Cookbook History

Taco Hoekwater
The Life of Luxury

- Archestratus
- Ancient Greek traveller
- 4th century B.C.
Apicius

- AKA “De re coquinaria”
- Roman recipe collection
Kitab al-Tabikh: "The Book of Dishes"

Arabic 10th century

Ibn Sayyar al-Warrāq
Kitab al-Tabikh: "The Book of Dishes"

Arabic 13th century

Muhammad bin Hasan al-Baghdadi
Liber de Coquina

• French
• Early 14th century
• unknown authors
Le Viandier

- French
- Early 14th century
- Guillaume Tirel
- the “French Cuisine”
Das Buoch von guoter Spise

- Around 1350
- Text in German
Forme of Cury

- English, around 1390 AD
- Text in Middle English
For to Make Blank Maunger

Put rys in water al a nyzt and at morowe waisshe hem clene, afterward put hem to be fyre fort berst & not to myche. ssithen take brawn of Ca pounds, or of hennes. soden & drawe it smale. after take mylke of Almandes. and put in to be Ryys & boile it. and whan it is yboi led put in be brawn & alye it perwith. pat it be wel chargeaunt
Wel ende edelijke spijse

• “Good and Noble Food”

• Dutch, 1450-1500

Reygers cranen gantes wilde velt
hoendere faysante lemmoegen soo
sal men braden ende laerderen ende eten
met eenen pepere wel ghewijnt ende
wel ghecruut wel heet van haren
smoute
De honesta voluptate et valetudine

- "On honourable pleasure and health"
- Italian, 1475
- Bartolomeo Platina
- printed
Een notabel boecxken van cokeryen

- “A notable little cookery book’
- Dutch, 1514
- Printed
Opera dell'arte del cucinare

- “Works of Art of Cooking”
- Italy, 1570
- Bartolomeo Scappi
- six books
Le Cuisinier roïal et bourgeois

- François Massialot
- French, 1691
- Alphabetic recipe list
The Art of Cookery Made Plain and Easy

- Hannah Glasse
- English, 1747
Modern Cookery for Private Families

- Eliza Acton
- English, 1845
- Quantities & timings
Mrs Beeton's Book of Household Management

- Isabella Beeton
- English, 1861
- Lots of illustrations
THE BOOK OF
HOUSEHOLD MANAGEMENT.

CHAPTER 1.
THE MISTRESS.

"Strength and honour are her clothing; and she shall rejoice in time to come. She opens her mouth with wisdom; and in her tongue is the law of kindness. She loveth mercy, and forsaketh not the ways of kindness. She doeth justice, and judgeth uprightly. She speaketh in the chasteness of wisdom; she maketh fair her countenance with a shawl; shemaketh her face as a flower, and as the apple among the orchard. Her mouth is sweet to those that hear her, and her eyes delight as she goeth about. Her steps are ways of pleasantness; and all her path is peace. Her works shall follow her, and she shall be a crown to her head. She shall straighten her head and open her lips. She shall be clothed with strength and dignity; and she shall be a crown of splendour to her head."—Proverbs, xxxi. 25-28.

1. AS WIFE THE COMMANDER OF AN ARMY, OR THE LEADER OF ANY ENTERPRISE, SO IS IT WITH THE MISTRESS OF A HOUSE. HER SPIRIT WILL BE SEEN THROUGH THE WHOLE ESTABLISHMENTS; AND JUST IN PROPORTION AS SHE PERFORMS HER DUTIES INTELLIGENTLY AND THOROUGHLY, SO WILL HER DOMESTICS FOLLOW IN HER PATH. OF ALL THOSE REQUISITES, WHICH MORE PARTICULARLY BELONG TO THE FEMININE CHARACTER, THERE ARE NONE WHICH TAKE A HIGHER RANK IN OUR ESTIMATE, THAN SUCH AS ENTER INTO A KNOWLEDGE OF HOUSEHOLD DUTIES; FOR ON THESE ARE PERPETUALLY DEPENDENT THE HAPPINESS, COMFORT, AND WELL-BEING OF A FAMILY. IN THIS OPINION WE ARE BORNE OUT BY THE AUTHOR OF "THE VICAR OF WAKEFIELD," WHO SAYS: "THE MOST MODERN WOMAN, THE PRUDENT WIFE, AND THE CAREFUL MISTRESS, ARE MUCH MORE WORTHENABLE IN LIFE THAN P E N C O N T R A RY PHILOSOPHERS, BLUSTERING ECONOMIES, OR VANGAR QUEENS. SHE WHO MAKES HER HUSBAND AND HER CHILDREN HAPPY, WHO RECLAIMS THE ONE FROM VICE AND TRAINS THE OTHER TO VIRTUE, IS A MUCH GREATER CHARACTER THAN LADIES DESCRIBED IN ROMANCES, WHOSE WHOLE OCCUPATION IS TO MURDER MANKIND WITH SHAVES FROM THEIR CHIFFON, OR THEIR SCARF.".

2. PURSUING THE PICTURES, WE MAY ADD, THAT TO BE A GOOD HOUSEWIFE DOES NOT NECESSARILY IMPLY AN ABANDONMENT OF PROPER PLEASURES OR AMUSING RECREATION; AND WE THINK IT THE MORE NECESSARY TO EXPRESS THIS, AS THE PERFORMANCE OF THE DUTIES OF A MISTRESS MAY, TO SOME MINDS, PERHAPS, SEEM TO BE
Boston Cooking School Cook Book

- Fannie Farmer
- American, 1896
- ‘modern’ layout
Brownies.

⅓ cup butter. 1 egg well beaten.
⅓ cup powdered sugar. ⅛ cup bread flour.
⅓ cup Porto Rico molasses. 1 cup pecan meat cut in pieces.

Mix ingredients in order given. Bake in small, shallow fancy cake tins, garnishing top of each cake with one-half pecan.
The Joy of Cooking

- Irma Rombauer
- American, 1931
A Book of Mediterranean Food

- Elizabeth David
- English, 1951
The Naked Chef

- Jamie Oliver
- 1999
allrecipes

- Magazine
- Website
- Mobile App
Ingredients

1 pound dry ziti pasta
1 onion, chopped
1 pound lean ground beef
2 (26 ounce) jars spaghetti sauce
6 ounces provolone cheese, sliced
1 1/2 cups sour cream
6 ounces mozzarella cheese, shredded
2 tablespoons grated Parmesan cheese

Directions

1. Bring a large pot of lightly salted water to a boil. Add ziti pasta, and cook until al dente, about 8 minutes; drain.

2. In a large skillet, brown onion and ground beef over medium heat. Add spaghetti sauce, and simmer 15 minutes.

3. Preheat the oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking dish. Layer as follows: 1/2 of the ziti, Provolone cheese, sour cream, 1/2 sauce mixture, remaining ziti, mozzarella cheese and remaining sauce mixture. Top with grated Parmesan cheese.

4. Bake for 30 minutes in the preheated oven, or until cheeses are melted.
Recipe fiddle

- Website
- David Jarvis
- generate cookbook online
- uses ConTeXt

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