



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

A Bibliography of Biographies, Histories and Studies

FIONA LUCAS

Third Edition
November 2023

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- Printed from the website of Culinary Historians of Canada, 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.
- The symbol ♦ indicates entries added to this third edition.

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.¹

The serious study of historical cookbooks and recipes is no longer a strange phenomenon in either the academic and or popular worlds. Curiosity about them has continued to rise since I compiled the first and second versions of this bibliography in 2017 and 2020, leading to many more biographies of cookbook authors and in-depth studies of individual cookbooks being available. Their number in part two: biographies has jumped from 225 to 361. Similarly, the number of bibliographies, blogs, library collections and thematic studies of cookbooks and culinary manuscripts have really escalated. This third edition occupies forty-one more pages than the second edition and encompasses, for example, 42 themes for the study of cookbooks, versus a mere 17 in the second.

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 and blogs, 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.”² 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.³

I began this bibliography for my own use about twenty 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. This third edition inevitably continues to reflect my own interests and my Canadianness, but I've tried to be as inclusive as possible. Please share other titles with me so the fourth edition becomes even more comprehensive for as many researchers as possible.

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 Cookery Books*.⁴ 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.

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

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

³ 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.

⁴ 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: "1998, 8: 14–21" means year 1998, number 8, pages 14 to 21.

Shortforms

BC Studies

BC Studies: The British Columbia Quarterly

CuiZine

CuiZine: The Journal of Canadian Food Cultures / CuiZine: revue des cultures culinaires au Canada

Culinary Biographies

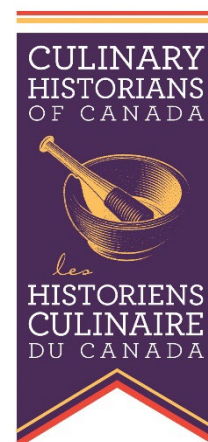
Culinary Biographies: A Dictionary of the World's Great Cookbook Authors and Collectors, Farmers, Gourmets, Home Economists, Nutritionists, Restaurateurs, Philosophers, Physicians, Scientists, Writers, and Others, Who Influenced the Way We Eat Today

<i>Culinary Chronicles: CHO</i>	Newsletter of Culinary Historians of Ontario after it gained a title in 2004 – from number 40, Spring 2004, to number 65, Summer 2010
<i>Culinary Chronicles: CHC</i>	Newsletter of Culinary Historians of Canada from number 66, Autumn 2010, to number 71, November 2012, the last one
<i>Culinary Chronicles 1, New Series</i>	<i>Culinary Chronicles 1 (2, 3 etc): Occasional Papers of the Culinary Historians of Canada, New Series</i> (started in fall 2021)
<i>Food, Culture and Society</i>	<i>Food, Culture and Society: An International Journal of Multidisciplinary Research</i>
<i>Gastronomica</i>	<i>Gastronomica: The Journal for Food Studies</i>
<i>Newsletter of CHO</i>	Newsletter of the Culinary Historians of Ontario from number 1, Spring 1994, to number 39, Winter 2004
<i>Petits Propos Culinaires</i>	<i>Petits Propos Culinaires: Essays and Notes on Food, Cookery and Cookery Books</i>
<i>Proceedings of ALHFAM</i>	<i>Proceedings of Association of Living History Farms and Agricultural Museums</i>
<i>Proceedings of OSFC</i>	<i>Proceedings of the Oxford Symposium on Food and Cookery</i>
<i>Repast</i>	<i>Repast: The Quarterly Publication of the Culinary Historians of Ann Arbor</i>

All additions and corrections towards the fourth edition are welcome and encouraged. Please contact Fiona Lucas at 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 Traill's Female Emigrant's Guide: Cooking with a Canadian Classic* (2017). She is now a freelance culinary historian and consultant and can be reached at fionasfood62@gmail.com.

Culinary Historians of Canada (CHC) is an organization that researches, interprets, preserves, and celebrates Canada's culinary heritage, which has been shaped by the food traditions of the Indigenous peoples and generations of other people who have arrived from all parts of the world. Through programmes, events, and publications, CHC educates its members and the public about the foods and beverages of Canada's past. Founded as the Culinary Historians of Ontario in 1994, CHC welcomes new members wherever they live. www.culinaryhistorians.ca



COOKBOOKS AND COOKBOOK AUTHORS

A Bibliography of Biographies, Histories and Studies

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A Bibliography of Biographies, Histories and Studies

PART ONE: COOKBOOK HISTORIES AND STUDIES

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

The symbol ♦ indicates entries added to this third edition.

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COOKBOOKS AND COOKBOOK AUTHORS

A Bibliography of Studies, Histories and Biographies

PART TWO: COOKBOOK AUTHOR AND TITLE BIOGRAPHIES

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

The symbol ♦ Indicates entries added to this third edition.

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1821 *Culinary Chemistry: Exhibiting the Scientific Principles of Cookery, with concise instructions for preparing good and wholesome pickles, vinegar, conserves, fruit jellies, marmalades, and various other alimentary substances employed in domestic economy*

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1992 *Canadian Living's Desserts*, Toronto00

1993 *The Canadian Living Christmas Book*, with Anna Hobbs, Toronto

1994 *Chicken*, Mississauga

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Paré, Jean

English-Canadian, 1927–

Selected Titles from over 200:

1981	<i>150 Delicious Squares</i> , Edmonton	1994	<i>Preserves</i> , Edmonton
1982	<i>Casseroles</i> , Edmonton	1995	<i>Chicken, etc.</i> , Edmonton
1983	<i>Muffins and More</i> , Edmonton	1996	<i>Fish & Seafood</i> , Edmonton
1984	<i>Salads</i> , Edmonton	1997	<i>Beef</i> , Edmonton
1985	<i>Appetizers</i> , Edmonton	1998	<i>30-Minute Meals</i> , Edmonton
1986	<i>Desserts</i> , Edmonton	1999	<i>Low-Fat Pasta</i> , Edmonton
1987	<i>Soups and Sandwiches</i> , Edmonton	2000	<i>Grilling</i> , Edmonton
1988	<i>Cookies</i> , Edmonton	2001	<i>Diabetic Cooking</i> , Edmonton
1989	<i>Vegetables</i> Edmonton	2002	<i>The Beef Book</i> , Edmonton
1990	<i>Pasta</i> , Edmonton	2003	<i>Heart-Friendly Cooking</i> , Edmonton
1991	<i>Barbecues</i> , Edmonton	2004	<i>Recipes for Leftovers</i> , Edmonton
1992	<i>Lunches</i> , Edmonton	2005	<i>Slow Cooker Dinners</i> , Edmonton
1993	<i>Light Recipes</i> , Edmonton,	2006	<i>Ground Beef Recipes</i> , Edmonton

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American, 1818–1895

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- 1978 *Camp Cookery*, Boston
- 1881 *Miss Parloa's New Cookery Book: A Guide to Marketing and Cooking*, Boston
- 1882 *First Principles of Household Management and Cookery*, Boston
- 1893 *Choice Recipes*, New York

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Patten, Marguerite

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]

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English-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.]

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French, 1935–

- 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, New York
- 2011 *Essential Pépin*, Boston

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Plat, Sir Hugh

English, 1552–1608

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- 1600 *Delightes for Ladies*, London [1602, 1609, 1610, 1628, 1644, 1656]
- 1608 *A Closet for Ladies and Gentlemen, or The Art of Preserving, Conserving, and Candyng* [1630]

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Italian, 1421–1481

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

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English, 1966–

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2007 *Gordon Ramsay's Three Star Chef*

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1981 *Picnic: The Complete Guide to Outdoor Food*

1986 *Middle Eastern Cooking*

1992 *Claudia Roden's Invitation to Mediterranean Cooking: 150 Vegetarian and Seafood Recipes*

1995 *Everything Tastes Better Outdoors*

1996 *The Book of Jewish Food: An Odyssey from Samarkand and Vilna to the Present Day*

1999 *Tamarind and Saffron: Favourite Recipes from the Middle East*

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- 1886 *Philadelphia Cook Book: A Manual of Home Economics*, Philadelphia
- 1889 *Hot Weather Dishes*
- 1891 *Home Candy Making*, Philadelphia
- 1890 *How to Cook Vegetables*
- 1891 *Twenty Quick Soups*
- 1894 *Sandwiches*
- 1897 *New Salads for Dinners, Luncheons, Suppers and Receptions, with a Group of Odd*

- Salads and some Ceylon Salads
 1902 *Mrs. Rorer's New Cook Book*, Philadelphia
 1905 *Mrs. Rorer's Every Day Menu Book*
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American, 1782–1855

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Indian-American, 1945–

1980 *Classic Indian Cooking*, New York

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1990 *Moghul Microwave: Cooking Indian Food the Modern Way*, New York

1996 *Savoring Spices and Herbs: Recipe Secrets of Flavor, Aroma and Colour*

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