

Colonial Williamsburg®

Foodways in the 18th Century: Bringing Virginia's Bounty to the Royal Governor's Table



❖ NOVEMBER 8–10, 2009 ❖



Virginia's 18th-century gentry delighted in fine dining. Gathering together friends and associates for a lavish and elegant meal was an important social and political event. Learn about the very best of dining in early Virginia by joining us for Colonial Williamsburg's first "Dining in the 18th Century" conference, featuring the culinary arts and dining customs of the colony's most prestigious household. Noted food historian, author, and chef Ivan Day will join Colonial Williamsburg's Historic Trades foodways staff, curators, historians, and archaeologists to explore how the bounty of colonial Virginia's rivers, fields, and forests found its way to the richly furnished tables of its political and social leaders.

The three-day conference begins on Sunday evening with a keynote address by Mr. Day on the art of fine dining in



18th-century England. The Monday morning session will delve into selecting recipes, procuring ingredients, and preparing the dishes for a royal governor's dinner. Tuesday morning will focus on presentation, table settings, service, and dining etiquette. Both afternoons will offer workshop sessions on making colonial chocolate, beer, and ice cream as well as private tours of food-related collections and sites with Colonial Williamsburg experts. And, of course, no food conference would be complete without a chance to eat! There will be an 18th-century-inspired luncheon at one of Colonial Williamsburg's historic dining taverns and a concluding banquet at the Williamsburg Lodge, which will reflect how historical foods can be adapted to and inspire modern fine dining as well.

THE PROGRAM



Sunday, November 8

- 2–7 p.m.** Program registration. Hennage Auditorium foyer at the DeWitt Wallace Decorative Arts Museum, 325 West Francis Street, Williamsburg, VA 23185.
- 5 p.m.** Welcome and program introduction. **James Horn**, vice president, research and historical interpretation and Abby and George O'Neill Director of the John D. Rockefeller Jr. Library, Colonial Williamsburg, Hennage Auditorium.
- Elegant Dining in the 18th Century. **Ivan Day**, British and European culinary historian, Cumbria, England
- Opening reception. Central Court.

Monday, November 9

- 8:30 a.m.** DeWitt Wallace Decorative Arts Museum opens for conference registrants.
- Coffee service. Central Court, DeWitt Wallace Decorative Arts Museum.
- 9 a.m.** Setting the stage for the dinner menu.
- Introduction.* **Jay Gaynor**, director, Historic Trades, Colonial Williamsburg.
- Governor Botetourt's Inventory.* **Frank Clark**, supervisor, historic foodways, Historic Trades, Colonial Williamsburg.
- William Sparrow's Accounts.* **Dennis Cotner**, foodways specialist, historic foodways, Historic Trades, Colonial Williamsburg.
- A Zooarchaeological Perspective on Williamsburg's Market.* **Joanne Bowen**, curator, zooarchaeology, Colonial Williamsburg.
- John Randolph's Treatise: A Gentleman's Account of Vegetable Gardening.* **Wesley Greene**, garden historian, Colonial Williamsburg.
- The Dinner Menu.* **Frank Clark**.
- 10:30 a.m.** Coffee break. Central Court.

11 a.m. *Preparing the Meal.* **Frank Clark** assisted by members of the Colonial Williamsburg historic foodways staff.

1 p.m. *A Sampling of the Dishes.* Lunch in a Historic Area tavern.

2:30–3:30 p.m. and 4–5 p.m. Free time to shop, explore the Historic Area, or attend an optional program(s). Guests have two one-hour options each afternoon:

A Tour of the Dining Room and Kitchen at the Peyton Randolph House. Curators will discuss how the Randolphs' dining room furnishings, kitchen utensils, and tools were researched; how original and reproduction items were obtained; and the procedures used to set up these exhibition and working spaces. (Limit 15)

Sipping and Supping in 18th-century Style. Enjoy a guided tour of the museum's collection of 18th-century ceramic and silver dining accoutrements. DeWitt Wallace Decorative Arts Museum. (Limit 20)

The Urban Garden in 18th-century Williamsburg. This tour describes the plants, tools, and techniques of the gentleman gardener and provides garden tips for the modern gardener. (Limit 20)

Making 18th-century Chocolate. Learn how raw cocoa beans are processed into chocolate and were used in 18th-century cooking. Governor's Palace Kitchen. (Limit 20)

Making 18th-century Beer. This program demonstrates the process of brewing beer as it was practiced in the 18th century. Governor's Palace Scullery. (Limit 20)

Making 18th-century Ice Cream. Wythe House Laundry. (Limit 20)

The Archaeological Record and the Butcher's Block: Cutting Meat in the 18th Century. Wythe House Kitchen. (Limit 15)

Presumption and Consumption: Archaeological Evidence of Drinking and Dining at Charlton's Coffeehouse. Learn what archaeological material culture reveals about diet and consumption at a 1760s Williamsburg coffeehouse. Department of Archaeological Research. (Limit 15)

2:30–3:30 p.m. and 4–5 p.m. (continued)

Livestock in 18th-century Williamsburg. The Colonial Williamsburg rare breeds program breeds and promotes several types of livestock that were well known in the 18th century, supplying historic foodways with eggs, meat, and dairy products. Walking tour. (Limit 20)

5 p.m. Program concludes. Dinner on your own.

Tuesday, November 10

8:30 a.m. DeWitt Wallace Decorative Arts Museum opens for conference registrants.

Coffee service. Central Court, DeWitt Wallace Decorative Arts Museum.

9 a.m. *The 18th-century Dining Room Experience: A Curatorial Perspective.* **Robert Leath**, chief curator and vice president, collections and research, Old Salem Museums & Gardens, Winston-Salem, North Carolina.

9:45 a.m. *Set for Success: The 18th-century Table.* **Suzanne Findlen Hood**, associate curator, ceramics and glass, and **Kimberly Smith Ivey**, associate curator, textiles and historic interiors, Colonial Williamsburg.

10:30 a.m. Coffee break. Central Court.

11 a.m. “Cleanse not your teeth with the Table Cloth”: *Dressing, Dining, and Etiquette at the Gentry Table.* **Cathy Hellier**, historian, and Historic Trades milliners and mantua-makers, Colonial Williamsburg.

Noon Lunch on your own.

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6:30 p.m. Reception and dinner. *Garden to Hearth: An 18th-century-inspired Menu.* **Rhys Lewis**, executive chef, Colonial Williamsburg Company. Williamsburg Lodge Conference Center.

Virginia Food and Wine—Garden to Hearth in Early Virginia. An after-dinner presentation by Thomas Jefferson.

Wednesday, November 11

OPTIONAL WORKSHOPS

9–11 a.m.

Cookery Books in Special Collections. The Rockefeller Library’s collection includes the first book of cookery published in the British colonies—Eliza Smith’s *The Compleat housewife* (1742)—as well as the first book of southern regional cookery—Mary Randolph’s *The Virginia house-wife* (1824). See these important sources of research for Colonial Williamsburg’s foodways program. John D. Rockefeller Jr. Library.

8 a.m.–2 p.m.

Down Hearth Cooking Workshop. Come cook with the Colonial Williamsburg historic foodways staff in the Peyton Randolph Kitchen. This workshop is designed to give participants a chance to try their hand at down hearth cooking in a Historic Area kitchen. Class attendees will prepare a variety of 18th-century recipes using period equipment and learn firsthand the work involved in cooking for the 18th-century gentry. The workshop culminates with a sampling of the dishes prepared during the class. *Class is limited to two classes of 10 people.*

For more information about Conferences, Forums, and Workshops, call 1-800-603-0948 or visit our website at www.history.org/conted



REGISTRATION & RESERVATIONS

Four Easy Ways to Register and make Room Reservations

- 1. ONLINE** www.history.org/conted
- 2. PHONE** 1-800-603-0948
- 3. FAX** (757) 565-8921
- 4. MAIL** Office of Conferences, Forums, and Workshops
The Colonial Williamsburg Foundation
Post Office Box 1776
Williamsburg, Virginia 23187-1776

Registration Information

Preregistration and payment in full are required. Payment can be made by check or charged to American Express, Discover, Visa, or MasterCard. Registration includes the opening reception, four coffee breaks, a tavern lunch, reception and dinner, presentations proposed in this program, and a Colonial Williamsburg admission pass valid for the duration of the conference.

Cancellation Policy

If notice of cancellation is received in writing before close of business October 30, 2009, Colonial Williamsburg will refund your registration fees, less a \$50.00 administrative fee. Refunds will not be made after October 30. Travel and/or trip interruption insurance is recommended. Please check with your travel agent for details.

How to Reach Williamsburg

Williamsburg is easily accessible by plane, train, and car. Located in eastern Virginia, Williamsburg is about 150 miles south of Washington, D.C., and midway between Richmond and Norfolk. The Williamsburg area can be reached via many major airlines, with more than 200 flights arriving daily, to three airports just 25 to 45 minutes away: Newport News—Williamsburg (PHF), Richmond (RIC), and Norfolk (ORF). Each airport has rental car and limousine services. Amtrak also serves Williamsburg with trains daily to and from the northeast corridor.

Lodging Opportunities

The following special rates are available at the Colonial Williamsburg Resort Collection for conference registrants.

Hotel rates for single or double occupancy, per night.
(Rates do not include applicable taxes.)

WILLIAMSBURG INN®

Regarded among the world's great hotels, the Williamsburg Inn is the crown jewel of the Colonial Williamsburg Resort Collection. Main building guest rooms \$330.

WILLIAMSBURG LODGE

Colonial Williamsburg's most recently restored hotel is known for its southern charm and hospitality. Superior \$169 Deluxe \$199

WILLIAMSBURG WOODLANDS HOTEL & SUITES

Located adjacent to the Colonial Williamsburg Visitor Center, this moderately priced hotel includes a daily continental breakfast and an array of recreational amenities. Superior Room \$109 Suite \$129

Dining Opportunities

Distinctive dining options are offered throughout the Colonial Williamsburg Resort Collection and in the Historic Area. From a classically elegant setting to a more casual atmosphere to our historic dining taverns, each of Colonial Williamsburg's restaurants is within steps of our conference facilities. Dining reservations can be made by calling 1-800-261-9530, Monday through Friday, 8:30 a.m. until 5 p.m. (ET).

Spa Opportunities

The Spa of Colonial Williamsburg provides a full menu of services. A team of experts has collaborated to create a spa that exudes southern charm, harmonizes with its historical surroundings, reflects its colonial heritage, and honors traditions of wellness and relaxation throughout American culture. Experience the wonders of our spa for yourself by calling 1-800-688-6479.



REGISTRATION FORM

2009 FOODWAYS IN THE 18TH CENTURY

One person per form; duplicate as necessary

Mr./Dr./Mrs./Ms./Miss _____
(Print full name)

Address _____

City, state, zip/postal code _____

Country _____

Daytime phone with area code _____

Email address _____

I WOULD LIKE MY NAME BADGE TO READ:

Name _____

City, State _____

LUNCH PREFERENCE:

- Vegetable Pie Fried Oysters Roasted Chicken

PROGRAM OPTIONS MONDAY 2:30–3:30 P.M.

- Peyton Randolph Kitchen and Dining Room
- Museum Tour
- The Urban Garden Walking Tour
- Making 18th-century Chocolate
- Making 18th-century Beer
- Making 18th-century Ice Cream
- Meat Cutting Demonstration
- Archaeological Evidence Tour
- Rare Breeds Walking Tour

PROGRAM OPTIONS MONDAY 4–5 P.M.

- Peyton Randolph Kitchen and Dining Room
- Museum Tour
- The Urban Garden Walking Tour
- Making 18th-century Chocolate
- Making 18th-century Beer
- Making 18th-century Ice Cream
- Meat Cutting Demonstration
- Archaeological Evidence Tour
- Rare Breeds Walking Tour

PROGRAM OPTIONS TUESDAY 2:30–3:30 P.M.

- Peyton Randolph Kitchen and Dining Room
- Museum Tour
- The Urban Garden Walking Tour
- Making 18th-century Chocolate
- Making 18th-century Beer
- Making 18th-century Ice Cream
- Meat Cutting Demonstration
- Archaeological Evidence Tour
- Rare Breeds Walking Tour

PROGRAM OPTIONS TUESDAY 4–5 P.M.

- Peyton Randolph Kitchen and Dining Room
- Museum Tour
- The Urban Garden Walking Tour
- Making 18th-century Chocolate
- Making 18th-century Beer
- Making 18th-century Ice Cream
- Meat Cutting Demonstration
- Archaeological Evidence Tour
- Rare Breeds Walking Tour

OPTIONAL PURCHASES

Companion ticket for Sunday evening <i>(includes lecture)</i>	\$40
companion name _____	
Companion ticket for Tuesday dinner <i>(includes after-dinner program)</i>	\$95
companion name _____	
Cookery Books in Special Collections	\$25
Down Hearth Cooking Workshop	\$125

Registration Fee and Payment

Registration fee (\$295 per person) _____

Optional purchases _____

Total of enclosed check _____
(Payable to "The Colonial Williamsburg Foundation")

Total credit card charge _____

CHECK ONE

- Discover MasterCard Visa American Express

Credit card number _____

Expiration date _____

Cardholder name *(please print)* _____

Cardholder signature _____

If this information is a duplicate mailing, please pass it on to a friend.