



Museum Hours

March -December
Wednesday - Saturday:
10 a.m. - 4 p.m.

Sunday:
12 p.m. - 4 p.m.

Monday - Tuesday:
By Appointment

January -February
By Appointment

1508 Locust Street
St. Louis, MO 63103
314/421-0325

[campbellhouse
museum.org](http://campbellhousemuseum.org)

Andrew W. Hahn,
Executive Director

Samuel J. Moore,
Assistant Director

The Gilded Table Set for Publication

The Gilded Table, a new Campbell House-published cookbook and food history, is set for release in October.

The project was first conceived more than 25 years ago by then-Campbell House curator **Theron Ware** and food historian **Suzanne Corbett**. Virginia Campbell's cookbook has always been a key artifact in the interpretation of the Campbell family story (see *From the Archives* story on the back page).

In preparing the book, Corbett has spent hours sorting through menus, interpreting ingredients, equipment and recipe instructions, and faithfully reconstructing the dishes as they would have been prepared 150 years ago. *The Gilded Table* will be a unique look at the lavish culinary lifestyles of the rich and famous of the Gilded Age and it will feature original recipes and food-related artifacts from the Campbell House collection.

"There are many surprises," Corbett said. "People took more time to cook, because dining was the event. People would be dining for hours."

Corbett has noted the Campbell House has a very interesting and unusual culinary collection, which includes Virginia Campbell's handwritten cookbook. Wealthy Americans dined in a very sophisticated manner, both in the variety of foods and the manner of presentation.



Top: Virginia Campbell's asparagus vinaigrette with distinctive sterling silver asparagus tongs. **Photo by Jim Corbett**

Above: Invitation to a "Complimentary Dinner" given in Robert Campbell's honor at the Southern Hotel in June 1867.

Continued on page 7

Campbell House Family Mourns the Death of Sam Clark



Sam Clark, a tireless booster of the mission of the Campbell House died suddenly on December 27, 2014.

Born in St. Louis, Sam was a veteran of the Korean War. After returning from Korea, he and a partner opened Montileone's Café Espresso in the newly re-named up-and-coming Gas Light Square neighborhood. In 1963 Morton May hired Sam as the display director for all the Famous-Barr Department stores. His tenure was notable for the golden age of window display at the flagship downtown store.

Sam's passion for his hometown heritage was evident in his love of the Campbell House Museum. He served for 13 years on the Board of Directors completing innumerable projects large and small. He developed the Museum's signature Victorian Christmas displays, often saying, "You can't overdo Christmas." Sam was also a passionate docent and worker, seeing the Museum's restored interiors were kept spic and span. He was at the heart of the Museum family. A man full of humorous wit, Sam was a model of generosity and will be remembered and greatly missed for his unstoppable enthusiasm.



CAMPBELL
House Museum
SAINT LOUIS
City Living Since 1851

In Memoriam

Mrs. Kaye Burns faithfully served as a Campbell House Board Member for 30 years beginning in 1974. Kaye was the 2008 recipient of the Campbell House Foundation President's Award, which is given annually in recognition of "outstanding dedication to the preservation of the Campbell House."



Mr. John Mullanphy Harney was the great-grandson of William S. Harney, a famed general and the Campbell's next door neighbor during the 1870s. John was a member of the Museum's Board for 10 years, was a member of the Legacy Society and a very generous supporter of the Museum's programs.



Mr. Bill Julius was the longest serving docent in the history of the Campbell House. He regularly began giving tours in 1967. It was a job he reveled in until retiring a few years ago. This trio of Museum volunteers are sorely missed by members of their Campbell House family.



New Members

(May 1, 2014 to March 1, 2015)

Malon Radcliffe Argint

Ms. Ann Becker

Ms. Meg Boudreau

Mr. David Brown

Mr. Phil W. Campbell

Ms. Lillian Carr

Dr. A. Bayard Clark

Mrs. Judy Ann Compton

Ms. Bette Constantin

Mr. Terence Conway

Ms. Ann Corrigan

Mr. Gene Donaldson

Mr. Walter D. Edwards

Harry and Sue Estill

Ms. Melissa Ferrari

Ms. Christa Beth Ferrell

Ms. Phyllis Fredrick

Ms. Melanie Fries

Mr. Jerry Garrett

Ms. Maria Gianino

Dr. Maris Boyd Gillette

The Goodloe Family

Mr. Tom Gronski

Ms. Adele Heagney

Ms. Sandra J. Heidorn

Mrs. Jean Hobler

Ms. Linda L. Jackson

Ms. Brenda Kaatman

Bill and Carey Keller

Ms. Ellen McCarty

Mrs. Stacy Pratt McDermott

Patricia and Michael McKinnis

Ms. Jennifer McLaughlin

Ms. Julie Northrip

Ms. Tana Ortinau

Ms. Karen Patty-Graham

Ms. Rebecca Pearl

Mr. Robert Ruffin

Jim and Dee Ryan

Ms. Vicki Satterthwaite

Walter Schneider and Char Brown

Ms. Caryn St. Clair

Al and Mary Kay Stegeman

Mrs. Mallie Stinson

Ms. Laura Struttman

Ms. Mary E. Wigge

Reedy Press

Memorials & Tributes

(as of March 1, 2015)

In Memory of Kathleen Burns

Ms. Patricia J. Burns

Lisa McLaughlin

Lynell Mueller

In Memory of James Smith III

J. Sheppard Smith

In Memory of Mr. Sam B. Clark

Bob and Susan Barley

Bond Architects, Mr. Arthur D. Bond

Mrs. Mary Coxe

Mr. and Mrs. Don Dill

Mrs. Jane P. Gleason

Ms. Nell Gross

Ms. Susie L. Hahn

Mr. and Mrs. Scott Johnson

Mrs. Jean Kustura

Rev. Robert M. Maloy

Tom and Shelley Niemeier

Mr. and Mrs. Edward J. O'Connell

Mr. and Mrs. Charles W. Raiser

Mr. Dennis Rathert

Mrs. Victoria Rosenkoetter

Mr. and Mrs. Joe Ruebel

John and Dee Seline

Ms. Margaret Sheppard

Mr. Leo Thomasson

Mrs. Sally M. Tofle

Don and Shirley Zork

In Honor of Scott and Lynne Johnson

Mr. Eric J. Nilson

In Honor Jane P. Gleason

Mr. and Mrs. Bill McLeRoy

Curious Cabinet Restored

The long empty and underutilized hallway leading from the Campbell House kitchen into the dining room has found new life with the reinstallation of an original cupboard discovered during a basement cleanup.



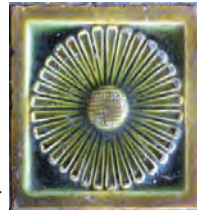
Over the past 60 years the small hallway has seen various uses, ranging from a docent lounge to a small catering kitchen to a storage space, but the sharp eyes of Board members and volunteers **Dennis Rathert** and **Sam**

Clark noticed that a seemingly random door and shelf in the basement was faux-grained in a manner that exactly matched the original graining in the Butler's Pantry upstairs. Further investigation revealed a cutout at the base of the shelf which fit precisely over the hallway's baseboard and a clever built-in door stop at the top of the cabinet to keep the Kitchen door from swinging closed (something the Campbell House staff still has trouble with today).

The cupboard was likely dismantled and removed from the space at the time of the catering kitchen installation in the 1960s, placed in basement storage and then forgotten. Though a few pieces of the shelf and door were missing, carpenters have been able to recreate the missing pieces and the cupboard's painted wood grain has been restored. The discoveries never end at the Campbell House Museum!

the CAMPBELL HOUSE MUSEUM

Since opening on February 6, 1943, the Campbell House Museum has served the greater St. Louis area as one of the region's premier historic property museums. The Museum not only preserves the Campbell's house, but also their collection of original furniture, fixtures, paintings, objects and thousands of pages of family documents. In 2005 the Museum completed a meticulous five-year restoration that returned the building to its opulent 1880s appearance, when the house was one of the centers of St. Louis society.



Board of Directors

Mr. D. Scott Johnson, President

Mr. Tim Rohan, 1st Vice President

Mrs. Kathleen Horgan,

2nd Vice President

Mr. Terence M. Baer, Treasurer

Mrs. Jeanne Lindburg, Secretary

Ms. Janice K. Broderick

Dr. Jackie Chambers

Mr. Fritz Z. Clifford, Jr.

Mr. Scott R. Dolan

Dr. Louis Gerteis

Mrs. Jane P. Gleason

Ms. Julie Greenspoon

Mr. Thomas Gronski

Mrs. Ann Lucas

Mr. Jeff McClain

Mrs. Lisa D. McLaughlin

Mr. Dennis Rathert

Mrs. Patricia H. Schlafly

Mr. James Sherby

Mr. G. Carroll Stribling

Mr. Jack Swanson

Mr. Richard M. Wise

Honorary Board of Directors

Mr. Donald H. Bergmann

Ex-Officio Board of Directors

Mrs. Emily Troxell Jaycox, Librarian,

Missouri Historical Society

Mr. Brent Benjamin, Director,

St. Louis Art Museum

Mr. John N. Hoover, Director,

St. Louis Mercantile Library



From the Director

By Andy Hahn

I am pleased to announce the 2014 Campbell House Museum President's Award was presented to **Mr. Tim Rohan** (pictured at right) at the annual 1851 Society Dinner. Over the past 7 years Tim has been a key board member fully "demonstrating outstanding dedication to the preservation of the Campbell

House Museum and its mission." As the owner of the interior design firm T. Rohan Interiors, Tim was uniquely placed to spearhead the 2013 restoration of the Museum's parlor draperies. The 1851 Society is open to individuals or corporations who become annual Museum members at the \$750 level or greater. For the past nine years the Annual 1851 Society dinner has been held at the Deer Creek Club.

The Museum's weekend manager **David Newmann** was honored with a St. Louis Convention and Visitors Commission 2014 Hospitality Hero Award—a program which recognizes frontline employees who best exemplify our community's ongoing commitment to great service. Come and experience David's exceptional tour on any Saturday or Sunday. David works as a guide at Ulysses Grant's Whitehaven and is a student at the University of Missouri St. Louis.

Board Updates

At its March 2015 meeting the Campbell House board of directors elected two new members to its ranks. For the past 5 years **Tom Gronski** has logged countless hours as the Museum's senior researcher and has made many contributions to this newsletter (see the next page). **Ann Lucas** joined the board again after serving in the late 1990s. Her husband's ancestor James Lucas developed the original Campbell House neighborhood, Lucas Place. The members of the Board of the Campbell House Foundation serve three-year terms. They donate countless hours, hard work and substantial resources in support of the Museum.

Upcoming Events

Arias in the Afternoon Fundraiser

Sunday, May 31, 2015, 1 to 4 p.m. (\$40 per person)

This spring Campbell House will have the pleasure of hosting the Fourth Annual "Arias in the Afternoon" with Union Avenue Opera. The event features talented singers serenading you in our beautiful Victorian garden. For more information and tickets call 314-361-2881 or visit unionavenueopera.org.

New Museum Mission Statement

At the end of 2014 the Board of Directors of the Campbell House Foundation adopted a new mission statement designed to reflect the role and goals of the Campbell House Museum as we enter our 72nd year of operation:

"The Campbell House Museum enlivens the history of St. Louis and Westward Expansion through the story of the Campbell family and their home."

Short and sweet, this new mission statement encompasses what Campbell House does in a simple sentence. We share history through our beautifully restored buildings, the objects inside of them and stories of those who once lived here. As the Campbell House Museum continues in its seventh decade, we'll be keeping this new mission statement in mind to guide everything we do.



(Above) Director Andy Hahn, President's Award recipient Tim Rohan and Board President Scott Johnson at the 2014 dinner of the Museum's 1851 Society.



(Right) "Hospitality Hero" David Newmann



The 2014 Arias in the Afternoon as enjoyed from under the shade of the Campbell House gazebo.

An Anonymous Benefactor—The Story of Father Dunne’s Newsboys and Hugh Campbell

By Thomas Gronski

In February 2015, Father Dunne’s Newsboys’ Home and Protectorate celebrated its 108th anniversary. Back in 1931, during its 25th anniversary, the *St. Louis Globe-Democrat* recollected, “A mysterious ‘Friend of the Home,’ who has never permitted his name to be known, began his ministrations at [the Home on] Selby Place, sending every now and then a wagon load of provisions and leaving with Father Dunne gifts of money, always anonymously. In those early days it is probable the home could not have existed but for this friend. Suffice it to say that his interest has never abated. A bountiful Thanksgiving dinner every year since then is one of his outstanding benefactions.”

This is the story of that anonymous benefactor.

Peter Joseph Dunne was born in 1870 in Chicago. He moved to St. Louis in the winter of 1891, and in 1893 became night watchman at Saint Louis University. Though poorly educated, the Jesuits put him on the path to priesthood. He attended St. Benedict’s College in Kansas, then entered Kenrick Seminary in 1898. At age 32, on June 13, 1903, Peter Joseph Dunne was ordained. Alert to the problems of parentless boys and the need for education, in 1905 he preached a sermon claiming the education of boys in St. Louis was neglected in favor of girls. “Girls are not inclined by nature to be as bad as the boys,” said Father Dunne. “Boys are not naturally bad, but they must be properly trained.”

Perhaps in reaction to this sermon, at the end of 1905, Archbishop John Glennon announced the establishment in St. Louis of a “home for poor boys and girls,” most of whom worked menial jobs, such as selling newspapers or shining shoes, to survive on the streets. He appointed Father Dunne as director to “devise ways and means for its creation and maintenance.” The home was to be located in “the congested district east of Jefferson Avenue”. Father Dunne decided the mission would start with the boys: “Newsboys, bootblacks and all homeless boys who are too old to find a shelter at orphanages will be cared for free of charge.” In addition, the home would provide “a refuge for boys who are arrested and taken before the juvenile court.” Funding would be solicited from local businessmen.

But funds were slow in coming. In early 1906 Father Dunne’s Newsboys’ Home opened at 1013 Selby Place (in north St. Louis, just across from Carr Park). The first night there was no furniture for the three boys residing there, but a local merchant loaned blankets for the night. Seventeen years later, Father Dunne recalled how this same merchant returned later in the week: “This kind man came to the house and I was not at home. He asked the cook if there was anything to eat in



(Above) Movie poster for the 1948 Hollywood treatment of the Fr. Dunne story.

(Right) Fr. Dunne’s newsboys enjoy the Thanksgiving banquet in the 1930s.



(Below) St. Louis newsboys near the corner of Jefferson and Washington avenues, May 5, 1910. Photo by Lewis Hine



BENEFACTOR OF NEWSBOYS GIVES THEM BANQUET

Distinguished Catholic Prelates Attend Affair at Father Dunne's Home.

PAINTINGS PRESENTED

Hugh Campbell, Modest Philanthropist, Runs From Youthful Applause.

It's a good thing for the newsboys of St. Louis that Hugh Campbell is a bachelor, because if he had boys of his own, he might spend for them the money that he now gives for the comfort and pleasure of the young merchant. Having no children of his own Mr. Campbell has become a father to the two hundred boys in Father Dunne's Newsboys' Home.

Mr. Campbell is so modest a philanthropist that when he gave a banquet Monday evening to the boys of the Home and to Mgr. Diomedea Falcono, the Papal delegate, and to Archbishop Glennon and other archbishops and priests of the Catholic church, he stood back among the waiters unobserved.

The banquet cost Mr. Campbell several hundred dollars; three paintings which he presented at the same time to the Home cost him several thousand dollars, and the building in which the banquet was held cost him about \$40,000, but, as he whispered privately behind his hand to a man he did not know, was a newspaper reporter:

"What do I care what it costs so long as I am made happy by seeing these boys happy? That is reward enough for me."

All the newsboys know that Mr. Campbell is their benefactor and they love him. The majority of these boys were waifs on the street who never knew the love of a father and Mr. Campbell is a father to them. The prelates of the Catholic church know about it too, but all of them are sworn to secrecy. It is understood that Mr. Campbell's name is never to appear on the printed lists of contributors and that it is never to be mentioned in public in connection with the home.

"Mr. Murphy" or anonymously as "that feller." It was only after the donor's death in August 1931 that Father Dunne identified the sponsor as Hugh Campbell, Jr., the millionaire son of Robert Campbell. Father Dunne told how Hugh first came to the Selby Place residence in 1906 after reading about the home in the newspaper. Hugh told him his donations must remain anonymous, and if his name were revealed the Newsboys' Home "would never get another nickel." He also told the priest, "You had better take what you can while I'm living because my will is made and you will get nothing when I die." The

extent of his generosity was extraordinary. Besides food, clothing, furniture, and money, Hugh provided for specific boys in need, sending several of the boys through the Ranken School of Mechanical Trades and even paying for one boy's artificial leg. Besides donating substantial funds for the Washington Avenue building, he commissioned portraits of Father Dunne, Cardinal Glennon, and

the "original newsboy" Jimmy Fleming, in addition to funds

for the marble altar in the chapel and the facility swimming pool in 1909. He sent "fruit enough for six months" with the Thanksgiving dinners, and furnished the Home's 75-piece band with uniforms.

Other benefactors provided banquets for the boys after Hugh's death, but never with the same extravagance. Father Dunne died in March 1939. In 1948, RKO pictures released "Fighting Father Dunne" starring Pat O'Brien as Father Dunne, a fictionalized low budget response to 1938's MGM production of "Boy's Town." This despite the fact that Father Dunne's Newsboys Home and Protectorate had preceded Father Flanagan's original home by 10 years.

The Newsboys' Home and Protectorate continued through the years. It remained at 3010 Washington Avenue, but in 1947 was reorganized and placed under the Catholic Charities organization. The building at 3010 Washington Avenue still stands today and was recently renovated as apartments for the Salvation Army.



Hugh Campbell
1847-1931

the house for the boys. She told him there was very little—one-half a loaf of bread and two doughnuts. The gentleman went to a wholesale house and sent up a two-horse load of groceries and provisions that lasted us many months."

This same "kind man" would visit the Home as frequently as twice a week. By May 1906 the number of homeless boys had increased to 35. With the help of friends, including the anonymous gift-giver, Father Dunne rented a larger house at 2737 Locust Street. It was here that the newsboys' celebrated their first Thanksgiving. The November 30, 1906 edition of the *St.*

Louis Republic reported:

"Prince of Mystery Stuffs Newsboys," and described "that feller"—as the newsboys referred to the donor—as a "distinguished-looking, handsome and a thorough aristocrat in his bearing" who watched as the 56 residents ate turkey, rolls, fruit, nuts, pie, cake, and ice cream, all served by waiters "who looked as if they might have stepped out of the Arabian Nights."

Each boy received a dollar bill, a box of Busy Bee candy, and a toy turkey. The benefactor would continue to provide a similar banquet every Thanksgiving for the next 25 years for the Newsboys' Home.

In November 1907, just before the second Thanksgiving banquet, the Newsboys' Home moved to new and even larger quarters at 3010 Washington Avenue, at the corner of Washington & Garrison avenues. This was the result of donations from 30 local businessmen, with the anonymous benefactor providing the bulk of the funds. The Home could now house at least 125 boys, with room to grow. By 1909, the news reported not only the sumptuous catered Thanksgiving feast, but accompanied by a stringed orchestra that entertained the boys with patriotic American or lively Irish music. Each meal began with a prayer of thanks for the unknown benefactor, who attended regularly in the early years, but less frequently as time passed. At its height, the Thanksgiving banquet provided no less than 600 pounds of turkey to feed upwards of 200 boys and cost approximately \$1,000 per year.

The newsboys always referred to the stranger who provided the dinners as

Tour in the Shoes of A Person of the Past

My name is: Robert Campbell

My age is: 61 years old

I am a: Businessman, Banker, Fur Trader, Father, Husband

Today: After a quick breakfast with my wife and sons at home, I head to my office at the Merchants' National Bank. I have a lot of work to do today, because tomorrow I'm taking the day off - the President of the United States will be visiting my home on Lucas Place!

More About Me:

- In addition to being a bank president, I own the Southern Hotel, one of the largest in St. Louis, and many steamboats.
- Back when I was working in the fur trade I walked all the way from St. Louis to the Rocky Mountains and back, a distance of more than 2,000 miles.

Questions/Thoughts:

- How would Robert get to his office downtown without a car?
- How would you feel if the President of the United States came to dinner at your house?

Later on:

My friend President U.S Grant appointed me to the United States Indian Commission so that I could help to better the lives of Native Americans.



CAMPBELL HOUSE MUSEUM



In 2009 the Campbell House partnered with the Eugene Field House and the Griot Museum of Black History as a founding member of the St. Louis Urban Museum Collaborative. Since then, the UMC has been awarded multiple grants and won national awards in its mission to "illuminate the complex narrative of urban life in 19th century St. Louis".

The Summer of 2014 saw the debut of the latest product of this one-of-a-kind partnership, a new Character Cards Education Program. Geared toward school groups and repeat visitors, the program is designed to allow participants to place themselves in the shoes of selected figures from each museum's history. Guests tour as historical figures ranging from Robert Campbell to his son James to the enslaved woman, Eliza Rone, imagining themselves as those historic characters in the various rooms of the house.

The Character Cards program encourage visitors to imagine how they might interact with their surroundings as that particular character, and what life would have been like as a Campbell family member or servant in 19th century St. Louis. In addition to some great biographical information, the cards also have an "I-Spy" element of items throughout the Museum for younger visitors. Next time you're at the Campbell House or Eugene Field House, ask for the character card tour! We would be pleased to have your experience the Museum in different shoes. **The project was generously supported by a grant for the Missouri Humanities Council.**



Robert Campbell

JOIN THE FAMILY

RENEW or Become a Friend of Campbell House

(choose a membership level or make a donation)

- 1851 Society.....\$750
- Campbell Associate.....\$300
- Century.....\$100
- Sustaining.....\$75
- Active.....\$50
- Junior (age 40 and under).....\$40
- Other donation.....\$_____

All members enjoy these benefits

- Unlimited free museum admission and tours
- A 10% discount at the Museum Gift Shop
- Advance notice of member events & program
- Subscription to this newsletter

Name _____

Address _____

City _____ State _____ Zip _____

Phone _____ Email _____

Enclosed is my check for \$ _____ or

Credit Card number: _____ Expires ____/____ CVV: ____

Signature: _____

My gift will be matched by my employer.

Contact me about volunteer opportunities.

Contact me about a making gift of stock or about making a gift through my estate plan.

Please send to: **CAMPBELL HOUSE MUSEUM**
1508 Locust Street
St. Louis, Missouri 63103



Smile! Shop Online, Support CHM

Online shoppers rejoice! It's never been easier to support the Campbell House Museum with the introduction of the Amazon "Smile" program.

Step One: Next time you're online, visit smile.amazon.com or click the Amazon Smile logo on the homepage of www.campbellhousemuseum.org.

Step Two: Enter "Campbell House Foundation" and select us as your charity of choice. Step Three: Start shopping! With every purchase you make, CHM will receive 0.5% of the total sale. Just make sure to always start your shopping at smile.amazon.com (bookmark to remind yourself)



The Gilded Table (continued from page 1)

The *Gilded Table* book project kicked off two years ago with the event—**Feasting with the Campbells**. During an eight-course dinner, 125 guests were served some of the elaborate dishes Virginia Campbell offered to the likes of President Ulysses Grant and General William T. Sherman. The dinner was held at the **1904 Steak House at River City Casino**, which generously sponsored the event.

Here is a sample of the more than 175 recipes from *The Gilded Table*:

Charlotte of Apples (pictured at right with Eve's Pudding)

- 6 lbs crisp cooking apples (granny smith or winesaps)
- Juice of one lemon
- 1/2 cup apricot marmalade
- 1 cup sugar
- 1 teaspoon cinnamon
- 1/2 cup butter, melted
- Bakery style white bread or butter crust bread to cover sides and bottom of a 9 x 5 x 3 baking dish

- 1: Peel and slice apples into small pieces and place in enough water to cover. Add lemon juice to water to prevent apples from browning.
- 2: Drain water off apples and place in a saucepan.
- 3: Cook apples over medium heat stirring occasionally until soft. Add sugar and cinnamon and stir until sugar is dissolved.
- 4: Trim and discard crust from bread and brush each side with melted butter. Depending on the texture of the bread, more butter may be needed.
- 5: Line the bottom and sides of a deep soufflé or baking dish with buttered bread. Bread may overlap to cover dish.
- 6: Pour apple mixture into bread-lined pan and cover with additional slices of bread brushing both sides with melted butter.
- 7: Heat the marmalade slightly and brush or spoon over top of bread.
- 8: Bake Charlotte at 400 degrees for 30 minutes or until crusts are crisp and brown. Makes 8 to 10 servings.

The original manuscript of this recipe is illustrated on the back page.

Photo by Jim Corbett



Visitors Rank Campbell House as Top Attraction



"St Louis Gem"

★★★★★ Reviewed January 17, 2015

This museum is a St Louis treasure. The home has been restored with most of the original items to the home. Our tour guide was fantastic and it was obvious that he loved the house and was willing to share that with us. This is a must see in St Louis.

Visited January 2015

Was this review helpful? Yes No 1

Ask df558 about Campbell House Museum

This review is the subjective opinion of a TripAdvisor member and not of TripAdvisor, LLC.

The next time you're online, take a moment to visit tripadvisor.com and check out Campbell House Museum's reviews page—you won't be disappointed.

Though one of the smaller cultural venues in the St. Louis area, Campbell House is consistently ranked as one of region's top museums by locals and out-of-towners alike (ranked number SIX at the time this newsletter went to print).

How is this possible? A constant theme in our reviews is the high quality of our wonderful team of volunteers—our passionate team of docents give thousands of top-notch tours every year, we have a great crew of helpful staff in the Museum Store, and the Museum's insides and outsides are kept clean and beautiful by volunteers who keep the Campbell House and its grounds looking their best.

This place wouldn't be here without them, and the many positive reviews on TripAdvisor are proof of this. If you haven't yet reviewed the Campbell House, please do! We'd love five stars from you to help keep us at the top of rankings. We think we can make the top five, don't you?

Come and visit us.

CAMPBELL HOUSE FOUNDATION

1508 Locust Street

Saint Louis, MO 63103-1816



From the Archives

Virginia Campbell's cookbook has always been a signature item in the collection of the Campbell House. In 1943, the Museum's first year of operation, a facsimile edition of Virginia's hand-written recipe book was published. This facsimile book (*pictured below*) was sold to benefit the museum's operation through four editions over a period of about 60 years.

The book (*pictured at right*) is an eclectic collection of recipes. Virginia carefully recorded each entry while creating an index in addition to a table of weight and measurement conversions.

With such attention to detail it's surprising Virginia failed to date her recipe entries. The earliest possible date for the book is the late 1830s, as it could have been in part a handwriting exercise from her school years.

Not unlike today's home cook Virginia recorded recipes for her own collection almost verbatim from popular cookbooks such as the 1840 edition of *Directions for Cookery*. Other recipe inclusions can be attributed to friends or acquaintances, for instance—"Susan's Recipe for Oyster Soup" and "Miss Nolan's Brandy Peaches."

