



## Program refreshments

### Annual Meeting, celebrating 25 years for CHC

*October 5, 2019*

Drinks were coffee, tea, and lemonade and water.

Monika Paradi made a vanilla and chocolate slab cake iced with butter cream. Sherry Murphy made a Bride's Cake (1859 by Isabella Beeton). The cake was with fruit and layered with marzipan and iced with royal icing.

Carolyn Crawford made a fruitcake from her grandmother's recipe, iced with royal icing and individually wrapped with marking ( AGM date and 25th year ) on each and for all to take home.

### Schmecks Appeal: the Culinary Legacy of Edna Staebler

*October 19, 2019*

#### **Mother's Afternoon Tea Cakes**

*"We only got what was left of these after the company ladies had gone home..."*

Staebler, Edna: Food That Really Schmecks, p 185

#### **Bran Gems**

Staebler, Edna: Food That Really Schmecks p 186

#### **German Buns**

*"Popular at Mennonite funerals."*

Staebler, Edna: Food That Really Schmecks p 189

#### **Norm's Date and Nut Drops**

*"These are crisp and have a good flavour. You can't stop at one or two."*

Staebler, Edna: More Food That Really Schmecks, p 203

#### **Grandmother Bomberger's Molasses Cookies**

*“Grandmother Bomberger got this recipe from an earlier Grandmother Bomberger.”*  
Staebler, Edna: More Food That Really Schmecks, p 209

All made by Lori Jamieson

Schnitzed (dried) apple cake), made by staff at Joseph Schneider House, Kitchener

## **Victorian Christmas Baking workshop at Montgomery’s Inn**

*November 16, 2019*

Drinks were tea, coffee, apple cider, and water.

Refreshments were plum pudding and raspberry sauce, plum Cake and Queen’s cakes, hard gingerbread cookies, sugar cookies and almond macaroons. A 12th Night Cake was made for display. All recipes were historic. Thanks to volunteers helping with refreshments and baking: Sherry Murphy, Pat Currie, Tess Sciberras and Monika Paradi.

## **Family Day at Fort York, Toronto**

*February 17, 2019*

The theme for CHC was presenting cookbooks from all decades but focusing on recipes from the Wimodausis Cook Book.

Carolyn Crawford and Sherry Murphy baked about two dozen of each 10 recipes chosen from this cookbook for sale at the event. Cookies included: spiced gingerbread cookies, chocolate vanilla pinwheels, oatmeal raisin cookies, orange sugar cookies, and coconut meringue cookies.

## **Book Launch of THE KITCHEN by John Ota**

*March 5, 2019*

Refreshments served was coffee, tea, water, red and white wine

Baking items were:

- Apple Custard Pie and Plain Meringue cookies with rosewater (from the house of Thomas Jefferson ) Virginia, U.S.
- Meatloaf and Buttermilk Biscuits from the kitchen of Elvis Presley in Memphis
- Prize winning Shortbread from the kitchen of Spadina House in Toronto

Volunteers: Sherry Murphy, Tess Schirrbas, Sylvia Lovegren, John Ota, Fran Ota, Jennifer Meyer, Kathy Chant