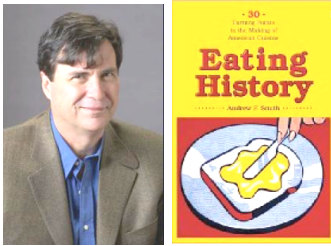




**Sat., October 17, 2009, 12:30 P.M. Luncheon**  
**Guest of Honor Author Andrew F. Smith**



What does the Erie Canal have to do with Wonderbread? Which American war gave us condensed soup? Why did American farmers turn away from organic farming in the first place? Andrew Smith's presentation reveals thirty turning points that converted the American food system from one that was local, organic, and homemade toward one that is global, processed, and factory-made. It will be an action-packed presentation, filled with home economists and fancy restaurateurs, family farmers and corporate giants, street vendors and captains of industry, mom-and-pop grocers and massive food conglomerates, burger barons and vegetarians, the hungry and the affluent, hard-hitting advertisers and health food advocates--all contributors to the contentious American foodscape of the 21st century.

A frequent speaker for the Culinary Historians of Chicago, Andrew F. Smith teaches food studies at the New School University in Manhattan. He has written more than three hundred articles in academic journals and popular magazines and has authored or edited seventeen books, including The Oxford Encyclopedia on Food and Drink in America, a James Beard finalist in 2005. His latest book is *Eating History: Thirty Turning Points in the Making of American Cuisine*, which will be available for purchase and signing.

*ChicaGourmets!* Hosts Don Newcomb & Scott Warner

Join *ChicaGourmets!* Membership is \$45 per year per household.

**Please reserve online at [www.ChicaGourmets.org](http://www.ChicaGourmets.org) Discover, MasterCard and Visa accepted.**

**Prepaid reservations must be received by October 14; no refunds after that date.**

**Reservations are secured with receipt of payment on a first-come basis. Events often sell out early!**

E-mail: [DonaldNewcomb@comcast.net](mailto:DonaldNewcomb@comcast.net) Tel: 708-383-7543 Fax: 708-383-4964

**For non-internet reservations, mail to: ChicaGourmets! Premier Bank, 1210 Central Ave, Wilmette, IL 60091**

**ROBERT MORRIS UNIVERSITY** Reserve \_\_\_\_\_ at \$34 per person, inclusive of tax and tip = \$ \_\_\_\_\_ enclosed.  
**10/17/09** \_\_\_\_\_ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) \_\_\_\_\_

Address \_\_\_\_\_ Email: \_\_\_\_\_

City/State \_\_\_\_\_ Zip \_\_\_\_\_ Phone # \_\_\_\_\_

**Chef Jennifer's Fall Harvest Luncheon Menu Paired with Wines**



**Hors d'œuvres Reception**

Passed gougères filled with a bleu cheese chiboust, pastrami cured salmon on toast with crème fraîche and capers, and prosciutto cups filled with fall harvest apples

**Luncheon Menu**

Consommé scented with truffle oil and nasturtium flowers served with olive oil toast and red onion jam

Rustic chicken liver paté served with fall root vegetable chips

Bœuf Bourguignon served in roasted baby pumpkins on a bed of sautéed spaetzle  
 Individual bosc pear crisps with fresh cinnamon ice cream

Chef Jennifer Bucko Lamplough, MCFE, is the Associate Dean and a Chef Instructor for the Robert Morris University Institute of Culinary Arts, located in Chicago, Aurora and Orland Park, Illinois.

She is a member of Les Dames d'Escoffier, Chicago Chapter and is a Master Certified Foodservice Executive (MCFE).

Chef Jennifer is the author of two cookbooks for the American Diabetes Association: *Healthy Calendar Diabetic Cooking* and *The Healthy Carb Diabetes Cookbook*.

**Robert Morris University's Institute of Culinary Arts** prepares students to provide professional chef and related cooking services in restaurants and other commercial food venues; the coursework places emphasis on mastery of culinary skills and basic managerial concepts.