



CHC Chicago Foodways Roundtable

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Out and About,
March, 2010

Upcoming meetings:

Culinary Historians of Chicago:

March 6: At the Berghoff with Carlyn Berghoff

April 17: "Culinary History of New Zealand" with Julie Biuso

May 22: Andy Coe on Chop Suey

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:

March 20: "Chicago Victory Gardens: Yesterday and Tomorrow" with LaManda Joy

April 10:

TBA: Oh Canada!

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:

The Pleasure of Pasta with Chef John Coletta and Nancy Ryan
<http://www.chicagopublicradio.org/Content.aspx?audioID=39959>

Atomic Age Food with Barbara Kuck
<http://www.chicagopublicradio.org/Content.aspx?audioID=39706>

David Hammond, contributor to Chicago Public Radio collaborates with Sky Full Of Bacon: Making Illegal Cheese

The US won't let cheesemakers sell cheeses that use raw milk if they're aged less than 60 days, even as the rest of the world eats such cheeses routinely. In the first half of this video-audio collaboration, Mike Gebert of SkyFullOfBacon.com follow along and shoot as David Hammond interviews a local home cheesemaker who shows us how to make raw milk camembert. The video runs about 8-1/2 minutes. Next, from WBEZ's Worldview, Hammond finishes the story with an exploration of the legal issues involved and a taste test to see if we can tell the difference between raw and pasteurized-milk cheese.

Short film on "Making Illegal Cheese:" <http://skyfullofbacon.com/blog/?p=366>

Radio segment on tasting cheese: Piratical unpasteurized cheese! Criminal camembert! Listen:
<http://tinyurl.com/yfrvxsf>

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

Culinary History Enthusiasts of Wisconsin (CHEW),

"People of the Sturgeon: Wisconsin's Love Affair with an Ancient Fish"

Kathleen Kline

March 3, 2010 at 7:15pm

Wednesday, March 3rd, **Kathleen Kline** co-author (along with Ronald M. Bruch and Frederick P. Binkowski with photographs by Bob Rashid) of "**People of the Sturgeon: Wisconsin's Love Affair with an Ancient Fish**" will share the history and lore of the lake sturgeon in Wisconsin.

Lake sturgeon -- ancient fish native to the Great Lakes region that can grow to be more than six feet long-have teetered on the brink of extinction since the late nineteenth century. But in Wisconsin, careful management for over 100 years has allowed one population to thrive. *People of the Sturgeon* is a history of the cultures surrounding lake sturgeon in Wisconsin's Lake Winnebago region, told by a fascinating collection of photos, artifacts, and a few good fish tales. From some of the earliest inhabitants of Wisconsin, the Menominee Indian Tribe, to the spearers who flock to frozen Lake Winnebago for the annual sturgeon spearing season, people have always been drawn to this ancient fish. While overfishing, dams, and pollution nearly wiped out other populations of lake sturgeon, Winnebago sturgeon have survived and flourished because of the dedicated efforts of state managers, university researchers, and a determined group of spearers known as Sturgeon for Tomorrow. This is the only population of sturgeon in the world to have been nearly extirpated, then resurrected through a community-wide effort of people who are now joined together as People of the Sturgeon.

Kathleen Schmitt Kline is a science writer at the University of Wisconsin Sea Grant Institute. She has a B.A. in biology and English from Luther College in Decorah, Iowa, and an M.S. in life sciences communication from the University of Wisconsin-Madison.

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

Culinary Historians of Atlanta

History of Beer

March 24, 7:00-9:00 pm

Tasting historic European brews and pairing with the perfect pizza

Location: Varasano's Pizzeria, 2171 Peachtree Rd NE, Atlanta 30309

<http://www.varasanos.com>

Cost: approx \$ 25 to Varasano's

Coordinators: Heather Stokely and Deb Duchon

Culinary Historians of New York

A Celebration of Chinese Food in Today's America

Four Chinese-American New Yorkers' Perspectives - a panel discussion

Tuesday, March 23, 2010

6:30pm - 8:30pm

Museum of the Chinese in America, 215 Centre Street, New York, NY

Special Joint Presentation

CULINARY HISTORIANS OF NEW YORK and MUSEUM OF CHINESE IN AMERICA

"A Celebration of Chinese Food in Today's America"

and

A Tribute to Jacqueline Newman, Chinese-American Culinary Ambassador Extraordinaire
Recipient of the 2009 CHNY Amelia Award

CHNY is proud to announce that the recipient of the 2009 Amelia Award for lifetime achievement in culinary history is Dr. Jacqueline Newman, a founder of our organization and one of America's most distinguished authorities on Chinese food. Please join us for an evening devoted to the recognition of Dr. Newman's contribution and a panel discussion on "Chinese Food in Today's America: Four Chinese-American New Yorkers' Perspectives."

Since the 1965 reform of the immigration laws, tens of thousands of Chinese have arrived in New York from every part of China. Most non-Chinese fans of Chinese food know that one result has been a golden age for exciting new restaurants serving all kinds of once-unfamiliar dishes. But what does the American or Chinese-American food scene look like to members of the Chinese-American community—or communities, since the makeup of today's first- and second-generation immigrant population is so complex? How do people view the food that they cook at home, the different versions of Western food that they have encountered, the food served here in different kinds of supposedly Chinese restaurants? Four food-minded Chinese-Americans will relate their experiences in navigating Chinese and American culinary identities and share their thoughts on what's happened to Chinese cuisine as it has become progressively woven into the American culinary fabric.

Panelists: Jessica Chien, pastry chef and food blogger; Jeffrey Chuang, illustrator and art designer; Kian Kam Kho, software engineer and food blogger; and Stephanie Wang-Breal, filmmaker

Moderator: Andrew Coe, author of "Chop Suey: A Cultural History of Chinese Food in the United States."

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

To buy tickets securely online from MoCA, click here:
mocanyc.obsres.com/Info.aspx?EventID=%207

ADVANCE TICKETS RECOMMENDED. PLEASE REGISTER BY MARCH 20.

An Evening at the World Championship Cheese Contest

Monona Terrace, Madison, Wis.

Wednesday, March 17th from 6 pm to 8 pm

Taste Exclusive International Cheeses and Compare Vs. Wisconsin's Best

A once-in-a-lifetime event to sample and compare 15 unique, rare, international cheeses vs. their Wisconsin artisan counterparts, side by side. Meet 30 cheese judges representing six continents from around the world, as well as 11 award-winning artisan Wisconsin cheesemakers, all sampling their best of the best.

International cheeses competing for gold medals in the World Championship Cheese Contest will be prepared exclusively for this event. These cheeses will be fresh from the judges' evaluation, arriving from nations such as Argentina, Australia, Denmark, Finland, France, Germany, Ireland, Italy, South Africa, Spain, Sweden, Switzerland and the United Kingdom.

Wisconsin cheesemakers participating include: Bleu Mont Dairy, Carr Valley, Edelweiss Creamery, Hidden Springs Creamery, Holland's Family Cheese, Mt. Sterling Cheese, Nordic Creamery, Roelli Cheese, Saxon Homestead Creamery, Uplands Cheese and Widmer's Cheese Cellars.

Held at the elegant Grand Terrace, this special event is open to a limited number of attendees. Viva la difference of some of world's hardest-to-find international cheeses vs. some of the best Wisconsin artisan cheeses made today.

Tickets: \$20 Per Person. To purchase, go to tickets.wisconsincheeseoriginals.com or phone 608-358-7837

CULINARY HISTORIANS OF NEW YORK ACCEPTING APPLICATIONS FOR 2010 CHNY SCHOLAR'S GRANT APPLICATION DEADLINE MAY 31, 2010

In 2010 Culinary Historians of New York will award one grant in the amount of \$1,000 to a student or scholar to advance a well-developed project in the field of culinary history that will culminate in a book, article, paper, film, or other scholarly endeavor, including ephemera. The grant is unrestricted and can be used to support research, conference attendance, or other activities related to the applicant's proposed project.

The CHNY Scholar's Grant is merit-based; financial need is not considered in making the award.

The CHNY Scholar's Grant is open to all individuals age 18 and older, and is designed to promote research and scholarship in the field of culinary history. The recipient of the Scholar's Grant will present the findings of his or her research or other project to the Culinary Historians at a scheduled meeting during the 2011-12 program year. Project Application and instructions are available online at <http://www.CulinaryHistoriansNY.org/Amelia.html>.

Berghoff Bar from the **Chicago History in Postcards** website, www.chicagopc.info. specifically <http://www.chicagopc.info/restaurants.htm>

