Our **Food Story**

Knowledge of food is one of the most deeply rooted ways of understanding American history.

In Greenfield Village, join us as we share countless food stories, from the sowing of seeds to the setting of tables. Learn to make seasonal recipes from simple, freshly harvested ingredients prepared in the kitchens of our historic homes and farms. Shop the fall Farmers Market, and savor authentically American meals at A Taste of History Restaurant, which serves seasonal, locally sourced meals inspired by the stories of Daggett Farmhouse, Firestone Farm, Sarah Jordan's Boarding House and Luther Burbank's famous potato.

The heritage of today's farm-to-table movement stretches back 300 years in America, and Fall Flavor Weekends showcase the abundance of the harvest through stories and demonstrations. A delicious pork chop dinner with all the trimmings at the Mattox Family Home offers a unique perspective on the cultural, environmental and agricultural reality of the time. A savory Irish stew at the Daggett Farmhouse, sweet cider-spiced cake at Firestone Farm, corn bread baked on the open hearth at Susquehanna Plantation and ginger punch at the Edison Homestead are more of the timeless treats that may inspire new food traditions in your own home.

Cooking **Demonstrations**

Each home is harvest-inspired, so pop in and see what's cooking!
(Descriptions below note the historical presentation at each home.)

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.** Hearth cooking and baking in an urban 18th-century setting.

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

INSPIRED DINING

MUSEUM
Lamy's Diner
Michigan Cafe®
American Dog House®

VILLAGE
A Taste of History®
Eagle Tavern
Mrs. Fisher's Southern Cooking

Check the Welcome Guide for a complete list of restaurants and seasonal hours.

MEMBERS SAVE 10%

▸ **September 23-24 and September 30-October 1, 2017**
Greenfield Village®

thehenryford.org/**fallflavor**

Celebrate the glories of American food with us.

SATURDAY, SEPTEMBER 23

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 Associates will be selling handcrafted creations.

Traditional Fall Cooking Demonstrations
9:30 a.m.-4 p.m., Village Homes

A At **Firestone Farm**, the ladies shred cabbage to make sauerkraut in the cellar. Savory Irish stew is being prepared as the main dinner dish, accompanied by stuffed squash. For dessert, there is deliciously sweet cider-spiced cake.

B The ladies at **Ford Home** are busy cooking a flavorful stewed pork, cold slaw and apple fritters. For dessert, they are baking apple cake.

C At the **Mattox Family Home**, the day starts off with a hot breakfast followed by cabbage and collards with smothered pork chops for dinner.

D The ladies of **Edison Homestead** bustle as they prepare beef olives and sugared beets, plus ginger punch for the table and layer cake au rum for dessert.

E At **Susquehanna Plantation**, the ladies in the kitchen are working diligently frying catfish while a dish of espetanga corn bread bakes on the open hearth.

F The open hearth at **Daggett Farmhouse** is brimming with stewed rump of beef, dressed parsnips and stewed pears for a sweet.

G At the **Giddings Family Home**, the lady of the house and her servant prepare for an afternoon tea featuring chocolate almonds, new college puddings and pippin jelly.

H The **McGuffey Birthplace** hosts a frontier Pennsylvania apple-peeling bee to prepare apples to dry for the winter. Inside the home, ladies prepare a roast leg of lamb.

Threshing
All day, Firestone Farm Field
Watch our Port Huron steam engine power our 1904 thresher.

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

Harvest Equipment, Early Engine Club
All day, Ford Home Yard
Learn about harvesting equipment from expert tinkerers.

Cider Pressing
All day, Firestone Farm 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 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 24

Traditional Fall Cooking Demonstrations
9:30 a.m.-4 p.m., Village Homes
See Saturday, September 23, for details.

Local Roots Product Sampling
11 a.m.-4:30 p.m., Greenfield Village Store
See Saturday, September 23, for details.
(Availability of items varies through the day.)

Cooking Demonstrations with David McGregor, 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.

Heirloom Orchard Lecture
3 p.m., Ford Home Yard
Join Debra A. Reid, The Henry Ford's curator of agriculture and the environment, as she leads a talk on heirloom orchards.
(Weather permitting)

Harvesting Activities
All day, Firestone Farm Field
See harvesting with historic farm implements.

Harvest Equipment, Early Engine Club
All day, Ford Home Yard
Learn about harvesting equipment from expert tinkerers.

Pop into the **Village Store** for a complimentary tasting of Greenfield Village's specialty foods, like the addictively indulgent Hobo Bread.

SATURDAY, SEPTEMBER 30

Fall Farmers Market
9:30 a.m.-3 p.m., Greenfield Village Pavilion
See Saturday, September 23, for details.

Traditional Fall Cooking Demonstrations
9:30 a.m.-4 p.m., Village Homes

A At **Firestone Farm**, the aroma of fresh apple butter fills the air. A tantalizing beef roll, called "rollardin," roasts as the main dinner dish, accompanied by German potato salad and squash biscuits. For dessert, there is delectably sweet ribbon cake.

B The ladies at **Ford Home** are busy cooking savory Brunswick stew, cold slaw and apple fritters. For dessert, they are baking apple cake.

C At the **Mattox Family Home**, the day starts off with a hot breakfast followed by tomatoes and rice along with a country garden pie for dinner.

D The ladies of **Edison Homestead** attentively prepare ham cooked in beer and German cabbage, plus pineapple lemonade for the table and best jumbles for dessert.

E At **Susquehanna Plantation**, the ladies in the kitchen are working diligently making oyster croquettes while a dish of sauerkraut baked with apples cooks on the hearth.

F The open hearth at **Daggett Farmhouse** is brimming with dressed potatoes, essence of ham and pumpkin pie for a sweet.

G At the **Giddings Family Home**, the lady of the house and her servant prepare for an afternoon tea featuring chocolate almonds, marrow pasties and honey cake.

H The **McGuffey Birthplace** features frontier-style hearth cooking, including fried sausages with apples as well as parsnip fritters.

Pottery Wood-Fired Salt Kiln
All day, Next to Pottery Shop
See over 200 pieces loaded into the kiln and then stoked with wood for 30 hours.

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 Farm 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 at the 1760 Connecticut farmhouse.

Local Roots Product Sampling
11 a.m.-4:30 p.m., Greenfield Village Store
See Saturday, September 23, for details.
(Availability of items varies through the day.)

SUNDAY, OCTOBER 1

Traditional Fall Cooking Demonstrations
9:30 a.m.-4 p.m., Village Homes
See Saturday, September 30, for details.

Cooking Demonstrations with David McGregor, 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.

Pottery Wood-Fired Salt Kiln
All day, Next to Pottery Shop
See Saturday, September 30, for details.

Plowing with Steam and Horses
All day, Firestone Farm Field
See Saturday, September 30, for details.

Heirloom Orchard Lecture
3 p.m., Ford Home Yard
See Sunday, September 24, for details.
(Weather permitting)

Local Roots Product Sampling
11 a.m.-4:30 p.m., Greenfield Village Store
See Saturday, September 23, for details.
(Availability of items varies through the day.)

Map Key

- Ride Stops
- General Tickets and Membership
- Ride Tickets
- Restrooms (handicap accessible)
- Family Restroom
- ATM
- Mobility Rentals: wheelchairs, wagons, motorized scooters
- Information
- Designated Smoking Area
- Phone
- Emergency Issues: please contact any staff member for assistance

Shopping

1. Greenfield Village Store, 9:30-5:30
2. Liberty Craftworks Store, 9:30-5:30
3. Main Street Emporium, 9:30-5:30
4. Farmers Market Cart, 10:00-3:00

Dining

5. A Taste of History® 9:30-5:00
6. Eagle Tavern 11:00-4:00
7. Sir John Bennett Sweet Shop 9:30-4:00
8. State Street Lunch Stand 11:00-5:00
9. Owl Night Lunch Wagon 11:00-4:00
10. Frozen Custard 11:00-5:00
11. Mrs. Fisher's Southern Cooking 11:00-4:00

Historic Transportation

12. Weiser Railroad (3 stops) $5 per person (unlimited rides)
13. Horse-Drawn Carriage (3 stops) Available with Ride Pass only
14. 1931 Ford Model AA Bus (5 stops) $.50 per ride (Bus runs Saturday until 7:00)
15. Model T Rides $7.50 per person
16. 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.