



CHC Chicago Foodways Roundtable

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Out and About, February, 2009

Upcoming meetings:

Culinary Historians of Chicago:

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

February 7, 2009: “The Sweet and Savory Tale of Australia,” chef/owner Naomi Levine of Topsy Cake, Chef Jon-Antony, Table 52, Chicago, and author, “Simply Australia” plus Cynthia Clampitt, Author, “Waltzing Australia

March 21, 2009: Suvir Saran, Indian Chef

Chicago Foodways Roundtable:

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

March 14, 2009: Behind the Scenes of Food Television II: Louisa Chu on judging Iron Chef and fixer for Tony Bourdain’s No Reservations Chicago episode

Greater Midwest Foodways Alliance:

TBD: BEEF: From the Great Plains to Your Plate

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:

Flavored with History with Karen Page and Andrew Dornenburg, recorded November 15, 2008: <http://www.chicagopublicradio.org/Content.aspx?audioID=30717>

Thanksgiving: The Great American Holiday with Penelope Bingham, recorded November 24, 2008: <http://www.chicagopublicradio.org/Content.aspx?audioID=31005>

Never Put Ketchup on a Hot Dog: A History of Hot Dog Stands and the Public’s Passion for Them with Bob Schwartz, VP Sales at Vienna Sausage, recorded December 13, 2008: <http://www.chicagopublicradio.org/Content.aspx?audioID=31055>

Kendall College’s Secret Handshake: January 8, 2009-May 31, 2009 (with the exception of our Monday night dining series), you will receive an extra course when you inform your student server that you are a “guest of the Dean.”

Kendall College's The Dining Room is an extraordinary working classroom that provides advanced student chefs with the opportunity to gain real-world experience in a professionally-run fine dining restaurant under the supervision of Kendall's experienced faculty.

Thanks to an outstanding faculty and dedicated students, Kendall College continues to produce recognized and notable chefs, such as Shawn McClain (Green Zebra and Spring), Mindy Segal (Hot Chocolate), Michael Altenberg (Bistro Campagne) and Michael Maddox (Le Titi de Paris).

The Dining Room offers diners the opportunity to taste the classroom projects of chefs-in-training before they become famous.

Cuisine

American Contemporary, French, and International Fusion

Specials

Fixed Priced Lunch and Dinner Menu - Choose a First Course, Main Course and Dessert for only \$18 at lunch and \$29 for dinner (does not include beverages, tax, or gratuities - and is not offered on Friday and Saturday evenings).

Please note that we are temporarily unable to sell alcohol. However, guests are encouraged to BYOB with no corkage fee at lunch or the Monday Night Dining Series and \$5 a bottle corkage fee at dinner.

Lunch Days and Hours of Operation

Lunch served from the 8th of January until the 9th of February • 12th of February until the 16th of March

Monday - Friday: Noon-1:30pm

Dinner Days and Hours of Operation

Dinner served from the 9th of January until the 7th of February • 13th of February until the 14th of March

Tuesday - Friday: 6:00pm-7:30pm

Saturday: 6:00-8:00pm

For Dining Room reservations call 312.752.2328 or [make your reservations online](#).

<http://www.opentable.com/single.aspx?rid=4028&restref=4028>

Location

The Dining Room at Kendall College

900 N. North Branch Street

Chicago, IL 60642

diningroom@kendall.edu

Located on the Third Floor.

Sky Full of Bacon, Michael Gebert's high definition video podcast about food from the most fascinating and lively culinary city on the planet right now, Chicago.

Like in an audio podcast, Sky Full of Bacon takes you to meet and talk to interesting people in the world of food (especially but not exclusively in Chicago). But because food is interesting to look at as well as to eat, it shows you the food, the techniques, and the people for yourself in yummy, high-quality HD. However, unlike so much food TV, Sky Full of Bacon doesn't cut what they say down to brief soundbites and move at a frantic, please-don't-switch-the-channel pace. It's a format which allows for thoughtful conversation while offering the sensory satisfactions of great-looking food.

Here's how to see it:

1) Watch each episode at [the SkyFull of Bacon blog](#) (fastest, pretty good HD quality)

<http://skyfullofbacon.com/blog/>

2) Watch it at [its Vimeo page](#) (pretty fast, better HD quality)

<http://www.vimeo.com/album/19289>

3) [View or subscribe \(FREE!\) at iTunes](#), which is recommended for the highest, full HD quality

[Sky Full of Bacon 01: How Local Can You Go?](http://skyfullofbacon.com/blog/?p=17)

<http://skyfullofbacon.com/blog/?p=17>

Local is a hot word in food these days. In *How Local Can You Go?* We visit two people who are taking different approaches to trying to bring local food into the mainstream in Chicago. Cassie Green runs a market in West Town called (what else?) Green Grocer, which features a lot of the producers who sell at Green City and other farmer's markets. Bruce F. is a Wicker Park resident who read about Earthboxes and subsequently built about 30 DIY ones out of Rubbermaid tubs on his garage, and has a lot of perspective about the broader issues surrounding the act of growing your own food in the city.

[Sky Full of Bacon 02: Duck School](http://skyfullofbacon.com/blog/?p=34)

<http://skyfullofbacon.com/blog/?p=34>

"It's a great story and the shots of all those crispy golden-brown ducks are so mouthwatering you'll be tempted to call Sun Wah and place an order to go." —Bill Daley, Chicago Tribune/The Stew

Go inside a Chinese restaurant to learn not only how Peking duck is made but how traditions are passed from immigrant father to Americanized daughter.

[Sky Full of Bacon 03: The Last Brisket Show](http://skyfullofbacon.com/blog/?p=67)

<http://skyfullofbacon.com/blog/?p=67>

Go deep into the smoke-stained barbecue country of central Texas as we talk to two legendary pitmasters in a town that almost has more great BBQ joints than people— Taylor, Texas.

[Sky Full of Bacon 04: A Head's Tale](http://skyfullofbacon.com/blog/?p=91)

<http://skyfullofbacon.com/blog/?p=91>

If you have 19 minutes, this is a great video on making a headcheese from Michael Gebert, especially as we see the pig's head from the point of purchase at the market, through to the finished dish. A great reminder of using the whole animal. —Michael Ruhlman

Could eating head cheese be a moral act? In "A Head's Tale," we follow a piece of meat most of us would avoid, a whole pig's head, from organic farm to restaurant table. It's a thought-provoking, tasty, and only slightly gross journey.

[Sky Full of Bacon 05: There Will Be Pork \(Pt. 1\)](http://skyfullofbacon.com/blog/?p=113)

<http://skyfullofbacon.com/blog/?p=113>

*"Convey[s] the downright decency of all parties involved with a directness that's difficult to achieve in prose. Listening to farmer Linda Derrickson talk from the heart about honoring and giving thanks for the happy lives of pigs is worth at least 100 pages of *The Omnivore's Dilemma*."* —Martha Bayne

The phrase "farm to table" is used a lot in foodie circles. In this Sky Full of Bacon two-part podcast, I'll show you what it really means— from the farm to the slaughterhouse to the kitchens of five of Chicago's top restaurants.

[Sky Full of Bacon 06: There Will Be Pork \(Pt. 2\)](http://skyfullofbacon.com/blog/?p=118)

<http://skyfullofbacon.com/blog/?p=118>

The phrase “farm to table” is used a lot in foodie circles. In the second half of this Sky Full of Bacon two-part podcast, I’ll complete the picture of what that really means with visits to restaurant kitchens... and to a slaughterhouse.

Culinary Historians of Ann Arbor

Sunday, February 15, 2009

4:00-6:00 pm

Senior Center, 1320 Baldwin, Ann Arbor

"From the Vine: Exploring Michigan Wineries"

Speaker: Lorri Hathaway and Sharon Kegerreis, authors of a new book on Michigan wineries

Culinary History Enthusiasts of Wisconsin (CHEW), February 4, 2009 Meeting, 7:15 PM

“Culinary History of Madison’s Greenbush Neighborhood”

On February 4, Ross Parisi, owner and operator of Rossario's Italian Restaurant on Monona Dr., will discuss the business history of Madison’s Greenbush Neighborhood. Greenbush, or the “Bush” as its residents fondly referred to it, was the center of Madison’s Italian community. It was destroyed in an urban renewal project in 1960.

Mr. Parisi’s family emigrated from Sicily, and has been a presence in Madison since 1916. Rossario’s Italian Restaurant has been in the family for over 33 years. His talk will highlight the families and businesses, especially restaurants, that thrived in Greenbush and other parts of Madison.

Meeting Venue: Goodman Atwood Community Center, 149 Waubesa Street, Madison

Historic Foodways Society of the Delaware Valley has revised their website:
<http://www.historicfoodways.org/>

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.

2009 Gruppo Ristoratori Italiani/Giacomo Bologna Scholarship

Don't miss your chance to earn a scholarship to Italy and learn first-hand about the rich Italian culinary and winemaking traditions. The National Restaurant Association Educational Foundation (NRAEF) and Gruppo Ristoratori Italiani (GRI)/Giacomo Bologna will award six recipients an all-expense paid trip to Italy under the auspices of GRI. This trip, from New York to Italy, will include travel and lodging as well as educational culinary/wine seminars and viticulture workshops. Personal and incidental expenses are not included in the award.

To be eligible to apply, applicants must demonstrate a commitment to Italian viticulture and be a full-time student enrolled in a college or culinary arts program.

To apply or obtain more information, please visit

www.nraef.org/scholarships<http://rs6.net/tn.jsp?e=0018BVy41ZHcOoE9RFdpSgSZAogh3XF3-7TsqaAbVfBkjAbgzNN2DufDSePrMDt_HysiMUn_cxHyglV28eZdIVX5WxczSJqKTxtXQLCEzJkSXgLRlYmzl0iHoPEM32HJ>

If you have questions about this scholarship, contact the NRAEF Scholarships Program at scholars@nraef.org or call 800-765-2122 ext 6738.

Applications MUST be postmarked no later than FEBRUARY 13, 2009

Joan Peterson Culinary Tours of Turkey and Sicily: Joan Peterson's Culinary Tours of Turkey and Sicily: Joan will lead two culinary tours to this year: Turkey, from August 7 - 16th and Sicily, from September 29 - October 9. Each tour will have a minimum of 8 participants and a maximum of 12--so it'll be a nice intimate group.

The tour itineraries are now ready for viewing at www.eatsmartguides.com/tours.html 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.

Hungry for an authentic Chicago culinary and cultural experience? Then consider a Chicago food tour with Chicago Food Planet, which specializes in Food Tours through Chicago's most historic, delicious neighborhoods. Starting their fourth season in April, you can eat your way through the beautiful Gold Coast, Old Town, and Lincoln Park neighborhoods with their [Chicago Tours of Food of Near North Side](#) (\$42, food included) or traverse the artists' colony that evolved into a hidden foodie paradise on the new [Chicago Tours of Food of Bucktown / Wicker Park](#) (\$42, food included).

All food tours include mouth-watering food tastings, enough for lunch, from historic "mom and pop" specialty food stores and one-of-a-kind ethnic eateries while offering a narrated glimpse into Chicago's rich history, treasured architecture, and dazzling restaurant recommendations.

Details:

When: 7 days a week, April - November

Time: Tours start daily at 11 am to early afternoon

How long: Approximately 3 hours

How much: \$42 per adult ticket (plus \$2 ticketing fee)

What's included: All the food tastings, enough for lunch

Who: All age groups and fitness levels

Capacity: 16 people per tour

Tickets: Purchased online at [Chicago Food Planet Food Tours website](http://www.chicagofoodplanet.com/)

<http://www.chicagofoodplanet.com/> or calling 212.209.3370

Sausagefest : The [Illinois Craft Brewers Guild](#) and [Rock Bottom Brewery](#) will be hosting the 1st Annual Sausagefest on Saturday, February 21, from 1:00 to 5:00pm at the [Chicago Rock Bottom \(1 W Grand Ave\)](#). The menu will feature 5 hand-made sausages each paired with 2 craft brews and 2 artisanal cheeses. It is rumored that Abe Froman, the Sausage King of Chicago, will be guest speaker. Tickets are \$35 and available via [Brown Paper Tickets](#). Keyword: sausagefest. ([Direct Link](#))

The February 2009 meeting of the Chicago Map Society will be a presentation on the topic of "**Mapping Food, Supermarkets, and Community in Chicago.**" The program deals with access to quality groceries in Chicago and notes sharp differences between neighborhoods.

<http://www.newberry.org/smith/cms/cms.html>

The Newberry Library (between Dearborn and Clark Streets)

60 W. Walton Street

Chicago 60610

312-943-9090

Reception 5:30 pm, program 6:00 pm. Open to the public. Admission free to members; non-members are asked to donate \$5 toward program costs.

National Museum of American History and Mars, Incorporated

present a symposium on the history and foodways of chocolate

Saturday, March 7, 2009, 9:15 a.m.â€“7 p.m.

Carmichael Auditorium

Register for the free symposium:

E-mail: chocolate.symposium@effem.com

Registration deadline February 12, 2009

Space is limited

Speakers include:

Howard-Yana Shapiro , Mars, Incorporated, Director Plant Science; University of California, Davis

Marian Burros , Food Writer, New York Times

Steve Kle , Pastry Chef and author

Peter Liebhold , National Museum of American History

Susan Terrio , Georgetown University; author of *Crafting the Culture and History of French Chocolate*

Mort Rosenblum , author of *Chocolate: A Bittersweet Saga of Dark and Light*

Louis Grivetti , University of California, Davis

Chocolate: The North American Experience

8:30 – 9:15 Registration

9:15 – 9:30 Welcome

Brent Glass, Director, National Museum of American History, Washington, DC

9:30 – 10:15 Keynote

Howard-Yana Shapiro, Mars Incorporated, Global Director, Plant Science and External Research
McLean, Virginia

10:15 – 10:45 Break

10:45 – 12:30 Session 1 - Chocolate Diaspora

Chair –Kenneth Kiple, Professor, Bowling Green University, Oxford, Ohio

Origin Stories: Meso-America to 17th Century

Louis Grivetti, Professor, University of California, Davis, Davis, California

Military and Civic Action Stories

David Hogan, Curator, U.S. Army

Jewish Roles in North America

Celia Shapiro, Archivist and Independent Scholar, Washington, DC

12:30 – 2:00 Lunch

2:00 – 3:45 Session 2 – The Business of Chocolate

Chair – Fath Ruffins, Curator, National Museum of American History, Washington, DC

Entrepreneurial Stories

Steve Klc, Writer and Pastry Chef, Washington, DC

North American Chocolate Advertising

Kurt Richter, University of California, Davis

Global Production

Peter Liebhold

Curator, National Museum of American History

Washington, DC

3:45 – 4:15 break

4:15 – 5:45 Session 3 - Chocolate Consumption

Chair – Marion Burros

Author and Food Writer, NY Times, New York, New York and Washington, DC

Author – Cooking for Comfort

Chocolate in 18th and 19th American Society

Gerald Ward, Curator, Museum of Fine Arts, Boston, Massachusetts

Chocolate as Medicine

Deanna Pucciarelli, Assistant Professor, Ball State University, Muncie, Indiana

Chocolate Culture in the 20th century

Susan Terrio, Professor, The Georgetown University, Washington, DC,

Author - Crafting The Culture and History of French Chocolate

5:45 – 6:00 Closing remarks

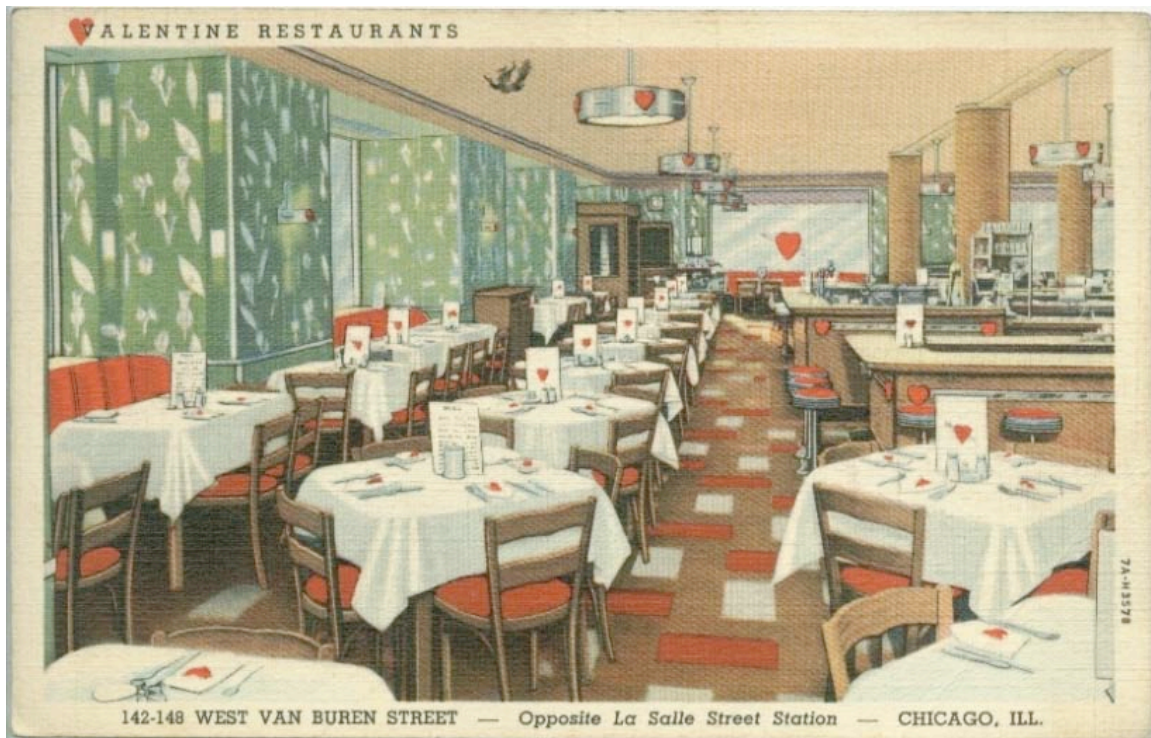
Mort Rosenblum, Paris, France

Author, Chocolate: A Bittersweet Saga of Dark and Light

6:00 – 7:00 Reception

Postcard of the Valentine Restaurants, 142-148 West Van Buren, Opposite La Salle Street Station, Chicago, ILL from the Chicago History in Postcards website, www.chicagopc.info.

www.chicagopc.info/Chicago%20postcards/restaurants/valentine%20restaurants%20ahva.jpg



Any submissions of events or articles may be directed to

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