
Culinary Historians of New York



History and Impact of Restaurant Reviews on the New York Dining Scene

Thursday, November 17, 2005

What impact does the New York Times, the Michelin Guide, Zagat, weekly magazines and newspapers have on restaurants' business and the New York dining public?

****/ ***/ **/ * star, none; rating by numbers; brief descriptions; lengthy essays, restaurant reviews and guide books have a two-fold mission: by informing and often amusing an eager dining public, they herald ascent, status quo, or fall from grace of a restaurant.

The mere whisper of a demotion of one coveted star has sent many a chef into a frenzy; restaurant owners have barred reviewers from their premises.

Join a panel consisting of editor-in-chief/publisher of Food Arts Michael Batterberry, restaurant reviewer Bob Lape, former restaurant reviewer of The New York Times Bill Grimes and food writer at large of New York Magazine, Gael Greene. Mitchell Davis of The Beard Foundation will act as moderator.

Location: The auditorium of the Mount Vernon Hotel Museum 417 East 61 St.

Sign-in: 6:30 PM

Please note: Admission by advanced reservation only

Make check payable to Culinary Historians of New York and send to Linda Pelaccio,
80 Wooster Street, New York, NY 10012 (212) 334-4175
Event coordinator: Helen Studley (212) 737-8352

Name:	Tel:	Email:
Members: \$25.	Senior and Student Members: \$22.	Guests \$35.00

Coming up:

- ❖ *December 5: The Greek Symposium: Dining on Mt. Olympus with Andrew Dalby. (This program will be held at Sotheby's in conjunction with their antique auction)*
- ❖ *January 31, 2006: Gastronomy and Gluttony in Early Modern China.*
- ❖ *February 23, 2006: The Dark Side of Rum*

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