



Let's Eat!

A scavenger hunt for kids AND grown-ups

From the Lemelson Center and the American Food and Wine History Project

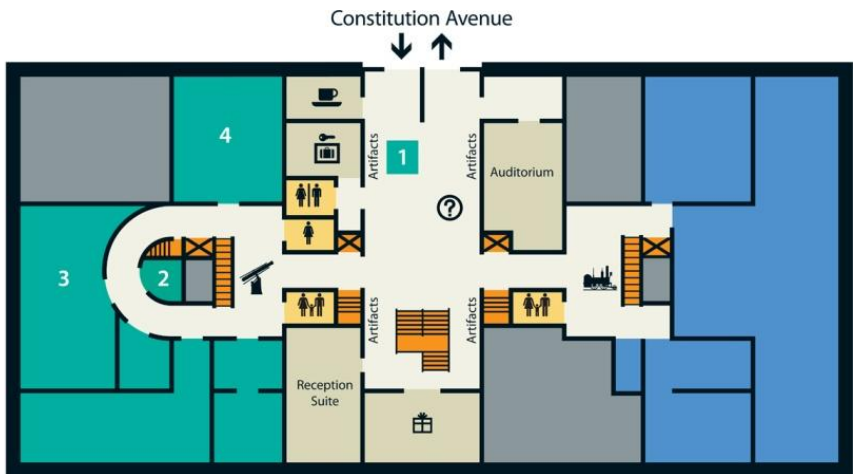
Do you have an appetite for knowledge? Are you hungry to learn how the Museum serves up the history of food? Can you stomach some really bad puns? Then hunt down these tasty objects on display!

Start at the center of the Museum and go to the end of the **glass display wall** near the Constitution Cafe.

1 West Science and Innovation



- Start 1
- Julia Child's Kitchen 2
- Science in American Life 3
- Invention at Play 4



??? CLUE 1:

Kids, your food hunt is about to heat up! Can you find the turquoise treasure that would have been the (hot) center of your kitchen in the 1930s? You might have used it to cook up a meal of shepherd's pie, browned parsnips, hot biscuits, and applesauce cake.

And speaking of cake.... Grown-ups, can you find the tiny treasures that might have topped the cake on your "big day"?

Too easy? Head to [Julia Child's kitchen](#) in the west wing for your next challenge!



??? CLUE 2:

Kids, Julia Child thought that cats were purrfectly wonderful creatures! How many cats can you find in her kitchen?

Ooh la la, grown-ups! The French Chef favored things, well, French. Find everything français (don't forget to look beyond the written word). Bon chance!



OK, now that you've had your fill of French cooking, head across the hall and into [Science in American Life](#) for your next clue. This time, kids and grown-ups work together! There's lots to see here, but we'll concentrate on the 1950s and '60s. Once you get to "Better Than Nature, 1950–1970"....

??? CLUE 3:

Creating a recipe is like inventing. You put stuff together in a new way, usually with some tinkering and trial-and-error. What can you use in the exhibition to invent your own recipe?

Kids, make a "shopping" list of ingredients in the kitchen, fallout shelter, and "The Everyday Atom" case, and then grown-ups, figure out how you might use objects in the exhibition to prepare and serve a tasty meal that the entire family will enjoy. Be creative (think spaghetti tacos)!

Now head across the way to [Invention at Play](#).

??? CLUE 4:

Kids, can you play a new way with the everyday? Find the [Invention Playhouse](#) and look for things that are usually found in your kitchen. These tools can be helpful for cooking, but they're also a lot of fun to play around with!

Grown-ups, find your way to the "[Shape Your Thinking through Play](#)" wall at the rear of the exhibition. How many food-related toys and games can you find?



ANSWERS

!!! CLUE 1:

Kids' answer: [Gas stoves](#) like this one were common in American homes by the 1930s. Gas and electric stoves replaced those that burned wood. Gas fuel provided an instant and constant heat source and burned cleaner than coal and wood. The enamel surface (the turquoise part) made the stove easier to clean. What kind of stove do you have at home?

Adults' answer: From the mid-1880s on, weddings in the United States grew more elaborate. Cake toppers, once handmade of sugar, were increasingly mass-produced of ceramic, plaster, and plastic. Mass production also widened the variety of figures available. [Wedding-cake toppers](#) in the early 1900s usually depicted the bride and groom in formal wedding attire, but by the 1950s the figures began to reflect the physical features of the bride and groom.

!!! CLUE 2:

Kids' answer: Julia Child had happy memories of being “adopted by a *poussiequette* [pussycat] ... and I thought she was marvelous.” Today, there are 14 cats in Julia's kitchen. Did you spot them all? Nine live on the refrigerator (7 on magnets on the door—don't miss the kittens!—and 2 on top). One lives on a shopping bag in a photo near the wall of copper pots. Three more are [peeking out from the asparagus](#) above the toaster oven. And the last one is on the wall to the left of the clock, singing “Love to eat them mousies!”

Grown-ups' answer: Julia Child wrote, “After one taste of French food ... I was hooked.” Here are just a few testaments to her Francophilia:

- Outside the exhibition, the [French rolling pin](#) that Julia called “the sports car of the pin world” (the one that looks like a tapered stick) sits in the large [French copper stockpot](#).
- Inside the gallery, Julia's [French copper pots and pans](#) hang on the original painted pegboard from her house in Cambridge, Mass.
- Across the kitchen, the [enamel saucepan](#) that Julia bought in Paris in the late 1940s hangs on the wall; she was still using it in the 1990s.
- Near the gallery exit, Julia's [diploma from Le Cordon Bleu](#) cooking school and her [L'École des Trois Gourmandes insignia patch](#) are displayed. Julia, the only woman in her class at Le Cordon Bleu, completed the course and opened a cooking school in her Paris kitchen with two French friends.

!!! CLUE 3:

Kids' and grown-ups' answer: Recipe ingredients in the kitchen include apples and oranges (in a bowl near the sink); Jack and Jill gelatin (in the cupboard); bread (in the bread box); sugar and flour (in canisters); and cream, sugar, salt, and pepper (on the counter). There are Atomic Fireballs and "Up n' Atom" carrots in "The Everyday Atom" case. And the [fallout shelter](#) has macaroni, rice and chicken, and beef stew dinners; Velveeta; boxes of cereal; Metrecal powder (the Slim-Fast of the 1960s); instant yams; coffee; drinking water; and beer.

To prepare and serve your meal—and store those delicious and time-saving leftovers—the kitchen is equipped with the all-important stove, cooking spoons, measuring spoons, polyethylene containers, Saran Wrap, and Vapocan Freeze Easy food containers. And the [fallout shelter](#) offers plastic forks; a mess kit; a coffee percolator; paper cups; matches; and aluminum foil. So what's for dinner? Email us your recipe at lemcen@si.edu!

!!! CLUE 4:

Kids' answer: Think of new things to do with the familiar kitchen utensils at the Magnet Walls. Can you use them to spell your name or make a face? How about a track for [rolling a ball down the ramp](#)? When you get home, try playing a new way with an everyday thing. Take a photo of your creation and ask an adult to email it to us at lemcen@si.edu!

Grown-ups' answer: The food-related toys and games in the "Shape Your Thinking through Play" wall include [Candy Land](#) (the first game debuted in 1949), [Mr. Potato Head](#) (this is the original version from 1952), the Easy-Bake Oven (first sold in 1963), a ceramic tea set, and the Fisher-Price Farm (introduced in 1968). Did you play with any of these when you were a child?

Among [inventors' most frequently cited childhood play experiences](#) are mechanical tinkering, fiddling with construction toys, reflecting in and about nature, and drawing or engaging in other forms of visual modeling. Do you see a link between how you played as a child and what you do now at work?



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