



CHC Chicago Foodways Roundtable

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Out and About,
December, 2008

Upcoming meetings:

Culinary Historians of Chicago:

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

Chicago Foodways Roundtable:

December 6, 2008: Tour of Connie's Pizza

January 24, 2008: Restaurant Culture by Gary Alan Fine @ Kendall College

February TBD: The Haute Cuisine of Ancient Mesopotamia @ The Oriental Institute

Greater Midwest Foodways Alliance:

April 24-25, 2008: BEEF: From the Great Plains to the Stockyards to Your Plate

Culinary Historians of Ann Arbor

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>

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

Change of venue! We will meet at the Goodman Community Center. See details below.

The story and lore of fruitcake is embedded in our history. It is traced back to ancient Egypt and Rome. Ancient Egyptians revered fruitcake so much that it was put in tombs of Pharaohs to represent the sacred food of the afterlife. Roman soldiers used fruitcake as the first "energy bar" to provide energy in the battlefield during the Roman conquest. In more recent times, fruitcake has become associated with Christmas, Easter, weddings, funerals and other very important celebrations.

OR. is there any other product associated with the holidays that is so ridiculed and disrespected? Is there only one fruitcake with no purpose other than to be passed to

someone else as a gift that is never eaten, but rather is continually given to others as "the gift that keeps on giving"? What are the "top 10" alternate uses of fruitcake? What is fruitcake made of and is there a scientific explanation as to why fruitcake lasts so long? What is the significance of fruitcake in the Revolutionary War?

These are just some of the questions asked of Arthur Bartsch, the Fruitcake Expert on Ilovefruitcake.com, a website founded as a result of a grass roots effort at The Swiss Colony, a direct mail order company that offers an amazing selection of holiday food gifts made from original recipes. Ilovefruitcake.com is an exciting website that promotes the maligned fruitcake. We are serious about fruitcake - it's fun, colorful, part of our holiday tradition, and truly a delicious dessert.

Arthur Bartsch is currently Chief Innovation Officer (CIO) for The Swiss Colony, headquartered in Monroe, WI. Bartsch grew up in Chicago where he received his Bachelors Degree in Chemistry and Mathematics, followed by an MS Degree in Food Technology.

Before coming to Swiss Colony in 1978, Bartsch worked for Quaker Oats for over four years in its research center. While at Swiss Colony, he has been responsible for food operations, QA, wholesale sales, merchandising, purchasing, resource planning, and research and development. As well, he has been involved in development of literally thousands of food product introductions over the last 35 years. He is published, has received awards for research excellence, has a major food patent, has numerous appearances on the Food Network, Travel Channel and History Channel, and is a past member of the American Institute of Baking (AIB) Educational Advisory Board.

Meeting will be held at 7:15pm at the Goodman Community Center (formally the Atwood Community Center) in Madison, WI. The street address is 149 Waubesa Street, Madison. Please arrive no earlier than 6:45pm..

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

Spatulatta Mama New Year's Eve Sweepstakes! Win a fabulous New Year's Eve Gourmet Goodie Basket from full of outrageously delicious handmade Welsh country style patés from [Patchwork Traditional Foods](#) and chocolates, cookies, biscuits jams and jellies from [The London Food Company](#). Go here for the application:
http://www.spatulatta.com/contests/pate_contest_rules.html

Chef Channon Mondoux of Renaissance Cuisine was introduced by Scott Warner at our last meeting. She was requested to send us more information on her book, **Celebration at the Sarayi, Reliving an Feast in the Palace of Sulyeman the Magnificent**, she sent us this note:

"I began working with historical cuisine about 15 years ago while preparing for a fund-raising event for a non profit group. They wanted to do a medieval dinner and I, being a perfectionist at heart wanted it to be as accurate as possible. I found my first sources in a book called "Take a Thousand Eggs" by Cindy Renfrew, a collection of 14, 15th Century recipes. It was amazing how much they sounded to me like the instruction in cooking I'd grew up on and my love for historical cuisine was born.

“About 4 years ago I was asked to do a dinner from the height of the Ottoman Empire. I had been studying ancient Arabic manuscripts and learned that one of them was considered the precursor to the first Turkish recipes ever recorded. That led me to find the Kitabu't-Tabih, written by a man named Shirvani. These recipes have never been published in English, there have been some references to them but not any actual recipes for English speakers to learn. As well I found a myriad of recipes that were anecdotal in the form of travelogues by various European emissaries these had primarily been discounted and have rarely been referenced. I was compelled to bring these recipes to life and hence the book developed. I was very lucky to have been asked by Tom Chmielecki, my publisher to execute the book in an interactive multimedia format. We began to develop the ebook with the idea that this was an experience and should be as fulfilling and rich as possible. We recorded the narration, music (I'm even playing finger cymbals) and used artwork from the period to illustrate our historically accurate entertainment. I hope you get a chance to experience the book yourself.

“You can find some examples at my website www.rencuisine.com , just click on the ebook tab on the left hand side of the home page. It will lead you to a page with a link so you can see what the book is like.

“I hope there is an opportunity to come back to Chicago and share my recipes with you. I'm sure you will find it fascinating, as I have throughout the years.”

Kendall College, School of Culinary Arts and Cockburn's Special Reserve Port present a night of: **Rule Breaking At Its Finest – Kendall College 2008 Student Recipe Competition**

Get ready to savor the competition, you and guest are invited to dine on delectable student creations innovatively paired with Cockburn's Special Reserve Port. Come join these top culinary experts as they judge student dishes for their pairing qualities, taste and overall presentation:

- Miguel Corte Real, Viticultural and Commercial Director, Cocburn's
- Dean Christopher Koetke, Kendall College
- Chef Stephanie Izard, Bravo TV's Top Chef winner, 2008
- Chef Shawn McClain, Chef/Owner Spring, Green Zebra and Custom House
- Angela Roman, Wine Director, The Signature Room

Date: December 10, 2008

Time: 6 PM – 10 PM, beginning with Cocktails and Hors D'oeuvres, plate tastings at 7:30 PM

Location: Kendall College, Capitanini Family Banquet Room, 900 N. North Branch Street, Chicago, IL 60642

RSVP” CockburnsRSVP@Beamglobal.com by December 5th – NO FEE involved.

RSVP required, After five attire requested. Must be 21 or older to attend. This is a video taped event. Release forms will be requested and provided at the location.

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

Culinary Historians of Chicago

MEMBERSHIP APPLICATION 2009

Membership Year: 2009 Annual Dues: \$36.00 for individuals, \$60.00 for couples and \$ 24.00 for students. Membership will include a membership card, our newsletter and notification of all up-coming events. Prices are in U.S. Dollars.

1st Person _____

2nd Person _____

Address _____ Apt. _____

City _____ State _____ Zip _____ Country _____

Day Phone _____ Evening _____

Website URL _____

Fax _____ E-mail address _____

In order to conserve the financial resources of the organization (printing/postage), I am willing to accept all notices of upcoming events and issues of the newsletter via-e-mail. (X in box)

Occupation/Profession _____

Areas of Interest and/or Research

Are you willing to volunteer: (Circle) Yes No

Type of Membership:

_____ Individual \$36 _____ Couple \$60 _____ Student \$24 (X in appropriate space)

You can pay at the first event you attend or you can mail this form and your check, payable to:

Culinary Historians of Chicago
c/o Marliiss Levin – Gil Levy
848 Timber Hill
Highland Park, IL 60035

If you will a membership card mailed to you, please include a stamped, self-addressed envelope with your membership fee.

For non-members to attend a lecture hosted by the Culinary Historians of Chicago we do charge Adults \$5.00 and students with current ID are \$3.00, unless otherwise stated. Fees are collected at the door.

Office Use:

Cash: _____ Check # _____ Date: _____ Initials: _____ Year: _____