

Alma Lach's Kitchen: Transforming Taste

<https://www.lib.uchicago.edu/collex/exhibits/almalach/>

Gallery Exhibit

September 19, 2016 – January 6, 2017

Hanna Holborn Gray Special Collections Research Center

Joseph Regenstein Library

University of Chicago

[Music to browse by, now and for future generations](#)

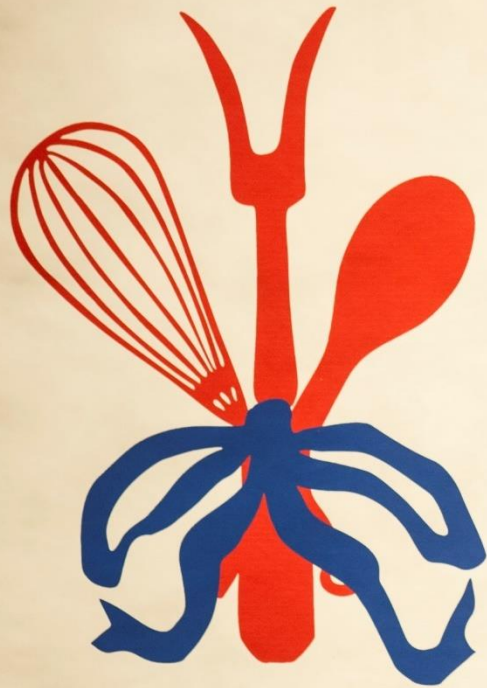


Panoramic views of the Exhibition.

Cases contain materials from the Alma S. Lach Papers, the Alma Lach Culinary Book Collections, and a few items from the University of Chicago Press, Records.

See "Acknowledgements" below.





Alma Lach's Kitchen

Transforming Taste

Special Appreciation, from Sandra Lach Arlinghaus, July 31 2021, to:

Daniel Meyer

Director: Hanna Holborn Gray Special Collections Research Center

University Archivist

University of Chicago Library

On the occasion of his retirement from the University of Chicago.

Dan has been involved with the Lach family and their interests for decades. His outstanding expertise and thoughtful approaches have helped to make Alma Lach's exhibition a unique memory, as has his earlier work on behalf of scholarly collections of Donald F. Lach.



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.

Marc Monaghan, Documentary Photographer, Chicago, IL (marcmonaghan.com) photographed the entire exhibition. Monaghan was commissioned by Sandra Lach Arlinghaus. Arlinghaus also created this document by interspersing Monaghan's high-resolution photographs with a text file from the University of Chicago, Hanna Holborn Gray Special Collections Research Center (used here with permission). Annotations from Arlinghaus (Alma's daughter) appear in brackets. Enlarge the thumbnails to have a clearer view of the images.

Special thanks from Sandra Lach Arlinghaus to Eileen Ielmini (Assistant University Archivist, Hanna Holborn Gray Special Collections Research Center), to her staff, and regards to her husband Dale Walker, who have been so helpful to various members of the Lach family over the years.

MARTINIS

3 cups gin
1/2 cup vermouth
1 tablespoon Benedictine

TOMATES SAUTÉES À PROVENÇALE

3 large tomatoes
2 tablespoons vegetable oil
1 tablespoon olive oil
1/2 teaspoon salt
Salt, pepper, and sugar to taste
Minced parsley

SHRIMP TOASTS

1/2 lb. raw shrimp
1/4 salt
Dash pepper
1/4 minced ginger
2 T water
1/4 cup sauce
2 T mixed coriander or parsley
2 T mixed watercress
1/4 c MSG
2 T cornstarch
2 small egg whites
6 slices firm-type bread
Black sesame seeds
Peanut oil for French-frying



ONION CANAPES

These are wonderfully good. Be sure to make them.
6 slices firm-type bread
3 (1-inch-dia) white onions
Mayonnaise (Helman's)

SPANISH CHICKEN CASSEROLE

2 chickens, cut up
2 onions, sliced
1 large green pepper, sliced fine
Chick butter
2 tablespoons flour
2 cups olive tomatoes, mashed
1/2 cup Italian rice olives
1 clove garlic, minced
6 ears of corn
Salt and pepper to season

AUBERGINES FARCIES [Stuffed Eggplants]

3 skiny, long eggplants
3 tablespoons vegetable oil
2 onions, minced
Chunk of butter
2 tablespoons olive oil
1 cup minced mushrooms
3 tablespoons flour
1 1/2 cups cream
1/2 teaspoon salt
Dash of pepper and nutmeg
2 cloves garlic, minced
2 tablespoons blackens
3 tablespoons minced parsley
Dry bread crumbs



PISSALADIÈRE [Onion Pizza]

2 tablespoons olive oil
1/2 pound butter
8 large onions, sliced
2 cloves garlic, minced
1/4 teaspoon thyme
1 bay leaf 1 teaspoon salt
Dash of pepper
1 (8-inch) pie shell or tartlettes
Grated Parmesan cheese
3 large fresh tomatoes
1 lb. onion, 1 on for anchovies
12 small Greek-type black olives
1 Combine olive oil and butter in large skillet. Cook as usual. (Check only on the crust, and not

BOURBON-PUMPKIN CAKE

1 cup chopped pecans
1/4 cup brown sugar
1/2 lb. butter, softened
2 large eggs
1/2 c grated lemon peel
1 c vanilla
1 baking powder
1 baking soda
1 cinnamon
1/2 teaspoon ginger
1/2 teaspoon cloves
Dash nutmeg
1 cup pumpkin (canned)
Confectioners' sugar

MOUSSE AUX FRAISE NO.2 [Strawberry Mousse]

2 envelopes unflavored gelatin
1/2 cup water
1 pint fresh ripe strawberries
1/2 cup confectioners' sugar
4 tablespoons Kirsch
2 egg whites
Dash of salt
6 tablespoons sugar
Red food coloring
1 cup whipping cream
4 tablespoons confectioners' sugar
Whipped cream and berries for decorating



Complimentary Recipe Cards

This selection of recipes was taken from *How's and Why's of French Cooking* and *Alma's Almanac*.



AUTHOR AND EDUCATOR

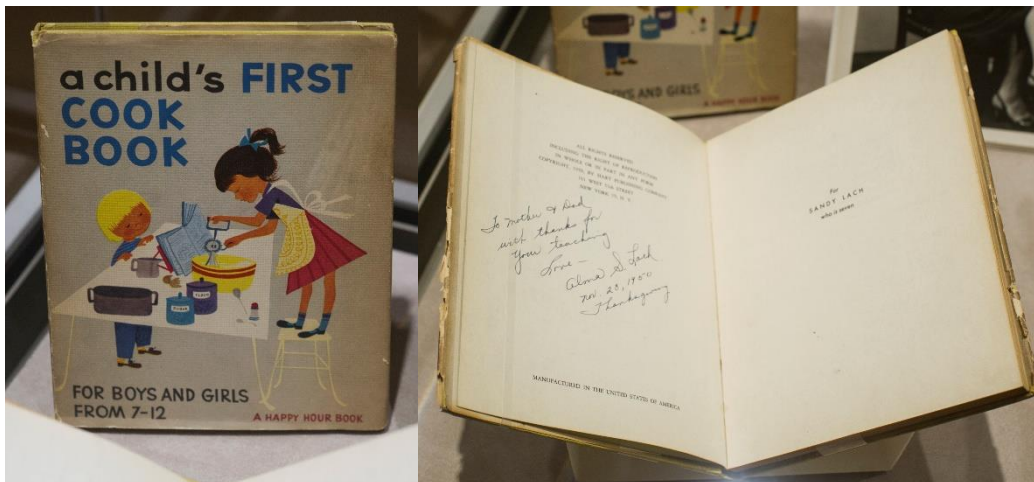
Early in her career, Alma Lach published a cookbook for children, *A Child's First Cook Book* (1950), with picture recipes and simple instructions for making snacks and party foods. She went on to publish three additional cookbooks for children: *The Campbell Kids Have a Party* (1954), *The Campbell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

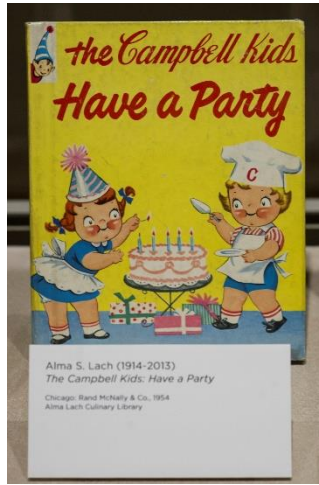
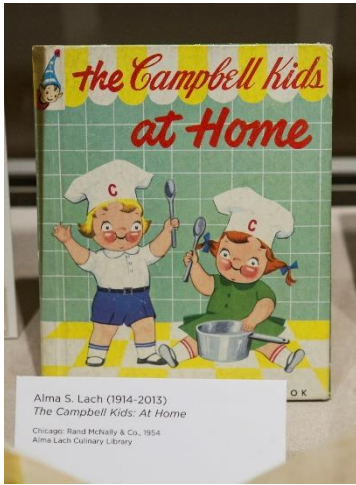
In 1970 Alma published *Cooking à la Cordon Bleu*. When the Parisian school protested about the use of its name without permission, Harper & Row declined to reissue the book under another title. The rights to the cookbook reverted to Alma and she subsequently republished it, with expanded sections on 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.

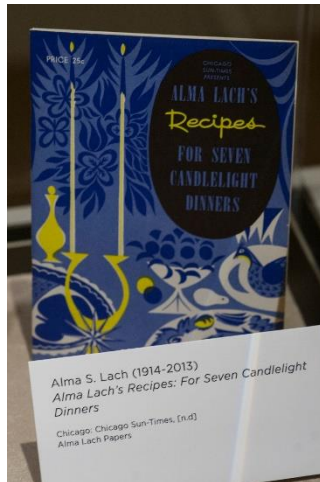
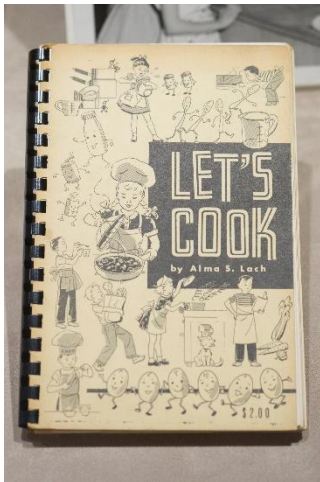
Case #1 – Early Author



Alma S. Lach (1914-2013); *A Child's First Cook Book*; New York: Hart Publishing Co., 1950; Alma Lach Papers



- Alma S. Lach (1914-2013); *The Campbell Kids: At Home*; Chicago: Rand McNally & Co., 1954; Alma Lach Papers
- Alma S. Lach (1914-2013); *The Campbell Kids: Have a Party*; Chicago: Rand McNally & Co., 1954; Alma Lach Papers
- Mockup of *The Campbell Kids: At Home*, 1954; Alma Lach Papers



- Alma S. Lach (1914-2013); *Let's Cook*; Chicago: Child Training Association, Inc., 1956; 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
- Manuscript: "Cookbook for Men", Unpublished, ca. 1956; Alma Lach Papers [Document on the right side of the case.]



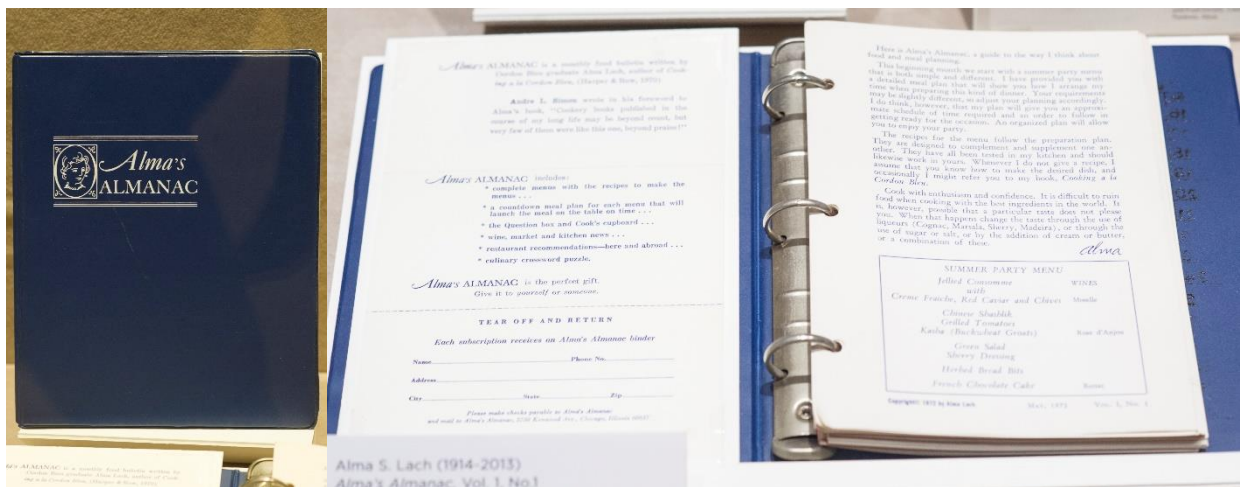
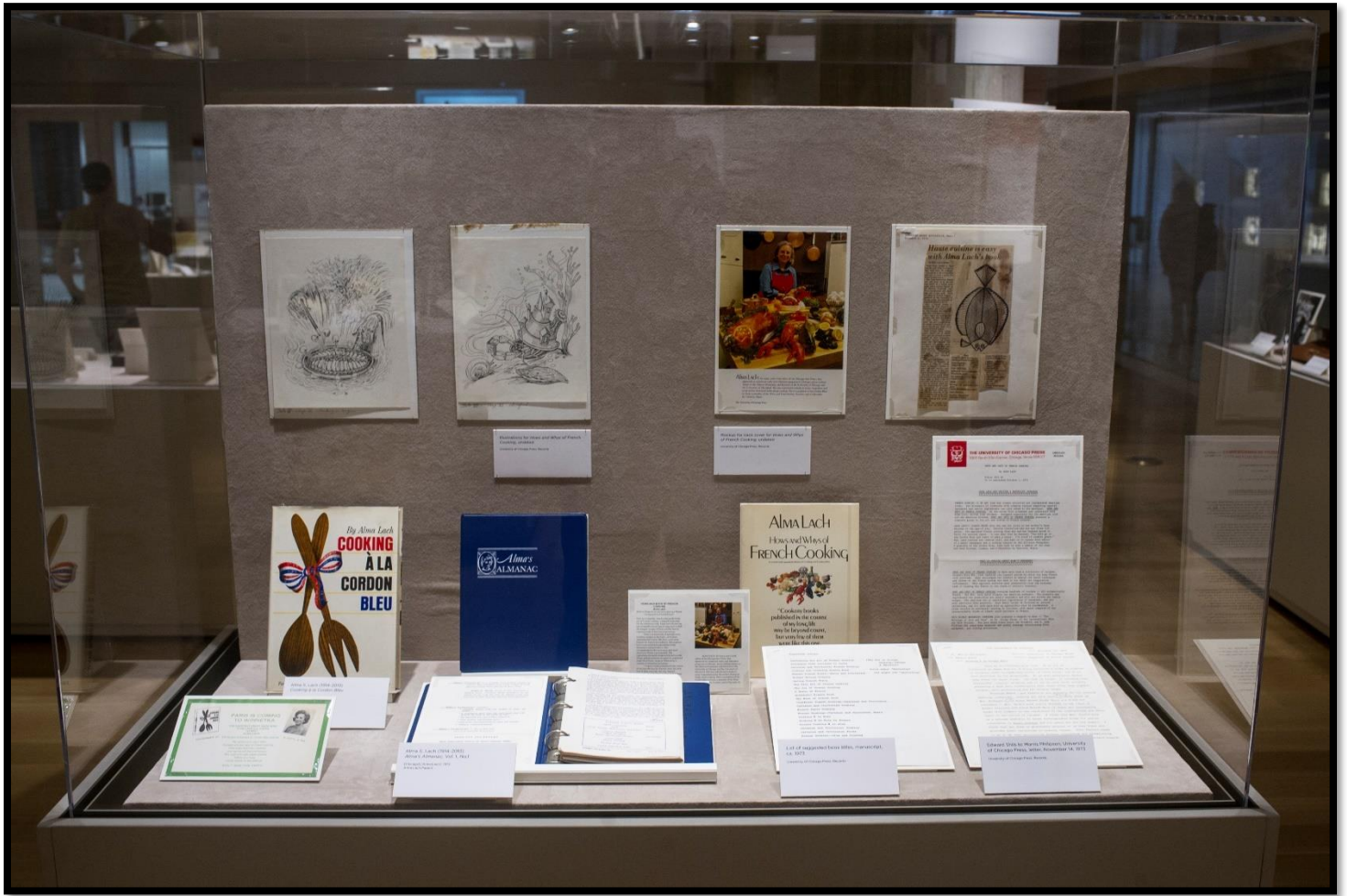
- Promotional Photograph for *A Child's First Cook Book*; Alma Lach Papers [In the photograph, Alma Lach on the left; Sandy Lach, center; friend of Sandy's on the right, possibly Margaret Metzler.]
- Photograph of Alma Lach with group of children; Alma Lach Papers. [In the photograph, Alma is standing and guiding the hand of her daughter, Sandy Lach. Then, on Alma's side of the table, from rear to front, (Mary) Molly Perkins; Nancy Foss; (Sandra) Sandy Lach; unseen; Janet Friedman. Opposite Janet is (Barbara) Lynn Fussler, Kay ?, Margaret Harris (taller girl), and others remain unclear to visualize.]

Case #2 – Author

Alma S. Lach (1914-2013); *How and Whys of French Cooking*; Chicago: University of Chicago Press, 1974
Rare Books Collection, Culinary Library of Alma Lach



Case #3 – Author, later works



Alma S. Lach (1914-2013); *Alma's Almanac*, Vol. 1, NO.1; [s.l.] [s.n], 1972; Alma Lach Papers
 Alma S. Lach (1914-2013); *Alma's Almanac*, Vol. 2, NO.1; [s.l.] [s.n], 1972; Alma Lach Papers



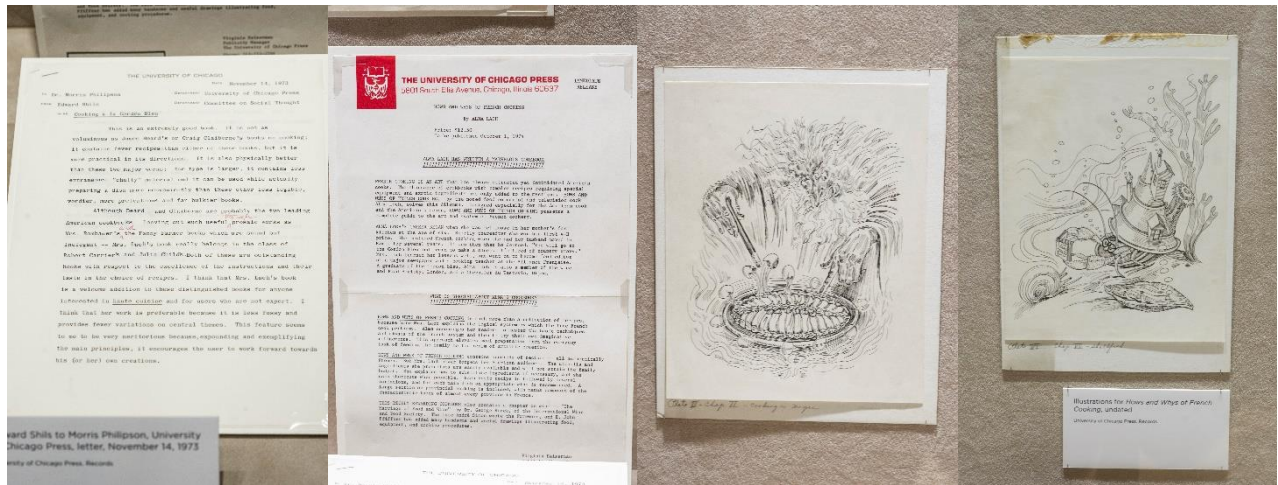
Alma's Almanac subscription card, ca.1972; Alma Lach Papers



Manuscript: List of Suggested Book Titles, ca.1973; University of Chicago Press. Records



- Alma S. Lach (1914-2013); *Cooking à la Cordon Bleu*; New York: Harper and Row Publishers, 1970; Rare Books Collection, Culinary Library of Alma Lach
- Postcard for book signing for *Cooking à la Cordon Bleu*; Alma Lach Papers
- [Book created from previous one by adding chapters on French regional cuisine, suggesting ideas of Terroir and pairing of food, wine, and geography.]



- Memorandum: Edward Shils to Dr. Morris Philipson, UC Press, November 14, 1973 University of Chicago Press. Records
- Manuscript: University of Chicago Press, Press Release for *Hows and Whys of French Cooking*, 1974 University of Chicago Press. Records
- Line Drawings for *Hows and Whys of French Cooking*, undated; University of Chicago Press. Records



- Mockup for Back Cover for *Hows and Whys of French Cooking* Castle Books edition, ca.1980 Alma Lach Papers
- Newspaper clipping “Haute cuisine is easy with Alma Lach’s book”, November 6, 1974, *Berkshire Eagle* University of Chicago Press. Records

Case #4 – Honors and Accolades



- Photograph: Alma Lach Receiving Chaîne des Rôtisseurs Award, 1964; Alma Lach Papers
- La Chaîne des Rôtisseurs Award; Alma Lach Papers



Alma Lach receiving Pillsbury Award, photograph, 1958
Alma Lach Papers
Alma Lach received a milk statuette for having won 1st prize in the Pillsbury Creative Recipe Contest for Newspaper and Magazine Food Editors, 1958.

Pillsbury Bake-Off winner's leather briefcase, 1960
Alma Lach Papers

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.



Alma Lach receiving Pillsbury Award, photograph, 1958
Alma Lach Papers
Alma Lach received a milk statuette for having won 1st prize in the Pillsbury Creative Recipe Contest for Newspaper and Magazine Food Editors, 1958.

Pillsbury Bake-Off winner's leather briefcase, 1960
Alma Lach Papers

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.

- Photograph: Alma Lach Receiving Pillsbury Award, 1958; Alma Lach Papers
- Pillsbury Bake Off Leather Briefcase, 1960; Alma Lach Papers
- Photograph: Alma Lach and the President of the Grocery Manufacturers of America, 1961 Alma Lach Papers



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.

Certificate and Award, Confrérie des Chevaliers du Tastevin, 1962
Alma Lach Papers
The certificate, award, and wine glasses were presented to Alma Lach on December 1, 1962.

Etched Tastevin glasses in the right corner of the display case.



- Certificate: Confrérie des Chevaliers du Tastevin, 1962; Alma Lach Papers
- Award: Confrérie des Chevaliers du Tastevin, 1962; Alma Lach Papers



Certiificate: Commanderie de l'ordre des Anyseliers du Roy, 1963; Alma Lach Papers



- Legion d'Honneur Ribbons, undated; Alma Lach Papers
- [Blue lapel ribbon indicates “Cordon Bleu”—the wearer might receive certain privileges such as a particularly nice table and service at a restaurant; rosettes are more general and might get the wearer a seat on a crowded bus or metro.]

Case 5 – Businesswoman/Curly-Dog
Two Curly-Dog Cutting Boards, 1995 Alma Lach Papers





The New Look in cutting boards!



CURLY-DOG CUTTING BOARD



2 different sides 4 different uses

- "Curly-Dogs"[™]
- "Crumb-Katcher"
- "Juice-Katcher"
- "Regular Cutting Board"

Case # 6 Businesswoman/Curly-Dog

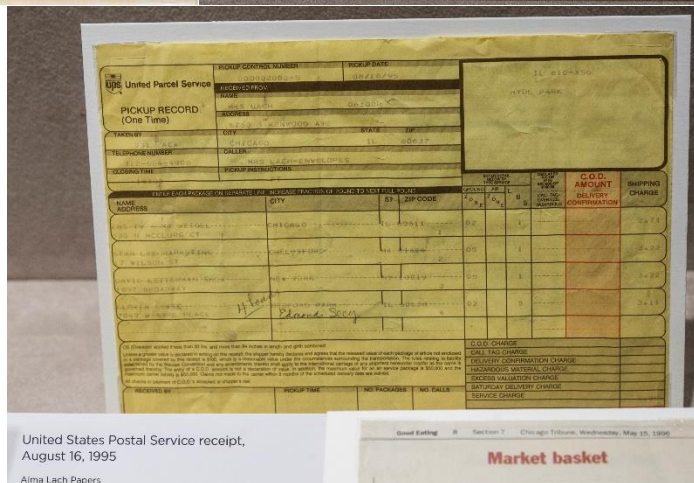
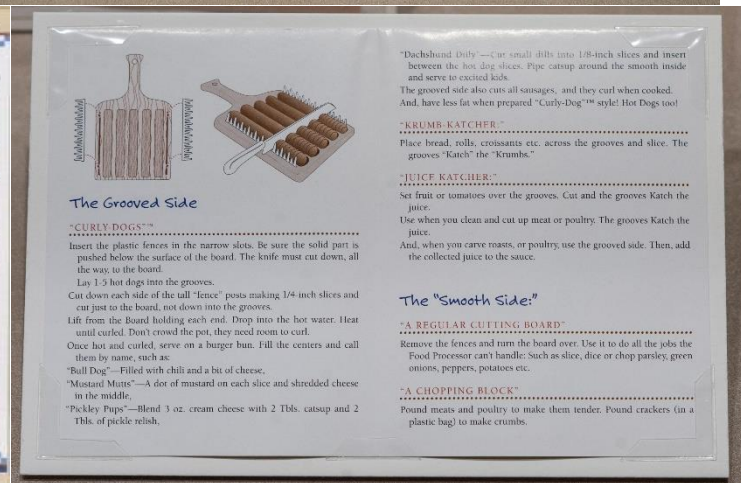
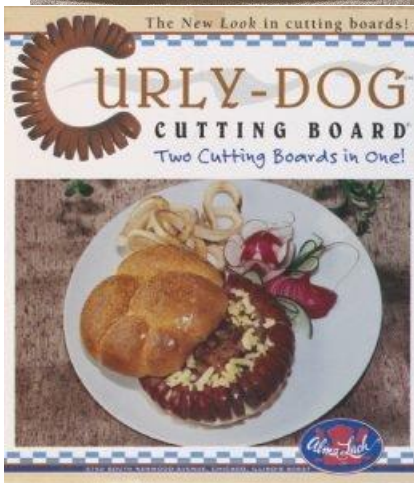


INVENTOR: FROM HAUTE CUISINE TO THE DOGS!

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.





- Packaging Mockup for Curly-Dog Cutting Board, undated; Alma Lach Papers
- Photographs: food styling mock-ups for Curly-Dog Cutting Board packaging, ca. 1995; Alma Lach Papers
- Mockup for Advertisement for Curly-Dog Cutting Board--Alma Lach Papers
- Instruction booklet for use and care for Curly-Dog Cutting Board, 1995; Alma Lach Papers.
- United Postal Service receipt, August 16, 1995; Alma Lach Papers

Alma Lach
 5750 So. Kensington Avenue Chicago, Illinois 60637
 773-461-4100 Fax 773-461-2872
 e-mail: almal@almalach.com

To: FuDDRuckers
 Date: Nov. 12, 1995

As you know we enjoy having lunch with you on about every Saturday. But I don't like you to get dogs sticking out like needles. The board has and will give every plate but in my hands.

As you will like I have found a way just drop one wax and I thought then back to you. You Saturday all out and ready for you to cook the hot you want over hot dogs.

They come out perfect perfect and looked just like a picture!

By the way I'm working on a new product primarily for home use but it will improve your presentation of FuDDRuckers' Curly Dog.

It is called "Curly-Dog Cutting Board."

It has 4 different sides.

It is made of hard Maple wood of the solid piece.

The "Curly-Dog" side has a restaurant approved composition.

It carries a Trade Dress, Curly-Dog and a Trademark.

Your interest will certainly be our pleasure.

It is presented with 2 grooves, 2 slots and 2 holes.

Side One - The "Curly-Dog" side has the most sides.

Side Two - It is made of hard Maple wood of the solid piece.

Side Three - It is made of hard Maple wood of the solid piece.

Side Four - It is made of hard Maple wood of the solid piece.

Side Five - It is made of hard Maple wood of the solid piece.

Side Six - It is made of hard Maple wood of the solid piece.

Side Seven - It is made of hard Maple wood of the solid piece.

Side Eight - It is made of hard Maple wood of the solid piece.

Side Nine - It is made of hard Maple wood of the solid piece.

Side Ten - It is made of hard Maple wood of the solid piece.

Side Eleven - It is made of hard Maple wood of the solid piece.

Side Twelve - It is made of hard Maple wood of the solid piece.

Side Thirteen - It is made of hard Maple wood of the solid piece.

Side Fourteen - It is made of hard Maple wood of the solid piece.

Side Fifteen - It is made of hard Maple wood of the solid piece.

Side Sixteen - It is made of hard Maple wood of the solid piece.

Side Seventeen - It is made of hard Maple wood of the solid piece.

Side Eighteen - It is made of hard Maple wood of the solid piece.

Side Nineteen - It is made of hard Maple wood of the solid piece.

Side Twenty - It is made of hard Maple wood of the solid piece.

Without the grooves, the holes is smooth and used to slice, dice and chop. It is a normal size and not big and bulky.

Alma Lach

Market basket
 OFF THE SHELF

Waffles in a snop
 Waffles are convenient! They are easy to make and they are easy to eat. They are also easy to store and they are easy to transport. They are also easy to share and they are easy to enjoy. They are also easy to make and they are easy to eat. They are also easy to store and they are easy to transport. They are also easy to share and they are easy to enjoy.

New twist on hot dogs
 The hot dog is a classic American food. It is a simple, delicious and easy to eat. The hot dog is a classic American food. It is a simple, delicious and easy to eat. The hot dog is a classic American food. It is a simple, delicious and easy to eat.

Raise the stock of your cooking
 The hot dog is a classic American food. It is a simple, delicious and easy to eat. The hot dog is a classic American food. It is a simple, delicious and easy to eat. The hot dog is a classic American food. It is a simple, delicious and easy to eat.



Alma Lach
 5750 So. Kensington Avenue Chicago, Illinois 60637
 773-461-4100 Fax 773-461-2872
 e-mail: almal@almalach.com

Dear Fred,

Your grand kids miss thank you as great when you share them. Some folks say love you from "Lent's Mission" to the dogs! Could be and we had fun doing it. Would appreciate your comments or suggestions. My best - Alma.

BERNARD D. MELTZER
 August 2, 1995

Dear Alma,
 Sean and I, our daughter and two of her children thank you and Donald for the Curly Dog and associated goodies that he so kindly delivered. As Sean has already reported the Curly-Dog was a great success and was followed by a request for an export to one of his grand children. I found the end product pleasing to the palate and the eye. Nice work indeed will, I hope, soon meet the test of the market. (P.T.O.)

Alma Lach
 5750 So. Kensington Avenue Chicago, Illinois 60637
 773-461-4100 Fax 773-461-2872
 e-mail: almal@almalach.com

PRESS RELEASE

Whether in the Homeowner Show will find a NEW LOOK in getting better on display at Marshall Field's State Street Store, and at Field's in various Illinois and Indiana Cities.

It is called "Curly-Dog Cutting Board" and was designed by Alma Lach, author of many cookbooks and consultant to some of Chicago's best restaurants.

This New Design Has:

- Two different sides.
- Two different sides.
- It is made of hard Maple and
- The "Curly-Dog" side has a restaurant approved composition.

Side I - Is designed with 2 grooves, 2 slots and 2 holes.

- a. It cuts "Curly-Dog" hot dogs - they curl when cooked.
- b. It "Katches Juice" when you slice bread.
- c. It "Katches Juice" when you slice tomatoes & fruit.
- d. It "Katches Juice" when you carve poultry or meat.

"Curly-Dog" Hot Dogs are served on burger buns and the centers filled with chili, lettuce, ketchup, pickles, etc. They are fun for kids. Kids love them and they have less fat!

Side II - Is a normal smooth Maple cutting board on which to slice, dice and chop.

"Curly-Dog Cutting Board" is a normal size cutting board. It measures 12 1/2" by 7 1/2" and 1 1/2" thick. It has a handle, one hand on a hook, or stand on the counter. It is not too heavy to use.

"Curly-Dog Cutting Board" comes with instructions, funny recipes and asks for \$29.95.

Alma Lach
 5750 So. Kensington Avenue Chicago, Illinois 60637
 773-461-4100 Fax 773-461-2872
 e-mail: almal@almalach.com

Press Release

The New Look in Cutting Boards

This ingenious NEW "Curly-Dog Cutting Board" has two different sides and 2 grooves, four different jobs!

Side One has grooves and—

- a. Cuts "Curly-Dog" hot dogs
- b. "Katches Juice" 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 slice, dice 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 necessity of "Curly-Dog Cutting Board" is unmatchable!

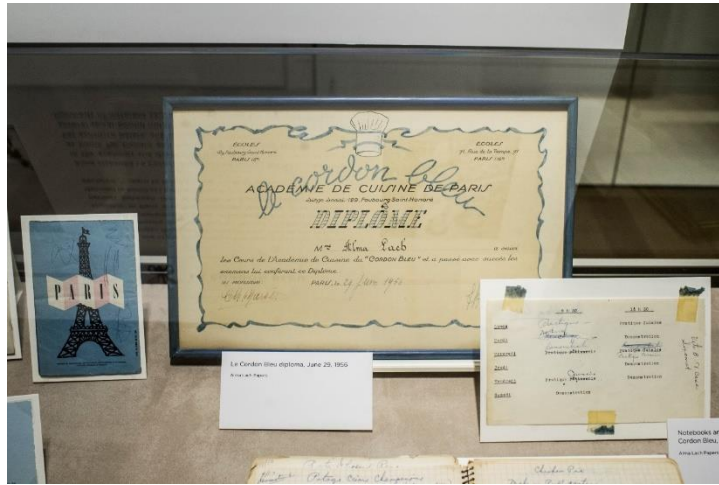
Designed by Alma Lach, former Food Editor of the Chicago Sun-Times and author of many cookbooks. Please call ALMA! For more information contact Alma at the above address or numbers.

- Letter from Alma Lach to FuDDRuckers, November, 12, 1995; Alma Lach Papers
- Newspaper Clipping, "New twist on hot dog", *Chicago Tribune*, May 15, 1996; Alma Lach Papers
- Letter from Alma Lach to Fred, undated; Alma Lach Papers
- Letter from Bernard Meltzer to Alma Lach, August 2, 1995; Alma Lach Papers
- Manuscript: Press Release for Curly-Dog Cutting Board, ca. 1995; Alma Lach Papers.

Case # 7 –Cordon Bleu

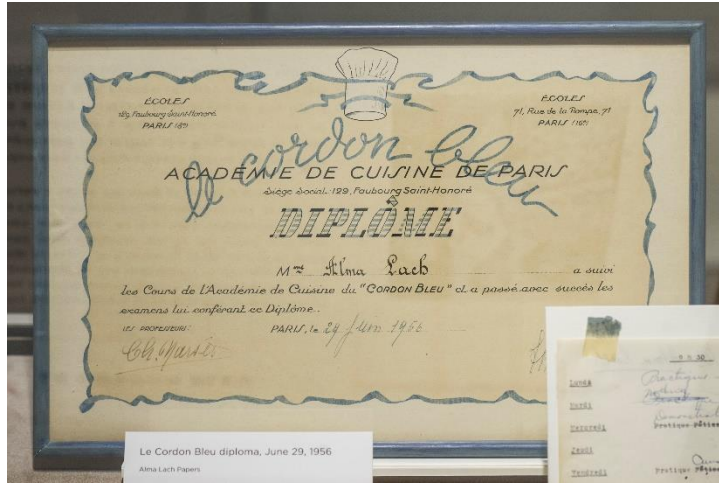


Photographs of Alma Lach at le Cordon Bleu (reproductions included on text panel)



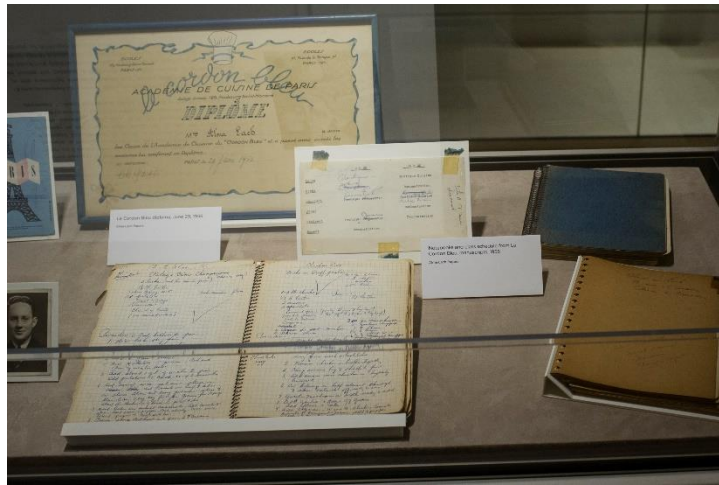
Le Cordon Bleu diploma, June 29, 1955
Alma Lach Papers

Nobelski and Cordon Bleu, me
Alma Lach Papers



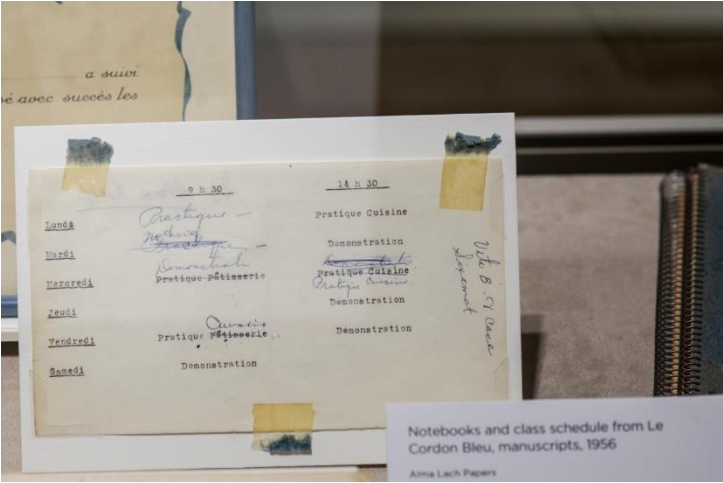
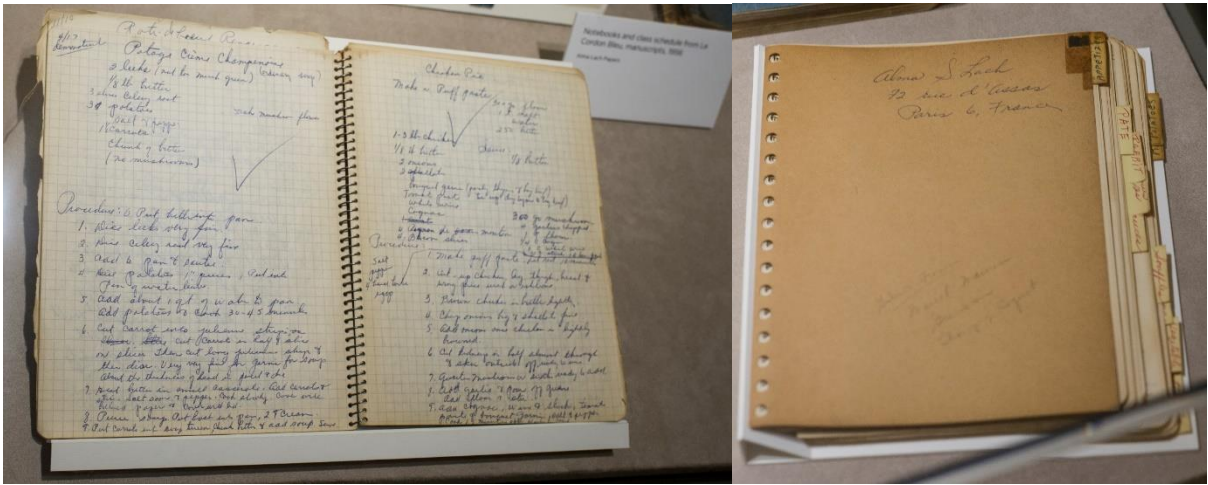
Le Cordon Bleu diploma, June 29, 1956
Alma Lach Papers

Diploma, Le Cordon Bleu, Academie de Cuisine de Paris, Alma Lach, June 29, 1956; Alma Lach Papers

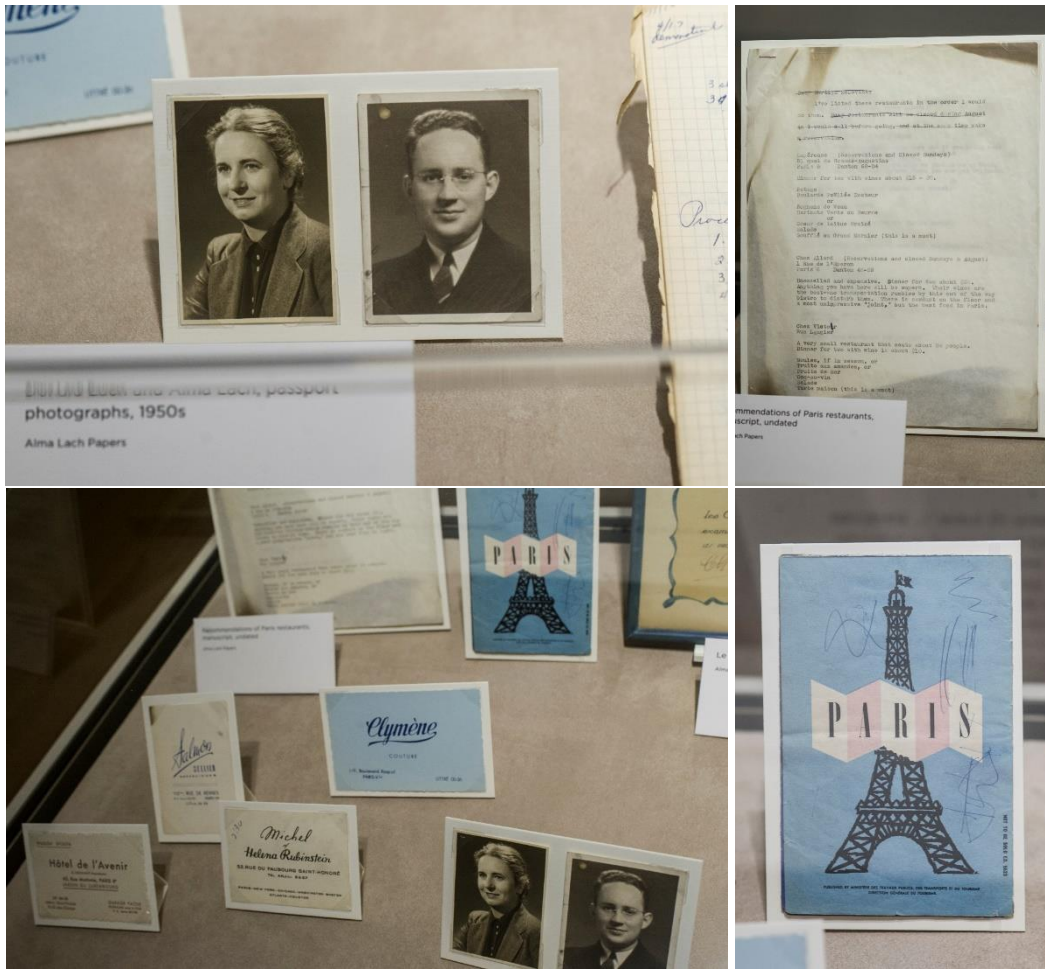


Le Cordon Bleu diploma, June 29, 1955
Alma Lach Papers

Nobelski and Cordon Bleu, me
Alma Lach Papers



Notebooks and Class Schedule, 1956; Alma Lach Papers



- Photographs: Donald F. Lach and Alma S. Lach, 1950s; Alma Lach Papers
- Manuscript: Recommendations of Paris Restaurants; Alma Lach Papers
- Selection of Business Cards; Alma Lach Papers
- Map of Paris; Alma Lach Papers

Case # 8 – Businesswoman



BUSINESSWOMAN

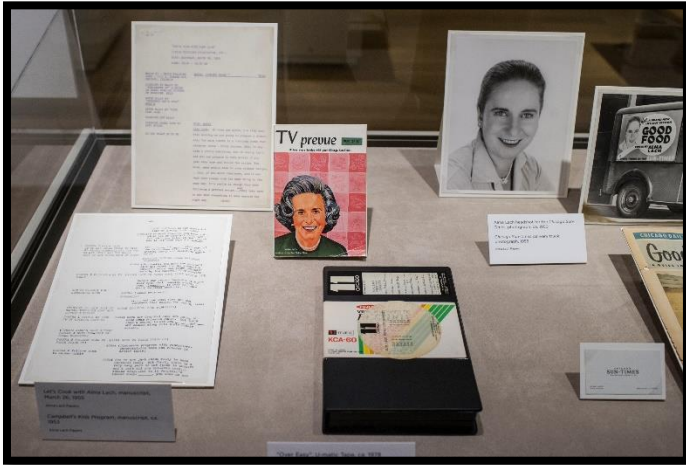
Alma Lach's training at Le Cordon Bleu cooking school was the foundation for her commitment to expanding and perfecting her culinary skills and teaching others, which she accomplished through numerous business endeavors. She became food editor of the *Chicago Sun-Times* in 1957, where she wrote Sunday 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.

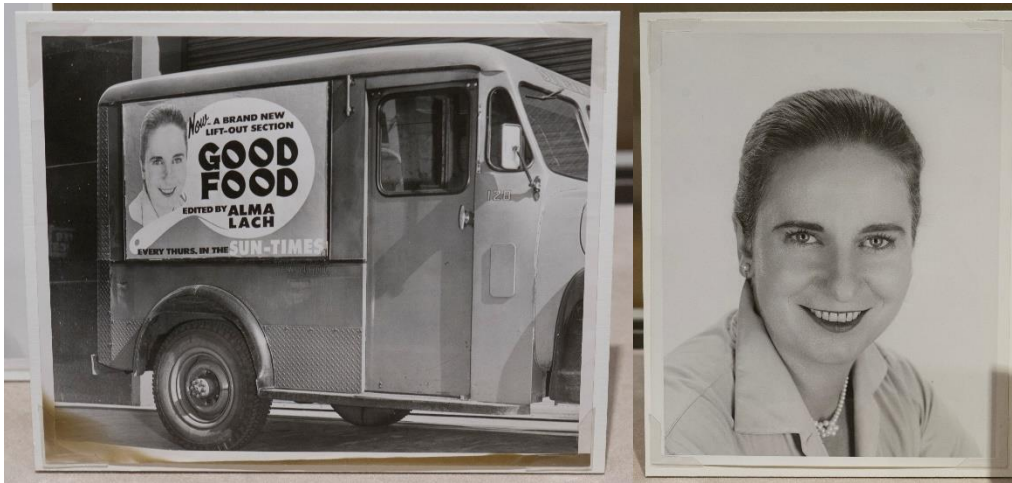
As president of Alma Lach Kitchens, Inc., Alma tested recipes and products, created menus, and offered guidance on all aspects of food and dining. She was a consultant to Chicago restaurants The Pump Room, working with Rich Melman of Lettuce Entertain You, and The Berghoff, and she designed gourmet airline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

Case Mosaic: Content Displayed Scanning Case from Left to Right

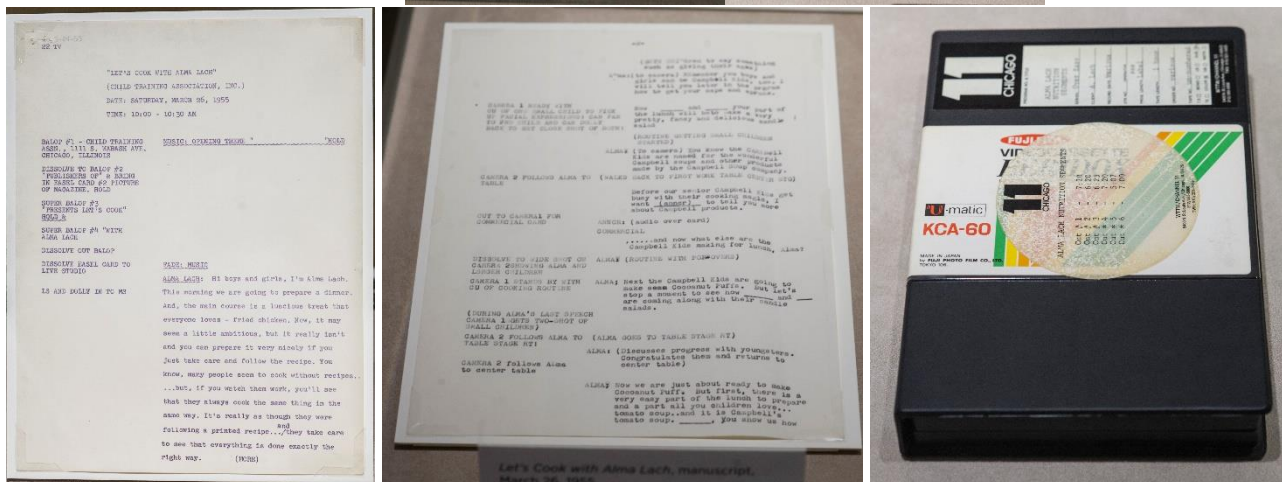


In order: upper left, upper right, lower left, lower right.





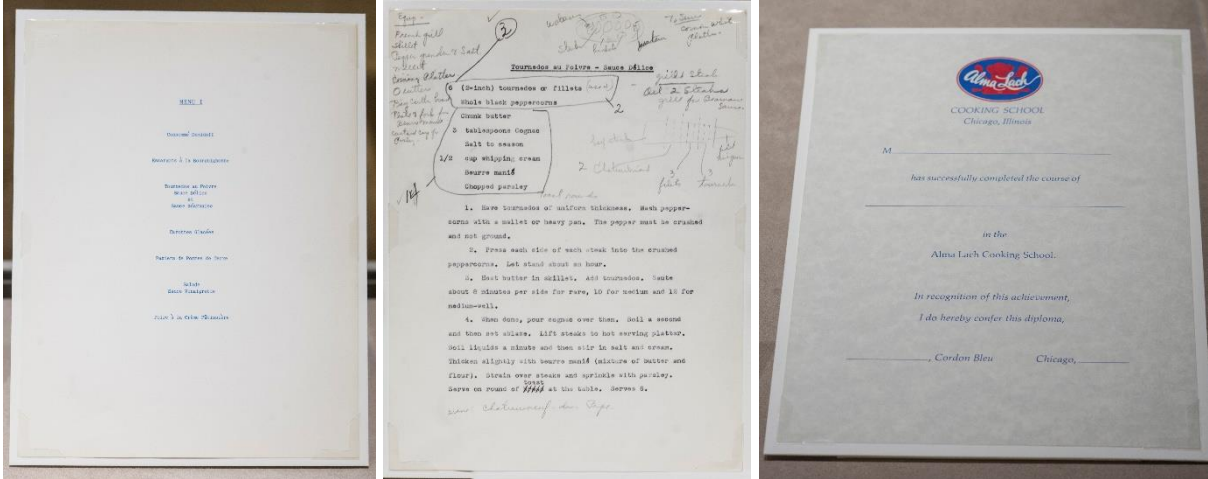
- Photograph: *Chicago Sun-Times* delivery truck, 1958; Alma Lach Papers
- Photograph: Alma Lach Headshot for the *Chicago Sun Times*, ca. 195[8] Alma Lach Papers



- Manuscript: Television Script for *Let's Cook with Alma Lach*, March 26, 1955; Alma Lach Papers
- Manuscript: Television Script for *Campbell's Kids* Program, ca. 1953; Alma Lach Papers
- U-matic Tape for "Over Easy", ca. 1978; Alma Lach Papers

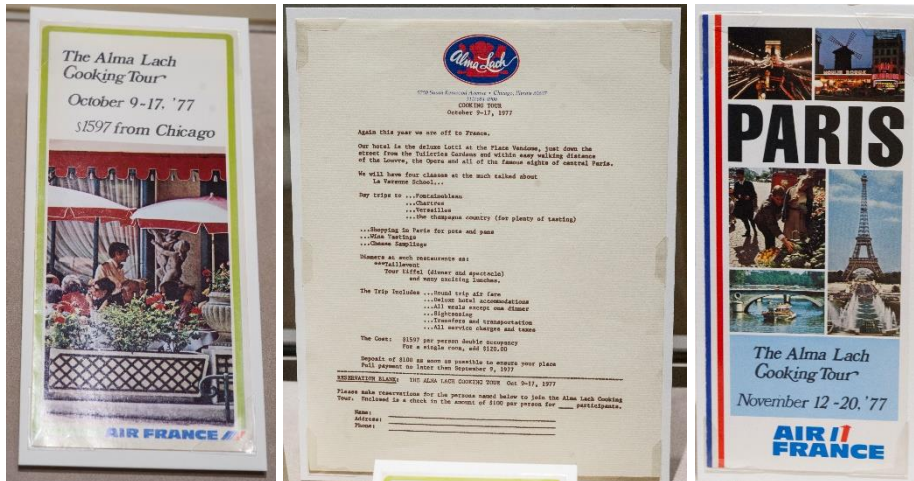
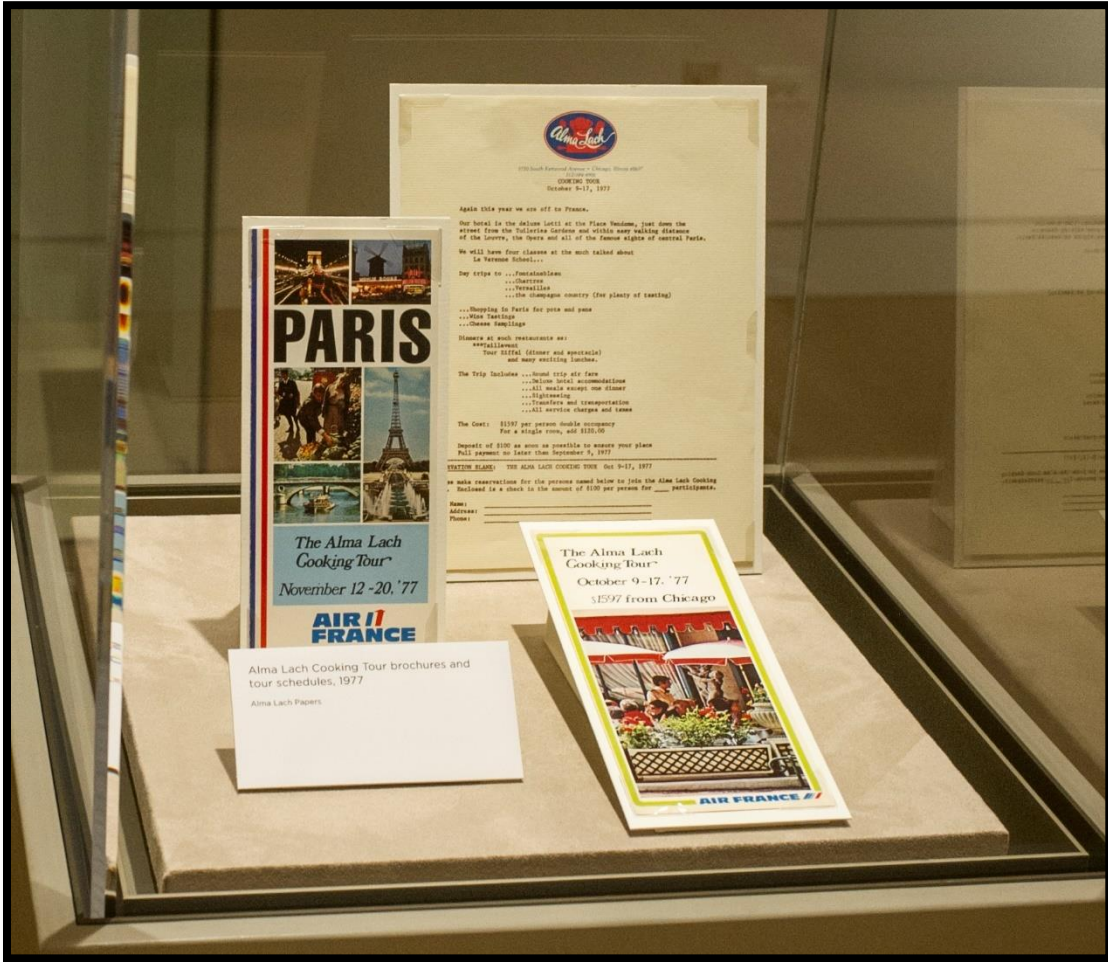


Alma Lach Cooking School Business Card, Brochure, and Logo; Alma Lach Papers



Alma Lach Cooking School Menu Pack, Certificate and Annotated Recipe; Alma Lach Papers

Case 9 – Tours



Alma Lach Cooking Tour Brochures and Tour Schedules, 1977; Alma Lach Papers

Case #10 – Businesswoman



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

5759 KENWOOD AVENUE • CHICAGO • ILLINOIS • 60637
TELEPHONE: MU 4-4906 • AREA CODE 312

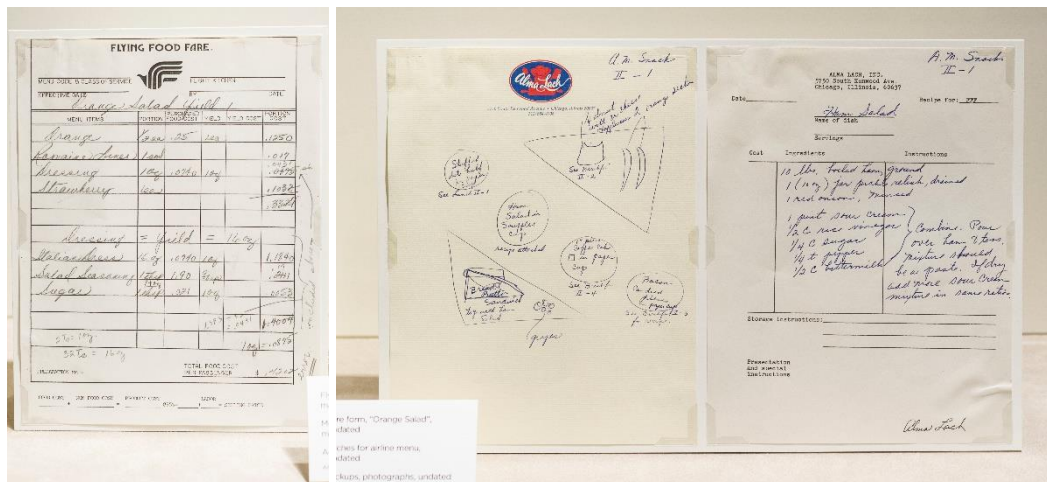
ALMA LACH

Alma Lach Kitchens

5759 KENWOOD AVENUE
CHICAGO • ILLINOIS • 60637
Telephone: MU 4-4906 • Area Code 312



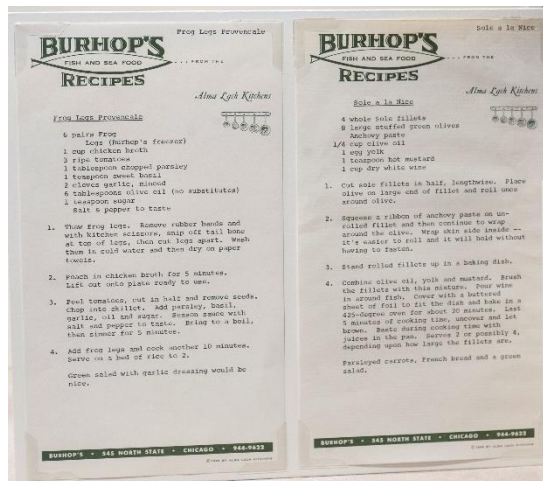
Airline Food



- Flying Food Fare Form, Orange Salad, undated; Alma Lach Papers
- Manuscripts: Two Menus and Drawing Mockups for Airline Menu, undated; Alma Lach Papers
- Photographs, Airline Food Mockups, undated; Alma Lach Papers



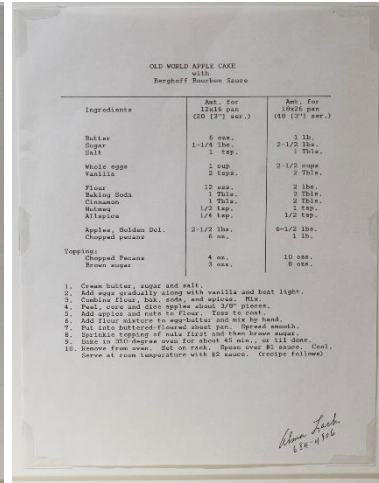
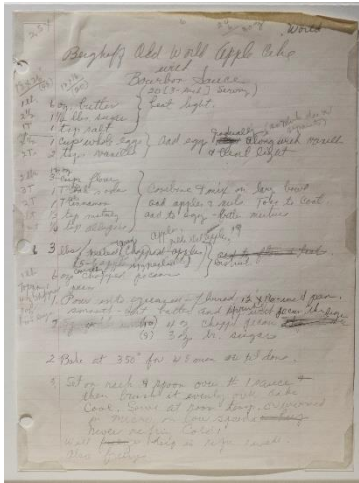
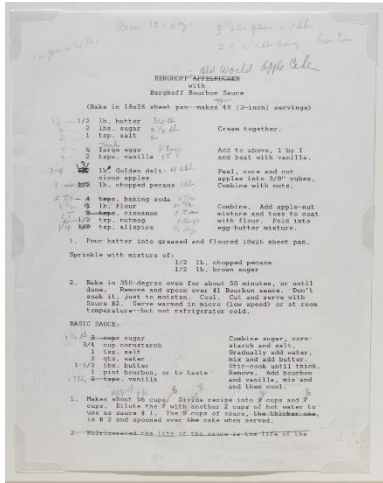
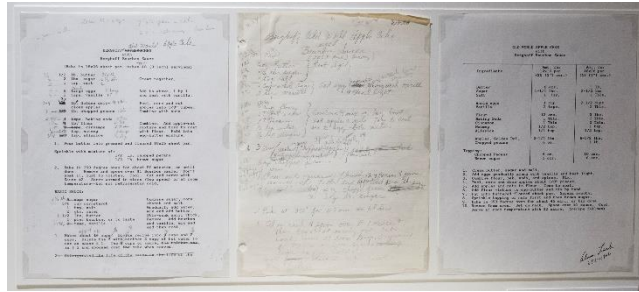
Burhop's



Recipes manuscript
Sole a la Nice

- Manuscripts: Recipes for Sole a la Nice and Frog Legs for Burhop's Seafood Restaurants, 1973 Alma Lach Papers
- Photograph: Sole a la Nice, 1973

The Berghoff



Manuscripts: Original Recipe and Revised Recipe for The Berghoff's "Old World Apple Cake" Alma Lach Papers

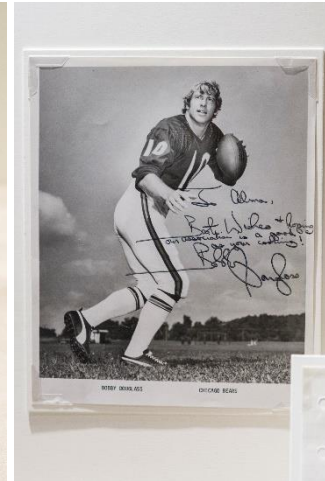
Consulting



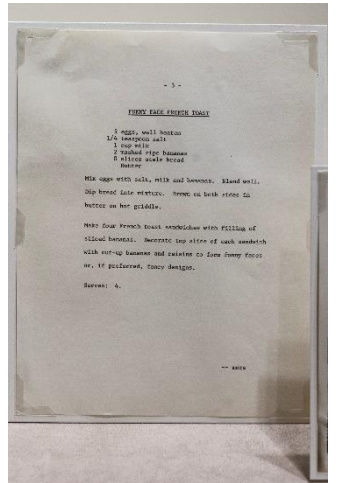
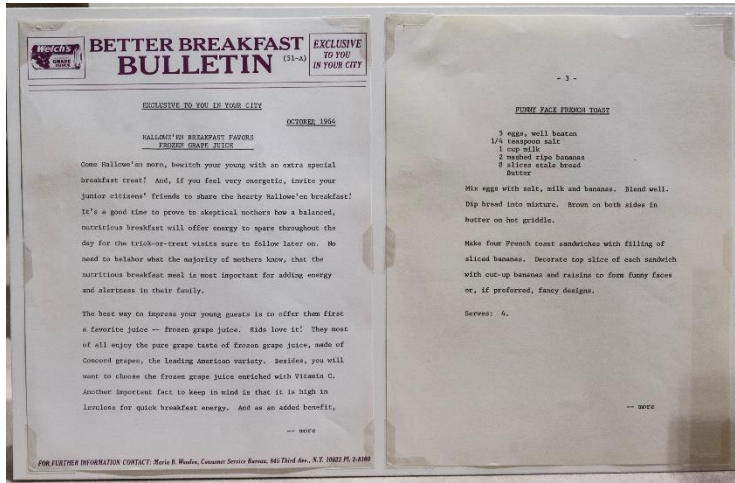
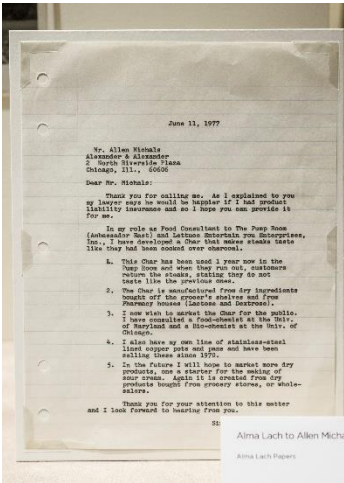
Label for Alma Lach Steak Char Seasoning, 1977

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.



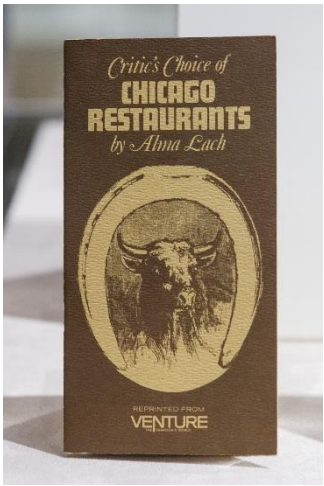
- Label for Alma Lach Steak Char seasoning, 1977; Alma Lach Papers
- Photograph: Bobby Douglass, undated; Alma Lach Papers



- Letter Alma Lach to Allen Michaels, June 11, 1977; Alma Lach Papers
- *Better Breakfast Bulletin*, ca.1964; Alma Lach Papers
- Photograph: Funny Face French Toast, ca.1964; Alma Lach Papers



- Brochure for Sunbeam, undated; Alma Lach Papers
- Photograph: Sunbeam Blender, undated; Alma Lach Papers



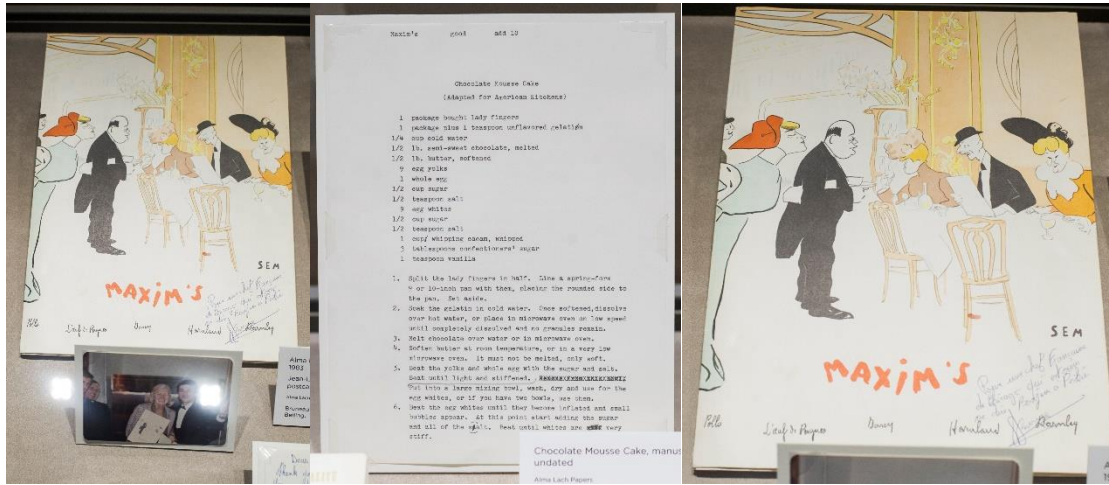
Case # 11 Travel



“Pictorial China: Tea and Tea Drinking” Beijing: Foreign Languages Printing House, 1983; Alma Lach Papers.

Postcard: Jean-Louis Bruneau to Alma Lach, 1983; Alma Lach Papers. [In photograph of general case, only. It is adjacent to the photo of Alma with Maxim’s staff.]

Maxim's, China



- Photograph: Alma Lach and Maxim's Staff, 1983; Alma Lach Papers
- Manuscript: Chocolate Mousse Cake Recipe; Alma Lach Papers. [The chocolate mousse recipe in the *How's and Why's* is named for Alma's grandson, William Edward Arlinghaus.]
- Menu for Maxim's, China, 1983; Alma Lach Papers



Newspaper clipping, *Chicago Sun-Times*, November 11, 1983; Alma Lach Papers

Manuscript: "Stalking the Cinnamon Stick," undated; Alma Lach Papers

Alma married University of Chicago History Professor Donald Lach in 1959. The two had a life filled with travel, exploration, and wonderful cuisine. Donald was awarded a Fulbright to do scholarly research in France from '64-1950, a Social Science Research grant from 1952-1954, 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 in Europe, China, India, and Japan expanded Alma's interests in the creation and preparation of regional cuisines.

Not only did the women...
...the women in the north like to use a large mortar and pestle made of stone, or iron, or wood, much like a village apothecary in your grandfather's day. One morning I visited a compound, a small walled enclosure 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 sizzling meal. Even to my very Western ears there was an intoxicating melody in the clank 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.

Another highlight from Alma's travels was a trip she took to China with Donald in the early 1960s. 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 criticism of the restaurant and its menu did not hold back. Alma clearly respected Chef Jean-Louis Etienne. She noticed the opening signs 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.

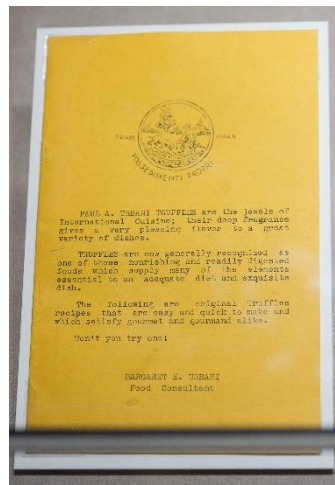
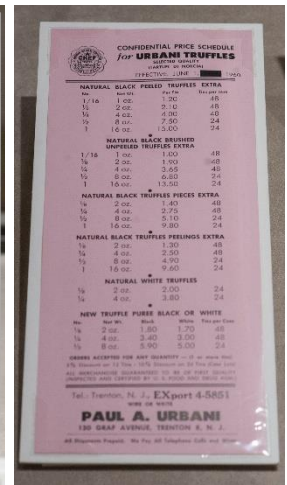
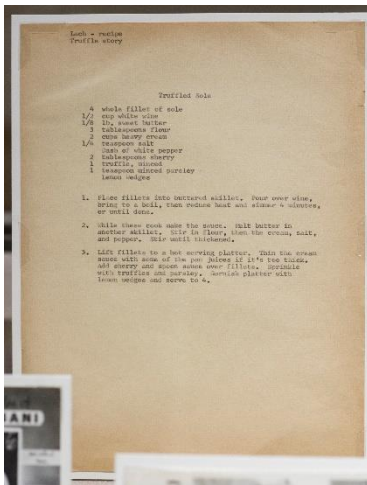
Alma's own expertise, having graduated from Le Cordon Bleu cooking school, allowed her to examine regional cuisine with a critical eye. While traveling throughout Asia, she became interested in how cinnamon was grown, harvested and used. Alma wrote an article for *Stalking the Cinnamon Stick*. Alma took these amazing observations 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

Photograph: Alma Lach in India, undated [c. 1967]; Alma Lach Papers



Alma's Truffle Travels



- Photograph: Truffle Hunters, undated; Alma Lach Papers
- Manuscript: Recipe, Truffled Sole, ca. 1969; Alma Lach Papers
- Price Schedule for Urbani Truffles, 1960; Alma Lach Papers
- Price Schedule for Urbani Truffles, 1960; Alma Lach Papers
- Postcard, Urbani Truffles, undated; Alma Lach Papers

Ando Case



Cooking utensils, recipe boxes, apron, cookware; Alma Lach Papers









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.



[When Alma and Donald were Resident Masters in the Shoreland, Alma worked to design their apartment...especially the kitchen. She is seen here in that kitchen.]

[During their residency at the Shoreland, they retained their apartment at 5750 Kenwood, the site of Alma's kitchen pictured on the back of *Hows and Whys of French Cooking* and on the back of *Cooking a la Cordon Bleu*.]

[Prior to that, when they lived at 5759 Kenwood, where I also lived, Alma remodeled that kitchen, and that became the Sun-Times Test Kitchen. I remember the City coming out to check up on it periodically when I was in school at the Lab School. She also used other licensed kitchens elsewhere in Chicago to conduct classes and such.]





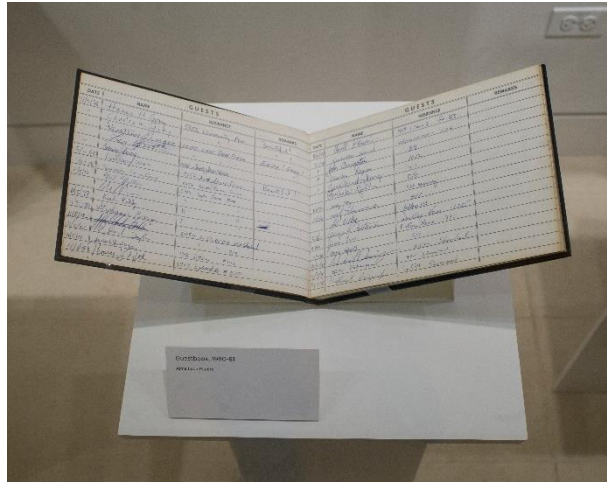
Recipe notebook, ca. 1996
Alma Liatt Liatt

Research recipe files, 1971-1993
Alma Liatt Liatt
These files are filled with Alma Liatt's recipes for Chinese cuisine.

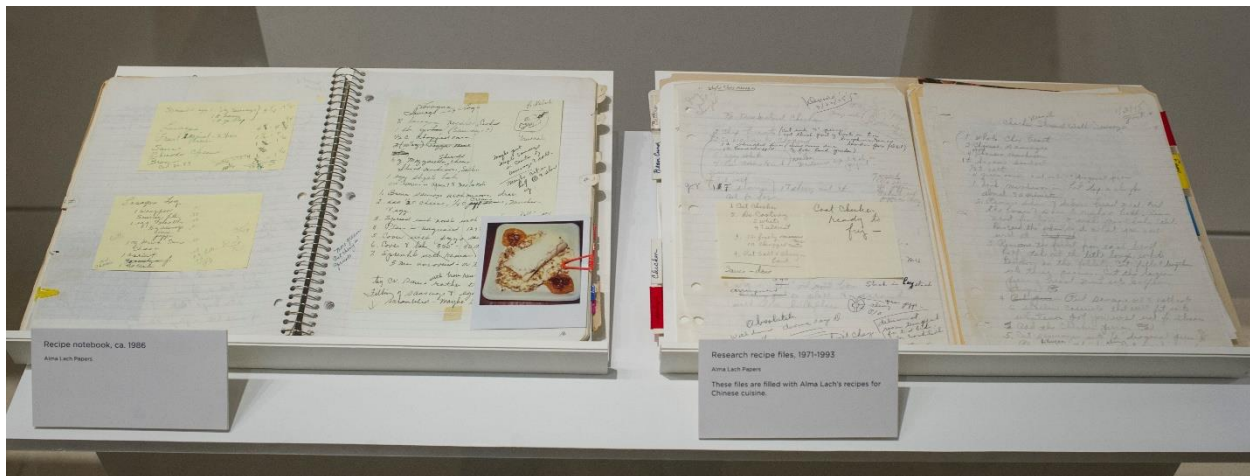


[Alma at work in the Shoreland kitchen.]

Guestbook, 1980-81; Alma Lach Papers



Research recipe files, 1971-1993; Alma Lach Papers



Carving tools, scans of carved vegetables; Alma Lach Papers.
Chinese Vegetable Carving Taipei: Hilton International Taipei, 1980; Alma Lach Culinary Library





Soak the garnish
about 3 minutes to
soften.

Note: The greater the angle of the original
cut (figure 1) the longer each "petal"
will be.



Carving tools, scans of carving

Aina Lach Papers

Chinese Vegetable Carving

Taipei: Hilton International Taipei, 1960
Aina Lach Culinary Library



[The scanner was viewed as superior to a camera of the time: a line of light that moved across the food, rather than a single point, gave better and more interesting images.]

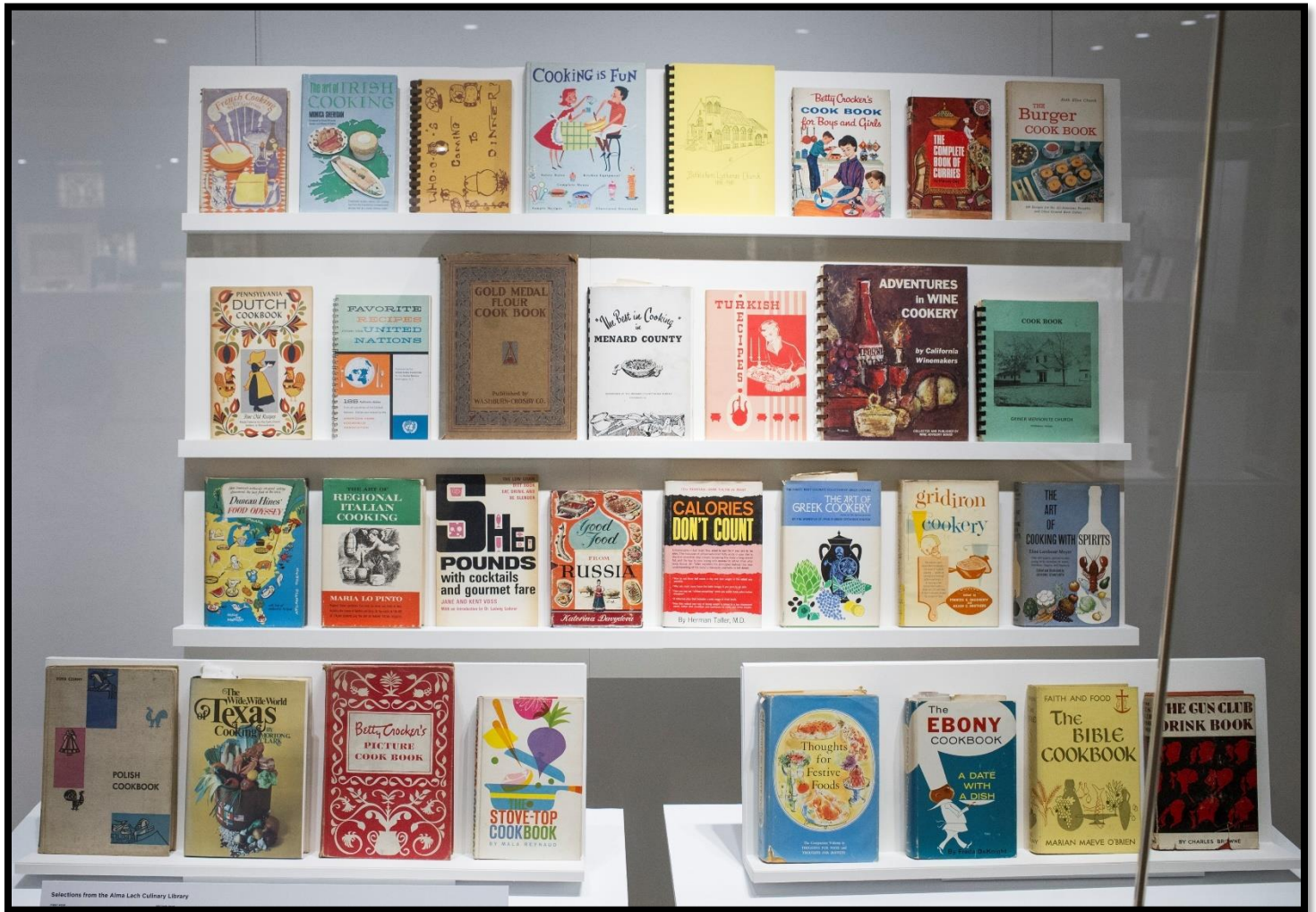
[Food images created using a flatbed scanner. A black cloth was used as backcloth (rather than the scanner lid. Adobe Photoshop was used to edit the images and fill in, a pixel at a time, any imperfections introduced in the scanning process. This was a painstaking procedure involving hundreds of draft images.]

[With the first three images (not the shrimp) the food was placed upside down on the glass bed of the standalone scanner. Thus, Alma needed to visualize the image upside down.]

[In the upper right, the yellow butterfly is made from a potato slice soaked in salt water, then carved (as in making a paper snowflake) and then opened ("butterflied") with a lateral cut of the knife.]

[In the upper right and the lower left, the curled burgundy colored vegetation is beet stem, soaked to make it pliable and then cut (but not through) at differential spacing for the partial cuts, to force curvature as desired.]

[The image of the shrimp, on the lower right, was created by turning the scanner (with the lid fully removed) upside down, supporting it on four corners with soup cans of identical height, and then placing the food on the flat surface under the suspended scanner.]

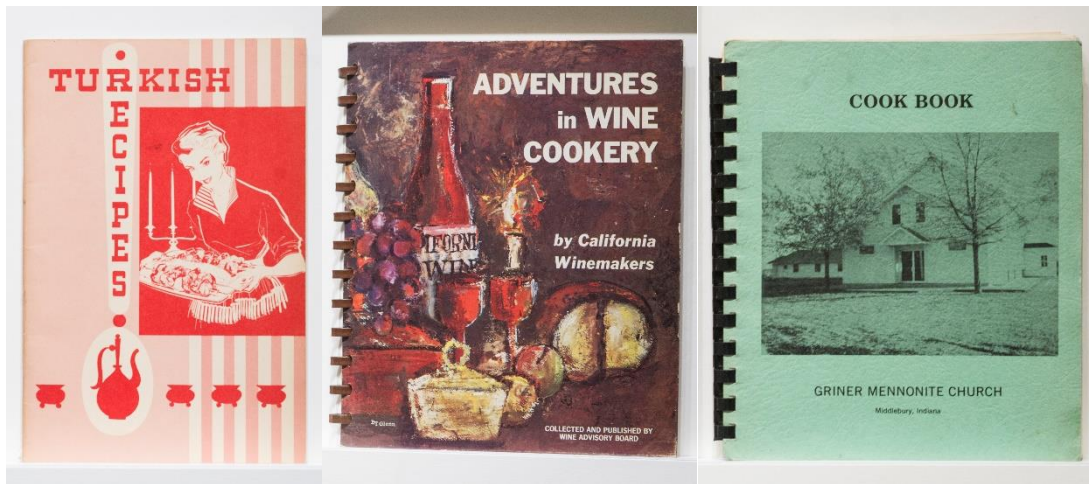
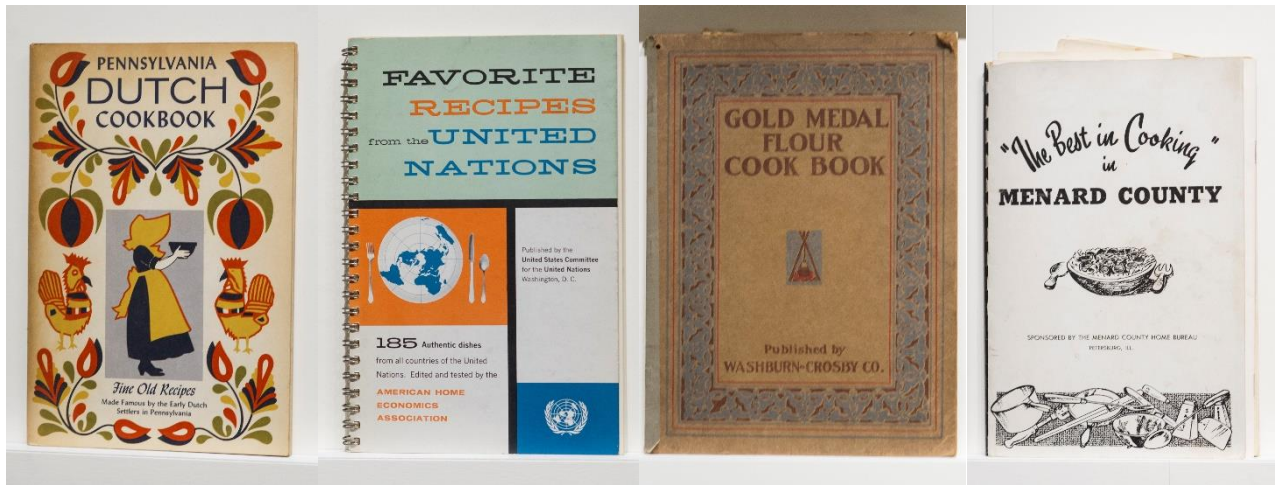


Selections from the Alma Lach Culinary Library



- Sybil Goffinet. *French Cooking, with Cream, Butter, and Wine*. New York: Citadel Press, 1957. Alma Lach Culinary Library
- Monica Sheridan. *The Art of Irish Cooking*. Illustrated by Reisie Lonette. New York: Gramercy, 1965. Alma Lach Culinary Library
- *Who's Coming to Dinner?* Middlebury, VT: Congregational Church, 1968. Alma Lach Culinary Library
- Alice D. Morton. *Cooking is Fun*. Illustrated by Marjorie Thompson. New York: Hart Publishing Co., 1962. Alma Lach Culinary Library. [There is a story associated with this document; compare it to Alma's publication of 1950.]
- Centennial Cookbook Committee of Bethlehem Lutheran Church. *A Book of Favorite Recipes*. Shawnee Mission, KS: Circulation Services, 1979. Alma Lach Culinary Library
- Betty Crocker's *Cook Book for Boys and Girls*. Illustrated by Gloria Kamen. New York: Simon Schuster, 1957. Alma Lach Culinary Library
- Harvey Day. *The Complete Book of Curries*. Drawings by B. Gerry. New York: A. S. Barnes and Co., 1966. Alma Lach Culinary Library
- Harvey Day. *The Complete Book of Curries*. Drawings by B. Gerry. New York: A. S. Barnes and Co., 1966. Alma Lach Culinary Library

2nd Row:



- *Pennsylvania Dutch Cook Book of Fine Old Recipes*. Reading, PA: Culinary Arts Press, 1960. Alma Lach Culinary Library
- American Home Economics Association, editor. *Favorite Recipes from the United Nations*. Washington, DC: United States Committee for the United Nations, 1960. Alma Lach Culinary Library
- *Washburn-Crosby's Gold Medal Flour Cook Book*. Minneapolis: The Company, [n.d.] Alma Lach Culinary Library
- *"The Best in Cooking" in Menard County*. Petersburg, IL: Menard County Home Bureau, [n.d.] Alma Lach Culinary Library
- *Turkish Recipes*. New York: Turkish Information Office, [n.d.] Alma Lach Culinary Library
- California Winemakers. *Adventures in Wine Cookery*. Illustrated by Caroline C. Barr. San Francisco: Wine Advisory Board, 1965. Alma Lach Culinary Library
- *Cook Book*. Middlebury, IN: Griner Mennonite Church, 1974. Alma Lach Culinary Library

3rd Row:

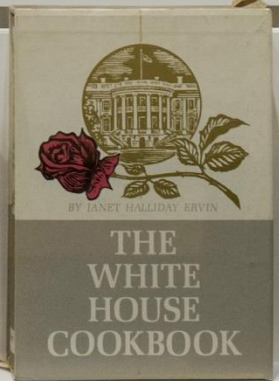
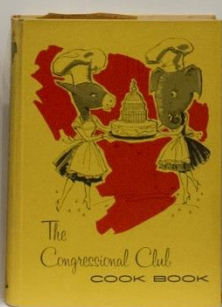
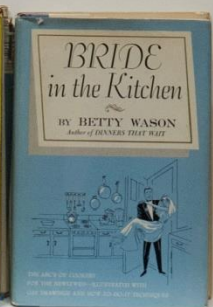
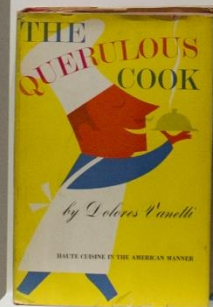
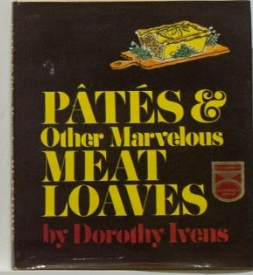
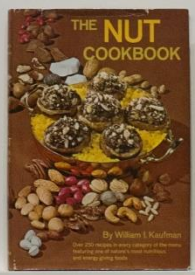
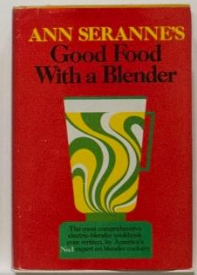
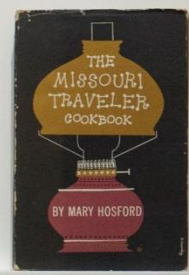
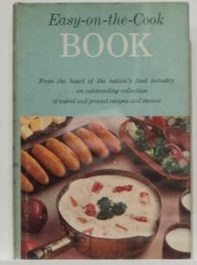
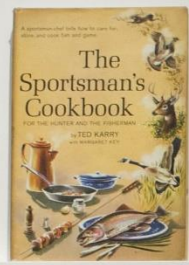
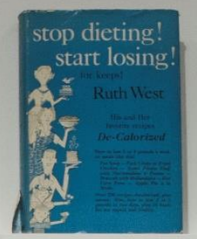
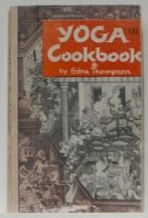
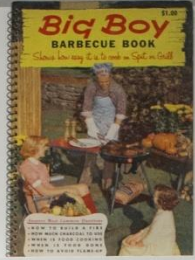
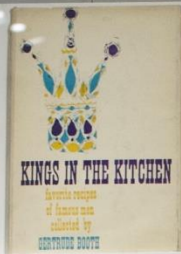


- Herman Taller. *Calories Don't Count*. New York: Simon and Schuster, 1961. Alma Lach Culinary Library
- *The Art of Greek Cookery ... by the Women of St. Paul's Greek Orthodox Church, Hempstead, Long Island, New York*. Drawings by Art Seiden. Garden City: Doubleday & Co., 1963. Alma Lach Culinary Library
- Frances Daugherty and Aileen Brothers, editors. *Gridiron Cookery, Favorite Recipes of Football Coaches' Wives*. New York: David McKay Co., 1960. Alma Lach Culinary Library
- Elise Landauer Meyer. *The Art of Cooking with Spirits*. Illustrated by Deirdre Stanforth. Garden City: Doubleday & Co., 1964. Alma Lach Culinary Library
- *Duncan Hines' Food Odyssey*. New York: Thomas Y. Crowell Co., 1955. Alma Lach Culinary Library
- Maria Lo Pinto. *The Art of Regional Italian Cooking*. Garden City: Doubleday & Co., 1963. Alma Lach Culinary Library
- Jane and Kent Voss. *Shed Pounds with Cocktails and Gourmet Fare*. New York: Pocket Books, 1965. Alma Lach Culinary Library
- Katerin Davydova. *Good Food from Russia*. Illustrated by Eugenia Peacock. London: Frederick Muller, 1960. Alma Lach Culinary Library

4th Row:



- Zofia Czerny. *Polish Cookbook*. Warsaw: Polskie Wydawnictwa Godpodarcze, 1961. Alma Lach Culinary Library
- Morton Gill Clark. *The Wide, Wide World of Texas Cooking*. New York: Bonanza Books, 1970. Alma Lach Culinary Library
- *Betty Crocker's Picture Cook Book*. Minneapolis: General Mills, 1950. Alma Lach Culinary Library
- Mala Reynaud. *The Stove-top Cookbook*. New York: McGraw-Hill Book Co., 1960. Alma Lach Culinary Library
- *Thoughts for Festive Foods*. Decorations by Hilary Wills. Boston: Houghton Mifflin Co., 1964. Alma Lach Culinary Library
- Freda De Knight. *The Ebony Cookbook: a Date with a Dish*. Chicago: Johnson Publishing Co., 1962. Alma Lach Culinary Library
- Marian Maeve O'Brien. *The Bible Cookbook*. Illustrated by Doris Hallas. St. Louis: Bethany Press, 1958. Alma Lach Culinary Library
- Charles Browne. *The Gun Club Drink Book*.... Illustrated by Leonard Holton. New York: Charles Scribner's Sons, 1939. Alma Lach Culinary Library



Selections from the Alma Lach Culinary Library

FIRST ROW

Gertrude Booth, compiler
Kings in the Kitchen, Favorite Recipes of Famous Men
New York: A. S. Barnes and Co., 1901

A Picture Treasury of Barbecuing, a Tested Recipe Institute Cook Book
Long Island City: The Institute, 1956

Edna Thompson
The Yoga Cookbook
Illustrated by Marjorie Thompson
New York: Philosophical Library, 1959

Ruth West
Stop Dieting! Start Losing!
New York: E. P. Dutton and Co., 1955

SECOND ROW

Ted Karry and Margaret Key
The Sportsman's Cookbook for the Hunter and the Fisherman
Garden City: Doubleday & Co., 1961

Mimi Sheraton
The Seducer's Cookbook
New York: Random House, 1982

Chicago Home Economists in Business
Easy-on-the-Cook Book
Ames: Iowa State University Press, 1960

Rebecca Caruba
Cooking with Wine and High Spirits, a Lighthearted Approach to the Art of Gourmet Cooking
New York: Crown Publishers, 1963

THIRD ROW

Mary Hosford
The Missouri Traveler Cookbook
Illustrated by Betty Crumley
New York: Farrar, Straus and Cudahy, 1958

The Art of Greek Cookery... by the Women of St. Paul's Greek Orthodox Church, Hempstead, Long Island, New York
Illustrated by Art Seiden
Garden City: Doubleday & Co., 1963

Ann Seranne
Good Food with a Blender
New York: William Morrow & Co., 1974

Dorothy Ivens
Pâtes & Other Marvelous Meat Loaves
Philadelphia: J. B. Lippincott Co., 1972

FOURTH ROW

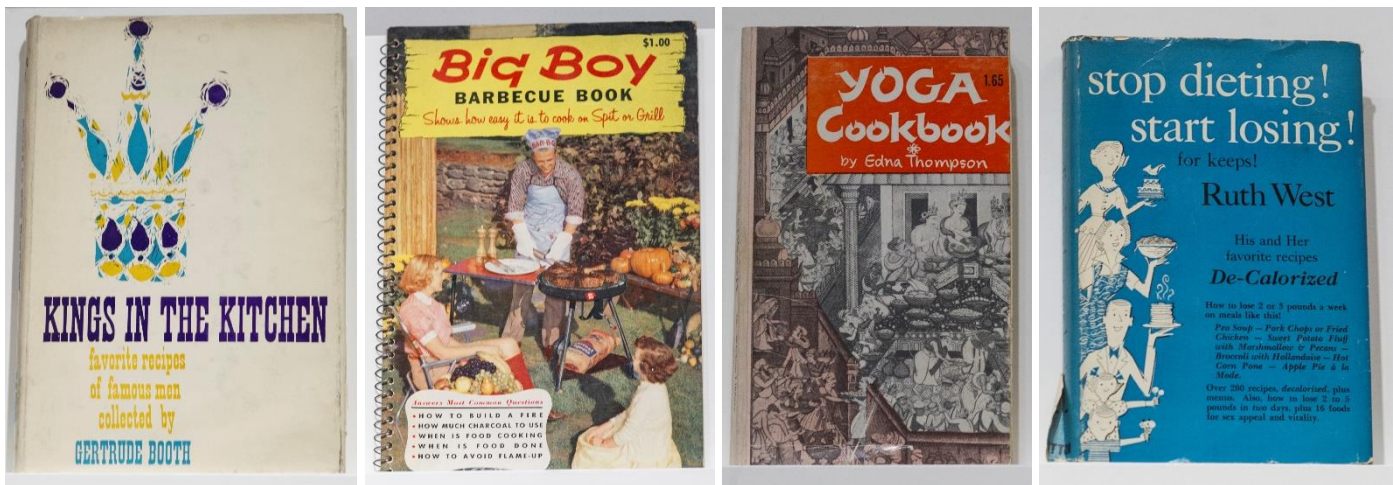
Dolores Vanetti
The Querulous Cook, Haute Cuisine in the American Manner
New York: Macmillan Co., 1953

Betty Wason
Bride in the Kitchen
Drawings by June Clancio
Garden City: Doubleday & Co., 1964

The Congressional Club Cook Book, Favorite National and International Recipes
Washington, DC: The Club, 1960

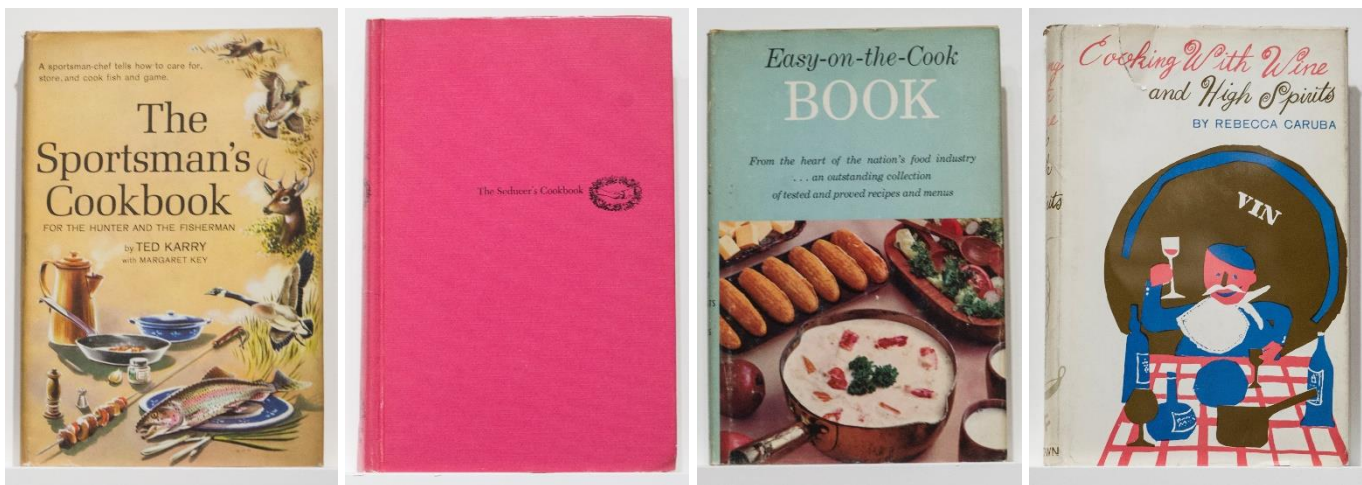
Janet Halliday Ervin, editor
The White House Cookbook
Chicago: Follett Publishing Co., 1964

1st Row:



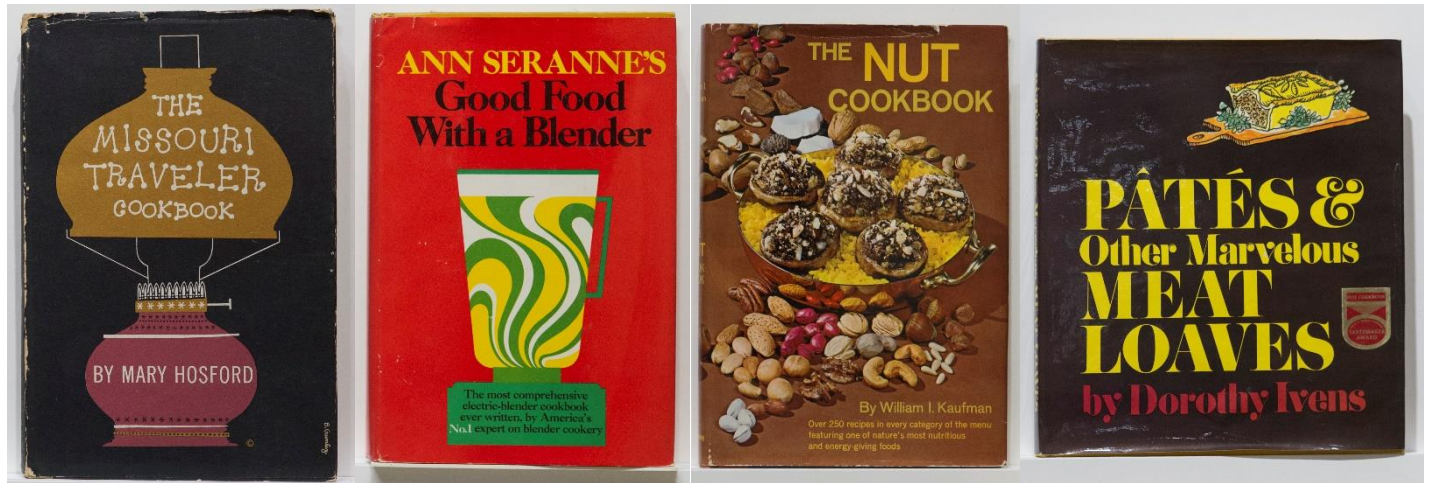
- Gertrude Booth, compiler. *Kings in the Kitchen, Favorite Recipes of Famous Men*. New York: A. S. Barnes and Co., 1961. Alma Lach Culinary Library
- *A Picture Treasury of Barbecuing, a Tested Recipe Institute Cook Book*. Long Island City: The Institute, 1956. Alma Lach Culinary Library
- Edna Thompson. *The Yoga Cookbook*. New York: Philosophical Library, 1959. Alma Lach Culinary Library
- Ruth West. *Stop Dieting! Start Losing!* New York: E. P. Dutton and Co., 1955. Alma Lach Culinary Library

2nd Row:



- Ted Karry and Margaret Key. *The Sportsman's Cookbook for the Hunter and the Fisherman*. Garden City: Doubleday & Co., 1961. Alma Lach Culinary Library
- Mimi Sheraton. *The Seducer's Cookbook*. New York: Random House, 1963. Alma Lach Culinary Library
- Chicago Home Economists in Business. *Easy-on-the-Cook Book*. Ames: Iowa State University Press, 1960. Alma Lach Culinary Library
- Rebecca Caruba. *Cooking with Wine and High Spirits, a Lighthearted Approach to the Art of Gourmet Cooking*. New York: Crown Publishers, 1963. Alma Lach Culinary Library

3rd Row:



- Mary Hosford. *The Missouri Traveler Cookbook*. Illustrated by Betty Crumley. New York: Farrar, Straus and Cudahy, 1958. Alma Lach Culinary Library
- Ann Seranne. *Good Food with a Blender*. New York: William Morrow & Co., 1974. Alma Lach Culinary Library.
- William I. Kaufman. *The Nut Cookbook*. Drawings by Michael Orentlecht. Garden City: Doubleday & Co., 1964. Alma Lach Culinary Library
- Dorothy Ivens. *Pâtés & Other Marvelous Meat Loaves*. Philadelphia: J. B. Lippincott Co., 1972. Alma Lach Culinary Library

4th Row:



- Dolores Vanetti. *The Querulous Cook, Haute Cuisine in the American Manner*. New York: Macmillan Co., 1963. Alma Lach Culinary Library
- Betty Wason. *Bride in the Kitchen*. Drawings by June Ciancio. Garden City: Doubleday & Co., 1964. Alma Lach Culinary Library
- *The Congressional Club Cook Book, Favorite National and International Recipes*. Washington, DC: The Club, 1961. Alma Lach Culinary Library
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