

# CULINARY LANDMARKS

A conference to celebrate the publication of Elizabeth Driver's  
*Culinary Landmarks: A Bibliography of Canadian Cookbooks, 1825–1949*

**May 1–3, 2009**  
**Toronto, Ontario**

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## **Friday, May 1** **Evening Reception**

5:00 to 7:00 **RECEPTION FEATURING TRADITIONAL CANADIAN FOODS**  
Massey College Common Room, University of Toronto, 4 Devonshire Place, at Hoskin Ave  
Remarks at 5:45 pm.

## **Saturday, May 2** **Presentations**

First Floor Auditorium, Faculty of Information, University of Toronto  
140 St George Street, at Sussex Street

- 8:15 **Registration desk opens** – breakfast available
- 9:15 **Welcome**
- 9:45 **Keynote speaker: Elizabeth Driver**, Curator, Campbell House Museum, Toronto:  
“Mapping the Future of Canadian Culinary History”
- 10:30 **Nineteenth-Century Ontario**
- **Eva M. MacDonald**, Manager of Historical Archaeology, Archaeological Services Inc., Toronto: “Using Cookbooks to Research the Material Culture of 19<sup>th</sup>-Century Ontario”
  - **Fiona Lucas**, President, Culinary Historians of Ontario: “The Importance of Catharine Parr Traill’s *Female Emigrant’s Guide*, 1854”
- 11:10 **Morning Break: “Sweet and Savoury Snacks”**
- 11:30 **Home Economy Professionalized**
- **Kirsten Hardie**, Principal Lecturer, Graphic Design History & Theory, Arts Institute, Bournemouth, UK: “The Betty Phenomenon: The Sisterhood of Fictitious Home Economists as Food Brand Characters”
  - **Nathalie Cooke**, Associate Dean of Arts, McGill University, Montreal: “Economists on the Home Front in 1939”
  - **Rebecca O’Neill**, PhD Student, University of Toronto: “Following the [Food] Rules: The Impact of Canada’s Food Rules and Food Guide on Nellie Lyle Pattinson’s *Canadian Cook Book*, 1942–1991”
- 12:30 **Lunch: “Kate Aitken Luncheon”**

- 1:45 **Poetry and Butter Tarts**
- **Gary Draper**, Retired Professor of English, University of Waterloo: “Culinary Verse: A Survey of Cookbook Poetry in Canadian Community Cookbooks”
  - **Caitlin Coleman**, MA student, Museum Studies, University of Toronto: “The Butter Tart: The Evolution of a National Dish”
- 2:25 **Canadian Jewish Cookbooks**
- **Alexandra Grigorieva**, GASTEREA: A Digital Diachronic Thesaurus of Latin Food Words and Their Cultural Heritage in Italy, France and Other Countries: “Jewish Cookbooks in Ontario from 1915 to 1960: Trends and Issues”
  - **Donna Goodman**, PhD student, Concordia University, Montreal: “A Reading of Canadian Jewish Cookbooks”
  - **Robin Bergart**, Associate Librarian, University of Guelph: “Evolution of the Matzo Ball: Passover Recipes in Canadian Jewish Community Cookbooks”
- 3:25 **Afternoon Break: “Iconic Canadian Sweets”**
- 3:45 **Panel: Cookbook Reflections**
- Moderator: **Mary F. Williamson**, Senior Scholar, York University
- **Patricia Fleming**, Retired Professor, Faculty of Information, University of Toronto, and Project Manager and General Editor of *The History of the Book in Canada* Project
  - **Jim Anderson**, owner of Jim Anderson Antiquarian Books, Winnipeg
  - **Alison Fryer**, manager of The Cook Book Store, Toronto
- 5:00 **Closing Remarks**

## Saturday Dinner

- 5:30 to 8:30 **DINNER FEATURING FRENCH CANADIAN RECIPES**  
 Gallery Grill, Hart House, University of Toronto, 7 Hart House Circle  
**Guest Speaker: Dorothy Duncan**, Executive Director, retired, Ontario Historical Society:  
 “Cookbooks I Have Known”  
 (Limited to 72 participants.)

## Sunday, May 3

## Sunday Morning

- 9:30 to 11:30 **BREAKFAST FEATURING 19<sup>TH</sup>-CENTURY RECIPES**  
 MENU: Scottish oatmeal porridge with cream or buckwheat pancakes with maple syrup from *The Female Emigrant’s Guide* (Toronto, 1854) made on the hearth, “mixed eggs” (scrambled eggs with either smokey bacon, onion, or mushrooms) from *The Canadian Housewife’s Manual*, (Hamilton, 1861), toast with churned butter, and wild grape jelly or apple butter. Tea or coffee, cider. Includes a tour of the museum.  
 (Limited to 40 participants at each of two sittings.)

## Sunday Afternoon

- 1:00 to variable ending times **SUNDAY AFTERNOON OUTINGS TO TORONTO’S HISTORIC KITCHENS**  
 Various locations. See separate page for information.  
 (Limited to 8 to 10 participants at each site.)

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## Afternoon Outings to Toronto's Historic Kitchens Sunday, May 3

If you wish to attend one of these short introductory cooking classes, please mark your first and second choices on the Registration Form. Your outing will be confirmed in your conference kit, along with driving and public transit directions.

### **BLACK CREEK PIONEER VILLAGE: "Sweet Teeth: A Victorian Sweets Sampler"**

The Victorians loved their sweets! Participants will tour two early 19<sup>th</sup>-century kitchens (an 1816 log cabin and an 1832 farm house) and then take their turn at the mid-century stove in the Manse where they will bake, boil, and fry their way to three Victorian desserts. Participants will study and follow recipes printed between the 1850s and 1880s.

1:00 to 3:30 pm. **\$26.25 per person** (includes \$1.25 GST). Also, \$6 per car to be paid at parking lot. Maximum 10 participants.

Address: 1000 Murray Ross Parkway. From Finch Subway Station, take Steeles West Bus #60, B, D, or E. From Jane Subway Station, take Jane Bus #35B. The Village is one block east of Jane Street, just south of Steeles Avenue West.

### **COLBORNE LODGE: "An Afternoon Tea at Colborne Lodge"**

The Duchess of Bedford introduced the idea of afternoon tea in the early Victorian period; by the end of Victoria's reign, it was an established tradition in different incarnations and levels of society. Participants will prepare various afternoon tea staples in the wood stove, open hearth and bake oven based on recipes appropriate to an 1870s household.

Colborne Lodge was the gracious home of John and Jemima Howard, the original owners of High Park. The house, in the Regency Picturesque style, was designed by John Howard, an important architect in early Toronto and it contains much of the original furnishings and paintings by the Howards.

1:00 to 4:00 pm. **\$28.87 per person** (includes \$1.37 GST). Maximum 8 participants.

Address: 1 Colborne Lodge Drive, south end of High Park, just north of The Queensway at Colborne Lodge Drive.

### **HISTORIC FORT YORK: “Cooking for the Officers”**

Come to the Officers’ Brick Barracks at Fort York National Historic Site and enjoy an afternoon cooking in the Officers’ Mess Kitchen using late 18<sup>th</sup> and early 19<sup>th</sup>-century British recipes and authentic tools and equipment. Participants will also tour the Officers’ Mess and learn more about the lifestyle of British Officers stationed in Upper Canada.

1:00 to 4:00 pm. **\$31.50 per person** (includes \$1.50 GST). Maximum 8 participants.

Address: 100 Garrison Road (off Fleet Street, east of Strachan Avenue, west of Bathurst Street). Take Bathurst Street streetcar south from Bathurst Subway Station, get off at Fort York Boulevard, and walk back up hill to rear entrance.

### **GIBSON HOUSE MUSEUM: “Puddings and Pies: An Introduction”**

Spend the afternoon in Mrs Gibson’s kitchen creating delicious puddings and pies. Master Interpreter Maggie Newell will guide you through the preparation of sweet and savoury creations – all using 19<sup>th</sup>-century techniques and recipes.

1:00 to 4:00 pm. **\$31.50 per person** (includes \$1.50 GST). Maximum 10 participants.

Address: 5172 Yonge Street, north of the North York Centre Subway Station. Free parking.

### **MACKENZIE HOUSE MUSEUM: “A Family Meal at Mackenzie House”**

Participants in this workshop will prepare an ordinary family dinner that represents the historical and regional influences on the members of William Lyon Mackenzie’s household in 1861. Recipes will be selected from Scottish, Canadian, American and Irish sources to reflect the movements of the family and their servant from the late 18<sup>th</sup> century through the third quarter of the 19<sup>th</sup> century.

William Lyon Mackenzie was the first mayor of the incorporated City of Toronto (1834), a radical newspaperman and politician and one of the leaders of the Upper Canada Rebellion of 1837.

1:00 to 5:00 pm (includes tour of Mackenzie House). **\$31.50 per person** (includes \$1.50 GST). Maximum 10 participants.

Address: 82 Bond Street, south of Dundas Street East, two blocks east of Yonge. Dundas Subway Station. Paid parking across the street.

### **MONTGOMERY’S INN MUSEUM: “Historic Kitchen 101”**

Visit a 19<sup>th</sup>-century inn where guests were always welcomed with ample food and drink. Gather around the hearth in the well-appointed kitchen and learn the basics of open hearth cooking. And in the tearoom, try your hand at baking in the newly restored wood-fired oven. Sample seasonal fare and enjoy the Inn’s long tradition of hospitality.

Montgomery’s Inn has welcomed travellers and locals alike since 1830. Today the restored Inn reflects the life of a Scots-Irish family in 1847, a time when Irish immigrants were flooding into Toronto to escape the famine. Food has always been at the heart of the Inn’s hospitality.

1:00 to 3:00 pm. **\$26.25 per person** (includes \$1.25 GST). Maximum 8 participants.

Address: 4709 Dundas Street West, Etobicoke, south-east corner of Dundas and Islington. Free parking. Islington Station Subway.

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## Registration Form

**Please fill in this form and mail before April 27 at the latest. Early bird payment date is Friday, March 10.**

Culinary Landmarks Conference  
c/o Culinary Historians of Ontario  
260 Adelaide Street East, Box 149  
Toronto, ON M5A 1N1

### PERSONAL INFORMATION

Full name \_\_\_\_\_

Phone \_\_\_\_\_ Email \_\_\_\_\_

What name and affiliation, if any, do you want on your nametag?

\_\_\_\_\_

How should we send you your confirmation of attendance? Confirmation will include directions to Massey College and the Faculty of Information, both on the University of Toronto campus. Please fill in one of the following:

By email, as given above

By mail: \_\_\_\_\_

By fax: \_\_\_\_\_

One form per person please. You may photocopy this form for additional people. Don't forget to photocopy this double-sided form for your records.

**FEE STRUCTURE**

The basic fee includes the Friday evening reception at Massey College, all day Saturday at U of T’s Faculty of Information, and Sunday breakfast at Campbell House. The Saturday evening dinner and the Sunday afternoon outings to Toronto’s historic kitchens are optional.

- \$85 EARLY BIRD BASIC FEE, on or before Friday, March 10
- OR
- \$95 basic fee after Saturday, March 11
- \$100 Saturday evening dinner at Hart House Grill – includes wine
- \$100 Saturday evening dinner for one guest – includes wine
- \_\_\_\_\_ Sunday afternoon, price of first choice, prices below
- \_\_\_\_\_ **Total payment.**

Please make cheque or money order in Canadian dollars payable to The Culinary Historians of Ontario. No post-dated cheques please. A \$25 fee will be incurred for a NSF cheque.

**NAME OF SATURDAY EVENING DINNER GUEST** \_\_\_\_\_

**SUNDAY MORNING BREAKFAST**

Which sitting do you want for breakfast at Campbell House?  9:45  10:45

We will try to seat everyone at their preferred time, but choice is based on first come, first serve.

I won’t be attending breakfast.

**SUNDAY AFTERNOON OUTINGS TO TORONTO’S HISTORIC KITCHENS**

Please put a “1” beside your first choice, and a “2” beside your second choice. If your second choice costs more than your first, we will let you know in your confirmation and we will request the extra payment from you when you check in, either at the Friday reception or on Saturday morning.

- |   |                                  |
|---|----------------------------------|
| _____ Black Creek Pioneer Village, \$26.25      | _____ Colborne Lodge, \$28.87    |
| _____ Fort York National Historic Site, \$31.50 | _____ Gibson House Museum, 31.50 |
| _____ Mackenzie House Museum, \$31.50           | _____ Montgomery’s Inn, \$26.25  |

**SPECIAL NEEDS**

Do you have any special needs we will try to accommodate?  no  yes

Please explain: \_\_\_\_\_

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260 Adelaide Street East, Box 149  
Toronto, ON M5A 1N1

**Payment** is by cheque or money order in Canadian funds only, please. All registration forms should be accompanied by payment. No post-dated cheques. Payment of the basic fee is required of all participants, including speakers.

**Confirmation** will be sent following processing of your registration. A receipt and the relevant tickets will be included in your participant kit at check-in.

**Refunds** for cancellations will be accepted until Friday, April 17, subject to a \$25 cancellation fee. No refunds will be given after this date for whatever reason. The refund will be mailed after the conference.

### **FRIDAY, MAY 1**

Check in is located in the lobby of the Common Room at Massey College (4 Devonshire Place, at Hoskin Ave) starting at 4:30 pm. Please inform the porter of your arrival. Each registrant will receive a kit with a full program, a ticket for the Saturday evening dinner if you have pre-paid, a ticket for the Sunday morning breakfast, and a ticket (with directions) for the Sunday afternoon outing if you signed up for one.

### **SATURDAY, MAY 2**

For those who do not attend the Friday evening reception, check in will be on Saturday morning at the First Floor Auditorium, Faculty of Information, University of Toronto, 140 St George Street, at Sussex Street.

### **SATURDAY DINNER**

Hart House Grill accommodates only 72 diners.

### **SUNDAY BREAKFAST, MAY 3**

Campbell House accommodates only 80 people, so do please indicate on the registration form if you are **NOT** going to attend. (Limited to 8 or 10 participants for each of six sites.)

### **FURTHER INFORMATION**

Please email Fiona Lucas at [fionalucas@rogers.com](mailto:fionalucas@rogers.com) or Mary Williamson at [mfw@yorku.ca](mailto:mfw@yorku.ca).