

CENTER FOR HISTORY AND NEW MEDIA GEORGE MASON UNIVERSITY 4400 UNIVERSITY DRIVE, MSN 1E7 FAIRFAX, VA 22030 P: 866.539.8381 F: 703.993.4585

The Many Roots of African American Cooking



Europeans colonists.

In their cooking, African Americans, from the beginning, freely combined foods from Africa with foods they found in America. In each list, check the item that does not belong.

1. These foods from the Americas, sprea West Africa in the 18 th and 19 th centurie	d via Portuguese contact, were cultivated v	widely in
Select the item that does not belong:		
□ Peanuts	□ Apples	
□ Tomatoes	□ Peppers	
2. Introduced to the Americas early in t particularly associated with the food pr	e transatlantic slave trade, these foods wer ferences of African slaves.	e
Select the item that does not belong:		
□ Okra	□ Pineapples	
□ Watermelons	□ Bananas	
3. These foods, common in Europe and generation of European colonists.	Africa, were introduced to the Americas by	the earliest
Select the item that does not belong:		
□ Onions	□ Pork	
□ Celery	□ Chicken	
4. Grown in Europe but not Africa, these	foods were introduced to the Americas by	early



Sele	ect the item that does not belong:				
	Collards		Turnips		
	Kale		Potatoes		
5. African slaves newly arrived in America adopted these American foods into their cooking.					
Sele	ect the item that does not belong:				
	Sweet potatoes		Oats		
	Corn		Lima beans		
Sour	ces:				
Abby Fisher, What Mrs. Fisher Knows about Old Southern Cooking (Bedford, MA: Applewood Books, 1995).					
Evan Jones, American Food: The Gastronomic Story (New York: E. P. Dutton, 1975).					
http://teachinghistory.org/history-content/quiz					