Two events at Camden County College offer anthropolog...
By Renee Winkler
For the Courier-Post

If two of your top cravings involve chocolate or beer, you might find yourself headed back to college in the weeks ahead.

Camden County College will host two fundraisers that pair interesting history lessons with food and either chocolate or beer.

First, an Oct. 4 mélange of Caribbean-themed eats, topped off with a chocolate fountain, will lead into a lecture on the Mayan civilization.

On Oct. 16, the college’s Center for Civic Leadership and Responsibility will offer beer tastings based on historical evidence of brews that are at least 7,000 years old.

Proceeds from both events, open to adults only, will benefit the Camden County College Foundation to help fund programs.

The Mayan tasting program costs $25; the beer event admission is $45. Both will be in the atrium of the Connector Building on the Blackwood campus.

Free lectures accompanying the buffets are likely to entice attendees to check out some of the mini-courses for the rest of the fall semester.

But, first the food: “Exploring the World through Food,” on Oct. 4 features a range of foods inspired by early civilizations. A Mayan station will include pumpkin soup, chalupas, and a corn tortilla boat stuffed with spicy seafood, beef and chicken, dressed with fresh salsa, guacamole, fresh diced tomatoes, red onions and grated cheese.

Another food station will present spicy Jamaican jerk pork, Caribbean-style barbequed beef, and flat breads.

Camden County College Sous Chef Jose Fontanez prepares a spinach and pasta toss at the student cafeteria. The college’s food service professionals are creating recipes for the food events. JOHN ZIOMEK/COURIER-POST

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A dessert table will include varieties of fresh fruit to dip into a chocolate fountain, as well as Mayan chocolate bars.

The sweet stuff will top the topic of a 7 p.m. lecture at the event, “Not Your Mother’s Hot Chocolate” by Dr. Elin Danien, a research associate at the University of Pennsylvania-Museum of Archaeology and Anthropology.

Her title may seem as dry as a mummy, but Danien will talk about the unexpected, amusing and sometimes shocking uses of chocolate. She’ll explain how

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the introduction of chocolate to Europe helped foster revolution, support dynas-
ties, bolster economics, inspire orgies, influence religious edicts, and play a
role in a murder.

The Oct. 16 food event, “Uncorking the Past,” will include ancient menu
items from three parts of the world, each served with an appropriate pairing of
beer or wine.

Subtitled “Ancient Ales, Wines, and Extreme Beverages,” the event includes
flights of beers with exotic ingredients — but the food can’t be overlooked.

The tasting begins at 7:30 p.m. — af-
ter the free lecture — and will include
three beers developed by Dogfish Head
brewery of Rehoboth Beach, Del.

In the lecture before the event, Pat-
rick McGovern, director of the Penn Mu-
seum’s Biomolecular Archaeology Lab-
oratory, will talk about what he de-
scribes as “humanity’s ingenious, in-
toxicating quest for the perfect drink.”

A shrimp sesame noodle shooter (see
recipe, Page 2), adapted by the food ser-
vice manager and chef at Camden Coun-
ty College, will be paired with a Chinese
beer, Chateau Jiahui, made with haw-
thorn fruit, rice, grape and honey. It is
based on chemical evidence of the oldest
known fermented beverage in history.

The ingredient list, McGovern says, was
researched from remnants at a 3,000-
year-old site in the Yellow River Valley
of China.

The second combination pairs slow-
cooked spicy barbecued shredded pork
shoulder, a mini onion bread, and mix of
sweet and sour cabbage and cucumber
with Midas Touch, the first brew in the
Ancient Ale series of Dogfish Head. De-
scribed as “somewhere between wine,

See HISTORY, Page 4D

we can de-
bate til mid-
night whether
the economy
is getting bet-
ter, worse
or is stalled
in neutral.

But one thing seems fairly resilient in
South Jersey — restaurants. While some
have not been able to weather recent
hard times, there is no shortage of new
restaurants waiting to take their places.

In Collingswood alone, three new res-
taurants are on tap — two Indian restau-
rents and a Japanese eatery.

The owners of the former Universal
Deli and Grocery at East Coulter and
Haddon avenues plan to convert their
business into an as-yet-unnamed Indian
restaurant.

Just up the avenue, the space former-
ly occupied by Raymond’s Plaza at The
Lumberyard is being renovated for In-
dia, a new venture from the owners of Co-
randier Indian Bistro in Voorhees that
will focus on lighter and vegetarian fare.

Further down the road, finishing
touches are being put on Akira, a Japa-
ese restaurant focusing on hibachi and
sushi, with other locations in Moore-
town and Voorhees.

Meanwhile, after years of anticipa-
tion, Catelli Duo Osteria and Wine Bar at
Voorhees Town Center opened its doors
Monday. The Tuscan restaurant is the
more casual descendant of Catelli’s on
Main Street, which closed in 2011.

Now the only question is, where to eat
first?

Tammy Paolino is Features Editor of
the Courier-Post. For more hungry
musing, constant cravings and The
Miracle of Dinner visit
CPSJ.com/EatMyWords.
CINEMARK

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HISTORY

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[History Details]
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