



## Culinary Historians of Boston

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### PROGRAM

December 3, 1997 Schlesinger Library Radcliffe 7:00PM

Anya von Bremen, author of **Fiesta: A Celebration of Latin American Hospitality** (NY: Doubleday, 1997) will be speaking on the topic of her book. In addition to recipes, the book contains a great deal of information on markets, fiestas, and traditional Latin American foodstuffs. Books will be available at the meeting.

We are pleased to present here three papers written by CHB members.

CHB President Nancy Stutzman wrote the following for Barbara Wheaton's course *The French Kitchen and Table in the Middle Ages and Renaissance* given through the Radcliffe Seminars.

#### Vegetables: Food of Necessity or Food of Choice in Medieval and Renaissance France

When reading recipes of the late medieval period, which are primarily for the aristocratic class, it is tempting to assume that the diet was characterized by a predominance of meat, in many forms, and a relative absence of vegetables. According to Scully in **The Viandier of Taillevent**, "these written treatises are concerned with transmitting for the most part...the formulae for creating the more complex of the made dishes, the ones in which more than an ingredient or two are to be combined or handled in some peculiar way. It would be useless to devote a recipe to the boiling of cabbage or spinach." He cites recipe 154, a pored of beets, cabbage, turnips, leeks and a potage of scallions, peas and feve (fava beans), in **The Viandier** in which vegetables, as secondary preparation, are not given a separate recipe for the simple reason that anyone can do them. "Women are masters of them and everyone knows how to make them." The expensive, elaborate and refined foods were for the noble stomach, not for the coarse stomach of the peasants.

Food was (and perhaps still is) a sign of social identity. There were foods for peasants, and foods for aristocracy. Scully suggests that "the surviving recipe collections cannot be taken as evidence that all of these food elements did not enter significantly in the everyday regimen of the people for whom the recipes were written." There are no primary records from peasants.

Anne Willan in **Great Cooks and Their Recipes** writes, "vegetables were regarded as the food of the poor who were forced to subsist on milk, cheese, and what they could grow -- cabbages, leeks, onions and herbs."

Montanari in **The Culture of Food** describes booklets written in 1542 by the physician Jacques Dubois, called Sylvius, on the diet of the poor in which he was careful to suggest "appropriate" foods and recipes. "The poor have their own particular diet which is heavy and hard to digest, but perfectly suited to their constitutions." Garlic, onions, leeks, legumes and soups were part of the peasant or popular world of food explored by Dubois. Montanari cites French (and Spanish) treatises on nobility which refer to the "relationship between diet and social rank and emphasize its reciprocity: membership in a social class implied a certain type of consumption, but was itself also a product of that consumption." Food was an image of power -- the enjoyment of refined foods allowed the aristocracy to celebrate and to represent themselves at the moment of greatest, or at least most concrete, social discrimination. There were hierarchies of food, and of men. Montanari describes the value of a plant (or animal) according to its place on a vertical chain. In the vegetable world, bulbs and roots were considered the lowest by virtue of their close contact with the element earth in which the edible part was buried. Next came herbs and grasses, bushes and finally trees, the fruit, branches and leaves of which wave in the sky. The nobler character of the fruit of trees was compared to roots and bulbs metaphorically in terms of closeness to heaven but also scientifically in terms of digestion. The higher (toward heaven) the plant, the more complete the nutritional value. The same value was held in the animal chain with the highest position awarded to birds which fly in the sky.

Bulbs and roots (leeks, onions, turnips) were left to the peasants as were the lower more common greens. "The peasants are usually so stupid because they live only on coarse foods" was written in **Dictionnaire de Trevoux** in 1771. In **Siren Feasts**, Andrew Dalby describes the gastronomy of the Aegean which might compare to France of the period. "Certain vegetables were food only for the poor -- wild spinach, wild chervil, chervil and asphodel." He says that it was possible to eat a great range of green plants gathered from the wild. Peasants presumably had a great variety of plants available according to the season.

Santich in her book on **The Original Mediterranean Cuisine** states that "Vegetables had lowly origins; they were part of every household's garden, and were not in the money economy." Medieval cooks did not serve vegetables as an accompaniment to meat but transformed them into substantial main courses -- they were considered inferior to meat.

Using art as documentation of foods eaten during the Middle Ages, Grieco in **The Meal** illustrates special events or special diets (monasteries). The tables portrayed in medieval paintings appear starkly bare and simple to us, due in part to the "refusal of artists to give any importance to food." In the illustrated manuscripts of **Les Tres Riches Heures of John, Duke of Berry** the foods that are shown are meat, birds and bread in table settings, and hunting and harvesting scenes -- no vegetables are detectable. However, in Italian and Dutch paintings of the same time there are several that include vegetables. Perhaps they painted more peasant scenes.

Flandrin in his paper on **Regional Tastes and Cuisines** writes that "regional cuisines as we know them today could not have existed in the same form in the Middle Ages." The same vegetables were probably eaten all over France. It is only with the introduction of New World foods that French regional cooking became associated with certain vegetables, e.g. bell peppers for the piperade of the Southwest, white beans for cassoulet, tomatoes in Provence, potatoes in the gratins of Savoyard or Dauphinois and potees of Lorraine.

Garden vegetables were universally cultivated throughout the Middle Ages for domestic consumption. Cabbage and onions seem to have been grown and eaten everywhere. There were several varieties of cabbage cultivated. The Celts of central and western Europe distributed and popularized cabbage for a food plant from about 600 B.C. Brassica, the Latin family name, comes from the Celtic bresic. Turnips were also often on the table. Flandrin describes the mountainous regions with poor soil in Savoy and the Limousin near Lyons where the people lived primarily on a diet of turnips. Bruyerin Champier wrote in 1560 that "Savoyards and Limousins will starve to death" at times of frost or drought which might destroy the turnip crops. **The Viandier** cites a Parisian garden of the first half of the 13th century which garden contained cabbage, chard, leeks, garlic, onions, scallions. Another adds cauliflower, turnip, parsnips, spinach, orach, sorrel, lettuce, endive, cress, radishes and some carrots. Henisch writes in **Fast and Feast** that it is difficult to distinguish herbs from vegetables in medieval cookery. All vegetables were available in domestic gardens or major market towns of France in the 14th and 15th centuries. Then in the 15th century new vegetable foods were added - tomatoes, asparagus, melons and pumpkins - from the New World or through Arab introduction via Spain. Almost all of them were "cried" by itinerant vendors who passed regularly through the street selling a variety of produce to bourgeois housewives and cooks.

Cabbage, the vegetable of winter, was probably the most common, and least loved of vegetables. The **Menagier** distinguishes five sorts of cabbage when speaking of pottages - white and headed, cabbage hearts, roman cabbage, sprouts, and Easter cabbage. Spring brought spinach, leeks and turnips, and the summer harvest included parsley, herbs and watercress. Wheaton in **Savoring the Past** writes, "How welcome the early spring must have been, when the year's first fresh greens and herbs appeared and Easter ended the Lenten fast..." C. Anne Wilson in "The Saracen Connection", mentions that spinach, a member of the goosefoot family (as is orach) was acquired from the Saracens, and unknown to the Greeks and Romans. The French (and Italians) recognized it as a superior type of vegetable and accepted it as a delicate king of native green. **The Little Treatise** of 1306 lists only onions, garlic, parsley, hyssop and sage among herbs and vegetables. Indeed, **The Baghdad Cookbook** of 1226 included a more varied array of vegetables compared to the two earliest French cookbooks. However, a French cookbook of 1555 showed an increase in the proportion of recipes for vegetables such as cucumbers, pumpkins, and squash where vegetables in earlier books had been mostly roots. Were the peasants moved up the ladder of hierarchy with the availability of vegetables which grew "closer to the sky?" In addition to the fresh vegetables there were Lenten staples - dried peas, chick peas, broad beans and lentils. All the legumes were considered inferior even to vegetables, but they were a necessary addition to the diet, especially on fast days. Fava beans, a broad bean, were eaten primarily in the Mediterranean part of France.

Piers, speaking to Hunger in **Piers the Ploughman** of the 14th century, says "I've some parsley and shallots and plenty of cabbage" among other 'peasant' foods such as fresh cheeses and oat cakes. Hunger gobbled it all up and asked for more - the poor folk then brought greens and peas, along with ripe cherries and baked apples.

"Renaissance gardens became mirrors of the ancients' plots", writes T. Sarah Peterson in **Acquired Taste**. Asparagus, and artichokes and cardoons of the thistle family were again cultivated. Lords demanded many varieties of cabbages dear to antiquity, including Brussels sprouts, and looked with fresh eyes on common parsley. Humanists, dependent on the advice of Roman agronomists and other ancients, aided the new Renaissance gardeners. The revival of horticulture was spurred by the imitation of antiquity. Emmanuel Le Roy Ladurie in his **Paysans de Languedoc**, observes that there was an explosion of horticultural interest in the south of France. The "bleak collection of leeks, cabbages and turnips" of the 15th century garden also included blanched lettuce, headcabbage, headed endive, cauliflower, artichokes, turnips, parsley, fennel and melons according to a 1604 account.

The artichoke, in its modern form came to France from Naples in the late 14th century. The vegetable seems to have been grown in Brittany since about 1508. Jane Grigson, in her **Vegetable Book** writes that Rabelais first mentioned artichokes in **Pantagruel** in 1534. "After the salads, which included asparagus, and the fish, came the dessert, ending with prunes, dates, walnuts, hazelnuts, parsnips - and artichokes." She continues to say that the poet Ronsard extolled vegetables - artichokes, asparagus and melons are much better than the finest of meats... "they should be served in great mounds." The artichoke became the aristocrat of the Renaissance kitchen garden. "The vegetable expression of civilized living, of the long view, of increasing delight by anticipation and crescendo. No wonder it was once regarded as an aphrodisiac." It was the passion of rulers, of the Medici in Florence, and of Francois I in his court in Touraine. Abraham Bosse in his 1635 series of paintings on "The Five Senses" chose and artichoke to illustrate Taste with a huge artichoke in a raised dish. Peterson cites one of Pierre de Ronsard's odes that includes artichokes in a dream meal. Bruyerin cried, "It is agreed that artichokes were especially sought out and pricey long ago. There is no doubt that these hideous things are also worth a great deal now, in our age. Christians have turned them into food for gluttony, which cannot be said without shame." By the 16th century the artichoke had clearly become the predominant thistle. Le Roy Ladurie has described its route: "in 1532, beds of artichokes are mentioned in Avignon by the notaires; from the main seat they diffuse into the market towns of the Comtat; artichokes at Cavillon in 1541; at Chateauneuf-du-Pape in 1553, and at Orange in 1554...Toward 1580 Languedoc in turn started cultivating them."

Asparagus was loved by the ancient gourmand. Jacques Dalechamps in his **Historia generalis plantarum** of 1587 said "Asparagus is among the delicacies of princes." Bruyerin in **De re cibaria** wrote that the spears came forth abundantly in mountainous regions in France. Around 1300 asparagus began to be grown around Paris and Argenteuil according to Toussaint-Samat in **A History of Food**. However, neither the **Menagier of Paris** nor the **Viandier** mention it at the end of the century. "During the Renaissance asparagus finally found the niche it was to continue to occupy as a food for special occasions." Asparagus-producing regions in France -

Epinay, Bezons, and Argenteuil - were already commercial producers of considerable size by at least the 18th century according to Peterson.

Salads are revered in Ronsard's "Ode to Jamyn," (reprinted at the end of this paper) where a recipe for salad consists of, - fresh young plants, herbs of all kinds, lamb's lettuce, burnet, shoots of rampion. Flandrin writes of cucumber salad seasoned with raw onions in Gascony. And the Gascons are the only people in France to eat raw leeks with honey. Watercress, however, was usually eaten cooked at that time, as in recipe 153 in the *Viandier* for poree de cresson.

"Parsley, garlic and onions, unlike artichokes and asparagus had never fallen into neglect", according to Peterson. Bruyerin described parsley "swimming in broths or sauces." This is evidence of the fondness for green sauces. According to Wheaton, "vivid colors were highly prized and were often achieved at the expense of flavor." Green, from spinach or the green part of leeks, the brighter the better, was a "favorite." In the 16th century parsley became a prime seasoning, used cooked or raw. Shallots captured a place in French seasoning with the humanists' interest in "the bulbs of the ancients." Garlic also increased in status as one of the bulbs. However, there was a concern about the onion family's feature of giving an offensive smell to the breath, particularly when eaten raw. Bruyerin wrote that although onions "are eaten raw even by rather refined people, the more polished nonetheless prefer them cooked more, first of all because they are healthier that way and also because they do not give off such a strong odor."

The most common preparation of vegetables was for a one-pot meal, the large medieval pot for boiling the poor man's vegetable soups. Soup would be their only course in a meal - the wealthy would add a piece of salt pork or other salted or fresh meat, as well as having more courses. Wheaton writes, "in the time of Francis I in 1585 [there was] a big dish filled with several meats and a big bunch of vegetables cooked and compounded together so that it made a broth, the true restorative and elixir of life..."

There were usually multiple cookings for a single dish of meat, perhaps stemming from medieval health manuals which warned against the dangers of undercooked flesh. This reasoning may have extended to vegetable cookery. Wheaton comments on contaminated produce from the nightsoil used as fertilizer, and an unsafe water supply. It is no doubt a wise procedure even though there would have been nutritional loss as a result of overcooking. There are times when food safety is more important than food quality (color, texture, flavor, nutritional value.)

There was a surprising mixture of tastes and fragrances in food preparation. A taste for spices and sweet-sour contrasts persisted. Turnips were topped and tailed and simmered slowly in water or broth. They were made "special" by flavoring the sliced, cooked turnips with spices or honey. Taillevent's recipe for a striped blancmange features spinach with mulberries, milk, saffron, ground almonds, sugar, cinnamon, cloves and ginger in a mold of three colors. The Menagier's recipe for a spinach tart includes eggs, cheese, beet leaves, parsley and chervil - an early form of omelette. During Lent almond milk would replace meat, meat broth or animal

fat. The eggs made a dish more substantial and bound the vegetables together making it easier to eat with a spoon or chunk of bread in a period when forks were not used.

Vegetable dishes were often eaten as a remedy for maladies. Taillevent's recipe for poree de cresson was "good against gallstones." Spinach as foodstuff was introduced into Europe by Arab cookery, initially and primarily for its therapeutic qualities according to C. Anne Wilson. Maitre Chiquart in his **On Cookery** gives a recipe for "puree verde pour malades." This green puree of spinach and parsley for the sick begins with carefully washed spinach which is boiled, chopped, then sauteed with parsley in almond oil. "When they've been nicely prepared, let the doctor know, and they are served up to the lord." (I assume this is lord of the manor since it was not capitalized.)

Power's **Goodman of Paris**, in addition to recipes for pottages of old peas and of new peas, offers several recommendations for preparing and serving vegetables for certain religious days. Compost (compote) or "preserves" of vegetable are eaten for All Saints' Day - turnips cooked with honey, carrots (red roots) and pumpkins cooked like turnips. Serve poree of leeks, beets, cress, spinach at the beginning of Lent. Turnips are best after a frost. Eat roots of parsley and fennel on St. Andrew's Day (November 30).

Hensch writes that "many satisfying dishes were created by combining every scrap of greenstuff: cabbage, beets, borage, parsley, leeks, tops of young nettles." Many recipes show evidence of care to enrich the vegetables and get rid of as much water as possible. One recipe for cabbage: leaves are washed, blanched, drained, chopped, cooked in meat broth, then pureed and thickened with bread crumbs, salted and colored with saffron.

Except for the salads, it does not seem that many vegetables of the period would be recognizable in color, shape or texture. Some 20th century questions arise. Did the peasants of the Middle Ages and Renaissance live longer than the aristocracy as a result of their vegetable-rich diet? Did their hard work in the fields play a role in their health and longevity?

We can compare the consumption of vegetables of Medieval France and Renaissance France to the consumption in the U.S. today. While some of the vegetables came with health claims then, certain vegetables are now being acclaimed for "new" health benefits (e.g. cabbage family vegetables for cancer risk reduction.) However vegetable consumption in the U.S. today remains discouragingly low. Advice is given today not to overcook them (we do not use night soil for fertilizer!) to maintain color, texture, and nutritional value. Of course we have other means of cooking available to us than the one medieval pot. Most of our preparations today are for quick cooking and recognizable vegetables (even baby ones) rather than in mixtures. Although some upscale chefs of the 1990s have taken to pureeing everything! And certainly our array of vegetables had greatly increased since the root vegetable limitations of the Middle Ages. Leeks (in the U.S.) are no longer poor man's fare. Artichokes and asparagus are still esteemed and one can occasionally find cardoons. Cabbage remains a lowly vegetable.



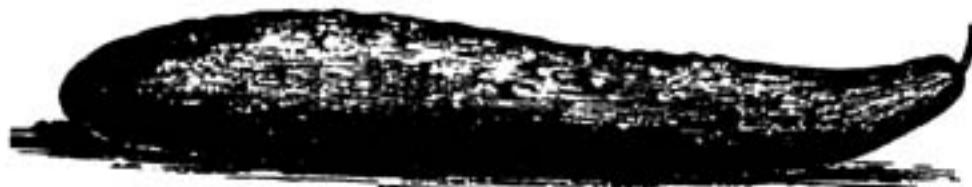
Vegetables of the Middle Ages and Renaissance were certainly a food of necessity for the poor, and a food of choice for the aristocracy - a choice they probably did not make.

### Ode to Jamyn

First wash your hands, that they be clean and fair,  
Then follow after me; a napkin bear.  
Let us go gathering fresh young plants, and take  
Them home, a salad for our friends to make.  
I shall go one way, wandering at will  
From bank to ditch, from ditch again to rill,  
Searching those lonely places at my ease;  
Eyes wandering hither, thither, as they please,  
And straying on into the fallow field  
Which, left untended, of itself does yield  
Herbs of all kinds for plucking every day.  
And do you, Jamyn, go another way.  
Search for the daisy with its little leaf,  
Seek out lamb's lettuce, and for the relief  
Of blood disorders, pick the burnet green  
Which also cures the aching side and spleen.  
Meanwhile I'll look among the moss for shoots  
Of rampion with its sweet delicious roots,  
And pick the tender currant buds which bring  
Promise, its heralds, of the coming Spring.  
The, reading Ovid, that ingenious guide  
To works of Love, let us walk side by side  
Back to our lodging, there roll up our sleeves  
And wash our herbs and roots and fresh young leaves  
In sacred, springing water from my fount.  
To set the salad off to best account  
We'll season it with salt and, as a foil,  
Dress it with rose\* vinegar and oil:  
With olive oil, which must be of Provence.  
The oil that comes from olive groves of France  
Harsh to the stomach, is no use as food.  
And this, Jamyn, all this will do me good.  
Such country pastimes are my sovereign art  
Until the quartan fever shall depart  
That rages in my veins the livelong day  
Wasting my languid limbs and heart away.

Pierre de Ronsard (1524-1585)

\*This refers to rose wine not the flower. Our program does not do French characters.



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CHB member Linda Bassett is a food writer with the North Shore Weeklies and an instructor in the college division of Essex Agricultural and Technical Institute. She has contributed the following on a topic dear to the hearts of all New Englanders - Chowder.

Chowder is a dish we take for granted and seldom bother to cook at home. Although it is generally accepted as a traditional New England dish, the recipe is much older. It was probably a shipboard dinner for seafaring men.

In most parts of the world where people make their living on the sea, fisherman's soups or stews are a staple on the shoreline. That's the way the wives of fishermen make an economical dinner for the family - from the unsold portions of the daily catch, whether it be lobster, haddock, clams or monkfish. (It is no longer fresh fish if it is held over until the next day.) Chowder is cousin to stews like bouillabaisse from the south of France and cioppino from the San Francisco coastline. It is just a different refrain of the same sea chanty.

A list of its main ingredients - fish, salt pork, onions, water, and hard biscuits - reads like the list of a ship's provisions. The fish was fresh daily, but the other ingredients stand out because of their longevity in storage. They are the fundamental clue that chowder was most probably born on shipboard, and later, adopted on shore.

There are various opinions concerning the origin of the word "chowder". The most common assumption is that it is from the French chaudier, a large cauldron for making soup. Some think it began in Cornwall where the dialect term jowter meant "fish peddler".

Besides this, there is also the suggestion that la chaudree, a fisherman's stew, from the coastal region of Brittany, is the ancestral dish. Fishing boats often traveled the waters between the coasts of Brittany and Cornwall, some traveling as far as the coastal regions of Wales and Ireland. The inhabitants of these countries were the first settlers of New England and coastal Canada. Many made their living from the sea. Chowder traveled south with the fishermen to Newfoundland, Nova Scotia, New Brunswick and finally New England. We know it was available on American soil by 1732 because of a diary entry made by a gentleman who "dined on a fine chowdered cod" during a visit to the Boston area.

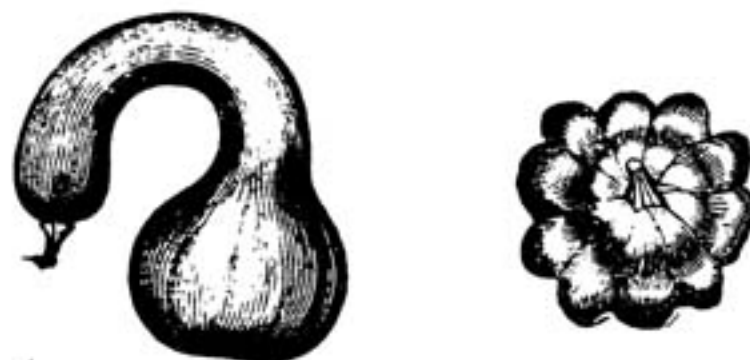
The first published recipe for chowder in North America was printed in the Boston Evening Post on September 23, 1751. The directions, written in rhyme, suggest a dish more stew than soup, cooked in layers, something like a lasagna in a pot.

First lay some onions to keep the pork from burning:  
Because in chouder (sic) there can be no turning.  
Then lay some pork in slices thin,  
Thus you in chouder must begin.

Unfortunately, the author, who could hardly have been a decent cook, corrupted the results by finishing the dish with a bottle of claret.

The 1800 edition of **American Cookery** was the first American cookbook with a chowder recipe. Within the next 30 years, clams became an accepted substitute for haddock and cod. Clam chowder became a Boston tradition.

Then the potatoes were added. Daniel Webster wrote down directions for making a fish chowder which was reprinted in his biography written in 1842. He added the new ingredient, specifying "Irish potatoes grown in Marshfield, Massachusetts." (There is a story that Webster paid his Dartmouth College tuition by herding cattle from Marshfield to Hanover, New Hampshire, the cows being necessary to chowder for the milk.) One more Webster tweak - in his recipe he calls the hard biscuits "Boston crackers".



Teenagers reading **Moby Dick** (published in 1851) seldom notice the description of the wonderful chowder made at the Try Pots Inn on Nantucket. Melville wrote "it emits a warm savoury steam...it was made of small juicy clams, scarcely bigger than hazelnuts, mixed with pounded ship biscuit, and salted pork cut up into little flakes; the whole enriched with butter, and plentifully seasoned with pepper and salt."

Like any modern restaurant critic, Melville's character complains about the limitations of the menu: "chowder for breakfast, and chowder for dinner, and chowder for supper." He cranks on about the "fishy flavor to the milk...which I could not account for, till one morn...I saw...the cow feeding on fish remnants, and marching along the sand with each foot in a cod's decapitated head..."

By 1900, the ingredients in chowder had been regionalized. The list stretches the imagination running the gamut from lemon to cider to ketchup to curry powder. Nantucket's recipe remained spare, using native quahogs. Maine and Massachusetts added milk or cream.

Rhode Island committed the unforgivable sin of adding tomato to start an ongoing controversy. Traditionalists, attributing the addition of the tomato to the evils of the big city, dubbed it "Manhattan clam chowder" sometime during the Great Depression. A cookbook published in 1940, **The New England Sampler**, called it a terrible pink mixture...only a vegetable soup...(not to be) spoken of in the same breath. Tomatoes and clams have no more affinity than ice cream and horseradish." The author was still ranting about this 14 years later in another cookbook, **The New England Cookbook**. To this day the debate rages on with food conglomerates like Campbells, producing cans of both New England and Manhattan chowders for sale in different market areas.

The idea of corn chowder appeared sometime in the late nineteenth century. "Corn soup" must contain bacon (or salt pork), potatoes, onions, common crackers, and milk to be considered corn chowder.

Since chowder can be made in large quantities, as it was on board ship, it became the food of large open gatherings. Similar to the tradition of the Southern barbecue, clam chowder became the food of political rallies in the days before the electronic media. Today it is an integral part of the clam bake, lobster festival, best of the region cook-off, and a necessity with fried clams at seaside clam shacks all over New England. No wonder we don't bother to cook it at home. We have too many varieties to sample all year long.



Andrew Smith wrote the following for AB Bookman which publishes a journal for bibliophiles, collectors and book dealers. Andy is the author of **The Tomato in America: Early History, Culture, and Cookery** (Columbia: University of South Carolina Press, 1994) and **Pure Ketchup: A History of America's National Condiment** (Columbia: University of South Carolina Press, 1996). He teaches culinary history at the New School for Social Research in New York City and is a member of the Culinary Historians of New York. This article was first published by AB Bookman Weekly, August 4, 1997 with this title. Andy's original title was "Collecting the Literature of Culinary History."

Everything You Wanted to Know about Culinary History Books,  
But Didn't Have the Time to Find Out

Twenty years ago I addressed a conference of history teachers in Connecticut. Since I was scheduled to speak at lunch, I built the presentation on the concept of food as a vehicle for understanding history. Specifically, I examined the foods served at the luncheon and explored how they affected history and how historical events affected the foods we had just eaten. The audience, expecting a twenty page treatise on some significant but boring topic, greeted the unorthodox approach with surprise and enthusiasm.

Subsequently I received invitations "to do the food thing" at other meal functions. These requests prompted me to prepare histories of foods and drinks commonly served on the lecture circuit. I found an extensive literature on the histories of some foods and beverages, such as sugar, chocolate, potatoes, wine, beer and spices. Other foods had received almost no attention. For instance, little was known about the history of the tomato, one of the more commonly eaten fruits and vegetables throughout the world. This dearth of information prompted me to delve further into its history. This research resulted in the publication of several articles and two books.

The process of conducting this research introduced me to the exciting field of culinary history. Initially I visited libraries with excellent culinary collections such as the New York Public Library, the Library of Congress, and the American Antiquarian Society in Worcester, Massachusetts. Since these libraries did not always have the material I needed, I began to purchase cookbooks. The first cookbook of significance which I acquired was Dr. John Doran's **Table Traits with Something on Them**, a curious British work first reprinted in America in 1855. The dealer had no idea of its worth. Neither did I. I offered \$5. The dealer was happy to see it sold. Only later did I find out that it was worth thirty times what I paid for it. It was beginner's luck, and I have continued to buy cookbooks ever since.

Librarians and cookbook dealers directed me to enthusiasts in the field of culinary history. These are individuals seeking to answer some part of the question who ate what, when, how and why? It is a broad-based and eclectic field which includes scholars from such diverse disciplines as sociology, anthropology, women's studies, history, culinary arts, and sciences related directly to food production, consumption and nutrition. In addition to academics, the field includes professional chefs, food writers, cookbook authors, independent scholars and just plain foodies. The field is global with devotees throughout Europe, Asia, Australia and the Americas.

However, the works on culinary history from other countries are often difficult to locate in the United States.\* This article concentrates on works accessible here.

While the field of culinary history is of recent vintage, interest in food's past goes back hundreds of years. In the last five hundred years, thousands of works have been published on food history. However, much of what has been written was often a collection of twice-told myths. Undocumented food stories are the grist of newspapers, magazines, cookbooks and even works which purport to be true histories. Myths gain reality through repetition, and unfortunately almost all modern food writers from James Beard to Waverly Root have colluded by repeating them.

A major change in the approach to food history emerged in the United Kingdom in the 1960s. This change was sparked by the works of three people. The first was Elizabeth David. Her works, from **Mediterranean Food** to **Harvest of the Cold Months: The Social History of Ice and Ices**,\*\* offered good writing and a deliberate effort to locate the appropriate support for her historical comments. The second was Reay Tannahill whose book **Food in History** was published in 1973. This ambitious work tapped into extensive sources and offered a broad overview of culinary history throughout the world. While some scholars have criticized specifics in Tannahill's work, and rightly so, her book legitimized a broad field and provided a fresh framework for understanding culinary history.

The third person to influence the field was Alan Davidson, a former British ambassador to Laos, who wrote several culinary works including the soon to be released **Oxford Companion on Food**. His most important contributions include his founding of Prospect Books, his editing of the journal **Petits Propos Culinaires** (PPC), and his participation and encouragement of the Oxford Symposium on Food and Cookery. Prospect Books is the single largest publisher of British cookery facsimiles and other works related to food. PPC includes essays on culinary topics and reviews of cookery books. The Oxford Symposium serves as an annual meeting place for those interested in culinary history. Both PPC and the Oxford Symposium are major communications vehicles for individuals interested in culinary history throughout the world.

In the United States the field of culinary history has unfolded within the last two decades. One observer reported that the field was created by Karen Hess. This may be an exaggeration, but not by much. With her husband John, she wrote **The Taste of America** published by Viking in 1977. She edited Martha Washington's **Booke of Cookery**, a facsimile edition of Mary Randolph's **The Virginia House-wife** and other works. They are all well researched and well written - two characteristics that are not common among other culinary history works. When I began my research into the history of the tomato, I called her on the off chance that she might be willing to respond to some questions. She had never heard of me, yet she was extremely helpful, a characteristic consistently reflected in her contact with others. Her insistence on accurate scholarship has strengthened the field of culinary history throughout the United States and she has set high standards for all of us.

American culinary historians were helped by the publication of **The Journal of Gastronomy** by the American Institute of Wine and Food. The journal served as an outlet for articles on culinary history and provided a communication mechanism for those working in the field. Unfortunately, this periodical was discontinued in 1991. However, by that date, culinary history was firmly rooted in the United States. This is reflected in the growth of academic courses and programs such as those offered by Radcliffe College, Boston University, New York University and the New School for Social Research in New York. The number of books published on culinary history has also mushroomed. Two university presses, the University of Iowa and the University of South Carolina, have developed extensive lists of culinary history books. Several newsletters have been introduced during the past decade devoted to culinary history, the most important of which is **Food History News** published by Sandra Oliver in Islesboro, Maine. Culinary historian organizations are now thriving in Boston, New York, Houston, Los Angeles, Washington, D.C., Chicago, Philadelphia, Toronto, and Ann Arbor, Michigan.\*\*\*

Newsletters, publications, university programs, and culinary history organizations have combined to launch the field of culinary history. In turn, the field has heightened the demand for culinary history works. This demand is reflected in the growth of bookstores and rare book dealers specializing in food books with an historical focus. Book dealers interested in culinary history have been part of culinary history groups since their formation and in some cases have assisted in creating them. Many culinary history book dealers are personal collectors and some are recognized culinary historians in their own right. Jan Longone, owner with her husband Dan, of The Food and Wine Library, was instrumental in the founding of the Culinary Historians of Ann Arbor. She also collects culinary history works, contributes articles to journals, and works with the University of Michigan's William L. Clement Library on their culinary history collection in her spare time. Last year she organized the bicentennial cookbook exhibit at the Clement Library and wrote the catalogue, **American Cookery: The Bicentennial, 1796-1996**, an excellent resource for those interested in culinary history.

Many cookbook dealers now dot the culinary landscape. Some operate out of their homes and sell mainly through catalogue orders. Johan Mathiesen, formerly of Powell's Books for Cooks, now runs his own shop, Food Words, in Portland, Oregon. Carol Greenberg's Cornucopia in Syosset, New York, has a solid collection of out-of-print cookbooks and food history works and regularly publishes catalogues. Meg Savilonis has launched Bee & Thistle Books in Brookfield, Massachusetts. Joe Carlin of Food Heritage Press in Ipswich, Massachusetts, is a strong supporter of the Culinary Historians of Boston and a contributor to culinary history. He sells reprints of historical cookbooks and serious works on food published mainly by university presses.



Other cookbook dealers have opened stores. Nach Waxman of Kitchen Arts and Letters in New York City not only sells cookbooks but also offers a wealth of information on culinary history. Janet Jarvits, proprietor of Cook Books in San Fernando, California, has been active in the Culinary Historians of Los Angeles. She has been in operation for eight years. When she started out, she acquired the Helen Brown cookbook collection with thousands of rare and out-of-print food books. Today cookbook stores can be found in many cities in the United States and Canada.

Culinary historians have boosted demand for cookbooks. Several culinary historians themselves have collections in excess of 10,000 cookbooks. Chefs also purchase culinary history works. The late Louis Szathmary, for instance, collected over 80,000 cookbooks and works related to food. The bulk of his collection is at the Culinary Archives and Museum at Johnson & Wales University in Providence, Rhode Island. The museum and the collection are well worth visiting, but phone ahead since you must schedule an appointment to examine the cookbooks. Although library acquisition budgets are not what they once were, many librarians have found ways somehow to add to their collections.

The interest in culinary history has several different focuses. First and foremost is the cookbook. Obviously price is closely connected with the condition, significance of a particular work, the edition and date of publication. Cookbooks have been printed in America since 1742, but eighteenth century cookbooks are extremely rare. Several have been sold through various auctions, but I have seen only one for sale by a cookbook dealer. Likewise, American cookbooks published during the early nineteenth century are difficult to find. As a general rule, these start at \$200 to \$300. Specialty items, of course, sell for much more. For instance, any edition of Amelia Simmons's **American Cookery**, the first cookbook written by an American, will start in the thousands of dollars. One unimportant later edition of Simmons recently sold for \$6000. Cookbooks published between 1830 and 1860 are usually priced from \$100 to \$200. First editions of popular cookbooks can sell from \$300 to \$500. Reprints of many American cookery books have been published, but facsimile editions are of greater value to culinary historians. The price of reprints and facsimile editions no longer in print has also risen over the past few years, often selling from 25 to \$50.

The second focus of culinary history is general food works including encyclopedias. By far the most common and the most sought after are those compiled by Artemas Ward during the late nineteenth and early twentieth centuries. His **Grocer's Hand-Book and Directory for 1886**, is a classic which sells for about \$75. His subsequent editions were published under the title of **The Grocer's Encyclopedia** and **The encyclopedia of Food** and are loaded with illustrations and photographs. The last two works sell for \$175 to \$200. Recently several food encyclopedias, including several editions of **Larousse Gastronomique**, have been published in the United States and are excellent resources. Another frequently available book is Waverly Root's **Food** whose merits are lost in the repetition of numerous myths presented as history.

The third category of sources are histories of specific food products. For instance, Redcliffe Salaman's **The History and Social Influence of the Potato** and Noel Derr's two volume set on **The History of Sugar** are excellent examples of particular foods. Despite the fact that both works were published in 1949, first editions of Salaman sell for about \$100 and Derr's work is extremely rare. Hundreds of histories of specific food products have been published, many by university presses.

The fourth trove of materials are national food histories. For instance, in the United Kingdom, **The Englishman's Food** by J.C. Drummond and Anne Wilbraham remains a favorite. A second English work was Dorothy Hartley's **Food in England**, first published in 1954, and just reprinted in 1996 by Little, Brown and Company. First editions of this work begin at about \$50, subsequent editions for much less. A third work on British cookery recently released in the United States is C. Anne Wilson's **Food and Drink in Britain: From the Stone Age to the 19th Century**. In the United States Richard Cummings published **The American and His Food** in 1940, which book today sells for about \$30. It was followed by Evan Jones's **American Food: The Gastronomic Story** in 1974, Waverly Root and Richard de Rochemont's **Eating in America: A History** in 1976, and Richard J. Hooker's **A History of Food and Drink in America** published in 1981. The first two have gone through second editions, but Hooker's work remains the best single resource on American culinary history. All three of these books are readily available in new and used condition at \$15 to \$30 each.

A fifth type of culinary history works treats specific historical periods. Dozens of books have been published about cookery in the ancient Mediterranean, Medieval or Renaissance Europe or other historical periods. Excellent examples of works on specific periods include Madeleine Cosman's **Fabulous Feasts: Medieval Cookery and Ceremony** and Bridget Henisch's **Fast and Feast: Food in Medieval Society**. Two recently published works which combine solid scholarship with attractive layouts and practical advice for those trying to recreate the taste of the past are Maggie Black's **The Medieval Cookbook** and Andrew Dalby and Sally Grainger's **The Classical Cookbook**.

The sixth category of resources broadly includes food periodicals and pamphlets printed by commercial enterprises, bulletins issued by agricultural experiment stations or other governmental agencies and other ephemera. This area is the least understood by booksellers. Periodicals related to food were published in America beginning in the second half of the nineteenth century. These works focus almost entirely on food acquisition, preparation and promotion. While there were many women's magazines with recipes and articles on food, the first culinary magazines didn't appear until the 1870s. Some are relatively well known periodicals such as the Boston Cooking-School Magazine or the early issues of Gourmet and command a premium usually. Others are less known and usually sell for much less. Periodicals related to food published for grocers, seedmen, canners, farmers, doctors and scientists such as The American Grocer or The Canning Trade, are usually ignored by culinary booksellers, but are often highly valued by culinary historians. Likewise, bulletins published by governmental sources often include recipes and other information about food preparation and consumption. Food advertising and other ephemera are also valued. Unfortunately, there is no bibliography

of these works which may account for the lack of interest by booksellers.

The final category is food bibliographies. The four that are most frequently cited American reference works are Katherine Bitting's **Gastronomic Bibliography** originally published in San Francisco in 1939, Eleanor and Bob Brown's **Culinary America: Cookbooks Published in the Cities and Towns of the United States of America during the Years from 1860 through 1960** published by Roving Press in 1961, Margaret Cook's **American Charitable Cooks** published in Ohio in 1971 and Eleanor Lowenstein's **Bibliography of American Cookery Books, 1742-1860** published by the American Antiquarian Society in 1972. Cookbook dealers often sell cookbooks by proudly citing the bibliographies. Lowenstein's work is a systematic treatment of American cookbooks, and it does make sense to cite Lowenstein when appropriate. However, while the others make important contributions, a cookbook's inclusion in or exclusion from them has little meaning. The bibliographies of Bitting, Cook and the Browns have been reprinted and Lowenstein's work remains available. Barbara Ketcham Wheaton and Patricia Kelly's **Bibliography of Culinary History** published by G.K. Hall, focuses on all cookbooks and food books in the libraries of eastern Massachusetts. It is the single most comprehensive bibliography on culinary history.

Other American bibliographies concentrate on particular geographic areas or on specific culinary topics. For instance, the John C. Pace Library in Pensacola published **A List of West Florida Cookbooks & Random Selection of Early Recipes** in 1984. Dan Strehl, a senior librarian at the Los Angeles Public Library and a strong supporter of the Culinary Historians of Los Angeles, published **One Hundred Books on California Food and Wine** in 1990.

Several bibliographies have been published in other countries. A large number have been compiled in the United Kingdom, and many have been published by Prospect Books, including Virginia Maclean's **A Short-Title Catalogue of Historical and Cookery Books Published in the English Tongue 1701-1800**, which also includes American works, and Elizabeth Driver's **A Bibliography of Cookery Books Published in Britain 1875-1914**. Andre Simon's **Biblioteca Gastronomica: A Catalogue of Books and Documents on Gastronomy**, 1953, had been reprinted by Holland Press. Georges Vicaire's **Bibliographie Gastronomique**, 1890, has also been reprinted by Holland Press. Theodor Drexel's **Catalog der Kochbücher-Sammlung**, 1885, from Germany has been reprinted by Maurizio Martino of Storrs-Mansfield, Connecticut. These reprints themselves are often difficult to find and sell from \$50 to \$100. The originals are extremely difficult to locate and the selling price is considerably higher.

The future prognosis for culinary history is bright. The field is burgeoning - both in the ranks of readership and in the creation of new works. Heightened interest has meant greater sales for book dealers. As demand has outstripped the supply of works available, prices have risen. Significant culinary works in good condition sell readily. Today the real problem for book dealers is one of supply, not demand. Dealers with access to supply are now thriving just selling out-of-print cookbooks and food history books.

Ed. notes

\* Nach Waxman of Kitchen Arts and Letters carries a wide selection of works on food history both from here and abroad.

\*\*This was published posthumously. Jill Norman completed the work from Ms. David's notes.

\*\*\*The Culinary Historians of Boston has pride of place as the first such organizations in the country.

## BOOKS AND ARTICLES

From Carol Field

Riley, Gillian. **A Feast for the Eyes: Evocative and Surprising Tales Inspired by Paintings in the National Gallery of London.** Yale University Press, 1997. Carol notes that this "Witty, learned and tantalizing text about gastronomic delights in works of art from the Renaissance to the Impressionists, from Crivelli to Cezanne, accompanies beautiful reproductions of the paintings and recipes to go with them. The recipes have been adapted for the modern cook and look very tempting. Gillian Riley is responsible for translating Giacomo Castelvetro's 17th century manuscript **The Fruits, Herbs, and Vegetables of Italy** which was published in 1989. A wonderful book."

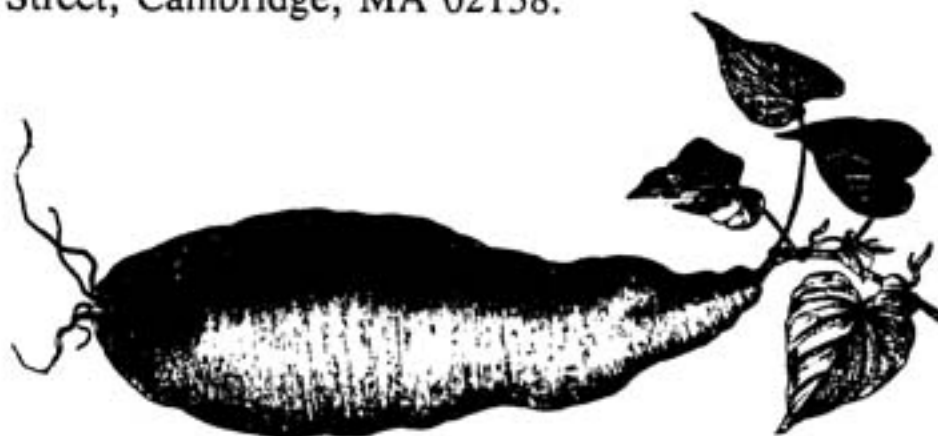
## EVENTS

November 4, 18, 25, December 2 - From Women's History to Culinary History. Radcliffe Seminars Cronkhite Center. 5:30 - 7:00 PM

Barbara Haber will be exploring "the subject of food as social history, emphasizing the special relationship between the history of food and women's history, and using such sources as cookbooks, novels, memoirs, travel accounts, and documentary photographs. Topics include how sex roles are reproduced by the ritual of family meals and group celebrations; the role of women as carriers of cultures and community builders; and the ways in which women have used food to establish themselves in the public arena as professional cooks, entrepreneurs, and educators." Barbara is an excellent speaker and thorough researcher. Anyone who attends this series will come away with very rich food for thought.

November 23, 1997, 2-4 p.m. Askwith Lecture Hall, Longfellow Hall, Appian Way, Cambridge. The Life and Times of Julia Child.

The Radcliffe Culinary Friends under the direction of Barbara Haber is sponsoring what will be one of the culinary events of the year. Among the panelists will be Noel Riley Fitch author of **Appetite for Life**, a biography of Julia, Gordon Hamersley, Judith Jones and Russell Morash. To join in this celebration of Julia, send a check made out to Radcliffe College for \$25 nonmembers, \$12.50 members, retirees and students (please indicate school) to Schlesinger Library, 10 Garden Street, Cambridge, MA 02138.



Schlesinger Library First Mondays.

December 1, 1997 - This will be a program on cheese led by Ihsan Gurdal, owner of Formaggio's Kitchen.

January 5, 1998 - Peter Franklin will bring together owners of new area restaurants.

September 1 - November 20 Pleasures of the Table: Ritual and Display in the European Dining Room. Fairfax House, York, England.

From Beth Riely

November 8, 1997 Noon to 4 p.m. Plymouth, MA

Savor the Past, Relish the Present: A Fabulous Fall Kitchen Tour. From the press release. On Saturday, November 8, share recipes, design and architectural delights on a kitchen tour to benefit the Plymouth Antiquarian Society. The kitchens range from a 17th century Great Hall to 20th century contemporary homes....

All three of the Society's period museum kitchens will be open. At the 17th century Harlow Old Fort House, there will be open hearth baking. The 18th century Spooner House features a true country kitchen with a copper and soap stone sink, coal burning cast iron stove and wooden ice box. The dining room will be set for a formal dinner with 18th century China Trade porcelain and old silver. At the 1809 Hedge House, visitors will see a kitchen where the lady of the house never toiled. The well-equipped kitchen of 1800-1830 includes the original servant's bells and the modern convenience of a clock-wound reflecting oven which roasts meats mechanically.

Visitors will taste and learn to prepare gourmet teas while relishing the specialties of all the featured kitchens. Lee Theodorou, proprietor of Plymouth Tea and Herb which specializes in fine teas will provide a wide variety of teas for tasting.

Tickets are \$15 and are available from the Plymouth Antiquarian Office, P.O. Box 3773, Plymouth, MA 02361. For further information contact Nancy Gedraitis, (508) 746-0012.

November 1 - December 31, 1997

CHB member Peggy Baker has sent along the press release for this interesting exhibit. CHB members Peggy and Jim Baker and Patty Prell are involved with the exhibit.

#### Thanksgiving "Over There"

#### Pilgrim Hall Museum's 1997 Thanksgiving Exhibit

Does it seem like you cook Thanksgiving dinner for an army of relatives? Imagine cooking Thanksgiving dinner for a REAL army (or Navy, Air Force or Marines)! This is just one of the themes explored in **Thanksgiving "Over There"**, Pilgrim Hall Museum's 1997 Thanksgiving exhibit.



The first national annual Thanksgiving was proclaimed by President Abraham Lincoln in 1863. In the midst of a Civil War, a time of strife and turmoil, the tradition of a national holiday centered on home and family and peace and food was established. From that first Civil War Thanksgiving to Bosnia and 1997, each era has a holiday story to tell. Even during peacetime, special efforts have been made to ensure that American troops have a traditional celebration. The stories of these military Thanksgivings will be told at Pilgrim Hall Museum during November and December 1997.

A highlight of **Thanksgiving "Over There"** is a collection of military Thanksgiving menus ranging from World War I to 1997. Representing all four branches of the service (Army, Air Force, Navy and Marines) in locations as diverse as Boston, Hawaii, Panama and Morocco, all have turkey and dressing as the main course. Out of a collection of 20 menus, 19 offer gravy and 17 offer cranberry sauce. Everyone has pie for dessert, most have a choice - the "Big Three" are pumpkin, mince and apple. We will be able to give you a glimpse of the recipes the four branches of the military service will be enjoying for Thanksgiving dinner this 1997 year, courtesy of the U.S. Army Soldier Systems Command, Natick Research Development & Engineering Center, where the recipes are developed.

**Thanksgiving "Over There"** will also include engravings, magazine covers, guidelines for wartime domestic cookery, reminiscences and videos, including footage of President Bush celebrating Thanksgiving in the Persian Gulf and Secretary of Defense Perry going through the Thanksgiving Day chow line in Bosnia. In celebrating the Thanksgiving experiences of America's armed services, with their necessary separations from home and family, **Thanksgiving "Over There"** will give us all a different and deeper appreciation of the true meaning of the holiday and the true meaning of service.

Pilgrim Hall Museum is a gallery museum in the center of Plymouth, Massachusetts. Built in 1824, Pilgrim Hall is the oldest public museum in continuous operation in America. Our collection of Native American and Pilgrim artifacts tells the story of the country's founding and traditions.

Open daily from February through December, 7 days a week from 9:30-4:30. Admission is \$5 for adults, \$4.50 for senior citizens and \$3.00 for children. A family rate is available. For more information contact Peggy Baker - (508) 746-1620 Ext 3.

Alice Ross Hearth Studios fall class schedule includes many classes of interest to food historians: Civil War Cookery - the North and the South; Early Dutch Cookery; Foods at Sea - The Captains and Their Crews; Nineteenth Century Cookstove. For information contact Alice at 15 Prospect St., Smithtown, NY 11787. (526) 265-9335.

## MEMBER NEWS

Barbara Haber has received the James Beard award for her tremendous contribution to the field of food and food history in America. It is well deserved since Barbara has not only been a prolific researcher and speaker in her own right, but has also been an inspiration and resource for countless numbers of other. Congratulations, Barbara.

Congratulations to Darra Goldstein who was awarded the Sophie Coe Subsidiary Prize in Food History by the Oxford Symposium on Food and Cookery for her essay "Is Hay Only for Horses? Highlights of Russian Vegetarianism at the Turn of the Century." Different versions of this work appear in Darra's **The Vegetarian Hearth: Recipes and Reflections for the Cold Season** (NY: Harper Collins, 1996) and in Joyce Toomre's **Food in Russian History and Culture** (Bloomington: Indiana University Press, 1997).

Darra is the second CHB member to be awarded this prestigious prize. Sandy Oliver was a recipient two years ago. The award last year went to one of our speakers, Rachel Lauden.

On October 28th Joe Carlin was awarded The Culinary Institute of America Scholarship sponsored by the Food and Culinary Professionals, A Dietetic Practice Group of The American Dietetic Association and UniPro Foodservice, Inc. This annual scholarship includes tuition for a one week course at the Culinary Institute of America, meals, lodging, and travel to Hyde Park, New York.

Lori Galvin-Frost has joined the new cookbook imprint of Houghton-Mifflin Co., Chapter's, as Editorial Coordinator. We look forward to reading the fruit of Lori's work.

## BOOKS AND ARTICLES

CHB member Deirdre Davis has just come out with her new book: **Side Dishes Creative and Simple: Vegetable and Fruit Accompaniments for All Occasions**. Shelburne, VT: Chapters, 1997.

Deirdre is a wonderful cook and writer, traits firmly reflected in this as in her earlier book on sauces. The recipes are tantalizing, simple and full of flavor. This is a wonderful book to cook from in the coming cold months.

Kaneva-Johnson, Maria. **The Melting Pot: Balkan Food and Cookery**. Devon: Prospect Books, 1995. Anything published by Prospect Books is worth having and reading. This gem is no exception. It is scholarly yet "firmly anchored to the kitchen and to cooking skills" as Alan Davidson notes in his foreword. The book jacket calls this "the most definitive and extensive collection of Balkan recipes yet to be published in the English language....[it] reflects the incredible history of the Balkans. Each century has left its culinary deposit, and the book brings together strands from the Stone Age, the classical world, Turkish and Middle Eastern

cooking, the cuisine of Greece and the Mediterranean, and European haute cuisine and fancy baking of Central Europe and the Austro-Hungarian Empire." Kaneva-Johnson, a native Bulgarian, has been at work on this book for twenty years. There is a bibliography. Available from Joe Carlin.

Rosenblum, Mort. **Olives: The Life and Lore of a Noble Fruit.** NY: North Point Press, 1996. Agni Thurner has just finished reading this book and says that it is very interesting. Rosenblum discusses the olive's role in history and civilization, its cultivation, and its uses in the kitchen. There are some wonderful drawings of olives.

Sambrook, Pamela. **Country House Brewing in England 1500-1900.** London: The Hambledon Press, 1996. This is a scholarly, well documented study of every aspect of brewing in England. There is also a section on beer drinking at every level of society. There are some wonderful photographs as well. Available from Joe Carlin.

### NOTES AND QUERIES

The New England Folklife Center (NEFC) of Middlesex Community College and Lowell National Historic Park is a growing cultural arts center located in the Bott Cotton Mills Museum of Lowell's historic district. It organizes exhibitions and public programs that highlight cultural diversity in the region.

The NEFC director seeks an assistant for program coordination, publicity, outreach, office management, and the craft program of the Lowell Folk Festival. This is a half-time position through July 1998, with at least half-time continuing thereafter, pending funding. Qualifications are B.A. (M.A. preferred) in folklore, anthropology, or related field and museum experience. Knowledge of Spanish, French, or Indochinese helpful but not required. Send or fax resume and the names of three references to Dr. Laurie Beth Kalb, Director, New England Folklife Center, Boott Cotton Mills Museum, 400 Foot of John Street, Lowell, MA 01852. fax: (508) 970-5121

Professor John S.A. Edwards of Bournemouth, UK has put out a call for papers for the Second International Conference on Culinary Arts and Sciences Global and International Perspectives to be held in Bournemouth June 29 - July 3, 1998. The objective of the conference is to bridge the gap between culinary arts and science. Abstracts of no more than 300 words should be submitted by November 30, 1997. To submit papers or obtain further information contact Angela Smith, ICCAS 98, Worshipful Company of Cooks Centre for Culinary Research, Bournemouth University, Poole, Dorset, BH12 5BB, UK. Tel. 44 (0) 1202 595483/595127; fax 44 (0) 1202 595124; email: [angsmith@bournemouth.ac.uk](mailto:angsmith@bournemouth.ac.uk)



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