



www.thecreativefeast.com

603.321.5011

**Feasting with Recipes Then and Now: An Exploration of Recipes From 1910-Present**  
**Slide presentation and cooking demonstration with tasting**



The modern movement of eating locally grown and raised seasonal fare has its roots deeply planted in our historic kitchens. "Eating locally" and "eating seasonally" have become fashionable terms. As with most things food trends change and the historical effects of large scale farming and manufacturing on our recipes and food preparation is worth exploring.

Join Creative Feast chef Liz Barbour as she explores our modern journey back to the local farm and your great-grand mother's kitchen to learn why we have moved our food preparation so far from home. Enjoy a cooking demonstration of some historic recipes and learn how we can alter them for today's shopping and palate. Enjoy a cooking demonstration of two delicious recipes and samples. Recipes and paper goods included.

[Knives and knife sharpeners](#) will be available for purchase.

**Program Fees**

**Private Parties, Clubs, Retail Shops, Markets:**

\$350 plus .51 per mile travel.

0-35 guests

Additional guests \$3.50 per person

**Public Libraries:**

First Booking: \$150 plus .50 per mile travel.

Repeat Bookings: \$200 each plus .51 per mile travel.

0-35 guests

Additional guests \$3.50 per person

