

Dessert Collation

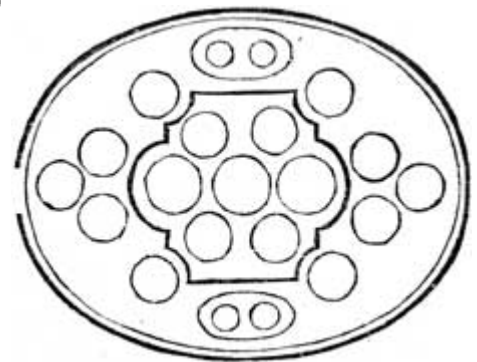
The Gadsby's Tavern Museum ball dessert collation includes a mix of items guests would have seen at the end of dinner or during larger celebrations in the 18th century. The seasonality and availability of ingredients was key to what was served. Tables were set with Georgian symmetry.

For today's modern guests, you can find many of these desserts at local grocery stores or specialty food and wine stores. Venture through the freezer and bakery section to create your Bill of Fare. Look for imported items from France or the United Kingdom as well as desserts that have simple ingredients - sugar, fruit, and butter.



What you will need:

- Cookies (sugar, ginger, or lemon)
- Loaf Cake (vanilla, orange cranberry, ginger, or lemon)
- Candied Fruit Peels
- Rolled Wafer Cookies
- Bread & Butter
- Lemon Curd Tarts
- Fruit Leather, Jellies, or Slices
- Cream Puffs
- Nuts & Dried Fruit
- Macaroons
- Cheese Hedgehog and Crackers



The Model of a [Dessert] for an Oval Table of 12 Coverings.
The Cooks and Confectioners Dictionary, J. Nott (London: 1723).

Set your Collation:

- Using the list above, shop for your preferred desserts.
- Set your plates, platters, and bowl in proper Georgian fashion! Use the diagram on page 2 for additional reference.



