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For More Information, Contact:

Tracey Munson
Vice President of Communications
Chesapeake Bay Maritime Museum
410-745-4960, tmunson@cbmm.org



(ST MICHAELS, MD – February 9, 2012)

CBMM’s “Foodways of the Chesapeake” continues March 1, 14



The Chesapeake Bay Maritime Museum’s (CBMM) “Foodways of the Chesapeake, Now and Then,” lecture series continues March 1 and 14 with the final lectures in the four-part series. Held along the museum’s waterfront campus in St. Michaels, MD, CBMM members and the general public are welcome to participate, with pre-registration required.

From 6 to 8pm on March 1, “Connecting People, Place, and Products: Eating Our Way to a Healthy Bay” will take place in the museum’s Van Lennep Auditorium and features chef and author Barton Seaver, Steve Vilnit from Maryland Department of Natural Resource’s Commercial Fisheries outreach and marketing division, and Carol Bean and Mark Connolly of Pot Pie Farm in Wittman, MD. Together, the panel will discuss the future of watermen, sustainable fishing in the Chesapeake, and how consumers can protect the environment and community. Participants will sample local seafood and share in a conversation about caring for the Bay through responsible consumption. Copies of Barton’s book *For Cod and County: Simple, Delicious, Sustainable Cooking* will be available for sale and signing. The cost is \$12 for CBMM members and \$15 for non-members.

From 2:30 to 4pm on March 14, “We Are What We Eat: African American Discomfort Food” will take place at the museum’s historic Mitchell House and features African-American food scholar Michael Twitty. Well known in local communities for his lively presentations, Twitty traces the history of African-American Chesapeake cuisine through his experiences growing, preparing, and researching the recipes of enslaved Tidewater Africans. In this presentation, Twitty brings history to life through open-fire cooking demonstrations, and involves his audience in discussions about heirloom crops and seeds, wild food, foraging methods, and the cooking techniques that create a uniquely African-American cultural tradition. The cost is \$10 for CBMM members and \$12 for non-members.

Space is limited, with pre-registration available by contacting CBMM’s Helen Van Fleet at 410-745-4941.

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PHOTOS and CUTLINES

“CBMM_LectureSeries_Mar1_Seaver.jpg”

As part of CBMM’s Lecture Series on March 1, Barton Seaver, author of “For Cod and Country: Simple, Delicious, Sustainable Cooking” will be available for a book signing after his discussion about responsible consumption and sustainability with Steve Vilnit from the DNR’s Commercial Fisheries Outreach and Marketing division, and Carol Bean and Mark Connolly of Pot Pie Farms.

“CBMM_LectureSeries_March14_Twitty.jpg”

As part of CBMM’s Lecture Series on Mar 14, African-American food scholar Michael Twitty will trace the history of African-American Chesapeake cuisine and bring history to life through open-fire cooking demonstrations.