

**Traditional Fall COOKING DEMONSTRATIONS**  
**SEPTEMBER 29-30**  
**& OCTOBER 6-7**

Each home is harvest-inspired, so pop in and see what's cooking!  
 Village Homes, 9:30-5:00

- 6 Firestone Farm** - Columbiana County, Ohio, c. 1885. Coal stove cooking and baking with Midwestern recipes and a Pennsylvania German influence. Recipes include: sauerkraut, apple butter, meat turnovers, stuffed squash and ribbon cake.
- 25 Ford Home** - Dearborn, Michigan, c. 1876. Wood-fired stove cooking and baking with recipes inspired by Michigan's fall harvest. Recipes include: Irish stew, potato scallops, cheese straws and baked or fried apple dumplings.
- 80 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. Recipes include: fried fish, corn bread and buttered baked potatoes.
- 77 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. Recipes include: fillet of beef, baked ham and egg salad, potatoes au gratin and cake au rum.

- 67 Susquehanna Plantation** - Tidewater Maryland, c. 1860. Hearth cooking and baking with Southern-inspired antebellum recipes. Recipes include: rabbit stew, potatoes À la Lyonnaise, baked shrimp and tomatoes and short biscuits.
- 71 Daggett Farmhouse** - Andover, Connecticut, c. 1760. Hearth cooking and baking based on a variety of Colonial-era English and American cookbooks. Recipes include: dressed mutton done the Turkish way, green peas with cream and carrot pudding.
- 73 Giddings Family Home** - Exeter, New Hampshire, c. 1760. Hearth cooking and baking in an urban 18th-century setting. Recipes include: spinach pudding, rich seed cake, Italian pudding and chocolate almonds.
- 82 McGuffey Birthplace** - Washington County, Pennsylvania, c. 1800. Open-hearth cooking and food preservation on the early 19th-century frontier. Recipe include: Scotch collops, apple pudding, thatched house pie and carrot fritters.

**Looking for your favorite recipe?**  
 Visit [thf.org/frecipes](http://thf.org/frecipes) for all of the historic recipes demonstrated in each of the homes.

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

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

You can find more shopping, dining, historic transportation and village must-sees in your [Welcome Guide](#).



**MAP KEY**

- 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

**SEPTEMBER 29 & 30**

- Fall Farmers Market**  
 Greenfield Village Pavilion  
 Saturday, 9:30-3:00  
 Look for local grains and baking mixes, organic breads, fresh produce, meats, homemade sauces and more at our open-air market. Greenfield Village's Herb Associates will be selling handcrafted creations.
- Threshing**  
 Firestone Farm Field  
 Saturday, 9:30-5:00  
 Watch our Port Huron steam engine power our 1904 thresher.
- Harvest Equipment, Early Engine Club**  
 Ford Home Yard  
 Saturday & Sunday, 9:30-5:00  
 Learn about harvesting equipment from expert tinkerers.
- Cider Pressing**  
 Firestone Farm Orchard  
 Saturday & Sunday, 9:30-5:00  
 Watch Firestone farmers press heirloom apples into cider.

- Harvesting Activities**  
 Firestone Farm Field  
 Saturday & Sunday, 9:30-5:00  
 See harvesting with historic farm implements.
- Wagon Rides Pulled by the Port Huron Steam Engine**  
 Firestone Farm Field  
 Sunday, 9:30-5:00  
 See harvesting with historic farm implements.
- Cooking Demonstrations with David McGregor, The Henry Ford's Executive Chef**  
 A Taste of History Restaurant  
 Sunday, 12:00 & 2:00  
 Our chef prepares a fall favorite using the freshest ingredients.
- Heirloom Orchard Lecture**  
 Ford Home Yard  
 Sunday, 3:00  
 Join Debra A. Reid, The Henry Ford's curator of agriculture and the environment, as she leads a talk on heirloom orchards. (Weather permitting.)

- Local Roots Product Sampling**  
 Greenfield Village Store  
 Saturday & Sunday, 11:00-4:30  
 Pop into the Village Store for a complimentary tasting of Greenfield Village's specialty foods, like our fudge and the addictively indulgent Hobo Bread. (Availability varies through the day.)

**OCTOBER 6 & 7**

- Fall Farmers Market**  
 Greenfield Village Pavilion  
 Saturday, 9:30-3:00  
 See September 29 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 29 & 30 for details.
- Colonial Beer-Brewing Demonstrations**  
 Daggett Farmhouse  
 Saturday & Sunday 9:30-5:00  
 See September 29 & 30 for details.
- Pottery Wood-Fired Salt Kiln**  
 Next to Pottery Shop  
 Saturday & Sunday, 9:30-5:00  
 See over 200 pieces loaded into the kiln and then stoked with wood for 30 hours. (Weather permitting.)

- Cooking Demonstrations with David McGregor, The Henry Ford's Executive Chef**  
 A Taste of History Restaurant  
 Sunday, 12:00 & 2:00  
 See September 30 for details.
- Heirloom Orchard Lecture**  
 Ford Home Yard  
 Sunday, 3:00  
 See September 30 for details.

- Local Roots Product Sampling**  
 Greenfield Village Store  
 Saturday & Sunday, 11:00-4:30  
 See September 29 & 30 for details.

**SPECIAL DINING FOR FALL FLAVOR WEEKENDS**

- 89 Eagle Tavern**  
 Saturday & Sunday, 11:00-4:00  
 Come and savor the tastes of the new fall menu.
- 90 A Taste of History**  
 Saturday & Sunday, 9:30-5:00  
 After you're done celebrating American food in our historic homes, come experience our fall menu selections.