

Lake Superior Living Labs Network (LSLLN) & The Eastern Hub



LSLLN
Lake Superior Living Labs Network

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& Laura Wyper, Ph.D.
Bring Food Home Algoma
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What is the Lake Superior Living Labs Network?

Social Science and Humanities Research Council (SSHRC) 3 year Partnership Development Grant involving:

- Lakehead University (Dr. Charles Levkoe, Principal Investigator; Dr. Lindsay Galway, Hub Leader)
- Algoma University (Dr. Nairne Cameron, Hub Leader)
- University Minnesota-Duluth & Lake Superior College (Dr. Randel Hanson and Dr. Kathryn Milun Hub Leaders)

And Community Partners at each of these three 'hubs'



Who are Local Partners for the LSLLN Eastern Hub?

Algoma University

Nairne Cameron (Geography Faculty)

Laura Wyper (Community Economic and Social Development Faculty)

Elizabeth Edgar- Webkamigad (Director of Shingwauk Residential School Centre)

Community Partners

RAIN (Rural Agri-Innovation Network) (David Thompson)

Harvest Algoma (Mike Delfre)

Food Bank Farm (Colin Templeton)



What are the Goals of this Partnership Grant?

- Increase partnerships and networks at each of the hubs and between hubs
- Increase capacity related to food and environmental systems
- Increase curriculum, research, and publication opportunities for students



What Type of Projects are Underway in the Eastern Hub?

Many projects are planned and a few are already underway

We'll speak to the Community Economic and Social Development (CESD) and Geography projects that we are working on as Algoma U faculty



Hub Projects & Faculty-Led Research

- Hub Projects
- Faculty-Led Research
 - Community, Economic and Social Development
 - Geography



Hub Projects



- Food Forest
- People's Garden Support
- Food Security Task Force Support
- Potential Greenhouse Growing Project
- Food Certificate Development
- Canning & Preserving Workshops for Students with Partners

Food Forest

- Learning and Testing Experience for All
- Pilot and Demonstration Project
- Permaculture Approach
 - Multiple Species
 - Mimics “Nature”
- Fruit Trees, Berry Bushes, other Plants
- Engaging Community to Create



People's Garden Support

- Community Garden on Campus
- Students, Faculty, Staff, and Community Members all Contribute
- Looking for New Location to Expand & With More Sunlight



Nairne Cameron

Hub Projects

- Food Forest
- People's Garden Support
- **Food Security Task Force Support**
- **Potential Greenhouse Growing Project**
- **Food Certificate Development**
- **Canning & Preserving Workshops for Students with Partners**



Jordan Lipscombe

Website

See: <https://livinglabs.lakeheadu.ca/>

Community, Economic & Social Development



Community Economic and Social Development (CESD) Project

- Experiential learning opportunities give students the chance to apply the theory they learn in the classroom with practice and reflection as they begin to develop their 'praxis' (theory, practice and reflection combined) as emergent practitioners
- Service work with a lens towards critical analysis develops student acuity to 'big picture' issues and the interdependence of the many factors that can be involved - particularly as related to social determinants of health and development ideology

Environment and Community Resilience (CESD 2406)

- Students will work with CESD faculty who is also a Slow Food in Canada Board Member and Liaison for the Ark of Taste
- Students have the opportunity to engage in primary research after initial training, certification, and discussion of research ethics and protocols for working with various communities
- Students have the opportunity to potentially publish their work afterwards through the course instructor and submit their 'Ark Candidates' to the Slow Food Ark of Taste Website

Ark of Taste Criteria

To qualify for the Ark of Taste, food products must meet five criteria:

1. They must be of distinctive quality in terms of taste, with taste defined in the context of local traditions and uses
2. Linked to the memory and identity of a group of people
3. Environmentally, socio-economically, and historically linked to a specific region, locality, ethnicity or traditional production practice
4. Produced in limited quantities, by farms or by small-scale processing companies in an environmentally and socially sustainable manner
5. At risk of extinction either biologically or as a culinary tradition

(Retrieved from: <http://arkoftaste.slowfood.ca/about-the-ark/the-canadian-ark-of-taste/>).

CESD Environment and Community Resilience Living Labs Projects

Provides students with the hands-on opportunity to delve deeper into:

- food security,
- food sovereignty,
- biodiversity,
- reclamation of biological, cultural and food diversity
- how these related to both environmental and community resilience
- while working with communities and individual knowledge holders

The importance of these types of projects and 'Bringing Food Home'

As we know, 'Bringing food home' is not just about procurement, production or distribution

Biological, cultural and food diversity are important aspects of our food systems and can help to increase environmental and community resilience

Reclamation of food traditions is an important part of place-based resilience related to collective memory, intergenerational knowledge transfer and the 'reskilling' of hunting, gathering, harvesting, and food processing

In the process, renewed awareness can also give value to local traditions, products, production and local markets / economies

Questions?

Think you might have an Ark of Taste Candidate?
(talk to a student sitting at your table -or me afterwards)

To reach me directly outside of today:

laura.wyper@algomau.ca
or 705-949-2301 ext. 4811

Thank-you

Geography



Soo Food Finder

Students Involved Developing:

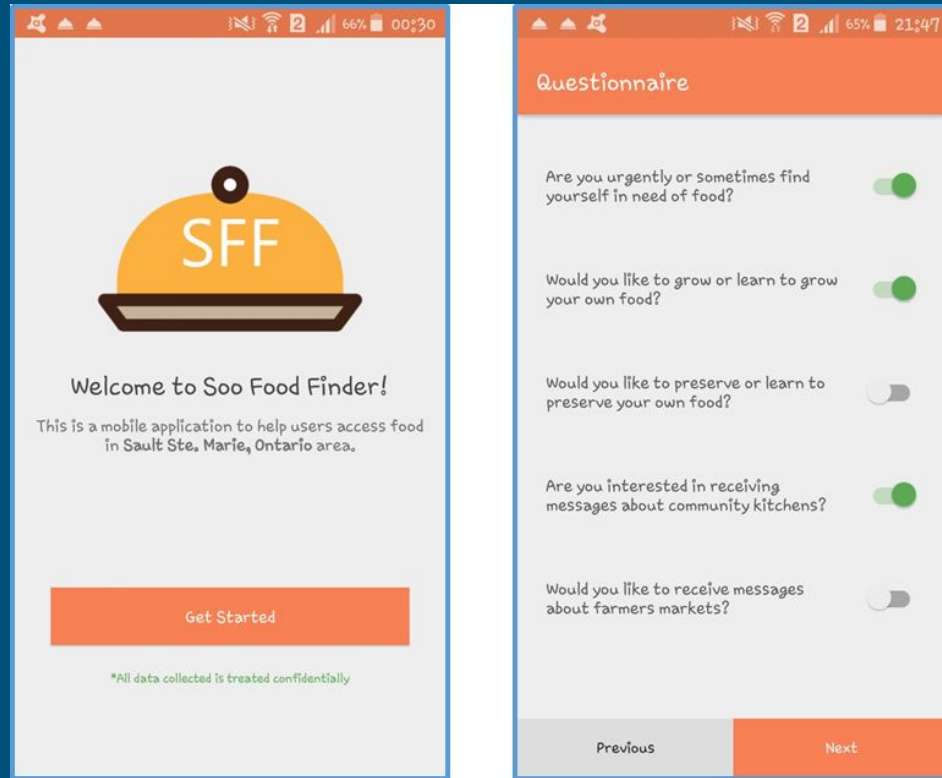
- Sachini Fernando
- Johnathan Lalonde
- Jordan Wettlaufer
- Tanya Oskam
- Sarah Forrest



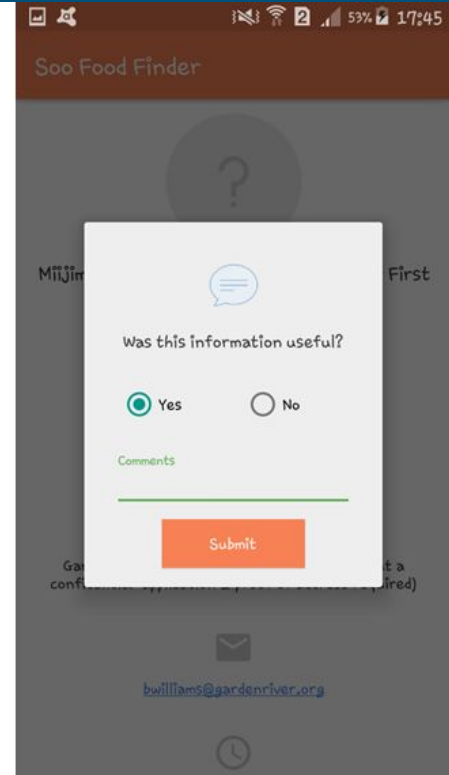
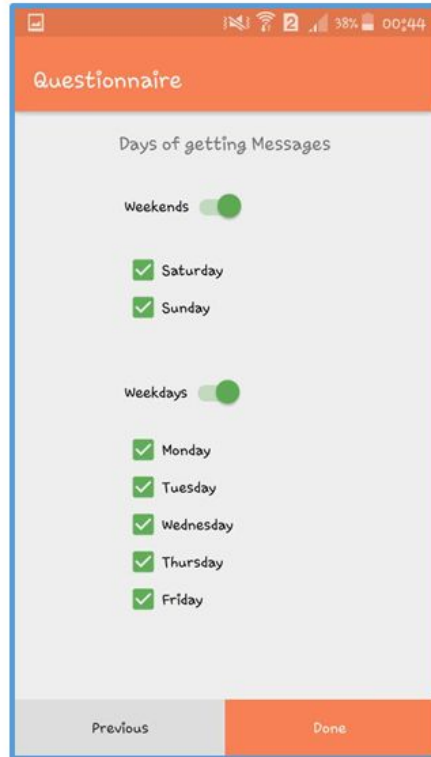
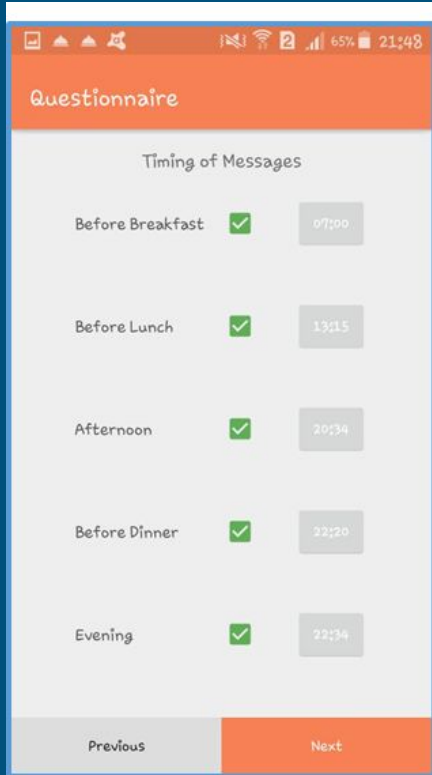
Mobile Application - Android

- Addresses food access issues in Sault Ste. Marie, ON
- Android App with Push notifications
- For general use & has info about food services including couponing
- Topics: local food, community kitchens, emergency food services, community gardens, farmers' markets and many more...
- Users can select specific topics that interest them & time schedule for receiving notifications about different food services

Screenshots



More Screenshots



Admin Panel Website

Soo Food Finder Home Locations Preserving Food Couponing sites Vendors Types of Food Sources Communities Log out

Main Topics Home

Locations

Contains data about food accessing locations like foodbanks, community kitchens etc.

Preserving Food

Contains website and facebook links related to preservation of food.

Couponing sites

Contains website and facebook links related to coupons, flyers and discounts.

Vendors

Contains contact information and service descriptions of vendors.

Types of Food Sources

Contains information about locations of accessing vegetarian and organic food.

Communities

Contains information about food accessing locations for different communities,

[if@admin.foragingforfood.ca/home.php](#)

Soo Food Finder Contact:

Nairne Cameron

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or 705-949-2301 x4374

Questions?

