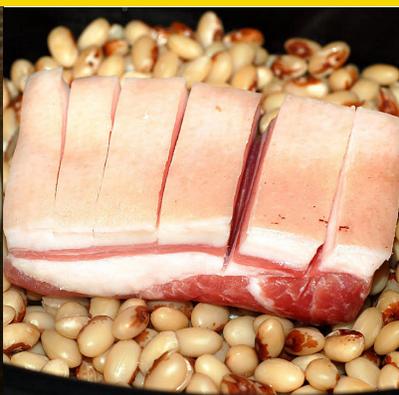




Ode to Fat!

Schmaltz, Salt Pork, Olive Oil & Ghee



Home cooks around the world rely on one essential ingredient to bring out food's flavor. In this foodways event, we explore four types of fat with deep cultural associations: **schmaltz**, the kosher poultry fat used in Jewish cooking; **salt pork**, the French Canadian ingredient so critical to fresh-made pork scrap and baked beans; **olive oil**, the healthy staple of Greek and Italian cooking, and **ghee**, the clarified butter used in South Asian cuisine.

Four home cooks will give us their take on flavorful fat in Jewish, Franco-American, Italian, and Indian cooking, sharing family recipes, traditions, stories, and religious associations surrounding these fundamental culinary fats.

Friday, January 20, 2012

Time: 7:00 p.m.

Place: Visitor Center theatre
Lowell National Historical Park

Speakers:

Sam and Gail Poulton on schmaltz

Kurt Levasseur on salt pork

Lucia DiDuca on olive oil

Yogesh Kumar on ghee

**FREE
EVENT!**

This program is part of the *Lowell Folklife Series* and is sponsored by Lowell National Historical Park

For more info visit www.nps.gov/lowe or call 978-275-1719

