



PRESIDENTIAL DREAM COURSE LECTURE

HON 2973 Perspectives on Food and Culture in the US

The History of Native American Cuisine:

How Using Ancestral Native American Foods are a Key for Health and Wellness in Our Native Communities Today



Lois Ellen Frank, Ph.D.

Anthropologist, chef, James Beard Award winner and author of *Food of the Southwest Indian Nations*

April 22, 2019, 7:00 p.m.

**Ethics and Excellence in Journalism
Foundation Auditorium Gaylord Hall 1140**

Lois Ellen Frank is an anthropologist, chef, and culinary educator who hails from the New York metropolitan area but now makes her home in Santa Fe. Of Kiowa and Sephardic Jewish ancestry, Frank received her M.A. and Ph.D. in anthropology at the University of New Mexico. While working as a professional chef, Frank spent 25 years researching the foodways of Native tribes from the Southwestern United States. She published her research in the book *Foods of the Southwest Indian Nations: Traditional and Contemporary Native American Recipes* (Ten Speed Press, 2002), which won the James Beard Foundation Americana Award in 2003. Currently, Frank is the chef and owner of Red Mesa Cuisine, a catering company whose mission is to bring traditional Native American foods into contemporary Southwestern cooking. She will share her experiences as a chef, gardener, and scholar working to reintroduce Native American foodways to both tribes and non-Native communities.

For more information or for accommodations on the basis of disability, please contact Prof. Julia Ehrhardt at juliae@ou.edu. The University of Oklahoma is an equal opportunity institution. www.ou.edu/eoo