This issue of the Quarto celebrates the dedication of the Longone Center for American Culinary Research at the Clements Library. The collection of cookbooks and culinary literature rapidly filling shelves in the Library is exceptional and fascinating, but it represents only part of what this moment is all about.

One of the differences between a collection located in a private setting and one in a public institution is that the former is something to admire, while the latter is something to use. In this Quarto Ian Longone has provided us with a wonderfully personal narrative of her immersion in the endlessly provocative questions of American culinary development. The Clements Library will be the place where some of these questions can be answered and many more articulated and made the subject of study. We plan to welcome students and scholars, promote research, convene symposia, and bring together scholars and people in the food industry. The celebrations planned for May 13-15, 2005, mark a beginning, not an end.

All of the Clements curators have been asked to cast glances at the collections under their care, as if it were 11:30 in the morning and they were getting hungry! There is much to be looked at anew. We have been working with our papers of General Sir Henry Clinton for more than half a century, for example, but only a few years ago did we notice his restaurant bills incurred while commanding the British army during the American Revolution. Food and beverage references and pictures are ubiquitous throughout the collections, but we are only now seeing many of them for the first time.

If you ever have the pleasure of meeting Jan and Dan Longone, you will, as with most academic pioneers and most great collectors, find their enthusiasm irresistible. They will sensitize you to ask fresh questions of sources, both new and old, and that is what an academic institution and the Longone Center are all about. We intend to capture Jan’s and Dan’s enthusiasm and limitless curiosity to encourage the study of the whos, whats, wheres, and whys of a topic whose time has come. Turn the pages and take a nibble!

— John C. Dann
Director
HA VE YOU NO NA TIONAL DISHES?

I have been asked to write a more personal column sharing something of the history of the Janice Bluestein Longone Culinary Archive and to select a few less obvious, less renowned, personal favorites among its holdings.

My husband, Dan, and I grew up in families where food and the sharing of it were always important. The thought that food and dining merited serious study had not yet occurred to us. Developing a diverse group of national and international friends while graduate students at Cornell University and, later, colleagues at the University of Michigan led us to realize the key role food played in our lives. Travels and sabbaticals around the United States and abroad simply intensified this understanding. The more diverse our friends and our lives, the more we wanted to know about the role of food in history.

The Archive evolved out of The Wine and Food Library, an antiquarian bookshop devoted solely to the culinary arts, which I founded in 1972 and which is now the oldest such bookshop in America. Although The Wine and Food Library had international books and clients, Dan and I were frequently called upon to speak about things American.

At one of the first Oxford University symposia on food, held in the early 1980s, I was asked to speak on the subjects of American culinary history and the history of American cookbooks. When I accepted that request, I was not an expert on those topics. But, by the time I gave the lecture, I had become one. I had also become enthralled by the subjects.

My extremely sophisticated and international audience, however, was somewhat incredulous that I could speak on such topics. They said America had no cuisine or culinary history to speak of; all we ate were hamburgers. Well, having prepared for the lecture, I knew they were wrong.

Enter John Dann, Director of the Clements Library. I knew John as a client of the bookshop, and he obviously shared our passion for this aspect of American history. He agreed with my definition of American culinary history—everything that influenced or influences America and everything that America influenced or influences in culinary matters. Shortly after Dan and I returned from Oxford, John asked if we would like to present an exhibition of our culinary books at the Clements. I did not know then that this was a very special honor, as most previous Clements exhibitions had used only the holdings of the Library.

Our first thought was to show some of our early classic European works, many beautifully bound and illustrated. But we realized that, because the Clements was an Americana archive, we ought to show our American imprints. We tried to examine the literature regarding American culinary exhibits only to discover that no one, anywhere, anyplace, had ever mounted a serious exhibition accompanied by a catalogue raisonné.

That fact (which horrified me), combined with our recent experience at Oxford, led us to plan our first Clements exhibition in 1984: "American Cookbooks and Wine Books, 1797–1950." Little did we
know how our lives and the field of American culinary history would be changed. I do suspect that John Dann had all of this in mind when he asked us to do an exhibition. For that, as well as for many other things, we express our deep gratitude.

The exhibition and catalog were overwhelmingly successful, receiving international publicity and laudatory press coverage by James Beard and others. Using an old cliché, it was an idea whose time had come. It seemed that the world was waiting for someone to codify America's culinary heritage. Eight other exhibitions at the Clements followed, and in 2000 John Dann asked me to accept the position of Curator of American Culinary History with the mandate to develop a collection that would be unequalled as a research tool.

It was both a difficult and an easy decision. Difficult because we knew how much work would be required, and we had been looking forward to a contemplative and traveling retirement. Easy because we knew we were the right people in the right place at the right time. Academia was beginning to value the importance of culinary history—and we had spent much of our adult lives creating collections of books on food and wine intended to define the American culinary experience. Tenure at the Clements proved to be quite an education. We soon realized that the meshing of its culinary holdings with our collections would create the kind of archive that would fulfill our vision and John Dann's mandate. Thus, we decided to donate our collections to the Library.

Now enter a remarkable group of dedicated volunteers, old friends and new, who wanted to help us with this project. At this date, well over fifteen thousand volunteer hours have been devoted to cataloging the material. We did not want to donate any book unless it would be promptly and properly cataloged. In fact, both the Clements staff and the volunteers have developed new methods of descriptive cataloging that make the material more readily accessible than similar holdings at other libraries. This, of course, is very time consuming and means that but a fraction of the Archive is now processed and on the shelves. It is still a work in progress, but the work progresses apace.

At this point, we had the Janice Bluestein Longone Culinary Archive. By then, both John Dann and I realized that another thing made our collection unique—the symbiotic relationship between it and the general holdings of the Clements. Once again, volunteers and staff came to the rescue. We now have people examining the manuscript, newspaper, map, and graphics collections to determine their culinary content. Thus was created the Longone Center for American Culinary Research—the Culinary Archive and the existing wealth of all the Clements Library's holdings, cataloged for their culinary content. The Center will be dedicated in May 2005 with an exhibition and the First Biennial Symposium on American Culinary History. The second symposium (2007) will focus on "Regional and Ethnic Culinary Americans," the third (2009) on "Eating Out: Chefs, Restaurants, and Menus." Countless people have made all of this possible.

The wealth of source material available through the Center for American Culinary Research is such that selecting highlights is very difficult. A few personal favorites can be identified along with some of the reasons for their selection:

Recipes Used in Illinois Corn Exhibit Model Kitchen, Woman's Building, Columbian Exposition, Chicago 1893, by Sarah T. Rorer. I sometimes think that this pamphlet sums up what the Longone Center is all about. This single item reveals to the perceptive reader three significant culinary threads: first, the role of women such as Mrs. Rorer; a prolific author, editor of the Ladies' Home Journal, founder of the Philadelphia cooking school, and an entrepreneurial role model for other women of her era; second, the relationship between food history and the ubiquitous expositions and fairs of the last two centuries; third, the importance of maize in America and abroad. Our holdings in each of these areas are extensive and, in some cases, unique.

The National Cookery Book, by Women's Executive Committee of the International Exhibition of 1876 (Philadelphia, 1876). This was written to celebrate America's one-hundredth birthday and to answer the question "Have you no national dishes?" It highlights region-specific recipes: "Idaho Miner's Bread," "New Orleans Gumbo," "A Kansas Poor Man's Pudding in Grasshopper Times," "Seven Recipes from an Oneida Squaw," and "Oysters to Roast Along the Shore in Maryland," among many others. Few copies have survived. Its contents and raison d'être, combined with my experience at the Oxford Symposium, led me to accept the challenge of creating a Center for American Culinary Research.

Choice Recipes, Compliments of Walter Baker & Co., Ltd. (Dorchester, 1912). As a child growing up in Boston, I could always tell which way the wind was blowing by whether or not I could smell the chocolate from the nearby Walter Baker Company, one of America's oldest firms, established in 1780. Its advertising material is well represented among nearly ten thousand items of culinary ephemera in the Archive. Such ephemera are
The author of the major bibliography of early charity cookbooks claims that more than three-quarters of the books she documented were known in only one copy. We are proud to have collected as many as we have, and we actively seek others. This one is unique in that it was published in manuscript form, "as the books are copied by hand, the supply is necessarily limited." It is an unrecorded volume, and we can locate no other copy.

*Hotel Planning and Outfitting*, by Albert Pick-Barth Companies (Chicago, 1928). This massive, superbly illustrated book lives up to its subtitle: "A Compilation of Authoritative Information on Problems of Hotel Economics, Architecture, Planning, Food Service Engineering, Furnishing and General Outfitting, Including Numerous Illustrations, Plans and Tables of Data." The Archive has a cornucopia of similar books, but this one is special in two ways: intrinsically for its information and illustrations and because the culinary volunteers presented it to the Clements Library in honor of my 70th birthday.

— Janice B. Longone  
Curator of American Culinary History
Cookbooks are always best sellers. Food is even at the center of heated debates. Is high fat worse than high carb? Is fast food creating a health insurance nightmare? Should schools be allowed to have vending machines with high calorie soft drinks and junk food? Though cookbooks, per se, seldom generate such controversy, they do reflect eating trends and tell us a great deal about regional American culture. Though the variety of cookbook topics is limitless, the presentation is basically the same. The typical published cookbook has a table of contents, index, and recipes. Many have illustrations. Some have explanatory text that provides background information. They differ only in forms of presentation, typefaces, colors, and "extras" such as nutritional data or preparation times. Unpublished manuscript recipe books, however, are quite different and have only one similarity—they contain recipes.

Julie Lewis, a Clements Library volunteer, has spent several years analyzing our manuscript recipe books, which date from 1698 to 1950. They were not only used for favorite recipes, but for other purposes as well, such as accounts, grocery lists, prices of goods, journal and diary entries, and school exercises. In fact, even in the "recipe" section, one finds information on household cleaning and laundry tips, dyeing formulate, grocery price lists, folk remedies, medicines, veterinary cures, names or cards of purveyors and tradespeople, newspaper clippings, and advertising leaflets. The books used for family recipes were either handmade or manufactured. Many had been passed down through two or more generations and were written in different hands.

What kinds of information can we learn from these manuscript cookbooks? Eighteenth- and early nineteenth-century recipe books reflect the influence of English cookery on American foods. The Clements Library has an 1809 manuscript cookbook from the Hand family of Lancaster, Pennsylvania. Recipes of British origin are Bath pudding, mead, wigg cakes, Stoughton's bitters, trifle, syllabub, English sausages, quaking pudding, and Scotch collops. At first glance, one might think this manuscript was English in origin. What identifies it as American, aside from the fact that the writer and geographical origin are known, is the presence of such recipes as Federal cake, Indian pickles, New England rum, and baked squash.

A common characteristic of these books is the owner's notation of the people who provided the recipes, referred to as attributions. With these, one can piece together the social world of the cookbook's owner. By tracing the names in the Hands' book, researchers can re-create part of the network of Lancaster people with whom the family socialized. These attributions were usually women, but some were men, as in the case of a recipe for stewing a rump of beef from "Mr. not Mrs. Anderson."

The Hand cookbook, typical of many of its kind, is also a marvelous source for the study of the early American household. Its more than 150 pages contain information on mixing twenty different color dyes, making soap, killing pests, curing whooping cough, treating hoarseness with horseradish, and making varnish from St. John's Wort that "grows in all the old pastures in Pennsylvania." It describes early cooking techniques and tools: "put your stew pan on hot ashes and let [it]
simmer for an hour;” clean your spit “with nothing but sand and water...for oil, brick dust, and such things spoil your poultry or meat.” Researchers can also find a wealth of information on medicine, veterinary science, cosmetics, wine and beer making, painting, early trades, candle making, radio and newspaper recipes, and regional food.

One would expect to encounter culinary material in recipe books, but information on culinary history can be found in many, even most, of the manuscript collections. Diaries in general are useful sources, as people tend to write about daily life, especially occasions like Fourth of July picnics and Thanksgiving dinners. Travel diarists write about regional, hotel, and shipboard food and unusual foodstuffs. Account books often list consumables purchased or sold, their prices, names of patrons or dealers, dates, and places. An account book of 1790–1803 from the pharmacy of Isaac Bartram of Philadelphia is a compendium of medicines of the time, of course, but it also includes food products such as rosewater, vinegar, sugar candy, spices, olives, and rhubarb. Most any collection of family correspondence contains some mention of food—farming, dairying, making pies, marketing.

Researchers need to know that food and drink references can be found in unlikely places as well. Estate inventories are a rich source of agricultural tools, produce, prices of slaves, and kitchenware. The Wilkes County (Georgia) Collection contains inventories of property owners in this backcountry county in the Revolutionary era. They list all the animals and farm equipment, the produce, the slaves (by first name and appraised value), and kitchenware, much of which is unfamiliar to us today. One finds the expected plates, flatware, pots, and dishes, but also churns, butter pots, grindstones, piggins (a kind of bucket), pot trammels (poles in the chimney used to hang pots over the fire), sugar boxes, bread shoes, Indian baskets, pepper boxes, and dye tubs.

Receipts of all kinds offer an abundance of information on culinary products. The collection of J. Bogg Smith (1864–1867) is a group of 275 receipts from Philadelphia merchants.

The manuscript collections include a generous sampling of personal “receipt” books. This one, compiled by Lucretia Lyon in 1825, has a title page mimicking that of a printed cookbook.

Smith lived in the small borough of Selins Grove (Selingsgrove) in Snyder County, Pennsylvania, where he probably owned a small dry goods store. He purchased dry goods wholesale in Philadelphia and had them shipped to Selins Grove, 150 miles away. These receipts are useful for reconstructing consumption patterns for rural Pennsylvania households just after the Civil War. Many kinds of kitchen items, hardware products, clothing, medicine, notions, and consumable dry goods and their prices are listed on these receipts. In addition, many of the printed letterheads are illustrated with the merchants’ logos, pictures of their business establishments, and products such as boilers and oil lamps.

Indian consumption patterns can also be traced through receipts. We have a collection of ninety-eight receipts for goods sent to the Indians in western Pennsylvania in 1776. Among the desired items were kettles, salt, and especially rum. We find cherished Indian consumables in account books as well, like that kept by Thomas Duggan in 1795–1801. Duggan was an Indian Department storekeeper at Fort Mackinac and Fort St. Joseph, where he also traded food and skins with the Indians. Native American men and women brought wampum, pelts, corn, and maple sugar to exchange for tobacco, copper kettles, and fishing lines.

Orderly books, containing written military orders, are a good source for research on alcohol in the army. An orderly book for the War of 1812 has references to soldiers who regularly disregarded the rule against entering “tippling shops” and drinking liquor, the punishment for which was taking their “whiskey” allowance away. Other punishable offenses were supplying alcohol to prisoners and being drunk while on guard duty. Surts were not allowed to let intoxicated persons enter their shops, nor were they allowed to sell them hard cider or beer. The shop of any sutler that violated this regulation was closed.

Subjects pertaining to culinary history are often not recorded, and, as yet, no comprehensive vocabulary exists for researchers in this field. The Manuscripts Division has created an experimental database to identify culinary references in various collections and to provide a more detailed subject guide for researchers. By recording idioms, slang, and regional expressions and synonyms, we will be able to add to a vocabulary of culinary terms.

Phil Zaret, a volunteer who has been working on the culinary project for several years, has already entered about 4,500 records. With our dedicated volunteers, we are making great progress in providing access to manuscript materials useful to culinary history.

— Barbara DeWolfe
Curator of Manuscripts

Pen and ink sketches appear in many manuscript letters of the 1850s. Here, a couple shares coffee. According to the text, the man undiplomatically complained that his was “thick enough with grounds to choke a fellow!”
Maps might not be the first historical resource that comes to mind when considering opportunities for research into American culinary history at the Clements Library. The study of the past, however, is made up of the consideration of many different elements of primary evidence that survive from earlier times, even the most minor pieces. The collections of the Clements Library might be thought of as a rich stew of source material, composed of many diverse and very distinct ingredients. And, while books and manuscripts furnish the researcher with the real meat and potatoes and graphics and ephemera contribute color and variety, maps can add a bit of seasoning to the mix and provide a few culinary surprises as well.

The primary purpose of maps is, of course, to show geography, topography, and the ways in which humans have developed the land or divided it into political and private entities. Cartography depicting North America and other large segments of the world is unlikely to hold much of obvious interest for the culinary historian, other than to locate places. The political divisions might also be of some relevance, showing which nations controlled certain food resources and how this might have affected the development of their own economies, cultures, or culinary traditions. Domination of the spice-producing areas of Southeast Asia, the sugar islands of the West Indies, or the fishing banks of Newfoundland are examples of this line of inquiry. Cartographic evidence of the control of production of sugar is to be found on maps of the Americas and on more detailed studies of individual islands, whose bounty influenced Europe's growing craving for the sweet.

It is a short step from maps showing control of areas of production to those depicting trade or transportation routes to the centers of consumption. Maps can identify the courses of ships or railroads and overland routes by which the raw materials of fine dining made their way to market. Examples can vary widely. There are maps illustrating sailing routes of the Atlantic world from the West Indies to France or Britain. Or, one can consult the Kansas Pacific Railroad's 1874 map, The Best and Shortest Cattle Trail from Texas, documenting the fabled drives that put beef on the hoof into the transportation system that fed growing markets and processing centers such as Chicago. The Library's hundreds of
railroad maps alone provide fertile ground for the study of the transportation network that made it possible for the modern food industry to develop and prosper.

More modern cartographic examples document historic trade routes of many commodities while promoting the sponsoring food companies. Among the more recent maps in the collection is McCormick’s Map of the World, produced in 1955 by McCormick & Company of Baltimore, Maryland. This colorful bit of cartography enlightens the reader on the history, production, and transportation of spices—from vanilla to nutmeg and mace—while promoting the company’s brands: Ben-Hur coffee, Schilling almond extract, and McCormick pepper and spices.

Maps and atlases can sometimes show other, even more important factors in the development of culinary habits and preferences in the Americas and around the world. By the mid-nineteenth century, general atlases were becoming increasingly scientific and educational in their tone and began to add topics of consideration that had been lacking in early works. Large sections of text might discuss food production in different parts of the world, while maps could be adapted to show zones favorable to certain crops as influenced by climate, latitude, and elevation. By 1855, New York mapmaker J.H. Colton was publishing a Map of the World Showing the

Distribution and Limits of Cultivation of the Principal Plants Useful to Mankind. This defined the ranges of critical grains, such as wheat, oats, rice, and maize, which had influenced the development of the world’s societies. Variants or copies of Colton’s domesticated crop map appear in Johnson’s series of illustrated family atlases through the 1860s.

At a much more intimate level, maps held by the Clements Library document the allocation of land on individual farms for the production of foodstuffs or other purposes. Property surveys sometimes identify land use for growing specific crops.

A fine manuscript map of 1805, “A Plan of the Estates of the Right Honorable James Lord Cranston” on the West Indian island of Saint Christopher, delineates the fields used for growing sugar cane and those available as “Provision Ground” for the African American slaves who tended the lucrative crop. Property maps also show cultural differences in land division that had an impact on agriculture and thus the manner and efficiency with which food was grown.

The long, narrow ribbon farms of the French settlers of Detroit can be compared with the square pattern of the Anglo Americans who followed them to Michigan. The Library’s extensive collection of county atlases are chock-full of idealized images of farms depicting the way agriculture and husbandry were organized in different parts of the country.

Clements Library maps also provide evidence of the processing of food products, particularly after this became increasingly industrialized as the nineteenth century progressed. The later years of the century saw the establishment of organizations and state and...
national agencies to encourage or regulate the efficient production of food. Part of the mandate of such agencies was education and the dissemination of information about agriculture. In 1899 the New York State Department of Agriculture issued the large and colorful Map Showing the Location of the Butter and the Cheese Factories in the State of New York U.S.A. It identifies by color, symbol, and number the distribution of the processing facilities that helped make New York one of the most important dairy producers in the nation. A glance at the map will show the heartlands of the industry in relation to the counties of the state.

Late-nineteenth-century processing and distribution is reflected in county atlases as well. Maps of towns identify food production facilities and the transportation features that allowed products to be taken to markets. The same atlases contain many renderings, idealized to be sure but also highly detailed, of food plants and the stores where finished goods were sold to eager consumers.

The obvious elements of maps are, of course, the cartographic features or the ways in which human culinary-related activities such as trade and transportation can be depicted. More subtle are the decorative elements of maps—the cartouches, bordering illustrations, and vignettes showing activities that often mask the blank spaces created by large bodies of water or unknown territories. Foods frequently appear in these contexts. Their purpose is often allegorical, such as stalks of corn flanking the female figure that came to represent America. At other times, the depictions are much more realistic. Detailed and decorative cartouche scenes include representations of farming, fishing, hunting and herding, and the harvesting or preparation of crops as diverse as coconuts and manioc. Figures in cartouches spear sea turtles, chase buffalo, and hunt wild boar. Caribbean “buccaneers” smoke-dry meat (boucan, the source of their colorful appellation). Other figures cook and eat. There are cartouche scenes of Native Americans preparing meals in front of their lodges and European explorers or colonists sitting down to dinner. Scenes of American dining even include cannibalism, generally attributed by many Europeans to the little known and poorly understood inhabitants of the strange New World.

It is even possible to find the occasional recipe on a map. The best example adorns the lower left corner of Jodocus Hondius’s America (Amsterdam, 1606). There, stylized figures of native Brazilians illustrate, step by step, the process of making a local drink. The accompanying text describes how “virgins, after they chew up certain roots, spit them back, then they cook them in pots and offer [the beverage] to men for drinking.” The notation concludes with the desired verdict on any good recipe: “this beverage is [considered] especially delicious among them.”

Maps, though certainly not the heart of the Clements Library’s culinary sources, are not to be overlooked. Some careful searching, a dash of effort, and a pinch of imagination will reveal many and varied opportunities for culinary research in the Library’s map collection.

—Brian Leigh Dunnigan
Curator of Maps and Head of Research & Publications
COOKBOOKS AND MORE

The most obvious food-related publications in the Janice Bluestein Longone Culinary Archive are, of course, cookbooks. The collection contains many thousands of them. They document the history of food in the United States and include such treasures as our first printed cookbook, American Cookery, by Amelia Simmons (Hartford, 1796). When one combines cookbooks with the many other print resources held in the Longone Archive—covering topics as diverse as agriculture, marketing, culinary biography and history, education in the culinary arts, and culinary technology—it becomes readily apparent that this is truly one of the finest such collections in the country.

Beyond the obvious, researchers should also be aware that there is a wealth of material in the general Clements collections whose culinary content, while not as readily apparent, provides a remarkable picture of what foods were eaten by Native Americans and European colonists in the earliest periods of American history. William L. Clements's greatest interest was the exploration, discovery, and settlement of the Americas during the sixteenth and seventeenth centuries. In that period, Western European economic thought was dominated by mercantilism, a basic tenet of which was that colonies existed to provide mother countries with captive markets for manufactured goods and sources of raw material. Consequently, as explorers were charting new worlds, they were at the same time searching for usable, exportable products.

While the Spanish found vast amounts of gold, the English and French were not as fortunate. With no significant discoveries of precious metals in North America, they looked to make money by developing industries and markets for natural products such as fish, furs, grain, lumber, and tobacco. As a result, the earliest explorers and travelers paid a great deal of attention to plants, animals, and the way of life of Native Americans, and many left records of their observations. One of the best examples of this type of writing is Theodor de Bry's 1590 publication of Thomas Hariot's A Briefe and True Report of the New Found Land of Virginia, a book on the Roanoke colony, the first English attempt to establish themselves in North America. Hariot provides us with a wonderfully detailed listing of "merchantable" commodities—raw materials that the colony could "traffike and exchange with our owne nation of England," focusing as well on "all sorts of victuall that we fed upon for the time we were in Virginia, as also
the inhabitants themselves.” Regarding the latter, the author provides us with our most accurate description of the natives of the North Carolina-Virginia coast before the white man pushed them out. Illustrations by John White, published for the first time with this edition of Harriot’s work, preserve the earliest pictures of how Native Americans prepared and ate the “virtuall” (corn, fish, meat, and squash) described by the author. In addition to Harriot’s account, the Clements Library has numerous others documenting early American culinary history, making it one of the top ten libraries holding such literature.

A fact of life is that very few of us can go twenty-four hours without thinking of eating. Since food is not only a necessity but also a great source of pleasure in most people’s lives, it is no surprise that food-related topics find their way into all sorts of printed material. Here are some examples.

Directories
City directories can provide us with the names of people and businesses active in the food industries. One of the Library’s earliest is The New-York Directory and Register for the Year 1789 (New York, 1789). A few entries give an idea of the variety of culinary businesses found in that cosmopolitan seaport:

- Abbot, Abija, grocer, corner of Smith and Little-Queen-street
- Ackincloss, John, baker, Pump-street
- Ainsby, David, butcher, 7, Chatham-Row
- Austin, John, chocolate maker, Little Dock-street
- Bindon, Joseph, wine and porter store, 56, Nassau-street
- Brink, Peter, tea waterman, Wyne street
- Brunkhorst, John, sugar baker, 48, Crown street
- Buskirk, David, milk man, Church street
- Cox, Charles, oyster and punch house, 33 John street
- Forbes, Richard, fruit seller, 40 Nassau street
- Harris, John, confectioner, 57 William do
- Hazard, Mrs., cake shop, 5 Chatham do
- Jadwin, J., packer of pork, 5 Gold street

Guides for Emigrants
One of the earliest guides for emigrants to North America is A Declaration of the State of the Colony and Affaires in Virginia (London, 1622). This small but important work was based on the experiences of others who had made the voyage from England. Its purpose was to provide emigrants with a detailed list of essentials (including costs) for their first year in the New World. Many were culinary in nature: “Victualls: Eight bushels of Meale...Two bushels of pease...Two bushels of Oatemeale...One gallon of Aquavitae...One gallon of Oyle...Two gallons of Vineger.”

Others were implements for cooking: “One Iron Pot...One kettle...One large frying pan...One griddle...Two skillets...One spit...Platters, dishes, spoones of wood.”

A Relation of Maryland... (London, 1635) describes the foods grown and eaten in that colony. The author also recommends a year’s worth of provisions that prospective emigrants should take with them. In addition, provisions were needed for the sea voyage itself: “Fine Wheat-flower, close and well packed, to make puddings, &c. Carret-wine burnt. Canary Sacke. Conserves, Marmalades, Suckets, and Spices. Sallet Oyle. Prunes to stew. Live Poultry. Rice, Butter, Holland-cheese, or old Cheshire, gammons of Bacon, Pork, dried Neates-tongues, Beef packed up in Vineger, some Weather-sheepe, meats baked in earthen pots, Leggs of Mutton minc’d, and stewed, and close packed up in tried Sewet, or Butter, in earthen pots: Ivyce of Limons, &c.”

Two centuries later, the emigrants were leaving Ireland, but they were still in need of advice for what to take on their trip to America. John O’Hanlon’s The Irish Emigrant’s Guide for the United States (Boston, 1851) suggests the most preferred provisions, but he specifies amounts as well. “A fair allowance for a single person at sea may be made from the following list of provisions—say for ten weeks: 6 pecks of potatoes, 2 or 3 quarten loaves, baked hard and cut in slices; 7 lbs of fine ship bread; 12 lbs of flour; the same of oatmeal; 10 lbs of good beef or pork, well salted in brine, or hams and bacon...; some dozen or two of red herrings or haddock well dried; some dozens of fresh eggs, packed in salt; 4 or 5 lbs of sweet butter...; a very small quantity of tea... 1 lb of coffee or chocolate...; 2 lbs of treacle in a flaggon; 1 lb of sugar; some white puddings, rice, pepper, mustard...; a few oranges and lemons...; some cheese; a good supply of turnips, carrots, parsnips, and onions for broth; 1 bottle of vinegar.”
Laws
Acts of colonial assemblies, found in early compilations of laws, can provide much information on food and food processing in early America. Acts and Laws of His Majesties Province of the Massachusetts-Bay in New-England (Boston, 1699) includes a wide variety of food-related legislation. The full texts contain a wealth of detail on such laws as: "An act for regulating the assize of cask and preventing deceit in packing of fish, beef, and pork for sale," "An act for prevention of common nuisances [sic] arising by slaughter-houses, still-houses, &c.," "An act for the encouragement of making salt within this province," and "An act for the due assize of bread."

Travel Accounts
Descriptions of travel across different parts of the New World were popular fare in eighteenth-century Europe. New France, or Canada, held a particular fascination, and works by writers such as Louis-Armand de Lom d’Arce, Baron de Lahontan, were widely read. The English edition of New Voyages to North-America by the Baron de Lahontan (London, 1703) recounts his travel and experiences as an officer in New France and provides the reader with information regarding the plants, animals, and native peoples of the region. Lahontan was in Michigan from 1687 to 1689, and he had much to say about the diet of the Ottawa and Huron at the Straits of Mackinac. "You can scarce believe, Sir," he wrote, "what vast shoals of white Fish are catch’d about the middle of the Channel, between the Continent and the Isle of Missilimackinac. The Otaouas and the Hurons could never subsist here, without that Fishery; for they are oblig’d to travel above twenty Leagues in the Woods, before they can kill any Harts or Elks, and ‘twould be an infinite fatigue to carry their Carcases so far over Land. This sort of white Fish in my opinion, is the only one in all these Lakes that can be call’d good; and indeed it goes beyond all other sorts of River Fish. Above all, it has one singular property, namely, that all sorts of Sauces spoil it, so that ‘tis always eat either boil’d or broil’d, without any manner of seasoning."

John Lawson was an ethnographer, explorer, naturalist, and surveyor, who spent eight years traveling through the Carolinas compiling a remarkably comprehensive description of the flora, fauna, and Native Americans. This was published in London in 1709 as A New Voyage to Carolina. Lawson shares his first-hand knowledge of Native American foods and food preparation. For example, he writes, "We found here good Store of Chinkapin-Nuts, which they gather in Winter great Quantities of, drying them, so keep these Nuts in great Baskets for their Use; likewise Hickerie-Nuts, which they beat betwixt two great Stones, then sift them, so thicken their Venison-Broth therewith, the small shells precipitating to the Bottom of the Pot, whilst the Kernel, in form of Flower, mixts it with the Liquor. Both these Nuts made into Meal makes a curious Soup, either with clear Water, or in any Meat-Broth." Lawson also includes a lengthy commentary on the fruits and vegetables native to the Carolinas that were cultivated by the colonists as well as the "green emigrants"—fruits and vegetables transplanted from England. Regarding the latter, he also reports on their success or failure in New World soil.

Other travelers came for martial purposes, such as Thomas Anburey, a young lieutenant in the British Army during the American Revolution. He left a remarkable account of his journeys over more than a thousand miles from Montréal to Virginia in Travels Through the Interior Parts of America ... (London, 1789). Through a series of letters, Anburey not only shares his military experiences but also his observations on the forests, animals, game, fruits, and foods of America. Writing from Charlottesville, Virginia, Anburey comments on two uses of maize: "As I have several times mentioned hominy and hoe-cake, it may not be amiss to explain them: the former is made of Indian corn, which is coarsely broke, and boiled with a few French beans, till it is almost a pulp. Hoe-cake is Indian corn ground into meal, kneaded into a dough, and baked before a fire, but as the negroes bake theirs on the hoes that they work with, they have the appellation of hoe-cakes."

The bookselves of the Clements Library hold many other types of literature that reflect culinary topics. These are as varied as Indian captivity narratives, expedition reports of explorers like Lewis and Clark, trade catalogs, or works of belles lettres. These printed sources, when combined with those in the Longone Culinary Archive, make up one of the most unique collections in the world for the study of American culinary history.

— Donald L. Wilcox
Curator of Books

The Discovery of New Britaine.
Began Augst 27. Anno Dom. 1651
Edward Bland, Neare Captaine.
James Wilton, Gent.
From Fort Henry, at the head of Appomattock River in Virginia, to the Falls of Blandenham, first River in New Britaine, where runneth Wolfe, being 110. Mile South-west, between 35 & 37 degrees. (a pleasant Country.) of temperate Ayre, and fertile Soyle.

London,
Printed by Thomas Harper for John Dunthorne, at the Sun below Ludgate. MDCLII.

The frontispiece of Edward Bland's The Discovery of New Britaine (London, 1651) features Indian corn, the most ubiquitous of the new foods found by the first Europeans to reach America.
YOU ARE WHAT YOU EAT

The prints, photographs, ephemera, and illustrated sheet music in the Graphics Division of the Clements Library contain a broad range of culinary references. These images can provide information on the origin, preparation, and processing of food and beverages by professional farmers, chefs, and brewers. In addition to illuminating the central role of food in American life, these visuals evoke the other senses as well—the tastes, smells, textures, and sounds that vividly connect the culinary experiences of the past to the present day.

The original purposes of the images vary. Many intentionally focused on a culinary subject, while others only incidentally relate to food in our culture. They include early documentary illustrations of the habits and customs of Native Americans, instructions on food cultivation and preparation, and promotional advertising art to glorify food products. This resource contains huge numbers of unpublished images, and we are constantly discovering culinary connotations to many that have simply been overlooked. In one of our areas of strength, food appears not as documentary or promotional information but as a vehicle for satire.

Satiric artists capitalize on human vulnerability. Like all animals, we humans are often quite vulnerable when eating. Our guard is down, we are dependent upon rules of etiquette to provide security, but we are overwhelming by the flavors and smells of the main course and not paying nearly enough attention to our own behavior and demeanor. Before long we are unselfconsciously slurping our soup, overreaching to help ourselves to seconds, and using the wrong fork! Social vulnerability during a delicious meal is an opportunity to be exploited by the skillful practitioners of the satiric arts. The following examples are just a few of the many culinary references available for further study in the Graphics Division.

The culinary experiences of an English stage star while in America resulted in a series of satiric prints. Successful actress Frances (Fanny) Anne Kemble (1809–1893) came with her father to the United States, where they believed greater success lay. She married Pierce Butler II, a Georgia plantation owner. Over the objections of her new husband, Kemble, in 1835, published the journal from her two-year theatrical tour. The condescending tone and pretentious prose of the Journal by Frances Anne Butler made it an easy target of ridicule. American cartoonist David Claypoole Johnston (1799–1865) separately published a series of engraved "illustrations" to accompany the text. Johnston reads between the lines, and then some. He interprets the narrative of Kemble, making the most of every incongruity and deliberately misdirecting the emphasis of her anecdotes with hilarious results. Often, the point of deviation occurs with food present. Johnston interprets Kemble’s frequent criticisms of culinary America as indicators of a voracious, unbecoming appetite. His malicious illustrations play off captions directly quoted from Kemble’s journal. Her book now seems incomplete without Johnston’s interpretations. Kemble later discovered, to her horror, that her husband’s plantations were dependent upon slave labor. Divorce soon followed. Her later journals describing plantation life would eventually be published as anti-slavery tracts during the Civil War.

Maintaining one’s dignity while under the stress of travel is a challenge. Prior to dining-car service, transcontinental trains stopped at track-side cafes that offered notoriously bad “refreshments.” The railroads were more concerned with keeping on schedule than with offering a comfortable dining experience. If the train was running late and trying to make up time, meals could be reduced to mere minutes, a challenge bringing out the worst in
public behavior. A chromolithograph, *Ten Minutes for Refreshments* (1886), describes the mayhem that ensued when the locomotive bell signaled departure. The black countermen remain calm—they have seen it before and will again—another train is just pulling in. Washington and Lincoln look down (as well they might) upon what has become of their citizenry. Surprisingly, the Great Atlantic & Pacific Tea Company, which apparently thought a positive impression would result from associating with this chaos, published this promotional print.

Food and drink satire can also lampoon regional or national identity. In modern times, the English are often disdained for the quality of their cuisine, but, in the past, they have dished out large portions of contempt towards others. In a hand-colored etching, *Germans Eating Sour-Krout* (1803), by the English master of satiric imagery, James Gillray (1757–1815), Germans conform to their national stereotype with uncontrollable behavior in the presence of sauerkraut. Although fermented cabbage is believed to have originated in Asia, it became a distinctly German staple. The “Bill of Fare” on the floor indicates four courses, all “sour-kroat.” Gillray hammers the point with pictures within the picture that include a map highlighting the many “mouths” of the Rhine and hogs at a trough. David Claypoole Johnston used this device in his lampoons of Fanny Kemble and may have learned the trick from Gillray.

The nutritional merit of the English diet over the French becomes a nationalistic slur, a point of pride, and a reassurance of ultimate victory in a 1756 etching by William Hogarth (1697–1764), father of English satiric printing. The English have long used “Frog” as a derogatory term for the French. It began in the Middle Ages as a broad insult that could include almost anyone Britons disliked. By the eighteenth century it had narrowed to mean the French in particular. The justification might have come from the eating of frog legs (horrorifying to British beefeaters).

Hogarth created this image during one of the many waves of anxiety anticipating a French invasion. As the French load their weapons and examine instruments of religious torture (with plans drawn for a Catholic monastery at Black Friars in London), the gaunt-looking French are clearly suffering from famine and desperately cooking frogs skewered on a sword. Hogarth pushes an emotional button by insinuating that the French are intent on capturing the English food supply. The bare rib bones hanging in the window of the café named “Soup Meager à la Sabot Royal” (Thin Soup at the Royal Boot) and the soldiers rallying to a banner inscribed “Vengeance et le Bon Bier et Bon Beuf de Angleterre” (Vengeance and the good beer and good beef of England) make their evil plan as clear as thin soup. Invasion is imminent, but the English need not fear as
“Beef & Beer give heavier Blows Than Soup & Roasted Frogs.”

The forced opening of relations between Japan and the United States in the 1850s produced a Japanese fascination with Western people and culture. A formal dinner between diplomatic adversaries who shared very little in the way of etiquette, culture, or cuisine became a chance for a Japanese graphic artist to emphasize Japanese cultural superiority. This woodcut of 1854 is from a series of revealing depictions of the appearance and behavior of the Americans, the first seen by many Japanese. Oblivious to the paramount importance of etiquette and social protocol in Japanese society, the American naval officers of Matthew C. Perry’s fleet are lacking in decorum while suspiciously testing the delicacies of Japanese cuisine offered by stoic and unmoved Japanese servers.

In The Political Barbecue, Going the Whole Hog [1834], the “purifying furnace of public opinion” provides the heat, and culinary colloquialisms describe the warm political situation that President Andrew Jackson faced during the Bank of the United States controversies. “Going the whole hog” was an expression borrowed from American butchers when inviting customers to purchase the entire pig rather than just a small portion. In this lithograph the nation is invited to carve up all, not just a portion, of the pig-human-devil President Andrew Jackson. Enthusiastic participants include former Secretary of the Treasury William Duane, Jackson’s political rivals Henry Clay and Daniel Webster, and United States Bank President Nicholas Biddle. Jackson’s Vice President, Martin Van Buren, beats a hasty exit on the right.

— Clayton Lewis
Curator of Graphic Materials

ANNOUNCEMENTS

JOHN C. HARRIMAN (1940–2005)
It is with great sadness that we announce the death, on March 17, of John C. Harriman following a brief illness. John was best known to Library users and visitors as a vigilant and helpful supervisor of the reading room. He served as assistant editor of the Quarto and other Library publications and performed a myriad of other vital tasks as well. The next issue of the Quarto will include an appreciation of John and his contributions to the Clements Library.

NOTABLE ACQUISITIONS
A significant orderly book covering the period December 24, 1813 to April 10, 1814 has enhanced the Manuscripts Division’s holdings relating to the War of 1812. The volume records orders and letters of General Amos Hall (1761–1827) of the New York Militia. Hall commanded the defense of western New York during the critical period following the loss of Fort Niagara and the destruction of Buffalo by the British.

It is not often that the Map Division lacks an example of cartography from the period of the American Revolution. We were therefore pleased to obtain a copy of Johann Christian Jaeger’s four-sheet Schauplatz des Krieges zwischen Engeland und seinen Colonnien in America (Frankfurt, 1776). This is one of the rarest published maps of the period and was previously represented in the Clements collection by the upper-right-hand sheet with the title cartouche. That variant had been issued as a separate map.

The Book Division has acquired an exceedingly rare copy of Increase Mather’s Burning’s Bewailed (Second edition, Boston, 1712), an important contemporary commentary on the great Boston fire of 1711 by the spiritual and political leader of Massachusetts.

A collection of approximately five hundred late nineteenth-century photographs of notable American and British actors and actresses is one of the latest additions to the Graphics Division. This acquisition complements a strong collection of theatrical photographs of the period.

PRICE VISITING RESEARCH FELLOWSHIPS
It is an annual pleasure to announce the Jacob M. Price Visiting Research Fellowships. Awards for the 2005 calendar year will assist nine promising young scholars with expenses while they spend a week or more in the rich collections of the Clements Library. The successful applicants will all visit before the end of December.

Ruma Chopra, University of California-Davis, for her dissertation, "Cultivating Allegiance: New York City During the Revolution."

Rémy Duthille, Université Paris III—Sorbonne Nouvelle, for his dissertation, "Radical Discourse in England Between Patriotism and Universalism, 1774–1799."

Dr. David G. Harms, Randolph-Macon College, for translating, editing, and studying the "Via de la Madre Maria Magdalena."

Sarah Hilliard, Duke University, for her dissertation, “Representations of American Dialect in Folk Dictionaries.”

Kyle Roberts, University of Pennsylvania, for his dissertation, “Divie and Joanne Bethune: An Evangelical Couple in Early 19th-Century New York City.”


David Watson, University of Dundee, for his dissertation, “A Culture of Conflict: British Soldiers and Native Americans on the Colonial Frontier After the Seven Years’ War.”

Dana E. Weiner, Northwestern University, for her dissertation, “Racial Radicals, Principles Enacted: The Struggle Against Inequality, Prejudice, and Slavery, 1830–1861.”

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**CALENDAR OF EVENTS**

**May 13–15, 2005:** Official dedication of the Longone Center for American Culinary Research and First Biennial Symposium on American Culinary History. Pre-registration required for symposium.

**May 16–September 30, 2005:** Exhibit, “The Longone Culinary Archive: A Dedication Selection.” Weekdays, 1:00–4:45 p.m.

**September 18, 2005:** Lecture by Jan Longone, “The Longone Center: A Dedication Selection.” Co-sponsored by the Culinary Historians of Ann Arbor, 3:00–5:00 p.m. Open to the public. Free admission.


**October 3, 2005–February 24, 2006:** Exhibit, “Gender and Popular Culture.” Weekdays, 1:00–4:45 p.m.

**October 4, 2005:** Clements Library Associates Board of Governors meeting.

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