



FOOD: Transforming the American Table 1950 - 2000 **Curatorial Team**

Paula Johnson

Paula J. Johnson is a curator in the Division of Work and Industry at the Smithsonian's National Museum of American History. She is responsible for the food technology and marine resources collections and is the project director and co-curator for the new exhibition, "FOOD: Transforming the American Table, 1950-2000." Johnson was one of the curators who collected the home kitchen of Julia Child in 2001, and developed the exhibition "Bon Appetit! Julia Child's Kitchen at the Smithsonian," which was on view from 2002 to 2012.

Johnson also directed and co-curated the exhibition, "On the Water: Stories from Maritime America," which opened to the public in 2009, and was the curator for several components of the permanent exhibition "America on the Move," both on view at the National Museum of American History. She has published books and articles on the fisheries of the Chesapeake Bay, traditional work boats and maritime communities. She has lectured widely on these and topics related to field research, oral history recording and documentation. Johnson has served on boards of various organizations including the Council of American Maritime Museums, the Maryland Humanities Council and the National Historic Landmarks Committee of the National Park Service. She currently serves on the Executive Committee of the International Congress of Maritime Museums.

Johnson has an MA degree from the University of Texas, Austin, and has worked in museums since 1981 and at the National Museum of American History since 1991.

Rayna Green

Rayna Green is a Curator at the National Museum of American History with specialties in American Indian History and Culture and American Food History. She served on several university faculties (eg: Dartmouth College) in American Studies and Native Studies, and initiated the development of American Indian Programs at the Smithsonian Institution in 1984. Green has several notable books (eg: *That's What She Said: Contemporary Fiction and Poetry By Native American Women*, *The British Museum Encyclopedia of Native Peoples*) and many essays on American Indian women, Native material culture and Indian identity to her credit. Some of her best known works ("The Pocahontas Perplex" and "The Tribe Called Wannabee") are much reprinted and regularly appear in graduate and undergraduate syllabi. Her most recent published works are about Native performers or "show" Indians, history, humor, identity and resistance in contemporary Native art and music, Native food in the South ("Mother Corn Meets the Dixie Pig: Native Food in the Native South") and food history in public history.

She is also known for her work in museum exhibition, and film and audio production, including the award-winning “We Are Here: 500 Years of Pueblo Resistance,” “Corn Is Who We Are: The Story of Pueblo Indian Food,” and “From Ritual to Retail: Pueblos, Tourism and the Fred Harvey Company.” Her pioneering Folkways audio recordings, co-produced with Howard Bass of NMAI, of Native women’s music are “Heartbeat: The Voices of First Nations Women” and “Heartbeat 2.” Her newest film project is on American wine. At NMAH, she has been co-curator of the exhibitions “American Encounters,” “Bon Appétit: Julia Child’s Kitchen at the Smithsonian” and is currently co-curator of “Food: Transforming the American Table, 1950-2000.”

Steve Velasquez

Steve Velasquez is an Associate Curator for the Division of Home and Community Life at the National Museum of American History. He started as an intern in the National Museum of Natural History in 1995 and joined the National Museum of American History in 1997. Velasquez’s research interest includes Latino history, identity and material culture, food ways, Spanish America colonial history and immigration/migration. He was co-curator for the Bracero Oral History Project and associated traveling exhibit, “Bittersweet Harvest: The Bracero Program 1942-1964.” Past exhibits and projects include “Mexican Treasures at the Smithsonian,” “AZUCAR! The Life and Music of Celia Cruz,” “A Collector’s Vision of Puerto Rico and “Bon Appetit! Julia Child’s Kitchen at the Smithsonian,” as well as many other exhibit cases and special projects. He is currently co-curator for “FOOD; Transforming the American Table 1950-2000” and the Smithsonian Immigration\Migration Initiative.

Cory Bernat

Cory Bernat is a food historian, curator and graphic designer. Her recent exhibit of World War I and World War II-era food posters at the National Agricultural Library, “When Beans Were Bullets,” led to her position as a researcher and co-curator of “FOOD: Transforming the American Table, 1950-2000.” Bernat is also a collaborator and invited speaker for the Smithsonian's "Age of Plastic," a pan-institution, multidisciplinary research project.

Bernat is an eclectic scholar who has worked for a diverse range of public institutions including the San Francisco Art Institute and the National Park Service on Alcatraz Island. She speaks regularly about her research interests at food studies conferences, universities and art schools. Master's degrees in History and Archival Studies complement her graphic design and fine arts background. Specific research interests include the visual culture of food, advertising history, consumer culture, supermarkets, food and plastic (especially packaging) and art and food.