

Tucholsky Wagner Zola Scott
Turgenev Wallace Fonatne Sydon Freud Schlegel
Twain Walther von der Vogelweide Fouqué Friedrich II. von Preußen
Weber Freiligrath Frey
Fechner Fichte Weiße Rose von Fallersleben Kant Ernst Richthofen Frommel
Engels Fielding Hölderlin Eichendorff Tacitus Dumas
Fehrs Faber Flaubert Eliasberg Eliot Zweig Ebner Eschenbach
Feuerbach Maximilian I. von Habsburg Fock Ewald Vergil
Goethe Elisabeth von Österreich London
Mendelssohn Balzac Shakespeare Rathenau Dostojewski Ganghofer
Trackl Stevenson Lichtenberg Doyle Gjellerup
Mommssen Thoma Tolstoi Lenz Hambruch Droste-Hülshoff
Dach Thoma von Arnim Hägele Hanrieder Hauptmann Humboldt
Karrillon Reuter Verne Rousseau Hagen Hauff Baudelaire Gautier
Garschin Defoe Hebbel Hegel Kussmaul Herder
Damaschke Descartes Schopenhauer George
Wolfram von Eschenbach Darwin Dickens Grimm Jerome Rilke Bebel Proust
Bronner Campe Horváth Aristoteles Voltaire Federer Herodot
Bismarck Vigny Gengenbach Barlach Heine Grillparzer Georgy
Storm Casanova Lessing Tersteegen Gilm Gryphius
Chamberlain Langbein Schiller Iffland Sokrates
Brentano Claudius Schilling Kralik
Strachwitz Katharina II. von Rußland Bellamy Gerstäcker Raabe Gibbon Tschchow
Lafontaine Schilling Kralik Iffland Sokrates
Löns Hesse Hoffmann Gogol Wilde Gleim Vulpius
Luther Heym Hofmannsthal Klee Hölty Morgenstern Goedicke
Roth Heyse Klopstock Puschkin Homer Kleist Mörike Musil
Luxemburg La Roche Horaz Kraus
Machiavelli Kierkegaard Kraft Kraus
Navarra Aurel Musset Lamprecht Kind Kirchhoff Hugo Moltke
Nestroy Marie de France
Nietzsche Nansen Laotse Ipsen Liebknecht Ringelnatz
Marx Lassalle Gorki Klett Leibniz
von Ossietzky May vom Stein Lawrence Irving
Petalozzi Platon Pückler Michelangelo Knigge Kock Kafka
Sachs Poe Liebermann Kock Kafka
de Sade Praetorius Mistral Zetkin Korolenko



The publishing house **tredition** has created the series **TREDITION CLASSICS**. It contains classical literature works from over two thousand years. Most of these titles have been out of print and off the bookstore shelves for decades.

The book series is intended to preserve the cultural legacy and to promote the timeless works of classical literature. As a reader of a **TREDITION CLASSICS** book, the reader supports the mission to save many of the amazing works of world literature from oblivion.

The symbol of **TREDITION CLASSICS** is Johannes Gutenberg (1400 – 1468), the inventor of movable type printing.

With the series, **tredition** intends to make thousands of international literature classics available in printed format again – worldwide.

All books are available at book retailers worldwide in paperback and in hardcover. For more information please visit: www.tredition.com



tredition was established in 2006 by Sandra Latusseck and Soenke Schulz. Based in Hamburg, Germany, **tredition** offers publishing solutions to authors and publishing houses, combined with worldwide distribution of printed and digital book content. **tredition** is uniquely positioned to enable authors and publishing houses to create books on their own terms and without conventional manufacturing risks.

For more information please visit: www.tredition.com

The Virginia Housewife

Mary Randolph

Imprint

This book is part of the TREDITION CLASSICS series.

Author: Mary Randolph

Cover design: toepferschumann, Berlin (Germany)

Publisher: tredition GmbH, Hamburg (Germany)

ISBN: 978-3-8491-7254-1

www.tredition.com

www.tredition.de

Copyright:

The content of this book is sourced from the public domain.

The intention of the TREDITION CLASSICS series is to make world literature in the public domain available in printed format. Literary enthusiasts and organizations worldwide have scanned and digitally edited the original texts. tredition has subsequently formatted and redesigned the content into a modern reading layout. Therefore, we cannot guarantee the exact reproduction of the original format of a particular historic edition. Please also note that no modifications have been made to the spelling, therefore it may differ from the orthography used today.

PREFACE.

The difficulties I encountered when I first entered on the duties of a housekeeping life, from the want of books sufficiently clear and concise to impart knowledge to a Tyro, compelled me to study the subject, and by actual experiment to reduce every thing in the culinary line, to proper weights and measures. This method I found not only to diminish the necessary attention and labour, but to be also economical: for, when the ingredients employed were given in just proportions, the article made was always equally good. The government of a family, bears a Lilliputian resemblance to the government of a nation. The contents of the Treasury must be known, and great care taken to keep the expenditures from being equal to the receipts. A regular system must be introduced into each department, which may be modified until matured, and should then pass into an inviolable law. The grand arcanum of management lies in three simple rules:--"Let every thing be done at a proper time, keep every thing in its proper place, and put every thing to its proper use." If the mistress of a family, will every morning examine minutely the different departments of her household, she must detect errors in their infant state, when they can be corrected with ease; but a few days' growth gives them gigantic strength: and disorder, with all her attendant evils, are introduced. Early rising is also essential to the good government of a family. A late breakfast deranges the whole business of the day, and throws a portion of it on the next, which opens the door for confusion to enter. The greater part of the following receipts have been written from memory, where they were impressed by long continued practice. Should they prove serviceable to the young inexperienced housekeeper, it will add greatly to that gratification which an extensive circulation of the work will be likely to confer.

M. RANDOLPH. *Washington, January, 1831.*

INTRODUCTION.

Management is an art that may be acquired by every woman of good sense and tolerable memory. If, unfortunately, she has been bred in a family where domestic business is the work of chance, she will have many difficulties to encounter; but a determined resolution to obtain this valuable knowledge, will enable her to surmount all obstacles. She must begin the day with an early breakfast, requiring each person to be in readiness to take their seats when the muffins, buckwheat cakes, &c. are placed on the table. This looks social and comfortable. When the family breakfast by detachments, the table remains a tedious time; the servants are kept from their morning's meal, and a complete derangement takes place in the whole business of the day. No work can be done till breakfast is finished. The Virginia ladies, who are proverbially good managers, employ themselves, while their servants are eating, in washing the cups, glasses, &c.; arranging the cruets, the mustard, salt-sellers, pickle vases, and all the apparatus for the dinner table. This occupies but a short time, and the lady has the satisfaction of knowing that they are in much better order than they would be if left to the servants. It also relieves her from the trouble of seeing the dinner table prepared, which should be done every day with the same scrupulous regard to exact neatness and method, as if a grand company was expected. When the servant is required to do this daily, he soon gets into the habit of doing it well; and his mistress having made arrangements for him in the morning, there is no fear of bustle and confusion in running after things that may be called for during the hour of dinner. When the kitchen breakfast is over, and the cook has put all things in their proper places, the mistress should go in to give her orders. Let all the articles intended for the dinner, pass in review before her: have the butter, sugar, flour, meal, lard, given out in proper quantities; the catsup, spice, wine, whatever may be wanted for each dish, measured to the cook. The mistress must tax her own memory with all this: we have no right to expect slaves or hired servants to be more attentive to our interest than we ourselves are: they will never recollect these little articles until they are going to use them; the mistress must then be called out, and thus have the horrible drudgery of keeping house all day, when one hour devoted to it in the morning, would release her from trouble until the next

day. There is economy as well as comfort in a regular mode of doing business. When the mistress gives out every thing, there is no waste; but if temptation be thrown in the way of subordinates, not many will have power to resist it; besides, it is an immoral act to place them in a situation which we pray to be exempt from ourselves.

The prosperity and happiness of a family depend greatly on the order and regularity established in it. The husband, who can ask a friend to partake of his dinner in full confidence of finding his wife unruffled by the petty vexations attendant on the neglect of household duties--who can usher his guest into the dining-room assured of seeing that methodical nicety which is the essence of true elegance,--will feel pride and exultation in the possession of a companion, who gives to his home charms that gratify every wish of his soul, and render the haunts of dissipation hateful to him. The sons bred in such a family will be moral men, of steady habits; and the daughters, if the mother shall have performed the duties of a parent in the superintendence of their education, as faithfully as she has done those of a wife, will each be a treasure to her husband; and being formed on the model of an exemplary mother, will use the same means for securing the happiness of her own family, which she has seen successfully practised under the paternal roof.

CONTENTS.

SOUPS.

Asparagus soup
Beef soup
Gravy soup
Soup with Bouilli
Veal soup
Oyster soup
Barley soup
Dried pea soup
Green pea soup
Ochra soup
Hare or Rabbit soup
Soup of any kind of old fowl
Catfish soup
Onion soup
To dress turtle
For the soup
Mock turtle soup of calf's head

BEEF.

Directions for curing beef
To dry beef for summer use
To corn beef in hot weather
Important observations on roasting, boiling, frying, &c.
Beef a-la-mode
Brisket of beef baked
Beef olives
To stew a rump of beef
A fricando of beef
An excellent method of dressing beef
To collar a flank of beef
To make hunter's beef
A nice little dish of beef
Beef steaks
To hash beef

Beef steak pie
Beef a-la-daube

VEAL.

Directions for the pieces in the different quarters of
veal

Veal cutlets from the fillet or leg

Veal chops

Veal cutlets

Knuckle of veal

Baked fillet of veal

Scotch collops of veal

Veal olives

Ragout of a breast of veal

Fricando of veal

To make a pie of sweetbreads and oysters

Mock turtle of calf's head

To grill a calf's head

To collar a calf's head

Calf's heart, a nice dish

Calf's feet fricassee

To fry calf's feet

To prepare rennet

To hash a calf's head

To bake a calf's head

To stuff and roast calf's liver

To broil calf's liver

Directions for cleaning calf's head and feet

LAMB.

To roast the fore-quarter, &c.

Baked lamb

Fried lamb

To dress lamb's head and feet

MUTTON.

Boiled leg of mutton

Roasted leg of mutton

Baked leg of mutton

Steaks of a leg of mutton
To harrico mutton
Mutton chops
Boiled breast of mutton
Breast of mutton in ragout
To grill a breast of mutton
Boiled shoulder of mutton
Shoulder of mutton with celery sauce
Roasted loin of mutton

PORK.

To cure bacon
To make souse
To roast a pig
To barbecue shote
To roast a fore-quarter of shote
To make shote cutlets
To corn shote
Shote's head
Leg of pork with pease pudding
Stewed chine
To toast a ham
To stuff a ham
Soused feet in ragout
To make sausages
To make black puddings
A sea pie
To make paste for the pie
Bologna sausages

FISH.

To cure herrings
To bake sturgeon
To make sturgeon cutlets
Sturgeon steaks
To boil sturgeon
To bake a shad
To boil a shad
To roast a shad

To broil a shad
To boil rock fish
To fry perch
To pickle oysters
To make a curry of catfish
To dress a cod's head and shoulders
To make sauce for the cod's head
To dress a salt cod
Matelote of any kind of firm fish
Chowder, a sea dish
To pickle sturgeon
To caveach fish
To dress cod fish
Cod fish pie
To dress any kind of salted fish
To fricassee cod sounds and tongues
An excellent way to dress fish
Fish a-la-daub
Fish in jelly
To make egg sauce for a salt cod
To dress cod sounds
To stew carp
To boil eels
To pitchcock eels
To broil eels
To scollop oysters
To fry oysters
To make oyster loaves

POULTRY, &c.

To roast a goose
To make sauce for a goose
To boil ducks with onion sauce
To make onion sauce
To roast ducks
To boil a turkey with oyster sauce
To make sauce for a turkey
To roast a turkey
To make sauce for a turkey

To boil fowls
To make white sauce for fowls
Fricassee of small chickens
To roast large fowls
To make egg sauce
To boil young chickens
To roast young chickens
Fried chickens
To roast woodcocks or snipes
To roast wild ducks or teal
To boil pigeons
To roast pigeons
To roast partridges or any small birds
To broil rabbits
To roast rabbits
To stew wild ducks
To dress ducks with juice of oranges
To dress ducks with onions
To roast a calf's head
To make a dish of curry after the East Indian manner
Dish of rice to be served up with the curry, in a dish by itself
Ochra and tomatos
Gumbo--a West India dish
Pepper pot
Spanish method of dressing giblets
Paste for meat dumplins
To make an ollo--a Spanish dish
Ropa vejija--Spanish
Chicken pudding, a favourite Virginia dish
To make polenta
Macaroni
Mock macaroni
To make croquets
To make vermicelli
Common patties
Eggs in croquets
Omelette soufflé

Fondus
A nice twelve o'clock luncheon
Eggs a-la-creme
Sauce a-la-creme for the eggs
Cabbage a-la-creme
To make an omelette
Omelette--another way
Gaspacho--Spanish
Eggs and tomatos
To fricassee eggs

SAUCES.

Fish sauce to keep a year
Sauce for wild fowl
Sauce for boiled rabbits
Gravy
Forcemeat balls
Sauce for boiled ducks or rabbits
Lobster sauce
Shrimp sauce
Oyster sauce for fish
Celery sauce
Mushroom sauce
Common sauce
To melt butter
Caper sauce
Oyster catsup
Celery vinegar

VEGETABLES.

To dress salad
To boil potatos
To fry sliced potatos
Potatos mashed
Potatos mashed with onions
To roast potatos
To roast potatos under meat
Potato balls
Jerusalem artichokes

Cabbage
Savoy
Sprouts and young greens
Asparagus
Sea-kale
To scollop tomatos
To stew tomatos
Cauliflower
Red beet roots
Parsnips
Carrots
Turnips
To mash turnips
Turnip tops
French beans
Artichokes
Brocoli
Peas
Puree of turnips
Ragout of turnips
Ragout of French beans, snaps, string beans
Mazagan beans
Lima, or sugar beans
Turnip rooted cabbage
Egg plant
Potato pumpkin
Sweet potato
Sweet potatos stewed
Sweet potatos broiled
Spinach
Sorrel
Cabbage pudding
Squash or cimlin
Winter squash
Field peas
Cabbage with onions
Salsify
Stewed salsify
Stewed mushrooms

Broiled mushrooms
To boil rice
Rice journey, or johnny cake

PUDDINGS, &c.

Observations on puddings and cakes
Rice milk for a dessert
To make puff paste
To make mince-meat for pies
To make jelly from feet
A sweet-meat pudding
To make an orange pudding
An apple custard
Boiled loaf
Transparent pudding
Flummery
Burnt custard
An English plum pudding
Marrow pudding
Sippet pudding
Sweet potato pudding
An arrow root pudding
Sago pudding
Puff pudding
Rice pudding
Plum pudding
Almond pudding
Quire of paper pancakes
A curd pudding
Lemon pudding
Bread pudding
The Henrietta pudding
Tansey pudding
Cherry pudding
Apple pie
Baked apple pudding
A nice boiled pudding
An excellent and cheap dessert dish
Sliced apple pudding

Baked Indian meal pudding
Boiled Indian meal pudding
Pumpkin pudding
Fayette pudding
Maccaroni pudding
Potato paste
Compote of apples
Charlotte
Apple fritters
Bell fritters
Bread fritters
Spanish fritters
To make mush

CAKES.

Jumbals
Macaroon
To make drop biscuit
Tavern biscuit
Rusk
Ginger bread
Plebeian ginger bread
Sugar ginger bread
Dough nuts--a yankee cake
Risen cake
Pound cake
Savoy, or sponge cake
A rich fruit cake
Naples biscuit
Shrewsbury cakes
Little plum cakes
Soda cakes
To make bread
To make nice biscuit
Rice bread
Mixed bread
Patent yeast
To prepare the cakes
Another method for making yeast

Nice, buns
Muffins
French rolls
Crumpets
Apoquiniminc cakes
Batter cakes
Batter bread
Cream cakes
Soufle biscuits
Corn meal bread
Sweet potato buns
Rice waffles
Velvet cakes
Chocolate cakes
Wafers
Buckwheat cakes

Observations on ice creams

Ice creams
Vanilla cream
Raspberry cream
Strawberry cream
Cocoa nut cream
Chocolate cream
Oyster cream
Iced jelly
Peach cream
Coffee cream
Quince cream
Citron cream
Almond cream
Lemon cream
Lemonade iced
To make custard
To make a trifle
Rice blanc mange
Floating island
Syllabub

COLD CREAMS

Lemon cream
Orange cream
Raspberry cream
Tea cream
Sago cream
Barley cream
Gooseberry fool
To make slip
Curds and cream
Blanc mange
To make a hen's nest
Pheasants a-la-daub
Partridges a-la-daub
Chickens a-la-daub
To make savoury jelly
Turkey a-la-daub
Salmagundi
An excellent relish after dinner
To stew perch

PRESERVES

Directions for making preserves
To preserve cling-stone peaches
Cling-stones sliced
Soft peaches
Peach marmalade
Peach chips
Pears
Pear marmalade
Quinces
Currant jelly
Quince jelly
Quince marmalade
Cherries
Morello cherries
To dry cherries
Raspberry jam

To preserve strawberries
Strawberry jam
Gooseberries
Apricots in brandy
Peaches in brandy
Cherries in brandy
Magnum bonum plums in brandy

PICKLING.

Lemon pickle
Tomato catsup
Tomato marmalade
Tomato sweet marmalade
Tomato soy
Pepper vinegar
Mushroom catsup
Tarragon or astragon vinegar
Curry powder
To pickle cucumbers
Oil mangos
To make the stuffing for forty melons
To make yellow pickle
To make green pickles
To prepare vinegar for green or yellow pickle
To pickle onions
To pickle nastertiums
To pickle radish pods
To pickle English walnuts
To pickle peppers
To make walnut catsup
To pickle green nectarines, or apricots
To pickle asparagus
Observations on pickling

CORDIALS, &c

Ginger wine
Orgeat
Cherry shrub
Currant wine