

l'Association
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sur l'alimentation



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MESSAGE FROM THE BOARD
OF DIRECTORS /
MESSAGE DU CONSEIL

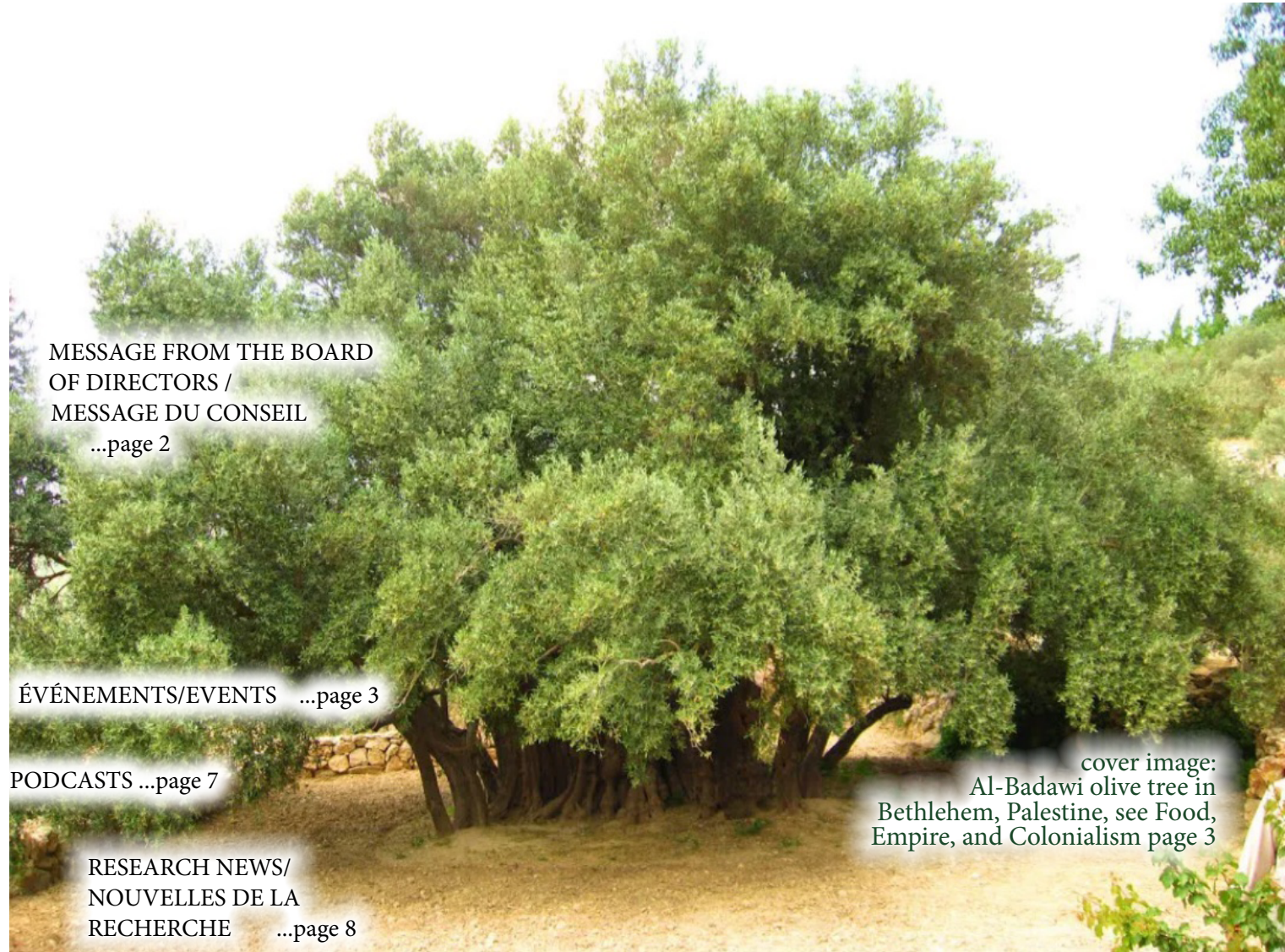
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cover image:
Al-Badawi olive tree in
Bethlehem, Palestine, see Food,
Empire, and Colonialism page 3



MESSAGE FROM THE BOARD

As we finally transition from the cold winter months, we at CAFS are feeling the lightness and optimism of spring and the perennial season of change and regeneration. Our small but mighty team has spent a lot of time, energy, and attention on the upcoming **Student Symposium**, '[Sustaining Shared Food Futures](#),' which will be held on **June 17 & 18, 2024**. We are excited about the unique mentorship opportunities that registrants will benefit from and the informal and intimate setting that will surely spur connection between early career and established food studies scholars across Canada. Read more about the symposium in the Events section of the newsletter.

The CAFS board is grateful for the time and collective energy of the **Ad Hoc Committee on Palestine and the Right to Food**. The Committee was established by a group of CAFS colleagues in early January after a call to the membership was sent over the CAFS listserv. The aim of the Committee is to create spaces for learning, discussion, and action regarding the current situation in Israel/Palestine. The committee has been working with other organizations to promote food justice, food sovereignty, and the right to food. Our CAFS community is welcome to participate in two upcoming events that are being delivered by the Committee. These events, a panel discussion on **Food, Empire and Colonialism: From Palestine to Turtle Island** and a screening and discussion on **Aisha's Story**, are detailed further in the Events section of the newsletter. We thank the Ad Hoc Committee for all their hard work in making these learning opportunities and resources available to the CAFS community. You can also demonstrate your

opposition to food as a weapon of war, by signing and sharing the [Food Security Organizations Coalition Statement on the siege of Gaza](#).

MESSAGE DU CONSEIL

We'd also like to draw attention to the latest edition of the **Canadian Food Studies Journal**, '[Introducing Meat Studies](#).' It's a collection of articles centring on critical discourses around meat and the implications for climate change and environmental sustainability, human health, economic wellbeing, food futures, and animal and ecological ethics. Thank you to the editorial team and the contributing scholars for bringing this novel discussion forward to our food studies community.

We hope you enjoy the compilation of submissions in the Spring edition of the CAFS newsletter. The newsletter wonderfully demonstrates the diversity of research and scholarship across Canada. The selection of upcoming events, podcasts, and documentaries signals how much food issues have become part of the public consciousness. Thank you to everyone for your contributions, and a big thank you to Michelle Ryan for their efforts in making this edition possible.

In closing, we are looking forward to hosting the **CAFS Annual General Meeting in the summer of 2024**. We will soon share communications about this virtual event and the annual call for new Board of Directors members.

The CAFS Board

EVENTS

Food, Empire and Colonialism: From Palestine to Turtle Island

Organized by the Canadian Association of Food Studies (CAFS) ad hoc Committee on Palestine and the Right to Food

1:00 - 3:00 pm EDT, Thursday, May 9, 2024,
Zoom: Register [HERE](#)

In this discussion, panelists will examine the relationship between food, empire and colonialism, drawing connections between the current genocide in Gaza with colonial projects across Africa and Turtle Island. Panelists will discuss how imperial and colonial regimes have and continue to use deliberate starvation and the weaponization of food and food-growing lands as a means of genocidal violence.

Amid the horrific settler colonial violence happening in Gaza, we also raise crucial questions about the role of food in culture, identity and connection to the land. We ask: What pathways exist across colonial contexts to revive, repair and sustain seed and food sovereignty for colonized peoples fighting for freedom, life, and liberation?

Panelists:



Justin Podur runs the Anti-Empire Project podcast and YouTube channel including the Gaza War Sit Rep series and the Civilizations historical series. He is the author of *Siegebreakers*, a 2019 speculative novel where Pal-

estinians win a war of liberation. He has been to Gaza and the West Bank and volunteered with the International Solidarity Movement (ISM) in 2002.

Yafa El Masri is both a refugee and a researcher. She



has a PhD in Human Geography and an MSc in Local Development Studies from the University of Padova, Italy. She is currently a Postdoctoral Research Associate at the Department of Geography at Durham University in the UK. She is also the leader of the Decolonizing Development Research Work Group at the EU-funded Decolonizing Development COST Action (DecolDev). She has various Academic and non-academic publications in books, journals, and digital platforms. As a Palestinian refugee herself, Yafa's main research focus is Palestinian refugees and their waiting zones, but her broader set of research activities is centred around refugee studies, decoloniality, and critical development studies. Yafa has years of experience working in grassroots community-based organizations in addition to International Organizations such as the UNRWA.



Max Ajl is a Senior Fellow at University of Ghent and an associated researcher at the Tunisian Observatory for Food Sovereignty and the Environment. He is an associate editor at *Agrarian South* and *Journal*

of Labor and Society, and has written for *The Journal of Peasant Studies* and the *Review of African Political Economy*. His book, *A People's Green New Deal*, was published in 2021 with Pluto Press.

Aisha's Story Film Screening (CAFS members only)

Organized by the Canadian Association of Food Studies (CAFS) ad hoc Committee on Palestine and the Right to Food

Screening 6:30 pm EDT; Q&A and Discussion 7:30 pm EDT, Wednesday, May 29, 2024

Zoom: Registration [HERE](#)

CAFS Membership [HERE](#)

About the Film: “Food is the most precious part of Palestinian heritage.” Aisha Azzam and her husband started their family grain mill in Baqa’a refugee camp, Jordan, 35 years ago. She treasures her role in safeguarding culture by milling the wheat, grains, and herbs essential to Palestinian cuisine. Through food, Aisha traces the story of Palestinian displacement and rebuilding family and community in a refugee camp. Harvesting, milling, and cooking ground the film’s arc of displacement, longing, steadfastness and resistance. “Food is what keeps us together as Palestinians,” Aisha says.

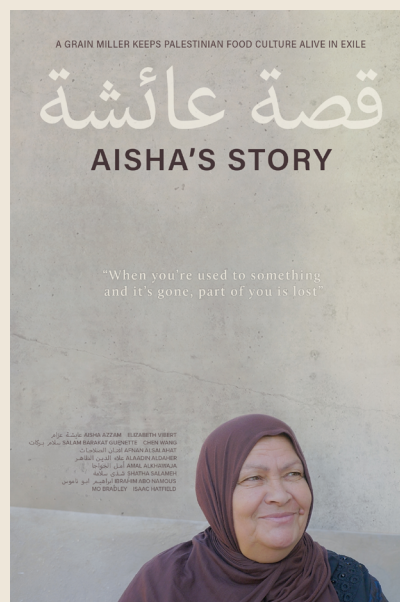
Aisha has been conjuring feasts since the day she volunteered, pregnant with her first child, to feed the local mosque. Maftoul, maqloobeh, musakhan, kousa mahshi – food and feasts punctuate the story of Aisha’s life. She teaches her grandchildren to use the grinding stone her grandmother carried with her when the older generations were forced to flee in 1948. She and an old friend prepare a feast with their grandchildren, squabbling good-naturedly over micro-local expressions of Palestinian cuisine. She cooks with her daughters “hand by hand,” although several are blind. Aisha’s challenges are many. She meets them with humour,

sumud (steadfastness), and food.

As yet another tragedy unfolds in Palestine, Aisha’s story captures the loss, beauty, love and resistance that define Palestinian lives.

Panel Discussion and Q&A with Salam Barakat Guenette grew up in a Palestinian family in Amman, Jordan. She has an MA in History from the University of Victoria and works for the BC government. Consulting producer of “Aisha’s Story,” Salam’s research interests are in human migration and the intersection rather than the clash of cultures.

Elizabeth Vibert is a professor of History at the University of Victoria. She is co-director, writer, and producer of “Aisha’s Story.” For several years, she has been conducting an oral history project with Aisha Azzam and members of her community in Baqa’a refugee camp, Jordan.



Food Insecurity: Let's Move Beyond Charity! Systemic Issues Require Systemic Solutions

L'insécurité alimentaire : allons au-delà de la charité!
Les problèmes systémiques nécessitent des solutions systémiques

1:00 pm - 5:00 pm EST, June 18, 2024
In person, Concordia University, Montreal.

Come and hear from community groups and researchers who call for systemic social changes and a shift away from food charity approaches to address food insecurity.

An afternoon of discussions comprising:

- A roundtable featuring Food First NL, Regroupement des cuisines collectives du Québec, FoodShare Toronto and Maskwacis Education Schools Commission
- An interdisciplinary panel of researchers whose work aligns with the food groups' actions and propositions

Bilingual event with live translation FR-ENG.

Registration and details will soon be shared via CAFS mailing list. In the meantime, feel free to contact Myriam Durocher (myriamdurocher@cunet.carleton.ca) if you have any questions about this event.

13:00h - 17:00h HNE, 18 juin 2024
À l'Université Concordia, Montréal.

Venez entendre et apprendre de groupes communautaires et de chercheur.e.s qui revendiquent des changements systémiques et un détournement des approches axées sur la charité pour aborder l'insé-

rité alimentaire.

Un après-midi de discussions comprenant:

- Une table ronde réunissant : Food First NL, Regroupement des cuisines collectives du Québec, FoodShare Toronto et Maskwacis Education Schools Commission
- Un panel interdisciplinaire de chercheur.e.s dont les travaux sont alignés avec les actions et propositions des groupes

Événement bilingue avec traduction en direct AN-GL-FR

Inscription et détails à venir via la liste d'envoi de l'ACÉA. Entre-temps, n'hésitez pas à contacter Myriam Durocher (myriamdurocher@cunet.carleton.ca) pour toute question à propos de l'événement.

Join us at DevOur Campus

June 18 - 20, 2024
(overlapping with [2024 CAFS Student Symposium](#) on June 17 & 18, 2024)
Concordia University, Montreal

This June, the Communal Lunch Project and Concordia Food Coalition are hosting the first-ever [DevOur Campus Conference](#): three days of action, connection, and innovation to forge practical paths for social, environmental, and economic justice through campus food. The agenda includes theoretical sessions and practical training designed to create a forum for campus food system changemakers to connect, exchange ideas, and help build conditions for food sovereignty on campuses across Canada.

Who are we looking for?

We are inviting and uniting food group organizers/ community builders from as many campuses as possible to represent the food justice work happening at your campus and to share lessons from 20 years of food-system organizing. The conference is open to all stakeholders in campus food: students, faculty, staff, advocates and external community partners.

Please email us at communallunch@gmail.com if you have any questions.

Hope to see you there!



Sustaining Food Futures #CAFS2024

CAFS Board took a one-year break from organizing our wildly popular and deeply important CAFS Assembly. For several years, the Assembly ran in partnership with Congress. This year, we are heading to Montreal June 17-18th, to offer the “[Sustaining Food Futures Student Symposium](#)” in partnership with Concordia Food Coalition’s “[DevOur Campus Conference](#)” June 18-20th. Congress is also taking place in Montreal, and we are

hopeful our Symposium attendees will take advantage of the many offerings Congress has for the public while we are in the city.

The CAFS Student Symposium is a skills-building gathering. We are matching emerging scholars with volunteer mentors from across the CAFS family of scholars. Participants will discuss their work and engage with Mentors to improve research skills, expand networks, and build capacity for journal writing and grant writing. Participants have group workshops and small breakout sessions with dedicated educators whose works have inspired a generation of food scholars. Please visit the [website](#) for information on our hybrid options to be posted after May 5th. We are also accepting late registrations.

CAFS Board is accepting expressions of interest from people willing to volunteer to organize a full CAFS Conference in 2025, location yet to be determined. We welcome interest from established scholars and tenured professors to assist with funding applications and network building. Email assembly@foodstudies.ca for more information.



PODCASTS

Making a Meal of It – a podcast for eaters of all appetites

David Szanto's new food podcast, [Making a Meal of It](#), was launched in March 2024 with a first season of 15 episodes. Covering such wide-ranging themes as kitchens, media/tech/AI, fermentation, meat and power, mushrooms, fat, and eco-gastronomy, the show includes conversations with academics, artists, food practitioners, and activists. Additional tasting and questionnaire segments round out the podcast. Each episode approaches its subject from a variety of angles, putting together a composite perspective in which systemic dynamics and the complexity of relationships are foregrounded. Among the 30+ guests are philosopher Lisa Heldke, digital ag researcher Maaz Gardezi, media scholar Signe Rousseau, fat activist Virgie Tovar, artist Zack Denfeld, fermentation experts Maya Hey and Josh Evans, fisheries researcher Kristen Lowitt, and meat politics scholar Julie Guthman.

The complete list of episodes and show notes are available on the [podcast website](#), and listeners can subscribe on most major podcasting platforms, including [RSS.com](#), [Apple Podcasts](#), [iHeartRadio](#), and [Spotify](#). Updates and announcements can also be found on [Facebook](#), [Instagram](#), and [X](#).



Edible Ocean

[Edible Ocean](#) is a new podcast series with eight episodes that aims to inform audiences about a range of issues, from the major threats to the planet's oceans to the state of global fisheries and valuable information about choosing sustainable seafood. Tony Winson, emeritus professor at the University of Guelph, has interviewed experts with vital and in-depth knowledge about such topics as the ecological history of the Atlantic Ocean, the various profound impacts of climate change on ocean ecologies, the state of global fish stocks we take for food, as well as Canadian environmental ocean advocates, seafood certification experts and even a West Coast salmon fisherman. Edible Ocean is a podcast that is not to be missed.



Handpicked: Stories from the Field

Episode 1, Season 6 of the [Laurier Centre for Sustainable Food Systems'](#) podcast [Handpicked: Stories From the Field](#). This episode is a conversation with Dr. Andrew Spring, Enock Mac'Ouma, and Dr. Evelyn Nimmo, introducing the [Voicing Change](#) project. Voicing Change: Co-Creating Knowledge and Capacity for Sustainable Food Sys-

tems is a SSHRC-funded research grant that connects community partners, researchers, and students from three regions—Northwest Territories; Migori County, Kenya; and Southern Brazil—to create a Community of Practice exploring local, innovative, and sustainable food systems that centre traditional and Indigenous knowledges. More episodes can be found [here](#). See also the project’s [YouTube](#) introduction to Voicing Change.



NEWS

Funding available for applied research projects supporting greenhouse-related technologies

Do you know a business developing, testing, or validating a technology that will support indoor horticulture? The Greenhouse Technology Network (GTN) is a consortium of five research-focused centres. Led by Niagara College, the GTN helps small and medium-sized greenhouse and related technology businesses in Southern Ontario extend R&D capabilities. Each centre, [Niagara College Research & Innovation](#), [Vineland Research and Innovation Centre](#), [Controlled Environment Systems Research Facility](#) at the University of Guelph, [Brock University](#) and the

[University of Windsor](#) have horticultural expertise and specialized facilities to support technology projects for businesses solving greenhouse industry challenges. Member research experts help businesses ACCESS funding and DE-RISK technology projects (maximum of \$100K per project match). Applications for funded projects are online, ongoing, and non-competitive. All projects must be completed by March 31, 2025. Reach out to learn more from our Project Manager, Rita Sterne at 905-984-0486 or rsterne@niagaracollege.ca - or learn more about our successes at [Greenhouse Technology Network](#)



RESEARCH NEWS

Impact of Mammoth Red Clover on Soil Health in the Wabigoon Basin, Kenora District Northwestern Ontario

Agriculture Research Institute Ontario (ARIO) funding through the Lakehead University Agriculture Research Station (LUARS) has been received for Improving Soil Health Practices Impacting on Farming Productivity of the Wabigoon Basin 2024-2027. The agricultural soils of the picturesque rolling hills of the Wabigoon Basin are unique with their high lacustrine clay deposits, and the farmers support more context-specific work on improving soil health to increase the resilience of the Wabigoon farming community. Appropriate crop species, livestock species, intercropping species and cover crops are sensitive to

the Wabigoon Basin land context.

This LUARS 2024-2027 research will further regenerative soil health initiatives that aim to mitigate soil compaction, such as the use of mammoth red clover as a cover crop. Through a series of inquiries, Interlake Forage Seeds Ltd in Manitoba located an old landrace of Mammoth Red Clover that may be related to the early mammoth red clover, which was grown in the early 1900s through the post-WWII era. Fourteen Wabigoon Basin farms seeded trials in Spring 2023. In spite of the drought and wildfire risks, observations from last year's seeding are demonstrating how the deep tap roots of Mammoth Red Clover may loosen compacted clay soils, mine calcium and other nutrients from deep in the soil and fix between 70-110 lbs. of atmospheric nitrogen per acre and thus improve land productivity.

The potential impacts of this research include growth in the strength of the circular economy in the Wabigoon Basin, stewarding resilient ecological farms, and creating positive solutions to soil compaction issues. For more information:

<https://www.lakeheadu.ca/centre/luars/articles>



Youth Climate Action in Toronto (YCAT)

The Youth Climate Action in Toronto (YCAT) is a partnership project between the City of Toronto and the University of Toronto. Master of Environment and Sustainability student Aden Fisher, along with supervisor Professor Michael Classens and community farmer Cheyenne Sundance, have begun working on the food system stream within this initiative. The aim of this project is to bring together youth activists from across Toronto who are involved in food justice or climate justice-related work to centre their perspectives on addressing food systems challenges in relation to social equity and the climate crisis. This research is relevant given that the capital-intensive industrialized food system is a major contributor to the intensifying ecological crisis and is deepening social inequity. Cities play a key role in this globalized food system, given their dependence on mass imports to feed their large populations. Toronto's municipal government, representing Canada's largest city, positions itself as a self-proclaimed leader in food systems and equity action, citing its various initiatives such as TransformTO and the Toronto Food Policy Council. Yet, these strategies still contain little to no action to meaningfully transform Toronto's dominant food system to become more ecologically sustainable and socially just. This relative inaction is starkly contrasted by the actions of youth food and climate justice activists in the city demanding and prefiguring radical change to Toronto's food system. Through a series of six youth workshops, this YCAT project aims to understand how relationships between states and social movements within food systems governance are shifting amid the socio-ecological crisis with youth activists in Toronto, Canada, as a case study. The final report for the YCAT project, as well as Aden Fisher's MES thesis, is on track

to be completed in late 2024. More information here: youthclimatetoronto.ca



Youth Climate Action in Toronto

The Common Ground Network

Dr. Karen Foster [Canada Research Chair (Tier II) in Sustainable Rural Futures for Atlantic Canada and Associate Professor in Sociology and Social Anthropology at Dalhousie] leads a growing team of academic-community partners enthusiastic to announce the establishment of the Common Ground Network, supported by the Social Sciences and Humanities Research Network on Sustainable Agriculture in a Net-Zero Economy. The grant is a partnership between the Social Sciences and Humanities Research Council (SSHRC) and Agriculture and Agri-Food Canada (AAFC).

The Common Ground Canada Network will gather the diverse strengths of the social sciences and humanities (SSH) to share, grow, and apply knowledge about the social relations necessary in the strategic pursuit of sustainable agricultural sectors and food systems to support a just transition to a net-zero in Canada.

Four areas of social relations that are proposed as critical to understand, connect and strengthen are: Pillar 1 | People and Land: co-led by Ryan Katz-Rosene (University of Ottawa) and Hannah Wittman (UBC); Pillar 2 | Rural and Urban Canada: co-led by Jennifer Jarman (Lakehead University) and Karen Foster (Dalhousie); Pillar 3 | Canada and the World: co-led by Gregory Cameron (Dalhou-

sie University) and co-lead TBD; Pillar 4 | People in/and The Food System: co-led by Charles Levkoe (Lakehead University) and Kathleen Kevany (Dalhousie).

Over five years, the network will:

- Host three Circle Discussions with First Nations community partners, with the first led by Dr. Sherry Pictou, Dr. Brian Noble, and Dr. Constance MacIntosh (Dalhousie), asking what it means to restore right relations between people and land
 - Hold a series of virtual workshops on sustainable food systems topics
 - Hold one larger conference on food systems to share research findings
 - Provide seed support for new food systems research by funding 56 research assistant positions
 - Develop an evaluative framework and holistic sustainability indicators used to track progress toward net zero in food systems, led by Dr. Monika Korzun.
- SSH scholars already working to understand and improve relations will benefit from this network's efforts to break down silos, coordinate knowledge mobilization/translation between and among scholars and community food system actors, and collaboratively develop a unifying yet diversified research and policy agenda and Indigenous, local, provincial, national and transnational connections to support it.

A Partnership Approach: The foundational assumption is that transitioning agriculture and food systems to net zero is a complex objective that requires a coordinated effort across stakeholder groups and jurisdictions, with involvement not only from actors focused directly on agriculture but also those who study or work in related areas such as global political economy, fisheries, rural-urban relations, social inequalities, ethics and so forth. Food systems actors and researchers, envisioned as a very broad, inter-

disciplinary, intersectoral and intergovernmental group, must work together.

Network knowledge will be disseminated through research and policy briefs posted to the public-facing new website, academic journal articles, and community publications. The website will have an 'Ask An Expert' feature, whereby academics, community leaders, media, and policymakers can ask a question and have it directed to network members with the expertise to answer it.

For more info and to connect your work/interests to this network:

info@commongroundnetwork.ca (staffed by Partnership Coordinator Moe Garahan)
www.commongroundnetwork.ca
(Website live in June)



(L-R) Monika Korzun, Phoebe Stephens, Elizabeth Fitting, Kathleen Kevany, and Karen Foster at a Food Futures workshop held at Dalhousie University in 2023. Photo credit: Nick Pearce.

Un printemps fructueux pour le CISA
A fruitful spring for CISA

Les dernières semaines ont été bouillonnantes d'activités au [Centre d'innovation sociale en agriculture](#)! Pour nos équipes de chercheurs et chercheuses, le printemps signifie souvent l'aboutissement d'un ou plusieurs projets, mais également la création d'outils qui permettront le transfert des connaissances obtenues au cours de la recherche-action et la valorisation des résultats obtenus. À ce chapitre, la saison a été plutôt fructueuse! Découvrez ici ce qui a occupé nos équipes scientifiques:

It has been a busy few weeks at the [Centre for Social Innovation in Agriculture](#)! Spring often means the completion of projects for our research teams. It also means creating knowledge transfer tools shaped through out action research to disseminate the results. In this respect, the season has been rather productive! Find out here what our scientific teams have been up to:

La MRC d'Arthabaska adopte sa Stratégie territoriale concertée pour l'approvisionnement institutionnel en aliments locaux

La [Stratégie territoriale concertée pour l'approvisionnement institutionnel en aliments locaux](#), orchestrée par le CISA dans la MRC d'Arthabaska, vise à renforcer les chaînes d'approvisionnement locales afin d'augmenter la part des aliments locaux servis dans les cafétérias des institutions publiques et privées. Ce plan, intégrant 45 initiatives clés, engage tous les acteurs du secteur, des agriculteurs aux consommateurs, en passant par les transformateurs et les décideurs institutionnels, en vue de susciter leur engagement envers l'achat local et d'assurer que les réponses apportées aux défis qui se

présentent bénéficient au plus grand nombre. Cette stratégie, qui pourrait être éventuellement adaptée en fonction des besoins d'autres territoires, découle de l'initiative [Plus d'ici dans nos cafétérias](#), dont la démarche a débuté en 2021. À ce jour, dans la MRC d'Arthabaska, une douzaine d'institutions publiques et privées ont accepté d'embrocher le pas dans cette démarche collective innovante, dont le Cégep de Victoriaville, le CIUSSS de-la-Mauricie-et-du-Centre-du-Québec (qui représente à lui seul jusqu'à 31 établissements offrant des services alimentaires), ainsi que plusieurs garderies, centres de la petite enfance et écoles secondaires.

Arthabaska RCM adopts it's Concerted territorial strategy for institutional local food supply

The Stratégie territoriale concertée pour l'approvisionnement institutionnel en aliments locaux ([Concerted territorial strategy for institutional local food supply](#)), was orchestrated by the CISA in the MRC d'Arthabaska. The project aims to strengthen local supply chains to increase the share of local food served in public and private institutions' cafeterias. The plan, incorporating 45 key initiatives, engages all players in the sector, from farmers and consumers to processors and institutional decision-makers, to secure their commitment to local purchasing and ensure that responses to the challenges ahead benefit as many people as possible. This strategy, which could eventually be adapted to meet the needs of other territories, stems from the [Plus d'ici dans nos cafétérias](#) initiative, started in 2021. To date, in the Arthabaska RCM, a dozen public and private institutions have agreed to follow suit in this innovative collective approach, including the Cégep de Victoriaville, the CIUSSS de-la-Mauricie-et-du-Centre-du-Québec (which alone represents up to 31 establishments offering food services), as well as several daycare centers, early childhood centers and high schools.



Réalisation du documentaire « Maraîchage nordique : cultiver pour la communauté »

Issu d'une recherche-action intitulée [Conception d'un laboratoire nordique d'innovation sociale et technologique en agroalimentaire](#) qui s'est déroulée au cours des deux dernières années dans plusieurs communautés situées en Eeyou-Istchee Baie-James, au Nunavik et sur la Côte-Nord, le documentaire expose à la fois les défis rencontrés par celles-ci et les solutions concrètes développées localement pour développer une agriculture adaptée aux conditions nordiques.

[Visionnez le documentaire ici](#)

Production of the documentary “Nordic agriculture : growing for the community” (Original version in French, subtitled in English)

The documentary is the results of an action research project entitled [Conception d'un laboratoire nordique d'innovation sociale et technologique en agroalimentaire \(Designing a Northern Laboratory for Social and Technological Innovation in Agrifood\)](#). The documentary takes place over the past two years in several communities in Eeyou-Istchee Baie-James, Nunavik and Côte-Nord. It presents the challenges faced by these communities and concrete

solutions to locally develop agriculture adapted to northern conditions.

[Watch the documentary here](#)



L'Anti-Guide d'établissement en agriculture Un nouvel outil pour les futurs agriculteurs et agricultrices

Résultant du projet [Vitaliser les territoires par l'établissement de la relève agricole](#), cet ouvrage s'adresse aux personnes qui commencent à s'intéresser à l'entrepreneuriat agricole, qui sont inscrites dans un programme d'études en agriculture, qui démarrent leur entreprise agricole ou qui l'ont démarrée il y a moins de cinq ans. L'objectif de cet ouvrage est d'informer la relève sur les réalités de l'entrepreneuriat agricole et ainsi favoriser la création d'entreprises qui seront au service de leurs propriétaires et non l'inverse. Loin du romantisme souvent associé au parcours d'établissement agricole, [L'Anti-Guide d'établissement en agriculture](#) : conseils pour la relève s'établissant hors cadre familial se veut une discussion de relève à relève, où sont compilés des conseils, des témoignages, des pensez-y bien ainsi que des pièges à éviter.

The Anti-Guide to Establishing a Business in Agriculture A new tool for future farmers

This anti-guide is the result of findings from the [Vitaliser les territoires par l'établissement de la relève agricole](#) project. It is intended for people who are interested in agricultural

entrepreneurship, who are enrolled in an agricultural study program, who are starting their own farm business, or who started it less than five years ago. This informs the next generation about the realities of agricultural entrepreneurship and encourages the creation of businesses that will serve their owners and not vice versa. Far from the romanticism often associated with the path of the agricultural establishment, [L'Anti-Guide d'établissement en agriculture](#): conseils pour la relève s'établissant hors cadre familial (only available in French) is a conversation from one new farmer to another. It is a compilation of advice, testimonials, do's and don'ts and what traps to avoid.



Gravir sa vie - Un documentaire et une nouvelle série de balados pour mettre en lumière AUSIRIS, un projet d'inclusion en milieu agroalimentaire

Est-ce qu'un environnement de travail agroalimentaire est favorable à l'inclusion de personnes autistes? Les résultats émergeant du projet [AUSIRIS](#), mené au cours des deux dernières années dans trois milieux et cinq contextes de travail différents dans la région de Victoriaville, tendent à le confirmer! À travers ce court documentaire qui brosse un portrait réaliste où sont exposés les défis et enjeux que vivent à la fois les parents et les jeunes personnes autistes dans la transition entre la fin du parcours scolaire vers la vie active, découvrez une nouvelle avenue favorisant l'inclusion en milieu de travail, ainsi que les opportunités qu'offre le secteur agroalimentaire pour ces personnes aux atouts spéciaux et précieux!

Le documentaire met aussi la table à une série de 7 épisodes de balados ayant débuté ce mardi 30 avril. Un nouvel épisode sera disponible chaque mardi, jusqu'au 11 juin. Abonnez-vous à [la chaîne Youtube du CISA](#) pour ne rien manquer de leur sortie!

Gravir sa vie - A documentary and a new podcast series to highlight AUSIRIS, an inclusion project in the agri-food sector

Is an agri-food work environment inclusive of people with autism? The results of the [AUSIRIS](#) project, which was carried out over the past two years in three different environments and five different work contexts, confirm that it is! In this realistic portrait, the documentary illustrates the challenges and issues faced by parents and young people with autism in their transition from school to work. These people with special and valuable assets discover new avenues of inclusion and opportunities in the workplace and the agri-food sector. The documentary sets the scene for a series of 7 podcast episodes, which kicked off on April 30, 2024. A new episode will be available every Tuesday until June 11, 2024. Subscribe to [CISA's Youtube channel](#) to make sure you don't miss out!



projet Ausiris

Basic income in the food system project

A team of scholars and practitioners across Canada are exploring basic income as a tool for food systems sustainability in collaboration with [Coalition Canada](#), a cross-country alliance of basic income advocates and organizations. Our research team came together through [Coalition Canada's Case for Basic Income Series](#). This Series looks at basic income's impact through the lens of different sectors of society. The cases are authored by experienced groups of scholars and practitioners and are meant to provide evidence-based research for federal politicians. The members of our research team contributed to three cases in this Series addressing different sectors of the food system: food security (Martin et al., 2020), fisheries (Lowitt et al., 2022) and agriculture (Dale et al., 2023). While developing and reflecting on these cases, we identified similarities and differences across sectors that warranted further investigation from a food systems lens.

Over the past year, we have hosted a series of research workshops engaging food system partners and stakeholders in agriculture, fisheries, and food security. Our first workshop took place as part of the CAFS Assembly at York University in 2023. We subsequently undertook additional workshops engaging participants in British Columbia, Atlantic Canada, Northwestern Ontario, Southeastern Ontario, and Quebec, who shared their perspectives about the potential opportunities and tensions for a basic income in the food system. Presently, we are wrapping up data analysis and plan to share our results in a variety of outputs, including a public report and journal article over the coming months. Please keep tuned here for further updates! If you wish to learn more about this project, please reach out to Kristen Lowitt, Assistant Professor, School of Environmental Studies, Queen's University, at kristen.lowitt@queensu.ca

References

Dale, B., Glaros, A., Holtslander, C., Klassen, S., Leblanc, G., Levkoe, C., Lowitt, K., Mendly-Zambo, S., & Shaw, M. (2023). Agriculture case for basic income. Coalition Canada Case for Basic Income Series. <https://basicincomecoalition.ca/wp-content/uploads/2023/03/1.-Case-for-agriculture-March-3-2023.pdf>

Lowitt, K., Harrison, H., Knott, C., Loring, P., Neis, B., Olson, A., Walsh, D., & Weyner, R. (2022). The case for basic income in the fisheries. Coalition Canada Case for Basic Income Series. <https://basicincomecoalition.ca/en/actions/case-for-basic-income/>

Martin, M.A., Favreau, J., Power, E., Tarasuk, V., & Reyce, E. (2020). The case for basic income for food security. Coalition Canada Case for Basic Income Series. <https://basicincomecoalition.ca/wp-content/uploads/2023/09/Case-for-BI-and-Food-Security.pdf>



Coalition Canada
basic income
revenu de base

PUBLICATIONS

Lessons Learned: Pandemic Funding & Indigenous Communities. Report from the Ginawaydaganuc Project

With food insecurity rising in Canada, solutions to food inequality that meet the needs of diverse communities are much needed. The pandemic provided a critical case to learn about our responses to the food crisis. The Emergency Food Security Fund (330M) was released by the federal government in response to the pandemic food insecurity crisis.

These funds were distributed through 6 national charities in three rounds between April 2020 and December 2021. The auditor general found that there was not an open and fair process for their selection, but instead, 5 of those who were chosen were also on a task force that decided the selection criteria, and the 6th did not meet the criteria. (Auditor General Ontario, 2021).

Given that Rural and Remote Indigenous communities were especially affected by community lockdowns and supply chain issues, those working on the ground to support them had questions and concerns. A group of Indigenous-led and serving organizations came together with 3 researchers to ask the question: How much of the federal money for emergency food reached Indigenous communities in need? The research project engaged Indigenous leaders from various communities across Canada, staff of organizations distributing federal funds, and AAFC staff to explore their learnings from the pandemic.

The major finding of the research was that the organizations chosen to distribute funds were not well-positioned to support Indigenous communities because they did not have relationships with many Indigenous communities. Those organizations that were most successful in supporting Indigenous communities partnered with Indigenous-led organizations that were already working with Indigenous communities. Among the 4 major recommendations in the report, the first is to Fund Indigenous-led organizations and communities directly.

Learnings shared by those who engaged with the research team showed that funding Indigenous culture and language resurgence is crucial in supporting the self-determination of communities. According to those distributing food and funds, often over half of the money was spent on shipping. Although many acknowledge that shipping emergency food was necessary, it was seen as a band-aid

solution that lasted, at most, a few days. Many expressed that ongoing funding to develop local food systems would better support the community's needs.

For many Indigenous communities, food insecurity is a longstanding issue. Several Indigenous leaders were critical of the federal response because they felt it took a global pandemic for the rest of Canada to finally take notice. The distribution of emergency funds through organizations without relationships to Indigenous communities is evidence that Indigenous communities were not the first priority. Given the well-known fact that Indigenous communities in Canada are the most at risk of experiencing food insecurity, many leaders expressed that they should have been the first priority rather than an afterthought.

CANADIAN FOOD STUDIES

The editorial collective of Canadian Food Studies/La Revue canadienne des études sur l'alimentation is pleased to announce that Laurence Godin has joined the management team as a new co-Editor-in-Chief. Laurence is a professor in the sociology department at Université Laval in Québec City and a member of the Centre NUTRISS, which focuses on nutrition, health, and society. Her research and teaching revolve around sustainable consumption and consumption reduction, the intersections of lifestyles and social inequalities, and current transformation of diets, health and sustainability, and relationships with the body.

David Szanto, who was previously a co-Editor-in-Chief, moves into a co-managing editor role alongside Alexia Moyer.



Laurence Godin

Lessons Learned: Pandemic Funding & Indigenous Communities

28.11.2023

Report from the Ginawaydaganuc Project

Written by: Dr. Roseann (Rosie) Kerr, Lakehead University & Sarah Siska, Lakehead University



In collaboration with:

Larry McDermott of Plenty Canada
Julie Price and Amanda Froese of Northern
Manitoba Food, Culture and Community
Collaborative
Jessica McLaughlin, Long Lake 58 First
Nation
Sarah Cronier, Canadian Feed the Children
Charles Z. Lewko, Lakehead University

With generous funding support from: **McConnell** **Minacs**

"Ginawaydaganuc is an Algonquin principle that outlines our responsibilities to each other and to the earth. It roughly translates to: "the interconnection of all things."

Kerr, R. and Siska, S. (2024). Lessons Learned: Pandemic Funding & Indigenous Communities. Report from the Ginawaydaganuc Project. Available at: https://www.academia.edu/111829355/Lessons_Learned_Pandemic_Funding_and_Indigenous_Communities

CANADIAN FOOD STUDIES LATEST ISSUE

Vol. 11 No. 1 (2024): Introducing Meat Studies

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[Meat politics at the dinner table: Understanding differences and similarities in Canadians' meat-related attitudes, preferences and practices](#)

Emily Kennedy, Shyon Baumann, Josée Johnston

[Producing protein: Fractionation of animal bodies, mass consumption of cheap protein, and the value of protein sourced from industrial hog operations](#)

Katie MacDonald

[Protein politics: Sustainable protein and the logic of energy](#)

Maro Adjemian; Heidi Janes; Sarah J. Martin, Charles Mather, Madelyn J. White

[How to promote the consumption of plant proteins: A literature review](#)

Coralie Gaudreau, Laurence Guillaumie, Emmanuelle Simon, Lydi-Anne Vézina-Im, Olivier Boiral

[Beef, Beans, or Byproducts? Following Flexitarianism's Finances](#)

Kelsey Speakman

[Industrial meat in Canada, growth promoters and the struggle over international food standards](#)

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[Is cell-based meat a climate solution for Canada? Interpreting lifecycle footprints within the domestic agri-food context](#)

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[The framing of food in Canadian university classrooms: A preliminary analysis of undergraduate human nutrition sciences, dietetics, and food studies syllabi](#)

Andrea Bombak, Michelle Adams, Sierra Garofalo, Constance Russell, Emma Robinson, Barbara Parker, Natalie Riediger, Erin Cameron

Book/Art/Event Review

[Distasteful: Sexual Harassment in the Restaurant Industry - Showcasing the Dark Side of Food Service](#)

Stefanie Foster

[Review of Ultra-processed people: Why we can't stop eating food that isn't food](#)

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CONGRATULATIONS

J.P. Bertrand Award: Dr. Connie H. Nelson and Dr. Thomas Peotto

On April 17, 2024, the Thunder Bay Historical Museum Society awarded the J.P. Bertrand Award to long-standing contributor to CAFS Dr. Connie H. Nelson and her colleague Dr. Thomas Peotto for the best scholarly article on Northwestern Ontario in the past three years.

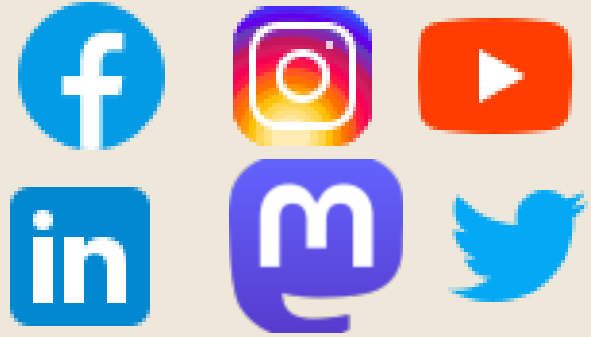
The article discusses the conceptual gap between the reality of Indigenous (specifically Ojibwe/Anishinaabeg) food production and farming in the Dryden-Wabigoon and Boundary Waters region, within their long history of innovation and adaptation versus Euro-Canadian fantasies of Indigenous stasis and unpopulated wilderness to justify late 19th-century colonization.

Peotto, T. & Nelson, C. H. (2022), [Food Production in the Wabigoon Basin: The First Nine Thousand Years](#), *The Canadian Historical Review* 103, No. 4: 563-589.



Michel Beaulieu presenting the J.P. Bertrand Award to Dr. Connie H. Nelson and Dr. Thomas Peotto

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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 Amanda Shankland PhD and Aqeel Ihsan for their hard work on the last newsletter. Thank you to Jenelle Regnier-Davies and Zsofia Mendly-Zambo for their help with editing this issue.

Best regards from the newsletter team, Michelle Ryan PhD.