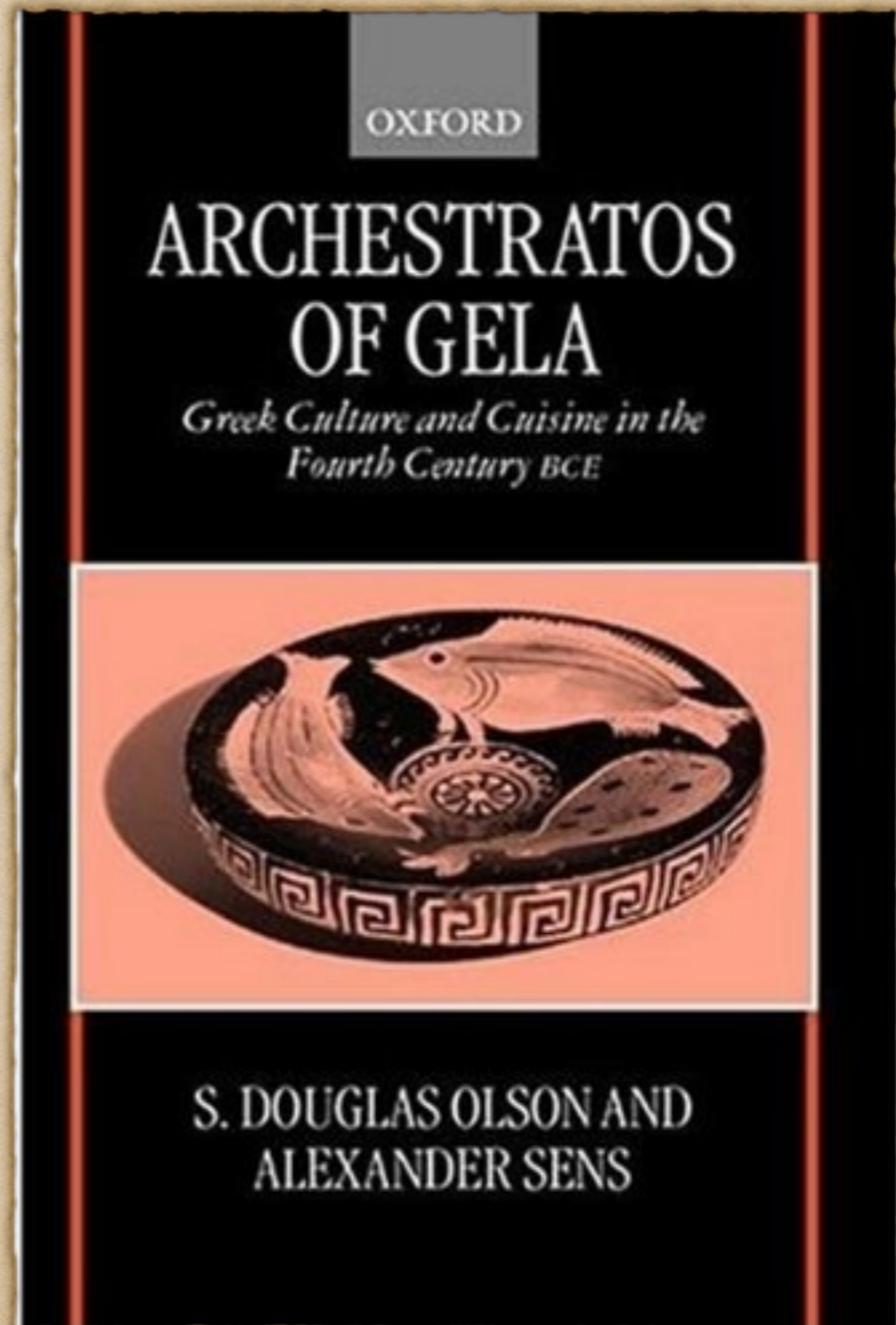


Cookbook History

Taco Hoekwater

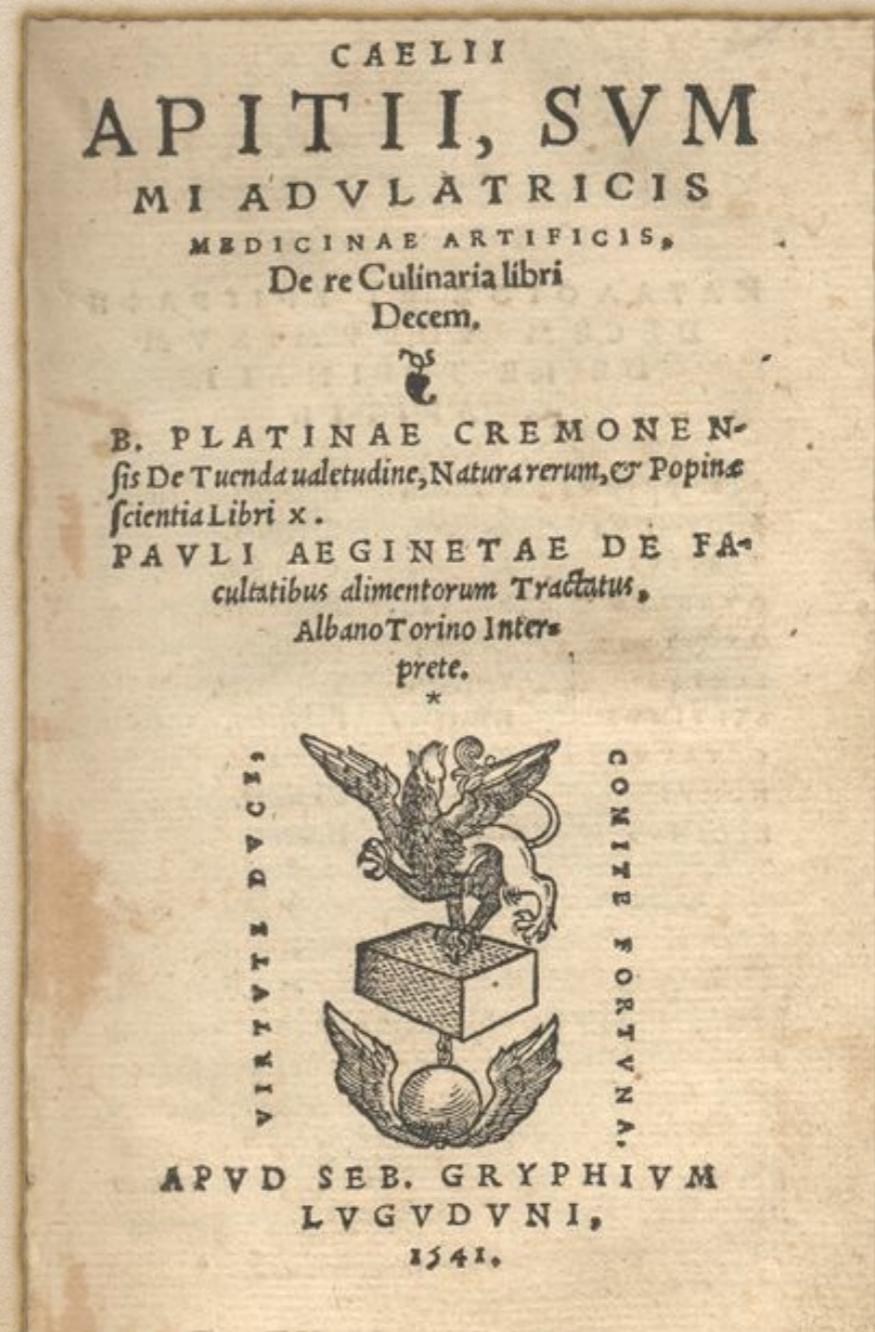
The Life of Luxury

- ◆ Archestratus
- ◆ Ancient greek traveller
- ◆ 4th century B.C.



Apicius

- ◆ AKA “De re coquinaria”
- ◆ Roman recipe collection



كتاب الطبيخ

- ◆ Kitab al-Tabikh: “The Book of Dishes”
- ◆ Arabic 10th century
- ◆ Ibn Sayyar al-Warraq

الباب الثالث

في ذكر ما يطيب به القدر من الأizar والطر

ذكر ما به شبع القدر المركبة من الحبوب والسبائمه مما ينفرج على شريدة او غير شريدة من جميع اصناف الالوان و مما لا بد للقدر منه من الابزار والبقول والمعطر والالسان وغير ذلك مما تفوقت ان يسقط عن الطيحة اذا لم يوجدوه مشينا مجملا في صدر الكتاب ومفصلا في سائر الاواب.

فما يلقى فيها من العطر:
المسك، العنبر، المعاوره، الرعنار، الدارصيني، الخولنجان، السنبل،
القرنفل، الممطكن، جوزبوا، قاقلة، بيساباه، هال.

ومن الفواكه البسيطة:
اللوز، الجوز، الفستق، السنديق، العنبر، الجوزهند، العنب، الزبيب،
الشمر.

ومن الفواكه الروطية:
الرمان الحامق، الرمان الطلو، التفاح الحامق، الريباس، (13) العصرم ،
الاجاص الامود، الموز، التفاح الشامي، البطيخ، المشمش.

ومن الطلو:
السكر، العسل النحل، والسكر الاحمر، والعسل من سكر وغيره.

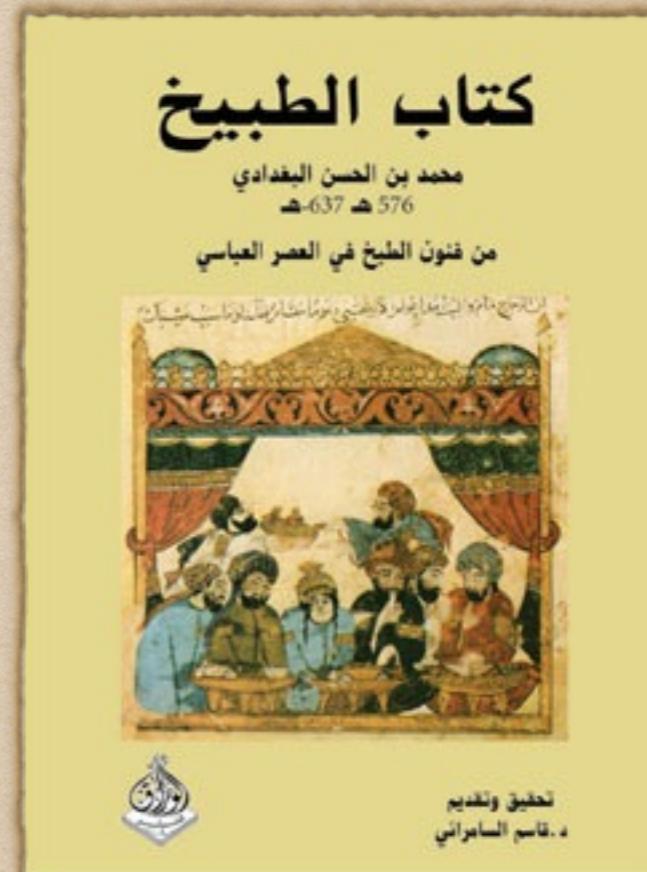
ومن الكراميك:
البن، المري وقد يسمى الطباخون ماكاخ، والزبتيون ، ووري الزيتون.

ومن الحبوب:
الحمو ، الباقلني اخضر، ومنبوب الحنطة ، الارز ، الجلبان ، العدس ،
اللوبياء ، العاش.

ومن البقول:
البهل ، التوم ، ما البهل ، ما التوم ، الكفرن ، الجرجير ، الكرات الشامي ،
القرط ، البطل ، السلق ، الكفارة رطبة ، السذاب ، المنفع ، كرات حربيفه
القرع ، القلضم الهليون ، ديد الارجع ، الشبت ، الغرفتين ، البادنجان ،
الجزر ، الشلمج ، الكرب ، الاسنانچ ، رأس الغرفتين ، المعتر ، وفقردة
السدة .

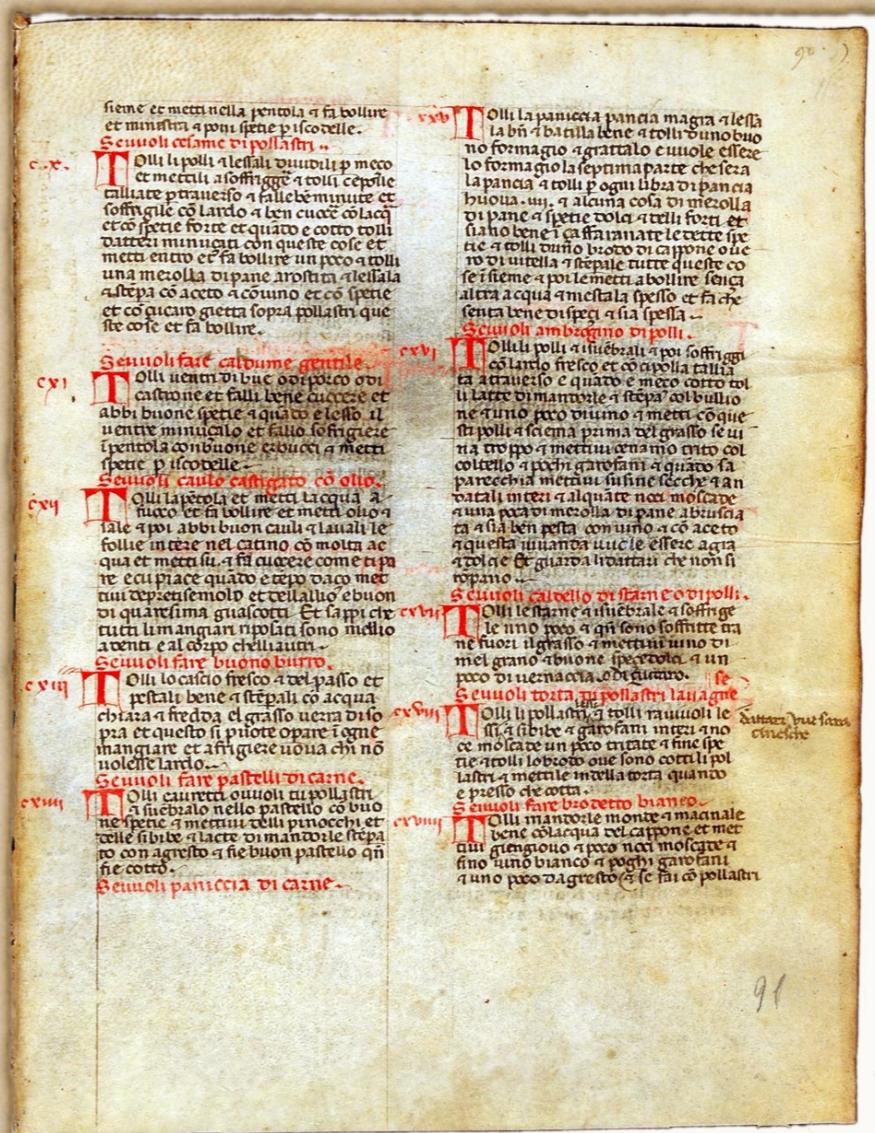
كتاب الطبيخ

- ◆ Kitab al-Tabikh: “The Book of Dishes”
- ◆ Arabic 13th century
- ◆ Muhammad bin Hasan al-Baghdadi



Liber de Coquina

- ◆ French
- ◆ Early 14th century
- ◆ unknown authors



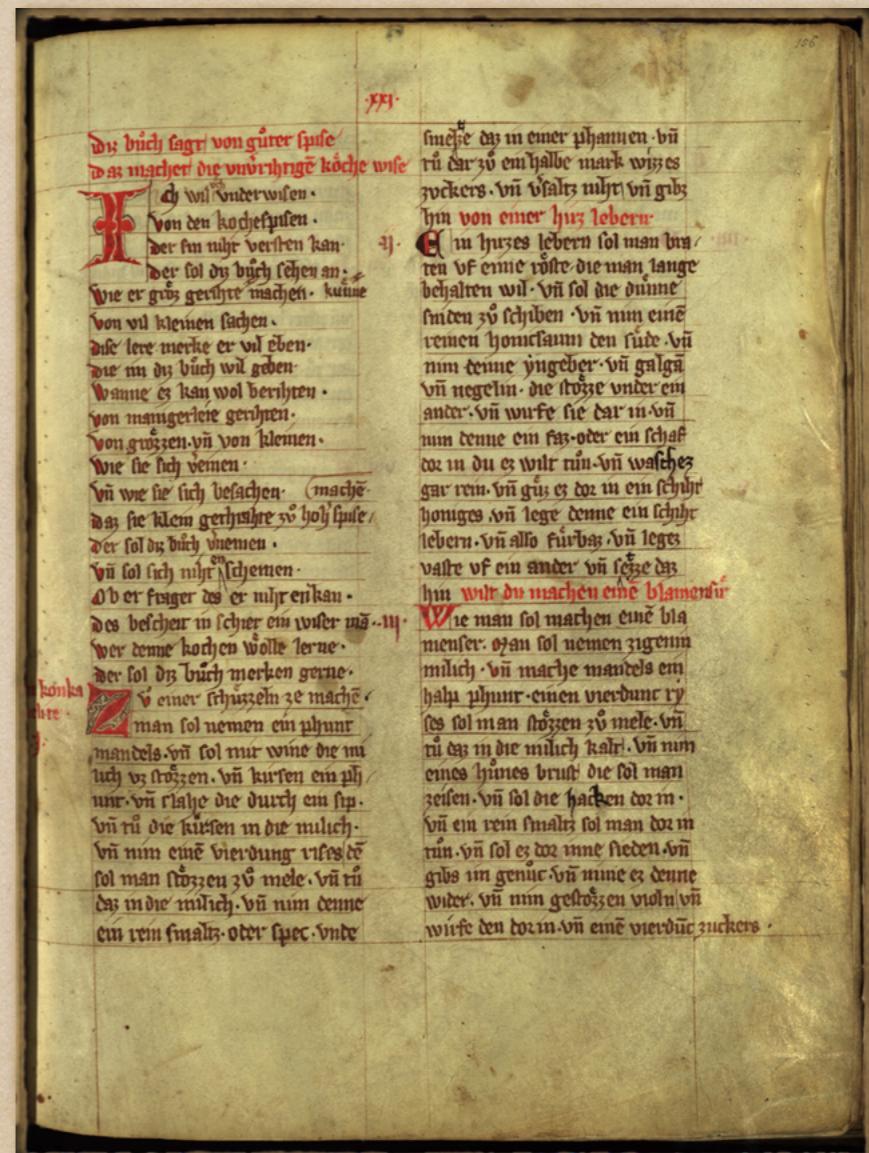
Le Viandier

- ◆ French
- ◆ Early 14th century
- ◆ Guillaume Tirel
- ◆ the “French Cuisine”



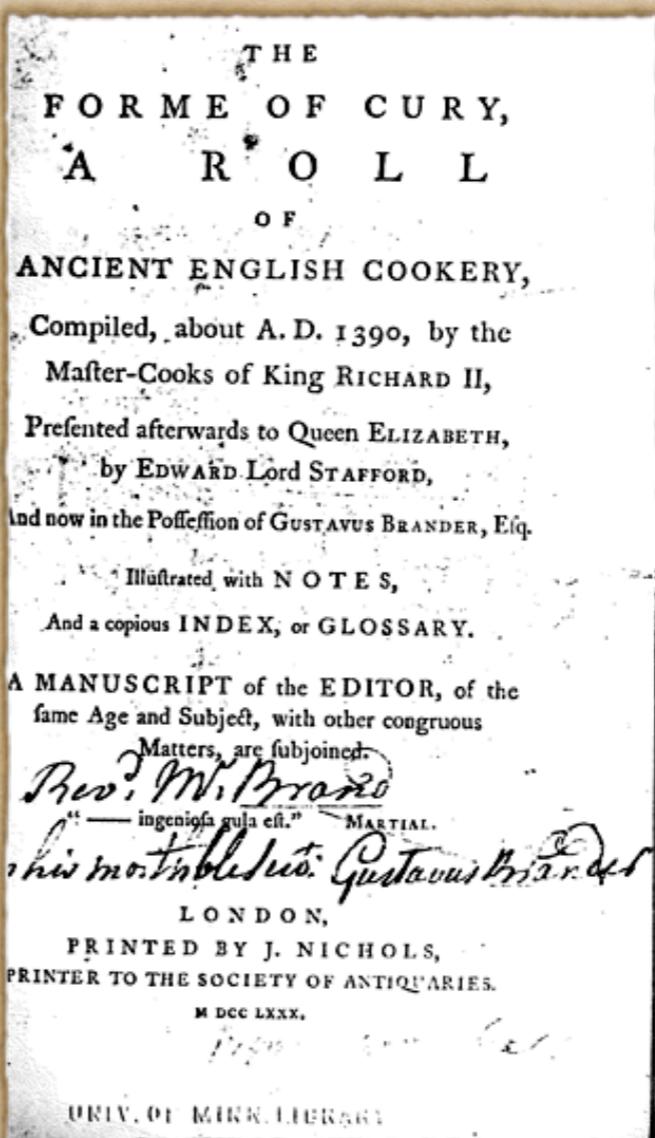
Das Buoch von guoter Spise

- ◆ Around 1350
- ◆ Text in German



Forme of Cury

- ◆ English, around 1390 AD
- ◆ Text in Middle English



For to Make Blank Maunger

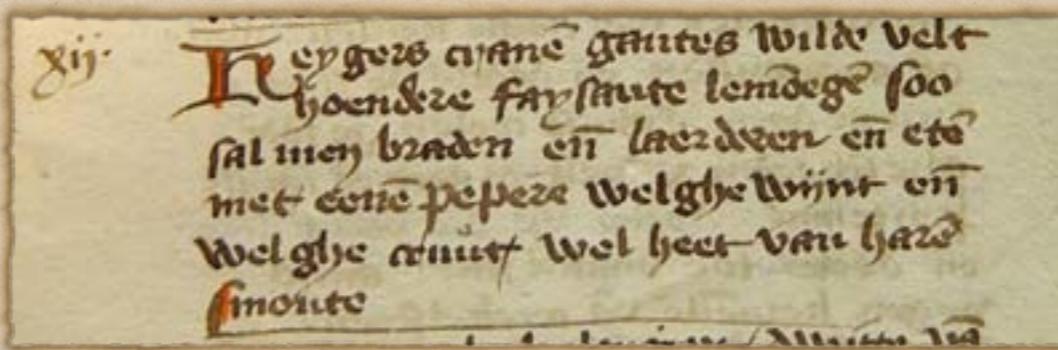
~~xxv.~~ For to make blank maung.

Put ryse in what al a nyzt. & at morowe
wash the hem clene. afterward put
hem to þe fyre fort berst. & not to
myche. ssithen take bralme of ca-
pouns or of hemmes soden. & dralke
hit smale. after take mylke of
almundes & put in to þe ryse and
boyle hyc and whan it is yboi-
led put in þe bralme & alye it
þerwith. þat it be wel chargeaunt

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

Wel ende edelike spijse

- “Good and Noble Food”
- Dutch, 1450-1500



Reygers crānē gantes wilde velt
hoendere faysante lemōegen 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 roial et bourgeois

- ◆ François Massialot
- ◆ French, 1691
- ◆ Alphabetical recipe list



The Art of Cookery Made Plain and Easy

◆ Hannah Glasse
◆ English, 1747

THE ART OF COOKERY, M A D E PLAIN AND EASY;

Which far exceeds any Thing of the Kind yet published,

CONTAINING

- I. How to Roast and Boil to Perfection every Thing necessary to be sent up to Table.
II. Of Made Dishes.
III. How expensive a French Cook's Sauce is.
IV. To make a Number of pretty little Dishes for a Supper or Side-dish, and little Corner dishes for a great Table.
V. To dress Fish.
VI. Of Soups and Broths.
VII. Of Puddings.
VIII. Of Pies.
IX. For a Lent Dinner; a number of good Dishes, which you may make Use of at any other Time.
X. Directions to prepare proper Food for the Sick.
XI. For Captains of Ships; how to make all useful Things for a Voyage; and setting out a Table on board a Ship.
- XII. Of Hogs Puddings, Sausages, &c.
XIII. To pot and make Hams, &c.
XIV. Of Pickling.
XV. Of making Cakes, &c.
XVI. Of Cheesecakes, Creams, Jellies, Whip-Syllabubs, &c.
XVII. Of made Wines, Brewing, French Bread, Muffins, &c.
XVIII. Jarring Cherries and Preserves, &c.
XIX. To make Anchovies, Vermicelli, Catchup, Vinegar, and to keep Artichokes, French Beans, &c.
XX. Of Distilling.
XXI. How to Market; the Season of the Year for Butchers Meat, Poultry, Fish, Herbs, Roots, and Fruit.
XXII. A certain cure for the Bite of a Mad Dog. By Dr. Mead.
XXIII. A Receipt to keep clear from Bugs.

To which are added,
One hundred and fifty New and useful RECEIPTS,
And a COPIOUS INDEX.

By a LADY.

A NEW EDITION.
WITH

The ORDER of a MODERN BILL of FARE, for each Month, and the Manner the Dishes are to be placed upon the Table.

London:

Printed for a Company of Booksellers, and sold by L. WANGFORD, in Fleet-Street, and all other Booksellers in Great Britain and Ireland.

Be careful to observe (Mrs. GLASS being dead) that the Genuine Edition of her Art of Cookery is thus signed, by

W. Wangford.

Modern Cookery for Private Families

- ◆ Eliza Acton
- ◆ English, 1845
- ◆ Quantities & timings

MODERN COOKERY,

FOR PRIVATE FAMILIES,

REDUCED TO A SYSTEM OF EASY PRACTICE,

IN A SERIES OF

CAREFULLY TESTED RECEIPTS,

IN WHICH THE PRINCIPLES OF

BARON LIEBIG AND OTHER EMINENT WRITERS

HAVE BEEN AS MUCH AS POSSIBLE APPLIED AND EXPLAINED.

BY ELIZA ACTON.

"It is the want of a scientific basis which has given rise to so many absurd and hurtful methods of preparing food."—DR. GREGORY.



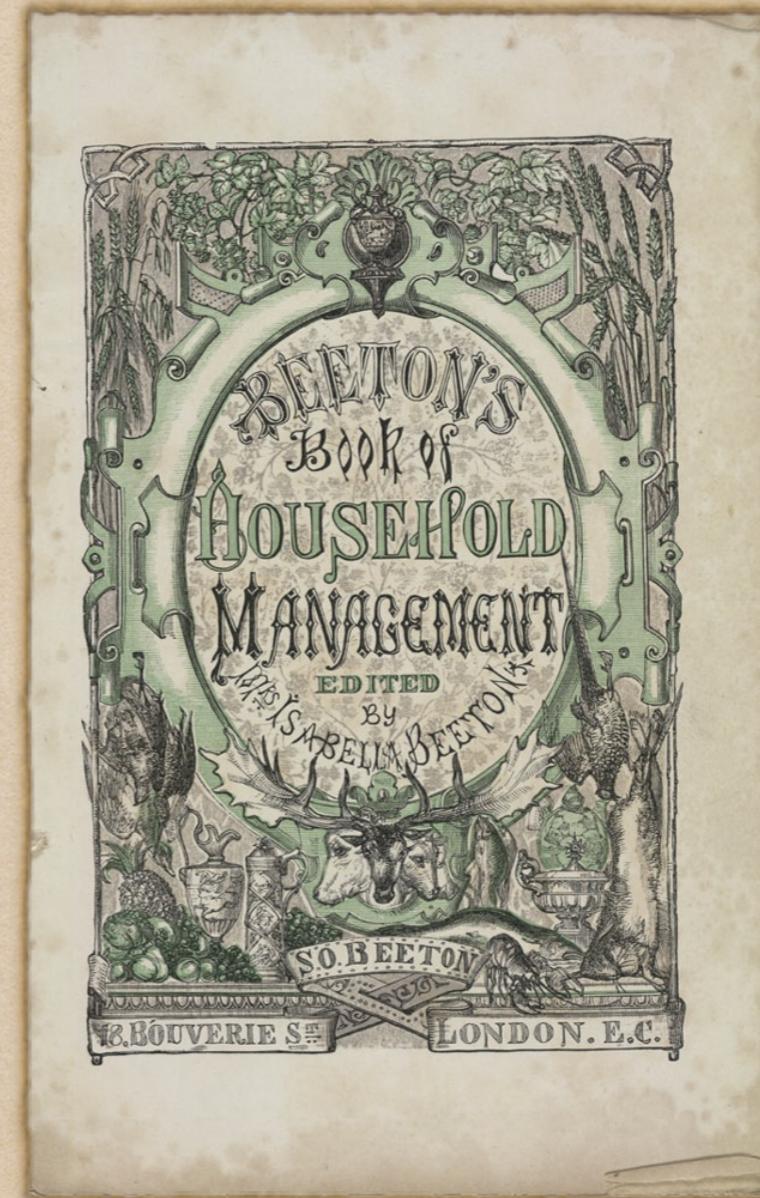
Newly Revised and much Enlarged Edition,
COPIOUSLY ILLUSTRATED.

LONDON:
LONGMAN, GREEN, LONGMAN, ROBERTS, AND GREEN.

1864.

Mrs Beeton's Book of Household Management

- ◆ Isabella Beeton
- ◆ English, 1861
- ◆ Lots of illustrations



THE BOOK
OF
HOUSEHOLD MANAGEMENT.

CHAPTER I.

THE MISTRESS.

"Strength and honour are her clothing; and she shall rejoice in time to come. She openeth her mouth with wisdom; and in her tongue is the law of kindness. She looketh well to the ways of her household; and eateth not the bread of idleness. Her children arise up, and call her blessed; her husband also, and he praiseth her."—*Proverbs*, xxxi. 25—28.

1. AS WITH 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 establishment; and just in proportion as she performs her duties intelligently and thoroughly, so will her domestics follow in her path. Of all those requirements, which more particularly belong to the feminine character, there are none which take a higher rank, in our estimation, 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 modest virgin, the prudent wife, and the careful matron, are much more serviceable in life than petticoated philosophers, blustering heroines, or virago queens. She who makes her husband and her children happy, who reclaims the one from vice and trains up the other to virtue, is a much greater character than ladies described in romances, whose whole occupation is to murder mankind with shafts from their quiver, or their eyes."

2. PURSUING THIS PICTURE, 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

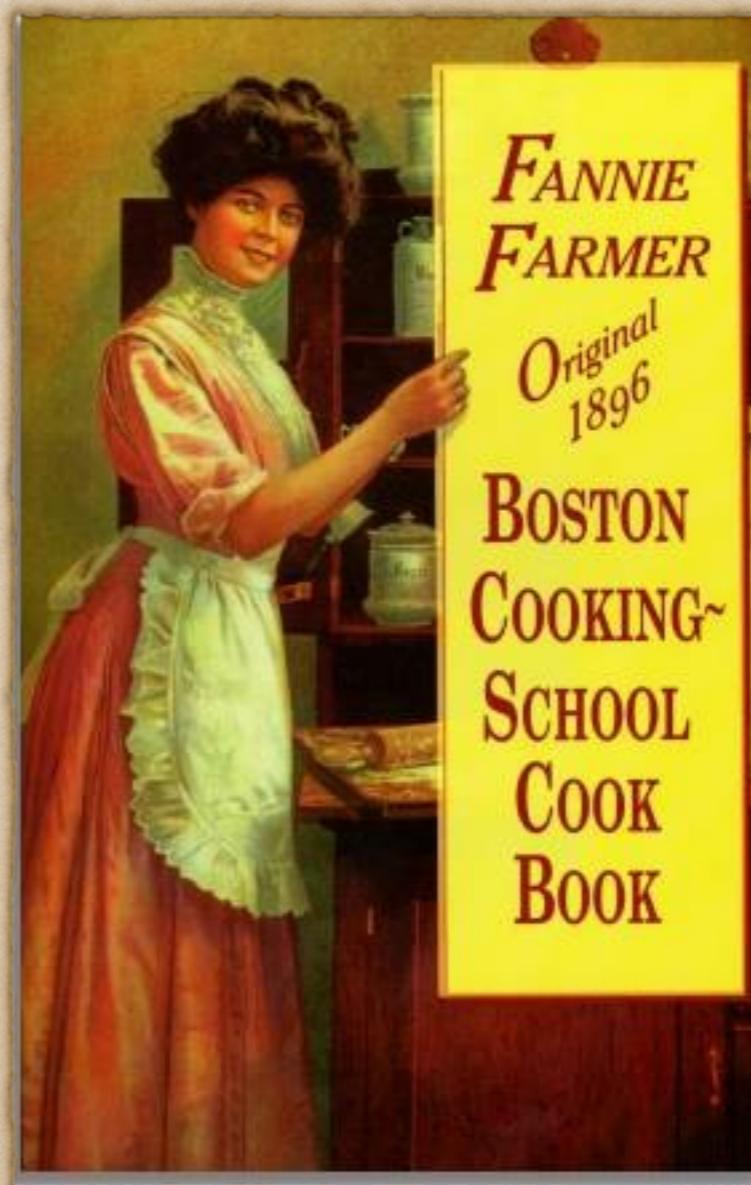
B



PUDDINGS & PASTRY.

Boston Cooking School Cook Book

- ◆ Fannie Farmer
- ◆ American, 1896
- ◆ ‘modern’ layout



Brownies.

$\frac{1}{3}$ cup butter.

$\frac{1}{3}$ cup powdered sugar.

$\frac{1}{3}$ cup Porto Rico molasses.

1 egg well beaten. .

$\frac{1}{8}$ cup bread flour.

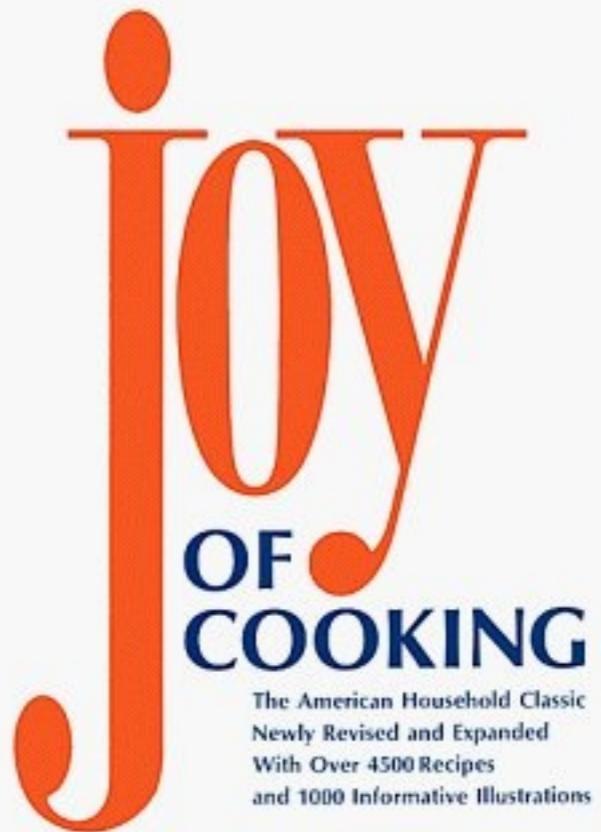
1 cup pecan meat cut in pieces.

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

THE ALL-PURPOSE COOKBOOK



The American Household Classic
Newly Revised and Expanded
With Over 4500 Recipes
and 1000 Informative Illustrations

by IRMA S. ROMBAUER and
MARION ROMBAUER BECKER

A Book of Mediterranean Food

- ◆ Elizabeth David
- ◆ English, 1951

ELIZABETH DAVID
A Book of Mediterranean Food

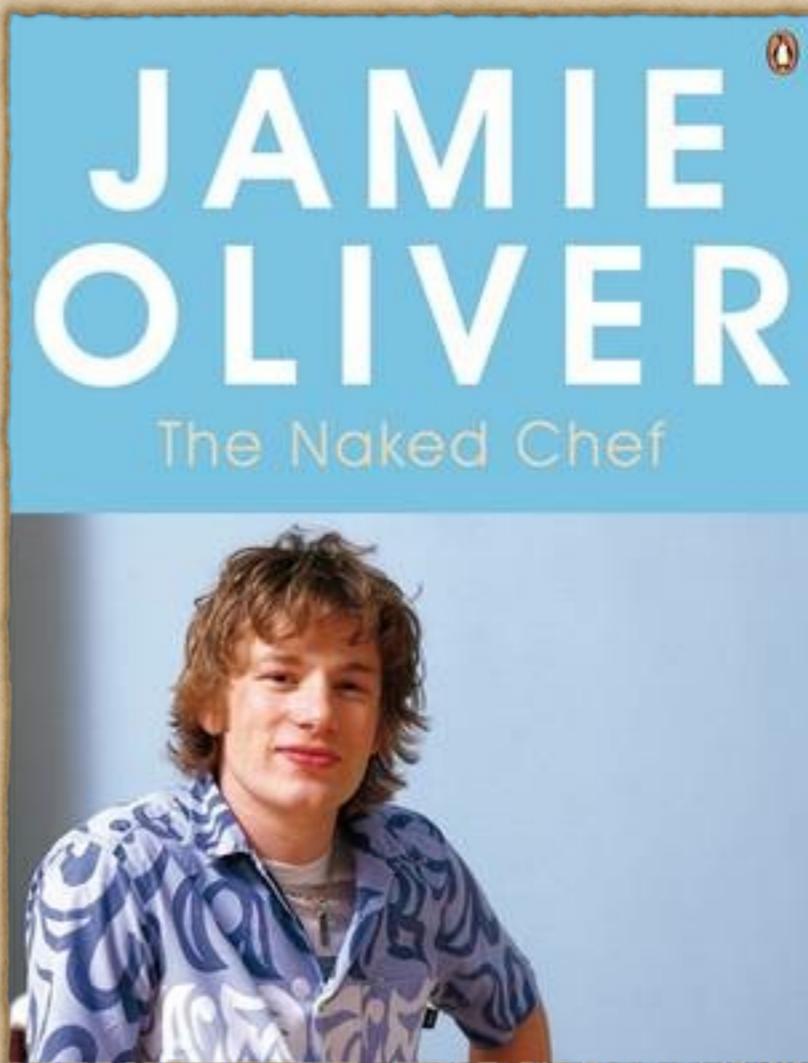
SECOND REVISED EDITION



DECORATED BY JOHN MINTON
AND PUBLISHED BY PENGUIN BOOKS

The Naked Chef

- ◆ Jamie Oliver
- ◆ 1999



allrecipes

- ◆ Magazine
- ◆ Website
- ◆ Mobile App



Kitchen View Sample

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« Return kitchenview: Baked Ziti I (sample) A A A allrecipes.com


4 of 79 photos

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.

Step-by-step View

recipetimer

00 : 20
Hours Minutes

Start

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Recipe fiddle

- ◆ Website
- ◆ David Jarvis
- ◆ generate cookbook online
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