

Rhymes with *Truck*: The Manitoba Food History Project

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ABSTRACT

This article provides an overview of the federally funded Manitoba Food History Project, outlining its incorporation of students into the research and publication process and its use of a food truck as a mobile cooking and recording studio. It offers an examination of why other oral historians might—or might not—want their own food history truck.

KEYWORDS

food history; food truck;
podcasting; story maps;
teaching

After yet another update from our research partners about problems getting our Food History Truck safetied and permitted, one of us sent an email with the subject heading, “Rhymes with Truck.” We had anticipated some of the challenges and expenses of using a food truck as an oral history research vehicle when we first wrote our grant application, long before we purchased the truck. But many would only reveal themselves to us over time in the years following that purchase, prompting the occasional expletive.

This article provides an overview of the federally funded Manitoba Food History Project, outlining its incorporation of students into the research and publication process and its use of a food truck as a mobile cooking and recording studio. It offers an examination of why other oral historians might (or might not) want their own food history truck.

The Manitoba Food History Project

The Manitoba Food History Project (MFHP) is an oral history project at the University of Winnipeg (UW) led by Janis Thiessen, Kimberley Moore, and Kent Davies and funded by the Social Sciences and Humanities Research Council (SSHRC) from 2016 to 2022.¹ Thiessen is principal investigator and professor of history at UW; Moore is UW Oral History Centre (OHC) adjunct professor and programming and collections specialist; and Davies is UW OHC adjunct professor and audio technician. The goal of our project is to produce a comprehensive history of food manufacturing, production, retailing, and consumption in the province of Manitoba from its creation in 1870 to the present day. There are two driving questions behind the research: How has food been produced, sold, and consumed in Manitoba, and how has this changed over time?

The project fits with the increasing interest of food historians in oral history and flows from Thiessen’s earlier work combining the two fields.² Rebecca Sharpless’s *Cooking in Other Women’s Kitchens* and Steven Penfold’s *The Donut*, for example, as well as the extensive body of work by the Southern Foodways Alliance and the Culinaria Research Centre at the University of Toronto Scarborough, make significant contributions to both oral history and food history.³ The Manitoba Food History Project’s emphasis on oral history with food producers, gathered in part via the Manitoba Food History Truck, is an innovative approach to these two fields of historical study. While other mobile recording studios exist, they do not incorporate cooking as part of the interview process; the Manitoba Food History Truck is thus distinctive.⁴

The Manitoba Food History Truck (operated in partnership with Diversity Foods) visited several locations in Manitoba so that our project team—including students and research assistants—could conduct life-story interviews with Manitobans while the latter cooked samples of foods they found meaningful.⁵ As scholar Nadia Jones-Gailani has found, the preparation and consumption of food during interviews can help create safe spaces for conversation.⁶ And the truck itself is a semipublic space, so it is safer than meeting interview participants in their homes.⁷ The oral histories we subsequently recorded, on the truck and off, are used to help inform our understanding of the business, labor, ethnic, Indigenous, and local histories within the province of Manitoba.

The project’s research outcomes were planned to provide opportunities for students, meaningful contributions to scholarly research in food history, and engaging and accessible representations of Manitoba’s history. These include a growing collection of more than fifty oral histories (archived at the University of Winnipeg’s Oral History Centre, which we are indexing with OHMS); an experiential learning

field course in food history (HIST-3504: The Manitoba Food History Truck); a project website (<http://manitobafoodhistory.ca>) featuring ArcGIS Story Maps (more about this storytelling program below); a soundscape of northern Manitoba food, photo galleries, and *Preserves: A Manitoba Food History Podcast*; and a book (forthcoming from University of Manitoba Press) combining peer-reviewed history with recipes, minibiographies, digital maps, and photos.⁸

What we are optimistically calling the “first stage” of the Manitoba Food History Project was made possible by funding from the Social Sciences and Humanities Research Council of Canada and the University of Winnipeg Research Office, in partnership with the University of Winnipeg Oral History Centre and Diversity Food Services.

Student Involvement in the MFHP

Students at the University of Winnipeg were involved in the researching, writing, and production of ArcGIS Story Maps for our project website and episodes of our project’s podcast, *Preserves*. ArcGIS Story Maps is a digital storytelling software program from ESRI (the geographic information system company) that facilitates the creation of digital maps and their integration with text, photos, audio, and video.⁹ As Thiessen has explained elsewhere, “*Preserves* is our attempt to create a listenable scholarly podcast, as meticulously researched and cited as any academic literature and with a storytelling format that hopefully is enjoyable for a wide audience.”¹⁰ *Preserves* is available on podcast apps as well as our project website, where we also provide transcripts (with footnotes beginning with episode 4), sources, and credits.¹¹

Students in Thiessen’s existing classes created many of these products as course assignments. These classes were multiple sections of second-year business history, a combined fourth-year honors and graduate course in Canadian social history, and a third-year course in the history of the Hudson’s Bay Company and the modern department store. Students were trained by UW OHC professors Moore and Davies in interview transcription, OHMS indexing, storytelling, audio recording and editing, ArcGIS Story Maps, and podcasting. Student assignments included transcribing approximately twenty-minute portions of oral histories, which gave them insight into primary sources’ complexity of creation, preservation, and access.¹² Students’ final projects involved production of podcast episodes and Story Maps, some of which were of a quality suitable for publication by MFHP on our website. These included Story Maps on summer camp cuisine and Indigenous displacement, Manitoba’s largest food truck, Old Dutch Foods potato chips, and a flagship downtown department store’s former restaurant, as well as *Preserves* podcast episodes on the history of snack food advertising, the original pizza pop (the Pillsbury product is a Winnipeg invention), and provincial liquor legislation.¹³ In the fourth-year combined honors/graduate course, students conducted their own oral history interviews, which they turned into ArcGIS Story Maps on Icelandic Canadian food and Winnipeg food deserts as well as into the first episodes of our project’s podcast *Preserves*, on Salvadoran salsa and the “fat boy” (a cheeseburger with a Greek Canadian chili unique to Manitoba).¹⁴

Students outside these classes also were involved in the project. Research assistants Quinn MacNeil and Michaela Hiebert respectively produced an episode on Chinese Canadian cuisine and a series of shorter segments (“Crumbs”) for *Preserves*.¹⁵ Senior research assistant Madison Herget-Schmidt created a Story Map about Manitoba “perogy” history.¹⁶ History master’s student Scott Price received a one-year MFHP fellowship; he created a Story Map about a historically significant strike in the retail grocery industry, making use of oral histories he had recorded as part of his work with United Food and Commercial Workers Local 832.¹⁷

Permitting the Manitoba Food History Truck

The Manitoba Food History Truck was envisioned as a semipublic space in which we could interview members of the public while they prepared samples of a food that they found meaningful. These oral history interviews would continue outside the truck as we ate the prepared food together. The conversations recorded ranged from the details of food preparation to broader historical questions such as maintenance of ethnic identity, changing gender expectations, and the ongoing dispossession of Indigenous peoples in Canada.

For budgetary reasons, we had planned to build a trailer rather than purchase a truck. But our partner, Diversity Food Services, preferred a truck to a trailer because their delivery vehicle did not have sufficient towing capacity. The university's academic vice president had some previous experience in food services and encouraged us to search Kijiji (a Canadian online classified advertising website and part of eBay Classifieds Group) for a suitable used food truck, assuring us (as did the university's financial vice president) that the added expense to our research budget could be recouped when the truck was sold at the end of the grant period.

We looked at several vehicles before finding what we thought was the ideal food truck. A resident of southern Manitoba had converted a former United Parcel Service truck from Chicago into a food truck in Toronto and had safetied, licensed, and permitted it for use in Manitoba. A 1998 diesel Freightliner W700 with mileage of 230,000, it had a 14.5-foot interior outfitted with a flat-top, double propane burners, two deep fryers, triple sinks for dishwashing, a handwashing sink, fridge, and freezer. The man and his partner had used it only three days at a festival in southern Manitoba before deciding that the food truck business was not for them. Diversity Foods Chief Operating Officer Ian Vickers confirmed the truck's health permit and its general worthiness with Manitoba Health: "[The health inspector's] advice was that this is a fantastic truck with no concerns from a health and safety perspective."¹⁸

We first saw the truck on August 30, 2017. The seller agreed to sell it to us for Can\$55,000 on September 9, 2017, and the purchase was finalized on October 17, 2017, after insurance arrangements had been made and internal university paperwork finalized. There were many email exchanges and phone calls with the seller during this month, as he was not familiar with university bureaucracy and was concerned about the lengthy wait for payment. Not surprisingly, Accounts Payable at the university was not used to processing payments made via Kijiji.

Storage of the truck was an issue that had to be resolved immediately. As a small university in the heart of downtown Winnipeg, we have limited parking on campus. The truck was too tall to be in the university's parking garage, and the restrictions of our SSHRC grant did not allow us to pay for storage. Fortunately, the university's Research Office arranged for us to keep the truck at a storage facility and covered that expense for us.

The next challenge was winterizing the truck for storage. Facilities Management on campus was unable to take on this task for us at the time. We were able to find a mechanic on November 9, 2017, rather late in the season for winterizing as the weather was already cold. The mechanic's shop drained the deep fryers and water tanks, changed the engine oil, and performed necessary repairs to get the truck safetied by Manitoba Public Insurance (MPI). We were presented with a bill of almost Can\$8,000 two and a half weeks later.

Spring 2018 saw the process of obtaining our first year's permits, but not before dealing with an unexpected emergency. In March, the truck was broken into and vandalized while in the storage facility; a side window and some interior lights were broken. We had to take the truck to MPI for assessment, and then for repairs. In May, as we prepared the truck for use, we discovered that one of the water tanks had developed a leak over the winter (probably because it had not been drained before temperatures dropped below freezing). In addition, the water pump was no longer working. We also needed the electrical and propane equipment in the truck inspected to get our fire and health permits. The permits were not required for our use of the truck as a research vehicle, as we were not selling food to the public. But we were sharing the vehicle with Diversity Food Services, who were. While the water issues were a disappointing surprise, we assumed that the other inspections would be pro forma. After all, the truck had a valid health permit when we bought it the previous year.

We were able to use the truck for research for our first summer in 2018, but Diversity was unable to use it to sell food. As Ian Vickers informed us,

The Gas lines that are presently installed in the food truck are not legal for this province. . . . It should never have been permitted [by Manitoba Health] last year; and never was permitted by the fire commissioner's office.¹⁹

In addition, the food equipment had not been approved for installation, and the two deep fryers had not been secured to the vehicle.²⁰ In February 2019, as we were getting these repairs addressed, we were informed of further problems, including the fact that the truck had been involved in a fire at some point before we purchased it:

Will send pictures of the wood behind cooking area and in roof. Also, I forgot to mention that the exhaust fan on the roof of the truck is not even secured to the hood. They have some screws in it holding it on the roof, this is not allowed. . . . In [Manitoba] everyone is required to have screens on their [serving] windows and or glass. A wide open hole is not currently allowed.²¹

Work was finally completed in April 2019, to the delight of Diversity Foods executive chef Kelly Andreas: “Please open a bottle of champagne for this one!!!!!! All done and approved and certified with stickers and all that fancy stuff!!!!”²² It had been a long and expensive struggle.

Other unforeseen expenses (and time-consuming tasks) followed. Winterizing the truck was handled subsequently by Thiessen, MFHP Fellow Scott Price, and/or Diversity Foods’ Darwin Gaspar.²³ Thiessen was trained by University of Winnipeg plumber Doug Foster to flush the water system with antifreeze. But the truck’s water system was poorly designed: the freshwater tank leaked regularly, the hot water heater had limited capacity, the water lines often developed air locks, and the water pump was noisy (interfering with audio recording) and had to be turned off regularly to prevent it from burning out. In spring 2019, we decided to replace the entire water system. The following year, we had the truck towed from its storage site to a maintenance facility to prepare the truck for summer use. It arrived with engine damage; the tow truck had dragged our food truck over a metal sign when extricating it from its parking spot. And in January 2022, the generator was stolen from the back of the truck while it was in storage. A replacement generator was purchased; it was stolen again while the truck was being repaired.

MFHP Logistics

Kimberley Moore created our project’s logo. Designed to look like a flickering neon sign, the outline is the map of our province of Manitoba, with the word *FOOD* running vertically down the center. Along the outer left and bottom edges is an arrow, reminiscent of mid-twentieth-century restaurant signage. On our truck, the MFHP logo is placed such that the arrow points to the serving window. Graphic designer Eric Roddy from UW Marketing and Communications created the remainder of the truck’s design. It features our university’s colors of red and white, as well as the logos for UW and Diversity Foods. The front of the truck features our project’s website. A local business wrapped the truck with these designs in early June 2018, ready for our truck’s debut at Steinbach’s Mennonite Heritage Village.²⁴

Thiessen worked with UW safety and health manager Kevin Smith to create safe work procedures for those working on the truck or cooking in the classroom, as well as a waiver for participants interviewed on the truck. Diversity Foods’ Darwin Gaspar developed an operations manual for the truck that he shared with us. Davies video-recorded a walkthrough of the truck by Gaspar for use in training our students and research assistants. The paperwork involved was intensive: every year, we documented the training of each student and research assistant in safe work procedures for general field operations, knife use, manual dishwashing, propane stove and flat-top use, and induction burner use. Where necessary, we also provided training in our Working Alone Plan, a process that was eventually made simpler by the university’s creation of a phone app, UW Safe.²⁵ As we did not operate the Food History Truck on public property, nor did we sell (or even give away) food, Manitoba Health informed us that food regulations and permit requirements did not apply to us as researchers. (Of course, Diversity Foods obtained permits for when they chose to use the truck as an actual food truck.) Nonetheless, Thiessen and Sarah Story (the project’s coordinator and its primary interviewer and truck driver during its first year) got certified as food handlers in Manitoba.

The role of university ethics boards in supervising oral history research is different in Canada from the United States.²⁶ Here, both students and faculty are required to complete the Tri-Council Policy Statement Course on Research Ethics (TCPS2 CORE) tutorial, designed by the three federal research funding agencies, before they are permitted to conduct any interviews.²⁷ Proposed projects go through a rigorous

vetting for ethics by the UW's University Human Research Ethics Board, which requires, among other things, the production of a detailed consent form for use when interviewing. And the UW Oral History Centre provided us with training in oral history as well as a copyright form for deposit of our oral histories with their archives. In accordance with university policy, we also used consent forms for public recording (for example, permission to take and use photos of students in class) and for publication of student work.

After much research, Davies decided we would use Zoom F1 field recorders with lavalier microphones on the truck, and a Zoom H5 with shotgun microphone capsule and windshield for field recording. He explained, "The recorder and capsule together will provide the user hyper-directional capability when recording and is significantly cheaper than one professional grade shotgun microphone."²⁸ We purchased two-pocket aprons, which conveniently stored the F1s while recording, and had them printed with the project logo. Other project equipment purchases included a Zoom stereo shotgun microphone (compatible with the Zoom H5 and H6), an H6 accessory pack, two universal windscreens for H2Ns that we had purchased for an earlier oral history project, and two Sennheiser HD280 headphones for field recording. For podcasting, we purchased two sE Electronics large-diaphragm condenser microphones and Hindenburg Journalist Pro. Moore photographed the interviews using a Fujifilm X-T20 mirrorless digital camera (the electronic shutter option eliminated any extraneous clicking on the recordings) and a 14mm wide-angle lens capable of fully capturing the confined space of the truck.²⁹

Moore deliberated at length regarding the best web platform for our project. We knew of computer- or web-based history projects that had disappeared or become unusable when the grant period ended and funding was no longer available for technology upgrades. We did not want the same fate to happen to the MFHP. Moore ultimately chose to create a Squarespace website, which gives us tremendous flexibility in publishing audio and visuals and lets us promote events. Importantly, it is user-friendly, and so does not require hiring a technician to update it, and has a low annual fee so Thiessen can carry its cost when project funds end. The UW Archives preserves the website via Archive-It.³⁰

Limited supplies were provided for interviewees to cook on the truck. These included a variety of smallwares, such as measuring cups and spoons, a grater and rolling pin, knives, frying pans and saucepans, mixing bowls, scrapers and tongs, thermometers, plates and cutlery, and cleaning supplies. A few nonrefrigerated pantry staples, such as flour, corn meal, salt, pepper, oil, and vinegar, were made available as well. Interviewees were provided with a detailed list of supplies in advance and were asked to bring with them any other ingredients or specialized cookware required for their recipes.

The Manitoba Food History Truck in Operation

Our first summer with the truck was eventful. For our first foray, we did not want to go too far afield in case of logistical problems. We partnered with the Mennonite Heritage Village Museum in Steinbach, an hour's drive from Winnipeg, and conducted interviews there for three weeks in June 2018. We were invited to conduct interviews at the St. Norbert Farmers Market in Winnipeg on two dates in August. Brenda Giesbrecht, adult programming librarian at the Millennium Library, asked us to consider having the truck at branches of the Winnipeg Public Library. As a result, Thiessen made plans to create a two-week field course that would see the truck parked at a city library where students recorded interviews with people while they cooked on the truck.³¹

We travelled greater distances in our second summer and offered the field course for the first time. We took the Food History Truck to the Sunflower Festival in Altona and to Canada's National Ukrainian Festival in Dauphin, conducting several interviews in each location. HIST-3504, The Manitoba Food History Truck, was offered on the University of Winnipeg campus and at Sir William Stephenson Library in Winnipeg's North End.

And then, just as we were making plans for our third summer, COVID-19 struck. Provincial public health restrictions resulted in changes to university research policies: we could no longer conduct in-person interviews. For two years, 2020 and 2021, the truck was sidelined for research purposes, although our partner Diversity Foods was able to use it for catering and events. SSHRC responded to the impact of COVID-19 on research by extending our grant period by a year and by providing an additional Can\$9,271 in funding

for student hires. As they explained, “To lessen the impact of COVID-19 on trainees (students and postdoctoral fellows) and research support personnel, SSHRC is providing additional funding to eligible grant recipients who continued to pay stipends and salaries while work was interrupted due to the pandemic from April 1 to June 30, 2020.”³²

By 2022, in the aftermath of the newly created vaccines and despite the continued impact of COVID variants on our public health-care system, the province of Manitoba decided to lift all COVID-related health restrictions. Thus, we were able to offer our Food History Truck course for a second and final time in June 2022.

Field Course: Hist-3504, The Manitoba Food History Truck

To give more students an opportunity to use the Food History Truck for oral history research, Thiessen created a new third-year field course called The Manitoba Food History Truck, designed to run for two weeks during the university’s spring session. The course was experiential, an approach that is not unusual in food history.³³ It was also experimental, which meant that we would be permitted to offer it up to three times. Unfortunately, we were only able to offer it twice. The three-year gap between the first and second offering of the course together with the absence of students from campus meant it was hard to build momentum for registration for the second offering of the class. In addition, the physical and psychic challenges of COVID-19 took their toll on students, limiting their interest in unconventional and condensed courses, we believe. In 2019, we had nine students (including one who had come from an Ontario university); in 2022, we ended the class with only one. The spring 2022 term was the first fully in-person term of teaching on campus since 2019. We suspect that fact, plus the stress that the pandemic continues to take on students and others, accounts for this low enrollment.

In the first iteration of the course in 2019, students read *Food Trucks, Cultural Identity, and Social Justice* as background before the course began.³⁴ They then spent the first week of the course on campus undergoing training. As is required of all Canadian university students conducting oral histories, they completed the TCPS 2 CORE tutorial on research ethics.³⁵ They received an orientation to the truck’s equipment and systems, as well as training in safe work procedures that Thiessen had developed with the assistance of Kevin Smith, the University’s Safety and Health Manager.³⁶ Davies and Moore led workshops on oral history, storytelling, podcasting, and ArcGIS Story Maps.³⁷

During the second week of the course, students worked in pairs to conduct and record a cooking interview on the Food History Truck. Winnipeg Public Library had seen some of the publicity about the truck’s research the previous year and had contacted us about possible collaboration.³⁸ They generously offered to let us locate our truck on the parking lot of one of their library branches for the second week of the course to conduct the interviews. We were fortunate to be able to be at the Sir William Stephenson Library in the Burrows-Keewatin neighborhood in northwest Winnipeg. For this first iteration of the course, Thiessen scheduled all interviewees herself. Some were individuals who had responded to our social media and postcard campaigns (or caught wind of them in reports on our project in newspapers, TV, and radio).³⁹ Others were food truck owners she cold-called to ask if they were interested in participating, and one was a colleague who was an agricultural historian who also owned and operated an organic farm.⁴⁰

Two weeks after the course concluded, students submitted either a completed Story Map or podcast episode based on the oral history interview they had conducted. They were offered the option of publishing their work with the Manitoba Food History Project. The best of these were edited and subsequently published as the ArcGIS Story Maps *Camp Cuisine* and *Red Ember Pizza* and the *Preserves* podcast episode “Paul’s Original Pizza Story.”⁴¹

The course was scheduled for 2020 and 2021 but was cancelled both times because of COVID-19 restrictions.⁴² We offered it a second and final time in spring session 2022. As this was our last outing with the truck after the many stresses of the still-ongoing pandemic, we decided to simplify some of the logistics. The truck was stationed on campus rather than at one of the Winnipeg public libraries. The final assignment involved production of a podcast episode, but no Story Maps. We chose *Out on the Wire* as the textbook, instead of *Food Trucks, Cultural Identity, and Social Justice*, to give students more understanding of

podcasting.⁴³ See the appendices to this article for the course syllabus, Food History Truck waiver, recording consent form, permission form to publish student work, MFHP interview consent form. We are pleased with the work students were able to produce in the course and publish with our project. But a few weeks after the course concluded, our truck was stolen from its supposedly secure storage location, taken on a joy ride, and vandalized. We found it when a local business person contacted us through our website to ask why our truck had been abandoned in their parking lot.

Conclusions

If we had known then what we know now, would we have included the purchase and use of a food truck as a mobile oral history lab in our SSHRC grant application? Perhaps not. Permitting, repairing, using, and maintaining the truck required a tremendous effort of time and money on the part of many people. Moore volunteered to drive the truck, whose top speed is only 90 km/h (approximately 55 mph), over the highways for several hours from Winnipeg to Dauphin and back, a nerve-wracking experience she has no interest in repeating. Davies spent many weeks exploring how to capture usable audio on a truck with loud noises from the exhaust fan, water pump, and generator, a nightmare for an experienced audio technician. Thiessen hopes she never has to deal with Manitoba Public Insurance or Manitoba Health again. But undoubtedly some of our tiredness is pandemic-related, because the fact is, every time we saw that truck, challenges notwithstanding, we experienced joy. And we saw that same joy reflected in the faces of the students and interview participants who cooked and conversed with us on the truck.

So, was it worth it? Yes. Undoubtedly. The attention this oral history project received in its first two years of operation, primarily due to the Manitoba Food History Truck, had some happy consequences. The UW Oral History Centre had been established in 2012 by significant donations from Manitoba's business community. By 2019, those funds were nearing exhaustion, and the ongoing employment of Davies and Moore was dependent on their replenishment. Knowing this, the three of us decided that, rather than listing the Oral History Centre as a collaborator on Thiessen's SSHRC grant application, we would list Davies and Moore by name instead. Their true involvement in the MFHP is as coapplicants; unfortunately, the university did not define them as researchers at that time, so they had to be listed as collaborators. Nonetheless, their extraordinary contributions to this project and others resulted in UW finally taking on financial responsibility for the OHC's staff salaries.⁴⁴

The profile of this project, as created by the presence of the Food History Truck, has had other positive impacts. Thiessen has long embraced a model of history teaching that favors skills development and creative projects, dating back to her days as a high school chemistry teacher. She feels a greater freedom within her department to explore unconventional approaches to teaching and assessment as a result of this project's success. As well, she is increasingly embracing research that leads to public history outcomes like the *Preserves* podcast.⁴⁵

Happily, Davies and Moore are now adjunct professors and so the university classifies them as researchers. Thus, the next SSHRC grant for which we apply will rightfully list them as coapplicants. But we have been encouraging SSHRC and the university, in various venues, to re-examine their policies to take into account faculty members' increasing interest in partnering with research experts who do not fit their narrow definition of "researchers."

As a faculty member, Thiessen will continue her involvement with the Manitoba Food History Project, in one form or another, funded or unfunded. As staff members, Davies and Moore have less freedom to determine their involvement. So, the shape and scale of the next stage of the MFHP is uncertain at this point. What is certain is that we enjoyed working together, despite the unpredictability that accompanies any oral history project (and particularly one involving an old diesel food truck). As Moore has observed, "In the case of the Manitoba Food History Project, there is no guarantee that rain won't start to leak through the roof of the food truck, or that a generator or exhaust fan won't conk out for mysterious reasons, or that the interview won't be disrupted by unexpected guests."⁴⁶ The Manitoba Food History Truck's time has come to an end, but the Manitoba Food History Project itself will carry on.

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Disclosure Statement

No potential conflict of interest was reported by the authors.

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Notes

1 SSHRC is comparable to the United States' National Endowment for the Humanities (NEH).

2 Janis Thiessen, *Snacks: A Canadian Food History* (Winnipeg: University of Manitoba Press, 2017); Janis Thiessen, "From Faith to Food: Using Oral History to Study Corporate Mythology at Canadian Manufacturing Firms," *Oral History* 42, no. 2 (Spring 2014): 59-72.

3 Rebecca Sharpless, *Cooking in Other Women's Kitchens: Domestic Workers in the South, 1865-1960*, John Hope Franklin Series in African American History and Culture (Chapel Hill: University of North Carolina Press, 2010); Steven Penfold, *The Donut: A Canadian History* (Toronto: University of Toronto Press, 2008); Southern Foodways Alliance, <https://www.southernfoodways.org>; Culinarium Research Centre, <https://utsc.utoronto.ca/culinarium/food-studiesuniversity-toronto> (see also Culinarium Research Centre and Multicultural History Society of Ontario, "Mapping Scarborough Chinatown," <https://culinarium.digital.utsc.utoronto.ca>).

4 See, for example, the StoryCorps Mobile Tour (<https://storycorps.org/mobile-tour/>) and the Philadelphia Public History Truck (<https://phillyhistorytruck.wordpress.com/about/>).

5 Diversity Food Services is a joint venture of the University of Winnipeg's Community Renewal Corporation (UWCRC) and SEED Winnipeg (<https://seedwinnipeg.ca>), providing local sustainable food on the university campus as well as through their catering service (Spruce Catering, <https://www.sprucecatering.com>) while providing employment to new Canadians and Indigenous people (among others); see <https://www.diversityfoodservices.com> and <https://www.uwinnipeg.ca/food-services/>.

6 Nadia Jones-Gailani, "Qahwa and Kleiche: Drinking Coffee in Oral History Interviews with Iraqi Women in Diaspora," *Global Food History* 3, no. 1 (2017): 84-100.

7 For the growing literature on safety while conducting oral histories, see Erin Jessee, "Managing Danger in Oral History Fieldwork," *Oral History Review* 44, no. 2 (2017): 322-347; Liz H. Strong, "Shifting Focus: Interviewers Share Advice on Protecting Themselves from Harm," *Oral History Review* 48, no. 2 (2021): 196-215.

8 The Oral History Metadata Synchronizer (OHMS) is a tool for online access to oral histories, developed by the Louie B. Nunn Center for Oral History at the University of Kentucky Libraries; see <https://www.oralhistoryonline.org>, <https://ohms.uky.edu>, and Doug Boyd, "OHMS: Enhancing Access to Oral History for Free," *Oral History Review* 40, no. 1 (2013): 95-106.

9 See <https://www.esri.com/en-us/arcgis/products/arcgis-storymaps/overview>, <https://storymaps.arcgis.com>, and <https://www.esri.com/en-us/about/about-esri/overview>.

10 Janis Thiessen, "Canadian History Podcasts," *Acadiensis* 50, no. 2 (Autumn/automne 2021): 236.

11 Podcast apps include Apple, Google, Stitcher, Spotify, Podyssey, Audible, and Podcast Addict, to name a few.

12 Students in the business history course, most of whom had no history background and many of whom were new Canadians, had greater success with transcription if the length was limited. Ken Woodard had a similar solution to the student difficulties in producing oral history documentaries; see Ken Woodard, "The Digital Revolution and Pre-Collegiate Oral History: Meditations on the Challenge of Teaching Oral History in the Digital Age," *Oral History Review* 40, no. 2 (2013): 330. Douglas A. Boyd, Janice W. Fernheimer, and Rachel Dixon had the same conclusion regarding student production of OHMS indexes: "Students' involvement in the creation of indexes helps to both shape, represent, and

make others aware of the topics the interviewees discuss while also making the students more aware of the way such knowledge is produced"; see "Indexing as Engaging Oral History Research: Using OHMS to 'Compose History' in the Writing Classroom," *Oral History Review* 42, no. 2 (2015): 352. Dan Royles also discusses his use of OHMS in the classroom; see "Teaching Digital Humanities with Oral History: The *Staring Out to Sea* Oral History Project and OHMS in the DH Classroom," *Oral History Review* 43, no. 2 (2016): 408-420.

13 Jackson Anderson, "Camp Cuisine," Manitoba Food History Project Story Map (February 27, 2020), <https://www.manitobafoodhistory.ca/story-maps/2020/02/05-camp-food>; Laura Bergen, "Red Ember Pizza," Manitoba Food History Project Story Map (January 14, 2021), <https://www.manitobafoodhistory.ca/story-maps/2021/01/14/red-ember-pizza>; Michaela Hiebert with files from Taylor Dunn, Alex Essyens, Kari Fedusiak, Marco Freynet, Ben Giesbrecht, Brianna Jamieson, Matthew Klysh, Cassidy Miller, Duncan Mortimer, Aiden Romanow-Bear, Tyler Schmidt, and Shiyu Wang, "Crispy, Crunchy, Light and Snappy: The History of Old Dutch Chips," Manitoba Food History Project Story Map (October 26, 2021), <https://www.manitobafoodhistory.ca/story-maps/2021/10/26/old-dutch>; Madison Herget-Schmidt, "The Paddle Wheel Restaurant," Manitoba Food History Project Story Map (February 23, 2022), <https://www.manitobafoodhistory.ca/story-maps/2022/03/01/paddlewheel>; Benoit Morham and Matthew Csuk, "Selling Snacks," *Preserves* podcast episode 5 (June 4, 2019), <https://www.manitobafoodhistory.ca/preserves-pod/2019/06/04/ep-5>; Emily Gartner and Trent Brownlee, "Paul's Original Pizza Story," *Preserves* podcast episode 7 (May 21, 2020), <https://www.manitobafoodhistory.ca/preserves-pod/2020/05/21/episode-7-pauls-original>; Kyra Thiele and Kent Davies with research by Jaydi Overwater, "Trapping Liquor," *Preserves* podcast episode 9 (February 8, 2021), <https://www.manitobafoodhistory.ca/preserves-pod/2021/02/08/episode-9-trapping-liquor>.

14 Madison Herget-Schmidt, "Icelandic-Canadian Food in Manitoba," Manitoba Food History Project Story Map (August 14, 2018), <https://www.manitobafoodhistory.ca/story-maps/2019/10/23/icelandic-canadian-food-in-manitoba>; Brendan Dvorak, "A Cup of Coffee in the Desert," Manitoba Food History Project Story Map (October 24, 2018), <https://www.manitobafoodhistory.ca/story-maps/2019/10/23/coffee-in-the-desert>; Jackson Wayne Anderson, "Salsa and El Salvador," *Preserves* podcast episode 1 (May 24, 2018), <https://www.manitobafoodhistory.ca/preserves-pod/2018/05/24/ep-1>; Zachary Hamilton, "Burger Town," *Preserves* podcast episode 2 (August 23, 2018), <https://www.manitobafoodhistory.ca/preserves-pod/2018/08/23/ep2>.

15 Quinn MacNeil, "Chinese Canadian Cuisine," *Preserves* podcast episode 8 (January 25, 2021), <https://www.manitobafoodhistory.ca/preserves-pod/2021/01/25/episode-8-chinese-canadiancuisine>. Michaela Hiebert and Kent Davies, "Crums: Vol. 1," *Preserves* podcast episode 11 (December 14, 2022), <https://www.manitobafoodhistory.ca/preserves-pod/2022/12/14/episode-11-crums-vol1>.

16 Madison Herget-Schmidt, "A Perogy Story," Manitoba Food History Project Story Map (August 2, 2022), <https://www.manitobafoodhistory.ca/story-maps/2022/08/02/perogy>.

Perogy is perhaps the most common term used in Manitoba for the western Ukrainian *pyrohy*, eastern Ukrainian *varenyky*, and Polish *pierogi*.

17 The University of Winnipeg has a joint master's program in history together with the University of Manitoba; <https://umanitoba.ca/faculties/arts/departments/history/graduate/jmpinfo.html>. Scott Price, "1978 Safeway Strike," Manitoba Food History Project Story Map (March 8, 2021), <https://www.manitobafoodhistory.ca/story-maps/2021-03-08/safeway>.

18 Email to Janis Thiessen from Ian Vickers (Diversity Foods), September 6, 2017.

19 Email to Janis Thiessen from Ian Vickers (Diversity Foods), September 18, 2018.

20 Office of the Fire Commissioner, "Gas Inspection Report/Order to Remedy," September 18, 2018.

21 Email to Kelly Andreas (Diversity Foods) from Shannon (UC Trailers), February 27, 2019.

22 Email to Janis Thiessen and Ian Vickers (Diversity Foods) from Kelly Andreas (Diversity Foods), April 18, 2019.

23 The average winter temperature in Winnipeg is -20°C.

24 Mennonite Heritage Village, <https://mennoniteheritagevillage.com>.

25 UW Safe app, <https://www.uwinnipeg.ca/security/uw-safe-app.html>.

26 Oral historians at universities in Canada are governed by the Tri-Council Policy Statement: Ethical Conduct for Research Involving Humans—TCPS 2 (2018), https://ethics.gc.ca/eng/policy-politique_tcps2-eptc2_2018.html. For further discussion, see Anna Sheftel and Stacey Zembrzycki, "Who's Afraid of Oral History? Fifty Years of Debates and Anxiety about Ethics," *Oral History Review* 43, no. 2 (2016): 338-366.

27 For a description of the Tri-Council Course on Research Ethics, see tcps2core.ca/welcome.

28 Email to Janis Thiessen from Kent Davies, June 5, 2017.

29 For additional examples of Moore's photography for this project, see <https://www.manitobafoodhistory.ca/galleries-2>, and Kimberley Moore, "Frozen Frames: Preserved Images from the Manitoba Food History Project," *Canadian Theatre Review* 189 (Winter 2022, online feature), <https://ctr.utpjournals.press/ctr/189/online-feature>.

30 "Oral History Centre, University of Winnipeg," *Archive-It*, <https://archive-it.org/collections/4383>.

31 See the next section for a detailed discussion of this field course.

32 Email to Janis Thiessen from SSHRC Supplements Team, July 24, 2020.

33 Christopher Murakami and N. Lehrer, for example, describe the use of experiential learning in Chatham University's graduate food studies program, categorizing these experiences as field trips, hands-on agricultural and culinary skill building, food in the classroom, participant observation, key-informant interactions, and project-based learning. "Experiential Learning and Pedagogical Content Knowledge in a Graduate Food Studies Program," *Food, Culture and Society* 25, no. 1 (February 2002): 155.

34 Julian Agyeman, Caitlin Matthews, and Hannah Sobel, eds., *Food Trucks, Cultural Identity, and Social Justice: From Loncheras to Lobsta Love* (Cambridge, MA: MIT Press, 2017).

35 TCPS2 CORE Tutorial, <https://tcps2core.ca/welcome>.

36 Safe Work Manitoba is a division of the Workers' Compensation Board and exists to provide education on avoiding workplace injury and illness; <https://www.safemanitoba.com>.

37 Oral History Centre, University of Winnipeg, "Programming," <https://oralhistorycentre.ca/programming/>.

38 Email to Janis Thiessen from Brenda Giesbrecht (Winnipeg Public Libraries), May 9, 2018.

39 "Interested in Being Interviewed?," *Manitoba Food History Project*, <https://www.manitobafoodhistory.ca/would-you-like-to-be-interviewed-for-the-manitoba-food-history-project>.

40 Royden Loewen, professor emeritus and former chair in Mennonite studies at the University of Winnipeg.

41 Jackson Anderson, "Camp Cuisine," Manitoba Food History Project Story Map, February 27, 2020,

<https://www.manitobafoodhistory.ca/story-maps/2020/02/05-camp-food>; Laura Bergen, "Red Ember Pizza," Manitoba Food History Project Story Map, January 14, 2021, <https://www.manitobafoodhistory.ca/story-maps/2021/01/14/red-ember-pizza>; Emily Gartner and Trent Brownlee, "Paul's Original Pizza Story," *Preserves* podcast episode, May 21, 2020, <https://www.manitobafoodhistory.ca/preserves-pod/2020/05/21/episode-7-pauls-original>.

42 See team member Kimberley Moore's reflections on these circumstances in "Hitting Pause and Hitting Record: Remote Interviewing with Zencastr," *Oral History Review* blog post (June 5, 2020), <https://oralhistoryreview.org/podcasts/remote-interviewing-with-zencastr/>.

43 Jessica Abel, *Out on the Wire: The Storytelling Secrets of the New Masters of Radio* (NY: Broadway Books, 2015).

44 University of Winnipeg, "Brett Lougheed appointed Director of Oral History Centre," (March 26, 2019), <https://news.uwinnipeg.ca/brett-lougheed-appointed-director-of-oralhistory-centre/>.

45 This is ironic, given that when Davies proposed a podcast as an outcome for the SSHRC grant application, he had to explain to Thiessen that they were "like Netflix for radio."

46 Kimberley Moore, "Hitting Pause and Hitting Record: Remote Interviewing with Zencastr," *Oral History Review* blog post (5 June 2020), <https://oralhistoryreview.org/podcasts/remotointerviewing-with-zencastr/>.

Janis Thiessen is professor of history at the University of Winnipeg. She is the author of four books in oral history, including *NOT Talking Union: An Oral History of North American Mennonites and Labour* (McGill-Queen's University Press, 2016) and *Snacks: A Canadian Food History* (University of Manitoba Press, 2017). She is the coauthor, with Kimberley Moore, of a book about the Manitoba Food History Project (forthcoming from University of Manitoba Press).

Kimberley Moore is an adjunct professor and the Programming and Collections Specialist at the University of Winnipeg Oral History Centre. She teaches workshops in oral history, develops educational resources, assists in ongoing oral history projects, and manages the Oral History Centre's archival collections. Kim's areas of expertise are the preservation and accessibility of oral history collections. She is a collaborator in the Manitoba Food History Project and is the editor of the project's story maps, "Stories of Food in Place," and coauthor of a forthcoming book about the project from University of Manitoba Press. She has a bachelor of arts degree from the University of Winnipeg and a master of arts from Concordia University.

Kent Davies is an adjunct professor and technician at the University of Winnipeg Oral History Centre (OHC). He provides OHC members with the equipment, technical support, learning tools and resources needed to complete oral history research projects. He assists in the development and preservation of the OHC digital archive. He has an extensive

background in radio broadcasting and has served as a long-time board member of CKUW 95.9 FM. He is the producer of the podcasts, "Preserves: A Manitoba Food History Podcast," and "UWRQ: UWinnipeg Research Question." Davies is the primary researcher of the Harvest Moon Society Oral History Project and collaborator with the Manitoba Food History Project.

Appendix: Manitoba Food History Truck Field Course Syllabus, Policies, and Agreement Forms

University of Winnipeg
FIELD COURSE: THE MANITOBA FOOD HISTORY TRUCK
HIST-3504-730
COURSE SYLLABUS

Academic Year: Spring 2019
Time: 6-10 and 13-17 May 2019
Place: 2B23 and in the field
VW Date: 6 May 2019
Office hours: email for appointment

Instructor: Dr. Janis Thiessen
Office: 2B21
Email: ja.thiessen@uwinnipeg.ca
Phone: 204-786-9947
Web: <http://janisthiessen.ca>

The Department of History at the University of Winnipeg acknowledges that we live and work in the ancestral and traditional territories of the Anishinaabe, Assiniboine, Cree, Dakota, Métis, and Oji-Cree Nations. We also acknowledge that the discipline of history has been used to support programs of dispossession and assimilation directed against Indigenous peoples. Teaching and learning Indigenous histories allows us to confront colonial history as well as honour and respect the people who have called this place home for millennia.

COURSE DESCRIPTION

This course provides an introduction to food history, oral history, and public history. Students will conduct oral history interviews on the Manitoba Food History Truck, process them for archival deposit, and produce a public history project in Manitoba food history for possible publication. The first week of this course will be taught in classrooms at UW (5 classes of 3 hours each). Students will be divided into small groups for the second week, with instruction time of approximately 6 hours per day, to participate in field research trips, conduct archival research, and do research on the Manitoba Food History Truck.

OUTCOMES

Upon completion of this course, students should be able to:

- establish the historical significance of food history, oral history, and public history.
- identify continuity and change in the history of food in Manitoba.
- analyze cause and consequence in the history of food in Manitoba.
- evaluate differing historical perspectives of food history scholars.
- understand the ethical dimensions of the history of food.
- use primary source evidence to produce a public history project in Manitoba food history.

REQUIRED READING

Julian Agyeman, Caitlin Matthews, and Hannah Sobel, eds. *Food Trucks, Cultural Identity, and Social Justice: From Loncheras to Lobsta Love*. Cambridge MA and London UK: The MIT Press, 2017.

E-MAIL POLICY

Please note that my communication with you by email will be through your University of Winnipeg accounts. Students are reminded that they have a responsibility to regularly check their uwinnipeg

e-mail addresses to ensure timely receipt of correspondence from the university and/or their course instructors. Please email me at ja.thiessen@uwinnipeg.ca (I do not respond to emails sent through Nexus).

COURSE:

HIST-3504-730

FIELD COURSE: THE MANITOBA FOOD HISTORY TRUCK

Spring 2019

Policies and Senate Regulations

Breakdown of items that will be graded:

Item	Weight	Due Date
Participation	10%	Throughout the course
Test	20%	10 May
Oral history	30%	31 May
Public history research project	40%	31 May

The penalty for late or missed work is as follows:

Students are responsible to catch up on work missed when absent, including obtaining lecture notes from classmates (not the professor). Students unable to attend workshops or orientations or rotations (for whatever reason, including accessibility) are required to make their own arrangements with the instructor, the UW Oral History Centre, and/or the Winnipeg Public Libraries (as relevant) as soon as possible, on their own time, and at their own expense. Students are reminded that they may NOT submit assignments after the end of the semester without written permission from the faculty.

Participation will be graded as follows:

Students will complete the TCPS2 CORE Tutorial in class, and submit their certificate as proof of completion of this mandatory ethics training in oral history. Students will be trained in Safe Work Procedures, and will submit signed paperwork as evidence of completion of this mandatory training. When cooking, safe handling of knives and equipment, and active participation in all activities (including clean up) are required. Students are not required to eat or drink, but are expected to taste, touch, smell, and discuss.

The equipment authorized for the test is: NONE.

The numerical (percentage) range for letter grades is as follows:

Letter Grade	Numerical (%) Range
A+	90 and over
A	85-89
A-	80-84
B+	75-79
B	70-74
C+	65-69
C	55-64
D	50-54
F	Less than 50

The voluntary withdrawal date is the first day of class, so students WILL NOT RECEIVE ANY GRADES BEFORE THE VW DATE.

Please note that all topics listed on the outline may not be covered.

Work submitted for evaluation is to be typed in standard English, and to cite sources in Chicago style. Students must retain their research notes and drafts of assignments until the end of the course, and they must be prepared to show those notes/drafts on the request of the instructor. Students should be familiar with the university regulations on and penalties for academic misconduct (plagiarism). With the exception of signed consent/copyright forms, paper/email submissions of assignments will not be accepted: students are required to upload all written assignments to Nexus as Microsoft Office documents. In addition, the Oral History and the Public History Research Project must be submitted in person via password-protected and encrypted USB drive to the professor for deposit at the Oral History Centre Archives.

Students will be asked for identification when writing a test or examination.

The voluntary withdrawal date, without academic penalty:

- 6 May 2019

Please note that withdrawing before the VW date does not necessarily result in a fee refund.

Students are encouraged to see the professor/instructor before withdrawing from the course.

The University is closed for holidays: NONE.

Students with documented disabilities, temporary or chronic medical conditions, requiring academic accommodations for tests/exams (e.g., private space) or during lectures/laboratories (e.g., note-takers) are encouraged to contact Accessibility Services (AS) at 786-9771 or accessibilityservices@uwinnipeg.ca to discuss appropriate options. All information about a student's disability or medical condition remains confidential.

<http://www.uwinnipeg.ca/accessibility>

Please familiarize yourself with the University's Regulations & Policies section of the *Course Calendar*, including Senate appeals and academic misconduct (e.g. plagiarism, cheating):

<http://uwinnipeg.ca/academics/calendar/docs/regulationsandpolicies.pdf>. See also the University of Winnipeg library video tutorial "Avoiding Plagiarism": <https://www.youtube.com/watch?v=UvFdxRU9a8g>

The procedures for dealing with alleged academic misconduct are:

<http://pace.uwinnipegcourses.ca/sites/default/files/pdfs/publications/Academic%20Misconduct%20Policy.pdf>

All students, faculty and staff have the right to participate, learn, and work in an environment that is free of harassment and discrimination. The UW Respectful Working and Learning Environment Policy may be found online:

<http://www.uwinnipeg.ca/respect/>

Students may choose not to attend classes or write examinations on holy days of their religion, but they must notify their instructors at least two weeks in advance. Instructors will then provide opportunity for students to make up work examinations without penalty. A list of religious holidays can be found in the 2018-19 Undergraduate Academic Calendar.

Research Ethics. Students conducting research interviews, focus groups, surveys, or any other method of collecting data from a person, including family members, must obtain the approval of the appropriate ethics committee before commencing data collection. Exceptions are research activities in class as a learning exercise. For submission requirements and deadlines, see <http://www.uwinnipeg.ca/research/human-ethics.html>

ASSIGNMENTS

Test (20%)

The test will be based on any and all assigned readings, lectures, in-class presentations and activities, discussions, and audio-visual materials.

Participation (10%)

Students will complete the TCPS2 CORE Tutorial in class, and submit their certificate as proof of completion of this mandatory ethics training in oral history. Students will be trained in Safe Work Procedures, and will submit signed paperwork as evidence of completion of this mandatory training. When cooking, safe handling of knives and equipment, and active participation in all activities (including clean up) are required. Students are not required to eat or drink, but are expected to taste, touch, smell, and discuss.

Oral History (30%)

Students will prepare an oral history interview, conducted on the Food History Truck, for archival deposit. This includes completion of interview consent, copyright, summary, log, and metadata. Templates and instruction will be provided in class.

Public History Research Project (40%)

Students will incorporate their oral history interview and research into a public history project for possible publication as part of the Manitoba Food History Project. Further details will be provided in class.

COURSE OUTLINE AND SCHEDULE

With the exception of assignment deadlines, the outline and schedule below are approximate. Not all topics may be addressed, and their length and timing may vary. When it is necessary to cancel a class due to exceptional circumstances, I will make every effort to inform you via UWinnipeg email, as well as the departmental assistant and Chair/Dean so that class cancellation forms can be posted outside classrooms.

Monday, 6 May, 9:00-12:00, 2B23

Introduction to food history research

TCPS 2 CORE Tutorial and certification

NEXUS: Story Map info, podcasting info, manitobafoodhistory.ca examples

Tuesday, 7 May, 9:00-12:00, 2B23

OHC workshop: introduction to oral history

Decide whether you want to make a Story Map or a podcast episode

Wednesday, 8 May, 9:00-12:00, 2B23

Manitoba Food History Truck orientation and Safe Work procedures

Scheduling of activities for 13-17 May rotation

Thursday, 9 May, 2B23

OPTION 1 – 9:00-12:00 OHC workshop: Story Maps

OPTION 2 – 1:00-4:00 OHC workshop: podcasting

Friday, 10 May, 9:00-12:00, 2B23

Test

Monday, 13 May, TBA

Manitoba Food History Truck/OHC Archives/Winnipeg Public Libraries rotation

Tuesday, 14 May, TBA

Manitoba Food History Truck/OHC Archives/Winnipeg Public Libraries rotation

Wednesday, 15 May, TBA

Manitoba Food History Truck/OHC Archives/Winnipeg Public Libraries rotation

Thursday, 16 May, TBA

Manitoba Food History Truck/OHC Archives/Winnipeg Public Libraries rotation

Friday, 17 May, TBA

Manitoba Food History Truck/OHC Archives/Winnipeg Public Libraries rotation



MANITOBA FOOD HISTORY TRUCK

Participation in an interview on board the Manitoba Food History Truck is strictly voluntary.

Because culinary activities can present risks, the Manitoba Food History Project depends on you to use your good judgment and reasonable care for your own safety and the safety of others.

In advance of your interview, Project members will send you a list of staples and equipment available for your use on the Truck. You are responsible to provide any additional ingredients or cookware required for your proposed recipe.

While on board the Truck, please follow the directions of the Project members carefully. If you have any questions or concerns about your ability to safely use equipment on the Truck, please immediately alert a Project member.

In consideration for your participation in an activity on board the Manitoba Food History Truck, and by signing this form, you acknowledge, agree, and understand that your participation is voluntary and that you assume the risks associated with the culinary activity in which you will be participating. Such risks may include, but are not limited to, the risk of physical injury or harm. You and your heirs further agree to indemnify, save, and hold harmless the University of Winnipeg from any and all claims arising out of an injury, disability, or death resulting from your participation in activities on board the Manitoba Food History Truck. This waiver specifically includes any claims made by you or your heirs arising from the alleged negligent acts of members of the University of Winnipeg, its employees, agents, and any related entities.

We hope you enjoy your experience on board the Manitoba Food History Truck. Thank you.

PRINT NAME

SIGNATURE

DATE

RECORDING CONSENT AND RELEASE FORM

Re: _____ HIST-3504 MANITOBA FOOD HISTORY TRUCK _____

I hereby authorize University of Winnipeg and those acting on its behalf (collectively, "UW") to:

(a) record and transmit my image, likeness, voice, and/or presentation on and/or in a photographic, video, audio, digital, electronic, or any other medium;

(b) use, reproduce, modify, exhibit, and/or distribute any such recording, in whole or in part, in any medium now known or hereafter developed (including without limitation print publications, video tapes, CD/DVD, web sites, webcasts, streaming, and other Internet media), and for any purpose that UW may deem appropriate, including without limitation promotional or advertising efforts; and (c) use my name in connection with any such recordings or uses.

I understand that I shall have no right to inspect or approve any such recordings and uses and that all such recordings and uses, in whatever medium, shall remain the property of UW. I release UW and those acting pursuant to its authority from liability for any violation of any personal or proprietary right I may have in connection with all such recordings and uses. I have read and fully understand the terms of this release.

Signature: _____ Date: _____

Name: _____

Street Address: _____

City: _____ Province: _____

Postal Code: _____ Phone: _____



Date:

TRAC #:

Permission Request to Publish Student Work

PLEASE PRINT CLEARLY AND FULLY COMPLETE THE FORM. PLACE "NA" WHERE INFORMATION IS NOT APPLICABLE:

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Item title(s)/type HIST-3504 (Spring 2022) project

Item Format: podcast Student author / creator _____

Number of pages for reproduction all Number of pages for adaptation all

Please complete the section below and send a signed copy of this form to the faculty member or instructor, who will forward it to the Copyright Office. Please respond as soon as possible. Thank you.

FACULTY/INSTRUCTOR INFORMATION		
Please Print	Requestor Name: <u>Dr. Janis Thiessen</u>	Position: <u>Professor</u>
	Department: <u>History</u>	
If use of material is requested for use within a course please provide the following:		
Course Name: <u>NA</u>	Course #: <u>NA</u>	Term: <u>NA</u>

STUDENT COPYRIGHT PERMISSION RESPONSE			
Please Print Name: I _____ hereby grant The University of Winnipeg			
permission to use the above item(s) as requested.			
		<u>NA</u>	<u>NA</u>
Student signature	Date	Parent/Guardian signature (if student under 18)	Date

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THE UNIVERSITY OF
WINNIPEG



CONSENT FORM

You are invited to participate in a research study on **Manitoba Food History** conducted by Janis Thiessen (Associate Professor of History at University of Winnipeg), who may be reached at Ja.Thiessen@uwinnipeg.ca or 204-786-9947. You will have the opportunity to share your story with a broader public, thereby gaining a shared understanding of Manitoba Food History. We want to learn what stories you tell about your experiences and how those of business owners, employees, suppliers, and consumers differ from each other. One of the main goals of the project is to create an archive of oral stories that will serve as a permanent record of the memories, contributions, and experiences of those in Manitoba Food History.

This study is based on **life history interviews**. The interviews usually consist of two parts. In a first part, you will be asked to tell your life story as extensively as you wish. In a second part, you will be asked questions about your memories of and involvement in Manitoba food history. The interview usually lasts 1-2 hours, and will be recorded on high-quality digital audio. The interviews will be used to inform publications such as articles and books, in websites and online archives, exhibits, plays, artwork, other forms of dramatization, and public talks.

You will be invited to share any documents and photos you possess that are relevant to this history project. Your interview, and any other documents provided, will be stored on file folders and a hard drive in a locked filing cabinet in Janis Thiessen's office at the University of Winnipeg until 2020. You will have the option to have your interview preserved in the University of Winnipeg Oral History Centre Archive after the project has ended. If you choose not to have your interview preserved, your interview, as well as any related documents, will be destroyed.

Risks associated with participation are minimal. On occasion, people choose to share stories that may jeopardize their employment. If you choose to share such a story, we will anonymize your interview: changing your name, removing the location and date of the interview, and removing any other identifying information (such as job title or other details). There are, however, significant benefits to participation. Manitoba's food history is largely unknown. Participation in this project provides the basis for writing this history and making the experiences of those in this industry better known to the public. We have found that, in past oral history projects, some participants enjoyed sharing their life stories with their children, grandchildren, other relatives, and friends who did not know much about their lives. Past participants have also experienced the telling of their life story to be an enriching experience.

Research site is located at your place of work, under the jurisdiction of Manitoba public health. We are taking all safety precautions to reduce the risk of spread of COVID-19 and expect you to follow public health directives as well.

Please note that your participation is voluntary. You may refuse to answer any question(s) during the course of the interview and are free to stop participating in the study at any time, without consequence, before the publication or dissemination of research results.

If you have any questions about the research and/or wish to receive a summary of the study's results please contact Janis Thiessen. If you have any concerns about the way this study is conducted, please contact Janis Thiessen, or the University Human Research Ethics Board (UHREB; 204-786-9058; ethics@uwinnipeg.ca).

Below, please indicate whether or not you consent to this interview process by initialing the appropriate option.

Please check one

- I do agree to be interviewed as described above.
- I do not agree to be interviewed as described above.
- I do agree to have the interview recorded.
- I do not agree to have the interview recorded.
- I do agree to have my name used in publications resulting from this research project.
- I do not agree to have my name used in publications resulting from this research project.

If you have indicated that you do not wish to have your name used, provide a pseudonym below:

Additional Comments: _____

Participant's Name: (please print) _____

Participant Signature: _____ Date: _____

Interviewer's Name: (please print) _____

Interviewer Signature: _____ Date: _____

Project Leader's Name: (please print) _____

Project Leader Signature: _____ Date: _____

A copy of this consent form will be provided to you. Thank you for your support