

Posts on Food in Jane Austen's Life and Letters: Georgian and Regency Ice Cream: I Shall Eat Ice and Drink French Wine and Be above Vulgar Economy A Twelfth Night Cake.

This weekend, we enjoyed our third visit to the festival, which is now in its 7th year. I applaud the many women and men who work hard all year so we can spend a day living this beautiful era in history. Held at historic Locust Grove, the festival is always a wonderful feast of colors, sights, and smells. We enjoy the vendors, the author talks, the fashion show, the food, and the people. For once, the weather was tolerably cool and we only saw a few clouds and spits of rain. I wish I could convey the feel of the event to you in the photos-the gentility of the men, the kindness of the ladies, the feeling of calm, of not being in a rush, of walking and just enjoying the company of the girls and the beautiful sights around us. Of course, the use of iPhones in the midst of all that historic scenery makes me giggle a little but it would be a waste to not capture as much of the beauty of it in photos. Lily, Ella and I on the morning of the festival. These dresses are so comfortable. Straw bonnets will make your head itch, though! We loved these hand-painted shoes on the silent auction table. The Locust Grove estate is the perfect setting for this event. This young lady was swirling paints to stain beautiful stationery and notebooks. A highlight for me was the author talk! These young people were playing lawn tennis while we ate our lunch. One of the cool new features this year was the military encampment. This table gives you a sense of the provisions provided to the men-a good lesson for the girls! In the encampment I loved this display. I think they gathered letters from volunteers a month ago and presented them to the military men in a packet, like they would have gotten while in service. I was so sad that I ran out of time to include one from us! Yep, there was a table with real leeches! Hooray for modern medicine! We wandered down to the creek this year, to this little outbuilding. These ladies were lined up for the fashion show-always one of my favorite parts of the festival! We LOVE the shadow puppets. This guy has an amazing reading voice and his wife does the puppets behind the screen. It sure seemed like we had more people! Lily started drinking milk in her tea after her visit to England last year. Her favorite flavor is Mrs. I think we each drank 12 cups of tea! We all had Mr. It was divine-tart and really delicious!! And I was so sad to leave. We also hope to jazz up our day wardrobe.

Chapter 2 : Jane Austen and Food: Maggie Lane: Hambledon Continuum

But, while Jane Austen wasn't a foodie, she did use food in all her stories. Food revealed motivation, clarified relationships or shined a bright light - good and bad - on some of her players. Food revealed motivation, clarified relationships or shined a bright light - good and bad - on some of her players.

Plot summary[edit] Emma Woodhouse has just attended the wedding of Miss Taylor, her lovely friend and former governess , to Mr. Having introduced them, Emma takes credit for their marriage and decides that she likes matchmaking. Knightley, and tries to match her new friend Harriet Smith to Mr. Elton, the local vicar. First, Emma must persuade Harriet to refuse the marriage proposal from Robert Martin, a respectable, educated, and well-spoken young farmer, which Harriet does against her wishes. Elton, a social climber, thinks Emma is in love with him and proposes to her. When Emma tells him that she had thought him attached to Harriet, he is outraged. After Emma rejects him, Mr. Elton leaves for a stay at Bath and returns with a pretentious, nouveau-riche wife, as Mr. Harriet is heartbroken, and Emma feels ashamed about misleading her. Frank was adopted by his wealthy and domineering aunt, and he has had very few opportunities to visit before. Knightley suggests to Emma that, while Frank is intelligent and engaging, he is also a shallow character. Jane Fairfax also comes home to see her aunt, Miss Bates, and grandmother, Mrs. Elton takes Jane under her wing and announces that she will find her the ideal governess post before it is wanted. Emma decides that Jane and Mr. She shares her suspicions with Frank, who met Jane and the Campbells at a vacation spot a year earlier, and he apparently agrees with her. Suspicions are further fueled when a piano, sent by an anonymous benefactor, arrives for Jane. Emma feels herself falling in love with Frank, but it does not last to his second visit. The Eltons treat Harriet poorly, culminating with Mr. Elton publicly snubbing Harriet at the ball given by the Westons in May. Knightley, who had long refrained from dancing, gallantly steps in to dance with Harriet. The day after the ball, Frank brings Harriet to Hartfield; she had fainted after a rough encounter with local gypsies. Harriet is grateful, and Emma thinks this is love, not gratitude. Weston wonders if Mr. Knightley has taken a fancy to Jane, but Emma dismisses that idea. Knightley mentions the link he sees between Jane and Frank, Emma denies them, while Frank appears to be courting her instead. He arrives late to the gathering at Donwell in June, while Jane leaves early. Next day at Box Hill , a local beauty spot, Frank and Emma continue to banter together and Emma, in jest, thoughtlessly insults Miss Bates. Knightley scolds Emma for the insult to Miss Bates, she is ashamed and tries to atone with a morning visit to Miss Bates, which impresses Mr. On the visit, Emma learns that Jane had accepted the position of governess from one of Mrs. Jane now becomes ill and refuses to see Emma or receive her gifts. Meanwhile, Frank was visiting his aunt, who dies soon after he arrives. Now he and Jane reveal to the Westons that they have been secretly engaged since the autumn, but Frank knew that his aunt would disapprove. The strain of the secrecy on the conscientious Jane had caused the two to quarrel, and Jane ended the engagement. Emma is startled and realizes that she is the one who wants to marry Mr. When she admits her foolishness, he proposes, and she accepts. Jane and Emma reconcile, and Frank and Jane visit the Westons. Once the period of deep mourning ends, they will marry. Before the end of November, Emma and Mr. Knightley are married with the prospect of "perfect happiness. Her mother died when she was young. She has been mistress of the house Hartfield since her older sister got married. Although intelligent, she lacks the discipline to practice or study anything in depth. She is portrayed as compassionate to the poor, but at the same time has a strong sense of class status. Her affection for and patience towards her valetudinarian father are also noteworthy. While she is in many ways mature, Emma makes some serious mistakes, mainly due to her lack of experience and her conviction that she is always right. Although she has vowed she will never marry, she delights in making matches for others. She has a brief flirtation with Frank Churchill; however, she realises at the end of the novel that she loves Mr Knightley. George Knightley is a neighbour and close friend of Emma, aged 37 years 16 years older than Emma. He is her only critic. Mr Knightley is the owner of the estate of Donwell Abbey, which includes extensive grounds and farms. He is very considerate, aware of the feelings of the other characters and his behaviour and judgement is extremely good. He is suspicious of Frank Churchill and his motives; he suspects

that Frank has a secret understanding with Jane Fairfax. Frank is given to dancing and living a carefree, gay life and is secretly engaged to Miss Fairfax at Weymouth, although he fears his aunt will forbid the match because Jane is not wealthy. He manipulates and plays games with the other characters to ensure his engagement to Jane remain concealed. Jane Fairfax is an orphan whose only family consists of her aunt, Miss Bates, and her grandmother, Mrs Bates. She is a beautiful, bright, and elegant woman, with the best of manners. She is the same age as Emma. She is extraordinarily well-educated and talented at singing and playing the piano; she is the sole person whom Emma envies. An army friend of her late father, Colonel Campbell, felt responsible for her, and has provided her with an excellent education, sharing his home and family with her since she was nine years old. She has little fortune, however, and is destined to become a governess – a prospect she dislikes. The secret engagement goes against her principles and distresses her greatly. Harriet Smith, a young friend of Emma, just seventeen when the story opens, is a beautiful but unsophisticated girl. She has been a parlour boarder at a nearby school, where she met the sisters of Mr Martin. She is revealed in the last chapter to be the natural daughter of a decent tradesman, although not a gentleman. Harriet and Mr Martin are wed. The now wiser Emma approves of the match. Robert Martin is a well-to-do, year-old farmer who, though not a gentleman, is a friendly, amiable and diligent young man, well esteemed by Mr George Knightley. His second proposal of marriage is later accepted by a contented Harriet and approved by a wiser Emma; their joining marks the first out of the three happy couples to marry in the end. Philip Elton is a good-looking, initially well-mannered, and ambitious young vicar, 27 years old and unmarried when the story opens. Mr Elton displays his mercenary nature by quickly marrying another woman of lesser means after Emma rejects him. She is a boasting, pretentious woman who expects her due as a new bride in the village. Emma is polite to her but does not like her. She patronises Jane, which earns Jane the sympathy of others. Her lack of social graces shows the good breeding of the other characters, particularly Miss Fairfax and Mrs Weston, and shows the difference between gentility and money. She is a sensible woman who loves Emma. Mrs Weston acts as a surrogate mother to her former charge and, occasionally, as a voice of moderation and reason. The Westons and the Woodhouses visit almost daily. Weston is a widower and a business man living in Highbury who marries Miss Taylor in his early 40s, after he bought the home called Randalls. He sees his son in London each year. He married his first wife, Miss Churchill, when he was a Captain in the militia, posted near her home. Mr Weston is a sanguine, optimistic man, who enjoys socialising, making friends quickly in business and among his neighbours. Her niece is Jane Fairfax, daughter of her late sister. One day, Emma humiliates her on a day out in the country, when she alludes to her tiresome prolixity. He is a valetudinarian i. He assumes a great many things are hazardous to his health. His daughter Emma gets along with him well, and he loves both his daughters. He laments that "poor Isabella" and especially "poor Miss Taylor" have married and live away from him. He is a fond father and fond grandfather who did not remarry when his wife died; instead he brought in Miss Taylor to educate his daughters and become part of the family. Because he is generous and well-mannered, his neighbors accommodate him when they can. She is married to John Knightley. She is similar in disposition to her father and her relationship to Mr. He is an attorney by profession. Like the others raised in the area, he is a friend of Jane Fairfax. He greatly enjoys the company of his family, including his brother and his Woodhouse in-laws, but is not the very sociable sort of man who enjoys dining out frequently. He is forthright with Emma, his sister-in-law, and close to his brother. Minor characters[edit] Mr. Perry is the apothecary in Highbury who spends a significant amount of time responding to the health issues of Mr. Perry have several children.

Chapter 3 : food | Jane Austen

Mrs Bennet uses it to impress, Emma to care for her father and a distraught Marianne Dashwood refuses it all together. Pen Vogler examines the importance of food and dining in Jane Austen's fiction.

Recipes Pound Cake Take a pound of butter, beat it in an earthen pan with your hand one way till it is like a fine thick cream; then have ready twelve eggs, but half the whites, beat them well, and beat them up with the butter, a pound of flour beat in it, a pound of sugar, and a few caraways; beat all well together for an hour with you hand, or a great wooden spoon, butter pan and put it in, and then bake it an hour in a quick oven. For change, you may put in a pound of currants, clean washed and picked. **Modern Recipe** 1 lb. Cream the butter in a mixing bowl. Add the eggs and egg yolks and blend well. In a separate bowl, mix the flour, sugar, and caraway seeds, and then add these dry ingredients to the butter and egg mixture. Stir until just combined. Pour the batter into a greased Bundt pan and bake for 30 minutes. Then reduce the oven heat to degrees F and back 30 minutes more or until the cake is well browned and a toothpick comes out clean.

Potted Ham and Chicken Take as much lean of a boiled ham as you please, and half the quantity of fat, cut it as thin as possible, beat it very fine in a mortar, with a little oiled butter, beaten mace, pepper, and salt, put part of it into a China pot, then beat the white part of a fowl with a very little seasoning; it is to qualify the ham; put a lay of chicken, then one of ham, then chicken at the top, press it hard down, and when it is cold, pour clarified butter over it; when you send it to the table, cut out a thin slice in the form of half a diamond, and lay it round the edge of your pot. Turn the mixture out into a bowl and wipe the food processor clean. Melt the remaining 1 stick of butter and pour off the clear melted butter, leaving the milk solids behind. Spoon a layer of ham into a ramekin or other container and make it smooth and flat with the back of the spoon. Then add a layer of pureed chicken, then a second layer of ham, then finally a second layer of chicken. Pour clarified butter over the second layer of chicken and refrigerate. The potted meat can be eaten on its own or spread on sandwiches.

Shoulder of Mutton Surprised Put a shoulder of mutton, having first half boiled it, into a tossing-pan, with two quarts of veal gravy, four ounces of rice, a little beaten mace, and a tea-spoonful of mushroom powder. Stew it an hour, or till the rice be enough, and then take up you mutton, and keep it hot. Put to the rice half a pint of cream, and a piece of butter rolled in flour. Then shake it well, and boil it a few minutes. Lay your mutton on the dish, and pour your gravy over it. You may garnish with either pickles or barberries. **Modern Recipe** 1 bonless leg of lamb, about 4 lbs. Add the lamb and cook for 20 minutes. Remove the lamb and place it in a somewhat smaller pot preferably nonstick along with the beef broth, rice, and mushroom powder. Bring the liquid to a boil over high heat, then reduce to medium-low and cook, covered, for 1 hour. Remove the lamb from the pot and set it on a serving platter. Skim the remaining sauce. Add the cream and the floured butter to the sauce and warm over medium-high heat for 5 minutes. Pour the sauce over and around the lamb and garnish, if desired, with pickles or barberries.

Chocolate Biscuits Take six eggs, and put the yolks of four into one pan, and the whites of the whole six into another; add to the yolks and ounce and a half of chocolate, bruised very fine, with six ounces of fine sugar; beat the whole together well, and then put in the whites of your eggs whipt to a froth: In a mixing bowl, whisk the egg yolks, cocoa, and sugar until they are thoroughly combined. In a mixer, beat the egg whites to stiff peaks and fold them into the chocolate mixture. Bake 30 minutes, rotation the baking sheets midway through the baking time. These biscuits are also good if the flour is omitted.

White Soup Put a knuckle of veal, a large fowl, and a pound of lean bacon into a saucepan with six quarts of water, half a pound of rice, two anchovies, a few pepper-corns, a bundle of sweet herbs, two or three onions, and three or four head of celery, cut in slices, and stew them till the soup is as strong as you wish, and then strain it through a hair sieve into an earthen pan. Let it stand all night; the next day skim it clean, and pour it into a stewpan. Put in half a pound of sweet almonds, beat fine, boil it a quarter of an hour, and strain it through a lawn sieve. Then put in a pint of cream and the yolk of an egg, stir all together, boil it a few minutes, then port it into the tureen, and serve it. Reduce heat to a simmer, cover, and cook for at least 3 hours. Strain the broth through a cheesecloth-lined colander and refrigerate overnight. The next day, skim off the congealed fat. Return the broth to a stock pot and warm over medium heat. Meanwhile, grind the almonds to a fine powder in

a food processor. Add the almonds to the broth and simmer 30 minutes. Mix the egg yolk into the cream, add the egg-cream mixture, and warm until the soup just begins to bubble again. Pour into a tureen and serve immediately.

A Good Crust for Great Pies To a peck of flour add the yolks of three eggs, then boil some water, and put in half a pound of fried suet, and a pound and a half of butter; skim off the butter and suet, and as much of the liquor as will make a light good crust; work it up well, and roll it out. Add the egg yolks and crumble the yolks into the flour with your fingers until the liquid is very well distributed through the flour. In a saucepan, heat 2 cups of water, the lard or suet, and the butter until all the fats are melted. Remove the saucepan from the stove and allow the mixture to cool slightly, about 5 minutes. Pour the liquid into the bowl of flour in stages. Pour about a cup in, stir it into the top of the flour, and incorporate more flour with your hands to make a sturdy but not overly stiff dough. Set that portion of the dough aside and add more of the warm liquid. Continue in this manner until all of the liquid has been added to the flour, and add up to 2 cups of cold water, a little at a time, until all the flour has been moistened and the dough is evenly mixed. The pastry should be thick and not sticky but not too hard to roll or shape. You cannot purchase this item at any grocery store, but you can take dry mushroom and place them in the food processor until it becomes a powder.

Chapter 4 : Pride and partridges: Jane Austen and food | Books | The Guardian

The author freely admits the irony of writing about the importance of food in Jane Austen's books since Austen fans are aware that she considered talking about food or dress to be the sign of a vulgar, second-rate person.

An estimated 8, cows were kept for milk near London. Bequeathed by Mrs M. A milkmaid is milking a cow in St. The party consists of a soldier and a mother with two other children, a boy and a girl. These two have already received their share of milk, with the mother helping the younger child sitting on her lap. It is hard to tell if it is a girl or a boy, for in their early years both sexes were dressed similarly. One is struck by the tin cups on display at the wood table. There are no washing facilities nearby, and one can only assume that these cups are reused by strangers. A more finicky person would probably bring their own cup to the park. In this instance, a basket filled with hay is placed next to the table, ostensibly as fodder for the cow. The principal sale of milk from the cow is in St. As the sellers of milk in the park are merely the servants of cow-keepers, and attend to the sale as a part of their business, no lengthened notice is required. The milk-sellers obtain leave from the Home Secretary, to ply their trade in the park. There are stands in the summer, and as many cows, but in the winter there are only cows. The milk-vendors sell upon an average, in the summer, from eighteen to quarts per day; in the winter, not more than a of that quantity. The interrupted milking of the cows, as practised in the Park, often causes them to give less milk, than they would in the ordinary way. The chief customers are infants, and adults, and others, of a delicate constitution, who have been recommended to take new milk. On a wet day scarcely any milk can be disposed of. Soldiers are occasional customers. A somewhat sour-tempered old woman, speaking as if she had been crossed in love, but experienced in this trade, gave me the following account: Some children come pretty regularly with their nurses to drink new milk. Some bring their own china mugs to drink it out of; nothing less was good enough for them. Some must have a day, or half a day, in the month. Their mistresses ought to keep them at home, I say, and not let them out to spend their money, and get into nobody knows what company for a holiday; mistresses is too easy that way. Why, of course, the silly fool of a gal had given him that there shilling. She was one of those fools. I never counted them. Very few elderly people drink new milk. Springfield London Milkmaids in St. The milk maid is on her knees, not sitting on a stool, and some people have brought their own vessels in the shape of cups or buckets. The majority are women and children, who wait patiently on benches as the maid fills their orders. The rest of the herd can be seen in the background, awaiting their turn to supply milk, for only two cows are being actively milked. A small child sits and drinks her milk on a bench by a table, others wait in line with their mothers or governesses. One maid holds a flask on top of her head in a classic pose that one suspects is more of a nod to classic sources than contemporary British customs. As one can see from a map of the era, the lawns are not huge. I have not read any sources regarding the regular maintenance of these parks, but imagine that grazing sheep and cows kept the grasses under control, but, anyone who has ever wandered through a cow pasture knows how much dung cows can leave behind! These creatures were fed indoors in back street yards and fared badly compared to their country cousins. Their milk was of a poorer quality, which came as a shock to country-bred Jane Austen, when her family move from Steventon to Bath. In many instances, unscrupulous retail milk-dealers seeking to increase their profits thinned the milk with water. Milk was diluted in front of the customers. Much of this milk was used largely for cooking. Rain, frost, or snow, or hot or cold, I travel up and down, The cream and milk you buy of me Is best in all the town.

Chapter 5 : Books similar to Jane Austen and Food

Exactly what it sounds like: a lively exploration of food in Jane Austen's life and fiction. Except there really is a lot more to it than that.

Chapter 6 : Jane Austen, Meals and Recipes | csufoodkids

DOWNLOAD PDF JANE AUSTEN AND FOOD

While Jane Austen does not luxuriate in cataloguing meals in the way of Victorian novelists, food in fact plays a vital part in her novels. Her plots, being domestic, are deeply imbued with the rituals of giving and sharing meals.

Chapter 7 : jane austen food | Bite From the Past

Jane Austen was not a very descriptive writer. When it comes to food, the reader is lucky to know what the characters are eating, let alone how it appeared or tasted.

Chapter 8 : Regency Recipes | Jane Austen

Food and Society: 'The Appetite and the Eye' Visual aspects of food and its presentation within their historic context.

Chapter 9 : Jane Austen recipes | Bite From the Past

You might like to go and view the new post on the Jane Austen House Museum blog, which has an example of Mrs George Austen's humour: she writes a whole recipe for a bread pudding in verse.