

That Time

Martha Washington's Will

Was Stolen

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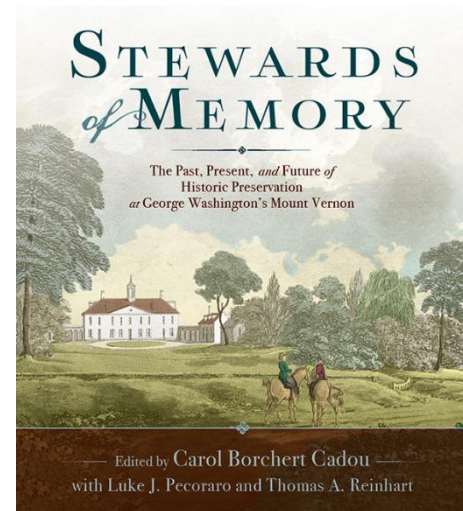
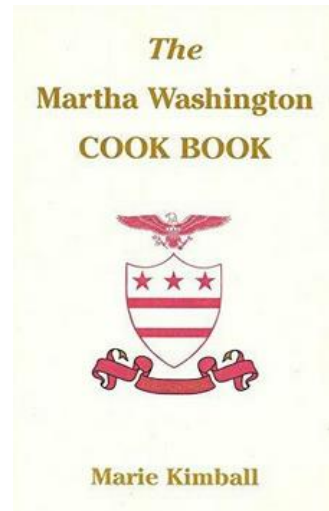
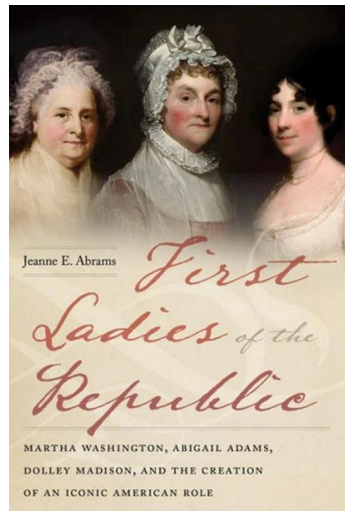
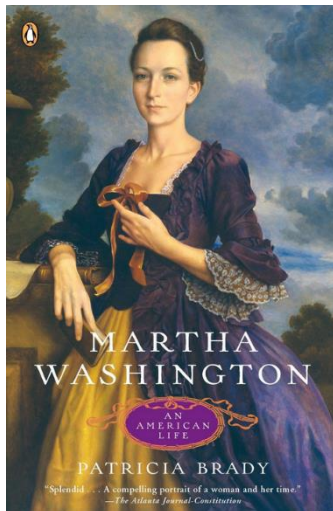
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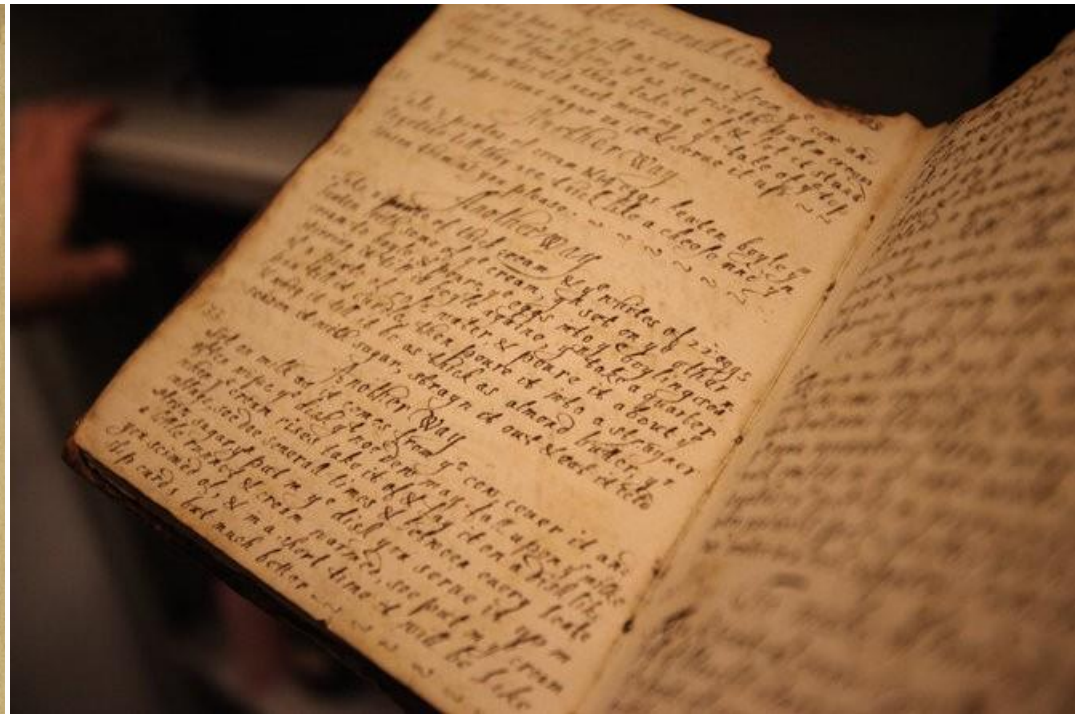
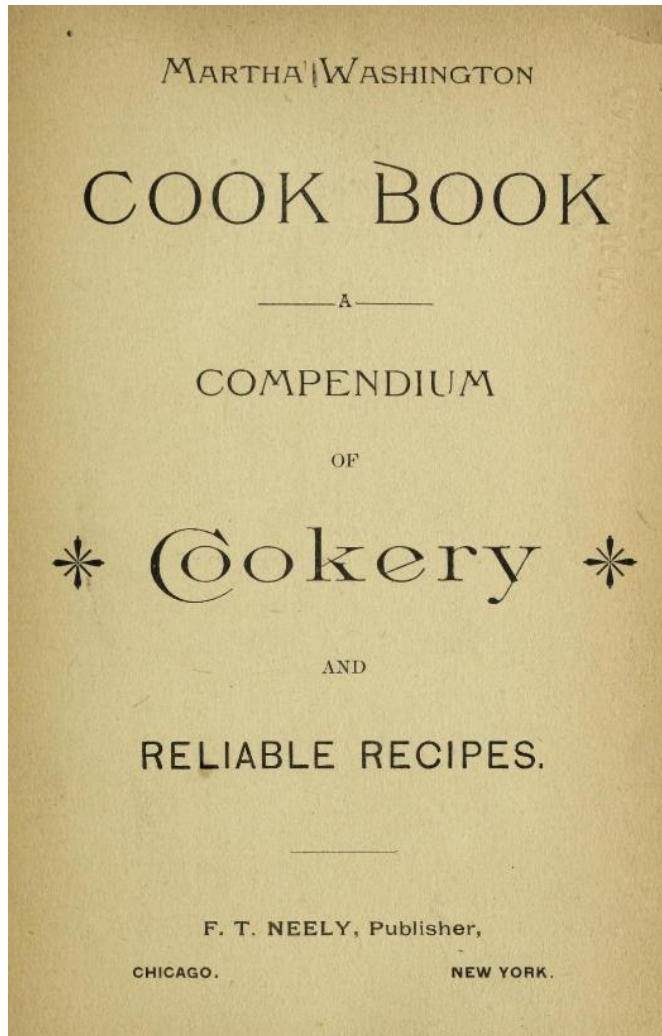
Reading and Resources

- Washington Wills at Fairfax County Courthouse
 - <https://www.fairfaxcounty.gov/circuit/washington-wills>
 - Transcripts and Digitized Copies of Original Documents
- *Last wills and testaments of George and Martha Washington*
<http://catalog.mountvernon.org/digital/collection/p16829coll2/id/23393>
- Who Inherited Martha Washington's Treasures?
 - <https://www.mountvernon.org/george-washington/martha-washington/who-inherited-martha-washingtons-treasures/>
- Martha Washington Papers Project
 - <https://washingtonpapers.org/martha-washington-papers-project/>

Recommended Books



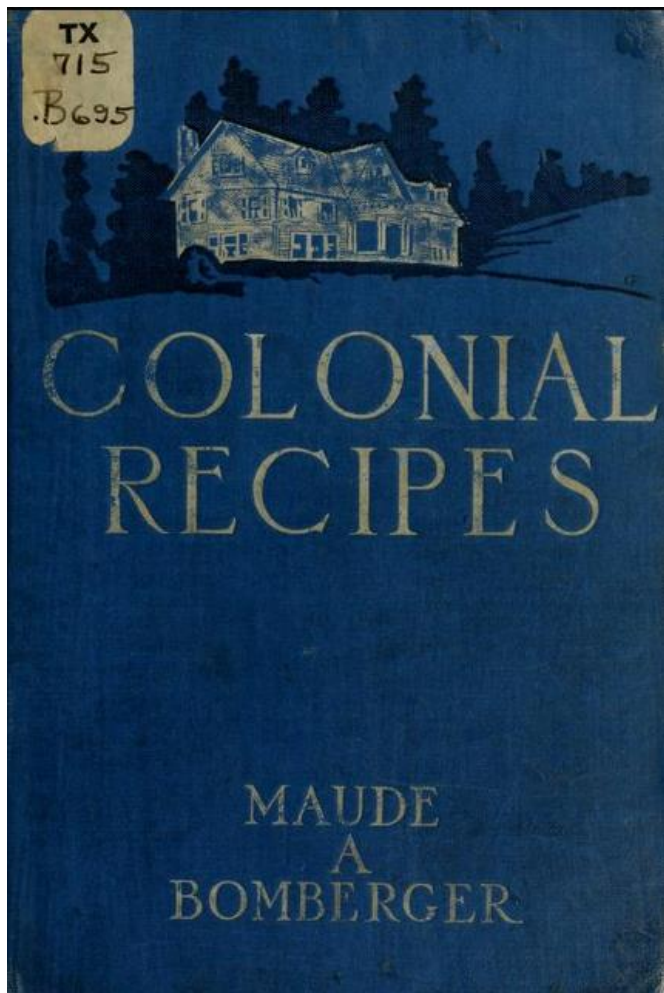
Martha Washington's Cookbook



Open Library (openlibrary.org)

- <https://bit.ly/2UkVheK>

General Washington's Favorite Cake



TO MAKE A RICH BLACK CAKE

(*Mount Vernon*)

Take 20 eggs; divide the whites from the yolks, and beat the whites to a froth. Then work 2 pounds of butter to a cream, put the whites of eggs to it, a spoonful at a time, until well mixed. Then put 2 pounds of sugar, finely powdered, in it in the same manner. Then add the yolks of eggs, well beaten, $2\frac{1}{2}$ pounds of flour, and 5 pounds of fruit. Add to this $\frac{1}{4}$ ounce of mace, a nutmeg, $\frac{1}{2}$ pint of wine, and some French brandy. Five and one-quarter hours will bake it.

MRS. WASHINGTON,
Mount Vernon.

- <https://bit.ly/3ah2fHe>