



The Greater Los Angeles Chapter
of the National Space Society
proudly presents:

From Tubes and Cubes to Space Espresso - Dining in Zero Gravity

Richard Foss - *Author and Historian*
And...Free space food samples!

Saturday, January 17, 2015, 3:30 pm
A-MAN International Science Discovery & Learning
Center
101 S. La Brea Ave., Inglewood, CA
Free admission and parking

From La Brea Ave, turn west into Queen Street and turn left into the City Parking lot. Alternatively, after turning into Queen Street, turn left immediately past the STEM Center building and turn left into the Center parking lot.

Food in space is more than sustenance – astronauts crave the flavors and textures of the planet they left behind, the connection to something like home in an alien and artificial environment. The tubes of mush that were standard in both the US and Soviet space programs didn't offer this, but as the environment of space was better understood, food that was representative of traditional cultures and natural in form became possible.

Italian astronauts brought pasta to space, the French brought haute cuisine, and the Chinese invented a unique variation on their cuisine so taikonauts could feel at home.

This lecture is about the human longing for familiar foods and how it was achieved after decades of trial and error.

RICHARD FOSS (airfoodhistory.com) has been writing about food and drink professionally since 1986, when he started reviewing restaurants for the Los Angeles Reader newspaper. Since then he has contributed to over twenty different publications, including articles in the Encyclopedia of World Food Cultures (Greenwood 2011) and the Oxford Companion to Sweets (2015). He has taught 500 Years of American Food, American Fermented, and What Shakespeare Left Out at Osher Institute/UCLA Extension.

Richard's first book, *Rum: A Global History*, was released by Reaktion Books in April of 2012. His book *Food in the Air and Space; the surprising history of food and drink in the skies*, was released in December 2014. A history of the Farm-To-Table movement will follow in 2015.

