



News Release

FOR IMMEDIATE RELEASE

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Railroad Museum to Host a Historically Accurate Dining Delight “California Gold Rush: What We Ate”

Event Presented by UC Davis Robert Mondavi Institute for Wine and Food Science

SACRAMENTO, Calif.—Think Hangtown Fry, Acorn and Pine Nut Cakes with Warm Huckleberries or even “Yankee” Baked Beans with Bacon and Molasses. Without a doubt, the fortune-seeking 49ers who flocked to California in 1849 not only discovered gold in the foothills but also left behind a rich legacy of food and drink that surprisingly still impacts our culinary choices today. To blend and celebrate our 160-year Gold Rush history and continuing quest for great tasting food, California State Parks, California State Railroad Museum Foundation and the UC Davis Robert Mondavi Institute for Wine and Food Science have joined forces to present a unique culinary experience—“California Gold Rush: What We Ate” on Saturday, January 31st from 6:00 to 9:00 p.m.

The unique evening will take place inside the California State Railroad Museum and include a historically accurate three-course meal showcasing dishes consumed by early miners while enjoying the sounds of two live bands. To give historical perspective and Gold Rush flavor, two well respected historians—James Henley, Gold Rush Historian, and Ann Chandonnet, author of “Gold Rush Grub: From Turpentine Stew to Hoochinoo,”—will guide diners through the evening of Gold Rush history and food while demonstrating how modern-day cuisine has been indelibly shaped by the vibrant diversity of these courageous (and hungry) early Californians.

Included in the memorable meal will be a commemorative “California Common” beer (indigenous to America, and first produced in California during the Gold Rush) freshly brewed by the UC Davis brewing program in collaboration with Sacramento’s Brew It Up; and Boudin bread from San Francisco’s first sourdough bread bakery (established in 1849). The meal will also feature Barton & Guestier wine, from one of the oldest and most prestigious wine négociants in Bordeaux. Established in 1725, Barton & Guestier wines were some of the first imported wines to arrive in California during the Gold Rush.

With proceeds benefiting the UC David Good Life Garden and the California State Railroad Museum Foundation, tickets are \$75 per person. For more information about “California Gold Rush: What We Ate” or to purchase tickets, visit www.goodlifegarden.ucdavis.edu/events. More information about California State Railroad Museum events, exhibits and activities is available at www.californiastaterailroadmuseum.org.

Operated by California State Parks with assistance from the nonprofit CSRM Foundation, the California State Railroad Museum is open daily from 10 a.m. to 5 p.m. except Thanksgiving, Christmas, and New Year’s Day. Widely regarded as North America’s finest and most-visited railroad museum, the complex of facilities includes the 100,000-sq. ft. Railroad History Museum plus the reconstructed Central Pacific Railroad Passenger Station and Freight Depot, 1849 Eagle Theatre, and Big Four and Dingley Spice Mill buildings in Old Sacramento. 24-hour info: (916) 445-6645 or www.californiastaterailroadmuseum.org

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