

CULINARY HISTORIANS OF NEW YORK
present

New York City Food

by
Arthur Schwartz

March 9, 2005

Location: The Mount Vernon Hotel Museum
421 East 61st Street (bet. First & York)
Check-in: 6:30 pm Lecture begins at 7:00 pm

There's no doubt that New York is now the food capital of the world. There's also no doubt that that die-hard New Yorker, Arthur Schwartz, is the man to tell this tale. Bon vivant, radio food personality, food editor, cookbook author, Schwartz knows his knish from his kasha, his bok choy from his bruschetta, and his falafel from his frittata.

In Arthur Schwartz's New York City Food, this passionate and critical eater, chronicles the city's history from its Dutch colonial start to the current scene with its celebrity chefs. Along the way, Schwartz sets the record straight on where Chicken and Waffles was actually created, how Junior's Cheesecake rose to fame, and why Prohibition curbed fine dining in New York City but did nothing to curtail drinking.

We invite you to share Arthur's love and knowledge of New York's ever evolving culinary history. A sampling of typical New York dishes will be offered. Copies of the book will be available for sale.

******* Admission by advanced reservation only *******

Coming up:

March 31 - A New Take on the World's Oldest Cookbook: Apicius by Sally Grainger
April 5 - American Candy presented by Steve Almond, author of Candy Freak
April 21 - Fresh From the Past: Writing Culinary History with 18thC Cookbooks,
Sandra Sherman

For up-to-date information click on "events" at www.CulinaryHistoriansNY.org

New York City Food

Name _____ Tel _____

Email _____

Members \$25 _____ Senior or Student Members \$22 _____ Guests \$30 _____

Please make checks payable to CULINARY HISTORIANS OF NEW YORK and send to
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