



CHC Chicago Foodways Roundtable

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Out and About,
February, 2012

Upcoming meetings:

Culinary Historians of Chicago:

February 18, 2012: Jacquy Pfeiffer of the French Pastry School @ Kendall College

March 17, 2012: Odd Bits with Jennifer McLagan @ Kendall College

Find Culinary Historians of Chicago on Twitter as [CulinaryHistory](#) and on Facebook

Chicago Foodways Roundtable:

February 4, 2012: Chicago's Classic Restaurants: Past, Present and Future by Neal Samors and Eric Bronsky @ Kendall College

March 24, 2012: The Beat Cop's Guide to Chicago Eats with Sgt. David J. Haynes and Christopher Garlington @ Kendall College

April 21, 2012: The History of Cookbooks with Anne Willan

Greater Midwest Foodways Alliance:

April 27, 28 and 29, 2012: Road Food: Mapping the Midwest One Bite at a Time @ Kendall College

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. All podcasts of Culinary Historians, Chicago Foodways Roundtable and Greater Midwest Foodways can be found at <http://www.wbez.org/contributor/culinary-historians-of-chicago#>

Come Where the Sacred Meets the Quivering Profane: Exploring the Public and Private Spheres of Lutefisk with Carrie Roy, Ph.D.

Podcast: <http://www.wbez.org/story/come-where-sacred-meets-quivering-profane-exploring-public-and-private-spheres-lutefisk-carrie>

Video: <http://vimeo.com/34975007> (About 14 minutes in length)

85th Annual Raccoon Dinner in memory of Tom McNulty,

Via CHC member **Patty Erd**: <http://www.chezme.com/blog/688-connecting-the-dots> Mark Twain Loved Raccoon, too!

WBEZ blog on the 85th Annual Coon Feed: <http://www.wbez.org/blog/louisa-chu/2012-01-26/85th-annual-coon-feed-95828>

Culinary History Enthusiasts of Wisconsin

"The Spoon Saga" by Traci Nathans-Kelly

February 1st at 7:15 pm Goodman Atwood Community Center, Bolz Room A;
149 Waubesa Street, Madison 53704; 608-241-1574

Inevitably, a crude variation of the spoon was likely one of the first tools that people ever used, fashioned of wood, rock, or shell. To scoop water, to stir a mixture, to move foodstuffs from bowl

to mouth—the spoon is culturally ubiquitous and universally recognized as a tool used for eating and cooking. Consider, too, the spoon as instrument or tool. Spoons have also taken on cultural, artistic, academic, romantic, and religious meanings. Traci will review the travels of the humble spoon during this month's talk, bringing along some of her own collection for viewing, including hand carved wooden spoons that are so worn down that they no longer can serve as spoons!

Traci Nathans-Kelly currently teaches technical communication in the College of Engineering at the UW-Madison. However, her dissertation in English was entitled "Burned Sugar Pie: Women's Cultures in the Literature of Food." This topic is an extension of her love for culinary history in its often "unseen" artifacts.

To get on the mailing list, or for more information, call Joan Peterson at 608-233-5488 or Jean DeVore at 608-836-1368.

Kulturküche – Krapfen with Baker Carol Himmel, 3 February 7:30 pm at DANK Chicago at the Historic DANK-HAUS, 4740 North Western Avenue, Chicago, IL 60625, 773.561.9181

Krapfen are a traditional Karneval & Lenten doughnut - also known as a Berliner. These fried little delights are often filled with fruit or Nutella. Nominal class fee includes recipes, demonstration, tasting and drink. We know your Oma made it better - that was the love. Attendees receive instructions, recipes, tasting and one drink for an \$16 class fee. Space is limited -Reserve today at: <https://www.brownpapertickets.com/event/221482> or phone 1-800-838-3006

Science of a Cocktail Party hosted by Illinois Science Council, February 4 from 8 until 11 pm
There will be beautiful people and smart people and interesting people (often the same people), and food and drinks, and science videos, and possibly experiments, and many other things we just can't possibly explain here. Guaranteed to brighten up your winter. You won't want to miss this!
Location: DIRTT Environmental Solutions, Green Learning Center, 325 N. Wells Street, Suite 1000, Chicago, IL 60654, Tix and more information: <http://sciencecocktail.eventbrite.com/> or 312-676-7015 during working hours.

SCIENCE COCKTAIL FAQs

Attire - Cocktail party but weather appropriate. That means, if you want to wear your cute party dress or cool new shirt - fantastic. But if it's cold and blizzard-y out and you can't imagine wearing anything but flannel-lined jeans and a big sweater, that's fine with us! You can ditch your boots at the door - the drinks and conversation will warm you right up. Just no pajamas please.

Parking - Special DISCOUNT PARKING (\$4!!) at Self Park public garage at Kinzie & Wells Streets, one block north of DIRTT. You're welcome!

Good Food Fast: The 20th Century Dining Revolution

February 8, 7:00 PM at Fremont Public Library, 1170 North Midlothian Road in Mundelein, Register by phone: 847/566-8702

Historian Dave Clark tells the story through words, photos and music of how our favorite dining establishments evolved from Fred Harvey railroad dining cars and urban lunch counters. These trends began in urban centers, such as Philadelphia, New York, and Chicago, and spread across the country along rail lines and highways. From carhops to cookie-cutter franchises, from familiar foods to unique eats, this program will satisfy a thirst for knowledge and leave you hungry for more!

The Chemistry of Chocolate: A Chicago Story Wednesday, February 8, 6 pm to 7:30 pm
Garfield Conservatory, Jensen Room, Cost: \$5 nonmembers; FREE to GPCA members!

You may have traveled through the north Loop recently, and thrilled at the smell of brownies wafting through your city; that lovely aroma was Blommer Chocolate Company's factory in action. Come to this unique hands-on workshop where you will learn from a "chocolate insider" how botanical beans are turned into the creamy "food of the gods" we love so much. Workshop is presented by Melissa Tisoncik, R&D Specialist with Blommer Chocolate Company. Participation is limited- pre-registration is highly encouraged.

Register here: <http://www.garfieldconservatory.org/cgi-bin/forms/forms.cgi?form=16>

Cookbook Conference is completely sold out, and we have a long waiting list. **To make the content available to those unable to attend, ten panels on Friday and Saturday, February 10-11, 9 am-6 pm, will be webcast.** Anyone can tune in, watch the panels, and tweet questions. In addition, **all 28 panels will be filmed and will be up on the same website a week or two after the conference.** The broadcast schedule is available on the conference website: <http://www.cookbookconf.com>

Final conference schedule.:

<http://cookbookconf.com/wp-content/uploads/2012/01/FINALFINALSCHEDULE.pdf>

TAKE YOUR VALENTINE ABROAD THIS YEAR... and let him or her experience new culinary delights with the help of an award-winning Eat Smart guidebook

Authors Ronnie Hess, Joan Peterson, and Brook Soltvedt will be at Arcadia Books, 102 E. Jefferson Street in Spring Green (Wisconsin) on Saturday, February 11th, 4-6PM, to discuss their guidebooks and provide tips on getting the most out of one's travel experience.

The richly detailed and well-researched Eat Smart culinary guidebooks explain how to find the most delicious, authentic, and adventurous eating experiences. They offer an enjoyable way to explore—**both at home or abroad**—the clues that food provides about national identity and culture. Each guide provides a rich, historical perspective on the origins and varieties of food, and extensive background on regional dishes. For travelers, two extensive, bilingual dictionaries are provided, which simplify navigating menu and market. Also included are useful phrases and handy shopping tips.

Culinary Historians of New York

The Baking Powder Revolution: Creating an Edible American Identity

with Linda Civitello on Monday, February 13, 2012 at Roger Smith Hotel, 501 Lexington Avenue, New York, NY 10017

Baking powder is an overlooked, invisible ingredient. Yet it revolutionized American cooking, created fortunes, and spawned a vicious trade war that lasted more than fifty years.

The invention of baking powder marked a scientific revolution as profound as the ancient discovery of fermentation that created leavened bread. Feeding a particularly American need for speed, baking powder made many baked goods easier and faster to prepare, allowing Americans to increase their consumption of sugar, flour, and fat. Baking powder also created a new industry with huge profits and one of the most bitter trade wars in history, which eventually brought down several political figures. Join us as Linda Civitello explores the history of this fascinating ingredient. Refreshments will be served.

Linda Civitello is the author of the award-winning book *Cuisine and Culture: a History of Food and People* (Wiley, third edition, 2011), which is used to teach food history in culinary schools throughout the U.S. and Canada. She has spoken at institutions ranging from Harvard to the Getty Museum on topics ranging from The Mediterranean Diet, Ancient to Modern; Food and French

Identity on Napoleon's Retreat from Moscow; and Bond Appétit: James Bond, Foodie, as well as appearing on Bizarre Foods, National Geographic's "Party Like a . . ." series, and NPR. Linda has a B.A. in English from Vassar, and is currently writing her dissertation at UCLA on the history of baking powder.

Fee: \$25 CHNY Members |\$40 Non-Members and Guests

For further information, see <http://www.culinaryhistoriansny.org/events.html>

The Journey of a Sweet Leaf: In Search of Plant Originated Sweeteners

Wednesday, February 15. 6 pm - 7:30 pm

Where: Jensen Room @ The Garfield Conservatory

Cost: \$5 nonmembers; FREE to GPCA members!

Presenter: Djaja Doel Soejarto, Ph. D. Professor of Pharmacognosy, Department of Medicinal Chemistry and Pharmacognosy, College of Pharmacy, University of Illinois at Chicago and Research Associate, Department of Botany, Field Museum, Chicago, IL

A plant taxonomist and economic botanist by training, Dr. D. Doel Soejarto ("Doel") is best known for his more than 40 years of plant exploration work, covering more than 20 countries. In the early 1980's, Dr. Soejarto traveled to Paraguay and a number of Latin American countries to carry out field surveys and interviews on sweet-tasting plants. One particular plant became the focus of his research, *Stevia rebaudiana*, a sugar substitute also known as sweet leaf or sugar leaf. Come get a glimpse into the way scientists discover the commercial benefits and uses of tropical plants. Soejarto's collaborative research in the search for sweeteners of plant origin was most active from 1980 through 2002, and still continues to the present. For the past 13 years, his major research interest lies in the discovery of new bioactive compounds from plants as potential candidates for pharmaceutical development, in a multidisciplinary setting, using both ethno botany- and biodiversity-guided approaches in the process. He is author or co-author of more than 250 scientific papers, book chapters, and three books.

Register here: <http://www.garfieldconservatory.org/cgi-bin/forms/forms.cgi?form=16>

Tea with the Presidential Families

Date: February 18, 2012, 2:00pm at Location: Villa Park Public Library, 305 S. Ardmore Ave., Villa Park, IL 60181, Ohrman Room/2nd Floor. Registration is required by calling 630-834-1164.

Patricia O'Brien, a Certified Tea and Etiquette Consultant, will talk about various tea parties held by our Presidents and their families.

Culinary Historians of Ann Arbor - Sunday, February 19, 2011, 3:00 - 5:00 p.m

Chef Brian Polcyn, charcuterie expert, Culinary Arts Program, Schoolcraft College, "Culinary Métier: Italian Salumi" at Ann Arbor District Library (343 South Fifth Ave.)

Cookbook Club

February 23, 7:00 PM at Fremont Public Library, 1170 North Midlothian Road in Mundelein, Register [here](#) or phone: 847/566-8702

Every month we read, cook from and discuss a different cookbook, which will be available for checkout from the library. (Sorry, the cooking is done at your own house, as the library has no kitchen facilities!) February's book is *The Pleasures of Cooking for One*, by Judith Jones.

Prepare several recipes to discuss. Registration required

The Art of Dining (play), February 23-26 at Dominican University

Cal and Ellen are the owners and sole staff of a small, elegant gourmet restaurant. Cal's main preoccupation is paying back the \$75,000 it cost to start it up, and that means packing in the customers. Chef Ellen is preoccupied with the food's quality and stopping Cal from sampling the

ingredients. The diners act out their own private dramas over dinner and their conversations are exquisite burlesques of contemporary attitudes. The Art of Dining is a hilarious and a delicious example of how not to act and what not to talk about while dining.

Performing Arts Center, 7900 West Division St., River Forest, IL 60305, 708-488-5000
<http://dom.edu/pac/ArtofDining.html>

Slow Food Chicago Annual Meeting – Peggy Notebaert Museum, February 26, 2 -4pm, For more information contact: info@slowfoodchicago.org or

Culinary Conversation - Sweet Chicago, Wed February 29, 2012 6: 00 - 8:30 PM

- Check-in for the event will begin at 5:30pm in the Chicago's Downtown Farmstand, located on the main level of the Gallery37 building located at 66 E Randolph, in between Wabash and Michigan. The event will begin at 6:00pm.

- Participants are invited to enjoy a private shopping and tasting session after the lecture. Admission is **FREE**, but **reservations are required**. [Register online](#) or contact the Ticket Office **312-742-TIXS (8497)** to reserve your space.

- Help us celebrate Chicago's 175th Birthday by learning all about the origins, legends and lore of the city's sweet history. Cultural Historian Tim Samuelson and Art Historian Rolf Achilles join Chef Jenny Lewis, author of the new book, *Midwest Sweet Baking History*, for a fast-paced conversation filled with fascinating facts and fun tidbits of past and present.

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