



## **Report of the Program Committee, 2020-2021**

Obviously, COVID meant that all of our events were virtual this last year, but this had the advantage of allowing us to involve – both in the presenters and in the audience – people who don't live in the Greater Toronto Area. We look forward to being able to have in-person events again but it would be great to be able to continue including people from across Canada and beyond.

### **Events since AGM 2020**

- **The Taste of Longing – In Conversation with Suzanne Evans: October 8, 2020**

Canadian author Suzanne Evans talked about her new book, *The Taste of Longing*, which focused on food in a POW camp in Singapore during WWII and the memories and life of one of the camp occupants, Canadian Ethel Mulvaney. This was our first Zoom event where we charged an entry fee and we started low to see what the response was.

30 tickets sold, revenue net of expenses \$50

- **Baking for the Victorian Christmas Table – Plum Pudding & Mincemeat Tarts! December 10, 2020**

A virtual workshop with CHC's star baker and historic cook, Sherry Murphy demonstrated recipes for traditional plum pudding and mincemeat tarts from Eliza Acton's *Modern Cookery for Private Families*. Assisted by volunteer Pat Currie. This was a groundbreaking experience for CHC, our first filmed event, made challenging but necessary because of the pandemic. CHC member Liz Truchanowitz very generously volunteered her time and expertise to script and direct the production, but we paid a professional cinematographer and editor (chosen and directed by Liz) for their time. The event was expensive, but the intention was to be able to run the video every year and continue to generate interest in CHC as well as income. In addition, Sarah Hood, with the help of Fiona Lucas and others, put together a booklet to accompany the workshop, which was also made available for purchase separately.

36 tickets were sold, revenue net of expenses (\$957)

So far the booklet has generated \$306

- **Catharine Parr Traill on Enjoying and Surviving a Canadian Winter: January 21, 2021**

Fiona Lucas, who with Nathalie Cooke, co-edited *Catharine Parr Traill's Female Emigrant's Guide: Cooking with a Canadian Classic* (2017), spoke knowledgeably and entertainingly on Traill's experience and writings.

51 tickets were sold, revenue net of expenses \$601

- **The Marmalade Mavens: March 4, 2021**

An illustrated Zoom talk by author and CHC board member Sarah B. Hood on the rise and fall of the world's greatest marmalade makers, featuring her new book *Jam, Jelly and Marmalade: A Global History*

54 tickets were sold, revenue net of expenses \$655

- **Charoset Cooking Class for Passover: March 21, 2021**

Cohosted and produced by The Wandering Chew out of Montreal. Participants learned how to make several kinds of charoset, one of the essential symbolic—and delicious—foods of a seder meal. Special thanks to Ivy Lerner Frank for envisioning this and bringing it to fruition!

No revenue net of expenses

- **The Canadian Archaeologist Who Collected 4,500 Beer Cans: April 15, 2021**

Dr. David Maxwell, archeologist at Simon Fraser University, talked about his side passion, collecting “antique” beer cans, and what they can tell us not only about beer and can production, but also about littering and recycling, industrial design and attitudes toward alcohol.

16 tickets were sold, revenue net of expenses was \$100

- **Uncertain Harvest: The Future of Food on a Warming Planet: May 13, 2021**

Professors Ian Mosby and Sarah Rotz talked about their new book *Uncertain Harvest* and explored our ongoing history of mostly failed predictions and used that to look at contemporary predictions of a food future dominated by robot farms, cultured meats and photosynthesis-hacked GM rice.

17 tickets were sold, revenue net of expenses was \$203

- **Packaged Toronto: Vintage Food Packaging & the Companies Behind Them: June 24, 2021**

Researcher and writer Jamie Bradburn talked about historical food and drink packaging and the companies behind them as featured in a new book from the publishers of *Spacing* magazine: *Packaged Toronto: A Collection of the City's Historic Design*

19 tickets were sold, revenue net of expenses was \$103

- **Mrs. Dalgairns's Kitchen: July 27, 2021**

Culinary historian and CHC honorary lifetime member Mary F. Williamson talked about her new book, *Mrs. Dalgairn's Kitchen: Rediscovering The Practice of Cookery*, an in-depth look at a cookbook first published in 1829. Mary was joined by Elizabeth Baird, who adapted some of the recipes in the book for modern kitchens. Baird demonstrated two of the updated recipes. This was also a challenging and groundbreaking event for us, because it involved pre-recording part of the program, as well as setting up 2 cameras to live broadcast Elizabeth Baird's demo. CHC was very grateful for Liz Truchanowitz's technical help working out some of the details, and to Julia Armstrong for stepping up to help with the pre-recording and the 2-camera setup, and to Meaghan Froh Metcalf for working with Liz and Julia to figure out how to put all these things together for a wonderful program.

25 tickets were sold, revenue net of expenses was \$299

Many people helped pull our events together this year and we are very grateful. The committee chair would like to extend special thanks to Liz Truchanowitz and Meaghan Froh Metcalf for handling the technical side of Zoom presentations and for handling the welcome and Question & Answer periods during our shows. Both Liz and Meaghan also helped with publicity for the events, especially on social media platforms, and they have both been gracious and patient in teaching some of us old dogs some new tricks! Thanks also to Ivy Lerner Frank and Susan Peters for volunteering to help with new ideas and outreach.

### **Events coming up in 2021/2022**

At the moment, CHC is still planning on virtual presentations going forward, rather than in person events. And we have some exciting things coming up!

- **First Catch Your Gingerbread, with Sam Bilton: October 17, 2021**

Join food historian and writer Sam Bilton, author of *First Catch Your Gingerbread*, as she explores the history of this sweet teatime treat.

- **Baking for the Victorian Christmas Table – Plum Pudding & Mincemeat Tarts! November Date TBA**

CHC reprises the beautiful video featuring star baker and historic cook, Sherry Murphy demonstrating recipes for traditional plum pudding and mincemeat tarts from Eliza Acton's *Modern Cookery for Private Families*.

- **Winter Holiday Celebrations Across Canada: Sunday, Dec 5 and Dec 12, time TBA**

John Ota talks to Canadians about their favorite winter holiday traditions and associated food memories. We're still working on content but some of the possibilities being explored are: An Acadian Christmas; Hannukah in Montreal; Ukrainian Prairie Christmas; A Japanese New Year in B.C.; A Norwegian Christmas in the New World; An Italian Christmas Eve in Toronto; and more!

- **Salt Rising Bread Workshop: January time and date TBA**

There's yeast, and there's baking soda/baking powder, and there's sourdough...but do you know about salt rising bread? An unusual – and smelly! – technique for raising bread dough, first probably “invented” in Appalachia but used by such well-known Canadians as Catharine Parr Traill. A workshop on making this unusual bread with its distinctive texture and delicious taste. Thanks to Susan Peters for envisioning this and putting it together.

- **Colonial Dinnerware with Sequoia Miller: February time and date TBA**

Sequoia Miller of the Gardiner Museum talks about colonial dinnerware and how it reflected not only the foods being served but the culture and history around it.

And more to come!