



CHC Chicago Foodways Roundtable

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Out and About,
April, 2010

Upcoming meetings:

Culinary Historians of Chicago:

April 17: "Out of Ethiopia" with Almaz Yiginaw

May 22: Chop Suey with Andy Coe

June 5: Gale Gand

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:

April 10: World's Columbian Exposition: First in Technology, First in Food, with Charles Valauskas, J.D., LL.M.

May 8: "Foie Gras" with Michaela DeSoucey

Greater Midwest Foodways Alliance:

www.GreaterMidwestFoodways.com, Twitter: MidwestFoodways, Facebook

Program notes from Chicago Foodways Roundtable:

Thank you all for your time on March 20th for the "Chicago Victory Gardens: Yesterday and Tomorrow" lecture. It was a pleasure having a dialogue with you about WW2 and the great gardening things happening in Chicago today. You were a great audience and I look forward to seeing you all again sometime soon!

LaManda

Books discussed:

The Earth Knows My Name: Food, Culture, and Sustainability in the Gardens of Ethnic Americans

Author: Patricia Klindienst

Grocery Gardening: Planting, Preparing and Preserving Fresh Food

Authors: Jean Ann Van Krevelen, Amanda Thomsen, Robin Ripley, Teresa O'Connor

Racehoss: Big Emma's Boy

Author: Albert Race Sample

Chicago organizations discussed:

- NeighborSpace
- One Seed Chicago
- Chicago Botanic Garden
- Hull House Museum
- Growing Power

Websites discussed:

- www.hyperlocavore.com
- www.gardenjot.com
- www.myfolia.com
- www.gardeners.com

Culinary Historians in the media:

- Bruce Kraig discusses Easter on WLS midday news Why do Christians eat ham at Easter and dye Easter Eggs: <http://abclocal.go.com/wls/video?id=7360487>
- Catherine Lambrecht is featured in the Sun Times food section making a Easter Lamb Cake: <http://www.suntimes.com/lifestyles/2130813,lamb-cake-easter-033110.article>

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>

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.

Dr. Debby Herbenick, the sexual advisor for Time Out Chicago's In and Out column, walks through a grocery with me and talks about sex and food. Later, I get laughed at in bed. Again.
www.chicagopublicradio.org/Content.aspx?audioID=40005

I talk to Alinea's Achatz re: culinary applications of weaponized sound & dining as unrepeatable moment. <http://tinyurl.com/yf8s2tl>

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://theSkyFullofBacon.com) (fastest, pretty good HD quality)
<http://skyfullofbacon.com/blog/>
- 2) Watch it at [its Vimeo page](https://vimeo.com/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

The Last Days of Kuglis <http://skyfullofbacon.com/blog/?p=371>

Chicago's Healthy Food was the oldest Lithuanian restaurant in the world when it closed in late 2009. I was on hand for the last days of this legendary South Side restaurant, one of the last survivors of a once-flourishing ethnic group in Chicago, to talk to the owner, staff and customers as they said Goodbye, Kugelis.

59th Annual Smelt Fry at the American Legion Post #82

"All the Smelt you can eat"

Friday: April 9, 2010: 4:30 PM to 10 PM

Saturday: April 10, 2010: 5:30 to 9:30 PM

Memorial Building (Veterans Memorial Park)

435 North Lake Street

Port Washington, WI

262/284-4690

Illinois Mycological Association

“The New Morels”

Michael Kuo

April 5th at 7:30 PM. Guests are always welcome.

Our speaker for April will be Michael Kuo, who has often spoken to us before. His subject this time is “The New Morels”. He will discuss recent developments in the world of morels, especially the North American species—and, as always, hopes to have a lively discussion. Get some tips for the morel season coming up.

Please note this month our meeting is at the Lake Katherine Nature Preserve, at 7402 Lake Katherine Dr, Palos Heights, IL.

Directions:

Take I-294 south, past I-55, to W95th St exit. Go east on W95th for about 1/2 mile to the cloverleaf at Rte. 43 (S Harlem Ave). Go south on Rte. 43 for about 2.8 miles. Turn right at W College Dr (Rte 83) for 0.4 miles, and turn right again onto W 75th Ave to Lake Katherine Drive. Parking is to the right; meet at the Nature Center.

The Women’s Board of the Women’s Division of the Jewish United Fund presents...

Jews and Food: From Kugel to Quinoa

Featuring:

Trisha Margulies, speaking on organic farming and sustainability

Elisheva Margulies, natural foods chef, discussing the modern Jewish Food Movement

Deborah Covington, Associate V.P. Planning & Allocations, addressing how Federation strives to combat poverty and hunger

Thursday, April 29, 2010

7:00 p.m. - 9:00 p.m.

Congregation Beth Shalom in Naperville

772 5th Ave

Naperville, IL 60563

(630) 961-1818

Please join us in helping stock the pantry at the Dina and Eli Field EZRA Multi-Service Center. We will be collecting non-perishable groceries and new hygiene products. Peanut butter, tuna, and other proteins are especially needed. Items do not have to be kosher.

If you would like to participate in the bake-off, please email WomensDiv@juf.org

Culinary History Enthusiasts of Wisconsin (CHEW),

“A TASTE OF HEAVEN; A Guide to Food and Drink Made by Nuns and Monks”
April 7, 2010 Meeting, 7:15 PM

Madeline Scherb, author of “A TASTE OF HEAVEN; A Guide to Food and Drink Made by Nuns and Monks” will speak to CHEW about her travels and adventures researching the book. Afterward we plan to sample some of the treats Madeline describes.

Part travel guide, part cookbook, “A Taste of Heaven” is a delightful survey of the fine food and drink made by Catholic religious orders in America, Belgium, France, and Germany. From positively scrumptious beer and cheese to some of the richest chocolate on earth, the treats presented in this book are heavenly indeed, and author Madeline Scherb beautifully captures the heart and spirit of the holy work that goes into producing them. With vivid descriptions of the monasteries, their fascinating histories, and helpful advice for travelers on getting there and getting the most out of their visit, this book will serve as an invaluable guide. “A Taste of Heaven” also contains more than thirty recipes from notable chefs that incorporate the products found at these monasteries, as well as a helpful guide to buying and ordering these delectable ingredients if you are unable to travel to the monasteries themselves.

Journalist Madeline Scherb, a history buff, foodie and member of St. Bernard Parish in Middleton, WI, also manages HeavenGourmet.com and is the founder of the Compassionate Consumer Guild. Madeline belongs to CAMRA (the Campaign for Real Ale).
Meeting Venue: Goodman Atwood Community Center, Bolz Room A; 149 Waubesa Street, Madison 53704; 608-241-1574.

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Lisa Ekus-Saffer and Virginia Willis to Offer COOKBOOK PUBLISHING 101 Course in Chicago, IL at The Chopping Block

CHICAGO, IL – May 23, 2010 - Join experienced literary agent Lisa Ekus-Saffer and cookbook author Virginia Willis for their COOKBOOK PUBLISHING 101 course to be held at The Chopping Block’s Merchandise Mart location on Sunday, May 23, 2010 from 9:00 AM – 1:00 PM. In COOKBOOK PUBLISHING 101, Lisa Ekus-Saffer, literary agent since the year 2000 with over 200 successful book deals and cookbook publicist for award-winning titles including The Splendid Table, The Cake Bible, The Union Square Café Cookbook, and The Country Cooking of France, and Virginia Willis, chef, food writer, and author of the critically acclaimed Bon Appetit, Y’all, Recipes and Stories of Three Generations of Southern Cooking, help aspiring authors navigate through the exciting, yet challenging world of publishing. Offered in a classroom setting, COOKBOOK PUBLISHING 101 seeks to educate and inspire those who dream of writing a cookbook and examines the publishing process from all angles and perspectives. Mark your calendars and tell your colleagues and clients in the culinary industry to attend this not-to-be-missed day of personal and professional enrichment with Lisa and Virginia.

Topics to be covered during this program at The Chopping Block include:

Helpful resources for locating and working with a literary agent

Pros and Cons of Working with an literary agent

What exactly is a proposal and how do I create one

Building marketing, platform, and brand

Recipe research, writing, and testing

Proposals and cover letters

Crafting your Unique Selling Point

Nuts and bolts — practical finances and what to expect

Agent as advocate during the publishing process
Getting to know the players in the culinary publishing world
Organizations to network through and join

For a more detailed course description, please visit <http://www.lisaekus.com/honingyourege-cookbook.asp>. We hope you will join us at The Chopping Block on May 23, 2010 for COOKBOOK PUBLISHING 101. This course is limited to 25 participants so register by April 23, 2010 and receive a discount on tuition!

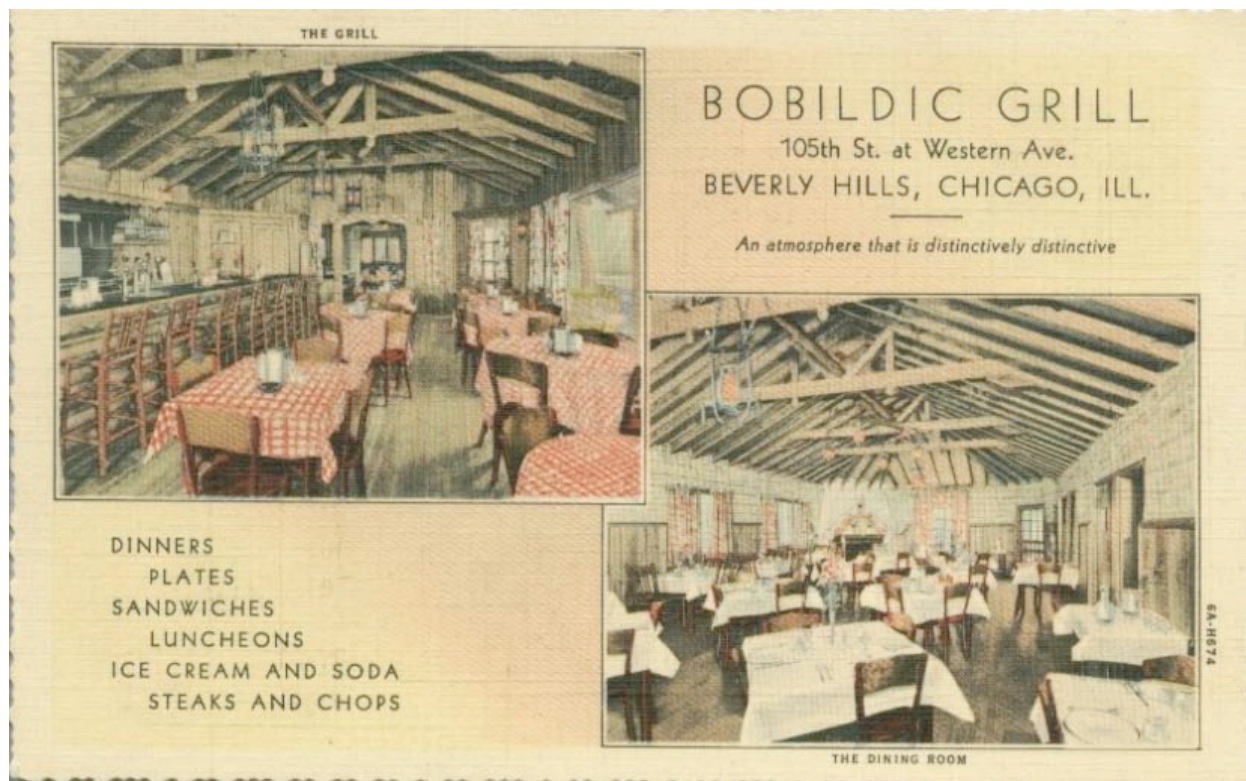
To register, please visit the event page at The Chopping Block, or visit www.thechoppingblock.net.

Please contact Daniele Mathras at 413.247.9325 or Daniele@LisaEkus.com with any questions.

Course details: COOKBOOK PUBLISHING 101, offered at the Saffron room at The Chopping Block (The Merchandise Mart Plaza, Suite 107, Chicago IL, 60654), limited to 25 participants.

Tuition: regular tuition is \$299, but register by April 23, 2010 and receive a \$50 discount (\$249 early bird tuition), payable through The Chopping Block's website.

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



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