

Math... With Food!

People in the 1700s needed to eat, too. Some foods were similar to ours, and some were very different. Here are some recipes from books written in the 1700s. See if you can figure out the math problems.

➔ Watch out! They wrote the letter "s" differently. If it is a lower-case "s" at the beginning or middle of a word, it looks like an "f." So, a word that looks like "falt" is actually "salt." If you can't figure out what a word means, and it has an "f" in it, try saying it with an "s" instead.

To make Peas-Porridge.

TAKE a quart of green peas, put them to a quart of water, a bundle of dried mint, and a little salt. Let them boil till the peas are quite tender; then put in some beaten pepper, a piece of butter as big as a walnut, rolled in flour, stir it all together, and let it boil a few minutes; then add two quarts of milk, let it boil a quarter of an hour, take out the mint, and serve it up.

From *The Art of Cookery Made Plain and Easy*, by Hannah Glasse, 1788

A quart is $\frac{1}{4}$ of a gallon. If you make this recipe with 1 gallon of water, how much milk will you need?

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A Rice Pudding.

One quarter of a pound rice, one quarter of an ounce of cinnamon, to a quart of milk (stirred often to keep from burning) and boil quick, cool and add half a nutmeg, 4 ounces butter, 4 spoons rose-water, 8 eggs ; butter or puff paste a dish and pour the above composition into it, and bake one and half hour.

From *American Cookery*, by Amelia Simmons, 1796

List how much you need of each ingredient:

rice:

cinnamon:

milk:

nutmeg:

butter:

rose-water:

eggs:

How much will you need if you want to make 5 times as much?

rice:

cinnamon:

milk:

nutmeg:

butter:

rose-water:

eggs:

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To make fine Pancakès.

TAKE half a pint of cream, half a pint of sack, the yolks of eighteen eggs beat fine, a little salt, half a pound of fine sugar, a little beaten cinnamon, mace, and nutmeg ; then put in as much flour as will run thin over the pan, and fry them in fresh butter. This sort of pancake will not be crisp, but very good.

From The Art of Cookery Made Plain and Easy, by Hannah Glasse, 1788

You try to make these pancakes, and find that they are too dry. You add $\frac{1}{4}$ pint cream. How much cream do the pancakes have now?

The next time you make the pancakes, you decide they need less sugar. You take away $\frac{1}{8}$ of a pound of sugar from the recipe. How much do you put in the pancakes?



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To make Plum-Porridge, or Barley-Gruel.

TAKE a gallon of water, half a pound of barley, a quarter of a pound of raisins clean washed, a quarter of a pound of currants clean washed and picked. Boil these till above half the water is wasted, with two or three blades of mace. Then sweeten it to your palate, and half a pint of white wine.

From The Art of Cookery Made Plain and Easy, by Hannah Glasse, 1788

How many pounds of fruit (raisins and currants combined) does this recipe have?

If you add another $\frac{1}{2}$ gallon of water, how much more will you need of:

barley:

raisins:

currants:



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