Message from the President

Read at the June 2008, AGM:

Thanks very much to CAFS members for thinking me capable to serve as President. I'm most grateful to the outgoing leadership of CAFS who've done a great job of getting us off the ground. Particular thanks to Mustafa, whose boundless enthusiasm and vision makes everything seem possible. I'm intrigued by the diversity of our membership and the range of spaces we occupy in the community, in government and in the academy. I'm excited by the ferment that comes with our full spectrum of paradigms, experiences, ideas and personalities.

Food and Food Studies are no longer "hidden in plain sight". We're being called upon to explain a wide array of phenomena, many now a significant part of social and political discussion. I'm very excited to be part of it.

Rod MacRae

FOURTH ANNUAL GENERAL MEETING OF THE CANADIAN ASSOCIATION FOR FOOD STUDIES

MAY 22 – 24, 2009
“CAPITAL CONNECTIONS: NATION, TERROIR, TERRIToire”

CAFS will host its fourth annual general meeting at Carleton University, Ottawa on May 22 – 24, 2009 in conjunction with the 2009 Congress of the Humanities and Social Sciences. We anticipate another year of stimulating discussions, constructive conversations, and friendly reunions. We look forward to seeing you there!

**The deadline for the Call for Papers has been extended to Friday, January 16, 2009. For more details, please visit: [http://www.foodstudies.ca/](http://www.foodstudies.ca/)

On behalf of the CAFS 2009 Conference Program Committee
CuiZine hits the virtual news stands
New e-journal from McGill University explores Canadian food culture

Churrasco Chicken, Bee-Bim Bop, Salmon Candy, Tourtière. These are some foods of Canada. CuiZine: The Journal of Canadian Food Cultures / Revue des cultures culinaires au Canada, a new peer-reviewed e-journal hosted by McGill University, aims to nourish intellectual exchanges on the subject of food in Canada from multicultural perspectives.

Destined for both academic and general audiences, CuiZine provides an innovative academic forum for interdisciplinary discussions surrounding the diverse culinary cultures of Canada, while also providing a venue for dynamic creative content on the subject and serving as a creative outlet for food-themed written and visual pieces. Edited by Nathalie Cooke, Associate Dean (Research and Graduate Studies) at McGill’s Faculty of Arts, and Lara Rabinovitch, CuiZine accepts and publishes pieces in English and French. An integral aspect of ethnic identity and cultural production, food acts as a window into multiple cultural publics and thus lends itself to various disciplinary interrogations through, for example, ethnography, history, literary studies, sociology, anthropology, art history, communications, and environmental studies.

CuiZine promotes intellectual exchanges and relational comparisons towards a rich array of scholarly investigation with wide academic and popular appeal. In addition to providing this forum for peer-reviewed analyses, CuiZine features original creative pieces, such as poetry, short fiction, and personal essays on eating and cooking in Canada.

CuiZine emphasizes site-specific, regional food cultures across the country, whether it be an historical examination of first generation Sri Lankan immigrant foodways in Toronto, a nutritional analysis of children’s lunchboxes in neighbourhood schools across a rapidly evolving urban landscape, a socio-economic study of seal hunting in Nunavut, or a literary analysis of Duddy Kravitz’s smoked meat escapades. At the same time, Canada’s ethnic groups and cultural practices are not understood in isolation or as static phenomena. CuiZine hopes to foster this cross-cultural exchange, and demonstrate the centrality of foodways to Canada’s evolving identity.

CuiZine is available online only in partnership with Erudit (the multi-institutional publishing consortium comprising the Université de Montréal, the Université Laval and the Université du Québec à Montréal) and is published by McGill University Library.

The inaugural issue is currently available at http://www.erudit.org/revue/cuizine/2008/v1/n1/index.html and accessible through www.cuizine.mcgill.ca. You’ll find, among other things, a video recipe for Canadian Shield Shortbread Cookies that puts quite a spin on a traditional Christmas culinary classic.
Call For Papers

Informing Possibilities for the Future of Food and Agriculture

Announcement and Preliminary Call for Papers for the
2009 Joint Annual Meeting of the
Agriculture, Food and Human Values Society (AFHVS)
and the
Association for the Study of Food and Society (ASFS)

May 28-31, 2009
Penn Stater Conference Center, Penn State University, State College, PA

Program chair: Clare Hinrichs
Local arrangements chair: Carolyn Sachs

Our food and agriculture system now seems to manifest two opposing tendencies: one tendency is toward high technology, global sourcing, and disconnecting from “nature,” with profit being a key motivation. The other tendency is toward emphasizing natural processes and local sourcing, with building “community” and serving human needs being key motivations. The social constructions by those arrayed around or aligned with either tendency merit attention. These social constructions encode cultural meanings and shape social action, that may ultimately help to create social and biophysical infrastructures consistent with and potentially reinforcing of preferred food system tendencies. Each tendency involves a complex mix of social, ethical, ecological and other issues that need to be closely examined from many different perspectives and discussed publicly. Understanding the divergences and convergences between these tendencies can inform the individual and collective choices that will shape our future food and agriculture system. Together AFHVS and ASFS are well-suited to examine the wide range of analytic and practice issues involved and to imagine the possibilities that can inform and invigorate public discussion.

We welcome abstracts for papers, posters, and panels on all aspects of food, nutrition, and agriculture, including those related to:

* Art, media, and literary analyses
* Change & development
* Culture & cultural geography
* Ethics & philosophy
* Food safety & risk
* Gender and ethnicity
* Globalization of agri-food
* History
* Inequality, access, security, & social justice
* Knowledge
* Local food systems
* Pedagogy
* Politics, policies, & governance in national & global contexts
* Research methods, practices & issues
* Social action & social movements
* Sustainability
* Science & technologies

Please contact colleagues now to organize thought provoking panels and events!

Abstract due date: February 2, 2009

How to Submit an Abstract

Abstract Format
All proposals must include, in this order:
(1) type of submission (e.g., a paper, an organized paper session with separate abstracts for included papers, an organized panel of multiple presentations, a poster, or an event);
(2) title of paper, panel, or event;
(3) submitter’s name, organizational affiliation, and full postal mailing address;
(4) submitter’s e-mail address;
(5) submitter’s telephone number;
(6) names and organizational affiliations of co-authors or co-organizers;
(7) abstract of 250 or fewer words that describes the proposed paper, panel, or event;
(8) (for panels and events only) the name and affiliation of the presider (moderator) and a tentative roster of the panel members or other participants; and
(9) a list of up to six descriptive keywords/phrases for the program committee to use in organizing sessions and events, e.g., agriculture of the middle, globalization, teaching, food culture, or mass media.
For more information about...
Submitting abstracts and Student Paper Awards, refer to:
http://food-culture.org/conference.html

NEW COURSES ON LOCAL FOOD

St. Lawrence College in Kingston is pleased to announce a new distance education certificate program in Sustainable Local Food for All Canadians to be launched with a first course in January 2009: Field to Fork: Introduction to Local and Global Food Systems.

This course and distance education certificate program are designed to meet the rising interest in, and need for, "how to" training for local food system development that is sustainable, socially just, economically dynamic and ecologically specific to the country sides, cities and regions of Canada. The curriculum is being developed in collaboration with farm and food related organizations who have expertise to share and training needs to be addressed. Most courses have a practical orientation and include problem-based and experience-based learning components. Future courses include:
- Sustainable Local Food Models from Around the World: Canadian Applications
- Food Security and Food Justice in Canada
- Understanding Sustainable Farming: Organic and Hightech Solutions
- Urban Agriculture, Community Gardens, Food Secure Cities
- Local Food Businesses and Coops: Processing, Distribution and Retail
- Seasonal Local Cuisine and Restaurants
- Regional Seed and Breeding Systems: Heirlooms, Hybrids, GMOs or What?
- Food System Trends and Policy in Canada Today
- Global Food Systems: Past, Present, Future
- Canadian Farm and Food History: Lessons for the Future

Please spread the word about this exciting, affordable, distance education opportunity through your networks. And do not hesitate to contact me if you have any questions or would like to be involved in curriculum development.

Sincerely,

Andrew McCann
Coordinator
Sustainable Local Food for All Canadians
613-767-4127
amccann@sl.on.ca

NEW FOOD PUBLICATIONS


Hunger Counts

Reproduced with permission from Canadian Association for Food Banks, Hunger Counts, 2008

Executive Summary

Food bank use has persistently remained above 700,000 people per month since 1997, throughout some of the most economically prosperous years this country has ever seen. With economic uncertainty ahead, there is concern that this number could climb higher still. If we are to figure out how to significantly reduce hunger in Canada, we need to understand who is turning to food banks for help, and why. That is the purpose of HungerCount.

What every Canadian needs to know about hunger

In the month of March 2008, 704,414 people were assisted by a food bank in Canada. Thirty-seven percent of those assisted were children.

Many will be surprised to learn that food bank use among working Canadians is growing. A higher percentage of food bank clients than ever before reported employment as their primary source of income. From a low of 11.9% in 2002, it has increased to 14.3% of those assisted this year. More people assisted by food banks are working – the problem is, many jobs just don’t pay enough to heat their homes, cover the rent, clothe their families, and provide three square meals every day. So, they make choices, and sometimes they reach out for help, including to food banks.

Working people in Canada are struggling as well-paying jobs – those that pay wages adequate to the costs of housing, food, clothing, and other basic needs, and that include non-wage benefits such as supplemental health and dental care – become harder to find. In July 2007, the retail sector surpassed manufacturing as the largest supplier of jobs in the country. Jobs in the retail sector pay just over half of those in manufacturing, and are less likely to include supplemental non-wage benefits.

The term “new poor” is gaining currency in some parts of the country, as people attempt to come to grips with the fact that it is possible to be employed and still need assistance from a food bank to make ends meet. This surprising and discouraging fact brings home the reality that people from all walks of life can find themselves at the doorstep of their local food bank.

The continuing need for charitable food assistance across the social spectrum is further illustrated by the fact that families with children constitute 80% of households assisted by food banks, and nearly half of these are two-parent families. The findings of HungerCount challenge our stereotypes of Canadians needing help from food banks: those assisted are working people, parents, people with disabilities, seniors, students, homeowners,
Though they provide an essential service to their communities, food banks are not a long-term answer to the problem of hunger in Canada. Food banks serve hundreds of thousands of people every month, and are still unable to reach all of the 2.7 million people experiencing food insecurity at some point during the year. Nor is it the case that food banks provide for the total dietary needs of those they assist: the average food bank in Canada provides about five days’ worth of food per household, once per month.

There is a way to help
Hunger is a complicated problem, but there are solutions. It is our belief that we all – non-governmental organizations, social service agencies, members of the public, large and small businesses, governments at all levels – have a role to play in the reduction of hunger in Canada. With such a diverse range of stakeholders, we look to the federal government as a critical source of leadership on the issue.

Food Banks Canada respectfully recommends that the federal government take the following steps to reduce hunger in Canada:

1. Implement a federal poverty-reduction strategy with measurable targets and timelines.
2. Increase the value of the Working Income Tax Benefit, and widen eligibility of the program to include all households with earned incomes below the most recent low income cut-off (LICO).
3. Increase the value of the Canada Child Tax Benefit to $5,000 per child, per year.
4. Implement the recent recommendations of the Standing Senate Committee on Agriculture and Forestry with regard to (a) increased funding for rural housing improvement and repair, and (b) a review of rural housing programs to ensure they are effectively meeting objectives.

**FAST FACTS**
704,414 people were assisted by a food bank in March 2008.
37% of those assisted by food banks are children.
Working people make up an increasing percentage of food bank clients.

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From the CAFS newsletter desk...

We are happy to hear from you with questions or contributions for the next newsletter. If you would like to get in touch, please send an email to: cafssadmin@foodstudies.ca

This newsletter was produced by:
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