

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.

PROGRAMS

BOSTON: Course Called *Culture & Cuisine of Québec*

This fall semester Rachel Black will be teaching a course through Boston University's Gastronomy Program on the *Culture & Cuisine of Québec*. A few seats are still left. The course is open to non-BU students and the credits can be transferred to most institutions in North America. Students have the option of taking the course on line and then attend the one-week trip to Québec in October. Tuition includes one meal each day, tours, lectures, tastings, and much more. Rémy Charest is the on-the-ground coordinator for the trip. He is a native Québécois and a well-known wine and food journalist. Rémy brings us the insider view of the cuisine and culture of this Canadian province. Here is a link to the informational webinar we held in March: <http://bu.adobeconnect.com/p7c4g9ou6f8/>. The first class is September 4. The trip to Québec is from October 5–13 – a great time to catch the fall colors. Feel free to contact me with questions and let me know if you would like to see a copy of the syllabus and itinerary. **Rachel Black**, PhD, Assistant Professor & Academic Coordinator, Gastronomy Program, Boston University, tel. 617-358-6291. Associate Editor, *Food & Foodways*, author of *Wine & Culture: Vineyard to Glass* and *Porta Palazzo: The Anthropology of an Italian Market*.

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► <http://www.bu.edu/met/2013/06/11/culture-and-cuisine-quebec/>

NEW BOOKS

MANITOULIN ISLAND, ON: *Changi Jail Cook Book* a part of Ethel Mulvany's remarkable life

The Central Manitoulin Historical Society is showcasing the remarkable story of Islander Ethel Mulvany (1904–1992, at the Mindemoya Welcome Centre. She was living in Singapore with her husband Captain Denis Mulvany when that city fell to the Japanese during World War Two and spent the rest of the war in the Changi jail, which had been turned into a prisoner of war (POW) camp. While enduring horrific conditions at the jail, Ms. Mulvany came up with the idea of compiling a cookbook as a means of getting the salivary glands of the prisoners working to prevent deaths by starvation. “It would relieve our hunger,” Ms. Mulvany wrote in a foreword to the cookbook, “to compile a recipe book. It seemed to help when we were most hungry. I made this collection when I weighed 85 pounds.” Called the *Changi Jail Cook Book*, the volume contains many delicious recipes from the prisoners. It has been reproduced and is available for sale from the Historical Society.

► <http://www.manitoulin.ca/2013/08/07/historical-society-reprints-japanese-prisoner-of-war-cookbook/>

► <http://www.centralmanitoulin.ca/tourism-manitoulin/pioneer-museum-manitoulin/central-manitoulin-historical-society>

BLOGS AND WEBSITES

TORONTO: Recipe Roots, Harbourfront

Recipe Roots is a new initiative at Harbourfront Centre in partnership with FoodShare that celebrates the histories and recipes that make up Canada’s culinary landscape. All summer long and culminating at Hot & Spicy Food Festival (August 31, September 1 and 2), Recipe Roots explores Harbourfront Centre’s curatorial theme of Terrain and encourages the passing down of recipes from generation to generation.

► <http://www.harbourfrontcentre.com/blog/2013/07/whats-your-recipe/>

AWARDS AND CONTESTS

Taste Canada —The Food Writing Awards 2013 – Announcement of Short Lists

Taste Canada—The Food Writing Awards drew 64 submissions this year, a brilliant snapshot of the vibrancy and diversity of Canadian culinary publishing. The winners will be announced, together with the names of the jurors, at the Award Ceremony and Gala Reception on Monday, November 4, at the Arcadian Court in Toronto. Taste Canada—The Food Writing Awards is an evolution of the former Canadian Culinary Book Awards. These newly branded Awards will annually continue to recognize and celebrate superior writing and publishing throughout Canada’s culinary world, both English and French, while acknowledging and respecting the authority and history of the original Awards. The delivery of the awards and its associated culinary student cooking competition are made possible through the generous industry support, participation, and sponsorship.

► www.tastecanada.org

CALLS FOR PAPERS

FOOD AND WORK – Special issue of *Labor: Studies in Working-Class History of the Americas*

Food Studies has become an important field for research, as well as for activist-oriented students and faculty. A spate of new literature looks at foodways and identity, agricultural policy and the industrialization of the food system, commodity chains and globalization. What is missing from this new work is a historical look at food and agriculture as sites of work. The classic labor histories of meat-packing, restaurant work, or food boycotts, for example, have yet

to be up-dated in response to this new research. We invite papers for a special volume of *Labor* focusing on the history of food work broadly defined. Prospective authors should send abstract (300 words) and short CV to **Susan Levine**, co-editor, (Director, Institute for the Humanities, and Professor, Department of History, University of Illinois at Chicago, 312-996-7815) by October 1, 2013. The editors will determine whether the proposed work fits thematically in the special issue. Articles will be due June 1, 2014. The special issue will appear as the Spring 2015 volume of *Labor*.

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CALGARY: *Innovators and Entrepreneurs: Risk Taking in Living History*

June 21-25, 2014, Heritage Park Historical Village, Calgary, Alberta

In 2014, members of ALHFAM are encouraged to travel to Calgary, Alberta for the organization's annual meeting. Alberta has always been a land of entrepreneurs, innovators and risk takers. From early explorers like David Thompson, to the settlers and ranchers who came from all over, they came with little, endured hardships and created a thriving province by sheer will, toil and a "can-do" attitude. Alberta is the heart of the Canadian ranching industry and the recognized oil capital of Canada. It produces vast quantities of grain, timber, oil and natural gas and has withstood the rise and fall of the economy. What better place to discuss innovation and risk taking in interpretation and living history.

► http://www.alhfam.org/index.php?cat_id=365&nav_tree=111,117,365

QUESTIONS AND ANSWERS

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

INTERNATIONAL NEWS OF INTEREST

New Cookbook Finder App: Explore cookbooks and food books from libraries around the world

New from OCLC Research [Online Computer Library Centre], Cookbook Finder is an experimental, works-based application that provides access to thousands of cookbooks and other works about food and nutrition described in library records. It allows users to search by person, place and topic (e.g., course, ingredient, method, and more), as well as browse related works by author and topic (supplied by the Kindred Works/Recommender API). Results include links to full-text when available from HathiTrust and Project Gutenberg.

► <http://www.oclc.org/research/news/2013/08-05.html>

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.