Our Food Story

One of the most deeply rooted ways of understanding American history is through food. In Greenfield Village, we share over 300 years of food stories, from the sowing of seeds to the setting of tables.

During Fall Flavor Weekends, learn how authentic seasonal recipes are made from freshly harvested ingredients in our historic homes. Shop the Farmers Market on Saturdays to connect with local farmers, vendors and craft makers. Savor authentically American meals at A Taste of History® and Eagle Tavern restaurants, where menus are inspired by our living history programs. Pop into the Village Store at the end of your visit for a complimentary tasting of Greenfield Village’s specialty foods, like Hobo Bread.

Fall Flavor Weekends showcase the harvest season through stories and demonstrations. Along with cooking presentations in eight historic homes, visit with farmers in the Firestone Farm fields as they plow with steam and horses, thresh grains and toil in the apple orchards. Learn about food preservation at Firestone Farm, where the ladies are making sauerkraut and apple butter. Stop by the 1760 Daggett Farmhouse to learn how American colonists brewed beer.

Get inspired by our American foodways to create new traditions in your own home.

Cover Photo: Baking at Daggett Farmhouse. Top Photos: Firestone Farm harvesting activities, Saturday Farmers Market and cooking demonstrations at Daggett Farmhouse.

Fall Flavor Weekends
Sept. 28-29 & Oct. 5-6, 2019
Greenfield Village®
thf.org/fallflavor

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Get inspired by our American foodways to create new traditions in your own home.
Saturday, September 28 – Sunday, September 29

Traditional Fall Cooking Demonstrations September 28-29 & October 5-6

Each home is harvest-inspired, so pop in and see what’s cooking!
Demonstrations run from 9:30-4:30.

Firestone Farm - Columbiana County, Ohio, c. 1835. Soil, cow’s milk and baking with Midwestern recipes and a Pennsylvania German influence. Recipes include: sauerkraut, apple butter, boiled cow with caper sauce, Dutch red swede cabbage and apple custard.

Ford Home - Dearborn, Michigan, c. 1716. Wood-fired stove cooking and baking with recipes inspired by Michigan’s fall harvest. Recipes include: roast pork, summer squash a la fried oysters, soda biscuits and apple spoon.

Matto Family Home - Bryan County, Georgia, c. 1839. Cooking and baking on a wood stove using African-American recipes based on the Matto family’s oral histories and local/regional foodways and cookbooks. Recipes include: stuffed craking bread, fried apples and bacon, and peach cobbler.

Daggett Farmhouse - Vienna, Ontario, Canada, c. 1851. Coal stove cooking and baking with recipes influenced by sweeping changes in culture and technology of the early 20th century. Recipes include: ham cooked in beer, spinach croquettes, white grape salad and Woodford Pudding.

Susquehanna Plantation - Tidewater Maryland, c. 1860. Hearth cooking and baking with Southernирован and antebellum recipes. Recipes include: meat puffs, ocho, dressed macaroni and cake.


Looking for your favorite recipe? Visit The Margaret Recipes for all of the historic recipes demonstrated in each of the homes.

To locate an activity, match the number, color and icon on the map with the corresponding number, color and icon on the map.

All activities are free of charge. All programs and activities are subject to change.

You can find more shopping, dining, historic transportation and village must-sees in your Welcome Guide.

Saturday, September 28 – Sunday, September 29

Print Shop Recipes
Saturday, 9:30-5:00
Make sure to pick up your copy of a celebrated recipe from the Edison homestead.

Harvest Experience, Early Engine Club
Saturday & Sunday, 9:30-5:00
Learn about harvesting equipment from expert lumbermen.

Cider Pressing
Firestone Farm Orchard
Saturday & Sunday, 9:30-5:00
Visit Firestone farmers press heirloom apples into cider.

Cooking Demonstrations with The Henry Ford’s Chef Team
A Taste of History Restaurant
Saturday, 10:00-4:00
Our chef prepares a fall favorite using the fresh ingredients.

Village Tree Identification
Guided Tour by Darla Boyd, Curator of Agriculture and the Environment
Meet at Martha-Mary Chapel
Sunday, 1:00-2:00
Meet in front of the Farris Windmill
Oxbow Island Tours
Saturday & Sunday, 11:00-4:00
See September 29 for details.

Liberty Craftworks Brick Oven
Saturday, 9:30-5:00
Plowing with Steam and Horses
Firestone Farm Field
Saturday & Sunday, 9:30-5:00
Join Debra Reid, The Henry Ford’s curator of Agriculture and the Environment
Meet at Martha-Mary Chapel
Sunday, 1:00-2:00

SUNDAY, SEPTEMBER 29

Oxbow Island Tours
Meet in front of the Farris Windmill
Sunday, 11:00-4:00
See September 29 for details.

Herringbone Dolls
Liberty Craftworks
Saturday & Sunday, 9:30-4:30
Learn about the habitat for fish, wildlife and birds along the newly connected Oxbow to the River Rouge.

Cooking Demonstrations with The Henry Ford’s Chef Team
A Taste of History Restaurant
Sunday, 10:00-4:00
Our chef prepares a fall favorite using the fresh ingredients.

Firestone Farm Field
Saturday, 9:30-5:00
Watch Firestone farmers press heirloom apples into cider.

Liberty Craftworks Brick Oven
Saturday, 9:30-5:00
Join Debra Reid, The Henry Ford’s curator of Agriculture and the Environment
Meet at Martha-Mary Chapel
Sunday, 1:00-2:00

Loranger Grist Mill
Saturday, 9:30-5:00
See September 28 for details.

Print Shop Recipes
Saturday, 9:30-5:00
See September 28 for details.

Plowing with Steam and Horses
Firestone Farm Field
Saturday & Sunday, 9:30-5:00
Join Debra Reid, The Henry Ford’s curator of Agriculture and the Environment
Meet at Martha-Mary Chapel
Sunday, 1:00-2:00

Cider Pressing
Firestone Farm Orchard
Saturday & Sunday, 9:30-5:00
See September 28 for details.

Pottery Wood-Fired Salt Kiln
Next to Potter Shop
Saturday, 9:30-5:00
See over 200 pieces boxed into the kiln and then stoked with wood for 30 hours. (Weather permitting.)

Corn Husk Dolls
Liberty Craftworks
Saturday & Sunday, 9:30-4:30
See September 28 & 29 for details.

Colonial Beer-Brewing Demonstrations
Daggett Farmhouse
Saturday & Sunday, 9:30-4:30
Corn Husk Dolls
Liberty Craftworks
Saturday & Sunday, 9:30-4:30
See September 28 & 29 for details.

A Taste of History
Sunday, 9:30-5:00
After you’ve done celebrating American food in our historic homes, come experience our fall menu selections.

Liberty Craftworks Brick Oven
Saturday & Sunday, 11:00-4:30
Liberty Craftworks (next to Glass Shop)
Enjoy historically inspired tastes featuring craft beer and seasonal snacks.

Saturday, October 5 & Sunday, October 6

SATURDAY, OCTOBER 5 & SUNDAY, OCTOBER 6

Saturday Fall Farmers Market
Greenfield Village Pavilion
Saturday only, 9:30-2:00
See September 28 for details.

U.S. Department of Agriculture and U.S. Forest Service
Near Ranger Camp across from Menlo Park
Saturday, 10:00-3:00
Celebrate the Great American Outdoors with activities sponsored by the U.S. Department of Agriculture and U.S. Forest Service.

Detroit Central Farmers Market Presentation
Edison Illuminating Company’s Station A
Saturday, 9:00-1:00
See September 28 for details.

Loranger Grist Mill
Saturday, 9:30-5:00
See September 28 for details.

Print Shop Recipes
Saturday, 9:30-5:00
See September 28 for details.

Plowing with Steam and Horses
Firestone Farm Field
Saturday & Sunday, 9:30-5:00
(Plowing with vintage tractors and two teams of horses. (Weather permitting.)

Cider Pressing
Firestone Farm Orchard
Saturday & Sunday, 9:30-5:00
See September 28 & 29 for details.

Pottery Wood-Fired Salt Kiln
Next to Potter Shop
Saturday, 9:30-5:00
See over 200 pieces boxed into the kiln and then stoked with wood for 30 hours. (Weather permitting.)

Corn Husk Dolls
Liberty Craftworks
Saturday & Sunday, 9:30-4:30
See September 28 & 29 for details.

Colonial Beer-Brewing Demonstrations
Daggett Farmhouse
Saturday & Sunday, 9:30-4:30
See September 28 & 29 for details.

Oxbow Island Tours
Meet in front of the Farris Windmill
Saturday, 11:00-4:00
See September 29 for details.

Heirloom Orchard Lecture
Guided Tour by Debra Reid, The Henry Ford’s curator of Agriculture and the Environment
Meet at Martha-Mary Chapel
Sunday, 1:00-2:00

Oxbow Island Tours
Meet in front of the Farris Windmill
Sunday, 11:00-4:00
See September 29 for details.

Wagon Rides Pulled by the Port Huron Steam Engine
Firestone Farm Field
Saturday, 9:30-5:00

Oxbow Island Tours
Meet in front of the Farris Windmill
Sunday, 11:00-4:00
See September 28 & 29 for details.

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A Taste of History
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Liberty Craftworks Brick Oven
Saturday & Sunday, 11:00-4:30
Liberty Craftworks (next to Glass Shop)
Enjoy historically inspired tastes featuring craft beer and seasonal snacks.

Special Dinner for Fall Flavor Weekends

Eagle Tavern
Saturday & Sunday, 11:00-4:00
Come and savor the tastes of the new fall menu.

A Taste of History
Saturday & Sunday, 9:30-5:00
After you’ve done celebrating American food in our historic homes, come experience our fall menu selections.

Liberty Craftworks Brick Oven
Saturday & Sunday, 11:00-4:30
Liberty Craftworks (next to Glass Shop)
Enjoy historically inspired tastes featuring craft beer and seasonal snacks.