

Digestible Bits and Bites

► FOR PEOPLE INTERESTED IN CANADA'S CULINARY HISTORY

The Culinary Historians of Canada ► 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) 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.

CANADIAN WORKSHOPS and PROGRAMS

K ITCHENER, ON: 'J.M. Schneider: "taste the difference quality makes"'

[CHC] Saturday, June 7, 2014, 11 am–1:30pm (includes lunch), Concordia Club, Jägerstrube Room, 429 Ottawa Street South, Kitchener, Ontario.

Back in 1890, J.M. Schneider and his wife, Helena, made the decision to make sausages. They were so popular that a family-run business empire grew from these humble beginnings. An archive of the company's history and artifacts was established in 1986 to house the collection in anticipation of the company's Centenary in 1990. Karen Trussler was hired as the archivist for Schneider's in late 1988 and continues to manage the archives to this day. Join Karen as she traces the evolution of the iconic Schneider's brand and see select artifacts from the archives. Pre-registration required. Buffet lunch features deli sandwiches, soup, German potato salad, and apple strudel. Questions? – info@culinaryhistorians.ca. Payment by cheque only (payable to Culinary Historians of Canada). Mail cheque to Judy Chow, 27 Colony Trail, Guelph, ON, N1G 4A4. Registration confirmed once payment received. Registrations are non-refundable, but are transferrable if you cannot attend.

► www.culinaryhistorians.ca

► <http://www.schneiders.ca/EN/Pages/home.aspx>

TORONTO: Weekend with Jane Austen

Friday to Sunday, June 6 to 8. The theme for this year's Weekend with Jane Austen is Taste, Touch, Smell and Sound: Textures of Life in Regency England. A weekend full of workshops, lectures, demonstrations and social events will lead us through both sensory and intellectual

explorations of late Georgian society. The sessions will include writing letters with quill pens, three historical meals, clothing, music and dance, a concert of music from Austen's time, bell-ringing at St James's Cathedral in Old Town Toronto, and a talk on Georgian sweetmeats by the distinguished food historian Fiona Lucas.

- Friday evening: a Georgian supper, dance demonstrations, fashion show, lamplight tour of historic Montgomery's Inn.
- Saturday morning: lecture, tour and bell-ringing demonstration at St James's Cathedral
- Saturday afternoon: workshops and lectures at St Barnabas Anglican Church hall, Danforth at Chester
- Saturday evening: Regency ball with live music and elegant period refreshments
- Sunday all day: at Montgomery's Inn, starting with a historical breakfast, lectures, concert, and Georgian supper.

Contact Karen Millyard for more information at:

- ▶ 1812dance@gmail.com
- ▶ www.JaneAustenDancing.ca

CANADIAN NEW BOOKS

NEWFOUNDLAND: *Salt Cod Cuisine*

Edward A. Jones, *Salt Cod Cuisine: The International Table*, Boulder Publications, Newfoundland, 2013.

Known as *fiel amigo*(faithful friend) in Portugal, *bacalao* in Spain, *saltfish* in the Caribbean, and *saltfiskur* in Iceland, salt cod is eaten and appreciated around the world. Newfoundlander Edward A. Jones spent decades sampling and lovingly collecting salt cod recipes from around the world. The result is *Salt Cod Cuisine: The International Table*, a remarkable collection of 250 step-by-step salt cod recipes that celebrates salt cod and its place in world history and culture. Learn to salt your own cod, roast it over an open fire, or pair it with unexpected ingredients for any meal of the day. Illustrated with sumptuous full-colour photographs and original artwork, *Salt Cod Cuisine* offers everything from the latest exotic tastes to beautifully simple comfort good. A treasure for any food lover.

- ▶ <http://boulderpublications.ca/book/salt-cod-cuisine-international-table-new>

CANADIAN CONFERENCES

ST.CATHARINES, ON: “Borders without Boundaries”

The Canadian Association of Food Studies 9th Annual Conference: Borders without Boundaries: Exploring Collaboration in Food Studies is one month away! Brock University, St. Catharines, ON, May 24–27, 2014. UPDATED SCHEDULE! Check out our updated conference schedule featuring information on all the great events we have lined up as well as a list of presenters.

- ▶ <http://congress2014.ca/register>
- ▶ <http://congress2014.ca/plan-your-trip>

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INTERNATIONAL CONFERENCES OF INTEREST

NEW YORK CITY: recent Food+Tech conference

April 4 to 5, 2014. The video and audio recordings of the 31 panels at the Roger Smith Food+Tech Conference (plus a slide show) are now online at the conference website:

- ▶ thefoodconference.com

VERMONT: *Collaboration and Innovation Across the Food System*

The University of Vermont is pleased to host the Joint 2014 Annual Meetings and Conference of the Association for the Study of Food and Society and the Agriculture, Food and Human Values Society this summer. Since 1992, the ASFSS and AFHVS have held their meetings jointly, to provide colleagues with a site for constructive, in-depth discussion of current agricultural and food systems issues in their broadest social, cultural, economic, ethical and aesthetic context. The culminating conference includes paper presentations, panel discussions and other activities organized around a provocative agricultural of food-related theme.

► <http://www.uvm.edu/conferences/foodsystems/>

MOSCOW: History of Food and National Food Culture

Lomonosov Moscow State University, Center of National Intellectual Reserve, The Academy of Gastronomic Knowledge and Culture: 1st International Symposium, History of Food and National Food Culture, 30 October – 1 November, 2014.

The International Symposium on the History of Food and National Food Culture is the first research and practice symposium in Russia focused exclusively on the history of food and eating traditions of different nations.

The Academy of Gastronomic Knowledge and Culture:

► www.gastac.ru

Center of National Intellectual Reserve Lomonosov MSU:

► <http://cnir.msu.ru/>

Should you have any questions, please contact The Organizing Committee of the Symposium:

► symposium@gastac.ru

INTERNATIONAL NEWS OF INTEREST

Culinary Historians of New York: Scholarships

CHNY is pleased to announce that Scholarship applications are now being accepted for the CHNY 2014 Scholar's Grant, made possible by the Julia Child Foundation. They will award two CHNY Scholar's Grants, in the amounts of \$3,500 and \$1,500, to promote research and scholarship in the field of culinary history. The grants are open to all individuals age 18 and older and are merit-based. Application deadline is May 31, 2014. Recipients will be announced by July 31, 2014. Further details, application requirements and forms can be found at:

► http://culinaryhistoriansny.org/amelia.html#anchor_12

LONDON: The British Menu Archive

Help us Build a National Treasure: The British Menu Archive

It's the realisation of a decade-long dream: the British Menu Archive is now open for business and Bompas & Parr is excited finally to be assembling an epic collection of menus, the likes of which has never been seen before. We're appealing to the country's hoarders to scour their kitchen drawers and send us the menus they've accumulated over the years. This is the opportunity to decide a new destiny for a mainstay of our culinary history that is typically confined to the bin. There's a great prize on offer for the best example.

► <http://bompasandparr.com/>

LONDON: The Soyer Memorial Library

For the Experimental Food Society, Bompas & Parr hosts the Soyer Memorial Library, a small library presenting a selection of our most sensual and luxurious cookbooks drawn from the studio's in-house culinary library. The library is dedicated to Alexis Soyer, one of Bompas & Parr's culinary heroes, Victorian celebrity chef, showman and philanthropist.

► <http://bompasandparr.com/projects/view/coming-soon-soyer-memorial-library>

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.