



CHC Chicago Foodways Roundtable

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

Out and About,
July, 2009

Upcoming meetings:

Culinary Historians of Chicago:

July 25, Rick Petrocelly of the Olive Tap

August 8, Big Bowl

September 26: "Pizza History" with Jonathan Goldsmith and Penny Pollack, dining editor, *Chicago Magazine* at Spacca Napoli

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

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:

July 8: Great Lakes Naval Station Culinary School – Reservations a must

July 18: Tour of Kendall College's "Culinary Curiosities" Exhibit

October TBD: Joe McFarland, *Mushrooms of Illinois*

November 10: Weslie Janeway, author of *Mrs. Charles Darwin's Recipe Book: Revived and Illustrated*.

Great Midwest Foodways Alliance

October 24 & 25: Beef: From the Plains to your Plate

Illinois State Fair: Greater Midwest Foodways Alliance is sponsoring a culinary competition on August 15th: Family Heirloom Recipes. Submit a prepared entrée or sidedish typically brought to church suppers, community events or potluck circa 1950 or earlier. Plus a brief essay of who passed the recipe down to you, ethnicity, if relevant, number of years the recipe has been in your family and any interesting information about your recipe.

For more information, go to: <http://www.agr.state.il.us/isf/premium/general.pdf> then go to page 101. Registration deadline for the competition is July 15th.

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>

Courting Le Cordon Bleu: Love, Laughter and Tears at the World's Most Famous Cooking School presented by Kathleen Flinn, recorded May 9, 2009:

<http://www.chicagopublicradio.org/Content.aspx?audioID=34566>

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/>).

Culinary Historians of Ann Arbor - on hiatus for the summer

Culinary History Enthusiasts of Wisconsin (CHEW),

“The Flavor of Wisconsin: History and Culture Through Recipes”

Culinary historian Barbara Haber has written that if we really want to understand our past, we've got to “follow the food.” That's particularly true in Wisconsin, whose food traditions reflect the richness of an ethnically and agriculturally diverse region. In this CHEW presentation on July 1st at 7:15PM, Terese Allen draws from her newly published second edition of *The Flavor of Wisconsin*, a food history with 460 recipes originally penned by Harva Hachten. Terese tracks the magnificent cornucopia of what Wisconsinites have gathered, grown, produced, cooked, and eaten—from cranberries to specialty cheese, Cornish pasties to Hmong egg rolls, fish boil to a double with the works. She reveals the stories that recipes tell and the dimensions of meaning and consequence in regional food history. The evening includes food samples and a book signing.

Terese Allen has written several books on Wisconsin's food traditions, including Wisconsin's Hometown Flavors, Fresh Market Wisconsin, Cafe Wisconsin Cookbook, and The Ovens of Brittany Cookbook. A food columnist for Madison's Isthmus newspaper, Terese is food editor for Organic Valley, the country's largest organic farmers' cooperative. She chairs southern Wisconsin's REAP Food Group and is a founding member and past-president of the Culinary History Enthusiasts of Wisconsin (CHEW). Her website is at www.tereseallen.com.

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.

**“Can It!” Minnetrista Museum in Muncie, Indiana celebrates 125 years of the Ball jar
April 4 - August 23**

Minnetrista introduces its latest exhibit *Can It!*, April 4 through August 23. This highly interactive original exhibit not only looks at the historical production of the Ball jar and its influence on Muncie and surrounding communities, it engages visitors in exploring their personal connections with Ball. More information here:

<http://minnetrista.net/Visit/Calendar/Exhibitions/CanIt.html>

Newberry Library 25th Annual Book Fair

It is reported the culinary cookbooks are exceptionally interesting this year.

Wednesday, July 22, 2009, from 4 pm to 8 pm [Book Fair Preview Night for Associates](#) of the Newberry Library

Thursday, July 23, 2009, from 12 pm - 8 pm

Friday, July 24, 2009, from 12 pm - 8 pm

Saturday, July 25, 2009, from 10 am - 6 pm (Enjoy the [Bughouse Square Debates](#) from 1 pm to 4 pm)

Sunday, July 26, 2009, from 10 am - 6 pm (Half Price Day!)

Celebrate 25 years of inexpensive used books at the Newberry's annual Book Fair. We have a record number of books to sell this year! More than 110,000 donated books will be sorted into 70 categories for your browsing convenience. With many books priced under \$2, it's easy to replenish your home library's holdings on subjects ranging from antiques to zoology.

Admission is free.

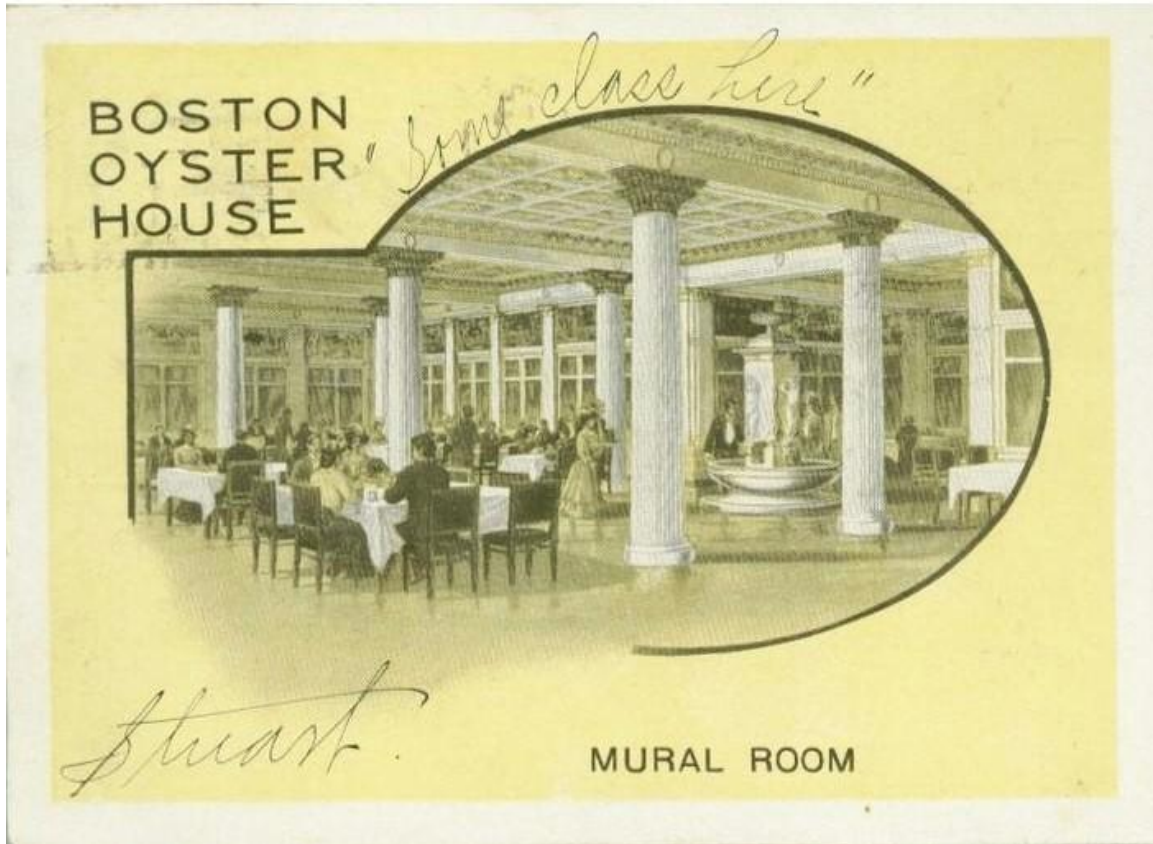
Happy shopping!

New living history farm in St. Charles called Primrose Farm. They're interpreting early 1930s farming methods.

Primrose Farm
5N726 Crane Road
St. Charles IL
630-513-6200

Boston Oyster House, Mural Room, Chicago from the Chicago History in Postcards website, www.chicagopc.info.

<http://www.chicagopc.info/Chicago%20postcards/restaurants/boston%20oyster%20house%20mural%20room.JPG>



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