

L'Association
canadienne des études
sur l'alimentation



Canadian
Association for
Food Studies

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photo: Annika Walsh
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PRESIDENT'S MESSAGE

Hello CAFS members!

Spring, in these territories of so-called Canada, has a specificity of rhythms, sounds, smells, and feelings, depending on where you are. In my neighbourhood in Toronto, spring is marked by a chorus of returning birds, delicate green shoots pushing their way through cold ground, a staccato of warm days between periods of persistent cold, an eagerness to join seeds and soil. There is hope in these things, a resonating brightness. At the same time, the spring of 2022 feels deeply conflicted, as we face a sixth wave of COVID-19, ongoing racial injustice, climate change, deepening poverty, war, and other political extremes.

In these fraught times, there is power in collective action. In the coming year, the CAFS Board will undertake a review process of our mission, vision, and structure. This is partly because such a review hasn't been done in quite some time, and partly to ensure that we're organizing our collective labour in ways that are responsive to the



Michael Classens, CAFS Board President

socio-ecological moment in which we find ourselves. You'll hear more from the Board about this in the coming months.

For now, I'd like to celebrate some of those who have been engaged in CAFS' collective work. On behalf of the current Board, and CAFS Boards of the past three years, I'd like to

MESSAGE DU PRÉSIDENT

extend our thanks to Trudi Zundel, the outgoing Administrator. Trudi was welcomed by then Board Member Joy Fraser, in this very newsletter, in 2019. In the intervening years, Trudi's contributions to our association have been invaluable—we'll all miss working with Trudi and we wish her the very best in her future endeavors.

Going forward, CAFS is very lucky to have Michelle Ryan as our new Administrator. Michelle is a PhD candidate in sociology at University of Ottawa and, as some of you already know, a social media whiz. For the better part of this academic year, Michelle has been busy boosting CAFS' and the journal's reach in her other role as Social Media Specialist. Our impressions on all the major social platforms have increased exponentially since Michelle came onboard (you'll hear more specifics from her at the AGM). Between Michelle's efforts on the social media side, and David Szanto's masterful transformation of the [CAFS website](#), our association has never been better positioned to communicate, connect, and engage.

I'd also like to thank Tarran Maharaj and Andrea Yovorsky for their remarkable efforts in organizing the conference this year. In the very best of circumstances, this is an incredible amount of work—though the task this year was made even more challenging given the compressed timelines they were working with. Tarran and Andrea have done a wonderful job—and if you see them around the virtual conference space, please take a moment to thank them for their diligence and commitment.

Finally, one last reminder: our AGM is on Wednesday, May 11 from 1:00 to 2:00 pm EDT. [You can register for the Zoom meeting here](#). The conference runs from Thursday, May 12 to Saturday, May 14. More details are on the [CAFS website](#) and the [Congress page for our conference](#). I urge you to follow us on [Facebook](#), [Twitter](#), [Instagram](#), and [LinkedIn](#) for all the latest news.

In closing, I wish you all a healthy dose of resilience and patience, both with others and yourselves, as we find our way to a more peaceful and equitable time. May the many seeds we are all busy planting right now become sources of sustenance and satisfaction in the months to come.

—Michael

NEWS / NOUVELLES

Canadian Food Studies



La Revue canadienne des études sur l'alimentation

CFS/RCÉA is pleased to announce that [David Szanto](#) will be joining the Management Team as a co-Editor-in-Chief, effective July 1. David served as an Associate Editor for eight years and was, in 2012, one of the journal's co-founders. Committed to open publishing, alternative modes of scholarly representation, and food-focused research-creation, he will continue to help the journal grow and evolve in parallel to food studies itself. David replaces Marit Rosol, who has been in the



David Szanto, incoming co-Editor-in-Chief

position since 2021 (along with Charles Levkoe and Rachel Engler-Stringer, who remain as co-Editors-in-Chief). Many thanks to Marit for her dedication to the journal, to open publishing, and to food studies more broadly. We wish her all the best in her next position(s)!



photo: Danny Wick, DCW Fishing Sales, Vancouver Island

[The current issue of CFS/RCÉA](#) includes a themed section, “Critical Perspectives on Food Guidance” (guest-edited by Jennifer Sumner and Ellen Desjardins), which provides a range of perspectives and voices on food system change. Contributions respond to three basic questions about the notion of critical guidance on food: To what ends is such guidance aimed? To whom is it directed? And, importantly, by whom is the guidance provided? While engaging with these prompts, the authors have put forward critical concepts, proposed mindful decision making, provided contexts for transformation, and presented innovative applications—all with the purpose of spurring broader thinking about food choices that can benefit both food system sustainability and human health.

To this already extensive collection we have added two Perspectives that set out to “seize this COVID moment.” They address the structural inequalities on which Canadian society is built (Martha Stiegman) and the need for profound changes to the ways in which we produce, process, trade, and consume food (Marit Rosol and Christoph Rosol). Tina Moffat and collaborators then take us through accounts of two youth food programs operating at a Community Food Centre in Hamilton, Ontario. Janie Perron and Amanda Shankland round out the issue with

reviews of *Diners, Dudes, and Diets: How Gender and Power Collide in Food Media and Culture* by Emily Contois and *Facing Catastrophe? Food politics and the ecological crisis* by Carl Boggs.

New FLEdGE Website!

Earlier this year, the [Food: Locally Embedded, Globally Engaged \(FLEdGE\) website](#) was reimagined to be a more searchable and permanent archive of the incredible work that has taken place across the FLEdGE network over the life of the project.

The site highlights the many research stories, resources, and people that FLEdGE comprises, and includes an enhanced search function, a comprehensive Zotero plug-in, and full listing of all FLEdGE research outputs. These last include the books, journal articles, op-eds, podcasts, and other material generated by the network's participants. As a whole, [fledgerresearch.ca](#) provides users with a wealth of sustainable food systems research. It also features snapshots of the rich histories, personalities, and accounts of change from the people and communities that make up the FLEdGE network, whose stories reveal sustainable food system transformations that will continue to create impact long into the future.



Food Matters and Materialities: Conference Materials

The co-chairs of the [Food Matters and Materialities: Critical Understandings of Food Cultures conference](#) are

delighted to share a series of outreach materials, created post-conference. Hosted by Carleton University and funded by the Social Sciences and Humanities Research Council, the event included an extensive team of [student reporters](#) who prepared these pieces—from texts to edited interviews to podcast episodes. Each synthesizes the conference presenters' research and takes on various food issues. The themes addressed range broadly: from art with food to interspecies relationships; agroecology to urban gardening in Vietnam; animal wearables to discourses on 'authentic' and 'healthy' foods; gentrification processes in Toronto to colonialism and its impacts on food systems, products, and practices. There is much to be learned about food matters and their intersections with cultures and cultural knowledge. Please consult, promote, share, and use these pieces as you like; they are excellent material for communicating food-related issues with broader, non-academic audiences, as well as great pedagogical materials. Note also that each piece comes with a drawing created by the conference's graphic designer, illustrator, and webmaster, [Kit Chokly](#). To learn more about the team, consult the [reporters section on the conference website](#). For further information, please contact [Irena Knezevic](#) or [Myriam Durocher](#), and keep an eye out for the upcoming special issues in [Global Media Journal—Canadian Edition](#) and in [Food, Culture & Society](#)!



Su Morin Food Justice Scholarship program continues for the fourth consecutive year

The [Laurier Centre for Sustainable Food Systems](#) continues supporting student research in food justice for the fourth year in a row, through its now annual [Su Morin Food Justice Scholarship](#). This year's winner is Ca-

triona Henderson (Trent University) with a project on seed saving practices in Indigenous and settler communities.

Su Morin was well known in food justice circles, among community initiatives and researchers alike. The scholarship invitation for applications describes her "a fearless fighter for food justice" and she has left a

visible legacy in southern Ontario and in Nova Scotia, the two places in which she lived and worked, and which she loved immensely. Su established community gardens, ran seed-saving workshops, developed educational programs, and supported work of organizations like Canadian Organic Growers, Seeds of Diversity, and Ecology Action Centre. She saved seeds and grew massive food and flower gardens at home, and she supported local food producers at every opportunity. She frequently collaborated with public health dietitians, community organizers, farmers and processors, researchers, and government agencies.

Su's networks and food wisdom contributed critical connections and insights to several projects based at the Laurier Centre for Sustainable Food Systems, including *Food: Locally Embedded, Globally Engaged and Social and Informal Economy of Food*. The Centre established this scholarship in 2018, as a travel and research grant offered to fourth-year undergraduate and any-level graduate students at Canadian institutions. The first winner, in 2019, was Tabitha Robin Martens (at the time a student at the University of Manitoba) whose work focuses on Indigenous food systems. Mario Koeppel



Castriona Henderson

(Lakehead University) was the winner in 2020 with a project on food insecurity among international students in Canada. Gurneet Dhami (Mount Saint Vincent University) won last year for work on food justice in dietetic practice.

RESEARCH / RECHERCHES

New approaches for addressing food insecurity

The work of Marit Rosol, [Canada Research Chair in Global Urban Studies](#) at the University of Calgary, was featured on the [SSHRC/CSRH website](#) in December 2021. The piece focuses on Marit's research on food security, which follows the two-pronged reasoning of raising individual incomes while promoting alternative modes of food production and distribution. The short text takes a comprehensive yet accessible angle on the many issues within food security, and also includes links to supplemental research articles.

RAIR Podcast Series on Land Rematriation and Food Sovereignty

The [Relational Accountability for Indigenous Rematriation \(RAIR\) collective](#) is an emerging collaborative research project that brings together Indigenous and settler researchers, food activists, farmers, and community-based activists. As a collective, RAIR aims to support the convergence of people seeking food sovereignty in ways that advance dialogue and action for Indigenous land rematriation. *Rematriation* refers to broad understandings and frameworks of land return, or returning to the

land, grounded in feminist, (de)(anti)colonial, and activist methodologies. A new podcast series from RAIR explores relationships to land, food sovereignty, Indigenous land rematriation, and relational accountability. Links to the RAIR Digital Dialogues can be found on the collective's podcast page, and for new releases and other updates, follow RAIR on [Instagram \(@rair_collective\)](#) and [Twitter \(@RAIR_Collective\)](#)

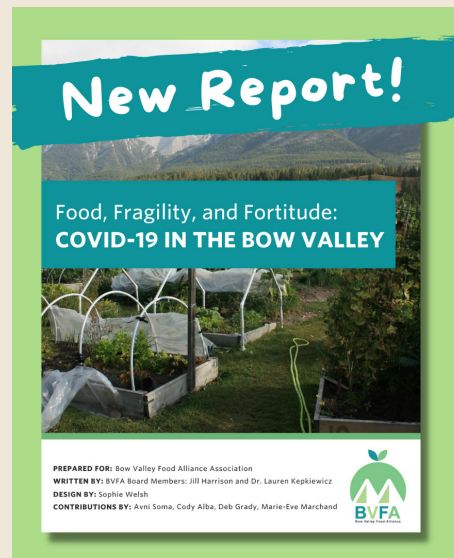


New Community-Based Report: Food, Fragility and Fortitude: COVID-19 in the Bow Valley

Drawing on the authors' experiences and learnings with the [Bow Valley Food Alliance](#), this community-based report highlights inequities, gaps, and recommendations for working towards food sovereignty in the Bow Valley,

Alberta. The report underlines that, while emergency food programs have been imperative for Bow Valley communities' well-being during the COVID pandemic, they do not and cannot address food systems' inequities over the long term. These

include the root causes of food insecurity, precarious living and working conditions, disconnected supply chains, and food systems structured by racism, colonialism, and other systems of oppression. COVID has made it increasingly clear that vibrant regional food systems should not be reliant on global supply chains, charity, and volunteers. In this context, the report emphasizes the need to build strong relationships at multiple scales and between different sectors and actors. It also emphasizes the importance for municipalities to work with grassroots groups, non-profit organizations, and community members to develop a regional emergency coordination plan that understands how people's access to and connection with food determines their well-being during the best and worst of times. As well, it underlines the vital, ongoing, and under-resourced role that community-based organizations play in coordinating around food in the Bow Valley. The report is freely available for download, and other community-based research reports can be found on the [Bow Valley Food Alliance website](#).



Pedagogy and on-campus agriculture

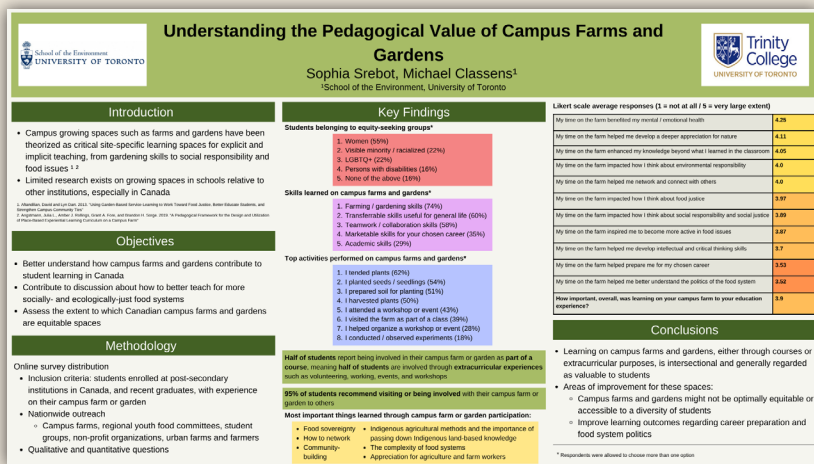
In collaboration with Michael Classens, University of Toronto HBSc candidate, Sophia Srebot, recently presented [a research poster on the pedagogical value of campus farms and gardens](#). By surveying students and recent graduates across Canada regarding their engagement and learning experiences on their campus farm or garden, the study aimed to understand the pedagogical value of such growing spaces for students. Learning through on-campus farms or gardens has been shown to be intersectional and valuable for students, particularly regarding mental and emotional health, appreciation for nature, and the enhancement of knowledge beyond classroom learning. However, these growing spaces may not be optimally equitable or accessible to a diversity of students, and learning outcomes can be improved so as to be more pertinent to food system politics and career preparation.

Is a greenhouse / community garden the food sovereignty silver bullet that remote Arctic communities are searching for?

There are a multitude of social, political, environmental, and economic stressors that influence food sovereignty. Julie Robertson's doctoral research at Ryerson University investigates the impact that a greenhouse may have in three distinct northern communities: Arviat, Nunavut; Inuvik, Northwest Territories; and Dawson City, Yukon. Each community is unique due to vastly different environmental conditions, Indigenous people, crops grown, and the business model the greenhouse operates under.

As of 2019 there were 34 greenhouses across the Canadian Arctic. However, their long-term success is questionable; many last just one season. The cost of structures that can withstand Arctic winters and the electricity to operate them are just two of the limiting factors. There has also been an increase in the technology used in their building and operation.

Geodesic domes are difficult to build and require costly foundations; there are greenhouses in shipping containers, hydroponic growing systems, and solar arrays. These endeavours seek to increase the yield and length of the growing season, but they may not increase the likelihood of success. The crops selected by the southerners who build the greenhouses are chosen for their hardiness and ease of growing. The most abundant crops found are kale, swiss chard and lettuce. Yet these are not foods that First Nations or Inuit people would choose to consume. Additionally, the people living in these communities do not have a priori knowledge about how to garden or grow crops. When the greenhouse manager moves, the greenhouse fails.



[click graphic to view large-scale version]

On the Cover

Annika Walsh is a transdisciplinary artist born in Chuzhou, China and adopted at 11 months by her family in Canada.

She works with a variety of ingredients, materials, and collaborators to form her conceptual pieces. Her practice includes exploration of cultural identity, experimentation with materiality, and participatory food performances.

The image on the cover comes from Walsh's collaboration with fin-xuan lee, a non-binary queer artist and second-generation settler who explores autobiographical foundations as relational tools. Their joint project, "You See Through 'Authenticity'" (2021), took form as a performance-installation centered on making rice paper rolls that express personal histories, experiences of oppression, and empowerment. Through this work, the artists invited viewers to confront their assumptions and, ultimately, the dominant narratives and ideologies that uphold harmful attitudes towards non-white individuals.

The images at right are drawn from several other works, including "Chinese Croquembouche" and "Congeegate" (2021). The former was an interactive sculpture mixing French and Chinese culinary influences; the latter was a participatory performance centered on commensality and shifting participants' attention from object to experience. The bottom image shows a video still from "Follow the Spoons" (2020), a non-invasive public intervention that aimed to provide solidarity for small businesses during the COVID pandemic. Flattened and tagged with the names of local food purveyors, the spoons pointed pedestrians in the direction of restaurants and shops that were open and operational.

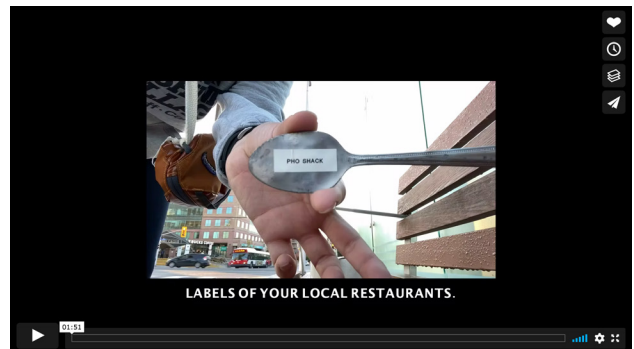
For more of Annika's work, see annikawalsh.com and foodstudies textbook.online.



from "Chinese Croquembouche" (2021)



from "Congeegate" (2021)



from "Follow the Spoons" (2020)

PUBLICATIONS

Food Studies: Matter, Meaning, Movement

This new, free, open-access, digital textbook introduces undergraduate students to food, food culture, and food systems from a wide diversity of disciplines and practices. Chapters range from sovereignty to breast-feeding, financialization to food porn, pollination to fair trade. Embedded throughout, art, poetry, illustration, and audio-visual works offer moments to reflect on and synthesize the text-based entries. Contributors hail from the social sciences and humanities, the arts, psychology, biological sciences, literature, communications, and systems studies. Contributions

take the form of Perspectives, offering a top-level view of a key food-related theme, Cases, focusing on a grounded example of a food issue or context, and Creatives, which give readers an alternative means to interpret, reflect on, and react to food and its complexities. Chapters include learning objectives, discussion questions, exercises, and additional resources, enabling teachers to draw students into a broader examination of each theme. Glossary words are also included for further understanding and discussion.

For more information, testimonials, and contact information, or to read the book online or download it as an EPUB or PDF, go to [the project website](#).



Szanto, David, Amanda Di Battista, and Irena Knezevic, eds. 2022. *Food Studies: Matter, Meaning, Movement*. Ottawa, ON: Food Studies Press.

<https://www.doi.org/10.22215/fsmmm>

Showing Theory to Know Theory: Understanding social science concepts through illustrative vignettes

This collaborative, open-access, and freely downloadable textbook brings together a collection of short pedagogical texts that help new learners understand and engage with complex theoretical concepts and disciplinary jargon from the critical social sciences. While of use across disciplines and community contexts, several of the contributions are food-related, including a number from CAFS community members. Each entry “shows” an element of theory using an illustrative vignette—a short, evocative story, visual or infographic, poem, described photograph, or other audio-visual material. As a whole, *Showing Theory to Know Theory* aims to democratize theory while linking it to practical, grounded experience.

Terms included: Abjection | Affect
Affordances | Allyship | Alterity
Anthropocene | Assemblage
Cartesianism | Citizenship
Commodification | Complexity
Corporeality | Critical Pedagogy
Discourse | Emergence | Emotional Turn
| Epistemology | Epistemology of Dissent | Extractivism
Feminist Historiography | Food Sovereignty | Financialization
Gendered Messaging | Genealogy
Governance | Habitus and Field
Hegemony & Counter-Hegemony

SHOWING THEORY TO KNOW THEORY

Understanding social science concepts through illustrative vignettes



Ideology | Intersectionality | Landscape | Mediatization | Methodology
Mobilities | More-than-human | Neoliberalism | Objectivity | Ontological
Multiplicity | Othering | Path Dependence | Positionality | Positivism
Postfeminism | Poststructuralism | Prefiguration | Queer | Racial Fragility
Racial Passing | Racialization | Reciprocity | Reflexivity | Relationality
Resistance | Right to the City | Science and Technology Studies
Situatedness | Social Identity | Social Nature | Sovereignty | Structural
Power | Subjectivity | Sustainability | Tacit Knowledge | Transdisciplinarity
Transparency | Triangulation | Visualization | Whiteness

For more information, testimonials, and contact information, or to read the book online or download it as an EPUB or PDF, go to the [project website](#).

Ballamingie, Patricia, and David Szanto, eds. 2022. *Showing Theory to Know Theory: Understanding social science concepts through illustrative vignettes*. Ottawa, ON: Showing Theory Press. <https://doi.org/10.22215/stkt>

Mobilize Food! Wartime Inspiration for Environmental Victory Today

This book reveals the optimistic reality that food systems have been transformed before and can be transformed



again. To face the crisis of World War II, food production and consumption underwent major shifts, especially in Britain on the frontlines of the war. As shown in this British case study, clear lessons emerge for the present, as we rally to fight for climate stability today. More information is available on [the author's website](#).

Agroecology in the North: Centering Indigenous food sovereignty and land stewardship in agriculture 'frontiers'

This paper broadens the science, practice, and movement of agroecology to include the knowledge and practices of Indigenous peoples in Northern Canada. We contend there are parallels between Indigenous stewardship practices and agroecology's emphasis on respecting local ecologies and socio-cultural systems. One of the significant aspects of this paper is that it co-authors with Indigenous peoples from Ka'a'gee Tu First Nation and Sambaa K'e First Nation. In a process of co-creation, all authors worked together to form the argument and analysis in this paper. In doing so this paper practices what it preaches: it centers Indigenous voices in the conversation of agriculture futures in the North. Next steps coming from this paper are to continue to deepen the connections between agroecology and Indigenous food systems in practice with local communities in the North.

Price, Mindy Jewell, Alex Latta, Andrew Spring, Jennifer Temmer, Carla Johnston, Lloyd Chicot, Jessica Jumbo, and Margaret Leishman. 2022. "Agroecology in the North: Centering Indigenous Food Sovereignty and Land Stewardship in Agriculture 'Frontiers.'" *Agriculture and Human Values*, April.

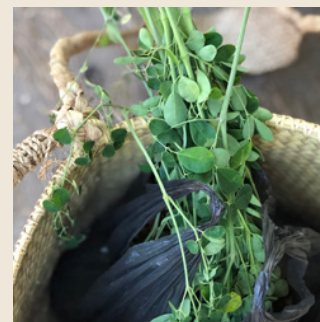
<https://doi.org/10.1007/s10460-022-10312-7>

Food Futuring in Timor-Leste: Recombinance, responsiveness, and relationality

The pluralistic nature of food culture and food systems produces complex and blended realities for research, often prompting approaches that embrace mixed methods and cross-sector partnerships. In parallel, calls for the decolonization of research methods have brought attention to the importance of relationality when working with local communities and traditional knowledge holders. This article presents the process and outcomes of the Timor-Leste Food Innovators Exchange (TLFIX), a multifaceted initiative centered on the contemporary and historic foodways of Timor-Leste, including current challenges to individual health, cultural identity, and economic-ecological sustainability brought about by centuries of colonial and transnational influence. Conceived within an international development context, TLFIX aimed at building local empowerment, economic development, and social change. Methods included quantitative, qualitative, and material-based approaches, including surveys, storytelling, and culinary innovation.



Food storytelling event in Biqueli, Timor-Leste (photo: Jeff Hamm)



Traditional Timorese foods (photos: Crystal Chiu)

As a “consulting academic” on the project, I contributed to the research design, coached team members on storytelling-as-method, and participated in a portion of the work. For the current text, I use the notions of recombination, responsiveness, and relationality to interpret our collective experience and to frame an example of carrying out mixed-method and mixed-participant work in complex food contexts. As a whole, this example illustrates ways in which to leave space for improvisation and emergence within food practice and scholarship.

Szanto, David. 2022. “Food Futuring in Timor-Leste: Recombinance, Responsiveness, and Relationality.” *Journal of Agriculture, Food Systems, and Community Development* 11 (2): 89–111.

<https://doi.org/10.5304/jafscd.2022.112.012>

Handpicked: Stories from the Field

“We can’t simply redistribute food waste to hungry people”: Food Waste, the Right to Food, and Municipal Solutions in Vancouver

[This episode of *Handpicked: Stories from the Field*](#) features Jamie-Lynne Varney, a master’s student in the School of Resource and Environmental Management at Simon Fraser University (SFU) who prepared the recent report, “Right to Food Framework for Tackling Food Waste and Achieving a Just Circular Economy of Food in Vancouver, B.C.” This report was a collaboration between the Food Systems Lab at SFU and the Vancouver Economic Commission. The process brought together community experts from across the food system to uncover ways to make these food systems more sustainable by reframing food waste using a Right to Food approach. Using “Theory of Change” methodology, Jamie-Lynne and her colleagues identified existing challenges and opportunities in the food system and suggested possible interventions for creating pathways to a more just and circular food system in Vancouver. Listen to *Handpicked: Stories from the Field*, the Laurier Centre for Sustainable Food Systems’ research podcast, wherever you get your podcasts. Or find episodes, show notes, and educational materials online on [the Handpicked website](#).



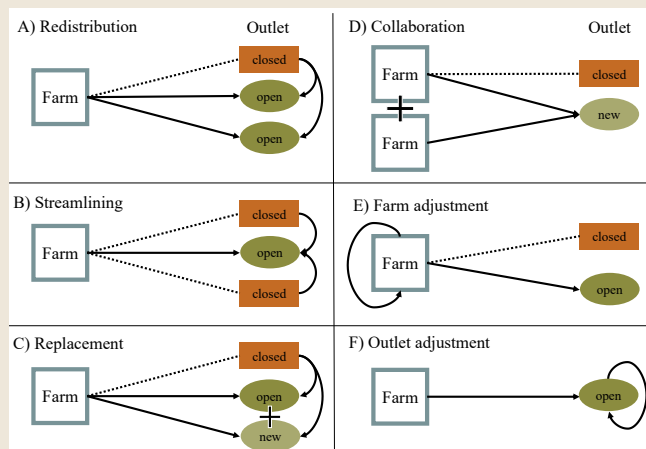
Reconnecting with Nature through Good Governance: Inclusive Policy across Scales

We are disconnected from nature, surpassing planetary boundaries at a time when our climate and social crises converge. Even prior to the emergence of COVID-19, the United Nations and its member states were already off track to achieve the Sustainable Development Goals (SDGs) and fulfil climate commitments made under the Paris Agreement. While agricultural expansion and intensification have supported increases in food production, this model has also fostered an unsustainable industry of overproduction, waste, and the consumption of larger quantities of carbon-intensive and ultra-processed foods. By addressing the tension that exists between our current food system and all that is exploited by it, different scales of governance can serve as spaces of transformation towards more equitable, sustainable outcomes. This review looks at how good governance can reconnect people with nature through inclusive structures across scales. Using four examples that focus on place-based and rights-based approaches—such as inclusive multi-lateralism, agroecology, and co-governance—the author hopes to highlight the ways that policy processes are already supporting healthy communities and resilient ecosystems.

Wilkes, Johanna. 2022. “Reconnecting with Nature through Good Governance: Inclusive Policy across Scales.” *Agriculture* 12 (3): 382. <https://doi.org/10.3390/agriculture12030382>

Diverse adaptation strategies helped local food producers cope with initial challenges of the COVID-19 pandemic: Lessons from Québec, Canada

The COVID-19 pandemic has demonstrated the vulnerability of food systems to disturbances. Advocates have promoted short food supply chains as more resilient and adaptable thanks to their embeddedness in local economic and ecological networks. As part of a broader case study on challenges facing farmers in local food supply chains in Québec, Canada, we asked farmers about the pandemic's impacts on food production and marketing in the province, including how food producers coped with these challenges. We sent an online questionnaire to 1,046 farmers who distribute food through direct marketing in Québec, identified through consumer-facing online platforms. We conducted follow-up interviews with 15 of the 133 farmers that completed the questionnaire to gain a better understanding of their pandemic-related challenges and opportunities, as well as their adaptation needs and strategies. We identified four main types of challenges among farmers: workforce shortages, balancing food demand and supply, changes in sales outlets and marketing channels, and other operational and development issues. In turn, six key adaptation strategies helped farmers reorganize their marketing and sales, which we categorize as: redistribution, streamlining, replacement, collaboration, farm adjustment, and outlet adjustment. Most surveyed local farmers felt well-prepared to adapt to the four major challenges that the COVID-19 pandemic forged or escalated, and our findings suggest that they demonstrated remarkable resilience to additional challenges posed by the pandemic. Our study therefore contributes important insights about how flexibility and redundancy among local farmers stabilized the local food system during the onset of a global pandemic.



Schreiber, K., Soubry, B., Dove-McFalls, C*, MacDonald, G.K. 2022. "Diverse adaptation strategies helped local food producers cope with initial challenges of the COVID-19 pandemic: Lessons from Québec, Canada." *Journal of Rural Studies* 90 (124–133). <https://doi.org/10.1016/j.jrurstud.2022.02.002>



DE L'ÉQUIPE DE L'INFOLETTRE FROM THE NEWSLETTER TEAM

Merci à toutes celles et ceux qui ont contribué à ce numéro de l'infolettre. Bonne continuation de vos recherches !

Thanks to everyone who contributed to this issue of the newsletter. Keep up your good work!