



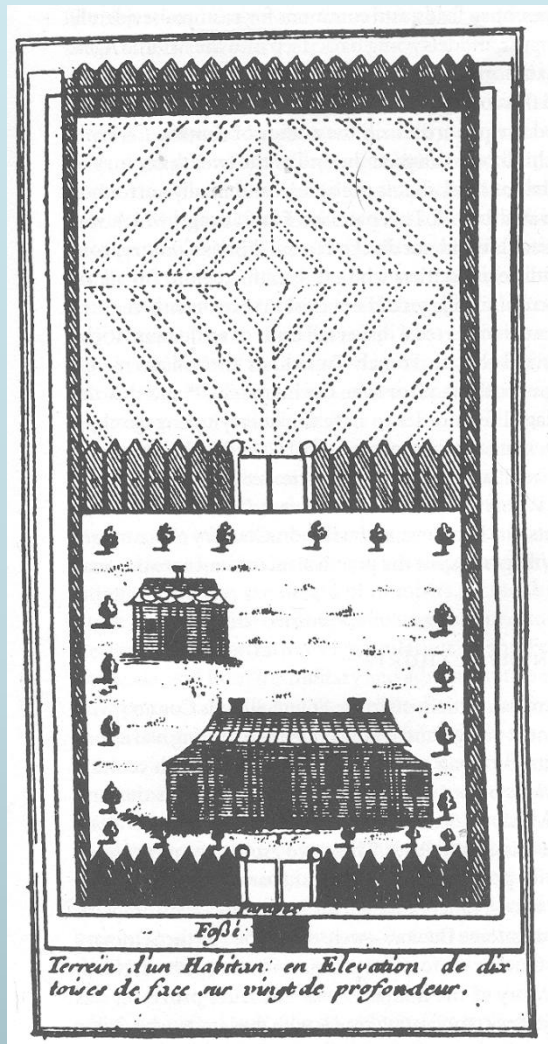
The 18thC Nouvelle France Kitchen

Garden, Pantry, Tools & Recipes

Gardens - Potagers

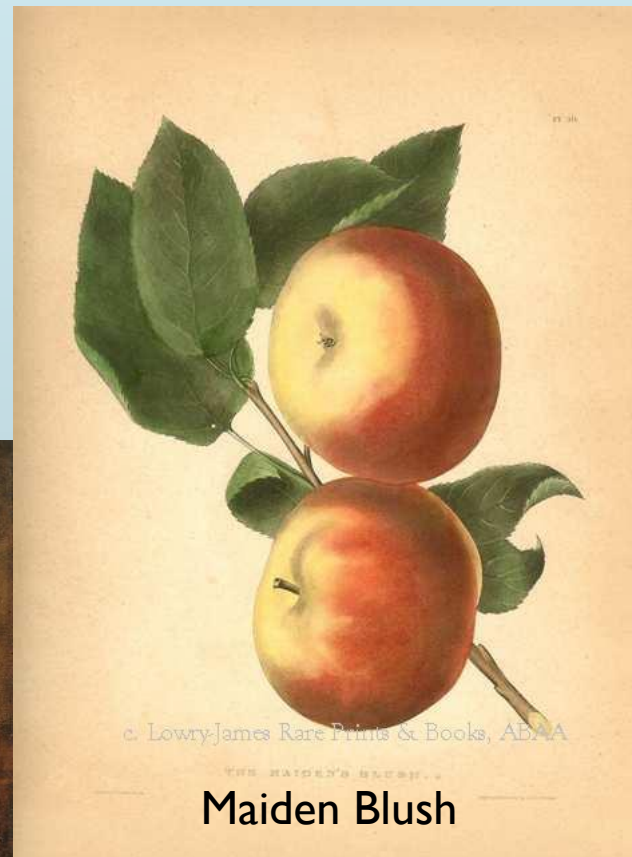
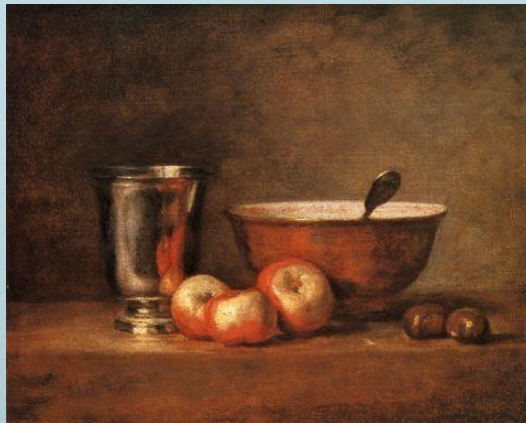


In Louisiane we find ordered landscapes surrounded by palisades with vegetable beds in geometric patterns, trellises (grapes and espaliers) and orchards in the rear—simple yet adequate organization of space that would sustain early settlers.



Orchards – Summer Apples

Summer Rambo
Hightop Sweet
Sweet Bough
Astrachan
Gravenstein
Maiden Blush
Williams
Summer Rose
Woolman's Early



Orchards – Fall Apples

Fameuse

Calville Rouge

d'Automne

Dyer

Carpentin

Esopus Spitzenburg

Old Nonpareil

Reine des Reinettes

Roxbury Russet

Ribston

Black Gilliflower

Newton

Baldwin

Tompkins King

Yellow Bellflower

Westfield

Seek-No-Further

Golden Pearmain

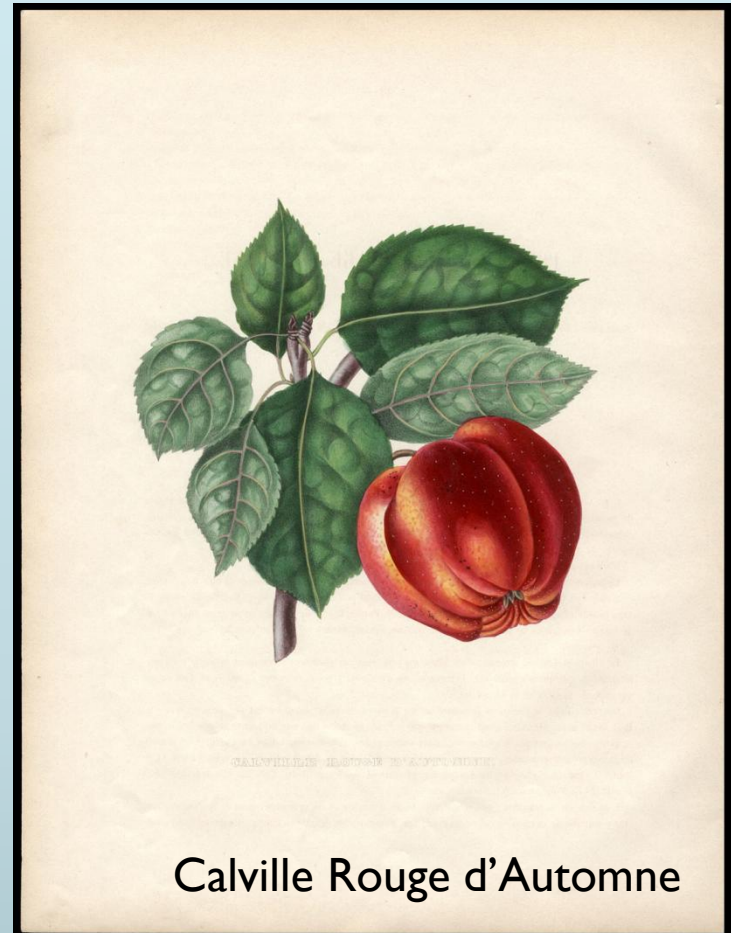
Hunt Russet

Starkey

Ross Nonpareil

Court of Wick

Scarlet Crofton



Calville Rouge d'Automne

Orchards – Winter Apples

White Winter Permain
Calville Blanc d'Hivre
Court-Pendu Plat
Lady



Calville Blanc d'Hivre

Orchards - Pears

Winter Nelis
Seckel
Harovin Sundown
French Butter
Forelle
Flemish Beauty
Dorondeau
Corsica
Bosc
Bartlett
Anjou



French Butter

Other- Fruits, Berries, Nuts

Berries, wild and cultivated

Cranberries

Strawberries

Blueberries

Currants

Gooseberries

Walnuts, fresh or pickled

Hazelnuts

Almonds

Lemons



Vegetables

Carrots
Cucumbers
Few Artichokes
Horseradish
Leeks
Lettuces
Melons
Parsnips Sparingly
Radishes
Red Onions
Red Beets
Root Cabbage

Several Species of
Pumpkins
Several Kinds of Beans
Several Kinds of Peas
(Yellow and Green)
Turkish Beans
Turnips in Abundance
Watermelons [White Pulp
(Most Common) and Red Pulp]
White Cabbage
Wild Chicory
Wild Endive

Drinks

Kalm said the Canadian habitant drank water.
Wine and brandy were available but expensive.
Beer called Bouillon
Spruce Beer
Chocolat
Coffee
Cider, not common
Water mixed with maple syrup
Sumac «Lemonade»
Hypocras
Tea, as a medicine



Imported Foods – Pantry Items

Olive Oil
Pepper
Sugar, Maple and imported
Flours, **white** rich-dark poor
Coffee
Salt, could be local
Wine, could be local
Brandy
Vinegars and Verjus
Anise Seed
Cloves
Nutmeg
Lemons
Thyme
Marjoram



If the dirt lens in the back of French houses in colonial Nouvelle France, particularly the Illinois and Louisiane, shows evidence of grey soil and AFTER 1761 shows evidence of brown soil as the British lens has all along; what is contributing to this colored soil prior to 1761?

French whitewashed their houses, in fact, they painted just about everything, believing that raw wood suggested poverty. Favorite colors for objects and furniture were black, Canadian red, green and blue.

French deposited waste on potagers to enrich the soil.



Tools – Cooking Implements

Long Handled Iron Skillets

Spiders

Copper & Brass Kettles

Iron Kettles

Various Trivets

Placques (baking sheets)

Tinned Pans (molds)

Poterie (baking pans)

Terrines

Marmites

Mortar & Pestle (food processor)

Tamis (sieves)

Salamanders

Tourtieres



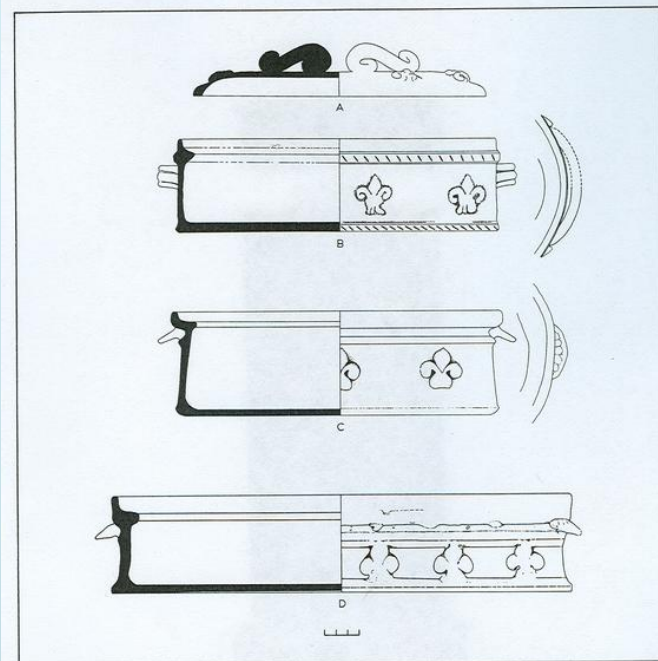
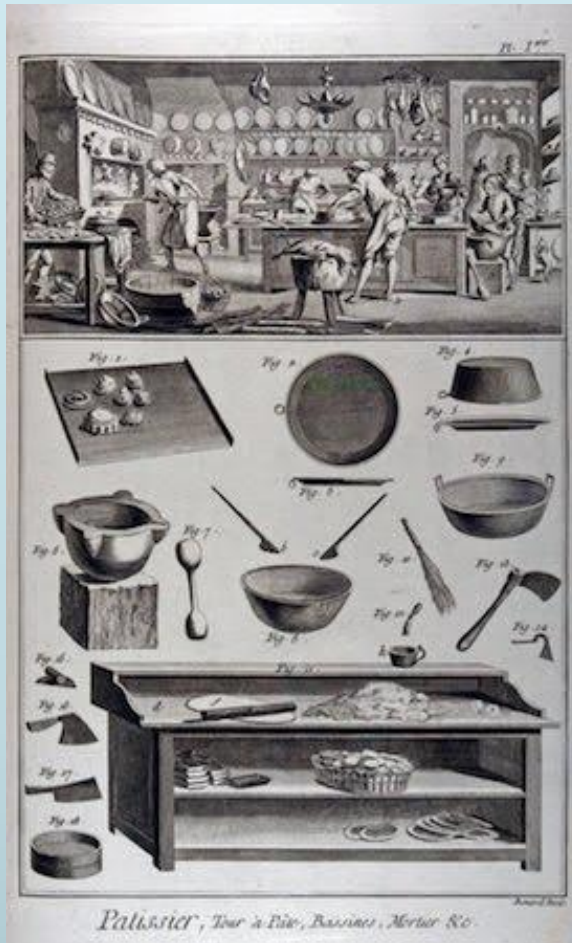
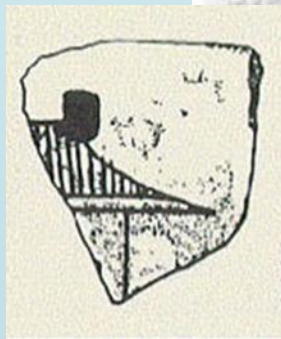


Figure 16. Brown faience *pâtes* and lid from the Roma settlement. Scale: 3 cm.





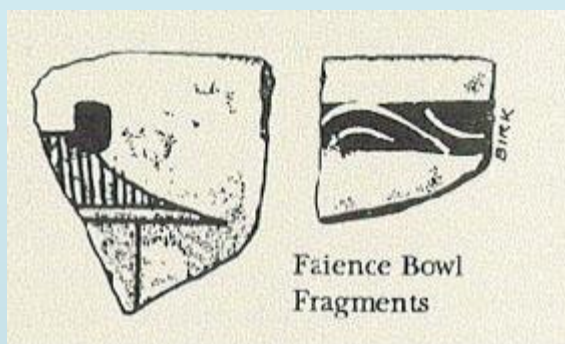


NEW FRANCE SITES

- | | | | |
|-------------------|--------------------|----------------------|----------------------|
| 1. Louisbourg | 5. Gaspé | 9. Ft. de Chartres | 13. Nouvelle-Orléans |
| 2. Roma | 6. Quebec | 10. Arkansas Post | 14. Fort Condé |
| 3. Ft. Beauséjour | 7. Montreal | 11. Ft. Saint-Pierre | 15. Ft. Toulouse |
| 4. Machault | 8. Michilimackinac | 12. Ft. Rosalie | 16. Ft. Tombecbe |

FIGURE 9. Map of certain sites in New France discussed in text.

Tools - Tableware



21-Mo-20, a French outpost in the wilds of Minnesota, and the possible location of the Fort Duquesne of Joseph Marin, used a season and a half during the winter of 1752.

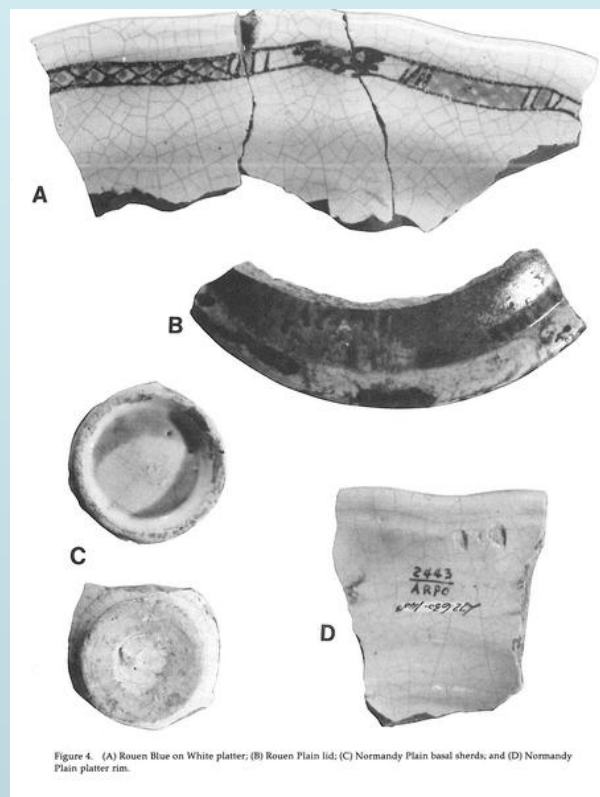


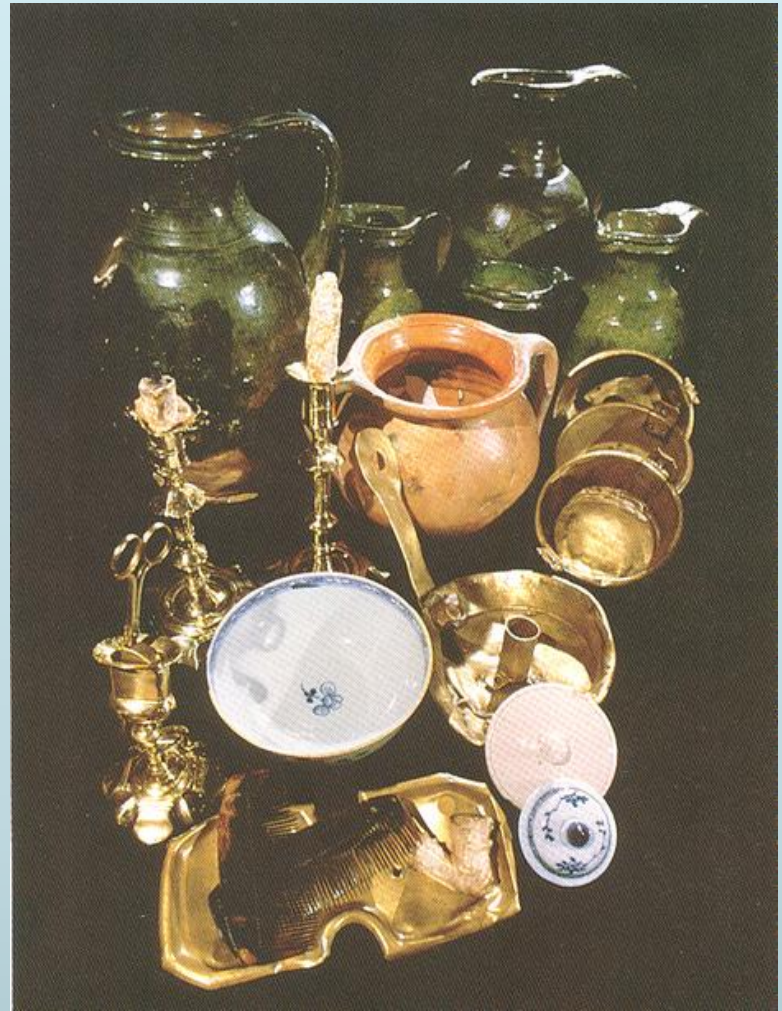
Figure 4. (A) Rouen Blue on White platter; (B) Rouen Plain lid; (C) Normandy Plain basal sherds; and (D) Normandy Plain platter rim.

Arkansas Post - Ecores Rouges
—first of a series of forts founded in
1686 by Henri de Tonti.

Legacy of the
Machault

A Collection of 18th-century Artifacts

Catherine Sullivan



Fortress of *Louisbourg*



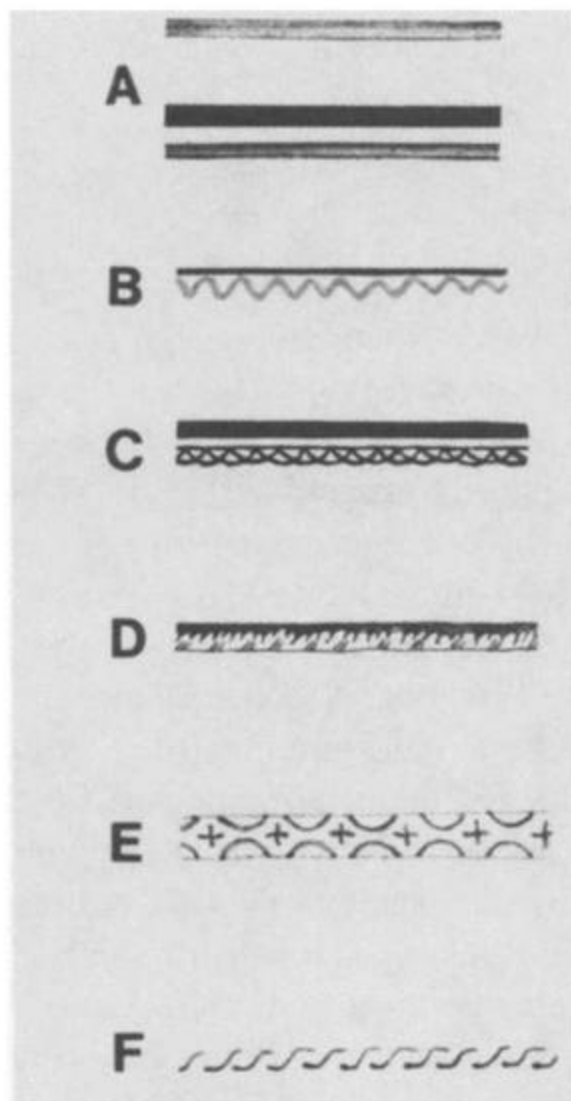


FIGURE 10. Faience rim borders, Styles A-F.

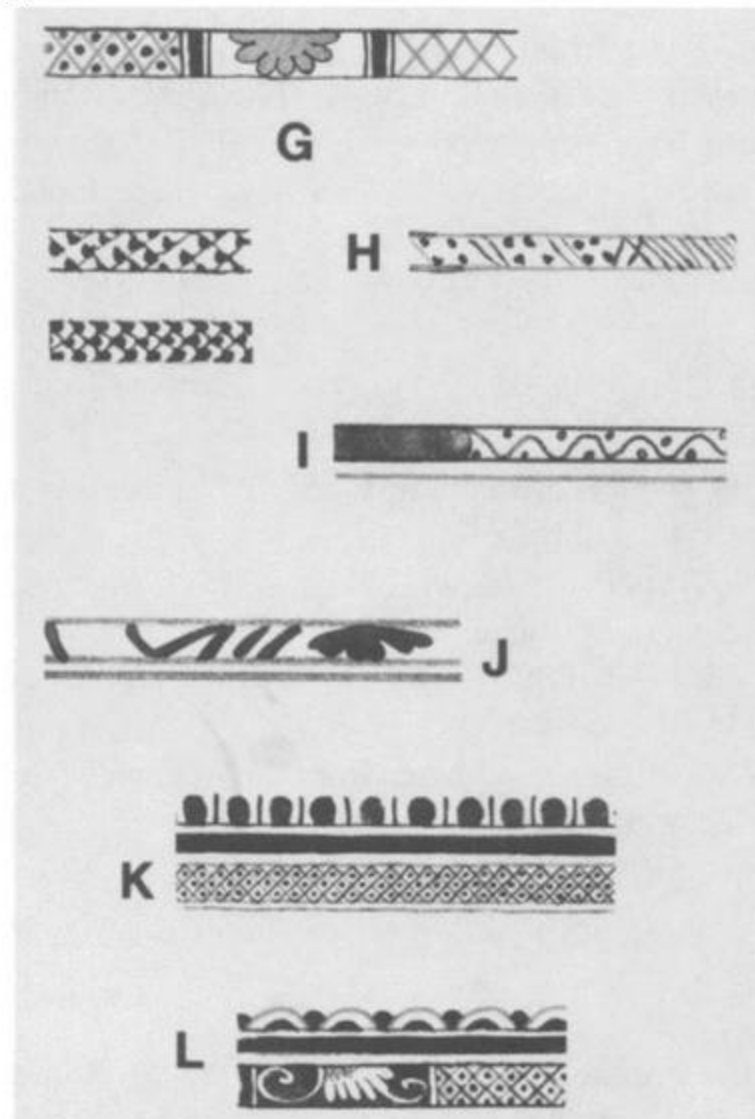


FIGURE 11. Faience rim borders, Styles G-L.

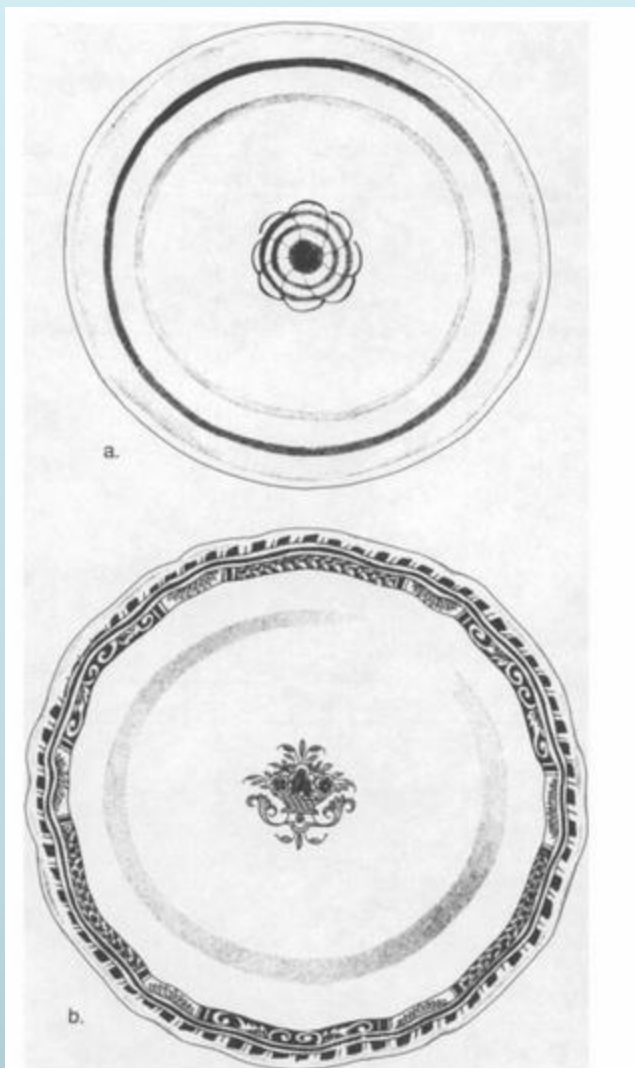


FIGURE 5. Faience plate and round platter: a, Brittany Blue on White plate; b, platter with Style K rim border found in both Blue on White and Polychrome.

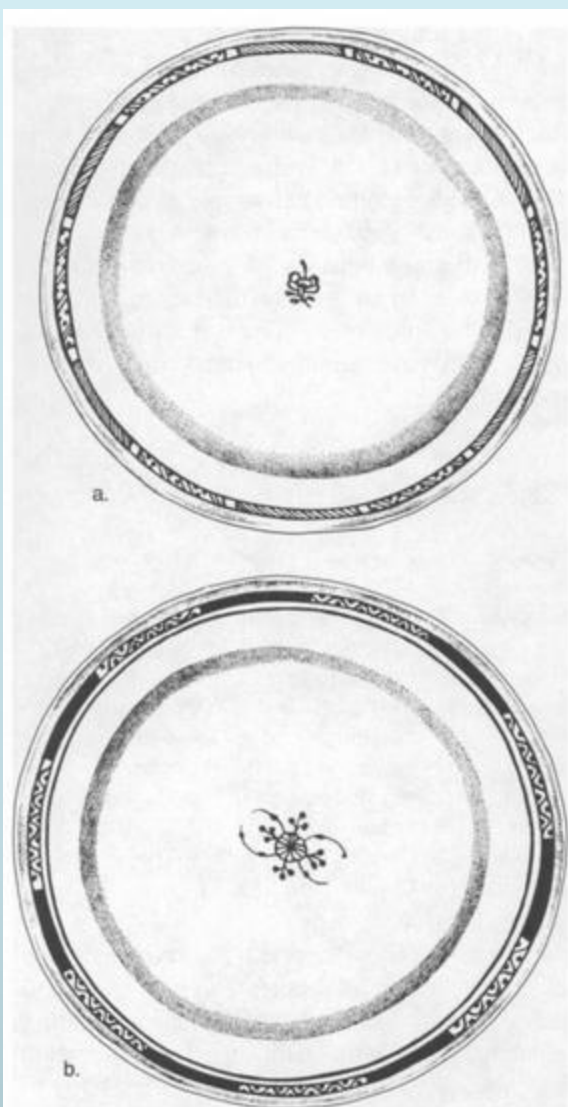


FIGURE 6. Faience plates: a, plate with a Style H rim; b, plate with a Style I rim.

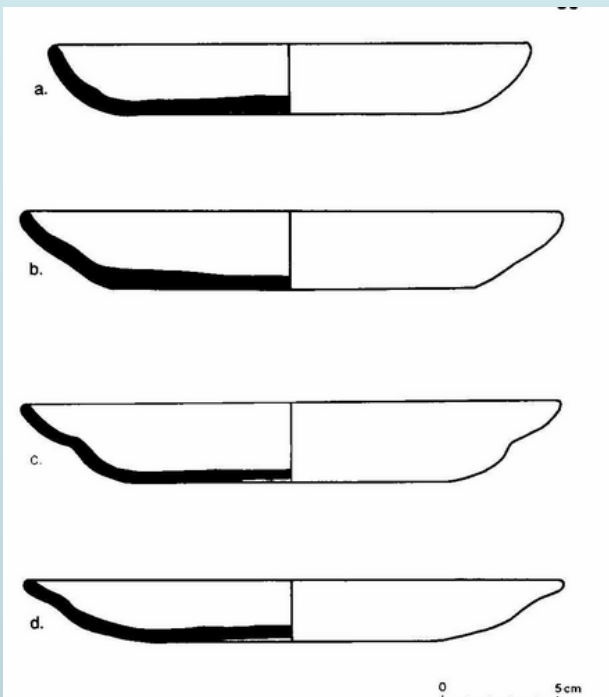


FIGURE 7. Faience plate cross sections: a, Brittany Blue on White; b–d, Normandy Blue on White (after Long 1973: 15).

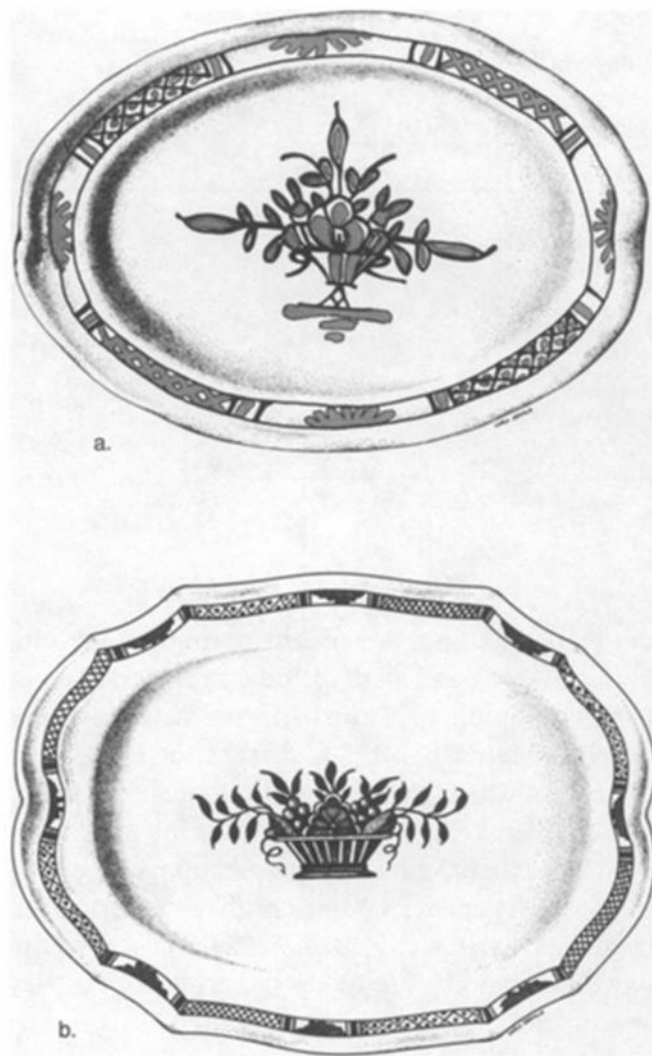


FIGURE 8. Rouen Blue on White platters with Style G rim borders showing variation in precision of painting (after Noël Hume 1960,1970).

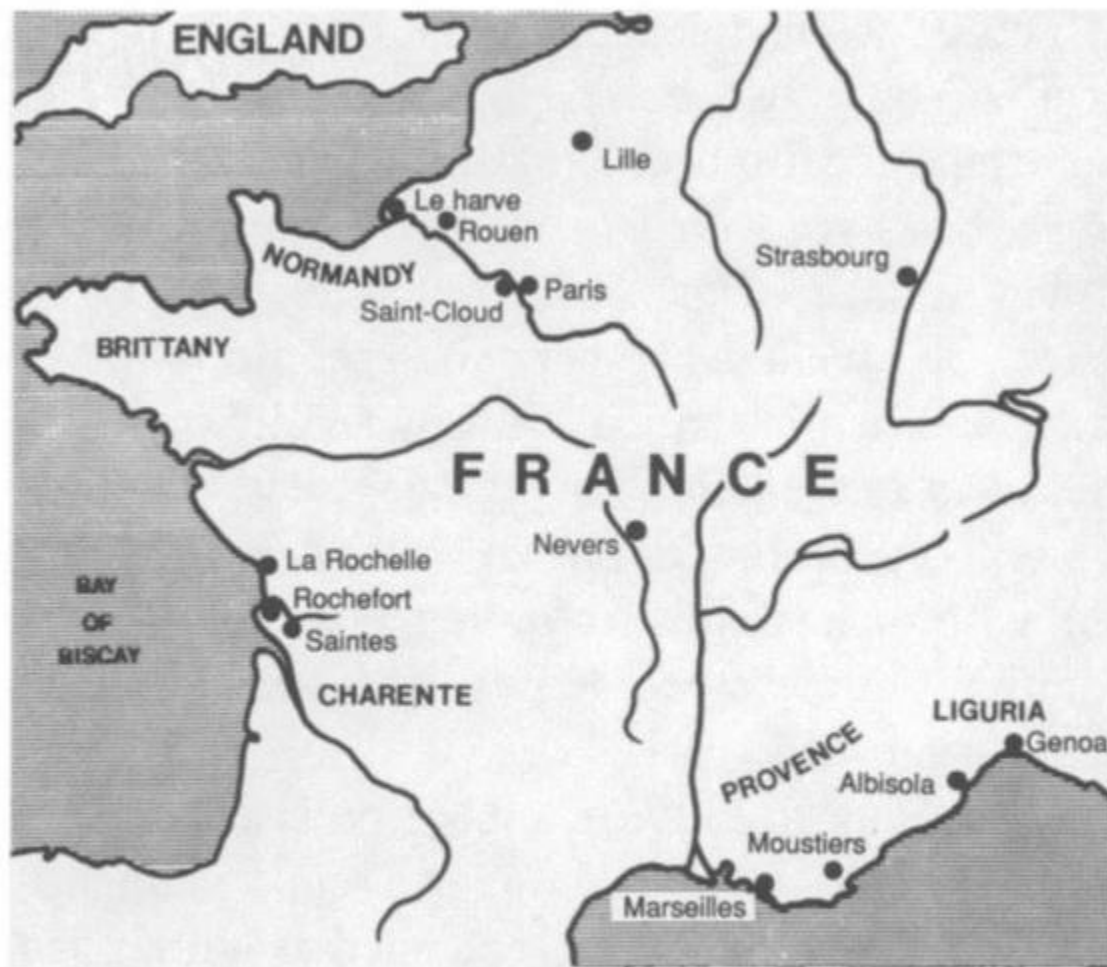


FIGURE 2. Map of France showing major pottery producing centers and other locations discussed.

Evidence of Mending



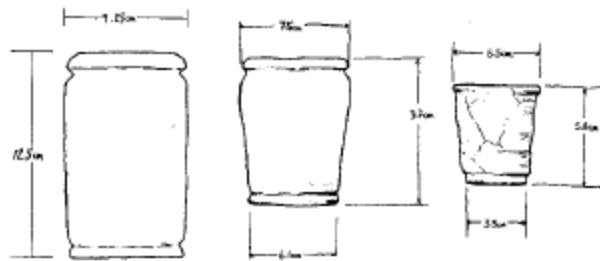
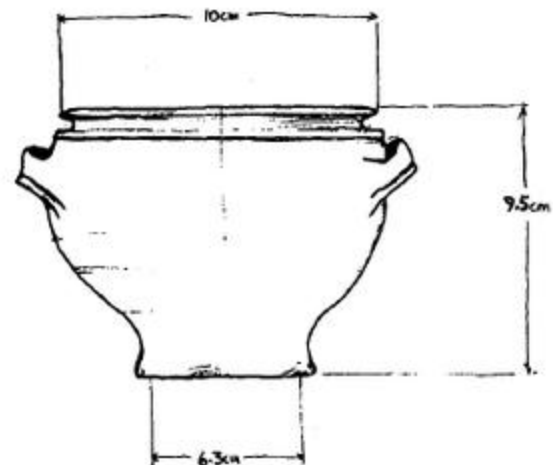


FIGURE 6. White faience ointment jars (artifact numbers 741, 742, and 740, from left to right). The description for 741 serves for all three: exterior and interior covered with white (tin) glaze; 741 and 742 bases are not glazed, but the base of 740 is glazed; fabric is yellow earthenware (Munsell color yellow 10YR7/6). Not to scale. (Illustration by Chuck Meide.)

Artifacts from *Belle I* 686, LaSalle's Shipwreck on the Texas Coast.



Tunica Treasure

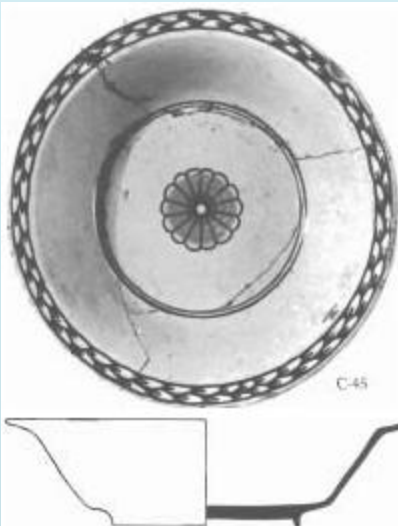


Chardin







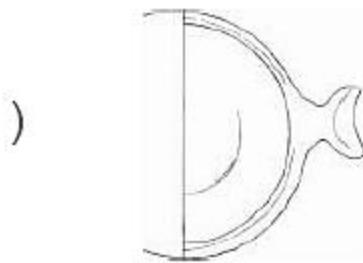


Variety 5: Porringer. This shallow bowl has two Y-shaped handles. It is 15.4 cm in diameter. The exterior has an incision around the shoulder and is glazed mostly on the upper areas of the body. The interior is fully glazed.

No other examples of an exactly similar form are known, although earthenware and metal porringers were common in the eighteenth century. In France they were called *caudiers* or *caillies* (Vermette, Ganel, and Decroix-Audet 1994, p. 112).



C-15



TYPER

Type B vessels are characterized by a red paste and a lustrous, transparent lead glaze that appears brown against the red background. The glaze frequently is flecked with small dark spots.

Variety 1: Pitcher. Two examples of this medium-sized pitcher are in the collection. One (C-22) is complete and is 19.5 cm in height. The other (C-23) may have been the same size originally, but its upper portion is now missing, having been sawed off by the collector.

A nearly identical pitcher is depicted in the painting *La Garde-Attentive* (1747) by Chardin.



C-13



C-22





C 94

Variety 2: Bowl. Variety 2 includes bowls with rounded, out-turned rims. Sizes range from 16.9 to 20.2 cm in diameter, and the exteriors are not glazed. A red clay slip was applied to the entire interior surface of the bowls, and while that slip was in a viscous state small amounts of white slip were swirled into the bottom creating a free-form design. A glaze was then added after the slips had dried.

The five examples of this variety in the collection have been identified as coming from southeast France, perhaps the Rhone Valley (J.-F. Blanchette, personal communication, 1978). Fragments of similar vessels have been found in the excavations at the Fortress of Louisbourg (Webster 1969, p. 11) and at Fort Desha, dated from 1735 to 1750 (McClurken 1971, fig. 2b). Chapelet (1978, p. 112) dates them to the first half of the eighteenth century.



C 83



C 85

Variety 3: Basin. Two examples of large basin-shaped cream bowls have characteristic rim forms and pouring spouts. Both bowls are approximately 30 cm in diameter (table 2). Only the interior surfaces and the rims are glazed.

These basins are similar in form to those other spooned basins in the collection, which are classified as Type D, Variety 3. Vessels of this form, called *terrine à bec* variously by the French, were common during the eighteenth century. The vessels were used in preparing and coarsening food and for holding milk and cream (Vermette, Genet, and Desnois-Audet 1974, p. 245). The multiple functions of these basins are illustrated in paintings by Chardin *La Ranchineuse* (about 1736) and *La Rationneuse* (about 1741).

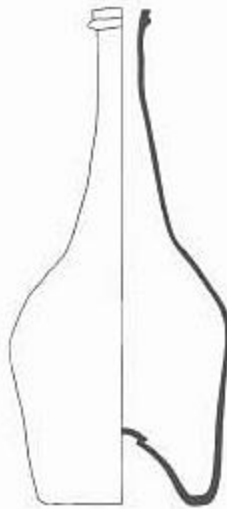
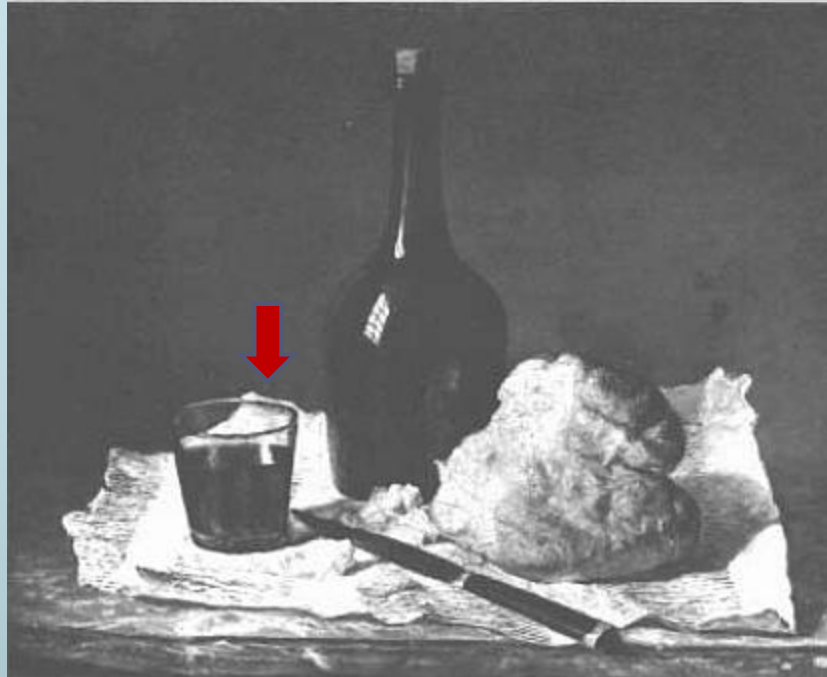


C 66



C 48







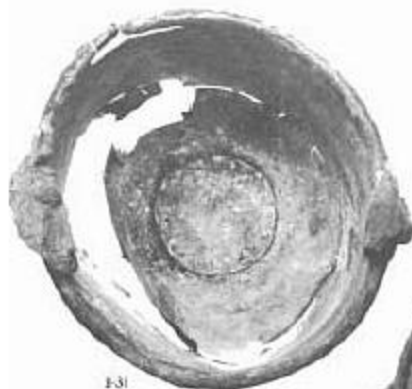
B-58



B-73



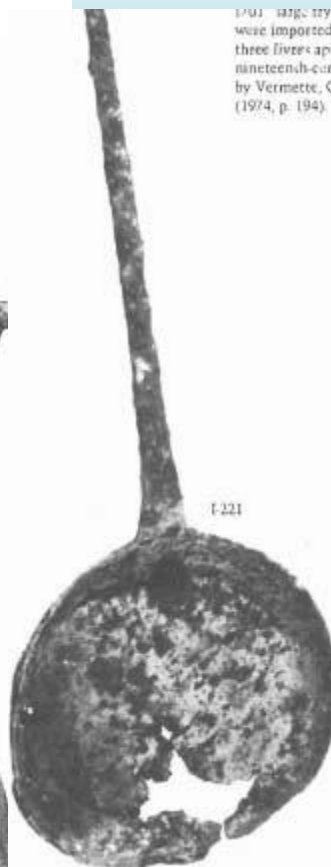
B-66



I-31



I-13



I-221

1701 large tripod
were imported
three five apiece
nineteenth century
by Vermette, Co.
(1974, p. 194).



I-55



I-31



I-23



Utensils de Cuisine et Oeufs painted by Chardin about 1765

Little changes as seen by the items in Chardin in France and items recovered from archaeological sites throughout New France.

Recipes - Recettes

Ailerons à la Chipolata

Arroche – Bonne Dame
- Pig Weed

Asparagus Ice Cream

Asparagus Disguised as
Peas

Boucons

Boudin Blanc

Casseroles - Stuffed Bread
in Gravy

Cayenne en Vinaigre

Cheese Ramakins

Cherries Preserved as
Olives

Chicken Galantine

Crème à l'Angloise Frite

Dandelion

Darioles

Echaudés - Boiled Pastry

Faced Eggs

Gâteau à l'Italienne Frit

Gizzard Salad - Cold or
Hot

Goose Pye

Lady Fingers

Macarons

Marinade de Poulets

Massepains de Chocolat

Meringues Jumelles

Nioc à l'Italienne

Oranges Glazed with Caramel

Pastes of Fruits

Pâte de Poulets à la Crème

Pâte de Macaronis à l'Italienne

Peach Leaf Wine

Pickled Green Walnuts

Poudin Cuit au Four

Poudin Bouilli

Poulpette à l'Italienne

Pruneaux

Rafiolis

Raifort

Rice With Milk, Well Sugared

Rissoles

Spinage Pan Pie

Strouille à l'Italienne - Boiled

Strouille à l'Italienne - Baked

Vin Brûlé

Vin de Noix

Walnut Chutney

Greens

Arroche - Bonne Dame - Pig Weed



Asparagus Disguised as Peas



Spinage Pan Pie



Dandelion



Poultry



Ailerons à la Chipolata



Chicken Galantine



Gizzard Salad - Cold or Hot



Goose Pye



Pâte de Poulets à la Crème

And last, but not least,
Marinade de Poulets – aka
Batter-fried Chicken or
Chicken Tenders!

Raised Pies



Eggs

Eggs with Gravy or à la Huguenotte



Farced Eggs



Strouille à l'Italienne - Boiled



Baked Goods

Strouille à l'Italienne - Baked



Gâteau à l'Italienne Frit



Rissoles



Cheese Ramakins



Darioles



Echaudés - Boiled Pastry



Milk Desserts

Crème à l'Angloise Frite



Asparagus Ice Cream



Rice With Milk, Well Sugared



Pasta

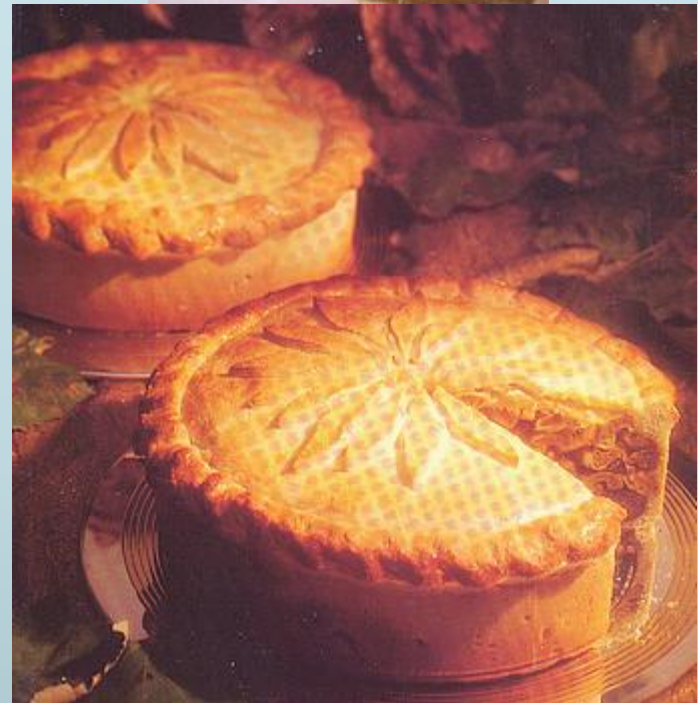
Nioc à l'Italienne



Rafiolis



Pâte de Macaronis à l'Italienne



Unusual Tortellini Pie

Boucons



Meat Balls, Rolls and Sausages

Poulpette à l'Italienne



Boudin Blanc



Casserole [Stuffed Bread]



Puddings & Other

Poudin Cuit au Four



Poudin bouilli - Boiled Pudding





Meringues Jumelles



Macarons

Spoon Biscuits



Lady Fingers - Biscuits Cuillère

Condiments



Cayenne en Vinaigre



Cherries Preserved as Olives



Pickled Green Walnuts



Walnut Chutney



Walnut Ketchup



Raifort

Drinks



Peach Leaf Wine



Vin de Noix



Vin Brûlée



Cherry Leaf Wine



Chocolat Chaud & Liqueur



Pruneaux

Confectionery



Pâte de Coings



Fruits Preserved Entire



Orangettes



Massepains de Chocolat



Oranges Glazed with Caramel

Handouts

Slide 1 Recipes can be found at: <http://18thccuisine.blogspot.com/>

Slide 2 Plan of Fort Frontenac, 1685

Slide 3 Bolduc House Potager, begun in 1770

From *The King's Bread, 2nd Rising: Cooking at Niagara 1726-1815*, by Dennis and Carol Farmer, p. 14 . . . Equally important, the gardens of the fort lay in ruins. The French soldiers, as at most colonial forts, had prepared gardens to provide fresh vegetables and fruit. The July siege operations had destroyed them.

p. 38 from Balesi's *The Time of the French in the Heart of North America 1673-1818* a "map of Fort Frontenac in 1685 (Archives Nationale, Paris) shows a well-plotted neat garden space bounded by a stable and a grange.

From *Savoring the Past: the French Kitchen and Table from 1300-1789* by Barbara Ketcham Wheaton, p. 217 shows a picture of the kitchen garden and forcing beds and espaliered fruit trees.

From "The Louvier Site at Prairie du Rocher," by Edward T. Safiran, in *French Colonial Archaeology, The Illinois Country and The Western Great Lakes*, edited by John A. Walthall, p.125. . . The residential lots in the villages of the Illinois Country were usually one square arpent (0.85 acres) in size. These lots were also fenced in to keep grazing animals out. In addition to the main house, these lots often contained a cow barn, a stable, a henhouse, an orchard, a vegetable garden, a bake oven, a well and sometimes slaves' quarters (Ekberg 1985:284). p. 129 . . . The fact that the Kitchen Group from the Cahokia Wedge and Prairie du Rocher are smaller by percentage than 18thC sites on the East Coast and 19thC sites in the Midwest may reveal the relative isolation of the Illinois Country. Settlements on the East Coast had access to ships carrying pottery and other goods directly from England. It would be much harder for the settlements of the Illinois Country to obtain goods from France via New Orleans and the Mississippi River or Canada via inland water routes. While the trip from Prairie du Rocher to New Orleans might take only a month, travel upriver could take as long as four to six months (Belting 1948:64).

Public Spaces, Private Gardens: A History of Designed Landscapes in New Orleans By Lake Douglas, John H. (AFT) Lawrence p. 103

Peter Kalm's *Travels in North America*, Dover Edition.

Kitchen garden, flower garden, medicinal garden, fruit garden, arranged according to rules or left in disorder, an artificial creation, it required much toil, much natural fertilizer and water but it gives forth all the time in every year, whereas arable land could yield a crop only once annually. Olivier de Serres. Roche, p. 223.

Slide 4 Summer Apples

Note: the year 1817 is significant for many then-available apple varieties were first described by Coxe in his *Cultivation of Fruit Trees*, published that year, even though these varieties had long local histories.

Summer Rambo (other names: Lorraine, Summer Rambour, Rambour Franc) 16th Century near the village of Amiens

Hightop Sweet (other names: Early Sweet, Spence's Early, Yellow Sweet June, Summer Sweet, Summer Sweet of Ohio, Sweet June of Illinois)

Sweet Bough (other names: Bough, August Sweet, Autumn Bough, Early Bough, Large Bough,

Sweet Harvest, Washington, Early Sweet Bough, Yellow Bough) Introduced in 1817

Astrachan, White (other names: Muscovite Transparent, Transparent) Introduced in 1748 from Russia or Sweden

Gravenstein Originated in Italy in the early 1600s. Arrived in Denmark in 1669. Introduced into the U.S. from Germany in 1790.

Maiden Blush (other names: Lady Blush) 1817

Williams (other names: Williams Red, William's Early Red) Originated in Massachusetts in 1750s.

Summer Rose (other names: French Reinette, Harvest Apple, Lodge's Early, Lippencott's Early, Woolman's Harvest, Woolman's Early, Woolman's Striped Harvest) From New Jersey. Introduced in 1806

Slide 5 Fall Apples

Fameuse (other names: Snow, Snow Apple, Snow Chimney, Chimney Apple, Red American, Royal Snow, Pomme de Neige, Chimney Point) Originated from French seed planted in Canada in the late 1600s. Introduced to the U.S. in 1730.

Calville Rouge d'Automne (other names: Autumn Red Calville, Strawberry, Switzerland, Autumn Calville, Violette, Red Blandon) Likely came from France. First recorded in 1670.

Dyer (other names: Golden Spice, Pomme Royal, Bard Apple, Beard Burden, Bullripe, Coe's Spice, Pomme Water, Smithfield Spice, White Spice, Woodstock) Originated in France in the 1600s--believed to be an old French variety brought to Rhode Island by Huguenot settlers who fled France after the revocation of the Edict of Nantes. Introduced in 1685.

Carpentin (other names: Carnation, Carpentin Reinette) Old apple of German-French origin grown along the Rhine. Thought to have been lost to cultivation. Once grown in the U.S. under the name Carnation. Introduced in 1798.

Esopus Spitzenburg (other names: Esopus) -- Thomas Jefferson's favorite. Introduced in 1790.

Old Nonpareil Ancient English apple, possibly dating back to Queen Elizabeth's time. First described by 17th Century French writers.

Reine des Reinettes (other names: Queen of Pippins, Reinette Queen) Often confused with King of Pippins. First described in 1802.

Roxbury Russet (other names: Roxbury, Shipper's Russet, Belpre Russet, Marietta Russet, Sylvan Russet, Hewe's Russet, Warner Russet) Originated in Roxbury, Massachusetts in the early 1600s. Was once known as Boston Russet or Putnam Russet. Introduced in 1649.

Ribston (other names: Ribston Pippin, Ribstone Pippin, Essex Pippin, Beautiful Pippin, Formosa, Glory of York, Rockhill's Russet, Travers) Originated in Yorkshire, England around 1700.

Black Gilliflower (other names: Sheepnose, Black Sheepnose, Red Gilliflower, Black Stitzenburg) Thought to originate in Connecticut in the late 1700s.

Newtown Pippin (other names: Albemarle Pippin, Yellow Newtown, Yellow Newtown Pippin) Originated in Newtown, Long Island; early 1700s.

Baldwin (other names: Woodpecker, Butters, Pecker, Felch, Steele's Red Winter) Seedling that originated in Lowell, Massachusetts about 1740.

Tompkins King (other names: Tompkins County King, Flat Spitzenburg, King, King Apple, King Apple of America, Toma Red, Tommy Red, Tom's Red, Winter King) Originated in New York about 1750.

Yellow Bellflower (other names: Lady Washington, Lincoln Pippin, White Bellflower, Warren Pippin, White Detroit) Originated in Burlington County, New Jersey around 1742.

Westfield Seek-No-Further (other names: Westfield, Seek-No-Further, New England Seek-No-Further, Connecticut Seek-No-Further, Marietta Seek-No-Further, Red Seek-No-Further, Red Winter Pearmain) Originated in Westfield, Massachusetts. Introduced in 1790.

Golden Pearmain (other names: Clarke Pearmain, Columbian Russet, Gloucester Pearmain) Believed to have originated in North Carolina; was noted in 1755 and described in 1807.

Hunt Russet (other names: Russet Pearmain). Reported to have originated on the Hunt farm in Concord Massachusetts in the 1750s.

Starkey -- Thought to be a seedling of Ribston Pippin Originated in Vassalboro on the farm of Moses Starkey. Not to be confused with Stark. Introduced in 1780.

Ross Nonpareil Ancient Irish apple which may even have a French origin. Introduced in 1819.

Court of Wick (other names: Aniseed, Anise Seed, Barlow, Fry's Pippin, Glass of Wine, Golden Drop, Philip's Reinette, Transparent Pippin, Week's Pippin, Wood's Huntington, Yellow Pippin, Rival Golden Pippin) Originated in England. Introduced in 1790.

Scarlet Crofton (other names: Red Crofton, Crofton Pippin, Longford Pearmain, Saul Apple, Winter Crofton, Crofton) Old Irish apple from County Sligo grown since Elizabethan times. Brought to general notice by John Robertson, famous Kilkenny pomologist and nurseryman. Introduced in 1819.

Slide 6 Winter Apples

White Winter Pearmain (other names: Winter Pearmain, Campbellite) -- Oldest known English apple; dates back to 1200 A.D.

Calville Blanc d'Hivre (other names: White Winter Calville) Grown by Le Lectier, procureur for Louis XIII. Still served for dessert in fine Paris restaurants. Favorite of Thomas Jefferson. Introduced in 1598.

Court-Pendu Plat (other names: Wise Apple) -- Known by this name in England and America; known by the name *Court Pendu Rouge* in France. . Ancient apple known in the 16th Century.

Lady (other names: Christmas Apple, Lady Apple, Pomme d' Api) Grown in gardens of Louis XIII at Orleans in 1628. Dates back to Roman times.

A Home Orchard: many urban backyards are large enough for a planting of six apple trees. A planting of a Summer Rambo, a Fameuse, a Calville Rouge d'Automne, a Dyer, a White Winter Pearmain, and a Calville Blanc d'Hivre could have been found in an Illinois habitant's orchard. Such a planting would provide the habitant's family with fresh apples for nine or ten months of the year, would include a proven pollinator, and would give a reenactor genuine tastes from the 18th Century.

Apple varieties are compiled from: 2nd Edition of the *Fruit, Berry and Nut Inventory*, published by Seed Saver Publications, 3076 North Winn Rd., Decorah, Iowa 52101.

Slide 7 Pears

Winter Nelis (Bonne de Maliness, La Bonne Melinois, Nelis d'Hivre) Origin: Belgium, 1804 brought to U.S. in 1823

Seckel (Sugar Pear, Honey Pear, Sycle, and Shakespear) Around 1760, the original Seckel tree was discovered

growing wild on the outskirts of Pennsylvania by Dutch

Jacobs.

Harovin Sundown Developed in 18th-century England

French Butter (Beurré Hardy in the U.S., French Gellert's and Butterbirne in Europe) French butter pears are a relative of Anjou pears and date to around 1820

Forelle (Trout Pear, Forellenbirne) Origin uncertain - Saxony, Germany (probably originated early in 1700's)

Flemish Beauty (Fondante de Bois-sweetmeat of the woods) Discovered as a wild tree in forest near Aalst, Belgium Propagated by Van Mons in 1810

Durondeau (Pyrus Domestica) Belgium, 1811

Coscia (Ercollin) Tuscany, Italy (prior to 1800)

Bosc (Beurre Bosc, Gold, Golden Russet, Golden Russet Bosc, Kaiser Alexander) Belgium, 1807 by Van Mons

Bartlett (Williams' Bon Chrétien or Williams) Berkshire, England (1765)

Anjou (d' Anjou, Beurré d' Anjou) France, 1819

Source: Pear Bureau Northwest's Pear Encyclopedia Updated March 2011

Slide 8 Other Fruits, Berries & Nuts

Slide 9 Vegetables

Herbs and Vegetables from Kalm

Pumpkins- are described by Kalm as oblong, round, flat, or compressed, and crooked-neck. Obviously we are dealing with squash. This was cooked by roasting slices (and adding sugar to eat), and baking. Also pancakes were made from flour and boiled pulp, boiled pulp was eaten mixed with milk, and pudding and tarts were another use and soup, of course. white cabbage, red onions being the most popular vegetable, leeks, several species of pumpkins, melons, wild chicory, lettuces, wild endive, several kinds of peas and beans, Turkish beans, carrots, cucumbers, red beets, horseradish, radishes, thyme, marjoram, turnips in abundance, parsnips sparingly, few artichokes, root cabbage, watermelons [white pulp (most common) and red pulp].

Berries, dried or fresh, with a little cream whipped with a little maple sugar or syrup would be nice. Other fruits are good especially as a pie.

Kalm says sliced cucumbers were eaten dipping in salt or with cream. Cheese was used for dessert. There was a variety of cheeses in France, many having familiar names, brie, gruyère, etc. but are these the same varieties which bear the names today? He mentions a cheese made on l'le d'Orleans that is pressed in quarter pound rounds.

A priest in Quebec had white walnuts coated with sugar, pears and apples with syrup, apples preserved in spirits of wine, small sugared lemons, strawberry preserves, and angelica root

Slide 10 Drinks

Kalm said the Canadian habitant drank water. You think maybe they did not want to share the Calvados when he was around? Wine and brandy were available but expensive. The priests at Quebec served several sorts of wine. Wine and brandy were sometimes watered down.

A version of beer was made from a mash of wheat and corn, called bouillon. Spruce beer was available. Kalm says that Canadian spruce beer is different than that made by the English. Chocolate and coffee were used at breakfast. Cider was not common, usually a curiosity for the rich. At fort St. Frederic the commandant gave Kalm a drink of water mixed with maple syrup.

Hyppocras

A quart of cheap strong red wine, add a half cup of sugar, some cinnamon, two pepper corns, orange peel, a pinch of mace, an ounce or two of lemon juice, and four cloves. Let stand at least an hour and then strain through cloth until clear. Bottle and leave it alone for at least a few days.

Slide 11 Imported Foods and Pantry Items

FROM A LIST OF COMMODITIES IN CANADA (From a microfilmed manuscript in the National Archives of Canada)

MISC. FROM CADILLAC'S 1711 DETROIT INVENTORY

Keep in mind that items such as garlic and onions that were ubiquitous were not mentioned but were certainly eaten.

Slide 12 1761 – What Happened?! If the dirt lens in the back of French houses in colonial Nouvelle France, particularly the Illinois and Louisiane, shows evidence of grey soil and AFTER 1761 shows evidence of brown soil as the British lens has all along, what is contributing to this colored soil prior to 1761?

From "The French in Michigan and Beyond," by Donald P. Heldman in French Colonial Archaeology, The Illinois Country and The Western Great Lakes, edited by John A. Walthall, p. 213-217. . . One area for possible comparison of Michilimackinac to other French colonial sites is the occupation deposit. FOR THE FRENCH PERIOD (1715-61), THEY ARE ALWAYS OF A GRAY, SANDY LOAM; AFTER 1761 FRENCH DEPOSITS, LIKE THOSE OF THE BRITISH, ARE ALWAYS OF A BROWN, SANDY LOAM (HELDMAN 1984). This is true for the primary or sheet deposits as well as for the secondary deposits comprising most of the features on the site. We do not know why these color differences exist, despite several attempts to find out. Even though the color of soil deposits varies considerably on French colonial sites, there may be a difference in the minimal quantity of organic matter French deposits contain compared to later British deposits at Michilimackinac. This difference may result from variation in behavior and population size between the French and British inhabitants of Michilimackinac. And, more importantly, may be present in French and British colonial deposits elsewhere in North America.

Slide 13 Tools and Cooking Implements

Slide 14 Long handled iron skillets

What we call a lidded charlotte mold. Can be used with or without the lid. Shown is a preparation for a steamed pudding, top is lined with white paper to keep any steam from diluting the pudding batter. Lid tied on allows mold to be placed in boiling water on a trivet for steaming.

Slide 15 Blanchette, Jean-Francois (Ph.D.: Anthropology, 1979, Brown University) Title: *The role of artifacts in the study of Foodways in New France, 1720-1760* : two case studies based on the analysis of ceramic artifacts.

Reproduction terrine available from:

http://dlcinfo.ca/collectionNouvelleFrance//en/html/faiencebrune_1.html

Slide 16

http://www.sha.org/research_resources/documents/Legacy%20of%20the%20Machault_English.pdf

Legacy of the Machault A Collection of 18thC Artifacts Catherine Sullivan

Slide 17 Fort Duquesne (21-MO-20) is at Little Falls, MN, near the headwaters of the Mississippi River.

Slide 18 *French Colonial Archaeology: The Illinois country and the western Great Lakes*, edited by John A. Walthall. Springfield, IL., 1991.

AN ANALYSIS OF LATE EIGHTEENTH CENTURY CERAMICS FROM ARKANSAS POST AT ECORES ROUGES, John A. Walthall. *Southeastern Archaeology*, 1991, Vol. 10:2, pp.98-113.

Slide 19

https://docs.google.com/viewer?a=v&q=cache:ZWxhEFjS1WUJ:www.sha.org/research_resources/documents/Legacy%2520of%2520the%2520Machault_English.pdf+legacy+of+the+machault&hl=en&gl=us&pid=bl&srcid=ADGEEShCaYIVqHpRTRQpfeBi43FDDpNCKoaLd2MJxTChSY8ZnyDNo1RQYLUopb54ejAGaWRcMJeo0RKHHbaZ9eSGXGmnrz-9B4Q1sccTSAEwho55O6pPH1dEhootzhOmpvAFCjogerYX&sig=AHIEtbREXL9ISRzGKMiGbOLEwBhcZFuEuw

Slide 20 Pictures of artifacts recovered and on display in Louisbourg Museum.

Slide 21 Faïence in French Colonial Illinois, John A. Walthall. *Historical Archaeology*, Vol. 25:1, 1991, pp. 80-105.

Rim designs, usually blue, sometimes outlined in black, other times in polychrome.

Slide 22 Faïence in French Colonial Illinois, John A. Walthall. *Historical Archaeology*, Vol. 25:1, 1991, pp. 80-105.

Plate profiles.

Slide 23 Faïence in French Colonial Illinois, John A. Walthall. *Historical Archaeology*, Vol. 25:1, 1991, pp. 80-105.

Poterie workshops in France which goods appear in Nouvelle France contexts.

Slide 24 «Massac: Two of the sherds exhibit evidence of mends. These rim fragments have holes drilled from surface to surface filled with a lead plug. The flattened ends of these plugs are countersunk to fit flush with the interior vessel surface. On the exterior (underside) surface channels, also lead-filled, were cut across the break to be repaired. Apparently, a wire rivet was passed through the drilled holes and along the channels to make the mend. Molten lead was then poured to fill the drill holes and the channel. This channel system may have been employed when ferrous wire was to be used in order to impede rust. Other sites in the Illinois Country where mended faïence vessel fragments have been recovered are Cahokia Courthouse, Cahokia Wedge, Ste. Genevieve, Fort de Chartres and Arkansas Post.

Stanley South (1968:62-71) has described the mending of ceramic vessels at 18thC sites of both French and British affiliation. He illustrates repairs on a faïence platter (Rouen Blue on White) and plat (Brittany Blue on White) from Fortress Louisbourg. The platter has six lead-filled holes indicating a repair technique similar to the one described above. The plate has drilled holes with a wire rivet still in place. No lead is evident in the drilled holes of this specimen, indication a simple technique in which the wire is passed through the holes and then twisted to tighten.»

Faïence in French Colonial Illinois, John A. Walthall. *Historical Archaeology*, Vol. 25:1, 1991, pp. 80-105.

p. 181 Experience has a history in the adventure of things which, of themselves, create nothing but which, when brought together, reveal a set of relations, show forms of behavior and either reject or welcome changes.

p. 184 ... a culture of poverty prevailed in which to display colored curtains or wood that was of an unusual kind and coloured [painted] was to proclaim a certain degree of prosperity.

p. 186 From the 17thC to the 18thC the general decline of the chest in all social categories was thus the sign of the decline of a rural feature which was characterized by mobility and functional polyvalence.

A History of Everyday Things: The Birthplace of Consumption in France, 1600-1800, Daniel Roche. Cambridge University Press, 2000.

Slide 25 The Texas Historical Commission's Underwater Archaeological SURVEY Of 1995 and the preliminary Report on the *Belle*, La Salle's Shipwreck of 1686. *Historical Archaeology*, Vol.30:4

Slide 26 *Still Life with Herrings* painted by Jean-Baptiste-Simeon Chardin in the mid-eighteenth century(after 1730).

Tunica Treasure, Jeffery P. Brain, Peabody Museum

Slide 27 Tunica

Slide 28 Tunica

Slide 29 Tunica

Slide 30 Tunica

The Attentive Nurse, Chardin, 1747.

Slide 31 Tunica

Slide 32 Still lifes by Chardin in 1739 (upper) and 1754 Note evolution in form of these bottles and the characteristic strong rims. Notice poterie fry pan known as a poëlle.

Also notice wine in drinking glass, a tumbler, which we could find in any shop or kitchen today.

Tunica.

Slide 33 Tunica

Brass kettles

Long Handled Iron Frying pan or Skillet

Iron Kettles or cauldrons

Slide 34 Little changes—what you see in Jean-Baptiste-Siméon Chardin's paintings you would see in Nouvelle France. Excellent for clothing, implements and colors—exquisite detail. Archaeology has proved that what they had in France, we had here.

Slide 35 Recipes by title can be found at: <http://18thccuisine.blogspot.com/>

Slide 36 Greens

Slide 37 Poultry

Terrines, Pates & Galantines (The Good Cook Techniques & Recipes Series) [Hardcover]

[Richard Olney](#) (Editor), **Hardcover:** 176 pages

- **Publisher:** Time-Life Books (April 1982)
- **Language:** English
- **ISBN-10:** 080942925X



The Art of Cookery Made Plain and Easy by Hannah Glasse

Slide 38 Raised Pies

<http://www.historicfood.com/Pie%20recipe.htm> Pies and chewitts

Slide 39 Eggs

Slide 40 Strouille à l'Italienne - Boiled

Boiled strudel would be a wonderful sight for visitors to see at a reenactment!

Slide 41 Baked Goods

Slide 42 Milk Desserts

Asparagus Ice Cream—tastes very much like pistachio—amazingly good, especially with strawberry balsamic couli.

Slide 43 Pasta

Unusual Tortellini Pic picture from *The Splendid Table*, Lynne Rossetto Kasper. William Morrow & Co., NY, NY, 1992., color plates after p. 18.

<http://www.archive.org/details/lecuisiniergasc00bourgoog> Le Cuisinier Gascon

Slide 44 Meatballs, Rolls & Sausages

Slide 45 Puddings and Other

Casserole [Stuffed Bread] Take a [loaf of] soft bread whose crust is browned [implied here is a tough, chewy well-colored crust], & cut off the very bottom of the loaf and remove the soft insides, & reserve the crust [shell]: then mince [chop not shred] roast chicken or a fattened poulet [female or hen], with another kind of cooked meat; heat it [meats] in the pan, with [a little] good gravy & good seasoning, as if it were to prepare minced meat [in other words, a dry mixture, not soupy]: once it is heated through, carefully spoon some into the bread crust [shell] which you will have dried completely on the inside by placing it in an oven & continue to put a little of this mince, layered with some of the soft bread insides torn in pieces and also dried in the oven, & completely fill with this mince & small crusts, then close [cover] it with the same part that you have removed by slicing off the bottom of it to remove the crumb of it. Take then a pan which is not larger than your bread, put on the bottom bacon bards [a slice of fatty meat or very well butter or grease the pan], & then the bread on the side which it was stuffed [turn right side up so the top of the filled bread is now uppermost], simmer in this manner with good gravy, made so that it cooks slowly and does not simmer [boil] too much, so that it is all entire [bread crust or what is now a bread bowl within the pan] and does not come apart, keeping it well covered [with gravy]. A little before serving, pour it onto a [serving] dish or platter, remove the bards [if used], drain off any grease & cover [pour over] your bread [garnish the plate] with a good ragout of calf sweetbreads, artichoke bottoms, truffles & asparagus tips around, according to the season.

Casserole au fromage [Cheese Stuffed Bread]

It is prepared just as above, in the stuffed bread one puts a little grated Parmesan or other cheeses [layered with torn bits of bread instead of the minced meats]; & when the bread is cooked [in good

gravy] & placed on its serving platter, one still powders [sprinkles over] it some of the same cheese of which one [stuffed it], & one makes him take a little color in the furnace [pass a red hot fire shovel over it or put it under the broiler], & when one is ready to serve, one puts the ragout around & one serves it warmly.

La nouvelle maison rustique, ou, Économie generale de tous les biens de campagne: la manière de les entretenir & de les multiplier : donnée ci-devant au public / par le Sieur Louis Liger. Paris : Saugrain, 1755, Tome II, IV. Part. LIV. IV. Chap. I. La Cuisine. B., p. 806-7.

Slide 46 Spoon Biscuits

<http://www.foodnetwork.com/recipes/mario-batali/checkered-cookies-in-the-style-of-piemonte-baci-di-dama-recipe/index.html>

Checkered Cookies in the Style of Piemonte: *Baci di Dama* Similar cookies by chef Mario Batali

Slide 47 Condiments

After you have steeped your walnuts to make wine, do not throw away the blackened walnuts—turn them into walnut ketchup and walnut chutney.

Gather enough green walnuts, usually before June 24th—Ste. John's Day or Midsummer's Day, to make not only your wine, but also pickled green walnuts. Use a bread & butter pickle recipe—delicious!

Slide 48 Drinks

Vin de Noix-Walnut Wine tastes like fine port when opened after at least six months. This wine is wonderful when kept even longer!

Slide 49 Confectionery

Applets or cotlets anyone? Or maybe Turkish Delight?

Fruit pastes are bursts of intense fruit taste—almost any fruit juice can be cooked down to pastes—enjoy!

Lemon, Limes, oranges and grapefruit rinds can be candied—an 18thC frugal housewife would have never thrown them away!