G8906: Craft and Science: Objects and Their Making in the Early Modern World

BREAD MOLDING RECONSTRUCTION ASSIGNMENT

The objective of this assignment is
1) to begin to construct recipe genealogies by finding families of related recipes for bread molding
2) to begin thinking about the nature of materials—what is bread as a material in the workshop? What was it used for in the sixteenth century? What properties does it have that make it useful? Does it fit into some sort of informal taxonomy of materials and properties, i.e., today we take bread for granted as a food, but how might its uses in the workshop re-orient that understanding? What other materials are used for molding, with what properties? Can we see any taxonomy built around these materials in the sixteenth-century written sources? Any other sorts of relationships among them evident in these sources?
3) to experiment at home with reconstructing the process of making molds from the “pith” of the bread loaf. You will need to choose a relatively uncomplicated object, such as a key, flat shell, a large medallion or necklace pendant as a pattern for your mold. Work in groups of 2 or 3. We will discuss your recipe research on September 12. The bread molds will be due on September 19 (bring them to class), when we will hopefully be able to cast wax and sulfur in them (some recipes specify that the bread mold should be used still warm from the oven—we need to figure out how to deal with that).

Your experience with the Historical Recipe Reconstruction will be useful to you in this assignment. Make use of the Reconstruction Template we constructed. Please keep detailed field notes on the Wiki of your experiences.

I. Recipe Research

Find the bread molding recipes in the following sources
1. BnF Ms. Fr. 640
2. Alessio Piemontese, Book of Secrets (1555); various English versions on EEBO; French versions on Gallica; Italian versions—you find them!—different groups use different editions BEFORE 1600.
   (For English: Search for Ruscelli, Girolamo, The secretes of the reuerende Maister Alexis of Piemount Containyng excellent remedies against diuers diseases, wounds, and other accidents, with the manner to make distillations, parfumes, confitures, diynges, colours, fusions and meltynges. ... Translated out of Frenche into Englishe, by Wylyyam Warde (1558).

Check the following sources for bread molding recipes, and note other materials from which molds can be made:
II. Friday, September 12. Sharing experiences:
Report on the bread molding recipes you have found. Be ready to discuss the questions above about materials.

III. Friday, September 19. Showing and discussing the results.

Some helpful databases (please collect others and share them with the class):

- Be sure to check the Online Resources link on the References page in the BnF Ms. Fr. 640 Google Drive. It contains a wealth of sources and information.

- The Recipes Project
  - http://recipes.hypotheses.org/

- Calendar of State papers (British) online (16th-18th centuries)

- Early English Books Online (EEBO)
  - http://eebo.chadwyck.com/home
    - Especially pre-modern titles listed in Pollard and Redgrave's Short-Title Catalogue (1475-1640)
    - (See also EEBO-TCP for electronic text editions of early print books http://www.textcreationpartnership.org/tcp-eebo/)

- Early Modern Manuscripts Online
    - Scriptorium
      - http://scriptorium.english.cam.ac.uk/
    - http://norman.hrc.utexas.edu/pubmnem/
• Universal Short Title List (USTC) is a collective database of all books published in Europe between the invention of printing and the end of the sixteenth century
  http://www.ustc.ac.uk/

• The Wellcome Library has digitized nearly all of its recipe manuscripts. You can find links to the 16th-17thc. ones here:

• The digital database of the US National Library of Medicine (NLM):
  o See on how to find recipes in their online catalogue the interview with NLM staff on http://recipes.hypotheses.org/category/food-and-drink

• DIY History: transcribing of culinary manuscripts and cookbooks
  http://diyhistory.lib.uiowa.edu/transcribe/collections/show/7
  General information about the DIY History project
  http://diyhistory.lib.uiowa.edu/about.php
  and the interview with the key organizer on:
  http://recipes.hypotheses.org/3216

FRENCH:
• Gallica, the digital library for online users of the Bibliothèque nationale de France
  http://gallica.bnf.fr/

GERMAN:
• Bayerische Staatsbibliothek
  o Information on Medieval and pre-modern manuscripts:
    http://www.bsb-muenchen.de/literatursuche/spezialbestaende/handschriften-und-nachlaesse/handschriften-im-internet/
    A link to their own digitized manuscripts
    http://www.bsb-muenchen.de/die-bayerische-staatsbibliothek/abteilungen/handschriften-und-alte-drucke/handschriftenerschliessungszentrum/digitales-angebot/
  o VD16 Bibliography of books published in German-speaking countries in 16th century
- VD17 Bibliography of books published in German-speaking countries in the 17th century

- Cologne database of recipes
  - To search the database for a specific material, name, color, etc.: http://db.re.fh-koeln.de:2200/dosuche.fau?sid=9A03CA3C17&DM=1&DM=1&RPOS=1

- KvK - Karlsruhe Virtual Catalogue
  - Another meta search interface for more than 500 million books and serials in library and book trade catalogs worldwide, with country-by-country query filters. Includes specific catalogues for 16th-c. books in Italy & Germany.

- You can also try to locate historical recipes on Google Books, Archive.org, and Worldcat

**Interesting blogs:**

- The Recipe Books Project (TRB)
  - http://recipes.hypotheses.org/category/elaine-leong
- Ken Albala’s blog http://kenalbala.blogspot.nl/

- A sample medicinal recipe reconstruction:
  - https://www.youtube.com/watch?v=pdEbMBEoaa8 which includes this recipe: http://www.folger.edu/template.cfm?cid=3689&showpreview=1
  - http://shakespeare.folger.edu/cgi-bin/Pwebrecon.cgi?BBID=233795

**Available soon:**

- The COLOUR ConTEXT database will be launched this year at the end of November.
  - http://www.transitions.ulg.ac.be/COLOURConTEXT.html
  - http://www.mpiwg-berlin.mpg.de/en/research/projects/FGDupre_Written_Tran

- This database is a collaboration between the Max Planck Research Group Art and Knowledge in Premodern Europe and the FNRS/Université Liege Transition research group. The Cologne database and the Recipe Book Collection of the Rijksmuseum in Amsterdam, The Netherlands will be integrated into this database. The database currently focuses on artists’ recipe books, but other
written sources related to colour are going to be included (notably texts on colour theory, on colour symbolism, on colour systems, on pharmaceutical qualities of colours, etc.). The core data is mediaeval and pre-modern manuscripts and printed books from Northern and Southern Europe. To date, more than 520 source manuscripts have been entered. More on this as it develops.
**Resources for Bread Molding Reconstruction Assignment**
Meredith Levin, Western European Humanities Librarian at Butler Library
mjl2209@columbia.edu, 212-854-5802, office in 309 Butler

**Databases**

**JSTOR:** [http://www.columbia.edu/cgi-bin/cul/resolve?AMG1286](http://www.columbia.edu/cgi-bin/cul/resolve?AMG1286)
--Try a variety of keyword searches, i.e. “recipe” AND “bread” AND “sixteenth century”; “experiment” AND “Renaissance” for broader results

**History of Science, Technology & Medicine:** [http://www.columbia.edu/cgi-bin/cul/resolve?ALB3057](http://www.columbia.edu/cgi-bin/cul/resolve?ALB3057)
--This is an EBSCO database that indexes several resources, including the Wellcome Library for the History and Understanding of Medicine. Keep your searches simple, i.e. “experiment” AND “Renaissance” or “making” AND “Sixteenth century”

**Early European Books Online:** [http://www.columbia.edu/cgi-bin/cul/resolve?clio8276013](http://www.columbia.edu/cgi-bin/cul/resolve?clio8276013)
--Very similar to EEBO, except that the scans are more legible and give you more resolution options. The majority of the content is pulled from the Danish National Library, the BnF, and the Wellcome Library. You can browse by author, language, subject or search for specific keywords/phrases.

**Digital Scriptorium:** [http://www.columbia.edu/cgi-bin/cul/resolve?clio4091801](http://www.columbia.edu/cgi-bin/cul/resolve?clio4091801)
--Developed at Columbia but managed by UC-Berkeley. Image database of medieval and Renaissance manuscripts from major research institutions in the US + the American Academy in Rome’s Rare Book collection. You can browse or search. (Searching for “recipe” yields 80+ results!)

**Iter:** [http://www.columbia.edu/cgi-bin/cul/resolve?clio4224263](http://www.columbia.edu/cgi-bin/cul/resolve?clio4224263)
--Includes several resources on one platform; search both the Iter Gateway (for scholarly journal articles and critical analysis- use simple keyword, i.e. “recipe”) as well as Iter Italicum (for manuscripts).

**Books (Print and Electronic)**


Rabisha, William. *The whole body of cookery dissected, taught, and fully manifested, methodically, artificially, and according to the best tradition of the English, French, Italian, Dutch, &c., or, A sympathie of all varieties in natural compounds in that mysterie: wherein is contained certain bills of fare for the seasons of the year, for feasts and common diets: whereunto is annexed a second part of rare receipts of cookery, with certain useful traditions: with a book of preserving, conserving and candying, after the most exquisite and newest manner ...* 1661, 1673 and 1682 editions available in CLIO via EEBO: http://www.columbia.edu/cgi-bin/cul/resolve?clio5731356; http://www.columbia.edu/cgi-bin/cul/resolve?clio5756358; http://www.columbia.edu/cgi-bin/cul/resolve?clio5764245

Tomasik, Timothy J. *At the Table: Metaphorical and Material Cultures of Food in Medieval and Early Modern Europe*. Turnhout: Brepols, 2007. (E-book but also available in print) http://clio.columbia.edu/catalog/9674862


**Online Resources**

*Monumenta Culinaria et Diaetetica Historica*

Corpus of culinary & dietetic texts of Europe from the Middle Ages to 1800: https://www.staff.uni-giessen.de/gloning/kobu.htm

*Dutch Cooking History (with some English content):*

http://www.kookhistorie.nl/index.htm

*The Food Timeline- Bread History (good bibliography):*

http://www.foodtimeline.org/foodbreads.html#breadhistory