

Fort York National Historic Site • 250 Fort York Blvd, Toronto
SATURDAY, FEBRUARY 22, 2014

7th Annual

Mad for Marmalade, Crazy for Citrus!



Presented by



in partnership with

Culinary Historians of Canada

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Pre-Registration Required

416-392-6907 ext 221

Early Bird until February 7th:

\$45 + HST (\$50.85)

After February 7th:

\$50 +HST (\$56.55)

For more information:

fortyork@toronto.ca

www.culinaryhistorians.ca

Refreshments | Workshops | Citrus Lunch | Speakers | Marketplace | Marmalade Competition



Mad for Marmalade, Crazy for Citrus

Join **Fort York National Historic Site** in partnership with the **Culinary Historians of Canada** for our seventh annual celebration of marmalade. Enjoy a marmalade themed workshop, lunch, and tastings, or enter the Marmalade Competition. Your ticket includes a tour of Fort York.

fortyork@toronto.ca

Fort York National Historic Site

Canada's largest collection of original War of 1812 buildings and 1813 battle site. Located in the heart of downtown Toronto, Fort York is open year-round and offers tours, exhibits, period settings, and seasonal demonstrations. During the summer months, the site comes alive with the colour and the pageantry of the Fort York Guard. Fort York also provides a wide variety of education programmes for groups of all ages.

Upcoming Fort York historic cooking classes include **Roasted Meats and Made Dishes** on March 23, and **English Puddings** on April 13. (pre-registration required)

This fall we will be commemorating the 100th anniversary of the **Great War** with a special food symposium. Please check back for more information.

www.toronto.ca/fortyork

Culinary Historians of Canada

The Culinary Historians of Canada (CHC) is an organization that researches, interprets, preserves and celebrates Canada's culinary heritage, which has been shaped by the food traditions of the First Nations peoples and generations of immigrants from all parts of the world. Through programs, events and publications, CHC educates its members and the public about the foods and beverages of Canada's past. Founded as the Culinary Historians of Ontario in 1994, CHC welcomes new members wherever they live.

www.culinaryhistorians.ca

Culinary Historians of Canada



Mad for Marmalade 2014 Program

marmalade competition

Five Marmalade Categories

1. Pure Seville Orange Marmalade
2. Citrus Marmalade
3. Citrus Combo Preserves
4. Baking with Marmalade
5. Professional/Artisanal Marmalade

workshops

Morning Workshops

- Preserved Limes, *presented by Rebecca Hutton*
- Orange Loaves, *presented by Mya Sangster*
- Take a Walk Down Marmalade Lane, *presented by Christine Manning*
- Orange Gingerbread, *presented by Alexandra Kim*
- Pleasures of Candied Peel and Marmalade, *presented by Jan Main*
- Marmalade 101 with Myer Lemons, *presented by Elizabeth Baird*
- Tea and Treats, *presented by Hoda Paripoush and Laura Slack*
- Lemon Tart – Sweet Variations, *presented by Slava Iwasykiw*

lunch

Moroccan-inspired Lunch

Citrus-themed recipes with a gluten-free, vegan option available

speakers

Featured Speaker

Kathy Wazana:
"Citrus in Moroccan Cuisine"

Keynote Speaker

Jennifer McLagan:
"Bitterness: The bitterness of citrus and marmalade depend not only on the fruit, but also our culture, the spoon we use, and the music we listen too. An explication of an under-appreciated taste, its history, how we perceive it and why it should be celebrated!"

tastings

A tasting of Georgian Cremes

with Mya Sangster

shopping

Marmalade Marketplace

Featuring fine products to purchase from the following merchants:

- Alchemy Pickle Company
- Eat Your Words
- Henderson Farms
- Laura Slack Chocolate Artist
- Manning Canning
- Sew it Was
- Sloane Fine Tea Merchants
- The Canteen - Fort York's Museum Store

tours

Tours of historic
Fort York National Historic Site

gifts

- Great Swag Bags!
- Fantastic Door Prizes!

Citrus Workshops

Limited spots available in each workshop

Preserved Limes

Rebekka Hutton, *Alchemy Pickle Company, www.alchemypicklecompany.ca*

Often found as an ingredient in traditional North African dishes such as Tagine, preserved limes (or lemons) are simple to prepare using just salt and spices and a little time. Natural, or Lacto-fermentation uses salt as a preservative, holding this flavourful condiment for months in the fridge. Taste a few samples and prepare your own jar to ferment at home!

Orange Loaves

Mya Sangster, *Volunteer Historic Cook, Fort York National Historic Site*

This hands-on workshop in the 1812 Officers' Mess Kitchen is a beautiful example of cooking with oranges in the late 18th and early 19th century. Orange Loaves are a historic recipe in which delicious orange custard is cooked and served in a whole orange.

Take a Walk Down Marmalade Lane

Christine Manning, *Manning Canning, www.manningcanning.com*

Join Christine Manning, award-winning jam maker, as she walks you through a variety of marmalades. Learn firsthand, how a fine peel versus a thick cut peel can impact the flavour of your marmalade. Open up your imagination as you taste combinations like lime and cilantro marmalade and orange-onion marmalade with sage and thyme.

Orange Gingerbread

Alexandra Kim, *Volunteer Historic Cook, Fort York National Historic Site*

Join Alexandra in the 1815 Servant's Day Kitchen and explore the making of this classic hard gingerbread, taken from the 1831 cookbook *The Cook Not Mad: or Rational Cookery* and experiment with two recipe variations.

Pleasures of Candied Peel and Marmalade

Jan Main, *Culinary Teacher, Toronto District School Board*

From 1812 to 2012 and onwards, marmalade and citrus have had a magnificent history. This hands-on class will explore the pleasures of candied peel and marmalade in sweet and savory dishes such as; Moroccan Oranges, Apple Fruitcake and Sherried Pork with Orange and Lemon. A variety of garnishes, glazes and sauces will be demonstrated.

Marmalade 101 with Myer Lemons

Elizabeth Baird, *Marmalade Enthusiast and Volunteer Historic Cook, Fort York National Historic Site*

Learn how to make a stunning jar of marmalade, a little different from the classic Seville. This is a hands-on class. Please bring a small cutting board, a sharp chef's knife and 750ml plastic container with lid. Participants take home a jar of marmalade plus makings for a small batch to take home.

Workshops Back By Popular Demand from 2013!

Tea and Treats – Notes of Citrus

Hoda Paripoush, *Tea Sommelier, Sloane Fine Tea Merchants*
with **Laura Slack**, *Chocolate Artist www.lauraslack.com*

A guided tasting of historic cakes and citrus-infused truffles paired with teas that bring out the citrus notes.

Lemon Tart – Sweet Variations

Slava Iwasykiw, *Co-owner & Chef, Lemon Meringue Catering*

Rise to the challenge in balancing the tartness of the most versatile citrus fruit—the lemon—the sweetness of the sugar, and the creaminess of the butter, crafting a classic lemon tart. Come and arouse your taste buds!

Registration Form

Saturday February 22, 2014 • 10:00 am – 4:00 pm

(Registration opens at 9:00 am; program begins at 10:00 am)

Please Put 1, 2 And 3 Beside Your Choices Of Morning Workshop:

____ Preserved Limes — presented by Rebecca Hutton

____ Orange Loaves — presented by Mya Sangster

____ Take a Walk Down Marmalade Lane — presented by Christine Manning

____ Orange Gingerbread — presented by Alexandra Kim

____ Pleasures of Candied Peel and Marmalade — presented by Jan Main

____ Marmalade 101 with Myer Lemons — presented by Elizabeth Baird

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____ Lemon Tart – Sweet Variations — presented by Slava Iwasykiw

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____ Early Bird Registrations: until February 7th @ \$45.00 + HST = \$50.85 = \$ _____

____ Regular Registrations: after February 7th @ \$50.00 + HST = \$56.55 = \$ _____

Tickets not confirmed until payment received. TOTAL = \$ _____

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Payment Information:

Daytime phone number: (_____) _____ - _____

No cheques please.

Credit card: Visa MasterCard Amex

Credit card expiry date: _____ / _____ V-Code _____

Credit card number: _____

Name on credit card: _____ Signature: _____

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Pre-registration and pre-payment is required. To register, contact Kelly Nesbitt:

- by phone: 416-392-6907 ext 221
- by fax: 416-392-6917
- by mail: Fort York, 250 Fort York Boulevard, Toronto, ON M5V 3K9

Cancellation Policy: Tickets may be canceled until February 17th, however a 20% administration fee will be applicable. After February 17th, tickets may not be canceled but may be transferred to a third party (please advise Fort York)

Culinary Historians of Canada

