

2012

SPRING SEMINARS IN FOOD, WINE & THE ARTS

a series of seminars to educate and entertain

- SPECIAL EVENTS
- TASTINGS AND DEMONSTRATIONS
- PÉPIN LECTURE SERIES
- FEASTS OF THE WORLD
- HANDS-ON COOKING CLASSES
- COOKING UP CULTURE
- SEMINARS IN THE ARTS
- PROFESSIONAL AND CERTIFICATE PROGRAMS
- WINE STUDIES
- MASTER OF LIBERAL ARTS IN GASTRONOMY



Register online!

bu.edu/foodandwine

SPECIAL EVENTS

FOOD AND THE CITY CONFERENCE

Boston University Photonics Center, Room 906

Food and the City, an initiative of Boston University's Department of History, is pleased to announce a two-day conference dedicated to a discussion about the historical relationship between food and cities. The event will encourage multidisciplinary, global perspectives and explore how the history of feeding city populations could inform the design and practices of future urban food systems.

For more details, and to register, visit bu.edu/history/food-and-the-city.

Friday–Saturday, February 24–25, 8 a.m.–7 p.m.

FOOD AND WINE TRIVIA NIGHT, WITH JOYCE LOCK

Who's the smartest foodie of them all? Pick your winning team and take home the title and prizes! Each team will play one of three games from Chronicle Books' bestselling food and wine trivia series. Each team will include Boston University students and faculty to help spur you to victory:

- *Foodie Fight: A Trivia Game for Serious Food Lovers*
With Gastronomy students and faculty
- *Wine Wars: A Trivia Game for Wine Geeks and Wannabes*
With Wine Studies students and faculty
- *Foodie Fight Rematch*
With Culinary Arts students and faculty

The first team to finish their game wins, and each player receives a prize. The winning team's MVP—the "Smartest Foodie of Them All"—also wins a prize. Joyce Lock, graduate of Boston University's Gastronomy program graduate and author of the trivia games, will be on hand to cheer you on and personalize copies of the games won or purchased (they make great gifts for "foodie" friends and family). Proceeds support the Jacques Pépin Scholarship Fund. Enrollment in this event includes a place at the game table, along with play-friendly edible treats and beverages. Come with friends to make a winning team. Sign up for the team of your choice on the registration form. **\$20**

Friday, March 30, 6 p.m.

WALKING TOURS, WITH MERRY WHITE

Food studies have taken off. Beyond the home economics and domestic science classrooms of the past, scholars and practitioners in various disciplines have gained new legitimacy in their intellectual and gustatory endeavors. Books about food—and not just cookbooks—are flying off the shelves. More and more people are engaged in "chowhound" activities, seeking out exciting and novel foods—even in Boston. Ours is a small, compact city with layers of immigration and culture in neighborhoods that are easily explored, especially through their foodways. These tours will use materials and perspectives drawn from anthropology and world history to look at food as a means of understanding urban identities and social change. Optional readings will be offered as appropriate to the tours. Come prepared, rain or shine, for lots of walking and eating. Each session will be led by Professor Merry White of Boston University's Department of Anthropology. Sessions will begin at BU and last approximately three hours (excluding travel time to and from the University). Lunch is included. **\$70 each/\$175 for full series**

Three Saturdays: 10 a.m.

April 14: North End

April 28: East Boston

May 12: Dorchester

THE VINEYARD CYCLE AT TURTLE CREEK WINERY, WITH KIP KUMLER

Experience the process of growing grapes to make wine. Kip Kumler, owner and winemaker at Turtle Creek Winery, leads this seminar series at the vineyard in Lincoln, Mass. The four classes will follow the winemaker's cycle throughout the year. **\$150**

Four Saturdays, 10 a.m.–Noon

May 5: The Season Begins—Bud Burst

June 16: Growth—Flowering and Fruit Set

August 18: Canopy Maturation—Veraison

September 15: Approaching Harvest and Winter Dormancy



TASTINGS AND DEMONSTRATIONS

COPPA'S STUZZICHINI, WITH JAMIE BISSONNETTE

Jamie Bissonnette, winner of *Food and Wine's* 2011 People's Best New Chef, is one of Boston's most colorful and brightest culinary personalities. Bissonnette will demonstrate Italian small plates known as *stuzzichini*, or *stuzzi* for short. His demonstration will illustrate an array of wonderful dishes, which are also served at his hit restaurant, Coppa, in Boston's South End. **\$60**

Wednesday, February 22, 6–8 p.m.

MUSHROOMS: SAFE FORAGING, DELICIOUS COOKING, WITH SUSAN GOLDHOR AND CHRIS DOUGLASS

Have you ever wondered about safe ways to hunt for wild and exotic mushrooms, or wanted to spice up supermarket varieties like crimini or portobello? If so, join president of the Boston Mycological Club Susan Goldhor and renowned Boston-area chef Chris Douglass to explore fascinating fungi. Goldhor has been collecting and eating wild mushrooms—without a single stomach ache—for more than 25 years, and writes a regular column for the magazine *Mushroom, the Journal of Wild Mushrooming*. Chef Douglass is chef-owner of Dorchester's beloved Tavolo and Ashmont Grill, as well as leading member of Chefs Collaborative and an active proponent and patron of local food producers. Together, Goldhor and Douglass will expand your knowledge of mushrooms and please your palate with mushroom dishes paired with wine. **\$60**

Monday, March 5, 6–8 p.m.

ARTISAN CHEESES OF THE WORLD, WITH IHSAN GURDAL

Ihsan Gurdal, cheesemeister and owner of the famed Formaggio Kitchen in Cambridge and the South End, will guide you through the world of artisan cheeses. Drawing from his years of experience ripening and selling farmhouse cheeses, he will discuss traditional methods of cheesemaking and the craft of *affinage*, or cheese maturing. Taste samples of the cheesemaker's art at its best, accompanied by condiments and paired with wine—a perfect seminar for cheese lovers everywhere. **\$80 includes copy of The Cheese Primer**

Thursday, March 22, 6 p.m.

FORGET ABOUT TAKEOUT: LEARN TO COOK SIMPLE ASIAN MEALS, WITH NINA SIMONDS

Join one of the country's leading authorities on Asian cultures and cuisines, Nina Simonds, as she introduces you to her new book, *Simple Asian Meals: Irresistibly Satisfying and Healthy Dishes for the Busy Cook*. Simonds will demonstrate various dishes for you to taste. She has streamlined recipes for Chinese, Japanese, Thai, and Vietnamese dishes you can prepare easily with ingredients you can find in your supermarket. These dishes can be one-pot, delicious, and healthy. Each person attending this class will receive a copy of the book. **\$60**

Tuesday, March 27, 6 p.m.



MORE TASTINGS AND DEMONSTRATIONS

REGIONAL ITALIAN CUISINE, WITH JODY ADAMS

Join Jody Adams, chef and owner of Rialto in Cambridge and Trade in Boston, for an evening of regional Italian cuisine. Chef Adams will demonstrate some of her favorite dishes—you are sure to enjoy the delicious tastes from recipes inspired by her travels throughout Italy. **\$60**

Tuesday, April 3, 6–8 p.m.

SOUTH AFRICAN WINES, WITH SANDY BLOCK

Stylistically, the wines of South Africa are a real mix of European minerality and earthiness with the ripe fruit flavors one expects from regions outside Europe. With its unique traditions—and a number of distinct *terroirs* for quality grape production—it's no surprise that South African wines have been making a real splash on the U.S. market recently. In this seminar, Master of Wine Sandy Block shares some discoveries made during his recent trip to South Africa. **\$50**

Wednesday, April 18, 6 p.m.

AN EVENING WITH JACQUES PÉPIN

Jacques Pépin is one of the world's finest culinary teachers. He has authored over 25 cookbooks and a best-selling memoir. Formerly a long-running food columnist in the *New York Times*, he remains a steady contributor to *Food and Wine Magazine*. Over the years he has hosted a televised cooking series, worked with Julia Child, and appeared with other notable chefs on their own series. Pépin is also responsible for creating the Culinary Arts Program and the Gastronomy Program with Julia Child at Boston University. The University awarded Pépin an Honorary Doctorate in Humane Letters in May 2011.

Pépin will demonstrate and prepare a full dinner—including accompanying wines—with recipes from his most recent book, the *Essential Pépin*. Each person attending will receive a signed copy of the book. This promises to be an enjoyable and memorable evening, and will include a demonstration, meal, and wines. Enrollment is limited. **\$150**

Wednesday, May 2, 6–8 p.m.

ARTISANAL ITALY: IS SMALL BEAUTIFUL OR “BARNYARD”? WITH BILL NESTO

Italian wine producers have excelled at producing novel and unconventional styles of wine. These are the less-known artisanal wines, the real “super” wines of Italy. They are more difficult to understand, because they demand a different aesthetic of appreciation. Bill Nesto, Master of Wine, will present the lives of several artisanal producers in words and images, and will lead a tutored tasting of the flavors they have created. **\$50**

Friday, May 4, 6 p.m.



PÉPIN LECTURE SERIES IN FOOD STUDIES, GASTRONOMY, AND THE CULINARY ARTS

These lectures are open to the public, and include receptions. Reservations are required; RSVP by calling 617-353-9852.

All lectures take place at 808 Commonwealth Avenue, Room 117.

ANCIENT GRAINS FOR THE MODERN MEAL, WITH MARIA SPECK

Maria Speck is the author of *Ancient Grains for Modern Meals—Mediterranean Whole Grain Recipes for Barley, Farro, Kamut, Polenta, Wheat Berries & More*. The *New York Times* included the book—Speck's first—in its list of notable cookbooks of 2011. The *Washington Post* named it one of the top ten cookbooks of the year, and *Cooking Light* called it one of 100 best cookbooks of the past 25 years. The book also won a Gourmand Award. Speck, whose recipes are inspired by the ease and appeal of Mediterranean cuisine and the centuries-old traditions of preparing whole grain foods in Northern Europe, will discuss the subtle flavors and rich textures of whole grains. You will sample small dishes from her award-winning cookbook, and go home with your own copy. **\$25**

Monday, March 19, 6 p.m.

COFFEE LIFE IN JAPAN, WITH MERRY WHITE

BU Professor of Anthropology Merry White explores the fascinating role that coffee and café society have played in Japanese culture. White's book, *Coffee Life in Japan*—part ethnography, part memoir—traces the café craze from 1888, when Japan helped to launch the Brazilian coffee industry, up to the present. Her work examines themes as diverse as gender, privacy, perfectionism, and urbanism. Learn how coffee and coffee spaces have played essential roles in the formation of Japanese beliefs about public space, social change, modernity, and pleasure. Hear how the café has been a place to encounter new ideas and experiments in thought, behavior, sexuality, dress, and taste. Each person attending this event will receive a copy of White's book. Refreshments will be served. **\$25**

Wednesday, May 9, 6 p.m.



DINING OUT: FEASTS OF THE WORLD

Experience three special menus created by extraordinarily talented chefs at their own restaurants, exclusively for Boston University's Programs in Food, Wine & the Arts. Fun and entertaining, Dining Out events reflect the unique ingredients and distinct styles of excellent Boston-area restaurants. Educate your palates, meet the chefs, and dine with friends new and old.

LEGAL HARBORSIDE: TERROIRS OF ALSACE WINE DINNER, WITH SANDY BLOCK

Join us at the spectacular new Legal Harborside restaurant, on Boston's waterfront, for this guided tour of the terroirs and history of the great French wine region of Alsace—as seen through the lens of the Domaine Zind-Humbrecht. Master of Wine Sandy Block has selected six wines from this biodynamically run estate to highlight a multicourse menu of complementary dishes. As Robert Parker has written of the Domaine, "I don't know what is more mind-boggling, the quality of Domaine Zind-Humbrecht's wines or Olivier Humbrecht's complete dedication to quality. This tall, powerful, and intellectual man may well be the finest winemaker in the world." Come see why. **\$125**

Tuesday, March 20, 6 p.m.

BLUE GINGER: EAST-WEST CUISINE, WITH MING TSAI

Ming Tsai, nationally renowned chef and Emmy-winning host of *Simply Ming*, welcomes diners to his beautifully crafted restaurant in Wellesley. You will learn from Chef Tsai's cooking demonstration, and enjoy a tantalizing three-course meal paired with wine. **\$125**

Tuesday, April 17, 6:30 p.m.

A GREEN LUNCH AT CASA ROMERO, WITH LEO ROMERO

After nearly forty years, Back Bay restaurant Casa Romero continues to delight its customers with vibrant and authentic Mexican cuisine. Chef Leo Romero will host this spring luncheon in his restaurant, and offer guests an opportunity to revel in dishes enhanced by herbs and botanicals picked fresh from his very own garden. **\$50**

Tuesday, June 12, Noon



HANDS-ON COOKING CLASSES

A SPECIAL TREAT: HANDS-ON COOKING, WITH MARY ANN ESPOSITO

After many requests, Mary Ann Esposito—nationally renowned cookbook author and television personality, teacher, and expert on Italian food—will teach a hands-on cooking class at Boston University. Esposito will work with you directly as you prepare parmesan and fava bean cheese cylinders, ricotta and zucchini gnocchi, Mom’s Meatloaf Perfected, and Vignola’s Secret Chocolate Cake. All these recipes are in her new cookbook, *Ciao Italia Family Classics*, and each class participant will receive a copy. After the meal is prepared, Esposito will join you to savor your creations with wines paired by her husband, Guy. Enrollment is limited, so sign up early.

\$175 includes book

Monday, May 14, 1 p.m.

COOKING UP CULTURE

For children and young adults

Cooking Up Culture introduces some of the great cuisines from around the world. These interactive, hands-on cooking classes provide a culinary trek across the globe as kids cook with local ingredients and authentic recipes, learn basic cooking techniques, and enjoy a meal together. **\$60 each/\$150 for the series**

Three Saturdays: 10 a.m.–1 p.m.

February 25: Desserts Around the World, with Janine Sciarappa

Sugar and sweet desserts are enjoyed around the world. Discover how different countries celebrate this fondness with a selection of raspberry *clafouti* (France), lambingtons (Australia), chocolate macadamia cookies (USA), and lemon pistachio cookies (Scotland). You’ll even take home treats to share!

March 3: Mexico, with Dwayne Minier

Mexican food is known for its variety of spices, varied flavors, and vibrant colors. Get ready to prepare a fiesta with this classic menu of yummy Mexican fare: guacamole with salsa verde and chips; tamales stuffed with chicken roja; Mexican rice; churros; and limeade.

March 31: Pizzapalooza, with Christine Merlo

With just flour, water, and yeast, we’ll discover the many varieties of pizza that you can make at home. Merlo will take you beyond “plain cheese,” as you knead your own dough into tasty treats like grilled pizza, traditional thin crust pizza, Sicilian pizza, and even a delicious dessert!

SUMMER COOKING PROGRAMS

For kids who love learning the basics of cooking, and high school students interested in pursuing a career in culinary arts, this week-long intensive program is an exciting foray into the world of food. Young learners will work with trained culinary professionals and educators, and explore the fundamental techniques behind the world’s most beloved cuisines. **\$500**

July 9–13 (ages 8–12): 9 a.m.–1 p.m.

July 16–20 (ages 13–18): 9 a.m.–1 p.m.



WINE STUDIES PROGRAM

The Wine Studies Program is a four-level curriculum within the Elizabeth Bishop Wine Resource Center at Boston University's Metropolitan College. Students receive a certificate in each level completed. Personal enrichment is a benefit of all four levels, whereas receiving Boston University certification in Levels 2, 3, and 4 enhances one's opportunity to work in the wine industry. The knowledge obtained through these courses will prove invaluable, even for those already in the field. Levels 1 & 2 are offered during Summer Term 2012. Levels 3 & 4 next start in the Fall 2012 semester.

Level 1: Fundamentals of Wine— An Introduction

Prerequisite: none

Suitable for students without previous knowledge of wine, this introductory survey explores the world of wine through lectures, tastings, and assigned readings. By the end of Level 1, students will be able to:

- Exhibit fundamental knowledge of the principal categories of wine, including major grape varieties, wine styles, and regions
- Correctly taste and classify wine attributes
- Understand general principles of food and wine pairing
- Comprehend the process of grape growing and winemaking

\$1,000

Mondays/Wednesdays: 6–9 p.m.

May 23–June 27, 2012

Level 2: A Comprehensive Survey of Wine

Prerequisite: none

This intensive survey is designed for the avid consumer and serious student of wine. Offering detailed knowledge of wine through tastings, lectures, and assigned readings, the course is also useful for those who wish to enter the wine trade, or those already in the industry who want to hone their knowledge. By the end of Level 2, students will be able to:

- Exhibit detailed knowledge of wine regions, grape varieties, and styles
- Demonstrate refined tasting ability
- Understand inherent characteristics of wine

\$1,500

Tuesdays: 5:30–9 p.m.

May 22–August 7, 2012

INSTRUCTORS

William Nesto, MW

In 1993, Bill Nesto attained certification as a Master of Wine from the London-based Institute of Masters of Wine. Former sommelier at the Ritz-Carlton, Boston, he is a contributing editor to *Santé: The Magazine for Restaurant Professionals*, and a regular contributor to *Massachusetts Beverage Business*. He also lectures and judges wine competitions in the United States and abroad.

Sandy Block, MW

Sandy Block attained certification as a Master of Wine from the London-based Institute of Masters of Wine in 1992. He is vice president of beverage operations at Legal Sea Foods and frequently lectures at local and national wine festivals. He is wine editor of the *Improper Bostonian*, a monthly columnist for the *Massachusetts Beverage Business*, and a contributor to the *Quarterly Review of Wines*, *Boston Magazine*, and many other publications.

Stacy Woods, CSW

A Certified Specialist in Wine (CSW) and a candidate for the Master of Wine designation, Stacy Woods has multifaceted experience in the wine industry. She has worked at every tier in the wine trade, and was most recently the wine and spirits division manager for Atlas Distributing.

Beth Ann Dahan, CSW

Beth Ann Dahan is a Certified Specialist in Wine (CSW) and a graduate of the Elizabeth Bishop Wine Resource Center Wine Studies Program. She has a Cuisine Diploma from Le Cordon Bleu in London. She owns a café and catering business in the Boston area and has worked in wine retail.

MASTER OF LIBERAL ARTS IN GASTRONOMY

Founded by Julia Child and Jacques Pépin, the MLA in Gastronomy at Boston University's Metropolitan College (MET) was built on the philosophy that the study of food and wine is a serious and important pursuit that informs—and is informed by—many different disciplines.

MET's unique, multidisciplinary curriculum provides a well-rounded approach to food studies, undertaken within well-defined disciplines such as history, anthropology, economics, geography, sociology, archaeology, culinary arts, and nutrition. The program draws from the diverse resources and expertise of a variety of Boston University faculty members, academic departments, visiting faculty, and industry professionals. A unique feature of the program is its emphasis on experiential learning through hands-on culinary arts laboratories and wine studies courses.

A variety of Gastronomy courses are offered during Boston University Summer Term. To learn more, visit bu.edu/summer.



PROFESSIONAL AND CERTIFICATE PROGRAMS

CERTIFICATE PROGRAM IN THE CULINARY ARTS: AN INTENSIVE, HANDS-ON COOKING COURSE

Fourteen weeks

Fall session begins September 5, 2012—now accepting applications.

The only one of its kind in the country, Boston University's full-time culinary arts program—entering its third decade—is taught entirely by working chefs and experts in the food industry.

The goals of this program are:

- To expose dedicated culinary students of all ages to the best professional chefs and teachers in the world of cooking
- To train students in the basic classical and modern techniques and theories of food production
- To introduce students to various cultures through their cuisines

Chefs/Faculty include:

Jacques Pépin, Jean-Claude Szurdak, John Vyhnanek, Jean-Jacques Paimblanc, Chris Douglass, Michael Leviton, Janine Sciarappa, Jamie Bissonnette, Ana Sortun, Sheryl Julian, Nina Simonds, Jim Dodge, Joanne Chang, Jody Adams, Jeff Fournier, Raymond Ost, Jeremy Sewall, Barry Maiden, Ihsan Gurdal, Garrett Harker, and many others.

Enrollment is limited to 12 students.

Fall 2012 tuition: **\$13,400**

For more information, please call our office at 617-353-9852 or visit bu.edu/foodandwine/culinary.

CHEESE CERTIFICATE

This in-depth exploration of cheese varieties and production will look at an international array of cheeses—from their beginnings on the farm to the finished product at the table—and will include wine pairings. The final class will be a tour of a cheese farm. Successful completion of the course and final exam leads to a certificate from Boston University. **\$900 includes all lectures, tastings, and a copy of *The Cheese Primer***

Eight Thursdays, plus field trip: March 22–May 10, 6–8 p.m.

THE BASICS OF STARTING A FOOD BUSINESS, WITH JOHN VYHNANEK

Whether you want to start a café, pizzeria, pub, catering company, or food shop, you will need a plan and expert advice on how to go about it. This four-Saturday certificate course will be taught by John Vyhnanek, a restaurant consultant, small business owner, culinary instructor, and chef.

Food industry professionals will also join the class to share their hands-on knowledge and insights. To receive the certificate, you must attend all four sessions and prepare a business plan to be handed in at the fourth session. (Business plans will be held in confidence.) **\$500**

Four Saturdays: March 24, April 14, April 21, May 12, 9 a.m.–Noon.



SEMINARS IN THE ARTS

POTPOURRI OF PROFESSORS

Boston University's professors are renowned for their breadth of knowledge and academic expertise. This three-week lecture series provides a unique opportunity to experience the many facets of intellectual exploration occurring across the University's schools and colleges.

\$30 for the series

Three Wednesdays: 10-11 a.m.

March 28: Pay Attention to This, with Victor Kestenbaum

Victor Kestenbaum is professor of philosophy. His interests include American philosophy, pragmatism and phenomenology, philosophy and literature, and phenomenology and aesthetics. Kestenbaum is author of *The Phenomenological Sense of John Dewey: Habit and Meaning* (Humanities Press, 1977) and *The Grace and the Severity of the Ideal: John Dewey and the Transcendent* (University of Chicago Press, 2002), and is editor of *The Humanity of the Ill: Phenomenological Perspectives* (University of Tennessee Press, 1982).

April 4: Agribusiness and the Politics of Cheap Food, with Louis Ferleger

Louis Ferleger is professor of history. He has also served as executive director of the Historical Society at Boston University. He is coauthor of *A New Mandate: Democratic Choices for a Prosperous Economy and No Gain, No Pain: Taxes, Productivity and Economic Growth*, as well as editor of *Agriculture and National Development: Views on the Nineteenth Century*. He co-edited *Slavery, Secession, and Southern History* (2000) and, with Walter Dean Burnham and Thomas Ferguson, *Voting in American Elections: The Shape of the American Political Universe Since 1788* (Academica Press, 2009).

April 11: Corporal Boskin's Cold Cold War: Catching Up with Catch-22, with Joseph Boskin

Joseph Boskin is professor emeritus of history at Boston University. He is the author of numerous articles, book chapters, encyclopedia entries, review essays, and books, including *Into Slavery: Racial Decisions in the Virginia Colony* (1977), *Sambo: The Rise & Demise of an American Jester* (1986), and *Rebellious Laughter: People's Humor in American Culture*.

A VISUAL COMPANION TO TWENTIETH-CENTURY SOUNDS, WITH JONATHAN RIBNER

Boston University Associate Professor of History of Art and Architecture Jonathan Ribner leads this entertaining and informative introduction to major figures in the visual arts of twentieth-century America. Ribner will cover common ground shared with contemporaneous American composers. **\$30 for the series**

Three Wednesdays: Noon-1 p.m.

March 28: Paris Calling

Following a consideration of the legacies of Manet, Impressionism, and the Paris Salon, this lecture focuses on the advent of American Modernism. The shock of the Armory Show and the antics of New York Dada provide counterpoint to the new sounds of ragtime, Ravel, and Stravinsky.

April 4: American Scenes

In addressing the national and local aspects of Modernist American art and architecture, this session features work comparable to the music of Aaron Copland, George Gershwin, and Charles Ives. In addition to Frank Lloyd Wright, Charles Sheeler, the Harlem Renaissance painters, and David Smith, attention is paid to the Regionalist rejection of the European avant-garde heritage.

April 11: New York Rules

From the heat of Abstract Expressionism to the cool of Pop, Minimalism, Color Field Abstraction, and Conceptual Art, the series concludes with New York's elevation to capital of the art world during the golden age of jazz and the superstardom of Leonard Bernstein. Links across the arts will be considered in the friendship of Jasper Johns and Robert Rauschenberg with John Cage, as well as in the quest for visual equivalents to twelve-tone and serial composition.



AMERICAN MUSIC IN THE TWENTIETH CENTURY

Join heralded pianist Virginia Eskin and Boston University College of Fine Arts lecturer and musician Warren Levenson for this survey of music, from American composers of the early to mid-twentieth century, to Miles Davis and his impact on modern jazz. **\$30 for the series**

Three Wednesdays: 1-2 p.m.

March 28 and April 4: American Music, 1930s-1950s, with Virginia Eskin

American composers from the 1930s to the 1950s changed the face of composition, along with painters and architects. Join world-renowned pianist Virginia Eskin as she explores works by Copland, Bernstein, Barber, and Ruth Crawford and Marion Bauer.

April 11: The Music of Miles Davis, with Warren Levenson

Miles Davis is heralded as one of the most influential jazz artists of the twentieth century. College of Fine Arts lecturer and jazz musician Warren Levenson will take you through some of Miles Davis' great jazz pieces, via recordings and a live performance.



HOW TO REGISTER

REGISTER ONLINE!

We invite you to register for courses online at bu.edu/foodandwine/register. Online registration is convenient and easy, and you will receive instant confirmation.

Prefer not to register online? You may also:

- **Mail this form and your payment to**
Boston University
Seminars in Food, Wine & the Arts
808 Commonwealth Avenue
Boston, MA 02215
- **Call 617-353-9852 with your MasterCard or Visa**
- **Fax this form with credit card authorization (MasterCard or Visa) to 617-353-4130**

When registering by mail, phone, or fax, note that confirmation and location information will be sent to you upon receipt of your payment.

CANCELLATIONS:

Full refunds are available up to 48 hours before a seminar begins.

PLEASE NOTE:

Persons under the age of 21 will not be served alcohol at these courses or seminars.

Give any of these seminars as gifts—we'll keep it a secret!

Just let us know the name of the recipient and we will send a gift certificate in their name from you.

For details, call 617-353-9852 or email cularts@bu.edu.

Special Events

- ___ Food and the City Conference (Register at bu.edu/history/food-and-the-city)
- ___ Food and Wine Trivia Night (\$20)
- ___ Walking Tours with Merry White (\$70 each/\$175 for series)
 - ___ North End
 - ___ East Boston
 - ___ Dorchester
- ___ The Vineyard Cycle (\$150)

Tastings and Demonstrations

- ___ Coppa's Stuzzichini (\$60)
- ___ Mushrooms: Safe Foraging, Delicious Cooking (\$60)
- ___ Artisan Cheeses of the World (\$80)
- ___ Simple Asian Meals (\$60)
- ___ Regional Italian Cuisine (\$60)
- ___ South African Wines (\$50)
- ___ Evening with Jacques Pépin (\$150)
- ___ Artisanal Italy (\$50)

The Pépin Lecture Series

- ___ Ancient Grains for the Modern Meal (\$25)
- ___ Coffee Life in Japan (\$25)

Dining Out: Feasts of the World

- ___ Legal Harborside: Terrors of Alsace (\$125)
- ___ Blue Ginger: East-West Cuisine with Ming Tsai (\$125)
- ___ A Green Lunch at Casa Romero (\$50)

Hands-On Cooking Classes

- ___ A Special Treat with Mary Ann Esposito (\$175)

Cooking Up Culture

- ___ Cooking Up Culture (\$60 each/\$150 for series)
 - ___ Desserts around the World
 - ___ Mexico
 - ___ Pizzapalooza
- ___ Summer Cooking Program (\$500 per child)
 - ___ Ages 8-12
 - ___ Ages 13-18

Wine Resource Center

- ___ Level 1: Fundamentals of Wine (\$1,000)
- ___ Level 2: A Comprehensive Survey (\$1,500)

Professional and Certificate Programs

- ___ Cheese Certificate (\$900)
- ___ Starting a Food Business (\$500)

Seminars in the Arts

- ___ Potpourri of Professors (\$30)
- ___ A Visual Companion to Twentieth-Century Sounds (\$30)
- ___ American Music in the Twentieth Century (\$30)

Name _____

Address _____

City _____ State _____ Zip _____

Day Phone _____ Evening Phone _____

Email Address _____

How did you hear about our program? _____

Payment Type: Visa MasterCard Check (payable to Boston University) Total Amount Enclosed \$ _____

Credit Card Authorization:

Name on Card _____

Account Number _____ Expiration Date _____

Your Signature _____



Boston University Metropolitan College

BU faculty and staff are entitled to a reduction in cost of some seminars. Call with your BU ID# for details.

For Information on the Certificate Program in Culinary Arts, please call 617-353-9852 or visit bu.edu/foodandwine/culinary.

Boston University's policies provide for equal opportunity and affirmative action in employment and admission to all programs of the University. 02/12



Seminars in Food, Wine & the Arts
808 Commonwealth Avenue
Boston, MA 02215
bu.edu/foodandwine
617-353-9852

2012

**SPRING
SEMINARS IN FOOD, WINE & THE ARTS**



THE
Perfect
GIFT:
WE OFFER GIFT CERTIFICATES!
SEE PAGE 11 FOR DETAILS.