



# CHC Chicago Foodways Roundtable

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

Out and About,  
July, 2010

## Upcoming meetings:

### **Culinary Historians of Chicago:**

**July 17:** Barry Sorkin of Smoque

**August 29:** John Hoek, Farmer

**September 25:** Thai Street Food with David Thompson

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:**

**July 14:** Tour at Wilton Enterprises (almost full)

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

### **Greater Midwest Foodways Alliance:**

**July 29:** Ohio State Fair Heirloom Recipe competition

**August 15:** Illinois State Fair Heirloom Recipe competition

**August 17:** Indiana State Fair Heirloom Recipe competition

**April, 2011:** The Great Depression: Its Food and Culture

[www.GreaterMidwestFoodways.com](http://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:

**“Chop Suey”: A cultural history of Chinese Food in the U.S.** with Andy Coe

<http://www.chicagopublicradio.org/Content.aspx?audioID=42475>

**Gale Gand's Slice of Pastry History: Some Sweet Observations**

<http://www.chicagopublicradio.org/Content.aspx?audioID=42760>

### **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. Menus are not yet available. Up to date information can be found here: <http://culinary.kendall.edu/news-and-events/the-dining-room/ciclo-de-cocina-mexicana-en-chicago-2010/>

### **Monday, July 26**

Enjoy a delicious meal prepared by Executive Chef Alberto Pastrana and Chef Alejandrina Lopez, operations manager, of the Universidad del Valle de México (UVM)-Glion in

Cuernavaca. Chef Pastrana has been nationally recognized for his contributions to Mexican gastronomy and has been a pastry instructor for the last 10 years, most recently at UVM. Chef Alejandrina Lopez's impressive career includes positions as a personal chef, food and beverage manager, corporate chef and restaurateur.

**Monday, August 9**

Aquiles Chavez is considered one of the best chefs in Mexico, having won many awards and recognitions. He is chef/owner of Lo Cocina de Autor in Villahermosa, Tabasco, and hosts his own cooking show that is broadcast throughout Latin America.

**Monday, August 30**

Daniel Ovadia is chef/owner of Paxia San Angel and Paxia Santa Fe. Both restaurants are recognized in Mexico City for their contemporary Mexican cuisine and have received numerous awards, including being named two of the best restaurants in Mexico City by the International Restaurant & Hotel Awards in 2008.

Cost for each event is \$38 per person (includes non-alcoholic beverages and sales tax, but does not include gratuity.) BYOB - no corkage fee.

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

**Chinese\_American Museum of Chicago**

Stir-Frying to the Sky's Edge  
and Book Signing  
By Grace Young

Saturday July 24, 2010, 2:00 p.m. \_ 3:30 p.m.

Pui Tak Center  
2216 S. Wentworth  
Chicago IL 60616

Free Lecture • Donations welcome!

RESERVATIONS ARE REQUIRED and CAN BE MADE BY: Calling (312) 949\_1000 or  
Email: [office@ccamuseum.org](mailto:office@ccamuseum.org) Please leave your name, phone number and email address

GRACE YOUNG, acclaimed food writer and author, will give a presentation of her exciting new book, Stir Frying to the Sky's Edge. Grace's new book celebrates and demystifies the art of wok cooking with simple recipes from across the world. Included are fascinating oral histories from Chinese home cooks on traditional Chinese stir\_frying and incorporating local ingredients. The book examines the story of the Chinese experience through the art of stir\_frying and delves into the experiences of the Chinese diaspora. Grace traveled to Trinidad, Holland, Germany, and Canada for research and she also interviewed Chinese who grew up in Peru, Jamaica, Burma, Indonesia, South Africa, Libya, and the Mississippi Delta for their experiences in stir\_frying.

GRACE YOUNG is a food writer and the author of The Wisdom of the Chinese Kitchen and The Breath of a Wok. Her work has appeared in Gourmet, Metropolitan Home, Copia, Gastronomica, Eating Well, More, Fitness, Home, and Health magazine. For seventeen years, Young was the Test Kitchen Director and Director for Food Photography for over forty cookbooks published by Time\_Life Books. She is now a consulting editor at Saveur.

**Chicago Public Radio: The Lunchbox Episode #17:** <http://blogs.vocalo.org/lunchbox17>

This week, we use the Taste of Chicago as an excuse to hear from our favorite food writers (Dolinsky, Gebert, Hammond, Kramer, Nagrant, Nisi, Pang, Sula, Townsend) in Chicago. The Taste of Chicago is the peg, but we'll be covering everything from the food truck debate, hyped restaurant openings (and closings) and the new food court at Lollapalooza.

**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

**Big Chef Little Farmer** <http://skyfullofbacon.com/blog/?p=413>

Farmers and chefs, can't live with 'em, can't... In this Sky Full of Bacon I look at the question of whether quality, sustainable agriculture can scale up to meet the needs of our modern food system by talking to a bigtime Chicago chef and one of the local, organic farmers he buys from.

Mark Mendez is chef of one of Chicago's largest restaurants, and certainly the biggest restaurant with any kind of commitment to organic and local foods, Carnivale. David Cleverdon of Kinnikinnick Farm near Clarendon, Illinois is one of the many farmers who supplies Carnivale with high quality, organic produce. I talk to the two of them to get a sense of how chefs and farmers are both trying to work their way toward a system that supports better food and forms of farming—and deal with the challenges imposed on them by the realities of the other guy's business. It's a literally down-to-earth look at the issues too often discussed mainly at the 10,000-foot level in books and documentaries about the industrial food system.

With the irony that this podcast (delayed for over a month by heavy rains that prevented planting, and thus *shooting* of planting, at Kinnikinnick Farm) became notorious for to me, I finished it just as Mark Mendez announced that he would be leaving Carnivale in August. It may be tempting to read some signs of dissatisfaction into what he talks about here, and certainly you can sense that he was increasingly interested in running a smaller, more chef-driven restaurant, but for me the real story remains how restaurants like Carnivale and chefs like Mark are helping nudge the food system toward better ways of working, even when many would consider it just too big to even be able to care about such issues.

## **The Interview Show, Friday, July 9, 6:30 p.m. to 8 p.m.**

Chef Graham Elliot Bowles will be on the talk show I host, The Interview Show, at the Hideout on July 9, to discuss his upcoming restaurant Grahamwich; his upcoming TV show, "MasterChef;" his role as culinary director at Lollapalooza; and more.

The Hideout

1354 W. Wabansia

Directions: <http://www.hideoutchicago.com/findus.html>

Tickets: \$5

### **"Clementine Paddleford: America's First Food Journalist"**

Past event now available to view and listen to:

<http://www.youtube.com/thenewschoolnyc#p/a/u/0/QYfAy2aYmyk>

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*.

Any submissions of events or articles may be directed to

[Chicago.Foodways.Roundtable@gmail.com](mailto:Chicago.Foodways.Roundtable@gmail.com)