



# CHC Chicago Foodways Roundtable

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Out and About,  
April, 2009

## Upcoming meetings:

### Culinary Historians of Chicago:

**April 11**, Author, cooking teacher, Channon Mondoux, Turkish Cuisine and Culture at Kendall College

**May 9**, Author Kathleen Flinn--about her training at Cordon Blue and her food memoir, soon to be a movie: "The sharper the knife, the less you cry" Site TBA

**June 13**, Philippine cooking and culture, chef Kristine Subido of Wave Restaurant, and Janet Rausa Fuller, Food Editor, Chicago Sun-Times. Site TBA.

**October 10**, Andrew Smith, editor, Oxford Encyclopedia of Food and Drink in America, site TBA

**November 14**, Author/Cooking Teacher Nancie McDermott, Thai Cuisine, site TBA

**December 19**, Food Editor/Author Suzanne Martinson, The Falling Water Cookbook (related to Frank Lloyd Wright's history), site TBA

### Chicago Foodways Roundtable:

**May TBD, 2009**: Hot Dog, A Global History, presented by Bruce Kraig, PhD

**June 6, 2009**: Low and Slow BBQ presented by Gary Wiviott

### Notes from Culinary Historian's program by Suvir Saran, Chef, Devi Restaurant, New York City and author of "American Masala" and "Indian Home Cooking"

Our hostess Ranjana Bhargava cooking class information can be found by contacting her directly at 773/335-9559 or check her website at [www.indiancookingclass.com](http://www.indiancookingclass.com).

### Notes from Chicago Foodways Roundtable's Civilized Dining Philosophies:

In Bruce Kraig's talk on the ethical boundaries of eating companion animals, there was a sidebar discussion on Australian's aversion to eating kangaroo. The credit goes to a 1960's television series called 'Skippy' featuring a lovable bush kangaroo. To understand why it is endearing, you can see a film clip of the opening titles here:

<http://www.youtube.com/watch?v=DCHY6n907OE&feature=related>

Bruce Kraig mentioned meeting the show's producers who advised the kangaroos were untrainable. They had to film kangaroo activities, then edit them into a scene. The unpredictable behavior of Skippy the Kangaroo is illustrated in this episode where Skippy jumps with his companion from a hot air balloon. In the water, the kangaroo takes off in a different direction while they are in the water awaiting rescue, which you can see here:

<http://www.youtube.com/watch?v=mmC9XHtVedI&feature=related>

Occasionally they had Skippy do activities no kangaroo could do, such as dial a rotary phone. For this occasion, they used rabbit feet to simulate the activity. I found this clip with the rabbit feet standing in as Skippy performs as a drummer:

<http://www.youtube.com/watch?v=2nMQ96AAWAY&feature=related>

**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:

**The Sweet and Savory Tale of Australia: A look at Culinary History from the “Land Down Under”** with Chef Naomi Levine and Cynthia Clampitt, recorded February 7, 2009:  
<http://www.chicagopublicradio.org/Content.aspx?audioID=32348>

**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](http://skyfullofbacon.com/blog/) (fastest, pretty good HD quality)

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

2) Watch it at [its Vimeo page](http://www.vimeo.com/album/19289) (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 #9: Raccoon Stories**

<http://skyfullofbacon.com/blog/?p=188>

### **Culinary Historians of Ann Arbor**

#### **"Cuisine Traditions of Mali, An Islamic Country in the African Sahel"**

Ann Larimore, Professor Emerita of Geography and Women's Studies, Univ. of Michigan

Sunday, April 19, 2009 from 4:00-6:00 pm

Senior Center, 1320 Baldwin, Ann Arbor

### **Culinary History Enthusiasts of Wisconsin (CHEW),**

#### **“Life in the Slow Lane: A Sampling of Local to Global Experiences With Our International Slow Food Family”**

April 1, 2009: 7:15pm.

At the April 1st meeting of the Culinary History Enthusiasts of Wisconsin (CHEW), Slow Food Madison's Susan Streich-Boldt leads us in travels around the world to see local, regional, national, and international projects that embrace the principles at the heart of Slow Food. From the Madison chapter's annual picnic at Crawford Farm in New Glarus, to Terra Madre, the international conference of food communities held in Turin, Italy, Streich-Boldt will show how the Slow Food movement promotes the principles of Good, Clean, and Fair:

Good - Food that is tasty, fresh, seasonal and pleasing to the senses,

Clean - Produced without damaging the earth's resources or harming human health,

Fair - Respectful of social justice, meaning fair pay and decent workplace conditions for those who produce our food.

Beekeeper and CSA farmer Claire Strader was one of the Wisconsin delegates to Terra Madre 2008. Strader discovered an abundance of fascinating and sometimes strange honeys from around the world at Terra Madre and brought some home to Madison. She will bring a sampling to taste

test.

Susan Streich-Boldt is a member of the leadership team of the Madison chapter of Slow Food and a charter member of CHEW. She instituted the Slow Food Sister City partnership with Mantova, Italy. Claire Strader is the farmer at the certified organic Troy Community Farm and organic farming educator for Community GroundWorks at Troy Gardens in Madison.

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](mailto:joan@eatSMARTguides.com), or call Joan Peterson at 608-233-5488. Alternatively, email Paul Lyne at [pwlyne@gmail.com](mailto:pwlyne@gmail.com) or call Paul Lyne at 608-231-3674.

**Job for a food historian** at University of Michigan, Clements Library, in Ann Arbor, for Curator of American Culinary History. But wait, you might say, isn't that Jan Longone's job? And yes, it is, because Jan is retiring.

To apply send a cover letter, three professional references, resume, and writing sample to Director, William L. Clements Library, University of Michigan, 909 South University, Ann Arbor, MI 48109-1190 or to email that information as an attachment to [clements.library@umich.edu](mailto:clements.library@umich.edu). The applicant must also apply at <http://www.umich.edu/>.

For a more detailed description on the necessary and desired job requirements, go to <http://www.umich.edu/~jobs/> Enter site as a guest; click on 'start here' and enter the Job ID: 28911.

**Pickle Barrel** circa 1976, 1423 N. Wells, Chicago showing the interior from the **Chicago History in Postcards** website, [www.chicagopc.info](http://www.chicagopc.info).

<http://www.chicagopc.info/Chicago%20postcards/restaurants/pickle%20barrel%20rest.JPG>



Any submissions of events or articles may be directed to [Chicago.Foodways.Roundtable@gmail.com](mailto:Chicago.Foodways.Roundtable@gmail.com)