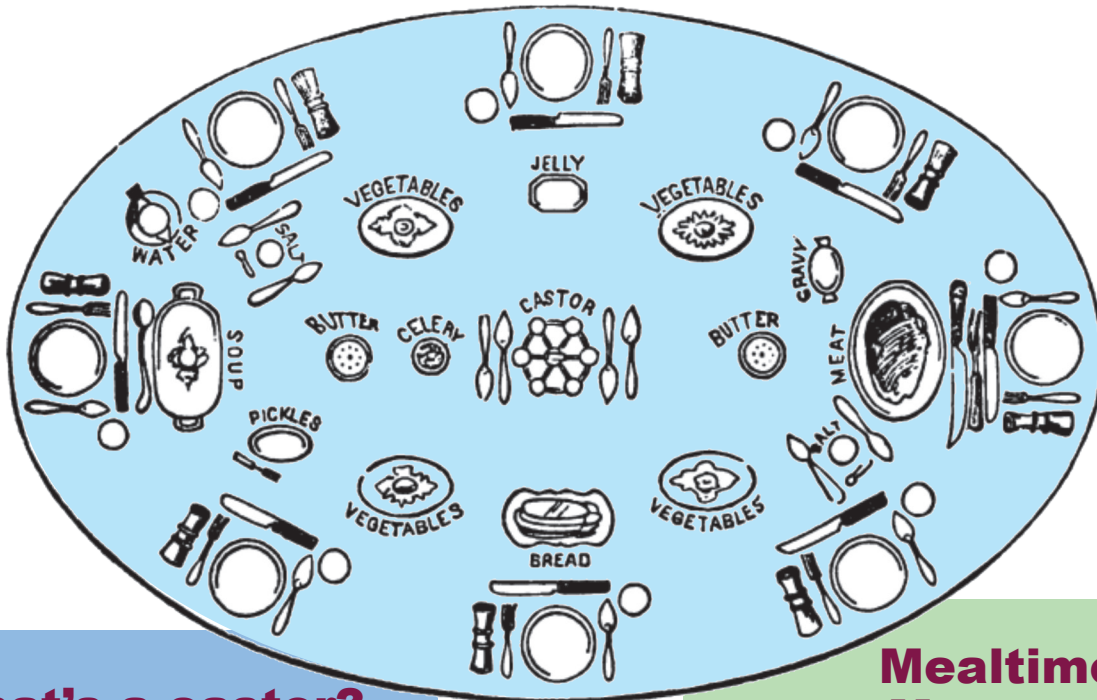


Mary Todd Lincoln House Family Fun

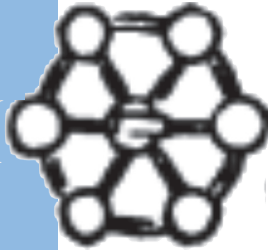
Meals and Manners

When the Lincolns lived in the White House, they hosted a lot of dinners. For a simple meal, the table might have looked like this picture.



What's a castor?

A castor was a stand that held fancy bottles for mustard, vinegar, and other sauces. Google "antique castor set" to see examples. If you had a castor set for your table what would be in the bottles?



Try it!

The next time you have a family dinner, set the table like the picture above. If you want to get even fancier, fold the napkins to hold a biscuit or roll.

1. Start with a large square paper or cloth napkin that is folded to create 4 layers.
2. Fold the napkin in half to make a rectangle.
3. Fold the rectangle in half to make a square with 16 layers.
4. Fold down the top 4 layers to make a pocket for the bread.

Mealttime Manners

When Lincoln sons Tad and Willie attended White House dinner parties, they had to be on their best behavior. Can you finish these rhymes about manners they were expected to know?

If you talk while chewing food
People may decide you're _____

Using your knife to lift a bite,
To your mouth is not _____

When you've eaten, do not wait,
Lay your fork upon your _____

Checking your watch is impolite
Even if it's late at _____

Sit as straight as you are able,
Keeping elbows off the _____

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To complete your dinner party, prepare this modern take on the vanilla almond cake said to be Abraham Lincoln's favorite.

Mrs. Lincoln's Easy Almond Cupcakes

½ cup sliced almonds
Cupcake pan liners
15.25 oz. boxed white cake mix

Cake ingredients listed on box
Almond extract
16 oz. can vanilla frosting

Preheat oven to 350° and place 24 liners in cupcake pan. Set aside 2 tablespoons of almonds. Grind remaining almonds finely in a grinder or by placing in a zip-loc bag and smashing with a rolling pin.

Make cake mix according to directions on the package, but add 1 ½ teaspoons almond extract. After mixing the batter, fold in the ground almonds and stir until combined. Spoon batter into a cupcake pan and bake and cool according to the instructions on the box.

Spoon frosting into a medium bowl and stir in 1 teaspoon of almond extract. Frost cupcakes and decorate with reserved almonds.



Color it!

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