

Schnucks Cooks with Carver at the Missouri History Museum in Forest Park

Saturday **JANUARY 17, 24, 31** and **FEBRUARY 7**

10:30 a.m.

AT&T Foundation Multipurpose Room

\$5 per person per class; \$3 for MHM members per class;

Free with *George Washington Carver* exhibition ticket

Sponsored by *Schnucks* and the Missouri History Museum

Schnucks Cooks with Carver

As a kick-off to African American History Month, celebrate the culinary contributions of the late inventor George Washington Carver. It's a history lesson and food sampling event for the whole family.

Join Schnucks Lindbergh Grill Master **Rick Cooper** for a Schnucks Cooks 60-minute lesson on "Cooking with Carver." Cooper will introduce you to a custom cooking demonstration program designed to give you a taste of Carver's many contributions to the food industry. He will serve samples of Carver-inspired recipes, answer questions about food and cooking, and help you to understand the importance of the inventor's impact on the way our food is grown today.

Bring your family for this Carver-inspired cooking demonstration where the Missouri History Museum and Schnucks make learning easy!

Open through March 1!



This exhibition was created by The Field Museum, Chicago, in collaboration with Tuskegee University and the National Park Service.

Presented in St. Louis by



George Washington Carver revolutionized farming with the idea of alternative crops and discovered around 100 products that could be made from sweet potatoes.

Most famous for his work with the peanut, Carver recognized that the peanut plant could revitalize the Southern soil depleted by decades of cotton farming.

Like peanuts, Carver observed that cowpeas, also known as black-eyed peas, had the ability to add nutrients to soil that had been depleted by cotton.

MISSOURI HISTORY MUSEUM

Lindell & DeBaliviere in Forest Park
(314) 746-4599 • www.mohistory.org

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