



THE KITCHEN

The focal point of this room is the massive open-hearth fireplace. Here, Sarah would prepare food and preserve food for future use for her family as well as travelers and local guests who would come to the Inn for dining and hospitality. The hearth includes a beehive oven where breads, pastries, baked beans, or other slow cooking foods would be prepared. One will note bake oven, pots, pot hooks, kettles, skillets, trivets, spiders (three-legged frying pans), long handled utensils, reflector oven, soap stone dry sink, and even a mouse trap. The hearth is functional, but the beehive oven is no longer useable.

Today – the open-hearth is used to demonstrate cooking techniques of 1796 as well as food preservation techniques and how to make journey cakes that travelers would carry with them to eat on their journey and student enjoy tasting.

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