

For Immediate Release

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Contact

Helen Brody
603.727.9251

Helen@newhampshirefarms.net

Enfield Shaker Museum Announces Culinary History Symposium
Food for Thought: A Study of the Past Through Food

Place:

Enfield Shaker Museum, 447 NH Route 4A, Enfield, NH 03748

Date & Time:

Saturday, October 24, 2009 • Symposium 9:00 am – 6:30 pm
NH Growers' Dinner, 6:30 (optional)

Description: Food for Thought: A Study of the Past Through Food

An all day symposium with two nationally known keynote speakers. Each speaker is followed by a panel discussion with local experts.

- **Sandra Oliver discusses: *Every Dish Has a Past.*** Oliver is formerly publisher of *Food History News*, and author of *Saltwater Foodways: New Englanders and their Food at Sea* and co-author of *Giving Thanks, Thanksgiving Recipes and History*.

- **Anne Mendelson discusses: *Back to the Future with Small Scale Dairy Farming***
Writer and historian, contributing editor to *Gourmet* magazine, Mendelson's most recent book is *Milk: The Surprising Story of Milk Through the Ages*.

- **The Symposium ends with a Reception featuring** artisan demonstrations and local cheeses, wines and ciders.

A New Hampshire Growers Dinner follows, featuring Hanover-Lebanon Co-op Food Stores' Chef Jason Dacier and his staff.

Cost *Symposium: \$75 (includes box lunch and reception)
Growers Dinner: \$40 symposium registrants; \$45 museum members; \$50 non-members
Overnight stays: Great Stone Dwelling: \$85-\$125

* Symposium admission includes one ticket to "America's Kitchens" - a traveling exhibit organized by Historic New England and on view at the New Hampshire Historical Society, Concord, NH

Reservations: Required for both the symposium, dinner, and overnight. Please call 603.632.4346 by October 19.

For complete calendar of events: www.newhampshirefarms.net