

A Brief History of Italian Food From Ancient Rome to the Baroque

To help celebrate the restoration of the New York Academy of Medicine's *Apicius* manuscript, food scholars Sally Grainger, Christopher Grocock, and Ken Albala will demonstrate and discuss historical Italian recipes, drawn from the *Apicius* and later texts bearing its influence.

Expert reenactors Grainger and Grocock (authors of *Apicius: A Critical Translation*) will prepare Grainger's favorite recipes from her companion cookbook, *Cooking Apicius*, and will discuss how to recreate ancient dishes authentically. Professor Albala, author of many works on culinary history, including *Eating Right in the Renaissance* and *Food in Europe, 1250-1650*, will highlight continuities and contrasts between Roman and Baroque Italian cookery while whipping up his favorite baroque dishes. The evening offers a rare opportunity to witness culinary historians plying their craft and to taste the delicious and fascinating results.

On sale will be Grainger & Grocock's new, critical translation of the *Apicius*, Grainger's companion *Cooking Apicius*, and Albala's recent *Food in Europe, 1250 – 1650*.

Practical Details: The event will take place in the Culinary Amphitheater of The French Culinary Institute, 462 Broadway, 2nd floor, 6:30 – 8:30 P.M. on Wednesday, September 27, 2006.

Reservations are essential, as space is limited!

To confirm your seat, download this form and return it with a check, payable to **Culinary Historians of New York**, to:

Diana Pittet, 36-09 Ditmars Blvd., Astoria, New York 11105

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Name(s) _____

E-mail _____ Tel. _____

___ CHNY members (\$25) ___ CHNY Seniors/Students (\$22) ___ Guests (\$40)