**What is a Recipe? Virtual Conversation Master Schedule**

**JUNE 2**

**“Repast and Present: Food History Inside and Outside the Academy” livestream from therecipesproject Facebook page, Amanda Herbert, Amanda Moniz, Tandra Taylor, Zara Anishanslin, Paula Johnson, Marissa Nicosia**

This livestreamed panel from the Berkshire conference examines how educators use culinary studies to engage both students and the general public in study of the past.  We will explore the promises and challenges of using culinary studies in this way: how do we facilitate complex intellectual conversations about consumables? How do culinary sources foster engagement with students (traditional and non-traditional) and how do they convey the value of our work to the general public? How do we ensure that we are telling the stories of marginalized or underrepresented people?  What are the risks and rewards when we seek to understand the past by recovering its culinary landscape?

**“Spuddenly Farming: A reconstruction of Rev. Mr. Cochran’s Potato experiment, 1791”, Siobhan Carlson**

(Contributing: June 2, 7, 13, 15, 20, 24, 27 and July 3, 5)

Following the American Revolution, the British crown gave Loyalists land to farm throughout the Canadian Maritimes. This migration gave rise to the emergence of an English print culture in the region that included agricultural recipes. Amongst these entries, on the 24th of March, 1792, the *Royal Gazette and Miscellany of the Island of Saint John*, printed the experiment entitled, “To determine whether it is best to plant large or small Cuttings of Potatoes ; in a Letter from the Rev. Mr. Cochran to the Secretary of the Agricultural Society for the County of Hants, dated Winsor, Feb. 1791.” The experiment outlines the best methods to grow Prince Edward Island’s famous export – the potato. The goal of this project is to reconstruct the experiment, to think about/consider the experience of Maritime Settlers.

Instagram: @SpuddenlyFarming

Twitter: @Spuddenly\_Farm

**“Henri’s Kitchen”, Harry Hayfield**

(Contributing on The Recipes Project blog on June 2, 13, 24 and July 5)

Harry Hayfield, a resident of Ceredigion in Wales, has long had an interest in the stories of the Musketeers which are set in early 17th century France, this led in turn to an interest in the Stuart period of history and joining a living history group. However, as a registered carer for his grandparents he is unable to get to many of the events and yet wanted to do something to help. One day he was watching “The Little Paris Kitchen” broadcast on the BBC and thought “These are recipes designed by the French, therefore could they be converted in the 17th century versions of themselves?”. Doing some research he found that they could, and therefore will contribute four of the recipes as shown in the programme as if cooked by Henri de Ceredigion (Harry’s Stuart persona) a cadet member of the Musketeers, with able assistance from Planchet, his manservant cum stable lad.

**“Recipes from the Sound Archive”, MMSH (**[Maison méditerranéenne des sciences de l’homme](http://www.mmsh.univ-aix.fr/mediatheque/Pages/achives-sonores.aspx))

(Contributing on their blog: June 2, 15, 26)

If you understand spoken French, the MMSH sound archive blog (<https://phonotheque.hypotheses.org/>) has a monthly feature on old recipes collected through interviews. The one posted just in time for launch day, by Mathilde Bresc, on is on “Les <<Moines>>, Ou Quennelles de Pommes de Terres”. (The ‘Monks’, or Portato Dumplings). In this clip from August 1976, Professor Jean-Claude Bouvier interviews an old farmer, Monsieur Mathieu, from the village of Lus-la-Croix-Haute in Provence. The MMSH will be back mid-month with a post in English on sound archives recipes and at the end of the month with another oral recipe.

**Provincial Archives of Alberta, Canada**

Celebrating its fiftieth anniversary this year, the PAA will be highlighting some its holdings on food history over the month. They will be starting off with a Facebook post on ‘What is a Party without Food?’

Facebook: https://www.facebook.com/www.provincialarchivesofalberta

Twitter: @ProvArchivesAB

**University of Glasgow Archives and Special Collections**

Will be showcasing recipes and food in their collections throughout the month on Instagram and Twitter, as well as a blog post on June 2.

Instagram: @UofGlasgowASC

Twitter: @uofglasgowasc

Blog: https://universityofglasgowlibrary.wordpress.com/

**Cardiff University Special Collections and Archives**

Will also be drawing attention to recipes and food in their collections over the course of the month on Twitter.

Twitter: @CUSpecialColls

**JUNE 6**

**Cardiff University Special Collections and Archives**

Will also be drawing attention to recipes and food in their collections over the course of the month on Twitter.

Twitter: @CUSpecialColls

**JUNE 7**

**“Recipes in the Early Royal Society Archives”, Sietske Fransen**

(Contributing tweets June 7, 13, 20; blog post July 5.**)**

The seventeenth-century fellows of the Royal Society were interested in every part of the natural world. They collected and reproduced a large variety of recipes, from the making of pigments to finding the recipe for the best French bread, to a recipe for universal medicine. During my research days in June, investigating the visual practice of the early Royal Society ([www.mv.crassh.cam.ac.uk](http://www.mv.crassh.cam.ac.uk)), I will tweet the various recipes I encounter in the archive of the Royal Society. At the end of those weeks the found recipes will feature in a blogpost on recipes in the early Royal Society.

Twitter: @sietske\_fransen and @MVCRASSH

Blog posts: www.mvcrassh.cam.ac.uk and recipes.hypotheses.org.

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**“Gwendolyn Brooks' Fruit Salad”, Newberry Library, Chicago**

We're releasing a podcast episode about a fruit salad recipe by Gwendolyn Brooks on Wednesday, June 7 (the 100th anniversary of her birth). The audio will appear on Soundcloud and iTunes, but we'll repurpose it (along with pictures of how the fruit salad came out when we made it) for Facebook, Twitter, and Instagram as well.

For FB, Twitter, and IG, the handles are all @NewberryLibrary or /NewberryLibrary. The Soundcloud is specifically for our "Shelf Life" podcast, so that's https://soundcloud.com/shelflifepodcast.

**“Historical Recipes + Digital Humanities”, Wangensteen Historical Library of Biology and  Medicine at the University of Minnesota**

Recipe Workshop digital poster from Carleton College June 2 Digital Humanities Conference. Our “poster” session on the *Historical  Recipes + Digital Humanities* symposium, which was held at the Wangensteen.

Facebook: https://www.facebook.com/umnbiomedlib

Twitter: @umnbiomedlib

Instagram: @umnlib

**Winterthur Library, Delaware**

Will be highlighting their food and recipe-related collections on Instagram and Facebook.

Facebook: https://www.facebook.com/winterthurmuse/

Instagram: @winterthurmuse

Twitter: @wpamc

**‘Making Early Modern Drinks’, Solveig Roervik**

Will be sharing her attempts to make early modern drinks, particularly possets.

Instagram: @roervikrecipes

**‘Recipes for Rejuventation’, Lucy Santos**

Has a long interest in cosmetics. Will be tweeting about recipes that use water to provide youthfulness.

Twitter: @LucyJane\_Santos

**Essex Records Office, U.K.**

‘A Taste of the Past’ from their own collections, highlighting Mrs. Elizabeth Slany’s recipe book, ca. 1715.

Blog post: http://www.essexrecordofficeblog.co.uk/a-taste-of-the-past/

Twitter: @essexarchive

**JUNE 12-19**

**‘Cooking with Anger Netprov’, Mark Marino and Rob Wit**

This week-long event is modelled on TV cooking competitions. Cooking with Anger is a netprov where storyteller chefs improvise a tale and a recipe from a given basket of ingredients. Many have written about cooking with love; now it’s time for all the other emotions.

1. Get a basket from the Protag-o-Matic ingredients machine. Copy and paste your basket at the top of your tale.
2. Create a small dish of a stirring story -- 300 words or less -- using ALL the ingredients from your basket. Use people places and things as narrative; use food items for a recipe folded into the fiction. Season the tale with the emotional spice packet.
3. We encourage you also to post a video in which you either tell the story, tell about the story, or tell how you made the story.

Website: http://markcmarino.com/cwa/index.php?p=/discussion/2/welcome?new=1

Twitter: @markcmarino and @Netprov\_RobWit

**JUNE 12**

**Cardiff University Special Collections and Archives**

Will be sharing recipe-related material from their collections on Twitter.

Twitter: @CUSpecialColls

**JUNE 13**

**“Spuddenly Farming: A reconstruction of Rev. Mr. Cochran’s Potato experiment, 1791”, Siobhan Carlson**

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Blog: www.mvcrassh.cam.ac.uk and recipes.hypotheses.org.

**"A Relation of the Culture, or Planting and Ordering of Saffron (1678)”, Emily Thompson**

She will look at a recipe by Charles Howard as a recipe (an atypical one to be sure, but a sound set of step-by-step directions for attaining a particular outcome i.e., the production of saffron). She argues that Howard's recipe may be identified by its purpose, ingredients, procedure, equipment and administration. The recipe can be contrasted with later treatises and gardening manuals that build on his work and flesh it out into something beyond his dispassionate and precise step-by-step approach.

Twitter: @joiedelivre.

**Folger Shakespeare Library**

Will be sharing its extensive recipes-related holdings via social media.

Twitter: @FolgerLibrary

**“Henri’s Kitchen”, Harry Hayfield**

(Contributing to The Recipes Project on June 2, 13, 24 and July 5)

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**“Distilling and Deflowering”, Peter Jones**

He will discuss alchemical recipes associated with English mendicants, collected in the Tabula medicine text of 1416-25. The word ‘deflowering’ is a term that describes the way that they culled recipes from various sources—written and word-of-mouth—before recording it in the book. His blog post will appear at The Recipes Project.

**JUNE 14**

**“Historical Chocolate Tasting Events”, Wangensteen Historical Library of Biology and  Medicine at the University of Minnesota**

Animated gif of chocolate bar with link to the full article in newsletter and additional link to historical choc tasting events at GYST Fermentation Bar, a collaborative effort with the Wangensteen Library. Also links to their digitized  collection of recipe books.

Facebook: https://www.facebook.com/umnbiomedlib

Twitter: @umnbiomedlib

Instagram: @umnlib

**JUNE 15**

**“Recipes from the Sound Archive”, MMSH (**[Maison méditerranéenne des sciences de l’homme](http://www.mmsh.univ-aix.fr/mediatheque/Pages/achives-sonores.aspx))

(Contributing to their blog June 2, 15, 26)

The MMSH sound archive blog (<https://phonotheque.hypotheses.org/>) has a monthly feature on old recipes collected through interviews. In English and French, Véronique Ginouvès discusses what is a recipe when it comes to the sound archives.

Twitter: @Bagolina and @phonothequemmsh

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**“Theodorus Priscianus and Women's Ailments”, Louise Cilliers**

In a post for *The Recipes Project*, she considers the recipes of a 4th century physician from Constantinople: what did he use to treat women’s ailments?

**“Recipes for Beauty in Ovid”, Marguerite Johnson**

Recipes for beauty were commonplace in the ancient Mediterranean and among the most comprehensive sources for cosmeceutical blends was Ovid's 'Medicamina Faciei Femineae' - 100 lines of which remain extant. When Marguerite Johnson translated the lines for her recent book, Ovid on Cosmetics (Bloomsbury 2016), she approached the task by taking the embedded lists of creams and treatments as recipes, and discussed the ingredients of each one and the methods of preparation. In this podcast, Marguerite will discuss the five recipes in the Medicamina with a focus on the ingredients - from honey to the mysterious alcyonea - and their properties for beautifying and preserving the skin.

Twitter: https://twitter.com/MMJ722

**“Introducing the Margaret Baker Project”, Lisa Smith**

Over the year, my students on The Digital Recipe Book Project module read about early modern recipes and their wider social and cultural framework. We worked alongside other classrooms in the Early Modern Recipes Online Collective who were also working on Baker’s book. Along the way, they learned how to read old handwriting, transcribed several pages of a seventeenth-century manuscript recipe book by Margaret Baker, and built a website about Margaret Baker’s recipes. In this presentation, I’ll discuss the challenges of teaching recipes and working with Margaret Baker, as well as share the students’ insights from the year.

Blog: drbp.hypotheses.org

Project site: <https://sites.google.com/prod/view/uoebakerproject/home>

Twitter: https://twitter.com/historybeagle

**‘Hard Tack Lemon Pudding’, Simon Walker**

He presents the YouTube cooking series Feedingunderfire wherein he cooks trench food recipes and tests them on guests. This episode focuses on an ‘apparently’ yummy dish.

YouTube: https://www.youtube.com/channel/UCEfXsWCBelkZY8s\_ccx\_9LA

Facebook: https://facebook.com/feedingunderfire

Twitter: https://twitter.com/Dark\_Nocterna

**JUNE 16**

**Provincial Archives of Alberta, Canada**

Celebrating its fiftieth anniversary this year, the PAA will be highlighting some its holdings on food history over the month with Facebook posts and on Twitter.

Facebook: https://www.facebook.com/www.provincialarchivesofalberta

Twitter: @ProvArchivesAB

**Royal College of Physicians, London**

We’re interested in approaching the theme of ‘What is a recipe’ by considering one of the RCP’s most important publications, the *Pharmacopoeia Londinensis* (1st edition 1618). Depending on how you define it, the Pharmacopoeia probably isn’t a collection of recipes, though it is a collection of instructions for making medical prescriptions. It was translated into Nicholas Culpeper, with explanatory text added, in 1649, and Culpeper’s version may have more claim to recipe-ness. We also have manuscript recipe books in our collection that include similar prescriptions or recipes, so we’d like to explore the issue by bringing these three sources together, and by illustrating a couple of the recipes with examples from our collection of English apothecary jars, and specimens from our medicinal garden.

Blog: https://www.rcplondon.ac.uk/news/

Twitter: https://twitter.com/RCPmuseum

**JUNE 18-25**

**H-Nutrition Asks ‘What is a Recipe?’**

H-Nutrition asks, "What is a Recipe?" We have asked list members to pick one recipe from their research that relates to the field of nutrition—broadly defined—and do a close reading of it. What can we learn about the history of nutrition from it? How do they know it’s a recipe? Why do they find it interesting? “Recipes” relating to nutrition might include, but are not limited to, prescriptions for healthful living and dietetic directives, popular cookbooks or sections therein written by nutritionists and medical practitioners, food labels and other indications of food ingredients, food groups and other ways of clustering foods according to their nutritive or dietary role, as well as dietaries for institutions such as schools, prisons, hospitals, and the military. There will be posts throughout the week.

Website: https://networks.h-net.org/node/134048/pages/180848/what-recipe-h-nutrition-discussion-center  
Twitter: https://twitter.com/HNetNutrition

Hashtags: #HistNutrition and #HistFood

**JUNE 20**

***The Endless Knot* Podcast Episode 37: Sharing Recipes with Laura Carlson from *The Feast***

**(Mark Sundaram, Aven McMaster and Laura Carlson)**

We talk to Laura from The Feast Podcast about her research into historical meals and recipes, discuss attempts to cook from old recipes, how history is illuminated by looking at how people approached food and its preparation, and our own engagement with recipes of various sorts in our lives.

Podcast: http://www.alliterative.net/podcast/

Twitter: @AllEndlessKnot, @Alliterative, @AvenSarah

Facebook: https://www.facebook.com/alliterativeendlessknot

Tumblr: https://alliterative-endlessknot.tumblr.com/

Instagram: https://www.instagram.com/alliterativeendlessknot/

**“Recipes in the Early Royal Society Archives”, Sietske Fransen**

(Contributing tweets June 7, 13, 20; blog post July 5)

The seventeenth-century fellows of the Royal Society were interested in every part of the natural world. They collected and reproduced a large variety of recipes, from the making of pigments to finding the recipe for the best French bread, to a recipe for universal medicine. During my research days in June, investigating the visual practice of the early Royal Society (www.mv.crassh.cam.ac.uk), I will tweet the various recipes I encounter in the archive of the Royal Society. At the end of those weeks the found recipes will feature in a blogpost on recipes in the early Royal Society.

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Twitter: @Spuddenly\_Farm

**“A Collection of Recipes from Georgian Ireland”, Dorothy Cashman**

This project was central to my doctoral thesis, where I examined Irish culinary manuscripts to see what they contributed to Irish culinary history, and where they were situated in the historiography of the recipe in Ireland. Recipe collections mean different things to different people. Mrs Baker assembled her collection ten years into the nineteenth century, not too long after she was widowed.She lived at Ballaghtobin House in County Kilkenny with her son and daughter-in-law, who became the châtelaine of the house on the death of Mrs Baker’s husband. The extensive social web apparent in her collection of recipes suggests that Mrs Baker consciously gathered her family and friends around her, wrapped in recipe to pass to her descendants in lieu of a family bible, a palimpsest of her ancestors and her life and times’.

Twitter: @Irish\_Cookbooks

**College of Physicians Philadelphia**

Will be sharing recipe-related items from their collection, particularly medical and scientific recipes. They will highlight things both serious and, to a modern eye, whimsical.

Twitter: @CPPHistMedLib

Blog: *Fugitive Leaves* (http://www.collegeofphysicians.org/histmed/blog/

**JUNE 21**

**“Cake Wars Video Snippets”, Wangensteen Historical Library of Biology and  Medicine at the University of Minnesota**

Facebook: https://www.facebook.com/umnbiomedlib

Twitter: @umnbiomedlib

Instagram: @umnlib

**“Historical Pang-Relievers and Birth-Quickeners”, A Twitter Panel with Laurence Totelin, Lisa Smith and Julia Martins**

Twitter: @ltotelin, @historybeagle

**JUNE 24**

**“Reconstructing Recipes from an Eighteenth-Century Manuscript Recipe Book”, Katherine Allen**

(Contributing on Instagram and Twitter and blog June 24 and blog June 27)

Since I began researching eighteenth-century recipes, I've often wondered how challenging it would be to reproduce them. Would I be able to re-create an eighteenth-century dessert and will it be edible (or even delicious)? What does an eighteenth-century remedy actually taste like, and how will my modern understanding of medicine influence my selection of a remedy and "non-hazardous" ingredients to ensure safe use. I'm going to attempt to reproduce one culinary recipe and one medicinal remedy from an eighteenth-century manuscript recipe book, and I invite you to follow me as I navigate the instructions, attempt to source ingredients, and taste test my results. On Saturday, 24th June, I will be live tweeting about my experience reconstructing the medicinal remedy and doing an Insta Story as I create an eighteenth-century dessert. Afterwards, I'll de-brief on my experiments over on my personal blog. On Tuesday 27th June, you can read about the challenges that come from interpreting instructions, sourcing ingredients, and feedback that the original eighteenth-century compiler had on use and efficacy, over at The Recipes Project. Can I follow recipes left by an eighteenth-century individual to bake and medicate myself? Join me as part of the virtual conversation on recipes to find out!

Twitter: @KAllen622

Instagram: @raspberrythriller62

Blog: https://raspberrythriller.wordpress.com/ and recipes.hypotheses.org

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**"Into the Mix: Creating a Recipe", Kierri Price**

(Time to be determined, but 1-4 pm UK)

Using Facebook Live, this project invites anyone and everyone to contribute to the creation of a recipe - without any set idea in mind! Viewers' suggestions will shape the steps of the recipe, with something perhaps starting as a pastry eventually evolving into a cake. Drawing upon the experience and imagination of diverse people, "Into the Mix" hopes to explore the potential of social media to bring us together and encourage creativity, while (hopefully!) making something tasty at the same time.

Facebook Live: https://m.facebook.com/kierri.price?ref=bookmarks).

**“Roman Cosmetics”, Susan Stewart**

Will be tweeting about recipes for Roman cosmetics.

Twitter: @drsusie22

Pinterest: www.pinterest.com/susanstewart315

**JUNE 26**

**Cardiff University Special Collections and Archives**

Will be sharing recipe-related material from their collection on Twitter.

Twitter: @CUSpecialColls

**JUNE 27**

**“What's the Recipe for a Recipe? From ancient medicine to women's mags”, Alliterative Video (Mark Sundaram and Aven McMaster)**

This video traces the links between recipes, diet, prescriptions, cosmetics, and pharmacies from ancient and medieval periods to the modern women's magazine, looking at the etymologies of these terms to illuminate their historical roles and interconnections.

YouTube: https://www.youtube.com/user/Alliterative

Website: http://www.alliterative.net/

Twitter: @AllEndlessKnot, @Alliterative, @AvenSarah

**“A Pinch of This and a Handful of That: Food and Recipes in Kitchens of Rural North India”, Paveen Puneet and Priyanki S. Bishnoi**

In North India, feeding the family rests mostly on the shoulders of women of the household. In many of the rural households, the women are stay at home mothers and wives. We are interested in looking at what recipes mean for these women, many of whom are unable to read and write. These women have never resorted to printed recipes or even any hand-written recipes handed to them by their elders (owing to their inability of reading and writing), never sat down to watch any kind of cooking or food shows. Recipes for them are embedded in their memories- visual, corporeal, alimentary. We are interested in doing photo essays about the process of making food, including recipes, in the kitchens of rural North India.

Instagram: @ppp\_cookingchronicles

**“Transcribing Early Modern Recipes at Guelph: Experiments and Inquiries”, Hillary Nunn, Amy Tigner, and Guelph Team**

Featuring members of this May's "Making Manuscripts Digital” seminar at DH@Guelph, this blog post will highlight the insights — and mysteries — that surfaced in our transcription of The University of Guelph’s manuscript XM1 MS AA117045. Our group will be considering perplexing edits to a pudding recipe, how manuscript and print recipes differ from one another, and other topics.

Blog: emroc.hypotheses.org.

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Instagram: @raspberrythriller62

Blog: https://raspberrythriller.wordpress.com and recipes.hypotheses.org

**“Spuddenly Farming: A reconstruction of Rev. Mr. Cochran’s Potato experiment, 1791”, Siobhan Carlson**

(Contributing June 2, 7, 13, 15, 20, 24, 27 and July 3, 5)

Following the American Revolution, the British crown gave Loyalists land to farm throughout the Canadian Maritimes. This migration gave rise to the emergence of an English print culture in the region that included agricultural recipes. Amongst these entries, on the 24th of March, 1792, the *Royal Gazette and Miscellany of the Island of Saint John*, printed the experiment entitled, “To determine whether it is best to plant large or small Cuttings of Potatoes ; in a Letter from the Rev. Mr. Cochran to the Secretary of the Agricultural Society for the County of Hants, dated Winsor, Feb. 1791.” The experiment outlines the best methods to grow Prince Edward Island’s famous export – the potato. The goal of this project is to reconstruct the experiment, to think about/consider the experience of Maritime Settlers.

Instagram: @SpuddenlyFarming

Twitter: @Spuddenly\_Farm

**College of Physicians Philadelphia**

Will be sharing recipe-related items from their collection, particularly medical and scientific recipes. They will highlight things both serious and, to a modern eye, whimsical.

Twitter: @CPPHistMedLib

Blog: *Fugitive Leaves* (http://www.collegeofphysicians.org/histmed/blog/

**Reflecting on Family Recipes, William Burdette**

When my grandmother died, my family decided to leave all her cookbooks, recipes, and cooking notes to me. Her favorite recipes are catalogued in two Rolodexes. She and my grandfather and my father and his sister traveled a lot. My grandfather and my dad both worked in the airline industry for their entire careers. So my grandmother's recipes were highly eclectic. She gave me my first taste of madeleines (cliché as that is), chicken satay, shrimp toast, fajitas. They were exotic to me then, but now I think of them in terms of tourist foods. Satay became "peanut butter chicken" that was palatable to a 10-year-old midwestern kid. Fajitas are the textbook case of "selling the sizzle" to tourists. While some people grow up with and inherit a culinary heritage built from ethnic, religious, or geographical traditions, I inherited bits and pieces from here and there. My culinary tradition is heavy with the baggage of cultural appropriation, but it is also contains a fascinating perspective from which to think about how food moves, geographically, culturally, and emotionally. So I've registered a domain, foodmoves.online where I will archive, catalog, test, reflect on the recipes in the books and Rolodexes that point to my culinary heritage. My hope is to answer the question "What can recipes tell us about how food moves?" Details on event to follow.

**JUNE 28**

**‘Cafe Scientifique’, Wangensteen Historical Library of Biology and  Medicine at the University of Minnesota**

In this Cafe Scientifique, the Wangensteen will share a talk on Fermentation and Distillation in short segments and slides.

Facebook: https://www.facebook.com/umnbiomedlib

Twitter: @umnbiomedlib

Instagram: @umnlib

**JUNE 30**

**Cardiff University Special Collections and Archives**

This will be a blog post, our final contribution, to discuss recipe-related material in our collections.

Twitter: @CUSpecialColls

Website: http://www.cardiff.ac.uk/special-collections

**JULY 3**

**“A Hippocratic Menu”, Maria Galanaki**

A video demonstrating the preparation of three recipes--a starter, a main course, and a dessert—using ingredients reported in the Hippocratic Regimen. This text was generally inspired by Hippocratic medical theories. The video will appear on our YouTube channel.

YouTube: Historical Recipes

https://www.youtube.com/channel/UCrCU6dZgq-D20Ti9ElaM-mQ

**“Edward Winslow’s ‘Receipt for Gingerbread Cakes’”, Edith Snook, Annabelle Babineau, Karim Baccouche, and Siobhan Carlson**

Our short video will explore one of the recipes uncovered by our research for the Early Modern Maritime Recipes project (albeit one a bit outside our project’s pre-1800 frame of reference).  “Receipt for Gingerbread Cakes,” is an early 19th-century recipe found in the account book of Loyalist and early Fredericton settler Edward Winslow.  The video will approach the question of “What is a recipe” by making the gingerbread cake recipe and thinking about recipes and communities, how recipes bring things together—ingredients, tools, methods, flavours, tastes, people—and the tensions in these migrations across political, geographic, and cultural spaces. The video will be posted on Youtube.  We’ll also tweet to draw attention to the video.

Twitter: @BellePepper1, @Spuddenly\_Farm, and @Pamphilia2

**“A Recipe is a Tasty History Lesson”, Deborah Lawton**

A brief, recipe-based look at how the many disciplines of history can enrich a cooking demonstration. A simple gingerbread recipe provides opportunities to discuss wide-ranging historical information.

Website: CookinguptheArchives.com

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**“Classic French Soldiers’ Food”, Simon Walker**

He presents the YouTube cooking series Feedingunderfire wherein he cooks trench food recipes and tests them on guests. This episode focuses on the food eaten by French soldiers during the First World War.

YouTube: https://www.youtube.com/channel/UCEfXsWCBelkZY8s\_ccx\_9LA

Facebook: https://facebook.com/feedingunderfire

Twitter: @Dark\_Nocterna

**“An Interview with a Baker”, Molly-Taylor Polesky**

An interview with bakers at the historical bakery and museum, Alte Bäckerei Pankow in Berlin. Along with introducing this out-of-the-way museum, she will pose questions about what makes a recipe to the master bakers there. This will likely be a podcast or video; details to be confirmed.

**JULY 5**

**“TeachingCookbooks: A Twitter Conversation on Food, Gender, History & Writing”, Emily Contois**

On the morning of July 5 (8 a.m. ET), Emily Contois, PhD Candidate in American Studies at Brown University, will post a Twitter thread about her experiences teaching with cookbooks and recipes. She'll share her reading list, lesson plan, and teaching tips—plus some of her students' cookbook analysis essays. Emily will also host a 24-hour Twitter chat on the topic, so please check out the thread, follow along, and chime in with #teachingcookbooks.

Twitter: @emilycontois

Hashtag: #teachingcookbooks

Class project: bit.ly/foodgender

**“#FreeFireCider: Folk Herbalists, Feminist Hashtags, and the Instagram Modernity”, Katherine Cheyenne Hysmith**

Herbalists consider fire cider a community-owned recipe, one that is open-sourced and routinely reimagined by individual practitioners. With the advent of Instagram and the broader connected community it creates, many folk herbalists carved a commercial niche and developed an extended client base by marketing their individual versions of fire cider through this social media platform. My research looks at this historic “recipe” and how this community of shared knowledge deals with modern legal issues including copyright and trademark law. While this story spans several mediums, I focus mainly on the Instagram accounts of women folk entrepreneurs, how they use the hashtag #freefirecider in the hopes of winning back their recipe, and, in turn, help form a folk narrative within the Instagram modernity.

Instagram: @kchysmith

Twitter: @kchysmith

Blog: www.penknifekitchen.com and recipes.hypotheses.org

**“Teaching Recipes: Recipes as Sources for Women’s Lives”, Rachel Snell**

Features student research projects from a spring 2017 women and gender studies seminar at the University of Maine, “Food, Femininity, and Feminism in American Culture from Amelia Simmons to Martha Stewart.” This course considered the ways in which the production and consumption of food fundamentally shaped concepts of femininity and feminism in American culture. Throughout the course, students were asked to develop the skills to read a recipe not just as a set of instructions for a culinary process but as sources for women’s lives.

Using the Mildred “Brownie” Schrumpf’s cookbook collection and personal papers at the University of Maine’s Fogler Library Special Collections as a starting point, students developed independent research projects that used recipes to explore major course themes.

Website: http://foodfemin2017.omeka.net

Blog post: recipes.hypotheses.org

**“‘Unboxing’ a new acquistion”, Wangensteen Historical Library of Biology and Medicine at the University of Minnesota**

In this event, Wangensteen curators and historian Margaret Carlyle will unbox a new French receipt book manuscript.

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**“Henri’s Kitchen”, Harry Hayfield**

(Contributions to *The Recipes Project*: June 2, 13, 14 and July 5)

Harry Hayfield, a resident of Ceredigion in Wales, has long had an interest in the stories of the Musketeers which are set in early 17th century France, this led in turn to an interest in the Stuart period of history and joining a living history group. However, as a registered carer for his grandparents he is unable to get to many of the events and yet wanted to do something to help. One day he was watching “The Little Paris Kitchen” broadcast on the BBC and thought “These are recipes designed by the French, therefore could they be converted in the 17th century versions of themselves?”. Doing some research he found that they could, and therefore will contribute four of the recipes as shown in the programme as if cooked by Henri de Ceredigion (Harry’s Stuart persona) a cadet member of the Musketeers, with able assistance from Planchet, his manservant cum stable lad.

**“Recipes in the Early Royal Society Archives”, Sietske Fransen**

(Contributions: tweeting June 7, 13, 20; blog post July 5)

The seventeenth-century fellows of the Royal Society were interested in every part of the natural world. They collected and reproduced a large variety of recipes, from the making of pigments to finding the recipe for the best French bread, to a recipe for universal medicine. During my research days in June, investigating the visual practice of the early Royal Society ([www.mv.crassh.cam.ac.uk](http://www.mv.crassh.cam.ac.uk)), I will tweet the various recipes I encounter in the archive of the Royal Society. At the end of those weeks the found recipes will feature in a blogpost on recipes in the early Royal Society.

Twitter: @sietske\_fransen and @MVCRASSH.

Blog posts: www.mvcrassh.cam.ac.uk and recipes.hypotheses.org

**JULY 10**

**Final panel hosted at the Wellcome Library (London) and livestreamed, with editors of *The Recipes Project*: Amanda Herbert, Elaine Leong, Laura Mitchell, Lisa Smith and Laurence Totelin.**

Details to be confirmed.