

Awesome Pickle

A microbe herder's almanac

McClure's Pickles

October 5, 2009 in Events, Pickles are amazing, Preserving food, Sour pickles | 1 comment



The [American Museum of Natural History](#) in New York City is hosting a pickle lecture and tasting next week. Yes, that's right! Behold the glorious fermented vegetable as it enters these hallowed halls to receive its due as a key step in human civilization. Who even needs fire when you can pickle? Lucy Norris, the author of [Pickled: Preserving a World of Tastes and Traditions](#), and pickler Bob McClure of [McClure's Pickles](#) (on the left in the photo) will talk about how pickles happen, which foods take well to pickling, the history of pickles, and how different cultures have put their own spin on the salty delicacies we love so much. The lecture is a week from tomorrow on Tuesday, October 13 at 6:30 pm in the Linder Theater at the American Museum of Natural History. [Tickets are here.](#)