Food for Thought

By Jon Erlandson, Executive Director

We are welcoming the spring season with a variety of great programs and partnerships related to our new Hungry Planet exhibit, which opened February 24. This issue of FieldNotes expands on the theme by exploring archaeological, geological, and other perspectives about food and drink. These topics provide fascinating windows into the everyday lives of our ancestors. They also provide an important opportunity to link the past to the present—something our museum excels at.

Archaeology can tell us what our forebears ate, how their varied economies and environments influenced their diets, and how they altered the world of plants, animals, soils, and landscapes around them. On every continent and island people have colonized over the past 50,000 years or more, ecosystems have been reshaped through anthropogenic, or human-caused, change.

By Jon Erlandson, Executive Director

My colleagues and I explored these patterns in a paper published in the Proceedings of the National Academy of Sciences USA (Boivin et al. 2016), arguing that humans have significantly altered their local environments for millennia—much longer than most people currently recognize. Such changes have accumulated through time, accelerated with the spread of agriculture, the “age of discovery,” the growth of industrialization and global trade, and as human populations have grown and expanded geographically. Globally, humans’ ecological impact has become so pervasive that there is growing scientific agreement that the Earth has entered a new geological era, the Anthropocene, marked by human domination of the planet’s biological and physical systems—from the oceans to terrestrial landscapes, the atmosphere, and even climatic patterns.

If such changes continue to accelerate in the decades and centuries to come, how will our grandchildren and their children adapt? What crops will they grow and eat, and how will their foods reflect the realities of the world they inherit?

Welcome Scott Fitzpatrick!

UO archaeologist joins MNCH as associate director

We are delighted to announce the hire of our new associate director, Scott Fitzpatrick. A Willamette Valley local, Scott spent his early years in Creswell, Oregon, and went on to earn a Master of Science in historic preservation and a PhD in anthropology from the University of Oregon. After living away for nearly a decade, he returned to Oregon in 2012 and joined the faculty of the UO Department of Anthropology.

An expert in island and coastal archaeology, Professor Fitzpatrick has ongoing research projects on several Pacific and Caribbean islands, as well as the Oregon Coast. Much of his research focuses on seafaring

Strategies and the Impact of Humans in Ancient Environments

A father of two, Fitzpatrick is pleased to be back in his native Oregon. “I’m a Northwest boy,” he said.

He’s also pleased about his new role at the MNCH. “The museum offers tremendous value to the university and the wider community,” he said.

“I look forward to helping raise awareness about its amazing research and education efforts, and about the many resources it offers to students and faculty at UO.”

Archaeological Research

Cruising the Kelp Highway with Jon Erlandson

In January, an Earth Magazine story featured the research of MNCH executive director Jon Erlandson. The story examined shifting trends in how and when people first came to the Americas and highlighted Erlandson’s kelp highway research. This research challenges the long-held theory that the first Americans arrived by way of the Bering land bridge, and provides evidence of earlier migration by people following kelp forests along Pacific shorelines. Erlandson’s research was also spotlighted in an article on the same topic appearing in the winter 2017 issue of American Archaeology. Visit our website to link to the articles!

We Are What We Eat

Tom Connolly, Director of Archaeological Research

For most of the twentieth century, archaeology was largely focused on things. Artifacts and architecture—and where they fit in time—were the focal points of the discipline. By the waning decades of the last century, however, the emphasis shifted. Increasingly, archaeologists began to ask what material culture could tell us about people. How do remains like arrowheads and pottery sherds inform us about social relationships, rituals, diet, and other aspects of human experience?

Today, food remains are among the most studied of all materials recovered from archaeological sites. They tell us a great deal about how people were interacting with their environments and making use of available food resources. In the Willamette Valley, for example, charred bulbs in stone-lined pit ovens reveal a nearly 8000-year history of large-scale camas processing, while the presence of small fish bones at many coastal sites counters the historical narrative of salmon and other large fish as primary food sources.

At Oregon’s Paisley Caves, two stones with polished surfaces have yielded protein traces from extinct Pleistocene horses and other mammals. The artifacts themselves are unremarkable, but the residues they carry reveal what species early cave occupants were hunting and processing, giving us a fuller picture of the region’s Pleistocene ecology.

Analysis of archaeological food remains is a critical part of humanizing the past, but these studies are also relevant to modern resource management issues. Across a variety of disciplines, researchers have turned to archaeological evidence to chart changing distributions of indicator species through time—and to shed new light on the ecological impacts of human activity.

At coastal sites, for example, we see changes over time in the shellfish species that make up people’s refuse heaps. These changes may point to periods of abundance and over-harvesting, or to environmental changes such as alterations in water flow or temperature. Archaeological evidence also shows us that northern fur seals were once regularly harvested along the coasts of California and Oregon, but probably due to over-hunting. California sea lions now dominate this range.

Longstanding debates surrounding the ecological impacts of the Klamath River dams were largely put to rest once archaeologists uncovered Chinook salmon remains at sites along rivers that feed Upper Klamath Lake. The finds indicate that oceangoing fish were once returning to these freshwater areas to spawn—salmon runs that have been destroyed by the building of the dams.

Food is a central feature of human experience, and our everyday food patterns reveal a great deal about the environments people inhabit—whether in the past, the present, or the future. Archaeology reminds us that we are part of a living system, and our actions always have downstream consequences.
How does food fit into your family traditions? What’s the most interesting food you’ve eaten? How can sharing food help us learn from one another and appreciate our differences?

What does it feel like to not have enough food? These are the questions we’re asking in our newest exhibit, Hungry Planet: What the World Eats. The traveling exhibit, organized by the Bell Museum of Natural History at the University of Minnesota, is augmented with objects from our own collections, along with a wealth of insights from local food advocates.

The exhibit also invites you—our visitors and members—to add to the feast. Through the Bowls Around Town project and other interactive features, you can share your own food traditions and experiences, helping to document and celebrate our community’s diverse food culture.

If Hungry Planet sounds familiar, it may be because it’s based on the James Beard Foundation Award-winning book by Peter Menzel and Faith D’Aluisio. The pair traveled to 24 countries to dine with families, explore farms and markets, and create portraits of local foodways in an increasingly globalized world. The exhibit features Menzel’s thought-provoking photographs—along with grocery lists, nutrition information, and activity tables that will inspire you to think about your meals in a whole new way.

In addition to the exhibit, we’ve set the table for an exciting season of food-related events. In partnership with the UO Food Studies program, Oregon Humanities, UO Catering—and a diverse crew of chefs, advocates, and scholars—we’ve planned a full menu of opportunities to explore food and culture, both here at home and around the world. Bring the family to What’s Cooking? Family Day and celebrate global foodways through stories and hands-on activities. Join a trio of Oregon food writers for the new Let’s Talk Food conversation series. And don your apron for our upcoming cooking classes and food workshops featuring local, professional chefs.

Hungry Planet—and the many food-focused programs planned around it—are part of a collective effort. We extend our gratitude to the many collaborators who have offered their time and expertise to make the project great. Every day, these partners work to improve access to food for people in our community, deepen our connections to locally produced foods, and share food traditions across tables and across cultures.

There’s truly something for everyone at the museum this spring. We look forward to seeing you across the table.

A big THANK YOU to our partners!
Food Workshops for Adults

GET COOKING @ SPROUT!

**Sausage Making with Pig and Turnip**
Sunday, March 5
3:00 to 5:00 p.m.
Join executive chef Natalie Shield for a sausage making class using locally-sourced meats. Learn the dance of sausage making—from selecting and grinding meat to stuffing the casing—and make two breakfast sausages: $30 per person; $17 for MNCH members.

**The Tamal Experience with La Granada**
Sunday, March 26
3:00 to 5:00 p.m.
Join Baldo and Evy Hernandez for a hands-on tamal experience! Enjoy a traditional, non-alcoholic beverage, learn the history of tamales, and make a few of your own to take home. Not only does it make a tasty appetizer on its own, and sample tamales from La Granada for $4 per person, $40 for MNCH members.

**A 100-Mile Meal with 100 Mile Bakery**
Sunday, May 7
3:00 to 6:00 p.m.
Join master baker Leda Hernandez and create a vegetable dinner using ingredients sourced from within 100 miles. At the end of the class, participants will get down to loan together. $35 per person for MNCH members.

Space is limited and preregistration is required. Email lme@uoregon.edu or call 541-346-3030 to register. Sprout! is located at 418 A Street in Springfield.

ACROSS THE TABLE, AROUND THE WORLD
INTERNATIONAL FOOD WORKSHOPS @ THE MNCH

**The Cuisine of Mali**
Wednesday, May 24
6:00 p.m.
Explore regional differences, religious influences, and the modern dining experience of Malian cuisine. Demonstration includes space identification, space preparation, and cooking methods for rice and greens. Participants will taste various grains, regional sauce, and sweet common bites—and take home a special package of rice and greens. Workshop cost includes a glass of wine or beer, $35 per person; $30 for MNCH members.

**Spices of India**
Wednesday, May 17
6:00 p.m.
Explore regional differences, religious influences, and the modern dining experience of Indian cuisine. Demonstration includes space identification and preparation, flavor extraction, menu ideas, taste, and cooking methods. Participants will make a recipe of Saag Paneer, a classic spinach and cheese dish. Appetizers and a glass of beer or wine are included. $35 per person; $35 for MNCH members.

Space is limited and preregistration is required. Email lme@uoregon.edu or call 541-346-3030 to register.

**Sushi and Society**
Wednesday, March 15
6:00 p.m.
Learn about sushi’s origins and its place in society as a modern dining experience. Demonstration includes rolling methods, ingredient preparation, cutting techniques, and proper condiments. Participants will create their own rolls and enjoy edamame, wakame salad, green tea, and a glass of beer or wine. $35 per person; $30 for MNCH members.

**What's Cooking?**
Saturday, March 4 • 11:00 a.m. TO 3:00 P.M.
Enjoy a big helping of fun for the whole family!
» Explore our newest exhibit, Hungry Planet: What the World Eats
» Enjoy storytelling with Cullen Vance at 11:30 a.m. and 1:00 p.m.
» Learn about local and global food traditions
» Dig into culinary-inspired crafts and activities
» Make a nonperishable food donation to FOOD for Lane County

**GLOBAL FOODWAYS FAMILY DAY**

**What's Cooking?**
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Enjoy a big helping of fun for the whole family!
» Explore our newest exhibit, Hungry Planet: What the World Eats
» Enjoy storytelling with Cullen Vance at 11:30 a.m. and 1:00 p.m.
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More Foodie Fun

**Let's Talk Food Conversations with Oregon Food Writers**

**Third Thursdays in Spring at 5:30 P.M.**
Join us at the museum for a new conversation series exploring food and culture in Oregon and beyond.

**Let’s Talk Food** is part of The Conversation Project sponsored by Oregon Humanities. Participation is included with regular museum admission (free for members and UO ID card holders). Visit natural-history.uoregon.edu for full talk descriptions.

**MARCH 16**
**Fish Tales: Traditions and Challenges of Seafood in Oregon** with Jennifer Burns Bright

**APRIL 20**
**Good Food, Bad Food: Agriculture, Ethics, and Personal Choice** with Kristy Athens

**MAY 18**
**Stone Soup: How Recipes Can Preserve History and Nourish Community** with Jennifer Roberts

Admission is $10 per family (up to two adults and four children) and free for MNCH members. Not a member yet? Sign up during Family Day and receive a 50% discount on your new family membership. Families presenting EBT cards are admitted for $5 through the Museums for All program.

**ACROSS THE TABLE, AROUND THE WORLD**
INTERNATIONAL FOOD WORKSHOPS @ THE MNCH

Explore diverse foodways through chef demonstrations, hands-on learning, and delicious flavors—and take some tastes home to add to your culinary repertoire.
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### Bowls Around Town

**Eugene, OR**

**THROUGH SUNDAY, JULY 30**

**Borrow a bowl, cook a dish, share a story!**

Past and Presents, The Museum Store, is delighted to host the Bowls Around Town project. Here’s how it works: Visit the store and check out a kit containing a bowl made by ceramic artist Michael J. Strand, a digital camera, and a recipe book. Take the kit home and use the bowl to serve a dish that’s special to you. Use the camera to document the process, from shopping to food prep to dinner time, and write down your recipe in the book provided. Be creative! Selected images and recipes will become part of a dynamic Hungry Planet display at the museum and online.

The kit becomes available for checkout on the final day, many nations food day, and the following Wednesday. The kit isMembers 6:00 p.m. Public.

**Questions?** Contact Lyle Murphy at lyle@uoregon.edu.

© Arist Michael J. Strand, courtesy NSSU.
Community Programs

2017 SUMMER CAMPS

Our summer camps blend fun, hands-on activities with meaningful learning. At the museum and elsewhere on the University of Oregon campus, campers ages 7 to 11 dig deep into archaeology, paleontology, nature, and history. Session fees are $195 for museum members and $245 for the public. We offer a 10 percent discount for families with more than one child attending camp. Space is limited to 12 campers per session—register early!

IDEAS ON TAP
PUB CONVERSATIONS
First Wednesday of the Month, 6:00 p.m.
Marketplace at Sprout!
418 A Street, Springfield

March 1
Are International Trade Agreements Good for Oregon?
with UO law professor Michael Fakhri
Sponsored by Oregon Humanities

April 5
Living with Livestock
with UO biologist Erik Mckenna

May 3
Rethinking the ‘Mystery’ of Easter Island
with UO anthropologist Terry Hunt

REGISTER NOW!

IDEAS ON TAP

SESSION 1: August 7-11, 9:00 a.m. to 4:00 p.m. for Ages 8 to 11
Journey back in time! Campers will dig for clues, piece together ancient mysteries, and explore the fascinating worlds of archaeology and paleontology. Their quest will take them deep into the museum’s collections, face to face with UO scientists in their labs, and on a field trip to the Cascadia Caves archaeological site.

SESSION 2: August 21-25, 9:00 a.m. to 4:00 p.m. for Ages 7 to 9
Join an expedition into the animal kingdom! From the deep past to the present, campers will discover the stunning diversity of animals in Oregon—and they’ll delve deep into the story of wolves through hands-on activities, UO lab visits, and the exhibit Wolves and Wild Lands in the 21st Century, opening August 11.

OREGON’S AMAZING ANIMALS

IDEAS ON TAP

MARCH 10
What Do Bears Eat for Lunch?

APRIL 14
Take Flight

MAY 12
Gone Fishin’

Second Friday of the month • 10:30 a.m.
Learn and play at the museum! You and your child are invited to join us for stories, crafts, and tons of hands-on fun—with a new theme each month.

IDEAS ON TAP

HUNGRY PLANET
WHAT THE WORLD EATS

THROUGH SUNDAY, JULY 30
Gain a global perspective on food at Hungry Planet, a traveling exhibit based on Peter Menzel and Faith D’Aluisio’s award-winning book. Vivid photographs, interactive stations, and culinary items from MNCH collections will take you on a stunning field-to-fork adventure spanning the Americas, Africa, Asia, and beyond. You’ll never look at your dinner table the same way again.

MANY NATIONS
Oregon Tribal Flags

THROUGH SUNDAY, MAY 7
Oregon is home to nine independent tribal nations. Journey into the history and meanings of each nation’s flag.

OREGON—WHERE PAST IS PRESENT

Delve into Oregon’s story, from the first Americans at Paisley Caves to the dynamic cultures of today’s tribes. This newly enhanced exhibit combines interactive technology, hands-on experiences, and world-class collections—showcasing 14,000 years of Oregon stories, and inviting you to tell your own.

EXPLORE OREGON
300 million years of Northwest natural history

1680 East 15th Avenue, Eugene, Oregon • 541-346-3024 • natural-history.uoregon.edu
Open Tuesday through Sunday, 11:00 a.m. to 5:00 p.m.
Join Us! Museum membership has its rewards.

- **New Member**
  - Individual—$40
  - Membership benefits:
    - Free admission to all exhibits and events
    - Invitation to members-only exhibit previews
    - Membership card and sticker
    - Subscription to Fieldnotes, the museum newsletter
    - Priority registration for museum field excursions, workshops, and classes
    - 10 percent discount on purchases at Past and Presents, The Museum Store
  - Reciprocal benefits with more than 300 museums and science centers worldwide with the Association of Science–Technology Centers
  - Reciprocal benefits with the North American Reciprocal Museum Program
  - All previous rewards for two adults and up to four youths

- **Renewing Member**
  - Family—$50
  - All previous rewards for two adults and up to four youths
  - Supporter—$100
  - Enjoy the previous benefits plus:
    - Reciprocal benefits with the North American Reciprocal Museum Program
  - Contributer—$250
  - Enjoy the previous benefits plus:
    - Two complimentary family memberships to give as gifts
  - Director's Circle—$500+
  - A special reception invitation and a behind-the-scenes tour of MNCH collections

- **Sandal Society—$1,000+**
  - Enjoy the previous benefits plus:
    - You get to vote on how your contribution is spent.

**MEMBERSHIP CONTRIBUTIONS ARE TAX-DEDUCTIBLE.** Some membership levels include benefits subject to IRS fair market disclosures. Seniors may apply a ten percent discount to any level.

**Join us on opening night! Friday, May 19**

**Public Reception—5:00 to 6:00 P.M.**

**Member’s-Only Reception—6:00 to 8:00 P.M.**

The new National Geographic photography exhibition at the MNCH reveals some of the world’s most astounding phenomena—from the desert flower that only blooms once a year to a priceless Egyptian artifact buried in King Tut’s tomb. Shot by some of the world’s finest photographers, Rarely Seen features striking images of places, events, natural phenomena, and cultural materials seldom seen by human eyes.

**NATIONAL GEOGRAPHIC PHOTOGRAPHS OF THE EXTRAORDINARY**

**Join Us!** What the World Eats, explores the diets of modern families around the world, documenting diverse food practices and the ways they are shaped by society, economy, and environment.

**For pre-contact Native Americans, there is no such documentation; what we know about their foodways comes from oral traditions and archaeological inquiry. The museum’s anthropological collections are an important resource for scholarship on past foodways. Last August, we hosted Marjolein Admiraal, a doctoral student at the University of Groningen in the Netherlands. Admiraal’s research on these items, part of a collaborative international research project between the Groningen Institute of Archaeology’s Arctic Centre, the University of Aberdeen, the Arctic Studies Center at the Smithsonian Institution, and the University of York.**

**Our newest exhibit, Hungry Planet: What the World Eats, explores the diets of modern families around the world, documenting diverse food practices and the ways they are shaped by society, economy, and environment.**

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**Save the Date**

**RARELY SEEN: PHOTOGRAPHS OF THE EXTRAORDINARY**

**Enjoy the previous benefits plus:**
- Reciprocal benefits with the North American Reciprocal Museum Program
- A special reception invitation and a behind-the-scenes tour of MNCH collections
- Signature

Mail with payment to the University of Oregon Foundation, 1720 E. 13th Ave., Suite 410, Eugene OR 97403-2253 or join online at natural-history.uoregon.edu.

For more information, contact Judi Pruitt, judip@uoregon.edu.

**Allow at least two weeks for your membership packet to arrive.**

Thank you for supporting the museum! Membership contributions are tax-deductible. Some membership levels include benefits subject to IRS fair market disclosures. Seniors may apply a ten percent discount to any level.

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Dishing Up the Dirt on Wine

By Greg Retallack, Director of the Condon Collection of Fossils

In the Willamette Valley, grapes grown on the fertile, 10,000-year-old Missoula flood deposits lead to greater astringency in the final wine product, while those grown on the leaner, 100,000-year-old terraces of sedimentary rock and basalt support more pleasant, rounded flavors. Similar rounded flavors also come from wines grown on 16 million-year-old paleosols in the Salem Hills.

The study confirms the traditional wisdom of vintners, which says that lean, acidic soils with fewer nutrients produce grapes better suited to winemaking. A struggling vine produces more grapes than leaves, and more enticing flavors in those grapes, in order to elicit ingestion and dispersal by animals, while overfed grapes form mainly simple acids and sugars, resulting in less desirable flavors in both the grapes and the finished wine.

Marketers have long used the terroir concept to promote the wine and wine tourism industries in the Willamette Valley. Now, there is a scientific basis for linking soils with wine tastes—a development that results to last year’s International Terroir Congress in McMinnville, Oregon.

Edward Davis Coauthors Science Article

Edward Davis, a paleobiologist at the MNCH, spends much of his time studying ecosystems of the deep past. But as Davis will tell you, studies of deep time are critical for understanding and preparing for the future—particularly when it comes to conservation efforts.

In 2016 in GSA Today, a journal of the Geological Society of America, the study confirmed the traditional wisdom of vintners, which says that lean, acidic soils with fewer nutrients produce grapes better suited to winemaking. A struggling vine produces more grapes than leaves, and more enticing flavors in those grapes, in order to elicit ingestion and dispersal by animals, while overfed grapes form mainly simple acids and sugars, resulting in less desirable flavors in both the grapes and the finished wine.

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Edward Davis, along with Stanford University paleontologist Anthony Barnosky and an international team of researchers, assert in the latest issue of Science that effective conservation strategies must look to the fossil record—taking into account thousands and even millions of years of natural history in order to maintain vibrant ecosystems in the present and future.

“The fossil record provides an important guide to the processes that govern wild ecosystems,” Davis said. “If we want to maintain ecosystems that provide essentials like clean water and air, we must manage them in ways that preserve these wild processes, which give animals and plants the best opportunity to respond to environmental changes.”

Visit our website to link to the full article, titled “Merging Paleobiology with Conservation Biology to Guide the Future of Terrestrial Ecosystems.”

New Fossil Find

Thanks to a recent fossil-finding effort by MNCH paleontologist Samantha Hopkins and Nick Famoso, we’re getting a fuller story of Oregon’s natural history—straight from the horse’s mouth. Last spring, near the end of a long, cold day of fieldwork at John Day Fossil Beds National Monument, Hopkins uncovered a skull of Miohippus annectens—a three-toed horse that roamed Oregon more than 25 million years ago. Currently undergoing preparation in our lab, the fossil represents the first skull of the species in our collections, offering new insights into the evolution of horses in North America. The specimen also helps develop a more complete picture of Oregon’s ancient ecosystems, and how these systems were affected by a volcanic eruption in the region nearly 30 million years ago.

Four new members have been named to the Museum Advisory Council (MAC). They are Carole Daly, UO Development Office retiree; Jill Gelineau, shareholder at Schwabe Williamson & Wyatt; Gene Hand, business developer and health facilities owner, and Mark Miller, UO Earth Sciences instructor. We’re delighted to welcome them to the museum family!
The museum’s anthropological collections are a rich resource for UO students and faculty, offering important opportunities to augment classroom- and field-based learning. We recently hosted students from two UO ethnobotany classes, taught by anthropologists Daphne Gallagher and Kathryn Lynch, for a behind-the-scenes tour of our basketry collections. Focusing on Oregon, California, and Northwest Coast basketry, the students were able to examine materials and weaving techniques through historical objects, and to see the antiquity and continuity of weaving traditions by studying archaeological specimens.

“The tour allowed students to see a broad diversity of baskets that were chosen with our particular class goals in mind,” Gallagher said. “Students were able to closely examine these objects, viewing them from many different angles, and to appreciate the intricacies in weaving methods as well as the various textures created by the use of different plants.”

Lynch added that the museum visit allowed students to integrate their field studies with the region’s cultural history: “Students got an up-close look at how native plants were used, so they could make the connection between the plants they’d been seeing in the field, and the final product that skilled artisans created.”