President’s Message

As we enter our eighth year, we have a lot to celebrate and report! First, we owe huge thanks to Claire Askew, Charles Sule, Jane Jenkins and Charles Levkoe for their hard work bringing together a very successful CAFS Conference. As many of you know from attending, we met as part of the Fredericton Congress from May 26 to 30th. Geoff Tansey, The Joseph Rowntree Visionary for a Just and Peaceful World joined us for the entire conference. As well as making a great contribution to the opening plenary panel, Geoff also led a very stimulating talk and conversation titled ‘Choosing the Future and Avoiding World War III- Food is the Key’. There were over eighty papers presented from Saturday afternoon through Monday morning covering a wide swath of subject matter reflecting the incredible inter-disciplinarity of our association. You can check out the papers presented and get presenter emails at:


The farmers’ market self-guided tour was a great success. Thanks to Peter Askew for providing the map and information summary. Saturday early evening marked the inaugural student session where students assembled to talk about common challenges and identify ways CAFS can be more relevant for students.

We are grateful to Charles Levkoe and Irena Knezevic for proposing and organizing this session.

As reported at the Annual General Meeting, our association has been very busy in the last year. We merged our membership and annual conference fees, are solidifying plans to launch our first peer reviewed journal article as part of our newsletter in the upcoming spring issue, participated in planning and attending the Food Secure Canada conference in the fall 2010 and provided support to on-going CAFS activities. We look forward to having the conference in Waterloo next year where Congress will be hosted by the University of Waterloo and Wilfrid Laurier University.

I would like to take this opportunity to thank Peter Andree for his service as a CAFS Executive member. We welcome Rebecca Schiff as our newest CAFS Executive Member. Rebecca will also serve as our liaison to Food Secure Canada.

Thanks, and have a productive, happy and regenerating summer.

Alison (Blay-Palmer), CAFS President
Highlights from the CAFS 2011 Conference
‘Exploring Change Through Food’
Fredericton, New Brunswick
Claire Askew and Charles Sule

CAFS brought the power of critical, interdisciplinary scholarship in the area of food systems to Canada’s East Coast on May 27-30. With over 80 presenters the CAFS 2011 Conference built upon the success and momentum of previous year’s conferences.

In addition to the concurrent sessions, highlights of the 2011 conference included:

Film night: New to this year’s conference was a film night the evening before the conference officially began. The screening of the film “And This Is My Garden” with producer Katharina Stieffenhofer in attendance to answer questions and facilitate discussion was a wonderful start to the weekend.

Speakers: The CAFS 2011 Conference plenary and opening speakers represented esteemed thinkers in the areas of food policy, intellectual property rights, terroir and connections between taste and place, the rural economy and women’s work in family farming, and the important role of co-operatives in sustainable food systems.
Speakers included Amy Trubek, David Daughton, Geoff Tansey, Susan Machum and Tim Lang.

Exploration Gallery: In addition to the film night, another new component of this year’s conference was the Exploration Gallery. CAFS encouraged broad participation in the Exploration Gallery by inviting graduate students, practitioners, members of the NGO community, researchers outside the Academy, artists, and learned members of the community to contribute works. Submissions exceeded expectations and included an interesting mix of posters, books, video/mixed media installations, slide-shows and three dimensional displays.

Field trip: This year’s field trip, a tour of the Jemseg River Organic Farm, was very well-received by conference participants. The tour began with a beautiful drive along the St. John River. Upon reaching the farm, participants were led to fields located on a plateau above the valley that afford some of the most beautiful views in the area. The tour was led by farmer and academic, Micheal Carr, who talked about organic agriculture in the province, the use of animals in the production system, composting, soils, future development plans including whole farm plan and permaculture, and energy resource cycling.

CAFS Awards: This year three CAFS awards were presented during the banquet dinner. (see page 3 for more details)

Networking opportunities: The CAFS Conference offered a variety of networking opportunities allowing participants to meet new people and build relationships. The 100-Mile Banquet, along with a social at the Garrison Pub and a new special student session made for great socializing and creating connections for the future.
Dr. Harriet Friedmann was the recipient of the Distinguished Lifetime Achievement in Food Studies.

This award was created to honour persons who have made outstanding contributions in the field of food studies through research, teaching, public service, or public policy. Dr. Koc was on hand to present the award to Harriet.

Leslie Frank and Marin Oleschuk were the recipients of the Mustafa S. Koc Student Paper Award in Food Studies. This award was created to encourage participation by undergraduate and graduate students and to recognize scholarly excellence.

Is breastfeeding the answer to infant food security in Canada? Lessons from interdisciplinary research to inform public policy
Lesley Frank, Department of Sociology, University of New Brunswick lesley.frank@unb.ca

The topic of infant food security in Canada has received little attention within public policy or from food academics. This paper explores the topic of infant food security in Canada by highlighting the disjuncture between current public policy on infant feeding and food security and related social science based research findings on infant feeding, food security and health inequalities. Evidence of a merging of infant feeding policy and food security policy suggests that infant food security is primarily discussed as infant feeding policy targeting feeding practices of individual mothers through breastfeeding promotion and support. It is imperative that research findings on the structural determinants of infant feeding be considered in conceptualizing infant food security policy. An informed integrated policy framework is necessary to ensure policy is not limited to breastfeeding promotion at the expense of failing to address the social relations that determine the unique food systems of infants within poverty conditions.

Consuming identity A gendered study of Southern Sudanese refugees in Brooks, Alberta

Merin Oleschuk, Department of Anthropology, University of Alberta oleschuk@ualberta.ca

Since the multinational acquisition of the Lakeside Packers beef processing plant in 1994, Brooks, Alberta has seen an influx of newcomers. My research explores the experiences of one of these groups, Southern Sudanese refugee women. I examine how changing foodways have affected gender roles and food practices in Brooks. This includes how Sudanese cooking and eating habits have changed since migration, as well as how these transformations indicate shifting social meanings surrounding family, gender, propriety, and community. I investigate how food reveals various social
Information resources

Thanks to Geoff Tansey, Joseph Rowntree Visionary for a Just and Peaceful World for providing this information

Geoff led the thought-provoking presentation and conversation ‘Choosing the Future and Avoiding World War III- Food is the Key’ at the CAFS 2011 conference

See www.tansey.org.uk for links to books – including place to Download The Future Control of Food (http://www.idrc.ca/en/ev-118094-201-1-DO_TOPIC.html) - work on intellectual property and more

Food Ethics Council, Food Justice report – see http://www.foodethicscouncil.org/foodjustice

Donella H. Meadows, Thinking in Systems - A Primer, Earthscan, 2009

Incredible Edible Todmorden - http://www.incredible-edible-todmorden.co.uk/

Alex DeNicola of the NS Permaculture Institute - http://www.novascotiapermaculture.net/


Worldwatch State of the World reports 2010 and 2011: - Transforming Cultures; Nourishing the Planet, see http://www.worldwatch.org/

International Institute for Environment and Development eg, Participatory research and on-farm management of agricultural biodiversity in Europe - http://pubs.iied.org/14611IIED.html?a=M Pimbert


Colin Tudge – Campaign for Real farming and the College for Enlightened Agriculture - http://www.campaignforrealfarming.org/

Agriculture at the Crossroads: International Assessment of Agricultural Knowledge, Science and Technology for Development, Available at http://www.agassessment.org/


Updates from Ryerson’s Centre for Studies in Food Security (CSFS)

Submitted by Catherine Lung and Jasmine Kwong, Research Assistants

Food for Talk Series
The theme for this year’s Food for Talk (FFT) series centred on the Food Solutions Papers, which were published by the Metcalf Foundation in 2010. FFT hosted events at two exceptional community sites in Toronto: The Carrot Common and the Evergreen Brickworks, where all five papers were presented. The authors of the papers shared their enthusiasm and creative food solutions to a wide audience of students, professors, organization representatives and community members. These presentations were followed by dynamic discussions around developing and implementing these various food solutions.

Graduate Student Food Colloquium
To continue the momentum started with the presentation of the Food Solutions Papers, the theme of this year’s Graduate Student Food Colloquium was “InterActions: Mobilizing Food Solutions”, which focused on taking a solutions-based approach to respond to current dilemmas in the food system, while identifying concrete actions that can be taken and connections that can be made in order to strengthen relationships and mobilize change. On May 1, 2011, FFT hosted its third Colloquium with graduate students from the three Toronto universities presenting in three different panels: the first on food access and equity, the second on exploring different avenues of education, and the third on implementing food solutions. Also showcased at this event was an ideas gallery of food solutions posters designed by Sheridan College students and curated by Sustain Ontario.

Rye’s HomeGrown
Rye’s HomeGrown is a community food garden in its first year of operations at Ryerson University where funding was received from the Faculty of Engineering, Architecture and Science. This initiative is led by a group of students who are passionate about urban agriculture and issues surrounding environmental sustainability and food security. Support for this garden is provided by many in the Ryerson Community, including the Carrot City Initiative of the Architectural Science Department, the Centre for Studies in Food Security, and the Office of Campus Facilities and Sustainability. The purpose of this garden is to change the way our food system is perceived, as well as to have the campus community involved in more socially just, healthy, and environmentally sustainable options of accessing food resources. This group is approaching its mission in an interdisciplinary manner to empower students, faculty, staff, and the community at large through education and participation to take responsibility for our actions, to become more conscious of our food choices, and to learn about food production to garner a greater appreciation for where food comes from and the effort required to produce what we consume. Accomplishing these goals in an interdisciplinary manner is essential and will be an integral part of the group’s course of action. Rye’s HomeGrown is also currently in collaboration with the Vineland Research and Innovation Centre to bring five world crops to this community garden- okra, callaloo, yardlong bean, Chinese red chili pepper, Chinese eggplant- to determine the viability of these crops in this urban setting. If you would like more information pertaining to Rye’s HomeGrown, please contact: Foodsecurity.ryerson@gmail.com.
Manitoba Alternative Food Research Alliance

The Manitoba Alternative Food Research Alliance (MAFRA) brings together over 50 community and 10 university partners to support and connect communities and researchers working on food justice issues across Manitoba. As a SSHRC-funded Community University Research Alliance, we strive to ensure that research is socially and politically engaged. We work in the area of food justice and believe that it is achieved by promoting community food security, food sovereignty, and local food systems.

One of MAFRA’s main activities is providing funding and research support for community based projects. This winter was our first call for community proposals and MAFRA received over 40 proposals from across urban, rural and northern Manitoba. The projects ranged from proposals for urban agriculture projects to community food assessments. “It was overwhelming to receive so many amazing proposals,” said Stephane McLachlan, MAFRA’s principal investigator. “The number of proposals that we received clearly indicates that there is a huge need for funding for food related projects in communities across Manitoba” added McLachlan.

An equal amount of funding went to each of the three Manitoba regions. Projects were chosen by a committee made up of community members from that region. Three of the four projects funded in northern Manitoba were school community gardens in Brochet, St. Theresa Point and Wasagamac. Funding was also given to the Interlake Reserves Tribal Council (IRTC) for the creation of an Indigenous cookbook. The IRTC’s Health Department said they “hope that creating an Indigenous cookbook that reflects First Nations’ customs will provide communities with culturally relevant, safe, indigenous recipes that will be useful in supporting the importance of tradition and healthier eating habits.”

Five projects were selected in rural Manitoba. Several of these included an Indigenous focus, namely a food justice community roundtable in Sagkeeng First Nation, the development of a Turtle Mountain Metis Community Garden, and a project to encourage berry picking and traditional foods in Dauphin. Other projects included a video project documenting food skills at eco-villages in Manitoba and a project called Homegrown Leaders for Sustainable Rural Food Systems and Communities put on by the Harvest Moon Society. One of the project’s organizers Michelle Schram said “Let’s hope that projects like Homegrown Leaders will help encourage other young people to pursue the rewarding lifestyle of producing and providing healthy, nutritious, local food for their themselves and others!”

Four Winnipeg-based projects received funding. A community oven will be built in North Point Douglas, providing a communal space to prepare and celebrate food. Fruit Share will develop a guide to backyard fruit to provide a resource for people to use to deal with excess fruit in the city. The Urban Greenspaces Coalition will receive funding for a Community Garden and Land Tenure project to explore options for ensuring the long term sustainability of community gardens. Robyn Webb from the coalition was excited to receive funding. “So much investment has already been made into our community gardens, we now need to look for ways to make sure these spaces have more secure tenure.” Funding from MAFRA should help them do just that.

To find out more about MAFRA visit our website at localandjust.ca. There you will also find a food calendar with food events happening in Manitoba. If you have any questions you can contact us at: E-mail: info@localandjust.ca Phone: 204-474-9316 or 1-866-580-8160.
FROM THE THINK AND EAT GREEN@SCHOOL BC CURA PROJECT....

Think&EatGreen@School is a Community-University Research Alliance (CURA) promoting change in what students eat, learn and do at school in relation to food, health, the environment, and sustainability. The project is led by Dr. Alejandro Rojas from the Faculty of Land and Food Systems at UBC, and involves a team of 26 co-investigators and partnerships with the Vancouver School Board, Vancouver Coastal Health, Vancouver Food Policy Council, and 7 community-based food and environmental organizations. This Community Based Action Research works to connect researchers, teachers, administrators, students at every stage from kindergarten to graduate school, gardeners, chefs, food system activists, and others to engage in concrete school projects in the areas of:

**Food production at school** (i.e. food gardens, composting and environmentally sound and productive disposal of end products);

**Food consumption,** preparation and procurement at school (i.e. school food programs, cooking skills, and eating spaces, farm-to-school programs for fresh local food);

**Curriculum and teaching and learning innovations** aiming at integrated learning on the whole cycle of food systems, from production, processing, transportation, distribution, consumption, and disposal of end food products (i.e. composting and recycling vs. “waste”) and impacts of health and environment;

**Food policy** and institutional adaptation to climate change (policy and programs to support more healthy and sustainable food systems at school).

In the first year of this 5 year project (2010-2015), close to 400 UBC students worked on projects in 22 Vancouver schools (8 secondary and 14 elementary). These projects included development of Garden Maintenance and Management Plans, assessment of school food environments, evaluation of cafeteria menus and infrastructure, development of school-wide composting programs, review and development of innovative curricula, and pilot testing of a salad bar, among other things.

We are currently planning for Year 2, which will include developing closer relationships with specific schools through awarding of mini-grants and working with teachers at a three-day Summer Institute to be held at UBC. Through this process, we will identify school-based projects to be conducted in the 2011-2012 academic year that specifically meet the needs and objectives of each school. We will also be collecting baseline data on school- and student-level indicators as a part of our monitoring and evaluation plan.

Overall, we believe that Think&EatGreen@School is off to a great start – not only because of the vision, energy and commitment from team members, but also because our initiatives fit well with broader goals, interests, and action plans within Vancouver, including the City’s ‘Greenest City 2020’ Action Plan, the Vancouver School Board’s Sustainability Action Plan, Metro Vancouver’s Regional Food Systems Strategy, among others. Our seeds are falling on fertile ground!

For more information and to follow along with our progress, visit www.thinkeatgreen.ca
RESEARCH PROJECTS UPDATE

Understanding Scale and Networks in Social Mobilization: A Case Study of the Community Food Security Movement in Canada
Sarah Wakefield and Charles Z Levkoe

This three-year SSHRC Standard Research Grant project builds on evidence of the expanding number and scope of alternative food initiatives (AFIs) in Canada and the increasing connections being made between individuals, communities, and organizations, which analysts have pointed to as an emerging "food movement". So far, much of the literature examining the recent social mobilization around food has focused on the localized, community-based nature of many AFIs. While applauded by many, the movement has also been criticized for its insular - even xenophobic - politics, and for its potential complicity in the retrenchment of the neoliberal state. At the same time, grassroots AFIs are increasingly becoming connected through multi-scalar, inter-sector networks that espouse a broader commitment to social justice and environmental sustainability through food. This research explores how regional non-profit organizations in Canada are attempting to build these networks to more effectively "scale up" and "scale out" grassroots initiatives. This may allow organizations to build connections across scales and between different groups, in order to better achieve their environmental and social justice goals.

Using a collaborative, community-based, participatory action model, the research will examine the context, structure, and experiences of key networks within the growing Canadian food movement. In particular, it will explore the role that community food security networks, rather than individual AFIs, play in developing resistance to the mainstream food system. In addition, through a collaborative research methodology in coordination with four provincial partners (The Nova Scotia Food Security Network, Sustain Ontario: The Alliance for Healthy Food and Farming, Food Matters Manitoba, and the British Columbia Food Systems Network), this project also aims to support and strengthen the work of the organizations and networks involved in the Canadian food movement.

Community Food Hub Project
Alison Blay-Palmer and Karen Landman

A team from Ontario universities, NGOs and government offices have come together to explore the scale and scope of food hubs and other community food network projects across Ontario and beyond. University partners include Carleton, University of Guelph, Ryerson, York, University of Toronto, Wilfrid Laurier, Lakehead and Queen’s. The province is being scanned for projects ranging from virtual famers’ markets to community food security initiatives. We are also engaged in Participatory Action Research projects in Ottawa, Toronto, Guelph, northern Ontario and Hamilton. The research and projects are being funded by SSHRC and the Ontario Ministry of Agriculture, Food and Rural Affairs.
FOOD SECURITY CLOSER TO HOME
Vancouver Island Community Research Alliance local food project

Is our food system robust enough to support Vancouver Island in the event of a major earthquake? During the coming decades, will our food system adapt to climate change and how will local farmers respond to the changing energy economy?

A new research project, funded by the Social Sciences and Humanities Research Council and led by the University of Victoria with the four partner institutions of the Vancouver Island Community Research Alliance (VICRA), is responding to threats to our food security and is mapping a food production plan for the Island. VICRA is engaging major stakeholders as a means to build more sustainable and secure food systems through this collaborative research project. The project principal investigators, UVic historian Dr. John Lutz, currently acting director of UVic’s Office of Community-Based Research (OCBR), and Canada Research Chair Dr. Aleck Ostry in the Department of Geography at UVic, are working with a steering committee made up of academic, community and government representatives. The project also provides a unique training opportunity for post-secondary students in community-based research methods. Fifteen students, from each of the five VICRA partners, were awarded internships to assist with the collection and dissemination of information.

“Everything is in flux,” says Lutz. “Rising fuel and fertilizer prices are going to make local and organically grown products much more competitive at the same time as climate change is having dramatic effects on the growing environment throughout North America. This project will help people on Vancouver Island predict and prepare for these changes.”

“The challenges are immense,” says Ostry, “but the strength of the university/community partnerships around food security, the motivation of individuals, citizens, and students, and the commitment of communities on Vancouver Island are ensuring that people are working together effectively on the island to improve food security.”

In April and May 2011, the preliminary research results of the strategy teams will be shared during public events located at UVic, Vancouver Island University and North Island College, respectively. For more information about these events, visit www.uvic.ca/ocbr.

VICRA was established in April 2009 with a formal agreement among the five publically funded Vancouver Island post-secondary institutions—UVic, Camosun College, Vancouver Island University, Royal Roads University and North Island College—to come together in mobilizing research and knowledge to help local communities. The OCBR has taken a lead role from the concept stage.

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Food Studies Publications

The Demand for Healthy Eating: Supporting a Transformative Food “Movement”*
Rural Sociology 75(4), 2010, pp. 584–600
Anthony Winson
Department of Sociology and Anthropology
University of Guelph

Abstract
To the extent that social science scholarship engages real-world developments it remains grounded and better able to resist elite agendas.

With this in mind this article argues for the critical encounter with what I argue is the most significant struggle around food and agriculture today—the amorphous and broad-based movement that strives to resist the further degradation of food environments and ensure healthy eating in society. This struggle is inevitably engaged with contemporary neo-liberal agendas that have transformed and degraded food environments as they have privileged profit making over healthy diets. The article considers some notable successes among advocates of healthy eating, in the United States and Canada and most notably in Britain, and examines some of the factors that may account for this success. Overall, I argue that this struggle has the potential to challenge the hegemony of neo-liberal discourse in fundamental ways. The article concludes with a call for academics, and rural sociologists in particular, to give a much greater priority to healthy-eating struggles, and considers a number of areas where academic practitioners can aid activists’ efforts to resist the further degradation of diets and establish healthier food environments.

Assessing the pocket market model for growing the local food movement: A case study of metropolitan Vancouver
Terri L. Evans and Christina Miewald. 2010.

Abstract
In this study we explore the pocket market model, an emergent alternative retail marketing arrangement for connecting urban consumers with local food producers. In this model, community-based organizations act as local food brokers, purchasing fresh, healthful food from area farmers and food producers, and selling it to urban consumers in small-scale, portable, local food markets. The benefits of pocket markets are numerous. They include the provision of additional and more local-ized marketing outlets for local food producers; increased opportunities to educate consumers about local food and sustainable food systems; the convenience for consumers of having additional venues where local food is available for purchase; and an ability to increase access to fresh produce in areas with poor or limited retail food options. Despite these advantages, pocket market organizers face many challenges in implementing this model successfully. These include a lack of public familiarity with the pocket market concept, an inability to address issues of food access in a way that is financially sustainable, and issues related to logistics, site selection, and regulatory requirements.

In this paper, we explore the pocket market model using those operating in metropolitan Vancouver, BC as an example, and assess the degree to which it addresses some of the current gaps in bringing local food to urban communities.
Convergence of food safety and food security: A situational analysis on collaboration

Wanda Martin, RN, PhD(c)
School of Nursing, University of Victoria

Tensions have arisen between food security and food safety public health core programs in British Columbia due to policy changes that have highlighted different perspectives on safe food production. The food safety core program is highly regulated under the Public Health Act, with Environmental Health Officer’s focused on inspection, education, and surveillance. The food security core program is primarily community-based with a Food Security Coordinator providing support through resources, advocacy, and leadership. The food programs share a common goal of access to a safe food supply, but finding the right balance between full access and full safety is challenging due to the different disciplinary perspectives operating across sub-sectors within the public health system.

In this dissertation study, I am collecting data locally, provincially and nationally. I am applying a complexity lens to food security cases (community kitchens, raw milk, urban chickens, and farmer’s markets) using Social Network Analysis, Situational Analysis, and Concept Mapping to explore the tensions between food security and food safety.

The overarching questions for this research are: 1. How are the intersecting areas between food safety and food security negotiated?; 2. What are the facilitators and constraints to collaboration?; and, 3. How do both programs employ a health equity lens?

The objectives are: 1. To explore any tensions between food security and food safety activities and any perceived power differentials between regulatory authority and community food security actors; 2. To identify how each case incorporates food safety precautions in their daily activities; 3. To identify basic financial information regarding food safety initiatives, and implications for the work done by Environmental Health Officers; 4. To describe how the health equity lens is evident in each core program; and, 5. To explore potential opportunities for enhancing health equity through food security and food safety programs.

Members of CAFS will have the opportunity to participate in Concept Mapping for this study. Concept mapping can offer a unique view of the primary question in this study and is a type of structured conceptualization. It can contribute to the exploration of relationship redesign between those working in food security and in food safety. This method enables a group to describe ideas in response to a focused question, which translates to maps for visual representation. It is a web-based program and you can learn more about Concept Mapping on their website: http://www.concepts systems.com/.

DFAIT Research Staff Policy Brief: The Evolving Global Governance of Food Security

Matias Margulis
While food security has become a major issue in global governance following the 2007-2008 global food crisis, there is no single international institution responsible for the management of this issue. Instead, responsibility for food security is spread out among a number of international organizations, which causes an overlap of rules and norms. This is a major challenge to achieving global policy coherence on food security and making progress on the eradication of world hunger. This research note argues that a more effective governance regime for food security requires mechanisms to promote greater internal policy coherence within states and between multiple international institutions.

Anyone who has ever been to Québec knows that culture and language are intertwined. But how does food intersect with links between language and cultural identity? The latest installment of CuiZine: The Journal of Canadian Food Cultures explores this question in a series of articles and creative works that put a linguistic twist on food and culture. Guest edited by Translations Studies scholars Marc Charron and Renée Desjardins, this issue unveils new research by Yvon Desloges, Diane Tye, Gwen Chapman, and Sonya Sharma. Featuring a panel discussion with James Chatto, Lesley Chesterman, and Marcy Goldman and a feast of poetry, creative non-fiction, and haunting cake art, our special issue on Food, Language, and Identity will leave you hungry for more. Online this June! cuizine.mcgill.ca

Centre for Food in Canada (CFIC)
The Conference Board of Canada has launched a major multi-year initiative—the Centre for Food in Canada (CFIC)—to address one of the great mega-issues facing Canada today. The dual purposes of the Centre for Food in Canada are to raise public awareness of the nature and importance of the food sector to Canada’s economy and society; and create a shared vision for the future of food in Canada—articulated in a framework for a National Food Strategy for Canada that will meet the country’s need for a coordinated long-term strategy for change.

There already is a growing public appetite for action on food issues. In addition, there is a growing sentiment toward taking a more proactive approach to food that moves us beyond responses to problems and threats. Over three years, CFIC will work closely with leaders and partners from Canada’s food industry, governments, educational institutions, and other organizations to shape a major new national strategy for food.

The Centre is taking a holistic approach to food in Canada through three interrelated but distinct lenses: food safety and health, food security, and food sustainability. These lenses ensure that the Centre will be focused on the full range of important issues facing the food sector. For more information on CFIC, please visit the Centre’s web site at www.conferenceboard.ca/cfic/

Call For Papers: Canadian Food Politics
CuiZine is now accepting French and English submissions for scholarly articles (2,500-3,500 words) about the politics of food in Canada. Potential topics include: food activism, food movements (e.g. locavorism, Slow Food), the impact of celebrity food writers/personalities, the politics of food regulations and legislation. Please send 250-word abstracts along with a short CV to: cuizine.info@mcgill.ca. Creative pieces, interviews, and articles on related topics are also welcome. For more info, check us out at cuizine.mcgill.ca.

Sustainable Local Food Systems in Europe and the Americas: Lessons for Policy and Practice
This three-day event took place at Carleton University and the British High Commission in early March. The conference and workshops were sponsored by SSHRC Canada-Europe Transatlantic Dialogue. For more information, go to: http://canada-europe-dialogue.ca/local-food-systems

The struggle for maize: campesinos, workers, and transgenic corn in the Mexican countryside, by Liz Fitting, Duke University Press

From the 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: cafadmin@foodstudies.ca
This newsletter was produced by: Alison Blay-Palmer, Editor Charles Levkoe, Assistant Editor