

## WHAT'S FOR DINNER? THE DAILY MEAL THROUGH HISTORY

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## QU'EST-CE QU'ON MANGE ? LE REPAS QUOTIDIEN À TRAVERS L'HISTOIRE



Salle à manger à "Woodlands", Dorval, QC, 1914  
Dining area at "Woodlands", Dorval, QC, 1914



Salle à manger Montréal, QC, 1924  
Dining room, Montreal, QC, 1924



Salle à manger, Maison Van Horne, Montréal, 1924  
Dining room, Van Horne house, Montreal, 1920

montréal (québec) les 2, 3 et 4 novembre 2005  
montréal, quebec, november 2, 3 and 4, 2005



MUSÉE McCORD MUSEUM

McGill Institute for the Study of Canada  
L'Institut d'études canadiennes de McGill



**Bienvenue à Montréal et au 5<sup>e</sup> colloque annuel du Musée McCord Qu'est-ce qu'on mange : Le repas quotidien à travers l'histoire.**

Organisé conjointement par le Musée McCord et L'Institut d'études canadiennes de McGill, cette initiative rassemble des personnes des milieux muséal, universitaire et culinaire qui se pencheront sur quelque chose qui passe habituellement inaperçu : le repas quotidien. L'accent sur le repas quotidien au Canada à travers l'histoire constitue le fondement d'une première conférence sur ce sujet particulier.

Montréal représente une merveilleuse toile de fond pour cette discussion. Non seulement la ville est-elle l'un des meilleurs foyers de la gastronomie du continent, mais on y trouve également une abondance de matériel et de ressources textuelles bilingues liés aux pratiques culinaires canadiennes, incluant les collections sur l'industrie de l'alimentation du Musée McCord et les collections de livres de recettes de l'Université McGill.

Ce colloque s'inscrit dans le cadre d'une série d'événements organisés à Montréal qui explorent les pratiques culinaires au Canada, série qui a débuté en 2004 avec le colloque Montréal Matters de la CBS sur l'alimentation, et qui se termine par la tenue de la conférence nationale organisée par L'Institut d'études canadiennes de McGill, *What are we eating? Qu'est-ce qu'on mange?* du 15 au 17 février 2006.

Que ce soit à la table de la conférence ou de la salle à manger, nous espérons créer une collaboration fructueuse qui servira d'assise à la recherche future sur l'histoire culinaire du Canada.

Bon appétit!

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**Welcome to Montréal and to the 5<sup>th</sup> annual McCord Colloquium: *What's for dinner: The Daily Meal Through History.***

Co-organized by the McCord Museum and the McGill Institute for the Study of Canada, this initiative brings together individuals from museums, universities and kitchens in order to take notice of something that so often can go unnoticed - the daily meal. Our particular emphasis on the Canadian daily meal through history makes this the first conference of its kind.

Montréal provides a wonderful backdrop for this discussion. Not only does the city offer some of the best dining on the continent, it also boasts a wealth of material and bilingual textual resources related to Canadian food practice, including the food industry collections at the McCord Museum and the cook-book collections at McGill University.

This colloquium is part of a series of events in Montréal examining Canadian food practices that began in 2004 with CBC's Montréal Matters symposium on Food; and ends with a national conference organized by the McGill Institute for the Study of Canada, *What are we eating? Qu'est-ce qu'on mange?* from February 15-17, 2006.

At both the conference table and the dining table we hope to forge a productive collaboration that will be the basis of future research on Canadian culinary history.

Nathalie Cooke  
L'Institut d'études canadiennes de McGill  
McGill Institute for the Study of Canada

Victoria Dickenson  
Musée McCord d'histoire canadienne  
McCord Museum of Canadian History

*Les organisateurs désirent remercier*

The organizers wish to acknowledge the generous assistance of



Conseil de recherches en  
sciences humaines du Canada

Social Sciences and Humanities  
Research Council of Canada

Canada



**3 pm Registration**

Participants are welcome to register from 3 pm in the hall.  
Entry to the exhibitions is included & all are invited to visit the Museum.

**5 pm Tastes of Montréal: A Round Table Discussion**

Roundtable discussion will begin at 5:30

Participants: **Barry Lazar**, author of *Taste of Montreal: Tracking Down the Foods of the World*

**François M. Pouliot**, owner-operator, *La Face Cachée de la Pomme*

**Max Dubois**, owner-operator, *L'Échoppe des fromages*

**Geneviève Longère**, Head and founder of *L'alliance des femmes professionnelles des métiers de la bouche*

**Peter McAuslan**, President of *McAuslan Brewing*

**James MacGuire**, Baking Specialist

Moderator: **Jordan LeBel**, Cornell University

*Quelle fut la contribution de Montréal à la table des Canadiens? Comment la ville, la province et ses multiples communautés ethniques ont-elles changé le repas canadien?*

*Voilà quelques-unes des questions de nature gastronomique qui seront soumises à un panel d'experts en alimentation qui seront appelés à définir l'identité culinaire de la métropole de notre pays.*

*Une discussion animée sur la fusion des traditions culinaires françaises et anglaises, l'influence multiculturelle et l'évolution d'une cuisine authentiquement nord-américaine.*

*La discussion se déroulera en français et en anglais.*



Group at table, Samovar Club, Montréal, QC, about 1945.  
Notman Photographic Archives

What has Montréal brought to the Canadian dinner table? How has the city, the province and its many cultures and peoples changed the Canadian meal?

These and other questions of gastronomic import will be put to a panel of food experts,

who will be asked to define the culinary identity of our country's most tasteful metropolis.

A lively discussion on the mingling of French and English food traditions, the multicultural influence, and the evolution of a truly North American cuisine.

Discussion will take place in French and English.

**6:30 pm Tasting**

This round table is the opening event for *What's for Dinner: The Daily Meal Through History*, organized jointly by the McCord and the McGill Institute for the Study of Canada. The two-day interdisciplinary conference brings together scholars and museum professionals from across North America and Europe to discuss diverse aspects of culinary history as reflected in the daily meal.

*Ce tour de table marque l'inauguration du colloque Qu'est-ce qu'on mange? Le repas quotidien à travers l'histoire, organisé conjointement par le McCord et L'Institut d'études canadiennes de McGill. Cette conférence interdisciplinaire de deux jours réunira des spécialistes et des professionnels du milieu muséal de l'Amérique du Nord et de l'Europe qui discuteront de l'histoire culinaire à travers le repas quotidien.*

What's for Dinner: The Daily Meal Through History  
Qu'est-ce qu'on mange? Le repas quotidien à travers l'histoire

McGill Institute for the Study of Canada  
L'Institut d'études canadiennes de McGill

**PROGRAMME**  
**THURSDAY NOVEMBER 3 | JEUDI 3 NOVEMBRE**

  
MUSÉE McCORD MUSEUM

**8 am Registration and coffee**

**8:30 am Opening Remarks**

**Victoria Dickenson** & **Nathalie Cooke**  
McCord Museum McGill Institute for the Study of Canada

**Andrew Smith**

*Talking Turkey: Thanksgiving in Canada and the U.S.*

Andrew Smith is a writer and lecturer on food and culinary history. He serves as the general editor for the University of Illinois Press's Food Series, and teaches Culinary History and Food Writing courses at the New School University (New York, NY). He is the author of 13 books and numerous articles in both scholarly and popular journals, and is also editor-in-chief of the *Oxford Encyclopedia of Food and Drink in America* (2004).

**9:30 am Québécois Culinary Traditions**

**Chair: Jacques Lacoursière**

**Micheline Mongrain-Dontigny**, cookbook author and lecturer

*Tradition in Today's Québécois Menu*

**Jean-Pierre Lemasson**, Université du Québec à Montréal

*Histoire des métamorphoses de la tourtière*

**Rhona Richman Kenneally**, Concordia University

*Ojibway Kee Wee Sen and other 'Hearty Fare': The Culture of Food at Expo 67*

**10:45 am Pause-café**

**11 am Food Products**

**Chair: Yvon Desloges, Parks Canada**

**Victoria Dickenson**, McCord Museum of Canadian History

*Curiosity to Edibility: Champlain and the Fruits of Nouvelle-France. An illustrated talk.*

**Ross Fox**, Royal Ontario Museum

*Dining at Beaver Hall ca. 1800-1810*

**Catherine MacPherson**, Mars Inc, UC Davis and the McCord Museum

*Chocolate in Canada, from the Colonial Era to 1910*

**12:30 pm Buffet lunch served in the Atrium**

Film screening: *Chinese Restaurants: Canada*, **Cheuk Kwan** (Tissa Films), 26 mins

Followed by Q&A with filmmaker, moderated by Sneja Gunew

**1:30 pm Representations of Food**

**Chair: Mary Williamson, York University**

**Margery Fee**, University of British Columbia  
*Stories of Traditional Aboriginal Meals, Territory and Health*

**Simona Rossi**, Università di Bologna  
*Parcours critiques à l'intérieur du roman québécois (des origines à nos jours) : la nourriture et ses images*

**Yves Laberge**, Independent film historian  
*The Aliment as Represented in Canadian and European Movies*

**3 pm Pause-café**

**3:15 pm Food Trends and Revivals**

**Chair: Deborah Buszard, McGill University**

**Sarah Musgrave**, Food writer  
*Social, Cultural and Political Implications of the Revival of Red Fife Wheat*

**Esther Bélanger** & **Marie Watiez**  
Concordia University Psychosociologue de l'alimentation  
*Le mouvement Slow Food à Montréal : reflet d'une nouvelle conscience alimentaire*

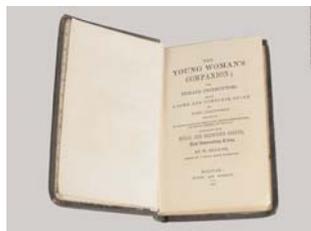
**4:30 pm Behind-the-scenes tours of McCord Museum and McGill collections**

Spaces are limited - please sign up at registration  
Participants meet in the hall at 4:30 to begin the tour

**McCord Archives**  
François Cartier

**Decorative Arts**  
Conrad Graham

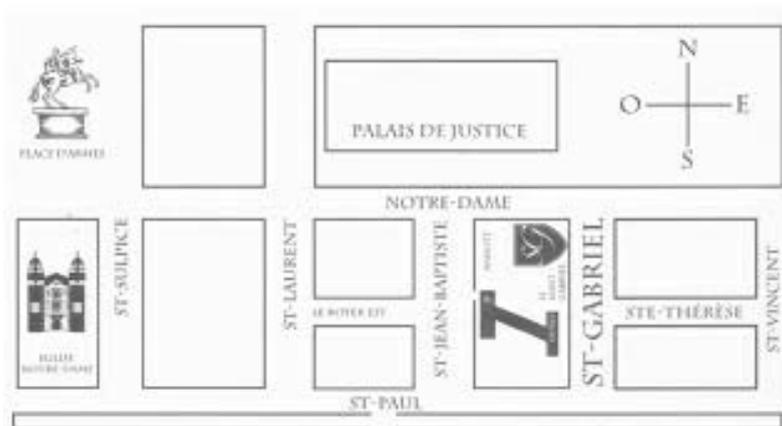
**McGill Cookery Collection**  
Raynald Lepage



**Related event**

**Cuisine Canada Annual General Meeting and Culinary Book Awards**

6:00 pm, Thursday, November 3  
Auberge Saint-Gabriel in Old Montréal  
Tickets must have been purchased before Friday, October 28



What's for Dinner: The Daily Meal Through History  
Qu'est-ce qu'on mange? Le repas quotidien à travers l'histoire



**PROGRAMME**  
**FRIDAY NOVEMBER 4 | VENDREDI 4 NOVEMBRE**



**8:30 am Registration**

**9 am Cookbooks Chair: Barbara Haber, Harvard University**

**Marie Marquis**, Université de Montréal  
*Le livre de recettes préféré des Québécois : un objet qui va au-delà du repas quotidien*

**Elizabeth Driver**, Montgomery's Inn Museum, Toronto  
*Regional Differences in the Canadian Daily Meal? Cookbooks and Women's Periodical Literature Answer the Question*

**Nathalie Cooke**, McGill Institute for the Study of Canada  
*Home Truths: The Stories Canadian Cookbooks Have to Tell*

**10:30 am Pause-café**

**10:45 am Coding and Decoding Food Chair: Harvey Levenstein, McMaster University**

**Marie-Jean Curnoyer**, Université de Montréal  
*Analyse des publicités alimentaires du magazine Châtelaine sous l'angle des motivations alimentaires et de l'offre en 1960-1961*

**Jill M. Nussel**, University of Toledo  
*From Stew Pot to Melting Pot: An Examination of Women's Immigration as seen through Cookbooks, 1865-1919*

**Barbara Katz Rothman**, City University of New York  
*Dinner's Ready! The Meaning and Experience of Home Cooking*

**12:15 pm Buffet lunch served in the Atrium**

Film screening: *Legacy in a Jar*, the *World Bites* pilot by **Maria Francesca LoDico** and **Shelley Tepperman** (23 minutes)  
Q&A with filmmakers to follow, moderated by Nathalie Cooke

**1:15 pm Food and Gender Chair: Magda Fahrni, Université du Québec**

**Gary Draper**, St Jerome's University  
*Dishing Dad: 'How to Cook a Husband' and Other Metaphorical Meals*

**Marilyn Manceau**, Université de Montréal  
*Du nid familial à la vie en appartement : un portrait contemporain témoignant de la solitude entourant les repas des jeunes hommes*

**Sherrie A. Inness**, Miami University (USA)  
*Men and the Daily Meal: Cooking as Performance*

**2:45 pm Pause-café**

3 pm

Food and Ethnicity

Chair: Ronald Neizen, McGill University

**Carrie Herzog**, University of Guelph

*Edna Staebler: Waterloo County's Unofficial Food Ambassador*

**James Murton**, Nipissing University

*Eating Out: B.C. in the Colonial Food System*

**Sneja Gunew**, University of British Columbia

*Affective Anxieties: Eating 'Chinese' Across the World*

4:30 pm

Closing Remarks

6 pm

Closing Banquet

*Hôtel de l'Institut de tourisme et d'hôtellerie du Québec*, 3535 St-Denis St.

\$60 per person. Tickets must be purchased in advance or upon registration.

Introductory remarks

**Michel Brisson**, British Consulate General

**Tom Jaine**

*Class and the French Connection in British Commercial Catering in the 20th Century*

A former archivist, baker, journalist and owner of the famous Carved Angel restaurant in Dartmouth, UK. Tom Jaine is the foremost authority on English culinary identity. From 1989 to 1994 he edited the *Good Food Guide* and has authored numerous books on baking and cooking, including the classic *Making Bread at Home*. Since 1993 Jaine has run *Prospect Books*, a specialist imprint publishing books on cookery, food history, and the ethnology of food. He also regularly reviews books on these subjects for *The Guardian*.

Closing remarks

**Victoria Dickenson & Nathalie Cooke**



## LE MUSÉE McCORD | THE McCORD MUSEUM

Le McCord abrite l'une des collections historiques les plus réputées en Amérique du Nord. Il possède certains des trésors culturels les plus importants du Canada, dont la collection la plus complète de vêtements portés ou fabriqués au Canada, une remarquable collection d'artefacts des Premières nations ainsi que les célèbres Archives photographiques Notman.

Les expositions présentées au McCord offrent une vision à la fois inspirante et innovatrice de l'histoire sociale et culturelle de Montréal, du Québec et du Canada.

The McCord is home to one of the finest historical collections in North America. It possesses some of Canada's most significant cultural treasures, including the most comprehensive collection of clothing made or worn in Canada; an extensive collection of First Nations artifacts; and the renowned Notman Photographic Archives.

Exhibitions at the McCord provide inspirational and innovative interpretations of the social and cultural history of Montréal, Québec and Canada.



## MMMMM CHOCOLAT... | MMMMM, CHOCOLATE...

Le Musée McCord s'associe avec l'Université de Californie, à Davis, ainsi qu'avec Mars, Inc. dans le cadre d'un excitant projet de collaboration sur l'historiographie du chocolat en Amérique du Nord, de l'époque coloniale au début du 20<sup>e</sup> siècle. Dirigé par Mars et administré en partie par UC Davis, ce projet réunit plus de 70 historiens et spécialistes de différents domaines qui feront de la recherche sur tous les aspects de l'histoire du chocolat au Canada et aux États-Unis. Le McCord s'est vu confier le mandat d'examiner l'histoire du chocolat au Canada, des origines de son importation et de sa fabrication jusqu'à ses applications médicales, militaires, culturelles et culinaires. Le groupe entend publier sa recherche sur le chocolat sous forme imprimée et électronique. Boursière de la société Mars, Catherine MacPherson, qui dirige la recherche, présentera une communication intitulée *Le chocolat au Canada, de l'époque coloniale à 1910*.

The McCord Museum is partnering with the University of California, Davis, and Mars, Inc. in an exciting collaboration to study the history of chocolate in North America, from the Colonial era through the early 20th century. Spearheaded by Mars, and administered in part by UC Davis, this project is bringing together over 70 historians and scholars, with different areas of specialisation, to research all aspects of chocolate's history in Canada and the U.S. The McCord has been contracted to examine chocolate in Canada, from its earliest importation and manufacture through its medical, military, cultural, and culinary applications. The group aims to publish their chocolate research in print and electronic formats. Catherine MacPherson, who is heading the research, will be presenting a paper entitled *Chocolate in Canada, from the Colonial Era to 1910*.

# WHAT'S FOR DINNER? QU'EST-CE QU'ON MANGE ?

Listed below are the names and contact details of many of the local producers and organizations who helped to make this colloquium such a succes.

## **Les saveurs du monde**

(514) 271-3811

## **Fromagerie Tournevent à Chesterville**

7004, Hince  
Chesterville (Québec)  
G0P 1J0  
(819) 382-2208

## **Boulangerie Au Pain Doré**

(450) 682-6733

## **Élevages du Périgord**

228, rue Principale  
Saint-Louis-de-Gonzague  
(Québec)  
(450) 377-8766

## **Erablière Grondard**

416-A Principale  
L'Avenir (Québec) J0C 1B0  
(819)394-2573

## **Institut de tourisme et d'hôtellerie du Québec**

3535, rue Saint-Denis  
Montréal (Québec) H2X 3P1  
(514) 282-5108  
www.ithq.qc.ca

## **Atkins & Frère Inc.**

1, rue Chanoine-Richard  
Mont-Louis (Québec) G0E 1T0  
(418) 797-5059  
www.atkinsfreres.com

## **La Face Cachée de la Pomme**

617, route 202  
Hemmingford (Québec)

(450) 247-2899

www.appleicewine.com  
www.cidredeglace.com

## **L'Échoppe des fromages**

12, Aberdeen  
St-Lambert (Québec) J4P 1R3  
(450) 672-9701

## **McAuslan Brewing**

5080, St-Ambroise  
Montréal (Québec) H4C 2G1  
(514) 939-3060  
www.mcauslan.com

## **Le Saum-mom**

1318 av. Mont-Royal Est  
Montréal (Québec)  
(514) 526-1116  
www.saum-mom.com

## **Moulin A. Coutu**

2430, Rang St-Paul  
La Doré (Québec) G8J 1C2

## **Gourmet Sauvage**

Box 5098,  
Ste-Adèle (Québec) J8B 1A1  
(450) 229-3277  
www.gourmetsauvage.ca

## **Formidérable**

444 St. René Blvd E  
Gatineau (Québec) J8P 8A9  
(819) 827-9118

## **La Maison Bergevin**

199, rue Joly  
Québec (Québec) G1L 1N7  
(418) 624-9797

## **Le Petit Chocolatier**

969, rue Bernard-Pilon  
Beloeil (Québec) J3G 1V7  
(450) 464-8681

## **Clos St Denis**

1149, chemin des Patriotes  
Saint-Denis-sur-Richelieu  
(Québec) J0H 1K0  
(450) 787.3766  
www.clos-saint-denis.qc.ca

## **La Siembra Co-operative**

4 Florence St, Suite 210  
Ottawa (Ontario) K2P 0W7  
(613) 235-6122  
www.lasiembra.com

## **Centre Wampum**

1160, rue Planet, Montréal, QC  
H2L 3Y7

## **Avocado**

445 Boul. St Laurent, Montréal  
H2Y 3T8  
(514) 868-6363

## **Le Petit Tablier/ Café McCord**

690, rue Sherbrooke Ouest  
Montréal (Québec) H3A 1E9  
(514) 398-5045 poste 306/ 231

## **java u catering**

(514) 341-8801  
www.java-u.com

**PROGRAMME**  
**ABSTRACTS & RÉSUMÉS**

par ordre alphabétique | in alphabetical order

estherbelanger@yahoo.com

**Esther Bélanger**

Détentrice d'une maîtrise en anthropologie sociale et culturelle de l'Université Concordia, Esther Bélanger s'intéresse au cas du mouvement Slow Food et de son développement à Montréal comme illustration des transformations de la façon de penser l'alimentation.

Ses intérêts de recherche portent sur les tendances alimentaires, la notion de patrimoine culinaire et de la symbolique du terroir. Esther Bélanger complète actuellement une maîtrise en bibliothéconomie et sciences de l'information à l'université de Montréal.

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**Le mouvement Slow Food à Montréal : reflet d'une nouvelle conscience alimentaire**

Par l'entremise des médias, plusieurs " experts " de l'alimentation véhiculent une quantité impressionnante d'informations contradictoires sur ce qu'il faut manger et ce dont il faut s'abstenir quotidiennement pour rester en bonne santé. En même temps, les industries alimentaires avides de profit se précipitent dans la conception de produits qui répondent aux discours formulés par les scientifiques de l'alimentation. Les consommateurs et les petits producteurs se retrouvent alors assujettis à une logique dont les règles sont établies par les progrès de la science et de la technologie au service du système économique capitaliste. Suivant une approche éco-gastronomique, le mouvement Slow Food émerge ainsi dans la tourmente des conséquences environnementales, sociales et sanitaires de la modernité alimentaire. En misant sur la notion de culture du goût, Slow Food (mouvement d'origine italienne) développe dès la fin des années 80 une éthique de la production/consommation permettant à l'individu d'orienter et de porter un regard nouveau et cohérent sur ses pratiques alimentaires.

Cette communication propose donc une réflexion anthropologique sur le cas du mouvement social Slow Food et de son développement à Montréal depuis l'année 2001. Que signifie l'émergence de Slow Food à Montréal ? Qu'illustre-t-il au sujet des transformations dans la culture alimentaire québécoise ? La recherche, qui s'est déroulée sur le terrain des activités du mouvement Slow Food Québec à Montréal, examine comment une couche particulière de la population montréalaise interprète les transformations survenues au sein de la culture alimentaire québécoise.

deborah.buszard@mcgill.ca

**Deborah Buszard**

Born in England, Deborah Buszard joined McGill University in 1980, she served as Dean of the Faculty of Agricultural and Environmental Sciences and Associate Vice-Principal responsible for the university's Macdonald Campus from 1996-2005. She is currently a Visiting Scholar at the University of British Columbia. Professor Buszard has a distinguished record in research in plant science and strawberry breeding and has received major support from the Quebec and Canadian government for her research. Professor Buszard is also President of the International Biofood Institute.

**Nathalie Cooke**

nathalie.cooke@mcgill.ca

Nathalie Cooke is Associate Professor of English at McGill, and Program Director of the McGill Institute for the Study of Canada. Her publications include: articles on Canadian writers and on Canadian culture and cookbooks, as well as a biography of Margaret Atwood (1998) and critical companion to her work (2004). She is principal investigator of a Montreal-based bilingual SSHRC research team investigating Canadian food history and is currently comparing re-editions of Canadian cookbooks for what they reveal about the history of Canadian foodways.

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### ***Home Cooking: The Stories Canadian Cookbooks Have to Tell***

This paper traces the changing significance of the daily meal in Canada some popular misconceptions about the disintegration of the family dinner tradition in Canada during the course of the 20th century. We may think that we are perceiving in contemporary articles decrying Canadian food practice of the 21st century and its negative impact on health the response to family dinner ritual's steady demise; but we're actually seeing the continuation of the family dinner tradition itself - one that involves conscious effort on the part of all participants, not to mention a home cook with some culinary know-how as well as the inclination and authority to bring everyone to the table. What is the story Canadian cookbooks have to tell? It is not just about the key role of the daily meal to ensuring our health and wellbeing; rather, it's also about the importance of telling and understanding the story of the daily meal, as well as the need to perpetuate its tradition.

**Marie-Jean  
Cournoyer**

marie.cournoyer@elf.mcgill.ca

Marie-Jean Cournoyer a obtenu un baccalauréat en sciences à l'Université McGill puis a complété sa formation de nutritionniste à l'Université de Montréal. Elle poursuit maintenant des études au doctorat en nutrition sous la direction de Marie Marquis et s'intéresse aux déterminants du comportement alimentaire. Dans le cadre de son projet de thèse doctorale, elle se penche sur les motivations alimentaires exploitées dans la publicité de média écrits dans une perspective historique.

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### ***Analyse des publicités alimentaires du magazine Châtelaine sous l'angle des motivations alimentaires et de l'offre en 1960-1961***

— M-J. Cournoyer & M. Marquis Université de Montréal

Depuis le début de sa publication au Québec en 1960, la version francophone du magazine Châtelaine représente un média privilégié de communication avec les Québécoises. L'analyse des publicités alimentaires des premiers volumes de cette publication vise à révéler les motivations alimentaires dominantes des Québécoises et à identifier les catégories d'aliments les plus représentées. En bref, elle vise à identifier ce qui motivait les femmes à offrir certains produits lors du repas en famille.

Ces informations permettent pour la première fois de décrire les motivations alimentaires dominantes des Québécoises francophones au cours de la seconde moitié du vingtième siècle. La poursuite de ce type d'analyse au fil des décennies permettra de tracer l'évolution de ces motivations et l'importance accordée à certaines catégories d'aliments.

Dr. Yvon Desloges is a researcher with Parks Canada, at the Quebec Service Centre. He has researched and published extensively on the topic of foodways and dining culture in New France. He is intimately familiar with the primary sources and collections of Parks Canada as they pertain to the alimentary history of early French and British colonies and to trade in Canada. Dr. Desloges is frequently sought to consult on various publications and exhibitions pertaining to Quebec culinary traditions.

victoria.dickenson@mccord.mcgill.ca

Victoria Dickenson

Victoria Dickenson is Executive Director, McCord Museum of Canadian History in Montréal. She is a graduate of the Masters in Museum Studies Programme at the University of Toronto and has over thirty years experience working in the Canadian and international museum community.

Dr. Dickenson has worked on both the collections and research side of the museum world, as well as the public programmes side, at both provincial and national levels. She has been involved with the development of numerous exhibitions and interpretive projects, within the museum community and in the private sector, ranging from the maritime history of Newfoundland and Labrador and the social history of the potato to changes in aviation technology since the Second World War and the exploration of memory through archival documents. She is also an acknowledged leader in the application of information technology to museum practice. In 2003, she was chosen by the Canadian Museums Association as one of the recipients of The Commemorative Medal for the Golden Jubilee, in recognition of her significant contribution to the museum community in Canada. In 2005, she was named a Fellow of the Canadian Museums Association.

Victoria Dickenson obtained her Ph.D. in Canadian history from Carleton University in 1995. Her thesis on the role of visual imagery in early science was published by University of Toronto Press in 1998 as *Drawn from Life. Science and Art in the Portrayal of the New World*. Her current research work focuses on the impact of scientific and technological changes on the creation of aerial perspectives, and on the role of novelty in the history of change in Canadian foodways. She is Adjunct Research Professor at both Carleton and at McGill universities, and teaches history of science in early modern Europe and material culture at McGill.

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### ***Curiosity to Edibility: Champlain and the Fruits of Nouvelle France.***

#### ***An illustrated talk.***

The New World offered European explorers a wealth of new tastes, from flesh to cereals, to fruits and vegetables. Some of these, like the pumpkin, were readily adopted by consumers in Europe; others like the tomato and potato were viewed for a long time with suspicion and distaste.

Which foods did Europeans accept into their daily (or special occasion) fare? How did they acquire them and how did they prepare them? And why were some deemed tastier and more acceptable than others? This paper will attempt to describe how certain novel foods from North America were incorporated into the daily meal in Europe between 1500 and 1650, with a particular concentration on those from Nouvelle France.

Gary Draper

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Gary Draper is an Associate Professor in the Department of English at St. Jerome's University, in the University of Waterloo. He has worked as a librarian, a book reviewer, and an editor, and is currently a poetry editor for Brick Books (London, Ontario). His primary academic interest is in Canadian literature in English (contemporary and nineteenth-century). He is an avid admirer and collector of Canadian community cookbooks.

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### ***Dishing Dad: 'How to Cook a Husband' and Other Metaphorical Meals***

Throughout the early and mid-twentieth century, North American community cookbooks regularly featured a sly little pseudo-recipe, usually entitled "How to Preserve a Husband." While this is by far the most common of such metaphoric recipes, it is certainly not alone. Other recipes give directions for happy homes, healthy children, and the like. Even advertisers occasionally get their spoons in the soup, with recipes for happiness based on well-fitted shoes or a suitable education. A number of splendid books in the last decade or so (such as *Recipes for Reading: Community Cookbooks, Stories, Histories*, edited by Anne Bower; and Janet Theophano's *Eat My Words: Reading Women's Lives through the Cookbooks They Wrote*) have opened up the gendered territory of community cookbooks. It is, however, too easy to read gender in oversimplified ways. The ideals espoused by the metaphoric recipes (most especially "How to Preserve a Husband") can certainly look saccharine, as well as reflective of a particular kind of disempowerment. The fact is that most of the women whose work appears in such publications were finding a way into print and into an (admittedly limited) public sphere in ways not open to those simmering husbands. Such recipes, I believe, offer a rich and sometimes very funny reflection on power issues. I'd like to examine this recipe and its cousins as they appear in Canadian community cookbooks into the early 1950s.

Elizabeth Driver

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Elizabeth Driver, a culinary historian and bibliographer, directs the foodways program at Montgomery's Inn Museum in Toronto, a site with a working open-hearth kitchen. Her *A Bibliography of Cookery Books, published in Britain 1875-1914* (Prospect Books, 1989), is a standard reference work for its subject. Her definitive bibliography of Canadian cookbooks, *Culinary Landmarks*, is forthcoming from University of Toronto Press in fall 2006. She was a founding member in 1993 of the first Northern Bounty conference, at the Stratford Chefs School, out of which grew the national organization Cuisine Canada, and she is the current President of the Culinary Historians of Ontario. Since 2001 she has collaborated with Whitecap Books on nine titles in its *Classic Canadian Cookbooks Series*, her most recent contribution being the *Edith Adams Omnibus*.

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### ***Regional Differences in the Canadian Daily Meal? Cookbooks and Women's Periodical Literature Answer the Question***

Today we celebrate the differences between Canada's regions, but geographic variation and vast distances between people do not necessarily mean cultural diversity, especially as expressed by the form and contents of the daily meal. This paper will examine Canadian culinary texts in English and French - cookbooks and the cookery pages of selected magazines and newspapers - to see what they reveal about how homogenous or varied was the daily meal across the nation, through the twentieth century. It will consider what factors lie behind the findings, especially the role played by these publications in defining and perpetuating eating habits.

Max Dubois is a cheese specialist who owns *L'Échoppe des Fromages* in Saint-Lambert. Mr. Dubois is often hired by the S.A.Q. to speak on cheeses and he has given talks during the Montreal High Lights (Montréal en Lumière) Festival.

**Max Dubois**

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**Magda Fahrni**

Magda Fahrni is a member of the Department of History at the Université du Québec à Montréal, where she teaches women's history and the history of twentieth-century Quebec. She is the author of a book entitled *Household Politics: Montreal Families and Postwar Reconstruction* (Toronto: University of Toronto Press, 2005). Her current research focuses on urban dangers in 1920s Montréal.

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**Margery Fee**

Margery Fee, Professor of English, University of British Columbia, teaches and writes on Aboriginal literature and issues. She has just completed a paper, "Racializing Discourses: Diabetes, Obesity, and the Aboriginal 'Thrifty Genotype,'" on the effects of the widespread, but incorrect, belief that Aboriginal people's high susceptibility to diabetes is explained by their genetic difference rather than the effects of colonization. She also is interested in connecting Aboriginal languages, foodways and ecosystems in a larger framework. To this end, she took a course on a local Salish language last year, and learned 7 different names for salmon.

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### **Stories of Traditional Aboriginal Meals, Territory and Health**

*First Fish, First People: Salmon Tales of the North Pacific Rim* (Japanese and North American Pacific coast cultures), Basil Johnston's *Moose Meat and Wild Rice* (Ojibway), Beth Brant's *Food and Spirits* (Mohawk) are examples of texts that use food to signify home and culture. However, they signify more than this. *We Get Our Living Like Milk from the Land* (Lee Maracle and Jeannette Armstrong, 1993) focuses on the tight relationship between the traditional daily meals of the Okanagan people and their territory.

In *Our Box was Full: An Ethnography for the Delgamuukw Plaintiffs* (Richard Daly, 2005), it is commented of great feasts that "They announced, and said so and so, this meat comes from-and they specify each mountain or its territory where it comes from. Each creek is mentioned." Thus, the description of meals, whether feasts or the daily traditional fare, asserts a land claim because they assert an identity that is tied to a particular ecosystem.

The paper will examine some of these texts also to argue that they convey information in ways that can provide nutritional education for Aboriginal people, whose health has declined dramatically since the adoption of non-Aboriginal foodways. Traditional Ecological Knowledge (TEK) has always been conveyed through stories, and this appears also to be a good way to convey health information.

Stories of the daily meals of elders and ancestors draw with them an array of scientific, medical and cultural knowledge. This approach harmonizes with that found in the work, for example, of Gary Nabhan and the Center for Environmental Sciences and Education at Northern Arizona University; Harriet Kuhnlein and the Centre for Indigenous Peoples' Nutrition and Environment at McGill; and the new move towards "narrative medicine" (Program in Narrative Medicine at Columbia University).

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Dr. Fox has a Ph.D. in Art History & Archaeology from the University of Missouri-Columbia and is a material culture specialist who has been at the Royal Ontario Museum since 2001. Heading the list of his many on-going research projects is the new Sigmund Samuel Gallery of Canada that is slated to open in early 2007, as part of the Royal Ontario Museum's building expansion *RenaissanceROM*. Fox is the recipient of an art peer review grant from the Royal Ontario Museum Foundation to research and write a book which traces the history of Canadian silver up to the present time. In the fall of 2004 and spring of 2005 he carried out research in the United Kingdom on early immigrant silversmiths to Canada. He is currently preparing an article for the *Journal of the Silver Society* on "Two Scots Silversmiths in London: Alexander Johnston and Robert Cruickshank."

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### ***Dining at Beaver Hall ca. 1800-1805***

Dinner parties were central to social life in Lower Canada and arguably the most renowned and prestigious dining room in Montréal ca. 1800-1805 was at Beaver Hall. There Joseph Frobisher (1740-1810), a founding partner of the North West Company entertained the local elite and most distinguished visitors to Montréal.

This presentation focuses on the dining room of Beaver Hall, beginning with an overview of Beaver Hall itself. A hypothetical re-construction of what Frobisher's dining room at Beaver Hall might have looked like is advanced. It includes a partial re-visualization in selected artifacts both of furnishings and tableware and a brief look at place settings. A cross-section of typical dinner guests at his dinners are also reviewed to see what they reveal about Frobisher's social circles and Montréal high society in general. Other primary sources such as diaries are relied upon, including the journals of Frobisher himself.

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Sneja Gunew has taught in England, Australia and Canada and has published widely on multicultural, postcolonial and feminist critical theory. She is Professor of English and Women's Studies and Director of the Centre for Research in Women's Studies and Gender Relations, University of British Columbia, Canada and is the author of *Framing Marginality: Multicultural Literary Studies* (1994) and *Haunted Nations: The Colonial Dimensions of Multiculturalisms*, Routledge, UK (2004).

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### ***Affective Anxieties; Eating 'Chinese' Across the World***

In a recent essay on the Kylie Kwong, the Australian-Chinese chef being marketed on the Food Channel worldwide, I suggested that 'Chinese cooking' and the Chinese restaurants have become globally cathected as a site for recovering the 'family values' that the 'West' has supposedly misplaced. Balancing these constructions of digestible difference and 'happy hybridity' are stagings of anxiety where the affective pressures of living as 'visible minority' erupt in gastro-anarchic moments of family dysfunctionality. One thinks of Judy Fong Bates' *Midnight at the Dragon Café*, Madeleine Thien's *Simple Recipes* as well as Fred Wah's sardonic study of racism and hybridity in *Diamond Grill* and Janice Wong's recent cookbook/memoir *Chow. From China to Canada: Memories of Food + Family*. My paper examines the contradictory dynamics of these texts and their significance in both globalisation and Canadian cultural contexts in relation to *Chinese Restaurants*, a thirteen-part documentary series on Chinese restaurants worldwide (including one episode set in Saskatchewan) by Cheuk Kwan, a Toronto film-maker.

I am a food historian, the former curator of books at the Schlesinger Library at Harvard University where I developed a collection of more than 16,000 cookbooks and books on food history. I am the author of *From Hardtack to Home Fries: An Uncommon History of American Cooks and Meals*.  
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Carrie Herzog

My interest in studying food began six years ago when, as a museum volunteer, I was asked to bake cookies on an 19<sup>th</sup> century woodstove with little expertise or baking knowledge. From that episode onward, I researched specific foodways and food trends of 19<sup>th</sup> and 20<sup>th</sup> century Canada as a volunteer and student, and was able to complete an M.A. paper on the history of vegetarianism in Canada. My love of museums and cultural institutions brought me back to school, and I am currently finishing an M.B.A. in Hospitality and Tourism Management at the University of Guelph. Guelph has given me the opportunity to teach a course on food and culture, and has shown me how to marry my interests in tourism and food into a variety of studies on culinary tourism.

### **Edna Staebler: Waterloo County's Unofficial Food Ambassador**

Canadians have recognized writer and journalist Edna Staebler for her articles and books detailing the cultures and lives of people from small communities across the country. Fifteen books Edna published were cookbooks, and Canadians in Waterloo County have recognized Edna's food writing above all else because of her promotion of the area, its culture, and its foodways. Her anecdotal style of food writing, published between the 1950s and the 1990s, introduced readers to the Mennonite household of Bevy Martin, and to the German and Pennsylvania-Dutch cultures found in Waterloo County.

Through her vivid descriptions of the people and food of Waterloo County, Edna Staebler drew visitors to the area in search of schnitz and shoofly pie, dandelion salad, summer sausage and other "schmecksy" (taste good) foods. She therefore took on the role of food ambassador for what would become the Regional Municipality of Waterloo in 1972, and promoted a form of "culinary tourism." She was so successful at encouraging individuals to visit the area that some argue she lured more people than Oktoberfest, the well-known regional Waterloo County German festival.

What this paper contends is that Edna Staebler, in her unofficial role as food ambassador, made famous an exotic style of cooking in the 1950s and 1960s, and continued to sell the Mennonite style of cookery throughout the 1970s, 1980s, and 1990s, even when Canadians were turning toward a more health-conscious diet. She therefore played a pivotal role in the continued promotion of Mennonite culture, and the foodways of Waterloo County, Ontario.



Millar family picnic, near Drummondville, QC, about 1895  
Charles Howard Millar



Tea party, woman pouring, Knowlton, QC, about 1900  
Sally Eliza Wood



Couple eating and drinking  
Drawing attributed to Miss Mary Essex. Copied 1921, Wm. Notman & Son



Hin-Jing Society of America, dinner for Gen Tsai Ting-Gai, Montreal, QC, about 1925

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Sherrie A. Inness is Professor of English at Miami University. Her research interests include gender and cooking culture, girls' culture, popular culture, and gender studies. She has published a number of books, including *Dinner Roles: American Women and Culinary Culture* (University of Iowa Press, 2001), *Kitchen Culture in America: Popular Representations of Food, Gender, and Race* (editor, University of Pennsylvania Press, 2001), and *Pilaf, Pozole, and Pad Thai: American Women and Ethnic Food* (editor, University of Massachusetts Press, 2001). Her new book, *Secret Ingredients: Race, Gender, and Class at the Dinner Table* is forthcoming in December.

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### **Men and the Daily Meal: Cooking as Performance**

"As far as I'm concerned, Men and Cooking is an oxymoron. Oh sure, lots of guys cook something. But if your life depended on someone to cook for you, who you gonna call? A man? I doubt it," wrote Suzanne O'Malley in a 1990s *Cosmopolitan* article. Although her words are tongue-in-cheek, O'Malley describes a remarkably durable stereotype: a man who is so inept in the kitchen that he needs to phone his mother to find out how to scramble an egg. Like any stereotype, this one is only partially valid; some men are perfectly at ease with cooking; but it remains the domestic task most commonly associated with women, and it is widely perceived as "feminine," except for grilling out. Why is it that grilling meat has long been acceptable for men while other cooking tasks are not? To locate these seemingly invisible men, I analyze men's cookbooks from the first half of the twentieth century (and beyond) and discuss how they depict cooking out. By exploring the depiction of men and cooking in these texts, I argue that the media have consistently reinforced the idea that daily domestic cooking should be women's responsibility, while men should have a different relationship to cooking.

**Tom Jaine**

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Tom Jaine was brought up in the British restaurant trade. For a while after university, he worked in archives and historical manuscripts but then returned to restaurants on the south coast of England. Since 1984 he has been writing and publishing about food. He was editor of the *Good Food Guide 1990-95* and is owner of Prospect Books. He won Britain foodwriting Glenfiddich Trophy in 2000.

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### **Class and the French Connection in British Commercial Catering in the 20<sup>th</sup> Century**

I will be looking at the relationship between Britain and France inasmuch as it is reflected in the presence in England of French personnel, and the dependence of the British on French instruction and inspiration. I will concentrate on the period after the second world war and how French influence was felt in restaurants and food writing.

Barbara Katz Rothman is Professor of Sociology at the City University of New York, and Visiting Professor at Plymouth University of the United Kingdom. Most of her early work was on issues of procreation, from home birth to new reproductive technologies. Her most recent books are *Weaving a family: Untangling race and adoption*, (Beacon, 2005) and *The Book of Life: A Personal and Ethical Guide to Race, Normality and the Implications of the Human Genome Project* (Beacon, 2000). She is now beginning work in Food Studies.

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### ***Dinner's Ready! The Meaning and Experience of Home Cooking***

In this paper, I suggest that the kitchen is a place where Americans are showing some resistance to consumer culture, to the fully commercialized, standardized world around us. I am struck by the connections I see to the midwifery and home birth movement which I have studied over the years. There the struggle is to hold on to the meaning and place of birth in the context of family rather than medicine, to move birth out of the hospital as a big impersonal institution, and bring it home. Birth is at the dramatic end, dinner at the mundane, but in both, I hear much the same concerns being expressed. As we find our lives taken over by huge institutions, industries, media, we try to find a little place that's really and truly ours, where we can be ourselves. We search for something 'authentic,' something meaningful in life. We go into the kitchen, take hold of something and make something else out of it, using just our hands and some tools. In this, the most literal area of consumption, we become something more than consumers.

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Cheuk Kwan

Cheuk Kwan grew up in Singapore, Hong Kong and Japan. After earning his masters degree in engineering in the U.S., he immigrated to Canada in 1976. In 1981, Mr. Kwan co-founded *The Asianadian*, a magazine dedicated to the promotion of Asian Canadian arts, culture and politics. The following year, he helped lead a nation-wide fight for equality for Chinese Canadians. Mr. Kwan studied film at New York University in 1998 before establishing his own production company, Tissa Films. His first five films, *Song of the Exile*, *On The Islands*, *Three Continents*, *Latin Passions* and *Beyond Frontiers* are based on his *Chinese Restaurants* documentary series and bring together his personal experiences, love of travel and appreciation of Chinese culture worldwide.

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### ***Chinese Restaurants: Canada, Tissa Films, Toronto***

Chinese workers came to Canada in the 19<sup>th</sup> century to build the trans-continental railroad, but by 1923, the country had kept Chinese immigrant workers out, as their services were no longer required. Against these odds, Jim Kook came to the Prairie town of Outlook, Saskatchewan as a "paper son" using a dead Canadian's identity. The gregarious "Noisy" Jim soon became the most popular man about town and ran his New Outlook Café for forty years until his recent death.

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Yves Laberge

Yves Laberge is film historian and holds a Ph. D. in Sociology. His current research is in film history, cultural studies, social representations, sociology of art and cultural diversity. The author of some 40 papers, over 30 published academic articles, his work has appeared in periodicals such as "Museum International", "International Journal of Canadian Studies", "Cahiers de Droit", "Champs visuels", "Études canadiennes", and as chapters in several books. He has contributed more than 100 articles and entries in a dozen of encyclopedias and reference books published in the United States, including the

## Yves Laberge

*Dictionary of Literary Influences: The Twentieth Century, 1914-2000* (Greenwood Press, 2004), and also to *Men and Masculinities: A Social, Cultural, and Historical Encyclopedia* (ABC-Clio, 2004), and is guest editor for the forthcoming *Encyclopedia of the Blues* (Routledge, 2005).

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### **The Aliment as represented in Canadian and European movies**

Imagery characters have been eating and drinking in movies ever since Auguste and Louis Lumière shot one of the earliest short films in history, "Le déjeuner de bébé", in 1897. Taking from historical, sociological and ethnographic perspectives, the various scenes of meals in films show numerous ways of dealing with the aliment. Some of these images have become famous: the tramp created by Chaplin eating his shoe in *Gold Rush* (1925); the image of a naked Carole Laure rolling in a chocolate bath in *Dudan Makavejev's Sweet Movie* (1974); the decadent bourgeois eating to their death in the provocative *La Grande bouffe* (1974) by Marco Ferreri, or the sublime apology of the French refinement in *Le festin de Babette* (Babette's Feast, 1985). Some scenes relating to food serve as an illustration of the psychology or personality of a character, like the old lady in *Hitchcock's Rebecca* (1940), or one of the first scenes with Ron in *Harry Potter* (U.K., 2001). In Satyajit Ray's praised *Apu's World* (Satyajit Ray, India, 1957), eating (and preparing the food) occupies many scenes of the film and portrays typical ways of living proper to Benghali.

In this presentation, I will pick up excerpts from Canadian films like: *Tit-Coq* (Gratien Gélinas, 1952); *Le rossignol et les cloches* (1953); *Mon Oncle Antoine* (Claude Jutra, 1971) and *Pouvoir intime* (Yves Simoneau, 1985). Using concepts such as social representations, national identity, ethnicity and cultural imagery, we shall see how Canadian identity has forged itself in different terms when compared to other countries when depicting food and meals.

## Jacques Lacoursière

Après des études en pédagogie et en histoire, Jacques Lacoursière enseigne au Séminaire de Trois-Rivières et au Centre d'études universitaires du même endroit. En 1968, il devient responsable du dossier des sciences humaines en audio-visuel au ministère de l'Éducation du Québec, poste qu'il occupe jusqu'en 1978. Par la suite, il sera professeur invité au département d'histoire de l'Université Laval de 1997 à 2001. Il est l'auteur de plusieurs ouvrages en histoire dont "L'histoire populaire du Québec" dont les quatre premiers tomes ont été publiés. Il a été l'animateur de l'émission radiophonique "J'ai souvenir encore", et il est le chercheur, le co-scénariste et l'animateur de la série télévisée "Épopée en Amérique". De 1990 à 1998, il a été le vice-président du conseil d'administration du Musée canadien des civilisations. Il est membre du conseil d'administration du Musée McCord, ainsi que commissaire à la Commission de toponymie du Québec. Récipiendaire du prix Pierre-Berton et de la médaille de l'Académie des lettres du Québec. Membre de la Société royale du Canada et chevalier de l'Ordre national du Québec. Après l'histoire, sa deuxième passion est la gastronomie. Il a été membre de plusieurs associations gastronomiques et bachiques. Il a occupé le poste de président, puis de secrétaire de l'Association canadienne pour la Presse gastronomique et hôtelière.

## Barry Lazar

Barry Lazar's résumé includes restaurant owner, CBC producer, *Gazette* columnist, documentary filmmaker and university lecturer. Like many of us, Barry has had a life long interest in food. In fact, he says he could not live without it. He credits his mother's cooking and his father's jaunts to the Jean Talon market 40 years ago, for sparking a professional, consuming celebration of the comestible. Barry is well known for his writing on ethnic food in Montreal. His books include *The Guide to Ethnic Montreal* and last year's bestseller *Barry Lazar's Taste of Montreal*. Since last February he has been a regular at Schwartz's, working on an hour long documentary about Montreal's famous smoked meat deli.

Jordan LeBel is Associate Professor in the Food and Beverage Management area at Cornell University's School of Hotel Administration, the world leader in hospitality education and research. Dr. LeBel's research is in the areas of hedonic and aesthetic consumption. He is particularly interested in the definition of pleasure, its various dimensions, and its impact on decision making and consumption behavior. His expertise in the food industry often serves as the background for his research. His recent work on comfort food has just been published in the journal *Physiology & Behavior*.

Prior to joining Cornell University, Professor LeBel taught courses in advertising and 'Experience Marketing' at the John Molson School of Business in Montreal where he was the recipient of the 2005 Distinguished Teacher of the Year award. He is the co-developer of the online course "Marketing Yourself" ([www.marketingyourself.ca](http://www.marketingyourself.ca)) which received the 2005 award for excellence and innovation in instructional design from the Canadian Association for Distance Education. Professor LeBel was a chef and then later a restaurant inspector for Distinguished Restaurants of North America.

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**Jean-Pierre  
Lemasson**

Jean-Pierre Lemasson est professeur au département d'études urbaines et touristiques de l'UQAM depuis presque deux ans. Il enseigne la gastronomie et aime à se définir comme gastrologue. Auparavant il a fait carrière dans l'administration universitaire et a notamment fondé, en 1989, le Bureau de la coopération internationale de l'UQAM dont il a été le directeur jusqu'en 2003. Suite à une formation initiale en psychologie clinique et psychosociologie (Sorbonne), Jean-Pierre Lemasson a fait des études doctorales à l'Université de Montréal en histoire et politique des sciences. Ses principales publications ont porté sur la protection de la vie privée (*L'identité piratée*, Soquij), sur la gestion de la recherche en Amérique latine (*La investigation universitaria en América latina*, UNESCO-CRESALC) et sur l'internationalisation des universités canadiennes (*Un nouveau monde du savoir*, CRDI, Ottawa).

### **Histoire des métamorphoses de la tourtière**

L'objectif de notre présentation sera de remonter aux origines de la tourtière et de suivre l'histoire de ses principales transformations jusqu'à nos jours. Nous soulignerons tout particulièrement le fait qu'elle fut un plat de synthèse entre la culture frumentaire romaine et la culture plus carnivore du nord de l'Europe. Même si elle rayonna sur l'Europe pendant près de 400 ans, la tourtière a disparu de la cuisine aristocratique au début du 19<sup>ème</sup> siècle. Néanmoins sa popularité en Angleterre resta entière dans la cuisine bourgeoise et nous verrons comment, héritière de la double tradition culinaire française et anglaise, elle est devenue un plat emblématique de l'identité québécoise non seulement dans l'espace culinaire canadien mais aussi international. Au Québec, la plasticité de l'appareil et de la croûte ont aussi permis des variations régionales qui seront présentées. Par ailleurs, il est étonnant de constater que si la tourtière se pare d'une tradition quelque peu mythologique de transmission matriarcale, cela ne l'a pas empêché de se plier aux exigences de l'industrialisation et de la chaîne du froid. Du coup, elle est aussi la nourriture que les enfants réchauffent dans les micro-ondes des cafétérias et appartient presque au fast food. Néanmoins, et de manière paradoxale, sa place festive et sa valeur patrimoniale semblent rester intactes. Pourtant on peut se demander si son avenir n'est pas aujourd'hui en jeu alors que le Québec est de plus en plus urbain est de plus en plus sensible aux cuisines étrangères et particulièrement asiatiques dont les principes premiers lui sont opposés ?

## Harvey Levenstein

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Harvey Levenstein, Professor Emeritus of History at McMaster University in Hamilton, has written two books, *Labor Organizations in the United States and Mexico: A History of their Relations*, (1971) and *Communism, Anticommunism and the CIO* (1981), on labour and political radicalism in America. These were followed by: *Revolution at the Table: The Transformation of the American Diet* (1988) and *Paradox of Plenty: A Social History of Eating in Modern America* (1993) which constitute a social history of American food since 1880.

Recently, he has published *Seductive Journey: American Tourists in France from Jefferson to the Jazz Age* (1998) and *We'll Always Have Paris: American Tourists in France since 1930* (2004), both of which deal at some length with Americans' changing attitudes towards French food. He is currently working on a book on food and morality in twentieth century America.

Born in Toronto, he graduated from University of Toronto in 1960 and he did his postgraduate work at the University of Wisconsin in Madison. He then taught at Brooklyn College and Columbia University in New York before returning to Canada to teach at McMaster in 1973. He was a visiting professor and visiting research fellow at the Centre for the Study of Social History at Warwick, a Chercheur Invité at the Maison des Sciences de l'Homme in Paris, and Distinguished Visiting Scholar at the Research Centre for the History of Food and Drink at Adelaide University, Australia.

## Maria Francesca LoDico

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Co-creator of *World Bites* and co-writer of the pilot, "Legacy in a Jar", Maria Francesca LoDico is a Montreal writer. She is currently working on an autobiographical novel based on her childhood in Sicily for which she has received grants from the Conseil des arts et des lettres du Québec and the Canada Council and a writing studio at Banff. An excerpt was short-listed for the 2003 Prism International Fiction Contest. Last year, a personal essay about her volatile relationship with her mother appeared in *Mamma Mia! Good Italian girls Talk Back*. She is a freelancer for CBC Radio One and her cultural journalism has appeared in many Canadian publications including National Post, Canadian Geographic and enRoute. As a food writer, she has interviewed some of North America's leading food personalities including Julia Child, Anthony Bourdain (she almost didn't survive this one!) and Bob Blumer. She is the author of the Dining section for *Montreal: The Hidden City* and the travel guide, *Secret Montreal*. She is the former restaurant critic for *Hour*.

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### **"Legacy in a Jar" — World Bites pilot**

World Bites is about the foods and traditions of different cultures. The series features a mosaic of dynamic public figures and professionals making an impact on Canadian society. It places food in context by exploring their ethno-cultural traditions and the emotional connections between food and identity. The variety of time-honoured cuisines enjoyed by "hyphenated Canadians" reminds us of the links we all have with the past. In *World Bites*, we get a sense of their cultural identity and a glimpse into their private lives. We meet their extended families and, through boisterous multigenerational feasts, discover foods and traditions so different from our own!

The pilot episode, "Legacy in a Jar," features Marianna Simeone, a Montreal hard-hitting political commentator and journalist. In a lush visual tapestry, it charts her emotional journey from a rebellious, fast-food-loving teen who only wanted to be seen as Canadian, to a public figure who now proudly embraces her Italian roots.

Geneviève Longère fait partie de ces chefs autodidactes qui se taillent une place enviable en région, partout à travers le Québec, en se faisant un devoir - et un plaisir! - de promouvoir leur terroir ainsi que les producteurs artisans qui les entourent. Membre du mouvement Slow Food, elle contribue à défendre, dans sa cuisine et sur sa table, les principes de qualité et de sauvegarde du patrimoine culinaire dans son environnement. Her website is [www.lerelaischampetre.com](http://www.lerelaischampetre.com).

**Geneviève Longère**

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**Catherine  
MacPherson**

Catherine Macpherson is an independent scholar and food writer. Currently, she is researching the history of chocolate in Canada, from the colonial era through the 19th century, at the McCord Museum and in partnership with Mars, Inc. and the University of California, Davis. She writes about food, dining, and culinary history for various print and electronic media, including the *Boston Globe*. She completed an MA in Gastronomy from Boston University, where she was a recipient of the Julia Child scholarship. She holds a certificate in the Culinary Arts, and is certified in the Knowledge of Cheese. She has since returned to Montreal in search of decent horse tartar.

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### ***Chocolate in Canada, from the Colonial Era to 1910***

Tracing the history of a foodstuff is rather like playing detective in a mystery that has already been written, but the clues are often few and far between. When and where was chocolate first imported into Canada? Who were some of the earlier manufacturers of chocolate, and who were the earliest consumers? What role, if any, did chocolate play in the early military and exploration ventures? Did chocolate taste different from how it tastes to modern palates? What were some of the customs, and the social culture, surrounding chocolate? Research efforts have thus far been placed on exploring chocolate in New France, Louisbourg, and early Loyalist communities, the marketing of chocolate, chocolate in the fur trade and early arctic exploration, possible medical application of chocolate, and the material culture of chocolate in Canada. By learning the story of this familiar foodstuff, one develops a greater "taste" for history along the way.

[MarilynManceau@hotmail.com](mailto:MarilynManceau@hotmail.com)

**Marilyn Manceau**

Diététiste professionnelle, Marilyn Manceau, Dt. P., M. Sc., a complété un baccalauréat et une maîtrise en nutrition à l'Université de Montréal. Sous la supervision du Dr Marie Marquis, professeur au département de nutrition de l'Université de Montréal, son travail dirigé de maîtrise a porté sur le comportement alimentaire des jeunes hommes québécois et sur le potentiel de la photographie pour étudier un groupe cible en terme de motivations alimentaires. Depuis le début de l'année 2005, Marilyn Manceau s'est joint à l'équipe du département de nutrition de l'Université de Montréal pour mettre sur pied la nouvelle *Clinique universitaire de nutrition*. Cette clinique a pour mission l'enseignement des étudiants en nutrition et la prévention par la nutrition auprès du grand public. En tant que coordonnatrice de ce projet unique au Canada, Marilyn Manceau désire contribuer à la meilleure santé nutritionnelle de la population Québécoise et à la formation des futures diététistes.

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### ***Du nid familial à la vie en appartement : un portrait contemporain témoignant de la solitude entourant les repas des jeunes hommes***

Le cycle de la vie chez l'homme nous suggère que le départ de chez les parents représente une étape qui marque plusieurs changements de comportements. Si ces étapes de transition vers la vie adulte ont grandement évolué, elles sont encore peu étudiées. Les données présentées sont issues d'un projet pilote et visent à décrire le contexte du repas pour les jeunes hommes québécois de 18 à 24 ans vivant en appartement.

Marie Marquis est nutritionniste et détient un Ph.D. en sciences administratives avec spécialisation en marketing. À titre de professeure agrégée au département de nutrition de l'Université de Montréal, elle enseigne les sujets associés au marketing et à l'étude du consommateur en lien avec l'alimentation.

Au niveau de la recherche, elle s'intéresse aux déterminants des choix alimentaires de différents groupes cibles. Ses recherches furent financées par la Fondation Canadienne de la Recherche en Diététique, l'Institut Danone du Canada, l'Association Diabète Québec, le FRSQ, le CRSH et le MSSQ.

Elle a publié des résultats de recherche dans *Social Behavior and Personality*, *Psychology and Marketing*, *Journal of Consumer Behavior*, *La Revue Canadienne de la pratique et de la recherche en diététique*, *Journal of the American Dietetic Association*, *International Journal of Consumer Studies* et *Journal of Consumer Marketing*. En 2001, l'Université de Montréal lui a décerné le prix d'excellence en enseignement.

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***Le livre de recettes préféré des Québécois : un objet qui va au-delà du repas qu'il annonce***

En octobre 2004, *La Presse* invitait ses lecteurs à identifier leur meilleur livre de recettes et les raisons sous-jacentes. L'objectif de l'analyse est de présenter les raisons associées au choix des répondants, les valeurs reliées au livre, les souvenirs qu'il évoque et sa description.

Ils étaient un total de 343 courriels reçus à *La Presse*. La majorité des répondants étaient des femmes (88%). Les principales raisons justifiant le choix du livre sont : la facilité d'exécution des recettes, la présence d'illustrations, l'inclusion d'ingrédients accessibles, l'ajout d'informations nutritionnelles, le caractère international des recettes et les écrits en marge des recettes. La lecture des courriels révèle le lien étroit entre le livre et les liens familiaux féminins (mère, belle-mère, grand-mère); entre le livre et les différents stades de vie du répondant (départ du nid familial, décès de la mère). Finalement le souci de description de l'objet en termes concrets et métaphoriques nous éloigne d'une simple description reliée au format et au nombre de recettes.

In 1988, Peter McAuslan founded The McAuslan Brewing Company, where he occupies the roles of President and CEO. Peter has served as President and Vice President of the Quebec Microbrewery Association, is currently a director of the Brewers Association of Canada and was previously a director of the Association of Brewers in the U.S. Peter was also the President of the Concordia Alumni association in 2001 and 2002, and a member of the Concordia University Board of Governors representing alumni for 2003.

Peter is especially proud that McAuslan Brewing received the first-ever *City of Montreal prize for Arts et Affaires*, for support of cultural and community initiatives. A Fellow of The Dobson Centre for Entrepreneurial Studies at McGill, in 2004, he also received an 'Award of Distinction' from the John Molson School of Business. In 2005 he was named the 'Scotsman of the Year' by the Quebec Thistle Council. Peter is currently involved with RESO, (Relance économique du sud ouest), is a director of La société de promotion du la Canal de Lachine, and a recipient of a 'prix explorateur' of le Corporation le Pôle des Rapides for Implication exceptionnelle dans le milieu in 2003.

Peter's hobbies include gardening (he grows hops), and he collects Quebec Brewery memorabilia. Peter also operates a 40-acre apple orchard, *Verger Long Val*, near Dunham. He has been known to taste the occasional beer and from time to time, whiskey, but only while under duress.

James MacGuire is a baking specialist who founded *Le Passé Partout* bakery. Twenty years ago Mr. Macguire went to France and returned to Québec armed with traditional French baguette-making techniques. While in operation, *Le Passé Partout* drew attention from *New York Times* food and travel writers as well as local businesses and his work has immeasurably influenced other bakeries, such as *Au Pain Doré* and *Première Moisson*, whose owner recently won an award in France for her work with French baguettes.



Flour mill, Murray Bay, QC, 1895



Meat trolley for Mr. Scanlon, Montreal, QC, 1895

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**Micheline Mongrain-Dontigny**

Micheline Mongrain-Dontigny graduated from the *Institut d'Hôtellerie et du Tourisme du Québec* in 1980. She worked as a chef in a French restaurant in 1980-1981, after which she opened a cooking school in 1982 where she has been teaching cooking classes for 15 years.

She has published 12 cookbooks with *Les Éditions Héritage*, *Les Éditions La Bonne Recette*, and *Les Éditions Trécarré*. The final three have been translated into English, of which *A Taste of Maple* is most recent. She has also contributed to magazines such as *Ricardo*, *Châtelaine* and *Cap-aux-Diamants*.

Mongrain-Dontigny gives lectures on the History of Traditional Quebec cooking and is involved in recipe development with various producers. She is also a member and past President of the *Association de la presse gastronomique* in Montreal, a jury member of *Slow Food Grand Prize International Award* and a member of *Cuisine Canada* — where she was a jury member for three years for the *Cuisine Canada Cookbooks Awards* and is currently the French Chair.

She now lives in Saint-Irénée in the beautiful region of Charlevoix in the province of Quebec and is still pursuing her research on Quebec Cuisine. She loves to garden and constantly explores new ingredients from her garden, the forest that surrounds her area, as well as new artisan products of Quebec.

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### ***Tradition in today's Québécois menu: A living heritage in our family cookbook and at the supermarket***

This presentation is an illustrated historical voyage of Quebec dishes from early days to the beginning of the 21st century. Nowadays, the menu of the Québécois comprises dishes influenced by many cultures from around the world as well as traditional favourites.

By examining old cookbooks from France and the British Isles, we can trace back many recipes still very popular among Quebec families. The recipe for *Petit salé aux pois* published in *La Cuisinière Bourgeoise* in 1741 for example, is remarkably similar to the *Soupe aux pois* of the Québécois.

I will explore how these recipes have been adapted and examine what influences altered the original. I will also consider how our living heritage has been incorporated into the 21st century to reflect our contemporary lifestyles.

James Murton

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James Murton teaches Canadian and environmental history at Nipissing University in northern Ontario. His major research interests are in the environmental history of agriculture and food systems. He has published articles in the *Revue d'Histoire de l'Amérique Française* and *BC Studies*, and has a book in the works with UBC Press dealing with the relationship between the state and the environment in 1920s British Columbia. He hails from Vancouver Island, BC.

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### ***Eating Out: BC in the Colonial Food System***

It took an empire to feed British Columbia. In 1914, for example, \$25,000,000 was spent outside BC, much of it in the British Empire, to buy food. This paper will give a picture of this trade by examining three imports into the Port of Vancouver that were key parts of the North American daily meal: tea, sugar, and fruits. Drawing on sources such as import records and newspapers, it will interrogate the argument of historians and sociologists like William Cronon and Harriet Friedmann, that the modern separation of consumers from the consequences of export-oriented agriculture has allowed environmental, and social, damage to occur. Yet, as I will show, British Columbians did know something of where their food came from, particularly as a result of propaganda for imperial unity in the first half of the 20th century. How did such knowledge as they had, or not have, affect their attitudes towards how Indian tea or Australian fruit was produced? How was British Columbia implicated in the pre-World War II colonial food system?

Sarah Musgrave

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Sarah Musgrave is a journalist with a personal and professional interest in food. She is the casual dining critic for the *Montreal Gazette*, and a contributor to numerous magazines. She was Managing Editor of the *Montreal Mirror* and a screenwriter for children's television series. Sarah is the author of *Resto a Go-Go: 180 Cheap and Fun Places to Eat and Drink in Montreal*, and co-author of various travel books including *Moon Metro* series and the *Formac Colourguide*. Currently studying food issues, she was awarded a provincial grant to investigate artisanal foods in Quebec and Canada, with a focus on the role of the Slow Food movement, political consumerism, and the effects of formal recognition on small-scale producers.

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### ***Social, Cultural and Political Implications of the Revival of Red Fife Wheat***

This paper traces the rise and fall of Red Fife, a heritage wheat variety that was recently saved from extinction by a grassroots movement of farmers, bakers and food activists. It will outline some of the social, cultural and political implications of Red Fife's recent revival, which has seen it go from complete obscurity to international recognition in Turin a year ago.

Red Fife's story is linked to the country's political and economic history — it was completely replaced by the mid-1900s by higher gluten, higher yield strains better suited to commercial interests. However, in the last decade, a seed orphanage discovered a few remaining grains of Red Fife and began distributing it. Since then, organic plots have been cropping up from Antigonish, N.S. to Cranbrook, B.C. These farmers represent pockets of resistance to encroaching agribusiness and the corporate control of seed, but are also forging a way for a Canadian identified product. Despite its renewed popularity and recognition for its significance to Canada's culinary identity and biodiversity, Red Fife has yet to be recognized by the Canadian Wheat Board, which means that it cannot be "legally" grown and sold. Red Fife's resurgence will be used as an entry point to discussions of the renewed quest for alimentary authenticity among contemporary consumers.

Ronald Niezen is Canada Research Chair in the Comparative Study of Indigenous Rights and Identity. He is an anthropologist with wide ranging research experience: with the Songhay of Mali, the Cree communities of Quebec, Ontario and Manitoba, and the Sami of Finland. He has taught for nine years at Harvard University and held visiting positions at Åbo Akademi University in Finland, Humboldt University in Berlin, and, until his recent full-time appointment, McGill University. His current research elaborates on the findings of his recent book, *The Origins of Indigenism*, with a variety of new perspectives on the transnational lobbying of Indigenous peoples and non-governmental organizations, including the implications of new uses of media for identity construction. He has also recently published *A World Beyond Difference*, which considers the relationship between cultural difference and globalization. His current work continues to develop his familiarity with the challenges to prosperity faced by particular communities, and applies this knowledge more broadly to global struggles for recognition and self-determination.

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Jill M. Nussel

Jill Nussel is a doctoral candidate at University of Toledo (Ohio) and a Visiting Instructor of History at Indiana/Purdue University Fort Wayne (Indiana). After nearly twenty years pursuing a career in public relations, Jill decided on a career switch into teaching. She had planned to teach high school social studies but was convinced that teaching at the college level was her calling. Jill's primary interest is in American history, specializing in women and ethnicity. In April 2006, Jill plans to defend a dissertation on American foodways through nineteenth century cookbooks in. In her spare time, Jill enjoys cooking and singing.

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***From Stew Pot to Melting Pot: An Examination of Women's Immigration as seen through Cookbooks, 1878-1916***

Focusing on regional and cultural diversity, this paper seeks to examine the intersection of women of many cultures through their foodways: native-born Americans and immigrants, foodways as a Progressive Era reform, and the desire for Americanization while preserving ethnic heritage.

Progressive Era reformers used cookbooks as just one means of "assisting" foreign-born women in their quest for Americanization. In addition to recipes, cookbooks published between 1878 and 1916 dispensed a plethora of advice aimed at helping new American women find success. Many cookbooks aimed at immigrant and working classes dispensed information aimed at keeping these non-natives in what others considered their assigned places in society.

On the other side, immigrant women, even after they had changed to American dress and began sending their children to public school, sought to keep their ethnic foodways alive through the production of church cookbooks. The result is a melting pot of foodways.

François M. Pouliot is the owner and operator of *La face cachée du pomme*. Monsieur Pouliot is one of the first producers of ice cider in Québec, and in the last few years has enjoyed a huge cider revival in the province.

François M. Pouliot

His website is [www.cidredeglace.com](http://www.cidredeglace.com).

**Rhona Richman  
Kenneally**

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Rhona Richman Kenneally is an assistant professor in the Dept. of Design and Computation Arts at Concordia University. She holds a BA Honours in English Literature, an MA in Canadian history, and a professional degree and PhD in architecture. Her recent lectures and publications have explored food culture and domestic architecture in Canada since the 1950s; travel theory, landscape, and material culture; and Canadian-Irish commemoration and affiliation. With Michael Kenneally, she has co-published *From 'English Literature' to 'Literatures in English: International Perspectives'* (2005), and is working on two additional collections, with Lucy McDiarmid and Johanne Sloan, respectively. Last spring, with Johanne Sloan, she curated *Expo 67: Not just a souvenir* at the Canadian Centre for Architecture, and organized a symposium, *Montreal at Street Level: Revisiting the Material, Visual and Spatial Culture of the 60s*.

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***Ojibway Kee Wee Sen & other "Hearty Fare": The Culture of Food at Expo 67***

This paper explores food culture in Montreal during the 1960s as part of a broader articulation of modernity evident in the city at this time, but with specific attention paid to Expo 67. Expo was a site where complex, contrapuntal engagements both of modernism, and of tradition and heritage, were played out especially in the national pavilions, most of which boasted restaurants where "authentic" versions of native cuisine were served. For visitors to the Expo site, subjected to broader cultural incentives that promoted the eating and indeed home preparation of international cuisine as fashionable and worth experiencing, being modern sanctioned an appreciation of the architecture of Buckminster Fuller's geodesic dome, as much as it supported tasting tandoori chicken at the Indian pavilion or borsch at the Soviet pavilion.

**Simona Rossi**

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Simona Rossi a 26 ans et elle est née à Rimini, en Italie. En 2003 elle a complété un baccalauréat en littérature française; son mémoire portait sur la représentation de la guerre dans l'œuvre de Vercors. Actuellement elle travaille dans le cadre du doctorat en littératures francophones, dirigé par Madame le Professeur Carminella Biondi chez l'Université de Bologne. Elle collabore aussi avec deux revues littéraires: Studi Francesi et Francofonia. Elle se spécialise en littérature québécoise et son domaine de recherche concerne le rapport entre la nourriture et la littérature dans la culture québécoise des origines à nos jours.

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***Parcours critiques à l'intérieur du roman québécois des origines à nos jours: la nourriture et ses images***

La nourriture est liée à l'identité et à la culture non seulement personnelle, mais d'un pays entier. Ainsi il va de soi que sa présence en littérature à travers plusieurs images devienne une sorte de miroir de la société et de son évolution. Dans le cas de la littérature du Québec, l'analyse de cette perspective est encore plus intéressante, car le contexte culturel est "hybride": mi-européen mi-américain, enrichi par les cultures, de plus en plus manifestes, des immigrants du monde entier. Cette représentation change de manière évidente à travers les époques et mon étude souligne exactement ces changements, en établissant un parcours critique qui commence du roman historique, où l'alimentation reflète les conditions de vie des colons et leur rapport avec la culture nutritionnelle des indiens, qui poursuit avec le roman de la terre, lequel montre des liens évidents entre nourriture et territoire, religion, et ancêtres, et qui se termine avec le roman moderne et contemporain, où la nourriture réfléchit clairement les rapports entre les personnages et leur caractère, en montrant une dimension plus introspective et individuelle.

Andrew Smith is a writer and lecturer on food and culinary history. He serves as the general editor for the University of Illinois Press's Food Series, and teaches Culinary History and Food Writing courses at the New School University (New York, NY). He is the author of 13 books and numerous articles in both scholarly and popular journals, and is also editor-in-chief of the *Oxford Encyclopedia of Food and Drink in America* (2004).

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**Talking Turkey: Thanksgiving in Canada and the U.S.**

By any standard, the turkey is unusual. In prehistoric times, the wild turkey ranged from central Mexico to southern Ontario. It was easy to catch, yet many pre-Columbian peoples refused to eat it. From a culinary standpoint, it was the only important domesticated animal in the pre-Columbian Americas and it was the first New World food to be widely adopted in the Old World. In North America, the wild turkey was an important food source that sustained early European colonists, so much so that it almost became extinct. Almost by accident, it ended up as the culinary centerpiece for Thanksgiving. Yet, the turkey was always something more than just something to eat. It was an essential component in North America's gastronomical, historical, social, and cultural stew, and it remains so today. This presentation will focus on how and why the turkey achieved and maintained its status as a culinary icon and a truly North American symbol.

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**Shelley Tepperman**

Co-creator of *World Bites* and co-director and co-writer of the pilot, "Legacy in a Jar," Shelley Tepperman is a Montreal writer, story editor and director. She was story producer and writer for *Dogs with Jobs 3, 4 & 5 (Life, National Geographic International & US)*, a story editor and writer on *Yaa To the M@x!* (YTV/TVA International/ Hearst Entertainment US), and a collaborator on *Popular Mechanics for Kids* (TVA International/Global/Hearst Entertainment US). Her films-in-progress include *Swans by Night*, a documentary featuring Canadian-born and émigré artists who lead double lives, and *Lost and Found*, a documentary about a Pentecostal Baptist Community determined to save a generation of unwanted children. From 1994-1998 she worked for CBC Radio developing, adapting and directing/ producing radio dramas for national broadcast. Shelley has a long history in professional Canadian theatre specializing in script development and translation for the stage. Her translations have been produced on stages from coast to coast and she was twice nominated for the Governor General's award in translation.

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**"Legacy in a Jar" — World Bites pilot**

World Bites is about the foods and traditions of different cultures. The series features a mosaic of dynamic public figures and professionals making an impact on Canadian society. It places food in context by exploring their ethno-cultural traditions and the emotional connections between food and identity. The variety of time-honoured cuisines enjoyed by "hyphenated Canadians" reminds us of the links we all have with the past. In *World Bites*, we get a sense of their cultural identity and a glimpse into their private lives. We meet their extended families and, through boisterous multigenerational feasts, discover foods and traditions so different from our own!

The pilot episode, "Legacy in a Jar," features Marianna Simeone, a Montreal hard-hitting political commentator and journalist. In a lush visual tapestry, it charts her emotional journey from a rebellious, fast-food-loving teen who only wanted to be seen as Canadian, to a public figure who now proudly embraces her Italian roots.

**Marie Watiez**

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Après un doctorat en psychologie sociale et un diplôme de diététicienne obtenus en France, Marie Watiez effectue un post-doctorat en sciences humaines et santé au Québec en 1995-97. Elle s'intéresse aux aspects psychosociaux de l'alimentation. Elle crée l'entreprise *Sésame Consultants* en 2000. Formatrice pour les professionnels de la santé, enseignante à l'université de Montréal, conférencière/animatrice pour les organismes et le grand public, consultante pour les chercheurs et médias, elle se consacre à l'approche biopsychosociale de l'acte alimentaire notamment la relation à la nourriture et les plaisirs de manger. Membre de *Slow Food*, elle s'implique dans le convivia de Montréal de 2001 à 2005.

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### ***Le mouvement Slow Food à Montréal : reflet d'une nouvelle conscience alimentaire***

Par l'entremise des médias, plusieurs "experts" de l'alimentation véhiculent une quantité impressionnante d'informations contradictoires sur ce qu'il faut manger et ce dont il faut s'abstenir quotidiennement pour rester en bonne santé. En même temps, les industries alimentaires avides de profit se précipitent dans la conception de produits qui répondent aux discours formulés par les scientifiques de l'alimentation. Les consommateurs et les petits producteurs se retrouvent alors assujettis à une logique dont les règles sont établies par les progrès de la science et de la technologie au service du système économique capitaliste. Suivant une approche éco-gastronomique, le mouvement *Slow Food* émerge ainsi dans la tourmente des conséquences environnementales, sociales et sanitaires de la modernité alimentaire. En misant sur la notion de culture du goût, *Slow Food* (mouvement d'origine italienne) développe dès la fin des années 80 une éthique de la production/consommation permettant à l'individu d'orienter et de porter un regard nouveau et cohérent sur ses pratiques alimentaires.

Cette communication propose donc une réflexion anthropologique sur le cas du mouvement social *Slow Food* et de son développement à Montréal depuis l'année 2001. Que signifie l'émergence de *Slow Food* à Montréal ? Qu'illustre-t-il au sujet des transformations dans la culture alimentaire québécoise ? La recherche, qui s'est déroulée sur le terrain des activités du mouvement *Slow Food Québec à Montréal*, examine comment une couche particulière de la population montréalaise interprète les transformations survenues au sein de la culture alimentaire québécoise.

**Mary Williamson**

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Mary F. Williamson is an historian of food and cookery in Ontario, and has assembled a substantial library of 19th and early 20th century Canadian cookbooks as well as related American and British titles. Her lectures, research and publications have addressed curries and spices; Loyalist foods; Canadian culinary literature to 1840; Victorian banquets; foods in the early life of Peterborough; cookbook holdings in the Toronto Public Library in the 1890s; and studies of early cookbooks. As an art historian Mary continues as an Adjunct Faculty member in the Graduate Dept. of Art History, York University, having retired as Fine Arts Bibliographer.



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