

A

FEAST FOR THE EYES

MARCH 1–OCTOBER 26, 2008

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ORDINARY MEALS

In the nineteenth century, most households except for the poor had servants to help prepare, serve, and clean up after meals. As new factory jobs offered alternatives to service, efficiency became a key concept in the early twentieth century household management. Yet Mrs. Frederick, in her 1913 “Efficiency Studies in Home Management” nonetheless reports that a dinner for her family of five entails washing up 48 pieces of china, 22 pieces of silver, and 10 utensils and pots, or 80 pieces in all. Simpler meals, convenience foods, and labor-saving appliances became increasingly desirable as the century progressed.

Mrs. Goodfellow’s *Cookery as it should be: A new manual of the dining room and kitchen in 1865* offers Family Bills of Fare, full weeks of menus for each season: breakfast, dinner, dessert, and tea (lunch or supper was not yet typically served).

Autumn Wednesdays 1865

Breakfast: corn and wheat bread, pork steaks, and fried potatoes

Dinner: soup, boiled fowls with oyster sauce, boiled corned pork, and vegetables.

Dessert: pie &c.

Tea: corn bread, cold bread, sliced meats, and stewed fruit

Summer Wednesdays 1865

Breakfast: cold bread, chops, and boiled small hominy

Dinner: roast lamb, mint sauce, green peas, boiled pig’s feet, parsley sauce, boiled tongue, and vegetables

Dessert: pie and trifles

Tea: corn bread, light cake, and stewed fruit

January 7, 1866: Bill of Fare, Pacific Mail Steamship Company

SOUP. Green Turtle

FISH. Salt Cod and Egg Sauce

BOILED. Fowls and Parsley Sauce • Mutton and Caper Sauce

ENTREES. Calves Feet & Sauce Piquante • Pork Chops and Tomato Sauce

Harricot Mutton • Hashed Beef Heart

ROAST. Beef • Pork • Mutton • Turkey & Cranberry Sauce

VEGETABLES. Boiled & Mashed Potatoes • Squash • Turnips

Parsnips • Onions • Rice

PASTRY. Plum Pudding • Hard Sauce • Charlotte Russe

Small Pastry Pies, assorted • Blanch Mange

DESSERT. Nuts, Assorted • Bananas • Oranges • Figs

Tea & Coffee

continues

2024 Orange Tree Lane, Redlands CA 92374
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SAN BERNARDINO COUNTY MUSEUM

A FEAST FOR THE EYES continues

June 5, 1889: Bohemian Club, San Francisco

Huitres
Potage à la Reine
POISSON. Truite à la Hollandaise
ENTREES. Terrapin à la Maryland • Filet de Boeuf, Perigieux • Rie de Veau, en caisse
PONCHE A LA GARLIN
LEGUMES. Asperges Froides • Petit pois vert
ROTI. Poularde de Maus
DESSERT. Tutti Frutti • Fruits Divers • Pièces Montes • Café

1926 AirPort Inn

Soup: Cream of Tomato
Olives • Salad
Fried Chicken, Southern Style • Hot Biscuits
New Lima Beans • Whipped Potatoes • Rolls
Apple Pie • Cheese • Coffee • Tea • Ice Tea • Milk • After Dinner Mints

1937 Globe Coffee Shop

Blue Plate Special 36¢
Catalina Tuna Salad, Sildec Egg and Tomato
or Scrambled Eggs with Creamed Ham
Vegetable • Roll and Butter • Mashed Potatoes • Coffee, Tea, Milk or Buttermilk

Special 85¢ Evening Dinner

Puree of Lima Bean Soup
Shrimp, Crabmeat, Avocado or Fruit Cocktail
Hearts of Lettuce, 1000 Island Dressing or Dinner Salad
Extra Thick Baby Beef Top Sirloin, Mushroom Sauce or Grilled Filet Mignon with Drawn Butter
Choice of Vegetable • French Fried or Dinner Potatoes • Hot Rolls and Butter
Coffee, Tea or Milk • Choice of Desert

1943 Bullock's Tea Room Victory Luncheon

Fruit Cocktail or Cream of Spinach Soup
Swiss Steak, Browned Potatoes, Broccoli, Spiced Beets or
Creamed Chicken on a Toast Box, Green String Beans, Spiced Peach
Hard Roll or Bran Muffin
Choice of Apple Pie or Raspberry Sundae • Coffee, Tea, or Buttermilk

1950s Blue Onion Drive-in Restaurant

Complete "Chick-A-D" Dinner
Southern Style 1/2 Spring Chicken Cooked to a Golden Brown
Soup, Salad, Vegetable, Potatoes, Rolls, Butter, Coffee or Tea
Buddie Burger in a Basket
1/3 lb. choice ground round, a new cheese spread, a new sauce
served with Cole Slaw and French Fried Potatoes

"Turn on Lights for Service"