



# “Come to Table” Historic Plants in the American Kitchen

Thomas Jefferson Center for Historic Plants presents  
The 7th Biennial Historic Plants Symposium—September 10, 2010

Friday, September 10, Program & Speakers at Tufton Farm, 9 am – 4 pm

From 1809 until 1824 Thomas Jefferson kept a vegetable garden “calendar” detailing the seasonal cycles of the gardening year, noting when crops were planted, transplanted, and when they “come to table.” Food historians know that recreating historic recipes entails using authentic produce. This year’s symposium explores early American cuisine from New England to the mid-South, and across cultural and class boundaries.

The day-long Historic Plants Symposium takes place at Tufton Farm, nursery/headquarters of the Center for Historic Plants (CHP), and features a plant sale and book signings by the authors. CHP staff will lead tours of the nursery.

**Location:**  
1293 Tufton Farm,  
Charlottesville, VA 22902.  
For more information,  
call 434-984-9818, or  
visit: [www.monticello.org](http://www.monticello.org)

- 9:15 am Peter J. Hatch**, director of Monticello’s Gardens and Grounds, opens the program with a celebration of Thomas Jefferson’s legacy in gardening and food. The western traditions of gardening—in England, France, Spain, the Mediterranean—were blended into a dynamic and unique Monticello cookery through the influence of emerging colonial European, Native American, African-American slave, Creole, and southwestern vegetables.
- 10:30 am Sandy Oliver**, food historian, author, and editor of *Food History News*, will present “Asparagus and Cabbage: Vegetables in Early American Diet.” Sandy will describe the role of vegetables at the table of a coastal New England household of the early 1800s and discuss fireplace cookery and foods of Colonial and Federal America.
- 11:30 am Dr. Leni Sorensen**, African-American Research Historian at Monticello, “For Sustenance and Profit: Provisions from the Slave Gardens at Monticello.” Using examples of the kinds of vegetables grown in the slave’s own gardens, Dr. Sorensen will demonstrate the cooking traditions of Monticello’s enslaved African Americans community.
- 12:15 pm Lunch** made with locally produced food, including the Monticello vegetable garden
- 1:45 pm William Woys Weaver**, internationally known food historian and author, will present “Cooks and Kitchen Gardens: Eating our way through History,” from PA Dutch food customs to the broader American cuisine.
- 3:00 pm John Martin (Hoppin’ John) Taylor**, highly acclaimed food writer, culinary historian, and author will present “The Food, Cooking, and Culinary History of Charleston and the Carolina Lowcountry.” Hoppin’ John will offer his personal perspective on the distinctly southern foodways of the coastal plain region that surrounds Charleston.

## Dinner and Evening with Rosalind Creasy at Monticello— 6:30 pm

A special evening at the Thomas Jefferson Visitor Center at Monticello as a preview to Saturday’s Heritage Harvest Festival. **Rosalind Creasy** will blend the focus of the Symposium, “Come to Table,” with a celebration of sustainable gardening and heirloom plants, the core themes of Saturday’s Heritage Harvest Festival. The author of over 20 books, Creasy coined the term “Edible Landscaping,” now a part of the American vocabulary.

Fill out the registration form below and mail it in, or you may register online.

### Historic Plants Symposium Registration Form

“Come to Table,” Historic Plants in the American Kitchen  
Friday, September 10, 2010

Check one:

- Symposium only: \$120
- Dinner with Rosalind Creasy only: \$50
- Symposium plus Dinner: \$170

#### Payment

Check Enclosed     Credit Card: \_\_\_\_\_ Expiration Date: \_\_\_\_ / \_\_\_\_

Signature: \_\_\_\_\_

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