



CHC Chicago Foodways Roundtable

Chicago.Foodways.Roundtable@gmail.com ♦ 847/432-8255 ♦ www.CulinaryHistorians.org

Out and About,
May, 2010

Upcoming meetings:

Culinary Historians of Chicago:

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:

May 8: “Politics Foie Gras” with Michaela DeSoucey

June 19: Oh Canada!

Greater Midwest Foodways Alliance:

www.GreaterMidwestFoodways.com, Twitter: MidwestFoodways, Facebook

Program notes from Chicago Foodways Roundtable:

March's Chicago Foodways Roundtable speaker was LaManda Joy, of [The Yarden](#), speaking on the history of Victory Gardens. In her presentation, she noted one location of a World War Two Victory Garden at Peterson and Campbell is an open space. She was appealing to 40th ward Alderman Patrick O'Connor to gain approval to revive this Victory Garden. Asian Human Services, this land's owner, has granted permission to use this plot for Peterson Gardens (www.PetersonGardens.org)

If you live nearby or know someone who does, please pass on the good word. There are 140 plots at this location. No experience is required.

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 Bittersweet History of Chocolate in France with Chef Mark Seaman

<http://www.chicagopublicradio.org/Content.aspx?audioID=40650>

Cafe History a la Berghoff: How we ate then and now

with Carlyn Berghoff, Restaurateur, Caterer, Author and

Nancy Ross Ryan, Co-author, Berghoff Cafe Cookbook

<http://www.chicagopublicradio.org/Content.aspx?audioID=40717>

Chicago Victory Gardens: Yesterday and Tomorrow

with LaManda Joy

<http://www.chicagopublicradio.org/Content.aspx?audioID=41205>

Calumet Fisheries will be honored May 3 in New York City as one of five 2010 James Beard America's Classics. The America's Classics award is given to restaurants with timeless appeal, beloved for quality food that reflects the character of their community – from small, regional restaurants, watering holes and shacks, to lunch counters and down-home eateries that have carved out a special place on the American culinary landscape.

“The America's Classics category is a wonderful representation of America and its heartland that embodies the spirit of James Beard, who loved a paper cone full of fried clams just as much as a fine French dinner,” says Susan Ungaro, President of the James Beard Foundation. “We all have fond memories of local hangouts, neighborhood diners and family restaurants, places that always welcome their customers with open arms and, of course, delicious food. This award truly celebrates the great variety and authentic flavors of America's food scene. ”

Set on the edge of the Calumet River on the 95th Street Bridge on Chicago's South Side, Calumet Fisheries has been a foodie and fisherman favorite since brothers-in-law Sid Kotlick and Len Toll first opened its doors in 1948. Strictly carryout (there are no seats, no bathroom, no credit cards and no parking), the stand-alone shack serves freshly fried seafood, from oysters, shrimp, scallops, crab and catfish to perch, smelts and frog legs. But Calumet Fisheries may be best known for their oak smoked seafood – salmon steaks, trout, chubs, shrimp, etc. – slowly cured in a tiny smokehouse behind the shop. Still owned and operated by the Kotlick and Toll families, Calumet Fisheries remains the best reason to cross the 95th Street Bridge.

Curry: A Global History with Colleen Taylor Sen, who is a long-time West Ridge resident and a food writer/historian specializing in the cuisine of South Asia. She is the author of *Food Culture in India* and has written for *The Chicago Tribune*, *Chicago Sun Times*, *Travel and Leisure*, *Food Arts*, and other publications.

Chicago Public Library Northtown Branch
6435 N. California Avenue.
Chicago, Illinois 60645
Thursday, May 6, 2010
6:30PM- 8:00PM

Sponsored by the Chicago Public Library and West Ridge Chamber of Commerce.
Celebrating Asian Heritage Month in West Ridge.

Illinois Humanities Council is hosting a screening of the winning films from their second “Looking for Democracy” Film Contest, with one film about food deserts. A brief description of the film, produced by students in North Lawndale :

Hungry for Change by Free Spirit Media

How does an inner-city Chicago neighborhood cope with having one grocery store to feed underserved families? A group of ambitious filmmakers from that very North Lawndale neighborhood answer this question as they tackle the issue of living in a food desert. Partnering with Free Spirit Media, the group of students find out what's happening, who is responsible, and most importantly, what's next?

Monday May 3, 2010 from 5:00 - 8:30pm
Columbia College, Film Row Cinema
1104 S Wabash Ave, 8th Floor, Free and open to the public

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)
- 2) Watch it at [its Vimeo page](http://www.vimeo.com/album/19289) (pretty fast, better HD quality)
- 3) [View or subscribe \(FREE!\) at iTunes](#), which is recommended for the highest, full HD quality

Making Illegal Cheese <http://www.vimeo.com/8878034>

Raw milk cheese— danger or tasty Old World tradition? That's what Sky Full of Bacon sets out to determine in the video half of a two-part multimedia exploration of the issues around raw milk cheese. In this video, home cheesemaker Coleen Graham makes (legal to make, illegal to sell) raw milk camembert and talks about the process and how you get your hands on raw milk. On Monday, February 22, audio documentarian David Hammond completes the story on Chicagopublic Radio's Worldview.

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.

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

HOMARO CANTU & BEN ROCHE, Chef and Pastry Chef of Moto, and Stars of "Future Food," will be guests on "The Interview Show," at The Hideout (<http://www.hideoutchicago.com>), on May 7, 2010, from 6:30 p.m. to 8 p.m. The Hideout's at 1354 W. Wabansia on the near-north side. \$5.

Also on the show will be Jonathan Eig, author of the new book "Get Capone: The Secret Plot That Captured America's Most Wanted Gangster."

The 10th Annual Green City Market Chef's BBQ will be held in Lincoln Park on Thursday, July 15, 2010, from 6-8 pm. Tickets for this event go on sale May 12th; members may purchase advance tickets May 1st. Individual tickets will be available on brownpapertickets.com (link will be released May 12th) and at the market; VIP tables of ten can be purchased only by contacting the market office at 773-880-1266 or admin@chicagogreencitymarket.org. This event is rain or shine. No refunds, or exchanges-- all sales are final.

Illinois Mycological Association

“Enigmatic puffball, *Calostoma*” with Andy Wilson
May 3rd at 7:30 PM. Guests are always welcome.

May's speaker will be IMA's President, Andy Wilson. He will give a talk on the enigmatic puffball genus *Calostoma* and its ecology and biogeography. As part of his Ph.D. dissertation, Andy had gathered many beautiful photos and interesting stories while studying this group.

Directions:

The North Park Village Nature Center is located just off the Edens Expressway (I-94). You will exit at Peterson and travel east to Pulaski. Go south (right) on Pulaski until you reach the North Park Village complex which will be on the east (left) side of the street. Once you have entered the complex, follow the signs, bearing left. You will come to a group of buildings surrounding parking lots on the right. The Nature Center is on the left (North) as you enter. It is a small building, with a small sign in front.

North Park Village Nature Center
5801 N. Pulaski,
Chicago, IL

Culinary Historians of Ann Arbor

Sunday, May 16, 2010, 4:00-6:00 pm, Ann Arbor Senior Center, 1320 Baldwin Ave., Ann Arbor.
An Afternoon of Poetry:

- Marvin A. Brandwin, Emeritus Psychology Professor, Dept. of Psychiatry, Univ. of Michigan Health System, reading from his book, *A Smorgasbord of Verse: Easy to Digest Food Poems* (Ann Arbor, MI: Charing Cross Press, 2009)
- Chloé Yelena Miller, writer and online writing instructor for Fairleigh Dickenson Univ. and Northampton Community Coll., reading food -related poems from her blog, <http://chloeyelenamiller.blogspot.com/>
- Culinary Historian members are invited to bring their favorite food-related poem to read.

Culinary History Enthusiasts of Wisconsin (CHEW),

“An island of grass in a sea of corn”
Wednesday, May 5, 2010 at 7:15 PM

Dorothy & John Priske, of Fountain Prairie Farm, will speak at the May meeting of the Culinary History Enthusiasts of Wisconsin (CHEW). In addition to raising registered Highland cattle to produce wonderful grass fed beef, featured at some of the area's finest restaurants and available directly from the Priskes at the Dane County Farmers Market, their farm also includes an 1899 Victorian Inn and acres of restored tallgrass prairie and marsh. Come hear how they made the transition from a conventional beef operation to a holistic and sustainable farm, creating “an island of grass in a sea of corn”. www.fountainprairie.com

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 joanp@ginkgopress.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

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