

l'Association
canadienne des études
sur l'alimentation



Canadian
Association for
Food Studies

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NEWSLETTER | ISSUE 36 | FALL 2023

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cover image:
by Vancouver based artist
Jeremy Crowle

MESSAGE FROM THE BOARD

In some ways, it feels like years since we were able to gather at York University to celebrate and enjoy each other's company and work. From the pre-conference workshop to farm tours all the way to an engaging exhibition gallery, the CAFS gathering this year showcased the incredible work of practitioners and scholars in food studies. As a new board, we have been hard at work trying to implement the changes approved at the AGM.

As spring has turned into summer and summer into fall, our board has also been transitioning through a new series of changes. This is our first year under the new board structure and we have all been working through how a horizontal leadership structure works in the context of our CAFS community. To that end, we have released a call for board members. We are looking for individuals to join us during this critical time for the association board. All positions have the same voice in decision-making and some positions have specific responsibilities. Currently, we are requesting nominations for a finance lead (treasurer) and non-specified Board member positions. You can find the call here: [Call for new Board members.](#)

We would like to extend our immense gratitude for the outgoing board members and all their contributions to making CAFS a strong community.

Since the AGM in May, we have been hard at work looking towards next year. The board has announced the details of a student symposium, Sustaining Shared Food Futures. While not operating in conjunction with

Congress, the symposium will be held in June in Montreal to allow for attendees to benefit from both events. Details here: [Sustaining Shared Food Futures](#)

MESSAGE DU CONSEIL

An exciting new addition of the Canadian Food Studies (CFS) journal has been released, read it here: [A Window, A Mountain, A Scape](#)

We want to thank the immense effort put in by Michelle Ryan – who has been managing to support CAFS over the past few years. Michelle has done an exceptional job not only supporting the board and membership but also growing our social media presence to reach new audiences. In addition, a virtual round of applause for the unwavering support David Szanto has shown to the association over many, many years of commitment. David worked behind the scenes to keep CAFS running smoothly. Michelle and David, together, co-Chaired the 2023 conference. In addition, a HUGE thank you to all the volunteers, organizers, presenters, support staff, hosts, and all those involved in the pre-conference and conference. Thanks to everyone's hard work, #CAFS2023 Assembly was the most attended in CAFS history.

CAFS and CFS can now be found on Mastodon. If you are on the open source, open access platform, give us a follow at <https://mstdn.ca/@CAFS>

We are looking forward to the year to come. May we be in community, produce meaningful work, and find ways to continue to connect.

The CAFS Board

NEWS

Wayne Roberts Memorial Scholarship in Food and Equity at New College, University of Toronto

On November 10th, an event to launch the Wayne Roberts Memorial Scholarship in Food and Equity at New College, University of Toronto, took place.

Wayne was a beloved food policy analyst, writer, and activist. He was also the manager of the Toronto Food Policy Council (TFPC) from 2000-2010. Roberts was the author of a number of books, including “Get A Life!, Real Food For A Change”, and “The No-Non-sense Guide to World Food.” He was also a regular contributor to Toronto’s NOW magazine. Roberts received the Canadian Environment Award for his contributions to sustainable living in 2002 and received the Canadian Eco-Hero Award in 2008.

The event to celebrate Wayne and his incredible contribution to the food movement included a panel discussion about food and equity, followed by music and food – the sort of event that Wayne would have loved!



The organizers would like to thank everyone who has donated to the scholarship. New College is matching donations and hopes to have a substantial endowment to be able to offer a significant scholarship each year to a food and equity student.

Donations can be made to the Wayne Roberts Memorial Scholarship here:
http://engage.utoronto.ca/Wayne_Roberts_Memorial_Scholarship

‘Making a Meal of It’ podcast

Dr. David Szanto is currently in the process of producing a new food podcast called ‘Making a Meal of It.’ The podcast will focus on the complex, weird, fabulous, and challenging realities of contemporary food culture and food systems, with guests offering diverse perspectives on singular themes (while I tie in food art, wordplay, taste, and humour). The first episodes will be released in early 2024, but you can start following David on his social media platforms

<https://www.iceboxstudio.com/IS/podcast/>

Food Studies Consulting

Long-time CAFS member David Szanto has launched [Icebox Studio](#), an academic consulting practice that serves the international food studies community. His services encompass project management, web and graphic design, video and audio editing, grant writing support, research design, knowledge mobilization, pedagogy, and training. The core idea behind Icebox Studio is to assist



full-time scholars in managing the logistical aspects of their academic work, allowing them to dedicate more time to research, writing, and teaching. In his words, “Food studies and university realities are rapidly evolving. No one individual can do it all, and nor should they.”

David also offers pro bono sessions to undergraduate and graduate students seeking a sounding board or external guidance on research, career paths, and food studies in general. Students interested in a one-hour conversation must obtain consent from their professor, supervisor, or program director. Afterward, they can complete the online web form to request an appointment. For more information, please visit <https://www.iceboxstudio.com/IS/>

Eleanor Boyle speaks at the ‘Food Thinkers’ international event

CAFS member Dr. Eleanor Boyle was the featured speaker for the international event Food Thinkers, from the London UK-based Centre for Food Policy on September 19, 2023. Many of you will know Professor Emeritus Tim Lang, who founded the Centre and has mentored many students, including Eleanor, for an MSc in Food Policy. You can see more Food Thinker talks here: [Centre for Food Policy](#)

Eleanor’s presentation summarised Britain’s unprecedented and bold transformation of agriculture, diets, and food networks in the late 1930s/1940s in hopes that its almost 50 million domestic citizens would be able to access adequate food during the chaos of World War II. Eleanor suggested that our societies similarly take bold steps today for better food systems. For example, she outlined reasons to limit the production

and consumption of livestock, meat, and dairy for climate, health, and justice. Watch here: [September 2023 Food Thinkers: Eleanor Boyle](#)



‘Cultivating Community’ Newsletter

Dr. Amanda Shankland has launched a monthly newsletter, the ‘Cultivating Community’ newsletter. The newsletter provides commentary on how community-centred thinking and action can drive sustainable environmental and food movements forward. The newsletter explores how people across the country are broadening the notion of food communities to include all plants, insects, animals, and people.

Subscribe on Google Groups [here](#).
Subscribe on LinkedIn [here](#).

‘Handpicked’ podcast

This fall, as we revel in the harvest and the changing seasons, two podcast episodes from the Laurier Centre for Sustainable Food Systems podcast, Handpicked, invite us to delve into Indigenous Food Systems and



Food Sovereignty. Take a moment to listen to ‘What are Indigenous Foods?’ and ‘Environmental Dispossession.’ These guest episodes are hosted by Dr. Marylynn Steckley, an Associate Pro-

fessor at Carleton University, and feature Dr. Kahente Horn-Miller, Dr. Hannah Neufeld, and Steckley’s students as they explore the challenges and opportunities of settler-colonial food solidarity, allyship, and food sovereignty. The podcasts were produced by Josh Steckley and were created in partnership with Dr. Sonia Wesche.

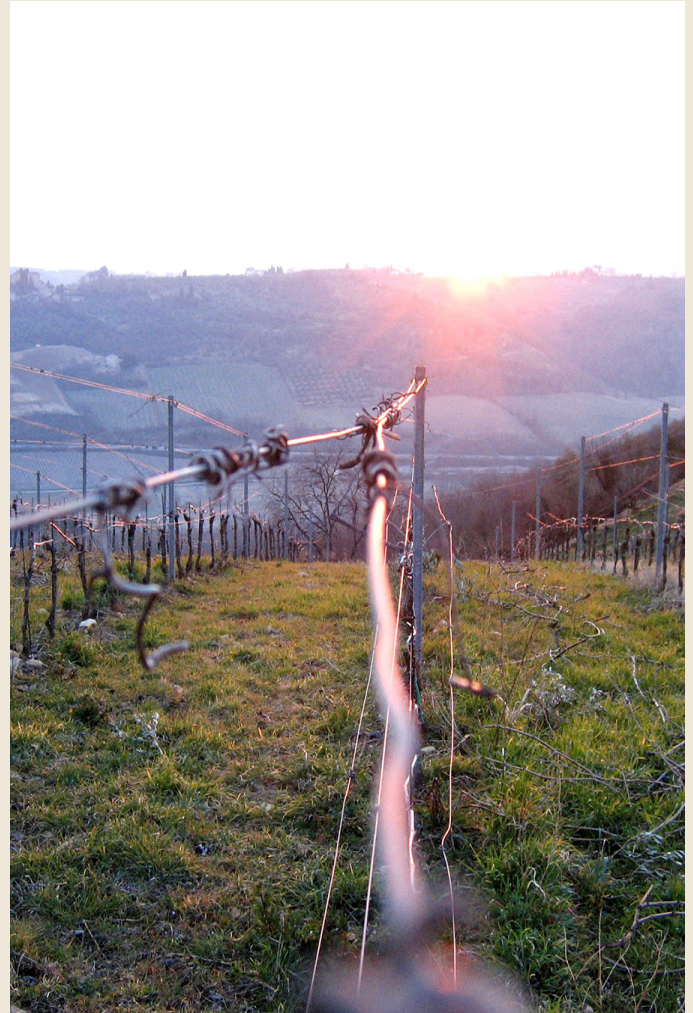
‘Handpicked’ podcasts can be found [here](#).

Canadian Food Studies – Journal Update

Canadian Food Studies/La Revue canadienne des études sur l’alimentation is pleased to announce the arrival of three new editors to our collective: L. Sasha Gora (University of Augsburg), Laurence Godin (Université Laval), and Yukari Seko (Toronto Metropolitan University). Take a look at Sasha’s editorial in the current issue, “[A window, a mountain, a scape,](#)” for her generous and thoughtful view from abroad.

As we approach our 10th anniversary (and the 500 submissions mark), we are excited to look back at the evolution of the journal and look forward to the

many great articles, perspectives, and reviews to come. Be a part of that future and [submit your next research output to CFS](#)—we welcome a wide range of content and formats! And for the details about what’s been happening over the last year, take a look at our [2022–23 annual report](#).



PUBLICATIONS

Food, an issue of social justice: Food movements, public policy, and inequality

Nathan McClintock (Institut national de la recherche scientifique) co-edited a special issue of the open-access journal *Lien social et Politiques* entitled “Food, an issue of social justice: Food movements, public policy, and inequality”. The issue includes fifteen articles by researchers in Québec, France, and Switzerland on a range of subjects, from school lunches and urban agriculture programs to community fridges and emergency food, as well as two articles translated into French for the first time (one on Indigenous food sovereignty and the other on green gentrification and land justice in Detroit). The articles are available [here](#).

Toxic freedom: how middle-class seasonal fruit pickers perceive and manage agrochemical exposures

In a global agricultural context that is more chemically dependent than ever, occupational exposure to pesticides typically maps onto entrenched inequalities. Existing research has documented the health hazards of agrochemical exposure facing predominantly low-income, racialized farmworkers. Yet some young middle-class people in wealthy countries are intentionally pursuing informal seasonal farm jobs. How do workers in social positions that typically protect against workplace vulnerability manage the uncertainty of toxic exposures? This study draws on ethnographic observations and in-depth interviews with French, English and Spanish-speaking domestic and international farmworkers in British Columbia, Canada. Weiler identifies three ways farmworkers perceive and manage agrochemical exposure: informal bodily evidence, individ-

ually managing risks, and rationalizing exposure. The article introduces the concept of ‘toxic freedom’ to show how workers may downplay workplace risks by framing pesticide exposure as a reasonable trade-off for personal autonomy, countercultural idealism and temporary youthful adventure.

Weiler, A. M. (2023). Toxic freedom: how middle-class seasonal fruit pickers perceive and manage agrochemical exposures. *Environmental Sociology*, 9(4), 490-500.

Housing Conditions and Health Implications for Migrant Agricultural Workers in Canada: A Scoping Review

Migrant agricultural workers face various health inequities that have led to preventable illness and death. This paper investigates how material housing conditions have shaped physical and mental health outcomes for temporary foreign workers in Canadian agriculture. The authors conducted a scoping review of literature on migrant agricultural worker housing in Canada published between 2000–2022, analyzing insights on the physical quality of workers’ housing in relation to international frameworks on housing quality. This scoping review provides timely insights and recommendations to inform research, policy, and public health interventions.

Caxaj, C. S., Weiler, A. M., & Martyniuk, J. (2023). Housing Conditions and Health Implications for Migrant Agricultural Workers in Canada: A Scoping Review. *Canadian Journal of Nursing Research*, 08445621231203086.

Recalibrating Data on Farm Productivity: Why We Need Small Farms for Food Security

The recently published work, titled “Recalibrating Data on Farm Productivity: Why We Need Small Farms for Food Security,” delves into the importance of small farms in ensuring food security. In 2009, the ETC Group estimated that around 70% of the global food supply came from the ‘peasant food web.’ This figure has been both embraced and criticized, with recent critiques focusing on analyzing farm productivity to provide more precise estimates. Several analyses now suggest that small farms’ contributions to total food production are closer to one-third, challenging the notion that small food producers play a significant role in food security. However, the authors of this work challenge this argument by reevaluating available farm productivity data. They demonstrate that smaller farms continue to make a substantial contribution to food production and consistently outperform their larger counterparts. Furthermore, the authors argue that their own interpretation needs to estimate the full extent of small farms’ contributions, which include non-monetary aspects like ecosystem services and community life. These contributions often run counter to the productivist model that drives large-scale industrial agriculture. The authors emphasize that policies supporting small farms are not only crucial for global food security but also for transitioning to more sustainable and equitable food systems.

Knezevic, Irena, Alison Blay-Palmer and C. Jane Clause. (2023). ‘Recalibrating Data on Farm Productivity: Why We Need Small Farms for Food Security.’ *Sustainability*, 15(19), 14479; DOI: 10.3390/su151914479, <https://www.mdpi.com/2071-1050/15/19/14479>.

Food Waste and Survival in Times of the Soviet Famines in Ukraine

This article focuses on the interconnections and interrelations between food, waste, people and state during a series of survival crises in the famines of 1921–3, 1932–3 and 1946–7 in Soviet Ukraine. Owing to grain and food requisitions, the collectivization of agriculture and rationing, as part of the state’s growing control over the flow of economic resources from the 1920s to the 1940s, discarded food acquired particular importance for people’s survival during these times of extremes. Focusing on both individual and institutional levels of waste production and regulation, this study explores the role of food waste in the survival practices of the starving and traces the development of their individual resourcefulness and interconnectedness with wider social and natural environments. The article explores different types of food waste, including husks, leftover food, carrion and spoiled and rotten food and the spaces of its collection. By ‘following’ the traces of waste in urban and rural landscapes, including, among others, dumpsters, slaughterhouses, cattle cemeteries and railway stations, the article brings into focus the critical changes in human–food, human–waste and human–nature relationships in times of extremes.

Skubii, Iryna. “Food Waste and Survival in Times of the Soviet Famines in Ukraine.” *Journal of Contemporary History* 0, no. 0 (July 17, 2023). <https://doi.org/10.1177/00220094231186089>.

There Are as Many Sorts of Mango as of Apples

Nathalie Cooke is excited to announce her newest book chapter, “There Are as Many Sorts of Mango as of Apples’: The Gwillim Archive and the Emergence of Anglo-Indian Cuisine.” The Gwillim Project, led by Victoria Dickenson, was awarded the Society for the History of Natural History President’s Medal for 2022 --an award recognizing contribution and impact in promoting and improving accessibility, inclusivity and diversity to the study of the history of natural history.

Cooke, N. (2023). ‘There Are as Many Sorts of Mango as of Apples’: The Gwillim Archive and the Emergence of Anglo-Indian Cuisine. A. Winterbottom, V. Dickenson, B. Cartwright & L. Williams (Eds.), in *Women, Environment, and Networks of Empire: Elizabeth Gwillim and Mary Symonds in Madras*. MQUP, 231-247

Edible Extinction: The Environmental Turn in American Food Writing

How is food writing a means with which to document environmental change? Beginning with Jonathan Gold’s 2011 op-ed in the Los Angeles Times—“Shark fin soup: The taste of extinction”—this essay charts the environmental turn in American food writing. Like Gold’s piece, there are examples of articles that rally particular causes; others document and mourn losses that have already happened. This book chapter considers how American food writing represents, activates, or seeks to preserve the environment by surveying the genre’s growing environmental consciousness. It looks at the work of M.F.K. Fisher, Michael Pollan, Frances Moore Lappé, and Jonathan Safran Foer. Unfolding in three parts, the first fleshes out food writing as a genre. Next, it considers the environmental turn in American

food writing. To conclude, the chapter returns to food and extinction.

Gora, L. S. (2023). *Edible Extinction: The Environmental Turn in American Food Writing*. In P. Calvi (Ed.), in *The Literary Journalist as Naturalist*. London: Palgrave MacMillian. (Forthcoming)

Let Them Eat (Blue) Crab

The table, in many ways, is not only a stage but also a map. Critically considering the connections between eating and ecology, TBA21’s Ocean Space has been hosting a series in Venice titled *Convivial Tables* that brings together artists and scientists, chefs and activists to reflect on the intimate relationship the table has with environments both near and afar. The publication *Entrée: The Pannier of the Venice Lagoon* further expands on the conversations that the Ocean Space table has hosted thus far, and “Let Them Eat (Blue) Crab” reflects on so-called invasive species, the relationship between cuisines and borders, and the politics of what and whom gets to belong where.

Gora, L.S. (2023). *Let Them Eat (Blue) Crab*. In M.M. Sierra & B. Nardacchione (Eds.), in *Convivial Tables: The Cross Between Food and Ecology*. Madrid: TBA21-Academy, 2023.

‘We Did Not Shrink From Eating Carrion:’ Food Disgust And Early Soviet Famines

Disgust plays a central role in everyday food choices, preventing people from eating rotten or spoiled products and maintaining traditional food taboos. Under the influence of extreme conditions such as famine, however, disgust and the associated so-called lower senses of taste and smell adapt, transforming both food

consumption patterns and food ethics. This chapter addresses the problem of disgust from the vantage point of social history and famine and food studies. Focusing on the early Soviet famines of 1918-1919, 1921-1923, and 1932-33, it explores the impact of famine on food choices, taste, and cultural norms. In each of these famines, extreme conditions compelled people to consume substances that were spoiled, inedible, or simply taboo. In desperation, people turned to wild plants, diseased animals, pets such as dogs and cats, and, in the most extreme cases, human flesh. This research seeks not only to chart these changes in consumption, but to probe how famine effected changes in taste, food ethics, and societal norms. To do so, it draws on a rich body of sources including contemporary nutritional and psychological studies, diaries and memoirs, and interviews. By focusing attention on the issue of disgust in times of crisis, this chapter seeks to make a novel contribution to famine studies and to bring a new perspective to bear on the cultural history of disgust.

Manley, Rebecca, and Iryna Skubii. “We Did Not Shrink From Eating Carrion: Food Disgust And Early Soviet Famines.” In *Cultural Approaches to Disgust and the Visceral*, edited by Max Rynnänen, Heidi Kosonen, and Susanne Ylönen, 119–30. New York: Routledge, 2022.

Shadow Negotiators: How UN Organizations Shape the Rules of World Trade for Food Security

“Shadow Negotiators” is a pioneering book that reveals the role of United Nations (UN) organizations in influencing the discourse, agenda, and outcomes of international trade lawmaking within the World Trade Organization (WTO). Even though UN organizations

lack formal representation at the WTO bargaining table, Matias E. Margulis argues they have functioned as “shadow negotiators.” These organizations have engaged in political actions to shape the trajectory and results of multilateral trade negotiations. The author’s analysis focuses on one of the most contentious issues in global trade politics, agricultural trade liberalization, and highlights interventions by four different UN organizations: the Food and Agriculture Organization (FAO), the World Food Programme (WFP), the Office of the High Commissioner for Human Rights (OHCHR), and the Special Rapporteur on the Right to Food (SRRTF).

This book identifies innovative intervention strategies employed by UN actors to influence the rules of global trade. It underscores that UN organizations didn’t intervene in trade lawmaking as a form of competition with the WTO or due to ideological resistance to trade liberalization. Instead, their interventions stemmed from concerns that specific trade rules could adversely impact global food security, contrary to their core mission of alleviating world hunger and safeguarding the human right to food.

Margulis, M. M. (2023). *Shadow Negotiators: How UN Organizations Shape the Rules of World Trade for Food Security*, Stanford University Press

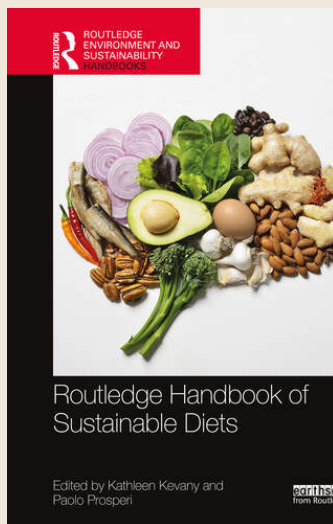
Transformations of Global Food Systems for Climate Change Resilience Addressing Food Security, Nutrition, and Health

“Transformations of Global Food Systems for Climate Change Resilience: Addressing Food Security, Nutrition, and Health” provides poignant case studies of climate change resilience frameworks for nutrition-fo-

cused transformations of agriculture and food systems, food security, food sovereignty, and population health of underserved and marginalized communities from across the globe. Each chapter is drawn from diverse cultural contexts and geographic areas, addressing local challenges of ongoing food and health system transformations and illustrating forms of resistance, resilience, and adaptations of food systems to climate change.

Gadhoke, P., Brenton, B., & Katz, S.H. (2024) Transformations of Global Food Systems for Climate Change Resilience Addressing Food Security, Nutrition, and Health. Routledge: Taylor and Francis.

Routledge Handbook of Sustainable Diets



This handbook offers a must-read, comprehensive, and cutting-edge overview of sustainable diets, a crucial issue with profound implications for the environment and the health and well-being of society. Sustainable diets are designed to minimize and mitigate the significant adverse impacts of food production on the environment while addressing alarming health trends in food consumption. They

promote healthy diets that reduce premature disability, disease, and death. Within the pages of the Routledge Handbook of Sustainable Diets, we call for creative, compassionate, critical, and collaborative solutions

that transcend national boundaries, disciplinary boundaries, and sectoral boundaries. To address these multifaceted issues, the volume is organized into sections that cover environmental strategies, health and well-being, education and public engagement, social policies and food environments, transformations and food movements, economics and trade, design and measurement mechanisms, and food sovereignty. Featuring contributions from emerging and established academics, the handbook offers a global, multidisciplinary assessment of sustainable diets, drawing upon case studies from diverse regions around the world. The handbook concludes with a call to action, providing readers with a comprehensive roadmap of strategies that have the potential to significantly enhance sustainability, combat global warming, reduce diet-related non-communicable diseases, and tackle issues of oppression and racism.

Kevany, K & Prosperi, K, Eds. (2023). Routledge Handbook of Sustainable Diets, 1st Edition. Routledge: Taylor and Francis.

Available [here](#).

Canadian Literary Fare

When writers place food in front of their characters – who after all do not need sustenance – they are asking readers to be alert to the meaning and implication of food choices. As readers begin to listen closely to these cues, they become attuned to increasingly layered stories about why it matters what foods are selected, prepared, served, or shared, and with whom, where, and when.

In Canadian Literary Fare Nathalie Cooke and Shelley

Boyd explore food voices in a wide range of Canadian fiction, drama, and poetry, drawing from their formational blog series with Alexia Moyer. Thirteen short vignettes delve into metaphorical taste sensations, telling how single ingredients such as garlic or ginger or food items such as butter tarts or bannock, can pack a hefty symbolic punch in literary contexts. A chapter on Canada's public markets finds literary food voices sounding a largely positive note, just as Canadian journalists trumpet Canada's bountiful and diverse foodways. But in chapters on literary representations of bison and Kraft Dinner, Cooke and Boyd bear witness to narratives of hunger, food scarcity, and social inequality with poignancy and insistence.

Cooke, N., Boyd, S., & Moyer, A (2023) Canadian Literary Fare, Carleton Library Series.
232 Pages, 6 x 9, 18 illustrations, ISBN 9780228016632

Available [here](#).



Canadian Food Studies – latest issue!

Vol. 10 No. 3 (2023): A Window, A Mountain, A Scape

Editorial

[A window, a mountain, a scape](#)

L. Sasha Gora

Review Article

[Intersections of race, COVID-19 pandemic, and food security in Black identifying Canadian households: A scoping review](#)

Keji Mori, Elizabeth Onyango

Research Articles

[Agri-food territory as tourist attraction in Quebec Reflections on representations of a gourmet destination based on the concept of terroir](#)

Ronaldo Tavares de Souza, Pascale Marcotte, Laurent Bourdeau

[Food system resilience tested The impact of COVID-19 on a major node in North America's produce supply chains](#)

Sarah Elton, Evan Fraser, Ruth Siew

[Exploring collaboration within Edmonton's City Table on Household Food Insecurity during the COVID-19 pandemic](#)

Alexa Rae Ferdinands, Oleg Lavriv, Mary Beckie, Maria Mayan

[Generations of gardeners regenerating the soil of sovereignty in Moose Cree First Nation: An account of community and research collaboration](#)

Michael Robidoux, Keira A. Loukes, Emalee A. Vandermale, Tegan J. Keil, Janice Cindy Gaudet

Book/Art/Event Reviews

[Review of *Chocolate: How a New World commodity conquered Spanish literature* by Erin Alice Cowling](#)

Aqeel Ihsan

[Review of *Harvesting Freedom: The life of a migrant worker in Canada* by Gabriel Allahdua](#)

Noura Nasser

[Review of *Canadian Literary Fare* by Nathalie Cooke, Shelley Boyd, with Alexia Moyer](#)

Amanda Shankland

Choux Questionnaire

[The CFS Choux Questionnaire: Geneviève Sicotte, literature professor](#)

Genevieve Sicotte

CAFS NEWS

Recruiting CAFS Board Members 2023-2025

We are recruiting new members for the Canadian Association for Food Studies (CAFS) board of directors. If you would like to nominate someone or self-nominate, please send a short (150 words max) bio statement to cafsadmin@foodstudies.ca by Dec. 7th, 2023. More details here: [Recruiting CAFS Board Members](#)

CAFS Academy: Sustaining Food Futures

The event, with the theme sustaining food futures will be held in Montreal, June 17th and 18th 2024, in partnership with the CFC at Concordia University. More details here: [Call for Participation](#).



On the crisis in Palestine

The board of directors of the Canadian Association of Food Studies has been carefully considering our response to the ongoing and critical situation in Palestine. CAFS did not have the processes or resources in place to respond to this situation in a timely manner with the care and respect it deserves. We regret this delay and wish the membership to know that our silence, thus far, in no way reflects our position on this critical matter. As a board, we are working towards implementing procedures for dealing with matters of this utmost significance in a timely manner. We are currently drafting a statement and will be engaging with the membership as we move forward.

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

Thank you to everyone who contributed to this issue of the newsletter. Thank you to David Szanto on all his hard work on the previous newsletters, and supporting the new team in putting this newsletter together.

Best regards from the newsletter team, Michelle Ryan, Amanda Shankland and Aqeel Ihsan.