



# ACS Business Dinner Meeting and Talk

**Monday, April 29<sup>th</sup>, 2013, 6:00 p.m.**

Meeting and Dinner at 6:00 p.m., Talk at 7:00 p.m.

**Juniata College**

Von Liebig Center for Sciences, Sill Board Room

1700 Moore Street, Huntingdon, PA 16652

## Three Courses of Chemistry in Your Kitchen

### Gigi Naglak & Jen Dionisio

Gigi Naglak is CHF's Manager of Museum Programs, where she heads up museum education, public programming, and visitor services. She got her start in museum work at Ellis Island, and since then, historical narrative has been a consistent line through her work. When not in the museum, she is also a professional actor and storyteller. A longtime baker, Gigi thinks she has learned more chemistry from Harold McGee's food writing than she did in AP Chemistry in high school!



**We invite you to join us at our table as we explore the science, art, and history of everyone's favorite subject: food. Jen Dionisio and Gigi Naglak of the Chemical Heritage Foundation in Philadelphia will take you through three courses that reveal the often hidden chemistry at work in your kitchen.**

Jen Dionisio is the Executive Producer of CHF's podcast Distillations and Associate Editor of Chemical Heritage magazine. She began her career as an arts and entertainment journalist before moving into nonprofit communications work. The common thread: good storytelling. When she's not at work, Jen is at home admiring her brand new, pistachio green KitchenAid mixer and devising new celebration cakes to create with it.

First, the salad course. Nowadays, most people think of Jell-O as dessert. But by the mid-20th century, savory salads made with this pantry staple were the height of culinary sophistication. Learn why gelatin was a marvel of food science thousands of years ago, and how this ingredient turned itself into a ubiquitous pantry staple.

Next up, the main course. Whether smoked, salted, or fermented, cured fish gets its staying power through chemistry. Jen and Gigi will lead you through the history and science of safe and savory seafood, exploring the perhaps unexpected connection between ancient Japan and medieval Norse fisherman.

And who could forget dessert? A perfectly made cake relies on the careful balance between ingredients that give the cake structure and those that make it moist and crumbly. Find out how cake preparation evolved from a laborious pursuit to the simple opening of a box.

**Dinner:** Braised Short Ribs for meat lovers or Portobello Mushroom Napoleon for vegetarians (please indicate your preference when RSVP-ing).

**Cost:** ACS members and guests \$20, graduate students \$5, undergraduate students and high school teachers free; payable by check or cash at the dinner.

**For RSVP (or more info)** e-mail Peter Baran at [baran@juniata.edu](mailto:baran@juniata.edu) no later than 5:00 p.m. on Tuesday, April 23, 2013.