bouillon ['bufjɑn *or* 'bujɑ; *French* bu'jõ] *n.* [< Cdn F < F "broth"] a kind of stew.

1887 *Senate Report* 170: In the palmy days when meat was plentiful, the Indians were in the habit of collecting this root [wild turnip, or buffalo root]; as well as being eaten fresh, they used to pound it up and dry it, when it resembled arrow-root; it was then used in thickening their bouillon. **1903** WHITE *Forest* 345: . . . big, medium, and little fellows [trout] mingled in component of the famous North Country *bouillon*, whose other ingredients are partridges, and tomatoes, and potatoes, and onions, and salt pork, and flour in combination delicious beyond belief.

A dictionary of Canadianisms on historical principles by Walter Avis (1967)

booya n, also attrib |'bujɑ| Also sp *booyah, booyaw, bouja, boulyaw, boyou* [CanFr < Fr *bouillon* broth, soup; see *DCan bouillon*] **MI, WI, MN**

A kind of stew.

1938 FWP *Guide MN* 256, Those of Polish descent, who predominate in the western part of the city [=St. Cloud], delight in colorful church festivals at which they feast on *bouja* (meat and vegetable stew) of their ancestors. **1949** Brown *Amer. Cooks* 414, Hunters in the Michigan woods practically live on a kind of hunter's stew which is called variously, "boulyaw," "boyou" or "booyaw." **1950** *WELS Suppl.* 1 Inf, **csWI**, Booya—A stew, usually made with wild game, especially rabbit or squirrel meat, pieces of the meat left in the broth; 1 Inf, **cnWI**, Booya—stew made for a large gathering at which each one contributes some ingredients. Contains meat and vegetables. **1965** *Bee* (Phillips WI) 19 Aug 1/4, Following the meeting a lunch of chicken booya was served and card games were played. **1968** *DARE* (Qu. H45) Inf **WI52**, Chicken booyah ['buja]—it's like a stew. **1978** *DARE* File **seMN**, [On a flyer announcing a picnic:] American Legion Annual "All Beef" Booya Feed. Bring the whole family. **1983** *Milwaukee Jrl.* (WI) 13 Mar state sec 1 **nwWI**, Booyah, that delicious north-country soup made with chicken, veal, beef and lots of vegetables and things, was the main course as members of the Cozy Corners Snowmobile club of Moose Junction held their annual winter picnic.

Dictionary of American Regional English by Frederick G. Cassidy (1985)

Abbreviations: DCan: Avis, Dictionary of Canadianisms

Newspapers:
Sioux City Journal, Sioux City, Iowa, Nov 27 1891: "It was done up in a sort of Irish stew, which the landlord, a French-Canadian, called 'booyah' ..."

The Saint Paul Globe, Saint Paul, Minnesota · July 20, 1895 and also Vernon County Censor Viroqua, Wisconsin · July 31, 1895 (same article/reprint): The article is about the Chippewa Indian gatherings in NW WI; "'booya' soup, which quenches the hunger of the most fastidious."

Door County Advocate Sep 23, 1880: "They camped out on the beach, and having obtained a lot of fish heads and guts, they made a kind of broth of abominable things in Indian parlance called boo-yah, which they seemed to relish hugely..."

Door County News May 29, 1921: About the Elks club "They returned to the club house, where they were treated to a chicken booyah.."

Port Lite (Door County) Oct 5, 1941 Theresa's Taven ad: "Chicken Booya Every Sat Night, on County C, Little Sturgeon" Door County Advocate Oct 10, 1941: Husby's Place ad, "10 cents Chicken Booya"

Green Bay Press Gazette Oct 14, 2007 “And now the real story of chicken booyah”
Green Bay Press Gazette Jun 1, 1982 “Well-known city booyah chef Bob Baye dies”
Green Bay Press Gazette Jun 20, 1979 Meet the ‘Booyah King’
Green Bay Press Gazette Jun 23, 1982 “Bob Baye’s booyah recipe”

Books:

Excerpt from: "We gather together : food and festival in American life" 1988, Chapter 11: "It's All from One Big Pot": Booya as an Expression of Community" by Anne R Kaplan (This concerns the Minnesota area):

From page 172 "Most people trace booya to the French-Canadian fur traders who supposedly sustained themselves by stewing up vats of whatever wild game and vegetables were on hand."

From "Flavor of Wisconsin: An Informal History of Food and Eating in the Badger State" by Harva Hachten and Terese Allen 2013:

"According to Janet Gilmore, folklore professor at the University of Wisconsin-Madison, booyah is, like the Door County fish boil, a boiled dinner tradition in the Great Lakes region that may be related to the 'one-pot' boiled meals that the area's first peoples prepared. They likely shared this fare with missionaries and French fur traders, who used their own terms to describe the souplike concoctions they tried. Indeed, the telltale word, booyah, which is spelled in various ways and also is the name for other types of one-pot meal traditions around the region, may have a French connection: it looks and sounds like bouilli -a root word in many boiled or soup

like French dishes. Perhaps this is part of the reason, then, that the French-speaking Walloons of northeastern Wisconsin claim booyah as their own."

"Fresh Market Wisconsin: Recipes, Resources and Stories Celebrating Wisconsin Farm Markets and Roadside Stands" 1993 by Terese Allen

The Booyah Invention: A History of the Chicken Booyah Phenomenon
Voyageur Magazine Vol 43, No 1 (Summer/Fall) pages 12-18

https://www.greenbaypressgazette.com/story/news/2015/11/19/getting-bottom-booyah/75528814/

https://whoonew.com/2013/10/the-real-reason-we-call-it-chicken-booyah-in-wisconsin/