



ALL AT HOME: A TASTE OF HISTORY VIRTUAL FOOD TALKS AND TASTINGS

7 PM Thursday October 1

The Cheese and Cider of New England: A Match Made in Heaven!

Join NH native Chris Munsey of Vermont Creamery for a locally themed Cider and Cheese Talk and Tasting! Purchase your Tasting Basket from the Museum before the talk to "taste along" as Chris guides us on a culinary trip through the twin states' fine artisan cheeses and craft beverages. If you aren't local, order products direct from the vendors to build your own tasting night!

TASTING BASKET #1

*exact basket contents may vary from photographs

Featuring Champlain
Orchards, Farnum Hill, Spring
Brook Farm, Vermont
Creamery, and Castleton
Crackers





ALL AT HOME: A TASTE OF HISTORY

VIRTUAL FOOD TALKS AND TASTINGS

7 PM Thursday October 8

Pie: A History!

In this fun talk, culinary historian Sarah Lohman will look at the origins of pies, including meats pies and “coffins.” Then we’ll delve deep into the history of pumpkin pie and apple pie, stopping for digressions into the pumpkin spice flavor craze and the history of competitive pie eating.



Sarah Lohman is a culinary historian and the author of the bestselling book *Eight Flavors: The Untold Story of American Cuisine*. Her work has been featured in *The Wall Street Journal* and *The New York Times*, as well as on *All Things Considered*; and she has presented across the country, from the Smithsonian Museum of American History in Washington, DC to The Culinary Historians of Southern California. Her current project, *Endangered Eating: Exploring America's Vanishing Cuisine* will be released with W.W. Norton & Co. in 2021.

TASTING BASKET #2

*exact basket contents may vary from photographs

Featuring a hand-decorated, homemade apple pie, Jasper Hill Cave Aged Cheddar, and Hermit Woods Winery Cranberry Cider





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7 PM Thursday October 15 Breaking Bread with Martin Philip

Join baker and author Martin Philip of the King Arthur Baking Company for selections from his book and a sneak preview into his baking, bicycling, and banjo adventure, "Biscuits for Strangers." We'll have plenty of time for questions along the way - bakers new and old can quiz him on everything from crisp croissants, to crusty sourdough and tender pie crusts.

TASTING BASKET #3

*exact basket contents may vary from photographs
Featuring products from King Arthur Flour, Vermont Farmstead Cheese, Castleton Crackers, and local craft beverage





ALL AT HOME: A TASTE OF HISTORY VIRTUAL FOOD TALKS AND TASTINGS

7 PM Thursday October 22

History of US Cider Industry: Talk and Tasting with Steve Wood of Farnum Hill Ciders

Join local friend of the Museum Steve Wood of Poverty Lane Orchards and Farnum Hill Cider for a talk on the history of the US Cider industry. Cider's resurgence as a craft beverage has been Steve's career, and so he offers us insider insight to one of the Shaker's favorite beverages!

TASTING BASKET #4

*exact basket contents may vary from photographs

Featuring products from
Farnum Hill, Sunset Rock
Goat Farm, and Castleton
Crackers

