

Greater Midwest Foodways Alliance

"Stuffed: A Journey of Midwest Sausage Traditions"

In celebration of the best of the wurst from Cozy dogs to Chicago Style dogs, from the Mother-In-Law Tamale dog to the smoked varieties, it's all going to be uncovered.

Saturday, September 15, 2007

9° AM —4 PM

Kendall College
900 North Branch Street, Chicago
(West of Halsted Street, North of Chicago Avenue)
FREE PARKING

The new Greater Midwest Foodways Alliance (GMFA), www.greatermidwestfoodways.com, will celebrate the curious and delicious story of sausage at their inaugural public event. Stuffed: A Journey of Midwestern Sausage Traditions, will take place Saturday, September 15th at Kendall College in Chicago. The event is sponsored in part by Oxford University Press, and their essential new volume *The Oxford Companion to American Food and Drink*, which explores great Midwestern food traditions, will be introduced at the symposium.

The GMFA is excited to bring together producers, scholars and aficionados of this famous foodstuff that has been so important in building cultural identities, commerce, and cuisines across the American Midwest. Food enthusiasts from across the Midwest and anyone interested in learning more about the region's rich food traditions are invited to attend.

In a celebration of the best of the wurst, there will be presentations on smoked hot dogs, corn dogs, Coney dogs and, of course, bratwurst. A hot dog lunch will be provided for all attendees featuring regional styles of hot dogs. In addition, guests will learn the innards and outs of sausage traditions from across the Midwest. The Windy City's own unique hot dog heritage will be represented by Chicago-style dogs, Maxwell Street Polish and the Mother-In-Law, a tamale in a hot dog bun with chili or Chicago hot dog style toppings.

Noted hot dog historian and Roosevelt University Professor Emeritus, Bruce Kraig; Andrew Smith, General Editor of the *Oxford Encyclopedia of Food and Drink in America*; and Iowa State University Professor Emeritus specializing in sausage and processed meat, Bob Rust, will focus on historical traditions. Manufacturers — some local, some large — will discuss the secrets of making of sausage.

The GMFA symposium is presented in partnership with Kendall College and the Culinary Historians of Chicago. It is the first event from the Greater Midwest Foodways Alliance, a collaborative effort that is dedicated to celebrating a diverse region's rich food traditions.

Too often the culinary cultures of the Midwest have been overlooked or taken to be white bread American, says Kraig, who launched the organization. In fact, our wide land is filled with fascinating regional and local cultures and cuisines. The Greater Midwest Foodways Alliance celebrates all that makes the Midwest familiar and, at the same time, distinctive.

The Greater Midwest Stuffed: A Journey of Midwestern Sausage Traditions, will be held at Kendall College, 900 North Branch, Chicago, Illinois, September 15, 2007 from 10:00 am to 4:00 pm. For registration by phone, please contact Barbara Olson at 708-788-0338 or email greatermidwestfoodways@gmail.com. Advanced Registration is \$30 (Students \$20) before September 1st. After September 1st and at the door, admission is \$35. Lunch is included in the program. (Students \$20) before September 1st. Admission at the door is \$35. Lunch is included in the program.

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- 9:00-10:00 Arrival and registration: coffee, tea and pastries served
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- 10:00-10:45 **Keynote Address**
Andy Smith, Editor-in-Chief of the *Oxford Encyclopedia on Food and Drink in America*, on sausage in the US
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- 10:45-11:00 Break
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- 11:00-12:15 **Chicago Sausage Traditions**
- Barbara Olson, retired hot dog stand manager, on the Chicago hot dog
 - Leonard Slotkowski, former owner of Slotkowski Sausage, on Polish Sausage (invited)
 - Peter Engler, Research scientist and amateur food historian on the Mother in Law, a Southside Sausage Surrogate.
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- 12:15-12:30 Introduction to the Greater Midwest Foodways Alliance
- 12:30-1:15 Lunch: Vienna Beef hot dogs, corn dogs, Coney dogs, bratwurst and other regional sausage specialties
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- 1:15-2:45 **Making Sausage**
- Robert E. Rust, Professor Emeritus of Animal Sciences at Iowa State University, on the art and science of sausage
 - Randy Ream, owner of Ream's Elburn Meat Market in Elburn, Illinois, on small-scale sausage production,
 - Vienna Beef Sausage Speaker, Chicago, Illinois, on large-scale sausage production
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- 2:45-3:00 Break
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- 3:00-4:00 **Sausage Across the Midwest**
- Buz Waldmire, of Cozy Dog in Springfield, Illinois, on corn dogs
 - Trudy Paradis, author of *Milwaukee Germans: Their History, Their Food*, Wisconsin bratwurst and sauerkraut
 - Yvonne Lockwood, Ph.D., Curator of Folklife, Senior Academic Specialist, Michigan State University Extension, on Coney Dogs

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Neighborhood Hot Dog Roundup

Greater Midwest Foodways Alliance seeks to gather information on regional hot dog variants as well as other encased meat sandwiches. Let the world know your very favorite hot dog style whether you make it at home or from your local stand. Tell us a story of 100 or so words what your favorite hot dog has meant to you with details on the ingredients and how it is assembled. A picture (preferably digital image sized to 600x450 pixels) of your favored hot dog, your local stand (with address) and comments on this hot dog s provenance.

Email submissions to info@GreaterMidwestFoodways.com are highly preferred. Deadline for entries is September 31st. All qualifying submissions will be included in an online hot dog gallery that we ll share with the world by way of our website, www.GreaterMidwestFoodways.com . (By the way, when you send your hot dog anecdote our way, you grant us the right to publish it free of charge, both online and as printed text.). Otherwise mail your submission to: Greater Midwest Foodways Alliance, 280 Laurel Avenue, Highland Park, IL 60035-2620.

VARIETIES OF HOT DOGS

Greater Midwest Foodways Alliance is interested in the history of hot dogs and other encased meat sandwiches. Since their appearance as street food and popular food at public events in the 19th Century, sausages on buns (hot dogs among them) have taken on many forms. As Michael and Jane Stern have said, no American food has as many varieties as the hot dog. Some are well known regional types, such as the Michigan Coney, the Kansas City dog with sauerkraut and melted cheese, or another encased variety, the Corn Dog. Others are just plain sausages on buns with simpler condiments, say a Bratwurst with onions and mustard. All are part of our great Midwestern sausage traditions and these are what we d like to know more about.

Here are some questions that you might answer. What makes a great hot dog? Is it taste, texture, accouterments, or even the atmosphere of the place in which they are eaten (why do hot dogs seem to taste better when eaten in the open air)? What ingredients do you prefer and why-pork, veal, beef, some mixture of these or even vegetarian sausages? At toppings do you like? How are encased meats on buns related to local communities and varieties of ethnicities?

There are so many more questions that all of us want to know about. So, the GMFA welcomes your theories, your recipes and your recollections.

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Registration Form

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NAME: _____

COMPANY/SCHOOL _____

ADDRESS: _____

CITY: _____ STATE: _____ ZIP: _____

PHONE: _____ ° Email: _____

Additional information at www.GreaterMidwestFoodways.com

Payment: \$35 —lunch included

Early Bird Special - Before September 1 - \$30

Current registered student: \$20 (Present ID or Send a photocopy)

Make check Payable to: Greater Midwest Foodways

Mail to: Marliss Levin, 848 Timber Hill, Highland Park, IL 60035

Please reserve to Barbara Olson by phone: 708-788-0338 or e-mail:

Info@GreaterMidwestFoodways.com Please include your name, address, telephone number and the number of people in your party. Your prompt payment will confirm your reservation.

Note: Phone or email registration constitutes paid registration.

Sign up today! Registration is limited!