



TRANSFORMING THE AMERICAN TABLE 1950–2000

Between 1950 and 2000, new technologies and cultural changes transformed how and what we eat.

Whether convenient, fast, organic, processed, gourmet, ethnic, or local—the foods available to Americans have never been more plentiful and diverse, or more ripe for discussion. Coupled with big changes in who does the cooking, where meals are consumed, and what we know (or think we know) about what's good for us, the story of Americans and food in the last half of the twentieth century is about much more than what's for dinner.

This exhibition at the Smithsonian's National Museum of American History explores those changes and some of the factors—new technologies, influential people, and broad shifts in social and cultural life—behind them.

The exhibition is organized into the following main sections:



Julia Child's Kitchen

Legendary cook and teacher Julia Child had a tremendous impact on food and culinary history in America. Through her books and television series, which spanned forty years, she encouraged people to care about food and cooking. The kitchen from her Cambridge, Massachusetts, home provides both a starting point and a backdrop for the exhibition.



Smithsonian
National Museum of American History
Kenneth E. Behring Center

FOOD: Transforming the American Table 1950–2000

Ongoing

1 East

Visit the exhibition website



Julia Child's home kitchen, with its hundreds of tools, appliances, and furnishings, serves as the opening story of the Museum's first major exhibition on food history. From the impact of innovations and new technologies, to the influence of social and cultural shifts, the exhibition considers how these factors helped transform food and its production, preparation, and consumption in post-WWII America, as well as what we know (or think we know) about what's good for us. The public will be invited to take a seat at a large, communal table in the center of the exhibition to share their own thoughts and experiences about food and change in America.

Objects and information from the *FOOD* exhibition can be consumed online in the companion website.

FOOD RELATED RESOURCES FROM SMITHSONIAN MUSEUM OF AMERICAN HISTORY

AMERICAN ENTERPRISE: FARMING CHALLENGE

The screenshot shows the Smithsonian's History Explorer website. The page title is "American Enterprise: Farming Challenge". The main content area features a large image of a tractor in a field. To the right of the image, the text reads: "Grade Range: 3-12", "Resource Type(s): Interactives & Media", and "Date Posted: 3/1/2015". Below this, a short paragraph asks, "Do you have what it takes to be a farmer? Climb into the cab of a tractor, pick a crop, and make informed decisions about how to manage your farm." Underneath, there is a section for "Instructional Strategies" with a sub-link for "Simulations and games". On the right side of the page, there is a "RELATED RESOURCES" section with three items: "American Enterprise: Chocolate for China", "American Enterprise: From Innovation to Market", and "American Enterprise: Have A Cup". Each item includes a small thumbnail and a "Learn More" link. At the bottom right, there is a "Related Artifact" section.

Exhibit on AMERICAN ENTERPRISE: GLOBALIZATION AND FOOD

The screenshot shows the Smithsonian's History Explorer website. The page title is "American Enterprise: Globalization and Food". The main content area features a large image of a globe with various food items. To the right of the image, the text reads: "Grade Range: 4-12", "Resource Type(s): Interactives & Media", and "Date Posted: 2/6/2015". Below this, a short paragraph asks, "Spend time exploring Globalization and Food, two topics from the Global Era". On the right side of the page, there is a "KEYWORDS" section with the text "American Enterprise".

