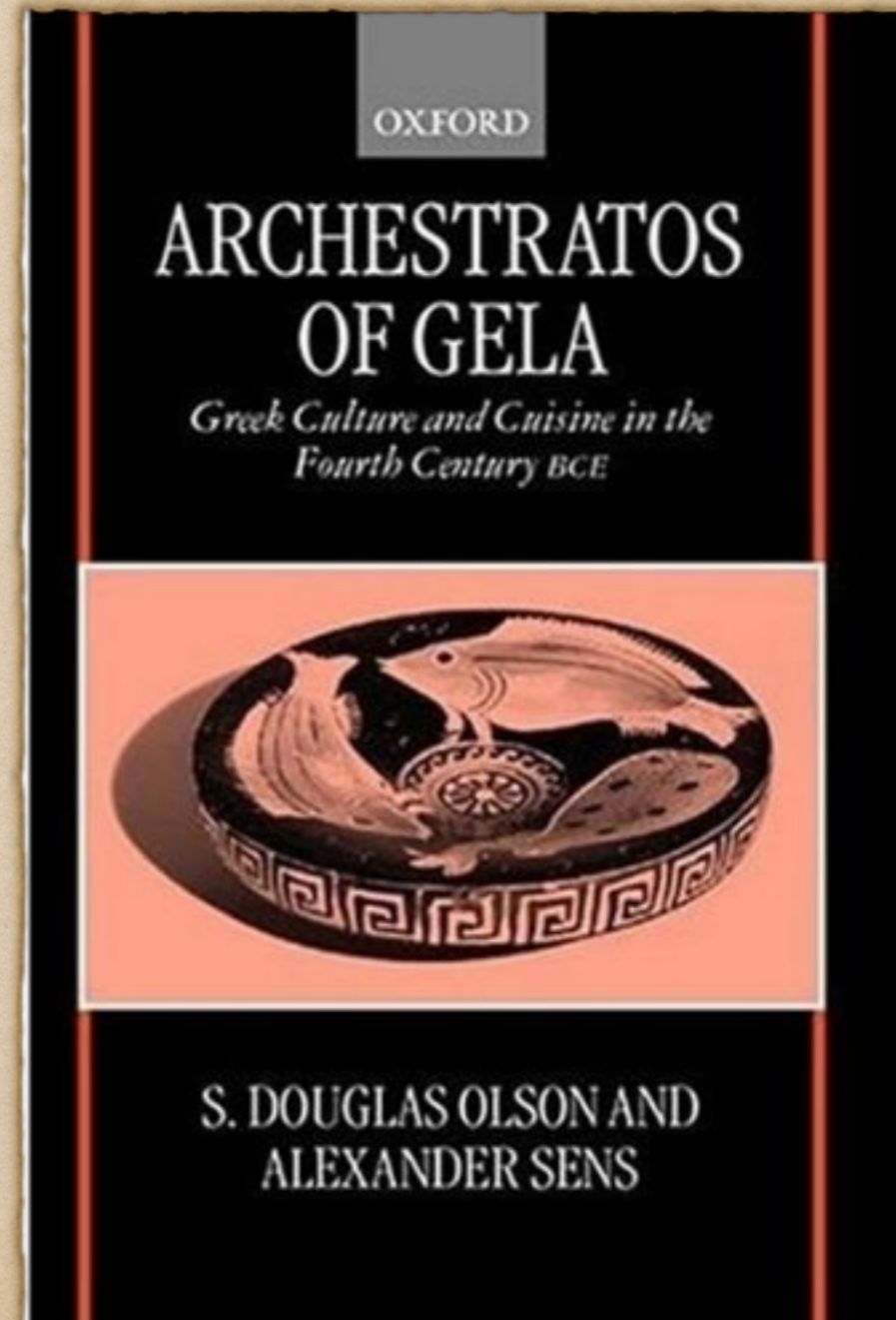


Cookbook History

Taco Hoekwater

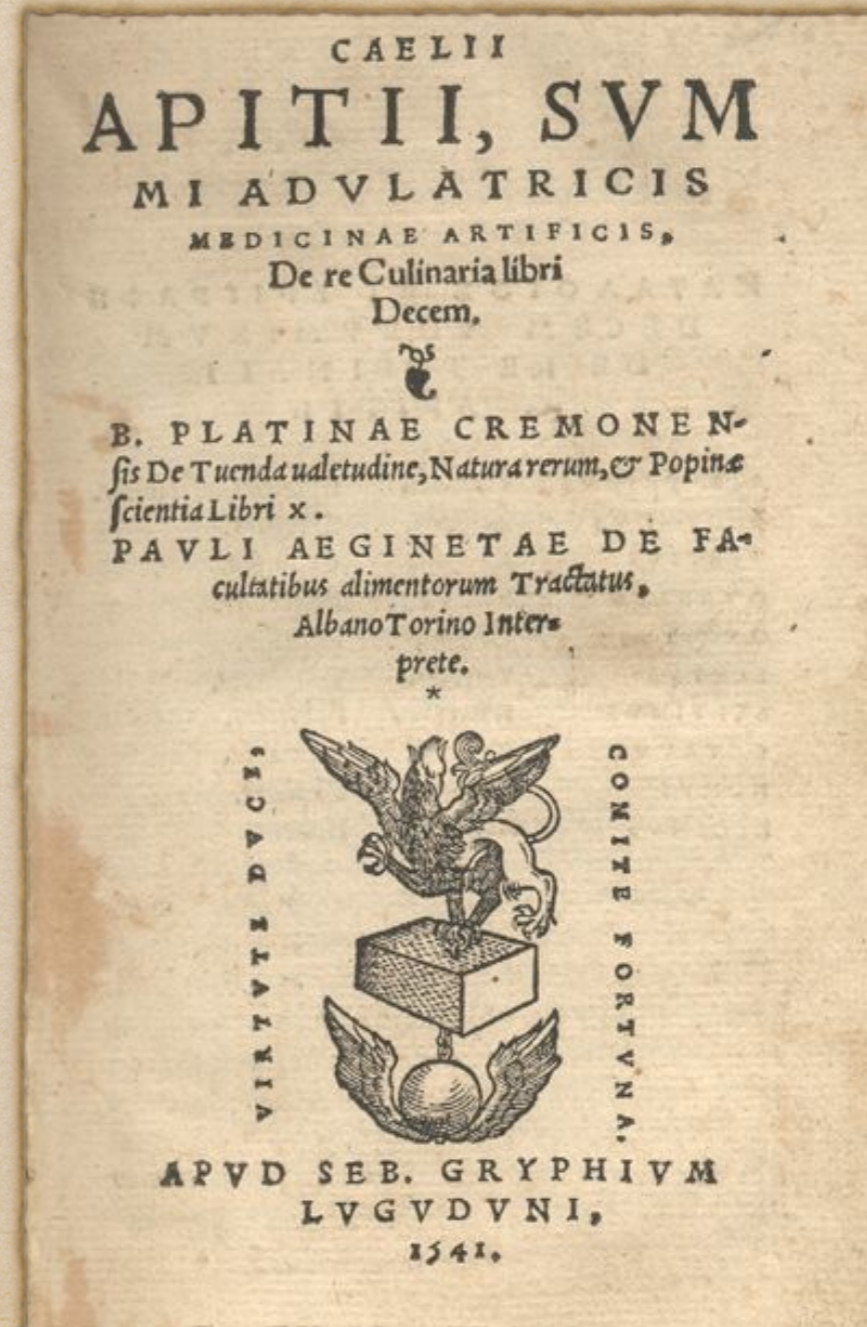
The Life of Luxury

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



Apicius

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



كتاب الطبخ

- ◆ Kitāb al-Tabīkh: “The Book of Dishes”
- ◆ Arabic 10th century
- ◆ Ibn Sayyar al-Warraḡ

الباب الثالث

في ذكر ما يطيب به القدر من الازرار والطر

ذكر ما به تعبق القدر المركبة من الحبوب والمياه مما يعرف على شريفة او غير شريفة من جميع اصناف الالوان ومما لا بد للقدر منه من الازرار والمقول والطر والالبان وغير ذلك مما تخوفت ان يسقط عن الطبخة اذا لم يجدوه مثبتا مجعلا في صدر الكتاب ومفعلا في سائر الابواب.

فكما يلقي فيها من العطر:

المسك، العنبر، الماورد، الزعفران، الدارصيني، الخولنجان، السنبل، القرنفل، الممطكي، جوزبوا، قاقلة، سباسة، هال.

ومن الفواكه اليابسة:

اللوز، الجوز، الفستق، البندق، العنبر، الجوزهند، العناب، الزبيب، التمر.

ومن الفواكه الرطبة:

الريمان الحامق، الريمان الطوي، التفاح الحامق، الريباس، (الط) الحمر، الاجاص الاسود، الموز، التفاح الشامي، البطيخ، المشمش.

ومن الطوا:

المكر، العمل النخل، والسكر الاحمر، والعمل من سكر وغيره.

ومن الكواميخ:

البن، المري وقد يسميه الطباخون ماكاخ، والزيتون، ومري الزيتون.

ومن الحبوب:

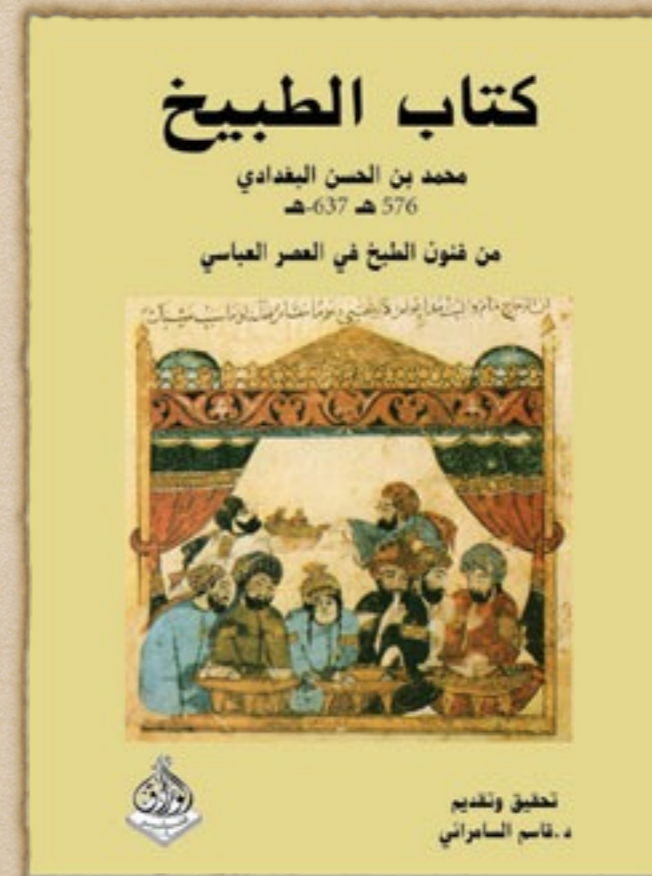
الحمص، الباقلي اخضر، ومنهوت الحنطة، الارز، الجلبان، العسديس، اللوبيا، الماش.

ومن البقول:

البطل، الثوم، ما البطل، ما الثوم، الكرفس، الجرجير، الكراث الشامي، القرط، الفجل، السلق، الكسفرة رطبة، السداب، النمنع، كرات حريسة، القرع، القطن، الهليون، ورق الاترج، الشيت، الغرفعين، الباذنجان، الجزر، الثلج، الكرنب، الاسفناخ، راس الفرفين، المعتز، ومفسردة السدر.

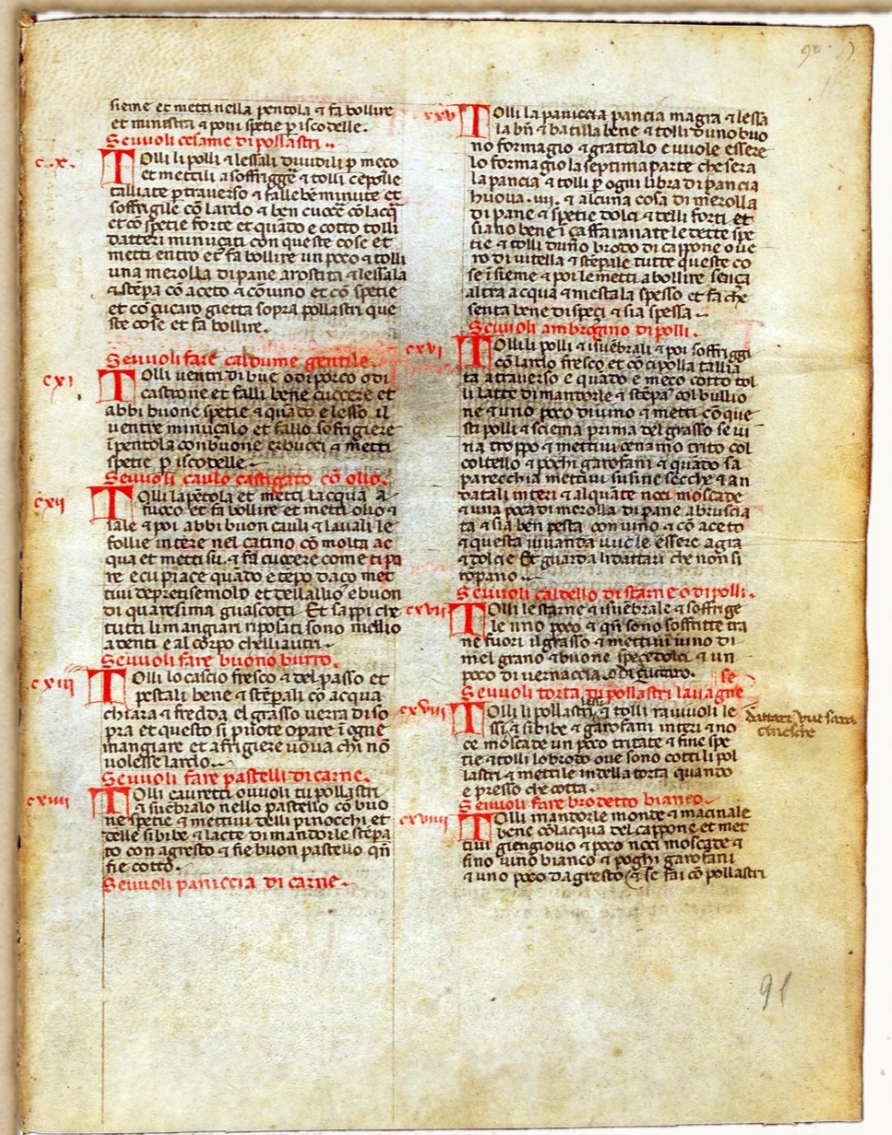
كتاب الطبخ

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



Liber de Coquina

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



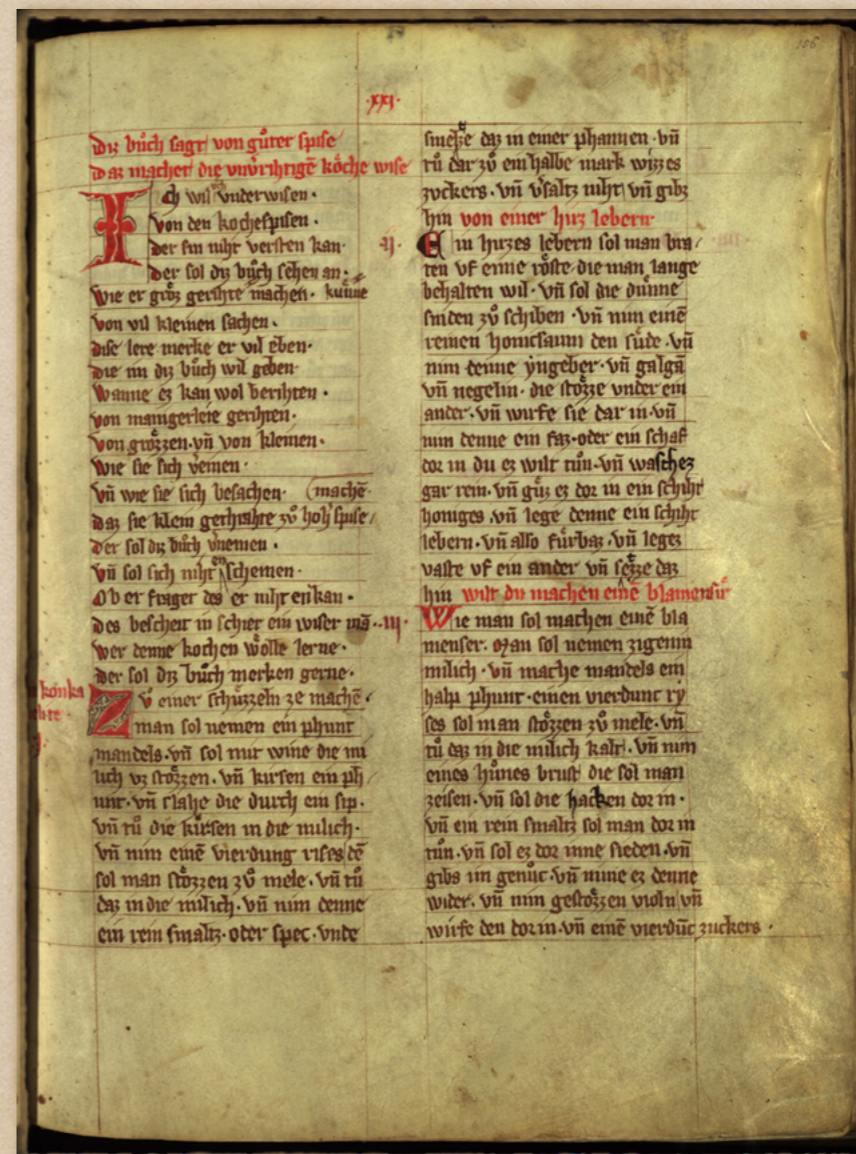
Le Viandier

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



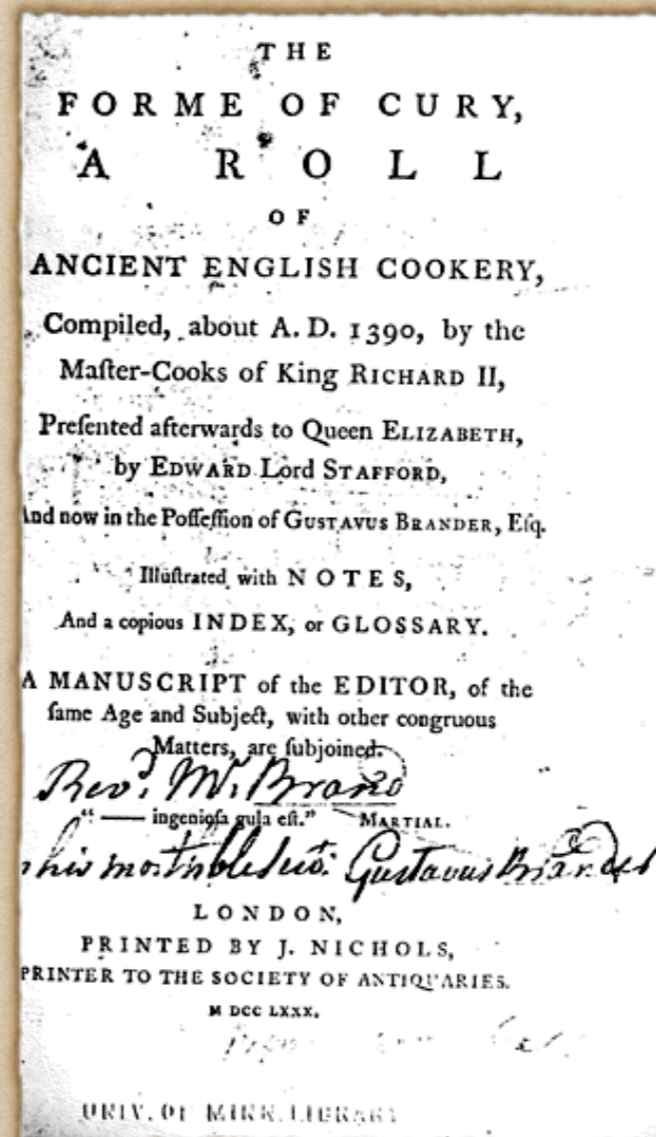
Das Buoch von guoter Spise

- ◆ Around 1350
- ◆ Text in German



Forme of Cury

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



6011 farr pouds 4 d.

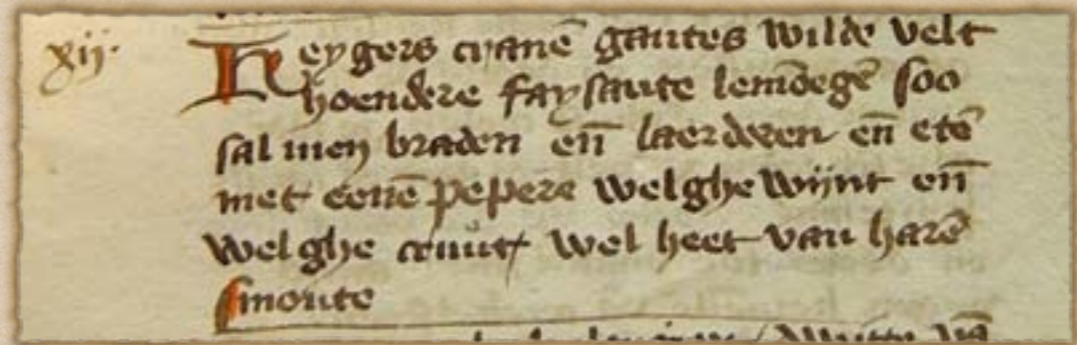
.cxl. .v. For to make blank maung.

Put rys in wat' al a nyzt. & at mozt
wasse the hē clene. afterward put
hem to the fyre fort berst. & not to
myche. sithen take brawn of ca-
pouns or of hennes soden. & drawe
it smale. after take mylke of
almandes. & put in to the rys and
boyle hys and when it is yboi-
led: put in the brawn & alye it
w' they put hit be wel chargeant.

For to Make Blank Maunger

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

Wel ende edelike spijsse



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

Reygers cranen gantes wilde velt
hoendere faysaute lemdegen 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



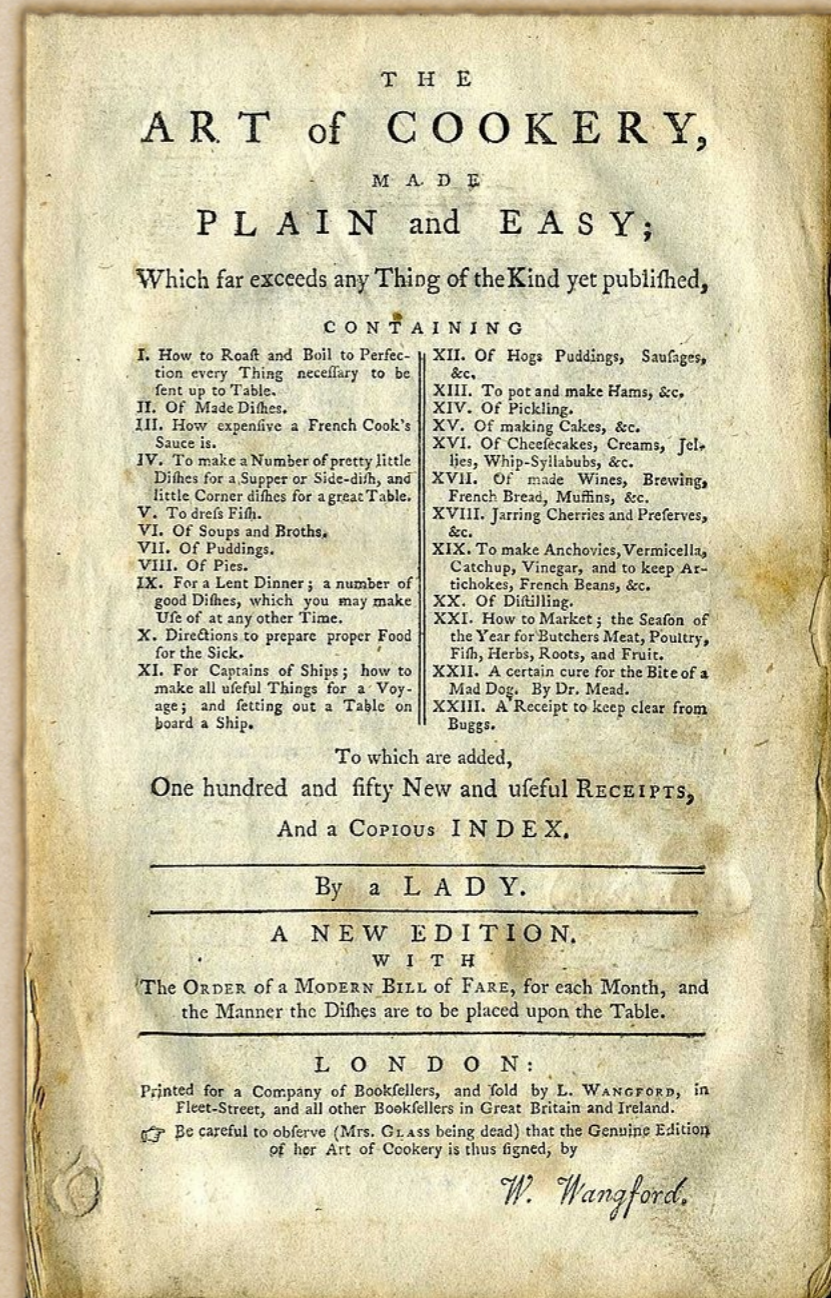
Le Cuisinier roïal et bourgeois

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



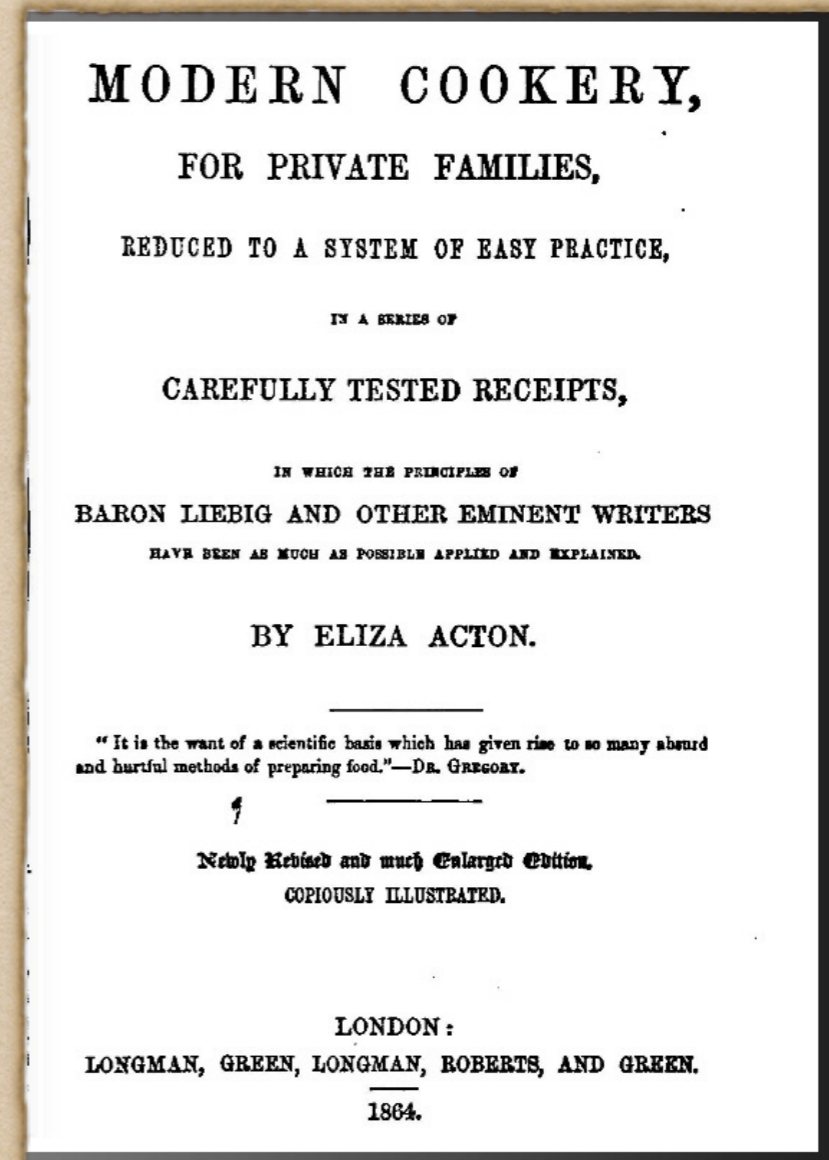
The Art of Cookery Made Plain and Easy

- ◆ Hannah Glasse
- ◆ English, 1747



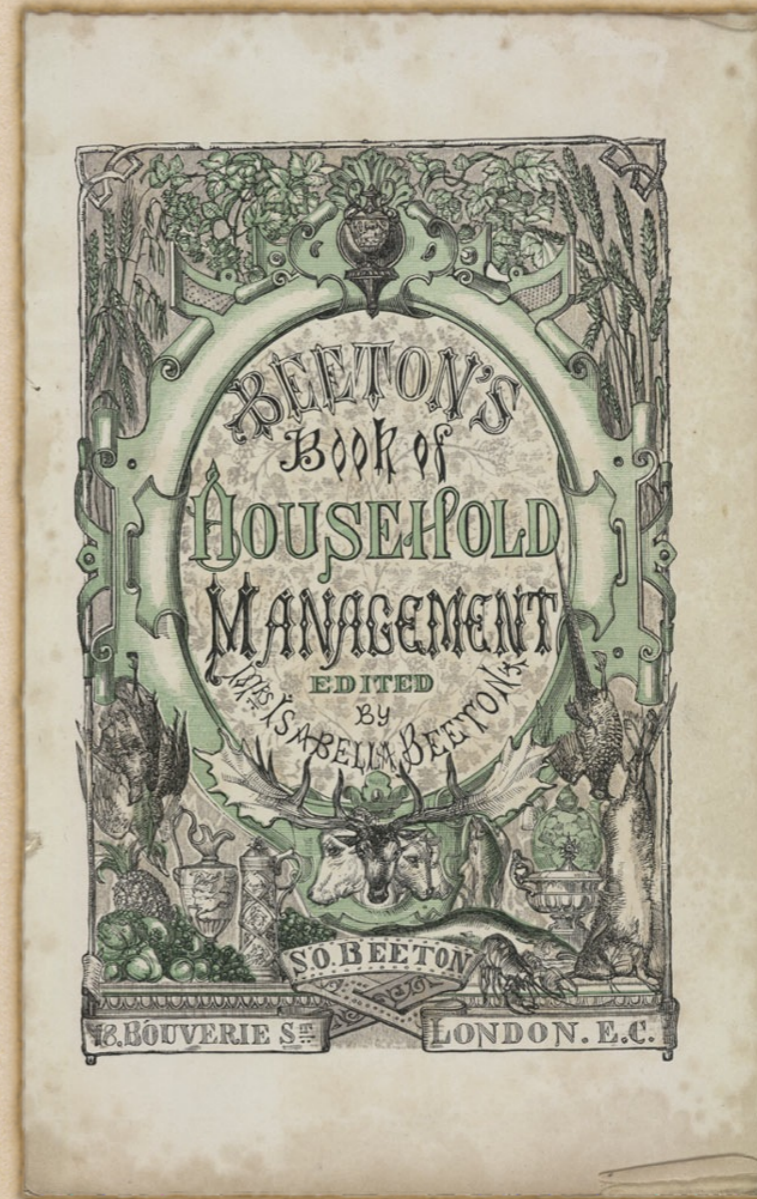
Modern Cookery for Private Families

- ◆ 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 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 acquirements, 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

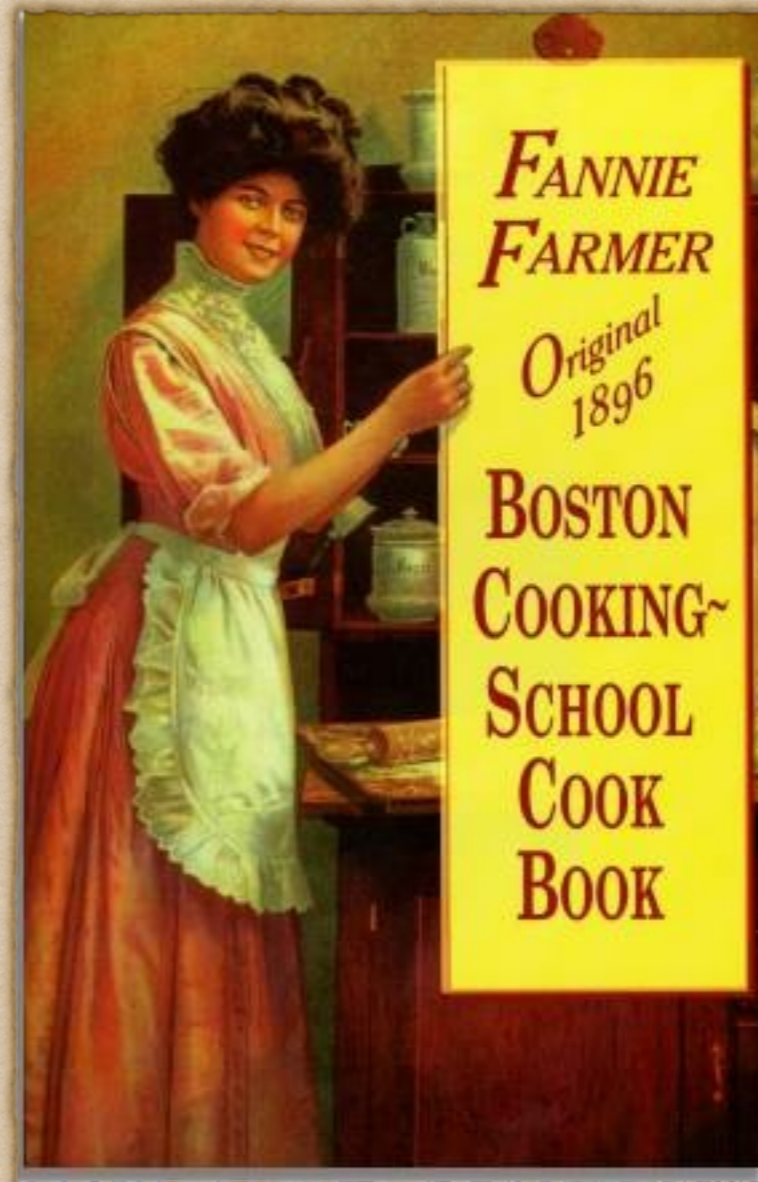
B



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. .

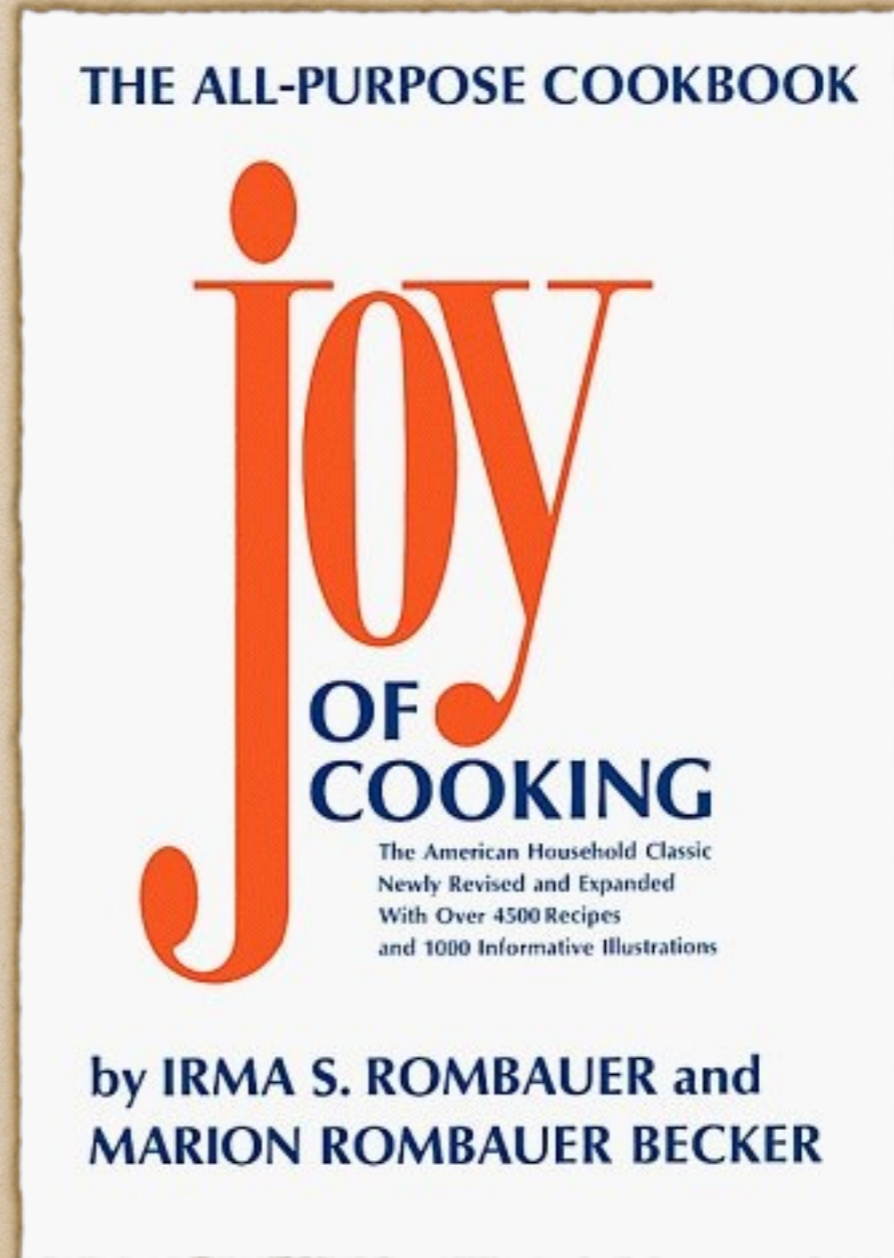
$\frac{7}{8}$ cup bread flour.

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.

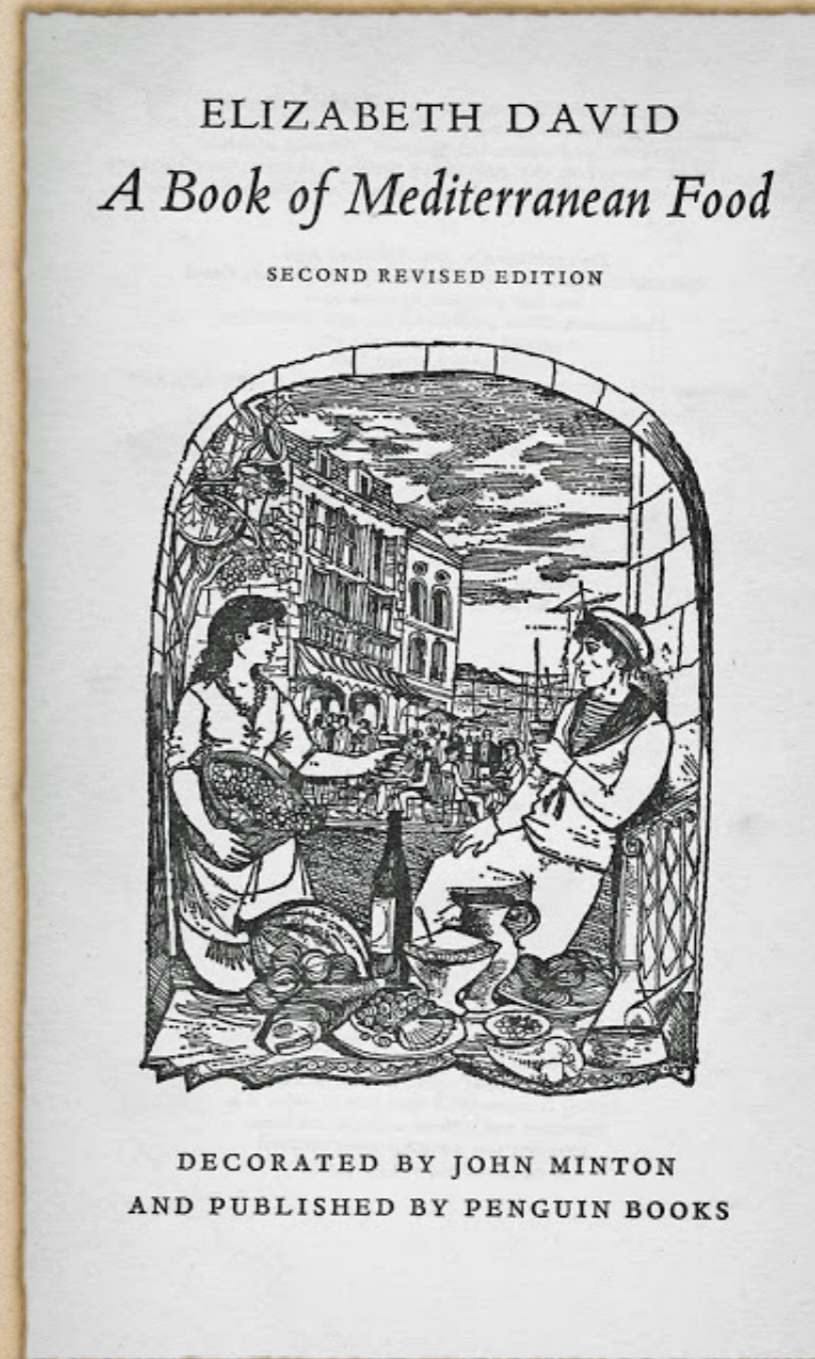
The Joy of Cooking

- ◆ Irma Rombauer
- ◆ American, 1931



A Book of Mediterranean Food

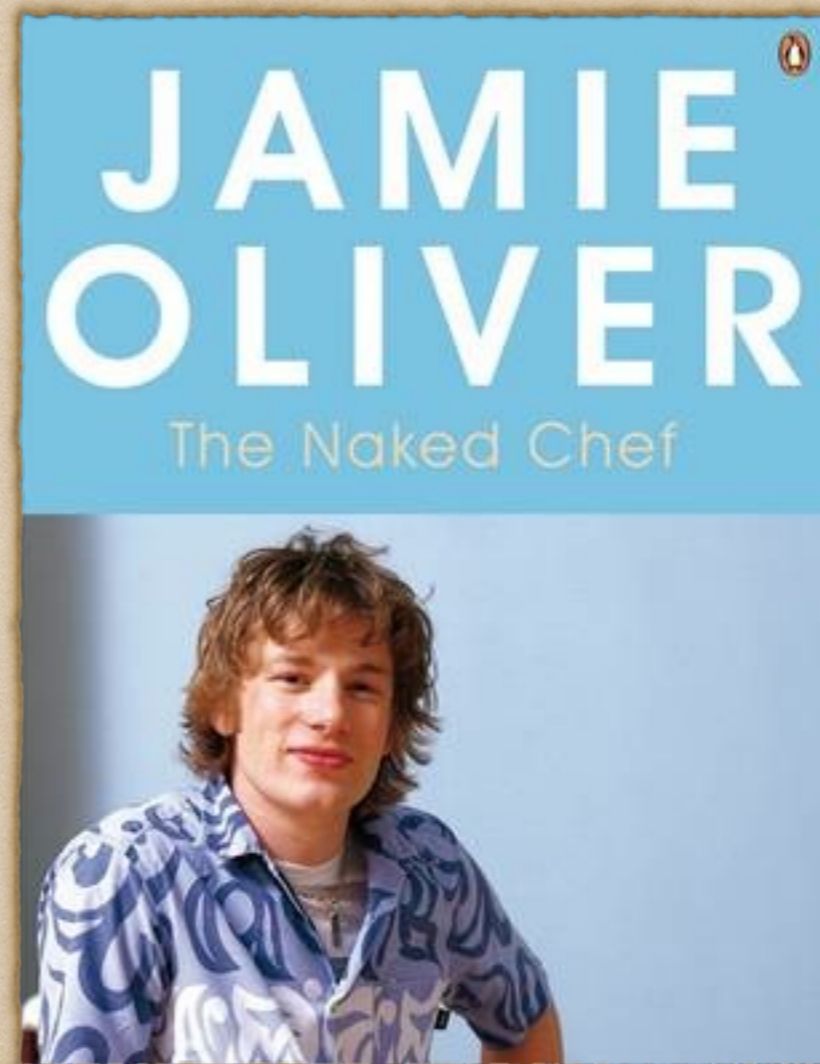
- ◆ Elizabeth David
- ◆ English, 1951



The Naked Chef

- ◆ Jamie Oliver

- ◆ 1999



allrecipes

- ◆ Magazine
- ◆ Website
- ◆ Mobile App





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kitchenview: Baked Ziti I (sample)

[A](#) [A](#) [A](#) allrecipes.com



4 of 79 photos

Serves: 10 [change »](#)

Prep Time: 35 Minutes

Cook Time: 20 Minutes

Ready In: 55 Minutes

recipetimer

00

Hours

20

Minutes

Start

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

[Step-by-step View](#)

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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