



CHC Chicago Foodways Roundtable

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

Out and About, March, 2009

Upcoming meetings:

Culinary Historians of Chicago:

March 21, 2009: Suvir Saran, Indian Chef at a special location.

April 11, 2009: Chef Channon Mondoux, on the Ottoman Empire, at the Chicago History Museum

Chicago Foodways Roundtable:

March 14, 2009: Civilized Dining Philosophies: We all have our truths, is mine the same as yours? Presented by Colleen Sen and Bruce Kraig

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:

Never Put Ketchup on a Hot Dog: A History of Hot Dog Stands and the Public's Passion for Them with Gary Alan Fine, recorded January 13, 2009:

<http://www.chicagopublicradio.org/Content.aspx?audioID=32194>

Ray Sokolov of the Wall Street Journal visits Peoria:

<http://online.wsj.com/article/SB123517851962737941.html?mod=article-outset-box>

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 #7: Eat This City

<http://skyfullofbacon.com/blog/?p=134>

Urban foragers are people who eat what grows naturally from a very unnatural place— a city. In this all-vegetarian Sky Full of Bacon podcast, urban foragers show us how they find food all around them, and we nibble our way through a remarkable wilderness literally in the shadow of Chicago's skyscrapers.

Feeling a little cabin feverish this winter? This Sky Full of Bacon podcast (shot in September and October) will take you back to a sunnier, *somewhat* greener time as we explore the city looking for growing things to eat— from fruits to herbs to medicines. First, chef-blogger Art Jackson shows us what he forages for his own use around his home in Pilsen. Then Art and I are led on a fascinating tour of a stretch of mostly undeveloped (for now) land on the near South side, which turns out to be an amazingly biodiverse landscape as it's revealed to us by Nance Klehm, artist and urban foraging expert. Along the way, we discuss many of the issues around foraging and the use of land and food in the city.

Sky Full of Bacon #8: Pear Shaped World

<http://skyfullofbacon.com/blog/?p=160>

Ever wonder about the farmers who grow and sell the produce at your local farmer's market? In this Sky Full of Bacon podcast, we meet Oriana, the Asian pear lady at Chicago's Green City Market, and travel to her orchard in western Illinois. She may not look like your typical midwestern farmer, but her challenges (from weather to pests) and her joy at making things grow are universal.

Here's another podcast shot while things were still growing, to help keep your spirits up through the long winter! If you visit Green City Market in the fall, you've probably seen Oriana Kruszewski showing off whatever interesting thing she happens to have picked that week along with her trademark Asian pears— paw paws, persimmons, watercress, Asian herbs, ground cherries. Oriana has some 500 pear trees at her farm near Galena; I visited her in October as the freeze was approaching and she was picking the last of her fruit for storage. She's always interesting to talk to and I think you'll enjoy the chance to see what all lies behind the produce you buy at a farmer's market.

Taste of Lexington

Thursday, March 12, 5 – 7pm
V.I.P Students Only Pre-Reception, 4pm – 5pm

Lexington College
310 South Peoria Street
Chicago, Illinois 60607

Come and enjoy the “Bounty of the Midwest!”

Meet students, faculty and staff, tour the campus, attend culinary demonstrations and enjoy delicious hors d'oeuvres prepared by our students!

Learn about our degree specializations in Hospitality Management and our personalized education that makes us unique.

- Meet Bruce Kraig, an internationally recognized food historian. Bruce has been host and writer for a series of award-winning food documentaries. He will sign copies of his new book, *Hot Dog - A Global History*
- Attend culinary lab demonstrations at 5:30pm and 6:15pm
- Observe interactive food stations and internship presentations

Concentrations:
CULINARY ARTS
HOTEL/RESTAURANT MANAGEMENT
EVENT PLANNING
HEALTH CARE & WELLNESS

Sponsored By: Kellogg's, Maui Wowi Hawaiian, Gordon Hanrahan, Liif Tea

Please RSVP by March 5 to Megan at pr@lexingtoncollege.edu

**ROBERT MORRIS COLLEGE ANNOUNCES 2009 CULINARY SYMPOSIUM
CULINARY I.D.E.A.S. –
INNOVATION, DIVERSITY, EXPLORATION, ARTS, SUSTAINABILITY -
FINDING OUR PAST ~ PREPARING FOR OUR FUTURE**

**Friday, March 27, 8:00 AM – 2:00 PM
Robert Morris College Chicago Campus,
401 S. State Street**

Chicago –Some of Chicago's most highly-regarded chefs and food professionals will participate in the second annual culinary symposium conducted by the Institute of Culinary Arts at Robert Morris College. This year's event, **Culinary I.D.E.A.S. – Innovation, Diversity, Exploration, Arts, Sustainability – Finding our Past ~ Preparing for Our Future**, will be held Friday, March 27, from 8:00 AM – 2:00 PM at the Robert Morris College Chicago Campus, 401 S. State Street, eighth floor.

Nancy Rotunno, executive director of the Institute, has found that an annual symposium is an excellent way to showcase trends and innovations in the culinary field. "Our culinary curriculum consistently strives to top the last one by enabling each attendee to learn something that they can immediately apply to their studies and eventually, their careers."

Under the direction of Associate Dean Jennifer Bucko Lamplough and Director of Purchasing Amy Keck, workshops and sessions specifically designed for culinary students, industry professionals and culinary educators will address such timely issues as leadership challenges for women chefs, sustaining a business in today's economy, building a successful professional kitchen and preserving a wide variety of foods.

Key note speaker, Jeff Stratton, McDonald's Corporate Executive Vice President and Chief Restaurant Officer, kicks off the day's activities at 8:30 AM. Distinguished culinary professionals conducting sessions are Chef Gale Gand, Tru Restaurant; Chef Carrie Nahabedian, Naha Restaurant; Chef Michelle Garcia, The Bleeding Heart Bakery; Chef Shelley Young, The Chopping Block; Peter Testa, Testa Produce; Robert C. Marshall, Vice President Operation, McDonald's; Chefs Allison and Rob Levitt, Mado Restaurant; Chefs Ryan Hutmacher and Jill Houk, Centered Chef Food Studios; Lara Field, University of Chicago; Chef Myk Banas, Chicago Marriott; Ralph Aylward, Boelter; Chef Gail Huesmann, Assaggia Cafe and Trattoria; Camille Stagg, food author and journalist; Chef Dan McGee, Dan McGee Restaurant and Catering; Randy Vickery, Wyncroft Wines; and Chef Nathan Chappell, The Michael Fields Agricultural Institute.

Sessions are divided into three tracks:

Innovation

"How to Sustain your Business in a Weakened Economy"

Add one “Building a Successful Kitchen Today/Managing Staff and Kitchen Design”
“Business Sense, Using Your Senses to Maximize Profit.”

Exploration

“Butcher, the Re-emergence of Charcuterie”
“Baker – New Techniques Using Old World Methods”
“Winemaker: The Forgotten Vine, Revisiting Ancient Varietals”

Diversity

“Out of the Frying Pan – Menu and Product Diversity”
“Into the Fire, Leadership for Women Chefs”
“Today for Tomorrow – Preserving the Seasons.” (Please note: This Master Class requires a separate \$25.00 fee and attendance is limited to 20 participants.)

In addition to the workshops there will be a student cake decorating competition, culinary expo and job fair. Chefs Gale Gand and Michelle Garcia will judge the cake competition and announce the winners at an afternoon reception.

Proud sponsors of the Culinary Symposium are Wilton Industries, Inc., Cabot Creamery, Callebaut, The Culinary Historians of Chicago/Greater Midwest Foodways Alliance, RMC Bookstore, Cooks for a Cause, and Real Health, LLC. Sponsorship opportunities are still available; for information, please contact Tony Spadaro, 630-375-8250 or Jon Sherman, 708-226-5360 at Robert Morris College Institute of Culinary Arts.

Admission to the Symposium is free to students with a valid student ID. The fee for culinary educators is \$35.00 and for industry professionals, \$50.00.

All participants will receive a complimentary continental breakfast, coffee and snack, lunch and a cake reception. To register online visit <http://www.robertmorris.edu/culinary/symposium> or call Maria Garcia at 312-935-6918.

Culinary Historians of Ann Arbor

"Chocolate: Food of the Gods"

Speaker: Nancy Biehn, Owner, Sweet Gem Confections,
an Artisan Chocolate Business, 1928 Packard, Ann Arbor
Sunday, March 15, 2009
4:00-6:00 pm
Senior Center, 1320 Baldwin, Ann Arbor

Culinary History Enthusiasts of Wisconsin (CHEW),

“The History of Wisconsin's State-Run Cooking Schools”

March 4, 2009: 7:15pm.

On March 4, Nic Mink, lecturer of history at UW-Stevens Point, will discuss the creation of a new Wisconsin culinary landscape at the beginning of the 20th century by exploring the development of a massive, though largely forgotten, undertaking : a traveling, state-run cooking school aimed at disseminating culinary knowledge to farm women. Between the 1890s and 1920s, a group of educators traversed the countryside every winter to teach farm wives how to

prepare meals based on cooking technologies, health, culinary techniques and new ingredients. The talk will draw attention to the foodways these schools created as well as the notions of science, health, and morality that underwrote these changes in Wisconsin cuisine.

An avid research hound of all things culinary, Mr. Mink is currently working on a much larger project on the history of eating outside the home since World War II. He's an award winning author, whose writings on various aspects of American culture have appeared in journals, magazines, and newspapers across the country, including the Wisconsin State Journal, Gastronomica: Journal of Food and Culture, the Western Historical Quarterly, and Environmental History. In addition to these academic pursuits, he's worked as a bartender, bus boy, soda jerk, ice cream scoop, pizza delivery guy, waiter, fry cook, dishwasher, and manager at fine and not-so-fine dining establishments from the upper peninsula of Michigan to the granite peaks of the northern Rockies. His presentation to CHEW is based on his article in the current edition of the Wisconsin Magazine of History.

Meeting Venue:

Goodman Atwood Community Center, 149 Waubesa Street, Madison. To get on the mailing list, or for more information, e-mail joan@eatSMARTguides.com, or call Joan Peterson at 608-233-5488. Alternatively, email Paul Lyne at pwlyne@gmail.com or call Paul Lyne at 608-231-3674. Goodman Atwood Community Center, 149 Waubesa Street, Madison

Online Food Essay Writing Seminars

Two-Week Online Food Essay Writing Seminar with David Leite
Tuesdays 9:00 p.m. to 10:30 p.m. EST, March 24 and 31

Essays recounting food experiences have become go-to reading for many people these days. It seems as if more people are taking their favorite food books into the bedroom rather than into the kitchen. It's because these funny, touching, occasionally shocking accounts humanize and give dimension better than a reported article, a collection of recipes, or even, sometimes, a cookbook. But what exactly is an essay? How does it differ from a first-person account? Or a blog post? And why aren't more of them being written?

In this two-week seminar, you'll learn:

How to handle the thorny issue of first-person writing, especially if you're new

The importance of voice, "character," and food description

How to avoid sentimentality and emotional manipulation

Venues that are open to effective food essays

How to pitch an essay

Who the class is for

Students who are interested in learning about the art of essay writing. Writing experience is helpful, but not required.

Total: \$125.00

For more information or to register, visit <http://snipurl.com/ajn8l> .

Eight-Week Online Introduction to Food Writing Course with David Leite
Thursdays 9:00 p.m. to 10:00 p.m. EDT, Aug. 27th to Oct. 15th, plus weekly online discourse

Ask nearly anyone you meet, and someone knows someone who's a food writer. And there are even more people who want to enter the field. With so much competition these days, how do you

get your foot in the door or make an impression that stays with an editor and results in a published article? It ain't easy. But David Leite, three-time James Beard Award-winning writer and Web publisher, can help put you on the fast track to being a food writer. Along the way, he'll share his experiences; give you honest, no-frills advice about the business; and show you how to carve an enduring niche for yourself.

In this intensive, collegial introduction into the world of food writing, you'll learn:
Understanding the differences between writing for newspapers, magazines, and the Internet
Finding the right story in unlikely places

Conducting interviews

How to research like a pro

Writing and rewriting (and rewriting)

Crafting the perfect pitch letter

and much more

Who the class is for

Students who are interested in learning about the process of food writing. Writing experience is helpful, but not required.

Total: \$425.00

For more information or to register, visit <http://snipurl.com/ajn8l>.

Walgreens, State and Randolph, Chicago showing the Oak Room and Escaltors from the **Chicago History in Postcards** website, www.chicagopc.info.

<http://www.chicagopc.info/Chicago%20postcards/restaurants/walgreens%20state%20&%20randolph%20oak%20room.JPG>



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