

THE HENRY FORD MAGAZINE - JUNE-DECEMBER 2015 | THE EVOLUTION OF FAST FOOD | SCIENCE + FOOD | CULINARY PIONEER ALICE WATERS | INSIDE THE HENRY FORD

Gain perspective.
Get inspired.
Make history.

the Henry Ford

MAGAZINE
JUNE-DECEMBER 2015

Is food our friend or foe?

PAGE
38

THE FOLLIES OF
FAST FOOD
SCIENCE IN
THE KITCHEN
SEED SPEED GIRLS



◀ Alice Waters, Chez Panisse



When the community works together, the community works

A healthy, vibrant community depends on the participation of its members. And the more diverse their backgrounds, experiences and skills, the more interesting and unique their solutions.

Bank of America is honored to be connected to The Henry Ford for their leadership in creating common goals while nurturing self-empowerment.

Visit us at bankofamerica.com/local

Life's better when we're connected

©2014 Bank of America Corporation | ARH46WCM

Bank of America 

Bank of America
Merrill Lynch
U.S. Bank of America
Trust Merrill Lynch

How can you help shrinking farmland love growing appetites?



With a growing population comes the need for more food. To ensure that everyone can enjoy a balanced diet, we are celebrating our 150th anniversary by co-creating solutions to a number of different challenges across the food production and supply chain.

Join the conversation at creator-space.basf.com

150 years

 **BASF**

We create chemistry

Contents

DEPARTMENTS

Our Mission	4
Behind the Scenes	5
Letter from the President	6
Ask + Answer	7
A Word or Two	8
Social Snippets	9
Off the Shelf	46
On the Shelf	48

INNOVATION NATION

Q&A with Alie Ward	12
Salmon Cannon	13
Seed Speed Girls	14
More on Innovation Nation	16

INSIDE THE HENRY FORD

Henry Ford Museum	54
Greenfield Village	56
Ford Rouge Factory Tour	58
IMAX® Theatre	60
Take It Forward	62
Acquisitions + Collections	64
2015 Events	66

71 STAY, EXPLORE + SAVOR

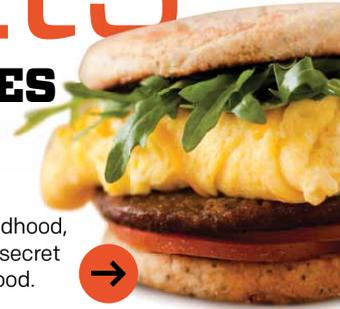
88 A LOOK BACK

FEATURES

20

HAPPIER MEALS

Fond memories of childhood, family and fun are the secret sauce changing fast food.



COURTESY OF LYFE KITCHEN

28

DOWN TO A SCIENCE

When chemistry and cooking collide

38

COLLECTING INNOVATION TODAY: STORIES FROM VISIONARIES

Alice Waters, award-winning restaurateur and leader of America's slow-food movement, says never compromise, pay attention to the little things and be open to new paths.



AMANDA MARSALIS



WANT MORE?
THIS ISSUE OF
THE HENRY FORD
MAGAZINE IS
AVAILABLE IN
JUNE 2015 ON
ITUNES AND
GOOGLE PLAY FOR
IPAD AND ANDROID
TABLETS. ▶

ON THE COVER

Culinary pioneer Alice Waters shares her personal food story and what she envisions for our nation's foodways of the future.

AMANDA MARSALIS





28

► Do science and creativity define how we fine-dine? Master chefs around the world are using scientific methods inside their kitchens, changing the natural state of foods and enhancing the flavor of what we eat.

BILL BOWEN

Our **Mission**

Who We Are and What We Do

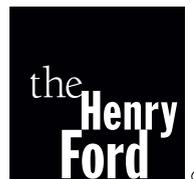
Gain perspective. Get inspired. **Make history.**

THE HENRY FORD: A NATIONAL TREASURE AND CULTURAL RESOURCE

The Henry Ford in Dearborn, Michigan, is an internationally recognized cultural destination that brings the past forward by immersing visitors in the stories of ingenuity, resourcefulness and innovation that helped shape America.

A national historic landmark with an unparalleled collection of artifacts from 300 years of American history, The Henry Ford is a force for sparking curiosity and inspiring tomorrow's innovators. More than 1.6 million visitors annually experience its five attractions: Henry Ford Museum, Greenfield Village, the Ford Rouge Factory Tour, the Benson Ford Research Center and The Henry Ford IMAX® Theatre. A continually expanding array of content available online provides anytime, anywhere access. The Henry Ford is also home to Henry Ford Academy, a public charter high school that educates 485 students a year on the institution's campus. In 2014, The Henry Ford premiered its first-ever national, Emmy® Award-winning television series, *The Henry Ford's Innovation Nation*, showcasing present-day change makers and The Henry Ford's artifacts and unique guest experiences. Hosted by news correspondent and humorist Mo Rocca, this weekly half-hour show airs Saturday mornings on CBS.

For more information, please visit our website, thehenryford.org.



Chairman of the Board

S. Evan Weiner

Vice Chairman

Gerard M. Anderson

Vice Chairman

Sheila Ford Hamp

President and Secretary

Patricia E. Mooradian

Treasurer

Lisa A. Payne

Board of Trustees

Lynn Ford Alandt

Paul R. Dimond

Edsel B. Ford II

William Clay Ford, Jr.

George F. Francis III

Ralph J. Gerson

Christopher F. Hamp

Steven K. Hamp

John W. Ingle III

Elizabeth Ford Kontulis

Richard P. Kughn

Richard A. Manoogian

Martin Mayhew

Hau Thai-Tang

Alessandro F. Uzielli

Amb. Ronald N. Weiser

TO MAKE A DONATION

Jeff Dunlap, 313.982.6167

JeffD@thehenryford.org

thehenryford.org/support

TO MAKE A LEGACY GIFT

Spence Medford,

313.982.6016

SpenceM@thehenryford.org

thehenryfordlegacy.org

ADVERTISING INFORMATION

Cyndi Flower, 313.982.6158

CyndiF@thehenryford.org

MEMBERSHIP INFORMATION

The Henry Ford Call Center

313.982.6001

GENERAL INQUIRIES AND GROUP RESERVATIONS

The Henry Ford Call Center

313.982.6001

RESEARCH INQUIRIES

313.982.6020

research.center@thehenryford.org

research.ford.org

SUBSCRIPTION INFORMATION

The Henry Ford Call Center

313.982.6001 or visit

thehenryford.org/about/contact.aspx

DESIGN, PRODUCTION AND EDITORIAL SERVICES

 octanedesign.com

248.399.1322

info@octanedesign.com

Jennifer LaForce, Editor

Bill Bowen, Creative Director

Julie Friedman, Art Director

Kathy O'Gorman, Copy Editor

The Henry Ford Magazine is published twice a year by The Henry Ford, 20900 Oakwood Blvd., Dearborn, MI 48124. Copyright 2015. All rights reserved. Reproduction in whole or in part without written permission is prohibited. All photos are from The Henry Ford collections unless otherwise noted.



WHAT IS YOUR FAVORITE FOOD MEMORY?

Our contributors tell us.



LIZ GROSSMAN has been a Chicago-based writer and editor for 15 years. She's the managing editor of *Plate* magazine, an award-winning national trade publication for professional chefs. She's also the co-founder of the food-themed live literary series *Between Bites* and has taught food-writing workshops for kids at 826Chi.

Her freelance work has appeared in *Newsweek*, *Southwest Spirit*, *Robb Report*, *Playboy.com*, *Veranda*, *Chicago*, *Indianapolis Monthly* and others. Follow her foodie adventures at instagram.com/elizabites_chi.

Down to a Science, Page 28

Favorite food memory: My Grandma Ada's rhubarb cake.



JULIE WOLFSON is a freelance writer living in Los Angeles and covering travel, lifestyle, art, pop culture and cuisine. Most days you will find her out and about in California, or around the world tracking down stories about talented innovators doing amazing things, or walking her rescue mutt Gulliver.

Edible Education, Page 42

Favorite food memory: Dinner with my cousin and friends at an izakaya tucked away in a hidden part of Tsukiji fish market in Tokyo. I'll never forget the moment when a giant plate of tuna sashimi cut from all different parts of the tuna arrived at the table. It was visually stunning and some of the most delicious fish I have ever tasted.



JOHN RIEBER ran programming for cable networks E! and G4. His company, Story Monster TV, makes non-fiction content. He loves great food, interesting books, fascinating travel, outrageous movies and bacon. Check out his most recent rants and posts about burgers, bacon and all things pop culture at johnrieber.com.

Happier Meals, Page 20

Favorite food memory: The first time my family parked at Herfy's drive-in in Seattle and shared a bag of burgers.



MARISA SEGUIN is an illustrator from Vancouver, British Columbia, who currently resides in Milwaukee. Her work has appeared in the *International New York Times*, *The Hollywood Reporter and O*, *The Oprah Magazine* and at Sephora. When she is not illustrating, she enjoys baking obnoxiously colored cakes, traveling to faraway places and attempting to finish crossword puzzles.

Wrap It Up, Page 27

Favorite food memory: The first time my dad let me help make Sunday morning pancakes, I accidentally quadrupled the amount of salt the recipe called for. We ended up scrapping the entire batch because they tasted like Play-Doh. My dad was a good sport about it, though, since he remembered the first time he used that recipe, he doubled the amount of baking powder.



KATIE STANDKE is a California-based photographer who focuses on the intersection of people and the environment. Her in-depth picture essays look at food systems, waterfront development and the design of urban public spaces. She completed her graduate work in landscape architecture and photography, and enjoys using this combined perspective to collaborate with the professional design community as well as a broader audience. When not working on a project, she can be found adventuring with her two young explorers or chasing her backyard chicks out of the garden.

Edible Education, Page 42

Favorite food memory: Sitting on a picnic blanket with my Grandma Ione shucking millions of peas and eating raspberries from her garden for hours on end every summer.

Letter from the **President**

Casual Thoughts and Serious Correspondence



BILL BOWEN



ROY RITCHIE



AMANDA MARSALIS

Clockwise from left: Celebrating America's foodways is a daily practice at The Henry Ford, whether it's working the garden at Daggett Farmhouse and making apple butter at Firestone Farm in Greenfield Village or interviewing food pioneer and acclaimed chef Alice Waters as part of the Collecting Innovation Today initiative.

This issue of *The Henry Ford Magazine* is devoted to food,

a subject that inspires not only passionate opinions but wonderful memories that began for many of us around the dining room table.

Ancestors on both sides of my family generated a multitude of delicious recipes that were passed down through the generations. My four sisters and I regularly helped our parents prepare our meals. And our nightly dinners allowed our family to stay closely connected. To this day, we continue to celebrate our roots and heritage through the traditions of food.

So the food we love and the meals we cook are so much more than just sustenance.

They are a part not only of every individual's history but America's history, too. And in the following pages, you'll learn about some of the ways The Henry Ford is striving to preserve our food traditions and bring them to life.

Alice Waters is best known as the owner of the renowned Chez Panisse restaurant. Not only a chef, she's an author and an American pioneer of a culinary philosophy that maintains cooking should include only the finest and freshest seasonal ingredients that are produced sustainably and locally. We wholeheartedly support that approach in our stores and restaurants at The Henry Ford. We recently had the honor of interviewing Alice for our Collecting Innovation Today initiative (see Page 38 for excerpts). The entire interview will be a permanent part of our Archive of American Innovation.

The term "fast food" always seems to provide an array of reactions and opinions. We hope you will find our story on this subject and its ongoing evolution and reinvention revealing and fascinating. Also in this issue, go inside The Henry Ford's food traditions, a critical part of the visitor experience. For three decades, our Foodways Program at Greenfield Village has quite literally been a movable feast, designed to immerse visitors in all aspects of food for the past 300 years.

Finally, read about efforts to secure a vintage, but still operating, computer, one of the first 50 that were made in 1976 by a fledgling company based in a northern California garage. A computer? In a food issue? Well, yes. After all, the name of that company and computer is Apple.

Bon appétit!



Patricia

**PATRICIA E. MOORADIAN,
PRESIDENT**



MELISSA McFEETERS

ASK: Who's in charge of what we eat?

ANSWER: We have to choose what's for dinner. A savory home-cooked meal made from fresh, organic ingredients purchased at a local farmers market? A frozen dinner popped into the microwave? Greasy fast food picked up at the drive-thru window and eaten on the run?

Every day, we are surrounded by countless food choices that range from back-to-basics fresh, whole foods to calorie- and preservative-laden convenience meals and snacks. Food in America is abundant and readily available 24/7. And, unfortunately, much of it is unhealthy. Ironically, America's "food problem" is a result of many decades of increasing success at growing, preserving, marketing and distributing food and food products. It is

also the result of our food-related values: Fast. Convenient. Large portions. Concern for our unhealthy eating habits is growing exponentially.

A steady diet of only fresh salads — or fried fast food? There is a happy medium between these disparate choices. We can be knowledgeable about the benefits and risks of what we choose to eat. Research continually offers new knowledge on the science of nutrition. Innovative farmers — often inspired by agricultural methods of the past — seek new, sustainable ways to provide fresh, healthy foods.

Being surrounded by a plentiful supply of convenient, calorie-laden foods is not destiny. We, individually and as a nation, can make healthier decisions that strike a better balance between the "good" and "bad" of what we eat.

JEANINE HEAD MILLER is curator of domestic life at The Henry Ford.

A Word or Two

Defining People, Places, Pastimes

LATE TO THE TABLE

Knives and spoons have been in our dining repertoire for thousands of years. While the fork on our tables came much, much later in human history, it's certainly the utensil with the most impressive variety in terms of shape, size, purpose and number of tines. A running list of our forks of all sorts:

OYSTER	LETTUCE	ICE
LOBSTER	SARDINE	CREAM
SALAD	PICKLE	TABLE
TERRAPIN	FISH	DESSERT
BERRY	PASTRY	DELI



Molecular

(MUH-LEK-YUH-LER)
ADJ.

Don't think groups of teeny-tiny atoms under a microscope. Instead, imagine groups of chefs moonlighting as scientists experimenting with food and physics. Creating dishes with explosive flavors.

PAGE 34

Archetype

(AHR-KI-TAHYPE) N.

The galaxy has Darth Vader. Metropolis has Lex Luthor. Our waistlines have fast food. But, does the food world's resident bad boy deserve such a bad rap?

PAGE 22

Scratch

(SKRACH) ADJ.

Envisioning mom, the Bactine and a Band-Aid over your boo-boo? Instead, see today's kids in the kitchen making something start to finish with nothing packaged or processed.

PAGE 42

Palate

(PAL-IT) N.

When food is considered art, our palates are like palettes. The place where we mix tastes and textures to appreciate culinary masterpieces.

PAGE 56

Balance

(BAL-UH-NS) N.

For every cookie consumed, should we crunch on three carrots? When it comes to a proper diet, it's never good to tip the scale too far in one direction.

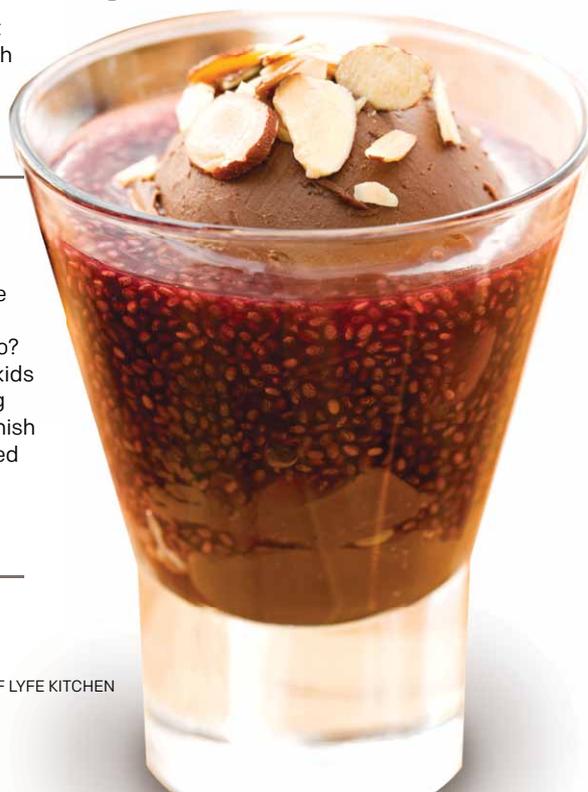
PAGE 7

Gastronomic

(GAS-TRUH-NOM-IK) ADJ.

Not out of this world as in what's in space, but used to describe the art and science of cooking good food that tastes out of this world.

PAGE 22



COURTESY OF LYFE KITCHEN

Food 'n' Fodder

WE'RE HERE

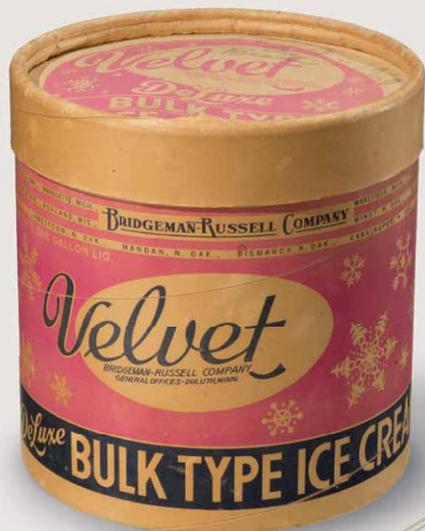
You can always ask The Henry Ford a question, day or night, online. We're @TheHenryFord on all social platforms.

Every day, you can find online banter at thehenryford.org about how The Henry Ford incorporates food and the history of its harvest, preparation and preservation into the guest experience. Watch culinary demos, comment on our favorite posted recipes from the 1700s to the present day and head to THF OnLiving for a sneak peek at event menus, food-related artifacts and more.

ON THE MENU

The Henry Ford has three centuries' worth of cookware, cutlery, cookbooks and containers.

ONLINE To discover more food-centric artifacts, browse our online collections at collections.thehenryford.org ▶



Velvet Ice Cream Tub, 1946-50; Mote Spoon, 1730-50.

FROM THE COLLECTIONS OF THE HENRY FORD

ONLINE WANT MORE TIDBITS ABOUT FOOD? Subscribe to **THF OnLiving** at thehenryford.org/enews ▶

📺 America's Test Kitchen @TestKitchen

"Did you know Henry Ford popularized the charcoal briquette? Food of Yore — Henry Ford: The Father of Easy Grilling."

PORK AND APPLE PIE

(as served at Eagle Tavern)

INGREDIENTS

- 3 slices bacon, diced
- 1 cup carrots, large dice
- 1 cup onions, large dice
- 1 cup celery, large dice
- 4 pounds pork, diced 1 inch by 1 inch
- Kosher salt, to taste
- Ground white pepper, to taste
- 3 tablespoons butter
- 6 tablespoons flour
- 2 cups apple cider
- 1 teaspoon fresh thyme, chopped
- 1 quart pork or chicken stock
- 3 apples peeled, cored and cut into wedges
- 9-inch pie shell, prebaked

METHOD

Start with a cool pan. Add bacon and place over medium heat. Cook until the bacon is crisp. Take out of pan and reserve bacon. Add the carrots, onions and celery. Cook until the vegetables are tender and remove from pan and drain off oil. Season the pork with salt and pepper and add the butter to pan. Cook until the pork is brown. Add flour and cook while stirring for about 2 minutes. Add cider, thyme and stock. Reduce heat to low, cover and simmer for about 30 minutes. Add apples, simmer 5 more minutes or until the pork becomes tender and the broth has thickened. Season with salt and pepper.

Serve in a deep bowl with crumbled pie shell on top. Serves 6.

"We use Michigan-grown apples, cider and locally raised natural pork in our pork pie and recommend anyone who cooks this recipe to do **the same for best results.**"

— **Mike Trombley**, executive chef, The Henry Ford



PHOTO BY MARVIN SHAOUNI

WATCH Toad in the Hole: Breakfast dish or amphibian in hiding? thehenryford.org/food/demos_videos.aspx ▶



Shop

The Henry Ford[®]
at giftshop.thehenryford.org



Gain **perspective.**
Get **inspired.**
Get **our eNewsletters.**



Scan here or sign up at
thehenryford.org/enews.

 /thehenryford.org

Take it Forward.™

the
**Henry
Ford**

WANT MORE?

The free tablet edition of the latest issue of *The Henry Ford Magazine* is available in June 2015 on iTunes and Google Play for iPad and Android tablets.

YOU GET THE SAME GREAT MAGAZINE PLUS BONUS MATERIAL, INCLUDING EXTRA CONTENT, MORE PHOTOS AND VIDEO.

INTERESTED IN SUBSCRIBING TO THE HENRY FORD MAGAZINE? IT'S FREE TO MEMBERS.

Join today — visit thehenryford.org or call The Henry Ford Call Center at 313.982.6001.

CURIOUS ABOUT HOW TO ADVERTISE IN THE HENRY FORD MAGAZINE'S NEWSSTAND AND/OR DIGITAL EDITIONS?

Contact Cyndi Flower, 313.982.6158 or CyndiF@thehenryford.org.

WANT MORE? **STAY CONNECTED WITH THE HENRY FORD.** FOLLOW, TWEET, SHARE, WATCH. ▶



visit thehenryford.org

the
Henry
Ford

»» **EMMY® AWARD-WINNING**
INNOVATION
NATION
+ WITH **MO ROCCA**

CBS
DreamTeam
...It's Epic!

Take a look inside *The Henry Ford's Innovation Nation* TV series.

A weekly TV show that airs Saturday mornings on CBS presents inspiring stories that showcase present-day change makers and the possibilities for future progress. Each episode of *The Henry Ford's Innovation Nation* shares dramatic accounts of the world's greatest inventions — and the perseverance, passion and price required to bring them to life.

INNOVATION NATION RECEIVES EMMY®

The National Academy of Television Arts & Sciences recognized *The Henry Ford's Innovation Nation* with an Emmy® for Outstanding Special Class Series at the 42nd Annual Daytime Emmy® Awards. The show was also nominated for Outstanding Writing Special Class and Outstanding Single Camera Editing. "The Henry Ford is extremely proud to be recognized by the industry's leading authorities on quality programming," said Patricia Mooradian, president of The Henry Ford.

Q&A with Alie Ward **12**
Salmon Cannon **13**
Seed Speed Girls **14**
More on Innovation Nation **16**

KRISTINA SIKORA / KMS PHOTOGRAPHY

Q&A

with correspondent

Alie Ward

The Henry Ford recently spent a little time with Alie Ward, correspondent extraordinaire on *The Henry Ford's Innovation Nation* TV series. With months of filming now on her resume, we asked her to share some of her favorite innovative moments and what she loves most about The Henry Ford.



DID YOU KNOW? / Alie Ward is a volunteer at the Natural History Museum of Los Angeles County.

THF Magazine ▶
How did you become a part of the *Innovation Nation* team?

Ward ▶ I was approached by executive producer Bryan Curb, who was familiar with my on-camera work and knew that I loved science. I was immediately thrilled about the prospect of being involved. After waiting a few very long weeks (read: excited, anxious) for contracts to be finalized, I got the call that they officially wanted me as a correspondent. When I hung up the phone, I squealed like a lunatic.

THF Magazine ▶
Were you familiar with The Henry Ford prior to getting this assignment?

Ward ▶ I was. My sister lived in Dearborn for 10 years, and I'd always wanted to visit. But, on the day our trip was planned, there was a huge freak storm. So I didn't get to go and regretted it.

THF Magazine ▶
Now that you have visited The Henry Ford, what impresses you the most?

Ward ▶ The Henry Ford has such a wonderful legacy of preserving and celebrating American history, culture and innovation. When I had a half-day tour of the museum and village, as well as a mind-blowing behind-the-scenes look at artifacts that aren't on display, I loved seeing the slice-of-life American history that was laid out. I am also a rabid automotive enthusiast, so I adore the vehicle collection.

THF Magazine ▶
You've got a number of *Innovation Nation* interviews under your belt. Any particular conversation, innovator that really impressed you?

Ward ▶ Sara Volz (aka Algae Girl, Page 16), my first interview. She is just the brightest, most focused, passionate, articulate scientist I've ever met — and still in her teens. I admire her dedication, passion and commitment to science and biochemistry, and I can't wait to see what she does with her studies at MIT,

financed in part with a \$100,000 grant awarded to her for her research on algae as a biofuel.

On a personal note: About six years ago, I had a secret list of things I really wanted to do in my life. One was to work on a TV show "that deals with science and learning and bugs and algae and travel and maybe kids." For me to travel to Boston and interview a teenager ABOUT algae (so random) for my first *Innovation* shoot was just such a crazy coincidence/dream come true for me.

THF Magazine ▶
Do you see common personality traits, characteristics, skills among the inventors/innovators you have interviewed?

Ward ▶ Persistence is absolutely essential to be successful as an innovator. Because you will fail. Many, many times. Failure is a huge part of success, and every single innovator we meet reiterates that. And persistence is usually fueled by a deep curiosity and commitment to the process, science or goal. These innovators eat, sleep and breathe their projects.

“The greatest lessons I’ve learned from interviewing innovators:

- 1) Chase what you love.
- 2) Stay curious and open to change.
- 3) Don't give up when it gets hard.”

— Alie Ward

VISIT Abraham Lincoln's rocking chair, JFK's limousine and Rosa Parks' bus in Henry Ford Museum — all artifacts that gave Alie Ward goose bumps when she first visited The Henry Ford. ▶

EPISODE 11

SALMON CANNON

PROBLEM

Man-made barriers stop salmon from making it upstream to spawn.

SOLUTION

Give the fish a better shot at getting to the other side.

INVENTOR

Vince Bryan
whooshh.com ▶

WATCH

See the full episode
thehenryford.org/innovationnation/episode11.asp ▶

As Vince Bryan watched apple pickers in his family's orchard take many steps to move fruit from the tree to ground-bound collection points, he pondered.

Must be an easier way for all those apples to go the distance without damage. Find out how the Bryan family's need to get fruit from A to B eventually led to the creation of the Whooshh™ Fish Transport System, aka salmon cannon, which is helping spawning salmon make the uphill journey around dams and other man-made waterway obstructions. •

PNEUMATIC SYSTEMS

ARE EITHER PRESSURIZED OR VACUUMS. VACUUM SYSTEMS PULL OBJECTS TOWARD IT, WHILE PRESSURIZED SYSTEMS PUSH OBJECTS AWAY.

Other common pneumatic systems in our everyday include car tires and brakes, bouncy houses, a jackhammer, exercise equipment and a bike tire pump.



LITTON ENTERTAINMENT

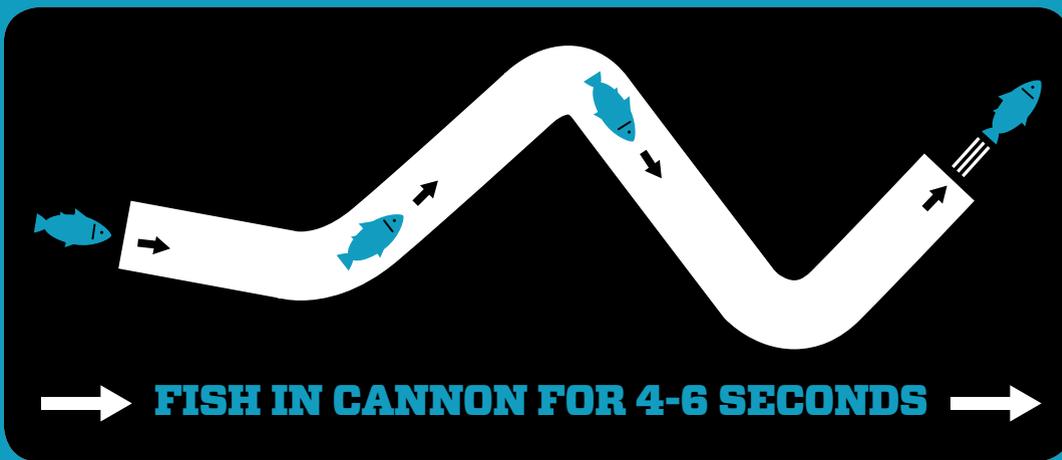
A salmon enters the cannon tube, which uses a generator-powered pressure differential to suck up the fish and pull it through the flexible conduit that creates a seal around it.



The fish is then sent through the tube at up to 22 mph. As the fish reaches the end of the tube, it slows with the help of friction, gravity and increased water.



The fish is then released at the other side, reaching heights of up to 30 feet. It typically takes just 5-10 seconds before fish hit the water.



OTHER SALMON-RELATED INVENTIONS AND INSPIRATIONS

Check out AquaBounty Technologies' idea about splicing in a gene from Chinook salmon with DNA from an eel-like creature called an ocean pout. AquaAdvantage Atlantic salmon can grow twice as fast
aquabounty.com ▶

Read Michael Wigan's book, *The Salmon: The Extraordinary Story of the King of Fish* ▶

Investigate the University of Connecticut and how scientists invented a long-lasting LED light bulb using salmon DNA ▶

ONLINE Build your own pneumatic cannon
wikihow.com/Build-a-Pneumatic-Cannon ▶

ONLINE LIKE TO MAKE THINGS? Subscribe to THF OnMaking at thehenryford.org/enews ▶

“Kind of like a salmon Slip’N Slide.”

— Correspondent Adam Yamaguchi

DID YOU KNOW? / Salmon typically live in the ocean but are born and spawn in freshwater rivers and streams.

DID YOU KNOW? / Fish ladders are the most common solution to help fish swim upstream and get around man-made dams.

EPISODE 16

SEED SPEED GIRLS

PROBLEM

Three-quarters of the world's population has access to just 20 percent of available food.

SOLUTION

Use naturally occurring bacteria to increase crop yields and help conquer the global food crisis.

INVENTORS

Ciara Judge
Sophie Healy-Thow
Emer Hickey



WATCH

See the full episode thehenryford.org/innovationnation/episode16.asp ▶

When crops are dormant — before seeds germinate in the soil — adverse weather conditions can cause rot and plant loss.

One day in geography class, 14-year-olds Ciara Judge, Sophie Healy-Thow and Emer Hickey were learning about the global food crisis and the Horn of Africa. Find out how that day's lesson and a little backyard gardening inspired three Dublin girls to create a lab in a spare bedroom, study an obscure strain of bacteria called Rhizobium and map out a way to speed up seed germination and growth, decrease plant losses and create higher crop yields. •

Rhizobium, naturally occurring, nitrogen-fixing bacteria that live in the soil and form a relationship with legume plants such as beans and peas and help them grow.

↓
The Seed Speed Girls took the bacteria and used a process called nitrogen fixation to apply the bacteria to the seeds of grains such as oat, wheat and barley.

↓
They found that the bacteria increased germination rates by **50%** and increased dry mass yields by up to **74%**

OTHER PROJECTS AND RELATED INVENTIONS:

Learn more about the BT Young Scientist national competition btyoungscientist.ie ▶

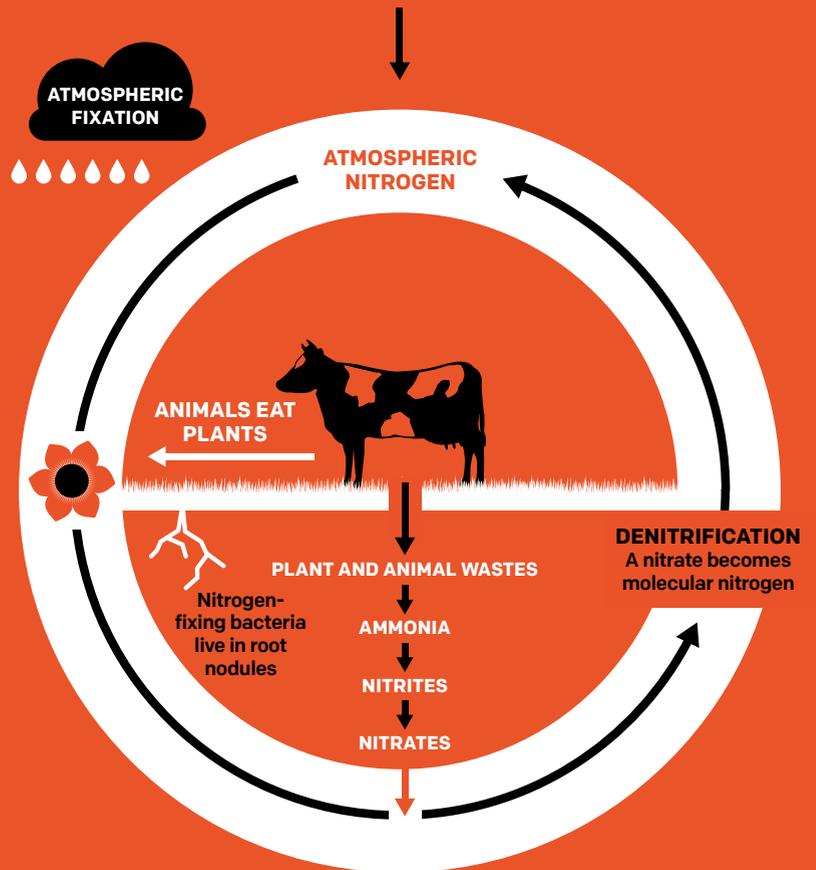
Check out the BroGro System brogrosystems.com ▶

Keeping fruits and veggies fresh for up to 10 weeks pimiagro.com ▶

Read the story of FreshPaper fenugreen.com ▶

NITROGEN FIXATION

The process of combining atmospheric nitrogen with other elements to form useful compounds. In nature, nitrogen is fixed by lightning or micro-organisms.





◀ Rhizobium bacteria nitrogen-fixing root nodules on broad or field bean (*Vicia faba*).

+ More on Innovation Nation

PROBLEM:

Oil is a nonrenewable resource.

SOLUTION: Create a sustainable, renewable fuel source from oil-producing algae.

ALGAE GIRL

Instead of old Doritos and dirty socks breeding bacteria under the bed, teenager Sara Volz was breeding algae in beakers below her mattress. She wanted to see if she could more efficiently harness its oil-producing powers to create a sustainable, renewable biofuel source. Slimy green goo turns to shiny gold stars.

WATCH thehenryford.org/innovationnation/episode4.asp ▶



LITTON ENTERTAINMENT



LITTON ENTERTAINMENT

PROBLEM:

Stains that stay.

SOLUTION:

A self-cleaning shirt.

NANO CLOTHING

Spill ketchup on your favorite white T. Splash grease on your best silk shirt. What if your closet was full of clothes with an invisible armor of sorts? Made from a material manipulated at the molecular level. Aamir Patel is looking at the nano structures of fibers to create a fabric immune to big spills and stubborn stains. Not even soy sauce or sticky syrup sticks to or stains the Silic Shirt.

silicshirts.com ▶

WATCH thehenryford.org/innovationnation/episode7.asp ▶



COURTESY OF THALMIC LABS

PROBLEM: The gap between humans and technology.

SOLUTION: Improve the connection between our real and digital worlds.

ARBAND MOUSE

The mouse helps us tell our computer what we want it to do. A right click here, a left click there. Might be time for the mouse to move over. Myo is an armband at your elbow that lets you control your tech with your hands, touch-free.

thalmic.com ▶



WATCH thehenryford.org/innovationnation/episode9.asp ▶

You can catch *The Henry Ford's Innovation Nation* with Mo Rocca on Saturday mornings during CBS Network's block of educational programming called CBS Dream Team ... It's Epic. Check your local listings.

From The Henry Ford's Archive of American Innovation

Snippets of the artifacts and assets featured on *The Henry Ford's Innovation Nation*

EPISODE 7

+The **H.J. Heinz House**

Chief Curator Marc Greuther takes show host Mo Rocca inside the H.J. Heinz House to share the commodore of condiments' packaging strategy and the secret behind getting the ketchup out of his bottle.

WATCH thehenryford.org/innovationnation/episode7.asp ►



EPISODE 9

+Soybean **Experimental Lab**

Soy ice cream, soy butter and a soy automobile. Henry Ford believed the soybean was the miracle crop with limitless edible and industrial possibilities. Curator of Transportation Matt Anderson takes you inside Ford's Soybean Experimental Lab.

WATCH thehenryford.org/innovationnation/episode9.asp ►



KMS PHOTOGRAPHY

EPISODE 11

+The **Noah Webster House**

Words and the man who helped catalog their definitions are the topic of conversation between Mo Rocca and Jeanine Head Miller, curator of domestic life, in the Noah Webster House in Greenfield Village.

WATCH thehenryford.org/innovationnation/episode11.asp ►



EPISODE 12

+Thomas Edison's **Menlo Park Lab**

Host Mo Rocca records a tune on an Edison cylinder phonograph and learns about the difference between invention and innovation with Chief Curator Marc Greuther in Edison's Menlo Park Lab in Greenfield Village.

WATCH thehenryford.org/innovationnation/episode12.asp ►



KMS PHOTOGRAPHY

EPISODE 13

+Return of the **Wrinkled Sheep**

The Henry Ford's Brian James Egen, executive producer, and Ryan Spencer, manager of Firestone Farm, talk about the return of the rare and wrinkled Merino sheep of Greenfield Village.

WATCH thehenryford.org/innovationnation/episode13.asp ►



KMS PHOTOGRAPHY



PEPSI IS THE OFFICIAL SOFT DRINK OF
THE HENRY FORD



PEPSI and the Pepsi Globe are registered trademarks of PepsiCo, Inc.

driving a brighter future

Ford Motor Company Fund



Ford Motor Company Fund and Community Services
works with community partners to advance
driving safety, education and community life.

Ford Motor Company Fund is proud to partner with
The Henry Ford to bring learning and inspiration to life.

*"But to do for the world more than the world
does for you-that is Success." - Henry Ford*



HAPPIER MEALS

Fond memories of childhood,
family and fun are the secret
sauce changing fast food

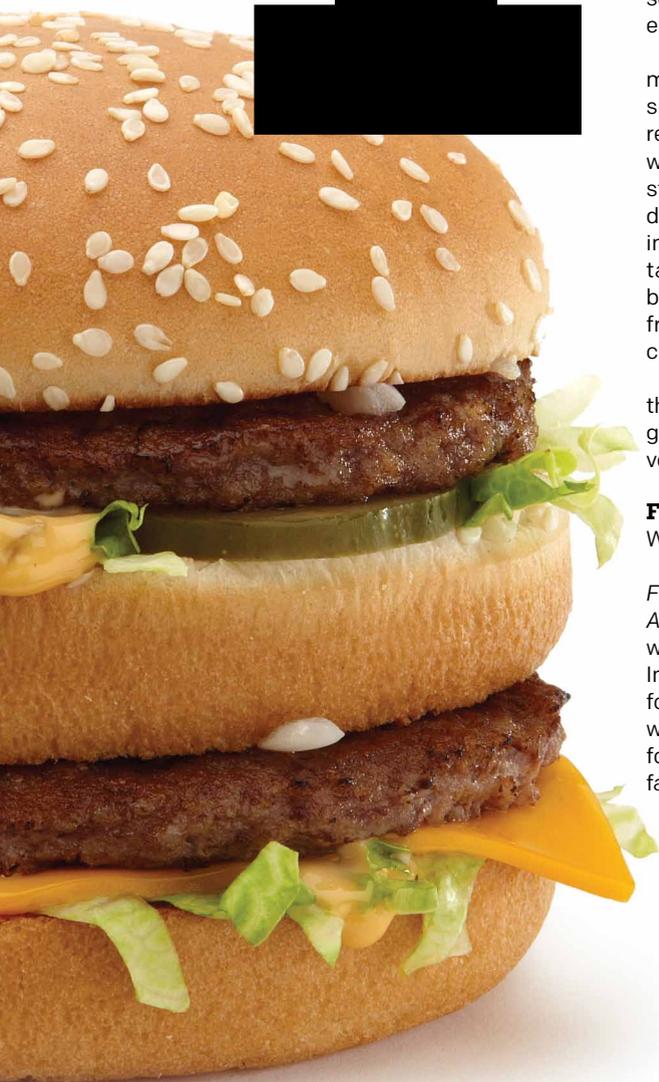
By John Rieber

REINVENTING THE MEAL

Fast food's classic calling card — a burger, fries and a milk shake — is evolving in a gourmet way at celebrated chef Michael Symon's B Spot Burgers. His signature burger, the Lola, comes complete with a sunny-side egg atop, the fries have a sophisticated touch of rosemary and the shake is a high-end culinary blend of vanilla bean, apple pie and bacon.



f



ast food. It evokes a multitude of images and opinions. It's considered by many to be the lowest form of sustenance. But, for some, fast food is so much more than something we eat.

"Fast food brings people back to the raw element of childhood and being happy," said Mike Mercer, general manager of the Seattle-based Lunchbox Laboratory, a nationally known eatery serving fast food's symbolic hamburger with a higher-end culinary twist.

Our happiness set aside for a moment, it's no secret that fast food has sparked a heated national debate in recent years about the health and well-being of Americans. But if you step ahead of this well-publicized discussion, you'll discover a fascinating, not-so-underground revolution taking shape around our nation's bad-boy food archetype — one that is fronted by some of the most creative chefs in the gastronomic world today.

Calling it fast food, noted one of these chefs, Katsuji Tanabe, is, in fact, getting it all wrong nowadays. "We're very fast cooks creating great food."

FOOD BECOMES FAST

When exactly did food become "fast"?

John A. Jakle, co-author of *Fast Food: Roadside Restaurants in the Automobile Age*, said our love affair with fast food began when America's Industrial Revolution took hold. "Fast food appealed particularly to factory workers in the '30s — inexpensive food sold to workers outside the factory gates."

While some perceived the quality of this food to be less than subpar, the real truth was that eating away from home was alien to most Americans. "You just didn't eat out ... Home was where you ate," Jakle said.

Then America was introduced to the open road. In the 1920s, Cyrus Avery, highway commissioner of Tulsa, Oklahoma, led an effort to link Chicago and Los Angeles through his hometown of Tulsa. Route 66 eventually stretched for 2,448 miles by the late '30s, and by the early '40s, the entire road was paved. "Route 66 speaks to wide open spaces and freedom," Jakle said. "The automobile not only stood for liberation but convenience and speed, and that's where the automobile reinforced the highway experience."

And once people got out on the expanding crisscross of America's highways in their cars, they, of course, needed services along the way. Fast, convenient foods weren't just necessary for the factory workers outside the gate anymore, but a must for the increasing number of motorists seeking freedom and on-the-go experiences from the road.

All conditions paving the way for fast food, a phenomenon uniquely American.

DID YOU KNOW? /
Visionary American botanist and horticulturist Luther Burbank is the creator of the Russet Burbank, still one of the most popular potato types used at fast-food chains for making french fries. See Burbank's Massachusetts birth home and California garden office inside The Henry Ford's Greenfield Village.

DID YOU KNOW? /
According to research company The NPD Group, Americans ate 9 billion hamburgers in 2014.

FOOD ON THE MOVE

Florida oranges on grocery store shelves in Minnesota. Fresh blueberries from Chile at fruit markets in New England — in the middle of winter. Beef processed and packaged in Texas purchased and consumed by families in the Carolinas.

Whether we realize it or not, our relationship with food is directly dependent on the transportation industry. And it has been for nearly 200 years. “As the U.S. became more urbanized, the demand for fresh food shipped over long distances increased,” said Matt Anderson, curator of transportation at The Henry Ford.

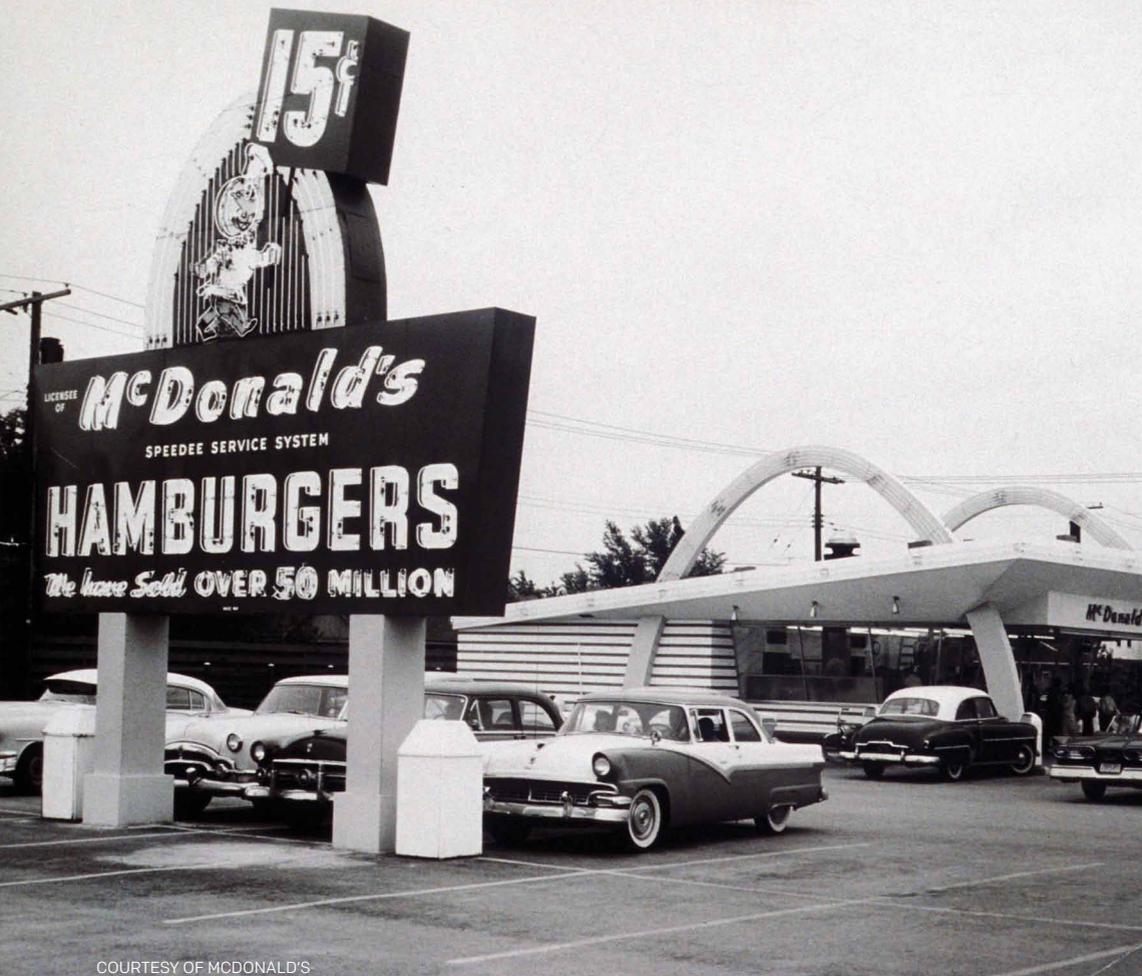
Before the railroad boom and introduction of the refrigerator car in the 1840s, such variety of eats was unfathomable. People ate what was grown in their immediate area. Farming was a local endeavor. “Refrigerated cars revolutionized the agriculture industry,” said Anderson. A growing desire to move processed and packaged beef hundreds of miles, rather than a whole herd of living cattle, sparked the larger movement to cool things down inside the railcars.

The Henry Ford has a refrigerator car, built in 1924 for Fruit Growers Express, in its collection. Cooling was provided by ice, loaded through roof hatches into large compartments at each end of the car. Fans, driven by the car’s axles, helped to circulate the cool air. “I consider our Fruit Growers Express car to be the cornerstone of our food transportation collection,” said Anderson. “Refrigerator cars like this changed the American diet, permitting fresh produce and meat to be shipped anywhere in the U.S.”

And while we’re talking about moving fruit and keeping it fresh, ponder this: When McDonald’s introduced sliced apples to its menu in 2011, it quickly became the largest purchaser of apple slices at 60 billion pounds per year. Give some thought to who grows all those apples and how they get where they need to go.

DID YOU KNOW? /

The Henry Ford acquired the 1924 Fruit Growers Express refrigerator car in 1987. When the car was in operation, to keep it and its contents cool, 45-55 pounds of ice melted each hour. Needless to say, icing stations were located at regular intervals along the rail routes.



COURTESY OF MCDONALD'S



FROM THE COLLECTIONS OF THE HENRY FORD



A FOOD INDUSTRY UNFOLDS

Clockwise from left: A pristine environment and uniform method of making burgers brought great success to White Castle. McDonald's franchise strategy helped solidify fast food's place in America's food chain. People like eating in their cars. The drive-in was the precursor to the fast-food restaurant's drive-thru.

A SYMBOLIC SANDWICH

One of the first fast-food chains was White Castle. Founded by Bill Ingram in 1921 in Wichita, Kansas, White Castle is considered by many to be the birth company of the fast-food industry. What's most interesting about White Castle? It didn't invent its signature item, the hamburger/slider. What it did do: Introduce Americans to a quality burger at a cheap price (5 cents) manufactured in a uniform fashion — you could always count on getting the same delicious slider every time (a square 100-percent beef patty with onions and a pickle). And you could see it being made in a clean, friendly environment.

People took to White Castle in droves. Ingram's sly marketing and manufacturing of the burger helped change America's overall perception of the sandwich as a meal of worth rather than a low-grade option suitable only for food carts and carnivals. By 1941, White Castle had sold more than 50 million sliders and had a slew of copycats chasing its audience, fueling fast food as its own industry.

While White Castle was reveling in millions of sliders sold, Mac and Dick McDonald opened McDonald's Bar-B-Que in San Bernardino, California, in 1940. Eight years into it, the brothers shortened the name to McDonald's and shifted their focus to hamburgers, their best-selling menu item at the time.

Similar to White Castle's Ingram, the McDonalds were aces at applying the principles of mass production to making burgers, fries and milk shakes. Their early success caught the eye of visionary businessman Ray Kroc, who was selling the brothers large quantities of multimixers. Kroc was so impressed by the singular focus and efficiency of McDonald's, he ended up buying out the brothers in 1955. A massive expansion and franchise plan soon followed. Kroc's genius: He made each franchisee and supplier feel that they were in business for themselves,

but not by themselves. And although every McDonald's had a cookie-cutter appearance, product and process, he encouraged and rewarded entrepreneurialism and creativity, too. Sandwiches such as the Big Mac and Egg McMuffin, for example, weren't corporate kitchen creations but the brainchildren of individual franchisees.

By 1965, more than 700 McDonald's were scattered across the country, helping further solidify fast food's place in America's food chain. And over the next few decades, fast-food businesses exploded. By the early 1980s, quick-service restaurants selling burgers, tacos, pizza, fried chicken and everything fast and handheld in between constituted some 40 percent of the nation's eat-out destinations. And people — who 30 years ago rarely considered dining out an option — were doing it 3.7 times per week.

HERE TO STAY

Whether we like it or not, the business of fast food is here to stay. But it is evolving. Some are of the mindset that fast food will continue to follow the trail of Steve Ells, the founder of Chipotle Mexican Grill, and the fast-casual craze. Affordable food that's packaged in transparent environments and served quickly, but with an added perception of quality and freshness. Others are trying to redefine what constitutes fast food. For example, at LYFE Kitchen, a chain ironically started by former McDonald's executives, the idea is to serve sustainable gourmet meals with the efficiency and economy of a national fast-food chain. Convenient, affordable food that's also really good for you.

In speaking with restaurant chefs, managers and owners, it's clear that everyone wants to bring their own distinctive and creative takes to this genre of food without a great culinary history. Why? It seems many of them have a deep-rooted sentimentality for it.



COURTESY OF LYFE KITCHEN

GOOD FOOD FAST

New chains such as LYFE Kitchen are changing the face of fast food, serving up healthier options, including its LYFE Waters (top) and grilled chicken and avocado sandwich, with similar efficiency and affordability.

DID YOU KNOW? /

Say thanks to Thomas Jefferson every time you upgrade your sandwich to a meal. In 1802, Jefferson had "potatoes served in the French manner" at the White House and subsequently introduced french fries to America.

SLIDERS AROUND THE WORLD

Sliders are best described as mini-burgers, smaller versions of a hamburger that are easy to make, fun to share and can take on a variety of worldly flavors thanks to creative toppings.



THE ITALIAN

Once cooked, top your burger with provolone cheese and add a touch of marinara sauce.



THE SPANISH

Top your cooked burger with olive tapenade and manchego cheese. The tapenade is easy to find premade in the condiments aisle.



THE JAPANESE

Top your cooked burger with wasabi mayonnaise and a slice of fresh avocado.



HENRYALVA.COM



COURTESY OF LUNCHBOX LABORATORY



HENRYALVA.COM



THE FRENCH
 Stuff your burger with blue cheese, then top with fresh arugula and grilled onions.



THE ALL-AMERICAN
 Top your cooked burger with bacon and cheddar cheese, then add mustard, mayo, sliced onion, pickle and tomato.



THE AUSTRALIAN
 Take your All-American slider and add a slice of beet between the cooked burger and the bun.

SIMPLER TIMES

Lunchbox Laboratory is mixing a sense of nostalgia with culinary prowess to reinvent fast food's bad-boy image. The restaurant's signature burgers and sides, for example, are blends of premium ingredients. The restaurant's atmosphere is a celebration of fast food's indelible mark on a generation's childhood years.

**IN TRIBUTE**

Katsuji Tanabe prepares his Makosher burger at his celebrated restaurant Mexikosher in L.A. The sandwich is his homage to McDonald's Big Mac and fond family memories of fast food.

Celebrated next-generation chef Tanabe has appeared on Bravo's *Top Chef Boston* and Food Network's *Chopped*. He is the mastermind behind LA's Mexikosher, America's only kosher Mexican restaurant, which serves a wide variety of what is considered fast food — tacos, burritos, salsa, guacamole and burgers. All items, however, are made in the style of an upscale restaurant, with fresh ingredients, under Kehilla Kosher supervision. "It's fast food," said Tanabe, "but the food takes 17 hours to cook, slow-braised and simmered in intricate homemade sauces."

Tanabe is channeling his fondness for fast food by giving it a "fine dining" upgrade, a technique indicative of many high-end chefs today. He has even created his own homage to McDonald's Big Mac, partly because it's iconic to his generation, he said, but also because it brings back fond memories of his family. "When I was six, our family had McDonald's Monday," he remembered. "It was a sense of tradition, and it's why we all love fast food. It's quick, it's a family tradition and it gives you comfort."

Like Tanabe, Lunchbox Laboratory offers its own nod to the nostalgic elements of fast food with refined culinary twists. The eatery's signature sandwich is a hamburger called The Dork. A patty made fresh and in-house with a blend of duck and pork, topped with Monterey Jack cheese, Lunch-

box's onions and garlic mayonnaise.

As general manager Mercer explained: "It goes back to that idea of being a child, loving fast food and being nostalgic. There's a sense of contentment, remembering great things from the past, a reminder of a simpler time."

Michael Symon, co-host of ABC's daily show *The Chew* and one of the country's most accomplished chefs, also has strong feelings about fast food and the burger in particular. He has even established his own national chain called B Spot Burgers, a fast-casual ode to the hamburger. "Mike's view of fast food is this: America went 'on the go,' and we don't have time to sit around waiting for the meat loaf in the oven," said Frank Ritz, who has worked with Symon for nearly 20 years and is B Spot Burgers' regional general manager.

And Symon's love of the hamburger is no secret, Ritz added. "He may have made his livelihood in fine dining, but there wasn't a week that went by when he and his wife wouldn't get in the car and search out the best burgers they could find."

Whether driven by fond childhood memories or a secret love of fast food's iconic sandwich, these culinary innovators share an ongoing desire to reimagine and reinvent fast food.

As once said to Jerry Seinfeld on the TV series *Seinfeld*: "Not fast food, Jerry, good food served quickly!" •



RYAN TANAKA

"When I was six, our family had McDonald's Monday. It was a sense of tradition, and it's why we all love fast food. **It's quick, it's a family tradition and it gives you comfort.**"

— Chef Katsuji Tanabe

WRAP IT UP

Paper, plastic, wrapped or boxed. When it comes to what we eat, we quickly discard the packaging surrounding it without a care. Take a closer look at the containers and contraptions created to help protect and serve our food and drink.

Illustrations by Marisa Seguin

THE GRANDFATHER OF THE MODERN FOOD TRUCK

In the 1980s, diner expert Richard Gutman was visiting The Henry Ford and noticed the Owl Night Lunch Wagon in Greenfield Village. The horse-drawn wagon, which dates back to the 1890s, was the mobile fast-food truck of its time, selling quick meals to night-time workers in Detroit, including a young Henry Ford. When Gutman visited Greenfield Village, the wagon was still serving customers, acting as a concession stand.

"One day we got a letter from Gutman, who lived in New England, saying, 'You know, you have the last known lunch wagon in existence, and you could give it a lot more historical integrity, and I could help you with that,'" said Donna Braden, curator of public life at The Henry Ford.

The Henry Ford took Gutman up on his offer and hired him. Today, the Owl Night features beautiful stained-glass windows and decorative painting indicative of the era. And it's still being used in its original capacity, dishing out simple snacks and refreshments to Greenfield Village guests.



READ *American Diner: Then and Now* by Richard Gutman ►



1888 THE STRAW

Ohioan Marvin C. Stone doesn't like the grassy taste those rye straws give his mint juleps. He winds a strip of paper around a pencil and adds a little glue.



1932 THE HAT

Hamburger chain White Castle establishes subsidiary Paperlynen Co. to produce its paper packaging, covers for workers' heads included.



Mid-1950s THE BAG

The carryout bag, the french fry bag. Fast-food restaurant's distinctive packaging takes over, developed for customer convenience and brand recognition.



1957 THE BUCKET

Kentucky Fried Chicken introduces its signature bucket meal — 14 pieces of chicken, five bread rolls and a pint of gravy, sold in a large cardboard bucket.



1990 THE BOX

McDonald's discontinues using its signature polystyrene clamshell boxes in response to negative publicity.



1984 THE LID

Solo's Traveler hot-drink lid replaces the tear-the-triangle variety. Domed to help cool your beverage before you sip.



1973 THE MEAL

Burger Chef offers a specially designed cardboard carryout tray to hold a child-size burger, drink and fries. The Funmeal concept sets the course for future kid's meal packaging and promotions at fast-food chains.



1962 THE TRAY

The earliest paperboard carryout trays were for Chinese takeout and pizza. The Wagner Folding Box Corp. comes up with a popular foldout, called the "carry-out auto-tray."



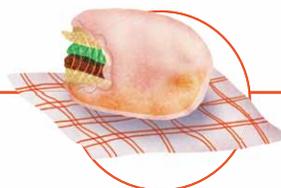
1993 THE SLEEVE

Portland, Oregon, resident Jay Sorensen spills hot coffee on himself and has an ephiphany. The Java Jacket insulated cardboard sleeve slides over a paper coffee cup.



2008 THE STICK

Starbucks introduces its new combination stir stick-coffee splash preventer after a customer vote on Starbucks' new social-networking site, mystarbucksidea.com.

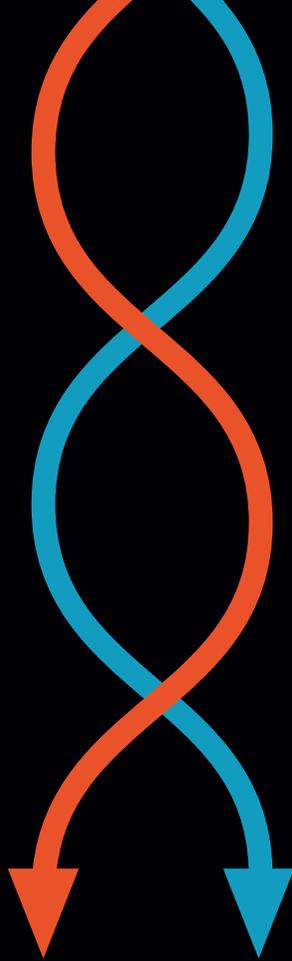


2012 THE WRAPPER

Don't deny the potential environmental benefits of packaging you can eat. In 2012, Brazilian fast-food chain Bob's launched a rice-based edible hamburger wrapper.

DID YOU KNOW? / The Henry Ford has a collection of nearly 2,000 kid's meal items, donated by collector Jeff Escue of Bloomingdale, Illinois, in the late 1990s.

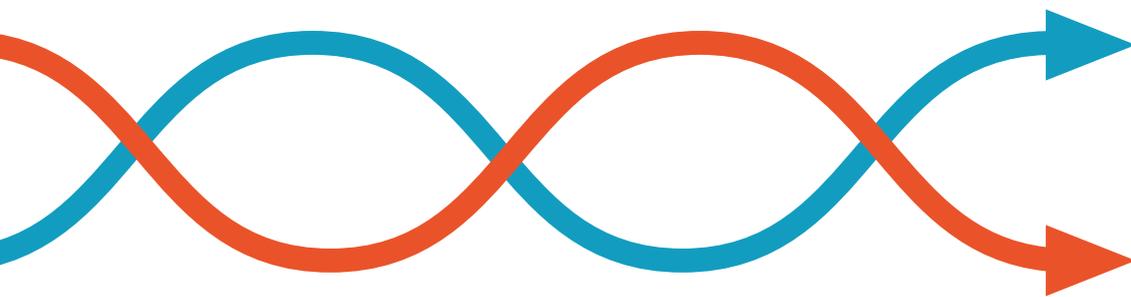
ONLINE See more unique fast-food packages, like an original Burger Chef kid's meal Funburger barn from 1974, in the online collections collections.thehenryford.org ►



DOWN
TO A
SCIENCE

**WHEN CHEMISTRY
AND COOKING COLLIDE**

By Liz Grossman



It has been almost 10 years since I was lucky enough to step foot inside Alinea, Grant Achatz's award-winning temple of avant-garde eating in Chicago.

I still think about the works of art unveiled during that 27-course, five-hour meal. A pristine white pillow filled with lavender vapor that slowly seeped from hidden pinpricks once a plate of tofu, crispy prosciutto, peas and soy-milk foam was laid on top. Five perfect hearts of palm, their cores replaced with colorful dots of flavor (fava beans and lemon zest or plum and Niçoise olives) sitting on tiny ceramic pedestals like bite-sized soldiers. And a strip of dehydrated applewood-smoked bacon drizzled with butterscotch, freeze-dried apple leather ribbons and thyme (an homage to when Achatz mixed his pancakes with his bacon as a kid growing up in Michigan) hanging from a thin wire affixed to an upside-down bow. While it all looked too delicate to eat, it took one bite to discover these vaporized, freeze-dried and dehydrated delicacies were not only beautiful but delicious. And nearly a decade later, their memories still linger on my taste buds.

With numerous accolades, Alinea has more than left its mark on the world of molecular gastronomy. Achatz was playing with vapors and foams in the early 2000s at Evanston, Illinois' Trio, and in 2003, an adventurous chef named Wylie Dufresne started serving pickled beef tongue with fried mayonnaise at New York City's wd-50. Even as far back as 1995, Heston Blumenthal opened The Fat Duck in Bray, Berkshire,

England, with a menu of simple French bistro fare that eventually morphed into molecular mind-benders like nitrogen-scrambled egg and bacon ice cream. But it was chef Ferran Adrià, perhaps the godfather of revolutionary avant-garde cooking, who first ascended food to the abstract when he took over the kitchen of a restaurant called elBulli in Roses, Spain, in 1984 (see Page 32).

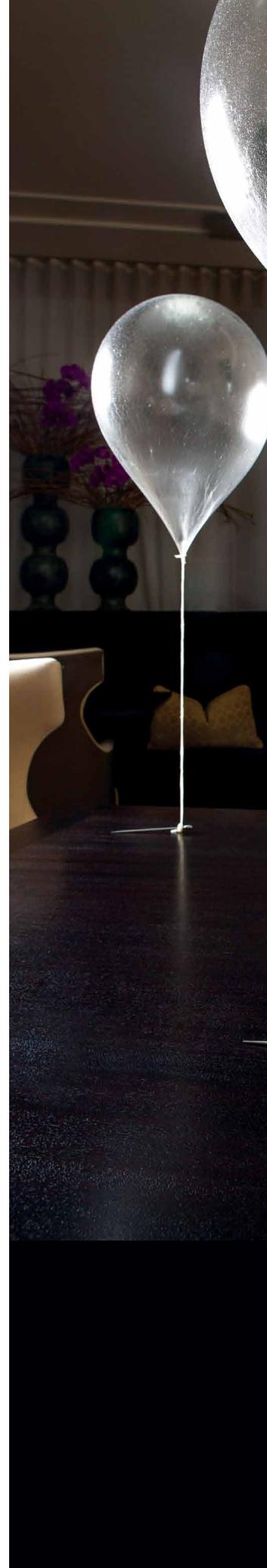
But even though chefs like Achatz, Adrià and Blumenthal are known for their modern molecular cooking styles, science and cooking have always been synonymous: "The convergence of food and science might seem new, but in fact food and science have always been closely aligned," write David Joachim and Andrew Schloss in their book *The Science of Good Food*. The encyclopedia covers everything from acids and colloids to emulsification and oxidation, essentially *Cooking 101*. And while some chefs simply master the basics, others take what they learn and go beyond to continually challenge and inspire people's perception of food.

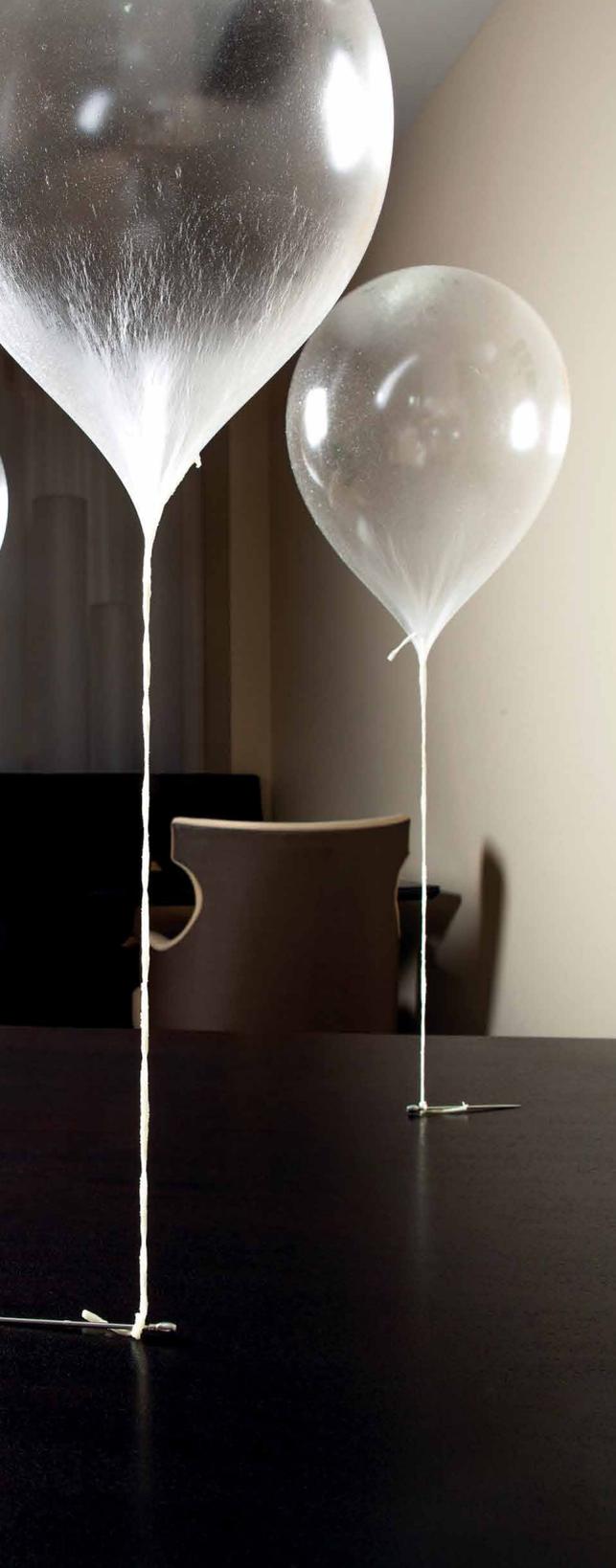
IT'S JUST FOOD

"There's a lot of mystique around these people who create these amazing dishes," said Pia Sorensen, an instructor at Harvard University. She's referring to chefs such as Dominique Crenn of Atelier Crenn in San Francisco, Mark Ladner of Del Posto in New York City and Joan Roca of El Celler de Can Roca in Girona, Catalonia, Spain, who last fall

ONLINE Research David Arnold, David Chang and the International Culinary Center in New York. ▶

READ Consider the Fork: A History of How We Cook and Eat by Bee Wilson ▶





PRESENTATION PERFECT

Chicago restaurant Alinea is known for the adventurous presentation of its dishes as well as their tastes. Clockwise from left: edible helium balloons with a dehydrated apple string, plating up and finishing touches, and Corn, a dessert of corn, white chocolate, honey and mango.

all teamed up with Harvard researchers, professors, chemists, physicists and mathematicians for the school's long-running Harvard College General Education course *Science and Cooking: From Haute Cuisine to the Science of Soft Matter*.

Besides world-famous chefs, authors like Harold McGee and Nathan Myhrvold (both known for their writing on science and food) have become regular guest lecturers, appearing alongside everyone from master chocolatiers to NASA project scientists. "Pretty much every week has a theme," explained Sorensen of the students' curriculum. "It will be elasticity, how heat diffuses into food or how hydrogen ions in lemon juice diffuse into ceviche when you cook it."

The course was so popular among students, a *Science and Cooking* series was offered to the public in 2010. "The idea was the chefs are here, we might as well have these public lectures," said Sorensen, who recalls when Adrià (also a regular presenter) led the very first one. "They had to change the lecture hall to the largest on campus and involve police detail because people were lining up several hours ahead," she said. The program was offered for credit through the Harvard Extension School as well as online this spring.

"One thing that strikes me again and again is the similarity between the way science and cooking are done, the trial and error that goes into designing experiments, versus a new dish," said Sorensen. "Scientists spend a lot of time failing at their experiments, and chefs create things that are difficult and put pressure on themselves to reinvent their menu every year. They go through similar things."

Last fall's program included Crenn, who made carrot jerky to demonstrate the concept of dehydration. And New York City's Momofuku Milk Bar chef/founder Christina Tosi talked about emulsions and foams and handed out freshly baked cookies in the process. "The aim is to learn the physics, math and chemistry," said Sorensen. "It's a way to draw them in and make them interested."

When Daniel Humm of Eleven Madison Park in New York City led last fall's lecture, "Where's the Acid?" he grew just as interested in the subject as the students. "Once we began to organize our thoughts and talk about our food, we began to see how a full-on presentation could be assembled," said Humm, who admits he was anxious to be out of his kitchen comfort zone but quickly got used to being onstage in front of hundreds of students.

"Even the most simple task in the kitchen — like searing a piece of meat, applying acid to fish, using olive oil to emulsify a vinaigrette — all of these actions utilize science and always will," he said.

While the chef thinks his food is more about simplicity than science, he admitted, "There's science in everything we do." The experience even inspired him to buy an instrument to measure the pH of the famous duck sauce on the restaurant's long-tenured roasted duck dish. "We wanted to challenge ourselves a little and have a little fun, but also see if there was a difference between how a cook prepared the sauce and how a sous chef prepared it," said Humm. The experiment concluded that pH measurements varied by as much as 0.3, depending on the chef.

ELBULLI CHARGES ON...

It's no wonder Ferran Adrià needs crowd control when he appears at Harvard, or anywhere else for that matter, to speak. Since 1987 (when he took over the kitchen of elBulli in Roses, Spain, at age 25 with Christian Lataud), his culinary waves have rippled throughout the world. His first dishes were inspired by French and nouvelle cuisine, and by 1990, he was experimenting with avant-garde and molecular dishes. By that time, the restaurant was also closed

for half the year (primarily during winter and early spring) to allow the chefs to work on their creative processes and experiment with new dishes, be it with foams, gels, spherification, liquid nitrogen and more. By the early 2000s, Adrià was gracing the covers of *The New York Times Magazine* and *Le Monde*, and the chef was also listed among *TIME's* 100 Most Influential People. The accolades piled up, including the top spot on the S. Pellegrino list of World's 50 Best Restaurants for five years.

The chef announced the closing of his famed

restaurant in 2011. But it seems like Adrià is only getting started with a number of major projects, all under the umbrella of the elBulli Foundation, a creative think tank and food laboratory. The actual restaurant has morphed into elBulli DNA, a research center and test kitchen where a massive culinary history encyclopedia called BulliPedia is being built for chefs to access around the world. ElBulli 1846 (named for the number of dishes the restaurant created over the years) will be a museum near the restaurant that's devoted to history and the creative culinary process. In 2017, GWFood is projected to open (possibly in Barcelona) as a 7,000-square-foot museum devoted to art, cooking, science and more, and after that, only Adrià knows.

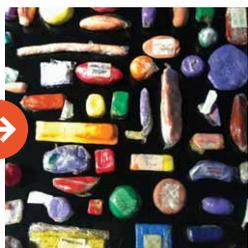
ONLINE For info, updates and virtual tours, visit elbullifoundation.org ▶



FERRAN ADRIÀ
BY MARIBEL RUÍZ DE
ERENCHUN; SEEDS
BY FRANCESC
GUILLAMET

DID YOU KNOW? /

In 2014, Ferran Adrià: *Notes on Creativity* was on exhibit at the Drawing Center in New York. It included drawings of dishes and utensils invented by Adrià, detailed records of kitchen experiments and 3-D plasticine food models that were used not only to show how food should be plated but how to create food molds for specific proportions in each dish.



WIKIMEDIA CREATIVE COMMONS/
KIPPELBOY

A multicomponent dish called Seeds from elBulli's menu, 2006. ▶





HARVARDX



HARVARDX



CARROT JERKY AND DOMINIQUE CRENN BY LAURA FLIPPEN

FOOD LABS

How does heat diffuse? Understanding dehydration? Many chefs are using physics, math and chemistry in their studies of kitchen creations. Clockwise from left: measuring heat transfer in a baked good and testing acidity are some of the topics reviewed during Harvard's long-running courses on the relationship between science and cooking; Harvard lecturer and chef Dominique Crenn (right) teases and tweezes carrot jerky into shape at her restaurant Atelier Crenn; the jerky — which Crenn made for her lecture attendees — ready to serve.

"There are advanced techniques that can be used in the kitchen, some more scientific than others, but I believe science will continue to make chefs better. But it can't replace the skill, technique and experience of a seasoned chef," said Humm.

Richie Farina, who left this spring as executive chef of Moto, would agree. "Cooks have always been doing science. We just didn't realize it until people started analyzing it. When you sear your steak, you didn't think you were doing the Maillard reaction — you were just searing."

Guests seated in the downstairs dining room of the Chicago restaurant are surrounded by everything from a centrifuge to a freeze dryer, while the periodic table of elements, Erlenmeyer flasks and beakers adorn the walls in the minimalist, fine-dining restaurant. It sounds like a science lab, but Farina focuses on the creativity of his dishes just as much as the chemistry. "The big challenge is trying to be on the cutting edge of whatever science and creativity we can use, but it has to taste good," said Farina. "You have to use the best ingredients, techniques and seasoning because at the end of the day, it's just food."

That's not to say his food isn't fun. His inflated potato dish involves freeze-drying potato purée until it takes on an airy, cloud-like texture. "You're removing a lot of the molecular weight of the product but intensifying the flavor because you're getting rid of the water. It's making astronaut food," he said.

The light and airy potato melts back into mashed potatoes on the tongue and is served with octopus, basil and charred horseradish. "For me, it deals with changing the natural state in which you're used to seeing something," said Farina. "You know what mashed potatoes look like; you know what a lemon looks like. How many ways can you present lemon juice? You can freeze it, turn it into a sorbet, air, gel, powder — but it still has to taste like lemon juice."

Farina was able to take the heat out of jalapeño for a palate cleanser by using a rotary evaporator that distills under pressure instead of heat. "You drop the atmospheric pressure of the chamber so you're able to boil water at a much lower temperature — I think 38 degrees C is when we start to see stuff evaporating. It captures the flavors that would've been lost in the boiling process," he explained.

He starts by juicing jalapeños (seeds and all) and letting them sit out for a day. "If you took a shot, you'd blow your palate out because of all of the capsaicin," he said. "Once we ran the juice through the machine, the distillate was collected so it looked like water." The salt-rimmed shot tasted like simple, clean jalapeño juice sans heat.

Farina also uses a four-quart centrifuge to clarify stocks and quickly juice everything from berries to tomatoes. "It's normally used to separate blood; we use it to juice things," said Farina. "Something that would take 48 hours would take 30 minutes, so we're able to get a better end result faster. A lot of the technology we use enhances the flavor and the efficiency of the way you get to that flavor." Farina is also a big fan of tapioca maltodextrin, a polysaccharide or tapioca starch derivative used as a stabilizer. It changes the texture of a liquid — say olive oil or chocolate sauce — into a powder, which returns to liquid once back in the mouth.

"You're able to change the way in which you see something but present the flavor profile in a more intense way," said Farina, who predicts that tapioca maltodextrin will become as ubiquitous as flour in the kitchen someday.

MAKING TASTE MEMORIES

Farina and his molecular-inspired colleagues know that being a chef is about focusing on more than just the science. "If you throw a sear and a foam and a reverse gelification and all of these crazy things on a plate, the idea of where you're going gets lost. You get a real disconnect," he said.

Quality ingredients and balanced compositions are just as impressive as trompe l'oeil (and palate) creations. "It's more about the guest experience, from the moment they walk through the door to the moment they leave, and how to use creativity and science to change that. For me, science is being creative."

For Humm, science serves as a tool, but only to an extent: "It helps us become better chefs, better technicians and be more precise, but no amount of instruments can replace our sense of taste and intuition in the kitchen. Delicious food is the most important thing, and I don't believe there's anything that can detect that better than our own palate."

And ultimately, that's where taste memories are truly made. •

COOKING BY THE NUMBERS

When it comes to cooking, sometimes it's a numbers game. Here are a few facts, figures and temperatures to keep in mind in the kitchen.

212 °F

The temperature at which water boils

10,000

The number of taste buds on the human tongue

7

The pH of neutral pure water

140 °F

The temperature at which proteins are cooked sous vide (French for under vacuum) for long periods of time

4,500

The number of RPMs the centrifuge in the kitchen of Moto spins

1,846

The number of dishes created over elBulli's lifespan



READ *The Science of Good Food* by David Joachim and Andrew Schloss ▶



“Scientists spend a lot of time failing at their experiments, and chefs create things that are difficult and put pressure on themselves to reinvent their menu every year.

They go through similar things.”

— Pia Sorensen,
Harvard University

READ *Liquid Intelligence* by Dave Arnold ▶

WATCH *The Henry Ford's Innovation Nation* to see how food, science and technology intersect when it comes to 3-D printing of what we eat. Introduce yourself to the PancakeBot, the ChefJet and the Foodini thehenryford.org/innovationnation/episode8.asp ▶

ONLINE Explore Gastropod, a food podcast that looks at what we eat through the lens of science and history gastropod.com ▶

ONLINE Go to *National Geographic's The Plate* theplate.nationalgeographic.com ▶

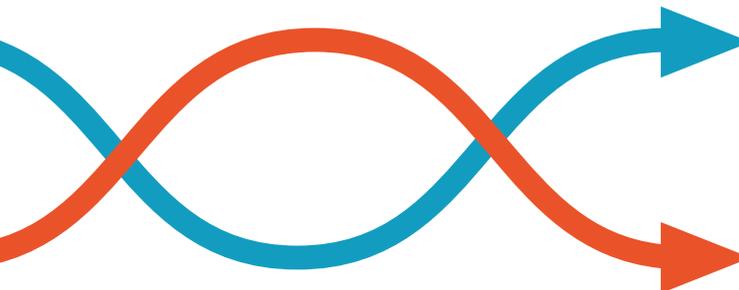
▲ Wild boar and mole at Moto in Chicago — braised wild boar shoulder, charred tomato sauce, chocolate mole powder, sesame tuile, puffed wild rice and dehydrated blueberry skins.

BILL BOWEN

▼ Moto restaurant's inflated potato — potato mousse with basil oil, horseradish ash oil, grilled octopus, olive crumble, micro basil.

BILL BOWEN

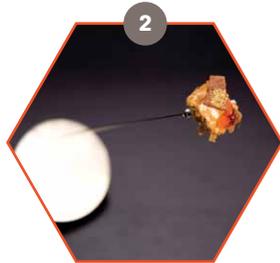




DATA IN OUR DIET

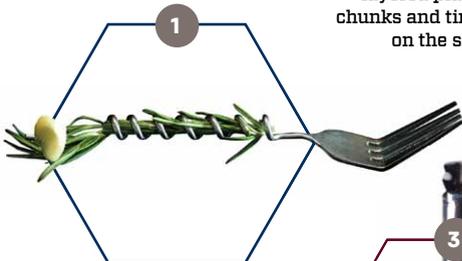
COOKING UP NEW CUTLERY

How often do you give thought to the utensils you use at the table? Ever consider the idea that the color of your spoon or its metallurgy might change the way your soup tastes? In a recent study conducted by scientists Vanessa Harrar and Charles Spence, it seems our cutlery has more to do with our relationship with food than we might think. The color, weight, chemistry and overall appearance of our silverware can alter what we taste. A hypothesis not lost on food geniuses such as Grant Achatz, Ferran Adrià and the late Homaro Cantu who have revolutionized not only what we eat but what we eat with.



THE ANTENNA
Grant Achatz

At Alinea, Achatz's Chicago restaurant, diners lean in and wrap their mouths around the single, long wire of the Antenna. No hands, please. The idea is to force diners to focus on a single bite. In the process, they're meant to discover the progression of flavors and textures that Achatz has strategically planned by the layered placement of chunks and tiny garnishes on the skewer.



CORKSCREW FORK
Homaro Cantu

Cantu's utensils are stuffed with aromatics such as garlic, herbs and burnt orange peel to enhance the sensory experience of what is being served. The utensils are made to harness the power of aroma, because 75 percent of what we taste is through our noses.



SPHERIFICATION SPOON
Ferran Adrià

Adrià introduced his spherification cooking technique at elBulli, creating caviar-sized spheres of food bursting with flavor. This mirror-finished stainless-steel spoon is his design, specifically for handling and not damaging spherified caviar and ravioli as it comes out of its setting bath.

DID YOU KNOW? / The late and celebrated chef Homaro Cantu was experimenting with a little pink tablet derived from the miracle berry found on a West African plant. Inside this berry is miraculin, a taste modifier that changes flavor perceptions on the tongue. Eat the tablet and sour cream will taste like sweet whipped cream, soda water and lemon like Sprite.

With a database of thousands of plant samples and their molecular makeups, Hampton Creek, a tech startup located in San Francisco, is using modeling techniques employed by the likes of Google Maps to rethink the chicken egg, the condiment and the cookie.

Hampton Creek started up like a lot of tech newbies, in a residential space. CEO and founder Josh Tetrick's LA apartment, to be exact. Now part science lab, part kitchen, part business looking to revamp our food system, Hampton Creek is using computer and molecular science, as well as data analytics, biochemistry and culinary prowess, to redesign the food we eat — naturally. The focus is not on the synthetic or genetically re-engineered ingredient, but the study of plant proteins at the molecular level and how they interact with each other to create texture and taste.

Alongside the mathematicians and data scientists doing the modeling with the plant proteins at Hampton Creek are the innovative chefs. They take said protein combinations and whip, fry, bake, sauté, etc., them with other natural ingredients to plate up some of the most common dishes any family anywhere would eat — like the chicken salad sandwich or the chocolate chip cookie. And, yes, they taste great.

For Tetrick, the melding of science with food happening at Hampton Creek is not a whim or fading fancy. His aim is to use the power of both to turn our food system on its heels, creating good eats that are healthier for the environment as well as our waistlines and wallets.

"We live in a time where the unhealthy choice is dirt cheap and convenient. And the healthy choice is pricey and inconvenient," said Tetrick in a recent Hampton Creek press release. "Our goal has always been to build a company that brings healthier and affordable food to everyone everywhere."

— Jennifer LaForce

ONLINE Find out more about Hampton Creek products already on grocery store shelves and where you can purchase them hamptoncreek.com ▶



HAMPTON CREEK



CORKSCREW FORK BY AMY STALLARD; THE ANTENNA BY LARA KASTNER; SPHERIFICATION SPOON BY BILL BOWEN

Powered by The Henry Ford, Collecting Innovation Today is a video oral history project designed to advance a culture of innovation through interviews with today's visionaries. Here are edited excerpts from one of those interviews, which are a permanent part of the Archive of American Innovation at The Henry Ford. Clips will be available soon at collections.thehenryford.org.



ALICE WATERS

The CHEF

THE AWARD-WINNING RESTAURATEUR AND LEADER OF AMERICA'S SLOW-FOOD MOVEMENT SAYS NEVER COMPROMISE, PAY ATTENTION TO THE LITTLE THINGS AND BE OPEN TO NEW PATHS

DID YOU KNOW? /

Alice Waters says her favorite thing to prepare is something with garlic, a mortar and a pestle.

Alice Waters wants to bring people back to their senses — to smell, taste, to listen and see food as a way of life. For her, food is not a profession; it's a passion and a philosophy that's been around since the beginning of civilization. Sadly, she says, slow food is also a way of life facing extinction. "Our fast-food culture has completely buried it," she said. "All around the world, people begin to eat that way, and then they begin to think that way — fast, cheap and easy."

This spring, The Henry Ford's Marc Greuther, chief curator, and Christian Øverland, executive vice president, had the opportunity to sit down with Waters at her famed Berkeley, California, restaurant Chez Panisse, which she opened in 1971. As part of The Henry Ford's Collecting Innovation Today initiative, the two talked to Waters about her long-standing relationship with food, culture and the land; why she thinks farmers are our unsung heroes; and her uncompromising belief that "edible education" in schools can dramatically change our world. ▶

COOKING UP CHANGE

TIME magazine once called Alice Waters a revolutionary who wants to change the world through food. Proof positive that the power of one passionate person can reshape the eating habits of a nation.



Marc Greuther ▶ We're sitting in Chez Panisse. Obviously, a special place for you?

Alice Waters ▶ I think of the restaurant as a family, and want people to think of it as if it is their own. I think it's what keeps the restaurant alive — still tasting all the time and bringing ideas back into the restaurant. We are really spreading the word about the philosophy of food, which has been around since the beginning of civilization. Sadly, our fast-food culture has completely buried it.

MG ▶ How did the restaurant get started?

Waters ▶ I went to France as a student and saw a country that was a true slow-food culture: fresh bread every day, farmers markets and wonderful food in the school cafeteria. I fell in love with it. I wanted to live like that and knew food was a part of it. I wanted a restaurant to be about real food that tastes delicious.

MG ▶ I understand you have a teaching background and an appreciation for the ideas of Montessori.

Waters ▶ When I left teaching to open Chez Panisse, I thought I was closing a chapter in my life. But the ideas of Montessori were deeply implanted, and I did use them to create the restaurant. Like the idea of the prepared classroom, having things that are beautiful in the room and arranging them in such a way so children would be excited — I immediately saw the restaurant in this way. No detail was too small. As soon as you walked in the door, I wanted it to smell good. And if it didn't smell good enough, I'd burn rosemary and carry it around the restaurant.

It's really about paying attention. When you're looking at flowers, for example, you want them to represent the season and what's happening in the kitchen. When you buy food, you buy only what's in

season and grown by people who take care of the land.

MG ▶ Writer Michael Pollan pointed out that you work with people who aren't necessarily from the profession. Is that something you did consciously, or did you just gravitate toward it?

Waters ▶ At the beginning, I just wanted to work with my friends. So I hired them. You want to be with people you like, people you have things in common with. Everybody came from different backgrounds. People in the kitchen had been traveling around the world bringing back ideas from France, England, Asia. Having all those different backgrounds really shaped what Chez Panisse is about.

MG ▶ It wasn't a business plan?

Waters ▶ There was never a business plan. I really believe that's what made us successful. We were never thinking about making money. The most important thing for me was taste, and I was determined to have something that was delicious.

MG ▶ Was there a point where you realized that there was a movement and you were at its forefront?

Waters ▶ When James Beard came in the early days with Marion Cunningham. They felt like they were in somebody's home, and I loved that. And I'll never forget when Craig Claiborne came into my kitchen with his typewriter. I knew something was going on here. Because we only had one menu each day, we had to make that menu really tasty. There wasn't an alternative. So we were pushed more quickly to find ingredients that were different.

MG ▶ You've essentially followed your inclinations and your love. Did you ever feel innovative while doing it?

Waters ▶ I knew one thing: I wanted a restaurant that tasted like the little restaurants I had been in while in France. I wanted that place, and it was very deliberate. It's just by good luck that we created the environment that led us to a way of thinking, that allowed us to be creative.

And I was uncompromising: "That's not good enough. That's not fresh enough." I became naturally discerning. That in and of itself has pushed us.

Christian Øverland ▶ Can you tell us about the relationship you have built with farmers?

Waters ▶ In the beginning, I wasn't looking for organic farmers. I was looking for taste. I just sort of fell in love with what they were providing. And I was willing to pay them anything for their produce. We built this beautiful relationship.

Almost 30 years ago, I also started working with farmer Bob Cannard. At first, it was us giving him seeds and saying, "Would you plant these and pick this like this and do this like that?" Now he tells us what to grow and what to cook, and it's made the restaurant more grounded. His philosophy is about letting things grow naturally.

CØ ▶ When you speak about the good food movement and the world today, what do you hope people walk away with in regard to farmers?

Waters ▶ Since I am completely dependent on farmers, I always talk about how precious they are — how they need to be the heroes of this country. The idea of public education supporting farmers is the priority for me. If schools supported the farmer and the farmer brought his values into the schools, I think we could make dramatic changes across the world.

CØ ▶ Are you speaking of your Edible Schoolyard Project?

Waters ▶ The Edible Schoolyard Project is a curriculum that uses the garden and a kitchen classroom as labs for teaching all subjects, with the idea that cooking and gardening are things we all need to learn how to do. (See story, Edible Education, on Page 42.)

CØ ▶ With Edible Schoolyard, Chez Panisse and everything you've accomplished, what would you say to a knowledge-thirsty protégé?

Waters ▶ Be open to all kinds of experiences when you're young. I had amazing mentors, and I really needed them to help me along the way, to give me their best advice. I think that's how learning happens: When you can work side-by-side with someone and they give their knowledge to you. It's the way we've been learning since the beginning of time. ●

WATCH

Werner Herzog Eats His Shoe, a short documentary about how Alice Waters cooked the filmmaker's shoe a la duck confit. (BTW: Herzog did eat some.) ▶

DID YOU KNOW? / Alice Waters visited The Henry Ford's Greenfield Village and Firestone Farm in 2014.

DID YOU KNOW? / American artist and author David Goines printed Chez Panisse's first menus.

“I can’t think of anything more important than the preservation of the land — **its health, its fertility.**”

— Alice Waters



AMANDA MARSALIS

DID YOU KNOW? / One of Alice Waters' greatest restaurant moments is when the Dalai Lama came to Chez Panisse.



THOMAS MOORE

edible education

Schools take cues from celebrated chef Alice Waters to bring healthy eating and living skills to the classroom

By Julie Wolfson

In Berkeley, California, the garden at Martin Luther King Middle School is filled with students tackling the day's tasks. Eighth-graders trim olive branches. Seventh-grade students crack eggs from the chicken coop into cookie dough in the kitchen. And 11-year-olds learn about the work of a beekeeper while huddling around a live beehive. This scene may sound idyllic, even farfetched in our fast-paced world, but these activities are just part of a regular school day at the original garden and kitchen of chef Alice Waters' Edible Schoolyard Project.

What began as a program aiming to teach simple gardening skills, cooking techniques, manners and respect for the planet has developed into a thriving educational approach that addresses concrete curriculum needs for schoolchildren in the U.S. and around the globe. Now, from New Orleans to Chiang Mai, Thailand, students are being introduced to planting seeds, harvesting vegetables and learning valuable cooking skills.

Spending time with children participating in the Edible Schoolyard curriculum reveals that kids who grow and harvest their own food are more likely to eat the fruits of their labors. One morning at Larchmont Charter near downtown Los Angeles, teacher Julie Johnson instructs a student to carefully twist an orange off of the branch to leave the leaves intact. The student carries the piece of fruit across the campus and gently sets it down on a table to be transformed into candied orange peel and fresh fruit punch. The kids talk

about how excited they are to try the candied citrus peels that they have heard will taste like gummy worms, but as a student remarks, with much less processed sugar.

What could be better than students thinking these healthy foods are fun to taste after working so hard to grow Swiss chard or learning how to make broth from scratch? Teaching the value of eating nutritious whole foods seems reason enough to invest the time, energy and resources into an Edible Schoolyard program. But spending time with authentically engaged students delving into this curriculum reveals something deeper. While tackling garden and kitchen skills, children are also learning important life lessons.

"In the educational world, this set of skills is called social and emotional learning. In psychology of the brain, it is called noncognitive learning. I call it our basic humanity," said Kyle Cornforth, director of the Edible Schoolyard Berkeley at MLK. "It's the stuff that makes a person able to look at a problem and solve it using the resources that they have available. It's creativity. It's persistence. It's the ability to collaborate with people who are different than you, to communicate your feelings and understand that the choices you make impact the world, whether it is our personal health or the health of the community."

If experiencing the act of growing a potato, harvesting it and roasting it in a wood-fired oven in the garden and sharing a meal together can teach many of these skills, then when will edible schoolyards become an essential academic subject rather than only



“Feeding children and bringing them into the beautiful garden, allowing them to be empowered to cook and make choices about what they eat, **makes them feel like we want them to succeed.**”

— Alice Waters

CULTIVATING GOOD HABITS

As part of the Edible Schoolyard curriculum, kids not only learn how to grow and cook healthier foods, but they gain a hands-on respect for the land around them.



WORKING UP AN APPETITE
From farm to kitchen to cafeteria: One of the principles of the Edible Schoolyard Project is that students are more likely to eat what they learn how to plant, nurture, harvest and cook themselves.

KATIE STANDKE



ERIN SCOTT



KATIE STANDKE



WATCH *Dirt! The Movie*, dirthemovie.org ▶

“We are giving our next generations the ability to survey a situation, assess what it means and be self-starting, **to make things happen.**”

— **Kyle Cornforth**, director of the Edible Schoolyard Berkeley at MLK

offered if a student is lucky enough to be enrolled at the right school? We already have the many faces of higher education telling us that a math lesson in fractions may engage a student who particularly enjoys numbers or always gets an A on homework and tests. But, for so many others, it's the experiential, practical applications taught outside the textbooks that students find useful later in life.

“It is our deep belief that kids are inherently capable,” said Cornforth, who shares that one of the first kitchen classes for every student involves safety training and knife skills. “We are intentional in the way we train them to use the knives,” noted Cornforth. “We are very clear about our expectations and what the rules and parameters are when using them. We are very respectful of their abilities as 11-, 12- and 13-year-olds.”

Each year, the eighth-graders at MLK also fire up the garden oven to make pizza. They grind grain, make dough, grate cheese and make tomato sauce. They learn firsthand it's not a quick process and remark how different it tastes than the fast-food version.

MAKE IT YOUR OWN

Though not all of the 4,500 edible schoolyard programs have the same level of funding, infrastructure and staffing, each one finds its own path with the resources it has. “Anyone can do this. And it can happen in any climate,” said Cornforth. “You do not have to have an Alice Waters.”

In Bakersfield, California, Barbara Grimm-Marshall founded the Grimm Family Foundation to develop educational opportunities in the agricultural part of California where she owns Grimmway Farms. The foundation's mission to open charter schools

with edible schoolyards led Grimm-Marshall to also fund a full program at Buena Vista Elementary, the school across the street from her home. The program at Buena Vista features a full representation of Waters' original MLK setup with a ramada surrounded by a thriving farm, wood-burning oven, greenhouse and a full kitchen.

In a world filled with phone, tablet and computer screens, the concepts being learned in Buena Vista's kitchen and garden are tactile. “This program gives them an understanding that they need to be aware of their surroundings and what they are putting into their body,” said head kitchen teacher Hannah Bucher. Garden tasks also add physical activity to the school day for kids in a district with no PE classes for elementary grades.

The physical space and staffing for edible schoolyards around the world also take many forms. In Cincinnati, Ohio, the Rothenberg Preparatory Academy has a rooftop garden. Meanwhile, the Montezuma School to Farm Project in Mancos, Colorado, has more than two acres to cultivate.

The schoolyard work has inspired university programs as well, including Bija Vidyapeeth (Earth University) in Doon Valley, India, where 40 acres of the campus have a seed bank, soil-testing laboratory, kitchen, organic farm, medicinal herb garden, mango orchard, composting site and a library. “We are giving our next generations the ability to survey a situation, assess what it means and be self-starting, to make things happen,” said Cornforth. “It's those skills that when you are hiring somebody, you really want them to have — kindness, graciousness, care, intention. An environmental awareness and stewardship and a desire to tread as lightly as you can.” •

SAUTEED GREENS

as prepared by Edible Schoolyard Berkeley

INGREDIENTS

3 bunches greens, sliced or chopped (kale, collards, chard, bok choy)
3 tablespoons olive oil
1-inch piece ginger, minced
8 cloves garlic, minced
4 tablespoons soy sauce
2 tablespoons sesame oil
1 tablespoon rice vinegar

METHOD

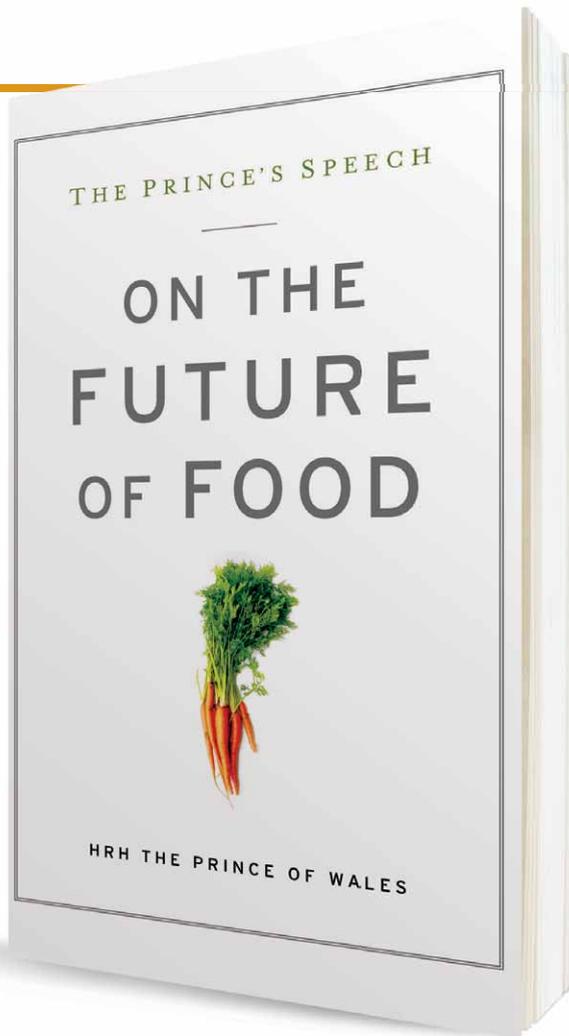
Wash the greens in cold water, remove the stems (kale, collards) and slice the flat stems (chard, bok choy). Put the leaves and stems in separate bowls. In a heavy-bottomed pot, heat the olive oil over medium heat and stir in the ginger and garlic. When they begin to sizzle, add the flat stems and cook for 1-2 minutes. Add the greens, and when they are half-cooked, add the soy sauce, sesame oil and rice vinegar. Cook until tender and serve over grains.



Inspired by Alice Waters and the work of her Edible Schoolyard Project, the Garden School Foundation in Los Angeles has recently published its curriculum to help other schools teach garden and cooking lessons. Visit gardenschoolfoundation.org for more information.

Off the Shelf

Recommended Films, Fine Reads and Dot-coms



The Prince's Speech: On the Future of Food by HRH the Prince of Wales

CHRISTIAN ØVERLAND, THE HENRY FORD'S EXECUTIVE VICE PRESIDENT, REVIEWS RODALE'S SPECIAL EDITION OF PRINCE CHARLES' KEYNOTE SPEECH GIVEN AT THE 2011 FUTURE OF FOOD CONFERENCE.

I am a fan of little books with big messages, and one of my favorites is Thomas Paine's *Common Sense*. Published in 1776, Paine's book argued for freedom from British rule and stirred massive debate in colonial taverns and meeting places — fostering a movement, a revolution and the birth of our democracy.

Another little book that has great meaning about the modern industrial food system and the future of our agriculture and foodways is *The Prince's Speech: On the Future of Food*. The essay is a rational and impassioned call to action that addresses one of the most important questions for the 21st century: Is there a need to develop a sustainable agriculture system for our future?

Ideas and questions about the future of food are presented in this book by a farmer, father and grandfather who knows what it is like to try and feed more people as fertile farmlands decrease annually across the world. This farmer just happens to be His Royal Highness, the Prince of Wales (HRH).

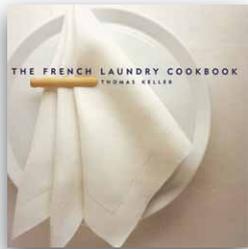
In 2011, HRH gave the keynote speech at the Future of Food Conference at Georgetown University in Washington, D.C. The conference brought together many of the world's leading experts on food such as HRH, a lifelong environmentalist and organic farmer; Laurie David, environmentalist, author and Academy Award-winning producer; Eric Schlosser, author of *Fast Food Nation*; farmer and poet Wendell Berry, winner of the National Humanities Medal; and Will Allen, founder of Growing Power, whose story is now a part of the Archive of American Innovation at The Henry Ford.

As a farmer for the past 30-plus years, HRH has recognized threats to our food systems. He created the International Sustainability Unit to resolve some of the key environmental challenges facing the world, with a focus on food security, ecosystem resilience and the depletion of natural capital. HRH offers insight into research such as the 2008 International Assessment of Agricultural Knowledge, Science and Technology for Development as well as the United Nations' 2011 study *Towards a Green Economy: Pathways to Sustainable Development and Poverty Eradication*. While citing the need to fix our agricultural practices, he cautions, "We need to include in the bottom line the true costs of food production — the true financial costs and the true financial costs to the earth." HRH calls it "accounting for sustainability."

He points out that, "Capitalism depends on capital, but our capital ultimately depends on the health of Nature's capital." Painting a clear picture of how the health and resiliencies of our agricultural and natural systems are related to the resiliencies of our national economies, HRH asks: If we continue to favor agri-industry over agriculture, what will be the future of food?

If you are looking for some "common sense" in the discussion and debate about our food systems, start by reading this little book, and then pass it along to your friends. Talk with them about the questions raised by HRH, who finished his essay with the words and vision of George Washington: "Raise a standard to which the wise and honest can repair; the rest is in the hands of God." And, as HRH proposed, "indeed, as so often in the past, in the hands of your great country, the United States of America."

What are we reading + watching?



Mike Trombley
Executive Chef
The Henry Ford

The French Laundry Cookbook

By Thomas Keller

It was not an easy task when asked to choose a work that has made the most impact on or influenced what I do. After careful consideration and many visits to my personal culinary library, Thomas Keller's, *French Laundry* is my chosen cookbook. Though it may seem advanced to some, the core is classic as well as modern cooking techniques utilizing such things as sous vide or some molecular recipes. Still relevant now and sure to be in the future.

Chef Trombley also suggests watching the 2014 comedy/drama *Chef* directed by Jon Favreau. "This may be the first movie in the cooking world to describe what is relevant now with social media and what an impact it can have on your business. It also shows what taking a risk and being creative with a food truck can do."



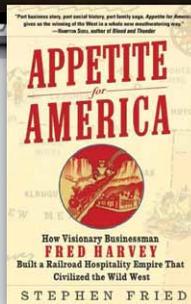
David Holcomb
Presenter
The Henry Ford

Eating Oil, Eating Sunshine

By Michael Pollan

In this fascinating lecture delivered by professor and author Michael Pollan from the University of California, Berkeley, you will enjoy a brief discussion of agriculture in the U.S. from the 1940s through present day. This presentation highlights some of the problems in our food system and also covers some innovative ideas being practiced by farmers Joel Salatin and Will Allen (who was featured in the June-December 2013 issue of *The Henry Ford Magazine*). For best results, enter *Eating Oil, Eating Sunshine* in the youtube.com search box, and start viewing the lecture at 23:15.

Also browse Michael Pollan's library of books about food at michaelpollan.com.

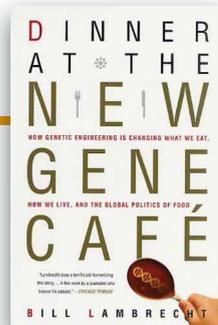


Donna Braden
Curator of Public Life
The Henry Ford

Appetite for America: How Visionary Businessman Fred Harvey Built a Railroad Hospitality Empire That Civilized the Wild West

By Stephen Fried

Except for those who recall Judy Garland's 1946 movie *The Harvey Girls*, few people today know of Fred Harvey. Stephen Fried's meticulously researched yet highly readable narrative is an attempt to remedy that. When Harvey partnered with the Atchison, Topeka and Santa Fe Railroad to raise food and food service standards at railroad eateries out West, his innovations changed the course of American hospitality. A list of still-extant Harvey Houses is included.



Lish Dorset
Social Media Manager
The Henry Ford

Women & Whiskies
womenandwhiskies.com
Instagram:
[@womenandwhiskies](https://www.instagram.com/womenandwhiskies)

Whiskey isn't a drink just for men. Just ask Lady Gaga.

Big brands are paying attention to the growing group of female whiskey fans and launching digital marketing efforts like womenandwhiskies.com. Created by Campari Group, the site offers whiskey facts and recipes. Its Instagram account is followed by more than 10,000 users and posts dreamy-themed images of punches and straight-up drinks that will make you thirsty no matter the time of day.



COURTESY OF INSTAGRAM
[@WOMENANDWHISKIES](https://www.instagram.com/womenandwhiskies)

FOOD FOR THOUGHT

If your mind still craves more about food, the Benson Ford Research Center has a cornucopia of additional resources laden with thoughts, ideas and hard-core facts about farming, food movements, culinary visionaries and the politics of what we eat. For help with access, write to research.center@thehenryford.org.

On Good Land: The Autobiography of an Urban Farm by Michael Ableman

White Bread: A Social History of the Store-Bought Loaf by Aaron Bobrow-Strain

Food in the Air and Space: The Surprising History of Food and Drink in the Skies by Richard Foss

Foodopoly: The Battle Over the Future of Food and Farming in America by Wenonah Hauser

City Farmer: Adventures in Urban Food Growing by Lorraine Johnson

The Revolution Will Not Be Microwaved: Inside America's Underground Food Movements by Sandor Ellix Katz

Birdseye: The Adventures of a Curious Man by Mark Kurlansky

Dinner at the New Gene Café: How Genetic Engineering Is Changing What We Eat, How We Live, and the Global Politics of Food by Bill Lambrecht

Kitchen Literacy: How We Lost Knowledge of Where Food Comes From and Why We Need to Get It Back by Ann Vileisis

Pandora's Lunchbox: How Processed Food Took Over the American Meal by Melanie Warner

On the Shelf

Shop and Support The Henry Ford

IMAGINED, DESIGNED AND CAREFULLY
HANDCRAFTED BY THE HENRY FORD'S OWN
GLASSMAKERS, POTTERS AND TINSMITHS.

garden musings

We think gardens should be refuges filled with extraordinary beauty. Not just the flowers and the herbs that live there, but also the decorative pieces that we choose to surround ourselves with.

GARDEN HOUSE COLLECTION

GREENFIELD VILLAGE HANDCRAFT

Summer is precious in this part of the world. You have to make the most of every moment. So, as soon as the weather turns warm, we move outside, surround ourselves with beautiful things and start entertaining.

RAINDROP BOWL

10" w X 3.75" h Amber, Lake, Grass #G4383299
\$60 MEMBER \$54

LEAF & VINE PITCHER

8" w X 11" h Amber, Lake, Grass #G4383251
\$100 MEMBER \$90

RAINDROP VASE

7" w X 13.5" h Amber, Lake, Grass #G4383350
\$100 MEMBER \$90

PHOTOS BY ROY RITCHIE

Visit
Greenfield
Village to see
production
firsthand.



2

1 REDWARE BIRDHOUSE
GREENFIELD VILLAGE HANDCRAFT
Our birds adore this roomy birdhouse. And see that tiny ridge above the opening? It's there to ensure that the birds who seek shelter inside — chickadees, sparrows and a variety of songbirds — will stay dry. Hardy, unassuming and practical, this wheel-thrown piece is handcrafted.
4" w X 9" h (opening 1.25") #6734570
\$41 **MEMBER \$36.90**

2 NEW STONWARE BIRDHOUSE
GREENFIELD VILLAGE HANDCRAFT
This classic wheel-thrown stoneware piece is designed for songbirds especially needy of shelter in cool and rainy weather. Hand-decorated in warm earth tones. A handsome and inviting respite for small birds.
4" w X 9" h (opening 1.25") #5064845
\$43 **MEMBER \$38.70**

**LIBERTY CRAFTWORKS
POTTERY TILES**
GREENFIELD VILLAGE
HANDCRAFT

The colors are lush, the images bold and whimsical. What really distinguishes these small tiles, though, is their sophistication. Handcrafted by artisans in our Greenfield Village Pottery Shop, these tiles have a self-assured stylishness that will make them feel at home anywhere.

BAYBERRY TILE
6" sq #G4400941
3 TAN
4 PURPLE
5 NAVY
\$38 **MEMBER \$34.20**

PINECONE TILE
6" sq #G0484136
6 NAVY
7 TAN
\$38 **MEMBER \$34.20**



tavern drinks & eats

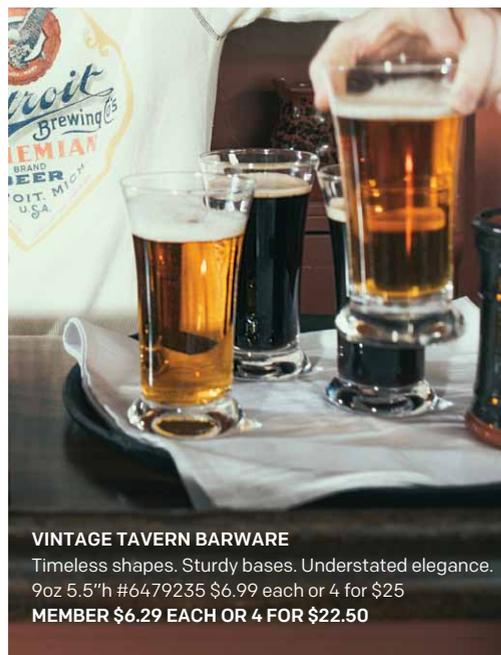


1 EAGLE TAVERN RECIPE CARDS

We took 10 of Eagle Tavern's all-time favorite dishes and put the recipes on cards so you can try them at home. They are culinary gems whose scrumptiousness has permitted them to remain popular for more than a century, dishes like Butternut Squash Soup, Apple Pandowdy and Chicken Mulligatawny Soup. With photography by Michelle Andonian. Set of 10 5.75" w X 4" h #5743399 \$6.99 **MEMBER \$6.29**

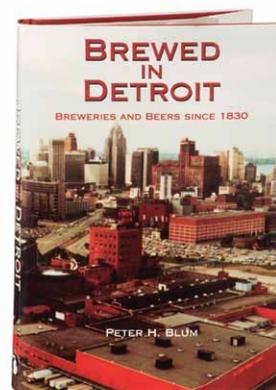
2 EAGLE TAVERN DOT DISH

GREENFIELD VILLAGE HANDCRAFT The size is perfect. We use them to serve condiments in Greenfield Village's Eagle Tavern. What we really love about this petite redware dish, though, are those dots. Not too flashy. Just enough flair to be playful. 5.25" dia #1539293 \$14 **MEMBER \$12.60**



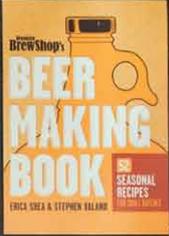
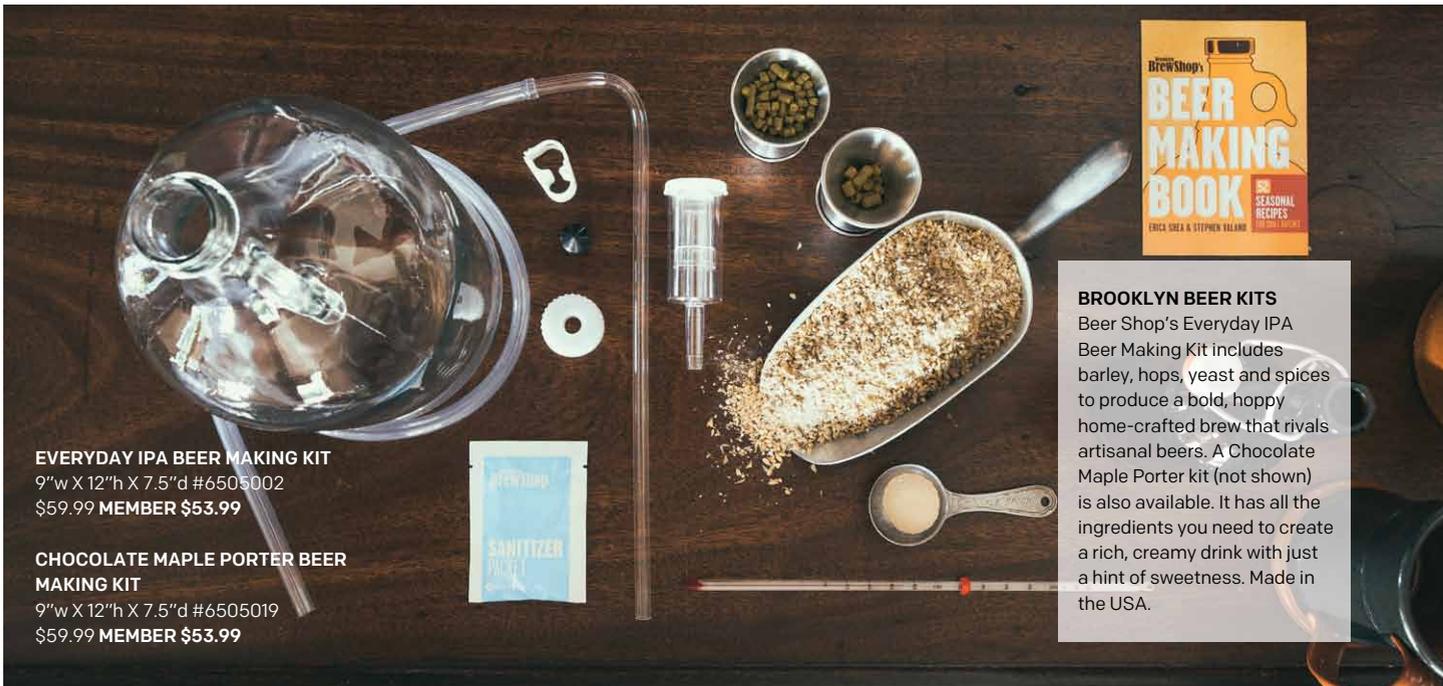
VINTAGE TAVERN BARWARE

Timeless shapes. Sturdy bases. Understated elegance. 9oz 5.5" h #6479235 \$6.99 each or 4 for \$25 **MEMBER \$6.29 EACH OR 4 FOR \$22.50**



4 NEW BREWED IN DETROIT: BREWERIES AND BEERS SINCE 1830

Detroit's vaunted brewing history dates back nearly 200 years. Peter H. Blum, the archivist of the Stroh family brewing dynasty, chronicles the rough-and-tumble history of the hundreds of brewers, large and small, that turned Detroit into one of the nation's pre-eminent centers for beer making. 7.4" w X 10.4" h X .9" d 358 pages, hardcover #7634091 \$39.95 **MEMBER \$35.96**



BROOKLYN BEER KITS
 Beer Shop's Everyday IPA Beer Making Kit includes barley, hops, yeast and spices to produce a bold, hoppy home-crafted brew that rivals artisanal beers. A Chocolate Maple Porter kit (not shown) is also available. It has all the ingredients you need to create a rich, creamy drink with just a hint of sweetness. Made in the USA.

EVERYDAY IPA BEER MAKING KIT
 9" w X 12" h X 7.5" d #6505002
 \$59.99 **MEMBER \$53.99**

CHOCOLATE MAPLE PORTER BEER MAKING KIT
 9" w X 12" h X 7.5" d #6505019
 \$59.99 **MEMBER \$53.99**



1 NEW TAVERN TANKARD
 GREENFIELD VILLAGE HANDCRAFT
 Rugged, rustic and practical, these mugs are stoneware classics.
 16oz 5" h #7712096
 \$45 **MEMBER \$45**

2 NEW EAGLE TAVERN INSCRIBED MUG
 GREENFIELD VILLAGE HANDCRAFT
 This generous mug has a sturdy handle.
 20oz Salt-glazed stoneware
 6" h #7712058
 \$48 **MEMBER \$43.20**

3 NEW EAGLE TAVERN SCULPTED EAGLE MUG
 GREENFIELD VILLAGE HANDCRAFT
 This mug is designed with a distinctive sculpted eagle symbol and sturdy handle.
 20oz Salt-glazed stoneware
 6" h #7712065
 \$48 **MEMBER \$43.20**

New Look. More Stories. Many Choices.

From cars to design and recycled to reimagined, each item for purchase in the **recently renovated and reopened Henry Ford Museum Store** is carefully curated. Take home a piece of history.



DETROIT BRAND COASTERS
 Celebrate Detroit's longest-lasting brands. Handmade porcelain coasters with cork bottoms. Set of four.
 #6567314
 \$40 **MEMBER \$36**

LOCATED NEAR THE IMAX THEATRE.
OPEN DAILY 9:30 A.M.-5 P.M.
CLOSED THANKSGIVING AND CHRISTMAS DAYS.
MUSEUM ADMISSION NOT REQUIRED.

ONLINE giftshop.thehenryford.org

simple traditions

We're a huge fan of simple designs. They're straightforward and practical — qualities we greatly respect. They do their jobs, nothing more, nothing less. The fact that they add a bit of style to the kitchen doesn't hurt, either.



SALT-GLAZED STONEWARE COLLECTION

1 NEW DIP COOLER

GREENFIELD VILLAGE HANDCRAFT
6" w X 4" h #5602283 \$58 **MEMBER \$52.20**

2 NEW BERRY BOWL

GREENFIELD VILLAGE HANDCRAFT
6.75" w X 3.5" h X 6" d #7712126
\$47 **MEMBER \$42.30**

3 NEW 20oz MUG

GREENFIELD VILLAGE HANDCRAFT
5.5" h #1606223 \$28 **MEMBER \$25.20**

4 NEW 16oz MUG

GREENFIELD VILLAGE HANDCRAFT
4.75" h #7712041 \$28 **MEMBER \$25.20**

5 NEW FLORAL BASKET

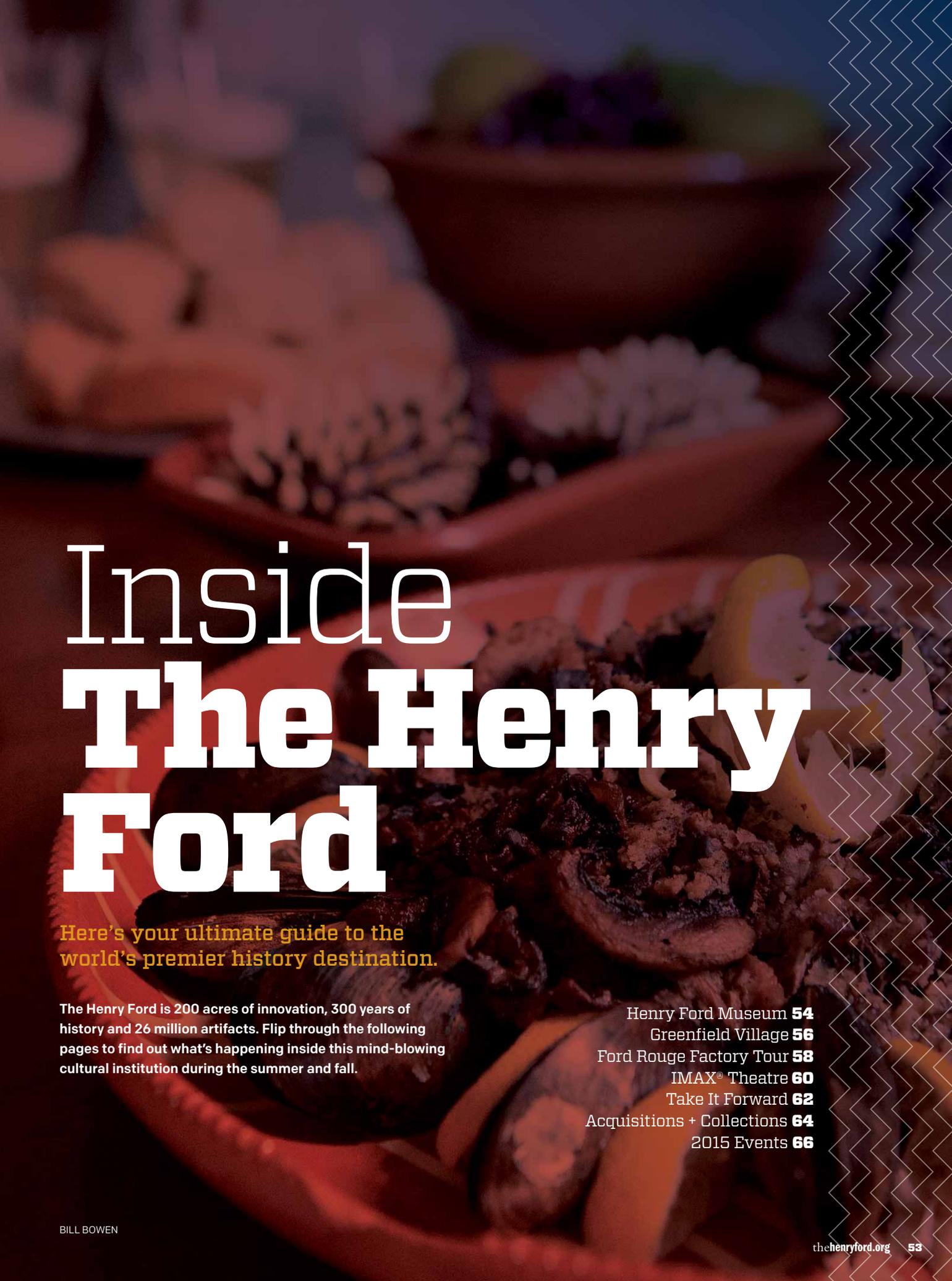
GREENFIELD VILLAGE HANDCRAFT
6" w X 7.5" h #7712003 \$42 **MEMBER \$32.80**

6 NEW GARLIC KEEPER

GREENFIELD VILLAGE HANDCRAFT
5.5" h X 4" dia #7712133 \$39 **MEMBER \$35.10**

7 NEW BUTTER KEEPER

GREENFIELD VILLAGE HANDCRAFT
4.5" h X 4" dia #5064807 \$38 **MEMBER \$34.20**



Inside The Henry Ford

Here's your ultimate guide to the world's premier history destination.

The Henry Ford is 200 acres of innovation, 300 years of history and 26 million artifacts. Flip through the following pages to find out what's happening inside this mind-blowing cultural institution during the summer and fall.

Henry Ford Museum	54
Greenfield Village	56
Ford Rouge Factory Tour	58
IMAX® Theatre	60
Take It Forward	62
Acquisitions + Collections	64
2015 Events	66

Dining on the Go

Lamy's Diner is a restored rest stop for museum guests on the move

Few

things are more American than the road trip. And when you're on a long journey, half the fun is searching the roadside for that offbeat spot to grab a bite to eat.

Journey through Henry Ford Museum, and you'll discover Lamy's Diner, an homage to this classic element of the American road experience. A blue-enameled beacon on the museum floor, Lamy's is a restored 1946 diner in the heart of the *Driving America* exhibit. It is a well-placed rest stop serving light snacks and drinks to thousands of on-the-go guests to The Henry Ford each year.

"Our vision is to make food part of the historic experience," said Donna Braden, curator of public life at The Henry Ford. "It's an important part of transporting you to a place and time."

Indeed, *Driving America* focuses on the relationship between automobiles and the people who drive them — bringing to life the ways in which cars have changed our world and our daily lives. Within that changing landscape, noted Braden, was the emergence of the roadside diner.

Lamy's was acquired by The Henry Ford in the 1980s after diner expert Richard Gutman visited the complex and was drawn to the Owl Night Lunch Wagon in Greenfield Village (see story on Page 27). A relationship bloomed and

The Henry Ford eventually asked Gutman to help find a diner worthy of display in the museum. Gutman didn't disappoint, discovering Lamy's in Massachusetts. The diner, made by Worcester Lunch Car Co., had been owned and operated by Clovis Lamy in the '40s.

"Most people, when they think of diners, think of New Jersey diners from the 1950s — those rectangular boxes of stainless steel," Braden said. "The Massachusetts diners date back further and have lots of handcraftsmanship. It's just beautiful."

Now restored and in working order, Lamy's features a handmade wooden interior, 16 counter stools, six four-person booths, (nonworking) tabletop jukeboxes and typewritten menus. Music from the era plays in the background. An attached, open dining platform overlooking portions of the *Driving America* exhibit offers guests more seating. Locally manufactured products from Faygo soft drinks and Better Made potato chips are served alongside a variety of 1940s diner-style sandwiches and snacks.

Henry Ford Museum recently hired a historic-food consultant to recommend more authentic touches for Lamy's, from additional menu items and décor elements to waitstaff uniforms.

"I think people seek out Lamy's because the atmosphere is so unusual and unique," said Braden. "This is the real thing."

ONLINE For more information, hours and pricing, visit thehenryford.org/museum ▶

ONLINE INTO RIDES AND ROAD TRIPS? Subscribe to **THF OnWheels** at thehenryford.org/enews ▶

DID YOU KNOW? / Lamy's Diner became a permanent exhibit in Henry Ford Museum in the '80s. It began serving light fare to museumgoers in 2012.



AN INTERSECTION OF FOOD & CARS

When you stroll through Henry Ford Museum's *Driving America*, Donna Braden, curator of public life at The Henry Ford, suggests you explore how the exhibit showcases the intersection of cars and food.

"We made a huge effort to populate cases with interesting three-dimensional objects that told the story of cars and the roadside," noted Braden.

Three cases focus on diners, fast-food places and roadside stops. A look at on-the-go restaurants includes the *Negro Motorist Green Book*, a 1949 guide to eateries that would seat African-Americans (in Michigan, they could be found only in Detroit and Idlewild). Other items on display include an iconic Big Boy figurine (below) and a massive 1960 McDonald's sign with only a single golden arch, the restaurant's original moniker.



▶ Restored 1946 Lamy's Diner serves locally made products, including Faygo soft drinks, as well as classic diner meals.

Tasteful Times

Food traditions are an important part of The Henry Ford's collections and guest experience

We

define foodways as the study of eating habits and culinary practices of a people, region or historical period. At The Henry Ford, a dedication to its inclusion in the guest experience is distinctive.

"We have an amazing thing here at Greenfield Village; it's like a changing food gallery," said James Johnson, senior manager of venue events and village programs for The Henry Ford. "I'm not aware of anywhere else where so many eras of food can be brought to life."

Over the last three decades, The Henry Ford's foodways initiatives have led to a dedicated series of food-themed programs, events, community partnerships and living exhibits, so to speak — all designed to immerse the guest in everything food from the past 300 years. "Everybody eats," added Johnson. "It's a great way to connect with the past."

In fact, the deep reservoir of The Henry Ford's expert knowledge — whether in regard to historical food preparation, preservation or cooking methods and utensils — is unmatched, making it one of the most distinguished and exclusive artifacts of the institution's vast collections. "Thirty years ago, there were still people who had connections to people who actually lived these traditions," said Johnson. "It becomes harder to find that now. That's why we have a dedicated crew who can teach and mentor."

Every day in Greenfield Village, members of this crew bring the history of 18th- and 19th-century eating to life by doing. At the Daggett

Farmhouse (1760s) and Firestone Farm (1880s), for example, guests can see food processed and prepared to historical standards daily. Tables are set with reproduction tableware and condiments. All dishes are prepared according to season and available sources as well as a family's particular cultural traditions.

In the village eatery Eagle Tavern, guests can take their historical food experience to the next level, actually consuming meals that draw on recipes from 19th-century cookbooks. "Where our research really makes a big difference is in the look and feel of the food at Eagle Tavern," said Mike Trombley, The Henry Ford's executive chef. "It was a radical concept when it started in 1982. At that time, lots of research was done, but the supplier base wasn't there to support what we wanted to do. An organically fed, free-range chicken was almost unheard of."

Eagle Tavern's menu has really blossomed thanks to the growing supply of local produce and products. Today, in fact, 70 percent of the food The Henry Ford serves comes from local growers and food artisans.

For guests, the end result is an opportunity to go outside their food comfort zones and let their modern-day palates take a taste of bygone eras — sampling speckled greens, heirloom tomatoes and the Eagle Tavern's ever-popular and acclaimed braised rabbit with root veggie stew.

And according to Johnson, with a little education, derring-do and fork in hand, most are hungry to give it a try.

DID YOU KNOW? /

Apple varieties from Greenfield Village's orchards are used to make specific varieties of bitters for beverages described in *Jerry Thomas' Bartender's Guide* from 1862.

DID YOU KNOW? /

Eagle Tavern uses herbs harvested from Greenfield Village's own herb bed as well as honey from on-site hives.

ONLINE For more information, hours and pricing, visit thehenryford.org/village ▶

ONLINE For a list of local roots dining experiences happening throughout the year at The Henry Ford, visit thehenryford.org/localrootsdining ▶

ONLINE INTO FOOD? Subscribe to *THF OnLiving* at thehenryford.org/enews ▶



◀ The food, its presentation and the atmosphere at Eagle Tavern draw on 19th-century traditions.

WE DRINK

There's no denying it: Early Americans drank their sauce. Per capita liquor intake in the 19th century was about double what it is today, and beer was drunk by nearly everyone — including children. But don't get the wrong idea. Our ancestors didn't necessarily prescribe to a boozy ethos. It was just often safer to partake in "slightly" alcoholic beverages in pre-refrigeration/icebox days.

Greenfield Village offers several historic imbibing options at Eagle Tavern, from the Calvin, made from amber rum, amaretto and sarsaparilla, to the Apple Toddy, made with applejack, maple sugar, lemon and spice.

These house specialties and others are pulled from *Jerry Thomas' Bartender's Guide*, an 1862 book that was the first known guide of its kind.

In partnership with Mountain Town Brewing Co. in Mount Pleasant, Greenfield Village also produces Old Liz Amber Ale, a high-octane beer made with Michigan honey and maple syrup. "Old Liz is a signature beer, made just for us," said Mike Trombley, The Henry Ford's executive chef. "It's a very long and extensive endeavor, but it's worth it. People love it. It's hard to keep on the shelves."



JASON VAUGHN

Full Body Event

3-D projection mapping wows in Manufacturing Innovation Theater

The

aluminum-body Ford F-150 dazzled visitors at the North American International Auto Show in January 2015 in Detroit, taking top honors as the North American Truck/Utility of the Year.

The story of how this revolutionary truck was conceived, designed and made is now dazzling visitors to the Ford Rouge Factory Tour. It's all captured on film and told in technically astounding fashion in the Manufacturing Innovation Theater.

"We wanted people to walk away saying, 'America still makes stuff and making stuff is cool,'" said Cynthia Jones, manager of the Ford Rouge Factory Tour, about the 10-minute film.

Designed to be immersive for the viewer, the film is presented on seven large screens and uses a combination of technology, music and lighting to create a multisensory experience.

As the film focuses on the development of the truck, the theater floor starts to vibrate and a ¾-scale F-150 rises from below while two massive production robots on either side project lasers over it. Throughout the experience, the robots appear to assemble the truck, which changes colors and comes alive with 3-D projection mapping. Near the end, as an F-150 accelerates and zooms down an open road on-screen, the model truck appears to accelerate, too, and viewers feel the floor vibrate beneath their feet. The combined effect is dramatic and thrilling.

"We were trying to create an attraction that takes the values of The Henry Ford and Ford

Motor Co., which align around innovation, and create a wow," said Christian Lachel, vice president and executive creative director at BRC Imagination Arts, the California-based company that oversaw the theater's new experience.

BRC used a 3-D printer to create the theater's model truck, a creative decision inspired by the Ford design team behind the truck's aluminum-based remodel. "When you see a 3-D printer printing out the side of a vehicle, like we did in Ford's design labs, suddenly science, math and engineering are about more than just equations," said Jones.

The film's score was composed based on time spent on the assembly line listening to hundreds of robots all working in sync. Pros from Cirque du Soleil were brought in to help develop the theater's lighting elements. All systems are operated through a complex, connected web of computer servers. "Every single piece is choreographed together," said Lachel. "It's not a film you can see at home. It's something we built just for this audience and this story."

The theater and film soft-opened last November. The very first day, Jones said, the new experience passed what she called "the teenager test."

"Teens are often here with their school and not by choice," she said. "When I see teenagers go from leaned-back bored to sitting up, forward on their seats, right into it — and we get them to clap — it's a home run."

The Manufacturing Innovation Theater combines film, technology, music and lights to create an interactive guest experience. ▶

DID YOU KNOW? /

Popular Science gave the 2015 Ford F-150 a "Best of What's New" award, recognizing the truck as a game changer for the auto industry.

"Ford as a company is about people. It's about innovation, but people are what drive the innovation."

— Cynthia Jones,
Ford Rouge Factory
Tour manager

ONLINE For more information, hours and pricing, visit thehenryford.org/rouge ▶

ONLINE INTO AUTOS?
Subscribe to **THF OnWheels** at thehenryford.org/enews ▶

ROY RITCHIE



DID YOU KNOW? /
A GoPro camera that was either taped on the end of a robotic arm or strapped to equipment running through the production line shot some of the film footage.



Going Fishing

The Henry Ford's IMAX film menu takes viewers under the sea

This

summer, visitors to The Henry Ford IMAX Theatre are in for some underwater adventure with two new traditional IMAX documentary films, *Humpback Whales* and *Secret Ocean 3D*.

"Films that do the best justice to the IMAX medium are those that take the audience to real places they can't normally go or visit," said Ron Bartsch, The Henry Ford's senior manager of IMAX projection and programming.

Humpback Whales, directed by IMAX filmmaker Greg MacGillivray (*Everest*, *Hurricane on the Bayou*), took about five years to produce and is the first IMAX film to specifically focus on the humpback. "Here's an amazing animal that people love and was once on the brink of extinction but now is coming back," said Bartsch. "Greg wanted to do this film to create awareness of humpback whales, their beauty and their conservation."

"If I had to single out an IMAX filmmaker who has done so much for the medium, for education and the importance of protecting our oceans, **it's Greg MacGillivray!**"

— Ron Bartsch, The Henry Ford

DID YOU KNOW? /

The Henry Ford's IMAX screen, at 62-feet tall and 85-feet wide, is the largest screen in Michigan and the only flat screen on which classic IMAX 70mm film stock is projected.

ONLINE

For more information, hours and pricing, visit thehenryford.org/imax ▶

Humpback Whales, presented entirely on classic IMAX 15-perforation/70mm film stock, was shot underwater by divers using cameras encased in waterproof housings. Said Bartsch of its painstaking production, "Filming sea life is much like going fishing: Sometimes you come up with nothing."

Secret Ocean 3D runs concurrently. Starring Jean-Michel Cousteau, son of the legendary French oceanographer Jacques Cousteau, the film came by its name because it captures images of sea life never seen before on film. By using a small camera with a long lens, Cousteau gets unbelievable close-ups — in some cases, right into the mouths of unsuspecting aquatic creatures. "It's beautiful, not ominous," said Bartsch. "He [Cousteau] takes the viewer where most can't go, showcasing sea life and at the same time raising awareness of the importance of protecting our oceans."

DID YOU KNOW? /

Within the collections of The Henry Ford is a flexible Detroit Diesel Series 71 engine from Calypso, the faithful research ship of French oceanographer Jacques Cousteau. ▼



FROM THE HENRY FORD'S ARCHIVE OF AMERICAN INNOVATION





◀ A mother humpback whale and her calf in *Humpback Whales*.

BRANDON COLE

ONE WITH THE WHALES

Humpback Whales was directed by Greg MacGillivray. The Henry Ford recently asked him about his experiences while filming one of the ocean's most majestic creatures in the Kingdom of Tonga, Alaska and Hawaii.

THF ▶ What was your most fascinating moment captured on film?

MacGillivray ▶ The bubble-net group feeding we captured in southeast Alaska. In this region, some humpbacks herd herring into a tight ball by blowing bubbles in a circle to trap the fish. They then lunge upward from below to catch a mouthful. It's one of the more sophisticated examples of animals working together cooperatively.

THF ▶ What was something you learned about these majestic animals?

MacGillivray ▶ I learned how much there is still to learn and how little scientists really know about the humpback. Thankfully, with all the latest technological advances, scientists are now able to collect data better than ever before.

THF ▶ What are some of the biggest hazards and challenges of underwater filming? How do you tackle them?

MacGillivray ▶ Filming wildlife is unpredictable. You can go looking for whales to film, but they decide whether to stick around long enough to let you actually film them. The experience is entirely on their terms. We saw lots and lots of whales, but only a few came close enough, and stayed long enough, for us to get those incredible close-ups. One mother and her calf in Tonga stayed with us for four hours. That was a magical day.

DID YOU KNOW? /
The underwater crew filming *Humpback Whales* used unobtrusive snorkeling equipment and cutting-edge RED digital cameras to capture on-the-fly underwater images.



◀ A clownfish and sea anemone in *Secret Ocean 3D*.

© 3D ENTERTAINMENT FILMS

Take It Forward

BOLD IDEAS SHAPING OUR WORLD

EATING IN

Home is where the hearth is



BILL BOWEN

◀ ON THE FARM

Cooking at home on an open hearth requires time and careful planning. Low on heat, slow to finish and worth the wait.

Daggett Farmhouse, Greenfield Village

DID YOU KNOW? / The modern kitchen oven range was the 1790s invention of Count Rumford (born Benjamin Thompson), an American-born physicist.

EATING OUT

Take it outside

UNDER THE STARS ▶

Cooking over an open flame with the stars above. Cave-men did it. Cowboys did it. The caretakers at Firestone Farm still do it, making apple butter every fall.

Firestone Farm, Greenfield Village



BILL BOWEN

DID YOU KNOW? / According to the Hearth, Patio & Barbecue Association, 65 percent of charcoal grill owners still use classic charcoal briquets.

EATING ELSEWHERE

Let someone else do the cooking

GOING MOBILE ▶

Food on wheels ain't nothing new. In the 1890s, Owl Night pulled up and served food fast to night shift workers on break in Detroit. Today, we've got taco trucks, coffee carts and rolling BBQ shacks tooling around our towns.

Owl Night Lunch Wagon, Greenfield Village



DID YOU KNOW? / After Henry Ford acquired and refurbished the Owl Night Lunch Wagon in 1927, it served as the sole refreshment stand in Greenfield Village.

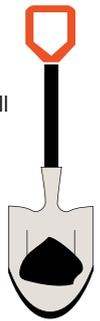
IT'S FEEDING TIME

Cathy Cwiek, manager of historic foodways and domestic life programs at The Henry Ford, gets her garden advice from Michigan State University's *Master Gardener Core Manual*. Make one of her favorite compost recipes, and start feeding your plants a well-balanced diet.

- 1 Mix 2-3 parts brown (carbon, i.e., fall leaves, wood chips, shredded paper) to 1 part green (nitrogen, i.e., grass clippings, coffee grounds, seed meal).



- 2 Add a shovelful of already finished compost or native soil, which will be full of microorganisms to jump-start the process.



ON THE RANGE ▶

The stove takes the heat of the hearth and makes it more efficient and contained. Fueled by wood, coal, electricity or gas, this appliance remains every kitchen's centerpiece.

**Edison Homestead,
Greenfield Village**



BILL BOWEN



ON THE GO ▶

With less time in a faster-paced world, a new kind of home cooking emerges. No fire required, just slip in your dish and turn the dial.

**Amana Radarange Microwave Oven, 1975
The Collections of The Henry Ford**

UNDER THE GRATE ▶

At picnics and parks, in backyards and on the beach, the charcoal briquet brings the heat. The brainchild of Henry Ford and E.G. Klingsford was a way to reuse wood scraps from the production of the Model T.

The Collections of The Henry Ford



UNDER THE AWNING ▶

Every well-appointed outdoor oasis needs a flashy barbecue to get things cooking. President Dwight D. Eisenhower put this Partio on his patio in the 1960s — part electric range, part charcoal barbecue, part rotisserie.

The Collections of The Henry Ford



GOING OFF-ROAD ▶

As highways and byways crisscross our nation, the charismatic roadside diner emerges. Simple, satisfying, sit-at-the-counter eats for hungry on-the-go motorists.

**Lamy's Diner,
Henry Ford Museum**



CYBELLE CODISH

GOING FOR SECONDS ▶

Nowadays, dining away from home is not just for necessity but for the experience of it. A place where you can savor and socialize, where eating well is an art.

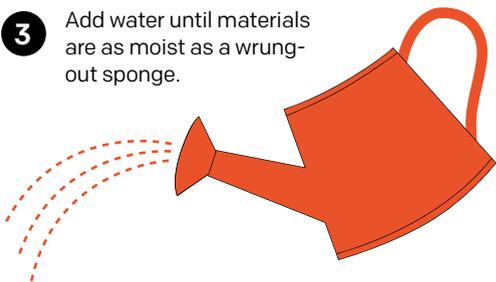
**Eagle Tavern,
Greenfield Village**



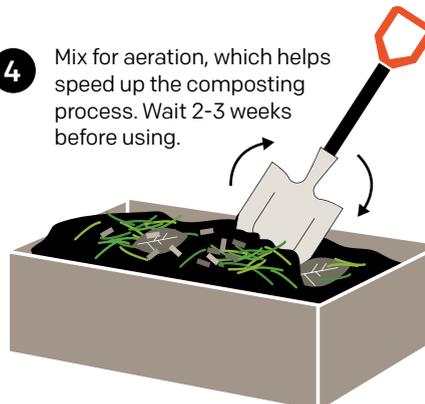
BILL BOWEN

ALL IMAGES FROM THE COLLECTIONS OF THE HENRY FORD UNLESS NOTED

- 3** Add water until materials are as moist as a wrung-out sponge.



- 4** Mix for aeration, which helps speed up the composting process. Wait 2-3 weeks before using.



- 5** Add to your garden. Watch things grow. Make happy plants.



A Good Apple

The Henry Ford acquires a big byte of computer history

Only

64 of them are known to still exist today. Only 15 of those are actually operational. The 1976 Apple 1 computer was the first preassembled personal computer and is one of the world's most valuable

relics of the computer age.

The Henry Ford now has one in its collections.

Last fall, Kristen Gallerneaux, curator of communications and information technology, attended the Bonhams History of Science auction on behalf of The Henry Ford. She walked away exclaiming, "Wow!" as a fully operational 1976 Apple 1 computer, one of the first 50 to be assembled, became The Henry Ford's latest acquisition. And a most significant addition it is.

"The operability of this computer lends it value as a complete, uncompromised artifact with a potential for rich interpretive and research opportunities among future generations. This is a pure, primary physical document

of the computing age," wrote Gallerneaux in a recent blog post.

John Barkley Anderson, the founder of the Cincinnati AppleSiders Apple user group, previously owned The Henry Ford's Apple 1. In addition to the central motherboard, The Henry Ford also acquired an original keyboard, monitor, power source and two tape drives to run programs. Supporting historical documents include an owner's manual and schematics signed by Steve Wozniak; authenticating certificates and paper programs from early AppleVention conferences; VHS copies of Wozniak's 1980 AppleVention keynote speech; and a collection of newsletters from the Cincinnati AppleSiders.

Currently, the Apple 1 is in safe storage inside the Benson Ford Research Center. The hows and whens of introducing this extraordinary slice of computer history to the public are still in the works, but it is sure to be one of the richest interpretive experiences possible.

DID YOU KNOW?

Steve Jobs and Steve Wozniak sold their most prized personal possessions (Jobs sold his 1960s VW Microbus and Wozniak sold his HP-65 calculator) to fund the production of the first batch of Apple 1's. This sacrifice is the backbone that led to the founding of Apple Inc.

DID YOU KNOW?

The Henry Ford has several kit computers, precursors to the Apple 1, in its collection, including Heathkits and the IMSAI 8080.

DID YOU KNOW?

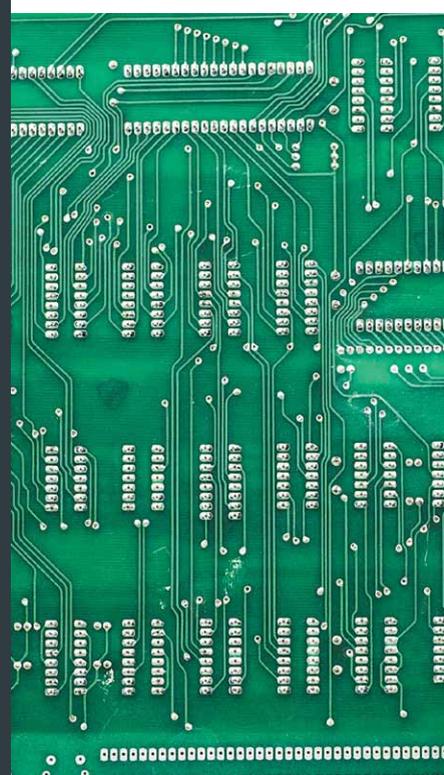
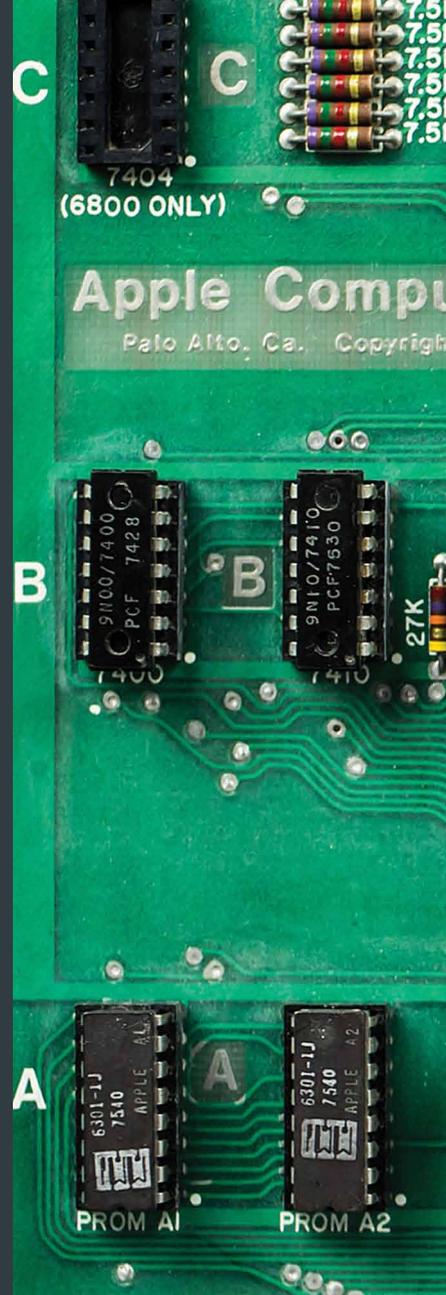
The Apple 1 sold for \$666.66 in 1976.

ONLINE

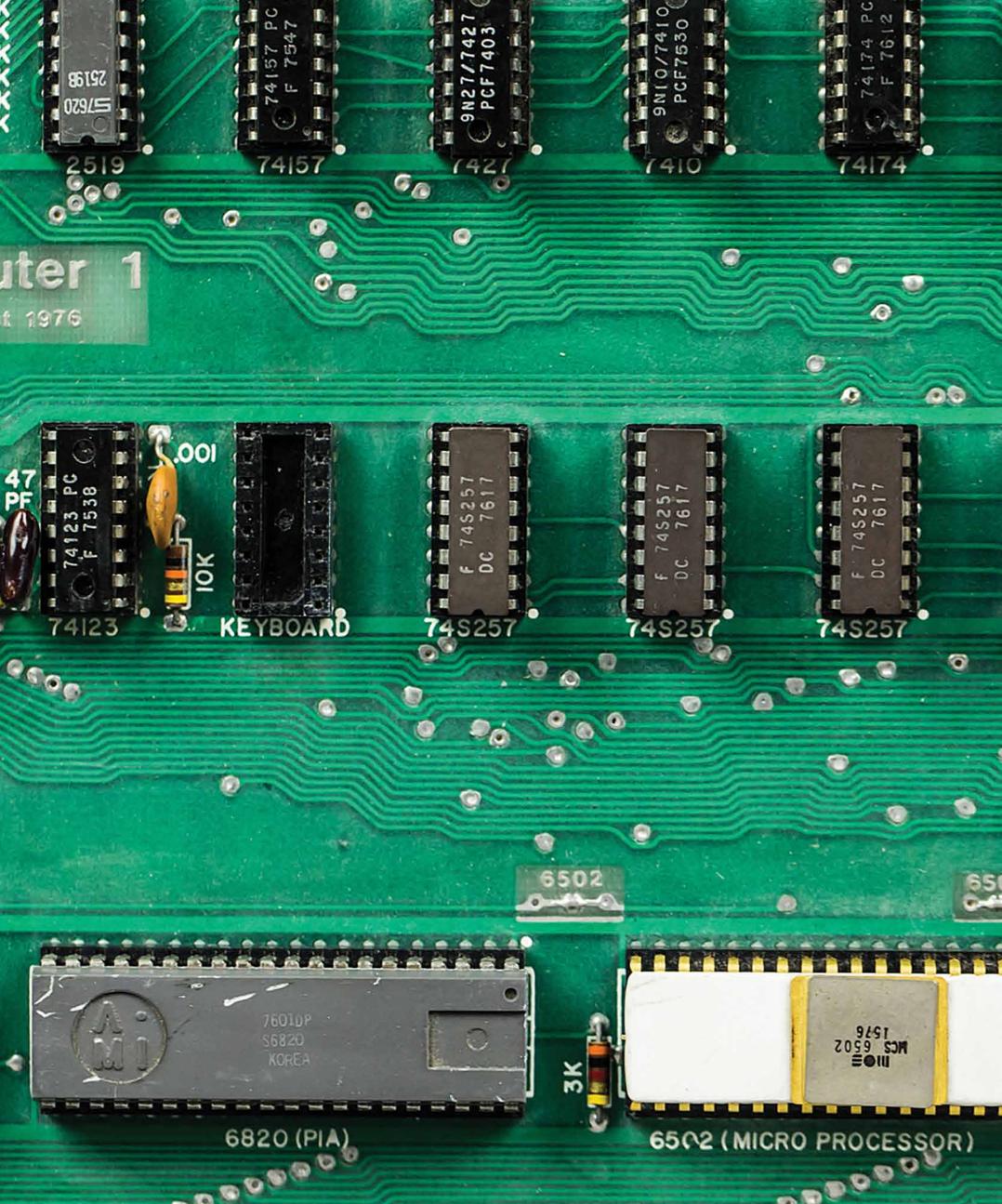
For more information about the collections of The Henry Ford, visit collections.thehenryford.org ▶

ONLINE

Read Kristen Gallerneaux's blog post about acquiring the Apple 1 blog.thehenryford.org/2015/02/acquiring-our-1976-apple-1-computer ▶



FROM THE HENRY FORD'S ARCHIVE
OF AMERICAN INNOVATION



MICHELLE ANDONIAN

WOZNIAK REMEMBERS

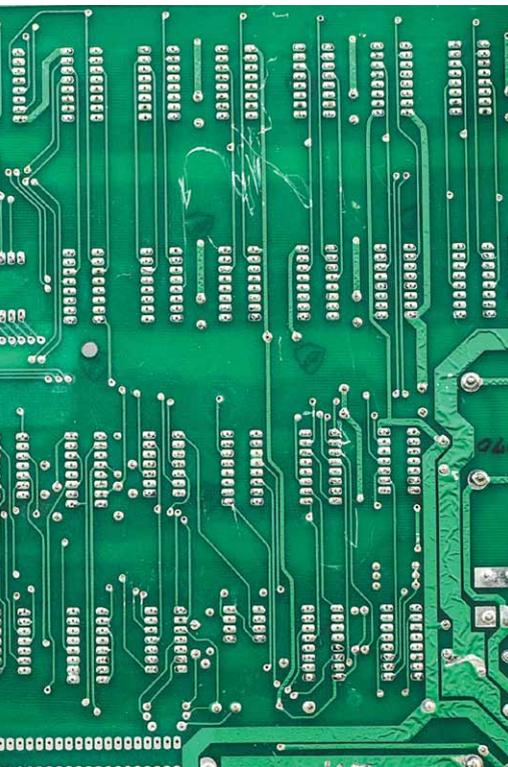
Apple's Steve Wozniak sat down with The Henry Ford as part of its OnInnovation oral history project in 2008. He talks about how the Apple 1 came to be.

"... Steve Jobs wasn't going to the Homebrew Computer Club at first, and I started telling him about this interest, this computer I had built. He started coming to the club, and he saw there was interest in it. And I was passing out my schematics for free ... my code listings for free saying, 'Build your own. You can build your own.'

"One high school kid, Randy Wigginton — I went over to his house, and I soldered it together for hours and hours and built it for him. But Steve Jobs came and he said, 'You know what? These people don't want to spend the time building it. They want to buy it already built. So here's what we do. We make a PC board. This blank PC board is a green board with little metallic silver traces on it, wires that are connecting things. You plug the chips in. Maybe it takes you five minutes. All the chips are in the right place. We assumed that the people could get chips from their companies or whatever. Plug the chips in, solder the bottom where the chips plug in and you're done. You don't have to add one wire.'

"So that was his idea, that we build this PC board for \$20, sell it for \$40 and call ourselves Apple Computer."

ONLINE Enjoy Wozniak's entire interview with The Henry Ford oninnovation.com ▶



2015 Events

Celebrate.
Play.
Imagine.

ROADSIDE AMERICA: Through the Lens of John Margolies

JUNE 20, 2015-JANUARY 24, 2016
HENRY FORD MUSEUM

John Margolies has spent decades photographing the quirks and ingenuity of America's roadside architecture. As far as his masterful eye is concerned, no forgotten shop front is off-limits, rundown diner unworthy or behemoth commercial sign obnoxious. He purposely cataloged architecture and details others didn't take seriously or didn't even notice.

Take a drive down the byways and back roads of America with Margolies in this limited-engagement exhibit as The Henry Ford shares its recently acquired collection of his body of work. Admire photos and felt pennants as well as dozens of oddball hotel "Do Not Disturb" signs Margolies picked up during his travels. Offbeat, creative and fascinating.

ONLINE visit thehenryford.org/RoadsideAmerica ▶

Supported by Ford Motor Company Fund



DID YOU KNOW? / Parking for Maker Faire Detroit has been extended to include lots at the nearby Dearborn campus of the University of Michigan. A shuttle to and from the Faire will be provided.

MAKER FAIRE[®] DETROIT

JULY 25-26
THE HENRY FORD

It has been called the greatest show-and-tell on Earth. More than 400 makers bring everything innovative they've got to this event, from oddball robotic creations and fantastical flame shooters to really fine handmade fashions and accessories. This year also marks the Faire's debut of Cirque Mechanics, known for inspired mechanical acrobatics.

Expect easier parking and access to exhibitors inside and outside The Henry Ford thanks in part to the outdoor midway's new location — now behind the museum in the Lovett Hall parking lot.

Channel your inner innovator, get your hands dirty and make something.

DIY WITH MODDER BEN HECK

A chosen group of makers will show off their spirited inventions and meet with celebrity modder Ben Heck (*The Ben Heck Show*) during Maker Faire[®] Detroit. Be sure to search out the element14 booth on July 26 when the cameras may be rolling.

ONLINE visit thehenryford.org/events/makerfaire.aspx or makerfairedetroit.com ►

In collaboration with Make Magazine
Ultimate Maker Sponsors Ford Motor Company Fund and Shell

2015 Events

▼ Motor Muster is a vintage auto enthusiast's dream weekend with more than 500 automotive marvels on the streets and lawns of Greenfield Village.



YEAR-ROUND

Macy's 2nd Mondays Children's Program

(10 a.m.-noon)
June 8, July 13, August 10, September 14, October 12
Greenfield Village

November 9, December 14
Henry Ford Museum

Tinker. Hack. Invent. Saturdays

Every Saturday
Henry Ford Museum

JUNE

Outdoor Living Lab Tour*

Running through October 10
Ford Rouge Factory Tour

Local Roots Evening Dining*

Spring Wine Tasting and Dinner
June 5 (Michigan Café
Henry Ford Museum

Member Appreciation Days

June 5-7
The Henry Ford

National Get Outdoors Day

June 13
Greenfield Village

Historic Base Ball Games

June 13-14, 20-21 and 27-28
Greenfield Village

Historic Base Ball in Greenfield Village is made possible through the generous support of Cynthia and Edsel B. Ford II.



KRISTINA SIKORA / KMS PHOTOGRAPHY

Roadside America: Through the Lens of John Margolies Preview* (

June 19
Henry Ford Museum

Motor Muster

June 20-21 (Open Saturday 'til 9 p.m.) (Greenfield Village

Roadside America: Through the Lens of John Margolies

June 20, 2015- January 24, 2016
Henry Ford Museum
Supported by Ford Motor Company Fund

Summer Discovery Camp*

June 22-26, July 6-10, July 13-17, July 20-24, July 27-31 and August 3-7
The Henry Ford

JULY

Roadside America: Through the Lens of John Margolies

Running through January 24, 2016
Henry Ford Museum

Annual Salute to America* (

July 1-4
Greenfield Village

Historic Base Ball Games

July 4-5, 11-12, 18-19 and 25-26
Greenfield Village

Ragtime Street Fair

July 11-12 (Open Saturday 'til 9 p.m.) (Greenfield Village

Maker Faire® Detroit*

July 25-26 (Open Saturday and Sunday 'til 6 p.m.) (The Henry Ford

In collaboration with *Make Magazine*
Ultimate Maker Sponsors
Ford Motor Company Fund and Shell

AUGUST

Roadside America: Through the Lens of John Margolies

Running through January 24, 2016
Henry Ford Museum

Historic Base Ball Games

August 1-2, 8-9, 15-16 and 22-23
Greenfield Village

World Tournament of Historic Base Ball®

August 8-9
Greenfield Village
Historic Base Ball in Greenfield Village is made possible through the generous support of Cynthia and Edsel B. Ford II.

Local Roots Evening Dining*

Summer Blues, Brews and Local Roots BBQ
August 14 (Pavilion,
Greenfield Village

SEPTEMBER

Roadside America: Through the Lens of John Margolies

Running through January 24, 2016
Henry Ford Museum

Target Family Day**

September 7
Henry Ford Museum

Presented by Target

An Evening with David McCullough*

Henry Ford Museum
Anderson Theater
June 10

Join The Henry Ford for a lively conversation with famed author and world-renowned historian David McCullough as he launches his new book, *The Wright Brothers*.

*Additional fee and/or advance reservation required

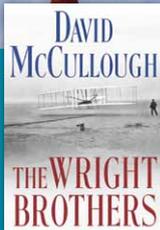
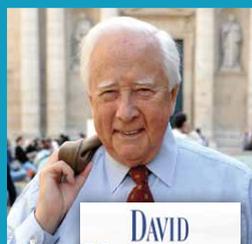


PHOTO BY WILLIAM B. McCULLOUGH



▲ State Theater, East San Diego, California, 1977 or 1978, *Roadside America: Through the Lens of John Margolies* exhibit, June 20, 2015-January 24, 2016, in Henry Ford Museum.

WANT MORE? STAY CONNECTED WITH THE HENRY FORD. FOLLOW, TWEET, SHARE, WATCH. ▶



visit thehenryford.org



ROY RITCHIE

▶ Come celebrate the glories of traditional American food from farm to table during Fall Flavor Weekends.

b Get an inside look at the experiences of The Henry Ford at blog.thehenryford.org.

BEST VALUE!

Become a member and receive unlimited free admission to Henry Ford Museum and Greenfield Village. For details, visit thehenryford.org/membership.

*Additional fee and/or advance reservation required

**Museum fee waived courtesy of Target

(Special evening hours during these events

All programs and dates are subject to change.

65th Annual Old Car Festival

September 12-13 (Open Saturday 'til 9 p.m.) (Greenfield Village

Farmers Market

September 26 Greenfield Village

Fall Flavor Weekend

September 26-27 Greenfield Village

OCTOBER

Roadside America: Through the Lens of John Margolies

Running through January 24, 2016 Henry Ford Museum

Farmers Market

October 3 Greenfield Village

Fall Flavor Weekend

October 3-4 Greenfield Village

Hallowe'en in Greenfield Village*

October 9-11, 15-18 and 22-25 (Greenfield Village

Hallowe'en in Greenfield Village Dinner Package*

October 9-10, 15-17 and 22-24 (Greenfield Village

NOVEMBER

Roadside America: Through the Lens of John Margolies

Running through January 24, 2016 Henry Ford Museum

Local Roots Evening Dining*

Fall Cooking with The Henry Ford November 6 (Lovett Hall, The Henry Ford

Member Appreciation Days

November 6-8 The Henry Ford

Members 22nd Annual Holiday Lighting Ceremony*

November 23 (Henry Ford Museum

Holidays in Henry Ford Museum

November 27, 2015- January 3, 2016 Henry Ford Museum

DECEMBER

Holidays in Henry Ford Museum

Running through January 3, 2016 Henry Ford Museum

Roadside America: Through the Lens of John Margolies

Running through January 24, 2016 Henry Ford Museum

Holiday Nights in Greenfield Village*

December 4-6, 11-13, 17-23 and 26-28 (Greenfield Village

Holiday Nights Supper with Santa Package at A Taste of History®*

December 4-6, 11-13 and 17-23 (Greenfield Village

Holiday Nights in Greenfield Village Dinner Package at Eagle Tavern*

December 4-6, 11-13, 17-23 and 26-28 (Greenfield Village



BILL BOWEN

BEFORE YOU VISIT

It's a good idea to give a quick call or check online to confirm dates, times and locations for all events.

visit thehenryford.org

call 313.982.6001

Innovation in Education:

Joining forces to transform hearts and minds

An eighth-grader in Massachusetts solicited letters from prisoners as part of a project to raise awareness about stereotypes.

A seventh-grader in Southern California prepared peanut butter and jelly sandwiches for the homeless.

A ninth-grader in Israel became a mentor to a 7-year-old girl whose father had recently died of brain cancer.

All were inspired to engage with their communities and produce video essays about these experiences using IWitness, a free educational website for middle and high school students developed by USC Shoah Foundation - The Institute for Visual History and Education.

The award-winning website brings the first-person stories of survivors and witnesses of genocide from the Institute's Visual History Archive to students

via multimedia-learning activities that are accessible via Macs, PCs, iPads, and tablet devices connected to the Internet.

The Institute is committed to using its vast archive of video interviews of survivors and witnesses of the Holocaust and genocides as a tool for education and action.

Through a partnership between USC Shoah Foundation, The Henry Ford Academy and Ford Motor Company, the use of the IWitness educational platform is expanding in the Detroit area.

Currently, about 100 educators in Michigan — and more than 6,500 globally — use IWitness.

The platform — which designs learning activities around short, curated clips of testimonies — provides an experience that takes students beyond the textbook in a way that brings added relevance to their studies.

"The vision is to use lessons from the past combined with 21st century innovative educational tools to inspire current and future generations to be responsible global citizens," said Stephen Smith, executive director of USC Shoah Foundation.

This September, Steven Spielberg, founder of USC Shoah Foundation, will present William Clay Ford, Jr., executive chairman of the Ford Motor Company, with the Institute's Ambassador for Humanity Award at the organization's annual gala at Henry Ford Museum.

A significant portion of the proceeds raised at the gala will remain in the Detroit region and will be utilized for the partnership to bring USC Shoah Foundation educational programs to secondary schools in the area.

DID YOU KNOW? /

Ford Motor Company was the sole sponsor of the 1997 NBC broadcast of the Academy Award-winning film *Schindler's List*, which inspired the establishment of The Institute for Visual History and Education.

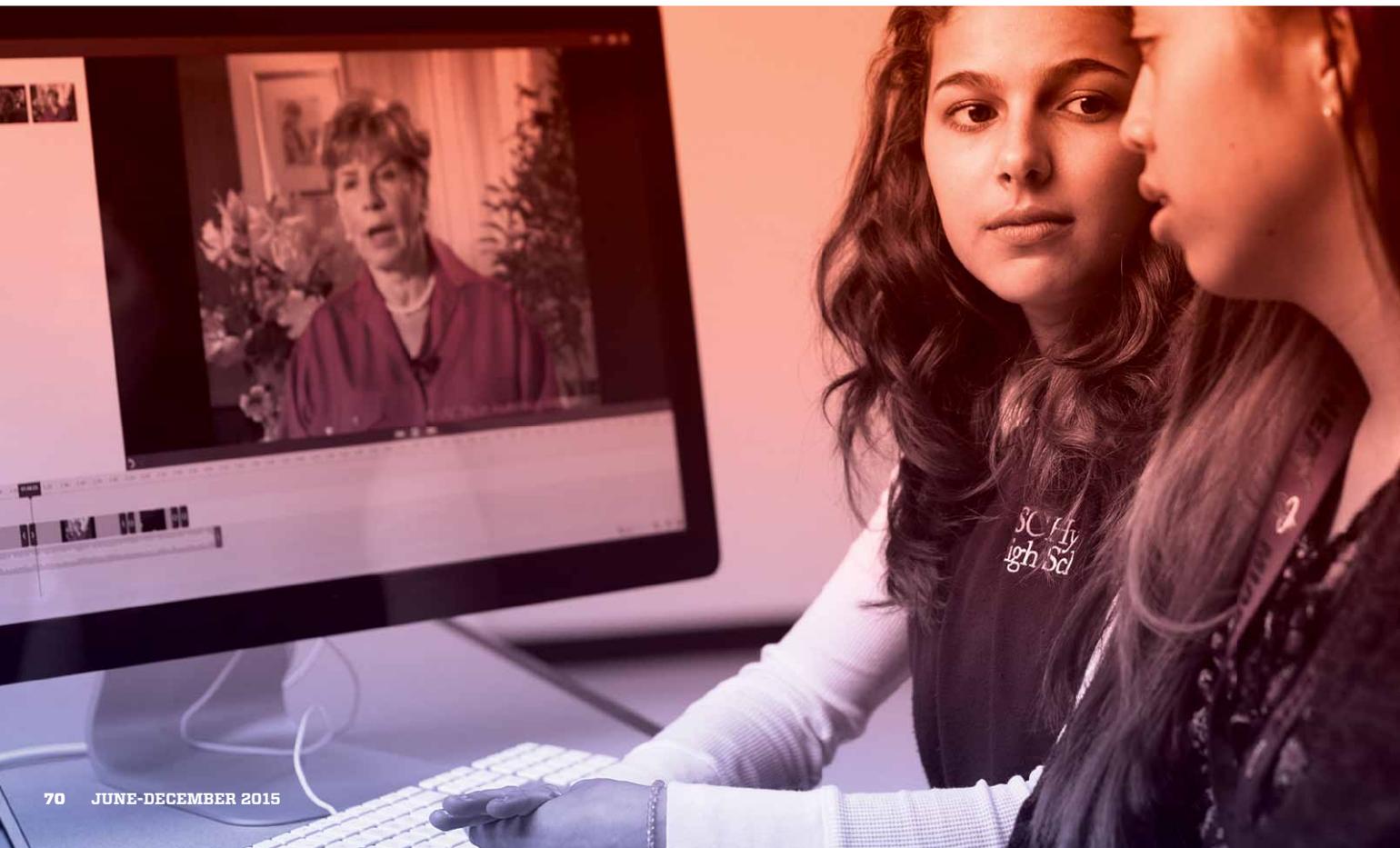
ONLINE

Want to learn more?

Henry Ford Academy
dbn.hfhi.org ►

USC Shoah Foundation
sfi.usc.edu ►

IWitness
iwatch.usc.edu ►



Stay, Explore + Savor

It's simple. We'll help.

You don't have to wonder where you might stay while you explore The Henry Ford. All the info you need about available lodging options, from hotel names and locations to drive times from attractions to descriptions of the many amenities offered, is right here. We've also tossed in a few extras about where you can — and should — grab a bite around town. Making your travel plans will be as easy as pie.

CALL CENTER:

313.982.6001
OR 800.835.5237.

SAVE TIME:

ORDER TICKETS ONLINE AT
THEHENRYFORD.ORG.
DISCOUNT TICKETS
AVAILABLE AT MEIJER.



Preferred Hotel Partners

ADOBA HOTEL DEARBORN/DETROIT



**600 Town Center Drive
Dearborn, MI 48126
313.592.3622
adobadearborn.com**

A contemporary four-diamond hotel, noted for its trendy atmosphere, spacious accommodations and superb service. Featuring complimentary self-parking,

heated indoor pool, Jacuzzi and fitness center. Adjacent to Fairlane Town Center mall and just minutes from The Henry Ford.

BEST WESTERN GREENFIELD INN



**3000 Enterprise Drive
Allen Park, MI 48101
313.271.1600
bestwesterngreenfield.com**

Discover Old World hospitality in a one-of-a-kind, truly unique hotel. Known as the Pink Palace, this full-service hotel offers a perfect blend of historic charm and modern-day conveniences. Enjoy our indoor pool, whirlpool, sauna, free high-speed Internet, fresh-baked cookies, O'Henry's Restaurant and Squire's Pub. Complimentary shuttle to The Henry Ford. Located minutes from The Henry Ford.

Complimentary shuttle to The Henry Ford. Located minutes from The Henry Ford.

COMFORT INN & SUITES - DEARBORN



**20061 Michigan Avenue
Dearborn, MI 48124
313.436.9600
comfortinn.com/hotel-dearborn-michigan-MI385**

Centrally located in historic Dearborn overlooking The Henry Ford. Just minutes from Fairlane Town Center mall. Beautiful

rooms and suites. Large heated indoor pool and fitness center. All rooms have a flat-screen TV, refrigerator, microwave, iron and hair dryer. Complimentary shuttle, hot breakfast, parking and high-speed Internet.

COMFORT INN & SUITES OF TAYLOR



**6778 South Telegraph Road
Taylor, MI 48180
313.292.6730
comfortinntaylor.com**

Enjoy a comfortable stay with outstanding hospitality. This hotel features indoor swimming pool, whirlpool, sauna and fitness center, free 30-item hot breakfast

buffet and free high-speed Internet. Suites available. Rooms include refrigerator, coffee, coffeemaker and in-room safe. For your convenience, we're located right off I-94 and also offer a courtesy shuttle to and from The Henry Ford.

COMFORT SUITES - SOUTHGATE



**18950 Northline Road
Southgate, MI 48195
734.287.9200
comfordsuitessouthgate.com**

Beautiful Gold Award-winning all-suite hotel featuring luxury accommodations without the luxury price tag. Your comfort is assured, as we give you the room to

spread out within all suites that include microwaves and refrigerators. Hotel features also include indoor swimming pool, deluxe continental breakfast and free high-speed Internet.

COUNTRY INN & SUITES - DEARBORN



**24555 Michigan Avenue
Dearborn, MI 48124
313.562.8900
countryinns.com/dearbornmi**

New hotel in Dearborn featuring comfortable spacious rooms, indoor heated pool, free hot Be Our Guest breakfast, fitness and business center and more than

140 HD channels and 20 HBO and eight Cinemax channels. Complimentary shuttle service to The Henry Ford.

THE DEARBORN INN, A MARRIOTT HOTEL



**20301 Oakwood Boulevard
Dearborn, MI 48124
877.757.7103
dearborninnmarriott.com**

Enjoy the historic hotel built by Henry Ford in 1931. The stately inn offers 229 rooms and Colonial Home suites. Located only three blocks from The Henry Ford,

this colonial retreat offers a setting reminiscent of an American inn, complete with the service and amenities you expect from Marriott. Shuttle to The Henry Ford based on availability.

DOUBLETREE BY HILTON DETROIT - DEARBORN



**5801 Southfield Service Drive
Detroit, MI 48228
313.336.3340
dearborn.doubletree.com**

Distinctively designed hotel is conveniently located minutes from The Henry Ford. Enjoy the full-service features in our Great Room, excellent cuisine at Grille 39,

state-of-the-art fitness facility, indoor pool and the signature Sweet Dreams beds. Consistently a Top 10-ranked hotel for overall guest satisfaction.

HAMPTON INN - DETROIT/SOUTHGATE



**13555 Prechter Blvd
Southgate, MI 48195
734.574.4000
detroitssouthgate.hamptoninn.com**

The new Hampton Inn Detroit/Southgate is centrally located in the heart of Southeast Michigan. Enjoy a spacious guest room or a larger Studio Suite featuring

a fresh and clean Hampton bed, complimentary hot breakfast and Wi-Fi, refrigerator/microwave and indoor pool. Offering complimentary shuttle to The Henry Ford and local venues.

Accommodations at a Glance

HOTEL	LOCATION AREA	DRIVE TIME*	SLEEPING ROOMS	POOL	PETS	MEETING ROOMS	MEETING SPACE (sq. ft.)	AD ON PAGE	
FULL SERVICE	Adoba Hotel Dearborn/Detroit	Dearborn	5	773	Indoor	•	30+	62,000	78
	Best Western Greenfield Inn	Dearborn (I-94 corridor)	10	209	Indoor	•	4	1,047	75
	Crowne Plaza Detroit Downtown Riverfront	Downtown Detroit	15	367	Indoor		11	10,000	77
	DoubleTree by Hilton Detroit-Dearborn	Dearborn	10	347	Indoor		16	12,000	78
	Holiday Inn Southgate Banquet & Conference Center	Downriver (I-75 corridor)	15	160	Indoor		8	9,000	81
	The Henry, an Autograph Collection by Marriott	Dearborn	5	323	Indoor	• \$	14	26,000	79
	Westin Hotel Detroit/Southfield	South Oakland County	15	338	Indoor	•	25	24,732	82
HISTORIC	The Dearborn Inn, a Marriott Hotel	Dearborn	3	229	Outdoor		17	17,000	74
	The Westin Book Cadillac	Downtown Detroit	15	453	Indoor/Spa		13	26,000	80
LIMITED SERVICE	Comfort Inn & Suites - Dearborn	Dearborn	4	116	Indoor		1	250	76
	Comfort Inn & Suites - Taylor	Dearborn (I-94 corridor)	10	78	Indoor		1 (15 people)		75
	Comfort Suites - Southgate	Downriver (I-75 corridor)	15	78	Indoor		1 (50 people)		74
	Country Inn & Suites - Dearborn	Dearborn	7	100	Indoor	•	1 (55 people)		76
	Courtyard by Marriott - Detroit Dearborn	Dearborn	10	147	Indoor		2	1,274	79
	Hampton Inn-Detroit/Southgate	Downriver (I-75 corridor)	15	114	Indoor		5	1,340	77
	Hawthorn Suites by Wyndham	Detroit	10	128	Outdoor	• \$	0		82
	Holiday Inn Express & Suites - Allen Park	Dearborn (I-94 corridor)	10	163	Indoor		2 (15 people each)		77
	Marriott TownePlace Suites - Livonia	I-275 corridor	20	94	Outdoor	• \$	0		80
	Quality Inn & Suites DTW Metro Airport	Airport (I-94)	15	116			1 (75 people)		77
	Red Roof Inn - Detroit-Dearborn	Dearborn	7	111		•	0		81
Red Roof Inn - Detroit Southwest-Taylor	Downriver (I-75 corridor)	15	111		•	0		82	
BED & BREAKFAST	Bishop-Brighton Bed & Breakfast	Downriver	20	3			1	350	82
	York House Bed and Breakfast	Dearborn	10	3			0		82
CAMPING	Camp Dearborn	NW Oakland County	45	191	Outdoor		0		82
	Detroit Greenfield Campground/RV Park	I-94 corridor	20	212	On lake	•	Outdoor pavilion	600	82

*Drive time in minutes to The Henry Ford.

REVIVE THE PLEASURE OF TRAVEL.

The Dearborn Inn puts you at a distinct advantage of being just three blocks from The Henry Ford. Built in 1931, this 23-acre colonial retreat offers a setting reminiscent of a classic American inn, with a AAA four-diamond rating and the level of service and amenities you expect from Marriott.

For reservations and group bookings, call **313-271-2700** or visit DearbornInnMarriott.com

**THE DEARBORN INN,
A MARRIOTT HOTEL**
20301 OAKWOOD BOULEVARD
DEARBORN, MICHIGAN 48124



BY CHOICE HOTELS

Southgate, MI

Your Comfort Is Assured...

- Free Deluxe Hot Breakfast Buffet
 - Free Wi-Fi
- Indoor Swimming Pool / Sauna / Steam Room
 - Large HDTVs with HD Channels
- Luxury Spacious Suites with Choice of 1 King or 2 Queen Beds

Henry Ford Package & Group Tour Support Available

734.287.9200

www.comfortsuitessouthgate.com

18950 Northline Rd., Southgate, MI 48195



The Region's Only Hotel
With On-Site Renewable Energy

NEWLY UPGRADED AND REMODELED!



BY CHOICE HOTELS
6778 South Telegraph Road
Taylor, Michigan 48180



ENJOY A COMFORTABLE STAY WITH OUTSTANDING HOSPITALITY!

At the Comfort Inn & Suites of Taylor, we specialize in package rates including tickets to Henry Ford Museum and Greenfield Village. For your convenience, we offer a courtesy shuttle to and from The Henry Ford.

We're centrally located within a few miles of The Henry Ford, downtown Detroit and Windsor, Canada.



AMENITIES INCLUDE

- Jacuzzi Suites and Two-Room Suites
- Free Hot Deluxe Breakfast
- Free Wireless Internet Access
- Conference Room
- Indoor Heated Pool, Dry Sauna and Fitness Center
- 42" Flat-Screen TVs & 105 Channels
- Free Bus Parking
- Dry Cleaning Services
- Guest Laundry Facility
- Free Shuttle Service
- Each Room Contains Refrigerator, Ironing Set, Hair Dryer, Coffee and Coffee Maker, In-Room Safe

WWW.COMFORTINN.COM • (PHONE) 313.292.6730 • (EMAIL) GM.MI189@CHOICEHOTELS.COM

Discover Old World Hospitality in a One-of-a-Kind, Truly Unique Facility

Best Western
Greenfield Inn

- Featuring O'Henry's Restaurant and Squire's Pub
- Large indoor pool, whirlpool, sauna and fitness center
- AAA 3-diamond rating!
- Complimentary shuttle to and from The Henry Ford
- Groups of all sizes, from students to seniors, love our hotel!
- Group rates and specialized group menus available
- Our red carpet service includes a step-on group welcome with expert luggage service
- Enjoy our 600+ automotive print gallery

Conveniently located within blocks of Michigan's famous historical attraction, The Henry Ford. Minutes away from downtown Detroit and Windsor, Canada.

**Located on I-94 at Oakwood Boulevard, Exit 206A
3000 Enterprise Drive, Allen Park, Michigan 48101**



Toll-free reservations 1-800-342-5802 or visit www.bestwesterngreenfield.com for more details.



BY CHOICE HOTELS

- Free Hot Breakfast
- Complimentary Shuttle to Henry Ford Museum and Greenfield Village for Families
- Free Wi-Fi
- Heated Indoor Pool and Fitness Center
- Complimentary Business Center
- All Rooms Have Refrigerators and Microwaves
- Irons and Hair Dryers
- Conveniently Located Just Minutes From The Henry Ford

20061 Michigan Avenue • Dearborn, MI 48124 • 313.436.9600 • www.comfortinn.com/hotel-dearborn-michigan-MI385

Stay PRODUCTIVE. Feel REFRESHED.

- Free high-speed Internet access
- Complimentary hot 'Be Our Guest' breakfast
- Comfortable spacious rooms
- Business center
- Fitness center
- And more!



24555 Michigan Avenue
Dearborn, MI 48124
(313) 562-8900 • countryinns.com/dearbornmi



Feel the Hamptonality™

Hampton Inn Detroit/Southgate Michigan
 13555 Prechter Blvd.
 Southgate, Michigan 48195
 734.574.4000
www.detroitssouthgate.hamptoninn.com

Stop by and see our new Detroit/Southgate location for yourself. You'll see why travelers love Hampton, with amenities like our hot breakfast, free Wi-Fi, and our clean and fresh Hampton bed.

- Complimentary shuttle service to/from Henry Ford Museum and local venues
- Easy access to businesses, Detroit attractions, malls, casinos, sports venues and restaurants
- Indoor swimming pool and whirlpool
- Board room, meeting room and free business center
- Free hot breakfast
- Free Internet access in every room
- Gym/fitness center use




CROWNE PLAZA
 DETROIT DOWNTOWN
 RIVERFRONT

Classic history flourishes at this former site of the Fort Pontchartrain. Redesigned in 2013, the hotel captures the nostalgia of its history with a contemporary style that is a standout in downtown Detroit.

- 367 guest rooms
- All rooms feature floor-to-ceiling windows for beautiful views of the riverfront or cityscape
- Complimentary Wi-Fi
- 24-hour fitness center
- Valet parking only
- Next door to People Mover station
- 15 minutes from The Henry Ford
- Top of the Pontch for fine dining and Starbucks Cafe

TWO WASHINGTON BLVD
 DETROIT, MI 48226
 313.965.0200
crownplaza.com



Award-winning Victorian-style hotel located just 2 miles from The Henry Ford.

Enjoy Jacuzzi suites with seasonal fireplaces, family suites or deluxe spacious rooms offering free high-speed Internet access/local calls, complimentary upscale hot continental breakfast, indoor pool, fitness center and whirlpool. Free courtesy shuttle to/from The Henry Ford.

3600 ENTERPRISE DRIVE,
 ALLEN PARK, MI. 48101
WWW.HIEXPRESSALLENPARK.COM
 313.323.3500



DTW METRO AIRPORT

Make Your Way to a Quality Stay



- New pillow-top mattresses, flat-screen TVs
- Free full hot breakfast
- 24-hour free airport shuttle service
- Located minutes from airport and attractions
- Newly renovated bathrooms and room updates
- Easy access to interstate
- 24-hour fitness center
- Meeting/conference room
- Suites and Jacuzzi rooms available
- Bus and truck parking on-site
- Discounted parking

CALL TODAY AND ASK ABOUT OUR GROUP RATES
 9555 Middlebelt Road
 Romulus, MI 48174
 734.946.1400
qualityinn@detroitairport@yahoo.com

In Collaboration With **Make: makezine.com**

Ultimate Maker Sponsor 
 Ford Motor Company Fund

Maker Sponsor 

the Henry Ford

Take it forward.

Tinker. Hack. Invent. Make.

Detroit Maker Faire

Featuring 400+ Makers
July 25-26, 2015



For tickets and general information, visit makerfairedetroit.com.



Built in a postmodern architectural style by renowned architect Charles Luckman, this environmentally friendly hotel located in the chic suburb of Dearborn overlooks **Ford World Headquarters**, and minutes from **The Henry Ford Museum**.

The hotel features 773 guestrooms and 62,000 sq. ft. of meeting space, with a modern fitness center and indoor pool facility. At the heart of the property is the locals favorite Giulio & Sons Restaurant featuring new organic menu selections.

Guestrooms include complimentary high-speed internet, NEW 40" flat screen TV's and breakfast for 2.

Group rates are available for 10 or more guestrooms. The property offers on-site salon and massages services and a one-of-kind independent hotel Stash Rewards Program. If shopping is on your list this eco-friendly hotel is adjacent to the Fairlane Town Center Mall.

Start your morning off right at our on-site specialty coffee shop BREW or after a full day of fun join us in

Archimedes Lounge... Serving the *Best Martinis* in Dearborn.

Travel with a Purpose and Change the World Today



600 Town Center Drive Dearborn, MI 48126 www.adobadearborn.com 313.592.3622



DOUBLETREE
BY HILTON™

5801 Southfield Freeway
Detroit, MI 48228
Phone: 313-336-3340
Fax: 313-336-7037



The Perfect End to a Great Day

The DoubleTree by Hilton Detroit-Dearborn is a distinctively designed hotel located minutes from The Henry Ford.

Enjoy all of the full-service features we have to offer, starting with the excellent cuisine in Grille 39, the indoor pool and state-of-the-art fitness facility, and our 12-passenger shuttle bus that will take you to and from The Henry Ford, and finish your evening relaxing in one of our signature "Sweet Dreams" beds.

Our hotel is consistently ranked in the top 10 for overall guest satisfaction.

Packages for The Henry Ford and assistance with group tour planning are available.

DETROIT'S ORIGINAL
Hand-Crafted
SQUARE PIZZA
 Est. 1946

Flip ticket over for savings!

Flip ticket over for savings!

FULL SERVE RESTAURANTS

Detroit 313-892-9001
 Livonia 734-261-3550
 Auburn Hills 248-276-9040
 Shelby Twp 586-566-1233

WARREN 586-574-9200
FARMINGTON HILLS 248-855-4600
DEARBORN 313-562-5900
NOVI 248-675-0881

CARRY-OUT/CAFÉ

Pointe Plaza 313-884-7400
 Royal Oak 248-549-8000
 Bloomfield 248-645-0300

FOOD & WINE
International Wine & Food Society
 The Best Pizza Spots in the U.S.

"Recognized as One of the Nation's Best 5 Pizza Places..."

PURE MICHIGAN
 The Best Pizzas in Pure Michigan

www.buddyspizza.com



- 308 Guest Rooms and Suites
- Indoor Swimming Pool and Fitness Center
- TRIA Restaurant for Breakfast, Lunch and Dinner
- Discount Tickets available at the Front Desk
- Close to Shopping and Area Restaurants.



**FAIRLANE PLAZA, 300 TOWN CENTER DRIVE
 DEARBORN, MICHIGAN
 BEHENRY.COM | 313 441 2000**



YOUR HENRY FORD EXPERIENCE STARTS AT COURTYARD

Courtyard Detroit Dearborn helps you put more play in your stay. With our Bistro bar and media pods, newly renovated and tech enabled guest rooms, free WiFi, indoor pool and more, we'll help you craft the ultimate getaway. Located just minutes from the Henry Ford and offering our very own Henry Ford Package, you'll experience a weekend to remember.

**Courtyard by Marriott
 Detroit Dearborn**
 5200 Mercury Drive
 Dearborn, MI 48126
 (313) 271-1400
 DearbornCourtyard.com

Book your room or package by visiting DearbornCourtyard.com.



the Henry Ford

Connect with us
@thehenryford

status follow
hashtag friends
blog link tweet
connect like pin
retweet status
hashtag check in
picture



Bright and spacious suites in the Detroit Livonia area.

- Two tickets to two attractions
- Free continental breakfast
- Free wireless high speed internet
- Fully equipped kitchens

Rates starting at \$149

Book online: Marriott.com/DTWTL
Use promotion code ARN

Detroit Livonia | 17450 Fox Drive
Livonia, MI 48152 | 734-542-7400

stay work play

TownePlace Suites by Marriott



LOCAL HERITAGE

Hit the city's best cultural destinations, enjoy cuisine from Celebrity Chef Michael Symon at ROAST and see how great it feels to relax in the refreshing luxury of a historic landmark.

FOR MORE INFORMATION OR TO MAKE A RESERVATION, VISIT
WESTIN.COM/BOOKCADILLAC OR CALL 313.442.1600.

spg. Starwood Preferred Guest

©2011 Starwood Hotels & Resorts Worldwide, Inc. All Rights Reserved. Westin and its logo are the trademarks of Starwood Hotels & Resorts Worldwide, Inc., or its affiliates. For full terms & conditions visit westin.com/bookcadillac.

THE WESTIN
BOOK CADILLAC
DETROIT



One Great City. Two Great Downtowns.
Both only minutes from The Henry Ford®




 East Dearborn is a tapestry of worldwide shopping, cuisine, art, free summer concerts and a one-of-a-kind museum.
www.eastdowntowndearborn.com

 West Dearborn has many unique family-owned businesses with great boutiques, food and entertainment.
www.dearbornwestonline.com

Visit our websites for business directories and more information. This message is sponsored by the East and West Dearborn DDA.



THE LEGENDARY® BURGER



THIS IS **Hard Rock** CAFE

AMERICAN CLASSIC EATS WITH A TWIST. UNIQUE MUSIC EXPERIENCES. JAW-DROPPING MEMORABILIA.

Groups Welcome! Host your next breakfast, lunch or dinner at Hard Rock!
Group menus available for 15 or more rock stars.

Contact HRC Sales at 313-964-2683 or detroit_sales@hardrock.com

DETROIT | 45 MONROE AVE. | +1-313-964-7625

HARDROCK.COM #THISISHARDROCK

©2014 Hard Rock International (USA), Inc. All rights reserved.

JOIN HARDROCKREWARDS.COM



**Nice Place.
Nice Price.®**

Featuring
new NextGen®
design rooms!

Discover the newest Red Roof redesign in the country and the next generation of Red Roof design and style.

- Large, flat-screen TVs
- Free Wi-Fi, local calls, long-distance calls in the continental U.S. and up to 10 fax pages in the continental U.S.
- #1 in Customer Satisfaction — online reviews, *Market Metrix*, 2010 & 2011
- Superior King Rooms with large workstation, in-room coffee, microwave and refrigerator
- Free Redi-Set-Go breakfast
- Children 17 and under stay free
- Pets stay free

Red Roof Detroit-Dearborn – #182
24130 Michigan Avenue • Dearborn, MI 48124
phone: 313.278.9732

For reservations visit redroof.com or call 800.RED.ROOF (800.733.7663)

EXPERIENCE THE LOOK AND FEEL OF THE HOLIDAY INN SOUTHGATE



Holiday Inn

SOUTHGATE

BANQUET & CONFERENCE CENTER
17201 NORTHLINE RD., SOUTHGATE, MI

734-283-4400 · WWW.HISOUTHGATE.COM

- Area's Largest Heated Indoor Hotel Pool and Whirlpool
- Award-Winning Charlie's Chophouse
- Club Charlie's Lounge With Big-Screen TVs and Live Entertainment on Weekends
- Breakfast Included
- Kids 12 and Under Eat Free With Paid Adult (Up to 4 Children)
- Free Wi-Fi
- Microwave, Refrigerator and Flat-Screen TVs in Every Room
- Next Door to the YMCA With Splash Park From Memorial Day Through Labor Day
- 15 Minutes to The Henry Ford
- Complimentary Shuttle Service Available

THE WESTIN
SOUTHFIELD
DETROIT

**LOCAL
RETREAT**

Sleep well and dream away in a Westin Heavenly® Bed before you spend a day exploring at The Henry Ford.

TO RESERVE
YOUR ROOM, CALL
866-716-8104.



spg.

©2014 Starwood Hotels & Resorts Worldwide, Inc.
Starwood Preferred Guest

York House
Bed and Breakfast



Feel like a member of the family from the moment you enter the York Guest House!

- Clean, comfortable rooms with shared or private bath
- Daily continental breakfast
- Minutes from The Henry Ford
- Single and double Museum or Village ticket packages
- Delightful, homey ambience and personalized service

1141 N. York
Dearborn, MI 48128

PHONE 313.561.2432



1700 General Motors Rd.
Milford, MI, 48380

626 acres of rolling hills, trees and lakes that offer a wide range of amenities for outdoor activity.

- 20-, 30- and 50-amp RV campsites
- 2 beaches and 3 stocked fishing lakes
- Heated pool with lifeguards
- Laundromats
- Extensive 7-day recreation program for kids
- Paddle boat rentals and canteen food service
- 27-hole championship Mystic Creek Golf Course & Banquet Center
- Adventure golf
- Resort-style cabins, rustic cabins and tent rentals

Call 248.684.6000
for reservations.
www.campdearborn.com



Nice Place.
Nice Price:

All New Rooms!

Discover the newest Red Roof redesign in the country.

100%
SMOKE FREE

- Large, flat-screen TVs
- Free Wi-Fi, local calls, long-distance calls in the continental U.S. and up to 10 fax pages in the continental U.S.
- #1 in Online Guest Reviews - 2010, 2011, 2012
- Superior King Rooms with large workstation, in-room coffee, microwave and refrigerator
- Free Red Roof coffee bar
- Children 17 and under stay free
- Pets stay free

Red Roof
Detroit Southwest-Taylor - #189
21230 Eureka Road • Taylor, MI 48180
phone: 734.374.1150

For reservations visit
redroof.com or call
800.RED.ROOF (800.733.7663)

HAWTHORN
SUITES BY WYNDHAM



**Newly Renovated
All-Suite Hotel**

Designed to make you feel at home every day.

- Daily complimentary hot breakfast
- Spacious rooms with kitchen and living room
- Minutes from The Henry Ford
- Close to expressways
- Outdoor pool
- Group discounts available
- Motor coach parking

CALL TODAY ABOUT OUR GROUP INCENTIVES AND SERVICES

5777 SOUTHFIELD FREEWAY
DETROIT, MICHIGAN 48228

Call 313.441.1700 or visit
www.hawthorn.com/dearborn

Great People. Great Camping.

**DETROIT
GREENFIELD
RV PARK**

6680 Bunton Road
Ypsilanti, MI 48197

PHONE 734.482.7722
FAX 734.544.5907

- Private spring-fed lake and scenic forest setting
- Large private beach and lakeside trails
- Excellent boating, fishing and swimming
- Long pull-thrus and full hookups + 50 amp
- Holiday weekend family events
- Just 35 miles from Detroit attractions

Plan your trip and make reservations at www.detroitgreenfield.com

BISHOP - BRIGHTON BED & BREAKFAST

2709 BIDDLE ST., WYANDOTTE, MI 48192



- Located in historic Wyandotte approximately ten miles from The Henry Ford®
- Full gourmet breakfast each morning
- Three guest rooms - two are suites suitable for families of four to six
- TVs with DVD players in each room
- Off-street parking behind our home

WWW.BISHOP-BRIGHTONBEDANDBREAKFAST.COM PHONE 734.284.7309



- 30,000 Square Feet of Flexible Meeting Space
- Event Services Include Large Conferences, Weddings, Small Business Meetings and Social Events
- Complimentary Wi-Fi
- Easy Access to Local Freeways, Airport, Detroit Metro Attractions
- Complimentary Self-Parking



Ford Conference & Event Center
 1151 Village Road • Dearborn, MI 48124
 313-621-2900 • www.cec.ford.com
 Located directly across the street from Henry Ford Museum and Greenfield Village



NEW

Henry Ford Museum[®] Insider's Tour

Discover the stories behind some of our most iconic artifacts, and immerse yourself in the wonders that make Henry Ford Museum the home of America's ideas and innovations.

► TheHenryFord.org/Museum




Sunday Kids Day

FOR ALL KIDS 14 AND UNDER, EVERY SUNDAY HOME GAME

- Free giveaways
- Free face painting
- Free rides on the Carousel and Ferris Wheel
- Post-game Kids Run the Bases



tigers.com

(866) 66-TIGER





**All this,
and no airport screening.**

Gaming, dancing, dining, concerts, a spa, 400 luxurious rooms. Everything you need for your escape is right here at MotorCity Casino Hotel. And it's all just a few miles away from where you are right now.

866-STAY-MCC
MotorCityCasino.com



A MILLION MILES AWAY,
RIGHT DOWN THE STREET.



If you bet more than you can afford to lose, you've got a problem. Call 1-800-270-7117 for free, confidential help.

MotorCity Casino Hotel and MotorCity Casino Hotel design are trademarks of Detroit Entertainment, LLC. ©2015 Detroit Entertainment, LLC. All rights reserved.

have you
heard?

You don't have to worry
about the drive,
just the trunk space.

Over 185 shopping, dining and entertainment options are just minutes away, with more than 50 that can't be found anywhere else in Michigan.

BANANA REPUBLIC
FACTORY STORE

HUGO BOSS
FACTORY STORE



NikeFactoryStore

lastcall
BY NEIMAN MARCUS



MICHAEL KORS

GUESS
FACTORY STORE

DKNY
DONNA KARAN NEW YORK

CRABTREE & EVELYN

J.CREW

KENNETH COLE OUTLET

LuckyBrand

LOVECULTURE
OUTLET

LACOSTE

I&T
OUTLET STORE

THE LIMITED
OUTLET

THE PUMA STORE

Visitor Savings Pass

Special savings for guests traveling over 50 miles at more than 100 stores and restaurants. Details at Guest Services in District 6.



30 minutes from downtown Detroit • I-75, Exit 84 • Auburn Hills, MI

greatlakescrossingoutlets.com

“One of the country’s best museums...”

— Condé Nast Traveler

Our 200 acres of innovation are a one-of-a-kind experience. An astonishing collection started by Henry Ford himself. People come here to see how it was, what it is — and where they can take it. If you’re thinking ahead, this is your kind of place. What are you waiting for?

**Gain perspective. Get inspired.
Make history.**



Vacation packages start under \$130. Get going today at thehenryford.org/getinspired. Just 10 minutes from Detroit Metropolitan Airport. thehenryford.org

the
**Henry
Ford**

Take it forward.®

READY, **SAVE**, GO!

Seniors 62 and up receive **15% off**. Kids ages 2-12 receive **50% off** regular adult fares, and kids under 2 ride **free**.

VISIT **AMTRAK.COM**
OR CALL **1.800.USA.RAIL**



Enjoy the journey.®

Restrictions apply.

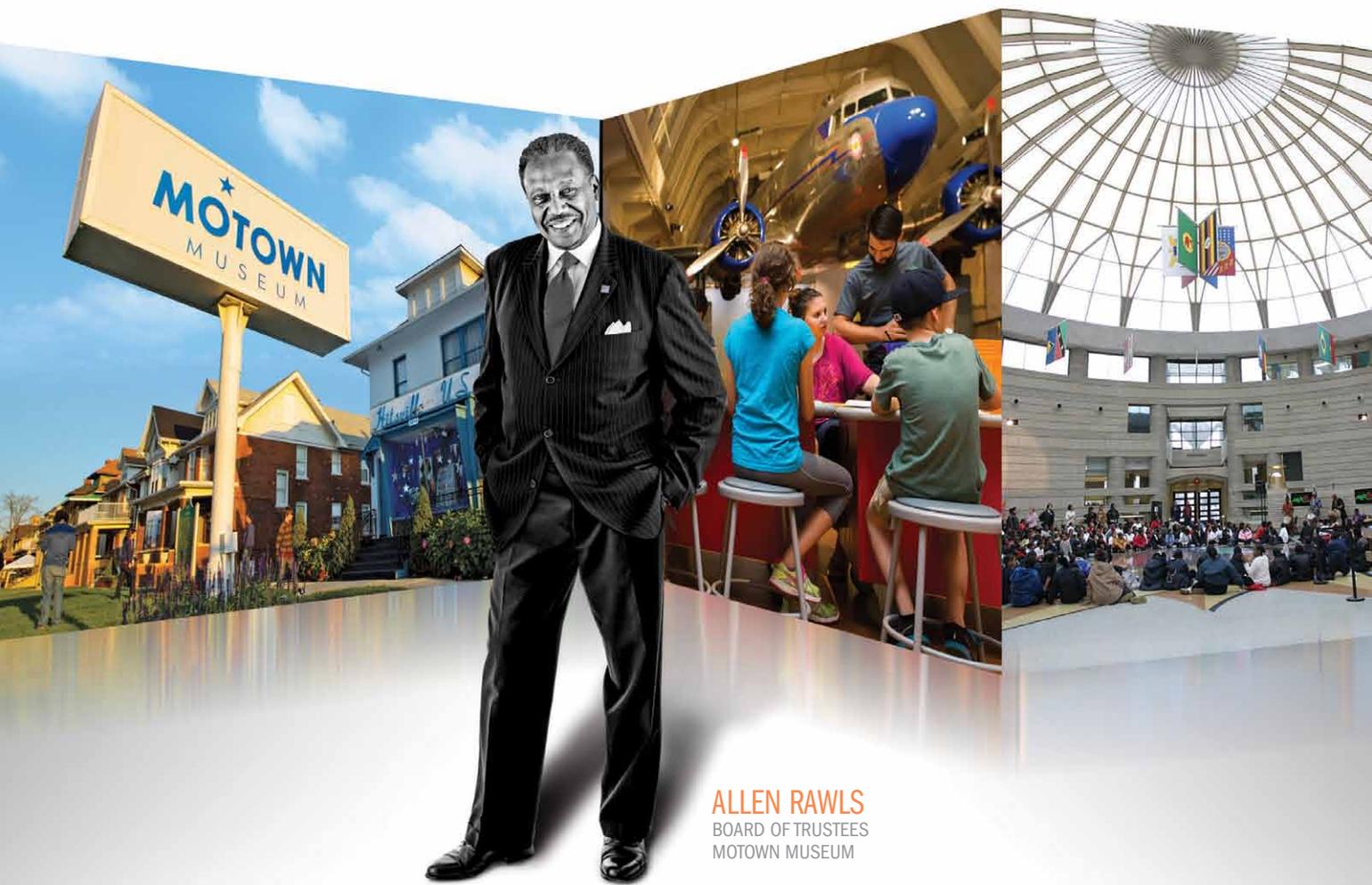
Amtrak® and Enjoy the journey are registered service marks of the National Railroad Passenger Corporation.

fresh. family. **meijer**®



A fresh look at shopping.®

With over 600 farm-fresh produce items delivered daily, plus 150,000 items in over 40 departments, you'll find only fresh selection and quality products at Meijer. That's because we believe in providing the best to families. After all, we know what it's like to take care of a family - we are one.



ALLEN RAWLS
BOARD OF TRUSTEES
MOTOWN MUSEUM

DISCOVER AN AMAZING LITTLE HOUSE OF MUSICAL INFLUENCE AND MORE AT EVERY TURN

Detroit's influence stands as strong as the sounds of the Motown Museum, which preserves the birthplace of a musical legacy that moved the world, and there are many more stories throughout The D. History and its makers are showcased at The Henry Ford. Culture and contributions are celebrated at the Arab American National Museum. From the Charles H. Wright Museum of African American History to Greektown, Mexicantown and Corktown, you'll find worldwide wonders waiting around every corner. Discover Detroit, America's great comeback city. View Allen's whole story at meetdetroit.com/allen.



AMERICA'S GREAT COMEBACK CITY.
Cars | Culture | Gaming | Music | Sports



A LOOK BACK

SARAH'S DOUGHNUT

Just days before her 12th child is born, 43-year-old Michigan farmwife Sarah Faught makes doughnuts for her family. Sadly, Sarah dies soon after giving birth. Mourning her loss, the Faughts left behind decide to save, rather than eat, Sarah's last batch as well as the cutter that formed it. It's January 1890.

For the next 122 years, Sarah's descendants pass down the remaining doughnuts, cutter and story of their loved one. Food for fodder forever memorializing the enormity of a mother lost yet never forgotten.

DID YOU KNOW? /

The story goes that the doughnut hole was introduced in the mid-1800s by Capt. Hanson Gregory, a Dutch sailor who impaled one of his mother's home-made doughnuts on a spoke of his boat's steering wheel so he could better navigate during a storm.

EAT

A cronut, the croissant/doughnut pastry invented by chef Dominique Ansel that *TIME* magazine called one of the 25 best inventions of 2013 ▶

READ

Glazed America: A History of the Doughnut by anthropologist Paul Mullins ▶



FROM THE COLLECTIONS OF THE HENRY FORD



LET'S FIND MORE WAYS TO USE LESS FUEL.

Today, we're not only working to find more energy, we're helping inspire ways to use less. That's why for 30 years, the Shell Eco-marathon has been challenging schools and universities around the world to design, build and test ultra-energy efficient vehicles. In 2014, Mater Dei High School achieved 2,471 miles per gallon with their prototype vehicle, "Supermileage 2." This spirit of innovation is spreading. Shell Eco-marathon Americas has a new home in Detroit, Michigan, an iconic American city whose history is rich in innovation and an ideal place to steer the world further toward sustainable energy for the future. shell.com/ecomarathon



LET'S GO.

#makethefuture

WAKE UP

ON THE RIGHT SIDE OF THE PLANE.

Catch some Z's when catching your next flight. Arriving ready is just one of the perks of flat-bed seats, Westin Heavenly® In-Flight Bedding, and everything else you'll find throughout our slumber-inducing Delta One™ cabin. No wonder more people choose Delta than any other airline.

Official Airline of The Henry Ford.



KEEP CLIMBING

