



Join the Culinary Celebration Marking the Special Collections Exhibition

Alma Lach's Kitchen: Transforming Taste

September 19, 2016 - January 6, 2017

AT THE
UNIVERSITY OF CHICAGO LIBRARY

The Library Society invites you to a French dinner à la Alma Lach.

Cuisine by **la petite folie**
Wine selections by **The House of Glunz**

Wednesday, November 2, 2016

The Joseph Regenstein Library
1100 East 57th Street, Chicago, Illinois 60637*

5:00 p.m. Private Exhibition Viewing
6:00 p.m. Dinner

Tickets are \$100 per person.

To register and contribute please visit
www.RegOnline.com/librarysocietyprogramNovember2016.

Proceeds from this event will support the care,
organization, and discoverability of the Alma Lach Papers and Culinary Book Collection.

RSVP by October 26, 2016.

For further details or assistance, please contact Melanie Levy at mrlevy@uchicago.edu or 773.702.7695.

*Free valet parking will be available in front of the Joseph Regenstein Library as of 4:30 p.m.

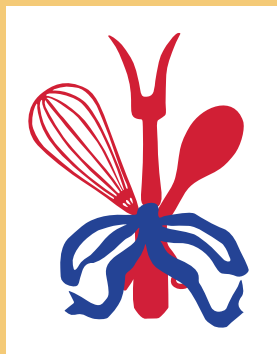
Alma Lach's Kitchen: Transforming Taste

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Special Collections Research Center Exhibition Gallery

ALMA LACH (1914-2013), EX'38, a celebrated and influential chef, cookbook author, and food consultant, served as an important figure in the transformation of American cuisine in the 1960s and 1970s. She moved American palates and kitchens away from basic, conventional cooking of the early 20th century new flavors, combinations, ingredients, and techniques from France and elsewhere around the world. Widely known for her bestselling book *Hows and Whys of French Cooking* (1974), Lach was one of the first Americans to earn a Grand Diplôme at Le Cordon Bleu in 1956. She served as food editor at the *Chicago Sun-Times* from 1957 to 1965, and then went on to launch her own cooking school. She was a food consultant for airlines as well as food companies, including Chicago-based Lettuce Entertain You Enterprises, and was also the inventor of cooking tools such as the Curly Dog Cutting Board.

In exploring Lach's wide-ranging culinary career, this exhibition displays selections from her papers, culinary book collection, and unique cooking tools. Lach collected more than 3,000 cookbooks, reflecting her broad range of interests in food preparation and dining, from classic French and Chinese cuisine to cookbooks popularizing the foods of American ethnic groups. In exploring Lach's wide-ranging culinary career, this exhibition displays selections from her papers, culinary book collection, and unique cooking tools. The Alma Lach Papers and Culinary Book Collection were presented to the Library in 2014 by her daughter and son-in-law, Sandra Lach Arlinghaus and William C. Arlinghaus, who also donated generous funds towards the processing and cataloguing of the collection.



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IMAGE: Photograph of Alma Lach, ca. 1960. Alma Satorius Lach Papers



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