

“Food of the Dead: A History of Funeral Foods”

April 8, 2015 - 2 p.m. - 4p.m.

The Woodlands - 4000 Woodland Ave - Philadelphia, Pa. 19104

*Presented by the Historic Foodways Society of the Delaware Valley and
The Woodlands in Philadelphia*

\$25 HFSDV members, \$35 non-members

Hear Sarah Lohman, noted food history blogger of Four Pounds Flour fame and author of ***Eight Flavors: The Untold Story of American Cuisine*** talk about **Food of the Dead: A History of Funeral Foods** as well as tour the Woodlands mansion, referred to by Thomas Jefferson as "the only rival I have known in America to what may be seen in England."



©JewishEncyclopedia.com

Talk on Funeral Food:

At the end of an early American funeral, participants were given a cookie: spiced with caraway, and stamped with a special design, they were often kept for years as a memento of the departed. Although mourning traditions have changed over time, and vary from place to place, what they have in common is food and drink. From the home parlour to the funeral parlor; from Irish wakes to sitting Shiva, consumption offers comfort in a time of grief. In this talk we'll look at the culinary traditions surrounding funerals throughout American history, and we'll taste beer from Midas's tomb, funeral cakes, and Mormon funeral potatoes.

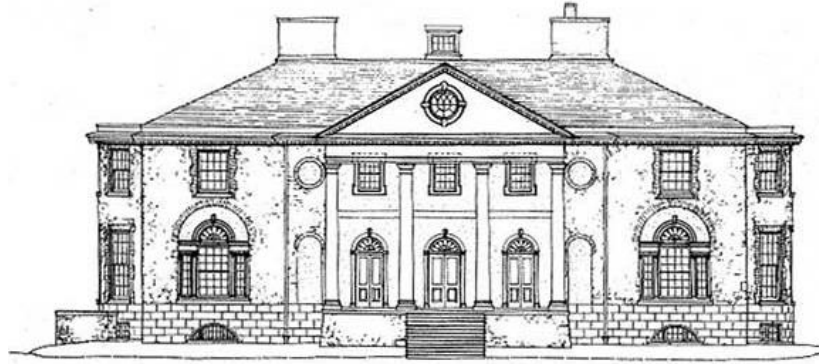
Our Speaker:

Sarah Lohman is originally from Hinckley, Ohio (near Cleveland), where she began working in a museum at the age of 16, cooking historic food over a wood-burning stove. She graduated with a BFA from the Cleveland Institute of Art in 2005 and for her undergraduate thesis, she opened a temporary restaurant/installation that reinterpreted food of the Colonial era for a modern audience.

Dubbed a "historic gastronomist," Lohman works with culinary history as a way to make a personal connection with the past. She chronicles her explorations in culinary history on her blog, FourPoundsFlour.com, and her work has been featured in the [New York Times](#), the [Wall Street Journal](#), The Washington Post, the NY Post, The Atlantic and NPR. She appeared in The Cooking Channel's [Food: Fact or Fiction](#).

Currently, she works with institutions around the country to create public programs focused on food, including The American Museum of Natural History, The New York Public Library, The Brooklyn Brainery, The Brooklyn Historical Society, Brooklyn Botanic Garden, Institute for Culinary Education, The Great Hunger Museum (New Haven), The Culinary Historians of Southern California, Preacher Gallery (Austin), Museum of Science (Boston), and Smithsonian Museum of American History.

The Woodlands of Philadelphia



South Elevation

Our Venue:

The Woodlands in Philadelphia, the former country seat of William Hamilton, offers the public one of the nation's most architecturally sophisticated neoclassical houses from the years following the American Revolution. Its Schuylkill River site, originally located beyond the western edge of the city, was reshaped by Hamilton in 1786 to reflect contemporary English picturesque landscape and horticultural ideals.

In 1840, local investors purchased the intact core of the estate to transform the grounds into a rural cemetery. Still active today, Woodlands Cemetery retains two of Hamilton's 18th-century buildings, elaborate Victorian funerary monuments, curving green contours and majestic trees. This park-like setting was named a National Historic Landmark District in 2006 and provides an oasis of nature amid the bustling University City neighborhood.

To Register

Since we are partnering with The Woodlands, we are trying out an on-line registration process. The fee for the program, which includes the talk, a tastings and a tour of the magnificent mansion -- including the rarely seen kitchen -- is \$25 for HFSDV members and \$35 for non-members and guests.

[Click Here to register on-line:](#)

When registering on-line, use the Discount Code **HFSDVmember** in order to receive the member discount of \$25. There will be a transaction charge of \$2.25. If you do not wish to register on-line, please send an e-mail to our Treasurer Mark Trozzi at Mark@Trozzi.com to secure a place at the talk and let him know you want to attend. You can pay at the door with a check made out to HFSDV.

Go to www.woodlandsphila.org to find the registration page if the above link does not work for you. You can also call the Woodlands directly at **215-386-2181**.

We look forward to seeing you at this special place for a special program! Feel free to contact HFSDV president Dan Macey with any questions or concerns at dan@dantasticfood.com. Space is limited.