Charles Dickens Museum

What shall we have for dinner?

Catherine wrote a book which gave advice on what to serve your guests for dinner. The suggestion below is for one meal – it sounds like a huge amount of food but you wouldn't be expected to eat it all (what a shame!). Instead, you would have a selection of the foods you liked the sound of best. What would you choose at Catherine's dinner party?



Tick the foods you like the sound of!

☐ Spring soup ☐ Mock turtle ☐ Salmon ☐ Fillets of Soles à la Maître d'Hotel ☐ Mackerel
Lobster Sauce Potatoes Two spring chickens boiled Oyster sauce
☐ Lobster patties ☐ Sweetbreads ☐ Ham ☐ Fore quarter of lamb ☐ Stewed kidneys
☐ Curry rabbit ☐ Two ducklings ☐ Asparagus ☐ New potatoes ☐ Peas
☐ Currant and raspberry tart ☐ Orange jelly ☐ Custards ☐ Cabinet pudding
Current and responsity ture Grange Jeny Castaras Casmic padamig
We shall have WHAT for dinner?!
Some of Catherine's suggestions sound rather unusual for
a modern audience! Can you guess what you would have
been given if you'd asked for these dishes?
Draw a line to match the meal with its description. Meat that comes from
the thymus gland (located in
the neck) or pancreas. This can come from beef, veal, lamb or pork They feel
from beef, veal, lamb or pork They feel
with the heads on.
A MANAGEMENT AND
Mock turtle Sweetbreads Snipe
Cabinet
pudding Smelts
Small cubes of leftover A large, bulky
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or stale cake soaked in egg bird with a very ingredients such as beef, ham,
custard with dried fruits and long beak. long beak. oysters, vegetables, skin, tongue
steamed in a fancy mould. oysters, vegetables, skin, tongue and brain.
or stale cake soaked in egg custard with dried fruits and steamed in a fancy mould. bird with a very ingredients such as beef, ham, oysters, vegetables, skin, tongue and brain.
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Dinner with Dickens

Imagine that you have invited Charles and Catherine to your house for dinner. What will you serve them? You could choose some dishes from Catherine's list above to make them feel at home or you could give them an entirely 21st century feast!



Write out your menu below.

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Answers

Mock Turtle

A mixture of many ingredients such as beef, ham, oysters, vegetables, skin, tongue and brain!

In the 1750s turtles were so popular they were hunted almost to extinction and became very expensive.

Different parts of the turtle's body tasted like veal, beef, ham, pork and fish!

Cabinet Pudding

Small cubes of leftover or stale cake soaked in egg custard with dried fruits and steamed in a fancy mould.

Smelts

Small fish, often fried with the heads on.

Snipe

A large, bulky bird with a very long beak!

Sweetbreads

Meat that comes from the thymus gland (located in the neck) or pancreas. This can come from beef, veal, lamb or pork. They feel very smooth and taste creamy!



