ARTIFACT HIGHLIGHTS

Aprons and kitchen utensils from La Casita Pupuseria  
Credit: Anacostia Community Museum Collections, Smithsonian Institution

After emigrating from El Salvador, the Arbaiza family purchased and operated El Gavilan market in Adams Morgan beginning in the mid-1980s. But as DC’s Latinx population increasingly moved—and was pushed by gentrification—to the suburbs in the late 1990s and early 2000s, the Arbaiza family followed.

They opened La Casita Pupuseria in Silver Spring in 2002, serving Salvadoran food and their specialty: pupusas. As Salvadorans grew to be the DC area’s largest immigrant population, they also increasingly left their imprint on the region’s food culture. One among many Salvadoran-owned food businesses in the region, La Casita now has locations in Gaithersburg and Germantown, MD, and at DC’s Union Market District and Washington Nationals Park.

Tableware and dim sum steamer from Hollywood East Cafe  
Credit: Anacostia Community Museum Collections, Smithsonian Institution

Janet Yu grew up in Washington, DC’s Chinatown where her parents settled after they emigrated from China in 1948. Janet’s parents opened a restaurant in Silver Spring, China Royal, where she learned the business while making family recipes from their native Toisan county in Southern China. Janet followed in her parent’s footsteps and has become the longtime owner of Hollywood East Cafe in Wheaton, MD, where she has been serving dim sum and Cantonese/Hong Kong-style cuisine for more than two decades.

Jacket of Mitch Snyder, longtime member of the Community for Creative Non-Violence (CCNV), c. 1980s  
Credit: Special Collections Research Center, The George Washington University Library
In the 1970s and ‘80s, Mitch Snyder and fellow members of the Community for Creative Non-Violence (CCNV) operated free health clinics, soup kitchens, and shelter housing in Washington, DC. After a series of dramatic protests, the organization and Mitch Snyder became nationally known as advocates for ending homelessness and reducing food waste in the nation’s capital.

Pot and ladle from nonprofit organization “Food & Friends”  
*Credit: Courtesy of Food & Friends*

Before the invention of effective antiviral treatments, AIDS wasting syndrome—or losing weight due to poor nutrient absorption—was a major cause of HIV/AIDS-related death. The federal government was slow to respond to the crisis. In Washington, DC, people took matters into their own hands. Family members, friends, and advocates formed a group called Food & Friends to prepare and deliver meals to friends and neighbors living with the virus, operating out of the basement kitchen of Westminster Presbyterian Church in Southwest DC. Food & Friends became a leading voice in the HIV/AIDS movement and has successfully pushed the federal government to fund special food programs for people with chronic illness.

Grocery Walk protest signs and megaphone  
*Credit: Courtesy of Dominique Hazzard*

Megaphone and posters used in the Grocery Walk of 2017, in which more than 500 people marched the two-mile journey between Historic Anacostia and Ward 8’s only grocery store to demand greater investment in food access programs and healthy food retail options, as well as to highlight the lack of grocery options in Wards 7 and 8.

Tomato bucket and protest signs  
*Credit: Anacostia Community Museum Collections, Smithsonian Institution*

DC Fair Food works in solidarity with the Coalition of Immokalee Workers (CIW), which represents farmworkers in Immokalee, Florida, where one-third of all U.S. tomatoes and 90 percent of winter tomatoes consumed in the U.S. are grown. The bucket and protest signs were used by DC Fair Food in their advocacy work to raise awareness about the harsh working conditions faced by farmworkers and to lobby for large retail food companies’ participation in the CIW’s Fair Food Program, in which companies agree to only buy tomatoes from farms that maintain a certain standard of workers’ rights and pay what the workers deem a more decent and fair wage.
Videos

“A Taste of Home: Preserving Local Food Cultures”

featuring:

Arsha Jones
CEO, Capital City Mambo Sauce

Ona Balkus
Food Policy Director, DC Office of Planning

Tambra Raye Stevenson
Founder/CEO, WANDA (Women Advancing Nutrition, Dietetics & Agriculture)

Iris Veronica Jimenez
Culinary Director, La Casita Pupuseria

Janet Yu
Owner, Hollywood East Cafe

Richard Tai Nguyen
Director of Operations, Nam-Viet Restaurant

Dr. Willow Lung-Amam
Director, Small Business Anti-Displacement Network

Megan Macaraeg
Organizing Director, Beloved Community Incubator

“Food as a Human Right?”

featuring:

Michele Tingling-Clemmons
Former Senior Field Organizer, Food Research & Action Center (FRAC)

Carol Fennelly
Member, Community for Creative Non-Violence (CCNV), 1978-1994

Sequelye Gray
Community Organizer, Ward 1 Mutual Aid

Lea Emerson
Volunteer, Food & Friends

Alexander Moore
Chief Development Officer, DC Central Kitchen

**Ona Balkus**
Food Policy Director, DC Office of Planning

**Lauren Shweder Biel**
Executive Director & Co-founder, DC Greens

“**From Public Markets & Mom-and-Pops to Supermarkets & Farmers’ Markets**”

featuring:

**Dennis Chestnut**
Ward 7 resident

**Dominique Hazzard**
Lead Organizer, Grocery Walk (2017)

**Debbie Brown**
Daughter of MLK Co-op Store founder, Beatrice Gray

**Philip Sambol**
Good Food Markets/Oasis Community Partners

**Mary Blackford**
Founder, Market 7

**Ona Balkus**
Food Policy Director, DC Office of Planning

“**The People Behind the Plate (From Farm to Table)**”

featuring:

**Andy Shallal**
Founder & CEO, Busboys & Poets

**Dr. Elizabeth Clark-Lewis**
Professor, Howard University

**Carlos Izurieta**
Volunteer Community Organizer, DC Fair Food

**Leah Douglas**
Food and Environment Reporting Network

Anonymous Poultry Plant Worker
Eastern Shore, MD/VA/DE

Candace Cunningham
Organizer, Restaurant Opportunities Center DC (ROC-DC)

Venorica Tucker
Hospitality Worker & ROC-DC member leader

“Ingredients for Food Justice”

featuring:

Antoinette “Toni” Lawson
Ward 8 resident and advocate

Sequenely Gray
Community Organizer, Ward 1 Mutual Aid

Lea Emerson
Volunteer, Food & Friends

Alexander Moore
Chief Development Officer, DC Central Kitchen

Tambra Raye Stevenson
Founder/CEO, WANDA (Women Advancing Nutrition, Dietetics & Agriculture)

Carlos Izurieta
Volunteer Community Organizer, DC Fair Food

Megan Macaraeg
Organizing Director, Beloved Community Incubator

Andy Shallal
Founder & CEO, Busboys and Poets

Kim R. Ford
President & CEO, Martha’s Table

Lauren Shweder Biel
Executive Director & Co-founder, DC Greens

Carol Fennelly
Member, Community for Creative Non-Violence (CCNV), 1978-1994
A Taste of Home

Finding familiar foods in unfamiliar environments helps us to feel grounded and secure. These foods remind us of who we are—and reflect our culture and identity.

Share which foods remind you of home or a place that you miss, and tell us why.

Food as a human right?

Is food a human right? What does that mean? Having a “right” means that it is guaranteed and protected by the government. So what is our government’s responsibility when it comes to getting enough quality food to eat? Americans disagree on what it means to create a system that guarantees the right for people to be able to feed themselves. Visitors can vote on which of several ideas they support to help make food a human right, and find out whether current government policies are in line with their views.

School Lunch: What it Costs Us

Find out how much common school lunch foods cost the average U.S. school system, how DC has innovated in this arena, and how and why decisions are made about what foods to include.

Tomato Race
Experience some of the challenges of making a living wage on a large conventional tomato farm, where pay is low, time is short, and the tomato buckets are heavy.

**Ingredients for Food Justice**

Try your hand at dreaming up solutions to our city and nation’s food justice challenges.

We all have the power to change our food system. This is a space for new ideas and unlocking the creativity that lives in all of us.

Get in touch with what you care about.
Ask big questions.
Leave behind your doubts.
And open your mind to all the possibilities for change and innovation.