

November 2013

Giving Thanks: 17th-Century Apalachee & Spanish Cooking at Mission San Luis

TALLAHASSEE — As you spend time in the kitchen, imagine you don't have a grocery store around the corner or a refrigerator to keep foods fresh. Now imagine that every meal depends on the fruits and vegetables you grow, the animals you raise, and your supply of cooking oil and fuel. The Saturday after Thanksgiving, come experience another time through the lens of Apalachee and Spanish culinary traditions. Join us for *Giving Thanks* on Saturday, November 30, 2013 from 10 a.m. to 4 p.m. to learn about the many facets of food at Mission San Luis.

Old and New World influences resulted in a unique colonial cuisine at Mission San Luis. See this history come to life when re-enactors smoke meat and fish on the barbacoa and demonstrate the use of native and European plants from the Mission's gardens and fields. Come learn about some of the things that families living at Mission San Luis were grateful for!

Children's activities will include hands-on food preparation tasks throughout the day and fingerprint tree painting from Noon to 2 p.m. There will also be archery for children and adults.

Food truck meals will be available for purchase. Bring in non-perishable food or monetary donations for Second Harvest and receive a coupon for 10% off purchases from El Mercado: The Shop at San Luis. Please help us support America's Second Harvest of the Big Bend and help fight against hunger and feed hope in our community. The Tallahassee Democrat is the sponsor of this year's event.

Mission San Luis was the western capital of Spanish Florida from 1656 to 1704. Today Mission San Luis is the only reconstructed Spanish mission in Florida. As a living history museum it is devoted to sharing the stories of its former Apalachee and Spanish residents. Knowledge of life at San Luis over three centuries ago comes from intensive archaeological and historical research—the site is the most thoroughly investigated mission in the southeastern United States. The site is a National Historic Landmark and recipient of a Preserve America Presidential Award.

Mission San Luis, Florida's Apalachee-Spanish Living History Museum, is located at 2100 West Tennessee Street in Tallahassee, Florida. The site is open Tuesday through Sunday from 10 a.m. to 4 p.m. Admission is \$5 for adults, \$3 for seniors over 65, and \$2 for children aged 6-17. Members, children under 6, and active duty military get in free. Mission San Luis is managed by the Florida Department of State, Division of Historical Resources, Bureau of Archaeological Research. Program support is provided by the Friends of Mission San Luis, Inc.

For more information, call 850.245.6406 or visit www.missionsanluis.org.

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Notes on Giving Thanks

The central theme of our Mission San Luis "Giving Thanks" event is educating our visitors about the **blending of Apalachee and Spanish cuisines**, using native plants and animals (corn, beans, and squash supplemented by wild game) and those imported from Europe (wheat, spices, and olive oil supplemented by chickens, cattle, and pigs). Apalachee and mestiza servants cooked these ingredients in traditional 17th century recipes and blended these ingredients into new dishes reflective of an evolving Hispanic cookery.

At Mission San Luis, there is no documentation for an annual village harvest festival or feast in the tradition of "Thanksgiving." Early Europeans reported some Native American cultures observing the "Green Corn Ceremony," a late summer celebration of the ripening of the corn crop. Locally, the Muskogee Tribe still honors this tradition. It is the Native American equivalent of New Year. The Catholic Apalachee would have observed the liturgical calendar of saints' feast days. "Traditional" American holidays such as Thanksgiving and Christmas were not observed until the mid-1800s and did not become national holidays until later.