Analyzing President Trump’s First Year

Twelve Months Unlike Any Other

The election of Donald Trump as 45th president has generated an almost unprecedented flow of breaking news headlines, non-stop cable news, and partisan faceoffs. On the one-year anniversary of the election, experts from media and politics step back from the day-to-day fervor with a measured examination of the changes President Trump has brought, the high points and low points, his improvisational style of governing, and how the political landscape has changed in 12 tumultuous months.

Participants Julian Zelizer, columnist for CNN and professor of history and public affairs at Princeton; Jackie Calmes, White House editor for the Los Angeles Times Washington bureau; and Al Felzenberg, presidential historian and visiting lecturer at the Annenberg School for Communication, University of Pennsylvania join Ken Walsh, senior White House correspondent for U.S. News & World Report to discuss what we know and what we might anticipate in 2018.

Thurs., Nov. 2, 6:45 p.m.; Ripley Center; CODE 1H0-288; Members $30; Nonmembers $45

Secrets of the Sommeliers

Not long ago, sommeliers were little more than bit players in the theater of fine dining. These days, however, many “somms” have become winemakers, authors, subjects of documentary films, and key market influencers. Demand for seats in sommelier-certification courses far outstrips the supply as interest in the profession has never been higher.

Four established stars shed some light on the profession’s history and current popularity. Jeff Porter is wine director for Batali & Bastianich Hospitality Group. Amanda Smeltz is a sommelier at the high-profile Bar Boulud and Boulud Sud, New York. Eduardo Porto Carreiro oversees beverage operations for the Ford Fry group of restaurants in Atlanta. Moderator Taylor Parsons, a Los Angeles-based sommelier, has managed wine programs for the likes of chefs Wolfgang Puck, Nancy Silverton, and Walter Manzke.

They share stories from years spent “on the floor” and in the world’s great wine cellars. In the process, they’ll try to demystify some of wine’s more inscrutable facets. Come with questions and stay for a guided tasting.

Fri., Nov. 3, 6:45 p.m.; Ripley Center; CODE 1W0-011; Members $80; Nonmembers $90

The Future of Spices

Since founding La Boîte, a spice shop in New York City a decade ago, Lior Lev Sercarz has established himself as the go-to source for fresh and unusual spices. He creates small-batch custom blends—which contain anywhere from 9 to 23 different ingredients—for renowned chefs like Daniel Boulud and Eric Ripert, among others, but his evocatively named spice blends (like Orchidea N.34, Reims N.39, and Yemen N.10) are used by home chefs as well.

The global culinary movement has made even the most exotic spices an essential part of many kitchens today. According to Sercarz, the demand for spices and ethnic food is challenging producers as they deal with greater production, safety, and quality control. And the industry is trying applications in new areas like brewing and distilling. Spice, he says, is no longer just about cooking.

Enjoy a special taste of Sercarz’s spice blends after the program.

His book The Spice Companion: A Guide to the World of Spices (Clarkson Potter) is available for purchase and signing.

Tues., Nov. 7, 6:45 p.m.; Ripley Center; CODE 1L0-180; Members $30; Nonmembers $45

Location Changes

Our programs occasionally move to a different location from the one published on tickets.

We do our best to inform ticket holders of location changes by mail, phone, and email.

You are advised to confirm the location by calling our customer service staff at 202-633-3030 (M–F; 9–5)

You can also visit smithsonianassociates.org for the most up-to-date information.
Jacques Pépin: Cooking for the Love of It
In the Kitchen with His Granddaughter

In 60 years of cooking, teaching, and hosting 14 cooking series on TV, Jacques Pépin has made it look easy. But then, it’s what he loves to do. He has shared his philosophy while cooking alongside the legendary Julia Child and daughter Claudine. Now, Pépin has a new kitchen apprentice: his granddaughter Shorey Wesen.

Ever since she was very young, Shorey, 13, has loved “helping” him in the kitchen. Now Pépin is showing his favorite pupil how to prepare “food that is plain, but elegant, and more than anything, fun.” His young assistant has inspired recipes such as curly hot dogs, spinach with croutons, skillet bread and homemade butter, and raspberry cake, and other dishes with kid appeal in Pépin’s new book, A Grandfather’s Lessons.

Listen to a delightful conversation as Pépin and Shorey sit down with Joe Yonan, food editor of the Washington Post.

A Grandfather’s Lessons (Rux Martin Books, Houghton Mifflin Harcourt), is available for sale and signing.

Fri., Nov. 10, 6:45 p.m.; Baird Auditorium, Natural History Museum; CODE 1B0-225; Members $30; Nonmembers $45

Lee Child on Jack Reacher’s Latest Adventure

In 21 internationally bestselling thrillers since 1997, Lee Child has chronicled the exploits of Jack Reacher, a former military police major who unleashes his formidable training, skills, and cunning as he brings to justice wrongdoers of all kinds.

Reacher’s new adventure is sent in motion by his discovery of a woman’s West Point class ring in a pawn shop window, which turns out to be a small, incidental part of something far darker—a vast criminal enterprise with powerful forces guarding a lucrative supply chain. Reacher, of course, won’t rest until wrongs are righted.

Child speaks with NPR host Linda Wertheimer about the inspiration behind the Reacher novels, his writing process, and his latest book in the series, The Midnight Line (Delacorte Press). Pre-signed copies of The Midnight Line are included in the ticket price; a signing is not part of the program.

Thurs., Nov. 9, 6:45 p.m.; Ripley Center; CODE 1L0-183; Members $45; Nonmembers $55

Puccini
A Deeper Look

Giacomo Puccini (1858–1924) is the most popular of all the operatic masters, and his works—from La Bohème and Madama Butterfly to the uncompleted Turandot—have had an enduring presence on stages from the late 19th century to the present. He was a composer of astounding emotional range and great powers of invention—and there is still so much more to learn about him.

Through films and recordings, Saul Lilienstein delves beyond the familiar to examine fascinating aspects of Puccini’s life, career, and creative genius.

An American Debut

La fanciulla del West, Puccini’s “American” opera set in California, premiered at the Metropolitan Opera in 1910. It intermingles influences of Gold Rush-era folk songs with Italian lyricism and harmonies similar to Debussy’s impressionist innovations.

Tues., Nov. 7, 12 noon–1:30 p.m.; Ripley Center; CODE 1M2-924D; Members $20; Nonmembers $30

Emotional Range

Puccini’s Il trittico, an evening of three short operas, showcases the composer’s astounding emotional range and his powers of invention.

Tues., Nov. 14, 12 noon–1:30 p.m.; Ripley Center; CODE 1M2-924E; Members $20; Nonmembers $30

His Final Work

Puccini’s score for Turandot, set in ancient China, reflected his modern world. The orchestration and choral writing is strikingly inventive and individual voices soar in such arias as “Nessun Dorma.” The session addresses attempts to finish the incomplete Turandot.

Tues., Nov. 21, 12 noon–1:30 p.m.; Ripley Center; CODE 1M2-924F; Members $20; Nonmembers $30
The 41st season of the Smithsonian Chamber Music Society features musical masterpieces from the early 17th century to the early 21st, played on some of the world’s most highly prized musical instruments. Two series, featuring the SCMS’s acclaimed artists, offer musical feasts simply unobtainable anywhere but at the Smithsonian, in the intimate surroundings of the American History Museum’s Hall of Music. Kenneth Slowik, SCMS artistic director and recipient of the Smithsonian Distinguished Scholar Award, again curates a series of pre-concert lectures (one hour prior to each program), shedding light on the glorious music and the life and times of the featured composers.

Smithsonian Chamber Music Society audiences are privy to the unparalleled opportunity of hearing two magnificent quartets of instruments—one made by Antonio Stradivari, the other by his teacher Nicolò Amati—in this popular three-concert series. The Axelrod Quartet continues its traversal of Joseph Haydn’s quartets with the first three of the Op. 33 quartets, published in 1782, a decade after Haydn’s previous quartet offerings, and described by the composer himself as “written in a completely new and special way.” The Axelrod members have invited three exceptional young violists to join them over the season for three of the best-known string quintets in the repertoire. In November, Hee Sun Yang, from the Shepherd School of Music at Rice University, assists in the Mozart Quintet in C Major, K515; in March, Jasper Snow of the Juilliard School completes the Mendelssohn Quintet in A Major, Op. 18; and in April, Oberlin’s Nicholas Gallitano lends his instrumental voice to the Brahms Quintet in G Major, Op. 111. Quartets of Beethoven, Brahms, and Bartók round out the programs.

Axelrod Quartet
Three-Concert Series: Saturdays: CODE BPQ6; Sundays: CODE BPQ7; concerts at 7:30 p.m.; pre-concert talks at 6:30 p.m.; Hall of Music, American History Museum; Members $66; Nonmembers $85

Concert Series
Sat., Nov. 11; Sun., Nov. 12
Felix Mendelssohn: Quintet in A Major, Op. 18 (1832)

Sat., March 17; Sun., March 18
Béla Bartók: Quartet No. 1, Op. 7 (1908-9)
Felix Mendelssohn: Quintet in A Major, Op. 18 (1832)

Sat., April 28; Sun., April 29
Joseph Haydn: Quartet in B Minor, Op. 33, No. 1 (1781)
Ludwig van Beethoven: Quartet in B-flat Major, Op. 18, No. 6 (1801)
Johannes Brahms: Quintet in G Major, Op. 111 (1890)

Individual Concerts: CODE 1P0-569 (Nov. 11); CODE 1P0-599 (March 17); CODE 1P0-600 (April 28); CODE 1P0-601 (Nov. 12); CODE 1P0-602 (March 18); CODE 1P0-603 (April 29); pre-concert talks at 6:30 p.m.; Hall of Music, American History Museum; Members $27; Nonmembers $35

Published ticket prices are subject to change, depending on availability.
Masterworks of Five Centuries
Smithsonian Chamber Players, Smithsonian Consort of Viols

December’s Beethoven/Schubert trio program highlights the versatility of a late-Viennese all-wooden fortepiano similar to the instrument Brahms used while composing his first two piano quartets. In January, the Smithsonian Consort of Viols program investigates the music of John Jenkins, a venerable and much-beloved figure at the court of Charles I and throughout the interregnum. Later that month, tenor Aaron Sheehan offers Schubert’s “Winter’s Journey,” in a prequel to Reinbert de Leeuw’s ingenious orchestrations (for 15 instruments and voice) of 21 of Schubert and Schumann’s best-known songs as Im wunderschönen Monat Mai. Dutch film and television actress Katja Herbers interprets the evocative texts. February features an all-Bach recital by Kenneth Slowik. In mid-April, one of Schubert’s most powerful early quartets is paired with the magisterial Octet with which he intended “to prepare the way for his grand symphony.” In May, the Smithsonian Chamber Players present the little-known, but fascinatingly inventive, early keyboard trios of Haydn.

Concerts and Recitals

Smithsonian Chamber Players
Mark Fewer, violin; Myron Lutzke, violoncello; Kenneth Slowik, fortepiano

Ludwig van Beethoven: Trio in D Major, Op. 70, No. 1, The Ghost (1808)
Franz Schubert: Trio in B-flat Major, D898 (1827)
Sun., Dec. 10; concert at 7:30 p.m.; pre-concert talk at 6:30 p.m.; Hall of Music, American History Museum; CODE 1P0-593; Members $25; Nonmembers $35

Smithsonian Consort of Viols
Kenneth Slowik, treble viol and organ; Lucine Musaelian, Zoe Weiss, Catherine Slowik, Patricia Neely, and William Skeen, viols

Consort Music of John Jenkins (1592-1678)
Sat., Jan. 13 (CODE 1P0-587); Sun., Jan. 14 (CODE 1P0-594); concerts at 7:30 p.m.; pre-concert talks at 6:30 p.m.; Hall of Music, American History Museum; Members $25; Nonmembers $35

Aaron Sheehan, tenor
Kenneth Slowik, fortepiano

Franz Schubert: Winterreise, D911 (1827)
Sat., Jan. 20; concert at 7:30 p.m.; pre-concert talk at 6:30 p.m.; Hall of Music, American History Museum; CODE 1P0-588; Members $25; Nonmembers $35

Smithsonian Chamber Players
Katja Herbers, actress
Kenneth Slowik, piano and direction

Reinbert de Leeuw: Im wunderschönen Monat Mai:
Three times seven Lieder after Schumann and Schubert (2004)
Sat., Jan. 27 (CODE 1P0-589); Sun., Jan. 28 (CODE 1P0-595); concerts at 7:30 p.m.; pre-concert talks at 6:30 p.m.; Hall of Music, American History Museum; Members $25; Nonmembers $35

Kenneth Slowik
Violoncello and harpsichord

Johann Sebastian Bach: Suite in E-flat Major, BWV 1010 (ca. 1720); “English” Suite in E Minor, BWV 811 (before 1720); Chromatic Fantasia and Fugue, BWV 903 (before 1723)
Sun., Feb. 25; concert at 7:30 p.m.; pre-concert talk at 6:30 p.m.; Hall of Music, American History Museum; CODE 1P0-596; Members $25; Nonmembers $35

Smithsonian Chamber Players
Vera Beths and Cynthia Roberts, violin; Steven Dann, viola; Kenneth Slowik, violoncello; Anthony Manzo, bass; Charles Neidich, clarinet; Andrew Schwartz, bassoon; William Purvis, horn

Franz Schubert: Quartet in G Minor, D173 (1815); Octet in F Major, D803 (1824)
Sat., April 14 (CODE 1P0-590); Sun., April 15 (CODE 1P0-597); concerts at 7:30 p.m.; pre-concert talks at 6:30 p.m.; Hall of Music, American History Museum; Members $25; Nonmembers $35

Smithsonian Chamber Players
Ian Swenssen, violin; Elisabeth Reed, violoncello; Kenneth Slowik, harpsichord

Joseph Haydn: Early Keyboard Trios (1759-85)
Sat., May 5; concert at 7:30 p.m.; pre-concert talk at 6:30 p.m.; Hall of Music, American History Museum; CODE 1P0-591; Members $25; Nonmembers $35

More INFORMATION and TICKETS at SMITHSONIANASSOCIATES.ORG and 202-633-3030
Tea with a Bookseller
Previews of the Newest Titles

The Washington area is a book lover’s playground, with excellent bookstores serving every kind of literary taste. Smithsonian Associates is delighted to present wonderfully knowledgeable local booksellers who preview upcoming titles in genres they know and love. It’s a perfect way to find out what your favorite authors have in the works, discover a new writer, or begin making your gift list for the holidays.

On Nov. 12, Jon Purves from Politics and Prose looks at the big nonfiction books set to debut this fall. Want to find holiday gifts for the young people in your life? Brennan Baker from The Potter’s House offers top picks among children’s and young-adult authors on Dec. 3. And on Jan. 21, Matt Megan from Kramerbooks previews the best of new literary fiction.

In the literary spirit, tea, sherry, and cookies round out each session.

Sun., Nov. 12 (CODE 1B0-227); Dec. 3 (CODE 1B0-228), Jan. 21 (CODE 1B0-236); 4–5:30 p.m; location indicated on ticket; Members $20; Nonmembers $30

American Novels of the ‘20s

If you love discovering (or re-discovering) a book and sharing it with a friend, here’s a chance to do both by reading and discussing some iconic works of 1920s American literature. The postwar period was one of the most creative in the nation’s history, and nothing captured its excitement and diversity more than the novels of groundbreaking writers working at the time.

Lisbeth Strimple Fuisz, a lecturer in the English department at Georgetown University, leads spirited lectures and informal discussions that focus on significant novels that examine the social and cultural upheavals of life during the Jazz Age.

Share insights and opinions about Willa Cather’s 1925 novel The Professor’s House. Cather, a leading voice of literary modernism, offers the story of Godfrey St. Peter, a Midwestern professor trying to come to terms with the loss of a favorite student and its impact on his family. (Nov. 13)

Harlem Renaissance writer Jessie Redmon Fauset’s Plum Bun (1929) is highlighted during the final session on Dec. 18. The novel’s protagonist, a light-skinned African American woman, tries to pass as white in order to feel fulfilled, but finds it might not be the answer to her hopes. (Dec. 18)

Participants should read the book prior to class. Sherry and cookies are available for refreshment.

Mon., Nov. 13 (CODE 1H0-270C), Dec. 18 (CODE 1H0-270D), 6:45 p.m.; Ripley Center; Members $25; Nonmembers $35

SMALL TREASURES

Small color etchings, linocuts, and engravings at affordable prices, available through Smithsonian Associates Art Collectors Program. To purchase these prints, call us at 202-633-8680

ART HANSEN
Two Roses, 1997
Color etching
Image: 6 x 5 inches
Paper: 15 x 11¼ inches
Members: $220
Nonmembers: $320

ART HANSEN
Rose, 1995
Color etching
Image: 6 x 5 inches
Paper: 15 x 11¼ inches
Members: $220
Nonmembers: $320

ART HANSEN
Poppy, 1999
Color etching
Image: 7¼ x 6 inches
Paper: 15 x 11¼ inches
Members: $250
Nonmembers: $350

Published ticket prices are subject to change, depending on availability.
La Cucina vs. La Cuisine
A Gastronomic Faceoff With Fred Plotkin

Most food lovers, when asked to name their favorite food nations, quickly speak of Italy and France and then insist on declaring one better than the other. In fact, the food and wine traditions of these two countries are closely linked.

RECEPTION MENU
French and Italian Cheese Board
French and Italian cheeses garnished with figs, grapes and berries, accompanied by fig jam, baguette slices and raisin-walnut bread

Charcuterie Board
French country pâté, saucisson sec, and sliced Italian salami with country bread, cornichons, and mustard

Italian Meatballs
Seasoned with fresh garlic, oregano and parmesan and served warm in a marinara sauce

Provencal Chicken Brochettes
Grilled chicken scented with fresh rosemary, lemon, garlic and sun-dried tomatoes, served with a rosemary aioli sauce

Caponata Bruschetta
Italian roasted-eggplant salad served on grilled bread

French Onion Tart
Wedges of savory tart filled with caramelized onions, goat cheese and herbs

French and Italian Sweets
An assortment of miniature pastries such as macarons, lemon tartlets, canale, chocolate éclairs, cannoli, biscotti, and classic Italian cookies

Beverages
Perrier, Pinot Grigio

Caprese salad: fresh mozzarella, tomatoes, and basil leaves drizzled with olive oil and balsamic vinegar

Fresh figs atop a wheel of warm brie, drizzled with honey

With the Roman Empire, Italy developed agriculture, viticulture, and methods for the preservation and transportation of food. As Rome conquered Gaul, which became France, these practices found fertile soil for expansion and, inevitably, evolution. Italians claim that it was Catherine de’ Medici who brought fine dining to France.

While Italian food is spontaneous and often improvisational and based on available ingredients, the French kitchen claimed to elevate la cuisine to an art and, with that, promoted a codification of every process and method of cooking and winemaking. With this came schools and institutes for training cooks and wine makers. Master chefs became high priests of gastronomy and their students became their nervous acolytes.

As French food evolved in that direction, Italy—because of politics and geography—became more diverse and devoted to home cooking. Each country has always looked over its culinary shoulder at its putative competitor, expressing grudging respect for the achievements of the other.

Fred Plotkin, author of six outstanding books on Italian culinary traditions, examines how la cucina and la cuisine are not so much rivals as great influences and inspirations on one another.

The evening concludes with a reception highlighting French and Italian-inspired specialties.

Wed., Nov. 15, 6:45 p.m.; Ripley Center; CODE 1M2-934; Members $75; Nonmembers $85

What Makes It Great? With Rob Kapilow
Co-presented with Washington Performing Arts

In his acclaimed What Makes It Great? series, beloved educator and former NPR music commentator Rob Kapilow “gets audiences in tune with classical music at a deeper level than they ever thought possible” (Los Angeles Times). In a three-part format, Kapilow explores a great musical masterpiece with the audience. Next, the piece is performed in its entirety, followed by a Q&A with the audience and performers.

The series begins with a performance of Beethoven’s Piano Trio in B-flat Major, Op. 97 (“Archduke”), performed by student musicians from the Curtis Institute of Music.

Sun., Nov. 19, 6 p.m.; Baird Auditorium, Natural History Museum; CODE 1P0-583; all tickets $25

More of What Makes It Great?: Sun., March 4 (Tchaikovsky: Serenade for Strings in C Major, Op. 48, with the Peabody Chamber Orchestra), CODE 1P0-584; Sun., April 22 (Bernstein Songbook), CODE 1P0-585; all concerts 6 p.m.; tickets $25

Our Photo and Video Policy
You may be photographed or recorded for educational and promotional purposes when you attend a Smithsonian Associates event. But turn those cell phones and minicams off: Participants are not permitted to take photos or videos.

More INFORMATION and TICKETS at SMITHSONIANASSOCIATES.ORG and 202-633-3030

Fred Plotkin

Caprese salad: fresh mozzarella, tomatoes, and basil leaves drizzled with olive oil and balsamic vinegar

Fresh figs atop a wheel of warm brie, drizzled with honey

With Reception

With Rob Kapilow
Secret Selves
Charlotte and Emily Brontë

Why did the Bronte sisters go to such extraordinary lengths to keep the authorship of their celebrated novels, Jane Eyre (1847) and Wuthering Heights (1848), a secret? Certainly, female writers in Victorian England were not highly regarded, but the real reason for the pseudonyms had more to do with the novels being shocking works of rebellion in an age of conformity.

This rule breaking, it turns out, was also self-revelatory. Charlotte’s Jane Eyre, like her creator, passionately desired a married man and dreamt of living in a community of self-supporting women. Emily Brontë’s desire for vigorous independence led her to portray, in the characters of Cathy and Heathcliff, a tormenting passion that could only be sublimated in death.

Although the sisters were living in a small, isolated family home in an English village, their writings were deeply informed by such issues as gender, morality, and social injustice. John Pfordresher, author of the Secret History of Jane Eyre, explores who these women were and how their novels became literary masterpieces.

Tues., Nov. 28, 6:45 p.m.; Ripley Center; CODE 1H0-293; Members $30; Nonmembers $45

Christmas with the First Ladies
The Sweetest Traditions

No home in America celebrates the holidays quite like the White House, and behind each annual celebration is a first lady who lends her own distinctive style to the festivities. Coleen Christian Burke, a professional decorator who was a 2014 White House design partner, surveys the signature holiday decorating approaches of modern residents from Jackie Kennedy to Michelle Obama.

Drawing from her own experience and her book Christmas with the First Ladies, Christian Burke reveals how the White House functions during the holidays and describes how decorating themes are developed since Jackie Kennedy introduced the White House Christmas theme.

Trace the evolution of the White House’s annual gingerbread house from a modest A-frame to today’s impressive structure. Learn about the meticulous planning behind a White House holiday theme—2014’s “A Children’s Winter Wonderland” required as many as 57 trees and multiple 20-foot arches! Because crafts have often played a role in White House seasonal decor, see samples of hand-made ornaments and create your own, inspired by Jackie Kennedy’s miniature presents.

Finally, enjoy delicious holiday treats.

Sun., Dec. 3, 2 p.m.; Ripley Center; CODE 1W0-014; Members $45; Nonmembers $55

Emerson String Quartet

The 2017–18 season marks the Emerson String Quartet’s 38th in residence at the Smithsonian. Members in the Grammy Award-winning ensemble are violinists Eugene Drucker and Philip Setzer, violist Lawrence Dutton, and cellist Paul Watkins.

QUARTET PERFORMANCE
Beethoven: String Quartet in B-flat Major, Op. 130
Beethoven: Grosse Fuge, Op. 133

Sun., Dec. 3, 6 p.m.; Baird Auditorium, Natural History Museum; CODE 1P0-605; Members $50; Nonmembers $60

SOLO RECITAL
Solo recital with cellist Paul Watkins
Sun., Jan. 7, 6 p.m.; Meyer Auditorium, Freer and Sackler Galleries; CODE 1P0-606; Members $50; Nonmembers $60

All programs subject to change; individual concerts only; no series sales.
Bethlehem
America’s Christmas City
Nestled in the Lehigh Valley of Pennsylvania, Bethlehem is known as “Christmas City” in honor of its founding on Christmas Eve 1741 by a small group of Moravians. It remains true to its holiday roots and cultural heritage, with an iconic 91-foot high Moravian star shining down from South Mountain year-round. Spend two days in this fascinating town, staying at the Historic Hotel Bethlehem, an elegant landmark that dates from 1922.

Bethlehem’s European-inspired Christkindlmarkt is one of its favorite holiday traditions. Explore the extensive, mostly indoor market as you enjoy browsing, shopping, ongoing entertainment, and savory foods along the way. After a dinner at the Hotel Bethlehem, stroll the town’s Main Street aglow in holiday lights.

Although the Christmas celebration is the main seasonal draw, Bethlehem holds much more history to discover, starting with the 1740s Moravian buildings. A tour of Historic Bethlehem Museums & Sites’ Moravian Museum of Bethlehem, a Smithsonian Affiliate museum located in these historic German Colonial structures, reveals their fascinating story.

A guided tour of the new National Museum of Industrial History, another Smithsonian Affiliate, offers an overview of Bethlehem’s significant industrial and commercial past. Follow in the steps of steel workers as you walk the Hoover Mason Trestle and explore the remnants of the original Bethlehem Steel Factory, and visit the Colonial Industrial Quarter, the country’s first industrial park.

Sun., Dec. 3, 7 a.m.–Mon., Dec. 4, 8 p.m.; bus departs from the Mayflower Hotel, Connecticut Ave. and DeSales St., NW, with a stop at DoubleTree by Hilton Laurel, 15101 Sweitzer Lane, Laurel, Maryland at approximately 7:30 a.m.; one breakfast, lunch, and dinner are included; overnight accommodations are at the Historic Bethlehem Hotel; singles registering at the double-room rate are paired (on a nonsmoking basis) if possible, but must pay the single-room supplement if not; single-room supplement $120; detailed information mailed to approximately four weeks prior to departure; purchase of travel insurance recommended; tour involves considerable walking, and some historic buildings have no elevators; dress for potentially cold weather; CODE 1IN-BET; Members $525; Nonmembers $700

Illustration by John Leech of Ebenezer Scrooge being visited by a ghost, 1843

Dickens Without the Humbug

“Please, sir, I want some more.”
–Oliver Twist dares to request more gruel

With his gripping plots, vivid characters, and penetrating social commentary, Charles Dickens always left his readers wanting more. The prolific author of Oliver Twist, David Copperfield, Great Expectations, A Tale of Two Cities, and A Christmas Carol enjoyed unprecedented popularity during his lifetime and remains one of the world’s most beloved storytellers. From his early hardships in a shoe-blacking factory through his wildly popular performances of his own works, Dickens lived a life filled with stunning triumphs and tragic reversals—one might say, almost as adventurous and dramatic as one of his own novels.

Follow the life and career of Charles Dickens through the best of times and the worst of times with author Daniel Stashower. He explores Dickens’ life and legacy while actor Scott Sedar reads a selection of the writer’s most celebrated works. Afterward, have a piece of special cake and raise a toast to the premier storyteller of the Victorian age.

Tues., Dec. 5, 6:45 p.m.; Ripley Center; CODE 1H0-291; Members $35; Nonmembers $50

With Reception
Hasidism
Lifting the Veil of Obscurity

Hasidism is one of the most dynamic religious movements in the modern world. Originating in the southeastern corner of the Polish-Lithuanian Commonwealth in the mid-18th century, it became a mass movement among Eastern European Jews. Hasidism created forms of religiosity that were entirely new in the history of Judaism. It taught the importance of joy in the worship of God. It also organized itself around charismatic leaders, called rebbes (in Yiddish) or tsaddikim (in Hebrew), many of whom founded dynasties that still exist. Their followers were called Hasidim, a word that means “pietists.”

The Holocaust destroyed the heartland of Hasidism. But survivors found new homes in Israel, North America, and elsewhere. Today there are as many as three-quarters of a million adherents.

David Assaf, David Biale, and Samuel Heilman, three of the eight distinguished scholars who co-authored Hasidism: A New History (Princeton University Press), come together to discuss their work in documenting nearly four centuries of intellectual, religious, and social history.

Hasidism: A New History is available for sale and signing.

Tues., Dec. 19, 6:45 p.m.; Ripley Center; CODE 1A0-039; Members $30; Nonmembers $45

A Hasidic rabbi and his grandson, Hebron, early 20th century

A Dozen Offbeat Adventures
Must-See Destinations for 2018

Isn’t it time to get off the couch and head to an offbeat or exotic place?

Travel writers Mike and Anne Howard have been honeymoon-traveling for six years. With more than 500 regions of the world across 53 countries and seven continents under their belts, they’re well equipped to tell you about a dozen top destinations—a different one for every month of the new year. They’re excited to get you started on your latest adventure, whether that involves catching the northern lights (without freezing) in Scandinavia, watching baby sea turtles take their first steps in Central America, hiking the Himalayas ablaze in pink rhododendron, and other unforgettable experiences.

The Howards are the authors of Ultimate Journeys for Two (National Geographic). Their blog HoneyTrek.com features off-the-track destinations and immersive experiences.

Tues., Jan. 9, 6:45 p.m.; Ripley Center; CODE 1H0-309; Members $30; Nonmembers $45

The Immigrant Experience in Literature

If you love discovering a new book and sharing it with a friend, here’s a chance to do both by reading and discussing literature written by authors whose stories reflect the extraordinary ethnic diversity of the United States. Sometimes lost among the debates on immigration, which can focus on statistics and laws, is the personal story of each immigrant making his or her way in a new and strange environment.

In many ways, fiction is ideally suited to capture the immigrant experience at its human core. Join Lisbeth Strimpe Fuisz, a lecturer in the English department at Georgetown University, in spirited lectures and informal discussions about four compelling books by Sandra Cisneros, Edwidge Danticat, Lan Cao, and Dinaw Mengetsu. Participants should read the first prior to class. Sherry and cookies are available for refreshment.

JAN 8 The House on Mango Street by Sandra Cisneros (1991)
FEB 5 Breath, Eyes, Memory by Edwidge Danticat (1994)
MAR 5 Monkey Bridge by Lan Cao (1997)
APR 9 The Beautiful Things That Heaven Bears by Dinaw Mengetsu (2007)

4 sessions; Mon., Jan. 8, Feb. 5, March 5, and April 9, 6:45 p.m.; Ripley Center; CODE 1H0-308; Members $80; Nonmembers $130

Published ticket prices are subject to change, depending on availability.
Science is for everyone. If you are curious about **life on distant planets**... if you want to know more about **how your body works**... if you are concerned about **the environment**... if you like to take things apart to see how they work... if animals fascinate you... if you are an **experimental cook**... if you seek stories of **discovery and innovation**... then science is for you.

This fall, Smithsonian Associates launches **Inside Science**, an initiative that can help you expand your knowledge and understanding of science in all its forms. This **ongoing series of expert-led programming** across the range of scientific topics draws on specialists from the Smithsonian and beyond.

Inside Science is also a **community of like-minded participants** who have the opportunity to participate in a **lively online learning exchange**, enjoy access to unique **behind-the-scenes tours**, and attend special events.

Whether you’re a science fan, or are simply curious about the world around you, Inside Science offers a **valuable and rewarding way to better understand science** in the context of our lives.

Intrigued? Visit smithsonianassociates.org/science for more information on how to participate.

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**Scott Kelly**

**A Year in Space**

Fri., Nov. 3, 7 p.m.

Astronaut Scott Kelly discusses the dangers, achievements, and many challenges he encountered during his record-breaking year aboard the International Space Station. (p. 26)

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**Neuroscience and art**

**A Creative Connection**

Tues., Nov. 7 and 14

Merge recent findings on visual perception with familiar elements of art to discover how your landscape and still-life paintings can take on new and fresh creative edges. (p. 46)

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**The Fate of Rome**

**Nature’s Triumph Over Human Ambition**

Wed., Nov. 8, 6:45 p.m.

Learn how volcanic eruptions, climate instability, and devastating viruses and bacteria contributed to the dissolution of the Roman Empire. (p. 26)

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**Inside Science**

**Code Girls**

**The Women Who Decrypted World War II**

Wed., Nov. 15, 6:45 p.m.

In 1942, more than 10,000 women were recruited for a top-secret project to serve as code-breakers for the U.S. Army and Navy. Author Liza Mundy tells the amazing story. (p. 33)

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**Feynman and Wheeler**

**A Friendship in Particle Physics**

Tues., Dec. 12, 6:45 p.m.

Physicist Paul Halpern examines how the unlikely collaboration of two scientists—Richard Feynman and John Wheeler—laid vital groundwork for late-20th-century breakthroughs in physics. (p. 27)

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**Smithsonian Museum Conservation Institute**

**Wed., Jan. 24, 9 a.m.–3:30 p.m.**

Go behind the scenes where scientific analyses and conservation treatments take place. The Suitland facility tour includes a look at objects and collections that are never exhibited to the public. (p. 28)
The Great Food Cities of the World

What are the elements that make a city a world gastronomic citadel? In some cases, ready access to superb ingredients; in other cases, the specialness of the cuisine is a product of the unique ethnic and cultural blend that results in new flavors and cooking methods.

Food expert and passionate culinary historian Fred Plotkin has identified six very distinct places that are, in their own ways, world centers of food and drink.

Bologna is Italy’s undisputed capital of gastronomia, with fresh handmade pasta such as tagliatelle, tortellini, and lasagne being only the most famous food. The Bolognese are conversant about food and cooking in ways unheard of elsewhere. Buenos Aires’ cuisine draws from Italian, German, British, Spanish, Arabic and native cultures. It’s known for superb beef, produce, wine, dairy products, and sweets. Jokes targeting British cooking aside, London has long been a world culinary capital. As the chief city of an empire, it drew on ingredients from everywhere to create an influential cuisine and also boasts well-known traditional dishes. In France, Lyon and its surrounding towns produce extraordinary pork products, outstanding poultry, splendid produce, and some of the world’s best wines and cheeses. Lyon combines the most traditional cooking methods with those of its in-demand three-star chefs. Tokyo, the capital of Japan is, to some people, the best place in the world to eat right now, with superbly prepared local cuisine, the world’s largest fish market, and more Michelin-starred restaurants than any city. The case could be made for New York, New Orleans, or Los Angeles, but San Francisco draws from some of the best farms in the world for its fruit, vegetables, meat, and dairy products, along with the bountiful Pacific for fish and seafood. Many of the world’s top wines are made nearby and its multi-ethnic communities contribute to the area’s culinary traditions.

A reception featuring specialties associated with the six cities follows the June 5 program.

**RECEPTION MENU**

**Pasta Bolognese**
Tortellini pasta filled with ricotta and parmesan cheeses tossed with a hearty Bolognese meat and tomato sauce

**Argentine Beef Empanadas**
Crisp golden pastries with a savory and spicy meat filling

**Ploughman’s Scones**
Savory Cheddar and herb scones filled with thinly sliced ham, apple slices and mango chutney

**French Cheese and Charcuterie Board**
A selection of French cheeses with sliced saucisson, salami and country paté, served with cornichons, dijon mustard, and accompanying breads.

**Yakitori Chicken Skewers**
Japanese-style grilled chicken on bamboo skewers brushed with a soy, mirin , and sake glaze

**Roasted Beet and Avocado Salad**
Roasted golden and crimson beets, avocado, arugula, dates and almonds with crumbled goat cheese

**Dessert Display**
An Assortment of Miniature Pastries and Cookies, such as French Macarons, Raspberry Financiers, Cannoli, Matcha Green Tea Cookies, Chocolate Truffle Brownies, Dulce de Leche Tartlets, and Lemon-Glazed Shortbread Cookies

**Assorted white wines**
Old Vines, New Wines

The Resurgence of American Heritage Grapes

Grape growers and winemakers have centuries of experience with classic grapes such as Pinot Noir, Cabernet, Chardonnay, and Syrah, offering them a professional understanding of how and where these grapes grow, and the characteristics of the wine they make.

But how do winemakers—and wine drinkers—approach grape varieties that have been out of use for generations, such as the American heritage grapes that are now being re-discovered?

Jerry Eisterhold, founder of Vox Vineyards in Kansas City, Missouri, offers insights into how winemakers are meeting the scientific and technical challenges of reclaiming the commercial viability of rare American grapes.

Eisterhold presents a brief overview of American heritage grapes, their history, and their resurgence. Then, using wines from Vox’s recent harvests, he offers an in-depth guided tasting of four different suites of wine, each centered on one of these noteworthy, yet generally unexplored varietals.

Sat., Jan. 20, 2 p.m.; Ripley Center; CODE 1W0-016; Members $60; Nonmembers $75; limited to 90 participants

Lotus
by Janet Fish

This 25-color serigraph is exclusively offered through Smithsonian Associates Art Collectors Program in an edition of 150, signed and numbered by the artist.

The print is sold unframed and comes with a certificate of authenticity from Smithsonian Associates. For details visit artcollectorsprogram.org or call 202-633-8680

Members $950;
Nonmembers $1,200
CODE: ART095.06

Arriving Hungry?
Snacks In the Ripley Center

Beverages (water, wine, and beer) and assorted snacks will be available for purchase in the lobby of the Smithsonian Associates’ offices on Tuesdays, Wednesdays, and Thursdays, 6–7:15 p.m.
Celebrating Brahms
The Man, His Music, and His Legacy

Impassioned romanticism and classical principles are reconciled in the masterworks of Johannes Brahms (1833–1897). Almost everything he wrote remains indispensable to the concert hall repertoire. With his soaring melodies, rich harmonies, and rhythmic vigor, Brahms has taken his place among the immortals, his name linked with Bach’s and Beethoven’s as one of the “Three B’s” of classical music.

Saul Lilienstein examines the breadth of Brahms’ extraordinary career, from his teenage years playing piano in the brothels of Hamburg to his sweeping triumphs in Vienna and international recognition as the greatest living symphonist. Explore the full range of his work—from symphonies, concertos, and overtures to his chamber music, songs, and choral music—in a series of programs highlighted by musical and DVD recordings.

JAN 30 The Chamber Music
FEB 6 Music for Piano and Piano and Voice
FEB 13 The Choral Masterworks
FEB 20 The Concertos
FEB 27 The Symphonic Music, Part 1
MAR 6 The Symphonic Music, Part 2
6 sessions; Tues., Jan. 30—March 6, 12 noon–1:30 p.m.; Ripley Center; CODE 1M2-939; Members $100; Nonmembers $150

Discovering Lombardy

From Pavia, “the city of a hundred towers” to Milan and its stunning duomo, northern Italy’s Lombardy region has it all for travelers. Join food historian Francine Segan as she highlights the area’s cultural and artistic treasures and cuisine.

Glorious art abounds throughout Lombardy, including Da Vinci’s fresco of the Last Supper in the monastery of Santa Maria delle Grazie in Milan and Mantova’s ducal palace with its cycle of frescoes by Mantegna. Architectural highlights include one of the oldest medieval castles in Europe, Sant’Alessio, as well as the rococo façade of the charterhouse of Pavia and Milan’s Lombard Gothic duomo.

Cremona is the birthplace of Stradivarius (and home to a violin museum). Pavia’s annual Palio del Ticino, a lavish Renaissance festival, features a boat race honoring the city’s 15th-century naval victory over the Venetian fleet.

Lombardy’s famous food and wine includes such favorites as Franciacorta sparkling wine, risotto alla Milanese, and agnolotti. Milan has the most Michelin-starred restaurants in Italy.

The program ends with tastings including Calvisius caviar from Brescia and Grana Padano DOP cheese from the Po River valley.

Mon., Jan. 29, 6:45 p.m.; Ripley Center; CODE 1H0-305; Members $45; Nonmembers $55

How Do We Listen?
Conversations in Music with Aaron Diehl and Murray Horwitz

Virtuoso jazz pianist and composer Aaron Diehl teams with Tony Award–winning playwright and lyricist Murray Horwitz for entertaining and enlightening excursions into the building blocks of music, including melody (Jan. 31) and harmony (March 8). Drawing on their combined expertise—and sharing stories, musical excerpts, and more—Diehl and Horwitz offer a valuable experience for listeners of all levels.

Wed., Jan. 31 (CODE 1P0-581); Thurs., March 8 (CODE 1P0-582), 7:30 p.m.; McEvoy Auditorium, National Portrait Gallery; all tickets $25
Interception: How Info and Secrets Get Stolen
In Collaboration with the International Spy Museum

How can you protect a secret? Keep it on a need-to-know basis? Encrypt it? Run the shower when you discuss it? You may know these tactics from television and movies, but what’s the reality?

In this absorbing series, intelligence experts and historians explore how secrets are safeguarded and stolen. They cover collection operations and counter tactics from the Cold War to today, ranging from organized campaigns by one country against another, to systems turned against citizens, and even to solo 21st-century hackers with an agenda.

Stephen Budiansky, author of Code Warriors: NSA’s Codebreakers and the Secret Intelligence War Against the Soviet Union, traces the history of the National Security Agency and its remarkable successes and destructive failures during the Cold War.

Tapping Soviet military and intelligence communications cables, Steve Vogel, author of the upcoming book Diamond and Gold: George Blake, the Berlin Tunnel and an Epic Tale of Cold War Espionage, reveals the remarkable story behind the CIA’s secret tunnel into Soviet-sector Berlin.

Kristie Macrakis, author of Seduced by Secrets: Inside the Stasi’s Spy-Tech World, reveals the true story of the East German Ministry for State Security, the Stasi, one of history’s most effective and feared spy agencies.

While new technology provides incredible convenience, it also creates new threats to security. Cybersecurity expert and former Google privacy analyst Susan Landau explores the issues and challenges of digital security and ideas for how to maintain security in an insecure age.

FEB 7 Cold War Codebreaking
FEB 14 The Berlin Tunnel
FEB 21 Every Citizen a Target?
FEB 28 Listening In

4 sessions; Wed., Feb. 7–28, 10:15–11:45 a.m.; International Spy Museum, 800 F St., NW (Metro: Gallery Place/Chinatown); CODE 1M2-941; Members $80; Nonmembers $130

Christianity’s Triumph
How Faith Conquered an Empire

A movement that began within a small group of illiterate day-laborers in a remote corner of the Roman empire became a juggernaut: Within four hundred years half the population of the empire had converted. Christianity became the official religion of Rome and, eventually, the most significant political, cultural, and social force in history. Bart Ehrman, a leading authority on early Christianity, the New Testament, and the life of Jesus, explores the religion’s amazing trajectory and the seminal events and historic figures involved in its successful establishment.


9:30 a.m. Christianity’s Most Important Convert: The Apostle Paul
11 a.m. Pagan Converts and the Power of God
12:15 p.m. Lunch (participants provide their own)
1:30 p.m. Factors for Christianity’s Success
3 p.m. Constantine and the Christian Faith

Sat., Feb. 10, 9:30 a.m.–4:15 p.m.; Ripley Center; CODE 1M2-943; Members $90; Nonmembers $140

What time does the program end?
Unless noted, Smithsonian Associates programs run 1.5–2 hours, including Q&A