

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.



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

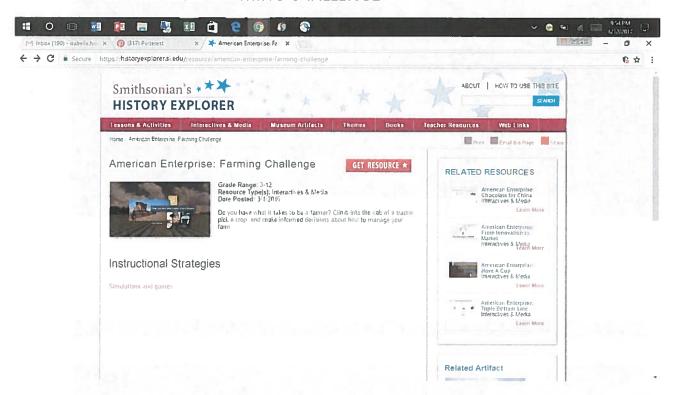
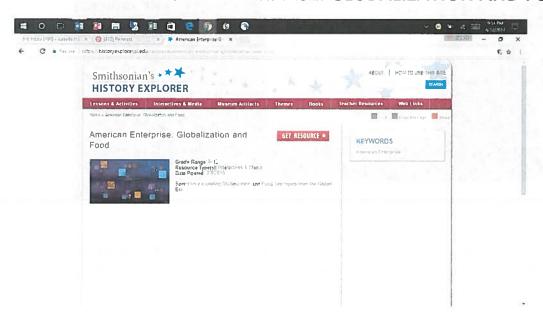


Exhibit on AMERICAN ENTERPRISE: GLOBALIZATION AND FOOD



Following is an explanation of the youtube link below:

Get an introduction to some of today's top researchers and the basics of biotechnology biofuel, genetics, health, and agriculture. This video features interviews with four leading scientists in biotechnology who tell us what drew them to the field:

https://www.youtube.com/watch?v=ebSWG1QmxnY

Related links/resources from a few other Museums

National Air & Space Museum – Google "Food In Space" – excellent explanations of food preparation for various space missions; includes information about freeze-drying; refrigerated food; thermos-stabilized turkey & gravy; contingency feeding systems.

https://airandspace.si.edu/exhibitions/apollo-to-the-moon/online/astronaut-life/food-in-space.cfm

Milwaukee Museum exhibit on Global Kitchen: Food, Nature, Culture

Has resources for various grade levels

https://www.mpm.edu/plan-visit/exhibitions/special-exhibitions/global-kitchen-food-nature-culture/global-kitchen

Here's a sample resource:

https://www.mpm.edu/sites/default/files/downloads/GK_activities_Grades%209_12.pdf

How a Food Museum came to be in New Orleans

http://www.foodmuseum.com/foodheritage/foodmuseums/the-meat-of-the-matter

