



NATIONAL INVENTORS HALL OF FAME

**JUNE 8, 2010**

**FOR IMMEDIATE RELEASE**

**CONTACT:**Rini Paiva  
330.388.6160  
[rpaiva@invent.org](mailto:rpaiva@invent.org)

Joyce Ward  
202.431.9784  
[jward@invent.org](mailto:jward@invent.org)

## **INVENTIVE EATS: INCREDIBLE FOOD INNOVATIONS**

*New exhibit tells stories of food discoveries, production, packaging, transportation, and advertising*

Alexandria VA (June 8, 2010)— In celebration of food and its many related inventions, trademarks, and discoveries, the National Inventors Hall of Fame and Museum in Alexandria, Virginia presents its latest exhibit *Inventive Eats: Incredible Food Innovations*. From what it takes to fry an egg, have a bowl of breakfast cereal, or enjoy a bag of potato chips, innovations abound in the food world, and *Inventive Eats* presents the fascinating stories behind many of these food innovations.

A number of the featured inventors are inductees in the National Inventors Hall of Fame, for their work that has created new industries and innumerable jobs. Inductee Lorenzo Langstroth was a 19<sup>th</sup> century inventor who created the modern beehive used in honey production, and Inductee Roy Plunkett was a DuPont scientist who created the Teflon® coating used in today's nonstick pans.

"This is a great exhibit and one that everyone in the entire family will enjoy as they learn more about the incredible innovations that have made the food we eat safer, healthier, easier to prepare and more economical," stated David Kappos, Under Secretary of Commerce and Director of the United States Patent and Trademark Office. Under Secretary Kappos was joined by Alexandria Mayor Bill Euille at the opening of the exhibit.

Visitors to the exhibit will be able to see the first microwave oven from 1955 made for home use, the original 1869 patent model for the Mason canning jar, an antique can opener collection, a

display of a 1950s era kitchen, and learn the story behind the original Tollhouse Chocolate Chip Cookie. Also featured are additional Inductees whose inventions revolutionized the way we eat, such as Luther Burbank who worked to create new varieties of fruits and vegetables, George Washington Carver who worked with peanuts and found uses for the crop, and Norbert Rillieux, who revolutionized the sugar production industry

The National Inventors Hall of Fame is the premier non-profit organization in America dedicated to honoring legendary inventors whose innovations and entrepreneurial endeavors have changed the World. Founded in 1973 by the United States Patent and Trademark Office and the National Council of Intellectual Property Law Association, the Hall of Fame has Inducted 421 inventors to date. The National Inventors Hall of Fame and Museum is located in the atrium of the Madison Building on the campus of the United States Patent and Trademark Office, at 600 Dulany Street, Alexandria, VA. Hall of Fame hours are Monday through Friday 9 AM to 5 PM, and Saturday from Noon to 5 PM (closed Sundays and federal holidays). Admission is free. For more information on the National Inventors Hall of Fame, please visit [www.invent.org](http://www.invent.org). For more information on the United States Patent and Trademark Office, please visit [www.uspto.gov](http://www.uspto.gov).

# # #