

Culinary Historians of Ann Arbor

Vol 6, Winter, 1991

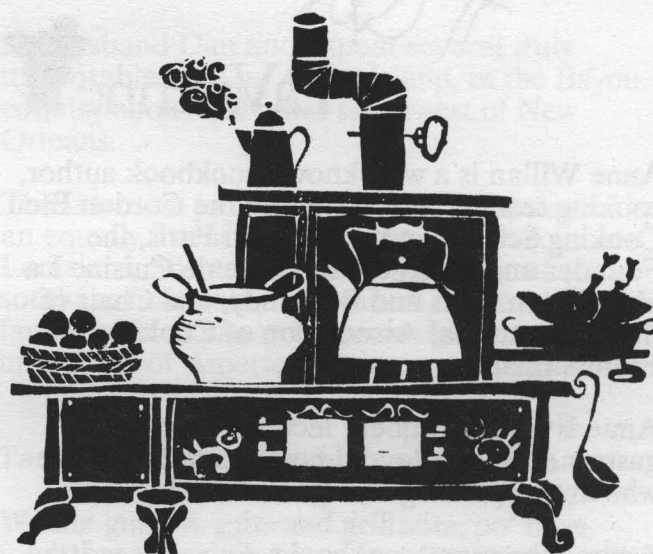
Tabasco Company Announces Community Cookbook Awards

The first annual Tabasco Community Cookbook Awards were announced on March 21, 1991, in New York City.

At the same time, the Tabasco Company announced the establishment of the Walter S. McIlhenny Hall of Fame and Community Cookbook Library.

Honorary CHAA Chair, Jan Longone, was one of the eight judges in this nationwide competition. Her article about her experience and the establishment of the awards follows.

Turn to pages 4 and 5 for more information on the winning 1990 cookbooks.



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It is not often that a large company has the foresight to initiate a project of interest to culinary historians. And it is certainly not often that the project is of high quality, has lasting importance, and makes a contribution to the study of food history.

But two such projects have recently been established by the Tabasco Company: the Tabasco Community Cookbook Awards and the Walter S. McIlhenny Hall of Fame and Community Cookbook Library.

Both projects are based upon that wondrous American institution, the charity or community cookbook. A legacy of the Civil War, charity cookbooks have been published in all parts of the country for an almost unimaginable variety of good causes, and they have finally begun to be recognized for their important role in America's culinary history.

The Tabasco Company began these projects in 1990 and plans to continue them indefinitely. We thank Tabasco for its foresight.

--Continued, page 3



LaVarenne 

Anne Willan is a well-known cookbook author, cooking teacher, participant in the Cordon Bleu Cooking Schools in London and Paris, the Founder and President of Ecole de Cuisine La Varenne in Paris and Burgundy, and Chair of the International Association of Cooking Professionals.

Anne is also a frequent lecturer on matters gastronomic, a splendid hostess, and, to those who are so privileged, a good friend.

Among the many cookbooks Anne has written, three are already considered classics.

* *Great Cooks and Their Recipes* is an invaluable resource for anyone interested in culinary history. It has many historical illustrations and recipes and covers the lives and works of Taillevent, La Varenne, Scappi, May, Menon, Glasse, Careme, Beeton, Farmer, and Escoffier, among others.

Originally published in 1977 by McGraw-Hill, the book has long been out of print and much sought after. But there is good news--it is being revised and updated and will soon be available in a handsome new edition.

* *French Regional Cooking* (New York: Morrow, 1981) is a must for its history of French cuisine, its lore, and region-by-region recipes. It's not quite as good as a trip to France, but you're stuck at home, try browsing through these pages.

* *La Varenne Pratique* (New York: Crown, 1989) is Anne's latest work and her magnum opus.

Homage to Anne Willan

Subtitled "The Complete Illustrated Cooking Course - techniques, ingredients, and tools of classic modern cuisine with more than 2,500 full-color photographs," it lives up to its title.

For those who have attended La Varenne cooking school in Paris or Burgundy, there is no need to describe the pleasure of the experience. My husband Dan and I recently spent several days at La Varenne in Burgundy. Classes are held and students boarded at Anne's lovely country home, the Chateau du Fey.

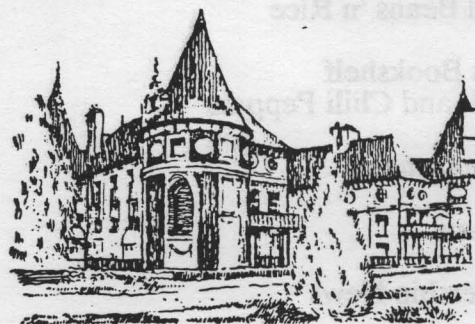
Both Anne and her husband Mark Cherniavsky are cookbook collectors. Anne keeps up with the more modern materials, and Mark has a first-rate collection of early French and English works. Students at La Varenne are privileged to use this resource and also receive the La Varenne newsletter. Many of Anne's students have gone on to great culinary renown.

La Varenne offers a wide range of classes, including a year-round professional program, one- to three-week courses for both professionals and cooking enthusiasts, and daily demonstrations in Paris.

La Varenne will be conducting classes at the Greenbrier Hotel in White Sulphur Springs, West Virginia, in 1991. (See the announcement on page 9.)

For information on all La Varenne classes, contact La Varenne Ecole de Cuisine, P.O. Box 25574, Washington, D.C. 20007; 800-537-6486 or 202-337-0073.

--Jan Longone



Tabasco Community Cookbook Awards

--from page 1

Each year the company will solicit submissions for community cookbooks published within that year. Judges will select three national winners and six regional winners. Each winner will receive a contribution to its charitable organization (\$1000 in the case of the first place winner), local and national publicity, plus other recognition and tributes.

The Walter S. McIlhenny Hall of Fame and Community Cookbook Library

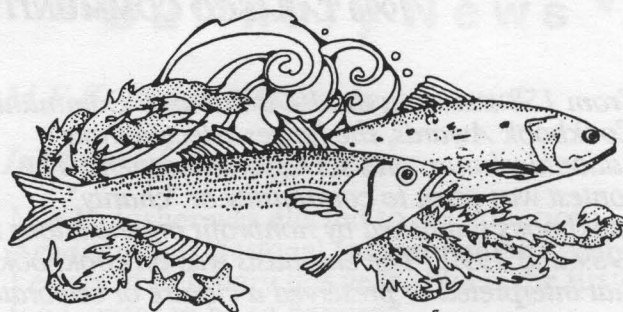
All books entered into the competition will be lodged in the newly founded Walter S. McIlhenny Community Cookbook Library. The Library is located on Avery Island, Louisiana, home of the Tabasco Company headquarters and home to the McIlhenny family, founders and sole proprietors of the company for almost 125 years.

Besides the yearly awards, the Tabasco Company has also established the Walter S. McIlhenny Hall of Fame. Books eligible for this award must have documented sales of 100,000 copies and meet certain judging criteria.

Judging the entries

I was privileged to be one of the judges for the 1990 awards. The Tabasco Company set the initial standard of judging by stressing books that contribute to the preservation of American culinary customs. The judges, along with Barbara Hunter of the public relations firm of Hunter Mackenzie Cooper of New York, then outlined more detailed specific criteria.

Judges made their initial selections at home before making their final selections at an intensive work session at the McIlhenny retreat on Avery Island.



Avery Island, Louisiana, home of the Tabasco Company

My husband Dan and I spent several truly memorable days on Avery Island, in the Bayou country about 120 miles southwest of New Orleans.

The intensive judging work was accompanied by an equally intensive investigation into southern Louisiana cuisine and a fine sampling of southern hospitality. Members of the McIlhenny family offered us a gracious insight into this unique bit of America's culinary heritage.

Tasting Louisiana's local specialties

We ate gumbo, grits and grillades, po' boys, fresh, fresh fresh local oysters, jambalaya, grilled Gulf redfish, topped with Louisiana bluepoint lump crabmeat, Acadian bread pudding with roasted pecan rum sauce, among other goodies.

The gumbo was simply superb. Made with smoked goose, duck and venison sausage (all shot and processed locally), and local oysters, it had a full savory zest that probably cannot be duplicated outside of a 100-mile radius of Avery Island.

The McIlhenny family has long cared about preserving the natural environment in southwestern Louisiana and has maintained gardens and a bird sanctuary on Avery Island for over a century. The judges enjoyed complete tours of the gardens, the preserves, the island and the factory, including the new Visitor Center.

For further information, contact Tabasco Community Cookbook Awards, Hunter MacKenzie Cooper, Inc., 41 Madison Ave., New York, NY 10010; 212-679-6600.

--Jan Longone

1990 TABASCO COMMUNITY COOKBOOK AWARD WINNERS

From 158 entries in the 1990 Tabasco Community Cookbook Awards, the judges selected three national winners and six regional winners. The contest was open to community or "charity" cookbooks published by nonprofit organizations in 1989 and 1990. The emphasis was on cookbooks that interpreted or preserved a culture or celebrated a region.

National Winners

From a Lighthouse Window. St. Michaels, MD: Chesapeake Bay Maritime Museum, 1989.

This first place winner describes Maryland's East Bay region and culture as much as its food. Published as a fund-raising project for the museum, the book devotes one full section to a description of the people, places, and activities of the region, interspersed with appropriate recipes.

The second section of the book offers a tour of the region through color photos, while the third contains recipes for local dishes, including 19 for crabmeat and 10 for oysters.

Gracious Goodness: A Taste of Memphis. Memphis, TN: Memphis Symphony League, 1990.

This second place winner takes readers on a tour of Memphis through narrative, pictures, and recipes. Proceeds from the sale of 10,000 copies have gone to support the Memphis Symphony.

Spice and Spirit: The Complete Kosher Jewish Cookbook. Brooklyn, NY: Lubavitch Women's Club, 1990.

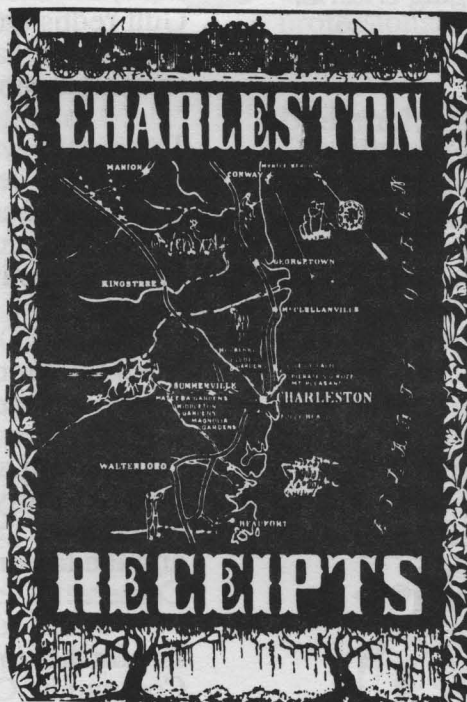
The third in a series of Kosher Living Classics published by the Lubavitch Women's Club, this third place winner contains more than 800 recipes for Kosher dishes and extensive narratives on holiday and custom observances.

It is used by Chabad-Lubavitch centers worldwide to teach Kosher cooking, kashrut observance, and Jewish customs.

THE CINCINNATI Cook Book



BY THE
CO-OPERATIVE SOCIETY
OF THE CHILDREN'S HOSPITAL



COOKS' COLLECTION
Prepared Especially For The American Cancer Society, Michigan Division, Inc.

These are covers of three representative community cookbooks. *Charleston Receipts* was selected for the Walter S. McIlhenny Hall of Fame.

Regional Winners

Northeast

Country Kitchen Cookbook. Narragansett, RI: South County Museum, 1990.

Mideast

Historic Lexington Cooks. Lexington, VA: Historic Lexington Foundation, 1990.

Southeast

Celebrations on the Bayou. Monroe, LA: Junior League, 1990.

Midwest

Honest to Goodness. Springfield, IL: Junior League, 1990.

Northwest

The Two Billion Dollar Cookbook. Anchorage, AK: Volunteers for the Alaskan oil spill cleanup, 1990.

Southwest

Wild About Texas. Houston, TX: Cypress Woodlands Junior Forum, 1990.

Special Merit Awards

The judges gave three Special Merit Awards for originality.

Persimmons, published by the Christian County (IL) Historical Society, contains 137 persimmon recipes.

Oregon County Cookbook was a class project of Mrs. Rice's 4th grade class in the Milwaukie (OR) Elementary School.

The When You Live in Hawaii You Get Very Creative During Passover Cookbook, from the Congregation Sof Ma'arav in Honolulu, contains Passover recipes that incorporate Island touches.

For more information about these cookbooks, contact Tabasco Community Cookbook Awards, Hunter MacKenzie Cooper, Inc., 41 Madison Ave., New York, NY 10010; 212-679-6600.

* Culinary News *

M.F.K. Fisher Elected to National

Institute of Arts and Letters

M.F.K. Fisher was elected to the American Academy and National Institute of Arts and Letters in February this year. She is the first food writer to be so honored.

An editorial in *The New York Times* headed "The Gastronomical She" recognized her special talents.

"Calling M.F.K. Fisher...a food writer is a lot like calling Mozart a tunesmith....Celebrant of 'pickled peaches like translucent stained glass' and 'souffles that sighed voluptuously at the first prick,' Mrs. Fisher is like no other writer in the august group of which she's now a member. But, then, M.F.K. Fisher is like no other writer anywhere."

Longone Wine and Food Library Receives

Local and National Attention

Jan Longone, Honorary CHAA Chair, and her antiquarian bookstore, The Wine and Food Library, were featured in two news articles in the last two months.

Locally, Jan and the store were the subject of an excellent profile in the March 12, 1991 *Detroit News*. Robin Mather, the writer, captured Jan's wonderfully effervescent personality well. Subtitled "an epicurean savant," the article vividly described a typically hectic day in the life of the CHAA's most famous and best loved culinary historian.

Nationally, the March 1991 *Bon Appetit* featured The Wine and Food Library in a one page listing of the best cookbook sources. Jan's store was called "perhaps the foremost food and wine bookshop in the entire country."



Tipsy Parson

The life of a parish priest is not always easy, subjected as we are to the unenlightened, unredeemed, unrepentant, and just plain difficult children of God.

But when leafing through my latest find from the local library book sale, I was consternated to see that some blatant sinner had actually named a sherry-laced trifle a "Tipsy Parson"—no doubt a slight against his poor vicar back home.

As I looked further into my newly acquired treasure, the *New York World's Fair Cook Book*, compiled by Crosby Gaige for Doubleday in 1939, I was appeased by the delightful recipe for "Bishop's Bread" with its more "spiritual" connotations and the intriguing richness of regional cooking.

Regional cooking is one of the joys of our world and our country. As our ancestors moved west, they brought their recipes with them, adapting them to local products and giving them new names when they could no longer remember the old ones.

Cooking and house plants seem particularly susceptible to colorful local names, often given no clue to their original ancestry. "Tipsy Parson" could just as well have been a "Floating Island" or a "Sherry Pudding."



Receipts from Members

With this issue of the Newsletter, we introduce a section featuring short contributions from CHAA members.

Two contributors are highlighted in this issue: the Rev. Jasper Pennington of St. Luke's Rectory, Ypsilanti, Michigan, and Kenneth S. Smith, who cooks for the Natchitoches Parish school food service in Marthaville, Louisiana.

We invite other CHAA members to send short pieces for this column. If you include a recipe, it should illustrate a culinary tradition or provide a historical context. Send them to the Editor, CHAA Newsletter, 31651 Auburn Drive, Birmingham, MI 48009.

This is the "Tipsy Parson" recipe as I found it.

sponge cake
1 cup sherry
3 eggs, separated and beaten
2 cups milk
blanched almonds
2 Tbsp. powdered sugar
1 cup cream
candied fruit
currant jelly

Moisten the cake with the sherry. Make a custard of the milk and egg yolks and pour over cake while custard is hot.

Before serving, stick full of blanched almonds and cover with the stiffly beaten egg whites that have been combined with the powdered sugar, cream, and candied fruit. Dot a dab of currant jelly in the middle of the egg whites.

--Rev. Jasper Pennington

Red Beans 'n Rice, New Orleans Style

You know it's Monday in New Orleans--the beans are on the stove, red beans, that is.

Mondays, years ago, were always wash days for many Creole homes in Louisiana. In those days wash day was more than throwing clothes into a washer the way we do today. Washing was usually done outside in a large tub with scrub boards.

Creole cooks would soak the beans the night before, then put them into a black iron pot with country-tender seasonings, such as onions, celery, bell pepper, garlic, and that all-important country ham bone. This mixture was simmered on the back of the stove until the beans were tender and in a thick dark red gravy--filled with the rich flavor of the country ham.

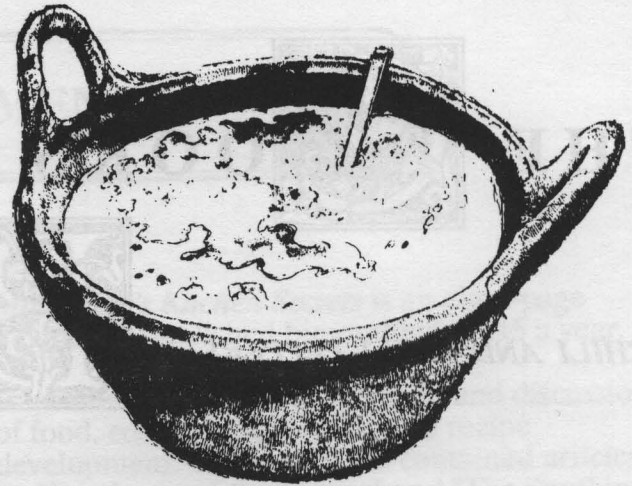
Here is a recipe I work with.

1 lb. red kidney beans
6 cups cold water
1 clove garlic, finely chopped
1 cup onion, finely chopped
1 cup green pepper, finely chopped
1/2 cup celery, finely chopped
2 bay leaves
1/2 cup cooking oil
3 Tbsp. parsley, chopped
ham bone
salt and pepper
cooked rice

Pick beans before cleaning and remove any spotted ones. Soak in water overnight in covered pot. Drain beans and put in pot with ham bone and cold water. Cover and boil slowly.

Add oil to a hot skillet. Add garlic, onion, green pepper, celery, and cook until tender. Add the vegetables to the pot of beans. Add bay leaves and parsley. Cook for 1 hour. Then season with salt and pepper. Serve with cooked rice. Serves 4-6.

--Kenneth S. Smith



Red Beans and Rice in New Orleans

60 Years Ago

"One of the most important contributions of the Creoles to New Orleans cuisine, and one of the dishes typical of that city, is red beans and rice. It is to New Orleans what baked beans are to Boston, or cowpeas to North Carolina. There are a few families who eat red beans and rice every day, many who make almost a fetish of having the dish every Saturday. . . .

The red beans are soaked until the skins shrivel, then cooked for several hours until thick and creamy, in a deep pot with chopped onion, garlic, a slice of ham, pickled pork or bacon, a tablespoon of lard, salt and pepper. They are always served with rice, boiled and steamed until each grain is separate.

Until a decade or two ago, Orleanians could purchase a 'quartee of red beans, quartee rice and little lagniappe to make it nice.' A quartee was half a nickel; lagniappe was anything given a customer by a merchant, a bit of seasoning for instance. Thus it used to be possible to have red beans and rice for a five cent piece."

--From a regional essay on the South in "America Eats," the Federal Writer's Project culinary collection

Ed. Note: To add to the Rev. Pennington's collection of fanciful recipe names for plain dishes, I recently came across an exotic name for Kenneth Smith's "Beans 'n Rice." In the Caribbean, it seems, this dish is often called "Moors and Christians."

Source: *The Artist's Palate*. Nadine Haim. New York: Harry N. Abrams, 1988.

THE



COOK'S

CHILI AND CHILI PEPPERS



BOOKSHELF

The January, 1991 program on chili and chili competitions sparked heated interest in this subject. Cold winter months provide the perfect occasion for a good bowl of chili and a good book on chili.

Jan Longone and Pat Cornett compiled the following list. Prices and information on out-of-print books came from the 1991 Books in Print.

A Bowl of Red. Frank X. Tolbert. Dallas: Taylor Publishing Co., 1989. \$9.95 paper. Reprint of 1972 edition. Call 800-677-2800, ext. 589, for ordering information.

"Natural History of Chili Con Carne. With Other Delectable Dishes of the Southwest."

Chili Madness. Jane Butel. New York: Workman Publishers, 1980. \$5.95. Call 800-722-7202 for ordering information.

The Great American Chili Book. Bill Bridges. New York: Rawson, Wade Publishers, Inc., 1981. Out of print.

"A Salute to America's Favorite Native Dish--a Pageant of Chili Recipes and Lore - Plus the Story of How It Became a National Passion."

The Great Chili Confrontation. H. Allen Smith. New York: Trident Press, 1969. Out of print.

"A Dramatic History of the Decade's Most Impassioned Culinary Embroilment (with recipes)."

Hot Peppers. Richard Schweid. Berkeley, CA: Ten Speed Press, 1989. \$7.95 paper. Call 800-841-2665 for ordering information.

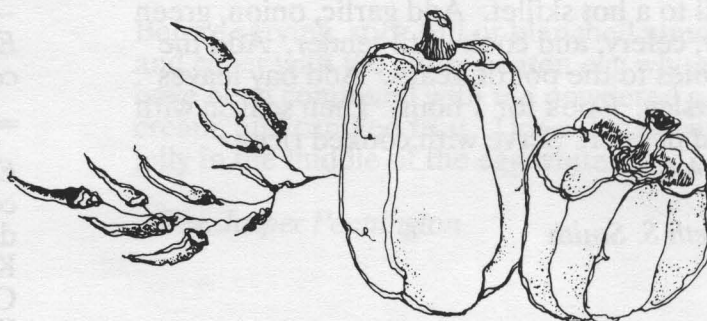
The Manhattan Chili Co. Southwest American Cookbook. Michael McLaughlin. New York: Crown, 1986. \$3.00 paper.

"A Spicy Pot of Chilies, Fixins', and Other Regional Favorites. With 65 Recipes and Other Essentials."

Peppers: The Domesticated Capsicums. Austin: University of Texas Press, 1984. \$40.00 Hardcover. Call 800-252-3206 for ordering information, or write to the Press at P.O. Box 7819, Austin, TX 78713.

With or Without Beans. An Informal Biography of Chili. Joe E. Cooper. Dallas: William S. Henson, Inc., 1952. Out of print.

"Being a Compendium to Perpetuate the Internationally-famous BOWL OF CHILI (Texas Style) Which Occupies Such an Important Place in Modern Civilization."



ANNOUNCEMENTS

Famed La Varenne Cooking School Comes to the United States

Ann Willan, founder of La Varenne of France (see article on page 2), brings her famous cooking school to the United

States for a special series of spring classes at the Greenbrier Resort Hotel in White Sulphur Springs, West Virginia.

Eight week-long sessions began February 24 and end May 3, 1991. Ann Willan and her teaching staff of chefs are leading classes on the basic techniques of French cooking as well as other international cuisines.

Tuition for a one-week session is \$1,300 per person and includes all courses, accommodations, daily meals, and recreation and resort facilities at the Greenbrier Hotel.

For more information, contact Martha Holmberg, Cooking School Coordinator, The Greenbrier, White Sulphur Springs, WV 24986, or call 800-624-6070.



Other Culinary Newsletters Welcome

Subscribers

For CHAA members who never have enough reading about food and cooking, here are several other culinary newsletters to whet your appetites.

Food History News, is an eight-page quarterly newsletter edited by Sandy Oliver.

It contains articles on culinary history, book reviews, a column entitled "Joy of Historical Cooking," and general food news.

A year's subscription of four issues is \$8. Write to: S.L. Oliver, HCR 81 Box 354A, Isleboro, ME 04848.

Madeline's Kitchen Secrets is an eight-page newsletter published bimonthly for \$15 a year.

It includes book reviews, recipes, and discussions of food, cooking techniques, and recipe development. A recent issue contained articles on "Foodways of the Future" and "The Soothing Ritual of Taking Tea."

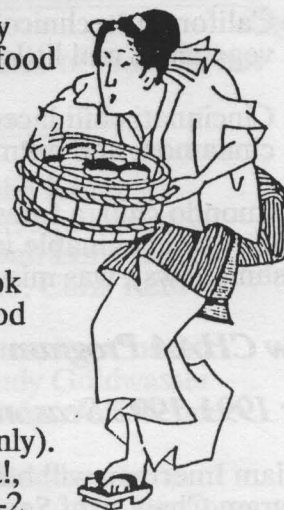
The editor, writer, and publisher is Madeline Bullwinkel, author of *Gourmet Preserves*. She also conducts a cooking school, Chez Madeline. For subscription information, write to her at 211 N. Washington St., Hinsdale, IL 60521.

Gochiso-Sama! is an eight-page quarterly newsletter in English from Japan.

Compiled and written by gourmet instructor and food writer Lucy Seligman Kanazawa, it features articles on seasonal and special cuisines in Japan, restaurant reviews, and interviews. It also includes cookbook reviews and regional food close-ups.

A year's subscription is \$20 (traveler's checks only). Write to: Gochiso-sama!, Yagoto Fujimigaoka 13-2, Tenpaku-cho, Showa-ku, Nagoya 466 Japan. Tel/fax: 052-835-4458.

CHAA has a personal connection with this newsletter. The editor's mother Muriel Seligman, who moved to Ann Arbor last year, is a CHAA member.



PROGRAMS

Chili Competition Heats Up

January Meeting

Chili contest judge Jim Springer felt right at home at the January 20, 1991 CHAA meeting. As he does at International Chili Society competitions nationwide, he sampled 11 different chili entries from CHAA members.



Many classes of chili were represented:

- * classic Texas chili without beans or tomatoes
- * mainstream Midwestern chili featuring hamburger and beans
- * California "technicolor" chili with lots of vegetables and little or no meat
- * Cincinnati chili laced with chocolate, cinnamon, and nutmeg

Only mondo chili, a freestyle version that may include any imaginable ingredient (like marshmallows), was missing.

New CHAA Program Chair Takes Over for 1991-1992 Season

Miriam Imerman will be the new CHAA Program Chair as of September, 1991. Miriam takes over from Chris Kent, who provided consistently interesting programs throughout the 1990-1991 year.

We thank Chris for all of his hard work. Arranging 10 programs a year is no small task. The CHAA is fortunate to have so many generous, talented members who are willing to lead programs and share their interests and expertise.

If you have ideas for program topics or speakers, or if you would like to lead a program yourself, contact Miriam at 220 S. Cranbrook Cross Rd., Birmingham, MI 48010; 313-642-9432.

Everyone Wins the Food and Movies Quiz at the December Holiday Meeting

"Food and the Movies" was the theme of December 16 participation meeting. Prompted by the quiz featured in the Fall Newsletter, CHAA members enthusiastically joined in to answer the questions and share memorable food scenes from their favorite movies.

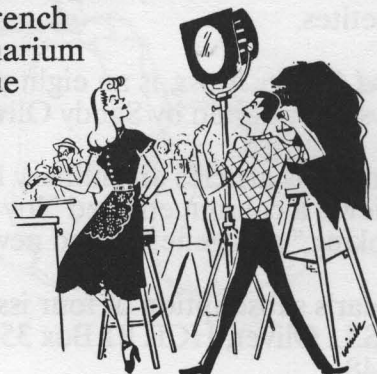
Thanks again to Miriam and Larry Imerman for researching the questions for the quiz and leading the December program.

Among their sources was *Reel Meals: Movie Lover's Cookbook*. Lorna Woodsum Riley. Lombard, IL: Wallace-Homestead Book Co, 1987. Out of print.

Not really a cookbook, this book is a light-hearted survey of food scenes from movies. The recipes are often tongue-in-cheek takeoffs on famous movie scenes. Chapters (e.g., Tags and Trailers, A Pie for All Reasons) devote two-page spreads to a single film and feature several photos from each one.

Here are the correct answers to the quiz:

1. Mae Clarke 2. Elderberry 3D. Swedish pancakes 4B. Egg salad 5. Soup, lobster, turkey, oysters, and pears 6. Roasted parakeet 7. Boiled boot 8. Spaghetti sauce 9. Hard-boiled eggs 10C. Quail 11C. Bombe Richelieu 12. Mashed potatoes 13. Reese's pieces (partial credit for M & Ms) 14. Green 15. Beans 16. Eel 17. Coca-Cola bottle 18. Lobster 19. French Toast 20. An aquarium full of fish 21. Blue mashed potatoes.



MEMBERSHIP NEWS

Marion Prince Holt recently retired after 18 years as the home economist for Washtenaw County. Marion has been active in the CHAA since it started. Through her position with the county, she has made it possible for the CHAA to hold its monthly programs at the Washtenaw County Agricultural Extension Service Building.

Our deepest thanks to Marion for her special contributions to the CHAA over the years.

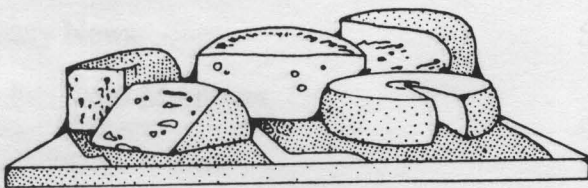
Recently remarried, Marion and her new husband, Nick Holt, plan to continue their active participation in our monthly meetings.

* * * * *

Ari Weinzwieg, of Zingerman's Deli in Ann Arbor, is President of the American Cheese Society, a nonprofit organization devoted to the appreciation and promotion of America's farmstead and natural specialty cheeses.

The Society sponsors cheese tastings in different locations around the country and publishes a quarterly newsletter. The August 1991 conference in San Francisco will feature a festival of cheeses and a judging of almost 200 American specialty cheeses.

If you would like more information about the American Cheese Society, contact the Society office at 212-727-7939. Regular membership is \$50, associate membership \$35.



Herb David, owner of the Herb David Guitar Studio in Ann Arbor and a long-time CHAA member, was featured in a full-page article in the February 26, 1991 *Ann Arbor News*. His studio has been a local fixture since the early 1960s. The article profiled Herb's love of music and his satisfying life as a maker of musical instruments.

Jan Longone, Honorary Chair of the CHAA, spoke at the 8th International Conference on Gastronomy held in Los Angeles on February 20-23, 1991. The topic of the conference, sponsored by the American Institute of Wine and Food, was wine in American life. Jan, along with other culinary historians, participated in a panel on the history of wine in American cookery.

* * * * *

Pat Cornett, CHAA Newsletter Editor, gave a talk on collecting cookbooks in February at the Troy Public Library, Troy, Michigan. An enthusiastic group of 35 collectors shared their love of cookbooks, old and new. Pat also distributed sample copies of the CHAA Newsletter and membership information.

Culinary Historians of Ann Arbor

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Chair, Julie Lewis
Honorary Chair, Jan Longone
Treasurer, Dan Longone
Program Chair, Chris Kent

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Rev. Jasper Pennington

The CHAA Newsletter is published three times yearly. Annual CHAA membership, including the Newsletter, is \$15 for individuals, \$20 for a family. Newsletter subscriptions alone are \$7.50.

For more information, write to:

Pat Cornett, Newsletter Editor
31651 Auburn Drive
Birmingham, MI 48009

Spring 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.

March 17, 1991

"Shakespeare's Table: Being a Brief Culinary History of Elizabethan England"

Speaker: Miriam Imerman

The works of William Shakespeare are filled with hints about Elizabethan culinary history.

Drawing from Shakespeare's many plays and other source materials, CHAA member Miriam Imerman will discuss cookery and the place of food in Elizabethan daily life in the late 16th century.

April 21, 1991

"America Eats: The Culinary History Collection from the Federal Writers' Project"

Speaker: Pat Cornett

An almost forgotten part of American history of the late 1930s, the Federal Writers' Project left a rich legacy of literary, social, and cultural source materials. Among those materials is an unpublished collection called "America Eats," a large body of writing about the food, cooking, and eating habits of Americans in the 19th and early 20th centuries.

Pat Cornett will describe the collection and its present status at the Library of Congress in Washington, D.C.

May 19, 1991

"The Sociology of Food in America"

Speaker: Christopher Cook, wine columnist for *The Detroit Free Press*

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First Class