

THE PRESIDENTS'  
KITCHEN CABINET

*presented by*

AMERICA  
★ 250!  


Daughters of the  
American Revolution

# NOTE ON ETIQUETTE



“Be careful to keep the mouth shut closely while masticating the food. It is the opening of the lips which causes the smacking which seems very disgusting. Chew your food well, but do it silently, and be careful to take small mouthfuls. The knife can be used to cut the meat finely, as large pieces of meat are not healthful, and appear very indelicate... Be careful not to clatter your knives and forks upon the plate, but use them without noise.”



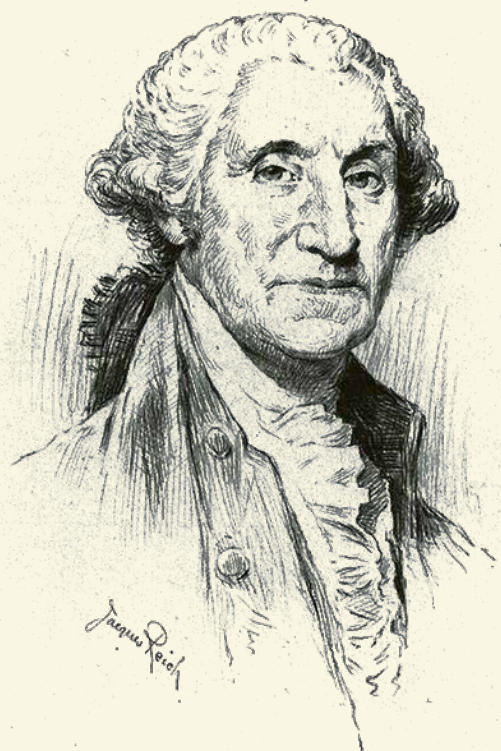
HISTORY  
ON  
A  
FORK

## TODAY'S MENU

*President George Washington's*  
Hoecakes

*President Abraham Lincoln's*  
Ham with Champagne Sauce

*President John Adams's*  
Fruit Bowl



# PRESIDENT GEORGE WASHINGTON'S HOECAKES

## **Ingredients:**

2 cups cornmeal

1 tsp. salt

1 T. sugar

Boiling water (enough to make a thick batter)

Butter or lard for frying

Honey or syrup for serving

## **Directions:**

Step one. In a mixing bowl, combine the two cups of cornmeal, one teaspoon of salt, and one tablespoon of sugar.

Step two. Gradually add boiling water to the mixture while stirring constantly until the cornmeal forms a thick batter. The consistency should be thick enough to hold its shape but not too dry.

Step three. Allow the batter to cool slightly until it can be handled.

Step four. Form the batter into small, flat cakes using your hands or spoon. Each cake should be about 3 to 4 inches in diameter.

Step five. Heat a generous amount of butter or lard in a heavy skillet over medium heat.

Step six. Once the butter or lard is hot, place the hoecakes in the skillet.

Step seven. Fry the cakes until they are golden brown on one side, about 3 to 4 minutes, then flip and cook the other side for another 3 to 4 minutes until both sides are crispy and golden.

Step eight. Serve the hoecakes hot with butter and honey or syrup on the side. They can be enjoyed as a sweet breakfast treat or as a savory side dish.

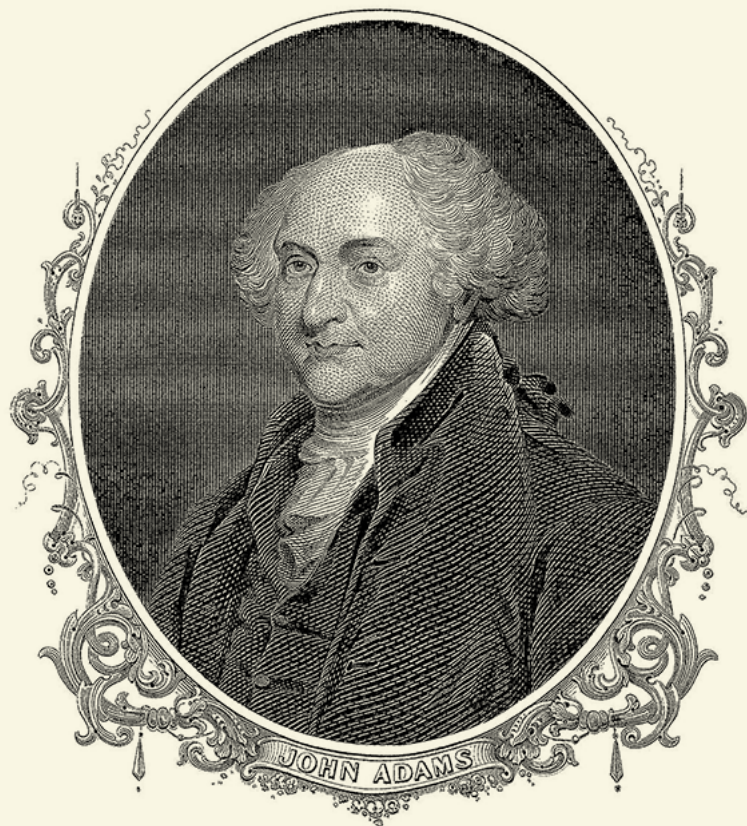
# RICK'S GEORGE WASHINGTON'S HISTORY

“Father of Our Country,” Washington was the first President of the United States after leading the Continental Army to victory over Great Britain in the Revolutionary War, which meant our freedom as an independent nation. He presided over the Constitutional Convention that created the Constitution and U.S. government and established many precedents that remain in place today.

As the first president, Washington established the President's Cabinet, established the President as the nation's leader in foreign policy and authority to negotiate treaties, and began the tradition of delivering an Inaugural and Farewell Address. After being elected to two terms without a campaign, Washington chose to retire in 1762.

During his time as President, Washington had to overcome a large amount of national debt, navigate foreign relations with Great Britain and France, and dealing with unrest on the home-front as uprisings like the Whiskey Rebellion and the rising partisanships of the Federalists and Democratic Republicans.

Though many things about Washington are true, like being one of the tallest Presidents, many myths surround the famous first President. He did not have wooden dentures or wear a wig. The story about chopping down a Cherry tree in his youth came about years after his death, with no clear origin. He also did not throw a silver dollar across the Potomac river, which averages at 1,300 ft across upstream and even reaches near 11 miles across at its widest.



# PRESIDENT JOHN ADAMS'S FRUIT BOWL

## **Ingredients:**

1 apple cored and sliced  
1 pear cored and sliced  
4-5 apricot or plum slices  
1 T. lemon juice  
1 tsp. white sugar

## **Directions:**

Step one. In a small bowl, combine the sliced apple, pear, and apple apricot or plum slices.

Step two. Sprinkle with lemon juice to prevent browning.

Step three. If desired, lightly sprinkled with white sugar to enhance the natural sweetness of the fruits.

Step four. Gently toss to coat the fruit evenly.

Step five. Serve chilled or at room temperature.

# RICK'S JOHN ADAMS HISTORY

Today, John Adams is remembered for being the second U.S. President, and the first Vice President. He kept the presidency going after the first 8 years of Washington's tenure and is considered the most prominent of our Founding Fathers. He was the only Founding Father among the first five Presidents who did not own slaves.

Adams led the push for the Declaration of Independence and later the U.S. Constitution. His son, John Quincy Adams, was elected at the sixth President in 1824.

Unlike Washington, Adams was one of our shortest presidents and also had a vastly different temperament. He had a stormy relationship with Thomas Jefferson. They both died on July 4, 1826 -- America's 50th Anniversary.

Similar to Washington, John and his wife, Abigail, were great entertainers during their time in the White House and their 54-year marriage, one of the longest of the Presidential Couples. Abigail was an Early Abolitionist and a trusted confidant of John's with the two exchanging about 1200 letters. Their four children lived to adulthood before Abigail died in 1818, eight years before her husband.



# PRESIDENT ABRAHAM LINCOLN'S HAM WITH CHAMPAGNE SAUCE

## **Ingredients:**

1 boneless fully cooked ham (about 9 pounds)

1 ½ cups champagne

¾ cup packed brown sugar

4 ½ tsp. honey

¾ tsp. ground ginger

¾ tsp. ground mustard

## **Directions:**

Step one. Place ham on a rack in a shallow roasting pan. Score the surface of the ham, making diamond shapes half inch deep. Bake, uncovered at 325° for 1 ½ hours.

Step two. Meanwhile, in a small saucepan, combine the remaining ingredients. Bring to a boil. Cook until glaze is reduced by half. Remove from the heat.

Step three. Baste ham with glaze. Bake 30 minutes longer or until a thermometer reads 140°, Basting twice with glaze. Serve with remaining glaze.

# RICK'S ABRAHAM LINCOLN HISTORY

Abraham Lincoln was the first President to be born outside of the original thirteen colonies, in Kentucky in 1809. He was elected the sixteenth President in 1860. His Presidency is best known for preserving the Union during the Civil War, abolishing slavery, and Lincoln's eloquence in during speeches, especially the Gettysburg Address.

Though he was the tallest President, Lincoln had a more relaxed manner as President. He often walked across the lawn of the White House to the War Department Telegraph Office across the street. And he opened the doors of the White House every couple of weeks for the general public to come by and visit. To add to his stature, Lincoln's famous stovepipe hat often kept his letters, notes and money.

Many other actions of Lincoln's presidency have impacted North Dakota. In 1862, Lincoln signed the Homestead Act, which encouraged Western settling through low cost land. He further encouraged Western expansion through the approving of the first transcontinental railroads. He signed the Morrill Land Grant College Act, which resulted in what is now North Dakota State University. He also signed the legislation creating the Department of Agriculture in 1862.

Abraham and his wife, Mary Todd, were great entertainers. They had four sons, one of which, Robert Todd, lived to adulthood. The death of their son Willie at age 11, caused a great impact on Mary Todd. Robert Todd was present at the first three presidential assassinations, the first of which was his father's in 1865.

Some 15,000 books have been written about him. The only other person with more books written was Jesus Christ. He died on Good Friday and was considered a martyr.

# RICK'S SUGGESTED READING

*Washington: A Life*, Ron Chernow (2007)

*His Excellency: George Washington*, Joseph J. Ellis (2004)

*George Washington*, James MacGregor Burns and Susan Dunn (2004)

*John Adams*, David McCullough (2001)

*First Family: Abigail and John Adams*, Joseph J. Ellis (2010)

*John Adams*, John Patrick Diggins (2003)

*Lincoln*, David Herbert Donald (1995)

*A. Lincoln: A Biography*, Ronald C. White (2009)

*Team of Rivals: The Political Genius of Abraham Lincoln*,

Doris Kearns Goodwin (2005)

*Abraham Lincoln*, George McGovern (2009)