

From Peeps to Pâte à Choux: Stories Behind the Recipes



PRESENTED BY

TOM HARTE

October 8, 2008

Wednesday, 12:00 Noon

Sadie's Place at Kent Library

Why is Boston Cream Pie called a pie when it's clearly a cake? Who really invented chili? What great dishes were developed solely by accident? What's the

most humane way to cook a lobster? Which foods are aphrodisiacs?

These are just some of the questions Tom Harte, for whom food is a "consuming" passion, will answer in this presentation which delves into the fascinating history of food, identifies intriguing gastronomic curiosities, tells remarkable tales about how certain foods got their names, and much more.

The presentation will conclude with a cooking demonstration, and afterwards Harte will be available to sign copies of his book, "Stirring Words," which contains dozens of culinary essays and hundreds of recipes.

Tom Harte, emeritus professor of Speech Communication and Theatre at Southeast Missouri State University, writes a food column for the Southeast Missourian; founded My Daddy's Cheesecake, Cape Girardeau's premiere dessert emporium; and is an unrepentant chocoholic. The presentation is open to all and refreshments will be served.

Library Hosts: Bob Willingham, Joyce Hemmann, and Carl Pracht

