

Celebrate the glories of American food with us.

For two weekends, food will be everywhere you look in Greenfield Village: daily cooking demonstrations, an authentic farmers market, chef demonstrations and product sampling. Look around and you'll find dozens of opportunities to share in Michigan's abundant and varied harvest.



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

SATURDAY, SEPTEMBER 28

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.

Traditional Fall Cooking Demonstrations

10 a.m.-4 p.m., village homes
Presenters in our historic homes are at work preparing recipes lifted from the pages of history.

Pick up a recipe card at each of these historic homes for a list of all the items you'll need to make these delicious dishes at home. Compliments of Meijer.

- A At **Firestone Farm**, the aroma of ham noodles, apples and onions, Southern cabbage and Irish potatoes fills the air. For dessert, there's German cookies and homemade apple butter.
- B The ladies at **Ford Home** are busy with beef stew, potato soufflé and apple tapioca. For dessert, they're frying delicious apple fritters.
- C At the **Mattox Family Home**, the menu features pork roast, peach chutney and fluffy buttermilk biscuits. There's also a good fall vegetable soup and chopped apple pie to end the meal.
- D The ladies at the **Edison Homestead** bustle as they get ready to put creamy corn chowder, macaroni and cheese, German cabbage and eggs baked in tomatoes on the table. A gingerbread apple pudding awaits dessert.
- E At **Susquehanna Plantation**, crab gumbo soup simmers as artificial oysters, sauerkraut baked with apples, ginger biscuits and cherry pudding all cook on the open hearth.
- F The open hearth at **Daggett Farm** is jammed with Cheshire pork pie, onion soup and stewed red cabbage, plus apple fritters 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

All day, Firestone Orchard
Watch Firestone farmers press heirloom apples into cider.

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 29

Traditional Fall Cooking Demonstrations
10 a.m.-4 p.m., village homes
See Saturday, September 28, for details.

Local Roots Product Sampling

11 a.m.-4:30 p.m., Greenfield Village Store
See Saturday, September 28, 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 & 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 5

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.

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 for a list of all the items you'll need to make these delicious dishes at home. Compliments of Meijer.

- A At **Firestone Farm**, there's chicken fricassee, apples and onions, stewed Heidelberg cabbage and, for dessert, apple meringue pie and brown Betty. In the cellar, the ladies fill crocks with shredded cabbage for sauerkraut.
- B The ladies at the **Ford Home** prepare boiled turkey with celery dressing, fried cabbage and apple tapioca. They're also putting up grape jelly.

- C The menu at **Mattox Family Home** includes fried pork chops smothered in peach chutney and served with warm buttermilk biscuits. There's also a good fall vegetable soup and allspice cake for dessert.
 - D The ladies at the **Edison Homestead** slice leeks and potatoes for soup and cauliflower for au gratin. There's also baked golden corn cake and gingerbread apple pudding.
 - E The fall harvest dinner at **Susquehanna Plantation** features gumbo soup with crab simmering on the open hearth, plus fried squash cakes, boiled spiced beets and, for dessert, baked sliced apple pudding and sweet potato pie.
 - F At **Daggett Farm**, the ladies get ready to serve up Cheshire pork pie, brown soup, dressed carrots, a pupton of apples and molasses wheat bread. The gentleman of the house brews a batch of fresh beer.
 - G The **Giddings Family Home** features city versions of 18th-century recipes. A servant stirs mussel stew and bakes saffron cakes and queens cakes, while the lady of the house awaits her guests.
- Plowing with Steam and Horses**
All day, Firestone Farm Field
Watch us as we plow our pasture using our Port Huron Steam Engine and mighty Percheron draft horses.
- Cider-Pressing**
All day, Firestone Orchard
Watch Firestone farmers press heirloom apples into cider.

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 6

Traditional Fall Cooking Demonstrations
10 a.m.-4 p.m., village homes
See Saturday, October 5, for details.

Local Roots Product Sampling

11 a.m.-4:30 p.m., Greenfield Village Store
See Saturday, October 5, 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 & 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 5, for details.

Map Key

- General Tickets & Membership
- Ride Tickets
- Shopping
- Dining
- Restrooms
- ATM
- Information
- Special Needs Rentals
- Emergency Issues: Please contact any staff member
- Designated Smoking Area
- Phone
- Under Restoration
Thank you for your patience as we continue to improve your experience in Greenfield Village.

Historic Transportation Rides & Shuttles

- Bus Stops
- Model T Rides
- Hershell-Spillman Carousel
- Weiser Railroad

MARK YOUR CALENDAR Fall Local Roots® Evening Dining

NOVEMBER 7

Come celebrate with us with a night of exciting craft cocktails. We will have a selection of handcrafted cocktails available with an elegant five-course Local Roots dining experience in Eagle Tavern. 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 \$65 per person, and diners must be 21 for this special event. See the full menu at www.TheHenryFord.org/events/EagleTavernFall.aspx.



Cooking Demonstrations in Greenfield Village



Our Food Story

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 Weekend 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 woodstove 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. A servant prepares white scotch collops, wigs and lemon tarts, while the lady of the house awaits her guests.

Cooking demonstrations presented by **meijer**

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 newsletter at thehenryford.org/enews (it's free)!



the
Henry
Ford®

Take it forward.™

Fall Flavor Weekends

Sept. 28-29 & Oct. 5-6, 2013

► **Greenfield Village®**

Presented by

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