



<http://long-island.newsday.com/events/montauk-archaeology-fest-shows-li-native-history-1.6174281>

Montauk Archaeology Fest shows LI native history

October 2, 2013 by SYLVIA E. KING-COHEN / sylvia.king-cohen@newsday.com



Ever wonder how you'd fare in a time way before electricity, supermarkets or even metal forks and knives? If so, you might enjoy trying your hand at making a fire, cooking on a hot stone and using an atlatl hunting tool, all part of Saturday's second annual Montauk Archaeology Fest.

The event, which showcases the lifestyle of American Indians before contact with Europeans, will highlight the use of stone tools. Artisans will demonstrate tasks, and experts will discuss the period. Children and adults can participate in Indian cooking and pottery making.

They also can try their hands at using a bow and arrow or an atlatl, a device for launching a dart.

All the tasks will be done using stone and wooden tools. Proceeds from the daylong event benefit a new archaeological and natural history museum under construction in Montauk.

"The festival reflects the kinds of hands-on demonstrations and displays that will be the core of the new museum," says Jessica James, chairwoman of the Archaeology Fest and a member of the sponsoring Montauk Historical Society.

SURVIVAL SKILLS

Among the presenters will be Bill Schindler, an associate professor of anthropology and archaeology at Washington College in Chestertown, Md. He will demonstrate American Indian cooking using foraged ingredients and period-appropriate tools

advertisement | [advertise on exploreli](#)

and cooking methods. Schindler has had some practical experience in this realm -- he spent part of a semester living in the Chesapeake Bay Watershed with students, foraging, hunting and cooking to survive.

Food for Schindler's cooking demonstration will be foraged on Long Island, and the professor won't know what's on the menu until he arrives Saturday.

ARTISANS AT WORK

Among the activities available during the festival will be flint knapping, which is using one stone to flake off pieces of another stone to make such things as arrowheads and cutting tools.

At least 10 artisans will be on site demonstrating tasks including making bows for hunting, firing pottery and creating tools using stone implements.

"People mistakenly think that people back then spent all their time gathering and preparing food," says Schindler. "Yes, it took some time, but if you figure in that we go to work to earn money to buy food, stop at the store to buy it, prepare it and then consume it, we actually spend more time in the process of acquiring food than these prehistoric people."

HANDS-ON ACTIVITIES

Children will be invited to create their own coiled-clay pottery project to take home.

"Native people didn't use kilns to dry pottery," James explains. "They would dry them in an open fire pit, which will be demonstrated using pottery made in advance."

Visitors can make corn-husk dolls, a common toy for Indian children.

A second cooking demonstration will allow children to use dried berries, corn and other traditional ingredients to make and taste corn cakes and other foods.

Hungry festivalgoers can visit Auntie Dorine's Clam Bar food truck for fish sandwiches, lobster rolls, fried clams and other treats.

IN-DEPTH DISCUSSIONS

From 12:30 to 2 p.m., visitors can attend three lectures:

Schindler will discuss how modern museums portray -- and often misrepresent -- American Indians and other early societies.

"We do a good job of teaching students to evaluate what they see and what they read, but we take museums at face value," says Schindler. Visitors must not only consider what is being displayed, he explains, but also who is interpreting it.

Diederik Pomstra, a Stone Age enthusiast, will come from the Netherlands to discuss his part in re-creating a late-Neolithic shelter there.

Museum committee chairman Lawrence Cooke and archaeologist Maria-Louise Sidoroff,

education coordinator, will discuss the progress and vision of the as-yet-unnamed new museum.

Montauk Archaeology Fest 2013

WHEN|WHERE 10 a.m.-5 p.m. Saturday, [Second House Museum](#) grounds, Second House Road and Montauk Highway, Montauk

INFO 631-238-5595, [facebook.com/montaukarchfest](https://www.facebook.com/montaukarchfest)

ADMISSION Free

[< back to article](#)