

# 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 and PROGRAMS

### **MORRISBURG, ON: Upper Canada Village – Food Lovers' Field Days – Eastern Ontario's Newest Outdoor Culinary Event**

This summer, Upper Canada Village will play host to a variety of local food and beverage producers who will be showcased in the Village Fairgrounds during its Food Lovers' Field Days weekend event. Food lovers will have a "field day" sampling and shopping from this eclectic collection of food artisans, who will be dishing up the flavours, aromas and medleys of nature's bounty from the region! Outside of the fairgrounds, Upper Canada Village's own characters from the past will be presenting the region's original 100-mile diet through heirloom garden tours, heritage cooking demonstrations, and taste testing at some of the various homesteads located throughout the historic site. Saturday and Sunday, August 17 and 18, 2013. 9:30am to 5pm.

► <http://www.uppercanadavillage.com>

► <http://www.uppercanadavillage.com/index.cfm/en/activities/special-events/summer-kitchens/>

## NEW BOOKS

### **University of British Columbia Press: *Resistance is Fertile: Canadian Struggles on the BioCommons***

For decades, government, industry, and the mainstream media have extolled the virtues of biotechnology. Focusing on Canadian agriculture, *Resistance Is Fertile* challenges the dominant rhetoric surrounding biotechnology by offering a critical analysis of the role of capital and the state in the development of this technoscience. Author **Wilhelm Peekhaus** is an assistant

professor at the School of Information Studies at the University of Wisconsin-Milwaukee.

▶ [http://www.ubcpres.ca/search/title\\_book.asp?BookID=299173751](http://www.ubcpres.ca/search/title_book.asp?BookID=299173751)

▶ <http://www4.uwm.edu/sois/people/profiles/peekhaus.cfm>

## CANADIAN CULINARY JOURNALS

### ***CuiZine* 4.1 – “Overlooked: uncovering, assessing, and inventing the everyday”**

Contributors to this seventh issue of *CuiZine* take an interest in what is very familiar yet often goes unnoticed: the quotidian. They offer us depictions and explorations of the banal fried egg, the humble leek, the unloved brussels sprout, the little-lauded community cookbook, and the underdeveloped plot of urban land. This issue is a looking over of the overlooked.

▶ <http://cuizine.mcgill.ca>

▶ <http://www.erudit.org/revue/cuizine/2013/v4/n1/index.html>

### ***Canadian Food Studies / La Revue canadienne des études sur sur l'alimentation***

The Canadian Association of Food Studies / L'association canadienne études sur l'alimentation (CAFS / ACEA) will launch a new journal at the end of August. *Canadian Food Studies / La Revue canadienne des études sur l'alimentation* will be open-access, on-line, and built on the University of Waterloo's publishing platform. The journal welcomes contributions that address Canadian topics and/or are produced by Canadian authors, in both English and French. Student submissions are encouraged. The journal will publish a range of peer-reviewed material as well as viewpoints and debates, representing both geographic diversity and the breadth and depth of academic, community- or individual driven, institutional, and transgressive food-related actions and ideas. Work from all contexts will be considered, including food-related policy; food production, distribution, transformation, preparation, consumption and decomposition; nutrition; food issues in history, art, culture, religion, psychology and society; as well as meaning, discourse, methodologies, academic practice, culinary practice and media – and hybridities of any of these.

▶ <http://cafs.landfood.ubc.ca/en/>

## EDUCATIONAL RESOURCES

### **Teaching Food**

*Teaching Food: Agriculture, Food and Society Syllabi and Course Materials Collection* is a co-publication of the Association for the Study of Food and Society and the Agriculture, Food and Human Values Society. It's an amazing resource (2003) about what courses were being taught in American universities. “Teaching about the many different ways that food is used to find one's place in the world connects us to students in ways that other subject matter might not. We are linked by what is on our plates and by how we think about who made it, where it came from, how it was grown and transported and transformed, served, and, indeed, eaten. Awareness of that process makes us better intellectuals, better teachers, better eaters, better citizens, and ultimately, better people.” Although American, it holds much useful info for Canadians. (Found on the CAFS website.)

▶ [http://cafs.landfood.ubc.ca/en/wp-content/uploads/Teaching\\_Food\\_-\\_Agriculture\\_Food\\_and\\_Society\\_Syllabi\\_2003.pdf](http://cafs.landfood.ubc.ca/en/wp-content/uploads/Teaching_Food_-_Agriculture_Food_and_Society_Syllabi_2003.pdf)

## OFFERS FOR RESEARCH HELP

### **From Mary Williamson:**

“By the way, I just acquired yet another culinary dictionary which is truly fantastic for decoding 19<sup>th</sup> century recipe titles. I am going to type a list of the various dictionaries I own, and I would be happy to answer queries if you want to mention this in *Digestible Bits & Bites*. I just acquired two more 1880s menus – one a Governor General's dinner – and I find it fascinating to be able to decipher the listed dishes.”

► [mfw@york.ca](mailto:mfw@york.ca)

## QUESTIONS AND ANSWERS

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

## INTERNATIONAL NEWS OF INTEREST

There's a new museum of food opening in New York City. Might be a fun destination!

► <http://www.mofad.org/>

### 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).