



FOOD HISTORY – INQUIRY PROJECT

GRADE LEVEL – 4 to 12

MUSEUMS TELL FOOD STORIES

Did you know?

- local and regional museums and historical sites, document, collect and present all aspects of life, including vital activities around food production and consumption and the significance of food in everyday life
- many people believe that bygone food traditions and histories should be saved for future generations.

Almost every local museum some food-related material in their collection: from tractors and farm implements, to kitchen utensils and equipment, to plant and animal specimens, to traditional table textiles, to cookbooks and historic photographs, to fish nets or tools used by indigenous cultures, to household items from archaeological contexts. There is something to interest everyone. All these items have stories to tell. Your Food History inquiry is to report on the food related history in your local museum or historic site.

- Begin your research by locating local museums or historic sites and choosing one to visit.
- After your initial visit, decide whether to:
 - a) do a general report of everything that the museum holds in its collection related to food production, preparation or agriculture, OR
 - b) select one interesting, intriguing antique item (e.g., old stove, a butter churn or butter paddles, refrigerator, apple peeler, egg beater, sugar snippers, ice cream maker, meat grinder, etc.) to report on
[Note: if you have an interesting, intriguing, antique kitchen item in your family's collection, you may also use that item for your report.]
- Consider including pictures, interviewing the museum curator or workers, interviewing someone in your community who may have used the item/s, showing how the item has changed over time, determining whether something similar is used today.