Celebrate the glories of American food with us.

**SATURDAY, SEPTEMBER 24**

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

- **Traditional Fall Cooking Demonstrations**
  10 a.m. - 4 p.m., Village Homes
  A: At Firestone Farm, the ladies sized cabbages to make sauerkraut in the cellar. Savory meat dumplings are being prepared as the main dinner dish, accompanied by pumpkin bread. For dessert, there is deliciously sweet farmer's fruitcakes.
  B: The ladies at Ford Home are busy cooking a flavorful smothered chicken, cheese straws and potato puffs. For dessert, they are baking pumpkin pies.
  C: At the Mathes Family Home, the menu features shrimp crepe cumin, Talahassee hush puppies and cornbread.
  D: The ladies of Edison Homestead bustle as they prepare ham cooked in beer and deviled potatoes, plus ginger punch on the table and German coffee cake for dessert.
  E: At Susquehanna Plantation, the ladies in the kitchen are working diligently to make short biscuits, while a dish of macaroni and pumpkin sour cream bakes on the open hearth.
  F: The open hearth at Daggett Farmhouse is brimming with baked beef, hasty pudding and a buttered apple pie for dessert.
  G: At Giddings Family Home, a servant prepares lemon cake, stewed muskmelons and little fine cakes, while the lady of the house awaits her guests.
  H: Visit McCoy Folk Birthplace to learn about typical foods eaten on the Pennsylvania frontier on the early 1800s.

- **Colonial Beer-Brewing Demonstrations**
  All day, Firestone Farm
  Learn how to brew 18th-century beer and ale into cider.

- **Local Roots® Product Sampling**
  See Saturday, September 24, for details.
  11 a.m. - 4:30 p.m., Greenfield Village Store
  Today’s offerings include our budge and freshly baked Holbe Head Enjoy. Availability of items varies through the day.

**SUNDAY, SEPTEMBER 25**

- **Traditional Fall Cooking Demonstrations**
  10 a.m. - 4 p.m., Village Homes
  See Saturday, September 24, for details.
  **Local Roots Product Sampling**
  11 a.m. - 4:30 p.m., Greenfield Village Store
  See Saturday, September 24, for details. Availability of items varies through the day.

- **Cooking Demonstrations with David McCrorie, The Henry Ford's Executive Chef**
  Noon and 2 p.m., A Taste of History® Restaurant
  Our chef prepares a fall favorite using the freshest ingredients.

- **Tour and Tasting**
  3 p.m., Firestone Farm Orchard
  Enjoy a tour and tasting of the historic apple varieties.

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

- **Harvest Equipment, Early Engine Club**
  All day, Ford Yard
  Learn about harvesting equipment from expert tinkers.

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

- **Local Roots® Product Sampling**
  See Saturday, September 24, for details.
  11 a.m. - 4:30 p.m., Greenfield Village Store
  Today’s offerings include our budge and freshly baked Holbe Head Enjoy. Availability of items varies through the day.

**SATURDAY, OCTOBER 1**

**Fall Farmers Market**
10 a.m. - 3 p.m., Greenfield Village Pavilion
See Saturday, September 24, for details.

- **Traditional Fall Cooking Demonstrations**
  10 a.m. - 4 p.m., Village Homes
  A: At Firestone Farm, the aroma of fresh pumpkin butter fills the air. Tantalizing beef sausage cakes are being fried as the main dinner dish, accompanied by Russian salad. For dessert, there is delectably sweet ribbon cake.
  B: The ladies at Ford Home are busy cooking savory pork chops with apples, scalloped tomatoes and potato puffs. For dessert, they are baking pumpkin fretters.
  C: At the Mathes Family Home, the menu features shrimp crepe cumin, Talahassee hush puppies and cornbread.
  D: The ladies of Edison Homestead bustle as they prepare stuffed cabbage and potato puffs, plus ginger punch on the table and German coffee cake for dessert.
  E: At Susquehanna Plantation, the ladies in the kitchen are working diligently making johnnycakes, while a dish of macaroni pudding bakes on the open hearth.
  F: The open hearth at Daggett Farmhouse is brimming with baked beef, hasty pudding and a buttered apple pie for dessert.
  G: At Giddings Family Home, a servant prepares lemon cake, stewed muskmelons and little fine cakes, while the lady of the house awaits her guests.
  H: Visit McCoy Folk Birthplace to learn about typical foods eaten on the Pennsylvania frontier on the early 1800s.

- **Colonial Beer-Brewing Demonstrations**
  All day, Firestone Farm
  Watch plowing with our Port Huron steam engine and mighty Percheron draft horses.

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

- **Local Roots® Product Sampling**
  See Saturday, September 24, for details.
  11 a.m. - 4:30 p.m., Greenfield Village Store
  Today’s offerings include our budge and freshly baked Holbe Head Enjoy. Availability of items varies through the day.

**SUNDAY, OCTOBER 2**

- **Traditional Fall Cooking Demonstrations**
  10 a.m. - 4 p.m., Village Homes
  See Saturday, October 1, for details.
  **Local Roots Product Sampling**
  11 a.m. - 4:30 p.m., Greenfield Village Store
  See Saturday, September 24, for details. Availability of items varies through the day.

- **Cider Pressing**
  All day, Firestone Orchard
  Watch plowing with our Port Huron steam engine and mighty Percheron draft horses.

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

- **Local Roots® Product Sampling**
  See Saturday, October 1, for details.
  11 a.m. - 4:30 p.m., Greenfield Village Store
  Today’s offerings include our budge and freshly baked Holbe Head Enjoy. Availability of items varies through the day.

- **Tour and Tasting**
  3 p.m., Firestone Farm Orchard
  Enjoy a tour and tasting of the historic apple varieties.
Fall Flavor
Weekends

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

The Henry Ford strives to make powerful connections to your personal interest in food choices, nutrition and health. We also pay attention to land use, sustainable agriculture and other issues of vital interest to communities nationwide, beginning with our own regional community.

During your visit, you can discover America’s tastes and traditions in a wide variety of ways — in exhibits and experiences in Henry Ford Museum® and Greenfield Village®, in the menus and ingredients at our restaurants, and in the signature food products we sell.

Whether you’re reliving America’s past at Greenfield Village, exploring great American ideas and innovations at Henry Ford Museum or celebrating a special occasion on the grounds of The Henry Ford, you’ll make new food memories of your own.

Greenfield Village brings to life more than three centuries of food traditions through authentic experiences and products inspired by America’s food heritage. Each home is harvest inspired, so pop in and see what’s cooking! (Descriptions below note the historical representation of each home.)

A  Firestone Farm – Columbiana County, Ohio, c. 1885
Coal stove cooking and baking with Midwestern recipes and a Pennsylvania German influence.

B  Ford Home – Dearborn, Michigan, c. 1876
Wood-fired stove cooking and baking with recipes inspired by Michigan’s fall harvest.

C  Mattox Family Home – Bryan County, Georgia, c. 1930
Cooking and baking on a wood stove using African-American recipes based on the Mattox family’s oral histories and local/regional foodways and cookbooks.

D  Edison Homestead – Vienna, Ontario, Canada, c. 1915
Coal stove cooking and baking with recipes influenced by sweeping changes in culture and technology of the early 20th century.

E  Susquehanna Plantation – Tidewater Maryland, c. 1860
Hearth cooking and baking with Southern-inspired antebellum recipes.

F  Daggett Farmhouse – Andover, Connecticut, c. 1760
Hearth cooking and baking based on a variety of Colonial-era English and American cookbooks.

G  Giddings Family Home – Exeter, New Hampshire, c. 1760
City versions of 18th-century recipes are showcased.

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

Cooking Demonstrations

Our Food Story

September 24-25 & October 1-2, 2016
Greenfield Village®
thehenryford.org/fallflavor