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Elizabeth Page (512) 936-4607 Elizabeth.Page@TheStoryOfTexas.com

Exhibition offers chance to experience food, from farm to fork

Bullock Texas State History Museum to open Our Global Kitchen March 12

March 4, 2016 (AUSTIN, TX) — Just in time for spring break in Texas, the Bullock Texas State History Museum will open *Our Global Kitchen: Food, Nature, Culture*, a comprehensive exhibition on the subject of food, its cultural meaning, and the complex systems that bring it from farm to fork. The 7,000-sqare-foot exhibition opens March 12, 2016 and features rare artifacts, video experiences and interactives that explore the intersection of food, nature, history and human culture. A full week of spring break activities are planned, including daily drop-in programs that are free with admission to the Bullock Museum's newest exhibition.

Our Global Kitchen examines global perspectives on growing, transporting, cooking, eating and tasting food, as well as how humans use food in celebrations around the world. A full slate of programs and a tasting kitchen powered by Whole Foods Market will offer opportunities for visitors to taste seasonal treats.

"Growing, preparing, and the enjoyment of food is inextricably a part of Texas history and culture," Bullock Museum Director Dr. Victoria Ramirez said. "We are delighted to bring this compelling and innovative exhibition to Texas. The exhibition is both educational and fun and will certainly appeal to adults and children."

What Visitors Can See

On view in *Our Global Kitchen* will be original artifacts, such as a Sumerian grain weight, a Pre-Columbian ceramic dog from Mexico, ancient Moche ceramics, a Moroccan mortar and pestle and more. Visitors can examine miniature recreations of a Vietnamese rice paddy field, a French oyster farm, and see inner workings of a maize farm in Kenya and the United States.

"Examining all aspects of farm to table, from different time periods and parts of the world, provides a unique way to look at the food we eat every day," Ramirez said.

Food facts, statistics, and scientific discoveries are revealed in the exhibition, which visually conveys what a week's worth of groceries includes for families around the world, and how the 1,656 pounds of food wasted per year by a U.S. family of four really stacks up.

The exhibition answers questions about food security, organic production, biodiversity and the impact of food production on the Earth. Visitors can discover how seeds are preserved for crop diversity, such as the Global Seed Vault housed in Norway's permafrost, which stores up to 4.5 million seeds for future generations. And, how a foundation in Rhode Island is creating a library of frozen embryos to protect endangered breeds from extinction.

Don't miss the unique vertical garden that supports an indoor hydroponic environment — a growing system that sustains plant life without soil. The roots of the edible herbs derive nutrients from coconut husk fibers and fortified water which continuously drips through the system in a low-energy cycle.

What Visitors Can Experience

In *Our Global Kitchen*, visitors can travel to Tenochtitlán in 1519 and experience the sights and sounds of an Aztec marketplace, cook *virtual* dishes from around the word, and learn about the science behind various cooking methods. Scent stations offer an experience of smells, both familiar and exotic, of spices and ingredients grown all over the globe. Visitors can learn what scientists discovered about the last meal eaten by a 5,000-year-old mummified human, and peek into the dining rooms of famous people, such as the Mongolian ruler Kublai Khan and British author Jane Austen.

The Whole Foods Market Tasting Kitchen will offer live demonstrations, programs and tastings on March 12 and other select Saturdays with different themes each month, and will highlight the area's top chefs, farmers and authors.

"We are so grateful to Whole Foods Market for supporting this exhibition's education programs and the tasting kitchen," Ramirez said. "The kitchen is an innovative component to the exhibition and Whole Foods Market have helped to make it a dynamic and ever-changing space."

During spring break from March 14 - 18, a variety of programs, including hands-on activities, storytimes, workshops and cooking demonstrations, will be held for children and families. Drop in any

time between 11 a.m. and 1 p.m. each day; all programs during this week are free with exhibition admission. Families can plan to come early or stay late and explore *Our Global Kitchen* and purchase a ticket and discover the magical simplicity of growing healthy food in the new IMAX® film, *Watermelon Magic*, ideal for children 2 and up.

Our Global Kitchen: Food, Nature, Culture education programs and the tasting kitchen are sponsored by Whole Foods Market. Support for the Bullock Museum's exhibitions and education programs is provided by the Texas State History Museum Foundation. The exhibition is organized by the American Museum of Natural History in New York. It will be on view through July 24, 2016.

One of the most popular attractions in Central Texas, the Bullock Texas State History Museum in Austin has convenient parking, an on-site café and store. Museum members support the educational mission of the Bullock and receive free admission to all special exhibitions throughout the year. For more information, a full list of programs, and tickets, visit TheStoryofTexas.com.

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About the Bullock Museum

The Bullock Texas State History Museum, located at 1800 N. Congress Ave. in downtown Austin, includes three floors of galleries, IMAX® and 4D special-effects theaters, a café and museum store. The Museum collaborates with more than 700 museums, libraries, archives, and individuals to display original historical artifacts and host exhibitions that illuminate and celebrate Texas history and culture. For more, visit TheStoryofTexas.com or call (512) 936-8746.

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