

Digestible Bits and Bites #14 - June 2014

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# Digestible Bits and Bites

The monthly newsletter of the  
[Culinary Historians of Canada](#)  
Number 14, June 2014

## Upcoming CHC Events

Saturday, June 7

11 a.m. to 1:30 p.m.

**J.M. Schneider: “taste the difference quality makes”**

**Concordia Club, Jägerstrube Room  
429 Ottawa St. S., 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. *Cost: \$35 per person, including buffet lunch (pre-registration required). Click here for printable registration form and complete details, or email the Culinary Historians of Canada*

at [info@culinaryhistorians.ca](mailto:info@culinaryhistorians.ca).

**August (date TBC)**

**Arrival at 11:30 a.m. Lunch at 12:30 p.m.**

## **Potluck Picnic in the County**

**Prince Edward County, Ontario**

**(A CHC member event)**

CHC members will enjoy a potluck lunch (wine and non-alcoholic beverages provided) at a 100-acre Cultural Heritage Landscape farm property in beautiful Prince Edward County with an 1860 brick farmhouse, early barn and other outbuildings. New features since the last CHC visit are a 1905 Royal Jewel wood-fired cookstove and a new extension with modern waterworks to augment the traditional outhouse! *Cost: Free with a contribution to the potluck. RSVP to Liz Driver at [liz.driver@sympatico.ca](mailto:liz.driver@sympatico.ca), letting her know what you will be contributing to the meal (e.g. salad, main course, dessert); she will reply with a map and driving directions.*

# **June 2014 News & Events**

## **Historic Chocolate at Louisbourg (Louisbourg, Nova Scotia)**

For the first time, Fortress of Louisbourg National Historic Site in Nova Scotia is introducing historic chocolate on the site and in its [online store](#) for the 2014 summer season. Trade links with the West Indies, France and New England made it possible for this luxurious item to be enjoyed by those who could afford it. The introduction of historic chocolate to the site is the result of Parks Canada's research and the Colonial Chocolate Society's promotion of a new historic chocolate that recreates the form and flavor of the chocolate served at the fortress in the 18th Century.

## **Launch of British Menu Archive (London, England)**

The UK-based food innovators [Bompas and Parr](#) (creators of the chocolate climbing wall) have brought together the [British Menu Archive](#), a collection that ranges from antiques to modern takeaway pizza menus and includes such historical gems as a menu signed by Winston Churchill during a feast aboard HMS Victory, artist-illustrated menus from members clubs' annual dinners, menus of food served on Concorde, and prison menus. The best examples will be displayed throughout June 2014 at the restaurant [Andaz Liverpool Street](#), where a celebratory meal was held last May 28 with courses inspired by dishes from the collection.

## **Weekend with Jane Austen Cancellation**

Toronto's Weekend with Jane Austen, originally scheduled for June 6 to 8 has most unfortunately been cancelled.

## **Thursday, June 5: Can You Can? – Strawberries (Ottawa, Ontario)**

[Canada Agriculture and Food Museum](#) celebrates the arrival of the first fruit of the summer by joining Chef Emerie Brine of Bernardin Ltd as he demonstrates the simplicity of making strawberry balsamic jam. 613-991-3044, 1-866-442-4416

## **Saturday, June 14, 6:30 pm: Summer Solstice Supper (Pickering, Ontario)**

[Pickering Museum](#) offers world-class humour served up alongside a full course meal circa 1850 shared with an intimate group. Reserve your place at the table at the [museum's e-store](#). Cost per person is \$57. 905-683-8401.

## **Sunday, June 15: Father's Day at the Farm (Ottawa, Ontario)**

[Canada Agriculture and Food Museum](#) invites visitors to meet the farm dads and learn why these animals are special not just on Father's Day, but all year round. 613-991-3044, 1-866-442-4416

## **Saturday, June 21, 2014, 6:30 pm: Summer Solstice Supper (Pickering, Ontario)**

*See June 14, above.*

## **Thursday, June 26: Thirsty Thursday Tavern Night, 7 to 10 p.m. Etobicoke, Ontario)**

On the last Thursday of every month, [Montgomery's Inn](#) holds a Thirsty Thursday Tavern Night. Enjoy beer, wine, or a Thomas Montgomery speciality in the restored 1847 barroom, along with Irish stew cooked on the hearth, fresh baked bread and live traditional music. Free admission, cash bar, \$5. for a bowl of stew, while supplies last. 416-394-8113

# **Canadian Conferences**

## **July 19-20, 2014 (Toronto, Ontario)**

### **SAVORY SAGAS – HERBS FOR LIFE**

Foodies, herbalists, gardeners, cooks, environmentalists and anyone else who wants to share and learn about herbs are welcome to join the International Herb Association's Educational Conference and Meeting of

Members, which takes place at the [Eaton Chelsea Hotel](#) (33 Gerrard St. W.) The featured speaker is Yukon author Beverley Gray, author of *The Boreal Herbal*. Other highlights include an optional pre-event tour of the herbs of the Niagara region on Friday, a free Herbal Marketplace with informative demos all weekend long, and an optional field trip to the renowned Richter's Herbs on Monday. Online registration is available at [Herbsforlife2014.com](http://Herbsforlife2014.com).

## International Conferences

**June 18-23, 2014 (Burlington, Vermont USA)**

### **COLLABORATION AND INNOVATION ACROSS THE FOOD SYSTEM**

The University of Vermont is hosting the Joint 2014 Annual Meetings and Conference of the Association for the Study of Food and Society and the Agriculture, Food and Human Values Society this summer. Since 1992, the ASFS and AFHVS have held their meetings jointly, to provide colleagues with a site for constructive, in-depth discussion of current agricultural and food systems issues in their broadest social, cultural, economic, ethical and aesthetic context. The culminating conference includes paper presentations, panel discussions and other activities organized around a provocative agricultural or food-related theme. [Full conference details are available online.](#)

**July 11-13, 2014 (St Catherine's College, Oxford UK)**

### **FOOD & MARKETS: OXFORD SYMPOSIUM ON FOOD AND COOKERY**

Highlights include the Jane Grigson Memorial Lecture, to be delivered by Darina Allen of Ballymaloe; a talk by Anya von Bremzen (author of *Mastering the Art of Soviet Cooking*) on "The Double Market in Soviet Russia" (provisional title); a celebration of Tom Jaine's revised edition of Alan Davidson's *Oxford Companion to Food*; Janet Beizer, Harvard Professor of Romance Languages and Literatures speaking on "The Emperor's Plate: Marketing Leftovers", and numerous special meals. [Full details are available on the conference website.](#)

**September 18-19, 2014 (Hampton & Norfolk, Virginia USA)**

**Proposal deadline: June 15**

### **1619: MAKING OF AMERICA**

The Joseph Jenkins Roberts Center of Norfolk State University & Hampton University are seeking proposals for papers and panels on Early American foodways; in particular, important issues defining new interpretations of 1619 in American history within the context of Atlantic migration, culture, and race, emphasizing the wide-ranging, familiar and mobile character of the African Diaspora.

The overarching point is that Chesapeake society was part of a hybrid and global

culture predicated on intimate and overlapping encounters among Africans, Native Americans, Western Europeans and other cultures from around the globe. Prospective presenters should submit an abstract of 500 words or less to [pumbajekwe@nsu.edu](mailto:pumbajekwe@nsu.edu). Full submission details and conference programming are available on the [conference website](#).

Papers should reflect one or more of the following conference themes:

- Class, Ethnicity, and the Origins of America's Social System
- Diaspora Communities in the Americas
- Establishing Racial Hierarchies in Early America
- Foodies, Food Culture, and the Origins of American Cuisine
- Intersections of Race and Culture in Colonial America
- Land Rights, Legal Ownership, and the Evolution of American Wealth
- Liberian Expatriates: The American–Liberian Exchange
- Literary Traditions and Transformations in American Society
- Migration Networks in the Early Atlantic
- Musical Legacies in American Society
- Remembering America's Cultural Foundations: Cultural Memory Crafted through National State Parks, Memorials, and Museums
- Native Peoples in Colonial America
- Reassessing America's Legal and Representative System and Rule of Law
- American Aesthetics
- Slavery and Native Peoples in America
- The Transatlantic Trade: Foodways, Disease, Goods, Wealth, Parasites and Vegetation

**November 20-23, 2014 (Baltimore, Maryland USA)**

**Proposal Deadline: June 1**

**WHAT PERFORMS? (ASTR / TLA CONFERENCE)**

The 2014 American Society for Theatre Research / Theatre Library Association Conference will be held at the [Baltimore Marriott Waterfront](#). Conveners are Josh Abrams, University of Roehampton ([J.Abrams@roehampton.ac.uk](mailto:J.Abrams@roehampton.ac.uk)) and Kristin Hunt, Northeastern Illinois University ([kmhunt2@neiu.edu](mailto:kmhunt2@neiu.edu)). In recent years, the proliferation of food television and the rise of social media (particularly Instagram and Twitter, which emphasize food photography) have produced a cultural focus on the culinary.

While connections between food and the theatre are longstanding—from Dionysian rites and the tragic goat to Macbeth's banquet, Antoine's butchers, and Didi's carrots—and with questions of staging within the restaurant space, this recent mass cultural centrality of food brings an increased importance to explorations of the culinary from

the perspective of theatre and performance studies.

As questions about food safety and availability mount, individual food choices become personally and politically critical, raising questions about the everyday meaning of the performative acts of cooking and eating. How can theatre and performance studies help to understand the daily shape of eating on a dying planet?

**October 30 to November 1, 2014 (Moscow, Russia)**

### **HISTORY OF FOOD AND NATIONAL FOOD CULTURE**

Lomonosov Moscow State University's [Center of National Intellectual Reserve](#) and the [Academy of Gastronomic Knowledge and Culture](#) jointly present the first research and practice symposium in Russia focused exclusively on the history of food and eating traditions of different nations. For further information, contact the Organizing Committee at [symposium@gastac.ru](mailto:symposium@gastac.ru).

## **Food for Thought**

***Nuts: A Global History* by Ken Albala  
(Reaktion Books, 2014)**

The first book to tell the full story of how nuts came to be in almost everything, *Nuts* takes readers on a gastronomic, botanical, and cultural tour of the world.

***The Untold History of Ramen: How Political Crisis in Japan Spawned a Global Food Craze* by George Solt  
(University of California Press, 2014)**

Ramen has become an international symbol of the cultural prowess of Japanese cuisine. Solt traces the meteoric rise of ramen from humble fuel for the working poor to international icon of Japanese culture.

***Food, Eating and Identity in Early Medieval England* by Allen J. Frantzen  
(University of Rochester Press, 2014)**

Brings together archaeological and textual evidence to show how words and implements associated with food contributed to social identity at all levels of Anglo-Saxon society, and examines networks that connected fields to kitchens and linked rural centres to trading sites.

***How the Other Half Ate: A History of Working-Class Meals at the Turn of the Century* by Katherine Leonard Turner  
(University of California Press, 2014)**

In the late 19th and early 20th centuries, working-class Americans had eating habits that were distinctly shaped by jobs, families, neighborhoods, and the tools, utilities, and size of their kitchens, along with their cultural heritage. *How the Other Half Ate* is a study of the changing food landscape in American working-class families from industrialization through the 1950s.

***(Descriptions based on information provided by the publishers)***

*Across the far-flung regions of Canada, a lot is happening in the fields of food and history. 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. Each month, Digestible Bits and Bites is shared with members of the Culinary Historians of Canada and other interested persons who request to be on the distribution list. Everyone is welcome to submit items for publication, as long as the information arrives in the Editor's inbox at [cadmus@interlog.com](mailto:cadmus@interlog.com) by the 25th of the previous month. Submission and communication information is in the Administrivia section below.*

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

### **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. Contact *Digestible Bits and Bites* at [cadmus@interlog.com](mailto:cadmus@interlog.com). Past issues of *Digestible Bits and Bites* are posted on the [Culinary Historians of Canada website](#).

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