

The World's Largest Open Access Agricultural & Applied Economics Digital Library

This document is discoverable and free to researchers across the globe due to the work of AgEcon Search.

Help ensure our sustainability.

Give to AgEcon Search

AgEcon Search
http://ageconsearch.umn.edu
aesearch@umn.edu

Papers downloaded from **AgEcon Search** may be used for non-commercial purposes and personal study only. No other use, including posting to another Internet site, is permitted without permission from the copyright owner (not AgEcon Search), or as allowed under the provisions of Fair Use, U.S. Copyright Act, Title 17 U.S.C.



When a Foodie Meets an Economist

Jayson L. Lusk

Regents Professor and Willard Sparks Endowed Chair
Oklahoma State University

Contributed presentation at the 60th AARES Annual Conference, Canberra, ACT, 2-5 February 2016

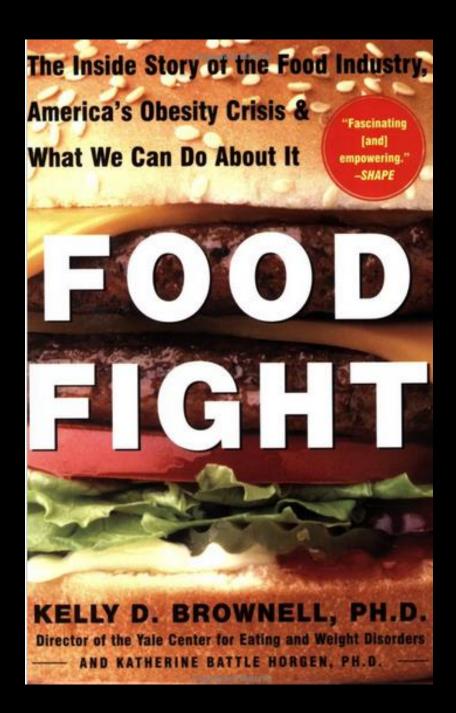
Copyright 2016 by Author(s). All rights reserved. Readers may make verbatim copies of this document for non-commercial purposes by any means, provided that this copyright notice appears on all such copies.

When a Foodie Meets an Economist

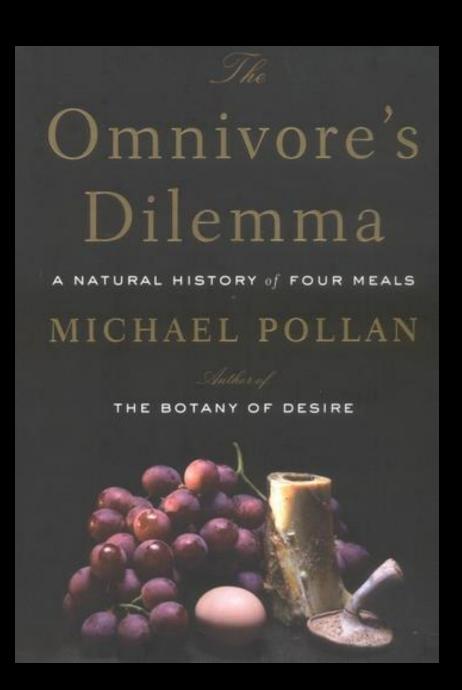
Jayson L. Lusk

Regents Professor and Willard Sparks Endowed Chair Oklahoma State University jayson.lusk@okstate.edu www.jaysonlusk.com @JaysonLusk





"toxic food environment"



"Americans have a national eating disorder."





"a holocaust of a different kind"



Join the Pamela Anderson pledge:

I want to eat better, feel better, and stop supporting cruelty to chickens, pigs, cows, fish, and other animals who are raised and killed for food. By signing my name, I pledge to explore veganism/vegetarianism for at least 30 days.

"THE industrial production of animal products is nasty business. From mad cow, E. coli and salmonella to soil erosion, manure runoff and pink slime, factory farming is the epitome of a broken food system."

-James McWilliams, New York Times, 2012



Food companies use salt, sugar, and fat as "weapons"

Food companies need to be held "accountable for the social costs that keep climbing"

"To diminish these cravings, they would have to pull back on their use of salt, sugar, and fat, perhaps by imposing industry-wide limits"



THE JOURNEY OF A FOOD INTOLERANT AND AN INTOLERABLE FOODIE.



A Farmers' Market

The Problem

Too much sugar, too much meat, too much processed food, too many pesticides; we're too fat, spending too much on health care













Agricu.
too montoo subsia

- "Hidden Battle"
- "Dark Side"
- "Took Over"
- "Hidden Toxins"
- "Secret Take Over"

The Solution

local, organic, slow, natural, unprocessed

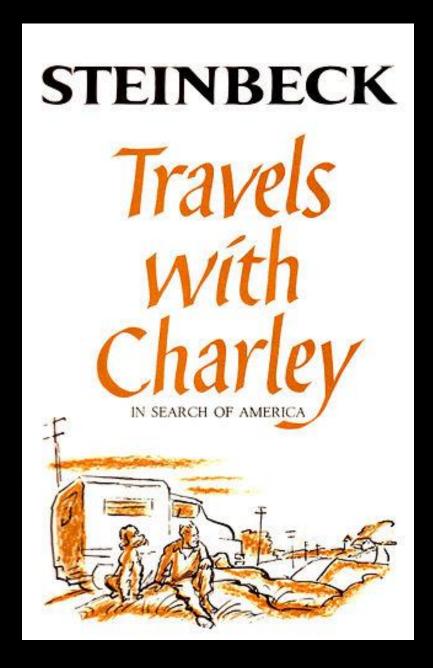




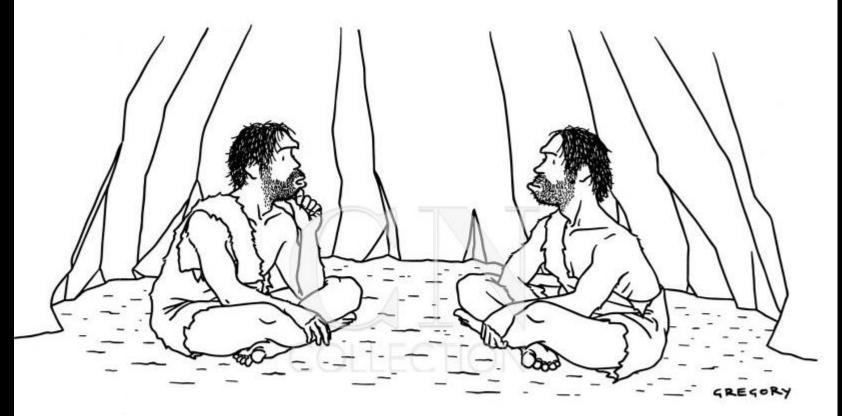


Taxes, subsidies, regulation, social pressure





"Even while I protest the assembly-line production of our food, our songs, our language, and eventually our souls, I know that it was a rare home that baked good bread in the old days"



"Something's just not right—our air is clean, our water is pure, we all get plenty of exercise, everything we eat is organic and free-range, and yet nobody lives past thirty."

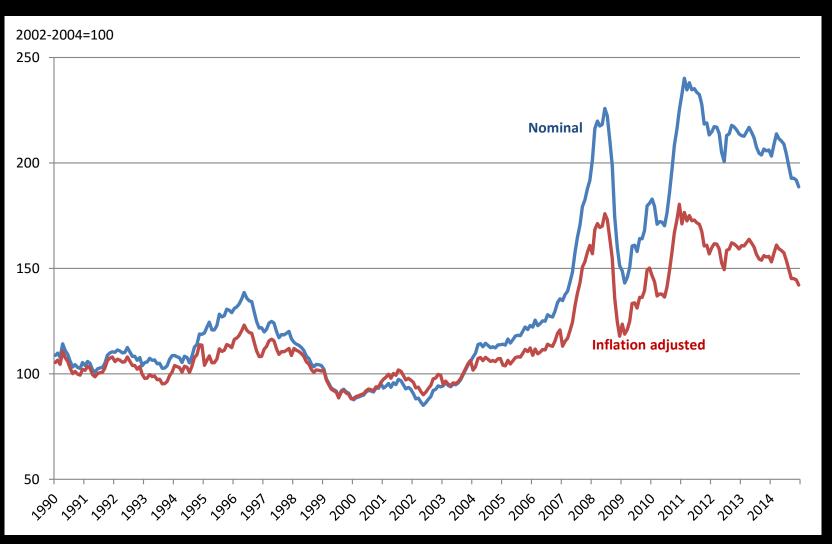
Pollan: corn is "too cheap" and we should "pay more, eat less"

Nestle: "food is too cheap in this country"

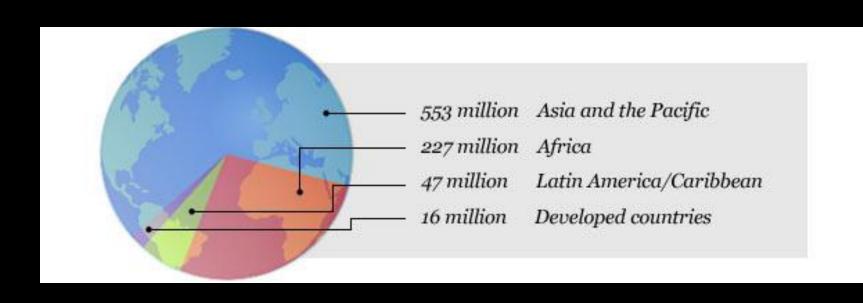
Bittman: "Prices for these foods are unjustifiably low"

Pew blog (May 2014): "Is food too cheap for our own good?

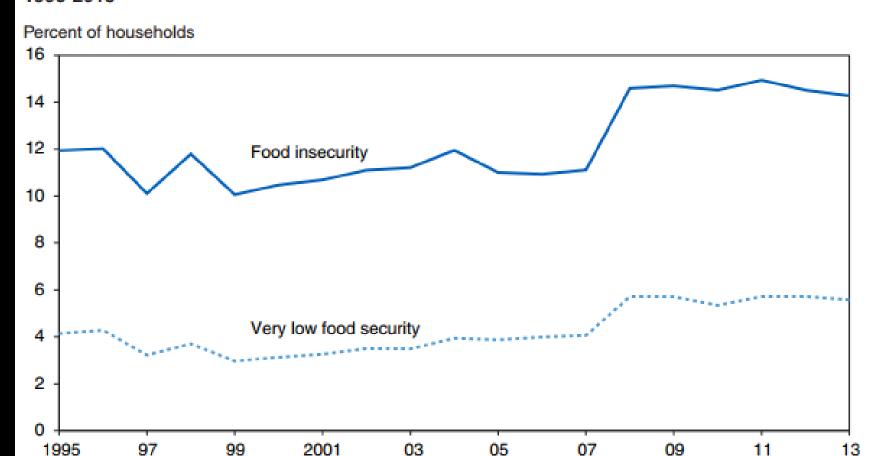
World Food Prices 1990-present, UN FAO



842 million hungry people in the world



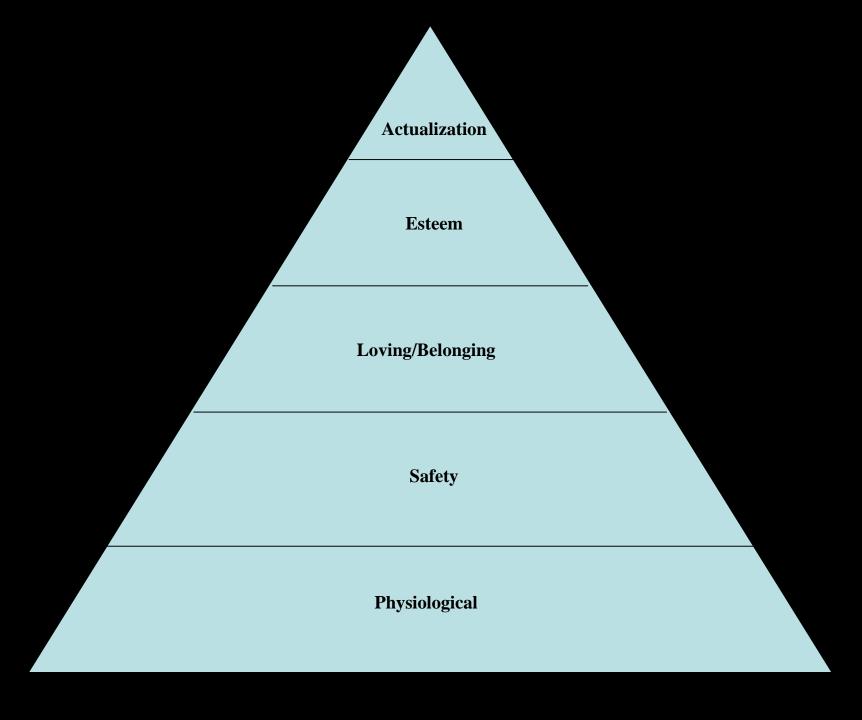
Trends in the prevalence of food insecurity and very low food security in U.S. households, 1995-2013¹

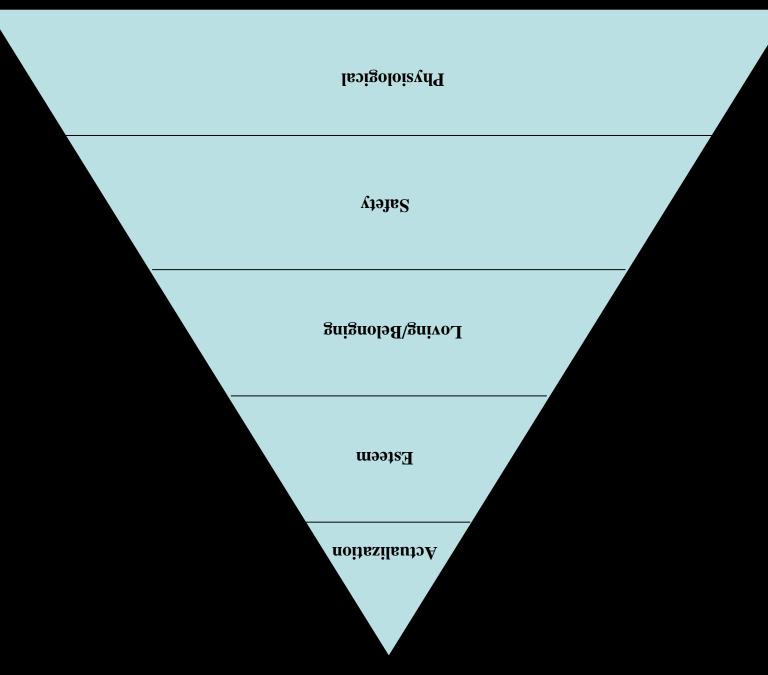


¹Prevalence rates for 1996 and 1997 were adjusted for the estimated effects of differences in data collection screening protocols used in those years.

Source: Calculated by USDA, Economic Research Service based on Current Population Survey Food Security Supplement data.

13



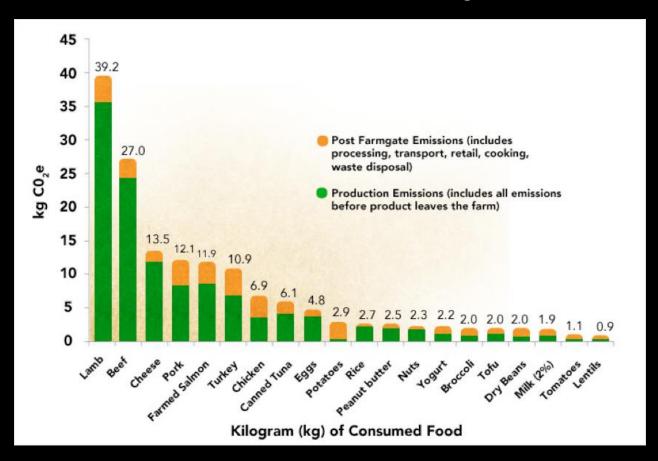


Are local foods the solution to our health, environmental, and food security problems?





Miles traveled is a poor indicator of environmental impact



~80% of global warming impacts happen on the farm

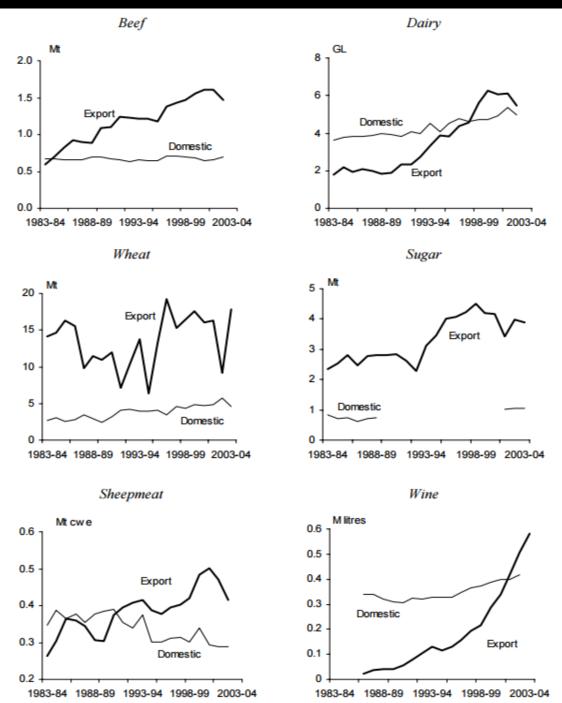


For every \$100 spent at a locally owned business, \$73 remains in the local economy, \$27 leaves.



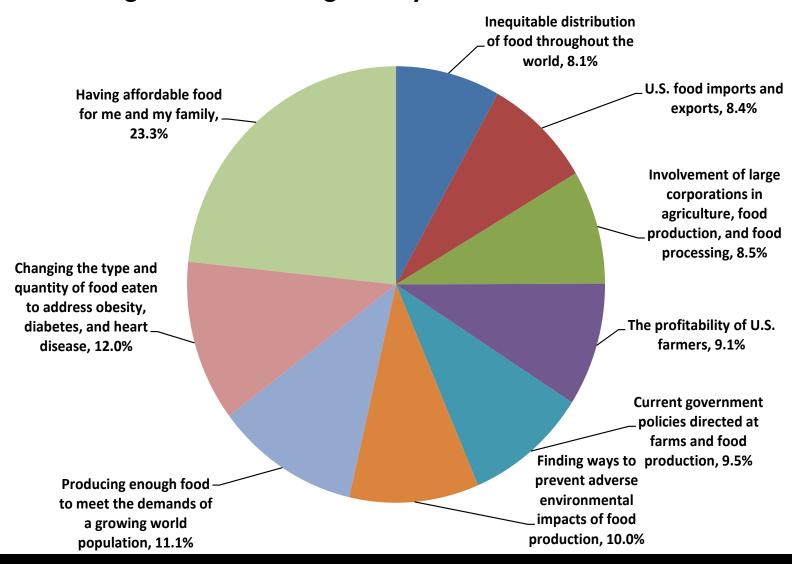
For every \$100 spent at a non-locally owned business, \$43 remains in the local economy, \$57 leaves.



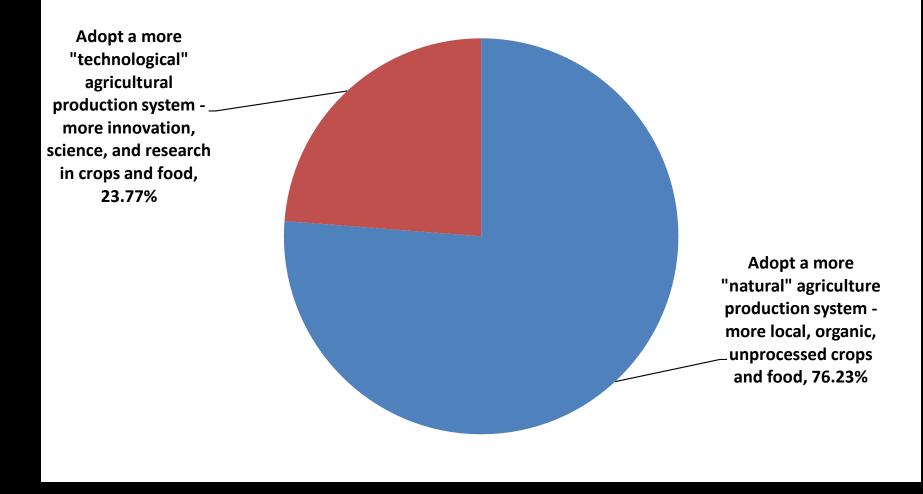


What kind of food future will we have?

Thinking about the future, which of the following food and agriculture challenges are you most concerned about?

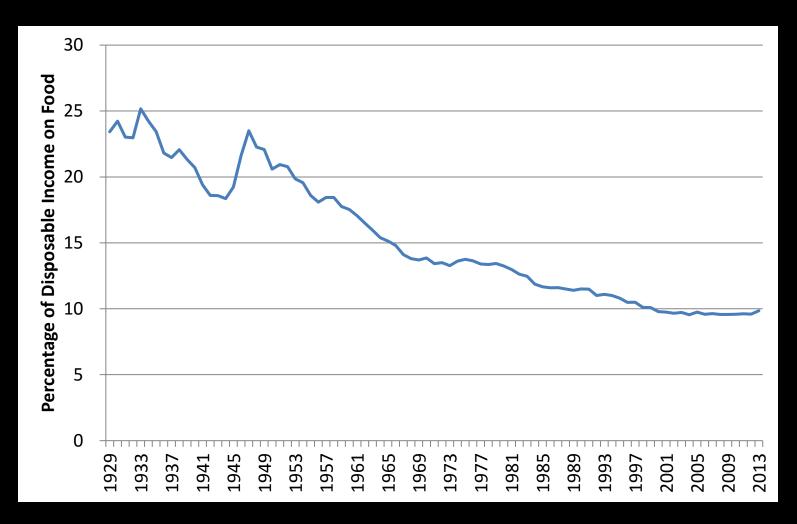


Which of the two following options do you believe would be most <u>effective</u> in addressing the challenges you thought were most concerning?

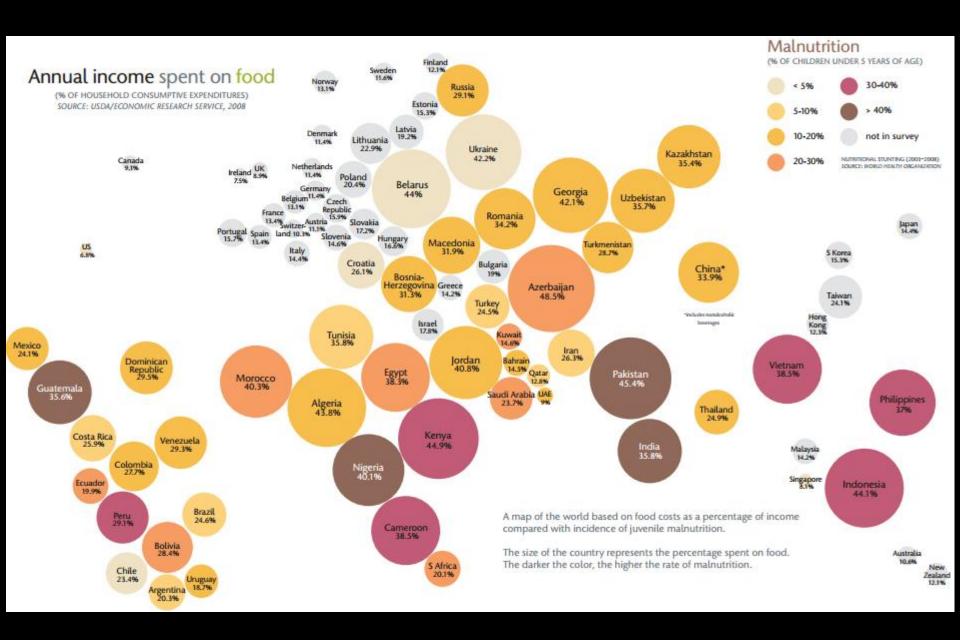


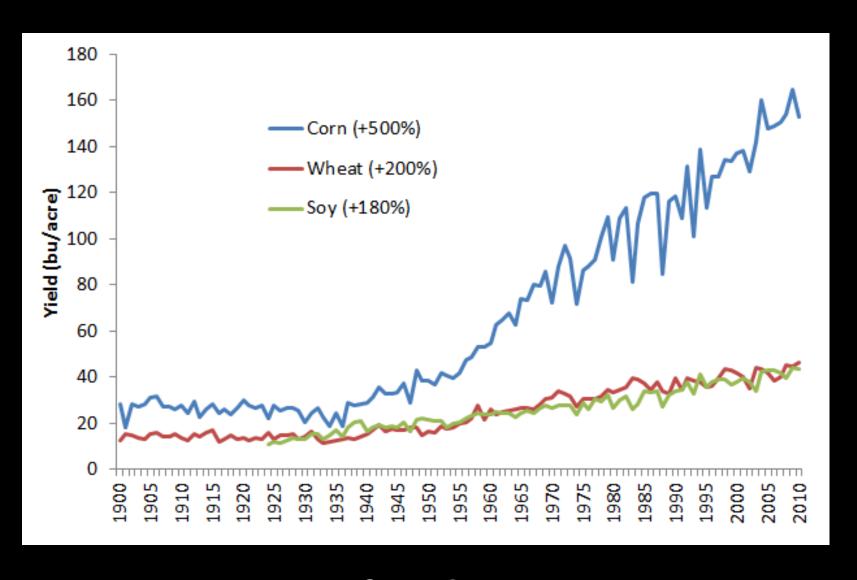


40% less time in food preparation 81% less time on meal clean-up

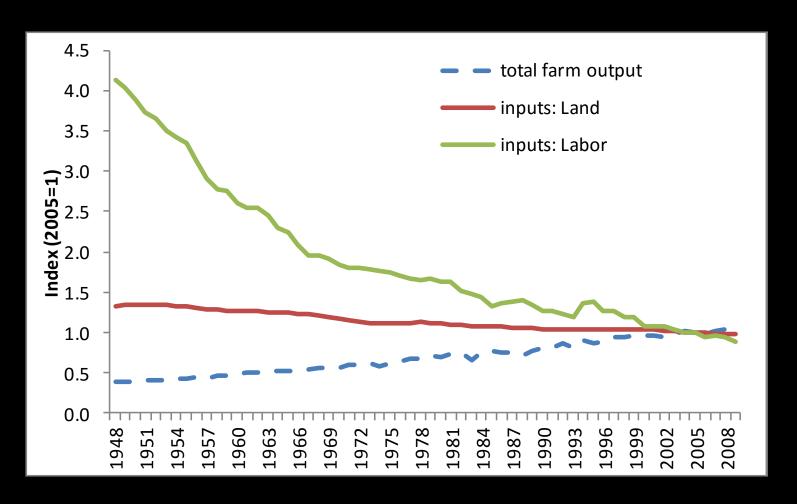


Today, less than 10% of disposable income spent on food

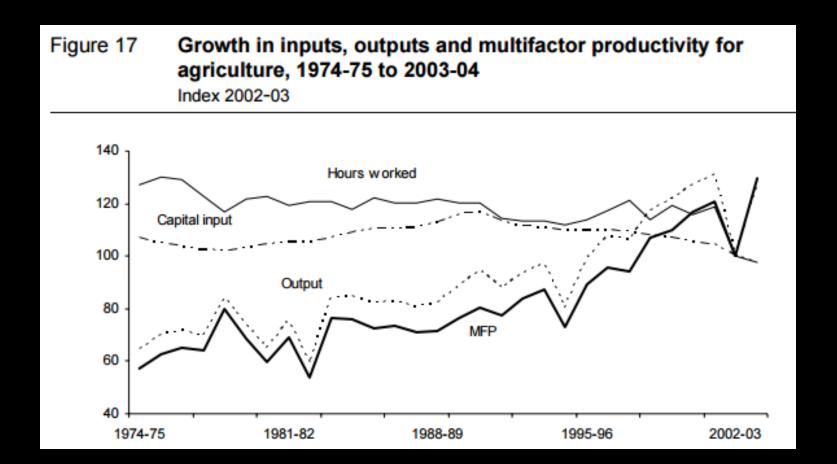




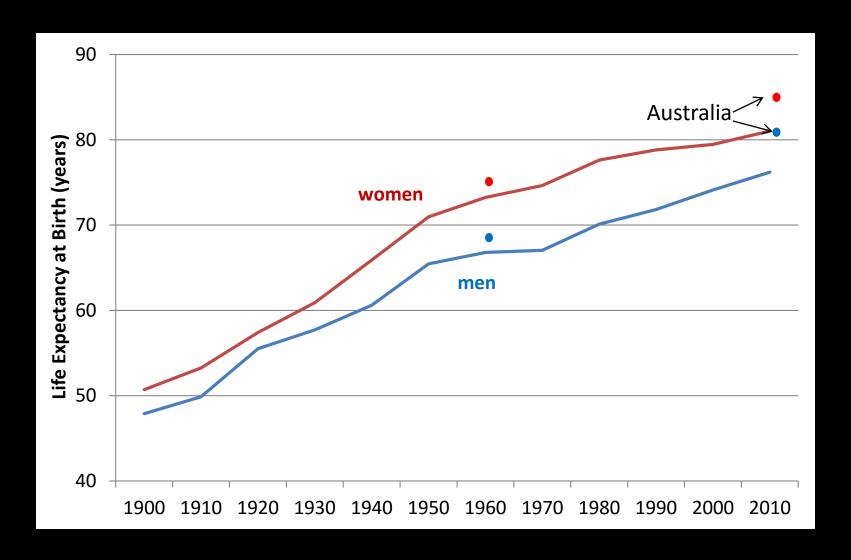
More food per acre



More food using less land and less labor



Australian Ag Productivity



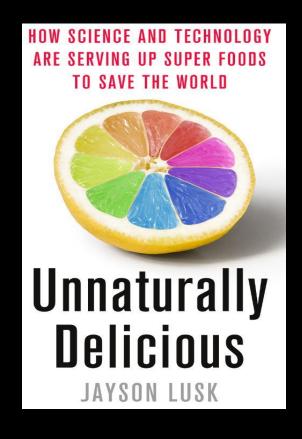
Living longer

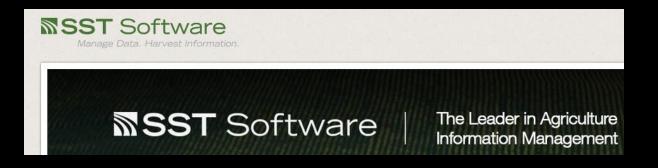


"There is no doubt that [the food system] delivers—more nutritious food with wider variety; improved safety, with less environmental impacts; and greater convenience than at any time in the Nation's history."

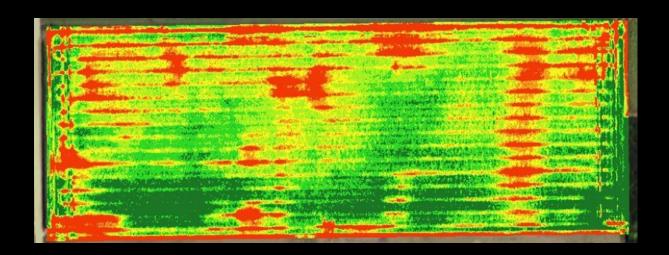
My take

 Need an optimistic, forward looking vision for the future of food











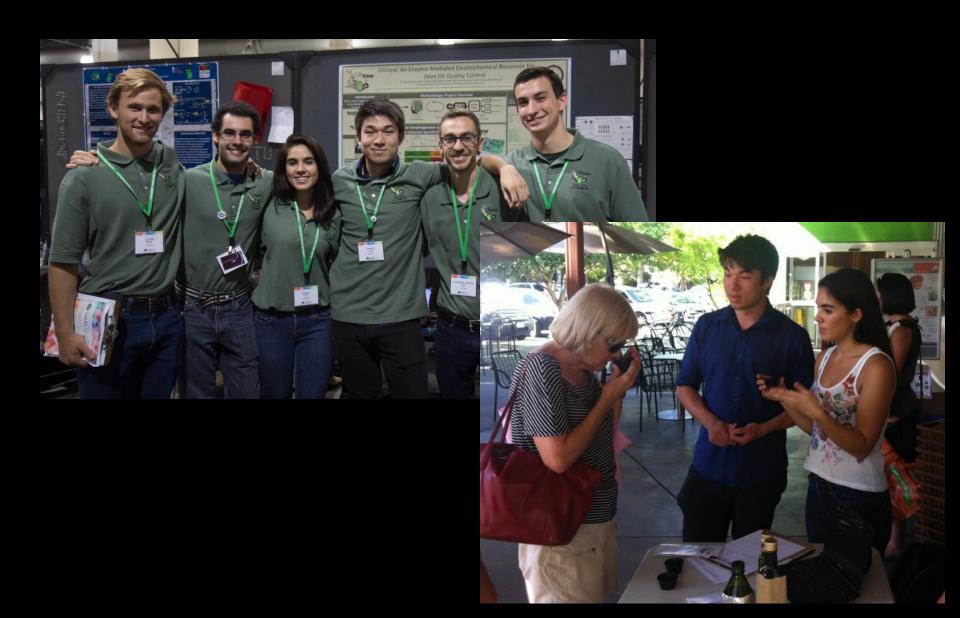








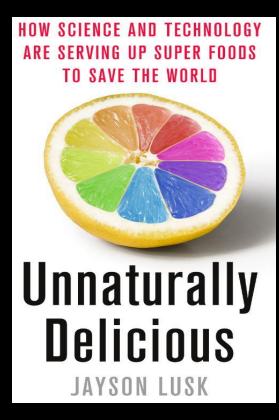


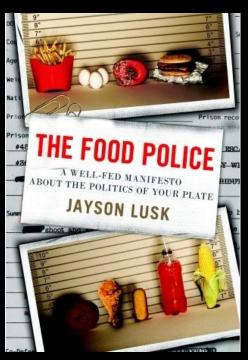


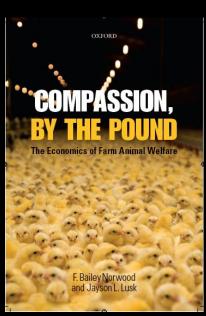














■ The Oxford Handbook of THE ECONOMICS OF FOOD CONSUMPTION AND POLICY

Contact:

jayson.lusk@okstate.edu 405-744-7465 www.jaysonlusk.com @JaysonLusk