



CHC Chicago Foodways Roundtable

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Out and About, July 2007

Upcoming meetings:

Culinary Historians of Chicago:

July 28th: Robin Mather Jenkins

August 25th — Chicago Greeks: Their history, Their Recipes

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:

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

July 21st: 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

October 21st: Nielsen-Massey Vanilla Factory Tour in Waukegan, IL — limited to 20 people.

November 10: TBA

December 1: TBA

Waltzing Australia

Does a sensible, successful business woman walk away from money, security, career just to make a dream come true? Absolutely. But why go to Australia? Nobel laureate Patrick White had called Australia a subtle country of secret colors, where it is possible more easily to discard the inessential and to attempt the infinite. That was what Cynthia Clampitt, a member of Culinary Historians, wanted. During her six-month sojourn, she circled and crossed the continent, covering nearly 20,000 miles, discovering Australia, rediscovering herself.

And as she traveled, she wrote, recording her adventures and her growing love for the sunburnt country. *Waltzing Australia* is about Australia's history, legends and art, both European and Aboriginal, about the beauty, the challenge, the people, the cities, the land. And it is about paying the price to make dreams come true.

Cynthia Clampitt's luminous chronicle of her love affair with Australia resonates to the heart's deep core.

Richard Lederer

Bestselling author of *Word Wizard* and *The Miracle of Language*

Waltzing Australia is now available at Amazon.com. To read excerpts and see photographs of the trip (and other trips), you can also visit Cynthia's blog: <http://waltzingaustralia.wordpress.com>

Green City Market

July 8, 2007 - Green City Market Chefs' Summer BBQ Festival featuring 50 of Chicago's top chefs is set for 6 pm to 8 pm Thursday, July 12 in Lincoln Park. The Green City Market barbeque has become one of Chicago's favorite summertime events. A bargain at \$50 in advance, hundreds of people stroll through the park and sample fabulous food and drink, and enjoy live music by Blues To Go with friends and family. Creations are prepared from Green City Market's harvest bounty. Add local wine and beer tastings, entertainment, a children's activity booth and the beautiful Lincoln Park setting, and you have all the makings of a most memorable summer evening!

Tickets can be purchased at the Green City Market in Lincoln Park (held Wednesdays and Saturdays) or on the Web at: <http://www.thespicehouse.com/spices/summer-celebration> Adult tickets are \$50 pre-event or \$60 at the door. You can also reserve your own table of ten for \$100 without tickets or \$600 with 10 tickets. Tickets for children 5-12 years are \$10. Children under 5 are free.

The following prominent Chicago chefs will be participating in the Summer BBQ:

Mark Baker - University Club
Rick Bayless - Frontera Bar and Grill
Bennison's Bakery
Helen Cameron - Uncommon Ground
Terry Crandall - Peninsula Hotel
Christophe David - NoMi at the Park Hyatt
David DiGregorio - Osteria Via Stato
Eli's Cheesecake
Pamela Fitzpatrick and Suzi Edwards - Fox and Obel
Susan Goss - West Town Tavern
Brian Shustrick - Limelight Catering
Roger Herring - Socca
Kevin Hickey - Four Seasons Hotel
Stephanie IZard - Scylla
Paul Kahan - Blackbird/ Avec
Jon Carl Lachman - HB Home Bistro
Hans Lenz - Intercontinental Hotel
Jeremy Lycan - Niche
Christine McCabe - Park City Grill
Shawn McClain - Spring/ Green Zebra/ Custom House
Mary McMahan - Now We're Cookin'
Matt McMillan - Big Bowl
Carrie Nahabedian - Naha
Martial Noguier - 160 Blue
Mark Payne - Ritz Carlton Hotel
Ina Pinkney - Ina's/ Smoque BBQ
Tony Priolo - Coco Pazzo

Red Hen Bread
Freddy Sanchez - Adobo Grill
Mindy Segal - Hot Chocolate
Debbie Sharpe - Goddess and The Grocer
Bruce Sherman - North Pond Art Smith - Table
Dan Smith and Steve McDonagh - Hearty Boys Caterers
Sofia Solomon and Judith Schad - Capriole Farms Goat Cheese/ Tekla, Inc.
Sarah Stegner and George Bumbaris - Prairie Grass Cafe
Bob Sullivan - The Plitt Company, Premium Seafood
Michael Taus - Zealous
Heather Terhune - Atwood Cafe
Amalea Tschids and Jason Hammel - Lula Cafe
Paul Virant - Vie
Carol Wallack - Sola
Shelley Young - The Chopping Block
Dean Zanella - 312 Chicago
Randy Zweiban - Nacional 27

Pricing:

Ticket, Children \$10
Ticket, Adult \$50
Reserved Table for Ten (Table Only) \$100
Reserved Table for Ten and Ten Tickets \$600 GREEN CITY MARKET CHEF'S
SUMMER BBQ FESTIVAL

Pierogi Fest, July 27-29: Just over the Chicago border in Whiting, Indiana. More information
<http://www.pierogifest.net/> or 219/659-0292

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

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@pinoerlocal.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.

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