

Menu News and Magazine Excerpts

[1790s]

"Christmas Dinner at Mount Vernon: An Onion Soup Call'd the King's Soup, Oysters on the Half Shell, Broiled Salt Roe Hering, Boiled Rockfish, Roast Beef and Yorkshire Pudding, Mutton Chops, Roast Suckling Pig, Roast Turkey with Chestnut Stuffing, Round of Cold Boiled Beef with Horse-radish Sauce, Cold Baked Virginia Ham, Lima Beans, Baked Acorn Squash, Baked Celery with Slivered Almonds, Hominy Pudding, Candied Sweet Potatoes, Cantaloupe Pickle, Spiced Peaches in Brandy, Spiced Cranberries, Mincemeat Pie, Apple Pie, Cherry Pie, Chess Tarts, Blancmange, Plums in Wine Jelly, Snowballs, Indian Pudding, Great Cake, Ice Cream, Plum Pudding, Fruits, Nuts, Raisins, Port, Madeira."

---*The American Heritage Cookbook and Illustrated History of American Eating & Drinking*, American Heritage Magazine [American Heritage Publishing Co.:New York] 1964 (p. 420)

[1847]

"To Arrange a Christmas Dinner. Place a high pyramid of evergreens (made as before directed) in the centre of the table. Let a roasted turkey of uncommon size occupy the middle or centre of one side of the table, on one end let there be a cold boiled ham, and at the other, fricasseed chicken or a roast pig; with the turkey serve mashed potatoes and turnips, boiled onions and dressed celery, or other salad with apple sauce--near the ham place fried or mashed potatoes and pickles or mangoes: and with the pig or fricassee, the same as with the turkey; large pitchers of sweet cider (or where that is not desired, ice water) should be placed diagonally opposite each other, on two corners of the table; boiled turkey with oyster sauce may occupy the place of the fricassee, or instead, a fine oyster pie. For desert, there should be only two very large and ornamental mince pies, one sufficiently large that each of the company may be helped from it, in token of common interest, is desirable. Ice creams and jellies and jams and ripe fruits and nuts, with sweet cider and syrup water of different sorts, or wines, complete the dessert. Biscuit and jelly sandwich may be served at dessert, or paste puffs and charlotte de russe or blancmange with strands of jelly."

---*Mrs. Crowen's American Lady's Cookery Book*, Mrs. T. J. Crowen [Dick & Fitzgerald:New York] 1847 (p. 404-5)

[1817]

"Bill of Fare of Thanksgiving Dinner in Connecticut, Nov. 1817. Geese 50,000, Turkeys 5,500, Chickens 65,000, Ducks 2,000, Beef and Pork, 25,000 lbs, Potatoes 12,000 bu, Turnips 14,000, Beets 4,000, Onions 5,000, Cheese 10,000 lbs, Apple-Sauce 12,000 gls, Cranberry do. 1,000, Desert. Pump. Pies 520,000, Apple Pies 100,000, Otehr pies & Puddings 52,000, Wine, gls. 150, Brandy, gls, 150, Gin, gls 120, Rum, gls, 1,000, Cider, Bran., & Whiskey, 6000. Which would take 650 hhds, of strained pumpkin; 81 do.

molasses; 4060 lbs. ginger; 7000 lbs. alspice, 86,666 lbs. flour; 43,333 lbs of butter or lard; 325 hhds. of milk of 100 galls each; 1000 nutmegs; 50 lbs. cinnamon; 43,5000 dozen eggs--all which would weigh about 504 tons, and would cost about \$114,000."
---*Times* [Hartford, Ct.] December 30, 1817 (p. 3)

[1825]

"Of all the holidays in the year which are generated among us New England people, there is, perhaps no day in the whole holiday vocabulary, that gives a more general source of satisfaction and joy, than...Thanksgiving...turkeys...bacon...chickens fricassied...oyster patties...soup...vegetables...pigeons...quails...bass...wood cock...potatoes...onions...beets...cold-slaw...rice, pies...plumb puddings..."
---"A Thanksgiving Dinner," *Village Register* [Dedham, MA] November 24, 1825 (p. 3)

[1836]

"**Thanksgiving**...'Be it ever so humble, there's no place like home.' And he is no true Yankee, who is not, in heart, at least, at home on Thanksgiving day...Another old saying, of the truth of which is expected every New Englander will on this day give practical demonstration, is that "Victuals always taste best at home." It is a day of universal stuffing--and it is absolutely requisite to a proper observance of Thanksgiving, that at least three dineers should be eaten up in one. The children and grandchildren return home at this season, to pay their respects and manifaest their undiminished love and affection, not to the "old folks" alone, but also to their roasted turkeies and pumpkin pies...As a matter of course, Thanksgiving week is the harvest time of the merchants, especially those who deal in butter, lard, eggs, raisins and spices. The markets are supplied with poultry of all kinds...Thanksgiving week, moreover, is the crisis of a turkey's life...The dinner is the all important item...turkeys, geese, and chickens...stuffed and roasted for the occasion...Then come puddings and pies...among the most prominent of which is that savory dish, peculiar to New England--that sine qua non of a Thanksgiving dinner--the well filled, deep and spacious pumpkin pie. This concludes the feast--and for the remainder of the day, a drowsy dullness is very apt to prevail."
---"New-Bedford," *New-Bedford Mercury*, December 1, 1836 (p. 2)

A BILL OF FARE,
FOR EVERY MONTH IN THE YEAR.

IN JANUARY.

DINNER.

BEEF SOUP, made of brisket of beef; and the beef served up in the dish. *Turkey and Chine* roasted, with gravy and onion sauce; *minced-pies*.

Or,—*Achbone of beef* boiled, and carrots and savoys, with melted butter; *ham and fowls* roasted, with rich gravy; *tarts*.

Or,—*Vermicelli Soup*; *fore quarter of lamb* and sallad in season; *fresh salmon*, a sufficient quantity boiled, with smelts fried, and lobster sauce; *minced pies*.

SUPPER.

Chickens fricaseed; *wild ducks* with rich gravy sauce; a piece of *sturgeon or brawn*, and *minced pies*.

Or,—A *hare* with a pudding in its belly, and a strong gravy and claret sauce; *hen turkey* boiled with oyster sauce and onion sauce; *brawn* or *minced pies*.

IN FEBRUARY.

DINNER.

Chine or *saddle of mutton* roasted, with pickles; *caff's head* boiled and grilled, garnished with broiled slices of bacon, and with brains mashed with parsley and butter, salt, pepper, and a little vinegar; the tongue slit and laid upon the brains, a *boiled pudding*.

Or,—*Ham*, and *fowls* roasted, with gravy sauce; *leg of lamb* boiled; with spinach.

Or,—A piece of *fresh salmon*, with lobster sauce, and garnished with fried *smelts* and *flounders*; *chickens* roasted and *asparagus*, with gravy and plain butter.

SUPPER.

Scotch collars; *ducklings*, with rich gravy; *minced pies*.

Or,—*Fried Soals* with shrimp sauce; *fore quarter of lamb* roasted, with mint sauce; dish of *tarts* and *custards*.

A Bill of Fare for every Month in the Year.

I N J U N E.

DINNER:

Leg of grass lamb boiled, with capers, carrots and turnips: *shoulder or neck of venison* roasted, with rich gravy and claret sauce: *marrozo pudding*.

Or,—*Saddle of grass lamb* roasted, with mint sauce and turnips: *turbot* boiled, with shrimp and anchovy sauce: *a quaking pudding*.

Or,—*A Haunch of Venison* roasted, with rich gravy and claret sauce: *tarts*.

SUPPER.

Fricasee of young rabbits, roast *fowls* and gravy sauce: *gooseberry tarts*.

Or,—*Mackrel* boiled, with plain butter and mackrel herbs: *leg of lamb* boiled and spinach.

I N J U L Y.

DINNER.

Green goose, with gravy sauce: *neck of veal* boiled, with *bacon*, and *greens*.

Or,—*Roasted Pig*, with proper sauce of gravy and brains pretty well seasoned: *mackrel* boiled, with melted butter and herbs: *green pease*.

Or,—*Mackrel* boiled, with melted butter and herbs: *fore quarter of lamb*, with sallad of coss lettuce, &c.

SUPPER.

Chickens roasted with gravy or egg sauce: *lobsters* or *prawns*: *green goose*.

Or,—*Stewed Carp: duchslings*, with gravy sauce, and *pease*.

I N A U G U S T.

DINNER.

Ham and *fowls* roasted, with gravy sauce: *beans*.

Or,—*Neck of Venison*, with gravy and claret sauce: *fresh salmon* with lobster sauce: *apple pie* hot and buttered.

Or,—*Beef a-la-mode: green pease: haddock* boiled, and fried *soals* or *flounders* to garnish the dish.

SUPPER.

White fricasee of chickens: *green pease; duchs*, roasted, with gravy sauce.

Or,—*Chickens* or *pigeons* roasted, with *asparagus: artichokes*, with melted butter.

A Bill of Fare for every Month in the Year.

IN SEPTEMBER.

DINNER.

Green pease soup: breast of veal roasted: boiled plain pudding.

Or,—A leg of lamb boiled, with turnips, spinach, and caper sauce: goose roasted, with gravy, mustard, and apple sauce: and pigeon pie.

SUPPER.

Boiled pullets, with oyster sauce, greens and bacon: dish of fried soals.

Or,—A leveret, with gravy sauce; wild ducks, with gravy sauce and onion sauce: apple pie.

IN OCTOBER.

DINNER.

Cod's head, with shrimp and oyster sauce: knuckle of veal and bacon, and greens.

Or,—A leg of mutton boiled, with turnips and caper sauce: Scotch collops: fresh salmon boiled, with shrimp and anchovy sauce.

Or,—Calf's head dressed turtle fashion: roast beef, with horse-raddish: beef soup.

SUPPER.

Wild ducks, with gravy sauce: scoloped oysters: minced pies.

Or,—Fried smelts, with anchovy sauce: boiled fowl, with oyster sauce: minced pies or tarts.

IN NOVEMBER.

DINNER.

A roasted goose, with gravy and apple sauce, and mustard: cod's head, with oyster sauce: minced pies.

Or,—Roast tongue and udder: roast fowls, and pigeon pie.

SUPPER.

Stewed carp: calf's head hashed: minced pies.

IN DECEMBER.

DINNER.

Ham and fowls roasted, with greens and gravy sauce: gravy soup: fresh salmon, garnished with whiting or trout fried, and with anchovy sauce.

Or,—Cod's head, with shrimp and oyster sauce: roast beef, garnished with horse raddish: and plumb pudding boiled.

Or,—Roast beef with horse raddish, marrow pudding, and Scotch collops.

SUPPER.

Brawn: pullets boiled, and oyster sauce: minced pies.

Or,—Broiled chickens, with mushrooms: a hare or wild ducks, with rich gravy sauce: minced pies.

Images:

Rockwell, Norman. "Freedom From Want." *Four Freedoms*.

http://adiamondinsunlight.files.wordpress.com/2008/07/rockwell_want.jpg



Leonardi, Thomas B. *Oysters*. (11/17/08)

