



CHC Chicago Foodways Roundtable

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Out and About,
May, 2008

Upcoming meetings:

Culinary Historians of Chicago:

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

June 21, 2008: "Rise/Struggle/Renaissance of Southern California's Farmers Markets,"
Speaker: Amelia Saltsman

July 19, 2008: "History of beef and grass fed beef versus grain fed," Speaker: Bill Kurtis

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

Tentative Saturday morning meeting dates for 2008 (* Tentative)

August 16, 2008*

October 18, 2008*

Chicago Foodways Roundtable:

May 17, 2008: Chef Louis Szathmáry and "The Bakery" Restaurant, Speaker: Barbara Kuck, Chicago Culinary Museum & Chefs Hall of Fame

June 7, 2008: Eating Local, Speaker: Rob Garner, Localvore

<http://vitalinformation.blogspot.com/>

Greater Midwest Foodways Alliance

The recent Greater Midwest Foodways Alliance program on Sweets has received some very nice press:

The Milwaukee Journal Sentinel wrote Sweet connections: Pies, cobblers, other desserts among Midwest's creative contributions with Peter Engler's bean pie research highlighted: www.jsonline.com/story/index.aspx?id=742085

There was a sidebar article on Desserts show off state's (Wisconsin's) products that is worth saving: www.jsonline.com/story/index.aspx?id=742164

South Bend Tribune has so far had three blogs and/or articles:

- Bet you haven't heard of these cookies: on test kitchen and competition recipes.
www.southbendtribune.com/apps/pbcs.dll/article?AID=/20080422/BLOGS05/956420802/-1/OPINION
- Lincoln's favorite cake and other treats:
www.southbendtribune.com/apps/pbcs.dll/article?AID=/20080411/BLOGS05/110115881/-1/OPINION

Wisconsin State Journal wrote on Foods give Midwest a unique flavor:

www.madison.com/wsj/home/entertainment/280010

WBEZ's Chicago Amplified partners with Culinary Historians by recording our programs and making them available for broadcast on demand at their website or downloadable to an iPod:

Behind-the-Scenes of Food Television with Louisa Chu

<http://www.chicagopublicradio.org/Content.aspx?audioID=20753>

Flavors of the Fruitlands: An Ode to Michigan with Justin Rashid

<http://www.chicagopublicradio.org/Content.aspx?audioID=19505>

George Hammond and Marcus Towle: the Forgotten Pioneers of Hammond, Indiana's Meat Packing Industry and Refrigerated Rail Cars with Richard Lytle

<http://www.chicagopublicradio.org/Content.aspx?audioID=18901>

25 Years of Great Chicago Cooking and Drinking with Carol Haddix and Barbara Glunz <http://www.chicagopublicradio.org/Content.aspx?audioID=18857>

Culinary History Enthusiasts of Wisconsin (CHEW)

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

"In a Pickle"

Jerry Apps, author of the recently published "In a Pickle,"

Wednesday, May 7, 2008 @ 7:15 PM

Set almost 50 years ago, "In a Pickle" explores the still continuing concern of small farms being eliminated by factory farms, and the impact this brings to rural life. Jerry Apps, born and raised on a Wisconsin farm, managed a pickle factory in the 1950s. He is Professor Emeritus at UW-Madison and an award-winning author of more than 25 books, many of them on rural history and country life. Jerry is a former publications editor for UW-Extension, an acquisitions editor for the McGraw-Hill Book Company, and editor of a national professional journal. He received the 2007 Major Achievement Award from the Council for Wisconsin Writers. Go to

http://www.jerryapps.com/in_a_pickle_reviews.shtml to read reviews of "In a Pickle" and learn more about Jerry by visiting www.jerryapps.com.

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

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.

CULINARY HISTORIANS OF ANN ARBOR, Sunday May 18, 2008 4-6 p.m.

"Digging Deep – The Story of Chef Alex's Organic Garden"

Speaker: Alex Young, Managing Partner,

Zingerman's Roadhouse; Owner Cornman Farm

Location: Ann Arbor Senior Center, 1320 Baldwin, Ann Arbor
For information: Carroll Thomson (734) 662-8661

MESICK LION'S 49th ANNUAL MUSHROOM FESTIVAL – May 9 – Flea Market 9am-7pm, Carnival 1pm-10pm, Softball Tournament 6pm. May 10 – Flea Market 9am-7pm, Softball Tournament 9am, Money Hunt 10am, Carnival 11am-10pm, Grand Parade 1pm, Horse Pull immediately following parade. May 11 – Softball Tournament & Flea Mkt 9am, Carnival 11am (Mothers FREE with child), Mudd Bogg & Drag Race 1pm.
www.mesick-mushroomfest.org.

7th Annual Southern Wisconsin Farm Fresh Atlas Hits the Streets

This free, 40-page guide "puts on the map" more than 150 farms, farmers' markets and other places that sell fruits, vegetables, meats, cheese, milk, eggs and other locally grown eats.

Look for your copy at the Dane County Farmers' Market information booth at the top of State Street [in Madison, Wisconsin], as well as other farmers' markets, public libraries, farms, food co-ops, Heartland Credit Union Branches and other businesses throughout southern Wisconsin. Find a list of places to pick up a copy as well as an online version of the atlas at www.reapfoodgroup.org/atlas/index.htm

AIWF - Chicago

Patricia and her husband are coming to Chicago to kick-off the American Institute of Wine & Food's scholarship program with an exclusive event benefiting Kendall culinary students.

Meet Patricia and Walter as they share anecdotes and insights from their early years in France with a preview of their delightful new memoir *We've Always Had Paris...and Provence*. And of course, there'll be an amazing 4-course meal and divine wines!

For more information visit:

www.aiwf.org/chicago/chapter_calendar/event.html?calendarevent_id=2102&date=2008-05-8&

Food History Queries:

1. David Strauss, Professor emeritus of history, Kalamazoo College is researching a history of gourmet dining in the U.S. from 1934 to 1961. He wishes to document the food and wine resources available to pioneers in the gourmet movement in 1934: fine restaurants, wine and liquor stores, and specialty food shops (ones that sold imported cheeses, pate de foie gras, canned truffles, etc.) Among cities which will be treated are those with chapters of the Wine and Food Society including Chicago.

On Chicago restaurants, John Drury's "Dining in Chicago." (1931) indicates that a short list might include the New College Inn, Schlogel's, Old Heidelberg, Julien's, l'Aiglon, and La Louisiane. Corroboration from other sources would be helpful as well as additions or deletions and more information about the specialties of each restaurant.

On Wine and Liquor stores, the list begins and ends with Maury Ross's chain, Old Rose Liquor Stores, later Otis and Lee. Other Chicago based stores? New York firms like Bellows and Co. with branches in Chicago? Sources describing inventories of these stores?

Specialty food (gourmet) shops: There is no list. Did Marshall Fields or Carson, Pririe, Scott have food and wine departments? Other local stores?

Please send sources/information to strauss@kzoo.edu with a copy to ChicagoFoodwaysRoundtable@gmail.com or phone 269-343-6863

2. We have found this book entitled "What You Can do with One Pound of Hamburger", the editors of this book are Grace Viall Gray and Betty Gay and they were members or employees of the Better Home Making Institute and Food Research Corporation in Chicago, Illinois between the dates of 1943-1951. In looking up this company to try and contact them, we could not find any trace that it existed. I was wondering if you could help us by pointing us in the right direction if you have heard of such an organization, or if any of your colleagues have. Also, it says that it was published by National Book Sales Inc. at 1515 Howard Street Chicago, Illinois. If you have heard of either of these I would greatly appreciate some help.

Please send sources/information to kschum@purdue.edu with a copy to ChicagoFoodwaysRoundtable@gmail.com.

3. A graduate student working on a Masters in history. Currently in the beginning stages of their thesis and interested in doing a comparison piece of the food of the 19th century between the South, New England and the Mid-West. I was wondering if you had any suggestions for any books that might give me a basic background of the food of the Mid-West, specifically from 1800 to 1860. Thank you in advance for your help.

Please send sources/information to ChicagoFoodwaysRoundtable@gmail.com.

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

Any submissions of events or articles may be directed to Chicago.Foodways.Roundtable@gmail.com