The Cooks' Garden is in Bloom Tour
Spring/Summer

The Cooks' Garden serves as a source of fresh ingredients for the museum's open hearth cooking demonstrations and classes. The garden contains an assortment of useful plants commonly found in New England during the 18th and early 19th centuries. The Cooks' Garden was dedicated in 2006 in memory of Margaret Quinn Orloske, a member of the museum who enjoyed open hearth cooking and gardening, and who, with thousands of others, died on September 11, 2001. Funds from the Margaret Quinn Orloske Endowment are used to replenish heirloom plants, for general garden maintenance, and for support of the open hearth cooking program. Open hearth cooking and the study of foodways represent a special way to learn about life in early New England, and how people spent their time in the kitchens and parlors of the past.

Includes:

- A delicious sit-down lunch featuring fresh garden ingredients. (menu on last page);
- A guided visit to The Cooks' Garden;
- An open hearth cooking demonstration focusing on uses of garden vegetables and herbs;
- A tour of the Stebbins House;
- Shopping time at the Museum Gift Shop and Bookstore featuring many beautifully hand crafted items, many made locally. (All tour participants will receive a savings coupon for a discount at the store.)

Menus and Booking Information

Group Tour Buffet Menus

The Cooks' Garden is in Bloom (Spring/Summer)

Lunch: Entrees are served with chef's choice of seasonal sides.

Coffee, tea, iced tea, and iced coffee included
First Course: Baby green salad with house dressing with fresh baked rolls
Second Course: Choice of (meal counts are required one week in advance for plated meal +$2):

* *Apple-brandy pork loin* – Sliced pork loin and an apple-brandy sauce
* *Herb-crusted white fish* – Tender and flaky white fish topped with toasted, herbed crumbs and sundried tomato beurre blanc
* *Garden Vegetable and Pesto Pasta* – Sautéed seasonal vegetable tossed with our house-made pesto and Farfalle, topped with crumbled goat cheese

Third Course: Deerfield Inn Indian pudding with whipped cream

Best of Deerfield (Fall)

Lunch: Entrees are served with chef's choice of seasonal sides.

Coffee, tea, iced tea, and iced coffee included
First Course: Roasted butternut squash soup
Second Course: Choice of (meal counts are required one week in advance for plated meal +$2):

* *Apple-brandy pork loin* – Sliced pork loin and an apple-brandy sauce
* *Chicken breast with mushroom cream sauce* – slow cooked chicken breast served with wild mushrooms, capers, oregano, and cream sauce
* *Seasonal vegetable lasagna* – Roasted seasonal vegetables in a classic style lasagna with béchamel sauce, house
* marinara, ricotta, mozzarella, and parmesan

Third Course: Deerfield Inn Indian pudding with whipped cream

Heritage Holiday (December)

Lunch: Entrees are served with chef's choice of seasonal sides.

Coffee, tea, iced tea, and iced coffee included
First Course: New England clam chowder
Second Course: Choice of (meal counts are required one week in advance for plated meal +$2):

* *Slow roasted turkey breast* – with giblet gravy, house made stuffing and cranberry chutney
* *Yankee pot roast* – slow cooked beef with potatoes, onion and carrot in gravy
* *Gardener's pie* – Layers of mushrooms and seasonal vegetables with tomato béchamel, topped with mashed potatoes

Third Course: Deerfield Inn Indian pudding with whipped cream

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Group Tour Booking Information

Pricing

All tour/buffet luncheon packages are $39 per person. (inclusive of all taxes and gratuities). When booking two months or more in advance, packages are discounted to $37 per person.

Tours and dining can be purchased separately. Museum Tours are available for $12 per person. Group Lunches only are available for $27 per person (for a plated meal, add $2).

Contact Information
Package Tours or Dining Only:
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