

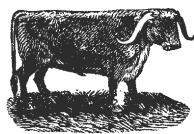
Deborah Peterson's Pantry

presents

"Meats...for the use of the table,"

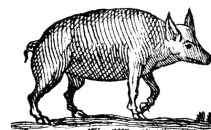
An Historic Foodways Symposium

Saturday, February 27th 2010 from 9:00am - 7:30pm



Pennsbury Manor

(Morrisville, PA)



Join us for a day with engaging speakers presenting on topics sure to interest those involved with open-hearth cooking, historic sites, or 18th-century everyday life.

- *Of Turtles, Catfish, & Other Great Philadelphia Foods: The Archaeology of Philadelphia's Culinary Past, 1750-1850* - Teagan Schweitzer, Ph.D. candidate- Univ. of Penn.
Learn about the foods people actually ate and how they obtained and prepared these foods in colonial and federal Philadelphia based on archaeological evidence and documentary research.
- *Domestic Animals in Colonial North America* - Barbara Corson, VMD
Gain a better understanding of the domesticated animals typically found on farms in the Colonies during the 18th century.
- *Double Session: 18th & 19th Century Hog & Beef Butchering and Meat Preservation Before Refrigeration* - Dave Miller, Historian & Butcher
This double session will explore the varied history of large animal butchering and general meat preservation typical in this region during the 18th and 19th centuries.



The \$75 registration fee includes a resource packet including receipts for each 18th-century dish served, light breakfast, lunch featuring period-correct dishes, potluck dinner, tour of Pennsbury Manor, and access to some well-known historians. We have also arranged for a select group of sutlers to sell their wares during the course of the program.



After the formal presentations and tour of the site, join us for a potluck dinner from 5 p.m. till 7:30 p.m. Network and relax with other foodies and historians to share your favorite 18th-century dishes and their receipts if you wish to bring one. We will provide sausages made by Dave Miller using his family's 18th century receipt, and a hearty soup. We hope you will join us even if you are not able to travel with food...there will be plenty for all!

Workshop opportunity: Past Masters in Early American Domestic Arts is excited to offer an open-hearth cooking workshop using the reconstructed hearths of Pennsbury Manor as your classroom. Class on Friday (2/26) or Sunday (2/28) will run from 9:30am-3:00pm with a maximum of 24 people each day. Cost: \$40 per person per workshop



The nearby Hampton Inn & Suites has agreed to offer a special discount for attendees of the program — a double room with two double beds for \$89.00/night + tax (normally \$139.00). PLEASE MAKE YOUR ROOM RESERVATIONS DIRECTLY WITH THE HOTEL BEFORE Monday, February 22:

Hampton Inn & Suites: 215-860-1700 (use code DPP) or visit

<http://hamptoninn.hilton.com/en/hp/groups/personalized/AVPNTX-DPP-20100225/index.jhtml>

 Visit www.deborahspantry.com to register online! 