

CHoW Line

Culinary Historians of Washington, D.C.

November 2010

Volume XV, Number 3

Renew Your Membership in CHoW NOW!

The membership year runs from September 1 to August 31. Annual dues are \$25 for individuals, households, or organizations. Dues include e-mail delivery of the newsletter *CHoW Line*.

Dues are \$35 for members who also wish to receive a mailed, paper copy of the newsletter.

In addition to receiving *CHoW Line*, other benefits of membership include priority registration for field trips, eligibility to vote, hold office, and serve on committees.

Members also receive all meeting notices, special interest notices via GoogleGroups, and a printed membership roster.

CHoW/DC publishes *CHoW Line* eight times each year. More information can be found at www.chowdc.org.

Fill out the membership form to join or renew your membership.



The Bakery, the Saloon, and the Quick Lunch: Ready to Eat Food in Working-Class Neighborhoods, 1880-1930

By Dr. Katherine Leonard Turner
of Wilmington, Delaware

Sunday, November 14
2:30 to 4:30 p.m.

We might think we're the first generation to depend on fast food, but urban Americans were getting it "to go" more than 100 years ago. In her talk, "The Bakery, the Saloon, and the Quick Lunch: Ready to Eat Food in Working-Class Neighborhoods, 1880-1930," Dr. Katherine Leonard Turner ("Katie") will discuss the surprising number of options people had for buying food already cooked, long before McDonald's or even processed food was common.

Katie is a Visiting Assistant Professor of History at Philadelphia University. She completed her dissertation of this title at the University of Delaware in 2008. Katie studies the effects of industrialization on home cooking. At the turn of the 20th century, Americans no longer made their own fabric, soap, cheese, or beer at home. Most items people used were manufactured, and yet Americans (mostly women) continued to produce hot meals, three times a day, year after year. Katie is interested in how Americans understood this daily productive work. More than any other household task, preparing food carried heavy emotional, cultural, and social weight, and it was intimately bound with ideas about gender.

Producing good food every day was challenging for women of all classes, but it was most difficult for working-class women. However, they had access to ready-made food that could eliminate the task of cooking, and they chose it often. Cooked food was available at saloons, bakeries, delicatessens, and pushcarts in America's industrial cities. Working-class people still didn't buy a lot of advertised, packaged, processed food. The food was mostly made and sold by local entrepreneurs, and it offered a cheap and convenient way to reduce the heavy burden of cooking.

Katie is currently researching a book on the food of working-class Americans more generally, including that of small-town and mill workers.



Culinary Historians of Washington, D.C. (CHoW/DC) founded in 1996, is an informal, nonprofit, educational organization dedicated to the study of the history of foodstuffs, cuisines, and culinary customs, both historical and contemporary, from all parts of the world.

www.chowdc.org
Dues to: Bruce Reynolds

What Happened at the October 10 Meeting?

Business Meeting: President **Katherine Livingston** opened the meeting and greeted members and guests.

Andy Coe gave his presentation (see below) prior to the business meeting because he had a 5 o'clock train to catch back to New York.

A sign up sheet went around for the Dumbarton House Field Trip on Saturday, November 6, at 10 a.m.

Various items were displayed that are for sale online at Café Press (www.cafepress.com). There are all sorts of high quality items such as tote bags, mugs, notebooks and postcards that are engraved or printed with the CHoW Capitol Dome logo. The link to the order form is also on our Web site, www.chowdc.org CHoW receives a portion of the proceeds.

The Board is looking for volunteers to help out on an occasional basis. Let us know if you can volunteer to assist with a field trip, pick up a speaker at a train station, own or can borrow a projector for a meeting, can use PageMaker, or write an article for the newsletter. Tom Weiland can also use help in doing a little research on Culinary Humor topics. Please contact a Board member if you have some time and skill that could be utilized.

Our editor, **Dianne Hennessy King**, is looking for contributions to the Culinary Byways column— if you have visited an interesting food-related place, please write a few paragraphs to share with your fellow CHoW members. Send to tuckking@aol.com.

Byrna Freyer extended an invitation from the National Museum of African Art. Sally Ann Robinson, the “Gullah Diva,” will be giving a presentation on gullah cooking Saturday, October 23, from 1-3 p.m. at the the Ripley Center.

Meeting was adjourned at 4pm
Respectfully submitted by Clara Raju

Presentation: **Andrew Coe**, author of *Chop Suey: A Cultural History of Chinese Food in the United States*, gave a fact-filled and visually intriguing talk, followed by a lively Q&A with the audience. Americans arriving in China in 1784 found that they were definitely late to the party. When the first American ship docked along the banks of the Pearl River, down river from Guangzhou (Canton), their thirteen-gun salute was returned by “French, Danish, Dutch and English boats.” That doesn’t even take into account the Portuguese who had been in China since anchoring at Macao in 1517.

Through immigration patterns, the southern cuisine of the Guangdong Province, home to Cantonese-speaking Chinese, eventually became the source for many decades of Chinese cooking in America. Until 1841, Macao and Canton were the only two places Americans were allowed to visit.

In 1849, Pearl River fortune seekers came to California in search of gold and, of course, brought their foodways with them. In 1849, the first three Chinese restaurants in the United States opened in San Francisco. Andy feels that some of the best Cantonese food ever served in the U.S. was during the 1850s and 1860s in San Francisco.

When the anti-Chinese immigration law, The Chinese Exclusion Act, passed in 1882, many of the Chinese who had been living in the West headed east to places like New York City and Boston, and proceeded to open restaurants there. You will have to read the book to follow all the ups and downs of both Chop Suey and Chinese restaurants— how in the early days the menu almost always included some American food such as ham sandwiches, how interest in Chinese food surged after President Nixon’s visit to China in 1972, and how we went from those first three restaurants in San Francisco to over 40,000 today. A fascinating history!

Refreshments: In celebration of today’s theme, CHoW members brought Preserved Prunes (Mui), Rice Crackers, Shrimp Snacks, Chocolate Chinese Five Spice Cookies, Ginger Cookies, Almond Float (Hsing-jen-tou-fu), Foo Young Salad, Fortune Cookies, an Apple Torte and Apple Cider. Our thanks go to all our generous donors.

WELCOME, NEW MEMBERS!

Jo Mimms-Bolden

Federal period - Late Victorian; gullah & southern

Katherina Vester

Gender, Race, Class & Servility in Food Practices

Upcoming CHoW Speakers

December 12. **Patricia Jinich**, Chef/Educator, Mexican Cultural Institute, Washington, D.C. “Las Posadas and Mexican Culinary Traditions.”

January 9, 2011. **Sandra Sherman**, Assistant Director, Fordham University IP Institute, New York City. “Invention of the Modern Cookbook.”

February 13, 2011. **Mark McWilliams**, English Department, U.S. Naval Academy, Annapolis, MD. “Inventing the American Restaurant.”

NEW! March 5, 2011. Field Trip to the U.S. Botanic Garden. Guided tour of food plants by Mary Chor. 10:30. More information to come.

March 13, 2011. **John Wennersten**, Author. Maryland Humanities Council speaker. “The Almighty Oyster: Food, Fighting and Sensibility.”

May 1, 2011. **Bryna Freyer**, Curator, National Museum of African Art. “Foodways Popularized by U.S. World’s Fairs 1876-1904.”

Upcoming Events

CHoW Field Trip to Dumbarton House

CHoW member **Karen Daly**, who is the museum's Executive Director, has arranged a private, curator-led, 1 ½-hour tour of Dumbarton House in Georgetown.



- **What:** Special, in-depth, "White Glove" tour of the Federal-period museum's collection led by the historic property's Curator Scott Scholz
- **When:** Saturday, November 6, 10:00 to 11:30 a.m.
- **Where:** Dumbarton House
2715 Que Street, NW
Washington, DC 20007
202-337-2288
www.DumbartonHouse.org
- **Group Size:** Minimum 5 people and maximum 25.
- **Cost:** \$10 per person
- **Optional:** Picnic luncheon on the grounds or lunch at a nearby Georgetown restaurant.

Special exhibition to view: "From House to Home: Rinterpreting Dumbarton House, which will be open Oct. 9-May 29.

Reservations: Contact CHoW Vice President CiCi Williamson or sign up at the October CHoW meeting.

Gourmet Hong Kong-style Dim Sum

Les Dames d'Escoffier and Dame Janet Yu, owner of Hollywood East Cafe, invite you to the restaurant's new digs in Wheaton Shopping Mall, for a talk and gourmet Hong Kong-style dim sum prepared by four chefs from Guangzhou. Saturday, November 6, 11:30 am. Hollywood East Café, 11160 Viers Mill Road, Wheaton, Maryland (located inside the Westfield Wheaton Shopping Center Near Door #12 on Restaurant Row). \$40.
www.lesdamesdc.org before November 4.

"Food for Tomorrow"

Presented in collaboration with the Smithsonian's Lemelson Center for the Study of Invention and Innovation and the National Museum of American History Food and Wine History Project. The two days include a movie, a Twittered Food Truck Muster, a wine tasting and various panels on "Producing, Preparing and Eating Meals of Tomorrow." Friday, November 5, 6:30-9 p.m. and Saturday, November 6, 9 a.m.-8 p.m.
Smithsonian American History Museum
Fees vary; several programs are free but tickets are required
www.invention.smithsonian.org/events

Directions to Dumbarton House



PARKING

Cars: Parking is limited in the Georgetown neighborhood surrounding Dumbarton House. 2 hour parking is available in the residential areas. Please allow ample time to find nearby street parking.

Handicapped Parking: The Museum's parking lot entrance is located on 27th Street, on the downhill side of the Museum. Handicapped parking is available in the Museum parking lot and elevator access is available through the courtyard connected to the parking lot. All floor levels of the Museum are wheelchair accessible.

METRO RAIL: Red Line, Dupont Circle Metro Station, Q Street North Exit. 20-30 minute walk west on Q Street, over the Dumbarton (Q Street) Bridge, and go 1 ½ blocks to the house. Orange/Blue Line, Foggy Bottom Metro Station. 20-30 minute walk north on 23rd Street, west on M Street, north on 28th Street, east on Q Street. Please refer to a map before walking to Dumbarton House.

D.C. BUS: MetroBus D-2 & D-6 Routes to the 27th & Q Street stop.

DC Circulator (www.dccirculator.com) and Georgetown Metro Connection ("Blue Bus") have stops on M Street near 28th Street.

NEARBY RESTAURANTS OPEN FOR LUNCH

Clyde's of Georgetown	Martin's Tavern
Daily Grill	Mie N Yu
Furin's	Pizzeria Uno
Garrett's Restaurant	Taj of India
Georgetown Station	Zed's Ethiopian Cuisine
La Chaumiere	

NOTE: Detailed driving directions and restaurant information will be e-mailed to those making a reservation for the Dumbarton House tour.

Street Life and Street Food

By Claudia Kousoulas

Food and cities are designed to bring people together. Just as there are rules for behavior at mealtime—who gets served first, what is eaten when—there are rules for city life: standing to the right on subway escalators, leaving just the right amount of room on the park bench. So when food and cities come together there are new sets of rules and new opportunities for conflict and cooperation.

You expect to pay dearly for a glass of lemonade in Venice's Piazza San Marco because you're renting one of Europe's most spectacular seats as well as buying a drink. When a Greek opens a café, seating areas on public property—the sidewalk or plaza—come with it, and no one worries when the waiter maneuvers his tray across a busy street. Asian street food is an integral part of daily life, whether from carts or corralled into a food cart mall.

Food trucks are a growing trend in U.S. cities, with impacts and benefits for both gourmandism and urbanism, and they are generating new rules from the health department to Twitter. Food trucks have a creditable history in American cities. Dating to 1893, Haven Brothers in Providence, Rhode Island, is the granddaddy of them all. It's described online as: "An aluminum pick-up truck masquerading as a diner that serves the greasiest food imaginable to Providence's wastoids, insomniacs and street walkers." Aaah, city life. But by virtue of mayoral protection, media attention, and sheer longevity, the rolling aluminum diner has achieved unofficial landmark status.

Chez Dikel food truck Menu

8600 Georgia Avenue, Silver Spring MD 20910. In the parking lot of Gulf gas station

Fresh delicious hot sandwiches and rice dishes
(All sandwiches are served with our house special onion & tomato sauce, house special mayo and optional homemade hot sauce)

Spicy Lamb Merguez sausage sandwich.....\$7
(West African spicy lamb sausages served on a French baguette with our house special sauce and French fries inside the bread)

Fresh Herb Chicken meatball sandwich.....\$6
(Herb marinated chicken meatball served on a French baguette with our house special sauce & mayo)

Creamy Basil beef sandwich.....\$6
(Fresh ground marinated beef cooked with fresh basil, tomato, sour cream herb and spices)

Poulet "Yassa" and rice..... \$6
(Lemon dish with fresh marinated grilled chicken and caramelized onions, garlic, Dijon mustard, carrot, peppers, olives, and fresh herb. Served over jasmine rice)

Peanut butter "Maffe" and rice..... \$6
(Slow cooked creamy peanut butter sauce with fresh beef, smoked turkey, cabbage, carrots, tomato paste. Served over jasmine rice)

Drinks

- Fresh homemade ginger juice.....\$2
- Fresh homemade sorrel juice.....\$2
- Canned soda/ Bottled water.....\$1

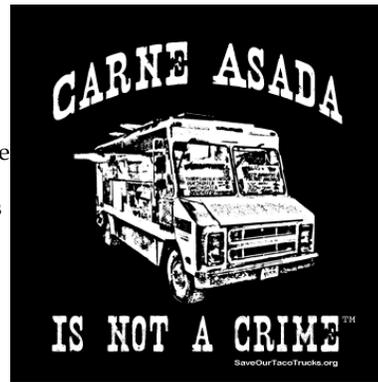
Other communities have recognized that food carts can add economic and social vitality to their streets. Los Angeles is setting up a mobile food court and the trucks are part of city events like Art Walk, film festivals, and flea markets. The city has established the Vandy Awards where judges choose among pork belly adobo, Thai coconut iced tea, and deep-fried green rice tofu balls. The City of Portland's study, Food Cartology, Rethinking Urban Spaces as People Places (available online as a PDF) is a typological study of food carts and their effect on neighborhood livability and street vitality. The report found that food trucks can foster social interactions, provide interim uses for vacant land, and provide economic gateway businesses.

City planners take it for granted that we all know and value street life, but in our minivan-to-the-mall communities, we have forgotten what life as a pedestrian on the sidewalk can be like. Planners view street life as a way to create safety—with lots of people, there are lots of witnesses to bad behavior. It's also a way to create economic vitality—if you're walking, it's easier to stop in a shop and the next shop and spend money. And if it's nice to walk on the street, you'll come to a place just to do that. The view of history, architecture, and other people is why we are willing to pay \$15 for a Piazza San Marco lemonade. The City of Portland's zoning requirement to make food vendor space available in parking lots and garages may not create a piazza San Marco but will carve out space for people among the cars.

Washington D.C. is undertaking its own effort to improve street cart food—recognizing that though half smokes may be a D.C. tradition, they are not a full reflection of the city's culture. The city also recognizes the opportunity to create jobs and an active street life. Carts that Twitter their location can draw a happy following. Low start-up costs can provide access to business people who can handle a wok more easily than a loan application. In some cities, even established restaurants are using food carts to draw new customers.

In 2004, the District set up a downtown demonstration zone to test new carts, but

is still updating regulations to allow more variety in the size and location of carts, as well as the depots where they are parked at night (and where they are pressured to buy their ingredients—usually limited to hot dogs and chicken).



It's interesting that the health department issues are usually easier to work out than the land use issues. Americans seem to be more conflicted about what makes a healthy urban environment

than healthy sanitary conditions. By contrast, the suburbs are less comfortable with low overhead. The Ali Baba Kebab cart at the Bethesda Farm Women's Market has had ongoing negotiations with the Montgomery County Building Department over power supply and patios and each time the owner is expected to pay thousands of dollars to remedy non-problems. The Clayboys Shave Ice Cart is a Bethesda tradition, beloved among local children but vigorous enforcement of a County ordinance would have required the cart to move regularly, even when serving customers. In the suburbs, food carts, corner vendors, itinerant knife sharpeners, and roadside farm stands are suspect. But from mild disorder comes vitality and possibly success. Fueled by technology, increasingly diverse vendors, and increasingly



demanding customers, a do-it-yourself ethic, the end of expense accounts, and a willingness to rethink policy, food trucks are becoming the caterers of urban life.



Culinary Humor

Edited by
Tom Weiland

Tom Weiland sends along a link to an American-style Chop Suey that is just one of the many variations on beef and macaroni dishes that carries the Chinese recipe title. Other examples are a goulash made of fried ground beef, noodles, and cabbage, popular in Pittsburgh when Tom grew up there, or another dish called slumgullion. There are lots more. Tom has also found countless links to Chop Suey online that bear no similarities to the Chinese dish – including lessons on how to play the song “Chop Suey” on the guitar.

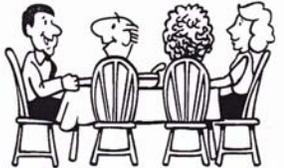
www.ehow.com//how_4607380_chop-suey-new-england-way.html

Janet Dinerman writes, “Just looked at the excellent (as usual) newsletter. I hate to miss the October meeting but I was out of town. So I send you this amusing bit of memorabilia.

I was driving in rural NH (near Maine where my daughter lives) and got permission to take down this flier from the shingled ice cream shack where it was thumbtacked. I made some clean copies, and actually framed this. It hangs in my kitchen. I thought it was hilarious. My Mainer family explained that the ‘traditional????’ dinner does not mean Chinese ‘chop suey’ but the American kind with macaroni etc. Even so, the combination tickled me.”

**BAKED BEAN &
CHOP SUEY
SUPPER**

Saturday August 9
5-6:30 pm



First Congregational Church
New Gloucester
19 Gloucester Hill Road near corner of Route 251
Adults \$5 12 and Under \$2
All Homemade Biscuits, Cole Slaw, Brown Bread,
and Cream Pies.

Web sites, Blogs, Radio, TV and Podcasts

www.kwls.org (info via Culinary History Enthusiasts of Wisconsin -- CHEW)

Key West Literary Seminar: The Hungry Muse

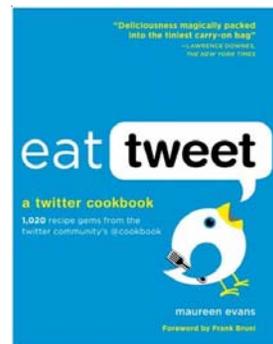
January 6-16, 2011 (Two 4-day sessions)
Key West, Florida

“The Hungry Muse: An Exploration of Food in Literature” is the topic of the twenty-ninth annual Key West Literary Seminar, to be held in January 2011. Dozens of today’s most compelling, thought-provoking, and funniest writers will participate in a mouthwatering investigation not simply of the stuff we eat but of all the things food stands for in our thoughts and words and stories. Four days of readings, conversations, lectures, panel discussions, and parties add up to an event that is one of today’s smartest and most high-spirited literary gatherings. Confirmed speakers include Roy Blount Jr., Frank Bruni, Kate Christensen, Jonathan Gold, *Gastronomica* Editor in Chief Darra Goldstein, Adam Gopnik, Gael Greene, Madhur Jaffrey, Mark Kurlansky, Ruth Reichl, Michael Ruhlman, and Calvin Trillin. For registration and more information visit www.kwls.org. Each four-day session is \$495.

First Twitter Cookbook

<http://www.expressnightout.com/content/2010/10/eat-tweet-a-twitter-cookbook-maureen-evans.php>

Felice Caspar reports, “First, let me (emphatically) say I do NOT use Twitter. Still, I was bemused by this short item in the Express (which we Metro riders read) a few days ago re what is likely the first Twitter cookbook. CHoW members may have interest as we anticipate Sandra Sherman’s talk in January on the invention of the modern cookbook. Can’t get more modern than this!”



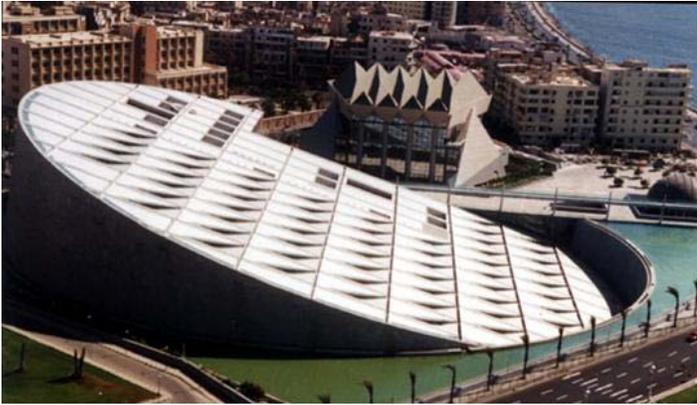
Dollhouse Kitchens

Claire Cassidy sends us this note: The Dollhouse miniature source that I like so much is Sussex Crafts, in the UK. They send catalogs – very simple ones but with glued-in photos of miniature kitchens of different eras – and they send the miniatures themselves. You can see some of their products on the website. They make everything themselves, only a few at a time, replaced when demand sells them. I ordered using PayPal and the package came from UK in 1 week. Website: www.sussexcrafts.com
Email: sussexcrafts@btinternet.com

Cuisine and Culture in Alexandria, Egypt

By Amy Riolo

Every year I travel to Alexandria, Egypt for the International Friends of the Bibliotheca Alexandrina conference. The library and cultural center was built in 2002 on the site of Alexandria's ancient library.



Just as the library once drew scholars from around the world to the North African port for knowledge, Alexandrian cuisine has also been the target of international interest.

When Alexandria was Egypt's capital, the Roman Emperor Nero used to send fleets to the Mediterranean coastal capital for its legendary seafood. Along those same shores Cleopatra and Mark Anthony ate, drank, and celebrated life with such flagrant excess (even the Romans thought them to be flamboyant!) that Cleopatra herself named them "the inimitable livers." According to Plutarch, Mark Anthony's chef used to roast multiple meats at varying times so that his meal could be perfectly cooked and ready to be served within a minute. Eight wild boars, for example, would be roasting on spits all day for a meal in which only one of them would serve twelve people.

Cleopatra believed that cuisine expressed both civilization and culture. She took care to ensure that her palace tables were decked out in gold, silver, tortoise shell, and glassware. Pools were kept full of fresh lotus flowers and fish. Dinners consisted of oysters, wild boar, roasted fish and seafood, peacocks, flamingo meat, and quails. Pastries were made with dates, figs, nuts, and berries and drenched in honey. It is said that Cleopatra used sugar extravagantly, even though it was extremely expensive in antiquity, because the Egyptians had just been introduced to the sugar cane crop via the Persians whose victory over the Egyptian armies ended the Pharaonic era in 525 BC. The original version of Cleopatra's Stuffed Carmelized Walnuts recipe is said to have been deciphered from hieroglyphs, and it is believed that its high energetic value was used to restore the spirits of both Caesar and Mark Anthony. The world's first gourmand, Marcus Gavius Apicius, also wrote about Alexandrian bread in his cook book *Arte Coquinaria*.

Amy Riolo is an author, educator and consultant. See www.amyriolo.com or blog www.diningwithdiplomats.blogspot.com

Over the years, numerous foreign rulers gained control of Egypt. Cairo became the capital city while Egypt was under Arab, Turkish, French, and British rule. The new rulers introduced new foods and cooking styles and Alexandria embraced the new culinary legacies along with their own. From the 15th to the early 19th centuries, poverty and disease were widespread in Alexandria. When the "Father of Modernization," Mohamed Ali (an Albanian soldier in the Ottoman Army), took over Egyptian rule, Alexandria once again got the attention it deserved. Mohamed Ali strengthened the city and welcomed cultural diversity. Immigrants came to Alexandria from many places, including Asia, in search of better living conditions. Those who left the longest culinary impression, however, were the Greeks, French, Italians, Lebanese, and Turks. Typical dishes which seem to have stood the test of time are *Kebda Iskandarani* (finely sliced liver prepared with wild thyme, chili, and cumin served on arugula with lemon), many types of fish and seafood, grilled meats, *Maloukhiya* (Jew's Mallow) soup with prawns or shrimp, and vanilla with mastic ice cream.

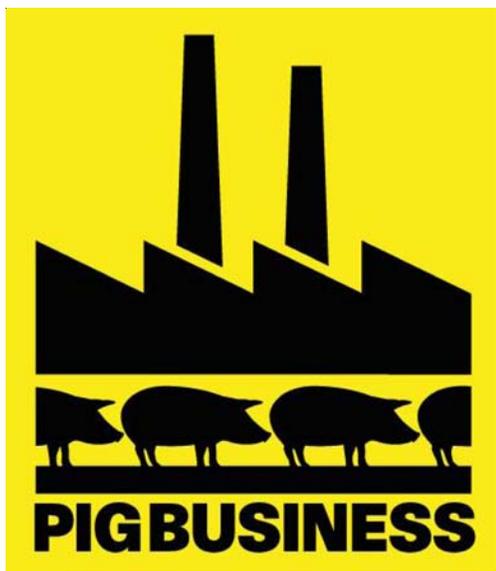
Much has changed in Alexandria during the last century. Many of the immigrant communities have returned to their homelands or immigrated to other places. The population has quadrupled and the economy is challenging. Sometimes it seems hard to get a flavor for its original splendor and cosmopolitanism. Nowadays fast food joints and western coffee shops are more popular than the opulent coffee houses of the last century. The average Alexandrian would rather eat at Chili's than a traditional seafood restaurant. As I search for "truly Alexandrian" epicurean landmarks, I remind myself that the mélange of current dining options is a testament to Alexandrians being open-minded. And while the Cleopatra's style of entertaining no longer exists, I find myself in utter bliss during my stay in modern Alexandria. After a day of stimulating lectures and work groups at the library, visiting with friends, and a beautiful dinner in an open air restaurant in the San Stefano area on the Mediterranean, it is clear to me that ambiance, conversation and company are as integral to "inimitable living" as the cuisine itself.

Cleopatra cartouche (above)
Banquet of Cleopatra by Tiepolo



Food Documentaries: Two Approaches

By Marsha Weiner



Two new films, *Pig Business* and *Mad City Chickens*, represent two poles of current trends in food documentaries: the hard-hitting versus the heart-warming story.

Following the hard-hitting American documentary *Food Inc.*, produced by the acclaimed journalist, Erik Schlosser, which delivers a rip-roaring expose on labor practices, coercion, and blackmail within industrial agriculture, with a special focus on the corporate chicken industry; a new British film, *Pig Business*, takes on the international reach of Smithfield.

Tracey Wooster's film opens introducing viewers to the global reach of Smithfield in Poland, where traditional, small-scale agriculture is transitioning to factory, industrial-style production. The footage shot in Poland is riveting, and includes a segment of Robert Kennedy, Jr., testifying to community boards of local people who are on the perilous precipice of having to make a choice between continuing with their traditional (environmentally sustainable) agriculture, or reach for the check Smithfield and the EU have put on the table.

Wooster is thorough in her investigation. Aside from bankers, politicians, and corporate executives (both active and lapsed) she also interviews environmentalists, health ministers, farmers, residents who live near Smithfield's operations, and animal rights stewards.

Pig Business rightfully earns the power to impact retail buying patterns. There's a tradition of such social galvanization around a food issue. Around 1986, the other "other white meat" was dramatically impacted when the Humane Farming Association launched a National Veal Boycott campaign. Because of the low fat content of veal, its appeal was rising, and it was the most rapidly expanding meat category. Films like *Misery on the Menu* and *Life Behind Bars* helped interrupt that growth which has subsequently dropped from 3.4 million calves in production to approximately one million.

From the other side of the hard-hitting food documentary spectrum is the heart-warming film *Mad City Chickens* which will be shown at the Alexandria Film Festival on November 7. True, most people are more familiar with the issues of raising chickens than pigs; any farmer's market patron worth their Penzey's salt has some insight into seeing through the marketing fog of cage free, free range, Omega 3, organic fed, etc. chickens. And no doubt, the recent egg recall has brought this issue, once again, front and center. The latest recall has also spurred more people to explore having their own backyard chickens. And this is the story of *Mad City Chickens*.



Beginning with the tender discovery of an abandoned industrial chick in a city dump, *Mad City* unveils the process the pioneers of the backyard chicken movement in Madison, Wisconsin went through to get their city to change local ordinances to allow for backyard chickens. It's heartwarming and inspiring and everyone wins; families and communities and individuals come together, solving problems with ingenuity, persistence and compassion.

Feature length narrative, American films that use food as a prominent theme remain rare; with the documentary category still having more offerings than other genres. The good news is that more documentaries are reaching the festival and theatrical circuits, and more films are interweaving compelling, narrative story elements as a counterpoint to the heavier messages many of those films are created to deliver.

Mad City Chickens, Alexandria Film Festival, Sunday, November 7. Full food-related program starts at 3:00 with tastings & chef panel. Film screening at 4:00. For details: www.AlexandriaFilm.org. Or contact

CHoW 2010-2011 Board of Directors

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CiCi Williamson

Website Coordinator

Katherine Livingston

DIRECTIONS TO THE MEETING

CHoW/DC usually meets on the second Sunday of each month, September through May, from 2:30-4:30 p.m. at the Bethesda-Chevy Chase Services Center, 4805 Edgemoor Lane, Bethesda, Maryland.

DIRECTIONS: Bethesda-Chevy Chase Services Center is located at 4805 Edgemoor Lane in downtown Bethesda, Maryland, in the two-story County office building on the plaza level of the Metropolitan complex, above a County parking garage. The building is across the street from the Bethesda Metro station.

From the **Metro Station**, take the escalator from the bus bay to the plaza level, turn left, walk past the clock tower and across to the Metropolitan plaza using the pedestrian bridge. The Center's street entrance at 4805 Edgemoor Lane (corner of Old Georgetown and Edgemoor) is marked with American and Montgomery County flags. Take the elevator to Level Two for meeting rooms.

If you are coming **south on Old Georgetown Road** (from the Beltway use exit 36) turn right on Woodmont Avenue - the entrance is the second driveway on the left.

If you are coming **south on Wisconsin Avenue/Rockville Pike**, turn right onto Woodmont Avenue, go south for approximately one mile, cross over Old Georgetown Road, and the parking garage entrance is the second driveway on your left.

Coming **north on Wisconsin** or **west on Rt. 410**, take Old Georgetown Road north, turn left at the second traffic light (Woodmont Ave.) and the garage entrance will be on your left. Take the elevators from the parking garage to the plaza level (P). The building is located at the center of the plaza. The American flag, Montgomery County flag, and the County seal mark the entrance to the building.

PARKING: Parking is free on weekends in the county parking garage. The entrance to the parking garage is marked with a large blue Bethesda Center parking sign.

