



CHC Chicago Foodways Roundtable

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Out and About,
June, 2009

Upcoming meetings:

Culinary Historians of Chicago:

June 13, Philippine cooking and culture, chef Kristine Subido of Wave Restaurant, and Janet Rausa Fuller, food editor, Chicago Sun-Times.

July 25, Rick Petrocelly of the Olive Tap

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

September 26, Pizza History, chef/owner Jonathan Goldsmith of Spacca Napoli, and Penny Pollack, dining editor, Chicago Magazine

November 14, Author/cooking teacher Nancie McDermott, Thai Cuisine

December 19, Food editor/author Suzanne Martinson, The Falling Water Cookbook (related to Frank Lloyd Wright's history)

Chicago Foodways Roundtable:

June 27, 2009: Low and Slow BBQ presented by Gary Wiviott & Colleen Sen at Kendall

July: Tofu Tour cancelled.

Find Culinary Historians of Chicago on Facebook at

<http://www.facebook.com/home.php#/group.php?gid=84660115589&ref=ts>

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:

"Double Dog Dare You!" Presented by Doug Sohn and Bruce Kraig, recorded May 6, 2009:

<http://www.wbez.org/Content.aspx?audioID=34291>

Printer's Row – Good Eating Stage

While the official guide to the Lit Fest will be printed in a special section in the Friday, May 29th issue of the Chicago Tribune and their website <http://www.printersrowlitfest.org> is updated frequently. We do know:

Mike Gebert, creator of Sky Full of Bacon and a founder of LTHForum, will host and moderate a conversation with Tom Standage, author of **An Edible History of Humanity** and business editor of The Economist, Saturday June 6th at the 25th Printers Row Literary Festival, from 10:30 to 11 am at the Good Eating Stage presented by Jewel-Osco.

An Edible History of Humanity shows how food has been an important shaper of culture from the earliest days of seed cultivation to today's global food-transportation system. Sky Full of Bacon is devoted to exploring what food means in people's lives and how they use it to express their values and culture, so it should be an interesting and wide-ranging conversation.

Later on Saturday afternoon from 2:15 p.m. to 3 p.m, there will be a panel discussion: **Fast Food Icons** with Bruce Kraig, Andrew Smith and Bob Schwartz moderated by Kevin Pang

Bruce Kraig and Bob Schwartz have both issued books related to hot dogs history in the last few months. Andy Smith has a new book on hamburgers and will be at Culinary Historians guest speaker in October. Kevin Pang has his weekly feature on cheeseburgers in the Tribune and videocast every week. Without any doubt, hot dogs and hamburgers, especially cheeseburgers, will be discussed.

What Would Lincoln Eat?

with Penelope Bingham

Tuesday June, 23rd at 6:30pm

Bezazian Branch of the Chicago Public Library
1226 W. Ainslie Street, Chicago, IL 60640, 312-744-0019

Richard Nixon craved cottage cheese with catsup, Ronald Reagan kept his jelly beans handy in the Oval Office, and George H. W. Bush famously refused broccoli. But what would our sixteenth President, Abraham Lincoln, eat? From cornmeal mush in a log cabin on the American Frontier to Charlotte Russe à la Parisienne at the White House, the food on Lincoln 's table and the cookbooks of the period shed light on both Lincoln 's story and that of the United States . This program invites the audience to celebrate Abraham Lincoln's Bicentennial with the recipe for his Favorite Cake, and to think about this era of unprecedented expansion and turmoil, which set in motion changes in America and to its foodways that continue into the present.

Cookbook collector and culinary historian Penelope Bingham is particularly interested in the stories American cookbooks of the last two centuries tell about American culture and identity. Ms. Bingham is a Road Scholar for the Illinois Humanities Council and has been featured in Chicago Magazine and on WBBM-TV's "Table For Two" program. She is a member of the Culinary Historians of Chicago and the International Association of Culinary Professionals. Ms. Bingham owns over 2000 cookbooks.

"What Ever Happened to Tuna Noodle Casserole?"

Presented by Penelope Bingham

June 18th 7:30 pm, doors open at 6:45

free, no parking fee

In the McCormick Museum Gold Theatre

Registration suggested, please call 630 260 8162

Tuna Noodle Casserole calls up powerful memories for many of us. Love it or hate it, the dish is an icon of American home cooking since the 1950s. Join culinary historian and cookbook collector Penelope Bingham as she invites us to think about how the family dinner table, and American culture, has changed since Robert R. McCormick's time.

Robert R. McCormick Museum at Cantigny

1S151 Winfield Rd

Wheaton IL 60189

<http://www.cantigny.org>

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 sound bites 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 #10: Prosciutto di Iowa

<http://skyfullofbacon.com/blog/?p=236>

Here's an example of a local food from the midwest that's not just good for a local product, but as good as any of its kind on earth. Herb and Kathy Eckhouse of La Quercia set out to make a truly world-class prosciutto—and to do it in accordance with their principles about being environmentally responsible and humane toward the pigs they use. In this Sky Full of Bacon podcast, we tour the prosciuttificio south of Des Moines to see how state-of-the-art technology simulates the traditional Italian way of making prosciutto, and we hear the Eckhouses talk about how they got started, how they've built a business in line with their principles, and about getting Iowa farmers to adopt the ancient practice of raising pigs on acorns for the best hams. Plus guest appearances by several of Chicago's top chefs rhapsodizing about La Quercia.

Michael Gebert conducted a long and thoughtful interview with the Eckhouses, only a small part of which could fit into the video. So he's condensed the highlights of it into a 44-minute audio podcast which goes into greater depth into such issues as starting and marketing an artisanal food business, and how their prosciutto fits into the local food movement. It's an interesting conversation that expands on much of what's in the video; you can go to his blog or go [here](http://www.skyfullofbacon.com/audio/) (<http://www.skyfullofbacon.com/audio/>).

2009 Chicago Food Trends Summit

Tuesday, June 16th, 3-5PM, followed by informal reception

Kendall College 3rd Floor Banquet Room

Kendall has partnered with Bradmer Foods (www.bradmerfoods.com), a specialty food focused venture capital firm, to pull together a broad cross-section of Chicago food entrepreneurs. Panelists include Doug Zell, CEO of Intelligentsia Coffee; Matt Nielsen, COO of Nielsen-Massey Vanilla; Jim Eisenberg, Chairman Emeritus of Vienna Beef; and Dan Zawacki, Chairman of Lobster Gram. Each panelist will speak for 10 minutes about a specific food and a trend or trends happening around that particular food. The audience will be Kendall College students, specialty food manufacturers and professionals, Chicago food press and interested foodies.

The event is free, but registration is required at:

<http://www.bradmerfoods.com/ChicagoFoodTrendsRSVP.htm>

Culinary Historians of Ann Arbor - on hiatus for the summer

Culinary History Enthusiasts of Wisconsin (CHEW),

“Why We Dine as We Do: The History of the Dining Table” with Eva Eliscu,
June 3, 2009 at 7:15 PM

The history of the dining table has all the elements of great drama—intrigue, passion, desire, and innovation. Since the symposiums of Ancient Greece, the dining table has been at the epicenter of Western culture. Indeed, considerable history has been written over the course of a meal. Dining and the rituals associated with have strengthened family ties, forged new political alliances, cemented business relationships, and sparked intelligent debates.

Our June speaker is Swedish born Eva Eliscu, a Chicago-based food and travel writer, restaurateur, world traveler, culinary consultant, and lecturer on the history and customs of the dining table. She was raised to observe and value the formalities of the dining table, and honed her interest in fine dining and table customs through global travels and personal research. Eva will tell us why the dining table—or some form of it—is arguably the most important conduit by which humanity has passed down its values throughout time.

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.

Book Corner:

The Wisconsin Historical Society Press announces the release of "The Flavor of Wisconsin: An Informal Guide to Food and Eating in the Badger State" (ISBN: 978-0-87020-404-3; \$29.95) by Harva Hachten and Terese Allen, a revised and expanded version of the classic Midwest cookbook.

Twenty-five years after its publication, "The Flavor of Wisconsin" remains the authoritative history of Wisconsin's culinary traditions. Author Harva Hachten produced a truly remarkable exploration of "the taste of this place," pairing fascinating essays on our state's food history with more than 400 carefully chosen recipes from Wisconsin kitchens past and present — from lefse to pierogi, Cornish pasties to Chippewa wild rice, fruit soup to sauerbraten.

Now, in a long-awaited revised edition, regional food expert Terese Allen widens the lens, introducing new topics, expanding on others, and connecting the historical dots of the state's magnificently rich food history. Allen weaves the story to the present and sheds light on newer aspects of food and cooking, including the explosion of farmers' markets; organic farming and sustainability; the slow food movement; artisanal cheeses, breads, and other foods; and how relatively recent immigrants have contributed to Wisconsin's food scene. Along with the book's original recipes, new recipes reflect the continually evolving nature of the flavor of Wisconsin.

University of Illinois Press announces:

Heartland Foodways Series

Series Editor: **Bruce Kraig**, Roosevelt University, Emeritus

Series Advisory Board

Gary Fine, Northwestern University

Robert Launay, Northwestern University

Yvonne Lockwood, Michigan State University Museum

Lucy Long, Bowling Green State University

Rachelle (Riki) H. Saltzman, Iowa Arts Council

Heartland Foodways is a new series of accessibly written books that will help to define and to celebrate what and how we eat in the American Midwest, both now and in earlier times. The Midwest is a region of tremendous culinary and cultural diversity. Starting from this premise, books in the series will demonstrate the idea of a rich and complex Midwestern identity. They will take a variety of approaches, such as exploring the ethnic underpinnings of Midwestern foodways; focusing on regionally significant single-food items (pies, sausages, pork tenderloin, fish fries, etc.); developing collections of “food writings”; or compiling regionally-specific reference books. Based on rigorous scholarly research but written for smart general readers with an appetite for good regional food writing, **Heartland Foodways** will work to put the Midwest “on the map” as a remarkable culinary destination.

For more information about the scope and shape of the series, please contact the editors below.

Submissions should take the form of a 3-5 page proposal outlining the intent of the project, its scope, its relation to other work on the topic, and the audience(s) you have in mind. Please also include sample chapters, if available, and a copy of your CV or resume.

Questions and submissions should be directed to:

Bruce Kraig, Series Editor by e-mail only: bkraig@jps.net
cc: kboileau@uillinois.edu *and/or to:*

Kendra Boileau (by e-mail or post)
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kboileau@uillinois.edu

Hollywood Restaurant and Barbecue, 620 West Diversey Parkway, Chicago from the **Chicago History in Postcards** website, www.chicagopc.info.

<http://www.chicagopc.info/Chicago%20postcards/restaurants/hollywood%20rest%20&%20barbecue%20ahwb.JPG>

