

FOOD

in the

GARDEN

WATERWAYS & FOODWAYS: 1814-2014

New Orleans: Marketplaces

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
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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

Although conflict on the Gulf Coast was sparse during the War of 1812, it is most recognized for the final battle of the war. Fighting began in the region in 1813 when Creek Indians were drawn into the war by Tecumseh's crusade to stop Americans from taking more Indian land. In March 1814, Andrew Jackson's forces defeated the Creek in what is known as the Battle of Horseshoe Bend. On Christmas Eve 1814, President Madison signed the Treaty of Ghent, ending the War of 1812. But that didn't stop Gen. Jackson from winning what would become known as the greatest battles of the War of 1812, the Battle of New Orleans, in 1815.

Panel Discussion at 6:20pm

New Orleans has always been a crossroads of people, ideas, and products. At the heart of New Orleans are the people: a very diverse population ranging from Native Americans, French, Spanish, Africans, and other subsequent waves of immigrants. Drawing from abundant natural marine resources, adding diverse foods from around the world through merchants and settlers, the New Orleans population created one of the most unique and influential foodscapes in the world. The markets and new migrants continue to thrive and draw from the many unique cultural and natural resources of the area. Tonight, we will explore what was created out of the dynamic interplay of people and products at this global crossroads of New Orleans.

David Guas is a New Orleans born chef and owner of **Bayou Bakery** in Arlington, Virginia. He is the host of **American Grillers** on the Travel Channel and has garnered national praise for showcasing the soul of the South in his delicious, Louisiana-style dishes and desserts.

Ashley Young is a PhD Candidate in History at **Duke University** and a research fellow and guest curator at the **Southern Food and Beverage Museum** in New Orleans. Her dissertation, "Nourishing Networks: Provisioning Southern Cities in the Atlantic World," focuses on the transatlantic history of food markets and street food culture in nineteenth-century American port cities.

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

- ❖ Coffee roasting demos from **Chesapeake Bay Roasting Company**
- ❖ **Heirloom rice** presented by American History Museum staff
- ❖ **Capital City Co.** serves up DC staple Mumbo Sauce
- ❖ Cocktail historian **Phillip Greene** gives New Orleans cocktail history demos and signs his book *To Have and Have Another*
- ❖ Talks with **Smithsonian Gardens** about water usage and runoff in your garden, as well as what's blooming in the Garden