

# Tracing Food Origin

*Food Travels with people through time and space*

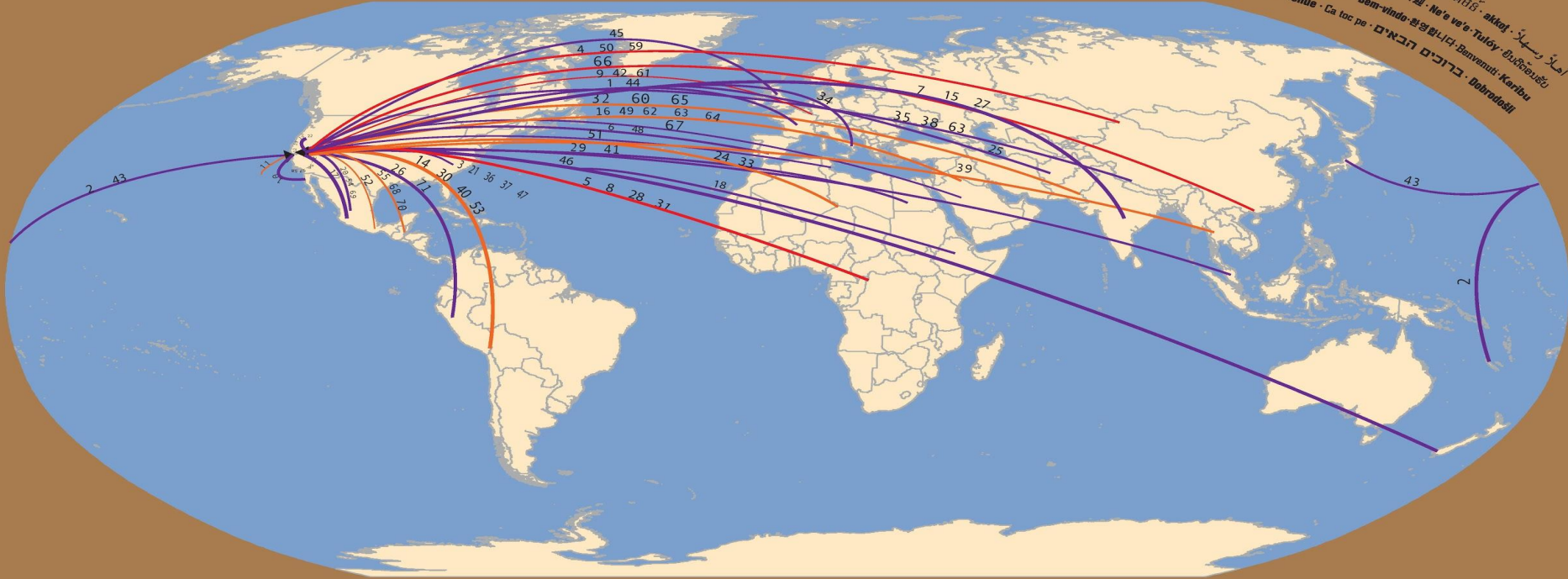
Courtney Maa, Jassmin Morales, Vi Tran, Ruobin Wei, Subrina Wong;  
NST104 ACES Project;  
April 24, 2015

## The Pantry at Peralta



# Tracing Food Origin

Bienvenidos · Kinh Mỏi · सुस्वागतम् · Welcome · 歡迎 · 歡迎 · akket · أهلاً وسهلاً  
 Добро пожаловать · خوش آمدید · Malo e lalo! · Ne'e ve'e Tuloy · Banvennti · Karibu  
 Willkommen · Tov zipw tau · よこそ · Bem-vindo · 歡迎 · 歡迎 · Banvennti · Karibu  
 อินดีตอนรับ · Bienvenue · Ca toc pe · יְרוּשָׁלַיִם · Dobrodošli



## The Pathway Home

- Specific Continent
- Specific country
- Region of a Continent

“Food travels with people through time and space” and the Peralta Hacienda Historical Park located in Fruitvale Oakland, California is the focus point for this map. All 71 different types of foods were gathered by various cultures which reside in Fruitvale. The introduction of different food sources into California allows us to portray the story of each food. Giving the public a better understanding of the food origins and how they are incorporated into each culture.

\*Look at index cards for reference to numbers on the map. The index cards provide the history and cultural background of each food.

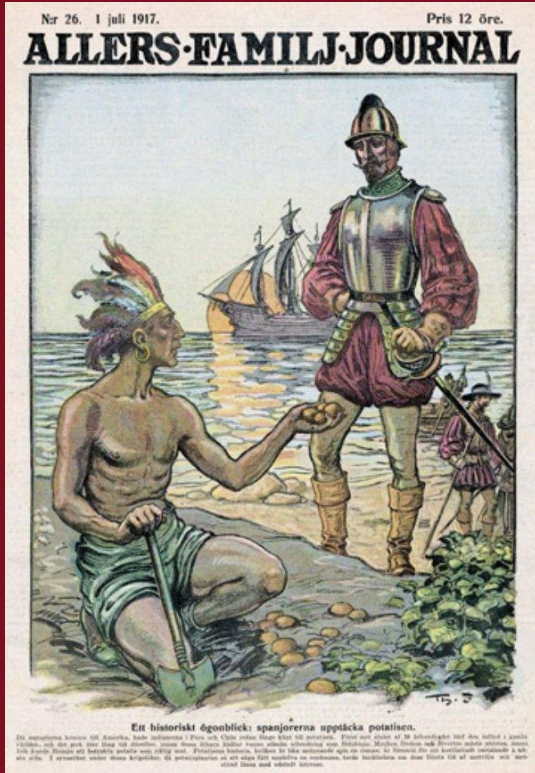
# Acorn

- Native to California
- Harvested in the Summer and Fall
- Originally used as a staple food
  - Acorn bread, mush
- Also used as coffee substitution
- Important part of the Native American economy
- Not commonly used anymore





# Potatoes



- Dates back between 8000-5000 BCE
- First domesticated in modern-day southern Peru by the Inca
- Spanish Conquistadors conquered Peru and brought the potato to Europe
- Introduced to colonial America in 1621 by Spanish explorers
- Staple food-cheap source of food for the poor & offers good protein content

# Soaproot (Chlorogalum)

- used to catch fish, soap, cooked
- saponins - stop oxygen
- used by native americans
- 9000 B.C.
- fall or winter rains



# Black Seed (Nigella Sativa)

- Nigella = black
- Sativa = “that which is sown”
- Western Asia
- Is sown in Spring through Summer and Autumn
- Found in Tutankhamen tomb in 1325 B.C
- Old Testament: “A cure for everything except death”



# Conclusion

- Appreciate the diversity of food due to the amount of trade from past years
- Increase community awareness
- Biocultural Framework



# References

- Andersen, M. K. (2005). *Tending the wild*. Berkeley and Los Angeles, CA: University of California Press.
- History of Black Seed. (n.d.). Retrieved April 19, 2015, from <<http://www.myblackseed.com/SearchResults.asp?Cat=1829>>
- *Nigella sativa*. (n.d.). Retrieved April 19, 2015, from <[http://bioweb.uwlax.edu/bio203/s2009/shaheen\\_baya/](http://bioweb.uwlax.edu/bio203/s2009/shaheen_baya/)>
- Rosenthal, Sue. "The Versatile Bulb: The Many Uses of Soaproot -." Bay Nature. Bay Nature, 3 Jan. 2014. Web. 17 Apr. 2015.
- "Seeds For The Future – How To Plant An Acorn." Arborillogical Services Inc. Arborillogical Services, 24 Apr. 2014. Web. 17 Apr. 2015.