Abstract
Food is often an intrinsic element of national identity and pride, but articulating what constitutes a Canadian cuisine has proven elusive. The challenge lies in the absence of a coherent hegemony, an absence arising from a diverse immigrant population and a political tradition that respects its differences. Nonetheless, the notion of a Canadian cuisine finds expression in the country’s public and private institutions, in the way that recipes originating elsewhere have been interpreted, and in the use of native ingredients and practices.

Résumé
L’alimentation est souvent un élément intrinsèque d’identité et de fierté nationale. Toutefois, définir ce qui constitue la cuisine canadienne s’avère difficile. Le défi réside dans l’absence d’une hégémonie cohérente, absence due à la population immigrante diversifiée, et à la tradition politique respectant les différences qui en découlent.
Néanmoins, la notion de cuisine canadienne se manifeste dans les institutions privées et publiques du pays, grâce à des recettes en provenance d’autres pays qui ont été modifiées, mais aussi à travers des coutumes et des produits locaux.

Biographical notice

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