

**JANE HAMILTON'S
RECIPES;
DELICACIES FROM
THE OLD DOMINION**

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Jane Hamilton's recipes; delicacies from the Old dominion by Charlotte Mason Poindexter

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CHARLOTTE MASON POINDEXTER

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JANE HAMILTON'S RECIPES

JANE HAMILTON'S
R E C I P E S

Delicacies from the Old Dominion

PRESERVED & COMPILED BY HER GREAT-NIECE

CHARLOTTE MASON POINDEXTER

WIFE OF LIEUT. F. L. POINDEXTER, U. S. A.



CHICAGO · A. C. McCLURG & CO.

1909

NOTE

JANE HAMILTON, who was married to John Marye, of Fredericksburg, Virginia, was the youngest child of George Hamilton of "Forest Hill," the Hamilton home near Fredericksburg, which was burned during the Civil War.

As far as is known the recipes contained in this little book have, up to the present time, never been in print. They were originally collected and for many years used by Jane Hamilton's mother, at "Forest Hill," and the faded leaves upon which they were preserved — written out in script half a century ago — have been in the possession of Mrs. Poindexter since the death of her mother, Susan Gibbon Thornton Mason, who was Jane Hamilton's niece.

These recipes, while not covering the variety of so-called "good things to eat" included

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NOTE

in most modern cook-books, stood in very good stead of the "modern" cook-book during the period when, as is well known, "Virginia hospitality" meant very good things to eat. They have been tried by representative housewives of several generations and the thoroughness of the test has necessarily limited the number now handed down; but by those who have used them, they have been found sufficient and in every way satisfactory. They have already attracted attention in army circles, where they are known and where superior cooking is also appreciated. A good deal of butter and cream is called for, and a good many eggs, but this is doubtless a part of the secret why Virginia cooking is so noted.

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