



Cooking Demonstrations in Greenfield Village

Greenfield Village brings to life more than three centuries of food traditions

through authentic experiences and products inspired by America's food heritage. Every house has a theme, so pop in and see what's cooking! (See inside for weekend schedules. Dates noted below represent the era being portrayed during Fall Flavor Weekends programming.)

- A Firestone Farm** - Columbiana County, Ohio, c. 1885
Coal stove cooking and baking with Midwestern recipes and a Pennsylvania German influence.
- B Ford Home** - Dearborn, Michigan, c. 1876
Wood-fired stove cooking and baking with recipes inspired by Michigan's fall harvest.
- C Mattox Family Home** - Bryan County, Georgia, c. 1930
Cooking and baking on a wood stove using African-American recipes based on the Mattox family's oral histories and local/regional foodways and cookbooks.
- D Edison Homestead** - Vienna, Ontario, Canada, c. 1915
Coal stove cooking and baking with recipes influenced by sweeping changes in culture and technology of the early 20th century.
- E Susquehanna Plantation** - Tidewater Maryland, c. 1860
Hearth cooking and baking with Southern-inspired antebellum recipes.
- F Daggett Farmhouse** - Andover, Connecticut, c. 1760
Hearth cooking and baking based on a variety of Colonial-era English and American cookbooks.
- G Giddings Family Home** - Exeter, New Hampshire, c. 1760
City versions of 18th-century recipes are on tap at Giddings Family Home.



Our Food Story

We study food. We grow it. We prepare it. And, of course, we eat it.

Join us today in exploring American foodways: what we eat, why we eat it and how we fix it. The Henry Ford® celebrates and brings to life more than three centuries of authentic experiences and products inspired by America's food heritage and traditions. These stories of the American food experience will captivate and engage you and deepen your personal enjoyment of food every day.

As part of its mission, The Henry Ford explores the spectrum of American food traditions to help shape a better future. Beyond the historic perspective we bring, we strive to make powerful connections to your personal, everyday interest in food choices, nutrition and health. We also pay attention to land use, sustainable agriculture and other issues of vital interest to communities nationwide, beginning with our own local and regional community.

During your visit today, you can discover and enjoy America's tastes and traditions in a wide variety of ways — in select exhibits and experiences in Henry Ford Museum® and Greenfield Village®, in the menus and ingredients you'll discover in our restaurants and at our special demonstrations, in the educational programs we offer, and in the signature food products we sell.

Whether you're reliving America's past at Greenfield Village, exploring great American ideas and innovations at Henry Ford Museum or celebrating a special occasion in your own lives on the grounds of The Henry Ford, you'll encounter new flavors and old favorites alike to savor and enjoy. And you'll make new food memories of your own.

Happiest at Home?



Tap our historic recipe bank. Cook along with our videos. Dig in at www.thehenryford.org/OnLiving or indulge yourself regularly by subscribing to our OnLiving enewsletter at thehenryford.org/enews (it's free)!



the Henry Ford

Take it forward®

Fall Flavor Weekends

Sept. 27-28 & Oct. 4-5, 2014

► **Greenfield Village®**

Presented by



Supported by



Farmers Market Sponsored by



Cooking Demonstrations Presented by **meijer**

Farmers Market Sponsored by **MICHIGAN FARM BUREAU**
www.michfb.com

Celebrate the glories of American food with us.

SATURDAY, SEPTEMBER 27

Fall Farmers Market

10 a.m.-3 p.m., Greenfield Village Pavilion

Enjoy an open-air farm market where you can purchase local grains and baking mixes, organic breads, farm-fresh produce, pumpkins, meats, honey and more. Members of Greenfield Village's Herb Society will be on hand to sell their handcrafted creations.

Sponsored by Michigan Farm Bureau.

Traditional Fall Cooking Demonstrations

10 a.m.-4 p.m., Village Homes

Greenfield Village brings to life more than three centuries of food traditions through authentic experiences and products inspired by America's food heritage. Every house has a theme, so pop in and see what's cooking!

Pick up a recipe card at each of these historic homes. Each historic kitchen features one recipe card from the day's menu. Compliments of Meijer

A At Firestone Farm, the aroma of fresh simmering apple butter fills the air. Beefsteak stuffed with potatoes, stewed Heidelberg cabbage, stuffed acorn squash, apple fritters and squash biscuits can be savored in the kitchen. For dessert, there is apple meringue pie and delicious old-fashioned jumbles. The ladies also are preserving apples for the winter months by pickling them in crocks.

B The ladies at the Ford Home are busy with Brunswick stew, potato balls and pumpkin fritters. For dessert, they are baking delicious apple cake.

C At the Mattox Family Home, the menu features shrimp Creole gumbo, Tallahassee hush puppies, crab cakes and fluffy buttermilk biscuits. Old-fashioned tea cakes and Georgia sweet iced tea complete the meal.

D The ladies at the Edison Homestead bustle as they prepare savory leek and potato soup, baked macaroni and cheese, and green peas a la maître d'hotel, plus ginger punch on the table and chocolate cookies for dessert.

E At Susquehanna Plantation, ladies in the kitchen are working diligently on a crock of Creole chowchow, while a pot of Creole soup simmers on the open hearth alongside a planked shad, plantation corn bread and a delicious apple roll.

F The open hearth at Daggett Farmhouse is jammed with a la mode beef, Norfolk dumplings, dressed vegetables and a pupton of apples for dessert.

G City versions of 18th-century recipes are on tap at **Giddings Family Home**. A servant prepares white Scotch collops, wigs and lemon tarts, while the lady of the house awaits her guests.

Threshing

All day, Firestone Farm Field

Fall is the season for threshing wheat. Watch our Port Huron Steam Engine power our 1904 threshing machine.

Cider Pressing

Saturday - All day, Firestone Orchard

Watch Firestone farmers press heirloom apples into cider.

White Mead Making

All day, Daggett Farmhouse

White mead, a beverage tasting of honey, ginger, cinnamon and nutmeg, is prepared to be fermented at the circa 1760 farmhouse from Andover, Connecticut. Learn to cook this delicious treat yourself.

Local Roots® Product Sampling

11 a.m.-4:30 p.m., Greenfield Village Store

Sample the scrumptious wares of some of our local food growers and producers. Today's offerings include Greenfield Village fudge and preserves, plus goodies from Dearborn Sausage Company, Benjamin Twigg and Kalamazoo Popcorn. *(Availability of items varies through the day.)*

SUNDAY, SEPTEMBER 28

Traditional Fall Cooking Demonstrations

10 a.m.-4 p.m., Village Homes

See Saturday, September 27, for details.

Local Roots Product Sampling

11 a.m.-4:30 p.m., Greenfield Village Store

See Saturday, September 27, for details. *(Availability of items varies through the day.)*

Cooking Demonstrations with Chef Michael Trombley,

The Henry Ford's Executive Chef

Noon and 2 p.m.,

A Taste of History® Restaurant

Watch our chef prepare a fall favorite using the season's freshest ingredients.

Tour and Tasting at Firestone Farm Orchard

3 p.m., Firestone Farm Orchard

Enjoy a tour and tasting of the historic apple varieties in the Firestone Orchard.

Harvesting Activities

All day, Firestone Farm Field

Firestone farmers bring in the harvest using a variety of historic farm implements.



SATURDAY, OCTOBER 4

Fall Farmers Market

10 a.m.-3 p.m., Greenfield Village Pavilion

Our open-air farm market features only locally produced foods: fresh seasonal fruits and vegetables, grains, honey — even meats and breads, as well as handcrafted creations from Greenfield Village's Herb Society. Sponsored by Michigan Farm Bureau.

Traditional Fall Cooking Demonstrations

10 a.m.-4 p.m., Village Homes

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Pick up a recipe card at each of these historic homes. Each historic kitchen features one recipe card from the day's menu. Compliments of Meijer

A At Firestone Farm, the spicy aroma of savory pumpkin butter simmering fills the air outside, while inside the ladies are preparing an old-fashioned boiled dinner, German potato salad, squash biscuits, fried green tomatoes and homemade pumpkin bread. For dessert, there is pumpkin pie. In the cellar, the ladies fill crocks with shredded cabbage for sauerkraut.

B The ladies at the Ford Home are cooking braised beef with horseradish sauce, potato puffs and apple cake. They are also putting up grape jelly.

C The menu at the Mattox Family Home includes stewed chicken and cornmeal dumplings, rice and ham hocks, Tallahassee hush puppies and corn bread, plus candied sweet potatoes for dessert.

D The ladies at the Edison Homestead are making shepherd's pie, German cabbage and leek and potato soup. There's also baked Dutch apple cake and chocolate cookies for dessert.

E The fall harvest dinner at Susquehanna Plantation features fish croquettes, fricasseed oysters, caramel carrots and plantation corn bread, all cooking on the open hearth, plus a savory sweet potato pie for dessert.

F At Daggett Farmhouse, the ladies are getting ready to serve up some onion pie, sausages, potato cake, dressed vegetables and a pupton of apples for dessert.

G The Giddings Family Home features city versions of 18th-century recipes. A servant stirs mussel stew and bakes saffron cakes and queen cakes, while the lady of the house awaits her guests.

Plowing with Steam and Horses

All day, Firestone Farm Field

Watch us as we do our fall plowing with our Port Huron Steam Engine and mighty Percheron draft horses.

Cider Pressing

All day, Firestone Orchard

Watch Firestone farmers press heirloom apples into cider.

Rules for Brewing

All day, Daggett Farmhouse

Learn the step-by-step process of brewing beer 18th-century style at the Daggett Farmhouse. A hogshead or two may ease you through the harsh winter.

Local Roots® Product Sampling

11 a.m.-4:30 p.m.,

Greenfield Village Store

Sample the wares of local food growers and producers. Today's offerings include Greenfield Village fudge and preserves, plus goodies from Dearborn Sausage Company, Benjamin Twigg and Kalamazoo Popcorn. *(Availability of items varies through the day.)*

SUNDAY, OCTOBER 5

Traditional Fall Cooking Demonstrations

10 a.m.-4 p.m., Village Homes

See Saturday, October 4, for details.

Local Roots Product Sampling

11 a.m.-4:30 p.m., Greenfield Village Store

See Saturday, October 4, for details. *(Availability of items varies through the day.)*

Cooking Demonstrations with Chef Michael Trombley, The Henry Ford's Executive Chef

Noon and 2 p.m., A Taste of History Restaurant

See our chef prepare a fall favorite using the season's freshest ingredients.

Tour and Tasting at Firestone Farm Orchard

3 p.m., Firestone Farm Orchard

Enjoy a tour and tasting of the historic apple varieties in the Firestone Orchard.

Plowing with Steam and Horses

All day, Firestone Farm Field

See Saturday, October 4, for details.

Historic Transportation Rides & Shuttles

Historic transportation requires additional fee.

Weiser Railroad

Model T Rides

Bus Stops

Herschell-Spillman Carousel

Under Restoration
Thank you for your patience as we continue to improve your experience in Greenfield Village.

Emergency Issues
Please contact any staff member for assistance.

General Tickets & Membership

Ride Tickets

Shopping

Dining

Restrooms

ATM

Information

Special Needs Rentals

Designated Smoking Area

Phone

MARK YOUR CALENDAR Fall Local Roots Evening Dining

NOVEMBER 7, LOVETT HALL

Come celebrate with us and be treated to an elegant wild game dinner. Our award-winning culinary team will prepare an impressive menu of familiar and not-so-familiar wild game. These locally sourced culinary adventures pay tribute to the farmers and regional food producers supported by The Henry Ford's Local Roots food initiatives. Cash bar begins at 6:30 p.m., followed by dinner at 7 p.m. Seating is limited, so make your reservations early by calling 313.982.6001.

Cost is \$68 per person, full cash bar available. See the full menu at www.TheHenryFord.org/events/EagleTavernFall.aspx.

After celebrating American food in our historic homes, come experience A Taste of History Restaurant and sample some of the goods!