

AUGUST: Bread Traditions from Europe

DINING WITH JANE AUSTEN: A Culinary History with Author Julienne Gehrer

Thursday, August 3 at 5PM (Fletcher Room)

A careful study of Jane Austen's letters by scholar Julienne Gehrer reveals a woman passionate about many topics, especially food. Join us for a culinary journey revealing details of the author's life through the foods on her plate. See favorite dishes recreated from two manuscript cookbooks held within the Austen Family Circle. Julienne Gehrer is the author of *In Season: Cooking Fresh from the Kansas City Farmers' Market*, *Love Lore: Symbols, Legends and Recipes for Romance*, and *Dining with Jane Austen*. This event is co-sponsored by the Vermont chapter of the Jane Austen Society of North America. Light refreshments will be served.

VIKING BLACK BREADS DEMO with Groennfell Meadery's Ricky Kline

Sunday, August 20 at 3PM (Fletcher Room)

Learn basics of making hearty Viking-style black bread with Ricky Kline. Ricky the Meadmaker is the head brewer for Groennfell Meadery as well as the head chef for Colchester's Mead Hall. He will be sharing the history of Scandinavian black bread and this Viking-era recipe and baking technique. This event is free and open to all. Ingredients will be provided.

IRISH SODA BREAD DEMO with Historian Vince Feeney

Sunday, August 27 at 3PM (Fletcher Room)

Author, historian and educator, Vince Feeney, shares his family recipe for Irish Soda Bread. Feeney, author of several books on the Irish in Vermont, demonstrates how this traditional bread is made and shares its history over tea and bread. This event is free and open to all. Ingredients will be provided.

ONCE UPON...A TRAIL OF BREAD CRUMBS with Storyteller Tracy Chipman

Thursday, August 31 at 3:30PM (Youth Area)

This all ages event leads listeners along a trail of stories from Scotland and beyond where you are as likely to run into a Hebridean baker, as a bannock or fairy. Head home nourished by a feast of stories and a recipe for Scottish scones to whip up at home.



SEPTEMBER: Bread Traditions from Africa & the Middle East

THE FLOUR WARS: HOW BREAD INSECURITY SET THE STAGE FOR THE FRENCH REVOLUTION with Erik Andrus

Wednesday, September 6 at 6pm (Fletcher Room)

Baker and historian, Erik Andrus, discusses one of the lesser-known events that led to the French Revolution. A series of riots in the villages and countryside around Paris began in the Spring of 1775. The fall grain harvest had been poor and the government of the newly crowned King Louis XVI put in place policies that led to skyrocketing prices, creating discontent around Paris and eventually setting the stage for the taking of the Bastille.

IRAQI FLATBREADS DEMO with Hadeer

Sunday, September 9 at 4PM (Fletcher Room)

Flatbreads are a daily staple across the Middle East. Learn the basics of baking these easy and delicious breads, as well as the traditions of hospitality to which these breads are an integral ingredient.

INJERA DEMO with Mulu

Saturday, September 16 at 4PM (Fletcher Room)

Mulu Tewelde, originally from Eritrea is well known for her Eithopian dinners at Arts Riot! She shares her family stories of bread-making and demonstrates how the spongy, fermented injera bread is made. This event is free and open to all. Ingredients will be provided.

FUFU DEMO with Schekinah

Sunday, September 24 at 4PM (Fletcher Room)

Schekinah Hemedi is an international student from the Democratic Republic of Congo in Accounting. She will demonstrate how to make fufu. Not formally a bread, fufu is a staple of the Congolese diet. It is eaten with everything from breakfast to dinner. Learn more about the DR Congolese culture and foods in this hands-on demo. This event is free and open to all. Ingredients will be provided.

For more information contact:

Barbara Shatara, Programming & Partnerships Librarian

bshatara@burlingtonvt.gov | 802.865.7211



Burlington Rising Highlights October & November

October: Bread Traditions from Asia

CHAPATIS with Hetal
Bánh Mì DEMO

Late Oct/Early Nov: Bread Traditions from the Americas

HOME ARTISAN BREAD BAKING with Stephen Lipenski
GLUTEN FREE BAKING with Jillian Kirby
CORN TORTILLAS with Mara Welton

Acknowledgements

Burlington Rising is funded by:



Burlington Rising is developed in partnership with:



The Fletcher Free Library will provide reasonable accommodations to ensure equal access to its programs, services, and activities. Sign Language interpreters, Assistive Listening Devices, or other auxiliary aids and/or services may be provided upon request. To ensure availability, you are advised to make your request at least 1 week prior to the program you wish to attend. To request an accommodation for any of the Library's programs, services, or activities, please contact Barbara Shatara at: BShatara@burlingtonvt.gov or at 865-7211.

Tel: 802.863.3403 | M, Th, F, Sa 10am-6pm, Tu & W 10am-8pm, & Su Noon-6pm

Burlington Rising August to November 2017



Brought to you by the Vermont Humanities Council & the Friends of the Fletcher Free Library

Burlington Rising is a series of lectures & culinary demonstrations centered on the historical role of bread in human civilization. The series highlights the connection bread has to cultural identity, to the development of cooperative economies & food systems, & to archaeological artifacts from Africa to New England. Burlington Rising explores breads brought from around the globe to Vermont through immigration. Series programs provide opportunities for people from a variety of backgrounds to learn from each other; educate our community about the historical foundations of diet & food preparation; & engage generations in activities that build relationships through stories & food preparation.



Fletcher Free Library | 235 College Street, Burlington | fletcherfree.org