



CHC Chicago Foodways Roundtable

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Out and About,
August, 2009

Upcoming meetings:

Culinary Historians of Chicago:

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:

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 Plains to Plate (Save the date and call for presentations on pages 4 & 5)

Illinois State Fair: August 15th in the Hobby, Arts and Crafts Building

Greater Midwest Foodways Alliance is sponsoring a culinary competition on August 15th: Family Heirloom Recipes. Contestants will prepared entrée or sidedish typically brought to church suppers, community events or potluck circa 1950 or earlier. This competition will be judged by Peter Engler, Bruce Kraig and Catherine Lambrecht. Winners will be announced at noon.

Blue Ribbon Pie Competition: August 15th – Culinary Historian Catherine Lambrecht will be preparing Edgar Rose's Pecan Pie beginning at noon. Winners will be announced at 5 PM approximately.

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:

"Low and Slow" Presented by Colleen Rush and Gary Wiviott, recorded June 27, 2009:

<http://www.chicagopublicradio.org/Content.aspx?audioID=35511>

Bruce Kraig's recent conversation on WGN radio with Milt Rosenberg, Monica Eng and Chris Borelli is now a podcast recorded April 28, 2009. Available to listen to here:

<http://www.wgnradio.com/media/mp3file/2009-04/46630898.mp3>

Recent Chicago Foodways Program Notes:

During the **Culinary Curiosities** tour, there was mention of a recent story on the collection in the The Reader. You can read this story here:

<http://www.chicagoreader.com/features/stories/restaurants/090528/>

Tour of the Naval Culinary School, some interesting facts:

“Reduction-in-time” to train: The Culinary Training time has been reduced from seven weeks to six weeks to 22 days. In their 22 training days (four weeks, Monday-Friday), they have 11 days in the classroom, six days in the food lab and five days in the bake shop. They have 40-50 hours of instructional hours per week for total course hours of 210 hours.

The students who prepared our lunch were in the food lab only two days before hosting us. Every Thursday, they graduate 30 sailors from the course, who leave to navy bases, ships and submarines all over the world.

Navy Culinary Students in the mock Officer’s Dining Room



Inaugural Dinners and Soldiers’ Rations

Saturday, August 22, 9 a.m. at Green City Market in Lincoln Park, between 1849 N. Clark and Stockton Dr.

What did Lincoln eat during the war? What were soldiers’ rations like? Join chef and Culinary Historians of Chicago member Barbara Kuck as she explains the different dinners they might have expected.

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 #11: A Better Fish

<http://skyfullofbacon.com/blog/?p=274>

You hear a lot about fish these days— about eating it for your health, about overfishing and the health of the oceans, about farmed vs. wild. In this Sky Full of Bacon video podcast, I dive deep into the world of fish as it meets us at the dinner table. I go on a tour of one of the country's largest fish distributors, to see how they move through thousands of pounds of fresh fish a week, and talk with sales rep Carl Galvan, who's passionate about getting his chef clients to look past the standard menu fishes and explore new and more sustainable options. And I talk to chefs Paul Virant and Cary Taylor, a fish seller from Cleanfish and experts from Chicago's Shedd Aquarium about sustainability, and some exciting projects that offer promise for a future that still has fish in it. It runs 22 minutes, and it's the first of a two-part exploration of fish issues that will conclude next month with my trip on a Lake Michigan whitefish boat.

Culinary History Enthusiasts of Wisconsin (CHEW),

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August 5, 2009 Meeting, 7:15 PM

“Come over for dinner ... or brunch, or maybe a class: Dining at School Woods Supper Club”

Debra Shapiro, host and head cook at the School Woods Supper Club, a private dining club on Madison's near east side, will speak about the club and her approach to food and cooking at the August 5th meeting of Culinary History Enthusiasts of Wisconsin (CHEW).

Debra Shapiro grew up wanting to be an artist, and majored in art history in college. This turned out to be the perfect background for years of restaurant work, where she found that cooking was her true art form, or at least people seemed to appreciate it a lot more! Deb calls herself a cook, rather than a chef - she did not attend culinary school, but learned her cooking skills at her mother's knee, and on the job in restaurants. School Woods Supper Club provides her with the opportunity to do what she loves best - cook for people. At School Woods, she specializes in well-prepared, home-cooked meals, utilizing local and seasonal ingredients as much as possible. For more about School Woods, see the web site: <http://schoolwoods.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.

Greater Midwest Foodways Alliance

Beef: From Plains to Plate: Follow the cattlemen's trail to savory Midwest Beef Traditions

Save the Date

for the Greater Midwest Foodways Alliance's Third Annual Symposium

- Who:** Food enthusiasts, culinary students, history students, educators, media, academics, members of the food and foodservice industry can follow the trail to another GMFA food history symposium.
- What:** "Beef: From Plains to Plate" – a symposium on Midwest beef foodways, from the desolate plains to meat processors who packed, wrapped and shipped their meat provisioning the global market. Innovations in refrigerated railroad cars, processing plants and portion control influenced many industrial efficiencies including Henry Ford's automobile assembly line.
- When:** Friday, October 23, GMFA Fundraiser/Charter member dinner 7 p.m.
Saturday, October 24, 2009, from 9 a.m. until 4 p.m.
- Register:** Will Advise.
- Where:** Kendall College - 900 North Branch (just north of Chicago Ave. and west of Halsted) Chicago, Illinois. Free parking .
- Why:** The mission of the GMFA is to study what Midwesterners eat and why. Visit www.greatermidwestfoodways.com. This event builds off the success of the GMFA's first two symposiums: "Stuffed: A Journey of Midwest Sausage Traditions" and "Sweets: A Journey Through Midwestern Dessert Traditions."

Greater Midwest Foodways Alliance

**Beef: From Plains to Plate:
Follow the cattlemen's trail to savory Midwest Beef Traditions**

Call for Presentations:

The Greater Midwest Foodways Alliance celebrates, teaches, preserves and promotes the diverse food cultures of the Midwest from Great Lakes to the Great Plains. Greater Midwest Foodways will examine the beef industry from small scale farms and local production to cattle barons and meat packer kings, from steak houses to cowboy stew and plain home cooking and everything in between. We seek presentations based on research, fieldwork, scholarship and professional experience geared towards an informed popular audience.

Proposals are welcome on topics ranging from cattle breeds, ranching and drives, from stockyards to processing and transportation to market. Beefy celebratory festivals from steakhouses to pot roast and how to get the best from your beef. GMFA welcomes any interesting beef presentations especially those off the well traveled trail.

Proposals should be one page in length and contain the following:

- Name of presenter along with two professional references concerning presentation skills and qualifications;
- Title or theme of the presentation;
- Brief description of the subject matter to be discussed;
- Please anticipate a presentation length of 20 minutes with extra time allowed for questions.
- Your preferred presentation format, i.e., interactive (Power Point), lecture, panel discussion, group presentation.

Please electronically submit your proposals by August 3, 2009 to GreaterMidwestFoodways@gmail.com; Attention: Catherine Lambrecht.

Greater Midwest Foodways Alliance, 280 Laurel Avenue, Highland Park, IL 60035-2620
Tel: 847/432-8255 www.GreaterMidwestFoodways.com

International Association of Culinary Professionals (IACP) Food History Symposium

All Things Culinary Around the World in 1849 and Their Convergence Upon California

October 8 – 10, 2009

Lodi, California

The Fourth IACP Food History Symposium, "All Things Culinary Around the World in 1849" will recount the culinary history of the mid 19th century around the globe and how these traditions converged on California during the Gold Rush era and influenced the following decades by focusing on different regions of the world in each session. Scheduled at the end of the California grape harvest, the entire area will be redolent of fermentation, promising an intimate and wine-soaked weekend.

Symposium Questions? Contact Anna Carver at acarver@iacp.com or (678) 303-3033.

2009 Midwest Folk Festival-Bishop Hill - Sat. Aug. 1st & Sun. Aug. 2, 2009

Sunday August 2nd at noon, Bruce Kraig and Ricki Saltzman will discuss Midwest Food Traditions at the Narrative Stage Workshop. More information here:

<http://www.state.il.us/agency/iac/MFF/general.htm>

House of Eng, 53rd & Lake Shore Drive, Chicago from the Chicago History in Postcards website, www.chicagopc.info.



<http://www.chicagopc.info/Chicago%20postcards/restaurants/house%20of%20eng.JPG>

Any submissions of events or articles may be directed to

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