



## 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.
- H** **McGuffey Birthplace Home** –  
Washington County, Pennsylvania, c. 1800  
Open-hearth cooking and food preservation on the turn-of-the-19th-century frontier.

Cooking Demonstrations  
Presented by **meijer**

Farmers Market  
Sponsored by **MICHIGAN FARM BUREAU**  
[www.michfb.com](http://www.michfb.com)



## Our Food Story

**We study food. We grow it. We prepare it. And, of course, we eat it.** Join us today in celebrating and exploring American foodways. The Henry Ford® brings to life more than three centuries of America's food heritage. These stories will captivate and engage you and deepen your personal enjoyment of food.

The Henry Ford strives to make powerful connections to your personal 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 regional community.

During your visit, you can discover America's tastes and traditions in a wide variety of ways — in exhibits and experiences in Henry Ford Museum® and Greenfield Village®, in the menus and ingredients at our restaurants and special demonstrations, in our educational programs, 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 on the grounds of The Henry Ford, 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](http://www.thehenryford.org/OnLiving) or indulge yourself regularly by subscribing to our OnLiving enewsletter at [thehenryford.org/eneews](http://thehenryford.org/eneews) (it's free)!

### Mark Your Calendar **Fall Local Roots® Evening Dining**

► November 6, Lovett Hall

Come and experience a cooking lesson with The Henry Ford's renowned culinary team. The chefs will demonstrate how we take local ingredients and create beautiful, tasty meals. A five-course meal based on these fall dishes will be served.

This locally sourced culinary adventure pays tribute to the farmers and regional food producers supported by our Local Roots initiatives. Cash bar opens at 6:30 p.m.; dinner is at 7 p.m. Seating is limited, so make 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](http://www.TheHenryFord.org/events/EagleTavernFall.aspx).



the  
**Henry  
Ford**

*Take it forward.*®

# Fall Flavor Weekends

**Sept. 26-27 & Oct. 3-4, 2015**

► **Greenfield Village®**



Cooking Demonstrations Presented by

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## Celebrate the glories of American food with us.

### SATURDAY, SEPTEMBER 26



**Fall Farmers Market**  
9:30 a.m.-3 p.m., Greenfield Village Pavilion  
Look for local grains and baking mixes, organic breads, fresh produce, meats, honey and more at our open-air market. Greenfield Village's Herb Society will be selling handcrafted creations.  
*Sponsored by Michigan Farm Bureau.*

### Traditional Fall Cooking Demonstrations

10 a.m.-4 p.m., Village Homes  
More than three centuries of American food traditions come to life. Every house has a theme, so pop in and see what's cooking!

A At **Firestone Farm**, the ladies shred cabbage and make sauerkraut in the cellar. A savory sauerbraten is being prepared as the main dinner dish, accompanied by sweet and sour cabbage and squash biscuits. For dessert, there is deliciously sweet German crumb cake.

B The ladies at **Ford Home** are busy with stewed steak, mashed potatoes and baking powder biscuits. Sweet apple custard is for dessert.

C At the **Mattox Family Home**, there is shrimp creole gumbo, Tallahassee hush puppies and fluffy buttermilk biscuits.

D The ladies of **Edison Homestead** bustle as they prepare stuffed ham and German cabbage, plus pineapple lemonade and lemon-filled apple cake for dessert.

E At **Susquehanna Plantation**, the ladies are making Maryland beaten biscuits, while a pot of Brunswick stew simmers on the hearth alongside sweet potato pone and 1-2-3-4 cake.

F The open hearth at **Daggett Farmhouse** is brimming with baked beef, stewed red cabbage, brandied peaches and cheesecake for dessert.

G At **Giddings Family Home**, a servant prepares blackcaps, potato pudding, orange fool and chocolate almonds while the lady of the house awaits guests.

H The **McGuffey Birthplace** hosts an early 19th-century frontier Pennsylvania apple-peeling bee before drying apples for winter.

After you're done celebrating American food in our historic homes, come experience our fall menu selections at A Taste of History restaurant.

**Threshing**  
All day, Firestone Farm Field  
Watch our Port Huron Steam Engine power our 1904 thresher.

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

**Colonial Beer-Brewing Demonstrations**  
All day, Daggett Farmhouse  
Learn how to brew 18th-century beer and ale at the circa 1760 Connecticut farmhouse.

**Local Roots® Product Sampling**  
11 a.m.-4:30 p.m., Greenfield Village Store  
Today's offerings include our fudge and freshly baked Hobo Bread. Enjoy!  
*(Availability of items varies through the day.)*

**SUNDAY, SEPTEMBER 27**

**Traditional Fall Cooking Demonstrations**  
10 a.m.-4 p.m., Village Homes

See Saturday, September 26, for details.

**Local Roots Product Sampling**  
11 a.m.-4:30 p.m., Greenfield Village Store  
See Saturday, September 26, 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  
Our chef prepares a fall favorite using the 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  
See harvesting with historic farm implements.

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### SATURDAY, OCTOBER 3

**Fall Farmers Market**  
10 a.m.-3 p.m., Greenfield Village Pavilion

Our open-air market features only local foods: fresh fruits and vegetables, grains, honey, meats and breads, plus 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

More than three centuries of American food traditions come to life. Every house has a theme, so pop in and see what's cooking!

**A At Firestone Farm**, the aroma of fresh apple butter fills the air. Savory sauerbraten is the main dinner dish, accompanied by squash biscuits. For dessert, there is sweet German crumb cake.

**B The ladies at the Ford Home** are busy with baked ham, potatoes and onions, plus baking powder biscuits. Sweet apple custard is for dessert.

**C At the Mattox Family Home**, there is shrimp creole gumbo, Tallahassee hush puppies and fluffy buttermilk biscuits.

**D The ladies of Edison Homestead** bustle as they prepare stuffed ham and eggs baked in tomatoes, plus succotash and Karo cake for dessert.

**E At Susquehanna Plantation**, the ladies are making brown bread while a pan of frog legs fries on the hearth next to sweet potato pone and apes for a sweet.

**F The open hearth at Daggett Farmhouse** is brimming with ham, apple tansy, brandied peaches and cheesecake for dessert.

**G At Giddings Family Home**, a servant prepares blackcaps, lemon cheesecake, stewed mushrooms and citron puddings while the lady of the house awaits guests.

**H The McGuffey Birthplace** hosts a frontier Pennsylvania apple-peeling bee before drying apples for winter.

**Firing the Wood Kiln**  
Stop by to learn about the pottery process as our artisans operate the wood-fired kiln.

**Plowing with Steam and Horses**  
All day, Firestone Farm Field  
Watch plowing with our Port Huron Steam Engine and mighty Percheron draft horses.

**Cider Pressing**  
All day, Firestone Orchard  
See our farmers press heirloom apples into cider.

**Colonial Beer-Brewing Demonstrations**  
All day, Daggett Farmhouse  
Learn how to brew 18th-century beer and ale.

### SUNDAY, OCTOBER 4

**Traditional Fall Cooking Demonstrations**

10 a.m.-4 p.m., Village Homes  
See Saturday, October 3, for details.

**Local Roots Product Sampling**

11 a.m.-4:30 p.m., Greenfield Village Store  
See Saturday, October 3, 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  
Our chef prepares a fall favorite using the freshest ingredients.

**Tour and Tasting at Firestone Farm Orchard**  
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**Plowing with Steam and Horses**  
All day, Firestone Farm Field  
See Saturday, October 3, for details.

### Map Key

- Ride Stops
- General Tickets and Membership
- Ride Tickets
- Women's Restroom
- Men's Restroom
- ATM
- Special Needs Rentals
- Information
- Designated Smoking Area
- Phone
- Donald F. Kosch Village Playground
- Emergency issues: please contact any staff member for assistance

### Shopping

- 1 Greenfield Village Store
- 2 Liberty Craftworks Store
- 3 Main Street Emporium

### Dining

- 4 A Taste of History®
- 5 Eagle Tavern
- 6 Sir John Bennett Sweet Shop

### Historic Transportation

- 7 Weiser Railroad (3 stops)  
\$5 per person (unlimited rides)
- 8 Horse-Drawn Carriage (3 stops)  
Available with the Ride Pass only
- 9 1931 Ford Model AA Bus (5 stops)  
\$.50 per ride
- 10 Model T Rides  
\$5 per person
- 11 Herschell-Spillman Carousel  
\$3 per person

To locate an activity, match the icon next to the activity with the icon on the map. All activities are free of charge.

All programs and prices are subject to change.

Throughout the Fall Flavor event, pick up a **recipe card** at each of these historic homes. Each kitchen features one recipe card from the day's menu. Compliments of Meijer.