

POINTE-À-CALLIÈRE

Dinner is Served!

The Story
of French
Cuisine



Exhibition
from June 6 to
October 13, 2019



Le Dressage du faucon tapestry

Wool
Length: 403 cm
Southern Netherlands, c. 1470

Montreal Museum of Fine Arts,
Purchase, D. W. Parker Fund
Photo: Montreal Museum of Fine Arts



Reproduction of a krater from the Hildesheim Treasure

In 1868, a trove of 70 pieces of silverware and gold-plated silverware dating from the 1st century CE was found in Hildesheim, Germany. In the banquets of antiquity, wine was diluted with water in a "krater."
Silver-plated metal
Christofle, c. 1869

Christofle Heritage

Photo: Gwénaëlle Dauricourt



Aquamanile (water vase)

Was used to wash hands.
Bronze
Length: 48 cm
Lower Saxony, 14th century

Musée de Cluny - Musée national du Moyen Âge

Photo: Jean-Gilles Berizzi
© RMN-Grand Palais / Art Resource, NY



Trick pitcher

The base of this "trick pitcher" conceals two tubes that allow two different liquids to be served. A "drinking game" that also demonstrates the quality of Saintonge ceramics, sometimes referred to as demi-luxe.
Enamelled earthenware / Height: 25.8 cm
Saintonge, 16th century

Écouen, musée national de la Renaissance

Photo: Benoît Touchard.
© RMN-Grand Palais / Art Resource, NY



Treasure of Pouilly-sur-Meuse

The treasure of Pouilly-sur-Meuse is a collection of 31 pieces of finely wrought silverware dating from the late 15th and 16th centuries, discovered by accident in 2006 in France's Lorraine region. It is the oldest set of family tableware in France from the Renaissance.

Collection palais des ducs de Lorraine - Musée lorrain, Nancy

Photo: Patrice Buren

EXCEPTIONAL PIECES AND OBJECTS



Plate : boar hunt
Faïence, underglaze decoration
Diameter: 42 cm
Talavera della Reina manufactory, 17th century

Musée national Adrien Dubouché, Limoges - Cité de la céramique, Sèvres et Limoges
 Photo: Jean-Gilles Berizzi.
 © RMN-Grand Palais / Art Resource, NY



Bosom basin or "breast bowl"
 Legend has it that this bowl was moulded from Marie-Antoinette's breast.
 Jean-Jacques Lagrenée, Jr. (1739-1821)
Hard-paste porcelain
Bowl diameter: 13.5 cm
Manufacture royale de Sèvres, 1787

Musée national de céramique, Sèvres - Cité de la céramique, Sèvres et Limoges
 Photo: Martine Beck-Coppola. © RMN-Grand Palais / Art Resource, NY



Goblet with Etruscan handles and saucer,
 typical of neo-classical tastes.
 Marie-Antoinette's dairy at Rambouillet
Hard-paste porcelain
Goblet height: 6.9 cm
Manufacture royale de Sèvres, 1787

Musée national de céramique, Sèvres - Cité de la céramique, Sèvres et Limoges
 Photo: Martine Beck-Coppola.
 © RMN-Grand Palais / Art Resource, NY



Terrine in the shape of a pheasant
 Trompe-l'oeil was all the rage in the 18th century.
Tin-glazed faïence
Paul Hannong manufactory, Strasbourg, c. 1750

Musée national de céramique, Sèvres - Cité de la céramique, Sèvres et Limoges
 Photo: Thierry Ollivier.
 © RMN-Grand Palais / Art Resource, NY



Mauresque service with rice grain and jours cloisonnés decoration. Tureen and tray, gravy boat and tray, jam dish, salad bowl, cup and saucer.
Hard-paste porcelain
 Pouyat manufactory, Limoges

Musée national Adrien Dubouché, Limoges - Cité de la céramique, Sèvres et Limoges

Photo: Hervé Lewandowski.
 © RMN-Grand Palais / Art Resource, NY



L'union fait le succès, coffee pot

Foreshadowing art nouveau, this coffee pot won the grand prize at the 1880 exhibition of the Union centrale des Arts décoratifs and the gold medal at the Exposition de l'art du métal in Paris.

Model by Albert-Ernest Carrier-Belleuse (1824-1887)
 Silver-plated metal, ivory
 Christofle, 1880

Christofle Heritage

Photo: DR



Centrepiece

In the 19th century, huge banquet tables could feature majestic centrepieces, which might be decorated with candles, fruit, or flowers.

Silver-plated metal
 Length: 2.05 m
 Christofle, Second Empire

Mobilier national

Collection du Mobilier national
 Photo: I. Bideau



Jam dish and 12 spoons with the monogram P.C.,
[Silversmith] Quentin Baschelet, Paris
1819/1838,

Paris, musée des Arts décoratifs
© MAD, Paris / Jean Tholance

Travel kit with Charles-Maurice de Talleyrand-Périgord's coat of arms.
This kit belonged to the diplomat Charles-Maurice de Talleyrand-Périgord, who said "A diplomat's most valuable aide is his cook." The 17-piece silver-gilt kit includes a round vegetable dish, utensils and knife, saucer, strainer, coffee spoon, cheese and fruit knife, pourer, egg spoon, and spatula.
Oak, copper alloy, chamois leather, silver-gilt, ivory, steel
Box length: 37.5 cm
France, 19th century

Collection Émile Hermès, Paris
Photo: Studio Philippe Sébert



Le thé
This painting was drawn in 1874 for reproduction on high-warp tapestries made at the Gobelins manufactory.
Height: 3 m
Creation: Alexis-Joseph Mazerolle (1826-1889)

Mobilier national
Photo: I. Bideau

Crystal chandelier, Royal Horizontal model, 18 lights

It was illuminated by the "electricity fairy" rather than candle flames.
Diameter: 140 cm

Cristallerie de Saint-Louis



À la gloire de la cuisine française scarf

This Hermès scarf, designed by Robert Dumas, son-in-law of Émile Hermès, during World War II (1939-1945), was meant to mock the enemy. In the centre, a re-working of a drawing by Antonin Carême in which the chef depicts the toque he invented (worn by the right-hand figure).

Silk twill
 Width: 90 cm
 Robert Dumas
 1945

Hermès, Paris

Photo: Studio des Fleurs



Gold medal of the Académie culinaire de France

The medal depicts the face of Carême, one of the most important chefs in the history of French cuisine. The L'Académie culinaire holds one of France's most prestigious cooking competitions.
 Diameter: 5 cm

**Pointe-à-Callière, Montréal
 Archaeology and History Complex**

Photo: Paul Litherland

Terrine in the shape of a boar's head

18th-century trompe-l'oeil

Musée du Louvre

**Held by the Musée national de céramique,
 Sèvres - Cité de la céramique, Sèvres et Limoges**

Photo: Martine Beck-Coppola,
 © RMN-Grand Palais / Art Resource, NY



Le Jeu de l'écharpe centrepiece

These graceful dancers are from the magnificent *Jeu de l'écharpe* centrepiece, which the Manufacture nationale de Sèvres commissioned from sculptor Agathon Léonard (1841-1923) in 1897 and which was a sensation at the 1900 Exposition universelle in Paris.

Editions between 1906 and 1914

Agathon Van Weydeveldt (Léonard) (1841-1923)

Musée national de céramique, Sèvres - Cité de la céramique, Sèvres et Limoges

Photo: Martine Beck-Coppola

© RMN-Grand Palais / Art Resource, NY



Miss Balù table and Dr. Glob chair

By designer Philippe Starck.

Table. Sheet-moulded polypropylene composite, moulded polypropylene.

Height 72 cm. 1988 (example c. 1995)

Chair. Tubular steel, polypropylene.

Height: 73 cm. 1988.

Produced by Kartell, Milan

Montreal Museum of Fine Arts, Liliane and David M. Stewart Collection

Photo: Jean-François Brière

Coffee/tea pot, sugar bowl, and cup from the Or-Éole service,

designed by Jean-Charles de Castelbajac (b. 1949).

Hard-paste porcelain

Ancienne Manufacture Royale, Limoges, 1995

Musée national Adrien Dubouché, Limoges - Cité de la céramique, Sèvres et Limoges

Photo: Michel Urtado

© RMN-Grand Palais / Art Resource, NY



1st

COURSE

ANTIQUITY

LITTLE-KNOWN FACTS AND STORIES ABOUT THE EVOLUTION OF FRENCH CUISINE

In this time period, people would eat while lounging in rooms filled with beds. Dishes were placed on low tables and eaten with the fingers.

The oldest recipe book in the West is attributed to Apicius (born in 25 BCE), who was famous for cooking sow's teats or stews with nightingale tongues.

2nd

COURSE

THE MIDDLE AGES

Trenchers - or thick slices of four-day-old bread - were used as dinner plates in the Middle Ages.

During grand banquets, dozens of dishes were placed on the table every twenty minutes and then removed to leave room for more. These simultaneous courses would later be called *service à la française* ("service in the French style").

In the Middle Ages, those in power prized the peacock above all fowl. Once cooked, the bird would be covered again with its own feathers - or gold leaf - and its tail spread out.

3rd

COURSE

THE RENAISSANCE

Forks and individual place settings made their foray into the dining room in this period. Gradually, forks gained ground and won over mouths, and its tines grew from two to three and then to four.

Napkins also became more common. Princes had scented ones and used a new napkin with each course.

Baron d'Ognon, the chief of protocol for four 16th-century French kings, would zealously assign lords to specific seats during a ceremony, which annoyed those who had to get into his strict formation, also known as "*en rangs d'Ognon*" in French.

Green beans, sweet peppers, hot peppers, and squash all found their way into French cuisine at this time. The tomato - thought to be a fruit of the Devil based on its appearance alone - was spurned until the 19th century.

According to legend, Louis de Béchameil, the *maître d'hôtel* of Louis XIV, is the one who invented – what else? – Bechamel sauce.

Although long rebuffed, root vegetables and early seasonal produce such as cauliflower, peas (which became all the rage at Versailles), and asparagus received their place of honour at the table.

In this period, people had dinner parties in their bedrooms, as the dining room still did not exist in the 17th century.

Introduced in Renaissance Europe by Portuguese ships arriving from Japan and China, tea became a divisive product among French aristocrats. For some, it was a cure for almost all ailments. For others, it was the cause of a thousand ailments...

In translucent and delicate cups, aristocrats enjoyed exotic drinks, such as hot chocolate, coffee and tea, which were introduced to the Court in the previous century.

At the café Le Procope, writer and philosopher Voltaire (1694-1778) would drink about 50 cups of coffee a day! The beverage was not as strong as it is today and was made by running boiling water over a sock filled with ground coffee.

Butter, now an essential ingredient, gave rise to new sauces, creams and puff pastries, and dishes became more and more decadent and delicious.

Table utensils started becoming specialized, and meals took on new sophistication. Everything was carefully planned out: the order of courses, the variety and symmetric layout of the dishes based on shapes and colours, and even the guests' social status.

During the Seven Years' War, agronomist and pharmacist Antoine Parmentier (1737-1813) discovered that potatoes were a good food source. However, people were wary of this tuber, as its skin looked like it could spread leprosy or the plague.

4th

COURSE

17th CENTURY

5th

COURSE

THE ENLIGHTENMENT

6th

COURSE

19th CENTURY

Many master chefs who worked for the nobility (and whose employers had been executed) opened restaurants that became the new sanctums for the bourgeoisie in power. At the start of the 19th century, Paris had 600 restaurants; in 2017, there were 18,000 in the city and its surrounding areas.

The term “gastronomy” entered the French lexicon. People were no longer content to simply write down recipes or instruct on table manners. They talked about what food to eat and how to eat it.

Marie-Antoine (Antonin) Carême, called the “Cook of Kings and King of Cooks,” left behind seminal cookbooks and created the chef’s hat by adding cardboard to the bottom of the cook’s bonnet.

Prince Kourakine, Russian Ambassador in Paris from 1808 to 1812, is said to have created a revolution by receiving his guests as though at the Czar’s court. Instead of bringing all dishes out at once, the servants would offer them to guests one after the other. The result was quicker service, fewer service staff, the same foods offered to everyone, and hotter dishes. It would take almost 80 years for this “Russian-style service,” as it was called in France, to become widespread.

Several great writers created their own recipe journals or cookbooks, such as Alexandre Dumas (1802-1870), George Sand (1804-1876), Claude Monet (1840-1926) and Colette (1873-1954).

7th

COURSE

20^e SIÈCLE

The 1960s and 1970s saw the emergence of *nouvelle cuisine*. Eminent chefs, such as Paul Bocuse, Alain Senderens and Michel Guérard, turned to local products in their regions.

In 1933, Eugénie Brazier and Marie Bourgeois were the first women to receive three Michelin stars. The Michelin guide was launched in 1900 to provide rare motorists at the time with the addresses of reliable mechanics. In 1926, it began awarding restaurants its star ratings as well.

In the late 1980s, as *nouvelle cuisine* was reaching the end of its heyday, French physical chemist Hervé This and English physicist Nicholas Kurti studied the physical and chemical transformation of food and developed molecular gastronomy.



Willy Ronis, *Parisian boy*, 1952

Photograph excerpted from the exhibition *Manger à l'oeil* (Marseille, 2018), with the kind permission of the Musée des civilisations, de l'Europe et de la Méditerranée (Mucem).

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The number-one rule of nouvelle cuisine was respect for the product. In the new century, another rule has come into play: respect for the environment, as advocated by chefs Alain Ducasse and Thierry Marx.

The French spend 133 minutes of their day eating and drinking, compared to 65 minutes for Canadians (OECD, 2017), and they eat 75% of their meals at home (INCA 3, Anses, 2017).

One out of two French people occasionally take photos at the table, while 9 out of 10 say that food is one of their interests. ("Les Français, l'art de la table et leur lien à la restauration" Food Service Vision, 2018)

In 2010, the gastronomic meal of the French was inscribed on the list of the intangible cultural heritage of humanity, a well-deserved recognition for this cuisine with deep roots and this true social practice.

The top 20 dishes of the French:

SAVOURY: Duck magret - Mussels and fries - Royal couscous
 Veal blanquette - Rib roast - Leg of lamb - Steak frites
 Beef bourguignon - Raclette - Stuffed tomatoes
 (Gastronomie France, 2017)

SWEET: Molten chocolate cake - Crêpes - Chocolate mousse
 Floating island - Apple pie - Tiramisu - Crème brûlée - Profiteroles
 Millefeuille - Strawberry pie
 (Leslie Gogois, *Les 100 plats préférés des Français*, 2015)

7th
 COURSE
 20th CENTURY

8th
 COURSE
 21th CENTURY

CULTURAL ACTIVITIES FOR FAMILIES AND FOODIES

As part of the exhibition *Dinner is Served! The Story of French Cuisine*, Pointe-à-Callière has organized a trove of fun activities that will tantalize your taste buds this summer!

June 6 - Launch of the Urban Space

Come to our outdoor French pop-up bar to have a drink while listening to the sounds of Gigi French in the heart of Old Montréal. Try your hand at pétanque at Pointe-à-Callière's outdoor court, or get your portrait done by a caricaturist. Place D'Youville between the Old Custom House and Saint-François-Xavier Street will be pedestrian-only until September 3.

July 14 - The Great Bastille Day Table!

The Museum is celebrating the French national holiday on July 14 from 12 pm to 5 pm with a big picnic outside! Bring your lunch or buy one from a vendor on site. French wine, cocktails and pastis will also be sold at our pop-up bar. To add some French flair to your picnic, enjoy a game of pétanque to the sound of French music played by two accordionists, or get your family to take a workshop to make a chef's hat or a French "cockade." Also, entry to the Museum is 50% off for anyone who can show proof of French citizenship!

July 21 - Culinary Origami Workshop

For this culinary origami workshop, children will join Miss Cloudy to make paper creations inspired by French gastronomy!

July 28 - My Candy House

Do you consider yourself the handy type? At this workshop, young and old alike can build a house out of sugar cubes!

August 11 - Salt Painting Workshop

Join this collective workshop and create lacework in salt!

August 18 - The Art of Gastronomy

Pointe-à-Callière is celebrating the culinary arts with two creative arts workshops. Éliane Berdat will run a watercolour workshop inspired by 17th-century herbariums, while Atelier C will organize a collage workshop based on the work of Arcimboldo, a painter who created portraits with plants, fruits and vegetables.

Wine Club

Pointe-à-Callière is organizing a Wine Club this fall that will include three sessions, given in collaboration with réZin, that will teach you about different grape varieties and wine regions. This is a paid activity.

ITHQ Cocktail Reception

This fall, ITHQ students will create and serve delicious themed hors d'oeuvres for the Pointe-à-Callière Foundation cocktail reception. Check our calendar!

Lectures on French gastronomy will also be held in the fall. For more details, visit www.pacmusee.qc.ca/calendrier.

THE FRENCH GASTRONOMIC MEAL ON INSTAGRAM

During the exhibition *Dinner is Served! The Story of French Cuisine*, Pointe-à-Callière, TV5 Québec Canada and TV5MONDE will offer special content on the exhibition with a series of weekly Instagram stories. Discover intriguing objects from French cuisine, cooking idioms, historical anecdotes, and French recipes from every time period. Follow @pointeacalliere, @tv5.ca or @tv5monde from June 6 to October 13 to make delicious discoveries!



POINTE-À-CALLIÈRE

Montréal Archaeology
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