

CULINARY HISTORIANS OF NEW YORK present



SOME LIKE IT HOT!

A History of the World's Hottest Cuisines with Clifford Wright

Thursday, October 27, 2005

Clifford Wright will take us on a culinary tour of the “hot zones”—14 geographic areas where the spiciest foods are consumed. And he will share with us the history of the hottest spice, the chile, which may also be one of the oldest spices, possibly before 5000 BC.

From Mexico and Malaysia to Africa and the Andes, diverse cultures have included the piquant peppers as a staple of their cuisines. Clifford Wright’s fascination with the cuisines of these hot zones led him on a search for answers: “Why do people love spicy food so much? And why do others abhor it?...But to understand why these cuisines I’ve identified as being the hottest are that way, we will also need to look and see if there was already an underlying culinary substratum of piquancy existing when the chile arrived from the New World after 1493.”

Join us as we learn about the spread of the chile and taste some of the spicy dishes from places like Mexico, Ethiopia, and Jamaica.

Clifford Wright is the author of nine cookbooks, including A Mediterranean Feast, and writes frequently for the major food magazines. His new book, Some Like it Hot: Spicy Favorites from the World’s Hot Zones, is hot off the press and will be available for sale.

Location: Park Avenue United Methodist Church
106 E. 86th St @ Park Ave. 3rd Floor

Time: 6:30 PM

Coming up:

November 17: Panel Discussion: The History and Impact of Restaurant Reviews on Restaurateurs and the New York Dining Scene. Panelists: William Grimes, Gael Greene, Bob Lape, Michael Batterberry
Moderator: Mitchell Davis

December 5: The Greek Symposium: Dining on Mt. Olympus with Andrew Dalby. This program will be held at Sotheby's in conjunction with their antiques auction.

January 31, 2006: Gastronomy and Gluttony in Early Modern China with Joanna Waley-Cohen

February 23, 2006: The Dark Side of Rum

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

Name _____ Tel _____

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Members \$25 _____ Senior and Student Members \$22 _____ Guests \$35 _____

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