



CHC Chicago Foodways Roundtable

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Out and About,
December, 2009

Upcoming meetings:

Culinary Historians of Chicago:

December 19, The View from the Kitchen: An Upstairs-Downstairs Look at Frank Lloyd Wright's Most Famous House, Food Editor/Author Suzanne Martinson, *The Falling Water Cookbook*

January 16: Pasta History by Quartino Chef/Partner John Coletta, and author Nancy Ross Ryan

Find Culinary Historians of Chicago on Twitter as **CulinaryHistory** and on Facebook at <http://www.facebook.com/home.php#/group.php?gid=84660115589&ref=ts>

Chicago Foodways Roundtable:

December 3: Chicago's Second Greatest Fire: Union Stockyard Fire of 1934, Jeff Stern.

January 17: "Food in the Atomic Age" at the Lake County Discovery Museum.

Greater Midwest Foodways Alliance:

www.GreaterMidwestFoodways.com, Twitter: MidwestFoodways, Facebook

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:

Mrs. Charles Darwin's Recipe Book: Revived and Illustrated with Weslie Janeway
<http://www.chicagopublicradio.org/Content.aspx?audioID=38241>

Thai Cuisine with Nancie McDermott
<http://www.chicagopublicradio.org/Content.aspx?audioID=38248>

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.

Chef Paul Kahan makes perfect potatoes noises @ The Publican. Soundbite #2 on WBEZ Eight Forty-Eight segment. Listen: <http://tinyurl.com/nqc98t>

"What is wrong with your Caucasian ass," sings counterman @ Moon's Sandwich Shop. Soundbite #1 on WBEZ Eight Forty-Eight segment. Listen: <http://tinyurl.com/kq8yue>

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

Edzo's Burger Shop

<http://www.vimeo.com/7386281>

Eddie Lakin, a former fine dining chef turned burger guy, talks about how to make the perfect old school burger and fries a few weeks after the opening of his hotly anticipated Edzo's Burger Shop in Evanston. Produced for the Chicago Reader.

Culinary Historians of Ann Arbor

Sunday, Dec. 13, 2009, 3:00 - 5:00pm, Earhart Village Clubhouse, Ann Arbor
Annual shared dinner.

Culinary History Enthusiasts of Wisconsin (CHEW),

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

Remembering “Meals and Memories”

Dec 2 , 2009 at 7:15pm

In the summer of 2009 a local writing instructor, Sarah White, aided by Traci Nathans-Kelly, lead a writing workshop that used the theme of “meals and memories” to guide its participants in producing both memoirs and recipes. Workshop participants all hailed from the UW-Madison Odyssey Program. The Odyssey participants are some of the most compelling, fun, and enthralling people in the Madison community, and we want to share the journey of this workshop. For this talk, Traci Nathans-Kelly will discuss this project, its impact for the participants and the instructors, and the power of using food and cooking, or the memories thereof, for self-discovery, family storytelling, and building of positive communities. Traci will have on hand examples of the fantastic cookbook/memoir that the participants produced for perusal, and attendees can order a copy of the cookbook, too. It is also our hope to have a few of the participants on hand to read their stories to the CHEW audience.

The goal of the workshop was to keep the academic juices flowing during summer break, to provide an environment for writing and discovery, and to allow participants to produce two very public pieces (a cookbook and a public talk at the South Madison Library Branch).

“Meals and Memories” was funded in part by the Wisconsin Humanities Council and the National Endowment for the Humanities, the Dane County Cultural Affairs Commission, the Willy Street Coop Community Reinvestment Fund, and the South Madison Library Branch. Several CHEW members served as recipe testers for the “Meals and Memories” project. The Wisconsin State Journal covered the workshop in August, 2009:
<http://host.madison.com/news/local/arti...01a1f.html>

Meeting Venue:

Goodman Atwood Community Center, Bolz Room A; 149 Waubesa Street, Madison 53704; 608-241-1574. More info: <http://www.goodmancenter.org/contact-us>

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.

Roger Smith Food Writers' Conference, Feb 12-14 in NYC

The food writing craft is in transition and if observers and technologists are to be believed, many more changes are soon to come. It's time for food writers to examine these trends and discuss the future of food writing. This is the purpose of the "Roger Smith Food Writers' Conference," scheduled for February 12-14, 2010, at the Roger Smith Hotel in New York City. This conference is not sponsored or underwritten by anyone or any group (other than the hotel which is giving us free space).

The program is still in formation. The beta-version of the website for the conference is now online:

<http://rsfoodwriters.posterous.com/>

We'll be adding more to the website soon.

Questions and comments are welcome.

Andy Smith

www.andrewsmith.com

Chicago History Museum

Sweet Home Chicago series

Thursdays, February 4, Tuesday, February 9, and Tuesday, February, 16, 7:00 p.m.

Unwrap the history of Chicago's sweet side with this seminar series.

Cost: \$10; \$8 members per lecture. Series tickets: \$27; \$22 members.

A Sweet Kinda Town

Thursday, February 4, 7:00 p.m.

Beth Kimmerle, author of *A Sweet History*, delves into the delicious history of Chicago candy and answers the question: What is our connection to confections? At one time the largest producer of candy in the United States, Chicago has been called America's sweetest spot, and this lecture reveals the ingredients for the city's recipe for success. A book signing for Kimmerle's new publication, *Blommer: An American Chocolate Legacy*, follows.

Classic Candy

Tuesday, February 9, 7:00 p.m.

For generations, the kings of candy have made their mark on Chicago's sweet scene. Representatives from classic candy companies such as Wrigley Co. and Primrose Candy Co. share the history of their companies, why they chose to set up shop in Chicago, and how their brands continue to grow. Artifacts from the Museum's collection, on display for one night only, highlight this delectable discussion.

Tasty Treats Today

Tuesday, February 16, 7:00 p.m.

Chicago's up-and-coming confectioners join us for a chat about our city's current candy culture. Local shops that have found their niche share secrets to their success and tell us about breaking the mold in the Windy City and beyond. As you fill up on history, be sure to save room for dessert!

<http://www.chicagohs.org/planavisit/upc...tures#town>

“Food in the Atomic Age” at the Lake County Discovery Museum

Discover how the mass marketing and automobile culture of the 1950s changed the way America cooked and ate in “Food in the Atomic Age.” This special exhibition is on display from November 14, 2009 to February 21, 2010 at the Lake County Discovery Museum, in Wauconda.

“Food in the Atomic Age” features Curt Teich advertising postcards from the museum’s archives, as well as period textiles and kitchen objects from the museum’s collections. The exhibit traces how Atomic Age conveniences created the streamlined, efficient American home of the 1950s. Visitors can explore a re-created 1950s kitchen, where they’ll learn about the rise of pre-packaged foods and state-of-the art kitchen appliances. Then visit a 1950s diner to learn about the increasing popularity of fast food and see period fast food restaurant advertising. Also learn how food makes it from the farm to the table, and how this process has changed since the Atomic Age.

The Lake County Discovery Museum is located in Lakewood Forest Preserve at the corner of Route 176 and Fairfield Road, in Wauconda. The museum is open Monday to Saturday from 10 a.m. to 4:30 p.m. and Sunday from 1 to 4:30 p.m. Admission is \$6 for adults, \$2.50 for youth (ages 4-17) and free for youth 3 and under. Download a coupon for \$1 off admission to the museum online at www.LakeCountyDiscoveryMuseum.org. For more information about the Lake County Forest Preserves, call 847-367-6640 or visit online at www.LCFPD.org.

Sweet Home Chicago - The History of the Candy Capital of America

Saturday February 13, 2010, 1:30PM - 2:30PM at the Lake County Discovery Museum.

For most of its history, Chicago has produced about one-third of the nation’s candy. The city has called itself the Candy Capital of America since the turn of the century. You probably know some of the candies made or invented here –Brach’s caramels, Mars Snickers Bars, Wrigley’s gum, Cracker Jack, Curtiss Baby Ruth bars, Tootsie Rolls, Frango Mints, Dove chocolates. Learn some of the history behind these tasty treats and explore what made Chicago such a powerful location for candymakers. Delicious!

After, visit the exhibition ‘Food in the Atomic Age’ for a look at how food production in America was transformed in the years after WWII.