

Alumnus headlines celebrity chef fundraiser with inspiration from literature

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Chef Evan Hanczor, a 2008 graduate of Tulane University, is planning a literary-themed feast based on Carson McCullers' "The Member of the Wedding." (Photo provided)

Award-winning chef and cookbook author Evan Hanczor of Brooklyn's acclaimed farm-to-table restaurant Egg may be the first out-of-towner to headline the [Goldring Center for Culinary Medicine's](#) celebrity chef series, but he's no stranger to New Orleans.

The Tulane 2008 graduate landed his first cooking job in the city before moving on to build a reputation as a chef committed to sustainability.

“I'm really excited to be able to come back to support Tulane and the amazing culinary medicine program at the Goldring Center,” said Hanczor who will lead the [March 11 fundraiser](#) in Tulane’s teaching kitchen. “The kind of perspective being included in that program is essential to improving our cultural culinary literacy and understanding of how simple and affordable food can be both delicious and healthy.”

Hanczor, who majored in English, is planning a literary-themed feast based on Carson McCullers’ “The Member of the Wedding.” Each course is inspired by a particular scene from the Southern novel whether via a description of cornbread and buttermilk or “the shimmering sidewalk of a green and crazy summer,” Hanczor said.

The menu will also reflect the Goldring Center's commitment to healthful, nutritious food.

“I actually think a lot about the traditional Southern diet is rooted in healthful eating, and that while it's certainly useful to look to other cultures and cuisines for guidelines, we can find a lot of delicious, healthy food in culinary traditions closer to home,” he said. “Being able to express some of that is a great opportunity. This meal uses rather humble ingredients in simple preparations that, I hope, will feel fully satisfying as well as healthy.”

The Goldring Center teaches medical students and doctors culinary skills so they can help patients make practical dietary changes to improve their health. The celebrity chef dinner series helps raise money to fund the center's free community cooking classes for the public.

Tickets are available online at www.culinarymedicine.org.