



**Cleveland Museum of
NATURAL HISTORY**

1 Wade Oval Drive, University Circle
Cleveland, Ohio 44106-1767
www.cmnh.org

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Permit No. 2831

*The culinary
journey
continues...*

The
**NATURAL
HISTORY**
of
food
2006-2007

*An epicurean
adventure*



**Cleveland Museum of
NATURAL HISTORY**

herbs, chocolate, honey & tomatoes



Join us for a tasteful exploration of the natural history and cultural influences of herbs, chocolate, honey and tomatoes. Each evening features local experts and food purveyors and a fantastic meal created by Sammy's Executive Chef John Taylor served in elegant, relaxed surroundings at the Museum.

Single evening

\$150 per person

All four evenings

\$500 per person

Please call (216) 231-1177 for reservations or fill out and return the reply card below. Seating is limited to 104 per evening (tables of eight). Please notify us of any food allergies or dietary restrictions you may have when you make your reservation.

Sammy's

The Natural History of Herbs

Saturday, November 4, 2006

Reception 6:30 pm, Dinner 8 pm

Since prehistoric times, herbs have been a source of nutrition and flavor in the human diet. Enjoy a reception and presentation about the natural history of these savory plants. Then sit down for a seven-course dinner highlighting their culinary versatility. Chef John Taylor and wine purveyor Mary Lampham will provide commentary on each course and its complementary wine.

The Natural History of Chocolate

Saturday, February 10, 2007

Reception 6:30 pm, Dinner 8 pm

The ancient Olmecs were possibly the first humans to consume chocolate approximately 3,000 years ago. Today, this "food of the gods" is nearly globally popular. Attend a reception and presentation about the natural history of chocolate. Then enjoy a seven-course meal featuring this alluring ingredient. Chef John Taylor and wine purveyor Mary Lampham provide commentary on food and wine.

The Natural History of Honey

Saturday, April 21, 2007

Reception 6:30 pm, Dinner 8 pm

Honey has sweetened the human palate for more than 5,000 years and is the only food we consume that is made by insects. Attend a reception and presentation on the natural history of honey. Then enjoy a seven-course dinner that incorporates this natural sweetener. Chef John Taylor and wine purveyor Mary Lampham provide commentary on food and wine.

The Natural History of Tomatoes

Saturday, June 9, 2007

Reception 6:30 pm, Dinner 8 pm

The tomato wasn't a food crop of any importance in North America until the early 1800s, despite its having been cultivated in Europe for almost three centuries. Attend a reception and presentation on the natural history of tomatoes. Then enjoy a seven-course dinner showcasing this fruit once considered inedible. Chef John Taylor and wine purveyor Mary Lampham provide commentary on food and wine.

..... Include me in the adventure!

Please reserve _____ seats for all four evenings.

Please reserve (#) seats for the following evenings:

_____ Herbs _____ Chocolate _____ Honey _____ Tomatoes

Name _____

Address _____

City _____ State _____ ZIP _____

Phone (day) _____ (evening) _____

E-mail _____

I have enclosed my check made payable to
The Cleveland Museum of Natural History

Please charge my Visa MasterCard

Mail to: Natural History of Food
The Cleveland Museum of Natural History
1 Wade Oval Drive, Cleveland, OH 44106

Account No. _____

Expiration Date _____

3-digit V-code _____ Total: _____

Signature _____

Tickets are also available by calling (216) 231-1177 or online at www.cmnh.org