

Digestible Bits and Bites

► [FOR PEOPLE INTERESTED IN CANADA'S CULINARY HISTORY](#)

The Culinary Historians of Canada ► www.culinaryhistorians.ca

NUMBER 11 ► March 1, 2014

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

[CHC] KLEINBURG, ONTARIO: "Artistically Delicious"

Saturday, March 8, 11am–12:30pm. "Artistically Delicious – Mary Pratt at the McMichael Canadian Art Collection." Celebrating International Women's Day, the McMichael and the Culinary Historians of Canada take a closer look at Mary Pratt's paintings and explore the themes of food and kitchen work in her art. Speakers: Elizabeth Baird, Liz Driver, and Ruth Sandwell. Included with gallery admission. Reservations not required.

► www.mcmichael.com (go in through "What's On" page)

► <http://www.mcmichael.com/visit/>

[CHC] TORONTO: "Tracing Garlic's Roots – excerpts from a work in progress"

Monday, April 7, 7 to 9pm. Speaker: Peter McClusky, founder of the Toronto Garlic Festival. Peter is a garlic grower writing a book on garlic history in Toronto. Bring your questions! Reservations advised. \$18. Or \$20 at the door. Includes garlic refreshments and Laura Slack's garlic-infused caramel truffles. 416-597-0227 ext 2. Campbell House Museum, 160 Queen St. W. (at the Osgoode Subway Station, northwest corner of Queen University Ave West and).

► <http://www.campbellhousemuseum.ca/>

CANADIAN NEW BOOKS

E-book of *The Canadian Housewife's Manual of Cookery, 1861*

The American Antiquarian Cookbook Collection. Published in 1861 in Hamilton, Ontario, this

volume in the American Antiquarian Cookbook Collection is an early example of Canadian cookery, compiled from the best available English, French, and American recipes and adapted to Canadian kitchens.

- ▶ <http://andrewsmcmeel.com/books/detail?sku=9781449428204>
- ▶ [The American Antiquarian Cookbook Collection](#)

CALGARY: *Decades of Decadence*

I am an entrepreneur, a cook when at home, an author, and a hobby-style photographer. I've written and recently published a cookbook, *Decades of Decadence: An Abundance of Epic Eats*. It is the story of my family's culinary history – more specifically, it is the story of the food that has shaped me and my family. This 300-recipe cookbook is the food I eat on a regular basis; the food I grew up eating.

- ▶ <http://www.rkkitchen.com/>

CANADIAN BLOGS AND WEBSITES

CANADIAN ASSOCIATION OF FOOD STUDIES

Thanks to my grad student Jennifer Marshman, we now have the following social media outlets. Feel free to use them if you are active on social media. Steffanie Scott, Department of Geography & Environmental Management, Faculty of Environment, University of Waterloo

- ▶ <https://twitter.com/CAFSfoodstudies> - #CAFS2014
- ▶ <https://www.facebook.com/CAFSpage>
- ▶ <http://www.linkedin.com/groups/Canadian-Association-Food-Studies>

CANADIAN MILESTONES

TORONTO: NEWS FROM THE COOKBOOK STORE

It is with a heavy heart we announce the closing of The Cookbook Store. This past year has thrown more challenges to us than ever before. Never ending, and ongoing, year long road and utilities construction, extreme weather, online competition and the sale of the building for condominium development have had a devastating impact on our sales. We have considered new locations but after much searching it has not proven feasible at this time. The wonderful community we have built with customers, authors, chefs, suppliers and staff makes this decision even more heart wrenching. It has been a truly incredible thirty one year run. We thank you, one and all, for your support over the years, creating so many fond memories for us to cherish. Yes, we will be having a closing sale starting in the store on Saturday February 22nd, 2014. Fondly from All of us at The Cookbook Store, 850 Yonge St. (at Yorkville Ave), Toronto.

- ▶ www.cook-book.com
- ▶ www.facebook.com

CANADIAN AWARDS AND CONTESTS

PARIS: Gourmand Cookbook Awards

To see the winners by country, click this link.

- ▶ www.cookbookfair.com/gourmand-awards/winners-by-countries-2014

CALLS FOR RESEARCH HELP

QUEBECOIS EMIGRATION INTO NEW ENGLAND

My name is Meg Muckenhoupt. I've been having some problems locating research materials

about Quebecois emigrants, and I was hoping that one of your members might be able to point me to publications, experts that might help me find what I'm looking for. I've been working on a book on New England food. As you are undoubtedly aware, thousands of Quebecois emigrated to mill towns in Maine, Massachusetts, and Rhode Island ca. 1870–1920, and carried with them a strong tradition of "survance" to preserve their Francophone language and culture. My question: what culinary traditions did these Quebecois farmers and labourers bring to New England? The standard New England culinary stories do not mention the Quebec immigration at all. Of course, anyone working in a mill is going to have a restricted diet; you can't spend all day over a wood stove when you have to be at the machinery at 7, if you even have access to a stove in your tenement, and immigrants of all sorts generally subsisted on store-bought breads and fried meats, according to 1890's Boston activists. Where should I be looking? Was there any sense of culinary "survance," or was food simply not very important in Quebecois/Franco-American culture of the period? Or was the culture of various Quebec areas fragmented enough that there is no unified culinary tradition to begin with? I can't help but think that since Quebecois immigrants formed such a large percentage New England's population, they must have had some effect on local culinary traditions, but I can't quite pin down what it was. Any direction you could provide would be helpful. Thank you, Meg Muckenhoupt.

► megmuck@gmail.com

SUSSEX GINGERBREAD IN UPPER CANADA

I was given your contact details by Heather Anderson from the Ontario Historical Society. If you look at our website you will see that Horsham in West Sussex was at one time known for its gingerbread & many gingerbread makers. I know that many people from Sussex emigrated to Upper Canada during the 19th century, and that some of them were bakers / gingerbread makers. I'm very interested in finding out whether these people started up a gingerbread industry in Upper Canada, and whether you know if any of their moulds / recipes still exist. Kind regards, Lesley Ward.

► lesleyward@horshamgingerbread.co.uk

► <http://www.horshamgingerbread.co.uk>

* * *

INTERNATIONAL CALLS FOR PAPERS

NEW JOURNAL: Global Food History: Call for Papers

We are proud to announce *Global Food History*, a new, peer-reviewed, academic journal that aims to present works in food history from leading scholars in the field. We welcome original manuscripts covering any period from prehistory to the present and any geographical area, including transnational and world histories of food. We particularly encourage submissions on subjects relating to and from contributors outside of Europe and North America. The journal will be published in English, and we are committed to providing editorial support for authors, particularly those whose first language is not English. In addition to original research, the editors welcome articles about teaching food history and archival notes. The journal will also publish book reviews.

► www.globalfoodhistory.com

INTERNATIONAL CONFERENCES OF INTEREST

NEW YORK CITY: From Flint Knives to Cloned Meat: Our Ambiguous Love, Hate, and Fear of Food Technologies

The preliminary program for the food technology conference, scheduled for April 3–5, 2014, at the Roger Smith Hotel in New York is now online:

► <http://thefoodconference.com/panels.php>

OXFORD: “Food and Markets” – 2014 Registration Now Open

July 11–13: The Oxford Symposium on Food & Cookery is an annual, weekend-long conference on food, its culture and its history. The oldest and most important gathering on this topic, it brings together up to 220 international scholars, journalists, chefs, scientists, sociologists, anthropologists – and even committed amateurs – among others, for a serious discussion about the theme at hand.

► <http://www.oxfordsymposium.org.uk/>

INTERNATIONAL NEWS OF INTEREST

Historic Deerfield, MA: “A Workshop in Historic Recipe Research”

March 17, 2014 - March 19, 2014 | 9:00 pm - 5:00 pm

Sandra L. Oliver, noted food historian and celebrated author, will lead an intensive three-day workshop in historic recipe research. Each participant selects a recipe and an alternative they would like to research. Class time is divided between lecture and discussion time, and Oliver will teach a method of conducting the research. Each participant will use a combination of resources both real—books in the room—and virtual—online resources via computer—to conduct research. Participants are encouraged to bring a computer with wireless capacity. The workshop concludes with a cooking afternoon to test your recipe on the final day in the 1786 kitchen at the Visitor Center at Hall Tavern.

Note from Fiona Lucas, CHC President: “I took this three-day workshop in 2013 and loved it. I highly recommend the experience! For me it was a great refresher, for others it was an introduction. If you have those March dates available this year, no matter your level of experience with historic cooking and/or food history research, then sign up for a great in-depth charge of your food history batteries. By the way, the photos of the sugar-covered caraway seeds on the website page shows the subject of my intensive research – sugarplums.”

► <http://www.historic-deerfield.org/event/workshops/every-dish-has-past-workshop-historic-recipe-research>

Old Salem, NC: Bake Oven Workshop

Old Salem is offering an immersive bake oven workshop on April 4 and 5, 2014 in their historic kitchens to create baked goods the way the Moravians did 200 years ago. Working with Old Salem’s staff, each participant will bake a mini-loaf of bread to travel home with them along with a variety of sweets from 18th and 19th century receipts to share at the end of the workshop. Registration deadline March 21.

► www.oldsalem.org/assets/files/BakeOvenBrochure_web.pdf

► www.oldsalem.org/assets/files/BakeOvenBrochureForm.pdf.

American Antiquarian Cookbooks

In our world of immersion blenders, special diets, and restaurant dining, it’s easy to forget where our culinary journey started. The mission of the American Antiquarian Society is to remind us. The AAS aims to collect, preserve, and make available as complete a record as possible of all the printed materials that document the early American cooking experience. Of the 1,100 cookbooks in the AAS collection, Andrews McMeel is publishing a select 100, some in print — with introductions by contemporary experts — and others as original e-books. Each magnificent volume uncovers a chapter from the beginnings of the American culinary history.

► <http://andrewsmcmeel.com/books/cooking-food-and-drink/popular-series/american-antiquarian-cookbooks>

CHINA: FOOD MUSEUMS

The Chinese have always loved food, and have lately begun to display a keen interest in their culinary heritage. This has spawned a crop of new museums all about food, and the many ways it has been cooked across the centuries.

► <http://www.bbc.co.uk/news/magazine-25960041> <http://www.bbc.co.uk/news/magazine-25960041>

NEW YORK CITY: The League of Kitchens

The League of Kitchens is an immersive culinary adventure in New York City where immigrants teach intimate cooking workshops in their homes, and participants encounter a new culture, cuisine, and neighborhood with every experience. Each workshop offers opportunities for culinary learning and discovery, cultural engagement and exchange, meaningful connection and social interaction, and exceptional eating and drinking. Through this experience, we seek to build cross-cultural connection and understanding and increase access to traditional cooking knowledge. We're launching with a group of six phenomenal instructors from Afghanistan, Korea, Bangladesh, Greece, Lebanon, and India.

► www.leagueofkitchens.com.

LONDON: Cooking the Books

The website for all things associated with the Historic Cookery Team at Hampton Court Palace.

► <http://www.tudorcook.co.uk/>

SHAP, ENGLAND: Ivan Day's website

► <http://www.historicfood.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.