



CHC Chicago Foodways Roundtable

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Out and About,
October, 2009

Upcoming meetings:

Culinary Historians of Chicago:

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:

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

November 7: Tomato Lady Aggie Nehmzov on American Squash

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

December 3: TBA

Great Midwest Foodways Alliance

October 23, 24 & 25: Beef: From Plains to Plate - more information attached and 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:

Corn: 1840's Agricultural Snapshot with Chuck Bauer, Volunteer at Garfield Farms:

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

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.

Sipping Barolo with Masters of Wine:

<http://www.chicagopublicradio.org/Content.aspx?audioID=34526>

Chefs Look to Small Farms for their Pork:

<http://www.chicagopublicradio.org/Content.aspx?audioID=33919>

Responsible Capitalism in the Food Industry:

<http://www.chicagopublicradio.org/Content.aspx?audioID=33366>

Going Gluten-Free: <http://www.chicagopublicradio.org/Content.aspx?audioID=31914>

Culinary Historians of Ann Arbor

Sunday, October 18, 4 - 6 pm

Ann Arbor Senior Center, 1320 Baldwin, Ann Arbor

Amy Emberling

(Managing Partner, Zingerman's Bakehouse)

"Bread at the Origin of Civilization: A Baker's View"

Culinary History Enthusiasts of Wisconsin (CHEW),

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

Culinary History Enthusiasts of Wisconsin (CHEW), October 7, 2009 Meeting, 7:15 PM

"John Bull Gave Us "Rice Covered with Spice-Flavored Sauce": How Curry Made it Big in Japan"

Please join us on Wednesday, October 7, to hear Ayako Yoshimura's presentation on transnationalism and transnational cuisine. John Bull, the fictional personification of Great Britain's Everyman, promoted all things British ever since his creation in 1712. Curry—the very emblem of South Asian cuisine—was introduced into Japan only in the late 19th century as part of the Western cuisine conveyed via the British. Since then this savory dish has tantalized the Japanese palate, such that it has become one of the most beloved foods in the nation. From fancy restaurants to casual eateries, curry appears everywhere in Japanese food culture. This presentation traces the history of curry in Japanese foodways, examining myriad ways of ingesting and projecting West and East.

Ayako is a native of Japan who earned her B.A. in the U.S. and her M.A. in Canada. She is currently pursuing a special committee PhD in Folklore at the UW–Madison. Her research areas include material culture (arts and crafts and foodways), folk beliefs, personal experience narratives, and applied/public folklore. As a college student living on American dormitory cafeteria food, finding something palatable to eat became more important to her and she was hard pressed to find appealing meals.

Meeting Venue:

Goodman Atwood Community Center, Bolz Room A; 149 Waubesa Street, Madison 53704; 608-241-1574.

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.

Culinary Historians of New York

"Is There a Midwestern Cuisine? Culinary Identities of the American Heartland: Fish Boils, Fish Fries, the Cudighi and Runza, Ohio Mango, the Coney and Big Baby"

Bruce Kraig, PhD.

Wednesday, October 14, 2009 at 6:30pm - 8:30pm
Park Avenue Methodist Church, 106 East 86th Street, New York, NY

At a food conference not long ago, a wit was heard to quip, "Midwestern food? Why, nothing but casseroles." And white ones at that, she should have added. A history stickler might have replied that essential casserole ingredients, such as Campbell's cream of mushroom soup, hail not from the Midwest but from New Jersey. But why quibble? The remark was intended to say that Midwesterners, unlike Southerners or New Englanders, have no distinctive culinary sensibilities.

Bruce Kraig is a vivacious speaker and will tease apart the many threads that form the fabric of Midwestern cuisine and will argue that, contrary to popular belief, Midwestern foodways express a rich cuisine that defines cultural identity as much as Southern fried chicken or a New England clambake. (Yes, pie will play an important role).

Bruce Kraig is the founding President of Culinary Historians of Chicago. With a Ph.D. in History and Archaeology, Dr. Kraig is Professor Emeritus in History and Humanities at Roosevelt University, Chicago. An internationally recognized food historian, he has been host and writer for a series of award-winning food documentaries for PBS, is a regular speaker at the Oxford Symposium on Food and Cookery, and has written several cookbooks.

Midwestern treats will be served!

Location:

Park Avenue United Methodist Church
106 East 86th Street (b/w Park and Lex)

Time: 6:30 pm Check-In and Reception | 7:00 pm Lecture

Fee: \$40 Non-Members and Guests | \$25 CHNY Members | \$22 CHNY Student & Senior Members

Join CHNY (cash or check) at the door of this event, and you'll attend at the Member rate!
Or join online now (via Paypal), at your option: <http://www.culinaryhistoriansny.org/join.html>

Click here to purchase tickets securely online via Brown Paper Tickets:
<http://www.brownpapertickets.com/producer/7199> . (Or, for tickets to be paid at the door (cash or check), RSVP to "Events" at <http://www.culinaryhistoriansny.org/contact.html>)

**Fish and food histories at the 2009 Wisconsin Book Fest in Madison, WI
"People of the Sturgeon" at**

Brittingham Boathouse
Saturday, October 10th
10:00am - 12:00pm
601 N. Shore Drive (on Monona Bay)
Madison, WI 53715

The Wisconsin Historical Society Press presents authors Kathy Schmitt Kline and Ron Bruch to discuss Wisconsin's sturgeon spearing tradition and their new book, "People of the Sturgeon: Wisconsin's Love Affair with an Ancient Fish." This compelling environmental chronicle tells the story of a century's worth of dedicated work and careful management that has made Wisconsin's lake sturgeon population, which once teetered on the edge of extinction, the world's largest and healthiest.

Stop by the Brittingham Boathouse to meet the authors, share fish tales, and enjoy coffee and donuts.

"The Flavor of Wisconsin" at
Promenade Hall, Overture Center for the Arts
Sunday, October 11th
2:00 - 3:30 PM
201 State Street, Madison, WI 53703

Food expert, activist, and writer Terese Allen explores Wisconsin history and culture through its food with her updated and expanded version of Harva Hatchen's classic work, "The Flavor of Wisconsin: An Informal History of Food and Eating in the Badger State." This event features one additional food culture book

Visit the Wisconsin Book Festival online:
<http://www.wisconsinbookfestival.org/>

Stock Yard Inn, Sirloin Room, Chicago, ILL from the Chicago History in Postcards website,
www.chicagopc.info.



<http://www.chicagopc.info/Chicago%20postcards/hotels%20p-z/stock%20yards%20inn%20rest.jpg>

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