

MAKE YOUR WEEKENDS MORE FUN

WE'VE GOT TWO WORDS FOR YOU...

PIONEER SATURDAYS!



Saturday Sept. 12 & 26 | 10am-2pm

Stay Socially Distant in our Outdoor Museum

with protocols designed to promote cleanliness and comfort,
physical distancing, and reduced contact.

**YOUR STUDENTS & GIRL SCOUT TROOPS ARE INVITED TO EXPERIENCE
PIONEER SATURDAYS! PLEASE USE THE COUPONS BELOW TO RECEIVE
\$1 OFF EACH ADMISSIONS TICKET.**

Explore original buildings that represent commerce, transportation and home life as it was in many rural Florida communities just before the turn of the 20th century. Stroll through four acres shaded by majestic live oak trees, where you will encounter historical interpreters who are ready to share the activities and experiences of Florida's rural pioneers.

**Florida Students Coupon Code:
KIDSFL**

**Girl Scout Coupon Code:
GIRLSCOUTFL**

<http://www.crackercountry.org/index.php/come-visit/when-to-visit/pioneer-saturdays>

COMMON SENSE IN THE HOUSEHOLD: A MANUAL OF PRACTICAL HOUSEWIFERY (1883) BY MARION HARLAND

BEVERAGE

LEMONADE OR SHERBET.

- 3 lemons to a quart of water.
- 6 tablespoonfuls of sugar.

Pare the yellow peel from the lemons, and, unless you mean to use the Sherbet immediately, leave it out. It gives a bitter taste to the sugar if left long in it. Slice and squeeze the lemons upon the sugar, add a very little water, and let them stand fifteen minutes. Then fill up with water; ice well, stir, and pour out.

BREAD

THERE is a marked difference between the corn-meal ground at the South, and that which is sent out from Northern mills... The Southern meal is certainly coarser, and the bread made from it less compact. Moreover, there is a partiality at the North for yellow meal, which the Southerners regard as only fit for chicken and cattle-feed.

CORN-MEAL PONE.

- 1 quart Indian meal.
- 1 teaspoonful salt.
- A little lard, melted.
- Cold water to make a soft dough.

Mould with the hands into thin oblong cakes, lay in a well-greased pan, and bake very quickly.

The common way is to mould into oval mounds, higher in the middle than at the ends, shaping these rapidly and lightly with the hands, by tossing the dough over and over. This is done with great dexterity by the Virginia cooks, and this corn-meal pone forms a part of every dinner. It is broken, not cut, and eaten very hot.



SOUP

THE base of your soup should always be uncooked meat. To this may be added, if you like, cracked bones of cooked game, or of underdone beef or mutton; but for flavor and nourishment, depend upon the juices of the meat which was put in raw.

OCHRA, OR GUMBO.

Ochra, or *okra*, is a vegetable little known except in the far South, where it is cultivated in large quantities and is very popular. A favorite soup is prepared from it in the following manner:—

- 2 qts. of ochras, sliced thin.
- 1 qt. of tomatoes, also sliced.
- 4 tablespoonfuls of butter.
- 2 lbs. of beef, cut into small pieces.
- ½ lb. corned ham or pork, also cut up.

Put the meat and ochras together in a pot with a quart of cold water—just enough to cover them—and let them stew for an hour. Then add the tomatoes and two quarts of *boiling* water—more, if the liquid in the pot has boiled away so as to expose the meat and vegetables. Boil three-quarters of an hour longer, skimming often with a *silver* spoon. When the contents of the vessel are boiled to pieces, put in the butter, with cayenne pepper and salt, if the ham has not seasoned it sufficiently. Strain and send up with squares of light, crisp toast floating upon it.

MAIN COURSE

FRIED CAT-FISH.

Skin, clean, and remove the heads. Sprinkle with salt, and lay aside for an hour or more. Have ready two or three eggs beaten to a froth, and, in a flat dish, a quantity of powdered cracker. Dip the fish first in the egg, then in the cracker, and fry quickly in hot lard or dripping. Take up as quick as done.

SIDE DISH

FRIED CUCUMBERS.

Pare and lay in ice-water half an hour. Cut lengthwise, into slices *nearly* half an inch thick, and lay in ice-water ten minutes longer. Wipe each piece dry with a soft cloth, sprinkle with pepper and salt, and dredge with flour. Fry to a delicate brown in sweet clarified dripping, nice lard, or butter.

Many declare that cucumbers are never fit to eat unless fried, and they are assuredly far more wholesome than when served raw.

STEWED BEETS.

Boil young, sweet beets, until nearly done; skin and slice them. Put into a saucepan with a minced shallot and parsley, two tablespoonfuls melted butter, a like quantity of vinegar, some salt and pepper. Set on the fire and simmer twenty minutes, shaking the saucepan now and then. Serve with the gravy poured over them.



DESSERT

Use none but the best materials for making cake. If you cannot afford to get good flour, dry white sugar, and the best family butter, make up your mind to go without your cake, and eat plain bread with a clear conscience.

JELLY CAKE

- 1 lb. sugar.
- 1 lb. flour.
- ½ lb. butter.
- 6 eggs.
- 1 cup milk.
- ½ teaspoonful soda.
- 1 teaspoonful cream-tartar.

Bake in shallow tins, and when cold put jelly between.

PICKLES

Use none but the best cider vinegar; especially avoid the sharp colorless liquid sold under that name. It is weak sulphuric acid, warranted to riddle the coat of any stomach, even that of an ostrich, if that bird were so bereft of the instinct of self-preservation as to make a lunch of bright-green cucumber-pickle seven times a week.

PICKLED PEACHES.

- 10 lbs. fruit—pared.
- 4½ lbs. sugar.
- 1 quart vinegar.
- Mace, cinnamon, and cloves to taste.

Lay the peaches in the sugar for an hour; drain off every drop of syrup, and put [the syrup] over the fire with about a cup of water. Boil until the scum ceases to rise. Skim; put in the fruit and boil five minutes. Take out the peaches with a perforated skimmer, and spread upon dishes to cool. Add the vinegar and spices to the syrup. Boil fifteen minutes longer, and pour over the fruit in glass jars.



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PRACTICAL HOUSEWIFERY

BY
MARION HARLAND.

“We go upon the practical mode of teaching, Nickleby. When a boy knows this out of book, he *goes and does it*. This is our system. What do you think of it?”—*Nicholas Nickleby*.

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