

FOOD in the GARDEN WATERWAYS & FOODWAYS: 1814-2014

Long Island Sound: Human Impact

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FOOD: Transforming the American Table 1950-2000.

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To commemorate the 200th anniversary of the Star-Spangled Banner, **Food in the Garden** is exploring the War of 1812 era through taste: What were people growing, trading, and eating at the time? How were those gardening and culinary traditions shaped by historical and cultural forces, and how were they affected by the war? How did waterways help create regional foodways and how have diverse maritime areas fared in the two centuries since the war's end?



Map Courtesy of Boston Public Library

In 1812, Long Island Sound was a crossroads of trade and agriculture. Ships brought seeds from around the world to its shores and transported goods produced in the region out to the world. The area was renowned for the abundance of goods it produced such as seafood, wine and lavender.

In fear of disrupting trade, residents of the area wanted little to do with the war, which would come to the region in April 1813 when the British navy blockaded the Sound to halt trade and American naval activity. Local militias began to fight back with various skirmishes and sabotage attempts on the British fleet. The militias of Long Island Sound proved their resilience after enduring a barrage of heavy cannon fire on the town of Stonington, Connecticut in August of 1814.

Panel Discussion at 6:20pm

Tonight, we will explore the relationship between Long Island Sound and the people that inhabit it; focusing on how the fishing and agricultural industries have transformed the environment. We will explore how the area has changed since the War of 1812, and learn what new and exciting things are taking place to protect Long Island Sound while still producing amazing regional food and drink.

Cindy Lobel is an assistant professor of History at Lehman College and the author of *Urban Appetites: Food and Culture in Nineteenth-Century New York*.

Stephani Villani is the co-owner of **Blue Moon Fish**, a fishing company which serves fresh Long Island Sound catches to New York City's Union Square Market and Greenwich Street Greenmarket.

Diana Whitsit is a member of the Terry Family of **Terry Farms**, a Long Island Farm that has been in existence for over 300 years.

Susan Evans, moderator, is the Program Director of the American Food History Project at the Smithsonian's National Museum of American History.

Tastes and Talks in the Garden throughout the Evening

- ❖ Fruit spirits sampling with **Westford Hills Fruit Distillers**
- ❖ Book signing by panelist **Cindy Lobel**
- ❖ Salt-making demonstrations with **Amagansett Sea Salt**
- ❖ **Dr. Michael Craghan** about the **Environmental Protection Agency's Long Island Sound Study**
- ❖ Explore the **maritime history of the war of 1812** with American History Staff
- ❖ Talks with **Smithsonian Gardens** about water usage and runoff in your garden, as well as what's blooming in the Garden