

ChicaGourmets!



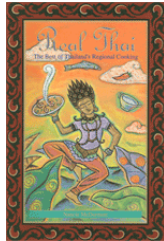
60 E Ohio, Chicago
THAI LUNCHEON

Saturday, November 14, 2009 at 12:30 P.M.

GUEST OF HONOR AUTHOR NANCIE McDERMOTT



QUICK & EASY THAI



REAL THAI

Join cookbook author and cooking teacher Nancie McDermott on an armchair tour of the traditional Thai kitchen, with a focus on regional distinctions, religion, and a taste of Southeast Asian history. Nancie will elaborate on the role of particular ingredients and kitchen equipment in the traditional cuisines of the Thai kingdom, offering a context for the extraordinary dishes and flavors that have earned Thai food a permanent place on the restaurant scene throughout the United States. A dedicated fan of Thai cuisine since she found herself teaching English to Thai middle schoolers in northeastern Thailand as a Peace Corps volunteer in 1975, Nancie's study of Thailand's food, culture, and history is an on-going endeavor. Her first books on the subject, *Real Thai: The Best of Thailand's Regional Cooking*, was published in 1992, and is still in print and nearing the 100,000 copies mark in terms of its sales. Her *Quick and Easy Thai: 70 Everyday Recipes*, published in 2004, has been widely praised, and together these two books provide a wealth of insight, inspiration, practical advice and recipes to cooks and eaters around the country. Born and raised in Piedmont North Carolina, Nancie lives in Chapel Hill NC with her husband and two daughters, and writes for newspapers and magazines around the country, including *Fine Cooking*, *Cooking Pleasures*, *Cooks Illustrated*, *Edible Piedmont*, the *Chicago Tribune*, and the *Los Angeles Times*. Visit her website at www.nanciemcdermott.com.

OPTIONAL Culinary Historians of Chicago LECTURE (\$5)

"Thai Cuisine" 10:00 a.m.

Chicago History Museum, 1601 N Clark St.

ChicaGourmets! Hosts Don Newcomb & Scott Warner

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

Please reserve online at www.ChicaGourmets.org Discover, MasterCard and Visa accepted.

Prepaid reservations must be received by 11/11/09; 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 Tel: 708-383-7543 Fax: 708-383-4964

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

**BIG BOWL
11/14/09**

Reserve _____ at \$39 per Person, inclusive = \$ _____ enclosed.
_____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____



BRUCE COST: CULINARY PARTNER

CHEF BRUCE COST'S MENU

APPETIZERS

- Thai Beef Lettuce Wraps
- Salmon Summer Rolls
- Thai Herb Calamari
- Satays with Peanut sauce

Tom Yum Soup

MAIN DISHES

- Chicken Pad Thai
- Panang Curry Beef
- Jasmine Rice

BEVERAGES

- Homemade Fresh Ginger, Ginger Ale
- Pinot Gris, Four Graces, Dundee Hills, Oregon
- Sangiovese, Bonny Doon ca del solo, California

Considered one of the nation's leading authorities on Asian food, Bruce Cost has devoted himself to this pursuit for over 35 years. For six years, Mr. Cost conducted courses in Chinese and Southeast Asian cooking in San Francisco. He has lectured at the Smithsonian and the San Francisco Academy of Sciences. For years, Cost wrote features for the *San Francisco Chronicle*, and a weekly column that ran, as well, in the *Washington Post*.