



CHC Chicago Foodways Roundtable

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Out and About,
August, 2010

Upcoming meetings:

Culinary Historians of Chicago:

August 29: John Hoek, Farmer and pig roast

September 25: Grace Young, “Stir Frying to the Sky’s Edge”

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:

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

Greater Midwest Foodways Alliance:

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, 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:

O Canada! Food ex-pats miss when they live here, food Americans miss when they visit Canada, <http://www.chicagopublicradio.org/Content.aspx?audioID=43006>

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, 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.

- Sea bass croquet with a chiote and habanero mayonnaise
- Scallop with citrus and mango pico de gallo
- The Other Tortilla soup (made with roasted duck bones, guacamole mousse, grilled roasted panela cheese, chile guajillo oil, acid crème foam, chicharron dust and finely chopped tortilla)

- Beef tongue in a tomato stew (with almonds, raisins, olives, cinnamon, prunes and peppers)
- Chocolate artisan fondant, Papantla vanilla ice foam and black berry raspadito OR chocolate and mole cake with coconut ice cream and xtanbentun

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

Culinary History Enthusiasts of Wisconsin (CHEW),

Flavor of Wisconsin: Central Europe

In lieu of our regularly scheduled meeting this August, CHEW is going to take a field trip to a special summer event at Old World Wisconsin in Eagle. It will take place on Saturday, August 14, 2010, 5:30-8 pm. We hope you'll join us!

We'll explore the flavors of Wisconsin's past, and sample 19th-century immigrant cooking with a Central European flair while listening to live period music. We'll watch period cooking demonstrations and learn the secrets of pioneer food preparation and the history of how the foods developed. And we'll 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: <http://www.regonline.com/register/checkin.aspx?EventId=841154>. \$40/person. Sign up now because "seats" are limited.

The menu will include a wide variety of Polish and German foods, including kielbasa, sauerbraten, onion tart, pickled beets, pierogi, kuchen, Schaum torte, and many more delicious things! For more information about the event:

<http://oldworldwisconsin.wisconsinhistory.org/Events/Calendar/All.aspx> . There's a one-minute video about the event on You-Tube:

<http://www.youtube.com/user/OldWorldWisconsin#p/u/3/XHerAm1Chbw>. Check it out!

If you're planning to come and are interested in ride-sharing, email Terese at tallen@gdinet.com and she'll get back to drivers and riders as the date draws near.

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 information, visit

<http://oldworldwisconsin.wisconsinhistory.org/Events/Calendar/All.aspx>

oww@wisconsinhistory.org

Phone: 262-594-6301

"The Food Show" at Chicago Photography Collective Popup Loop Gallery at 29 E. Madison in Chicago. A show of about 30 photographers with the theme of food with pictures of hot dog stands by Patty Carroll, who has collaborated with Bruce Kraig. Show runs from August 5 to September 1. There is a book of the show: www.blurb.com/bookstore/detail/1466165

Now through September 5th.

LIZZADRO MUSEUM OF LAPIDARY ART
In Wilder Park
220 Cottage Hill
Elmhurst, Illinois, 60126
Phone: (630) 833-1616

The New School of New York's Food Studies Program's Culinary History videocast series:

Craig Claiborne and the Invention of Food Journalism
<http://www.youtube.com/watch?v=qfjySjSKHGg>

Food Writing Forum: Judith Jones
<http://www.youtube.com/watch?v=tszH2gkLv6g>

Culinary Luminaries: Joseph Baum
<http://www.youtube.com/watch?v=LjfgHlvFzqo>

James Beard: The Quintessential American Epicure
http://fora.tv/2009/02/12/James_Beard_The_Quintessential_American_Epicure

M.F.K. Fisher: Poet of the Appetites
<http://www.thirteen.org/forum/topics/mfk-fisherpoet-of-the-appetites/130/>

Food Writing Forum: Gastronomica
http://fora.tv/2008/09/09/Food_Writing_Forum_Gastronomica

Julia Child, Culinary Revolutionary
http://fora.tv/2008/06/12/Julia_Child_Culinary_Revolutionary

Kathleen Merrigan: Know Your Farmer, Know Your Food
http://fora.tv/2009/02/18/Food_Writing_Forum_Eat_Memory

Fresh Ideas on Farms and Food
I: http://fora.tv/2007/09/06/Fresh_Ideas_on_Farms_and_Food_Part_1
II: http://fora.tv/2007/09/06/Fresh_Ideas_on_Farms_and_Food_Part_2

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