

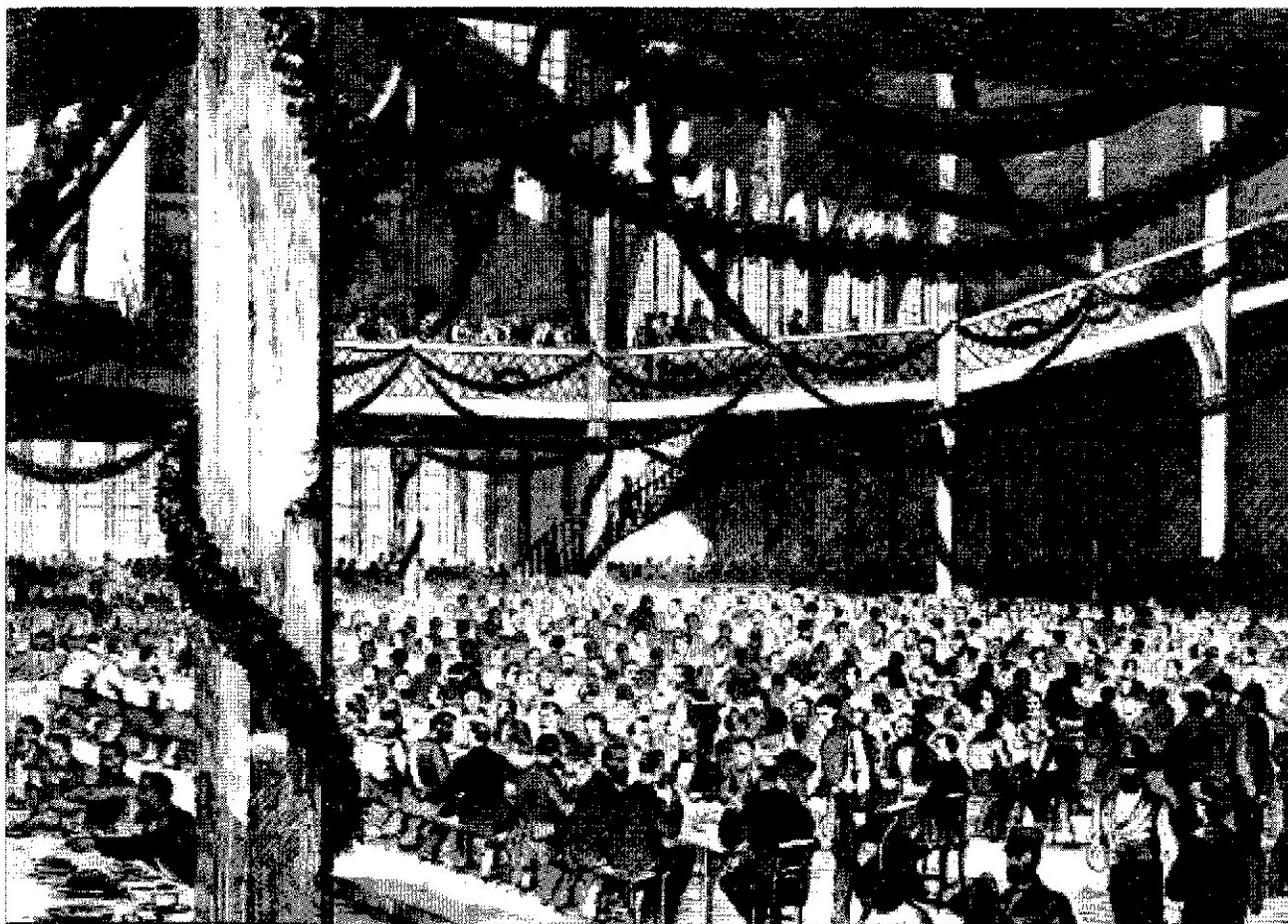
Culinary Chronicles

THE NEWSLETTER OF THE CULINARY HISTORIANS OF ONTARIO

AUTUMN 2004

NUMBER 42

BANQUETS, SPECIAL DINNERS AND MIDNIGHT SUPPERS



The Dinner for the Grand Gathering of Firemen at the Crystal Palace in Hamilton on August 6, 1874.

What's Inside

Message from the President	2
Banquets, Special Dinners and Midnight Suppers in Victorian Ontario	3
Culinary Calendar	16
Culinary Couplets	18

Message from the President

On Saturday, 11 September 2004, members of the Culinary Historians of Ontario gathered at Montgomery's Inn in Toronto for the association's Annual General Meeting and to celebrate our 10th anniversary.

The morning's cake-decorating workshop, led by member Monika Paradi, put us instantly in a party mood. At each work station, Monika set out a foil-covered base, cake layers, pots of icing in bright, sunny colours, and a set of decorator's tools. She guided us through the process of assembling the layers and preparing the surface for the piped decoration. Then, after a demonstration of piping techniques, we produced our own designs — each one unique!



Monika Paradi displays the efforts of her novice workshop participants.



Our 10th-anniversary cake.

A record number of twenty-two members participated in the Annual General Meeting. After an energetic twelve months, the Board had much to report. One new item of information, announced by Elizabeth Nelson-Raffaele, Membership Chair, is a welcome indicator of the health of the association: Membership in the Culinary Historians of Ontario grew by 25% in the last fiscal year! The meeting ended with a draw for a door prize donated by the Canadian Institute for Historical Microreproductions (Fulvia della Schiava won a reproduction of *The Dominion Home Cook Book*, Toronto: 1868) followed by the distribution of a surprise 10th-anniversary gift from the Culinary Historians of Chicago — every member present at the meeting received a “loot bag” of classic spices: Fleur de Sel, Peppercorns Royale (a mixture of four peppers) and candied ginger from The Spice House, Chicago (www.thespicehouse.com). Thank-you to the Culinary Historians of Chicago for reaching hands across the border in friendship and for reminding us that we are part of a world-wide network of food historians.

After the AGM we consumed lunch (vegetable soup, Kate Aitken's egg sandwiches, Cheddar cheese and crackers spiced up with Kate Aitken's chili sauce, Eliza Acton's cucumber salad, and fruit). Then it was time to cut into our birthday cake — Rich Plum Cake, made by a team of Volunteer Historic Cooks at Fort York (Mya Sangster, John Hammond and Roland Wardle), from the first recipe in *The Frugal Housewife's Manual*, by A.B. of Grimsby, Ontario, 1840, and decorated by Monika Paradi. A.B. would have been perplexed by the electric knife used to cut the cake! Our brain cells stimulated by cake and a good cup of tea, Elizabeth Nelson-Raffaele and Fiona Lucas then led us in a brain-storming session for ideas for CHO's next twelve months.

Mary F. Williamson, Fine Arts Bibliographer (retired) at York University in Toronto, is the guest editor for this issue of *Culinary Chronicles*. Mary has a penchant for uncovering new and exciting material about Ontario's food history, and her article here about Victorian banquets opens up a largely unexplored aspect of dining in the province. Thank you, Mary, for reproducing menus, illustrations, and accounts of these sumptuous meals in the newsletter and for your perceptive analysis.

Looking ahead: Don't miss the **Cookbook Caper** on Sunday, November 14, at John McKenzie House, 34 Parkview Avenue, Toronto (see Culinary Calendar for details). CHO is a co-sponsor of this fund-raiser for the Ontario Historical Society. You will find hundreds of cookbooks and culinary magazines for sale, plus kitchen collectibles. And don't forget that a membership in CHO makes a great present for a "foodie" friend!

Liz Driver, President

**“The viands, wines, &c., were excellent,
and all that could be desired or wished for.”¹**

Banquets, Special Dinners and Midnight Suppers in Victorian Ontario

By Mary F. Williamson

When William IV died in late June, 1837, and Victoria acceded to the throne as Queen, it was not until early August that the news reached the citizens of Upper Canada (later Ontario) in black bordered newspaper columns. From that time, ample reasons for banqueting and dining were provided by the Coronation the following year, Victoria's marriage to Albert in 1840, and the Queen's birthday celebrated each year on May 24. However, few documentary records survive for what was eaten at the dinners that featured in the celebrations. It is useful to remember that in 1837 and '38 the minds of our citizens were distracted by disruptive provincial matters, specifically the rebellion. On May 24, 1838, when rockets were thrown out of the windows of Toronto's Royal Saloon following a 21-gun salute to the Queen on her birthday, and just before her Coronation, some observers assumed they were meant as a signal to the "Yankees" to attack the town from the water.

Already by the end of the eighteenth century in Newark (Niagara-on-the-Lake), the first capital of Upper Canada, influential citizens and military

officers had grown accustomed to splendid dinners, suppers and balls. While formal dinners would in all likelihood have been attended by men only, the balls, of course, brought men and women together for hours of dancing, and supper sometime around midnight. The King's birthday was annually observed by the Lieutenant Governor, in 1793 with a ball and "excellent supper" at the Council Chambers, and in 1800 "a splendid ball and supper." The Masonic Lodge was already in place by 1798 when on June 30 it sponsored an "elegant" dinner at Hind's Tavern. The birthday of Queen Charlotte traditionally inspired a Birth Day Ball in the province (see "'A Profusion of Every Delicacy': Queen Charlotte's Birth Day Ball, 18 January 1817" by Fiona Lucas in *CHO Newsletter* no. 38, Autumn 2003.)

In honour of Queen Victoria's marriage a "magnificent bride-cake" was distributed to the citizens of Cobourg. In Toronto a whole ox was roasted in the Market Square at 2 o'clock, and after a procession "every person, Man, Woman & Child, who intended to partake of this banquet were requested to come cleanly attired, each with a 'Knife, Fork, and Plate.'"

¹From a report in *The Cobourg Sentinel*, Dec. 6, 1862, on Cobourg's St. Andrew's Society dinner.

During the many decades of Queen Victoria's reign, dinners of increasingly splendid proportions infected virtually all levels of the upper and middle classes. At the highest level, 'society' would have been routinely invited to dinners at the official residences of the Governors General and Lieutenant Governors, to town receptions when their Excellencies made an official progress through their domains, and to the military – often fancy dress – balls that marked the 'season' in the earlier years.

The benevolent and fraternal societies, such as the St. Andrew's, St. George's and St. Patrick's Societies, the Freemasons and the Oddfellows, met at least once a year over elegant dinners. Their membership was drawn from both the upper and middle ranks of the citizenry. While a St. Andrew's Society menu has been chosen for this survey, the English Canadians of the St. George's Society, whose patron saint is celebrated on April 25, sponsored dinners that rivalled those of the Scotsmen. In Kingston their first dinner was held in 1837 at Bamford's Hotel whose rooms had to be re-partitioned to accommodate the assembly. As the 63 gentlemen entered the dining room, the band of the 24th Regiment played *The Roast Beef of Old England*, then they all sat down to a dinner "that was as good as ever prepared in Kingston ... the table being covered to profusion with all the 'culinary comforts' that the season affords." The table was laid out in horseshoe form, as commonly was the case for these dinners. In one memorable year, 1842, the Englishmen of Kingston held rival dinners in honour of St. George, with about 70 members of the Society sitting down to "a very excellent dinner" at Daley's Hotel while a non-member group met the same evening at the Assembly Room of Mr. Wm. Cross. Innkeeper Cross provided a dinner "in the Old English style," i.e., a Baron of Beef and "three rich Plumb Puddings," and "the Wines of the very best vintage."

It seems that gentlemen searched for any excuse to dine. Testimonial dinners were given in honour of prominent residents or visitors. The launching and completion of railroads in this period was inevitably marked by a banquet. In July, 1826, the

opening of the Burlington Canal was accompanied by a "sumptuous dinner" for 100 gentlemen at 4 o'clock, with the Lieutenant Governor in attendance. Men gathered over dinner in their professional and occupational capacities, such as in August, 1797 when the members of the Niagara Agricultural Society dined together at Thompson's Tavern in Newark at 4 o'clock. Dining was a means of bringing amateur and professional sportsmen together for socialization rather than competition just as a dinner in the grand style might bring a regatta or cricket match to a happy conclusion, regardless of who won. Reports of firemen's balls and dinners predate the 1874 gathering depicted on our cover. In Cobourg in February, 1848, a happy reveller at the Firemen's Ball reported to the *Star* as follows: "a little after twelve we were ushered into the supper room, where all the luxuries of the season had been most amply provided by the landlord of the Globe, Mr. Duignan, and I can assure you the company did ample justice to and duly appreciated the good things they there beheld." The flamboyant dinners common in Britain served as a model for some chefs and organizers of the grander dinners, with whole menus printed in fractured French.

In all the reports of banquets, special dinners and midnight suppers, considerable attention was paid to the setting. Often whole paragraphs were devoted to descriptions of flags and banners, garlands and festoons, evergreen wreaths and boughs, portraits and transparencies [backlit pictures or inscriptions] and by the late 1890s the newly introduced phenomenon, electric illumination.

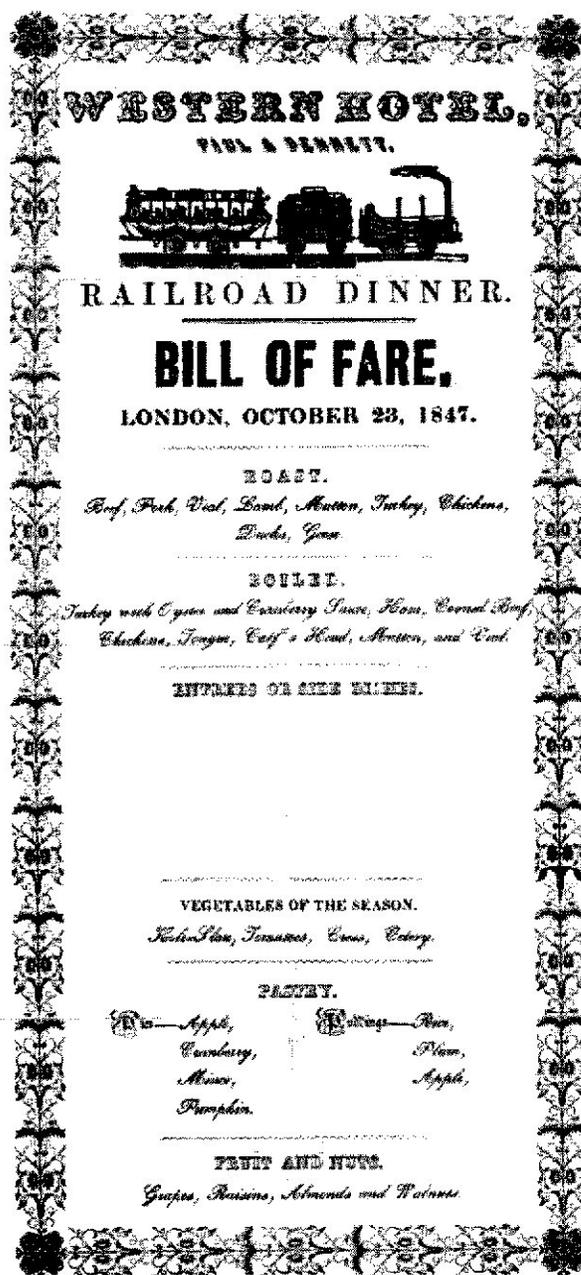
It is likely that matters of state and business affairs were routinely the subjects of dinner conversation. As one 19th-century English writer saw it, important matters such as boundary disputes often were discussed and resolved to good effect over canvas backs and champagne. Rich people, some allege, used the expense, and even the waste of *la grande cuisine* to assert their wealth, status and power, especially when contrasted with the inadequate fare forced upon the lower classes. This may have been true in England, but far less so in Ontario. Our society was more egalitarian than that prevailing in

the British Isles, and the often isolated inhabitants of towns bordering Lake Erie, Lake Ontario and the St. Lawrence River found these occasions welcome excuses for socialization, as well as for the pursuit of a social agenda for assisting fellow citizens who were less fortunate. Indeed, a sense of community was being forged in the cities and towns of Ontario with the help of banquets, special dinners, and balls and midnight suppers.

The 1840s

The turning of the sod for the Great Western Railroad brought together entrepreneurs, politicians and representatives of military officers stationed in London for a day of celebrations. It was Colonel Talbot who did the honours with the spade on October 23, 1847, but other nobles such as Sir Allan MacNab, who was a key figure in the railway scheme, would have been at the Western Hotel at 6 o'clock for the Railroad Dinner. A few years later when the railway was in operation, trains sped by just outside the dining room of the Western Hotel causing their shadow to fall on window-side diners. At the time of the ceremony London had been incorporated as a city just three months earlier. With time the railway would bring prosperity by linking London to the Niagara frontier, Hamilton, Chatham and Sandwich, and ultimately to Detroit, Chicago and New York.

The Railroad printed menu (pp. 5 and 6) is unpretentious and down-to-earth, with no fancy names, no specified sauces or condiments, and no French nomenclature. It is unusual in that soups are not listed, and the "Entrees or Side Dishes" course has been left blank, perhaps because at the time of printing it was unknown what seasonal foods would be available. As Jules Gouffé has observed in *The Royal Cookery Book* (1883), a printed menu represents a *bona fide* statement of a dinner, and it is better not to present guests with one if there is a possibility that the promised items cannot be produced. Under "Entrees" one might have spotted wild game such as partridge, quail or wild duck, and seafood. Some years later Mrs. Beeton warned mistresses that servants should be especially careful of Entrees which generally involve gravy. The organizers of the dinner apparently knew their audience and set a range of price tags on the bottles of claret, Madeira, Port, Champagne, etc., on offer on the back of the menu.



The Bill of Fare for the Railroad Dinner in London on October 23, 1847.

The 1850s

The testimonial dinner in Hamilton for Sir Allan MacNab attracted "a large number of the most respectable and prominent members of the community" together with "a number of distinguished strangers," the total guests numbering about 300 gentlemen. Born in Newark (Niagara-on-the-Lake) in 1798, Sir Allan was variously a lawyer, railroad

Western Hotel,
Paul & Bennett.
RAILROAD DINNER.

BILL OF FARE

London, October 23, 1847

ROAST.

Beef, Pork, Veal, Lamb, Mutton, Turkey, Chickens, Ducks, Geese.

BOILED.

Turkey with Oyster and Cranberry Sauce, Ham, Corned Beef,
Chickens, Tongue, Calf's Head, Mutton, and Veal.

ENTREES OR SIDE DISHES.

VEGETABLES OF THE SEASON.

Kole-Slau, Tomatoes, Cress, Celery.

PASTRY.

Pies — Apple, Puddings — Rice,
Cranberry, Plum,
Mince, Apple,
Pumpkin.

FRUIT AND NUTS.

Grapes, Raisins, Almonds and Walnuts.

LIST OF WINES.

	MADEIRA.	PORT	
Blackburns Sup'r.	6s. 3d.	Hunts' Very Old.	12s. 6d.
Woods' Old	5s. 0d.	Regina Port,	6s. 3d.
	Grahams'	5s. 6d.	

SHERRY.

Gordon's Sup'r Pale.	6s. 3d.	Pale Sherry, (old)	7s. 6d.
Gordon's Fine Gold.	5s. 3d.	Dempster's Brown.	5s. 0d.

CLARET.

Sauterne,	7s. 6d.	Medoc, (good.)	6s. 3d
-----------	---------	----------------	--------

CHAMPAIGNE.

Reinhart,	10s. 0d.	Sillery,	6s. 8d.
-----------	----------	----------	---------

OLD PALE BRANDY, 5s.

FINE INDIA ALE, 2s. 6d., pints, 1s. 3d.

PORTER, BROWN STOUT, 2s. 6d.

Gentlemen sending for Wines will please forward their names.

promoter, Tory politician and premier of Upper Canada. His magnificent Regency Italianate home Dundum Castle, constructed on Burlington Heights in Hamilton beginning soon after the War of 1812, was restored in the 1960s to the 1855 period, and today receives thousands of visitors annually.

The site of the MacNab presentation dinner had been moved from Hamilton's City Hotel to the Mechanics Institute sometime after the handsome menu was printed on silk. The *Hamilton Gazette* reported that "after the good things provided by Mr. Davidson had been duly discussed," letters

Dinner at the City Hotel [Hamilton] on Thursday, 29th November, 1855,
for the Presentation of a Service of Plate to Hon. Sir Allan Napier MacNab.

BILL OF FARE

SOUP.

Mock Turtle.

Mullagatawny.

ROAST.

Sirloin of Beef with Horse Radish.

Saddle of Mutton.

Pig.

Lamb, Mint Sauce.

Turkey.

Venison with Jelly.

Goose a la Anglaise.

Chicken.

Duck.

Pork Spare Rib.

BOILED.

Ham, garnished.

Mutton, Caper Sauce.

Round of Beef.

Tongue, ornamented.

Capon with Rice.

Shoulder of Lamb.

Corned Pork.

Beef a la mode.

ENTRIES.

Pate chaude of Black Game.

Boned Turkey, Aspect Jelly.

Curried Chicken a la Indienne.

Pressed beef a la alamande.

Pate Chaude of venison.

Cotelete of Venison, Sauce a la Venison.

RELISHES.

Tomatoes

Horse Radish.

Pickles.

VEGETABLES OF THE SEASON.

SECOND COURSE.

Plum Pudding, Brandy Sauce.

Apple Pie. Boiled Custard. Mince Pies. Lemon Pies.

Red Currant Tarts. Raspberry Tarts.

CELERY.

CHEESE.

Albert cheddar.

Wiltshire.

Pine apple.

English dairy.

Gruyere.

DESERT.

Blanc Mange.

Lemon Ice Cream.

Vanilla Ice Cream.

Madeira Jelly.

Jelly de Russe.

Brandy Jelly.

Apples.

Figs.

Prunes.

Filberts.

Walnuts.

Raisins.

Pecan Nuts.

Ratifa Pyramid.

Macaroon Pyramid.

Trifles.

Dates.

Cocoa Nut Pyramid.

were read out, addresses and testimonials were presented, and the usual toasts given and replied to. A reporter for the *Illustrated London News* made the presentation dinner the centrepiece of a story about Hamilton and Sir Allan. After describing the 22-piece set of crested silver presented to the honoured guest, he surveyed his surroundings, observing that "the noble apartment [the Mechanics Institute], which was tastefully decorated for the occasion, presented a most brilliant appearance. In all parts of the room the flags of the Allies were blended together in graceful festoons."

This is a sturdy exuberant banquet menu of the time, with the dishes presented in good English terminology but with the sauces "frenched" in the usual "à la" fashion (p. 7). The lack of a fish course is surprising. At least a few of the numerous varieties of cheeses would have been manufactured locally. The three different *pièces montées*, or pyramids, must have delighted the eye as well as the taste buds with their heaped rounds of confectionery, colourfully decorated. In 1849 Alexis Soyer referred to such pieces as having been in vogue some years earlier, but it is a pleasure to see that they lingered on in the Canadian colony. The Annual Supper of the Toronto St. Patrick's Society in 1856 offered Nougat and Ratafia Pyramids.

The 1860s

In Kingston in 1866, the St. Andrew's Society dinner in honour of Scotland's patron saint was celebrated in style at the Burnett House. The *British Whig* applauded the proprietor Mr. Burnett who "is gaining a high reputation for the excellence of his Public Dinners." They went on: "every thing the market could afford was in great abundance and well served; while the Wines – Champagne, Sherry, Moselle, Hock, &c.&c. were really the best ever drunk at a public table." Based on the menus that have survived, and newspaper accounts describing how Scottish-Canadian citizens throughout Ontario celebrated November 30th, a picture emerges of Scotsmen who enjoyed a good dinner more than any other fraternal group. Four years earlier in Cobourg it was written of the St. Andrew's Society dinner at Grieve's Hotel that "the viands, delicacies, wines, etc. were excellent and all that could be desired." From the beginning

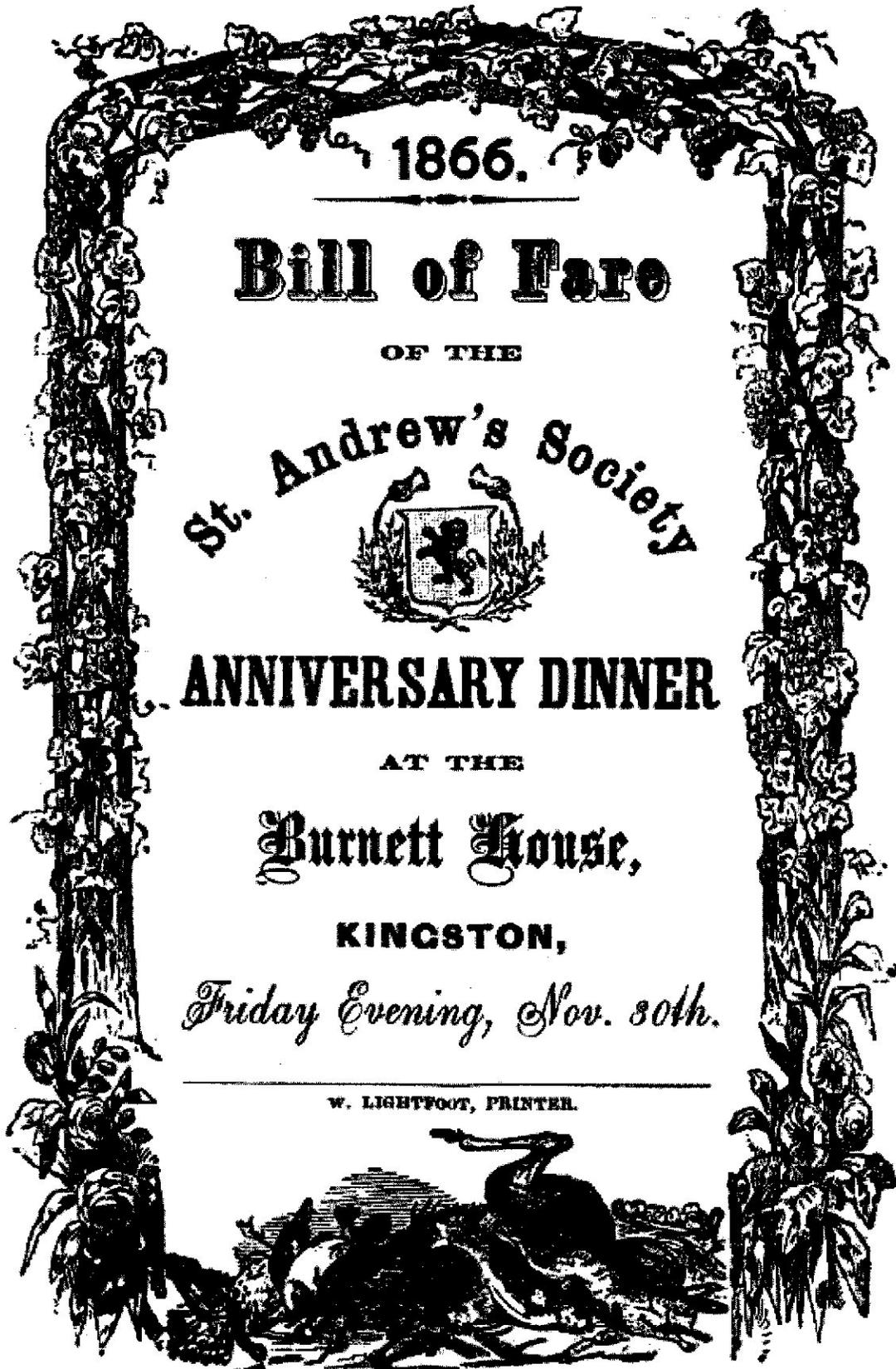
the Society was dedicated to meeting over good food, having written into their Constitution that the members "shall dine together on St. Andrew's Day."

While the St. Andrew's Societies of Toronto, Ottawa and Kingston were formally established in 1836, 1838 and 1840 respectively, St. Andrew's Day had been celebrated at special dinners for many years before that. In 1822 forty Toronto Scotsmen sat down on November 30th to "an elegant dinner at Forest's Hotel about six o'clock." The Kingston Society was launched when about 70 members and guests "sat down, at 7 o'clock, to a sumptuous dinner at the Mission House...The wines were excellent, and [at every point] as good as ever Fingal sipped." In 1840, "Fingal" was an immensely popular but known to be spurious Scottish epic by James Macpherson. The following year nearly a hundred Kingston members were on hand in the long room of the Atheneum to celebrate their "Tutelar Saint" at a dinner served by Mr. Goodwin of the Frontenac House.

The bill of fare for the dinner served in Kingston in 1866 (p. 10) is not notably Scottish except for the Scotch Haggis and Scotch Collops included in the entrées, and Topsy Cake in the "Pastry and Confectionery" course. The Scottish version of Collops commonly brought together thin slices of beef, minced onion and apple, and seasoning. For Topsy Cake, white wine is poured over a sponge cake until it is saturated, and then the cake is stuck all over with blanched almonds. The well chosen bottles on the wine list, so admired by the *British Whig*, were customary at these dinners and perhaps reflect Scotland's long historical association with France in the "Auld Alliance."

The 1870s

A gruelling schedule regularly marked the tours of the Governors-General through southern Ontario. For the Earl and Countess of Dufferin, September 4th, 1874, began with a special train tour from Cobourg to Rice Lake to visit the iron mines, with "a magnificent champagne lunch provided by Col. Chambliss on the homeward trip." Her Excellency confided to her journal that to her surprise the iron mine was "an interesting site," and Rice Lake with its signature wild rice



The cover of the Bill of Fare for the St. Andrew's Society Dinner in Kingston on November 30, 1866.

BILL OF FARE
of the
St. Andrew's Society Anniversary Dinner
at the
Burnett House, Kingston,
Friday Evening, Nov. 30th, 1866

SOUP.
Oyster.

FISH.
Cod - Oyster Sauce.

Oysters - Raw,

Lobsters.

Boned Turkey,
Ox Tongues a la Anglaise,

COLD DISHES.

Hams Decorated,
Partridges Boned.

Surloin of Beef,
Chickens Stuffed,
Turkey, Jelly Sauce,

ROASTS.

Domestic Ducks,
Saddle of Mutton, Currant Jelly,
Goose, Apple Sauce.

Scotch Haggis,
Pidgeons baked a la Americaine,
Chicken Salad,

Lobster Cutlets,

Lobster Salad,

Scotch Collops,
Curried Chicken,
Maccaroni and Cheese,
Harrico of Mutton,

ENTREES.

Squabs broiled on Toast.

Black Ducks - Game Sauce,
Partridges - Sauce Madeira,
Wood Ducks a la Espaniole,

Venison Steaks on Chaffing Dishes, Port Wine Sauce.

Game Pies,
Gelatine Partridges,
Prairie Chickens, Champ. Sauce,

GAME.

Worcestershire Sauce,
John Bull Sauce,
Mixed Pickles,

RELISHES.

Olives,
Beets,
Tomato Catsup,

Walnut Catsup,
French Mustard,
Celery.

Mashed Potatoes
Boiled Potatoes,

VEGETABLES.

Tomatoes,

Sweet Potatoes,
Sweet Corn.

Mince Pies,
Cherry Pies,
Sweet Souffla,
Ornamental Cake,
Topsy Cakes,

PASTRY AND CONFECTIONERY.

Plumb Pudding,
Kisses,
Charlotte de Russe,
Brandy Cream,
Italian Cream,

Trifles,
Champagne Jelly,
Brandy Jelly,
Calf's Foot Jelly,
Queen Pudding.

Apples.

Almonds.

Figs.

Raisins.

Coffee.

Tea.

DESSERT.

WINE LIST.

CHAMPAGNE.

Green Seal.

Sparkling Muselle.

Mumms Verzenay.

Manzani.

SHERRY.

Pemartin.

London Dock.

PORT.

Burgundy.

Chateau Margeau.

CLARET.

Sparkling Hock.

St. Julien.

Ale.

Porter.

Brandy.

was "very pretty." However, on her return she knew she was too tired to contemplate the banquet and ball planned for the evening. Instead she took tea with a friend, but first sneaked a look at the dinner-table which "was shaped to represent the deck of a yacht," and decorated with nautical devices. In front of her husband stood a cake on which was inscribed the word "Foam" – the name of the yacht in which Lord Dufferin had sailed to Iceland.

The dinner served in honour of their Excellencies that evening in Cobourg recalls the grand dinners seen in England years earlier. Town officials perhaps made a special effort to impress the Dufferins whose balls and dinners in Ottawa were thought to be overly extravagant. Printed on silk with dishes described in English or French, the menu lists native fish, game and fruits along with courses offering a mixture of English and French-style foods and methods of preparation.

DINNER TO THE EARL OF DUFFERIN Gov.-General of the Dominion of Canada, and THE COUNTESS OF DUFFERIN, AT THE ARLINGTON, COBOURG, September 4th, 1874.			
MENU			
Oysters on Shell.			
SOUP.			
Bisque a la Provencale.		Printoniere.	
FISH.			
Saguenay Salmon a la Normande.		Filler of Trout a l'Anglaise.	
RELEVES.			
Oyster Pates.	Vol au Vent a l'Imperiale.	Pain a la Joinville.	
ENTREES.			
Supreme de Volaille.		Lamb Cutlets a la Jardiniere.	
ROAST.			
Filet of Beef.	Turkey.	Lamb.	
GAME.			
Partridge.	Canard aux Olives.	Snipe au petit Pois.	Teal Duck.
COLD DISHES.			
Galantine au Gelees.			
VEGETABLES.			
Potatoes.	Corn.	Tomatoes.	
PASTRY.			
Plum Pudding a l'Anglaise.	Peach Pies.	Apple Pies.	
Blanc Mange Monte aux Peche.		Gelee au Madeira.	
Gelee au Champagne.	Charlotte Russe.	Queen's Cake.	
	Kisses.	Ladies' Fingers	
ICES.			
Vanilla Ice Cream.		Lemon Ice.	
DESSERT.			
Grapes.	Peaches.	Apples.	Melons. Pears.
Figs.			
WINES.			
Sherry.	Hock.	Champagne.	Claret.
LIQUEURS.			

The 1880s

London's Baconian Club – perhaps the oldest continuing society in the province – held its first annual dinner in 1885 when “thirty young gentlemen” assembled to participate in the closing banquet after a winter of “liberal and intelligent discussions on literary subjects and matters of passing importance.” By the turn of the century the members were largely focussed on current events, the occasional debate and the annual banquet at a leading hotel. Reporting on the 5th annual dinner (p. 13) which was held at the Grigg House, the *London Free Press* observed that “the spread was in the Grigg House style, and that is well understood.”

The menus of course varied from year to year, but certain favoured dishes reappeared through the 1880s and 90s, e.g., baked whitefish; frogs legs; leg of mutton; sweetbreads; sugar cured ham; asparagus (in early May!); and green apple and rhubarb pie. Others such as oysters, jellied meats and plum pudding fall off the menu after the late 1880s. One wonders whether the commercial bottled pickles, sauces and condiments – just six examples out of the dozens available – were served in their grocery store containers!

The 1890s

Queen Victoria's Jubilee was marked in Toronto by a fancy dress Vice-Regal Ball sponsored by their Excellencies Lord and Lady Aberdeen at the City Armouries. The Harry Webb Company, which had been in business in the city since the 1840s, catered the supper for 2,500 guests which was served near midnight. According to *The Globe*, this was “the largest contract of the kind that was ever undertaken in Canada. To provide supper for 2,500 guests in a dainty and comfortable fashion is something which redounds greatly to the credit of the firm who carried such a matter to a satisfactory conclusion.” The supper room was festooned with garlands and lights, and the tables with pink roses and bonbons, with the Governor General and his wife seated at a round table on a dais. One hundred waiters attended to the guests, and a temporary kitchen was built for the purpose outside the building. Throughout the evening ices and light refreshments were served from a buffet in one of the galleries.

Few menus have survived for the suppers that invariably accompanied a ball. Sometimes the guests did not enter the supper room until 2 in the morning, their appetites having been somewhat appeased earlier in the evening by light refreshments such as coffee, tea and ices. Very often the dancing continued after supper for those who still had the energy and no early morning obligations, and while the band was willing to play on.

This supper menu (p. 14) was more ambitious than the usual fare featured at the grander balls in Toronto, but also it is up-to-date in terms of international tastes then current in Britain and Europe. And the diners would have enjoyed the lighter food and smaller portions that the individual items represent: after the bouillon one hot dish of small pieces of game simmered with mushrooms and possibly truffles; various aspic dishes made from chicken and turkey; quails roasted in tomatoes (in December!), an ideal supper rather than dinner dish; and a range of desserts including Charlotte Russe which was rarely absent from the Victorian menu. The shape and consistency of the Baba was altered and developed over the decades by a series of Parisian *patissiers* since its invention soon after 1800; one wonders which recipe was used by Harry Webb caterers.

The Turn of the Century: 1901

Founded in 1887, the Canadian Lacrosse Association was essentially a small-town Ontario organization albeit a professional one. For the young players of the Port Hope lacrosse team, the proprietors of the Ontario House, Messrs. Robinson and Crawford, had decorated the dining hall with bunting in the Lacrosse Club colours together with flowers and brilliant lights. Every course on the bill of fare of the “sumptuous repast” was “closely checked” according to the Port Hope *Weekly Guide*. When the lacrosse boys and their 35 supporters concluded the evening around 2 am with a singing of “Ontario, Ontario, O-N-T-A-R-I-O,” they departed assuring the proprietors that they “know how to put on a dinner and make it very, very pleasant to their guests.” The menu reflects the hearty down-home fare that the lacrosse players would have favoured. During the programme of speeches and toasts that inevitably followed the

The Baconian Club
 London, Canada
 Fifth Annual Dinner
 at
 "The Grigg"
 Friday, 17th May, 1889

MENU**SOUP**

St. Julien

FISH

Boiled Salmon Trout, with Lobster Sauce

SALADS

Lobster and Potato

BOILED

Beef Tongue

Yorkshire Ham

Southdown Leg of Mutton,
with French Capers**ROASTS**

Ribs of Beef, with Yorkshire Pudding

Spring Lamb, with Mint Sauce

Spring Chicken, with Brown Gravy

Filet of Veal, Stuffed with Oysters

ENTREESOrange Fritters, Rum Sauce
Macaroni and CheeseFried Sweet Breads, Cream Sauce
Fricasseed Frogs, Wine Sauce**RELISHES**Crosse & Blackwell's Pickles
Worcester Sauce

Tomato Catsup

Chutney Sauce Chow Chow
Durkee's Salad Dressing**VEGETABLES**

French Peas

Boiled and Mashed Potatoes

Asparagus on Toast

Sweet Corn**PUDDINGS AND PASTRY**English Plum Pudding, Brandy Sauce
Green Apple PieLemon Pie
Peach Tart**DESSERT**Florida Oranges Figs
Nuts and Raisins Macaroons
Rochfort CheesePine Apple
Apples
Assorted Cakes
Charlotte Russe

Ice Cream Bananas

Lemon and Port Wine Jelly

Java Coffee

Green and Black Tea

Supper at The Victorian Era Ball
Toronto City Armouries,
December 28, 1897

BILL OF FARE

CHAUD

Bouillon

...

Petits salpicons de venaison

FROID

Galantine a l'Imperatrice

Dindonneau roti

Aspic de langue

Jambon

Mayonnaise de volaille

...

Cailles roties aux tomates

ENTREMETS DE DOUCEUR

Baba a la Parisienne

Charlotte Russe

Gelee en bellevue

Gateaux varies

...

Glace Neapolitaine

Petits fours

Bonbons

Fruits glaces

Café

meal there would have been a tribute to the monarch. It quite likely felt strange to be toasting HIS Majesty, as few in the dining room would have known any other monarch than Queen Victoria who had died just nine months earlier.

Acknowledgments

Several individuals deserve particular thanks for their contributions to this article: Elizabeth Corey at Dundurn Castle for the 1855 Sir Allan MacNab Presentation Dinner menu; John Lutman and Theresa Regnier, Special Collections and Archives, University of Western Ontario for the 1847 Railroad Dinner menu; Pat Hitchcock, W.D. Jordan Special Collections & Music Library, Queen's University, for the 1866 St. Andrew's Society menu; Heather Compeau at the Kingston & Frontenac Public Library for newspaper references to banquets and dinners in Kingston; Fiona Lucas for a 19th-century reference to dinners; and Patricia Kennedy of Library and Archives Canada for identifying archival collections containing menus.

The Bill of Fare for the Sir Allan MacNab Presentation Dinner in 1855 was reproduced in *Dundurn Castle* by

Donalda Badone (Erin, Ont.: Boston Mills Press, 1990). The menu for the dinner given in honour of the Earl and Countess of Dufferin held in Cobourg, 1874, was reproduced in "Hotel meals in early railway days" by Edwin C. Guillet, *Canadian Food Journal* for May 1961. The menu for the Baconian Club's Fifth Dinner in London on May 17, 1889 is owned by the University of Western Ontario Archives, and was reproduced by the Canadian Institute for Historical Microreproductions as CIHM 59142. The Supper menu for the Vice-Regal Ball on December 28, 1897, was published in *The Globe*, Dec. 29, 1897. The menu for the Complimentary Dinner to the Port Hope players of the Ontario Lacrosse Club, October 31, 1901, is in the George Wilson & Sons fonds, C287, Archives of Ontario.

To David Robertson, thank-you for the layout and design of this issue of *Culinary Chronicles*.

For reasons of limited space, the author has not footnoted quotations and sources, but she is happy to supply these on request.

Complimentary Dinner
Tendered by the
Young Men of
Port Hope To The
Ontario Lacrosse Club
at the Ontario House
Thursday Evening, (Hallow-een) October 31, 1901

MENU

Olives					Celery
Ham (sugar cured)					Ox Tongue
Choice Sirloin of Beef, Dish Gravy					Spring Chicken with Dressing
Giblet Pie					Mince Meat Patties
Boiled Potatoes	Mashed Potatoes			Mashed Turnip	Scalloped Tomatoes
Worcester Sauce					Mixed Pickles
Cabbage Salad					Beet Salad
Steamed Date Pudding, Carmel Sauce					Lemon Pie
Cherry Jelly	Lemon Jelly			Vanilla Jelly	Raspberry Jelly
Black Tea	Green Tea			Coffee	Cheese
Apples	Oranges	Grapes	Almonds	Raisins	Walnuts

Illustration Credits

Cover: The dinner at the Crystal Palace held in connection with the firemen's gathering in Hamilton on August 5 & 6, 1874. "The interior of the Palace was crowded with tables, covered with refreshments for 2,000 men. The gentlemen who had taken the contract for dinner were fully prepared to carry them out to the fullest extent ... At 2 o'clock the immense concourse of firemen sat down to dinner." The gathering brought visiting firemen from the northern American states and all over Ontario. *Canadian Illustrated News*, August 22, 1874, illustration from a sketch by F.M. Bell Smith. Courtesy of the Thomas Fisher Rare Book Library, University of Toronto.

p. 2: Photographs taken by Elizabeth Nelson-Raffaele.

p. 5: The front of the Bill of Fare for the Railroad dinner in London on October 23, 1847. Illustration courtesy of the University of Western Ontario Archives.

p. 9: The cover (printed in gold) of the Bill of Fare for the St. Andrew's Society Anniversary Dinner in Kingston on November 30, 1866. Illustration courtesy of W.D. Jordan Special Collections & Music Library, Queen's University.

Fashionable Dinners. - It is the silliest thing imaginable that a whole family should, for a foolish fashion, submit to suffer fatigue for several days before, and famine for several days after, a dinner party, for the strange fancy of contriving a parcel of cloying comestibles, which they know will make their company sick, instead of "Do let me send you some more of this mock turtle," "another patty," "Sir, some of this trifle!" - ["I must insist on your trying this nice melon!" - the language of hospitality should rather run thus: ["Shall I send you a fit of dyspepsia, sir?" "Pray let me have the pleasure of giving you a pain in the stomach?" "Sir, let me help you to a little bilious headache?" "Madam, you surely cannot refuse a touch of inflammation?"

Anglo-American Magazine, Sept. 1852, no. 3, p.222.
(contributed by Fiona Lucas)

Culinary Calendar

Please send CHO information about upcoming food-history or related events. Events hosted by CHO are represented in the calendar by ***

October 2004

Bon Appétit! A Celebration of Canadian Cookbooks

Library & Archives Canada, Ottawa

395 Wellington St, (613) 995-9481, toll free: 1 (877) 896-9481
Until Jan 31, 2005

Exhibition of Canadian cookbooks, curated by CHO member Carol Martin, reveals changing attitudes to food & cooking, from Native experience through pioneer times & multicultural immigration, to today's flavours & ideas. Work of CHO recognized by inclusion of one of its newsletters. Free.

Edwardian Tea

Spadina Museum: Historic House & Gardens, Toronto

285 Spadina Rd, (416) 392-6910 ext. 305 or spadina@toronto.ca
Sundays, Oct 17, 24, 31, 12:30, 2:00, & 3:30 pm

Enjoy tea sandwiches & sweets made from Edwardian recipes, & Spadina's own blends of tea. \$15 plus taxes. Pre-paid tickets required.

Harvest Adventures: Hearth Cooking Workshop for Children, 9 to 12 years

Gibson House Museum, Toronto

5172 Yonge St, (416) 395-7432 or gibsonhouse@toronto.ca

Sat, Oct 23, 10 am to 1 pm

Children prepare a typical 19th-century meal, then sit down to dinner. \$12. Pre-registration & pre-payment required.

Trade Routes: Flavours from Afar

Todmorden Mills Heritage Museum & Arts Centre, Toronto.

Bottom of Pottery Rd, east of Bayview Ave, west of Broadview Ave; 416-396-2819 or todmorden@toronto.ca

Sat, Oct 30, 10 am to 1 pm

Parent & child workshop. Discover Victorian flavours from far away lands & the history behind today's common ingredients, while grinding spices for tasty cakes & cookies. \$15 per person. Pre-registration required.

November 2004

Herbal Delights, The Use of Medicinal & Culinary Plants in History

Spadina Museum: Historic House & Gardens, Toronto

285 Spadina Rd, (416) 392-6910 ext. 305 or spadina@toronto.ca
Sun, Nov 7, 1 pm

A lecture about the many uses of plants to cure all manner of ills & to delight the palate. \$15 + taxes.

19th-Century Cooking Class for Adults

Colborne Lodge, Toronto

South end of High Park, (416) 392-6916 or clodge@toronto.ca

Sun, Nov 7, 1 to 4:30 pm

Prepare tasty 19th-century recipes using a bake oven & an open hearth. \$25. Pre-registration required.

Stir Up Sunday

Montgomery's Inn, Toronto

4709 Dundas St West, (416) 394-6025 or montinn@toronto.ca

One-day workshop: Sun, Nov 7 or 14 or 21, 1 to 4:30 pm

Take home a plum pudding & jar of mince meat created in the Inn's open-hearth kitchen with Victorian recipes. 16 years & up. \$50. Pre-registration required.

Cranberries & Wild Rice

Tollkeeper's Cottage, Toronto

Northwest corner Bathurst St & Davenport Ave

Sat, Nov 13, 10 am to 7 pm

Fresh Ontario products & historic recipes for sale; neighbourhood walking tour. Contact: Jane Beecroft, (416) 515-7546.

*****Cookbook Caper**

Ontario Historical Society at John McKenzie House, Toronto

34 Parkview Ave, (416) 226-9011

Sun, Nov 14, 1 to 4 pm

Hundreds of cookbooks & culinary magazines for sale, plus kitchen collectibles. Refreshments. Fund-raiser for Ontario Historical Society, co-sponsored by CHO.

Christmas & Hogmanay Treats: Hearth Cooking Workshops

Gibson House Museum, Toronto

5172 Yonge St, (416) 395-7432 or gibsonhouse@toronto.ca

Sat or Sun, Nov 20 or 21, 10 am to 2 pm

Shortbread, plum puddings, mincemeat & mulled cider – prepare these 19th-century holiday delicacies over the open hearth, enjoy a taste of haggis, & learn more about the Scottish New Year's celebration of Hogmanay. \$25. Pre-registration & pre-payment required.

Butchering Bee

Joseph Schneider Haus, Kitchener

466 Queen Street South, (519) 742-7752 or bamarie@region.waterloo.on.ca

Sat, Nov 20

The Schneiders demonstrate traditional Pennsylvania-German butchering and sausage-making techniques. Museum admission.

Gingerbread House Workshop for Children

Montgomery's Inn, Toronto

4709 Dundas St West, (416) 394-6025 or montinn@toronto.ca

Sat, Nov 27 or Sun, Dec 5, 2 or 3:30 pm

Join Master Baker Monika Paradi for some sweet engineering. \$20 per house. Pre-registration required.

Cookies & Pretzels

Joseph Schneider Haus, Kitchener

466 Queen Street South, (519) 742-7752 or bamarie@region.waterloo.on.ca

Sat, Nov 27 & Sun, Nov 28

Sand Hearts, Lebkuchen and Pfeffernusse are prepared with prized cookie cutters. Pretzels, the symbol of the Winter Solstice, are twisted and sampled. Museum admission.

December 2005**Kids in the Kitchen***Montgomery's Inn, Toronto*

4709 Dundas St West, (416) 394-6025 or montinn@toronto.ca

Sat, Dec 4 & Dec 11, 10 am to noon, or 2 to 4 pm

Children 8 to 11 years explore 19th-century holiday traditions by making seasonal decorations & gifts & preparing festive foods in the open-hearth kitchen. Choose morning or afternoon sessions. \$50 for both days.

Christmas Cheer! Syllabub, Cider, & Plum Pudding*Todmorden Mills Heritage Museum & Arts Centre, Toronto*

Bottom of Pottery Rd, east of Bayview Ave, west of Broadview Ave; 416-396-2819 or todmorden@toronto.ca

Sun, Dec 5, 10 am to 1 pm

Workshop for parents & children. Make Victorian Christmas classics like syllabub, mulled cider, gingerbread & more! \$15 per person. Pre-registration required.

Kids' Holiday Baking Workshop*Scarborough Historical Museum, Toronto*

1007 Brimley Rd, (416) 338-8807 or shm@toronto.ca

Sat, Dec 11, 9:30 am to noon

Children 8 to 11 years make treats such as Christmas cookies & chocolate fondants using traditional methods. Recipe booklet & goodies to bring home. \$20. Pre-registration required.

St Martin's Goose*Joseph Schneider Haus, Kitchener*

466 Queen Street South, (519) 742-7752 or bamarie@region.waterloo.on.ca

Sat, Dec 18 & Sun, Dec 19

The favourite festive fowl is prepared in the cookstove. Uses of the goose and feathers, and the making of quill pens and goose toys are demonstrated. Museum admission.

January 2005**Queen Charlotte's Birthday Ball: A Symposium on Social Life & Entertaining in the late 18th & early 19th centuries***Historic Fort York, Toronto*

100 Garrison Rd, (416) 392-6907 or mgarris@toronto.ca

Sat, Jan 15, noon to 11 pm

4th annual symposium on Georgian entertaining, focusing on food, music, & dance. Workshops, speakers, dinner, & ball. \$85 before Dec 31. Pre-registration required.

Forbidden Fruit: Food with a Story*Todmorden Mills Heritage Museum & Arts Centre, Toronto*

Bottom of Pottery Rd, east of Bayview Ave, west of Broadview Ave; 416-396-2819 or todmorden@toronto.ca

Sat, Jan 22, 1 to 4 pm

Hear the tales of Eve's Pudding, Mock Turtle Soup, & Hot Chocolate & learn to make these treats in the historic kitchen. \$15. Pre-registration required.

February 2005**An Elegant Chocolate Repast***Spadina Museum: Historic House & Gardens, Toronto*

285 Spadina Rd, (416) 392-6910 ext. 305 or spadina@toronto.ca

Sat, Feb 5 or 12, 11 am to 4 pm

Learn about the history of chocolate as you prepare sweet delights created from recipes in Spadina's collection of Edwardian cookbooks. Indulge in such sumptuous desserts as Chocolate Walnut Wafers, Chocolate Tartlets & Hilda's Chocolate Cake. \$40. Pre-registration & pre-payment required; call 416 392-6910 x 305.

Gone Barmy: Baking on a Wood Stove*Todmorden Mills Heritage Museum & Arts Centre, Toronto*

Bottom of Pottery Rd, east of Bayview Ave, west of Broadview Ave; 416-396-2819 or todmorden@toronto.ca

Sat, Feb 5, 1 to 4 pm

Learn how fresh yeast & flour combine to make bread & other tasty treats. \$15. Pre-registration required.

CULINARY HISTORIANS OF ONTARIO and HUTCHISON HOUSE MUSEUM**Call for Papers**
Celebrating the Culinary Heritage
of Peterborough County and
Hinterland*proposed conference dates 24 and 25 September 2005*Catharine Parr Traill
Susanna Moodie
Samuel Strickland
Frances Stewart
John and Anne LangtonQuaker Oats Company
Irish Foodways of Peter
Robinson settlers
Peterborough and area
cook books

other themes welcome

proposals to be submitted by 1 November 2004

FOR MORE INFORMATION CONTACT STEERING COMMITTEE:

Fiona Lucas (416) 534-1405 Elizabeth Nelson (416) 406-0146 Gale Fewings (705) 743-9710

Culinary Historians of Ontario
260 Adelaide St E, Box 149
Toronto, ON M5A 1N1Hutchison House Museum
270 Brock St
Peterborough, ON K9H 2P9

culinaryhistorians@noguelp.ca

hutchisonhouse@hexicon.net



CULINARY COUPLETS

 by a Rhyming Epicure

Always have lobster-sauce with salmon,
And put mint-sauce your roasted lamb on.

Veal cutlets dip in egg and breadcrumb -
Fry till you see a brownish-red come.

Grate Gruyere cheese on maccaroni,
Make the top crisp, but not too bony.

In dressing salad, mind this law,
With two hard yolks use one that's raw.

Roast veal with rich stock gravy serve ;
And pickled mushrooms, too, observe.

Roast pork *sans* apple-sauce, past doubt,
Is "Hamlet" with the Prince left out.

Your mutton-chops with paper cover,
And make them amber-brown all over.

Broil lightly your beefsteak - to fry it
Argues contempt of Christian diet.

Buy stall-fed pigeons. When you've got them.
The way to cook them is to pot them.

Wood-grouse are dry when gumps have marred 'em,
Before you roast 'em, always lard 'em.

To roast spring chickens is to spoil 'em -
Just split 'em down the back and broil 'em.

It gives true epicures the vapors
To see boiled mutton, minus capers.

Boiled turkey, gourmands know, of course,
Is exquisite, with celery sauce.

The cook deserves a hearty cuffing,
Who serves roast fowls with tasteless stuffing.

Smelts require egg and biscuit-powder,
Don't put fat pork in your clam-chowder.

Egg-sauce-few make it right, alas!—
Is good with blue-fish or bass

Nice oyster-sauce gives zest to cod—
A fish, when fresh, to feast a god.

Shad, stuffed and baked, is most delicious—
'Twould have electrified Apicius.

Roasted in paste, a haunch of mutton,
Might make ascetics play the glutton.

But one might rhyme for weeks this way,
And still have lots of things to say.

And so I'll close—for, reader mine,
This is almost the hour I dine,—5 P.M.

by a Rhyming Epicure in the
New Dominion Monthly, Feb. 1868, p.316

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 food and beverages, from those of the First Nations to recent immigrants. We research, interpret, preserve, and celebrate Ontario's culinary heritage.

Members:

Enjoy the quarterly newsletter, may attend CHO events at special members' rates, and receive up-to-date information on Ontario food-history happenings. Join a network of people dedicated to Ontario's culinary history.

Membership fee:

\$20 (Cdn) for One-Year Individual and One-Year Household

\$35 (Cdn) for Two-Year Individual and Two-Year Household

Website: www.culinaryhistorians.ca

Email: culinaryhistorians@uoguelph.ca

Mailing address: Culinary Historians of Ontario, 260 Adelaide Street East, Box 149, Toronto, Ontario, Canada M5A 1N1

Board: President: Liz Driver; Vice President: Amy Scott; Past President: Fiona Lucas; Secretary: Marguerite Newell; Treasurer: Bob Wildfong; Programme Chair: Eva MacDonald; Newsletter Chair: [open]; Membership Chair: Elizabeth Nelson-Raffaele.

ISSN 1198 9270 All rights reserved. Written permission is required to reprint articles.

Please Join Us!

Culinary Historians of Ontario members:

Enjoy *Culinary Chronicles* the Quarterly CHO Newsletter

Attend CHO Events at Special Member's Rates

Receive Up-to-Date Information on Ontario Food-History Happenings

Join a Network of People Dedicated to Ontario's Culinary History

Name: _____

Organization (if applicable): _____

Mailing Address: _____

City/Town: _____

Province/Country: _____

Postal Code: _____

Phone (res): _____ Phone (bus): _____

Email: _____

Yes! Please begin my CHO membership for the following term:

- | | | | |
|--|-----------|---|-----------|
| <input type="checkbox"/> One-Year Individual | @ \$20.00 | <input type="checkbox"/> One-Year Household | @ \$20.00 |
| <input type="checkbox"/> Two-Year Individual | @ \$35.00 | <input type="checkbox"/> Two-Year Household | @ \$35.00 |

Membership in the Culinary Historians of Ontario is based on the calendar year (January to December). Members joining after the beginning of the year will receive back issues of the CHO Newsletter to the beginning of that year.

Please make cheque or money order payable to:

Culinary Historians of Ontario

and mail to:

260 Adelaide St. East, Box 149

Toronto, Ontario M5A 1N1

MEMBERS DIRECTORY

CHO publishes a Members Directory for networking purposes. To have your name listed in the Directory, please describe your interests and expertise and check the box below.

My interests and expertise:

I agree to allow my name and contact information to be published in the Directory and made available to fellow Culinary Historians and associated organizations. I understand that the Directory will not be sold to third parties for commercial purposes.

Yes No

Culinary Historians of Ontario

2

3

4