Dr. Jessica Harris, award-winning author and scholar, serves as NMAAHC’s expert on African American and African Diasporic food ways. She has developed the menu for the museum café, showcasing traditional African-American cuisine from the Northern States, the Agricultural South, the Creole Coast, and the Western Range.

Other Jessica B. Harris Cookbooks Include:

The Africa Cookbook: Tastes of a Continent
Pages: 382
Recipes: 200+
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ISBN: 0684802759
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Beyond Gumbo: Creole Fusion Food from the Atlantic Rim
Pages: 400
Recipes: 150
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High on the Hog: A Culinary Journey from Africa to America
Pages: 304
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The Welcome Table: African-American Heritage Cooking
Pages: 288
Recipes: 200+
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ISBN: 068481837X
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Iron Pots & Wooden Spoons: Africa’s Gift to New World Cooking
Pages: 224
Recipes: 175+
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The Martha’s Vineyard Table
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Recipes: 80
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Sky Juice and Flying Fish: Traditional Caribbean Cooking
Pages: 246
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ISBN: 9780671681654
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Thematic Menu and Music Selections from *The Welcome Table* by Dr. Jessica B. Harris

**MENU: Kwanzaa Feast**
- Roasted Peanuts
- Pickled Black-eyed Peas
- Roasted Pumpkin Seeds
- Chicken Yassa
- Plain White Rice
- Cucumber Salad
- Salade de Fruits (Fruit Salad)

**MUSIC:** Olatunji's Drums of Passion!
Youssou N'Dour

**MENU: Chitlin' Soiree**
- Super-rich Virginia Crab Cakes (small size)
- Chitterlings
- Southern Succotash
- Wilted Dandelion Greens with Hot Bacon Dressing
- Jalapeno Cornbread
- Vintage Champagne

**MUSIC:** Anything by Duke Ellington

**MENU: “I Loves You Porgy” Carolina Fish Fry**
- Fried Porgies
- Deviled Eggs
- Cole Slaw
- Potato Salad
- Hush Puppies
- Pecan Pie

**MUSIC:** Songs from *Porgy & Bess*
by Ella Fitzgerald and Louis “Satchmo” Armstrong, or
Bess You Is My Woman Now
(Duet) by Leontyne Price and William Warfield

**MENU: Low Country Luxe**
- Cheese Straws
- Shrimp Fritters
- She- Crab Soup
- Limpin’ Susan
- Avocado and Grapefruit Salad
- Fresh Ham with Peach-Sage Marinade
- Minted Green Peas
- Broiled Peaches
- Benne Seed Wafers

**MUSIC:** Marsalis and Battle “Baroque Duet”

**MENU: Palm Sunday Tea**
- Pound Cake
- Pink Pralines
- Sweet Potato Pie

**MUSIC:** Arettha Franklin’s "Amazing Grace"
James Cleveland’s “Peace Be Still”
Al Green’s Gospel Album

**MENU: "Sweet Tooth" Dessert Buffet**
- Molasses Pie
- Chess Pie
- Fast Fudge
- Pralines
- Aunt Zora’s Tea Cakes
- Pound Cake

**MUSIC:** Scott Joplin’s Rags and Cakewalks

**MENU: Funeral Meats**
- Macaroni and Cheese
- Mixed Greens
- Slow-cooked String Beans and Ham
- Iron-Skillet Fried Chicken
- Baked Ham
- Molasses Pie
- Pecan Pie
- Sweet Potato Pie

**MUSIC:** Olympia Brass Band and the Zion Harmonizers

**MENU: Maryland Crab Feast**
- Deviled Crabmeat
- Batter-fried Soft-Shell Crabs
- Maryland Crab Cakes
- Hot Vinegar
- Okra and Rice
- French-fried Sweet Potatoes

**MUSIC:** Cool Jazz

**MENU: Classic Creole**
- Fried Eggplant (Galatoire Style)
- Gumbo Z'Herbes
- Bread Pudding with Bourbon Sauce
- Cafe Brulot Cocktail

**MUSIC:** Sweet Emma and the Preservation Hall Jazz Band
**MENU: Motown Munchies**
- Deviled Eggs
- Peanut Soup
- Carrot and Raisin Salad
- Gospel Bird
- Creamed Corn
- Quick Greens (Brazil Style)
- Bean Pie

**MUSIC:** *Motown Classics by the Supremes, Marvin Gaye and Tammi Terrell, and the rest...*

**MENU: Dunbar Food Feast**
- Roasted Peanuts
- Iron-Skillet Fried Chicken
- Plain White Rice
- Tomato, Cucumber, and Onion Salad
- Corn on the Cob
- Basic Okra
- Fried Pies
- Watermelon

**MUSIC:** *African-American Classic spirituals, work songs, blues*

**MENU: Pigfeet and a Bottle of Beer Bash**
- Spicy Pecans
- Deviled Crabmeat
- Hot Potato Salad
- Pig’s Feet
- Hot Vinegar
- Iron-Skillet White Cornbread
- Banana Pudding

**MUSIC:** *Bessie Smith, Ma Rainey, and the Blues Queens*

**MENU: Saturday Night Stomp**
- Pickled Okra
- Fried Chicken Livers
- Plain White Rice
- Cole Slaw
- Biscuits
- Banana Fritters

**MUSIC:** *Jazz by your favorite Artists*

**MENU: Breakfast Bonanza**
- Ham with Red-Eye Gravy
- Grits
- Fried Green Tomatoes
- Broiled Peaches

**MUSIC:** *None, just blissful silence and the sound of quiet chewing*

**MENU: North Ca’lina Cue**
- Chopped Barbecue Sandwich
- Cole Slaw

**MUSIC:** *Old Rhythm and Blues Tunes*

**MENU: Something Special**
- Jerusalem Artichokes
- Wilted Spinach
- Milk Rice
- Creamed Corn
- Grilled Tomatoes
- Roast Leg of Lamb
- Beaten Biscuits
- Lemon Meringue Pie

**MUSIC:** *Anything by the Neville Brothers*

**MENU: Nighttime Is the Right Time (Chicken and Waffles Midnight Supper)**
- Iron-Skillet Fried Chicken
- Waffles
- Vintage Champagne

**MUSIC:** *The Platters, The Chantells, Ray Charles and black music of the Fifties and Sixties*

**MENU: How I Got Ovah Slave Remembrance Supper**
- Gospel Bird
- Hominy Grits
- Mixed Greens
- Baked Sweet Potatoes
- Iron-Skillet White Cornbread
- Molasses Pie

**MUSIC:** *Fisk Jubilee Singers or the Soundtrack from "Roots"*
Thematic Menu and Music Selections from *Rum Drinks: 50 Caribbean Cocktails, from Cuba Libre to Rum Daisy* by Dr. Jessica B. Harris

**Fete Francaise**

This party celebrates the French side of the Caribbean and is inspired by the festivities that accompany the Fete des Cuisinieres (The Feast of the Women Cooks) that is held annually on Guadeloupe around August 10, the feast day of their patron.

St. Lawrence was martyred on the grill. In fact, the embroidered aprons that are a part of the traditional dress of the Cuisinieres have a grill as their centerpiece. Each August, the ladies - the oldest of whom is over 100 - get together, don their matching grades robes creoles, and tons of real 18-karat gold jewelry and head off to mass followed by a grand gorge.

Try one yourself in their honor. Go backward in time and look for music by old bands that play traditional bigines, like Alexandre Stellio who was popular in France in the 1930s. Or select your music from the albums by Kassav, the classic zouk group from the French Antilles.

- "Ti Punch (pg. 58)
- Pineapple-Infused Rum (pg. 106)
- Avocado and Saltfish Paste/Ferocé de 'Avocat (pg. 149) with French Bread Toasts
- Marinated Green Mangos/Souskai de Mangues Verts (pg. 146)
- Olives
- French saucissons secs (dry sausage)

**Pirate Party**

Arrgh! Well shiver me timbers, why let Johnny Depp have all the fun? Sometimes getting dressed up makes for a grand time. Have your friends sign on to the good ship of fun. Send invitations in the form of treasure maps. Require costumes and have eye-patches and clip-on earrings and bandanas for the recalcitrant.

- Zombies (pg. 124)
- Navy Grogs (pg. 117)
- Your Own Spiced Rum (pg. 103-109)
- High-Octane Limeades made with Captain Morgan Spiced Rum (pg. 96)
- Plantain Chips (pg. 128)
- Coconut Crisps (pg. 130)
- Caribbean-Style Deviled Eggs (pg. 144)

**Holiday Happenings**

While Caribbean cocktails mainly bring to mind tropical beaches and soft breezes, holiday season in the Caribbean has its own version of cheer. Try to bring some warmth into your holiday the Caribbean way with this festive fete.

Steel bands playing Christmas carols, Parang from Trinidad, or any one of the numerous compilations of Caribbean music are a good background for a Caribbean holiday party.

- Sorrels (pg. 92)
- Shrubbs (pg. 103)
- Ponche Cremas (pg. 85)
- Puerto Rican Corn Fritters/Surrulitos (pg. 136)
- Flaked Saltfish/Chiquetaille de Morue (pg. 148)
- Bacon-Wrapped Pickled Watermelon (pg. 131)