

Indiana Historical Society

The Seventeenth Annual Indiana History Conference, which includes a number of luncheons and dinners of modest price and menu, gives particular interest to an account of a dinner back in 1857, at a Pennsylvania Inn, for one hundred members of the Historical Society of Philadelphia, printed in a recent Sunday issue of the *New York Times*. The menu of that dinner of nearly eighty years ago suggests that in some respects the pursuit of history is not as avid today as it was two or three generations ago. Readers of the *Magazine* may be interested in looking over the whole menu of that 1857 dinner and in noting how far we have declined:

Soup

Calf's Head

Roast

Ribs of Beef

Chickens Domestic Ducks

Goose, Apple Sauce

Stuffed Turkey, Cranberry Sauce

Lamb with Jelly

Ham, Champagne Sauce

Hot Relieves

Boiled Turkey, Oyster Sauce

Baked Calf's Head

Cold Dishes

Boned Turkey Chicken Salad

Beef Tongue

Lobster Salad Boiled Ham

Relishes

Assorted Pickles Cold Slaw

Worcestershire Sauce

Cranberry Sauce Current Jelly

French Mustard Apple Sauce

Celery Catsup

Vegetables

Turnips Sweet Potatoes

Baked Potatoes Mashed Potatoes

Game

Saddle of Venison Pheasants

Canvasback Duck Red Head Duck

Partridges on Toast

Ornamental

Pyramid of Macaroni

Pastry and Puddings

Mince Pie Moravian Apple Cake
 Bethlehem Streussel
Apple Pie Moravian Sugar Cake
 Pound Cake
 Calf's Foot Jelly
 Forms of
Vanilla and Strawberry Ice Cream
 Coffee and Tea