

**Culinary Historians of New York**  
presents

**A Taste of Appalachia: Food and Folklore**

with Mark F. Sohn, Ph.D.

**Monday, June 4, 2007**

Once viewed with condescension by the food world, Appalachian cooking has recently achieved overdue respect. From ramps and cornbread to barbecue and wild game, typical Appalachian dishes are winning appreciation from “foodies” and chefs nationwide.

Mark F. Sohn, James Beard-nominated cookbook author and historian, will explore Appalachia’s geography and people and explain what makes its cuisine distinctive and relevant today. Sohn is a prolific writer and lecturer, the food editor of the *Encyclopedia of Appalachia*, and the author of three cookbooks. He wrote a recipe column for the *Appalachian News-Express* for 16 years and has published articles in *Saveur* and *Southern Living*.

Sohn will sign his most recent book, *Appalachian Home Cooking: History, Culture, & Recipes* (University Press of Kentucky, 2005). And, we’ll sample a selection of authentic dishes from Appalachia.

**Monday, June 4, 2007**

**6:30 P.M. Reception**  
**7:00 P.M. Presentation**  
**and book signing**

**Moore Brothers Wines, 2<sup>nd</sup> floor**  
**33 East 20<sup>th</sup> St. (between Broadway & Park Ave. South)**

**Space is limited; please register early.**

For more information on this and future programs, visit [www.CulinaryHistoriansNY.org](http://www.CulinaryHistoriansNY.org).

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Appalachia

For reservations, please make checks payable to Culinary Historians of New York and send to Carolyn Vaughan, 150 E. 93<sup>rd</sup> St. #10B, New York, NY 10128 **by May 31**

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

Email \_\_\_\_\_ (please send changes to [CulinaryHistorians@verizon.net](mailto:CulinaryHistorians@verizon.net))

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