

# CH W *Line*

Culinary Historians of Washington, D.C.

May 2009

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## *Renew Your Membership in CHoW over the Summer!*

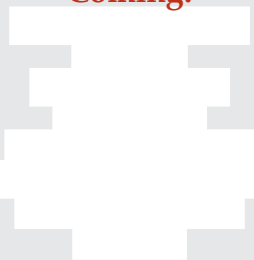
The membership year runs from September 1 to August 31. Annual dues are \$20 for an individual, household, or organization and \$10 for a student. Individual and household members are eligible to vote, hold office, and serve on committees.

Benefits include the newsletter *CHoWLine*, all meeting notices and a membership list.

CHoW/DC publishes *CHoWLine* eight times each year. More information can be found at [www.chowdc.org](http://www.chowdc.org).

An annual subscription to the newsletter is \$10. No other membership benefits apply.

## **Keep Those Refreshments Coming!**



## **“How Argonauts Ate: Details from Gold Rush Diaries”**

**By Ann Chandonnet**

**Sunday, May 3, 2009 (Note: 1<sup>st</sup> Sunday)  
2:30 p.m. to 4:30 p.m.**

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



Ann Chandonnet is a non-fiction writer, teacher, food historian, poet, book reviewer and journalist. She was born and raised in Lowell, Massachusetts. She earned her Master's degree in English literature from the University of Wisconsin (Madison), 1965, with Post-graduate work at Boston University and the University of Alaska. The author has lived in Alaska for 34 years and is now retired to North Carolina.

Her presentation will deal with the food Forty-Niners consumed at boardinghouses, gold camps, restaurants and on the trail. Sources include diaries, letters and autobiographies. Some of the speech is based on her book, *Gold Rush Grub* (University of Alaska Press, 2005), but other portions are original research undertaken for this presentation. Cooks had to  
**(Directions to meeting and Ann Chandonnet bio continued on back page)**

## **Calendar of CHoW Meetings**

- September 14** John Martin Taylor, “Food and History in the Carolina Lowcountry”  
**October 12** Bee Wilson, “Swindled: The Dark History of Food Fraud from Poisoned Candy to Counterfeit Coffee”  
**November 16** Andrew Smith, “Hamburger: A Global History” (Note: third Sunday)  
**December 14** “Festive Food” Panel composed of CHoW members who will speak about celebratory and symbolic foods from around the world.  
**January 11** Michael Twitty, “Afro-American Foodways of the Historic Chesapeake Region”  
**February 8** CiCi Williamson, “The ZIP Codes of Our Food: A Quick History of Global Cuisines”  
**March 8** Pat Reber, “Chocolate Presentation”  
**April 5** Cooperative Supper (Note: first Sunday and time change 4:00 to 6:00 p.m.)  
**May 3** **Ann Chandonnet**, “How Argonauts Ate: Details from Gold Rush Diaries” (Note: first Sunday)

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](http://www.chowdc.org)