

Digestible Bits and Bites

► FOR PEOPLE INTERESTED IN CANADA'S CULINARY HISTORY

The Culinary Historians of Canada ► www.culinaryhistorians.ca

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Across the far-flung regions of Canada, a lot is happening in the fields of food and history that others aren't aware of. This monthly digest is a forum for Canadian culinary historians and enthusiasts to tell each other about their many activities. This is a place for networking and conversation about Canadian culinary history happenings.

*At the start of each month, **Digestible Bits and Bites** is shared with members of the Culinary Historians of Canada and any other interested person who requests to be on the distribution list. Everyone is welcome to submit items for publication, as long as the information arrives in the Editor's in-box (fiona@culinaryhistorians.ca) by the 25th of the previous month. Submission and communication information is in the Administrivia section below. It is also attached as a PDF.*

[CHC] indicates a person, program, resource or event in some way connected to The Culinary Historians of Canada.

The Culinary Historians of Canada would like to share this digest with a wide audience. You are encouraged to post or forward this information.

CANADIAN CONFERENCES

Borders without Boundaries: Exploring Collaboration in Food Studies

Brock University, St. Catharines, ON, May 24–27, 2014

The Canadian Association for Food Studies (CAFS) was founded by academics and professionals from governmental and community organizations interested in promoting interdisciplinary scholarship in the broad area of food systems: food policy, production, distribution and consumption.

► <http://cafs.landfood.ubc.ca/en/>

Toronto: International Herb Association Conference

July 19 and 20, 2014. Foodies, herbalists, gardeners, cooks, environmentalists, anyone that wants to share and learn about herbs are welcome to join the International Herb Association as they celebrate "Savory," in Toronto this summer. Check out the website for all the details:

► www.iherb.org

CANADIAN WORKSHOPS and PROGRAMS

[CHC] TORONTO: "Tracing Garlic's Roots – excerpts from a work in progress"

Monday, April 7, 7 to 9pm. Speaker: Peter McClusky, founder of the Toronto Garlic Festival.

Peter is a garlic grower writing a book on garlic history in Toronto. Bring your questions!

Reservations advised. \$18. Or \$20 at the door. Includes garlic refreshments and Laura Slack's

garlic-infused caramel truffles. 416-597-0227 ext 2. Campbell House Museum, 160 Queen St. W. (at the Osgoode Subway Station, northwest corner of Queen West and University Ave).

► <http://www.campbellhousemuseum.ca/>

WATERLOO, ONTARIO: A Course That Really Schmecks: The Culinary Writing of Edna Staebler with Rose Murray

Mondays, April 7 to May 12, 12:30 to 2:20 p.m., University of Waterloo campus

What led an award-winning magazine journalist to write immensely popular cookbooks? This course will follow the journey of local icon (and descendant of Waterloo County pioneers) Edna Staebler. We will look at some early Canadian cookbooks and discover how Staebler's *Food the Really Schmecks* became a very important national work, as one of the first cookbooks to extol the virtues of local food and real food. Some of her other works will also be examined (magazine articles, a travel book, a history of the area and its Mennonites, her diary) to see how her style extends to the cookbooks. We will particularly examine the magazine article that led her directly up the lane and into Bevy Martin's farmhouse kitchen.

Rose Murray [CHC member] is an internationally known food writer, cookbook author, broadcaster and teacher. She has been published widely in magazines and newspapers such as *Canadian Living* and *The Globe and Mail*. Rose has appeared on radio and television stations across the country including the CBC and CTV and acted as resident cook of the CTV Kitchener's noon news. A contributor to over 40 books, Rose is an author of 12 cookbooks, two of which (*Hungry for Comfort* and *Canada's Favourite Recipes*) have won gold from Taste Canada –The Food Writing Awards.

► http://www.wlu.ca/documents/57555/LALL_Spring_2014_Brochure.pdf

► <http://rosemurray.ca/>

K ITCHENER, ON: 'J.M. Schneider: "taste the difference quality makes"'

[CHC] Saturday, June 7, 2014, 11 am–1:30pm (includes lunch), Concordia Club, Jägerstrube Room, 429 Ottawa Street South, Kitchener, Ontario.

Back in 1890, J.M. Schneider and his wife, Helena, made the decision to make sausages. They were so popular that a family-run business empire grew from these humble beginnings. An archive of the company's history and artifacts was established in 1986 to house the collection in anticipation of the company's Centenary in 1990. Karen Trussler was hired as the archivist for Schneider's in late 1988 and continues to manage the archives to this day. Join Karen as she traces the evolution of the iconic Schneider's brand and see select artifacts from the archives. Pre-registration required. Buffet lunch features deli sandwiches, soup, German potato salad, and apple strudel. Questions? – info@culinaryhistorians.ca. Payment by cheque only (payable to Culinary Historians of Canada). Mail cheque to Judy Chow, 27 Colony Trail, Guelph, ON, N1G 4A4. Registration confirmed once payment received. Registrations are non-refundable, but are transferrable if you cannot attend.

► www.culinaryhistorians.ca

► <http://www.schneiders.ca/EN/Pages/home.aspx>

CANADIAN NEW BOOKS

Saint-Constant, Québec: *100 Years of Canadian Railway Recipes*

Exporail, the Canadian Railway Museum, has published *100 Years of Canadian Railway Recipes*. This 200 page cookbook (available both in French and in English) contains 90 recipes collected from three major Canadian railways: CN, Canadian Pacific and VIA Rail Canada. This cookbook is a unique treasure of railway heritage. Grouped under several mouth-watering themes, the recipes also feature superb archival photographs of artefacts, anecdotes from

workers and historical information on life aboard dining cars and in the kitchens. A century of culinary expertise is highlighted to satisfy the most discriminating palate! All profits go to support the conservation activities and enhancement of Exporail's railway collection.

► [Click HERE to read an excerpt from the book](#)

► <http://www.exporail.org/en/support-exporail/100-years-of-canadian-railway-recipes/>

CANADIAN MILESTONES

In Memoriam: Ted Maczka, Garlic Man of Fish Lake, Ontario

When he started growing garlic, Ted was truly a pioneer. His "garlic gospel" was initially received with some scepticism, but his passion and tenacity helped build a movement in Canada. Ted became well-known to many garlic growers across the country

► <http://www.seeds.ca/garlicmanoffishlake>

In Memoriam: Marie Nightingale, Nova Scotia food writer

Marie Nightingale wrote about food and chefs in Nova Scotia, in newspapers, magazines and books, for over three decades, and was once even a centrefold model. But since the spread was for *Homemakers*, think rubber boots, not lingerie. Nightingale died from cancer Saturday, March 15 at the age of 85. Marie was author of many cookbooks, most notably *Out of Old Nova Scotia Kitchens*, which had its 40th anniversary edition published in 2010.

► <http://thechronicleherald.ca/artslife/1193861-beloved-ns-food-writer-marie-nightingale-dies>

[CHC] TORONTO: Mad For Marmalade 2014 Contest Winners

Pure Seville Orange Marmalade

- First Prize: Cecilia Mucio
- Second Prize: Patrick Forbes
- Honourable Mention: Mary Mucio

Citrus Marmalade

- First Prize: Patrick Forbes (Lemon-Seville Orange Marmalade)
- Second Prize: Peter Myers (Grapefruit-Orange Marmalade)
- Honourable Mention: Susanne Tabur

Other Fruit/Vegetable Marmalade

- Mary Ann Slowka (Orange Chocolate Marmalade)
- Grace Bellamy (Seville Orange Mango Marmalade)
- Honourable Mention: Jean Sterritt (Peach Marmalade)

Marmalade Baked Goods

- Diane Vachon (Marmalade Cheesecake)
- Mary Ann Slowka (Almond Marmalade Cake)
- Honourable Mention: Mary Mucio (Marmalade Roll)

Commercial

- Christine Manning, Manning Canning (Herbed Seville Orange Marmalade with Onions and Garlic)

Best in Show

- Patrick Forbes (Lemon-Seville Orange Marmalade)

► <http://culinaryhistorians.ca/events/recent-events-fall2014>

CHC Member Earns Accolades in Marmalade Contest in England!

Marmalade Awards & Festival organiser, Jane Hasell-McCosh, said: "We've been surprised and delighted not only by the sheer number of entries into this year's competition – which exceeds last year – but also by the range of interesting and sometimes downright unusual

ingredients that you wouldn't normally associate with marmalade. I believe this reflects the resurgence in popularity in marmalade designed to satisfy modern taste buds. Whilst everyone appreciates a good, traditional Seville orange marmalade, our broadening food repertoire is leading us to create a plethora of new marmalade flavours for future generations to enjoy. Long live marmalade in whatever form!" Congratulations to Torontonion Julian Sleath for winning three awards in the amateur class:

- International Class – 19 points – Silver (a mere half a point off gold)
- Women's Institute – recipe following their given list of ingredients – 16 Points – Bronze
- Seville Marmalade – 16 points – Bronze

► <http://www.dalemainmarmaladeawards.co.uk/>



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INTERNATIONAL CALLS FOR PAPERS

Call for Papers: Food and the Media

I am the editor of the recently published book *Food and Everyday Life* (2014: Lexington Books) and am now planning a follow-up, which will focus on the relationship between food and media, including magazines, film, television, advertising, and the Internet (including social media). If you would be interested in submitting a chapter proposal at this time, please do so. I would need, simply, at this time a short 1–2 paragraph description of what your chapter would likely be. I am interested, in particular, in substantive studies of the relationship between food and mass media, particularly from a social science/media studies/cultural studies perspective. I would also like you to mention your institutional affiliation and your title within that institution. However, if you are an independent scholar, I am also open to your proposals. Later, if your chapter is selected, I will follow up with you regarding submitting your chapter. The deadline for submitting to me would be April 10, 2014. Dr Thomas Conroy, Department of Sociology, Lehman College, Bronx, NY. (718) 960-8015.

► tmascon@hotmail.com

INTERNATIONAL CONFERENCES OF INTEREST

LIVERPOOL, ENGLAND: “Food and the First World War”

The centenary of the outbreak of the First World War provides the opportunity for in-depth study of this most compelling and controversial conflict from new and refreshing angles. This conference, which takes place on Wednesday 2nd April 2014, combines two of the ‘hottest’ topics in current historical research – Food, and the First World War - the respective themes of the annual Anglo-American Conference of Historians in 2013 and 2014.

► <https://www.hope.ac.uk/foodandthefirstworldwar>

INTERNATIONAL NEWS OF INTEREST

Digest: American Folklore Society

It may be of interest to members that the latest issue of *Digest*, the online journal of the foodways section of the American Folklore Society, is now available. One of its editors, Diane Tye, a folklorist who also writes about Canada’s food history, is a professor in the Department of Folklore at Memorial University in Newfoundland.

► digest.champlain.edu

Graduate Journal of Food Studies

Greetings food scholars! Welcome to the Graduate Journal of Food Studies. It is with great joy that I present to you the first edition of a journal that I hope helps to encourage the continued growth of food scholarship at an institutional level – engaging students and professional educators alike in meaningful conversations about food. The articles featured here were reviewed blindly and selected from a pool of many fantastic submissions by a board of graduate student peers. They well represent the tremendous quality of research occurring at the graduate level and the diversity of a fundamentally interdisciplinary subject matter. Brad Jones, Editor-in-Chief.

► [Graduate Journal of Food Studies](http://GraduateJournalofFoodStudies)

► jonesb@bu.edu

ADMINISTRIVIA

Submissions to *Digestible Bits and Bites* are welcome, although inclusion is at the Editor’s discretion. Links to relevant websites are appreciated but not essential.

Communications with *Digestible Bits and Bites* are via email to fiona@culinaryhistorians.ca or phone at 416-781-8153.

Past issues of *Digestible Bits and Bites* are stored on the Culinary Historians of Canada’s website at www.culinaryhistorians.ca.