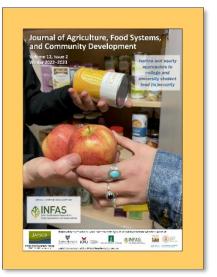


## IN THIS ISSUE DUNCAN HILCHEY

## Winter 2022–2023 open call content in a two-part issue

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In this winter 2022–2023 issue of JAFSCD, we offer you a packed two-part issue! The first part is a special section entitled **Justice and Equity Approaches to College and University Student Food (In)Security**, sponsored by the Inter-institutional Network for Food, Agriculture, and Sustainability (INFAS). You can get an overview of the section by reading the introduction to the special section by special section guest editors **Rachael Budowle, Christine M. Porter**, and **Caitlin McLennan**.

Following the special section is a diverse selection of open-call papers, from meat processing and marketing to critical food policy literacy and a lot in between. We begin the open-call section of the issue with **John Ikerd**'s "The Economic Pamphleteer" column. His column, *Economies of scale in food production,* gives us a lesson in how the industrial food system dominates markets; he calls for food shoppers to more fully appreciate the effects of their purchases on people and the environment. As this has been a decades-long issue, it begs the question: is simply marketing the virtues of good food enough? What about improved public policy and civil society efforts to turn the tide in the infosphere?

Our first two open-call papers deal with local meats in South Carolina and meat processors in Missouri. In *Marketing opportunities and challenges for locally raised meats: An online consumer survey in South Carolina*, **Steven T. Richards** and **Michael Vassalos** identify the characteristics of local meat consumers in the state, their willingness to pay for local meat products, and the critical barriers local meat producers need to overcome to tap this market. They also noted the difficulties experienced by processors, which leads to our next paper: *Understanding small- and very-small-scale size meat processors in Missouri to strengthen the local supply chain* by **Muh Syukron** and **Ye Su**. They found that three-quarters of the meat processors in their study thrived after the pandemic, but a critical ongoing barrier to the expansion of their business is finding a steady and reliable source of labor.

Next, in *The experience of Vermont local food businesses during the first year of the COVID-19 pandemic*, **Claire White-house**, **David Conner**, **Lisa Chase**, and **Travis W. Reynolds** find that the most significant factor in business resilience during the pandemic was the health of the business *before* that shock. They therefore recommend that the most effective policies to encourage business resilience would focus not only on crisis response, but on fostering an econ-

*On our cover:* University of Wyoming students sharing food from the Bim Kendall House Food Share Cabinet. See all the papers in the special section on Justice and Equity Approaches to College and University Student Food (In)Security in this issue, including "Narrowing the equity gap in student food security: A student-led approach at the University of Wyoming" by Christine M. Porter, Kami Grimm, and Rachael Budowle. *Photo by Kellyn Chandler* 

omy in which small businesses can do well under normal circumstances.

Our next two papers put food systems-based community development in contexts that have not received much attention: intentional communities, and suburbs. In *Exploring the motivations, satisfactions, and well-being of agricultural intentional community residents*, Jess M. Lasoff-Santos and Raymond K. De Young find that while engagement in local food activities elicits intrinsic satisfaction (e.g., a sense of competence) for residents of an ecovillage (for example), it does not appear to strongly increase psychological benefits (e.g., a sense of well-being). In *Suburban agriculture, immigrant farmers, and access to agricultural services and resources*, Lin Xie, Zeyuan Qiu, and Mei R. Fu identify language barriers, cultural differences, distrust, isolation, and the "liability of newness" as key obstacles for immigrant farmers in suburban areas in accessing critical services and resources.

Susanna Klassen, Lydia Medland, Poppy Nicol, and Hannah Pitt then make a thoughtful and compelling case for including labor welfare in future definitions or calculations of what qualifies as "good food" in their paper *Pathways for advancing good work in food systems:* Reflecting on the international Good Work for Good Forum.

In *Civil society engagement in food systems governance in Canada: Experiences, gaps, and possibilities,* **Charles Z. Levkoe, Peter Andrée, Patricia Ballamingie, Kirsti Tasala, Amanda Wilson**, and **Monika Korzun** argue that while Canadian civil society organizations are generally successful in engaging diverse stakeholders in food systems work, it is less clear how well they actually engage those most affected by public policy.

Next, Hannah Dankbar, Courtney Long, Dara Bloom, Kaley Hohenshell, Emma Brinkmeyer, and Bre Miller present a new and cutting-edge core competencies framework for evaluating food system training courses in *Applying emerging core competencies to extension training courses for local food system practitioners*. This core competency framework will be valuable in enhancing the quality and utility of food systems theory and practice.

In Connectivity and racial equity in responding to COVID-19 impacts in the Chicago regional food system, Rowan B. Obach, Tania Schusler, Paulina Vaca, Sydney Durkin, and Ma'raj Sheikh explore the efficacy of a "rapid response" effort to address food insecurity in the Windy City at the outbreak of the pandemic, and particularly its effects on communities of color.

We wrap up the issue with our final paper, *Critical food policy literacy: Conceptualizing community municipal food policy engagement*, in which **Carol E. Ramos-Gerena** conducts a systematic review of the literature to proffer the concept of "food policy literacy" as a strategy for maximizing productive communication among policymakers, stakeholder organizations, and vulnerable populations. Ramos-Gerena generously translated her article into Spanish to broaden access to this work. This is a pilot for JAFSCD—we hope to increase the number of articles we can provide in Spanish in the near future.

To conclude, I want to return to food insecurity in higher education. It is essential for scholars, professionals, and practitioners to appreciate the value that colleges and universities provide as an opportunity to study community food systems in a microcosm. As living laboratories, many institutions have the advantages that they (1) attract and assemble student bodies of diverse demographic and cultural backgrounds, (2) can test out a wide range of policies, strategies, and interventions to mitigate food insecurity, and (3) have a ready population of student residents who are convenient and cost-effective to study. JAFSCD would like to see comparative studies of institutions that engage in student food insecurity and institutions that do not, the results of which might accelerate the expansion of institutional policy and practice in this arena. Of course, how to broaden the lessons learned in these living laboratories to the environments beyond them should also be among the next steps in food system research and practice. We look forward to publishing more on this critical subject in future issues.

Until then, we solute the researchers and practitioners working on ways to stave off hunger among our young and vulnerable college students. It is critical and righteous work!

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