

2014

The Life and Death of Gourmet: The Magazine of Good Living, January 1941-November 2009

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The Life and Death of *Gourmet*:
The Magazine of Good Living
January 1941 – November 2009

2 September – 1 December 2014
7th Floor, Hatcher South
University of Michigan
Ann Arbor, Michigan

10:00 am – 5:00 pm • Monday through Friday

• Lecture •
Jan Longone
U-M Adjunct Curator,
Culinary History, Special Collections
Tuesday, 18 November 2014
4:00 – 6:00 PM
Room 100, The Gallery, Hatcher Graduate Library

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Curated by Jan Longone, Cecilia Fileti, Lili Krezel, and Joanne Nesbit.

With gratitude to all who helped shape and mount this exhibit and lecture:
Brooke Adams, Pablo Alvarez, Cathleen A. Baker, Marionette Cano,
Martha Conway, Kathleen Dow, Anne Elias, Cecilia Fileti, Jolen Gedridge,
Melissa Hogarth, Athena Jackson, Lili Krezel, Dan Longone, Anne
Mendelson, Joanne Nesbit, Rosemary Pals, James Rodewald, Bryan Skib,
Judy Steeh, Jamie Vander Broek, Mari Vaydek, and Phil Zaret. *It could not
have been done without you. Thank you. —Jan Longone*

**The Life and Death of *Gourmet*:
The Magazine of Good Living
January 1941 – November 2009**

Have you ever wondered how the best information about food trends, top chefs, and food-preparation secrets were shared throughout the world? The simple answer for many of us is *Gourmet: The Magazine of Good Living*. This iconic magazine defined sophisticated dining, entertainment, and travel lifestyles from January 1941 through November 2009.

Gourmet Magazine offered an intellectual dialogue about the “best of the best” in categories such as farm-to-table practices—long before it became fashionable, reviews of restaurants and chefs, and highlighted the magical integration of fine food with sommeliers, growers, and artists. This historic series of monthly publications was served to the public by the Who’s Who of the food world. The exhibit celebrates the life and death of *Gourmet Magazine* throughout its sixty-nine years of publication.

In **Wall Cases 1–6** are

- one issue per year for each year from January 1941 to November 2009
- first and last published five-year indexes, 1941–1945 and 1991–1995

In the **Tall Cases** are books published by

- *Gourmet Magazine*
- leading *Gourmet Magazine* contributing authors over the years

Floor Case I highlights the works of Samuel Chamberlain and Clementine Paddleford—two of the most influential and longtime contributors.

Floor Case II features Ruth Reichl, the last editor, and her considerable culinary life and work. Also displayed is an autobiographical exposé and memoir by a longtime *Gourmet Magazine* contributor and a recent book, *Setting the Table for Julia Child: Gourmet Dining in America, 1934–1961*, in which David Strauss

recounts *Gourmet's* role in Julia's rise to fame.

The exhibit concludes with a letter from *Gourmet Magazine* advising our principal curator that, yes, indeed, her \$50 lifetime subscription will still be honored! And lastly, discover how you can make culinary history.

Honor Roll: A Who's Who of Contributors to *Gourmet Magazine*

Below is a personal selection of major authors who shaped the magazine, some for more than 35 years or longer and some who made their contribution in only a few, but notable, articles. Throughout its life, *Gourmet Magazine* always hired the best-known authors but also published many who were then unknown. Many authors, who then became famous, frequently credited *Gourmet Magazine* for publishing their first article or story, whether their later success was in writing about food or in another literary genre. Names with * are major authors whose works are on display.

Grant Achatz	Doone Beal
Marcia Adams	James Beard
Bruce Aidells	Leonard N. Beck
Donald Aspinwall Allan	*Lucius Beebe
H. Warner Allen	Patricia J. Bell
Jean Anderson	*Beppe Bellini
Elizabeth Andoh	Andy Birsh
*Colman Andrews	Anthony Bourdain
*Gerald Asher	Ray Bradbury
Lee Bailey	Roy Brady
John Bainbridge	*Jean A. Brillat-Savarin
*Charles H. Baker, Jr.	*Iles Brody
Dan Barber	Louis Bromfield
Nancy Verde Barr	Dale Brown
*Naomi Barry	Helen Duprey Bullock
Lidia Bastianich	Isabel E. Callvert
Mario Batali	W. Hodding Carter
Caroline Bates	Penelope Casas
Rick Bayless	Dolores Casella

*Samuel Chamberlain
 (Phineas Beck)
 Leslie Charteris
 James Chatto
 Craig Claiborne
 Charles R. Codman
 *Robert P. Tristram Coffin
 Elizabeth Schneide Colchie
 Marcia Colman
 *Laurie Colwin
 Richard Condon
 Pat Conway
 Bruce Cost
 Margaret Costa
 Rupert Croft-Cooke
 Marion Cunningham
 Ariane Daguin
 Sally Darr
 Elizabeth David
 *Louis P. De Gouy
 Roy Andries de Groot
 *Louis Diat
 Maria Kozslik Donovan
 Fuchsia Dunlop
 John T. Edge
 Mimi Elder
 Lolis Eric Elie
 Barry Estabrook
 Bruce Feiler
 Jeanette Ferrary
 Fred Ferretti
 Carol Field
 *M.F.K. Fisher
 *Wanda L. Frolov
 (Wanda E. Ivanoff)
 Alice Rubinstein Gochman
 Rozanne Gold
 Darra Goldstein
 Jane Grigson
 Ruth Harkness
 Jessica Harris
 Marcella Hazan
 William Least Heat Moon
 Gates Hebbard
 William Wallace Irwin
 *Jay Jacobs (Hudson Bridges)
 Madhur Jaffrey
 Hugh Johnson
 Evan & Judith Jones
 Idwal Jones
 Barbara Kafka
 *Maira Kalman
 David Kamp
 David Karp
 Robert F. Kennedy, Jr.
 Michael Kenyon
 Marilyn Kluger
 Diane Kochilas
 Margaret H. Koehler
 Patric Kuh
 Irene Corbally Kuhn
 Francis Lam
 George E. Lang
 *Lillian Langseth-Christensen
 David Lank
 Nigella Lawson
 Faye Levy
 Edna Lewis
 Alexander Lobrano
 *Stephen & Ethel Longstreet
 Anita Loos
 Della Lutes
 David Lynch
 *Earle R. MacAusland
 Lawton Mackall
 John Marino

Nick Malgieri
 Tom Marvel
 William Masee
 Peter Mayle
 *Anne Mendelson
 Aubrey Menen
 Ismail Merchant
 Danny Meyer
 Pearl V. Mezelthin
 Gloria Bley Miller
 Peter Mitchell
 *Ogden Nash
 George Jean Nathan
 Joan Nathan
 Richard Olney
 Elizabeth Lambert Ortiz
 *Clementine Paddleford
 Scott Peacock
 Jacques Pepin
 Fred Plotkin
 Marina Polvay
 E.A. Proulx
 Jay Rayner
 Joan Reardon
 Gary Regan
 *Ruth Reichl
 James Reynolds
 Phyllis Richman
 *Helen E. Ridley
 Margy Rochlin
 James Rodewald
 Pierre de Rohan
 Waverly Root
 Michael Ruhlman
 Linda Sanders
 Shirley Sarvis

Richard Sax
 Chris Schlesinger
 Frank Schoonmaker
 Laura Shapiro
 Lydia Shire
 Robert Sietsama
 Mary Taylor Simeti
 Nina Simonds
 Raymond Sokolov
 *Henry J. Stahlhut
 Vincent Starrett
 Abraham Stern
 *Jane & Michael Stern
 *David Strauss
 Veronica Thomas
 Daniel V. Thompson
 Sylvia Vaughn Thompson
 Fanny Todd
 Trader Vic
 *Calvin Trillin
 Geri Trotta
 Carol Truax
 James Villas
 Paul & Katherine Wade
 Philip Wagner
 Eli Waldron
 David Foster Wallace
 *William Woys Weaver
 *Joseph Wechsberg
 Frederick Wildman, Jr.
 Faith Willinger
 John Willoughby
 Christian L. Wright
 Zanne Early Zakroff
 Daniel Zwerdling

Tall Case I

Gourmet as Publisher — A Sampling of Books

About Earle MacAusland and Samuel Chamberlain

Earle R. MacAusland was already a publishing veteran when he began *Gourmet Magazine* in January 1941 as a general interest magazine with his quote: “Good food and good living have always been a great American tradition.” He served as its very active publisher and Editor-in-Chief for nearly 40 years and was a micro-manager. His staff called him Mr. Mac. Unfortunately, *Gourmet* never kept detailed records, and the memoirs and books written about the life of *Gourmet* are contradictory.

Samuel Chamberlain was, perhaps, the greatest asset Mr. Mac persuaded to write for *Gourmet*. When Mr. Mac was contemplating the magazine, friends told him of an architect and fine printer who shared his interest in good food and wine. Mr. Mac went to Boston where he found Chamberlain in the basement of one of the old buildings at the Massachusetts Institute of Technology. Mr. Mac wrote that “he was pulling etchings, in a badly stained smock that made him look rather more like a genial automobile mechanic than a fine artist.” Out of that meeting grew the first of *Gourmet Magazine’s* serials, “Clémentine in the Kitchen,” the fictionalized adventures of the Burgundian cook who came from France with the Chamberlain family to settle in a 17th-century house in Marblehead, Massachusetts.

Once WWII was over and France was again open to travel, *Gourmet* asked Chamberlain to revisit his beloved France. And so the *Gourmet* serial *An Epicurean Tour of the French Provinces* was born and eventually published as a handsome book, illustrated by the author. This book and its subsequent revision (1966) changed the world for people interested in food, wine, and travel. Many of us carried our Chamberlain books (France, England, Italy) to Europe and asked chefs to sign them. Displayed on the 2nd shelf in this case is a page with the signature of Paul Bocuse shortly after he received his 3rd Michelin star. This book has several dozen signatures of other famed French chefs (gathered over a period of years) with many of them thanking us, as Americans, for

helping to save France and urging us to come back to visit again, and to encourage everyone we knew to do the same.

Additional information about Chamberlain is in Floor Case I.

Edited by Gourmet

The Gourmet Cookbook. Volumes I and II

New York: Gourmet Distributing Corp., Vol. I: 11th printing, 1959;

Vol. II: 3rd printing, 1959

Various

Gourmet's France

New York: Gourmet Books, Inc., 1978

Louis Diat

Louis Diat's Home Cookbook: French Cooking for Americans

Philadelphia: J.B. Lippincott Co., 1946

French native Louis Diat (1885–1957) began cooking at age 5, and worked in his teens and early 20s as a sous chef in Paris and London before coming to the U.S. at age 25. For 41 years he was the chef de cuisine at the Ritz Carlton's roof-garden restaurant cooking for such dignitaries as King Edward VII, when he was Prince of Wales, queens, prime ministers, and ambassadors. In 1947 he became the in-house chef for *Gourmet* and wrote feature articles for that publication. He authored *French Cooking for Americans* (on display), *French Cooking for the Home*, and *Gourmet's Basic French Cookbook*. There are many in the world of culinary history who credit Diat with the creation of vichyssoise, what the chef called his mother's potato leek soup that was served cold.

Lillian Langseth-Christensen

Gourmet's Old Vienna Cookbook: A Viennese Memoir

New York: Gourmet Distributing Corp., 1959

Lillian Langseth-Christensen was a New York socialite who immigrated from Austria in the 1920s. She designed murals for the Plaza

Hotel Persian Room and the Ziegfield Theater, as well as stage sets and costumes for the Metropolitan Opera. During her working career, she also became a decorator for the White Star Line and principal antiquities collector for the Time Life Building. Later she became an editor of *Gourmet*. In 1958, Christensen compiled 1,200 of the most delectable recipes for *Gourmet's* book *Old Vienna Cookbook: A Viennese Memoir*. It is considered one of the most comprehensive works on the Viennese household and cooking. Her love of the cuisine of Vienna and her understanding of all its nuances shine through every page—as she confides the culinary secrets she learned first-hand from the good Austrian cooks she had known since childhood.

Samuel Chamberlain

Bouquet de France: An Epicurean Tour of the French Provinces

New York: Gourmet Distributing Corp., 1952; 7th printing, 1963

Samuel Chamberlain

Italian Bouquet: An Epicurean Tour of Italy

New York: Gourmet Distributing Corp., 1958; 3rd printing, 1963

Samuel Chamberlain

British Bouquet: An Epicurean Tour of Britain

New York: Gourmet Distributing Corp., 1963

Samuel Chamberlain

Bouquet de France: An Epicurean Tour of the French Provinces

New York: Gourmet Distributing Corp., 1952; new edition, 1966

Photograph of Janice B. Longone and Paul Bocuse, 1967

Paul Bocuse / Meilleur Ouvrier de France / Paris 1961

“Le Lièvre a la Royale” [The Royal Hare]

Description of how to prepare an ancient, mystical dish.

Phineas Beck [Samuel Chamberlain]

Clémentine in the Kitchen

New York: Hastings House, 1943

“in cooperation with *Gourmet Magazine*”

Artist and writer Samuel Chamberlain, a major contributor to *Gourmet*, used the alias Phineas Beck to create a memoir beginning when he and his family were working in Paris in the 1930s and hired Le Cordon Bleu-trained chef Clémentine to cook for them. The family left France just before the Nazi invasion, returning to Massachusetts, taking with them Clémentine and her notebooks of traditional French recipes. *Clémentine in the Kitchen* was in print for 42 years from 1943 to 1985 and then re-published in 2001 by the Modern Library as part of their collection of food books, chosen by Ruth Reichl.

Two illustrations from *Clémentine in the Kitchen*

Samuel Chamberlain

“Early Morning Market”

reproduced from the original drypoint

Henry Stahlhut

“here the cheerful Clémentine reigned”

reproduced from the original drawing

Editors of *Gourmet*

Gourmet's Guide to Good Eating

New York: Simon and Schuster, 1957

In the 1940s and 50s, *Gourmet* published a series of restaurant guides. For every state and province, the descriptions for each entry gave the type of food and beverages served, the price range of meals, addresses, and hours of operation, but not any discriminating evaluations. The guides seemed to have had a mixed reception with the public with one review commenting that the book was a disappointment. “In the first place, 2828 restaurants are too many. It seems unlikely that the high

standards set by *Gourmet* could be met by so many.” However, another review called the guides “a valuable and vital accessory for every motorist and traveler.”

Wanda L. Frolov

Katish, Our Russian Cook

New York: Farrar, Straus and Co., 1947

“in co-operation with *Gourmet Magazine*”

Wanda Frolov brings to life Katish, a Russian emigrant who joined Frolov’s Los Angeles household in the 1920s as the family cook and whose culinary talents and generosity gained the respect and adoration of all with whom she came in contact. Considered by many a “genius of the kitchen,” Katish, through the talent of Frolov, left us stories as well as her simple Russian family recipes such as borscht, pelmeny, dumplings, golubsty, and her famous cheesecake, one of the best loved recipes ever published in *Gourmet*. Frolov’s articles about the young Russian widow originally appeared in *Gourmet* and were compiled into book form in 1947.

Editors of *Gourmet*

The Best of Gourmet 1987 Edition, Volume 2

New York: Condé Nast Books & Random House, 1987

Editors of *Gourmet*

Gourmet’s America

New York: Condé Nast Books & Random House, 1994

Editors of *Gourmet*

The Best of Gourmet 1993 Edition

New York: Condé Nast Books & Random House, 1993

Tall Case II
Discovering Diversity — A Sampling of Works of
Major Contributors to *Gourmet*

Charles H. Baker, Jr.

The South American Gentleman's Companion; Vol. I Being an Exotic Cookery Book or, Up & Down the Andes with Knife, Fork & Spoon; Vol. II Being an Exotic Drinking Book or, Up & Down the Andes with Jigger, Beaker & Flask

New York: Crown Publishers, 1951

Best known as the author of culinary and cocktail writings, Florida-born Charles H. Baker, Jr. (1895–1987) committed his life to travel with international exploration of foods and mixology. He chronicled food and drink for magazines like *Esquire*, *Town & Country*, and *Gourmet*, for which he wrote a column during the 1940s called “Here’s How.” His adventures resulted in such publications as *The Gentleman’s Companion: Being an Exotic Cookery and Drinking Book* published in 1939 and *The Esquire Culinary Companion* in 1959. On display is his 2-volume *The South American Gentleman’s Companion*. This book, published in 1951, was the first serious work to introduce North American readers to these subjects. In 1944 Baker wrote to wartime cooks in *Gourmet* that “By making cookery a game, not a chore...you approach the kitchen exactly like a modern Columbus approaching unknown shores. Preparing each new dish is like exploring a new country, painting a fine canvas or composing a new concerto. It is one of average mankind’s few chances to put forth something original, truly of himself...And that’s where the fun comes in.”

Jean Anthelme Brillat-Savarin

Translated by M.F.K. Fisher

The Physiology of Taste or, Meditations on Transcendental Gastronomy

New York: Limited Editions Club, 1949; copy 862/1500

Michigan-born Mary Frances Kennedy Fisher (1908–1992), founder of the Napa Valley Wine Library, came to culinary writing through

a number of channels, including a Hollywood stint writing gags for Bob Hope, Bing Crosby, and Dorothy Lamour. Her 27 books were a mixture of food literature, travel, and memoir. She published two volumes of her journals and wrote numerous articles for *Gourmet Magazine* including a serialized version of “An Alphabet for Gourmets” in the late 1940s that ran from A to Z. Among her noted books are *Serve It Forth*, *Consider the Oyster*, and *The Art of Eating*. Fisher once wrote that “It seems to me that our three basic needs for food and security and love are so mixed and mingled and intertwined that we cannot straightly think of one without the other.” Her annotated translation of Brillat-Savarin has already become a classic. Clifton Fadiman has called her “the finest writer on food now using the English language.” Also shown is a facsimile of two pages from this book, 316/317.

Iles Brody

The Colony: Portrait of a Restaurant—and Its Famous Recipes
New York: Greenberg, 1945

Iles Brody (d. 1953) was a world traveler and longtime restaurant reviewer for *Gourmet*. He also wrote for *Esquire* and *Vogue*. On display is his *The Colony*, a limited-edition book, signed by the author, and is copy 455 of 750. Chapter 1 is titled: “A quarter-century of the swankiest restaurant in the world. How an obscure bistro became the cherished second home of the most outstanding men and women of our epoch.”

Helen E. Ridley

The Ritz-Carlton Cook Book and Guide to Home Entertaining
Philadelphia: J.B. Lippincott Co., 1968

Helen E. Ridley began her adventures with food as a home-economics teacher and later as a member of the food editorial staffs of major women’s magazines, including *McCall’s* and *Good Housekeeping* and managing publicity for food accounts for a national advertising agency. Her freelance writing projects have also been devoted to food, and she

collaborated with the famous chef, Louis Diat, on four of his books. She wrote many articles for epicurean publications such as *Gourmet*.

Jane and Michael Stern

Two for the Road: Our Love Affair with American Food
New York: Houghton Mifflin Co., 2005

Both born in New York in 1946, Jane and Michael Stern spent four decades working together on books and articles that involved, travel, food, and pop culture. They are considered to be the first culinary writers who recognized American regional food specialties as important as any haute cuisine. Their monthly column “Roadfood” in *Gourmet* included titles that ranged from “America’s Best Food Festivals,” “Where to go for Gonads,” and “America’s Best Pie Joints.” *Two for the Road: Our Love Affair with American Food* was published in 2005 and chronicles what it is like to eat everywhere across the U.S. They tell of having driven more than three million miles and sometimes eating twelve meals a day. One of their latest books is *500 Things to Eat before It’s Too Late—and the Very Best Places to Eat Them*. Michael is a University of Michigan alum.

Anne Mendelson

*Milk: The Surprising Story of Milk through the Ages with 120
Adventurous Recipes that Explore the Riches of Our First Food*
New York: Alfred A. Knopf, 2008

A culinary career that began as a cookbook reviewer for *Bon Appétit* magazine, Anne Mendelson’s talents led her to specializing in culinary writing and becoming an acknowledged food historian. As a contributing editor at *Gourmet Magazine*, she produced such articles as “The 25 People Who Changed Food in America” and “Gourmet’s First Decade.” She also authored several books including *Milk: The Surprising Story of Milk*, and *Stand Facing the Stove*, the story of the women who gave America *The Joy of Cooking*. She has been an invaluable source of information for this exhibition; many phone calls, many emails.

Louis P. De Gouy
The Gold Cook Book
 New York: Greenberg, 1948

Louis De Gouy, sometimes known as Louis P. or L.P., was born Louis Pullig De Gouy (1876–1947) and was a French-trained master chef serving in elite hotels. He was also one of the founders of *Gourmet*. He was the author of 16 cookbooks including *The Sandwich Manual for Professionals*, *The Bread Tray*, and *The Gold Cook Book* (1948), some of them published after his death. In his *The Salad Book*, he wrote, “These recipes and formulas are widely varied under each division with directions which, while accurately detailed, are sufficiently elastic so that the homemaker may express her individuality and suit the tastes of her family or her guests, according to her means, ever keeping in mind that the cheapest foods are sometimes the most expensive in the end.”

Stephen and Ethel Longstreet
A Salute to American Cooking
 New York: Hawthorn Books, Inc., 1968

Stephen Longstreet was born Chauncey Weiner in 1907. He was a famous novelist, screenwriter, cartoonist, and artist whose work ranged from gourmet cookbooks to potboiler detective novels to portraits of American jazz greats. He and his wife Ethel collaborated on eight books, including three cookbooks: *The Democrats’ Cook Book: Many Happy Returns, or How to Cook a G.O.P. Goose* (1960), *Joys of Jewish Cooking* (1974), and *A Salute to American Cooking* (1968), which is displayed here.

Laurie Colwin
Home Cooking: A Writer in the Kitchen
 New York: Alfred A. Knopf, 1988

Laurie Colwin (1944–1992) was a prolific writer of short stories, novels, and essays, but also she was a humorist and regular contributor to *Gourmet*. But her two non-fiction books, *Home Cooking* and *More*

Home Cooking are as much collections of essays and memoirs as cookbooks. In the forward to *Home Cooking*, Colwin wrote that “Even at her most solitary, a cook in the kitchen is surrounded by generations of cooks past, the advice and menus of cooks present, and the wisdom of cookbook writers.” Though Colwin defined herself as a passionate and idiosyncratic home cook, Ruth Reichl described her as someone with whom you want to be in the kitchen. “That is her secret. She is the best friend we all want. She never talks down to you.” Novelist Scott Spencer said, “and she did not approve of difficult, inhospitable, challenging, overly fancy kinds of food. It was a culinary philosophy that may have been born of necessity, since her fridge was the size of a suitcase and her stove had four small burners and a balky oven—and the oven was mainly used for storage.”

Lucius Beebe

The Stork Club Bar Book

New York: Rinehart & Co., 1946

Lucius Beebe (1902–1966) kept America and himself amused and informed with his talents as an author, gourmand, photographer, railroad historian, journalist, and syndicated columnist. From a prominent Boston family, Beebe attended Harvard and Yale and was expelled from both, most likely for his numerous pranks. Besides his many books on railroad history, he also ventured into the culinary world as a contributor to *Gourmet* with his “Along the Boulevards” columns. Among his books are *The Ritz Idea: The Story of a Great Hotel* (privately printed, 1936), *Trader Vic’s Book of Food and Drink*, and, on display, *The Stork Club Bar Book* (1946).

Naomi Barry and Beppe Bellini

Food alla Fiorentina: Twenty Superb Menus Featuring One Hundred and Fifty Recipes from the Most Celebrated Tables in Florence

New York: Doubleday & Co., 1972

Naomi Barry died in 2010 at the age of 95, leaving a legacy of food knowledge and writing. Living for a long time in Paris, Barry was

the first resident correspondent for *Gourmet* who also served the publication as a contributing editor. Her column for *Gourmet*, “Paris à Table,” became a book of the same name. Among her other published books are *Paris Personal*, *Gourmet—Rome at Table* and *Adorable Zucchini*. On display is her 1972 *Food alla Florentine* co-authored by Beppe Bellini.

Robert P. Tristram Coffin
Saltwater Farm
 New York: Macmillan Co., 1937

Robert P. Tristram Coffin, a native of Brunswick, Maine, and a member of one of New England’s oldest families was known for his works of literature, poetry, and history all primarily focusing on his beloved Maine. But he was also a lifelong visual artist, illustrating many of his books with black and white drawings in great detail. He won the “Pulitzer Prize” for Poetry in 1936. Besides his poetry, he was also known for his romantic prose. Coffin graduated from Bowdoin College in 1915 at the top of his class, having won several prizes for his writing, including twice for the Hawthorne Prize for short stories. Awarded the Henry W. Longfellow Fellowship, he spent a year at Princeton and then went to Oxford University as a Rhodes Scholar. His studies were interrupted by a year in the armed services during WWI. Coffin was also a judge for U-M’s Hopwood Awards in the field of fiction. On display also from *Saltwater Farm* is a facsimile of this most sensitive poem, “A Mess of Clams.”

Robert P. Tristram Coffin
 Table of Contents (facsimile)
Mainstays of Maine
 New York: Macmillan Co., 1944

Ogden Nash
Food
 New York: Stewart, Tabori & Chang, 1989

Ogden Nash (1902–1971) was an American poet, well known for his light verse. In its obituary, the *New York Times* said, “his droll verse with its unconventional rhymes made him the country’s best known producer of humorous poetry.” He wrote over 500 pieces of comic verse, including a number of poems for *Gourmet* in the 1960s: “Tell Me No Fiblets, Where Are the Giblets?” On display is his delightful book, *Food*, published in 1989 and illustrated by Etienne Delessert. The U.S. Postal Service released a stamp featuring Ogden Nash and text from six of his poems on the centennial of his birth on 19 August 2002.

Joseph Wechsberg

Blue Trout and Black Truffles: The Peregrinations of an Epicure

New York: Alfred A. Knopf, 1953

Born in Czechoslovakia and trained as a professional musician and lawyer in Prague and Vienna, Joseph Wechsberg (1907–1983) worked as a musician on ocean liners, nightclubs, and music halls, as well as writing for newspapers, apprenticing in law offices, and as a casino croupier before commanding a machine gun company on the Polish frontier before WWII. He studied at the Vienna Conservatory of Music, the Sorbonne, and the Prague University Law School. This was all before marrying and moving to America in 1938 where he fell in love with *The New Yorker*. From Hollywood, he wrote non-fiction books featuring world-wide known musicians and contributed articles to a number of magazines including *Gourmet*. His books include *Dining at the Pavillon* (1962), *The Cooking of Vienna’s Empire* (1968), and on display *Blue Trout and Black Truffles: The Peregrinations of an Epicure*.

William Woys Weaver

Sauerkraut Yankees: Pennsylvania-German Foods and Foodways

Philadelphia: University of Pennsylvania Press, 1983

William Woys Weaver is Director of the Keystone Center for the Study of Regional Foods and Food Tourism and a contributing editor to *Gourmet* covering such subjects as “Can You Dig It?” “My Life

with Tomatoes,” and “Pennsylvania’s Raw-Milk Cheese Boom.” He has written fourteen books, including *Heirloom Vegetable Gardening* and *Pennsylvania Dutch Country Cooking*, both of which received Julia Child Awards. Weaver has also served as Associate Editor and Art Editor for *The Encyclopedia of Food and Culture*. He has appeared on national radio and television programs including “Good Morning America” and NPR’s “Fresh Air.” On display is his *Sauerkraut Yankees*.

Gerald Asher

Vineyard Tales: Reflections on Wine

San Francisco: Chronicle Books, 1996

London born Gerald Asher (b. 1932) was once a wine merchant and importer who became a noted writer of all things wine. In 1972 he became wine editor for *Gourmet*, a position he held for 30 years, writing a monthly column “Wine Journal.” His essays for *Gourmet* were combined into a book *A Carafe of Red* (2012). Noted gastronome James Beard once said that Asher’s writing “makes one feel that one is sitting in a room with Gerald, enjoying his...awesome knowledge and expertise in the world of wine.”

Colman Andrews

Reinventing Food. Ferran Adrià: The Man Who Changed the Way We Eat

London: Phaidon, 2010

Colman Andrews was a longtime contributor to *Gourmet* and also writes for *Food & Wine*, *Bon Appétit*, and *Metropolitan Home*. He has served as editor of the *Los Angeles Times* travel magazine and created the weekly “Restaurant Notebook” column for that newspaper. He was the wine and spirits columnist for the *Los Angeles Magazine* throughout the 1980s. He is the author of *Catalan Cuisine* and, on display, this controversial book: *Reinventing Food: Ferran Adria: The Man Who Changed the Way We Eat*.

Calvin Trillin

American Fried: Adventures of a Happy Eater

New York: Doubleday & Co., 1974

Calvin Trillin (b. 1935) is a man of multiple talents and known for his writing as a journalist, humorist, poet, memoirist, novelist, actor, and food writer. He contributed generously to *Gourmet Magazine* and published numerous books including *Feeding a Yen* (2003), and his trilogy *American Fried, Alice, Let's Eat* (1978), and *Third Helpings* (1983). In relation to food and his writings on the subject, he is quoted as saying "I don't care where I sit, as long as I get fed."

Floor Case I

About Samuel Chamberlain and Clementine Paddleford

Samuel Chamberlain

"The Red Wines of France" / "The White Wines of France"

Etched in Sunlight: Fifty Years in the Graphic Arts

Boston: Boston Public Library, 1968

reproduced from the original drawings by Chamberlain

Continuing from Tall Case 1: For most of the years between the World Wars, Chamberlain lived in France where he was a scholar, an artist, a gourmet of the first order, and a student and connoisseur of wines. Chamberlain had driven an ambulance in WWI and won France's Croix de Guerre and served in U.S. Air Force Photo Intelligence. The U.S. government awarded him the Legion of Merit, the French government awarded him the Legion d'Honneur, and everybody boasted that his officer's mess had the best food in the whole damn army!

Samuel Chamberlain

"Six Steps in the Making of a Drypoint Demonstrated by the Author"

facsimile of page in *Etched in Sunlight*

Samuel Chamberlain

“Old House of Ann Arbor (1926)”

facsimile of the drypoint, reproduced in *Etched in Sunlight*

In 1926, Chamberlain was asked by the head of the school of architecture at the University of Michigan to teach design, freehand drawing, and outdoor sketching to second-year students. Chamberlain eagerly accepted the invitation, and he, his wife, and their young daughter arrived on campus that September. “Homeric football games before 80,000 spectators, fraternity dances and faculty teas, these entered our lives for the first time.” The drypoint reproduced here was one of the prints that Chamberlain made in Ann Arbor before he and his family returned to France in June 1927.

About Clementine Paddleford

A Kansan by birth and education but an aficionado of everything that came out of an American kitchen, Clementine Paddleford (1898–1967) was called “the Nellie Bly of culinary journalism, a go-anywhere, taste-anything, ask-everything kind of reporter” by R.W. Apple, Jr. in the *New York Times*. And that “go-anywhere” added up to more than 50,000 miles a year, sometimes flying her own Piper Cub airplane, poking into home and restaurant kitchens across the country. She brought a picture of American regional cooking, as well as some of its most satisfying recipes, to all Americans through newspaper columns and articles as well as *Gourmet*. Well ahead of her time as a reporter of American culinary happenings, her seminal book *How America Eats*, published in 1960, arrived on the culinary literary scene before the rise of Craig Claiborne and Julia Child. Her regular *Gourmet* column “Food Flashes” was so popular that the magazine created a specialty food magazine for the trade. Readers of *Gourmet* were asking their grocers and specialty food stores and the magazine itself where they could find some of the ingredients mentioned in various articles. Paddleford took on the job, editing the new magazine *Food Flashes*, diligently responding to every request. A few issues are on display.

Kelly Alexander and Cynthia Harris

*Hometown Appetites: The Story of Clementine Paddleford, the Forgotten
Food Writer Who Chronicled How America Ate*

New York: Gotham Books, 2008

Clementine Paddleford

How America Eats

New York: Charles Scribner's Sons, 1960

"In This Issue...Mustard • Chocolate • Demitasse"

Food Flashes 1, no. 13 (November 1953)

"In This Issue...British Imports"

Food Flashes 1, no. 6 (April 1953)

Food Flashes — Sample Questions from June 1953

Q: For several months we have been enjoying FOOD FLASHES, and now we have a request to make of you.

We have a customer who has been buying our canned buffalo steak and muskrat meat to some extent. Last week he came into our shop with some difficult requests, and try as we might, we could not find them for him.

Where, do you suppose, can we find lion steak, whale steak, and bear meat? —R. C., Arizona

A: The whale is the easiest to find—canned, of course. Perry Chipurnoi, 101 Hudson Street, New York 13, has it, but he suggests that you get it from a source on the west coast: A. Magnano and Sons, Fourth Avenue and Atlantic Street, Seattle 4, Washington, can supply you with canned whale steak and gravy.

The lion and bear steaks are a little tougher (not literally), but you can find them in the frozen state at Washington Market, Fulton and Vesey Streets, New York.

Q: I am starting a small, exclusive specialty food department in a

modern department store. Can you tell me which cheeses I can stock that do not require refrigeration? —D. M., North Carolina

A: You really need refrigeration facilities if you intend to include cheese in your regular inventory. Even the hardest cheeses will not keep indefinitely at room temperature, and the semisoft cheeses soon spoil in places warmer than 50 degrees Fahrenheit. If you are set on stocking only a few cheeses, refrigeration or no, stick to the dry hard cheeses: Parmesan, Romano, and Sbrinz are the most popular. It is true that some grocery stores keep cheeses like Provolone hanging from the rafters in the picturesque Old Country manner. But the aroma, in your case, might well cause the nearby glove and cosmetics departments to take a dim view.

Q: A customer of mine wants Medaglia d'Oro coffee. Can you tell us where we may be able to buy it? —S. G., Maine

A: You can order Medaglia d'Oro coffee from the Medaglia d'Oro Coffee Company, 77 Water Street, New York. We suggest that while you're ordering for your customer, you order some of this dark-roast coffee for yourself. Europeans love it at any and every hour; Americans are taking to it as an after-dinner brew, served only with a twist of lemon peel in it, or brewing it mixed with American grinds of coffee to give their morning eye-opener more body and extra bounce. The company can also probably supply you with those lightweight, handy Italian coffee makers—called *macchinettas*—that are traditionally used to brew this type of coffee.

Q: A friend has told us of eating whole canned tangerines taken from caves on Bougainville Island abandoned by Japanese officers, during the last war?

Do you know if such an item is imported and if so, where it may be purchased? —A. S., Massachusetts

A: Whole spiced tangerines are now reaching these shores without the Bougainville stopover. They are peeled, preserved in syrup, and packed in a globe-shaped jar; use them as a compote or garnishing for meat and poultry. Order from the Cresca Company, Inc., 111 Eighth Avenue, New York 11.

Floor Case II

About Ruth Reichl, Working Life at *Gourmet*, and Setting the Table for Julia Child

About Ruth Reichl

Ruth Reichl is a culinary icon and writer, and was the last Editor in Chief of *Gourmet Magazine* for ten years until the publication ceased in 2009. Her career highlights include:

- restaurant critic of the *New York Times* from 1993 to 1999
- restaurant critic and food editor of the *Los Angeles Times* from 1984 to 1993
- co-owner and cook of the collective restaurant The Swallow from 1974 to 1977
- leader in the culinary revolution in Berkeley, California
- renowned food author and journalist

Ms. Reichl began writing about food in 1972 when she published *Mmmmm: A Feasty*. Since then she has authored the critically acclaimed, best-selling memoirs *Tender at the Bone*, *Comfort Me with Apples, Garlic and Sapphires*, and *For You Mom, Finally*, (originally published as *Not Becoming My Mother and Other Things She Taught Me Along the Way*). She recently (2014) published her first work of fiction entitled *Delicious!* It has been heavily reviewed with most critics saying it is “delicious,” and others remarking that on the whole she is, as a novelist, a very good food writer. She is the editor of *The Modern Library Food* series, which currently includes ten books. She is the editor of *Endless Feasts: Sixty Years of Writing from Gourmet*; *Remembrance of Things Paris: Sixty Years of Writing from Gourmet*; *The Gourmet Cookbook*, released September 2004; *History in a Glass: Sixty Years of Wine Writing from Gourmet*, 2006; and *Gourmet Today*, 2009. Her lecture “Why Food Matters,” delivered in October 2005, was published in *The Tanner Lectures on Human Values*, Vol. 27 (2006). In March 2007 she delivered the J. Edward Farnum Lecture at Princeton University. Ms. Reichl is the host and executive producer of *Gourmet’s Adventures with Ruth* and *Gourmet’s Diary of a Foodie*

on public television. She is also the executive producer of *Garlic and Sapphires*, a Fox 2000 film based on her memoirs.

Ms. Reichl hosted *Eating Out Loud*, three specials on the Food Network, covering New York (2002), San Francisco (2003), and Miami (2003). She is a regular host with Leonard Lopate for a live monthly food show on WNYC radio in New York.

Ms. Reichl's honors include:

- six James Beard Awards
- numerous awards from the Association of American Food Journalists
- Adweek Editor of the Year
- Matrix Award for Magazines
- Medallion for Distinguished Service in Journalism
- Morrow Award

Ruth Reichl holds a B.A. and M.A. in the History of Art from the University of Michigan and resides in New York with her husband, Michael Singer, a television-news producer, and their son.

Maira Kalman

“Sunny-Side Up: On the Love of Breakfast” (pps. 14–15; 20–21)
facsimiles from Supplement to *Gourmet*, August 2006

About These Images

Ruth Reichl published an unusual supplement to *Gourmet* in August 2006. Among the authors were Jane and Michael Stern, Calvin Trillin, and Maira Kalman. On display are facsimiles of several remarkable illustrations from Kalman's article. Below find Ruth's own words about this extraordinary work:

What you are holding in your hands is the most exciting project that we have ever worked on at *Gourmet*. To produce this special reading supplement, we asked our favorite writers to tell us the kinds of stories that do not usually see print.

Our goal was to provoke you into thinking about the act of eating in a richer and more interesting way. If you believe, as I

do, that food is not merely something to eat but actually a way of making sense of the world, you'll understand why we asked these particular artists to participate in this adventure. These are all passionate people with strong opinions and stronger voices.

At first glance their stories all concern food, but if you look beneath the surface you will find that they are really about identity, culture, politics, and love. Some are laugh-out-loud funny, some are sneakily sentimental, and a couple will surely make you squirm. But I doubt that any of them will leave you unmoved. It is my fervent hope that each of these stories will enrich your life and offer serious food for thought.

—Ruth Reichl

Ruth Reichl

Tender at the Bone: Growing Up at the Table

New York: Random House, 1998

Ruth Reichl

Comfort Me with Apples: More Adventures at the Table

New York: Random House, 2001

Ruth Reichl

Garlic and Sapphires: The Secret Life of a Critic in Disguise

New York: Penguin Press, 2005

Jay Jacobs

A Glutton for Punishment: Confessions of a Mercenary Eater

New York: Atlantic Monthly Press, 1990

Jay Jacobs died in 1986 at the age of 86 but not before leaving his mark as restaurant critic for *Gourmet*, serving in that capacity from 1972 until his death. Saying he derived his interest in food as a survival tactic to what he called his mother's habit of being "abysmal in the kitchen," Jacobs once said, "I thought I'd reached heaven when I tasted army food." His 1990 book *A Glutton for Punishment* chronicles his adventures, his misadventures as a food critic, and he delves into the

corridor politics of *Gourmet*. He was known as a writer who pulled no punches in his books or his reviews.

David Strauss

Setting the Table for Julia Child: Gourmet Dining in America, 1934–1961
Baltimore: Johns Hopkins University Press, 2011

David Strauss is a professor emeritus at Kalamazoo College in Michigan. *Setting the Table for Julia Child* is thoroughly annotated, researched, and cogent, and has been called “An important prologue to the start of a revolution in American cooking.” We are grateful to The Johns Hopkins Press and to Prof. Strauss for presenting another view. In his introduction, Strauss explains why he wrote this important book: “scholars have ignored the creation of gourmet dining societies in the 1930s and have only touched on the founding of *Gourmet: The Magazine of Good Living*, fully twenty years before the appearance of Julia’s masterpiece. It is important to recover this past in order to properly assess the contributions of her predecessors and to understand the foundation on which she built. Only in this way is it possible to identify the accomplishments for which she was primarily responsible. In writing this book, I have recreated the context for Julia’s work in order to give a clearer account of the roles she and her predecessors played in the rise of gourmet dining in America.”

Copy of a letter from Robert Sanders, Gourmet Subscription Department, to J.B. Longone; March 17, 1983.

Intellectual Dialogue

The minute my monthly *Gourmet* arrived, I stopped whatever I was doing and read it through. I was always surprised at how much there was to learn. All were interesting. Below are some article titles that intrigued me and shaped me, along with hundreds of thousand of others.

She Did Not Look Like an Actress to Me: Paris Boulevardiers and Their
Memories

Dining with Brett Hart

Round About with Mark Twain

Blue Shadows in Marrakech

Dissertation on Goose Liver

Cardamom and Coriander

High Jack and Garlic: Garlic Growing and Monterey Jack Cheese

Champagne Belongs to the World

Hobo Cooking

The Chinese Oven

Confessions of an Onionphile

Turns with a Corkscrew

Crepes for Carnival: French Pancakes and Beignets

Crime a la Mode: Food for Mystery Reading

Robert Lewis Stevenson in San Francisco

France A.D. 1945 (Postwar France)

French Eating Customs

Yogurt and the Bulgarian Colonel

Hangtown Fry Days: California Gold Rush

High Cuisine: Opera Singers and Dishes Named for Them

I Like Good Food

If He Could Only Cook

Crisp and Succulent: Suckling Pig

Memories on 34th Street: Old Waldorf Bar

Mexican Mornings: Aztec Village

My Mother's Kitchen: Louis Diat

New Names—Old Bottles: Wine Labelling

Odes to a Magnolia: New Orleans Revisited

The Word is Shaslik: Skewered Meat, Georgian Style

Roaming Round the Equator

Ship's Fare: Menus on Board Ship

The Times of My Life: European Adventures in the Twenties

Bread with a Brogue

Tunis: Street Markets and Foods
 Shaming the Shrew: Men Cooks versus Women Cooks
 Years and Years: French Wine Vintages 1930 to 1951
 Cheese Is Everywhere: History, Legends, Customs
 Virginia City Dining: Comstock Lode
 Halibut Heaven: Fish Heads, New England Style
 The Councilor's Boiled Beef: Viennese Style
 Demel's: The Schlags of Vienna
 The Ritz in Retrospective: New York's Ritz-Carlton
 Dining with Ulysses S. Grant at Fort Humboldt, California
 London Clubs and Postwar Drinking
 Finger Lakes Vintage: New York State Wines
 Foule Abounding: Wild Game
 Alumettes, Barquettes, Bouchees, Beignets
 Greenbacks are Running!: Hudson River and Shad
 Hunt's End: Virginia Hunt and Hunt Breakfast
 The Noble Haggis: Scottish Sheep and Oat Pudding
 Carving: It's a Man's Job
 Song of Madeira: Island Food and Wine
 San Yee: Gourmet (Chinese Banquets)
 Bluegrass Balm: Mint Julep and Other Bourbon Drinks
 Pariah Pigs and Hallowed Hams
 It's Not All Baloney: Homemade Sausage
 Of Aspics and Attelets: Aspic Dishes
 Old Monongahela: Rye Whiskey and the Whiskey Rebellion
 Olives: The Goodly Fruit
 The Pie Was Christmas: New England Pies
 Restauranting in Ybor City: Tampa's Spanish Section
 Roughing It with Gramps: Crossing the United States in a Model T
 Tea: Steeped in History
 Vursty and Knedliky: Sausages and Dumplings of Prague
 The Devil Has His Crust: Turnovers
 Playbill of Fare: Meals on Stage, with Drawings
 Mrs. Astor's Dinners
 Westward Ho!: Old West Railroad Dining Cars
 Jewish New Year's Feast: Rosh Hashana, 5719
 Benjamin Franklin and the Bottle
 Dumas' Dictionary of Cuisine
 The Edible Mirage: Middle Eastern Food
 Postwar Rations at Oxford
 The Elizabethan Table
 Grace before Corn Meal

A World of Rice
 Alive, Alive-o!: Mussels
 A Loaf of Bread and Thou: Homemade Bread
 Chocolate: The People's Choice
 Dinner at the White House
 Gastronomic Footnotes to History
 On the Menu: American Menus, 19th Century, New York Historical Society
 Collection
 Dateline Yesterday: Restaurants of Old New York (1919)
 Electoral Collations: Election Night Suppers
 Feeding the Troops, World War II: Operation Gastronomy
 Saracen Wheat: Buckwheat
 Pearls before Piglets: Truffles
 Saffron, Sandalwood and Spice: India
 Spirits of '76: Colonial Drinks
 Man's Meat: Eskimo Life and Food
 The Early American Larder: American Cookbooks before 1850
 Remembrance of Proust's Madeleines
 Nouvelle Cuisine
 The Epicurean Sherlock Holmes
 Lumberjack Food: North Woods Provender
 Cool Art: Ice Carving
 The Apron: The Long and Short of It
 The Union Square Greenmarket
 American Food Purveyors
 Around Lake Michigan
 Lyons and its Culinary Lions
 The Fried Clam Belt
 Chefs across America
 Celebrating the Dickens Classic
 An Opinionated Palate
 How to Cook Like an American
 Choosing a Kitchen Bible
 A Hundred Years of Le Cordon Bleu
 Where to Find Asian Ingredients
 Salt: Table, Rock, Sea and Kosher
 Donuts and Other Fried Breads
 The Emperor's Soy Sauce
 Robust Cookery of Farm Women
 The Fabled Days of Diamond Jim
 Paris in the Thirties
 From a Chemical Breakfast...to Cholent at a New York Deli

Culinary Inspiration: Secular and Sublime
Of Maori Feasts
Drinking Nuts and Fairy Bread
Lone Star Chefs and Cookbook Pleasures
From Vintage Champagne...to Vintage Cookbooks
Quincentennial Celebration 1492–1992
Cooking Schools
Cooking for a Cause: 20th Anniversary of Meals-on-Wheels
The Last Ride of the Brighton Belle [with Fried Kippers for Breakfast]
Food through the Artist's Eye: The Collection of the Museum of Modern Art
Le Grand Aioli
The Los Angeles Farmers Market
Berrying on Cape Cod
A Medieval Feast
The Fall and Rise of French Bread
Chefs of Influence
Fraunces Tavern Museum
Picasso and His Circle
A Sterling Treatise on Ratatouille
The Art of Prosciutto
Tureens of Splendor: Campbell Museum Collection
Brown Cows and Walking Sundaes: A Soda Fountain Memoir
Michigan's Hemingway Country

You Can Make Culinary History!

Donate the single missing issue of *Gourmet Magazine* (March 1941) to the Janice Bluestein Longone Culinary Archive (JBLCA). Support the mission of the U-M Library to safeguard the past, look to the future, and provide for the present. The JBLCA is recognized as one of the finest collections of culinary subject matter in the world. Make your mark and donate today. Contact: Jan Bluestein Longone at jblong@umich.edu or call (734) 647-0879. Thank you.

Thank you for coming to see this exhibition.

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www.lib.umich.edu/special-collections-library