

**Mrs. Mary Randolph. *The Virginia Housewife or, Methodical Cook.*  
Third Edition. Washington, D.C.: T. Thompson, 1828.**

*Tudor Place Archive.*

*Hogs are in the highest perfection, from two and a half to four years old, and make the best bacon, when they do not weigh more than 150 or 160 lbs.*

So wrote the Virginia hostess and culinary expert Mary Randolph (1762 - 1828). Randolph's cookbook, the first southern cookbook published in America by an American author, described 18 recipes for hog's meat, including bacon "in the Virginia style", sausage, bologna sausage, shote cutlets, barbeque, black pudding, and delicacies such as soused feet with ragout. (In southern kitchens, the term shote (or "shoat" to English cooks) referred to a fat young hog.)

*Virginia Housewife* quickly became one of the most acclaimed cookbooks in Washington City and circulated widely among the city's elite; this edition originally belonged to Martha Peter's friend Marcia Burns Van Ness (1782–1832).

Raised at Jefferson's own boyhood home, Tuckahoe Plantation, Randolph resided in Richmond, Virginia, and operated a profitable boarding house before she and her husband moved to Washington, D.C., around 1820. The first edition of her cookbook was published in 1824. After her death in 1828, Mary Randolph was the first family member interred at Arlington, home to her cousin Mary Lee Fitzhugh Custis and George Washington Parke Custis, who was Martha Peter's younger brother.

### *To Stuff a Ham*

Take a well smoked ham, wash it very clean, make incisions all over the top two inches deep, stuff them quite full of parsley chopped small and some pepper, boil the ham sufficiently; do not take off the skin. It must be eaten cold.

### *To Make Sausages*

Take the tender pieces of fresh pork, chop them exceedingly fine – chop some of the leaf fat, and put them together in the proportion of three pounds of pork to one fat, season it very high with pepper and salt, add a small quantity of dried sage rubbed to a powder, have the skins nicely prepared, fill them and hang them in a dry place. Sausages are excellent made into cakes and fried, but will not keep so well in skins.

### *Shote's Head*

Take out the brains, and boil the head till quite tender, cut the heart and liver from the harslet, and boil the feet with the head; cut all the meat from the head in small pieces, mince the tongue and chop the brains small, take some of the water the head was boiled in, season it with onion, parsley and thyme, all chopped fine, add any kind of catsup – thicken it with butter and brown flour, stew the whole in it fifteen minutes, and put it in the dish: have the heart roasted to put in the middle, lay the broiled liver around, and garnish it with a green pickle.

### *Soused Feet in Ragout*

Split the feet in two, dredge them with flour and fry them a nice brown; have some well seasoned gravy thickened with brown flour and butter; stew the feet in it for a few minutes.