ALMA LACH'S KITCHEN: TRANSFORMING TASTE

Photographs from an Exhibition,

The University of Chicago,

Joseph Regenstein Library,

September 19, 2016 to January 6, 2017

Alma
Lach's
Kitchen

Transforming
Taste

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

Library Society

THE UNIVERSITY OF CHICAGO

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

CREDITS, PLUS…

- University of Chicago, Special Collections Research Center: Daniel Meyer, Eileen Ielmini, Catherine Uecker, Joseph T. Scott. http://news.lib.uchicago.edu/blog/2016/10/25/alma-and-donald-lachs-legacies-continue-in-special-collections/
- Photographer: Marc Monaghan, Chicago.

http://www.marcmonaghan.com/home--singles/

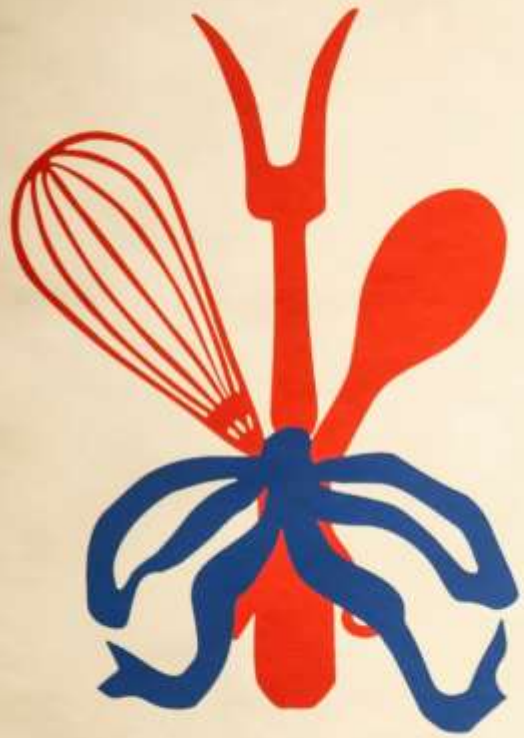
- Full photographic set: Contact Sandra Lach Arlinghaus,

sarhaus@umich.edu , http://www-personal.umich.edu/~sarhaus/

ACKNOWLEDGEMENTS

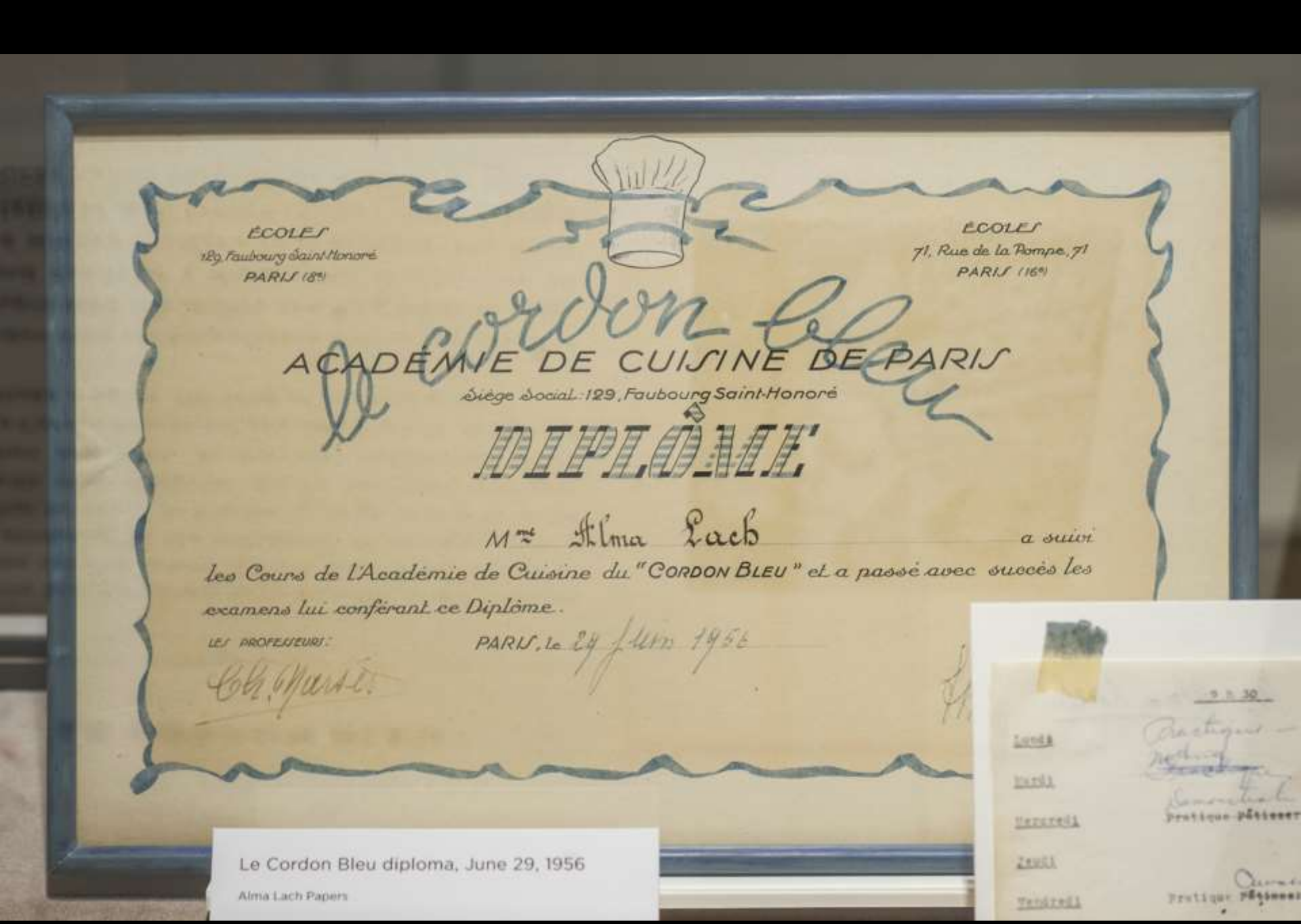
The exhibition *Alma Lach's Kitchen: Transforming Taste* was curated by Eileen Ielmini, Brittan Nannenga, and Catherine Uecker along with exhibition designer, Joseph Scott. In addition to selections from the Alma S. Lach Papers and the Alma Lach Culinary Book Collection, the exhibition also includes a few selections from the University of Chicago Press. Records.

The Special Collections Research Center is indebted to Sandy Lach Arlinghaus and William Arlinghaus for donating Alma Lach's papers and cookbook collection to the Library. We are also grateful to Sandy for all her support and guidance as we built the exhibition. Her memories of her mother were invaluable.



Alma Lach's Kitchen

Transforming Taste



Le Cordon Bleu diploma, June 29, 1956

Alma Lach Papers

The Joseph Regenstein Library, Exhibition Gallery in area adjoining the Mansueto Library

EXHIBITION OVERVIEW PANORAMAS


Complimentary Recipe Cards
This selection of recipes was taken from Hows and Whys of French Cooking and Alma's Almanac.


Alma Lach
Alma Lach
French Cooking


EXI


Alma Lach
Alma Lach
French Cooking

When available, the leading photo shows a case in context, followed by more detailed views of the case. There may also be views of posted text used to guide the visitor.

CASE BY CASE EXHIBITION VIEW

AWARDS

Alma won the Food Editor's Pillsbury Bakeoff Award. The prize was a mink stole. Here, in one photo, you will see Alma's daughter, Sandy, wearing Alma's mink as Sandy stands next to the case containing a photo of Alma winning the award.


CHEVALIERS DU TASTEVIN


HONORS AND ACCOLADES

Alma Lach receiving Pillsbury Award, photograph, 1958

Alma Lach Papers

Alma Lach received a mink stole for having won 1st prize in the Pillsbury Creative Recipe Content for Newspaper and Magazine Food Editors, 1958.

ke-Off winner's leather
960


Pillsbury Bake-Off winner's leather briefcase, 1960
Anna Lach and the President of the Grocery Manufacturers of America, photograph, 1961

Alma Lach and the President of the Grocery Manufacturers of America, photograph, 1961

Alma Lach Papers

Alma Lach received an achievement award in 1961 when she was Food Editor for the *Chicago Sun-Times*.


Madame Alma Lach
a été reconnue digne de faire partie de la Confrérie des
CHEVALIERS du TASTEVIN


NUITS
Tastevin
en main
BOURGOGNE
Madame Alma Lach
a été reconnue digne de faire partie de la Confrérie des
CHEVALIERS du TASTEVIN
fait et donné au Château du Clos de Vougeot en Bourgogne, le 1er Décembre 1962
Pour le Conseil de l'Ordre
Le Grand-Maître de l'Ordre
HANSI 1935
HÉRALDISTE DES CHEVALIERS DU TASTEVIN


Alma Lach receiving Chaîne des Rôtisseurs Award, photograph, 1964
La Chaîne des Rôtisseurs Award
Legion d'Honneur ribbons, undated

Commanderie de l'ordre des Anyseliers du Roy, 1963

Alma Lach Papers


ALMA LACH
Alma Lach
Award, ph
La Chaîne
Alma Lach Pap


DES
URS

Legion d'Honneur; rosettes for lapel and Cordon Bleu (lower right) for lapel. Good for prime restaurant seating and seats on a crowded bus!

BOOKS

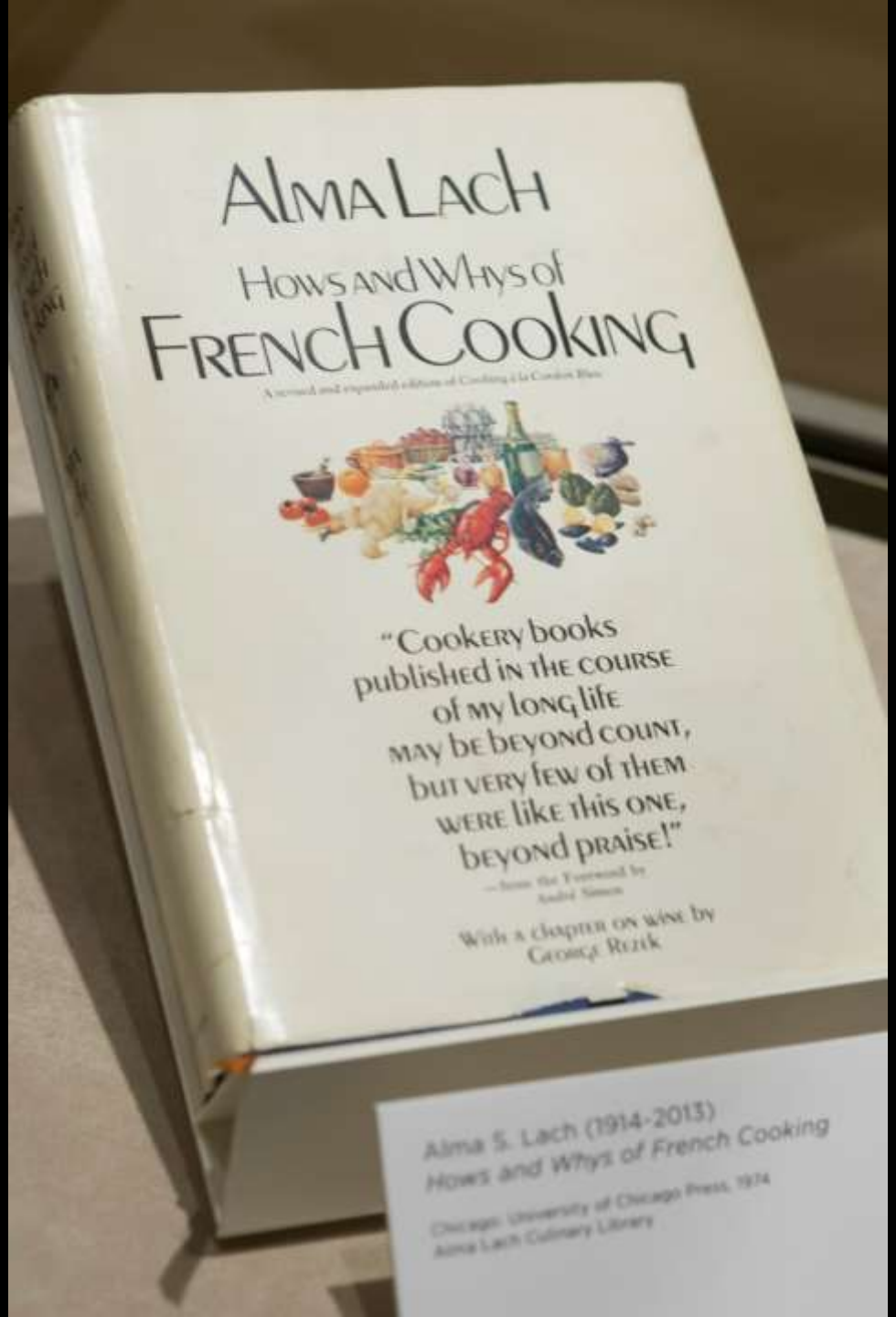
AUTHOR AND EDUCATOR

Early in her career, Alma Lach published a cookbook for children, *A Child's First Cook Book* (1950), with picture recipes and simple instructions for making snacks and party foods. She went on to publish three additional cookbooks for children: *The Campbell Kids Have a Party* (1954), *The Campbell Kids at Home* (1954), and *Let's Cook* (1956).

The success of Alma's children's cookbooks encouraged her to try writing a cookbook for men. The unpublished manuscript for this cookbook includes recipes for meat, salads, and vegetables, which she found to be "appealing to men and at the same time not too exacting."

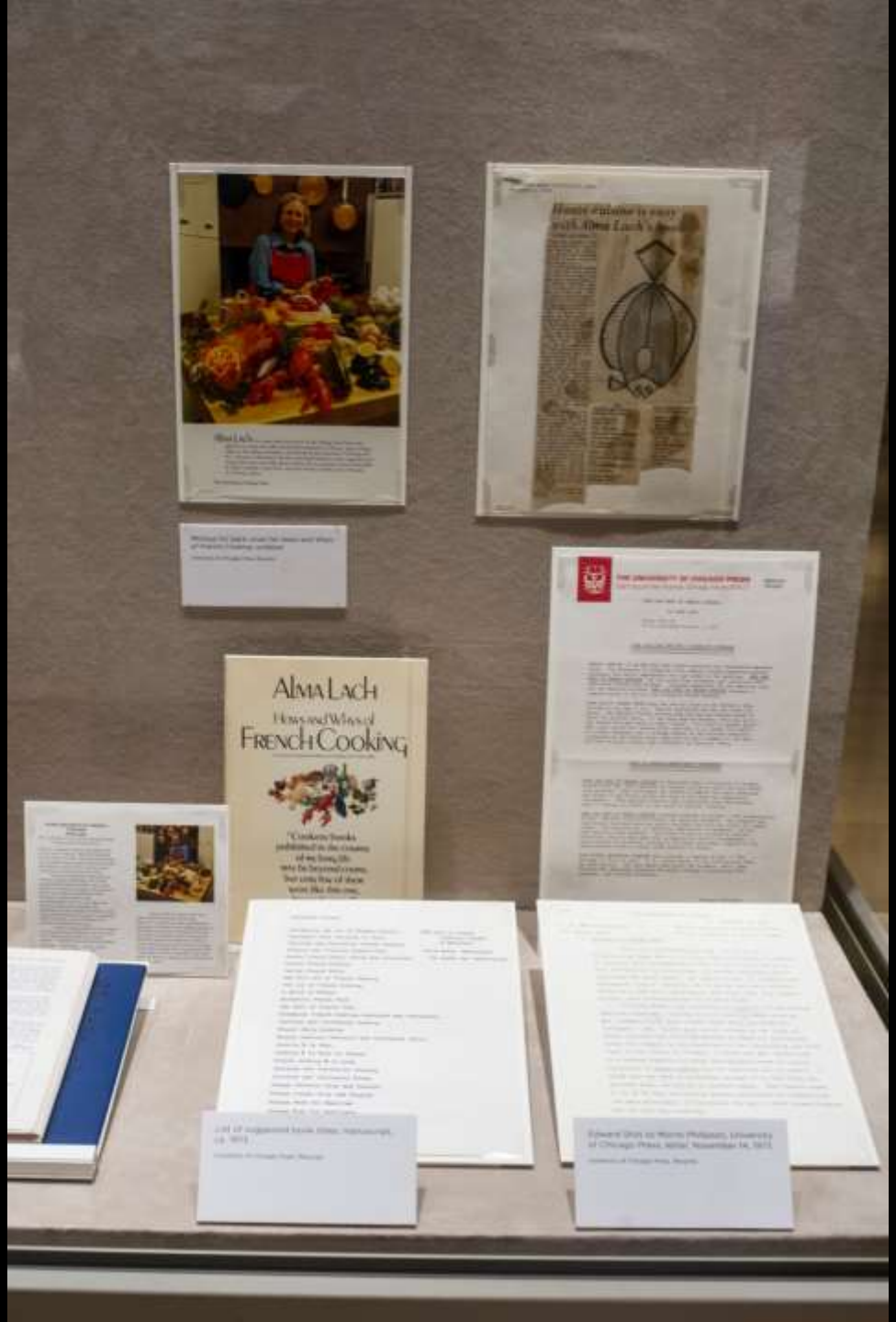
In 1970 Alma published *Cooking à la Cordon Bleu*. When the Parisian school protested about the use of its name without permission, Harper & Row declined to reissue the book under another title. The rights to the cookbook reverted to Alma and she subsequently republished it, with expanded sections on regional French cuisine, with the University of Chicago Press in 1974 as *Hows and Whys of French Cooking*. It was an immediate success.

During this time, she also launched a subscription cooking publication, *Alma's Almanac*. Beginning with the first issue in 1972, the *Almanac* provided seasonal menu plans, recipes, and other culinary hints to its monthly subscribers. In addition to her published books, Alma wrote twice-weekly columns as food editor of the *Chicago Sun-Times*, as well as a number of magazine articles, booklets, and brochures over the course of several decades. She also spent many years traveling, developing, and testing recipes for a book on Chinese cooking that she was never able to complete.


Alma Lach
Hows and Whys of
French Cooking
"Cookery books published in the course of my long life may be beyond count, but very few of them were like this one, beyond praise!"
With a chapter on wine by George Rezik
Alma S. Lach (1914-2013)
Hows and Whys of French Cooking
Chicago: University of Chicago Press, 1974
Alma Lach Culinary Library


COOKING
À LA
CORDON
BLEU
ALMA LACH
FRENCH COOKING


By Alma Lach
COOKING
À LA
CORDON
BLEU
Alma's
ALMANAC


Alma Lach
How and Why of
French Cooking


By Alma Lach
COOKING
À LA
CORDON
BLEU
Alma S. Lach (1914-2013)
Cooking à la Cordon Bleu
New York: Harper & Row, 1970
Alma Lach Culinary Library

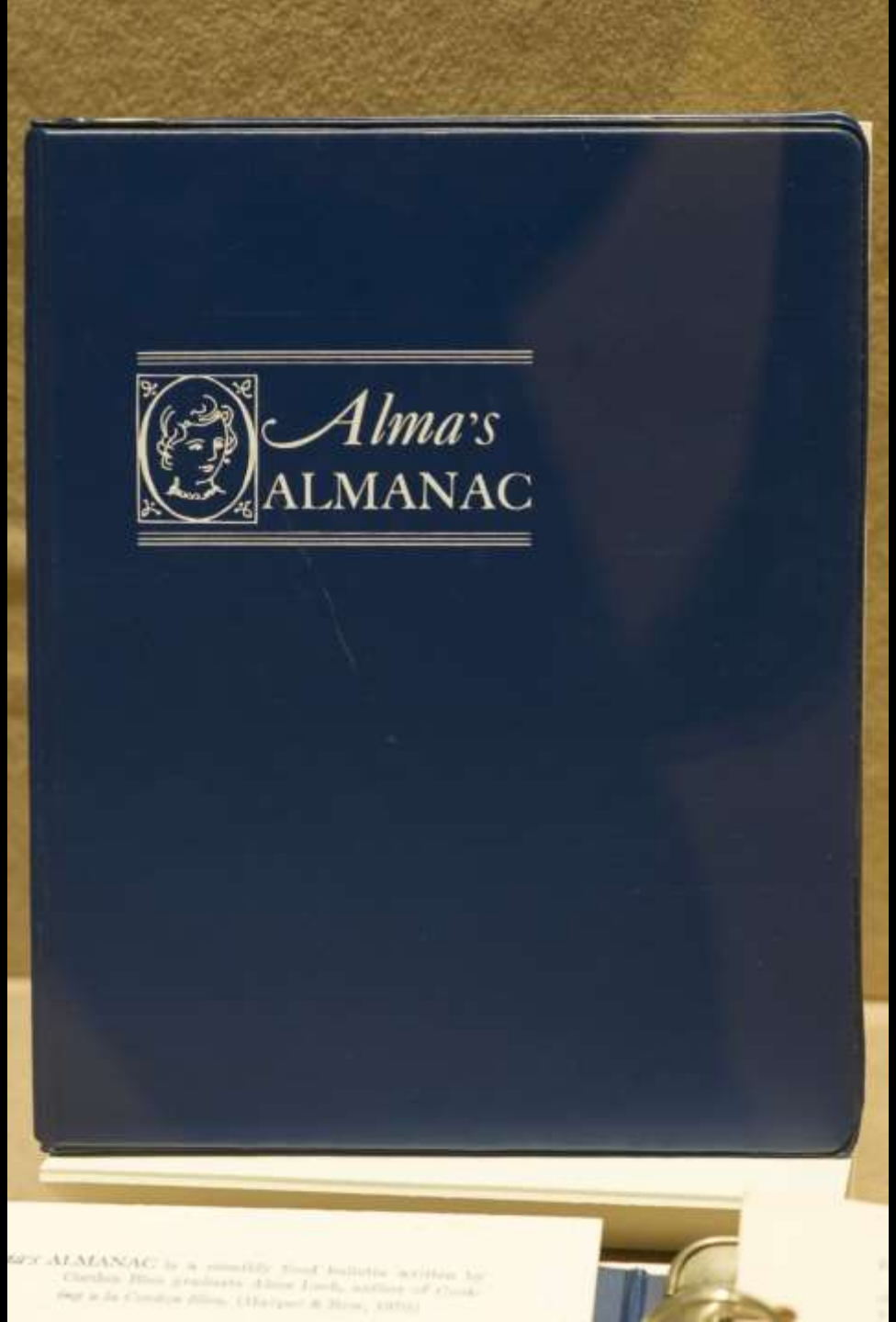
PARIS IS COMING TO WINNETKA

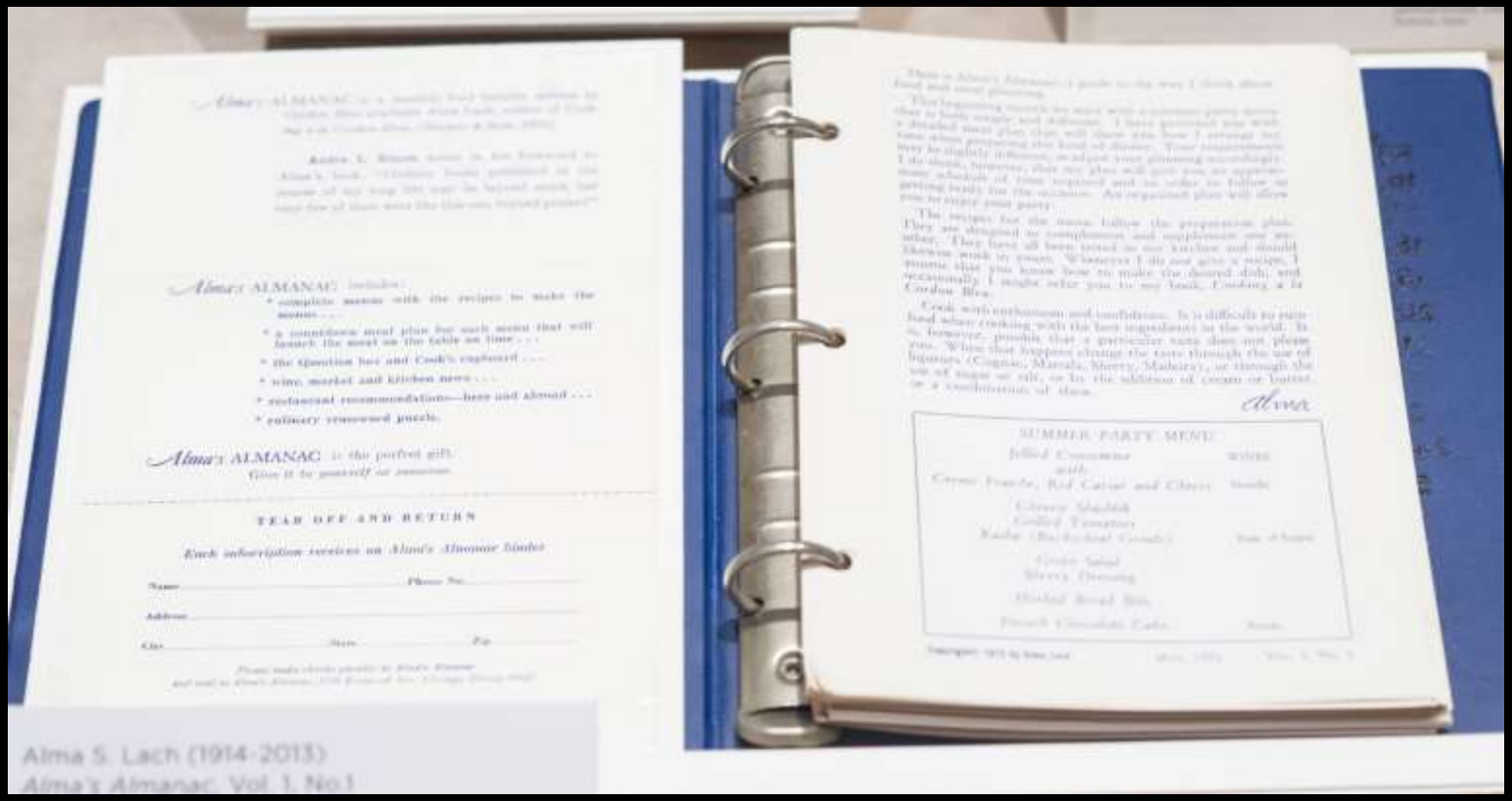
THE CHESTNUT COURT BOOK SHOP
IS CALLING ALL COOKS
TO MEET
ALMA LACH

NOVEMBER 21 — The famous interpreter of Cordon Bleu cooking — 2 UNTIL 5 PM

Her system is to teach YOU
the basic arts and facts of French cooking.
Once these have been mastered
your parties will become famous.
Mrs. Lach will cook crêpes suzettes
before your eyes.
Lively tidbits on the sidelines.

DON'T MISS THIS PARTY!


Alma's
ALMANAC



Alma S. Lach (1914-2013)
Alma's Almanac, Vol. 1, No.1

Here is Alma's Almanac, a guide to the way I think about food and meal planning.

This beginning month we start with a summer party menu that is both simple and delicious. I have provided you with a detailed meal plan that will show you how I arrange my time when preparing this kind of dinner. Your requirements may be slightly different, so adjust your planning accordingly. I do think, however, that my plan will give you an approximate schedule of time required and an order to follow in getting ready for the occasion. An organized plan will allow you to enjoy your party.

The recipes for the menu follow the preparation plan. They are designed to complement and supplement one another. They have all been tested in my kitchen and should likewise work in yours. Whenever I do not give a recipe, I assume that you know how to make the desired dish, and occasionally I might refer you to my book, *Cooking a la Cordon Bleu*.

Cook with enthusiasm and confidence. It is difficult to ruin food when cooking with the best ingredients in the world. It is, however, possible that a particular taste does not please you. When that happens change the taste through the use of liqueurs (Cognac, Marsala, Sherry, Madeira), or through the use of sugar or salt, or by the addition of cream or butter, or a combination of these.

Alma

SUMMER PARTY MENU	
Jellied Consomme	*WINES*
with	
Creme Fraiche, Red Caviar and Chives	Moselle
Chinese Shashlik	
Grilled Tomatoes	
Kasha (Buckwheat Groats)	Rose d'Anjou
Green Salad	
Sherry Dressing	
Herbed Bread Bits	
French Chocolate Cake	Barsac

Alma's ALMANAC is a monthly food bulletin written by Cordon Bleu graduate Alma Lach, author of *Cooking a la Cordon Bleu*, (Harper & Row, 1970)

Andre L. Simon wrote in his foreword to Alma's book, "Cookery books published in the course of my long life may be beyond count, but very few of them were like this one, beyond praise!"

Alma's ALMANAC includes:

* **complete menus with the recipes to make the menus . . .**
* **a countdown meal plan for each menu that will launch the meal on the table on time . . .**
* **the Question box and Cook's cupboard . . .**
* **wine, market and kitchen news . . .**
* **restaurant recommendations—here and abroad . . .**
* **culinary crossword puzzle.**

Alma's ALMANAC is the perfect gift.
Give it to *yourself* or *someone.*

TEAR OFF AND RETURN

Each subscription receives an Alma's Almanac binder

Name _____ Phone No. _____

Address _____

City _____ State _____ Zip _____

Please make checks payable to Alma's Almanac and mail to Alma's Almanac, [illegible] Kenwood Ave., Chicago, Illinois [illegible]

Alma S. Lach (1954-2012)
Alma's Almanac, Vol. 1, No. 1

[Chicago]: [Alma Lach], 1972
Alma Lach Papers

HOWS AND WHYS OF FRENCH COOKING

Alma Lach

With a Chapter on wine by George Rezek
Foreword by André Simon

Here is a complete, step-by-step guide to the art of French cooking—designed especially for the American cook. Alma Lach shows you her straightforward, logical approach to both the elegant cuisine of Paris and the hearty regional foods of the French provinces.

There are hundreds of splendid easy-to-follow recipes in the book—all of them authentically French. But Mrs. Lach never forgets her American audience. She explains how to use substitute ingredients when necessary, and provides a wine recommendation for each main dish (and American Wines are included). The ingredients for each recipe are listed in order of use, and procedures are given in numbered steps. Each basic recipe is followed by a number of delightful variations.

"Cookery books published in the course of my long life may be beyond count, but very few of them were like this one, beyond praise!"—from the Foreword by André Simon

656 pages Illustrated 7 x 10¼ inches
Published October, 1974 $12.50

ALMA LACH, for many years food editor of the Chicago Sun-Times, has appeared on numerous radio and television programs in Chicago, given cooking classes at the Alliance Francaise, and lectured at the University of Chicago and the University of Maryland. She has contributed articles to many magazines and is the author of several books about cooking. She is a graduate of the Cordon Bleu in Paris, a member of the Wine and Food Society, London, and a Chevalier du Tastevin, Dijon.

is Alma's Almanac, a guide to the way I think about
meal planning.

ALMA LACH

HOWS AND WHYS OF FRENCH COOKING

A revised and expanded edition of *Cooking à le Cordon Bleu*

"COOKERY BOOKS PUBLISHED IN THE COURSE OF MY LONG LIFE MAY BE BEYOND COUNT, BUT VERY FEW OF THEM WERE LIKE THIS ONE, BEYOND PRAISE!"

ACH, for many years food
icago Sun-Times, has
merous radio and television
icago, given cooking classes at
ntages, and lectured at the
icago and the University of
has contributed articles to
es and is the author of several
king. She is a graduate of the
Paris, a member of the Wine
ty, London, and a Chevalier du

Suggested titles:

Perfecting the Art of French Cooking
Provender from Province to Paris
Parisian and Provincial French Cooking
Cooking and Creating French Food
Famous French Foods--Paris and Provinces
Modern French Cooking
Eating French Style
The Fine Art of French Cooking
The Joy of French Cooking
A Taste of France
Authentic French Food

ALMA LACH, for many years food editor of the Chicago Sun-Times, has appeared on numerous radio and television programs in Chicago, gives cooking classes at the Alliance Française, and lectured at the University of Chicago and the University of Maryland. She has contributed articles to many magazines and is the author of several books about cooking. She is a graduate of the Cordon Bleu in Paris, a member of the Wine and Food Society, London, and a Chevalier du Tastevin, Dijon.

The University of Chicago Press

Mockup for back cover for *Hows and Whys of French Cooking*, undated

University of Chicago Press. Records

THE UNIVERSITY OF CHICAGO PRESS
5801 South Ellis Avenue, Chicago, Illinois 60637

IMMEDIATE RELEASE

HOWS AND WHYS OF FRENCH COOKING

By ALMA LACH

Price: $12.50
To be published October 1, 1974

ALMA LACH HAS WRITTEN A MARVELOUS COOKBOOK

FRENCH COOKING IS AN ART that has always attracted yet intimidated American cooks. The abundance of cookbooks with complex recipes requiring special equipment and exotic ingredients has only added to the mystique. HOWS AND WHYS OF FRENCH COOKING, by the noted food columnist and television cook Alma Lach, solves this dilemma. Designed especially for the American cook and the American kitchen, HOWS AND WHYS OF FRENCH COOKING presents a complete guide to the art and system of French cookery.

ALMA LACH'S CAREER BEGAN when she was let loose in her mother's farm kitchen at the age of six. Shortly thereafter she won her first 4-H prize. She mastered French cooking when she and her husband moved to Paris for several years. It was then that he decreed, "You will go to the Cordon Bleu and learn to make a sauce. I'm tired of country gravy." Mrs. Lach learned her lessons well, and went on to become food editor of a major newspaper and a cooking teacher at the Alliance Française. A graduate of the Cordon Bleu, Alma Lach is also a member of the Wine and Food Society, London, and a Chevalier du Tastevin, Dijon.

WHAT IS SPECIAL ABOUT ALMA'S COOKBOOK?

HOWS AND WHYS OF FRENCH COOKING is much more than a collection of recipes, because here Mrs. Lach explains the logical system by which the true French cook performs. Alma encourages her readers to master the basic techniques and dishes of the French system and then to try their own imaginative refinements. This approach elevates meal preparation from the everyday task of feeding the family to the realm of artistic creation.

HOWS AND WHYS OF FRENCH COOKING contains hundreds of recipes -- all authentically French. But Mrs. Lach never forgets her American audience. The utensils and ingredients she prescribes are easily available and will not strain the family budget. She explains how to substitute ingredients if necessary, and she uses shortcuts when possible. Each basic recipe is followed by several variations, and for each main dish an appropriate wine is recommended. A large section on provincial cooking is included, with menus composed of the characteristic foods of almost every province in France.

THIS HIGHLY REWARDING COOKBOOK also contains a chapter on wine -- "The Marriage of Food and Wine" by Dr. George Rezek, of the International Wine and Food Society. The late André Simon wrote the Foreword, and E. John Pfiffner has added many handsome and useful drawings illustrating food, equipment, and cooking procedures.

Virginia Heiserman

THE UNIVERSITY OF CHICAGO

Dr. Morris Mac... Date November 14, 1973

Suggested titles:

Perfecting the Art of French Cooking
Provender from Province to Paris
Parisian and Provincial French Cooking
Cooking and Creating French Food
Famous French Foods--Paris and Provincial
Modern French Cooking
Eating French Style
The Fine Art of French Cooking
The Joy of French Cooking
A Taste of France
Authentic French Food
The Best of French Food
Classical French Cooking--Parisian and Provincial
Parisian and Provincial Cooking
French Style Cooking
French Cooking--Parisian and Provincial Style
Cooking à la Mode
Cooking à la Mode de France
French Cooking à la Alma
Parisian and Provincial Cooking
Parisian and Provincial Foods
French Cuisine--City and Country
French Foods--City and Country
French Food for Families
French Food for Americans
French Food for Foreigners
French Food for You

(The Art of French Cooking--(Simon & Schuster)

Julia added "Mastering"

(we might use "perfecting"

of suggested book titles, manuscript, 1971

University of Chicago Press. Records

THE UNIVERSITY OF CHICAGO

Date November 14, 1973

To Dr. Morris Philipson — Department University of Chicago Press

From Edward Shils — Department Committee on Social Thought

Re: Cooking à la Cordon Bleu

This is an extremely good book. It is not as voluminous as James Beard's or Craig Claiborne's books on cooking: it contains fewer recipes than either of these books, but it is more practical in its directions. It is also physically better than these two major works: the type is larger, it contains less extraneous "chatty" material and it can be used while actually preparing a dish more conveniently than these other less legible, wordier, more pretentious and far bulkier books.

Although Beard and Claiborne are probably the two leading American cookbooks -- leaving out such useful prosaic works as Mrs. Rombauer's and the Fanny Farmer books which are sound but inelegant -- Mrs. Lach's book really belongs in the class of Robert Carrier's and Julia Child's. Both of these are outstanding books with respect to the excellence of the instructions and their taste in the choice of recipes. I think that Mrs. Lach's book is a welcome addition to these distinguished books for anyone interested in haute cuisine and for users who are not expert. I think that her work is preferable because it is less fussy and provides fewer variations on central themes. This feature seems to me to be very meritorious because, expounding and exemplifying the main principles, it encourages the user to work forward towards his (or her) own creations.

ward Shils to Morris Philipson, University
Chicago Press, letter, November 14, 1973

ersity of Chicago Press Records

BERKSHIRE EAGLE (Pittsfield, Mass.)
November 6, 1974

Haute cuisine is easy with Alma Lach's book

By Mary-Jane Tichenor

When Prof. Donald F. Lach took his wife, Alma, to Paris for their first year, he ordained: "You will go to the Cordon Bleu and learn to make a sauce. I'm tired of country gravy."

Mrs. Lach learned her lessons well and went on to become food editor of a major newspaper and a cooking teacher at the Alliance Francaise. Now, she's incorporated her knowledge into a new book, "Hows and Whys of French Cooking," published by the University of Chicago press. It's available at England Brothers for $12.50.

Once a logical system is learned, the cook becomes an independent and creative cooker, able to adapt and refine recipes, Mrs. Lach believes.

She's based her book on that premise. She tells her readers to think about "the great meal," not just a single recipe. No simple compilation of recipes is this 635-page book; it's a course in French cookery.

Since French haute cuisine makes liberal use of sauces, Mrs. Lach has devoted an entire section on their preparation. Bechamel, Velouté and hollandaise, the light "sauces," and demi-glace and tomate, which are dark, and all of their variations are fully explained. Bearnaise, Chantilly, Chateaubriand and Duxe no longer will be a mystery on any restaurant menu.

Mrs. Lach has enlisted a fellow member of Chevalier du Tastevin of Dijon, Dr. George Rezek, to compile a section on wines and their service, complete with charts of both European and American vintages.

She tells how to plan a classical menu and organize its preparation: how to have a hot or cold buffet and decorate it; how to serve an intimate small supper. She explains how to substitute ingredients if necessary and use shortcuts when possible. But the most fun of the book is reading and trying complete menus from 24 French provinces, ranging from Alsace to LaTouraine.

Her menu and recipes from Dauphine, near the Swiss border follow:

Menu

Potage Creme de Tomate
(Cream of Tomato Soup)

Truite Saumonee
(Salmon Trout)

Wine: Tavel Rose

Pommes de Terre Dauphinoise
(Potatoes au Gratin)

Pain Ordinaire
(French Bread)

Salade

Fromage de Rablochon avec Fruit
(Rablochon Cheese with Fruit)

Wine: Cote Rotie

Truffettes Dauphinoise
(Chocolate Truffles)

Potage Creme de Tomate
(Cream of Tomato Soup)

4 shallots, minced
2 garlics, minced
Butter
4 tbls. flour
8 canned plum tomatoes, or 2½ cups
½ tsp. soda
2 cups whipping cream
2 cups milk
1 tsp. salt
1 tbls. sugar
Freshly ground pepper
Croutons

BUSINESS

BUSINESSWOMAN

Alma Lach's training at Le Cordon Bleu cooking school was the foundation for her commitment to expanding and perfecting her culinary skills and teaching others, which she accomplished through numerous business endeavors. She became food editor of the *Chicago Sun-Times* in 1957, where she wrote Sunday and Thursday columns on gourmet cookery, experimented with recipes in her test kitchen, and learned the art of food photography.

After leaving the *Chicago Sun-Times* in 1965, she launched the Alma Lach Cooking School. She started out leading classes on French cuisine, teaching her students the preparation and service of full French dinners and allowing them to develop their own "creative talents in the adventure of fine food." She eventually expanded the curriculum to include classes on Chinese cuisine and the foods of Japan and India.

Alma made many local and national television appearances over the years to inspire a wide range of audiences. She created, produced, and starred in her own children's cooking series, *Let's Cook* (1955), first broadcast on WTTW and then on WGN-TV. She appeared weekly as nutritionist and cooking expert, preparing gourmet dishes for people of retirement age, on the PBS television series, *Over Easy* (1977-78), with Hugh Downs. She also did cooking demonstrations on the *Lee Phillip Show* on WBBM-TV and was a guest on many of the *Today* shows across the country.

As president of Alma Lach Kitchens, Inc., Alma tested recipes and products, created menus, and offered guidance on all aspects of food and dining. She was a consultant to Chicago restaurants The Pump Room, working with Rich Melman of Lettuce Entertain You, and The Berghoff, and she designed gourmet airline meals for Flying Food Fare that debuted on Midway Airlines flights from Chicago to New York.

Critic's Choice of

CHICAGO RESTAURANTS

by Alma Lach

REPRINTED FROM

VENTURE

THE TRAVELER'S WORLD

FLYING FOOD FARE.

MENU CODE & CLASS OF SERVICE _____ FLIGHT KITCHEN _____

EFFECTIVE DATE _____ BY _____ DATE _____

Orange Salad Yield 1

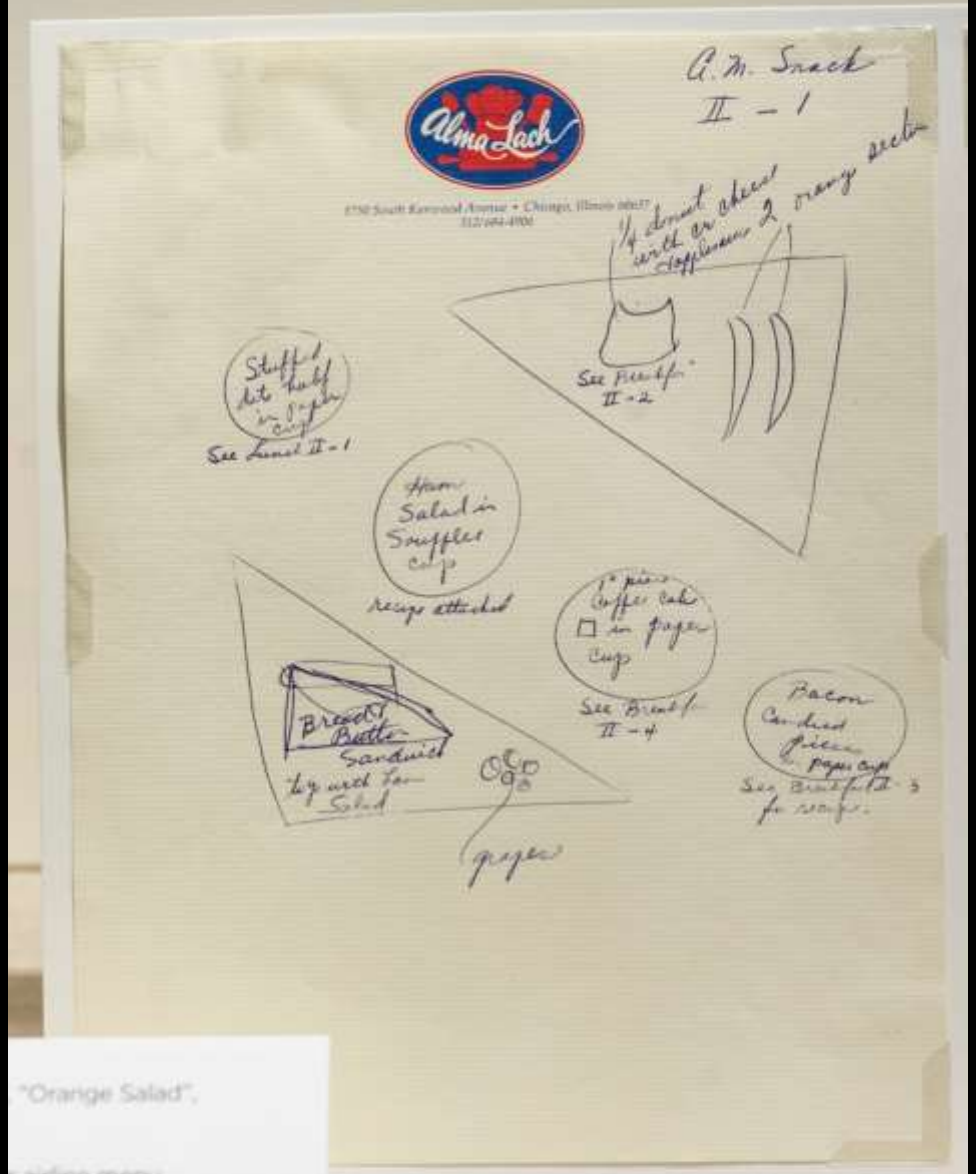
MENU ITEMS	PORTION	PURCHASED FOOD COST	YIELD	YIELD COST	PORTION COST
Orange	1/2 ea	.25	1 ea		.1250
Romaine Lettuce	1 oz				.017
Dressing	1 oz	.0740	1 oz		.0421 ~~.0875~~
Strawberry	1 ea				.1032
					.3329
Dressing = Yield			=	16 oz	
Italian Dress	16 oz	.0740	1 oz		1.1840
Salad Seasoning	1 tsp	1.90	8 tsps		.19 .2411
Sugar	1 tsp 1/4 tsp	.031	1 oz		.0053
			1.393	.0421	1.4004
2 Tbs = 1 oz				1 oz	= .0875
32 Tbs = 16 oz					

included above

PREPARATION NM -

TOTAL FOOD COST PER PASSENGER $ .1202

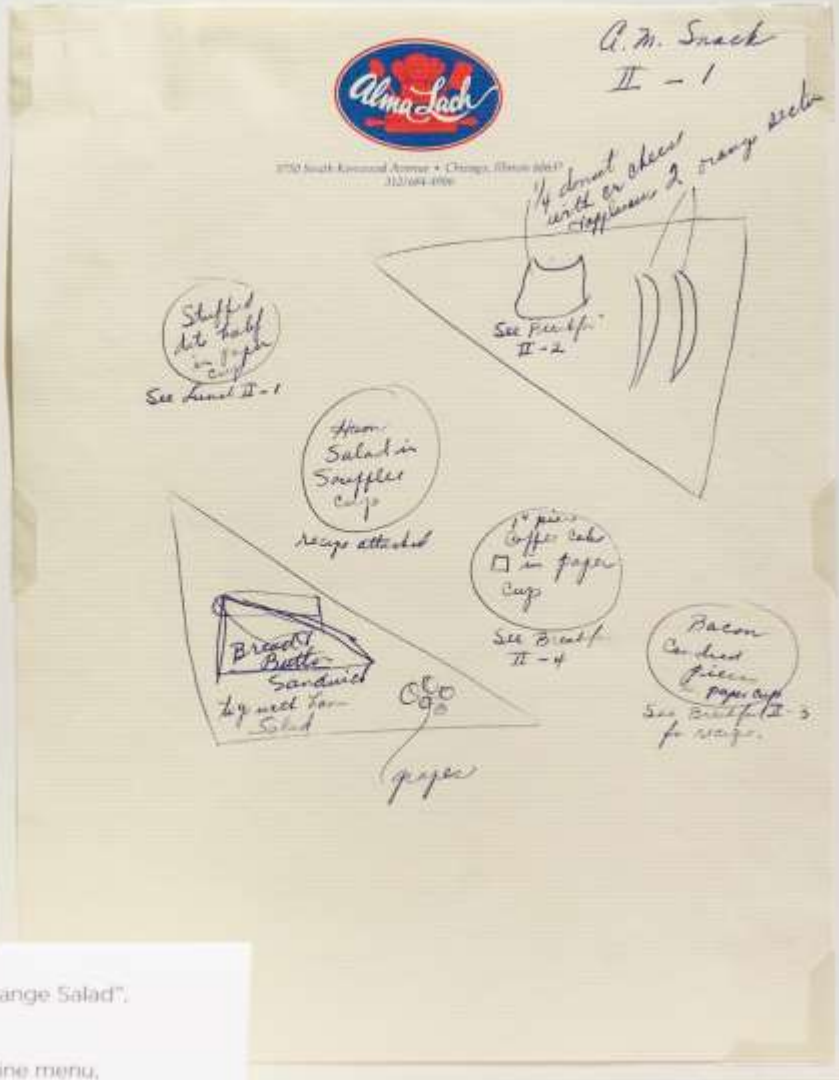
FOOD COST _____ + NON FOOD COST _____ = PRODUCT COST _____ 895% _____ + _____ = SELLING PRICE



"Orange Salad",

airline menu,

photographs, undated



A. M. Snack
II - 1

ALMA LACH, INC.
5750 South Kenwood Ave.
Chicago, Illinois, 60637

Date_____ Recipe for: FFP

Ham Salad
Name of dish

Servings

Cost	Ingredients	Instructions
	10 lbs. boiled ham, ground 1 (10 oz) jar pickle relish, drained 1 red onion, minced 1 pint sour cream 1/2 C rice vinegar 1/4 C sugar 1/4 t pepper 1/2 C buttermilk	Combine. Pour over ham & toss. Mixture should be a paste. If dry add more sour cream mixture in same ratio.

Storage instructions:_____

Presentation and special instructions

Alma Lach

re form, "Orange Salad",
dated

ches for airline menu,
dated

ckups, photographs, undated

A. M. Snacks
II - 1

ALMA LACH, INC.
5750 South Kenwood Ave.
Chicago, Illinois, 60637

Date_____

Recipe for: FFF

Ham Salad
Name of dish

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Storage instructions:_____

Presentation
and special
instructions

Alma Lach

Label for Alma Lach Steak Char Seasoning, 1977

Alma Lach Papers

While Alma was the food consultant for The Pump Room she created a seasoning that made steak taste as if it were cooked on a grill—but wasn't.

June 11, 1977

Mr. Allen Michals
Alexander & Alexander
2 North Riverside Plaza
Chicago, Ill., 60606

Dear Mr. Michals:

Thank you for calling me. As I explained to you my lawyer says he would be happier if I had product liability insurance and so I hope you can provide it for me.

In my role as Food Consultant to The Pump Room (Ambassador East) and Lettuce Entertain you Enterprises, Inc., I have developed a Char that makes steaks taste like they had been cooked over charcoal.

1. This Char has been used 1 year now in the Pump Room and when they run out, customers return the steaks, stating they do not taste like the previous ones.
2. The Char is manufactured from dry ingredients bought off the grocer's shelves and from Pharmacy houses (Lactose and Dextrose).
3. I now wish to market the Char for the public. I have consulted a food-chemist at the Univ. of Maryland and a Bio-chemist at the Univ. of Chicago.
4. I also have my own line of stainless-steel lined copper pots and pans and have been selling these since 1970.
5. In the future I will hope to market more dry products, one a starter for the making of sour cream. Again it is created from dry products bought from grocery stores, or wholesalers.

Thank you for your attention to this matter and I look forward to hearing from you.

Si

BOBBY DOUGLASS CHICAGO BEARS

EDUCATIONAL PROJECTS

The children in the photos were friends of Alma's daughter, Sandy, all of whom were students at the University of Chicago Laboratory Schools. In the photo of two girls in Chef's hats, the one closest to Alma is Sandy. In larger group photos, the child closest to Alma is Sandy.

AUTHOR AND EDUCATOR

Early in her career, Alma Lach published a cookbook for children, *A Child's First Cook Book* (1950), with picture recipes and simple instructions for making snacks and party foods. She went on to publish three additional cookbooks for children: *The Campbell Kids Have a Party* (1954), *The Campbell Kids at Home* (1954), and *Let's Cook* (1956).

The success of Alma's children's cookbooks encouraged her to try writing a cookbook for men. The unpublished manuscript for this cookbook includes recipes for meat, salads, and vegetables, which she found to be "appealing to men and at the same time not too exacting."

In 1970 Alma published *Cooking à la Cordon Bleu*. When the Parisian school protested about the use of its name without permission, Harper & Row declined to reissue the book under another title. The rights to the cookbook reverted to Alma and she subsequently republished it, with expanded sections on regional French cuisine, with the University of Chicago Press in 1974 as *Hows and Whys of French Cooking*. It was an immediate success.

During this time, she also launched a subscription cooking publication, *Alma's Almanac*. Beginning with the first issue in 1972, the *Almanac* provided seasonal menu plans, recipes, and other culinary hints to its monthly subscribers. In addition to her published books, Alma wrote twice-weekly columns as food editor of the *Chicago Sun-Times*, as well as a number of magazine articles, booklets, and brochures over the course of several decades. She also spent many years traveling, developing, and testing recipes for a book on Chinese cooking that she was never able to complete.

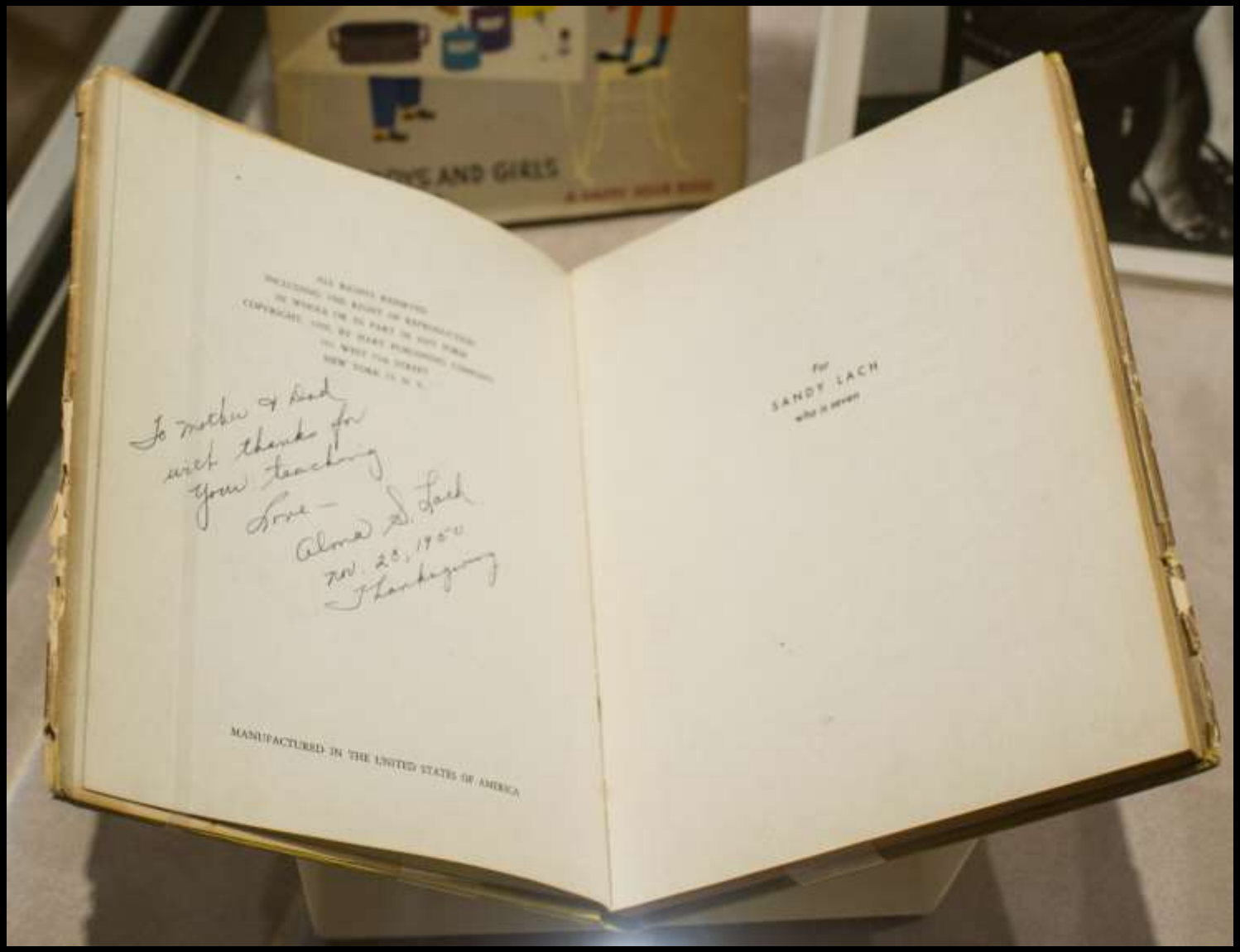

a child's FIRST COOK BOOK
the Campbell kids at Home
the Campbell kids Have a Party
Cook Book
LET'S COOK


a child's FIRST
COOK
BOOK
FOR BOYS AND GIRLS
FROM 7-12
A HAPPY HOUR BOOK

a child's FIRST COOK BOOK

FOR BOYS AND GIRLS
FROM 7-12

A HAPPY HOUR BOOK



To Mother & Dad
with thanks for
your teaching
Love —
Alonzo D. Lach
Nov. 23, 1950
Thanksgiving

MANUFACTURED IN THE UNITED STATES OF AMERICA

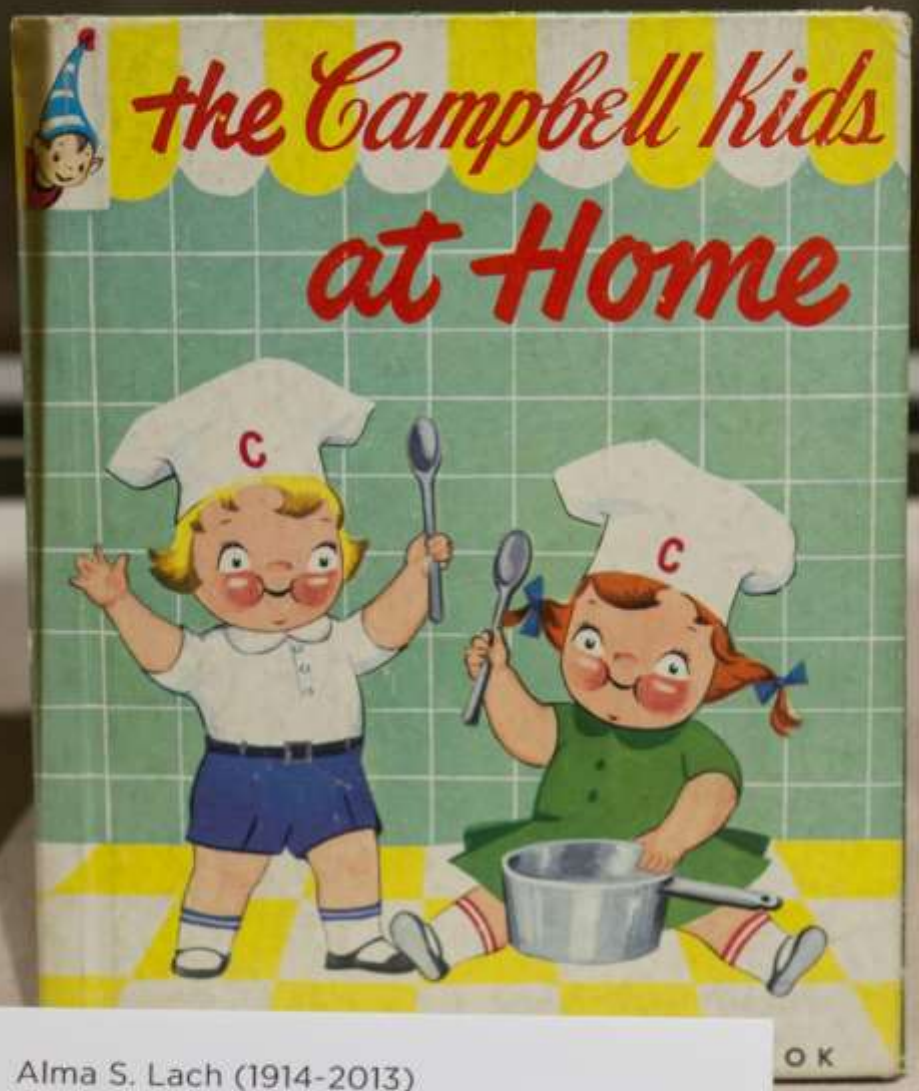
FOR
SANDY LACH
who is seven

Alma S. Lach (1914-2013)
The Campbell Kids: At Home

Chicago: Rand McNally & Co., 1954
Alma Lach Culinary Library

Alma S. Lach (1914-2013)
The Campbell Kids: Have a Party

Chicago: Rand McNally & Co., 1954
Alma Lach Culinary Library



Alma S. Lach (1914-2013)
The Campbell Kids: At Home

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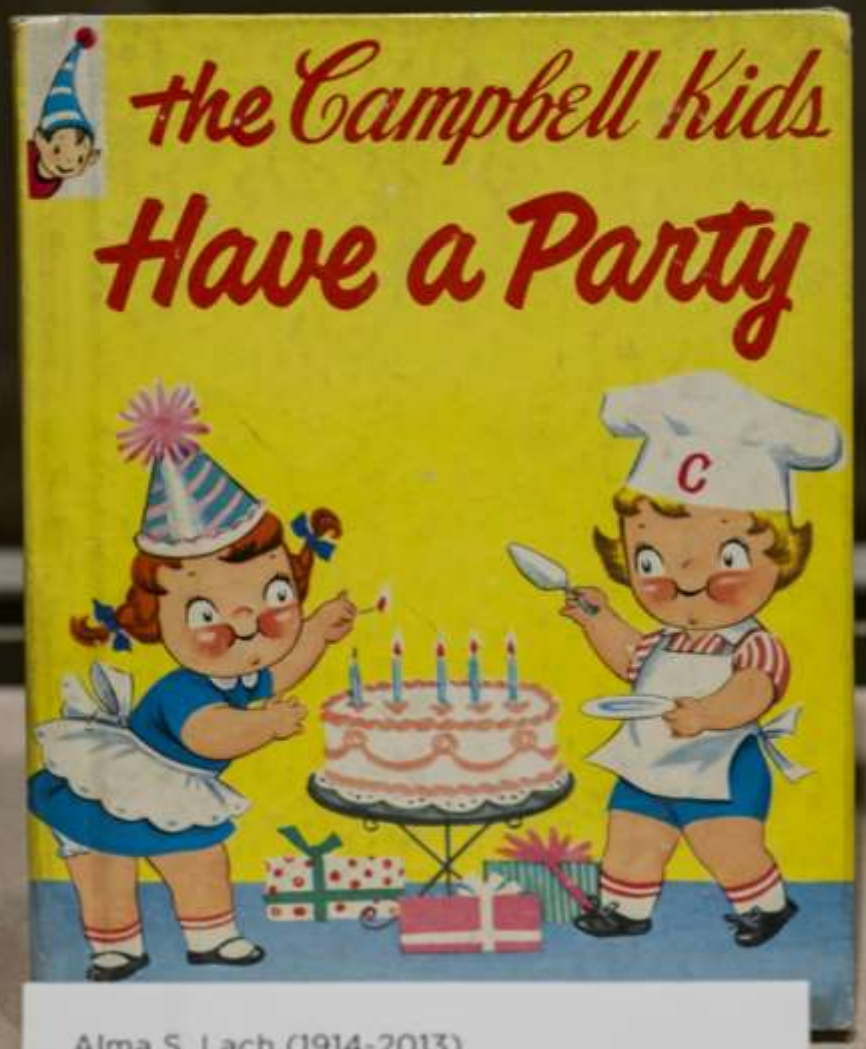

Alma S. Lach (1914-2013)
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Chicago: Rand McNally & Co., 1954
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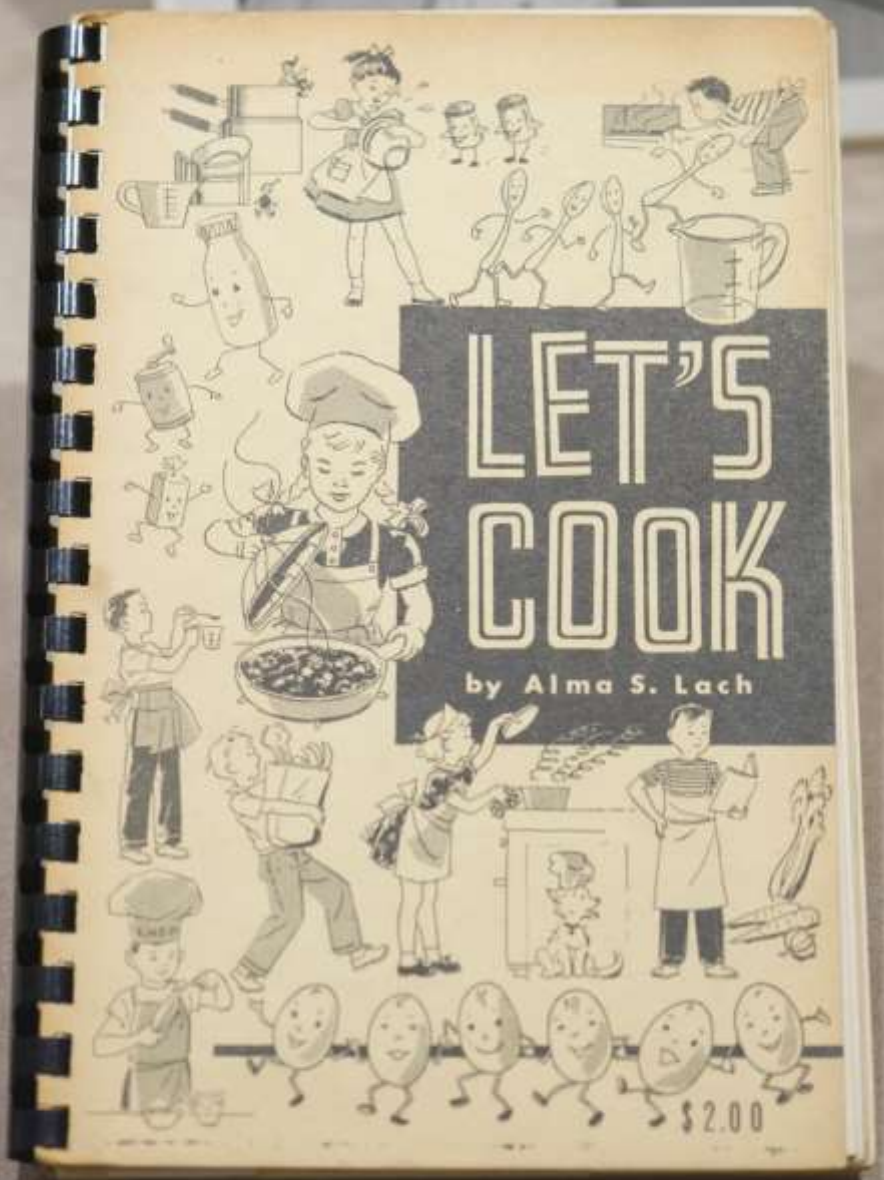

LET'S
COOK
by Alma S. Lach
$2.00

Alma S. Lach (1914-2013)
Alma Lach's Recipes: For Seven Candlelight Dinners

Chicago: Chicago Sun-Times. [n.d]
Alma Lach Papers

Alma S. Lach (1914-2013)
Alma Lach's Recipes: For Seven Candlelight Dinners

Chicago: Chicago Sun-Times, [n.d]
Alma Lach Papers

CONSULTING


BETTER BREAKFAST
BULLETIN

Frypan Frolic

Perfect pureed potage

BETTER BREAKFAST BULLETIN (51-A)

EXCLUSIVE TO YOU IN YOUR CITY

EXCLUSIVE TO YOU IN YOUR CITY

OCTOBER 1964

HALLOWE'EN BREAKFAST FAVORS
FROZEN GRAPE JUICE

Come Hallowe'en morn, bewitch your young with an extra special breakfast treat! And, if you feel very energetic, invite your junior citizens' friends to share the hearty Hallowe'en breakfast! It's a good time to prove to skeptical mothers how a balanced, nutritious breakfast will offer energy to spare throughout the day for the trick-or-treat visits sure to follow later on. No need to belabor what the majority of mothers know, that the nutritious breakfast meal is most important for adding energy and alertness in their family.

The best way to impress your young guests is to offer them first a favorite juice -- frozen grape juice. Kids love it! They most of all enjoy the pure grape taste of frozen grape juice, made of Concord grapes, the leading American variety. Besides, you will want to choose the frozen grape juice enriched with Vitamin C. Another important fact to keep in mind is that it is high in levulose for quick breakfast energy. And as an added benefit,

-- more

FOR FURTHER INFORMATION CONTACT: Maria B. Wooden, Consumer Service Bureau, 845 Third Ave., N.Y. 10022 PL 2-8100

FUNNY FACE FRENCH TOAST

5 eggs, well beaten
1/4 teaspoon salt
1 cup milk
2 mashed ripe bananas
8 slices stale bread
Butter

Mix eggs with salt, milk and bananas. Blend well. Dip bread into mixture. Brown on both sides in butter on hot griddle.

Make four French toast sandwiches with filling of sliced bananas. Decorate top slice of each sandwich with cut-up bananas and raisins to form funny faces or, if preferred, fancy designs.

Serves: 4.

-- more


g your product
ALMA LACH
Alma Lach Kitchens
5759 KENWOOD AVENUE
CHICAGO • ILLINOIS • 60637
Telephone: MU 4-4906 • Area Code 312

Alma Lach Kitchens

ALMA'S IN THE KITCHEN--FOR YOU

With 20 years of technical experience for the practical profit guidance of

--consumer food processors

--institutional food suppliers

--equipment manufacturers

--and other companies in food-related fields

Alma Lach offers food and allied industries

COMPLETE

TECHNICAL SERVICES

for

Product Research and Development

Product Testing

Advertising

Promotion and Publicity

Photography

Packaging

Point of Purchase display

Television and Radio Exposure

Recipe booklets using your product

1119 KENWOOD AVENUE • CHICAGO • ILLINOIS • 606
TELEPHONE: MU 4-0086 • AREA CODE 312

ALMA LACH

Alma Lach Kitchens

1119 KENWOOD AVENUE
CHICAGO • ILLINOIS • 60625
Telephone: MU 4-0086 • Area Code 312

BURHOP'S
FISH AND SEA FOOD
. . . FROM THE
RECIPES

Alma Lach Kitchens

Frog Legs Provencale

6 pairs Frog
Legs (Burhop's freezer)
1 cup chicken broth
3 ripe tomatoes
1 tablespoon chopped parsley
1 teaspoon sweet basil
2 cloves garlic, minced
6 tablespoons olive oil (no substitutes)
1 teaspoon sugar
Salt & pepper to taste

1. Thaw frog legs. Remove rubber bands and with kitchen scissors, snip off tail bone at top of legs, then cut legs apart. Wash them in cold water and then dry on paper towels.

2. Poach in chicken broth for 5 minutes. Lift out onto plate ready to use.

3. Peel tomatoes, cut in half and remove seeds. Chop into skillet. Add parsley, basil, garlic, oil and sugar. Season sauce with salt and pepper to taste. Bring to a boil, then simmer for 5 minutes.

4. Add frog legs and cook another 10 minutes. Serve on a bed of rice to 2.

Green salad with garlic dressing would be nice.

BURHOP'S
FISH AND SEA FOOD
. . . FROM THE
RECIPES

Alma Lach Kitchens

Sole a la Nice

4 whole Sole fillets
8 large stuffed green olives
Anchovy paste
1/4 cup olive oil
1 egg yolk
1 teaspoon hot mustard
1 cup dry white wine

1. Cut sole fillets in half, lengthwise. Place olive on large end of fillet and roll once around olive.

2. Squeeze a ribbon of anchovy paste on unrolled fillet and then continue to wrap around the olive. Wrap skin side inside -- it's easier to roll and it will hold without having to fasten.

3. Stand rolled fillets up in a baking dish.

4. Combine olive oil, yolk and mustard. Brush the fillets with this mixture. Pour wine in around fish. Cover with a buttered sheet of foil to fit the dish and bake in a 425-degree oven for about 20 minutes. Last 5 minutes of cooking time, uncover and let brown. Baste during cooking time with juices in the pan. Serves 2 or possibly 4, depending upon how large the fillets are.

Parsleyed carrots, French bread and a green salad.

Recipes
manusc

Sole àl

Alma Lac

BERGHOFF APPEBKUCHEN
with
Berghoff Bourbon Sauce

(Bake in 18x26 sheet pan--makes 48 [3-inch] servings)

1/2 lb. butter	Cream together.
2 lbs. sugar	
1 tsp. salt	
6 large eggs	Add to above, 1 by 1 and beat with vanilla.
2 tsps. vanilla	
10 lb. Golden Delicious apples	Peel, core and cut apples into 3/8" cubes.
2 lb. chopped pecans	Combine with nuts.
4 tsps. baking soda	Combine. Add apple-nut mixture and toss to coat with flour. Fold into egg-butter mixture.
8 lb. flour	
3 tsps. cinnamon	
1/2 tsp. nutmeg	
1/2 tsp. allspice	

1. Pour batter into greased and floured 18x26 sheet pan.

Sprinkle with mixture of:

1/2 lb. chopped pecans
1/2 lb. brown sugar

2. Bake in 350-degree oven for about 50 minutes, or until done. Remove and spoon over #1 Bourbon sauce. Don't soak it, just to moisten. Cool. Cut and serve with Sauce #2. Serve warmed in micro (low speed) or at room temperature--but not refrigerator cold.

BASIC SAUCE:

3 cups sugar	Combine sugar, cornstarch and salt. Gradually add water, mix and add butter. Stir-cook until thick. Remove. Add bourbon and vanilla, mix and and then cool.
3/4 cup cornstarch	
1 tsp. salt	
3 qts. water	
1-1/2 lbs. butter	
1 pint bourbon, or to taste	
3 tsps. vanilla	

1. Makes about 36 cups. Divide recipe into 9 cups and 7 cups. Dilute the 7 with another 2 cups of hot water to use as sauce #1. The 9 cups of sauce, the thicker one, is #2 and spooned over the cake when served.

2. Refrigerated the life of the sauce is the life of the

OLD WORLD APPLE CAKE
with
Berghoff Bourbon Sauce

Ingredients	Amt. for 12x24 pan (20 [3"] ser.)	Amt. for 18x26 pan (48 [3"] ser.)
Butter	4 ozs.	1 lb.
Sugar	1-1/4 lbs.	3-1/2 lbs.
Salt	1 tsp.	1 Tbls.
Whole eggs	1 cup	2-1/2 cups
Vanilla	2 tsps.	2 Tbls.
Flour	12 ozs.	2 lbs.
Baking Soda	1 Tbls.	3 Tbls.
Cinnamon	1 Tbls.	2 Tbls.
Nutmeg	1/2 tsp.	1 tsp.
Allspice	1/8 tsp.	1/2 tsp.
Apples, Golden Del.	2-1/2 lbs.	6-1/2 lbs.
Chopped pecans	6 ozs.	1 lb.
Topping:		
Chopped Pecans	4 ozs.	10 ozs.
Brown sugar	3 ozs.	8 ozs.

1. Cream butter, sugar and salt.
2. Add eggs gradually along with vanilla and beat light.
3. Combine flour, bak. soda, and spices. Mix.
4. Peel, core and dice apples about 3/8" pieces.
5. Add apples and nuts to flour. Toss to coat.
6. Add flour mixture to egg-butter and mix by hand.
7. Put into buttered-floured sheet pan. Spread smooth.
8. Sprinkle topping of nuts first and then brown sugar.
9. Bake in 350-degree oven for about 45 min., or til done.
10. Remove from oven. Set on rack. Spoon over #1 sauce. Cool. Serve at room temperature with #2 sauce. (recipe follows)

LE CORDON BLEU

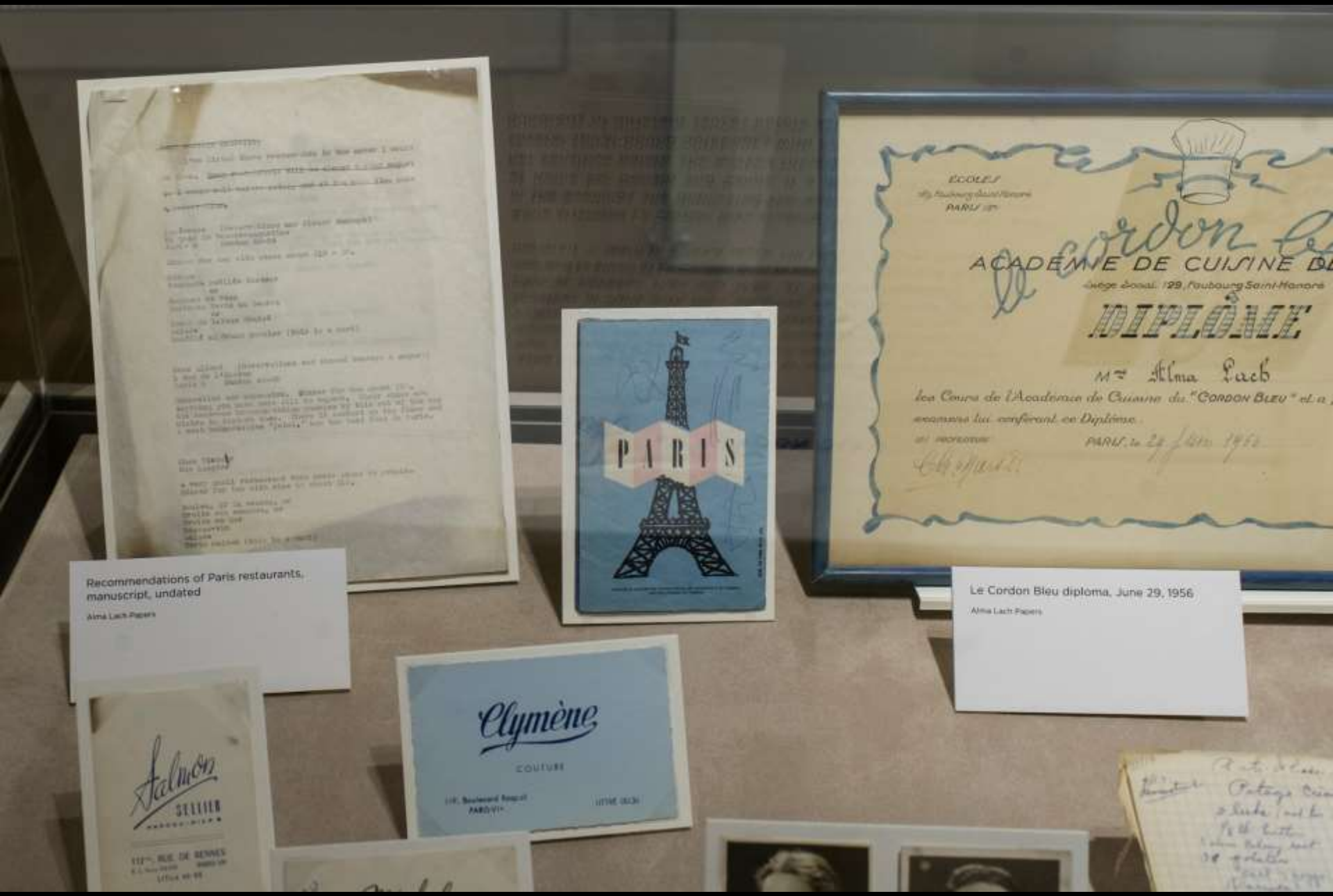
Display includes Alma's original notebooks of recipes while at Le Cordon Bleu, 1949-50; 1952-53; 1956.

LE CORDON BLEU

Alma was one of the first Americans to receive the Grand Diplôme from Le Cordon Bleu cooking school in Paris, France. Her husband, Donald, a history professor at the University of Chicago, won a Fulbright Scholarship to study in France in 1949, and they lived together in Paris with their daughter, Sandy, for three one-year periods between then and 1956. At Donald's suggestion Alma decided to enroll at Le Cordon Bleu to occupy her time and, as Donald declared, "...learn to make a sauce. I'm tired of country gravy."

Alma attended Le Cordon Bleu cooking classes during the day, and in the evenings she duplicated the dishes she had made in class at home for Donald and Sandy. If a dish tasted slightly 'off' to her sensitive palate, she worked tirelessly to improve it. She filled several spiral-bound notebooks with French recipes and mastered hundreds of different sauces before earning her diploma in 1956.


LE CORDON BLEU
DIPLOME

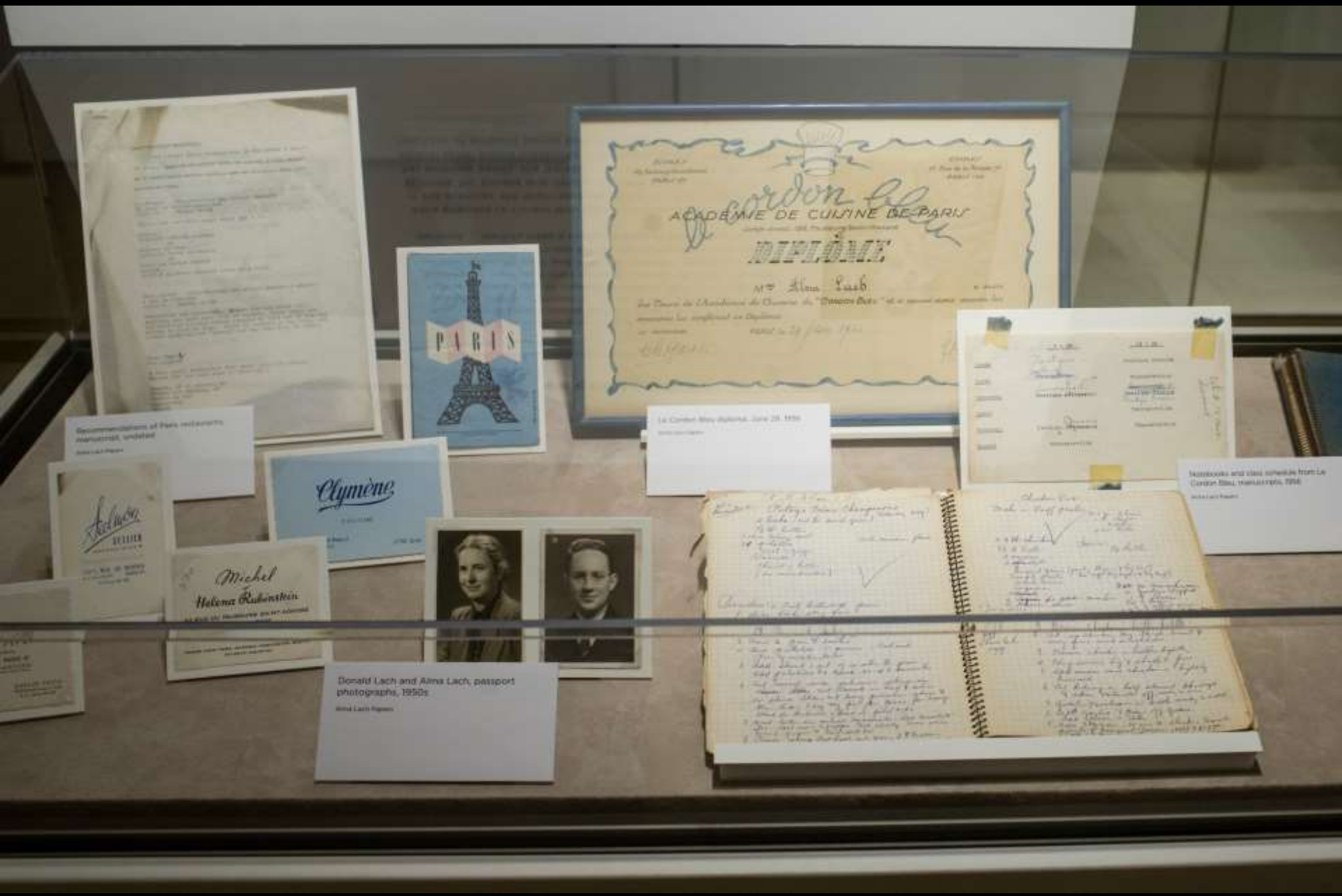


Recommendations of Paris restaurants, manuscript, undated

Alma Lach Papers

Le Cordon Bleu diploma, June 29, 1956

Alma Lach Papers



Recommendations of Paris restaurants, manuscript, undated

Alma Lach Papers

Le Cordon Bleu diploma, June 29, 1950

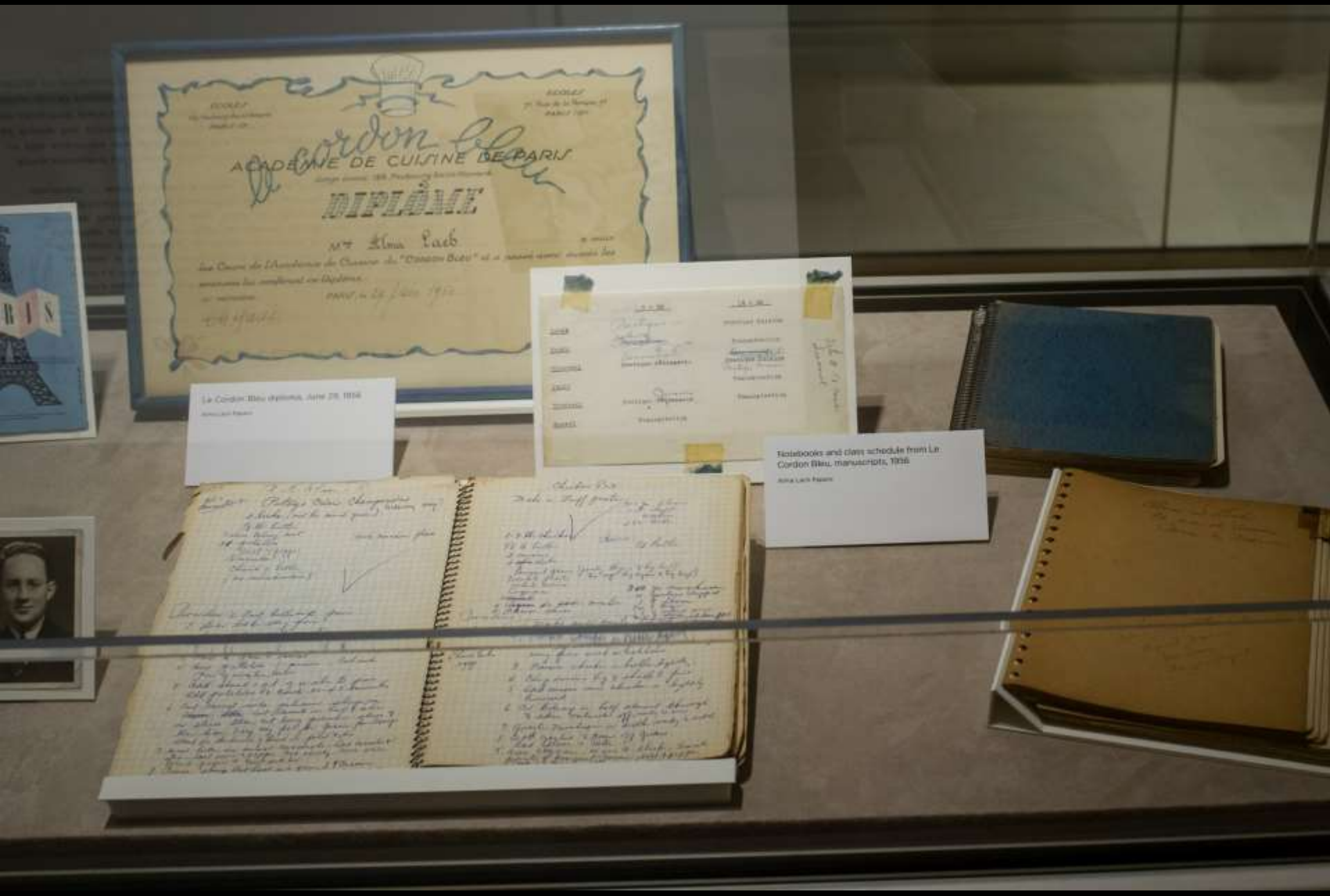
Alma Lach Papers

Notebooks and class schedule from Le Cordon Bleu, manuscripts, 1950

Alma Lach Papers

Donald Lach and Alma Lach, passport photographs, 1950s

Alma Lach Papers


Le Cordon Bleu
ACADÉMIE DE CUISINE DE PARIS
DIPLÔME
Le Cordon Bleu diploma, June 29, 1936
Notebooks and class schedule from Le Cordon Bleu, manuscripts, 1936


PARIS
Clymène
COUTURE
Hôtel de l'Avenir
Michel
Helena Rubinstein
SE RUE DU FAUBOURG SAINT-HONORÉ


PARIS
NOT TO BE SOLD S.D. 5023
PUBLISHED BY MINISTÈRE DES TRAVAUX PUBLICS, DES TRANSPORTS ET DU TOURISME
DIRECTION GÉNÉRALE DU TOURISME.

photographs, 1950s

Alma Lach Papers

ÉCOLES
129, Faubourg Saint Honoré
PARIS (8e)

ÉCOLES
71, Rue de la Pompe, 71
PARIS (16e)

le cordon bleu

ACADÉMIE DE CUISINE DE PARIS

Siège Social : 129, Faubourg Saint-Honoré

DIPLÔME

Mme Alma Lach a suivi les Cours de l'Académie de Cuisine du "CORDON BLEU" et a passé avec succès les examens lui conférant ce Diplôme.

LES PROFESSEURS :

PARIS, le 29 Juin 1956

Le Cordon Bleu diploma, June 29, 1956

Alma Lach Papers

a suivi
sé avec succès les

	9 h 30	14 h 30
Lundi	Practique — nothing	Pratique Cuisine
Mardi	~~Practique~~ — Demonstration	Demonstration
Mercredi	~~Pratique Pâtisserie~~	~~Demonstration~~ ~~Pratique Cuisine~~ Pratique Cuisine
Jeudi		Demonstration
Vendredi	Cuisine Pratique ~~Pâtisserie~~	Demonstration
Samedi	Demonstration	

Vite B. Case
Lipomat

Notebooks and class schedule from Le Cordon Bleu, manuscripts, 1956

Alma Lach Papers

~~Dear Marilyn Schwartz:~~

I've listed these restaurants in the order I would do them. ~~These restaurants will be closed during August so I would call before going, and at the same time make a reservation.~~

Lapérouse (Reservations and Closed Sundays)
51 quai de Grands-Augustins
Paris 6 Danton 60-04

Dinner for two with wines about $25 - 30.

Potage
Poularde poêlée Docteur
or
Magrons de Veau
Haricots Verts au Beurre
or
Coeur de Laitue Braisé
Salade
Soufflé au Grand Marnier (this is a must)

Chez Allard (Reservations and closed Sundays & August)
1 Rue de l'Hyeron
Paris 6 Danton 40-03

Unexcelled and expensive. Dinner for two about $30. Anything you have here will be superb. Their wines are the best--no transportation rumbles by this out of the way bistro to disturb them. There is sawdust on the floor and a most unimpressive "joint," but the best food in Paris.

Chez Victor
Rue Laugier

A very small restaurant that seats about 24 people. Dinner for two with wine is about $10.

Moules, if in season, or
Truite aux amandes, or
Fruits de Mer
Coq-au-vin
Salade
Tarte maison (this is a must)

mmendations of Paris restaurants,
script, undated

ch Papers

Alma S Lach
93 rue d'Assas
Paris 6, France

PATE

RABBIT

SCRIPTS

9/17 demonstration

Potage Crème Champenoise

2 leeks (not too much green) (ordinary soup)
1/8 lb butter
3 stalks celery root
3 # potatoes
salt & pepper
1 lb carrots
Chunk of butter
(no mushrooms)

Make smaller pieces

Procedure: 0. Put butter in pan.
1. Slice leeks very fine.
2. Slice celery root very fine
3. Add to pan & sauté.
4. Slice potatoes 1" pieces, put into pan of water like
5. Add about 1 qt of water to pan. Add potatoes & cook 30-45 minutes
6. Cut carrot into julienne strips ~~in~~ ~~thin~~. ~~Then~~ cut carrot in half & slice on slice. Then cut long julienne strips & then dice. Very very fine for garnish for soup. About the thickness of head of pencil & the
7. Heat butter in small casserole. Add carrots & stir. Salt some & pepper. Put slowly. Cover with buttered paper & lid & let.
8. Puree soup. Put back into pan, 2 T cream.
9. Put carrots into soup tureen, chunk butter & add soup. Serve.

Chicken Pie

Make w. Puff paste

1-3 lb chicken
1/8 # butter
2 onions
2 shallots
bouquet garni (parsley, thyme & bay leaf)
Tomato juice
white wine
Cognac
~~1 carrot~~
4 ~~cloves~~ de ~~gar~~ mushrooms
4 Bacon slices

Sauce
1/8 butter
300 g flour
1 g salt
water
250 butter

300 g mushrooms
w. parsley chopped
1/2 g flour
1/2 g butter
~~1/2 g white wine~~
~~1/2 g white wine~~

salt
pepper
& bouquet garni
eggs

Procedure:
1. Make puff paste. ~~Put out to chill~~
2. Cut up chicken, leg, thigh, breast & wing pieces and salt & pepper
3. Brown chicken in butter lightly.
4. Chop onions big & shallots fine
5. Add onions and chicken & lightly brown.
6. Cut bacon in half, almost through & when ~~cooked~~ off heat & cool
7. Quarter mushrooms w. lemon juice & add.
8. Add garlic & some of bouquet garni. Add flour & stir.
9. Add cognac, wine & stock, tomato juice & bouquet garni, salt & pepper.
10. Put in pie with bacon, [illegible]

CURLY DOG

Alma's invention, sold at Marshall Field's and elsewhere, to transform a straight hot dog to a curled dog that will fit on a hamburger roll and confine messy toppings so they don't fall on clothes. In addition, it becomes unnecessary to purchase two different kinds of buns: one for hot dogs and one for hamburgers.

The invention lives on in Alma's grandson's (Bill Arlinghaus's) bar, the Brickhaus Brewtique in Meridian Mississippi, where Bill serves Alma's original dog as well as his own creation of a Curly Dog on top of a hamburger, as a 'Monster Burger'! http://www.BrickhausBrewtique.com

INVENTOR: FROM HAUTE CUISINE TO THE DOGS!

Through the vehicle of her business Alma Lach, Inc., Alma developed an ingenious kitchen tool that brought delight to many adults and children. In a letter to a friend in the 1990s Alma wrote, "I've gone from 'Haute Cuisine' to the Dogs!" She was speaking of her invention, the Curly Dog Cutting Board. The multi-purpose cutting board was patented in 1995, and was sold through department stores, kitchen catalogs, and friends. Alma even sent a Curly Dog Cutting Board to the *David Letterman Show*. Alma also developed additional products that she marketed under the Alma Lach, Inc. name, including a type of soured cream and Steak Char, which was a seasoning that tasted as if your food had been cooked on a grill. Steak Char was originally developed while Alma was the food consultant at The Pump Room, for Rich Melman.

Although not on display, one of Alma's last inventions was known as the Walker Tray. After an accident involving an attempt to hang a piece of her floral artwork, Alma ended up with a broken leg that required the use of a walker until she recovered. Having never needed assistance before, Alma became thoroughly frustrated with the inability to carry one's dinner and drink easily to the table. Once again the lightbulb went off, a design was created, and the Walker Tray was marketed. As her daughter Sandy has pointed out, this invention was created at the tender age of 90.


The United States of America
CURLY-DOG
CUTTING BOARD

UNITED STATES PATENT

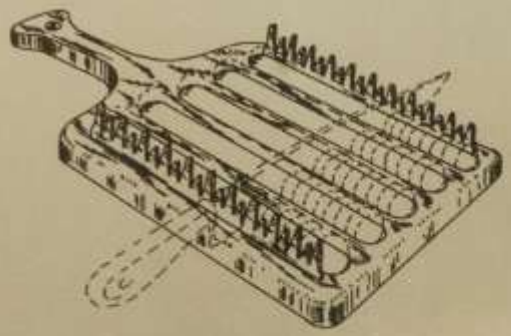
Granted on September 2, 1997 to

Alma Lach

- INVENTOR -

Design Patent No. 383,042
CUTTING BOARD

The United States of America



The Commissioner of Patents And Trademarks has received an application for a patent for a new and useful invention. The requirements of law have been complied with, and it has been determined that a patent on the invention shall be granted under the law. Therefore, this

United States Patent

Grants to the person or persons having title to this patent the right to exclude others from making, using, selling or importing the invention throughout the United States of America for the term of fourteen years, subject to the payment of maintenance fees as provided by law.

Bruce Lehman
Commissioner of Patents and Trademarks

Diane Terry
Attest


The New Look in cutting boards!
CURLY-DOG
CUTTING BOARD
Two Cutting Boards in One!


The New Look in cutting boards!
CURLY-DOG
CUTTING BOARD
2 different sides
4 different uses
"Curly-Dogs"
"Juice-Katcher"
"Krumb-Katcher"
"Regular Cutting Board"

This Ingenious Cutting Board Uses Both Sides to Do At Least Four Jobs!

Regular boards can't match the Curly Dog™ Cutting Board™ when it comes to creativity, convenience, and cost! Designed by Alma Lach, former Food Editor of the Chicago Sun-Times and author of many cookbooks, this solid maple cutting board lets you create perfectly cut, low-fat curly hot dogs (kids love them plain or on hamburger buns!), as well as all sausages. Remove the "fences" and cut tomatoes, fruit or bread — the grooves catch the juice and crumbs. Turn it over, and it's a regular chopping block. Comes with yummy Curly Dog recipes. Measures 12½"L x 7½"W. Made in USA

Curly Dog Cutting Board *7831 **$29.95**

Market basket

OFF THE SHELF

Waffles in a snap

Waffles as convenience food? Only if you're pouring Post Waffle Crisp cereal into a bowl. Made with corn, oats, wheat and maple syrup, it's billed as the only cereal that tastes like waffles. A cup of the cereal does indeed simulate the taste, with 11 grams of sugar and 130 calories—par for the sweetened-cereal course. The ridged, waffle-shaped nuggets held up very well in milk, and tasters liked it as a snack too. A 13.75-ounce box costs about $3.50.

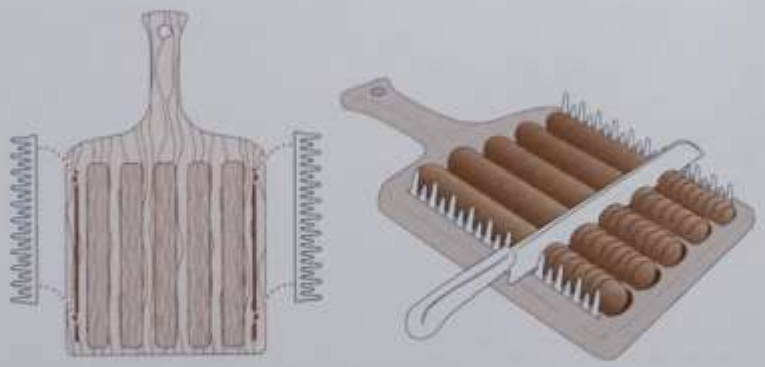
New twist on hot dogs

The Curly Dog cutting board, created by Alma Lach, former food editor of the Sun-Times, puts a spin on hot dogs—literally. Slice a wiener, using the removable plastic guides, boil it and watch it, well, curl. The result is a treat for the kiddies and a convenience item if all you've got are hamburger buns or bread at home. Because this design element may have limited appeal, its creator emphasizes that the board's indentations make it a crumb and juice catcher, plus it's a chopping block on the other side. Curly Dog costs about $30 at select Marshall Field's stores, and by mail order from Good Catalog Co.

Raise the stock of your cooking

Demi-glace, a staple in the classic French kitchen, is highly reduced veal stock. A dab of More Than Gourmet's Demi-Glace Gold, or its Glace de Poulet Gold (a chicken reduction that is even more concentrated), adds a deep, rich flavor to even the simplest sauce. Or dilute it to stock strength for soups. Both have authentic taste that time-pressed cooks can turn to. Demi-Glace Gold is sold in 1.5-ounce ($4.60-$4.75) and 16-ounce ($30-$32) packages; the same sizes of glace de poulet are $4.40-$4.70 and $25-$27 at Robert Adrian in Chicago and Fairway Liquor and Deli in Lombard.

Tribune photos by James F. Quinn and Charles Osgood
Product information compiled by Renee Ewing



The Grooved Side

"CURLY-DOGS"™

Insert the plastic fences in the narrow slots. Be sure the solid part is pushed below the surface of the board. The knife must cut down, all the way, to the board.

Lay 1-5 hot dogs into the grooves.

Cut down each side of the tall "fence" posts making 1/4-inch slices and cut just to the board, not down into the grooves.

Lift from the Board holding each end. Drop into the hot water. Heat until curled. Don't crowd the pot, they need room to curl.

Once hot and curled, serve on a burger bun. Fill the centers and call them by name, such as:

"Bull Dog"—Filled with chili and a bit of cheese,

"Mustard Mutts"—A dot of mustard on each slice and shredded cheese in the middle,

"Pickley Pups"—Blend 3 oz. cream cheese with 2 Tbls. catsup and 2 Tbls. of pickle relish,

"Dachshund Dilly"—Cut small dills into 1/8-inch slices and insert between the hot dog slices. Pipe catsup around the smooth inside and serve to excited kids.

The grooved side also cuts all sausages, and they curl when cooked.

And, have less fat when prepared "Curly-Dog"™ style! Hot Dogs too!

"KRUMB-KATCHER:"

Place bread, rolls, croissants etc. across the grooves and slice. The grooves "Katch" the "Krumbs."

"JUICE KATCHER:"

Set fruit or tomatoes over the grooves. Cut and the grooves Katch the juice.

Use when you clean and cut up meat or poultry. The grooves Katch the juice.

And, when you carve roasts, or poultry, use the grooved side. Then, add the collected juice to the sauce.

The "Smooth Side:"

"A REGULAR CUTTING BOARD"

Remove the fences and turn the board over. Use it to do all the jobs the Food Processor can't handle: Such as slice, dice or chop parsley, green onions, peppers, potatoes etc.

"A CHOPPING BLOCK"

Pound meats and poultry to make them tender. Pound crackers (in a plastic bag) to make crumbs.

Packaging mockup for Curly-Dog Cutting Board, undated

Alma Lach Papers

State of Illinois
Executive Department

TRADEMARK

CERTIFICATE OF REGISTRATION

Whereas, it appears from the application of **ALMA LACH, INC.** located and doing business at **5750 SOUTH KENWOOD AVENUE, CHICAGO, ILLINOIS 60637**, a corporation of the State of ILLINOIS, that said applicant has adopted and is using, within the State of Illinois, a certain TRADEMARK, which is described as follows: **"CURLY-DOG CUTTING BOARD INSTRUCTIONS AND RECIPES"** a specimen or facsimile of which mark, as currently used, is attached hereto:

the mark was first used on **APRIL 17, 1995**, and first used in the State of Illinois on **APRIL 17, 1995**, the mark is being used by said applicant to identify and distinguish **"INSTRUCTIONS ON HOW TO USE CURLY-DOG CUTTING BOARD AND RECIPES TO MAKE FROM THE HOT-DOGS"** in Class **T-38**.

The application has been duly examined and said mark has been found to be registrable in accordance with the laws of this State. Said mark is therefore, registered as of this day, number **076467** for a ten year period.

SEAL OF THE STATE OF ILLINOIS
AUG. 26TH 1818

In Witness Whereof, I have hereunto set my hand and caused to be affixed the Great Seal of State, at the Capitol in the City of Springfield, **MAY 03, 1995**.

GEORGE H. RYAN
SECRETARY OF STATE

5750 So. Kenwood Avenue Chicago, Illinois 60637
773-684-4906 fax: 773-363-2875
e-mail—alma@almalach.com

Press Release

The New Look in Cutting Boards

This ingenious NEW "Curly-Dog Cutting Board:

a. Has two different sides and,
b. Does four different jobs!

Side One has grooves and—

a. Cuts "Curly-Dog" hot dogs
b. "Katches Krumbs" when you slice bread,
c. "Katches Juice" when you slice tomatoes, fruit etc.,
d. "Katches Juice when you carve poultry or meat.

Side Two is smooth and used to dice, slice and chop.

The "Board" is made of hard Maple,

a. Normal in size,
b. Can hang on a hook, or
c. Stand on the counter

The versatility of "Curly-Dog Cutting Board" is unmatched!

Designed by Alma Lach, former Food Editor of the Chicago Sun-Times and author of many cookbooks. Patent no. 383-042. For more information contact Alma at the above address or numbers.

KITCHEN

The photo of Alma in a kitchen shows her in the kitchen she designed in Shoreland Residence Hall at the University of Chicago, when she and her husband, Donald F. Lach (Bernadotte Schmitt Professor of History at the University of Chicago) were Resident Masters at the Shoreland.

IN ALMA'S KITCHEN

The kitchen is a crucial element to the work of any good culinary explorer. Whether during the days when Alma Lach was studying at Le Cordon Bleu cooking school, writing her various cookbooks, or consulting for restaurants and corporate clients, she was in her kitchen experimenting and refining. Alma generally did not cook from recipes, she wrote them. Alma's daughter Sandy recollects "she thought about food all the time. She read cookbooks as one reads sources in advance of writing." Alma could tell if a recipe would work or not. "One had to be able to taste what one was reading, rather than just blindly following a recipe."

Alma loved appetizers, elaborate cocktail party food, and fantastic main dishes. Each meal was an adventure. A favorite was always Pâté de Foie Gras in a rooster mold, decorated elaborately with carved vegetables and a coating of brushed butter that simulated feathers. Alma's attention to detail also extended to the illustrations of kitchen tools and equipment she used for her book, *Hows and Whys of French Cooking*; these line drawings were based on items in her own kitchen.

Alma worked in numerous kitchens throughout her lifetime. Her own kitchen was an amazing space with her cookbook collection and culinary notebooks close at hand. She had an array of copper pots, which she began collecting shortly after graduating from Le Cordon Bleu, all pristinely maintained. Some of her culinary creations also utilized particular terrines and dishes. Featured in the exhibition is a favorite terrine with pheasant lid. Alma's kitchen also served as an official licensed test kitchen, first in their apartment at 5759 Kenwood Avenue, then at 5750 Kenwood Avenue. When Alma launched her cooking school in 1967, she used kitchens in the Gas Company Auditorium on South Michigan Avenue and later in the International Institute of Foods and Family Living on North Rush Street.


Alma Lach
Alma Lach
French Cooking


Alma Lach
Alma Lach
French Cooking


Alma Lach


ALMA LACH'S
CORDON BLEU COOKERY


ALMA LACH'S
CORDON BLEU COOKERY
Recipes


Cooking utensils, recipe boxes, apron,
tableware


GINGERBREAD MAN


GINGERBREAD MAN


Alma Lach
Hows and Whys of
French Cooking
The University of Chicago Press


Chinese Vegetable Carving


Note:
The greater the angle of the original cut (figure 1) the longer each "petal" will be.
Carving tools, scans of carv
Alma Lach Papers
Chinese Vegetable Carving
Taipei: Hilton International Taipei, 1980
Alma Lach Culinary Library

LIBRARY

The Exhibition shows only the tip of the iceberg of the Collection permanently housed in the Special Collections Research Center. More than 350 boxes of books, manuscripts (including Alma's extensive, but unpublished, Chinese cookbook), and memorabilia were donated by Sandra Lach Arlinghaus and William C. Arlinghaus.

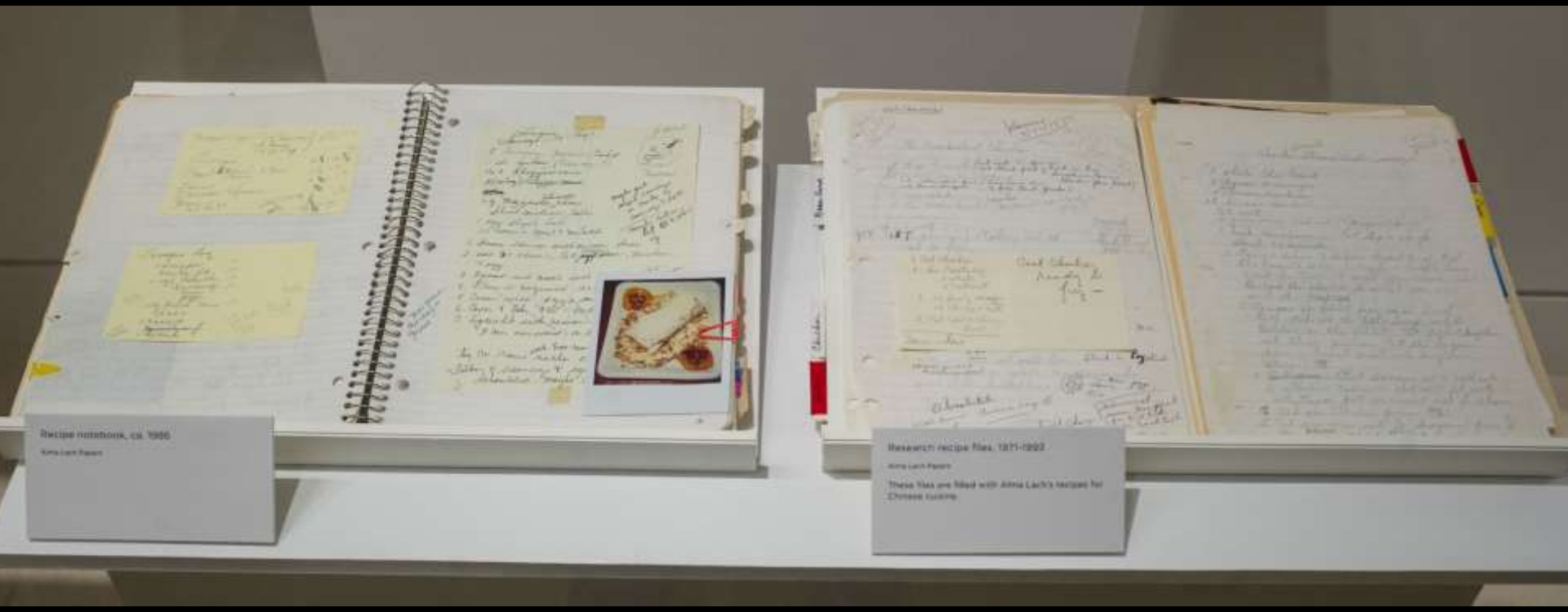
ALMA LACH CULINARY LIBRARY

Alma Lach amassed a collection of cookbooks during the course of her culinary career that numbered well over 2,000 volumes. The collection ranged from classic American works like *Betty Crocker's Picture Cook Book* (1950) and *Better Homes and Gardens Cookbook* (1941) to volumes on exotic cuisines such as Russian, Indonesian, Finnish, and Tibetan. The oldest volumes in the collection include ones once owned by her mother, Clara Satorius. They include many handwritten notes, something that Alma also did in her own cookbooks. From these early works, Alma built her culinary collection as a scholar builds a research library.

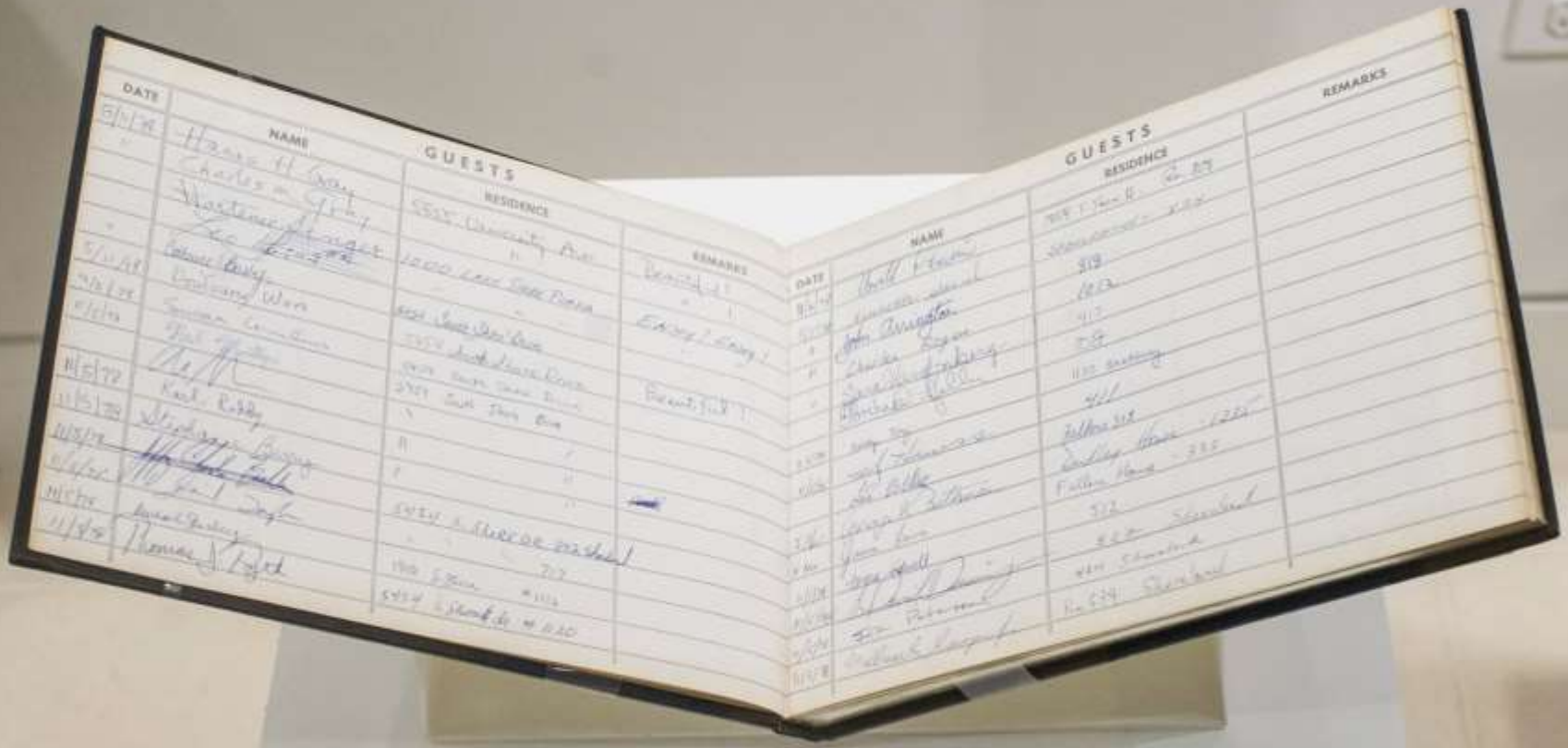
Of particular interest to Alma were cookbooks produced by church groups. There are well over 100 of them in her collection. Alma was as interested in this genre as she was in the best-selling, classic cookbooks because she felt that the recipes in them were tried and true and therefore could be trusted.

Following the success of her *Hows and Whys of French Cooking*, Alma began research for a cookbook she tentatively titled *The Two Great Cuisines – French and Chinese*. Her collection reflects her extensive work in these areas with hundreds of cookbooks on these two cuisines, in a variety of languages, many heavily annotated by her with notes and changes as she tested recipes.


Alma Lach COOKING À LA CORDON BLEU


Recipe notebook, ca. 1986
Anna Lach Papers
Research recipe files, 1971-1993
Anna Lach Papers
These files are filled with Anna Lach's recipes for Chinese cuisine.


MRS. MA'S CHINESE COOKBOOK
CHINESE FOOD AND COOKING
Mastering the Art of Chinese Cooking
Chinese Cooking
THE FOOD OF CHINA
中華大食譜
食譜大全
培梅食譜
食譜大全
THE JOY OF WOKKING by Martin Yan
CHINESE GASTRONOMY
FOOD FOR THE EMPEROR
The Chinese Lattice Designs
chinese
CHINESE COOKING SECRETS
中國名菜
中國點心



Guestbook, 1980-81

Alma Lach Papers


COOKING IS FUN
COOK BOOK
Burgen
DUTCH COOKBOOK
GOLD MEDAL FLOUR COOK BOOK
MINARD COUNTY
TURKISH
ADVENTURES in WINE COOKERY
REGIONAL ITALIAN COOKING
5 HED POUNDS with cocktails and gourmet fare
RUSSIA
CALORIES DON'T COUNT
gridiron cookery
Texas
Betty Crocker's PICTURE COOK BOOK
STOVE-TOP COOKBOOK
The EBONY COOKBOOK
A DATE WITH
THE BIBLE COOKBOOK
THE GUN CLUB DRINK BOOK


KINGS IN THE KITCHEN
Big Boy
YOGA Cookbook
stop dieting! start losing!
The Sportsman's Cookbook
BOOK
ANN SERANNE'S
THE NUT COOKBOOK
PÂTÉS & Other Marvelous MEAT LOAVES
by Dorothy Fenton
THE QUERULOUS COOK
BRIDE in the Kitchen
THE WHITE HOUSE COOKBOOK

MEDIA

Alma Lach headshot for the Chicago Sun-Times, photograph, ca. 1950

Chicago Sun-Times delivery truck, photograph, 1954

Alma Lach Papers

Let's Cook with Alma Lach, manuscript, March 26, 1955

Alma Lach Papers

Campbell's Kids Program, manuscript, ca. 1953

Alma Lach Papers

"Over Easy", U-matic Tape, ca. 1978


TV prevue
GOOD FOOD
ALMA LACH
Alma Lach headshot for the Chicago Sun-Times, photograph, ca. 1950
Chicago Sun-Times delivery truck, photograph, 1958
KCA-60
SUN-TIMES
CHICAGO DAILY SUN-TIMES
Good Food
Here Is Your Way To Better Meals
Alma Lach

Alma Lach Cooking School business card, brochure, and label, undated.

Alma Lach Papers

"LET'S COOK WITH ALMA LACH"

(CHILD TRAINING ASSOCIATION, INC.)

DATE: SATURDAY, MARCH 26, 1955

TIME: 10:00 - 10:30 AM

BALOP #1 - CHILD TRAINING ASSN., 1111 S. WABASH AVE. CHICAGO, ILLINOIS

MUSIC: OPENING THEME " "HOLD

DISSOLVE TO BALOP #2 "PUBLISHERS OF" & BRING IN EASEL CARD #2 PICTURE OF MAGAZINE. HOLD

SUPER BALOP #3 "PRESENTS LET'S COOK" HOLD &

SUPER BALOP #4 "WITH ALMA LACH

DISSOLVE OUT BALOP

DISSOLVE EASEL CARD TO LIVE STUDIO

FADE: MUSIC

LS AND DOLLY IN TO MS

ALMA LACH: Hi boys and girls, I'm Alma Lach. This morning we are going to prepare a dinner. And, the main course is a luscious treat that everyone loves - fried chicken. Now, it may seem a little ambiticus, but it really isn't and you can prepare it very nicely if you just take care and follow the recipe. You know, many people seem to cook without recipes.. ...but, if you watch them work, you'll see that they always cook the same thing in the same way. It's really as though they were following a printed recipe.../and they take care to see that everything is done exactly the right way. (MORE)


FUJI
VIT
-matic
KCA-60
MADE IN JAPAN
by FUJI PHOTO FILM CO., LTD.
TOKYO 106
11
CHICAGO
ALMA LACH NUTRITION SEGMENTS
Cut # 1 - 7:20
Cut # 2 - 6:20
Cut # 3 - 6:25
Cut # 4 - 7:20
Cut # 5 - 5:07
Cut # 6 - 7:00
WTTW/CHANNEL 11
11
CHICAGO
ALMA LACH
NUTRITION
SEGMENTS
Label
1 hour
WTTW/CHANNEL 11

(GETS CHILDREN to say something such as giving their name)

ALMA: (to camera) Remember you boys and girls can be Campbell Kids, too. I will tell you later in the program how to get your caps and aprons.

CAMERA 1 MADE WITH CU OF ONE SMALL CHILD TO PICK UP FACIAL EXPRESSIONS; CAM PAN TO 2ND CHILD AND CAM DOLLY BACK TO GET CLOSE SHOT OF BOTH;

Now _____ and _____ your part of the lunch will be to make a very pretty, fancy and delicious candle salad

(ROUTINE GETTING SMALL CHILDREN STARTED)

ALMA: (To camera) You know the Campbell Kids are named for the wonderful Campbell soups and other products made by the Campbell Soup company.

CAMERA 2 FOLLOWS ALMA TO TABLE

(WALKS BACK TO FIRST WORK TABLE CENTER STG)

Before our senior Campbell Kids get busy with their cooking magic, I want (anncr) to tell you more about Campbell products.

CUT TO CAMERA1 FOR COMMERCIAL CARD

ANNCR: (audio over card)

COMMERCIAL

.....and now what else are the Campbell Kids making for lunch, Alma?

DISSOLVE TO WIDE SHOT ON CAMERA 2SHOWING ALMA AND LARGER CHILDREN

ALMA: (ROUTINE WITH POPOVERS)

CAMERA 1 STANDS BY WITH CU OF COOKING ROUTINE

ALMA; Next the Campbell Kids are going to make some Cocoanut Puffs. But let's stop a moment to see how _____ and ___ are coming along with their candle salads.

(DURING ALMA'S LAST SPEECH CAMERA 1 GETS TWO-SHOT OF SMALL CHILDREN)

CAMERA 2 FOLLOWS ALMA TO TABLE STAGE RT:

(ALMA GOES TO TABLE STAGE RT)

ALMA: (Discusses progress with youngsters. Congratulates them and returns to center table)

CAMERA 2 follows Alma to center table

ALMA; Now we are just about ready to make Cocoanut Puff. But first, there is a very easy part of the lunch to prepare and a part all you children love... tomato soup..and it is Campbell's tomato soup. _____, You show us how

TV prevue

NOV. 24-30

● Free every Sunday with your Chicago Sun-Times

ALMA LACH
Cooking on the Lee Phillip Show


CHICAGO
SUN-TIMES
SUN-TIMES PLAZA, CHICAGO 11, ILL.
ALMA LACH
FOOD EDITOR
WHITEHALL 3-3000


Now - A BRAND NEW
LIFT-OUT SECTION
GOOD
FOOD
EDITED BY ALMA
LACH
EVERY THURS. IN THE SUN-TIMES
128

CHICAGO DAILY SUN-TIMES

Good Food

A GUIDE TO CREATIVE COOKING

- How to prepare classic relish dish
- Alma's almanac menus
- What's new for your kitchen

Sun-Times food editor Alma Lach demonstrates how to prepare vegetables for a classic relish.

Here Is Your Way To Better Meals


Alma Lach
COOKING SCHOOL INC.
710 North Rush Street
Chicago, Illinois 60611
312/664-7800

Alma Lach

COOKING SCHOOL
710 North Rush Street • Chicago, Illinois 60611
312/664-7800

The Alma Lach Cooking School, Inc. has been in existence since 1967 when classes were organized to teach the fine art of French Cuisine for such North Shore and Chicago groups as the Junior League, the Woman's Athletic Club and the Fortnightly Club. For many years, the classes were sponsored by the Alliance Francaise and conducted in the Gas Company Auditorium at 122 South Michigan Avenue. Finally, in the fall of 1977, a new home was found for the school in the lovely new kitchens of the old Victorian mansion occupied by the International Institute of Foods and Family Living at 710 N. Rush St. The building is one block from Michigan Avenue and there is ample street parking available.

It is here on the first floor that Alma Lach personally teaches small classes of approximately 30 students the preparation and service of full French dinners. Before each class begins, sherry is served to arriving students, and during the class, the tasting of each course is accompanied by its appropriate wine. An outstanding feature of the Alma Lach Cooking School is its emphasis on teaching the logical system by which the French chef performs. Alma encourages her students to master the system and then move away from set recipes into the artistic realm of creativity.

The classes meet for a three-hour session each week for five consecutive weeks adding up to a total of 15 hours of learning, tasting and fun. From the school's inception until the fall of 1977, the classes have concentrated on Basic French or Haute Cuisine. At the beginning of 1978, a series on a combination of French and Chinese, the two great cuisines, was added to the curriculum and one on just Chinese Cooking. All of the series are designed for those persons who seek the ultimate in the nuances and finesse of fine cooking with special attention given to the background and needs of each individual student.

COOKING SCHOOL
Chicago, Illinois

M_____

has successfully completed the course of

_____

in the

Alma Lach Cooking School.

In recognition of this achievement,

I do hereby confer this diploma,

_____, *Cordon Bleu* *Chicago,* _____

TOUR

Alma Lach Cooking Tour brochures and tour schedules, 1977

Alma Lach Papers

Culinary Traveler

Alma married University of Chicago History Professor Donald Lach in 1939. The two had a life filled with travel, exploration, and wonderful cuisine. Donald was awarded a Fulbright to do scholarly research in France from 1949-1950, a Social Science Research grant from 1952-1953, and additional funding to work in Asia and Europe in 1955-1956. Alma's travels with Donald to Paris and throughout Europe started for her what was to be a lifetime of culinary pursuits. Their travels together to Europe, China, India, and Japan expanded Alma's interests in the creation and preparation of regional cuisines.

Alma's own expertise, having graduated from Le Cordon Bleu cooking school, allowed her to examine regional cuisine with a careful eye. While traveling through India Alma became interested in how cinnamon was grown, harvested and used. Alma wrote an article she entitled "Stalking the Cinnamon Stick." Alma took these amazing photographs of the local families working with the cinnamon.

Following another culinary trail, Alma pursued the elusive truffle. Hoping to write a feature article, Alma reached out to the world-renowned Urbani family. Carlo Urbani had taken the family's 19th century business and transformed it into a global entity. Alma and Donald visited Italy where they met with Carlo and Paolo Urbani and the truffle hunters and their dogs. Alma learned the art of the

hunt and what was needed to forage for truffles. Paolo showed her aspects of the business itself, as Alma participated with the staff as they cleaned and packaged truffles that would be shipped around the world.

Another highlight from Alma's travels was a trip she took to China with Donald in the early 1980s. Alma learned the famous Paris restaurant, Maxim's de Paris, was opening a subsidiary in Beijing. She reached out to the *Chicago Sun-Times* and pitched the idea of writing an article about the new restaurant. Her subsequent critique of the restaurant and its menu did not hold back. Alma clearly respected Chef Jean-Louis Bruneau. She noted the growing pains of a new restaurant, Maxim's Beijing had only recently opened when she visited. Her article highlighted a signature dessert with emphasis on accommodations for the American household chef.

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Mr. and Mrs. Paul A. Urbani, undated

Donald Lach (second from right) with truffle hunters, ca. 1960

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PARIS

The Alma Lach Cooking Tour

November 12 -20, '77

AIR FRANCE

PROGRAM INFORMATION

AIR TRANSPORTATION: Economy class air transportation, Chicago-Paris-Chicago, based on the 7/8 Day GIT fare, minimum of five persons travelling together.

TRANSFERS & TRANSPORTATION from airport to hotel and return and on all sight-seeing excursions as indicated in the itinerary by deluxe, private motor-coach. Transfers include porterage and tips to airport and hotel porters.

ACCOMMODATIONS in twin bedded rooms in the deluxe HOTEL LOTTI, all rooms with private bath. Single room, add $120.

SIGHTSEEING & SPECIAL FEATURES: As indicated in the itinerary. Scheduling of special events is subject to revision and/or substitution.

MEALS: Continental breakfast, lunch and dinner daily except that dinner on Nov 15 is excluded.

TAX & SERVICE CHARGES: All local taxes and service charges on above items are included.

CANCELLATIONS after 30 days prior to departure are subject to forfeiture of out ot pocket expenses incurred by the tour operator. After 15 days, IATA Reg ulations require forfeiture of 25% of applicable GIT air fare.

TOUR RATE: Based on a minimum of 15 passengers. Further based on air and land tariffs in effect as of 15 Sep 77 and is subject to change.

NOT INCLUDED: Passport fees, personal and/or baggage insurance, alcoholic beverages except when explicitly noted in the itinerary, room service charges and tips, personal tips to motorcoach driver, telephone calls, laundry or any items of a personal nature.

RESPONSIBILITY

Pierbusseti, Inc. (herein called PB) acts only as agent for hotels, airlines, bus companies, railroads, steamship lines or owners or contractors providing accommdations, transportation or other services, and all coupons, exchange orders, receipts, contracts and tickets issued by PB are issued subject to any and all tariffs, terms and conditions under which any accommodations, transportation or any other services whatsoever are provided by such hotels, airlines, bus companies, railroads, steamship lines or owners or contractors, and by the acceptance of such coupons, exchange orders, receipts, contracts and tickets the tour member agrees to the foregoing and also agrees that neither PB nor any of its affiliates or subsidiary companies shall be or become liable or responsible for any loss, injury or damage to person, property or otherwise in connection with any accommodations, transportation or other services or resulting, directly or indirectly, from acts of God, dangers incident to the sea, fire, breakdown in machinery or equipment, acts of governments or other authorities, de jure or de facto, wars, whether declared or not, hostilities, civil disturbances, strikes, riots, theft, pilferage, epidemics, quarantines, medical or customs regulations, delays, or cancellations of or changes in itinerary or schedules, or from any causes beyond PB's control, or for any loss or damage resulting from improper or insufficient passports, visas or other documents, and that neither PB nor any of its affiliated or subsidiary companies shall be or become liable or responsible for any additional expense or liability sustained or incurred by the tour members as a result of any of the foregoing causes. Airlines concerned are not to be held responsible for any act, omission, or event, during the time passengers are not on board their aircraft or other conveyance.

IT7AF110SZ

PARIS

The Alma Lach Cooking Tour

November 12 - 20, '77

AIR FRANCE

The Alma Lach Cooking Tour

October 9-17, '77

$1597 from Chicago

AIR FRANCE

ITINERARY

Nov 12: CHICAGO-PARIS
A late afternoon departure from Chicago's O'Hare Field for Paris aboard an AIR FRANCE Boeing 747 jet. Enjoy complimentary cuisine in flight.

Nov 13: PARIS
Morning arrival in Paris where our bus and driver will be waiting to transfer us to our accommodations in the perfectly situated HOTEL LOTTI. After check-in, rest up from your flight and enjoy a light meal in your room. This evening, dinner at lovely Cazaudehore in nearby St-Germain-en-laye. Our private motorcoach transports us to and from the restaurant.

Nov 14: PARIS
This morning features an orientation sightseeing tour of Paris conducted by a professional, English speaking guide. Lunch at Robert Vattier is followed by visits to Dehillerin for cooking utensils and to the recently opened Georges Pompidou Art Center. At 6:00 pm, our first cooking session at LaVarenne, followed by dinner at Chez Drouant. Late return to the hotel.

Nov 15: PARIS/FONTAINEBLEAU
We depart this morning for a visit of the famed Renaissance Chateau of Fontainebleau. Afterwards, we will proceed to the restaurant Bas-Breau situated in the town of Barbizon. Luncheon here, then a visit to Chateau of Versailles en route back to Paris. This evening is at leisure.

Nov 16: PARIS/CHARTRES
This morning, a cooking demonstration at the Trianon Palace Hotel in Versailles. Upon conclusion of the class, we will enjoy a luncheon especially prepared for us. Afterwards, we will continue on to Chartres for a visit of its world famous cathedral. Dinner this evening at Henri IV. Return to Paris late this evening.

Nov 17: PARIS/CHAMPAGNE COUNTRY
We will depart our hotel at approximately 9:00 am for Rheims and the Champagne area. Visits will be made to Chateau Thierry, Dormans and Epernay for champagne tasting, followed by luncheon in Champillon at the Restaurant Royal Champagne. This afternoon visits will be made to the Cathedral of Rheims as well as to the Mercier factory in Epernay. Dinner tonight at Chateau de Montreuil. Late return to Paris.

Nov 18: PARIS
This morning, visits to the famed Paris Flower Market, the Louvre and Notre Dame. Alma will have a special luncheon suggestion for you today. This afternoon features a visit to the Academie du Vin for wine tasting. Cooking session at 6:00 pm, followed by dinner and show at Tour Eiffel. Late return.

Nov 19: PARIS
At your leisure until 11:00 am, when you will be called for at the hotel for lunch at Vert Bocage. Cooking this afternoon commencing at 1:00 pm at La Varenne. Afterwards, visit Fauchon, the world's most famous grocery store. Dinner tonight at exotic Taillevent. A late return to our hotel.

Nov 20: PARIS-CHICAGO
Transfer from the hotel to Charles DeGaulle Airport for the return AIR FRANCE Boeing 747 flight to Chicago. Arrive in mid-afternoon.

* * * * *

TOUR RATE (Per Person)
Sharing Twin Room: $1499.00
Supplement for Single: $120.00

5750 South Kenwood Avenue • Chicago, Illinois 60637
312/684-4906

COOKING TOUR
October 9-17, 1977

Again this year we are off to France.

Our hotel is the deluxe Lotti at the Place Vendome, just down the street from the Tuileries Gardens and within easy walking distance of the Louvre, the Opera and all of the famous sights of central Paris.

We will have four classes at the much talked about
La Varenne School...

Day trips to ...Fontainebleau
...Chartres
...Versailles
...the champagne country (for plenty of tasting)

...Shopping in Paris for pots and pans
...Wine Tastings
...Cheese Samplings

Dinners at such restaurants as:
***Taillevent
Tour Eiffel (dinner and spectacle)
and many exciting lunches.

The Trip Includes ...Round trip air fare
...Deluxe hotel accommodations
...All meals except one dinner
...Sightseeing
...Transfers and transportation
...All service charges and taxes

The Cost: $1597 per person double occupancy
For a single room, add $120.00

Deposit of $100 as soon as possible to ensure your place
Full payment no later than September 9, 1977

RESERVATION BLANK: THE ALMA LACH COOKING TOUR Oct 9-17, 1977

Please make reservations for the persons named below to join the Alma Lach Cooking Tour. Enclosed is a check in the amount of $100 per person for ____ participants.

Name: _____
Address: _____
Phone: _____

TRAVEL

Culinary Traveler

Alma married University of Chicago History Professor Donald Lach in 1939. The two had a life filled with travel, exploration, and wonderful cuisine. Donald was awarded a Fulbright to do scholarly research in France from 1949-1950, a Social Science Research grant from 1952-1953, and additional funding to work in Asia and Europe in 1955-1956. Alma's travels with Donald to Paris and throughout Europe started for her what was to be a lifetime of culinary pursuits. Their travels together to Europe, China, India, and Japan expanded Alma's interests in the creation and preparation of regional cuisines.

Alma's own expertise, having graduated from Le Cordon Bleu cooking school, allowed her to examine regional cuisine with a careful eye. While traveling through India Alma became interested in how cinnamon was grown, harvested and used. Alma wrote an article she entitled "Stalking the Cinnamon Stick." Alma took these amazing photographs of the local families working with the cinnamon.

Following another culinary trail, Alma pursued the elusive truffle. Hoping to write a feature article, Alma reached out to the world-renowned Urbani family. Carlo Urbani had taken the family's 19th century business and transformed it into a global entity. Alma and Donald visited Italy where they met with Carlo and Paolo Urbani and the truffle hunters and their dogs. Alma learned the art of the

hunt and what was needed to forage for truffles. Paolo showed her aspects of the business itself, as Alma participated with the staff as they cleaned and packaged truffles that would be shipped around the world.

Another highlight from Alma's travels was a trip she took to China with Donald in the early 1980s. Alma learned the famous Paris restaurant, Maxim's de Paris, was opening a subsidiary in Beijing. She reached out to the *Chicago Sun-Times* and pitched the idea of writing an article about the new restaurant. Her subsequent critique of the restaurant and its menu did not hold back. Alma clearly respected Chef Jean-Louis Bruneau. She noted the growing pains of a new restaurant, Maxim's Beijing had only recently opened when she visited. Her article highlighted a signature dessert with emphasis on accommodations for the American household chef.

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Mr. and Mrs. Paul A. Urbani, undated

Donald Lach (second from right) with truffle hunters, ca. 1960

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The famous truffles of
CARLO URBANI
the luxury of the table
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white truffles of "Piemonte"
fresh and conserved
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(TARTUFI DI NORCIA)

EFFECTIVE: JUNE 1, [redacted] 1960

NATURAL BLACK PEELED TRUFFLES EXTRA

No.	Net Wt.	Per Tin	Tins per case
1/16	1 oz.	1.20	48
⅛	2 oz.	2.10	48
¼	4 oz.	4.00	48
½	8 oz.	7.50	24
1	16 oz.	15.00	24

NATURAL BLACK BRUSHED UNPEELED TRUFFLES EXTRA

1/16	1 oz.	1.00	48
⅛	2 oz.	1.90	48
¼	4 oz.	3.65	48
½	8 oz.	6.80	24
1	16 oz.	13.50	24

NATURAL BLACK TRUFFLES PIECES EXTRA

⅛	2 oz.	1.40	48
¼	4 oz.	2.75	48
½	8 oz.	5.10	24
1	16 oz.	9.80	24

NATURAL BLACK TRUFFLES PEELINGS EXTRA

⅛	2 oz.	1.30	48
¼	4 oz.	2.50	48
½	8 oz.	4.90	24
1	16 oz.	9.60	24

NATURAL WHITE TRUFFLES

⅛	2 oz.	2.00	24
¼	4 oz.	3.80	24

NEW TRUFFLE PUREE BLACK OR WHITE

No.	Net Wt.	Black	White	Tins per Case
⅛	2 oz.	1.80	1.70	48
¼	4 oz.	3.40	3.00	48
½	8 oz.	5.90	5.00	24

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Lach - recipe
Truffle story

Truffled Sole

4	whole fillet of sole
1/2	cup white wine
1/8	lb. sweet butter
3	tablespoons flour
2	cups heavy cream
1/4	teaspoon salt
	Dash of white pepper
2	tablespoons sherry
1	truffle, minced
1	teaspoon minced parsley
	Lemon wedges

1. Place fillets into buttered skillet. Pour over wine, bring to a boil, then reduce heat and simmer 4 minutes, or until done.

2. While these cook make the sauce. Melt butter in another skillet. Stir in flour, then the cream, salt, and pepper. Stir until thickened.

3. Lift fillets to a hot serving platter. Thin the cream sauce with some of the pan juices if it's too thick. Add sherry and spoon sauce over fillets. Sprinkle with truffles and parsley. Garnish platter with lemon wedges and serve to 4.

TRADE MARK

POSSEDIMENTI PROPRI

PAUL A. URBANI TRUFFLES are the jewels of International Cuisine; their deep fragrance gives a very pleasing flavor to a great variety of dishes.

TRUFFLES are now generally recognized as one of those nourishing and readily digested foods which supply many of the elements essential to an adequate diet and exquisite dish.

The following are original Truffles recipes that are easy and quick to make and which satisfy gourmet and gourmand alike.

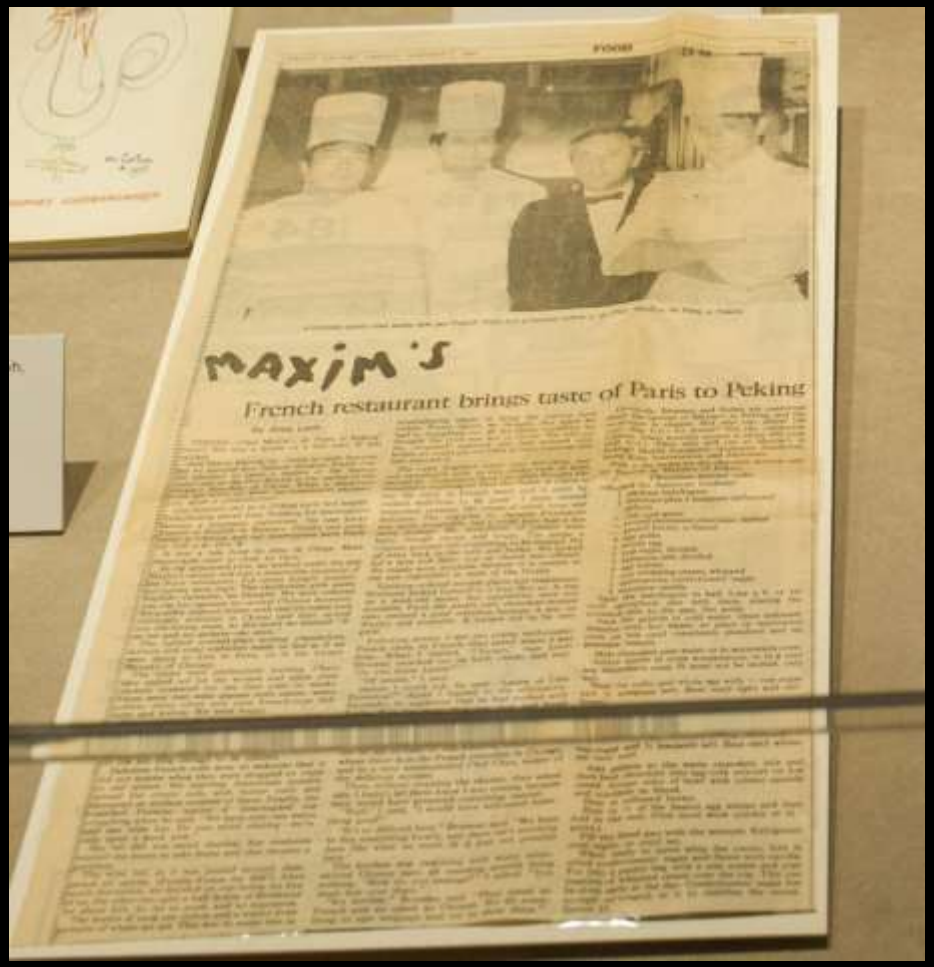
Won't you try one!

MARGARET E. URBANI
Food Consultant

Alma
1983
Jean-L
postca
Alma Lach
Bruneau
Beijing.

Dear


SEM
MAXIM'S



MAXIM'S

French restaurant brings taste of Paris to Peking

Maxim's good add 10

Chocolate Mousse Cake

(Adapted for American Kitchens)

1 package bought lady fingers
1 package plus 1 teaspoon unflavored gelatin
1/4 cup cold water
1/2 lb. semi-sweet chocolate, melted
1/2 lb. butter, softened
9 egg yolks
1 whole egg
1/2 cup sugar
1/2 teaspoon salt
9 egg whites
1/2 cup sugar
1/2 teaspoon salt
1 cup whipping cream, whipped
3 tablespoons confectioners' sugar
1 teaspoon vanilla

1. Split the lady fingers in half. Line a spring-form 9 or 10-inch pan with them, placing the rounded side to the pan. Set aside.
2. Soak the gelatin in cold water. Once softened, dissolve over hot water, or place in microwave oven on low speed until completely dissolved and no granules remain.
3. Melt chocolate over water or in microwave oven.
4. Soften butter at room temperature, or in a very low microwave oven. It must not be melted, only soft.
5. Beat the yolks and whole egg with the sugar and salt. Beat until light and stiffened. ~~XXXXXXXXXXXXXXXXXXXXXXXX~~ Put into a large mixing bowl, wash, dry and use for the egg whites, or if you have two bowls, use them.
6. Beat the egg whites until they become inflated and small bubbles appear. At this point start adding the sugar and all of the salt. Beat until whites are ~~stiff~~ very stiff.

STALKING THE CINNAMON STICK

My husband, professor of history at the University of Chicago, swore that one visit to India was sufficient, but I persuaded him to take me along on his second trip. It was my first view of this strange land where turbaned men wear skirts, women wear pants, and children are most comfortable wearing nothing at all. Here is a place where cows are sacred and roam aimlessly (permissively?) on country roads and village streets, where camels, elephants, bullocks, and donkeys carry people and pull carts. And here, spices are a way of life.

Hot curries--masalas--are to not very good meat what skilful make-up is to a weary face, an artful cover up. Spices make the difference with tandouried meats cooked on a brazier, and chutney, that all-purpose pickle mix on which the British sun never sets, has much to recommend it. But always the flavor of the food is dependent upon the art of spicing.

Each day the women of India grind their own spices. The women in south India prefer to pulverize them on a stone called a masala board; the women in the north like to use a large mortar and pestle made of stone, ~~ax~~ iron, or wood, much like a village apothecary in your grandfather's day. One morning I visited a compound, a small walled inclosure of many one-room huts, to watch and listen to the grinding of the day's supply of curry powder, called masala. Many of the women sat outside in the courtyard so that they could gossip and visit with their neighbors as each undertook this hour-long job. Others ground spices indoors as they prepared and watched over the midday meal. Even to my very Western ears there was an intoxicating melody in the clang of iron, stone, and wood as the spices were reduced to a fine powder, and the air itself seemed to take on a touch of cinnamon.

TRADITIONS ET QUALITE

PASSEPORT GASTRONOMIQUE

Pictorial
CHINA
中國一瞥

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Tea and Tea Drinking