



CHC Chicago Foodways Roundtable

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

Out and About,
September, 2010

Upcoming meetings:

Culinary Historians of Chicago:

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

October 30: Elizabeth Andoh

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 18: How to Order in an Indian Restaurant ., and Self Publish! Colleen Taylor Sen

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

October 2: I Write for Food! Dianne Jacob in conversation with David Hammond

Greater Midwest Foodways Alliance:

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:

Smoque Signals with Barry Sorkin,

<http://www.chicagopublicradio.org/Content.aspx?audioID=43560>

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, October 25: Francisco Mendez

Monday, November 22: Enrique Farjeat

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

Chicago Food Film Festival - September 24-25

Museum of Contemporary Art Warehouse, 1747 West Hubbard, Chicago

Note: All food and beverages included in ticket price

(I can't figure out the prices. I think it's \$30 per night or \$75 for an all-access VIP pass if you buy now.)

Official Selections - 2010 Chicago Food Film Festival

Beer Wars - Dir. Anat Baron - 90 mins

An amazing journey into the heart of corporate beer and the small independent brewers it leaves in its wake.

The Best of Hamburger America - Dir. George Motz - 15 mins

An abbreviated version of the film that was the nexus of the NYC Food Film Festival.

Celeriac - Dir. John D. Reilly - 2:20 mins

A nail-biting super-short thriller about a stalk of celery and a knife.

CUD - Dir. Joe York - 16 mins

Meet Will Harris, a 5th generation rancher that has rejected the corn-fed, feedlot cattle model in favor of raising grass-fed cattle.

The Death & Life of Ice Cream - Dir. Orrin Zucker - 3:20 mins

Mezmerizing time lapse of melting ice cream. Amazing to see on the big screen.

Eat Your Fill - Dir. Mark Irving - 13 mins

A man embarks on his annual mission to eat every menu item at the Wisconsin State Fair that is either deep fried or on a stick.

Mr. Okra - Dir. TG Herrington - 12 mins

A portrait of a man who sells produce from his rolling farmstand/pickup truck in New Orleans. Winner of the Audience Choice Award, 2009 NYC Food Film Festival.

Obsessives: Soda Pop - Dirs. Meredith Arthur and Eric Slatkin - 13 mins

Get to know John Nese, the owner of Galco's Soda Pop Stop in Los Angeles, and his lifelong obsession with independent soda-makers. Winner of the Audience Choice Award, 2010 NYC Food Film Festival.

The Perfect Oyster - Dir. Craig Noble - 6 mins

There really is no one who can wax poetic about oysters like Brent Petkau. 2008 NYC Food Film Festival Feature Film Award winner Craig Noble returns with this portrait of a man and his oysters.

This list is subject to change. It may be added to (or subtracted from) without notice or any apparent reason.

The Kings of Pastry, Oct. 1-7, 2010 at the Siskel Theater

Culinary Historians of Ann Arbor

Sunday, September 19, 2010

Chef Brian Polcyn, "Culinary Metier: The Craft of Charcuterie"

3:00 - 5:00 p.m.

Ann Arbor District Library, Pittsfield Branch

2359 Oak Valley Dr.

Ann Arbor, MI 48103

(734) 327-4200

Cook's Symposium, Oct 23 in Roselle, IL.

The Middle Kingdom Cooks Collegium is an event dedicated to expanding the knowledge and research for the arts and sciences of cooking. Come enjoy and exploration of tastes and textures while enjoying the company of some truly inspiring people.

For class descriptions go here <http://www.vanishedwood.org/class-descriptions.pdf>

For location and details go here <http://www.vanishedwood.org/cooks.php>

This is an event put on by the SCA- Society for Creative Anachronism- a non profit educational historical society (living history) Many of the teachers have translated various historical documents from cultures from around the world, some are not listed in the classes yet- but there is a great deal of knowledge shared at these gatherings.

Adults and Children over 13: \$8.00

Non-member surcharge: \$5.00. Non-member surcharge applies to anyone without proof of membership.

Please note that there is not a site fee for children 12 and under. Children are welcome at the event but because of the focus of the Collegium we are not holding any activities directed towards children.

Roselle United Methodist Church

206 Rush St. Roselle, IL 60172

Site Handicap Access:

There is a wheelchair accessible entrance on the Upper level of the Church. Entry is on the South side of the building from the Secondary Parking Lot entering into the Parlor. There is an elevator in the Parlor giving access to the Lower level.

There is wheelchair access to the Parlor, Lobby, and Sanctuary on the Upper Level. There is access to the kitchen, main hall, and one classroom on the Lower level. All other classrooms are accessed by 3 - 5 steps without a ramp.

In addition to your site fee we are asking that you donate to the Church's food pantry. Please bring any non-perishable food item. Items will be collected at registration.

Evening Meal: We are bringing together one of the greatest gatherings of cooks in the Known World so why not take advantage of that? Instead of a feast we are asking everyone to bring their favorite dish for one of the best potluck meals possible. Here is your chance to show of your skills or simply cook your favorite food. Historical choices are preferred. We would love for you to let us know what you are planning to bring in advance so that we can post it to our website. Feel free to send your recipe too so we can share that as well.

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