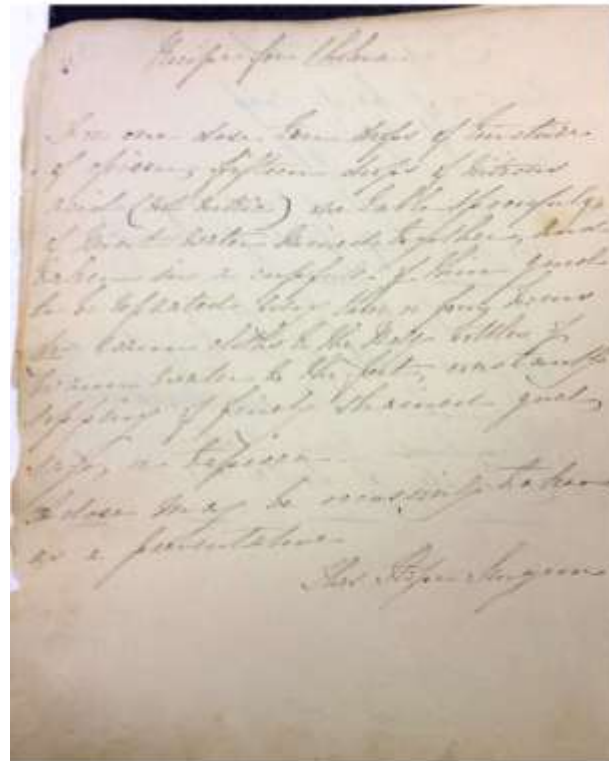Stirring the Pot:
Food Studies in the Digital Age

Digicafé, U of Guelph
21 October 2013

Recipe for Cholera

1836

Recipe for Cholera, 1836

- For one dose ten drops of tincture of opium, 15 drops nitrous acid (not nitric), one tablespoonful of mint water. Mixed together and taken in a cupful of thin gruel. …a dose may be occasionally taken as a preventative.

- XM1 MS A663 Handwritten Cookbook belonging to Mrs. T.J. Hannigan. 1836

for a Cancer.   Mrs Jones of lig

Take a large black Toad, & put it alive into an
earthen pipkin, cover it over w.th sallad Oyl, & put
over slow embers till the Toad is entirely Consum'd:
the pot must be close cover'd. — anoint the Breast
three times a day w.th this Ointment, wraping the Breast
in old Diaper.

For a Cancer, 1741-2

- Take a large black Toad, & put it aloive into an earthen pipkin, cover it over wth sallad Oyl, & put over slow embers till the Toad is entirely consum'd! The pot must be close cover'd -- anoint the Breast three times a day wth this Ointment, wraping the Breast in an old diaper.
- Receipt Book of Mrs. Johnson; XM1 MS A117 027

Early Canadiana Online

http://www.canadiana.ca/en/home

Barbara Haber

http://www.news.harvard.edu/gazette/2003/01.16/05-haber.html

Barbara Ketchum Wheaton

http://www.radcliffe.harvard.edu/event/2013-reading-historic-cookbooks

Incremental Change

http://www.cbc.ca/news/technology/nserc-sshrc-want-feedback-on-open-access-1.2055203 (Date of access 21 October 2013)

CWRC

http://www.cwrc.ca/participants/

Faye Hammill

http://www.middlebrowcanada.org/Home/tabid/262/language/en-GB/Default.aspx

ChatelaineAds

http://chatelaineads.mcgill.ca/about.html

ChatelaineAds Search

http://chatelaineads.mcgill.ca/search.php

shared economy...

shared knowledge and resources…

MOOCs

Stirring the Pot:

Scholarship in the Digital Age

What's to Eat? Entrées in Canadian Food History

Edited by Nathalie Cooke

McGill-Queen's University Press, 2009

320 pages

Iocavetta, Epp, Korinek

(U of T Press), 2012

Koc, Sumner, Winson

Oxford UP, 2012

McGill's Cookery Book Collection

http://digital.library.mcgill.ca/cookbooks/

Ian Mosby, Postdoctoral Fellow U of Guelph

http://cuizine.mcgill.ca

Cuizine

THE JOURNAL OF CANADIAN FOOD CULTURES | REVUE DES CULTURES CULINAIRES AU CANADA

Welcome | Bienvenue

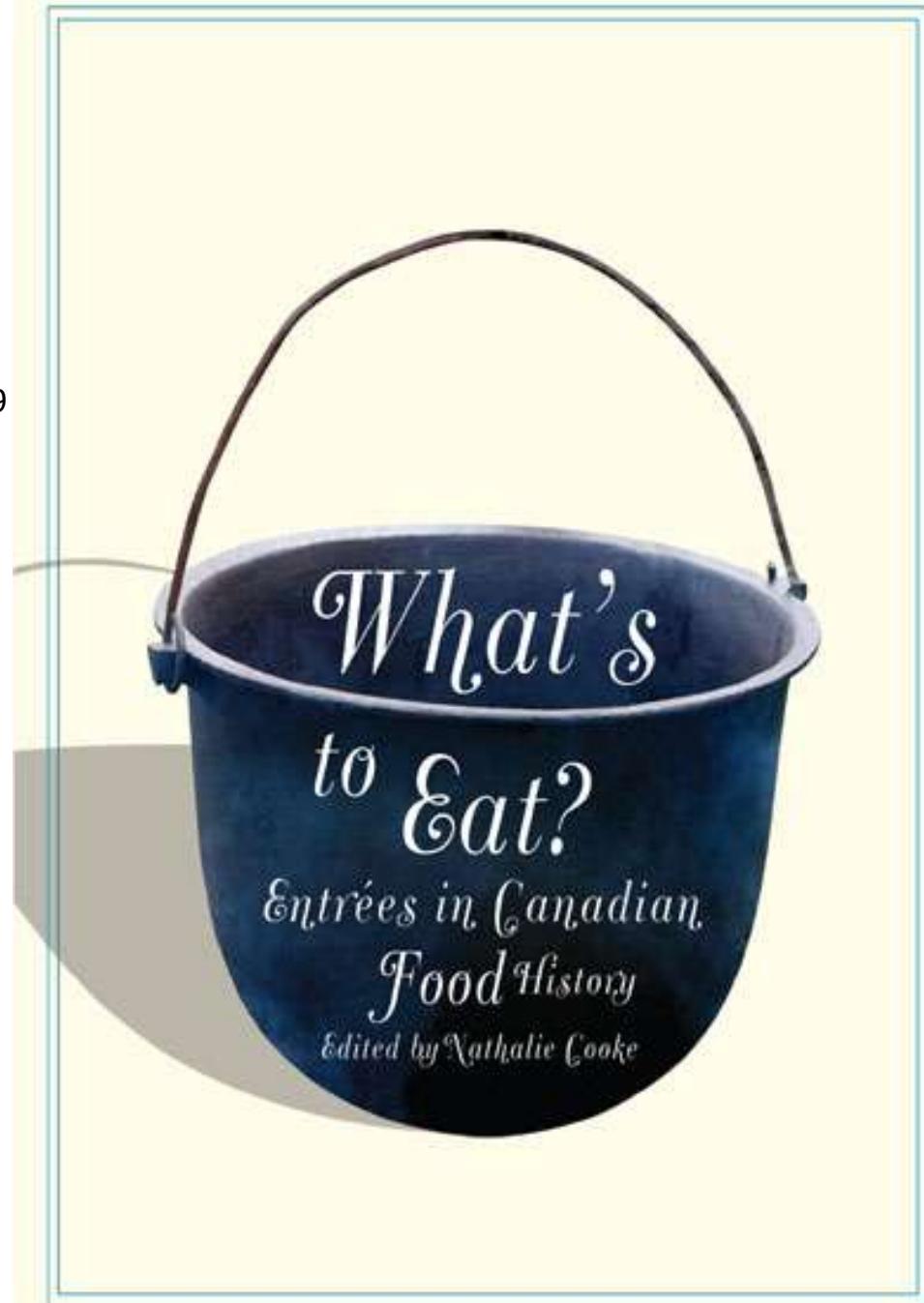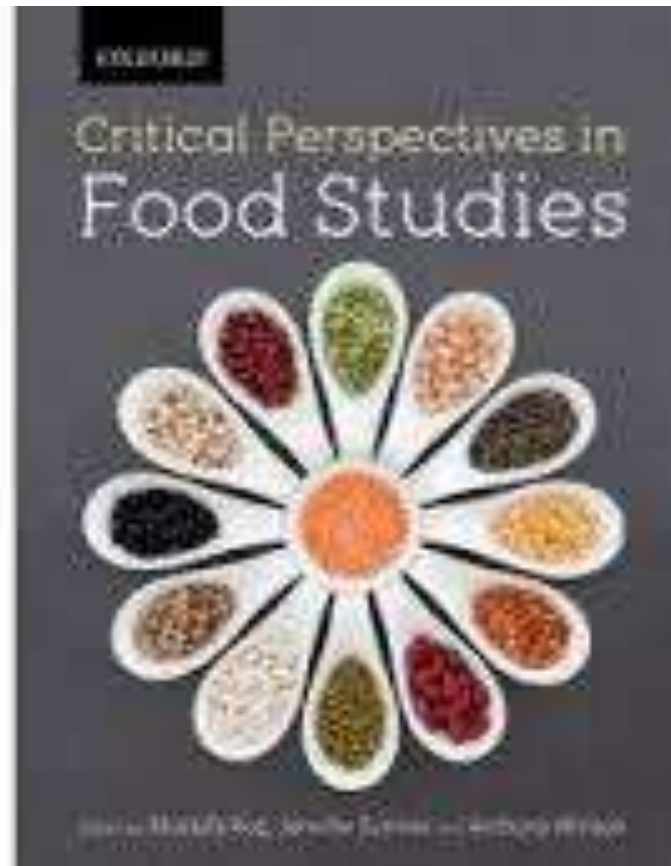*Cuizine: The Journal of Canadian Food Cultures / Revue des cultures culinaires au Canada* nourishes intellectual exchanges on the subject of food in Canada from multicultural perspectives.

An integral aspect of ethnic identity and cultural production, food acts as a window into multiple cultural publics and thus lends itself to various interrogations through, for example, ethnography, history, material culture, literary studies, sociology, anthropology, religious studies, art history, communications, and environmental studies. *Cuizine* aims to provide an innovative academic forum for interdisciplinary discussions surrounding the diverse culinary cultures of Canada, while also providing a venue for dynamic creative content on the subject.

Cuizine encourages submissions that emphasize site-specific regional foodways across the country, whether it is an historical examination of first generation Sri Lankan immigrant cooking in Toronto, a socio-economic study on the role of seal in Nunavut food culture, or a literary analysis of Duddy Kravitz's smoked meat escapades.

At the same time, Canada's ethnic groups and cultural practices are not understood in isolation or as static phenomena. Rather, they evolve constantly and, in a nation of immigrants, interplay off each other. *Cuizine* hopes to foster this cross-cultural exchange by demonstrating the centrality of foodways to Canadian cultural identity.

Cuizine also serves as a creative outlet for food-themed written and visual pieces. Poetry and prose submissions should feed our minds, and aesthetic pieces should engage our senses.

A peer-reviewed e-journal published by McGill Library, *Cuizine* accepts and publishes entries in English and French.

View Volume 1, Issue 1 | Voir volume 1, numéro 1

View Volume 1, Issue 2 | Voir volume 1, numéro 2

Submission guidelines
Directives aux auteurs

- English
- Français

McGill Library Bibliothèque
Information·Innovation·Service

Cuizine: The Journal of Canadia ▼
Année   Volume   Numéro   Page
[ ] [ ] [ ] [ ] [>]

▼ Volume 1

Numéro 1, 2008

🔓 Vous êtes abonné(e)s
🔒 Accès sous abonnement
🚫 Non accessible en raison du droit d'auteur

Journals   Books and Proceedings   Theses   Documents and Data

[Mots recherchés]   [>]
Advanced Search

About this Journal   **Issues Available**   Author Index   Special Issues   Search this Journal

Cuizine: The Journal of Canadia ▼
Year   Volume   Issue   Page
[ ] [ ] [ ] [ ] [>]

▼ Volume 1

Issue 1, 2008

🔓 Subscribed Issues

THE JOURNAL OF CANADIAN FOOD CULTURES | REVUE DES CULTURES CULINAIRES AU CANADA
Cuizine

Research papers

☐ Charlene Elliott
Taste Rules!: Food Marketing, Food Law, and Childhood Obesity in Canada
[HTML] [Résumé] [Plan]

Le marketing alimentaire occupe une large partie de notre environnement alimentaire, et est généralement identifié comme un déterminant de l'obésité chez les enfants. Plus de 26% des enfants au Canada souffrent d''excès de poids, problème auquel s'attellent diverses interventions. La politique alimentaire et la règlementation sont au coeur des stratégies visant à combattre le caractère obésogène de nos environnements. Cet article aborde les différentes règlementations qui s'attardent à influencer la construction du "goût" chez les enfants au Canada, et vise tout particulièrement à décrire certains aspects prometteurs et problématiques du recours aux solutions juridiques aux problèmes de santé publique, surtout lorsqu'il s'agit d'enfants et du marketing alimentaire adressée aux enfants.

Volume 1, issue 1, 2008

☑ Select all | Unselect all | Save Marked Items | See your Saved Citations
▼
Abstracts

Editors' note

☐ Nathalie Cooke and Lara Rabinovitch
Editors' note
[HTML] [References]

Socalled Cartoons

Josh Dolgin

Figure 1

Image pleine grandeur

Figure 2

Image pleine grandeur

Figure 3

Image pleine grandeur

The bar of soap.

India-gestion.

Say, do you believe in cod?
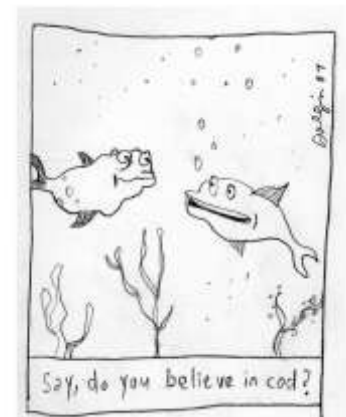
Eiran Harris (Archivist Emeritus, Jewish Public Library, Montreal)

Montreal-Style Smoked Meat
An interview with Eiran Harris conducted by Lara Rabinovitch, with the cooperation of the Jewish Public Library Archives of Montreal.

Eiran Harris

Cliquer ici pour télécharger le fichier audio.

Link to Article

Link to Interview

1   **Lara Rabinovitch**: This is July 27th, 2009. We are at the Jewish Public Library Archives in Montreal. My name is Lara Rabinovitch. I am a PhD Candidate at the Skirball Department of Hebrew and Judaic Studies and the Department of History at New York University. I am here with Eiran Harris, who will now introduce himself.

2   **Eiran Harris**: My name is Eiran Harris. I am the Archivist Emeritus of the Jewish Public Library in Montreal, Quebec, Canada. The purpose of this narrative is to provide an accurate chronicle of the renowned Montreal-style Jewish smoked meat which has been enjoyed by millions of hungry consumers from all over the world for more than one hundred years.

3   **Lara Rabinovitch**: So, Eiran, what were the origins of Montreal-style smoked meat?

4   **Eiran Harris**: Inaccurate information did not originate with the internet. For many years deli lovers argued about the origins of Montreal-style Jewish smoked meat; was it Old Man Wiseman or Old Man Kravitz who introduced it? Well, it was neither. In 1911, 63-year-old Wolf Wiseman, father of highly respected doctor Max Wiseman, placed an ad in the Yiddish language daily, the *Keneder Adler*, in which he proclaimed: "News for Smoked Meat lovers. Your old familiar

Brendan Murphy

Freelance Journalist

Music Columnist

Making Montreal Smoked Meat

Canadian Shield Shortbread Cookies
By Christopher Martin

[Play video from website](#)

(cake) ether (soul)
Royal Icing, moth, hair of a woman, air, sleep, glass, wood, fondant icing.
Thailand, Hamilton, Burlington, Mixed Media, 2007

Photo credit: Fiona Kinsella. Photo: Mike Lalich

érudit
www.erudit.org

Résumé

Période d'analyse	Année 2009				
Première visite	01 Jan 2009 - 00:00				
Dernière visite	31 Déc 2009 - 23:31				
	Visiteurs différents	Visites	Pages	Hits	Bande passante
Trafic 'vu' *	**6825** Vue annuelle	**15055** (2.2 visites/visiteur)	**41758** (2.77 Pages/Visite)	**87306** (5.79 Hits/Visite)	**3.96 Go** (275.6 Ko/Visite)
Trafic 'non vu' *			**38564**	**40728**	**920.45 Mo**

* Le trafic 'non vu' est le trafic généré par les robots, vers ou réponses HTTP avec code retour spécial.

Historique mensuel

| Jan 2009 | Fév 2009 | Mar 2009 | Avr 2009 | Mai 2009 | Juin 2009 | Juil 2009 | Aoû 2009 | Sep 2009 | Oct 2009 | Nov 2009 | Déc 2009 |
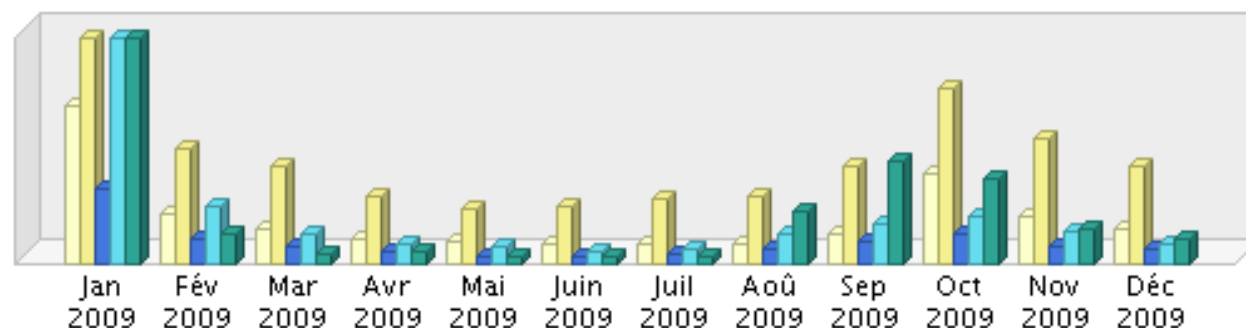
Pays (Top 10) - Liste complète

Pays			Pages	Hits	Bande passante	
🇨🇦 Canada	ca		8759	8768	494.49 Mo	
🇺🇸 United States	us		7275	7275	283.44 Mo	
🇫🇷 France	fr		5516	5516	117.97 Mo	
? Inconnu	unknown		4865	4865	98.61 Mo	
🇩🇪 Germany	de		2756	2756	50.43 Mo	
🇭🇰 Hong Kong	hk		2007	2007	25.04 Mo	
🇨🇿 Czech Republic	cz		596	596	21.85 Mo	
🇬🇧 Great Britain	gb		533	533	28.79 Mo	
🇨🇳 China	cn		481	481	30.50 Mo	
🇳🇱 Netherlands	nl		422	422	22.88 Mo	
Autres			2630	2630	147.92 Mo	

2013: to 21 October

https://secur.erudit.org/statusage/awstats.pl?month=all&year=2013&output=main&config=www.erudit.org_revue_cuizine&lang=fr&framename=index

2013: to 21 October

https://secur.erudit.org/statusage/awstats.pl?month=all&year=2013&output=main&config=www.erudit.org_rev
ue_cuizine&lang=fr&framename=index

What's to Eat? Entrées in Canadian Food History

Edited by Nathalie Cooke

McGill-Queen's University Press, 2009

320 pages

(1000 copies)
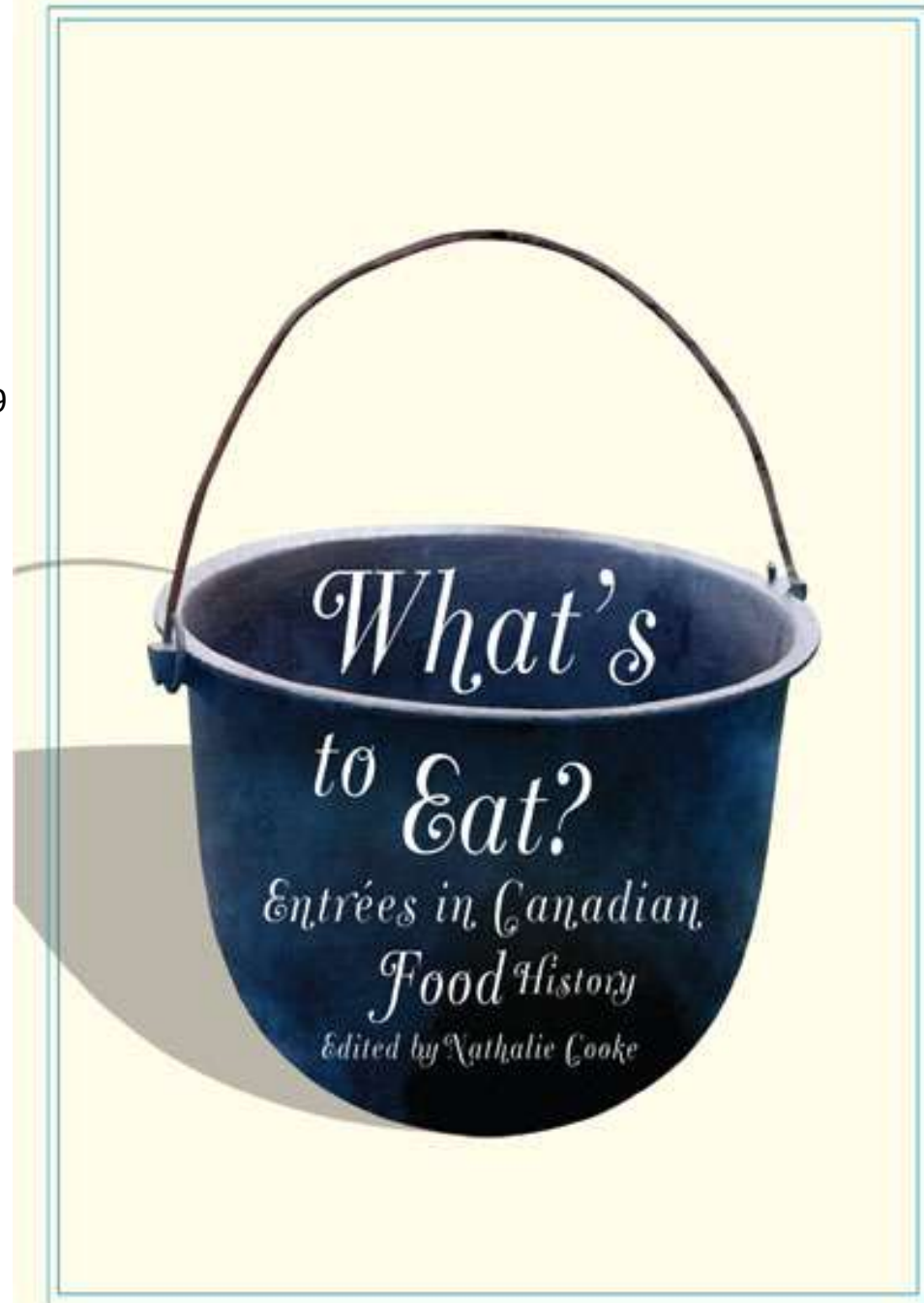
University of Iowa

http://diyhistory.lib.uiowa.edu/

New York Public Library's Menu Project

http://menus.nypl.org/

The Recipes Project

http://recipes.hypotheses.org/credits
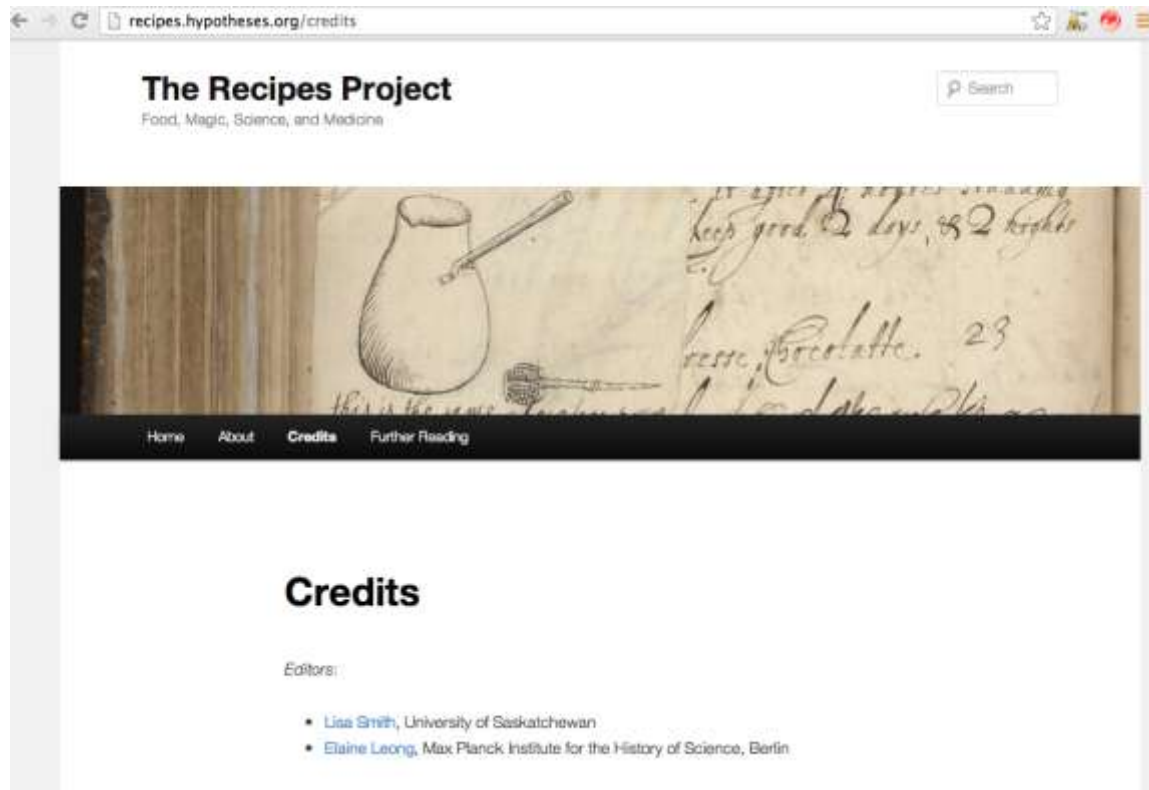
Parks Canada

http://www.pc.gc.ca/eng/media/gourmand-gourmet/app-intro.aspx

Next steps?

- more digital materials, including scholarly editions

- more searchable digital material

- expanding networks of collaboration

- increased digital literacy

Intellectual infrastructure needed for Canadian humanities food studies:

1. taxonomy of Canadian food writing
2. bibliography of Canadian food literature
3. online scholarly editions of manuscript cookbooks
4. annotated bibliography of medicinal receipt books
5. Digital versions of medicinal receipts appearing in manuscript receipt books
6. annotated bibliography of journals with accounts of home remedies and their successes and failures
7. bibliography of handwritten cookbooks