

l'Association  
canadienne des études  
sur l'alimentation



Canadian  
Association for  
Food Studies

**congress 2018**

OF THE HUMANITIES AND SOCIAL SCIENCES

Gathering diversities

May 26 - June 1 | Regina, Saskatchewan



**congrès 2018**

DES SCIENCES HUMAINES

Diversités convergentes

26 mai - 1er juin | Regina, Saskatchewan



Canadian Association for  
Food Studies

13th Annual Assembly

**May 27-29, 2018**

University of Regina

/ l'Association canadienne des  
études sur l'alimentation

/ 13th conférence

**/ 27-29 mai, 2018**

Université Regina

# Conference Program/programme

## Growing Diversities / diversités croissance

Food studies is diverse, and growing diversities is what we do best

Les études sur l'alimentation sont diverses, et L'ACÉA tente de faire croître ces diversités

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Local area coordinators Lindsey Vold, Andre Magnan and Dana Folkerson for arranging the pre-conference tour site at Over the Hill Orchard and the local grain farm, and the banquet.

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And the conference committee of Wanda Martin & Andrea Noreiga (co-chairs), Andre Magnan, Lindsey Vold, Barbara Seed, Caitlin Scott, and Irena Knezevic.



## Exploration Gallery

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As a space dedicated to showcasing multiple forms of representation, the CAFS Exploration Gallery continues to evolve and adapt. This year's focus is film, an important and growing medium for presenting food ideas and issues. Several posters and installations are also featured in the Gallery: we invite you to discover the full offering during both breaks and scheduled events.

## Tour

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Leaving on Saturday, May 26 at 1300h, we take a bus up the scenic Qu'appelle Valley to visit Dean and Sylvia Kreutzer at Over the Hill Orchard, an organic winery. <http://overthehillorchards.ca/>

We are anticipating a convenient way to share the vast geography and show you a snapshot of what it means to feed the world while respecting the busy season for farmers.

Register for tours on the CAFS website using our PayPal system. The cost is \$35 per person.

## Book Launch

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Come to the RIC Atrium (118) on Saturday, May 26 at 6PM to hear about Food Futures: Growing a Sustainable Food System for Newfoundland and Labrador by Editor Catherine Keske (Institute of Social and Economic (ISER) Books 2018); Nourishing Communities By editors Knezevic, Blay-Palmer, Levkoe, Mount, and Nelson (Springer 2017); Everyday Experts; and Public Policies for Food Sovereignty by Annette Desmarais (Routledge 2017).

## Banquet & Awards Ceremony

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**Dinner by Sioux Chef Catering** <https://www.facebook.com/SiouxChefCatering/> – Gourmet Indigenous Cuisine with a modern twist. Served at the Royal Saskatchewan Museum. Dinner at 8PM.

<https://goo.gl/maps/RnQKd7b16ND2>

### Research Award for Excellence in Food Studies

The purpose of this award is to recognize CAFS members who have made research contributions that have had a substantial impact in programs and policies affecting the food system, through their work in universities, colleges, government agencies, NGOs, consultancies, etc.

### Student Paper Award in Food Studies

Launched in 2011, this award was created to recognize scholarly excellence and encourage participation by undergraduate and graduate students. This year the award goes to an outstanding student who was unable to attend the conference. "Foodies of Color: Authenticity and Exoticism in Omnivorous Food Culture" by Merin Oleschuk, PhD candidate, University of Toronto



## Schedule at a Glance

### MAY 27<sup>th</sup> (SUNDAY) – CONFERENCE DAY #1

0900-1015	Darrin Qualman: Agriculture, Food, Energy, Emissions, and Climate (Chair: Wanda Martin) Room: CL 112			
1015-1045	Break			
1045-1200	<b>FOOD &amp; EDUCATION</b> Session #1A Room: CL112 Tarran Maharaj Tracy Everitt Colin Dring	<b>INDIGENOUS PANEL</b> Session #1B Room: CL 312 Yvonne Hanson Kristen Severight-Dumais Lisa Durocher-Bouvier	<b>HEALTH &amp; POVERTY</b> Session #1C Room CL 435 Judy Walsh Shanice Huziak Meredith Bessey Rebecca Pereria	<b>CULTURE &amp; IDEOLOGY</b> Session #1D Room: CL 431 Kevin Chavez Laxamana Robert Nelson Mila Markevych Melissa Montanari
1200-1330	Lunch and Big Thinking Lecture (on your own)			
1330-1500	<b>SUSTAINABILITY PANEL</b> Room: CL 112 Session #2A Nicolas Delucinge, Manon Boulianne, Carole Després Marilou Des Roberts, Patrick Mundler Raphaëlle Bach, Geneviève Parent Julie Fortier, Mylène Turcotte & Véronique Provencher	<b>INDIGENOUS FOOD SYSTEMS</b> Session #2B Room: CL 312 Donna Appavoo Lise Kossick-Kouri Tabitha Robin (Martens) Lauren Kepkiewicz	<b>PECHA KUCHA</b> Session #2C Room: CL 435 Phil Mount Kristine Kowalchuk Michelle P. Kim Stephne R. Penner Wanda Martin & Lindsey Wagner	<b>EXPLORATION GALLERY</b> Room CW 113
1500-1530	Break <b>EXPLORATION GALLERY</b> Room CW 113 TASTE EXPERIMENT David Szanto			
1530-1700	<b>AGM</b> & networking Room: CL 112			
1700-1900	President's Reception			
1900-2130	<b>EXPLORATION GALLERY</b> Room CW 113 FEATURES: <i>Angry Inuk</i> , and <i>Bugs on the Menu</i> SHORTS: <i>China's Changing Food System</i> , and <i>Pathways: Feeding Each Other</i>			



## MAY 28th (MONDAY) – CONFERENCE DAY #2

0900-1030	<b>JOINT SESSION: KEYNOTE ADDRESS WITH WOMEN &amp; GENDER STUDIES:</b> Indigenous Women, Food Sovereignty, Sustainability and Climate Change: A Keynote Panel Discussion Priscilla Settee, Janette Armstrong, & Amber Fletcher (Chair Kathryn Trevenen) Room: Research Innovation, RI – 209 <b>Coffee at 0800 in CW113</b>			
1030-1100	Break <b>EXPLORATION GALLERY</b> Room CW 113 SHORT: <i>Hand.Line.Cod</i>			
1100-1200	<b>GOVERNMENT POLICY PANEL</b> Session #3A Room: CL 112 Omar Elsharkawy, Phil Mount, Phoebe Stephens	<b>CONFLICTS &amp; POWER</b> Session #3B Room: CL 312 Joelle Schaefer Laine Young Elyse Amend	<b>HEALTH &amp; INDUSTRY</b> Session #3C Room: CL 435 Lucy Hinton Caitlin Scott Monica Dantas	<b>EXPLORATION GALLERY</b> Room CW 113  FEATURE: <i>Blue Fin</i>
1200-1330	Lunch and Big Thinking Lecture			
1330-1500	<b>PUBLIC HEALTH PANEL</b> Session #5A Room: CL 112 (Cross listed: WGS) Jacqui Gingras Alissa Overend Andrea Noriega Adel Hite Barbara Parker	<b>PEDAGOGY PANEL</b> Session #5B Room: CL 312 Steffanie Scott Andrea Moraes Mirena Knezevic Wanda Martin Mia MacDonald	<b>PECHA KUCHA</b> Session #5C Room: CL 435 Kaylee Michnik Megan Moore Irena Knezevic Desneige Meyer	<b>EXPLORATION GALLERY</b> Room CW 113
1500-1530	Break <b>EXPLORATION GALLERY</b> Room CW 113 SHORT: <i>Island Green</i>			
1530-1700	<b>URBAN FOOD SYSTEMS</b> Session #6A Room: CL 112 Marit Rosol Jennifer Marshman Ricardo Barbosa Jr. Grant Wood	<b>GENDER PANEL</b> Session #6B Room: 312 Sarah Martin Lesley Frank Christina Doonan Mary Anne Martin	<b>RURAL-URBAN LINKAGES</b> Session #6C Room: CL 435 Ning Dai Danshu Qi Beth Timmers Tammara Soma	<b>EXPLORATION GALLERY</b> Room CW 113  TASTE EXPERIMENT David Szanto
2000-2200	Banquet and Awards Ceremony/ Buffy St. Marie on Campus 7 pm.			



## MAY 29<sup>th</sup> (TUESDAY) – CONFERENCE DAY #3

0900-1015	<b>INDIGENOUS FOOD &amp; HEALTH</b> Session #7A Room: CL 112 Rebecca Schiff & Victoria Schembri Kristin Burnett Samantha Kirton	<b>AGRICULTURE</b> Session #7B Room: CL 312 Bryan Dale Elizabeth Smythe Annette Desmarais	<b>PEDAGOGY</b> Session #7C Room: CL 435 Andrea Moraes & Lina Rahouma David Szanto Erin Sperling	<b>EXPLORATION GALLERY</b> Room CW 113  FEATURE: <i>Blue Fin</i>
1015-1045	<b>EXPLORATION GALLERY</b> Room CW 113 Break SHORTS: <i>China's Changing Food System, and Traditional Foods in Urban Spaces</i>			
1045-1200	<b>FOOD &amp; ENVIRONMENT</b> Session #8A Room: CL 112 John Devlin Xiaoping Sun Catherine Keske Marc-Antoine Larrivee	<b>TECHNOLOGY</b> Session #8B Room: CL 312 Michelle P. Kim Myriam Durocherq	<b>GLOBAL FOOD SECURITY</b> Session #8C Room: CL 435 Jinelle Piereder Helena Shilomboleni	<b>EXPLORATION GALLERY</b> Room CW 113  FEATURE: <i>Bugs on the Menu</i>
1200-1330	Lunch and Big Thinking Lecture			
1330-1500	<b>CLOSING PLENARY: TRADE AGREEMENTS &amp; FOOD ECONOMY</b> Jennifer Clapp, Hannah Wittman, and Sophia Murphy (Chair: Caitlin Scott) Room: CL 112			



## Plenary Sessions

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### Agriculture, Food, Energy, Emissions, and Climate

Darrin Qualman: (Chair: Wanda Martin)

We have had 10,000 years of agriculture. For 9,900 years, it was solar powered and zero emission. For 100 years it has been fossil fuelled, and high-emission. We will probably not be going back to horses-and-hoes, but nor can the aberrant agriculture of the past century continue as currently practiced. A radical transformation is now being forced upon us. Understanding the long term and the big picture can help us foresee the outlines of that transformation.

Room: CL 112

### Indigenous Women, Food Sovereignty, Sustainability and Climate Change: A Keynote Panel Discussion

Priscilla Settee, Janette Armstrong, & Amber Fletcher (Chair Kathryn Trevenen)

Joint WGSRF/CAFS Keynote Panel

Room: Research Innovation, RI – 209

### Trade Agreements and the Food Economy in Canada

Jennifer Clapp, Hannah Wittman, and Sophia Murphy (Chair: Caitlin Scott)

Trade and trade agreements impact the food economy in Canada. The argument for local foods and local food resiliency is increasing as a result of climate change and resultant disasters. Trade agreements can hinder this, but also help the Canadian economy. Is there a balance between global trade and local food economies that best supports Canadians?

Room: CL 112





## Preconference Schedule

<b>MAY 26 (SATURDAY)</b> Language Institute (LI 216, Rotunda)	
9:00 – 9:30	Sign-in
9:30 – 10:00	Welcome, Introductions, Icebreakers
10:10 – 11:25	Diversity Panel – Talking about food in many different ways Include professors/researchers to each discuss food as they understand it.
11:35 – 12:30	EXPLORATION GALLERY Room CW 113 FEATURE: <i>Theatre of Life</i>
12:30 – 1:30	Lunch provided (Tour leaves at 1300h)
1:30 – 2:30	Ask the Prof! Invite a panel of professors to answer questions that students have – students can submit questions during registration
2:30 – 3:00	Body Break! - This is an opportunity to stretch our legs on a walking tour of University of Regina.
3:00 – 4:15	Beyond Articles – How to present research in creative ways Creative ways to present research/data
4:30 – 5:00	Life after Graduation Talk to Student Services at U of Regina, U of Saskatchewan to find some new and older alumni to talk about what they did post-graduation; provide post-grad career options/stories
6:00 – 7:00	Book Launch RIC Atrium
7:00 +	Social gathering at local bar



## Abstracts for Sunday May 27 1045-1200

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### Session 1A: Food & Education (Room CL 112)

#### **Tarran Maharaj** – “Slocalizing” the Canadian Diet

Two of the major issues that affect Canadians availability, affordability and accessibility to food, are their socio-economic-status and level of food literacy. Building on my existing and on-going research, I will be introducing “slocalization” and the positive effects it can have on the Canadian diet.

Eating “slocal” facilitates for the importance of food literacy, as it emphasizes the importance on health and nutritional consumption. I believe that once the health and financial benefits are presented to the public, “slocalization” possesses the potential to influencing positive dietary changes amongst the consumer population.

A heightened educational awareness regarding the consumption of “slocal” produce, can lead to a reduction in the consumption of mass-produced industrial foods. “Slocalization” via food literacy will bring about a greater awareness towards food choices, thereby generating a higher population interest in consuming affordable and available fresh fruit and vegetables. It will also allow for the population, current and future, to have a better understanding of why certain products are only accessible at certain times of the year.

Buying and consuming “slocal” has dietary, health, environmental, social, and financial benefits. I firmly believe that food literacy pertaining to “slocalized” produce will allow for a heightened appreciation of food, from farm to plate, and all the hands involved in the production of the food item(s). “Slocalization” plays a pivotal role in reducing food poverty whilst equally contributing to enhancing food education.

#### **Tracy Everitt** - A Characterization of Children’s Lunches at School in Urban and Rural Locations in Saskatchewan

Recent research shows that the diet quality of Canadian children during school hours is poor. Significant international evidence describes higher nutritional quality food in school meal program lunches compared to lunches brought from home, yet very little research on school food has been conducted in Canada. This study characterizes the school lunches and snacks of elementary school children in Saskatoon and the surrounding rural areas. Data was collected on lunches in schools that have a meal program, those that do not have a meal program and rural schools, using a School Food Checklist (SFC) and digital photography. In other studies, the SFC was found to be an efficient and accurate method of obtaining dietary information in schools. Preliminary results of 741 lunches in 3 school types show that meal program lunches have more whole grains compared to lunches brought from home. Those not in meal programs have significantly more calories in their lunches from unhealthy foods. Final results include a comparison of the overall nutrient density of foods in the three school types. Overall food provided in meal programs appears to be more nutritious than food brought from home. Elementary school children benefit from meal programs. This is the largest known study to date of this type in Canada. Findings will be used to inform school nutrition policy and research examining the impacts of a universal school lunch program.

#### **Colin Dring** - Food System Education - The Role and Impact of Teaching Assistants in Driving Pedagogical Development among Undergraduate Students

Calls are increasing for food system transformation through various efforts in social/environmental movements, shifts in national & sub-national policy, and increasing professional demands for knowledge and skills linked to food systems change. We argue that food system transformation arises through changing pedagogical approaches in food studies. Within efforts to teach undergraduate and future food system professionals, graduate teaching assistants are positioned as actors engaged in impactful transformational and



pedagogical activities. In a third-year undergraduate course at the University of British Columbia, in the Faculty of Land and Food Systems, through a self-study of four graduate teaching assistants, we explore the multiple roles employed by graduate teaching assistants and the effect on graduate teaching assistants in developing their own practices and theories around teaching and learning, research, and community engagement. We provide experiential narratives of teaching assistant development as well as strategies to develop teaching assistants recognizing the impact that these individuals have on student learning and subsequent skills and dispositions of future food system professionals attempting to transform inequitable food systems.

## Session 1B: Indigenous Panel (Room CL 312)

**Yvonne Hanson** (Executive Director, CHEP Good Food Inc.), **Kristen Severight-Dumais** (former askîy intern, 2015 & 2016), & **Lisa Durocher-Bouvier** (former askîy intern, 2016) - Grow where you've never grown before: Personal reflections on an Indigenous urban agriculture project for youth

The "askîy project" (askîy meaning "earth" in Cree) is an urban agriculture internship for Indigenous and non-Indigenous youth in Saskatoon. Hosted by the community-based organization, CHEP Good Food, the askîy project's purpose is to demonstrate urban agriculture possibilities by educating and empowering youth with the knowledge and skills needed to create a self-sustaining food economy. This award-winning project has received prominence in Saskatoon's core neighbourhood for its social, environmental, cultural and economic impacts. This session includes the Executive Director of CHEP and two past interns of the askîy project, all of whom will share their experiences on the importance of youth-centred experiences with strong links to culture and community.

## Session 1C: Health & Poverty (Room CL 435)

**Judy Walsh** - Integrating Food Security in Social Housing Projects

Nutrition and safe housing are key components to the health and well-being of tenants living in social housing. The lack of research focused on the issue of food security and social housing, has resulted in a lack of awareness as well as a lack of evidence-based, population specific recommendations to improve food security. Although there are a variety of different strategies for addressing food insecurity, these solutions must be considered along a continuum from short-term strategies that address immediate needs, to long-term strategies that aim to build food security into the future. Increased knowledge about the barriers to food security will help the development of a policy framework for government and housing providers to support efforts to develop high quality food security programs for tenants in social housing projects.

**Shanice Huziak, Rorie Mcleod Arnould & Joyce Slater** - Belltower Cafe: Improving the food hamper experience of clientele

Motivation: This project aimed to improve the experience of people receiving food hampers from the Belltower Cafe in Winnipeg, Manitoba. Food insecurity is a major issue in Downtown Winnipeg, where many residents live in poverty and experience social exclusion. In 2014 the Belltower Cafe opened to provide residents with food bank hampers, as well as social experiences including a shared meal and entertainment in a community setting. In an effort to further improve the experience of Belltower clientele, the Belltower developed a partnership with the Department of Food and Human Nutritional Sciences at the University of Manitoba to determine way to a) improve the nutritional quality of hampers, and b) increase autonomy and healthy food choices.

Methods: In order to determine nutritional gaps, food hampers were analyzed for nutritional quality (compared to Canada's Food Guide) over three distribution periods. Models of stores (offering healthy foods at low/subsidized cost) were explored. Clientele were surveyed to determine what healthy foods they would be interested in having access to at a reduced cost. The feasibility (cost, storage) of providing subsidized foods was completed.



Results and Conclusion: Food bank hampers were consistently deficient in fruit and vegetables, whole grains and fresh meat, and for those without children, milk products. Clientele were interested in purchasing a variety of foods including fresh fruit and vegetables, eggs, dairy products and fresh meat. A mini-market was implemented with a small selection of healthy foods available for purchase. Food hamper recipients were provided with vouchers to subsidize their purchase.

**Meredith Bessey, Patty Williams & Lesley Frank** - Starving to be a student: The experience of food insecurity among university students in Nova Scotia

Research on food insecurity among university students is just beginning to emerge, showing that the prevalence of food insecurity is high (28.6-46%) and that precarious finances are a major barrier to food access with negative impacts on health and academic performance. The goal of the current study was to explore the experience of food insecurity among university students in Nova Scotia (NS), and to explore potential policy solutions to the issue. Twelve semi-structured, in-depth interviews were conducted with students from four universities in NS. Analysis was undertaken in MaxQDA, drawing on principles of phenomenology and Radimer's dimensions of food insecurity. Key aspects of the experience of food insecurity in this sample included all four dimensions of Radimer's model of food insecurity: quantitative, qualitative, psychological, and social. The main contributing factor to student's difficulties accessing food was inadequate and precarious finances. Students highlighted various coping mechanisms, such as utilizing food banks, budgeting their money, and buying food in bulk. This study is an important first step to a better understanding of the experience of student food insecurity in NS. Findings suggest that while the experience of food insecurity has many similarities with the experience among other populations, students experience unique tensions between independence and reliance on their family, and have unique struggles related to financial supports. The findings point to necessary policy changes related to student funding programs, and suggest that relying on campus food banks to solve the issue of food insecurity among students is inadequate and problematic.

**Rebecca Pereria** - The Impact of Income Inequality on Food Consumption and the Resulting Illnesses

It has been known for over a century that an individual's health status is not a matter of luck, rather it is the result of barriers they face throughout their lifetime. These factors are referred to as the social determinants of health, and include their upbringing, where they live, where they work, and the people they surround themselves with. The leading social determinant of health in Canada is income inequality. Due to the rising prices of healthy foods, negative health outcomes are arising for individuals in lower socio-economic status groups. Consequently, researchers must study the results of not being able to afford the foods that people need to stay healthy. This presentation will explore consumption patterns of Canadians with a low socio-economic status through an anthropological lens. Anthropological frameworks will be used to provide an understanding of cultural and community significance of food, and to illustrate the impact of the problem. The consumption patterns will then be compared to nutritional illnesses to determine whether preventative methods can be put in place to lower the likelihood of this problem. Firstly, this will be done by examining Canadian food policies to determine whether they need to be modified to account for social determinants of health. Secondly, it will be determined if other policies, such as those surrounding social assistance need to be re-evaluated to consider providing people the means to afford nutritious foods.

## Session 1D: Culture & Ideology (Room CL 431)

**Kevin Chavez Laxamana** - The Traditional, Modern, and Traditional-Modern: Three Case Studies of Serving "Authentic" Filipino Food in the City of Edmonton (Alberta)

The way we consume food has changed dramatically. In Edmonton, a city inhabited by different ethnic immigrants, tickling one's palate with flavours of different ethnic cuisines around the world has never been easier. In recent years, Filipino food is gaining traction both from Filipino migrants and non-Filipino foodies alike. With approximately 40,000 Filipinos living in Edmonton, Filipino cuisine is now making its way to the



Edmonton food scene. This research seeks to answer the question of ethnic food authenticity by looking at Filipino restaurants in the multicultural city of Edmonton (in Alberta, Canada). As such, this research will present three different strategies Edmonton Filipino cooks and restaurateurs employ in serving "authentic" Filipino food items: (1) traditional, 2) modern, and (3) traditional-modern. Research findings hope to show how food authenticity, in this case, Filipino cuisine, is rebranded to appeal to the masses: both to Filipino and non-Filipino customers in a Canadian city.

**Robert Nelson** - Flatbreads at the Frontier: A Comparison of Arab and Mexican Foodways in the Borderlands of Windsor-Detroit and Tucson-Nogales

Second only to Mexican foodways on the southwestern border, the busiest and most complex ethnic border foodway in North America is that involving the substantial population of Arab decent on both sides of the northern border, encompassing Greater Detroit and Windsor, Ontario. Dearborn is home to the largest population of Arab Americans, and Windsor has one of Canada's most significant Arab Canadian populations. And while Mexican and Arab food transport trucks crossing into the USA through these respective borders are subject to intense scrutiny by US Border Guards, the fear of these drivers are quite different: one represents illegal migration or drugs, the other, terrorism. What is the daily grind of the participants in a highly integrated foodway, transporting Arabic foodstuffs as well as the food-based identity of interlinked families on both sides of the border, like in post 9/11, Travel Ban North America? And how does the significantly different atmosphere in Detroit, around Arab culture and identity, alter the public display of Arabic identity through restaurants and supermarkets, versus the relatively less problematic scene of integration in Windsor? This paper will explore how the American and Canadian Arab communities are similar and different, how this is expressed through food, and how significant a factor the border is to the daily lives and foodways of these people. Throughout the paper, this northern border foodway will be compared to its most similar southwestern borderlands counterpart, the Tucson-Nogales corridor.

**Peter Slade & Mila Markevych** – Consumer Preferences for Non-Dairy Milks

There is increasing interest among academics and policymakers in reducing livestock production. Globally, livestock is responsible for 18% of greenhouse gases, and is a major source of surface and air pollution. Much of the food choice literature has focused on reducing livestock production by replacing meat consumption with plant-based protein, cultured meat, or other meat substitutes. However, far less attention has been paid to reducing dairy consumption. This is somewhat surprising, as dairy farms are responsible for a significant amount of livestock pollution.

The academic disinterest in dairy alternatives is also surprising given the rapidly increasing sales of dairy alternatives. A decade ago, most grocery stores offered soy milk as the only dairy alternative. In contrast, today's consumers have a plethora of dairy alternatives, including almond milk, cashew milk, coconut milk, and rice milk. In the United States, sales of almond milk alone have increased by 250% between 2010 and 2015.

Our research uses a survey of Canadians to assess current consumption of non-dairy milk, attitudes towards non-dairy milk, willingness to try non-dairy milk (using a discrete choice experiment). Our survey is scheduled to go live in March, and we expect to have our analysis completed by the end April.

We expect that this paper to create a dialogue around consumer's reasons for adopting nondairy milks, and how demand for dairy substitutes can be increased in the future. We also expect to provoke a discussion of how consumer preferences for milk substitutes can inform our understanding of plant-based diets more broadly.

**Melissa Montanari** - Neocolonialism and the Biopolitics of Agricultural Life in Rita Wong's "Canola Queasy"  
The poem "Canola Queasy" in Rita Wong's collection *Forage* is dedicated to Percy Schmeiser, an independent canola farmer from Bruno, Saskatchewan who in 1997 became involved in a lawsuit with multinational



agricompany, Monsanto. Ultimately, the Supreme Court of Canada ruled in favour of Monsanto as the company owned a valid patent for the “Roundup Ready Canola” plant that was found on Schmeiser’s farm. Through a reading of Wong’s poem, which is heavily inspired by the (re)production of Canola in the Canadian prairies, this paper locates an affiliation between genetically modified agricultural (re)production, biopower and neoliberal capitalism on Canadian soil. I argue that Wong’s language posits the (re)production, of biological capital as a national and global “illness,” and a function of biopolitics that has informed, and continues to inform, human and environmental exploitation as well as ecological and geo-political configurations on Indigenous land in Canada. Ultimately, through her language and by alluding to Schmeiser’s case, Wong’s work illustrates how the (re)production of food agriculture becomes a site of power exertion, where those in positions of power, including the state and multinational agribusinesses, may exercise control under the banner of neoliberal capitalism.

## Abstracts for Sunday May 27 1330-1500

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### Session 2A: Sustainability Panel (Room CL 112)

The REPSAQ project (Une recherche participative pour comprendre le système alimentaire de Québec) is a multisector and transdisciplinary research and knowledge mobilization partnership. It seeks to provide a holistic view of the food system in the Quebec City metropolitan area and surroundings regions of Capitale-Nationale and Chaudière-Appalaches, considered as its immediate foodshed. Development of appropriate methods and metrics are also aims of the partnership.

Working from the vantage points of agro-economy, nutrition studies, urban planning, law studies and anthropology, REPSAQ researchers, decision-makers, representatives and experts of the food sector have created, as a first step towards the characterization of the regional food system, a “food basket” made of affordable, frequently consumed, highly nutritional and culturally valued foods that are or could be farmed, transformed, and distributed within the city-region. Coverage ratios based on agricultural potentials and nutritional needs, mapped narratives of the paths followed by these staples from farm to plate through long and short supply chains, a “locavore score” that qualifies consumers’ practices and habits regarding local foods, as well as a matrix of binding and leverage effects of municipal legislations on urban agriculture are some of the qualitative and quantitative instruments developed by the graduate students and research advisors involved in the REPSAQ project, in 2017.

This panel is an excellent opportunity to share our metrics and findings. Instead of trying to evaluate the “sustainability” of the regional food system, descriptive techniques were favored. Benefits and shortcomings of such a procedure are also subjects of the panel.

#### **Marilou Des Roberts & Patrick Mundler - Eating local, utopia or reality? Creating a city-region food needs assessment model**

Based mainly on industrial, specialized and increasingly concentrated agriculture, the food system of the industrialized countries is now highly criticized because of its negative externalities on the environment, land use and employment. In order to reconnect food and agriculture and to reduce the distances traveled by food, many initiatives seek to reduce the number of intermediaries in the food system and bring geographically closer production and consumption. In Canada, large cities have programs that promote local food. In the context of the REPSAQ project, we developed a methodology and a model to answer these questions: Would we be able to meet all our needs through local production? If not, in which proportion?

From available statistics, we evaluated the potential production of the regions under study (Capitale-Nationale and Chaudière-Appalaches) and then analyzed the adequacy between production and food consumption. Results show that the studied territory could produce up to 129% of the calories needed by its



population, but livestock farming pulls the theoretical coverage of food needs down to 68%. The actual coverage rate of local needs by local products varies from less than 5% to more than 300%, depending on the food item. This percentage is unique to the region, but our model could be applied at different scales, and in any region. The same evaluation in a big city (few agriculture, but a lot of mouths to feed) would lead to a much lower result. That's where initiatives that seek to relocalise food systems start making sense.

**Nicolas Delucinge, Manon Boulianne & Carole Després** - A long way home: Describing and mapping the supply chains of 10 staple foods in the Quebec City metropolitan area

The food system and its ongoing tendency to globalize have many impacts on the environment, on citizens' quality of life and on the economic vitality of regions. In this context, the participatory action-research project REPSAQ aims to characterize the food system for the metropolitan area of Quebec City. In food system studies, one requirement is to characterize food flows across the territory. This implies many methodological challenges, namely regarding the data availability, their complexity, and the need for context-specific performance metrics.

The study consists of a qualitative survey tracing the paths of 10 staple foods from a typical affordable grocery basket, selected by the REPSAQ project's steering committee. These food paths begin at fifteen of the region's most visited food retailers. These were identified through the regional survey on household habits "Demain Quebec" (2011), revealing citizens' trip patterns for food shopping.

Our "Mapped narratives" synthesize data collected from semi-directed interviews with the grocery store management, questionnaires on their suppliers' organization, and from gathering food's provenances from their shelves. These three complementary tools allow to understand retailers' reality and to map food delivery organization, volumes and frequencies involved, across near but also farther territories.

These narratives are analyzed compared to metrics identified in the scientific literature and by the steering committee. Recommendations for the development of more sustainable food supply chains are made to enlighten decision-makers, experts and professionals of the food sector, but also urban and regional planners. Considerations about research methods for further food system studies are also proposed.

**Julie Fortier, Manon Boulianne, Mylène Turcotte & Véronique Provencher** - Practices and habits of Quebec Metropolitan Community's consumers toward locally produced foods: Development of a "locavore score"

Our study aims to better understand consumption habits regarding locally produced foods among greater Quebec citizens. To evaluate the use of short food supply chains (SFSC) (e.g. farmer's market, Community supported agriculture) and the geographical origin of food bought by consumers, we built a "locavore score".

Using a questionnaire (121 questions) to characterize provisioning schemes for 11 food items (e.g. apples, tomatoes, eggs), we assessed the frequency of SFSC use and the geographical area (e.g. Quebec city's region, Province of Quebec) where foods were farmed or processed. A "locavore score", a weighted-average related to the provisioning habits reported for the past month (ranging from 0 to 24.7), was then calculated. Associations between the score and purchase habits regarding local foods have been assessed. Among a sample of 300 participants, the mean "locavore score" was  $2.93 \pm 2.06$  (min: 0.20, max: 9.57). This score was associated with frequency of purchase of local foods ( $r=0.37$   $p<.0001$ ). When transposed in quartiles, the "locavore score" was associated with the primary provisioning method used for local foods ( $X^2=39.5$   $p<.0001$ ). A higher "locavore score" ( $Q4 \geq 3.71$ ) was observed for 47.7% of participants that reported using mainly SFSC to acquire local foods while those purchasing their local foods through long food supply chains (i.e. supermarkets) represented 89.6% of participants with lower "locavore score" ( $Q1 < 1.50$ ).



Thus, the “locavore score” is an indicator of consumers’ practices and habits regarding local foods. Therefore, it could be used to help describe such consumption behaviours in various settings and among different populations.

**Raphaëlle Bach & Geneviève Parent** - Will the city be the next sanctuary for agriculture? Urban agriculture, local food supply and the influence of an adequate legislative framework

Pushed outside the city for a long time, agriculture is coming back into force inside the city walls in multiple and configurations. Studies that praise the numerous functions and advantages of urban agriculture (UA) are flourishing. It is no more a secret that UA improves food security, creates a better living environment, enhances social connections and contributes to greener, more sustainable cities. But under which conditions can it contribute in a substantial way to local food supply? In this paper, we suggest that it needs to be supported by local legislation in order to thrive.

Since it is mainly an informal, bottom-up phenomenon supported by citizens, in a lot of cities around the world, what legal regulations could and should promote and enhance practice of UA? Because of its very nature, UA is likely to create dissidences between different city uses and users. Getting over those dissidences through a participatory based legislative framework is key, we argue, for UA to become a lever for local food production, distribution and consumption.

As part of the REPSAQ project, an applied research on the legislative framework of the Metropolitan Community of Québec (CMQ) shows that UA is recognised, promoted and appears to be conceived as a vibrant part of the future of the CMQ, but it is still in its early stages. In this presentation, we identify the method and metrics used to understand the place given to UA in normative terms and identify how legislation could better support it, in different settings.

## Session 2B: Indigenous Food Systems (Room CL 312)

**Donna Appavoo & Monika Korzun**- The opportunities and challenges of Geographic Indications in supporting Indigenous Food Systems in Canada

The protection of agricultural products and foodstuffs in the European Union is currently operated by a unified geographical indications (GIs) system. GIs provide intellectual property protection and give permission to producers to use the registered name. Not only do GIs have the potential to provide financial benefits to producers, provide transparency about products but they can also protect local and traditional knowledge and empower rural communities. As awareness of Indigenous peoples’ history and experiences continues to rise; the need to protect Indigenous knowledge and traditional ways of life, including Indigenous food systems is increasingly being recognized as a vital component of improving the complex circumstances of Indigenous populations in Canada. The authors believe it is important to examine the potential role of GI schemes in Indigenous food systems in Canada. There is potential for GIs to not only protect traditional foods and culture, but to also empower communities, educate the public about Indigenous history and traditions and provide Indigenous producers with market protections. Issues arise when thinking about the geography and movement of Indigenous peoples, assigning agricultural products and foodstuffs to specific groups and the potential for exploiting Indigenous knowledge for profit. The paper will address these issues and aim to develop a concept map, outlining the potential actors required for implementation and the benefits and challenges of implementing GIs in Indigenous food systems in Canada.

**Lise Kossick-Kouri & Rachel Engler-Stringer** - Resistance in a Colonized Food Environment in Saskatoon  
This critical ethnographic study is designed to provide a culturally complex account of food practices in Saskatoon, advancing understanding of how specific elements contribute to resistance, resilience and health. The





study is an in-depth, multi-method qualitative follow-up to previous, primarily quantitative research on food environments in Saskatoon. The study focuses on 20 households, mostly Indigenous and mainly in the inner city. Results show that many of the study households engage in complex hybrid food practices. Foods and food sources are diverse and include: conventional sources (grocery stores), community-based food sources (both charitable and self-help type programs), as well as traditional/country foods (hunting and gathering). Social and family relationships are central to the food culture of many; food-sharing practices appear to be mitigating food injustices and at the same time key to cultural cohesion and resurgence. The data show that these practices have been ongoing and exist differently but alongside and despite the mainstream, as implicit elements of decolonization. Overall, the findings point to a subculture of resilience where families living in difficult financial situations are not only going to significant lengths to feed themselves as well as possible, they are undertaking efforts to adapt to and reclaim an urban environment that appears, on the surface, to be devoid of traditional food practices and ceremony. The impressive resourcefulness found in the food practices shows both resilience, but more importantly resistance to a food system and social safety net that are not meeting the needs of Indigenous (and many non-Indigenous) people.

**Tabitha Robin (Martens) - Food Sovereignty Assessment Tools**

As First Nations, Inuit and Métis food sovereignty becomes a focus, there is a need and desire for communities to undertake their own processes of food sovereignty, by exploring their unique histories, priorities, cultures, and geographies. Recently, the National Aboriginal Diabetes Association (NADA) in partnership with Indigenous activists, academics, and Elders has developed a FNIM Food Sovereignty Assessment Tool. The tool was designed using a strengths-based approach to support and encourage First Nations, Inuit and Métis communities in developing their own local food initiatives. Modeled after the First Nations Development Institute's (FNDI) Food Sovereignty Assessment Tool in the US, and through the support of the FNDI, the tool will ultimately guide communities as they look to identify and highlight the strength and assets that exist in their communities along with other areas of need and focus specific to access and availability of local food. A tool provides a guide for communities to be able to systematically examine local community food assets and resources and increase knowledge about food related needs. This will support strengthened community control over food systems. The development of this tool that incorporates the diverse realities of First Nation, Inuit, and Métis peoples is a step towards recognizing the inherent rights of first peoples of this land to reconnect with land based food and political systems.

**Lauren Kepkiewicz - Food sovereignty and pedagogy in a settler state: Responsibilities, complicities, and discomfort**

Throughout my dissertation research, settlers involved in food work have asked me how they might begin building relationships with Indigenous neighbours and activists. While this question cannot be answered formulaically, I attempt to respond in two ways. First, I outline requests made by Indigenous food sovereignty activists about how to respectfully approach Indigenous-settler relationships. These requests include coming to relationships with knowledge of Indigenous lands, Indigenous sovereignty, and ongoing colonialism (Indigenous Circle, Food Secure Canada, 2010; Morrison, 2011). Second, I draw from a series of interviews I conducted with settler food activists who are working to build Indigenous-settler alliances. Interviewees highlighted settler education as a key starting point, including learning about ongoing colonialism and learning from Indigenous resurgence and struggles for land and food. Additionally, they emphasized the need for settlers to take on the responsibility for teaching ourselves about key issues and histories, rather than placing this work on Indigenous peoples. Lastly, interviewees highlighted the discomfort that often occurs when settlers do this kind of learning, and emphasized the importance of translating this discomfort into action. Drawing on these responses, I argue that the majority of settler activists and academics involved in food systems transformation in Canada are at a beginning stage of learning how to challenge – rather than reproduce – colonial relationships. At the same time, settler food sovereignty activists and scholars are beginning to take up Indigenous food sovereigntists' calls to



educate ourselves, providing examples and suggestions for settler education within food sovereignty movements.

## Session 2C: Pecha Kucha (Room CL 435)

**Phil Mount** - You don't miss your water 'til your well runs dry: Protecting the world's last remaining food supply management systems

Against all odds, and an ongoing neoliberal barrage of criticism, Canada has maintained support for agricultural supply management programs instituted in the 1960s and 70s. Supply management was implemented to guarantee a price that would cover the cost of production for most producers, taking into account rising input costs. The three interconnected pillars of supply management—import control, producer pricing and production discipline—have proven remarkably effective. In the intervening years, direct subsidies have been completely removed, and farms in these sectors have remained viable without excessive growth, while prices for processors, retailers and consumers have remained steady and reasonable. All producers, all farm organizations, all regulators, all policy-makers understand that for agricultural producers—regardless of commodity or sector—the 'free market' includes huge swings in supply, prices and returns. This is why the federal and provincial governments fund "risk management" programs—that provide support for farmers when agricultural commodity prices are low—in many different sectors (from grains to beef). And yet, despite the clear success of these programs over time, supply management remains in a tenuous position politically, with every trade negotiation serving up a media barrage of criticism from professional pundits—littered with truthiness and alternative facts. This session will serve up unassailable facts on the supply management systems in Canada, so that you can make up your own mind.

**Kristine Kowalchuk** - Overcoming Agricultural Amnesia: A Historical Farming Blog

Farming, traditionally, was oriented by history. Everything from seed selection to crop rotation was an ongoing process of close observation and improvement over generations. At certain points in the past, as agricultural historian Joan Thirsk notes, farming was also oriented by history reading. In moments of crisis, farmers have turned to writings from the past—if not to directly adopt their methods, then at least to learn from new ways of thinking. The result, Thirsk suggests, were important periods of "alternative agriculture," including one that ultimately sparked England's agricultural revolution.

Industrial farming has effectively removed history from the equation, in both practice and theory. Rather than observing the land to determine appropriate methods and plantings, it prescribes a blind and generalized imposition on the land. The family farm is nearly gone, replaced by agricultural complexes, and farmers often receive most of their information from corporations. This kind of farming has no sense of the past, and a very narrow conception of the future.

I have recently created a Historical Farming blog to enable farming's renewed consideration of history, both for direct learning, and for a widened perspective on agricultural thinking. This Pecha Kucha presentation will explain the goal of the blog to retrieve lost farming knowledge and put forgotten methods back into the hands of farmers; outline its collaborative generation of content; and offer a call for contributions. This presentation thus offers a new solution to help overcome modern "agricultural amnesia" and hopefully cultivate greater food security.

**Michelle P. Kim** - Hyphenated Cuisines as a Means to Diasporic Resistance: Reclaiming Inbetweenities

Within diasporic literature and scholarship the construction of hyphenated identities is commonly limited within the negotiation between assimilation and the preservation of one's ancestral or "ethnic" roots. Food then becomes a pivotal and central means for many diasporic subjects to materially and symbolically negotiate between seemingly polarized destinies. Given that cookbooks become the very "social texts in which narratives



of culinary knowledge intertwine with narratives of ethnicity” (Gvion, 2009, p.54), I will use Koreatown by Deuki Hong and Matt Rodbard to further delve into the nuances of the role of cookbooks in diasporic identity construction. This analysis will be made within the specific context that dominant narratives still exist to lump and dictate the diasporic experience into a dichotomy between assimilation and resistance. This binary itself will be argued to be a key source of othering in that immigrants remain to be defined solely in relation to processes of assimilation. In reaction to this dehumanizing binary, hyphenated cuisines will be argued as a means to directly resist this binary so that immigrants can reclaim the inbetweenities- the shades of grey that are inherent to any dignified human experience. Thus, this paper will argue that hyphenated cuisines- as found in Koreatown- become a crucial expression of diasporic resistance against harmful dichotomies by enabling immigrants to create, construct and define their own identity through food. Hyphenated cuisines will be found to actively challenge problematic notions of authenticity and open up possibility and hope to the diasporic experience.

**Stephne R. Penner** - Reconciliation through Food: How Experiencing Indigenous Food is Delivering an Understanding of Mino-Pimatisiwin (good life)

The role of food within communities helps to define the community through food traditions and selections. Existing food services and production have been increasingly distancing consumers and communities from their food chain. Within Indigenous communities, chefs and marketplace are returning and serving culturally specific cuisine to address the gap in the current food system. These traditional cuisines offer opportunities to introduce non-Indigenous groups to the food and culture available to them from Indigenous communities.

This paper will examine the current food offerings of Indigenous chefs and marketplaces from across Turtle Island including Winnipeg, Edmonton, Naujaat (NU), Eeyou Isthcee (QC) and Old Crowe (Yukon) to understand if the consumption of Traditional Foods decreases the distance of the consumer to their traditional food chain. Does consumption and understanding of traditional foods help to restore Mino-Pimatisiwin (the good life) In addition, this paper will examine the role more urban chef's play in the introduction of Indigenous foods to non-Indigenous consumers and how this introduction provides an opportunity to introduce Indigenous practices, traditions and spirituality. Exploring if acculturation, that may happen due to an increased understanding of Indigenous foods, helps to facilitate reconciliation?

**Wanda Martin & Lindsey Wagner** - Ruffled Feathers

Urban hen keeping is increasing in popularity, yet many groups struggle to have this accepted practice, facing bylaw restrictions and unsubstantiated claims of potential problems. The purpose of this research is to understand those claims and the desire to have hens, identifying places to intervene for change. Specifically, we asked why there is a problem with introducing urban hens in backyards of Saskatoon neighbourhoods.

This study builds from a SHRF funded study on developing an urban agriculture action plan for Saskatoon, including a representative random telephone survey that asked about the acceptability of urban hens. We employed a qualitative approach with a case study design, interviewing 16 Saskatoon residents, half of whom were very positive and half were very negative about allowing urban hens.

We found that people are concerned about community food resilience, animal welfare, healthy communities, nutrition, and healthy backyard ecosystems. Many of those opposed did not understand the difference between 5 urban hens and a typical rural barnyard of 100+ hens in terms of noise or smell and feared the possibilities of neglect. Media loves this divide and urban hen advocates need clear media communications and improved exposure of positive examples to promote the addition of urban livestock to advance bylaw changes.



## Abstracts for Monday May 28 1100-1200

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### Session 3A: Government Policy Panel (Room: CL 112)

**Omar Elsharkawy, Phil Mount, & Phoebe Stephens** - Graduate Students as Policy Shapers

The ongoing National Food Policy conversations are an opportunity to help shape federal agri-food policy for the next generation. In this process, it is imperative to find ways to enhance the ability of regional and local actors to help shape the national conversation. In 2018 this opportunity is amplified in Ontario by elections at both the provincial and municipal level.

Ontario has developed a vibrant and growing sustainable food and farming movement, with regional and local actors identifying issues within their food systems and proposing sustainable alternatives that respect the particularity of place. Sustain Ontario is a province-wide, cross-sectoral alliance of these local organizations, with a mission to provide coordinated support through collaborative action.

To establish a process for effective policy development, graduate students were embedded in Sustain Ontario networks relevant to their core research, tasked with producing white papers for discussion during dedicated planning and policy workshop streams at Bring Food Home 2017. These researchers took the lead in a collaborative process to draft policy papers for their group and, following the conference, help to draft policy statements and strategies for implementation.

This session will present an overview of the policy development process and the opportunities, as well as several papers from the student researchers embedded in an active policy-making process that will drive provincial food system change. Papers will include the topics of sustainable finance for food and farm enterprises and strategies for effective food policy councils.

### Session 3B: Conflicts & Power (Room: CL 312)

**Joelle Schaefer & Rachel Engler-Stringer** - Food insecurity and pregnancy: The conflict between prenatal food support programs and the reality of women's experiences

Prenatal food support programming aims to improve access to healthier foods to improve birth outcomes by providing financial support along with education on healthy eating to women living in poverty and/or experiencing food insecurity. Evidence on the efficacy of food support programs is inconsistent and the role food support plays in positive health outcomes remains unknown. There is a lack of research exploring the role of food support from perspectives other than program evaluation, which limits understanding of why these programs may not be meeting objectives.

A multimethod research project was conducted in collaboration with Healthy Mother Healthy Baby to examine food insecurity and pregnancy from diverse perspectives, providing a more holistic understanding and identifying potentially effective policy and program responses. The third research phase critically examined food support as a response to food insecurity using a health equity and feminist framework.

Preliminary results have found conflicts between the objectives of food support programs and the reality of women's experiences in low-income and food insecure households. Conflicts are related to women's societal role in feeding a family, stereotypes of low-income populations, framing of food security, and failure of political strategies. These findings can help explain why prenatal food support programs have not consistently met expected objectives.



The notion that food security is being achieved through food support programs is not supported by this critique; however, it is crucial to recognize that these programs appear to be addressing a very real need in the absence of effective population-level policies.

**Laine Young** - Exploring a Gendered Analysis of Urban Agriculture through the Lens of Feminist Political Ecology

While much research has been done on urban agriculture across the globe, less is known about the impact of gender and the implications on access to food, social relationships, and power relations. This study explores gendered experiences of urban agriculture in two cities in Latin America, using feminist political ecology as a theoretical framework. It examines gender roles, practical and strategic needs, as well as exploring how power and control of resources affects day to day urban agriculture work and influences higher level gender inequalities. This research project is a collaboration with RUAF, a leading global partnership on sustainable urban agriculture and regional food systems, which undertakes food system work through cutting edge research and publications and on the ground programming to promote urban agriculture in cities across the world. Using a qualitative methodology, this inquiry will provide a much needed gendered analysis of urban agriculture in the case study cities and will deliver valuable experiential knowledge to promote better projects globally. Exploring gendered experience of urban agriculture can influence increased access to nutritious food for the most marginalized people, promote equality and inclusion, and improve urban environments.

**Elyse Amend** - Covering Canada's Food Guide: industry, experts, and objectivity

This research analyzes Canadian news coverage of Canada's Food Guide during two specific periods: (1) from January to May 2007, during which Health Canada released Eating Well with Canada's Food Guide and a number of supplementary resources to it, and (2) October 2016 to the present, to account for media coverage of Health Canada's ongoing food guide revision.

This research seeks to underscore three main issues that have characterized news coverage of the food guide in both timeframes, namely that: (1) news media have tended to portray Canada's Food Guide as a "food bible" and as an undeniable representation of a healthy Canadian diet, (2) news stories have tended to use the same expert sources across coverage, regardless of story focus, and (3) coverage of the food guide has often been guilty of engaging in "press release journalism," in which news stories uncritically repeat government PR messages and promotional material, sometimes to the point of misrepresenting information and including inaccurate details.

This research ultimately argues that an important task falls to journalists and news media outlets as Health Canada prepares to release its updated food guide. Instead of repeating expert, industry, and government messages uncritically and taking Canada's Food Guide for granted, journalists should look toward other methods of researching, communicating, and presenting food guide news stories in more accurate, analytical, and meaningful ways for Canadian audiences to help reduce confusion around nutrition, promote diverse approaches, and create opportunities for more inclusive conversations around food and health.

## Session 3C: Health & Industry (Room CL 435)

**Lucy Hinton** - Review of Food Industry Responses to the Obesity Epidemic

A Lancet-published study in 2016 used data from 200 countries to demonstrate that over the past four decades, there has been an overwhelming transition from a world dominated by underweight people to one where more people are overweight and obese than hungry (NCD Risk Factor Collaboration, 2016). Experts have noted that these changes are largely due to the proliferation in obesogenic food environments, which create conditions that lead to overeating (Ortiz, Zimmerman and Adler, 2016). The food and beverage industry



has responded differently though, largely framing the obesity epidemic as an issue of personal responsibility in order to stave off criticisms of their products (Koplan and Brownell, 2010). Framing the obesity epidemic as a consequence of personal failure allows the food industry to withstand calls for more government intervention in their business, and industry representatives have frequently called such requests the “nanny state” to convince consumers these actions will impinge on their freedoms (Koplan and Brownell, 2010). This paper seeks to review the literature on industry responses to form a typology and framework for analysis of how Big Food has responded to the about-face from prevalence of underweight to prevalence of overweight in the global population.

**Caitlin Scott** - Acquiring Legitimacy: Big Food mergers and acquisitions in an era of changing diets

The push for sustainable and healthy diets is growing rapidly, with more governments, non-governmental organizations, and citizens talking about the impacts of our food consumption choices on the environment and our health. This increasing momentum towards sustainable diets perpetuates an ongoing legitimacy challenge for transnational food and beverage manufacturers (Big Food) who rely heavily on ultra-processed foods for profits, and have seen slowing sales. Ultra-processed foods have higher environmental impacts than fresh foods and contribute to less diverse, and less nutritious diets. In response to their growing legitimacy challenge, Big Food companies pursued a variety of changes to their products and sustainability strategies but most do not problematize the consumption of ultra-processed foods. This paper explores Big Food’s activity in the area of mergers and acquisitions where they are acknowledging their shortcomings. The last few years has seen substantial growth in this area, with Big Food companies acquiring promising start-ups committed to creating healthier and more sustainable product offerings. These companies have also been active in creating venture capital funds to help spur innovation in this sector. This paper unpacks debates around the potential for change in the food system that results from further concentration and the acquisition of sustainable start-ups by Big Food. The paper explores both arguments for and against this phenomenon arguing that further scrutiny is required given the legitimacy claims that Big Food makes regarding their role in the future of food security and sustainability.

**Monica Dantas** - The role of institutions and networking in supporting small-scale food systems: a look into the Brazilian Northeast

Large-scale global food systems are heavily supported by public funds and exert notable influence in national governments and international agencies, as the outcomes of industrial food systems account for a bulk of the global economy. Small-scale agriculture has gained importance as research subjects and government support focus in the last decade, as their economic, social and environmental significance has recently been more widely recognized. The Food and Agriculture Organization-FAO has published reports that show family farmers are the ones producing most of the food consumed by humans (FAO, 2014). In the beginning of the 2000s, Brazil saw a momentum of the solidarity economy-SE and family farming development through federal support. However, in 2016 the Brazilian government started a dismantling process of the institutions of support for family farming and social and SE, among other measures to reduce government expending. A literature survey and interviews conducted from May to August of 2017, brought to light a reflection about the role of institutions in family farming in the Northeast of Brazil. Given the recent changes, family farmers are struggling and have explored alternative approaches. The study showed that networking, community organization, as well as partnering with local public institutions, is being sought in this period of change. The farmers also shared their opinion on what should be the role of institutions and stated their apprehension about the loss of support from federal programs.



## Abstracts for Monday May 28 1330-1500

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### Session 5A: Public Health Panel (Room CL 112)

**Jacqui Gingras** - The Audacity of Being for Fat and "Against Health"

"Obesity" has been considered an epidemic for several decades now despite a significant body of research that offers a radically different perspective. Anti-obesity researchers persevere in their insistence that fat is killing us, and they continue to extoll the health virtues of being a certain acceptable size along with promoting whatever means possible to achieve that size. Such positions establish a health righteousness and moral equivalency along with a heightened fear and loathing of fatness. What has enabled the moral panic around "obesity" to persist for so long despite the research that has established people can be healthy at a wide range of non-conforming sizes? What are the powerful neoliberal forces at play that continue to insist fatness is an individual failure and that the only way to be acceptable as a morally upright citizen, one must not weigh too much. This presentation addresses such questions by surfacing the relations between the individual and the social and explores how fat gets under our collective skin as a highly-stigmatized existence. Drawing together strands from health equity theory and fat studies while being unabashedly "against health" (Metzl, 2010), I will examine how fat stigma is a pervasive and fundamental cause of the problems that have been commonly associated with body fat. Taking such a position is still seen as radical and irresponsible since those who dare to stand for fatness are often accused of being "against health." This presentation embraces that accusation as a means to complicate health discourses and promote a stand for equity and justice.

**Adele Hite** - What is the purpose of dietary guidance for the prevention of chronic disease?

With the upcoming creation of A Food Policy for Canada, it is not enough to ask questions regarding what nutrition recommendations should be given for the prevention of chronic disease. Rather, it is necessary to ask if this kind of dietary guidance is appropriate at all. This question has never been fully addressed and "controversies" in nutrition science and guidance, although routinely acknowledged, are seldom interrogated as symptomatic of what may be a fundamental flaw in the structure of public health nutrition policy. When evidence is gathered to provide guidance about diets meant to prevent chronic disease, the classed, raced, and gendered aspects of nutrition science knowledge production are either ignored or accepted as a means to an end. This presentation interrogates the ways in which public health nutrition policy based on Anglo-centric notions of "healthy lifestyle" invalidates other ways of knowing about food and "health." It argues that the phrases "healthy lifestyle" or "healthy diet" primarily operate to establish a hierarchy of ways of living or engaging with food that devalues the lives of those whose bodies or ways of being do not fit with dominant discourses around food and health.

Rhetoric of choice and blame in public health nutrition discourses are not only inseparable from neoliberal logics of the marketplace, they prevent shifting those discourses to larger issues of community, autonomy, relationships to people and places, and other concerns of which "health" of an individual is simply one point in a constellation of interactions.

**Andrea Noriega** - The Nutritional Encounter and Healthy Eating

I will present my preliminary findings on my studies in what I have termed the "nutritional encounter" – this is the instance in which dietary advice is given and consumed (while I am investigating interpersonal instances with dietitians, nutritionists, health food store employees and personal trainers, it could also involve discursive instances with nutrition labels, front of package labelling, etc.). I am interested in perceptions of healthy eating, as well as cognitive biases that give rise to patterns of ideology and belief about food and lifestyle.



I critically analyze food policy, and public health policy that discusses healthy eating, weight-loss, “obesity,” and healthy lifestyles more generally, such as: the Healthy Menu Choices Act, 2015; the Integrated Pan-Canadian Healthy Living Strategy, 2005; the upcoming A Food Policy for Canada; Health Canada’s Healthy Eating Strategy, 2016; the Senate report on Obesity in Canada: A whole of society approach, 2016; and previous versions of the Canada Food Guide.

**Alissa Overend** - What “post-truth” can offer critical dietetics?

In the opening lines of the edited collection, *Against Health*, Metzl (2010) questions: “[h]ow can anyone take a stand against health? What could be wrong with health? Shouldn’t we be for health” (p. 1, emphasis in original)? Countering dominant ideological assumptions about health as a monolithic universal good, the collection critiques the circulation of the discourse of health as a prescribed moralistic position removed from growing social and structural inequalities and, in my opinion, rightly asserts that the concept of “health itself is part of the problem” in current, critical reevaluations of human wellbeing (p. 1). Following this, I offer an analogous position on the concept of truth as a means of disrupting and thinking differently about dominant, often-exclusionary food and health discourses. How can anyone take a stand against truth? What could be wrong with truth? Shouldn’t we be for truth? In an age of unprecedented food choice, neoliberal food governance, and heavily mediated food claims, I argue that assertions of singular, universal, and decontextualized food truths are also part of the problem of dominant health discourse. I am compelled by what the concept of post-truth can offer critical dietetics and think its greatest potential lies in moving away from “the what” (or matter) of healthy food frameworks, which too regularly reproduce individualist, moralist, classist, and sizeist discourse. A move away from the truth of healthy eating opens to my mind more productive questions about how food knowledge comes to be shaped, who is excluded, and why we’ve seen such epistemological shifts when it comes to the question of healthy eating.

**Barbara Parker** - Consuming Health, Negotiating Risk, and the Gendered Responsibility for Dietary and Environmental Health

In the health-risk society, where risk is a central governmental strategy (Dean 2010; Lupton 1999), food choice is framed through moral discourses masquerading through public health, popular nutrition and environmentalism, which poses foods as either ‘good or bad’. Dietary guidelines produced through nutritionism ideology recommend the consumption of functional foods to target bodily health (Scrinis 2013; Mudry 2010), whereas ecological nutrition pushes sustainable diets for planetary health (Mason & Lang 2017; Biltekoff 2013; Pollan 2009; Gussow 2006). These healthy eating discourses reproduce and produce lifestyle and environmental risks related to dietary choice and reorient ideas about what constitutes health. In this paper, I draw on empirical data to illustrate how white, middle and working class women from regional New South Wales and northern Ontario construct lifestyle and environmental risks in relation to everyday food choice. I suggest that shifting risk discourses, produced through public health nutrition, deepen a gendered moral responsibility for dietary and environmental health.

## Session 5B: Pedagogy Panel (Room CL 312)

In this roundtable, we invite several panelists to share their experiences with online teaching about food systems issues. The roundtable discussion will compare challenges and benefits—such as the prep time it demands, convenience, and participation. A key concern for instructors is how to engage students and encourage full participation—compensating for the gap in oral communication through virtual meetings, online presentations and discussions, and group work. Panelists will share their insights on ways to use technology but not depend solely on it, different platforms available, and ways to evaluate students in online courses. We discuss innovative techniques such as case studies and potential fun tools, such as games or quizzes. We also consider who teach these courses: regular faculty versus contract lecturers. Online courses may be more likely to reach a wider audience and attract professional and working students who have very varied backgrounds. Designing a





course in this context makes it hard to know the best 'pitch' for presenting the material. Catering to people with diverse levels of knowledge of the material is also challenging.

Session chair: Steffanie Scott (U of Waterloo) has taught food systems courses at the U of Waterloo since 2005 and this year is developing an online 3rd year course on food system and sustainability.

Panelists include:

- Andrea Moraes (Ryerson University) teaches in Ryerson's Certificate in Food Security program. She has taught a Gender and Food Security online course for the past six years. She recently helped to develop "The Food Security Quest", an online simulation game funded by e-Ontario, and is developing a new Introduction to Food Systems online course.
- Irena Knezevic (Carleton University) has taught Food Policy and Programs for Food Security, Food Security and Food Justice, Communication, Food, and Community, in both university and college settings.
- Wanda Martin (U of Saskatchewan) has taught nursing research methods and outcomes based research courses online.
- Mia MacDonald (joining remotely) is the executive director and founder of Brighter Green, a New York-based public policy action tank that works to raise awareness of and encourage policy action on issues that span the environment, animals, and sustainability. She is a Senior Fellow of the Worldwatch Institute and has taught in the human rights program at Columbia University's School of International and Public Affairs and the environmental studies department at New York University. In 2017, she taught an online course through Columbia University called The World on Your Plate: Food, Equity, and Sustainability.

## Session 5C: Pecha Kucha (Room CL 435)

**Kaylee Michnik** - Reflections on Community-Based Food System Research at Meechim Farm Inc., Garden Hill First Nation, Manitoba

Accessing affordable, healthy, and culturally appropriate food is a major concern in Garden Hill First Nation. The displacement of traditional food skills and knowledge has created dependence on processed and expensive food in a market economy. Community members, including young adults, are spending less time on the land learning crucial survival and food skills to sustain themselves and the community. Meechim Farm Inc. was created in 2014 to employ and train young adults while producing healthy fruits, vegetables and chicken for the community. Through a photo elicitation project with Oji-Cree young adults and interviews with elders and community food educators, this community based research project aims to explore how young adult participation in community farming builds capacity to contribute to Indigenous food sovereignty. Reflections about community based research and decolonizing the food system will be shared.

This research was made possible through funding from the Social Sciences and Humanities Research Council (SSHRC) and the Northern Scientific Training Program.

**Megan Moore** - A situational analysis exploring the complexity of antimicrobial use by Canadian poultry producers

Current food animal production systems rely heavily on the efficacy of antimicrobials (AM) for disease prevention and treatment of animals, however the continued efficacy of AMs is threatened by the increasing development and spread of antimicrobial resistance (AMR). The overuse and poor implementation of AM practices has provided immense selective pressure for resistance to develop. With Canada ranking seventh highest out of 27 countries for overall veterinary AM sales, there is considerable opportunity for the development of AMR, rendering AMs ineffective. Furthermore, veterinary AMs in Canada can be obtained and administered without veterinary prescription or oversight, essentially assigning producers the complex role of



AM stewardship. While multiple efforts have been made to address AMR, there has been limited research exploring the current situation of Canadian food animal producers' AM use, leading to an in-actionable Canadian AMR framework. In order to develop policy, guidelines, and interventions addressing AMR a current understanding of the complexity, dynamic, and context of how Canadian food animal producers determine AM use is necessitated. Through this research I aim to examine the current context of Canadian poultry producers, including attitudes and perceptions of information sources directing AM use and the multiple connections, relations, context, and historical elements influencing AM use. The findings will provide a point of reference in developing AMR policy, guidelines, and interventions aimed at improving AM stewardship while also informing on the structural conditions impeding prudent AM use. Ensuring the continued efficacy of AMs is critical to the food animal industry and animal welfare.

**Irena Knezevic, Julie Pasho & Kathy Dobson - Seals, bears and racism: Limits to social media's promise of information utopia**

From the 2014 Twitter reaction to #sealfie, to critiques of the Indigenous restaurant Ku-kum Kitchen in Toronto, to the recent use of images of a starved polar bear near Baffin Island, social media content often displays limited understanding of food systems, ecologies, and ways of life in Northern Canada. Wittingly or not, the content circulated on social media often focuses on "wildlife" and reduces the questions of Northern life to tensions between hunting and animal rights promotion. We look at how those tensions are shaped in social media and consider how they connect to race, class, and geography. Using contemporary communication studies literature, we identify the limitations inherent in the technologies that underlie social media practices. We then consider the implications of our findings to the wider efforts to transform our food systems with the help of social media platforms.

**Desneige Meyer - Leveraging an Agricultural Cooperative to Improve Ante-Natal Care in Rural Tanzania**

An indigenous community in Tanzania starves for food diversity due to a cultivation ban in the national park they call home. One hundred percent of expectant mothers are anemic and vitamin A and D deficient, resulting in sickly babies and dangerous births. They forgo formal ante-natal health care out of loyalty to local traditional birth attendants (TBAs). TBAs are likely to be outlawed soon, and yearn to gain autonomy wealth through entrepreneurship. The government attempts to build trust with this indigenous tribe after a long history of breaking promises.

Our Maasai Agri-Health Cooperative Program endeavors to create an environment of social entrepreneurship that allows each player to solve the needs of another. This domino-style program takes a gift of rich agricultural land from the government, and turns it into a productive vegetable farm co-op, owned and operated by TBAs. The TBAs, in turn, give some of each harvest to the pregnant mothers they serve, and insists that they augment their ante-natal care with visits to the local clinic. When the babies are born, their births will be recorded in civil registration, providing local authorities with the encouragement to continue to build with this tribe.

This project is funded by Grand Challenges Canada, and launched November 2017. This Pecha Kucha seeks to inspire other agricultural-centered programs and richly illustrates our global health development opportunity.



## Abstracts for Monday May 28 1530-1700

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### Session 6A: Urban Food Systems (Room CL 112)

**Marit Rosol** - Urban Food Activism in Germany: Between platform urbanism, social entrepreneurship and policy making

This paper presents current trends in urban food activism in Germany. During field research in Frankfurt and Berlin in 2017, I identified three main concerns of the movement: (1) (food) waste prevention and food waste diversion (including alternative packaging), (2) regional food systems and alternative food networks, and (3) integrated urban food policy. To address these concerns various tools are being explored by activists: a) new online direct marketing tools, b) social entrepreneurship start-ups, and c) the creation of urban food policy councils. The latter serves not only for the promotion of food policy creation but also for networking amongst activists. I will present those activities using examples from the two cities I studied. Based on interviews with activists, participation in food-related events and project visits, I will also show rationalities and motivations of current urban food activism in Germany. Finally, I will discuss my findings with regards to the broader urban food movements literature. Specifically, I would like to inspire discussions on similarities and differences to current Canadian issues and debates.

**Jennifer Marshman** - Anthropocene Crisis: Urban Bees to Bridge the Human/Nature Divide

As we approach the mid-twenty-first century we are facing myriad socio-ecological problems that significantly impact and threaten food systems and the planet, from global climate change, to resource depletion, to the loss of dozens of species every day. The extent and degree of human-induced change on the planet is significant enough to have placed us in a new geological age – the Anthropocene. Despite an impassioned environmental movement, an ongoing dysfunctional human/nature relationship has resulted in the persistence of these problems. Three theories are used to address our fractured human/nature relationship: political ecology, the ecological humanities, and the informal economy. An exploration of intersecting themes leads to the start of a new theoretical contribution which manifests at the convergence of theories. The result is a new theoretical approach that moves us towards communities that are integrated, participatory, and grounded in eco-social justice and equity. I use urban bees as an illustrative example of how this convergence can be understood through praxis. As co-creators of our environment, bees are an integral part of healthy food systems and can act as both a bridge and a gateway: as a bridge they can provide a way of (re)connecting human and non-human nature, and as a gateway they can guide humans to a deeper understanding/connection with urban natures. Reconciling humans with the rest of the biotic community is a lofty goal, but may be attainable through a fundamental and radical shift in our thinking and ways of being together in an urbanizing world.

**Ricardo Barbosa Jr.** - The contentious politics of urban chickens in Calgary

Although urban farming is becoming a consolidated research topic, urban animal husbandry does not receive the same academic attention. To an extent, this reflects the fact that, in cities, food is usually grown without incorporating livestock. Nonetheless, this means that the struggles of many urban food producers, who are not necessarily farming the soil, are being overlooked. While investigating urban food activism in Calgary I found that instead of simply being neglected, the subject of backyard chickens is intentionally avoided. Even food activists, advocates and allies favorable to the cause seem to evade the subject. This paper investigates why urban chickens are such a contentious issue in Calgary. The research employs the method of process tracing—drawing on news articles, policy and court documents, stakeholder interviews, and participant observation. Counter to multiple cities in North America, urban chickens remain illegal in Calgary. Yet, there are reportedly hundreds of families with egg-laying hens in defiance of the city's bylaws. The results indicate that the averseness to urban chickens in Calgary is linked to the 2012 RvHughes Trial. This trial sparked considerable debate about the right to produce one's own food and culminated in the Canadian Liberated Urban Chicken



Klub (CLUCK) that spread across cities of Western Canada. I explore the thesis that the trail may also have added unwanted political baggage to other urban food issues, which has led many to avoid the question altogether.

**Grant Wood** - The Rooftop Trilogy: food, environment, education

In June of 2016, an extremely visible and lifeless roof was converted into a flourishing containerized vegetable garden. As students, staff and guests enter the Agriculture Building's west skywalk, they are greeted by agriculture's other face – Urban Agriculture – The Rooftop. In a province known for vast fields, this project expands our thinking about how and where food can be grown.

Sustainability is the heart of the project. Food produced on the Rooftop is distributed to two campus food providers-Culinary Services and Louis. Compostable waste products are taken to the campus's north end, composted and returned to be used in food production on the rooftop. The cycle decreases 'food miles' to 'food feet' as the distance from compost to production to consumption and back is less than one mile.

The Rooftop project retains and promotes traditional gardening practices in a non-traditional growing environment. All containers are repurposed or made from repurposed materials and suitable for food production on private yards and public spaces, including vacant lots and brownfields. It also challenges our perspective of food quality and tolerance to imperfection, as imperfect vegetables are not graded out.

In addition to hundreds of youth in the AgBio Discovery camps, students in various courses were welcomed onto the Rooftop to see urban food production. Roughly one third of the students in the College of Agriculture and Bioresources graduate from urban high schools, and the rooftop enables them to see agriculture through different eyes than rural students.

## Session 6B: Gender Panel (Room CL 312)

Futures in Feminist Food

Organizer: **Christina Doonan**

Moderator: **Sarah Martin**

Women's relationship to food is fraught, encompassing both constraints and emancipatory possibilities. Representing the majority of the world's food producers, women are disproportionately affected by food scarcity. They have to walk further and work harder to provide sustenance in times of hardship. In South Africa alone, "women collectively walk the equivalent distance of 16 times to the moon and back per day gathering water for their families" (Koppen et al. 2015). On their journeys to collect food and water, women are sometimes attacked and assaulted. Impoverished women will often forego their own food portions to ensure that their children or partners eat more. As food preparers, women are often tasked with the transmission of culture through food—a role that can be as empowering as it is imposing. As pregnant and breastfeeding individuals, women often generate food from their own bodies, making infant feeding a site of struggle and self-empowerment. As such, and for many other reasons, eliminating discrimination against women is necessary to addressing food security (Van Esterik 1999). This themed panel of four presentations offers perspectives from a variety of disciplinary and methodological approaches on futures in feminist food: what struggles, hopes, predictions, trepidations, or recommendations do feminists foresee, looking ahead to women's future relationships to food?



**Lesley Frank, Patricia Williams, Meaghan Sim, & Misty Rossiter** - The Cost and Affordability of Feeding of the Baby in Nova Scotia: A matter of nutrition and gender equity

Responsibilities of family food work in Canada disproportionately fall to women (Beagan et al. 2008). Infant feeding, as a component of this, is made difficult in circumstances of household food insecurity -- when the affordability a basic nutritious diet for the family is compromised by inadequate incomes. While pregnancy and early infancy are recognized as times of special nutritional needs (Martorell 2017), infants have the highest poverty rate of all Canadian children (Statistic Canada 2017), and households relying on Employment Insurance or Income Assistance have rates of food insecurity as high as 36% and 70%, respectively (Tarasuk, Mitchell, and Dachner 2016). Given the rising cost of food and other essential expenses, and diminished income potential, are low-income families with a pregnant woman and/or infant able to afford a nutritious diet? The current study analyzed food affordability scenarios for families that included either a pregnant woman or 3 month old infant (breastfed or formula feed). Economic simulation and secondary data were used to examine three Nova Scotia scenarios: Income Assistance and Maternity leave based on minimum wage employment and \$15/hr wage. The findings showed that both Income Assistance and Federal Maternity benefits based on minimum wage were inadequate to purchase a basic nutritious diet during pregnancy or early infancy -- regardless of how infants were fed. Findings highlight a lack of state support for the work of feeding the baby and the need for policies to ensure household, maternal, and infant food security as a matter of nutrition and gender equity.

**Christina Doonan** - "Mixed company: In search of a breastfeeding promotion paradigm that supports formula feeding families"

In recent years many states have taken measures to protect and encourage breastfeeding, in acknowledgment of the World Health Organization's 2002 Global Strategy for Infant and Young Child Feeding. While efforts to support breastfeeding should be fully integrated into the food security movement, attention to the needs and experiences of formula feeding parents should not be ignored. Drawing on interviews with twelve mothers in the provincial capital of St. John's Newfoundland, the province with the lowest breastfeeding rate in Canada, this paper discusses the phenomenon of "formula shaming" perceived by mothers who incorporate formula into their infant feeding. By ignoring the needs and experiences of these parents, breastfeeding promotion efforts sometimes create a circle of care that extends to breastfeeding mothers, but in alienating formula feeding families, create barriers to the potential success of the breastfeeding message. This was most obvious in the labeling of breastfeeding advocates as "lactivists" and "breastfeeding bullies" on CBC news in February of 2017. Focusing on the context of the St. John's metropolitan region, this article considers the ethical challenge of supporting formula feeding families, without endorsing the formula industry, and how to support all parents as we empower breastfeeding.

**Mary Anne Martin** - More than "Who does the dishes?": Linking care and democracy through the foodwork of low-income mothers and community food programs

The continued feminization of household foodwork damages more than a simple principle of domestic fairness. It also harms the physical, mental, and social well-being of low-income mothers, devalues human connection and care, and alleviates state responsibility for human well-being. Today in Canada, community-based food initiatives (CFIs) such as community gardens and collective kitchens are reviving an ethic of care by providing alternatives to the foodwork status quo. By focusing on food access, capacity building, and systemic change, CFIs collectively attempt to meet a broad range of immediate and long-term food-related needs. This Peterborough, Ontario study draws on interviews with CFI representatives; interviews with and illustrations by 21 low-income mothers; debrief sessions following mothers' tours of CFIs; and my own participation in local food networks. These sources reveal the inter-reliance of care and democracy. Specifically, they show the work that CFIs do to build both democracy through care and care through democracy. I argue that, to engage low-income mothers in this process, CFIs should go beyond challenging the neoliberal logics of self-sufficiency, austerity, and



consumerism. That is, they should also engage more with the subjectivities reflecting the dominant neoliberal ethos within which mothers live. Unearthing, reevaluating, and fostering interdependence may provide a path forward. In providing new approaches to the old problem of feminized household foodwork, CFIs may be building “futures in feminist food.”

**Lincoln Addison** - Food Security and Gender Relations in a Zimbabwean Resettlement Area

Can land reform provide food security? This paper examines the economic and gendered impacts of “Fast Track” land reform in Zimbabwe. Zimbabwe’s land reform represents the most extensive redistribution of land to smallholders in the 21st century. Initiated in 2000 when the state decided to support black occupiers on white-owned commercial estates, this land reform program has transferred 4,500 formerly white owned estates – representing 20 percent of the total land area in Zimbabwe – to around 170,000 black smallholder households. Based on ethnographic research with twenty households in Sovelele – a resettlement area located in the former Bubiana conservancy in southeastern Zimbabwe – I argue that land reform has led to an expansion of agricultural production, resulting in enhanced food security for resettled populations. Yet, increased yields depend on the intensification of unpaid labour by women and children. For some women – namely married mothers – the demand for their labour translates into increased control over land and household income, while for others (such as unmarried daughters), the increased work load encourages them to seek opportunities outside of the resettlement area.

## Session 6C: Rural-Urban Linkages (Room CL 435)

**Ning Dai** - Cooperative Governance in China’s Transforming Informal Food Retailing--Case Study of Street Food Vendors in Nanjing, China

Informal food retailing generates income for the urban poor. Good governance of this sector will propel China’s progress in addressing economic inequality. This governance is a two-step process among Chinese cities. Municipal governments set up rules, and city management officers (chengguan) enforce these rules in negotiation with other stakeholders. Academics point out an antagonistic relationship between food vendors and chengguan. This antagonism is theorized as vendors’ resistance to an elite capture of urban space. Confrontation between vendors and chengguan is well-studied and has led to public disputes. Under pressure, a few Chinese cities including Nanjing adopted a tolerant approach to formalize informal food retailing. Despite progress, new approaches are criticized for being partial and ambiguous. In contrast to existing studies, I observed a non-confrontational relationship between vendors and chengguan based on cooperation. Among different stakeholders, informal vending activities are permitted. This permission is seen as evidence of ambiguous governance. Based on empirical data, I argue that ambiguity only partially accounts for the cooperation. A deeper explanation is established with the history of urbanization and role of vendors. Informal food vendors are not only petit traders, but also landless farmers who lost farmland to urbanization and resettled into urban housing. Cooperative governance of street vending is embedded in the nexus between process of urbanization, community of landless farmers, and China’s political system. I raise a hypothesis that cooperative governance is a means of local government to mitigate injustice in urbanization process, particularly in land expropriate and resettlement policies.

**Danshu Qi & Steffaine Scott** - Towards Strong Ecological Modernization of Agriculture: the Role of Social Economy in Nanjing, China

The transition towards ecological agriculture has been reflected in China through diverse initiatives, such as market-driven agricultural enterprises, citizen-initiated AFNs, and government-led green campaigns, among others. Debates on economic transition of ecological agriculture worldwide focus on whether and how it will distinguish itself from the business-as-usual corporatization mode -- i.e. weak ecological modernization (EM) of agriculture to embrace a more sustainable food paradigm that fulfills various social, cultural, environmental goals -- i.e. strong EM. These debates are especially significant in China where corporate-driven agriculture is



the dominant trend. This paper contribute to these debates by empirically examining the socio-economic networks of farms, entrepreneurs, government agencies, public institutions, and social organizations in the ecological agricultural sector in Nanjing, China, and applying the concept of social economy to interpret the framework of strong and weak EM. We found that apart from the more economic roles that all the stakeholders are playing, some are also adopting the social roles of offering knowledge and information, exchanging ideas, and sharing resources and markets. Through creating social economy networks, these stakeholders have, on the one hand, facilitated the agro-food networks among various practitioners, and thus reduced the hegemony of the corporatization mode. On the other hand, they have endowed agro-food with multiple meanings, which go against the logics of the commodity economy. We argue that the ways that the social economy organizes collaborations and gains vitality, diversity, and inclusivity helps to distinguish strong EM of agriculture from the weak, and move towards the former.

**Beth Timmers** - Exploring Rural-Urban Linkages for Self-Reliance in Jamaica

This paper explores rural-urban linkages in Jamaica's domestic food market. There is growing recognition that strong rural-urban linkages support positive food security and livelihood outcomes in low- and middle- income countries. The majority of research on rural-urban linkages, however, focuses on sub-Saharan Africa and South Asia. This paper presents such linkages in the Caribbean context, concentrating on the case of Jamaica. Rural-urban linkages in Jamaica's food system have significant historical relevance that necessitates context-specific research. Drawing on a household survey triangulated with a supply chain analysis and historical records, this paper presents key market links between domestic farming in Jamaica's bread basket, St. Elizabeth, and food security data from a sample of neighbourhoods in Kingston. Jamaica's domestic food marketing system, established during slavery, brought fruit and vegetables grown by enslaved people to the site of Kingston's first market. The domestic food market has been integral in providing affordable produce to a wide range of Kingston households since its inception. Despite compounding economic and environmental opportunities that are inextricably linked to colonial history, the domestic market remains an important food access source. The urban market is essential for the survival of small-scale farmers, and similarly, small-scale food production is crucial for access to appropriate, affordable produce in the city. The results presented in this paper have specific policy relevance to the Eat Jamaica campaign, which focuses on improving national food self-reliance.

**Tammara Soma** - Space to Waste: The Influence of Income and Retail in Household Food Consumption and Food Waste in Indonesia

There is a dearth of studies analyzing the connection between income and consumer food waste in the Global South. Considering the middle-class population is estimated to increase globally by 5 billion in 2030, with the majority of the growth in Asia, it is important to elucidate the nexus between food consumption patterns and income. This paper surveys households in the city of Bogor Indonesia where approximately 69 percent of the solid waste generated in the city consists of food waste. The waste situation in Bogor is dire as evidenced by the municipality's continual dumping of waste in an open dump landfill that reached capacity in 2005 (as of 2016). Drawing on a survey of n=323 households, this article offers data that is germane to the intersection of income, space and food waste generation in Indonesia and employs practice theory to better understand the role of spatial food infrastructure in food provisioning practices. Results from this study indicate that not only is there a relationship between the amount of household food waste and income, household food waste is largely the corollary of income, shopping patterns and certain retail practices. The quantitative component of this study is the first to explore the spatial drivers of food waste in Indonesia.



## Abstracts for Tuesday May 29 0900-1015

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### Session 7A: Indigenous Food & Health (Room CL 112)

**Rebecca Schiff & Victoria Schembri** – “They don’t sell it in the store” - Improving food options for people living with chronic disease in remote First Nations

The lack of fresh, healthy, and affordable food of good quality in northern indigenous communities is closely linked with impaired well-being among First Nations peoples in Canada [2]. Limited access to healthy foods and poor nutritional health is of particular concern for those with chronic diseases who may be advised to maintain restricted diets, including people living with chronic kidney disease. High food costs, limited selection, and poor food quality are critical issues for persons living with chronic kidney disease and associated dietary restrictions. The presentation presents findings of a study aimed at evaluating a nutritional program designed to improve food access for persons living with chronic kidney disease on remote First Nations in Northwestern Ontario. Results suggest important impacts related to food and health literacy, and provide further guidance for increasing access to healthy foods in northern and remote communities.

**Kristin Burnett, Kelly Skinner, Barbara Parker & Travis Hay**- The Community Food Environment and Food Insecurity in Sioux Lookout, Ontario: Understanding the Relationships between Food, Health and Place

This paper looks at the results from a community based research project based in Sioux Lookout, Ontario. Two methods of data collection were used in this study; First, a short survey (N=76) with open and closed ended questions was completed. This was followed with nine discussion groups with participants (N=<100) to talk about food and food insecurity in the community. Four related themes emerged including 1) The Community Food Environment; 2) Indigenous Food Knowledge; 3) Concerns about Health; and 4) Moving Forward. Our findings reveal that food insecurity a serious concern in this northern community with consequences for Indigenous well-being.

**Samantha Kirton** - Nutrition Transitions and Type II Diabetes: Social Determinants of Health of Indigenous Canadians

Type II diabetes, a chronic disease that is characterized by the body not being able to properly use the insulin that it produces, is a growing health issue in many industrial nations with Canada being no exception. Until relatively recently, Type II diabetes was almost unheard of amongst Indigenous Canadians but now Indigenous people represent the group with the highest rates of Type II diagnoses in Canada (Government of Canada, 2013). I will discuss how through the continuing process of colonization, which is perpetuated through all levels of government, barriers are created that hinder the health and wellbeing of Indigenous Canadians. Several studies have examined the nutritional transition and lifestyle changes that Indigenous people have been experiencing since first contact with European colonizers. Although we do not fully understand the causation of diabetes, diet and lifestyle have been linked to the development and management of the disease. Drawing on examples from across Canada, I will examine the accessibility of nutritious and culturally appropriate foods, and health services for Indigenous people. I will also look at the availability of programs that are geared towards improving accessibility of healthy foods and health services. By exploring the options available to Indigenous Canadians, a better understanding of obstacles to health will be developed and paths for improvement can be made.

### Session 7B: Agriculture (Room CL 312)

**Bryan Dale** - Towards agroecology: The nascent movement for a climate-friendly agriculture in Canada  
In this paper I discuss the potential for agroecological food production to contribute to both the fight against climate change and a shift away from the dominant (industrial, capitalist) food system in Canada. Based on interviews with farmers, and participant observation on farms and at agricultural conferences, I discuss the





evidence that ecological farmers are helping to reduce greenhouse gas emissions and sequester carbon through their production practices. I also describe the practical challenges that Canadian farmers face in scaling up (or scaling out) these agricultural systems that are demonstrably knowledge- and labour-intensive, and currently limited to niche markets. I contend that there is a need for efforts to advance agroecology in Canada in terms of knowledge sharing related to production practices, as well as the politics of developing more community-based economies. Specifically, the social movement element of agroecology must be attuned to the political challenges evident in different areas of the country, including the risk of the concept being co-opted by actors embedded in—and benefiting from—the status quo of the food system. These concerns, I argue, need to be taken up by not only activists but also scholars interested in agroecology and the contemporary agrarian question.

**Elizabeth Smythe** - Local food and local agricultural land: Examining the Alberta Disconnect

On January 9, 2018 the Alberta government announced a “local food engagement” with citizens with a view to bringing forward legislation on local food. As it noted “demand for local food continues to grow in Alberta as more consumers are interested in knowing where their food comes from and how it’s produced.” The press release however never mentions the preservation of agricultural land to grow food despite the struggle to preserve prime land in areas such as the Metropolitan Region of Edmonton. This paper addresses the struggle over local food and agricultural land focusing on the City of Edmonton’s continued outward expansion through annexation of land of neighbouring communities which has generated conflict among an array of actors including surrounding municipalities, farmers and local food activists. As a result the region committed in future to consider the loss of agricultural land and its impact on local food production in its decisions. The paper examines why the provincial government has remained on the sidelines and the extent to which commitments to preserving agricultural land given the power of the frame of growth and expansion, the role of developers can be effective in its absence.

**Darrin Qualman, Annette Desmarais, André Mignan, & Mengistu Wendimu** - Increasing inequality of farmland ownership in Canada

For decades Canada has been losing farmers: in 1966 there were 430,503 farms and by 2016, this number had dropped by about 45% to 193,492. These farm-loss rates, rapid and concerning as they are, actually understate the magnitude of the problem. An analysis of Census of Agriculture data for the years 1986, 1996, 2006 and 2016 reveals that farmland ownership has become increasingly inequitable and concentrated. While farm size differs considerably across the country, our research has identified important trends in several provinces: 20% of farms now operate about 60% of farmland, and increased farmland concentration is linked to growing inequality in farm income. Furthermore, we debunk the myths surrounding the benefits of ‘economies of scale’ by examining per-acre revenues, expenses and net incomes for small, medium-sized and large grain and oilseed farms, and cattle farms. We conclude by identifying some of the social and economic implications of growing farmland concentration.

## Session 7C: Pedagogy (Room CL 435)

**Andrea Moraes & Lina Rahouma**- "Food Security Quest": The creation process, testing and demonstration of an online experiential simulation on food insecurity in Ontario.

Teaching about food insecurity as a social justice issue can be challenging. To understand poverty one must unpack systems of privilege and oppression that lead to income inequality, and understand the experience of groups that are most likely to be impacted by these inequalities (including, but not limited to, women and children, aging populations, Indigenous peoples, immigrants, ethnical and racial minorities, and those who identify as LGBTQ+).



This presentation reports on the process of designing, creating and testing simulation of an online game called “The Food Security Quest” with undergraduate students at Ryerson University. The game stimulates the engagement of students with the lives of five characters, and the trade-offs they have to go through in life to avoid being food insecure. Beyond promoting the understanding of the challenges faced by groups experiencing food insecurity, the game also aims at creating empathy with the characters and their ‘choices’ in life.

This one-year project was funded by e-Campus Ontario (March 2017-2018) and was developed by a team of researchers, students, and staff at Ryerson University with the collaboration of a diversity of community consultants. This presentation will also share a small demonstration of the game.

**David Szanto** - Making a Mess of Things: How do il/legitimacy and in/accuracy perform in making representations of food knowledge?

Food systems present numerous issues related to power, authority, and expertise. From the overt hegemonies of global trade and animal husbandry to the cacophony of voices telling us what and how to eat (and not eat), the dynamics of domination frequently play themselves out. But what about our research methods and representations of such dynamics? What do we restrict and enable for our audiences, through our texts, visuals, and presentations? In what ways does food scholarship itself contribute to imbalance, subjugation, and disempowerment?

This presentation considers how our ‘apparatuses of knowledge’ can both oppress and empower those with whom we share food knowledge. Specifically, it will focus on whether intentionally non-authoritative representation can be useful in generating new insights and equitable responses regarding the issues and challenges we face. By leaving gaps and disconnects within our scholarly representations, is it possible (and useful) to induce within, rather than transmit to, the understandings we want our audiences to experience? Examples from several fields and examples of past work will be used as illustration: performance and design methods, including visualization processes; queer and complexity theory, which critique masculist and causality frameworks; parallels between ecology and transdisciplinarity, demonstrating the value of diversity, collaboration, and non-hierarchical knowledge systems.

Overall, this talk is intended to raise the profile of messiness that inheres to food studies, but which may often be glossed over. Can we re-conceive academic rigor through uncertainty, incompleteness, and failure, while nonetheless producing value and meaning?

**Erin Sperling** - Narrative inquiry as food pedagogy: Ecojustice through stories of food

This presentation shares and models an approach to and reflections on experiential learning. It is a slice of an ethnographic research project in a community site for food justice education. The research framework for this project was grounded in the intersecting fields of science, environmental and citizenship education, with an emergent discourse of ecojustice education. While investigating the factors that influenced the outcomes of identity formation, agency development and community building, pedagogical practices emerged as a key theme area. Several types of instructional strategies were implemented, including a range from strongly facilitated to open-ended. Of note to participants was the use of storytelling and comparing memories of food, as this pedagogical strategy was repeatedly used as a touchstone among their positive experiences. This outcome is explained using theories of narrative inquiry and ecojustice education to support the idea that food stories can be both empowering and community building. How these theories provide opportunities to support inclusive and equitable learning, in formal and non-formal settings, will be of particular interest. The theoretical and practical interests of presentations participants will also be welcomed. In this presentation, participants will be given an opportunity to create their own experience of the Food Stories pedagogy, which will then be deconstructed with the group in order to better understand activity processes and outcomes. Participants will be



encouraged to think, reflect and share freely their own memories of food, and then to draw connections among the other presentation participants.

## Abstracts for Tuesday May 29 1045-1200

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### Session 8A: Food & Environment (Room CL 112)

**John Devlin** - Organic Value Chains and the Global South: A Distributional Exploration

The organic farming movement has been expanding for more than 80 years. Systems of regulated organic certification have a much shorter history having come into force beginning in the 1990s. To trade agricultural products under an organic label requires third party organic certification if the product crosses a national boundary to be sold as "organic". Certification is assessed in relation to legislated standards. In 2016 over 87 countries had an organic standard codified in law and many more were developing their legislation. Organic production has been promoted in the Global South often on the assumption that organic products will enjoy a significant price premium in the markets of the high-consumption countries of the Global North and perhaps among national urban consumers. But the financial benefits of certification are a subject of debate. Organic certification is provided by numerous certification organizations who operate as independent firms and seek to cover their operational costs. In addition the rigors of purchasing and monitoring organic inputs and documenting organic production systems raises production costs. For many producers the decision to certify has been deemed too expensive. This paper surveys institutions for organic certification, asks what particular challenges organic certification faces, and what evidence is available to suggest that the financial benefits of organic certification are sufficient to cover the costs of certification for primary producers in the Global South.

**Xiaoping Sun** - Farms Besiege Nature Reserves: Can Nature Survive?

This paper examines China's strategies in dealing with the ecological impact of the historic transformation of Beidahuang (the Great Northern Wilderness) from China's largest concentration of freshwater wetlands in the early 1950s to its largest state-owned agribusiness complex, the Beidahuang Group that can feed 10% of the Chinese population since the 2000s. Driven by the "grain first" policy, the once "no man's land" now hosts 113 state farms of the Beidahuang Group, with a total population of 1.67 million. The ecological consequences of modern agriculture and human settlement have become more and more pronounced since the 1980s: intensified soil degradation, lost habitat for endangered species, and more frequent and severe floods and droughts, just to name a few. Although some nature reserves have been established to protect wetlands, environmental scientists predict that wetlands in small reserves surrounded by state farms will disappear in 30 years. Despite the fact that agricultural activities have drastically reduced the ecosystem services of wetlands, the Beidahuang Group has been designated by the state as both a model for modern agriculture and an exemplar for ecological conservation. This paper will examine the state's agenda for euphemizing the ecological situation in Beidahuang and the Beidahuang Group's efforts in protecting wetlands while maintaining a continuous increase in grain yield in the past 15 years to reveal China's strategies to mitigate environmental damages.

**Catherine Keske & Laura Tanguay** - Disease-free honeybee conservation and local food production as joint policy goals.

Following multi-continental declines in honeybee colonies, the relationship between neonicotinoids and honeybee (*Apis mellifera*) health has garnered global research interest. The Canadian province of Newfoundland and Labrador is uniquely "disease free" of the *Varroa destructor* mite and other common honeybee pests and pathogens. This presents an environment for studying the impact of neonicotinoids on honeybees in the absence of *V. destructor* as the provincial government embarks upon its goal of increasing agricultural production 20% by 2022 (CBC News, 2017). Utilizing this case study, we challenge the ban of neonicotinoids, particularly in regions of the world where there is high poverty and food insecurity. We present policy recommendations to



jointly promote honeybee conservation and protect the disease-free status of the bees on the island of Newfoundland. This includes facilitating conservation markets to match apiarists and farmers with conservation organizations and donors.

**Marc-Antoine Larrivee** - Is there conventionalization of organic agriculture in Canada?

Organic agriculture is a concept built on general principles that have evolved over time. In Canada, the organic practices are regulated through the Organic Product Regulations, 2009, that enforce the Canadian Organic Standards (2015) on products under Federal jurisdiction. Contrarily to what the policies suggest, organic producers are not a homogenous group and therefore, the conception of what is organic and what should be the regulations, if there should be any, differs. The conventionalization debate within the movement, as well as the concept of Organic 3.0 address important questions in regards of sustainability, minimum requirements, recognized agricultural techniques, certification process and social responsibility. Academic and grey literature suggests that those questions arise because of a gap between the organic principles and the minimum requirements of organic policies. To identify this hypothetical gap within the Canadian context, I will be using Polanyi's concept, the countermovement.

## Session 8B: Technology (Room CL 312)

**Michelle P. Kim** – Complicating Food Rescue: The Dangers of the “Feed the Needy” Rhetoric

\$31 billion worth of food is wasted in Canada each year (Gooch and Felfel, 5). This is approximately 40% of food produced yearly in Canada (Gooch and Felfel, 5). Alongside food waste, is the seemingly conflicting issue of widespread food insecurity that increasingly affects Canadians. In response to both rampant food waste and food insecurity, food rescue has been increasingly heralded as the win-win solution that can tackle both issues at the same time. Notably, with the advances of technology, food rescue initiatives are becoming even more facilitated through applications (apps) that enable companies to instantly donate their food waste with a touch of a button. However this seemingly simple win-win solution calls to be critically examined.

Through the use of the Feeding Forward app as a case study, this paper will explore the “feed the needy” rhetoric that is found to underpin this initiative. With a closer examination of the “feed the needy” rhetoric, this paper will argue that this movement is limited within the food security framework and is therefore, in danger of enabling rather than challenging the current global food system that is the very source of systemic food insecurity and food waste. Therefore, food rescue must be first and foremost recognized as a temporary solution to addressing the immediate needs of food insecurity. In order for food rescue to have its intended implications, it must be complimented by simultaneous and multiple efforts that address the broader structural causes of our current food problems.

**Myriam Durocherq** - Exploration of an Emerging Biomedicalized Food Culture: An Ongoing Research Project

This communication aims to present my current research project which seeks to explore the emergence of a biomedicalized food culture. The latter is defined following the previous work of Clarke and al. (2000) for whom the biomedicalization of the social field is fostered and informed by the omnipresence of technologies, which would allow individuals to transform their bodies from the inside.

This research is rooted in a cultural studies perspective and draws from literature emerging from the critical food studies as well as from works questioning the relationships between bodies and disruptive technologies in a so-called post-biological era.

I will present the deployment of that biomedicalized food culture, observable by the multiplication of biochemical knowledge constitutive of “functional food” (Kim, 2013; also addressed by Scrinis, 2013); by scientific research oriented towards the development of a biochemical understanding of food and bodies (e.g., new research areas such as nutrigenomics); by the commercialization of self-tracking applications that would



help the consumer to track the nutrients ingested (e.g., MyFitnessPal); or by the use of technological tools that would offer the consumer a more personalized diet based on a better knowledge of his/her microbiome (Johne, 2016). I will conclude by presenting critical concerns this biomedicalized food culture contribute to raise such as: How are produced new body knowledge and normativities, in a context where life is more addressed in terms of optimisation and enhancement than in terms of prevention and cure (Clarke, Shim, Shostak & Nelson, 2009)?

## Session 8C: Global Food Security (Room CL 435)

**Jinelle Piereder** - Of Minds, Mouths, and Markets: A Network-based Exploration of Ideological Diversity and Conflict in Global Food Governance

This paper brings together new research on ideology, ideational power (Carstensen & Schmidt 2016), and social network theory to explore ideological diversity and conflict in the global food governance system, specifically in the context of the reformed Committee on World Food Security (CFS) and the chilling effect of the G20's entry into the global food security debate (Clapp & Murphy 2013). Ideologies – understood as complex systems of emotionally charged concepts that are constructed, shared, and changed through social interaction (Mock & Homer-Dixon 2015) – serve as bridges between individual minds and collective behaviour, and shape institutions, discourse, and power relations. But ideologies are also shaped by existing power dynamics, rules, and material realities. Social network theory enables researchers to identify actors with influence over the contents of ideologies, and by extension, power to determine issue salience (e.g. food price volatility over agricultural speculation reform), to promote certain meanings of concepts (such as food security), and to shape governance outcomes. In the case of the reformed CFS and the G20 entry, this power-laden co-constitution of ideologies and governance has resulted in further frustration within the CFS regarding dominant food security approaches, and increased ideological polarization and entrenchment among food governance activists and academics.

**Helena Shilomboleni** - Scaling Up Food Security Solutions: Contributions from the Canadian International Food Security Research Fund (CIFSRF)

Recent changes in social-ecological systems challenge the integrity of both country (wild) food and market food components of Inuit food systems. In the Inuvialuit Settlement Region (ISR), the western-most Inuit region in Canada, 46% of households experience some level of food insecurity—a rate far exceeding the Canadian average. The Inuvialuit Regional Corporation is collaborating with researchers to address food security in the six ISR communities. Building on priorities identified in two multi-stakeholder, regional workshops (2012, 2014), we have implemented a number of participatory research projects and are now focused on aspects of 'food security governance'. By identifying what is transpiring on-the-ground and assessing structural and process-based issues, we aim to support the alignment of regional decision-making with existing initiatives and with both community and regional priorities. Here, we report on outcomes from three linked projects and discuss the process of working collaboratively (from research to action) to address ISR food insecurity.



## Exploration Gallery Exhibits

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### Poster Abstracts

**Emily Kirbyson, Rebecca Rogerson & Chelsea Power** Foraging in Capitalist Ruins: A Really Garbage Cookbook

Food production and distribution under capitalism are ravaging our planet and contributing to massive inequalities between social groups. Monocropping motivates deforestation and climate change, supermarkets withdraw from inner city spaces, and mass-produced fruit and vegetables are sprayed with pesticides, insecticides, and fungicides with unknown planetary effects and documented bodily harm to humans and animals alike. These are just a few of the problems inherent in Capitalist food production. Resistance to violent modes of production include organic small scale agriculture and a slew of conscious consumers taking a stand by engaging in alternative food movements. We understand alternative food to be rich with possibility but we also know that such movements find it hard to escape the classed, racialized and gendered relations produced through neoliberal incarnations of capitalism in the first place. Too often, market solutions are offered as remedies to problems generated by the market. In our Really Garbage Cookbook we aim to take dumpster diving seriously as a means of “grocery shopping” in the ruins of capitalism and of gathering, cooking, and sharing food in critical, collective, exploratory, and equitable ways that unsettle and creatively play with the market-based, white, middle-class foundations of alternative food. Our book contain general instructions for urban foraging, recipes for cooking with garbage, images of dumpster bounty, and critical reflections on locked bins, private property, police interactions, the problematics and limitations of urban foraging, and much more. Our book will inspire outrage, tantalize your taste buds, and even incentivize you to dive!

**Desneige Meyer** Maasai Agri-Health Cooperative Progress Report

To complement the proposed Pecha Kucha presentation entitled “Leveraging an agricultural cooperative to improve ante-natal care in rural Tanzania” this poster will offer an up-to-date progress report of the Maasai Agri-Health Cooperative Program.

**Kumela Dibaba** Acrylamide Occurrence in Keribo: Ethiopian Traditional Fermented Beverage

Keribo is one of the most commonly used traditional beverages in Ethiopia. However, the occurrence of some harmful compounds which could potentially be formed due to its processing methods has never been investigated. The aim of this study was to investigate the occurrence of acrylamide in Keribo and its association with processing conditions. Malted and unmalted barley roasted at three levels and also similar levels of sugar concentration were used in Keribo preparation. The barley flour to water ratio used during preparation was 1 kg: 10 L. A total of 18 Keribo samples were analyzed for their acrylamide contents using high performance liquid chromatography-diode array detector (HPLC-DAD). QuEChERS sample preparation procedure was used. Statistically significant variation ( $P=0.05$ ) in the acrylamide content of Keribo between malted and unmalted barely and also between different levels of roasting and sugar concentrations was observed. Statistically significant difference ( $P=0.05$ ) was observed for the three way interaction of malting, roasting and sugar level. The highest concentration of acrylamide (3440 mg/kg) was recorded from Keribo prepared from deep roasted unmalted barley with higher sugar concentration. The lowest concentration (1320 mg/kg) was obtained for light roasted unmalted barley with medium sugar concentration. It can be concluded that level of roasting has high implication on acrylamide concentration. Malted barley had a lower concentration of acrylamide and this warrants malting and light roasting of barely are crucially important to minimize the level of acrylamide concentration and reduce the potential health impacts.



**Madeleine McKay** Older Women's Food Insecurity: Narratives of the Rural Nova Scotian Experience  
Food insecurity is a lack of physical and economic access to adequate and appropriate food. Individual strategies to address food insecurity may include foodbank use. Foodbanks in rural Canada have recently seen users increase in age and numbers. Older women are especially at risk for food insecurity, given their longer life spans and vulnerability to poverty. Literature on this topic is limited, and does not describe rural experiences. Nova Scotia is an area of interest as it has high rates of food insecurity, a rapidly aging population, and is a largely rural region.

This project will investigate three research questions: how are older women in rural areas experiencing food insecurity, what strategies are they using to acquire food, and how do they perceive food insecurity affecting their health and well-being? Women aged 65 years and above who were foodbank users were recruited from one rural area of Nova Scotia via local foodbanks and community organizations. Methodology is based in narrative inquiry. Data was collected using semi-structured interviews, and analyzed using narrative coding, which seeks to identify stories in the data and analyze them for common themes. Expected results based on preliminary analysis suggest the following themes: barriers to food access including economic burdens (e.g. rising costs of food, declining household incomes, additional expenses) and a lack of transportation options; pride in mitigating food insecurity through careful spending and saving; skill in food preparation that balances cost and availability with nutrition; positive social relationships developed and fostered through foodbank use.



## Film Abstracts

**Angry Inuk** | 2016 | 1 h 22 min | Alethea Arnaquq-Baril

In her award-winning documentary, director Alethea Arnaquq-Baril joins a new tech-savvy generation of Inuit as they campaign to challenge long-established perceptions of seal hunting. Armed with social media and their own sense of humour and justice, this group is bringing its own voice into the conversation and presenting themselves to the world as a modern people in dire need of a sustainable economy.

**Bluefin** | 2016 | 53 min | John Hopkins

In the stunning documentary *Bluefin*, director John Hopkins crafts a tale of epic stakes set in the “tuna capital of the world.” Filmed in North Lake, Prince Edward Island, Canada, the film explores the baffling mystery of why the normally wary bluefin tuna no longer fear humans. Hopkins documents this phenomenon with breathtaking cinematography and brings the issues into sharp focus, at the heart of which lies a passionate concern for the fate of these giant fish.

**Bugs on the Menu** | 2016 | 52 min | Ian Toews

The feature sustainable food documentary *Bugs on the Menu* was shot in four continents over two years. It is a comprehensive examination of entomophagy (aka: ‘bug eating’), from the perspectives of cultural traditions in Latin America, Africa, and SE Asia. Experts Dr. Arnold van Huis of The Netherlands (author of the UN report “Edible Insects”) and Washington D.C.’s Sonny Ramaswamy of the USDA provide scientific analysis of this food industry revolution. It also follows startup companies, such as Ontario’s Entomo Farms, Salt Lake City’s Shark Tank-winning Chapul, Boston’s female-led insect chip company Six Foods, Austin’s Hult Prize-winning Aspire Food Group, Vancouver’s famed Indian restaurant Vij’s, and Seattle’s celebrity cook, The Bug Chef. These and other restaurateurs, cricket farmers, scholars, and scientists are part of a movement to normalize insect eating in the west, as an alternative to accepted, but resource intensive proteins like chicken, pork, and beef.

**China’s Changing Food System** | 2018 | 11 min | Steffanie Scott, Danshu Qi, and Zhenzhong Si, Ning Dai

This video aims to take the audience on a virtual tour to Nanjing, China and experience the rapid changes in China’s food system. To begin, we introduce the city of Nanjing, where our research is based. The city has a rich history, including traditional farming techniques. Yet today most of these farming practices are a thing of the past. Since the 1980s, China’s food system embarked on a pathway of modernization and industrialization. From farm to table, synthetic inputs, farm machinery, supermarket chains, and fast food restaurants have become prevalent in China. This structural transformation has boosted the yields of China’s agriculture, and lifted millions out of hunger and poverty. However, the uncritical embrace of industrial ideals have had repercussions--soil contamination, water pollution, biodiversity loss, and food safety scandals, to name a few. In response, initiatives are emerging in Nanjing to tackle the outcomes of this modernized food system. New farms with ecological imperatives have been established. Urban agriculture develops across empty lots in cities. Traditional cuisines and local ingredients are re-branded through digital channels including farmer’s personal social media accounts. While these initiatives bear great potential to lead China’s food system in a different direction, persistent urbanization causes higher food demand. In the end, we invite the audience to cast a vote on whether China’s food system will develop into a uniform industrial model or diversified ecological models. In the end, we hope the video will bring forth discussions about China’s food system among the audience.





**Hand.Line.Cod** | 2016 | 13 min | Justin Simms

Set in the coldest waters surrounding Newfoundland's rugged Fogo Island, this short film follows a group of "people of the fish"—traditional fishers who catch cod live by hand, one at a time, by hook and line. Filmmaker Justin Simms takes viewers deep inside the world of these brave fishermen. Travel with them from the early morning hours, spend time on the ocean, and witness the intricacies of a 500-year-old tradition that's making a comeback.

**Island Green** | 2013 | 25 min | Millefiore Clarkes

This short documentary takes a look at the changing face of PEI's agricultural industry. Once famous for its spuds and red mud, this tiny island province now has higher than average cancer and respiratory illness rates. Is there a link to industrialized farming? Rather than dwelling on PEI's worrisome monocropping practices, **Island Green** dares to ask: What if PEI went entirely organic? The stirring words of PEI-born poet Tanya Davis are coupled with beautiful imagery and poignant stories from the island's small but growing community of organic farmers, reminding us that we can rob the land only so much before it robs us of the nourishment we need for life. **Island Green** is ultimately a story of hope and healthy promise.

**Pathways: Feeding Each Other** | 2018 | 12 min | Directed by Tasha Hubbard and Lise Kossick-Kouri;  
Producer: Rachel Engler-Stringer

The short documentary features food pathways between rural and urban Indigenous communities linked to Saskatoon. It documents the way people share and exchange food and food knowledge. Focusing on people in and around Saskatoon, the film portrays traditional food practices that exist differently but alongside and sometimes despite mainstream practices, as implicit and explicit elements of decolonization. The stories highlight foodways and actions that continue to claim and reclaim an urban environment that appears, on the surface, to be devoid of traditional food practices. Values of equity, love, power and relationship are key to the experiences shared in the documentary. The film project draws in part on research about food networks with Indigenous citizens and their families on Treaty Six Territory, and the role of social and family relationships as central to food culture, resilience and resistance, conducted by Lise Kossick-Kouri, Master's student at the University of Saskatchewan. The project is part of the Nutrition Inequities Research Initiative headed by Dr. Rachel Engler Stringer, funded by the Canadian Institutes for Health Research, the Saskatchewan Health Research Foundation and the Urban Aboriginal Knowledge Network. Pathways: Feeding Each Other is produced in collaboration with the University of Saskatchewan Community Health and Epidemiology Department, the Saskatchewan Population Health and Evaluation Research Unit, John Ogresko, Adrienne Thomas, Terry Arlington and the EMAP unit at the University of Saskatchewan, Leah Arcand and the Miyo Pimatsowin Program at Awasis School on Thunderchild First Nation, Kesha Larocque, Albert Angus, and Quannah Duquette.



## Map

Directions to the Royal Saskatchewan Museum for the banquet. It is a 50 minute walk

