



HISTORIC SITES 2011

THE HEDGE HOUSE MUSEUM

126 Water Street, Plymouth

June - August, Wednesday - Sunday, 2 to 6 pm

Visit the authentically restored 1809 Hedge House on the Plymouth waterfront. This gracious Federal mansion with unusual octagonal rooms was lived in by local merchants & entrepreneurs in the early years of the new nation. *Admission:* \$5 adults, \$2 children; free for members and Plymouth residents.

THE HARLOW OLD FORT HOUSE

119 Sandwich Street, Plymouth

June - August, Thursdays, 1 to 4 pm

Tour this rare surviving 17th century homestead, original home of William Harlow, local cooper, farmer, constable and sergeant of the Plymouth militia. *Admission:* \$5 adults, \$2 children; free for members and Plymouth residents.

NEW FOR 2011! THURSDAY BAKING DEMONSTRATIONS

This year the Harlow Old Fort House will debut demonstrations by master baker Kirsten Atchison. Kirsten grew up in Germany where dinner is called "Abendbrot" (evening bread) and afternoon coffee and cake is a national institution. Now a resident of Plymouth, Kirsten enjoys recreating her favorite German breads—earthy dark rye breads and sourdough whole grain loaves—as well as baking Italian and French breads and flatbreads from all over the world. *Admission is included with your tour of the Harlow Old Fort House.*

For more information visit our website

www.plymouthantiquariansociety.org

Phone 508-746-0012 • E-mail psasm@verizon.net

Thursday Baking Demonstrations at The Harlow Old Fort House

JUNE 23: PRETZELS & BAGELS

Soft pretzels are Germany's ultimate snack food. Grab one in the morning, give one to your cranky toddler or have one with a good sausage and a salad at night. Like their Polish cousins, bagels, pretzels are made with a yeasted dough. After shaping they are boiled in lye water and then baked.

JUNE 30: CAKES

Flour, butter, sugar, eggs and a leavening agent are the building blocks for a limitless array of cakes. Chocolate, flavorings, pastry cream or icing make each cake distinct. Visitors will be able to sample some European and early American cakes.

JULY 7: FLATBREADS

Nearly every culture has a version of flatbread, which was baked as early as 6000 B.C. They are either unleavened (tortillas, chapati, matzo) or leavened (pizza, naan, pita). Kirsten will bake a selection of flatbreads from all over the world.

JULY 21: YEASTED SWEET BREADS

Stollen, Challah, brioche, cinnamon rolls and buns are often baked for special holidays like Christmas or Easter, or as fancy breakfast food. Kirsten will bake a Swiss Zopf, Sally Lunn buns, and sweet rolls.

AUGUST 11:

STEAMED BROWN BREAD & CORNBREAD

Brown bread and corn bread are two of the earliest New England dishes. Brown bread was originally boiled in a pudding cloth—brick ovens did not appear until permanent houses were built. The first cornbread varieties were simple, unleavened cakes made by mixing cornmeal and water. Today there is a huge variety, depending on family tradition and region.

AUGUST 18: SOURDOUGH BREADS

Sourdough originated in Ancient Egypt around 1500 BC. It was the first form of leavening until replaced in the Middle Ages by yeast from the beer brewing process. Kirsten will bake a strong flavored rye sourdough with flaxseeds, and a French sourdough.