

# Digestible Bits and Bites

► [FOR PEOPLE INTERESTED IN CANADA'S CULINARY HISTORY](#)

The Culinary Historians of Canada ► [www.culinaryhistorians.ca](http://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](mailto:fiona@culinaryhistorians.ca)) by the 25<sup>th</sup> of the previous month. Submission and communication information is in the Administrivia section below. It 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.*

## WORKSHOPS

### **SPENCERVILLE, ONTARIO: The Spencerville Mill – period cooking class**

Learn how to make a meal fit for a king! Join Marc Meltonville from Hampton Court Palace as he delves into Regency cooking. Sunday, June 23. 1 to 3pm. \$40 per person. Spaces limited.

► <http://www.spencervillemill.ca>

► <http://www.spencervillemill.ca/period-cooking.html>

## BLOGS AND WEBSITES

### **BRITISH COLUMBIA: British Columbia Food History Network**

The British Columbia Food Network is a group of academics, professional, teachers, and students from a variety of backgrounds who are interested in promoting interdisciplinary inquiry into the area of food, particularly how the ways of food production, distribution, and consumption has changed over the years. We welcome exploration that contribute to understanding the historical, cultural, social, economic, and political implications of food and everyday life in this province. The founding members of The British Columbia Food History Network are Mary Leah de Zwart, Linda Peterat, and Gale Smith.

► <http://www.bcfoodhistory.ca/about/>

### **CALGARY: Julie Van Rosendaal, "Vintage Cookbooks from Alberta," CBC News, April 9**

It's hard to recall a time when most recipes came from friends and neighbours and there was just a handful of cookbooks on store shelves. Despite hundreds of new titles released each

year, it's still worthwhile to seek out old cookbooks, which are full of interesting recipes from generations past.

- ▶ <http://www.cbc.ca/player/Radio/Local+Shows/Alberta/Calgary+Eyeopener/ID/2374551314/>
- ▶ <http://www.cbc.ca/news/canada/calgary/story/2013/04/10/calgary-rosendaal-cookbook-finds.html>

### **CALGARY: Free Little Cookbook Library at the Calgary Farmers' Market**

The Calgary Farmer's Market recently partnered with Julie Van Rosendaal to launch a free cookbook swap library at the market.

- ▶ <http://www.calgaryfarmersmarket.ca/community/news>

### **OTTAWA: "Food in Canada"**

Statistics Canada has a good survey called Food in Canada. Food is much more than a commodity to be bought and sold. We can't live without it and it plays a significant role in our culture and daily lives.

- ▶ <http://www.statcan.gc.ca/pub/16-201-x/2009000/part-partie1-eng.htm>

## **EXHIBITS**

### **EDMONTON: "Chop Suey on the Prairies"**

Royal Alberta Museum, April 20, 2013 to April 27, 2014. There are more Chinese restaurants in North America than many of the popular fast food joints combined. Chinese restaurants range in size and grandeur from upscale banquet halls serving over 500 people, to small, hole-in-the-wall cafés run by families with the parents cooking and serving, and children doing homework in the corner. Travel to any town in Alberta, large or small, and chances are you will find a Chinese restaurant. Find out what makes them special. Is it the food or the people? And what actually makes a Chinese restaurant, "Chinese"? The exhibition "Chop Suey on the Prairies" tries to answer these questions and unveils some surprising truths about the history of Chinese restaurants in Alberta.

- ▶ <http://www.royalalbertamuseum.ca/visit/index.cfm>

## **EDUCATIONAL RESOURCES**

### **BONNECHERE PARK, KILLALOE, ONTARIO: "Feeding the Frontier – Food In Early Canada"**

Feeding the Frontier: Food in Early Canada, invites teachers and students to step back in time to life on the Canadian frontier. Using historic images, audio clips and text, this unique Learning Object Collection presents participants with a glimpse of how Canadian pioneers of the 1800s raised and grew crops, hunted and fished, preserved, cooked and served food from both wild and domestic sources. Content is based on Grade 9 and 10 Ontario curriculum, Social Studies and History.

- ▶ <http://www.bonnecherepark.on.ca/html/programs/resources-food.htm>

## **AWARDS AND CONTESTS**

### **INTERNATIONAL ASSOCIATION OF CULINARY PROFESSIONALS: Cookbook Awards – 2 Canadian winners**

Considered the gold standard among cookbook awards, IACP's Cookbook Awards have been presented for more than 25 years to promote quality and creativity in writing and publishing and

to expand the public's awareness of culinary literature.

Congratulations to Naomi Duguid for winning the Culinary Travel category for **Burma: Rivers of Flavor** (Toronto: Artisan Books) and to Davin de Kergommeaux for winning the Wine, Beer or Spirits category for **Canadian Whisky: The Portable Expert** (McClelland & Stewart, a division of Random House of Canada Limited)

▶ <http://www.iacp.com/award>

▶ <http://naomiduguid.com>

▶ <http://www.canadianwhisky.org/news-views/canadian-whisky-the-portable-expert-book.html>

▶ <http://www.canadianwhisky.org/about>

### **MONTREAL: ANNOUNCING THE LAUNCH OF *CUIZINE'S* BEST STUDENT PAPER AWARD**

*CuiZine: The Journal of Canadian Food Cultures* is launching its first Student Paper Award. With this contest, *CuiZine* hopes to reach out to the next generation of food studies scholars. They invite submissions from a variety of disciplinary perspectives: anthropology, art history, cultural studies, communications, environmental studies, ethnography, folklore, geography, history, law, literary studies, material culture, politics, religious studies, sociology, and urban planning.

▶ [www.cuizine.mcgill.ca](http://www.cuizine.mcgill.ca)

### **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).