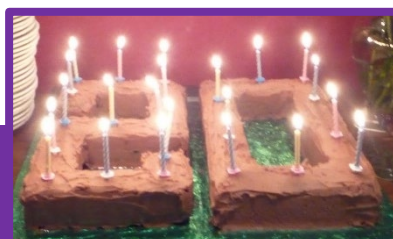




20 Years!

Culinary Historians of Canada

Part Two – 2005 to 2014



First Banner

CHO bought a big banner and started attending fairs and other events with it as part of a new outreach initiative.

L to R:

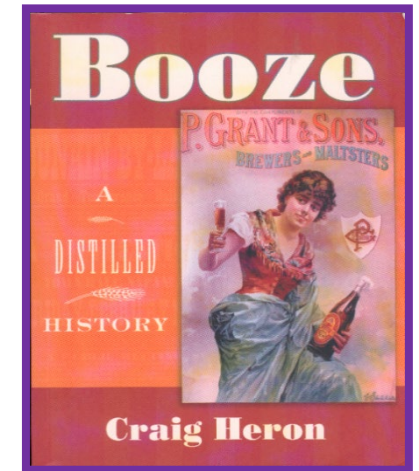
Mya Sangster, Eva MacDonald, Amy Scott

Photo taken at the Stratford-Perth Museum event "Flavours of Perth."



If you are a cookbook collector,
enjoy cookery or just like to read
cookbooks, then you won't want to miss

THE ONTARIO HISTORICAL SOCIETY'S ANNUAL COOKBOOK CAPER



"Tavern in the Town" was an evening with Dr Craig Heron, who talked about his new book, *Booze: A Distilled History*.

Liz Driver with **Craig Heron**

In April, CHO again was at Doon Heritage Crossroads for a regional ALHFAM day. **Liz Driver** and **Eva MacDonald** collaborated on "Interpreting Historic Recipes."



Martin House, c1820





Celebrating the Culinary Heritage of Peterborough and Area

Saturday 24 September 2005
10:00 am to 4:30 pm

Langton, Moodie, O'Brien, Robinson, Stewart, Strickland, Traill
... their names are still famous in Ontario.

The Peterborough area we know today emerged from the farms, homes and villages of these intrepid British settlers of the backwoods; their memoirs, sketches, artifacts and recipes exemplify the early settlement of this part of Ontario.

Programme

- 9:00-10:00 Sign in at St Andrew's United Church, 441 Rubidge Street
Refreshments from Catharine Parr Traill's *The Female Emigrant's Guide*, 1854
- 10:00-10:15 Welcome: Gale Fewings, Curator of Hutchison House Museum, and Liz Driver, President of Culinary Historians of Ontario
- 10:15-10:45 Keynote speaker: Michael Peterman, Professor of English, Trent University, Peterborough: *Better Bread or Better Books; or, Why Our Pioneer Writers Matter*
- 10:45-11:05 Jodi Aoki, student in Canadian Studies and Native Studies M.A. Program, Trent University, Peterborough: *Culinary Themes in the Writings of Frances Stewart, Genteel Pioneer of Douro Township*
- 11:05-11:25 Alison Norman, PhD candidate, Ontario Institute for Studies in Education, University of Toronto: *'It is fit for the table of the most fastidious epicure': Culinary Exchange between Natives and Settler Women in Mid 19th-Century Upper Canada*
- 11:25-11:45 Liz Driver: *Eating History: The Meaning Behind Today's Lunch*
- 12:00-1:30 Lunch at St Andrew's United Church, menu selected from local Peterborough church cookbooks
- 12:45-1:15 Tours of Hutchison House and start of Used Cookbook Sale at museum, 270 Brock Street

- 1:30-1:50 Fiona Lucas, Co-founder Culinary Historians of Ontario: *A Mini Reassessment of Catharine Parr Traill's Female Emigrant's Guide, 1854*
- 1:50-2:10 Shelley Boyd, PhD candidate, McGill University, Montreal: *'The Change in Soil and Situation': Catharine Parr Traill's Kitchen Garden*
- 2:10-2:20 Conclusion
- 2:30 Annual General Meeting of CHO at St Andrew's United Church; after brief AGM, members join others at Garden Party
- 2:30-4:30 Garden Party at Hutchison House, tours of Hutchison House, and continuation of Used Cookbook Sale

The big event of 2005 was the "Culinary Heritage" symposium in Peterborough.



L to R:

Shelley Boyd

Jody Aoki

Liz Driver

Fiona Lucas

Michael Peterman, keynote speaker

Gail Fewings, curator, Hutchison House

Photo taken in St Andrew's Church

First Directory

Culinary Historians of Ontario

Membership Directory 2005

Culinary Historians of Ontario
260 Adelaide Street East, Box 149
Toronto, ON M5A 1N1

culinaryhistorians@uoguelph.ca
www.culinaryhistorians.ca

Printed January 2007

2005 | Culinary Heritage of Peterborough

L to R: **Fiona Lucas**, Past President; **Bob Wildfong**, Treasurer; **Liz Driver**, President; **Maggie Newell**, Secretary; **Amy Scott**, Vice President



Sept 2005 – Sept 2007 | 2nd Board of Directors

First Annual Spring Lecture with the Ontario Historical Society



"Community Responses to Changing Foods in Panniqtuuq" with guest speaker **Dr Lynette Hunter**

Photos taken at Ontario Historical Society



L to R: **Liz Driver**, **Lynette Hunter**; and **Fulvia della Schiava** and **Irene Herzuk** of the program committee

Caribou stew made by Lynette for participants



Christmas Food in Historic Riverdale

Tuesday, 28 November, 7:30 pm
St Matthew's Church
 (in the Parish Hall, behind the church)
 135 First Ave, Toronto

Join the Culinary Historians of Ontario and the Riverdale Historical Society for a festive and informative evening!

Riverdalian and retired University of Toronto professor **Gerald Whyte** will set the scene by talking about the local food stores, market gardens, and dairies. CHO President **Liz Driver** will trace the evolution of Victorian Christmas food traditions through historic Riverdale cookbooks.

Bring your favourite old cookbooks for Liz to consider their historic (not monetary) value at the *Antique Cookbooks Roadshow*.

Everyone will enjoy Christmas treats prepared by RHS volunteers from old Riverdale cookbooks!

By car: First Ave is a one-way street, heading east, between Broadview and Logan, just south of Gerrard. There is street parking on First, Logan, and Gerrard, and a city parking lot on Gerrard. **By TTC:** Streetcar 506 along Gerrard to Logan; walk one block south and two blocks west.

Free admission for members of CHO, RHS, and St Matthew's Church. \$5, non-members. Refreshments extra. No pre-registration necessary.



The Culinary Historians of Ontario

FOODS OF A FRENCH VILLAGE

An Illustrated Talk

by **Pierre Laszlo**

Professor Emeritus, École polytechnique de Paris, and l'Université de Liège, Belgium

We welcome Professor Laszlo back to Toronto!

Pierre Laszlo has lived in Sénergues, France, for a dozen years. Learn about such fascinating regional and ritual specialties as *confit de canard*, *farçous*, *rissoles aux pruneaux*, *aligot géant* & *saucisse-aligot-vin de Marcillac*

Thursday, 25 May 2006
 7:00 – 9:00 pm
 \$10 members, \$12 non-members

MONTGOMERY'S INN MUSEUM
 4709 Dundas Street West, at Islington
 [free parking or Islington North bus]

All welcome!

For additional information, please call (416) 534-1405 or email lucasf@sympatico.ca. No need to RSVP.

Toronto Culture



Gerald Whyte
 and **Liz Driver**

The big event of 2006 was "Picnic on the Grand" at Ruthven National Historic Site, Cayuga.

Organizing committee, L to R:

Liz Driver

Rosemary Kovac

Ruthven volunteer

Edwin Rowse

Maggie Newell

Marilyn Havelka, curator, Ruthven NHS

Amy Scott

(**Mya Sangster** absent)



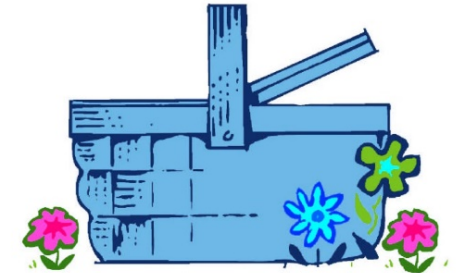
Savoury and sweet plates for the 1916 picnic lunch.



Ruthven Park National Historical Site and
the Culinary Historians of Ontario present

Picnic on the Grand: Exploring Food History

*Activities are based on Thompson family records,
archives, recipe books and period research.*



Saturday August 19, 2006
10:00 am - 4:00 pm

Enjoy a day at Ruthven Park, a 1500 acre country estate along the Grand River. This special event includes: a Mansion tour with an emphasis on food history, behind the scenes tour of the basement, grounds tour including the former kitchen garden, discussion of Thompson WW1 travels, a delicious picnic lunch based on a 1916 menu, children's activities, sale of market produce, music and more.

Tickets sold in advance by contacting Ruthven.

Adults: \$20.00, Members of the Land Trust and Culinary
Historians: \$16.00, Children (12 and under): \$10.00.

Pre-register early by phone, fax or email to ensure ticket
availability. Event held rain or shine. Bring a lawn chair
and blanket and enjoy the picturesque setting!



Ruthven Park NHS, 243 Haldimand Hwy. #54,
Cayuga, Ontario N0A 1E0 • 905.772.0560
email: ruthven.park@sympatico.ca
www.ruthvenpark.ca

A project of the Lower Grand River Land Trust Inc.

2006 | Ruthven: Picnic on the Grand

Culinary Chronicles

The Newsletter of the Culinary Historians of Ontario

Autumn 2006

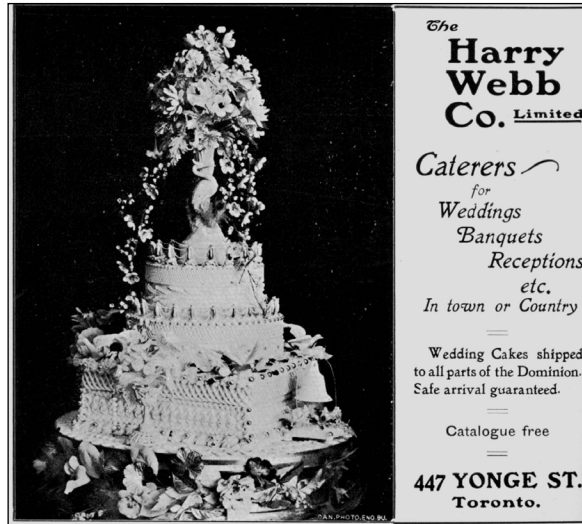
Number 50

Advertisement for Harry Webb wedding cakes in *Types of Canadian Women* by Henry Morgan. Toronto: Wm. Briggs, 1903.

(Courtesy of Mary F. Williamson)



Our Fiftieth Newsletter!



Contents

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"Prime Minister to the Interior": Thomas and Harry Webb, for Eighty Years Bakers, Confectioners, Caterers and Restaurateurs		Two Award-Winning Culinary Histories	
Mary F. Williamson	5-7	Fiona Lucas	13
My Manitoulin Island Visit, or "What I Ate On My Summer Vacation"		Exploring Canadian Food Trends and the Future of Food	
Maggie Newell	8-9	Carrie Herzog	14
Edna Staebler, 1906-2006: A Canadian Twentieth-Century Culinary Pioneer		1876 Bill of Fare; Culinary Whatzits	15
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		CHO Program Review: "Picnic on the Grand: Exploring Food History at Ruthven Park"	
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Fiftieth Newsletter

The quarterly newsletter started as a four-pager in 1994; by spring 2004 it had become sixteen or twenty pages. Later, some issues were even twenty-four pages. The field of Canadian historical food studies had similarly expanded, so the newsletter was able to include a wide variety of research topics from many writers and historians living coast to coast to coast.

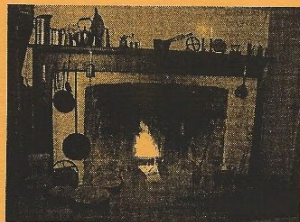


Amy Scott
doing
outreach
at Withrow
Park,
Toronto

Montgomery's Inn and the Culinary Historians of Ontario present:

An Evening with Dorothy Duncan

Canadian Food from an Advocate's Perspective



On this special evening, in the 1838 tavern and kitchen of Montgomery's Inn, Dorothy Duncan will take us through her inspiring career as an advocate for the history of Canadian food. In her many roles - from Curator at Black Creek Pioneer Village to Executive Director of the Ontario Historical Society - she has promoted the country's historic food to diverse audiences. Her expertise in equipping historic kitchens at Montgomery's Inn, Fort York, Colborne Lodge, and other sites has shaped the experience of cooks and visitors alike. Her latest books are *Nothing More Comforting: Canada's Heritage Food* (2003) and *Canadians at Table* (2006).

Thursday, May 24, 7 p.m.

\$12.00 per person, or
\$10.00 Friends of Etobicoke's Heritage + Culinary Historians
Includes refreshments. Call 416 394-8113 for information.

Montgomery's Inn
4709 Dundas Street West
(at Islington)

TORONTO Culture



Edna Staebler, 1906–2006

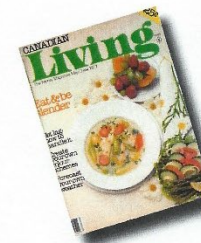
Edna was the subject of the February program, delivered by **Carrie Herzog**.

CULINARY HISTORIANS OF ONTARIO AND THE ONTARIO HISTORICAL SOCIETY
PRESENT THE SECOND ANNUAL SPRING LECTURE

30 YEARS OF COOKING WITH *CANADIAN LIVING* MAGAZINE A LECTURE WITH ELIZABETH BAIRD

Monday, April 2, 2007
7 p.m.

at the John McKenzie House,
34 Parkview Ave., Willowdale



Register now to secure your seat for this much-anticipated lecture!

Elizabeth Baird will speak about Canadian food trends of the past three decades, as pictured on the covers and in the articles and advertisements of *Canadian Living* magazine. As Food Editor of the magazine since 1987, host of Food Network Canada's television series "*Canadian Living Cooks*" and author of best-selling books about Canadian cooking, Elizabeth has had an enormous influence in kitchens across the country, from her home base in Toronto. Included in the admission price are party sandwiches and "dainties" (squares & cookies) made from Elizabeth's favourite *Canadian Living* recipes.

\$10 CHO and OHS members; \$12 non-members.

Space is Limited.

Pre-Registration required with Visa, American Express or MasterCard.

Call Rob Levery at the OHS – 416.226.9011, or rlevery@ontariohistoricalsociety.ca

Free street parking

The John McKenzie House is located two blocks north of the North York Centre subway stop

2007 | Some Programs



A few of us were extraordinarily lucky to have a week-long workshop at Massey College on the “Study of Cookbooks” with American food historian, **Barbara Wheaton**.

Mya Sangster (left) planned and executed a wonderful historic meal for participants.



2007 | Barbara Wheaton: Study of Cookbooks

CULINARY HISTORIANS OF ONTARIO

Join Us!

*Learn about the history of food and
beverages in Canada*

*Attend talks, conferences, historical
cooking workshops*

*Visit historic site museums with
working kitchens*

Cook from historic recipes

Membership Benefits

- Receive the quarterly newsletter, *Culinary Chronicles*, with articles on culinary history, book reviews, recipes and more
- Attend CHO events at special member's rates
- Receive up-to-date information on food history happenings
- Join a network of people dedicated to the culinary history of Ontario and Canada

New
leaflet



Top Row, L to R: **Amy Scott**, Vice President; **Joan Moore**, Membership, **Maggie Newell**, Secretary
Bottom Row, L to R: **Liz Driver**, Programs, **Fiona Lucas**, President, **Bob Wildfong**, Treasurer

Sept 2007 — Sept 2009 | 3rd Board of Directors

Mary Williamson was awarded honorary membership in recognition of her exemplary service to CHO and for excellence in the field of culinary history. She was a frequent contributor to the newsletter and speaker at programs, played a crucial role in the first website and helped towards our early financial health and national profile.

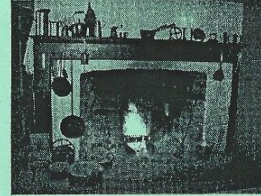


Mary Williamson (right) studies *The Practice of Cookery*, 1830 edition, by Mrs Dalgairns, with **Mya Sangster**

Montgomery's Inn and the Culinary Historians of Ontario present:

Frolics with Food

A lecture by Fiona Lucas and Mary Williamson



The Frugal Housewife's Manual by "A.B. of Grimsby" (Toronto, 1840) was a cookbook for women who fed large families, farm workers and boarders, and who provided food for special community events, from church picnics and bazaars to barn-raisers and apple-drying bees. The evening begins with an open hearth cooking demonstration of A.B.'s recipes in the Inn's historic kitchen.

Thursday, September 27, 7 pm

\$12.00 per person, or
\$10.00 for Friends of Etobicoke's Heritage and CHO members
Includes refreshments made from A.B.'s cookbook!

Call 416 394-8113 for information.

Montgomery's Inn
4709 Dundas Street West
(at Islington)

 **Toronto Culture**



Mrs Dalgairns's Scottish Cookery Book

A lecture by Mary Williamson




Mrs Dalgairns (born in P.E.I.) observed from her home in Dundee, that its port welcomed ships from around the world and their contents were finding their way into Scottish recipes. Besides telling Mrs Dalgairns's story, Mary will look at the menus of the Scots in Upper Canada, whose recipes allowed them to feast on a broad range of these fusion foods.

Thursday, January 25, 7 p.m.

\$12.00 per person, or
\$10.00 for Friends of Etobicoke's Heritage and
Culinary Historians of Ontario
Includes treats made from Mrs Dalgairns's cookbook

Call 416 394-8113 for information.

Montgomery's Inn
4709 Dundas Street West
(at Islington)

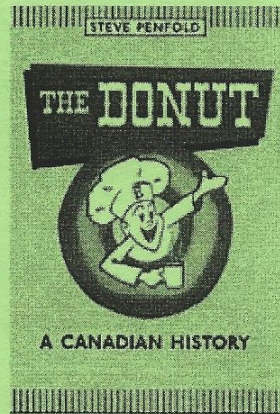
 **Toronto Culture**



2007 | Honorary Member Mary Williamson

The Donut and the Making of Convenience

A lecture with Steve Penfold
Montgomery's Inn Museum, 4709 Dundas St W, Toronto
Monday, April 14, 7 pm



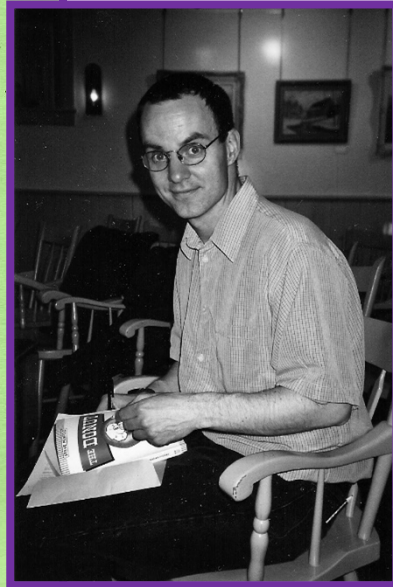
Penfold will examine the donut's connection to the development of car culture after World War II. An assistant professor in the Department of History at U of T, he has just seen published *The Donut: A Canadian History*. Afterward, enjoy homemade doughnuts cooked over the open hearth or Tim Horton's donuts, tea or coffee.
\$10 CHO members + Friends of Etobicoke's Heritage;
\$12 non-members. Cash payment at door. Pre-registration advised: 416 394-8113, montinn@toronto.ca

TO
LIVE
WITH
CULTURE

Culinary Historians of
Ontario
TORONTO Culture



Steve Penfold



2008 was exceptionally
rich in programs, as
you'll see in the
following slides.

Fiona Lucas and
Leslie Howsam

Upcoming Lecture on *Mrs Beeton's Famous Cookbook*

Tuesday, May 6, 2008
7:00 pm

at the John McKenzie House
34 Parkview Avenue, Willowdale, Ontario

The Ontario Historical Society will host the third annual spring lecture
of the Culinary Historians of Ontario

*"Recipes Revised: 19th Century Editions of
Mrs Beeton's Book of Household Management"*

delivered by Leslie Howsam, Professor, Department of History, University of Windsor
and President of the Canadian Association for the Study of Book Culture.
Howsam will discuss how Isabella Beeton's books morphed through the 19th century,
while retaining her name and solidifying her image.

The event includes refreshments made from Beeton's recipes.

The Ontario
For more info



Mrs Beeton
lsociety.ca

2008 | Some Programs

Despite a huge February snowstorm, lots of people still made it out to celebrate the **three-hundredth birthday of Hannah Glasse** and her influential 18th-century cookbooks. CHO and Fort York co-hosted.



2008 | Fort York: Tribute to Hannah Glasse



First Mad for Marmalade

In March 2008, CHO and Fort York co-hosted a little program about orange marmalade – which turned into ten annual programs.

Gary Draper stirring marmalade made with bitter oranges from Mya Sangster's ancient and gnarled tree in her greenhouse.

2008 | Fort York: 1st Mad for Marmalade



Liz Driver and **Edwin Rowse** opened their mid-19th-century farmhouse for the first of six annual "Picnics in Prince Edward County." The farmhouse restoration has come a long way since that first summer.



2008 | 1st Picnic in the County

A narrated slide show with Herb Kingston
"RIGHT TO YOUR FRONT DOOR"
 The Home Delivery Business of Milk in Days Gone By



Montgomery's Inn Museum
 4709 Dundas St W, Toronto

Thursday, October 9, 7 pm

Herb Kingston used to help his Dad deliver milk in his horse and wagon for Blantyre Dairy. The grown-up Herb drove for Blantyre Dairy, Silver-wood's Dairy and Simpson's department stores. Herb has an astonishing collection of photographs, stories and memories of delivering milk to Toronto homes.

**Contraband and Controversy:
 The Fight for Spread for Our Bread**

An illustrated lecture on the margarine wars in Canada
 by Nathalie Cooke



Promoting Canada Packers Margene

Thursday, 27 November, 7 pm

Campbell House Museum
 160 Queen Street W, Toronto
 (at Osgoode Subway Stn)

416 597-0227
campbellhouse@bellnet.ca
www.campbellhousemuseum.ca

Margarine, invented in 1869, has been the focus of culinary (or perhaps, more accurately, chemical) creativity, contrivance and competition during the past two centuries. Despite a charged history that involves rhetoric reminiscent of liquor prohibition debates, a version of this product is likely in our home refrigerators at this very moment.

Quebec's recent decision to lift the ban on coloured margarine provides closure to the heated history of this edible oil product in Canada. Nathalie Cooke will take us on an illustrated journey of Canada's margarine wars, offering glimpses of the home economists who personified Brenda York (of Margene) and Marie Fraser (of the Dairy Foods Service Bureau), and a sense of why housewives and farmers, politicians and protesters felt compelled to fight for the right spread for their bread.

Cooke is Associate Dean of Arts at McGill University in Montreal. She is editor of the forthcoming *What's to Eat: Essays in Canadian Food Culture* and is currently writing a book on the food spokespersons in Canada - fictitious characters, like Betty Crocker, who put a friendly face to the name of a product or promotion.

\$10 members; \$12 non-members. Refreshments include buttery(!) shortbread in honour of Sir William Campbell's Scottish roots. Cash at the door.



Culinary Historians of Ontario



Toronto's city of milk, yet the by-laws of the clip clop wheels of her wagon. A man's 8-quart summer night. He came a voice. It wasn't until my-law which pre-ly, my father gave milk."

Heritage; \$12 non-members. Refreshments include buttery(!) shortbread in honour of Sir William Campbell's Scottish roots. Cash at the door.

historians of



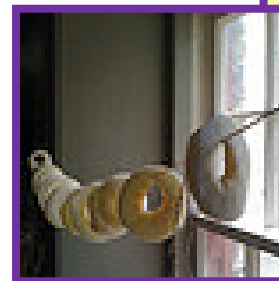
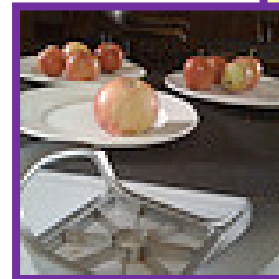
TORONTO Cul

Cookbook Caper
 Sunday, November 23rd, 2008 1:00-4:00 p.m.
 The John McKenzie House
 34 Parkview Avenue, Willowdale

The Ontario Historical Society's annual cookbook sale features hundreds of old and new books on a variety of food topics. There will also be a tearoom hosted by the Culinary Historians of Ontario, where bargain hunters can relax with a pot of tea and delicious homemade scones and sweets while looking over their purchases. If you have cookbooks you would like to donate to this fundraising event, please call the OHS.

For more information call 416.226.9011
info@ontariohistoricalsociety.ca
www.ontariohistoricalsociety.ca
www.culinaryhistorians.ca
 34 Parkview Avenue, located north of Sheppard Avenue, south of Finch Avenue, 1 block east of Yonge Street.
 For further directions call 416.226.9011
 Two blocks north of the North York Centre subway stop
 Free street parking

Bob Wildfong leading an apple tasting



Apples, Apples, Apples ... Apple-icious

Saturday, September 13, 2008
 1:00 to 4:30 pm
 Montgomery's Inn Museum

- taste local historic apple varieties
- participate in an apple drying bee
- sip apple cider in the old tavern
- listen to a talk on historic apple varieties
- watch hearth cooking demonstrations

- enjoy warm Apple Bread Pudding with Custard in the Tearoom and Dried Apple Cookies fresh from the bake oven

AND MORE APPLE-ICIOUS ACTIVITIES!

Call 416 394-8113 for information.

\$10 members of Culinary Historians of Ontario
 \$12 non-members



TORONTO Culture



Seeds of Diversity

4709 Dundas Street West, just north of TTC Islington Station. Free parking.

Culinary Historians of Ontario

2008 | Some More Programs



Mya Sangster was recognized for planning many programs, leading many workshops and baking many refreshments. Her exemplary commitment to the exploration of historical recipes and cookbooks and to the proper practice for both down-hearth cooking and using a bake oven continues to inspire many members.

Mya often takes her skills to ALHFAM (Association for Living Historical Farms and Agricultural Museums), JASNA (Jane Austen Society of North America) and the annual Domestic Skills Symposium at Genesee Country Village (New York State).



2008 | Honorary Member Mya Sangster



Mise en place for **Rich Plum Cake** from *The Frugal Housewife's Manual*, Toronto, 1840. The final decorated cake, made by **Mya Sangster**, **Amy Scott** and **Fiona Lucas**, was ceremonially cut at the official party at The Market Gallery in St Lawrence Market.

The Market Gallery for the Launch of Toronto's 175th Birthday

L to R:

Rita Davies, Executive Director, City of Toronto Cultural Services;
Fiona Lucas, CHC; **Mayor David Miller**; **Pam Wolner**, Curator,
 Market Gallery; **Ulana Baluk**, Curator, Todmorden Mills



2009 | Toronto's 175th Birthday Cake



First Marmalade Competition

Tasting 3 quidonday pastes with **Mya Sangster**



First Marmalade Marketplace

Linda Penrose and **Donna Penrose**



2009 | Fort York: 2nd Mad for Marmalade

The big event of 2009 was the Culinary Landmarks Conference.

The biggest program the Culinary Historians has ever organized was the conference to celebrate the publication of Elizabeth Driver's monumental contribution to Canada's historical culinary studies, *Culinary Landmarks: A Bibliography of Canadian Cookbooks, 1825–1949*.



Liz Driver

Culinary Historians of Ontario

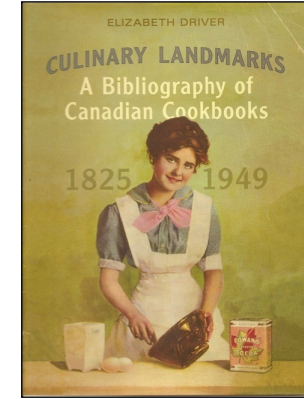
CULINARY LANDMARKS

A conference to celebrate the publication of Elizabeth Driver's *Culinary Landmarks: A Bibliography of Canadian Cookbooks, 1825–1949*

May 1–3, 2009
Toronto, Ontario

What are the unanswered questions
about Canadian cookbooks?

Conference Program



Friday, May 1 – 5:00 to 7:00 pm
RECEPTION FEATURING TRADITIONAL CANADIAN FOODS
Massey College Common Room, University of Toronto
4 Devonshire Place, at Hoskin Ave

Saturday, May 2
9:15 am to 5:00 pm
PRESENTATIONS
First Floor Auditorium, Faculty of Information, University of Toronto
140 St George Street, at Sussex Street
Keynote speaker: Elizabeth Driver, "Mapping the Future of Canadian Food History"

5:30 to 8:30 pm
DINNER FEATURING FRENCH CANADIAN FOODS
Gallery Grill, Hart House, University of Toronto, 7 Hart House Circle
Chef: Suzanne Bâby
Guest Speaker: Dorothy Duncan, "Cookbooks I Have Known"

Sunday, May 3
9:30 to 11:30 am
19th-CENTURY CANADIAN BREAKFAST
Campbell House Museum
160 Queen Street West, at Osgoode Subway Station

1:00 to 3:00 or 4:00 pm
AFTERNOON OUTINGS TO TORONTO'S HISTORIC KITCHENS
Various locations
See separate page for information.

2009 | Culinary Landmarks Conference



Pat Fleming (General Editor, *History of the Book in Canada*) and **Jim Anderson** (antiquarian book dealer) on the “Cookbook Reflections” panel



Julian Armstrong (Food Editor, *Montreal Gazette*), **Victoria Dickenson** (Director, McCord Museum, Montreal), and **Kirsten Hansen** (HarperCollins Publishers)



Victoria Dickenson stirring the pot of oatmeal for breakfast at Campbell House on Sunday morning



Edwin Rowse (ERA Architects and Liz Driver’s husband), and CHO members **Ralph Eades** and **Linda Kenny**



"The Kate Aitken Lunch": devilled eggs, crustless sandwiches, cakes and squares



Liz Driver at the **Friday evening reception**

Saturday evening dinner at the Gallery Grill, Hart House

Fiona Lucas and **Mary Williamson** (conference co-organizers) with **Chef Suzanne Bâby**



Vivian Reiss
showing her
miniature toys



You are invited to a ...



Participants
Adrienne Lucas-Norris and **Amy Scott** co-operatively
tammying the
vegetables for Plain
Pease Soup. "Stock
Exchange" was a
workshop in January
at Dundurn Castle
National Historic
Site.



Tuesday, 16 June, 7 to 9 pm
36 Lowther Avenue, Toronto

Culinary Historians of Ontario and friends come out to play! Vivian Reiss is hosting a "play date" at her home. If you have a soft spot for toy stoves, miniature kitchens, and children's tea sets, this is a unique opportunity to see Vivian's remarkable collection. Let's have fun considering the topic of new cooking technologies through toys! On this warm June evening, Vivian will also show us her urban kitchen garden and refreshments will be served – from a tiny tea pot?!

\$10 members; \$12 non-members. Space limited. Pre-registration required, by contacting Liz Driver, 416 691-4877 or liz.driver@sympatico.ca.

Tandoori, Shashlyk, and Grouse, Oh My!
The Exotic (Food) World of Expo '67

A lecture by Dr. Rhona Richman Kenneally

Event includes an Antique Cookbook Silent Auction

Join The Ontario Historical Society &
The Culinary Historians of Ontario
for CHO's annual Spring lecture & fundraiser



Tuesday, May 26, 2009
7:00 p.m.

John McKenzie House
34 Parkview Avenue
Willowdale, ON M2N 3Y2

Two blocks north of the North York Centre TTC Subway



Elizabeth Abbott

The Culinary Historians of Ontario and Campbell House Museum present

Sweet Revolutions

The economic and social importance
of Sugar as food

A Lecture by Elizabeth Abbott followed by tea + sweet delights



Elizabeth Abbott traces sugar's place in society from an indulgence for the wealthy to a necessity for the lower classes. It fueled the Industrial Revolution, particularly when paired with tea. As sugar trickled down to the lower classes, it was served in new forms: confectionery, candy, ice cream, cakes, cookies, and puddings.

Abbott is a writer, historian, and author of the bestselling *A History of Calico*. Her newest book is *Sugar: A Bittersweet History*, which was short-listed for the Charles Taylor Prize for Literary Non-Fiction. She is a Research Associate at Trinity College, University of Toronto, where she was Dean of Women, 1991 to 2004.

HAMILTON: Saturday, 14 November, 1 pm

Dundurn Castle, 610 York Boulevard
905.546.2872 dundurn@hamilton.ca
Includes a guided tour following the presentation



TORONTO: Tuesday, 17 November, 7 pm

Campbell House Museum, 160 Queen Street West, at Osgoode Subway Station
416.597.0227 campbellhouse@bellnet.ca



\$10 CHO members \$12 non-members
Limited space – To pre-register contact the venue

2009 | Some Programs



L to R:
Fiona Lucas,
Past President
Janet Kronick,
Chair, Hamilton
Committee
Maggie Newell,
Secretary
Bob Wildfong,
President
Angie McKaig,
Chair, Electronic
Resources
Committee
Liz Driver,
Chair, Program
Committee
Amy Scott,
Chair, Membership
Committee

Sept 2009 – Sept 2011 | 4th Board of Directors



Sylvia Sarkus, Sarah Hood and **Elizabeth Baird** tying a piece of pig bladder over a pot of freshly made marmalade in the Officers' Mess at Fort York.



"Tomato Marmalade" Workshop



Refreshments by
the **Volunteer**
Historic Cooks

2010 | Fort York: 3rd Mad for Marmalade



Anita Stewart: "Talking Food: The Importance of Symposia for Food Culture" at Campbell House Museum



"Apronmania" at Campbell House Museum

Among the aprons on display were collections of **Daphne Hart**, left, and **Sarah Walker**, below, of Fashion History Productions

Culinary Historians of Ontario in partnership with The Tool Group of Canada

KITCHEN TOOL MAGIC

The Victoria Square Community Center
2929 Elgin Mills Road East, Markham

Saturday, November 13

PRE-MEETING – 8:30 to 10:00 am	MEETING – 10:00 am to noon
<ul style="list-style-type: none"> ❖ Arrive at 8:30 am to view and to trade or sell kitchen utensils, and to enjoy homemade refreshments. ❖ See collections of meat-grinders, butter pats, corkscrews, cast iron cookware and more. ❖ Antique cookbooks for sale by CHO. 	<ul style="list-style-type: none"> ❖ CHO member Eva MacDonald's presentation about cookstoves ❖ Mini-talks about other kitchen tools ❖ Fun sessions of "Show and Tell," "What's It?" and "No Tool Fool!"

Free admission and refreshments.

To offer or request carpooling to this event, please contact
Liz Driver: 416-691-4877 or liz.driver@sympatico.ca.

Culinary Historians of Ontario

THE TOOL GROUP
of
Canada

L to R: "Kitchen Tool Magic" presenters **Fiona Lucas** (glass butter churn), **Liz Driver** (brass pot), **Eva MacDonald** (iron baker)



Members Vote to Go National

At the AGM, members voted to go national in our name and to accept the revised Mission Statement as stated on the ballot mailed to all members.

Culinary Historians of Ontario Ballot for Annual General Meeting 2010

Name:

Address:

Please fill in your name and address.

To be resolved: the organization will legally change its name to "*Culinary Historians of Canada*".

Your vote: ☐ Yes ☐ No

To be resolved: the organization will change its Mission Statement to "*The Culinary Historians of Canada (CHC) is an organization that researches, interprets, preserves and celebrates Canada's culinary heritage, which has been shaped by the food traditions of the First Nations peoples and generations of immigrants from all parts of the world. Through programmes, events and publications, CHC educates its members and the public about the foods and beverages of Canada's past. Founded as the Culinary Historians of Ontario in 1994, CHC welcomes new members wherever they live.*"

Your vote: ☐ Yes ☐ No

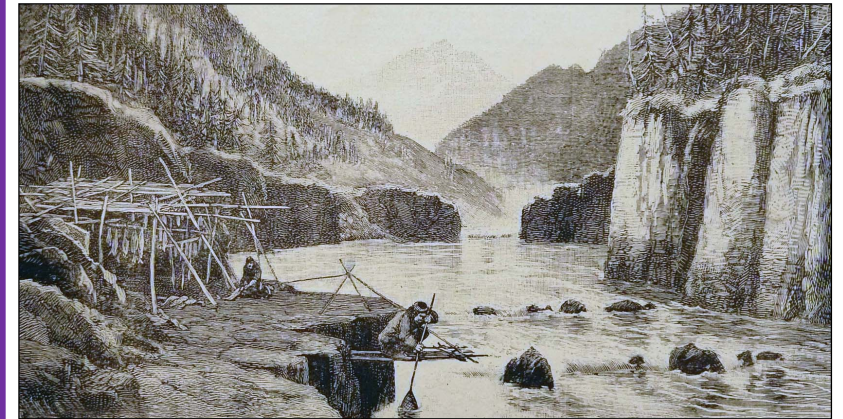
First newsletter (#66) with our new name,
the Culinary Historians of Canada.

Culinary Chronicles

The Newsletter of the Culinary Historians of Canada

AUTUMN 2010

NUMBER 66



"Indian method of fishing on Skeena River," British Columbia
Dominion Illustrated Monthly, August 4, 1888

(Image courtesy of Mary Williamson)

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Sept 2010 AGM | Culinary Historians of Canada!

The Culinary Historians of Canada in partnership with
Fort York National Historic Site
Fourth Annual

MAD FOR MARMALADE, CRAZY FOR CITRUS!


Saturday, February 19, 2011
10:00 am – 3:30 pm



Cooking Marmalade Down Hearth in the Officer's Mess Kitchen, Fort York (2010).
From Sarah B. Hood, *We Sure Can! Rediscovering the lure and lore of local products*
(Arsenal Pulp Press, 2011). Reproduced with permission.

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Culinary Historians
of Canada




2011 | Fort York: 4th Mad for Marmalade



4th "Picnic in the County"



Alison Fryer

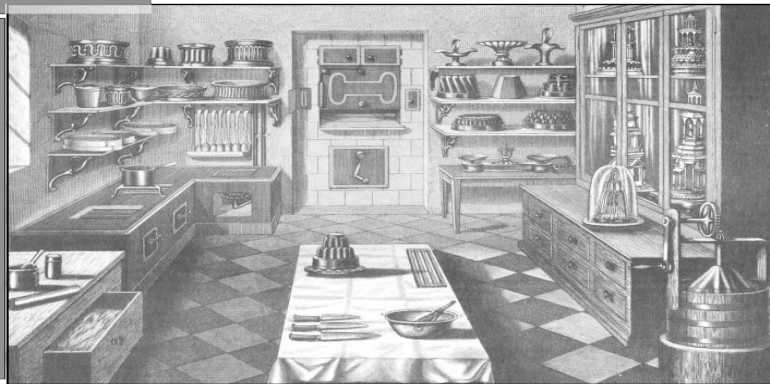
The Culinary Historians of Canada, in partnership with the University of Guelph

Saturday April 2, 2011
McLaughlin Library
University of Guelph

pre-registration required - contact Janet or Judy
janet@culinaryhistorians.ca or 905-546-2424 ext. 2700
judy.chow@napleleaf.com or 519-741-5000 ext. 7321

Guelph, off the Shelf

Tours, presentations,
& refreshments
12 - 4 pm
\$20 members
\$25 non-members



Tour the extraordinary Canadian Culinary Collections featuring 13,000 volumes & manuscripts with Kathryn Harvey, Head of Archival and Special Collections
A visit to McCrae House National Historic Site, built c. 1858, birthplace of John McCrae.

Refreshment recipes from
The King's Daughters Cook Book
Published 1908, by the Guelph Circle of the King's Daughters
Visit us at: culinaryhistorians.ca

CHC in partnership with Campbell House Museum
THE BUSINESS OF COOKBOOKS:

Honouring the past whilst leaping forward

CHC's annual spring lecture given by Alison Fryer

Campbell House Museum

160 Queen St W, Toronto

NW corner of Queen & University, at Osgoode Subway

416 597-0227 ext 2, campbellhouse@bellnet.ca

Mon, May 16, 7 pm to 9 pm

\$15 members and non-members. Includes refreshments.

Pre-registration advised

Bob Wildfong, President
Fiona Lucas, Past President

Bob and Fiona continued in their roles.
 Photo dated September 2009 when
 Bob first became President.



L to R: **Liz Driver**, Vice President and
 Program Chair; **Betsy Aziz**, Treasurer; **Nancy Gyokeres**, Secretary; **Janet Kronick**,
 Newsletter Chair; **Amy Scott**, Membership Chair; **Maggie Newell**, Outreach Chair



Janet Kronick became the
 newsletter editor in late 2010.
 She redesigned it and added
 colour.

Culinary Chronicles

Newsletter of the Culinary Historians of Canada

Quebec's Historic Foodways

Poutine and Beyond: Some Food Words of Quebec

Gary Draper

Gary has been a university professor, a librarian, a book reviewer, and an editor. In his retirement he continues to enjoy reading, eating and reading about eating.

When the French-speaking visitors to North America – and, later, settlers – began to name their foods, they, like colonizers everywhere, inevitably spoke of foods they were familiar with, and foods they weren't. As a result, again inevitably, the vocabulary of Quebecois cuisine is in part shared with French speakers everywhere, and in part highly localized.

Among the native foods consumed, the Europeans of New France ate squash and pumpkin and corn and beans, moose and bear, goose and pigeon. And how did they speak of these foods? Corn they called *le maïs* (Spanish *maiz*, Arawak *mahis*), but they used it primarily for fodder – and popcorn. Beans, of course, they were familiar with from the old world. The French word is *haricots* (derived from the Old French verb *harigoter*, to cut in pieces). The French for squash is *courge*, abbreviated from the Latin *cucurbita*. In the 19th century, this word wandered (or drifted) into English to mean a gourd-shaped basket, towed behind a fishing-boat, for holding live bait. One of the most popular kinds of *cucurbita* is what we call

iroquoise (Iroquois pumpkin). *Citrouille* derives from the medieval Latin *citrullus*, from which English derives the branch of the squash family that we call citron.

L'original is the French word for the animal that in English is called the moose. I haven't been able to track the etymology of this word beyond that it comes from a Basque word, *originac*, which came into Canadian French in that form, and evolved into *original*. For years I misread this word as "original" and made many not-very-amusing jokes about the moose being the original animal of Canada. I'd like to take this opportunity to apologize to everyone to whom I ever made this joke, and to promise never to do it again. The French word for bear, *l'ours*, comes directly and without much change from the Latin *ursus*. Our modern English word, by the way, comes from the Old English *bera*. Of course many English words with Latin roots entered the language via French, in the wake of the Norman conquest. Such is the case with the game bird with the Latin name of *perdix*. In Quebec, it is called *la perdrix*. The Anglo-Norman and Old French is *perdriz*, or *pertriz*.

Marmalade

Sarah B. Hood's
 at Fort York.

Page 6

À table en
 Nouvelle -France

Catherine Macpherson reviews
 Yvan Desloges' latest book.

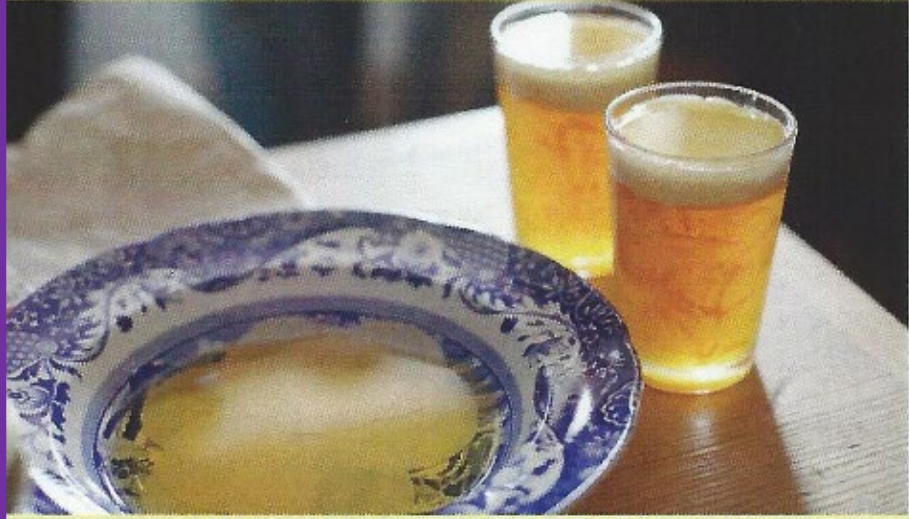
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Sept 2011 – Dec 2013 | 5th Board of Directors

CULINARY HISTORIANS OF CANADA in partnership with
FORT YORK NATIONAL HISTORIC SITE
5TH ANNUAL

MAD FOR MARMALADE CRAZY FOR CITRUS!

SATURDAY FEBRUARY 25, 2012



WORKSHOPS, CITRUS LUNCH, MARKETPLACE
MARMALADE COMPETITION

Fort York National Historic Site, 250 Fort York Blvd, Toronto
10 am - 4 pm (registration opens at 9 am) Pre- registration required

\$45 + HST for members (= \$50.85) For more information: 416-392-6907 ext.221
\$50 + HST for non-members (= \$56.55) www.toronto.ca/fortyork
 www.culinaryhistorians.ca

Culinary Historians of Canada

FORT YORK
NATIONAL HISTORIC SITE



Three CHC members ready to sign their books on preserving.

L to R:
Yvonne Tremblay
Pat Crocker
Sarah Hood



"A Florendine of Oranges" workshop led by **Mya Sangster**.

2012 | Fort York: 5th Mad for Marmalade

The Culinary Historians of Canada

Invite you to

A BURNS NIGHT SCOTCH TASTING

"FROM SWEET TO PEAT"

Host - **BILL NESBITT**

A Capella Songs by **VINE TUNED**

Haggis & tasty Scottish morsels

All for \$50 per person

Come tip a wee dram & celebrate the Bard

Don't miss this special & entertaining event.

Join us for a night of Scottish taste, song and wit.

WEDNESDAY, JANUARY 25TH, 2012. 7 - 10 P.M.

CAMPBELL HOUSE MUSEUM

160 Queen Street West (NW corner of University and Queen @ Osgoode Subway)

www.campbellhousemuseum.ca campbellhouse@bellnet.ca

416 597 0227 x 2

Pre-registration required



Host **Bill Nesbitt**
leading the
scotch tasting
at the "Robbie
Burns Night."

Afternoon Tea

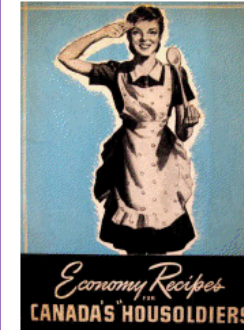


with the Culinary Historians of Canada
Campbell House, Sept. 9, 2012

Campbell House Museum and the Culinary Historians of Canada present a lecture by Ian Mosby:

Food Will Win the War

Eating for Victory during Canada's Second World War



In this special lecture, presented a few days after Remembrance Day, **Ian Mosby** will discuss the importance of food and eating to Canadians' everyday experience of the war on the home front. He will look at some of the different ways in which ordinary Canadians mobilized food to both show their support for the war effort and also to deal with the ever present reality of rationing and shortages. At the same time, he will explore the contradiction between popular memory of the war as a time of austerity and the reality that, throughout the war years, Canadians on the whole were eating more – and better quality – food than they ever had before.

Ian Mosby is a postdoctoral fellow in the Department of History at the University of Guelph. He is in the final stages of completing a book manuscript for UBC Press entitled *Food Will Win the War: The Politics, Culture, and Science of Food during Canada's Second World War*. He is also working on a new research project, tentatively entitled "Engineering Dinner: Postwar Food Technology and the Industrial Transformation of the Canadian Diet." In 2010, he was awarded the Nicolas C. Mullins Award by the Society for the Social Studies of Science for his article "'That Won Ton Soup Headache': The Chinese Restaurant Syndrome, MSG and the Making of American Food, 1968-1980," *Social History of Medicine* 22, 1 (April 2009). To learn more: www.ianmosby.ca

Wednesday, 14 November, 7 pm

\$12 regular admission; \$10 CHC members. Includes war-time refreshments!

To pre-register, contact:

Campbell House Museum

160 Queen Street West (at University Ave/Osgoode Subway)

416 597-0227 ext 3 www.campbellhousemuseum.ca

@CampbellHouseTO Facebook: Campbell House Museum



2012 | Some Programs



Baking with Marmalade Competition



Candy Wong's
Almond Chocolate
Marmalade Bar

*Culinary Historians of Canada in partnership with
Fort York National Historic Site*

6th Annual
MAD FOR MARMALADE, CRAZY FOR CITRUS!
Saturday, February 23, 2013

Fort York National Historic Site, 250 Fort York Blvd, Toronto

Pages 2-3	Marmalade Program	Page 9	Donors & Gift Bags
Pages 4-5	Marmalade Workshops	Pages 10-12	Recipes
Page 6	Workshop Locations	Page 13	Acknowledgments, 2014 Planning
Pages 7-8	Marmalade Competition		

Culinary Historians of Canada

FORT YORK
NATIONAL HISTORIC SITE

2013 | Fort York: 6th Mad for Marmalade

Digestible Bits and Bites

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

The Culinary Historians of Canada ► www.culinaryhistorians.ca

NUMBER 1 ► May 1, 2013

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 beginning 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 twenty-fifth of the previous month. Submission and communication information is in the Administrivia section below. The e-newsletter 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.

CONFERENCES, WORKSHOPS, PROGRAMS

ALBERTA: Association of Living History Farms and Agricultural Museums – AGM
ALHFAM Annual Meeting & Conference 2014, *Innovators and Entrepreneurs: Risk Taking in Living History*, June 21–25, 2014, Heritage Park Historical Village, Calgary, Alberta.
► http://www.alhfam.org/index.php?cat_id=365&nav_tree=111,117,365

BRITISH COLUMBIA: Eighth Annual Assembly of the Canadian Association for Food Studies - AGM
At the Edge: Exploring the Boundaries of Food Studies, June 1–4, 2013, University of Victoria, British Columbia.
► <http://www.foodstudies.ca>

NOVA SCOTIA: Association of Living History Farms and Agricultural Museums – Regional Meeting
The [Atlantic Canada Region](#) has just begun working on a Spring gathering which will be held in Louisbourg in either late April or very early June, 2013.
► http://www.alhfam.org/index.php?cat_id=144&nav_tree=120,144#150150

ONTARIO: Association of Living History Farms and Agricultural Museums – Regional Meeting
Canada Region, *Rendezvous in Time*, originally scheduled for November 16–18, 2012, in

Culinary Chronicles Ended

After 71 quarterly issues, the paper newsletter ceased production.

To replace the communication with members once enabled by *Culinary Chronicles*, in May 2013 CHC launched an small e-newsletter attachment emailed to all members. The first editor was **Fiona Lucas**.

Sarah Hood took over in June 2014 and turned *Digestible Bits and Bites* into a **digital newsletter** with photographs.



6/15/2014 Digestible Bits and Bites, June 2014

Subscribe Share Past Issues Translate

Digestible Bits and Bites #14 - June 2014 [View this email in your browser](#)



Digestible Bits and Bites

The monthly newsletter of the [Culinary Historians of Canada](#)
Number 14, June 2014

Upcoming CHC Events

Saturday, June 7
11 a.m. to 1:30 p.m.
J.M. Schneider: “taste the difference quality makes”
Concordia Club, Jägerstrube Room
429 Ottawa St. S., Kitchener, Ontario
Back in 1890, [J.M. Schneider](#) and his wife Helena made the decision to make sausages; they were so popular that a family-run business empire grew from these humble beginnings. An archive of the company's history and artifacts was established in 1986 to house the collection in anticipation of the company's Centenary in 1990. Karen Trussler was hired as the archivist for Schneider's in late 1988 and continues to manage the archives to this day. Join Karen as she traces the evolution of the iconic Schneider's brand and see select artifacts from the archives. *Cost: \$35 per person, including buffet lunch (pre-registration required).* [Click here for printable registration form and complete details](#), or email the Culinary Historians of Canada

[http://xcl3.campaign-archive2.com/?mc_cid=40d6832f1cc3ba155962979&mc_eid=2059839ed8d8ee\[UNIQUEID\]](http://xcl3.campaign-archive2.com/?mc_cid=40d6832f1cc3ba155962979&mc_eid=2059839ed8d8ee[UNIQUEID])

1/7

2013 | *Digestible Bits and Bites* Launches

President	Fiona Lucas
Vice President	Betsy Aziz
Treasurer	Ted Turvey to Sept 2014, then Sylvia Lovegren
Secretary	Anya Craig to Sept 2014, then Carolyn Crawford
Past President	Bob Wildfong
Chair of Programs (Occasional)	Shirley Lum
Chair of Programs (Annual)	Luisa Giacometti
Chair of Membership	Angel Cummins
Chair of Electronic Resources	Michael Elliott
Coordinator of Refreshments	Mya Sangster
Coordinator of Volunteers	Mackenzie Bodnar
Coordinator of Publicity	Samantha George
Newsletter Editor, <i>Digestible Bits & Bites</i>	Fiona Lucas to Oct 2014, then Sarah Hood

Dec 2013 – Sept 2015 | 6th Board of Directors

2013 was a quiet year for CHC programs because the board was working on a visioning process with **Christina Bagatavicius** of Bespoke Cultural Collective. At the 2013 AGM, the Board unveiled CHC's new statements and wordmarks, and promised to enhance our social media presence.

CHC's New Statements:

- **Vision:** Canada's food history has a vital place in contemporary culture.
- **Mission Statement:** To inspire appreciation and advance knowledge of Canada's food history.
- **Tagline:** Inspiring an appreciation of Canada's food history.
- **Mandate:** By cooking, tasting, researching, writing, and meeting, we share our enthusiasm for Canada's food.

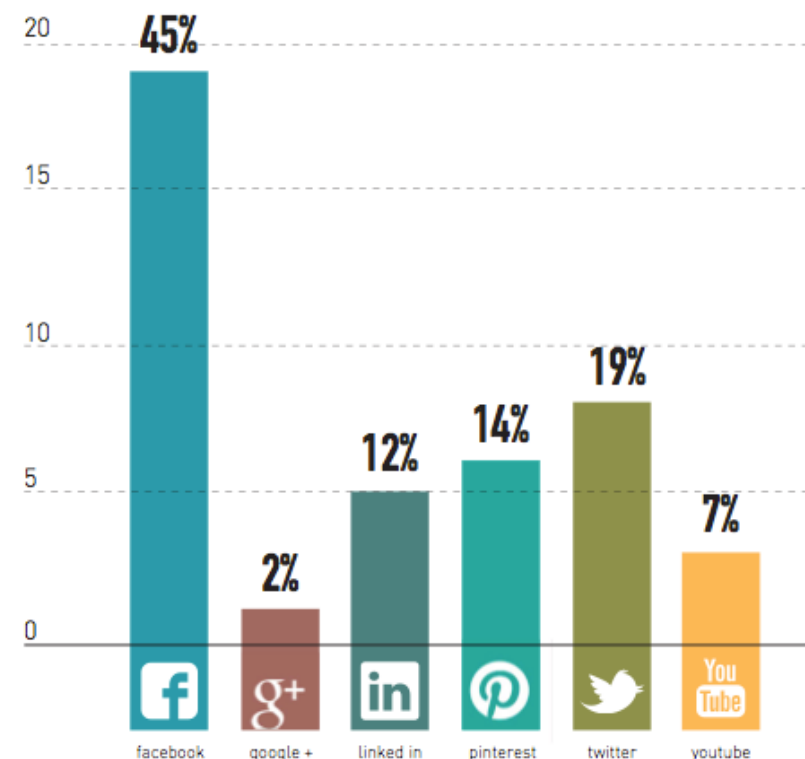
November 2013
CHC joined Twitter



December 2013
CHC joined Facebook



SOCIAL MEDIA MEMBERSHIP USAGE



CHC members used a variety of social media, according to a member survey in mid-2013.



Inspiring an appreciation of Canadian food history
Inspire une appréciation de l'histoire canadienne de l'alimentation

SPONSORS

Our thanks to the following companies for their generosity in providing Competition Prizes, Door Prizes and Swag Bags

Canadian Living



Cuisinart



HarperCollins Canada Ltd



Robert ROSE



truvia



Campbell House Historic Museum

Fort York National Historic Site • 250 Fort York Blvd, Toronto
SATURDAY, FEBRUARY 22, 2014

7th Annual

Mad for Marmalade, Crazy for Citrus!



Presented by



in partnership with

Culinary Historians of Canada

Refreshments | Workshops | Lunch | Speakers | Marketplace | Marmalade Competition



Marketplace

Mya Sangster's
"Orange Loaves"



Tables ready to
receive 2014
attendees



2014 | Fort York: 7th Mad for Marmalade

Tracing Garlic's Roots

Excerpts from a work in progress

Monday, April 7 7–9pm

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 | \$20 at the door

Includes garlic refreshments & Laura Slack's garlic-infused caramel truffles!

416.597.0227 ext 2

Campbell House Museum

160 Queen Street West, Toronto
(at Osgoode Subway Station, northwest corner of Queen West and University Ave)



Culinary Historians of Canada



"Stir up Sunday" in December at Montgomery's Inn

Artistically Delicious: Mary Pratt

at the McMichael Canadian Art Collection

Saturday, March 8 • 11 am – 12:30 pm

In recognition of International Women's Day

Included with gallery admission

Reservations not required

A Newfoundland-inspired lunch is available in the restaurant.



MARY PRATT

Speakers Elizabeth Baird, Liz Driver, and Ruth Sandwell explore the themes of food and kitchen work in Mary Pratt's paintings.

The *Mary Pratt* exhibition is at the McMichael in Kleinburg from January 18 to April 27, 2014.

Information
905.893.1121 or toll free 1.888.213.1121
www.mcmichael.com (click on "What's On")
www.mcmichael.com/visit/#directions

Location
McMichael Canadian Art Collection
10365 Islington Avenue, Kleinburg, Ontario
(Islington Avenue north of Major Mackenzie Drive on east side)

Culinary Historians of Canada



Mary Pratt (b. 1935), *Basting the Turkey*, 2003, oil on canvas, 40.6 x 43.2 cm. Collection of Michael and Inna O'Brien. Photography: Ned Pratt, St. John's.



2014 | Some Programs

Partnership with Taste Canada Begins



TASTE CANADA AWARDS
LES LAURÉATS DES SAVEURS DU CANADA

The Taste Canada Hall of Fame celebrates the personalities who have shaped Canadian culinary writing and made a lasting contribution to our culture through their influential and inspirational cookbooks. Collectively, these authors' stellar books or bodies of work have had a durable impact on understanding the evolution of our unique Canadian cuisine.

The Hall of Fame was created in 2009 to honour the publication of *Culinary Landmarks: A Bibliography of Canadian Cookbooks 1825–1949* by **Elizabeth Driver**, its first recipient.



CHC's sponsorship of the historical people posthumously inducted into the Hall of Fame started in 2014. In 2015 we also started to sponsor the living inductees.

The 2014 Hall of Fame Posthumous Award went to British Columbia-born cookbook author and television personality **Mona Brun** (1920–2013).



Members of the Hall of Fame

- 2009 Elizabeth Driver
- 2010 Carol Ferguson and Margaret Fraser (d 2012); Kate Aitken (1891–1971)
- 2011 Marie Nightingale (d 2014); Jehane Benoît (1904–1987)
- 2012 Anita Stewart; Catharine Parr Traill (1802–1899), Jeanne Anctil (1875–1926), Margo Oliver (1923–2010)
- 2013 Elizabeth Baird; Mère Emélie Caron (1808–1888), Helen Gougeon (1924–2000)
- 2014 Michel Lambert; Mona Brun (1920–2013)

2014 | 1st Taste Canada Hall of Fame Sponsorship

CHC was invited to lead two cooking demos at the RAWF's Lifestyle Stage on Remembrance Day.
Our theme was food rationing at home and abroad during World War One.



CHC's
World
War I
visual
display

Anna Craig, as part of CHC's WWI home front presentation

CHC first launched the Heritage Jam and Pickling Competition at the RAWF.

"Heritage" is defined for this competition as recipes dated 1967 and earlier.

14 people entered. The Heritage Class winners were also Judges' Choice winners.

Patricia Griesser won in the Jams and Jellies Category, while **Cristian Farms** won in the Pickle Category.

The Royal[®]
AGRICULTURAL WINTER FAIR

2014 | 1st Time at RAWF: "Recipes for Victory"

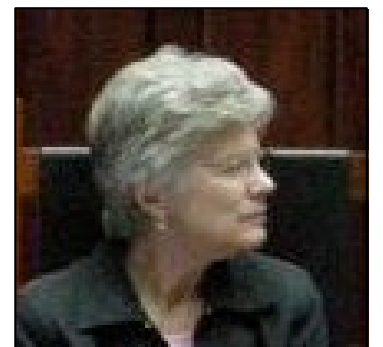
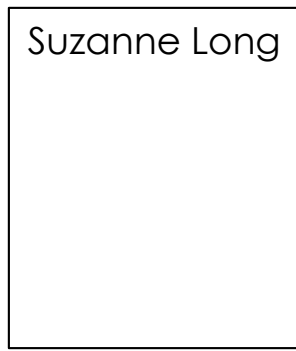


CHC reached the milestone of 20 years!

We held a party at Campbell House Museum.



2014 | 20th Anniversary Party



Ontario Historical Society

L to R:
 Gary Draper
 Dorothy Duncan
 Fiona Lucas
 Sarah Hood
 Suzanne Long
 Shirley Lum
 Ed Lyons
 Eva MacDonald
 Angie McKaig
 Edwin Rowse
 Mya Sangster
 Amy Scott
 Mary Williamson
 Candy Wong

If any photo credit is missing,
 please contact Fiona Lucas at
fiona@culinaryhistorians.ca.

2005 to 2014 | Photography Credits