

Digestible Bits and Bites

► FOR PEOPLE INTERESTED IN CANADA'S CULINARY HISTORY

The Culinary Historians of Canada ► www.culinaryhistorians.ca

NUMBER 7 ► November 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 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.

ANNUAL GENERAL MEETING

TORONTO: We're ready to unveil a revisioned CHC!

[CHC] Culinary Historians of Canada, Sunday, December 1st, 2013, 11am–2pm, Campbell House Museum, 160 Queen St West, Toronto (Osgoode Subway Station)

- ❖ **UPDATE** of the exciting strategic planning, visioning and renewal process undertaken by the CHC board through 2013. Curious? See the "2014 CHC Priorities & Volunteer Opportunities" attachment for a summary of CHC's proposed new statements, priorities, committees and volunteer opportunities.
- ❖ Short **AGM BUSINESS MEETING**, including briefings on great upcoming programs and publications, and updates to our by-laws*. You are entitled to vote by proxy**.
- ❖ **BIENNIAL ELECTION** of the executive officers (President, Vice President, Secretary, Treasurer).
 - All members are encouraged to self-nominate for an executive position or to offer to serve as a committee chair. We also encourage expressions of interest in committee membership.
 - Contact Secretary Nancy Gyokeres at lewisnl@rogers.com or (416) 487-9529 to register your interest in a position on the rejuvenated Board of Directors and/or Committees.
 - All members in good standing will be able to vote on motions and in the election.
- ❖ **REFRESHMENTS**

- ❖ **SHORT AND SNAPPY TALKS** by CHC members on their current research topics. A fascinating range of topics you won't want to miss! Includes Mary F. Williamson on curries in 1900s Victoria, Mya Sangster on her current historic recipe research, Sylvia Lovegren on contributing to the Oxford Encyclopedia of Food and Drink in America, Amy Scott on 19th century meringues, and others.

▶ <http://culinaryhistorians.ca/>

▶ <http://culinaryhistorians.ca/wordpress/wp-content/uploads/2011/08/2014-CHC-Priorities-Volunteer-Opportunities.pdf>

WORKSHOPS

TORONTO: Fort York National Historic Site – Christmas Mince Pies

Join the cooks in the Officers' Mess Kitchen and learn how to make traditional mince pies using original recipes and techniques. Lunch and mince pies to take home are included. \$50 + tax. Sunday, November 24. 11am to 3pm. Contact Bridget Wranich, 416-392-6907 x225

▶ bwanich@toronto.ca.

▶ <http://www.toronto.ca/culture/museums/fort-york.htm>

TORONTO: Fort York National Historic Site – Baking in the Officers' Kitchen for Children

Join the cooks in the Officers' Mess Kitchen and learn how to read an historic recipe. Prepare delicious baked goods using original recipes and techniques. Recipes include Derby Cakes, Hard Gingerbread, Queen Cakes, and Lemon Puffs. For children ages 8 to 12. \$30 + tax. Sunday, December 1. 1 to 4pm. Contact Bridget Wranich, 416-392-6907 x225

▶ bwanich@toronto.ca.

▶ <http://www.toronto.ca/culture/museums/fort-york.htm>

CONFERENCES

TORONTO: International Herb Association – “Savoury Sagas ~ Herbs for Life”

The IHE's 2014 Educational Conference will be July 19–20 in Toronto at the Eaton Chelsea Hotel, 33 Gerrard Street West, 1-800-588-9141. Highlights include pre-tour to see herbs in the Niagara Region, a herbal marketplace with informative demos, and a field trip to the world-renowned Richter's Herbs. For media inquiries or general info, contact Pat Crocker ([CHC] member). For vendor info for Herb Marketplace, contact Carol Little.

▶ <http://www.iherb.org/>

▶ <http://www.iherb.org/conferences/2014.htm>

▶ <http://chelsea.eatonhotels.com>

▶ pcrocker@riversongherbals.com

▶ carol@studiobotanica.com

EXHIBITS

EDMONTON, ALBERTA: “Culinaria: A Taste of Food History of the Prairies”

Cookbooks and Domestic Manuals mainly from the Linda Miron Distad Collection, Bruce Peel Special Collections, University of Alberta – October 25, 2013 to February 7, 2014

Food history is not simply about ingredients and their preparation; it is about the cultural networks and narratives within which every step of the food cycle is embedded, from farm (or wilderness) to table. Although often overlooked in literary, historical, and cultural studies, food offers insight into topics as diverse as cultural and social identity, agricultural history, economics, geography, political movements, and health. Its story must be told by many voices.

This exhibit takes a broad approach to food history, looking at cookbooks and beyond to examine food's development and depth of influence in Canada's Prairie provinces.

► <http://omeka.library.ualberta.ca/exhibits/show/culinaria/intro>

LECTURE SERIES

OTTAWA: Carleton University, Department of History: "Grub and Grog: Food and Drink in History"

If your knowledge of margarine is spotty or you've wondered who was allowed to drink in taverns in colonial Canada, a public lecture series at Carleton University is bound to satisfy your curiosity. Tacos, margarine, cooking, taverns and edible wild foods are the topics of the fall Shannon lecture series at Carleton University. *Grub and Grog: Food and Drink in History* will bring in speakers from as far away as San Francisco, Minnesota, and Victoria BC to speak on the history of food and drink.

November 8, 2013 *The Tavern Company: Food, Drink, and the Bonds of Sociability in a Colonial Society*. Julia Roberts, Department of History, University of Waterloo.

November 15, 2013 *Only in Canada: History, Ecology and Culture of Edible Wild Plants of First Peoples in Western Canada*. Nancy Turner, School of Environmental Studies, University of Victoria.

All lectures take place in the Humanities Lecture Theatre, 303 Paterson Hall, from 3 to 4:30pm followed by a reception in the Department of History Lobby, fourth floor Paterson Hall. For further information please contact the Department of History at (613) 520-2828, by email to history@carleton.ca or visit our website at

► www.carleton.ca/history.

► <http://globalnews.ca/news/906299/carleton-university-lecture-series-looks-at-food-and-drink-in-history/>

MILESTONES

Elizabeth Baird appointed to the Order of Canada [CHC]

The Culinary Historians of Canada congratulate CHC member Elizabeth Baird for achieving the distinction of appointment to the Order of Canada. Citation: "For her contributions to the promotion of Canada's diverse food heritage, as an author and former food editor of *Canadian Living* magazine." After she retired from the magazine, Elizabeth joined the Volunteer Historic Cooking Group at Fort York National Historic Site in Toronto and became one of its most active members. In her career, she has published almost thirty cookbooks, the first one being *Classic Canadian Cooking* (1974), with lots of historical food references, and the most recent one being *Canada's Favourite Recipes* with her dear long-time friend Rose Murray, which is nominated in this year's Taste Canada Awards in the General Cookbooks Category. Elizabeth and Bridget Wranich, Program Officer for Foodways at the Fort, are just about to publish *Setting a Fine Table* (Whitecap Books).

► <http://www.gq.ca/document.aspx?id=15215&lan=eng>

► <http://www.whitecap.ca/contributor/author/elizabeth-baird>

► <http://www.torontosun.com/2013/06/28/elizabeth-baird-named-member-of-the-order-of-canada>

► <http://www.montrealgazette.com/life/Table+Talk+Elizabeth+Baird+Canadian+food+icon+named+Order+Canada/8666405/story.html>

PROGRAMS

TORONTO: “Books and Biscotti”

Sunday, November 10, 2 to 5pm, Columbus Centre Rotunda, 901 Lawrence Avenue West
Three new books will be launched: Sebastiano’s Vine by Carmelo Militano, Second Collection by Caroline Morgan Di Giovanni, Italian Canadians at Table edited by Loretta Gatto-White and Delia De Santis. Come out and meet the writers, hear them read from their new works, share caffè, biscotti and conversazione with friends. This event is supported by The Association of Italian Canadian Writers, Columbus Centre, Villa Charities, Lady York Foods.

► <http://verdicchio.tripod.com/ItalianCanadian.html>

EDUCATIONAL RESOURCES

The Founding of the Food Network: A 20 Year Retrospective (Panel)

Twenty years ago, the Food Network began broadcasting tapes of old cookery programs. It wouldn’t start live broadcasts for another two months, and when it did, there were not many viewers. From these modest beginnings, the Food Network has grown into one of America’s most successful cable network channel and in process, it has engendered hundreds of other food and cooking shows on cable and broadcast networks, and its culinary competitions have converted food into a spectator sport. The Food Network’s continued success demonstrated that food had become a central feature in media and American life. Come join the founders of the Food Network who will discuss those fragile early months and join with us to celebrate the beginning of the network that changed the way America eats. Speakers include Reese Schonfeld, co-founder CNN and the first president of The Food Network; Joe Langhan, formerly of an executive at Colony Communications, currently President, Media Program Network; Pat O’Gorman, lead producer for new talent and documentaries; and Allen Salkin, author of *From Scratch: Inside the Food Network*. Moderated by New School faculty member, Andrew F. Smith.

► www.andrewsmith.com

► <http://youtu.be/t6TH1Bdq-ZI>

Internet Archive of Cookbooks

The Internet Archive is building a digital library of Internet sites and other cultural artifacts in digital form. Like a paper library, they provide free access to researchers, historians, scholars, the print disabled, and the general public.

► <http://archive.org/search.php?query=cookbooks%20AND%20mediatype%3Atexts>

AWARDS AND CONTESTS

Taste Canada —The Food Writing Awards 2013 – Invitation to Attend Awards Ceremony

Tickets still available! Come network and meet old friends! Start by enjoying an opening reception (4:30pm–6:30pm), followed by the Awards Presentation (6:30pm–7:45pm), and then a Gala Reception, hosted by nine prominent executive chefs, winemakers and brewers, featuring the very best in Canadian food and beverage.

► <https://TasteCanada2013.eventbrite.com>

Agricultural History Society Call for Award Nominations

The AHS seeks nominations for its publication awards through December 31, 2013. To nominate a book, article, or dissertation with a 2013 publication date, please go to the website. All nominations must be received in the Society office by December 31, 2013. For example: *Henry A. Wallace Award* for the best book on any aspect (broadly interpreted) of agricultural

history outside the United States, with a 2013 copyright date. To nominate a book, please send four copies to the Society office with a letter of nomination. You may email the nomination letter to Jim Giesen. Send books to executive secretary James C. Giesen, History Department, PO Box H / Allen 214, Mississippi State University, MS 39762. Send electronic nominations to

- ▶ JGiesen@history.msstate.edu
- ▶ <http://www.aghistorysociety.org/>

CANADIAN CALLS FOR PAPERS

CALGARY: ALHFAM Annual Meeting & Conference 2014 – “*Innovators and Entrepreneurs: Risk Taking in Living History*”

June 21–25, 2014, Heritage Park Historical Village, Calgary, Alberta Canada. Proposals may address any facet of living history or museum work, but those with a special emphasis within the general conference theme will be given a preference. Submissions are due before December 1, 2013.

- ▶ http://www.alhfam.org/index.php?cat_id=365&nav_tree=111,117,365#675
- ▶ http://www.alhfam.org/conf/2014/2014_Annual_call.pdf

Canadian Association for Food Studies Journal

The CAFS is now collecting submissions for the Fall/Winter newsletter. CAFS recognizes the need for interdisciplinary research on food issues both within and outside of academia in response to societal needs such as informing policy makers, assessing the outcomes of community-based work, and demonstrating the health, social, cultural, spiritual and environmental impacts of food systems. To help facilitate this cross-pollination, and to reflect the broad range of important work happening in this field, we encourage academics and community researchers to make submissions to our CAFS Newsletter. This is a great opportunity to push your research out into our growing community of practice to create new linkages, expand your networks and get constructive feedback. Deadline for submissions is November 8. All proposals should as such be sent as Word (.doc) documents, with tables, photos and figures as separate files to Jenelle Regnier-Davies, CAFS Newsletter Editor.

- ▶ newsletter@foodstudies.ca
- ▶ <http://cafs.landfood.ubc.ca/en/>

INTERNATIONAL CALLS FOR PAPERS

OXFORD, ENGLAND: Oxford Symposium on Food and Cookery – “*Food and Markets*”

Papers are invited on Food and Markets, the subject of the 2014 Oxford Symposium on Food & Cookery to be held at St. Catherine’s College, Oxford from 11–13 July. Proposals should be between 500 and 1000 words, deadline for submission is 20 February 2014, and the deadline for a finished paper of no more than 5,000 words is 30 May. Paper-presenters are encouraged to examine the historical, sociological and practical aspects of the economic exchange between producer and consumer through which food arrives on our tables. Not forgetting the pleasures of marketing: the excitement of discovering new ingredients; watching the skill of a market-cook prepare a dish to order; the sheer enjoyment to be found in the peace, charm and sunshine of wandering around an open-air market in an unfamiliar (or familiar) part of the world and learning how people live. Contact Priscilla White, Registrar for Oxford Symposium on Food and Cookery, for more information. Further suggestions and thoughts can be found on the website.

- ▶ info@oxfordsymposium.org.uk
- ▶ www.oxfordsymposium.org.uk

“Place Based Perspectives on Food in Society”

This proposed volume (12 chapters) will encourage multidisciplinary examinations of the context of food that primarily focuses on place. We are particularly interested in essays that address solutions to the global food crisis, focusing on how we address the diversity in that crisis across place. Chapters should be a maximum of 8,000 words, (not including tables, charts, pictures, etc). This volume is intended to inform students and scholars from related disciplines, but just as importantly to attract and interest the college-educated lay reader. For more information or questions contact: Kevin M. Fitzpatrick (Co-Ed.) Deadline for chapter proposals is January 15, 2014. A detailed call for papers with a comprehensive outline, target dates, proposed topics, and other details can be found at:

- ▶ http://sociology.uark.edu/Context_of_Food_Call_for_Papers_092713.pdf.
- ▶ kfitzpa@uark.edu.

“Landscape Research: Food and the Landscape” – Special Issue

Landscape Research (School of Architecture, Planning and Landscape, Newcastle University, UK) is commissioning a special issue about topics surrounding food and the landscape. Possible subjects include research relating to historical landscapes. The deadline for first submissions is June 30, 2014. Contact the journal with your suggested abstract before December 1, 2013. Provisional publication date for is Spring 2015. Send abstracts and enquiries to: Maggie Roe, Editor.

- ▶ m.h.roe@ncl.ac.uk
- ▶ <http://www.tandf.co.uk/journals/CLAR>
- ▶ <http://www.tandf.co.uk/journals/journal.asp?issn=0142-6397&linktype=44>

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.