

*“A nest of iron pots, of different sizes..., a long iron fork, to take out articles from boiling water; an iron hook, with a handle, to lift pots from the crane; a large and small gridiron, with grooves bars, and a trench to catch the grease; a Dutch oven called, also, a bake pan; two skillets, of different sizes, and a spider, or flat skillet, for frying; a griddle, a waffle iron, tin and iron bake and bread pans; two ladles, of different sizes; a skimmer; iron skewers; a toasting iron; two tea kettles, one small and one large one; two brass kettles, of different sizes, for soap boiling, etc...”*

*-Harriet Beecher Stowe*

In the eighteenth and nineteenth centuries, the kitchen was not only the physical center of the household, but also the social center of the home. The hearth was used for warmth, cooking and as a place for the older generation to teach skills to the younger generation. Food served as the bond between family, friends and neighbors making it's preparation very important. A fully stocked kitchen as Harriet Beecher Stowe described above was not essential, but useful; each cooking utensil helped to simplify meal preparations. A woman could manage her kitchen with a few essential items and could cook without the direction of a recipe. As time progressed, newer tools were created and recipe books became more common but the hearth and the food that was made there remained at the center of life on Huguenot Street.