



CULINARY HISTORIANS  
OF CANADA  
*les*  
HISTORIENS CULINAIRE  
DU CANADA

*Inspiring an appreciation of Canadian food history  
Inspire une appréciation de l'histoire canadienne de l'alimentation*

# COOKBOOKS AND COOKBOOK AUTHORS

## An Evolving Bibliography of Studies, Surveys and Auto / Biographies

FIONA LUCAS

Revised and considerably enlarged  
April 2020  
2<sup>nd</sup> edition

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- Printed from the website of Culinary Historians of Canada, [www.culinaryhistorians.ca](http://www.culinaryhistorians.ca).
- This is a work in progress. If you wish to suggest more titles for this resource or offer corrections, please write to [fiona@culinaryhistorians.ca](mailto:fiona@culinaryhistorians.ca).

## INTRODUCTION

No one who cooks, cooks alone. Even at her most solitary, a cook in the kitchen is surrounded by generations of cooks past, the advice and menus of cooks present, the wisdom of cookbook writers.<sup>1</sup>

Surprisingly few biographies of cookbook authors and in-depth studies of individual cookbooks are available. Much awaits to be written, although a few lives and their influential cookbooks have been thoroughly examined: Isabella Beeton, Auguste Escoffier, and Julia Child come to mind. In the past few decades, however, the serious study of historical cookbooks and recipes has become a phenomenon in both the academic and popular worlds.

This particular evolving and ever-growing bibliography starts to record what has been written on cookbooks, recipes, and cookbook authors, including present-day authors. Further suggestions on books, book chapters, journals, websites, blogs, long newspaper articles, and magazines are welcomed, including those in other languages. To avoid fly-by-night websites, only those produced by enduring reputable institutions or historians are included. Unless a source has a substantial section about a particular cookbook or cookbook author, such as a whole chapter in a book, it is not included in this bibliography. Nor is information about recipe columnists, food editors, chefs, restaurant owners, and culinary journalists unless they were (or are) also cookbook authors. I had to draw the line somewhere!

“Remember that cookbooks are prescriptive literature. They suggest what ought to happen, not necessarily what did. Nor do they reflect the relative importance of any particular dish to the culture. For a modern example, the one recipe in Fannie Farmer’s 1975 cookbook for PB&J sandwiches does not begin to reflect the millions of them made daily across the country, nor their importance to a particular group of young people.”<sup>2</sup> Nevertheless, cookbooks “are the exceptional record of what was largely an oral tradition” and are “magician’s hats” because a close reading reveals so much more inside them that would seem at first possible.<sup>3</sup>

I began this bibliography for my own use about fifteen years ago. Gradually, I expanded and

diversified the categories as I undertook my historical research projects, read newly published materials and added items from the bibliographies of those materials.

Back in spring 1979, culinary author and historian Alan Davidson wrote an article called “Possible Future Bibliographies” for the very first *Petits Propos Culinaires: Essays and Notes on Food, Cookery and Cookbook Books*.<sup>4</sup> He discussed the need for specialized cookbook bibliographies and what details they could contain beyond the mere facts of titles and publication dates, such as what he called value judgements. His company, Prospect Books, then went on to sponsor several, and other scholars have produced some, but more bibliographies on specific topics would be useful to the growing field of culinary history and food studies. This document from the Culinary Historians of Canada is one of those needed specialized bibliographies. Additions are welcome so that it can continue to evolve and expand.

<sup>1</sup> Laurie Colwin, *Home Cooking, A Writer in the Kitchen*, New York: Alfred A. Knopf, 1998, ix.

<sup>2</sup> Sandra Oliver, *Food History News*, Spring 1999, X(IV):7.

<sup>3</sup> Barbara Wheaton, “Finding Real Life in Cookbooks: The Adventures of a Culinary Historian,” in *Food, Cookery and Culture*, Leslie Howsam, ed., 1998, 7:1–11.

<sup>4</sup> Alan Davidson (1924–2003), was founder of the Oxford Symposium on Food and Cooking, founder of Prospect Books which specializes in culinary history, founder of the journal *Petits Propos Culinaires*, author of many culinary books and articles, and editor of many other books, most notably *The Oxford Companion to Food* (1999).

## Notes on how this bibliography is arranged:

- The first section of each thematic grouping is the general books, followed by the specific books under the relevant sub-heading.
- Some titles appear in more than one section if they fit into more than one subject area.
- Most entries are in English. Other languages are included if known.
- For periodical entries, the year comes first, then the volume number, followed by the issue number in brackets, and page numbers after the colon.
  - Example: “1998, 8(3): 14–21,” means year 1998, volume 8, issue 3, pages 14 to 21.
  - Example: “2998, 8: 14–21” means year 1998, number 8, pages 14 to 21.

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All additions and corrections towards a third edition are welcome and encouraged. Please contact Fiona Lucas at [fiona@culinaryhistorians.ca](mailto:fiona@culinaryhistorians.ca).

Fiona Lucas is co-founder of the Culinary Historians of Canada (1994) and the Volunteer Historic Cooking Group of the City of Toronto Museums (1996). Her first book was *Hearth and Home: Women and the Art of Open Hearth Cooking* (2006) and her second, with co-editor Nathalie Cooke, was *Catharine Parr Trail's Female Emigrant's Guide: Cooking with a Canadian Classic* (2017). She is now a freelance culinary historian and consultant at “Fiona’s Food: Exploring and Eating History” and can be reached at [fionasfood62@gmail.com](mailto:fionasfood62@gmail.com).

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# COOKBOOKS AND COOKBOOK AUTHORS

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*The first section of each thematic grouping is the general books, followed by the specific books under the relevant sub-heading.*

#### COOKBOOK BIBLIOGRAPHIES

Axford, Lavonne Brady. *English Language Cookbooks, 1600–1973*. Detroit: Gale Research Company, 1976.

Beck, Leonard N., “Two ‘Loaf-Givers’: Or a Tour Through the Gastronomic Libraries of Katherine Golden Bitting and Elizabeth Robins Pennell” in *Quarterly Journal of the Library of Congress*, 38(2): 78–107.

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Claiborne, Craig, “My Recommended Cookbook Library” in *Craig Claiborne’s A Feast Made for Laughter: A Memoir with Recipes*, Garden City, New York: Doubleday and Company, 1982, 233–264.

Driver, Elizabeth, “Cookbooks as Primary Sources for Writing History, A Bibliographer’s View” in *Food, Culture and Society*, September 2009, 12(3): 257–274.

MacLean, Virginia. *A Short-Title Catalogue of Household and Cookery Books Published in the English Tongue, 1701–1800*. London: Prospect Books, 1981.

Newman, Jacqueline. *Melting Pot: An Annotated Bibliography and Guide to Food and Nutrition Information for Ethnic Groups in America*. New York: Garland Publishing, 1986.

Pennell, Elizabeth. *My Cookery Books*. Boston: Houghton Mifflin, 1903. [Republished by Holland Press in 1983 with a foreword by Michael McKirdy; republished in facsimile, Charleston, SC: Nabu Press, 2010.]

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Vehling, Joseph. *A Catalogue of Abridged Titles and Descriptions of a Collection of Gastrosophical and Magiric Documents Dating from the 15<sup>th</sup> to the Middle of the 19<sup>th</sup> Century*. 1927.

Westbury, Richard Morland, Baron Tullemache. *Catalogue of the Westbury Collection of Cookery Books, which will be sold by auction, by Sotheby & Co.* London: Sotheby Auctioneers, 1965.

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Tipton-Martin, Toni. *The Aunt Jemima Code: Two Centuries of Africa-American Cookbooks.* Austin, TX: University of Texas Press, 2015.

Witt, Doris and David Lupton, "Chronological Bibliography of Cookbooks Published by African Americans" in *Black Hunger: Food and Politics of U.S. Identity*, Doris Witt, ed., New York: Oxford University Press, 1999, 224–28.

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Brown, Eleanor and Bob Brown. *Culinary Americana: Cookbooks Published in the Cities and Towns of the United States of America During the Years from 1860 through 1960.* Staten Island, NY: Maurizio Martino, 1961, reprinted 1990.

Cagle, William R. *A Matter of Taste: A Bibliographic Catalogue of the Gernon Collection of Books on Food and Drink.* New York: Garland Publishing, 1990. [Reprinted 1999.]

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Cook, Margaret. *America's Charitable Cooks: A Bibliography of Fundraising Cookbooks Published in the United States (1861–1915),* Kent, OH: privately printed, 1971.

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Stoner, Joan. *California Cookbooks: An Annotated Chronological Bibliography.* Sacramento, CA: California State Library, 1982.

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### American Cookbook Bibliographies – Southern United States

Southern Foodways Alliance. *The Creolization of Southern Food Bibliography.* Online at [www.southernfoodways.com/images/Bibliography%20Creolization.pdf](http://www.southernfoodways.com/images/Bibliography%20Creolization.pdf)

### American Cookbook Bibliographies – Virginia

Peacock-Harper Culinary History Collection's *Bibliography of Virginia-Related Cookbooks.* Online at [http://spec.lib.vt.edu/culinary/va\\_cookbooks\\_bib\\_pdf](http://spec.lib.vt.edu/culinary/va_cookbooks_bib_pdf)

### Australian Cookbook Bibliographies

Austin, Betty R. *A Bibliography of Australian Cookbooks Published Prior to 1941.* Melbourne: RMIT University, 1987.

Hoyle, John. *An Annotated Bibliography of Australian Domestic Cookery Books, 1860s to 1950.* Willoughby, New South Wales: Billy Can Cook, 2010.

### Belgian Cookbook Bibliographies

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Toronto: University of Toronto, 2008.

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Newman, Jacqueline M. *Chinese Cookbooks: An Annotated English-Language Compendium / Bibliography*. New York: Taylor and Francis, 1987.

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Vegenfeldt, Regina and Lilian Kornerup. *Danske Kogeboker, 1616–1974*.

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Witteveen, Joop and Bert Cuperus. *Biblioteca Gastronomica: Eten en drinken in Nederland en België, 1474–1960*. 2 vols. Amsterdam: Linnaeus Press, 1998.

### English Cookbook Bibliographies

Oxford, A[rnold] W[hitaker]. *Notes from a Collector's Catalogue with a Bibliography of English Cookery Books*. London: John and Edward Bumpus, 1909.

Oxford, Arnold Whitaker. *English Cookery Books to the Year 1850*. London: Henry Frowde, 1913 [Republished – London: Holland Press, 1977].

### European Cookbook Bibliographies

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# COOKBOOKS AND COOKBOOK AUTHORS

## An Evolving Bibliography of Sources, Surveys, and Auto / Biographies

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Wheaton, Barbara Ketchum, "Aglaë Adanson" in *Culinary Biographies, etc.*, Alice Arndt, ed., Houston, TX: Yes Press, 2006, 7–8.

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Spanish, 1962–

- 1994 *El Bulli 1983–1993* (with Juli Soler and Albert Adrià)
- 1998 *El Bulli 1994–1997* (with Juli Soler and Albert Adrià)
- 1998 *Cocinar en 10 minutos con Ferran Adrià*
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Canadian, 1891–1971

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- 1942 *How to Save Sugar in Cooking*, Montreal
- 1945 *Kate Aitken's Canadian Cook Book*, Montreal, [1950, 1953, 1964]

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### Akabori

Japanese Family, 1816–1904, 1853–1904, 1886–1956, 1907–1988

Selected from 50 titles:

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1918 *Mrs Allen’s Book of Meat Substitutes; ... Wheat Substitutes; ... Sugar Substitutes*

1926 *Modern Methods of Preparing Delightful Foods*

1934 *Ida Bailey Allen’s Wines and Spirits Cook Book*

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1958 *Gastronomique: A Cookbook for Gourmets*

1973 *Best Loved Recipes for the American People*

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Byzantine, late 5<sup>th</sup> / early 6<sup>th</sup> century

c511–534 CE     *De Observatione Ciborum*

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1891 *La Scienza in Cucina e l'Arte di Mangiar Bene*

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### Barnes, Mrs A. R.

South African, \_\_\_\_

1889 *The Colonial Household Guide: Containing Practical Hints on Plain Cooking, with Recipes, Useful General Hints, Medical Advice to Isolated Mothers, Household Work, Notes for Farmers*, Cape Town

*Where the Lion Roars: An 1890 Colonial Cookery Book*, London: Jeppestown Press, 2006.

## Bastianich, Lydia

Italian, 1947–

Selected titles:

- 1998 *Lidia's Italian Table*, New York
- 2003 *La Cucina di Lidia*, New York
- 2004 *Lidia's Family Table*, New York
- 2007 *Lidia's Italy*, New York
- 2012 *Lidia's Favorites*, New York

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- 2002 *Babbo Cookbook*, New York
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Canadian, Ethel Epstein Ein Chapter of Hadassah-WIZO

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## Bavarchi

Persian, 16<sup>th</sup> century [manuscript] – *also called* Hajji Muhammad Ali Bavarchi Baghdadi

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American, 1903–1985

Selected titles [out of 20 total]:

- 1940 *Hors d'Oeuvre and Canapés*, New York [1963, 1999]
- 1954 *The Complete Book of Barbecue and Rotisserie Cooking*, New York [1958, 1966, 1967]
- 1959 *The James Beard Cookbook*, New York [1961, 1970, 1987, 1996]
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French 1754–1817

1814 *L'Art du Cuisinier*

Arndt, Alice, "Antoine Beauvilliers" in *Culinary Biographies*, Alice Arndt, ed., Houston, TX: Yes Press, 2006, 53–54.

## Beck, Simone ("Simca")

French, 1904–1991

1952 *Le Pruneau Devant le Fourneau: Recettes de Cuisine*

1952 *What's Cooking in France*, with Louisette Bertholle and Helmut Ripperger

1961 *Mastering the Art of French Cooking*, vol 1 with Julia Child and Louisette Bertholle, New York

1970 *Mastering the Art of French Cooking*, vol 2 with Julia Child, New York

1972 *Simca's Cuisine*, with Patricia Simon, New York

1979 *New Recipes from Simca's Cuisine*, with Michael James, New York

1991 *Food and Friends: Recipes and Memories from Simca's Cuisine*, with Suzanne Patterson

Kelly, Patricia, "Simone Beck" in *Culinary Biographies*, Alice Arndt, ed., Houston, TX: Yes Press, 2006, 54–55.

## Beecher, Catharine

American, 1800–1878

1841 *A Treatise on Domestic Economy, For the Use of Young Ladies at Home, and at School*, Boston [revised 1842; 1891]

1846 *Miss Beecher's Domestic Receipt Book*, New York 1851]

1869 *The American Woman's Home, Or, Principles of Domestic Science*, with Harriet Beecher Stowe, New York and Boston

1870 *Principles of Domestic Science*, with Harriet Beecher Stowe,

1873 *Miss Beecher's Housekeeper and Health Keeper*, New York

1873 *The New Housekeeper's Manual*, with Harriet Beecher Stowe, New York

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## Beeton, Isabella

English, 1836–1865

1861 *Book of Household Management*, London

1911 *Mrs Beeton's All About Cookery*, London [recipes often continue from earlier editions, including first edition]

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## Benoît, Madame Jehane

Canadian, 1904–1987

Selected titles:

1947 *Chocolate Around the Clock*, Montreal

1959 *Secrets et recettes du cahier de ma grand'mère*, Montreal

1963 *Encyclopedia of Canadian Cuisine / Encyclopédie de la cuisine canadienne*, Montreal [1970, 1975]

1970 *The Canadian Cookbook: A Complete Heritage of Canadian Cooking*, Toronto

1972 *Madame Benoît's Library of Canadian Cooking*, 12 vols, Ottawa

1975 *Madame Benoît's Microwave Cookbook*, Toronto

1976 *Mme. Jehane Benoît's Complete Heritage of Canadian Cooking*, Toronto

1985 *The Encyclopedia of Microwave Cooking*, Montreal

1989 *The Illustrated Encyclopedia of Microwave Cooking*, Montreal

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**Blanc, Raymond**

Franco-English, 1949–

Selected titles:

1990     *Recipes from Le Manoir de Quat'Saisons*, London

1996     *Blanc Mange*, London

1997     *Fool-Proof French Cooking*, London [2002]

2012     *My Kitchen Table: 100 Recipes for Entertaining*, London

2012     *Kitchen Secrets*, London

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**Blencowe, Ann**

American, \_\_ [manuscript]

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**Blot, Pierre**

French-American, c1818–1874

1863     *What to Eat and How to Cook It*

1867     *Hand-Book of Practical Cookery, for Ladies and Professional Cooks* [1973, 2001]

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## Blumenthal, Heston

English, 1966–

- 2005 *Family Food: A New Approach to Cooking*
- 2006 *In Search of Perfection: Reinventing Kitchen Classics*, London
- 2007 *Further Adventures in Search of Perfection: Reinventing Kitchen Classics*
- 2008 *The Fat Duck Cookbook*
- 2009 *Total Perfection: In Search of Total Perfection*
- 2010 *Heston's Fantastical Feasts*
- 2011 *Heston Blumenthal At Home*
- 2013 *Historic Heston*

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German, 15<sup>th</sup> century [manuscript]

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American, \_\_\_\_ [manuscript]

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**Bradley, Martha**

English, 17\_\_

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London

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**Bradley, R[ichard]**

English, 17\_\_

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**Brown, Bob; Rose Brown; Cora Brown – "The Browns"**

American, 1886–1959; d 1952; d \_\_\_\_

Selected titles:

1936 *The European Cook Book for American Homes (from Italy, Spain, Portugal and France)*

1940 *America Cooks: Practical Recipes from 48 States*

Smith, Andrew F., "Bob Brown" in *Culinary Biographies*, Alice Arndt, ed., Houston, TX: Yes Press, 2006, 81–83.

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**Cannon, Poppy**

American, 1905–1975

Selected titles:

1952 *The Can-Opener Cookbook*

1954 *The Bride's Cookbook*

1964 *The Frozen Foods Cookbook*

Shapiro, Laura, "Poppy Cannon" in *Culinary Biographies*, Alice Arndt, ed., Houston, TX: Yes Press, 2006, 87–89.

### Carême, Antonin Marie

French, 1783–1833

- 1814 *L'Art du cuisinier*, Paris
- 1815 *Le Pâtissier royal*, Paris [1828]
- 1815 *Le Pâtissier pittoresque*, Paris [1842]
- 1822 *Le Maître d'hôtel français*, Paris [1823]
- 1828 *Le Cuisinier parisien*, Paris
- 1828 *L'Art de la cuisine française au dix-neuvième siècle* [5 vols], Paris [1835, 1854]
- 1840 *French Cookery: Comprising L'Art de la Cuisine Française, Le Pâtissier Royal, et Le Cuisinier Parisien*, translated by William Hall

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### Chao, Buwei Yang

Chinese-American, 189–1981

- 1945 *How to Cook and Eat in Chinese*

Newman, Jaqueline, "Buwei Yang Chao" in *Culinary Biographies*, Alice Arndt, ed., Houston, TX: Yes Press, 2006, 93–94.

### Chen, Joyce

Chinese-American, 1917–1994

- 1962 *The Joyce Chen Cook Book*

Newman, Jacqueline, "Joyce Chen" in *Culinary Biographies*, Alice Arndt, ed., Houston, TX: Yes Press, 2006, 95–96.

### Child, Julia

American, 1912–2006

Selected titles:

- 1961 *Mastering the Art of French Cooking 1* [with Simone Beck and Louise Bertholle], New York  
1968 *The French Chef Cookbook*, (with Paul Child), New York  
1970 *Mastering the Art of French Cooking 2*, (with Simone Beck), New York  
1970 *The French Chef with Julia Child*, New York  
1975 *From Julia Child's Kitchen*, New York  
1978 *Julia Child & Company*, (with E.S. Yntema), New York  
1989 *The Way to Cook*, New York  
1999 *Julia and Jacques Cooking at Home*, New York

Child Julia and Alex Prud'homme. *My Life in France*. New York: Knopf, 2006.

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### Child, Lydia Maria

American, 1802–1888

1828     *The Frugal Housewife*, Boston [but best known in 1832 edition, *The American Frugal Housewife*]

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### Chiquart, Master

French, late 14<sup>th</sup> to early 15<sup>th</sup> centuries

1420     *Du fait de cuisine*, Savoy

Scully, Terence, “Chiquart” in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 103–104.

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### Chu, Grace Zia

Chinese-American, 1899–1999

1962 *The Pleasure of Eating Chinese*

1975 *Madame Chu's Cooking School*

Newman, Jacqueline, "Grace Zia Chu" in *Culinary Biographies*, Alice Arndt, ed., Houston, TX: Yes Press, 2006, 104–105.

### Claiborne, Craig

American, 1920–2000

Selected Titles:

1961 *The New York Times Cook Book*, New York

1970 *Classic French Cooking* [with Pierre Franey], New York

1972 *The Chinese Cookbook* [with Virginia Lee], New York

1979 *The New New York Times Cookbook* [with Pierre Franey], New York

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### Cole, Mary

English, \_\_

1788 *The Lady's Complete Guide; or Cookery in All Its Branches*

Boermans, Mary-Anne, "A Candid Examination of Mrs Mary Cole" in *Petits Propos Culinaires: Essays and Notes on Food, Cookery and Cookery Books*, January 2017, 107: 63–97.

### Colwin, Laurie

American, 1944–1992

- 1978 *Happy All the Time*, New York  
 1988 *Home Cooking – A Writer in the Kitchen*, New York (1990)  
 1993 *More Home Cooking: A Writer Returns to the Kitchen*, New York (2014)

Kelly, Patricia M., “Laurie Colwin” in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 117.

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## Cook, Ann

English, \_\_\_\_

1754 *Professed Cookery*, Newcastle [1755, 1760]

Burnet, Regula. *Ann Cook and Friends*. London: Oxford University Press, 1936.

Dodds, Madeleine Hope, “The Rival Cooks: Hannah Glasse and Ann Cook” in *Archaeologia Aeliana*, series 4, 1938, 15: 43–68.

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## Cook Not Mad, The

1831 Kingston, Upper Canada [New York, 1830]

Culinary Historians of Ontario Newsletter (before it was named *Culinary Chronicles*); *Cook Not Mad* theme, Summer 2001, 29: 1–5; also online on [http://www.culinaryhistorians.ca/newsletters/CC\\_29.pdf](http://www.culinaryhistorians.ca/newsletters/CC_29.pdf).

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## Corson, Julie

American, 1841–1897

- 1877 *The Cooking Manual of Practical Directions for Economical Everyday Cookery*  
 1877 *Fifteen-Cent Dinners for Families of Six*  
 1878 *Twenty-Five Cent Dinners for Families of Six*, New York  
 1879 *Cooking School Text Book; and Housekeepers’ Guide*  
 1879 *Meals for the Million: The People’s Cook Book*  
 1885 *Juliet Corson’s New Family Cook Book*  
 1885 *Miss Corson’s Practical American Cookery and Household Management*  
 1888 *Family Living on 500 Dollars a Year*, New York

1892     *Manual of Cookery for the Sick: Adapted for Hospitals and Private Families*

Longone, Janice Bluestein, "Juliet Corson" in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 118–120.

### Cradock, Fanny

English, 1909–1994

Selected titles:

- 1949     *The Practical Cook* (writing as Frances Dale)
- 1955     *Cooking with Bon Viveur* (writing as John and Phyllis Cradock)
- 1960     *Bon Viveur Recipes*
- 1964     *Daily Telegraph Cook's Book* (writing as Bon Viveur)
- 1967     *Eight Special Menus with Their Accompanying Wines for the Busy Cook-Hostess*
- 1967     *Daily Telegraph Sociable Cook's Book* (writing as Bon Viveur)
- 1970     *Fanny & Johnnie Cradock's The Cook Hostess' Book*
- 1972     *Fanny Cradock's Nationwide Cook Book*
- 1973     *Modest but Delicious*
- 1973     *Common Market Cookery: France*
- 1974     *Common Market Cookery: Italy*
- 1975     *Fanny Cradock's Christmas Cooking*
- 1975     *365 Puddings* (writing as Bon Viveur)
- 1976     *The Sherlock Holmes Cookbook*
- 1977     *365 Soups* (writing as Bon Viveur)
- 1978     *Fanny & Johnnie Cradock's Freezer Book*
- 1979     *A Cook's Essential Alphabet*
- 1981     *Time to Remember – A Cook for All Seasons*
- 1985     *A Lifetime in the Kitchen*

Cradock, Fanny. *Something's Burning, The Autobiography of Two Cooks*, 1960.

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Geddes, Kevin, "It's All In the Booklet: Fanny Cradock's Power as a Pioneer TV Celebrity Chef and How She Used it to Transform Cooking shows on the BBC, Dublin Gastronomy Symposium, May 28 and 29, 2018; online at <https://arrow.dit.ie/cgi/viewcontent.cgi?article=1122&context=dgs>.

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### Crocker, Betty

"American"; fictitious culinary authority for General Mills

Selected titles from over 200:

1950     *The Betty Crocker Cook Book*

Shapiro, Laura, "Betty Crocker" in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 64–65.

Cromwell, Elizabeth

English, 1589–1665

1664     *The Court and Kitchen of Elizabeth, commonly called Joan Cromwell*, London

Gillespie, Katharine, "Elizabeth Cromwell's Kitchen Court: Republicanism and the Consort" in *Genders*, 2001, 33: 1–20.

Grant, Priya, "Politicized Spaces and Public Intimacy: The Cookery Books of Henrietta Maria and Elizabeth Cromwell" in *CuiZine: The Journal of Canadian Food Cultures / CuiZine: revue des cultures culinaires au Canada*, 2013, 4(2), only online at <http://www.erudit.org/revue/cuizine/2013/v4/n2/1019319ar.html>

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*Mrs Cromwell's Cookery Book*, reprint not in facsimile, Cambridgeshire Libraries Publications, 1983.

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Cuisinière Canadienne, La

1840     Montreal

Abala, Ken, "La Cuisinière Canadienne: The Cookbook as Communication" in *How Canadians Communicate IV: Food Promotion, Consumption and Controversy*, Charlene Elliott, ed, Edmonton: Athabasca University Press, 2016, 75–88.

Dalgairns, Catherine

Scottish, c 1780–1844

1829     *The Practice of Cookery Adapted to the Business of Everyday Life*, London and Glasgow

Williamson, Mary F., "The Publication of 'Mrs. Dalgairns' Cookery': A Fortuitous Nineteenth-Century Success Story" in *Papers of the Bibliographical Society of Canada*, Spring 2007, 45(1): 43–66.

DasGupta, Minakshie

Indian, 1931–1994

1982     *Bangla Ranna (Bengali Cooking)*

——— *The Calcutta Cookbook: A Treasury of Recipes from Pavement to Palace*, with Jaya Chalila and Bunny Gupta

Banjeri, Chitrita, “Minakshie DasGupta” in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 124–127.

David, Elizabeth  
English, 1913–1992

- 1950 *A Book of Mediterranean Food*, London [1955, 1958, 1965, 1988, 1991]
- 1951 *French Country Cooking*, London [1958, 1966]
- 1954 *Italian Food*, London, [1963, 1969, 1977, 1987]
- 1960 *French Provincial Cooking*, London
- 1964 *Summer Cooking*, Harmondsworth, UK
- 1977 *English Bread and Yeast Cookery*, London
- 1986 *An Omelette and a Glass of Wine*, New York
- 1994 *Harvest of the Cold Months*, London

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Davidis, Henriette  
German, 1801–1876

- 1845 *Zuverlässige und selbstgeprüfte Recepte der gewöhnlichen und feineren Küche (Practical Cookbook for Ordinary and Finer Cuisine)*, Bielefeld, Germany – renamed *Praktisches Kochbuch für die gewöhnliche and feinere Küche (Practical Cookbook for Ordinary and Finer Cuisine)*

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### Davidson, Alan

Irish-born, but English resident, 1924–2003

Selected titles:

- 1972 *Mediterranean Seafood*, London
- 1981 *Traditional Recipes of Laos*, [2012]
- 1976 *Seafood of Southeast Asia*, Singapore and London
- 1979 *North Atlantic Seafood*, A Comprehensive Guide with Recipes, [2003]
- 1999 *Oxford Companion to Food*, Oxford

Jaine, Tom, “Alan Davidson in *Culinary Biographies*, Alice Arndt, ed., Houston, TX: Yes Press, 2006, 136–138.

### Davis, Adelle

American, 1904–1974

- 1947 *Let's Cook It Right*, [1962]

Dunlap, Jane [pseudonym for Adelle Davis], *Exploring Inner Space: Personal Experiences Under LSD15*, 1961.

Pack, M.M.. “Adelle Davis,” in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 139–141.

### De Bonnefons, Nicolas

French, 17<sup>th</sup> century

- 1651 *Les Delices de la Campagne*, Amsterdam [1654, 1661]

Gagnaire, Pierre, Hervé This, Nicolas de Bonnefons, and Rip Hopkins. *Alchimistes aux Fourneaux: La Cuisine Française Relevée par Pierre Gagnaire et Hervé This*. Paris: Flammarion, 2007.

### de Casteau, Lancelot

Belgian, 1500s–1613

- 1604 *Ouverture de Cuisine*, Liège

Liebaers, Herman, Jacques Kother and Léo Moulin, eds., *Ouverture de Cuisine*, Antwerp and Brussels: De Schutter, 1982.

### De Grey, Elizabeth, Countess of Kent

English, 1581–1651 [manuscript]

- 1653 *A Choice Manual of Rare and Select Secrets in Physick and Chyrurgery: Collected and Practiced by the Right Honourable, the Countess of Kent, Late Deceased*, London



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### De Knight, Freda

African-American, 1909–?

- 1948     *A Date with a Dish, A Cookbook of American Negro Recipes*
- 1950     *Favorite Carnation Recipes*, Los Angeles
- 1962     *The Ebony Cookbook: A Date with a Dish* [1978]

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### de Pomaine, Edouard

Polish-French, 1875–1964

- 1922     *Bien Manger pour Bien Vivre : Essai de Gastronomie Théorique*, Paris
- 1929     *Cuisine Juive: Ghettos Modernes*, [*The Jews of Poland: Recollections and Recipes*], [1949; translated 1985]
- 1930     *La cuisine en dix minutes ou l'adaptation au rythme moderne*, [*French Cooking in Ten Minutes, Or Adapting to the Rhythm of Modern Life*], [1948 translation by Peggy Benton; 1977 English translation by Philip and Mary Hyman; 1994]
- 1932     *Good Fare: A Code of Cookery*, Blanche Powers, translator, London
- 1935     *La cuisine en plein air*
- 1938     *365 Menus, 365 Recettes* [1951]
- 1962     *Cooking with Pomiane* [2001]

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German-English, d. 1534

- 1508     *The Boke of Keruyng*

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### Digby, Sir Kenelme

English, 1603–1655 [also Digbie]

1669 *The Closet of the Eminently Learned Sir Kenelme Digbie Knight Opened*, London [1677]

Eyre, Hermione. *Viper Wine*, London: Jonathan Cape, 2014. [novel about Digby and his wife]

Stevenson, Jane, and Peter Davidson, eds., *The Closet of the Eminently Learned Sir Kenelme Digbie Kt. Opened*. Totnes, Devon: Prospect Books, 1997.

### Dods, Meg

[Christian Isobel Johnson]; Scottish, 1781–1857

1826 *The Cook and Housewife's Manual*, Edinburgh and London [1828, 1830, 1832, 1833]

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### Duckitt, Hildagonda J.

South African, 1840–1905

1891 *Hilda's "Where Is It?" of Recipes: Containing, Amongst Other Practical and Tried Recipes*,

- many old Cape, Indian, and Malay Dishes and Preserves  
 1902 *Hilda's Diary of a Cape Housekeeper: Being a Chronicle of Daily Events and Monthly Work in a Cape Household, with Numerous Cooking Recipes*

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### Eales, Mary

English, d1717 or 1718

- 1718 *Mrs Mary Eales' Receipts*, London  
 1733 *The Complete Confectioner, or, The Art of Candyng and Preserving in Its Utmost Perfection*, London

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### Ellis, William

English, 1680s–1759

- 1750 *The Country Housewife's Family Companion*, London

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### Emy

French fl 1768

- 1768 *L'Arte de Bien Faire les Glaces d'Office*

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### Erken, Henriette Schøberg

Norwegian, 1866–1953

- 1895 *Cook Book for School and Home* [1914]  
 1903 *Cook Book 1*  
 1904 *Cook Book 2*  
 1905 *Cook Book for Frugal Housewives*  
 1908 *Home Baking and Practical Hints*  
 1912 *Stor Kokebok (The Big Cook Book)* [1916]  
 1914 *Reasonable Food*

Çağatay, Kari W., “Henriette Schønberg Erken” in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 152–153.

### Escoffier, Auguste

French, 1847–1935

Selected titles:

1903 *Le Guide Culinaire : Aide-Mémoire de Cuisine Pratique*, published in English 1907, London [1907, 1912, 1921, 1979]

1934 *Ma Cuisine: 2500 recettes*, published in English in 1965, New York

Kraig, Bruce, “Auguste Escoffier” in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 153–156.

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### Evelyn, John

English, 1620–1706

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### Fair Cook Book, The

1888 Denver, Colorado

Kirshenblatt-Gimblett, Barbara, “The Moral Sublime: The Temple Emanuel Fair and Its Cookbook, Denver, 1888,” in *Recipes for Reading: Community Cookbooks, Stories, Histories*, Anne L. Bower,

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**Fanshawe, Lady Ann**

English, 1625–1680 [manuscript]

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**Farley, John**

English, 17\_\_

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Lucraft, Fiona, "The London Art of Plagiarism," part 1, *Petits Propos Culinaires: Essays and Notes on Food, Cookery and Cookery Books*, December 1992, 42: 7–24

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**Farmer, Fannie Merritt**

American, 1857–1915

Selected titles:

1896     *Boston Cooking-School Cook Book*, Boston

1904     *Food and Cookery for the Sick and Convalescent*, Boston

1905     *What to Have for Dinner*, New York

1912     *A New Book of Cookery*, New York

1914     "Choice Recipes Prepared by Miss Fannie Merritt Farmer" in Maria Parloa, *Chocolate & Cocoa Recipes*, The Walter Baker Chocolate Company

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### Fettiplace, Elinor

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Wilson, C. Anne, "A Cookery Book and Its Context: Elizabethan Cookery and Lady Fettiplace" in *Petits Propos Culinaires: Essays and Notes on Food, Cookery and Cookery Books*, 1987, 25: 7–26.

### Fisher, Abby

Black-American, c 1832 – between 1910 and 1920

1881     *What Mrs Fisher Knows About Black Southern Cooking*, San Francisco

Arndt, Alice, "Abby Fisher" in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 162–163.

Brower, Robert W., "Solving a Culinary History Mystery: Tracing Abby Fisher's Roots to South Carolina" in *Repast, The Publication of the Culinary Historians of Ann Arbor*, Fall 2007.

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### Fisher, M. F. K. [Mary Frances Kennedy]

American, 1908–1992

- 1937     *Serve it Forth*, New York
- 1941     *Consider the Oyster*, New York
- 1942     *How to Cook a Wolf*, New York
- 1943     *The Gastronomical Me*, New York
- 1946     *Here Let Us Feast: A Book of Banquets*
- 1949     *An Alphabet for Gourmets*
- 1954     *The Art of Eating: Five Gastronomical Works of M.F.K. Fisher*, Cleveland
- 1961     *A Cordiall Water: A Garland of Odd & Old Receipts to Assuage the Ills of Man or Beast*
- 1962     *The Story of Wine in California*, Berkeley
- 1968     *The Cooking of Provincial France*, New York
- 1969     *With Bold Knife and Fork*, New York
- 1983     *As They Were*, New York, London
- 1986     *Fine Preserving: M.F.K. Fisher's Annotated Edition of Catherine Plagemann's Cookbook*, Berkeley

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Correspondence 1929–1991. Berkley, CA: Counterpoint Press, 1997.

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Spring, Justin. *The Gourmand’s Way: Six Americans in Paris and the Birth of a New Gastronomy – Julia Child, M.F.K. Fisher, Alexis Lachine, A.J. Liebling, Richard Olney, Alice B. Toklas*. New York: Farrar, Straus and Giroux, 2017.

Zimmerman, A. *An Extravagant Hunger: The Passionate Years of MFK Fisher*. Berkeley: Counterpoint Press, 2011.



## Fitzgibbon, Theodora

Irish, 1916–1991

### Selected Titles:

- 1952 *Cosmopolitan Cookery in an English Kitchen*
- 1956 *Weekend Cookery*
- 1965 *The Art of British Cooking*
- 1968 *A Taste of Ireland*
- 1971 *A Taste of Wales*
- 1975 *A Taste of Rome*
- 1979 *A Taste of Scotland*
- 1983 *Irish Traditional Food*

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## Five Roses Cookbook, The

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## Francatelli, Charles Elmé

English, 1805–1876

- 1846 *The Modern Cook*, London
- 1846 *French Cookery, A Practical Guide to the Culinary Art in All Its Branches*, London
- 1852 *A Plain Cookery Book for the Working Classes*, London
- 1862 *The Royal Confectioner English and Foreign, A Practical Treatise on the Art of Confectionery in All Its Branches*, London
- 1864 *Cook’s Guide and Housekeeper’s & Butler’s Assistant: A Practical Treatise on English and Foreign Cookery in All Its Branches*, London

*Francatelli’s The Modern Cook (1846): 1462 Recipes by Queen Victoria’s Chef*. Intro by Daniel V. Thompson. New York: Dover Publications, 1973.

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## Franey, Pierre

French-American, 1921–96

Selected titles:

- 1979 *The New New York Times Cookbook* (with Craig Claibourne), New York  
1996 *Pierre Franey Cooks with his Friends* (with Claudia Franey Jensen), New York

Franey, Pierre, with Richard Flaste and Bryan Miller. *A Chef's Tale: A Memoir of Food, France, and America*. New York: Knopf, 1994.

### Frugal Housewife's Manual, The

1840 "A.B. of Grimsby," Toronto, Upper Canada

Driver, Elizabeth. *Culinary Landmarks: A Bibliography of Canadian Cookbooks, 1825–1949*, Toronto: University of Toronto, 2008, 287–286.

Lucas, Fiona, and Mary Williamson, "Frolics with Food: The Frugal Housewife's Manual, 1840" in *Covering Niagara: Studies in Local Popular Culture*, Joan Nicks and Barry Grant, eds., Waterloo, ON: Wilfrid Laurier Press, 2010, 147–169.

### Fu, Pei-mei

Taiwanese, 1931–2004

Selected titles:

- 1965 *Dianshi shipu [Television Cookbook]*, Taipei  
1969–79 *Peimei shipu [Peimei's Chinese Cookbook]*, 3 vol, Taipei  
2000 *Wuwei bazhen de suiyue [Years of Five Flavors and Eight Treasures]*, Taipei

King, Michelle, "The Julia Child of Chinese Cooking, or the Fu Pei-mei of French Food?" in *Gastronomica, The Journal of Critical Food Studies*, Spring 2018, 18(1): 15–26.

### Fuller, Elizabeth

English, 16\_\_–1728 [manuscript]

Potter, D., "Elizabeth Fuller's cookery manuscript, 1712" in *Petits Propos Culinaires: Essays and Notes on Food, Cookery and Cookery Books*, June 2001, 67: 24–36.

### Fulton, Margaret

Australian, 1924–

- 1968 *The Margaret Fulton Cookbook*  
1973 *Italian Cookbook*

Fulton, Margaret. *I Sang for My Supper: Memories of a Food Writer*. Sydney: Lansdowne Publishers, 1999.

### Gandulfo, Petrona Carrizo de

Argentina, 1898–1992

- 1953 *Cómo cocina Doña Petrona con ollas a presión (How Doña Petrona Cooks with a Pressure Cooker)*  
1962 *Recetas económicas e Doña Petrona (Economical Recipes of Doña Petrona)* [2002]

Pite, Rebekah E., "Petroa Carrizo de Gandulfo" in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 172–74.

### Gilbert, Fabiola Cabeza de Baca

Mexican-American, 1894–1991

- 1939 *Historic Cookery* [1942, 1954, 1958, 1970, 1996]
- 1949 *The Good Life, New Mexico Food*
- 1954 *We Fed Them Cactus* [1994]
- 1982 *The Good Life, New Mexico Traditions and Food*

Foot, Cheryl J., "Fabiola Cabeza de Baca Gilbert" in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 175–76.

### Gilman, Caroline Howard

American, 1794–1888

- 1832 *The Carolina Receipt Book, or Housekeeper's Assistant in Cookery, Medicine and Other Subjects Related to the Management of a Family*, Charleston

Gabaccia, Donna, and Jane Aldrich, "Recipes in Context: Solving a Small Mystery in Charleston's Culinary History" in *Food, Culture and Society*, June 2012, 15(2): 197–221.

### Glasse, Hannah

English, 1708–1777

- 1747 *The Art of Cookery, Made Plain and Easy*, London [many more editions]
- 1760 *The Compleat Confectioner*, London
- 1761 *The Servant's Directory*, London
- 1800 *The Compleat Confectioner or, Housekeeper's Guide. With considerable additions and improvements by Maria Wilson*, London
- 1805 *The Art of Cookery*, Alexandria, VA

Bain, Priscilla, "Recounting the Chickens: Hannah Further Scrutinized," *Petits Propos Culinaires: Essays and Notes on Food, Cookery and Cookery Books*, July 1986, 23: 38–41.

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American, 1910–ongoing

1930     *Meals Tested, Tasted and Approved: Favorite Recipes and Menus from Our Kitchens to Yours*, New York [1931]

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### Gorriti, Juana Manuela

Argentinean, 1818–1892

1890     *Cocina ecléctica* [*The Eclectic Kitchen*],

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### Gray, Patience

English, 1917–2005

1957 *Plats du Jour*, London [with Primrose Boyd] (2006)

1986 *Honey from a Weed: Fasting and Feasting in Tuscany, Catalonia, the Cyclades, and Apulia*, London (1987, 2001)

2005 *The Centaur’s Kitchen: A Book of French, Italian, Greek, and Catalan Dishes for Ships’ Cooks on the Blue Funnel Line*, London

Federman, Adam. *Feasting and Fasting: The Life of Visionary Food Writer Patience Gray*. White River Junction, VT: Chelsea Green Publishing, 2017.

### Grigson, Jane

English, 1928–1990

Selected titles:

1967 *Charcuterie and French Pork Cookery*, London (1970, 1975, 1981)

1971 *Good Things*, London (1973, 1977, 1990)

1973 *Fish Cookery*, London (1975, 1993)

1974 *English Food, An Anthology*, London (1977, 1979, 1988)

1975 *The Mushroom Feast*, London (1983, 1987)

1978 *Jane Grigson’s Vegetable Book*, London (1979, 1986)

1982 *Jane Grigson’s Fruit Book*, London (1988)

1986 *Exotic Fruits and Vegetables*, London

1987 *The Cooking of Normandy*, New York

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## Guérard, Michel

French, 1933–

- 1976 *La grande cuisine minceur* (with Alain Coumont)
- 1978 *La cuisine gourmande*, Paris
- 2003 *Petit almanach des inventeurs improbables et méconnus* (with Jean-Paul Plantive)
- 2004 *L'almanach des petits métiers improbables* (with Jean-Paul Plantive)
- 2005 *Petit almanach des plantes improbables et merveilleuses* (with Jean-Paul Plantive)
- 2006 *La Cuisine très facile, Recettes pour débutants ou maladroits*

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## Hale, Sarah Josepha

American, 1788–1879

- 1839 *The Good Housekeeper*, Boston [1841]
- 1845 *Keeping House and House Keeping*
- 1852 *The Ladies New Book of Cookery*
- 1853 *The New Household Receipt Book*, London
- 1857 *Mrs Hale's Receipts for the Millions*
- 1857 *Mrs Hale's New Cookbook*, Philadelphia

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## Harland, Marion

American, 1830–1922 [Mary Virginia Hawes Terhune]

Selected titles [of 24]:

- 1871 *Common Sense in the Household*, New York
- 1875 *Breakfast, Luncheon and Tea*, New York
- 1878 *The Dinner Yearbook*, New York
- 1896 *The Ladies Home Cook Book*, New York
- 1898 *The Comfort of Cooking and Heating by Gas*, New York
- 1906 *Marion Harland's Complete Cook Book*, New York

Bakker, Jan, "Something Barely Breathed: The Twist in Mary Terhune's *Autobiography of Marion Harland*," *Southern Studies*, 1994, 5(3-4): 31.

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English, 1893–1985

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Hazleton, Nika  
Italian-German, 1908–1992

Selected titles [of 26]:

- 1946     *Reminiscence and Ravioli* [Nika Standen]
- 1966     *Family Circle Encyclopedia*
- 1969     *The Cooking of Germany* [Time-Life Food of the World series]
- 1976     *The Unabridged Vegetable Cookbook*
- 1984     *Nika Hazleton’s Pasta Cookbook*
- 1985     *From Nika Hazleton’s Kitchen*

Schwartz, Arthur, “Nika Hazleton” in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 209–211.

Hill, Annabelle Powell  
American, 1810–1878

1867     *Mrs Hill’s New Cook Book*, [1872]

Fowler, Damon L., ed. and “Introduction,” *Mrs Hill’s Southern Practical Cookery and Receipt Book*, facsimile of 2<sup>nd</sup> ed., Columbia, SC: University of Southern Carolina Press, 1995.

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Canadian, 1877

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## Horn, Erna

German, 1904–1981

Selected Titles [of 38]:

1928     *Das Schokoladebuch (The Chocolate Book)*

1930     *Der neuzeitliche Hauhalt (The Modern Household)*

1948     *Das Kochbuch für Heute (The Cookbook for Today)*

1974     *Das Altbayrische Küchenjahr: Ein kulinarischer Kalender (A Year in an Old-Fashioned Bavarian Kitchen: A Culinary Calendar)*

1980     *Bayer tafelt: vom Essen und Trinken in Altbayern, Franke und Schwaben: Ein kulinarische Kulturgeschichte (Bavaria at Table: Of Eating and Drinking in Old Bavaria, Franconia and Swabia: A Culinary Cultural History)*

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## Horry, Harriott Pinckney

American, 1748–1830 [manuscript]

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## Howland, Esther Allan

American, 1801–1860

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## Jarrin, William Alexis

Italian, but active in London, 1784–1848

1820     *The Italian Confectioner, or Complete Economy of Desserts*, London [1827]

Day, Ivan, “From Murrell to Jarrin: Illustrations in British Cookery Books, 1621–1820” in *The English Cookery Book, Historical Essays*, Eileen White, ed., Totnes, Devon: Prospect Books, 2004, 98–150.

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### Katzen, Mollie

American, 1950–

1977     *Moosewood Cookbook*, New York

1982     *The Enchanted Broccoli Forest*, New York

1988     *Still Life with Menu Cookbook*, New York

Demers, Elizabeth, “Mollie Katzen” in *Icons of American Cooking*, Victor W. Geraci and Elizabeth S. Demers, eds, Santa Barbara, CA: ABC-CLIO and Greenwood Icons, 2011, 131–140.

### Kellogg, Ella Eaton

American, 1853–1920

1900     *Everyday Dishes and Everyday Work*

1904     *Healthful Cookery: A Collection of Choice Recipes for Preparing Foods*

Martindale, Marty, “Ella Eaton Kellogg” in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 221–223.

### Kennedy, Diana

English-Mexican, 1923–

1972     *The Cuisines of Mexico*, New York

1989     *The Art of Mexican Cooking*, New York [2008]

2009     *The Essential Cuisines of Mexico*, New York

2003     *From My Mexican Kitchen*, New York

Bertelsen, Cynthia B., “Diana Kennedy” in *Icons of American Cooking*, Victor W. Geraci and Elizabeth S. Demers, eds., Santa Barbara, CA: ABC-CLIO and Greenwood Icons, 2011, 141–154.

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### Kerr, Graham

English / American, 1934–

- 1963 *Entertaining with Kerr*
- 1964 *The Graham Kerr Cookbook* [1970, 2018]
- 1965 *The Galloping Gourmets*
- 1970 to 1972 *The Television Cookbooks*, 7 volumes
- 1973 *The Complete Galloping Gourmet Cookbook*
- 1975 *The New Seasoning*
- 1997 *The Love Feast*
- 1981 *Step by Step Cookbook*
- 1991 *Graham Kerr's Smart Cooking*
- 1992 *Graham Kerr's Minimax Cookbook*
- 1993 *Graham Kerr's Creative Choices*
- 1994 *Graham Kerr's Kitchen*
- 1996 *Graham Kerr's Best*
- 1997 *Swiftly Seasoned with Graham Kerr*
- 1997 *The Gathering Place*, Volume I
- 2002 *The Gathering Place*, Volume II
- 2004 *Charting a Course to Wellness: Creative Ways of Living with Heart Disease and Diabetes*
- 2006 *Recipe for Life*
- 2006 *Outdulgence*

Collins, Kathleen, "The Me Decade and the Galloping Gourmet," *Watching What We Eat: The Evolution of Television Cooking Shows*, New York: The Continuum International Publishing Group, 2009, chapter 4, 101–129.

### Kidder, Edward

English, 1665 or 66–1739 [manuscript]

1740s *E. Kidder's Receipts of Pastry and Cookery*, London

Jakeman, Jane, ed. and "Introduction" to facsimile ed., *Kidders Receipts: An Eighteenth Century Recipe Book*, Oxford: Ashmolean Museum, 2001.

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### Kitchiner, William Dr.

English, 1778–1827

1817 *Cook's Oracle*, London [1818, 1821]

Bridge, Tom and English, Colin Cooper. *Dr William Kitchiner, Regency Eccentric, Author of The Cook's Oracle*. Lewes, East Sussex: Southover Press, 1992.

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### Kump, Peter

American, 1937–1995

1982 *Quiche and Paté*

Kaufman, Cathy K., Peter Kump" in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 226–27.

### Kushi, Aveline

Japanese-American, 1923–2001 [Tomoko Yokoyama]

1985 *Aveline Kushi's Complete Guide to Macrobiotic Cooking for Health, Harmony, and Peace* [with Alex Jack]

1985 *Changing Seasons Macrobiotic Cookbook* [with Wendy Esko]

1988 *Macrobiotic Cancer Prevention Cookbook*

1989 *The Quick and Natural Macrobiotic Cookbook*

1996 *The Complete Whole Grain Cookbook*

Arndt, Alice, "Aveline Kushi" in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 228–230.

Kushi, Aveline and Alex Jack. *Aveline: The Life and Dream, of the Woman Behind Macrobiotics Today*. 1988.

### La Chapelle, Vincent

French, first half of 18<sup>th</sup> century

1733 *The Modern Cook*, 3 vols, London [1736, 1751]

- 1735    *Le cuisinier moderne*, 4 vols, The Hague  
 1742    *Le cusinier moderne*, 5 vols, expanded, The Hague

Fink, Beatrice, "Vincent La Chapelle" in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 231–232.

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*La Cuisinière Canadienne* *see* *Cuisinière Canadienne, La*

Latini, Antonio

Italian, 1642–1696

- 1692    *Lo scalco alla moderno*, vol 1  
 1694    *Lo scalco alla moderno*, vol 2

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La Varenne, François Pierre de

French, c 1615 or 1618–1678

- 1651    *Le cuisinier françois*, Paris [1652, 1661, 1729]  
 1653    *Le patissier François*

Arndt, Alice, "La Varenne" in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 235–236.

Hyman, Philip and Mary, and Jean-Louis Flandrin, eds. *Le cuisinier françois*. Paris: Bibliothèque Bleue, 1983.

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## Laverty, Maura

Irish, 1907–66

- 1941 *Flour and Economy*, Dublin
- 1946 *Kind Cooking*, Dublin [1947: *Maura Laverty's Cookbook*]
- 1952 *Feasting Galore*, Dublin
- 1960 *Full and Plenty*, Dublin [1966]

Richman Kenneally, Rhona, "Memory as Food Performance: the Cookbooks of Maura Laverty," in *Ireland and Quebec: Multidisciplinary Perspectives on History, Culture and Society*, Margaret Kelleher and Michael Kenneally, eds., Dublin: Four Courts Press), 2016.

## Lawson, Nigella

English, 1960–

Selected titles:

- 1998 *How to Be a Domestic Goddess: Baking and the Art of Comfort Cooking*
- 2002 *Forever Summer*
- 2010 *Kitchen: Recipes from the Heart of the Home*
- 2012 *Nigelissima*

Andrews, Maggie, "Nigella Bites the Naked Chef: The Sexual and the Sensual in Television Cookery Programmes" in *The Recipe Reader: Narratives, Contexts, Traditions*. London and Burlington, VT: Ashgate Publishing, 2003; Lincoln, NE: University of Nebraska Press, 2010, 187–204.

*Le ménagier de Paris* see *Ménagier de Paris*, Le

## Lee, Mary Custis

American, 1807–1873 [manuscript]

Zimmer, Anne Carter. *Robert E. Lee Family Cooking and Housekeeping Book*. Virginia Historical Society. Chapel Hill, NC: University of North Carolina Press, 2002.

## Leigh, Blanche

English, \_\_\_\_

- 1905 *Souvenir Cookery Book*, Leeds
- 1913 *Leeds Household Book*, Leeds

Brears, Peter, "Mrs Blanche Leigh" in *Petits Propos Culinaires: Essays and Notes on Food, Cookery and Cookery Books*, December 1998, 60: 42–43.

## Leonardi, Francesco

Italian, fl 1750–1790

- 1790 *L'Apicio moderno*, Rome [1807]

Willan, Anne, "Francesco Leonardi" in *Great Cooks and Their Recipes from Taillevent to Escoffier*. Maidenhead, England: McGraw-Hill Book Company, 1977, reprinted 1992, 113–128.

### Leslie, Eliza

American, 1787–1858

Selected titles:

- 1828 *Seventy-Five Receipts for Pastry, Cakes and Sweetmeats*, Boston
- 1832 *Domestic French Cookery*, Philadelphia
- 1837 *Directions for Cookery*, Philadelphia
- 1846 *The Indian Meal Book*, London
- 1857 *Miss Leslie's New Cookery Book*, Philadelphia

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### Lewis, Edna

African-American, 1916 – 2006

- 1972 *The Edna Lewis Cookbook*, New York
- 1976 *The Taste of Country Cooking*, New York
- 1988 *In Pursuit of Flavor*, New York
- 2003 *The Gift of Southern Cooking with Scott Peacock*, New York

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Twitty, Michael, "Edna Lewis" in *Icons of American Cooking*, Victor W. Geraci and Elizabeth S. Demers, eds, Santa Barbara, CA: ABC-CLIO and Greenwood Icons, 2011, 155–168.

### Lincoln, Mary

American, 1844–1921

Selected titles:

- 1983 *Boston Cooking School Cook Book*, Boston
- 1884 *Mrs Lincoln's Boston Cook Book*, Boston
- 1887 *Boston School Kitchen Text-Book*, Boston
- 1898 *Frozen Dainties: Fifty Choice Recipes for Ice Creams, Frozen Puddings, Frozen Fruits, Frozen, Beverages, Sherbets, and Water Ices*, New York
- 1904 *What to Have for Dinner*, Boston

Longone, Janice Bluestein, "Mary Lincoln" in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 243–245.

Longone, Jan, intro. *Boston Cooking School Cookbook: What to Do and What Not to Do in Cooking*. New York: Dover Publications, 1996.



### Lloyd, Martha

English, 1765–1843 [manuscript]

Black, Maggie and Deirdre Le Faye. *The Jane Austen Cookbook*. Chicago: Chicago Review Press, 1995.

Hickman, Peggy, ed. *A Jane Austen Household Book with Martha Lloyd's Recipes*. Newton Abbott, England: David and Charles, 1977.

*Livre de Recettes Farine Purity* see *Purity Cook Book*

### Lo, Kenneth

Chinese-English, 1913–1995

Selected titles of 17:

- 1955 *Cooking the Chinese Way*, London
- 1970 *Quick and Easy Chinese Cooking*
- 1974 *Chinese Food*, New York [1996]
- 1979 *The Encyclopedia of Chinese Cooking*
- 1985 *New Chinese Cooking School*, Tucson, AZ [1995]

Lo, Kenneth. *The Feast of My Life*. 1993.

Newman, Jacqueline, “Kenneth Lo” in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 245–246.

### Lucas, Dione

American, 1909–1971

- 1936 *Au Petit Cordon Bleu: An Array of Recipes from the École du Pétit Cordon Bleu*, with Rosemary Hume, London [1953, 1956]
- 1947 *The Cordon Bleu Cook Book*, Boston
- 1953 *French Cookery*, Chicago
- 1955 *The Dione Lucas Meat and Poultry Cook Book*, with Ann Roe Robbins
- 1964 *The Gourmet Cooking School Cook Book: Classic Recipes, Menus, and Methods as Taught in the Classes of the Gourmet Cooking School*, with Darlene Geis, New York [1982]
- 1973 *The Dione Lucas Book of French Cooking*, with Marion Gorman, Boston

Collins, Kathleen, “La Cuisine and Canned Soup: Dione Lucas vs. Convenience,” *Watching What We Eat: The Evolution of Television Cooking Shows*, New York: The Continuum International Publishing Group, 2009, chapter 2, 44–68.

Kelly, Patricia M. “Dione Lucas” in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 247–248.

*Maestro Martino* see *Martino, Maestro*

### Makhmudov, Karim

Uzbek, 1926–1993

Selected titles [of 12]:

- 1958 *Uzbekskie bliunda (Uzbek Dishes)* [1962, 1974, 1976, 1982]
- 1979 *Uzbek taomlari (Uzbek Cuisine)*
- 1988 *Plov na liuboi vkus (Pilaf for Any Taste)*
- 1993 *Choinoma (All About Tea)*

Mack, Glenn, “Karim Makhmudov” in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 251–254.

### Markham, Gervase

English, 1568–1637

- 1615 *The English Hus-wife*, London [1664]

Best, Michael B., ed., and “Introduction” for *The English Housewife*. Montreal: McGill-Queen’s University Press, 1998.

Curtin, Kathleen, “Gervase Markham” in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 254–256.

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### Marshall, Agnes B.

English, 1855–1905

- 1885 *The Book of Ices*, London
- 1888 *Mrs A. B. Marshall’s Book of Cookery*, London
- 1891 *Mrs A. B. Marshall’s Larger Cookery Book of Extra Recipes*, London
- 1894 *Fancy Ices*, London

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Wheaton, Barbara Ketcham. *Victorian Ices and Ice Cream: 117 delicious and unusual recipes updated for the modern kitchen*. Introduction to facsimile of *Book of Ices*, New York: Metropolitan Museum of Art, 1976.

### Martino, Maestro [Martino of Como]

Italian, fl 1450–1475

c1465 *Libro de Arte Coquinaria*

Ballerini, Luigi, ed., and Jeremy Parzen, trans. *The Art of Cooking: The First Modern Cookery Book, The Eminent Maestro Martino of Como*. With 50 modernized recipes by Stefania Barzini. Los Angeles: University of California Press, 2005.

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Willan, Anne, "Martino" in *Great Cooks and Their Recipes from Taillevent to Escoffier*. Maidenhead, England: McGraw-Hill Book Company, 1977, reprinted 1992, 23–36.

## Massiolot, François

French, c 1660–1733

1691 *Le cuisinier roïal et bourgeois*, Paris [1693, 1698]

1692 *Nouvelle instruction pour les confitures, les liqueurs, et les fruits*, Paris [1698]

1702 *The Court and Country Cook*, London

1712 *Le nouveau cuisinier roïal et bourgeois*, Paris [1729]

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Hyman, Philip and Mary, "La Chapelle and Massiolot: An Eighteenth Century Feud" in *Petits Propos Culinaires: Essays and Notes on Food, Cookery and Cookery Books*, August 1979, 2: 44–54.

Master Chiquart *see* Chiquart, Master

## May, Robert

English, 1588–c1665

1660 *The Accomplisht Cook, or the Art and Mystery of Cookery*, London [1665, 1671, 1678, 1685]

May, Robert. *The Accomplisht Cook, or the Art and Mystery of Cookery*. Facsimile of the 1685 edition. Marcus Bell and Tom Jaine, eds. London: Prospect Books, 1994.

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Willan, Anne, "Robert May" in *Great Cooks and Their Recipes from Taillevent to Escoffier*. Maidenhead, England: McGraw-Hill Book Company, 1977, reprinted 1992, 69–84.

### Mazza, Irma Goodrich

American, 1898–?

1939 *Herbs for the Kitchen*, [1940, 1941, 1943, 1944, 1945, 1947 rev, 1948, 1950, 1952, 1973, 1975 rev, 1976]

Brower, Robert W., "Herbs for the Kitchen: A Hidden Italian-American Gem of the Spice Shelf" in *Repast, The Publication of the Culinary Historians of Ann Arbor*, Fall 2012, 28(4): 12–15.

### Ménagier de Paris, Le

1393? Paris

Bayard, Tania, ed. *A Medieval Home Companion: Housekeeping in the 14<sup>th</sup> Century*. New York: Harper Collins, 1995.

Greco, Gina L. and Christine M. Rose, eds. and trans. *The Good Wife's Guide: A Medieval Household Book*. Ithaca, NY: Cornell University Press, 2008.

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### Menon, François

French, fl 1740–1755

Selected titles:

1739–42 *Le nouveau traité de la cuisine*, 3 vols, Paris

1746 *La cuisinière bourgeoise*, Paris [1748, 1756, 1775]

1755 *Les Soupers de la cour*, 4 vols

1793     *The French Family Cook*, London

### Mérigot, Madame

French, active circa 1795

1795     *La cuisinière républicaine, qui enseigne la manière simple d'accommoder les pomme de terre*

Fink, Beatrice, "Madame Mérigot" in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 264–265.

### Messisbugo, Cristoforo

Italian, first half 16<sup>th</sup> century

1549     *Banchetti, Compositioni di vivande, et apparecchio generale*

Abala, Ken, "Cristoforo Mesisbugo" in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 265–266.

### Molokhovets, Elena Ivanova

Russian, 1831–1918

1861     *Podorok molodym khozajkam [A Gift to Young Housewives]*, St Petersburg, [29 editions]

Goldstein, Darra, "Elena Ivanova Molokhovets" in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 270–271.

Toomre, Joyce, intro and trans. *Classic Russian Cooking: Elena Molokhovet's A Gift to Young Housewives*. Indiana University Press, 1992.

### Montiño, Francisco Martínez

Spanish, early 17<sup>th</sup> century

1611     *Arte de Cocina, Pastelería, Vizcochería, y Conservería* (Art of Cooking, Pastry-making, Biscuit-Making and Conserving)

Forrest, Beth, "Francisco Martínez Montiño" in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 272–273.

### Moore, Mary

Canadian, 1903–1978

1978     *The Mary Moore Cookbook*, Hamilton, ON

Lyons, Ed, "Mary Moore – The Story of a Canadian Cooking Phenomenon," in *Culinary Chronicles, The Newsletter of the Culinary Historians of Ontario*, Summer 2005, 45: 3–7; also online at [http://www.culinaryhistorians.ca/newsletters/CC\\_45.pdf](http://www.culinaryhistorians.ca/newsletters/CC_45.pdf).

### Moxon, Elizabeth

English, 16\_\_–1746

1741 *English Houswifry*, Leeds

Brears, Peter, “Elizabeth Moxon Identified” in *Petits Propos Culinaires: Essays and Notes on Food, Cookery and Cookery Books*, September 2017, 109: 20–21.

### Mundall, John H.

American, 17\_\_ [manuscript]

*To Strengthen, To Comfort, and To Heal, Receipt Book for John H. Mundall (Philadelphia, c. 1797)*. Clarissa Dillon, ed. Harleysville, PA: Privately printed, 2004. [bound typescript of manuscript]

### Muro, Angel

Spanish, 1839–1897

1892 *Diccionario General de Cocina* (General Dictionary of Cooking)

1897 *La cocina por gas. Agenda de cocina para 1897* (Cooking with Gas. A Culinary Daybook for 1897)

1897 *El Practicon: Tratado complete de cocina al alcance de todos y aprovechamiento de las sobras* (Practical Manual: A Complete Cooking Treatise Accessible to All and the Best Use of Leftovers)

Rios, Alicia, “Angel Muro” in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 275–276.

### Murrell, John

English, active 17<sup>th</sup> century

1615 *A New Booke of Cookerie*, London

1638 *Two Bookes of Cookerie and Carving*, London

Day, Ivan, “From Murrell to Jarrin: Illustrations in British Cookery Books, 1621–1820” in *The English Cookery Book, Historical Essays*. Eileen White, ed. Totnes, Devon: Prospect Books, 2004, 98–150.

### Mukhopadhyay, Bipradas

Indian, 1842–1914

1885 to 1902 *Pak Pranali* (Methods of Cooking) [1904]

1906 *Mishtano Pak* (Making Sweets) [1981]

Baerji, Chitrita, “Bipradas Mukhopadhyay” in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 273–274.

### National Council of Negro Women

American; Memphis, Tennessee

- 1958 *Historical Cookbook of the American Negro*, Boston  
 1991 *The Black Family Reunion Cookbook*, New York  
 1993 *The Black Family Dinner Quilt Cookbook*, New York  
 1994 *Celebrating our Mother's Kitchens: Treasured Memories and Tested Recipes*, New York  
 1998 *Mother Africa's Table: A Chronicle of Celebration*, New York

Bower, Anne L., "Recipes for History: The National Council of Negro Women's Five Historical Cookbooks" in *African American Foodways: Explorations of History and Culture*, Anne L. Bower, ed., Urbana and Chicago: University of Illinois, 2007, 153–74.

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### Nedim Tosun, Mahmud

Turkish, \_\_\_\_

- 1900 *Aşçıbaşı*, Istanbul

Işin, Priscilla Mary, "A Nineteenth Century Ottoman Gentleman's Cookbook" in *Petits Propos Culinaires: Essays and Notes on Food, Cookery and Cookery Books*, May 1999, 61: 30–37.

Işin, Priscilla Mary, ed. *Aşçıbaşı*, Istanbul: YKY, 1998.

### Nignon, Edouard

French, \_\_\_\_

- 1933 *Eloges de la Cuisine Française*

Nignon, Edouard. *Eloges de la Cuisine Française*. Paris: Éditions François Bourin, 1992.

### Nola, Ruperto de

Spanish, 2<sup>nd</sup> half 15<sup>th</sup> century

- 1477(?) *Libre del Coch* (Book of the Cook)

Rios, Alicia, "Ruperto de Nola" in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 277–276.

### Nourse, Mrs [Elizabeth]

Scottish, 1763–before 1855

- 1845 *Modern Practical Cookery, Pastry, Confectionary, Pickling and Preserving*, Montreal, Kingston and Hamilton

Driver, Elizabeth. *Culinary Landmarks: A Bibliography of Canadian Cookbooks, 1825–1949*, Toronto: University of Toronto, 2008, 90–92.



## Nurallah

Persian, 16<sup>th</sup>–17<sup>th</sup> century

1594     *Maddat al-Hayat: resaka dar 'ilm tabbakhi* (The Substance of Life: a Treatise on the Art of Cooking)

Mahdavi, Shireen, "Nurallah" in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 278–279.

## Nutt, Frederick

English, \_\_\_\_

1789     *Complete Confectioner*, London [1890]

Day, Ivan, "Which Compleat Confectioner?" in *Petits Propos Culinaires: Essays and Notes on Food, Cookery and Cookery Books*, August 1998, 59: 44–53.

## Oliver, Jamie

English, 1975–

Selected titles:

1999     *The Naked Chef*

2006     *Cook with Jamie*

2007     *Jamie at Home*

2012     *Jamie's 15-Minute Meals*

2014     *Jamie Oliver's Comfort Food*

Andrews, Maggie, "Nigella Bites the Naked Chef: The Sexual and the Sensual in Television Cookery Programmes" in *The Recipe Reader: Narratives, Contexts, Traditions*. London and Burlington, VT: Ashgate Publishing, 2003; Lincoln, NE: University of Nebraska Press, 2010, 187–204.

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Warin, Megan, "Foucault's Progeny: Jamie Oliver and the Art of Governing Obesity" in *Social Theory and Health*, 2011, 9(1): 24–40

## Oliver, Margo

Canadian, 1923–2010

- 1967 *Margo Oliver's Weekend Magazine Cook Book*, Montreal
- 1972 *Margo Oliver's Weekend Magazine Menu Book*, Montreal
- 1975 *Stew and Casserole Cook Book*, Montreal
- 1989 *Margo Oliver's Cookbook for Seniors*, Vancouver
- 1990 *Margo Oliver's Good Food for One*, Vancouver
- 1993 *The Good Food Cookbook*, Montreal
- 1993 *Classical American Recipes*, Stowe, VT

Hatton Helen, "Tribute: Margo Oliver, 1923–2010" in *Culinary Chronicles, The Newsletter of the Culinary Historians of Ontario*, Summer 2010, 65: 11–13; also online at <http://culinaryhistorians.ca/wordpress/wp-content/uploads/2011/08/CC65.pdf>

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## Olney, Richard

American, 1927–1999

Selected titles:

- 1970 *The French Menu Cookbook*, New York [rev 1985]
- 1977 to 1983 *The Good Cook*, ed., Time-Life series, 27 vols, Alexandria, VA
- 1974 *Simple French Food*, New York
- 1985 *Yquem*, Paris
- 1986 *Yquem*, New York
- 1994 *Lulu's Provençal Table: The Exuberant Food and Wine from the Domaine Tempier Vineyard*, New York

Kelly, Patricia M., "Richard Olney" in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 280–281.

Olney, James, "Remembering Richard Remembering Mlle Marty" in *The Cincinnati Review*, Summer 2006, 3(1): 65–85.

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Spring, Justin. *The Gourmand's Way: Six Americans in Paris and the Birth of a New Gastronomy – Julia Child, M.F.K. Fisher, Alexis Lachine, A.J. Liebling, Richard Olney, Alice B. Toklas*. New York: Farrar, Straus and Giroux, 2017.

## Paré, Jean

Canadian, 1927–

Shultz, Judy and Jean Paré. *Jean Paré: An Appetite for Life*. Edmonton: Company's Coming Publishing, 2006.

## Parloa, Maria

American, 1843–1909

Selected titles:

- 1872 *The Appledore Cook Book: Containing Practical Recipes for Plain and Rich Cookery*, Boston [2012]
- 1978 *Camp Cookery*, Boston
- 1881 *Miss Parloa's New Cookery Book: A Guide to Marketing and Cooking*, Boston
- 1893 *Choice Recipes*, New York

Jenkins, Nancy Harmon, "Maria Parloa" in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 282–284.

## Parry Family

American, recipes dated 1787–1900 [manuscript]

*A Quaker Lady's Cookbook: Recipes from the Parry Mansion*. New Hope, PA: New Hope Historical Society, 1998.

## Marguerite Patten

English, 1915–2015

Selected titles (of about 170):

- 1961 *Cookery in Colour*, London
- 1966 *500 Recipes: Eat and Be Healthy*, London
- 1968 *Savoury Cooking*
- 1969 *Adventures in Cooking*, London
- 1985 *We'll Eat Again*, London [republished as *The Victory Cookbook*, 1995]
- 1985 *Feeding the Nation: Nostalgic Recipes and Facts from 1940–54*, London [2005]

British National Library: <https://bnb.data.bl.uk/doc/person/PattenMarguerite>

Moseley, Rachel, "Marguerite Patten, Television Cookery and Postwar British Femininity" in *Feminism, Domesticity and Popular Culture*, Stacy Gillis and Joanne Hollows, eds. New York: Routledge, 2009.

## Pattison, Nellie Lyle

Canadian, 1879–1953

- 1923 *Canadian Cook Book*, Toronto [1924, 1925, 1927, 1928, 1930, 1932, 1936, 1937, 1938, 1940, 1941, 1942, 1943, 1944, 1945, 1947, 1949; 1953 revised and enlarged by Helen Wattie and Elinor Donaldson, 1957, etc.]

Driver, Elizabeth. *Culinary Landmarks: A Bibliography of Canadian Cookbooks, 1825–1949*, Toronto: University of Toronto, 2008, 615–621.

Goldenberg, Susan, "Cooking with Nellie" in *The Beaver*, Oct–Nov 2005, 41–43.

### Penn, Gulielma

American, 1644–1694 [manuscript]

Benson, Evelyn Abraham, ed., *Penn Family Recipes: Cooking Recipes of Wm. Penn's Wife, Gulielma, with an Account of the Life of Gulielma Maria Springett Penn, 1644–1694*, York, PA: George Shumway, 1966.

### Pépin, Jacques

French, 1935–

Selected titles:

- 1975 *A French Chef Cooks at Home*, New York
- 1976 *La Technique*, New York
- 1979 *La Méthode*, New York
- 1982 *Everyday Cooking with Jacques Pépin*, New York
- 1995 *Jacques Pépin's Table*
- 1999 *Julia and Jacques Cooking at Home*, with Julia Child
- 2011 *Essential Pépin*, Boston

Berendt, Lenora, “Jacques Pépin” in *Icons of American Cooking*, Victor W. Geraci and Elizabeth S. Demers, eds., Santa Barbara, CA: ABC-CLIO and Greenwood Icons, 2011, 183–194.

Pépin, Jacques. *The Apprentice: My Life in the Kitchen*, Boston: Houghton Mifflin, 2003.

### Pinckney, Elizabeth Lucas

American, 1722–1793 [manuscript]

*Recipe Book of Elizabeth Lucas Pinckney, 1756*, South Carolina Society of the Colonial Dames of America, 1936 and 1956

Gabaccia, Donna, and Jane Aldrich, “Recipes in Context: Solving a Small Mystery in Charleston’s Culinary History” in *Food, Culture and Society*, June 2012, 15(2): 197–221.

### Plat, Sir Hugh

English, 1552–1608

- 1600 *Delightes for Ladies*, London [1602, 1628]
- 1608 *A Closet for Ladies and Gentlemen, or The Art of Preserving, Conserving, and Candyng* [1630]

Thick, Malcolm, “Sir Hugh Plat’s Promotion of Pasta as a Victual for Seamen” in *Petits Propos Culinaires: Essays and Notes on Food, Cookery and Cookery Books*, December 1992, 40: 43–50.

Thick, Malcolm, “A Close Look at the Composition of Sir Hugh Plat’s *Delightes for Ladies*” in *The English Cookery Book, Historical Essays*, Eileen White, ed. Totnes, Devon: Prospect Books, 2004, 55–71.

### Platina, *also called* Bartolommeo de Sacchi di Piadena

Italian, 1421–1481

1465     *De Honesta Voluptate et Valetudine* [On Right Pleasure and Good Health]

Andrews, Elizabeth Buermann, trans. *Platina, De Honesta Voluptate: The First Dated Cookery Book*. Facsimile. Vol 5 of Mallinckrodt Collection of Food Classics, St Louis, MI (?): Mallinckrodt Food Classics, 1967.

Milham, Mary Ella, ed. and trans. *Platina on Right Pleasure and Good Health*. Tempe, Arizona: Medieval Renaissance Texts and Studies, 1998. [Republished – Asheville, NC: Pegasus Press, 1999]

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Milham, Mary Ella. *Platina: On Right Pleasure and Good Health*. Tempe, AZ: Medieval and Renaissance Texts and Studies, 1998.

Milham, Mary Ella, “Platina” in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 288–291.

Serventi, Silvano, and Jean-Louis Frandrin, eds., “Introduction” for Bartolomeo Sacchi di Platine, *Le Platine en français*, Orthez: Manucius, 2003.

Vehling, Joseph Dommers, ed. and trans. *Platina and the Rebirth of Man*. Chicago: Walter M. Hill, 1941.

Walddon, David S., “The Hidden Recipes of Bartolomeo Sacchi: An Exploration of the Recipes of the First Five Books of *De Honesta Voluptate et Valetudine*” in *Petits Propos Culinaires: Essays and Notes on Food, Cookery and Cookery Books*, March 2012, 95: 22–55.

Pokhlebin, V.V.

Russian, 1923–2000

1978     *National Cuisines of the Peoples of the USSR*

Mack, Glenn R., “V.V. Pokhlebin” in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 291–294.

Pomiane, Edouard de *see* de Pomaine, Edouard

Price, Elizabeth

English, \_\_\_\_

1780? *The New, Universal and Complete Confectioner*, London

Day, Ivan, "Which Compleat Confectioner?" in *Petits Propos Culinaires: Essays and Notes on Food, Cookery and Cookery Books*, August 1998, 59: 44–53.

### Purity Cook Book

1925 Montreal and Toronto

DeMarco, Eileen S., "Shaping Foodways and Food Decisions," *CuiZine: The Journal of Canadian Food Cultures / CuiZine: revue des cultures culinaires au Canada*, 2015, 6(1), only online at <https://www.erudit.org/en/journals/cuizine/2015-v6-n1-cuizine01991/1032257ar/>

### Queen's Closet Opened, by W.M. [Queen Henrietta Maria]

1655 London [1658, 1661]

Archer, Jayne Elizabeth, "The Queen's Arcanum: Authority and Authorship in *The Queens' Closet Opened* (1655)" in *Renaissance Journal*, 2002, 1(6): 14–26.

Grant, Priya, "Politicized Spaces and Public Intimacy: The Cookery Books of Henrietta Maria and Elizabeth Cromwell" in *CuiZine: The Journal of Canadian Food Cultures / CuiZine: revue des cultures culinaires au Canada*, 2015, 2013, 4(2), only online at <http://www.erudit.org/revue/cuizine/2013/v4/n2/1019319ar.html>

Knoppers, Laura L., "Opening the Queen's Closet: Henrietta Maria, Elizabeth Cromwell, and the Politics of Cookery" in *Renaissance Quarterly*, 2007, 60(2).

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### Rabisha, William

English, 1625–1661

1661 *The Whole Art of Cookery Dissected*, London [1675]

Saffitz, Claire, "Constructing the Politics of Cookery: Authorial Strategy and Domestic Politics in English Cookery Books, 1655–1670" in *CuiZine: The Journal of Canadian Food Cultures / CuiZine: revue des cultures culinaires au Canada*, 2013, 4(2), only online at <http://www.erudit.org/revue/cuizine/2013/v4/n2/1019318ar.html>.

### Raffald, Elizabeth

English, 1733–1781

1769     *The Experienced English Housekeeper*, Manchester [1843]

Cooper, Charles, “*The Experienced English Housekeeper*” in *The English Table in History and Literature*, London: Sampson Low, Marston & Co, 1929, 149–152.

Quinzio, Jeri, “Elizabeth Raffald” in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 303–304.

Shipperbottom, Roy, ed. and “Introduction” to facsimile of *The Experienced English Housekeeper*, Lewes, East Sussex: Southover Press, 1997.

## Ramsay, Gordon

English, 1966–

Selected titles [of 22]:

1996     *Gordon Ramsay's Passion for Flavour*

1999     *Gordon Ramsay's Passion for Seafood*

2007     *Gordon Ramsay's Three Star Chef*

2008     *Gordon Ramsay's Fast Food*

2012     *Gordon Ramsay's Ultimate Cookery Course*

2013     *Gordon Ramsay's Home Cooking: Everything You Need to Know to Make Fabulous Food*

2016     *Gordon Ramsay and the Bread Street Kitchen Team: Delicious Recipes for Breakfast, Lunch and Dinner to Cook at Home*

Leer, Jonatan and Alison Huber, “Strange Culinary Encounters: Stranger Fetishism in *Jamie's Italian Escape* and *Gordon's Great Escape*,” *Food, Culture and Society*, June 2015, 18(2): 309–328.

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Ramsay, Gordon. *Playing With Fire*. London: Harper Collins, 2007.

## Randolph, Jane

American [manuscript]

Harbury, Katharine E. *Colonial Virginia's Cooking Dynasty*. Virginia Historical Society. Columbia, SC: University of South Carolina Press, 2004.

## Randolph, Mary

American, 1762–1828

1824     *The Virginia Housewife*, Washington [1825, 1828]

Hess, Karen, “Mary Randolph” in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 305.

Hess, Karen. *The Virginia Housewife, 1824, with additional material from 1825 and 1828*. Columbia, SC: University of South Carolina Press, 1984.



## Reichl, Ruth

American, 1948–

- 1972    *Mmmmm: A Feastyary*, New York  
2006    *The Gourmet Cookbook: More Than 1000 Recipes*, New York  
2009    *Gourmet Today: More than 1000 All-New Recipes for the Contemporary Kitchen*, New York  
2015    *My Kitchen Year: 136 Recipes That Saved My Life*, New York

Reichl, Ruth. *Tender at the Bone: Growing Up at the Table*. New York: Random House, 1998.

Reichl, Ruth. *Comfort Me with Apples: More Adventures at the Table*. New York: Random House, 2001.

Reichl, Ruth. *Endless Feasts: Sixty Years of Writing from "Gourmet."* New York: Modern Library, 2002.

Reichl, Ruth. *Remembrance of Things Paris: Sixty Years of Writing from "Gourmet."* New York: Modern Library, 2004.

Reichl, Ruth. *Garlic and Sapphires: The Secret Life of a Critic in Disguise*. London: Penguin Books, 2005.

Reichl, Ruth. *Not Becoming My Mother: and Other Things She Taught Me Along the Way*. London: Penguin Books, 2009.

## Roberts, Robert

African-American, 1777–1860

- 1827    *The House Servant's Directory, or a Monitor for Private Families: Comprising Hints on the Arrangement and Performance of Servant's Work*, New York and Boston

Riely, Elizabeth, "Robert Roberts" in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 310–311.

Roberts, Robert. *The House Servants' Directory*. Facsimile reprint. Waltham, MA: Gore Place Society, 1977.

Tipton-Martin, Toni, "A 19<sup>th</sup>–Century Author Breaks a Stereotype: Robert Roberts' *House Servant's Directory*" in *Repast, Quarterly Publication of the Culinary Historians of Ann Arbor*, Spring 2013, XXIX(2): 7–8, 2.

Whiteman, Maxwell, ed., "Robert Roberts: Pioneer Author and Abolitionist," reprint of *The House Servant's Directory*, Philadelphia: Historic Publications, 1969.

## Robuchon, Joël

French, 1945– 2018

- 1986    *Ma Cuisine pour Vous*

1994     *Le Meilleur & le Plus Simple de la Pomme de Terre*

Hyman, Philip, "Puree! Joël Robuchon, 1945 to 2018" in *Petits Propos Culinaires: Essays and Notes on Food, Cookery and Cookery Books*, November 2018, 112: 25–27.

### Rombauer, Irma S. and Marion Rombauer Becker

American, 1877–1962 and 1903–1976

1931     *The Joy of Cooking: A Compilation of Reliable Recipes and Casual Culinary Chat*, St Louis

1936     *The Joy of Cooking*, Indianapolis and New York, and many subsequent editions [1943, 1946, 1962, 1963, others]

1939     *Streamlined Cooking*

1946     *A Cookbook for Boys and Girls*

Demers, Elizabeth S., "Irma Rombauer, and Marion Rombauer Becker" in *Icons of American Cooking*, Victor W. Geraci and Elizabeth S. Demers, eds., Santa Barbara, CA: ABC-CLIO and Greenwood Icons, 2011, 229–242.

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Mendelson, Anne, "Irma S. Rombauer" in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 312–314.

### Rorer, Sarah Tyson

American, 1849–1937

Selected titles:

1886     *Philadelphia Cook Book: A Manual of Home Economics*, Philadelphia

1889     *Home Candy Making*, Philadelphia

Oliver, Sandra L., "Sarah Tyson Rorer" in Alice Arndt, ed., *Culinary Biographies*, Houston, TX: Yes Press, 2006, 315–316.

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American, 1941–

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German, active 1830s

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Mexican, 1899–1968

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Late 1930s *Manual práctico de cocina y repostería (Practical Manual of Cooking and Pastry)*

1946 *Platillos regionales de la República mexicana (Regional Dishes of the Mexican Republic)*

1950 *Cómo cocinar en los aparatos modern (How to Cook with Modern Appliances)*

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Swedish, 1703–1769

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American, 1944–

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- 1664 *The Cooks Guide, or, Rare Receipts for Cookery*, London
- 1670 *The Queene-Like Closet, or, Rich Cabinet Stored with All Manner of Rare Receipts for Preserving, Candying and Cookery*, London [1681]
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