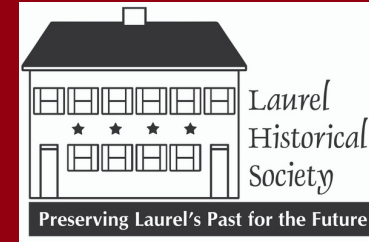


Laurel Historical Society Virtual Program

Laurel, Maryland



NATIVE CHESAPEAKE CUISINE

Food Inspired by the Native American Cultures of the
Chesapeake Bay Region



Thursday, April 7, 2022- 7:00 pm ET

From the Ground Up: Indigenous Foods and Native Cuisine of the Chesapeake Bay Region

Local Archaeologist (WSP), TimeChef and Food Historian, Henry Ward is planning a virtual feast for us – exploring recipes that celebrate indigenous foods and native cuisine of the Chesapeake Bay region. He will share his unique perspective on these food items, and how his archaeological investigations inspired the development and preparation of the recipes. Dishes will include both Maize & Berry Bannock (a native cornbread) and Piscataway Berry Pudding (Wojapi – an indigenous mixed berry mousse), and copies of these recipes provided beforehand for folks that want to cook along.

This virtual program is free and open to the public, but registration is required using the link in the post or on our website.

After registering for the webinar, attendees will receive an email prior to the program with instructions to connect via Zoom.

Donations are accepted through our online shop:

https://www.laurelhistoricalsociety.org/store/p120/Virtual_Program_Donation.html

