



ATLANTIC  
HISTORY

UCLA

## Snow Eggs: Situated Tastes and Partial Archives

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May

Elizabeth Schiffler

May 6, 2021

12:30 - 2:00pm

This talk traces a history of Snow Eggs, from its inception in American gastronomic history to a contemporary Los Angeles performance. Beginning with the recipe from 18th century Chef James Hemings, enslaved to President Jefferson, a study of Snow Eggs reveals the emerging technologies and relations between French and American gastronomy. Extending to the 2020 dinner series 'Hemings & Hercules' created by Chef Martin N. Draluck at Hatchet Hall in Los Angeles centers reenactment as a historical method that reveals historical, ecological, and technological entanglements. This talk challenges the dominant culinary narrative of the whiteness of French-American gastronomy, to position American cookbooks adapting French cuisine to be read, and performed, through the legacy of Hemings' contribution to American foodways.

*Elizabeth Schiffler is in her second year pursuing a PhD in Theater and Performance Studies at UCLA, with an emphasis on performance, new materialism, food studies, and multispecies and posthuman theories. The inaugural Artist in Residence at the Pacific Science Center, with residencies and video art screenings along the West Coast, her work sifts through the relationships and crossings between food and performance.*



... six or eight onions, mince them, put some butter into a stewpan and melt it, add about two spoonfuls of flour, mix both well together, then add the onions, and wet them with milk, cream or water; let them stew, taking care that the onions and butter do not become brown; season with a little salt and white pepper; cut some hard ones into slices and when the table.

181.—SNOW EGGS.  
Take half a pint of milk and a little sugar, and flavor it with orange-flower water, or any other essence, and put it in a stewpan on the fire, having previously beaten up the whites of six eggs to a stiff froth; if very hot weather, you must shake the basin they are in on ice, or in vinegar over the eggs.

### 192. OEUFS A LA NEIGE.

SNOW EGGS.

PROPORTIONS.—For five persons:

Eggs ..... 10.                      Vanilla ..... } .....A little.  
Sugar ..... 8 tablespoonsful.      or Lemon Zest. }  
Milk ..... 1 quart.                      Time.— $\frac{1}{2}$  hour.

PREPARATION.—Break the eggs as indicated in No. 175, but slip the yolks in a sauce pan and beat the whites apart. 2d. Poach the whites spoonful after spoonful, in boiling milk (1 quart milk, with 4 table-spoonful sugar, a little vanilla or the zest of a lemon), boiling quickly in a somewhat flat sauce pan). 3d. Let them drip, and dispose in a hol-

*Snow Eggs.*  
*Take 10 eggs, separate the*  
*whites from the yolks and beat*  
*the whites as you do for favor-*  
*ite, till you can turn the*  
*beaten bottom upward without*  
*leaving it, when they are*

### 3164. SNOW EGGS MOLDED (Oufs à la Neige Moulés).

Take a cylindrical mold having wide channels; butter it with clarified butter and glass over with sugar. Beat up five or six egg whites to a stiff snow with a grain of salt, adding slowly to it half a pound of powdered sugar, a part of it flavored with lemon peel. With this preparation fill the glazed mold and set in a saucepanful of boiling water to reach to half its height; poach in a slack oven until it becomes firm, and lastly unmold on a dish; cover the bottom of this with a little English cream flavored with lemon (No. 42) and serve more of it separately.