

CULINARY HISTORIANS OF NEW YORK

presents

Molecular Gastronomy and the Role of Science in the Kitchen: The Past, Present, and Future of “Scientific Cooking”

—A conversation with *Hervé This* and *Mitchell Davis*

Monday, November 26, 2007

If you've eaten at WD-50, Room 4 Dessert, Taylor, Aquavit, Alinea, Pierre Gagnaire, El Bulli, or any number of cutting-edge restaurants in New York City or around the world, then you've already experienced what some people refer to as Molecular Gastronomy. An international trend born in France and Spain and spreading around the world, Molecular Gastronomy is a general term for a style of cooking informed by science and scientific experimentation. Even if cooks don't use the phrase, it is likely that the way they cook has been influenced by the changes brought about by this modern, technologically savvy approach to handling and transforming food.

Join celebrity French professor of chemistry Hervé This, who coined the term Molecular Gastronomy and who has written several books on kitchen science, including his newest release, *Kitchen Mysteries: Revealing the Science of Food*, and Mitchell Davis, of the James Beard Foundation and New York University, who authored *Kitchen Sense* and has studied the historical, social, and cultural context of scientific cooking, for this illuminating conversation.

Astor Center, the culinary event and class space that will be opening in 2008 at Lafayette and 4th Streets in New York City, is joining forces with CHNY to host this exciting evening.

Location: Astor Center
399 Lafayette Street (at 4th Street), 2nd floor

6:30 p.m. Reception
7:00 p.m. Lecture

** N.B. Seating in Astor Center's Study, an amphitheater-style classroom, is limited. Seating will also be available in the adjoining Gallery and Kitchen spaces, where the program will be transmitted live on large-screen displays. Seating is on a first-come, first-served basis, and doors will open at 6:00 p.m.**

Save the Date: December 17
Michael Lerner on “Dry Manhattan: Prohibition in New York City”

RSVP by November 21st. For more information, contact Carolyn Vaughan at TFOX2@nyc.rr.com.

Molecular Gastronomy

For reservations please make checks payable to Culinary Historians of New York and mail to

CHNY c/o Carolyn Vaughan, 150 E. 93rd St. #10B, NY, NY10128

Name _____ Tel _____

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