

Cuisine Through Time: Art & Archaeology of Food



August 23 - 28, 2020



Pueblo Farming Project



Harvest at Red Mesa Cuisine

Why does the party always end up in the kitchen? Because food has been a core component of society and culture. Learn how wild foods and feasting events influence settlement patterns, cultural identity, and trade throughout the Southwest. Join us as we examine past and present food systems around various archaeological sites, and work alongside renowned chefs to create magnificent, locally sourced meals.

Highlights

- Spend the day in the shadow of Mesa Verde, at archaeological sites and ancient farming plots. Visit the Northern Chaco Outliers Project, where we examine in situ artifacts, Chaco-style architecture, and ancestral fields to introduce ancient foodways linked to social transformation.
- Enjoy wild, farmed, and locally sourced foods in a feast atmosphere with regional celebrity chefs Katrina Blair and Ray Naranjo.
- Visit Sand Canyon Pueblo and learn about the importance of food security during a time of upheaval—discussing shifts in cuisine induced by environmental and social change.

Scholars

Sarah Oas is an archaeobotanist who studies the archaeology of cuisine in the Southern Chaco and Mimbres Valley regions.

Kyle Bocinsky is the Director of the Research Institute at Crow Canyon.

Katrina Blair is founder of Turtle Lake Refuge and celebrates the connection between personal health and wild lands.

Ray Naranjo is an Executive Chef from Santa Clara Pueblo, New Mexico whose specialty is in Contemporary Indigenous Gastronomy.

Cost

Member*: Single \$3,520 / Double \$3,200

Non-Member: Single \$3,645 / Double \$3,325

**Minimum \$100 level member*

Plan your trip!

Call your Crow Canyon enrollment specialist at 800.422.8975, ext. 457. See map and complete itinerary at crowcanyon.org