What can early modern recipes tell us?: Methodologies and Approaches

In this critical seminar, Dr. Wendy Wall (Avalon Professor of the Humanities; Professor of English, Northwestern University) will help guide participants through a number of methodological readings in the study of early modern recipes. Participants will think collectively about the diverse approaches used to analyze materials such as manuscript and print cookbooks, as well as what knowledges are produced by these different approaches. The discussion will feature several examples of the Folger’s collection of rare manuscript and print cookbooks for consideration and reflection.

Secondary Source Bibliography

Michelle DiMeo, from “Authorship and Medical Networks” in Reading & Writing Recipe Books, 1550–1800, ed. DiMeo and Pennell (Manchester Univ. Press, 2013), pp. 32-33; 42.

David Goldstein, from Eating and Ethics in Shakespeare’s England (Cambridge Univ. Press, 2013), pp. 142-45; 158-161


Primary Source Bibliography

Print Books

Gervase Markham, Countrey contentments, or The English huswvife, 1623, STC 17343

Hugh Plat, *Delights for ladies: to adorn their persons, tables, closets...*, 1608, STC 19980


**Manuscript Receipt Books**

Mary Cruso and Timothy Cruso, “Cookbook of Mary Cruso and Timothy Cruso [manuscript]”, 1689, X.d. 24.

Elizabeth Fowler, “Cookbook of Elizabeth Fowler [manuscript]”, 1684, V.a. 468

Grenville family [Anne D’ewes], “Cookery and medicinal recipes of the Granville family [manuscript]”, ca. 1640-1750, V.a. 430

Susanna Packe, “Cookbook of Susanna Packe [manuscript]”, 1674, V.a. 215