

CHoW Programs 1997 to 2023 Past Meetings

This concludes CHoW's 27th year since our founding in 1996. Many of our members have attended meetings from September to May of these years. Here for your remembrances and records are over 200 topics that speakers have presented beginning with this year. I didn't want to take up space by including the month and date, but the listings are chronological from September to May. —CiCi Williamson

September 2022 to May 2023 (All meetings via Zoom)

Patrick Martins, Brooklyn, NY, “A Brief History of Slow Food and Heritage Foods”

Barry Levenson, Middleton, WI, ”The History of Mustard”

Briana Pobiner, Smithsonian, “The Real Paleo Diet: What Ancient Humans Actually Ate”

Jenny Bardwell, Mt. Morris, PA, “Yeast-free Breads Rising Around the World

Monica Bhide, Virginia, “The Sacred Foods of India”

Hélène Jawhara Piñer, Bordeaux, France, “A Sephardic Taste of History: How Sephardi and Jews, Food, and Spain Reflect the Culinary Heritage of the Jews of Spain and the Diaspora”

Ken Albala, California, “The Great Gelatin Revival”

Susan Tucker, New Orleans and Baltimore. “Domestic Workers and Their Employers: Reactions to One Book 35 Years Later”

Alba Johnson, Paula Jacobson, and Sheilah Kaufman, , MD, “Flavors of the Maghreb & Southern Italy: Recipes from the Land of the Setting Sun”

September 2021 to May 2022 (All meetings via Zoom)

John Birdsall, Tucson, Arizona, “The Making of James Beard, an American Legend”

Ursula Heinzelmann, Berlin, Germany, “German Foodways, Industrialization, and Cheese”

Joyce M. White, Annapolis, “A Maryland Taste of History,” tastings and talk

June Hersh, Westchester County, New York, “Yoghurt: A Global History”

Maurice W. Dorsey, Ph.D., DC, “Businessman First: Remembering Henry G. Parks, Jr. 1916-1989, Capturing the Life of a Businessman Who Was African American”

Andrew Silverstein, Astoria, NY, “From the Knish to the Halal Cart: How Immigrant Groups Maintain Their Identities and Gain Acceptance through NY Street Food”

Karima Moyer-Nocchi, Siena, Italy, “Chewing the Fat: the Evolution of Italian Food into Today’s ‘Traditional’”

Edward Wang, Cherry Hill, NJ, “Chopsticks: A Cultural and Culinary History”

CiCi Williamson, Virginia. “Circumnavigating Spain: An Exploration of Her Regional Cuisines”

September 2020 to May 2021 (All meetings via Zoom)

Peter Kim, Brooklyn, NY, “Making the Museum of Food and Drink”

Paul Rozin, Philadelphia, “Psychological Significance of Food Flavorings in Different Cuisines”

John Shields, Baltimore, “The New Chesapeake Kitchen: Local Foods Healthy for Bay and Body”

Bonnie Benwick, DC, “How Food Writing Has Changed over the Decades”
Paul Freedman, Pelham, NY, “Is There Such a Thing as American Cuisine?”
Robert Ji-Song Ku, Binghamton, NY, “Is that Kimchi in My Taco? Or, How Korean Food Conquered America”
Peter G. Rose, South Salem, NY, “The Influence of the Dutch on the American Kitchen”
Helen Tangires, “Movable Markets: Food Wholesaling in the 20th Century City”
Najmieh Batmanglij, DC, “Cooking in Iran: Regional Recipes & Kitchen Secrets”

September 2019 to May 2020

Claire Cushman, “Table for 9: Supreme Court Food Traditions and Recipes”
Andrew Smith, NY, “The History of Food Waste”
Susan Lagon, Virginia, “Thomas Jefferson: The Foodie Founding Father”
Mitch Berliner, MD, “The History of the Central Farm Markets and Meat Crafters” (with samples)
Shirley Cherkasky, VA, “Native American Gifts: Wild Rice and Maple Syrup”
Michael McHenry, MD, “An Army Marches on Its Stomach”
Andrew Friedman, NY, “The Birth of the American Restaurant Chef in the 1970s and 1980s”

CANCELLED DUE TO CORONAVIRUS:

Cooperative Supper, Alexandria House
Chef Guo, “Chinese Imperial Cuisine”

September 2018 to May 2019

Martin Dahinden, Switzerland’s Ambassador to the U.S., “The Swiss Contribution to Culinary History”
Ivanova Decán-Gambús, “Venezuela at the Table. Approaches to Its Food Culture from the Late 1800s to the Present”
Joan Nathan, “King Solomon’s Table: A Culinary Exploration of Jewish Cooking from Around the World”
Daniel Stone, “The Food Explorer: The True Adventures of the Globe-Trotting Botanist Who Transformed What America Eats”
[SNOW CANCELLATION. Rescheduled to November 2020.] **Susan Sullivan Lagon**, “Thomas Jefferson, the Foodie Founding Father”
Claudia Kousoulas, “Making Value Visible. Bread & Beauty, A Year in Montgomery County’s Agricultural Reserve”
Mark Herlong, “Legislating through the Stomach: How John Chamberlin Helped Shape the Gilded Age in Washington”
Cooperative Supper, “Product Cookbooks”
Luke Barr, “Ritz and Escoffier”

September 2017 to May 2018

John Kelly, Columnist, *The Washington Post*, “Small Plates: Historic Restaurant Tidbits from the Pages of *The Washington Post*”
Andrew Coe, “A Square Meal: A Culinary History of the Great Depression”
Susan Benjamin, “Survey of the History and Changes in Food as it Relates to Candy...with Tasting”

John McQuaid, “The Evolution of Taste”

Tom Croghan, “Why the Mid-Atlantic will Rival Bordeaux and Burgundy as a Great Wine Growing Region”

Paul Anthony Brazinski, “Food Practices in Early Christianity”

Cecilia Glembocki, “The White House Egg Roll History”

Cooperative Supper, “Sephardic Foods”

Sandra Gutierrez, “The New Southern Latino Table”

September 2016 to May 2017

Johanna Mendelson Forman, “Is the Kitchen the New Venue of Foreign Policy? Food, Diasporas and Building Community”

Dr. William Woys Weaver, “As American as Shoofly Pie: The Foodlore and Fakelore of Pennsylvania Dutch Cuisine”

Bill Schindler, Ph.D., “Dietary Past: The Ancestral Quest for Nutrient Dense Foods”

Libby O’Connell, “From Caviar to Leek Pie: Food and Society in America’s Gilded Age”

Joel Denker, “The Carrot Purple and Other Food Passages”

Philip Greene, “How the Manhattan Changed the Course of American Cocktails”

Cooperative Supper, “Symbolic Foods”

Laura Shapiro, “What She Ate: Six Remarkable Women and the Food That Tells Their Stories”

Shirley Cherkasky, Warren Belasco, Rayna Green. Moderator: **Dianne Hennessy King**. “Culinary History: Looking Back, Looking Forward” (*CHoW 25th Anniversary Program*)

September 2015 to May 2016

CiCi Williamson, “ZAP! The History and Hows of the 20th Century’s Most Influential Cooking Appliance”

Garrett Peck, “The History of Beer and Brewing in the Nation’s Capital”

Domenica Marchetti, “The Food History of the Abruzzo Region of Italy”

Barbara Haber. “What Cookbooks Tell Us about Ourselves and Our Past”

John Rees, “Soldiers’ Food and Cooking Modes During the War for American Independence”

Pat Reber, “A History of the Rise and Fall of Cakes”

Cooperative Supper, “Food Writers of the Twentieth Century”

Dr. Ava Chin, “Foraging History: From Native Americans to Haute Cuisine”

Susan Pinkard, “What is French about Louisiana Gumbo?”

September 2014 to May 2015

John Tinpe, “Burmese Cuisine: On the Road to Flavor”

Michael Kronld, “The All-American Donut: How an Obscure English Specialty Conquered North America”

November. Locked out of building; no meeting.

Catherine Dann Roeber, “Food Fights and School Lunch: Dining and ‘Edible’ Education in America”

Ai Hisano, “The Color of New Tastes: Processed Foods in the Early-Twentieth-Century United States”

Nadia Berenstein, “Artificial Strawberry, Imitation Cheese: A History of Synthetic Flavors in the U.S.”

Nancy J. Siegel, “From Liberty Tea to Freedom Fries: America’s Political Appetite”
Cooperative Supper, “Foods from the Dutch East India Company”
Nawal Nasrallah, “Medieval Arabs Ate Sandwiches, too: Bazmaward and Awsat for the Record”
Leni Sorensen, “Tasting the Past: The Virginia Housewife” at Riversdale House Museum (June; postponed from November 2014).

September 2013 to May 2014

Gabriella Petrick, “Industrializing Taste: Food Processing and the Transformation of the American Diet, 1900-1965”
Rob Kasper, “Baltimore Beer: A Satisfying History of Charm City Brewing”
Monica Bhide, “Sacred Foods of India through Its Temples, Mosques, and Gurudwaras”
December. Cancelled due to bad weather.
John DeFerrari, “The History of Washington, D.C.’s Seafood Restaurants”
Luigi Diotaiuti and Amy Riolo, “Pasta and Cheese Making History in Southern Italy”
Cooperative Supper, “Eating en Route”
James D. Porterfield, “From Soot to Souffle”
Joy Fraser, “Addressing the Haggis: Culture and Contestation in the Making of Scotland’s National Dish” (postponed from December 2013)

September 2012 to May 2013

Deb Peterson, “18th Century Food Packaging: What Came in What?”
Jim Gibb, “Cheese Factories”
Shirley Cherkasky and Claire Cassidy, “More Than Bars, Brats, and Beer: Wisconsin’s Traditional Foods”
Michael Olmert, “The Architecture of Taste: Building, Working, & Living in the 18th Century Kitchen”
Regina Newport and Evelyn Bunoan, “Philippine Cuisine: History and Culture in a Caldero”
Scott Seligman and Sasha Gong, “The Cultural Revolution”
Cooperative Supper, “Medieval Food History”
Pat Reber, “Civil War Bake Ovens in Washington, D.C.”
Amy Riolo and Sheilah Kaufman, “Turkish Cuisine and the Ottoman Culinary Legacy in the Arab World”

September 2011 to May 2012

Patricia Jinich, “Mexican Culinary Traditions.”
Field trip: Distillery Lane Ciderworks
MiMi Hernandez, “The Cultural Heritage of Herbs in the Appalachian Diet”
Joan Nathan, “Quiches, Kugels and Couscous: My Search for Jewish Cooking in France”
David Strauss, “Beating the Nazis with Truffles and Tripe: The Early Years of *Gourmet: The Magazine of Good Living*”
Keith Stavely and Kathleen Fitzgerald, “Cooking by the Book in New England: From Colonies to Colonial Revival”
William Woys Weaver, “Food and Drink in Medieval Cyprus”

Warren Belasco, “A Culinary History of Washington, D.C.”

Cooperative Supper, “North vs. South: Foods of the Civil War Era”

Amy Riolo, “Karabakh Cuisine: Recipes, Memories, and Dining Traditions from Azerbaijan’s Cradle of Culture”

Richard Foss, “Reflections on Rum, the Elixir from the Cane”

September 2010 to May 2011

Clarissa Dillon, “Beyond Beer: Making and Tasting 18th-Century English Sac, Brandy, Turnip Wine, and Shrub”

Andy Coe, “Chop Suey: A Cultural History of Chinese Food in the United States”

Katherine Leonard Turner, “The Bakery, the Saloon, and the Quick Lunch: Ready to Eat Food in Working-Class Neighborhoods, 1880-1930”

Doreen Thompson, “Caribbean Culinary History”

Sandra Sherman, “Invention of the Modern Cookbook”

Mark McWilliams, “Inventing the American Restaurant”

John Wennersten, “The Almighty Oyster”

Cooperative Supper, “A Book Report”

Bryna Freyer, “Foodways Popularized by U.S. World’s Fairs 1876-1904”

September 2009 to May 2010

Susan Pinkard, “A Revolution in Taste, French cooking 1650-1789”

Patrick Evans-Hylton, “The History of Virginia Wine-Making”

Joan Bacharach, “Creating Culinary Exhibits for Museums: Behind the Scenes”

Nongkran Daks, “Beyond Curry & Pad Thai: Regional Thai Cuisine”

Tom Weiland, “The Search for the Elusive Schnitzel”

Nancy Baggett, “Evolution of the Romantic Shape and Flavors of Valentine Confections”

Special Tour: Library of Congress’s rare book holdings on gastronomy by Mark Dimunation, Chief

Fred Czarra, “Spices of Life: The Savory Story of the First Global Marketplace”

Cooperative Supper, “Indigenous Pre-Contact New World Foods”

Barbara G. Carson, “Taking Tea in Early America”

September 2008 to May 2009

John Martin Taylor, “Food and History in the Carolina Lowcountry”

Bee Wilson, Food columnist for London’s Sunday Telegraph. “Swindled: The Dark History of Food Fraud, from Poisoned Candy to Counterfeit Coffee”

Andrew Smith, “Hamburger: A Global History”

“**Festive Food**”—Panel composed of CHoW members spoke about celebratory and symbolic foods from around the world

Michael Twitty, “Afro-Maryland Food Culture”

CiCi Williamson, “The ZIP Codes of Our Food: A Quick History of Global Cuisines”

Cooperative Supper, “Good Food for Bad Times”

Pat Reber, “Chocolate” and **Shirley Cherkasky**, “Marshmallows”

Ann Chandonnet, “How Argonauts Ate: Details from Gold Rush Diaries”

September 2007 to May 2008

Tyler Cowen, “Every Meal Counts: How and Why An Economist Became Obsessed with the Quest for the Perfect Meal”

Stefanie Walker, “Bartolomeo Scappi’s “Art of Cooking” (Dell’arte del cucinare) of 1570 and Italian cookbooks from the 16th-17th centuries”

Amy Riolo, “Incense and Spice: Entertaining in the Arabian Peninsula”

Mark McWilliams, “From Raw Beef Without Salt to Freedom Fries: Haute Cuisine, the White House and Presidential Politics”

Leni Sorensen, “Cooks and Slaves: Edith Fossett and Francis Horn of Monticello”

Brenda Rhodes Miller, “If You Don’t Want Grits, Why’d You Order Breakfast? Church Ladies as Custodians of Culture and Tradition”

Cooperative Supper, “Recipes from Community Cookbooks”

A Field Trip to the Robbins Library at the National Museum of African Art, “African Foodways in Books and Art”

“What Made You Interested in Culinary History?”

Come prepared to share for a few minutes your story of how you became interested in culinary history. One of the many pleasures of CHoW is that members come from so many backgrounds and have such diverse interests.

September 2006 to May 2007

Robert Wolke, “How Chemistry Facilitated Colonial Food Preservation”

Warren Belasco, “The Future of Food”

Sandy Oliver, “Lessons My New Book Taught Me: Insights Gained from Food in Colonial and Federal America”

Jane Mengenhauser, Sheilah Kaufman, Kay Shaw Nelson, Amy Riolo, Hanne Caraher, “A Festival of Frugality”

Paul Lukas, “The Rise of American Wine”

Deborah Warner, “How Sweet It Is: Sugar Science and the State”

Cooperative Supper, “Virginia’s 400th Anniversary”

Psyche Williams-Forson, “African American Women, Food Service, and the Railroad”

Tour of Mount Vernon’s reconstructed distillery and grist mill, with a talk by the archeologist of the distillery

September 2005 to May 2006

Sandra Sherman, “Fresh from the Past: Recipes and Revelations from Moll Flanders’ Kitchen”

CiCi Williamson, “From Sea Biscuits to Sally Lunn: The Evolution of Virginia’s Famous Foods”

Pierre Laszlo, “Daily and Festival Foods and Drink in a French Village”

Joan Nathan, “Innovators and Innovations in the Last Forty Years: The New American Cooking”

Charlotte Hays, “Being Dead Is No Excuse: The Official Southern Ladies’ Guide to Hosting the Perfect Funeral”

Panel of members, “Passing on Culinary Traditions”
Cooperative Supper, “Foods of the Caribbean”

September 2004 to May 2005

Dar Curtis, “Solar Cooking: Cuisine for a Sunny Day”
Nancy Carter Crump, “Marion Harland”
Willis Van Devanter, “The Evolution of the American Cookbook”
Pierre Laszlo, “The History of Orange Juice”
Cooperative Supper, “Recipes from Julia Child”
Claire Cassidy, “Kitchen-Book Archeology”
Elisabetta Castleman, “Italian Regional Cuisine”
Shirley Cherkasky, “The Mediterranean’s Colorful Contributions to American Confectionery”

September 2003 to May 2004

CiCi Williamson, “The Best of Virginia Farms”
Gunston Hall hearth-cooking demonstration and tour of historic breeds program
Joel Denker, “Ethnic Food in America”
Hi Soo Shin Hepinstall, “Korean Food Traditions”
Helen Tangires, “Public Markets and Civic Culture in 19th-century America”
Ann Yonkers and Robin Shuster, “Washington Area Farm Markets: The Future of Local Food”
Carole Baldwin, “Sustainable Seas”
Cooperative Supper, “White Foods”
Behind-the-scenes tour of the Woodrow Wilson House with **Frank J. Aucella**, “Excursion to Waltz farm in Smithsburg, Maryland”

September 2002 to May 2003

Najmieh Batmanglij, “Silk Road Cooking”
Laura Shapiro, “At the Heart of the Fifties: Poppy Cannon and Alice B. Toklas”
David Shayt, “Krispy Kreme and Other Food-Based Collections at the Smithsonian Institution”
Cooperative dinner, “Food of the Chesapeake Region”
Joshua Silver, “The Tippler’s Guide to Philadelphia”
Warren Belasco, “Three Perspectives on the Future of Food”
Susan McCreary, “Strawberries”
Anne Bower, “Reading Community Cookbooks: Recipes, History, Values, and More”

September 2001 to May 2002

Roger Horowitz, “I Wish I Was an Oscar Mayer Wiener’: Hot Dogs and the Transformation of Meat in America”
Angela Saunders, “Oh, Unnatural Murderer!: Vegetarian Trends In 18th Century Europe and America”
Bryna Freyer, “101 Ways Not To Use Your Fingers: American Silverplate and Food”
Susan Derecskey, Dianne Hennessy King, Joan Nathan, “Consider the Cookbook: Cookbook Writers Discuss Their Craft”

Lisa Cherkasky, “Smoke and Mirrors: Food on Film”

Marcie Cohen Ferris, “Southern Jewish Foodways: A Report on Research in Progress”

Cooperative Supper, “Foods of the Silk Road”

Virginia S. Jenkins, Ph.D., “Learning To Pick Crabs: Mexican Migrant Workers in Dorchester County Maryland”

September 2000 to May 2001

Joan Nathan, “The History of Jewish Cooking in America”

Sandra Oliver, “Discovering Saltwater Foodways: 19th Century New Englanders and Their Food at Sea and Ashore”

Psyche Williams-Forson, “A Bird in de Han’: African Americans Chicken and the Power of Food Narratives”

Susan Strasser, “Waste and Want: A Social History of Trash”

John Ferry, “The French Connection: Stew Stoves in America”

Hearth-cooking demonstration at Gunston Hall

Cooperative Supper, “Paris between the Wars”

Warren Belasco, “Food in Popular Music”

September 1999 to May 2000

Miguel Bretos, “Vegemite: The Australian Caviar”

Virginia S. Jenkins, Ph.D., “Nobody Counted the Calories: Travel on Chesapeake Bay Steamboats”

Richard Wattenmaker, “European Wrought Iron Cooking and Fireplace Utensils From the Middle Ages to the Nineteenth Century”

Andrew Smith, “A History of Soup”

Warren Belasco, “Food and Film”

Jane Dusselier, “Candy during the Gilded Age and Progressive Era”

Cooperative Supper, “Fabulous Fifties”

Shirley Cherkasky, “The Birthday Cake: Its Evolution From a Rite of the Elite to the Right of Everyone”

September 1998 to May 1999

Keith Allen, “A Restaurant Guide to Turn-of-the-Century Berlin”

Psyche Williams, “Black-Eye Peas and Collard Greens: What Is African-American about African-American Foodways?”

David Williams, “The Mystery of the Demise of Hard Cider in America”

Donna Gabaccia, “We Are What We Eat: Ethnic Food and the Making of the Americas”

Rayna Green, “Selu Manoomin and Muktuk: Death and Rebirth in Native American Foodways”

CiCi Williamson, “The Glorious Paprikas of Hungary: How the Vegetable Became the Spice”

Cooperative Supper, “The Legacy of Mary Randolph”

Shelly McKenzie, “The Politics of Food: America Eats and the Federal Writers’ Project”

September 1997 to May 1998

Jeremy Korr, “Water Joe and Krank2O: The Simultaneous Emergence of Caffeinated Water Beverages and Interactive Web-Based Advertising”

Brett Williams, “Southern Food Traditions and Community Gardening in Washington”

A. Henry Ward, “From the Ground Up: An Archaeologists’ Perspective on the Cuisine of the Chesapeake Bay”

Warren Belasco, “Meal in a Pill”

Ann Wilder, “Around the World in 80 Years: Following the Chili Trail”

Andrew Smith, “The Popcorn Polka or How Popcorn Became America’s Favorite Snack Food”

Shirley Cherkasky, “Fishing in the Doorway and Cherries on the Ledges”

Laura Shapiro, “In Search of Betty Crocker”

Lucy Long, “Culinary Tourism: Explorations in the Exotic and the Familiar”

October 1996 to May 1997 (Mt. Vernon College)

October 15. First organizational meeting to start CHoW

November 7. Second meeting to draft bylaws.

December 8. First speaker, **Mary Thompson**, “The Attack of Christmas Pies”

January 12, **Virginia S. Jenkins, Ph.D.**, “The Impact of the importation of Bananas on American Culture 1870-Present (1997)”

February 9, **Roulhac Toledano**, “Doe Dinners to Queen’s Suppers: Mardi Gras Feasting”

March 9, **Warren Belasco**, “Why Food Matters”

April 13, **Brigitte Martin**, “Re-Creating Colonial Bread”

May 4, **Mara Cherkasky**, “Rhode Island’s 130-Year-Old Tradition of May Breakfasts”