Click class title for hyperlink to class details below

Friday Schedule for WCCS 2018 (site opens 4pm Friday)

Time and space	Little House kitchen (If plumbing is fixed!)	Little House Common room	Stone House Kitchen	Stone House Common room	Cottage Kitchen	Multi-purpose building, Main Kitchen	Multi-purpose building. dining hall
4pm	Site opens ** Site Opens ** Site opens ** Site Opens ** Site opens ** Site Opens ** Site opens ** Site Opens **						
	Sign-in and potluck in Main Kitchen and dining hall (Multi-purpose building)						
Evening activities		Party near fireplace					Garum Tasting with Juana Games & Gambling

Saturday Schedule for WCCS 2018

Time and space	Little House kitchen (If plumbing is fixed!)	Little House Common room	Stone House Kitchen	Stone House Common room	Cottage Kitchen	Multi-purpose building. dining hall	Multi-purpose building, Main Kitchen
7:30am	breakfast – omg, it's so early! -- breakfast-- omg, it's so early! -- breakfast-- omg, it's so early! -- breakfast-- omg, it's so early! -- breakfast						
First class 8:30am-10:00	"From Udder to Butter"	"Choosing Recipes: A look at French Menus and Cookbooks"	"Medieval Cooking for Modern Vegetarians"	"The Reader's Digest Guide to a Transylvanian Cookbook"	"Piecrust 3 ways"	DISCUSSION AREA: Imagination run amok! Subtleties and Food Art idea exchange.	"From Page to Plate"
10am	15-minute passing (clean up) period	15 minute passing (set-up) period	15 minute passing (clean up) period	15 minute passing (set-up) period	15 minute passing (clean up) period		
Second class 10:15am-12:00	"Dough to Dumplings: Approaches to Period Pasta"	"Treasures and Delightes"	"More to the cuisine of al-Andalus than the anonymous cookbook"	"Feast Management: Time + Money"	"Quiche-like pies from period sources"	DISCUSSION AREA: bring your favorite cookbook/source and tell us why you like it.	"Introduction to feast preparation"
11:45	15-minute passing (clean up) period	15 minute passing (set-up) period	15 minute passing (clean up) period	15 minute passing (set-up) period	15 minute passing (clean up) period		
12 noon	** 12:00 Lunch ** 12:30pm Mystery Keynote Speaker **	** 12:00 Lunch ** 12:30pm Mystery Keynote Speaker **	** 12:30 Lunch ** 1:30pm Mystery Keynote Speaker **				
1:45	15-minute passing (set-up) period	15 minute passing (set-up) period	15 minute passing (set-up) period	15 minute passing (set-up) period	15 minute passing (clean up) period		
Third Class 2pm	"Flatbreads and Frying Pan Pastries"	"Documentation is not a dirty word"	"Chewettes, Hand Pies, and Pasties"	"The Nef - A ship-shaped table ornament"	"Aprons thru the Ages."	DISCUSSION AREA: discussion of keynote speaker's topic.	"How to redact historic recipes and develop for a feast"
3:30	15-minute passing (clean up) period	15 minute passing (set-up) period	15 minute passing (clean up) period	15 minute passing (set-up) period	15 minute passing (clean up) period		

Click class title for hyperlink to class details below

Time and space	Little House kitchen (If plumbing is fixed!)	Little House Common room	Stone House Kitchen	Stone House Common room	Cottage Kitchen	Multi-purpose building. dining hall	Multi-purpose building, Main Kitchen
Fourth Class 3:45pm	"Adasiyyas"(lentils)	"Early Modern Spanish Food"	"Cooking from the New 13th c. Andalusian Cookbook"	"Food Sculpture" (sugar paste)	"Medieval Food for the Proto-Foodie"	DISCUSSION AREA: Talking about research, identifying good sources, evaluating various translations, avoiding the hazards of facebook and pintrest	"From the Frying Pan into the Fire"
5:45pm	15 minute passing (clean up) period	15 minute passing (clean up) period	15 minute passing (clean up) period	15 minute passing (clean up) period	15 minute passing (clean up) period		
	6pm Dinner from Scents and Flavors, created by Anna de Serra and Francisco de Hinojosa						
Evening activities		Party & songs near fireplace		Games and gambling		PPF: Advice and cautionary tales	

Sunday Schedule for WCCS 2018

Time and space	Little House Kitchen	Little House Lecture	Stone House Kitchen	Stone House Common room	Cottage Kitchen	Main Kitchen (Multi-purpose building)
8am breakfast	8-8:45 breakfast!	8am is still too early!	8-8:45 breakfast!	8am is still too early!	8-8:45 breakfast!	8am is still too early!
First class 9am	"Hattes!" (Filled Pastries)		"Grounds for comparison." (sausage techniques)	"Overview of Kitchen gardens"		
10:30	15-minute passing (clean up) period	15 minute passing (set-up) period	15 minute passing (clean up) period	15 minute passing (set-up) period		
Second class 10:45am	"Lauzinaj"(rolled sweets)		"Last Minute Lunches – Period Food from the Grocery Store"	"Breaking The Fast, What Did They Eat For Breakfast?"		
12:15 Clean up	15-minute passing (clean up) period	15 minute passing (clean up) period	15 minute passing (clean up) period	15 minute passing (clean up) period		

Site closes at 2pm

Class Details for WCCS 2018

Teacher(s)	Class Description	Information
Wulfric of Creigul, OL (MKA Jeremy Fletcher)	**"Grounds for comparison."** Do small changes in process make a difference in the final product? I've taken one simple period pork sausage recipe, and made different fresh and cured variations with hand-chopping and grinding. We'll test the results and decide.	Hands-on Up to 15 participants $2 fee for ingredients. Handout included.
Urtatim al-Qurtubiyya bint 'abd al-Karim al-hakam al-Fassi (MKA Ellen Perlman)	**"More to the cuisine of al-Andalus than the anonymous cookbook"** The 13th c. so-called anonymous Andalusian cookbook has been available for over 20 years. Some scholars have used it as the definitive source for information on the cuisine of al-Andalus. But there is the 13th c. *Fadalat al-khiwan fi tayibat al-ta'am wa al alwan* (*Delights of the table, the best foods & dishes*) by Ibn Razin al-Tujibi, which has 450 recipes. I'm translating it, and it is in many ways a total contrast to the anonymous Andalusian. I will discuss their differences and similarities.	Lecture unlimited $1 fee Handout included.
Urtatim al-Qurtubiyya bint 'abd al-Karim al-hakam al-Fassi (MKA Ellen Perlman)	**"Cooking from the New 13th c. Andalusian Cookbook"** The Fadalat al-khiwan fi tayibat al-ta'am wa al-alwan (Delights of the table, the best foods & dishes) is a previously barely known cookbook. A few recipes from it have been translated in works by Zaouali and the Salloum family. I am working on translating the whole book, which has 450 recipes. We will cook a dish or two from it.	Hands-on Up to 15 participants $2 fee for ingredients. Handout included.
Sylvie la chardonnière (MKA Monica Stroud)	**"Documentation is not a dirty word"** Period recipes are vague. Passing the period recipe on to someone when they ask: *"how did you make this?"* is not helpful. Documentation allows you to identify what you made, where the recipe comes from, any sources (other than the cookbook) that refer to that dish, other similar dishes. It also allows you to walk through the steps you used to arrive at this dish, how you came to the decision to use those steps (instead of other steps), and what I would need to do to reproduce those step to end up with the same results.	Lecture unlimited $1 fee Handout included.

Teacher(s)	Class Description	Information
Rose de LeMans (MKA Laurie Hupman)	**"Feast Management: Time + Money"** A discussion of feast logistics: how to stick to a budget or even make your feast profitable, how to avoid food waste, how to plan and time your courses so the meat and sauce come out together!	Lecture Unlimited No fee Handout included.
Rebecca da Firenze (MKA Rebecca Friedman)	**"Adasiyyas"** A discussion of the evolution over time of the various Addasiyyas, how they are similar and how they vary. We will be making some! All ages welcome.	Hands-on Unlimited No fee Handout included.
Mark von dem Falkensfenn (MKA Mark Fenn)	**"The Nef - A ship-shaped table ornament"** Nefs; what they are, how they were used, the evidence for them and how I made mine. The class will be a slide-based combination of art history, documentation and metalwork design and execution.	Lecture Up to 15 No fee No Handout.
Lucrezia ana Callista Carracciolo (MKA Christine Cianci)	**"Food Sculpture"** Start with some lecture with slides talking about the artform and showing a couple live examples. Then some demonstration followed by giving participants a chance to touch and work with smaller pieces of sugar paste.	Lecture/Hands On Unlimited No fee Handout included. ** Students should bring alternatives to nitrile gloves if that's a problem.
Juana Isabella de Montoya y Ramirez (MKA Donna Green-Tye)	**"Early Modern Spanish Food"** Overview of culinary practices in late period Spain.	Lecture Unlimited No fee Handout included.

Teacher(s)	Class Description	Information
Johnnae llyn Lewis (MKA Johnna Holloway)	**"Treasures and Delightes"** This session will quickly cover aspects of the little-known recipe book *The Good Housewives Treasurie of 1588* which Johnnae has recently edited and annotated. Then she moves onto the works of John Murrell, the Jacobean author of four invaluable and noteworthy books on confections and cookery.	Lecture/Discussion Unlimited No fee Handout included.
Gwyn Chwith ap Llyr (MKA Glen Gorsuch)	**"The Reader's Digest Guide to a Transylvanian Cookbook"** Take a dive with me into The Science of Cooking, a late period cookbook for the Court of the Prince of Transylvania. What was the food like, what are the features of this cuisine, and what weird little things are tucked away in the nearly 600 recipes? How badly can Google Translate mangle something? If you haven't downloaded it yet, bring a thumb drive and I'll copy it for you. Snacks provided, bring something to eat with.	Lecture Unlimited No fee Handout included.
Gwendwyn the Silent (MKA Kim Bulot-Smith)	**"Dough to Dumplings: Approaches to Period Pasta"** Some recipes use the same nomenclature, but are actually different. This is the case with *roffioelen* which seem to be made from filled or unfilled dough, boiled in oil or fat. This class will learn to prepare four dough recipes from 16th century Dutch sources, and taste test the results.	Hands-on 1-8 participants No fee Handout included.
Gwen Hir (MKA Gwen Tevis)	**"Last Minute Lunches – Period Food from the Grocery Store"** Need to bring lunch to an event, but don't have much time? Want something more period than a PB&J? This class will cover easy-to-make period and period-style foods you can get from the grocery store on your way to the event. Some of the foods will require mixing or chopping. None will require cooking. Together we'll make a lunch using recipes from Roman and Medieval sources and then sample the results. Students are encouraged to bring an apron and ideas of period-style foods they've found at the grocery store.	Hands-on 1-8 participants no fee Handout included.

Teacher(s)	Class Description	Information
Francisco Hinojosa and Anna de Serra (MKA Anthony Hinojosa and Stacy Kilpatrick)	**"Introduction to feast preparation"** Prepping and finalizing lunch with discussion on how to scale up recipes for large scale food preparation.	Hands-on 1-8 participants Students should bring an apron and any favorite knives. We will be using the kitchen as food prepared in class will be lunch.
Francisco Hinojosa and Anna de Serra (MKA Anthony Hinojosa and Stacy Kilpatrick)	**"From the Frying Pan into the Fire"** Preparing dinner.	Hands-on 1-8 participants Students should bring an apron and any favorite knives. We will be using the kitchen as food prepared in class will be dinner.
Flidase ni Etigen (MKA Kristin Sideris)	**"Choosing Recipes: A look at French Menus and Cookbooks"** How build a feast using period recipe books and surviving menus. Based on the recent "Perfectly Period Feast, Burgundy Edition".	Lecture/Discussion Unlimited No fee Students should bring pens and paper to take notes.
Elizabeth Annora Dernelof (MKA Elizabeth Marshak)	**"Medieval Cooking for Modern Vegetarians"** Some sources and recipes suitable for vegetarians and vegans will be shared. Substitutions to consider will be discussed. There are benefits to including such dishes in your next feast.	Lecture/Discussion Unlimited No fee Handout included.
Eibhlin nic'Raghailligh (MKA Kathleen Madsen)	**"Chewettes, Hand Pies, and Pasties"** An overview of the ultimate travel food or an easy grab-and-go event lunch – hand pies! Chewettes, Hand Pies and Pasties run from very basic fillings wrapped in a crust, up to very elaborate ingredients and pastry shapes that were served at celebratory functions. Participants will be provided with recipes for both fillings and for sturdy crusts that will survive in a travel pack, as well as discuss ways to build them on a variety of forms.	Lecture/Discussion Unlimited No fee Handout included.

Click class title for hyperlink to class details below

Teacher(s)	Class Description	Information
Cynehild Eskalyas Thegnestre (MKA Claire Knudsen-Latta)	**"Medieval Food for the Proto-Foodie"** Medieval food can be a little intimidating and weird (animal blood jelly, anyone), so let's start with something simple and delicious, quiche! While we make our quiche, we'll talk about basic medieval spice blends, cooking techniques, and flavors, so you're ready to go for your next event potluck.	Hands-on 1-8 participants no fee Handout included.
Crystal of the Westermark (MKA Crystal Larsen)	**"Overview of Kitchen gardens"** Discussion and powerpoint slides on period gardens; use and design with emphasis on kitchen gardens and plant containers.	Lecture/Discussion Unlimited No fee Handout included.
Cordelia Toser (MKA Carole Newson-Smith)	**"Quiche-like pies from period sources"** There are a number of egg and cheese pies in historic recipe collections. The student will receive printouts of a variety of the recipes. And taste 3 recipes. Students should bring a fork and small plate.	Lecture/tasting 1-8 participants no fee Handout included.
Cordelia Toser (MKA Carole Newson-Smith)	**"Piecrust 3 ways"** There are a number of recipes for piecrust. Butter and lard are shortenings used historically, whereas solid shortening such as Crisco was not available until the 1920's. We will use all three today. The student will receive handouts of the recipes. Students should bring an apron, large bowl, pastry cutter (or two table knives), rolling pin, measuring cups and spoons.	Hands-on 1-8 participants no fee Handout included.

Teacher(s)	Class Description	Information
Christianna MacGrain (MKA Christine Seelye-King)	**"Breaking The Fast, What Did They Eat For Breakfast?"** The word Breakfast literally means "Breaking the fast of the night before", and refers to the first meal of the day. But what did that meal entail? Certainly the higher classes ate more and better quality than the lower classes did, but what was on that breakfast table? Mistress Christianna MacGrain takes a look at period references to the tables of the high and low born, as well as dishes that we consider to be breakfast fare today that would have been cooked for later meals in period. Come break your fast on Sunday morning and discover how much small beer you would need to keep up with Queen Elizabeth I!	Lecture/Discussion Unlimited
Ceara ingen Chonaill (MKA Carolyn Trontoski)	**"Aprons thru the Ages."** (one hour only) Aprons in Western Europe from the 11th to 16th centuries.	Lecture/Discussion Up to 15 $1 Handout included
Cariadoc (MKA David Friedman)	**"Lauzinaj"** Lauzinaj is a rolled desert that appears in multiple period Islamic cookbooks. It is sometimes, I think incorrectly, viewed as a predecessor of baklava. Unlike baklava it does not use filo and is not baked; the result, as best I can tell, is more like a dim sum rolled noodle than a pastry. The class will demonstrate three different recipes for making a very thin wrapping, based on different period sources, and use the wrappings to make lauzinaj. I do not guarantee to get it as thin as a grasshopper's wing, as per one period description.	Lecture/Demonstration Unlimited No fee See website in lieu of handout.

Teacher(s)	Class Description	Information
Cariadoc (MKA David Friedman)	**"Flatbreads and Frying Pan Pastries"** A demonstration of a period flatbread recipe and two period pastry recipes, all of which can be made in a frying pan over your campfire. The flatbread is 10th century Middle Eastern, the pastries are both 13th century Maghrebi.	Demonstration Unlimited No fee See website in lieu of handout.
Anna de Serra/ Francisco Hinojosa (MKA Stacy Kilpatrick and Anthony Hinojosa)	**"From Page to Plate"** How to go from historic text to menu to feast. We will discuss how we planned out the lunch and dinner for the Cooks Colliguium this year and give you tips for planning a feast from historic sources.	Lecture/Discussion Up to 15 participants No fee
Anna de Serra/ Francisco Hinojosa (MKA Stacy Kilpatrick and Anthony Hinojosa)	**"How to redact historic recipes and develop for a feast"** How to redact historic recipes and develop in production schedule for a feast.	Lecture/Discussion Up to 15 participants No fee
Aleit Pietersdochter (mka Allison Skewes)	**"From Udder to Butter"** In this class we will discuss late 16th and early 17th dairy practices related to butter making, modern butter making and then we will churn our own butter. We will also have a butter taste off where we will blind taste cultured store bought butter, store bought butter, and homemade butter. The butter we churn in this class will go to the WCCS dinner and breakfast. This class will be mostly lecture and demonstration, with some hands on butter churning in a 16th century style churn with a dasher. So everyone has something to do, butter will be also be churned in mason jars.	Hands-on 1-10 participants Donations welcome Handout included.
Aasa Thorvaldsdottir (MKA Emily Skold)	**"Hattes!"** Come learn how to make the 15th century English meat pastries shaped like bicockets! We will make the stuffing and the dough, then learn to fold the dough to make little hats and fry them up. Prepare to get your hands messy and separate lots of eggs.	Hands-on 1-8 participants no fee Handout included.