



Culinary Historians of Chicago

THE SWEET HISTORY OF FRENCH PASTRY

Presented by

Mark Seaman

Pastry Chef, Sugar Artist, and Proprietor, Marked for Dessert

SATURDAY, OCT. 11, 2008

10 a.m. to Noon

at

KENDALL COLLEGE

900 NORTH BRANCH STREET, CHICAGO

(WEST OF HALSTED STREET, NORTH OF CHICAGO AVENUE)

FREE PARKING

We're going to satisfy our historical sweet tooth when sugarmaster Mark Seaman gives us a slice of French Pastry history. Savor the luscious influence of personalities such as La Varenne and Careme, along with the surprising impact that the unsavory Revolution had on the evolution of some of France's best-known pastries and desserts (i.e.) the madeleine, the macaron and the crêpe. Regional differences among French desserts will be illustrated, and we'll learn about the "haute couture" of French pastry shops. Reference material includes a sweet sampling of the chef's own French pastry.

Mark will be introduced by CHC member Judith Dunbar Hines, Director of Culinary Events for the City of Chicago, who has worked with the chef on major City celebrations.

Cost of the lecture program is \$5, \$3 for students and members and no charge for CHC members.

To reserve, please call Barbara Olson at (708) 788-0338.

Or e-mail your reservation to: rsvpchc@yahoo.com.