



CHC Chicago Foodways Roundtable

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Out and About,
November, 2008

Upcoming meetings:

Culinary Historians of Chicago:

November 15, 2008: Speakers: Karen Page and Andrew Dornenburg @ Robert Morris College

December 13, 2008: "Never put ketchup on a hot dog," speaker: Bob Schwartz @ Kendall College

Chicago Foodways Roundtable:

November 20, 2008: "Thanksgiving: The Great American Holiday," Speaker: Penelope Bingham

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. Our most recent programs:

History of French Pastry with Mark Seamen, recorded October 11, 2008:
<http://www.chicagopublicradio.org/Content.aspx?audioID=29724>

Exploring the Culinary Collections at the Newberry Library with Riva Feshbach, recorded September 20, 2008: <http://www.chicagopublicradio.org/Content.aspx?audioID=29340>

Culinary Historians of Ann Arbor

Sunday, November 16

4:00-6:00 pm

Senior Center, 1320 Baldwin, Ann Arbor

"Smoking Can Be Good for You!"

Speaker: T. R. Durham

Owner and founder, Durham's Tracklements,

Custom Smoked Provisions, Ann Arbor

The speaker will introduce his new book, *The Smoked Seafood Cookbook*, published by the University of Michigan Press, 2008.

Sunday, December 7

4:00-7:00 pm

Earhart Village Community Room

835 Greenhills Drive, Ann Arbor

Holiday Participatory Dinner

"A French Bistro Evening"

Culinary History Enthusiasts of Wisconsin (CHEW)

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

November 5, 2008: "Aronia, Ubileen, Saskatoon, Sea Berry: Future Fruits of Wisconsin?"

Presented by Dale Secher

Wednesday, November 5, 2008 at 7:15 PM

On November 5, Dale Secher will talk a bit about the trials and tribulations of fruit farming in Wisconsin and a lot about the research being done on his farm to bring fruits you have never heard of to market.

For decades, fruit farmers Dale and Cindy Secher have been bringing traditional fruit crops of strawberries, raspberries, grapes, plums and pears to the Dane County Farmers Market, as well as offering U-Pick on strawberries, apples and grapes. But behind those traditional trees, vines and bushes, something else is happening at Carandale Farm near Oregon. Fruits with funny names are testing the Wisconsin soil and climate, and several of them are finding it to their liking. Aronia, Sea Berry, American Elderberry and European Black Currant have been standouts and have already found their way to the Carandale market stand. With dozens more in the Carandale test plots, the Sechers are leading the way in researching unknown, little known and overlooked fruits that might thrive sustainably in a variety of Wisconsin growing areas and find mainstream markets in the region. Learn more about Carandale Farm at <http://www.carandale.com/>.

December 3, 2008: Speaker Art Bartsch. "Would You Believe That There is More than One Fruitcake?" (Swiss Colony!)

Place for all meetings: Willy Street Co-op Community Room, 1221 Williamson St, Madison WI 53704

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.

To get on the mailing list, or for more information, e-mail joanp@ginkgopress.com, or email Paul Lyne at pwlyne@wisemail.wisc.edu

Institute of Culinary Arts at Robert Morris College is hosting its second annual Culinary Symposium on Friday, March 27th, 2009 from 8am to 2pm at the Chicago Campus. The theme of the symposium is Culinary I.D.E.A.S., Innovation, Diversity, Exploration, Arts, Sustainability.

Sessions for future and existing chefs and professionals in the hospitality management include: How to Sustain your Business in a Weakened Economy, Menu & Product Diversity, Winemaker: The Forgotten Vine, Revisiting Ancient Varietals, Leadership for Women Chefs, and Maximizing Your Resources: Staff & Facility Design, and many more. More information will be provided as the date nears.

Great American Cooking Expo at Harper College - A gourmet extravaganza located in the Expo Center of Harper College, this consumer event will excite the tastes and curiosities of cooking, food, and wine enthusiasts from all over the Chicagoland area.

The Great American Cooking Expo takes place over three days – November 14, 15, and 16. Three wonderful days of sampling, savoring, and discovering the best foods, wines, products and ideas available in today's culinary marketplace.

Kicking off just before the largest cooking and gift-giving season of the year, the Great American Cooking Expo is the perfect chance to inspire the creative chef within you with recipes, techniques, and products that will transform your holiday meals. It's also a great opportunity to shop for the latest culinary gift items – from exquisite food and wine packages to gadgets you can't live without – for yourself or your favorite gourmand.

Tickets are \$25 per day on-line - at the door \$35.

Expo Center Harper College
Bldg M - 1200 W. Algonquin Road
Palatine, IL 60067-7398

<http://thecookingexpo.com/>

Friday, November 14, 2008
Gala Kick Off Event
Chicago's Largest Date Night
6:00PM - 10:00PM

Saturday, November 15, 2008
11:00AM - 5:00PM

Sunday, November 16, 2008
11:00AM - 5:00PM

Your Admission To the Great American Cooking Expo Includes:

- Expo Program Guide
- Gourmet Food Sampling
- Wine Sampling
- Money Saving Coupons
- Preparation Techniques
- Recipe Suggestions

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