South Union Seminar April 24-25

"Hot Bread, Green Peach Pies, and Roasting Ears: Southern Tradition in the Shaker Kitchen"

The Shaker Museum at South Union is pleased to announce its 2009 South Union Seminar “Hot Bread, Green Peach Pies, and Roasting Ears: Southern Tradition in the Shaker Kitchen,” an in-depth look at the foodways of the South Union Shakers, the customs that determined what they ate and how they prepared it.

This year’s event will offer presentations by noted scholars on both Shaker and Kentucky foodways, exceptional regional recipes served at the 1869 Shaker Tavern, and a new exhibit that may dispel some of the common myths about simplicity in the Shaker dining room. An early-bird tour of the newly renovated 1875 Grain Barn will also be available exclusively to seminar participants.

This year’s seminar features speakers:

♦ Christian Goodwillie, Hancock Shaker Village Curator
♦ Hugh Ridenour, Kentucky Historian and Author
♦ Dr. Michael Ann Williams, Western Kentucky University Department Head, Folk Studies and Anthropology

Register by April 17:

♦ Mail or Fax enclosed registration form
♦ Contact us directly at shakmus@logantele.com
  (800) 811-8379
  (270) 542-4167
April 24-25 SOUTH UNION SEMINAR
"Hot Bread, Green Peach Pies, and Roasting Ears: Southern Tradition in the Shaker Kitchen." An in-depth look at the foodways of the South Union Shakers, the customs that determined what they ate and how they prepared it. Reservations: $70 for members; $80 for non-members. Friday 6:30 pm—Saturday 5 pm CT.

May 16-17 CREATIVE DRAWING WORKSHOP
Follow the guidance of local artist Charles Brindley during an artistic development workshop entitled "Proportion, Perspective, Color Dynamics: How to Achieve Rewarding On-Site Results." Reservations: $75 Saturday only; $120 full weekend. Saturday 9 am—5 pm; Sunday 12 noon—5 pm CT.

May 23 L & N RAILROAD LUNCHEON
Enjoy a hearty late 19th century menu typical of what would have been served at South Union's famous railroad hotel. Served at the 1869 Shaker Tavern Bed and Breakfast. Reservations limited: $22 for members; $25 for non-members. 12 noon CT.

June 13 CHILDREN'S ART WORKSHOP
Children 1-5 grade will weave a small Shaker-style basket and create a spirit drawing during a workshop led by elementary art educator Melissa Rose Craven. Guardians must accompany child. Reservations limited: $30 per child. 1-2 graders 10 am—12 noon; 3-5 graders 1-3 pm CT.

June 26-27 CIVIL WAR CAMP OUT
Children up to 14 years old and their guardians can spend a night under the stars and participate in drills, cooking, and a scavenger hunt with living historians in a safe environment. Guardians must accompany child. Call the museum for a list of provided supplies. Reservations: $25 for 1 adult and 1 child; $40 for family of 4. Friday, 7 pm—Saturday 12 noon CT.

September 26 TINSELTOWN AT SHAKERTOWN
Enjoy an evening of stage and screen music as Orchestra Kentucky performs at South Union. Reservations: TBA. Time: TBA.

October 10 SHAKER FARM DAY
Interact with living history demonstrations and activities of Shaker farm chores. Educational and fun event for children and adults of all ages. Admission: $7 adults; $2 children. 10 am—3 pm CT.

November 7, 14 A SHAKER BREAKFAST
Fill up on a Civil War-era breakfast served at the 1869 Shaker Tavern Bed and Breakfast. Reservations: $22 for members; $25 for non-members. Civil War re-enactment during Nov. 7 breakfast. 8:30 and 10:30 am CT each weekend.

November 21 CREATIVE DRAWING WORKSHOP
Follow the guidance of local artist Charles Brindley during an artistic development workshop entitled "Proportion, Perspective, Color Dynamics: How to Achieve Rewarding On-Site Results." Reservations: $75. 9 am—5 pm CT.

December 4, 5 CHRISTMAS AT SHAKERTOWN
Featuring the region's finest antiques and crafts dealers.
PREVIEW PARTY: December 4, 7-9 pm CT.
   Early shopping opportunity; coffee and dessert bar; performances by the South Union Shaker Quartet; silent auction.
   Reservations: $10.
OPEN HOUSE: December 5, 9 am—4 pm CT.
   Silent auction; hot lunches for sale; homemade baked goods for sale.
   Admission: Monetary or canned food donation.

SPECIAL DEMONSTRATIONS
Enjoy a free demonstration with paid museum admission. Featuring local broom maker John Campbell and tin smith Randy Hulse. 10 am—3 pm CT.

April 4 June 6 (Tin smithing only) July 4 August 8
Civil War re-enactment during A Shaker Breakfast at the 1869 Shaker Tavern with paid event reservation. November 7
"Tell them that we are the people who turn the world upside down."
— Mother Ann Lee

South Union Seminar participants will get an early look at the newly published book “Mr. Lincoln’s Chair: The Shakers and their Quest for Peace” by Anita Sanchez.

The book, which will be officially launched March 29, 2009, at the New York State Museum, details the Shakers’ struggle to obtain legal conscientious objector status during the Civil War. Their quest led them to the White House and resulted in an audience directly with President Abraham Lincoln. When granted conscientious objector status, the Shakers crafted Lincoln a chair to express their gratitude.

“Mr. Lincoln’s Chair: The Shakers and their Quest for Peace” will be on sale in the Shaker Museum Gift Shop.

REGISTRATION FOR THE SOUTH UNION SEMINAR, APRIL 24-25, 2009

Registration Deadline: April 17, 2009

Detailed schedule and confirmation will be mailed after registration is received.

Name

Address

Special Needs (vegetarian meals, etc.)

$70 Per Member $80 Per Non-Member Check Enclosed

Credit Card #Exp

If Paying with a Credit Card, Please Circle One: Visa MC AmEx

Please send registration to:
邮: P.O. Box 177, Auburn, KY 42206 传: (270) 542-7558

For more information: 1-800-811-8379 or (270) 542-4167 or shakmus@logantele.com
Baked Apple Pudding
Take well-flavoured apples, bake, but don't burn them; rub them through a sieve, take one pound of the apples, so prepared, mix with it, while hot, half a pound of butter, and half a pound of powdered sugar; the rinds of two lemons, grated, and when cold, add six eggs, well beaten; put a paste in the bottom of the dish, and pour in the apples; half an hour will bake it; sift a little sugar on the apples when bakes.

Charlotte
Stew any kind of fruit, and season it in any way you like best; fry some slices of bread in butter, put them, while hot, in the bottom and round the sides of a dish which has been rubbed with butter, put in your fruit, and lay slices of bread on the top; bakes it a few minutes, turn it carefully into another dish, sprinkle on some powdered sugar, and glaze it with a salamander [iron poker.]

Recipes taken from The Virginia House-wife, by Mary Randolph © 1824 University of South Carolina Press.