All are invited to attend these free monthly lectures which usually cover topics related to local and regional culture and history.

12 noon to 1:00 p.m.

Participants are invited to bring a bag lunch.

Location: Native American Studies Center

119 South Main Street, Lancaster, SC

FRIDAY June 15

“Old Corn and New Chestnuts: the cutting edge of the Southern Food Revival”

By: Dr. David Shields, University of South Carolina

The reclamation of the South’s traditional flavors has meant the rediscovery and rehabilitation of a number of ingredients long absent from the field and table. Scientists and culinarians have been engaged in a coordinated effort to accomplish a recovery of the best of what was. Dr. James Holland of N.C. State and the scientists of the American Chestnut Foundation have been spearheading two of the most important initiatives. Holland is growing out and stabilizing the genetics of the important landrace corn varieties—the traditional Native corns, the important 19th century field, sweet, and pop corns—to insure that focused and distinctive strains will be available for future planting. The American Chestnut Foundation has been progressing toward the release of a blight and phytophthera resistant American chestnut so the great eastern forest can be replanted. I will give a status report on these efforts and supply some case histories of corn types—Jimmy Red, Sea Island White Flint, Pencil Cob, and Cherokee White Eagle—that are now being embraced by chefs, home cooks, distillers, and brewers. I will also suggest what culinary creations will be made possible by the return of the distinctively sweet American Chestnut.

Please direct any questions or comments regarding the series to Brent Burgin at 803-313-7063 or wbburgin@sc.edu.

Mr. Burgin welcomes suggestions and ideas for future talks and speakers.