



CHC Chicago Foodways Roundtable

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Out and About, June 2007

Upcoming meetings:

Culinary Historians of Chicago:

June 23 Authors Andy Schloss and David Joachim on History of Tailgating and Great Grilling

July TBA

August TBA

September 15th: Andy Smith, introduction of the new shorter *Oxford Encyclopedia of Food and Drink in America* and Greater Midwest Foodways Alliance Meeting

October. 27: Nancy Ryan with the Berghoff family on The Berghoff's role in Chicago's Culinary History/ debut of Berghoff Family Cookbook/signing @ The Berghoff

November 17: Cookbook author and teacher Nancie McDermott will discuss History of Southern Cakes.

December 8: Wilbert Jones, author, will discuss Smothered Southern Foods.

Chicago Foodways Roundtable:

June 9th: Cynthia Clampitt on Mongolia @ Kendall College

<http://waltzingaustralia.wordpress.com>

July 14th: Nielsen- Massey Vanilla Factory Tour in Waukegan, IL — limited to 20 people.

July TBA: Dinner in the style of Jains.

August 4th: Joe McFarland from Department of Natural Resources on Mushrooms @ Kendall.

October 14th: Memories of Philippine Kitchens authors Amy Besa and Romy Dorotan

Desired

We would like to preserve and archive Culinary Historian and CHC Chicago Foodways Roundtable meetings by digital video recordings. If you have the equipment and willing to record our events, then please contact Bruce Kraig or Catherine Lambrecht.

Donating Menus

You can contribute to Chicago History Museum's collection by donating Chicago restaurant as well as take-out menus. Please direct these to: Russell Lewis, Chief Historian, Chicago History Museum, 1601 N. Clark St., Chicago, IL 60614, Tel: 312.642.4600, e-mail:

lewis@chicagohistory.org

What is a Mother-in-Law? On the south side of Chicago it is just as likely a menu item at hot dog stands. The MIL consists corn roll tamales with mildly spicy chili all combined to make a surprisingly satisfying combination served in varied conveyances such as a Styrofoam cup or hot dog bun.

A couple months ago Peter Engler had the pleasure of spending an afternoon with John T Edge introducing him to the Mother In Law. Together with Bruce Kraig and Rob Lopata, they hit Tom Tamale, John's Red Hots, Veteran Tamale and Fat Johnnie's, followed by quick stops at Johnny O's and Ramova Grill.

John T's Mother In Law story for NPR's All Things Considered can be found at NPR's website (<http://www.npr.org/templates/story/story.php?storyId=10279183>). Unfortunately the piece was too short to include a number of details including the clear culinary highlight of the day at Fat Johnnie's.



The Mighty Dog is a chili-and-cheese-covered hot dog cradled in a split tamale, all nestled in a poppyseed bun. That Fat Johnnie is a genius, a true genius I tell you, no doubt about it. If you're feeling heroic, he'll make a Mighty Polish for you too.

To learn more about the Mother in Law documented by Peter Engler, then go to <http://www.lthforum.com/bb/viewtopic.php?p=33703#33703> . If you have additional information on the history of the Mother in Law, then please advise chicago.foodways.roundtable@gmail.com or 847/432-8255.

LTHforum.com — Michael Gebert

Three years ago LTHForum.com was first announced to the public-- specifically, to the members of a list-serve created to facilitate social events from the Chicago board on Chowhound. By the end of the day, 106 people had registered... and LTHForum was off and running, changing the history of food in Chicago by giving regular folks the chance to explore and share their obsession online like never before.

Today there are over 3500 registered members, and over 130,000 posts on over 13,000 topics-- the equivalent of something like 50 books on the subject. But more than racking up numbers, they've carved out a place on the local food scene as the unparalleled explorers of our city's culinary diversity, the go-to place for little restaurant discoveries and ethnic food, and the most informed and interested audience for anyone who writes about food, whether on LTHforum or in other publications (which we then talk about on LTHforum). And by now, it's not just a local splash they're making; from Jane & Michael Stern to John T. Edge to the AP's coverage of Cicada '07, national writers and broadcasters on food are beginning to recognize that LTHForum is the expert resource on our parts of the world and the culinary scene.

One of the most intrepid local food journalists is Michael Nagrant, familiar on LTHforum as poster MJN as well as for his writing for many publications and for the articles and podcasts on his own site, Hungrymag.com. His well-informed, probing interviews with local chefs, available from his site and iTunes and Yahoo as podcasts, have established a new standard for talking about Chicago food in depth.

To mark our 3rd anniversary, some of the moderators and founding members of LTHForum sat down with him recently, like all those James Beard-winning chefs before us, for a lively discussion about LTHForum-- why people like us are so interested in food, how people use the site (and how that sometimes surprises them), where LTHForum fits in the overall universe of local food media and commentary, how we deal with ethical questions relating to writing about what you eat, what we'd choose for our last meal (something some of us have devoted a lot of thought to, apparently), what the future holds for LTHForum, and many other things. If you use LTHforum.com I think you'll find it an interesting peek behind the curtain of running a site like this and keeping it useful and fun-- and if nothing else, it's ideal for listening to in the car while making the drive to Great Neighborhood Restaurants like Chuck's or Amanecer Tapatio.

To listen to the podcasts: <http://www.hungrymag.com/podcasts/Lthforuminterview.mp3>

Cicadas!

Culinary Historian Marilyn Pocius, author of the Cook's Guide to Chicago, Catherine Lambrecht and her friend David Hammond have been active in the promotion of Cicada as a dining option. Here's a detailed and fun Chicago Tonight segment:

<http://www.youtube.com/watch?v=POcE5xtczhI>

Unfortunately there are some audio problems, the cutouts toward the end are not your machine but mine. But they're minor and it's watchable.

To recap the links to news coverage of Cicada '07 in one place, here's the earlier Good Morning America segment:

<http://www.youtube.com/watch?v=9nwcZ1vBs4g>

Longer version of same on WLS TV:

<http://abclocal.go.com/wls/story?section=local&id=5336385>

David Hammond on WLS Radio:

<http://bandyrooster.com/hammond/wls.htm>

The AP story, at MSNBC:

<http://www.msnbc.msn.com/id/18780937/page/2/>

Canadian Public Radio interview:

<http://www.cbc.ca/aih/latestshow.html>

When you get to the site, select Part 1, As it Happens. Interview begins at about 18 minute 35 seconds.

Bruce Kraig sampling cicadas prepared for the Chicago Tonight shoot:

http://www.youtube.com/watch?v=NIKKGb_OSx4

Bruce Kraig's presentation to the Oxford Symposium, 2004, on Entomophagy or the practice of eating insects:

<http://www.lthforum.com/bb/viewtopic.php?t=13615>

Farmer's Market

There is an updated list on www.culinaryhistorians.com

Donating Cookbooks

If you want an appreciative home for your no longer desired cookbooks, then donate them to: Washburne Culinary School of the Kennedy-King College, South Shore Cultural Center, 7059 S South Shore Drive, Chicago IL 60649

Washburne Culinary School is building their culinary library with these donations. The contact for your donation is: Provost William N. Reynolds e-mail: wreynolds@ccc.edu or 773-602-5487. If you intend to write your donation off on your taxes, then you should list the books. For establishing value, you may want to consult these sources: A Guide to Collecting Cookbook by Col. Bob Allen, Price Guide to booklets and recipe leaflets by Linda Dickinson, or www.addall.com which has a used book section with prices from at least 16 different web sites, including Amazon, exlibris, etc.

When donating to Washburne, give them two copies of your list. One they will keep for their records and the second for them to initial they received it for your records.

What's Your Favorite Cookbook?

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What's your favorite cookbook and why?

What's your favorite recipe from the cookbook?

Email mgraham@pioneerlocal.com with your response and let°them know how to reach you by phone during the day and via email.

Exchange

Back issues of Cooking Light: if you are interested then either e-mail to

Chicago.Foodways.Roundtable@g-mail.com or phone 847/432-8255.

Printers Row Book Fair, June 9 & 10

The Good Eating Stage returns to this year's Printers Row Book Fair, with cooking demonstrations and food-related discussions filling a two-day lineup. The book fair, sponsored by the Chicago Tribune, will be held from 10 a.m.-6 p.m. June 9 and 10 at Printers Row, Dearborn and Polk Streets. For more information, visit chicagotribune.com/about/custom/events.

June 9

11:30 a.m.: Cooking demo with Wilbert Jones, author of "Smothered Southern Foods."

Noon: Cooking demo with Ina Pinkney of Ina's restaurant, introduced by Tribune food editor Carol Mighton Haddix, editor of "Chicago Cooks: 25 Years of Culinary History, Menus and Recipes from Les Dames d'Escoffier."

12:30 p.m.: Cupcake decorating demo with Rose Deneen, culinary specialist at Wilton Industries.

1 p.m.: Food historian Kenneth Kiple, author of "A Movable Feast: Ten Millennia of Food Globalization."

2 p.m.: Cooking demo with "The Hearty Boys," Dan Smith and Steve McDonagh, restaurateurs, caterers and hosts of "Party Line with The Hearty Boys" on the Food Network channel.

2:30 p.m.: Cooking demo with Tribune test kitchen director Donna Pierce.

3 p.m.: Cooking demo with chef Dominique Tougne of Bistro 110 and Karen Skalitzky, author of "A Recipe for Hope."

June 10

11 a.m.: Cooking demo with Richard Camarota, chef de cuisine at Custom House.

11:30 p.m.: Cooking demo with Beverly Alfeld, author of "The Jamlady Cookbook."

Noon: "All About Barbecue," panel discussion with Good Eating test kitchen director and staff reporter Donna Pierce; barbecue champion and cookbook author Ray Lampe; Gary Wiviott of LTHForum.com, and Robert Adams Sr., owner of Honey 1 BBQ Chicago. Moderator is Chicago Tribune food and wine critic Bill Daley.

1 p.m.: Cooking demo with Gary Wiviott, founder of LTHForum.com.

1:30 p.m.: Cooking demo with Spiaggia chef Tony Mantuano and Cathy Mantuano, authors of "The Spiaggia Cookbook."

2 p.m.: Cooking demo with Elena Marre of "The Kids' Table" cooking school.

3 p.m.: "What Immigrants Bring to the Table," a panel discussion with authors Nicole Mones ("The Last Chinese Chef"), Bich Minh Nguyen ("Stealing Buddha's Dinner") and Marilyn Pocius ("A Cook's Guide to Chicago"), moderated by Good Eating staff reporter Robin Mather Jenkins. If you have information interesting to culinary historians, then please e-mail to Chicago.Foodways.Roundtable@g-mail.com or phone 847/432-8255

More events can be found at: www.culinaryhistorians.org