



CHC Chicago Foodways Roundtable

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

Out and About,
June, 2010

Upcoming meetings:

Culinary Historians of Chicago:

July 17: Barry Sorkin of Smoque

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:

June 19: Oh Canada!

July 14: Tour at Wilton Enterprises

September 19: Wood Fire Stove cooking class (full – will accept waitlist)

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:

Easy Target: Foie Gras as a Pragmatic and Problematic Target for Animal Rights

Organizations, Cities and Countries with Michaela DeSoucey

<http://www.chicagopublicradio.org/Content.aspx?audioID=42027>

Out of Ethiopia with Almaz Yiginaw, Mawi Asgedom and Jan Thompson

<http://www.chicagopublicradio.org/Content.aspx?audioID=41731>

Mexican Chef Series at Kendall College

Kendall College is pleased to celebrate the diversity and gastronomy of Mexico's great chefs and cuisines by participating with the Mexican consulate's Chicago Celebration of the Mexican Bicentennial. In partnership with the Mexican Consulate and ProMéxico, Kendall is launching a program called "Ciclo de Cocina Mexicana en Chicago 2010," where guests will experience extraordinary dinners prepared by prominent Mexican chefs monthly from May through November.

Monday, June 14

Enjoy a five-course banquet dinner featuring the cuisine of Chef Armando Montañó, Chef Owner of El Chilar located in San Jose del Cabo.

About the chef:

Chef Montañó worked in both his mother's bakery and father's restaurant growing up, where he learned to cook traditional Mexican cuisine. Today, he prides himself on blending those "old" ingredients with new flavors, textures and chili peppers, which are a basic ingredient in every dish he serves at El Chilar. Chef Montañó is a graduate

of Cooking Cordon D'Or, by the Universidad Anahuac del Sur, where he studied with teachers such as Master Chef Phillippe Steinman and Master Chef Olivier Lombard, both disciples of Chef Paul Bocuse.

\$55 per person

(includes non-alcoholic beverages and sales tax, but does not include gratuity.)

BYOB – no corkage fee.

Both dinners start at 7:00 pm; seating begins at 6:30 pm.

To make reservations call 312-752-2328.

Kendall College

900 N. North Branch Street, Chicago

Complimentary Parking

Garfield Farm: Raise the Roof Dance & Picnic Dinner June 26

Reservations are due June 19 for the Saturday June 26th Pastoral Summer Picnic Dinner and Sunset Contra Dance to be held at 6 pm at Garfield Farm Museum. Funds raised will go towards the restoration of the museum's oldest building, the 1842 hay and grain barn. Work is underway to complete the restoration of the barn's roof, damaged by lightening in 2005.

From the Atwell Burr House courtyard overlooking the green, rolling fields of Garfield Farm Museum, a summer picnic dinner will be served. After dinner, the Scantlin' Reunion will play traditional 19th century American music on fiddle, hammer and mountain dulcimers, guitar and penny whistle, as Donna Benkert calls and instructs the dances the Illinois settlers knew. With the sun gradually setting in the west, contra dances will be featured that involve two lines of dancers facing each other. Opposing pairs of dancers gradually move to the head of the line and back again with calls of right hand star, dive for the oyster, duck for the clam, and other colorful names for the dance figures.

These dances were the most popular forms of entertainment before recorded music. Whole communities would be brought together for an evening of celebration that in days gone by would last until dawn. Often the men were introduced to the ladies by the managers of the dance as it was not proper for a gentleman to speak to a lady without a formal introduction. As the dancers constantly danced with adjacent dancers as they moved through the figures, everyone knew everyone before the night was over.

Proceeds for the evening will go towards the restoration of the 1842 barn roof. Carpentry work begins this month and the roof should be finished by mid-summer. Recent studies indicate the original roof consisted of stout 1 3/4 inch thick and 3 inch wide oak roof boards set 10 inches apart covered by 30 inch long white oak sawn shingles. In later years, a 6 inch wide roof board was added to the 10 inch space as wood became too valuable to use long shingles. As early as 1849, as seen in the museum's restored horse barn, shingles were only 16 inches long. Such was the rapid depletion of natural resources in less than 15 years of settlement.

This fundraiser is \$75 per person and reservations must be made by June 19th by calling 630 584-8485 or mailing a check or credit card payment to Garfield Farm Museum Box 403 LaFox, IL 60147. Or contact the museum at info@garfieldfarm.org.

Printer's Row, June 12-13, Good Eating Stage

When: June 12 : 10 a.m. - 5:30 p.m., June 13 : 10 a.m. - 4:15 p.m., Price: Free

Dearborn Street between Harrison and Polk Streets Neighborhood: South Loop 700 S. Dearborn St. Chicago, IL 60605-1532

Good Eating Stage on Saturday June 12th

10:30 a.m. Cooking demo with Sarah Levy, author of "Sweetness"
11 a.m. Cooking demo with Chef Stephen Wambach of Epic Restaurant
11:45 p.m. Cooking demo with Chef Scott Walton of Marketplace Restaurant
12:15 p.m. Cooking demo with Chef Patrick Quackenbush of ZED451
1 p.m. Cooking demo with Chef Rick Tramonto, author of "Steak With Friends" and owner of Tru Restaurant
1:45 p.m. Chef Joshua Linton, of Aja
3 p.m. Kim Severson, author of "Spoon Fed: How Eight Cooks Saved My Life" in conversation with Bill Daley

Good Eating Stage on Sunday June 13th

11 a.m. Cooking demo with Kelly Rudnicki, author of "The Food Allergy Mama's Baking Book"
Noon Terra Brockman, author of "The Seasons on Henry's Farm: A Year of Food and Life on a Sustainable Farm"
1:15 p.m. Sarah Kosikowski, pastry chef of Trump International Hotel & Tower Chicago
2 p.m. Chef Aaron Deal of Custon House
3 p.m. Cooking demo with the Hearty Boys, co-authors of "Talk With Your Mouth Full"

The New Wave of GMOs: What to Expect

Presented by David Lightfoot, Southern Illinois University

Thursday June 24, 7 pm Doors open at 6:30, Admission and parking are free

Robert R. McCormick Museum at Cantigny Park, 1s151 Winfield Rd., Wheaton IL 60189

Reservations suggested: 630-260-8162 or visit Cantigny.org/events for details

Don't miss this opportunity to learn more about modern farming--in particular genetically modified organisms (GMOs). In the next few years, dozens of new GMO food and feed crops will be introduced to America's farms. Lightfoot will discuss the opportunities and dangers of this mass release of new transgenic crop plants, and what it means for the food on our dinner tables.

David Lightfoot holds a permanent position as Professor of Biotechnology and Genomics at Southern Illinois University Carbondale where he has taught since 1991, teaching in the Departments of Plant, Soil, and Agricultural Systems; Plant Biology; and Biochemistry and Molecular Biology. David earned his PhD from the University of Leeds and is one of the world's foremost experts on soybean genomics. He is the current Chair of the Research Committee in the Center for Excellence in Soybean Research, Teaching, and Outreach (CESRTO) and director of the Genomic Science Core-Facility at SIUC.

This lecture is made possible in part by an award from the Illinois Humanities Council, the National Endowment for the Humanities and the Illinois General Assembly.

Flavor of Wisconsin: Central Europe

A Special Summer Event at Old World Wisconsin

Saturday, August 14, 2010 5:30-8 pm

Explore the flavors of Wisconsin's past and sample 19th-century immigrant cooking with a Central European flair while listening to live period music. Learn the secrets of pioneer food preparation, the history of how the foods developed, and take home recipes galore. The evening includes a book signing with Terese Allen, author of *The Flavor of Wisconsin*. Ages 21+. Reservations required. Register online. \$40/person.

Old World Wisconsin documents the settlement of 19th- and early 20th-century Wisconsin. It comprises an 1870s crossroads village and 10 ethnic farmsteads located on 576 acres of wooded hills in the Southern Unit of Kettle Moraine State Forest.

For more info, go here oww@wisconsinhistory.org and phone: 262-594-6301

"Clementine Paddleford: America's First Food Journalist"

June 23, 2010 6:00 p.m.

Wollman Hall, Eugene Lang Building,
65 West 11th Street, 5th floor (enter at 66 West 12th Street), New York, NY

Clementine Paddleford was the first American journalist to take food seriously. In her legendary columns for the New York Herald Tribune and This Week Magazine, she pioneered a smart, sassy reporting style that managed to elevate food writing from the dull formulas of home economists to must-read material. Flying around the country, sometimes in a Piper Cub plane, which she herself piloted, she worked tirelessly to gather the best recipes from cooks in every region. That meant seeking out the best cheesecake in New York City, hunkering down in chili parlors in Texas, and touring salmon canneries in Alaska—and tasting everything she could find in between. It also meant that between 1948 and 1960, she traveled more than 800,000 miles in the pursuit of food—more than three times the distance from the earth to the moon. The marathon paid off: Paddleford's weekly readership topped 12 million during the 1950s and 1960s. In 1953, Time magazine named her America's "best-known food editor." At the height of her career, Paddleford made a salary of \$250,000—at the time an almost unheard of sum, especially for a woman. In 1960, Paddleford published *How America Eats*, a collection of 12 years of columns that became a seminal work. Many have regarded Paddleford as America's first food journalist.

This panel revisits Paddleford's contributions and discusses her legacy. Panelists include Kelly Alexander, former senior editor at *Saveur* and North Carolina-based author of the critically acclaimed biography *Hometown Appetites: The Story of Clementine Paddleford, the Forgotten Food Writer Who Chronicled How America Ate* (Gotham 2008); freelance journalist and author Betsy Wade, whose newspaper career began at the Herald Tribune, where she worked in *Women's News* with Clementine Paddleford; former restaurant columnist at *Gourmet* magazine, Colman Andrews, who was the co-founder and editor-in-chief of *Saveur*; and Molly O'Neill, journalist and author of three award-winning cookbooks, a memoir, *Mostly True*, and editor the *Library of America's Anthology American Food Writing*. Moderated by Andrew F. Smith, faculty at The New School's Food Studies Program and author of *Eating History: 30 Turning Points in the Making of American Cuisine*.

Cost: \$5; free to all students (any university or culinary program with ID), and New School faculty, staff, and alumni with ID

New Box Office Information: In person purchases can be made at The New School Box Office at 66 West 12th Street, main floor, Monday-Thursday 4:00 to 7:00 p.m., and Friday 3:00 to 6:00 p.m. The box office opens the first day of classes and closes after the last paid event of each semester. Reservations and inquiries can be made by emailing boxoffice@newschool.edu or calling 212.229.5488

Culinary History Enthusiasts of Wisconsin (CHEW),

"What Do We Know About Food—So Far?"

A conversation with Jeffrey Pilcher, editor of the forthcoming Oxford Handbook of Food History

Wednesday, June 23, 2010 @ 7:15 PM

Over the past thirty years, along with growing general interest in and concern about food, scholars from a variety of disciplines have increasingly pondered its significance—so much so that we can now talk of a new, if interdisciplinary, field devoted to “Food Studies.” But whether one is a seasoned scholar, a new graduate student, a food professional, or someone interested in how what we eat defines us, getting a handle on the range of knowledge about and approaches to food to date can be a daunting task. The handbook aims to bring together what’s been done so far and suggest new routes for future thinking about food.

Prof. Pilcher will catch us up on the recent history of food scholarship and where he sees it going. Some contributors to the volume will also be in the audience and we hope that everyone will bring questions and ideas to the conversation.

Jeffrey Pilcher is Professor of History at the University of Minnesota. His publications include "Food in World History" (Routledge, 2006), "The Sausage Rebellion: Public Health, Private Enterprise," "Meat in Mexico City, 1890-1917" (University of New Mexico Press, 2006) and "¡Que vivan los tamales! Food and the Making of Mexican Identity" (University of New Mexico Press, 1998). He is also at work on a book on the globalization of the taco.

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

Fork and the Road - 2010 Tours

Take a culinary bicycle tour with Fork and the Road.. The co-owners Dimitra Tasiouras and Sharon Bautista are friends through LTHforum.com, a Chicago culinary chat website. These are food adventurers whose tour destinations derive from their deep Chicago food knowledge.

Fork and the Road offers a series Chicago neighborhood bike rides with themes such as Blue Plate Special, Dumpling Derby, Go East!, International BBQ, Mediterranean Cruise and Sweet Home Chicago. These rides range in distance from 16-20 miles with costs of \$50-60 per person including food.

If you need a bicycle, they will provide rental information. For more information visit their website at www.forkandtheroad.com or 773-610-2432.

Greater Midwest Foodways Alliance

Family Heirloom Recipes

Greater Midwest Foodways Alliance is dedicated to celebrating, exploring and preserving unique food traditions and their cultural contexts in the American Midwest. By hosting public events, developing archival resources and generating publications, the GMFA uncovers the distinctiveness of a region that is as varied in tastes and traditions as it is in its geography from the Great Lakes to the Great Plains. Whether indigenous foods like Wisconsin cranberries and Minnesota walleye, iconographic flavors like the wheat and corn from across the prairies, immigrant cuisines from early Europeans to 21st-century newcomers, or fish boils and fine dining in small towns and big cities, the GMFA promotes and chronicles the diversity of the region’s culinary character.

PRIZES: 1st place - \$150, 2nd place - \$100, 3rd place - \$50

JUDGING CRITERIA

Taste 50%, History 40%, Appearance 10%

CONTEST REQUIREMENTS

- Enter your best scratch family heirloom recipe suitable for a family or community dinner. Recipe should be from before 1950.
- Each entry must be created from one recipe.
- Entrants must be at least 18 years of age, one entry per person.
- Every ingredient must be listed in exact measurement (no rounded teaspoons, etc.) type of ingredient (example: self-rising flour) must be specified. No mixes may be used. Follow general proper recipe procedure, listing all steps of preparation, pan sizes, temperature and baking time.
- Entries must be submitted with 1) recipe and contestant's name, age at time of contest, address, phone number and email address typed on an 8 1/2" x 11 sheet of paper, and 2) On a 8 1/2 x 11 sheet of paper type a brief story of who passed the recipe down to you, ethnicity, if relevant, number of years the recipe has been in your family and any interesting information about your recipe..
- By submitting your entry, you accept official rules and agree to be bound by the judges' decisions, which will be final. You also agree that your recipe and history narrative will become the property of Greater Midwest Foodways Alliance, which reserves the right to edit, adapt, copyright, publish and use without compensation to you.
- By participating, contestants also understand and accept the right of Greater Midwest Foodways Alliance to use contestant names, photos, history narratives and recipes for publicity without compensation.
- Each winning entry will be in a display case (18" x 18"). Your product should be displayed simply, but attractively, with the use of props, such as a photograph, placemat, napkins, glassware or maybe flowers.
- Greater Midwest Foodways Alliance is not responsible for lost or illegible recipes, nor is the fair.
- Taxes on the prizes are the responsibility of the winner.
- Greater Midwest Foodways Alliance website is GreaterMidwestFoodways.com. (Recipes from the web site are not eligible for entry in this contest.)

Ohio State Fair:

Competition: Saturday, July 31, check-in 5:30 – 6:30 pm

- Premium book: www.ohiostatefair.com/osf/downloadbooks/specialevents/2010/2010new_competitions.pdf see pages 2-4 in .pdf
- Application form deadline is June 20th:
To apply and pay online: <http://ohio.fairmanager.com/>
To print out form for mail-in application:
www.ohiostatefair.com/osf/downloadbooks/specialevents/2010/2010creativeform.pdf

Illinois State Fair:

Competition: Sunday August 15,

- Premium book: www.agr.state.il.us/isf/premium/general.pdf see page 102
- Application form deadline is July 15th,:
www.agr.state.il.us/isf/premium/generalentryform.pdf

Indiana State Fair:

Competition: Tuesday August 17, check in: 1 – 3 pm.

- Premium book, : www.in.gov/statefair/fair/competition/open_class_handbook.html see page 35 and 36 of pdf (hardcopy: pages 179-180)
- Application form, deadline is July 1:
http://www.in.gov/statefair/fair/competition/open_class_handbook.html

Any submissions of events or articles may be directed to

Chicago.Foodways.Roundtable@gmail.com