



# CHC Chicago Foodways Roundtable

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## Out and About, September 2007

### Upcoming meetings:

#### Culinary Historians of Chicago:

**September 15<sup>th</sup>:** Andy Smith, introduction of the new shorter *Oxford Encyclopedia of Food and Drink in America* and Greater Midwest Foodways Alliance symposium “**Stuffed: A Journey of Midwestern 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.

**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:

**October 13<sup>th</sup>:** Learning to Cook in 1898, A Chicago Memoir (*Note: date change!*)

**October 20th:** Nielsen-Massey Vanilla Factory Tour in Waukegan, IL – limited to 20 people.

**November 10:** TBA

**December 1:** TBA

The **Greater Midwest Foodways Alliance** is dedicated to celebrating, exploring and preserving unique food traditions and their cultural contexts in the American Midwest. By hosting public events, developing archival resources and generating publications, the GMFA uncovers the distinctiveness of a region that is as varied in tastes and traditions as it is in its geography from the Great Lakes to the Great Plains. Whether indigenous foods like Wisconsin cranberries and Minnesota walleye, iconographic flavors like the wheat and corn from across the prairies, immigrant cuisines from early Europeans to 21<sup>st</sup>-century newcomers, or fish boils and fine dining in small towns and big cities, the GMFA promotes and chronicles the diversity of the region's culinary character.

#### **”Rebirth of New Orleans Restaurant Industry Exhibit” @ Kendall College Runs through September 21st**

Kendall College will host the Southern Food and Beverage Museum's (SOFAB) ”Rebirth of New Orleans Restaurant Industry Exhibit” at Kendall College, 900 N. North Branch St., Chicago.

The exhibit explores the scope of devastation wrought by Hurricane Katrina on New Orleans' restaurant industry in the days, weeks and months after the storm. It also focuses on the obstacles chefs have overcome, restaurants that have been lost and the importance of this industry to the recovery of the city's economy, culture and singular cuisine.

“For decades New Orleans has been justifiably regarded as one of the finest culinary destinations in the nation,” says Chris Koetke, dean of the culinary arts program at Kendall College. “As leaders in culinary education, it is our job to keep our students updated on current industry events. By hosting this truly unique display, our students and friends of the college will better understand the ravages of Katrina and how, despite unimaginable devastation, the restaurants of this great city are rebuilding and reaffirming the city’s superlative dining reputation.”

**Nourishing Culture: Greek Immigrants & Food in Chicago  
Runs through September 28th**

Hellenic Museum & Cultural Center  
801 W Adams Ave, 4th Floor  
Chicago, Illinois 60607  
(312) 655-1234

Food nourishes culture. The familiar foods of our past can evoke memories of warmth, comfort and nostalgia. Mothers express affection through home-cooked meals, and food shared with strangers extends the family embrace. Food marks important moments in our personal lives and defines us as a community. We include food in celebrations reverence, of joy, and of sorrow. What we eat has a history, and our choices are shaped by who we are, where we reside, and how we live our lives. Deeply embedded in the rituals of daily life, food is intimately linked with culture and identity.

Food played an important role in the story of Greek immigration to Chicago and the evolution of Greek American culture. In the late 19th century, crusty loaves of bread, tangy olives, and pungent garlic reminded lonely male immigrants of sun-baked villages and loved ones left behind. At the same time, cheeseburgers, milkshakes and apple pie provided ambitious entrepreneurs with an avenue to economic independence and the ability to reunite with their families and put down roots in the city. Through the years, American foods dominated economic life, but at home the tastes and aromas of Greek foods reinforced traditional values and provided a thread of connection with distant shores. As they negotiated between these two culinary worlds, immigrants and their children developed new Greek American traditions and nourished an emerging Greek American identity.

**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](mailto:lewis@chicagohistory.org)

If you have information interesting to culinary historians, then please e-mail to [Chicago.Foodways.Roundtable@g-mail.com](mailto:Chicago.Foodways.Roundtable@g-mail.com) or phone 847/432-8255

More events can be found at: [www.culinaryhistorians.org](http://www.culinaryhistorians.org)