

COLONIAL CHRISTMAS TRIVIA

Instructions: Test your knowledge of colonial holiday celebrations! See how many questions you can answer by gathering hints and clues during the interactive discussion and cooking demonstration.,

1. What country are 'Christmas boxes' from?
2. When did the first Christmas tree appear in the United States?
3. How did students ensure that they had a holiday break?
4. Jonkonnu (pronounced "John Canoe") was celebrated in Eastern North Carolina. Where else was it celebrated?
5. On what day is Twelfth Night celebrated?
6. Who was married on Twelfth Night in 1759?
7. What winter holiday did the Hay family, from Scotland, celebrate?
8. Was Santa Claus a part of colonial Christmas celebrations?
9. Name two traditional plants used in colonial Christmas decorating.
10. Bonus Question: What book from 1786 uses the name Christmas Box?

Colonial Christmas Trivia: Answer Key

1. What country are 'Christmas boxes' from?
Answer: England
2. When did the first Christmas tree appear in the United States?
Answer: 1820s
3. How did students ensure that they had a holiday break?
Answer: 'Barring out the schoolmaster' tradition
4. Jonkonnu (pronounced "John Canoe") was celebrated in Eastern North Carolina. Where else was it celebrated?
Answer: Jamaica, The Bahamas, other Caribbean Islands
5. On what day is Twelfth Night celebrated?
Answer: January 5th
6. Who was married on Twelfth Night in 1759?
Answer: George and Martha Washington
7. What winter holiday did the Hay family, from Scotland, celebrate?
Answer: New Year's Eve
8. Was Santa Claus a part of colonial Christmas celebrations?
Answer: No
9. Name two traditional plants used in colonial Christmas decorating.
Answer: snowdrops, holly, mistletoe, ivy, evergreens, yew, boxwood, laurel, bay, fir, and hot house fruits such as oranges and lemons
10. **Bonus Question:** What book from 1786 uses the name Christmas Box?
Answer: *Nurse Truelove's Christmas Box*

TWELFTH-NIGHT CAKE

Twelfth-Night, celebrated on January 5, was the grand-finale to the Christmas season. It was celebrated with a party of family and friends. An essential element of the party was the Twelfth Night cake; a rich, dense cake studded with raisins, almonds, and candied citrus peel. Traditionally a bean and pea were baked into the cake, the two guests who received the pieces with the bean or the pea became King and Queen of the party. Twelfth Night was also a popular time to hold weddings; in fact George and Martha Washington were married at Twelfth Night in 1759. As a result Twelfth Night cakes became associated with weddings and in period cookbooks often appear as rich cakes, bride cakes, or great cakes. Below is an original recipe for a Twelfth Night cake which appeared in John Farley's *The London Art of Cookery*, published 1800.

Original Recipe from: *The London Art of Cookery*, by John Farley, 1800

Take seven pounds of currants, washed and rubbed, four pounds of flour dried and sifted, six pounds of the best fresh butter, and two pounds of Jordan Almonds, blanched and beaten with orange-flower water until fine; four pounds of eggs but leave out the whites; three pounds of double-refined sugar beaten and sifted; a quarter of an ounce of mace, the same of cloves and cinnamon, and three large nutmegs, all beaten fine; a little ginger, half a pint of sack, half a pint of French brandy, and sweetmeats, such as orange, lemon and citron to your liking. Before you mix your ingredients, beat your butter to a cream. Then put in your sugar and work them well together. Let your eggs be well beaten and strained through a sieve: work in your almonds and put in your eggs. Beat them together until they are white and thick. Then put in your sack, brandy and spices; shake in your flower by degrees; and when your oven be ready put in your currants and sweetmeats, as you put it in a hoop. Put it in a quick oven and four hours will bake it. Remember to keep beating it with your hand all the time you be mixing it, and when your currants are well washed and clean, let them be kept before the fire that they may go in warm into your cake. This quantity will bake best in two hoops, it being too large for one.

For those bakers who would like to try making a Twelfth Night or Great Cake, the following is a modern translation prepared at Tryon Palace.

Ingredients:

2 sticks butter

1 ½ c. powdered sugar

½ t. each salt, nutmeg, cinnamon, and ginger

4 eggs

1 egg yolk

¼ c. apple cider

1 ½ c. flour

Raisins

1 bag slivered almonds

Butter for pan

Directions:

- Preheat oven to 300°F
- Cream together the butter and sugar
- Stir in the salt, spices, and apple cider
- Beat in eggs, one at a time and then beat for 30 minutes. The batter should be light and airy.
- Sift in the flour a little at a time, folding it in until just incorporated.
- Gently fold in raisins and almonds
- Use a cake mold or pan, butter the inside surface.
- Fill the pan with batter (if small enough, you can go to the brim. This cake won't rise too much). Smooth top of batter.
- Bake for 3 hours at 300°F (check while cooking to test if done earlier).
- The cake should be golden brown. Allow cake to cool slightly before attempting to remove from mold. This is done by running a knife around the edge of the mold and inverting the cake onto a serving dish.

FOLDED BOOK CRAFT

Books became a popular gift during the holiday season, and like other presents, were given on New Year's Day. During the 18th century adults would give younger relatives books such as advice manuals, or journals designed for self-improvement. Paper was expensive, and it was difficult to purchase bound books. By the late 18th century, chapbooks began appearing on the market; these small, short coverless books were ideal for gifts. The book you are making here resembles a chapbook in size, but incorporates elements of a journal.

Materials:

- printed book paper
- scissors
- pens, pencils, markers, etc.

Instructions:

1. Print template full-size.
2. Fold the printed sheet along all the solid lines.
3. Fold in half widthwise and cut at the bold solid line. Unfold.
4. Fold in half lengthwise, with the printed side facing out. Pages 1, 2, 3, and 4 should be on one side, and pages 5 and 6 (along with the two covers) should be on the other side.
5. There should be an opening at the top where you cut the paper along the bold solid line. Fold together pages 2 and 3, and page 6 and the back cover. It should look like a '+' sign.
6. Fold the two covers together to complete your book. Now you are ready to fill in your book!

Name:

Age:

Favorite Food:

Favorite Color:

Favorite Sport:

Favorite Music:

Draw a picture of yourself this year.

What is your favorite memory from this year?

What were the three most important things you learned this year?

1.

2.

3.

Happy New Year
from
Tryon Palace!



How are you going to celebrate the New Year?

What three things do you want to do next year ?

1.

2.

3.