DID YOU KNOW? Travel back in time to 1850 and explore the original home of Dr. Anson Jones, the last president of the Republic of Texas. The Jones family lived here for more than a decade and built a successful cotton farm with enslaved labor after Texas joined the union.

This living history farm is complete with period-costumed interpreters using 19th-century farming practices for planting, cultivating, harvesting, and working with livestock. Explore the sights and smells of the farm and experience daily life of 150 years ago.
HISTORY AT HOME
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Historic Homes

Dogtrot
Anson Jones
President
Republic
Brazos
Oxen

Plantation
Cotton
Corn
Plow
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Planting

Cultivating
Harvesting
Texas
Washington
Farming
Annexation

BARRINGTON PLANTATION
STATE HISTORIC SITE
Washington, Texas

TEXAS HISTORICAL COMMISSION
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CORNBREAD, SPOON BREAD, HOE CAKE, CORN PONE, JOHNNYCAKE...
There are so many historical recipes using corn meal. Each differed in the amount of other ingredients added to the corn meal, and some were cooked in different ways. Lard and eggs were common farmyard products, and white flour and baking powder would have been available at the store in the town of Washington. Butter and milk, however, would have been an unusual treat in the Washington area.

INGREDIENTS
- 3 C Cornmeal
- 1 C Flour
- 4 Tbsp Baking Powder
- 4 Tbsp Brown Sugar (or to taste)
- 1 Tsp Salt
- 2 Eggs, beaten
- 2 C Milk
- 1/2 C Lard, melted
- 1/2 C Butter, melted

DIRECTIONS
Mix all dry ingredients together. Whisk the milk and eggs and add to the dry ingredients. Add the melted lard and butter. Grease a Dutch oven and pour the batter in. Cook over hot coals, with twice as many on top as underneath. Bake at 350 degrees until golden brown and a knife inserted in center comes out clean.