



food for

# TOMORROW

**November 5 – 6, 2010**

A Lemelson Center Symposium at the  
National Museum of American History



# welcome.

We are delighted you have joined us for the Lemelson Center's New Perspectives on Invention and Innovation symposium. Since 1995 this annual event has brought together historians, inventors, practitioners, and a broad range of audiences to explore new avenues of inquiry into the history of invention and innovation.

## symposium schedule

### Friday, November 5, 2010

#### for starters

**6:30 p.m.** Carmichael Auditorium, First Floor

### Saturday, November 6, 2010

#### first course: in the field

**9 a.m. to noon** Carmichael Auditorium, First Floor

#### second course: in the kitchen

**1:30 p.m. to 3:30 p.m.** Carmichael Auditorium, First Floor

#### third course: at the table

**3:30 p.m. to 5:30 p.m.** Carmichael Auditorium, First Floor

#### additional programs

Food Activities for Families

**10 a.m. to 4 p.m.** West Wing, First Floor

A Twittered Food Truck Muster

**noon to 1:30 p.m.** Constitution Ave. Entrance, First Floor

Wine Tasting: Innovative East Coast Winemakers

**6 p.m. to 8 p.m.** Carmichael Auditorium, First Floor

# eat, drink... AND LEARN!

Invention has been – and still is – a part of our daily menu. The Lemelson Center for the Study of Invention and Innovation and the National Museum of American History Food and Wine History Project, collaborators on this symposium, are immensely interested in the role invention and innovation plays in what we eat and how we eat it, in the past and in the future.

“Food for Tomorrow” brings together inventors, writers, historians, farmers, and scientists to discuss the history and future of food and related technologies, from sustainable agriculture to molecular gastronomy.

The Lemelson Center gratefully thanks our keynote speaker, Warren Belasco – professor of American Studies at the University of Maryland, Baltimore County, and a founder of the academic food studies movement – and the many other panelists who have graciously come forward to share their expertise during this symposium. We also acknowledge the Lemelson Foundation for its support of this year’s New Perspectives program. Finally, we thank you, the participants, for bringing your insights, interests, and questions to these activities.

**Dr. Arthur Molella**  
Jerome and Dorothy Lemelson Center Director

Friday, November 5, 2010

6:30 p.m.

Carmichael Auditorium, First Floor

# for starters

## MOVIE PREVIEW & HOMEGROWN MIXOLOGY

Filmmakers Ian Cheney and Curt Ellis – the Peabody Award-winning co-creators of *King Corn*, *Big River*, and *The Greening of Southie* – discuss their newest film and show pre-release clips. *Truck Farm!* is the true story of urban farms taking root in America's biggest city, from a self-sustaining Staten Island barge to a 6,000-square-foot market garden atop a Brooklyn roof. These and similar gardens are breathing new life into old cities. After the preview, master mixologists concoct garden-fresh libations accompanied by local bites.

*Tickets for this event can be purchased at the Auditorium.*

**Saturday, November 6, 2010**

**9 a.m. to noon**

Carmichael Auditorium, First Floor

# first course IN THE FIELD

**PRODUCING FOOD FOR TOMORROW**

**BIRD-FRIENDLY COFFEE  
AND BREAKFAST BITES**

**9 a.m. to 9:30 a.m.**

**KEYNOTE ADDRESS: AN INTRODUCTION  
TO THE FUTURE OF FOOD**

**9:30 a.m. to 10 a.m.**

Whether you're eating preservative-enhanced cookies or organically grown carrot sticks, food is a source of pleasure and anxiety, a lucrative market for big business, and an indicator of social and political environments. What might be on the table in the year 2050 and beyond?

**Warren Belasco** is a professor of American Studies at the University of Maryland, Baltimore County, and a founder of the academic food studies movement.

*Seating is limited. Free tickets are available at the Auditorium.*

**Saturday, November 6, 2010**

**9 a.m. to noon**

Carmichael Auditorium, First Floor

**IN THE FIELD: PRODUCING  
FOOD FOR TOMORROW**

**10 a.m. to noon**

What are the roles of science, technology, and ethics in the production of food for the future? What do we need to understand about genomics and GMOs? What place does culture have in food production? Panelists will address change, innovation, invention, and sustainability in the production of food for the future, including sources of food from local farmers and aquaculturalists, global agricultural systems, and space labs.

**MODERATOR:**

**Carolyn de la Peña** is a professor of American Studies at the University of California at Davis and an authority on food culture and technology.

**PANELISTS:**

**Steven Craig** is senior research scientist at Virginia Cobia Farms.

**Brian Halweil** is senior fellow at the Worldwatch Institute, where he co-directs the Nourishing the Planet project.

**Jane Silverthorne** is manager of the National Science Foundation Plant Genome Research Program.

**Saturday, November 6, 2010**

**1:30 p.m. to 3:30 p.m.**

Carmichael Auditorium, First Floor

## second course IN THE KITCHEN

### PREPARING FOOD FOR TOMORROW

What were the cutting-edge technologies of the past? How will we make our food in the future? Will a cook need to be a chemist? Will meals be made by immersion circulators (“sous vide”) or induction heat, microwaves, wood fires, or biomass briquettes? Will we be eating slow food, fast food, or no food? Experts discuss past and emerging technologies, methods, foodstuffs, and fuels.

#### **MODERATOR:**

**Rayna Green** is a Smithsonian curator with expertise in Native American history and culture and the history of American food and wine.

#### **PANELISTS:**

**Molly O’Neill** is a noted food writer, cookbook author, and reporter whose new book, *One Big Table*, will be released this month.

**Bess Williamson** is a Ph.D. candidate at the University of Delaware who focuses on disabilities studies and the implications for kitchen design.

**Cesar Vega** is a food applications scientist at Mars Botanical.

**Saturday, November 6, 2010**

**3:30 p.m. to 5:30 p.m.**

Carmichael Auditorium, First Floor

# third course AT THE TABLE

## EATING MEALS TOMORROW

In the future, what and when will we eat, and will it be good for us? How will food taste? What have we learned from the space program about preparing, producing, and eating food in space and on Earth? Panelists explore the historic and future changes of baby food, family meals, school lunches, nutrition, and space food.

### **MODERATOR:**

**Ashley Koff** is a registered dietitian and author.

### **PANELISTS:**

**Amy Bentley** is an associate professor in the Department of Nutrition, Food Studies, and Public Health at New York University and a founding member of the food studies movement.

**Janet Poppendieck** is a professor of sociology at Hunter College, City University of New York.

**Vickie Kloeris** is subsystem manager for the International Space Station and Shuttle Food Systems for NASA.

**Saturday, November 6, 2010**

**10 a.m. to 4 p.m.**

West Wing, First Floor

## food activities FOR FAMILIES

During Saturday's symposium, Spark!Lab will give itself over to food and invention-related activities including bubble-making with kitchen supplies and using crystals from various kinds of salts to demonstrate how inventors have created novel ways to preserve and cook food. Visitors to Spark!Lab also may start their own hydroponic garden using seeds and polyfil.

### **Outside Spark!Lab**

West Wing, First Floor

#### **11 a.m. to 2 p.m.**

Get up close to food-related objects from the Museum's collections.

#### **noon and 3 p.m.**

Taste-test different salts.

#### **1:30 p.m. and 3:30 p.m.**

Compete in the Kitchen Gadget Showdown to find out if a high-tech gadget works better or faster than its low-tech predecessor.

Go on a special scavenger hunt to explore the Museum's food-related objects.



**Saturday, November 6, 2010**

check event for location

## a twittered FOOD TRUCK MUSTER

**noon to 1:30 p.m.**

Constitution Avenue Entrance,  
First Floor

An appetizing array of local food trucks arrives – announced by Twitter – at the Constitution Avenue entrance of the National Museum of American History with a wide range of flavorful fare available for purchase (prices vary).

## wine tasting INNOVATIVE EAST COAST WINEMAKERS

**6 p.m. to 8 p.m.**

Carmichael Auditorium, First Floor

*Washington Post* wine columnist Dave McIntyre leads conversation and wine tasting with innovative winemakers from East Coast vineyards, including Black Ankle Vineyards (Maryland), Glen Manor Vineyards (Virginia), Shinn Estate Vineyards (Long Island), The Boxwood Winery (Virginia), and Sugarloaf Mountain Vineyard (Maryland).

*Tickets can be purchased at the Presidential Reception Suite.*



## The Jerome and Dorothy Lemelson Center for the Study of Invention and Innovation

The Smithsonian's Lemelson Center is dedicated to exploring invention in history and encouraging inventive creativity in young people. The Center is supported by the Lemelson Foundation, a private philanthropy established by one of the country's most prolific inventors, Jerome Lemelson, and his family. The Lemelson Center is located in the National Museum of American History at 14th Street and Constitution Avenue, NW, Washington, DC. For more information, visit [invention.smithsonian.org](http://invention.smithsonian.org).

## ACKNOWLEDGEMENTS

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