Mohegan Foodways - Past, Present & Future

Abstract
The foodways of Mohegan traverse every aspect of life at Mohegan. Mohegan traditions, ceremony, stories, oral tradition, history, spirituality, familial celebrations, the general health of the community, community transitions and migrations and alliances, and the Tribe's physical location all intermingle with Mohegan foodways. The archeological record of Mohegan's homeland at Shantok, Fort of Uncas speaks to successful community agriculture further supported by the natural fauna and flora bounty of sixteenth century Turtle Island. This exploration of Mohegan foodways examines the interrelations of past practice, present conditions, and the community commitment to the future while encompassing the founding principles and oral tradition of Mohegan. Through fractured lenses impacted by rapid loss of land base, and continual struggle for autonomy, identity and survival, all aspects of Mohegan life touch upon Mohegan foodways affecting how food is obtained, handled, served, utilized, discussed, discarded and shared. Sharing food and feast are at the center of seasonal celebrations, social gathering and ceremony. "Some of our deepest values and beliefs - about the cosmos, the world, other people, our culture, and ourselves - are expressed in the ways we use, think about and talk about food (Moonsammy 2012)." Foodways at Mohegan are choreographed in the community through interrelations of past practice; present conditions; Mohegan leader's commitment to take care of future generations; Mohegan stories and oral histories; the rolling, lush hills that constitute Mohegan's homeland on the mouth of a great river; Mohegan's written and unwritten cultural policy; and simply, by the Mohegan people.
Spanning nearly six hundred years of Japanese food culture, Japanese Foodways, Past and Present considers the production, consumption, and circulation of Japanese foods from the mid-fifteenth century to the present day in contexts that are political, economic, cultural, social, and religious. Diverse contributors—including anthropologists, historians, sociologists, a tea master, and a chef—address a range of issues such as medieval banquet cuisine, the tea ceremony, table manners, cookbooks in modern times, food during the U.S. occupation period, eating and dining out during wartimes, the ro