

# 2005 McCord/MISC Colloquium

## Event Co-chairs

Dr Nathalie Cooke, McGill Institute for  
the Study of Canada  
Dr Victoria Dickenson, McCord  
Museum of Canadian History

## Location

McCord Museum of Canadian History  
690 Sherbrooke St. W.  
Montréal, QC H3A 1E9  
CANADA

Download the full program at

[www.mccord-museum.qc.ca/colloquium](http://www.mccord-museum.qc.ca/colloquium)

NB: Some presentations will be given  
in French

The organizers wish to acknowledge the  
generous assistance of the Social Sciences  
and Humanities Research Council of  
Canada, the British Council and McGill  
University.

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

MONTRÉAL, QUEBEC, CANADA; NOVEMBER 2, 3 & 4, 2005

The daily meal was the site of continuity and dramatic change in the long twentieth century. This interdisciplinary conference, organized jointly by the McCord Museum and the McGill Institute for the Study of Canada, will bring together scholars in **history, art history, literature, sociology, nutrition, film studies** and **material culture** to discuss aspects of culinary history as reflected in the daily meal.

**Opening night event:** a round table discussion on "the Montreal table" featuring Barry Lazar, author of *Taste of Montreal: Tracking Down the Foods of the World*; François M. Pouliot, owner-operator, La Face Caché de la Pomme; Max Dubois, owner-operator, L'Échoppe des fromages; and Master Brewer Ellen Bounsall, MacAuslan Breweries

### Speakers and participants include:

Gary Draper, St Jerome's University  
Elizabeth Driver, Montgomery's Inn Museum, Toronto  
Margery Fee, University of British Columbia  
Ross Fox, Royal Ontario Museum  
Sneja Gunew, University of British Columbia  
Barbara Haber, Harvard University  
Sherrie A. Inness, Miami University  
Tom Jaine, Prospect Books  
Rhona Richman Kenneally, Concordia University  
Yves Laberge, Université Laval  
Jean-Piere Lemasson, UQÀM  
Marie Marquis, Université de Montréal  
Micheline Mongrain-Dontigny, cookbook author and lecturer  
Sarah Musgrave, food writer  
Barbara Katz Rothman, City University of New York  
Andrew Smith, New School University



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PLEASE PRINT

Space is limited; pre-registration  
is strongly recommended.

Return this form with payment  
(cheques and money orders made out  
to the McCord Museum)

McCord Museum of Canadian History  
Attn: Melanie Martens  
690 Sherbrooke Street West  
Montreal, QC H3A 1E9  
CANADA



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

MONTRÉAL, QUEBEC, CANADA; NOVEMBER 2, 3 & 4, 2005

NAME \_\_\_\_\_

AFFILIATION \_\_\_\_\_

ADDRESS \_\_\_\_\_

TEL \_\_\_\_\_ E-MAIL \_\_\_\_\_

Fees enclosed: [ ] \$50 CAD [ ] \$20 CAD for students and McCord members

\* If you wish to attend the banquet and closing address on November 4, add \$60 per person

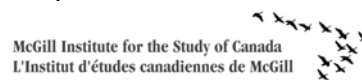
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[ ] VISA [ ] MasterCard [ ] Amex

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Signature: \_\_\_\_\_



Colloquium  
What's for Dinner: The Daily Meal Through History  
November 2-4, 2005, Montréal, Quebec



Preliminary Programme

Wednesday, November 2

5 pm Round Table: Tastes of Montréal

Round table discussion chaired by Jordan LeBel, Cornell University

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

Master Brewer Ellen Bounsall, McAuslan Breweries

James McGuire, chef

Tasting to follow

Thursday, November 3

8 am Registration and check-in

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

**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”

11 am Food Products

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

“Early Explorers in New France: Savoring the Fruits of the New World”

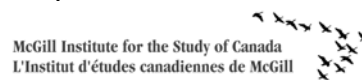
**Ross Fox**, Royal Ontario Museum

“Dining at Beaver Hall ca. 1800-1810”

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



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Preliminary Programme

“Chocolate in Canada, from the Colonial Era to 1910”

12:30 pm lunch served in Atrium

film screening: *Chinese Restaurants: Canada*, Cheuk Kwan (Tissa Films)  
q&a with filmmaker to follow

1:30 pm Representations of Food

Margery Fee, University of British Columbia  
“Stories of Traditional Aboriginal Meals, Territory and Health”  
Simona Rossi, Università di Bologna (Italy)  
« Parcours critiques à l'intérieur du roman québécois (des origines à nos jours) : la nourriture et ses images »  
Yves Laberge, Université Laval  
“The Aliment as Represented in Canadian and European Movies”

3 pm Food Trends and Revivals

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 Food in the Museum...?!

Behind-the-scenes tours of McCord Museum and McGill collections  
Spaces are limited — please sign up at registration

Delegates may also wish to attend the Cuisine Canada Annual General Meeting and Culinary Book Awards, taking place on Thursday, November 3 at the Auberge Saint-Gabriel in Old Montréal. For more information or to purchase tickets, go to [www.cuisinecanada.ca](http://www.cuisinecanada.ca) or contact Sandra Bremmer at [cl-sec@uoguelph.ca](mailto:cl-sec@uoguelph.ca) / (519) 824-4120 ext.52077.



Friday, November 4

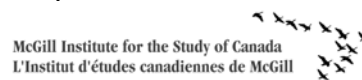
9 am Cookbooks

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

NB: This preliminary programme is subject to change. For an updated version please contact Melanie Martens, McCord Museum of Canadian History, at (514) 398-7100, ext. 239, or [melanie.martens@mccord.mcgill.ca](mailto:melanie.martens@mccord.mcgill.ca). *What's for Dinner? The Daily Meal Through History* was made possible through a grant from the Social Sciences and Humanities Research Council of Canada. We are also grateful to the British Council and McGill University for their financial assistance.



Colloquium  
What's for Dinner: The Daily Meal Through History  
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Preliminary Programme

**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 Coding and Decoding Food

**Marie-Jean Cournoyer**, 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 (USA)  
"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 (USA)  
"Dinner's Ready! The Meaning and Experience of Home Cooking"

12 pm lunch served in Atrium

film screening: *World Bites* by Maria Francesca LoDico and Shelley Tepperman  
q&a with filmmakers to follow

1 pm Food and Gender

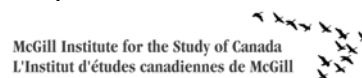
**Gary Draper**, St Jerome's University  
"Dishing Dad: 'How to Cook a Husband' and Other Metaphorical Meals"  
**Marilyn Manceau**, Université de Montréal  
« Du nid familial à la vie en appartement : un portrait contemporain témoignant de la solitude entourant les repas des jeunes hommes »  
**Sherrie A. Inness**, Miami University (USA)  
"Men and the Daily Meal: Cooking as Performance"

2:30 pm Food and Ethnicity

**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"



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Preliminary Programme

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6 pm

**Closing banquet**

at the Hôtel de l'Institut de tourisme et d'hôtellerie du Québec

3535 St-Denis St.

\$60 per person

Tickets may be purchased in advance or upon registration.

**Tom Jaine**

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

A former archivist, baker, journalist and restaurant owner (the famous Carved Angel 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*.