

## **Paula J. Johnson**

[johnsonpa@si.edu](mailto:johnsonpa@si.edu) / 202-633-3908

### **PROFESSIONAL EXPERIENCE**

2010 – Present

#### **National Museum of American History, Smithsonian Institution, Washington, DC**

*Curator and Project Director, American Food History Project*

Lead the Smithsonian's food history team that created the exhibition and accompanying website, *FOOD: Transforming the American Table*. Oversee and conduct research and content development for related media and public programs, including the annual Smithsonian Food History Weekend and "Cooking Up History," monthly programs.

2004 – 2018

#### **National Museum of American History, Smithsonian Institution, Washington, DC**

*Curator and Project Director, "On the Water: Stories from Maritime America"*

Led the team of curators, historians, educators, designers, and specialists in planning and developing this permanent exhibition's conceptual and interpretive framework. Oversaw the research, collecting, and scripting activities and worked closely with a wide range of contractors.

1999 – Present

#### **National Museum of American History, Smithsonian Institution, Washington, DC**

*Curator, Division of Work and Industry (formerly History of Technology)*

I develop, care for, document, research, and interpret the Smithsonian's artifacts and documents in the marine resources and food technology collections.

1991 - 1999

#### **National Museum of American History, Smithsonian Institution, Washington, DC**

*Museum Specialist, Division of the History of Technology*

1990 (6 months)

#### **Calvert Marine Museum, Solomons, Maryland**

*Acting Director*

1987 - 1991

#### **Calvert Marine Museum, Solomons, Maryland**

*Curator of Maritime History*

1981 - 1987

#### **Calvert Marine Museum, Solomons, Maryland**

*Folklorist*

1976-78

#### **Library of Congress, Washington, DC**

*Administrative assistant for the American Folklife Center*

## EDUCATION

M.A. University of Texas, Austin. American folklore and cultural anthropology, 1981  
B.A. Gustavus Adolphus College, St. Peter, MN. English, *magna cum laude*, 1976

## PUBLICATIONS

“Julia’s Kitchen,” brief entry in *Smithsonian American Women*. (Washington, DC: Smithsonian Books, 2019), pp. 32-33.

“Growing Food History on a National Stage: A Case Study from the Smithsonian’s National Museum of American History,” in *Food and Museums*, Nina Levent and Irinia D. Mihalache, eds. (London: Bloomsbury Academic, 2017), pp. 113-129.

Coughlin, Mary, Paula Johnson, and Lauren Anderson. “Julia Child’s Kitchen as a Conservation Classroom,” in *The Public Face of Conservation*, Emily Williams, ed. (London: Archetype Publications in association with the Colonial Williamsburg Foundation, 2013), pp. 121-130

“On the Water: Engaging the Public in America’s Maritime Past . . . and Present,” *Defense Transportation Journal*, Dec. 2005, pp. 9-13.

“To the Bay in Boats,” in from *Bridge to Boardwalk: An Audio Journey Across Maryland’s Eastern Shore*. Baltimore: Mid Atlantic Arts Foundation, 2004, p. 35.

“Boat Models, Buoys and Board Games: Reflecting and Reliving Watermen’s Work.” Special maritime issue of the *Material History Review* Vol. 48 (Fall 1998), 89-100.

*The Workboats of Smith Island*. Baltimore: The Johns Hopkins University Press, 1997.

“Maritime Folklore.” Encyclopedia entry for *American Folklore: An Encyclopedia*, edited by Jan Harold Brunvand (New York: Garland Press, 1996).

Contributor to *You should have been here yesterday: A Guide to Cultural Documentation in Maryland*, edited by Elaine Eff (Crownsville: The Maryland Historical Trust Press, 1995).

"Beyond the Boat: Documenting the Cultural Context," with David A. Taylor. In *Boats--A Manual for Their Documentation*. (Nashville, TN: American Association for State and Local History and the Museum Small Craft Association, 1994), 337-356.

"A Guild for Small Craft," *Sea History*, no. 51, Autumn 1989.

*Working the Water: The Commercial Fisheries of Maryland's Patuxent River*, volume editor and chapter author. (Charlottesville: The University Press of Virginia, 1988).

"The Worst Oyster Season I've Ever Seen!": Collecting and Interpreting Data from Watermen,"

*Journal of the Washington Academy of Sciences*, Vol. 76, No. 3 (September 1986), 199-213.

*Historical Tours through Southern Maryland: Broomes Island, LaPlata, Maryland*: Southern Maryland Regional Library Association, 1983.

"T Houses in Austin," in *Perspective*, Society of Architectural Historians, Texas Chapter, Vol. XI, No. 1 (May 1982), 2-7.

## **BLOG POSTS**

### **Smithsonian Magazine online:**

*Remembering Julia Child, August 13, 2019,*

<https://www.smithsonianmag.com/smithsonian-institution/remembering-julia-child-180972830/>

### **O Say Can You See? The blog of the National Museum of American History:**

*Place on the Plate: Smith Island, Chesapeake Bay*, September 20, 2018

<http://americanhistory.si.edu/blog/smith-island>

*Grape Gluts and Mother Clones: Prohibition and American Wine*, May 24, 2018

<http://americanhistory.si.edu/blog/prohibition-wine>

*Adding Weight to Julia Child's Kitchen*, August 11, 2017

<http://americanhistory.si.edu/blog/adding-weight-julia-childs-kitchen>

*A Roadtrip through the Roadfood Archives*, October 25, 2016

<http://americanhistory.si.edu/blog/roadtrip-through-roadfood-archives>

*Remembering Chef Michel Richard*, August 13, 2016

<http://americanhistory.si.edu/blog/remembering-chef-michel-richard>

*A Tale of Two Fish Prints in Julia Child's Kitchen*, August 11, 2016

<http://americanhistory.si.edu/blog/tale-two-fish-prints-julia-childs-kitchen>

*A Memory of Chuck Williams, Kitchenware Store Founder*, December 9, 2015

<http://americanhistory.si.edu/blog/memory-chuck-williams-kitchenware-store-founder>

*Cooking in DC with Julia Child*, August 15, 2014

<http://americanhistory.si.edu/blog/2014/08/cooking-in-dc-with-julia-child.html>

*Celebrating the 50<sup>th</sup> anniversary of Julia Child's "The French Chef,"* February 11, 2013

<http://americanhistory.si.edu/blog/2013/02/anniversary-juli-child-french-chef.html>

*In remembrance of Mr. Maersk Mc-Kinney Moller*, April 20, 2012

<http://americanhistory.si.edu/blog/2012/04/in-remembrance-of-mr-maersk-mc-kinney-m%C3%B8ller.html>

*7 ways to survive while Julia Child's kitchen is closed for 7 months*, December 14, 2011

<http://americanhistory.si.edu/blog/2011/12/7-ways-to-survive-while-julia-childs-kitchen-is-closed-for-7-months.html>

*Prep work in Julia Child's kitchen*, May 16, 2011

<http://americanhistory.si.edu/blog/2011/05/prep-work-in-julia-childs-kitchen-.html>

*Do try this at home!* Fifteen weekly introductions for the NMAH's Blog featuring stories by museum staff members recounting their experiences cooking Julia Child's recipes. Authored two posts—the first in the series (*Reine de Saba* cake) and the last (French Bread)

<http://blog.americanhistory.si.edu/osaycanyousee/recipe-of-the-week-julia-child/>

A web-based article co-authored with Rayna Green and published in *Gourmet Live* on August 15, 2012. "10 Questions for the Curators Who Cooked Up Julia Child's Kitchen Exhibit:"

<http://www.gourmet.com/food/gourmetlive/2012/081512/10-questions-smithsonian-curators-julia-child-kitchen-exhibit>

"Hunting and Gathering for the Museum's Collections," in *Prototype*, the on-line newsletter for The Lemelson Center for the Study of Invention and Innovation, December 2009.

## REVIEWS

Review of the Maritime Museum of British Columbia for *The Public Historian* Vol. 26, No. 4 (Fall 2004), 93-96.

*Lighthouses & Their Keepers* in *The Public Historian* Vol. 21, No. 1 (Winter 1999), 136-138.

*Stearns Wharf: Surviving Change on the California Coast* in *The Public Historian* Vol. 17, No. 3 (Summer 1995), 125-128.

*Crab's Hole: A Family Story of Tangier Island* in *The Weather Gauge*, Vol. XXXI, No. 1 (Spring 1995), 28.

*Mechanical Power: Two Centuries of Change* in *The Public Historian*, Vol. 16, No. 3 (Summer 1994), 97-99.

*Lake Erie Fishermen: Work, Tradition & Identity* in *Journal of American Folklore*, Vol. 105, No. 416 (Spring 1992), 242-244.

*Ojibway Music from Minnesota: A Century of Song for Voice and Drum and Norwegian-American Music from Minnesota: Old-Time and Traditional Favorites*, LP Recordings, in *American Music*, Vol. 10, No. 1 (Spring 1992), 103-106.

*Smith Island, Chesapeake Bay* in *Maryland Historical Magazine*, Vol. 86, No. 4, 1991, 454-455.

*Harvesting the Chesapeake, Tools and Traditions*, in *Maryland Historical Magazine* Vol. 86, No. 3, 1991, 341-342.

*Fisher Folk: Two Communities on Chesapeake Bay* in *Journal of American Folklore*, Vol. 100, No. 397 (July-September 1987), 377-378.

*The World of the Oregon Fishboat: A Study in Maritime Folklife*, in *Western Folklore*, Vol. 46 (April 1987), 132-134.

*American Log Buildings: An Old World Heritage*, in *Journal of American Folklore*, Vol. 98, No. 390 (October-December 1985), 491-492.

## **EXHIBITIONS AND SPECIAL MUSEUM PROJECTS**

*Power Through Food: Women Entrepreneurs Saving Communities*

Project Director for research and programming initiative on how food entrepreneurship has empowered women migrants and refugees. Funded through the Smithsonian American Women's History Initiative, 2019.

*Food: Transforming the American Table* (<http://americanhistory.si.edu/food>).

Project Director and co-curator for this 3500 square-foot exhibition that opened in 2012 and was significantly refreshed in 2019 at the Smithsonian's National Museum of American History. The exhibition explores how new technologies and major social and cultural shifts after 1950 transformed how and what Americans eat, and the impacts of those changes. This multi-dimensional project extends beyond the gallery to a website and public programs, including "Cooking Up History" and "Smithsonian Food History Weekend."

*Cooking Up History* <http://americanhistory.si.edu/topics/food/pages/cooking-history>

Since July 2015 I have supervised the conceptual development and research for live cooking demonstrations featuring a Smithsonian food historian and various chefs and home cooks preparing recipes that relate to a historical event, era, or person; or focus on the history of particular ingredients, cooking techniques, or technologies; or explore diverse cultural culinary traditions. These free, public programs are held monthly at the museum's demonstration kitchen on a performance plaza.

*Smithsonian Food History Weekend*. <http://americanhistory.si.edu/events/food-history-weekend>

I am the lead curator for this annual, three-day event, which includes a fundraising Gala featuring the Julia Child Award recipient; a day of roundtable discussions bringing together

scholars, journalists, practitioners, students, and food history enthusiasts around a particular topic or theme; and a festival day. Themes have included: *Innovation on Your Plate* (2015); *Politics on Your Plate* (2016); *Many Flavors, One Nation* (2017); *Regions Reimagined* (2018), and *Power Through Food* (2019).

*Smithsonian Winemakers' Dinner*. An annual dinner and fundraiser for the American Food History Project, the program, menu, and wines are curated around themes: *Transforming the American Table* (2012); *Repeal of Prohibition* (2013); *Transformations and New Beginnings*, *American Wine in the 1960s* (2014); *The 40<sup>th</sup> Anniversary of the Judgment of Paris* (2016); *Rooted in Family: Wine and Stories from Mexican American Winemakers* (2017); *Rhone in the USA* (2018).

*On the Water: Stories from Maritime America* (<http://americanhistory.si.edu/onthewater>). In 2004 I began serving as the Project Director and co-curator for this new, permanent, 8,500-square-foot exhibition, Web site and public education project at the National Museum of American History. I led a diverse team of specialists and program managers in developing the project's conceptual and interpretive framework; overseeing the research and collecting efforts; guiding the development and execution of front-end teacher and audience surveys; and working closely with a wide range of contractors, including architects, engineers, lighting specialists, media developers, and designers. After completing the 65% design phase of the project in April 2005 (on time and under budget), I devoted more than half of my time to raising money for the project. With a goal of \$4.5 million I developed the fundraising strategy, produced the case materials, collaborated with a part-time fundraiser to organize an advisory group, and made presentations around the country on behalf of the project. The funding goal was reached in 2007 and the project opened on National Maritime Day, May 22, 2009. The Web site was also launched in 2009: <http://americanhistory.si.edu/onthewater>.

*America on the Move*. Between 1998 and 2003 I was one of several curators on the team that created this permanent, \$26 million, 22,000 sq. ft. exhibition on how transportation shaped American history. I was responsible for the two maritime-related sections, one on the Port of New York in the 1920s, and the other on the impact of containerization on international trade, maritime labor, and waterfront landscapes in the San Francisco Bay area in the 1960s. The exhibition opened to the public in November 2003 and included a major new Web site: <http://americanhistory.si.edu/onthemove>.

*Bon Appetit! Julia Child's Kitchen at the Smithsonian*. I was a co-curator of this special exhibition at the National Museum of American History that features Julia Child's 14' x 20' kitchen from her Cambridge, Massachusetts home. After opening to the public in August 2002, ongoing work includes presenting informal gallery talks, answering public inquiries, planning public programs, and giving interviews about the project to the media. We created a Web site for the project that was launched in June 2003 and received a Gold MUSE Award for History and Culture from the American Association of Museums: <http://americanhistory.si.edu/juliachild>.

*What's Cooking?: Bringing Julia Child's Kitchen to the Smithsonian*. I was a co-curator and

member of the three-person team that negotiated the donation of and collected Julia Child's kitchen for the National Museum of American History. The exhibition project involved Smithsonian staff and volunteers unpacking and processing the 1200+ objects into the permanent collections, in view of the public. A new Web site for this project featured the back-story of the collecting effort: <http://americanhistory.si.edu/kitchen>.

*The Star-Spangled Banner Project.* I led the first curatorial team for this major Smithsonian initiative to preserve the Star-Spangled Banner and to develop a new, interpretive exhibition to accompany the preserved flag, 1998-2001.

*The American Presidency: A Glorious Burden.* I developed the content and served as curatorial staff liaison with The History Channel for the production of a 10-minute video program, "This is the Place," shown on a 30 x 40-foot screen in conjunction with the new exhibition on the American presidency at the National Museum of American History, 2000.

*Design Innovation in the Pacific Salmon Fishery: Documentation of the Troller Nora* for the National Watercraft Collection. I was the project director and principal researcher for this project to document the technical details and cultural history of a 1929 trolling boat for the Smithsonian Institution, 1997-2000.

*Stag's Leap Wine Cellars Oral History Project.* I conducted research and interviews for this project documenting seasonal work processes and culture in Napa, CA, 1997-2000.

*Project Re-engineering.* I was a member of the museum team tasked with re-engineering the outgoing loan program of the National Museum of American History, Smithsonian Institution, 1997-98.

*Land & Water, People & Time: Smith Island.* I was a consultant, sound recordist and interviewer for this 20-minute film produced by the Crisfield and Smith Island Cultural Alliance, Inc., 1996.

*What's the Catch?: Fish, Shellfish, and Fisheries in America.* I co-organized this public symposium at the National Museum of American History, 28-29 October 1994.

*Storm at Sea: A Fishing Community Speaks.* I curated this case exhibit that was on view at the National Museum of American History from 25 October 1994 to 31 January 1995. Since 1996, this exhibit has been on view at the Penobscot Marine Museum, Searsport, ME.

Co-organizer for Tuesday Colloquium, scholarly programming at the National Museum of American History, 1994-97.

*Charting the Chesapeake, 1590-1990.* I was the Project Director and curator for this exhibition at Calvert Marine Museum (August 1990-April 1991). Since 1991, this exhibit has been on view at the Maryland State Archives, Annapolis.

*Maritime Patuxent: A River and Its People.* I was the Project Director and curator for this 5,000-square-foot permanent exhibition at the Calvert Marine Museum. The exhibition tells the story of the relationship between humans and their river environment from the seventeenth century to the present through some 500 artifacts, boats, documents, and illustrations. I wrote successful grant proposals to the National Endowment for the Humanities, which provided \$65,000 for planning and \$217,000 for exhibit implementation. *Maritime Patuxent* opened to the public 11/89.

*Pound-net Fishing at Flag Ponds.* I was the curator for this permanent exhibition installed in a restored fishermen's shanty at Flag Ponds Nature Park, Calvert County, Maryland, 1996.

*Seasons of Abundance, Seasons of Want: Making a Living from the Waters of the Patuxent.* I was the researcher, writer, and curator for this permanent exhibition installed in a historic oyster packing house at the Calvert Marine Museum. The exhibition opened to the public in June 1984 and was awarded a certificate of commendation from the American Association for State and Local History in 1985.

*Built to Work: Building Deadrise Workboats in Southern Maryland.* I was the researcher, writer, and curator for this permanent exhibition on traditional workboats and the men who build them in the region, Calvert Marine Museum, 1983.

*Everyday Life Along the Patuxent.* I was the curator for this traveling exhibit of photographs depicting people at work, home, and in social gatherings in communities along the Patuxent, 1983.

## **SELECTED LECTURES AND PRESENTATIONS**

“Let's eke out a little more perfection!’ How a California vintner and the nation's history museum discovered a shared passion for the increase and diffusion of knowledge.” Keynote for the presentation of the James Smithsonian Bicentennial Medal, Napa, CA, November 21, 2019.

“Refreshing FOOD” colloquium on plans for updates to the exhibition *FOOD: Transforming the American Table*, National Museum of American History, August 13, 2019.

“Saving Food” Roundtable, University of Toronto, September 28, 2018.

Featured speaker, *Grape Gluts and Mother Clones: Prohibition and American Wine*, Heinz History Center, Philadelphia, PA, May 6, 2018.

Panelist for “Archiving Taste” roundtable, American Historical Association Annual Meeting, Washington, DC, January 5, 2018.

Keynote, “Collecting and Curating Food History for a Hungry Public,” Society for the Anthropology of Food and Nutrition Annual Meeting, Washington, DC, December 1, 2017.

Panelist for “Migration Stories: Voice, Representation, and Community Relations in Public History,” Association for the Study of Food and Society Annual Meeting, Occidental College, CA, October , 2017.

“Food for the People: How Food History is Changing the Conversation at the National Museum of American History,” Berkshire Conference of Women Historians, Hofstra University, New York, June 2, 2017.

Invited lecture, “Cooking Lessons: Connecting with the Public through Food History,” North Carolina Museum of History, Raleigh, NC, February 2, 2017.

Moderator for “A Roadtrip through the Roadfood Archives,” featuring Jane and Michael Stern, at the Smithsonian Food History Weekend, October 29, 2016.

“A Chef’s Beginnings: Rick Bayless,” remarks at the presentation of the Julia Child Award to Bayless at the National Museum of American History, October 27, 2016.

Moderator for “Not Just a Food Fad!” a conversation on the field of food studies with food history scholars Jeffrey Pilcher and Psyche Williams-Forsen, National Museum of American History, October 5, 2016.

Roundtable participant, “Growing Food History on a National Stage,” at the Association for the Study of Food and Society meeting, University of Toronto, Scarborough, June 24, 2016.

Moderator for “The Judgment of Paris and American Wine,” a public conversation on the 40<sup>th</sup> anniversary of the Paris Tasting, Smithsonian’s National Museum of American History, May 16, 2016.

Invited lecture, “Cooking Lessons: Connecting with the Public through Food History, Cooking, and Conversations,” University of Toronto, March 31, 2016.

Panel participant for “Rethinking Immigrant Cuisines: Authenticity vs. Crossover Appeal” at the “Tenth Salute to Women in Gastronomy” conference hosted by Les Dames d’Escoffier, March 5, 2016.

“Cultural Heritage, Identity, and Power,” lecture with Steve Velasquez, University of California/DC program, February 25, 2016.

“Serving Up Food History and Mastering the Art of Public Engagement,” American Historical Association Annual Meeting, New York, NY, January 3, 2016.

Discussant for panel on Latino History and Public History, University of California, Berkeley, November 5, 2015.

Roundtable moderator. “Innovation and Food: Beyond What’s New,” Smithsonian Food History

Weekend, October 23, 2015.

“Julia Child’s Kitchen at the Smithsonian,” Santa Barbara Food and Wine Weekend, April 18, 2015.

Moderator for public program, “The French Chef, American Style,” with Alex Prud’homme and Sara Franklin, National Museum of American History, March 16, 2015.

“FOOD: Transforming the American Table, 1950-2000,” University of California, Berkeley, invited lecture (American studies and ethnic studies departments), February 26, 2015.

“Curating FOOD for a Hungry Public,” Department of Anthropology, The Catholic University of America, November 4, 2014.

Panel moderator. “Cultural Reflections on the Water” at Capitol Hill Ocean Week, National Oceanic and Atmospheric Administration June 11, 2014.

Panel moderator. “Behind the Scenes of the Natural Food Revolution,” National Museum of American History, March 20, 2014.

Keynote address, *From Maritime Places to Museum Spaces: Bringing the Sounds of Maritime Work and Life to the Public*, Atlantic Sounds Symposium, University of Liverpool, United Kingdom, March 14, 2014.

“From Idea to Opening: The FOOD Exhibition,” for graduate students in the Johns Hopkins University Museum Studies Advanced Academic Program, January 8, 2014.

“From Forbidden Fruit to Mother Clones: Prohibition, Repeal, and American Wine,” Colloquium, National Museum of American History, January 7, 2014.

Panel chair. “Cooperation between maritime museums globally: problems and possibilities,” with panelists from Poland, Portugal, Finland, the UK, and Namibia. International Congress of Maritime Museums, Cascais, Portugal, September 10, 2013.

“Food and Wine History at the Smithsonian’s National Museum of American History,” for the White House Fellows, October 26, 2012.

“Building Better Harvesters: Homegrown Innovations and the Transformation of Work in the San Joaquin Valley,” Colloquium, National Museum of American History, September 14, 2010.

*Engaging the Public in Maritime History and On the Water*. Ninth Maritime Heritage Conference Baltimore, Maryland, September 16, 2010

*Research and Collecting the Alaska Ocean*. Paper and panel chair for “On the Water: Stories from Maritime America,” session at the “Maritime Environments” conference of the North

American Society for Oceanic History and Council of American Maritime Museums, Mystic, CT, May 14, 2010.

Panel Chair. *Museum Audiences*, “Understanding Change, Coping with Uncertainty,” at the International Congress of Maritime Museums conference, Esbjerg, Denmark, October 6, 2009.

*Archie Green as Folklorist and Mentor*. Invited remarks for “Legends and Legacies” program at the American Folklife Center, Library of Congress, September 10, 2009.

*The Web of Maritime Connections in the Atlantic World*. Lecture and tour as part of the Summer Seminar for Teachers on “Freedom & Slavery in the Atlantic World, 1500-1800,” through the Gilder Lehrman Institute of American History, July 14, 2009.

*Planning the On the Water Exhibition*. Lecture for the Freshman/Sophomore Seminar, “Seas and Oceans in World History,” American University, Washington, DC, November 7, 2007.

*Collecting and Contextualizing Laborlore*. Discussant and Panelist at the symposium, “Laborlore Conversations IV: Documenting Occupational Folklore Then and Now.” Library of Congress, Washington, DC. August 16, 2007.

*Julia Child’s Kitchen: Bringing Julia’s Tools and Stories to the Smithsonian*. Invited lecture at the St. Michael’s Food & Wine Festival, St. Michaels, MD, April 28, 2007.

*Collecting for the Nation’s Attic*. Invited lecture for the Spring Lecture Series at the Chesapeake Bay Maritime Museum, St. Michael’s, MD, March 21, 2007.

*Engaging the Public in America’s Maritime Past . . . and Present*. Marine Board of the National Academies of Science, Long Beach, CA, February 6, 2006.

*Hidden Small Craft at the Smithsonian’s American History Museum*. Report to the Museum Small Craft Association, the Adirondack Museum, September 2005.

*Presenting ‘Atlantic World’ Themes in the American History Museum*. Discussion with teachers and scholars attending a Gilder Lehrman Institute of American History seminar, July 14, 2005.

*Transforming the Waterfront: Containerization’s Impact on Landscape and Maritime Communities*. Annual Conference of the American Society for Environmental History and the National Council on Public History. Victoria, BC, 3 April 2004.

*Collecting Julia Child’s Kitchen for the Smithsonian*. Shady Side Rural Heritage Society, Shady Side, MD, 4 February 2004.

*Oral History in America on the Move*. Plenary Session at the Annual Meeting of the Oral History Association, 10 October 2003.

*America's Original Zin.* Smithsonian Live program on the American Food & Wine History Project at the National Museum of American History, 25 April 2003.

*Julia Child's Kitchen at the Smithsonian.* Presentations at the National Museum of American History, 19 February, 25 February, and 29 March, 2003.

*Transforming the Waterfront: Containerization and the Port of San Francisco, 1960-1970.* Mystic Seaport Museum, Mystic, CT, February 2002.

*Working Boats of the Chesapeake.* Nautical Research Guild, Rockville, MD, October 2001.

*Working Watercraft of Smith Island,* Smithsonian Environmental Research Center, Edgewater, Maryland, August 2000.

*Documenting Vernacular Watercraft,* Seminar in Historic Preservation at Maryland Washington College, Fredericksburg, Virginia, March 2000.

Two seminar sessions of an American studies course on foodways for George Washington University graduate students, February 2000.

*Reflections of the Big River in the Traditional Life of the Pacific Northwest.* Forum, American Folklore Society, Portland, OR, 10/98.

*From Bud to Bottle: Documenting Seasons of Work at a Napa Valley Winery.* NMAH Tuesday Colloquium, 10/98.

*Documenting a Pacific Northwest Salmon Troller,* Museum Small Craft Association, San Francisco, CA, 9/98.

*The Workboats of Smith Island,* National Wooden Boat Show, St. Michaels, MD, 6/28/98.

Chesapeake Bay seminar, George Mason University summer field session, 6/97 and 6/98.

*Tradition and Change on the Chesapeake,* Maritime Landscapes Panel, Vernacular Architecture Forum, Annapolis, MD, 5/9/98.

*Documenting American Wine History at the Smithsonian,* Women for WineSense, Lancaster, PA, 4/98.

Public Folklore and Cultural Conservation class, Mary Washington College, 3/98 and 3/00.

American Studies class, University of Maryland, Baltimore County, December 1997 (annual lecture beginning in 1989).

*Collecting for the 21st Century: Oral Histories,* Council of American Maritime Museums,

Boston, MA, 3/97.

*Maritime Museums and the Marine Environment*, International Congress of Maritime Museums Triennial Congress, Greenwich, England, 9/96.

*Traditional Workboats of Smith Island, Maryland*, Chesapeake Bay Maritime Museum, St. Michaels, MD, 3/96.

*The History and Traditions of Chesapeake Bay Watermen*, Johns Hopkins University, Baltimore, MD, 4/95.

*Ethnographic Research in a Maritime Context*, Cultural Journalism seminar, St. Mary's College, St. Mary's City, MD, 12/94.

*Maritime Communities and Region*, American Folklore Society, Milwaukee, WI, 10/94.

*The Skipjack as an Icon of Chesapeake Bay Culture*, Chesapeake Bay Skipjack Preservation and Documentation Forum, Chesapeake Bay Maritime Museum, 10/94.

*Picking Crabs and Speaking Out: Women and Work in Maritime Communities*, Conference, "Lessons of Work: New Approaches to the Study of Occupational Culture," at the University of North Carolina, Chapel Hill, 9/94.

*Maryland's Vanishing Lives: Watermen*, Baltimore Museum of Industry, Baltimore, MD, 5/94.

*Reading and Interpreting a Maritime Landscape*, seminar on American Landscapes, St. Mary's College, St. Mary's City, MD, 2/94.

*Conflict and Change in North American Maritime Communities*, American Folklore Society, Eugene, OR, 10/93.

*Design and Implementation of a Cultural Documentation Project*, Workshop on Documenting Local Cultural Traditions, Chestertown, MD, 4/93.

*Land and Water, People and Change: Material Culture of the Chesapeake Region*, Smithsonian Institution Material Culture Forum, 5/92.

*Celebrating Oral History and Folklore*, Plenary speaker at Chesapeake Writers' Festival, Solomons, MD, 5/92.

*Smith Island Boats and Community*, American Folklore Society Annual Meeting, St. John's Newfoundland, 10/91.

*Maritime Patuxent: A River and Its People*, Council of American Maritime Museums, Solomons, MD, 4/91.

*Documenting Maritime Cultural Resources*, panel at American Association for State and Local History, 9/90.

*Maritime Ethnohistory of Southern Maryland*, Anthropology in Museums seminar, George Washington University, 3/90.

*Working the Water: Documenting and Interpreting Maritime Folklife Resources*, New England Museums Association, Lexington, MA, 10/89.

'The worst oyster season I've ever seen': *Collecting and Interpreting Data from Watermen*, Ecological Change through History Seminar, National Oceanic and Atmospheric Administration, Washington, DC, 12/86.

'A strong back and a stout heart': *Working the Water in Maryland, 1884-1984*, St. John's College, Annapolis, MD, 2/85.

*Maritime Preservation and Cultural Conservation: The Future of Chesapeake Bay Watermen*, Third National Maritime Heritage Conference, Baltimore, MD, 10/84.

'Sloppy work for women': *Shucking Oysters in Southern Maryland*, American Folklore Society, San Diego, CA, 10/84.

## **RECENT PODCASTS**

Podcast, Industry Night with Foodie and the Beast, "C'mon Over to Julia Child's Kitchen," October 22, 2018 <http://industrynight.fullserviceradio.org/0249485e>

Podcast, "Stroke of Genius" on the Rohwedder Bread Slicing Machine, October 14, 2018 <http://bit.ly/StrokeOfGeniusIPO>

Podcast, "Inside Julia's Kitchen, January 24, 2018.

## **CONSULTING AND PROFESSIONAL SERVICE**

Member of editorial collective for *Gastronomica: The Journal of Critical Food Studies*, published by the University of California Press.

Editorial board for *Food Culture & Society Journal: An International Journal of Multidisciplinary Research*. The Association for the Study of Food and Society (ASFS).

Advisory Committee, Livelihood Innovation through Food Entrepreneurship, a program managed by the Center for Private Enterprise (CIPE) with a Consortium of implementing partners: the Stimson Center, IDEMA International Development Management (in cooperation

with Hasan Kalyoncu and Kadir Has Universities), the Syrian Economic Forum, Union Kitchen, and the William Davidson Institute at the University of Michigan, 2017 – present.

Chair, Professional Accomplishments Evaluation Committee, National Museum of American History, 2013 – 2018.

International Congress of Maritime Museums, Executive Committee, elected 2005 for a 3-year term; elected for second term in 2009.

Smithsonian Review Committee for the Smithsonian Networks, 2006-09.

National Historic Landmarks Advisory Committee, National Park Service, 2001-05.

Board of Governors, Chesapeake Bay Maritime Museum, St. Michaels, MD, 1997-2003. (Curatorial Committee Member, 1997 – 2001 and 2004- present; Chair of Curatorial Committee, 1999-2000; Education Committee Chair 2001-2003).

Chesapeake Bay Maritime Museum, Scholarly Advisory Group, Center for Chesapeake Studies, 1997-2009.

Collections Committee, National Museum of American History, Smithsonian, 1999 - 2013.

Chesapeake Gateways Project to develop curriculum kit for 4<sup>th</sup> grade students in Maryland's Anne Arundel County, Shady Side Rural Heritage Society, 2002-2003.

Board of Directors, Council of American Maritime Museums, 1998- 2001.

Advisory Committee, The Lemelson Center for the Study of Invention and Innovation, National Museum of American History, Smithsonian Institution, Washington, DC, 1999-present.

Smithsonian Congress of Scholars, NMAH Branch, 1999 - present.

Board of Directors, Museum Small Craft Association, 1997-2000.

Academic Advisory Panel for interpretive exhibition at USS *Constitution* Museum, Boston, 1998-2000.

Advisor to “Freedom Voyagers: African-American Mariners and Their Legacy,” Calvert Marine Museum, Solomons, MD, 1997-98.

Advisor on journal, *Slack Water: Oral Folk History of Southern Maryland*, Vol. I, produced by cultural journalism students, St. Mary's College of Maryland, St. Mary's City, MD, 1998.

Board of Directors, Maryland Humanities Council, 1992-1998.

Consultant on NEH-funded self-study project, Columbia River Maritime Museum, Astoria, OR, 1997.

Academic Advisory Panel, America and the Sea exhibition, Mystic Seaport Museum, Mystic, CT, 1996-1997.

Reviewer for Institute of Museum Services, General Operating Support Grants, 1992, 1994, 1996, 1998.

Member of museum evaluation team for the Texas Maritime Museum, Rockport, TX, September 1994.

National Museum of Natural History, Smithsonian Institution. Member of initial planning group for exhibition, Forces of Change, September 1994.

Site visit for the National Endowment for the Arts to evaluate the exhibition, *Marlinespikes and Monkey's Fists: Traditional Knot Tying Skills of Maritime Workers*, Michigan State University, Lansing, April 1994.

Advisor to South Street Seaport Museum, New York, for the NEA-funded exhibit, *Twelve Ties to Tradition: Modelmaking in New York*, 1993.

Advisor to Reedville Fishermen's Museum, Reedville, VA, for exhibit, 'Because my work is what I do,' *Watermen of the Northern Neck*, 1990-93.

Site visit for the National Endowment for the Arts to evaluate the exhibition, *Life on the Sound: Maritime Folklife of Puget Sound*, Seattle, Washington, 1991.

Maryland Museum Assistance Program, Maryland Department of Housing and Community Development, 1990-92.

National Museum of Natural History, Smithsonian Institution, Washington, D.C. Member of advisory panel for exhibit, *Ocean Planet*, 1991-94.

Consultant to the Maryland Historical Trust, in conjunction with the Crisfield and Smith Island Cultural Alliance, for development of the Smith Island Visitor's Center, 1990-96.

Site visit for the National Endowment for the Arts, North Carolina Maritime Museum, Beaufort, NC, to review program on African-American menhaden fishermen, 1988.

Consultant, Florida Folklife Program, Maritime Heritage Survey, 1986-87.

Site visit for the National Endowment for the Arts, Boatbuilding apprentice program, Rockport, Maine, 1986.

Maryland State Arts Council, Folk Arts panel, 1986-89.

## **PROFESSIONAL AFFILIATIONS**

Association for the Study of Food and Society  
Les Dames d' Escoffier International  
American Historical Association  
National Council on Public History  
Congress of American Maritime Museums