



TulalipCares.org

Tulalip Charitable Contributions Funds Distribution Report

NAME OF AGENCY: MOHAI (Museum of History & Industry)
ADDRESS: P.O. Box 80816, Seattle, WA 98108
CONTACT: (206) 324-1126; <https://www.mohai.org>

GENERAL GOALS: By collecting and preserving artifacts and stories of our diverse history, MOHAI highlights our regional tradition of innovation and imagination. Through compelling exhibits, scholarship, education, public programs, and community engagement, MOHAI bridges the past, present, and future.

SPECIFIC USE FOR THIS AWARD:

Thank you to everyone at Tulalip Tribes for your support of Edible City: A Delicious Journey. The exhibit has officially been open two months, examining the long history of Pacific Northwest food and going beyond individual ingredients to explore our rich, multi-faceted heritage. Thus far, nearly 11,000 people have experienced the exhibit, including 2,500 youth who visited free of admission.

For more information please read the attached report from MOHAI.

January 23, 2017

Marilyn Sheldon
 Tulalip Tribes Charitable Fund
 8802 27th Ave NE
 Quil Ceda Village, WA 98271-8063

Re: Report on grant Q1 2016 14.2

Dear Marilyn:

Thank you to everyone at Tulalip Tribes for your support of *Edible City: A Delicious Journey*. The exhibit has officially been open two months, examining the long history of Pacific Northwest food and going beyond individual ingredients to explore our rich, multi-faceted heritage. Thus far, nearly 11,000 people have experienced the exhibit, including 2,500 youth who visited free of admission.

The exhibit features six sections, each with hands-on activities and videos to create an immersive environment and bring the exhibit narrative to life. The ██████ grant from Tulalip Tribes Charitable Fund supported the development of videos that highlight the stories of individuals and communities who have worked to build Seattle's multi-ethnic culinary culture. A few video highlights include:

- An interview with Natalie Segrest (Muckleshoot Tribe), Community Nutritionist and Native Food System Educator on ways Northwest Tribes are reviving Coast Salish food traditions to support better health of their communities.
- *New Meat & Potatoes*, a journey to 20 ethnic food restaurants throughout Seattle and the east side featuring conversations with owners about their favorite dishes, why they opened in Seattle, and their communities.
- A profile of Shiro Kashiba, the chef-legend who brought sushi to Seattle.
- An overview of the Pacific Northwest and the elements that define Seattle Cuisine.

The videos have been a hit with visitors, with many of them sharing their favorites as highlights of their museum visit. One visitor shared, "*Edible City* should be a permanent exhibit! It's so well researched and fun with interactive stuff. Loved the videos about different ethnic cultural and racial groups of immigrants and native people's influence on our food culture!"

Without the support of Tulalip Tribes Charitable Fund, this work would



not have been possible. *Edible City* will remain on view until September 10, 2016, supported by a robust programming schedule. A few upcoming programs include:

SPILLED MILK and AND EAT IT TOO! Live

Friday, February 10 | 7-8:30 pm

Advance tickets are available for this taping of the popular podcast *Spilled Milk* live at MOHAI. Podcast hosts, authors, and comedians Molly Wizenberg (*Orangette* and New York Times bestseller, *Delancey*) and Matthew Amster-Burton (*Pretty Good Number One* and *Hungry Monkey*) begin with a food related topic and run with it as far as they can go, with a special opening performance by *And Eat it Too!* Podcast co-hosts Molly Gilbert and Sarah Barthelow.

Edible City Family Day with Festal

Saturday, February 18 | 10 am – 5 pm

Visitors will uncover the rich cultural diversity of food in the Pacific Northwest with MOHAI and Festal through cooking demonstrations, dance performances, craft activities, and more at this all-ages event presented in collaboration with cultural partners from across the Puget Sound region.

Taste of Place

this program is 21+

Tuesday, March 7 | 7-8:30 pm

From the Skagit Valley to the Columbia Gorge, Washington boasts some of the most productive growing regions in the world. A panel discussion brings together experts in geology, food, wine, and cannabis to explore the ways natural phenomena contribute to the creation of some of our state's most specific aromas and flavors to learn about how our fertile land influences artisanal products. Visitors will experience Washington terroirs first-hand through guided tastings of local cheese, honey, and wine.

Edible City Science Fair Saturday, April 22 | 10 am-4 pm

MOHAI invites the community to celebrate Earth Day at MOHAI by investigating the science behind food, farming, and sustainability through hands-on displays, demonstrations, as well as activities with community groups and organizations from across Washington State.

Finally, we're also excited to share that the *Edible City* is also a hit with the Press. Reviews to date have included:

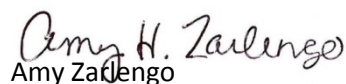
"Edible City stokes an intellectual hunger, a voracious desire to dig into the thriving furrows of Seattle's neighborhoods and root out the hidden morsels they provide."-City Arts Magazine

"MOHAI's exhibit on Seattle's food industry has arrived. It's called Edible City and dining nerds should go there, stat."-Seattle Metropolitan Magazine

"...kids can not only touch and play with food, they can learn about some of Seattle's most surprising food stories..."-Red Tricycle

Please let me know if you would like to visit us to see the exhibit for yourself, or if you would like to attend any programs. Again, thank you for all you've done to make *Edible City* possible!

With gratitude,


Amy Zaulengo

Manager of Corporate & Foundation Relations