In his introduction to BOMB’s oral history with Dindga McCannon, Philip Glahn writes, “McCannon’s practice spans several decades and struggles—some more personal, others more public, all of them equally political—as well as a multiplicity of materials and methods, all born of specific forms of necessity and utility.” McCannon and her housemate, the chef LeonRaymond Mitchell, encouraged by their dinner guests, self-published a cookbook of the recipes they serve to friends at their home. Three excerpts from Celebrations: Quilts and Cuisine are reproduced here for our readers. McCannon noted, “I had a good time looking for and finding food-themed fabrics for the small quilts that I used throughout the book along with pen and ink drawings.” This collaboration contains life’s joys: food, art, conversation, community, and friendship.

BOMB’s Oral History Project is dedicated to collecting, developing, and preserving the stories of distinguished visual artists of the African Diaspora and is supported by the Seth Sprague Educational and Charitable Foundation, the Dedalus Foundation, Humanities New York with support from the National Endowment for the Humanities, and with public funds from the New York City Department of Cultural Affairs in partnership with the City Council. Any views, findings, conclusions, or recommendations expressed in this publication do not necessarily represent those of the National Endowment for the Humanities.

“Dindga McCannon by Philip Glahn” can be read in its entirety at bombmagazine.org.
I learned how to cook this dish while working in a very prestigious kitchen in a privately owned country club in South Orange, New Jersey, from a very talented and brilliant French-American chef. It has become one of my favorite dishes to eat.

First up, begin with:
- A deep oven pan sprayed with nonstick baking spray
- 2 boxes of penne pasta
- 1 can of crushed tomatoes
- A small amount of mild seasoned salt that has more garlic than salt
- 1 pound of sliced Swiss cheese
- 1 pound of Muenster cheese
- 1 pound of extra sharp cheddar cheese
- 1 pound of provolone cheese
- Olive oil
- 1 bottle of Moscato white wine. (Do not use a white Zinfandel!)

Boil your pasta until al dente and, once cooked, drain and lightly season it with the salt and olive oil. (If you want a buttery taste, you may add butter along with the olive oil.) Place the pasta in the deep oven pan.

Now add enough Moscato to coat the bottom of the pan. Leave the wine there in the bottom. Do not mix the pasta into the white wine, just let the pasta sit

The cheese and the white wine, once baked, will give your pasta a superior taste unlike any pasta dish you have ever tasted. It has become one of my favorite dishes to eat.
Everybody has that long drawn-out week of hard work at home or the office, and we sometimes just need a Mug of Beer and Chicken Wings Weekend.

You’re going to need:
At least 2 pounds of chicken wings—full wings are best, not the party wing types
1 bottle of standard BBQ sauce (not too sweet)
1 bottle of ketchup
1 bottle of hot sauce (according to your desire for heat)
3 tablespoons of lime juice or orange juice (I like lime juice better)
2 tablespoons of mild, not too salty at all seasoned salt (optional)
3 tablespoons of garlic powder
1 pair of thin plastic gloves (it’s going to get gooey)

Please note: with my recipes, you’ll never leave the kitchen at all.

Throw your wings into a large mixing bowl. The wings must be cleaned and dried. Then add your mild seasoned salt very lightly, mixing the wings evenly. Add your garlic powder and do the same. Make sure the wings are covered with the garlic and seasoned salt.

Now squeeze half a bottle of your BBQ sauce, ketchup, your hot sauce,
Butternut Squash Soup

It always seems like no matter the heat of the summer, winter is always approaching. This soup is the perfect fall and winter dish.

You will need:
1 medium-sized butternut squash
1 apple or pear
1 whole bok choy
1 bunch of cilantro
1 small cauliflower
1 stick of butter
3 tablespoons of agave
or 2 tablespoons of brown sugar
Marinated sliced white onions
A blender
A large soup pot

Fill a large pot halfway with water. Place that pot on high heat. Cut up the butternut squash, cut up your bok choy, cut up your cauliflower, cut up your apple or pear, and place them all into the large pot of water. Let them all boil and keep taking a knife and jabbing the vegetables to check if they are soft.

When they are very soft, turn off the flame and then drain some of the hot water—make sure the pot is not completely drained. Place as much of the vegetables with some of that remaining hot water into your blender, as much as you can. All the vegetables will not fit into the blender on the first run but blend what fits.

It should all be a slightly thick consistency. Pour that into a bowl for a moment.

Now pour in the vegetables that would not fit and the last bit of the hot water into the blender and blend, and again it should be a slightly thick consistency. Now drain any water from that large pot, which should still be hot, and pour in all your vegetable blend.

Add your stick of butter of course, also.

and I use two Tablespoons—seasoned salt to taste
starts to get loose and thin.
7 to 8 minutes until it all
and then turn on the flame.

and some of the cilantro,
and then turn on the flame.
and then turn on the flame.

You may add a pinch of seasoned salt to taste—
and keep stirring for about
and then turn on the flame.

Keep it on the flame for about 20 minutes (no more)
and keep the flame low so it does not burn. The soup should be thick and hearty.

by Dindga McCannon and LeonRaymond Mitchell.