

ough market, selling to the expanding system of in-store bakeries and food-service entities.

Fresh bread and rolls still are an important presence. Gonnella supplies the hot dog buns at Wrigley Field, and odds are good that the juice on Chicago's Italian beef sandwiches soaks into a Gonnella roll.

Contributor: Eleanor Hanson
See also: Baking and Bakeries; Italians

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Grace

Less than a year after it opened in December 2012 at 652 West Randolph, Grace was awarded 2 Michelin stars for what the *Michelin Guide* called "its contemporary seasonal tasting menus that are as modern and stylish as the setting in the West Loop." The following year it won its 3rd star. Its many other accolades include a James Beard Award for Best Restaurant Design, *Chicago Magazine*'s Best New Restaurant, and *Chicago Tribune*'s Chef of the Year for chef/owner Curtis Duffy.

After a career that included working for Charlie Trotter and Grant Achatz, Duffy joined wine director Michael Muser and investor Mike Olszewski to launch Grace in an old frame shop. The elegant neutral-toned dining room has 64 white leather seats. Grace has two seasonal menus, vegetarian (flora) and nonvegetarian (fauna), each consisting of 9 to 13 courses. Each intricately plated dish is intended to be consumed in six bites or less.

Distinctive features include unusual serving dishes—for example, curved bowls imported from France that look like fat inner tubes or a charred whiskey barrel stave—and esoteric ingredients, such as African blue basil, Iranian pistachios, or Satsuma oranges. Dishes have included chestnut puree with truffle shavings, roasted almond milk, and red sorrel (flora) and veal cheeks with wine braised endive, black mint, and tempura anchovies (fauna).

The restaurant's name reflects Duffy's cooking style, elegant and delicate, and his spiritual connection with cooking. "It's all about grace," he writes when signing menus.

Contributor: Colleen Sen
See also: Duffy, Curtis; Restaurants and Fine Dining

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The Greater Chicago Food Depository

Chicago's food bank has been working to end hunger in the Chicago area since 1978, based on a model developed in Phoenix. The nonprofit 501(c)(3), located at 4100 W. Ann Lurie Pl., is a food distribution and training center providing food for hungry people while striving to deal with the causes of hunger in the area.

Through a network of more than 650 pantries, soup kitchens, shelters, mobile programs, children's programs, and programs for older adults, the Food Depository serves more than 800,000 adults and children a year. It delivers more than 67 million pounds of food, including 22 million pounds of fresh produce, annually. Specific recipients include Kids Cafes and Chicago Public Schools, low-income older-adult residences (CHA and HUD), and local nonprofit organizations. More than 232,100 households are served each year.

Donations to the Food Depository come from wholesalers and food-service organizations, retailers, individuals, and organizations through food drives and governmental programs.

In addition to nearly 60,000 donors and 500 corporations and foundations, the Food Depository runs a volunteer program for about 20,000 people giving 99,000 hours a year. Millions of pounds of healthful food are contributed by 350 food companies.

The growth of the Food Depository was helped significantly in 1982 when Illinois legislators passed a Good Samaritan law. Written to protect food contributors from legal liabilities, the bill helped support similar national legislation passed by Congress in 1996. Today, the Food Depository operates from a 268,000-square-foot warehouse and training center opened in 2004, following a successful \$30 million capital campaign. In keeping with its goal to end hunger, the Food Depository launched its Chicago's Community Kitchens program to provide culinary training programs for unemployed and underemployed adults.

Contributor: Elizabeth Richter
See also: Food Pantries

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Greeks

Greek settlement in the United States was negligible before the great wave of immigration from southern and eastern Europe that started about 1880. Between 1890 and 1930, more than 450,000 Greeks came to the United States. Early arrivals included a high proportion of single, young

men seeking to earn money and then return to their families back home. Difficult labor conditions (often including seasonal work in construction) were the norm, though many Greeks soon managed to save enough money to be able to start their own modest businesses. Only gradually during this first period of immigration did the number of women rise and allow for the development of full-fledged Greek American communities. After World War II, immigration resumed, with more than 200,000 arriving between 1950 and 1980; many of the postwar immigrants settled in those same areas with established Greek American communities.

The most concentrated settlement in the city—and for several decades the largest Greek American community in the United States—developed on the Near West Side. Commonly called “the Delta,” this area was roughly bounded by Halsted, Harrison, Polk, and Blue Island Streets and lay immediately to the north of the predominantly Italian Taylor Street neighborhood. The Delta, or “Greektown,” thrived from the 1920s to the early 1960s, when it was largely demolished to make way for the University

of Illinois’ new Chicago campus. Chicago’s current and popular Greektown on Halsted from Van Buren north to Madison is a vestige of the old neighborhood. It supports a concentration of Greek restaurants and other businesses, but without much of a resident Greek population in the area. Many moved to Lincoln Square or suburban areas.

As an immigrant community, the Greeks were well-known for their hard work and entrepreneurship. In Chicago, as elsewhere in the United States, one of the first fields of opportunity for them was the food industry. Many Greeks became fruit and produce peddlers in the early years and, of these, a remarkable number managed to found successful grocery shops or wholesale food businesses. Eventually, Greeks came to control a major share of the wholesale food industry at the central-city markets on Randolph and South Water streets. Another niche was in confections and ice cream, as Greeks became owners of candy stores and soda shops, such as Margie’s on Western, founded in the 1920s. A nationally popular ice-cream product, the Dove Bar, was the creation of Leo Stefanos, the proprietor of one sweets shop, in the 1950s. So popular



Constantine Pergantic and customers in his confectionary store, 1950s. From the National Hellenic Museum’s Photography Collection.

were Greek confectioners that people came from across the country to be trained in the art and craft of candy making and "dairy creations" such as sundaes and milkshakes. It has been said that between the 1920s and about 1970 most of America's candy shop owners had been trained or influenced by Chicago's Greek confectioners.

The most striking aspect of Greek American participation in the U.S. food industry is the community's role in the restaurant business. Prior to its shrinkage, Greektown was home to 30,000 Greeks who were served by food stores, coffee shops, restaurants, and a pool hall or two. The Pilafas Greek Grocery Store, Sarantakis Greek Grocery Store, and Deligiannis Greek Grocery Store were side by side with eight coffeehouses, a half dozen bakeries, and a dozen restaurants (one of which was the El Paso Mexican Tavern). All served Greek baked goods and plenty of "Turkish" coffee. Some groceries and restaurants remained, notably Diana's run by the effervescent Petros Kogiones. Made into a restaurant named Diana's *Opaa* in 1961, the restaurant became a magnet for Chicagoans wanting a taste for more-or-less authentic Greek food and to be entertained by the dance-loving owner.

Greektown restaurants were only a small number of many more throughout Chicago. Unlike other immigrants with restaurants that featured their own food traditions, most Greek American restaurateurs created menus with the broadest appeal. They served mainstream American breakfast fare, hamburgers, club sandwiches, basic dinner plates (roast turkey, meatloaf, roast beef, and so forth), and some particularly popular ethnic dishes (spaghetti and meatballs, chicken parmigiana, and fajitas). Usually only a few overtly Greek items were included (Greek salad with feta, Greek-style roasted chicken, and gyros). Typically, these establishments, many of which were "diners," had long hours of operation. Some notable examples that date back to the mid-twentieth century are the White Palace Grill (Canal at Roosevelt), the Palace Grill (Madison and Loomis), and Lou Mitchell's (Jackson near Jefferson).

Greek Americans also have been involved in the fast-food business nationally and locally, where the gyros sandwich takes its place alongside the Chicago-style hot dog and Italian beef as a local specialty. Greek-owned fast-food stands serve all three, as well as hamburgers. On the Southwest Side, a two-patty style of hamburger called "the Big Baby" is widespread and has its origins in a Greek-owned stand. Including fast-food stands, diners, and other, more formal eateries, it has been claimed that, in the 1950s, Greek Americans owned about 85 percent of all restaurants in the Loop; it seems likely very few, if any, specialized in Greek cuisine.

Full-fledged Greek restaurants are found here and there throughout Chicagoland, with one particular

WHERE TO BUY GREEK INGREDIENTS

While Greek cuisine remains largely outside the American mainstream, the current fascination with the Mediterranean diet has increased its popularity and also brought a demand for many of the staple products used in Greek cookery. The once numerous specialty shops serving the Greek American community now are a mere handful (Elea in Greektown, Spartan Bros. in Edison Park, Minos in Addison), but these remain important sources for such items as Greek olive oils, cured olives, wines and liqueurs, aged and fresh cheeses, pasta, *paximadia* (barley rusks), giant beans, *vo/vi* (hyacinth bulbs), dried oregano, and sweets. Increasingly, many of these items are on offer in mainstream groceries, especially those owned by Greek Americans (Treasure Island, Pete's Fresh Market).

—ANTHONY BUCCINI

concentration in Greektown, where, within a span of a few blocks along Halsted, there were six left in the early twenty-first century: Artopolis, Athena, Greek Islands, Pegasus, Roditys, and Santorini. All are moderately priced. All offer an array of *mezedes* (appetizers), including feta cheese and olives, spreads such as *taramosalata* (fish roe), *melitzanosalata* (eggplant), *tzatziki* (cucumber and yogurt), grilled and sautéed seafood (octopus, squid, shrimp), *keftedes* (meatballs), *dolmades* (rice-stuffed grape leaves), *spanakotiropita* (spinach-cheese pies), and flambéed *saganaki*, a traditional dish of fried cheese, which was reportedly first served flambéed at the Parthenon restaurant, which closed in 2016. Grilled, roasted, and braised meats are a mainstay, with lamb particularly featured in various traditional recipes. Fresh seafood forms an important part of each of these restaurants' offerings, as well as traditional dishes such as *moussaka* (eggplant-potato-lamb casserole), *pastitsio* (baked pasta with ground meat sauce and béchamel), spaghetti with browned butter and cheese, and *bakaliaros* (salt cod, often fried and served with *skordalia*). Meat or fish dishes are accompanied by one or more starches (oven-roasted potatoes, rice, and *kritharaki* [orzo pasta]). Always on offer are also *horta* (boiled dandelion greens) and other vegetable preparations (artichoke, zucchini, green beans) and various salads (*boriatiki* "village salad" with feta). Common desserts are baklava (nut-stuffed phyllo), *galaktoboureko* (custard in phyllo), and yogurt dressed with honey. All these restaurants feature Greek wines, including *retsina*, and Greek-style coffee.

In recent years, more upscale Greek restaurants have begun to appear, such as Avli Estiatorio in Winnetka and Taxim in Chicago's Wicker Park, which serves chef-driven food taking its inspiration from the cuisine of the eastern (Anatolian) Greeks.

Contributor: Anthony F. Buccini

See also: Candy; Dove Bars; Lunch Wagons and Diners

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Green City Market

Founded in 1998 by cookbook author and columnist Abby Mandel, the market is an independent, 501(c)(3) farmers market in Lincoln Park. Mandel's mission was to improve the availability of high-quality local and sustainably grown food, connecting local farmers to chefs and customers and promoting a healthier society. Mandel was inspired by her visits to European markets, and by Julia Child and Alice Waters, who celebrated local, sustainably grown food.

The outdoor market, on North Clark Street just north of LaSalle, features more than 65 farmers and vendors who offer fresh, sustainable and locally grown produce and products. All are carefully vetted and must be certified by a third party to ensure sustainable growing practices. In winter, the market moves to the Peggy Notebaert Nature Museum. An estimated 456,000 people shop at Green City Market each year.

Educational initiatives include the Sprouts program, introducing children to fresh fruits and vegetables; the Edible Gardens, demonstrating how market produce grows; and chef demonstrations of using market products. In 2014, the market published *The Green City Market Cookbook*, with seasonal recipes from the community of chefs, farmers, and customers. A featured event each year is the Annual Green City Market Chef's BBQ, a fundraiser for Market programs that features 80 or more of Chicago's best chefs. They create dishes entirely from products sold in the market. Because of its popularity, the Market is exploring options for a permanent indoor-outdoor location, including the historic Fulton Market wholesale district.

Contributor: Elizabeth Richter

See also: Agriculture, Urban; Festivals

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Green River Soda

Green River was first manufactured in Chicago in 1919 by the Schoenhofen Edelweiss Brewing Company at 18th Street and Canalport in what is now Chicago's Pilsen neighborhood. The verdant bubbly soda was packaged into recycled beer bottles, and the product kept the brewery afloat during Prohibition.

But the soda did not start in Chicago. Like many bottled sodas, it began as a syrup to be mixed at soda fountains. The syrup was developed in 1914 in Davenport, Iowa, by inventor Richard C. Jones, who ran a candy store. He conjured up a sparkling green, caffeine-free, lime-based soda to attract students from the nearby high school to his store. Those students dubbed the drink "Green River." The river referenced is the Mississippi River, not the Green River that cuts through northwestern Illinois, nor the Chicago River, which is dyed green in celebration of St. Patrick's Day.

Jones was not a marketer, but he knew some men at a flavor house in Chicago who connected him with the Schoenhofen Edelweiss brewery to produce the drink in quantity. From the 1930s to 1950s, Green River was second only to Coca-Cola in Midwest sales, and into the 1960s, Green River was a staple at corner soda fountains.

Green River became a nationally known Chicago icon. In 1969, the rock band Creedence Clearwater Revival had a popular song and album called "Green River." Songwriter John Fogerty says he took the name of the song from the soda, but the river he sings about isn't a river at all but Putah Creek in Winters, California.

WIT Beverage Company purchased Green River in 2011 and rolled it into its specialty soda portfolio. The drink still is produced in Chicago with natural lime flavoring and cane sugar, but the soda is bottled in Oak Creek, Wisconsin. In 2013, sales of Green River generated \$15 million for WIT.

Contributor: Deborah Pankey

See also: Soda Fountains, Soft Drinks

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