

FOOD in the GARDEN

WATERWAYS & FOODWAYS: 1814-2014

The Chesapeake: Cultural Connections

Please come back soon and visit the exhibition
FOOD: Transforming the American Table 1950-2000.

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For more information about American History, Food and Gardening,
visit the *FOOD: Transforming the American Table 1950-2000* online
exhibition at <http://americanhistory.si.edu/food> and
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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

The Chesapeake Bay has long supported an abundance of marine life. These productive waters along with the bay's network of navigable tributaries shaped the region's foodways. Through trade and transportation, the region's natural bounties were brought together with people, foods, and flavors from around the globe.

The Chesapeake was one of the first regions to fall under siege during the War of 1812. Starting in December 1812, the British Navy blockaded ports and plundered local farms and communities. In 1814, the British used the Chesapeake like a knife in the heart of America when they invaded and burned the Capitol and White House in Washington, D.C. Their zeal was short lived with their defeat at the Battle of Baltimore, the event that inspired our national anthem.

Panel Discussion at 6:20pm

Tonight, we will explore how the cultural connections of the Chesapeake region came together in gardens, landscapes, communities, kitchens, and around the region's tables. We will explore the 1812 period as well as the long-term impact of these dynamic connections on the bay's marine environment and resources.

Mollie Ridout is the Director of Horticulture for **Historic Annapolis Foundation** where she oversees the William Paca Garden. A native Annapolitan, she has had a lifelong interest in the history and landscape of the Chesapeake region.

Psyche Williams-Forson is an Associate Professor of American Studies at the **University of Maryland**. Her research and teaching cover cultural studies, material culture, food, women's studies, social and cultural history of the U.S. in the late 19th and 20th centuries.

Denise Breitburg is a marine ecologist at the **Smithsonian Environmental Research Center**, which studies interactions among species and the ways that individual animals, communities and ecosystems respond to changes in the environment.

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

- ❖ Historic cooking tool and ingredient demonstrations with **culinary historian Pat Reber**
- ❖ Distilling demonstrations with **Steve Bashore** of the historic **Mount Vernon Distillery**
- ❖ Beer samples and information about their oyster recovery initiatives from **Flying Dog Brewery**
- ❖ **Dr. Ralph E. Eshelman** as War of 1812 Commodore Joshua Barney
- ❖ Talks with **Smithsonian Gardens** about water usage, what's blooming in the Garden and *McMahon's The American Gardener's Calendar* from the **Smithsonian Botany Library**