



CHC Chicago Foodways Roundtable

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Out and About,
September, 2009

Upcoming meetings:

Culinary Historians of Chicago:

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

October 17, 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:

September 20: Corn: at Garfield Farms, St. Charles, IL

October 3: All the World Loves a Curry, author Colleen Taylor Sen with lunch at Bhabi's.

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

November TBD: Aggie Nehmzov on American Squash

Great Midwest Foodways Alliance

October 23, 24 & 25: Beef: From Plains to Plate - more information at GreaterMidwestFoodways.com

Find Culinary Historians of Chicago on Twitter as Culinary History and 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:

When Extra-Virgin Olive Oil Wed Balsamic Vinegar, the rest was History, with Rick Petrocelli, recorded July 25, 2009:

<http://www.chicagopublicradio.org/Content.aspx?audioID=36213>

Asian Culinary Evolution, with Bruce Cost, recorded August 8, 2008:

<http://www.chicagopublicradio.org/Content.aspx?audioID=36220>

Culinary Historians on Julia Child:

Scott Warner on Chicago Public Radio's 848:

<http://www.chicagopublicradio.org/Content.aspx?audioID=36047>

Catherine Lambrecht's article in TribLocal: http://www.triblocal.com/Highland_Park_-_Highwood/Detail_View/view.html?type=stories&action=detail&sub_id=87343

WBEZ, Chicago Public Radio

David Hammond, a writer living in Oak Park, IL, is a founder and moderator of LTHForum.com, the Chicago culinary chat site, and a regular contributor of food-related articles for the Chicago Tribune, Chicago Sun-Times, and Chicago Reader. David was featured on "Good Morning, America," "Chicago, Tonight," and Nippon TV when he developed recipes for preparing cicadas, and he is a returning guest on WLS and WGN radio. He produces regular segments for WBEZ, Chicago Public Radio.

- **Is Gluttony Still a Sin:** <http://www.chicagopublicradio.org/Content.aspx?audioID=30440>

- **National Restaurant Association: the Cutting-Edge of Foodie Fare:**

<http://www.chicagopublicradio.org/Content.aspx?audioID=23970>

- **Chicago-Style Barbecue:** <http://www.wbez.org/Content.aspx?audioID=25980>

Culinary Historians of Ann Arbor

Sunday, February 15, 2009

4:00-6:00 pm

Senior Center, 1320 Baldwin, Ann Arbor

"Regional American Foodways"

Dr. Lucy M. Long

(Adjunct Asst. Prof., Bowling Green State University)

Culinary History Enthusiasts of Wisconsin (CHEW),

<http://www.wisconsincooks.org/chew>

September 2, 2009 Meeting, 7:15 PM

"Come Where the Sacred meets the Quivering Profane: Exploring the Public and Private Spheres of Lutefisk"

Join us for Carrie Roy's lively talk, "Lutefisk Traditions in the Upper Midwest," and showing of her DVD, "Where the Sacred Meets the Quivering Profane: Exploring the Public and Private Spheres of Lutefisk" at our next CHEW meeting. (If you think you've heard it all on the subject of lutefisk, you have not!) Carrie is a North Dakota native whose scholarly interest in Scandinavian art and culture evolved during her undergrad days at Harvard. She came to UW-Madison's Scandinavian Studies program to earn her M.A., after which she earned another in Medieval Icelandic Studies in Iceland. She returned to the UW to enter the Scandinavian Studies Ph.D. program and is currently working towards a professorship in material culture and folklore.

With a wealth of academic honors and awards, Carrie has presented at the American Folklore Society's 2006 and 2008 annual conferences. Equally noteworthy, Carrie's Harvard professor shows Carrie's DVD to students taking his "Introduction to Folklore" class.

Meeting Venue: Goodman Atwood Community Center, 149 Waubesa Street, Madison, WI
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.

The Ma Louisianne Big Easy Gumbo Party is just around the corner on September 12, 2009 at the home of one of our board members in Highland Park, IL. The party is a benefit for the documentary, *Ma Louisianne* about the terror of southern Louisiana and the roots of the Creole and Cajun cuisine. This will be a 6-part series supported by Louisiana PBS.

If you'd like to attend the fundraiser, give us a call at 847-864-3553 or send a comment and we'll forward an invitation.

Festivities start at 7 PM. We'll crank up the Zydeco music and pass around some beads. The tables will be spread with red checkered cloths and weather permitting the crowd will spill out into the garden.

Big pots of 4 kinds gumbo will be bubbling on the stove and we'll be serving it up with crusty bread on compostable dinnerware provided by Ultra Green. Your choice of Sazerac cocktails, Abita beer or Abita root beer and dessert are included in the \$50 donation.

Jimmy Bannos from Heaven on Seven, here in Chicago, has been kind enough to let us purchase our ingredients through him at cost. When I told him I was working on a vegetarian gumbo, Jimmy said, "Why not do gumbo z'herbes?"

Gumbo z'herbes (pronounced gumbo zav) has a wealth of greens and is usually served as a Lenten dish in New Orleans. Jimmy rattled off a vegan version from memory. So our menu is shaping up like this:

- Chicken and Chicken Sausage Gumbo – no pork
- Shrimp and Andouille Gumbo – shell fish and pork sausage, so totally treif!
- Orka Gumbo with Roasted Corn and Cashews – contains tree nuts
- Gumbo Z'herbes – Jimmy's Vegan Version
- Bread Pudding with Bourbon Sauce – contains dairy and eggs
- Sazerac Cocktails and Abita beer and root beer to wash it down.

We only have enough room for 150 revelers, so get on the invite list now!

Farm to Fork: An Agricultural Primer for Foodies

Join the *American Institute of Wine & Food and the Chicago Botanic Garden* for a unique symposium exploring the history, factors and forces impacting today's agricultural choices from an engaging line-up of national experts in nutrition, the environment, legislation, economics and rural development. It will definitely be food for thought.

Saturday, October 3rd

9:00-5:00

Chicago Botanic Garden ([map](#))

\$125 Full Day/ \$85 Half Day*

To register, call 847.835.8261 or visit

<http://www.aiwf.org/chicago/contentpage/index.html?id=10> for more information

For those who are passionate about food, this is an extraordinary opportunity to broaden your view of the issues and how they intertwine to impact our lives. It's also the perfect chance to meet Chicago chefs renowned for their commitment to sustainability and watch them prepare some of their favorite dishes showcasing local foodstuffs.

Program Content

Bill Kurtis, President of Kurtis Productions and Founder of Tallgrass Beef, will speak on the history and geography that shaped the food systems in Illinois.

Ann Wright, Senior Agricultural Policy Advisor with the Office of Senate Majority Leader, Harry Reid, will explain the impact of legislation on agricultural systems.

Sandra Batie, Elton R. Smith Professor in Food and Agricultural Policy at Michigan State University, will explore the complex nature of food supply chains.

Richard Manning, award-winning environmental author and journalist, will look at our agricultural footprint in terms of energy, emissions, water and waste.

Chuck Hassebrook, Executive Director, Center for Rural Affairs, will discuss the changing landscape of our rural communities and new opportunities for small farmers.

Neil Levin, Nutrition Education Manager and Product Formulator at NOW Foods, will talk about nutritional differences in organic, conventional and biotech foods.

After the symposium, join the speakers and chefs for cocktails and hors d'oeuvres in the Rose Garden or take a tour of the Regenstein Fruit & Vegetable Garden.

Detailed Agenda: <http://www.aiwf.org/chicago/contentpage/index.html?id=10>

Speaker Bios: <http://www.aiwf.org/chicago/contentpage/index.html?id=11>

*** Join [AIWF](#) or the [CBG](#) and qualify for the discounted price of \$100 Full Day or \$60 Half Day**

900 Restaurant, 900 Michigan Ave at E. Delaware, Chicago from the Chicago History in Postcards website, www.chicagopc.info.



<http://www.chicagopc.info/Chicago%20postcards/restaurants/900%20restaurant.JPG>

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