

ANN ARBOR  
CULINARY HISTORIANS

## TURKISH CUISINE

*A Report on a Food  
Conference in Istanbul*



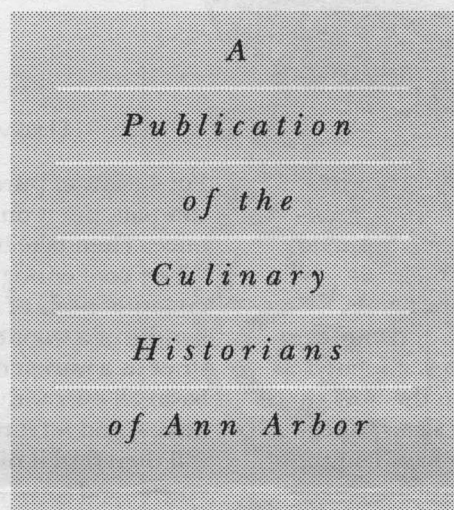
by Ann Woodward

It is a happy traveler—and an ecstatic culinary historian—who can be introduced to the wealth of Turkish cuisine through a banquet at Istanbul's Ciragan Palace Hotel Kempinski.

There chef Vedat Basaran creates authentic historical Ottoman dishes discovered through research in antique cookbooks. Moreover, this former palace of the sultans has been gorgeously restored so that guests are received into architectural magnificence and vividly colored interiors rich in detail—but only, on this particular evening, after passing between costumed soldiers rigid as statues at the gate, only after Turkish march music from the Janisserie band outside on the marble promenade that fronts the Bosphorus.

Then an eight-course dinner was served, so varied, so refined into small servings, so rounded with wines and judicious in its progression that at the end one was not sated but satisfied and glowing with appreciation for such a cuisine and such hosts.

The occasion was a conference sponsored by Oldways Preservation and Trust, with the help and support of various Turkish government and culinary organizations and the James Beard Foundation. The mission of



Oldways is "to preserve healthful, sustainable food traditions of many cultures and to make the lesson of those traditions more accessible."

After the banquet, we had five days of lecture and discussion about many aspects of the food and diet of Turkey. There were tastings of Turkish wines and olive oils, buffet lunches featuring Turkish dishes, exploration of elements of other cuisines that have their origin in the cooking of Turkey, reports on the Black Sea and its future.

There were sessions on the olive and its oil, the effects of diet, good and bad, in Europe, the Mediterranean, and the United States, on the history of Ottoman cuisine, and the culinary talents and responsibilities of the women of the harem.

There were fascinating sidelights, demonstrations, and tastings: rose water, one-pot cooking, spices, herbs and seasonings (presented by our friend Alice Arndt), yogurt, sweets, olives, rice, and pilaf, cooking with olive oil, flatbreads.

And there were "Raki and its Mezes" (pronounced meh-zeh), this Turkish word meaning all the delicious savory dishes that go with raki before the meal proper.

On the next to last night, all members of the conference were invited in small groups to have dinner with Turkish families, which introduced a personal note to our visit to this interesting country. Most of us found that our families could manage English (indeed, many were fluent speakers), and intense cross-cultural conversation and warm embraces at parting were the usual results.

This trip was quite unexpected, for me, taking the place of another that was canceled. So I was unprepared, surprised to find myself there, and all the more enchanted to explore a new culture. I can recommend this spontaneous leaping into the unanticipated.

As for the conference, it was well managed, imaginative in its details, and attended by interesting people from all over the U.S., Europe, Japan, and Australia, including many luminaries from the culinary world. I made friends, especially with those in the small group that traveled afterwards down the Aegean coast, and I had the satisfying experience of a small part of a country I hope to see again.

How I miss breakfasts of fruit, melon, yogurt, tomato, and cucumber, olives, feta cheese, and springy fresh bread. How I miss all the good company that went with those breakfasts.

## Traditional Turkish Recipes

*Ann Woodward shares these recipes from a facsimile edition of the 1864 Turkish Cookery Book, compiled by Turabi Efendi "from the Best Turkish Authorities."*



### Kabak-Basstissi

(Mutton Stew)

Get 4 or 5 pounds of loin of mutton, remove the bones, and cut the meat in pieces the size of walnuts; then add 6 or 7 onions sliced fine. Sprinkle sufficient salt and pepper over, mix them all together, and rub them well with your hands. Then peel 4 or 5 vegetable marrows, and cut them in slices, as above; take out the insides, if seeded. Then lay the bones of the mutton on the bottom of a convenient stewpan, then some slices of vegetable marrow, and so forth, till you have laid the whole. Cover them with water, add the juice of 2 or 3 lemons and a little salt. Set it on the fire and let it simmer gently until the meat and the vegetable marrow are tender; then add 3 or 4 teaspoonfuls of powdered sugar, 4 or 5 cloves of garlic, skinned and well pounded, and 2 or 3 tablespoonfuls of chopped mint. Let it simmer for 5 or 6 minutes longer, then dish it up and serve.

Ed. Note: vegetable marrow is large zucchini



### Yoghurt

(How to Make Curd)

Put 4 pints of pure milk into a particularly clean stewpan; put it on a charcoal fire, let it bubble once. Then take it off and pour it into a basin. When cool enough to bear your finger in it, add 2 tablespoonfuls of old curd, and stir it well with a handle of a wooden spoon. Put the basin on some straw in a warm corner of the pantry, cover the basin all over with a piece of flannel 3 or 4 thicknesses, and let it remain for 10 or 12 hours. You will then find it nicely set and the top covered with cream, and serve as it is. In Turkey this is generally served with the pilaw; it may also be served at breakfast and at luncheon. It is a very refreshing dish on account of its slight and pleasant acidity.

### Cookbook Collecting Sources

The Collectibles Column of the Saturday, June 25, 1994 Detroit News carried an article about vintage cookbooks by Linda Franklin. The article notes that "collecting cookbooks has now become as commercialized as collecting baseball cards."

Several sources are included for the cookbook collector, including the Cookbook Collector's Exchange, P. O. Box 32369, San Jose, CA 95152-2369 (annual subscription to the bimonthly magazine is \$12; a sample issue is \$2), and a new guide, Cookbooks Worth Collecting by Mary Barile (\$17.95 from Wallace-Homestead Books, Radnor, PA 19089-0230).

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Jan Longone



## FOOD AT THE FAIR

*World's Columbian  
Exhibition, Chicago 1893*



During the spring, two culinary events commemorated the 1893 World's Columbian Exposition in Chicago.

Most notable was the two-month exhibit at the Clements Library (University of Michigan campus) on the foods of the Chicago 1893 World's Columbian Exposition. Jan Longone, founding CHAA member and owner of The Wine and Food Library (Ann Arbor), was the Visiting Curator for this exhibit and gave a talk on March 17, 1994, about the importance of the 1893 Columbian Exposition in culinary history.

Every World's Fair has had an impact on culinary history - from the Bordeaux wine classification at the 1855 Paris Exposition (which still affects our buying habits today) to the beginning of the fine French restaurant scene in New York City after the 1939-40 New York World's Fair (when Henri Soule, stranded in New York because of the outbreak of World War II, opened Le Pavillion restaurant). But the 1893 World's Columbian Exposition in Chicago was a defining moment in American culinary history as well as its general history.

The Clements Library Exhibition, created by Jan, detailed the important role in America's culinary history of the 1893 World's Columbian Exposition, held in Chicago to commemorate the 400th Anniversary of Columbus' first voyage. It included menus of banquets held throughout

America and around the world to help publicize the Fair and to convince governments and business interests to participate.

The Clements Exhibition also covered the many restaurants and eating and drinking establishments at the Fair, the role of the Women's Building in advancing the interest in and study of cooking and food history, the famous Rumford Kitchen and the Illinois Corn Kitchen, and the many state, country, agricultural, and horticultural exhibits, including California's famed Liberty Bell made of oranges and a larger-than-life-size knight in armor made of prunes.



The second culinary event commemorating the 1893 Fair was the May, 1994 conference on "The Foods of the 1893 World's Columbian Exposition" co-sponsored by the Chicago Culinary Historians and the Chicago Historical Society.

## THE PLEASURES OF BEING A CULINARY HISTORIAN



By Jan Longone

One of the pleasures of being a culinary historian and of owning The Wine and Food Library is the opportunity to meet wonderful people who are concerned with the quality of life and who share my own passion for the study of food. Two very special friends come to mind.

### Bill Penzey

Bill and Ruth Penzey and their children have been in the fine spice trade for a goodly number of years. Their interest in quality and in educating both themselves and their clients on the history and use of spices shines through every bit of correspondence I've received from them. As far as I can tell (I have not yet had the privilege of meeting the Penzeys in person nor of visiting their shops), every member of this family is consumed by a passion for understanding, gathering, and sharing the finest quality of spices.

A recent letter included a generous handful of bay leaves with the following notes:

"There are about 7 grades of bay leaves that a spice merchant might buy. The top 2 or 3 are hand picked, hand-selected, and those grades being of a size 7 cm or less. The hand-picked are picked off the bay tree, when the leaf is a certain size and color, while the hand-selected are picked out from large masses on table tops inside a building after the bay leaves have been harvested. They are hand selected attempting the exact same size and color as if they were to be picked directly from the tree. The problem is, and Dan might appreciate this, that the terms are not

used uniformly by the different bay leaf growers, or rather harvesters... it is strictly an item of the spice trade that is gathered from the forests, etc. So one exporter's hand-picked might be another's hand-selected.

So the question for you two is to attempt to determine if these bay leaves in this lot are hand-picked or hand-selected. And of course, why? I can assure you that they are either one or the other. The price of these two grades is usually about three times the price of the next-down grade: semi-select. Semi-select is usually sold in retail outlets, although some premier lines do pack the hand-picked, hand-select. Your bay leaves here are from the area of Izmir, Turkey."

You can be certain that these bay leaves are simply wonderful, and that each time I use them I think of their history and background and of the Penzey family and their quest for quality.

Another package from the Penzey family contained information about a whole new line of seasonings: "Ethnic Milwaukee Spice Seasonings Collection." Each seasoning is distinct, tastefully worked out to re-create the flavor and savor of a Milwaukee neighborhood. Those of you who know Milwaukee better than I do will appreciate the Historic Third Ward Italian Seasoning, the Walker's Point (Adobo spices), Mitchell Street (garlic and hickory), and more than a dozen others.

Bill Penzey has a wonderful tale of fine saffron, an Indian temple, and Julia Child - which we will share some other time. In fact, Bill Penzey is replete with wonderful spice stories. I wish he could come and speak at a CHAA meeting, but, for now, we are happy to introduce him.

The Spice House has various locations in the Milwaukee area: 1244 N. Glenview Ave, Wauwatosa, WI 53213, or 6860 S. 10th St. Oak Creek, WI 53154. For a catalog, write to The Spice House at P.O. Box 1633, Milwaukee, WI 53201, or fax to (414) 771-5652.

### JoAnn Clevenger

Beautiful both within and without, generous, talented, hardworking and very creative, JoAnn is the owner of a special New Orleans restaurant, the "Upperline." Located in the Garden District, the Upperline is decorated with a changing exhibit of local art work, including striking murals mounted outside, all part of JoAnn's long-time support of the arts. Among the many special events in the 10-year life of this special restaurant, JoAnn proudly remembers Jane Austen Dinners, a Babette's Feast, Creole Cocktails at Six honoring AIWF with Julia Child as guest of honor, an Annual Garlic Festival, and more recently a Duck Festival.

We were privileged to partake of a goodly portion of the delicious-tasting items on the duck menu. I specifically want to mention the Creole Duck Gumbo, the Roast Duck Tamale with Tasso and Andouille, the Oaxaca Duck (dark mole) with Posole Cakes and the Roast Duck with Garlic Port Sauce and Savory Garlic Cloves. All were superior. If duck is not your dish, try the Taste of New Orleans menu or the Upperline Shrimp Sampler (Shrimp with Jalapeno Cornbread, Fried Green Tomato with Shrimp Remoulade and Spicy Bar-B-Q Shrimp with Angel Hair).

Part of the pleasure of dining at the Upperline is to meet and talk to JoAnn herself. Her intellectual curiosity about the culinary and other arts makes for a most stimulating conversation. The total dining experience is memorable.

When you go, say hello to JoAnn, give her regards from the Longones, and tell her that you are a member of CHAA.

The Upperline Restaurant  
1413 Upperline St.  
New Orleans, LA 70115  
(504) 891-9822



*Our query in the Fall, 1993 issue of the CHAA Newsletter for information on food museums brought informative responses from several readers:*

George Zombakis, who works at the Houston Museum of Fine Arts and is a member of the Houston Culinary Historians, combed The Official Museum Directory for the following list, which we've arranged by state:

**Delaware Agricultural Museum and Village**

866 N. Dupont Hwy,  
Dover, DE 19901  
(302) 734-1618  
Research fields: Delaware farming, general farm life, farming technology

**Hawaii Bottle Museum**

P.O. Box 1635,  
Honokaa, HI 96727-1635  
(808) 775-0411  
Research fields: Antique bottles (including

whiskeys, gins, medicines, foods, sodas) showing the history of the Hawaiian Islands from 1776 to 1900

**Blackberry Historical Farm-Village**

P.O. Box 591,  
Aurora, IL 60506  
(708) 892-1550  
Research field:  
Agricultural history of Northern Illinois, ca. 1830

**Coca-Cola Memorabilia Museum of Elizabethtown**

P.O. Box 647,  
Elizabethtown, KY 42702-0647  
(502) 737-6665  
Coca-Cola history from 1897 to 1970

**The Rice Museum**

P.O. Box 1176, Crowley,  
LA 70527-1176  
(318) 783-6842  
Research fields: Rice industry

**New Orleans Pharmacy Museum**

514 Rue Chartres,  
New Orleans, LA 70130



(504) 524-9077

Research fields: History of 19th century pharmacies, medicine and health care

**Hadley Farm Museum**

147 Russell St.,  
Hadley, MA 01035  
(413) 584-1139

Research fields: Housed in 1872 barn, farming equipment

**Maritime and Seafood Industry Museum**

P.O. Box 1907,  
Biloxi, MS 39533  
(601) 435-6320  
Research fields: Objects and implements used in the seafood industry

**Tobacco Farm Life Museum**

P.O. Box 88,  
Kenly, NC 27542  
(919) 284-3431  
Research fields: Eastern North Carolina tobacco industry

**New Sweden Farmstead Museum**

50 E. Broad St.,  
Bridgeton, NJ 08302  
(609) 455-9785  
Research fields: Farming tools, blacksmith shop, household implements

**The Museum of Early Trades and Crafts**

Main Street at Green Village Rd,  
Madison, NJ 07940  
(201) 377-2982  
Research fields: Tools and products of 18th and 19th century home and farm life



### **The New Jersey Museum of Agriculture**

P.O. Box 1978, New Brunswick, NJ 08903  
(908) 249-2077

Research fields:  
Agricultural history,  
household technology

### **Cayuga County Agricultural Museum**

E. Lake Rd.,  
Auburn, NY 13021  
(315) 252-7644  
Research fields: Dairy processing, agricultural history of Cayuga County

### **The Farmers' Museum, Inc.**

P.O. Box 800,  
Cooperstown, NY 13326  
(607) 547-5431  
Research fields:  
Agricultural history

### **American Maple Museum**

P.O. Box 81,  
Crogan, NY 13327  
(315) 346-1107



Research fields: History of maple products and production systems

### **Salt Museum**

P. O. Box 146,  
Liverpool, NY 13088  
(315) 453-6767  
Research fields: 19th and 20th century salt industry

### **National Apple Museum**

P.O. Box 656,  
Biglerville, PA 17307-0656  
(717) 677-4556  
Research fields: Apple production, processing and utilization

### **Culinary Archives and Museum, Johnson & Wales University**

315 Harborside Blvd.,  
Providence, RI 02905  
(401) 455-2805  
Research fields: Culinary and gastronomy museum

### **The Rice Museum**

P.O. Box 902,  
Georgetown, SC 29442  
(803) 546-7423  
Research fields: South Carolina rice industry

### **State Agriculture Heritage Museum**

P.O. Box 22207C,  
Brookings, SD 57007  
(605) 688-6220  
Research fields:  
Agricultural history

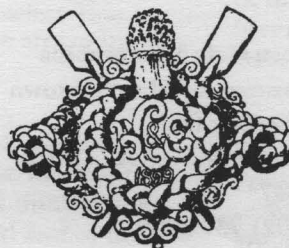
### **D. C. Booth Historic Fish Hatchery and Museum**

413 Hatchery Circle,  
Spearfish, SD 57783  
(605) 642-7730

Research fields: Historic fishery and fish culture

### **Museum of Tobacco**

800 Harrison St.,  
Nashville, TN 37203  
(615) 271-2349  
Research fields:  
Collectibles and tobacco-related history



### **Hoard Historical Museum and National Dairy Shrine**

407 Merchant Ave., Fort Atkinson, WI 53538  
(414) 563-7769  
Research fields: Indian culture and dairy history

### **Imperial Sugar Refinery**

Sugarland, TX  
Research fields: Guided tours of sugar production

Alice Arndt, also of the Houston Culinary Historians, offered these food museum listings along with her comments. Alice was the featured speaker at the April, 1993 CHAA meeting on saffron. An article about Alice, including her saffron recipes, appeared in the Fall, 1993 issue of the Newsletter.

### **Dr. Pepper Museum**

300 S. 5th St.,  
Waco, TX 76701  
(817) 757-1024  
Opened in 1991 in an old Dr. Pepper bottling plant, this museum devotes itself to the story of the entire soft drink industry. A functioning 1930's soda fountain has been installed. According to the newsletter Bottlecap, the museum has been successful beyond all expectations.

### **Tupperware Museum of Historic Food Containers**

South Orange Blossom Trail, Kissimmee, FL  
(407) 826-5050  
This corporate museum attractively presents a wide-ranging collection which includes a 6,000-year-old Egyptian jar, Byzantine bottles, and a 16th-century rhinoceros horn bowl. Visitors receive a free Tupperware sample.

### **Musee de Pain**

Charonton-le-Pont,  
Paris 33-1-43-68-43-60  
In the suburbs of Paris, this museum offers a look at baking equipment through the ages. Free admission.

### **Alimentarium**

1 Rue du Leman,  
Vevey, Switzerland  
21-9244111

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**Cooking with Giuliano Bugialli:  
Abruzzi in the Fall, October 2-9, 1994**

Ann Woodward wrote about her trip to Italy to attend Giuliano Bugialli's cooking classes for the Fall, 1993 issue of the Newsletter. For this fall, 1994 trip, participants will travel into a mountainous region east of Rome, then to the Adriatic coast. The trip ends with two days of cooking at Bugialli's school near Florence. For more information, contact Ann Woodward at 313-665-7345.

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**Gourmet Cooking Classes at  
Lucy's Kitchen in Ann Arbor  
July 25, 1994: 6-9:00 pm:  
Summer Dining Under the Stars**

This July cooking class by Lucy Seligman is the third in a monthly series of private gourmet cooking classes that started this spring. A graduate of Boston University's Culinary Arts program and former proprietor of a cooking school in Japan, Lucy brings years of experience to teaching the



home cook to create gourmet dishes with a minimum of fuss in small, hands-on classes. Seasonal menus vary from month to month. For more information and to make reservations, contact Lucy at 313-662-5572, fax 313 665-7669 Monday-Friday.

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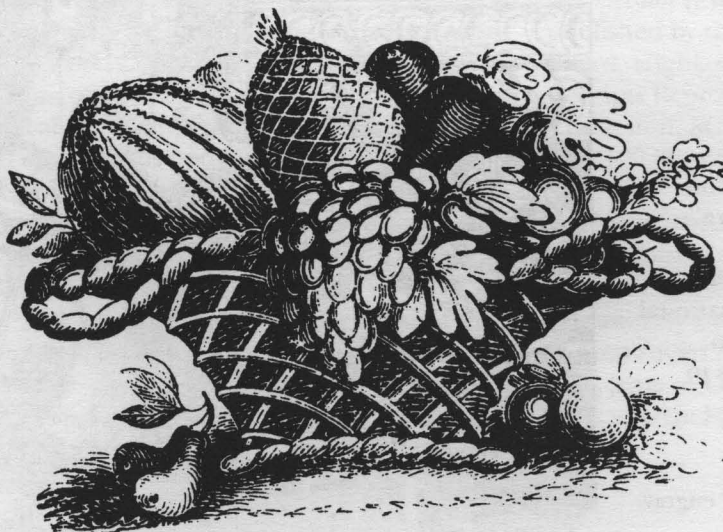
**New CHAA Newsletter Editor**

Ann Woodward will take over as the CHAA Newsletter editor starting with the Fall, 1994 issue. Rhonda deMason will continue to handle graphic design, and Lucy Seligman will provide editing and proofreading. If you would like to contribute articles, ideas, news items, etc. for future issues, send them to Ann Woodward, 2222 Fuller Road, #801A, Ann Arbor, MI 48105, or call her at (313) 665-7345.

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**Chinese Cuisine and the American  
Palate September 22-24, 1994 at  
Queen's College, Flushing, NY**

An international symposium sponsored by the Institute for the Advancement of the Science and Art of Chinese Cuisine in cooperation with the Asian/American Center and the Department of Home Economics at Queens College. The program will include presentations on The Science of Chinese Cuisine, The Chinese Kitchen, The American Palate, Chinese Cooking in the American Home, and Food is Big Business. Registration fee is \$30 for the entire conference, \$25 for one day; the banquet is \$35. For more information, contact Dr. J. Newman, CCAP Conference, Dept. of Home Economics, Queens College, Flushing, NY 11367. (718) 520-7219; fax (718) 997-5531



### Jan Longone

Jan has been exceptionally busy in the last few months, even for her. First, there was the exhibit she organized as Visiting Curator at the Clements Library (Ann Arbor) in February and March on "Food at the Fair: The World's Columbian Exposition, Chicago, 1893" (see the separate article about the exhibit in this issue). Jan gave a talk about the exhibit on March 17, 1994. Then, in January, she served again as one of the judges for the Tabasco Cookbook Competition at Avery Island, Louisiana. A separate article in this issue announces the winners of the 1993 contest.

Next, in March, Jan conducted a panel, along with Marion Cunningham, at the 11th Annual International Conference on Gastronomy sponsored by the American Institute of Wine and Food. The theme of the conference was "Children's Education: Feeding Our Future," and the subject of Jan's panel was the history of children's cookbooks illustrated with slides from the cookbook collection of CHAA members Doug and Elaine Harris (see below).

An article on "Community Cookbooks" featuring Jan's personal collection appeared in the May issue of *Traditional Home*. For more information about where to get a copy of this magazine or the article, contact Jan at The Wine and Food Library, (313) 663-4894.

### Pat Cornett

In May, Pat gave a presentation on "English Cookery in Shakespeare's Plays" for the Shakespeare and Cultural Continuity section of the Medieval Institute's 29th International Congress on Medieval Studies in Kalamazoo, Michigan. Pat plans to expand this paper into a major research project next year.

Tossing the pancake, from an 1837 engraving

### Elaine and Doug Harris

As many CHAA members know, Elaine and Doug have one of the best collections of children's cookbooks in the country. Recently, their collection has started to receive more publicity. A full-page article about their collection, "Hooked on Cookbooks," appeared in the October 12, 1993 issue of the food section of *The Detroit News* complete with color photos and sample recipes. Their collection was also featured in Jan Longone's panel presentation on the history of children's cookbooks at the 11th Annual International Conference on Gastronomy sponsored by the American Institute of Wine and Food. The theme of the March, 1994 conference was "Children's Education Feeding Our Future."

### Lucy Seligman

Starting this spring, Lucy is teaching gourmet cooking classes in Ann Arbor on a regular monthly basis. The Announcements section of this issue contains details about the July 25 class. She also continues to edit and publish *Gochiso-sama!*, Japan's only culinary newsletter in English, now in its sixth year. Besides these activities, her article

on "The History of Japanese Cuisine" appeared in the April-June 1994 issue of the *Japan Quarterly*. She will teach her first class at Kitchen Port (Ann Arbor) on August 10th, and will be teaching cooking classes in the fall as part of Whitmore Lake Adult and Community Education and Recreation. In September, she will give a talk entitled "The Chinese Influence on Japanese Cuisine" at the Chinese and the American Palate Conference, to be held at Queen's College, in Flushing New York.

### Julie Lewis

Julie spoke to the Culinary Historians of Houston on January 21, 1994 on "The History and Traditions of English Afternoon Tea." Alice Arndt, founding member and past president of the Houston group, has been a guest speaker at a CHAA meeting in the past. Martha Taylor, the president of the Houston group for 1993-94, will be the guest speaker for the October 16 CHAA meeting and will talk about the *Opuntia* (prickly pear) cactus. We are delighted to have this exchange between our organizations.





**H**eat & Soul, *Stirring Recipes from Memphis*, published by the Junior League of Memphis, Inc., was announced as the national winner of the 1993 Tabasco Community Cookbook Awards. A stunning volume, this

280-page book celebrates "the joy of food, in all its appeal, warmth and satisfaction...and the connectedness that food provides." It is also a celebration of Memphis and its people, filled with photos and biographical sketches of Memphis music celebrities, such as W. C. Handy, B. B. King, and Elvis Presley, plus personal recollections from many who contributed to the book.

Each chapter is introduced with gorgeous color photos of some of the book's 420 recipes.

Second place winner was *From Generation to Generation*, published by the Sisterhood of Temple Emanu-El, Dallas, Texas. With its original art and 300 pages of recipes and useful tips, this book reflects Jewish history and culinary traditions: "Eating may be a necessity, but enjoying the food we eat is an important part of our Jewish culture." Proceeds from the book's sales provide support for a variety of charitable endeavors.

*California Sizzles, Easy and Distinctive Recipes for a Vibrant Lifestyle*, published by the Junior League of Pasadena, Inc., took third place in the Tabasco competition. In addition to its 421 recipes, this book includes a California Lifestyles section with photos of favorite recreational occasions and appropriate menus, such as a Post-Parade Get-Together or Dinner Under the Palms.

"These three books demonstrate what the Tabasco Community Cookbook Awards are all about, each putting forth a distinct personality, providing a culinary adventure for those who read and cook from it, and preserving our food heritage," commented Paul C.P. McIlhenny, vice president of the McIlhenny Company, maker of Tabasco pepper sauce

and the competition's sponsor. One of the seven judges for the competition is Jan Longone, a leading culinary expert on community or "charity" cookbooks.

Six regional winners were also announced:

**New England:** *As You Like It, Recipes and Photographs from The Williamstown Theatre Festival Family*, published by the Williamstown Theatre Festival Guild, Williamstown, MA.

**Mid-Atlantic:** *Dining Al Fresco*, published by the Wolf Trap Association for the Performing Arts, Vienna, VA.

**South:** *The McClellanville Coast Cookbook*, from the McClellanville Arts Council, McClellanville, SC

**Midwest:** *Women Cook for a Cause*, published by the Women's Resource Center, Schoolcraft College, Livonia, MI.

**Southwest:** *Some Like It Hot*, from the Junior League of McAllen, TX.

**West:** *From Portland's Palate, A Collection of Recipes from the City of Roses*, published by the Junior League of Portland, OR.

Two books were singled out for special merit awards: *Exclusively Pumpkin*, published by the Coventry History Society of Coventry, CT, and *Dining with Southern Elegance*, from the Terrebonne Association for Community and Family Education, Houma, LA.

Elected to the Walter S. McIlhenny Hall of Fame were two classic collections: *Noteworthy, A Collection of Recipes from the Ravinia Festival*, published by the Ravinia Festival Women's Board, Highland Park, IL, and *Charleston Receipts Repeats*, from the Junior League of Charleston, SC. Each of these books has sold over 100,000 copies.

Ed. Note: Started in 1991, the Tabasco Community Cookbook Awards and the Walter S. McIlhenny Hall of Fame and Community Cookbook Library were featured in two articles by Jan Longone in the Winter, 1991 issue of the CHAA Newsletter. Jan has been a judge for each year's competition.



## FALL / WINTER PROGRAMS

*The CHAA meets every third Sunday evening of the month, from 7 to 9 pm, from September through May. Unless otherwise announced, the meetings are held at the Washtenaw County Extension Service Building, 4133 Washtenaw Ave, Ann Arbor, Michigan.*



## SEPTEMBER 18

**How to Use a Test Kitchen**

Jeanne Sarna  
Director, Detroit Free Press Test  
Kitchen

## NOVEMBER 13

**Sephardic Influences in Turkish  
Cooking**

Rescheduled from May 1994  
Alice Arndt  
Culinary Historians of Houston

## OCTOBER 16

**Food for the 21st Century**

Opuntia: Prickly Pear Cactus  
Martha Taylor  
Past President of the Houston  
Culinary Historians

## DECEMBER 11

**Chinese Banquet**

Details to come in a future issue  
of CHAA newsletter



20th Anniversary  
of the

# NATIONAL BEEF COOKOFF IN CHEYENNE, WYOMING



by Jan Longone

C huck wagon coffee, hayrides, Cream-Can hors d'oeuvres, true Wyoming Beef-Pit Barbecue, home-made pies, Barrel-Cooked Rib Eye Roast, Home Churned Ice Cream, Cowboy Poetry, Barn Dancing - all this and more were part of the three-day event commemorating the 20th anniversary of the National Beef Cookoff on September 11-13 1993.

The Cookoff is sponsored by the Beef Industry Council and the National CattleWomen's Association. The CattleWomen, established in 1952 as the American National CowBelles, are drawn from all 50 states. The 15 finalists, drawn from contestants throughout the United States, were competing for a top prize of \$20,000.



Also in attendance were the winners of the 1993 Japan and Taiwan U.S. Beef Cook-Offs. Throughout the years, many well-known cooking authorities have acted as judges; this year the judges included Jan Hazard of the Ladies Home Journal and Nathalie Dupree, cookbook author, among others.

In addition to the Cookoff, the National Beef Council sponsors a three-day Beef News Seminar for members of the national media. I was invited to make a presentation at the Seminar on The Ever-Changing Family Meal. I compared cookbooks that have been in print for about 100 years, including the Fannie Farmer Boston Cooking School Cookbook, the Settlement Cookbook, the Los Angeles Times Cookbook, and the Picayune Creole Cookbook. Other Seminar speakers included Peter Kump and Judith Ets-Hokin, cooking school teachers in New York and San Francisco, respectively.

But the most thrilling part of all for this Easterner was the splendid opportunity to sample Western hospitality. And we did. There were two very special dinners. The first, a High Plains Barbecue, was held at the Old West Museum in Cheyenne. The setting was enchanting: the grounds of the renowned Frontier Days and World's Largest Rodeo celebrations and home to the Old West Museum. Browsing through this homey museum brought Western history alive. Especially intriguing was a very large collection of various wagons, true artifacts of the trek West.

The food could not have been better, especially the pies. Dozens of ranch and farm wives turned out old-fashioned pies in profusion - apple, dutch apple, peach, cherry, blueberry, strawberry-rhubarb - and more. After browsing through the museum, talking with local ranchers, and sampling the splendid food, we were entertained by two Cowboy Poets.



The next night all 600+ of us were invited to a day at a working ranch, the Whitaker Ranch. This historic 45,000-acre ranch is located on the high plains of southeastern Wyoming near Cheyenne. The ranching operation runs approximately 850 head of Hereford and Shorthorn cross cows. Now managed by the third generation, the ranch has been in the family since 1898. We had hayrides, tours of the working ranch, displays and lectures by the Animal Science Department at the University of Wyoming. And we had a beef barbecue with all the trimmings, followed by barn dancing. All in all, a true taste of Wyoming.

*continued from page 6*

Originally conceived by the Nestlé corporation, this museum contains vast, detailed exhibits, many hands-on. Closed for lunch.

Ed. Note: For more information about the Alimentarium, see the full-length article "A Museum About Things Comestible" in the February 28, 1993 issue of The New York Times.

Finally, Randy Schwartz, a member of our group, sent along this notice about still another Coca-Cola museum in Vicksburg, Mississippi.

**Biedenharn Candy Company  
and Museum of Coca-Cola  
Memorabilia**

1107 Washington St.,  
Vicksburg, MS  
(601) 638-6514

Restored 1890 building  
where Coke was first bottled  
in 1894. Museum contains  
reproduction bottling works,  
Coca-Cola memorabilia,  
1900 soda fountain, and  
restored 1890 candy store.

Lest we forget, the grand  
daddy of Coca-Cola muse-  
ums is in downtown Atlanta,  
Georgia, at the World of  
Coca-Cola, 55 Martin Luther  
King Jr. Drive.

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