



CUISINE CANADA NORTHERN BOUNTY V CONFERENCE:

The Many Faces & Flavours of Canada

**PANEL SESSION: How Have New Immigrants
Influenced Canadian Cooking?**

by Thelma Barer-Stein, Ph.D., Author, Educator and Publisher, President, Culture Concepts Books

The topic left me mulling over a few questions of my own, but my position as moderator permitted me only to toss out a few introductory questions for others to consider as the panelists presented their views:

1. Would there be differing responses if "cooking" were changed to "eating?" Don't we spend more time eating than cooking? How often do our kitchens warm to the earthy aromas of bubbling soup or cookies in the oven?
2. Will the now popular "fusion foods" lead ultimately to cultural fusion?
3. Have cultural food traditions and classic dishes been "diluted" by fusion foods?
4. Has the plethora of ethno-cultural seasonings, vegetables, fruits and herbs influenced what goes on your table—or only what you eat out?

While the audience jamming the Guelph Holiday Inn ballroom and pressing against the walls mulled over these queries, the panelists stepped forth and spiritedly, passionately held us enthralled:

Micheline Mongrain-Dontigny from St-Jean-sur-Richelieu, Quebec, author of seven food books, and a food professional for more than 20 years, noted the unmistakable influence of cuisine from France upon the cookery of Quebec. Not only were classic French recipes and cookery techniques zealously followed in the New World, so too were French manners. In her studies of the regional cuisines of Quebec, she noted that many old French recipes still remain part of daily fare. To prove this, she showed slides of recipes from old cookbooks written in French alongside their translation to English—buckwheat bread, potato bread and a thick cabbage soup.

Fiona Lucas, co-founder of Culinary Historians of Ontario, hostess and interpreter of many historical sites in and around Toronto—and in her spare time gathering credits for a master's degree—presented a tantalizing summary of Anglo-Canadian foodways in Ontario before World War I. She noted, "despite the refined dining possible for the British elite in Canada's early towns, the majority of colonists started at a subsistence, fill-the-tummy level due to lack of money and the fact that they were living on bush farms." She noted that by the end of the 1800s, "genteel middle class Anglo-Canadians had absorbed the newly-fashionable British distaste for expressing verbal enthusiasm for dining..."

Joan Moore turned her back on her B.A. in history and a position in the oil industry to complete the Chef Training and Management program at George Brown

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College and to open her own catering business: "Food and Moore." With passion and obvious excitement, she related her personal research into stories of Caribbean immigrants and how their culinary presence and recognition gradually grew into mainstream "Canadian" culinary specialties: Jamaican jerk chicken and pattie, fried ripe plantains and Trinidadian potato balls, Caribbean black rum cakes.... And when she stated: "I think everyone's taste bud temperature is going up in terms of food" —we all agreed. (See Joan's synopsis of her presentation on pages 4 & 5.)

Shirley Lum, bicycling around Toronto, is the originator of "A Taste of the World Walking Tours" offering Chinese sites and food specialties as well as tours in and through Toronto's areas where ghosts dwell. She noted especially the influence of Cantonese and Northern Chinese influences on Canadian cuisine, taking us on a breathtaking tour of Chinese cookery methods, types of foods, tea traditions and winding up with an exposé of "Chop Suey" explaining that it is *not* an authentic Chinese dish, but was created to suit North American tastes.

Unfortunately, we didn't have the promised presentation on Italian food influences in Canada, because **Roberto Veri**, on an extended visit to Italy, called two days before our presentation to tell us there was a strike at the Italian airport. He was stuck.

We were honoured by the packed room of attentive listeners, and delighted by the eager questioners who pressed the panelists table. With happy sighs, we left the ballroom and scurried to the next presentations.

That's the biggest problem of Cuisine Canada Northern Bounty Conferences—there's no way you can be present at *all* these exciting presentations, and even deciding which to attend is a harrowing exercise. So congratulations to all the hard-working volunteers and fabulous chefs who made this a conference to remember and to cherish—and not just for the incredible food!



Upcoming CHO Events

Royal Winter Fair

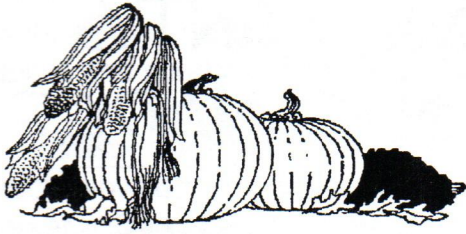
Wednesday, 13 November 2002 5:45 – 9:00 PM

"The country comes to the city at the Royal Winter Fair." Intrepid CHO members will take in the sights, sounds, and smells of this annual fair. Highlights will include chef's hour at the Royal Cooking Stage, "A Walk Through the Via Rail Dining Car", the Northern Ontario booth, which this year has a special focus on food, and the farm table displays. Buy your own entrance ticket first (adults \$15), in time to meet at 5:45 pm sharp in Heritage Court, the space linking the new National Trade Centre and the old Coliseum. As you enter Heritage Court from the west, look for Liz Driver holding a small CHO sign and sitting on the long bench against the old brick wall on the left side. At 5:45 pm, we will walk to the "Royal Cooking Stage" (National Trade Centre) to catch the chef's hour and be greeted by Pat Morris, stage organizer (if you are a little late at heritage court, come straight to the stage). Don't try to fit in an early dinner – we'll be sampling some foods as we explore the fair (bring a little extra cash for food). For more information about the Royal Winter Fair, a great Ontario tradition, visit the fair's website at www.royalfair.org. All CHO members and friends welcome. RSVPs appreciated (but not required) to Liz Driver, 416 691-4877 or liz_driver@hotmail.com. Directions to the Royal Winter Fair: 511 Bathurst Streetcar from Bathurst Station or 509 Harbourfront Streetcar from Union Station; or GO Transit to the Exhibition stop. Car parking also available.

University of Guelph Culinary Collections

Spring 2003

On a Saturday in March or April (date to be announced), we will be visiting the Special Collections Library of the University of Guelph, one of Canada's best resources for culinary history. Lorne Bruce, Head of the department, has invited us behind-the-scenes on a Saturday, when this part of the library is not usually open. We will be privileged to be introduced to the Una Abrahamson Canadian Cookery Collection, the Canadian Cookbook Collection, the Edna Staebler Collection, and the Helen Gagen Collection. Liz Driver will also present a brief talk about Canadian cookbooks. Other elements of our day in Guelph are in the planning stages. More information will follow in the next newsletter.



FIONA'S MUSINGS: NORTHERN BOUNTY V

A conference is a heck of a thing to organize. I doff my hat to the committee, supervised by Dorothy Duncan, which organized Cuisine Canada's biennial conference, Northern Bounty V, in Guelph on October 4 to 6. CHO sponsored 4 sessions, so it was gratifying to see our name on the programme alongside, for example, the University of Guelph, Inniskillin Wines and the Canadian Tourism Commission. It was a thrilling conference.

I was present only for the Friday and Saturday dinners and the Saturday sessions because work called me back for Sunday. Getting on the 10:07 train Saturday evening I was juggling my many Marketplace purchases (books mostly – as if I need more books), goodies from the registration gift bag, and the choice Québec cheeses I didn't have time to eat at the long elegant dinner. Oh, and my suitcase. I was happily laden.

Highlights from the sessions I attended:

Naomi Duguid (author, photographer and journalist), plenary speaker: *"The Many Faces and Flavours of Canada"*

Heralded for the beautiful cookbooks she and husband Jeffrey Alford have authored (such as *Seductions of Rice*), Naomi Duguid was an ideal choice to set the conference's tone of imaginative discovery. Well-traveled and reflective, but casually extempore, she talked of how the world has come to Canada, bringing all manner of culinary traditions. Speaking of the many nationalities at her children's school, she likened the anxious and curious communication among the children to the first contact between the early explorers and the First Nations. That relationship is re-enacted everyday in schoolyards, in supermarkets stocking international ingredients and little grocery stores run by national groups. Be brave, was her message, about going into the stores, about asking how to use the ingredients, about being curious. Since both sides share a nervousness due to language and cultural barriers, recognize it and relax! We are the bridge, so we must make the first move of welcome and interest.

Margaret Sault (Director of Lands, Claims and Member Services, Mississaugas of the Credit First Nation), *"Better Than Gold: Traditional Foods of the First Nations"*

Although I jotted down many notes, I found this session disappointing. Sault seemed uncomfortable with the information she was sharing, having prepared it quickly and with little prior knowledge, other than her memories while growing up. But I did learn some facts new to me. I didn't

know, for instance, that before first contact the First Nations of Southern Ontario already had cucumbers and tomatoes, cotton and flax. But I was looking for a more in-depth summary of native foodways of this area.

"How Have New Immigrants Influenced Canadian Cooking?" CHO session. Thelma Barer-Stein (moderator), Panelists: Micheline Monzrain-Dontigny (cook book writer), Fiona Lucas, Joan Moore (historian), Shirley Lum (Taste of the World).

Micheline and I started by summarizing the foodways of the first waves of immigrants, the French and British, then Joan and Shirley talked about Canadian Caribbean and Chinese cuisines from both historical and personal points of view. Clearly we have absorbed many culinary influences into the Canadian mainstream.

"When Does an Imported Ingredient Become a Canadian Ingredient?" CHO session. Fiona Lucas (moderator), Panelists: Mary Williamson (cook book collector), Richard Felton (curator, Redpath Sugar Museum). As moderator, I wasn't sure what to expect following Mary's and Richard's presentations of new historical information and challenging viewpoints. Would a discussion ensue? Well, yes, one did, and very lively it was. In fact, next January I will return to the seemingly straightforward answer to this seemingly simple question in my Musings column of issue #35. Much nationalistic, economic and historical passion was raised that is worth exploring.

Fall Supper with Microbrews (Friday evening) and *Young Lions Heritage Dinner* (Saturday evening)

Fabulously delectable food, well planned and presented by established and upcoming chefs. The Fall Supper buffet creatively combined many autumn vegetables with pork, and, the Young Lions impressed me with their invention. I particularly liked the yellow squash soup with its cranberry-nut relish, and, I didn't even mind (sort of) the frothed canola oil and dulce palate cleanser - but definitely it's not destined for the culinary mainstream.

The conference was a very good experience, but not everyone could attend so the Proceedings for Northern Bounty V will be forthcoming soon, says Jo Marie Powers, their editor. I look forward to putting this book in my library.

Start saving for Northern Bounty VI in Kelowna, BC, in 2004!

Fiona Lucas is co-founder of Culinary Historians of Ontario

HOW HAVE NEW IMMIGRANTS INFLUENCED COOKING IN CANADA?

Summary of presentation by Joan E. Moore

Cuisine Canada /Northern Bounty V

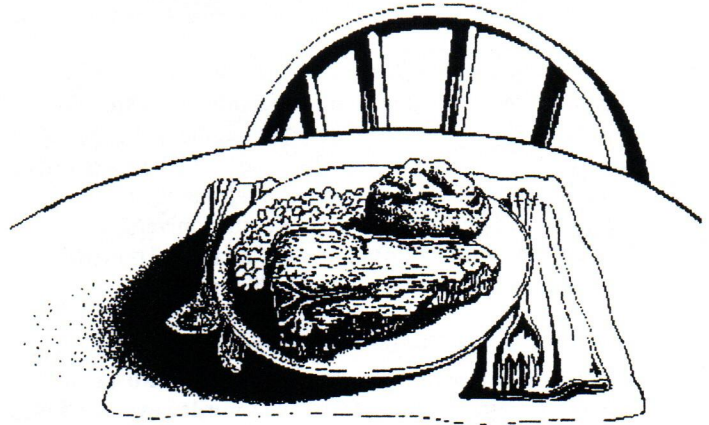
University of Guelph, Ontario – October 4, 5, 6 - 2002

Prepared by Joan E. Moore, Owner/Manager, Fine Foods and Moore

When someone poses the question, "How have new immigrants influenced cooking in Canada?" It suggests that a new group has added to or modified what existed. When the question is "How have new immigrants from the Caribbean influenced cooking in Canada", it further implies that the Caribbean has a distinct cooking tradition that might add to the Canadian cooking experience. With this in mind, I set out to gather evidence of a Caribbean culinary presence in Canada.

As early as 1971, *Time* magazine featured the gastronomic pleasures of Montreal's St. Lawrence Main and noted that, "a West Indian can purchase sorrel for a rum mix and fresh banana leaves to wrap Christmas sweets" and there is "a Jamaican with a stand selling meat patties at 25 cents each." In 1973, newspaper articles announced that, "Callaloo and sour sops fill store shelves" and in addition to the exotic foods, West Indians could purchase their traditional cooking utensil, the coal pot, made by Rastafarians in Jamaica. Caribbean food was attracting attention.

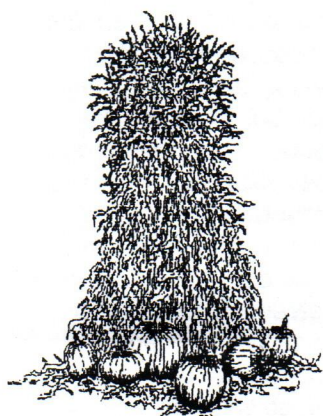
Later publications show increased awareness of Caribbean cuisine and suggest a growing influence on Canadian cooking. The summer 1997 *Food & Drink Magazine* featured "A multicultural menu for Canada Day", including "Jerk Chicken". In March 2000, *President's Choice Magazine* featured "Island of Bounty – Jamaican Sunday dinners are a cause for



celebration." The report presented a meal with recipes, the nature of the ingredients and finer points of preparation. My final example came from the *Toronto Star*, September 27, 2000. "Perplexed by plantain, Confused by okra?" A conscientious food columnist "demystifies some key ingredients in Caribbean cooking." Home cooks and food enthusiasts were presented with a grocer's primer, complete with photographs and recipes. These features are a small sample of the literature that not only heralds the presence of Caribbean cuisine but also points to its influence on Canadian cooking.

Next, the cooking at summer festivals, fairs and special events has changed. It is multi-cultural with a Caribbean component. At Toronto Caravan and Caribana we have grown accustomed to servings of jerk chicken with rice and peas, plus the ever-present Jamaican patty. But go to the festivals in Montreal or Edmonton, the Molson Indy in Toronto and the annual CNE and Caribbean food is served side by side with the traditional hot dogs, hamburgers, pizza and French fries.

At Farmers' markets from Markham to Pickering, Lindsay to Cambridge, there are Caribbean ingredients for sale. Jams, sauces and condiments of guava, mango, hot pepper and "jerk" are reaching enthusiastic audiences, such as Helen from Czechoslovakia, who visits the Markham Market and uses these sauces in her home cooking. Guava and cheese melts on crackers, cream cheese with pepper jelly are her hors d'oeuvres. Hot sauces are used in marinades or for barbecue. And she says, "I think everyone's taste bud temperature is going up in terms of food."



Restaurants, take-outs and bakeries are another segment that's changed. From Toronto to Vancouver, the food has impacted the cooking of the community. During special celebrations, restaurants advertise Jamaican Style

Pumpkin Soup, Braised Oxtails and Beans, Peppercot Soup, to name a few dishes. In large cities and towns, Caribbean "Take-Outs" abound. One can purchase roti and curry, sour sop and sorrel drink or Jamaican Hardo Bread. Toronto bakeries even ship finished products to remote destinations. Conversations with restaurateurs and bakers reveal that their clients come from every ethnic group that occupies this wonderful land. They drop in to buy foods for supper, take to the cottage or for parties and lunches.

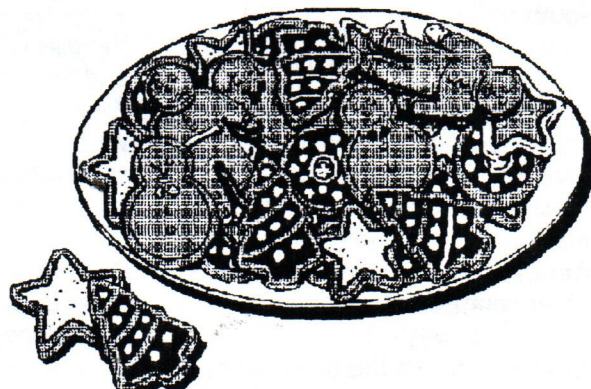
Shopping for groceries is now an international delight. One can visit small specialty stores for the freshest ingredients – breadfruit, yams, sweet potatoes, fresh sorrel, mangos, sugar cane and custard apples, to name a few. Or visit the international aisles of major supermarkets

and see the abundance of canned ackees, gungo peas, tropical fruits, sauces and spices. The produce aisles are a reflection of Canada's cultural mix and the Caribbean culinary presence.

While the evidence shows that Caribbean immigrants have influenced Canadian cooking, there is point that must be noted. The Caribbean represents a vast area, over 2,500 miles stretching from Florida to Venezuela. The islands share many common ingredients but there are some differences in cuisines. The overwhelming influence on Canadian cooking seems to have come from Jamaica, Barbados, Trinidad & Tobago and Guyana. This is no accident since the majority of Caribbean immigrants to Canada originated from these islands.



Culinary Historians of Ontario present a



Cookie Exchange Sunday December 1st at Todmorden Mills

Fill your freezer with yummy Xmas cookies! Save the morning of December 1 to exchange cookies with other cookie bakers. Details on flyer. Space limited so RSVP early to Fiona at (416) 534-1405.

A CHO CHINATOWN WALK *with Shirley Lum*

A group of CHO members met the morning of September 8th for a tour led by Shirley Lum of a *Taste of the World Tours*. We had all been to Chinatown at various times and wanted to learn more about the interesting things there. Too often they are described in Chinese and we do not know what they are or how to use them.

Before starting, Shirley gave us a short history of Toronto's first Chinatown starting with the area in the slums south of old City Hall around the end of the 19th century.

After the great fire in the first decade of the 20th century, the slums west of Bay Street were gone and Chinatown moved north to Elizabeth Street. As the Chinese population expanded, shops migrated towards Dundas Street and kept moving west. Now, of course, Chinatown goes roughly from Bay Street to a block or so beyond Spadina Avenue, north and south on Spadina and up into Kensington Market.

There are also new Chinatowns at Broadview Avenue and in the suburbs. Although we call all of these areas 'Chinatown' that is misnomer since many shops are run by Vietnamese, Koreans and other southeast Asians.

Our first stop on the tour was at a Chinese bakery where we sampled 'Moon Cakes' made with rice flour or sticky rice with various fillings. These celebrate the harvest in the Chinese lunar calendar.

Then we were introduced to a Chinese herbalist/tea merchant's shop. At the front of the shop, one could purchase all kinds of dried animal materials – lizards, snakes, fish, horn, etc. - and medicinal herbs. Prices ranged from pennies to over \$100 per ounce.

At the rear of the shop, we inhaled the aromas of various teas to compare them. There were red and green teas ranging in price from expensive to astronomically expensive – and people do buy them. In addition, there were a number of dried blossoms for infusions. These also ranged from single to double digits per ounce, but none were as expensive as the products at the front of the shop.

Next, the greengrocer. With the exception of some fruits and vegetables (e.g.: durian, lichees, rambutan, etc.) our regular Toronto stores carry many more of the eastern products that used to be 'foreign' but are now fairly common in Toronto shops.

A supermarket followed: it caters mainly to the Chinese, but includes Vietnamese, Japanese, Korean, etc., canned and fresh foodstuffs. The store was about the size of one of the smaller ordinary Toronto supermarkets but was stuffed to the gills with very narrow aisles and far too many shoppers. For the first time for all of us, I think, we saw Thai eggplants, green, spherical and about the size of large golfballs.

Our last stop before lunch was a store catering to the restaurant trade. They had cooking utensils – pots, pans, woks (up to about 36 inches across!), chinaware, and just about anything else for the restaurant kitchen or table. Of course, they also sell to the ordinary passerby.

Lunch was the culmination of our day and we were very glad to sit down. The weather had been ideal for sun worshippers, dry and about 28C in the shade. But most of the time we were in the sun between stops. We were tired, thirsty and hungry and once we were shown to our table, the tea soon appeared –

pots of red and green so you could try both. Refills appeared almost automatically.

This restaurant specializes in dim sum, and lunch on Sunday is a big traffic day. Imagine about 150 to 200 people of all ages, from babies to their grandparents, all with voracious appetites, in a room about 80 feet square, all talking at once and shouting to the 20 or 30 waiters for attention.

For those that have never had dim sum, I think our term appetizer comes closest to describing what they are like. But these are very unlike our appetizers – there are various meats encased in steamed dumplings (light, unlike the heavy western cannonballs), spring rolls, various noodle dishes, vegetables, etc., some steamed, some fried. Shirley is Canadian-born and learned cooking from her Chinese-born Mother, so she was able to order a good cross-section of dishes to please the western palate and she stayed away from the deep-fried ones. Dim sum dishes are usually served as 3 or 4 pieces. Prices at this restaurant are from \$2.50 to \$6.50 per dish with most dishes in the \$3.50/\$4.00 range.

I have checked with a few of those who were there and we all went without supper, we were so full. I think most of us were more than pleased with this introduction to another culture, even those familiar with Chinatown, and some may pursue this further.

For those interested, I have scanned the restaurant's one-page pictorial description of their 35 dim sim offerings. I'll be glad to e-mail it to you, if you are interested. Contact me at lyons@idirect.com.

Submitted by Ed Lyons, CHO member and volunteer cook at Spadina.

FAMILY FARETM

edited by Ed Lyons

CHO member Eva MacDonald writes:

My mother-in-law, Jean Zimmerman Robertson, makes her plum puddings for Christmas in mid-October and stores them well wrapped in the fruit cellar. It is a tradition that began with her grandfather, Lawrence Ramsay, a baker who emigrated from Leith, Scotland, to Preston, Ontario, in 1913. Lawrence came to Canada to take a job with a baker he had worked with in Scotland, bringing with him his wife, Jessie, and seven children. The oldest daughter, Nellie Ramsay Zimmerman, passed this recipe for plum pudding along to her daughter, Jean, along with a giant steamer that will hold numerous pudding basins. The recipe calls for grape juice because Lawrence was a staunch Baptist, but wine or brandy can be substituted.

Lawrence Ramsay's Plum Pudding

Ingredients:

1/2 lb	chopped suet
3 cups	fresh bread crumbs
1-1/2 cups	brown sugar
1-1/2 cups	figs, cut small
1-1/2 lbs	muscat raisins
1-1/2 cups	currants
1/2 lb	mixed peel
1 cup	blanched almonds, whole
3/4 cup	cut cherries
2 cups	pastry flour
1 tsp	baking powder
1/2 tsp	cloves
1 tsp	cinnamon
1/2	grated nutmeg
5	eggs, beaten
1/2	cup grape juice



Method:

Mix chopped suet with breadcrumbs and sugar. Scald the dried fruit, drain, and flour with 1/2 cup of the flour. Sift together dry ingredients and add to suet mixture. Add beaten eggs and grape juice. Stir in prepared fruits, nuts and peel. Pour into oiled pudding dishes. Steam 6 hours. Makes enough to fill five, 1-quart dishes.

Please send your family recipes to: E-mail: lyons@idirect.com, or Box 431, Station F, Toronto, ON M4Y 2L8



Our Annual General Meeting

On September 15th at Montgomery's Inn, the Culinary Historians of Ontario met for their Annual General Meeting. The outcomes of that meeting are as follows:

Newsletter Committee will: approach more members for contributions and announce upcoming newsletter themes continually throughout the year to encourage members to contribute, meet deadlines, recruit more members, prepare renewal form, look into revamping distribution method and the possibility of 2 newsletters / 2 event updates per year.

Programming Committee will: look into future events and affiliations, be sure to maintain checklist of how participants found out about events, and check that newsflashes via e-mail are the same as flyers and newsletter.

Membership Committee will: continue to work on new brochure and web site, and look into creating membership directory

Committees will map 2003 together so that they can work in a more co-ordinated manner. Mapping meeting to be held at Historic Fort York, November 10, 11:00 am – 2 pm. Potluck lunch.

Culinary Calendar

NOVEMBER

Cookbook Caper

Ontario Historical Society 416-226-9011
John McKenzie House, 34 Parkview Ave, Willowdale
(2 blocks north of North York Centre subway station)
November 16 11am - 2 pm
Cookbooks, mostly old but some new, kitchen equipment and gadgets. Well-known authors who will also be on hand to autograph cookbooks.

Butchering Bee

Joseph Schneider Haus 519-742-7752
466 Queen St., Kitchener, Ontario
November 23 10 - 5 pm
Butcher performs traditional techniques. Smokehouse and curing demonstrations.

Kids in the Kitchen

Montgomery's Inn 416-394-8113
4709 Dundas W. at Islington, Etobicoke
Nov. 30, Dec. 7 & Dec. 14 9:30 am - Noon
Children ages 9-12 make seasonal decorations, gifts and prepare festive foods in open-hearth kitchen. Pre-registration & payment required. \$18 per day or \$45 for series.

DECEMBER

Christmas Adventures

Gibson House 416-395-7432
5172 Yonge St. Toronto
December 7 10 am-12 pm or 1-3 pm
Children ages 5 - 10 can experience Christmas traditions from the 19th century by baking holiday treats in the historic kitchen, making crafts, playing games. Pre-registration & payment required. \$10.

Christmas Desserts by Lamplight

Scarborough Historical Museum 416-338-8807
1007 Brimley Rd., Scarborough
December 7 6:30 - 9 pm
Enjoy sumptuous desserts during a Victorian Christmas-themed evening lit entirely by lamplight.
Cost \$11 Adults, \$8 Seniors & Youths, \$5 Children
Pre-registration & payment required.

Victorian

Christmas

Baking for Kids

Scarborough Historical Museum 416-338-8807
1007 Brimley Rd., Scarborough

December 14

9:30 am - Noon

Bake Christmas treats old fashioned way.

Pre-registration & payment required. \$20.

Mincemeat, Pomanders and Paper Chains

Gibson House 416-395-7432
5172 Yonge St., Toronto
December 21 & 22 Noon - 5 pm
Enjoy traditional holiday food prepared in open-hearth kitchen. Children will enjoy holiday crafts and sample treats.

Hogmanay!

Mackenzie House 416-392-6915
85 Bond St., Toronto
December 27 - 29 7 - 9 pm
Celebrate New Year with a ceilidh, or "open-house" style party. Taste Scottish foods and listen to traditional music. Gas and candlelight illuminate tours. Decorated for the holidays. Pre-registration required. \$15

JANUARY

Scotch Tasting

Mackenzie House 416-392-6915
85 Bond St., Toronto
January 24 - 26 7 - 9 pm
Taste blends and single malt scotches. Light buffet of Scottish Foods included. Pre-registration & payment required. Cost \$40.

Queen Charlotte's Birthday Ball

Historic Fort York 416-392-6907
January 18
All day event with cooking workshops, speakers, dinner and evening ball. Pre-registration and payment required. \$75

Culinary Historians of Ontario is an information network for foodways research in Ontario. It is an organization for anyone interested in Ontario's historic food and beverages, from those of the First Nations to recent immigrants. We research interpret, preserve and celebrate Ontario's culinary heritage.

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Newsletter Committee:

Ed Lyons, Melanie Garrison, Kim Moulesdale, Bridget Wranich
\$20 (Cdn.) annual subscription
Deadlines for entries for January 2003 issue — December 15, 2002

Our NEW address is c/o C. Ritsma, R. R. # 1 Embro, Ontario, Canada. NOJ 1J0

Thanks for this issue to Thelma Barer-Stein and Joan Moore.

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