

IN THIS ISSUE DUNCAN HILCHEY

Open call papers



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E arlier this winter, the Alaska cod fishery—once considered robust and resilient—was closed for the entire 2020 season. It has been a blow to coastal communities' economies and ways of life, and to the food supply chain North America has depended on for much of its cod. The reality is that fisheries around the world are being dramatically affected by overconsumption, overfishing, and climate change. Consumers are flocking to nutritious sources of ocean-based proteins, from top-of-the-food-chain tuna to secondary and tertiary species and even bycatch. But what are the consequences of this trend? As with many aspects of the food system, we must find a balance between our personal health and well-being and the interests of the planet. Finding this homeostasis is the mission of a growing number of food systems researchers and practitioners, and this is a welcome addition to the good food movement. As depicted on our cover, the state of Rhode Island's Seafood Marketing Collaborative may provide an example of a practical way forward in finding this balance.

In his Economic Pamphleteer column, entitled *A Right to Harm*, John Ikerd takes on concentrated animal feeding operations (CAFOs) and questions the government's lack of response to the social and environmental problems they have wrought.

Next, **Chad Hellwinckel** envisions a glut of hemp production and its subsequent industrialization hurting small producers and proffers a possible solution in his commentary, *Hemp: Can Cooperative-run Quotas Prevent Overproduction?*

On our cover: Squid are loaded onto a conveyor belt by a Rhode Island fisherman. Rhode Island is fortunate to have a vibrant, year-round fishery steeped in tradition. The state's Port of Galilee is one of the largest commercial fishing ports on the East Coast of the U.S. and is home port to over 250 commercial fishing vessels, including the Eastern Seaboard's largest squid-fishing fleet. The Rhode Island Seafood Marketing Collaborative is engaged in a host of programs and activities aimed at fostering increased interest in and demand for local seafood products. See the article in this issue, Rhode Island Branding Program for Local Seafood: Consumer Perceptions, Awareness, and Willingness-to-Pay. *Photo by M. Stultz, Rhode Island Department of Environmental Management and used with permission.*

In our lead-off peer-reviewed paper, Rhode Island Branding Program for Local Seafood: Consumer Perceptions, Awareness, and Willingness-to-Pay, Nicole Richard and Lori Pivarnik examine what Rhode Island residents consider high-quality local seafood.

This is followed by **Russell Fricano** and **Carla Davis's** seminal research in *How Well Is Urban Agriculture* Growing in the Southern United States? Trends and Issues from the Perspective of Urban Planners Regulating Urban Agriculture.

In *The Motivations and Needs of Rural, Low-Income Household Food Gardeners*, **Kate Darby, Taylor Hinton**, and **Joaquin Torre** find that rural gardeners are motivated by cost savings, pleasure, and spiritual practice.

This is followed by Integrated Food Systems Governance: Scaling Equitable and Transformative Food Initiatives through Scholar-Activist Engagement, by Colleen Hammelman, Charles Levkoe, Julian Agyeman, Sanjay Kharod, Ana Moragues Faus, Elisa Munoz, Jose Oliva, and Amanda Wilson, who explore how differing anchor institutions engage in translocal governance, coalition-building, and adaptation.

In Counting Local Food Consumption: Longitudinal Data and Lessons from Vermont, David Conner, Florence Becot, Ellen Kahler, Jake Claro, and Annie Harlow provide a rare case example of how a state's progress toward increased food localization can be calculated.

Next, Steven Miller and John Mann present a new low-cost method of calculating the scale and impact of local food production in *Measuring the Importance of Local Food in the Chicago Foodshed*.

Incentivizing the Reduction of Pollution at U.S. Dairies: Addressing Additionality When Multiple Environmental Credit Payments Are Combined, by **Tibor Vegh** and **Brian Murray**, proposes a clever approach to maximizing the adoption of aerobic digesters.

Julia Valliant, Kathryn Ruhf, Stephanie L. Dickinson, Yijia Zhang, Lilian Golzarri-Arroyo, and James Farmer then examine the challenge of balancing the interests of farm buyers and sellers in *Farm Seeker* Needs Versus Farm Owner Offers: A Comparison and Analysis in the U.S. Midwest and Plains.

In The State of Sustainable Agriculture and Agroecology Research and Impacts: A Survey of U.S. Scientists, by Marcia **DeLonge, Tali Robbins, Andrea Basche,** and **Lindsey Haynes-Maslow**, the authors report on academics' perceived critical barriers to the development and widespread adoption of agroecology practices.

Next, **Rebecca Dunning, Dara Bloom,** and **Emma Brinkmeyer** find that payments to farmers by food banks is a growing food system development strategy in *Making a Market for On-farm Food Loss: Exploring Food Banks as a Market for Southeastern Produce.*

In Integrating Food Systems and Local Food in Family and Consumer Sciences: Perspectives from the Pilot Extension Master Food Volunteer Program, Dara Bloom, Joanna Lelekacs, Gretchen Hofing, Robyn Stout, Morgan Marshall, and Kristin Davis identify potential tensions between the two objectives of expanding local food consumption while increasing healthy food decisions.

In Vendor Variety and Market Sales: A Case Study of the Williamsburg Farmers Market,

Steven Archambault, Shawn Trivette, Phillip Warsaw, and Alfonso Morales confirm that vendor product diversity does, in fact, increase overall market sales.

Leah Halliday and Michèle Foster then compare and contrast two different approaches by food cooperatives to expanding their impact in communities of color in *A Tale of Two Co-ops in Two Cities*.

The efficacy of incentive programs to increase the value of nutrition assistance at farmers markets is explored in *Implementation of a Farmers Market Incentive Program in Maryland: Perspectives from Vendors* by **Caitlin**

Misiaszek, Amelie Hecht, Gabby Headrick, Shelley Brosius, Amy Crone, and Pamela Surkan.

In our last peer-reviewed paper, *Comparative Analysis of Four Maple Species for Syrup Production in South-Central Appalachia*, Jacob Peters, Ryan Huish, Dakota Taylor, and Benjamin Munson explore the potential for extending maple sugar production commercially in a nontraditional syrup production area.

In this issue, we also offer five book reviews: Aliza Tuttle reviews Can We Feed the World Without

Destroying It? by Eric Holt-Giménez. Amy Rosenthal reviews Feeding the Other: Whiteness, Privilege, and Neoliberal Stigma in Food Pantries, by Rebecca de Souza. Matthew Potteiger reviews The Community Food Forest Handbook: How to Plan, Organize, and Nurture Edible Gathering Places, by Catherine Bukowski and John Munsell. Finally, Garrett Graddy-Lovelace, Priscilla McCutcheon, Ashanté Reese, Angela Babb, Jonathan Hall, Eric Sarmiento, and Bradley Wilson offer a set of reflections on Monica White's Freedom Farmers: Agricultural Resistance and the Black. Freedom Movement.

In wrapping up this editorial, I wish to express my appreciation for the nearly 50 new reviewers who joined the JAFSCD community this winter, many of whom are people of color. In addition, we are now seeking associate editors to help us manage our *Voices from the Grassroots* essays and book reviews. Since becoming the world's first open access, community-supported journal, our growth requires more and more folks to put their shoulders to the wheel. We are so grateful for those contributing their expertise and passion to JAFSCD.

With appreciation,

Duncan Hilchey

Publisher and Editor in Chief