

CULINARY HISTORIANS OF NEW YORK  
invite you to

**APICIUS: A New Take on an Old Book**

**Considered by scholars to be the oldest known cookbook, Apicius' first century "De Re Coquinaria" is coming into the 21<sup>st</sup> century with a brand new translation.**

**Please join us for an exciting presentation by the authors of this new translation, Sally Grainger, a Roman food expert, and Dr. Chris Grocock, Latin scholar.**

A ninth-century transcription of the original Roman cookery manual is believed to be the oldest extant version of Apicius and is housed in the New York Academy of Medicine here in New York City. (The only other equally ancient copy is in the Vatican Library.) The Academy has graciously agreed to let us view this ancient manuscript in conjunction with the presentation.

Following the lecture there will be a tasting of Roman dishes reproduced from the ancient recipes and adapted for the modern kitchen.

**Thursday, March 31<sup>st</sup>, 2005**  
**6:30 pm**  
**New York Academy of Medicine**  
**1216 Fifth Avenue (@103<sup>rd</sup> St.)**

*Coming up: April 5 – Candy Steve Almond*  
*April 21 – The Cooking of Moll Flanders – 18<sup>th</sup> C cooking, Sandra Sherman*  
*May 5 - History of Fried Chicken, John T. Edge*

Check for "event" information at [www.CulinaryHistoriansNY.org](http://www.CulinaryHistoriansNY.org)

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**APICIUS March 31<sup>st</sup>**

**Name** \_\_\_\_\_ **Ph#** \_\_\_\_\_

**Email** \_\_\_\_\_

**Members \$25** \_\_\_\_\_ **Senior and Student Members \$22** \_\_\_\_\_ **Guests \$30** \_\_\_\_\_

Please make checks payable to Culinary Historians of New York and mail to  
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