



CHC Chicago Foodways Roundtable

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

Out and About,
January, 2009

Upcoming meetings:

Culinary Historians of Chicago:

January 31, 2009: Pastry Chef Keli Fayard from Vanille Patisserie of Chicago

February 7, 2009: chef/owner Naomi Levine of Topsy Cake.

Chicago Foodways Roundtable:

January 24, 2009: Kitchens: The Culture of Restaurant Work by Gary Alan Fine @ Kendall College

February 28, 2009: The Haute Cuisine of Ancient Mesopotamia @ Oriental Institute

Greater Midwest Foodways Alliance:

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

Culinary Historians of Ann Arbor

Sunday, November 16

4:00-6:00 pm

Senior Center, 1320 Baldwin, Ann Arbor

"The Domestication and Spread of Bananas"

Speaker: George Estabrook, Professor of Ecology and Evolutionary Biology at The University of Michigan

Tea to Honor First Lady Jacqueline Kennedy by the Highland Park Historical Society on Sunday March 1st at 1 PM. This four course tea, catered by High Tea by Gerri, will feature open face sandwiches, homemade raisin scones with jam and clotted cream, homemade apple-rhubarb pie and assorted petit fours with tea poured freely all afternoon. Honored guest will be Jacqueline Kennedy, historian and actress Leslie Goddard in character.

Jackie Kennedy tells her story, from her childhood memories, her marriage to handsome Senator John F. Kennedy in 1953, her struggles to begin a family, and her conflicted reaction to JFK's election to the U.S. Presidency in 1961. As First Lady, she declared that caring for her two young children and maintaining the family's privacy were her top priorities. Nonetheless, she drew intense media attention with her fashion sense and youthful appeal, and appeared on thousands of magazine covers. She shares the story of her work to restore the White House and preserve its historical integrity, her attempts to showcase the arts and her international travel to support her husband's presidency.

Full Tea with First Lady Jacqueline Kennedy will be at the Highland Park Community House, 1919 Sheridan Road, Highland Park, Illinois.

For further information, please contact the Highland Park Historical Society: 847.432.7090 or hphistorical@sbcglobal.net. Admission is \$45. Tickets may be purchased by check to Highland Park Historical Society, P.O. Box 56, 326 Central Avenue, Highland Park IL 60035 or via BrownPaperTickets <https://www.brownpapertickets.com/event/52687> .

For your viewing pleasure:

No Reservations – Anthony Bourdain tours Chicago episode will premiere Monday, February 2nd, 9 p.m. CT, on the Travel Channel! Culinary Historian member Peter Engler will be amongst those featured. In addition, they will visit Burt's Pizza in Morton Grove, Calumet Fisheries,

Diners, Drive-In & Dives of FOOD-TV visited Chicago last summer to tape episodes at: Vito & Nicks, Tufanos, Cemitas Puebla, Dell Rhea's chicken, Glenn's Diner, Kuma's Corner and Wiener and Still Champion. Glenn's Diner episode showed in December. Vito and Nick's is scheduled for January 12th.

82nd Annual Raccoon Dinner in memory of Tom McNulty, January 31st, with the bar opening at 4 PM. Raccoon dining to commence at 5 PM. Of course for the less adventuress, they do provide a mainstream meat to allow the whole family to dine together. Wild and wacky raffles abound with 5 pound Summer sausage highly prized!

American Legion Post No 196
333 N Lapham Peak Rd,
Delafield, WI
(262) 646-3930

"Snout to Tail" event, showcasing pork from Green City Market. on 1/17/2009, at The Peggy Notebaert Nature Museum (2430 N. Cannon), 8:00 a.m. - 1:00 p.m., this should be quite spectacular with participating chefs providing tastings:

- Rick Bayless - Frontera Grill & Topolobampo
- Troy Graves - Tallullah & Eve
- Paul Kahan - Blackbird, Avec & The Publican
- Mark Mendez - Carnivale
- Chris Pandel- The Bristol
- Sarah Stegner & George Bumbaris - Prairie Grass Café
- Paul Virant - Vie
- Gary Wiviott - author of the upcoming book *Low and Slow: Mastering the Art of Barbeque in Five Easy Lessons*

Admission is free, but RSVPs are required. To RSVP, send an email to admin@chicagogreencitymarket.org

Donating Cookbooks

If you want an appreciative home for your no longer desired cookbooks, then donate them to: Washburne Culinary School of the Kennedy-King College, South Shore Cultural Center, 7059 S South Shore Drive, Chicago IL 60649.

Washburne Culinary School is building their culinary library with these donations. The contact for your donation is: Provost William N. Reynolds e-mail: wreynolds@ccc.edu or 773-602-5487.

If you intend to write your donation off on your taxes, then you should list the books. For establishing value, you may want to consult these sources: A Guide to Collecting Cookbook by Col. Bob Allen, Price Guide to booklets and recipe leaflets by Linda Dickinson, or www.addall.com which has a used book section with prices from at least 16 different web sites, including Amazon, exlibris, etc.

When donating to Washburne, give them two copies of your list. One they will keep for their records and the second for them to initial they received it for your records.

News from the Longone Center for American Culinary Research, January 2009

The 2009 Third Biennial Symposium on American Culinary History: Chefs, Restaurants and Menus scheduled to be held in May, 2009 has been postponed. We are sorry for any inconvenience that this may cause and will notify you of the new date as soon as the information is available.

However, we are very pleased to announce that there *will* be a culinary exhibit:

500 Years of Grapes and Wine in America: A Remarkable Story

Curated by Prof. Dan Longone and Jan Longone, February 16-May 29, 2009

Clements Library, University of Michigan

Open to the public, free of charge, Mon-Fri 1-5pm

Lecture on the exhibition, Sunday May 10, 3-5pm

Prof. Dan Longone and Jan Longone

Co-sponsored by the Culinary Historians of Ann Arbor

Postcard of the Baltimore Inn on Quincy Street, Chicago from the Chicago History in Postcards website, www.chicagopc.info.

<http://www.chicagopc.info/Chicago%20postcards/restaurants/baltimore%20inn%20quincy%20st.JPG>



**Kansas State University Libraries
Center for the Cookbook**

From Hardtack to MREs: A Military Foodways Symposium

April 15-16, 2009

Call for Presentations

Kansas State University Libraries' Center for the Cookbook--housed in the Richard L. D. & Marjorie J. Morse Department of Special Collections--is seeking presentations by academics, food industry professionals, students (graduate and undergraduate), independent scholars, and foodies. Proposals should be no more than one page in length and contain the following information:

1. Name of the presenter, academic or other professional affiliation (if any), and contact information.
2. Title of the presentation or theme of the panel.
3. Abstract of the presentation.

Individual presentations or panels may be on any aspect of military foodways; all subjects, nations, time periods, and military branches are open for this symposium. Presentations will be 20 minutes with 10 minutes for questions. Panels will be a maximum of 60 minutes with 20 minutes for questions.

The conference room supports a wide variety of formats (state-of-the-art A/V equipment installed in 2008), has comfortable seating, a high-quality sound system, and a giant screen. Sign Language Interpreters are available; please indicate need on the application.

Please submit proposals electronically to: milfood@gmail.com

For more information about the symposium, K-State, and Manhattan, Kansas, please visit:

www.lib.ksu.edu/symposium

Deadline for submissions is 5:00 p.m. CST, March 16, 2009.

Center for the Cookbook
Special Collections, Hale Library
Kansas State University
Manhattan KS 66506-1200
785.532.7455 [Roger C. Adams, conference information]
785.532.2164 [Regina M. Beard, registration information]

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