



DEPT. OF ANTHROPOLOGY COLLOQUIUM SERIES

FROM BITTER SEEDS: THE HOMINY FOODWAY AND MOUNDVILLE'S ORIGINS

**Rachel Briggs – Lecturer, UNC Department of
Anthropology**

Made from boiled maize kernels exposed to an alkaline solution, hominy has been regarded as one of a number of maize dishes within the culinary repertoire of the Native cook. This paper proposes that hominy was not a singular dish but rather the life-sustaining staple foodway for Native groups in the Eastern Woodlands and that it served as the basis for a number of resulting foods. The importance of this foodway, practiced well into the twentieth century by many groups, is not just in its chemical alteration of maize but also in the elements of sociality that envelop it, which perpetuate the culinary, nixtamalizing practices involved long after they were no longer biologically essential. It may have played a crucial role in Moundville's origins.

**Sponsored by the
Food, Environment
and Sustainability
Concentration**

**Monday, Oct. 22
3:35 pm
Alumni 308**

**Light
refreshments will
be served**

**Contact Dr. Colin
Thor West
(ctw@email.unc.edu)
for more information**