

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 members of 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

Montreal: "The King Cake: Legend and Tradition" – with Historian Jacques and Storyteller Francis Désilets

Lacoursière and Désilets take us on the trail of Gaspard, Melchior and Balthazar, the three wise men! They tell us about Epiphany and the tradition of the King Cake, which is eaten on that day. Epiphany is a festival that commemorates both the revelation of God the Son and the adoration of the three wise men. The name comes from the Greek *epiphaino* which means appearance, manifestation. According to the Gospels of St. Matthew and St. Luke, these three wise men came to Bethlehem, guided by a star. Melchior brought gold, Balthazar, myrrh, and Gaspard, incense. 7:30pm to 9:30pm, Tuesday, January 7, at Maison Saint-Gabriel's Catherine-Crolo Pavilion, 2146, Place Dublin, Pointe-Saint-Charles, Montréal. Admission: \$15.00 and \$10.00 for Friends of Maison Saint-Gabriel (Taxes included). Reservations required: 514 935-8136.

- <http://www.maisonsaint-gabriel.qc.ca/en/index.php>
- <http://www.maisonsaint-gabriel.qc.ca/en/bios/Jacques-Lacoursiere.php>
- <http://www.maisonsaint-gabriel.qc.ca/en/bios/Francis-Desilets.php>

CANADIAN NEW BOOKS

Michael Mikulak: *The Politics of the Pantry: Stories, Food, and Social Change*

"What's for dinner?" has always been a complicated question. The locavore movement has politicized food and challenged us to rethink the answer in new and radical ways. These days, questions about where our food comes from have moved beyond 100-mile-dieters into the

mainstream. Celebrity chefs Jamie Oliver and Alice Waters, alternative food gurus such as Michael Pollan, and numerous other popular and academic commentators have all talked about the importance of understanding the sources and transformation of food on a human scale. An innovative blend of academic analysis, poetic celebration, and autobiography, *The Politics of the Pantry* provides anyone interested in the future of food and the emergence of a green economy with a better understanding of how what we eat is transforming the world. Michael Mikulak is a postdoctoral fellow at Virginia Tech, adjunct faculty at McMaster and Wilfrid Laurier universities, and an aspiring small-scale farmer and food activist in Hamilton, Ontario. McGill-Queen's Press.

► www.michaelmikulak.com/blog

► www.mqup.ca

CANADIAN BLOGS AND WEBSITES

Cape Breton: “Dining Out With History”

Jan Feduck: “My love for historic food began the day I was laced into a blouse and donned a long wool skirt at Fortress Louisbourg on Cape Breton Island on Canada’s east coast. I had asked to work with interpretive staff for the day and was hoping to stroll the cobblestones in elegant finery of the upper class. Instead the decision was made to dress me as a servant to work in the kitchen of the Engineer as if in the year 1759, baking bread and cooking a chicken over an open hearth fire on a hot summer day. At the end of the day, I was hooked on historic cookery.”

► <http://diningoutwithhistory.com/about/>

CANADIAN AWARDS AND CONTESTS

2013 Honorable Mention for John Bullen Prize from Canadian Historical Association

[CHC] Member Ian Mosby’s PhD thesis, “Food Will Win the War’: The Politics and Culture of Food and Nutrition During the Second World War,” has been acknowledged with an Honourable Mention for the John Bullen Prize which recognizes the outstanding PhD thesis on a historical topic submitted in a Canadian university. (History Department, York University, 2012) The CHA’s citation reads: “Ian Mosby through a challenging study of nutrition during the Second World War, contributes significantly to the history of the welfare state, but also to the history of ideas and expertise. From a corpus of diverse sources, it addresses the home front very broadly, from multiple points of view. Written a lively and engaging style, in addition to being a wonderful example of the use of iconographic sources, this thesis will certainly attract a readership beyond the historical profession.

► <http://www.cha-shc.ca/en/>

► <http://www.cha-shc.ca/?lid=H9J5P-YPWEF-7KXMP>

► <http://www.ianmosby.ca/>

CANADIAN CALLS FOR PAPERS

***Canadian Journal on Urban Research* on “Food and the City”**

This announcement serves as a call for submissions for a special issue of *Canadian Journal of Urban Research* in Spring 2015 that focuses on food and the city. The issue will contain research articles that consider the food system, production, desert, consumption, and accessibility. Manuscripts may consider any aspect of food (production, system, consumption, etc.), the relationship between in-store food offerings and neighbourhood level socio-economic, local food planning, food and potential risks (water shortages, climate change), food programs for the homelessness, food policies such as the “100 miles” and “slow food” movement, flow of food from the local, national and global perspective. Manuscripts should be jargon-free, 6000–

7000 words, have a solid foundation in relevant theory and literature. All manuscripts MUST adhere to the submission guidelines. Please direct all inquiries to the Principal Editor, Dr. Marc Vachon, Chair of Geography Dept., University of Winnipeg. (204) 786-9451. Deadline for manuscript submission: March 15, 2014.

- ▶ <http://www.uwinnipeg.ca/index/ius-canadian-journal-of-urban-research>
- ▶ m.vachon@uwinnipeg.ca
- ▶ <http://www.uwinnipeg.ca/index/cms-filesystem-action/pdfs/ius/cjur-authors-guidelines-2012.pdf>

Call for Proposals: Demeter Press – “Mothers and Food”

Demeter Press is the first book publisher focused specifically on the topic of mothering / motherhood. We are an independent feminist press committed to publishing peer-reviewed scholarly work, fiction, poetry, and creative non-fiction by and about mothers, mothering and family issues. The press is named in honour of the Goddess Demeter, herstory’s most celebrated empowered and outraged mother. The purpose of this proposed edited volume is to explore the connections between mothers, motherhood and mothering, and the production, storage, preparation, consumption and appreciation of food. We welcome perspectives from a variety of disciplines. Cross-cultural, historical and comparative work is encouraged. Submission Guidelines: Abstract of 300 words. Please include a 50-word biography. Deadline for abstracts is February 1, 2014. Completed manuscripts not exceeding 3750 words will be due September 1, 2014, and should conform to MLA guidelines. Acceptance is contingent and will depend upon the strength and fit of the final piece. Please send submissions and inquiries directly to both editors below: Dr. Florence Pasche Guignard and Dr. Tanya M. Cassidy.

- ▶ Florence.PascheGuignard@utoronto.ca
- ▶ Tanya.Cassidy@nuim.ie
- ▶ www.demeterpress.org

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INTERNATIONAL CONFERENCES OF INTEREST

University of North Carolina: “Atlantic World Foodways: The Carolina Lowcountry, Africa, Italy, and Spain”

An International, Interdisciplinary Conference Featuring Scholars and Chefs Presented by the Atlantic World Research Network, January 30–February 2, 2014. The University of North Carolina at Greensboro, Elliott University Center. The AWRN, in partnership with Quaintance-Weaver Restaurants and Hotels and specialty grocer The Fresh Market, presents a unique feast of ideas and food – an international and interdisciplinary conference exploring four great transatlantic foodways: Carolina Lowcountry, African, Italian, and Spanish / Latin American. Featuring famed food scholars and leading chefs, our conference will bring together inquiring minds and discerning palates as we ask how transatlantic contact combined and transformed old foodways, and how those foodways have transformed us all. Conference activities will include multiple themed tasting dinners and distinctive foodways demonstrations by featured chefs, and our exciting venues will include Greensboro’s *Proximity*, America’s greenest hotel, which proves that sustainability, beauty, and comfort can all share the same address.

- ▶ <http://www.uncg.edu/eng/awrn/>
- ▶ [African Foodways - January 30-31, 2014](#)

INTERNATIONAL NEWS OF INTEREST

London: “In Search of Taste”

In Search of Taste is a new quarterly gastronomic publication, free of invasive advertising and written with fire, wit, imagination and depth, dedicated to examining gastronomic cultural traditions where the symbiotic affinity between simple food and wine is born. In a culinary world where substance is often secondary to presentation and originality is subordinated to appearance, *In Search of Taste* is an unrivalled magazine for people who seek authenticity in their food and wine.

► <http://www.insearchoftaste.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.