

# Historic Foodways Workshops



## Blue Hen Bakers

*Historic Connections: Baking with Corn, 10am-4pm*

*Cost: \$35.00 per person*

Corn was a vital part of colonial life. At Newlin Grist Mill, the 1704 mill still regularly grinds corn into corn meal during tours and demonstrations. This workshop, led by Regina & Michael Albert, offers a unique opportunity to experience baking in a historic way for new and experienced bakers alike.

Baking with corn is a hands-on workshop that will give participants the chance to work in an 18th century wood-fired bake oven while preparing a variety of corn based recipes. The workshop includes lunch, samplings, and take home goods from the days' efforts.



## Past Masters in Early American Domestic Arts

*Baking without a Bake Oven, 9:30am-2:30pm*

*Cost: \$30.00 per person*

Don't have a bake oven but need to bake? You can still experiment with historic recipes using different techniques and tools. In Baking Without a Bake Oven, Clarissa Dillon and other members of the Past Masters in Early American Domestic Arts will guide participants in how to cook over a hearth using a bake kettle, griddle, and other historic baking equipment.

While participants will be sampling the food they make throughout the day, it is suggested they bring a lunch or a snack for their convenience.

**Registration Form:** Please submit this registration form and payment to reserve your space for one of these workshops. Space is limited in each workshop and will not be held without payment.

Name: \_\_\_\_\_ Address: \_\_\_\_\_

Email: \_\_\_\_\_ Phone Number: \_\_\_\_\_

# Attending "Historic Connections" \_\_\_\_\_ X \$35.00 per person = \$ \_\_\_\_\_

# Attending "Baking w/o a Bake Oven" \_\_\_\_\_ X \$30.00 per person = \$ \_\_\_\_\_

Total: \$ \_\_\_\_\_

Make Checks Payable to:  
Newlin Grist Mill

Allergy Information: \_\_\_\_\_

Names of All Workshop Attendees: \_\_\_\_\_