

Culinary Historians of Ontario

Summer 1999 Number 21



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

The Toronto Pure Food Show of 1897 in "An Era of Adulteration" ¹

During the Fall of 1897, the social season in Toronto was almost entirely focused on celebrations of Queen Victoria's Diamond Jubilee, with Lady Aberdeen in extended residence at Government House for a daily round of dinners, balls and appearances. But for two weeks in November and December an event of almost purely commercial significance managed to garner a great deal of space in the press, and intense interest among Toronto citizens. This was the Pure Food Show held at the Caledonian Rink on Mutual Street, under the auspices of the Toronto Retail Grocers Association, with displays and demonstrations by food product and kitchen appliance manufacturers, and lectures and practical cooking demonstrations.

M.A. Robinson, the Buffalo-based director of the Toronto show undoubtedly hoped that he could replicate the experience of well-satisfied American cities where similar food expositions had been held. The basic formula which he followed closely (and which continues to govern many of today's food shows) had triumphed in New York five years earlier. It depended upon bringing in a celebrity cook; suitable professional musical attractions; enticements to male visitors in the form of pretty girls handing out free samples together with special classes in camp cookery just for men; and decorating the vast barren space of the exhibition venue, which was often a sports arena, with cheerful bunting, and adorning individual booths with patriotic

motifs. By having "benefit evenings," with the proceeds in the case of the Toronto Show directed to well-known children's charities, a high tone was achieved for what was essentially yet another ruse to advertise and sell food-related products.

Distinguished patrons, when they could be found, were an added bonus. The Toronto organizers secured the "distinguished patronage" of Their Excellencies the Earl and Countess of Aberdeen, the Governor-General and his wife, just as the Cookery and Food Exhibition back in 1885 at the Royal Aquarium in London enjoyed royal patronage.

The commercial impetus behind The Pure Food Show was given a benevolent face by the message behind the title: "pure food." In spite of statutes addressing the adulteration of foods passed by the Canadian government in the 1870s and 1880s, there continued to be regular alarms centred on the quality and purity of basic
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Toronto Pure Food Show cont.

foods and beverages. The chief analyst in Ottawa was kept busy examining samples of products such as spices and other condiments which nine times out of ten had been extended by means of flour, gypsum, clay and other substances; of castor oil masquerading as olive oil; of "bogus" coffees; of harmful preservatives and many other forms of adulteration. The *Daily Mail* appears to have accepted the Food Show's advertising at face value, which was that "the show has for its main object the spread of pure food principles." Thus it could be seen as a healthy if not moral step forwards when food manufacturers appeared to be both addressing.

Mr. Robinson may have dreamed of hiring for his Show the reigning doyenne of cookery, Miss Maria Parloa, who had lectured to 800 women at the New York show "about the mysteries of puff paste, oyster patties, and cheese cake."

However, for whatever fee he could offer he had to be content with a young English woman whom he advertised as "England's highest cooking expert:" Miss Lily Haxworth, who at age 26 and newly graduated as a Gold Medallist from the National Training School of Cookery, was a little youthful to qualify as an expert. However Miss Haxworth proved during her two weeks in Toronto to be unflagging and up to the task. A Toronto commentator suggested that she would probably be picked up very soon by an American food company, and indeed that proved to be the case. As the newly married Lily Haxworth Wallace she was hired soon thereafter by the Rumford Baking Powder Company in Rhode Island, and authored numerous cookbooks for the company before her death in 1953.

In Toronto, Miss Haxworth undertook a gruelling schedule of afternoon and evening lecture-demonstrations on pastry, simple cakes, bread and biscuits, Scotch eggs and omelettes; English plum pudding, "an ideal meal for a workingman's family"; "candies and English candy-making"; "dainty cakes for tea"; "how to feed babies"; "life without meat, or vegetarian dishes", and "what shall we do with our cold mutton?" She cooked on a stage at one end of the rink which had been "fitted up as a miniature kitchen, complete in every respect", and passed the results out to her audience who sat in front. While she was provided with a coal

stove, she confessed to the audience that she preferred to cook with gas, or even better, with electricity which in 1897 was the latest magic.

On Thanksgiving Day, November 25, (in 1897 Canada celebrated Thanksgiving on the same day as Americans) Lord and Lady Aberdeen graciously honoured the Pure Food Show with their presence. The vice-regal party was seen sampling teas, cocoas, and doughnuts from exhibitors, and after Lord Aberdeen departed for another engagement, his wife remained to listen to Miss Haxworth on the subject of Indian curries. Her Excellency was reported in the *Daily Mail and Empire* as "praising unstintingly" a prawn curry with rice, and a chicken pillau. I have given below a recipe for Pillau of Fowl which was taught at the National Training School for Cookery, and which may be the same dish that met Lady Aberdeen's approval in Toronto.²

The musical offerings at the Show were much praised, in particular a boy soprano from New York, Walter Peabody, and the "Newsboys Chorus" who gave several performances of a selection of popular songs. Other enticements included banner days and bargain days, with product packages handed out to the first 1500 visitors, and extra tastings and samplings at exhibitors' booths. A local expert, R.F. Holterman, who taught bee-keeping at the Ontario Agricultural College at Guelph, lectured on bees and honey to a keen audience. On Saturday afternoons a Children's Cooking Competition brought in 25 children under 12 years of age from public schools in the city.

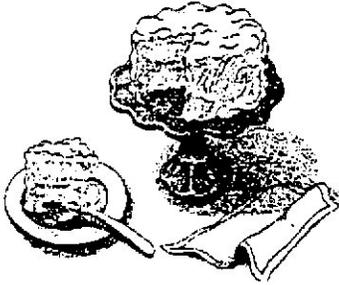
The Food Show had its detractors, mostly women journalists who couldn't resist penning spoofs based on the names of dishes, or lamenting that the pretty Food Show girls gave larger samples to male visitors. Among the food exhibitors singled out by newspaper columnists were Cowan's chocolate, Gillett's baking powder, Fleischmann's yeast, Magic soda, Blue Ribbon and Tetley Tea, Kensington Dairy, Moyer & Sons honey and maple syrup, and Macintosh Company cereals. The Dangler and Happy Thought companies were showing the latest

Continued on Pg. 6

COOKERY COLLECTION

Bride's Cake

"We had supper shortly after [wedding] ceremony—table was prettily decorated with flowers—we had cold sliced pressed chicken, cold sliced ham, pickles & catchup. Apple jelly tarts, raspberry & strawberry preserves, chocolate & cocoanut layer cakes, cornstarch cake, Spanish buns, bride's & wedding cake. Coffee & tea—pears & grapes. (Diary of Emma Laflamme, 4 October 1886)



This Victorian diary entry mentions both a wedding cake *and* bride's cake. But what is the distinction between the two?

Actually the bride's cake is a much older term, dating back to the sixteenth century. Margaret Visser remarks in *The Way We Are*, that traditionally, the bride's cake was "round, flat like an oatcake, and spiced." Often these cakes were broken over the bride's head as a symbol of fertility. (*How many of us would be prepared to honour that tradition today?*)

By the 19th century, the personality of the cake had definitely changed. A bride's cake recipe from *The Kentucky Housewife*, 1839, lists butter, sugar, rose brandy, nutmeg, cinnamon, lemon, flour and twenty eggs as its ingredients. After it was cooked in a deep, circular pan, the cake was to be decorated with white cake icing; and "elevated upon the table, and stick firmly in the centre of it, a handsome assemblage of real or artificial leaves and white flowers."

During the Victorian era, wedding cakes (fruit cakes) continued to become the more popular and stylish of the two cakes to use at such festive occasions. They became architectural wonders with as many as three tiers of cake decorated with piped scrolls, doves, flowers or could even be topped with a Parisian vase with cupids on each side.

Still, there are occasions where recipe books still make reference to a bride's cake as a fruit cake as it occurs in the *Ye Old Miller's Household Book*, (formerly *Dominion Cook Book*), 1899.

This cookbook lists a Rich Bride Cake, which is a fruit cake, and a White Bride Cake that favours the recipe from the *Kentucky Housewife*. Both are to be finished with an almond icing.

During July, CHO was asked to create a display of wedding foods that would be presented at a 1914 wedding. I was inspired to attack the Bride's Cake and Almond Icing recipes from the *Five Roses Cook Book*, 1915. Again, the book provides two bride's cake recipes—one as a fruit cake and one as a pound cake.

Bride's Cake

(No. 2)

*½ cup butter
1 ½ cups fine granulated sugar
1 cup milk
3 cups Five Roses flour
2 teaspoons baking powder
6 egg (whites)
Lemon and orange extracts
1 teaspoon almond extract*

"Cream the butter, add sugar and cream again. Add milk, flour, and baking powder. Fold in the egg whites and 6 drops each of lemon and orange extracts, also 1 teaspoon almond extract. Bake slowly 45 minutes". (Bake cake in either a turk's head or fluted cake mold).

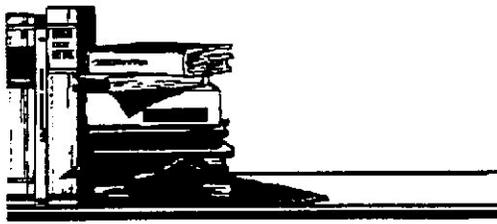
Almond Icing for Bride's Cake

*"Put 8 ounces almond paste into a bowl, and add 16 ounces of crushed and sifted sugar. Then add enough egg whites, unbeaten, to make a stiff paste. While working, add gradually 1 teaspoon rose water".
"Note—The Bride's Cake is distributed only to the attendants of the bride. It usually contains a ring".*

Our cake was also finished with a white icing and placed on a glass plate with lavender flowers accompanying it.

Written by Christine Ritsma.

18th Century Cookbooks & Growth of the Middle Class



Part 2 of ongoing article from Spring issue number 20
written by Tracy Macdonnell.

E. Professionalization

A final noticeable trend in 18th century cookbooks is an increasingly professional presentation. This trend was not an indication of an elitist trend in cooking, quite the contrary. While cookbooks were still published by professional cooks, their books came to be increasingly attentive to the needs and desires of middle class households. This attention can be seen in the more ordered and rational arrangement of recipes as well as the greater detail in cooking instructions. Thus cookbooks came to be designed for the use of the middle class lady of the house, who might not be au point in culinary trends, but could nonetheless turn out a respectable two or three course dinner with a minimal amount of help.

Manuscript household books of the period usually consisted of a hodgepodge of recipes that an individual would have collected over a lifetime.¹⁴ The sources of these recipes might include friends, family, and published works, but whatever their origin they went into the household book in a haphazard manner. Inherent in the collection process is a temporal arrangement of the contents, that is, the recipes tended to be entered into the book in the order in which they were collected. While a general ordering might be possible by entering recipes in opposite ends of the blank book, an arrangement of recipes by cooking style or material was not possible. To the modern eye such an arrangement seems impractical, but for the individual housewife, daily use of such a book would make the arrangement of the recipes immaterial. One would probably know the location of each recipe merely from constant use. For another individual, however, the structure would appear idiosyncratic at best. The weaknesses of such works when published can clearly be seen in the two most popular English language cookbooks of the 18th century.

Hannah Glasse's *The Art of Cookery Made Plain and Simple*, and Eliza Smith's *The Compleat Housewife* both trace their origins to the personal recipe books of the authors. A perusal of the contents of the 1758 edition of *The Compleat Housewife* and the 1767 edition of *The Art of Cookery* give a rather comprehensive view of the various aspects of cookery 18th century England, but with little coherent structure. Smith's work includes no table of contents, an incomplete index, and while it starts out fairly simply with roasting and boiling instructions, it quickly

begins to intersperse sauces, soups, side dishes, and more complicated made dishes¹⁵ in a rather confusing jumble. Pickling, potting, and vegetable dishes are also added to the mix so that one is hard pressed to be sure at any given moment which nominal part of the book one is in.¹⁶ Glasse's 1767 edition of *Art of Cookery*, while better organized, still betrays its household origins in the sections on roasts and made dishes. Instructions for roasting various meats and fowl gives way to sauces, and then more roasting instructions for fowl and game. General boiling and broiling instructions are followed by specific recipes, and then the book returns to more roasting recipes. Vegetable dishes are finally rounded out with two roasting recipes and instructions on how to boil pickled pork. The section on made dishes is even more confusing with the more complicated made dishes interspersed with simple stews, hashes, and soups, only to have roasts and boiled dishes make a second appearance. The latter sections of the book are better organized, but the reader gets the definite sense that this edition of Glasse, much like Smith's work, is not too many steps removed from its household book origin.¹⁷

Later editions of both works, however, made serious advances in professional presentation, and this evolution reflected a significant change in the needs of middle class cooks. As the editor of Smith's 1773 edition noted, the recipes were re-ordered so that instead of a time consuming hunt for recipes "...scattered up and down in various parts of the work...", a lady of the house or her servant could quickly locate what she wanted by referring to the table of contents that was now arranged by cooking method.¹⁸ Another aspect of this professionalization was the tendency to provide more information in the way of cooking instructions.

The impact of increasing precision in cooking instructions, as Stephen Mennell has pointed out, is that people became less reliant on professional cooks.¹⁹ Cookbooks with more detailed cooking instructions allowed the middle class to produce more stylish entertainments without having to rely exclusively on expensive foreign cooks. Which is not to imply that practical experience was no longer necessary, as any attempt at relatively thorough modern recipes will reveal. Rather, with a little bit of practical experience, and a small amount of help, a middle class lady could eventually produce a quite splendid meal for her family and guests.

A comparison of the same roast pork recipe from two editions of *The Art of Cookery Made Plain and Simple* illustrates the point.

1767: pg. 3

Some love the knuckle stuffed with onion and sage shred small, with a little pepper and salt, gravy and apple sauce to it. This they call mock goose.

1796: pg. 17-18

Roast a leg of pork thus: take a knife as [instructed in an earlier part of the recipe] and score it; stuff the knuckle part with sage and onion, chopped fine with pepper and salt; or cut a hole under the twist, and put the sage, etc. there, and skewer it up with a skewer. Roast it crisp, because most people like the rind crisp, which they call crackling. Make some good apple sauce, and send it up in a boat; then have a little drawn gravy to put in the dish. This they call mock goose.

Another noteworthy change in the later book is its increasing use of specific weights to regulate cooking time. For instance, the 1796 instructions regarding roasting a haunch of venison instructs that a haunch of 24 pounds will take three and a half hours to cook, while the 1767 edition notes its cooking time in relation to "large" or "small" haunches.²⁰

F. Conclusion

Eighteenth century cookbooks are mute sources of material culture. They have no voice to tell the reader if, and how, they were used. Yet, over a century, they can give a reader enough inferential information to present a culinary picture of 18th century Britain.

If there is a focal point to this picture it would certainly be the table with its profusion of dishes. Eighteenth century Britain was a land of increasing wealth and the dinner tables of the Upper and Middle class reflected this fact. A closer look at the food would also reveal that the traditional English roasts and puddings had been supplemented with more refined preparations. Beef en Tremblant, Pigeons en Surtout, hashes, and ragouts all indicate that, while the English still liked their traditional foods, they were not above trying more costly French innovations. Finally, and most strikingly, the background of this picture might show a door open to the kitchen, where the lady of the house could be seen consulting a cookbook with her servant. As the century progressed, middle class families with one or two servants were increasingly able to follow culinary

trends with the help of cookbooks. By the end of the century, the middle class was able to take advantage of an ever increasing output of books designed to help them dispose of their new found wealth.

Annotated Bibliography

Primary Sources

anon. The Cottage Cook, or Mrs. Jones Cheap Dishes, 1797. An interesting example of moralizing disguised as a cookbook. Gives instructions on how to secure help for the poor and how to recognize the deserving versus undeserving needy.

Carter, C. The Complete Practical Cook London: 1730 Still shows many influences of the 17th century. Would be superseded, as so many others, by Smith and Glasse.

Farley, J. The London Art of Cookery London: 1800. An example of the professional tavern cook who turns his hand to domestic recipes. Its style and structure look to the future of Eliza Acton and Mrs. Beeton

Glasse, H. The Art of Cookery Made Plain and Easy London: 1767, 1796. One of the towering figures of 18th century English cooking. Early versions read like a housewife's private book. Later editions definitely give the sense that the modern style of cookbook is not far away.

Henderson, W.A. The Housekeeper's Instructor: or, Univeral Family Cook London: 1811, J.C. Schnebbli (Ed.) Also a professionals try at the middle class market. Borrows liberally from everyone. Like Farley, is close to moving into the new age of cookbooks.

Madam Johnson. Madam Johnson's Present: or, Every Young Woman's Companion... 4th Ed. (W. Nicoll: London, 1766)

Perkins, J. Every Woman Her Own House Keeper: or, The Ladies Library (James Ridgeway: London, 1796)

Smith, E. The Compleat Housewife London: 1758, [reprinted (Studio Editions: London, 1994)] London: 1773.

Verral's A Complete System of Cookery London: 1759, reprinted as The Cook's Paradise (Sylvan Press: London, 1948).

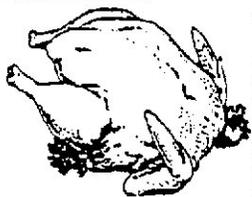
To be continued in next newsletter. last of 3 part series.

The Toronto Pure Food Show cont. from pg. 2
cooking stoves, and MacDonald & Willson its model kitchen. George Weston had erected a model bakery exhibit.

The Pure Food Show did not become an annual event, as some had hoped, but not for want of a well-behaved audience. In characteristic fashion, while relishing the many free samples, Torontonians did not indulge in the excesses of final day New York Food Exposition visitors who according to the New York Times "loaded themselves to capacity like unto an express wagon." Regular reports of new instances of food adulteration continued, of course, into the twentieth century, but perhaps events like The Toronto Pure Food Show of 1897 have played some role in making citizens aware of possible dangers.

Pillau of Fowl

One Fowl
One quart of White Stock
Half a pound of Rice
Two Cloves
Quarter of a pound of Butter
One inch stick of Cinnamon
One Onion
Cayenne
Twelve Raisins
Salt
One ounce of Sweet Almonds



Have the stock boiling, put in the fowl and boil for twenty minutes. Heat the butter in a stewpan and fry the almonds blanched and shredded, the raisins stoned and cut in halves, and the onion skinned and shredded. When these are browned strain them from the butter and place them aside. Heat the butter up again, put in the rice picked and washed, and fry it a light brown. Strain off the butter and add the stock by degrees to the rice until it is quite tender. Then stir in the salt, cayenne, cinnamon, and cloves. Make a well in the centre of the rice, lay in the fowl, heap the rice on the bird, and cook all together for about forty-five minutes. To serve, place the fowl on a dish, the rice round and a little on the bird, and garnish with the fried raisins, almonds, and onions. (The rice may not require quite the entire quart of stock.)

High Class Cookery Recipes as Taught in the School by Mrs. Charles Clarke (London: National Training School for Cookery, 1893)

Endnotes

1. On June 11, 1897 under the heading "An Era of Adulteration", The *Monetary Times* of Toronto addressed the curse of food adulteration on which it had reported repeatedly. According to the newspaper, the problem was rival manufacturers increasingly compelled to adulterate food products and even risk human life in the pursuit of profits.

2. I am indebted to Liz Driver for lending me her copy of *High-Class Cookery Recipes as Taught in the School by Mrs. Charles Clarke* (London: National Training School for Cookery, 1893.)

Article submitted by Mary F. Williamson,
Fine Arts Bibliographer and Senior Librarian, York
University (retired).

Culinary Cupboard

✦Thelma Barer-Stein, Ph.D *You Eat what You Are: People, Culture & Food Traditions*

The second edition of *You Eat what You Are: People, Culture & Food Traditions* is almost twice the size and has been published by Firefly Books. This hardcover version of the classic is available at \$35.00.

✦ Pat Crocker, *Healing Herbs Cookbook*. Robert Rose Books, 1999. ISBN 0-7788-0004-0. 192 pages, \$19.95.

The *Healing Herbs Cookbook* provides a wealth of useful information on preserving and cooking with herbs, as well as the medicinal properties of such essential healing herbs. Also included is a list of herbal organizations and sources, a glossary and herb-specific recipe index.

✦Anita Stewart, *Great Canadian Cuisine. The Contemporary Flavours of Canadian Pacific Hotels*. Vancouver: Douglas & McIntyre Ltd., 1999.

This lavishly photographed book celebrates Canadian cuisine as seen through the eyes of one of the Canada's oldest hotel chains. Readers will begin their gastronomic tour in Atlantic Canada, with recipes of Jiggs' Dinner with Mustard Pickles and end at the Hotel Vancouver with Roasted Butternut Squash, Okanagan Apple and Cider Soup.

ANNOUNCING!

Just what you need

... a **DETAILED INDEX** to the first 5 years of newsletters from the

Culinary Historians of Ontario.

* You know CHO featured that recipe, but in what issue?

➔ *Look it up in the index.*

* Does CHO have anything to say about asparagus or oatmeal, beaver tail or stinging nettle?

➔ *Look it up in the index.*

* What CHO issue dealt with WWII civilian rations?

➔ *Look it up in the index.*

Please call or e-mail Christine Ritsma at (519) 272-1949, critsma@orc.ca to request that an index be included in your next mailing.

Culinary Queries

We recently received this inquiry.

Does anyone know the history as well as have a reliable recipe for traditional fish & chips? Any traditional Scottish recipes?

CHO received an interesting request from Lisa Miller, who represents Brinsco Communications Inc., which in turn represents Eagle Family Foods (the owner of Eagle Brand condensed milk).

This year marks the 100 years of Eagle Brand in Canada and they are eager to find out as much information about this "antique" brand. During her preliminary research, she has been surprised at the range and depth of emotion that this unassuming product has inspired from its users.

Unfortunately, there is not as much historical information available as she would like. Therefore, Lisa is inviting members to assist her in this search, by delving into their older recipe books or files for recipes containing Eagle Brand condensed milk.

Members can send any information to Lisa by fax: (416) 588-2621, phone: (416) 588-9545 or email: brinsco@inforamp.net.



Create a Christmas Cookie Collection

Tadmorden Mills Heritage Museum and Arts Centre

(416) 396-2819

Culinary Historians of Ontario

(416) 690-7062

November 27 10:30 - 12:00 pm

This cookie exchange is a great way to get your holiday baking done early. Learn about the history of holiday cookies with guest speakers, Dorothy Duncan, (Ontario Historical Society) Carolyn Blackstock (Woodside National Historic Site) & Elizabeth Nelson-Raffelle (The Gibson House Museum). Homemade cookies only. Historic recipes always welcome. Please call to register. Cost \$2.00 (includes refreshments)

Culinary Club

Individuals:

Annie Antonenko, Toronto
Rick Archbold, Toronto
Linda Badcock, Newfoundland
Cathy Blackburn, Kitchener
Audrey Colbourne, Toronto
Ann Cullen, Ajax
Mary Davidson, Toronto
Patricia Ferguson, Toronto
Edward Griggs, West Hill
Patricia Humphrey, Willowdale
Elaine Kemp, Scarborough
Geri Kraus, St. Catharines
Jane Langdon, Niagara-on-the-Lake
Margaret and Ed Lyons, West Hill
Stephen Queen, Markham
Jennifer Rieger, Toronto
Angela Saunders, Virginia, U.S.A.
Fulvia della Schiava, Thornhill
Diann Sehl, Waterloo
Diane Wolfe, Toronto
Stephanie Wood, Toronto

Museums:

Brockville Museum, Brockville
Delhi Tobacco Museum & Heritage Centre, Delhi
Friends of Macaulay Heritage Park, Picton
Ireland House at Oakridge Farm Museum, Burlington
St. Marys Museum, St. Marys
Saugog Historical Society, Port Perry
Tadmorden Mills Museum, East York

Culinary Calendar

Please send CHO information about your upcoming food history or related events. We are pleased to include them in the newsletter.

August

Diligence and Industry: Early 19th Century Beer and Brewing in Toronto

Todmorden Mills Museum (416) 396-2819

July 6 - October 29

Tues - Fri 11:00 - 4:00 pm

Weekends 12:00 - 5:00 pm

This exhibit explores the role of beer and brewing in 19th century life through those who worked in the breweries, frequented or owned taverns, and those petitioning for temperance.

Admission: Adults \$2.25, Seniors/Student \$1.75

Children \$1.25.

Toronto's Festival of Beer

Historic Fort York

August 6, 7, 8

Over 30 different brewers offer over 100 types of Beer while local restaurants serve gourmet fare.

Cooking demonstrations & lectures on the history of beer.

Fri. 6 2-8 pm Sat. 7 12 - 8 pm

Sun 8 12 - 7 pm

Family Tea Party

Woodside National Historic Site (519)571-5684

528 Wellington St. N., Kitchener, ON

August 15 2 - 4 pm

Bring the family to Woodside's Victorian Family Tea Party. Enjoy live entertainment and treat yourself to afternoon tea. Registration required/Book early

Cost \$6.50 per person

September

Annual Community Corn Roast

Montgomery's Inn (416) 394-8113

September 9

4709 Dundas St. Etobicoke, ON

Enjoy this 4th annual event.

Feasts of Fields

Scottsdale Farm, Georgetown

September 12

Admission is \$90 which includes everything. For more information call (905) 859-0060.

October

Bread & Preserves

The Gibson House Museum (416) 395-7432

Oct 2 10:00 - 2:00 pm

Fresh baked bread from the wood-fired hearth oven

served with seasonal preserves. Registration required.
Cost \$25

Harvest Festival

Colborne Lodge (416) 392-6916

Oct. 3 12- 4:30 pm

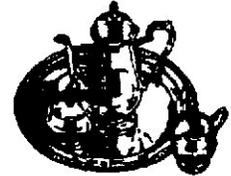
Purchase items from The Victorian Picnic Tent which uses some Mrs. Beeton's 1860 bill of fare, including pickled tongue sandwiches, cabinet pudding and chicken patties. The market features a local honey producer, homemade pumpkin pies, pickles, corn roast, hot cider and more.

Harvest Tea

Montgomery's Inn (416) 394-8113

Oct 3

Enjoy homemade apple pie and ice cream.



Dinner at the Gibsons

The Gibson House Museum (416) 395-7432

Oct 23 10:00 - 1:30 pm

An enjoyable & tasty experience for adults and teens. Prepare and enjoy an authentic 19th century meal.

Registration required. Cost \$ 25

Tea is Served

Montgomery's Inn (416) 394-8113

Oct 23

Cooking workshop. Pre-registration required.

Culinary Credits

Editorial Team

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Thanks for this issue to Mary Williamson & Tracy Macdonnell

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