

The Culinary Historians of Canada in partnership with
Fort York National Historic Site

Fourth Annual

MAD FOR MARMALADE, CRAZY FOR CITRUS!

Saturday, February 19, 2011

10:00 am – 3:30 pm

(registration opens at 9:00; program starts at 10:00)

Morning Workshops

(choices on page 2)

Sweet Refreshments • Citrusy Lunch • Lemon Cream Tastes

Joyce Lewis, social historian of 19th-century Ontario

“The Bells of St. Clements: a History of Citrus in 19th-Century Ontario”

Marmalade Marketplace

Marmalade Competition

(instructions on page 3)

Tours of Historic Fort York

For members of the Culinary Historians of Canada, \$38.05 + HST = \$43.00

For non-members of CHC, \$39.82 + HST = \$45.00

Visa, MasterCard, Amex accepted

Fort York National Historic Site, 100 Garrison Road, Toronto
(off Fort York Boulevard, east of Strachan Avenue, west of Bathurst Street)

Pre-registration is advised. Kelly Nesbitt: 416-392-6907 ext 221 or fortyork@toronto.ca

*Culinary Historians
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 **TORONTO** Culture

2011 Morning Workshops

CHOICE OF ONE WORKSHOP FROM THIS LIST

First come / first served – register early to avoid disappointment! When you call please have a first and second choice.

WORKSHOPS BACK BY POPULAR DEMAND FROM 2010!

Pig Bladders & Brandy: Evolution in Sealing Techniques

✦ *Mya Sangster, Volunteer Historic Cooks*

Pig bladders, sheep suet, Napoleon Brandy, beeswax, and more. What do they these have in common? They're 18th century marmalade coverings. Learn more!

Mrs King's Marmalade

✦ *Carolyn Blackstock, Woodside National Historic Site*

Isabel Grace Mackenzie King was both daughter of a rebel and mother of a prime minister. A few family recipes exist in the national archives, including Marmalade. Woodside staff declare it "delicious." Taste "Mrs King's Marmalade" and decide for yourself. Receive a copy of the recipe. Find out the other ways citrus was used in the 1890s at William Lyon Mackenzie King's boyhood home.

Judging Marmalade Quality

✦ *Pat Crocker, Riversong Herbals*

Tart and tangy or succulent and sweet ... Culinary Herbalist Pat Crocker asks: what are the definitive qualities of a great marmalade? Throw your spoon into the jar and have fun tasting, judging and debating the zesty jam of queens and quinces.

Pudding, Pond, Sussex

✦ *Rosemary Kovac, Volunteer Historic Cooks*

What do these three words have in common? Put the words around another way and you have "Sussex Pond Pudding." A delectable treat, a delight to the eye and delicious to the taste. Served with custard, it makes a perfect ending to a winter meal.

Marmalade with Asian Twists

✦ *Shirley Lum, A Taste of the World Tours*

Savour marmalades infused with tantalizing Asian fruit flavours. Explore Kumquat, Pineapple and Yuzu in your own homemade marmalades for toast, salad dressing, or

mix with wasabi paste and olive oil to dress a scallop ceviche! Equal portions of food for thought and palate as we examine traditional and new methods.

Tomato Trends

✦ *Janet Kronick, Dundurn National Historic Site*

Tomatoes were brought to Europe from South America by Spanish and Portuguese explorers. Their cultivation spread in all directions influencing cuisine in its wake. Learn about the mid-19th century tomato mania that swept North America and get a hands-on experience making delicious tomato marmalade.

NEW WORKSHOPS FOR 2011!

Citron Peel Smackdown: Citrus Fruit vs. Watermelon

✦ *Amy Scott*

One of the earliest citrus fruits introduced to Europe from Asia, the citron was used primarily for its peel, candied for use in baked goods and for decoration. But the citron watermelon, of African origin but flourishing in American gardens, was used as a substitute as early as the late 18th century. Which one is called for in historical recipes? Supporting evidence will be reviewed and specific recipes analyzed.

Meet Morabba

✦ *Sarah Hood, Toronto writer*

Long before Janet Keiller, Persian cooks were brewing up quince and bitter orange marmalade. Learn a little about Persian marmalade history and traditions, and taste some Persian-inspired preserves.

Candied Peel

✦ *Jan Main, Senior Baking Teacher, Danforth Collegiate*

Today's commercial candied peel is often disliked by the consumer- a poor cousin to the homemade candied peel of the 18th and 19th century British kitchen. Learn how to make this easy confection ideal for garnishes, candy and a flavoursome addition to baking.

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 **TORONTO** Culture

2011 MARMALADE COMPETITION

All are welcome to enter!

One 125 or 250 mL jar per recipe. Enter as many recipes as you wish.

GREAT PRIZES! First and second for each category.

FIVE MARMALADE CATEGORIES

Pure Seville Orange: Seville oranges only

Pure Citrus: one or more of sweet orange, grapefruit, lemon, lime, etc.; may include some Seville

Other Fruit: any other non-citrus fruit or fruit combination; may include some citrus

Vegetable: any vegetable or fruit/vegetable combination

Marmalade Baked Goods: any baking using marmalade as an ingredient, e.g., cakes, cookies, puddings, muffins

No need to register in advance.

Simply bring your jars and recipes to Fort York between 9:00 and 9:55 a.m. on the day of the event and pay the competition entry fee of \$2 per jar.

If you can't attend on the 19th, you can still enter by bringing your jars to the Fort before then.

Judging criteria:

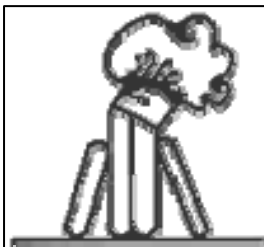
For marmalades: visual appeal, texture, aroma, flavour, "that certain something."

Please note that unsealed jars are automatically disqualified.

For baked goods: visual appeal, flavour, general execution for type of baked good, degree to which "essence of marmalade" is expressed.

Judges' decisions are final. Announcement of winners: about 3:00 p.m.

For more information: Liz Driver, CHC's Program Chair, 416-691-4877



the cookbook store



HENDERSON FARMS



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TORONTO Culture

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2011 REGISTRATION FORM

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10:00 am – 3:30 pm

(registration opens at 9:00; program starts at 10:00)

PLEASE PUT 1, 2 AND 3 BESIDE YOUR CHOICES OF MORNING WORKSHOP:

- Candied Peel ✕ *Jan Main*
 Pig Bladders and Brandy ✕ *Mya Sangster*
 Judging Marmalade Quality ✕ *Pat Crocker*
 Marmalade with an Asian Twist ✕ *Shirley Lum*
 Citron Peel Smackdown: Citrus Fruit vs. Watermelon ✕ *Amy Scott*
 Mrs King's Marmalade ✕ *Carolyn Blackstock*
 Sussex Pond Pudding ✕ *Rosemary Kovac*
 Tomato Trends ✕ *Janet Kronick*
 Meet Morabba ✕ *Sara Hood*

Yes, I am a member of the Culinary Historians of Canada

_____ member(s) @ \$38.05 + HST = \$43.00 = \$ _____

_____ non-member(s) @ \$39.82 + HST = \$45.00 = \$ _____

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

Daytime phone number: (_____) _____ **No cheques please.**

Your credit card: Visa MasterCard Amex Credit card expiry date: ____/____/____

Your credit card number: _____

Name on credit card: _____ Signature: _____

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

If you are entering the **Marmalade Competition**, please pay cash when you bring your jars.
See page 3 for more information.

If you mail this form in, keep a copy for your records.

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