



# CHC Chicago Foodways Roundtable

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## Out and About, November 2007

### Upcoming meetings:

#### Culinary Historians of Chicago:

**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:

**November 10:** Milwaukee Germans, Trudy Knauss Paradis

**December 1:** The Lore of the Latke, Leah Zeldes

**February TBA:** Hammond, Indiana's Meat Packing Industry and Refrigerated Rail Cars

#### Greater Midwest Foodways Alliance

**January 19<sup>th</sup>:** Building on the success of its inaugural event the Greater Midwest Foodways Alliance (GMFA) cracks the nutty world with Aw, Nuts! A Journey of Midwestern Nut and Dessert Traditions event. Taking place on Saturday, January 19, 2008, Kendall College in Chicago is the site of the day long symposium jointly sponsored by The Almond Board, Culinary Historians of Chicago and Kendall College.

#### Donating Menus to the Southern Food and Beverage Museum

As a part of their research and archiving efforts, in conjunction with the University of New Orleans, they are collecting menus from every restaurant throughout the world serving an American southern-style menu. They will collect these menus annually, catalog them and have a systematically collected (and they hope thorough) database of menus. They hope that researchers in the future will be able to use this as a research tool in the future. The restaurant associations in the various states are helping in this information gathering, but you too can help.

Ask for a menu for their archive every time and everywhere you eat out whenever the food is rooted in American southern culture. Please send them those menus with the name of the restaurant and the date. They would also love menus from the past. This includes menus from special events not at restaurants, special meals for parties at restaurants and any other menu that that you might have. Send those that you can part with to us with your name, a description of the event, the date and where it took place. This is an ongoing project that can only enhance opportunities for researchers to see how important food is to our culture.

#### Menu Project

#### Southern Food and Beverage Museum

900 Camp St.

New Orleans, LA 70130

## **Reading and Resources from Learning to Cook in 1898**

### **African Americans in Food Service:**

[anacostia.si.edu/exhibits/online\\_exhibitions/food/bibliographies.htm](http://anacostia.si.edu/exhibits/online_exhibitions/food/bibliographies.htm)

**America's Collectible Cookbooks: The History, The Politics, The Recipes**, by Mary Anna DuSablón, Ohio University Press, 1994. Comment: Mostly recipes.

### **Case Western Reserve Cookbooks:**

[library.case.edu/ksl/ecoll/exhibits/cookery/cookerybooks1.html](http://library.case.edu/ksl/ecoll/exhibits/cookery/cookerybooks1.html)

**Collector's Guide to Cookbooks: Identification & Values**, by Frank Daniels, Collector Books, 2004.

**Cookbooks Worth Collecting**, by Mary Barile, Wallace-Homestead Book Co., 3rd edition, 2003.

### **Food History News:**

[www.foodhistorynews.com/notebook.html](http://www.foodhistorynews.com/notebook.html)

**Food in Global History**, edited by Raymond Grew, Westview Press: Boulder, 1999

**A Guide To Collecting Cookbooks: A History of People, Companies and Cooking**, by Colonel Bob Allen, Collector Books, 1998.

### **Hearth Archive at Cornell:**

<http://hearth.library.cornell.edu/>

**Irma : A Chicago Woman's Story, 1871-1966**, Ellen F. Steinberg, University of Iowa Press; 2004.

**Learning to Cook in 1898: A Chicago Memoir**, Ellen F. Steinberg & Eleanor Hudera Hanson, Wayne State University Press; 2007.

### **Michigan State University cookbook project:**

<http://digital.lib.msu.edu/projects/cookbooks/index.html>

### **University of Iowa Szathmary collection:**

[www.lib.uiowa.edu/spec-coll/Bai/szathmary.htm](http://www.lib.uiowa.edu/spec-coll/Bai/szathmary.htm)

**Vintage Cookbooks and Advertising Leaflets**, by Sandra J. Norman and Karrie K. Andes, Schiffer Publishing, 1998.

**Food oriented events at the [Chicago Humanities Festival](#):**

### [207. Abby Mandel](#)

Mandel, founder and board president of Chicago's Green City Market, will address farming and agricultural issues such as farmland protection and local farm sustainability with a special focus on regionally grown food and food sources.

Presented in partnership with The Notebaert Nature Museum.

Sunday, October 28; 1:15 - 2:15 pm

The Notebaert Nature Museum

South Gallery

### [306. Richard J. Franke Lecture: Peter Singer](#)

One of the Festival's most prominent lectureships this year will feature a talk by this brilliant, provocative, if often controversial, Australian philosopher, currently professor of bioethics at Princeton University. Singer, who has challenged conventional views on a host of ethical issues ranging from animal liberation, abortion, and euthanasia to eating locally grown foods, now turns to the ethical dimensions of climate change. The fate of billions of people, for example, depends on whether the states that emit the most greenhouse gas emissions can agree on which nations should do the most to reduce them. In light of differences already expressed between the U.S. administration and the governments of China and India, this question is likely to be at the center of international diplomacy in coming years. Singer argues that, were climate change to be seen as an essentially ethical crisis, it would not be all that difficult to elaborate broad principles that could serve as a basis for reaching a fair outcome. But how do we get there? Sure to be a Festival highlight. This annual lecture recognizes the significant contributions to the Chicago Humanities Festival made by its founder and chairman emeritus Richard J. Franke.

Thursday, November 1; 6:00 - 7:00 pm

Northwestern University School of Law

Thorne Auditorium

### [905. The Future of Food](#)

This unnerving documentary takes a hard look at the effect of biotechnology and U.S. patent laws on the livelihood of small farmers and on consumers' abilities to recognize accurately the most basic of crops — corn, canola, soy, wheat. Exposing the web of connections between major agricultural industrialists and the highest levels of the government, the film reveals how genetically-modified foods have slipped into the food supply without the knowledge or support of the public. This powerful film is cited as a major component in helping pass Measure H, which bans genetically-altered crops in Mendocino County, California; and it will make you think twice on your next trip to the supermarket. Directed by Deborah Koons Garcia.

U.S.A., 2004; 88 mins.

Thursday, November 1; 6:30 pm

### [906. Our Daily Bread](#)

This film exposes the brave new world of industrial food production and high-tech farming. As seemingly futuristic as any sci-fi mis-en-scène, the environment in which food is now produced for the developed world is one where people, animals, crops, and machines play mere supporting roles in a super-efficient system. While this remarkable documentary will likely engender fascination, awe, and even shock among viewers, it simply aims to show the industrial production of food as a reflection of our society's values: plenty of everything, made as quickly and as efficiently as modern technology permits. Directed by Nikolaus Geyrhalter.

Austria, 2005; 92 mins. In German with English subtitles.

Thursday, November 1; 8:30 pm

### [409. Organic Connection — Agriculture and Our Food Supply](#)

Most Americans are unaware of how the food they eat is created and transported, who is behind

the whole effort, and at what environmental cost. But a growing national movement is building greater awareness, along with consumer demand for healthier, local, organic, and sustainable options — strengthening economies while bringing the worlds of the farm and the metropolis closer together. Corby Kummer, senior food editor for The Atlantic Monthly, will discuss the latest trends with Terra Brockman, food and farm writer and executive director, The Land Connection, a non-profit organization saving farmland and training new farmers; Ken Meter, food-system analyst and president of Crossroads Resource Center, whose ground-breaking “Finding Food in Farm Country” studies document economic losses suffered in 24 regions across the U.S.; and regional organic farmers Dennis and Emily Wettstein.

Saturday, November 3; 12:00 - 1:30 pm

First United Methodist Church at The Chicago Temple

#### [724. Gregory V. Jones: The Grapes of Warmth](#)

Call it a “microclimate of concern:” vineyard productivity and quality is affected by even the most subtle alterations of local climate. Jones, a climatologist in the Geography department at Southern Oregon University, considers the probable future impact of large-scale climate change on the world’s wine industry, which could turn places like Napa into has-beens and British Columbia into the next hot “wine country.”

Saturday, November 10; 4:00 - 5:00 pm

Alliance Française de Chicago

#### **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)

# **Greater Midwest Foodways Alliance**

## **Sweets & Nuts! A Journey Through Midwestern Traditions**

**January 18-19, 2008  
Chicago, IL**

### **Call for Presentations**

The Greater Midwest Foodways Alliance -- which celebrates, teaches, preserves and promotes the diverse food cultures of the Midwest —examines nuts in sweets and savories long imported almonds and native nuts. We seek presentations informed by research, fieldwork and scholarship, but geared to an informed popular audience. Proposals should be one page in length and contain the following:

- The name of the presenter along with two professional references concerning presentation skills and qualifications;
- The title or theme of the presentation;
- A brief description of the subject matter to be discussed;
- Please anticipate a presentation length of 20 minutes with extra time allowed for questions.
- Your preferred presentation format, i.e., interactive lecture, panel discussion, group presentation.

While we invite you to propose any presentation on a nut-related topic concerning the American Midwest, we encourage proposals that explore nuts in savories and dessert rituals during the holidays, competitive food events involving nuts, historical profiles of a particular Midwestern dish, nuts and commerce and profiles of nut product artisans.

Please electronically submit your proposals by November 10th, 2007 to [GreaterMidwestFoodways@gmail.com](mailto:GreaterMidwestFoodways@gmail.com)

[www.GreaterMidwestFoodways.com](http://www.GreaterMidwestFoodways.com)

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SAVE THE DATE –

## **GREATER MIDWEST FOODWAYS ALLIANCE**

### **Alliance Spreads Nuttiest Sweets and Savories History**

Building on the success of its inaugural event the Greater Midwest Foodways Alliance (GMFA) cracks the nutty world with its **Sweets and Nuts! A Journey through Midwestern Traditions**. Taking place on Saturday, January 19, 2008, Kendall College in Chicago is the site of the day long symposium jointly sponsored by The Almond Board, Culinary Historians of Chicago, and Kendall.

Rolled out in a one day event, packed with sweets and savories and topped with almond history, experts will spin tales about the sugary world of candy making and spread the sweet secrets of home baked treats. Also, the origins of confection giants will be revealed.

Food enthusiasts from academia and the public are invited to attend the symposium at Kendall, 900 North Branch (west of Halsted), Chicago, Illinois, on Saturday, January 19 from 9 AM to 4 PM. For more details and agenda, visit

[www.greatermidwestfooways.com](http://www.greatermidwestfooways.com) or contact Catherine Lambrecht at 847-432-8255.

**For registration by phone, call 708-788-0338** or by email, write to

[greatmidwestfooways@gmail.com](mailto:greatmidwestfooways@gmail.com).

**Registration is \$50. Admission at the door is \$60.** Lunch is included in the program.

With nut samples available throughout the day, GMFA is sorry, but those individuals with nut allergies are discouraged from attending this event.