TWO DECADES OF CULINARY EXPLORATION

by Jan Longone

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Twenty years ago, on March 15, 1983, a small group of friends assembled in the living room at 1207 West Madison Street, the home where my husband Dan and I still live on the west side of Ann Arbor. For several years off and on, we and our friends had been talking about starting a Culinary Historians group. Clearly the time to actually do it had arrived.

Those invited to the meeting were Cathy Arcure, Tom and Mary Blaske, Janis Bobrin, Mitch Chyette, Beth and Doug Campbell, Charlene Depner, Nili Tannenbaum, Kathleen Vakalo, Ann Larimore, Andrea Leibson, and Dorothy Whallon Fish. Some of these friends we had met in the course of running a home-based antiquarian bookstore, The Wine and Food Library. I had started that business in 1973 with Dan, a Chemistry Professor at the University of Michigan (UM) and an expert on wine and drink. This assembled handful was the first gathering, the organizational meeting of the Culinary Historians of Ann Arbor (CHAA).

As we celebrate the 20th anniversary of CHAA, we thought a look backwards was very much in order. A small number of the people who will read this retrospective have been with the group since its inception; others are more recent members, or are friends and acquaintances of the organization from a greater distance. But I think all will agree that we have had a rather splendid and most diverse two decades spent in exploration of culinary history.

We intend to “name names” and to reminisce about our meeting places and newsletters, our December Feasts and Summer Picnics, and perhaps delve into another detail or two. As an appendix to this article, we have reconstructed (to the best of our ability) the list of our speakers and meetings for the entire 20 years.

A complete set of the newsletters and other CHAA records will be donated to the UM Clements Library as part of the Janice Bluestein Longone Culinary Archive. Thus, our history—and the contributions of all of you who have made it possible—will be available for research by scholars in the future.

A Founding Event All Would Like to Have Attended

Although we cannot possibly describe here in detail more than a few of our past programs, our very first formal meeting is worthy of special note. In some ways it crystallized the excitement and vision of our founding members. That meeting was a group participation session, and the topic chosen was Gastronomic Events I Would Like to Have Attended or Would Like to Relive. In our first informal newsletter, which appeared following that April 1983 meeting, Nili Tannenbaum preserved a fascinating record of what transpired:

The savory aroma of boiled beef in the Vienna described by Joseph Wechsberg, a glass of fine Madeira on the terrace of Monticello, strolling through Burgundy with M. F. K. Fisher, relishing the exotic delicacies of Kubla Khan, erotic edibles with Tom Jones, discovering the flavor of untasted delights in travels with Marco Polo, reclining at Athenaeus’ mythical banquet, dining with popes and princes on the creations of Scappi and Messisbugo, revelry at the wild turkey dinner given for Brillat-Savarin in 1794 near Hartford, Connecticut, lunching on the grass with Impressionist painters, making an entrance at Maxim’s in its heyday, eating a luxurious breakfast in a cabin on the Normandie, celebrating the feast of the great salmon run of the Kwakiutl—these are but some of the adventures that members of our group rejected as we described our gastronomic fantasies.

Our meeting took place in the Second Ward Building, generously made available to us by John and Mary Hathaway. The building is steeped in history. We found it a congenial setting for weavng tales of our most beloved, sought after culinary experiences. Jan Longone began the evening with a description of a three-day alay in Istanbul of 1638. A colorful procession of 735 guilds paraded before the sultan, each trying to outdo the others. Imagine the brilliantly-dressed marshals, the guilds of the Nightingale Dealers, Professional Tipplers, Halvah Makers and Simit Sellers. In a competing fantasy, Jan took us to a meeting of the Royal Society in 17th-Century England on the day of the demonstration of Denis Papin’s “new digester.” [Papin, the inventor of the first pressure cooker, had worked in Robert Boyle’s chemistry laboratory at the time Boyle was formulating his gas laws. — JBL.] Jan’s description of “the excitement of the Renaissance scientific inquiry, fine fellowship, and discussion of food and drink” came alive as she

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characterized the company of Evelyn, Digby, Papin, Boyle, and Wren.

We could taste the maple syrup as Andrea Leibson described breakfast with James McNeill Whistler. The fashion, music and art of La Belle Epoque and menus hand-painted by the host delighted such guests as Oscar Wilde, Lillie Langtry, Henry Irving, and Dante Gabriel Rossetti.

Dorothy Whallon Fish described her dinner at La Pyramide in the time of Fernand Point, followed by port and good conversation with the chef. Doug Campbell’s thoughts also turned to Point, beginning each day with champagne and finding an innovative way for two inebriated guests to settle their bill.

Ann Larimore conjured up images of Persian carpets strewn with white damask and mammoth silver trays laden with aromatic foods at the Faesl of Saudi sheiks. The most famous dish was a camel stuffed with an ox, stuffed with a sheep, and further progressions of goat, turkey, pigeon, and ultimately an olive.

Dan Longone’s sleuthing about the identity of the mysterious Charles Codman, his name first encountered on a bronze plaque in a Burgundy wine museum, ultimately led us to a dinner in honor of Prof. Samuel E. Morison, given by Le Club des Arts Gastronomiques. We joined in the detective work as we attempted to identify such elusive concoctions as “Potage Potiron” and “Soyer Minoen.” The impressive list of food and wines served at the meal is among the menus privately published for the society (and honored guests).

The personages of Erasmus, Cromwell, Jefferson, Henry Adams, LaSalle, DaVinci and Merlin graced Mary Blaske’s fantasy dinner. Discovering they shared the same fantasy, Tom Blaske rallied to share his recollections from J.M. Scott’s The Man Who Made Wine. We went to a Bordeaux harvest feast and shared with the wine maker memories of his “children” (his wines) from youth to maturity.

Kathleen Vakalo had us decked out in white cotton, sipping champagne and eating strawberries in a very British celebration of the end of exams.

Charlene Depner described what she saw as the essential components of a good meal, culminating in the effect described by Elizabeth Robins Pennell in The Delights of Delicate Eating: The Diary of a Greedy Woman: “...and having thus well and wisely dined, the cares of life will slip away from you; its vexations and annoyances will dwindle into nothingness... serene, at peace with yourself and all mankind, you may then claim as your right the true joys of living.”

Within a year or so of that first formal gathering, CHAA had established the regular meeting time— third Sunday of every month, from September through May— still in use today. Members included scholars, cooks, food writers, nutritionists, collectors, students, and others interested in the study of culinary history and gastronomy. A few meetings per year continued to be earmarked for the member-participation format, sometimes a potluck repast on a chosen theme. Most gatherings featured more formal presentations, either by CHAA members or, more often, by invited speakers with special expertise. By the end of the 1980s, our membership roster had grown to nearly 100 people, with some 25-35 members typically attending any given program.

A Dedicated Membership

Although the purpose of a group such as ours is not primarily social but academic and scholarly, in reality the opportunity to meet the members, guests, speakers and other contributors to CHAA has been one of its most rewarding aspects.

You will note that this issue of Repast will seem like a long paean of praise and gratitude to the many, many people who are responsible for the success of CHAA. You will also note that many names will be repeated and repeated and repeated when we express our gratitude. This is necessary as we have so many people to thank for so many contributions.

For a group with a 20-year history, our list of chairpersons is amazingly brief. I served as chair the first five years, from 1983 to 1988. Julie Lewis, a caring and knowledgeable English native who had been employed as demonstration manager and cookbook buyer at Ann Arbor’s Kitchen Port, served from 1988 to 1999. Margot Michael, who has a special interest in Italian cuisine and ran her own catering and bed-and-breakfast businesses in town, was chair during 2000-2001. And Carroll Thomson, whose culinary flair once powered Carroll’s Corner and The Trellis Café and Tea Room, has served us as chair from 2001 to the present. Each of these women has made (and is still making) major contributions to CHAA. We particularly acknowledge Julie Lewis’ more than ten-year stewardship.
No chairperson can be responsible for all facets of any organization. CHAA has been fortunate in dedicated and creative support persons, with varying titles such as co-chair, vice-chair, program chair, publicity, mailing, meeting arrangements (location, program, refreshments), recording secretary, treasurer, newsletter, etc. In no particular order, the following deserve a sustained round of applause for such support: Carroll and John Thomson, Julie and Bob Lewis, Ned and Joann Chalat, Jan and Dan (our longtime treasurer) Longone, Pat Cornell, Ann Woodward, Mila Simmons, Susan Fussell, Jim and Judy Goldwasser, Ann Larimore, Charlene Depner, Bill and Yvonne Lockwood, Chris Kent, Ann and Don Fowler, Gwen and John Nystuen, Ari Weinzeig, Jeff Renner, Miriam Imerman, Muriel Seligman, Lucy Seligman Kanazawa, Kathleen Vakalo, Sherry Sundling, Marion Prince Holt, Dorothy Whallon Fish, Nili Tannenbaum, Mary Lou Unterberger, Tom and Mary Blase, Katie Curtis, Fran Lyman—and others.

From Hogback Road to the Senior Center

Over the 20 years, CHAA has met in many different locations. Our first formal meetings were held in the Old Second Ward Building, courtesy of John and Mary Hathaway. Longtime member Joann Chalat recalls the edifice with a bittersweet fondness. “I have many happy memories of meeting upstairs at the Democratic Club headquarters,” she says, “sitting around a big oak table and sometimes freezing. The heat was not always reliable!”

Other locations have also served as longtime meeting places. During much of the 1990s we met at the Cooperative Extension Building on Hogback Road, courtesy of member (and later Program Chair) Marion Prince Holt, a nutritionist and home economist with the Washtenaw County Cooperative Extension. Longtime member Mary Lou Unterberger, a former librarian for the Detroit Public Library, secured us the use of Walden Hills Community Room on Pauline Blvd. Our current meeting place is the Ann Arbor Senior Center at Burns Park, where we all try to look a little older than we really are. CHAA owes a debt of gratitude to those responsible for making these locations available.

Additional venues, where between one and a half-dozen meetings apiece were held, include: Zingerman’s Next Door and Zingerman’s Bakehouse, the University of Michigan Clements Library, the UM Michigan League, the UM Matthaei Botanical Gardens, the Unitarian Church on Washtenaw Avenue, Brewbakers at Kerrytown, Katherine’s Catering (Katie Curtis), Cobblestone Farm, Fox Hill Farm (a small family-run herb farm in Parma owned by Marilyn and Don Hampstead), and Seven Lakes Vineyard in Fenton. Members generously opened up their homes and grounds for our annual summer picnics and December potlucks; many, more than once! Some hosted meetings in their homes; others hosted our speakers and gave special dinners to honor them. Our gratitude to the following: John and Carroll Thomson, Julie and Bob Lewis, Judy and Jim Goldwasser, Ned and Joann Chalat, Bob and Midge Lusardi, Marge and Maxwell Reade, Herb David, Joel and Fredrika Seligman, Lucy and Muriel Seligman (Geddes Lake Community Building), Nick and Marion Prince Holt, Sherry Sundling, and others.

From Hogback Road to the Senior Center

The group has shared dinner in a number of restaurants, including a Vietnamese Dinner at the West-East Restaurant in Pontiac, MI; the Great Lakes Chinese Seafood Restaurant (speaker, Elizabeth Chiu King), Chianti (speaker, chef/owner Jimmy Schmid), and a Cypriot Dinner at Mediterrano, all in Ann Arbor; a Lebanese Dinner at Talal’s in Dearborn (arranged by Bill and Yvonne Lockwood); and an abundant Italian feast at Peppe’s in Lincoln Park, generously hosted by Mary and Paula Deardorf.

Repast and its Ancestors

From its inception, CHAA dreamed of becoming a nationally-recognized organization with its own newsletter. All of this has now come to pass. But, it was a struggle at first to find responsible volunteers to undertake a formal newsletter. We did, however, have sporadic informal newsletters with minutes of meetings, news of the group and information of interest to culinary historians. Nili Tannenbaum, Charlene Depner and Jan Longone were responsible for these early records. Other informal newsletters and minutes of meetings were issued, but our group persisted in pursuing its dream of publishing a formal newsletter.

That goal was reached in June 1987 with publication of the first in a series of thrice-yearly, eight-page newsletters entitled Culinary Historians of Ann Arbor. Serving as editor was Patricia L. Cornell, at the time an Assistant Professor of Technical Communication at Lawrence Institute of Technology (Southfield, MI). Pat, today a self-employed writer and still an active CHAA member, holds a doctorate in Shakespeare and Renaissance drama and has a keen interest in Elizabethan and other food history.

The first newsletter highlighted the Michigan Sesquicentennial then being celebrated. The selection of articles began with one of my own, "Michigan Cookbooks and Recipes: 130 Years of Culinary History." Fellow member Yvonne Lockwood, Curator of Folklife at the Michigan State University continued on next page
In addition to such nonmember authors, CHAA continues to be instructed and entertained by many of its own. Three articles of which we can be most proud concerned Middle English Culinary Terms, authored by member Bob Lewis, Editor-in-Chief of the Middle English Dictionary. His articles on sotilles, on soupe, and on tartre and tartlet, torte and tourtelet offered the latest, most up-to-date information on a very old but complex subject. We are also very proud of the many personal memories explored in print by our friends and members. Thanks to all of you who have contributed in this manner.

In writing this summary of the history of CHAA, I have been simply amazed, overwhelmed, by the scope and variety of gastronomic literature to which CHAA members have been introduced over the last 20 years. Every member has contributed to this largesse; please let us continue.

Books are often brought to meetings and shared, or are consulted by members in preparing foods for our participatory meals. We have also had hundreds of capsule book reviews and a number of fine detailed reviews in our newsletter. Among the latter are: Pat Cornett on Geraniums for the Iroquois; Ann Larimore on Stand Facing the Stove: The Story of the Joy of Cooking; Sara Firebaugh on The Hemingway Cookbook and Food in Russian History and Culture; Don Fowler on The Pericic's Feast: A History of Vegetarianism and Andy Smith's Pure Ketchup; Ann Woodward on Nicholas Freeling's The Kitchen, John Lanchester's The Debt to Pleasure, and The Sun & Moon Press anthology Guide to Eating Through Literature and Art; Margot Michael on Appetite for Life, a biography of Julia Child; Carlo Coppola on Savoring the Spice Coast of India: Fresh Flavors from Kerala; and James McWilliams on The New Low-Country Cooking.

Honors, Friends and Sister Groups

In the past 20 years, CHAA itself and many of its members individually have received international recognition and publicity, awards, and appointments. Many members have authored cookbooks and articles, edited newsletters, curated exhibitions, and have shared their culinary knowledge by speaking and lecturing around the world. Some members opened (and closed) restaurants, judged cooking contests, travelled, attended cooking schools and culinary symposia and meetings, lived abroad and ate in renowned restaurants worldwide or in simple family settings—and shared their experiences with CHAA. Others shared with us their knowledge drawn from visits to food-related museums and exhibitions. We send kudos and thanks for all of these contributions.

I would like to add here that CHAA has been saddened by the death of several of our members during the last twenty years. They and their contributions live in our memories—and we miss them.

We have been proud to have relationships with other culinary history groups and culinary historians throughout the United States. We exchange newsletters with most of them; several of our members have spoken at their meetings, and CHAA has hosted a number of their members. We are especially grateful to Alice Arndt and Martha Taylor of the Houston Culinary Historians. Special thanks to culinary historians Rachel
Founder Jan Longone was presented with a cake and crown for her 60th birthday at the CHAA Pacific Rim picnic on August 1, 1993. 
(Photograph: John Nystuen)

Laudan, Andrew F. Smith, Evelyn J. Thompson, Julee Rosso, Rick Bayless, Howard Paige, and Linda and Fred Griffith.

Through our newsletter and meetings, we have gathered and shared information about national and international culinary events and locales: museums, libraries, collections, conferences, symposia, cooking classes, exhibitions, books, magazines, journals, articles, speeches and lectures. All of this has contributed mightily to our joint culinary history education and knowledge over the past 20 years.

Theme Meals: Learning by Doing

In some ways, I think that our Summer Picnics and December Potlucks have been among our most memorable shared experiences. As can be seen from our program list (pp. 7-9), these participatory meals have made for varied and wonderful learning experiences. Each year, we feel we simply cannot do the last repast—and yet, impossibly, we do.

While all have been special, a few stand out in my mind. Of the December Potlucks, I especially fondly remember the Shakespeare Holiday Feast held at the home of Jim and Judy Goldwasser on December 6, 1998. Pat Cornett orchestrated this feast and everyone got into the Elizabethan spirit. In addition to splendid food (including frumenty, hippocras, spiced apples, and cabbage-leek soup), we had splendid decorations and entertainments (see the marvelous write-up by Randy Schwartz in the Winter 1999 issue of the newsletter).

Another special feast was held in 1996 to celebrate the 200th anniversary of the publication of the first American cookbook, Amelia Simmons' *American Cookery* (1796), and the 100th anniversary of the first edition of Fannie Farmer's *Boston Cooking School Cook Book* (1896). John and Carroll Thomson were our hosts in their beautiful Victorian farmhouse; Julie Lewis coordinated the menu. And what a menu it was! Every dish came from a recipe found in the two books whose anniversaries we were celebrating. It was a bountiful American feast—including lots of Fannie’s creamed vegetables. Members of CHAA had already visited the exhibition *American Cookery: The Bicentennial at the Clements Library*. The exhibition, which I was honored to curate, marked the twin anniversaries by displaying one cookbook published in America in each of the 200 years, helping inspire our members to create a truly memorable American dining experience.

Our picnics celebrating Julia Child’s birthdays have been very special. Thanks to hosts and hostesses Joann and Ned Chalat (80th birthday), Marion and Nick Holt (85th) and Bob and Midge Lusardi (90th).

The Hawaiian Luau held in July 2001 at Sherry Sundling’s farmhouse in Chelsea, MI was among the most memorable of our picnics. The decorations and food were spectacular—as was the short but powerful rainstorm that appeared out of nowhere in the midst of the festivities! But these weren’t enough to dampen the spirits or appetites of CHAA members. Sherry, after all, “weathered many a storm” during her 14 years as a supervisor in the UM dormitory dining halls, and later as a caterer in high demand. With her usual talent and élan, she was the perfect hostess, confirming the rumor that the production of an authentic Hawaiian Luau is one of her longtime specialties.

For me, personally, the picnic held at the home of Marge and Maxwell Reade in July 1993 turned out to be more than memorable. The theme was Pacific Rim Foods and it was well carried out...but then a surprise. CHAA honored me by holding a surprise party for my 60th birthday. I was both honored and surprised. And, I thank everyone involved. I still have the crown that was presented to me on this occasion, although I rarely have the opportunity to wear it!

And, let us not forget The Dreaded Quiz! For some years now, Dan and I and Ann and Don Fowler have labored mightily to prepare a simple (but challenging) quiz for theme-meal participants, with prizes awarded for the best scores. Promises that next year’s quiz will be shorter and easier have been made. We shall see what the future holds!

Memorable Programs

Compiling the program list on pp. 7-9 (and the information for this article) has taken many hours of investigation and time. It simply could not have been done without the generous and fastidious help of longtime member Ann Fowler, who sifted through boxes of old notes and papers, postcards and newsletters and turned them into a coherent file and resource. Any inaccuracies that exist are solely my responsibility. We hope some of you can make any needed corrections.

I have attended almost every CHAA meeting, and I believe each was interesting and informative. But I thought I might mention those I found very special.

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These were a few of my favorite things:

- Any talk by Ari Weinzeig, Dan Longone, Andy Smith, Linda and Fred Griffith, Alice Arndt, Julie Lewis, or the Chalats.

- The splendidly interesting and informative talks by Bill Carlson on Great Lakes Fishing (see Judy Goldwasser’s review of this talk in the Summer 1989 newsletter); by Michael Badalment on the Banana Business; Justin Rashid on American Spoon Foods; Julee Rosso on her thoughts on the food world; Pat Cornett’s groundbreaking research and talk on the 1930s Federal Writers Project culinary archives; Richard Ford on the Historical Background of World Food Patterns; and the poetry meeting with the delightful original poems of Marvin Brandwin, and the insight into our members who offered their own poems.

- The very large lime green Jell-O mold made by Joann Chalat to accompany her tape of Joan Morris singing the Lime Green Jell-O Song for our Food and Music meeting; the beautiful croquembouche carefully transported to our meeting by Chef Giles Renusson, whose students produced that masterpiece; the crisp and remarkably different apples Ann Larimore arranged around paper plates divided carefully into ten or so units so each member could taste and evaluate each one at her talk; the what seemed to be miles of starched linen tablecloths presented by Lois Young as she taught us how to decorate a table for a Victorian tea.

- Any participatory meeting where our members shared their culinary thoughts, memories and dreams. An early meeting chronicled by Nili Tannebaum is illustrative:

> At the July 10, 1983 meeting, summer was celebrated with patriotically hued refreshments and an equally refreshing round-table exchange of anecdotes regarding fictional/factual culinary figures whom members would like to have known. Chosen individuals spanned past and present, and included: novelists (Collette, whose edible writings include “beware of women who don’t love wine and cheese”); owners of hotels (Rosa Lewis, whose rise from scullery maid to owner of the aristocratic Cavendish Hotel was punctuated by such comments as “there can be no good food without vitality”) and inns (the woman whose Coventry Forge Inn and book Fine Food, Wine and Pickled Pine offered rustic comfort and hospitable cuisine); artists (Giuseppe Archimboldi, whose portraits comprised entirely of edible materials may not have earned him the respect of the artistic community, but certainly afforded him eternal notoriety); culinary pioneers (those anonymous brave souls whose respective curiosity propelled them to sample the first oyster, wild fungus, and tapioca); champions of gourmet gluttony (Diamond Jim Brady, who celebrated big eatin’ in the land o’ plenty with an appetite that was paralleled only by his fortune); and such writers on food as Samuel Chamberlain (whose Gourmet columns introduced Americans to the regional variety of France), Edward H. Heth (whose cookbook, The Wonderful World of Cooking, championed sumptuous harvest know-how from the Midwest), Curnonsky (founder of Cuisine et Vin de France, Prince of Gastronomes, and prolific author of such claims as “civilization consists of transferring our needs into pleasures”), George Saintsbury (the ultimate oenophile and author of Notes from a Cellar Book, whose personality was crustier than his port), and Calvin Trillin (author of such mouth-watering celebrations of appetite as Alice, Let’s Eat, and advocate of linguine carbonara as a substitute for turkey on Thanksgiving).

However, in reality, my favorite meetings were those having anything to do with books and libraries, such as Maureen Hathaway on her Michigan cookbook collection and Barbara DeWolfe on Culinary Manuscripts at the Clements Library. (This will not surprise any reader.) And (again, no surprise here), my most favorite of all was the September 16, 2001 meeting The Docs Speak: The Making of a Culinary Archive, Clements Library, UM. Seven docs, including five CHAA members (Ann Fowler, Julie Lewis, Carroll Thomson, John Thomson, Pat Cornett) and two non-members (Kathy Schaefer, Cheryl Mackrell) who are working on this archive, shared their enthusiasm, techniques and findings with us.

The Future

Given this remarkable past history, the future for CHAA can only be bright—and brighter. We close with one grand general overall thank you to all who have contributed to CHAA, and we encourage you to continue your support and to make the next twenty years even more exciting.

When Dan and I sent out the initial announcement for a gathering of those interested in founding a Culinary Historians group, the invitation was preceded by a quotation from George Lang’s Compendium of Culinary Nonsense and Trivia:

Culinary history is a collection of questionable happenings, recorded by people of dubious credibility, about events no one cares about and people of no consequence.

I started the invitation by saying that the quote is not correct. I continued: “At least I think not. I think there are those of us who do care about the happenings and records.”

I believe the first 20 years of the Culinary Historians of Ann Arbor justifies my optimism.
A TWENTY-YEAR PROGRAM OF TALKS, EXCHANGES, AND SHARED MEALS

Items marked with an asterisk (*) indicate some uncertainty as to date or program. Further information is welcome.

1983
Mar 15: Organizational meeting at the home of Jan and Dan Longone.
Apr 3: Gastronomic Events I Would Like to Have Attended or Would Like to Relive. Member-Participation.
May 1: Show and Tell. Member-Participation.
Jul 9: Fictional/Factual Culinary Figures I Would Like to Have Known. Member-Participation.
Sep 11: Techniques of Cooking. Dorothy Whallon Fish.
Nov 13: Apples. Ann Evans Larimore, Prof. of Geography and Women’s Studies, UM.

1984
Jan 8: Beyond Curry: Cuisine of Maharasthra State. Hemalata Dandekar, author and Prof. of Urban Planning, UM.
Mar 11: Agriculture and Agribusiness. Janis Bobrin (now Washtenaw County Drain Commissioner).
Apr 8: History of Cooking Utensils. Donna Braden, Henry Ford Museum and Greenfield Village, Dearborn, MI.
Dec 16: Champagne or Sham. Dan Longone.

1985
  * Feb 17: Tea. Shirley Axon.
  * May 15: Olive Oil. Ari Weinzeig, Zingerman’s Deli, A.A.
  * Sep 15: Herbs—All About Them. Marilyn Hampstead, co-owner of Fox Hill Farm, Parma, MI; author, founder of Annual Oh Boy, Basil! Festival.
  * Nov 17: Afro-American Culinary History. Howard Paige, author and culinary historian.
  * Dec 15: Holiday Customs. Member-Participation.

1986
  * Feb 16: Beer and Yeast. Jeff Renner, baker and brewer.
  * Mar 16: Chinese Culinary History. Elizabeth Chiu King, cookbook author and librarian, Henry Ford Community College.
  * Apr 20: Show and Tell. Member-Participation.
  * Sep 21: Japanese Food and Culture. Elizabeth Andoh, author.
  * Nov 16: Authentic Mexican Regional Cooking. Rick Bayless, cookbook author and restaurateur.
  * Dec 21: Food Memories from Childhood. Member-Participation.

1987
Jan 18: Ulysses P. Hedrick’s Food Memories of Michigan’s Frontier. Pat Cornett.
Mar 15: Philippine Cuisine. Mila Simmons.
Apr 19: France Before the Fork: Medieval French Cuisine. Guy Mermier, Prof. of French, UM.
May 17: Garlic. Marti Sousans, author.
Oct 18: MSU Cookery Collection. Janet Fiore, Librarian, MSU.
Dec 20: Food in Art and Literature. Member-Participation.

1988
Jan 17: Geraniums for the Iroquois. Daniel Moerman, author and Prof of Anthropology, UM-Dearborn.
Apr 17: Orthodox Jewish Cuisine. Mintzi Schramm.
May 15: The Spice Box: Adventures in Indian Cooking. Therese Bagavandoss.
Aug 27: Picnic at Seven Lakes Vineyard, Fenton, MI. Chris and Lillian Guest, owners and members. Second Annual Cathy’s Mother’s Picnic.
Sep 18: Panel of Restaurant Reviewers and Owners: Connie Crump (Ann Arbor News), Annette Hodesh (pen-name “Churchill”) (Ann Arbor Observer), Ricki Agranoff and Pat Pooley (co-owners of The Moveable Feast), and Terry McCloud (maitre d’ and manager at Escofier).
Nov 20: The AGA Cookstove. Judith Asphar. Lecture, demonstration and tasting at the Kitchen Studio, Sylvan Lake, MI.
Dec 18: Humor in Food. Member-Participation.

1989
Jan 15: Great Lakes Fish and Fishing. L. William “Bill” Carlson, Jr., Carlson Fisheries, Leland, MI.
Feb 19: Vegetarian Cookery. Lynn Marie Hinojosa and Dawn Clark, Cuisine Couriers natural foods restaurant, Royal Oak, MI.
Mar 19: Cooking of Aztec Mexico. Prof. Liz Brumfield, Albion College, Albion, MI.
Apr 16: Korean Cooking. Moon Ja Yoon, author of Korean Cooking for You and dietitian at Beaumont Hospital, Detroit, MI.
May 21: Favorite Cookbooks. Member-Participation
Aug 20: Picnicque Francais for Bicentennial of French Revolution. Seven Lakes Vineyard, Fenton, MI.
Sep 17: Gods, Men and Wine. Dan Longone.
Nov 19: Vietnamese Dinner. West-East Restaurant, Pontiac, MI.
Dec 17: Food and Mystery. Member-Participation.

1990
Feb 18 The History of Coffee and its Place in the World. Tom Isaia, owner, Coffee Express, A.A.
Mar 18: Mother Maize and King Corn. Jan Longone, Visiting Curator of the exhibition. Clements Library, UM.
May 18: Victorian Herbs. Lois Young, Toledo, OH.

Jul 22: Italian al Fresco Picnic at the home of Ned and Joann Chalat, Grosse Pointe, MI.

Sep 16: History of Ice Cream and Ices. Lou DeCillis, owner of Savino Ices, Livonia, MI.


Nov 18: What Marco Polo Ate: A Culinary Odyssey. Carlo Coppola, Prof. of South Asian and Middle Eastern Studies, Oakland University, Rochester, MI.

Dec 16: Food and the Movies. Member-Participation.

1991


May 19: The Sociology of Food in America. Christopher Cook, wine columnist for Detroit Free Press. At the home of Herb David.

Jul 21: Fifth Annual Picnic. A Michigan Picnic. At the home of Joel and Fredricka Seligman, A.A.

Sep 15: Jell-O: Its History, Sociology and Mysteries. Larry Imerman.

Oct 20: Renaissance Images of Food and Art. Janice Svehmman, Oakland University, Rochester, MI.

Nov 17: The Banana Business. Michael Badalment.

Dec 15: Food and Music. Member-Participation.

1992
Jan 15: Food References in Montaigne's Journals. Dikka Berven, Dept. of Modern Languages and Literature, Oakland University, Rochester, MI.

Feb 16: Children's Cookbooks. Elaine and Doug Harris, Southfield, MI.


Aug 9: Sixth Annual Picnic. Celebrating Julia Child's 80th Birthday. At the home of Ned and Joann Chalat, Grosse Pointe, MI.

Sep 20: Maguey, an Ancient Mexican Crop. Jeffrey R. and Mary H. Parsons, anthropologists, UM.


Nov 8: An American Looks at Japanese Cuisine and Culture. Lucy Seligman Kanazawa, Editor, Gochiso-sama!, a culinary newsletter from Nagoya, Japan.

Dec 13: Foods of the New World. Member-Participation.

1993
Jan 17: Honey. Kim Flottum, President, Ohio State Beekeepers Association and Editor, Bee Culture magazine, Medina, OH.


Apr 18: Saffron. Alice Arndt, author and culinary historian, Houston, TX. Preceded by brunch at the Gandy Dancer.

May 16: Cooking Up the Past: Black Women and the Culinary Narrative. Raffia M. Zafar, Prof. English, UM.

Aug 1: Annual Picnic. Pacific Rim Foods and Celebration of Jan Longone's 60th Birthday. At the home of Marge and Maxwell Reade, A.A.


Oct 17: Pre-Civil War Michigan Farm Cooking. Eric Wolfe, at Cobblestone Farm, A.A.

Nov 13: Baking Great Bread. Talk and tour by Frank Carolla, baker, Zingerman's Bake House, A.A.

Dec 12: An English Christmas. Member-Participation. Geddes Lake Community Bldg, courtesy of Lucy and Muriel Seligman.

1994

Feb 20: Michigan Boarding Houses Before the 1920s. Paula Stofer, Assoc. Prof., Humanities, Lawrence Inst. of Technology, Southfield, MI.

Mar 17: Food at the Fair: Chicago 1893 World's Columbian Exposition. Opening lecture by Jan Longone, Visiting Curator of the exhibition, Clements Library, UM.


Apr 17: How We Got to the Food Pyramid. Maureen Bernard, nutritionist.

* May 22: ?

Jul 24: Summer Picnic. Middle Eastern Food. Independence Lake County Park, MI.

Sep 18: How To Use a Test Kitchen. Jeanne Sarna.; Director, Detroit Free Press Test Kitchen.


Nov 13: Sephardic Influences in Turkish Cookery. Alice Arndt, author and culinary historian, Houston, TX.

Dec 11: Food and Poetry. Member-Participation.

1995


Mar 19: Chinese Banquet at Great Lakes Chinese Seafood Restaurant, A.A. Elizabeth Chiu King, hosting.

Apr 23: The Road to Battle Creek. Pat Cornett.

May 21: Culinary Herbs and Edible Plants. Tour and talk by Rodger Kello, UM Matthaei Botanical Gardens.

Jul 16: All-American Picnic. Independence Lake County Park, MI.

Sep 17: The Centennial of Tomato Catsup. Andrew F. Smith, culinary historian and author, NYC.


Nov 12: The Broad Spectrum of Onions. Linda and Fred Griffith, authors, Cleveland, OH.

Dec 10: Childhood Memories of Holiday Food. Member-Participation.

1996

Feb 18: Chilean Food and Life. Mila Simmons and Sherry Sundling.


Apr 21: A homestyle Italian meal at Peppina's, Lincoln Park, MI.

May 19: Cuisine of Umbria. Lucy Seligman Kanazawa.

Aug 4: Picnic. Independence Lake County Park, MI.

Sep 19: American Cookery: The Bicentennial. Celebrating the Amelia Simmons' American Cookery (1796) and Fannie Farmer's Boston Cooking School Cook Book (1896). Jan Longone, Visiting Curator of the exhibition, Clements Library, UM.


Dec 8: Recipes from 200 Years of American Cookbooks. Member-Participation. At the home of Carroll and John Thomson, A.A.
1997
Jan 26: Catering. Toni Benjamin, Food for All Seasons, A.A.
Feb 13 (extra): El Rey Chocolate, Venezuela. Rand Turner, President, El Rey America; Dr. Marisel E. Presilla, culinary historian and consultant to El Rey. At Zingerman’s Deli, A.A.
Mar 11: Sustainability in the Restaurant Business. Dinner and talk by chef-owner Jimmie Schmidt at Chianti, A.A.
Apr 27: Cooking Under Cover: Where Did the Dutch Oven Come From, Anyway? Linda and Fred Griffith, authors, Cleveland, OH.
May 18: History of Snack Food. Andrew F. Smith, author and culinary historian, NYC.
Oct 19: History of Confections in the Americas. Sharon Burdick, owner, Prairie Confections, Oregon, IL.
Nov 13: Tour of Brewbakers, Kerrytown, A.A.
Dec 7: Celebrating Julia Child’s 85th Birthday. Member-Participation.
At the home of Marion and Nick Holt, Ypsilanti, MI.

1998
Feb 15: The History of Vinegar. Ari Weinzezeg, at Zingerman’s Deli, A.A.
Apr 19: Beyond Budweiser: Beer from Babylonia to Arbor Brewing Co. Jeff Renner.
Jul 19: Picnic with the Impressionists. At the home of Carroll and John Thomson, A.A.
Sep 20: People’s Kitchens and People Food in Laos, Cambodia and Vietnam. Harlan Gilmore.
Oct 18: Historical Background of World Food Patterns. Prof. Richard I. Ford, Dept. of Anthropology and Ethnobotanical Laboratory, UM.
Nov 17: Cypriot Dinner at Mediterrano Restaurant, A.A.
Dec 6: Dining with Shakespeare. Coordinated by Pat Cornett. At the home of Judy and Jim Goldasser, Bloomfield Hills, MI.

1999
Jan 17: Food Rescue in Washtenaw County. Laura Brown, Food Gatherers, A.A.
Feb 21: All About Great Cheeses. Ari Weinzezeg, at Zingerman’s Deli, A.A.
Mar 21: Dr. Chase’s Receipt Book. Russell E. Bidlack, Dean Emeritus, School of Library Science, UM.
May 16: Changes in Fish Consumption in the U.S. and Monahan’s Market over the Past 20 Years. Mike Monahan, proprietor, Monahan’s Seafood Market, Kerrytown, A.A.
Jul 25: Southern Country Picnic. At the home of Nick and Marion Holt, Ypsilanti, MI.
Nov 14: Mary Engle Pennington: Early Pioneer in Food Science and Refrigeration. Dr. Lisa Robinson, librarian, MSU.
Dec 5: American Food in the 20th Century, Decade by Decade. Member-Participation dinner.

2000
Jan 16: Moroccan Foodways. Fran Lyman.
Mar 19: American Spoon Foods (Charlevoix, MI). Justin Rashid, President.
Apr 16: Seasoning Savvy: Racy Secrets and Spicy Exposés. Alice Arndt, author and culinary historian, Houston, TX.
May 21: Mexican Vanilla. Ari Weinzezeg, at Zingerman’s Deli, A.A.
Jul 23: A Tuscan Picnic. At the home of Carroll and John Thomson, A.A.
Oct 15: Lebanese Dinner at Talal’s, Dearborn, MI, arranged by Yvonne and Bill Lockwood.
Nov 19: Culinary Manuscripts in the Clements Collection. Barbara DeWolfe, Manuscript Curator, Clements Library, UM.
Dec 3: Jewish Foods Around the World. Member-Participation dinner.

2001
Feb 18: Our Passion for the Stinking Rose (on garlic). Linda and Fred Griffith, authors, Cleveland, OH.
Mar 18: Exotic Produce: Dave Boutette, marketing manager, Whole Foods Market, A.A.
May 20: From Apple Brown Betty to Tiramisu: The Evolution of the Univ. of Michigan’s University Dining Services. Sherry Sundling.
Jul 22: Hawaiian Luau. At the home of Sherry Sundling, Chelsea, MI.
Oct 21: Plants and Herbs of the New World. Tour and talk by Elizabeth Elling, Coordinator of Visiting Programs, UM Matthaei Botanical Gardens.
Dec 16: Spanish Tapas. Member-Participation dinner at the home of Carroll and John Thomson, A.A.

2002
Jan 20: Poetry and Food. Marvin A. Brandwin, Prof. Emeritus, Dept. of Psychology, UM Medical School and Docent, Clements Library and everyone read a favorite food poem.
Feb 17: Honest Food: Cooking with Integrity and Common Sense in the Real World of the Restaurant Business. Jean Henry and Matthew Banks, proprietors, Jefferson Market, A.A.
Apr 21: A Chat with Julie: Julee Rosso of the Silver Palate and proprietor of the Wickwood Country Inn, Saugatuck, MI.
May 19: Collecting Michigan Cookbooks. Maureen Hathaway, media consultant, Holly, MI.
Jul 21: Celebrating Julia Child’s 90th Birthday. Picnic at the home of Midge and Bob Lusardi, Huntington Woods, MI.
Sep 15: Dr. Chase and His Marvelous 19th-Century Cookbook. Jan Longene. Joint meeting with the Washtenaw County Historical Society, at Clements Library, UM.
Nov 17: Traditional Salt Making in Ancient and Modern Mexico. Jeffrey R. Parsons, UM Prof. of Anthropology.
Dec 15: Fiesta of Mexican Cuisine. Coordinated by Julie Lewis. At the home of John and Carroll Thomson, A.A.
C.H.A.A. FALL PROGRAMS DELVE INTO MEXICAN AND MICHIGAN FOODS

Below, we briefly recap our Fall programs, which included three presentations on historical foods of Mexico and Michigan. The Fiesta of Mexican Cuisine, our member-participation event held in December, will be reported in a future issue of Repast.

From Potion Pusher to Cookbook Tycoon

In a meeting at the Univ. of Michigan Clements Library on September 15, held jointly with the Washtenaw County Historical Society, Jan Longone spoke on "Dr. Chase and His Marvelous 19th-Century Cookbook." Jan described the transformation of Alvin Wood Chase from a young man peddling folk remedies to a successful Ann Arbor physician who built a publishing empire based on his recipe books.

Early in his career, when he was a grocer and carpenter in his native New York State, Chase began to copy or purchase "medical receipts" (potions and recipes) from his acquaintances and from working people whom he met on his travels. In 1856, after moving to the Midwest, he published in pamphlet form the first edition of his receipts. A succession of new editions through the Civil War years increased steadily in size (to 800 receipts) and in claimed sales (reaching a total of 23,000 by 1863 and over half a million by 1870).

The success of these books was due to their very wide scope, and to Chase's genius for public relations and salesmanship. He sent many of his salesmen, including UM students, into rural areas to find book customers. In 1868, Chase built an Ann Arbor steam-printing house to accommodate sales growth. By this time, he had supplemented his earlier medical training at the Eclectic Institute in Cincinnati with a medical degree from the Univ. of Michigan, and had become perhaps the most widely respected doctor at the time, with a practice extending to Iowa, New York and Canada. Editions of his cookbooks were issued by at least 16 publishers, including in England and Germany. One edition in the 1880s sold over a million copies; there were years in which sales ranked second only to the Bible.

A Survey of Detroit Cookery

Marguerite Humes, President of the Detroit Historical Society Guild, spoke to us on October 20 about her book Celebrating 300 Years of Detroit Cooking, 1701-2001, which has since been named the Midwest Regional winner of the 2002 Tabasco Community Cookbook Award. Meg and a small committee of Guild members collected historical recipes, information, and photographs from the Society's archives and from Burton Historical Library (Detroit Public Library) for use in the book. To accompany her talk, Meg prepared an historical feast for our sampling, including Indian wild rice with cranberries, blueberries and maple syrup; coltsfoot-leaf ashes, used by Indians for their salty taste; baked raccoon meat; French pumpkin fritters; 19th-Century teacup pudding made with breadcrumbs, butter and cream; sirnaya, a Russian cheese and egg pudding; and an African-American bacon vegetable stew.

Meg's book is both a cookbook and an historical survey of home cooking in the greater Detroit area. It begins with the foods eaten by native people before Europeans arrived. Meg described the Indians' use of game meat, duck eggs, wild onions, milkweed pods, cattail shoots, sage, peppermint, commeal and ashcakes, roasted nuts, "possum grapes" (also called inkberries or pokeberries), pine needles (used as a spice), and syrups made by boiling maple sap or by roasting green pine-cones. With the French settlement at Fort Pontchartrain, metal cookery implements such as knives, spiders, griddles and Dutch ovens appeared on the scene. Colonial governor Antoine Cadillac introduced cattle in 1703, and today's Belle Isle was once called Hog Island because of all the pigs kept there by the French. Chickens, wheat, and herb gardens were also brought by the settlers.

The opening of the Erie Canal in 1825 brought many more American settlers and European immigrants to Detroit. The Detroit riverfront was lined with ribbon farms, and much of their yield was sold at the city's Eastern Market (est. 1830). Butter, cream and eggs were common cooking ingredients since many inhabitants owned cows and chickens. Shops selling distinctive foods, spices and national crafts reflected the cultural diversity, and social etiquette became an important effort to create order out of chaos. A much larger wave of immigrants came to Detroit beginning in the late 1800s, attracted by automotive and other industrial jobs. Working-class boarding houses sprang up, each serving typically three meals daily for about 30 people. Ethnic grocery stores and butcher shops also proliferated. The migration of African-Americans and other southerners to Detroit after WW2, and Arab-Americans later, further reshaped local cookery.

Salt Making: A Dying Art

"Traditional Salt Making in Ancient and Modern Mexico" was the topic of a slide presentation on November 17 by Jeffrey R. Parsons, UM Prof. of Anthropology. Jeffrey's many years of fieldwork in the central basin of Mexico with his wife Mary, surveying some 2,500 archaeological sites and observing the salt-harvesting process, culminated in an ethnographic study, The Last Saltmakers of Nexquipayac, Mexico (2001).

Salt production flourished in Spanish colonial times, since salt is needed in the diet of humans and farm animals and to cure pork, and saltpeter was needed for gunpowder. Salt-making in the village of Nexquipayac dates from the 1880s. The workmen dig from selected parts of the dry, salty bed of Lake Texcoco, combine the soils, and place them in a special ash-lined clay pit called a pilá. The pilá is flooded with water, which is then drained off through a tube. The resulting brine is boiled atop a furnace fueled with rubber tires, until nothing remains but a moist, coarse salt. (Traditionally, dry grass was burned instead of tires, and the Parsons have found evidence that in still earlier times evaporation, rather than fire, might have been favored to conserve fuel.) The dried salt ranges in color from white to black, each with different flavors and uses. Salt harvesting requires much expertise and is a skill traditionally imparted within families. After WW2, it declined in central Mexico and has nearly disappeared there today.
CHAA founder Jan Longone has been named Assistant Editor of the work-in-progress *Oxford Encyclopaedia of American Food and Drink*, with Andrew F. Smith as Editor. Jan was also recently appointed to the Advisory Committee to COPIA: The American Center for Wine, Food & the Arts in Napa, CA. Founded with the backing of Robert Mondavi and Julia Child, COPIA promotes art and culture as a means to explore and celebrate gastronomy. Among the newly launched COPIA programs is an annual multidisciplinary Symposium on the Culture of Cuisine. This year’s symposium, which took place February 6-8 with the theme “Food as Power,” featured presentations by leading scholars and chefs, along with cultural performances and film screenings.

Jan is scheduled to speak on “Early Carolina Cookbooks” at the Conference on the Cuisines of the Carolina Lowcountry and the Caribbean, to be held in Charleston, South Carolina on March 20-22. More information about the conference, which is co-sponsored by the College of Charleston and Johnson & Wales University–Charleston, is available on the Web at http://www.cofc.edu/atlanticworld/cuisinesprogram.html.

“Connections: Metro Detroit Neighborhoods” is a current exhibit at the Detroit Historical Museum, focusing on Detroit’s neighborhoods and early villages. The museum’s Henry Amick calls for volunteers interested in making a public presentation and/or demonstration of the culinary history of a particular neighborhood. Focus days, all on Sundays at 1-4 p.m., are Mar. 2 (Eastside), Jun. 15 (Westside), Aug. 10 (Oakland County) and Nov. 9 (Dearborn and downriver). Contact Henry by telephone at 313-833-1419 or by e-mail at AmickH@hist.cl.detroit.mi.us.

Jeffrey Broder of Bloomfield Hills, MI has started *Food for Thought*, an occasional, nonprofit e-mail newsletter that promotes what’s new and notable on the food scene of greater Detroit, especially in the realm of ethnic eateries and shops. Send inquiries to Jcbroder@aol.com.

Last September 8, Najmieh Batmanglij, an Iranian-born culinary writer and teacher in Washington, D.C., spoke to the Culinary Historians of Washington about her new book, *Silk Road Cooking: A Vegetarian Journey* (Washington, D.C.: Mage Publishers, 2002; 336pp., $50 cloth). Based on extensive research and travel, the cookbook presents characteristic foods of the peoples living along the Silk Road, a network of trade routes that carried people, goods and customs between Asia and Europe roughly from 100 to 1400 CE. Among the 150 recipes are crispy cucumber pickles (Sichuan), candied quince with walnuts (Uzbekistan), noodle soup garnished with garlic, onion, mint and yogurt (Persia), almond and rice-flour pudding (Turkey), and sour cherry tart (Sicily).

Elizabeth Coblentz passed away on September 17 at the age of 66. Some 105 newspapers carried this devout Amish woman’s weekly “letter” in which she described cooking and homemaking for her extended family on a farm outside Geneva, IN. At her death, Coblentz was on a publicity tour for her new book, released just two months later. *The Amish Cook: Recollections and Recipes from an Old Order Amish Family* (Berkeley, CA: Ten Speed Press, 2002; 144pp., $27.95 cloth) is a full-color cookbook based on the recipe-filled columns that Coblentz routinely wrote by hand in the light of a kerosene lantern. The book is a window onto a time and place in which women cooked for families, farmhands, barn-raisings and corn-husking bees, serving up the likes of sauerkraut bread, hot pepper butter, pumpkin pickles and dandelion jelly.

We continue to learn of interesting culinary resources on the Internet. From 1997 to 2000, history professors Peter Rutkoff and William Scott and their students at Kenyon College ( Gambier, OH) carried out the North by South project, a study of the great African-American migrations northward, sponsored by the National Endowment for the Humanities. Their website includes a large segment on American soul food, http://www.northbysouth.org/1999/food/net/welcometable.htm, discussing its roots in Africa and America and its ties to farming, family and religious traditions. Katherine Reagan, Cornell University’s Curator of Rare Books, organized last year’s exhibition there at the Carl A. Kroch Library, “Not By Bread Alone: America’s Culinary Heritage.” The ongoing exhibit website at http://rnc.library.cornell.edu/food/ includes segments on such topics as early cookery books; American taste and gastronomy; food nutrition and science; corpulence, leanness and dietary reform; kitchen technology; and food manufacturing. Last August, government worker Julie Powell launched a personal quest: in the course of 365 days, she intends to cook all 536 recipes from *Mastering the Art of French Cooking* (Julia Child et al., 1961). Her amusing day-by-day progress report in what she terms “The Julie/Julia Project” can be read at http://blogs.salon.com/0001399/.

Contact Repast editor Randy Schwartz for further information about these opportunities:

Mar. 6-9: “Feasts and Famine,” 23rd annual conference of the Nineteenth-Century Studies Association, Pontchartrain Hotel, New Orleans, LA.
Closing May 26: “Ice Cream: The Whole Scoop,” at Atlanta History Center, Atlanta, GA, a traveling exhibit created by Western Reserve Historical Society, Cleveland, OH.
(Unless noted, programs are scheduled for 4-6pm at Ann Arbor Senior Center, 1320 Baldwin Ave.)

March 16, 2003
“The History and Use of Masonry Ovens”
David Jaymes, Prof. of French,
Department of Modern Languages &
Literatures, Oakland University

May 18, 2003
“The Sweet and Tart History of Cherries”
Patty LaNoe Stearns, author
of Cherry Home Companion and former
food writer for the Detroit Free Press

April 13, 2003
“Traditional Cheesemaking
in the 21st Century”
John Loomis, Managing Partner,
Zingerman’s Creamery

Call for Volunteers
The Culinary Historians of Ann Arbor needs a
techn-savvy person or two to manage its Web site.
For more details, please contact Randy Schwartz
or Carroll Thomson.

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First Class