

The Culinary Historians of New York  
Present

**THE DARK SIDE OF RUM**

**Thursday, February 23, 2006**

The history of rum is fascinating and largely unknown. Its roots are intricately linked with the origins of the United States of America. It helped to establish capitalism here, making fortunes for some, and creating untold misery for thousands of others. Join us for “The Dark Side of Rum” when we will follow this history from its origins in the Caribbean to the present day, where it is one of the fastest growing spirits in America.

Our tour guides will be noted authorities Jared Brown and Anistatia Miller. A husband and wife team, Brown and Miller are authors and contributing magazine editors in spirits, food and travel, and co-founders of the Museum of the American Cocktail.

A reception with a Caribbean flavor will begin the evening and we will conclude with tasting of very special rums.

\*\*\*\*\*Reservations Necessary, Seating is Limited!\*\*\*\*\*

**Thursday, February 23, 2006**  
**6:30 to 8:00 PM**  
**New York University**  
**Steinhardt School of Education**  
**35 West 4<sup>th</sup> St., Room 1080**  
**on the SOUTHEAST corner of Washington Square Park**

Coming up:

March 13     *Fish on Friday: How Fish Eating Changed History* with Brian Fagan  
April 3     *History of Spices and the Medieval Culinary Aesthetic* with Paul Freedman  
June 7     *The Food of LaMancha, A Spanish Culinary Tour* with Janet Mendel

-----  
NAME \_\_\_\_\_

Email \_\_\_\_\_ Ph # \_\_\_\_\_

Member \$25 \_\_\_\_\_ NonMember \$35 \_\_\_\_\_ Student/Sr Member \$22 \_\_\_\_\_

Please mail to Linda Pelaccio, 80 Wooster St, NY, NY 10012