Upcoming Programs at the Central Library's Mark Taper Auditorium:

February 10, 2018
Barbara Fairchild in conversation with Nancy Zaslavsky
"Bon Appetit and Me: 32 Years in America's Food Revolution"

March 10, 2018
Melissa Pugash, James Marcotte, Lisette Gavina-Lopez, Mike Sheldrake
"History of Coffee in Southern California"

April 14, 2018
Andrew Friedman
"New World Order: Chef vs. Owners in 70s/80s L.A."

May 12, 2018
Susie Wyshak
"How Trader Joe's Changed the Way America Eats"

June 9, 2018
David Karp
"The Elements of High Flavor in Fruit"

Have you seen our new website?

Come visit us at: **www.chsocal.org**. You can renew your membership online, see our calendar of upcoming events and view videos of past programs. Stop by often as we continue to add more content and features in the coming months. Questions? Email us at info@chsocal.org.

Why not eat ZOMBIES?

Charles Perry
CHSC President

After the zombie apocalypse, the economy will collapse. If you are one of the 3% of Americans who live on a farm, you'll be sitting pretty (if you raise something edible, that is, and unless stumbling zombie hordes don't trample your crops), as long as you have an adequately fortified farmhouse to retreat to. You may have to keep your eyes open as you do your chores, and harvest may be awkwardly interrupted from time to time, but zombies are slow and clumsy, so you have a chance.

If you live in a suburb, though, don't imagine that your backyard garden will sustain you, no matter how many zucchinis it produces in summer. And city dwellers will be at very serious risk, because food will no longer be delivered to markets. Fresh produce will rot immediately, and as the electrical grid fails all the frozen food will do the same. That leaves canned goods. *How long before they are all consumed?*

One potential food source, however, will be plentiful, all too plentiful: zombies. Should we eat them?

Program Notes

Nancy Zaslavsky
CHSC Vice President, Programs

I get a kick out of perusing old Program Notes columns to enjoy flashbacks of the stunning past speakers at our monthly Central Library meetings. CHSC's Secretary, Hae Jung Cho, keeps members up-to-date with e-mailers on who's up next (including Speakers Bureau outreach lectures). May I suggest that you mark your calendar now with "CHSC 10:30AM" every second Saturday of the month, except July and August, to not miss one outstanding talk in 2018? To get an idea of what you may have overlooked, we started the 2017 fall season off with September's always-vivacious speaker, Linda Civitello, and "America Takes the Cake," referring to her latest book, *The Baking Powder Wars*. October brought Bill Esparza who spoke on L.A.'s Mexican restaurant food history with, "Pocho Gastronomy is the Future of Mexican Cuisine in America" as he introduced his new book, *L.A. Mexicano*. (Both books won prestigious awards in 2017.) The Library was closed the second Saturday in Novemebr for Veteran's Day, but not to be undone we feasted at a members-only lunch at Kimmy Tang's Vietnamese restaurant, Bistro Mon Cheri, in Pasadena. As you recall, Kimmy was a delightful speaker on, "The History of Vietnamese Food" panel in 2016. And to wrap up the year in style, Kathleen Hill charmed us with, "What is It?: A Collector's Kitchen Treasures" about her life searching out fascinating old kitchen gadgets. If you did miss a program, please visit our new website, **www.chsocal.org**. The new site design is terrific even though it's still being updated with content and program videos are being added as quickly as possible. The website is also where you can renew your membership due in January each year, or bring a check, cash or credit card to the next monthly program (the date's on your calendar, remember?).