

# Digestible Bits and Bites

► FOR PEOPLE INTERESTED IN CANADA'S CULINARY HISTORY

The Culinary Historians of Canada ► [www.culinaryhistorians.ca](http://www.culinaryhistorians.ca)

NUMBER 1 ► May 1, 2013

*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 beginning 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](mailto:fiona@culinaryhistorians.ca)) by the twenty-fifth of the previous month. Submission and communication information is in the Administrivia section below. The e-newsletter is also attached as a PDF.*

**[CHC]** indicates a program offered by or 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.*

## CONFERENCES, WORKSHOPS, PROGRAMS

**ALBERTA: Association of Living History Farms and Agricultural Museums – AGM**  
ALHFAM Annual Meeting & Conference 2014, *Innovators and Entrepreneurs: Risk Taking in Living History*, June 21–25, 2014, Heritage Park Historical Village, Calgary, Alberta.  
► [http://www.alhfam.org/index.php?cat\\_id=365&nav\\_tree=111,117,365](http://www.alhfam.org/index.php?cat_id=365&nav_tree=111,117,365)

**BRITISH COLUMBIA: Eighth Annual Assembly of the Canadian Association for Food Studies - AGM**  
*At the Edge: Exploring the Boundaries of Food Studies*, June 1–4, 2013, University of Victoria, British Columbia.  
► <http://www.foodstudies.ca>.

**NOVA SCOTIA: Association of Living History Farms and Agricultural Museums – Regional Meeting**  
The [Atlantic Canada Region](#) has just begun working on a Spring gathering which will be held in Louisbourg in either late April or very early June, 2013.  
► [http://www.alhfam.org/index.php?cat\\_id=144&nav\\_tree=120,144#150150](http://www.alhfam.org/index.php?cat_id=144&nav_tree=120,144#150150)

**ONTARIO: Association of Living History Farms and Agricultural Museums – Regional Meeting**

Canada Region, *Rendezvous in Time*, originally scheduled for November 16–18, 2012, in Midland, Ontario, will now take place April 13–14, 2013.

► [http://alhfam.org/index.php?cat\\_id=358&nav\\_tree=111,121,358](http://alhfam.org/index.php?cat_id=358&nav_tree=111,121,358)

### **ONTARIO: Little Berks Spring Meeting [Berkshire Conference of Women Historians]**

Toronto, May 3–5, 2013, Hart House, University of Toronto. The evening program on Saturday 4 at Hart House is open to the public. *Food History Panel: Cooking, Eating, and Creating Home in North America*. Speakers: Laurie K. Bertram, “The Striped Lady: Vínarterta, Memory and Icelandic-North American Identity;” Julie Mehta, “The Culinary Success Story of Hakka Chinese-Indian-Canadians;” and Camille Bégin, “How can we get at the thoughts of those who twirled their spaghetti round their forks, Italian fashion?: Sensing Food in the Archive.”

People interested in attending should contact Camille Bégin at [camille.begin@utoronto.ca](mailto:camille.begin@utoronto.ca). Write “Little Berks evening” in the subject line of the email to ensure a response. Although pre-registration is mandatory, they will only collect payment at the door. Attendees will need to bring cheques paid to the Berkshire Conference of Women Historians.

► <http://berksconference.org>

### **ONTARIO: Michael Pollan: *Cooked* – On Stage Conversation with CBC’s Matt Galloway**

Thursday June 6th, 7pm, Isabel Bader Theatre, 93 Charles Street, Toronto. Tickets: \$34, includes the book *Cooked*. Tickets available only at The Cookbook Store by phone 416-920-2665, email [cooking@ican.net](mailto:cooking@ican.net), PayPal via our website, or Facebook page. Michael's last visit was to a sold out audience so don't miss out this time. The interview will be followed by Q & A and a book signing. Sponsored by The Cookbook Store, 416-920-2665 / 1-800-268-6018.

► <http://www.cook-book.com/>

## **NEW BOOKS**

Anne Marie Lane Jonah and Chantal Véchambre, *French Taste in Atlantic Canada, 1604–1758, A Gastronomic History / Le gout français au Canada Atlantique, 1604–1758, Une histoire gastronomique*. Sydney, NS: Cape Breton University Press, 2012.

► <http://cbup.ca/books/lane-jonah-vechambre-french-taste-atlantic/>

Franca Iacovetta and Marlene Epp, eds., *Edible Histories, Cultural Politics: Towards a Canadian Food History*. Toronto: University of Toronto Press, 2012.

► <http://www.utppublishing.com/search.php?page=1&init=1&q=Edible+histories>

Peter A. Russell. *How Agriculture Made Canada: Farming in the Nineteenth Century*. Montreal: McGill-Queen’s Press, 2012.

► <http://mqup.mcgill.ca/book.php?bookid=2930>

### **FINALISTS FOR 2013 JAMES BEARD AWARDS – 2 Canadian entries**

Congratulations to Naomi Duguid for being one of the three finalists in the International Cookbook section for *Burma: Rivers of Flavor* (Toronto: Artisan Books) and to Normand Laprise for being one of the three finalists in the Cooking from a Professional Point of View section for *Toqué! Creators of a New Quebec Gastronomy*, Montreal: Les éditions du passage.

► <http://naomiduguid.com>

► <http://www.editionsdupassage.com/en/livre/nouveautes/65/toque->

► <http://www.jamesbeard.org/awards>

## BLOGS AND WEBSITES

### **Active History**

ActiveHistory.ca is a website that connects the work of historians with the wider public and the importance of the past to current events. It is supported by the Social Sciences and Humanities Research Council (SSHRC), the Avie Bennett Historica Chair in Canadian History, and York University. Several food-history related essays are posted.

► <http://activehistory.ca/>

### **ONTARIO: Carolyn Blackstock's blog**

Carolyn had been intrigued by *The Berlin Cook Book* for many years, which was published in 1906 by the *Berlin News Record*. Only a few known copies survive, and it is a mystery as to what charity the cook book's revenue supported. Her goal was to prepare at least one recipe each day from the book without a wood or coal fired stove at home, but she endeavoured to prepare recipes as authentically as possible in every other way. This blog records her attempts to cook from *The Berlin Cook Book* and to find out more about its contributors.

► Blog Name: 366dayswiththeberlincookbook

► Blog URL: <http://366dayswiththeberlincookbook.wordpress.com>

## CALLS FOR RESEARCH HELP

### **MANITOBA: HISTORY OF CANADIAN SNACK FOODS**

Janis Thiesen, an Assistant Professor of History at the University of Winnipeg, is researching the history of Canadian snack foods (primarily independent manufacturers), including their production, advertising, and consumption. Part of this research involves conducting oral history interviews. Do you know anyone who has ever worked at Old Dutch Foods, or Hawkins Cheezies, or Scott-Bathgate, or some other Canadian snack food manufacturer? Do you know any members of a Canadian producer or consumer snack food associations? Do you know any food bloggers who write about Canadian snack foods? Or do you know anyone who participated in Old Dutch Kids Bids or similar Canadian game show affiliated with snack food manufacturers? If you have recommendations of people to interview, please contact Janis at [ja.thiessen@uwinnipeg.ca](mailto:ja.thiessen@uwinnipeg.ca) or 204-786-9947.

► <http://janistiessen.ca/2012/10/09/history-of-canadian-snack-foods/>

► <http://janistiessen.ca/2013/03/01/share-your-snack-food-stories/>

## QUESTIONS AND ANSWERS

*Do you have a culinary history query that members may be able to help solve?*

### 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](mailto: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](http://www.culinaryhistorians.ca).