

## CULINARY HISTORIANS OF NEW YORK

Present

Guilty Pleasures: The History of Fast Food  
with Andrew F. Smith

October 26, 2006

We all know about the perils of trans fats, high-fructose corn syrups, and overly processed ingredients, but there's more than junk to the story of junk food. Andy Smith, who has previously told us everything we ever wanted to know about tomatoes, peanuts, and popcorn, has turned his prodigious talent to the world of fast food and junk food in his latest book, *The Encyclopedia of Fast Food and Junk Food* (Greenwood, 2006). On October 26, he'll give us not just the inside story on drive-ins and the secrets behind secret sauce, he'll also address the ways fast food is tied to American economics and social history. For in addition to causing increased waistlines, the fast food industries have influenced employment and business practice and have driven innovations in packaging and advertising. Of course, he'll also talk about personalities, from Ray Kroc and Milton Hershey to Colonel Sanders and Betty Crocker, and iconic foods from Krispy Kreme and Cracker Jack to Twinkies and Twizzlers. Let's face it, no matter how obsessed we are with artisanal cheeses and organic micro-greens, who among us doesn't secretly crave Cool Ranch Doritos and double-stuffed Oreos?

Andrew F. Smith teaches culinary history at the New School; he is the author of numerous culinary histories, including *Real American Food* (with Burt Wolf) and *The Turkey: An American Story*. He is the general editor of the University of Illinois Press Food Series and is editor-in-chief of the *Oxford Encyclopedia of American Food and Drink*.

**Thursday, October 26, 2006**  
**6:30 pm Reception**  
**7:00 pm Lecture**

**NYU Department of Nutrition, Food  
Studies & Public Health**  
**35 West 4<sup>th</sup> Street, 10<sup>th</sup> Floor**

Finger-lickin' good refreshments will be served.

Coming up: November 16: Sandra Oliver, Editor of *Food History News*, on Colonial American Dining  
December 12: Joanne Lamb Hayes on Gingerbread Houses: Crumbs of History

For up-to-date information, click on "events" at [www.CulinaryHistoriansNY.org](http://www.CulinaryHistoriansNY.org)  
Questions? Cathy Kaufman, 212 673 6905 or [cathykaufman@verizon.net](mailto:cathykaufman@verizon.net)

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Guilty Pleasures

Name \_\_\_\_\_ Tel \_\_\_\_\_

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CHNY Members \$25 \_\_\_\_\_ Senior and Student Members \$22 \_\_\_\_\_ Guests \$40 \_\_\_\_\_

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