

CH W *Line*

Culinary Historians of Washington, D.C.

February 2011

Volume XV, Number 5

Inclement Weather Advisory

If there's a question about whether the weather will cause a cancellation of a CHoW meeting, first check your e-mail. A CHoW-DC Google group message will be e-mailed to members.



If you are not part of the CHoW Google group or do not have e-mail, call any Board member to learn of possible program cancellations due to weather (see page 8 for contact information).

Any decision to cancel would be made the night before, if possible, or no later than 10 a.m. on the day of the meeting.

Welcome, New Members!

AJ Schaffer and Nick Ferraro: Interests: Middle Eastern medieval candy, coffee and beverages
Nichola Thompson
Kevin Kosar: Interests: beer, wine & spirits



Inventing the American Restaurant

**Speaker: Mark McWilliams,
Annapolis, Maryland**

Sunday, February 13, 2011

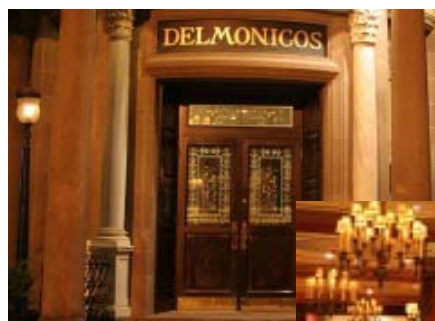
2:30 to 4:30 p.m.

Bethesda-Chevy Chase Services Center,
4805 Edgemoor Lane, Bethesda, Maryland

An Associate Professor of English at the United States Naval Academy, Mark McWilliams will speak on "Inventing the American Restaurant." Dr. McWilliams argues that Gilded Age restaurants like Delmonico's helped shift American tastes from republican simplicity to cosmopolitan sophistication. As modern restaurants increasingly replaced the eating houses and taverns common through the middle of the nineteenth century, journalists, book authors, and novelists like William Dean Howells and Henry James struggled to understand the meaning of

this radical change
in the public sphere.

The co-author of *The InterContinental Kitchen* (Feeding Frenzy, 2007), McWilliams studies food and American culture and is completing a study of classic American dishes. His work has also appeared in venues including *Food, Culture, & Society*, *Early American Literature*, and the proceedings of the "Oxford Symposium of Food and Cookery." McWilliams received his Ph.D. from the University of Virginia, where he discovered he could use his love of cooking to explore novelists' food metaphors. He lives with his wife and two children in Severna Park, Maryland.



**Delmonico's in
New York City.**



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 January 9 Meeting?

The meeting was called to order by Katherine Livingston, CHoW President, at 2:45 p.m. There were 42 members and guests in attendance.

Announcements: President Livingston announced the following:

- Each member is urged to invite a friend(s) to become CHoW members for our membership renewal statistic shows a general decline.
- The membership was reminded of the upcoming election of officers held annually in May. There are three positions to be filled--President, Vice-President and Recording Secretary. President Livingston is currently appointing the Nominating Committee which will be chaired by **Dianne Hennessy King** (Newsletter Editor). Members who are willing to serve on this Committee should contact President Livingston
- A membership questionnaire is being considered to gain ideas/suggestions about CHoW's future programming, financial and volunteer activities.

Kari Barrett announced a series of programs titled "History is Served: 18th-Century recipes for the 21st-Century Kitchen" being developed and produced by Colonial Williamsburg (see page 4). Coincidentally, the current recipe which appears on the Home Page is for "Chicken the French Way" which is from *The Art of Cookery Made Plain and Easy* by Hannah Glasse. Glasse was noted in today's presentation by Sandra Sherman.

Shirley Cherkasky shared information about the Greater Midwest Foodway Alliance program being planned for April 29 thru May 1, 2011, in the Chicago, IL area. Anyone interested in attending the program should contact Shirley

Zina Pisarko informed the group of the upcoming Chevy Chase Public Library Book Sale. Since the sale does not include cookery pamphlets, the Library is willing to give the pamphlets to Zina for free distribution at CHoW meetings.

Claudia Kousoulas (Director, Publicity) announced that CHoW now is accessible via Facebook at Culinary Historians of Washington. It will be a publicity tool, with postings before and after meetings, as well as pictures, links and other interesting information shared by members. In making the page more accessible, Claudia and **Katy Hayes** will explore ways to install a Facebook button on our website.

Field Trips: **Shirley Cherkasky** reminded attendees about the March 5, 2011, trip to the U.S. Botanic Garden with a guided tour of food plants provided by Mary Chor. The tour will begin at 10:30 a.m. Shirley will be providing further information in the near future. **Katy Hayes** is in the process of scheduling a fall (either late September or early October) tour of Distillery Lane. Further details will be shared when they become available.

Treasurer's Report: Treasurer Reynolds reported that due to a number of cost-cutting efforts and continued membership renewals, the fiscal year (September 1, 2010 through August 31, 2011) should end with a very slim positive balance, if

member renewals and new memberships from now through May equal those that we recorded in the spring of 2010. It was anticipated that Montgomery County would be increasing the cost of meeting room rentals, which hasn't occurred, and the \$10.00 surcharge added to the cost of receiving paper copies of *CHoWLine* is at least covering the costs of producing and sending paper



CHoW President Katherine Livingston, speaker Sandra Sherman, and David Bender, Recording Secretary.

copies. Both of these have added to CHoW's positive financial position.

Program: President Livingston turned the meeting over to Vice-President CiCi Williamson. In introducing Sandra Sherman, J.D., CiCi noted that Dr. Sherman is a food historian, Adjunct Professor of Literature and the Assistant Director, Intellectual Property Law Institute, Fordham University School of Law. She has written 4 books and numerous articles on food and has spoken to groups throughout Great Britain and the United States.

The basis for Dr. Sherman's talk was her 2010 book *Invention of the Modern Cookbook*. She began her talk by informing the audience that the conventions of the modern cookbook as we know it developed in England over a long period of time. Through her early investigation, she discovered that the pre-history of the American cookbook is totally British and that to understand how the American cookbook developed one must think of the process as being Anglo-American.

Even though the first English cookery book was published in 1500 (*Boke of Cokery*), Dr. Sherman's remarks were focused more on the late 1700s and early 1800s. She began her talk by explaining that the first cooking instructions were collections of personal recipes handed down from one generation to the next. Women collected "receipts" from family members, friends, and neighbors, preparing the collections for their own use. These early collections had no resemblance to our modern cookbooks, for these have to anticipate each reader's particular

Continued on page 3, column 2

MINUTES OF THE CHoW BOARD MEETING JANUARY 9, 2011

Present: **Katherine Livingston**, President; **CiCi Williamson**, Vice-President; **Bruce Reynolds**, Treasurer; **Quentin Looney**, Membership Secretary; **Claudia Kousoulas**, Director (Publicity); **Katy Hayes**, Director (Room Coordinator); and **David Bender**, Recording Secretary.
Absent: **Dianne Hennessy King**, Newsletter Editor; **Laura Gilliam**, Immediate Past President

President Livingston called the meeting to order at 12:35 p.m. Minutes of the May 2, 2010, were approved as published without comment.

General announcements: President Livingston noted two requests which had been previously received and reported to the membership: 1) from a journalism student researching the topic of cupcakes and 2) a person seeking information on Cambodian cuisine. She announced that the Nominating Committee, charged with preparing the slate for the 2011 Spring Election, was being formed. Dianne has agreed to chair. A number of names were suggested for inclusion which Katherine will present to the Committee. Katy volunteered to serve on the Committee. There are three positions to be filled – President and Vice-President (both have reached their term limit) and Recording Secretary (the current secretary has decided not to continue serving on the Board because of other obligations).

Treasurer's Report: Bruce circulated copies of a 3 page Treasurer's Briefing (copy attached to file minutes) then lead the Board through a discussion of the document. While meeting program expenses are exceeding budget, other costs (such as meeting room rental and *CHoWLine* production and mailing) are below projection. Membership renewals are not consistent with last year. However, it is difficult to determine what CHoW's actual membership figure is. The Excel membership list indicates that there are 123 members but to date only 79 members are shown as paid for 2010/2011.

A lengthy discussion ensued over membership records resulting in the approval of the following motion: Moved that it be formally communicated to members who have not renewed their membership for 2011, that they have become inactive members and will not continue to receive membership mailings/notices/etc. Unanimously approved.

It was also agreed that Members who join in the spring of the year will be carried through the following year.

Membership Report/CHoWLine: In addition to the above membership discussion, Quentin provided the Board with a document titled "Informal Report on Membership to the CHoW Board of Directors Mid Year Meeting, January 9, 2011 (copy included in file minutes). The report states that there are 78 memberships of which a dozen or so are dual memberships resulting in about 90 paid-up members. Quentin explained an analysis of the newsletter printing and distribution costs which illustrates that these costs have been significantly reduced.

Facebook: The CHoW Facebook page has been set up, with Katy and Claudia as administrators who can post. The site is open to everyone for comments. In the future, administrators can be added or subtracted as needed. It will be a publicity tool, with posts before and after meetings, as well as pictures, links, and other interesting info shared by members. Claudia has generated some friends through her own list, but encouraged members at the meeting to become a fan of the page and share it with their friends. She will also suggest it to members via email and to former speakers. We will also post speakers web pages. Claudia will send info to Katy about adding a Facebook button to our webpage and Katy will work with our webmaster to install it.

Meeting was adjourned at 1:45 p.m.

Respectfully submitted,
David Bender, Recording Secretary

Speaker, continued from page 2

problem encountered in using a recipe. Early cookery instructions assumed that the readers had basic cooking skills or access to individuals who could help them handle any unfamiliar tasks. As the number of kitchen servants diminished, with the lady of the house often herself called upon to interpret how to prepare a dish, the text had to provide more details, including lists of ingredients and tested step-by-step procedures. In order to be successful, cookbooks had to fulfill 5 purposes: have value, meet a need, teach something, keep the reader involved, and be modern and up-to-date. Cookbooks were the first self-help books to be written and widely used.

Dr. Sherman spoke of the first celebrity chefs such as Robert May, author of *The Accomplisht Cook* (1660). May claimed that if one followed his instructions precisely one would be able to cook just as he did. Sherman then highlighted niche and speciality cookbooks. By way of illustration, she commented on vegetarian, confectionary, and food-for-the-poor cookbooks. In ending, Dr. Sherman stressed three functions that cookbooks must fulfill – open up the world to the user, be seen as part of a geopolitical system, and battle the notion of culinary isolationism. To be successful today a cookbook must establish a conversation with you; always be there for your understanding and anticipate your problems in following a recipe.

With the growing interest in culinary history many early cookbooks are being reproduced in facsimile editions. A computer search on WorldCat or Amazon will provide up-to-date information on what is available.

Meeting was adjourned by President Livingston at 4:25 p.m.

Respectfully submitted,
David Bender, Recording Secretary

NOTE: The January Special Edition of *CHoWLine*, sent to members in early January, included David Bender's notes of the December meeting and Dr. Thompson's presentation.

Upcoming Events

Year of the Rabbit, Chinese New Year 4709

Chinese New Year Parade and Festival



February 6, Chinatown on H Street N.W., between 6th and 8th Streets, 2-5 p.m. Lunar Festival at Chinatown Community Cultural Center 616 H Street NW, noon-5 p.m. with music, dance, film, art and more.



Chinese New Year or Spring Festival begins Thursday, February 3 and ends with the Lantern Festival (Yuanxiao) Thursday, February 17, the night of the full moon. The year of the Rabbit or Hare is the fourth year in the zodiac calendar of 12 years. Albert Einstein is often mentioned as having been born under

the Rabbit sign, supposedly sharing the calm, wise, and peaceful traits of those born in the years 1915, 1927, 1939, 1951, 1963, 1975, 1987, 1999, and 2011.

The New Year celebration is filled with foods that are symbolic for many different reasons. Sometime the food is offered because the word for it is similar in sound to an item or idea connected to good fortune: gold (tangerines), wealth (oranges), or everlasting (garlic chives). Other foods, such as a dish full of five meats or vegetables, symbolize the five blessings of the New Year: longevity, riches, peace, wisdom, and virtue. Still other foods are presented in a fashion (whole fish and whole chicken, long noodles) to reflect the hope for good fortune not to be broken up or cut into pieces. See Rebekah Jewell's "Year of the Tiger" article in last year's February *ChoWLine* for her childhood reminiscences.

Web Sites, Blogs, Radio, and Television

"History is Served"

<http://recipes.history.org> is a new Blog that just started in December by the Foodways Department at Colonial Williamsburg. It features 18th-century recipes for the 21st-century kitchen. Thanks to Juleigh Muirhead Clark, Public Services Librarian at the John D. Rockefeller, Jr. Library, Colonial Williamsburg Foundation, for letting us know about this new resource.

"Bringing Them Home: 150 Years of Restoring the Washington Collection"

February 13 - January 8, Mount Vernon Estate & Gardens
3200 Mount Vernon Highway, Mount Vernon VA 22309
November - February Daily 9:00 a.m. - 4:00 p.m., March, September, & October 9:00 a.m. - 5:00 p.m., April - August 8:00 a.m. - 5:00 p.m.

Phone: (703) 780-2000
www.mountvernon.org
Fee: Included in regular admission

Historic Mount Vernon's F.M. Kirby Gallery in the Donald W. Reynolds Museum hosts a special new exhibition, "Bringing Them Home: 150 Years of Restoring the Washington Collection." Organized in honor of the sesquicentennial of the opening of Mount Vernon to the public in 1860, "Bringing Them Home" celebrates the



Mount Vernon Ladies' Association's remarkable 150-year pursuit of original Washington artifacts. These recently returned items--which include examples of fine and decorative arts, books, and manuscripts--enrich our understanding of George and Martha Washington's daily lives at Mount Vernon. Most of the nearly 150 items are being publicly exhibited for the first time, and many have not been at Mount Vernon since the Washingtons lived here.

Deborah Peterson's Pantry is again sponsoring a weekend symposium on potable beverages of the colonial period. All the information is available at:
<http://www.deborahspantry.com/>

Colonial Williamsburg
HISTORIC FOODWAYS PRESENTS

HOME RECIPE INDEX ABOUT HISTORIC FOODWAYS FAQ EXPLORE MULTIMEDIA OUR COOKBOOKS

History is Served

18th-century recipes for the 21st-century kitchen

CHICKEN THE FRENCH WAY

This is one of our favorite chicken recipes from "The Art of Cookery Made Plain and Easy," by Hannah Glasse. Similar to other fricassees, it was first browned and then finished in a broth. The chicken picks up the flavor from the grill, but still stays moist and flavorful from the lemon, wine, and broth.

SEE THE FULL RECIPE

Book Review

Punch, The Delights (And Dangers) of the Flowing Bowl

By Claudia Kousoulas

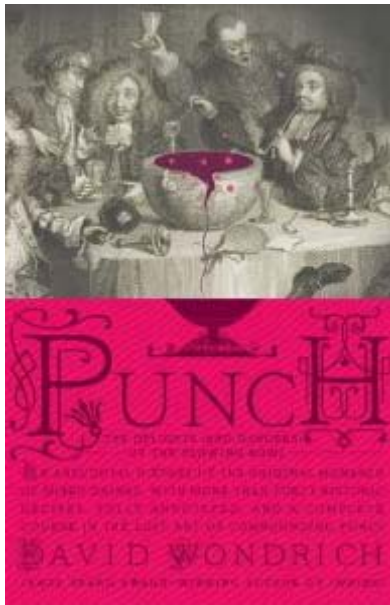
Punch is more than a recipe; it is a social occasion. To offer or call for a bowl of punch is a measure of hospitality and conviviality, and so much more atmospheric than a pitcher of beer.

But where did the tradition begin? After some lexicographical wanderings, Wondrich ships out with the British Navy. Sailors had long been fueled by daily rations of beer, but those kegs, which could easily sour, took up valuable cargo space. Beer was replaced by more compact and stable spirits and when it was discovered that citrus could cure the wasting disease scurvy, a delightful marriage of convenience was settled. As British colonial holdings spread to the Caribbean, the addition of sugar cane made for a happy family.

It was not long before punch drinking made its way to America. Wondrich recounts the “lengthy tab John Parker ran up between May 1670 and February 1671...” in a Talbot County, Maryland ordinary -- thirteen and one half bowls of punch, paid for in tobacco equal to eight hundred pounds sterling.

But despite the expense of punch -- a lemon could cost the equivalent today of eight dollars and fussy drinkers would want imported Jamaican rum or Indonesian arrack -- punch was still viewed as a drink for the lower sorts. Which was just fine in the American colonies, since, as Wondrich points out, “by definition no colonial was truly of the best sort.” So we find 25-year old George Washington losing his election to the Virginia House of Burgesses when he refused to supply free drinks at campaign rallies but winning the next year when he spent 36 pounds on spirits and punch.

Punch began to lose its role as a form of “secular communion” in the 19th century. Industrialization changed our



Punch, The Delights (And Dangers) of the Flowing Bowl by David Wondrich, Perigree Books 2010, \$23.95, 296 pages

sense of time, our ability to communicate, and the expectations of socially appropriate behavior. Other “subtle and incremental strains” that made punch less popular include central heating, improvements in distilling (no need to hide raw spirits under sugar and citrus), and a global economy that brought more drinking choices.

Eventually, the cocktail would come to rule and punch would be degraded into a lollipop-sweet drink garnished with twee bits of sticky fruit and fluorescent sherbets. That’s where the second part of Wondrich’s book comes in -- advice on how to make a proper punch. Unlike a single cocktail, a bowl of punch requires commitment and a theory. The theory in short is balance -- no one element or flavor should lead -- sweet, sour, and strong amalgamated into a whole. And don’t forget the role of pungent spice. Altogether, Wondrich writes, a punch should be “moreish,” that is you want to drink more.

The balance of sweet and sour, the measured potency, and developing the complement of wines, liquors, and syrups, sparkling additions and garnishes, the use of eggs, dairy, and gelatin are all part of the expert’s cabinet.

The rest of the book is devoted to ingredients and recipes. Wondrich presents the recipes in their original form with idiosyncratic spelling and mysterious measurements -- butts, gills, hogsheads -- intact, and then in a modern version adapted to current measures and ingredients. Meticulous procedures will lead you through muddling and straining to hot and cold punches.

And since punches were a marker of group membership -- with clubs and regiments developing specialties -- Wondrich continues by explaining the source of punches like Grub Street Punch, Spread Eagle Punch, Quoit Club Punch, Boston Club Punch. The stories provide an insight into the social life that went along with the drink, from a Philadelphia fishing club to Limmer’s Hotel, famous for its sporting crowd and its gin punch.

And just to prove there’s really nothing new, Wondrich supplies a recipe for Punch Jelly -- known to contemporary drinkers as Jell-O shots.

Claudia Kousoulas is an urban planner who also writes cookbook reviews.



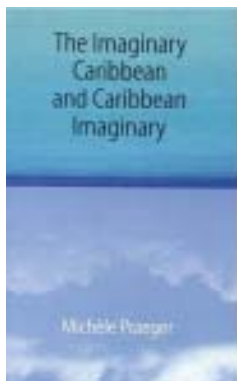
Reed & Barton sterling silver punch bowl 1900

The History of the French Caribbean Cuisine

By Anne Gaelle Laplanche



As Praeger states in her book *The Imaginary Caribbean and Caribbean Imaginary*, “The Caribbean denotes a strange



mixture of people allegedly searching for their identity. Its inhabitants have everything to invent as they cannot return to a particular culture or tradition” (p. 2). Through the years, the search for identity Praeger talks about resulted in the invention of new languages, but most importantly, the creation of a new cuisine. The Caribbean islands have been fought over and owned by many European countries, mainly the British, French, and Spanish. They all left part of their cultures and customs which reflect in the way the locals eat and prepare

their food. Islands like Puerto Rico and Cuba inherited the Spanish-influenced food. Jamaica and Bahamas inherited the British influence. Guadeloupe, Martinique, and Haiti inherited the French influence. The cuisine of the last three countries is nowadays called Creole or French Caribbean cuisine. It is the result of the French influence and the influence of other cultures which migrated to the French colonies. In order to better understand how the Creole or French Caribbean cuisine turned out to be what it is today, a good understanding of the history and immigration pattern of the Caribbean is necessary.

Initially the islands were occupied by three different Amerindian populations: the Arawaks, the Tainos, and the Caribes. Their daily diet consisted of vegetables and fruits such as papayas, yams, and guavas. They also seasoned their food with fiery chilies, such as the powerful scotch bonnet. When the Spanish first came to the Caribbean, pineapple was one of the fruits present. Ferdinand Colon, son of Christopher Columbus, reproduced passages from his father’s journal about his second voyage in 1493. While visiting the island of Guadeloupe, Christopher Columbus was astonished by the foreign plants and fruits, including the pineapple. In a passage translated by Mark Kurlansky, Columbus explains: “They (the sailors) found a certain kind of fruit that seemed as green as green pinecones, like ours, only larger, and inside full of substantial pulp as in a melon, and as much sweeter and delightful aroma and flavor, which grows in plants that are similar to the lily or aloe (qtd. Kurlansky, p. 328).

Settling in the Caribbean, the European conquistadors introduced a variety of new foods to the region such as wine, olive oil, vinegar, and spices. Most of the Caribbean’s current crops such as oranges, limes, ginger, plantains, figs, date palms, sugar cane, grapes, tamarinds, and coconuts, were also introduced by them. The introduction of sugar cane in the colonies supported the opening of distilleries and production of rum. The style of production varies from island to island. In Guadeloupe and Martinique, for example, rum is made from fresh sugarcane juice, not molasses. A few brands, like Haiti’s Rum Barbancourt, use

molasses as part of the traditional style of cognac and Scottish whisky. Up to now, rum remains the preferred drink in the Caribbean.

The arrival of the first African slaves in the seventeenth century had a big impact on the Caribbean culinary history. Food such as gunge peas, okra and yams were introduced and the cuisine consisted mainly of ingredients such as starchy root vegetables, beans, salted fish and salted pork. Nowadays, the French Caribbean diet is still reflective of the original dishes African slaves used to eat. The Guadeloupian dish called Bébélé has a strong African influence. It is traditionally made with tripe, pigtail, dombré (dumpling), and poyo (small ripe green banana).

After slavery was abolished in the Caribbean colonies, the Europeans recruited laborers from India and China. The Indians introduced curried meat and curry powder, and the Chinese introduced rice. In the French Caribbean countries, Haiti is one of the only countries that did not inherit the Indian influence. In Guadeloupe and Martinique, dishes such as Colombo were originally brought by the Indian community in the nineteenth century. Colombo is a stew spiced with Colombo spice made of curry, ground mustard grains, cumin, masala, and turmeric. Any kind of meat, poultry or seafood can be added.

The French culture and traditions are strong in Martinique, Guadeloupe and Haiti. Most dishes are sauce-based and they use butter instead of coconut oil in most recipes. Traditionally, the preparation of the French Caribbean cuisine takes time and whoever was the cook would reserve a good five to ten hours to cook one meal. Of course, for a big celebration, the preparation would start the day before. The culinary tradition asks that, to get a better flavor, the meat, seafood, or poultry be marinated with seasoning for a minimum of two hours.

Each individual French Caribbean island has its own specialty. Martinique is considered by some to have a cuisine more representative of the French cuisine. They offer a variety of seafood dishes, such as lambi, which is conch, or blaff, a boiled fresh fish with oysters and fresh-water crayfish. A common accompaniment for such dishes would be breadfruit, called *arbre à pain* in the French speaking Caribbean countries. The most popular way to cook

Editor’s Note: Anne Gaelle Laplanche, Haitian born, offered this informative article to CHoWLine even before we knew that our December presentation would be changed from Mexican Holiday Traditions to Caribbean Cuisine. Anne Gaelle has just graduated in Hotel and Restaurant Management at the University of Maryland Eastern Shore, Shady Grove campus. She is a member of the International Food, Wine, and Travel Association, is a new member of CHoW, and is completing an internship with author and culinary historian Amy Riolo.

breadfruit is to throw it on a fire and roast it whole. After roasting it, it can be cut open for the inside flesh to be taken out and served.

Guadeloupe is known to specialize in fresh seafood and one-pot meals that would usually start with rice and beans as the base. Chicken, fish, goat and local spices would be added to the pot to slowly simmer and infuse all the flavors together.

Haiti, unlike Martinique and Guadeloupe, is now independent of France. It is one of the French-speaking islands that reflects a stronger African influence. Most of the dishes are sauce-based and tend to be moderately spicy, not mild and not too hot. To give them greater flavor, the ingredients are often fried in pig fat. Rice and beans are eaten in several different ways throughout the country, regardless of location, making it a sort of national dish.

Soup Joumou, introduced by African slaves is a traditional soup very popular and native to Haiti; however other variations of it can be found throughout Latin America and the Caribbean. The cubed pumpkin is simmered in a saucepan along with pieces of beef and vegetables such as potato, parsley, carrots, and onions. The pumpkin is then pureed and put back on the pot. Salt and seasoning along with garlic, other herbs and spices are added. Thin pasta such as vermicelli or macaroni is also sometimes put in. The condiments included give the soup its characteristic taste of being mildly spicy. Soup Joumou is traditionally consumed on January first of every year as a historical tribute to Haiti's independence in 1804.

Caribbean cooking really is a world of its own. The melting pot of people in the islands has produced a cuisine which is unique. Although there are a few dishes which are common throughout the islands in general, each island has its specialty and way of cooking. In Martinique, Guadeloupe and Haiti there is a strong French influence, all of them having been ruled by the French at some time during their history. Today, the essence of Creole or French Caribbean cuisine is found in the use of fresh foods which are enhanced by local spices and herbs. As Maryse Condé stated: "French West Indian cuisine is a mosaic. It is an invitation to travel, meandering along a mosaic of people located at the crossroads of three traditions."

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Upcoming CHoW Meetings

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."

April 10, 2011. **Community Supper**, Alexandria, VA. Theme to be decided by membership vote.

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

CHoW is now on Facebook

Search for Culinary Historians of Washington and you'll find reports about upcoming and past meetings on our wall, as well as pictures, interesting links, and info shared by members. Make friends with like-minded foodies. Become a fan of the page and be sure to share it with your Facebook friends.

Distillery Lane Ciderworks' Seminars

The first Saturday of February to July, cider aficionados can participate in a 3-hour seminar on the soup-to-nuts of (legally) preparing hard cider at home. Limited to 12 participants at a time, classes will be held on site at the Cidery in Jefferson, MD, and will be taught by chief cidemaker Tim Rose and orchardist Rob Miller.

The registration cost of \$100 includes cider sufficient to make one case of cider, a fermentation container, an airlock and yeast -- everything you need to make delicious cider!

Participants will also be able to taste an array of hard ciders. Pre-registration and a \$25 non-refundable deposit are required. For more information, go to: <http://distillerylaneciderworks.com/2010/11/cider-making-class/> Scroll down to "Please pre-register here to get started!"

CHoW 2010-2011 Board of Directors

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Katherine Livingston

Vice President

CiCi Williamson

Recording Secretary

David Bender

Membership Secretary

Quentin Looney

Treasurer

Bruce Reynolds

Director

Claudia Kousoulas

Director

Katy Hayes

Editorial Positions

CHoW Line Editor

Dianne Hennessy King

CHoW Line Designer

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.

