



News you can use today  
November 11, 2022

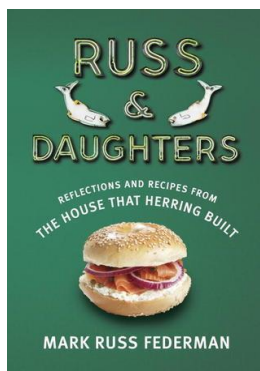
**Read carefully & act fast!**

- **November 15: NOTE DATE CORRECTION** | EatUp at Citrus & Salt
- **November 30: Culinary Book Club**
- **December 3: One more spot now available** | Pulling of the Peanut Brittle with Member Shari O'Leary

**Note correct date!**  
**Middle Eastern EatUp #2**  
**Wednesday, November 16**  
**6:30 PM**  
**Location:**  
Bab Al-Yemen  
468 Commonwealth Avenue, Boston  
**Cost:** Pay your own way



**Culinary Guild  
Book Club:**  
**Russ &  
Daughters**  
**Tuesday,**  
**November 30**  
**7-9 PM**  
**Location:** TBD  
**Cost:** TBD (it  
involves ordering  
some of the fine fish  
from this premier  
purveyor)



This month the  
Culinary Guild is  
learning about the  
world of smoked fish  
as seen through the  
eyes of the former  
owner/proprietor of  
one of New York's

**One more spots left**  
**Carrying on a Family  
Tradition: Making Great-  
Grandmother's Peanut  
Brittle**  
**Saturday, December 3**  
**11 AM-1 PM**  
**Location:** Home of Shari  
O'Leary  
in Wellesley  
**Cost:** \$17  
**Capacity:** 8





This year the Culinary Guild-sponsored EatUps will be all about the food of the Middle East. At the end of the year we hope to understand what separates one country's dishes from another in the region!

In October we visited Cafe Vanak in Belmont, which specializes in Persian cuisine.

In November join us for part 2 of our Middle Eastern food journey when we visit the second in the series: Bab Al-Yemen, a brand new restaurant in Kenmore Square featuring the cuisine of Yemen (it's so new it hasn't even been reviewed yet!).

Designed to serve as a hub of Yemeni culture in the city of Boston, it is named after a well-known historical landmark of Yemen, Bab-Al-Yemen serves dishes cooked in accordance with traditional Yemeni recipes using high quality ingredients.

Yemeni food is highly regarded in the Middle East for its rich flavors. Some of the staples are lamb mendi, haneeth with rice, and fahsa with freshly-baked bread.

Lower East Side's most beloved food institutions: Russ & Daughters.

**Russ & Daughters: Reflections and Recipes from the House That Herring Built** is the story of an immigrant family's journey from a pushcart in 1907 to "New York's most hallowed shrine to the miracle of caviar, smoked salmon, ethereal herring, and silken chopped liver" (*The New York Times Magazine*).

When Joel Russ started peddling herring from a barrel shortly after his arrival in America from Poland, he could not have imagined that he was giving birth to a gastronomic legend. Here is the story of this "Louvre of lox" (*The Sunday Times*, London): its humble beginnings, the struggle to keep it going during the Great Depression, the food rationing of World War II, the passing of the torch to the next generation as the flight from the Lower East Side was beginning, the heartbreaking years of neighborhood blight, and the almost miraculous renaissance of an area from which hundreds of other family-owned stores had fled.

**There are now two more spaces available due to cancellations.**

This hands on workshop has been such a success that we are bringing back Guild member Shari O'Leary's "pulling of the brittle" yet again. Her family tradition from the South has been handed down from generation to generation.

Wear comfortable clothes and plan to get your hands full of butter! Everyone will go home with the brittle you pulled. Peanut brittle makes a great holiday gift for your dentally healthy friends and family!

Sign up fast; this will sell out again!