

ICE HARVESTING IN 19TH & EARLY 20TH CENTURY ONTARIO

By Amy Scott

Awareness of ice as a natural resource, once considered of great value, has almost 'melted away' today. Despite its transient nature, ice was an important commodity in nineteenth and early twentieth century Ontario, with an industry that at its peak employed hundreds of men, and harvested, stored, and transported thousands of tons of ice. Despite its importance to food preservation, little has been written about its harvest, storage, distribution, and use in this province.

The history of the natural ice industry is well-documented for the United States, but fewer sources are easily available for early Ontario. I have therefore supplemented local sources by descriptions from American sources. Published travel accounts and emigrant guides give hints of what additional information may still be gleaned from private diaries and other archival materials covering the greater part of nineteenth century Ontario.

EARLY EUROPEAN SETTLEMENT 1784 - 1850

In the first half of the nineteenth century, ice harvesting was probably an individual or community activity, undertaken by farmers in the slack winter months wherever ice was easily accessible on the surfaces of local ponds and lakes. It was still heavy work, and required teams of horses, so it is likely to have been undertaken only after a farm was well established. Storage was in covered pits, or increasingly in insulated buildings above-ground, which allowed better drainage.¹ Catherine Parr Traill advised potential emigrants that "the construction is neither expensive nor difficult, and it would soon pay itself".²

In this early period, ice houses were primarily used directly as cold storage for fresh meat and dairy products during the summer months. Mrs. Traill commented, "The ice-house ... is an indispensable place in Canada, as the heat of the atmosphere is so great in summer-time, that meat will not keep good for more than two days."³ Joints and carcasses were hung from the ceiling on hooks, while milk and cream containers were placed directly on the ice. The ice house was also used to preserve fish during the winter.⁴ More direct culinary uses for the ice included cooling table butter and summer beverages. Where settlers had risen above the subsistence level, and in the towns, it was used to freeze flavoured ices and ice creams, and to solidify jellies and creams. By the early 1830s, ices were sold in shops in the towns, such as the Italian confectioner noticed by Thomas Hamilton when visiting York.⁵

Continued on page 2

| WHAT'S INSIDE: | PAGE |
|----------------------|-------|
| Ice Harvesting cont. | 2,4,5 |
| Fiona's Musing | 3 |
| Cookie Exchange | 6 |
| CHO at U of G | 7 |
| Family Fare | 7 |
| Culinary Calendar | 8 |



Ice Harvesting continued

In the cities, wealthy landowners also harvested ice from local lakes and ponds for their own use. Toronto businessman and magistrate George Monro had a private ice house on the lakeshore in the 1830s and cut ice from the bay to store in it. Some farmers close to metropolitan areas cut and stored ice in order to supply the towns during the summer.⁶ From an early period, ice was considered a necessary comfort for the sick and many hospitals maintained their own storage facilities.

ICE HOUSE.--Any person, where timber is cheap, can erect an ice-house at but little expense. Put up a strong frame of the size required, board it up close, inside and outside, with a space between, all around. This space is stuffed close with sawdust. The roof is made in the same manner and the house is complete. Straw and sawdust are good non-conductors. The house should be on a dry spot, and have a drain under the floor. Walls of stone and brick ice houses should be double, as well as those of wood. In packing ice all the blocks should be clear and solid, and about the same thickness, so that they may be close together, and frozen into a solid mass. Good ice houses may be excavated, like caves, in the face of a hill.

**Mackenzie's Toronto Weekly Message,
December 12, 1856.**

COMMERCIAL DEVELOPMENT 1850 - 1900

In the early stages, Ontario's ice industry was developed by entrepreneurs, as an extension of harvesting done for their own use. They hired workers to harvest it from local lakes, placing it in a centralized storage facility, and also employed deliverymen to deliver the ice to customers during the summer months. In many cases, the same horses that spent the winter cutting and hauling the ice were used to pull the delivery wagons in the summer.⁷ Early ice merchants in the Home District included Richard B. Richards in Yorkville, Henry Lewis and Sons and Samuel Hill of Leslieville, who all provided ice to Toronto residents. The latter individual operated the Ontario Ice Company during the 1850s and 1860s, based in Toronto.

| | |
|--|--|
| ONTARIO ICE COMPANY. | |
| The Public are respectfully informed that this Company is enabled to supply their | |
| ICE REGULARLY, | |
| To any amount, at very low prices. | |
| Hotels, Restaurants, Private Families, or Parties, supplied with extra quantities at any time, on very short notice. | |
| HALL A. CLARK, Agent. | |
| No. 20 Church street, Toronto, March 31, 1858. | |
| 2499-217 | |

The Globe. March 31, 1858, p. 3.

In the major cities of Ontario, many companies were formed and competed with each other in the harvesting of natural ice. Hamilton's ice companies cut most of their ice from Burlington Bay, building their icehouses close to the shore.

In Toronto, the quality of the lake water soon became an issue. The Spring Water Ice Company, incorporated in 1870 by James Fairhead of Toronto, supplied hotels, restaurants and butchers with ice cut locally from Frenchman's Bay, Ashbridge's Bay, and Grenadier Pond. In 1876, however, the company's operations were largely moved to Lefroy on Cook's Bay on Lake Simcoe, where the water was renowned for its purity.⁸ Later the name was changed to Lake Simcoe Ice and Fuel Company.

The reputation of Lake Simcoe ice was such that other ice companies began to flock to its shores. Alfred Chapman founded the Belle Ewart Ice Company at the village of Bell Ewart (he added the extra e) in the early 1890s. It became an important supplier to Toronto and other towns and cities of Ontario. Ice was also harvested at Kempenfeldt Bay and was shipped as far away as Buffalo and Niagara Falls by rail. By the 1880s, the ice industry on Lake Simcoe was a large, if seasonal, employer and was the target of a workers' strike in 1890. Since manual labour was such an important part of ice harvesting, most of the demands were met, including a pay raise from \$1.00 to \$1.25 per day.⁹

The bad quality of Toronto Bay ice continued to haunt the city of Toronto, with accusations in the 1890s that Bay ice was being sold for domestic use despite the contamination of the water. G.A. Chapman of the Grenadier Ice Company kept the controversy going, no doubt to drum up publicity for his own locally harvested ice.¹⁰

Continued on page 4

Fiona's Musings: When Does an Imported Ingredient Become a Canadian Ingredient?

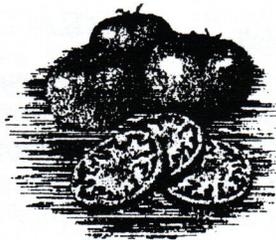
A lively debate followed CHO's presentation "When Does an Imported Ingredient Become a Canadian Ingredient?" As moderator, I was delighted. This session was part of Northern Bounty V, Cuisine Canada's biennial conference, held last October in Guelph, Ontario. Some felt the question is moot, others that we should think regionally rather than nationally or internationally, and a few felt the answer is critical to our Canadian identity. The panelists were Mary Williamson, a collector of Canadian cook books who writes and speaks about our culinary history, and Richard Feltoe, curator of Redpath Sugar Museum in Toronto. (The third speaker, on fruits and vegetables, was unable to participate.)

At Cuisine Canada's AGM in Gananoque, Ontario, the question had sparked a fierce debate about sponsorships for Northern Bounty V. The Olive Oil Council offered to be a sponsor, but their \$10,000 was eventually rejected on the grounds that olive oil is not a Canadian product. Not everyone agreed with the decision. That meeting was the genesis of the CHO panel.

Everyone was rightfully concerned about giving precedence to Canadian products, but importing ingredients from far-flung places is not a threatening new practice. It was happening even before Europeans arrived on this continent. Maize (corn), something we consider quintessentially North American, actually originated in South America. It migrated north with the traveling First Nations, becoming absorbed into the foodways of many native cultures. Europeans adopted corn, wild rice, squash and maple (not quite "imported" but adopted); some Natives accepted tea, cocoa and salt beef. Mary spoke on the essential role of imported spices, flavourings, essences, oils, and condiments in Canadian foodways before 1840, by which time our first cook books were being published. We have always imported these items. Already in the 1790s *The Upper Canadian Gazette* lists lemon juice, oil of olives, rum, raisins, a huge variety of herb seeds, and many more. How about a more recently imported (since the 1890s) foodstuff – bananas? For over 50 years they have been commonly eaten at breakfast, and made into banana bread. Surely bananas are Canadian, even though they cannot grow here. Ditto olive oil. Most French producers of Dijon mustard import their seeds from the Canadian Prairies. So is French Dijon not French?

So, when does an imported ingredient become a Canadian ingredient?

What is the starting point of the criteria? For this discussion, did Canada begin in Confederation year, 1867, or when the British government created Upper and Lower Canada in the 1780s, or when the first French colonists arrived in the mid 17th century? Today, for the purposes of tariff assessments, "if a product is significantly altered in its nature" or "if a product is 50% Canadian produced," and its Canadian manufacturer considers it Canadian, then the government agrees.



By this definition, Canadian ingredients or products do not have to be indigenous to our land; they can be indigenous to elsewhere but successfully grown here – such as corn, wheat, apricots, kiwis, and, notably, wine grapes. Red Fife wheat is Canadian – except that the seeds came with Polish immigrants in the mid 19th century. Those seeds were enhanced at the University of Guelph in Ontario before becoming the dominant wheat in the Canadian Prairies and then the American midwest.

Canadian ingredients are also imported from abroad, like cacao beans and raw sugar, but finished here. Redpath Sugar began in Montreal in 1854, importing raw sugar for finishing into refined sugar. The slogan of its first competitor, the Dominion Sugar Company of Wallaceburg, Ontario, was "the only sugar that is Canadian from the ground up," indicating its source of sucrose was sugar beet, which grew well here. But Richard Feltoe said that Dominion's sugar beets were grown from European seeds tested at the University of Guelph, their agricultural workers were European, and Caribbean sugarcane sometimes supplemented their final product. And foreign ingredients can be incorporated into the foods made here, like the hot spices in Dan-T's Sauces. Is not Redpath a venerable Canadian company and Dan-T's a prospering new Canadian company? Surely such ingredients are like immigrants to Canada who have planted themselves successfully, and now consider themselves Canadian, even if of some other origin. Can the Vietnamese in Ottawa who make nuoc mam not consider themselves and their commercially bottled sauce Canadian?

I think there are two categories of Canadian ingredients. First and most clearly: naturally indigenous items like maple syrup, Lake Erie perch and Nova Scotia fiddleheads. Also, "newly indigenous" (can someone help me find a better phrase please?) ingredients that are grown and/or manufactured here – like Québec goose livers into foie gras, wheat into flour, apricots into ED Smith jam. And like tomatoes into Mr Goudas Tomato Ketchup. Tomatoes came from Europe via South America and The Mr Goudas

Company was started by a Greek immigrant. Second: imported fresh produce like the olives and bananas we buy in huge quantities all year, and imported processed ingredients like chocolate and vanilla that are fully incorporated into Canadian baking. We know they are tropical plants that are unlikely to flourish here. (Never say never.) Some tropical fruits retain a foreign quality that is fading; mangoes come to mind. In other words, when the ingredient is ordinary, ubiquitous and essential to Canadian cooking, it is Canadian.

However, to play devil advocate: If a Canadian orchestra under the baton of a Canadian conductor, using Canadian-made instruments, plays Mozart ... has Mozart become Canadian?

Feedback is most welcome! Let's continue the debate in these pages.

Fiona Lucas is Co-founder of Culinary Historians of Ontario.

Ice Harvesting continued from pg. 2

In addition to domestic use for refrigerating food, many commercial industries used natural ice. One large consumer was the brewing industry, which used huge quantities for cooling the wort, before artificial refrigeration became common. The cooling of railway cars also required large amounts of ice annually, so Canadian National had its own ice harvesting operation on Lake Simcoe well into the twentieth century. Lake and ocean-going steamboats were also early users of natural ice, and many were equipped with large ice storage areas, which helped to keep their food from spoiling.

PEAK AND DECLINE OF COMMERCIAL PRODUCTION 1900 - 1950

Into the early 1900s, Lake Simcoe continued to be the focus of the natural ice trade, attracting other companies such as the Knickerbocker Ice Company in 1906, which may have had ties to the U.S. Some companies were supplementing the harvests with artificial ice, but the Lake Simcoe Ice and Fuel Company was still harvesting 50,000 tons of ice annually around 1920.¹¹ The decline in demand began around 1930, as electric refrigerators began to be adopted in the towns and cities, and gradually the big companies closed down or changed their focus to other work. However, there was still commercial harvesting and storage on Lake Simcoe into the early 1950s, although on a smaller scale. By this time firms such as Baxter Brothers Ice were supplying the local market by truck, rather than sending it long distances by rail.¹²

ICE HARVESTING

Cutting and collecting natural ice is very labour-intensive work, involving large numbers of men and horses. It also requires special tools. In a very real sense, commercial ice harvesting was made possible by the invention of the ice plough by American Nathaniel Wyeth in 1825.¹³

The work began with scraping the snow off the ice and planing rough surfaces. The chosen area was marked into squares by a horse-drawn marker cutting to a depth of 2 inches. Then the ice plough, also horse-drawn, cut two-thirds through the ice, allowing the blocks to be detached with hand tools and floated through a channel to the loading area.¹⁴

The ice blocks were lifted into the ice house using long elevators powered by steam, and later by gasoline. The blocks were stacked with layers of straw or marsh hay between the layers, with slight spaces between the stacks.¹⁵

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We have as much Lake Simcoe Ice as all other dealers combined, notwithstanding other dealers' reports to the contrary.

Look out for the yellow wagons as they are the only ones that carry nothing but Lake Simcoe Ice.

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TELEPHONES 1817 1893 18 MELINDA ST.

Toronto Star, April 27, 1896

Much of the terminology and technology was borrowed from farming; ice was 'harvested' from ice 'fields' using horse-drawn 'ploughs'. It was handled with hooks, forks, chisels and saws. The work eventually became more mechanized with twin-bladed power saws introduced around 1920.¹⁶

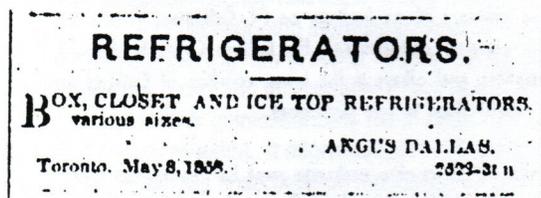
STORAGE & DISTRIBUTION

Lack of space for ice storage in the towns and cities formed part of the impetus for commercial development. With the advent of the railways, it was possible to store ice close to the place of harvesting, then ship daily supplies to the city distributors by rail during the summer months. Losses due to melting could be as high as 40%, however.¹⁷

Therefore some shipments of ice were sent to urban icehouses as soon as they were harvested in the winter, to cut down on wastage. To insulate the buildings, as well as for layering between ice blocks, large quantities of sawdust were used by the industry. This was a practical use of what was otherwise a discarded waste product of the sawmills. Lumbering districts seem to have attracted ice companies as a result, as was the case for Bell Ewart and the surrounding area. This also

meant that there was an existing rail connection to cities and settlements on the frontier.

Commercial distribution to homes and industry was by horse-drawn cart. The different ice companies painted and decorated their delivery wagons distinctively to promote their products. The companies supplied their customers with four-sided cards to place in their front window, to indicate the quantity of ice desired. The icemen, as they were called, had spring scales in their wagons to weigh the ice, however many were able to estimate the amount by the size of the block¹⁸. An iron hook or leather bag was used to carry the ice indoors, through the back door if possible, to avoid dripping on carpets. Some housewives placed their refrigerators near the door to minimize the time required for delivery. Where this was not possible, the washing of the kitchen floor was often left until after the ice was delivered!¹⁹



The Globe, May 8, 1858, p. 3.

THE REFRIGERATOR (ICE BOX)

The domestic refrigerator, cooled with ice, first became popular in the United States from the 1830's. Household manuals of the 1840s, such as Catherine Beecher's *Treatise on Domestic Economy*, list it among the necessary furnishings of a kitchen. By the 1850s, improvements to the design were made when the importance of air circulation was recognized.²⁰

Refrigerators were generally made out of wood, oak being preferred, although pine and ash were also used. The ice compartment was often lined

with zinc or slate, and was surrounded by insulating materials such as cork or flax straw.²¹

A block of ice would last more than a day, if carefully conserved by infrequently opening the door of the storage compartment. The holding capacity could vary from 50 to 125 pound blocks.²²

It has been suggested that an ice-box is better for the storage of fresh produce, because the melting ice keeps moisture circulating in the storage compartment, whereas an electric refrigerator is much drier because the water vapour condenses on the coils.²³ It would be interesting to work with one in a historic setting and test the reality against the sometimes romanticized historical accounts.

The research I was doing for this article bore fruit in an unexpected way, in family reminiscences. My father related his memories of the ice house on the family farm in Coboconk, owned by his uncle. When he was a boy, in the late 1940's or early 1950's, the ice house was still stocked every winter from Balsam Lake. Sawdust was scattered between the ice blocks to help preserve it. It was a strong reminder that while the electric refrigerator might have been ascendant in the cities at this time, in rural areas the older technologies continued to be used.

Some historic house museums, such as Spadina in Toronto, still have original ice boxes in place. Some nineteenth century farm sites still have ice houses among their original outhouses, such as Benares in Mississauga and the John R. Park Homestead in Colchester (Please note that I was not able to visit these sites while this article was being written). The study of food history in Ontario could benefit from a closer look at these remnants of the natural ice industry.

References can be provided by e-mail upon request.

Endnotes on page 6

Amy Scott is a Volunteer Historic Cook at Mackenzie House, Toronto and is a member of CHO.

Endnotes from *Ice Harvesting*

- ¹ Joseph C. Jones, Jr., *America's Icemen: An Illustrative History of the United States Natural Ice Industry, 1665 – 1925*, (Humble TX, Jobeco Books, 1984), p. 75.
- ² Catherine Parr Traill, *The female emigrant's guide, and hints on Canadian housekeeping*, (Toronto, Maclear, 1854), p. 55.
- ³ Catherine Parr Traill, *The young emigrants, or, Pictures of Canada*, (London, Harvey and Darton, 1826), p. 105.
- ⁴ Edwin C. Guillet, *The Pioneer Farmer and Backwoodsman*, (Toronto, Ontario Pub. Co., 1963), p. 12.
- ⁵ Edwin C. Guillet, *Early Life in Upper Canada*, (Toronto, University of Toronto Press, 1967), p. 204.
- ⁶ Joseph C. Jones, Jr., *American Ice Boxes*, (Humble, TX, Jobeco Books, 1981), p. 9.
- ⁷ Innisfil Historical Society, *The Ice Industry at Bell Ewart*, Stroud, ON, Innisfil Historical Society, 1982), pp. 26-7.
- ⁸ Jeanne Hopkins, "Lake Simcoe Ice was Renowned for Purity", *Georgina Advocate – Our History*, (December 1992), www.town.georgina.on.ca/history-simcoe.htm
- ⁹ Innisfil Historical Society, *op cit.*, pp. 10-11.
- ¹⁰ *Toronto Star*, June 5, 1895, p. 1.
- ¹¹ Innisfil Historical Society, *op cit.*, p. 16.
- ¹² Ian Wilson, "Retail Ice Industry", May 2000, members.rogers.com/canadianbranchline/retailice.htm.
- ¹³ Jones, *American Ice Boxes*, p. 23.
- ¹⁴ *Ibid.*, pp. 13-15.
- ¹⁵ Innisfil Historical Society, *op cit.*, pp. 20-1.
- ¹⁶ *Ibid.*, p. 18.
- ¹⁷ *Ibid.*, p. 33.
- ¹⁸ Jones, *America's Icemen*, p. 125.
- ¹⁹ *Ibid.*, p. 126.
- ²⁰ *Ibid.*, p. 138.
- ²¹ Jones, *American Ice Boxes*, p. 37.
- ²² Jones, *America's Icemen*, p. 138.
- ²³ Innisfil Historical Society, *op cit.*, p. 5.

CHO Christmas Cookie Exchange

by Melanie Garrison, CHO newsletter committee

On a frosty Sunday morning early in December, a handful of eager culinary historians gathered at Todmorden Mills Museum in Toronto for the CHO Christmas Cookie Exchange. For those who have never participated, there are two basic types of cookie exchanges. One involves a hands-on, assembly-line of mixing, baking and decorating usually using one very generic cookie recipe which is poked, prodded, twisted and decorated into a multiplicity of variations.

The other kind, the sort that CHO hosts (*this was our second*), asks participants to bring cookies from their own kitchens. After a few informative and entertaining presentations, some tasty samplings and casual conversations with friends and colleagues, we swap a dozen of ours for a dozen of theirs and leave with certainly more cookies than we had arrived with and an instant and resplendent holiday cookie platter. Such variety! Such tasty treats!

This year the brief but informative presentations entertained us on many tasty food customs. I daresay most of us had our earliest cooking lessons in baking cookies with our mothers or grandmothers. On this day we were privileged to hear Eva Macdonald pay tribute to an early influence on her baking life: a wonderful neighbour named Elsa (Zeising) Misevics. Elsa brought her tradition of lebkuchen from Germany when she immigrated to Canada after WW II, along with six beautiful hand-made (by Opa Zeising!) tin cookie cutters. Eva gave us a short history of these decorated spice cookies and showed off Elsa's cherished cookie cutters. It's clear that Eva will use them and keep them shiny from one Christmas to the next for many years to come.

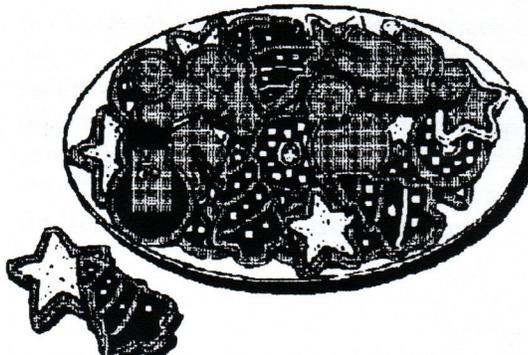
We also got to play with sugar paste and make our very own Victorian Sugar Mice, complete with curly ribbon tails, thanks to Carolyn Blackstock of Woodside National Historic Site in Kitchener.

Those who were at the CHO pudding day at Gibson House a few years ago would have been pleased with another chance to hear Liz Driver's account of, and to sample, the now infamous *Home Cookbook* (1877) recipe for Carrot Pudding. I enjoyed it so much I decided to steam one for my family this year – it was *just gorgeous and so good*

I, too, offered a summary of my findings on St. Catherine, patron saint of spinners, weavers and *spinsters* and the Cattern Cakes traditionally baked by lacemakers and others in the home counties of England for her saint's day celebrations in late November.

But the main focus of the cookie exchange must be the tasting and exchanging. We enjoyed tiny, toy shaped gingerbread (very snappy!), delicate and elegant meringues, (*tres chics!*), jam-filled linzer bites from a calico lined basket, charming and delicious church window cookies, (not the kind made with crushed candy, but a delicious mouthful of shortbread and glacé fruit – with a surprise ingredient you'd never guess!), crispy Amaretti, (the ones with the coffee bean garnish were a special treat), soft and chewy date turnovers, velvety mocha nut butterballs, and sweet and gooey rocky road bars.

As pleased as I was to participate in the CHO cookie exchange, I don't understand why such an enjoyable event was so meagerly attended. Was it perhaps because it took place on a Sunday morning? Would more CHO members attend if it were to be organized for a week night in mid to late November? What would it take to get YOU to come to our next Cookie Exchange?





Upcoming CHO Event

University of Guelph Culinary Collections and MORE!

Saturday, 15 March 2003

9:30 am – 4:30 pm

This exciting day-trip to Guelph has three parts:

1. The day begins with an introduction to the Culinary Collections at the University of Guelph Library. We will assemble in the Special Collections area of the library at about 9:30 am; the program, led by Liz Driver of CHO's Programme Committee, will start at 10 am. The focus will be on the history and highlights of the collections, which include Una Abrahamson's magnificent library of books, the Edna Staebler and Helen Gagen collections, the Canadian Cookbook Collection, and the Rural Heritage Collection. The University of Guelph culinary collections are a key resource for food-history studies in Canada and this is a unique opportunity for CHO members to become acquainted with them. Librarian, Lorne Bruce has promised us a special peek behind the scenes.

2. After lunch, we will be welcomed by Shirley Surgeoner at the Macdonald Institute, which opened in 1903 as a school of domestic science. The year 2003 marks its 100th anniversary and Shirley, who is co-convenor of the Institute's birthday celebrations in June, will tell us about the Institute's history, especially the important role its graduates have played in the history of food in Canada, and give us a tour of the building.

3. In the second half of the afternoon, Amy Proulx, a Food Science graduate student will lead us through the new Food Science Building. If the first part of the day's programme honours the past, the last part looks to the future, as we learn about the advancements in food science taking place at the University of Guelph. Our visit coincides with the university's annual College Royal festivities, so the Food Science Building, and the campus generally, will be humming with activities.

The Culinary Historians of Ontario have invited members of the Guelph Chapter of Cuisine Canada to join the day's activities, so it will be a great chance for CHO members to meet new food friends! Another bonus: A portion of the event fee will be donated to the University of Guelph Library to support the culinary collections.

Maximum of 40 participants. Please RSVP for this event by Sunday, 2 March 2003, to Liz Driver, (416) 691-4877, liz_driver@hotmail.com. Price: \$20. (includes lunch)

Free parking on the campus. Car pooling from Toronto arranged by Fiona Lucas; contact Fiona at 416 534-1405, lucasf@sympatico.ca

FAMILY FARE by Ed Lyons

When I was 5, my Mother's Father died and my Grandmother came to live with us in Windsor.

My Grandfather was from Glasgow and my Grandmother was from Ulster. He arrived in Hamilton, via Australia, in the 1890s. They had two children, Archibald and Ethel Erskine. I have a family portrait taken just before my Uncle Archie went off to the First World War. I suspect it was about 1916: he looks about 18 and my Mother looks about 16.

Eventually, he married a Catholic and she married a Jew. Even though they were 'orange' Protestants, my grandparents coped with this turn of events very well, as many Canadian families still do today. Although she was Presbyterian, my Grandmother (nee Wilson) enjoyed a 'wee nip' and games of cards and Monopoly.

Anyway, I remember watching Grandma making soda bread scones and potato scones. Unfortunately, I don't have her recipes. I have found some recipes for scones in some of the cookbooks we use at Spadina Museum and I'm sure they are very close to the ones she used to make. Smiley's* comes to mind as one that is very close in flavour and texture, but my Grandmother used sour milk and always added some tartaric acid.

So far, I haven't found a recipe for potato scones that sounds like hers. Can anybody help?

* *Smiley's New and Complete Guide for Housekeepers*, Toronto Daily Star edition, 1903.

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

Culinary Calendar

Please send CHO information about ANY upcoming food history or related events. We are pleased to include them. Events hosted by CHO are represented by ♥♥♥. Send to: *Bridget Wranich, malagonto@look.ca*

February

St. Valentine's Day High Tea

Montgomery's Inn 416-394-8113
4709 Dundas St. W., Toronto

February 14 1 - 4:30 pm

Visit the Inn's tea room where a special menu of Valentine sweets will be served. Cost \$ 10

Family Baking Class

Colborne Lodge 416-392-6916
High Park, Toronto

February 23 1 - 4 pm

Learn basic brick oven and open-hearth cooking techniques and bake some treats. Cost \$ 12.50. Max 2 children per adult. Pre-registration & pre-payment required.

March

David Gibson's Favourites - Hearth Cooking Workshop

Gibson House Museum 416-395-7432
5172 Yonge Street, Toronto

March 1 10 am - 2 pm

Celebrate David Gibson's birthday with an intensive, hands-on hearth cooking experience using 19th century recipes for "Roast Beef and Apple Pie." (For experienced participants) Cost \$40. Pre-registration & pre-payment required.

More Historic Cooking for Kids

Todmorden Mills Museum. 416-396-2819
Pottery Road, Toronto

March 13 10am - 12 pm

Prepare and sample tasty treats in the historic kitchens using old-fashioned recipes. Cost \$15. (Ages 5-10 yrs) Pre-registration required. To register call 416-338-4386 quoting reference #601537.

Science in the Kitchen

Spadina Museum: Historic House & Gardens
285 Spadina Rd., Toronto 416-392-6910

Sat. Mar. 8 - Sun. Mar. 16 (Closed Mon.)

Tues. to Fri.: 12 - 4 pm; Sat. & Sun.: 12 - 5 pm

Science is again invading the historic kitchen of Spadina Historic House where families are encouraged to come out and learn how science and technology influenced the preparation of the most important meal of the day -

Breakfast. Tours geared to families.

April

Hearth Cooking at the Gibson's

Gibson House Museum 416-395-7432
5172 Yonge Street, Toronto

April 12 10 am - 2 pm

Prepare and sample a variety of dishes from 19th century recipes. (Novice and experienced cooks) Cost \$25 includes GST & course materials. Pre-registration & pre-payment required.

Spring has Sprung at the Gibson House

Gibson House Museum 416-395-7432
5172 Yonge Street, Toronto

April 19 & April 21 12 - 5 pm

Sample a variety of dishes cooked over the open-hearth Cost \$25 includes GST & course materials. Pre-registration & pre-payment required.



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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Deadlines for entries for April 2003 issue — March 15, 2003

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

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