

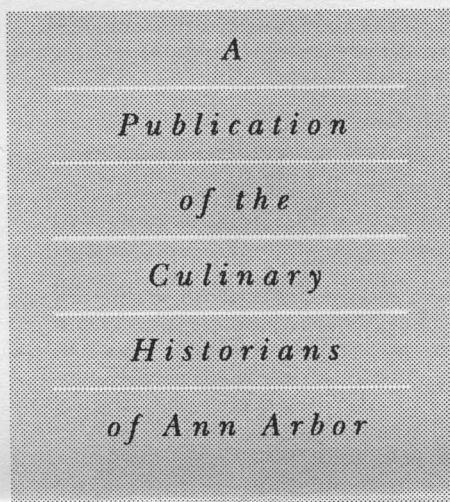
# ANN ARBOR CULINARY HISTORIANS

## A Cambridge Culinary Treasure



My feet know the way better this time. Through Harvard Square the yellow hues of Longfellow's house cast a cheery greeting as I cross Mass. Ave. Past the smiling lady's flower shop, too small to contain its treasures—trickling out the doorway, spilling over the sidewalk in a fragrant rainbow array. The infectious beat of a jazz melody floats in the air. The floral audience nods *en masse*, as if responding to the rhythm. Three street musicians—two violinists and a bandanna-capped bongo player—are playing with head-bobbing enthusiasm, their long hair swinging rhythmically, hypnotically. At their feet an opened violin case displays a few dollar bills, a silent suggestion. I smile inside.

My pace picks up as I turn the corner onto Brattle Street, anticipating what's ahead. Up the block a simple yellow frame house peeps into view, the house once lived in by the blacksmith who worked his trade under the spreading chestnut tree.



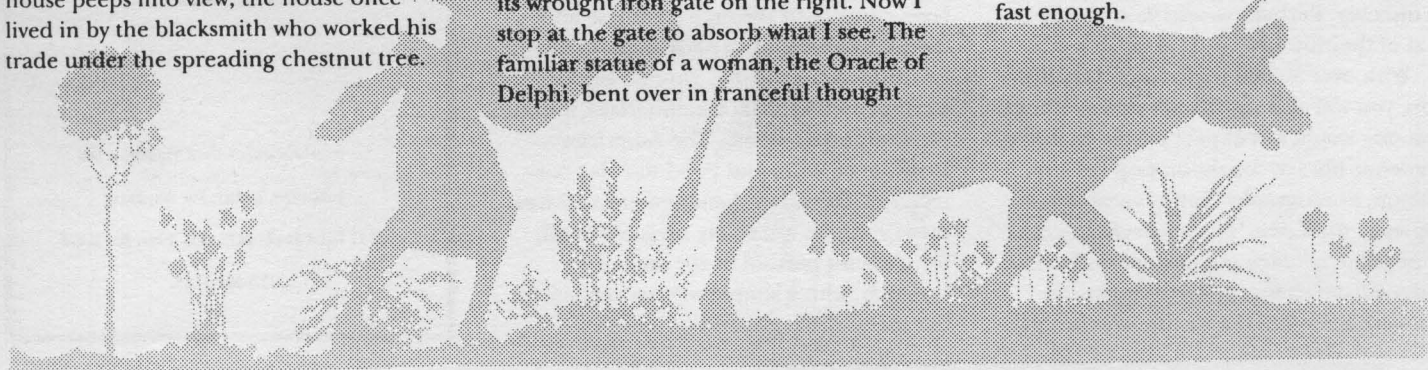
Longfellow must have found pleasure at the sight. The chestnut trees are gone, as is the smithy's shop. Yet it has a warmth and aura about it even today, despite being squeezed rather self-consciously between two modern brick behemoths. It is now a popular Bake Shoppe and Cafe. I have, on occasion, stopped to sit awhile under its linden tree canopy with a cup of tea and a scone or tart, contemplating Life on Brattle Street in 1820.

No time for that today, however. My feet hurry on, the undulating brick sidewalk rough and uncertain under their step.

So close. I see the ivied brick wall with its wrought iron gate on the right. Now I stop at the gate to absorb what I see. The familiar statue of a woman, the Oracle of Delphi, bent over in tranceful thought

stands close by the walk, one arm raised in what I like to think is a sign of welcome for all who come seeking refuge from the noisy outside world. Past her, the verdancy of trees and shrubs along the path usher me into Radcliffe Yard, ringed by the stately buildings that comprise part of Radcliffe College, each one more beautiful than the next. One of these is the most beautiful of all to me—the Schlesinger Library, Number 10 Garden Street. My destination. I have arrived.

I enter. It is cool here. And hushed. Muted voices, muted tones, muted light. Yet I sense the excitement of an impending adventure—in learning, in exploring, in delightful discoveries. After registering at the front desk, I go to the third floor, site of the Culinary Collection, to seek out Barbara Haber, Curator of Printed Books and herself an author. Identifying myself as a member of the Ann Arbor Culinary Historians, in Boston to gather information on the Schlesinger library for an article I am writing for our newsletter, I wonder if she might be able to answer some of my questions. And thus begins my introduction into the wonders of the Schlesinger Library. I couldn't have asked for a better guide. Barbara's extensive knowledge of the Schlesinger is as impressive as the warmth and caring with which she imparts it. It is obvious that she likes her work and her involvement with the continuing growth of the library. My pen can't write fast enough.



The Schlesinger Library is a department of Radcliffe College, with a strong affiliation to the Harvard University Library. It has a dual identity: one part dedicated to the history of women in America, and the other, younger part being the culinary collection we have begun to hear so much about.

The library was founded in 1943 when papers documenting the seventy-two year suffragette movement (1848-1920), as well as women's political and reform work after 1920, were donated by a Radcliffe alumna, Maud Wood Park. Initially called the Women's Archives, it was renamed in 1967 after Professor Arthur Schlesinger and his wife Elizabeth Bancroft Schlesinger in recognition of their dedication to women's history and to the Women's Archives. Since its inception over fifty years ago, it has become the foremost resource on the history of American women in the 19th and 20th centuries, particularly in the areas of rights and suffrage, social reform, family history and women's representation in the professions, government service and the labor movement. This rich history has been collected not only in books, but also in personal diaries, photographs, manuscripts, periodicals, film, video/audio tape, and microfiche. There are also over 1,000 rare books preserved on microfilm. One will find books of fact and fiction (including my personal favorite title, "Miss Manners' Excruciatingly Correct Behavior"!), the personal papers of Susan B. Anthony, Betty Friedan, Harriet Beecher Stowe, Anais Nin— and culinary greats like Julia Child, Lydia Maria Child, M. F. K. Fisher. The great and the small, the rich and the poor, the young and the old, the professional and the housewife toiling over her stove— all of their stories are here for you to discover. Perhaps to add your legacy to that of their own.

With over 50,000 volumes in its collection, you will also see many resources here that one would not expect to find in an academic library: books on pop culture, fashion, photography, family vacations; copies of the *Ladies' Home Journal* and other popular, or once popular, periodicals. Indeed from its inception this valuable resource has offered a wealth of informa-

tion on the lives of women that is not available elsewhere. Beginning with seven researchers who came to use the library during the year 1949, many users have come. Over 10,000 signed its registers in 1995. Under the leadership of its new Director, Mary Maples Dunn, and the support of the Friends of the Schlesinger Library and the Radcliffe Culinary Friends, it continues to thrive and grow,



still with the goal of rescuing women's history from oblivion and preserving a representative record of the lives and activities of U. S. women.

The Culinary Collection division, although the newer and smaller part of the library, is, needless to say, of utmost value and joy to all whose interests lie in culinary arts and culture. It was founded in 1962 with the transfer of 1,500 volumes on food and domestic economy from the lowest basement stacks of Harvard's Widener Library. Since then it has grown rapidly to about 12,000 volumes, which have come both through purchase and through donations of cookbooks by such notables as Julia Child, Simone Beck, Samuel and Narcissa Chamberlain, Sophie Coe and many others. The American Institute of Wine and Food has also contributed. Stored in the basement archives, these volumes are freely available to all, for pleasant perusal or for serious research, with a simple written request for the specific files desired.

Curious as to the extent of their collection of rare or older books of historical value? The library's contents are indexed in their computer system, HOLLIS. A quick search of names familiar to me reveals the following: Child, Lydia M., *The Frugal Housewife*, 3rd. ed. 1832; Glasse, Hannah, *The Art of Cookery Made Plain and Easy*, 6th ed., 1758; Rundell, Maria Eliza, *American Domestic Cookery*, 1820; and, of course, Mrs. Beeton's *Book of Household Management*, London, 1861.

On further investigation, I discover a file containing AIWF books— books which are in need of some repair, but are on the "waiting list," so to speak, until money is donated for this purpose. Some of these are quite old. Many are written in French, Italian or Dutch, often in a most charming manner. La Varenne, Francois, *Le Vrai Cuisinier*, new ed. 1697; Bottom, Anne, *A Collection of Scarce and Valuable Receipts, Never Before Printed, and taken from the manuscripts of Divers Persons of the most Refin'd Taste and Greatest Judgement in the Arts of Cookery*, 1750 (Whew!). And then there is

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Gieronimo Manfredi, who wrote a book in 1600, the title of which took up at least fifteen lines in the catalog—small type. I trust it was not printed in pocket book size.

My last stop is in the Culinary Collection stacks on the third floor. I almost wish it had been my first. I am unprepared for what I find. I expected it to be decorated in typical dark Functional Wooden Chair Library Decor. Far from it. What I find is a reading area more comfortable than my living room. Ceiling high Federal style windows stretch across most of one wall filling the carpeted room with so much light that further illumination is unnecessary. A large polished coffee table sits in the middle of the area, surrounded by upholstered lounge chairs for comfortable reading. I would not have been surprised to find an espresso machine in one corner. My last three hours are spent here browsing through the stacks, cozied up in one or another of the chairs with my treasures. It seems like thirty minutes.

On my way out, I pause in the reception area by the door, my eyes attracted by a brochure from the Radcliffe Culinary Friends, a group of food professionals organized much like the CHAA, but who, in addition, use membership dues and donations for the purchase and/or restoration of old volumes. I note their next meeting's topic: "Woman: Always a Cook . . . Finally a Chef." I write out my subscription check on the spot. How could I not? For a mere \$25.00 I not only will be a member of their most worthy group, but I will also receive their semi-annual newsletter. And who knows—maybe a few dollars might even go toward repairing poor old Gieronimo Manfredi's book. I am curious to see its size . . .

Should you happen to find yourself in Boston, please stop in. It is best to phone first for its hours of operation: (617) 495-8647. And check up on Gieronimo for me, will you?

*Sherry Sundling is the owner of Sherry's Catering in Chelsea, Michigan and a member of CHAA.*

**K**ETCHUP (catsup, catchup, etc.): A sauce, the name of which can be pronounced by everybody, but spelled by nobody.

So opines Andrew F. Smith, the author of *PURE KETCHUP*, which in 242 pages tells us everything we ever wanted to know, and more, about America's National Condiment.

Ketchup is of ancient, but not very clear, origin. America's ketchups were brought here by the early colonists from England. These early sauces were all of the non-tomato kind, comprised of a wide variety of materials, including, among others, fish, mushrooms and walnuts. Today's American ketchups are almost entirely tomato-based and have been since the early 1830's, when commercial canners of tomatoes began producing the sauce as a by-product made from scraps and trimmings. Indeed in their zeal to waste nothing, some commercial canners hosed down the floor into prepared trenches, thus including in the resulting product a wide selection of insects, dirt and rotting fruit. As an interesting sidelight to the rapacious zeal exhibited by such canneries, contaminated tomato ketchups found much use as horrible examples for our early pioneers who fought for the development of pure food laws.

Included in *PURE KETCHUP* are about 140 recipes for all sorts and varieties of ketchups, as well as an exhaustive list of manufacturers from all over the world.

Oh, yes, about the spellings: "ketchup" is the preferred spelling in the Oxford English Dictionary and in my 1910 edition of the Encyclopedia Britannica.

Ketchup is still the most popular condiment in the U. S. A, but salsa is gaining fast. Smith examines the reasons for such popularity, concluding that the main reason is simply:

The taste!

*Don G. Fowler, member*

*Andrew F. Smith's*

## **PURE KETCHUP - A HISTORY OF AMERICA'S NATIONAL CONDIMENT**

*A Review*



## AMERICAN MENUS



The Culinary Historians of Ann Arbor completed their 1996 year with a stellar banquet consisting of a menu composed of dishes inspired by the bicentennial of Amelia Simmons' *American Cookery* and the centennial of Fannie Farmer's *Boston Cooking-School Cook Book*. Held at the beautiful Victorian farmhouse of Carroll and John Thomson and coordinated by Julie Lewis, the menu consisted of America's bounty: turkey with stuffing, roast pork with sweet potatoes, creamed vegetables including onions, turnips, cabbage and lima beans, mashed parships, several types of salads, and a plethora of American desserts. America has long been famous for its interest in sweets and desserts, and in this case, the proof was in the pudding: indian pudding, rice pudding, apple pie, steamed ginger pudding, wine jelly, gingerbread men, fudge, aged Vermont cheddar, and an assortment of antique apple varieties.

CHAA was not the only group to commemorate American food during 1996. Here are menus of other celebrations:

### 1- A STUDY OF NEW WORLD FOODS October 26, 1996

Catered by Food For All Seasons' Toni Benjamin, our January 1997 speaker. This banquet was held at the beautiful Clements Library on the University of Michigan campus, and was to honor participants at the Food in Global History Conference and the theme semester devoted to food. Prof. Raymond Grew was in charge. The room was beautifully decorated by Toni and the exhibition *AMERICAN COOKERY: THE BICENTENNIAL* (curated by CHAA member Jan Longone) was on display so that members of the international conference could enjoy it. Toni planned an American meal, with a strong Michigan component. (See menu above right)

2- The Gala Dinner at the Williamsburg Inn with Guest Chef Larry Forgione, chef/owner of An American Place in New York City, was a part of the Williamsburg Symposium, *HISTORY IN THE MAKING: 200 YEARS OF AMERICAN COOKBOOKS*, Saturday, November 9, 1996. (See menu below right)

3- CHEF JAMES GRAHAM'S DINNER AT MARSH HOUSE, Avery Island, LA for Judges of the Tabasco Community Cookbook Awards, November 11, 1996. Chef Graham was executive chef at Prejean's Restaurant, Lafayette, LA at the time of the dinner. In early 1997, he is leaving to open his own restaurant.

In the lovely setting of Marsh House on Avery Island, home of the Tabasco Company. A spectacular menu devised and prepared by Chef Graham, an American menu with very special emphasis on the bounty of Louisiana and its Cajun and Creole traditions. (See menu page 5)

### *A Study of New World Foods* October 26, 1996

*Vegetarian Nori Rolls*  
*Assorted Bruschettas*  
*Wild Mushroom, Caramelized Onions and Goat Cheese Tarts*

*Ancho Chili and Corn Chowder*  
*topped with a Fresh Tomato Salsa and served with*  
*Housemade Chili Rubbed Potato Crisps and Warm Corn Tortillas*

*Fresh Smoked Michigan Lake Trout*  
*topped with a Michigan Black Walnut Cream on a*  
*Bed of Ruffled Cucumbers, accompanied with a Michigan Cherry Slaw*

*Rolls and Butter*

*North American Bison, served with a Morel Mushroom and Bison Essence*  
*Canadian Long Grain Wild Rice Griddle Cake with Jerusalem Artichokes*

*Fresh Winter Vegetables*

*Chicory Farms Raw Milk Cheeses*  
*Vermont Raw Milk Cheese*  
*Accompanied with Fresh Blueberries and French Bread*

*Pumpkin Terrine*  
*served with a Housemade Michigan Maple Syrup Ice Cream,*  
*Spiced Pecans, and a Cranberry Sauce*

*Coffee Service*

*Catered by*  
*Food For All Seasons*

### *The Williamsburg Inn* *Gala Dinner* *Saturday, November 9, 1996*

*Pickled Oysters and Lobster Salad*  
*Vegetable Stew*

*Planked Salmon Filets with Parsley Egg Sauce*  
*Baked Corn Pudding*

*Roasted Rack of Veal*  
*Stuffed with Herbed Mashed Stewed Parsnip*  
*Potatoes*  
*Caramelized Onions and Cherry-Gooseberry Chutney*

*Aged Farmstead Cheese with Brown Bread Toast*

*Warm Shrewsbury Cake*  
*Compote of Apples and Cranberries*  
*Whiskey Sauce*

*Fumé Blanc*  
*Ferrari-Carano, Sonoma*  
*Pinot Noir,*  
*Montinore Willamette Valley*  
*Late Harvest Chenin Blanc,*  
*Sweet Nancy, Callaway*



# Menu at Prejean's Restaurant

## Bread

French Bagettes with Louisiana fig butter

## Appetizer

"Harmony of Autumn Quail"  
Wood Rabbit Stuffed, marinated quail  
set in a Louisiana Wild Mushroom  
and Andouille Cream

## Soup

Smoked Duck, Pheasant and Cajun country  
smoked sausage gumbo with an essence  
of garden fresh okra

## Salad

Champagne poached Louisiana pear, Maytag  
blue cheese and oven roasted black walnuts  
over baby oak leaf lettuce with candied  
persimmons vinaigrette

## Entree

Pepper crusted rack of Louisiana White Tail,  
set in a "Tabasco Brown Butter Maderia Sauce"  
with Shiitake Bernaise, oven roasted pine nuts,  
mesquite grilled asparagus and  
squirrel dirty rice

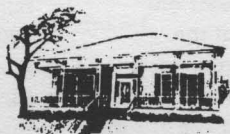
## Dessert

Sweet potato, fig and pecan pie with french brandied  
vanilla cream and sugar glazed orange rinds

4- A MISSISSIPPI BOARDING HOUSE MENU, Walnut Hill, Vicksburg, MS. On a trip down the Mississippi on the Delta Queen, the oldest paddlewheel steamboat in America, both American history and culinary history are served. Disembarking at Vicksburg, you can visit the National Civil War Battlefield (a very moving experience) and then in Old Vicksburg, you can eat at Walnut Hills, a Victorian cottage, once a boarding house, which serves down-home, family-style lunches and dinners. Our lunch included all the items on this typical menu plus some fine fried catfish. (See menu below)

Jan Longone

## Walnut Hills



### Typical Menu

Fried Chicken	
Country Fried Steak	
Fried Corn	Okra and Tomatoes
Snap Beans	Mustard Greens
Purple Hull Peas	Creamed Potatoes
Coleslaw	
Biscuits and Cornbread	
Iced Tea	
Blackberry Cobbler	

## RECIPE

### Wine Jelly

Wine jelly is a very old-fashioned southern dessert and I saw it in many colors and devises when I was growing up in Virginia. My mother always made it with lemon Jello and sherry, which is also good. It is unfailingly popular, probably because the combination of jelly and whipped cream is one of those perfect sublimities of cookery. So many people asked about the recipe when I took it to the recent CHAA December dinner that we have decided to publish it. This is my version of a recipe in *The New Fannie Farmer Cookbook* of 1951.

2 tablespoons (2 envelopes) of gelatin, soaked in

1/2 cup cold water

1 1/2 cups boiling water

1 cup sugar

1 cup fine tawny port

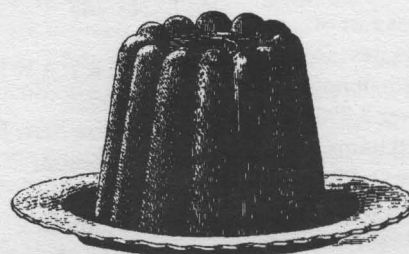
1/3 cup orange juice

3 tablespoons lemon juice

Soak gelatin in cold water until soft. Dissolve in boiling water. Add sugar and stir to dissolve. Add wine and fruit juices. Strain through a fine sieve into a glass bowl. Chill until firm. This makes a beautiful clear jelly of gorgeous rosy color. Serve as a dessert with sweetened and flavored (with vanilla or brandy) whipped cream.

*Note: For 2-3 tablespoons of the wine I usually substitute brandy.*

A.W.



*Ever since a roundup of museums was printed in the Fall 1993 and Summer 1994 issues of this newsletter, I have been inspired to save relevant clippings and to do some research. What follows are capsule descriptions of some other food and beverage museums I have "discovered" here and abroad. Randy Schwartz*

## UNITED STATES

### Campbell Museum

Campbell Place  
Camden, NJ 08101  
(609) 342-6440  
Hours: M - F 9am - 4:30pm  
Funded by the Campbell Soup Company, this museum was chartered by the state of New Jersey in May 1966 for the purpose of assembling and exhibiting a collection of tureens, bowls, and other utensils for food service throughout history. Items date from 500 B.C. to the present, with an emphasis on 18th-Century Western Europe. A film "Artistry in Tureens" can be viewed by appointment.

### The Bottle Cap Museum and Gift Shop

4977 Sparr Road  
Gaylord, MI 49735  
(517) 732-1931  
Hours: W - Sat 11am - 5pm  
admission \$2.50 for adults  
includes a free Coke and a season pass  
Located five miles east of town on Rte. F-44 next to Sparr Mall, this small museum is packed with over 3,000 Coca-Cola-related items including vintage and franchise bottles, caps, trays, signs, posters, clocks, 1930s through 1970s dispensers and coolers, and many other novelties.

Also features a Coca-Cola Christmas Room and a Coca-Cola bathroom, both appropriately decorated.

### Southwest Dairy Center

Sulphur Springs, TX  
Located in Hopkins County in northeastern Texas, the leading dairy county in the U.S. with some 490 dairies. The Dairy Center building is styled like a dairy barn, complete with silo. Exhibits trace the production and manufacturing of milk products including a barn scene, the early days of milk manufacturing and delivery, and a 1930s kitchen scene in the home production of cream and butter.

### International Banana Museum

2524 N. El Molino  
Altadena CA 91001  
(818) 798-2272  
Admission free but only by appointment for Club members and their guests  
Sponsored by the International Banana Club, whose 8,500 members are united under the slogan, "One of the Bunch". Opened in 1975, this whimsical Los Angeles-area museum displays some 15,500 banana-related items, including thousands of commercial banana stickers as well as banana-flavored toothpaste, banana popcorn, a banana phone, banana golf club, banana warmers from Germany, etc. For more info on membership call (yes) 1-900-BANANAS.

## N E T H E R L A N D S

### Bijenteelt Museum Hoeve Bekhof (Bee-keeping Museum)

5 De Hoek, Vledder  
Hours: W and Th 2 - 5pm,  
from Jun 15 to late Aug  
This museum, in a 1651

Saxon farmhouse in the northern province of Drente, displays old honey-making implements as well as objects decorated with bee motifs.

### Stedelijk Waagmuseum en Kassmarkt (Weigh-house Museum and Cheese Market)

Enkhuizen  
Hours: Tu - Sa 10am - noon  
and 2 - 5pm, or Sun 2 - 5pm  
A small museum located in the old weigh-house of this herring-port in North Holland province. Includes cheese presses, cheese baskets, and the weigh-scales department.

### Museum of Fishery

Elburg  
Elburg, a town on Veluweesee lake in Geldern province, was a former port in the Hanseatic League, a military/trade alliance of medieval times. This museum is located in the Vischpoort (fisherman's gate), a building dating from 1592 that formed part of the old red-brick town wall.

### Doesburgsch Mosterd- en Azijnmuseum (Doesburg Mustard and Vinegar Museum)

Boekholtstraat 22, Doesburg  
0313-472230  
Hours: M - F 10am - 5pm, or  
Sa 11am - 4pm (closed M, Jan-Mar)  
Doesburg, another old Geldern town of the Hanseatic League, was once a glorious IJssel River trading center. Mills for the grinding of mustard seed date from that period. The museum features furnishings and equipment from an old mustard factory, as well as demonstrations and exhibits on the traditional production and use of mustard.  
Het Nederlands Openluchtmuseum

### (Netherlands Hours: OpenAir Museum)

Schelmseweg 89  
Arnhem,  
026-3576111  
Hours: 10am - 5pm Apr-Oct  
Historic buildings were brought from across the country to this town near the German border to make an open-air museum, a sort of "Greenfield Village" of Holland. Includes farmhouses, fully furnished workshops, a steam-powered dairy, Brabend café, brewery, wind- and water-mills, herb garden, apiculture exhibit, and a stall for selling "poffertjes" (a typical Dutch treat resembling a silver-dollar pancake).

### Culinair Museum Mariënhof (Mariënhof Culinary Museum)

Kleine Haag 2, Amersfoort  
033-4631025  
Hours: Tu - F 10am - 2pm, or  
Sa - Su 2 - 5pm  
This museum in central Netherlands, about 12 mi. northeast of Utrecht, traces the history of cuisine, from prehistory to the present, especially in Holland. Large dioramas depict eating and drinking in every era, from the advent of domesticated food production to today's mass-produced edibles.

### Banetbakkersmuseum (Bakery and Pastry Museum)

220 Wibautstraat, Amsterdam  
Hours: W 10am - 4pm  
Includes an old bakery and shop, implements, engravings, recipe books, bread and cakes.

### Kaasmuseum Bodegraven (Bodegraven Cheese Museum)

Spoorstraat 15, Bodegraven  
0172-650909  
Hours: Sa 10am - 4pm  
This museum, just north of



Gouda, displays old cheese-making equipment to illustrate the entire process from cow to consumer. Included are a cowstall, cheese-making shop, market, warehouse, and videos of cheese- and butter-making.

**Kaasexposeum (Cheese Exhibition Hall)**

35-36 Markt, Gouda  
0182-529996

Hours: Tu - Sa 10am - 5pm, or Su and holidays noon - 5pm, from Apr 1 to Nov 1  
Gouda, in South Holland province, gave its name to a wonderful cheese. The former Waaghuis or weigh-house, dating from 1668, is a delightful little building which sits in the large triangular marketplace behind town hall. The museum's exhibits trace the development of the dairy industry, of Gouda cheese, and other aspects of the Gouda region. There are large dioramas on cows and grass and the processing of milk into cheese, as well as displays on the place of cheese in nutrition, in the economy, and in art.

**Oudheidkundig en Visserij-museum (Fishing Museum)**

92 Neptunusstraat, The Hague  
Traces fishing in the 19th and 20th Centuries.

**Nationaal Gedistilleerd Museum (National Gin-distillery Museum)**

112 Hoogstraat, Schiedam  
Hours: M - Sa 10am - 5pm, or Su and holidays 12:30 - 5pm  
The distillation of gin from juniper berries and grain mash, beginning around 1700, accounts for much of the fame and wealth of this town on the outskirts of Rotterdam. This museum is a

portion of the Stedelijk Museum, located in an 18th-century former hospital.

**Visserijmuseum (Fishing Museum)**

53-4 Westhavenkade, Vlaardingen  
Hours: M - Sa 10am - 5pm, or Su and holidays 2 - 5pm  
Vlaardingen is an important industrial town west of Rotterdam and the fourth-largest port in the Netherlands. This museum and the associated Institute for Netherlands Sea-fishing sit inside a 1790 house. On view are model ships, maps, implements and paintings of sea fishing and whaling.

**Museum of Agriculture**

5 Moggestraat, Dreischor  
Hours: M - Sa 1:30 - 4:30pm, from Jun 1 to Sep 1  
Located about four miles southeast of Brouwershaven in Zeeland province on farmland reclaimed from the sea.

**De Ghulden Roos (The Gilded Rose)**

Molenstraat 2, Roosendaal  
0165-536916  
Hours: Tu - Su 2 - 5pm  
Located in North Brabant province in southern Netherlands, this museum depicts the development of dining and eating habits from the Middle Ages to the present. There are also exhibits of local and regional history and art.

**F R A N C E**

**Musee de la Peche (Fishing Museum)**

Concarneau  
Hours: 9:30am - 7pm (Jun 15 - Sep 15) or 9:30am - 12:30pm and 2 - 6pm (Sep 15 - Jun 15)  
Concarneau, some 13 mi. from Quimper in Brittany, is the third-largest fishing port in France. This museum,

housed in the port's ancient barracks, explains the history of sea fishing including local as well as international fishing techniques. Aquariums included.

**Musee Regional du Cidre et Calvados (Cider and Calvados Museum)**

Valognes  
33-40-22-73  
Hours: Th - Tu from Apr - Sep  
This museum is located in the Normandy market town of Valognes, 10 miles southeast of Cherbourg, a district famous for its apple brandy (calvados).

**Musee du Camembert (Camembert Museum)**

Camembert  
Three miles north of the village of Camembert in Normandy, this museum houses one of the largest collections of cheese labels in the world.

**Musee du Champignon (Museum of the Mushroom)**

St.-Hilaire - St.-Florent  
41-50-31-55  
Hours: Feb 15 - Nov 15  
Located in the Loire Valley, about one-half mile west of Saumur, this museum organizes tours of the area's underground tufa caves, where some 75% of France's mushrooms are grown.

**Musee du Sucre (Sugar Museum)**

Cordes  
Near Toulouse in southern France, the two floors of this museum are devoted to displaying over a hundred works of sugar sculpture in climate-controlled glass cases. Flowers, sea monsters, myths and legends, medieval cities and other scenes are depicted artistically in such media as blown sugar, ribbon sugar,

poured sugar and rock sugar.

**Musee du Vin (Wine Museum)**

Rue Voltaire, Chinon  
47-93-25-63  
Hours: F - W 10am - noon and 2 - 6pm, Apr - Oct  
In the vaulted cellars of this medieval town 18 mi. south-east of Saumur, the museum offers information on vine growing and on wine and barrel making—as well as wine tastings.

**Musee des Vins de Touraine (Museum of the Wines of Touraine)**

Rue Colbert, Toulouse  
This wine museum in southern France is located inside the wine cellar of St.-Julien, a medieval abbey church.

**Musee de la Vigne et du Vin (Vineyard and Wine Museum)**

Lezignion-Corbieres  
This wine museum, associated with a fortress-style church, is located 11 mi. west of Narbonne in the historic Languedoc region.

**Musee du Vin de Bourgogne (Burgundy Wine Museum)**

Beaune  
On the Cite d'Or, this museum is housed inside the Htel des Ducs de Bourgogne, a wood and stone mansion that housed Renaissance-era dukes of Burgundy. The displays explain the history of wine through tools, equipment, costumes, photographs and artworks.

*Ed. Note: This list will be continued in a future issue. We would like to hear from you if you can make any further contributions to the list.*

March 11, 6:30 p.m. — *Sustainability in the Restaurant Business:*  
Dinner at **Chianti** on Main Street, Ann Arbor  
Speaker: Jimmy Schmidt, Owner

April 27, 3:00 p.m. — *Cooking Under Cover: Where Did the Dutch Oven Come From Anyway?*  
Speakers: Linda and Fred Griffith, authors

May 18 — History of Snack Food  
Speaker: Andrew Smith, author

Washtenaw County Extension Service Building, 4133 Washtenaw Avenue, Ann Arbor, Michigan  
Time 7:00 - 9:00 pm (unless otherwise noted)



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*First Class*