



Culinary Historians of Canada Report of the Program Committee, 2019-2020

Events since AGM 2019

- **Victorian Cake Decorating: September 21, 2019**

Montgomery's Inn, Etobicoke, Ontario

CHC members Monika Paradi and Sherry Murphy presented a workshop for just 15 people. Sold out event, revenue \$148.87

- **Schmecks Appeal, the Culinary Legacy of Edna Staebler: October 19, 2019**

Waterloo, Ontario

Rose Murray, CHC Lifetime Member and Edna's friend, reflected 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*. The afternoon program, held at Joseph Schneider House in Kitchener, looked at traditional apple schnitzing and modern apple growing. 26 tickets sold (sold out), revenue \$768.72.

- **Baking for the Victorian Christmas Table: November 16, 2019**

Montgomery's Inn, Etobicoke, Ontario

CHC member Sherry Murphy reprised her popular Christmas baking workshop. 18 tickets sold, revenue \$256.14.

- **Lost Feast: Culinary Extinction and the Future of Food: December 4, 2019**

Culinaria Research Centre, University of Toronto Scarborough

Lenore Newman discussed her new book, *Lost Feast: Culinary Extinction and the Future of Food*, about the foods that humans have literally loved to death. She also discussed the "extinction dinners" she designed to recreate meals of the past or project how we might eat in the future. Her talk was co-sponsored by Culinaria Research Centre at U of T Scarborough and as a result we were not able to charge admission, but collect free-will donations only. 37 signups but only about 15 attendees, revenue -\$143.

- **Hungry for Comfort 2020, Sunday, February 9, 2020**

Fort York National Historic Site, Toronto.

Culinary Historians of Canada handled the Preserves and Baking competition again this year. The categories this year were Seville Orange Marmalade, Citrus Marmalade, Apple Chutney and Challah Bread. 9 entries, revenue \$45.

- **Family Winter Fun Day at Fort York, February 17, 2020**

Fort York National Historic Site, Toronto

CHC set up a display at Family Winter Fun Day on the theme of *Cookbooks: The Family Connection*. We sampled cookies made from the 3rd edition (1954) of The Wimodausis Club Cook Book (so named because the members of this Toronto-based women's club were Wives, MOthers, DAUghters and SISters.) We will also showed various traditional and vintage ways in which families have passed down their recipes. We invited visitors to bring their own family favourites. Admission was free, many attendees.

- **John Ota's "The Kitchen" March 5, 2020**

Campbell House, Toronto

John Ota – architect, designer, historic preservationist, member of the Culinary Historians of Canada – talked about his new book, *The Kitchen*, written as part of his quest to seek out – and be inspired by – the great historic kitchens of Canada and the USA. Samples from some of the historic recipes mentioned in the book were available to delighted guests. 53 tickets sold (sold out), revenue \$368.29.

- **Behind Every Great Cook is a Great Mother, Summer 2020**

Zoom interviews with notable Canadian chefs, cooks and culinary authors who talked with John Ota about their mothers' influence on their lives, cooking and careers. No charge for the events, nearly every day was completely subscribed. Revenue: \$0

We had two other wonderful events in the nearly-done-planning stages when the shutdown hit. We hope that we will be able to revisit them either digitally or in "real life" at some point in the not-too-distant future.

Many people helped pull our events together this year and we are very grateful. The committee chair would like to extend special thanks to Sherry Murphy for not only heading up her workshops but for providing hospitality for so many others; to Lori Jamieson for spearheading the Edna Stabler event, to John Ota for bringing us the "Behind Every Great Cook" event and to Julia Armstrong and Sarah Hood for figuring out all the technical details needed to bring that to a successful conclusion. We were also very pleased to have partnered with Culinaria at UT Scarborough for the first time and look forward to doing so again.

Events coming up in 2020/2021

As with the rest of the world, CHC is grappling with bringing programming to our membership in the time of COVID. The good news is that we are working to bring Sherry Murphy's **Baking**

for the Victorian Christmas workshop to you virtually and should have details for you by the AGM.

We are also working on a Zoom talk by Suzanne Evans on her new book, ***The Taste of Longing***. It is the story of a Canadian woman who was interned in the Changi prison camp in WWII and one of the things she decided to take with her to the camp was a Canadian cookbook. Not only did the cookbook sustain her emotionally while she was in the camp, but she also ate part of the book to keep from starving! We are planning for an early October date and by the time you read this, the details should all be available.

In addition, we have a number of video/digital presentations that we are working on bringing to our membership. Stay tuned!