

Cheshire the Cheese: English History Wrapped in Cloth

By Diana Pittet

WITHOUT a doubt, Cheshire was the first cheese I wanted to sample on my first day of work at Neal's Yard Dairy, the London cheese shop known for its devotion to aging, promoting, and selling of farmhouse cheeses from the British Isles.

I had made many trips to England, but I was unfamiliar with the oldest-named English cheese. I had also been intrigued by Steven Jenkins' *Cheese Primer* description of Cheshire — its having “a sort of essential cheesiness.” So I felt that

my education about cheese from the British Isles should start with Cheshire.

To my disappointment and embarrassment, I didn't love the dry and orange-tinted cheese at first bite. Not even after several tastings and lunches while working at the Dairy did I fall in love with this mild, subtle, slightly acidic cheese, which many people — customers, fellow cheesemongers, and judges of fine cheeses — consider to be the best cheese sold at the shop. I would much rather have creamy, assertive blue or wash rind cheese from Ireland.

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Adelaide: Expanding the Culinary History Universe

By Andrew F. Smith

DURING the past 20 years, culinary history has expanded from a few isolated scholars doing their own thing to an eclectic global field that is peopled by academics and independent scholars; librarians and museum professionals; popular writers and just plain old foodies interested in history.

Ten years ago, I could truthfully say that I had read most of the books related to culinary history,

but today, a significant culinary history work is released almost weekly. And so many conferences are being held around the world — the most famous being the Oxford Symposium on Food and Cookery and the Leeds Symposium on Food and Society — that I am now unable to attend them all.

However, unexpectedly I received an e-mail from Dr. Lynn Martin inviting me to speak at the Adelaide University's Second International Conference on the

History of Food and Drink, scheduled for July 2-4, 2001. I didn't even bother to check my calendar — I e-mailed him back with my acceptance. Not only had I always wanted to visit Australia and somehow had never succeeded, but I had always wanted to learn more about the state of culinary history in Australia.

Of course, I was aware of the works of several Australian culinary historians, including Michael

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Papers demonstrating serious culinary history research will be considered for inclusion in issues of the CHNY newsletters. Please contact Kathleen McElroy, newsletter co-editor, at (718) 459-0582 or mcelroy@nytimes.com. Matriculating students of culinary history or related topics are invited to contribute.

Letter From the Chair

Our cocktail party cum annual meeting was a rousing success at C-3. The food provided by member-owner Judy Paul was clearly greeted with considerable enthusiasm and encouraged a good give and take of ideas and stimulating conversation. As for business, the 2001-2002 Steering Committee slate (shown at left) was unanimously approved.

I would particularly like to thank retiring secretary, Lois O'Wyatt, for doing a timely and outstanding job.

At its July meeting the Steering Committee unanimously agreed that a \$1,000 donation should be made to a culinary history project or cause each year. It was decided that the first donation, for the year 2001, will be to the Culinary Collection of the New York Public Library.

Future applications for the annual stipend should be made in writing, and include background information, to Stephen Schmidt, 234 East 87th Street, #5A, New York, NY 10128. Deadline for applications is June 15, 2002. The Steering Committee will award the money at its summer meeting in July and formally announce it at the first fall meeting.

Kathleen McElroy has agreed

to co-edit the newsletter with Helen Brody. Kathleen, who is a deputy sports editor at *The New York Times*, joined CHNY two years ago. She will be coordinating and editing the newsletter's feature articles and news about Web sites. A native Texan, who is interested in all culinary things Texas and Tex-Mex, lives in Forest Hills, Queens, with her husband "and his train set." Helen will continue to gather member news, regional events calendars, and book reviews in addition to coordinating the laying out, printing, and mailing. Karen Berman has agreed to continue as copy editor. Kathleen and Helen encourage submissions for future editions. Their goal is to make the publication a valuable culinary history resource for the organization's members.

Finally, the events of September 11th have greatly intensified the financial difficulties of New York restaurants already struggling with the downturn in the economy. Keeping in mind that we are a culinary organization, I hope all our members will energetically patronize their favorite establishments to aid in assuring their survival.



MEMBERSHIPS ARE DUE !!!

Please send check, made payable to CHNY, with renewal form to Wendy Clapp-Shapiro at her NEW address:

PMB #133
2565 Broadway
New York, NY 10025-5657

Adelaide, from page 1

Symons and Barbara Santich.

Symons's *One Continuous Picnic: A History of Eating in Australia* (1982) was the first major culinary history of the continent, and his most recent book, *History of Cooks and Cooking* (2000), pulls together diverse European sources in discussing the early role that cooks played in the Renaissance. Santich's *Original Mediterranean Cuisine: Medieval Recipes for Today* (1995), is an excellent blend of history with wonderfully updated recipes.

I was also aware that the History Department at Adelaide University had launched a Research Centre for the History of Food and Drink in 1997 and is currently developing a master's degree in gastronomy. Because this is the only university that I know of that has a center and academic program specifically on culinary history, I wanted to know more about it.

What I uncovered was impressive. The purpose of the Research Centre is to promote research into the history of food and drink in Australia and throughout the world. They are concerned with food from production to consumption in all of its aspects: historical, political, economic, social and environmental. The Research Centre publishes a newsletter and maintains a Web site (www.arts.adelaide.edu.au/CentreFoodDrink), which includes an impressive array of information about culinary history events, tours, and publications from around the world.

In 1999, the Research Centre sponsored its first international conference of the history of food and drink. It was so well attended and well received, the researchers

were encouraged to hold their second conference this past summer.

About 150 participants were in attendance, an eclectic group spanning the spectrum from scholars and journalists with international reputations to local farmers and restaurant owners. The formal and informal conversations throughout the conference were lively and stimulating, while the atmosphere was amiable and friendly. But most impressive were approximately 30 papers presented by scholars from Australia, Canada, New Zealand, Norway, Spain, the United Kingdom, and the United States.

As expected, some papers focused solely on Australia and in particular South Australia, where Adelaide is located. Through the papers, I found an interesting parallel with American culinary history: Because European settlers brought their foodways with them to Australia, today's Australian cookery is an amalgam of European, Asian, and indigenous culinary practices. Papers in this group included Noris Ioannou's "Greek Cypriot Cuisine and Cultural Practices in Australia" and Catherine Murphy's "Adelaide Central Market: Raw Ingredients of Cultural Digestion."

The majority of the presentations, however, dealt with the history of food and drink around the world, including papers on women and food, and food in film. Chronologically, the papers swept from ancient Greece and Rome to the present. American presentations included Fred Czarra's "History of Black Pepper," and Chad Ludington's "A Good and Most Particular Taste: The Rise and Meaning of Luxury Claret in England, 1702-1730s." Czarra is a culinary historian who hails from

Maryland, and Ludington is a graduate student at Columbia University. My keynote presentation was "Toward a Conceptualization of Culinary History."

Abstracts from the conference can be obtained from Greta Larsen at greta.larsen@adelaide.edu.au, and the complete papers are scheduled for publication by the Research Centre. Membership is free, with donations greatly appreciated. For more information about the Research Centre and its programs, e-mail Dr. A. Ian Martin at lynn.martin@adelaide.edu.au or write to him at the Research Centre for the History of Food and Drink, Department of History, Adelaide University, Adelaide, South Australia 5005.

If American culinary historians think about Australian gastronomy, it's probably along the lines of drinking Foster's beer and "putting another shrimp on the barbie." Much to my surprise, I found that Foster's beer is not particularly popular with Australians, who also use the word "prawns," not shrimp. There is so much more to Australian food and drink than our stereotypes suggest, and I'm delighted to report that culinary history is alive and well in the land down under. And the good news is that the Research Centre plans on sponsoring another international conference in two years.

Andrew F. Smith teaches culinary history at the New School. He is the author of twelve books, including ones on the history of tomatoes, ketchup, soup, popcorn, and peanuts. He is currently writing a culinary history of the turkey and he was just selected as editor-in-chief of the Oxford Encyclopedia on American Food and Drink.

Cheshire Cheese, *from page 1*

Yet I still liked sampling Cheshire, even on a daily basis with my customers, because it tasted of England and history.

No other cheese seems quite as English. Though Cheshire is similar in appearance to Cheddar and double Gloucester, it can't be put in any category. It is dry and crumbly and doesn't ooze or smell when left out too long at room temperature. It is the perfect companion for toast and tastes even better melted on buttered toast in the form of the famous British sandwich, Welsh rabbit. It goes down smoothly with beer and doesn't beg for a big wine. It is a complex cheese but not very complicated.

Cheshire tastes of a specific region of England, the North West, and more specifically of the county of Cheshire and its two neighboring counties, Shropshire and Staffordshire. Drained by the River Dee, the countryside has a high concentration of underlying rock salt in the soil that gives the milk of its cows a slightly saline flavor. This delicate flavor is present only in the farmhouse version of the cheese, a genuine product of the land, and is not found in generic factory-made cheeses that do nothing to honor Cheshire's origins and history.

What is even more intriguing about Cheshire is its history. It is the oldest known English cheese, dating back to at least the Domesday Book of the 11th century and most likely further back to the Romans and perhaps even earlier to the first peoples of England, who valued cheese as an efficient and tasty way of storing and transporting surplus milk without spoiling it.

Cheshire's honest taste of cheese reveals its past and its tradition. Evident are its helpful function before refrigeration, its long history of being a cow's milk cheese when most early English cheeses were made of ewe's milk, its

improvements by the arrival of the technologically advanced and cheese-loving Romans in the 1st century AD. Then came modern production on 2,000 farms in the North West, its auction at large, regional fairs, and its travels by canal up to Liverpool and down to London to reach all Cheshire cheese lovers. A contemporary testament to its enduring popularity is a London pub and restaurant called the Old Cheshire Cheese, rebuilt in 1667 after the Great Fire and still frequented today.

The flavor of Cheshire today does not betray its relatively recent years of jeopardy, when it looked as though all farmhouse cheeses in Britain were going to be replaced by factory cheeses. The decline began during World War I, when an unpredictable supply of milk was coupled with a diminished number of men to make the cheese.

In 1933, the Milk Marketing Board (MMB) was formed to control the overabundance of liquid milk. To help cheese makers, the MMB bought their milk and then sold it back to them at a lower price as a way to allay the cost of making cheese. Throughout the transaction the milk stayed on the farm.



Cheshire cheese wrapped in cloth.

Photo: Scott K. Meyer

And although the Cheshire Cheese Federation had worked hard to codify and implement food grading and standards in the 1920s, these standards had little importance when World War II broke out. During rationing, which lasted from 1940 to 1954, cheese was distributed with no consideration to its grade or quality. As a result, consumers' knowledge of and taste for fine English cheese essentially disappeared.

By the 1950s, the English appetite for good cheese was chiefly satisfied by the fancy foreign cheeses that came into the country free of control after the war. Their choice was understandable — the MMB had resorted to building factories to make cheese because of the milk surplus. Those still committed to making farmhouse cheeses found it nearly impossible to compete with mass production. Very few English farmhouse cheeses and even fewer producers of Cheshire, once one of the most widely made cheeses in the country, were left. The age of generic, precut, plastic-wrapped cheese had begun.

What encouraged the reintroduction of farmhouse cheeses were successful campaigns in the 1970s

to reintroduce real bread and real ale into England. Cheesemakers followed with their own promotion, and as a result farmhouse cheese gained prominence and protection. Still, today only a handful of people take the trouble to keep the tasty tradition of farmhouse cheese alive.

But at least farmhouse cheese is selling well at such places as Neal's Yard Dairy. The Cheshire sold there, Mrs. Appleby's Cheshire, bears the true mark of a farmhouse cheese — it is wrapped in cloth. The cloth protects the cheese, usually tall and slender and weighing about 15 pounds, by allowing it to breathe and mature without drying out. Two other characteristics of farmhouse cheese can be found on the cloth: the date it was made, handwritten in red, and a stamp of

its quality grading. Because Appleby's Cheshire continues the long tradition of farmhouse cheeses, I happily offered tastings of it to customers. I also affectionately rubbed clean the outer cloth and flipped the whole cheeses over once a week to ensure that they aged properly. In this way customers could have a proper taste of farmhouse Cheshire and its history.

Sources and Bibliography

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 Hickman, Trevor. *The History of Stilton Cheese*. Stroud: Alan Sutton Publishing Limited, 1995
 Jenkins, Steven. *Cheese Primer*. New York: Workman Publishing, 1996.
 Rance, Patrick. *The Great British Cheese Book*. London: Macmillan London Limited, 1988.



Diana Pittet, a Latin teacher for eight years, spent three months working at Neal's Yard Dairy last autumn. The daughter of English parents (and a holder of a British passport), Pittet began her love of food while watching her father make curries. In fact, after having consumed a copious amount of cheese in London, she went to India for three months to diversify her diet by eating South Indian food. Pittet is currently an editorial assistant for Classical World, an academic journal based at New York University, and lives in Atlantic Highlands, N.J.

WEBSITES OF CULINARY INTEREST

www.arts.adelaide.edu.au/CentreFoodDrink/

A comprehensive guide, with links to aforementioned Adelaide conference (see article on page 1). *Note:* this is its updated address, which no longer includes the word “chomsky.”

www.castellobanfi.com

Wine site includes two histories: “The Gastronomic Persona of Christopher Columbus” and “Etruscan Origins of Tuscan Cuisine.”

www.campbellsoup.com/center/history

www.teacouncil.co.uk

From the British Tea Council, with looks at the origins of tea and British tea-drinking customs.

www.pbm.com/~lindahl/food.html

A medieval and Renaissance food homepage.

[www.foodbanks.com/foodlink.htm#Culinary History Groups](http://www.foodbanks.com/foodlink.htm#CulinaryHistoryGroups)

Links to other culinary history sites.

www.2020site.org/drinks

Includes history of drinking.

MEMBER NEWS

Susan Baldassano will be taking small groups (10-12 people) to Oaxaca, Mexico, and Sicily, Italy, in February and May 2002 for Culinary/Cultural Tours. Information is at her website www.tograndmothershousewego.com

Karen Berman presented a day-long program on "The World of French Cooking" at the annual sales meeting of FIS, the flavor manufacturer, held in Montreal, Quebec, Canada. She has recently written articles on Portuguese food and wine for *Wine Enthusiast*, on Mexican flavors for *Techno-Culinary News*, artisan bread for *Pastry Art & Design* and on nutrient loss due to prescription drugs for *Natural Pharmacy*.

John F. Carafoli, food stylist/consultant and the author of *Food Photography and Styling*, presented a paper titled "The Meal: How to Create a Sense of Style" at this year's Oxford Symposium. The paper examined the role of the food stylist, illustrated the stylist's work and analyzed the misconceptions which have developed about food styling and concluded that "style" is always an illusion and should be understood as artistic expression.

Mindell Dubansky's book (see Member Profile, page 7) can be purchased by sending a check to 210 East 88th Street. Apt. 4D, \NY, NY 10128 or e-mail: mindell.dubansky@metmuseum.org Price: \$30 (includes shipping/handling); second copy with same order for \$25. Contact her for

larger orders to receive a discount. For those members with cook-books in need of attention or protective clam shell boxes, Mindy, head of the book conservation department of the Watson Library at the Metropolitan Museum of Art, will accept private bookbinding, restoration, and conservation projects. Her day time phone number is (212) 650-2890.

Paul J. Groncki toured Tuscany for two weeks, eating, and drinking and hiking through some of its beautiful places with the best food he had ever tasted. Paul develops dining market strategies for high net-worth markets.

Annie Hauck-Lawson served as foodways curator for the New York City program of the 2001 Smithsonian Folklife Festival. Her responsibilities included identifying and documenting potential participants whose foodways exhibited a slice of contemporary New York life. Annie programmed more than eighty presentations that took place on the National Mall in Washington, D.C, from June 27 to July 8, 2001. The festival attracted over one million visitors, many of whom were transfixed with preparations and stories of New York food life — the bialy, long-life noodles, Coney Island fudge, smoked salmon, egg cream, pierogi, and pickles, to name just a few. In light of the tragic events that followed on September 11, it was a particularly special opportunity to convey some of New York's precious food character to the world.

Editor's note: Watch for Annie's CHNY upcoming program on New York City foodways.

Jeri Jackson is planning a culinary tour of Charleston, South Carolina, to be "wrapped around" the Spoleto Festival next spring. She is also researching the foodways of the Huguenots and their immigration into the South-Eastern United States.

Ben Kinmont, bookseller, has published his catalogue no. 4 of books in gastronomy, 1499-1999. Included is Kitchiner's working manuscript for his *Apicius Redivivus*, the first French book about beer, the first edition of Brillat-Savarin's *Physiologie du Gout* in original wrappers, and a wide selection of 19th century menus, many of which are printed on silk. Copies of the catalogue are available for free to members by contacting him at bkimont@aol.com

Alexandra Leaf's new book *Van Gogh's Table at the Auberge Ravoux*, a cookbook/art book about the last two months of Vincent Van Gogh's life in Auvers, has just been published by Artisan. She continues to lecture to museum audiences around the country and to do culinary programming for the 92nd Street Y. She teaches her French culinary history course, "Consuming Passions: A Culinary History of France," at the New School where she pioneered the teaching of food history.

The Smithsonian Institution will be offering a culinary study tour conducted by **Matthew Lee** and his brother Ted in March 2002 to Charleston, South Carolina. Included will be lectures and panel discussions on the origins of Low

Country cuisine as well as more than a few great meals — including a pig picking and oyster roast on nearby Edisto Island. Call 877-EDU-TOUR for information or visit www.smithsonianstudytours.org

Jacqueline Newman, editor-in-chief of *Flavor and Fortune*, a quarterly magazine about the science and art of Chinese cuisine, attended the Seventh International Symposium on Chinese Culture on November 11–12 in Tokyo. She was one of six main speakers. Others were: Billy Sy, Francoise Sabban, Kwang-ok Kim, Sidney Mintz, and Yunxiang Yan. Her topic was “Chinese Food — Western Ways: No Small Change for Eaters and Eateries.” After that, she left for Singapore to evaluate both Chinese and Nonya food there.

Lucy Norris received her B.A. (concentration in Anthropology, Performance and Food Studies) from New York University this past summer and has entered the master’s program in Food Studies, also at NYU. Originally from Texas, she has resided in New York for three years, and has done academic research in topics ranging from pickling, preservation and preparedness, soup kitchens in church spaces, sacred and secular American feasts, to exo-cannibalism in Meso America. She is applying finishing touches to her year-long project of collecting oral histories and recipes for a book about pickling traditions worldwide. An article about Lucy appeared in the *New York Times*’ City Section on Sunday, August 26.

Laura Maioglio, owner of Barbetta Restaurant was awarded the Guido Alciati International Prize for culinary achievement.

Presented near Asti, Italy, the prize was awarded for her work in furthering Piemontese cuisine and wines in America. The criteria for the prize reads that it “shall be awarded to a recipient who has worked to uphold on a national and international level, the history, tradition, and flavors of Piemonte.” The ceremony at Villa Badoglio was followed by a reception prepared by the Italian Culinary Institute for Foreigners.

Barry Popik has been putting food etymologies on the American Dialect Society web site (ADS-L), at www.americandialect.org for many years. Danish pastry, knish, bagel, smoothie, Greek salad, hamburger, submarine sandwich, hoagie, hero, French fries, chocolate chip cookies, pecan pie, shoofly pie, pizza, gyro, beef Wellington, beef Stroganoff, shashlik, kibbeh, tabbouleh, and Bloody Mary are among hun-

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MEMBER PROFILE

MINDELL DUBANSKY

by *Tracy Zimmer and Claire Hartten*

From a historic standpoint, the written contributions of people outside of professional food-related fields provide some of the clearest insights concerning the role of food in our lives. Mindell (Mindy) Dubansky is one such author.

As head of the Watson Library’s book conservation department at the Metropolitan Museum of Art, she is a hands-on preservation librarian and conservator. She self-published the first printing of her book, written with irony as well as candor, *Guess Who Died? Memories of Baltimore with Recipes* (copyright 1999, second printing 2000), using grant money from the Women’s Studio Workshop, an organization funded in part by the National Endowment for the Arts and New York State Council on the Arts. She did not imagine it would go into a second printing, and yet it has.

Her humor shows in chapters such as one titled “Salad Niçoise,” which is not in fact the popular

French salad, but rather a recipe for “Mindy’s Yam and Red Potato Salad.” In one

high-spirited antic, her parents present to her brother a butcher block from the grocery store that they had owned and operated earlier in their marriage, ecstatically announcing the block rightfully belongs to him “because he was conceived on it!” Dubansky expresses the absurdity and awe that such a relic has been recovered. She finishes the chapter with a recipe for “Sweet Pickles.”

The book distinguishes itself as a hybrid cookbook-memoir. It is technically a cookbook with good basic recipes from a working class Jewish family in Baltimore, calling for classic ingredients—cinnamon, raisins, walnuts, chocolate, cabbage. Interestingly, the recipes also call for the easy substitutes of post-WWII America, such as “Jello Vanilla Instant Pudding,” cornflakes, canned stewed tomatoes, and canned pineapple.

As a memoir, the book is an

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dreds of other food etymologies that he has researched. He is a consultant to the *Oxford English Dictionary*, and his work is shared with other dictionaries, such as the *Dictionary of American Regional English* and *Merriam-Webster*. Currently he is researching the Clementine Paddleford columns published in the *New York Herald Tribune*. He responds to food queries by e-mail at BApopik@aol.com.

Glenn Roberts, with a background in restaurant concept design consisting of matching historic foodways to architecture, is also a certified organic grain processor and a value-added entity for nine certified organic heirloom grain farms specializing in antebellum grain products of the Carolinas and Georgia: grits, corn meal, polenta, Carolina Gold Rice, heirloom wheat biscuit flour, 18th century parched grain products — roasted corn flour, roasted corn

polenta, roasted corn grits and parched Carolina Gold Rice flour. The mill produces for retail and wholesale worldwide direct. He is speaking at the Southern Foodways Alliance Symposium at the Center for the Study of Southern Culture at the University of Mississippi and at the Annual Conference of the Carolina Farm Stewardship Association. He can be reached at anson@charleston.net for further information.

Give to a Friend: A CHNY Membership Application

At monthly meetings, the Culinary Historians of New York explore the historic, esoteric, and entertaining byways of food. These events are led by noted historians, authors, anthropologists, and food experts, many of whom are CHNY members.

Membership benefits include advance notice of all events, a membership directory, and the CHNY Newsletter with culinary history articles, news of members, events, and book reviews.

Individual – \$40 per year Household – \$60 per year
Corporate – \$125 per year Student/Senior – \$20 per year
Senior Household – \$30 per year

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REGIONAL CALENDAR

CLASSES BY JUDITH KRALL-RUSSO: FOOD AND TEA HISTORIAN.



Sat. Nov. 17, 1:30, "Teas From Many Lands". South River Public Library, South River, NJ. Call: (732) 254-2844.

Sat. Dec. 1, 1:00, "The Apple — A History and Uses During the Holiday Season" Lecture, decoration-craft workshop. Metlar-Bodine House Museum, Piscataway, NJ. Call: Hara Durkin, (732) 463-8363.

Sun. Dec. 2, 2:00, "Holiday Foods and Customs" Watchung Heritage Coalition. Location to be determined. Call: Katherine Ilchert, (908) 757-6895.

Sat. Dec. 15, 3:00, "Victorian Holiday Tea with Tea Tasting", Antique Castle, Plainfield, NJ. Call: Alia Souels, (908) 791-9700.

THE NEW SCHOOL: FOOD STUDIES AND CULINARY HISTORY

To register, call: (212) 229-5690

For information, call: (212) 255-4141

Beg **Mon., Jan. 7, 6 sessions, Mon. & Wed.**, "Dining as Art: A History of Aristocratic Manners and Setting the Grand Table," Elizabeth Boudreau

Beg **Tues. Jan 8, 6 sessions, 7:45 -9:45**, "Historical Approaches to Jewish Food," Eve Jochnowitz

Beg **Tues. Jan 8, 2 sessions, 7:45-9:45**, "We Eat With Our Eyes: A Visual Tour of the Last Fifty Years of Food," Delores Custer

NEW YORK UNIVERSITY DEPARTMENT OF NUTRITION AND FOOD STUDIES

To register, or for more information, contact Mimi Martin: 212-998-5588, mnm212@nyu.edu or visit the website: www.nyu.edu/education/nutrition.

Professional Workshops

November 13, "QuickBooks for the Restaurant Business II", Adam Riess

Food and Wine Demonstrations

November 15, "Basics of Tasting Red Wines," Mimi Thompson

December 1, "The Science and Art of Spice Flavoring," Susheela Uhl

December 5, "Ethnic Flavor Principles," Margaret Happel Perry

January 10, "The Advanced Art of Wine Tasting," Linda Lawry

Raw Foods and Wild Foods

November 14, "Eating Raw for Health," Stephanie Bryn Sacks

Extravagant Feasts from Around the Globe

December 11, "Traditional Indian Feasts," Suvir Saran

Member Profile, *from page 8*

honest tribute to the parents who fed her, clothed her, and finally applauded her launch into adult life in New York. The book is ultimately about family and belonging. It is one for both sociologists and chefs a hundred years from now—family recipes are not meant to impress or push the boundaries of culinary invention, but they are the essential ones that feed us as we

grow up and grow older, maintaining traditions in the process.

The stories and recipes do not always go together in theme but rather come from the heart. The story of her mother’s funeral is followed by her mother’s own mondel bread recipe, double-baked and not unlike a biscotti. What could be more comforting than mondel bread? See Member News (page 6) for ordering information and other notes about Mindy.

UPCOMING PROGRAMS

December 18, “The Taste of Chocolate” — Maricel Presilla

January 17, “The New York Food Story” — Annie Hauck-Lawson

February 19, “Sauerkraut Yankee” — William Woys Weaver

•CULINARY HISTORIANS OF NEW YORK•

C/O Wendy Clapp-Shapiro
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