



CHC Chicago Foodways Roundtable

Chicago.Foodways.Roundtable@gmail.com ♦ 847/432-8255 ♦ www.CulinaryHistorians.org

Out and About,
April, 2008

Upcoming meetings:

Culinary Historians of Chicago:

April 5, 2008: "Jewish Cooking" Speaker: Judy Kancigor

May 24, 2008: "Indian Curries" Speaker: Raghavan Iyer

September 13, 2008: "Southern Cooking" Speaker: Virginia Willis

Tentative Saturday morning meeting dates for 2008 (* Tentative)

June 21, 2008*

August 16, 2008*

July 19, 2008*

October 18, 2008*

Chicago Foodways Roundtable:

April 26: Walter Fredenhagen, Jr, son of the founder of Prince Castle and Cock Robin Ice Cream Co. @ Kendall College.

May 17, 2008: Steven Raichlen, author of The Barbecue Bible.

Greater Midwest Foodways Alliance

The Midwest: How Sweet It Is!

Sweets: A Journey Through Midwestern Dessert Traditions

Saturday, April 5th, 2008

9 AM – 4 PM

Kendall College

900 North Branch Street, Chicago

(West of Halsted Street, North of Chicago Avenue)

FREE PARKING

Join us for a program about the history of sweets in the Midwest, including the important dessert traditions that began in small towns and big cities here in the Midwest. Enjoy a day learning about:

- The influential role of the railroad and immigrant populations in bringing new desserts to the Midwest and establishing them as traditions
- Abraham Lincoln's favorite dessert
- The blue-ribbon pie traditions of county fairs, including unusual, lost recipes such as bean pie and sugar-cream pie
- The cooking of late 19th-century Michigan, as described in the autobiography of Della Lutes

- The role of Midwestern food companies in creating much-loved home dessert recipes such as the French Silk Pie, Tunnel of Love cake and Princess Brownies
- The humble Midwest origins of many internationally known candies, candy bars and other treats, such as the Heath Bar
- Dessert traditions completely unique to the Midwest, including the Wisconsin Kringle and the Mennonite-German Pfeffernusse

Featured speakers are Donna Pierce from the *Chicago Tribune* and Ken Albala from University of the Pacific, in addition to a host of other dynamic Midwest food academics, culinary historians and cookbook authors.

Lectures, interactive discussions – and of course, delicious tastings throughout the day that will help illustrate the ideas discussed. The cost is \$50 in advance, or \$60 at the door, with refreshments and lunch included. To register, call (847) 432-8255, visit www.GreaterMidwestFoodways.com or by credit card: <http://www.brownpapertickets.com/event/29929>

Joan Peterson Culinary Tours of Turkey: Joan will lead two culinary tours to Turkey this year. Each tour will have a minimum of 8 participants and a maximum of 12--so it'll be a nice intimate group.

The tour itinerary is now ready for viewing. We're going to eat well, as you can see, but we're also going to see a lot of amazing "stuff," so non-foodie sorts will be well occupied and happy too. The balloon ride over the Fairy Chimneys in Cappadocia is totally awesome!!

We also will have cooking classes, so you can get a head start on your Turkish cooking phase that will surely follow your return home!

Please note that there are actually two time slots available for the same tour program: August 8-17 and September 19-28th. I'm particularly fond of Turkey so have set up two tours this year.

August 8-17, 2008 Tour - Full Itinerary and Booking Information

September 19-28, 2008 Tour - Full Itinerary and Booking Information

Joan Peterson Culinary Tours of Morocco. Joan Peterson, author of “Eat Smart in Morocco,” invites you to “embark on a tasting adventure” October 23-31, 2008. Join us in getting to the heart of Moroccan culture through an exploration of her tantalizing cuisine. We will discover the secrets of Moroccan dishes by watching renowned chefs as well as home cooks prepare classic creations such as stew-like *tagines*; hearty, well-spiced soups; salads of raw or cooked vegetables in flavorful olive oil dressings; savory and sweet pastry delights; and signature dishes such as *bestila*, which is made with almost translucent pastry sheets, and the classic Berber couscous. Also included will be talks on culinary topics and visits to bustling markets to learn about the herbs, spices and condiments that are prevalent in Moroccan cookery. We will also see the major tourist sights, yet still have time to shop and relax along the way.

You can also view it on our website at: <http://www.ginkgopress.com> and click on Culinary Tours in the green sidebar on the left. On this page you'll find the same link to the above webpages.

Sustainable Cooking 101 at Whole Foods: Sustainable Cooking 101: Join Chef Melissa Graham of Monogramme Events & Catering on Thursday at the South Loop Whole Foods where she'll explain how to incorporate sustainable habits into your everyday cooking. She will also demonstrate a few recipes that are healthy, tasty and good for the environment. The class is free, but registration is required. Call 312.435.4600 to sign up. If you can't make it to this one, Melissa will be teaching it again at the Whole Foods in Lincoln Park on April 24 at 7:00pm. Call 312.587.0648 for more information.

A Century of Flavors by Nielsen-Massey Vanillas. The deliciously interesting cookbook combines recipes from the Nielsen family collection as well as recipes from chef friends attracted to Nielsen-Massey's quality vanilla extract. Contains a delightful collection of bakery and pastry recipes and teaches how vanilla can be essential in a savory dish. This book can be found at Williams and Sonoma as well as local bookstores.

Culinary Chicago

Tuesdays, April 15, 22, and 29, 7:00 p.m.

Foodies and finicky eaters unite! Celebrate Chicago's flavorful fare as you listen to experts dish on food history and contemporary cuisine. Presented in collaboration with the Culinary Historians, these programs promise to serve up just what you ordered.

This series includes a special bus tour, Foods of Chicago: A Delicious History, led by WTTW host Geoffrey Baer and producer Dan Protes.

Ticket packages: \$27; \$22 members for three lectures. \$115; \$105 members for three lectures and the bus tour. Call 312.642.4600 for more information. This discount is not available online.

Hot Dog! A History of Chicago Foods

Tuesday, April 15, 7:00 p.m., Cost: \$10; \$8 members.

Everyone knows that Chicago is famous for great foodstuffs such as hot dogs and deep dish pizza. What are the origins of these delicacies and how did they evolve into the yummy treats we know today? What other goodies were invented in Chicago and how did the Windy City become an ethnic cuisine capital? Join Museum historian Sarah Marcus and our panel of experts, including Bruce Kraig of the Culinary Historians of Chicago, as they give you a taste of Chicago's food history. Arrive early to enjoy free Chicago-style hot dogs, courtesy of Vienna Beef, from 6:15–7:00 p.m.

The Local Option

Tuesday, April 22, 7:00 p.m., Cost: \$10; \$8 members.

In honor of Earth Day and Chicago's efforts to go green, join us as we discuss all things local and organic. What does organic and all-natural really mean? How can I support local growers? What is a "locavore" and how can I become one? And what are area businesses doing to improve our food options and assist the local farmer? Featuring Rick Bayless of Frontera Grill and Topolobampo, Sarah Stegner of Prairie Grass Café, and Dave Cleverdon, farmer and owner of Kinnikinnick Farm and Green City Market board member.

Chef Showcase

Tuesday, April 29, 7:00 p.m., Cost: \$10; \$8 members.

Chicago has long been a leader in the culinary world. Where have we been, where are we now, and where are we going? Our panel of internationally recognized Chicago chefs, including Gale Gand of Tru, Michael Kornick of MK, Bruce Sherman of North Pond, and Carol Wallack of Sola, will discuss current trends in the city's cuisine, their own personal contributions, and where we fall on the culinary map.

History of Pies in America: Catherine Lambrecht

Pies are as American as pizza is American: we took a great idea, adapted it to our needs and ran with it. Apple pies were not always just for dessert, our American ancestors considered them survival food often eating pie for breakfast, lunch and dinner for six months a year. They used what they had available locally and made the most from it. In the Northeast and Midwest, it was apples; in the South it was molasses pies, in Florida the Key Lime Pie and the Southwest came nut pies. Catherine Lambrecht of Culinary Historians of Chicago, Program Chair of Chicago Foodways Roundtable, founding member and moderator of LTHforum.com, a culinary discussion site, will present the history of pies in America.

This History of American Pies was originally presented to Culinary Historians of Chicago's, 'Munching Your Way Through the Midwest: Celebrating the History of America's Food and Foodways.' This symposium introduced the newly published [Oxford Encyclopedia for American Food and Drink](#).

There are two opportunities to hear this talk:

April 6th @ 1:30 PM: Schaumburg Historical Society meet at the Schaumburg Township Library, Roselle and Schaumburg Road (in the shopping center), Schaumburg

April 17th @ 7 PM: Libertyville-Mundelein Historical Society, Village Hall, 118 West Church St, Libertyville, IL

Culinary History Enthusiasts of Wisconsin (CHEW)

<http://www.wisconsincooks.org/chew>

Next Meeting

Wednesday, April 2, 2008

7:15 PM

“The Science and Lore of Cider”

Deirdre Birmingham and John Biondi of rural Hollandale will be the featured speakers at the April 2nd meeting of the Culinary History Enthusiasts of Wisconsin (CHEW). They will talk about traditional, Pre-Prohibition cider--America's first beverage. Traditional, fermented (some call it hard) cider is a refreshing beverage that is making its reemergence in the States. If you've traveled to the UK, northern France or northern Spain, South Africa, or Down Under, you may have enjoyed real cider. If you could travel back in time to share a drink with President John Adams, you would likely be drinking cider.

Deirdre and John are establishing cider apple orchards on their farm for the purpose of making a variety of fine-crafted ciders. They hope to break ground on their cidery in 2008.

Deirdre and John will bring a variety of ciders for you to taste. There will be ciders made in the U.S., England and France, including ciders made in Wisconsin and Michigan. They'll discuss the history of cider in the U.S., what Johnny Appleseed was really all about, and how well-crafted ciders are made. You will even learn how you can make it at home.

One of the questions most frequently put to Deirdre and John is, 'Have you read Michael Pollan's Botany of Desire?' Read Pollan's chapter on "The Apple" and you'll see why.

The meeting will be at the Willy St. Co-op Community Room (1221 Williamson St.).
Madison, WI.

Important: CHEW meetings attendees may not park in the Willy St. Coop lot; that is reserved for customers. There is on-street parking on all streets surrounding the co-op. The meeting is open to the public.

Camp Chicago: An Up South Expedition

Brought to you by the Southern Foodways Alliance

May 23–25, 2008

Follow blues scholar Scott Barretta along Highway 61. Dish Chicago culinary history with Bruce Kraig, the Horace of hot dogs. Feast at West Town Tavern as Susan Goss pays homage to Edna Stewart and other old guard Chicago soul cooks. Take a bite out of a Mother-In-Law. Get the blues with Jimmy Burns at The Hideout. Shop the Maxwell Street Market. Wolf a catfish sandwich. Get in the swim at an aquarium barbecue pit. And more. Lots more.

Camp Chicago is an SFA day camp. What's that mean? Pack your bags for an adventure. We provide some programming, and you explore a bit on your own. This event is held in concert with Living Blues magazine's symposium, Blues and the Spirit: A Symposium on the Legacy of Blues and Gospel Music. Coconspirators also include the Greater Midwest Foodways Alliance and the LTH Forum.

Registration is just \$85, and includes Saturday morning presentations, lunch at West Town Tavern, and catfish-n-blues at The Hideout on Saturday night. Plus you'll get our handy Chicago Survival Guide, to aid as you choose-your-own-adventures in your spare time. Transportation and lodging are your own additional expenses, but don't worry: we've secured a downtown block of rooms at a special rate (\$179/night) for confirmed attendees. No tents needed at this camp!

For an additional fee, guests have the option of going on a Chicago X'Cursion. These mini-tours, guided by local folks who know their city best, will showcase the South in Chicago (Up South) and still get you to lunch on time.

Southside BBQ – Sample 'cue with SFA members Elizabeth Karmel, a North Carolina native turned long-time Chicagoan, and Charla Draper, a Chicago native now residing in Alabama. Check out Lem's ribs and Harold's chicken wings before chancing to win some sweets at our carnival cakewalk. Transportation provided. (\$55).

Chicago Bourbon – Chuck Cowdery, author of *Bourbon, Straight*, will be your guide to the taste of Kentucky in Illinois. Toast the connections between the South and Chicago's entrepreneurial wealth with pours by Mike Miller at Delilah's. Transportation's up to you, but the El will get you there. (\$55)

Mother-in-Law Sandwiches – Hike through Chicago with LTH forum leader (and mouse geneticist) Peter Engler, in search of M.I.L.'s – think tamales in a hot dog bun. Visit a tamale factory, and learn how these Delta treats arrived to the Windy City. Transportation provided. (\$45)

Soul Food – Donna Pierce, writer and editor at The Chicago Tribune and former SFA board member, will lead you to Edna's Soul Food for a plate full of Chicago's civil rights history, as well as a few delicious bites of macaroni and cheese. Transportation's your own, but the bus will take you straight there. (\$45)

REGISTRATION: go to www.SouthernFoodways.com