

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 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.

CONFERENCES

LONDON, ENGLAND: 82nd Anglo-American Conference of Historians – “Food In History” – five Canadian contributors

From famine to feast, from grain riots to TV cookery programmes, dieting to domesticity, food features in almost every aspect of human societies since prehistoric times. At its annual summer conference in 2013 the Institute of Historical Research aims to showcase the best of current scholarly writing, research and debate on the subject. Senate House, London, July 11–13, 2013.

► <http://anglo-american.history.ac.uk>

The Canadian contributors are:

Janis Thiessen (University of Winnipeg): “Canadian Snack Foods: Old Dutch Potato Chips and Hawkins Cheesies”

► <http://www.uwinnipeg.ca/index/history-thiessen>

Laura Ishiguro (University of British Columbia, Vancouver): “Scramble and Gobble at the Camp Table’: Settler Colonial Narratives of Eating in a Global British Columbia, 1858–1914”

► <http://www.history.ubc.ca/people/laura-ishiguro>

Brian Cowan (McGill University, Montreal): “Café or Coffeehouse?: Trans-national Histories of Coffee and Sociability”

► <http://www.mcgill.ca/history/brian-cowan>

Rachel Berger (Concordia University, Montreal): “I can't believe it's not ghee”: Regulating Food in late Colonial India”

► <http://history.concordia.ca/faculty-and-staff/bios/BergerR.php>

Carolyn Durand (Trent University, Peterborough, Ontario): “Cooking for the French Canadian Nation: Governing with Nutrition in the Province of Quebec, 1900–1945”

▶ http://www.trentu.ca/history/publications_durand.php

WORKSHOPS and PROGRAMS

FOOD DAY CANADA

Food Day Canada (which was held on August 4th in 2012 and will be held August 3, 2013) is a chance for all Canadians to join hands in one massive celebration in praise of our farmers and fishers; our chefs and researchers ... and, above all, our home cooks.

▶ <http://fooddaycanada.ca/about/>

TORONTO: Fort York National Historic Site – Historical Cooking Classes

Join the cooks in the Officers’ Mess Kitchen and prepare recipes from the late 18th and early 19th century using seasonal fruits and vegetables, some freshly harvested from the Fort’s own kitchen garden. Lunch included. \$50 + tax, or \$90 + tax for both. Midsummer Class, Sunday, July 14 and Late Summer Class, Sunday, August 19, 11am to 3pm. Contact Bridget Wranich, 416-392-6907 x225 or bwrnich@toronto.ca.

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

BLOGS AND WEBSITES

BLOGS AND WEBSITES OF TWO CHC MEMBERS [CHC]

Ian Mosby

Ian is an Historian of Food and Nutrition, as well as a SSHRC Postdoctoral Fellow at the University of Guelph.

▶ <http://www.ianmosby.ca/about/>

▶ <http://www.ianmosby.ca/>

Sarah Hood

Sarah is a freelance writer and communications consultant who includes food and food history in her range of interests.

▶ <http://www.sarahhood.com/index.html>

▶ <http://www.eatlocallyblogglobally.com/>

EDUCATIONAL RESOURCES

MAKING Pemmican

▶ http://academickids.com/encyclopedia/index.php/Pemmican_Proclamation

▶ <http://paleofood.com/pemmican.htm#hudsonbaypemmican>

HISTORY OF CANADA’S FOOD GUIDE

▶ <http://www.hc-sc.gc.ca/fn-an/food-guide-aliment/context/hist-eng.php>

BON APPETIT: A Celebration of Canadian Cookbooks – Library and Archives Canada

▶ <http://www.collectionscanada.gc.ca/cuisine/index-e.html>

FOLLOW UP NOTE TO ISSUE #2

“The bit about Chinese restaurants in Alberta interested me. It was the same in Ontario where the restaurants were called things like ‘Red Dragon’ or ‘Great Wall’ and such. But in Ontario, just across the street, or maybe next door, we also had Greek restaurants called ‘Acropolis’ or ‘Pantheon’. I’ve been told that these were actually Macedonian, but we never knew the difference.” – Ed Lyons, Toronto

INTERNATIONAL CALLS FOR PAPERS

Food Across Borders: Production, Consumption, and Boundary Crossing in North America

The William P. Clements Center for Southwest Studies is joining with Comparative Border Studies at Arizona State University for the 2014–2015 symposia on Food Across Borders. Proposals for scholarly papers dealing with food and boundary crossings in North America are invited. We welcome a range of interpretations, from the movement of people and goods across land and bodies of water to the passage of food over and through our bodily boundaries. We welcome proposals that explore these issues historically and/or in the contemporary moment.

► <http://borders.asu.edu>

► <http://smu.edu/swcenter>

Food Studies: A Multidisciplinary Menu

University of Adelaide International Food Studies Conference, Australia 17–19 February, 2014
The emerging field of Food Studies has been formally in existence for at least a decade, and its rise in popularity worldwide has been accompanied by growing scholarly and popular interest in eating and drinking habits and practices. Food Studies is a globally-recognised interdisciplinary field where food serves as a lens through which to view, explore, analyse, and interpret society in the present as well as the past. This conference aims to bring together scholars who apply diverse methods and approaches, generating exciting interdisciplinary dialogues that respond to a range of core questions central to Food Studies scholarship.

► <http://www.scribd.com/doc/148479926/Untitled>

QUESTIONS AND ANSWERS

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

High Altitude Cooking – from Peter Iveson of Toronto

“Have the problems associated with high altitude cooking ever been addressed by the Canadian culinary community? I could see it being a problem at places above 3,000 feet, such as Banff, Calgary, Prince George, etc. While spending the winter on Lake Chapala, Mexico, which is a mile above sea level, and missing my crusty French baguettes, I met a local cook, Libby Coulterjohn, who has published a book on High Altitude Cooking, printed by Papeleria Hildalgo, Ajijic, Jalisco. Revised November 2009. Libby used to live in Lindsay, Ont.” If you have information to share, please contact Peter directly at his email address.

► iveson47@hotmail.com

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.