

From *Fast-day Cookery* to *Dainty Desserts*

Cook books listed in the catalogues of the Toronto Public Library Reference and Circulating Collections, 1889-1899

by Mary F. Williamson

The Toronto Public Library was established in 1883 in the old Mechanics Institute building at Adelaide and Church Streets. In 1889 the Library issued its first catalogue for the reference and circulating collections, and regular revisions and supplements were published through 1900.

It is hard to believe that there were no copies of Mrs. Beeton although Eaton's had been advertising her *Book of Household Management* through their mail-order catalogue since 1894. Perhaps an even more surprising discovery is only one original Canadian cookbook listed out of a total of 111 titles: the revised edition (1898) of *The [New] Galt Cookbook*. Matilda Lees Dodds, Marion Harland, Linda Larned, Mary Lincoln and Mary Ronald are among several American and British authors who were also published in Toronto editions. The lack of Canadian titles reminds us that back then, as today, American and British publishers were more aggressive marketers than their Canadian counterparts. The list is almost equally balanced between American and British cookbooks.

It is good to note that Toronto librarians over a hundred years ago were open to ethnic diversity: French, German, Indian, Anglo-Indian, Oriental, Malay and Cape cookery are all represented. Vegetarians had three titles to choose from. Cookbooks in library collections endure a short shelf life which means that none of these volumes survive in the collections today. Most are quite rare, and in fact only 33 out of the 111 titles on the list can be consulted in the University of Guelph culinary collections.

For the list transcribed below I have supplied full authors' names and publication information which is lacking in the original catalogues.

Reference Library, 1889

Cassell's *Dictionary of cookery* [London: 1875-76]

Gouffé [Jules] *Pastry and confectionery*
[London: 1874]

Gouffé [Jules] *Royal cookery book* [London: 1868]

Reference Library, 1891

Soyer [Alexis] *The gastronomic regenerator*.
[London: 1846]

Central Library Circulating Collection, 1889

Browne [Phillis] *A year's cookery* [London: 1892]

Corson [Juliet] [*Miss Corson's*] *practical American cookery* [New York: 1885]

Davidson [Mrs. J E] *Entrées and table dainties*
[New York & London: 1889]

Dods [Matilda Lees] *Art of cooking* [London:
1879]

[Allen, Mary L.] *Five o'clock tea*. [London: 1886]

Francatelli [Charles Elmé] *Royal [English and foreign] confectioner* [London: 1862]

Gill [J. Thompson] [*The complete*] *bread, cake, and*

cracker baker [Chicago: 1881]

Gill [J. Thompson] *Complete practical confectioner* [Chicago: 1881]

Gouffé [Jules] *Book of preserves* [London:
1871]

Henderson [Mary Newton Foote] *Practical cooking [and dinner giving]* [New York: 1876]

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A Recipe from The Berlin Cookbook

By Christine Ritsma

The Berlin Cookbook, 1906, is a rather infamous cookbook within the Waterloo Region of Ontario. Published a decade before Berlin became Kitchener in 1916, I first encountered it as an interpreter at one of the local history sites some years ago. It was a book which was generally recognized but never really used or appreciated. Of course, most of us are ever so aware of the *Galt Cookbook* of 1898. While both are community cookbooks, it is interesting that it is the Galt manuscript that has received more attention, perhaps since it was republished (along with the *Home Cookbook*, 1877) as part of the *Coles Canadian Collection* during the early 1970s.

I understand only about a half-dozen battered and incomplete copies of the manuscript are known to exist in Canada. My copy comes via the persistent efforts of Beth Stover of the Canadian Institute for Historical Microreproductions (CIHM). She was able to "finagle" a copy of the cookbook from the University of Waterloo late last year.

The good ladies of Berlin, Waterloo and elsewhere do not disappoint in their selection of recipes for the cookbook. The compilers of the cookbook meant to "secure the cream of tested recipes" within the 301 pages of this rather colossal effort. Monies raised from this project were directed to the Freeport Hospital in Berlin. There are 33 chapters in all listing a variety of breads, beverages, cookies, doughnuts, ices, jellies, meats, oysters, pies, pancakes, puddings, relishes, salads and useful hints for the cook. As with most community cookbooks, the names of the women are usually listed below the recipe that they contributed. For some, the city or country of origin are also included, if the contributor lived outside of Berlin.

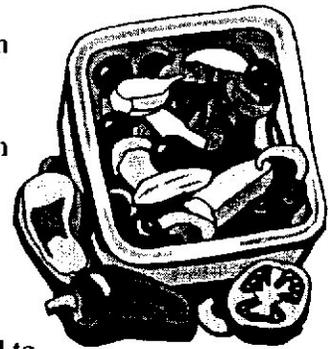
Lastly, I think it would be worthy of future research to pursue a study of both the Berlin and Galt cookbooks. These two cookbooks were written about eight years apart and provide a unique opportunity to see a much fuller picture of foodways preparation within the Waterloo region during the early 20th century. It would be interesting to see if familiar names crop up in both manuscripts. Furthermore, what do these cookbooks tell us about the foods consumed by the people of this region? Are there similar recipes? What are the differences? Is there a particular ethnic flavour to each book?

A Baked Dinner Mrs. D Forsyth

"This is a suitable dish for a busy day. Take a quantity of old meat, any left overs will do, together with a small piece of bacon or ham and an onion, and grind it very fine, season it with salt, pepper and a little sweet marjoram, and moisten with gravy or stock; put this in the bottom of a deep baking dish, next add a layer of canned tomatoes, seasoned, and lastly a layer of mashed potatoes that have been prepared with a little butter and milk, smooth over the top and bake a nice brown."

Yet these questions should not deter from the satisfaction of making the recipes listed in this book. The recipe for "A Baked Dinner" is one that caught my fancy the first time I read this cookbook. Who can not identify with the opening line..."this is a suitable dish for a busy day." I made my recipe with leftover beef and used onion, salt, and marjoram for seasoning. I choose to moisten the meat with gravy rather than stock and mixed in a can of tomatoes. The layer of mashed potatoes was prepared, as instructed, and I baked my dinner for about 40-45 minutes at 350°F (180°C).

This is comfort food at its most simplest and most satisfying. And it speaks volumes about the care and attention given to these recipes by the many women who contributed to *The Berlin Cookbook* in 1906.



The Berlin Cook Book
compiled by the Ladies of Berlin, Waterloo and Friends Elsewhere,
1906, Berlin, Ont, Canada. The News Record Print Shop

Christine Ritsma is Co-founder of Culinary Historians of Ontario

Central Library Circulating Collection, 1889 (continued).

- Hounihan [John Daniel] *Art of bread, cracker, cake and pastry baking* [Staunton, VA: 1877]
- Hounihan [John Daniel] *Secrets of the bakers and confectioners' trade* [Staunton, VA: 1877]
- Ice cream and cakes... By an American.* [New York: 1883]
- Jewry [Mary] [Warne's] *Everyday cookery*, by Mary Jewry, London & New York: 1887
- [Davenport-Hill, Rosamond] *Lessons in cookery* [London: nd]
- Lincoln [Mary Johnson] *Boston school kitchen textbook* [Boston: 1887]
- Loughead, Flora Haines *Quick cooking: a book of culinary heresies* [New York: 1888]
- Major, L. *Breakfasts, luncheons, and ball suppers* [London: 1887]
- Murrey [Thomas Jefferson] *Cookery for invalids* [New York: 1887]
- Murrey [Thomas Jefferson] *Fifty salads* [New York: 1885]
- Murrey [Thomas Jefferson] *Practical carving* [New York: 1887]
- Murrey [Thomas Jefferson] *Puddings and dainty desserts* [New York: 1886]
- Owen [Catherinè] *Choice cookery* [New York: 1889]
- Parloa [Maria] [*Miss Parloa's*] *new cook book* [Boston: 1880]
- [Peck] *How to make candy.* Not identified, but possibly "How to make candy" by Aaron Warford (New York: 1884)
- [Schiller, Anne Letitia] *German national cookery for English kitchens* [London: 1873]
- Smith [Mary] *Virginia cook book.* [New York: 1884]
- [Jewry, Mary] *Warne's model cookery* [London: 1868]
- Wells [Robert] *Bread and biscuit baker's and sugar-boiler's assistant* [London: 1889]
- Wells [Robert] *Pastrycook and confectioners guide* [London: 1889]
- Whitehead [Jessup] *Chicago Herald cooking-school* [Chicago: 1883]
- Whitehead [Jessup] *Cooking for profit* [Chicago: 1893]
- Whitehead [Jessup] *Hotel cookbook of breads and cakes* [nd]
- 1881 Central Library Circulating Collection, 1889
- Corson [Juliet] *Family living on \$500 a year* [New York: 1887]
- Frederick [Mrs. Frederick Macmillan] *Hints to housewives* [London: 1880]
- Harland [Marion] *Common sense in the household* [New York: 1871]
- Kettner [Encas Sweetland Dallas] *Book of the table* [London: 1877]



- Panton [J. E.] *From kitchen to garret* [London: 1890]
- Party giving on every scale* [London: 1880]
- Spon [E. & F.N.] [*Spon's*] *Household manual: a treasury of domestic recipes* [London: 1887]
- White [Sallie Elizabeth Joy] *Housekeepers and home-makers* [Boston: 1888]
- Youmans [Edward Livingstone] [*The Hand-book of household science*] [New York: 1857]

Central Library Circulating Collection, 1896 v.2

- [Lee, N. K. M.] *American family cook-book* [Boston: 1858]
- Art of feeding the invalid* [London: 1890]
- Atkinson [Edward et al] *Science of nutrition: Alladin oven: what it is, what it does, how it does it* [Boston: 1896]
- Boland [Mary A.] *Handbook of invalid cooking* [New York: 1893]
- Bostwick [Lucy W.] *Margery Daw's home confectionery* [New York: 1883]
- Bowdich [E. W.] *New vegetarian dishes* [London & New York: 1892]
- Brugiere [Sara Van Buren] *Good living: a practical cookery book* [New York: 1890]
- Buckland [Anne Walbank] *Our viands: whence then come and how they are cooked* [London: 1893]
- Butler [W. C.] *Modern practical confectioner* [London: 1890]
- Cameron [Ida] *Soups and stews and choice ragouts* [London: 1890]
- Campbell [Helen] *In foreign kitchens* [Boston: 1892]
- Child, Theodore *Delicate feasting* [New York: 1890; London: 1891]
- Cuisine Creole* [Lafcadio Hearne] [New York: 1885]
- Davidson [Mrs. J. E.] *Eggs: English and foreign ways of cooking them* [London: 1890]
- Duckitt [Hildagonda Johanna] *Hilda's "Where is it?" of recipes. Cape, Indian & Malay dishes* [London: 1891]
- Earl [Ethel] *Dinners in miniature* [London: 1892] (Columns from *The Queen*)
- Forward [Charles Walter] *Practical vegetarian recipes* [London: 1891]
- Harrison [Mary] *Guide to modern cookery* [London: 1891]
- Herisse [Emile] *Art of pastry making* [London: 1893]
- Herrick [Christine Terhune] *The little dinner* [New York: 1892]
- Herrick [Christine Terhune] *What to eat; how to serve it* [New York: 1891]
- Howell [Sarah Biddle] *Nine family dinners and how to prepare them* [Trenton, NJ: 1890]



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Central Library Circulating Collection, 1896 v.2

- Johnson [Grace] *Anglo-Indian and oriental cookery* [London: 1891]
 Johnson [Grace] *Fast-day cookery [or meals without meat]* [London: 1893]
 Kenney-Herbert ['Wyvern'] *Common sense cookery* [London: 1894] (Anglo-Indian)
 Lebour-Fawssett [Emilie] *French cookery for ladies* [London: 1890]
 Lemcke [Gesine] *European and American cuisine* [New York: 1895]
 Lincoln [Mary Johnson] *Peerless cook-book* [Boston: 1887]
 Marshall [Agnes Bertha] *Book of ices* [London: 1885]
 Marshall [Agnes Bertha] *Cookery-book.* [London: 1888]
 Philpots [John Richards] *Oysters and all about them.* 2 vols. [London: 1890]
 Poole [Hester Martha Hunt] *Fruits, and how to use them* [New York: 1890]
 Rorer [Sarah Tyson] *Canning and preserving* [Philadelphia: 1887]
 Rorer [Sarah Tyson] *Home candy-making* [Philadelphia: 1889]
 Rorer [Sarah Tyson] *Hot weather dishes* [Philadelphia: 1888]
 Rorer [Sarah Tyson] [Mrs. Rorer's] *Philadelphia cook-book* [Philadelphia: 1886]
 [de] Salis [Harriet Anne] *Cakes and confections* [London & New York: 1889]
 [de] Salis [Harriet Anne] *Dressed game and poultry* [London & New York: 1888]
 [de] Salis [Harriet Anne] *Dressed vegetables* [London & New York: 1888]
 [de] Salis [Harriet Anne] *Entrées à la mode* [London: 1887]
 [de] Salis [Harriet Anne] *Oysters à la mode* [London & New York 1888]
 [de] Salis [Harriet Anne] *Puddings and pastry* [London & New York: 1889]
 [de] Salis [Harriet Anne] *Sweets and supper dishes* [London & New York: 1888]
 Sawtelle [Henrietta L.] *What one can do with a chafing-dish* [New York: 1889]
 Schwaab [Earnest F.] *Secrets of canning* [Baltimore: 1890]
Statesmen's dishes and how to cook them [The Washington cook book] [New York: 1890]
 Sugg [Marie Jenny] [The art of] *cooking by gas* [London, Paris, Melbourne: 1890]
 Swett [Lucia Gray] *New England breakfast breads, luncheon and tea biscuits* [Boston: 1891]
Tinned foods and how to use them [London, New York, Melbourne: 1893]
 Wells [Robert] *Modern flour confectioner.* [London: 1891]
 Wells [Robert] *Ornamental confectionery* [London: 1890]

Central Library Circulating Collection, 1897 v.3, Part I

Humphry [Charlotte Eliza] *Cookery up-to-date* [London:

1896]

- Kenney-Herbert ['Wyvern'] *Fifty lunches* [London & New York: 1896]
 King [Charles Henry] *Cakes, cake decoration and desserts* [Philadelphia: 1896]
 Lincoln [Mary Johnson] *Boston cook book* [Boston: 1884]
 Ronald [Mary] *Century cook book* [New York: 1895]

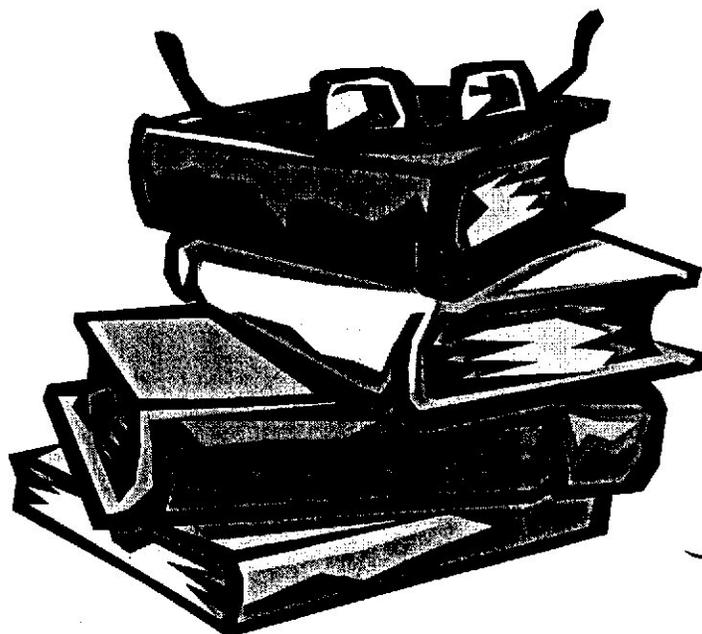
Central Circulation Library Collection, 1898 v.3, Part II

- Davidson. (Mrs. J.E.) *Cold meat cookery* [London: 1898]
 [New] *Galt cook book, revised edition* [New Galt cook book. Margaret Taylor & Frances McNaught. Toronto: 1898]
Gleanings of cookery [London: 1898]
 Meyer [Ethel S.] *Practical dictionary of cookery* [London: 1898]

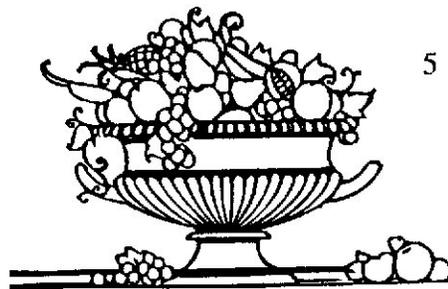
Central Circulation Library Collection, 1899. v.3, Part III

- French cookery for English homes* [Edinburgh & London: 1900]
 Larned [Linda Hull] *Hostess of to-day* [New York: 1899]
 Ross [Janet Ann] *Leaves from our Tuscan kitchen, or how to cook vegetables* [London: 1899]

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CULINARY QUERY



I'm writing an article about early spring foods of Ontario and wonder if you have any suggestions -- beyond the usual fiddleheads and maple syrup.

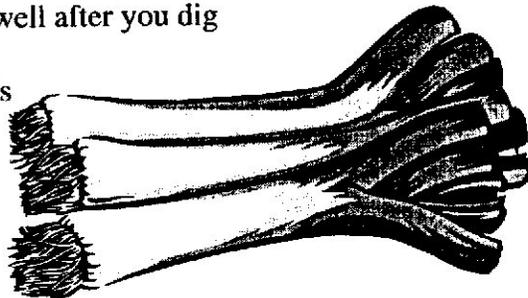
Pamela Cuthbert, Toronto Convivium, Slow Food Toronto
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As usual, the knowledge of our culinary colleagues comes through!

Bob Wildfong of *Seeds of Diversity Canada* answers:



The earliest spring foods that I have are parsnips, leeks and spinach. In fact, they were ready before the main run of the maple syrup this year. These vegetables are usually grown as annuals, but they survive winter quite well. Just leave them alone in the fall, and wait for spring. As soon as the ground melts, last year's parsnips and leeks can be dug a few at a time as needed. The freeze of winter has softened them, but it has also sweetened them far more than you've tasted in fall-harvested vegetables. Since they're softened they don't keep well after you dig them up, but they're still alive so the best place to store them is right where they're growing. Spinach is usually thought of as an annual plant, but it almost always grows back in early spring. The recent thaw started mine growing again, and there are already a few salads worth of greens under the snow right now. The earliest leaves are small, but very tender and delicately flavoured.

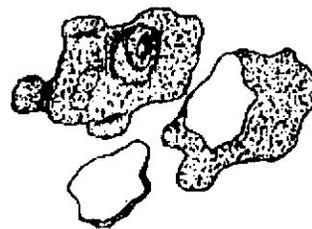


Mary Williamson adds:

I can dig up my salsify and scorzonera roots more or less all winter and in early spring. And arugula (or more properly rocket) is one of the first up (from seeds dispersed during the previous summer) and the last to succumb to winter freezing. Bob's spinach reminds me that my perennial sorrell has already grown quite tall, and very soon there will be the makings of a soup (for which I have numerous ancient recipes). It is at its best early rather than later when the leaves get a bit tough.

And from Jo Marie Powers:

The same is true for Jerusalem artichokes. Mine seem to be sweeter after over-wintering in the patch I have. There's a farmer who comes to the Kitchener market each spring with garlic sprouts (they're about 2 feet long and good in a stir fry).



Thanks everyone for responding!

FIONA'S MUSINGS: LEARNING TO WRITE WELL ABOUT FOOD

So you want to be a food writer. Easy, right? What's to learn? You like to eat, even cook, and you can read a recipe. Check that attitude at the kitchen door.

Writing is not easy. Writing about food is not easy. Good writing about any topic requires thought, care, responsibility, research, fact checking and endless editing. It needs inspiration, blood, sweat and tears. Good writers hone, edit, pare down, clarify, reword and rethink the first draft into a second. Then do it all over again. By the third draft it starts to come together. All writers need to have a combined sense of history and contemporary culture plus a fundamental love for wordsmithing. Intertwined in these characteristics food writers need to know about culinary trends and have an intense appreciation of food.

Some writers have a natural ability, but even they can use the critical eye of an editor. Never think you don't need an editor (like that unnamed author in Carol Shields' anthology *Dropped Threads*, who claimed to be too good for an editor – Shields laughed in disbelief). For those less arrogant, George Brown College offers *Food Writing I* and *Food Writing II*, each 12 weeks long, taught by Carol Ferguson. I recommend them. The current spring classes are well under way, but the GBC Continuing Education (Journalism) website will give future dates. Carol is friendly, very experienced as a food writer and editor, well connected to the Canadian food world, and a discerning editor for aspiring food writers. She has been food editor of *Canadian Living* and *Homemaker's Magazine* and has authored several cook books, notably *A Century of Canadian Home Cooking, 1900 to 1990s* (1992, with Marg Fraser) and *The New Canadian Basics Cookbook* (1999). From the GBC academic calendar:

- *Food Writing I*: "Develop your skills and food knowledge. Learn how to write basic food articles and reviews for magazines, newspapers, newsletters and other publications."
- *Food Writing II*: "Further develop and apply your writing skills and food knowledge. Learn how to research, write, edit and market food articles of various lengths and formats for magazines, newspapers, newsletters, press releases, brochures and other publications."

These dry summaries conceal our lively, informative and invigorating class discussions. I learned a lot, especially in level one, which was Carol's first. From that experience she realized an advanced level was needed. When I attended the first advanced course it was too similar to the first level, but she's since balanced the two levels. Carol is very good about encouraging each student's "voice," the personal style that creatively expresses personal attitude – an "identifiable personality". For me the courses built on clear writing principles I'd been practicing by writing a lot, everything from this newsletter to formal academic papers. One of the best ways to learn to write simply but clearly is for a newsletter like this for it forces the author to edit cleverly to shoehorn lots of information into limited spaces. I have a love/hate

relationship with writing. I have such a clear pattern: revel in the research, flounder in too much information, write it all down in a preliminary free-flow draft, dislike the results, panic that it won't work, then hone, edit, pare down, clarify, reword and rethink it to the right tone and length. I take great satisfaction in reducing a wordy 10-page draft to a 6-page polished piece, or reducing 2000 words to 850 for this regular column. I wish I could write more quickly but I have to slog it out. Like I said – a clear pattern.

One of the great benefits of attending Carol's courses was meeting fellow foodies. I maintain friendships with several other students even now. One of them, Claire Tansey – the "Foodwright" – who now writes on food for *Toronto Life* and *Gardening Life*, says the courses are "an excellent opportunity to develop writing skills through practice and discussion, as well as a forum for making contacts with foodie peers."

Here's a fun editing task for you! In the novel *The New Song* by Jan Karon (book V in her Mitford series) two characters enter a slogan contest for a flour company; the slogan is to be 25 words maximum, but their first attempt has 30. They do manage 25 words, but up for the challenge too I reduced it to a snappier 22 words. Here's their 30-word version. Can you zap at least 5 words? Give it a try!

"I use Golden Band flour because it is light and easy to work. Also, because my mother and grandmother used it. Golden Band! Generation after generation it is the best."

Send me your suggested rewritten slogans and to the best entry I'll award a spare copy of the winter 2003 *Gastronomica*, the *Journal of Food and Culture*.

In the meantime, these books help good writing, and good food writing:

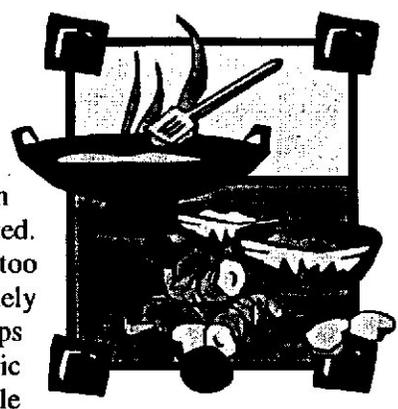
- Natalie Goldberg, *Writing Down the Bones: Freeing the Writer Within*
- William Zinsser, *On Writing Well*
- Diana Hacker, *A Canadian Writer's Reference*
- Evelyn Hullah, *Cardinal's Handbook of Recipe Development* (Cdn)
- *The Recipe Writer's Handbook* (US)

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FAMILY FARE edited by Ed Lyons

CHO member Margaret Lyons recalls memories of 'B.C. CHOW MEIN'.



Fusion is a current word describing food which combines the cuisines of various countries. One such dish is B.C. Chow Mein, which was more or less standardised before the Second War in the Japanese Canadian communities in B.C. This is not to be confused with the Chinese chow mein from which it is derived. Japanese taste finds the Chinese food too heavy (i.e. greasy) and the presentation too plain, so the Japanese version usually covers the noodles and vegetables with finely shredded egg, made from paper thin omelets, and ground sesame seeds and perhaps a sprinkle of chopped parsley. There is no record of who thought of the basic changes, but probably it was the combined work of various church and temple ladies groups. My mother belonged to one of these. During slack time on the farm, they would meet from time to time in the temple kitchen to exchange recipes, or invite some cook, known for her repertoire, from another town to test these recipes. They would have a jolly good supper and eventually the collection might be printed in a temple cookbook. Whether they originally lived on farms or in scattered fishing villages or in the cities, B.C. Japanese Canadians know this dish. Today, the family version of this chow mein is carefully presented at special events or as a contribution to a potluck gathering.

B.C. Chow Mein

- ¾ lb. well trimmed pork or dark chicken meat*
- ½ cup each of celery, green pepper, red pepper and onion cut in thin julienne strips about 1 to 2 inches long*
- ½ lb bean sprouts*
- 6 - 8 dried shitake mushrooms, reconstituted and sliced thin*

- 1 -150g pkg deep fried Mein (noodles)*
- 1 clove garlic, chopped fine (optional)*
- 1 tsp rendered chicken or pork fat*
- 1 tbsp of ground toasted sesame seeds*
- 1 large egg*
- 1 tsp (scant) chopped parsley*

Make shredded eggs by beating the egg, add tsp water, salt & pepper. Wipe heavy frying pan with oil, heat and quickly swirl egg mixture as thin as possible. When the egg is quite dry, turn out on cutting board, cool, roll into tube, and slice as thin as possible.

Prepare sesame seeds by toasting on a very hot frying pan for a few seconds until they start to pop. Grind toasted seeds in a grinder or in a mortar & pestle. Place fried noodles in a colander and pour boiling water over them to get rid of any grease. Place bean sprouts in a colander, wash and drain. Soak the shitakes in water for about 20 minutes. If dried shiitake are unavailable, substitute dense fresh mushroom such as portobello. Fresh shiitake are too delicate and expensive.

Using a large cast-iron or other heavy frying pan with lid, fry meat over a hot flame. Add salt and pepper to taste. As soon as the meat loses raw colour, add garlic and all vegetables except bean sprouts, stir fry 1 minute. Add bean sprouts and noodles. Turn down heat to moderate, cover and cook for a minute or two until noodles have lost their crispness.

Arrange on a shallow platter, sprinkle with shredded egg, sesame seeds and parsley.

Serve with plain steamed rice. Fried noodles and toasted sesame seeds can be found in East Asian supermarkets. My Mother made her own hand-made, cut noodles deep fried. Superior to the store variety for the masochistic purists. Salt lovers may enhance the dish with soy sauce which should be cut with lemon juice and a dash of sherry. This is usually served with a side dish of blanched spinach or other greens (oshitashi) also covered with ground sesame seeds and served cold.

Serves four.

Please send your family recipes to Ed at lyons@idirect.com, or Box 431, Satians 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*

May

**Domestic Bliss or Domestic Blues?
Housework through History**

*Windsor's Community Museum,
254 Pitt St. W., Windsor, Ontario. 519-253-1812*

**March 11 - July 20
Tuesday to Saturday 10am - 5 pm.**

In May, the Museum is also open Sunday afternoons.

Housework is a historical constant. Love it or hate it, housework is here to stay. This exhibition provides a glimpse of housework from the past. For more

information contact curator Madelyn Della Valle at: www.windsorpubliclibrary.com/hours/museum or email wcmchin@mnsi.net.



June

Annual Strawberry Festival

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

Sunday, June 22 12 to 4 pm

Throughout the estate visitors will enjoy children's games, musical performances and special exhibits. In celebration of the season, visit the refreshments tent and indulge in our luscious Strawberry Shortcake. Cost \$3 per person. All refreshments are extra.

July

Canada Day

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

July 1

Celebrate Canada's birthday with a visit to the rural community of Willow Dale, circa 1851. Experience a taste of the past with homemade ice cream, children's activities in our Discovery Gallery, historic games on the lawn and samples of nineteenth century cookery from the historic kitchen. Free admission.

Canada Day

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

July 1

10 am - 4 pm

Historic baking demonstrations in the McCowan Log House (circa 1850).

Arts And Heritage Camp

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

A weeklong day camp for children ages 6 to 10 with a focus on history and the arts! Children can immerse themselves in nineteenth century rural life. Participants will: prepare treats in the historic kitchen, go on a day trip to an historic site, enjoy arts activities that reflect their historic experiences, have two afternoon swimming sessions and lots more. Pre-registration & pre-payment required. Fee: \$100.00 per week (extended care \$20.00 extra)

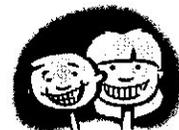


Summer Weekend Themes

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

July 5/6, 12/13 Sweet Tooth Dreams

July 19/20 26/27 Food for the Face



Weekends in July and August

Summer On The Farm

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

Each weekend kitchen interpreters will be using seasonal produce from the garden to explore a variety of preserving techniques. Fruit, berries and vegetables will be pickled, dried or made into jams and jellies. Meat and fish will be dried and salted in preparation for the long winter to come.



September

♥♥♥CHO's Annual General Meeting

*Montgomery's Inn 416 394-8113
4709 Dundas Street West, Etobicoke, Ontario*

Sunday, September 21 9:30 to 12:30

Mark your calendars! More details in the next newsletter.

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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\$20 (Cdn.) annual subscription
Deadlines for entries for July 2003 issue — June 15, 2003

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