



# Susan McLellan Plaisted Food History Lecture and Slide Series

## Preserving the Harvest



From the first produce of the season to the late fall, the preservation techniques of the 18th century were daily occurrences. This power point presentation opens one eyes to a broad definition of a "pickle" and includes drying, potting and more.

## An 18th Century Bill of Fare



Seasonality was the key word in what was placed on the 18th century table. This slide program takes the audience through the bread baking, cheese making, beer making processes and symmetrically appointed dining experiences.

## Dining with William Penn



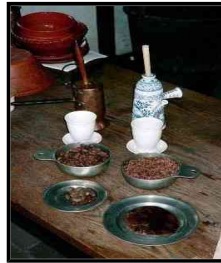
Explore the foodways of the famous English Quaker William Penn (the founder and first Governor of Pennsylvania), with visuals of his favorite beverages and seasonal bill of fares. This slide series brings the audience to the Bake and Brew of Pennsbury Manor to show the preparation techniques and finished products.

## The 18th Century Hearth



From hearth with lugpole to clock jack spit, this slide presentation shows the great versatility of the hearth, the use of the bake oven and hearth cooking equipment.

## Chocolate: From Medicine to Milk Chocolate



The milk chocolate bar of the 21st century had its origins in the New World cacao bean. This program explains the travel and transformation of the cacao bean from beverage, to medicine, to milk chocolate.

## From Hearth to Cookstove



The introduction of the cookstove in the late 18th and early 19th centuries changed the lives of women and families. This program explores the transition from cooking at the hearth through the evolution of the cookstove.

## Tea in the 18th Century



The experience of taking tea in the Colonies is explored with artifacts and slides.

## Curds and Whey



When "Little Miss Muffet sat on a tuffet, eating of curds and whey" she was eating cheese. This program provides a brief overview of the history of cheese and explains in detail the cheese making process in the early colonies.

## Native American Foodways



Explore the foodways of the Eastern Woodland Indians (Lenape, Iroquois, Wampanoag, etc.) with visuals of the firing of the clay pots and use of the resources of the land and gardens for food.