

# Culinary Historians of Ann Arbor

Vol. 5, Fall, 1990

## Remembrance of Tastes Past

*To celebrate the holiday season, we asked CHAA members to share a culinary memory of the holidays from their family or childhood. Carlo Coppola sent his "culinary memoir" of Easter pizza as his mother made it when he was a young boy. Marjorie Reade contributed a Depression-era memory of her mother's Christmas fruitcake, complete with recipe.*

### *Pizza di Pasqua: A Culinary Memoir*

Sometime in the spring of, say, 1948, I asked my mother, Flavia Maria Gasbarre Coppola, mother of eight and incontestably the finest cook in the neighborhood, to make pizza. I expected the kind recently introduced at the local bakery: flat squares of bread slathered with tomato sauce, topped with pepperoni and gooey cheese.

She would prepare it for Easter, she promised. Why we would have to wait several weeks until then, I wasn't sure--we would all have liked it for that evening's meal.

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The pizza, I thought, would be served during Easter dinner, actually the midday meal. Because I hadn't seen it baking that morning, nor during the previous days my mother and four older sisters had spent preparing the Easter meal, I thought she had forgotten.

As the vast, prodigal meal started to wind down after several hours, Mom left the dining room table and returned from the kitchen with something she called "pizza." For me, quite simply, it wasn't. It looked nothing like the pizza I had seen in the bakery. But since I was not yet 10, and I was being allowed for the first time to sit at the dining room table with the adults, upgraded, as it were, from the kitchen table reserved for kids, I said nothing.

--Continued, pg. 2

## Pizza di Pasqua, from pg. 1

This thing resembled a botched Italianate attempt at an American apple pie, I thought. Baked in a large glass pie dish, it was thick, covered with a burnished gold crust (how did she get that color?), and perforated with many small holes (how did she get them all so small and so perfect?). Inside it was filled with ricotta (very Italian, certainly), ham, and raisins (certainly not Italian; probably a nod at being American).

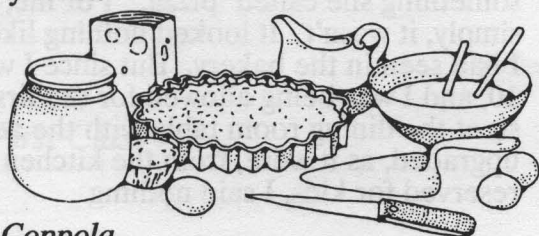
I politely ate a small piece, but I know my mother sensed my disappointment. As with everything she cooked, especially at the holidays, the guests made short work of the pizza, groaning with stuffed satisfaction and shouting their admiration. Bravissima, Flavissima!

Years later, when I made this dish for my children, I learned that my mother achieved its distinctive color with an egg wash, that the small holes were 12 circles representing the Apostles at the Last Supper, and that these circles were cut with a thimble.

This Easter pizza has several names in Italian: pizza di Pasqua, or pizza pasquale, or pizza pasqualina. Pizza here is used in its basic meaning of a round-shaped torte, cake, or pie, from which comes the redundant English term "pizza pie."

This pizza, a cheese cake or pie with or without meat, has many regional variations--ours was the Abruzzese. It probably originated with a cake of cheese, eggs, and honey eaten at the pre-Christian celebration of the vernal equinox by the tribes in the Sabine Mountains northeast of Rome. Eggs and honey in this dish symbolize the earth reborn and the imminent fertility of spring.

Traditionally, the pizza di Pasqua is made on Holy Saturday, the day before Easter, and carried to church, where it is blessed by a priest with newly consecrated holy water. It is then eaten on Easter Sunday as the grande finale of this holiday feast.



--Carlo Coppola



## Mother's Fruitcake

Every year at Christmas time when I hear someone expressing disdain for the ubiquitous fruit cake, I think with some smugness, "Oh, well, they never tasted my mother's fruitcake." I admit that too many commercial fruitcakes taste sickeningly synthetic or, even worse, like varnish.

Even during the grimmest days of the 1930s, when my home state of North Dakota was laid low by the triple afflictions of the Great Depression, the dust bowl drought, and hordes of grasshoppers devouring all vegetable matter (including broom straws!), my mother managed to make a fruitcake for Christmas.

One year, I think it was 1934, we ate nothing all winter but potatoes, bread, and the chicken and beef we had canned in the fall. When my father borrowed money the following spring to buy seed, his first purchase was a bunch of celery, and nothing was ever so delicious to the five of us.

Still, despite our impoverished diet, we had fruitcake for Christmas, with the ingredients purchased out of barrels in our small country store. The citron came in a large solid round, looking somewhat like half of a candied honeydew melon, and it had to be cut into bits by hand. The spices and the nuts were surprisingly fresh.

Our house was heated only by a kitchen range and a pot-bellied stove in the dining room. The parlor and the front hall were simply closed off in the winter. While the ice from the ice house may not have kept the jello molded for the Homemakers' Club meetings in the summer, we surely had no lack of freezer space in the winter.

--Continued, pg. 8



# Preview of Coming Attractions

Since the theme of our December 16 holiday participation meeting is "Food and the Movies," this quiz should help set the stage. Easier questions are fill-in-the-blank. Tougher questions are multiple choice.

If you're having trouble thinking of a suitable dish to prepare for the meeting, these questions may give you some ideas. But no Pamplemousse a la Visage, please.

## Lights, Camera! Let's Eat!

1. Every cinema buff knows the famous scene in "Public Enemy" where Jimmy Cagney pushes a grapefruit into the face of his hapless co-star. Who was that co-star?

2. In "Arsenic and Old Lace," what kind of wine did Aunts Martha and Abby serve to their guests?

3. "Bedtime for Bonzo," Ronald Reagan's classic oeuvre, features a famous scene in which the Boyds seek to create an atmosphere of family harmony for Bonzo the chimp. In this scene, what breakfast food is served?

A) Bacon and eggs; B) Toast and jam;  
C) Cream of Wheat; D) Swedish pancakes.

4. "What's Up, Tiger Lily?," one of the first films by Woody Allen to receive wide commercial distribution, features a scheme to steal a particular recipe. What was that recipe?

A) Fortune cookies; B) Egg salad; C) Won ton soup; D) Noodles.

5. In "Tom Jones," one of the more memorable scenes involved eating and featured lead character Tom and Mrs. Walters. Name three of the five foods the amorous couple eats in this romantic scene.

Mail your answers to Pat Cornett, Newsletter Editor, **no later than Friday, December 14**, or bring them with you to the December 16 meeting.

Even if you won't be at the meeting, you can still enter. Winners (and the answers) will be announced at the meeting and in the Winter issue of the Newsletter.

Our thanks to CHAA members Miriam and Larry Imerman, who love movies as much as they love food, for providing the questions.

6. In "Whatever Happened to Baby Jane?," what macabre fare did Jane (played by Bette Davis) serve to her sister Blanche (played by Joan Crawford)?

7. And speaking of inedible edibles, what did Charlie Chaplin's Little Tramp consume in the unforgettable Thanksgiving dinner scene in "Gold Rush?"

--Continued, pg. 10



## ANNOUNCEMENTS

### Courses and Conferences Brighten Winter 1991 Scene

#### *Wine in American Life*

#### *Featured at*

#### *California Conference*

"Wine in American Life" is the subject of the 8th International Conference on Gastronomy scheduled for Los Angeles, February 20 to 23, 1991.

Sponsored by the American Institute of Wine and Food (AIWF), this conference

will focus on the pros and cons of wine culture and consumption in American society. It includes a discussion of legislation, education, and public policy issues, but the pleasures of wine and food will not be neglected either.

Jan Longone, an AIWF board member, wrote about this organization for the Winter 1989/90 issue of the CHAA Newsletter.

For more information about the AIWF's February conference, contact Jan Longone, 1207 W. Madison, Ann Arbor, MI 48103; 313-663-4894.



#### *Course on Culture and Cuisine Offered at Oakland University*

CHAA member Carlo Coppola will teach a course on "Culture and Cuisine" in the undergraduate liberal arts program at Oakland University in Rochester (Michigan) during the Winter term starting in January 1991.

Some of the topics to be covered include food taboos in the world's major religions, what cookbooks say about societies, food and wine in the Bible and in Shakespeare.

Carlo's November CHAA program on "What Marco Polo Ate: A Culinary Odyssey" is another topic. An upcoming article in the Winter issue of the *CHAA Newsletter* will be based on his talk.

The course, which meets Tuesdays and Thursdays, 1-3 pm, is aimed at undergraduate seniors in the honors college. Most of the students are majoring in engineering and computer science.

Carlo isn't sure what the response to the course will be, since it hasn't been taught before, but he already knows of one student who is so eager to take the course that he postponed his graduation from January until the spring so he could take the course.

Unlike most academic courses, "Culture and Cuisine" will introduce the student to some delightful gastronomic adventures, such as dining at an Ethiopian restaurant, attending a Seder at Passover, and touring the Culinary Arts program at Schoolcraft College in Detroit.

--Continued, pg. 9





## MEMBERSHIP NEWS

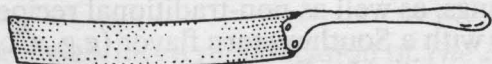
Several CHAA members have been busy giving cooking classes and workshops at KitchenPort in Ann Arbor during the fall season.

**Ricky Agranoff** taught two hands-on cooking courses, one on the "Fine Art of French Cuisine" and a second on "Great Meals." Ricki also gave two demonstrations on coulibiac of salmon and a mini Indonesian Rijstafel.

**Katie Curtis** gave an evening demonstration on preparing a light fall supper.

**Sherri Sundling** gave two demonstrations on holiday gifts and holiday baking, and **Constance Crump** gave a Saturday talk on recipes from the Coyote Cafe cookbook.

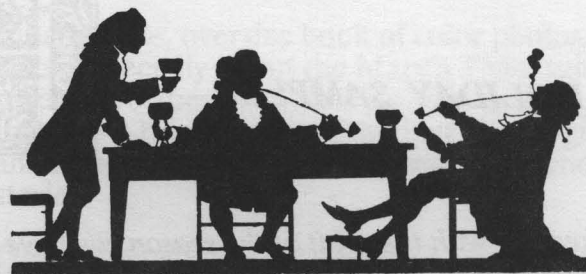
**Julie Lewis**, the book manager at KitchenPort and Chair of the CHAA, gives frequent demonstrations and cooking classes. In October she spoke on the history and traditions of English afternoon tea, a topic she presented in a memorable program for the CHAA several years ago.



After eight years and approximately 400 restaurant reviews for the *Ann Arbor News*, **Constance Crump** has gone from the frying pan into the fire--from restaurant reviewer for the *Ann Arbor News* to finance reporter for *Crain's Detroit Business*--and restaurant reviewer for *Detroit Monthly*.

When Connie left the *Ann Arbor News*, she vowed that she was going to eat at home for the rest of her life. But that resolve didn't last long when Crain Communications came knocking at her door with the chance to sample the Detroit area restaurant scene.

Starting in November, her reviews will appear regularly in *Detroit Monthly*. Look for her review of Detroit soul food restaurants, like the Black Pearl on Woodward and the New Detroiter on Jefferson.



**Jan Longone**, our Honorary Chair, has recently returned from Santa Barbara, California.

In her capacity as head of the Library Committee for the American Institute of Wine and Food (AIWF), she worked there on dividing and permanently placing the famed AIWF Collection on Gastronomy in its two new homes; the Schlesinger Library at Radcliffe and the Mandeville Library at the University of California-San Diego.

The collection consists of more than 850 pre-1850 books on cooking, wine, food, and gastronomy, originally collected by Andre Simon, found of the International Wine and food Society, and Eleanor Lowenstein, founder of the Corner Bookshop, the leading antiquarian cookbook shop of its day.

Each Library will be building its collection, and this resource will be made available to all interested persons.

Contact Jan at the Wine and Food Library, 1207 Madison, Ann Arbor, MI 48104 (313-663-4894) if you have questions about these collections.



# THE



# BOOK'S

## A HOLIDAY SAMPLER



## BOOKSHELF

*In keeping with the spirit of the season, we have selected some old and new holiday books. All but one are in print and should be available at a good bookstore (i.e., Borders), or they can be ordered from the publisher. Any would make a welcome gift for the cook on your list.*

***America's Christmas Heritage.*** Ruth Cole Kainen. New York: Funk & Wagnalls, 1969. Hardcover. 260 pp. General and recipe indexes. Out-of-print.

A history of Christmas customs, decorations, and foods from a historical (e.g., chapter on "How Our Christmas Began"), ethnic (chapters on "Spanish, Mexican, and Indian Influences" and on "Swedes and Scandinavians"), and regional perspective (chapters on New England, Pennsylvania, The Virginia Colonies, and The South). Also has chapters on Hawaii and Chanukuh.



***The Christmas Cook: Three Centuries of American Yuletide Sweets.*** William Woys Weaver. HarperCollins Publishers, 1990. Color photos. Hardcover, \$35, paperback, \$18.95.

A new book available for holiday gift giving.

An account of American Christmas traditions from 1658 to 1921, with 88 recipes adapted for the modern kitchen. It documents the evolution of festive American desserts from their ethnic origins.

By the author of *America Eats* and *A Quaker Woman's Cookbook*.

***Christmas in Michigan: Tales & Recipes.*** Carole Eberly, ed. E. Lansing, MI: Eberly Press, 1987. 136 pp. Short recipe index. Paperback, \$6.95.

See Constance Crump's review on pg. 8.

***The Christmas Kitchen.*** Lorraine Bodger. Color photos, Peter Pioppo. Illus., Lorraine Bodger. New York: Doubleday, 1989. 254 pp. Index. Hardcover, \$19.95.

Besides traditional recipes (cookies, candies, fruitcakes), it contains menus and checklists for holiday entertaining, decorations, and home-cooked gifts (fruit and herb butters, chutneys, sauces).

Distinguished by careful, thorough directions and helpful hints, including explanatory drawings, as well as non-traditional recipes, many with a Southwestern flavor (e.g., Corn Pudding with Hot Peppers).

***Christmas Memories Cookbook. 350 Favorite Christmas Recipes from Mystic Seaport Members.*** Mystic, CT: Mystic Seaport Museum Stores, 1985. 236 pp. Recipe index. Order from the Museum stores, Mystic CT 06355. Spiralbound, \$13.95 + 3.00 packing and shipping.

A new style "charity" cookbook attractively designed and full of traditional holiday recipes, many featuring cranberries, as might be expected from a New England cookbook.

Among holiday cookbooks, this is one of my favorites (ed.). Cranberry Chutney is a much-requested recipe I discovered in this collection.





***Christmas Memories with Recipes.*** Maron L. Waxman, ed. New York: Book-of-the-Month Club, Inc, 1988. 315 pp. Recipe index. Hardcover, \$22.50.

Called a "mosaic of holiday recollections," these essays by 25 famous American and European chefs combine recipes with sugar-plum memories of Christmases past.

Julie Rosso contributes a reminiscence of an "Old-Fashioned Christmas in Michigan" about her childhood memories growing up in Kalamazoo.

***The Jewish Festival Cookbook.*** Fannie Engle and Gertrude Blair. New York: Dover Publications, 1988. 212 pp. General index, recipe index, and glossary of Hebrew and Yiddish terms. Paperback, \$5.95.

A slightly abridged republication of *The Jewish Festival Cookbook According to the Dietary Laws*, first published in 1954.

Chapters on holidays and festivals, including the Sabbath, describe the traditions and customs of each occasion and provide appropriate recipes. Also two chapters on "In a Kosher Kitchen" and "Family Celebrations."

***The Jewish Holiday Kitchen.*** Joan Nathan. Revised and enlarged. New York: Schocken Books, 1988. 280 pp. Index and glossary. Spiralbound, \$12.95.

Besides a recipe index, it contains a glossary of Jewish holiday and festival food terms and a short bibliography. A more modern cookbook than the *The Jewish Festival Cookbook*. Some recipes are adaptations of traditional foods using non-traditional ingredients.

***Macy's Thanksgiving Book.*** Naomi Black, ed. Philadelphia: Running Press Book Publishers, 1986. Hardcover, \$24.95.

A handsome, oversize book of color photos, facts (especially about the Macy's Thanksgiving parade), recipes, and Thanksgiving lore. Includes a brief history of the first Thanksgiving and an anthology of Thanksgiving songs and stories.

Order from Running Press Book Publishers, 125 S 22nd St, Philadelphia, PA 19103.

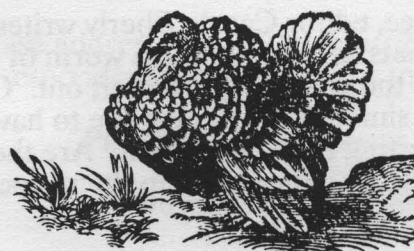
***Thanksgiving: An American Holiday, an American History.*** Diana Karter Appelbaum. New York: Facts on File Publications, 1984. 305 pp. Illustrated, annotated bibliography, and index. Hardcover, \$17.95.

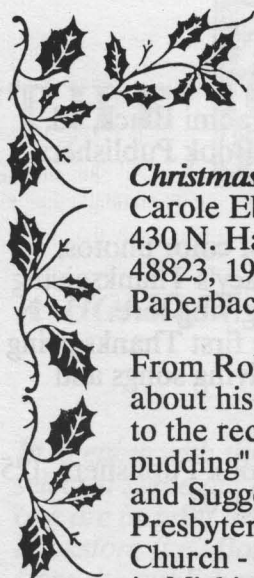
A well-researched, comprehensive, entertaining history of Thanksgiving. The author uses this holiday as a touchstone for the origin, growth, and development of American customs and traditions.

Of special interest to culinary historians is the 18-page appendix called "The Harvest Feast, A Culinary History."

***The Thanksgiving Primer.*** Plimoth Plantation: Plymouth, MA, 1987. 36 pgs. Softcover, \$4.95 + \$3.00 shipping and postage. Order from Plimoth Plantation, P.O. Box 1620, Plymouth, MA 02360.

Brief illustrated history of various aspects of Pilgrim life in early New England society. The chapter "Manners and Menus" describes the first harvest feast of 1621 and gives modernized recipes for preparing typical dishes that might have been served.





## BOOK REVIEW

### *Christmas in Michigan: Tales & Recipes.*

Carole Eberly, ed. Eberly Press,  
430 N. Harrison, E. Lansing, MI  
48823, 1987. 136 pages. Index.  
Paperback, \$6.95.

From Robert Clock's lovely essay about his family's holiday preparations to the recipes for a "nice cornstarch pudding" from "Tried and True, Recipes and Suggestions by the Ladies of the Presbyterian Methodist Episcopal Church - Detroit, 1901," *Christmas in Michigan: Tales & Recipes* is a holiday gem.

A compilation of Michigan Christmas memories and vintage recipes, this book will evoke the season for those who grew up in the midsection of the lower 48 in a time when we weren't afraid to eat eggs or walk down Woodward Avenue in the dark.

A good photo selection recalls Detroit in its holiday heyday. Recipes from church groups and women's clubs around the state are interspersed with household hints--"Always sit down to do the dishes"--along with specific instructions for accomplishing the same in a ladylike manner.

Novices may blanch at the casual directions in some recipes. Experienced cooks should have no trouble interpreting three-line recipes.

Their modern ideas belie the age of many of the recipes: raspberry vinegar (1901), cheese fondue (early 20th century), pineapple lemonade (1901). Even the food-as-art contingent gets a nod with butterfly salad (1929), which calls for pineapple wings, banana body, raisin eyes, and pimento antennae.

In her preface, editor Carole Eberly writes that such comments as "add ten cents worth of walnut meats" were too charming to be left out. One wishes for a similarly discerning eye to have seen the disconcerting typos in the text. Are the ingredient lists and directions in the recipes trustworthy?

--Constance Crump

## Mother's Fruitcake, continued from pg. 2

The fruitcake was kept covered in a large jar in the front hall, and it was sliced thinly for festive occasions. We respected the ritual as much as we loved the taste.

--Marjorie Reade

### Mother's Fruitcake

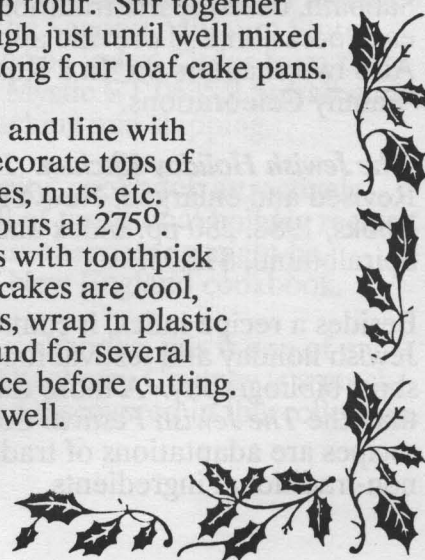
1 cup butter	1 Tbsp dark molasses
2 cups brown sugar	1 tsp cinnamon
4 eggs	1/2 tsp ground cloves
1/2 cup sour cream	1/2 tsp nutmeg
1 tsp soda	4 cups flour

Cream butter and sugar together. Beat in eggs, one at a time. Stir in other ingredients as listed, leaving about 1/2 cup of flour to sprinkle over the fruits and nuts. Stir the flour in well, then mix the cake mixture with the fruits and nuts that have been prepared in a larger bowl as described below.

1 lb dark raisins  
1/2-1 lb white raisins  
1 cup chopped dates  
1 lb Christmas candied fruit mix  
Candied cherries and pineapple to taste  
1/2 cup wine or brandy

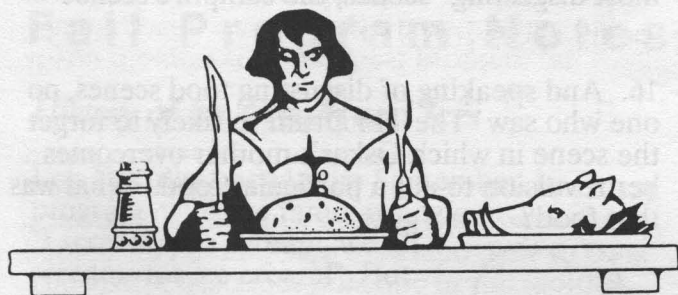
Some hours before making the cake, mix all fruits and pour wine or brandy over them. When ready to mix, add 1/2 lb. walnuts chopped coarse, and dust the fruits and nuts with remaining 1/2 cup flour. Stir together with the cake dough just until well mixed. Divide evenly among four loaf cake pans.

Grease pans well and line with waxed paper. Decorate tops of cakes with cherries, nuts, etc. Bake for 1-1/2 hours at 275°. Test for doneness with toothpick or finger. When cakes are cool, remove from pans, wrap in plastic or foil, and let stand for several days in a cool place before cutting. The cakes freeze well.





# How Others Celebrate Thanksgiving



Two recent items in the news reminded us that Thanksgiving can take many forms.

One item is an article called "Pass the Anteater, Please" that appeared in the November/December 1990 issue of the *Michigan Alumnus* (University of Michigan) magazine.

Travel writer Claudia Capos celebrates Thanksgiving Day each year in some exotic, faraway land where the inhabitants have never heard of an American Thanksgiving Day, much less roast turkey and pumpkin pie.

Her article is a lighthearted account of her gastronomic misadventures in searching for the Amazonian or Balinese equivalent of Thanksgiving.

The second item is a front-page story in the Friday, November 23, 1990 issue of *The New York Times* about the Thanksgiving feast celebrated by the so-called mole people living in a New York City railroad tunnel.

The article describes how one of the mole people, an unemployed man who likes to cook, scavenged a copy of *Larousse Gastronomique* from the garbage to prepare a traditional meal under very untraditional--and astonishing--circumstances.

If you thought your toughest problem on Thanksgiving was finding a roasting pan big enough for a 20-pound turkey, read this article to discover how this ingenious cook solved his unusual culinary challenges.

## Culture and Cuisine, from pg. 4

Best of all for our own CHAA group, one of the course's co-curricular activities is to attend a CHAA meeting.

Students will also be asked to keep a food journal and to write up a family recipe or culinary tradition. To earn extra credit, they can actually make the dish and bring it to class to share.

Besides being a professor of South Asian and Middle Eastern Studies and Director of the Center for International Programs at Oakland, Carlo Coppola is also a graduate of the Culinary Arts Program at Schoolcraft College (Detroit).

For more information about "Culture and Cuisine" or to add your name to the growing audit list, contact Carlo Coppola at Oakland University at 313-370-2154.



## Culinary Historians of Ann Arbor

Vol 5, Fall, 1990

Chair, Julie Lewis  
Honorary Chair, Jan Longone  
Treasurer, Dan Longone

Newsletter Editor, Pat Cornett  
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313-258-9214

## Lights, Camera! Let's Eat! from pg. 3

8. "The Godfather" featured many family gatherings, which naturally enough led to cooking and eating. In one such scene, during a siege of the Corleone estate, Clemenza not only cooks for the gathering, but he passes on his culinary secrets to Michael. What was Clemenza cooking?



9. In the classic film "Cool Hand Luke," with what food did Paul Newman stuff himself to win a contest among his fellow convicts?

10. In "My Dinner with Andre," the two main characters talk and talk and talk. But, when they finally get around to eating, what will they eat?

A) Hamburgers and French fries; B) Sole amandine; C) Quail; D) Coq au vin.

11. One of several "ultimate" food movies has to be "Someone Is Killing the Great Chefs of Europe," in which nearly every scene involves the preparation, eating, or discussion of food. Jacqueline Bisset plays an American pastry chef famous for what dessert featured prominently in a key scene?

A) Strawberry shortcake; B) Baked Alaska; C) Lemon meringue pie; D) Bombe Richelieu

12. In "Close Encounters of the Third Kind," Richard Dreyfus becomes increasingly obsessed with a plateau formation. In one important scene, he is driven to sculpt the formation using what food?

13. Continuing with the space movie theme, in the movie "E.T.," what food did Eliot use to attract his new-found friend?

14. What color jello was used in the classic food fight scene in "Animal House?"

15. In "Blazing Saddles," what food provided the basis for one of the movie's funniest--but most disgusting--scenes, the campfire scene?

16. And speaking of disgusting food scenes, no one who saw "The Tin Drum" is likely to forget the scene in which Oskar's mother overcomes her revulsion to eat a particular food. What was that food?

17. Not exactly a food, or even a drink, but what well-known container for one of America's most popular comestibles played a key part in "The Gods Must Be Crazy?"

18. In "Annie Hall," food was used to demonstrate the cultural gap between the Woody Allen and Diane Keaton characters and as a source of humor. A scene that is indelibly etched in the minds of many moviegoers involved the couple's hilarious attempt to cook what food together?

19. In "Kramer vs Kramer," what breakfast food did Dustin Hoffman attempt to prepare--with disastrous results--for his son on the morning after Hoffman's separation from his wife (played by Merle Streep)?

A) French toast; B) Bacon and eggs; C) Oatmeal; D) Cereal

20. In "A Fish Called Wanda," what did Kevin Kline eat throughout one of the movie's most striking scenes?

### Tie-Breaker Question

21. In the recent "little" movie "True Love," the wedding reception featured an odd-colored food. What was the food, and what color was it?



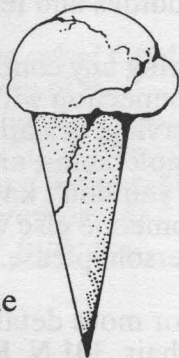


## PROGRAMS

### Fall Program Notes

#### *History of Ice Cream and Ices*

Lou DeCillis opened the September 16 program with the familiar jingle "I scream, you scream, we all scream--for ice cream!" But this time the ice cream was Italian sorbets and ices. The theme of his talk was "ice cream is fun," and the evening proved to be just that.



Lou is the owner of Savino's, an ice cream and sorbet company he started 12 years ago in a small store in Livonia (Michigan) with one machine that made Italian ices.

A chef who graduated from the Culinary Institute, Lou grew up in Brooklyn and wanted to recreate the lemon ices he remembered and loved from his childhood.

--September 16, 1990

#### *Program Ideas and Speakers Needed for the 1991 Season*

As CHAA members, we have become accustomed to attending meetings that feature interesting and well-informed speakers. Through these presentations, as well as member participation meetings, we continue to learn more about the enormous range of fascinating topics that comprise the history of food.

It is not too soon to develop next season's programs. If we are to continue providing the current high level of speakers and programs, we must all contribute more to this effort. Specifically, we ask *you* to help by:

- \* Contributing your thoughts on different program formats and new topics,

#### *French Regional Cooking*

On October 21, 1553, Catherine de Medici celebrated her marriage to Henri II of France, a date that marked the beginning of the evolution of French cuisine.

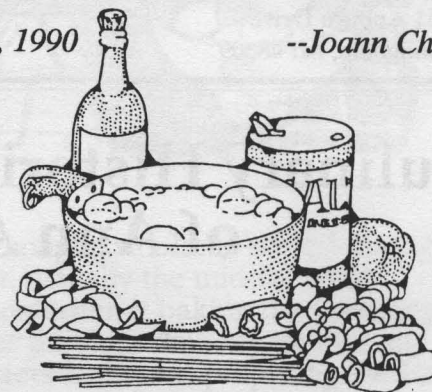
Francois Sully, the October 21 program speaker, began his talk with this historical note. A self-styled "domestic cook," M. Sully, along with his wife, does all of the cooking for his La Cuisine restaurant in Windsor, Ontario.

He has no formal training, but learned instead from cookbooks, such as *Fine Bouche*. M. Sully loves the history of food, garnering much of his knowledge from Alexandre Dumas' *Dictionnaire de Cuisine*.

M. Sully insists on the finest ingredients, and his ample physique and exuberance are sure indications that the food he serves in his restaurant is robust, rich, and delicious. He uses butter, cream, and duck fat, proclaiming that "I am not a doctor!"

--October 16, 1990

--Joann Chalat



- \* Using your networking skills to identify potential speakers and invite them to speak at a CHAA program, and
- \* Considering giving a program yourself.

Please contact Chris Kent to help plan for great CHAA programs in 1991/92 and beyond.

--Chris Kent, 5561 Lakeview Dr, Bloomfield Hills, MI 48302; 313-626-3785 (h), 322-1500 (o).

## Winter 1991 Programs

*The CHAA meets on the third Sunday evening of the month from 7 pm to 9 pm at the Washtenaw County Extension Service Building, 4133 Washtenaw Ave, Ann Arbor.*

### January 20, 1991

"The History of Chili and Chili Competitions in the United States"

Speaker: Jim Springer, member of the International Chili Society and chili judge

CHAA members may bring their favorite chili dish to share and to enter in our own *CHAA Chili Competition*. Jim Springer will be the judge.

For details about entering the *CHAA Chili Competition*, contact Cheryl Depner, 2215 Derby, Troy, MI 48098; 313-680-5010 (o); 649-2370 (h).

### February 17, 1991

"A Collection of Culinary Curiosities"

Members may bring culinary curiosities or oddities and tell us about their use and history.

Bring any contraption as long as it has a connection with growing, preparing, cooking, serving, or eating food. Gadgets, utensils, implements, and thingamabobs are all welcome. If you don't know what you have, maybe someone else will. No more than two per person, please.

For more details, contact Julie Lewis, CHAA Chair, 301 N. Ravena Blvd, Ann Arbor, MI 48103; 313-662-9211 (h), 665-9188 (o).

*More details about the March 17, April 21, and May 19 programs will appear in the next issue of the Newsletter.*

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## Culinary Historians of Ann Arbor

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*First Class*