



Borders without Boundaries: Exploring Collaboration in Food Studies
Brock University, St. Catharines (ON) — May 24–27, 2014
Conference Program

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Timetable

Saturday, May 24, 2014 — Day 1 — Preconference			
	<i>Preconference Stream 1</i>	<i>Preconference Stream 2</i>	
9:00 am–5:00 pm	Student, Post-doc and Emerging Scholars Preconference – <i>Mackenzie Chown A - Sankey Chambers</i>	Edited Book Session (by invitation only) – <i>Plaza - 600F</i>	Exploration Gallery (Cairns 300) runs throughout conference
5:30–7:00 pm	film screening		
	... “Feeding 9 Billion Series” (2013) directed by Evan Fraser ... “Lady Fishbournes Complete Guide to Better Table Manners” (1976) directed by Janet Perlman ... “Well Fished” (2013) directed by Corinne Dunphy (director will be present) (South Block – 217)		
6:00–9:00 pm	CAFS Welcoming Social (Mansion House Pub, 5 William St, St Catharines, ON)		



Sunday, May 25, 2014 — Day 2 — Sessions						
8:45–10:15 am	optional self-guided field trips					Exploration Gallery (Cairns 300) runs throughout conference take in the multimedia installations relax with complementary refreshments during coffee breaks network
10:15–10:30 am	break					
10:30 am–noon	<p>Opening plenary: In this facilitated session, panelists will provide a series of critical reflections on the institutional structures and collective processes that are coming together to frame Food Studies in Canada as well as more broadly. This will include lessons from other fields and disciplines, the risks associated with both inclusiveness and boundedness, and the possibilities that food scholarship offers for transforming itself and other realms of practice. Extensive audience participation will be encouraged. Panelists: Kathleen LeBesco, Marymount Manhattan College; Rachel Engler-Stringer, Univ. of Saskatchewan; Diana Bronson, Food Secure Canada; Jessica Mudry, Ryerson Univ.; Josée Johnston, Univ. of Toronto; Elaine Power, Queens Univ. Chairs: Jennifer Brady, Queens Univ.; Charles Levkoe, Wilfrid Laurier Univ.; David Szanto, Concordia Univ. (Thistle 325)</p>					
noon–1:00 pm	lunch (on your own)					
1:00–2:30 pm	1A Roundtable: Teaching Food Studies (Sumner, Koç Winson) – Taro 207	1B Food Knowledges and Knowledge Sharing Practices (Cadieux, Tait Neufeld, Teucher & Sayok, Chair: Cadieux) – Taro 260	1C Talking about Food: Food Narratives, Discourses & Representations (Cairns McPhail & Chevrier, J. Martin, Rachul, Tourangeau, Chair: Johnston) – Taro 309	1D Pecha Kucha 1: New Perspectives on Food Policy (Colson & Archibald, Korzun & Webb, MacDonald, Parizeau & von Massow, W. Martin, Clement, Chair: Engler-Stringer) – Taro 203	1E Community-Campus Collaboration in the Canadian Food Movement (Brynne, Edmunds-Flett, Davison, Sanden, Levkoe, Young, Nelson, Bhatt, Chairs: Andrée & Kneen) – Plaza 600F	
2:30–3:00 pm	coffee break (in Exploration Gallery)					
3:00–4:30 pm	2A Food Planning and Policy in Canadian Municipalities (Blanding, Dale & Walker, Marcus, Lavallée-Picard, Chair: Lavallée-Picard) – Taro 207	2B The Cost of (Re)Productive Farm Labour (Gertel & Sippel, McKnight, McLaughlin & Narushima, Weiler, Chair: Blay-Palmer) – Taro 260	2C Food and Public Health (Wegener et al.; Derkatch; Spoel; Chair: Desjardins) – Taro 309	2D Panel: Publicly Accessible Scholarship and Communication: Mobilizing Knowledge for Food Systems Change (Panelists: Wayne Roberts, Sarah Elton, Kathleen LeBesco, David Szanto; Chair: Levkoe) – Taro 203	2E Roundtable: Boundaries and Borders of Food Sovereignty: A Critical Engagement (Andrée, Kneen, Massicotte, Beaulieu Bastien, Chair: Martin S.) – Plaza 600F	
4:30–5:00 pm	break			Conversation Corner: CAFS and Canada's Food Strategy (Student Alumni Centre-Trivial Recruit Rm 302)		
5:00–6:00 pm	President's Reception in Congress Centre (Walker Complex)					
6:00–7:30 pm	CAFS Book Launch and Reception (Cairns 200)					
8:00–10:00 pm	social (Patrick Sheehan's Irish Pub, 101 St. Paul St., St. Catharines, ON)					



Monday, May 26, 2014 — Day 3 — Sessions							
9:00–noon	guided field trips (pre-registration required)						
10:00 am–noon	Unpacking 'Collaboration': Objectives, Motivations, Processes, Outcomes: This facilitated discussion explores the processes and practices of collaboration across disciplinary and community boundaries, with examples from academia, non-profit, and industry. Extensive audience participation will be encouraged. Panelists: Dr. Rhona Richman Kenneally, Dept. of Design and Computation Arts & School of Canadian Irish Studies, Concordia Univ.; Paul DeCampo, Southbrook Vineyards; Erin Skimson, Catalyst Centre, Univ. of Guelph; Facilitator: David Szanto, Concordia Univ. (Thistle 242)					Exploration Gallery (Cairns 300)	
noon–1:00 pm	lunch (on your own)						runs throughout conference
1:00–2:30 pm	3A Global Agrifood Markets 1: Consequences and Challenges (Isakson, Magnan, Beilin & Sysak, Chair: Martin S.) – Mackenzie Chown A Block 241	3B Locating Value in Food Systems (van Duren & Hansen Sterne, Wilson, Kepkiewicz, Chair: Knezevic) – Mackenzie Chown A Block 323	3C Understanding food security through a social-ecological lens: Insights from international food security research in Kenya, China, and the Caribbean (Shumsky et al.; Po, Wang & Hickey; Lowitt & Hickey; Eid, Sainte Ville & Hickey; Chair: Stroink) – Mackenzie Chown A Block 203	3D Pecha Kucha 2: New Perspectives on the Foodscape (Giacomini, Jones, Speakman, Desjardins, Hayhurst & Kemp, Gregory, Chair: Mount) – Taro 203	3E Building Democratic Food Systems - Who's Calling the Shots (Bancerz, Sumner, Lambek, Chair: Roberts) – Plaza 600F		take in the multimedia installations relax with complementary refreshments during coffee breaks
2:30–3:00 pm	coffee break (in Exploration Gallery)						
3:00–4:30 pm	4A Global Agrifood Markets 2: Corporations, Finance and Food (Smythe, Lawther, Cameron & Mackinnon, Chair: Martin S.) – Mackenzie Chown A Block 241	4B The Politics of Alternative Food Initiatives (Islam, Si & Scott, Sule, Chair: Scott) – Mackenzie Chown A Block 323	4C Panel: Talking about food in the world: bridging disciplines for a better vision in an uncertain future (Panelists: Merrin Macrae, Liette Vasseur, Mustafa Koç, Tom Bruulsema, Chairs: Vasseur & Macrae) – Mackenzie Chown A Block 203	4D Raising the Bar on School Food Programs in Canada (Sheedy, Segave, McKenna, Woodruff, Chair: Sheedy) – Taro 203	4E Workshop: Building a Canadian Food Environment Research Network: Cross-Country and Cross-Disciplinary Collaboration (Minaker, Engler-Stringer, Black) – Plaza 600F		network
4:30 – 5:00 pm	break						
5:00–6:00 pm	Keynote Address: "Food, Fat, Morality and Mortality: Collaborating Toward Justice" Kathleen LeBesco (Associate Dean for Academic Affairs, Marymount Manhattan College) will explore historical antagonisms between scholars and activists working for healthy, sustainable food systems and critical obesity scholars and activists. Dr. LeBesco will examine what is at stake for fat North Americans caught in the competing rhetorics of individual responsibility and the obesogenic environment that play out in food studies, public health movements, and public policy. Finally, she will propose ways of exploiting common ground to move toward food justice. (Thistle 325)						
6:00–7:00 pm	break, buses for banquet leave at 6:30 p.m.						
7:00–10:00 pm	banquet and presentation of awards (Southbrook Vineyards, Niagara-on-the-Lake) pre-registration required						



Tuesday, May 27, 2014 — Day 4 — Sessions							
9:00–10:30 am	5A Pecha Kucha 3: New Perspectives on Connection (Walker, Moquin, D'Lima, Armitage & Hodgins, Desjardins, Hansen Sterne, Chair: Sule) – Plaza 600F	5B Food, Culture & Identity (Girard, MacDonald, Brady & Ventresca, Chair: Brady) – Mackenzie Chown A Block 323	5C New Perspectives on Food Access and Food Security in North America (Chrobok; Coyne; Power, Beagan & Chapman; Russell & Parkes, Chair: Black) – Mackenzie Chown A Block 203	5D Roundtable Workshop and Conversation on Popular Food Literacy and a Food Systems Education Framework (Facilitator: Desjardins) – Mackenzie Chown A, Sankey Chambers	5E Preserving Land for Urban & Rural Agriculture (Zhong & Scott, Newman & Nixon, Green, Chair: Green) – Mackenzie Chown A Block 241	5F CAFS and CASC Special Joint Session: Food and Cooperatives 1 (Berge & Pinkney; Chen & Scott; Renglich) – Kenmore Centre Lecture Hall	Exploration Gallery (Cairns 300) runs all day
10:30–11:00 am	coffee break (in Exploration Gallery)						
11:00–12:30 pm	6A CAFS & CHA Special Joint Session: Past and Present in the Canadian Crisis of Food (Murton, Cadieux, S. Martin, Thiessen, Chair: Murton) NOTE special time: 10:45 a.m. to 12:15 p.m. – Plaza 600F	6B Food Banking in the 21 st Century Canada (Belyea, Day & Power; Robinson & Power; Power, Chair: Power) – Mackenzie Chown A Block 323	6C CAFS & CSA Joint Session: The Gendering of Food Media (Cairns & Johnston, Cappeliez, Rodney, Braun, Chairs: Cappeliez & Rodney) NOTE special time: 10:45 a.m. to 12:15 p.m. – Vallee 499	6D Pecha Kucha 4: New Perspectives on Nourishing Communities (Mount; Stroink, Skinner & Nelson; Stalbrand; Nelson, Landman & Nowatschin; Ballamingie, Andrée & Pilson; Chairs: Blay-Palmer & Knezevic) – Mackenzie Chown A, Sankey Chambers	6E Practicing Re-localization: Reconnection, Regulation, Politics and Innovation in Local Food Systems (Albrecht & Smithers, Barter, Sprague & Huddart Kennedy, Mikulak, Chair: Newman) – Mackenzie Chown A Block 241	6F CAFS & CASC Joint Session: Food and Cooperatives 2 (McMurtry & Sumner, Yifat, Hailu, Chair: McMurtry) – Welch WH 222	6G CAFS & CATR Session: Open Kitchen: Crossing Boundaries with Food & Performance (Batchelor, Doonan, Whittal, Szanto, Chairs: Szanto, Whittal) – NOTE special time: 10:45 a.m. to 12:15 p.m. – Arthur Schmon Tower 107
12:15–1:15 pm	lunch reception (Cairns 300)						Exploration Gallery (Cairns 300)
1:15–3:00 pm	CAFS AGM- all members encouraged to attend (South Block 203)						



Conference Theme

The 2014 CAFS conference theme is, “Borders without Boundaries: Exploring Collaboration in Food Studies”. Reflecting Congress’ theme and building on the 2013 CAFS conference theme, “At the Edge”, we revisit the edges of food studies to explore the role of collaboration in keeping these borders open to exchange. Food can both unite and divide. Approaches to food scholarship and practice are diverse: from biology to cultural studies to philosophy, scholars may approach food from almost any angle. The food studies community is uniquely positioned to draw linkages among this vast range of theoretical and practical approaches to food. However, we all too often find ourselves bumping up against potential boundaries in this diverse space of food scholarship. Epistemological framings and disciplinary divides, the lines between the academy and the ‘real’ world, and the geographic and political borders that both separate and define us can limit our interdisciplinary aspirations. Borders without Boundaries invites the food studies community to transcend boundaries by fostering collaborative working relationships across these lines. To do this effectively, we must first reflect on the meaning of collaboration for our scholarship and practice, including the challenges and opportunities involved in collaborative work. With this year’s conference theme, we seek to identify, explore, and bridge the visible and potential linkages across our practices, ideas, places, industry, governance, and people. Programming focuses on developing connections across disciplines, between theory and praxis, to business and media contexts, between talkers and makers, within activism and politics, and on the collaborative process itself.

We gratefully acknowledge the Canadian Federation for the Humanities and Social Sciences for support of the “Past and Present in the Canadian Crisis of Food ” session jointly-hosted with the Canadian History Association, as well as the keynote address by Kathleen LeBesco “Food, Fat, Morality and Mortality: Collaborating Toward Justice”. We also gratefully acknowledge University of Toronto Press and McGill-Queen's University Press for support of the Book Launch and Reception.



Detailed Schedule with Event Descriptions

Saturday May 24

Students, Post-docs, and Emerging Scholars' Pre-Conference Stream 1 Schedule – Pre-registration Required

To participate in this pre-conference you must register on the congress website. If you have already registered for the CAFS Assembly but did not register for the Pre-Conference and would still like to attend, please email cafsadmin@foodstudies.ca. Please note that registration is limited.

9:00 – Group Plenary/ Introductions

9:30 Overview of the day, icebreaker activities and introductions.

9:30 – Session A: Using Food Studies to Change our Food Systems

11:00 This session will be a participatory discussion and workshop about Food Studies as a means of engagement and transformation. Sarah Archibald (Sierra Youth Coalition) and Caitlin Colson (Meal Exchange) will open by introducing the work of the Campus Food Systems Project. This national project has leveraged the power of classrooms and research on campus as a means of engaging, innovating, and transforming campus food systems. Participants will be asked to explore the role of Food Studies as a means to re-create food systems. This session draws on participants' experience to explore how food studies research and learnings- macro, micro, practical, theoretical, national, and international - can be applied and integrated into the transformation of food systems.

Panelists: Caitlin Colson, Meal Exchange & Sarah Archibald, Sustainable Campuses Project

11:00 Break

–11:15

11:15 Session B: The Theory and Practice of Political Food Studies

–12:30 This panel presentation and facilitated discussion aims to discuss the intersection of political, social, economic and ecological dimensions of global food issues; to discuss experiences engaging with such issues both in theory and practice, and the tensions that may (or may not) exist between the two; and to discuss the shifts in perspective and discourse over years of involvement. Panelists will discuss their experiences in engaging with such issues both in theory and in practice, as well as the tensions that sometimes arise between theory and praxis. Finally, they will address how perspectives and discourses have shifted over their years of involvement in political food studies.

Panelists: Mustafa Koç, Ryerson University; Anthony Winson, University of Guelph; Kathleen LeBesco, Marymount Manhattan College

12:30 Lunch

–13:30

13:30 Session C: Discussion on Tri-Council Funding

–14:30 This session includes a panel presentation and a facilitated discussion on grant and scholarship application to tri-council agencies as a new food studies researcher. Panelists will discuss strategies to attract funding and key components of successful applications, as well as opportunities and challenges unique to the field of food studies.

Panelists: Peter Andrée, Carleton University, Rachel Engler-Stringer, University of Saskatchewan



14:30 **Break**

–15:00

15:00 **Session D: Canadian Food Studies Journal/ La Revue canadienne des études sur l'alimentation**

–16:00 In this session, speaker and editor of Canadian Food Studies, Ellen Desjardins, will discuss the new open access, peer-reviewed journal published by CAFS/ACÉA.

Presenter: Ellen Desjardins, University of Waterloo

Pre-Conference Film and Social Evening- ALL Delegates Encouraged to Attend

17:30 **Film Screenings**

–19:00 **South Block, Room 217**

Feeding 9 Billion (2012-2013) (~35 min) Written by Dr. Evan Fraser and Elizabeth Fraser, and produced by Dave Woodside. This 5 part video series is from the Feeding 9 Billion project, the goal of which is to explore the role of scientific advances, local food, better food distribution and regulations in feeding the planet's projected population of 9 billion people.

www.feedingninebillion.com.

Lisa Ohberg, from the Feeding 9 Billion research group will be present for Q & A.

Lady Fishbournes Complete Guide to Better Table Manners (1976) (6 min) Directed by Janet Perlman. From the vault of the National Film Board of Canada, this short animated film will cleanse the filmic palate for the feature film.

Well Fished (2013) (22 min) Written and directed by Corinne Dunphy. "Grace and Fallon are no "shore captains." They favour the salt, wind, and wet tresses of the sea to working ashore. *Well-fished* is a documentary film exploring the lives of two young women who, unlike other girls their age, have big dreams of living a life working on the Atlantic. The film portrays Grace and Fallon's connection to the older and disappearing fishing traditions of Nova Scotia."

<http://www.docnow.ca/corinne-dunphy/>

Writer/director Corinne Dunphy will be present for Q & A.

18:30 **CAFS Welcome Social**

–21:00 **Mansion House Pub, St. Catharine's**

Location: Mansion House Pub, 5 William St, St Catharines, ON L2R 5H8

(<http://www.mansionhouse.ca>)

All pre-conference and conference delegates welcome to drop in at any time and mingle with other delegates. It is approximately a 10-minute drive or \$15 cab to get to the Mansion House Pub from Brock University. Alternatively, take St. Catharine's Public Transit route 16 or 116 to the St. Paul Street and Queen Street stop from the Glenridge Ave and Norman Drive stop near the university. Bus fare is \$2.75 per ride.



Sunday May 25

8:45 – **Optional Self-Guided Field Trips**
10:15

Hike The Bruce Trail

The Bruce Trail is a continuous footpath that follows the Niagara Escarpment, extending from Niagara-on-the-Lake to Tobermory. A 20-kilometre section with associated side trails winds through St. Catharines and intersects with the Brock University campus on the north and south sides. You can enter the Bruce Trail easily from Residence Road (along the edge of the escarpment) and St. David's Road (behind parking lots S and T).

<http://brucetrail.org/places/9>

<http://www.brocku.ca/blogs/campus-map/>

Visit the Quarry View Re-naturalization Site

Also within walking distance of campus, the Bruce Trail connects with the Quarry View Re-naturalization site, a large park behind Quarry View Residence on the east side of Glenridge Road.

On the main hike through the park, a boardwalk passes along a carp-filled pond. Heritage fruit trees are a common sight along Niagara trails. A community organization, Greening Niagara, is leading a movement to revitalize, tend and harvest these trees on public trails and parklands.

<http://www.climateactionniagara.ca/programs/519-2/>

<http://www.neviews.ca/niagaras-fruit-tree-trail-planting/>

10:30 **Opening Plenary**

–12:00 ***Thistle Complex, Room 325***

Chairs: Jennifer Brady, Queens University; Charles Levkoe, Wilfrid Laurier University; David Szanto, Concordia University.

In this facilitated session, panelists will provide a series of critical reflections on the institutional structures and collective processes that are coming together to frame Food Studies in Canada as well as more broadly. This will include lessons from other fields and disciplines, the risks associated with both inclusiveness and boundedness, and the possibilities that food scholarship offers for transforming itself and other realms of practice. Extensive audience participation will be encouraged.

Panelists: Kathleen LeBesco, Marymount Manhattan College; Rachel Engler-Stringer, University of Saskatchewan; Diana Bronson, Food Secure Canada; Jessica Mudry, Ryerson University; Josée Johnston, University of Toronto; Elaine Power, Queens University.

All CAFS members are strongly encouraged to attend the opening plenary. This event is open to the general public.

12:00 Lunch on your own

–13:00

13:00 **1A: Roundtable: Teaching Food Studies**

–14:30 ***Taro Hall, Room 207***



Chairs: Jennifer Sumner, University of Toronto; Mustafa Koç, Ryerson University & Anthony Winson, University of Guelph

This roundtable will focus on the experience of teaching food studies, including current areas of emphasis, new subject areas, pedagogical approaches, use of non-textual resources, and future trajectories. The format will be a roundtable to facilitate open discussion and maximum contribution from the participants. It will begin with some brief observations from the session organizer and session collaborators, and then invite open discussion with participants. This roundtable proposal fits with the conference theme – Borders without boundaries: Exploring collaboration in food studies – by focusing on sharing experiences of teaching food studies and learning across disciplinary borders in order to move the field forward.

1B: Food Knowledges and Knowledge Sharing Practices

Taro Hall, Room 260

Chair: Valentine Cadieux, University of Minnesota

- ... Valentine Cadieux, University of Minnesota, cadieux@umn.edu. “Animating the Dinner Party Story: Creating Actionable Entry Points to Collaborative Knowledge Building in Transformative Food Systems Work”.
- ... Hannah Tait Neufeld, Western University, hneufel2@uwo.ca. “A Generational Investigation of Traditional Food Knowledge among First Nation Communities in Southwestern Ontario”.
- ... Ulrich Teucher, University of Saskatchewan, ulrich.teucher@usask.ca & Alexander ak Sayok, University of Malaysia Sarawak, “Negotiating Western and Indigenous Ontologies of Food Knowledge: An Interdisciplinary Collaboration between Malaysia and Canada”.

1C: Talking About Food: Food Narratives, Discourses & Representations

Taro Hall, Room 309

Chair: Josée Johnston, University of Toronto

Note: This session is also open to delegates from the Canadian Association for the Study of Discourse and Writing.

- ... Kate Cairns, University of Toronto, kate.cairns@utoronto.ca; Deborah McPhail, & Claudyne Chevrier. “The Family Behind the Farm”: Analyzing the Affective Geographies of Manitoba Pork Production”.
- ... Jennifer Martin, Western University, jmart9@uwo.ca. “Budgets, Beans, and Blogs: Social Media Representations of the Food Stamp Challenge”.
- ... Christen Rachul, Carleton University, christen.rachul@carleton.ca. “Obesity, Responsibility and Knowledge Translation: A Multimodal Analysis of Canada’s Food Guide”.
- ... Wesley Tourangeau, University of Waterloo. “Engineering risk: Analyzing discursive power in agricultural biotechnology”.

This session is open to all registered attendees of the Canadian Association for Food Studies (CAFS) and all registered attendees of the Canadian Association for the Study of Discourse and Writing (CASDW).



1D: Pecha Kucha 1: New Perspectives on Food Policy

Taro Hall, Room 203

Chair: Rachel Engler-Stringer, University of Saskatchewan

- ... Caitlin Colson, Campus Food Systems Project – Meal Exchange, caitlin@mealexchange.com & Sarah Archibald, Sierra Youth Coalition. “Campuses and classrooms: resources for food systems innovation”.
- ... Monika Korzun, University of Guelph, mkorzun@uoguelph.ca & Carolyn Webb, Ontario Edible Education Network, Sustain Ontario. “Opportunities for the Ontario Edible Education Network (OEEEN): A response to the lack of existing research about the impacts of food education in Ontario”.
- ... Kate MacDonald, University of Guelph, kmacdo08@uoguelph.ca. “Small Scale Food Processing - A Place for Health-Based Change within the Canadian Food System”.
- ... Kate Parizeau, University of Guelph, kate.parizeau@uoguelph.ca; Mike von Massow, University of Guelph; & Ralph Martin, University of Guelph. “Food policy from the perspective of the “green bin”: Household food wasting in Southwestern Ontario”.
- ... Wanda Martin, University of Victoria, wmartin@uvic.ca. “Food Gone Foul?”
- ... Chantal Clement, Carleton University, chantal_clement@carleton.ca. “Too Many Cooks Don’t Spoil the Broth: Lessons for Municipal Food System Governance”.

1E: Community-Campus Collaboration in the Canadian Food Movement

Plaza Building, Room 600F

Chairs: Peter Andrée, Carleton University; Cathleen Kneen, Ram’s Horn

This session explores lessons learned in collaborations between academic researchers, students, and community-based practitioners working for non-profit organizations active in Canada’s food movement. Collaboration on a joint project, even when there is a shared vision, is not always easy. We ultimately also have different goals to meet, needs, and access to resources. Such factors can complicate the collaborative project. At the same time, success produces results that no one individual or organization could have achieved on its own. It reports on results of the second year of projects supported by the Community Food Security hub of the Community First: Impacts of Community Engagement (CFICE) research project, grounded in a partnership between Carleton University and Food Secure Canada, and funded by the Social Sciences and Humanities Research Council of Canada. Presenters will speak to the lessons learned from evaluations of five community-campus partnerships from across Canada undertaken in 2013-14.

- ... Tracy Sanden, Regina Qu’Appelle Health Region. “Regina Community Food Assessment (CFS14-1)”
- ... Sherry Edmunds-Flett, Long-Term Inmates Now In The Community (L.I.N.C.); & Karen Davison, University of British Columbia. “A Developmental Evaluation to Explore a Budding Community/Academic Collaboration Examining How Offenders and Ex-Offenders Facilitate a Healthy, Sustainable Community Food System (CFS14-2)”
- ... Erin Nelson, University of Guelph. “Creating a food hub through university-community



partnership (CFS14-3)”

- ... Vikram Bhatt, McGill University. “Edible Campus: from showcase to living classroom (CFS14-5)”
- ... Charles Levkoe, University of Toronto; & Carolyn Young, Sustain Ontario. “Planning for Change: Community Development in Practice (CFS14-6)”

14:30 **Break**

–15:00

15:00 **2A: Food Planning and Policy in Canadian Municipalities**

–16:30 **Taro Hall, Room 207**

Chair: Virginie Lavallée-Picard, Concordia University

- ... Amy Blanding, University of Northern British Columbia, blanding@unbc.ca. “Taste of Place: Using the Story of Food as a Tool to Inform Community Planning”.
- ... Bryan Dale, University of Toronto, bryan.dale@mail.utoronto.ca; & Samuel Walker, University of Toronto, samuel.walker@mail.utoronto.ca. “Flirting with reformism: Local food procurement policies and the potential for municipalities to contribute to the transformative politics of food sovereignty”.
- ... Dara Marcus, University of Ottawa, darabmarcus@gmail.com. “Urban Agriculture Policy for Canadian Municipalities”.
- ... Virginie Lavallée-Picard, Concordia University, virginieelp@gmail.com. “Food Sovereignty Planning in Saint-Camille (QC) and Salt Spring Island (BC).”

2B: The Cost of (Re)Productive Farm Labour

Taro Hall, Room 260

Chair: Alison Blay-Palmer, Wilfrid Laurier University

- ... Jörg Gertel, University of Leipzig, gertel@uni-leipzig.de; & Sarah Ruth Sippel, University of Leipzig. “The Social Cost of Eating Fresh”.
- ... Caileigh McKnight, York University, caileighmcknight@gmail.com. “Including Farmers' Voices in the Farm Labour Debate”
- ... Janet McLaughlin, Wilfrid Laurier University, jmclaughlin@wlu.ca & Miya Narushima, Brock University. “Pregnancy and Production: Reproductive Health among Female Migrant Farm Workers in Niagara, Ontario”.
- ... Anelyse Weiler, Simon Fraser University, aweiler@sfu.ca. “Neoliberalism and Farmworkers: Flexible Labour Regimes and the Sustainable Food Movement in British Columbia”.

2C: Food and Public Health

Taro Hall, Room 309

Chair: Ellen Desjardins, University of Waterloo

- ... Jessica Wegener, Ryerson University; Josephine Archbold, Toronto Public Health, jarchbo@toronto.ca; & Kate Mulligan, Toronto Public Health; Donald Cole; Wally Seccombe; Karin Kuersen; Barbara Emanuel; Lauren Baker, Toronto Food Policy Council; Kate Bassil; Ronald Macfarlane; Monica Campbell; Rod MacRae, York University; Gavin Dandy. “Raising Results: The Healthier Harvest Research Consortium and Urban Agriculture in Toronto”.



- ... Colleen Derkatch, Ryerson University, derkatch@ryerson.ca. "Agency and Activism in Public Discourse about Local and Organic Foods"
- ... Philippa Spoel, Laurentian University, pspoel@laurentian.ca. "Rhetorics of "Local Food" and "Food Security" in Ontario public health contexts: compatible or conflicting values".

2D: Panel: Publicly Accessible Scholarship and Communication: Mobilizing Knowledge for Food Systems Change

Taro Hall, Room 203

Facilitator: Charles Z. Levkoe, Wilfrid Laurier University

This interactive session will explore the cutting edge of public scholarship in food studies and the ways that knowledge is mobilized across the borders that have been constructed between the academy and the broader community. The discussion will be led by four panellists that are pushing boundaries through experiments in research, collaboration and communication. Through a discussion of the rewards and the challenges of public scholarship, the panel will explore the ways that food studies research can, and has mobilized knowledge for food system change.

Panellists:

Wayne Roberts, Food Policy Analyst and Writer, Past Manager of the Toronto Food Policy Council.

Sarah Elton, Author, Journalist.

Kathleen LeBesco, Associate Dean Academic Affairs, Marymount Manhattan College, Author.

David Szanto, PhD Candidate, Concordia University; Graduate Program Director, University of Gastronomic Sciences

2E: Roundtable: Boundaries and Borders of Food Sovereignty: A Critical Engagement

Plaza Building, Room 600F

Chair: Sarah Martin, University of Waterloo

Canadian civil society and academics, often working in concert, have been putting food sovereignty to work in sites all across Canada. The breadth of recent food sovereignty activity and scholarship in Canada combined with the two decades long international advocacy and resistance is an opportunity to reflect on food sovereignty as a movement, a political organizing tool and an ideology. What initially appeared as a peasant movement has spilled over into new sites and been adopted by new actors. This Roundtable will bring together speakers to debate the borders and boundaries of food sovereignty and to discuss emerging perspectives of food sovereignty in Canadian and international contexts. The speakers will critically engage with food sovereignty and its limits and possibilities by reflecting on question that will also be posed to the audience to encourage wide participation and debate.

Speakers: Peter Andrée (Associate Professor, Department of Political Science, Carleton University); Cathleen Kneen (Ram's Horn and former Chair of Food Secure Canada); Marie-Josée Massicotte (Associate Professor, Department of Politics, University of Ottawa); Elsa Beaulieu Bastien (Anthropologie, Université Laval)

16:30 **Conversation Corner: CAFS and Canada's Food Strategy**



–18:00 **Student Alumni Centre-Trivial Recruit Room 302**

Facilitators: Steffanie Scott, University of Waterloo, CAFS President; Charles Z. Levkoe, Wilfrid Laurier; & Lisa Ohberg, University of Guelph

In 2010 the Conference Board of Canada opened the Center for Food in Canada and began the process of developing Canada's Food Strategy. Canada's Food Strategy was released at the Conference Board's Food Summit on March 18th, 2014. The origins, development and content of this document have been controversial. In particular, critics have drawn comparison between Canada's Food Strategy, and The People's Food Policy, a similar document released by Food Secure Canada in 2011. The Canadian Association for Food Studies is making space for productive conversation about these civil processes and who is participating in them by hosting this open session for discussion. The session is open to interested delegates and will be facilitated by a moderator.

17:00 **President's Reception in Congress Centre**

–18:00 **Walker Complex**

18:00 **CAFS Book Launch & Reception**

–19:30 **Cairns 200**

The CAFS book launch will be showcasing three new books in food studies that have been released in the last year. Authors and editors will be present to speak about their books and meet with delegates. Light refreshments will be served.

Globalization and Food Sovereignty: Global and Local Change in the New Politics of Food
Edited by Peter Andree, Jeffrey Ayres, Michael Bosia, Marie-Josée Massicotte
2014, University of Toronto Press, Scholarly Publishing Division
Publisher will be selling copies at the book launch.

The Politics of the Pantry: Stories, Food, and Social Change
By Michael Mikulak
2013, McGill-Queen's University Press
Publisher will be selling copies at the book launch.

Seasonal Workers in Mediterranean Agriculture: The Social Costs of Eating Fresh
Edited by Jörg Gertel, Sarah Ruth Sippel
2014, Routledge

20:00 **CAFS Social**

–22:00 **Patrick Sheehan's Irish Pub, St. Catharines, ON**

Location: Patrick Sheehan's Irish Pub, 101 St. Paul St., St. Catharines, ON L2R 3M3

Please join us after the book launch at Patrick Sheehan's Irish Pub, all delegates welcome. It is approximately a 10-minute drive or \$15 cab to get to Patrick Sheehan's Irish Pub from Brock University. Alternatively, take St. Catharines' Public Transit route 16 to the St. Paul Street and Queen Street stop from the Glenridge Ave and Norman Drive stop near the university. Bus fare is



\$2.75 per ride.

Monday May 26

9:00 – **Paid, Guided Field Trips**

12:00 **Meet at Chartered Bus Pick-Up/Drop-Off Location at 8:45 a.m.**

There are two optional tours that will take place on Monday, **May 26** at the Canadian Association for Food Studies Assembly. All trips will depart from Brock University at 9am and return before noon. All field trip participants must meet at the curb along Parking Lot D, close to the Transit Hub in front of the Tower at 8:45 sharp for attendance and to load the buses. Registration for field trips is on a first-come, first-served basis; send an email to cafsadmin@foodstudeis.ca indicating your selection to reserve a space. The deadline for registration is **May 9** (or until they fill up). You can pay for the tour at the Assembly Greeting table when you arrive.

Tour #1 - Start Me Up Niagara, Healthy Kitchen and Green Garden

[Maximum 20 people; \$30 per person]

Food is fundamental to the work of Start Me Up Niagara, a drop-in/outreach center in the Queenston neighborhood of St. Catharines. The Center works with people during low points in their lives who need support due to compounding difficulties such as poor health, low income, unemployment, homelessness, addiction or mental illness. Visit the Centre to learn about the Healthy Kitchen, the site of weekend lunches, weekly workshops, and lessons in cooking, baking and canning. Kitchen activities utilize fresh produce from the two-acre Start Me Up Niagara Green Garden, which yielded 15,000 pounds of food and first place awards at the Royal Winter Fair in 2013. Start Me Up Niagara is a partner in the Garden City Food Coop, another new initiative to bring healthy, local food to downtown residents in 2015.

<http://startmeupniagara.ca>

<http://www.gardencityfoodcoop.ca>

Trip #2 - Banquet Culinary Trail

[Maximum 12 people; \$30 per person]

On this scenic rural tour, we will discover the origins of some of the food that will be served at the evening banquet. The first stop is De La Terre Bakery in Vineland. Owner and chef, Jan Campbell-Luxton will answer questions about the philosophy of De La Terre and the making of organic, artisan sourdough bread. Weather permitting, we will visit one of the small independent farms that supply stone milled flour to De La Terre, Tom and Mary Ann Neufeld's family farm, Spring Creek Milling in Campden. The Upper Canada Cheese Company in Jordan Station is the last stop. Here we will sample cheeses made from the fresh milk of local Guernsey herds and learn how the cheese is crafted.

<http://www.delaterre.ca>

<http://www.grimsbyfarmersmarket.ca/VendorDetails.cfm?uVendorID=39>

<http://www.uppercanadacheese.com>

10:00 **Plenary: Unpacking 'Collaboration': Objectives, Motivations, Processes, Outcomes**

–12:00 **Thistle Complex, Room 242**



Facilitator: David Szanto (INDI, Concordia University)

While collaboration can significantly benefit researchers, practitioners, and activists by bringing together divergent perspectives and expertise, the ways it is enacted can also unbalance power and centralize decision-making. This facilitated discussion explores the processes and motivations of collaboration across disciplinary and community boundaries, with examples from academia, non-profit, and industry. Following a short overview that explores *collaboration* and other forms of group work, three panelists will respond to this framing, discussing how collaboration plays out in their own work, and using specific examples from research, community, and business cases.

Panelists: Dr. Rhona Richman Kenneally (Dept. of Design and Computation Arts & School of Canadian Irish Studies, Concordia University); Paul DeCampo (Southbrook Vineyards); Erin Skimson (Catalyst Centre, University of Guelph)

This event is open to all registered Congress attendees.

12:00 Lunch

–13:00

13:00 **3A: Global Agrifood Markets 1: Consequences and Challenges**

–14:30 ***Mackenzie Chown – A Block, Room 241***

Chair: Sarah Martin, University of Waterloo

The panel examines consequences ‘on the ground’ that have emerged as a result of the expansion of global agrifood markets and the governance challenges these trends pose at various levels. The panel speaks to the Conference theme of Borders without Boundaries: Exploring Collaboration in Food Studies in that each of the various presenters come from interdisciplinary academic programs and the papers will draw from a range of expertise.

- ... Ryan Isakson, University of Toronto, ryan.isakson@utoronto.ca . “Speculating on Seeds? The Financialization of Agricultural Inputs”.
- ... André Magnan, University of Regina, andre.magnan@uregina.ca. “The financialization of agri-food in Canada and Australia: corporate farmland and farm ownership in the grains and oilseed sector”.
- ... Ruth Beilin, University of Melbourne, Australia, rbeilin@unimelb.edu.au & Tamara Sysak, University of Melbourne, Australia. “The Landscapes of Nowhere: how global food market imperatives undermine future options for local agro-ecological survival”.

3B: Locating Value In Food Systems

Mackenzie Chown – A Block, Room 323

Chair: Irena Knezevic, Wilfrid Laurier University

- ... Erna van Duren, University of Guelph, evandure@uoguelph.ca & Rita Hansen Sterne, University of Guelph. “Collaborating for Competitiveness in Food Value Chains”.
- ... Amanda Wilson, Carleton University, amanda.divito.wilson@gmail.com. “In Search of an Honorable Livelihood: Exploring post-capitalist possibilities in food-based livelihoods”.



... Lauren Kepkiewicz, University of Toronto, lauren.kepkiewicz@mail.utoronto.ca. "Unsettling Food Activism in Canada".

3C: Understanding food security through a social-ecological lens: Insights from international food security research in Kenya, China, and the Caribbean

Mackenzie Chown – A Block, Room 203

Chair: Mirella Stroink, Lakehead University

Increasingly, it is recognized that addressing food security challenges requires understanding the interconnectedness of social and ecological systems involved in the provisioning and consumption of food. Food systems - and the range of social, ecological, and institutional components that comprise them - may be more or less resilient in the face of change, with important implications for food security. In this session, we draw on findings from international food security research in Kenya, China, and the Caribbean to illustrate the complex sets of social-ecological interactions shaping food security outcomes in diverse contexts, and the types of policies that may support more resilient food systems. In line with the 2014 conference theme 'Borders without Boundaries,' we bridge natural and social science approaches to the study of food security; bring diverse international food security case studies into conversation with one another; and highlight the significance of international research to food security research and policy in Canada.

- ... Stephanie Shumsky, Gordon M. Hickey, Bernard, Pelletier, & Tim Johns. "Understanding the effect of household characteristics and access conditions on wild edible plant (WEP) consumption in the semi-arid midlands of Kenya".
- ... June Yee Tsun Po, Gengrui Wang, & Gordon M. Hickey. "Applying the sustainable livelihood framework to understand social-ecological systems: Two cases from China and Kenya".
- ... Kristen Lowitt & Gordon M. Hickey. "Agricultural restructuring and farmer livelihoods in St Kitts and Nevis following the collapse of the sugar industry".
- ... C.M. Eidt, A.S. Saint Ville, & Gordon M. Hickey. "Using social networks to understand the social ecological resilience of smallholder farming systems in Kenya and Saint Lucia".

3D: Pecha Kucha 2: New Perspectives on the FoodScape

Taro Hall, Room 203

Chair: Phil Mount, Wilfrid Laurier University

- ... Terran Giacomini, University of Toronto, terran.giacomini@mail.utoronto.ca. "A fight for fertility: Exploring the connections between seed freedom movements and corporate concentration in the agri-food sector".
- ... Jennifer Jones, University of Waterloo, j4jones@uwaterloo.ca. "Blurred Boundaries: "Publicness" in agricultural research".
- ... Kelsey Speakman, York University, speakman@yorku.ca. "Consider the Cricket: A Political Economic Examination of Entomophagy".
- ... Ellen Desjardins, University of Waterloo, desj2665@mylaurier.ca. "Bowls without Borders".
- ... Ryan Hayhurst, University of Guelph, rhayhurs@uoguelph.ca & Gordon Kemp, The ArtFarm. "The ArtFarm: Two Generations of Agrarian Composition from the edge of Ontario's Niagara Escarpment".



... Julia Gregory, Concordia University, julia.a.gregory@gmail.com. "PEI's Food Retail Landscape".

3E: Building Democratic Food Systems – Who's Calling the Shots

Plaza Building, Room 600F

Chair: Wayne Roberts

... Margaret Bancercz, Ryerson University, mbancercz@ryerson.ca. "The Centre for Food in Canada: a Civil Society Hybrid?"

... Jennifer Sumner, University of Toronto, jennifer.sumner@utoronto.ca. "Interrogating Food Literacy: A Critique of the Conference Board of Canada's Report – What's to Eat? Improving Food Literacy in Canada".

... Nadia C.S. Lambek, Advisor to Olivier De Schutter, United Nations Special Rapporteur on the Right to Food and Associate with Cavalluzzo Shilton McIntyre Cornish, nadia.lambek@gmail.com. "Food Democracy and the State in Canada".

14:30 **Coffee Break**

–15:00

15:00 **4A: Global Agrifood Markets 2: Corporations, Finance and Food**

–16:30 **Mackenzie Chown – A Block, Room 241**

Chair: Sarah Martin, University of Waterloo

... Elizabeth Smythe, Concordia University College of Alberta, elizabeth.smythe@concordia.ab.ca. "Better Beef? Free Trade and Canadian Industrial Meat Production".

... Isaac Lawther, University of Waterloo, ilawther@uwaterloo.ca. "The role of finance in China's agricultural policy reform"

... Nairne Cameron, Algoma University, nairne.cameron@algonau.ca & Brandon MacKinnon. "Corporate Controls on Urban Food Retail Sites: A Comparative Study in Two Canadian Cities"

4B: Politics of the Alternative

Mackenzie Chown – A Block, Room 323

Chair: Steffanie Scott, University of Waterloo

... Md Saidul Islam, Nanaynag Technological University, Singapore, msaidul@ntu.edu.sg. "Certification regimes in the global agro-food system: Towards a theoretical critique of ecological modernization".

... Zhenzhong Si, University of Waterloo, sizhenzhong@gmail.com; Steffanie Scott, University of Waterloo. "Farmers' Markets as Contested Spaces of Power, Ethical Values and Regulations: A Case Study of an Ecological Farmers' Market in Beijing, China".

... Charles Sule, Ryerson University, csule@ryerson.ca. "Certified organic food networks: the "alternative" is in how we make them."

4C: Panel: Talking about food in the world: bridging disciplines for a better vision in an uncertain future.

Mackenzie Chown – A Block, Room 203



Chairs: Liette Vasseur, Brock University; Merrin Macrae, University of Waterloo

Research in food safety and security is often done in closed vacuum with scientists in the field or in the lab, economists or anthropologists in another room, and little discussion among them. This interdisciplinary discussion is needed to have a greater picture of how to help society deal with food in a future with environmental and climate changes. Through examples, this discussion on crossing borders between disciplines will look at how we can also move towards new ideas not only at a local but also at a global scale. The panel will feature comments from social science, natural science and interdisciplinary scholars, followed by a collaborative discussion between panelists and audience members.

Panellists: Merrin Macrae (University of Waterloo); Liette Vasseur (Brock University); Mustafa Koç, (Ryerson University); Tom Bruulsema (Fertilizer Institute).

4D: Raising the Bar on School Food Programs in Canada

Taro Hall, Room 203

Chair: Amanda Sheedy, Food Secure Canada

This session will start by providing a brief overview of “Raising the Bar on School Food Programs” a strategy launched by Food Secure Canada (FSC) in 2013 to ensure that all children and youth across Canada have access to good food at school. A live webinar panel (using FSC’s Adobe Connect platform) of 5 presenters who are stakeholders in the school food movement will each share a three minute snap shot of various aspects of school food programming that could be further enhanced or explored via community/university based partnerships. Participants will then be welcomed to contribute to a round table discussion to explore how researchers from diverse disciplines (working at universities as well as public and community based organizations) can support the Raising the Bar agenda.

Panellists: Amanda Sheedy (Food Secure Canada); Stephanie Segave (Victoria Order of Nurses); Mary McKenna (University of New Brunswick); Sarah J. Woodruff (University of Windsor)

4E: Building a Canadian Food Environment Research Network: Cross-Country and Cross-Disciplinary Collaboration

Plaza Building, Room 600F

Leads: Leia Minaker, Propel Centre for Population Health Impact, lminaker@uwaterloo.ca; Rachel Engler-Stringer, University of Saskatchewan, rachel.engler-stringer@usask.ca; Jennifer Black, University of British Columbia, j.black@ubc.ca

This workshop will build on the recently published Health Canada report entitled Measuring the Food Environment in Canada, which synthesized current knowledge and critical gaps in Canadian-specific food environment research. Although this report demonstrates an increased interest in measuring the accessibility of healthy food in Canada, there are few opportunities for researchers, policy makers or social justice advocates to network and collaborate to move this field forward. To fill this gap, this workshop aims to develop a new network of Canadian food environment researchers and trainees to share knowledge, tools and resources. A facilitated discussion will



begin the visioning process to kick start this network and to discuss strategies for moving the field beyond descriptive research towards developing policy and program interventions and engaging stakeholders outside of academia. We encourage workshop attendees to review the Health Canada report (http://publications.gc.ca/collections/collection_2013/sc-hc/H164-155-2012-eng.pdf), and to share ideas for a new research network to improve food environment research in Canada.

16:30 **Break**

–17:00

17:00 **CAFS Keynote Address: "Food, Fat, Morality and Mortality: Collaborating Toward Justice"**

–18:00 ***Thistle Building, Room 325***

Dr. Kathleen LeBesco, Marymount Manhattan University

This talk will explore historical antagonisms between scholars and activists working for healthy, sustainable food systems and critical obesity scholars and activists. I will examine what is at stake for fat North Americans caught in the competing rhetorics of individual responsibility and the obesogenic environment that play out in food studies, public health movements, and public policy. Finally, I will propose ways of exploiting common ground to move toward food justice.

Kathleen LeBesco is Associate Dean for Academic Affairs at Marymount Manhattan College, where she recently served as Professor of Communication Arts and Distinguished Chair. She is the author of *Revolt of Bodies? The Struggle to Redefine Fat Identity*, co-author of *Culinary Capital*, and co-editor of *Bodies Out of Bounds? Fatness and Transgression*, *Edible Ideologies: Representing Food and Meaning*, *The Drag King Anthology*. Her work concerns food and popular culture, fat activism, disability and representation, working class identity, and queer politics.

This event is open to the general public.

18:00 **Break, toonie bus leaves for banquet at 6:30 p.m. from chartered bus pick-up/drop-off location**

–19:00 **near parking lot D. PLEASE ARRIVE AT 6:15 P.M. TO LOAD BUSES.**

19:00 **CAFS Banquet and Presentation of Awards**

–22:00 ***Southbrook Winery***

Location: Southbrook Vineyards, 581 Niagara Stone Road, RR4, Niagara-on-the-Lake, Ontario L0S 1J0 Canada (www.southbrook.com)

This year's CAFS Banquet will be a vegetarian meal that will cost \$50 per person as well as a cash bar including wines from Southbrook Vineyards (see menu below). Our caterer, the Yellow Pear is the dream and reality of Jason and Nicole Sawatsky, owners of Canada's first solar powered food truck, bistro and event space at Southbrook Vineyards. Through their menus they give local businesses and farmers a place to showcase their products and celebrate good hard honest work—the work done by the hands of their neighbors (www.farmtotruck.ca). A truly farm-to-table experience! A "toonie" bus will provide transportation between Brock University and Southbrook Vineyards for \$2.00 roundtrip. To ride the toonie bus please arrive at the Charter Bus Pickup/Drop-off, which is located at the curb along Parking Lot D, close to the Transit Hub in front of the Tower at 6:15 sharp. The bus will depart for Southbrook Vineyards at 6:30. Attendees must register and notify administrators of dietary restrictions by Friday May 9 by emailing



cafsadmin@foodstudies.ca. 2014 winners of the CAFS Student Paper Award and the CAFS Lifetime Achievement Award will be presented with their awards at the banquet.

Menu

Food Stations

"Perfect" Egg/Mornay/Smoked Asparagus/Marc's Mushrooms
Corn Polenta/Charred Tomato Vin/Sorrel Pesto/Watercress
Onion Cheese Tartlet/Simple Greens
Sweet Potato Taco/Smoked Aioli/Habanero Sauce

Passed Canapés

Spring Vegetable Flatbreads
Strawberry Soup Shooter
Niagara's Best Bruschetta
Woodland Mushroom Arancini

Tuesday May 27

9:00 – **5A: Pecha Kucha 3: New Perspectives on Connection**

10:30 **Plaza Building, Room 600F**

Chair: Charles Sule, Ryerson University

- ... Samuel Walker, University of Toronto, samuel.walker@mail.utoronto.ca. "Urban Agriculture and the Local Sustainability Fix in Vancouver and Detroit".
- ... Robert Moquin, Natural Resources Institute, moquir@myumanitoba.ca. "Growing together: Cultivating community through gardening in Kenora, Ontario"
- ... Stephanie D'Lima, York/Ryerson Universities, stephanie.dlima0@gmail.com. "The Potential of Technology-Enabled Collaborative Consumption in the Promotion of Toronto's Alternative Food System"
- ... Thomas Armitage, University of Guelph, tarmitag@uoguelph.ca & Kelly Hodgins, University of Guelph. "The economic and social benefits of food hubs to both farmer and consumer".
- ... Rita Hansen Sterne, University of Guelph, rsterne@uoguelph.ca. "Dynamic Capabilities: Let's invite management scholars to dinner!"

5B: Food, Culture, and Identity

Mackenzie Chown – A Block, Room 323

Chair: Jennifer Brady, Queen's University

- ... Renée Girard, Brock University, rg07le@brocku.ca. "Food Encounter. Missionaries' Interpretation of the Indigenous Peoples' Food Culture in Seventeenth Century New France".
- ... Karalee MacDonald, University of Northern British Columbia, kmacdona@unbc.ca. "Distinguished Cuisines: The Intersection of Food and Class Identity in The Clique".
- ... Jennifer Brady, Queen's University, jenniferleebrady@gmail.com & Matthew Ventresca. "Food for Thought: Thinking about Food, Sport and the Athletic Body".

5C: New Perspectives on Food Access and Food Security in North America

Mackenzie Chown – A Block, Room 203

Chair: Jennifer Black, University of British Columbia



- ... Michael Chrobok, York University, mchrobok@yorku.ca. "Assessing Analyses of Access: A Critique of Recent Research on Urban Food Accessibility".
- ... Michelle Coyne, Second Harvest, mmcoyne@gmail.com. "Rescuing food: Comparing Food Not Bombs and Second Harvest hunger relief models".
- ... Elaine Power, Queen's University, power@queensu.ca; Brenda L. Beagan, Dalhousie University; Gwen E. Chapman, University of British Columbia. "If you can't carry it, you don't buy it": Grocery shopping in high and low income Canadian families".
- ... Julia Russell, University of Northern British Columbia, russe03@unbc.ca & Margot Parkes. "Exploring the Dynamics of Food Security amongst the Homeless of Northern British Columbia".

5D: Roundtable Workshop and Conversation on Popular Food Literacy and a Food Systems Education Framework

Mackenzie Chown – A Block, Sankey Chambers

Facilitator: Ellen Desjardins, University of Waterloo

The planning, development, and launch of a framework of "food literacy" by the Conference Board of Canada has elicited considerable productive discussion on the CAFS listserv over the past year. This discussion session follows up some of the recurring themes by starting with framing comments by several of the central participants in this discussion and then opening to open discussion in a roundtable format.

5E: Preserving Land for Urban & Rural Agriculture

Mackenzie Chown – A Block, Room 241

Chair: Arthur Green, Okanagan College

- ... Taiyang Zhong, Nanjing University, taiyangzhong@gmail.com & Steffanie Scott, University of Waterloo, sdscott@uwaterloo.ca. "Changes in China's land base in the past 15 years: Implications for food security".
- ... Lenore Newman, University of the Fraser Valley, lenore.newman@ufv.ca & Denver Nixon. "Farming the boundaries: The past, present, and uncertain future of BC's Agricultural Land Reserve".
- ... Arthur Green, Okanagan College, arthurgreen4@gmail.com. "Political Ecology of Agricultural Lands: Case Study of the Agricultural Land Reserve in British Columbia".

5F: CAFS and CASC Special Joint Session: Food and Cooperatives 1

Kenmore Centre Lecture Hall

Chair: TBD

This special session jointly hosted by the Canadian Association for Studies in Co-operation and the Canadian Association for Food Studies kicks off a full morning of special events focusing on food cooperatives. This joint session is the first of two joint sessions held back-to-back exploring various topics relevant to food cooperatives, the double session will be followed by a lunch roundtable on the role of policy makers in creating a supportive environment for food cooperatives in Canada.



- ... Simon Berge, University of Guelph & Desiree Pinkney. "Co-operatives: Community Development through local food development."
- ... Aijuan Chen, University of Waterloo, a34chen@gmail.com & Steffanie Scott, University of Waterloo. "Contributions and challenges of farmers' cooperatives to rural development in China"
- ... Hannah Renglich, Local Organic Food Cooperatives Network- Ontario Natural Food Co-op. "Building a Co-operative Food System in Ontario: The Case of the Local Organic Food Co-ops Network".

This session is open to all registered attendees of the Canadian Association for Studies in Co-operation (CASC) and all registered attendees of the Canadian Association for Food Studies (CAFS).

10:30 Break

–11:00

10:45 **6A: CAFS & CHA Joint Roundtable Session: Past and Present in the Canadian Crisis of Food**

–12:15 **Plaza Building, Room 600F**

Chair: James Murton, Nipissing University

The study of food is suddenly everywhere. But not everyone is talking. Food Studies scholars focused on changing the world may not look to the past; historians, seeing food as an extension of their work in gender, cultural, or environmental history, might usefully examine how to bring about positive change. Our contemporary food system has its roots in fairly recent but epochal historical changes: first, the making and reshaping of rural, food-producing places in Canada over the last two centuries, and second, Canadian participation in both the pre-World War II, British colonial food system and the postwar global food system that succeeded it. This roundtable brings together historians interested in food with food studies scholars who draw on history to discuss the role of past and present in understanding and ameliorating this moment of crisis in what we eat. The roundtable will begin with comments from each of the panelists. The chair will then pose questions to the panel and the audience to facilitate a discussion on the major concerns of the roundtable regarding the past and present of the Canadian food crisis. The session will be followed by a reception open to all CAFS and CHA delegates in CAFS Exploration Gallery Space (Cairns 300). Light refreshments and lunch fare will be served.

Panelists: K. Valentine Cadieux, (Departments of Sociology and Geography, University of Minnesota); Sarah Martin (Global Governance and Global Political Economy, University of Waterloo); Janis Thiessen (Department of History, University of Winnipeg).

This session is open to all registered Congress attendees.

6C CAFS & CSA Session: The Gendering of Food Media

Gordon and Betty Vallee Residence, Room 499

Chair: Sarah Cappelliez, University of Toronto & Alexandra Rodney, University of Toronto

As Joke Hermes notes "the media, in their capacity of informing us about the world, and as entertainers, show us an immense range of possibilities and practices of 'doing gender'"



(2007:192). Media representation is important to gender politics because gender is a crucial structuring element of power relations in society. This session will focus on gender boundaries as they are drawn in the increasingly popular realm of food media. More specifically, papers in this session will explore how the contemporary or historical production and consumption of food media legitimates or deconstructs gender boundaries. We welcome papers that address different empirical or theoretical explorations of the ways in which masculinities and femininities are represented in food media, including (but not restricted to): social media, magazines, cookbooks, television, movies or literature.

- ... Kate Cairns, University of Toronto, kate.cairns@utoronto.ca; Josée Johnston, University of Toronto, josee.johnston@utoronto.ca "The "do-diet": Embodying neoliberalism and postfeminism in healthy eating discourse".
- ... Sarah Cappeliez, University of Toronto, sarah.cappeliez@mail.utoronto.ca "Constructing the place of the female foodie self: culinary personas and the rise of food blogging"
- ... Alexandra Rodney, University of Toronto, alexandra.rodney@gmail.com "'Life's too short to count calories, carbs or fat': Contrasting healthy eating discourses on healthy living blogs with those in women's fitness magazines"
- ... Jennifer Braun, University of Alberta, jabraun@ualberta.ca "One Thing is For Sure, It's Mom's Fault: Examining Childhood Obesity Discourses in Canadian News Media"

This session is open to all registered attendees of the Canadian Sociological Association (CSA) and all registered attendees of the Canadian Association for Food Studies (CAFS).

6G CAFS & CATR Session: Open Kitchen: Crossing Boundaries with Food & Performance Arthur Schmon Tower, Room 107

Chairs: David Szanto, Concordia University & Ted Whittal, York University

This session will highlight some of the ways in which Performance Studies and Food Studies both occupy similar scholarly spaces of thinking-doing, as well as the value that each realm has in interpreting and interrogating the other. Participants will present a variety of work in food and performance, showing how it can support reconfigurations of power, of political and conceptual boundaries, and of the definitions that both structure and restrict social and economic practices. Presentations include: Brian Batchelor (York Univ.)

"Sin Comida No Hay Acción: Mixing Food and Performance in a Mexican Performance Intervention"; Natalie Doonan (Concordia Univ.) "The Sensorium presents: *Hunter, Gatherer, Purveyor*"; Ted Whittal (York Univ.), a screening of and commentary on Kathleen Irwin's work, "@t@ble: Virtual Dinners/Moveable Feasts"; David Szanto (Concordia Univ.), a discussion of "Orchester la perte/Perpetual Demotion"

This session is open to all registered attendees of the Canadian Association for the Study of Theatre Research (CATR) and all registered attendees of the Canadian Association for Food Studies (CAFS).

11:00 **6B: Food Banking in 21st Century Canada**
–12:30 **Mackenzie Chown – A Block, Room 323**



Chair: Elaine Power, Queen's University

In this session, we will analyze contemporary food banking in Canada to illuminate the ways in which neoliberal political ideology normalizes charity as the response to social problems while enhancing corporate profits, and stifling social justice and change in food systems

- ... Susan Belyea, Queen's University; Dian Day, Queen's University; Elaine Power, Queen's University. "You Can Be a Hunger Hero: Problematic Aspects of Food Banking as Exemplified in Undercover Boss".
- ... Simon Robinson, Queen's University & Elaine Power, Queen's University. "Profiting from Charity: Corporate Food Bank Philanthropy".
- ... Elaine Power, Queen's University. "'I didn't feel like I needed to drop out anymore': Experiences of Students Using the Queen's University Campus Food Bank".

6D: Pecha Kucha 4: Nourishing Communities

Mackenzie Chown – A Block, Sankey Chambers

Chairs: Alison Blay-Palmer, Wilfrid Laurier University; Irena Knezevic, Wilfrid Laurier University

The Nourishing Communities Research Group explores themes identified by community partners as either key challenges or most promising trajectories for local sustainable food systems. This pecha-kucha panel will offer some recent findings and insights into the role of collaboration – both in successful initiatives we study and in our own research processes.

- ... Phil Mount, Wilfrid Laurier University, phil.mount.foodsystemsresearch@gmail.com. "Managing supply and regulating regional markets".
- ... Mirella Stroink, Lakehead University, mstroink@lakeheadu.ca; Kelly Skinner, Lakehead University, kskinner@lakeheadu.ca; & Connie Nelson, Lakehead University, cnelson@lakeheadu.ca. "Supporting local food through crowdfunding and crowdsourcing".
- ... Lori Stahlbrand, Wilfrid Laurier University, lori.stahlbrand@gmail.com. "Getting local food from the farm to the fork: the challenges of aggregation, processing and distribution of local food in Ontario".
- ... Erin Nelson, University of Guelph, enelson@uoguelph.ca; Karen Landman, University of Guelph, klandman@uoguelph.ca; & Elizabeth Nowatschin, University of Guelph, enowatsc@uoguelph.ca. "Saying "Yes!" to good food education: Assessing the growing momentum for food education in Ontario".
- ... Patricia Ballamingie, Carlton University, Patricia_Ballamingie@carleton.ca; Peter Andrée, Carlton University, Peter.Andree@carleton.ca; and Julie Pilson, Carleton University, jpilson@connect.carleton.ca. "Tackling housing insecurity and food access together: Lessons from a medium-sized Ontario city".

6E: Practicing Re-localization: Reconnection, Regulation, Politics and Innovation in Local Food Systems

Mackenzie Chown – A Block, Room 241

Chair: Lenore Newman, University of the Fraser Valley



- ... Cayla Albrecht, University of Guelph, cayla@uoguelph.ca & John Smithers, University of Guelph. "What is reconnection in local food systems?: Linking farmers with customers and customers with food".
- ... Hillary Barter, University of Toronto, hillary.barter@mail.utoronto.ca. "Getting Local Meat onto Ontario Tables".
- ... Cathryn Sprague, University of Alberta, csprague@ualberta.ca & Emily Huddart Kennedy, University of Alberta. "I say tomato, you say tomah-to, but if you only tasted a home grown tomato: The cultural politics of citizens, producers, and consumers in the local food movement".
- ... Michael Mikulak, Virginia Polytechnic State University, michaelmikulak@yahoo.ca. "The Hub and Spoke: Reimagining the Local Food Hub".

6F: CAFS and CASC Special Joint Session: Food and Cooperatives 2

Welch WH 222

Chair: J.J. McMurtry, York University

This special session jointly hosted by the Canadian Association for Studies in Co-operation and the Canadian Association for Food Studies is part two of a double session on food, cooperatives and food cooperatives. The double session will be followed by a lunch roundtable on the role of policy makers in creating a supportive environment for food cooperatives in Canada.

- ... J.J. McMurtry, York University & Jennifer Sumner, University of Toronto. "From Mutualism to Consolidation: A Critical Analysis of the History and Potential of Agricultural Co-operatives in Alternative Food Systems"
- ... Tal Yifat, University of Chicago, tal@uchicago.edu. "Sustainability and Farmer Control in an Agrifood Value Chain: The Case of Organic Valley"
- ... Getu Hailu. "The Effects of Financing Constraints on Cooperative Firms' Investment in Canada"

This session is open to all registered attendees of the Canadian Association for Studies in Co-operation (CASC) and all registered attendees of the Canadian Association for Food Studies (CAFS).

12:15 CAFS & CHA Joint Session Lunch Reception

-13:15 Cairns 300

CAFS is hosting a reception following our joint session with the Canadian History Association, "Past and Present in the Canadian Crisis of Food". The reception will be held Cairns 300 (CAFS' Exploration Gallery space), and will provide light lunch fare. First come first serve. The reception is open to all members of CAFS and CHA. Please join us after the joint panel on the past and present of the Canadian food crisis to continue discussion, mingle and network. At 1 pm we will wrap up the lunch and convene CAFS' 9th Annual General Meeting.

This lunch is open to all registered attendees of the Canadian History Association (CHA) and all registered attendees of the Canadian Association for Food Studies (CAFS).

13:15 CAFS Annual General Meeting

-15:00 South Block, Room 203



All members welcome and encouraged to attend!

Cross-Listed Sessions and Other Congress Events

Sunday May 25th

10:30 **Women's and Gender Studies et Recherches Féministes Keynote Address**

–11:45 **Thistle Complex, Room 244**

"Toward a Queer Crip Feminist Politics of Food"

Dr. Kim Hall, Appalachian State University

Interested CAFS delegates are invited to attend the keynote address of the Women and Gender Studies Association, which will address food politics this year. In this address, Kim Hall will critique the ableist and normalizing effects of a food politics of security and risk management and explore the possibility of a queer crip feminist politics of food, an alternative way of thinking about food that resists the discourse of food security and purity in an effort to conceptualize a food politics oriented toward justice, not security. I argue for a queer crip feminist politics of food that both maintains a critical relationship to the industrial food system and resists assumptions about nature, the future, security and risk that inform ultimately unsustainable attitudes about community, gender, race, disability, queerness, and food practices.

Kim Q. Hall is Humanities Council Coordinator and Professor of Philosophy at Appalachian State University, where she is also a faculty affiliate of the Women's Studies and Sustainable Development programs. Her published articles include "'Not Much to Praise in Such Seeking and Finding': Evolutionary Psychology, the Biological Turn in the Humanities, and the Epistemology of Ignorance" and "Queer Breasted Experience." She is the Editor of *Feminist Disability Studies* and co-editor with Chris Cuomo of *Whiteness: Feminist Philosophical Reflections*. Currently, she is the guest editor of a forthcoming special issue of *Hypatia: Journal of Feminist Philosophy* titled *New Conversations in Feminist Disability Studies*, and she is completing a book manuscript that advances a queer crip feminist perspective on identity and the body's materiality.

This session is open to the general public.

13:45 **WGSRF Roundtable: Food, Gender and the Productive/Consumption Order**

–15:00 **Taro Hall, Room 204**

Chair: Alissa Overend

Normative food discourses tend to look at the relationships *between* food and gender, exploring demographic questions such as: the gender differences in the consumption of meat, fruit, and vegetables (Prattala et al., 2007); gendered food habits, beliefs, and consumption of fast-food (Gomez, 2011); and gender-driven food 'choices' (Weible, 2013). While these questions may help map the gendered patterns of contemporary food practices, they do little to critically unpack the ways in which food and gender are co-constitutive. Taking the mutual production and consumption of food and gendered practices as our analytic point of departure, the presenters in this roundtable will briefly summarize their research areas, and pose two questions for informal discussion and debate. This WGSRF concurrent session will be open to both WGSRF and CAFS



delegates.

Panelists: Jennifer Brady (Health Studies, Queen's University); Lesley Frank (Sociology, Acadia University); Florence Pasche Guinard (Religion, University of Toronto); Alissa Overend (Sociology, MacEwan University); Michelle Szabo (Sociology, University of Toronto)

This session is open to registered attendees of Women's and Gender Studies et Recherches Féministes (WGSRF), and all registered attendees of the Canadian Association for Food Studies (CAFS).

Tuesday May 27th

12:30 **Roundtable Lunch on Food Cooperatives in Canada**

–14:00 **Kenmore Centre Lecture Hall**

Facilitator: Hannah Renglich, Local Organic Food Co-ops Network

A lunchtime roundtable discussion will be held following the double joint CASC-CAFS concurrent sessions (5F and 6F) on food cooperatives. This discussion will focus on the intersections (present and future) between researchers and practitioners doing work relating to food co-ops, with an emphasis on the needs, challenges and opportunities of working together. The roundtable will also address the challenges of starting a food co-op. The Garden City Food Co-op is opening locally in St. Catharines in 2015. Practitioners from Garden City will be present to share their experiences in starting a food co-op and other delegates present at the roundtable are invited to share their own experiences and knowledge relating to starting a food co-op as well. Co-operative practitioners and academic delegates from both CAFS and CASC are all invited to attend and participate in the discussion. Light lunch fare from Rise Above - St. Catharines' only all vegan Restaurant and Bakery - will be served in support of the Garden City Food Co-op.

This session is open to all registered attendees of the Canadian Association for Studies in Co-operation (CASC), all registered attendees of the Canadian Association for Food Studies (CAFS) as well as practicing food cooperatives and their practitioners.

19:00 **Conversation Café: Do we care where our food comes from?**

–20:30 **Mahtay Café, 241 St Paul Street, St. Catharines**

Hosted by Community Learning, Brock University

More and more Canadians are thinking harder about the security and sustainability of their food supply. Many are concerned that our food comes from all over the globe, from people who we know very little about, and under conditions with which we are unfamiliar. Others say they don't care to worry, that division of labour and access to a variety of foods is one of the best aspects of modern life. Eating shouldn't be a moral duty; it should be a pleasure! So what do you think? Are you interested in where your food comes from? Has the way you eat changed over the last few decades? This event is hosted by Brock University and is not affiliated with CAFS.

This event is open to the general public.



Wednesday May 28th

10:00 **Feeding the future: Can scientists, regulators and activists agree?**

–12:00 **South Block, Room 204**

Sponsored by Genome Canada

Increasing food production to provide food security to a growing population is one of the world's great challenges. Not only is food security essential for the health and prosperity of individuals and populations, it is also linked to global security as food scarcity can cause conflict and migration. Increases in food production have been achieved in the past, but now scarcity of water, land and energy and the impacts of climate change increase the challenge. As part of Genome Canada's series GPS: Where Genomics, Public Policy and Society Meet, this multidisciplinary session will investigate the role of genomics in Feeding the Future, grounds for contesting and challenging the purely 'science-based model' of regulatory evaluation, and policy options to foster transparency and strengthen engagement or to consider uncertainty in a new light. This event is hosted by the Federation for the Humanities and Social Sciences along with Genome Canada and is not affiliated with CAFS.

Panelists:

Lisa F. Clark, Research Associate, Johnson-Shoyama Graduate School of Public Policy, University of Saskatchewan

Michele Mastroeni, Senior Analyst, Innovation and Technology Policy, RAND Europe, Cambridge, UK

Camille D. Ryan, Professional Affiliate, Department of Bioresource Policy Business and Economics, College of Agriculture and Bioresources, University of Saskatchewan

Eric Montpetit, chair of the political science department at the Université de Montréal

Dr. Alexandra Grygorczyk, Research Scientist in Consumer Science at Vineland Research and Innovation Centre

This session is open to the general public.



Abstracts and Speaker Biographies

Sunday May 25

10:30 **Opening Plenary**

–12:00 **Thistle Complex, Room 325**

Chairs: Jennifer Brady, Queens University; Charles Levkoe, Wilfrid Laurier University; David Szanto, Concordia University.

In this facilitated session, panelists will provide a series of critical reflections on the institutional structures and collective processes that are coming together to frame Food Studies in Canada as well as more broadly. This will include lessons from other fields and disciplines, the risks associated with both inclusiveness and boundedness, and the possibilities that food scholarship offers for transforming itself and other realms of practice. Extensive audience participation will be encouraged.

Panelists:

Kathleen LeBesco, Ph.D., is Associate Dean for Academic Affairs at Marymount Manhattan College in New York City. She is author of *Revolt Bodies: The Struggle to Redefine Fat Identity*, co-author of *Culinary Capital*, and co-editor of *Bodies Out of Bounds: Fatness and Transgression*, *Edible Ideologies: Representing Food and Meaning*, *The Drag King Anthology*, and several journal special issues. Her work concerns food and popular culture, fat activism, disability and representation, working-class identity, and queer politics.

Rachel Engler-Stringer is an Assistant Professor in the Department of Community Health and Epidemiology in the College of Medicine at the University of Saskatchewan. She has a doctorate in Nutrition and her research interests include community food security, food environments and food access, food system sustainability, health promotion, and community-based and participatory research. Dr Engler-Stringer is currently a Principal Investigator on two studies funded by the Canadian Institutes for Health Research called Smart Cities, Healthy Kids: Food Environment and Good Food, Healthy Families. The first has characterized the food environment in Saskatoon and the second is examining the impacts of the opening of a full-service cooperative grocery store (the Good Food Junction) in a former food desert. She is also an avid cook and takes great satisfaction from growing some of her own food.

Diana Bronson joined Food Secure Canada as Executive Director in March 2012 and has worked to strengthen FSC as the national voice of the Canadian food movement. Diana's research, policy and advocacy work has centered on supporting social movements around the world, critically reviewing and educating around international trade and investment agreements, looking at the impacts of Canadian mining companies, and assessing the social and environmental impacts of emerging technologies. She has participated in many international negotiations on human rights, climate change, technology and sustainable development over the past two decades.

Jessica Mudry is an Assistant Professor in the School of Professional Communication at Ryerson



University. Her work examines the relationships between the history of science and nutrition and language and how those relationships frame food and eating. She is author of *Measured Meals: Nutrition in America* published by SUNY [SOONIE] Press in 2009.

Josée Johnston is an Associate Professor of Sociology at the University of Toronto. Her major substantive interest is the sociological study of food, which is a lens for investigating questions relating to culture, politics, gender and the environment. Josée Johnston co-authored (with Shyon Baumann) *Foodies: Democracy and Distinction in the Gourmet Foodscape* (2010: Routledge), and is currently working with Kate Cairns on a book entitled, *Food Femininity*. She has published articles in venues including *American Journal of Sociology*, *Theory and Society*, *Signs: Journal of Women in Culture and Society*, and *Gender and Society*.

Elaine Power is an associate professor in the School of Kinesiology & Health Studies at Queen's University. Elaine's research interests lie at the intersection of food, health, poverty, the family and the body, and she uses qualitative research methods and social theory to understand the role and meanings of food in everyday life. She teaches courses in the social determinants of health, Canadian health policy and fat studies.

12:00 Lunch on your own

–13:00

13:00 **1A: Roundtable: Teaching Food Studies**

–14:30 **Taro Hall, Room 207**

Chairs: Jennifer Sumner, University of Toronto; Mustafa Koç, Ryerson University & Anthony Winson, University of Guelph

This roundtable will focus on the experience of teaching food studies, including current areas of emphasis, new subject areas, pedagogical approaches, use of non-textual resources, and future trajectories. The format will be a roundtable to facilitate open discussion and maximum contribution from the participants. It will begin with some brief observations from the session organizer and session collaborators, and then invite open discussion with participants. This roundtable proposal fits with the conference theme – *Borders without boundaries: Exploring collaboration in food studies* – by focusing on sharing experiences of teaching food studies and learning across disciplinary borders in order to move the field forward.

1B: Food Knowledges and Knowledge Sharing Practices

Taro Hall, Room 260

Chair: Valentine Cadieux, University of Minnesota

Valentine Cadieux, University of Minnesota, cadieux@umn.edu. "Animating the Dinner Party Story: Creating Actionable Entry Points to Collaborative Knowledge Building in Transformative Food Systems Work".

This presentation uses a case study--assembling, justifying, and making experiential platforms for "meta-documentation" for the Field Guide to the Food System project--to explore benefits and challenges of using active engagement with collaborative documentation as a platform for understanding how documentation is useful in food systems work. Recognizing tension between



information-sharing, archiving, and retrieval versions of representation and more experiential exploratory modes, I have been working to make informational archives that both provide access to experiential information and also provide supports for archiving experiential and performative work related to improving food. This presentation focuses on the development of methods for expressing the HOW-TO for constructing a participatory online Field-Guide-to-the-Food-System platform with features (words, artifacts, maps, and toolkits) that can be used in a variety of modes (scripts, games, stop motion animation, and interactive translational processes). A central motif of the presentation is the unpacking of why concepts like “lexical archives” are appealing and how they can be expanded to function across a range of levels of abstractness and concreteness, making food system knowledge artifacts more resiliently engageable. This theme is explored via the process of metadocumentation, or active reflection on the hows and whys of processes of documentation.

Hannah Tait Neufeld, Western University, hneufel2@uwo.ca. “A Generational Investigation of Traditional Food Knowledge among First Nation Communities in Southwestern Ontario”.

A shift from traditional foods to market foods has been shown to negatively affect dietary quality and cultural identity in many First Nation communities, and contribute towards a decline in nutritional status and overall health. The research is part of a larger on-going collaborative food study between the Southwest Ontario Aboriginal Health Access Centre (SOAHAC), and Western University that is developing a culturally relevant Traditional Teaching Program. Building on research gaps revealed in earlier collaborative research, the study will qualitatively examine the potential mechanisms that have impacted the inter-generational transfer of knowledge around traditional food, including access to, and availability, of traditional foods within urban and reserve-based First Nation communities in Southwestern Ontario. Results of the study will highlight: 1) current knowledge surrounding access, availability and traditional food practices among urban and rural First Nations families; 2) the historical context of present day urban and rural food environments that include physical and social aspects; 3) the hypothesis that food insecurity in these First Nations communities may be associated with cultural loss resulting from the inter-generational trauma of residential schools in this region of southwestern Ontario.

Ulrich Teucher, University of Saskatchewan, ulrich.teucher@usask.ca & Alexander ak Sayok, University of Malaysia Sarawak, “Negotiating Western and Indigenous Ontologies of Food Knowledge: An Interdisciplinary Collaboration between Malaysia and Canada”.

Traditionally, for indigenous peoples in Malaysia and elsewhere, food crosses not only bodily boundaries into corporeal selves but transgresses social, cultural, and sacred boundaries as well, as part of a radical ecology and locally changing ontology. Changes, however, also include accelerating knowledge loss, in tandem with Malaysia’s spreading, newly industrializing economy. And while indigenous Elders (though not all) regret the loss of this knowledge, many younger ones welcome these changes. Thus, traditionally indigenous ontologies of food and being can be found side-by-side, not uneasily intermixing, with instrumental approaches to food, adopted from non-indigenous surroundings. Our most recent surveys and ethnographic-style interviews with indigenous young people, Elders, and collaborating indigenous colleagues from different disciplines call for a dynamic range of interdisciplinarity and knowledge translation required to understand indigenous food knowledge in Southeast Asia as well as some of the differences between Malaysia and Canada.



1C: Talking About Food: Food Narratives, Discourses & Representations

Taro Hall, Room 309

Chair: Josée Johnston, University of Toronto

Note: This session is also open to delegates from the Canadian Association for the Study of Discourse and Writing.

Kate Cairns, University of Toronto, kate.cairns@utoronto.ca; Deborah McPhail, & Claudyne Chevrier. "The Family Behind the Farm": Analyzing the Affective Geographies of Manitoba Pork Production".

As increasing toxicity of Manitoba lakes garners public concern, the environmental impacts of pork producers have come under scrutiny. In this context, the Manitoba Pork Council launched the Family Behind the Farm Campaign, a series of advertisements and testimonials featuring pork producers and their families. In this presentation, we examine how this campaign operates discursively to distance the family farm from industrial pork production. Drawing upon Ahmed's theory of affect, we argue that the campaign mobilizes heteronormative and racialized affects of home, family intimacy, and "tradition". In the process, not only is the pork production process made innocent, but the "family farmer", and rural Manitoba itself, is reproduced as a white, heteronormative space – despite the many Aboriginal nations and migrant workers who reside on the land. The analysis demonstrates how integrating critical race theory, cultural geography, and affect studies can illuminate the connections between food production and colonization.

Jennifer Martin, Western University, jmart9@uwo.ca. "Budgets, Beans, and Blogs: Social Media Representations of the Food Stamp Challenge".

In an effort to raise awareness of hunger-related issues, increasing numbers of people are taking the "food stamp challenge." The challenge encourages participants to live for a week on the amount of money provided to food stamp recipients and document their experiences. This paper evaluates social media representations of the challenge as depicted by participants. It first considers the benefits of taking the challenge with regards to increasing awareness of food insecurity. However, it also argues that the realities of living on food stamps are routinely misrepresented in challenge coverage. These problems are particularly apparent with regards to the underrepresentation of difficulties faced by recipients, extra resources available to participants, and the challenge's temporary nature. These limitations result in a problematic discourse where living on food stamps is positioned in terms of success and failure, a dichotomy in which neither side effectively represents food assistance to media audiences.

Christen Rachul, Carleton University, christen.rachul@carleton.ca. "Obesity, Responsibility and Knowledge Translation: A Multimodal Analysis of Canada's Food Guide".

This study uses Rhetorical Genre Theory and Multimodal Analysis to explore the discursive construction of scientific evidence, including prevention of obesity and related chronic diseases, in the Canada's Food Guide (CFG) website. The study specifically focuses on how the CFG addresses the needs of vulnerable populations such as, for example, Canadians affected by food insecurity. Socio-rhetorical approaches to written discourse used in the study view writing as a social action that enables and constrains the actions taken by both writers and readers. These approaches allow



the researcher to investigate the possible roles that the CFG constructs for Canadians with regards to their health and lifestyle choices. The study provides insight into how responsibility for addressing obesity is discursively constructed and thus contributes to the development of health policy and promotion initiatives intended to improve the health of Canadians, and also inform future health promotion initiatives that target vulnerable populations.

Wesley Tourangeau, University of Waterloo. "Engineering risk: Analyzing discursive power in agricultural biotechnology".

The state of agricultural biotechnology is one of serious contention both nationally and globally. There is controversy over a variety of potential risks posed by genetically modified foods and crops, including impacts to human and animal health, biodiversity and export markets. Biotechnology companies like Monsanto and Bayer CropScience, and pro-biotechnology groups such as the Council for Biotechnology Information and the Biotechnology Institute, organize campaigns, which seek to educate the public about the importance of biotechnology. Strategies include product advertisements, educational booklets and research competitions. Analysis of a wide range of educational materials reveals important patterns regarding how perceptions of the risks and benefits of biotechnology are shaped. I argue these educational strategies contribute to a discursive strategy to frame genetically modified food as harmless, beneficial and even necessary. This paper contributes to discussions on discursive power and corporations in the arena of agricultural biotechnology and offers insights for future research.

1D: Pecha Kucha 1: New Perspectives on Food Policy

Taro Hall, Room 203

Chair: Rachel Engler-Stringer, University of Saskatchewan

Caitlin Colson, Campus Food Systems Project – Meal Exchange, caitlin@mealexchange.com & Sarah Archibald, Sierra Youth Coalition. "Campuses and classrooms: resources for food systems innovation".

The Campus Food Systems Project (run in partnership with Sierra Youth Coalition and Meal Exchange) is empowering students from across Canada with the leadership skills needed to bring more local, sustainable food to their campuses. We're working with students on twelve pilot campuses across the country to harness the potential of their food system to contribute to local food economies, sustainable practices, and locally based supply chains. By May 2014, we will have been doing this work for 3 full years. Our presentation will focus on the key learnings and meaningful outcomes of our work, as well as the challenges we have encountered in shifting campus food systems. We will also 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.

Monika Korzun, University of Guelph, mkorzun@uoguelph.ca & Carolyn Webb, Ontario Edible Education Network, Sustain Ontario. "Opportunities for the Ontario Edible Education Network



(OEEN): A response to the lack of existing research about the impacts of food education in Ontario

The purpose of this presentation is to explore the type of information and research that is available on food education in Ontario. Results of a scan of public literature has indicated there are large gaps in knowledge about the impacts that food education programming has on improving children and youth's health, academic achievement, behavior inside and outside school and long term impacts of those programs. Since the Ontario Edible Education Network (OEEN) has access to numerous educators and students, this network can play a vital role in assessing and capturing the impacts of food education programs. This article concludes by providing suggestions regarding how the OEEN can fill the gaps in the body of literature as well as suggests how the network can begin to document the impact that groups working in this sector are making on the health of children and youth and their communities with food education programs.

Kate MacDonald, University of Guelph, kmacdo08@uoguelph.ca. "Small Scale Food Processing - A Place for Health-Based Change within the Canadian Food System"

Much of the 'food' available in modern food environments is deeply embedded in politics and thus a structural analysis is required. The dominant Canadian food system is largely built upon the mass consumption of cheaply processed and unhealthy food, otherwise known as "the industrial diet" (Winson, 2013). Mass consumption is largely facilitated through the production of food manufacturing inputs via mass economies of scale (Baines, 2013). Such economies of scale allow for the corporate concentration and centralization of capital. In particular, emphasis needs to be redirected away from large scale, centralized processing facilities (McRae & Abergel, 2013) that serve to simplify consumer food options (Winson, 2013). This talk will outline the historical trajectory of food processing in Canada, alongside promising areas of tangible food system and health-based change in Canada through small scale food processing.

Kate Parizeau, University of Guelph, kate.parizeau@uoguelph.ca; Mike von Massow, University of Guelph; & Ralph Martin, University of Guelph. "Food policy from the perspective of the "green bin": Household food wasting in Southwestern Ontario"

This presentation will explore the implications of findings from household food waste research in Southwestern Ontario for the field of food studies and for food policy actors. Our studies are based in observations of food wasting behaviours and surveys of householders that assess their attitudes and beliefs about food, from purchase to household management to wasting. We have learned that wasting behaviours are connected to people's relationships with food, and that their lifestyles and beliefs influence the ways that they procure, prepare, and dispose of food. The connections between food policy and waste management policy are understudied, and we seek to contribute to academic conversations on the borders of these two fields.

Wanda Martin, University of Victoria, wmartin@uvic.ca. "Food Gone Foul?"

In this presentation I examine how professionals and civil society members engage in food security activities that include food safety precautions and how they work across differences to support a safe and accessible food supply. I illustrate complex motives behind food safety regulations and examined the neo-liberal agenda favouring market forces over health equity. I argue that while there is concern for protecting the public's health, regulations are not set with a primary focus on protecting people from unsafe food, but are a vehicle for providing confidence in the market at the



cost of health and welfare of small-scale producers in rural and remote communities. I suggest change not only in how we view and understand personal motives or worldviews of food and market forces, but also a shift on a larger scale, to change structural conditions to promote health and to encourage a moral obligation to reduce health inequities.

Chantal Clement, Carleton University, chantal_clement@carleton.ca. "Too Many Cooks Don't Spoil the Broth: Lessons for Municipal Food System Governance".

Municipally-based sustainable food systems are created by an ongoing deliberative dialogue between municipal officials, community members and business representatives. At the heart of these discussions, and often overlooked, are the unspoken power relations that either help or hinder the development of sustainable food initiatives. While these dynamics are often assumed to be fairly irreconcilable, this presentation will draw on four municipal case studies spanning Canada, France, and the UK, to highlight how unequal power relationships can be overcome. This pecha-kucha will provide key lessons from each municipality on how the development of sustainable food systems can be better achieved despite a diversity of actors. Some of these insights will include: creative attempts at community-building, unique examples of private-public cooperation, and the need (or not) for leadership within municipal government. Ultimately, it will show how these lessons can effectively be translated to any municipality given the right ingredients.

**1E: Community-Campus Collaboration in the Canadian Food Movement
Plaza Building, Room 600F**

Chairs: Peter Andrée, Carleton University; Cathleen Kneen, Ram's Horn

This session explores lessons learned in collaborations between academic researchers, students, and community-based practitioners working for non-profit organizations active in Canada's food movement. Collaboration on a joint project, even when there is a shared vision, is not always easy. We ultimately also have different goals to meet, needs, and access to resources. Such factors can complicate the collaborative project. At the same time, success produces results that no one individual or organization could have achieved on its own. It reports on results of the second year of projects supported by the Community Food Security hub of the Community First: Impacts of Community Engagement (CFICE) research project, grounded in a partnership between Carleton University and Food Secure Canada, and funded by the Social Sciences and Humanities Research Council of Canada. Presenters will speak to the lessons learned from evaluations of five community-campus partnerships from across Canada undertaken in 2013-14.

Tracy Sanden, Regina Qu'Appelle Health Region. "Regina Community Food Assessment (CFS14-1)"

The Regina Community Food Assessment (CFA) is a participatory, community-led process that examines a broad range of food-related issues and resources in the city of Regina. Its primary goal is to improve the security, sustainability and resiliency of the community's food system through the development, implementation and evaluation of a Community Food Assessment.

Sherry Edmunds-Flett, Long-Term Inmates Now In The Community (L.I.N.C.); & Karen Davison, University of British Columbia. "A Developmental Evaluation to Explore a Budding Community/Academic Collaboration Examining How Offenders and Ex-Offenders Facilitate a



Healthy, Sustainable Community Food System (CFS14-2)

This collaboration has undertaken a critical ethnography study of food insecurity and the transition from incarceration (2012 to 2013). It focuses specifically on Emma's Acres, a bridged urban agricultural social enterprise model, looking at its impact on re-entry into community, restorative justice, and rates of recidivism. The partners are examining how this community-campus relationship, which combines community service learning (CSL) and community-based research (CBR), can maximize the value created for each stakeholder.

Erin Nelson, University of Guelph. "Creating a food hub through university-community partnership (CFS14-3)"

The university-community partnership initially focused on addressing challenges and gaps within Guelph-Wellington's emergency food provision system. However, an iterative cycle of community based research, knowledge mobilization, and action has shifted that focus, and the main goal of the current collaboration is to support the development of a community food hub in Guelph-Wellington through continued university-community partnership.

Vikram Bhatt, McGill University. "Edible Campus: from showcase to living classroom (CFS14-5)"

The Edible Campus demonstrates how a community-university partnership can create green, edible community spaces. Our intention for the next phase has been to focus on experimentation and education using the Edible Campus as a live-action think tank, elevating the garden from a showcase to a live classroom. The idea is to support an array of innovative research activities and dissemination actions using the Edible Campus as a unique experimental classroom that will push the boundaries of organic urban agricultural practices.

Charles Levkoe, University of Toronto; & Carolyn Young, Sustain Ontario. "Planning for Change: Community Development in Practice (CFS14-6)"

This project is based in a research and practice partnership between the *Planning for Change* course at the University of Toronto, *Sustain Ontario: The Alliance for Healthy Food and Farming* (Sustain Ontario), and *Food Secure Canada* (FSC). The establishment of the People's Food Policy (PFP) and release of *Resetting the Table* in 2011 has engaged thousands of people across Canada and has inspired movements around the globe. The three main objectives of this phase of the collaboration are: 1) to engage in an eight-month, graduate service learning (SL) course that will deepen the evidence base for the People's Food Policy (PFP); 2) to move food policy discussions forward at the provincial and federal levels; and, 3) to articulate a model for community-university partnerships that can be replicated and/or shared with others.

14:30 **Break**

–15:00

15:00 **2A: Food Planning and Policy in Canadian Municipalities**

–16:30 **Taro Hall, Room 207**

Chair: Virginie Lavallée-Picard, Concordia University

Amy Blanding, University of Northern British Columbia, blanding@unbc.ca. "Taste of Place: Using the Story of Food as a Tool to Inform Community Planning"

Within planning is a continuing discourse centered on the articulation of the public's interest in a



desirable future. Using in-depth interviews with food system experts and planners in Prince George, BC, I make the case that using a story of food (the food culture in a particular place at a particular time) as a planning tool can help to inform community planning, and subsequently help to articulate the public's interest in a desirable future community. Linkages have been made in planning literature between food and the major planning mechanisms, including land use, economic development, transportation, environment, health and human services, and agricultural preservation. However, the literature has not focused on food as a possible informative tool and change-making technique unto itself. An expression of public interest encompasses a sense of place. Given the universal appeal of food and the ability of food culture to act as a barometer for the health and desires of a community, customizing 'sense of place' questions to elicit responses pertaining to the sense of food in a place offer a more comprehensive expression of sense of place from the perspective of the Prince George community, thus providing a multidimensional lens through which to articulate the public interest as part of a community planning process.

Bryan Dale, University of Toronto, bryan.dale@mail.utoronto.ca; & Samuel Walker, University of Toronto, samuel.walker@mail.utoronto.ca. "Flirting with reformism: Local food procurement policies and the potential for municipalities to contribute to the transformative politics of food sovereignty".

Local food consumption has become a common feature of calls for a sustainable food system. However this trend can be problematized in numerous ways, given ambiguous definitions of 'local' food, as well as the potential for this focus to marginalize labour issues, social justice concerns, and other important matters. With mainstream institutions like the Canadian Food Inspection Agency and the Ontario Liberal government showing an interest in localizing food systems, how can progressive organizations and critical scholars engage in these debates? Is there room for policies that will effectively help reduce greenhouse gas emissions associated with food distribution? This paper looks at a project led by Sustain Ontario to help municipalities develop local food procurement policies. The authors consider the political challenges associated with the successful implementation of such policies, as well as the potential for them to contribute positive steps toward the food sovereignty of different geographic regions.

Dara Marcus, University of Ottawa, darabmarcus@gmail.com. "Urban Agriculture Policy for Canadian Municipalities".

Municipalities across Canada are incorporating urban agriculture into policies, plans, and new development projects. To understand and evaluate this trend, this paper examines the state of five urban agriculture production practices (private and community gardens, commercial rooftop greenhouses, apiculture, and chicken keeping) in Montréal, Toronto, and Vancouver. To determine the information policy makers would need in order to decide whether or not to support these particular practices, it identifies costs and benefits based on available data, as well as knowledge gaps in the current literature. This paper concludes with a series of recommendations based on the analysis of these urban agriculture practices. It argues that a coherent urban agriculture policy calls for the establishment of a centralized forum comprised of representatives from a variety of municipal departments, allowing for the dissemination of policy goals across these departments.

Virginie Lavallée-Picard, Concordia University, virginielp@gmail.com. "Food Sovereignty



Planning in Saint-Camille (QC) and Salt Spring Island (BC)."

In Canada, most local-governance level Food System Planning and Food System Planning research has been conducted in larger, often urban communities. However, producers in small rural communities conduct the majority of Canada's agricultural activities. Using case-study research, this paper documents how the two small rural communities of Saint-Camille (Québec) and Salt Spring Island (British Columbia) engage in Food System Planning. By investigating the background, key achievements, barriers and best practices of these communities, the case studies inform a comparative analysis of governance planning processes, project development and community led initiatives. The results suggest an overlap between Food System Planning Theory and Practice and the Food Sovereignty concept, a space I discern as Food Sovereignty Planning. I define Food Sovereignty Planning as the integration of Food Sovereignty principles into policies, plans, and programming at any level of governance and governance processes.

2B: The Cost of (Re)Productive Farm Labour

Taro Hall, Room 260

Chair: Alison Blay-Palmer, Wilfrid Laurier University

Jörg Gertel, University of Leipzig, gertel@uni-leipzig.de; & Sarah Ruth Sippel, University of Leipzig. "The Social Cost of Eating Fresh".

This paper investigates the Mediterranean agri-food system that is transcending multiple borders and largely constituted by invisible seasonal work from Eastern Europe, North Africa and Latin America. We argue that both intensive agricultural production and related working conditions are highly dynamic. Regional patterns have developed from small-scale family farming to become an industrialized part of the global agri-food system. Simultaneously, consumer demand for year-round supply has caused relocations of the industry within Europe; areas of intensive greenhouse production have moved further south and even into North Africa. By revealing the story of food commodities loaded with implications of private profit seeking, exploitation, exclusion and multiple insecurities, the paper unmask the hidden costs of fresh food provisioning. Three case studies are discussed: the French region of Provence, a traditional centre of fresh fruit and vegetable cultivation; the Spanish Almeria region, where intensive production has accelerated dramatically since the 1970s; and Morocco, where counter-seasonal production has recently been expanding.

Caileigh McKnight, York University, caileighmcknight@gmail.com. "Including Farmers' Voices in the Farm Labour Debate"

A growing number of people are conscious about where their food comes from and to a lesser degree are interested in its production. However, often missing from discussions of sustainable agriculture is the required labour. Farm labourers are often undervalued, underpaid and many are non-citizens. In the neoliberal era, migrant worker programs have developed parameters supporting the 'flexibilization' of labour. These parameters have resulted in precarious conditions for migrant workers including unique characteristics for migrant agricultural workers such as working long hours, unsafe working conditions, living in substandard conditions and lacking job security. At the same time, farming sustainably often incurs various obstacles, challenges and barriers for farmers that must also be addressed. This paper questions whether it is possible to simultaneously address the structural factors that have led to vulnerable conditions for both



farmers and farm workers. By realizing that both the challenges faced by farmers, and the current migrant worker programs are systemically unjust due to neoliberal agriculture and labour policies, we may be able to consider alliances, actions and policies that would result in more just conditions for both employees and employers.

Janet McLaughlin, Wilfrid Laurier University, jmclaughlin@wlu.ca & Miya Narushima, Brock University. "Pregnancy and Production: Reproductive Health among Female Migrant Farm Workers in Niagara, Ontario".

The nearly 40,000 migrant farmworkers in Canada play a vital role in the agricultural economy. Women workers, who are primarily single mothers in their reproductive years, are an often-overlooked minority population within this group. They face distinct challenges and vulnerabilities based on both their positions as temporary workers as well as their gender. Our research investigated these women's knowledge and beliefs about reproductive health, including birth control, pregnancy and abortion, and explored such issues as access to prenatal care, negotiating with or hiding pregnancies from employers, and how these women balance their reproductive health needs, their obligations and needs as mothers, and the demands to economically support their families. Based on a mixed methods approach (surveys, focus groups and ethnographic research) with migrant women in Niagara, this paper argues that women's reproductive health provides an insightful lens into understanding the broader dynamics of agricultural labour relations in Canada.

Anelyse Weiler, Simon Fraser University, aweiler@sfu.ca. "Neoliberalism and Farmworkers: Flexible Labour Regimes and the Sustainable Food Movement in British Columbia".

Despite the affirmed goals of social sustainability within sustainable food movements, practices of racialization and class privilege are manifest in the widespread dependence of both conventional and sustainable farms on "flexible" farmworkers. Linked to processes of neoliberal globalization, flexible agricultural labour regimes create circumstances of precariousness for farmworkers through low wages, a lack of predictable employment, and minimally regulated working conditions. Despite the benefits of experiential education on sustainable farms, un(der)paid internships in agriculture may serve to increase social inequality by entrenching privilege based on racialization and class. My qualitative case study examines how the BC sustainable food movement has related to issues affecting two distinct groups of flexible workers in the British Columbia (BC) food system: racialized migrant farmworkers and un(der)paid agricultural interns. My findings relate to the racialization of neoliberalism, non-commodified work in the social economy of sustainable food systems, and inclusivity politics in social movements.

2C: Food and Public Health

Taro Hall, Room 309

Chair: Ellen Desjardins, University of Waterloo

Jessica Wegener, Ryerson University; Josephine Archbold, Toronto Public Health, jarchbo@toronto.ca; & Kate Mulligan, Toronto Public Health; Donald Cole; Wally Seccombe; Karin Kuersen; Barbara Emanuel; Lauren Baker, Toronto Food Policy Council; Kate Bassil; Ronald Macfarlane; Monica Campbell; Rod MacRae, York University; Gavin Dandy. "Raising Results: The Healthier Harvest Research Consortium and Urban Agriculture in Toronto".



In Toronto, urban agriculture occurs at many scales, ranging from backyard growing to full-scale, community-based urban farms. This practice both influences and is influenced by shifts in the policy landscape e.g. the municipal Toronto Agricultural Plan (2013) and the provincial Local Food Act (2013). However, its specific effects on public health are under-researched. Working with researchers from the University of Toronto, York University, Ryerson University and the Black Creek Community Farm, Toronto Public Health has established a governance structure for multi-year, multi-partner, mixed methods research into the health effects of urban agriculture. This presentation will contextualize the work of the Healthier Harvest Research Consortium with respect to knowledge exchange; in particular, the development of policy-relevant local indicators to support healthier urban agriculture in policy and practice. The Healthier Harvest Research Consortium represents a truly interdisciplinary and collaborative effort that brings together policy makers, community-based researchers and practitioners, and academic researchers from diverse disciplines. A key goal of the research initiative is to create and sustain such linkages to support healthier urban agriculture in policy and practice.

Colleen Derkatch, Ryerson University, derkatch@ryerson.ca. "Agency and Activism in Public Discourse about Local and Organic Foods"

Contemporary food policies and politics place local and organic foods in tension (Guthman 2006), with organic believed healthier for individual consumers but local healthier for regional economies and the environment. This presentation examines arguments in public discourse about local versus organic as individuals weigh modes of food production, distribution, and consumption. Through rhetorical analysis of popular and public health texts, I argue that such binary debates (organic vs. local) occlude larger factors in contemporary food politics, such as structural inequalities in the food system, food activism and corporate resistance, and sustainability. The recurrent framing of this binary thus signals not public engagement with food politics but entrenchment within a neoliberal model that makes only certain narratives available—in which the informed consumer makes political choices by shopping. However, the agency of the consumer under this model appears illusory, and her ability to act constrained by the terms of the debate itself.

Philippa Spoel, Laurentian University, pspoel@laurentian.ca. "Rhetorics of "Local Food" and "Food Security" in Ontario public health contexts: compatible or conflicting values".

In Ontario, regional public health units are increasingly promoting the value of "local food" both as part of a healthy lifestyle and as a means for supporting sustainable, "secure" food systems. Building on previous research that mapped the multiple positive values associated with eating local food in promotional materials produced by regional health units, this presentation interrogates the relationship between i) a largely neo-liberal discourse of public health advice for individuals to purchase and consume local food because of its benefits to personal health and well-being and ii) a more social-environmental justice discourse of "food security" (articulated, frequently, through "food charters") that addresses citizens more through a rhetoric of collective, community rights and common welfare. A rhetorical analysis of selected materials from regional health units reveals the intersections and incongruities of these two discourses, showing especially how the activist discourse of food security/food charters is inter-laced with possibly incompatible appeals to entrepreneurial and consumerist values.

2D: Panel: Publicly Accessible Scholarship and Communication: Mobilizing Knowledge for Food



Systems Change

Taro Hall, Room 203

Facilitator: Charles Z. Levkoe, Wilfrid Laurier University

This interactive session will explore the cutting edge of public scholarship in food studies and the ways that knowledge is mobilized across the borders that have been constructed between the academy and the broader community. The discussion will be led by four panelists that are pushing boundaries through experiments in research, collaboration and communication. Through a discussion of the rewards and the challenges of public scholarship, the panel will explore the ways that food studies research can, and has mobilized knowledge for food system change.

Panelists:

Wayne Roberts, Food Policy Analyst and Writer, Past Manager of the Toronto Food Policy Council.
Sarah Elton, Author, Journalist.

Kathleen LeBesco, Associate Dean Academic Affairs, Marymount Manhattan College, Author.
David Szanto, PhD Candidate, Concordia University; Graduate Program Director, University of Gastronomic Sciences

2E: Roundtable: Boundaries and Borders of Food Sovereignty: A Critical Engagement

Plaza Building, Room 600F

Chair: Sarah Martin, University of Waterloo

Canadian civil society and academics, often working in concert, have been putting food sovereignty to work in sites all across Canada. The breadth of recent food sovereignty activity and scholarship in Canada combined with the two decades long international advocacy and resistance is an opportunity to reflect on food sovereignty as a movement, a political organizing tool and an ideology. What initially appeared as a peasant movement has spilled over into new sites and been adopted by new actors. This Roundtable will bring together speakers to debate the borders and boundaries of food sovereignty and to discuss emerging perspectives of food sovereignty in Canadian and international contexts. The speakers will critically engage with food sovereignty and its limits and possibilities by reflecting on question that will also be posed to the audience to encourage wide participation and debate.

Speakers: Peter Andr ee (Associate Professor, Department of Political Science, Carleton University); Cathleen Kneen (Ram's Horn and former Chair of Food Secure Canada); Marie-Jos e Massicotte (Associate Professor, Department of Politics, University of Ottawa); Elsa Beaulieu Bastien (Anthropologie, Universit  Laval)

Monday May 26

10:00 **Plenary: Unpacking 'Collaboration': Objectives, Motivations, Processes, Outcomes**

–12:00 **Thistle Complex, Room 242**

Facilitator: David Szanto (INDI, Concordia University)



While collaboration can significantly benefit researchers, practitioners, and activists by bringing together divergent perspectives and expertise, the ways it is enacted can also unbalance power and centralize decision-making. This facilitated discussion explores the processes and motivations of collaboration across disciplinary and community boundaries, with examples from academia, non-profit, and industry. Following a short overview that explores *collaboration* and other forms of group work, three panelists will respond to this framing, discussing how collaboration plays out in their own work, and using specific examples from research, community, and business cases.

Panelists

Dr. Rhona Richman Kenneally is an Associate Professor in the Department of Design and Computation Arts and a Fellow of the School of Canadian Irish Studies at Concordia University; she is also the editor of the Canadian Journal of Irish Studies. Her research brings together the domains of food studies, sustainable design practice, and the architecture and design of the built environment to explore food-related agency and performance, especially in the home in mid-twentieth-century Ireland and Canada. Publications include a co-edited special issue of the Material Culture Review on domestic foodscapes; “Cooking at the Hearth: The Irish Cottage” and “Women’s Lived Experience,” in *Memory Ireland: Volume 2*, ed. Oona Frawley (Syracuse University Press, 2012), 224-241; “The Cuisine of the Tundra: Towards a Canadian Food Culture at Expo 67,” *Food, Culture & Society* 11, no. 3 (September 2008): 287–313; and “‘There is a Canadian cuisine, and it is unique in all the world’: Crafting National Food Culture During the Long 1960s,” in *What’s to Eat?: Entrees in Canadian Food History*, ed. Nathalie Cooke (Montreal and Kingston: McGill-Queen’s University Press, 2009), 167-196. She is currently working on a book-length study on food, home, and empowerment in mid-twentieth-century Ireland.

Paul DeCampo is currently the Director of Marketing and Sales for Southbrook Vineyards with experience in the wine industry, post-secondary education, community leadership and social enterprise. Previously, Paul managed Business Development within the Food Innovation and Research Studio at George Brown College, where he continues to serve as a part-time professor in the Centre for Hospitality and Culinary Arts. Through his curriculum development and teaching of The Slow Food Experience (since 2008), a course in the Culinary Arts—Italian (Postgraduate) Program, Paul’s focus on environmental and socially sustainable provisioning for the professional kitchen has inspired many influential and progressive Toronto chefs. Over his 20 years of professional and volunteer experience, Paul has worked to strengthen local, sustainable food networks through innovation and collaboration. Previous experience in Key Accounts and Sales Management with quality-focussed Niagara wineries, Henry of Pelham and Malivoire, has aligned with his professional goal of supporting local agriculture by developing sales channels to ensure financial sustainability. Paul is excited to provide this service to Southbrook, whose leadership in environmental sustainability is demonstrated by their certification as Organic and Biodynamic grape growers and winemakers. Paul will develop connections to other enterprises and community organizations that promote social development, deepening Southbrook’s overall commitment as a progressive company to sustaining ongoing benefit to people and the planet, while operating a profitable agricultural business.

Erin Skimson is the Director of the Catalyst Centre (CC) at the University of Guelph. She is



responsible for the oversight of commercialization of University inventions through the technology transfer team, and industry-academic research partnerships through the industry liaison team. She has a strong background in management, marketing, technology and business development having served for over 10 years in various management roles at Stryker Canada LP and Serono prior to joining UofG. She holds a Bachelor of Science degree from Dalhousie University as well as an MBA from McMaster University. She serves on several Boards, including Innovation Guelph and Volunteer Centre of Guelph-Wellington. Her focus as Catalyst Centre director is on building partnerships to advance innovation at the University of Guelph.

12:00 Lunch

–13:00

13:00 **3A: Global Agrifood Markets 1: Consequences and Challenges**

–14:30 ***Mackenzie Chown – A Block, Room 241***

Chair: Sarah Martin, University of Waterloo

The panel examines consequences ‘on the ground’ that have emerged as a result of the expansion of global agrifood markets and the governance challenges these trends pose at various levels. The panel speaks to the Conference theme of Borders without Boundaries: Exploring Collaboration in Food Studies in that each of the various presenters come from interdisciplinary academic programs and the papers will draw from a range of expertise.

Ryan Isakson, University of Toronto, ryan.isakson@utoronto.ca . “Speculating on Seeds? The Financialization of Agricultural Inputs”.

‘Financialization’ has dramatically transformed food provisioning in recent decades through financial motives and actors becoming more involved in agricultural derivatives trading, food processing, food retailing, and commodity trading. This paper contributes to the growing body of literature by exploring the financialization of agricultural inputs. Since the 2008 spike in food prices, financial actors have taken a growing interest in fertilizer, seed, and farm machinery enterprises. Moreover, input suppliers now earn a greater share of their revenues from financial activities. The financialization of agricultural inputs carries important consequences for contemporary food provisioning, including the types of crops and crop varieties that farmers cultivate, the autonomy of farmers over their agricultural practices, and the distribution of value in agro-food supply chains. The adverse impacts of financialization upon agricultural biodiversity and the well-being of farmers and food consumers highlights the need for greater governance over financial activities in the agro-food sector.

André Magnan, University of Regina, andre.magnan@uregina.ca. “The financialization of agri-food in Canada and Australia: corporate farmland and farm ownership in the grains and oilseed sector”.

My paper examines new patterns of farm structure and ownership in Canada and Australia, focusing on increasing corporate investment in farmland and farm production in the grains and oilseed sector. I situate these changes in relation to the on-going financialization of the global agri-food sector, a process through which finance capital and financial logics exercise increasing influence over food production and distribution. Especially since the “global food crisis” of 2008-11, there has been growing investor interest in farming and agriculture. In the global South, large-



scale farmland buy-ups, referred to as the global “land grab”, have generated considerable controversy. Less is known, however, about how corporate investment is affecting patterns of farm ownership and control in the global North. I present a preliminary analysis of patterns of corporate farmland and farm ownership in Canada and Australia and how differences in farm policy, regulatory environments, and institutional factors are shaping the scope and pace of change in each farming sector.

Ruth Beilin, University of Melbourne, Australia, rbeilin@unimelb.edu.au & Tamara Sysak,, University of Melbourne, Australia. “The Landscapes of Nowhere: how global food market imperatives undermine future options for local agro-ecological survival”.

While international food security is associated with maintaining the productivist model of global food production, processing and distribution; the continued standardization of products has implications for the places of production. The production landscapes of the 21st C can no longer be termed ‘agri-cultural’ because local places and their cultures have been homogenized out of existence by global market forces. The consequences of denying the ecological differentiation inherent in ‘place’ has long term implications for food security; and we argue, most alarmingly, it is at the local level that these effects play out, creating the ‘landscapes of nowhere’. This paper reflects on local governance, the presumption of global market ‘certainties’ tied to local irrigation infrastructure, and national identity as a global producer that undermines the ability to reimagine more sustainable landscapes across this region in a case study associated with the Shepparton Irrigation Region, Australia.

3B: Locating Value In Food Systems

Mackenzie Chown – A Block, Room 323

Chair: Irena Knezevic, Wilfrid Laurier University

Erna van Duren, University of Guelph, evandure@uoguelph.ca & Rita Hansen Sterne, University of Guelph. “Collaborating for Competitiveness in Food Value Chains”.

Global value chains (GVCs) are reshaping international trade and the opportunities and threats facing organizations involved in the food system. Competitiveness, a long standing public policy concern for Canada’s federal and provincial ministries of agriculture, food and rural affairs, now requires understanding the unique challenges facing the value chains for food. This paper examines these challenges from the perspective of organizations involved in food processing in Ontario using primary data obtained during 2014 against a contextual background of GVCs, stakeholder and relevant strategic management theory. Food processors have multiple objectives which receive varying degrees and types of public support, and which may have diverging impacts on an organization’s short-term and long-term capabilities and performance. For example, programs to encourage relationships between domestic companies may increase company costs in the short-run but improve ability to compete in the global market place in the longer-run. Other examples are developed in the paper.

Amanda Wilson, Carleton University, amanda.divito.wilson@gmail.com. “In Search of an Honorable Livelihood: Exploring post-capitalist possibilities in food-based livelihoods”.

This paper presents initial findings from a series of interviews conducted with farmers in Eastern Ontario and Western Quebec as part of my dissertation on post-capitalist possibilities in food-



based livelihoods. I examine how people negotiate the day-to-day necessities of earning a living with a commitment to social justice principles and environmental sustainability. I report on how these individuals make ends meet, how they see themselves and their work and how they negotiate involvement in capitalist and non-capitalist activities. While still in the initial stages of analysis, findings suggest the de-commodification of land and a heightened sense of community responsibility appear to be key elements of “making it work.” In addition, individuals go through a complex process of becoming whereby the ideals and interests that led them to take up these livelihoods are transformed by their material conditions, creating a much more pragmatic or practical post-capital imaginary.

Lauren Kepkiewicz, University of Toronto, lauren.kepkiewicz@mail.utoronto.ca. “Unsettling Food Activism in Canada”.

Recent critiques underline the ways that alternative food activism has failed to center justice-based approaches. In doing so, these critiques have begun to fill a gap in food studies relating to the ways that race, class, and gender produce inequities within the food system as well as how communities and food activist organizations resist and mobilize against these inequities. However, food justice scholarship has yet to examine how Canadian food activism reproduces or works to dismantle ongoing processes of settler colonialism. Through a preliminary discourse analysis of the mandates of several Canadian food activist organizations, I examine the ways that food activists engage with understandings of colonialism as well as how these mandates reproduce or contend ongoing processes of settler colonialism in a Canadian context.

3C: Understanding food security through a social-ecological lens: Insights from international food security research in Kenya, China, and the Caribbean

Mackenzie Chown – A Block, Room 203

Chair: Mirella Stroink, Lakehead University

Increasingly, it is recognized that addressing food security challenges requires understanding the interconnectedness of social and ecological systems involved in the provisioning and consumption of food. Food systems - and the range of social, ecological, and institutional components that comprise them - may be more or less resilient in the face of change, with important implications for food security. In this session, we draw on findings from international food security research in Kenya, China, and the Caribbean to illustrate the complex sets of social-ecological interactions shaping food security outcomes in diverse contexts, and the types of policies that may support more resilient food systems. In line with the 2014 conference theme ‘Borders without Boundaries,’ we bridge natural and social science approaches to the study of food security; bring diverse international food security case studies into conversation with one another; and highlight the significance of international research to food security research and policy in Canada.

Stephanie Shumsky, Gordon M. Hickey, Bernard, Pelletier, & Tim Johns. “Understanding the effect of household characteristics and access conditions on wild edible plant (WEP) consumption in the semi-arid midlands of Kenya”.

Food insecurity and malnutrition are issues that affect two in every seven people worldwide, while population growth, rising consumption and climate change threaten to increase risks of hunger in the future. Recently, interventions and policies designed to address future food systems have



begun to move away from traditional agricultural intensification and development by starting to discuss resilience - a combination of flexibility in the face of disturbance and the capacity to adapt to change. Unfortunately, much of the world population relies on vulnerable livelihood systems which lack resilience and also tend to be highly sensitive, forcing communities to use coping strategies of varying effectiveness. Wild edible plants (WEPs) are one such coping strategy, shown in other studies to supplement protein and nutrients, improve palatability of staple foods, reduce spending of limited cash income and provide a safety net function in times of drought or famine. This research, conducted in rural Eastern Province, Kenya, suggests that certain household types rely more heavily on WEPs, with consumption frequency varying based on demographic characteristics related to vulnerability such as food insecurity, assets and off-farm incomes. Access conditions including amount of farmland owned, proximity to harvest areas and permission requirements were also shown to impact the amount of WEPs consumed by households. Protecting and promoting sustainable use of WEPs could increase the current contribution of these valuable resources to household food security, especially if policies can be tailored for the groups that depend on them the most.

June Yee Tsun Po, Gengrui Wang, & Gordon M. Hickey. "Applying the sustainable livelihood framework to understand social-ecological systems: Two cases from China and Kenya".

The sustainable livelihood framework (SLF) is well suited for conceptualization of research, which aims to understand smallholder farmers and the connections between institutions, livelihood strategies, and outcomes such as income and food security. Our research applies this framework in two case studies from two distinct social-ecological systems: the Qilian Mountains Region of China and the semi-arid Makueni County of Kenya. The SLF structures our questions: how do formal institutions such as the Chinese national Payments for Environmental Services programs affect the livelihoods of households in the Qilian Mountains Regions and how do informal customary Kamba norms and social perceptions on land inheritance affect access to land resources by female smallholder farmers in Makueni County. Empirical evidence based on 160 household surveys, 60 in-depth interviews and 7 community meetings indicates that vulnerable groups migrate, pool risk and engage in a selective diversification of strategies to improve their livelihood outcomes.

Kristen Lowitt & Gordon M. Hickey. "Agricultural restructuring and farmer livelihoods in St Kitts and Nevis following the collapse of the sugar industry".

The agricultural industry in the two-island state of St Kitts and Nevis in the West Indies is undergoing substantial change following the collapse of the sugar industry in 2005. In the wake of this collapse, farmers are having to transition into other types of livelihood-generating activities, and are also being forced to diversify into other types of food production. This paper draws on interviews undertaken with farmers in St Kitts to examine the collapse of the sugar industry, as a particular social-ecological system, and the types of strategies farmers are employing to transition into new types of income-earning opportunities and livelihoods both within and beyond agriculture.

C.M. Eidt, A.S. Saint Ville, & Gordon M. Hickey. "Using social networks to understand the social ecological resilience of smallholder farming systems in Kenya and Saint Lucia".

There is growing recognition that social capital embedded in the social networks of rural communities represents an often untapped resource, which is important in building resilience and



improving food security outcomes. Trust, reciprocity, and social networks have been found to be the building blocks of resilient social ecological systems that help actors to innovate, adapt to, and create change. Social networks, as the structural element of social capital, offer an analytical framework to investigate interactions among smallholder farmers in agricultural and food systems. Using Social Network Analysis we sought to better understand the social ecological resilience of smallholder farming systems in two case study areas, Kenya and Saint Lucia. In Kenya, we compared two rural villages, Mwitasyano and King'ang'ini. Data were collected through 145 household surveys of farming households. Similarly, in Saint Lucia we investigated smallholder farmer households in two rural farming communities of Black Bay and Marquis. Data were collected through 112 surveys of farmer households. Data were analyzed using UCINET software for network analysis and NETDRAW for network visualization. Our study identified social networks operating among smallholder farming systems in these distinct social ecological systems, performing critical functions, and facilitating collective action. Mapping of community knowledge networks identified structural constraints to knowledge flows as well as opportunities to improve innovation, resourcefulness, and adaptability to respond to change. Better understanding of social networks in farming systems has the potential to improve the design of science-based food security policy and enhance the social ecological resilience of food systems.

3D: Pecha Kucha 2: New Perspectives on the FoodScape

Taro Hall, Room 203

Chair: Phil Mount, Wilfrid Laurier University

Terran Giacomini, University of Toronto, terran.giacomini@mail.utoronto.ca. "A fight for fertility: Exploring the connections between seed freedom movements and corporate concentration in the agri-food sector".

As of 2014 a wide range of social movements seek to address the multiple crises of capitalism by brining forward and re-inventing life-centred political economies of 'the commons.' In this global civilizational transition, especially significant are movements that that seek to establish or maintain democratic control over food and seeds. This paper examines the globally interconnected struggle against the commodification of seeds in India from 1990 to 2013. It uses a 'fight for fertility' framework and 'value chains' analysis to understand the relationship between the expansion of corporate concentration in the global seed sector, and the proliferation of globally connectd seed freedom movements, most notably the 300,000 strong peasant movement, La Via Campesina. This study finds that, in significant ways, corporate concentration provides an organizational template for seed freedom movements and their allies to join together across geographic borders to stop seed commodification and defend the seed as commons. Crucial to the success of these movements are alliances among ethnically diverse groups of women and men who centralize the demands and actions of the world's most exploited peoples—especially indigenous women and dispossessed women in the global South.

Jennifer Jones, University of Waterloo, j4jones@uwaterloo.ca. "Blurred Boundaries: "Publicness" in agricultural research".

In international agricultural research, particularly in relation to crop improvement techniques and technologies, both the public and private sector have been active participants. While multinational corporations now are the most visible purveyors of seeds globally, this has not always been the



case. The state has been a primary driver of agricultural research for centuries, from early government-sponsored seed collection and distribution, to the establishment of national research and extension systems, through to government regulation of seed biotechnology. However, in recent decades seed companies have been moving increasingly further into the areas of research previously dominated by the public sector, blurring the traditional boundaries dividing the public and private sectors. This Pecha Kucha-like presentation will explore the changing concept of 'public' as it relates to international agricultural research.

Kelsey Speakman, York University, speakman@yorku.ca. "Consider the Cricket: A Political Economic Examination of Entomophagy".

While anthro-entomophagy, the human practice of eating insects, has historically been practiced in many parts of the world, it remains taboo in Western cultures. Pointing to the benefits of moving beyond these attitudes, a recent UN report presents insect farming as an "alternative solution...to conventional livestock" [i] that could play a role in addressing issues of food security for an increasingly affluent, urban, and populated human world. To what extent does insect farming provide a meaningful alternative to conventional livestock production? I engage with this question by using a political economic lens to examine the ways in which insects are being commodified for Western entomophagy markets. As it operates under the same ideologies of capitalism, carnism, and speciesism that govern industrial livestock practices, I see the mass production of insects for human consumption as an addition, rather than an alternative, to conventional livestock production. (i: van Huis, A., Van Itterbeeck, J., Klunder, H., Mertens, E., Halloran, A., Muir, G., & Vantomme, P. (2013). FAO forestry paper 171 – Edible insects: Future prospects for food and feed security. Retrieved from <http://www.fao.org/docrep/018/i3253e/i3253e.pdf>, p. xiii)

Ellen Desjardins, University of Waterloo, desj2665@mylaurier.ca. "Bowls without Borders".

For well over a decade, potters have been holding "empty bowls" events across the country to raise money for various charities. This pecha kucha presentation highlights the creative process in which potters' hands transform clay and silica-based glazes into artisanal, functional bowls, later to be filled by chefs' hands which have transformed fresh local ingredients into sumptuous soup. Boundaries are transcended at the event, when the patrons' pleasure in choosing ceramics and savouring soup is exchanged for a pot of money that will help sustain food purchases for a local or global NGO. Images from this annual endeavour in Waterloo illustrate the symbolism of "empty bowls", namely how hand-crafted vessels for food become vehicles for compassion and nourishment between people with different degrees of need. At the same time, the event stimulates a hub of creative energy between potters, chefs, growers and eaters.

Ryan Hayhurst, University of Guelph, rhayhurs@uoguelph.ca & Gordeon Kemp, The ArtFarm. "The ArtFarm: Two Generations of Agrarian Composition from the edge of Ontario's Niagara Escarpment".

Pictures speak thousands of words. Endowed with the attributes of the painter, the impressions of the subject matter and the interpretation of the viewer, fine art offers a unique phenomenological perspective of the world around us. When two generations of talented artists, a father and son team, live in and paint the same rural landscape over the course of sixty years (and counting), the compiled works offer viewers an enduring emotional texture. It is a great privilege to present this montage of 20 paintings from the collected works of Robert Kemp (1928-1988) and his son Gordon



(1970-) whom have lived and farmed in Duntroon, Ontario overlooking Nottawasaga Bay since the late 1950's. Over this period Gordon and his father witnessed and recorded the changes to the local landscape and farm culture through their paintings in oil, ink and watercolour. These selected works, and the accompanying narrative are intended to depict these changes and offer greater insight into the evolving agrarian condition in rural Ontario.

Julia Gregory, Concordia University, julia.a.gregory@gmail.com. "PEI's Food Retail Landscape".

The concept of a food desert has been on the public radar for some years, but has been widely critiqued as limited when employed as a proxy for household food insecurity. This presentation briefly outlines the evolution of the food retail landscape in Prince Edward Island over the past 20 years relative to social variables, and discusses some of the merits and limitations of considering the food retail environment when evaluating food insecurity in this predominantly rural region.

3E: Building Democratic Food Systems – Who's Calling the Shots

Plaza Building, Room 600F

Chair: Wayne Roberts

Margaret Bancercz, Ryerson University, mbancercz@ryerson.ca. "The Centre for Food in Canada: a Civil Society Hybrid?"

The civil society push for a Canadian food policy has lasted several decades. Despite this, in 2014, Canada continues to lack a national food policy. Over the years, some civil society actors have created their own versions of a Canadian food policy. Most recently, the Conference Board of Canada's Centre for Food in Canada (CFIC) has been finalizing a national food strategy. The CFIC is a think tank centre primarily funded by some of the largest corporate food actors in Canada. This corporate support may appear to compromise the CFIC's assumed role as a civil society actor. Can the CFIC's food strategy be referred to as a civil society policy initiative or is it considered lobbying? This paper will explore the uniqueness and meaning of this particular food strategy by looking at the CFIC as a special actor; not quite civil society, and not quite private sector.

Jennifer Sumner, University of Toronto, jennifer.sumner@utoronto.ca. "Interrogating Food Literacy: A Critique of the Conference Board of Canada's Report – What's to Eat? Improving Food Literacy in Canada".

In 2013, the Conference Board of Canada's Centre for Food in Canada released a report entitled What's to Eat? Improving Food Literacy in Canada – one of 20 research reports issued as part of its Canadian Food Strategy. The report examines "the state of household food literacy ... assesses what Canadians need to learn and know to foster their well-being through healthy food choices ... [and] provides a foundation for dialogue and action to enhance food literacy and strengthen its contributions to key food objectives." In the spirit of ongoing dialogue, this paper will interrogate the Conference Board's understanding of food literacy by collaborating with the field of adult education to develop a more critical and comprehensive meaning for this contested term. Using the work of Paulo Freire, the paper will demonstrate that the report narrows the parameters of the debate, and will question the interests behind the Canadian Food Strategy.

Nadia C.S. Lambek, Advisor to Olivier De Schutter, United Nations Special Rapporteur on the Right to Food and Associate with Cavalluzzo Shilton McIntyre Cornish,



nadia.lambek@gmail.com. "Food Democracy and the State in Canada".

States have largely been the central force in developing policies and laws to govern food systems. However, in recent years, non-state actors around the globe have begun to seek alternatives to the state centric governance model of food system. This paper explores how "food democracy" advocates in Canada engage with and understand the role of the state at both the national and local level. The paper begins by reviewing the concept of "food democracy." It then highlights examples of "food democracy" in Canada, including the Toronto Food Policy Council, Food Secure Canada's Peoples' Food Policy, and consumer based "food democracy" initiatives (such as farmers' markets). It analyzes to what degree these initiatives, and "food democracy" advocates more generally, seek to change legal frameworks and policies at either the national, provincial and municipal level versus work to build alternative food systems that do not engage with or rely on the state. The paper then explores what implications disengagement with the state (or engagement at the municipal but not federal level) may have on achieving change for the most marginalized and food vulnerable populations in Canada – as well as for accountability of actors, institutions and government as well as inclusive participation in decision-making. Through these discussions the paper seeks to question how we build more ethical, sustainable and just food systems, and the challenges to advocating for change.

14:30 **Coffee Break**

–15:00

15:00 **4A: Global Agrifood Markets 2: Corporations, Finance and Food**

–16:30 ***Mackenzie Chown – A Block, Room 241***

Chair: Sarah Martin, University of Waterloo

Elizabeth Smythe, Concordia University College of Alberta, elizabeth.smythe@concordia.ab.ca. "Better Beef? Free Trade and Canadian Industrial Meat Production".

This paper examines how differences in inter-state standards and other pressures from food retailers and consumers, pose challenges to industrial meat production. It looks at commercial campaigns such as the A and W's "Better Beef" and the Comprehensive Economic and Trade Agreement (CETA) between Canada and the European Union through the lens of food standards in meat production. CETA expands the export quota for Canadian beef and pork but only for product not using growth promoters. This failure to resolve inter-state differences over meat standards has created two parallel production processes. One oriented to some domestic markets where growth promoters are widely used and another to other markets including the EU where they are not and are certified so by the Canadian Food Inspection Agency. This results in the curious situation where Europeans will have expanded access to these products while many Canadians may not.

Isaac Lawther, University of Waterloo, ilawther@uwaterloo.ca. "The role of finance in China's agricultural policy reform"

China will need to reform its agricultural sector in order to combat urban-rural income inequality, and meet the increasing domestic demand for high-quality protein. This has created a window of opportunity for financial actors to involve themselves in China's agri-food supply chains where they have not been active before. This paper examines China's reception of this new found financial interest, and elucidates what influence international investments have on Chinese agricultural



policy. The paper concludes that investments in China's domestic agricultural sector are being used to fast-track the mechanization and streamlining of some agri-food supply chains. Chinese policy makers are likely waiting to see what preliminary impacts these investments have on raising rural income before they implement new agricultural reforms. Another impact of these investments is that financial actors can now access the intricacies of China's agri-food supply chains, and this will extend the boundaries of China's agricultural sector along new financial pathways.

Nairne Cameron, Algoma University, nairne.cameron@algomau.ca & Brandon MacKinnon.

"Corporate Controls on Urban Food Retail Sites: A Comparative Study in Two Canadian Cities"

Corporations have been documented to place legal restrictions, termed restrictive covenants, on their former supermarket and retail sites to prevent competition from challenging their operating stores. These covenants can limit the future sale of food on the property. This study compares findings of Canadian research from a large city (Edmonton, Alberta) with a smaller city (Sault Ste. Marie, Ontario). Restrictive covenants on former food retail locations have been uncovered in both urban areas. The extent to which restrictive covenants have been employed, their impact on consumer access to healthy food retail, and the lack of public policy addressing potential negative consequences of the covenants is compared and contrasted between the two cities.

4B: Politics of the Alternative

Mackenzie Chown – A Block, Room 323

Chair: Steffanie Scott, University of Waterloo

Md Saidul Islam, Nanaynag Technological University, Singapore, msaidul@ntu.edu.sg.

"Certification regimes in the global agro-food system: Towards a theoretical critique of ecological modernization"

The paper examines environmental certification regimes in global aquaculture as an example of ecological modernization approach (EMA). The key thrust of EMA is to address environmental problems facing the planet by shaping or further modernizing, and not by radically changing or altering, capitalism through environmental principles. It is based on a premise that capitalism is a system flexible enough to permit movement in the direction of 'sustainable capitalism'. As part of this movement, recent years have witnessed a proliferation of environmental certification regimes in the global agro-food system, emerged largely because of the rise of consumer sovereignty and partly due to the neoliberal push for environmental and social 'quality' in food production and processing. Based on a robust analysis of the global aquaculture, the paper argues that the environmental certification regimes privilege some actors, species, and cultures while marginalizing others. While the fundamental tenet of EMA is to shape capitalism by ecological principles, we argue instead that through environmental certification, ecology or nature itself is largely shaped, transformed and restructured to fit into and thereby serve neoliberal governance and accumulation in a normalized manner. Certification regimes in global aquaculture offer some avenues for a 'sustainable aquaculture'; however, the internal dynamics of neoliberal capitalism remains the same. Since within neoliberal capitalism economic logic still reigns over ecological and social logics, the paper argues that the example of the certification regimes in the global aquaculture should therefore be characterized not by 'ecological modernization' but by 'modernization of ecology'. It is because through certification regimes, capitalism is not modernized in ecological lines, but ecology itself is modernized in the line of neoliberal capitalism.



Zhenzhong Si, University of Waterloo, sizhenzhong@gmail.com; Steffanie Scott, University of Waterloo. "Farmers' Markets as Contested Spaces of Power, Ethical Values and Regulations: A Case Study of an Ecological Farmers' Market in Beijing, China".

The analyses of the practices and politics within the space of farmers' markets in the West have uncovered various tensions and its multi-facetedness. However, farmers' markets in emerging economies like China with a distinctive sociopolitical context have rarely been examined. Drawing on diverse conceptualizations of farmers' markets in the West, this study establishes an analytical framework to depict three major dimensions of their contestations: power, ethical values and practices. Based on in-depth interviews with key players and secondary data sources, we use the Beijing Country Fair in China as an example to illustrate the tensions, some of which have not been observed in previous studies, among key players involved: market vendors, customers, market managers and the state. It contributes to the agrifood scholarship by offering a unique example of farmers' market in China, which enables us to look into the manifestations of farmers' markets' contested nature in a distinctive sociopolitical context.

Charles Sule, Ryerson University, csule@ryerson.ca. "Certified organic food networks: the "alternative" is in how we make them."

Conceptualizations of alternative food networks [AFNs] often arise from situated experiences and can therefore be hard to operationalize in different contexts. Codifying central elements of AFNs, e.g. as certified organic agrifood networks have done, tends to de-emphasize the elements that made them "alternative" to begin with. In an interdisciplinary application, a psychological technique, Q methodology, was used by 34 organic "good food box" customers to test the hypothesis that it is consumers' shared subjective meaning of organic production that provides the existential foundation for a putative AFN; if the organic standards on which the network is based do not accurately reflect this meaning then consumers will not be able to distinguish the AFN's praxis as being different from that of conventional producers and the codified system will not be "alternative". Three statistical factors are revealed as a source of discussion, namely: bioregional ecologists, healthy hedonists, and orderly techno-optimists.

4C: Panel: Talking about food in the world: bridging disciplines for a better vision in an uncertain future.

Mackenzie Chown – A Block, Room 203

Chairs: Liette Vasseur, Brock University; Merrin Macrae, University of Waterloo

Research in food safety and security is often done in closed vacuum with scientists in the field or in the lab, economists or anthropologists in another room, and little discussion among them. This interdisciplinary discussion is needed to have a greater picture of how to help society deal with food in a future with environmental and climate changes. Through examples, this discussion on crossing borders between disciplines will look at how we can also move towards new ideas not only at a local but also at a global scale. The panel will feature comments from social science, natural science and interdisciplinary scholars, followed by a collaborative discussion between panelists and audience members.



Panelists: Merrin Macrae (University of Waterloo); Liette Vasseur (Brock University); Mustafa Koç, (Ryerson University); Tom Bruulsema (Fertilizer Institute).

4D: Raising the Bar on School Food Programs in Canada

Taro Hall, Room 203

Chair: Amanda Sheedy, Food Secure Canada

This session will start by providing a brief overview of “Raising the Bar on School Food Programs” a strategy launched by Food Secure Canada (FSC) in 2013 to ensure that all children and youth across Canada have access to good food at school. A live webinar panel (using FSC’s Adobe Connect platform) of 5 presenters who are stakeholders in the school food movement will each share a three minute snap shot of various aspects of school food programming that could be further enhanced or explored via community/university based partnerships. Participants will then be welcomed to contribute to a round table discussion to explore how researchers from diverse disciplines (working at universities as well as public and community based organizations) can support the Raising the Bar agenda.

Panelists: Amanda Sheedy (Food Secure Canada); Stephanie Segave (Victoria Order of Nurses); Mary McKenna (University of New Brunswick); Sarah J. Woodruff (University of Windsor)

4E: Building a Canadian Food Environment Research Network: Cross-Country and Cross-Disciplinary Collaboration

Plaza Building, Room 600F

Leads: Leia Minaker, Propel Centre for Population Health Impact, lminaker@uwaterloo.ca; Rachel Engler-Stringer, University of Saskatchewan, rachel.engler-stringer@usask.ca; Jennifer Black, University of British Columbia, j.black@ubc.ca

This workshop will build on the recently published Health Canada report entitled Measuring the Food Environment in Canada, which synthesized current knowledge and critical gaps in Canadian-specific food environment research. Although this report demonstrates an increased interest in measuring the accessibility of healthy food in Canada, there are few opportunities for researchers, policy makers or social justice advocates to network and collaborate to move this field forward. To fill this gap, this workshop aims to develop a new network of Canadian food environment researchers and trainees to share knowledge, tools and resources. A facilitated discussion will begin the visioning process to kick start this network and to discuss strategies for moving the field beyond descriptive research towards developing policy and program interventions and engaging stakeholders outside of academia. We encourage workshop attendees to review the Health Canada report (http://publications.gc.ca/collections/collection_2013/sc-hc/H164-155-2012-eng.pdf), and to share ideas for a new research network to improve food environment research in Canada.

16:30 **Break**
–17:00



17:00 **CAFS Keynote Address: "Food, Fat, Morality and Mortality: Collaborating Toward Justice"**
–18:00 **Thistle Building, Room 325**
Dr. Kathleen LeBesco, Marymount Manhattan University

This talk will explore historical antagonisms between scholars and activists working for healthy, sustainable food systems and critical obesity scholars and activists. I will examine what is at stake for fat North Americans caught in the competing rhetorics of individual responsibility and the obesogenic environment that play out in food studies, public health movements, and public policy. Finally, I will propose ways of exploiting common ground to move toward food justice.

Kathleen LeBesco is Associate Dean for Academic Affairs at Marymount Manhattan College, where she recently served as Professor of Communication Arts and Distinguished Chair. She is the author of *Revolt of the Bodies? The Struggle to Redefine Fat Identity*, co-author of *Culinary Capital*, and co-editor of *Bodies Out of Bounds? Fatness and Transgression*, *Edible Ideologies: Representing Food and Meaning*, *The Drag King Anthology*. Her work concerns food and popular culture, fat activism, disability and representation, working class identity, and queer politics.

Tuesday May 27

9:00 – **5A: Pecha Kucha 3: New Perspectives on Connection**
10:30 **Plaza Building, Room 600F**
Chair: Charles Sule, Ryerson University

Samuel Walker, University of Toronto, samuel.walker@mail.utoronto.ca. "Urban Agriculture and the Local Sustainability Fix in Vancouver and Detroit".

Both Vancouver, British Columbia, and Detroit, Michigan, have significant nascent urban agriculture movements. In this paper, I investigate how urban agriculture came to be seen as a sustainable solution to the very different problems faced by these two cities. I also ask how the local state has used urban agriculture in narratives of economic development or to selectively pursue an urban sustainability fix. To answer these questions, I first provide a brief history of local and urban agriculture in each city, tracing how the movements developed in cities with different climates, cultures, and economies. Then, I address the more recent roles urban agriculture has played in local governance, highlighting the politically polyvalent character of farming the city. I will argue that in both cities, urban agriculture could be understood as a Polanyian counter-movement to social inequalities under neoliberal governance, but has also recently been enrolled as a device by the local state through which sustainability planning is seen to enhance economic competitiveness.

Robert Moquin, Natural Resources Institute, moquinr@myumanitoba.ca. "Growing together: Cultivating community through gardening in Kenora, Ontario"



Community gardens are places where people connect, share, learn, and engage their social-ecological communities. This thesis research, conducted in partnership with the Kenora Association for Community Living, highlights participants' experiences of community-building through community gardening. Photovoice was the main method of data collection, supported by participant observation and follow-up interviews. Through photovoice, twelve participants of various abilities and cultural identities worked together to photograph and describe their garden community, prescribe areas for actionable change, and communicate their results in a public exhibit. Narrative analysis of photovoice, interview, and observation data shows strong evidence of bonding among family and friends through gardening, as well as a desire to enhance social bridges. Current and would-be gardeners are seeking ways to get connected, learn from each other, and collaborate on building vibrant social-ecological communities. Drawing on the expert opinion of participants, this research celebrates successes while encouraging greater investment in urban gardening and garden networks to improve connectivity and resource sharing in Kenora.

Stephanie D'Lima, York/Ryerson Universities, stephanie.dlima0@gmail.com. "The Potential of Technology-Enabled Collaborative Consumption in the Promotion of Toronto's Alternative Food System"

The 2008 financial crisis brought some significant changes to our socio-economic landscape. With a declining trust in capitalism and the damaging rhetoric of consumerism that comes with it, individuals across the globe are turning towards the rising movement known as 'Collaborative Consumption' (CC), defined as the "traditional sharing, bartering, lending, trading, renting and swapping redefined through technology and peer communities" (Botsman & Rogers 2010). These practices are even transforming the way we consume food: With technologies that connect gardeners with their neighbours' unused garden plots, or home cooks with hungry neighbours who buy their leftover dinner portions, individuals are opening up their minds and tummies to the idea of sharing food with strangers. It is from this perspective that I ask: How can Collaborative Consumption, facilitated by social networking technologies, promote the emergence of an alternative food system in Toronto? Faced with the evident failures of our industrialized global food system, our attention is being redirected to the role of local food systems in alleviating the environmental, social and economic consequences of current system. This paper considers the potential of social networking technologies (SNTs) to create alternative food systems by establishing hyper-local sharing networks. It also explores the importance of trust and reputation within collaborative food networks, and examines how SNTs can enable this trust by tracking user reputation through mechanisms like online rating and review systems.

Thomas Armitage, University of Guelph, tarmitag@uoguelph.ca & Kelly Hodgins, University of Guelph. "The economic and social benefits of food hubs to both farmer and consumer"

The food hub is an emerging model in the Canadian alternative food landscape, which potentially offers fresh economic and social conditions to farmers and consumers unlike any alternative food initiatives, which preceded it. Economically, food hubs could address the numerous economic, social, and environmental impacts on farmer and rural citizen welfare caused by the Canadian farming transition to large industrial farms over the past 70 years. New marketing strategies offered by food hubs present the potential to reverse this trend. Socially, a conspicuous failing of the local food movement is its ostracism of low-income individuals who cannot afford to participate. While social service and health organizations offer programs inclusive of marginalized



people, market-based, producer-focused organizations encounter numerous barriers. The food hub sits at the intersection of these two types of organizations, perhaps acting as the first to successfully address poverty without sacrificing its support for small farmers. Two M.A. projects are critically analyzing the food hub in an attempt to evaluate its ability to meet these economic and social goals in the Canadian context.

Rita Hansen Sterne, University of Guelph, rsterne@uoguelph.ca. "Dynamic Capabilities: Let's invite management scholars to dinner!"

Food studies may be interdisciplinary, but most disciplines have explicit and implicit assumptions about organizations in the "business" of food. The "corporate food regime" label, for example, brings to mind power, influence and profit intentions. Such assumptions may limit cross-boundary discourse and depth and breadth of understanding. The concept of dynamic capabilities is relatively new in the management field. Dynamic capabilities are the skills and abilities of managers and teams who are forward-thinking and innovative in their quest to solve problems in dynamic, changing environments. In particular, relational capabilities are those skills that allow managers to work with others to help solve problems and create value for multiple stakeholder groups. By understanding and researching dynamic capabilities, we can bring a human element to the work of all managers in the food industry – those in the "business" of food and others who are directly and indirectly affected.

5B: Food, Culture, and Identity

Mackenzie Chown – A Block, Room 323

Chair: Jennifer Brady, Queen's University

Renée Girard, Brock University, rg07le@brocku.ca. "Food Encounter. Missionaries' Interpretation of the Indigenous Peoples' Food Culture in Seventeenth Century New France".

Limited by language differences, the French missionaries who arrived in New France in the early seventeenth century, tried to decode the Aboriginal peoples through their customs, often making parallels with their own way of life. Food, as a universal primary necessity for subsistence, became a basic mode of interpretation, a language in itself filled with symbolism. The description newcomers gave of the food encounters they had with the Aboriginal peoples provides a picture of the dominant European discourses of the seventeenth century. As their writings were influenced, not only by the philosophy of their respective religious orders, but also by their personal relation to food, it is necessary to recognize those lenses to be able to get an idea of the food culture of the Aboriginal peoples they encountered.

Karalee MacDonald, University of Northern British Columbia, kmacdona@unbc.ca. "Distinguished Cuisines: The Intersection of Food and Class Identity in The Clique".

Recent studies of food in children's literature identify food as a key component of identity formation. As Daniel (2006) and Keeling and Pollard (2009) variously argue, food consumption conveys images of status and public identity and is one way power politics are communicated in texts. Despite this emerging interest, however, few have extended this analysis into the realm of young adult literature--a subfield in which status, power and identity are particularly enmeshed. The complex relationship between food consumption and identity is particularly evident in *The Clique*, a "high society" young adult novel centering on a group of wealthy preteen girls. In this



paper, I will examine discourses surrounding both exclusive and "low-class" cuisines in *The Clique* in an effort to elucidate how food functions as both a class indicator and tool for power in the novel. Specifically, I will consider how outsider Claire navigates the social hierarchy to become an "it girl" by adopting the consumptive practices of the wealthier, established female characters. As Claire transforms herself into an insider, her cuisine choices change to reflect her new class identity as well as her loss of selfhood. Ultimately, Claire's consumption of food-as-status leads to a disintegration of character as psychology is replaced with superficial ingestion. Linking the commodification of food in *The Clique* to current studies of taste, the media and the commercialization of youth, I will suggest that representations of food in Alloy literature highlight how interiority is increasingly being replaced by superficiality in contemporary consumer culture.

Jennifer Brady, Queen's University, jenniferleebrady@gmail.com & Matthew Ventresca. "Food for Thought: Thinking about Food, Sport and the Athletic Body".

This paper emerges from a curiosity about food's role as a technology to improve athletic performance. Relatively little scholarly attention has been given to the theoretical and epistemological assumptions through which food and eating are implicated as vehicles to reproduce the athletic body. Our argument builds upon past work that considered the media panic following National Football League running back Arian Foster's decision to "go vegan" in advance of the 2012 season (Brady & Ventresca, 2013). While tied to broader issues related to masculinity, race and regional identities, much of the anxiety surrounding Foster's food practices was fueled by concerns about how a plant-based diet would affect Foster's strength, endurance and overall performance. This paper broadens the scope of our analysis and explores the theoretical considerations that underlie how food is understood as putatively different from other substances ingested, injected and absorbed by athletes preparing for competition. Considering the food practices of athletes in this light can work to blur the boundaries between natural and synthetic, healthy and unhealthy, legitimate and banned substances. Given that any athlete is located within an entanglement of financial and commercial interests, however, we also interrogate how these boundaries materialize in the context of global media and advertising economies.

5C: New Perspectives on Food Access and Food Security in North America

Mackenzie Chown – A Block, Room 203

Chair: Jennifer Black, University of British Columbia

Michael Chrobok, York University, mchrobok@yorku.ca. "Assessing Analyses of Access: A Critique of Recent Research on Urban Food Accessibility".

Investigations into urban food accessibility intensified following the popularization of the term "food desert" in the mid-1990s. The scholarship produced as a result has relied heavily on Geographic Information Systems to draw conclusions about food access. What limitations, flaws, and gaps in contemporary understandings surface in these studies? What directions should future research take in order to strengthen this literature? I argue that the insightfulness of much food accessibility research is undermined by methodological inadequacies, including an inconsistent use of geographic access measurements and a neglect of critical variables pertaining to demographics, store types, and urban infrastructure. Future research should employ more refined GIS techniques, utilize qualitative methods more extensively, and generate new knowledge on food access in settings outside of Anglo-America. Satisfying this agenda will weaken hegemonic tendencies in the



literature on food access, and will produce scholarship that more closely corresponds to the lived experiences of ordinary individuals.

Michelle Coyne, Second Harvest, mmcoyne@gmail.com. "Rescuing food: Comparing Food Not Bombs and Second Harvest hunger relief models".

This presentation draws on my doctoral dissertation detailing the work of Toronto's Food Not Bombs group and my current work with Second Harvest, Toronto's food rescue organization. Both groups rescue food that would otherwise be wasted and redistribute it to people in need, but do so through opposing frameworks of anarchist self-organization and charity institutional infrastructure. By comparing the way that the two models tackle food waste and hunger through different means reveals the challenges of working through both food rescue models. Rather than seeking to valorize one or the other model, this paper instead draws on my own experience with both models and how this knowledge has the potential to benefit both means of organizing. It is through the interplay of academic research and community outreach that food waste can be reduced and redistributed to feed more people.

Elaine Power, Queen's University, power@queensu.ca; Brenda L. Beagan, Dalhousie University; Gwen E. Chapman, University of British Columbia. "If you can't carry it, you don't buy it": Grocery shopping in high and low income Canadian families".

This paper examines how high or low household income shaped grocery shopping practices. We draw on data from a qualitative study with 105 families across 10 sites in Canada, exploring food practices in relation to class, region and gender. We include interviews from low and high income families from geographic locations where there was at least one family with an income of \$140,000 or higher and at least one family with an income of \$30,000 or lower. Twenty-seven low income families and 13 high income families from 7 sites were included. We explore different meanings and rationales behind similar food practices, such as shopping at multiple stores and the use of convenience foods, and distinct food shopping practices and concerns, such as shopping from lists and transportation issues. We conclude that attention to healthy eating, ethical eating and food cost crosses income groups, but has different implications for actual food practices.

Julia Russell, University of Northern British Columbia, russe03@unbc.ca & Margot Parkes. "Exploring the Dynamics of Food Security amongst the Homeless of Northern British Columbia".

Homeless populations have poor levels of health and wellness, and food plays a critical role in this inequity. Despite interventions to improve nutrition for the homeless, there is limited understanding of their food acquisition strategies, including how people who are homeless navigate seasonal and daily barriers to improving their food security and nutrition. This study explores the complexities of the foodscapes of individuals who are homeless in Prince George, British Columbia, and the influence their health and well-being. The presentation will share findings from the first two phases of the study. The first phase of this research involved the completion of a literature review and relationship building with community partners. The second phase involves modified community-mapping and semi-structured interviews with both individuals with experiences of homelessness and providers of emergency food aid. These findings will inform a final phase of work of collaboration with participants for results dissemination.

5D: Roundtable Workshop and Conversation on Popular Food Literacy and a Food Systems



Education Framework

Mackenzie Chown – A Block, Sankey Chambers

Facilitator: Ellen Desjardins, University of Waterloo

The planning, development, and launch of a framework of “food literacy” by the Conference Board of Canada has elicited considerable productive discussion on the CAFS listserv over the past year. This discussion session follows up some of the recurring themes by starting with framing comments by several of the central participants in this discussion and then opening to open discussion in a roundtable format.

5E: Preserving Land for Urban & Rural Agriculture

Mackenzie Chown – A Block, Room 241

Chair: Arthur Green, Okanagan College

Taiyang Zhong, Nanjing University, taiyangzhong@gmail.com & Steffanie Scott, University of Waterloo, sdscott@uwaterloo.ca. “Changes in China’s land base in the past 15 years: Implications for food security”.

Changes in land use in China in the past two decades, particularly the rapid loss of farmland in the face of a huge and still growing population, has attracted considerable attention. To date there has been little systematic research on the implications of changes in China’s land base for food security. This study reviews statistical data relevant to food production, including changes in the extent of arable land, orchard land, grazing land, water bodies for aquaculture and fisheries, forest land used for food production and so on. Based on these quantitative changes in the land base for food production, we analyze the implications for China’s food security. This analysis also accounts for changes in productivity, dietary transitions, and the hidden loss of land base due to soil pollution. We also discuss the relevance of domestic food security in China for the rest of the world.

Lenore Newman, University of the Fraser Valley, lenore.newman@ufv.ca & Denver Nixon. “Farming the boundaries: The past, present, and uncertain future of BC’s Agricultural Land Reserve”.

Canada's large urban areas are sites of intense competition for land, and farmland often retreats under industrial and residential pressure. This presentation summarizes a two year field study of the Agricultural Land Reserve in British Columbia; quantitative mapping shows where the ALR has provided protection and where it has not. Various challenges to the ALR such as fragmentation and rural manor development are discussed along with the role of ALR lands in contributing to Vancouver's local food scene, including unique agritourism elements and specific culinary contributions. Lastly, the future of the ALR is discussed in a region of extreme increases in land price and a highly limited supply of arable land.

Arthur Green, Okanagan College, arthurgreen4@gmail.com. “Political Ecology of Agricultural Lands: Case Study of the Agricultural Land Reserve in British Columbia”.

The degradation of agricultural lands is a threat to food security, regional foodways, and local livelihoods. Recognizing this threat, many regional and municipal governments in North America



have implemented planning strategies and zoning bylaws that outline legal frameworks for protection of agricultural lands. The logistics of implementing these legal frameworks tends to be extraordinarily complicated on the ground – challenges include identifying important agricultural lands, devising governance strategies, monitoring land use by parcel, and managing the constant political friction of development pressure. This paper examines the political ecology of agricultural land management, focusing on a case study of the Agricultural Land Reserve (ALR) in British Columbia, Canada. It presents a political ecological framework for understanding the threats to agricultural lands by linking systemic food system challenges to specific agricultural management practices and politico-legal discourses. This paper critically analyzes (1) the strategies used in public applications to withdraw land from the ALR and (2) how seemingly mundane everyday practices on the ground circumvent or contort intended land use outcomes. Field work for this paper is based on specific cases of ALR management in the Okanagan Valley of Canada.

5F: CAFS and CASC Special Joint Session: Food and Cooperatives 1

Kenmore Centre Lecture Hall

Chair: TBD

This special session jointly hosted by the Canadian Association for Studies in Co-operation and the Canadian Association for Food Studies kicks off a full morning of special events focusing on food cooperatives. This joint session is the first of two joint sessions held back-to-back exploring various topics relevant to food cooperatives, the double session will be followed by a lunch roundtable on the role of policy makers in creating a supportive environment for food cooperatives in Canada.

Simon Berge, University of Guelph & Desiree Pinkney. "Co-operatives: Community Development through local food development."

The argument presented in this paper is that the current food system distances and segregates consumers to improve sales through development of new consumer groups, but this segregation acts to disassociate community groups. According to Jaffe and Gertler (2006) consumers are sorted and resorted into market segments, which emphasize the differences in community groups. Our research question focused on the role of food co-operatives within Ontario communities. Through case study analysis and key informant interviews of nine Ontario food co-operatives our research has found that small and medium sized, Ontario food co-operatives are providing opportunities for direct interaction between different socio-economic groups within their community. The co-operatives are acting as bridges between socio-economic groups through local food initiatives and educational programming. By maintaining a concentrated membership group centred on the co-operative retail location and offering interactive, educational programming, the co-operative provides an opportunity for greater interaction between community groups.

Aijuan Chen, University of Waterloo, a34chen@gmail.com & Steffanie Scott, University of Waterloo. "Contributions and challenges of farmers' cooperatives to rural development in China"

Farmers' cooperatives have grown rapidly in China over the past decade as they are been viewed as an important institution for linking numerous small-scale producers to agro-food supply chains, and particularly value-added food chains. Yet little is understood about the impacts they have on rural development in China. To address this issue, my research examines how cooperatives in China are established, what roles different actors play, how new entrepreneurial strategies are



emerging and pursued, and how decisions are made. According to van der Ploeg & Roep's framework, diversified farming strategies adopted by cooperatives are classified into three main categories: deepening, broadening and regrounding. The contributions of cooperatives are assessed by four key elements of rural development: innovation, conservation, integration and participation. We also analyze development challenges in promoting value-added agricultural production and marketing. Our analysis also has broader implications in relation to cooperatives elsewhere in terms of government roles, development strategies, etc.

***Hannah Renglich, Local Organic Food Cooperatives Network- Ontario Natural Food Co-op.
"Building a Co-operative Food System in Ontario: The Case of the Local Organic Food Co-ops
Network".***

Ontario's co-operative food system is flourishing, strengthened by the co-operation among co-operatives occurring throughout the province. The Local Organic Food Co-ops Network, in its fifth year, is continuing to refine and redefine its purpose as a platform to offer education and training, networking opportunities, and to strengthen the capacity of its member co-operatives. From its humble beginnings - a meeting of a dozen co-ops to discuss the sharing of best practices - the Network now supports nearly 70 Ontario co-ops involved in food and farming, rebuilding local economies, supporting resilient ecologies, and strengthening their communities.

10:30 Break

–11:00

10:45 **6A: CAFS & CHA Joint Roundtable Session: Past and Present in the Canadian Crisis of Food**
–12:15 **Plaza Building, Room 600F**

Chair: James Murton, Nipissing University

The study of food is suddenly everywhere. But not everyone is talking. Food Studies scholars focused on changing the world may not look to the past; historians, seeing food as an extension of their work in gender, cultural, or environmental history, might usefully examine how to bring about positive change. Our contemporary food system has its roots in fairly recent but epochal historical changes: first, the making and reshaping of rural, food-producing places in Canada over the last two centuries, and second, Canadian participation in both the pre-World War II, British colonial food system and the postwar global food system that succeeded it. This roundtable brings together historians interested in food with food studies scholars who draw on history to discuss the role of past and present in understanding and ameliorating this moment of crisis in what we eat. The roundtable will begin with comments from each of the panelists. The chair will then pose questions to the panel and the audience to facilitate a discussion on the major concerns of the roundtable regarding the past and present of the Canadian food crisis. The session will be followed by a reception open to all CAFS and CHA delegates in CAFS Exploration Gallery Space (Cairns 300). Light refreshments and lunch fare will be served.

Panelists: K. Valentine Cadieux, (Departments of Sociology and Geography, University of Minnesota); Sarah Martin (Global Governance and Global Political Economy, University of Waterloo); Janis Thiessen (Department of History, University of Winnipeg).

6C CAFS & CSA Session: The Gendering of Food Media



Gordon and Betty Vallee Residence, Room 499

Chair: Sarah Cappeliez, University of Toronto & Alexandra Rodney, University of Toronto

As Joke Hermes notes “the media, in their capacity of informing us about the world, and as entertainers, show us an immense range of possibilities and practices of ‘doing gender’” (2007:192). Media representation is important to gender politics because gender is a crucial structuring element of power relations in society. This session will focus on gender boundaries as they are drawn in the increasingly popular realm of food media. More specifically, papers in this session will explore how the contemporary or historical production and consumption of food media legitimates or deconstructs gender boundaries. We welcome papers that address different empirical or theoretical explorations of the ways in which masculinities and femininities are represented in food media, including (but not restricted to): social media, magazines, cookbooks, television, movies or literature.

Kate Cairns, University of Toronto, kate.cairns@utoronto.ca; Josée Johnston, University of Toronto, josee.johnston@utoronto.ca “The “do-diet”: Embodying neoliberalism and postfeminism in healthy eating discourse”.

Feminist scholars have long demonstrated how women are constrained through dieting discourse. Today's scholars wrestle with similar themes, but confront a thornier question: how do we make sense of a popular food discourse that frames women's food choices through a lens of empowerment and health, rather than vanity and restriction? This paper addresses this question, analyzing health-focused food writing (blogs and magazines), as well as interviews and focus groups with women (N=100). This data allows us to empirically document a postfeminist food discourse that we call the do-diet – a term drawn from the Canadian women's magazine, *Chatelaine*. The do-diet reframes dietary restrictions as positive choices, while maintaining an emphasis on body discipline, expert knowledge and self-control. Analyzing health-focused food media alongside women's narratives of healthy eating, we demonstrate how the do-diet remediates a tension at the heart of neoliberal consumer culture; namely, the tension between embodying discipline through dietary control, and expressing freedom through consumer choice. This remediation rests upon, and reproduces idealized middle-class femininities. We conclude that the do-diet heightens the challenge of developing feminist critiques of gendered body ideals and corporeal surveillance, as it promises a way of eating that is both morally responsible and personally empowering.

Sarah Cappeliez, University of Toronto, sarah.cappeliez@mail.utoronto.ca “Constructing the place of the female foodie self: culinary personas and the rise of food blogging”

The idea of “museum of the self” has been used to examine how domestic spaces and design come to represent and define memories and personal identities. In this paper, I use and further develop this concept to consider food, and in particular, the gendered culinary identities and imagery presented in five well-known food blogs written by female food bloggers. In these cases, the museums of the self are virtual, but they are also material; these blogs constitute a carefully curated collection of foods that were prepared, eaten, and photographed by the blogger. The splashy and colourful photographs presented on blogs suggest a fascination with the aesthetic aspects of foods, as well as an interest in publically presenting a private collection of memories, moments, and other selective aspects of the self. The ‘museum of the food self’ concept is used to



analyse how photographs and text construct gendered culinary personas, drawing from a sample of food blogs. Reflecting on food blogging as a gendered phenomenon, the paper concludes by arguing for a reconceptualisation of food habitus that provides more theoretical space for understanding mediated female food identities and food/media spaces that navigate between the curatorial/reflexive and the unconscious/habitual.

Alexandra Rodney, University of Toronto, alexandra.rodney@gmail.com “Life’s too short to count calories, carbs or fat’: Contrasting healthy eating discourses on healthy living blogs with those in women’s fitness magazines”

This paper is a comparative analysis of how food is discussed on healthy living blogs and in health and fitness magazines. Using Foucauldian discourse analysis, I will show how the food discourses and the subject positions on offer in these blogs and magazines differ, as well as how these are related to ideologies of health and femininity. Health and fitness magazine discourses are in line with dominant weight-loss principles while boundaries were drawn on healthy living blogs to differentiate from weight-loss goals. Although bloggers did engage with dominant food and health discourses, their message was more in line with the principles of the anti-diet Health at Every Size (HAES) movement. Michel Foucault’s (1979) concepts of “technologies of domination” and “aesthetics of the self” are used as tools for exploring these discourses and their relationship to how power is exerted on the female body and the potential spaces for freedom to focus on the self in a way that is free from disciplinary control. Further, in emphasizing themes of body discontent, reliance on expert advice and dietary restraint, the subject position on offer in magazines is one that is flawed, out of control, and ignorant. In contrast, the themes of intuitive eating, lay expertise and the sensory pleasures of eating, in healthy living blogs contribute to a subject position that is confident and knowledgeable and attuned to one’s bodily needs.

Jennifer Braun, University of Alberta, jabraun@ualberta.ca “One Thing is For Sure, It’s Mom’s Fault: Examining Childhood Obesity Discourses in Canadian News Media”

Over the last decade, childhood obesity has managed to capture the attention of scholars, health experts, and the general public across the globe: children are indeed getting fatter (Maher, Fraser, & Wright, 2010). Similar to studies done in the Australian context, this research is particularly interested in media representations of childhood obesity in Canada: how it frames public discourse around the roles and responsibilities of parents and other (feminized) care workers, and in turn how this puts women at risk for interpellation in discourses of risk and blame. Through a content analysis of Canadian news media articles on childhood obesity taken from the Globe and Mail, and the National Post in the year 2012-2013 there emerges a strong dichotomy in public discourse: mothers and care workers (teachers, primary care givers) are invested with responsibility on one hand, while institutions and public entities are divested of responsibility on the other. I find that, much like previous work done on the same topic (albeit in different geographical contexts), print news media utilizes key rhetorical tropes of parenting, responsibility, choice, and blame to discuss childhood obesity, however, unique to Canada, there is a strong suspicion of government interventions like taxation and other regulatory measures on food items. These findings contribute to the growing literature on media discourse and obesity characterized by pervasive individual blame and the gendered roles and responsibilities of care work that extend beyond just mothers, but to women more broadly. It also highlights the complexity of childhood obesity and the conflicting views about institutional responsibility and intervention in the Canadian context.



6G CAFS & CATR Session: Open Kitchen: Crossing Boundaries with Food & Performance
Arthur Schmon Tower, Room 107

Chairs: David Szanto, Concordia University & Ted Whittal, York University

This session will highlight some of the ways in which Performance Studies and Food Studies both occupy similar scholarly spaces of thinking-doing, as well as the value that each realm has in interpreting and interrogating the other. Participants will present a variety of work in food and performance, showing how it can support reconfigurations of power, of political and conceptual boundaries, and of the definitions that both structure and restrict social and economic practices. Presentations include: Brian Batchelor (York Univ.)

“Sin Comida No Hay Acción: Mixing Food and Performance in a Mexican Performance Intervention”; Natalie Doonan (Concordia Univ.) “The Sensorium presents: *Hunter, Gatherer, Purveyor*”; Ted Whittal (York Univ.), a screening of and commentary on Kathleen Irwin’s work, “@t@ble: Virtual Dinners/Moveable Feasts”; David Szanto (Concordia Univ.), a discussion of “Orchester la perte/Perpetual Demotion”

11:00 **6B: Food Banking in 21st Century Canada**

–12:30 **Mackenzie Chown – A Block, Room 323**

Chair: Elaine Power, Queen’s University

In this session, we will analyze contemporary food banking in Canada to illuminate the ways in which neoliberal political ideology normalizes charity as the response to social problems while enhancing corporate profits, and stifling social justice and change in food systems

Susan Belyea, Queen’s University; Dian Day, Queen’s University; Elaine Power, Queen’s University. “You Can Be a Hunger Hero: Problematic Aspects of Food Banking as Exemplified in Undercover Boss”.

In September 2013, the season opening episode of the W Network reality TV show *Undercover Boss*, featured Katharine Schmidt, the Executive Director of Food Banks Canada, going “undercover” to a soup kitchen and 3 food banks across the country. In disguise, Schmidt shadows one person at each site, ostensibly to find out the struggles and challenges that food charities face. She concludes that food charities are doing “so much good” and could do so much more if only they had more resources. The TV episode vividly portrays some of the most problematic aspects of food banking, including the hero narrative. The food bank hero narrative plays on emotions of sympathy to distance us from food charity recipients while ensuring that food bank donors feel good about feeding the hungry. These manipulative appeals to emotion hide the truths of hunger and food insecurity and limit the realm of possible solutions.

Simon Robinson, Queen’s University & Elaine Power, Queen’s University. “Profiting from Charity: Corporate Food Bank Philanthropy”.

Using critical discourse analysis, I examined marketing media from corporate social responsibility campaigns centered on hunger awareness-raising and food bank philanthropy. The largest corporate food bank philanthropy campaigns were strategically sampled and coded. Corporate



food bank philanthropy campaigns make a particular truth claim: the problem is hunger and the solution to hunger is food banks. The problem of hunger is typified as: a) a temporary shortage of food; b) a local/family/community-based problem; and c) a human-interest story that tugs on heartstrings. Likewise, this typification of the problem of hunger implies a solution of food banks as: a) short-term and seasonal charity; b) corporate and therefore organized & efficient; and c) offering meaning for people as donors, citizens, community-members and corporations alike. Corporate food bank philanthropy discourse reproduces neoliberal political ideology, undermining the welfare state; marketing corporations as good citizens; enhancing corporate sales; and cementing charity as the appropriate response.

Elaine Power, Queen's University. "“I didn't feel like I needed to drop out anymore”: Experiences of Students Using the Queen's University Campus Food Bank”.

In 2011, Food Banks Canada reported that over 34,000 post-secondary students used food banks on 70 campuses nation-wide. Increased tuition fees, inadequate student loans, a poor job market, and rising food costs contribute to increasing demand. To date, there is little published research about the experiences of student food bank users and the reasons why they use them. This talk will explore results of semi-structured interviews with undergraduate and graduate students who use the campus food bank. Preliminary analysis suggests there are two main groups of users: the truly desperate and the frugal. The *truly desperate* tell disturbing stories of having little-to-no money for food, relying almost exclusively on the food bank for food. Some of these students report mental and physical health problems. The *frugal* use the food bank as one strategy among many to stretch their limited food dollars. Their stories highlight the inadequacy of student income supports.

6D: Pecha Kucha 4: Nourishing Communities

Mackenzie Chown – A Block, Sankey Chambers

Chairs: Alison Blay-Palmer, Wilfrid Laurier University; Irena Knezevic, Wilfrid Laurier University

The Nourishing Communities Research Group explores themes identified by community partners as either key challenges or most promising trajectories for local sustainable food systems. This pecha-kucha panel will offer some recent findings and insights into the role of collaboration – both in successful initiatives we study and in our own research processes.

Phil Mount, Wilfrid Laurier University, phil.mount.foodsystemsresearch@gmail.com. “Managing supply and regulating regional markets”.

Anyone who has tried to sell their products through a successful farmers' market understands intimately the role of supply management in local food. As part of an ongoing research project, the Nourishing Communities research group looked at the current and potential problems in supply management as local food markets scale up in Southern Ontario. This study had two primary areas of focus. The first included the difficulties of producers direct-marketing eggs and chickens under the restrictive quota exemptions established by the province's supply management organizations. The second looked at the potential difficulties faced by regions in the process of developing food hubs. Through in-depth interviews with experts intimately involved in the policy, implementation and practice of supply management and food hub development in the province, this research investigated the potential of alternative approaches and possible solutions.



Mirella Stroink, Lakehead University, mstroink@lakeheadu.ca; Kelly Skinner, Lakehead University, kskinner@lakeheadu.ca; & Connie Nelson, Lakehead University, cnelson@lakeheadu.ca. "Supporting local food through crowdfunding and crowdsourcing".

Local food initiatives in northern Ontario display vibrancy, passion and tenacity in envisioning local food as an approach to healthier living, environmental stewardship and local community job creation. They also display vulnerability in obtaining start up funding and in operating without a regional food distribution system tailored to the unique challenges of the north. This paper explores the potential use of crowdsourcing and crowdfunding approaches for building resilient northern local food initiatives. Both approaches focus on citizen engagement. To better understand the potential of crowdsourcing, we report on the design, implementation and outcomes of a public contest to build a food distribution system for delivering locally produced and processed foods to both road accessible (all season) and fly-in/winter road accessible communities. Crowdfunding, an innovative on-line approach to gain the public's financial support for a specific initiative, is investigated through three case studies across the vast geographic span of Northwestern Ontario.

Lori Stahlbrand, Wilfrid Laurier University, lori.stahlbrand@gmail.com. "Getting local food from the farm to the fork: the challenges of aggregation, processing and distribution of local food in Ontario".

There is a significant deficiency in current public policy addressing the rising interest in locally produced food – especially as that policy pertains to institutional procurement. Despite promising initiatives, Ontario's recently-developed Local Food Strategy exemplifies this deficiency by failing to address infrastructure practices that disadvantage small- and medium-size farmers interested in producing for local markets. This paper argues that the biggest challenge facing these farmers is not growing the food, but rather getting it from the farm to the end user -- especially institutional purchasers. Based on findings from interviews conducted across southern Ontario in the summer of 2013, this paper contends that current infrastructure for aggregation, processing and distribution discourages institutional procurement of local food and inhibits the growth of local and sustainable food systems based on small and medium-size farms embedded in communities. The paper also reviews and assesses the potential of emerging models for overcoming infrastructure challenges.

Erin Nelson, University of Guelph, enelson@uoguelph.ca; Karen Landman, University of Guelph, klandman@uoguelph.ca; & Elizabeth Nowatschin, University of Guelph, enowatsc@uoguelph.ca. "Saying "Yes!" to good food education: Assessing the growing momentum for food education in Ontario".

Health Canada's 2010 report "Improving Cooking and Food Preparation Skills" documents a striking lack of food literacy and food skills in Canada, particularly amongst children and adolescents. This is linked to a declining market for fresh farm products as consumption of pre-packaged, processed, and convenience products increases. The World Health Organization recognizes that this "nutrition transition" contributes to rising rates of obesity-related illness. In recent years, a number of important steps have been taken to address these issues. In Ontario, key actions include the adoption of policies such as the Foundation for a Healthy School Platform and School Food & Beverage Policy, as well as the 2013 creation of the Ontario Edible Education Network (OEEEN). This



paper will focus on the OEEN's recent emergence, the context of growing momentum for improved food education for children and youth, as well as for a more general strengthening of sustainable local food systems.

Patricia Ballamingie, Carlton University, Patricia_Ballamingie@carleton.ca; Peter Andrée, Carlton University, Peter.Andree@carleton.ca; and Julie Pilson, Carleton University, jpilson@connect.carleton.ca. "Tackling housing insecurity and food access together: Lessons from a medium-sized Ontario city".

This paper explores the implications of examining and addressing the issues of housing insecurity and food access together. We first review the ways that these two social issues are fundamentally related, materially and conceptually. We then explore best practices gleaned from existing initiatives across North America – both prescriptive public policy recommendations and community-based initiatives. The case study of Peterborough, a medium-sized Ontario city, exemplifies persistent challenges related to both household-level food insecurity and a lack of affordable housing. We rely on interviews with community developers, employees from the social housing sector, program organizers with the YWCA, and representatives from other related organizations or programs. We trace the history of social, political and economic changes that led to this situation, and explore the extent to which governments and community-based non-governmental organizations (NGOs) have tried to address it.

6E: Practicing Re-localization: Reconnection, Regulation, Politics and Innovation in Local Food Systems

Mackenzie Chown – A Block, Room 241

Chair: Lenore Newman, University of the Fraser Valley

Cayla Albrecht, University of Guelph, cayla@uoguelph.ca & John Smithers, University of Guelph. "What is reconnection in local food systems?: Linking farmers with customers and customers with food".

Direct producer-consumer interaction in local food systems is often conceptualized as an important reconnection between actors typically disconnected in the conventional food system. This presentation will explore what reconnection means for producers and consumers that have direct contact with each other. The study is based on results from 13 in-depth interviews with local meat producers in Southwestern Ontario and 31 consumer surveys drawn from their customer bases. The interviews investigated motivations, challenges, and opinions on the value of local foods within direct sell initiatives. We argue that for consumers, reconnection is not necessarily about personally knowing a farmer; rather it's about knowing more about food (which is enabled by knowing a farmer). For producers, reconnection is not about reconnecting personally with customers, but about gaining the economic opportunity and control that direct selling can provide. We also consider whether these varied understandings of reconnection may be problematic for greater producer-consumer collaboration.

Hillary Barter, University of Toronto, hillary.barter@mail.utoronto.ca. "Getting Local Meat onto Ontario Tables".

The loss of food processing facilities, and the skilled individuals who operate them, can have devastating effects on local food economies. I investigate one area of Ontario's food landscape



where gaps in infrastructure are on the rise: the provincially-regulated meat sector. My research concerns abattoirs offering custom slaughter services, a basic service required by any farmer wishing to sell meat locally. Already, many parts of Ontario lack accessible abattoirs, as approximately half have closed within the last 15 years.

Through an examination of the ways that butchers, lobbyists, farmers and government account for current conditions I attempt to shed light on how the interconnected issues of abattoir and agricultural decline have been constructed. An analysis of food safety standards and their role in governance, as well as of representations of rural and agricultural futures, allows me to reflect on the multi-scalar origins of decline in this area and the ways in which it impacts regional food economies.

Cathryn Sprague, University of Alberta, csprague@ualberta.ca & Emily Huddart Kennedy, University of Alberta. "I say tomato, you say tomah-to, but if you only tasted a home grown tomato: The cultural politics of citizens, producers, and consumers in the local food movement".

Existing research claims that local food projects have the power to address social and environmental justice issues (e.g., Levkoe 2011; Wakefield 2007). From an alternative perspective, some argue that such claims are a hyperbole: that instead, local food projects reproduce existing social inequalities and do little to challenge the structures that oppose ecological sustainability (e.g., Allen et al. 2003; Guthman 2008). We engage in this debate asking, what are the cultural politics of the food movement in Edmonton? We address this question by talking with and observing both consumers and producers of local food around Edmonton, Alberta. We also integrate recent theorizing from food studies and political sociology to explore the efficacy of the practice of "voting with your fork". This case study sheds light on why a neoliberal response to social and environmental justice issues surrounding food are insufficient, and proposes an alternate approach to food politics.

Michael Mikulak, Virginia Polytechnic State University, michaelmikulak@yahoo.ca. "The Hub and Spoke: Reimagining the Local Food Hub".

As an academic, I have been studying sustainable food systems for a decade and have always been interested in how theory and action connect. I recently started Common Ground, a 1.5 acre teaching farm just outside Hamilton, that is quickly becoming a hub of activity for social enterprise, grassroots sustainability education, and research into alternative models for growing and distributing local food. We were recently awarded an Ontario Greenbelt grant to develop an innovative model for local food distribution called the Hub and Spoke, which will aggregate locally produced food and preserves and distribute it via zero-emissions cargo bikes to caterers, restaurants, and community groups. My paper will discuss some of the goals, barriers, and possibilities of reimagining the food system in a way that brings the city and country together via bicycle-based infrastructure, and through a farm whose goal it is to feed the mind as much as the body.

6F: CAFS and CASC Special Joint Session: Food and Cooperatives 2

Welch WH 222

Chair: J.J. McMurtry, York University

This special session jointly hosted by the Canadian Association for Studies in Co-operation and the



Canadian Association for Food Studies is part two of a double session on food, cooperatives and food cooperatives. The double session will be followed by a lunch roundtable on the role of policy makers in creating a supportive environment for food cooperatives in Canada.

J.J. McMurtry, York University & Jennifer Sumner, University of Toronto. “From Mutualism to Consolidation: A Critical Analysis of the History and Potential of Agricultural Co-operatives in Alternative Food Systems”

As alternative food systems become more visible in the consumption and production of food there is a curious absence – a discussion of the role of co-operatives in developing and sustaining these alternatives. This “visibility problem” is odd given the fact that the origins of alternative food systems feature the co-operative form of business at almost every level of development, and in fact often are initiated by co-operatives. Further, co-operatives themselves emerge as a distinct form of business in Rochdale motivated by issues of quality in food – namely unadulterated grain. The question thus arises – if the history of alternative food systems and co-operatives are so tightly linked, why is there a relative paucity of focus on co-operatives when discussing current alternative food systems?

This paper addresses this gap, and discusses how the co-operative form of business is uniquely placed to feature centrally in any alternative food system for a sustainable future.

Tal Yifat, University of Chicago, tal@uchicago.edu. “Sustainability and Farmer Control in an Agrifood Value Chain: The Case of Organic Valley”

Scholars of alternative agrifood initiatives have suggested that there is an inherent contradiction between the marketization of organics and its promise of enhancing social justice and environmental sustainability. The paper challenges this notion by examining the case of CROPP, the largest organic cooperative in the U.S., better known for its brand Organic Valley. Within an agrifood industry that is strongly driven by corporate buyers, Organic Valley has managed to establish a value chain that is effectively governed by farmers, promoting economic, social and environmental sustainability. The paper examines the organizational and value chain innovations that have led to this success, focusing on supply management methods for achieving price stability; mechanisms for democratic cooperative governance; and strategies for effectively coordinating decentralized production. The conditions that allowed for the possibility of the case are analyzed, its vulnerabilities are assessed, and its implications for other agrifood value chains are discussed.

Getu Hailu. “The Effects of Financing Constraints on Cooperative Firms’ Investment in Canada”

Over the past decades, many studies have been devoted to examining the effect of financing constraints on investment for investor-owned firms. In this paper, I plan to examine the effect of financing constraints on agricultural co-operatives in Canada. I use a panel data from co-operative secretariat to estimate a stochastic frontier investment model and identify the effects financing constraints have on investment for agricultural cooperatives. I expect the results of this paper may provide co-operative leaders, policymakers and practitioners with relevant information on co-operative firm financing. Specifically, I expect the paper will contribute to the on-going co-operative financial governance debate. Further, this paper will contribute to the empirical literature in cooperative economics and finance.



Maps and Additional Information

Map of Brock Campus

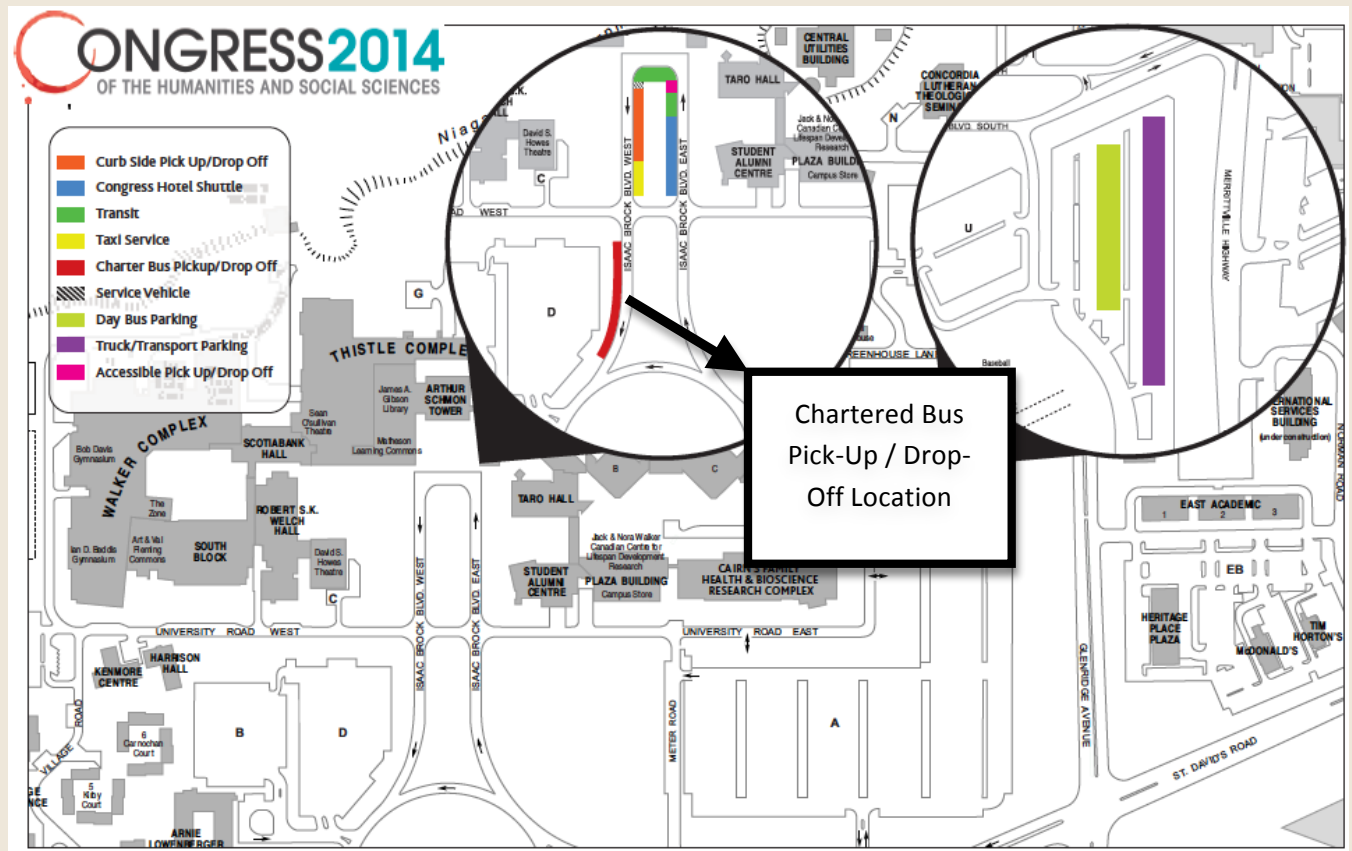
Building Index | Index des bâtiments Legend | Légende

1 Arthur Schmon Tower	Residences Résidences	Electric vehicle station Borne de recharge pour véhicules électriques
2 *James A. Gibson Library	Congress Centre Centre du Congrès	Food services Services de restauration
3 *Matheson Learning Commons	Registration Expo Inscription Expo	Knowledge on Tap (Beer Tent Tente Brasserie)
4 Thistle Complex	President's Receptions Réceptions du président	Info kiosks Kiosques d'information
5 *Sean O'Sullivan Theatre	Big Thinking Voir grand	Bus stop Arrêt d'autobus
6 Robert S.K. Welch Hall	Parking Stationnement	Residence check-ins Réceptions des résidences
7 *David S. Howes Theatre	Residence parking Stationnement des résidences	
8 Mackenzie Chown Complex	Accessible parking Stationnement accessible	
9 *Dr. Charles A. Sankey Chambers	Emergency phone Téléphone d'urgence	
10 *Pond Inlet		
11 *Blocks A - J		
12 Inniskillin Hall		
13 Alumni Greenhouse		
14 Taro Hall		
15 Student Alumni Centre		
16 Decew Residence		
17 Gordon and Betty Vallee Residence		
18 Alan Earp Residence		
19 Village Residence		
20 Alphie's Trough		
21 Harrison Hall		
22 Kenmore Centre		
23 Rosalind Blauer Centre		
24 Concordia Lutheran Seminary		
25 Jubilee Courtyard		
26 Scotiabank Hall		
27 South Block (Academic South)		
28 Walker Complex (Congress Centre)		
29 *Ian D. Beddis Gymnasium		
30 Arnie Lowenberger Residence		
31 East Academic		
32 573 Glenridge Avenue		
33 Plaza Building		
34 Heritage Place Plaza		
35 Tim Hortons		
36 McDonald's		
37 International Centre		
38 The Cairns Family Health & Bioscience Research Complex		

Brock University 1964-2014

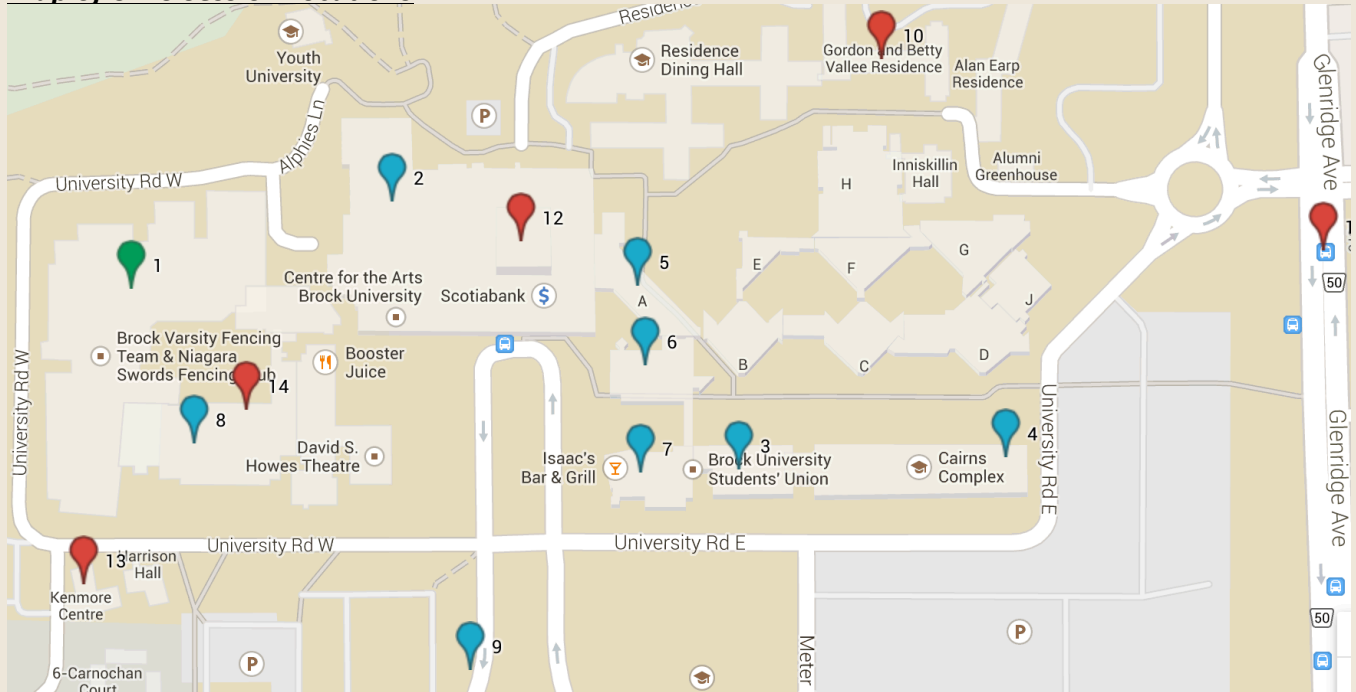


Chartered Bus Pick-Up/Drop-Off Location for Field Trips & Banquet Toonie Bus





Map of CAFS Session Locations



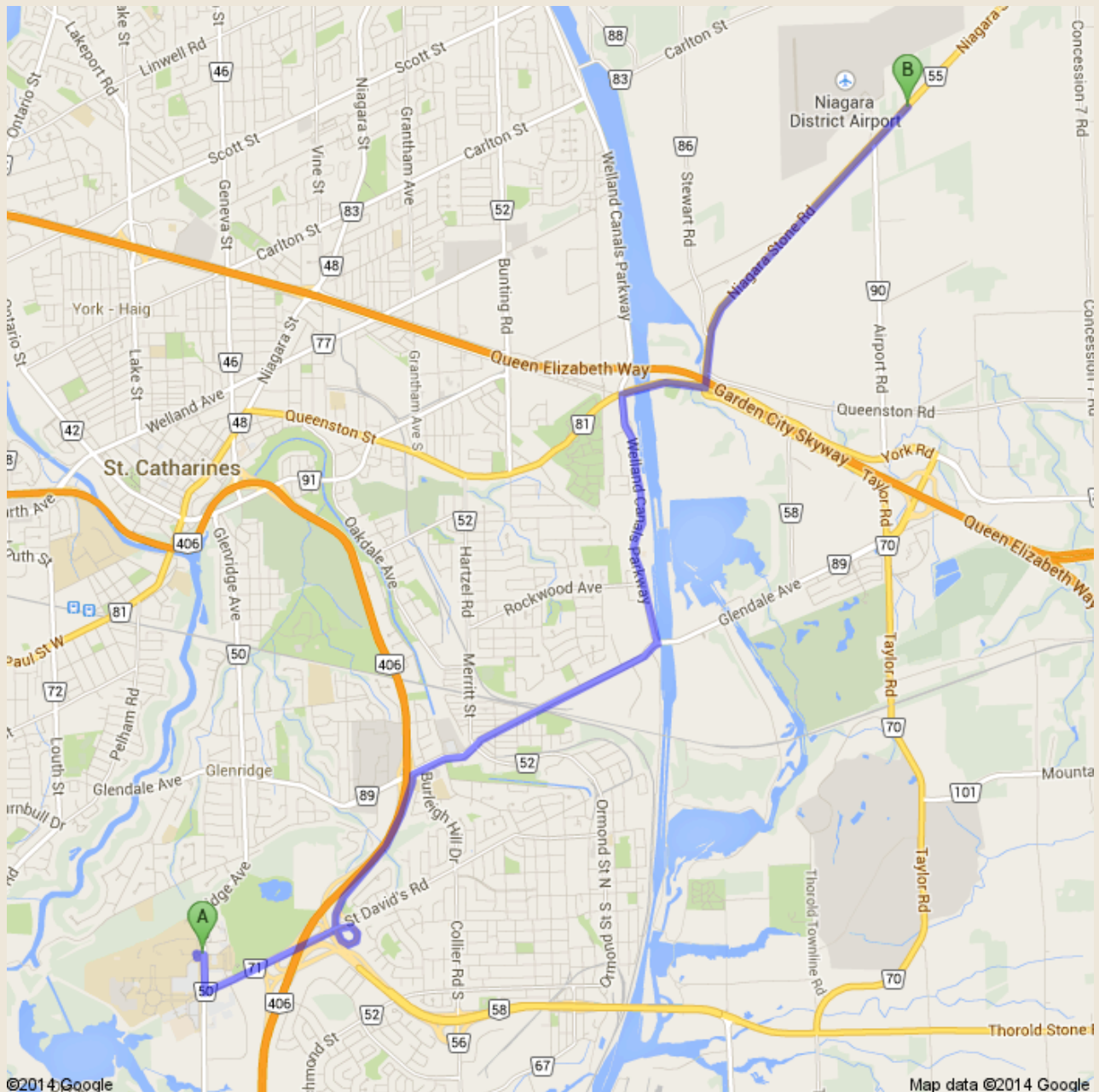
LEGEND

# on Map	Building	CAFS Events
1	Walker Complex	Congress Centre: Congress registration, Expo, and President's Reception.
2	Thistle Building	CAFS Opening Plenary, CAFS Keynote, and CAFS conference theme panel: Unpacking Collaboration
3	Plaza Building	CAFS concurrent sessions
4	Cairns Complex	CAFS Exploration Gallery, CAFS greeting table & coffee break area, CAFS book launch and reception
5	Mackenzie Chown A	CAFS concurrent sessions
6	Taro Hall	CAFS concurrent sessions
7	Student Alumni Centre	Conversation Corner: CAFS & Canada's Food Strategy, Meeting room
8	South Block	CAFS film screening, CAFS AGM
9	Gordon and Betty Vallee Residence	CSA-CAFS Joint Session: 6C The Gendering of Food Media
10	Chartered Bus Pick-up/Drop-off	Along the curb adjacent to parking lot D near the transit hub and in front of the Arthur Schmon Tower is the designated pick-up/drop-off location for chartered buses. This is the meeting spot for field trip and banquet tonie bus departures and returns.
11	Glenridge Ave & Norman Drive Bus Stop	Take St. Catharines Public Transit route 16 or 116 from this bus stop to get downtown.
12	Arthur Schmon Tower	CAFS-CATR Joint session 6G Open Kitchen: Crossing Boundaries with Food & Performance.
13	Kenmore Centre Lecture Hall	CAFS-CASC Joint session: 5F Food and Cooperatives 1, CAFS-CASC Roundtable Lunch on Food Cooperatives in Canada.
14	Welch Hall	CAFS-CASC Joint session 6F: Food and Cooperatives 2



Map & Driving Directions to Banquet Location

To get to Southbrook Vineyards (B) at 581 Niagara Stone Road, RR4, Niagara-on-the-Lake, Ontario L0S 1J0 from Brock University (A) take St. David's Road to the Highway 406 on-ramp, then take the 406 East and get off at the Regional Road 89/Glendale Avenue exit. Turn right onto Glendale Avenue/Regional Road 89, then turn left on Welland Canals Parkway, then turn right on Queenston Street. Take the first left onto Niagara Stone Road (Signs for County highway 55/Niagara Stone Road). Southbrook Vineyards will be on the right.





Where to Eat? Dining Information and Good Food Map of St. Catharines

On Campus

The Dining Services team at Brock University focuses on local, sustainable, quality foods, prepared fresh daily. There are a variety of retail locations on campus, from Tim Hortons to the award-winning Guernsey Market, roasting Brock Blend fair trade coffee in-house. Food outlets will be open daily during Congress, from May 24 to 30, 2014, unless otherwise stated. See Below for a list of dining options on campus and hours during Congress. For dining options off-campus, see the St. Catharines Good Food Map and Directory that follows.

Jubilee Courtyard Knowledge on Tap (Beer Tent) – 11:00 to 22:00 – *Offering items such items as bourbon and white meadows maple pulled pork, balsamic and rosemary marinated grilled vegetables served with Niagara VQA wines and hand crafted Niagara beers*

Congress Centre (Walker Complex, Building 22) Corks & Forks Expo Café – 7:30 to 15:30 – *Offering coffee and baked goods, packaged salads, cheese plates, sandwiches and of course local Niagara wines and beers*
Tim Hortons – 8:00 to 15:00 Teriyaki Experience – 8:00 to 15:00 In House Pizza and Subs – 8:00 to 15:00 Walker Courtyard BBQ – 11:00 to 14:00

Schmon Tower (Building 1) Tim Hortons – 7:30 to 15:00
Guernsey Market – 10:00 to 15:00
Common Grounds Café May 23 - 8:00 to 17:00 May 24 to May 29 – 8:00 to 20:00 May 30 - 8:00 to 17:00

Thistle Complex (Building 2) Tim Hortons – 7:30 to 15:00

Mackenzie Chown Complex (Building 4) C – Block Café – 8:00 to 14:00

Student Alumni Centre (Building 8) The Daily Grind Café (Starbucks) – 8:00 to 16:00
Union Station May 23 – 11:00 to 14:00 May 24 to 29 – 8:00 to 16:00 May 30 – 11:00 to 14:00
Issac's / Skybar Lounge May 23 – 11:00 to 14:00 May 24 to 29 – 11:00 to 16:00 May 30 – 11:00 to 14:00

Decew Residence (Building 9) Decew Residence Café – 6:30 to 13:30

Alphie's Trough (Building 13) – 11:00 to 22:00

Lowenberger Residence (Building 23) Lowenberger Dining Hall – 7:30 to 14:00

Tim Hortons (Building 32) – 6:00 to 23:00

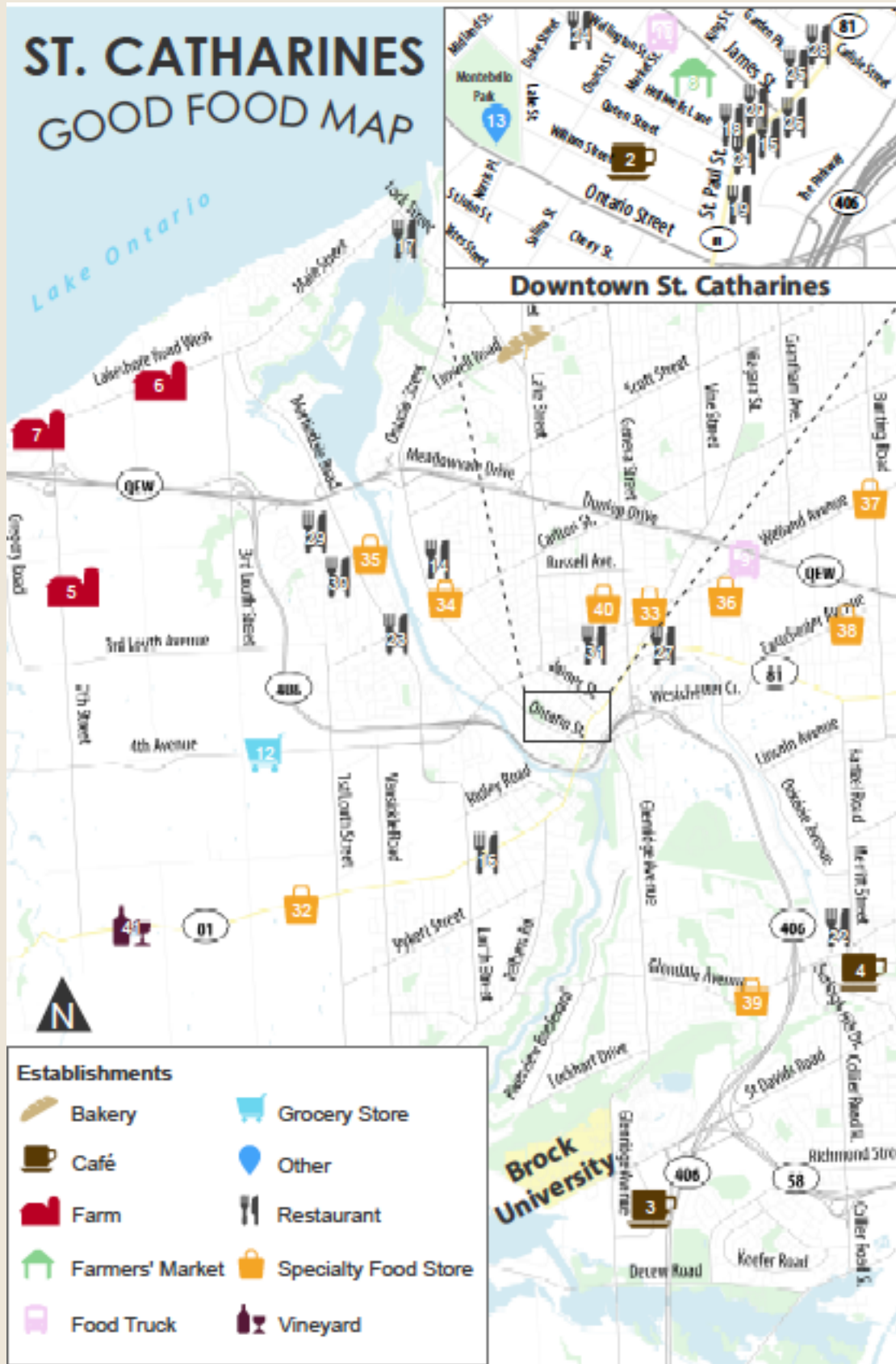
McDonalds (Building 33) – 6:00 to 23:00

International Centre (Building 34) Noodles – 8:00 to 15:00



Off Campus: St. Catharines Good Food Map

The St. Catharines' Good Food map and directory was developed for the delegates of the Canadian Association for Food Studies' 9th Annual Assembly at Brock University, St. Catharines, Ontario, May 24 - 27, 2014 by Lisa Ohberg, Samuel Walker and Nafisa Kassam. This map serves as a functional guide to accessing good food in St. Catharines, ON and a reflexive exercise in defining and accessing "good" food. Good food can be defined as food that meets a set of quality standards linked to normative values about food's production and distribution: sustainably produced, fairly traded and consumed for health, and with pleasure. In practice, it is difficult to find and access good food, particularly in unfamiliar places. There is no single set of standards that objectively define good food, and standards are not always clearly communicated. The authors conducted a search of web-based directories and search engines to identify establishments that advertised selling foods identified as having one or more 'quality' attributes associated with good food and/or common dietary restrictions: sustainably produced, organic, local, fair trade, vegan, vegetarian, raw, kosher, and halal. These establishments are represented by type on the map. The accompanying directory lists contact information and attributes associated with the establishments' products. This map is part of an ongoing project that explores the everyday practice of defining, identifying and accessing "good" food. Information about the establishments and the quality attributes they advertise was obtained through web-based sources only and is therefore as accurate and up-to-date as those sources. The authors updated the resource in May 2014 and included only those establishments with seasonal hours of operation that are open during the conference dates. Please call ahead to confirm hours of operation or reservations. Watch for the St. Catharines' Good Food Map Installation in the Exploration Gallery!





Bakeries

1 – The Frosted CupCake

524 Lake Street, St. Catharines, ON

905-934-0003

<http://thefrostedcupcake.ca>

Mon-Fri 11am-6pm; Sat 10am-6pm; Sun 12pm-4pm

| Gluten-free | Vegetarian | Vegan |

Cafés

2 – Strega Café

19 King Street, St. Catharines, ON, L2R 3H1

905 984 5872

<http://www.stregacafe.ca/>

Mon-Sat 10am-4pm

| Fair trade | Organic | Vegetarian |

3 – The Grounds Coffeehouse and Bakery

490 Schmon Parkway, Thorold, ON, L2V 0C4

905-684-2223

<http://www.groundscoffeehouse.com/>

Mon-Fri 7am-10pm; Sat-Sun 8am-10pm

| Fair trade |

4 – Sweet Little Café

344 Glendale Avenue, St. Catharines, ON, L2T 4E3

905-227-9458

<https://www.sweetlittlecafe.com/index.php>

Mon-Fri 9am-6pm; Sat 9:30am-5pm; Sun 10am-5pm

| Fair trade | Organic |

Farms

5 – Whitty Farms Market

1655 4th Avenue, St. Catharines, ON, L2R 6P9

905-684-9593

www.whittyfarms.ca

Mon-Sat 8:30am-6pm

| Local | Sustainable production |

6 – Nokara Farms

1062 Lakeshore Road, St. Catharines, ON, L2R 6P9

905-937-0211

http://www.nokarafarms.ca/Nokara_Farms/Welcom.html

Mon-Fri 10am-6pm; Sat 10am-5pm; Sun closed

| Local |



7 – Creek Shore Farms

1167 Lakeshore Road West, St. Catharines, ON, L2R 6P9

289-228-0697

<http://www.creekshorefarms.ca>

By appointment

| Local | Sustainable production |

Farmers' Markets

8 – St. Catharines Farmer's Market

91 King Street, St. Catharines, ON, L2R 3H6

905-688-5601 ext 1508

<http://www.stcatharines.ca/en/experiencein/StCatharinesFarmersMarket.asp>

Tue, Thurs, Sat 6am-3pm

| Local | Organic | Vegetarian | Vegan |

Food Trucks

9 – Karma ChaMEALeon Plant-Based Food Truck

340 Welland Avenue, St. Catharines, ON

905-802-8410

<http://karmachamealeon.com/#home>

Sat 11am-6pm

| Local | Sustainable production | Vegetarian |
Vegan |

10 – The Yellow Pear

581 Niagara Stone Road, Niagara-On-The-Lake, ON, L2N 2C3

289-213-4240

<http://www.farmtotruck.ca/home.html>

Check Website for Location

| Local | Sustainable production |

11 – El Gastrónomo Vagabundo

St. Catharines, ON

905-685-2049

<http://www.elgastro.com/p/about.html>

Check Website for Location

| Local | Organic |



Grocery Stores

12 – Harvest Barn Country Markets

1179 Fourth Avenue, St. Catharines, ON, L2R 6P9

905-641-1666

<http://www.harvestbarn.ca/stc/home/>

Sun-Sat 8:30am–7pm

| Local |



Other

13 – Food Not Bombs

64 Ontario Street, St. Catharines, ON, L2R 5K4

<http://foodnotbombs-niagara.weebly.com/>

Sun 3pm-5pm from April-October

| Vegetarian | Vegan |



Restaurants

14 – The Syndicate Restaurant

332 Ontario Street, St. Catharines, ON, L2R 5L8

905-228-3199

<http://www.syndicaterestaurant.ca/>

Every day 11:30am–11pm

| Local | Sustainable production |

15 – Rise Above Restaurant and Bakery

120 St. Paul Street, St. Catharines, ON, L2R 3G7

289-362-2636

<http://riseaboverestaurant.com/>

Mon closed; Tues-Sat 11am-10pm; Sunday 11am-3pm

| Gluten-free | Vegetarian | Vegan |

16 – Bleu Turtle Bistro

215 St. Paul Street West, St. Catharines, ON, L2S 2C9,

905-688-0330

<http://www.bleuturtle.com/>

Wed-Sun 8am-2pm; Mon-Tues closed

| Local |

17 – Pier 61 Bar and Grill

61 Lakeport Road, St. Catharines, ON, L2N 4P6

905-397-7771

<http://www.pier61.ca/>

Every day 11:30am-late

| Gluten-free | Vegetarian |



18 – Bella Noella's

11 Summer Street, St. Catharines, ON , L2R 3G7

905-685-7510

Tue-Thur 11:30am-9pm; Fri 12pm-3am; Sat 5pm-3am

| Gluten-free | Vegetarian | Vegan |

19 – Merchant Ale House

98 St. Paul Street, St. Catharines, ON, L2R 3M2

905-984-4060

<http://www.merchantalehouse.ca>
Mon-Sun: 11:30am-2am

| Vegetarian | Vegan |

20 – The Office, Tap & Grill

22 James Street, St. Catharines, ON, L2R 5B8

905-984-4440

<http://www.theofficetapandgrill.com/office/Home.html>

Mon-Wed 5pm-late; Thur 11:30am-late; Fri 11:30am-later; Sat 5pm-later

| Gluten-free | Vegetarian | Vegan |

21 – U Need A Pita - St. Paul Street Location

116 St Paul Street, St. Catharines, ON , L2R 3M2

905-682-7482

<http://www.uneedapita.com/>
Mon-Thurs 11:30am-2:30am; Fri 11:30-3am; Sat 12pm-3am; Sunday 12pm-10pm

| Vegetarian | Vegan |

22 – U Need A Pita - Glendale Ave Location

343 Glendale Avenue, St. Catharines, ON, L2T0A1

905-277-6681

<http://www.uneedapita.com/>

Mon-Sat 11am-11pm; Sun 11am-10pm

| Vegetarian | Vegan |

23 – U Need A Pita - Martindale Road Location

100 Martindale Road, St. Catharines, ON, L2S2Y3

905-688-1114

<http://www.uneedapita.com/>

Mon-Fri 11:30am-8pm; Sat 11:30am-7pm

| Vegetarian | Vegan |

24 – Wellington Court

11 Wellington Street, St. Catharines, ON, L2R 4W9

905-682-5518

<http://www.wellington-court.com/page/home>

Tue-Sat 11:30am-2:30pm & 5pm-9:30pm

| Local |

25 – Mahtay Café

241 St.Paul Street , St. Catharines, ON, L2R-3M7

905-685-4040

<http://mahtay.ca>

Mon-Thurs 7:30-11; Fri-Sat 9-late; Sun 10-11

| Fair trade | Gluten-free | Organic | Vegetarian |
Vegan |



26 – Carlos Cantina

204 St. Paul Street East, St. Catharines, ON, L2R 3M2

905-687-4002

<http://www.carloscantina.com>

Tue-Thurs 11:30am-8:30pm; Fri 11:30am-9:30pm;
Sat 12pm-9:30pm; Sun 12pm-8pm

| Vegetarian |

27 – Spicy Thai

208 Church Street, St. Catharines, ON, L2R 3E9

905-687-8424

<http://www.spicythai.ca>

Mon-Fri 11:30am-10pm; Sat 4pm-10pm; Sun 4pm-
9:30pm

| Gluten-free | Vegetarian |

28 – Vaughans International Cuisine

249 St. Paul Street East, Saint Catharines, ON , L2R
3M7

905-688-3276

Mon-Sat 8:30am-9:30pm; Sun 10am-3pm

| Vegetarian | Vegan |

29 – Antipastos di Roma

87 Hannover Drive, St. Catharines, ON, L2W 1A3

905-641-5211

<http://www.antipastos.ca>

Mon-Fri 8am-7pm; Sat-Sun 8am-6pm

| Gluten-free |

30 – Cafe Amore

211 Martindale Road, St.Catharines, ON, L2S 3V7

905-988-6404

<http://www.cafeamore.ca/index.html>

Sun-Thurs 11:30am-10pm; Fri-Sat 11:30am-11pm

| Gluten-free |

31 – Taste of Bombay

64 Court Street, St. Catharines, ON, L2R 7P6

905-682-6786

<http://www.thetasteofbombay.com>

Call for hours

| Halal | Vegetarian |

 **Specialty Food Stores**

32 – Lake Land Meats

1226 St Paul Street West, St. Catharines ON, L2R 6P7

905-688 4570

<http://www.lakelandmeats.com/>

Tues-Fri 11am-5pm; Sat 11am-4pm; Sun-Mon closed

| Gluten-free | Local |

33 – The Peanut Mill

191 Welland Avenue, Geneva Square Plaza, St.
Catharines, ON, L2R2P2

905-685-8848

<http://www.thepeanutmill.com/>

Mon-Wed 9am-6pm; Thu-Fri 9am-8pm; Sat 9am-
6pm; Sun closed

| Fair trade | Gluten-free | Kosher | Local | Organic |



34 – Well Well Well

318 Ontario Street, St. Catharines, ON, L2R 5L8

905-684-2276

<http://www.wellwellwellinc.com/en/>

Sun 11am-5pm; Mon-Wed 9am-6pm; Thu- Fri 9am-8pm; Sat 9am-6pm

| Gluten-free | Vegetarian | Vegan |

35 – Bamboo Natural Foods Market

211 Martindale Road, Unit 1B (at Huntington Square Plaza), St. Catharines, ON, L2S 3V7

289-362-5637

<http://www.bamboonaturalfoods.com/>
Mon-Fri 9am-5pm; Sat 9am-6pm

| Gluten-free | Organic | Raw | Sustainable production | Vegetarian | Vegan |

36 – Truly Organic Foods

1-22 Perma Court Street Catharines, ON, L2R 7K8

289-668-1728

<http://www.trulyorganicfoods.com/>
Wed-Thurs: 10am-6pm

| Organic | Raw | Vegetarian | Vegan |

37 – Pistachios Bulk & Health Foods

526 Welland Road, St. Catharines, ON, L2M 5V5

905-684-3312

Mon-Wed 9am-6pm; Thurs 9am-7pm; Fri 9am-8pm; Sat 9am-6pm

| Gluten-free | Organic |

38 – Nature's Roots

164 Eastchester Avenue, St. Catharines, ON

289-228-7786

<http://www.naturesroots.ca>
Mon-Fri 9:30am-7pm

| Local | Organic | Raw | Sustainable production |

39 – Nadia's Market

290 Glendale Avenue, Glendale Square, St. Catharines, ON, L2T 2L3

905-227-1212

<http://www.nadiasmarket.com>
Mon-Sat 9:30am-6pm

| Gluten-free | Vegetarian | Vegan |

40 – Alnoor Food Market

121 Geneva Street, St. Catharines, ON, L2R 4N3

905-688-0000

<http://alnoorhalalfood.webs.com>

Mon-Fri 10am-8pm Sat-Sun 11am-7pm

| Halal |



 Vineyards

41 – Feast of Fields Organic Vineyard

RR 1, St. Catharines, ON, L2R 6P7

www.feast-of-fields.ca

By appointment

| Organic | Vegetarian |



CAFS-CHA Joint Session and Reception Flyer

**Past and Present in the
Canadian Crisis of Food: A Roundtable**

**Special Joint Session of
the Canadian Association for Food Studies and
the Canadian Historical Association**

**Tuesday, May 27
10:45 a.m. to 12:15 p.m.
Plaza Building Room 600F**

Featuring:

- Jamie Murton, History, Nipissing University.
- K. Valentine Cadieux, Sociology and Geography, University of Minnesota.
- Sarah Martin, Global Governance and Global Political Economy, University of Waterloo.
- Janis Thiessen, History, University of Winnipeg

This roundtable brings together historians interested in food with food studies scholars who draw on history to discuss the role of past and present in understanding and ameliorating this moment of crisis in what we eat.

The audience will be part of the discussion! Come join in!

Reception with light refreshments to follow immediately after in the CAFS Exploration Gallery, Cairns 300.





CAFS-CASC Joint Lunch Roundtable Flyer

FOOD STUDIES & CO-OP STUDIES TALK OVER LUNCH

Tuesday, May 27
Kenmore Centre Lecture Hall
Brock Univesity
12:00pm to 2:00pm

**Facilitator: Hannah Renglich, Local
Organic Food Co-ops Network**

A roundtable on the role of different policy actors in Canada in building a supportive environment for food coops following double concurrent sessions CAFS and CASC Special Joint Sessions: Food and Cooperatives 1 and 2. Co-op practitioners and academic delegates from both CAFS and CASC are all invited to attend and participate in the discussion.

**Light vegan lunch fare will be
served by Rise Above - \$10.**
JOIN US!

