



PRESS RELEASE

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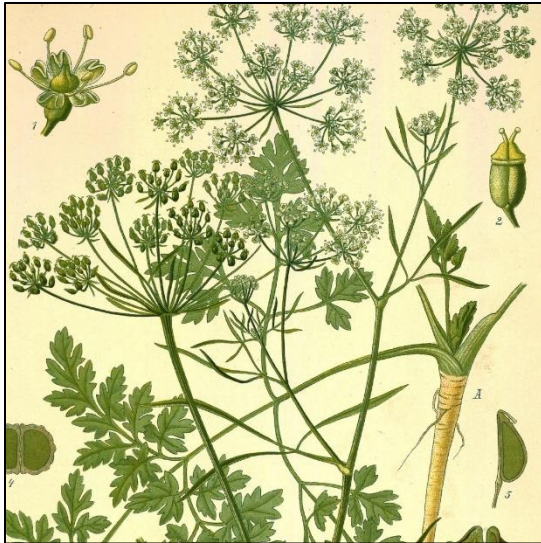
FOR IMMEDIATE RELEASE

December 13, 2018

Lloyd Library Warms Up Winter

Upcoming Programs

Serving Soup: Panel Discussion and Soup Tasting



January 31, 6-8 p.m.
Lloyd Library & Museum

Join Harriet Matthey of Soup Cycle Cincy, food writer Bryn Mooth of Edible Ohio Valley, and Duy Nguyen of Lang Thang Group as they share their favorite ingredients, techniques and the broader impact of soup. Soup samples will be served.

Registration required,
www.lloydsoup.eventbrite.com

Free and open to the public. Doors open and soup tasting at 6 p.m. Lecture discussion starts at 7 p.m.

Spice Up Your Writing Workshop

February 2, 10 a.m. to 12:30 p.m.
Lloyd Library & Museum

Spice up your writing with prompts and techniques to add variety and pop to your words. During this workshop presented by Annette Januzzi Wick, participants will be given access to rare works, including illustrations and historical accounts dating back to the 1600s featured in the exhibition *Ingredients that Warm the Season*.

Co-sponsored by Women Writing for (a) Change.

Registration required, \$35; www.womenwriting.org or call (513) 721-1171



Tasting the Food of the Gods: The Natural and Cultural Histories of Chocolate



February 8, 6-8 p.m.
Lloyd Library & Museum

Join University of Cincinnati's Dr. Maria Paz Moreno and Dr. Eric Tepe for a talk on the fascinating topic of *Theobroma cacao*, i.e. the chocolate tree, exploring both the botanical and historical aspects of chocolate, as well as its cultural significance throughout the centuries. From its role in the sacred ceremonies of the Maya and Aztec peoples, to becoming a rare treat for 17th century European nobility and the widely available commodity that it is today.

Registration required,
www.lloydchocolate2018.eventbrite.com. Free and open to the public. Doors open with refreshments at 6 p.m., lecture begins at 7 p.m.

Vanilla: An Ethnobotanical Journey from Central America

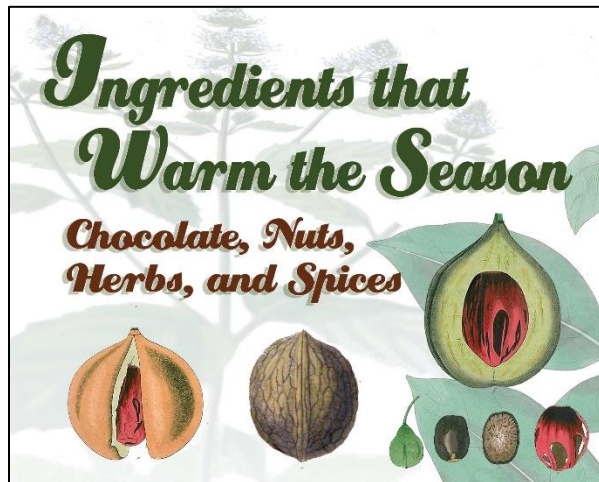
March 14, 7-8 p.m.
Lloyd Library & Museum

One of the most fragrant spices of the New World, vanilla (*Vanilla planifolia*) has been the delight of food lovers for thousands of years. From the ancient Maya to the chefs of Fifth Avenue, this colorful orchid has warmed the palates and added savory accents to menu items around the world. Join Dr David Lentz for a discussion of the origins of this wonderful plant, how it became a domesticated crop and how it made its way into the hearts and palates of consumers across the globe.

Free and open to the public. **Registration required,**
<https://www.lloydvanilla.eventbrite.com>. Door open at 6:30.



Ingredients that Warm the Season: Chocolate, Nuts, Herbs and Spices



December 7-March 16

As winter bears on make sure to see the Lloyd Library's newest exhibition. This exhibition focuses on botanical images and traditional uses of chocolate, nuts, herbs and spices, the main ingredients of the flavors and aromas of the season. Incorporating fruits and root vegetables with dried herbs and spices enhances many of our favorite winter desserts, soups and stews.

The Lloyd Library and Museum is free and open to the public. Located at 917 Plum Street in Cincinnati, Ohio. For more information or to schedule group tours, contact the Library at (513) 721-3707, email contact@lloydlibrary.org, or visit www.lloydlibrary.org.



#lloydlibrary #LloydIngredients