



The Exploration Gallery will be open all day on May 30th, May 31st, June 1st and June 2nd in Biosciences 100B. Click here for a list of installations and artist statements.

Friday May 29th, 2015

6:00 – 9:00 p.m. C2UExpo & CAFS Engagement BBQ

Description coming soon!

Saturday May 30th, 2015

9:30 a.m. – 4:30 p.m. Edible Ottawa Tour

May 30th, 2015, 9:30 a.m. – 4:30 p.m. Cost: \$30/ person

The bus will meet in the morning at Lamoureux Hall

You may know Ottawa for its politics, but do you know it for its food? Explore some of the Ottawa region's "best of". We'll kick start the day at the Main Street Farmers market newly relocated on the grounds of the Canadian Museum of Nature, Canada's first national museum. Our next stop will be a stop at Beau's brewery in Vankleek Hill, makers of one of Ontario's finest organic craft beers. We will eat lunch at Beau's. But what's beer without cheese? Our last stop will be for a tasting tour at the St-Albert Cheese Coop, one of the oldest running cooperatives in Canada (since 1894). Our last stop will be Jambican Farms for a tour and talk. We will return to the University of Ottawa campus by 4:30 pm. Please bring money for lunch at Beau's and if you wish to pick up some local goods at the farmers market.

To register and reserve your spot, please email CafsAdmin [at] foodstudies.ca with the subject line "field trip" and indicate your full name, the email address we can contact you at, and the field trip(s) you wish to register for. The deadline for registration is **May 15th, 2015**. Please note we can only accept payment via cash or check.

Visite terrain du Ottawa alimentaire

30 mai 2015, de 9h30 à 16h30 coût: 30\$ par personne

Vous connaissez probablement Ottawa pour la politique, mais connaissez-vous l'aspect agroalimentaire de la région de la Capitale?

Cette visite vous permettra d'explorer quelques-un des "best of". Nous débuterons la journée avec une visite d'un Marché des fermiers sur le terrain du tput premier musée national du Canada, au Musée



canadien de la nature. Notre arrêt suivant vous permettra de visiter la région de Vankleek Hill pour une visite et le lunch à la Microbrasserie Beau's, un des meilleurs brasseurs de bière organique en Ontario. Mais qu'est-ce que la bière sans fromage? Nous poursuivrons donc notre visite avec une dégustation à la Fromagerie St-Albert, une des plus anciennes coopératives au Canada, en fonction depuis 1864. Enfin, nous nous arrêterons à la Jambican Farms avant de rentrer à l'Université d'Ottawa pour 16h30. Prévoyez de l'argent pour le lunch et pour l'achat de produits locaux au marché si vous le désirez.

10:00 a.m. – 4:00 p.m. Pre-Conference for Emerging Researchers (Louis-Pasteur 155)

4:00 – 6:00 p.m. Film Session (Louis-Pasteur 155)

4:15 – 6:15 p.m. Film Session, All CAFS Delegates Welcome (Louis-Pasteur 155)

Description coming soon!

6:30 p.m. Evening Social, All CAFS Delegates welcome (Location: TBA)

Sunday May 31st, 2015

9:00 – 10:30 a.m. Opening Plenary: (Capital Ideas: Feeding Debates, Minds and Bodies / Le Capital Des Idées: Nourrir le Débat, l'Esprit, et le Corps (Marion Auditorium)
Panelists : François Hamman, Michael Robidoux, Cindy Gaudet, Meagan Ann O'Hare

Indigenous peoples in Canada are facing a greater burden of chronic disease compared to non-Indigenous peoples that affects individual and community's health, sometimes severely impacting on peoples' minds and bodies. In northern First Nations communities many of these health related issues are diet related. The exorbitant costs of market food along with various challenges associated with local food procurement is making it difficult for people to get regular access to nutritious food. Drawing from extensive field research, this multidisciplinary panel representing fields from Folklore, Physiology and Human Kinetics, will discuss a variety of insights about the factors contributing to heightened food insecurity, the impact poor nutrition is having on population health, as well as local strategies indigenous communities are taking in Northwest Territories and northern Ontario to address the food challenges they are facing.

Les maladies chroniques représentent un plus lourd fardeau pour les peuples autochtones du Canada comparativement aux non autochtones. Elles nuisent à la santé des personnes et des collectivités et ont parfois de graves impacts sur la santé physique et mentale. Dans les collectivités nordiques des Premières Nations et des Inuits, une bonne part de ces problèmes de santé relève de la diète. Les coûts exorbitants des aliments du commerce et les nombreux problèmes associés à l'approvisionnement local rendent difficile l'accès régulier à des produits alimentaires nutritifs. S'inspirant d'une vaste recherche sur le terrain, ce panel multidisciplinaire qui représente différents domaines, allant du folklore en passant par la physiologie et l'activité physique, abordera une diversité de points de vue sur les facteurs qui contribuent à accroître l'insécurité alimentaire, l'impact d'une mauvaise alimentation sur la santé de la population, ainsi que sur les



stratégies locales mises en œuvre par les collectivités autochtones dans les Territoires du Nord-Ouest et du nord de l'Ontario pour traiter les problèmes de nutrition auxquels ils sont confrontés.

10:30 – 11:00 a.m. Coffee Break

11:00 a.m. – 12:00 p.m. What If? Food Studies Symposium Keynote: Critiquing hegemony, creating food, creating justice: Cultivating an activist food studies, Dr. Alice Julier (Marion Auditorium)

Like many of its “field” counterparts in academia, Food Studies emerged from both intellectual and activist engagement in a landscape that raised questions about existing boundaries – between material and mental activities, between disciplines, between public and private actions, necessities and luxuries, self and other, production and consumption. Any area of social and material life worth exploring is one that is contested, challenging dominant discourses about how things are grown, produced, distributed, consumed, and wasted. It seems fitting that the interest in sustenance, growing and creating food, arises at a time when inequality is also consolidating, increasing, and yet being challenged. This talk will explore the opportunities and possibilities for a Food Studies that centralizes and supports social change.

12:00 – 1:00 p.m. Lunch on your own

1:00 – 2:30 p.m. Concurrent Sessions, Group 1

*1A (Symposium Stream): Fruit Salad: an Afternoon of Pecha Kucha-like talks and Performance (Amend, Rohel, Phillips, Szanto, Irwin & Ricketts) Louis Pasteur 285
Chair: Phil Mount, Wilfred Laurier University*

Elyse Amend, (elyse.amend [at] mail.mcgill.ca) "Measuring common sense"

Health Canada promotes its food guide as an educational source that translates nutrition for laypeople and provides tools to measure eating and its effects on the body. However, the discourse it promotes has been critiqued as abstract and difficult to apply in everyday practice, and linked to a nutritionally confused environment where the disempowered eater is positioned as lacking knowledge about nutrition, and in need of “expert” intervention to learn how to “eat right” and become “healthy.” This presentation explores the work the Food Guide does in constructing ideas about healthy eating. It applies Lemke’s (2011) analytics of biopower to question how nutrition truth discourses and their technologies of surveillance function to produce “healthy Canadian” subjects, and mobilizes Laclau and Mouffe’s (1985) discourse theory to explore how the guide’s “common sense” ideas about eating exclude complex economic, political, and sociocultural issues, thus marginalizing those who deviate from its hegemonic nutrition.

Jackie Rohel, New York University, (jackie.rohel [at] nyu.edu) "Local Knowledges, Global Flows: Practices and Substances at the Edges of Food Studies"



What types of products, tastes, substances, crops and practices are within the bounds of Food Studies? And which could be? This paper draws attention to the edges of Food Studies. It uses the case of betel quid to open up a conversation on the politics of classification and interdisciplinary knowledge production in a global context. Betel quid is chewed by up to 20% of the global population (Gupta and Warnakulasuriya 2002). Western scientific evidence of toxicity and Social Scientific language on “betel nut use” are at odds with quotidian practices of “eating” betel, “cleansing the palate,” and “freshening the breath” after dinner. By problematizing a comestible that is chewed but not necessarily ingested, that promotes digestion but also toxicity, that is a habit but also a handicraft, I attend to the range of discourses that construct this substance as a contested space. The betel quid is one example among many that challenges conventional notions of edibility, nourishment, and consumption. Contradictions and classificatory politics are critical sites of investigation for Food Studies scholars because such tensions impact governance at the urban, national and global levels.

Catherine Phillips, Centre for Critical and Cultural Studies, (c.phillips2 [at] uq.edu.au) "Contemplating More than Human Food Studies: The Case of Ghost Fishing"

Two what if? questions frame this paper: what if more-than-human modes of inquiry were pursued in food studies?; and, what if food studies moved beyond consideration of food to other involved materials? To consider these questions empirically, this paper develops a case study of ghost fishing? the continued harvest by lost or discarded fishing gear. Drawing upon ongoing qualitative research in Australia, the end-of-life entanglements, valuations, and governance of ghost gear are analysed. Particular attention is paid to the material and affective relations of ghost nets as they manifest in the Gulf of Carpentaria, and the implications of these relations for marine species, indigenous communities, and policy. The analysis provides insight into the experience and problematisation of ghost fishing, highlighting the challenges of dealing with the detritus of a global fishing industry. It also demonstrates the possibilities and challenges involved in developing a conversation between food studies and more-than-human studies.

David Szanto, Concordia University/University of Gastronomic Sciences, (dszanto [at] iceboxstudio.com) "Food Study Unbounded: Assembling Epistemic Spaces"

What if food studies imagined food as a “boundary object,” (Star & Griesemer 1989), that is, an *unbounded* space of scholarly engagement composed of discordant and changing realities, and which only comes into being and knowing through practice? Rather than treating food as a subject of study to which we apply disciplines, what if we dealt with food in as many ways as there are communities that deal with it in day-to-day life? What if we treated food as an opportunity to invent epistemologies and practices, and allowed multiple, contradictory ontologies to co-exist? What if we decided to view our scholarly framing systems as the means through which we *produce* our food realities, rather than our tools for *understanding* them? What would food studies be then? A laboratory? A studio? A playground? A dreamscape? This presentation-performance will propose five different epistemic framings in an attempt to evoke food as a collectively imagined, heterogeneous (and perhaps in coherent) boundary object. Examples will be inspired by actor-network theory, narrative analysis, quantum physics, queer theory, and new materialism—and we’ll just have to see what happens.



Kathleen Irwin, (Kathleen.Irwin [at] uregina.ca) "Disability and the non-calibrated: Inglorious Bodies / Inglorious Food"

In Samuel Beckett's play *Waiting for Godot*, two tramps, companions on the human journey, discuss, argue and commiserate about life's many sorrows and few pleasures. Food, a misshapen carrot and turnip, provide poor sustenance and momentary relief from boredom. In postwar France, when the play was written, the meaning of the deteriorating vegetables and enfeebled characters was apparent. Europe was etiolated, disfigured, disabled by recent struggles. One of the most significant of the 20th Century, the play's images resonate through this presentation, as we underscore the value of malformed vegetables and dysmorphic bodies, returning to France, in culinary terms, to reconsider these themes in the context of the *European Year Against Food Waste* (2014). Following Kirsty Johnson, we concatenate food waste and human frailty, agreeing that "*considering the challenge which impairment issues to notions of embodiment,*" we believe that disability is the ultimate postmodern concept (2012 pg. 11). Following French supermarket Intermarche's ad campaign that rehabilitates, indeed anthropomorphizes, the non-calibrated 57% of fruits and vegetables discarded because of their inelegant aspect through the stringent regulations of the European Union, the presenters celebrate abnormality – *les fruits et légumes moches* - through dance performance, gourmet cooking, storytelling and pecha kucha lecture.

Kathryn Ricketts, (Kathryn.Ricketts [at] uregina.ca) "A Suitcase full of roots: All colours will agree in the dark"

British statesman and philosopher Frances Bacon argues that mistakes access the nervous system. Following Bacon, I add that creating from / through error brings immediacy and authenticity to our impulses. Working with my performance alter ego *Lug*, a Beckettesque tramp in felt hat and floor length overcoat carrying a worn leather suitcase filled with root vegetables, we find an immediacy and authenticity in performance. Through improvised storytelling using dance / theatre, *Lug* expresses displacement, otherness, longing for belonging – human fallability. In a short performance, physical imperfections of all sorts reveal unexpected possibilities and potent new modalities. To extrapolate, the recuperation of imperfect fruit and vegetables in a recent marketing campaign signals a turn towards sustainability, a defense of what was abject now marshalled in the aisles of grocery stores. As in the slick advertisements, in this performance root vegetables become golden nuggets from which stories are released as spectators peel away their shriveled skins. The revaluing of disproportionate vegetables is, arguably, both astute trade and an ethical stance that exhibits a care for bodies and argues for commonalities that celebrate differences (Lennard Davis, 2002, 9). As per Bacon, "there is no excellent beauty that hath not some strangeness in proportion."

1B: Pecha Kucha-Like Talks (Tennant, Dickinson Liu & Graham, Tegan, Giacomini, Dooley, Rideout, Skinner Burnett LeBlanc & Chambers, Osazuwa) Louis Pasteur 155

Zoe Tennant, University of British Columbia, (tennantzoe [at] hotmail.com) "The absence of Aboriginal cuisines in Canadian restaurants: a critical exploration"

I will critically explore the absence of Aboriginal cuisines in Canadian restaurants. Anthropologist Carolyn Morris argues that the restaurant landscape can be read as a map of race relations, I consider her study of the absence of Maori cuisine in New Zealand in a Canadian context. Drawing from wider literature, I serve



up explanations for the lack of representation of Aboriginal cuisines in Canada – with a central focus on the multi-faceted impact of colonization. I situate the culinary absence of Aboriginal cuisines within the contemporary food terrain described by sociologists Josée Johnston and Shyon Baumann. In particular, I highlight their analysis of ‘localness’ and argue that the popularity of local foods begs an enquiry into the absence of Aboriginal cuisines, or what Wet’suwet’en chef Andrew George calls “the original local.” Based on my research and interviews with First Nations chefs, I conclude that there are signs of a rising Aboriginal cuisines movement in the country.

Harley Dickinson, University of Saskatchewan, (harley.dickinson [at] usask.ca), Willa Liu, & Paul Graham "Mapping Literature on Food Safety in China"

Food safety is an issue of global concern and nowhere more so than in China. Numerous high profile incidences over the past several years have fueled these concerns. Despite extensive and high profile media coverage of these incidence in the West (New York Times, the Economist, 2011), little is known about the research literature on food safety in China. This paper addresses that gap for the English language social science literature. Using a systematic review methodology key databases (e.g., Academic Search Complete, Web Science, Scopus, Sciencedirect, Sage, etc.) were searched for articles on Social Science Food Safety in China from 2009 to 2014. Informed by the “Farm to Fork” systems framework we classified the published journal articles using narrative review techniques. The objective is to identify major themes and gaps in the research on food safety in China and to make recommendations for future research.

Hialire Tengan, Andalas University-Padang, (onlsuccess [at] rocketmail.com) "Legal Pluralism and Land Administration in West Sumatra: The Implementation of the Regulations of Both Local and Nagari Governments on Communal Land Tenure"

Land administration has always been a delicate issue in the history of nations, and Indonesia, a country where a significant number of the population lives a pastoral life is not exempt from this reality. This paper discusses land tenure issues in West Sumatra, an Indonesian province which is home to the Minangkabau people with their long existing village management system known as Nagari, established to settle disputes based on adat (custom) principles as well as to protect the rights of the community members. These rights include communal land (referred to as tanah ulayat hereafter). Long before the Dutch occupation of Indonesian archipelago, the nagari government was vested with powers to regulate communal land in West Sumatra. However, this authority was constantly overlooked by the then Dutch colonial administration as well as the post independence governments (both central and regional). To reinforce the Nagari government as the guardian of the customary law (hukum adat) and to specify its jurisdiction, the Regional Government of West Sumatra enacted two laws between 2000 and 2008: Law No. 9/2000 repealed by Law No. 2/2007 and Law No. 6/2008 on communal land tenure. Although these two laws provide legal grounds to address land issues across the region, land conflicts still prevail among West Sumatran populations due to unsynchronized and contradictory regulations.

Terran Giacomini, University of Toronto, (terran.giacomini [at] mail.utoronto.ca) "Alliances for Seed Sovereignty: Activism on the front lines of transformation in the seed value chain"



Over the two several decades, there has been an immense increase in worldwide activism to regain control over seeds, the core of food production. This presentation discusses preliminary findings from my research with farmers and other seed activists in Canada. It examines varied actors political perspectives and priorities for democratic, collective action. It focuses on understanding the extent to which and how farmers and other seed activists seek to transition toward a political economy rooted in commoning (cooperative relations that enable access for all to the requirements of life). Three key themes are explored: alliance building across gendered and ethnicized divides; global alliances; and joint action among key actors within the seed value chain and those in related sectors (especially energy). This study contributes to deepening analysis of global, democratic transition away from fossil fuel capitalism toward commoning alternatives

Tatum Dooley, Ryerson University, (tatum.dooley [at] ryerson.ca) "The New Regional: How the gourmet doughnut has taken on a regional food role shown through a website analysis"

This paper examines the complex differences between national and regional food trends in Canada by looking at the doughnut. Two classifications of doughnuts will be looked at in detail, the franchised doughnut and the gourmet doughnut. The franchised doughnut is represented as a national dish and homogenized, while the gourmet doughnut is regional and specialized. The spectrum between national and regional products leads to a difference in rhetoric. To view the difference between the franchised and gourmet doughnut, a website analysis will be performed to demonstrate how the stores self explanations differ, compared to a newspaper analysis of terminology used when writing about the doughnut in Canadian newspapers. The argument that this paper will make is that the gourmet doughnut is regional to the city, and has been created to uphold a high end, counter culture, alternative to the franchised doughnut to meet the needs of the contemporary city.

Jennie Rideout, Wilfrid Laurier University, (ride0040 [at] mylaurier.ca) "Localized food systems and community vitality"

Our current food system is very different than it has been throughout our history of agriculture. Since the beginning of the Second World War, it has been functioning under the industrial model, much like other materialistic goods in our society today. This model, which supports the large transnational agri-businesses, is pushing out the smaller family and community run farms in rural Canada. The gap between the average person and our most basic necessity is growing and there is a clear and definite need to return the power to individuals at the level of the community. Exploring localized food systems and their connection to community health and vitality is the first step towards and more sustainable, humane and beneficial agricultural practice.

Kelly Skinner, Lakehead University, (kskinner [at] lakeheadu.ca), Kristin Burnett, Joseph LeBlanc, Lori Chambers "Government and Corporate Practices and the Experience of Purchasing Food in Northern Canada"

The recent release of the Auditor General's (AG) report on Nutrition North Canada raised a number of questions regarding the program. This paper presents preliminary findings from an online survey to explore the food buying experiences of people living in northern communities across Canada. The survey was developed with input from community partners and launched November 12, 2014. Press releases were



widely disseminated to northern media outlets promoting the survey. As of January 1, 2015, 92 respondents completed the survey from eight provinces/territories. Preliminary findings show the greatest concern regarding food purchasing fell within three areas: high cost of food; quality of the food available for purchase (e.g., freshness, expired food); and availability and selection/variety of specific foods (e.g., fresh produce, dairy products). The survey results underscored that the AG's report did not address the breadth of the problem faced by northerners trying to access affordable and nutritious food.

Ethel Osazuwa, University of Guelph, (osazuwae [at] gmail.com) "ETHIOPIA: Agricultural Development, Food Security, and Poverty Analysis"

Images of starving skeletal and underweight children in the public media have shown the criticality of the acute food insecurity in Ethiopia since the early 1990s. Although agriculture and livestock production accounts for about half of Ethiopia's GDP (WFP and CSA 2014), the country continues to experience high levels of food insecurity, particularly among rural populations. Stunting is amongst the health issues that plague the country. The presentation will outline the trends in Ethiopia's agricultural development, the prevalence of food insecurity, and the poverty situation that persists in the country. One purpose of the presentation is to analyze Ethiopia's current agricultural policy, Five-Year National Growth and Transformation Plan (GTP) (2010/2011-2014/2015). A second aim of the presentation is to stress the need for the Ethiopian government to adopt a comprehensive pro-poor economic growth agenda, and to build and maintain national physical infrastructure that would provide subsistence and smallholders' access to markets.

1C: Learning from and Reshaping Hunger, Food Security and Food Sovereignty (Engler-Stringer Muhajarine Lotoski & Fuller, Frank Engler-Stringer Power & Pulsifer, Walsh, Dale & Kepkiewicz) Louis Pasteur 154

Rachel Engler-Stringer, University of Saskatchewan, (rachel.engler-stringer [at] usask.ca), Nazeem Muhajarine, Larisa Lotoski, & Daniel Fuller "Grocery Shopping in the Inner City: The Good Food, Healthy Families Study"

The Good Food, Healthy Families Study (funded by CIHR) was initiated to examine the health of residents in a former food desert upon the opening of a new full-service grocery store. It is being conducted in partnership with the Good Food Junction, Station 20 West, CHEP Good Food Inc, the City of Saskatoon and the Saskatoon Health Region. We conducted 365 door-to-door surveys about the grocery shopping habits of residents in a series of contiguous low-income inner city neighbourhoods in Saskatoon, Saskatchewan, 31% of all households in the area under study. We also enrolled 156 households in a two-year study of self-reported health and household food security. Finally we have analyzed one year of food store sales data to examine the healthy food purchases of neighbourhood residents. Overall, our results highlight complex food access behaviours undertaken by people living in the low-income neighbourhoods under study.

Lesley Frank, Acadia University, (lesley.frank [at] acadiau.ca), Rachel Engler-Stringer, Elaine Power, Brittany Pulsifer, Meal Exchange "Feeding Academic Appetites?: Exploring Food Insecurity Among Canadian University Students"



Does the cost of tuition, books, mandatory school fees and living expenses have negative consequences for the food security of Canadian University students? Do students experience food insecurity in particular ways relative to social class, life course transitions, geography, citizenship status, housing environment, ethnicity, and gender? How hard is it to feed the student's academic appetite for both food and learning within current economic and political conditions in Canada? This presentation will explore these questions by reporting on preliminary results from two research projects on student food insecurity: 1. a pilot study initiated by research collaborators at Acadia University, Queens University, the University of Saskatchewan, and Meal Exchange, that utilized an anonymous on-line survey to measure prevalence of student food insecurity and associations between food insecurity, health, well-being and academics at two diverse Canadian Universities, and 2. a qualitative sociological study of rural student food insecurity at Acadia University that explored the relationship between income, education, public policy, housing, youth transitions, well-being and food affordability, food accessibility, and food practice.

Susan Walsh, USC Canada, (swalsh [at] usc-canada.org) "Through A Resilience Lens: Keeping Farmers On Their Lands To Reduce The Hunger Count"

Unless we approach global food security through a resilience lens, we will not put a significant dent in the hunger count today and into the future. This thesis is defended in my new book: Trojan Horse Aid: Resistance and Resilience in the Bolivia Andes and Beyond (McGill Queens University Press; December 2014). My paper provides a snapshot of the book's critical reflections on agricultural development assistance that undermines socio-ecological, cultural and climate resilience; and on more effective and hopeful food systems. I will first present a brief overview of resilience theory and outline a framework to guide thinking about how we might strengthen our approach to food security and community development. Through a resilience lens, I then explore two very different development assistance programs in countries with huge climate challenges: Bolivia and Honduras. Both case studies offer important lessons from farmers about food security, nutrition, hunger reduction, and climate resilience.

Bryan Dale, University of Toronto, (bryan.dale [at] mail.utoronto.ca), & Lauren Kepkiewicz "Keeping 'our' Land: Agriculture, Property and Food Sovereignty in Canada"

This paper reviews academic and popular writings on food sovereignty in Canada that deal with issues of land ownership. While discussions often focus on land concentration and property costs as barriers to entry for new farmers and sustainable agriculture, we argue that two key questions demand further investigation: (1) How does food sovereignty discourse and practice in Canada engage with indigenous land claims?; and (2) What would a Canadian land reform policy look like that contributes to a more equitable and environmentally sound food system? Through our review, we aim to provide a basis for better understanding these questions in particular, as well as the concept of Canadian food sovereignty more generally. In doing so, we analyze why some land reform policies have gained popularity while others have not; we also complicate assumptions about the merits of individual property ownership and the social and ecological benefits of small-scale farms.

1D: Pecha Kucha Like Talks (Wingrove Lawrence Woods Candy & Friel, Schram Grau & Labonte, Holmes, Chow, MacDonald, Mohan, Shankland, Rotz) Bioscience 140



Kate Wingrove, Deakin University, (kwingrov [at] deakin.edu.au), Mark Lawrence, Julie Woods, Seona Candy, & Sharon Friel "Food and nutrition security: Using policy to create food system change"

The global population is predicted to reach 9.6 billion by 2050. In addition to a significant increase in consumer demand, the capacity of food systems to deliver future food and nutrition security will be challenged by climate change and environmental resource constraints. To address these global challenges, a food systems approach to research and policy is required. Due to the complex, dynamic nature of food systems, there is a need to consider policy options based on their potential to facilitate an ongoing process of change, rather than their capacity to 'fix' current problems. Pruitt and Wadell's 'orders of change' framework can be used as a tool to identify and prioritise policy options according to the desired outcome: first order change (system 'tweak'), second order change (system reform) or third order change (system transformation). Whichever order of change is pursued, a coordinated policy response to food and nutrition insecurity is essential.

Ashley Schram Grau, University of Ottawa, (agrau012 [at] uottawa.ca), & Ronald Labonte "Canadian food industry positions on the Trans-Pacific Partnership negotiations: implications for national food policy"

The Trans-Pacific Partnership (TPP) agreement, currently under negotiation amongst 12 Pacific Rim countries, has the ability to directly affect trade and investment in food and beverage products and the national policies that regulate their production, processing, and distribution. From December 2011 to February 2012 Canadian food industry associations submitted their priorities, objectives and concerns with respect to the TPP negotiations to the Canadian government. Content analysis and thematic analysis were conducted on a total of 22 submissions. Canadian food industry demonstrated strong support for membership in the agreement and focused on issues of market access, regulatory coherence and harmonisation, 'science-based' food regulations, and the supply management system. The results are reviewed for potential insights into content in the final TPP agreement and implications for future policy-making at the intersection of national food system priorities, international trade and investment obligations and public health regulation of food-related health risks.

Shawna Holmes, University of Guelph, (sholme02 [at] uoguelph.ca) "Cafeteria Fraiche: Identifying and Comparing the Differences in Canadian School Food and Beverage Regulations in a Liberal Welfare Regime"

Recently, the provinces of Canada and the Yukon Territory have implemented or updated their regulations regarding the sale of foods and beverages on school property. While each region has made efforts to improve the quality of food and beverages available for sale to students on school property, some regions have implemented stricter regulations than others. This research aims to understand how and why these regulations differ and their limitations in the context of a Liberal Welfare Regime. Using content analysis of the regulation documents and semi-structured interviews with those involved with the development and implementation of the regulations, this research will show how the political economy of each province contributed to the differences in the regulations. This research also identifies the limitations of these regulations since each emphasizes personal choice and responsibility in the absence of a state-funded lunch program and/or regulations for food brought from home



Samantha Chow, Ryerson University, (samantha1.chow [at] ryerson.ca) "Eat It, Multiculturalism"

This study explores the culinary practices of Chinese immigrants in the Greater Toronto Area (GTA). The focus of this paper uses the exploration of culinary hybridity and ethnic food practices as a challenge and critique of multiculturalism. Sources and sites of contention within the public and private spheres can affect the extent in which the Chinese immigrant can acculturate. Interdisciplinary academic sources used in the paper look at concepts of multiculturalism, and hybridity, and explore the ways in which they intersect with Chinese ethnic food practices. This study seeks to provide an understanding that food can be used as a tool to challenge dominant cultural ideologies and thus move towards cultural hybridity. Through the exploration of culinary hybridity between the Chinese diaspora and the larger society in the GTA, it is argued that cultural hybridity is a more inclusive and dynamic approach over the current state policy of multiculturalism.

Katie MacDonald, University of Guelph, (kmacdo08 [at] uoguelph.ca) "Value Chain Analysis of the Ontario Pork Industry"

There is a lack of research despite the volatile changes of within the pork industry since 2006, and alongside the endless promotion to consume pork within an astounding number of grocery, processed, and fast food products. Two seminal studies have emerged from the agro-food literature that profile Canadian edible commodities: Barndt's feminist analysis of the corporate tomato trail (2002), and MacLachlan's historical analysis of agro-industrial beef production (2001), processing and marketing. Despite the boom in food studies literature, there is a lack of both critical political-economic commodity research, and a lack of data to available to investigate what is occurring within the Ontario pork industry. This talk will provide a conceptual analysis of the current food environment which is heavily laden with pork products, while simultaneously unpacking the complexities of this billion dollar Canadian industry. Outlining and understanding the people and places involved in production, processing and consumption of Canadian pork is vital to understanding the impacts of such on human and environmental health.

Sarah Mohan, Carleton University, (sarah [at] mohan.ca) "Institutional Change in Value Chains: Evidence from Tea in Nepal"

This paper contributes to advancing the conceptual literature on global value chains (GVCs) by analyzing how cycles of institutional change mediate between GVC upgrading and its livelihood outcomes. The analysis is developed by examining how insights from economic theories of institutional change resonate in a value chain case study of small-scale tea farmers in Nepal. An institutional analysis of dozens of field interviews shows that upgrading to organic production triggers a process of institutional change that affects livelihood outcomes. A typology of institutional change in value chains emerges from this research that suggests that agency, organizations, and informal norms affect whether a given upgrading intervention yields benefits in a particular place. The typology provides a framework to analyze such processes that is also of use to development practitioners seeking to understand the conditions under which upgrading worsens or improves the welfare of value chain participants

Amanda Shankland, Carleton University, (amandashankland11 [at] gmail.com) "Fields of Knowledge, Broken Dreams"



This year in the Netherlands, a Dutch farmer with a vast knowledge of potato varieties has created a salt-tolerant potato that can be grown using diluted seawater. This innovative idea could lead to further advances in effective water management in the agricultural sector. It is also an example of how we can utilize traditional types of knowledge (i.e. farmers vast knowledge of breeding) to cultivate new ideas that can help us both mitigate and adapt to climate change. Broadly, my research explores the discrepancy that exists between the expert knowledges that typically inform policy (WTO and government experts) and traditional or local knowledges (farmers and the communities they support) regarding both mitigation and adaptation to climate change in the agricultural sector. I address this policy problem by exploring possible alternative models of knowledge production and policymaking. More specifically, my research explores two closely related questions: How do elite climate change discourses at national and international levels impact farmers and the climate change mitigation and adaptation strategies they are able to employ; and how could farmer's views and experiences be better incorporated into national and international policy regarding climate change?

Sarah Rotz, University of Guelph, (srotz [at] uoguelph.ca) "The socio-politics of resilience at the farm-scale: Exploring drivers of climate change resilience on Ontario grain farms"

Recent literature argues that resilience to extreme weather variation will be the greatest challenge for farmers moving forward: a concern that is echoed by farmers and farm organizations across Southern Ontario. However, when asking 'resilience for whom', we quickly realize that resilient food production concerns not only the producers themselves, but the broader community as well. Thus, a measure community food security must be included in our understanding of resilience in food production. Through this lens, this research draws from farmer surveys conducted across a variety of grain farms in Southern Ontario to explore the socio-political dynamics of farm-scale climate change resilience. The goal here is to tease out relationships between on-farm conditions of scale, diversity, and market participation, and farmer approaches to climate change adaptation. Some key questions to be addressed include: how are industrial organic grain farmers faring during weather perturbations in relation to conventional, or low-carbon bio-diverse grain farmers concerning market reliability; what are farmers relying on to identify agro-ecological changes on their farm; and what are their constraints to localizing production?

2:30 – 2:45 Break

2:45 – 4:15 Concurrent Sessions, Group 2

2A (Symposium Stream): Digging, Foraging, and Gardening Towards Empowerment and Sovereignty (Ho & Stiegman, Doonan, Schow) Louis Pasteur 285

Chair: Ted Whittal, York University

Victoria Ho (vho.press [at] gmail.com) and Dr. Martha Stiegman (stiegman [at] yorku.ca), "Deepening the Roots: Narratives for Community Empowerment and Food Justice"

Food justice work takes community empowerment and capacity-building as central goals. What if Food Studies empowered communities to assert their own narratives in order to relocate social justice in governance? York University researchers are collaborating with the Resident's Council (RC) of Black Creek



Community Farm (BCCF) and Jane-Finch Action Against Poverty to document through video the RC's work to mobilize community ownership of BCCF. The RC is building a unique model of food justice by and for racialized communities in Toronto, working with the BCCF to “engage, educate and empower [...] through the growing and sharing of food”. Our presentation will have two foci: i) We will present the work of the RC, a vital example of community-organizing to transfer governance of the farm to community representatives; and ii) We will examine our participatory video research methodology as an analytic tool to collectively evaluate the processes undertaken by the RC, while contributing to this on-going work. The RC is a critical platform for dialogue, embedded in a wider discussion of systemic issues in public policy and urban planning. Justice cannot occur without addressing oppression; video storytelling helps to carry the debates onward through time and space.

Natalie Doonan, for the SensoriuM, (ndoonan [at] gmail.com) "Gaming the Garden"

What can plants tell us about a place? In this exploratory game for all ages, you will use all of your senses to detect clues about the histories of a particular site, using local vegetation as a guide. Which histories and memories are referenced explicitly in our public monuments, and which others lurk below the surface? Participants will be guided through a series of activities that engage taste, touch, observation, memory, and imagination to unearth the secrets of a place that might otherwise seem familiar. Being attentive to what was there before allows us to think about sustainability in its every sense: social, economic and environmental.

Elaine Schow, Mount Royal University, (eschow [at] mtroyal.ca) “What if everyone is included in our community garden?”: Findings from a participatory campus-community garden development and horticultural therapy intervention study”

Community gardens have been found to contribute to a number of health, food security, social and ecological benefits. Guided by eco-health and permaculture principles, in 2015, an interdisciplinary team from Calgary’s Mount Royal University collaborated to explore the development of an inclusive community garden project on an urban university campus. This presentation describes the two-phased participatory action research (PAR) project that asked “What if everyone is included in our community garden?”, invited the participation of community stakeholders from previously excluded and marginalized groups; and embarked on an inclusive horticultural therapy intervention. In this presentation we specifically share the lessons learned about including disadvantaged groups in community gardening, and anchor key foundations for understanding community health, well being and resiliency as connected to eco-health principles. Finally, this presentation highlights how the project influenced pedagogy and planted seeds for community engagement and citizenship across the wider campus community.

2B (Interactive Session): From Learning to Action: Reflecting on Three Years of Building Community-Campus Partnerships and Effecting Change (Levkoe, Cathleen Kneen, Brynne, Kepkiewicz, Andree) Louis Pasteur 155

Charles Levkoe, academic co-lead of the CFS Hub (charles.levkoe [at] gmail.com), Cathleen Kneen, CFS Hub Community Co-Lead, Abra Brynne, CFS Hub Community Liaison, Lauren Kepkiewicz, CFS Hub RA, Peter Andree, Incoming CFICE PI, Past Academic Co-Lead of the CFS Hub



This interactive session will be run as a popular education workshop hosted by the Community Food Security Hub of the Community First: Impacts of Community Engagement (CFICE) project. The session will bring together key individuals from the Hub's Management Team, the Canadian Association for Food Studies (CAFS) executive, Food Secure Canada's staff and board of directors, representatives from our eleven demonstration projects, along with other interested CAFS members. The objectives of the session are to reflect on lessons learned over the first three years of CFICE and propose concrete ways to improve community-campus collaboration on an institutional level (e.g. academic institutions, funders, public policies). Using a popular education methodology, participants will engage in activities and discussions that focus on experiences with place-based community-campus partnerships and consider how to scale-up practices and take action towards impacting policy and building infrastructure to improve community-campus engagement. Organizers will circulate a "white paper" in advance of the workshop and use the ideas and recommendations generated through the workshop to inform planning for the next phase of the project.

2C: Gender, Class, Ethnicity, and Food Justice (Bedore, Cooke, Moraes & Rocha, Turner) Louis Pasteur 154

Melanie Bedore, Quest University, (melanie.bedore [at] questu.ca) "Good Food Box programs as a 'quasi-alternative' food project: Prospects or limitations for food justice?"

As a discipline, food studies is notable for its interest in the cultivation of local and global food systems that embody hallmarks of food justice, including the redressing of race, gender, and class-based inequalities. In doing so, however, a false binary between 'conventional' and 'alternative' food systems is often reinforced, with the former considered antithetical to justice. This presentation takes up the need for research on food projects that challenge this false binary, and that foster more explicit and diversified vocabulary around the meaning(s) of 'justice'. This study examines a Good Food Box (GFB) program in Belleville, Ontario through a mail-in survey of patrons, document analysis, and an in-depth interview with the coordinator. Applying Holloway et al's (2007) methodological framework, this GFB program is only marginally 'alternative'. The same qualities that define its quasi-alternativeness, however, also hold promise for dignity promotion among its economically vulnerable patrons.

Nathalie Cooke, McGill University, (nathalie.cooke [at] mcgill.ca) "When Food Fictions Pack a Punch"

To explore the double entendre of this year's CAFS conference topic, I survey Canadian literature depicting the lived reality of Canadians affected by Ottawa's food policies to assess whether Ottawa's policy interventions were, indeed, "capital." The presentation will touch on depictions of Canada's Food Guides, the residential school system, wartime internship programs, Native Land Treaties, and harsh immigration policies that shaped the Canadian restaurant industry. My texts are fictional, but "capital ideas" shaping the situation and debated over food tables are real indeed. In fiction, where authors depict the lived reality of food policies and can shape the directions of debate, I show that writers have found an effective political tool for registering their vote on the "capital" quality of Ottawa's ideas and providing illustrative examples to persuade readers to take action.

Andrea Moraes, Ryerson University, (amoraes [at] ryerson.ca), & Cecilia Rocha "The Participation of Women Farmers in Food Procurement Policies in Brazil"



In Brazil, family relations in rural areas have been historically and predominantly patriarchal. Women have been in a subordinate position in the family, and their work is often undervalued and unpaid. Over the last two decades, the Brazilian government has been implementing a series of programs that are giving visibility to the role of women in family farm agriculture. This paper looks at the participation of poor rural women in the Food Acquisition Program (PAA), created in 2003, and the National School Meals Program (PNAE) since 2009, which have been developed to support family farmers, reduce rural poverty and promote local and sustainable food systems. It identifies enablers, challenges and implications of women's participation. Through an exploratory qualitative research, it aims at identifying indicators that could inspire future research on social policies and gender inequalities in rural areas.

Katherine Turner, University of Manitoba, (umturn22 [at] myumanitoba.ca) "The modernising grape: Single commodity production and agrobiodiversity in the Central Valley of Tarija, Bolivia"

Grape monoculture dominates the landscape in some areas of the Central Valley of Tarija, Bolivia, as an outcome of decades of modernist development policy. Many campesino grape producers, however, maintain relatively high levels of agrobiodiversity through intercropping, crop rotation and use of field edges. Drawing on interviews and complementary data gathered during 12 months of fieldwork (2012-2013), I discuss seven reasons why campesino grape producers are maintaining agrobiodiversity in spite of pressures to intensify grape production. High production costs, ecological and economic risks, and a set of values surrounding other crops are some of the factors campesino grape producers seek to balance in their production strategies. Many are choosing to take advantage of emerging economic opportunities in the grape-related economy, but are adapting those opportunities to fit their needs and interests by maintaining agrobiodiversity and the alternative food and income sources that agrobiodiversity allows.

2D: Food, Cultural Representations and Visibility / Invisibility (McKeown, Moyer, Beagan Chapman & Power, O'Neill) Bioscience 140

Robert McKeown, Concordia, (mangkut [at] gmail.com) "The Representation of Thai Food in the Pages of Saveur Magazine, 2007-2014"

Twenty years ago, simply finding ingredients from far-flung cuisines was a challenge in North America. Fifteen years ago, as global travel began to boom, the challenges to such cooking lessened as the global pantry opened up, flooding the West with exotic ingredients. The journey of Thai cuisine from a once-in-a-while mention in periodicals to a regularly consumed and applied commodity in several forms – the restaurant, the national cuisine to profit on, the set of ingredients to buy, a product such as travel – will be at the center of my research paper. In support of the hypothesis that in the journalistic texts of *Saveur Magazine*, Thai food culture became a commodity, my paper will examine roughly 40 articles from the years 2007-2014. The goal will be to determine what the ensuing texts tell us about a specific Asian food culture. I will use both quantitative and qualitative analysis to investigate this goal, as well as framing analysis to further explore themes within the articles of *Saveur*. I will employ theorists such as Vincent Mosco for commodification; Pierre Bourdieu (2005) and his work on intellectual fields, applied here as a culinary field that garners popular and social prestige; Benedict Anderson (1983) and his idea of the imagined community,



herein useful for a community of Thai food culture admirers and proponents; and the definitions of culture, standards, popular, and masses as employed by Raymond Williams (1985) in his Keywords.

Alexia Moyer, McGill University, (alexia.moyer [at] mail.mcgill.ca) "As Canadian as possible . . . under the circumstances: alimentary and literary articulations of nation"

The Tableaux blog, on the Canadian Literary Fare website, is a series of visual studies of Canadian literary meals and recipes. It is from this growing archive of "CanLit cooking" - P.K Page's onion tart, Jane Rule's brownies, Tessa McWatt's pissaladière - from which this presentation emerges. Keeping this year's theme of "Capital Ideas" in mind, I pay particular attention to those recipes that seek to "create a sense of Canada" through food. What does it mean to make Canadian pacific Christmas pudding, maple mousse, or Kanadian Eggs (fried sunny side up)? And what of their association with P.K. Page and other notable figures of Canadian letters such as Margaret Atwood, Gwendolyn MacEwen and Ted Ferguson? What or whom does it serve to make and/or publish these recipes? This presentation is part culinary adventure, visual study and part textual analysis.

Brenda L. Beagan, Dalhousie University, (bbeagan [at] dal.ca), Gwen E. Chapman, & Elaine M. Power "I think about food constantly, every single day": Visible and invisible foodwork in low income families."

The prevalence of food insecurity in Canada has been quantified (8%-13% of households), and the correlations between food insecurity and low income are well-established. Moreover, the negative consequences of food insecurity for nutritional adequacy are clear. With some notable exceptions, what remain under-studied in existing research are the everyday food-related experiences and priorities of low-income families. This paper is based on analyses of qualitative interview data gathered for a large study of the eating patterns and perceptions of Canadian families. The current analysis draws on interview data from a subsample of 31 families in which annual household income was \$30,000 or less. Interviews were conducted with both teens and adults, usually interviewing each participant twice. This paper focuses on the everyday food-related tasks of adults and teens, exploring the visible and invisible work required for food provisioning in low income families.

Kristie O'Neill, University of Toronto, (kristie.oneill [at] mail.utoronto.ca) "Meat, Morals, and Market Regulation: Seal and Veal"

In this paper, I examine the juncture where traditionally-harvested, free-run meat is reviled and factory farmed meat is ethical. Specifically, I examine how seal products have become objects of disgust while veal is becoming an object of ethical eating. Seal was at the heart of a recent WTO dispute on public moral standards, although Canada's Inuit-produced seal meat was exempted from the ruling (WTO 2014). By looking historically, we see a complex picture of boundary making, where seal and veal consumption are tied to practices of belonging and exclusion, illustrating how meat that should be compatible with contemporary food trends is abhorred.

4:15 – 4:30 Break



4:30 – 5:30 Food Secure Canada Workshop: Building a Research Coalition to Further Food Policy in the 2015 Election (Biosciences 140)

Description coming soon!

6:00 – 8:00 p.m. Book Launch & Book Fair (Octopus Books, 251 Bank St, 2nd Floor, Ottawa, ON K2P 1X2)

L'Association canadienne des études sur l'alimentation vous invite

Lancement du livre: « Acquired Tastes: Why Families Eat the Way They Do »

Le dimanche, 31 mai 2015 de 18h00 à 20h00

Octopus Books, 251 Bank St, 2nd Floor, Ottawa, ON K2P 1X2

Magazines, reportages, et livres de développement personnel affirment que nos décisions alimentaires quotidiennes—que ce soit un steak ou un repas végétarien, un met pour emporter ou fait maison, un plat préparé ou un dîner quatre services—sont révélatrices de qui nous sommes en tant qu'individus. L'ouvrage *Acquired Tastes* démontre plutôt que nos habitudes alimentaires exposent surtout d'où nous venons et qui nous aimerions être. (description des auteurs)

À propos des auteurs: Brenda Beagan est sociologue médicale et professeure agrégée à l'École d'ergothérapie, Faculté des professions de la santé de l'Université Dalhousie. Gwen Chapman est professeur en alimentation, nutrition et santé à l'Université de la Colombie-Britannique (UBC). Josée Johnston est professeure agrégée en sociologie à l'Université de Toronto. Deborah McPhail est professeure adjointe en sciences de la santé communautaire à l'Université du Manitoba. Elaine M. Power est professeure agrégée à l'École de kinésiologie et d'études de la santé à l'Université Queen's de Kingston. Helen Vallianatos est professeure agrégée en anthropologie à l'Université de l'Alberta.

Octopus Books, une librairie locale indépendante d'Ottawa, sera sur place avec des exemplaires de cet ouvrage des Presses de UBC, ainsi que d'autres titres récents portant sur les études alimentaires. Fernwood Press exposera également quelques livres de nos membres.

Bouchées et vin d'honneur seront servis.

Featuring: "Acquired Tastes: Why Families Eat the Way They Do"

"Magazine articles, news items, and self-improvement books tell us that our daily food choices -- whether we opt for steak or vegetarian, takeout or homemade, a TV dinner or a sit-down meal -- serve as bold



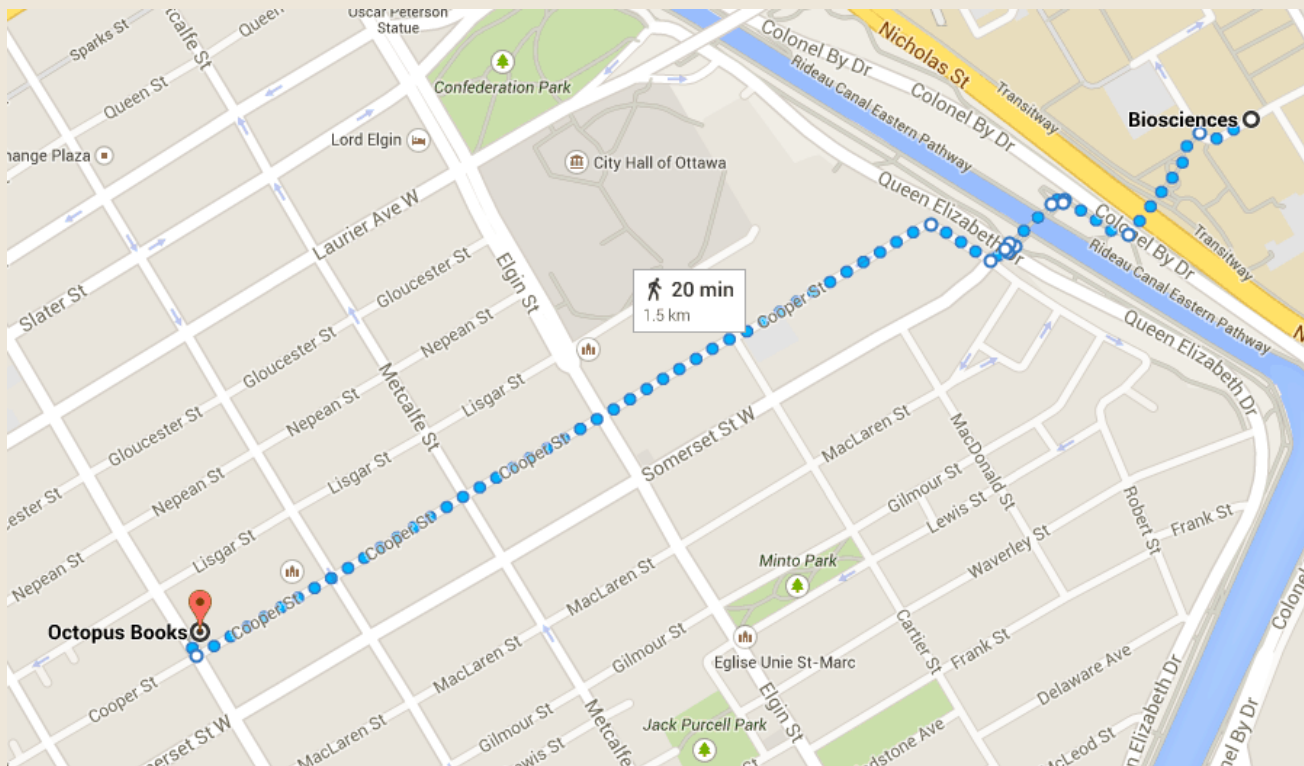
statements about who we are as individuals. Acquired Tastes makes the case that our food habits say more about where we come from and who we would like to be." (Authors' own description)

About the authors:

Brenda Beagan is a medical sociologist and associate professor in the School of Occupational Therapy, Faculty of Health Professions, Dalhousie University. Gwen Chapman is professor of food, nutrition and health at the University of British Columbia. Josée Johnston is associate professor of sociology at the University of Toronto. Deborah McPhail is assistant professor of community health sciences at the University of Manitoba. Elaine M. Power is associate professor in the School of Kinesiology and Health Studies at Queen's University, Kingston. Helen Vallianatos is associate professor of anthropology at the University of Alberta.

Octopus Books, a local Ottawa bookseller will also be there with copies our featured UBC Press book, and other titles relevant to food studies. Fernwood Press will be there featuring other books from our membership.

Light refreshments to be served.



June 1st, 2015



8:30 – 11:00 a.m. Field Trips

To register for a field trip and reserve your spot, please email CafsAdmin [at] foodstudies.ca with the subject line “field trip” and indicate your full name, the email address we can contact you at, and the field trip(s) you wish to register for. The deadline for registration is **May 15th, 2015**. Please note we can only accept payment via cash or check.

The Central Experimental Farm, Walking Tour

June 1st, 2015, 8:15 – 11:00 a.m. (Meet at 8:00 a.m. outside of the biosciences building, group will leave at 8:15 a.m. sharp)

Cost: \$15/person

Please note this tour will be conducted in English only.

During this lively walking tour, author and historian Katharine Fletcher describes the original design and purpose of Ottawa’s Central Experimental Farm, and how this has changed over the years. “The Farm” as local residents call this “natural” space, was created in 1886 to showcase Canada’s then-leading role in agricultural research for the new federal Department of Agriculture. Eventually, a network of experimental farms were opened across the (then) Dominion. Farmers in different regions were confronted with different soils/climates with which to contend, so the federal government thought the network of scientific agricultural research would benefit settlement and food production. Equally important, The Farm was designed to showcase the country’s agricultural and horticultural expertise to international politicians and visitors: the Director and research specialists who actually lived on-site used to tour VIPs about. The grounds were also designed as a picturesque landscape following the principles of Gertrude Jekyll and Frederick Law Olmsted. Please note this walking tour takes place on the grassed “lawns” of the Central Experimental Farm as well as paved sidewalks. We will be exposed to the elements: if it rains/is windy/sunny, bring necessary jackets/sunhats/umbrellas and wear comfortable walking shoes. Bring water, sunglasses, and binoculars (if you’re a birdwatcher). Katharine will have copies of her book, *Capital Walks: Walking Tours of Ottawa*, for sale at \$20.00 (this walk is featured in her book).

How uOttawa Eats: Tour of Gardens and Food Services/ Comment uOttawa se nourrit? Tournée des jardins et services alimentaires

June 1st, 2015, 8:30 – 11:00 a.m. (Meet at 8:15 sharp outside of the biosciences building, tour will begin at 8:30 a.m. sharp.)

Cost: \$5 /person



Healthcare institutions, prisons, schools, and universities all play an integral part in the Canadian agri-food system. On a daily basis, these institutions are tasked with serving an extremely diversified and demanding audience. Join us for an inside look at the University of Ottawa's food services, and learn how uOttawa eats! This tour will feature a visit to the campus's main kitchen, a few restaurants, as well as its rooftop and community gardens. You will also have the opportunity to meet and discuss with the newly appointed chef of uOttawa's 24/7 Dining Hall that will open in September 2015, as well as the campus's dietician and the Director of Food Services. Learn about topics including uOttawa's composting and recycling initiatives, food services' energy reduction strategies, and some of the major challenges and opportunities faced by trying to provide healthy eating options to a growing student population, with more food allergies and special diet needs, all while seeking to be more environmentally-friendly!

Les institutions que représentent les centres hospitaliers, les prisons, les écoles et les universités font partie intégrale du système agroalimentaires canadien. Ces points de services doivent quotidiennement nourrir une clientèle très diversifiée et exigeante. Accompagnez-nous au cœur du campus pour une visite de la cuisine principale, de quelques-uns des restaurants et des jardins communautaire et sur les toits de l'Université d'Ottawa. Vous aurez la chance de discuter avec le chef de la nouvelle foire alimentaire 24/7 dont l'ouverture est prévue pour septembre 2015, la diététicienne ainsi que le Directeur des Services alimentaires. Ceux-ci aborderont les thématiques touchant le compostage et le recyclage, les stratégies de réduction de la consommation énergétique au sein des services alimentaires, ainsi que les grands défis auxquels ils font face afin de nourrir une population étudiante grandissante, tout en améliorant son bilan environnemental et en offrant une alimentation saine, qui tient compte des besoins, des allergies et des intolérances alimentaires.

Food People Fair/ Foire alimentaire populaire

Date: June 1st, 2015, 8:30 – 11:00 a.m. (Meet at 8:15 a.m. outside of the biosciences building, group will leave at 8:30 a.m. sharp)

Cost: \$10/person

Coming to Ottawa and interested in meeting food-related NGOs, small farmers, food activists? At a venue a few minutes away from the conference grounds, you will have an opportunity to meet with an array of Outaouais' finest food movers and shakers. Come have a coffee or tea and find out what is happening on the ground. Make connections. Build networks. Share information. Participants include Just Food, Canadian Organic Growers, USC-Canada, Hidden Harvest, Permaculture Ottawa and many others.

Vous serez de passage à Ottawa et aimeriez rencontrer de petits exploitants agricoles, des ONG et des militants du secteur agroalimentaire? À quelques minutes du site de la conférence, vous pourrez faire la connaissance de gens engagés en Outaouais. Venez prendre un café ou un thé pour en savoir plus sur ce qui



se passe sur le terrain, nouer des contacts, échanger et développer vos réseaux. Parmi les participants, citons Alimentation juste, Cultivons biologique Canada, USC-Canada, Hidden Harvest, Permaculture Ottawa, et bien d'autres.

11:00 a.m. – 12:30 p.m. Keynote Address: Food and Health on the Western Reserves: The Deep Roots of Indigenous Food Insecurity, Dr. James Daschuk (Marion Auditorium)

Originally from Timmins, Ontario, Jim Daschuk received his B.A. in Anthropology and Canadian Studies from Trent University. His M.A. and PhD in Canadian History are from the University of Manitoba. He is currently an Associate Professor in the Faculty of Kinesiology and Health Studies at the University of Regina and a researcher with the Saskatchewan Population Health and Evaluation Research Unit (SPHERU). His book is *Clearing the Plains: Disease, Politics of Starvation and the Loss of Aboriginal Life* (University of Regina).

Many First nations Communities have endured more than a century of struggle in their quest for safe and reliable nutrition. Since the settling of the reserves in western Canada, food has been a key variable in shaping indigenous health. This presentation surveys the role of food in the evolution of health inequity in the western provinces today.

Nombre de communautés au sein des Premières nations luttent depuis plus d'un siècle afin de fournir une nourriture saine et sécuritaire à leurs membres. Depuis la création des réserves dans l'Ouest canadien, l'alimentation est devenue un élément central influençant la santé des autochtones. Cette communication recense le rôle de la nourriture dans l'évolution des inégalités en santé dans les provinces de l'Ouest aujourd'hui.

12:30 – 1:30 Lunch on your own

1:30 – 3:00 Concurrent Sessions Group 3

3A (Symposium Stream): Working the Edge of Food Studies (Rondeau, Komisar, Bronson) Louis Pasteur 285 Chair: Irena Knezevic, Carlton University

Joëlle Rondeau, Institut national de recherche scientifique, Centre Urbanisation Culture Société, (joelle.rondeau [at] ucs.inrs.ca) "Food Matters: multimedia and sensory methodologies to follow through with the productive materiality of food assemblages"

In the last decade, a resurgence of interest in materialist modes of social analysis has radically decentred humanist understandings of agency and subjectivity in order to interrogate the capacities of heterogeneous material assemblages for activity and "respons-ability" (Haraway, 2008). What if food studies were an experimental terrain of inter-epistemological and ontological innovation to explore the creative capacities of matter and their sociopolitical significance? As food assemblages unevenly connect bodies to minerals, land patterns, policies, moods and chemicals, which methodological approaches could render "materiality's productive contingencies" (Coole and Frost, 2010) perceptible, knowledgeable and political? This presentation will explore two methodological devices developed to analyse human and nonhuman entities'



capacities for activity and responsiveness beyond structures of human languages and meanings through a multimedia and sensory ethnographical research on urban agriculture training programs in Montreal, Quebec.

June Komisar, Ryerson University, (jkomisar [at] ryerson.ca) "Designing a food hub: educating future architects to create productive community spaces"

This paper will provide an overview of how architectural design courses are addressing issues of food security as part of a larger initiative to make cities more sustainable and resilient. It will show the outcomes of an advanced design studio in Architectural Science at Ryerson University that engages and addresses 1) community, 2) Rye's HomeGrown – the student-run community garden initiative, 3) ongoing urban agriculture and nutrition research. The studio mandate was to design a community food hub with a productive greenhouse, community garden, teaching kitchen, and event spaces that attaches to a Victorian greenhouse in Allan Gardens, a downtown Toronto park. Design precedents and consulting with gardening and nutrition experts helped to frame the design project. While this was an exercise it will be presented to the groups (local architects, neighbourhood groups and the University) currently envisioning an actual food hub/greenhouse initiative in the park.

Kelly Bronson, (kbronson [at] stu.ca) "What if food studies had more conversations with science and technology studies (STS)?"

What if food studies had more conversations with science and technology studies (STS)? Food studies scholars have brought to the fore the serious sociological and environmental problems associated with the modern, industrial food system, in which science and technology play a central role. A few food studies scholars have actively attempted to reframe food as a social, rather than a purely scientific (nutritional), object. I believe that STS scholars could add to this good work in food studies by revealing the irreducible social dimension to those sciences and technologies that shape our food. This paper will introduce the socio-technical theoretical perspective of STS scholarship, and it will apply socio-technical thinking to an existing food studies analysis in order to highlight what benefit might come from closer collaborations between food studies and STS.

3B: Civic Engagement within Food Studies (Smythe, Levkoe & Schiff, Holland, McGregor) Louis Pasteur 155

Elizabeth Smythe, Political Science, Concordia University College of Alberta: "Building Across Many divides: The role of social forums and civil society networks in building bridges between food producers and non-producers in the Global North and South"

Since 1996 the food sovereignty frame has increasingly dominated the discourse on alternatives to the export-oriented, agri-business industrial food system. Developed by La Via Campesina (LVC) small-scale producer members the concept emphasizes re-localising the food system, challenging international trade rules and an array of national policies. While peasant producers in the Global South, despite major challenges, still play a major role in food production, small-scale producers in the North (especially in N. America) are fewer and must work with non-producers. The role of non-producer activists in achieving food



sovereignty and building an alternative food system is less clear. The role of consumers in bringing about social change is especially contested (Guthman, 2006). However, building an alternative food system must engage a wide variety of movements and actors, including urban food eaters. This paper examines spaces where groups like the LVC have been very active including networks such as the International Planning Committee for Food Sovereignty and compares it to broader global justice meetings of the World Social Forum (WSF) and regional forums from 2005 on including the Peoples Social Forum (Ottawa) in August 2014 and the World Social Forum in Tunis in 2015. It examines these sites of struggle over an alternative food system and whether they can go beyond tactical cooperation to a recognition of shared values that can bridge divides.

Charles Levkoe and Rebecca Schiff, "From Disparate Action to Collective Mobilization: Collective Action Frames and the Canadian Food Movement"

Academic and popular literatures have addressed growing concerns about the ways we produce, harvest, distribute, and consume food; manage fisheries and inputs to agriculture; and deal with waste. Throughout the 20th century, a series of issue-specific frames emerged that explicitly addressed issues of social justice, the environment, and human health in the food system. During the mid-1990s that comprehensive master frames were established in attempts to bring disparate ideas and actions together into a more inclusive food movement. In this chapter, we explore the development of these collective action frames and turn to Canada as a case study to examine the key moments that have brought together diverse actors through collaborative networks to assert their place within a broader social movement. We argue that recognizing the Occupy the Earth: Global Environmental Movements increasing development of food networks and making these relationships visible opens new theoretical and practical possibilities for food system transformation.

Alyson Holland, McMaster University, (jaagumae [at] mcmaster.ca) "Eat to live or live to eat? Exploring the role of nutrition and health in young adult food choices"

Young adults are an important group of food users as they are developing their own food behaviours that will influence how they interact with food throughout their lives. How young adults come to understand the relationship between food, nutrition and their health can influence their future risk of disease, specifically lifestyle diseases that have been linked to nutrition over the lifecourse. Through interviews with 80 young adults in Hamilton, this study explored how young adults define and engage with ideas of nutrition and health. While young adults saw nutrition as intrinsically related to health, they had difficulty conceptualising how their food choices could affect their future health. There was a disconnect between nutrition and the physiological role of food in the body that contributes to health changes. Understanding how young adults view the relationship between their consumption and their future health has implications for public health and assessing disease risk.

Mark McGregor, Western University, (mmcgre27 [at] uwo.ca) "Selling Local: Examining the marketing practices of direct-market farms"



Direct-market farmers, especially those that are further removed from urban centres, face the barrier of geographic distance in connecting with consumers. Innovative marketing strategies are needed to overcome this, yet the direct-market farmer typically plays the dual role of food producer and food retailer, limiting the amount of time available for either of these activities. The purpose of this research is to identify the marketing channels used by direct-market farms and examine farmers' perceptions of marketing efficacy. Particular attention will be given to the use of technology in direct-marketing. A survey was distributed to farmers in 11 counties across Southwestern Ontario, who were asked to rank the marketing channels they use and explain why their top choice is considered most effective. Understanding how farmgate vendors prioritize and evaluate their marketing efforts will allow for governments, farming associations, and extension offices to offer more effective marketing-related programming. This may help to stabilize the livelihoods of direct-market farms, while simultaneously strengthening the local food economy.

3C (Interactive Session): Workshopping a Practical Guide for Community Food Hub Evaluation (Nelson Landman & Nowatschin) Louis Pasteur 154

Erin Nelson, University of Guelph, (enelson [at] uoguelph.ca), Karen Landman and Elizabeth Nowatschin

Community food hubs are often multi-dimensional organizations that create a range of direct and indirect social, economic, and environmental impacts through a wide variety of activities and programs. Evaluation of these impacts, as well as some of the broader outcomes of community food hub work, is highly important; however, many organizations currently lack the capacity (including time, resources, knowledge and expertise) to do effective, ongoing evaluation work. This lack of capacity is exacerbated by the difficulties associated with trying to capture the kinds of complex, multi-dimensional, and context-specific impacts and outcomes that many community food hubs strive to achieve. Within this context, the Ontario Ministry of Agriculture, Food, and Rural Affairs funded the development of a practical guide designed to support community food hub evaluation efforts. This project was undertaken by researchers from the University of Guelph's School of Environmental Design and Rural Development and involved a review of relevant literature as well as in-depth consultation with a number of existing community food hub organizations. The proposed workshop will be an opportunity to share a working version of the completed evaluation guide and collect feedback so that it can be revised and refined. Presenters will provide an overview of the project methodology as well as of the guide. Participants will then have a chance to work through the document in small groups and take part in focus group-style discussions regarding: a) the content of the guide itself, and; b) opportunities for effective dissemination and use. The session will conclude with groups reporting on the results of their conversations and a final Q&A.

3D: Historicizing Canadian Food Studies: Policy Formation, Knowledge Production, and Nutrition Education since the Second World War (Burnett Hay & Walters) Bioscience 140

Kristin Burnett, Lakehead University, (kburnett [at] lakeheadu.ca), Travis Hay, & Krista Walters

The three papers on this panel will explore the relationship between food, colonialism, power, knowledge production, and Indigenous experience in Canada in the post-WWII. Walters' paper looks at the increasing influence of Indigenous people on nutrition programs in the 1970s and 80s, with a particular focus on school nutrition contests in Manitoba and the push to "return" to "traditional diets." Hay's paper explores the



intellectual history of the thrifty gene hypothesis and its role in structuring knowledge production and federal Indian policy, especially around food. In particular, Hay will examine the Diabetes Initiative in Sandy Lake First Nation in the 1990s and its relationship to the creation of dietary regimes. Burnett's paper looks at the corporatization of food in northern Indigenous communities in Canada, focusing in particular on the history of the North West Company and their role shaping how the federal government understands food insecurity in the North.

3:00 – 3:30 Coffee Break (Biosciences 100B)

3:30 – 5:00 p.m. Concurrent Sessions Group 4

4A (Symposium Stream): Reappraising the Frames, Engaging the Community: from "food security" to "insécurité alimentaire" to "food sovereignty (MacNeil, St-Paul & Chayer, Stiegman) Louis Pasteur 285
Chair: Annette Demarais, University of Manitoba

Grant MacNeil, Carleton University, (macneil.jg [at] gmail.com) "The Construction of Identity of Young Inuit Men and the Role of Food (Security)"

Food security is being used increasingly to frame notions of hunger (Boult, D. A. 2004) in particular, in the Canadian North (Ford and Beaumier 2011). These works have not addressed how the application of the discourse of food security to individuals may impact their notions of self. My paper addresses how food security impacts the process of self-formation. This paper will discuss ethnographic research conducted with Inuit men in Ottawa, to gain insight into their thoughts on identity and food security. I will juxtapose this information with literature on food security to reveal connections. I argue that the discourse of food security may not represent how young Inuit men think about hunger and that food security may have unanticipated consequences on how people conceptualize themselves. By examining ethnographic data and literature surrounding food security, this paper adds to our knowledge of the little understood connections between food security and identity.

Rose-Anne St-Paul, Coordonnatrice de recherche, CRIUSMM (CÉRRIS), (rosa.stpaul [at] gmail.com) "Et si les études alimentaires pouvaient favoriser l'intégration sociale de personnes vivant avec des troubles de santé mentale ?"

Comment lutter contre l'insécurité alimentaire de personnes souffrant de troubles mentaux graves? Considérant les difficultés potentielles et la vulnérabilité financière que peuvent vivre ces personnes, elles sont à risque de vivre de l'insécurité alimentaire. Le programme communautaire « Cuisinons Ensemble » fondé par l'organisme Le Mûrier, fait l'objet d'un projet de recherche mené par le Centre d'études sur la réadaptation, le rétablissement et l'insertion sociale (CERRIS). Offrant des ateliers individuels de cuisine à domicile depuis 2011, le programme innove à partir d'automne 2014, en adoptant une approche axée sur le rétablissement et l'intégration sociale. Le nouveau club alimentaire propose des ateliers de cuisine de groupe et un accompagnement vers des services déjà existants en priorité à des personnes souffrant de troubles mentaux graves. La recherche permet de suivre cette initiative et de soulever des questions autour de l'efficacité, la pertinence et les enjeux autour des différents aspects de ce programme.



Martha Stiegman, York University, (stiegman [at] yorku.ca) & Amber Gilles, Dalhousie University, (Amber.Giles [at] Dal.ca) "What if we put Indigenous Food Sovereignty at the heart of our movement?"

Growing attention is being paid to Indigenous food sovereignty within Canadian food movements and food scholarship (witness the increasing Indigenous participation reflected in the 2014 Food Secure Canada assembly program, and this years' CAFS keynote with Jim Daschuk). We have come a long way as a food movement; but we have much, much farther to go. While there is an awareness that the dominant food sovereignty analysis and the community-based interventions that have emerged from a movement with historic roots in alliances between small farmers and the urban poor, can not be mapped on to Indigenous peoples to analyze or intervene in the challenges facing their communities and nations (see for example, Power 2008); the grounds for solidarity between settler and Indigenous food movements in Canada are still being established. In this presentation, we will draw on insights gleaned from this years' Food Secure Canada's assembly, as well as recent Indigenous Resurgence literature situating food as a decolonizing praxis (see for example, Cortassel 2012), to consider what it would take for us to decolonize our food movements.

4B: Pecha Kucha-Like Talks (Janz & McLachlan, Chapman Levay Black Orego, & Rojas, Can Gürcan, Akimowicz Cummings & Landman, Vallianatos, Johansen, Seed & Blay-Palmer, Parker) Louis Pasteur 155

Kelly Janz, University of Manitoba, (localandjust [at] gmail.com), & Stephane McLachlan "Evolving Perspectives of Food Justice"

The Manitoba Alternative Food Research Alliance (MAFRA) is a campus-community partnership in the final year of its SSHRC-CURA. The overall goal of MAFRA has been to explore the combined roles of local food initiatives, community food security, and food sovereignty in fostering alternative food systems and food justice within and among rural, urban, and northern regions in Manitoba. Throughout the past five years the project has funded over 60 community and research projects throughout Manitoba. This pecha-kucha presentation will highlight a select number of these projects in northern, rural, and urban Manitoba. Specifically it will explore the projects' ability to foster food justice from the perspective of community members and the evolving definition of food justice among communities and community members.

Gwen Chapman, University of British Columbia, (gwen.chapman [at] ubc.ca), Adrienne Levay, Jennifer Black, Elena Orego, & Alejandro Rojas "Context matters! Interventions and indicators in school-based food systems action research"

Rigorous assessment of community food system interventions is often assumed to require controlled program implementation and measurement of specified outcomes in all research sites. However, this is not always possible or appropriate in community engaged scholarship, where the assets, needs, challenges, and goals identified by communities may differ. Think&EatGreen [at] School, a community-university partnership addressing food system, health and environmental education and action in Vancouver's K-12 schools, provided a community-based action research framework where each school implemented actions prioritized by school-based teams and community partners. The research team assessed a variety of quantitative and qualitative indicators relating to school gardens and compost systems, food preparation, curriculum, and provision of healthy, sustainable food. This presentation will compare and contrast four participating



elementary schools, describing the interventions implemented and what the assessed indicators show about the processes of change in each site. Implications for conducting rigorous community engaged scholarship will be discussed.

Efe Can Gürcan, Simon Fraser University, (egurcan [at] sfu.ca) "Neoregulation and Agrarian Class Structures: The Case of Argentina's "Soyization" from a Food Regime Perspective"

What are the particularities of Argentina's insertion into the neoliberal food regime? How does the Argentine state mediate regime integration? What have been the effects of state regulation on rural class structures? I argue that Argentina's peculiarity lies in the state promotion and regulation of an export-oriented model of agrarian development centered on soy monoculture. What makes the Argentine case even more interesting is that regulatory practices and their effects on class structures assume a paradoxical character. On the one hand, Argentina seems to defy the global intellectual property regime and prioritize redistributive policies. On the other hand, state intervention results in and class differentiation based on primary sources. the furthering of soy monoculture and rural dispossession, all despite an inclusionary social policy regime and the anti-government attitude of agribusiness. The main research aim is to encourage a well-grounded and nuanced food regime analysis that can articulate national variegation and class differentiation based on primary sources.

Mikaël Akimowicz, University of Guelph, (mikael.akimowicz [at] gmail.com), Harry Cummings & Karen Landman "Green lights in the Greenbelt? A qualitative assessment of Ontario's Greenbelt on farmers' investment decision-making"

The conversion of farmland into developed land increases land access uncertainty for farmers. Ontario's Greenbelt was implemented in 2005 by the province's government, in part to improve farm viability by providing more certainties for planning farm investments. The intention is to maintain sustainable peri-urban food production units in order to supply local markets with fresh, local, high quality food. In this paper, we investigate farm investment decisions in the Greenbelt. We propose an original methodology relying on analysis of cognitive maps. A sample of thirty farmers (cash-croppers, livestock farmers, and fruit and vegetable growers), as well as of five agricultural experts has been selected. Expected results, to be reported at the CAFS conference, are: 1) agricultural experts have a bigger picture of the factors that can affect invest farming; 2) perception of the impacts of the Greenbelt policy differs depending on farmers' planning horizon and given their farm type.

Helen Vallianatos, University of Alberta, (vallianatos [at] ualberta.ca) "South Asian Identities at the Table"

In the process of eating, we ingest something foreign or 'other' and in the process of digestion, (re)create ourselves. Such acts of food consumption are not only marking aspects of individuality and sense of self, but also are political, indicative of one's social values. Immigrants live in a space "between and betwixt," embodying an ever-shifting ethnically-marked and gendered self. Ideals of gendered and ethnic selves are reproduced and resisted while simultaneously, alternate values may be incorporated into everyday performances of gender and ethnicity. Such performances are evident in food practices. In this paper I focus



on analyzing South Asian ethnic identities through family food practices. I use images of meals, taken by immigrant research participants, to compare and contrast diverse South Asian identities.

Kelsey Johansen, University of Otago, (Kelsey.Johanse [at] otago.ac.nz) "Making Bread and Breaking Bread: Host-Guest Interactions among WWOOF Participants in New Zealand"

This paper presents the preliminary results of seven months of ethnographic research conducted among WWOOFers and WWOOF hosts on the South Island of New Zealand. I argue that, while the host-guest relationship is strengthened, and enriched, through the sharing of food and related narratives, these encounters also blur the boundaries between host and guest. The blurring of these boundaries in turn contributes to the liminality of host-guest roles. While preparing and sharing food simultaneously acts as a means by which each enacts their own (cultural) identity and at times affirms their commitment to various sustainable food production and consumption practices, it can also create distance and conflict. Drawing on insights from the fields of tourism, and anthropology, this presentation aims to contribute to new ways of understanding and theorizing the role food production and consumption play in shaping participant's experience of WWOOFing.

Barbara Seed (bseedconsulting [at] gmail.com) and Dr. Alison Blay-Palmer, "What if the Canada food Guide was also a Sustainable eating guide?"

This workshop will explore the idea of integrating sustainability principles into the Canada Food Guide - uniting nutrition, agriculture and healthy ecosystems. The session will begin with a brief overview of current understandings on how sustainable diets are defined and measured, including greenhouse gas emissions, water use, biodiversity, food waste and food self-sufficiency. Next, sustainability principles incorporated into the Qatar Dietary Guidelines will be reviewed. The Qatar guidelines are one of the first in the world to explicitly incorporate sustainability principles; principles were based on international research from nation capitals around the world. In the second half of the workshop, participants will identify and discuss: i) where sustainability principles are already incorporated into Canada's Food Guide; ii) what principles and language could be integrated; iii) how the integration of these principles could be advanced.

Angela Dawn Parker, Concordia University, (anti.gravity.ind [at] gmail.com) "Sharing the Land: Examining mutually beneficial relationships between farmer and animal on vegetable farms"

With recent allegations of animal abuse at commercial farms, the public is becoming more aware of negative human-animal relationships. The exposed violence is adding to the influx of animal rescue groups and sanctuaries and a rise in vegan diets. Animal rights activists are currently advocating for more humane treatment of farm animals, while some unconventional farmers are pursuing food production practices that are less harmful. Little attention has been devoted to the possibilities of combining both the rescue movement and agriculture by hosting animals in a non-food capacity on farms. My presentation evaluates



such an approach, examining the social and ecological effects of farm animals as non-food commodities on organic vegetable farms. Can combining rescued farm animals and organic farming be beneficial to both humans and non-humans? Using theoretical insights developed in the fields of animal and emotional geographies, this presentation examines relationships between humans and animals within the rescue movement and throughout plant-based farming. I set forth to challenge the thought that all farm animals have to be consumed in order to be useful and that all farm animals are commodities.

4C (Interactive Session): Cultivating Health, Safety and Justice for Ontario Farm Workers: Towards a Collaborative Action Strategy (Weiler & Levkoe) Louis Pasteur 154

Anelyse Weiler, University of Toronto/ Sustain Ontario, (anelyse.weiler [at] mail.utoronto.ca) & Charles Levkoe

It has been widely acknowledged that hired farm workers in Ontario often face systematic barriers to safe, healthy and equitable livelihoods, yet finding ways to address these barriers has proved challenging. A research partnership between the University of Toronto and Sustain Ontario has gathered ideas from individuals working across the food system on ways to advance better working and living conditions for farm workers. This interactive session will begin by presenting a draft Working Paper summarizing the ideas gathered to-date, followed by a panel presentation with leaders embedded in farm labour issues who will provide feedback. Subsequently, session participants will be invited to provide their input for an Action Strategy through which Ontario's food movement can collectively address critical issues related to hired farm work in Canada. We invite all those interested to attend and participate; the draft Working Paper will be circulated upon request in advance of the CAFS Assembly.

4D: Ecological food and agriculture environments (Bomford & Brock, Allen, Muirhead, Lowitt) 4D Bioscience 140

Mark Bomford, Yale University, (mark.bomford [at] yale.edu) & Samara Brock "A values typology for contested definitions of the "sustainable diet" "

"Sustainable Diets" emerged as a concept in academic literature in the mid-1980s, prior to the Brundtland Commission's definition of "Sustainability." The evolving definition of "sustainable diet" has consistently maintained that widespread dietary changes can accomplish not only improved human health outcomes, but also desirable environmental, social, or economic outcomes. There has been considerable variation in what outcomes are identified as desirable, and how they are defined, measured and compared. This paper provides an analysis of four different value clusters or typologies that have given rise to distinctly different methodological approaches to defining and assessing a "sustainable diet." The methodologies used to derive metrics-based assessments of sustainable diets have developed considerably in recent years in the hands of NGO, corporate and government actors.

Lauren Allen, Carleton University, (laurenallen [at] cmail.carleton.ca), "Growing in the city: A GIS-based approach to understanding urban agriculture in Ottawa"



In recent years, concerns over the industrial food system combined with a desire to create more liveable urban areas have contributed to a renewed interest in urban agriculture, leading to a dramatic increase of farmers markets, community supported agriculture, and community gardens. In Ottawa, a similar trend has taken place – since the establishment of a Community Garden Development Fund five years ago, the number of community gardens in the city has doubled. Demand for community gardens plots is high, but a difficulty in establishing new gardens lies in identifying suitable land. Several North American cities have used geographic information systems (GIS) as a preliminary means of identifying land that could be used for urban agriculture. This paper discusses the results of a GIS-based inventory of vacant and underutilized public land in Ottawa that could potentially be available for food production.

Bruce Muirhead, University of Waterloo, (muirhead [at] uwaterloo.ca) "Agriculture as Commodity: Supply Management and the Myth of Export Potential"

Media critics of supply management in The Globe and Mail, the National Post and elsewhere have been virulent in their condemnation of it. They claim it is yesterday's solution; today we need a new model, one based on untrammelled international trade and completely free markets. However, they demonstrate a flawed understanding of both supply management and of other country's agricultural models against which they measure Canada's. Much of this criticism appears to be based on nothing more than neoliberal ideology, and not data. My paper will demonstrate why supply management is relevant today through a comparison with other countries' methods of agricultural organization for comparable products, offering a strong alternative to the discourse articulated by the critics. Supply management must be maintained and strengthened as the best possible means of securing farmer incomes in those sectors in which it operates, while also offering high quality product to consumers at a very competitive price.

Kristen Lowitt, McGill University, (kristen.lowitt [at] mcgill.ca) "Exploring the factors influencing agricultural innovation and adaptive capacity among smallholder farmers in the Caribbean"

The need for resilient local food systems to support food security in the Caribbean is a pressing policy and research challenge. The Caribbean Community (CARICOM) faces complex social-ecological challenges related to historical legacies of plantation agriculture, small population sizes, geographic isolation, and proneness to natural disasters. In this paper we present the results of an exploratory study into some of the socio-economic, environmental, and institutional factors impacting the adaptive capacity of smallholder farmers in St. Lucia, St. Kitts-Nevis, Trinidad and Tobago, and Guyana, and we discuss the implications for domestic food security policy and practice. Results point to a range of interrelated factors impacting the innovation capacity of smallholder farmers, including lack of access to finance, markets, and knowledge networks. Compounding these challenges we found low levels of trust and social capital that hinder the potential for collective action among smallholder farmers. Our findings point to an urgent need for innovation policy to focus on building social capital among farmers, and other key actors in the agro-food, potentially through the development of innovation platforms. Ultimately there is a need to establish relationships among actors and institutions to enhance knowledge flows and participatory action to improve food security in CARICOM.

4E: International perspectives on inclusivity in food systems (Scott, Regnier-Davies, Si, Ho, Martel, Yordy, & Riley) Gendron 80



This panel presents international case studies that analyze elements of inclusivity in food systems. Themes include the enactment of food sovereignty principles in rural Mexico, urban land entitlement in Malawi, urban food system assessment in China, and nutritionally-sensitive supply chains in rural Egypt. Presenters will illustrate food system transformations underway in these contexts, and how food systems thinking can assist in enhancing more inclusive structures. Paper 1 (Zhenzhong Si, Steffanie Scott, Jenelle Regnier-Davies, University of Waterloo) reviews various food system assessment frameworks, and illustrates the transformations in China's food systems and how food system thinking can be applied to enhance food security and food safety in China. Paper 2 (Dilya Niezova & Victoria Ho, York University) shows that while ecological practices may contribute to the Chinese state's productivist objectives, a lack of explicit commitment to distributive justice and environmental protection could have important, and uneven social and ecological consequences for Chinese cities. Paper 3 (Catherine Martel, U of Ottawa) explores the principles of food sovereignty as promoted by participants of the Traspatio Oaxaqueño project, a locally-based, small-scale agricultural initiative. This case illustrates the potential contribution of democratic governance to the creation and the strengthening of food systems that are socially, economically and ecologically just and sustainable. Paper 4 (Liam Riley, Wilfrid Laurier University), in a case study of land entitlements in urban Malawi, shows that gender is a powerful lens for understanding the overlapping forces shaping urban food insecurity in the developing world.

Zhenzhong Si, Steffanie Scott, Jenelle Regnier-Davies, University of Waterloo, “The Relevance of a Sustainable Food Systems Approach for Chinese Cities: A framework and preliminary application”

There is widespread consensus that our contemporary food system is not sustainable—socially, economically, or environmentally. Food systems, in China and the west, face challenges of overcoming hunger, diet-related health epidemics, unviable farm incomes, excessive food waste, and degradation of natural systems associated with food production. In addressing food-related challenges in China, very few studies have examined these challenges using a food systems approach—that is, an integrated way of examining food-related issues with a special emphasis on the internal linkages among different segments within food systems. Meanwhile, a growing number of integrated approaches and multidimensional food system assessment frameworks and plans have been developed at city and regional scales across North America and Europe. Food system assessment frameworks can aid in developing a common vision and strategy for moving towards a more sustainable food system, involving a wide range of stakeholders. Based on a review of literature and first hand observations, our paper reviews various food system assessment frameworks developed by local governments and community-based organizations in the west. We then illustrate the transformations in China's food systems and how food system thinking can be applied to enhance food security and food safety in China. We demonstrate that urban food systems in China have elements of strengths as well as weaknesses in terms of the social, economic and environmental dimensions of sustainability. We identify dimensions in which China could learn from the west, and vice versa.

Catherine Martel, University of Ottawa, “Traspatio Oaxaqueño - Case study on the implementation of food sovereignty principles”

Based on three months of fieldwork research in Oaxaca, Mexico, this presentation will explore the principles of food sovereignty as promoted by participants of the Traspatio Oaxaqueño project, a locally-based, small-scale agricultural initiative. The food sovereignty paradigm, coined by La Via Campesina, calls for a



dismantling of the current corporate food regime, towards a democratization of food systems, based on environmental, social and economic sustainability. Building on my fieldwork and semi-structured interviews with various actors of the Traspatio Oaxaqueño project, as well as supporters and governmental representatives, I will discuss two key themes that are central to this research: 1) the democratic value and 2) the sustainability of the food system that is promoted and being implemented. By doing so, I will shed light on the potential contribution of democratic governance to the creation and the strengthening of food systems that are socially, economically and ecologically just and sustainable.

Liam Riley, Balsillie School of International Affairs, Iriley [at] balsillieschool.ca
“Gendered urban farmland entitlements and household food security in Blantyre Malawi”

Gender is a powerful lens for understanding the overlapping forces shaping urban food insecurity in the developing world. There has been a considerable focus on gender roles in household food production in cities, both in terms of how men and women engage in food production and in terms of how anti-poverty and gender-justice programs can leverage urban agriculture for more sustainable, food secure, and gender equitable cities. Land tenure is a key challenge shaped by structural gender imbalances and by gendered roles and identities rooted in cultures. This paper draws on a qualitative case study conducted in Blantyre, Malawi to explore in detail how factors shaping land access for urban agriculture are gendered. Food production was practiced by a minority of households who participated in the research, but it had an extremely beneficial effect on the food security status of the households who produced some of their own food. Many low-income households leveraged their customary access to farmland (in and outside of the city) through matrilineal systems of land inheritance, often meaning that low-income female-headed households could produce staple food and reduce their vulnerability to food insecurity. Land allocation took place within ‘Traditional Authority’ structures operating outside of formal state and private economic spheres, suggesting a positive relationship between urban informality and food security. In a contrasting example, some households had access to land through a community-based forestry stewardship program initiated by the municipal government and operated by a committee of urban farmers. This land was a boon to household food security among participants, particularly female-headed households who could easily manage to balance farming with other domestic tasks because of the close proximity of the farmland. The program proved to be unsustainable because of changing political priorities and a reversal of the process of decentralization that had given the municipal authorities the power to act. These contrasting examples of urban farmland entitlements provide insights into the broader problem of implementing pro-poor urban agriculture programs in countries with highly centralized governing frameworks and highly volatile politics. The relative functionality of informal urban land entitlements through ‘Traditional Authorities’ provides a nuanced and contextually specific scenario that challenges assumptions that formally recognized entitlements are more sustainable than informal urban land tenure.

Christopher Yordy, Ryerson University “Investing in Nutrition in Desert and Riverine Farming Systems: A middle path for development in Upper Egypt?”

The largest investors appearing in Upper Egypt over the past decade (whether Western donors, Gulf venture capitalists, or Cairo elites) have had an ability to disrupt, redefine and transform existing relations in the agricultural system. Much like the capitalists of plantation-style agriculture in the 19th century, the infiltration of today’s investors into “frontier” desert farms has led to significant economic change. Though it



stands to reason that more food is being produced in Upper Egypt than ever before, such food is often of low nutritional quality, and only a fraction of the food grown on foreign-owned farms is consumed locally. This study seeks further evidence on these problems through a case study comparison of farm-level data from two rival farming systems: (1) irrigated desert frontier production and (2) riverine agriculture along the Nile. This study holds in question the conventional analyses under which farming systems of the “old lands” and “new lands” are treated as separate and mutually exclusive development paths. This study finds that, despite the foreign enclave mentality that has invaded desert farm culture, efforts to erect shared-use post-harvest facilities may in fact lead supply chains to become more nutritionally-sensitive.

5:00 – 7:00 p.m. Annual General Meeting & Networking Evening (Refreshments served, Marion Auditorium)

All members of the Canadian Association for Food Studies are encouraged to attend our annual general meeting. Every registered delegate of the CAFS conference has paid a membership fee with their conference registration and is eligible to attend the AGM as a voting member! Meeting business will include the review of the year's financial statements, the approval of the new, conditionally elected board of directors, as well as discussion of any other reports or business matters of the association. This is your opportunity to get involved in your association and have your voice heard! There will also be lots of time to mingle and network as well as enjoy some light refreshments. We can't wait to see you there!

L'Association canadienne des études sur l'alimentation invite tous ses membres à participer à son assemblée générale annuelle. Chaque délégué(e) inscrit(e) à la conférence de l'ACÉA a déjà payé sa cotisation avec son inscription et pourra assister à l'AGA comme membre ayant droit de vote! Les réunions de travail comprendront l'examen des états financiers de l'année, l'approbation du nouveau conseil d'administration élu sous réserve, ainsi que la discussion de tout autre rapport ou question concernant l'Association. C'est l'occasion de vous engager dans votre association et de faire entendre votre voix! Il y aura également beaucoup de moments pour échanger, constituer des réseaux et prendre quelques rafraîchissements. Nous sommes impatients de vous y rencontrer!

June 2nd, 2015

8:30 – 10:00 a.m. Concurrent Sessions Group 5

*5A (Symposium Stream): : Learning from Student Activism: Justice, Performance, and Eating Together (Martorell, Cloutier, Dahlin) Louis Pasteur 285
Chair: Charles Levkoe, University of Toronto*

Hugo Martorell, Concordia University, [hugo.jean.martorell \[at\] gmail.com](mailto:hugo.jean.martorell@gmail.com)



Universities are burgeoning spaces for the student community to get hands on experience with "sustainable" food, be it with action research, farmers market, coops, soup kitchens, or urban agriculture initiatives. But what happens if they try to scale up these efforts to shift the broader logic of the market and formal institutions, whether procurement policies, academic research, or municipal-level politics? This insider-outsider account will articulate various dimensions of the relationship between created spaces through student food activism and traditional institutional spaces in Montreal and its universities.

Aiden Dahlin Nolan, York University, (aiden.dahlinnolan [at] gmail.com) “How do we secure a future with food?”

How do we secure a future with food? In the spring of 2013, the David Suzuki Foundation trained a group of community volunteers as "Homegrown National Park Rangers". Encouraging them to grow a National Park in Downtown Toronto along the watershed of the now buried Garrison Creek, these "rangers" set out to involve the community in greening public spaces including alleyways, balconies, and parks by focusing on plants friendly to pollinators. Lucky enough to be selected as a ranger, my particular interest in canoeing and the buried creek, combined with my love of plants to create the imaginative conjuncture into which the Community Canoe project paddled. Creating "community canoe gardens" along old creek, we were able to suggest alternative habitats, rich in edible possibilities for a multitude of species.

Valérie Cloutier, [val.cloutier3\[at\]gmail.com](mailto:val.cloutier3[at]gmail.com)

An Eat-In is a unique experience where people, place and food come together. An Eat-In is a passive protest against cheap, fast and industrial food but also a celebration of what we can achieve together. The most impressive Eat-In experience I had was the one reuniting the European convivium leaders of Slow Food Youth Network and the students of the University of Gastronomic Sciences. We were more than 150 young and passionate people discussing ideas to fix our food system and empowering ourselves to make a change, while sharing a meal where a piece of each participant's story made the whole Eat-In possible.

5B (CAFS-CASC Joint Session): What Makes Community Food and Farming—in Ottawa—Sustainable? (Mount & Ballamingie) Louis Pasteur 155

Phil Mount, Centre for Sustainable Food Systems, ([pmount \[at\] wlu.ca](mailto:pmount[at]wlu.ca)) & Patricia Ballamingie

Chaired by Dr. Patricia Ballamingie (Associate Professor, Carleton University and Chair, Just Food), this panel will bring together a group of Ottawa area food and farming practitioners to reflect on topics that tie their work to community. This would open an important conversation about the role of 'public(s)' and 'community' in building a sustainable food and farming system in the Ottawa region, by providing space for a diverse set of perspectives, including: Moe Garahan, Executive Director of Just Food, to present on the Just Food Farm, where they are nurturing new farmers with start-up land and agroecological training on their Greenbelt site; Jason Gray, the Field Manager and staff farmer for the Community Harvest program of the Ottawa Food Bank, where he grows over 70,000 lbs. of produce on donated land; Steph Kittmer, the farm members / sourcing manager for the West End Well, a co-operatively run grocery, café, and meeting place that promotes an engaged, connected, and sustainable community; David Burnford of Riverglen Biodynamic



Farm, who operates a farm largely dependent upon revenue generated from Community Supported Agriculture (CSA) shares purchased by Ottawa residents; and; Phil Mount, a researcher with the Centre for Sustainable Food Systems, who is exploring the potential of developing a community-owned, ecologically protected, cooperative farm within the city of Ottawa

5C: Francophone mixed session (Abergel,, Elmadani, Clement, Shine, Boulianne) Louis Pasteur 154

Elizabeth Abergel, "Nouvelles stratégies d'appropriation biologiques et territoriales"

Les semences OGM soutiennent un système agricole fondé sur l'appropriation matérielle des ressources biologiques ainsi qu'une série de lois favorisant les droits de propriété intellectuelle (DPI) sur les variétés végétales ainsi que les brevets sur les gènes. Ceci passe par une redéfinition des semences comme « vecteurs technologiques » pour les variétés tolérantes aux herbicides, plantes insecticides ainsi que celles possédant des traits agronomiques d'intérêt pour les entreprises agrochimiques. Les semences redéfinies comme « objets techniques » (Tordjmann, 2008) dans les régimes de gouvernance des OGM favorisent les développeurs de variétés transgéniques au détriment des agriculteurs conventionnels et biologiques. Les conséquences matérielles, politiques et écologiques de la pollution génétique seront explorées dans un contexte d'appropriation ainsi que les liens entre accaparement des terres et accaparement génétique.

Gaëlle Janvier, Centre Turbine, Forum Jeunesse de l'île de Montréal, (gaille [at] alternatives.ca) "Hochelaga'table - charte alimentaire jeunesse"

Cette année Alternatives a mené une évaluation alimentaire participative artistique avec 60 jeunes issus de milieux défavorisés du quartier Hochelaga Maisonneuve à Montréal. Les jeunes ont amenés à développer une charte alimentaire locale qui reflète leur rapport à l'alimentation et à la ville. Faisant appel à la créativité et l'engagement de ces jeunes, la démarche proposée leur a permis de contribuer au développement d'environnements alimentaires urbains sains et équitables.

Raconter l'alimentation d'une ville nous amène à parler de pauvreté, de richesse et de diversité culturelle, de responsabilité citoyenne et municipale, de choix de consommation, d'accès, de malnutrition, de malbouffe et d'obésité, de transport collectif et de congestion routière. Hochelaga'table a favorisé une meilleure compréhension des facteurs qui motivent les comportements alimentaires des jeunes du quartier Hochelaga-Maisonneuve afin de mieux arrimer les programmes d'alimentation sur leurs besoins.

Naima Elmadani, Université Cadi Ayyad Marrakech Maroc, (marocsociologue [at] yahoo.fr) "les déterminants socioculturels des habitudes alimentaires"

Il existe des habitudes alimentaires représentant une composante importante de l'identité ; elles constituent un patrimoine distinctif ; de ce fait on trouve une sorte de résistance au changement pour les recettes qui expriment une relation forte avec le pays d'origine ; les parents... ; De plus ; les choix alimentaires sont influencés par plusieurs déterminants tels que la position de la femme ; puisque la société considère que l'alimentation est une affaire féminine ; Les habitudes alimentaires sont attachées aussi aux croyances sociales et religieuses ; on repère cette liaison dans les rites alimentaires (: l'emplacement autour la table) Malgré les différents déterminants du patrimoine alimentaire (social ; culturel ; naturel...) ; Il existe plusieurs éléments qui forment une dissuasion pour ce patrimoine spécifiques ; Il est évident que La mondialisation a



pu alanguir la relation avec plats locaux et écouler une orientation vers la consommation des produits de l'export .

Chantal Clement, "Idées à croquer: Le role innovateur des municipalités dans les systèmes agricoles"

A qui de gérer la transition entre notre système alimentaire actuel à un système plus durable? Bien que cette responsabilité parait souvent être entre les mains de politiques nationales et internationales, les municipalités se trouvent de plus en plus à la tête de l'entreprenariat en politique alimentaire. Mes recherches visent à démontrer le potentiel d'une gouvernance adaptative unissant gouvernement municipal et société civile. Cette présentation souligne mes plus récentes recherches sur le terrain offrant le succès de Correns, petit village provençal français faisant preuve d'innovation sans parallèle de la gestion de leur système alimentaire. Depuis 2009, le pilotage du projet Correns21 a créé une collaboration sans précédent entre municipalité et citoyens au nom du développement durable. Avec succès, Correns a confié son avenir agricole et social presque entièrement dans le main de sa société civile. Les points clefs de leur démarche seront identifiés pour souligner les possibilités pour d'autres municipalités.

Laura Shine, "L'assiette québécoise entre modernité et tradition: L'exemple de Société-Original"

Dans le cadre de mes recherches sur les pratiques alimentaires alternatives, j'ai réalisé l'été dernier une enquête de terrain au sein de Société-Original, une petite entreprise montréalaise se définissant comme une « plateforme de création qui développe des produits alimentaires avec des familles et des entreprises à dimension humaine ». Au travers d'observations participantes, j'ai tenté de comprendre comment l'entreprise cherche à « créer de nouvelles traditions », une expression fréquemment employée par l'un des fondateurs. L'opposition classique entre traditions « inventées et « réelles » me semblait peu productive pour examiner les discours de Société-Original, qui révèlent une réelle ambiguïté dans l'emploi du terme 'tradition'. En appréhendant plutôt la tradition comme le produit d'une réinterprétation contemporaine du passé, j'ai donc choisi d'examiner les manières dont les représentations et les imaginaires de tradition sont mis en œuvre dans leur projet de redéfinir les habitudes alimentaires québécoises.

*5D: Food Systems, Food Guides, and Food Industries (Machum, Bancarz, Spoel & Derkatch, Rachul)
Bioscience 140*

Susan Machum, St. Thomas University, (smachum [at] stu.ca) "Competing with the global supermarket: Local marketing strategies within the Alternative Food Network"

Consumers easily recognize corporate food logos and brands like Heinz, Campbells, Kellogs, Chiquita, McCains, etc. but by contrast they know significantly less about those who actually grow and transform foodstuffs into the products they purchase. Social structures render local growers invisible. This paper documents some of the innovative strategies small-scale local producers are using to rebuild lost food connections and engage consumers in local food procurement. The paper draws on recent interview data and public presentations given by farmers in New Brunswick, Canada on their techniques for positioning themselves in local food markets. Notably, from CSAs to farmer market stalls, local farmers are seeking to transform the consumptive act from a relationship between the consumer and a generic product to a



relationship between the consumer and a place that includes the producer of the product. To the extent they are successful, these shorter supply chains are transforming farmer-consumer relationships.

Margaret Bancercz, Ryerson University, (mbancercz [at] ryerson.ca) "Industry and the Governance of the Food System"

Various food system tensions resulting from previous policy and governance failures have become very apparent in today's agri-food systems. Usually, solutions for food system issues beyond traditional ones such as increasing agricultural production and food safety, were put forth by civil society organizations. However, in recent years, industry has also begun to heed issues long discussed by civil society. Examples of instances include the World Economic Forum's New Agricultural Vision; Sobeys partnership with celebrity chef, Jamie Oliver, campaigning for better food; Hellman's Canada's Real Food Revolution; Chipotle's short videos on factory farming; and the United Nation's guide to private sector action in food sustainability. Whether the industry's increased interest in non-traditional issues of the food system can be considered corporate social responsibility or corporate legitimation has several governance implications. This paper intends to explore these two possibilities by drawing from environmental governance cases.

Philippa Spoel, Laurentian University, (pspoel [at] laurentian.ca) and Colleen Derkatch "Constituting Community through Food Charters: A Rhetorical-Genre Analysis"

We propose an exploratory rhetorical analysis of the increasingly prevalent genre of Food Charters in Ontario. If, as Miller (1984) has established, genre is a form of situated social action, then what kinds of social-ideological actions are Food Charters performing—or seem intended to perform—within the growing number of Ontario communities creating them? Through a comparative analysis of selected charters from different regions along with any available background and implementation documents, I will focus on i) how these texts rhetorically negotiate the diverse, and possibly conflicting, interests and values of the multiple community stakeholders involved in their creation and ii) how, through this largely epideictic rhetorical action, they constitute (Charland 1993) the identities and values of the very communities whose interests they claim to represent and to whom they claim to be addressed. I argue that this localized process of interpellation is a central social function of the emerging Food Charter genre

Christen Rachul, Carleton University, (christen.rachul [at] carleton.ca) "Eating or Reading? A Multimodal Analysis of "Canada's Food Guide""

Canada's Food Guide (CFG) is a health policy and promotion initiative intended to enable Canadians to make healthier food choices. The CFG's multimodal discourse (i.e., text, graphics, and layout) is shaped by governmental motivations for addressing chronic disease and obesity and shapes the interactions between registered dietitians (RDs) and Canadians who desire to make healthier food choices. Through analysis of interviews with key informants from Health Canada and RDs who work with Canadian populations who are vulnerable to food insecurity, this study explores how the multimodal discourse of the CFG creates and/or limits possibilities for making healthier food choices in Canada. Findings show that the CFG helps facilitate dialogue about nutrition, but that its application to real food practices may require additional teaching and a high level of science literacy. These results raise questions regarding the CFG's intended audience and whether it can enable healthier food choices for all Canadians.



5E: Global Ideas: Capitalizing on Food and Agriculture (Martin, Massicotte, Wittman, Beilin, Magnan, Tourangeau, S. Scott, Chair: C. M. Scott) Gendron 80

Sarah Martin, University of Waterloo, (S29marti [at] uwaterloo.ca)

This roundtable highlights global food and agricultural politics from international political economy perspectives. The speakers will consider how ideas, policies and practices permeate boundaries and change as political connections and disconnections are made in the food system at various scales. The roundtable will highlight each speaker's research and build on the central theme of shifting and restructuring agrifood power relations.

Chair: Caitlin Michelle Scott, University of Waterloo (c7scott [at] uwaterloo.ca)

Ruth Beilin, University of Melbourne, (rbeilin [at] unimelb.edu.au) “Water in the bank: the 'unbundling' of local socio-ecological justice in the Australian landscape”

Australian agriculture has historically been tied to export markets--first for Empire and now as part of global market forces. The recent Agricultural Competitiveness Green Paper (released December 2014) continues this tradition. For a dry, ancient continent like Australia to 'mine' food for the world, requires significant investment in water infrastructure and the Green Paper proposes 27 new water and irrigation projects. My research links two threads in our endless perpetuation of the food frontier production narrative. The first is the shift in the national ideal of water rights as a public good to its commodification and 'unbundling' from the land to make water another 'product'. The second is the subversion of community-based water-boards and resource management groups to align with federal and global neo-liberal market forces. These two scales, analysed together expose a failure of expectations that local governance would necessarily support socio-ecological justice in this 'wide brown land'.

André Magnan, University of Regina (Andre.Magnan [at] uregina.ca) “Understanding the ‘new farmers’: emerging agri-food actors in the Canadian and Australian grains sectors”

In recent years, scholars have analyzed how 'food crisis' conditions are restructuring agri-food sectors at all scales, documenting the intensification of industrial agriculture, the financialization of food, and social movement resistance to the corporate food regime. These trends are driving new patterns of farm ownership and organization, as new types of agri-food actors emerge in response to the opportunities and challenges related to a changing global food economy. Scholars have only begun to investigate the social characteristics, ideologies, and identities of these new actors. In this paper, I examine three relatively new types of 'farmers' in the Canadian and Australian grains sector: family-owned mega farms, corporate farming entities, and farmland investment firms. These actors are involved in farm enterprises that, while they differ in their ownership and operational structure, represent a form of very-large scale capital intensive agriculture. I provide the results of qualitative interviews with these emerging agri-food actors. My analysis reveals that, although many of these actors subscribe to a similar narrative regarding the future of the global agri-food sector, there are important differences among them in terms of their motivations, social and ecological commitments, and perceptions of reality.



Wesley Tourangeau, University of Waterloo (wtourang [at] uwaterloo.ca) “Bill C-18: Power, language and ideology in Canadian agrifood policy debates”

The International Union for the Protection of New Varieties of Plants Act (UPOV) offers a system of crop variety protection to its 72 member countries. Many countries face international pressure (from powerful economies and global agri-business companies) to join or ‘upgrade’ to the latest UPOV 1991 rules. In Canada, Bill C-18, “An Act to amend certain Acts relating to agriculture and agrifood” has reached the Second Reading in the Senate as of December 9, 2014. Key changes include an amendment to align Canada’s Plant Breeders Rights Act with UPOV ‘91. Important implications, such as increased corporate control, impacts to seed-saving practices and significant financial impacts, have organizations like the National Farmers Union standing ardently in opposition. This paper utilizes a detailed analysis of power dynamics to explore the processes of decision-making on this Bill. Analysis reveals important instrumental and structural power imbalances favouring corporate and government actors, as well as discursive, normative and ideological frames which position their arguments as axiomatic.

Marie-Josée Massicotte, University of Ottawa, (massicot [at] uOttawa.ca) “Economies of Scale, Territories of Contention: examining the local and global dynamics of rural protests and collective action”

This paper will explore how contemporary rural protest movements in the global south are drawing connections between the recent food and environmental justice crises and the multiple failures of capitalism, including agro-extractivism. The paper will specifically highlight the case of peasant rural communities in the state of Oaxaca, Mexico, that are fighting against extractive industries, and defending their territories, collective autonomy, and socio-economic, human and cultural rights.

Hannah Wittman, University of British Columbia (hannah.wittman [at] ubc.ca) “Food Sovereignty and Fome Zero: the potential of mediated markets for cultivating agrarian citizenship in Brazil”

In Brazil, the Fome Zero (Zero Hunger) social welfare program has created innovative links between urban nutrition and food security programs and rural development initiatives including agrarian reform and mediated market support for the family farm sector. I will discuss our participatory evaluation of the experience of land reform beneficiaries in six municipalities in Mato Grosso, Brazil who were contracted to produce food for the Programa de Aquisição de Alimentos (Food Procurement Program-PAA) and the Programa Nacional de Alimentação Escolar (National School Feeding Program – PNAE) under the umbrella of Fome Zero. This evaluation offers insight into the potential of public food procurement programs to simultaneously address urban food security and rural local food system development, and assesses the extent to which these mediated market relations serve as a pathway to food sovereignty and agrarian citizenship.

Steffanie Scott, University of Waterloo (sdscott [at] uwaterloo.ca)

China’s next generation of organic farmers: a future for China’s peasants?

The past decade has seen a boom in the market for organic food in China. But who is growing the food to meet this demand? Rarely are peasant farmers able to establish their own organic farm and secure a market



for their food. Instead, urban entrepreneurs have stepped in to fill this niche, hiring peasants as farm workers. This presentation explores the opportunities, and politics therein, for opening up spaces for small-scale peasant farmers to be more actively involved in 'feeding China' with organic food. These reflections are drawn from a four year research project involving in-depth interviews across 13 provinces with key players in China's ecological agriculture sector.

10:00 – 10:30 a.m. Coffee Break (Biosciences 100B)

10:30 a.m.– 12:00 p.m. Concurrent Sessions Group 6

6A (Symposium Stream): City Food: Models, Representations, and Challenges (Pilcher, Bégin, Mihalache, Ray, Chair: Cooke) Louis Pasteur 285

Chair and Commentator: Nathalie Cooke McGill (nathalie.cooke [at] mcgill.ca)

City Food is a collaborative research project that aims at rethinking the category of "ethnic food" and identifying its place in diasporic communities. At a time of increased human mobility and planetary urbanization – the creation of a worldwide urban fabric – the necessity of providing not only sufficient and nutritious calories but also foods linked to diverse populations' varied traditions and backgrounds becomes a pressing global challenge. We are seeking to develop a new analytical framework to understand the cultural, economic, and nutritional significance of food in diverse cities. As we think about questions of food equity, health, and security, we recognize that we must address the cultural needs of diasporic communities and not simply focus on questions of caloric and micronutrient sufficiency. Insights about the cultural significance of food, its mobility, and its place in diasporic communities are often left out in the formation of social policy and urban governance around food production, regulation, safety, and consumption. The scholarship of food studies deserves a central place in social and political conversation around civic equity.

Jeffrey Pilcher, University of Toronto, (jeffrey.pilcher [at] utoronto.ca) "Culinary Ethnography: The Markets Behind Immigrant Foods in Scarborough"

Culinary infrastructure provides a new theoretical approach to understanding the global food system and its local component parts, including the diverse cultural encounters that take place within elite and ethnic restaurants. In these cases, culinary infrastructure includes markets for ingredients, labour, real estate, and capital; media, trade schools, professional organizations, and unions; urban infrastructure of transport and utilities; and regulators of various sorts. This paper will sketch out the value of this lens using examples from restaurants in Scarborough.

Irina Mihalache, University of Toronto (irina.mihalache [at] utoronto.ca) "The Multicultural Menu: Fusion Dishes and the Toronto Foodie"

This talk explores the culinary intersections which take place under the label of "fusion cuisine" (ex: Korean-Mexican, Chinese-Canadian, etc.) a very popular restaurant practice in contemporary dining culture. The scope of these reflections is to place the fusion discourse and practice in a broader history of cultural



encounters in order to problematize the emergence of taste communities such as the foodie or the “food adventurer” (Heldke) who place significant cultural value on “fused” dishes. To do so, I focus on the Toronto food scene and more specifically on a series of restaurants - and their menus, which identify their food philosophy with the fusion style making some preliminary conclusions about the different cuisines which tend to be most commonly paired. This exercise in menu analysis of a specific genre of cooking and eating represents an example of how taste – the biological and the cultural – can be documented and “archived”, serving as a model for similar projects, especially in a multi-cultural context.

Camille Bégin, Concordia University (begin.camille [at] gmail.com) "Food Studies Goes Digital: the Challenges, Opportunities, and Surprises of Mapping Scarborough Chinatown"

This paper focuses on a digital humanities research project that investigates how food built and shaped a diasporic suburban neighborhood in one of the largest North American immigrant-receiving center, Scarborough. Mapping the history of the rise of Chinese Malls in suburban Toronto allows reflecting on how food studies can and must engage with digital methods while also highlighting its relevance to public history and debates: How can “Big Data” also provide and make visible “Deep Data,” layers of multisensory knowledge and culinary infrastructures networked through urban environments? What tools and frameworks do we need to collaboratively and comparatively map the historical evolution of diasporic culinary infrastructures? How can digital humanities contribute to reshaping academic and public debates around urban foodways by putting into global dialogue questions of cultural representation, ethnic community-building, and civic policy?

Krishnendu Ray, New York University, (krishnendu.ray [at] nyu.edu) "Rescuing Taste from the Nation"

While national cuisines have been amply theorized, the edges of continents and territories remain to be examined. It is on the rim of the Indian Ocean that the New World chili meets the littoral coconut and the curry leaf to materialize a culture not merely as metaphor but as tangible curry, hot, spicy and aromatic. A new history of the Indian Ocean and renewed visibility of transnational circulation are reinvigorating discussions of cultural domains that exceed the nation-state. The basic tools of modern cultural history and demographics have been so nationalized that they have repressed the centrality of connections both between neighboring territorial regions and between port cities, say the sea that connects Mombasa, Mumbai and Malacca, through flows of knowledge, resources and material culture. Instead of heartlands and national wholes I propose a productive mapping of taste and place that is encapsulated in the Hindustani saying, *Kosa kosa per pani badle, chara kosa per vani*, every two miles the water changes – where water is a metonym for taste – and every four miles the language. This locates taste at the centre of the landscape that extends incrementally in all directions, exceeding the edges, borders and boundaries of the four-colored maps of modernity that have come to colonize our minds.

6B (CAFS-CASC Joint Session): Food and Cooperatives (Berge & Caldwell, Clark, Gertler & Jaffe, Chair: Renglich) Louis Pasteur 155

Chair: Hannah Renglich,



Simon Berge, University of Guelph, (sberge [at] uoguelph.ca) & Wayne Caldwell, University of Guelph, (wcaldwel [at] uoguelph.ca) Co-operatives promoting community development through food access and skills programs.

One of the fastest growing co-operatives sectors in Ontario are the local food co-operatives. What role local food co-operatives play in their communities and in the food system is a question that has not yet been answered in the literature. This research utilized multiple case studies, key informant interviews, literature review and a jurisdictional scan to understand the developmental drivers of the food co-operatives in Ontario, and how they act within their economic environment.

After examining nine Ontario food co-operatives this research found that there is a mix of economic and social drivers that facilitate the development of these local food co-operatives. These developmental drivers are more keenly felt by co-operatives that maintain a membership base that is consolidated in a geographic area. The consolidated membership affects the services offered by the co-operatives for their communities as well as their financial decisions when investing in new business ventures." CAFS (Canadian Association for Food Studies)

Patrick Clark, Carleton University, Alternatives to Private Third Party Certification in Ecuador: A New Role for Public Policy in Agricultural Certification?

In the context of neoliberalism and the decline of state-led agrarian reform one of the strategies of the 'new rural development' in Latin America has been the development of initiatives with a focus on inserting small-scale producers into 'new nested markets' (van der Ploeg et. Al 2012). These 'new' markets often implicate entry by producers into third party private certification initiatives such as organic or Fair Trade certification. As various studies have demonstrated, one limitation of private certification is the economic cost of certification for small-producer cooperatives. In light of this, new models of certification are emerging in Ecuador characterized by collaboration between small producer cooperatives and local governments. This paper will examine three of these initiatives in Ecuador in terms of whether they reconstitute certification as a public rather than a private good and the potential they hold for scaling-up small producer organizations in commercial terms.

**Michael Gertler, University of Saskatchewan (michael.gertler [at] usask.ca), & JoAnn Jaffe, University of Regina and University of Saskatchewan, (joann.jaffe [at] usask.ca)
Co-operation with Cows: Reinventing the Prairie Grazing Commons**

In 2012, the Canadian government announced plans to dismantle the federal community pasture system in Saskatchewan, Manitoba, and Alberta. The restructuring of 2.3 million acres of public grazing lands has stimulated alliances among citizens interested in preserving some sort of public or co-operatively managed grazing commons. The Community Pasture Patrons Association of Saskatchewan represents pasture users and Public Pastures Public Interest links these beef producers with organizations representing conservationists, public sector unions, researchers, and Aboriginal constituencies. Looking across geographic and disciplinary boundaries, we consider organizational arrangements that facilitate multifunctionality in terms of equitable apportionment of grazing rights, sustainable grazing, grassland preservation, community access, and regulation of resource extraction. Linking two knowledge communities, we also explore how



scholarship on the commons and on co-operatives can be beneficially integrated in the pursuit of social infrastructure for sustainable development.

6C: Acquisition massive des terres en Afrique de l'Ouest (Lengaigne, Lévesque-Martel, Boulhian, Massicotte, Chaurette) Louis Pasteur 154

Claire Lengaigne, Réseau d'études des dynamiques transnationales et de l'action collective (REDTAC), (claire.lengaigne [at] umontreal.ca) Amélie Lévesque-Martel (altraduction [at] gmail.com), Amine Boulhian (amineboulhian [at] hotmail.fr), Marie-Josée Massicotte (marie-josee.massicotte [at] uottawa.ca), Éric Chaurette (echaurette [at] interpares.ca)

L'acquisition de terres est un phénomène global, nous l'avons cependant étudié plus particulièrement en Afrique de l'Ouest où le phénomène ne cesse de prendre de l'ampleur, ce qui pose de nouveaux défis en termes de sécurité alimentaire, d'environnement, d'opportunités d'investissements durables et de paix sociale. Vu l'ampleur du phénomène, beaucoup d'organisations de la société civile africaine, tel que la COPAGEN, estiment que les acquisitions massives des terres risquent d'amplifier la dépendance des États africains aux importations de denrées alimentaires et de générer des conflits du fait de la relation affective qu'ont les populations avec la terre. Notre recherche s'inscrit dans l'initiative de la société civile et vise une meilleure maîtrise du phénomène afin de renforcer les plaidoyers contre les acquisitions massives de terres agricoles par une compréhension de leur ampleur en Afrique de l'Ouest, ainsi que de son impact sur la sécurité alimentaire et les moyens d'existence des populations locales.

Liste des auteurs :

- Éric Chaurette : Éric exposera le pourquoi et le comment de la recherche effectuée en Afrique de l'Ouest en relation avec la COPAGEN et le REDTAC.
- Claire Lengaigne : Claire résumera les résultats des études d'inventaires faites dans 9 pays d'Afrique de l'Ouest. Elle exposera qui sont les acteurs dans le processus d'acquisition massif des terres dans ses pays et, comment celles-ci sont rendues possibles.
- Amine Boulhian : Amine résumera son étude d'impact qu'il a effectuée en Guinée-Bissau.
- Vidéo « Fièvre verte » : Les impacts désastreux de l'accaparement des terres en Afrique de l'Ouest répertoriés dans cette étude sont mis en lumière dans le documentaire issu du projet de recherche, La fièvre verte. Ce documentaire explore trois cas d'acquisitions massives de terres en Guinée-Bissau et en Côte d'Ivoire afin de mieux saisir les impacts locaux réels de ces projets souvent vantés comme "gagnants-gagnants" pour les investisseurs et populations locales.

Résumés de communication :

L'acquisition de terres est un phénomène global, nous l'avons cependant étudié plus particulièrement en Afrique de l'Ouest où le phénomène ne cesse de prendre de l'ampleur, ce qui pose de nouveaux défis en termes de sécurité alimentaire, d'environnement, d'opportunités d'investissements durables et de paix sociale. Vu l'ampleur du phénomène, beaucoup d'organisations de la société civile africaine, tel que la COPAGEN, estiment que les acquisitions massives des terres risquent d'amplifier la dépendance des États africains aux importations de denrées alimentaires et de générer des conflits du fait de la relation affective qu'ont les populations avec la terre. Notre recherche s'inscrit dans l'initiative de la société civile et vise une meilleure maîtrise du phénomène afin de renforcer les plaidoyers contre les acquisitions massives de terres



agricoles par une compréhension de leur ampleur en Afrique de l'Ouest, ainsi que de son impact sur la sécurité alimentaire et les moyens d'existence des populations locales.

L'acquisition des terres en Afrique de l'Ouest est un phénomène ayant de multiples impacts sur les populations locales en matière d'alimentation et d'environnement. Il met en danger la sécurité alimentaire présente jusque-là dans la région par la reconversion des terres acquises, mais aussi la dégradation de terres avoisinantes à celles-ci. De plus, des impacts sociaux importants sur les communautés locales peuvent être relevés, ses derniers affectant principalement les femmes des communautés.

Programme :

- Amélie : présidente (2min)
- Présentateurs :
 - Éric Charette = présentation de la recherche (Qui, Quoi, Pourquoi, Comment – méthodologie) (5 minutes)
 - Claire : résultats des études d'inventaires dans 9 pays de l'Afrique de l'ouest (10 minutes)
 - Amine Boulhian = Étude sur le terrain : La Guinée-Bissau (10 minutes)
 - Vidéo : Fièvre verte (24 minutes)
 - Éric : Conclusions de la recherche et perspectives (5-8 minutes)
- Marie-José Massicotte: commentatrice : commentaire et discussion (30 minutes)

6D: Canadian Supply Management and Food Sovereignty: Reflections in a Global Era (Gambling & Wittman, Bélanger-Gulick, Muirhead) Bioscience 140

Samantha Gambling, University of British Columbia, (samanthagambling [at] gmail.com), & Dr. Hannah Wittman, University of British Columbia

This session will explore the role of Canada's supply management policy framework in developing sustainable food systems and national food sovereignty. Introduced in the 1970s to stabilize production of dairy, egg, and poultry commodities, supply management ensures a guaranteed return for Canadian producers and is considered a key component of food sovereignty; however, it remains a contested policy. On one hand, free trade supporters advocate for market liberalization and abolition of supply management; on the other, small-scale and specialty producers lament difficulties of entry and growth within the current system. Despite criticism, supply management policy has remained relatively untouched since its inception. This session will incorporate various perspectives to address: 1) The current state of supply management in the context of Canada's agricultural trade agenda; 2) The role of supply management in developing sustainable food systems; 3) Key challenges and opportunities for developing Canadian food sovereignty in supply managed industries.

Samantha Gambling, University of British Columbia, & Hannah Wittman, University of British Columbia
"Supply management in a Neoliberal Era: Implications for food sovereignty in the BC dairy industry"

As the concept of food sovereignty enters its third decade, critics are calling for greater analytical attention to enabling policy mechanisms in specific contexts. This presentation will focus on Canada's national supply management policy framework and its role in developing conditions for food sovereignty, in the context of the British Columbia dairy industry. Based on qualitative interviews conducted with BC dairy stakeholders,



key sociocultural challenges within the supply managed system and opportunities to achieve theoretical goals of food sovereignty will be identified.

Stephanie Wang (Master's student, University of Quebec "Quebec's agricultural legal framework: at what price for farmers?"

Data compiled from Quebec's Agri-food supervisory agency, the Régie des marchés agricoles et alimentaires du Québec, will be presented in order to provide insight on the scale of both farmers' contestation to marketing boards' regulations and farmers payments to the collective marketing system. A comparison between Quebec and Ontario's collective marketing systems will bring the analysis further as we situate the issue in the context of Canada's supply management.

Jasmine Bélanger-Gulick "Canada's position in the agricultural trade negotiations of the WTO"

In the Uruguay and Doha rounds of negotiations at the World Trade Organization, Canada has been advocating an inconsistent position; it has been defending both a strong liberalization of agricultural trade and the maintenance of supply management, a protectionist policy. What explains this anomalous position? The presentation will focus on the domestic factors that explain why the Canadian government has been continuing to defend supply management despite a shift towards free trade and liberalization in economic policy since the 1980s.

Bruce Muirhead (Professor of History, University of Waterloo) "A Comparison of the Australian, Canadian and New Zealand Dairy and Egg Industries in the Context of the Trans Pacific Partnership."

In the Trans Pacific Partnership negotiations, Australia and NZ demand that Canada dismantle its supply managed system in favour of one based on free trade. My paper will argue that this would not be beneficial for Canada for a number of reasons that will be highlighted. As well, despite the rhetoric, NZ does not practice anything remotely resembling free trade, while Australia, which does, is in danger of permanently degrading its agricultural sector because of very poor policy choices based on its preferred paradigm. I will argue that supply management best reflects Canada's political culture, as well as both producer and consumer requirements.

6E: Marginalization in Urban Spaces, Right to Food and Shifting Political Identities (Belyea, Marcus, Patel Wiebe & Guenther, Howard-Hassmann) Gendron 80

Susan Belyea, Queen's University, (belyea.s [at] queensu.ca) "Right, Left, Right, Left: Food Policy and the Right to Food"

'Rights-talk' in general, and 'right-to-food' discourse in particular, is often dismissed by the food studies scholars and activists as being too individualistic, based in Western notions of the sovereign self (and private property) at the expense of community and social relations. This is partially, if not wholly, due to the prevailing popular understanding of American Rights hegemony which doesn't actually reflect the complexity of a rights-based approach to food security/sovereignty as laid out in international instruments. Building on the concept of the "Right to Feed" advanced by Penny Van Esterik (1999), and my own work



with a local Food Policy Council, this paper explores the profoundly social nature of how we claim the right to food, and argues that food activists and scholars could better leverage the right-to-food in our struggle for a more just and sustainable food system.

Dara Marcus, University of Ottawa, (darabmarcus [at] gmail.com) "This Is a City, Not a Barnyard: Media Coverage of Backyard Chickens in Canada"

Media coverage of urban chickens in Canada shows a distinct negative bias. While people concerned about having a secure source of high-quality, inexpensive food, or simply knowing where their food comes from, see many benefits in having backyard chickens, many municipalities still do not permit backyard chicken keeping. A comparison of the media coverage with the best available animal control and bylaw statistics from municipalities across Canada that allow backyard chickens will show how the negative tone adopted by the media acts as an obstacle, causing us to lose out on the potential benefits of backyard chickens. Better publicity and public education on this topic is needed to counteract the dominant media tone.

Kirit Patel, Menno Simons College, a college of Canadian Mennonite University affiliated with the University of Winnipeg, (k.patel [at] uwinnipeg.ca), Kyle Wiebe & David Guenther "Marginalized street food vendors enhancing access to nutritious food for urban poor: A Case study of street food vendors in Visakhapatnam, India"

Although the street food sector plays an important role in urban food security, state-led food security measures in India, including the highly acclaimed Food Security Act 2013, have failed to provide a role for poor urban street food vendors to engage in the distribution and consumption of healthy foods. Instead, state-led food security schemes, whether production, distribution, or consumption oriented, have viewed the urban poor simply as beneficiaries of subsidized grain. The paper is based on the empirical case study of 150 street food vendors selling various ready-to-eat food products to urban poor consumers in Vishakhapatnam, India. The paper provides an overview of the informal street food sector, socioeconomic conditions of vendors, diversity of food products, gender-based division of labour, as well as the food preferences and health awareness of consumers. The study found that large number of recent food vendors migrated from rural areas and they introduced innovative food products based on their experience of rural food and culture. The innovative role of street food vendors' association in addressing concerns of street vendors, consumers, state and urban citizens is highlighted. The paper discusses how the state, as a regulatory body and a service delivery agent, and development organizations can strengthen the rights and capabilities of street vendors to improve urban food security.

Rhoda Howard-Hassmann, Wilfrid Laurier University, (hassmann [at] wlu.ca) "The Right to Food in the Occupied Palestinian Territories"

This paper examines violations of the right to food in the Occupied Palestinian Territories (Gaza and the West Bank) to explain how Israeli policies have contributed to the relatively high rates of malnutrition. Please note this abstract was accepted for the 2014 conference, but I was unable to attend as I had had an accident. In so doing, it does not deny how the policies of other entities have also contributed to these high malnutrition rates. In the West Bank, Israeli violations of Palestinians' right to property, right to water, and civil and political rights undermine access to food. In Gaza, the right to food is undermined by



the blockade as well as by (possible) war crimes committed during the 2008-09 invasion. While Amartya Sen may be correct in stating that there are no famines in(side) democracies, Israel shows that democracies can cause malnutrition within their colonies.

12:00 – 1:30 p.m. CAFS-CASC Roundtable Discussion & Pay-What-You-Can Lunch: Nationally Networked, Locally Gr(own): Federating for Food Sovereignty (Room TBA)

What would a pan-Canadian alliance of local food and farming co-operatives look like? To what degree could it strengthen the capacity of co-operatives in the food system to more deeply engage citizens across the country in rebuilding the food system? How could a federation, a national network, or a coalition of co-ops working toward redefining local food systems advocate for and create the conditions for greater food sovereignty for small farms, new farmers, processors and distributors, and eaters from coast to coast to coast? These are just some of the questions that will be discussed at this roundtable discussion and lunch! Join representatives from the Local Organic Food Co-ops Network to learn more about their work collaborating across the province of Ontario during the past 6 years, in the midst of the 3rd wave of food co-operative development. Using Principle 6, co-operation amongst co-operatives, the LOFC Network is building a more co-operative food system through collaboration for co-op capacity building. Denyse Guy, a founder of the LOFC Network and Executive Director of Co-operatives and Mutuals Canada, and Abra Brynne, Program Manager at Food Secure Canada, will speak to their experiences working with national coalitions and citizen engagement strategies in order to foster conversation among participants.

1:30 – 1:45 p.m. Break

1:45 – 3:00 p.m. What If? Food Studies Symposium Wrap-Up Plenary (90UA)

Missed a Symposium session or two? Come to this special wrap-up plenary session, as we weave together two days of *what if?* thinking and move toward future directions in cross-disciplinary food work. Five discussants will briefly present their key takeaways from the Symposium presentations, producing a series of “prompts” to serve as discussion stimulus. Plenary attendees will then be encouraged to respond to these prompts in breakout groups, facilitated by each discussant, with additional ideas to be downloaded and collected. As the end point to the Symposium, the plenary will also serve as the beginning point for a new conversation, one that continues to imagine how food studies might be. The intention is also to produce a collaboratively written synthesis article, which will be submitted to a future issue of *Canadian Food Studies*.

Vous avez manqué une ou deux séances offertes dans le cadre du symposium? Venez donc participer à cette séance plénière où nous tisserons ensemble pendant deux jours les fils du « quoi faire? » et de la réflexion pour avancer vers de futures orientations dans le travail interdisciplinaire en alimentation. Cinq intervenant(e)s présenteront brièvement leurs principales conclusions sur les présentations du symposium, grâce à la production d’une série de « questions incitatives » pour stimuler la discussion. Les participant(e)s à la plénière seront alors conviés à répondre à ces questions en petits groupes de discussion, animés par chacun des intervenant(e)s, au moyen du téléchargement ou de la collecte d’idées supplémentaires. Vers la fin du symposium, la plénière servira aussi de point de départ vers une nouvelle conversation et pour



poursuivre la réflexion sur ce que pourraient être les études sur l'alimentation. Nous avons également l'intention de proposer un article synthèse, rédigé en collaboration, qui sera soumis au prochain numéro de la Revue canadienne des études sur l'alimentation.

3:00 – 3:15 p.m. Coffee Break (Marion Auditorium)

3:15 – 4:45p.m. Francophone roundtable title: table ronde francophone / francophone roundtable Secteur agroalimentaire et politiques publiques : défis et enjeux pour une souveraineté alimentaire au Canada / The Agri-food Sector and Public Policy : issues and challenges for food sovereignty in Canada (90UA)

Facilitated by Radio-Canada researcher and radio broadcaster Lionel Levac (Bien dans mon assiette), a specialist in agriculture and agro-food issues in Quebec and Canada.

Experts will discuss and shed light on current issues at stake such as access to land, federal and provincial politics in the agro-food sector, as well as challenges faced by small, medium and large scale farmers. Also on the table are the possibilities, limitations and strategies from protagonists that promote alternatives to the conventional agro-industrial model; alternatives based on more eco-friendly practices that respect ecosystem and promote issues of food security, both for small producers and farm workers as well as for low income households and those living in remote communities for example.

Animé par Lionel Levac, chercheur et chroniqueur à la radio de Radio-Canada (Bien dans mon assiette) et spécialiste des enjeux agroalimentaires au Québec et au Canada

Cette table ronde permettra de mettre en lumière et de débattre avec des experts de divers enjeux actuels entourant l'accès à la terre, les politiques fédérales et provinciales du secteur agroalimentaire, ainsi que les défis pour les petits, moyens et grands agriculteurs et agricultrices. On y explorera les possibilités, les limites et les stratégies des acteurs qui promeuvent des alternatives au modèle agro-industriel; des alternatives basées sur des pratiques plus respectueuses des écosystèmes et qui favorisent la justice alimentaire, tant pour les petits producteurs et les travailleurs agricoles que pour les ménages à faible revenu et les communautés en régions éloignées, par exemple.

1. Annette Desmarais, Associate Professor

Canada Research Chair in Human Rights, Social Justice and Food Sovereignty

annette.desmarais@umanitoba.ca

Annette Aurélie Desmarais est titulaire de la Chaire de recherche du Canada sur les droits de l'homme, la justice sociale et la souveraineté alimentaire à l'Université du Manitoba. Elle est l'auteure de l'ouvrage *La Vía Campesina: Globalization and the Power of Peasants*, qui a été traduit et publié en français (*Écosociétés*),



en coréen, en italien, en espagnol et en portugais. Elle a également co-dirigé *Food Sovereignty: Reconnecting Food, Nature and Community* (2010) and *Food Sovereignty in Canada: Creating Just and Sustainable Food Systems* (2011). Avant de compléter son doctorat, Annette a pratiqué l'agriculture pendant 14 ans. Elle a aussi été consultante auprès de La Via Campesina et poursuit toujours une recherche participative auprès des organisations membres de ce mouvement agricole transnational.

Annette Aurélie Desmarais is Canada Research Chair in Human Rights, Social Justice and Food Sovereignty. She is the author of *La Vía Campesina: Globalization and the Power of Peasants* (2007) that has been published in French, Spanish, Korean, Italian and Portuguese. She also co-edited *Food Sovereignty: Reconnecting Food, Nature and Community* (2010) and *Food Sovereignty in Canada: Creating Just and Sustainable Food Systems* (2011). Prior to obtaining her doctorate in geography, Annette was a small-scale cattle and grain farmer in Canada for fourteen years. She also worked as technical support to La Via Campesina for a decade and continues to conduct participatory research with member organizations of this transnational agrarian movement.

BA, Simon Fraser University, British Columbia

MA in Gender and Development, Institute of Development Studies, University of Sussex, in Brighton, UK.

2. Geneviève Grossenbacher <genevieve@usc-canada.org>

Jeune fermière à temps partiel et chargée de programmes chez USC Canada, où elle s'intéresse notamment aux défis des nouveaux fermiers. En 2011, passionnés d'agriculture écologique, Geneviève et son conjoint, Jim Thompson, ont démarré Notre petite ferme. Ils y cultivent plus de 35 légumes bio, à la Plate-forme agricole de L'Ange-Gardien, un projet novateur qui aide les jeunes agriculteurs à s'établir en leur louant une terre pour un maximum de 5 ans. Ayant réussi à démarrer sans dette, l'accès à la terre et l'accès au capital «patient» demeurent toutefois les principaux enjeux rencontrés et pour lesquels Geneviève s'implique activement autant au niveau municipal, régional que national.

Geneviève Grossenbacher, part-time young farmer and program manager at USC Canada, where she's exploring, among others themes, the challenges faced by new farmers. In 2011, passionate about ecological agriculture, Genevieve and her husband, Jim Thompson, started Our Little Farm, an organic farm cultivating 35+ vegetables, at the Plate-forme agricole de L'Ange-Gardien. The latter is an innovative project that helps young farmers start-up on land they can rent for a maximum of 5 years. Despite the fact they succeeded in starting-up without debt, access to land and access to patient capital remain the main challenges they've faced so far and on which Geneviève is actively involved at the municipal, regional and national levels.

3. Robin Turner, co-proprétaire, Roots and Shoots Farm.

Robin a passé sa vingtaine à voyager en Asie et à enseigner l'anglais avant de décider de retourner à l'Université en Science de l'environnement.



Spent his twenties travelling in Asia and teaching English before finally deciding to return to University to study environmental science.

While at UBC he was forcefully exposed to core agriculture curriculum, which made him realize that food is the main way humanity explores its connection with the natural environment. He got a job on a farm that summer. Two years after that he got his first taste of organic vegetable farming, and has never looked back.

Robin has worked on and managed organic vegetable farms in Montreal, Boston, and Ottawa since 2004. He holds a degree in Sustainable Agriculture from the University of British Columbia.

robin@rootsandshootsfarm.com ou 613.897.8975

4. André Magnan, Associate Professor

Department of Sociology and Social Studies

University of Regina

Andre.Magnan@uregina.ca

André Magnan is Associate Professor in the Department of Sociology and Social Studies at the University of Regina. His research examines the political economy of regional and global food systems, with a focus on the history and politics of grain marketing in Western Canada, the financialization of agriculture, and changing patterns of farm ownership and control.

André Magnan est professeur agrégé en sociologie à l'Université de Regina. Ses travaux de recherche examinent l'économie politique des systèmes agro-alimentaires régionaux et mondiaux. Il a entre autres étudié l'histoire et la politique du système de commercialisation du grain dans l'ouest canadien, la financiarisation de l'agriculture et l'évolution des types de propriété et de contrôle des exploitations agricoles.

5. Jim Daschuk, Associate Professor

james.daschuk@uregina.ca

Originally from Timmins, Ontario, Jim Daschuk received his B.A. in Anthropology and Canadian Studies from Trent University. His M.A. and PhD in Canadian History are from the University of Manitoba. He is currently an Associate Professor in the Faculty of Kinesiology and Health Studies at the University of Regina and a researcher with the Saskatchewan Population Health and Evaluation Research Unit (SPHERU). His book is *Clearing the Plains: Disease, Politics of Starvation and the Loss of Aboriginal Life* (University of Regina).



4:45 – 5:15 p.m. Break

5:15 p.m. Bus departs University of Ottawa for Banquet

6:00 – 9:00 p.m. CAFS Banquet & Awards Ceremony

Join us at Longfield Davison Heights Secondary School in Ottawa, Ontario as we close our 10th Annual Assembly with an evening of food, friendship and celebration! The talented senior students of the school's four-year culinary arts program (under the direction of Chef Kent Van Dyk) will be catering this fully vegetarian banquet complete with signature mock-tails. Check out this [review](#) of the students' recent work. The evening will begin at 6:00 p.m. with a tour of the school garden and kitchens, followed by the banquet and the presentation of the 2015 Student Paper Award and 2015 Excellence in Food Studies Research Award. A school bus will be available to transport delegates to the banquet from the University of Ottawa and back again at 9:00 p.m. Please purchase your ticket when you register for the conference at <http://congress2015.ca/register>

Joignez-vous à nous à l'école secondaire Longfield Davison Heights à Ottawa, Ontario, pour la clôture de notre 10^e assemblée générale annuelle avec une soirée de festin, d'amitié et de festivités! Les talentueux étudiants de dernière année du programme de quatre ans en arts culinaires (sous la direction du chef Kent Van Dyk) se chargeront de ce souper entièrement végétarien accompagné de cocktails réputés sans alcool. Consultez le [compte-rendu](#) de la plus récente activité des étudiants de dernière année. La soirée commencera à 18 h avec une visite du potager et des cuisines de l'école, suivie du banquet et de la présentation du prix du meilleur article étudiant 2015 et du prix pour l'excellence de la recherche en études alimentaires 2015. Un autobus scolaire transportera les délégués de l'Université d'Ottawa au banquet et sera de retour vers 21 h. Veuillez acheter votre billet lors de votre inscription à la conférence à l'adresse suivante : <http://congres2015.ca/inscriptions>.