

Pickens County Museum Field School

Announces Schedule for

Carol Bozarth's Winter to Spring Hearth Cooking Classes

Registration now open for all seven classes to be held at the Hagood Mill



Hearth Cooking
Instructor, Carol Bozarth

Enjoy an opportunity for you to experience how settlers in this area cooked their meals. The time for each class is 10:30 a.m. – 3:00 p.m. Students will use the hearth of the Murphree/Hollingsworth cabin at the Historic Hagood Mill & Folklife Center (138 Hagood Mill Road, Pickens).

Our instructor for this series is **Carol Bozarth**, a retired registered dietitian. Before coming to Pickens County Carol resided in Rhode Island where she taught and demonstrated open fire & hearth cooking for ten years. Currently, she demonstrates hearth cooking at Hagood Mill on the Third Saturday each month.

These classes are designed to be "hands on," so come ready to participate. Each student will actually be cooking using methods shown during class. Wear comfortable closed-toe shoes and natural fabric clothing (cotton, wool, linen, etc.) This is a unique opportunity to learn the basics of pioneer cooking as well as life in the Southern Appalachian Mountains in the mid 19th and early 20th centuries.

Tuition for each class is \$65 (\$55 for museum members) and includes all food and supplies that you will need. Full tuition must be paid for all classes before start date. Tuition may be paid in cash, by check made out to Pickens County Museum, or Visa, MasterCard, Discover, or American Express card by calling (864) 898-5963. No tuition will be reimbursed after class start date. Pre-registration is required. Each class size is limited to six, so, register by calling today to reserve your place.

Spring Winter 2012 Hearth Cooking Class Schedule

February 2 (Thursday): Dutch Oven Pizza Hearth Cooking. 10:30 am–3:00 pm. Open only to students that have previously completed an Advanced Open Hearth Cooking Class. Learn how to make pizza from scratch (dough, sausage, tomato paste) in a Dutch oven by the hearth. Combine 21 century recipes with 19th century cooking methods and technology. You'll be able to make pizza by the campfire, fireplace, and cook top/oven. Student need only bring their own dish and eating utensil. All other supplies provided.

February 23 (Thursday): Beginner/Basic Hearth Cooking. 10:30 am–3:00 pm. Students will learn to use tools, utensils, cast iron cookware and word-of-mouth recipes from the past as well as fire management in an open hearth. This class focuses on everyday life and every day meals. Class participants will be cooking foods fundamental to the life of the Southern Appalachian family such as soup, beans, Johnny cakes, fried apples, cowboy coffee and more. Student need only bring their own dish and eating utensil. All other supplies provided.

March 3 (Saturday): Beginner/Basic Hearth Cooking. 10:30 am–3:00 pm. Students will learn to use tools, utensils, cast iron cookware and word-of-mouth recipes from the past as well as fire management in an open hearth. This class focuses on everyday life and every day meals. Class participants will be cooking foods fundamental to the life of the Southern Appalachian family such as soup beans, Johnny cakes, fried apples, cowboy coffee and more. Student need only bring their own dish and eating utensil. All other supplies provided.

March 8 (Thursday): Dutch Oven Enchiladas Hearth Cooking. 10:30 am–3:00 pm. Completion of Advanced Open Hearth Cooking Class is required for taking this class. Learn to make enchiladas from scratch (tortillas, filling, sauce and all the fixings) by the hearth. Combine 21st century recipes with 19th century cooking methods and technology. You'll be able to make enchiladas by the campfire, fireplace, and cook top/oven. Student need only bring their own dish and eating utensil. All other supplies provided.

March 27 (Tuesday): Intermediate Hearth Cooking. 10:30 am–3:00 pm. Students will advance their skills learned in Basic hearth cooking. They will build the fire from scratch and manage it all through the class. They will learn to manage more than one kettle on the fire at a time and cook with multiple types of cookware at the same time. They will churn butter, bake cornbread, cook chicken and dumplings and more. Students need only bring their own dish and eating utensil. All other supplies provided.

April 17 (Tuesday): Southern Appalachian Sunday Supper Hearth Cooking. 10:30 am–3:00 pm. Completion of Advanced Open Hearth Cooking Class is required for taking this class A supper with all the "fixin's" - Fried chicken, spring greens, sweet potato biscuits, mashed potatoes and gravy, taffy pull and more. Student need only bring their own dish and eating utensil. All other supplies provided.

May 1 (Tuesday): Advanced Hearth Cooking. 10:30 am–3:00 pm. Participants in this class will continue to advance their skills learned in Intermediate hearth cooking. They will bake pies and biscuits and make traditional fried pies. Spring greens will be gathered and cooked according to "word of mouth" recipes. Student need only bring their own dish and eating utensil. All other supplies provided. Please note that this class will be required for the future offerings of the specialty classes such as those listed above.

Pre-registration is required and you may register in person or by calling the Pickens County Museum at (864) 898-5963. Tuition may be paid by cash, check or charge. Make check payable to the Pickens County Museum or call the Museum to use your Visa, MasterCard, Discover or American Express. All classes will be held at the Hagood Mill. Full Tuition must be paid before first class. Students will be notified if a class is cancelled or filled. If class is cancelled all tuition will be reimbursed to registered student. No tuition reimbursements after start of class.

This class is part of the Pickens County Museum Field School. This program, supporting the Hagood Mill Historic Site's Nature Conservation Plan, includes a variety of conservation and primitive skills programs, classes and workshops. See a list of the classes offered at www.pickenscountymuseum.org or call the museum at (864) 898-5963 and request this information.

The Hagood Mill Historic Site & Folklife Center is located just 3 miles north of Pickens or 5 ½ miles south of Cherokee Foothills Scenic Hwy 11 off SC Hwy 178 at 138 Hagood Mill Road, Pickens, SC, and is open Wednesday through Saturday from 10:00 until 4:00, to tour the buildings and grounds and to visit the Mill Site Gift Shop.