

Historic Foodways Society of the Delaware Valley presents:

Tudor Kitchens of Hampton Court Palace Revisited

By Marc Meltonville

Date: Sunday - May 7, 2017
Place: Newlin Grist Mill (cabin)
219 South Cheyney Road, Glen Mills, PA 19567

Registration: 9:30 am Coffee and tea
Presentation: 10 am
Lunch: Noon, followed by special tour

The Tudor kitchens of Hampton Court Palace are the largest surviving Renaissance kitchens in Europe. Originally built for King Henry VIII, much of them remain today. Over the last 25 years, continued research and new understanding of life 500 years ago means the way in which the kitchens are presented has changed over time. It is now time to revisit the Tudor Kitchens, looking at things we have learned in the past few years of live, experiential cookery and academic research, and try to tell the story of the function of this huge department with a clearer understanding of what went on behind the scenes.

Royal Food Historian, Marc Meltonville, is a member of the project team that will spend the next 12 months bringing this vision to life. He has worked on exhibitions in 1991 and 2006, along with 25 years of live cookery that has brought so much of the new ideas forward.

Newlin Grist Mill Director and HFSDV member, Tony Shahan will give a special tour of the on-going archeological findings in the kitchen of the Miller's house.

Lunch: Turkey, Brie on focaccia # _____ Roast beef, cheddar on brioche bun # _____

Registration DEADLINE: April 30th

Name(s): _____ Phone number: _____

Member @ \$25 x _____ = \$ _____

Guest(s) @ \$35 x _____ = \$ _____ Name(s): _____

Total enclosed: \$ _____

Make check payable to HFSDV

Mail to: Cheryl Trozzi, 4 Ardmoor Lane, Chadds Ford, PA 19317

www.historicfoodways.org