

Editorial

With this issue comes the inaugural installment of a new series called the *Canadian Food Studies* Choux Questionnaire. A riff on the Proust Questionnaire, we skirt the obvious food-related point of entry, the madeleine. We are interested in more than just the remembrance of things past. The lighter, more versatile choux bun is the receptacle for everything from crème pâtissière to tuna, from food fears to greatest edible achievements. Food philosopher Lisa Heldke is our first respondent.

And because we have been feeling particularly inquisitive of late, we have asked our contributing authors to tell us about themselves. It’s biography by way of lunch menus and food literature.

Angus Naylor

I recently had kimchi for the first time so me and my boyfriend have been cooking with that quite a bit. One of the recipes we have been using has been to make kimchi udon with gochujang bacon.

I have recently read *EALLU—Food, Knowledge and How We Have Thrived on the Margins*, a cookbook produced by Indigenous reindeer herders of Fennoscandia and Northern Russia that includes recipes, food preparation methods, and their cultural context.

Matilda Dipieri

I have been eating lots of grain salads (rainbow chard with barley is a current favourite) and reading up on wholesale and public markets.

I am currently reading Helen Tangires' *Movable Markets: Food Wholesaling in the Twentieth-Century City*.

Marie-Eve Gaboury-Bonhomme

My family opts for a variety of foods, including as many vegetables as possible and as unprocessed as possible, economical and in line with our family budget. When available, we give priority to Quebec products. All the family cook with recipes that are easy and accessible.

My reading is linked to my research work on agri-food policies.

Laurence Bastien

When I am in a hurry, my lunchbox is mostly composed of fresh vegetables from a bio-local farm, hummus or boiled eggs, local bread, yoghurt, fruits and pieces of chocolate!

I am currently reading up on food system governance to build inclusive, fair and transparent networks.

Janette Haase

Lots of fresh greens, lettuce, endive (which I love) and spinach, asparagus, early strawberries, spring garlic, green onions and anything else that my garden grows. I rarely buy vegetables. My lunch—a big salad with a hard-boiled egg, some strawberries and some blue cheese!

I just finished *The Hard Road Out: One Woman's Escape From North Korea: Park, Jihyun; Chai, Seh-lynn; Baldwin, Sarah*. It's not food literature per se but North Korea is an example of a completely mismanaged country where millions starved to death after losing access to Russian oil and agricultural chemicals and the famine plays heavily in her decision to escape. For food literature I am reading *The Food Wars* by Walden Bello.

Kelli Weinkauf

I am currently packing fresh summer salads for lunch and love to incorporate locally grown produce as I live near several large greenhouses. One of my all-time favourite reads has been *Take Back the Tray* by Joshna Maharaj; it's such a powerful perspective!

Tracy Everitt

I am currently enjoying a regular feed of fresh eggs as my chickens have started laying again! Did you know three chickens can give you up to 18 eggs a week? It is enough to feed me and to share with neighbours and friends! They love it when I give them weeds from my garden!

Janet Music

My lunch consists of a beautiful black bean vegan chili with mango for dessert.

Right now I am reading, Harris, D. A., & Giuffre, P. (2015). *Taking the heat: Women chefs and gender inequality in the professional kitchen*. Rutgers University Press.

Jennifer Sumner

At this wonderful time of year, I'm indulging in the local asparagus and strawberries from the Guelph Farmers' Market.

I'm going through the articles in Volume 10, Number 1 of the CAFS journal—Confronting Anti-Black, Anti-Indigenous, and Anti-Asian Racisms in Food Systems in Canada—to gather readings for the Pedagogy of Food course that I'll be teaching in the fall.

Richard Bloomfield

I am revisiting Jennifer Clapp and S. Ryan Isakson's work on financialization in food and agriculture in their helpful book *Speculative Harvests*, and while I patiently await the first spinach harvest from my garden, I have been enjoying locally sourced cheese curds, and pickles.