

BEEHIVE BAKING



The c. 1830 Caleb Nickerson Homestead on Route 28 in North Chatham has one of the only working beehive ovens on Cape Cod. Last Sunday, as a part of the homestead's Hands On History program, the group hosted its annual day of beehive baking. Bob Nickerson of Harwich baked apple pies in the same small pie plates used by his great-grandfather, who owned a bakery in Harwich Port in 1915.



Mary Kennan and Lynn Cullity traveled from the Benjamin Nye Homestead and Museum in Sandwich to learn more about baking in a beehive oven. Here they show off their molasses and bread puddings.

DEBRA LAWLESS PHOTOS



Maureen Leavenworth of Eastham, Anne Firth of Marstons Mills and Janice Bianculli of Chatham led the group in preparing and baking food from authentic 18th and 19th century recipes. The beehive oven is heated with firewood about four hours before baking begins. Dishes are shoveled in and out of the oven on a peel.