



About the Author

Sarah Lohman

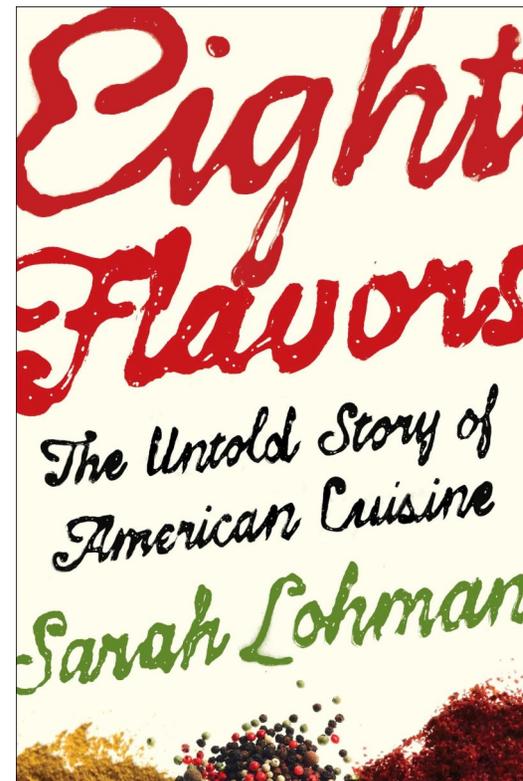
Sarah Lohman is originally from Hinckley, Ohio (near Cleveland), where she began working in a museum at the age of 16, cooking historic food over a wood-burning stove. She graduated with a BFA from the Cleveland Institute of Art in 2005 and for her undergraduate thesis, she opened a temporary restaurant/installation that reinterpreted food of the Colonial era for a modern audience. Currently, she works with institutions around the country to create public programs focused on food. Lohman is the curator of food programming at the Lower East Side Tenement Museum. She chronicles her explorations in culinary history on her blog, FourPoundsFlour.com, and her work has been featured in the *New York Times*, the *Wall Street Journal*, the *Washington Post*, the *New York Post*, *The Atlantic*, and NPR.

PROGRAM AGENDA

Fall 2019

Presented by Rosenberg Library

- 12:00 p.m.** Welcome & Introductions
- 12:00-12:15** Historical Presentation
- 12:15-1:00** Book Discussion



Rosenberg Library's Museum Book Club provides a forum for discovery and discussion, linking literary selections with artworks and historical objects from the permanent collection.

1. Lohman explains that she omitted certain prominent American flavors (like chocolate) because so much information already exists. What else do you think influenced her to select the eight flavors featured in the book? Are there any classic American flavors you can think of that were not featured?
2. Each chapter of the book is devoted to a unique flavor. Which story did you find the most interesting and why?
3. Did you have prior knowledge of any of the flavors in this book? What is one of the most surprising things you learned after reading it?
4. Do you agree with Lohman's statement that American cuisine is "the most complex and diverse cuisine on the planet"?
5. Did this book change the way you think more about some common American dishes? Did it make you more likely to try certain food described in the book?
6. What are some flavors or ingredients that have become popular recently? Do you think that Lohman's list of the eight most important flavors in American cuisine might change in the future?