

CH W *Line*

Culinary Historians of Washington, D.C.

September 2010

Volume XV, Number 1

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 *CHoWLine*.

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

In addition to receiving *CHoWLine*, 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 *CHoWLine* eight times each year. More information can be found at www.chowdc.org.

SEE PAGE 7 to join or renew your membership.

Beyond Beer – Making and Tasting 18th-Century English Sack, Brandy, Turnip Wine and Shrub



Speaker: Dr. Clarissa F. Dillon of Haverford, Pennsylvania

**Sunday, September 12, 2010
2:30 to 4:30 p.m.**

In colonial times, water was considered questionable as a safe beverage to drink. Many people drank beer, but other drinks were enjoyed. This program will explain a number of spirits that were “beyond beer.” A tasting will occur after the talk.

Our speaker, Dr. Clarissa F. Dillon, holds a doctorate in History from Bryn Mawr College. She has been doing hands-on activities since 1973 and is a retired teacher with 31 years of experience. Clarissa is a founding member of PAST MASTERS in Early American Domestic Arts. Many

of her articles have appeared in that organization’s newsletter; she also writes “Clarissa’s Corner” in which she explores areas of interest.

Clarissa’s goal is to promote the study and understanding of the 18th century domestic sphere in Southeastern Pennsylvania. An historian, professional teacher and researcher, Clarissa brings her unique insights to life in her presentations, and deep research and practical experience into her publications pertaining to cooking, medicine, daily life, economics, culture, morals, gardening and the women of the 18th century.

She encourages the use of primary sources when investigating 18th-century English domestic practices in eastern Pennsylvania. Dr. Dillon has written a booklet, “Lift the Spirit,” that contains a lot of receipts for period-style drinks that people can make at home. The booklets will be available for \$5.00 each.

See CHoW’s exciting program lineup for 2010-2011 on page 2.



17th-Century wine Bottles, Jamestown, Virginia

What Happened at the May 2 Meeting?

Minutes of the CHoW Board Meeting

May 2, 2010

Present: **Katherine Livingston**, President
CiCi Williamson, Vice-President
Bruce Reynolds, Treasurer
Felice Caspar, Membership Secretary
David Bender, Recording Secretary
Katy Hayes, Director (Room Coordinator)
Laura Gilliam, Immediate Past President
Dianne Hennessy King, Newsletter Editor

Absent: **Claudia Kousoulas**, Director (Publicity)

President Livingston called the meeting to order at 12:35 PM. Following opening remarks she explained that the one newly nominated candidate, **Quentin Looney** for Membership Secretary, for the 2010-11 election (term doesn't actually begin until 12:01 a.m. following the adjournment of the May Meeting) had been asked to attend the meeting so that he would be acquainted with the various activities and programs which will be advanced throughout the upcoming year. All current office holders are eligible to stand for re-election except for **Felice Caspar**, Membership Secretary. President Livingston asked that all Board members, including Felice Caspar, who have responsibilities for membership procedures to discuss these matters at another time since there is a great deal to be decided upon at this meeting.

Minutes: The January 10, 2010, minutes were approved as published without comment.

Treasurer's Report: The Treasurer distributed a Financial Report for the Fiscal Year Through April 30, 2010. To better inform the Board on the fiscal conditions of CHoW, Treasurer Reynolds handed out a copy of Financial Comparison of 2010 to 2009. The balance as of May 2, 2010, is (\$64.73) with an anticipated year end deficit nearing \$600.00. The Treasurer circulated a copy of the 2010-2011 Draft Budget Report. Copies of the three reports are attached to the file copy of the Secretary's Report for May 2, 2010 Board Meeting.

2010/11 Programs: It was agreed to continue to hold the September through April Meetings on the 2nd Sunday of the month and to hold the May Meeting on the 1st Sunday (due to Mother's Day). [Dates are as follows: September 12; October 10; November 14; December 12; January 9; February 13; March 13; and April 10 with the Annual meeting to be held on May 1.

Three Board Meetings were announced: September 12; January 9; and May 1. The Cooperative Supper is scheduled
(continued on page 3)

Exciting CHoW Program Speakers for 2010-2011

Chow Vice President **CiCi Williamson** announces the confirmation of the following speakers for CHoW meetings from September through next May. Save the dates and plan to attend!

Except for the April Cooperative Supper, all meetings will be held from 2:30 to 4:30 at the Bethesda-Chevy Chase Services Center, 4805 Edgemoor Lane, Bethesda, Maryland.

September 12. Dr. Clarissa Dillon, Culinary Historian, Haverford, PA. "Beyond Beer: Making and tasting 18th Century English Sac, Brandy, Turnip Wine, and Shrub."

October 10. Andy Coe, Author, Brooklyn, NY. "CHOP SUEY: a Cultural History of Chinese Food in the United States."

November 14. Dr. Katherine Leonard Turner, Professor, Wilmington, DE. "The Bakery, the Saloon, and the Quick Lunch: Ready to Eat Food in Working-Class Neighborhoods, 1880-1930."

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."

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-dc@googlegroups.com

If you hear of events you think will be of interest to CHoW's membership, send them to chow-dc@googlegroups.com, or to any Board member. All Board members' e-mail addresses are listed on page 6.

Board Meeting Minutes (continued from page 2)

for April 10, 2011. The next item of business was the review of the various lists of suggested program speakers. Following much discussion twelve individuals were selected for further consideration as Program Speakers for the seven open 2010/2011 program slots. As Vice President, CiCi is responsible for finalizing the program schedule while keeping the Board of Directors aware of her progress. CiCi has already booked Dr. Clarissa Dillon, Haverford, PA, for the September 12 program. Her topic will be "Beyond Beer: Making and Tasting 18th Century English Sac, Brandy, Turnip Wine and Shrub." Several field trips were mentioned but no agreement was reached on when or what sites should be considered.

Announcements:

It was suggested with agreement that Katy explore the possibilities of ChoW use of the podium and other pieces of equipment stored in our Meeting Room Closet.

Discussion was held on the merit of having a "Logistical" support person assigned to work with the Vice President in the facilitation of the monthly programs, tours and technological needs. Further discussion will be held prior to making a decision on this matter.

Meeting was adjourned at 2:10 PM.

Respectfully submitted;
David Bender, Recording Secretary

General Meeting Minutes, May 2

President **Katherine Livingston** called the meeting to order at about 2:40 p.m. Approximately 40 people were present.

Quentin Looney was elected to the Board of Directors as Membership Secretary. Katherine gratefully thanked outgoing Membership Secretary **Felice Caspar** on behalf of CHoW members past and present for her several years of keeping track of us all as we changed addresses, e-mails and registration status. Other officers were reelected to second terms on the board.

Treasurer **Bruce Reynolds** distributed a Financial Report showing an anticipated year end deficient of \$600.00 due in part to the high cost of mailing printed copies of *CHoW Line*. A vote was taken and recorded that yearly dues will be \$25 beginning in September 2010, with a surcharge of \$10 for those members who request a mailed copy of the newsletter.

Program: Vice President **CiCi Williamson** presented a PowerPoint presentation and talk sent by the May speaker who was hospitalized and unable to attend (see below). The meeting adjourned at 4:30 p.m.

Keep Those Refreshments Coming!

Please contact **Anne Whitaker** at _____ if you have questions about bringing food or drink for any of our meetings.

May Program: "Taking Tea in Early America."

Barbara G. Carson of Williamsburg, Virginia, author of *Ambitious Appetites: Dining, Behavior, and Patterns of Consumption in Federal Washington*, was scheduled to be our speaker for the May meeting. Unfortunately, Barbara broke her ankle a few days before the CHoW meeting and was hospitalized. She sent a beautiful PowerPoint presentation and a lecture read by CHoW Vice President **CiCi Williamson**. The topic was "Taking Tea in Early America."

Barbara's talk covered tea drinking in America from about 1700 to 1825. Tea from the Far East was introduced to England at the time of the restoration of the monarchy. On Sept. 25, 1660, Samuel Pepys took his first swallow and recorded it, partly in code, in his diary. "I did send for a cup of tee (a China drink) of which I never had drunk before."

The use of tea spread quickly. Important developments of the 18th century can be viewed through the lens of tea. For example, hot tea with sweet jam and bread fueled the industrial revolution.

Drinking tea within the family circle or serving it to guests demonstrated genteel behavior and extended hospitality. In

a changing world where people were less likely to know their neighbors' fathers and grandfathers, the ability to acquire and correctly use key equipment signaled identity and status. It helped tell others who you were.

The talk focused on the social details of tea drinking and their significance. It covered who did and did not drink tea; who drank it with breakfast or another meal but did not give tea parties; and what was considered basic equipment for ordinary domestic or family consumption.

Included were the general behavior associated with hot beverages and how that behavior was learned (seeing, doing, practice and reading). Barbara's research answered these questions: Were all tea parties similar or were there several types, each serving a different purpose? How did the tea ceremony differ from family to family, place to place, and from time to time?

In the Virginia Colony, tea was associated with illness or with formal ceremonies of official greeting and not as refreshment offered to guests after dinner or in the evening. Nor was it a breakfast beverage. That gradually changed.

She summarized, "Like the economy and politics, social life changed to meet people's needs. Tea drinking was part of that complex process."
--CCW

Upcoming Events

September 10 and 11

"Come to Table," Historic Plants in the American Kitchen. Monticello, Charlottesville, VA.



Three former speakers for CHoW -- Sandy Oliver, Leni Sorenson and John Martin Taylor -- will be panelists for the The 7th Biennial Historic Plants Symposium. Fee \$120 www.monticello.org.

The next day, September 11, will be the free, fourth annual Heritage Farm Festival at Monticello. www.heritageharvestfestival.com

Web sites, Blogs and Videos

www.americanhistory.si.edu/juliachild/ A virtual tour of the Julia Child's Kitchen exhibit and sample stories from "The French Chef," plus views of tools, utensils, and gadgets that Julia used.

www.diningwithdiplomats.blogspot.com by **Amy Riolo**, gives an insider's view to the food and cultures represented by Washington's embassies. Sheilah Kaufman's new book is reviewed in the July 31 entry.

www.thekojonnamdishow.org/topic/food is produced online and on radio in Washington, D.C. The program that is aired on NPR's WAMU 88.5 FM won the 2010 James Beard Broadcast Media Award. On Wednesdays, in a section of the show between noon and 2 p.m., host Kojo Nnamdi interviews guests on topics related to food. Some recent examples of subjects have been "Iftar and Food Traditions Across the Islamic World" (August 4), "How Washington Became a Food City" (July 24), and "Tracing D.C.'s Culinary History" (June 23). Programs are also available as podcasts. All of Nnamdi's other programs, which air noon-2 p.m., Monday through Friday, are also available online.

United States National Arboretum

Entrances: 3501 New York Avenue, NE, and 24th & R Streets, NE, off Bladensburg Road. www.usna.usda.gov

September 11, 1:00 pm - 4:00 p.m.

"Under the Arbor: Making Herbal Beverages"



National Herb Garden

Learn how easy it is to create herbal teas, punches, and liqueurs. Members of the Tidewater Unit of the Herb Society of America will demonstrate how to make beverages with simple syrups and infusions and will share tastes of their creations. Free.

September 19, 1:00 - 4:00 p.m.

"Under the Arbor: Using and Preserving Lemon Herbs"

National Herb Garden

Lemon herbs are some of the most fragrant and useful herbs. Members of the South Jersey Unit of the Herb Society of America will share new ways to use and preserve your lemon-scented herbs. Free. (At right, lemon balm)



OF NOTE: CHoW's December 2010 speaker, **Patricia Jinich**, a cooking teacher, food writer and chef of the Mexican Cultural Institute in Washington D.C., appeared on NBC's "Today Show" in New York on July 12. She prepared Chicken Tinga and shared two of many ways that one can refashion it into other Mexican dishes. In May, Pati was interviewed by CNN about the Mexican food served at the White House State Dinner for Mexican President Felipe Calderón and his wife Margarita Zavala. She also spoke on the increasing appetite for Mexican food in the United States. <http://patismexicantable.com>



Culinary Humor

By Tom Weiland

It's hard to figure out how much time has to pass before you call something "historical". It's sort of like the dividing line between old junk and valuable antiques. Technically, the moment you started reading this paragraph is now the past, but I doubt most people would classify last Friday's jokes as historical humor. That said, this month I will address shorter-term, lesser-known history with a mind toward producing valuable antiques.

Twenty years ago, my boss at the time, Vince Massimini, former Marine attack pilot turned PhD mathematician, was very impressed by Dr. Thomas Saaty, inventor of the Analytic Hierarchy Process (<http://en.wikipedia.org/wiki/Saaty>). Saaty is lesser known as an avid collector and publisher of jokes. In that same spirit, Vince started sending his "Word of the Day" – daily puns, malapropisms, and neologisms – to the "Language Scholars List," an extended, international e-mail distribution of researchers, analysts, and math geeks with a consistently quirky sense of humor. Examples of "Our word today" with food references:

- Dreadlocks: Which is a fear of smoked salmon.
- Feedback: Which is what you often get from a newborn after the bottle.
- Briefly: Which is an insect that likes cheese.
- Doughnut: Which is a person obsessed with money.
- Scallops: When someone sells tickets at a very high price.
- Celery: Which is the art and science of retailing.
- Light Year: Which is what we resolve for every December 31st.
- Baloney: Which is where some hemlines fall.
- Aspect: Which is what you get when you bend over in a chicken house.
- Bequest: Which is a search for honey.
- Information: Which is how geese fly.
- Diatonic: Which is low calorie Schweppes.
- Lambaste: Which is how you keep mutton moist when cooking.
- Cereal: Which is the style Salvador Dali painted in.

Plus a couple without food references, but too good to pass up:

- Gotterdammerung: Which is the cross piece on a gotterdammerladder.
- Nostalgic: Which is finding the past perfect and the present tense.

Don't forget to send your own historical culinary humor to

Cheers! TW

News of Our Members

Patricia Bixler Reber wrote an article on Steam Kitchens for the latest issue ("Equipping the American Kitchen") of the *Culinary Historians of Ann Arbor's Repast*, vol. xxv1, number 3, summer 2010, pp. 6-8. Steam Kitchens were just one of the many types of ranges being invented in the early 19th century to replace cooking on the hearth, and wood or coal cook stoves would eventually become dominant in America. Various types of Steam Kitchens were invented, differing from wood stoves by having a smaller fire heat water into steam which was then piped into receptacles to heat the pots. This fuel saving method was particularly effective in heating the large cauldrons in institutions, prisons, soup kitchens and the kitchens of wealthy estates.

Sheilah Kaufman's new book, *The Turkish Cookbook: Regional Recipes and Stories* by Nur Ilkin and Sheilah Kaufman, is reviewed in Amy Riolo's blog, www.diningwithdiplomats.blogspot.com (see page 4).

Ann Chandonnet's second book was published in June. *The Pioneer Village Cookbook* (\$12.95, Native Ground Publishing, Asheville, N.C.) recently received a 5-star review from Midwest Book Review. It's illustrated with period woodcuts and some modern black and white photos (several taken by her husband, Fernand).

CiCi Williamson received the highest USDA award from Secretary of Agriculture Tom Vilsack (one of 31 awards given at the 62nd Secretary's Annual Honor Awards August 3) for development, planning and execution of the 2010 Food Safety Education Conference, "Advancements in Food Safety Education: Trends, Tools, and Technologies," held in Atlanta in March. Over 700 professionals attended. The USDA employs over 105,000. CiCi is a food safety expert at USDA's Food Safety and Inspection Service hotline.

Along the Byways

Musings of Members' Culinary Jaunts Sought

Do you have an interesting place you've visited in the Mid-Atlantic region that you would like share with other people who might enjoy discovering a destination related to culinary history?

Send *CHoWLine* a paragraph or two or three describing the spot. It could be a farm, a sugar mill, a food manufacturing plant, a farmers' market, a fishing village, a duck decoy carving shop, an annual raspberry fair or...?

Tell us some of the history related to the place. We're not asking you to be tour guides, but just to let CHoW members know of some of the curious and fun jaunts to local places for those times when one has a few spare hours to roam.

CHoW 2010-2011 Board of Directors

President

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

Laura Gilliam

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.



CULINARY HISTORIANS



OF WASHINGTON, D.C.

CHoW/DC Membership Form

Renewal. No changes to contact information or culinary interests listed on 2010 roster.
Please print name and city of residence only.

Name(s) _____ City _____

Renewal with new or changed information; print below.

New membership. Please provide all information requested
(for use on the printed roster mailed to members only).

Contact Information and Interests

This data will be included on the Membership Roster. Please print.

Name(s) _____

Street Address _____

City, State Zip _____

Work phone _____ Home phone _____

Cell phone _____ Fax _____

E-mail _____

Culinary Web site _____

Culinary Interests _____

Membership Dues (Membership year is **September 1, 2010** to **August 31, 2011**)

Membership including e-mailed color PDF file of *CHoW Line* newsletters.

(\$25) _____ Individual, Household or Organization

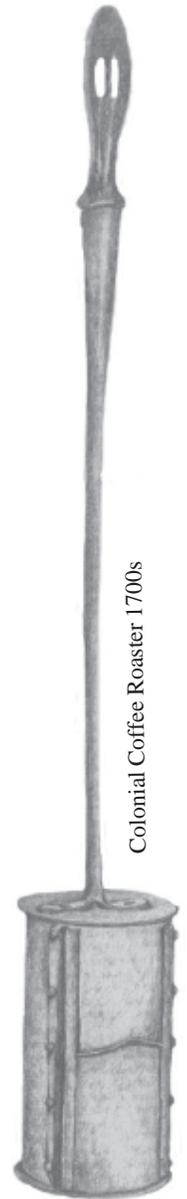
OR

Membership including printed black/white copies of *CHoW Line* via
U.S. postal service AND via email as a full color PDF file.

(\$35) _____ Individual, Household or Organization

Today's date _____

Bring this form to a meeting with cash or a check made payable to **CHoW/DC**
or mail (checks only) to CHoW's Treasurer:



Colonial Coffee Roaster 1700s