

THE PRESIDENTS'
KITCHEN CABINET

presented by

AMERICA

★ 250!



Daughters of the
American Revolution

NOTE OF 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.”

The White House Cook Book

Hugo Ziemann

1887



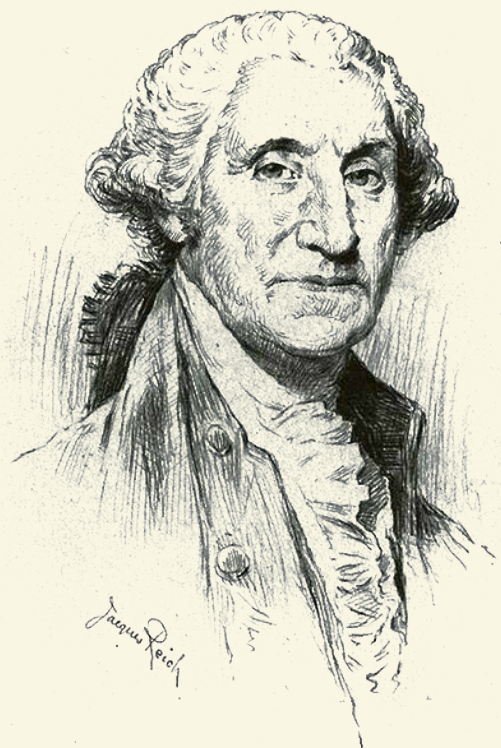
HISTORY
ON
A
FORK

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.

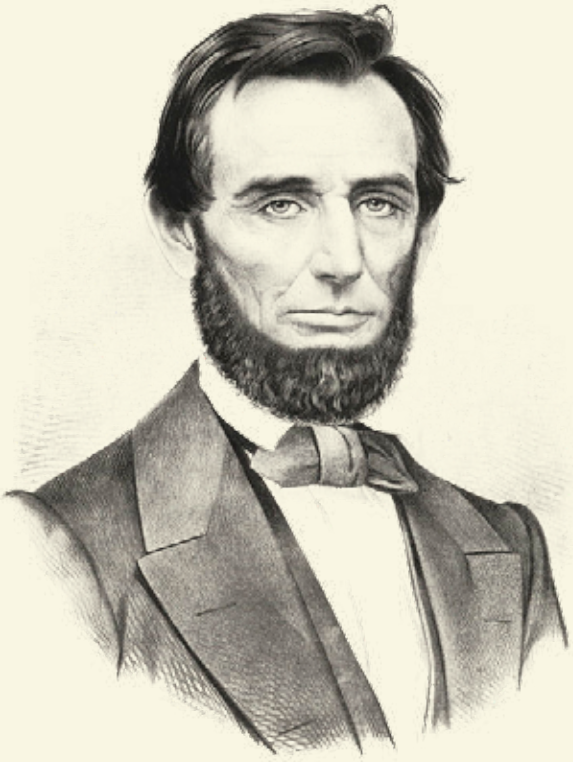
RICK'S GEORGE WASHINGTON HISTORY

George Washington is forever known as the "Father of our Country." He became the first President of the United States after leading the Continental Army to victory over Great Britain in the Revolutionary War and the birth of an independent nation. He then presided over the Constitutional Convention, which created the U.S. Constitution and federal government.

As President, he began many precedents that remain in place today. This includes appointing a Presidential Cabinet, establishing the President as the nation's leader in foreign policy and having the authority to negotiate treaties. He also began the tradition of delivering Inaugural and Farewell addresses. After having been elected President for two terms without opposition, Washington chose to retire in 1796.

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

Although many stories about Washington are true, such as him being one of the tallest Presidents at 6 feet, 2 inches, many myths surround him as well. 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 1,300 feet across upstream and reaches nearly 11 miles at its widest.



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

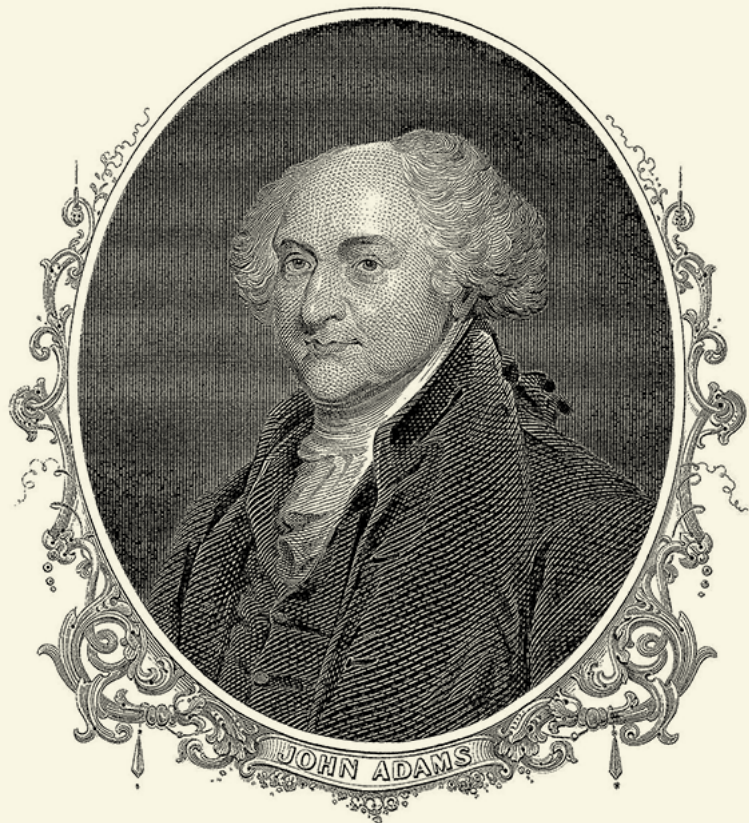
Abraham Lincoln was born in Kentucky in 1809, becoming the first President born outside of the original 13 colonies. He was elected the 16th President in 1860. His presidency is best known for preserving the Union during the Civil War, abolishing slavery, and for his eloquence in writing and delivering speeches, especially the Gettysburg Address and his Second Inaugural Address.

Our tallest President at 6 feet, 4 inches, Lincoln had a relaxed manner as Chief Executive. 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 few weeks for the general public to stop by and visit. To add to his stature, Lincoln's famous stovepipe hat often held letters, notes and money.

Many actions Lincoln took during his presidency impacted what is now North Dakota. In 1862, he signed the Homestead Act, which offered free land in the West to settlers. He further encouraged Western expansion by signing legislation approving the first transcontinental railroads. He signed the Morrill Land Grant College Act, which established what is now North Dakota State University. He also signed legislation creating the U.S. Department of Agriculture in 1862.

Lincoln and his wife, Mary Todd Lincoln, were great entertainers. Of their four sons, only Robert Todd Lincoln lived to adulthood. The death of their son, Willie, at age 11, greatly impacted Mary. Robert Todd Lincoln was present at the first three presidential assassinations – his father's, James Garfield's in 1881 and William McKinley's in 1901.

Some 15,000 books have been written about him. The only other person with more books is Jesus Christ. Because Lincoln died on Good Friday in 1865, many considered him a martyr.



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

John Adams is remembered today for being the first U.S. Vice President and the second U.S. President. After the first eight years of George Washington's tenure, Adams' leadership ensured the success and continuity of the office of the President. He is considered one of the most prominent of our Founding Fathers and was the only one of 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 the sixth President in 1824.

Unlike Washington, Adams was one of the shortest Presidents at 5 feet, 7 inches, and they had vastly different temperaments. He had a rocky and eventually reconciled friendship with Thomas Jefferson. They both died on July 4, 1826 -- the 50th anniversary of the adoption of the Declaration of Independence.

Similar to Washington and his wife, Martha, Adams and his wife, Abigail, were great entertainers during their years in the White House. Their 54-year marriage was one of the longest of all Presidential couples. Abigail was an early abolitionist and a trusted confidant to her husband, exchanging some 1200 letters with her husband. Their four children lived to adulthood. Abigail died in 1818, eight years before John.

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)

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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)