MEETING Announcement

GEORGIA SECTION

Tuesday, November 18th, 2014

Shirley O. Corriher
The Secret Life of Food

Location:
Fogo De Chao - Buckhead
3101 Piedmont Rd., Atlanta, Georgia 30305
Directions: Click Here

Tuesday, November 18th, 2014

6:00 pm  Meet and mingle (cash bar)
6:30 pm  Dinner
7:30 pm  Presentation

Menu (Buffet):

Option 1. Unlimited Salad Bar Only
$25.00 regular/$15.00 students, K-12 teachers, retired current ACS members

Option 2. Unlimited Salad Bar + All You Can Eat Brazilian Meat Selection
$35.00 regular/$20.00 students, K-12 teachers, retired current ACS members

RSVP by 4:00 pm on 16 November 2014 to Joel Pollino at joelpollino@gmail.com

Payment: At the door
Cash, Credit Card, or Check to: “Georgia Section ACS”

Shirley Corriher

Shirley O. Corriher is a globally recognized food expert, biochemist, author, and TV personality.

She is well-known for her books *Cookwise: The How's and Whys of Successful Cooking* and *Bakewise: The How’s and Whys of Successful Baking* and has been a longstanding contributor Los Angeles Times Syndicates’ Great Chefs series. She also wrote a column for Fine Cooking for 10 years.

She is frequently recognized in public as the "Mad Scientist" from Alton Brown’s *Good Eats* TV show and has appeared on many different shows, including once on ABC’s Jimmy Kimmel Live with Snoop Dog as her fry chef.

Shirley is known to keep her audiences spellbound with her descriptions of the scientific processes behind cooking. And this month’s Dinner Meeting will be no different!

*If you want to know WHY? and it concerns food, Shirley Corriher, Atlanta food writer,
teacher and consultant, is the person to figure it out." (Food & Wine, Nov., 1988).

For over 30 years, she has solved problems for everyone from home cooks, to editors and writers, to large companies like Pillsbury and Procter & Gamble, to Julia Child.

After graduating from Vanderbilt University, she was a research biochemist for the Vanderbilt Medical School. Then, she and her former husband started Brandon Hall School, a boarding school here in Atlanta, where she taught everything from Chaucer to calculus and cooked for 140 teenage boys for 11 years.

For her book *Cookwise: The Hows and Whys of Successful Cooking* she received the James Beard Foundation Award for Best Reference and Technique Book in 1997.

In 2001, she received Bon Appétit's *Best Cooking Teacher of the Year*, and in 2004 she received Research Chefs' Holleman Award for outstanding achievement in technical communication.

In 2013, she received the JAMES T. GRADY - JAMES H. STACK ACS AWARD FOR INTERPRETING CHEMISTRY FOR THE PUBLIC. Corriher presented the award address before the ACS Division of Agricultural & Food Chemistry at the 245th ACS National Meeting & Exposition April 7-11, 2013, New Orleans, Louisiana (C&E News, 2013 Feb. 18, p. 57).

Most recently, this summer, the National Honor Society of Women (Iota Sigma Pi) recognized Shirley with the *Violet Diller Professional Excellence Award*. The award is given for outstanding contribution to chemistry and allied fields by a woman.

More Info Regarding the Speaker:

NPR- “A Wise Cracking Biochemist Shares Her Kitchen ABCs.
http://www.npr.org/blogs/thesalt/2014/10/24/358264756/a-wisecracking-biochemist-sharing-her-kitchen-abcs

Wikipedia – Shirley Corriher
http://en.wikipedia.org/wiki/Shirley_Corriher

Cookwise – The Hows and Whys of Successful Cooking
http://www.amazon.com/CookWise-Successful-Cooking-Secrets-Revealed/dp/0688102298

Bakewise – The Hows and Whys of Successful Baking
http://www.amazon.com/gp/product/1416560785/ref=pd_lpo_sbs_dp_ss_1?pf_rd_p=1944687642&pf_rd_s=lpo-top-stripe-1&pf_rd_t=201&pf_rd_i=0688102298&pf_rd_m=ATVPDKIKX0DER&pf_rd_r=1B9YX2RYSGP9G2GNKZK0

Culinate Interview: Shirley O. Corriher – The Kitchen Scientist
http://www.culinate.com/articles/the_culinate_interview/shirley_o._corriher

PBA – Atlanta: Shirley Corriher’s Cooking Secrets
http://www.pba.org/programming/programs/atlanta_cooking/shirley/