



# Digital Cookbooks

Library digital resources for English 125: Accounting for Taste  
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# Who am I?

Rebecca Welzenbach

- Librarian based in Shapiro Library
- Work on digital projects, particularly to do with English Renaissance texts
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# Assignment:

In a five-page essay, make an argument for the importance of a recipe's history for understanding its cultural function today. For this paper, you will need to do some research, using the Clements Library, a **digital archive**, or a series of cookbooks to establish how a recipe came into being and how its passage through history has altered its form.

Today's presentation focuses finding and using digitized historical cookbooks/recipes online, using library resources.

# Library resources:

- [Early English Books Online-Text Creation Partnership](#)
- [Eighteenth Century Collections Online-Text Creation Partnership](#)
- [New York Public Library Menus Project](#)
- [Michigan State University “Feeding America” Cookbook Project](#)
- [Hathi Trust Digital Library](#)
- [Google Books](#), [Internet Archive](#), etc.

# EEBO-TCP/ECCO-TCP

- EEBO-TCP contains thousands of books on all subjects published in English before 1700. ECCO-TCP is a smaller resource, but does the same thing for English books published 1700-1800
- Start by trying to find cookbooks, or other books likely to contain recipes. One good approach: search for “cookery” in book titles or in subject terms. Other good terms: “recipe” and “receipt”

## Bibliographic Search

Basic Boolean Proximity **Bibliographic Search** History

Find:  in  and    
  in  and    
  in

**Tip:** work\* finds "worker," "working," etc.   
 war and peace finds "war and peace"

[▼ More tips](#)

Check collections to add them to a search.   
 Visit the collection Home site for more information, and for more search options.

Collection	Number of Texts
<input checked="" type="checkbox"/> Early English Books Online	25363
<input checked="" type="checkbox"/> Early English Books Online 2	14823

English Books  
Online

You are logged in as: rwelzenb | [Log](#)

Your bookbag has 3 items

[Bookbag](#)

[Help](#)

You searched: [All Selected Collections](#) for title including "cookery", not sorted

Results: 17 matching records

Options

[Refine this search](#)

1 to 17 of 17 records

Sort by:

[Early English Books Online](#)  
[view results »](#)

[Early English books Online 2](#)  
9 matching records [view results »](#)

**Title:** The Accomplish'd lady's delight in preserving, physick, beautifying, and cookery containing I. the art of preserving and candying fruits & flowers ..., II. the physical cabinet, or, excellent receipts in physick and chirurgery : together with some rare beautifying waters, to adorn and add loveliness to the face and body : and also some new and excellent secrets and experiments in the art of angling, 3. the compleat cooks guide, or, directions for dressing all sorts of flesh, fowl, and fish, both in the English and French mode ...

**Publication Info:** London : Printed for B. Harris, and are to be sold at his shop ..., 1675.

**Collection:** Early English Books Online

[Table of contents](#) | [Add to bookbag](#)

**Title:** The art of cookery refin'd and augmented containing an abstract of some rare and rich unpublished receipts of cookery

**Author:** Cooper, Joseph, chiefe cook to the late king.

**Publication Info:** London : Printed by J.G. for R. Lowndes ..., 1654.

**Collection:** Early English Books Online

[Table of contents](#) | [Add to bookbag](#)

**Title:** The closet of the eminently learned Sir Kenelme Digbie Kt. opened whereby is discovered several ways for making of metheglin, sider, cherry-wine, &c. : together with excellent directions for cookery, as also for preserving, conserving, candying, &c.

**Author:** Digby, Kenelm, Sir, 1603-1665.

**Publication Info:** London : Printed by E.C. for H. Brome ..., 1669.

**Collection:** Early English Books Online

[Table of contents](#) | [Add to bookbag](#)

Try browsing the table of contents to get an idea of the kinds of recipes in the book, and what kinds of keywords might be useful to you. Because spelling, word usage, and types of foods have changed so much, this might get you farther at first than searching. Once you've browsed a little bit, try crafting searches using the words and terms you encountered.

The English Housewives Skill in Cookery. CHAP. 2. Of the outward and actiue Knowledge of the Housewife; and of her skill in Cookery; as Sallets of all sorts, with Flesh, Fish, Sauces, Pastry, Banqueting-stuffe and ordering of great feasts.

She must know all Hearbes.

Her skill in the Garden.

Tranplanting of Hearbes.

Choise of seeds

Prosperity of .

Gathering of

OF Cookery and the prts thereof.

Of Sallats. Simple Sallats.

Of compound Sallts.

☞ An the comipound Sallet.

An excellent boiled Sallet.

Of preseruing of Sallets.

he making of ange Sallats

Sallats for shew onely.

OF Fricase, and Quelque chises.

Of simple Friicases.

Best Collops and Egges.

Of the comipound ricases.

To make the best Tansey.

The best Frititers.

The best Panicakes.

Veale toasts.

To make the best panperdy.

To make any quelquechose.

Additions, To the House-wifes Cookery.

To make Frititers.

To make the best white Puddings. ☞

Puddings of a Hogs Liuer.

To make bread puding.

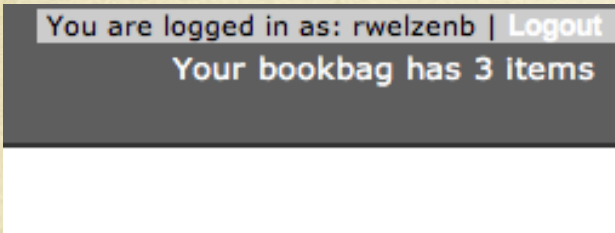
Rice Puddings

Aher of Lie.

In this case:

- “Sallat” instead of salad
- “Hog” when we might say pork or pig
- WTF is a “quelquechose”?

When you've found some interesting books, you can hold onto them, and search them all at once:



In the upper right-hand corner, make sure you're logged in to save items of interest to your bookbag

**Title:** The Accomplish'd lady's delight in preserving, physick, beautifying, and cookery containing I. the art of preserving and candying fruits & flowers ..., II. the physical cabinet, or, excellent receipts in physick and chirurgery : together with some rare beautifying waters, to adorn and add loveliness to the face and body : and also some new and excellent secrets and experiments in the art of angling, 3. the compleat cooks guide, or, directions for dressing all sorts of flesh, fowl, and fish, both in the English and French mode ...  
**Publication Info:** London : Printed for B. Harris, and are to be sold at his shop ..., 1675.  
**Collection:** Early English Books Online  
[Table of contents](#) | [Add to bookbag](#)

Click "Add to bookbag"

**Bookbag holdings**

Basic Search **Boolean** Proximity

Search in: **Full text of book bag items**

Find:

**Tip :** work\* finds "worker," "working," etc.  
war and peace finds "war and peace"

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[Email Contents](#) [Download Contents](#) [Empty Contents](#)

- The Accomplish'd lady's delight in preserving, physick, beautifying, and cookery containing I. the art of preserving and candying fruits & flowers ..., II. the physical cabinet, or, excellent receipts in physick and chirurgery : together with some rare beautifying waters, to adorn and add loveliness to the face and body : and also some new and excellent secrets and experiments in the art of angling, 3. the compleat cooks guide, or, directions for dressing all sorts of flesh, fowl, and fish, both in the English and French mode ...  
[link to this item directly](#) | [remove from bookbag](#)
- The true preserver and restorer of health being a choice collection of select and experienced remedies for all distempers incident to men, women, and children : selected from and experienced by the most famous physicians and chyrurgeons in Europe : together with Excellent directions for cookery ... : with the description of an ingenious and useful engin for dressing of meat and for distilling th[e] choicest cordial waters with-out wood coals, candle or oyl : published for the publick good, Hartman, G. (George)  
[link to this item directly](#) | [remove from bookbag](#)
- The cook's guide: or, Rare receipts for cookery. Published and set forth particularly for ladies and gentwomen; being very beneficial for all those that desire the true way of dressing of all sorts of flesh, fowles, and fish; the best directions for all manner of kickshaws, and the most ho-good sawces: whereby noble persons and others in their hospitalities may be gratified in their gusto's. Never before printed. By Hannah Wolley., Woolley, Hannah, fl. 1670.  
[link to this item directly](#) | [remove from bookbag](#)

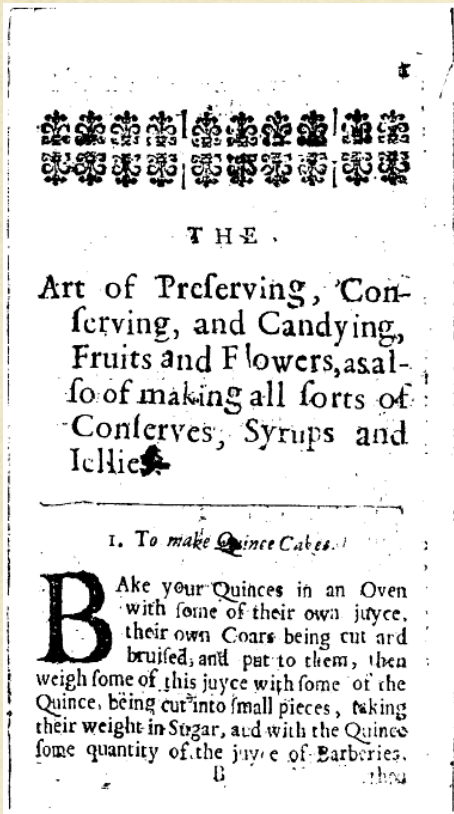
You can search all the items in your bookbag at once



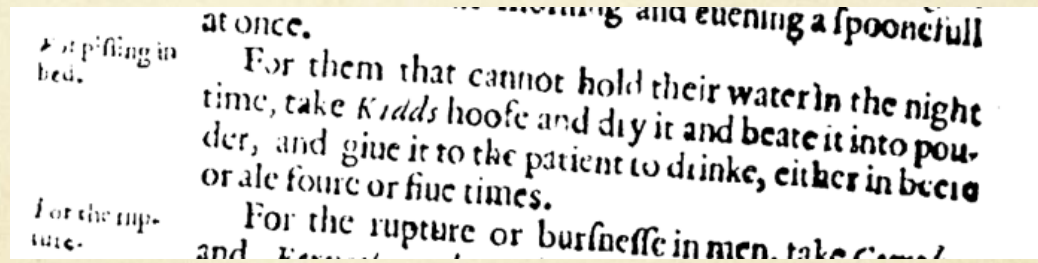
# Other EEBO/ECCO-TCP Tips:

- The search engine searches for a whole string by default. If you type in 'beef pie,' it will only find exactly that string—not 'beef' and 'pie' both (like Google does)
- You can use the \* as a wild card to find different forms of a word. For example, cook\* will find instances of cook, cooking, cooked, cookery, etc. This can give you lots of false positives, such as people named Cook or Cooke
- This search engine does not know how to guess or look up spelling variants—so try different searches (such as 'pudding' and 'puding')

# Other EEBO/ECCO-TCP Tips:

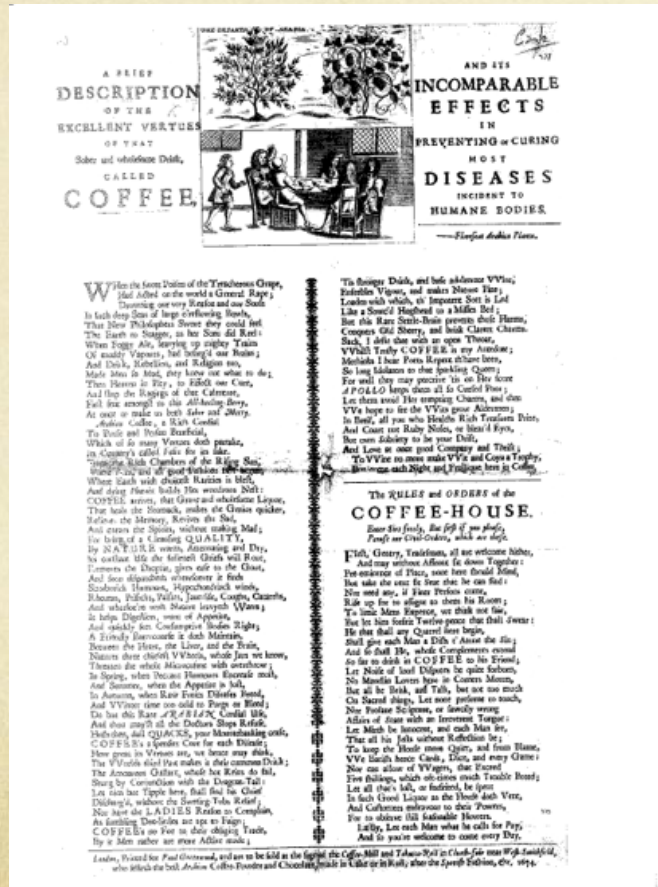


- When reading a text, click the “Page” links to see an image of the original book. What might you learn from this that the transcribed text doesn’t tell us?
- Look out for other kinds of recipes, for medicine, ink, and other things! Expect to find strange things, adjust your search based on what you learn, and try again.



# Other EEBO/ECCO-TCP Tips:

- If you want to learn more about the cultural/historical contexts were for certain kinds of foods, try a broader search and see what comes up. Be prepared to do some digging.



In Spring when Peggant Humours Encrease most,  
And Summer, when the Appetite is lost,  
In Autumn, when Raw Fruits Diseases Breed,  
And Winter time too cold to Purge or Bleed;  
Do this but Rare ARABIAN Cordial Use,  
And thou may'st all the Doctors Slops Refuse.  
Hush then, dull QUACKS, your Mountebanking cease,  
all be COFFEE'S a speedier Cure for each Disease

# New York Public Library Menu Project

- They have scanned thousands of American restaurant menus (mostly 20<sup>th</sup> century) and are now asking volunteers to help transcribe them (this makes it possible to search).
- More than 13,000 menus are now searchable



The screenshot shows the website's header with the title "What's on the menu? beta" and a navigation menu: "Menus • Dishes • Data • About • Blog • Help". A search bar with a "Go" button is also present. Below the navigation is a row of nine thumbnail images of various historical restaurant menus. The main content area is divided into two columns. The left column is titled "Help The New York Public Library improve a unique collection" and contains the text: "We're transcribing our historical restaurant menus, dish by dish, so that they can be searched by what people were eating back in the day. It's a big job so we need your help! [Learn more](#)". The right column is titled "How's it going?" and contains the text: "As of Tuesday May 08, 2012, there have been **896,026 dishes** transcribed from **13,651 menus**." Below this is the section "What they're saying".






# New York Public Library Menus Project

- Easiest to either do a search:

**Search Results**

Your search for **steak** returned **4161 menus**. (Displaying first 1000 ...)

1 2 3 4 5 ... 99 100 Next »

 <b>Occidental &amp; Oriental</b> April 18, 1900 23 dishes	 <b>Canadian Pacific Railway Compan ...</b> April 18, 1900 36 dishes	 <b>Cunard Line</b> April 23, 1900 97 dishes	 <b>Bartholdi Hotel</b> February 18, 1900 203 dishes	 <b>Bartholdi Hotel</b> February 18, 1900 336 dishes and counting
--	--	--	--	---

or click on the “Menus” tab to browse through all of them.

# New York Public Library Menus Project

- Explore—I found the “dishes” tab hard to use, because it captures dishes exactly as they are described on a menu. Since no two menus are exactly alike, this doesn’t get you very far.

Broiled Shad & Roe, Pimento Butter, Tomato, Cucumbers      Calf's head, Vinaigrette with Russian salad  
Minced Sweetbread au Gratin Tetrizzini      Saddle of Lamb, Mint Sauce, Spiced Crab Apples  
Medaillons of Veal Pojarsky, Creamed Spinach      Mousseline of Ham, Madeira Sauce  
Hamburger Steak, Scallion Sauce, Potatoes, Fried Egg      Split Sea Bass Saute Grenobloise      Calf's Head Vinaigrette, Pickles Beets  
Long Island duckling with cherries      Grilled Fresh Jersey Chicken Viennoise      Veal Steak in Casserole au Beurre  
Aiguillettes of Sole Bonne Mama      Vienna Moka cake      Parfait Venitien      Frozen strawberry Delice      Fraises Glaces des Gourmets  
Timbale, Savoyarde      Coupe Fedora      Aiguillette of sole, St. Germain with au gratin potato  
Cold Jersey Ham with Jelly, Tomato Salad      Fresh Vegetable Lunch (Carrots, String Beans, Peas, Cauliflower, and Beets), Astor  
Stew of Turkey Wings with Rice and Curry Sauce      Roast Loin of Jersey Pork with Green Kale or Sauerkraut  
Broiled Hamburger Steak, Lyonnaise Potatoes, Vegetables Jardiniere      Lamb Stew with Carrots, New Peas, and Small Onions, Printaniere  
Raw Vegetable Lunch (Grated Carrots, String Beans, Chopped Celery, Sliced Tomatoes, and Julienne of Lettuce)  
Fried Filet of Sole, Tartar Sauce, Cole Slaw, New Peas in Cream      Stuffed Tomatoes with Egg a l'Aurore  
Smoked Finnan Haddie in Cream, Potatoes au Gratin      Calf's Head with Boiled Potato and Pickled Beets, Vinaigrette

# “Feeding America” Cookbooks project

- 76 American cookbooks from the late 18<sup>th</sup>-early 20<sup>th</sup> century
- Can view page images and search transcriptions
- Can browse alphabetically, by date, or by “interest” (e.g. regions, ethnic groups)
- There is also introductory information for each book to place it in context

# Other digital book archives:

- Hathi Trust: <http://www.hathitrust.org/>
- Google Books: <http://books.google.com/>
- Internet Archive: <http://archive.org/index.php>



# What can the context of the cookbook tell us?

- How are foods organized?
  - Is an omelet for breakfast or for dinner?
  - Are eggs meat or vegetarian fare?
  - Do soups, salads, or appetizers come first?
- What else is in the book?
  - Health remedies?
  - Housekeeping tips?
  - Schedule or travelogue?
- Is there an introduction? Who is it for?
  - Women? Men? Children?

Can anyone tell me how to  
make a quelquechose?

There is a prize.

Try out some of these sites; let me know if you get stuck!  
Feel free to get in touch with me later if you like.