

Culinary Historians of Canada Annual General Meeting

Saturday, October 5, 2019 1 to 3:30 pm
Runnymede United Church, 432 Runnymede Road, Toronto, ON

President Carolyn welcomed all to the 25th anniversary AGM.

1. Approval of the agenda

Moved by Susan Knight, seconded by Fiona Lucas, to accept the agenda as presented.

Lori Jamieson read an acknowledgement of traditional territory where the meeting is being held.

2. Minutes of the Oct 20 2018 meeting

There should be a correction to the member's name Lisette Mallet.

Moved by Sherry Murphy, seconded Lisette Mallet to accept the minutes of the past meeting as amended. Carried.

3. President's report – Carolyn Crawford

Carolyn welcomed all to the historic 25th anniversary meeting.

4. Treasurer's report – Sylvia Lovegren

Our membership dues intake for 2018-19 was \$3473.64. Membership fees remain at \$30 for one year, \$55 for one year supporting, \$55 for two years and \$75 for two years supporting.

We took in almost \$5000 from ticketed programs (although we have no expenses yet from two of the events). I anticipate final revenue for ticketed programs will be closer to \$4000. We also took in \$883 from Frost Fair and various pop-up book sales.

Where does our membership and programming income money go? What does it support?

- Fees for our website, postal box, office supplies
- \$1000 to the Royal Agricultural Fair to sponsor the Heritage Pickle and Heritage Preserves contest every year
- \$1500 to Taste Canada to sponsor the Hall of Fame Awards every year
- Approximately \$980 annual fee for insurance for our organization and board.
- Printing flyers and handouts
- Buying refreshments, tents, banners, etc. for presentations

This was the first year we participated in the Association of Living History, Farms and Agricultural Museums conference for which travel and incidental expenses were just over \$700. Fiona noted that ALFHAM is truly a remarkable organization for saving knowledge of farming and domestic skills.

Barring any unforeseen expenses, we should again be able to run programs and outreach in 2020 very comfortably without having to withdraw money from our GIC savings account.

Moved by Mark D'Aguilar, seconded by Ellen Pekilis:

Be it resolved, by unanimous consent, that the members waive the requirement of an audit of the financial statements for the next fiscal year, and that the Corporation shall not appoint an auditor, to be effective until the next annual meeting of the members. Motion carried.

**Culinary Historians of Canada
Financial Report September 1, 2018 through August 31 2019**

				<i>Income</i>	<i>Expense</i>		<i>Totals</i>
Membership Dues				3473.64			3473.64
Operations							
	Banking Fees				-59.4		
	Business Registration Fee				-120		
	Rent, Parking				-244.88		
	AGM Expenses				-214.06		
	Printing, misc				-119.4		
	Insurance				-972		
	Postage & Mail				-173.85		
		Total Operations			-1903.59		-1903.59
Outreach/Educational Programs							
	RAWF 2018				-1136.03	-1136.03	
	Taste Canada 2018				-1532.66	-1532.66	
	Frost Fair and Markets		883.25			883.25	
	ALFAM 2019				-735.86	-735.86	
	Corn Roast 2018				-120	-120	
	OHEA				-50	-50	
	Scugog				-103.16	-103.16	
	Misc Outreach				-346.27	-346.26	
		Net Outreach				-3140.72	-3140.72
Ticketed Programming							
	Hamilton Trip 2018***				-37.79	-37.79	
	Victorian Baking 2018		1251.07		-599.95	651.12	
	Hungry for Comfort 2019		223			223	
	Maritimes French 2019		811.31		-422.43	388.88	
	Parkwood Sage 2019		1753.96		-1693.38	60.58	
	Schmecks Appeal 2019**		2192.53			2192.53	
	Victorian Cake Décor 2019**		737.2		-42.34	694.86	
	2018 Mezedes*				-163.44	-163.44	
	Victorias Birthday 2019		1064.32		-563.81	500.51	
	Waste Not 2019		305.13		-125	180.13	
	Eventbirte & Misc.				-272.88	-272.88	
		Net Ticketed				4417.5	4417.5
Positive for the Year (regular chequing account)							2846.83
Balance in GIC at August 31, 2018					7568.03		
GIC interest for the year					20.78		
Balance in Regular Checking at August 31					4681.41		
Positive for the year					2846.83		
Total cash on hand August 31, 2019					15117.05		
*Event cancelled, amounts refunded; **Add'l expenses pending; ***Stray expense prior year							

5. Membership committee report – Judy Chow

Judy has done some geographical analysis of membership. If a member wants to connect with members locally, Judy can provide those contacts. We currently have 117 paid members. Mark asked what we might do at events to encourage them to sign up right there.

Judy is going to send out a reminder email, asking members if they want to change or add information to their membership listing, including their publications.

Sylvia said there are some events being planned but she needs more help to manage programming than she has now.

6. Election of treasurer

Moved by Sue Knight, seconded by Linda Boyko that Fiona Lucas be acclaimed as treasurer for a two-year term beginning October 6, 2019. Carried.

7. Honorary Membership Award: This year's recipient is Julian Armstrong. A reporter and cookbook author, Julian has been writing on Quebec food for more than five decades. She was food editor at the *Montreal Star* and then at the *Montreal Gazette* and is the author of *Made In Quebec: A Culinary Journey* (HarperCollins, 2014) and *A Taste of Quebec* (Macmillan, 1990, updated in 2001). She is a founding member of the Association of Food Journalists and the Cuisine Canada culinary alliance. The presentation will be made to Julian at Canada's Table event at Fort York on October 19, 2019.

8. Date of next annual general meeting: September 26, 2020. It was generally agreed that Runnymede church was a good venue for the annual meeting.

9. New resources and celebration:

Fiona Lucas shared news about resources she's created in recognition of CHC's 25th anniversary. These exciting new items will gradually be added to our website in PDF format.

1. An online history of CHC in three slides shows, one for each decade (1994–2004, 2005–2014, 2015–2019).
2. An updated index to *Culinary Chronicles* (a new and expanded guide to all 71 issues of our previous quarterly newsletter, which published between 1994 and 2012; the existing index stopped at 2002.)
3. Two bibliographies: *Cookbooks and Cookbook Authors: An Evolving Bibliography of Studies, Surveys, and Auto / Biographies* and *Canadian Food and Culinary History: An Evolving Bibliography of Secondary Sources*. Fiona notes that in the past few decades, the study of historical foods, recipes, cookbooks and their authors has erupted to the extent that it's become impossible for researchers to keep up and keep track. Fiona started these specialized bibliographies a decade ago for her own use, but realized they should be shared. Capturing an ever-growing collection of this secondary source material for the use of fellow researchers, they will continue to evolve as CHC members notice missing entries and as more books and articles are published.

10. Adjournment

CHC Executive Officers, 2019–2020

- President: Carolyn Crawford
- Co-Vice-President: Samantha George
- Co-Vice-President: Sherry Murphy
- Secretary: Lori Jamieson
- Treasurer: Fiona Lucas
- Past President: Luisa Giacometti

Standing Committee Chairs

- Chair of the Program Committee: Sylvia Lovegren
- Chair of the Membership Committee: Judy Chow
- Co-Chairs of the Communications Committee: Julia M. Armstrong & Sarah Hood

Other Board Positions

- Chair of the Education Committee: Jane Black
- Chair of Strategic Planning: Ellen Pekilis
- Chair of the Outreach Committee: currently vacant
- Member at Large: Kim Mouldsdale
- Co-ordinators of Refreshments: Sherry Murphy & Carolyn Crawford
- Co-ordinator of Volunteers: Jennifer Meyer

CHC president Carolyn Crawford (left) and founder, long-serving president and incoming treasurer Fiona Lucas cut the 25th anniversary cake, baked by Monika Paradis, at the 2018 AGM. In the basket on the table are take-home samples of Carolyn's third-generation family fruitcake recipe. *Photo by Mark D'Aguilar.*



2019 Annual General Meeting

Executive reports

President's report

This year marks the 25th anniversary of the Culinary Historians of Canada. It gives me great pleasure to welcome and say thank you to CHC members who have taken the time to attend today's meeting and celebrate this milestone with us. I extend my gratitude to all members for continuing to be a part of our wonderful organization.

Events this year included sponsorship of Taste Canada and the Royal Agricultural Winter Fair; Baking for the Victorian Christmas Table at Montgomery's Inn with Sherry Murphy; attending and selling cookbooks at Frost Fair at Fort York; an 18th Century Maritime French Feast with Chantale Vechambre; working with Fort York at the Hungry for Comfort event; a bus trip, *Parkwood, Sage, Rosemary and Thyme*, to Richter's Herbs and Parkwood Estate; Food Waste -- Past and Present with Magdaline Dontosos, Luisa Giacometti and Ryan Whibbs at George Brown College, Queen Victoria's 200th Birthday Tea and most recently, Victorian Cake Decorating with Sherry Murphy and Monika Paradi.

Our executive and committee chairpersons work very hard to provide CHC members with: programming well-planned events (that often include refreshments, historic or modern); an incredible information-packed newsletter; an up-to-date and annually shared membership directory; volunteer co-ordinating; social media postings (Facebook, Instagram and Twitter); website revising and enhancing; and many more behind-the-scenes efforts to always offer our members a choice of culinary history activities. I wish to extend much deserved gratitude to our board members for lending us their many talents. I also wish to take this opportunity to thank Ryan Whibbs for his participation as Outreach Chair. Ryan has taken a new position at Assiniboine College in Manitoba and we wish him the best in his future endeavours!

As we look to 2020, your CHC board invites your suggestions and ideas for growth. We also have opportunities available for members to actively become involved in committees and activities. If there is something that interests you, speak to a board member about joining us in any capacity. All members are welcome!

Congratulations, Culinary Historians of Canada on 25 years. May we always continue to inspire appreciation and advance knowledge of Canada's food history!

Respectfully submitted by Carolyn Crawford, president

Secretary's report

It is the role of the CHC secretary to maintain our official records and archives. As we grow as an organization, so do our file boxes of meeting minutes and event records.

The University of Guelph is actively collecting resources relating to culinary history, and has agreed to take our documents into their collection for permanent storage at no cost to us. CHC can reference the files any time at the university, and we can borrow back any we might need for our own purposes such as an exhibit. We are still working out a timeline but expect to have the paper documents transferred by the end of 2019. We are creating and storing an electronic copy of all documents as well.

Submitted by Lori Jamieson, secretary



Committee reports

Report of the Program Committee

Submitted by Sylvia Lovegren, chair, Program Committee

Events & activities since AGM 2018

2018

- **Sept 6: Corn Roast and Heritage Fair.** [Montgomery's Inn, Etobicoke](#). CHC was on hand in the historic tavern and kitchen, selling cookbooks and serving treats at this annual event. **Cost: \$100**
- **Oct 29: Taste Canada Awards Gala**, Toronto: CHC once again sponsored the Taste Canada Hall of Fame Awards / Le Temple de la Renommée des Saveurs du Canada. There are two annual Hall of Fame Awards: one to recognize current living authors and the other for authors deserving of posthumous appreciation. **Cost: \$1,533.**
- **Nov 11: Royal Agricultural Winter Fair**, Toronto: Our annual Remembrance Day appearance, discussing the Home Front during World Wars I and II. Also, the winners of the Heritage Preserving Competition, sponsored by CHC, were on display at the Fair. **Cost: \$1,136**
- **Nov 24: Baking for the Victorian Christmas Table**, Campbell House. CHC board member and historic cook Sherry Murphy led the third annual hands-on exploration of seasonal recipes dating from the Victorian period. **Attendance: 19. Revenue: \$651**
- **Dec 1: Frost Fair**, Fort York National Historic Site, Toronto: A chance to stroll through historic buildings with merchants selling heritage-inspired products and reproduction pieces. CHC was in attendance with food samples, recipes and cookbooks for sale. **Revenue: \$505.**

2019

- **Jan 26: An 18th-century Maritime French Feast**, Ralph Thornton Centre, Toronto: A hands-on historic cooking workshop at Ralph Thornton Community Centre in Toronto led by chef and historic cook Chantal Véchambre. **Attendance: Sold out. Revenue: \$389**
- **Feb 23: 2nd annual Hungry for Comfort: Surviving a Canadian Winter**, Fort York National Historic Site, Toronto: Food enthusiasts explored how different peoples survived Canada's bitter winter. This year, the spotlight was on the Afro-Canadian stories. CHC organized a preserving and baking competition. **Attendance: Sold out. Revenue: \$223**
- **Mar 23: Parkwood, Sage, Rosemary and Thyme:** A bus trip from Toronto at 9 a.m. and returning at 6 p.m. to explore the history and use of herbs at Richter's Herbs in Goodwood, ON and the Parkwood Estate in Oshawa. **Attendance: 20. Revenue: \$61.**
- **Ap 10: Food Waste—Past and Present:** George Brown College Canada is among the worst countries globally in wasting food. How did we deal with food waste in the past? How can

we individually make a difference? How can the food-supply chain reduce its footprint? The presenter was Magdaline Dontosos. **Attendance: 19. Revenue \$180.**

- **May 18: Queen Victoria's 200th Birthday Tea:** Montgomery's Inn. CHC celebrated a royal bicentennial with a festive event, including a full tea highlighting appropriate historical recipes. Fiona Lucas (co-editor of *Catherine Parr Traill's The Female Emigrant's Guide*) discussed Victorian teatime traditions, and professional Royals-watcher Patricia Treble of [Write Royalty](#) discussed our fascination with Queen Victoria and her descendants then and now. **Attendance: Sold Out. Revenue: \$528.**
- **Sept 21: Victorian Cake Decorating.** Montgomery's Inn. CHC members Monika Paradi and Sherry Murphy present a workshop for just 15 people. Admission: \$45-\$50

Upcoming activities

2019

- **Oct 5: The 25th Annual General Meeting.** Runnymede United Church, 432 Runnymede Road (Toronto)
- **Sat, October 19: Schmecks Appeal, the Culinary Legacy of Edna Staebler.** Waterloo, Ontario. Rose Murray, CHC Lifetime Member and Edna's friend, will reflect on the life and food writing of this illustrious Canadian culinary icon, with lunch cooked from Staebler's books, such as *Food That Really Schmecks*. Afternoon program at Joseph Schneider House on traditions of apple drying. Admission \$110-117.
- **Sun, October 27: Taste Canada Awards Gala,** Fairmont Royal York Hotel, Toronto: A celebration of the best Canadian food writing in English and French. CHC sponsors the Taste Canada Hall of Fame Award, which are announced at the Gala. Admission: \$80-\$125.
- **November 1-10: Remembrance Day at the Royal Agricultural Winter Fair,** Exhibition Place, Toronto: Presentation: Details TBA. Free with RAWF admission (\$16-\$27.50). CHC will also sponsor the heritage categories in the preserving competition.
- **Sat, November 16: Baking for the Victorian Christmas Table,** Montgomery's Inn. CHC board member and historic cook Sherry Murphy will once again lead a hands-on exploration of seasonal recipes dating from the Victorian period. Admission: \$55-\$65. Details TBA.
- **Wed, December 4: [Lenore Newman: Lost Feast: Culinary Extinction and the Future of Food.](#)** Culinarium Research Centre, UofT Scarborough. Lenore Newman will talk about her new book about the foods that humans have literally loved to death. She will also discuss the "extinction dinners" she designed to recreate meals of the past or project how we might eat in the future. Her talk is co-sponsored by Culinary Historians of Canada and Culinarium Research Centre at UofT Scarborough. Details TBA, admission free.

2020

There are a number of events in the planning stages – stay tuned!

- October/November: Taste Canada Awards Gala
- November: Remembrance Day at the Royal Agricultural Winter Fair and RAWF Preserving Competition
- November: Baking for the Victorian Christmas Table

We are hopeful that additional members will be interested in working with the Program Committee to help make additional events happen. Different ideas and approaches are most

welcome! Special thanks to Sherry Murphy and Monica Paradi for their Victorian baking events, to Sarah Hood for planning the Victorian Tea, to Lori Jamieson for planning Schmecks Appeal and to Lisa Giacometti for Food Waste and to everyone who helped!

Report of the Membership Committee

Submitted by Judy Chow, chair, Membership Committee

An objective of the membership committee during the past year has been to assess the geographical clustering of members as there have been suggestions to set up local chapters. The board has also attempted to hold events outside of Toronto, where feasible, to reach members residing outside the metropolitan area.

In addition to promoting the benefits of membership at CHC-sponsored events, we also presented an information table at the Ontario Home Economics Association conference in London on March 23. CHC was successful in gaining several new members as a result.

Membership statistics

- 495 names on our mailing list (non-members)
- 285 current and past members, including 117 members who have paid dues during past 2 years

Members from across Canada – British Columbia (9), Alberta (2), Yukon (1), Quebec (4), New Brunswick (1), Nova Scotia (1); majority live in Ontario

International members – USA (6), France (1)

Ontario

- Toronto (129) + GTA [Durham, Peel, Halton, York regions] (24) = 153 (54% of members)
- Kitchener-Waterloo, Cambridge, Stratford = 12
- Kingston = 8
- Ottawa = 7
- Guelph, Elora = 6
- London = 5

Report of the Communications Committee

Submitted by Sarah Hood and Julia Armstrong, co-chairs, Communications Committee

Historic Cookbooks

We have been working to digitize to modern standards a collection of historic cookbooks originally scanned through the generosity of Mary Williamson. We are pleased to be able to announce that they will soon be published in searchable form on our website.

Website

- The CHC website (culinaryhistorians.ca) has been kept up-to-date, with revisions made at least monthly.
- Significant additions and revisions have been made with the help of Fiona Lucas to the section where past issues of the CHC's Culinary Chronicles are published.
- The "Hall of Fame" section has been redesigned and upgraded.

Social Media

- The CHC Facebook group, with 1,478 members, has become a vital and active resource for those interested in Canadian culinary history.
- CHC maintains accounts on Instagram (718 followers at @CulHistCanada) and Twitter (865 followers at @CulHistCanada). However, our activity is low; this is an area where the committee would gladly welcome more volunteers.
- CHC uses Eventbrite as our event ticketing platform. It charges ticket-buyers a minimal fee, but provides a very efficient service and attracts many event participants from outside our core group.

Publications

- CHC members received their 2019 Membership Directory on January 1, 2019.
- The committee produced substantial handouts for various CHC events, including Queen Victoria's 200th Birthday Tea and Baking for the Victorian Christmas Table.
- Our promotional postcards were distributed at numerous events to several hundred people.
- Digestible Bits and Bites (the monthly CHC e-newsletter) was disseminated to more than 1,000 people monthly. (*see following report on the newsletter*)

Report on Bits and Bites newsletter

Prepared by Sarah Hood, newsletter editor

Digestible Bits and Bites is the monthly e-newsletter of the Culinary Historians of Canada. It is distributed free of charge on the first day of each month to CHC members, media and other recipients who have specifically requested to receive it. Submissions are welcome, and should be submitted by the 25th of the month prior to the issue release date, to cadmus@interlog.com.

Newsletter Committee 2018-2019

The CHC newsletter is produced with the assistance of a talented volunteer team, and their dedication is greatly appreciated. New committee members are always welcome, especially those

from outside the Toronto area. Interested CHC members should contact Sarah Hood (cadmus@interlog.com).

Proofreading & Conferences Section: Julia Armstrong
 Events: Jane Black, Lori Jamieson, Sarah Hood, Carolyn Crawford
 Book Review Editor: Elka Weinstein
 Book Reviewers: Luisa Giacometti, Gary Gillman, Sarah Hood, Fiona Lucas, Laura Reilly, Elka Weinstein

Recipients

Oct 2016	Oct 2017	Oct 2018	Oct 2019	
188	209	230	285	Current and recent CHC members
104	97	91	127	Media
<u>304</u>	<u>391</u>	<u>430</u>	625	Other subscribers
596	697	751	1,037	Total recipients

Digestible Bits & Bites Mailing Dates 2017-2018

- Oct 1, 2019
- Aug 31, 2019
- Aug 1, 2019
- Jul 1, 2019
- Jun 2, 2019
- May 1, 2019
- Apr 1, 2019
- Mar 1, 2019
- Feb 1, 2019
- Jan 1, 2019
- Nov 30, 2018
- Nov 1, 2018

Book reviews

The book review team added 19 reviews to the roster in the past year; 64 in total are now posted to our website at Culinaryhistorians.ca.

Additional mailings

CHC's mailing lists are maintained in accordance with Canada's Anti-Spam Legislation. Neither lists nor individual email addresses are shared with other organizations. CHC limits mailings to matters that directly relate to CHC events and activities. Apart from the newsletter, in 2018-2019, CHC sent an additional two notices to members and only one to non-members.

- September 29, 2019: AGM reminders to members and non-members
- September 22, 2019: AGM notice with notice of lapsed membership or confirmation of membership in good standing to all member