

# *Culinary Chronicles*

THE NEWSLETTER OF THE CULINARY HISTORIANS OF ONTARIO

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## **Dining Room at Fulford Place, Brockville, Ontario, 2004.**

The table extends to seat 60. The sideboard niche with the art-glass lunette is a major architectural feature. (Photo courtesy of Dorothy E. Row, Brockville.)

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## Message from the President (and Editor)

As always, it's a pleasure to edit *Culinary Chronicles*. There is never a lack of interesting topics to explore in Ontario's food history. This issue brings to light the story of the Japanese immigrant John Suzuki, or John Rayburn as he called himself in later life, an imaginative and skilled chef, whose cooking at Fulford Place in Brockville was praised by prime ministers, governors-general, and British royalty, but who remained modest to the end of his life. I thank Peter Smith and another Brockville correspondent for sharing their research about Suzuki/Rayburn. Cooks – even European-trained chefs – are usually behind the scenes in formal history, as in life, and this is surely even more so in the case of immigrant cooks from Japan. Yet, these professional cooks helped to define fashions in taste in Canada. This issue of *Culinary Chronicles* is one small step toward an understanding of their contribution to Canadian food history.

Two book reviews will keep CHO members up to date on food-history publishing news: Mary Williamson brings a Canadian perspective to the monumental new reference work, *The Oxford Encyclopedia of Food and Drink in America*. Dean Tudor will make you want to read, if you haven't already, Gina Mallet's *Last Chance to Eat; the Fate of Taste in a Fast Food World*.

About the first of each month, the image changes on the CHO web-site home page. Each image is a delight, due to Mary Williamson's astute selections, since the site's launch in February 2004 and ongoing. I especially enjoyed April's postcards of four Ontario market scenes. I thank Mary for her web-site picture research (and for supplying some of the stove images in the January newsletter), and Romie Smith at the University of Guelph Library for managing our web site.

September brings the AGM and elections to CHO's second Board. Please review the enclosed nomination forms carefully. The well-being of CHO depends on the active participation of its members.

And be sure to register for "Celebrating the Culinary Heritage of Peterborough and Area," to be held on 24 September, in partnership with Hutchison House Museum in Peterborough!

**Liz Driver, President, CHO**

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### Celebrating the Culinary Heritage of Peterborough and Area

**Saturday, 24 September 2005  
9:00 am–4:00 pm**

**Hutchison House Museum and the Culinary Historians of Ontario** invite you to join them in a celebration of the culinary heritage of Peterborough and area, to be held at St Andrew's United Church, Peterborough. There will be:

- Intriguing talks on such topics as the cultural and culinary exchange between British and Native women, Catharine Parr Traill's kitchen garden and her innovative cookbook, *The Female Emigrant's Guide* of 1854, Peterborough's church cookbooks, and more.
- Morning refreshments featuring delicious recipes from Traill's *Guide* and a luncheon menu selected from historic Peterborough cookbooks.
- Tours of Hutchison House Museum, the 19th-century home of a well-known local doctor.
- Afternoon garden party reception at Hutchison House Museum.

THE REGISTRATION FORM IS IN THIS NEWSLETTER MAILING.

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## Chef John Suzuki/Rayburn

By Peter Smith

*Peter Smith was Chief of the Publications Division at the National Gallery of Canada from 1974 to 1986, and now freelances as an editor. He has worked as a volunteer historian and tour-guide at Fulford Place, Brockville, since the Ontario Heritage Foundation first opened it as a house museum in 1993. An earlier version of this article appeared in The Tonic, Vol. 10, No. 1 (Spring 2004): 4–6, a publication of the Friends of Fulford Place Association.*

John Rayburn was the Fulford's longest-serving chef (1909–1948), and their only employee to leave a written record of what work at the mansion was like. He was born 30 miles up the "High North" River in Japan on November 25, 1885, son of a prosperous landowner, silk producer, and horse-breeder for the emperor's cavalry. His last name was Suzuki. His Japanese first name seems to have been Tadako; he assumed the name John in his teens, when converted to Christianity by American missionaries. Frowned upon in Japan for adhering to an alien religion, Suzuki immigrated to California in 1904, at age 19. Here, rampant prejudice against "Orientals" further tested his new faith. He was desperately poor for a time; but he got varied training as a cook in several restaurants and a bakery, and eventually began freelancing as a cook-caterer.

Early in 1909, Mr. and Mrs. A.C. Hardy of Brockville were holidaying at San Diego and hired Suzuki as their cook. They were so pleased with his work that two weeks after their return to Canada, they telegraphed him the offer of a well-paying job as summer cook aboard their new 60-foot-long "gasoline yacht" *Lasata*. Suzuki accepted, and was a great success. Late that summer A.C. Hardy's mother-in-law, the widowed Mary Fulford, asked Suzuki to be her chef. Privately pleased by the relative mildness of race prejudice in Brockville, he accepted. He became a familiar figure in town, bicycling back and forth between his boarding house and Fulford Place in all weathers from spring to autumn. (He would buy a car only many years later.)

Suzuki had no easy job at Fulford Place. Every summer season, normally assisted only by the

live-in kitchen maid, he had to feed at least a dozen people three times a day – the Fulfords, but also the ten or so servants in the mansion. He often had to provide formal meals for prominent guests, including Prime Minister Sir Wilfrid Laurier and Lady Laurier (who apparently liked him as much as he liked them), training and supervising temporary staff for such occasions. Those who saw Suzuki prepare formal dishes – his niece Betty Carroll among them – say that he did so with the deliberate speed and precision of a surgeon. Suzuki later described how Mary Fulford facilitated his inventiveness, especially in the 1920s and early 1930s:

Mrs. Fulford spared neither effort nor expense. She made her kitchen one of the finest, having installed the most up-to-date equipment, utilizing electric power in preparing food, cooking, refrigeration, in conveying food from one department to another [dumb waiter between kitchen and butler's pantry], and for the disposal of garbage, eliminating a great deal of the manual side of labour, and thus made the work more technical.<sup>1</sup>

Suzuki experimented constantly in his "culinary laboratory"; the results always delighted, and sometimes astonished. Among the many children on the estate (which with the Hardy estate formed a real if seasonal "hamlet"), he was famous for the dazzling variety of his cookies.

Suzuki was always overly modest about his skills. In fact, so far as we know, it was he who introduced in the Thousand Islands the eclectic, upscale blend of East and West that we now call

“California cuisine” – in the same year, 1909, that Alice B. Toklas, Gertrude Stein’s friend, made it fashionable in artistic circles in Paris. Eugène Meiffre, wealthy French agent for Fulford and Co., was a regular summer visitor to Fulford Place before his death in 1921. According to Suzuki, Meiffre often sought to lure him away to his Paris mansion, offering full-time employment and the formal training in *haute cuisine* that Suzuki always regretted he had not had. Although tempted, Suzuki inevitably refused.

During the Fulfords’ winter absences from Fulford Place, Suzuki hired himself out as chef to various wealthy families in Brockville, Montreal, New York City, or elsewhere in the United States. The fame of his meals – often innovative, always immaculately presented and delicious – grew over time in this very limited but still international circle. Like Meiffre and other importunate guests at Fulford Place, some of Suzuki’s winter employers offered him full-time employment at a higher salary. But like Aunt Dahlia’s great chef Anatole in the novels of P.G. Wodehouse, Suzuki resisted any and all blandishments. There was more to working at Fulford Place than money, although he would always be well paid.



John and Emily Rayburn relaxing at their home on Victoria Avenue, Brockville, 1950s.

(Photo courtesy of Betty Carroll, Brockville.)

On April 6, 1918, at George Street Methodist Church, Brockville, Suzuki married Emily Edwards, an English girl who had been lady’s maid at Fulford Place. (The layered wedding kimonos he ordered from Japan are now at the Japanese Cultural Centre, Toronto.) Their only child, John Sage Suzuki, was born in 1919. For three or four years they lived at 24 Victoria Street (now Byng), before finally settling at 77 Victoria Avenue. They spent much time with Emily’s many local relatives. They also found fellowship in their church (first George Street, then Wall Street United). Emily became known for her acting in church plays. The Suzukis often fished the St. Lawrence River and inland waterways. John once landed a 9-pound pickerel (which in his Memoirs he recommends be stuffed and baked in the Sino-Japanese manner).

While George Fulford II is said to have claimed that all 20<sup>th</sup>-century governors-general of Canada up to and including the Earl of Athlone dined at least once at Fulford Place, Suzuki noted only one such formal meal in his Memoirs. This was the dinner he prepared on June 17, 1919, for the Duke of Devonshire. It was served aboard the Fulfords’ steam yacht *Magedoma* to the Duke and Duchess, W.A. Lewis, mayor of Brockville, and his wife, and Mary Fulford, in the course of a slow evening cruise to Dark Island and back. Suzuki gives no menu, much less recipes, but the dinner must have been memorable. The Duke sent Suzuki his compliments from the vice-regal train standing at Brockville’s Union Station – a note Suzuki would treasure all his life and reproduce in his Memoirs.

Suzuki was naturalized as a British subject in 1922. Five years later he had a matchless opportunity to celebrate his citizenship. On August 5, 1927, he prepared two meals for the future Prince of Wales and the future Duke of Kent. One was a formal luncheon at Fulford Place for 36 guests, including the Princes, Prime Minister Stanley Baldwin of Great Britain, and Prime Minister Mackenzie King of Canada. The theme of the meal was a Canada of peace and plenty. The main course was “Homing Bird” (roast squab) served with

“Conserve League of Nations” (jellied pickled fruit). For dessert, Suzuki laboriously moulded four *bombes* of strawberry sherbet, vanilla ice cream, and blueberry ice cream – which when sliced yielded 36 Union Jacks perfect in every detail.

Later the same day, assisted by ship’s cook Joseph Clark and 17-year-old galley boy Donovan Dexter, Suzuki prepared afternoon tea and an “informal” buffet supper for about 60 guests aboard *Magedoma* as it carried the royal party to Kingston. Such things as galantine of chicken and ham, and sweetbreads in timbales, are hardly informal supper fare, except perhaps for royalty. But there was no theme that evening save good food in good company. At the conclusion of the supper, Baldwin summoned Suzuki up on deck to receive the compliments of the future King Edward VIII – a supreme accolade for any chef. When Suzuki returned home and entered the front hall of his house, he fainted in Emily’s arms.

Fulford wealth shielded the Suzukis from the worst effects of the Depression in the 1930s, although John and Emily did what they could, through their new church, Wall Street United, to help those less fortunate. Mary Fulford’s son George plunged into provincial politics, and was elected MPP in 1934. He and wife Josephine were even more socially active than when George had been an east-ward alderman (1930–1931). Guests became so frequent at Fulford Place that the ageing and ailing Mary complained in letters to her son that the mansion was becoming a hotel. The procession of governors-general, politicians (among them Mitch Hepburn, Liberal premier of Ontario), and other magnates meant much more work for Suzuki, but he took it in his stride.

Dwight Fulford says that ordinarily during the 1930s, three times a day on weekdays and on Saturdays, Suzuki had to prepare three separate meals – one for Mary, George, and Josephine Fulford in the dining room (with or without guests), one for the staff in the servants’ dining room, and one for the governess Clara Graesslin and George III, Martha, and Dwight in the maids’ parlour or “day room.” Of the meals

Suzuki prepared for Clara and the children, Dwight writes: “He gave us food which was healthy but easy to prepare, such as liver and strips of steak.” On Sundays, the children shared luncheon with their grandmother and parents in the dining room.<sup>2</sup>

Suzuki largely omits the Second World War from his Memoirs. He was privately pained to see his homeland-by-birth and his homeland-by-choice go to war with each other, and then publicly humiliated. In 1941 his son John, notable as one of the first Brockvillians to enlist in 1939, was abruptly if honourably discharged from the Royal Canadian Artillery, simply because of his name. West Coast Japanese suffered much worse, of course, but Suzuki was wounded all the same. In 1942, by deed-poll, he changed his surname to Rayburn, a literal translation, he says in his Memoirs, of *suzu-ki*. But there was a Catch 22. In March 1946 Dick Morgan, editor of the Brockville *Recorder and Times*, published “This Name-Changing,” an intemperate item that chided non-British immigrants to Canada for misappropriating British names. Rayburn wrote a dignified reply, which Morgan published as “A Name-Changer Gives His Views,” and added, “Our opinion, for what it is worth, remains wholly unchanged.”

In June 1946 Rayburn was saddened by Mary Fulford’s death at age 89. An era had ended. He was uncomfortable with George and Josephine Fulford’s casual lifestyle, and resigned from Fulford Place in 1948. He briefly worked nearby on King Street East as chef to Mrs. G.H. Brooks, Australian-born widow of Mary Fulford’s nephew by marriage, Charles Fulford, and now remarried. In July 1949 Mrs. Brooks lent Rayburn to the Hardys to prepare luncheon and afternoon tea aboard their motor yacht *Harford* for Governor-General Earl Alexander of Tunis and his Countess. Alexander was evidently greatly impressed by the food he was served. He asked Senator Hardy if he might borrow Rayburn for Rideau Hall in Ottawa – forcing Hardy to admit he had borrowed Rayburn himself.

Rayburn resigned from Mrs. Brooks’s employ shortly afterward, and made his hobby since

1941 – breeding Australian budgies – a new vocation. Over the next few years he would become Brockville’s much loved “bird doctor.” Early in the 1950s came a sad but revealing incident omitted from the Memoirs. One of Rayburn’s three brothers in Japan wrote to say he was coming to the United States as a member of a trade delegation, and hoped to travel from New York City to Brockville to see him. Rayburn’s branch of the Suzuki family had some social status in Japan. To spare them embarrassment and pain, he had always been evasive about what he did for a living. Rayburn undertook the long and expensive journey to New York and back, so his brother would not learn by chance that he had never been more than a cook.

Rayburn was devastated when Emily, his wife and best friend, died on March 24, 1966. He sold all his birds in 1967 and began writing his Memoirs. They were largely a love-song to Emily, and his despair is more than once tinged with self-despair.

All his working life, Rayburn had refused to share his recipes, even with relatives. (Betty Carroll, his niece by marriage, begged in vain for his version of roly-poly pudding.) Just before his death, he destroyed all his recipes and notes. Rayburn died at the Brockville General Hospital on Saturday, May 8, 1971. The following Monday, at the end of a brief notice in “City & District” that mentions only Rayburn’s “showplace” flower garden on Victoria Avenue and his birds, the *Brockville Recorder and Times* stated: “It was his specific wish that no obituary write-up appear after his death”.<sup>3</sup> Self-effacing to the end.

The Fulfords never for a moment doubted Suzuki / Rayburn’s abilities, and were well aware of his crucial role in entertaining at Fulford Place. As early as 1927, Mary Fulford referred to him as an “artist” in a letter to her son George. It was a heart-felt compliment that would publicly have embarrassed the chef but privately have pleased him. His comments in his Memoirs on *objets d’art* at Fulford Place, especially the Japanese ones, show his profound and lifelong respect for artistic inventiveness

and craftsmanship. He was clearly interested in what he called the “more technical” side of his own work, though (as he was perhaps painfully aware) the results were as ephemeral as fireworks. Suzuki / Rayburn was a perfectionist who would have approved a statement once made by the great Louis Eustache Ude, at one time chef to King Louis XVI of France and later chef to the Earl of Sefton in England. “Man,” wrote Ude in *The French Chef* (1813), will someday “raise cookery to the class of the sciences and its professors will be *Artists*, not servants.” The epithet “artist” remained current in the Fulford family long after Suzuki / Rayburn’s departure from Fulford Place in 1948. As recently as summer 1998, Mrs. Judy Fulford, who knew Suzuki / Rayburn’s meals only by report, in casual conversation with Dorothy Row and Peter Smith spoke of him as a “real artist.” ■

This account derives from a copy of Rayburn’s unpublished Memoirs in Fulford Place archives, from items in the *Brockville Evening Recorder and Recorder and Times*, and from memories generously shared by Betty Carroll, Emily Rayburn’s niece, over tea at Chuck and Betty Crewe’s hospitable home on November 20, 2001. Thanks to Betty Carroll, rare copies of the menu cards for the Princes’ two meals in 1927 are now at Fulford Place – and even rarer snapshots of Rayburn and other “superior” servants, some dating to the 1930s.

<sup>1</sup> “Mrs. Fulford and Her Staff,” *Recorder and Times* (Brockville) June 24, 1946.

<sup>2</sup> E-mail, Dwight Fulford to Peter Smith, January 7, 2005.

<sup>3</sup> *Recorder and Times*, (Brockville) May 10, 1971.



The Rayburn gravestone, which Peter Smith and Dorothy Row, another Fulford Place volunteer, discovered overgrown and forgotten in Brockville’s Oakland Cemetery.

(Photo courtesy of Dorothy E. Row, Brockville.)

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## Two Accounts of Two Royal Meals Prepared by Chef Suzuki

By a correspondent in Brockville

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In 1927 HRH the Prince of Wales, later King Edward VIII, and his brother, HRH Prince George, later Duke of Kent, visited Canada on the occasion of the 60<sup>th</sup> anniversary of Confederation. On August 3, in Parliament's newly opened Memorial Chamber in the Victory Tower, now known as the Peace Tower, the Prince of Wales dedicated the marble altar that would hold the Book of Remembrance containing the names of the 60,000 Canadian military killed in the World War. Ties to Britain and the Crown were strong as is seen in the menus that were prepared for the Princes when on August 5 they arrived by Royal Train in Brockville, Ontario, for a cruise through the Thousand Islands aboard the 38-metre steam yacht *Magedoma*, as guests of the Fulford family.

The two meals served to the Princes and Prime Ministers Stanley Baldwin of Great Britain and Canada's Mackenzie King were the responsibility and creation of Japanese-born John Suzuki. Mr. Suzuki later changed his family name to the anglicized Rayburn in the belief that, as he stated in a 1946 letter, "names which typify the racial and national origin are a deterrent to national unity." In 1970, following the death of his English-born wife, Emily, Mr. Rayburn gave copies of his memoirs to a number of his friends. In addition to recording his deep religious faith he also tells of his life working for some of the wealthy families of Brockville. In 1927 he was employed at Fulford Place, an Edwardian mansion overlooking the St. Lawrence.



In August 1927, Prime Minister Stanley Baldwin of Great Britain, centre, and his wife, enjoy a cruise on the Fulford's ship *Magedoma* with Prince George, the future Duke of Kent, while the future King Edward VIII was supposedly below, recovering from an elaborate luncheon prepared by Chef Suzuki/Rayburn.

(Photo courtesy of Brockville Museum.)

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## ACCOUNT #1: CHEF JOHN RAYBURN

Extract from John Rayburn's Memoirs, section III, page 22,  
privately published by the author, March 1970.

### *THE PRINCE OF WALES and PRINCE GEORGE in BROCKVILLE*

The visit of the Prince of Wales, heir apparent to the British Throne and his brother Prince George was a signal honour for Brockville. It was a part of a good will tour of Canada, and the schedule was announced months ahead in order to give the municipal officials ample time to prepare receptions and opportunities for the people to see the Princes at close range. The exact time of the arrival of the Prince of Wales at the station, a welcome speech by Mayor Lewis, the introduction of the reception committee and the parade along the King Street to Fulford Place were tentatively mapped out at one o'clock, a banquet for the thirty-six guests would be served and a supper for twenty-four aboard the ship. The plans were left completely to me without any suggestions or restrictions regarding the menu or expenses.

There would be among the guests besides their highnesses The Right Honourable Stanley Baldwin [*sic*], Prime Minister of Britain, Honourable McKenzie [*sic*] King, Prime Minister of Canada. Locally, the Mayor Mr. Lewis and Mrs. Lewis, Right Honourable George P. Graham, Senator and Mrs. Hardy, Madam Mary Fulford, and Mr. and Mrs. Fulford, Host and Hostess.

After the dinner, His Highness and party were escorted to the C.P.R. dock and embarked upon the yacht "Magedoma", for the cruise among the islands in the St. Lawrence. In the evening, they reached Kingston where the Royal train was waiting to take the party to their next destination.

### *THE TERRIFIC RESPONSIBILITY*

It was a responsibility which I could not accept lightly as I realized that success of entertaining would depend greatly upon the part I agreed to carry out.

My first task was the planning of the menus for the two meals – a banquet for thirty-six at one o'clock, another, a supper for twenty-four persons aboard a yacht.

There were points of importance to consider:

*First* – the theme of the dinner must be loyalty to the British Crown.

*Second* – emphasis must be placed on the integral part of Canada in relation to the British Empire and to the world.

With this in mind, I made the menus more meaningful and submitted them to my employer for approval. They were promptly accepted.

I had then to examine the availability of the things required on that precise date. Thus the groundwork was laid, and preparations were ceaselessly carried out.

Various foods had to be purchased in many different places. Squabs were procured at a farm in Quebec. Salmon and lobsters were ordered in Montreal. Sweetbread and mushrooms from Toronto. Local farms supplied strawberries, asparagus and other items. Grocery stores, too, were credited with supplying many things, both domestic and exotic. When the day came six men in special uniforms came from Ottawa to wait upon the thirty-six dining guests at a memorable and the best banquet I have ever prepared.

At the end of the day, Mr. Baldwin [*sic*], Prime Minister of Britain, called me upon the deck and congratulated and thanked me, saying "Here I have the menus you prepared" patting his coat pocket. "I will take this back to England and show to my friends. By the way, their Highnesses would like to see you" and he lead [*sic*] me to the Princes, who were standing on deck, admiring the ever changing scenery. The interview was brief but cordial. One sentence I still remember was "Do you like this country?" It was a crowning honour one would seldom experience in a lifetime.

*MENU*

## Glorious Dawn

Canadian Glacier      Royal Sunrise

Dominions in Empire Circle

Pride of Gaspe, Pacific Style  
Nova Scotia Sauce

Northern Pulp in Golden Ring

Homing Bird, Sauce Great West  
Conserve League of Nations  
Green Mountain, Avondale Style  
Peace and Prosperity

Fulford Salad      1000 Islands Dressing

Leeds County Special

Island City Ice Cream

Royal Pinwheel      Premier Wafers

Canadian Emblem Sweets Bounteous Harvest

Coffee

"Fulford Place"

August Fifth

Nineteen hundred and twenty-seven.

*MENU*

Canada Good-Will Canape

Cream of Almond Soup, French Style

Salted Nuts, International

Olives

Royal Sweetbread in Swedish Timbale

Turkish Rolls

British Medallions of Tongue

Galantine of Chicken and Ham

Flaked Potatoes

Stuffed Tomatoes

Carmel Parfait, American Style

Wafer Rolls

Coffee

S.Y. "Magedoma"

August Fifth

Nineteen hundred and twenty-seven.

*MENU EXPLANATION*

Glorious Dawn, Canadian Glacier was iced consommé served in a glass cup with a round of sliced royal custard partly perched on the side of the cup, simulating the rising sun above the Canadian glacier.

Dominions in Empire circle – thin long bread sticks in ring, toasted.

Pride of Gaspe – salmon mousse, with lobster sauce. Nova Scotia is noted for lobster.

Northern Pulp – rolls simulating pulpwood.

Homing Bird – young squab, messenger of peace.

Conserve League of Nations – pickled fruit of all sorts, jellied.

Green Mountain – mashed mountain-shaped potatoes, garnished with chopped parsley.

Peace and Prosperity – green peas, carrots, shaped, fluted on the edge and sliced, denoting a sovereign (\$5.00 gold piece.)

Fulford Salad – parboiled green pepper, lined with cream cheese and the cavity held a small peeled tomato, two slices on a crisp lettuce for each guest. It was very pretty, Red, white and green, so attractive served with 1000 Island Dressing.

Leeds County Special – cheese straws.

Island City Ice Cream – Union Jack, emblem of British Empire. Each slice was a replica of the Union Jack, denoting loyalty to the British

Crown. I would add that everything was home made.

Strawberry sherbet – for red

Vanilla ice cream – for white

Blueberry ice cream – for blue were used and packed in such a way that each slice looked like a pattern of the Union Jack in every detail. I had to make four large bricks of Union Jacks for thirty-six guests.

Royal pinwheel – cookies made as the name implies with chocolate and light doughs rolled in, sliced and baked.

Canadian Emblem Sweet – maple cream fudge.

The menu for the supper was prepared to contain many nationally-known foods of different countries to convey the idea of universal friendship.

## ACCOUNT #2: PRIME MINISTER WILLIAM LYON MACKENZIE KING

### Prime Minister Mackenzie King's handwritten diary, entry for August 5, 1927.

I left Kingsmere at 9:30 and took train from Ottawa to Brockville at 11, car attached to the Baldwins special. The prince and his party left this morning by another special. Reached Brockville at noon & drove with Mr. & Mrs. Baldwin to the Fulford's. It was a lovely day and the view of the river from the verandah of the Fulford residence was quite beautiful, the grounds were exceedingly pretty. At 2 the prince came & we had lunch. The dining room & table exquisite, but not enough daylight – a great pity to shut out daylight in building verandahs etc. Mrs. Fulford was very charming as usual, her little daughter-in-law George's wife most cheerful and bright. She managed splendidly with the Prince. I sat to Mrs. Baldwin's left and to right of Mrs. Hardy. Mrs. B. speaking of marriage said to marry someone between 30 & 35 & someone who was even tempered, not one who was critical, also to always show the attentions a woman expected, to hold her up in public – the conversation arose from Mrs. Bleaney's talk. [The previous day King had arranged a half hour *séance* for Mrs. Baldwin with his medium, Mrs. Rachel Bleaney, who had come to Ottawa from Kingston at King's request.]

After lunch the party went by yacht, (the Fulford's) as far as Kingston thro' the Thousand Islands. It was a perfect day a perfect sail, the scenery exquisite, the passage smooth. We all sat out or laid [*sic*] about on the back deck. The Prince above with some of the young ladies – including the little Jones' girl. ...

Later in the evening I dined at the same table with (the Prince) – It was the 3<sup>rd</sup> round – There were present – George Fulford at head, H.R.H. to his right & Prince George to left, Miss Jones to H.R.H. right & Miss Hardy (Arthur's daughter) to Prince George's left. I was opposite George. The little Jones girl spoke in cheap and cheeky way, & I think the prince felt a little ashamed of her. I tried to keep out of the conversation & talked mostly with Miss Hardy & other members of the party at an adjoining table.

At Kingston Mr. Baldwin & I left the ship to go ashore to place a wreath on Sir Jno A McDonald's [*sic*] monument nearby. It was done in a great hurry. – I was a little surprised Baldwin did not proceed less in haste & display more reverence in the act. It was a sort of business affair. The local committee had provided a wreath so I took the wreath we brought & placed it myself on the monument beside Baldwin's. It was a pleasure to me to do that, to one of the Fathers of Confederat'n & to a former P.M. of Canada – an honoured leader of another party.

We went back to the wharf & there met the princes' party & a procession was formed thro' the city for a drive – came back & went to our cars about 11 p.m. Great crowds on the streets everywhere. Elliot & I rode together. The princes & Baldwins on ahead with the Mayor. ■

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## An English-Japanese Cookbook for “Amerika”

By Liz Driver

*This article is based on an entry for Watanabe’s cookbook in Liz Driver’s Culinary Landmarks: A Bibliography of Canadian Cookbooks, 1825–1949 (forthcoming, University of Toronto Press, Fall 2006).*

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The Japanese Canadian National Museum in Burnaby, British Columbia, recently acquired a cookbook compiled by J.S. Watanabe (born 1882) for male Japanese immigrants to “Amerika” – a term that the Japanese applied to both the United States and Canada. Called *An English-Japanese Conversational Guide and Cook Book*, the museum has the third edition of 1901, published by Domoto and Co., in Oakland, California. The volume has 554 pages. Although the book was published in California and frequently refers to San Francisco, the text was also intended for Japanese men immigrating to British Columbia, for there are mentions of Vancouver businesses on Georgia, Powell, and Robson streets, and the temporary summer work of salmon fishing on the Fraser River.

The first section presents English-language lessons and covers conversation and correspondence on such topics as communicating with immigration authorities, looking for employment, and buying groceries. The second section includes sample conversations for different jobs. The third

section has recipes for cooking Western-style dishes, such as Mock Turtle Soup, Veal Croquettes, Scrambled Eggs, and Strawberry Short-Cake. The instructions are in Japanese, but the recipe names are in English. Watanabe provides three levels of recipes, for cooks of different abilities: the school boy; the half-day worker; and the all-day worker. There are menus for breakfast, lunch, and dinner, for a week.

The museum’s copy was used in Canada by its original owner, Yotaro Kosaka, who emigrated from Japan in 1907, moving first to Hawaii, then settling in Vancouver in 1914. Perhaps one can also imagine the young John Suzuki consulting an edition of this book, soon after his arrival in California in 1904. As Peter Smith describes in “Chef John Suzuki/Rayburn” in this issue of *Culinary Chronicles*, Suzuki applied himself to learning the cooking trade as a way out of the poverty he experienced in his new home of “Amerika.” Certainly, Watanabe compiled *An English-Japanese Conversational Guide and Cook Book* for young men facing just such challenges as those encountered by John Suzuki.

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## Food and Beverage Museums

*The following request recently came from Shirley Cherkasky of the Culinary Historians of Washington:*

For several years I have been compiling an international directory of food and beverage museums, and now have more than 1,000 entries. We are preparing to put it on the Food History News web site so it may be accessed easily ... My criterion is that the museum/collection be focused on food and/or drink, so it can be a grist mill, a fishing museum, a dairy museum, a grocery store, a brewery, a winery, etc. but I have deliberately excluded (where possible) historic house museums or farms where food is demonstrated but the house or farm is the main emphasis. My reason is simply that to include such would be never-ending ... Please let your members know of my quest and if anyone wishes to suggest the *name and location only* of a food or drink museum, I will reply immediately to let them know if I have sufficient information, need more, or don’t have any at all.

Thank you.  
**Shirley Cherkasky**, shircher@cs.com

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## Report of CHO Event: “Biting Satire”

By Fiona Lucas

*Fiona Lucas is Co-Founder and current Past President of CHO.*

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Members of the Culinary Historians of Ontario were given a rare visual treat on the evening of Wednesday, March 2, 2005. We gathered in the spacious Martin Gelber Print and Drawing Centre at the Art Gallery of Ontario in Toronto to view some exceptional English and French 18<sup>th</sup>-and 19<sup>th</sup>-century prints of culinary caricatures, and to hear fascinating commentary by Dr Katherine Lochnan, Senior Curator of Prints and Drawings. Most recently, Dr Lochnan was the curator of the acclaimed exhibition “Turner, Whistler, Monet: Impressionist Visions,” at the AGO between June and September 2004, followed by showings at the Grand Palais in Paris and the Tate Britain in London. For CHO’s March program, she had especially assembled eighteen images that conveyed biting satire through depictions of dining and foodstuffs. It was a thoroughly enjoyable education in the cleverness of artists as socio-political critics.

Caricature apparently flourished in 18<sup>th</sup>-century England owing to its parliamentary political system. King George III apparently loved caricature, even of himself, unlike the absolute French monarchs of the ancien régime who successfully suppressed it on pain of imprisonment. By the 1830s, under Louis-Philippe, France was sufficiently changed to accept caricature. Virtually all 18<sup>th</sup>-century prints were caricatures, whereas High Art was reserved for gods and goddesses, Christianity and ancient mythology. Since caricature was about social life, albeit exaggerated, it clearly revealed real manners and (mis)behaviour, which is a boon for historical research. Eating and drinking habits were a safe vehicle with which to satirize politicians, aristocrats, and male/female relationships, while simultaneously critiquing the underlying social assumptions of such things as military errors, aristocratic behaviour, gender relations, social hierarchies,

self-serving legislation, and cultural xenophobia. As a young colony, Canada did not develop an independent body of socio-political caricature until the early 20<sup>th</sup> century.

Thomas Rowlandson is a well-known English print artist from around the turn of the 19<sup>th</sup> century. Dr Lochnan showed us five of his prints in the AGO collection. “A Student in Good Lodgings” depicts a romantic encounter between a young wife and her paramour, under the unsuspecting nose of her crotchety old husband. She is cooking sausages in a skillet over a cottage fire, while a cold ham and a pudding (a sign of cuckoldry) wait on the table. Her husband drinks beer from a stein, but the boyfriend lifts an elegant wineglass. Behind them is a huge hutch with platters. The image mocks the trio, while showing the age-old association between food and seduction. Three of the other Rowlandson images were versions of upper-class men separating themselves from their womenfolk in order to drink themselves senseless and the resulting social chaos. All these prints queried the role alcohol played in gender roles. The fifth Rowlandson was a version of his famous “Vauxhall Gardens” (1785).

Also on display were two images each by the Englishmen William Hogarth and James Gilray and the French artist Honoré Daumier. All were bitterly and wittily political, full of double entendres and sexual innuendo. For example, in “Le ventre législative” (1834), one of Daumier’s most famous, he showed a group of solemn (white and male) politicians wearing waistcoats strained over their conspicuously engorged stomachs, as they hypocritically pronounce on royal greed and corruption. Such images got Daumier thrown in prison. “Anti-nationale” (1833), a lithograph sold by his friends as a fundraiser to release him, depicts various

European monarchs sitting at an elegant table in order to carve up the globe (made of cheese) into portions, while throwing crumbs to the lower classes and forcing the Turkish potentate to drink wine. Similarly, women were often depicted as objects of consumption in these caricatures.

For culinary historians, several themes emerged during Dr Lochnan's extemporare presentation. Since 18<sup>th</sup>- and 19<sup>th</sup>-century English and French caricatures mostly portrayed daily life, they were full of details of meal-time etiquette, such as the hierarchy of seating placement, table settings, body image, and attitudes toward gluttony. Also depicted were the minutiae of such arcane things as the number of prongs on forks, the glaze on different types of ceramics, the use of various vessels, (salt casters, teacups, wine cellarettes, etc.), and the storage of wine. These visualizations are enormously informative for recreating such scenes in movies and museums, in understanding how table items were used, and in seeing how specific foods were served. They also help to explain written instructions, in which much subtleness is missed. Chicken, for instance, could be eaten with the fingers, although beef was by knife and fork, according to a nicely dressed lady of the demi-monde in Rowlandson's "Vauxhall Gardens" (1785).

Dr Lochnan wears her immense knowledge lightly. Through her we were given some fascinating insights into the foibles of foods, dining, and drinking several centuries ago. It makes one wonder which of our food foibles will amuse our descendants!

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As a thank you to Dr Lochnan, CHO donated half of the evening's proceeds to the AGO.

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## Members' News

*CHO members are invited to send their news to the editor of Culinary Chronicles. See back of newsletter for CHO contact information.*

▪ **Pat Crocker** has just seen published ***Oregano: 2005 Herb of the Year***, featuring 70 pages of tips, lore, information, history and recipes on the spicy herb we love in Mediterranean food. Wholesale copies are available for herb, garden, and food groups to purchase. You can order copies directly from:

Pat Crocker, Culinary Herbalist  
Riversong Herbals & Naturals  
536 Mill Street, Neustadt, Ontario N0G 2M0  
(519) 799-5498 [www.riversongherbals.com](http://www.riversongherbals.com)

▪ In March, CHO President **Liz Driver** travelled to Vancouver for the launch of the *Edith Adams Omnibus*, which she compiled, the latest title in the Classic Canadian Cookbooks Series from Whitecap Books. Edith Adams was the fictional food editor of the *Vancouver Sun* newspaper for three-quarters of a century. Women flocked to the Edith Adams Cottage for advice and avidly collected her cookbooks. The *Omnibus* brings together recipes from Edith's first thirteen annual cookbooks, reproduces their original pictorial front covers, and includes archival photographs from the period.

▪ On April 17 **Liz Driver** spoke to the Culinary Historians of Ann Arbor on the topic "In close fraternal conjunction": Canadian Cookbooks in a North American Context."

▪ As this issue of *Culinary Chronicles* goes to press, a contingent of CHO members – **Liz Driver, Rosemary Kovac, Fiona Lucas, Joan Moore, Mya Sangster, and Amy Scott** – will be travelling to Ann Arbor to attend the First Biennial Symposium on American Culinary History and to help celebrate the dedication of the Longone Center for American Culinary Research at the Clements Library, University of Michigan.

▪ See "Stop Press!" on **page 20** for the web-site launch of **Carol Martin's** cookbook exhibition.

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## Book Review

By Mary F. Williamson

*Mary Williamson serves on the CHO Web Site Committee. She has retired as Fine Arts Bibliographer at York University, Toronto, but continues as an Adjunct Faculty member in the Graduate Art History Department.*

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***The Oxford Encyclopedia of Food and Drink in America*, edited by Andrew F. Smith. New York: Oxford University Press, 2004. (2 vols, ISBN 0 19 515437, \$250 USD hard cover).**

As a devotee of art exhibitions I love to go to blockbuster shows – especially in Europe – where visitors can be seen exiting museums lugging plastic suitcases designed to hold the exhibition catalogue. I felt a little like that as I left the hotel for the O’Hare airport in Chicago last October to fly home to Toronto, bent over as I carried the newly published two-volume *The Oxford Encyclopedia of Food and Drink in America* whose 1,541 pages weigh in at 10½ lbs! However, unlike most museum visitors who tend to put aside their trophies for future reading, I could hardly wait to get on the plane to begin a thorough browse.

I was not disappointed. I have been aware of this project almost since its inception when there had been some thoughts about including Canada. I understand the decision to focus exclusively on the United States as any effort to include French Canada would have been fraught with time-consuming linguistic and cultural difficulties. The feat of organizing and producing this giant work in under three years is heroic. It stands as a model for a Canadian encyclopedia – a dream many of us harbour – although the emergence of such a work is necessarily a long way down the road. Its editor, Andrew Smith, admits the American undertaking was possible only because of the many books and articles published in the last ten years. Here in Canada the basic research is far from complete and in many areas is barely on the radar screen. Fortunately for us, American scholarship unwittingly deals with details of culinary history in this country. Our productive neighbours to the south often forget that in Ontario and New Brunswick, and to a great extent in Nova Scotia

and Prince Edward Island, the bulk of first settlers were Americans fleeing the War of Independence. Pre-revolutionary cookery belongs as much to us as it does to the founding states of the American Union.

I have space here to mention only a few of the many articles our culinary historians might refer to as reliable reference sources: **Cakes**; **Cookbooks and manuscripts**; **Corn**; **Historical Overview** subdivided into ten chronological sections; and **Kitchens**. In **Measurements**, tables provide comparisons for historical and contemporary measures. The Canadian situation is complicated by the gradual introduction of Imperial measurements through the 19<sup>th</sup> century, and the differences that prevailed between American and British measures continue to confuse. *The Oxford Encyclopedia* has entries under the names of foods, food processes, cooking implements; and individual cookbook authors, reviewers, chefs, restaurant operators, and radio and television personalities. The wide-ranging 40-page article on **Native American Foods** covers Three Sisters agriculture and other indigenous foods, and then moves broadly into festivals and ceremonies, and tools and implements and technology of all kinds.

Reading **African American Food** we are reminded that when the Loyalists arrived in Upper Canada between the 1770s and 1790s, some were accompanied by slaves, although slavery was soon abolished. Newspaper advertisements for “negro” cooks and early 1800s Toronto directory entries for “coloured” cooks and tavern owners should alert us to the

former slaves and their descendants. African-Americans fleeing slavery continued to come here through the early 1860s. The early African influence on cookery is little understood here today because of a tendency to think of African food exclusively in terms of soul food and latter-day arrivals from the Caribbean.

The entry on **Cooking Schools** is shy on the phenomenon of travelling cooking celebrities. One 1880s Toronto commentator referred to the “cooking craze among our friends across the border” which involved celebrity US cookbook authors hitting the road. In 1884 Toronto women were reported to have attended Miss Parloa’s lectures in Detroit. In 1896, through the sponsorship of the National Council of Women, Miss Bessie Livingstone of the Boston School of Domestic Science gave Demonstration Lessons in Cookery in several Ontario towns and villages. Mrs. Rorer took her cooking school through southern Ontario in 1898, with a full week of classes for cooks from middle-class families in London and in Toronto. However, while American and British cookery teachers were drawing crowds on their tours of Ontario in the 1890s, Toronto home economists were simultaneously teaching cookery at the YWCA and on the premises of agents for Happy Thought Ranges. The story of the teaching of cookery in Ontario, whether promoted as a commercial venture or by the medium of radio, is one that remains to be investigated.

The article on **New Year’s Celebrations** refers to the New York custom of Open House, but misses its central feature as recorded in the 1830s by a startled Rev. Isaac Fidler (Isaac Fidler, *Observations on Professions, Literature, Manners and Emigration in the United States and Canada, Made During a Residence There in 1832*, London: 1833, p. 133): “A singular custom, which prevails in New York but, I am informed, in no other part of the Union; on New-year’s day, all gentlemen call on their female friends, to renew or perpetuate their friendship ... All the ladies we called on, as is universally the case, had prepared cakes, sweetmeats, wines, cordials, &c. in great profusion, in readiness, to exhilarate and regale their visitors.” Fidler subsequently settled in Upper Canada where he

found the serving of cakes, confectionary and strong drink by the ladies to their gentlemen friends on New Year’s Day to be a thorough-going custom that left the gentlemen reeling by day’s end.

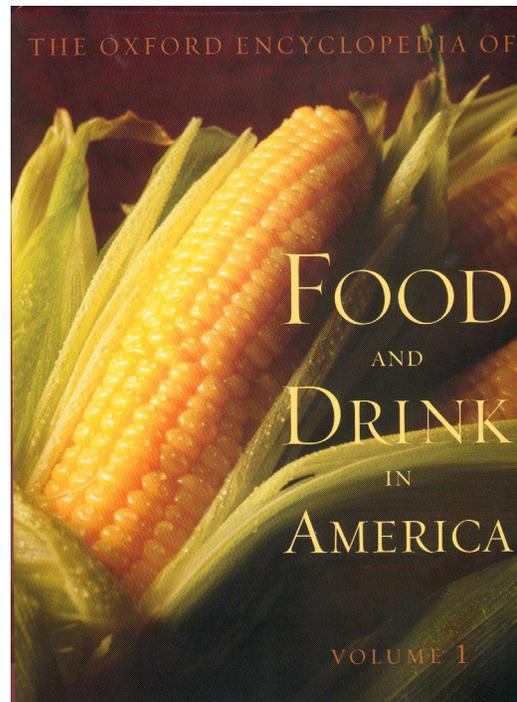
The Californian who wrote the article on the **North American Free Trade Agreement** is principally concerned with relations between the United States and Mexico, while the seemingly endless disputes between the United States and Canada over foods such as beef, chicken, eggs and wheat are ignored. Maple molasses – a residue of the sugaring process much favoured by Ontario settlers of the mid-19th century – must have been a local delicacy as it is not mentioned here under either **Maple Syrup** or **Molasses**.

Many other articles could be regarded as starting points for a parallel Canadian work, such as the surveys by region and ethnic influences. A startling lacuna in this book is the absence of French-Canadian cooking among the latter. From the early 19<sup>th</sup> century, French-speaking Canadians in large numbers migrated from Quebec to seek work in New England factories, presumably bringing with them culinary traditions which owed much to France. Because these people on the whole were poor, there has been a tendency to view them as uncultured; however, many would have been schooled by nuns who belonged to aristocratic French families before moving to Quebec. By the 17<sup>th</sup> century the nuns were conducting cooking classes for both European and native children, using North American foodstuffs adapted to French recipes and styles of food preparation.

There are unrecorded Canadian twists to several stories outlined in the *Encyclopedia*. In the article on James Lewis Kraft, the founder of the largest food empire in the world today, Kraft’s origins in his father’s dairy industry in Stevensville, southern Ontario, is not mentioned. And how many know that the Kentucky fried chicken icon Colonel Sanders applied for Canadian citizenship? Biographies of the Colonel mention that when he sold his US franchises in 1964 he moved his base to just north of Toronto, holding on to his 100

Canadian franchises and soon doubling them in number. The model of the freestanding red-and-white-striped store established in Canada quickly caught on in the US. The Colonel's Canadian citizenship application was refused because he had wrongly assumed that having conducted business in Canada for the requisite number of residency years he would immediately be swept in.

It is impossible to weigh the strengths and imperfections of such a mammoth work in a short review: The scale matches its subject. Each article in the *Encyclopedia* concludes with a bibliography. The second volume (K–Z) is rounded off with pages devoted to an overall food bibliography, food web sites, major library collections, food-related museums and organizations including culinary history associations, food festivals and food periodicals. With well over 200 contributors, Andrew Smith is to be congratulated on his powers of organization, encouragement and genial harassment. The weighty result is a tribute to the energy and commitment of all those involved. For anyone interested in the culinary history of Ontario this is a required reference work. ■



Front cover of *The Oxford Encyclopedia of Food and Drink in America*, edited by Andrew Smith, 2004.

## Family Fare

*Edited by CHO member Ed Lyons.*

In response to the article on Doris Ludwig in the last issue, winter 2004, Mrs Ludwig e-mailed me:

I am enjoying your newsletter, thank you for it. Your story about my 1930s efforts covers a lot of ground, and yet it is still not easy to communicate the ingenuity and good morale of these homemakers. Mary Moore used some of the recipes in her column after due testing and approving them, nutrition-wise and taste-wise. I recommend the one for Cornmeal Muffins, which Bob and I made repeatedly. And there are stews and savoury dishes which make full use of many flavour-enhancing tricks.

### Cornmeal Muffins

1 cup cornmeal	1 cup flour
3 tbsp sugar	3 tsp baking powder
½ tsp salt	2 tbsp melted butter
1 egg	¾ cup milk

Mix the dry ingredients. Beat the egg well, add melted butter and milk. Add to the dry mixture and barely mix. Bake at 400 degrees in muffin pans for about 20 minutes. (Note: These are very good served hot for supper.)

The recipe was supplied by Mrs F.B. M., one of the participants in the contest by the Emergency Unemployment Relief Committee of Montreal in 1931–2. ■

## Book Review

By Dean Tudor

*CHO member Dean Tudor is Journalism Professor Emeritus at Ryerson University; his wine and food reviews can be accessed at [www.deantudor.com](http://www.deantudor.com).*

**Gina Mallet. *Last Chance to Eat; the Fate of Taste in a Fast Food World*. Toronto: McClelland and Stewart, 2004 (384 pages, ISBN 0-7710-5653-2, \$34.99 hard cover).**

Gina Mallet is a former Toronto drama critic who now writes about food for many diverse publications. Here she does a part-food memoir, part-food history, part-food recipe approach. She remembers the days, as a young girl, when she could eat reasonably well, free of additives and genetic modification and the like. Today, food is in the news, and it is usually bad: diet problems, additives, GMs, nutritional guidelines which change, politics, obesity, cancer-related scares, vitamins (both overuse and deficiencies). Sections deal with eggs, raw-milk cheese such as brie, beef, fish, and the kitchen garden with peas, tomatoes and apples. Mallet has strong memories of food, and bemoans the absence of the hearth and Vesta in today's communities and homes. Of particular interest to Mallet is the food chain, which involves cannibalism for farmed animals and fish (mad cows, scrapie), organic gardening, wholesaling and transportation and eating out of season, and perplexing flip-flops about food – Remember when eggs were bad for you? when margarine was good for you? when Olestra was the promised land for fatties? She presents one astounding conclusion: McDonald's is doing better than the government in regulating animal cruelty and meat safety. She loves the UK's Harrod's food halls (as they used to be), and the visionary ideas of Escoffier. Her book brings a European sensibility to North America. Recipes are from a wide variety of sources, but are only one part of this book. She has a bibliography for further reading, which contains the basic food history and culture texts.

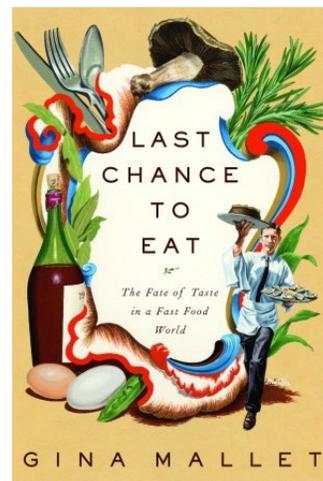
**Audience and level of use:** professional food people, concerned activists, foodies everywhere.

**Some interesting or unusual facts:** “When I started to search for taste in food today, I imagined I would talk to organic growers, fishermen, and farmhouse cheesemakers. Instead, I ended up talking mostly to scientists, who more and more are determining what we eat.” (p 365)

**What I don't like about this book:** Most enlightened people should already know this stuff, and also should have already read most of the books used as sources (I own most of them myself). The book is mostly a summary at this point. What are totally new are her food memories.

**What I do like about this book:** There is Canadian content, and if it helps to spread the message that we are not eating well and should remember our history, then this book is needed. It'd be nice to have a Pierre Berton for food history!

**Quality/Price Ratio:** 90. ■



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## Culinary Calendar

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

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### June 2005

#### **German Coffee Cakes**

*Joseph Schneider Haus, Kitchener*  
466 Queen St South, (519) 742-7752 or  
bamarie@region.waterloo.on.ca

#### **Fri, June 3, 1 to 4 pm**

Folk-Artist-in-Residence Master Baker Karen Wadsworth tends the wood-fired bake oven and demonstrates German coffee cakes. Fresh baking available in limited quantities. General admission.

#### **Spadina's Annual Strawberry Festival**

*Spadina Museum: Historic House & Gardens*  
285 Spadina Rd, Toronto, (416) 392-6910 or  
spadina@toronto.ca

#### **Sun, June 26, noon to 4 pm**

Welcome summer with children's games, a cookie decorating contest, musical performances, an art exhibition from the collection of the Women's Art Association of Toronto, and plenty of traditional Strawberry Shortcake and Lemonade. Admission, \$3 per person. Refreshments extra.

### July 2005

#### **Festive Breads from around the World**

*Joseph Schneider Haus, Kitchener*  
466 Queen St South, (519) 742-7752 or  
bamarie@region.waterloo.on.ca

#### **Fri, July 1, 1 to 4 pm**

Folk-Artist-in-Residence Master Baker Karen Wadsworth demonstrates festive breads in the bake oven. Fresh baking is available in limited quantities. General admission.

#### **Strawberry Tea**

*Montgomery's Inn, Toronto*  
4709 Dundas St West, (416) 394-6025 or  
montinn@toronto.ca

#### **Fri, July 1, 1 to 4:30 pm**

Celebrate Canada Day with luscious Ontario strawberries on a homemade scone, topped with whipped cream, plus a pot of tea or a glass of lemonade. \$6 per person.

#### **Summer on the Farm**

*Gibson House Museum, Toronto*  
5172 Yonge St, (416) 395-7432 or  
gibsonhouse@toronto.ca

#### **Sundays in July & Aug, noon to 5 pm**

Each Sunday, kitchen interpreters use seasonal produce from the garden to explore preserving techniques. Fruit, berries, & vegetables will be pickled, dried, or made into jams and jellies. Meat and fish will be dried and salted in preparation for winter. Regular admission.

#### **The Dairy**

*Pennsbury Manor, Pennsylvania*  
400 Pennsbury Memorial Rd, Morrisville, PA  
(215) 946-0400 or foodhxsm@aol.com

#### **Sun, July 19, noon to 5 pm**

Join Susan Plaisted and the Accomplish Cooks of Pennsbury as they prepare rennet, and demonstrate the many processes involved in producing cheese and butter.

#### **"Delicious Science" Day Camp for children 8-13 years**

*Joseph Schneider Haus, Kitchener*  
466 Queen St South, (519) 742-7752 or  
bamarie@region.waterloo.on.ca

#### **Fri, July 29**

Children spend the day experimenting and making delicious, edible specimens to sample. Pre-registration required. \$30 per child.

### August 2005

#### **Whole Wheat, Flax Seed Breads**

*Joseph Schneider Haus, Kitchener*  
466 Queen St South, (519) 742-7752 or  
bamarie@region.waterloo.on.ca

#### **Fri, Aug 5, 1 to 4 pm**

Folk-Artist-in-Residence Master Baker Karen Wadsworth demonstrates whole wheat, flax seed breads in the bake oven. Fresh baking is available in limited quantities. General admission.

**The Elegant Dining Room: Forms of Silver and Forms of Etiquette in Victorian America**

*Silver Society of Toronto*

Spadina Museum, 285 Spadina Rd, Toronto

**Mon, Aug 22, 7 to 9 pm**

The Silver Society extends a special invitation to members of CHO. Professor Charles Curb is an avid collector of American 19<sup>th</sup>-century flatware, author of many articles for *Magazine Antiques*, *The Silver Magazine* and *The New York Silver Society Newsletter*. The audience is encouraged to bring silver pieces for identification after the slide show. Refreshments. Free. Please RSVP to Fiona 416 534-1405.

## September 2005

**The Longone Center Culinary Archive: A Dedication Selection**

*William Clements Library, University of Michigan*

909 South University Ave, Ann Arbor, MI (734) 764-2347

**Sun, Sept 18, 3 to 5 pm**

Lecture by Jan Longone co-sponsored by Culinary Historians of Ann Arbor. Free.

☺ **Celebrating the Culinary Heritage of Peterborough & Area**

*Location: St Andrew's United Church, Peterborough*

**Sat, Sept 24, 9:00 am to 4:00 pm**

Symposium presented by Hutchison House Museum, in partnership with CHO. See the flyer & registration form in this issue of *Culinary Chronicles*. \$35 members of CHO & Peterborough Historical Society; \$40, non-members; \$15, students. For more information contact: [culinaryhistorians@uoguelph.ca](mailto:culinaryhistorians@uoguelph.ca) or Gale Fewings, Curator, Hutchison House Museum, (705) 743-9710 or [hutchisonhouse@nexicom.net](mailto:hutchisonhouse@nexicom.net).

☺ **The CHO Annual General Meeting follows the symposium.**

## October 2005

**Edwardian Tea**

*Spadina Museum: Historic House & Gardens*  
285 Spadina Rd, Toronto, (416) 392-6910 x305 or [flucas@toronto.ca](mailto:flucas@toronto.ca)

**Sundays, Oct 16, 23 or 30; one-hour sittings at 12:30, 2:00 or 3:30 pm**

Guests are invited to enjoy an authentic afternoon tea in the charming Sunroom, featuring recipes for tea sandwiches and pastries from late Victorian and Edwardian recipe books in Spadina's library. \$20 per person includes taxes and a complimentary tour of the house museum.

## November 2005

**What's for Dinner: The Daily Meal through History**

*McGill Institute for the Study of Canada & McCord Museum of Canadian History, Montreal*

**Thurs, Nov 3 & Fri, Nov 4**

This conference will bring together scholars in food history, nutrition, anthropology, sociology, cultural studies & material culture to discuss aspects of culinary history as reflected in the daily meal. For more information, contact: Prof. Nathalie Cooke, MISC, (514) 398-3705, [nathalie.cooke@mcgill.ca](mailto:nathalie.cooke@mcgill.ca), or Melanie Martens, McCord Museum, (514) 398-7100, ext. 239, [melanie.martens@mccord.mcgill.ca](mailto:melanie.martens@mccord.mcgill.ca).

☺ **CHO Beverage Series Continues: Craig Heron on Beer**

*Location TBA*

**Thurs, Nov 10, 7 pm**

Craig Heron gives a spirited look at the working man's favourite beverage, beer. Heron is Professor of History & Labour Studies at York University, Toronto. His most recent book, *Booze: A Distilled History*, was reviewed in *Culinary Chronicles* 43, and will be available for sale during the event. Details in next newsletter.

## Stop Press! New Culinary Web Site

**<http://www.collectionscanada.ca/cuisine/>**

This June, Library and Archives Canada is launching a web site called “Bon appétit: A Celebration of Canadian Cookbooks.” The site is based on the cookbook exhibition, curated by **CHO member Carol Martin**, that was on display at the library in 2003–4. As Steven Artelle, Project Manager, Web Content and Services, explained in an email recently to Liz Driver:

Both the physical and web exhibitions were researched and written by Carol Martin ... she has selected books, art and artefacts representing Canadian culinary history from aboriginal traditions to modern tastes. The web site will also feature educational resources that will enable teachers to use Canada’s culinary history as context for a range of subjects. Other resources on the site include two fully searchable 19<sup>th</sup>-century cookbooks, and links to related web exhibitions and collections, ...

The two cookbooks to be digitized on the web site are *La cuisinière canadienne* (1840) and a revised edition of *The Galt Cook Book* (1898). Artelle says that these texts will be searchable by phrase, ingredient or recipe title, and that the library hopes to add other books at a later stage.

Be sure to bookmark the web address and explore the site at the first opportunity in June. Artelle welcomes comments. Your positive feedback will encourage the library to digitize more cookbooks!

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

### Members:

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

### Membership fees:

\$20 Cdn for One-Year Individual and One-Year Household  
\$35 Cdn for Two-Year Individual and Two-Year Household  
American and international members may pay in American dollars.

**Website:** [www.culinaryhistorians.ca](http://www.culinaryhistorians.ca)

**Email:** [culinaryhistorians@uoguelph.ca](mailto: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, Website Chair: Liz Driver.

**Newsletter, this issue:** Editor: Liz Driver; Layout: Fiona Lucas. Thank you to contributors Ed Lyons, Peter Smith, Dean Tudor, Mary Williamson, and a correspondent in Brockville.

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