

# FOOD in the GARDEN

WATERWAYS & FOODWAYS: 1814-2014

## The Great Lakes: Exotics and Invasives

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

To join the Food History Email List, please contact  
[FoodHistory@si.edu](mailto:FoodHistory@si.edu).

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  
read our blogs at <http://blog.americanhistory.si.edu/>  
and <http://smithsoniangardens.wordpress.com/>.

National Museum of American History - Smithsonian Gardens  
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To commemorate the 200<sup>th</sup> 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 Great Lakes region was home to many Native tribes who valued the waterways as a means of life. By the turn of the 19th century, European-Americans were extending westward, hoping to thrive off of the fertile land. With newcomers came exotic and sometimes invasive species new to the region such as apples, peaches, swine and others that would come to define the region.

Early skirmishes in the War of 1812 were followed by failed American attempts to invade Canada through Lake Ontario. In response, the British captured several northern American strongholds, such as Fort Mackinac and Detroit. But by mid-1813, the Americans began to gain traction, with the resistance at Fort Meigs and Captain Perry's famous victory on Lake Erie. Conflict on the northern border ended with an American victory at the Battle of Plattsburg on Lake Champlain.

## Panel Discussion at 6:20pm

Two hundred years later after the War of 1812, the Great Lakes region is the cultural center of the Midwest with over 32 million people living along the lakes. Tonight we will explore efforts to preserve heirloom seeds from the region for future generations and how the introductions of new plant and animal species affected the cultural foodways of the people who lived there and continue to live in the region today.

**Jodi Branton** is a museum technician at the **Smithsonian National Museum of the American Indian** and previously served the Education Coordinator for **Aamjiwnaang First Nation**, working on environmental and cultural education.

**Rick Finch** is interim director of the **Glenn Miller Birthplace Museum**. He previously served as the site director at Fort Meigs, Ohio's War of 1812 battlefield.

**Tim Rose** is a geologist at the **Smithsonian National Museum of Natural History** and cider maker with **Distillery Lane Ciderworks**.

**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

- ❖ **Whisked!** Bakery's **Jenna Huntsberger** showcases rhubarb and apple pies
- ❖ Cider making demonstrations from **Distillery Lane Ciderworks**
- ❖ **Meatcrafters** charcuterie discusses artisanal meat
- ❖ Talks with **Smithsonian Gardens** about water usage and runoff in your garden, as well as what's blooming in the Garden.