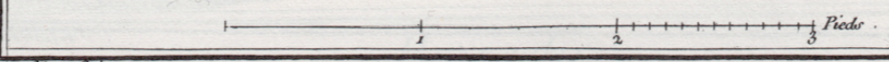
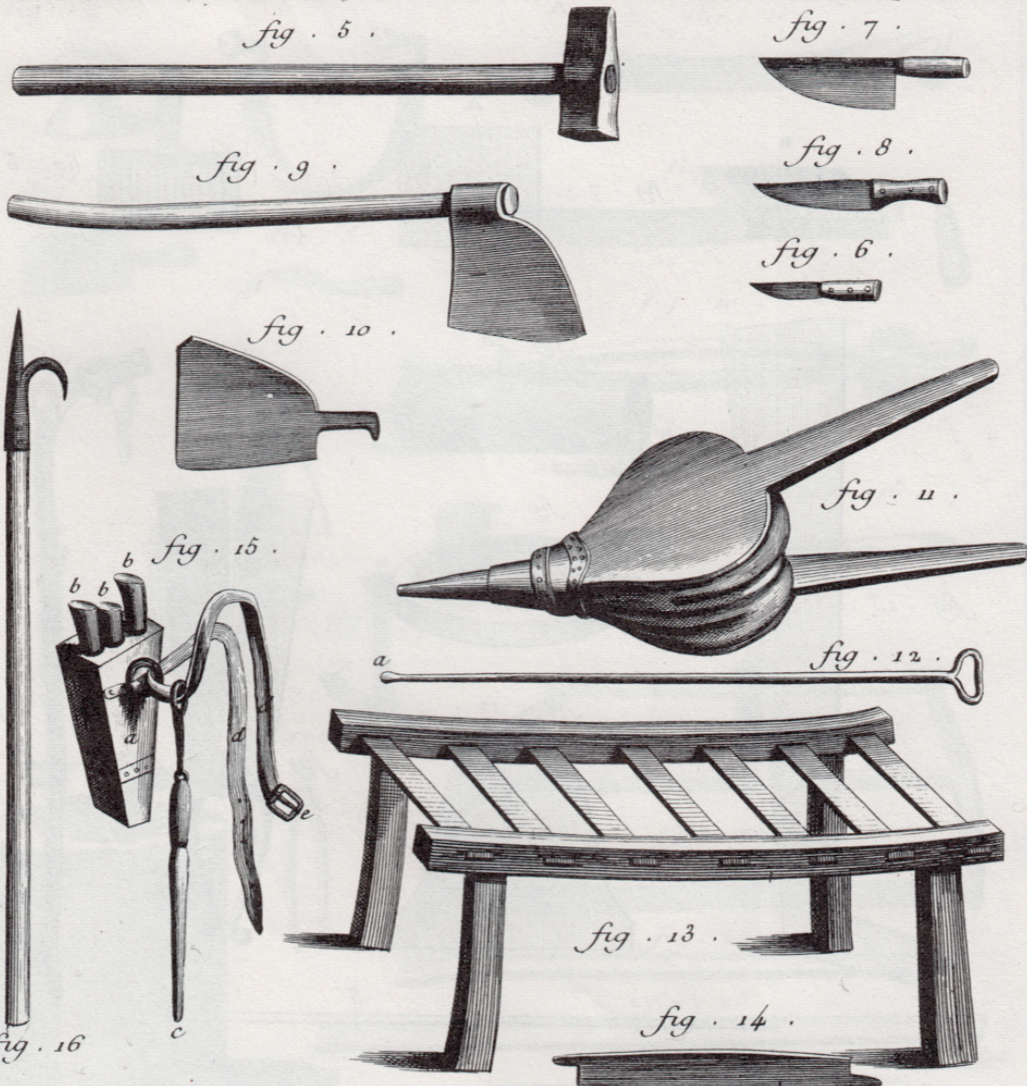


18th Century Material Culture: Foodways Food and Food Preparation



Butchers



D'Agoult fecit.

Boucher.



Diderot's Encyclopedia 1763

The Kitchens of England and Europe



Cook with a Smoking Fireplace
by Joachim Beuckelaer (1533-1574)



Young Girl in a Kitchen
by Andrea Comodi (1560 - 1648)



Kitchen Still-Life
by Floris Gerritsz. van Schooten (1590 - 1655)



“The Fat Kitchen”
by Jan Steen (1626 – 1679) c. 1668



by Justus Juncker



"The Wash Barrel"
by Jean-Baptiste Siméon Chardin 1738



by John S. C. Schaak 1762



*“The Farmer’s Return”
by Johann Zoffany 1762*



Unknown



"Woman Shucking Oysters by Lamplight"
by Henry Robert Morland c. 1769



The Oyster Woman
by Philip Dawe after a painting by Henry Robert Morland 1769



By Thomas Atkins 1771



"Girl Bundling Asparagus"
by John Atkinson 1771



Pehr Hilleström



"The Kitchen Maid"
by Jean Baptiste Simon Chardin (1699-1779)



"The Scullery Maid"
by Jean Baptiste Simon Chardin (1699-1779)



“The Party Cook”
by Jean-Honor Fragonard (1732 - 1806) 1775



La Cuisiniere Surveillante.

à Augsbourg chez S. S. Haid et fils.

1.

La Cuisiniere Surveillante
by Johann Jacobus Haid (1704-1767) and Johann Elias Haid (1739-1809)



La Cuisiniere Surveillante
by Johann Jacobus Haid (1704-1767) and Johann Elias Haid (1739-1809)



Johann Casper Heilmann pinxit.

THE ART OF DRESSING FISH

Johann Elias Haid sculpit. del. Pinx. 1773.

*Most humbly Dedicated to the Honorable Society of Arts,
Manufactures and Commerce, by your*

most obedient humble Servant

JOH. ELIAS HAID.

“The ART of DRESSING FISH”
by Johann Haid after Casper Heilmann 1773
(The British Museum)



"Plucking the Turkey"
by Henry Walton, exhibited 1776
(Tate Gallery)



“Maid in the Kitchen”
by Justus Junchert (1703 - 1767)



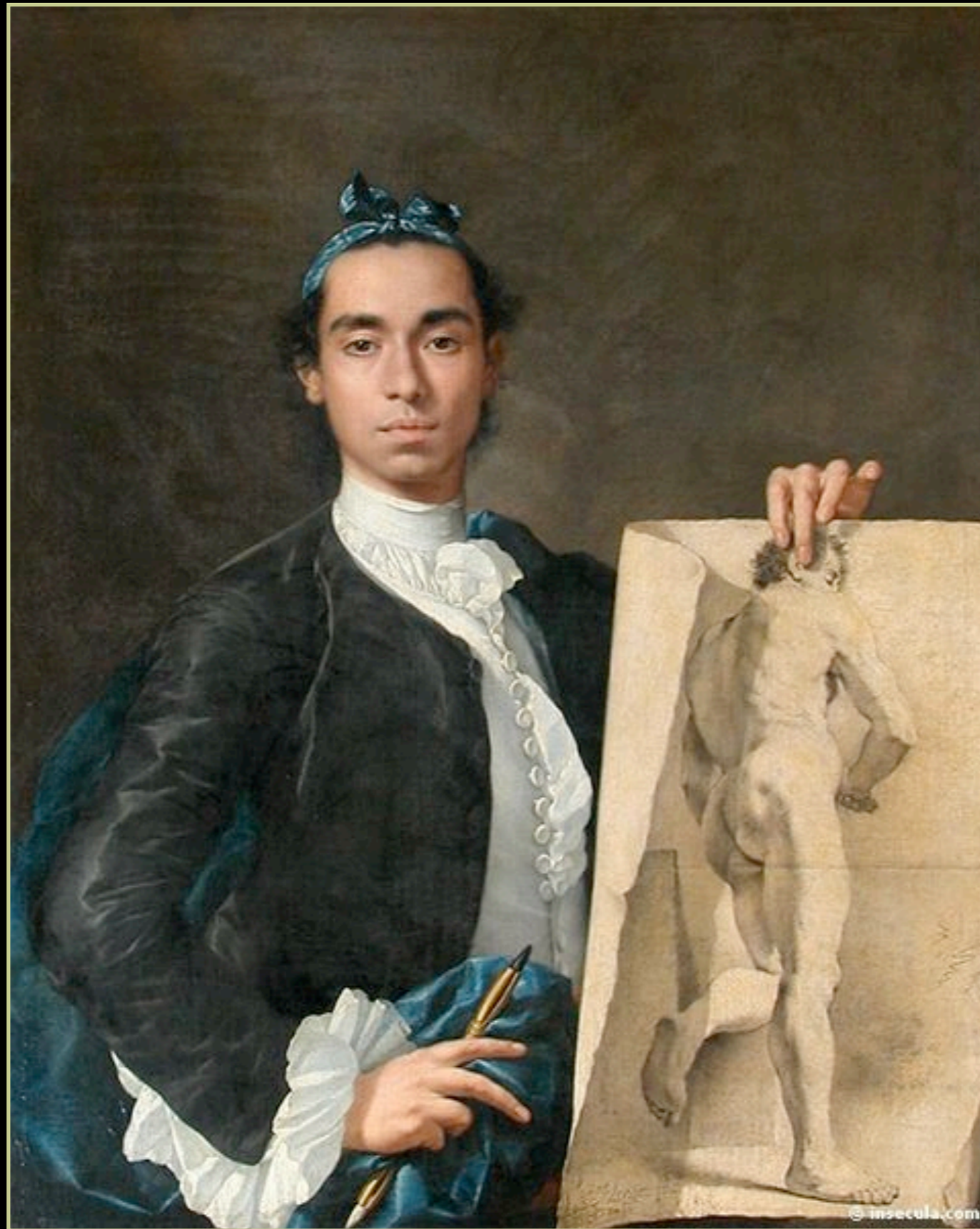
Diderot's Encyclopædia 1763



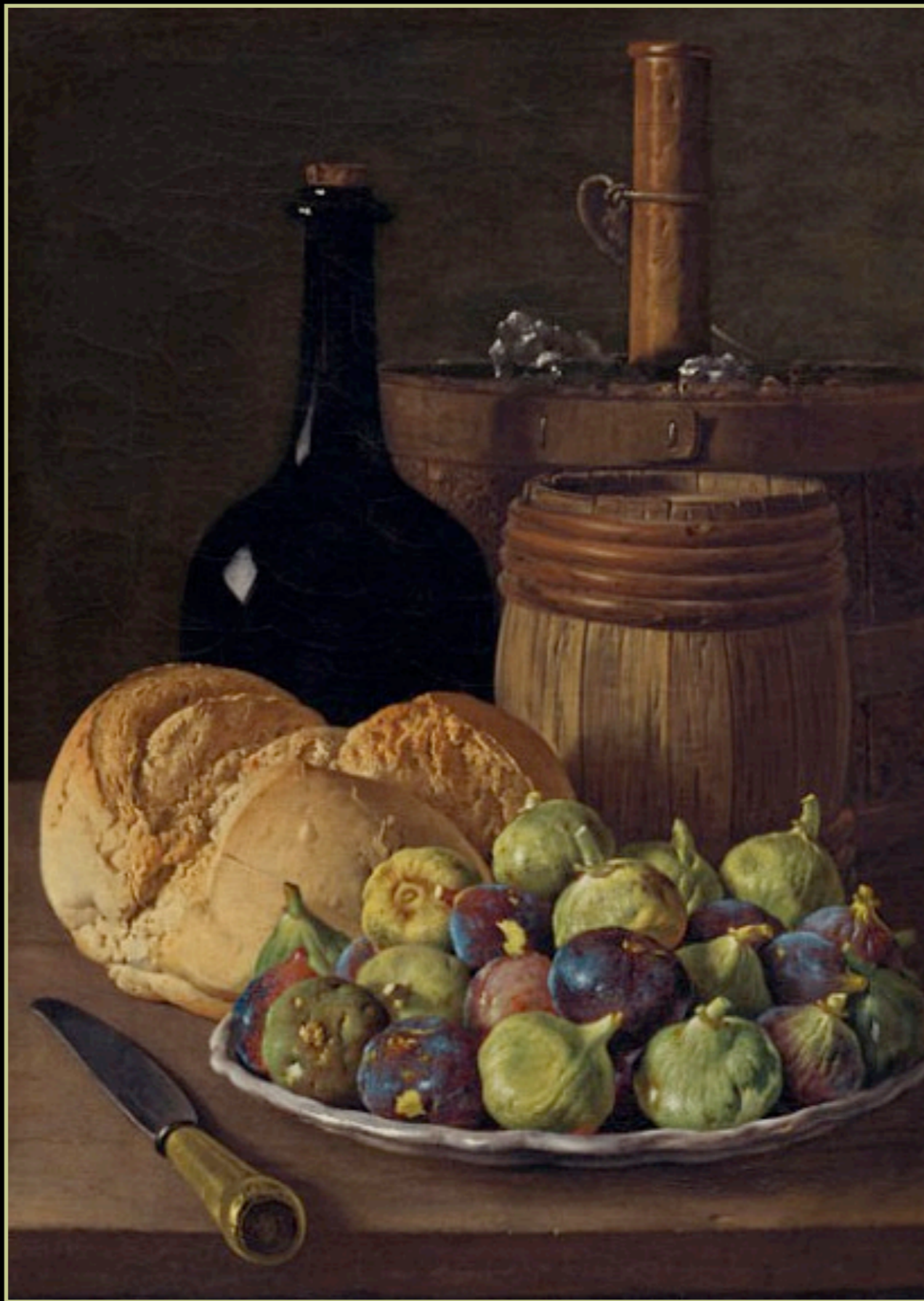
The Welsh Curate
by Thomas Hearne (1744-1817)



Luncheon Party in a Park
by Lancret 1735



Luis Melendez (Spain, 1716 - 1780)
Self Portrait 1746
(The Louvre)



Still Life with Figs and Bread
Luis Melendez (Spain) 1770



Still Life with Oranges and Walnuts
Luis Melendez (Spain) 1772



Still Life with Bread, Cheese, Ham, and Vegetables
Luis Melendez (Spain) 1772



Still Life with Figs and Bread
Luis Melendez (Spain)



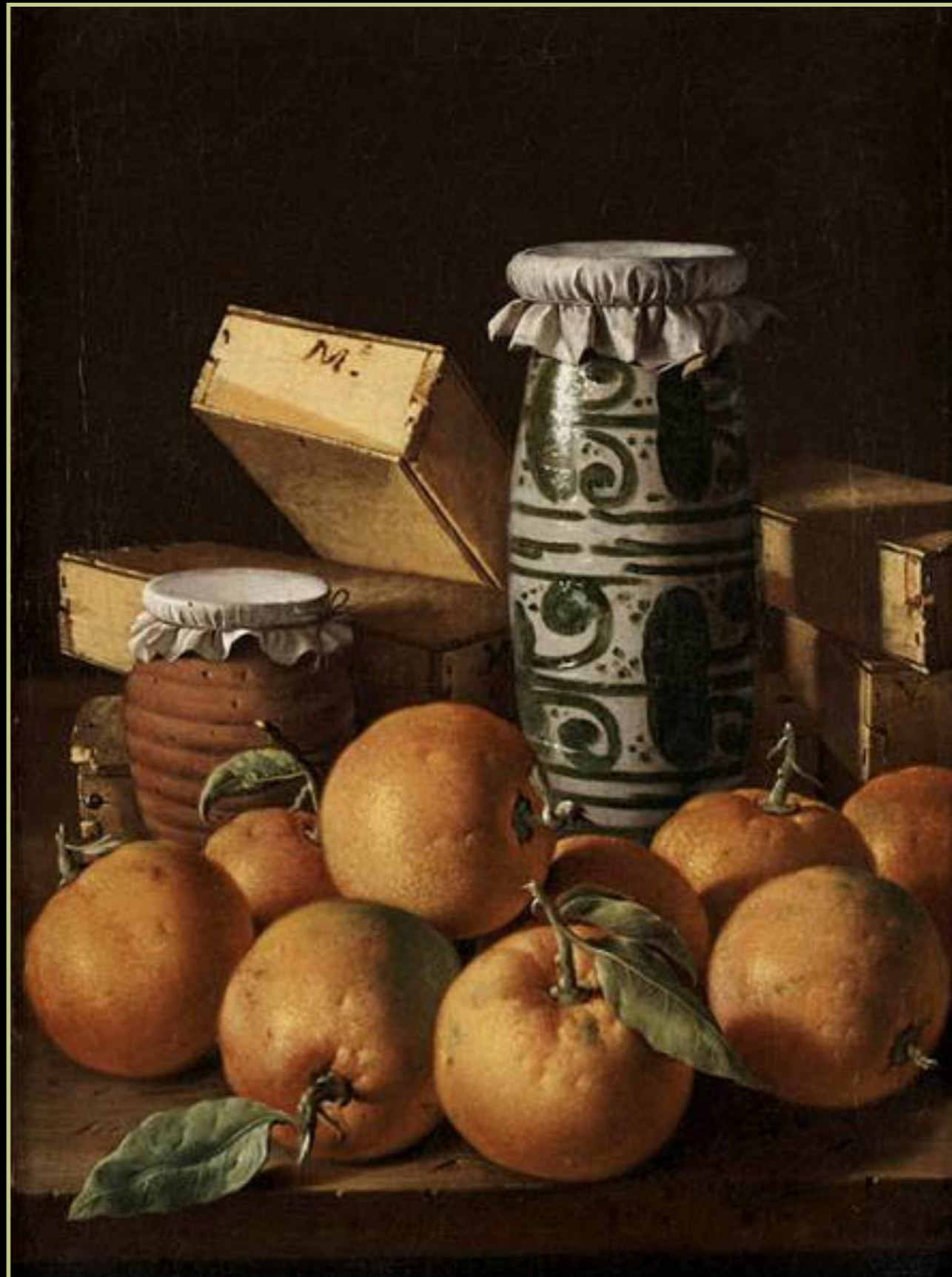
Still Life with Fish and Lemons
Luis Melendez (Spain)



Still Life with Pears and Melon
Luis Melendez (Spain) c.1772



Still Life with Fruits and Bread
Luis Melendez (Spain)



Still Life with Oranges, Honey Pot, & Boxes of Sweets
Luis Melendez (Spain) c. 1760 - 1765



Still Life with Bread & Grapes
Luis Melendez (Spain) 1770



Still Life with Bread & Plumbs
Luis Melendez (Spain)



Still Life with Still Life with Apples, Berries and Bread
Luis Melendez (Spain)



Still Life with Still Life with Chocolate Service, Bread Roll, and Biscuits
Luis Melendez (Spain)



Still Life with Still Life with Grapes, Melon, Chocolate and Bread
Luis Melendez (Spain)



7. 559.

Still Life with Still Life with Vegetables
Luis Melendez (Spain)



Still Life with Vegetables and Beef
Luis Melendez (Spain) c. 1770



Still Life of Cucumbers
Luis Melendez (Spain) c. 1770



Boy with a Basket of Bread
by Evaristo Baschenis c. 1665



Vegetables for the Soup
Jean-Baptiste-Siméon Chardin , 1732



Still Life, c.1732
Jean-Siméon Chardin,



Jar of Apricots
by Jean-Siméon Chardin (1699 - 1779)



White Soup Bowl
Anne Vallayer-Coster, 1771



Still Life with Ham
by Carlo Magini (1720 - 1806)



Still Life
by Chardin



Still Life with Bread, Butter and Cheese
by George Smith 1754



Still Life with Bread
by Giacomo Ceruti c. 1750



Still Life with Rabbit
by Anne Vallayer-Coster (1744 - 1818)



Domestic Cock, Hens, & Chicks
by Francis Barlow c. 1655
(Yale Center for British Art)



by Peter Jakob Horemans 1760



Still Life with Stag Beetle
by George Flegel 1635



Still Life with Bread
by Floris Gerritsz. van Schooten 1590 - 1655



Still Life with Bread & Fish
by George Flegel 1637



Earth La Terre
for John Bowles



"A Girl Shelling Peas"
by William Redmore Bigg 1782
(Plymouth City Council Museum & Art Gallery)

Mortars & Pestles

*To be Sold by
 Joseph Webb
 at His Store near Olivers Dock BOSTON*

<p> <i>Pot Ash Kettles & covers Fry kettles for Whaling Potts & Kettles of all sizes Skillets of all Sizes Large & small Spiders</i> </p>	<p> <i>Pudding-pans, & basons Cast Dags, of all sizes Fry-pans & fry Kettles Ox & Horse Cart, Waggon, & Chaise, Boxes</i> </p>
---	--

Joseph Webb Boston Advertisement
 by Paul Revere September 28, 1765
 (American Antiquarian Society)



Bronze Mortar & Pestle
17th Century



English Bronze Mortar & Pestle
18th Century



Bronze Mortar
Dated 1636



Bronze Mortar & Pestle
Early 18th Century



Brass Mortar & Pestle
18th Century



Brass Mortar & Pestle
18th Century



Brass Mortar & Pestle
18th Century



Lignum Vitae Mortar and Pestle
c. 1720
(Christie's Auction House)



English Lignum Vitae Mortar & Pestle
c. 1730
(Christie's Auction House)

Food Choppers



18th Century Forged Food Chopper



New England Food/Herb Chopper
18th Century
(Sharon Platt)



New England Chopper
18th Century
(Sharon Platt)



New England Scraper
18th Century
(Sharon Platt)



Herb Grinder
Late 18th - Early 19th Century
(Sharon Platt)







Iron Kitchenware:

Herb Grinder
Skillets

Rolling Pins



English Fruitwood Rolling Pin
c. 1720
(Christie's Auction House)



English Fruitwood Rolling Pin
c. 1750
(Christie's Auction House)

Skimmers



New England Make-Do Skimmer
18th - Early 19th Century
(Sharon Platt)



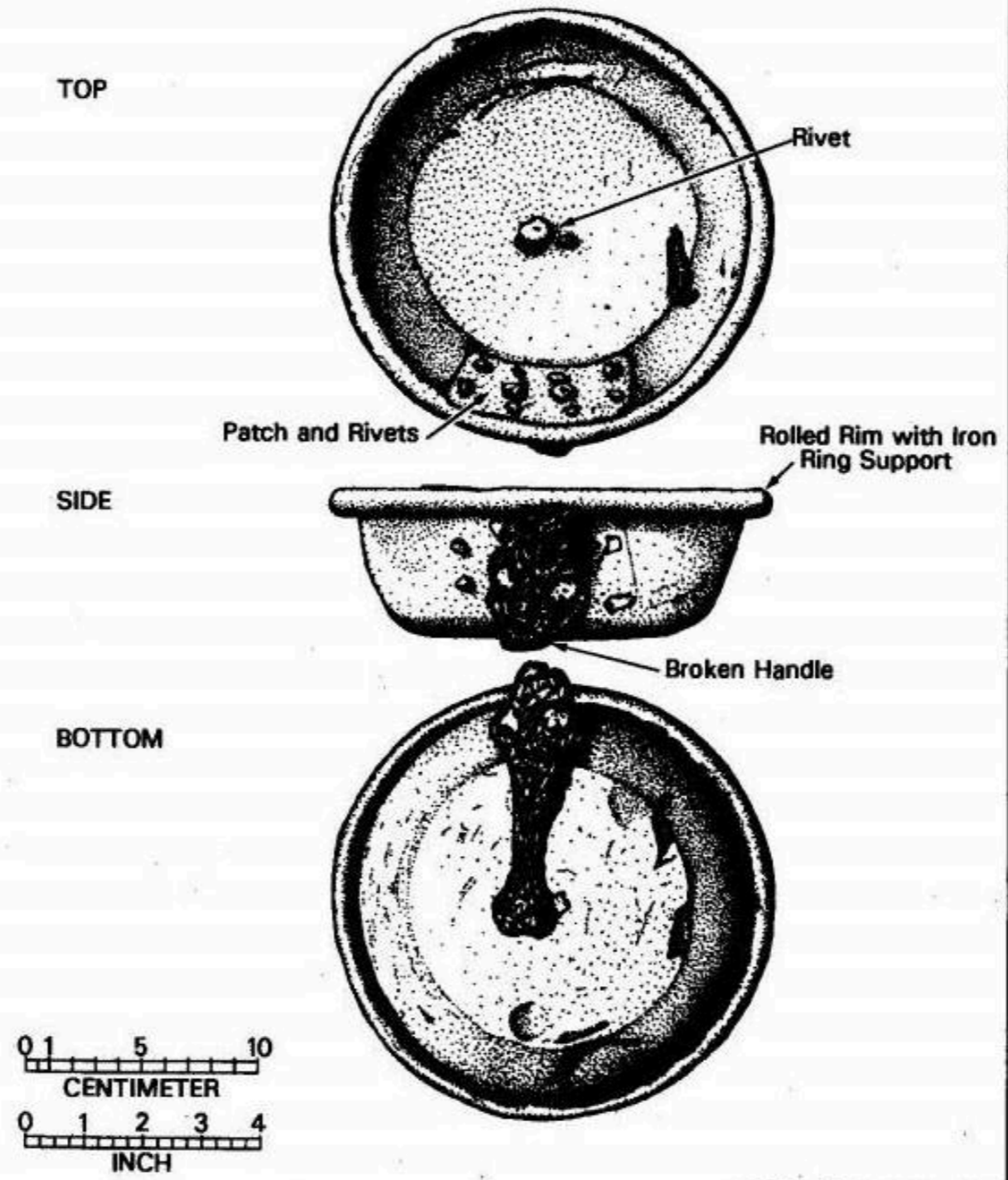
Brass Skimmer with Iron Handle
18th Century



American Wrought Iron Skimmer
18th Century

Dippers & Ladles

COPPER DIPPER OR LADLE
(086)



SJM 99 & KMK 1-00

Figure 84. Copper dipper or ladle (086) with missing iron handle.

From: McLaughlin, Scott Arthur;
"History Told from the Depths of Lake Champlain: 1992-1993 Fort Ticonderoga-Mount Independence Submerged Cultural Resource Survey."
Volume I. M. A. Thesis, Office of Graduate Studies of Texas A & M University. 2000.

Scoops



New England Burl Scoop
Late 18th - Early 19th Century

Nut Crackers



Brass Nut Crackers
18th Century



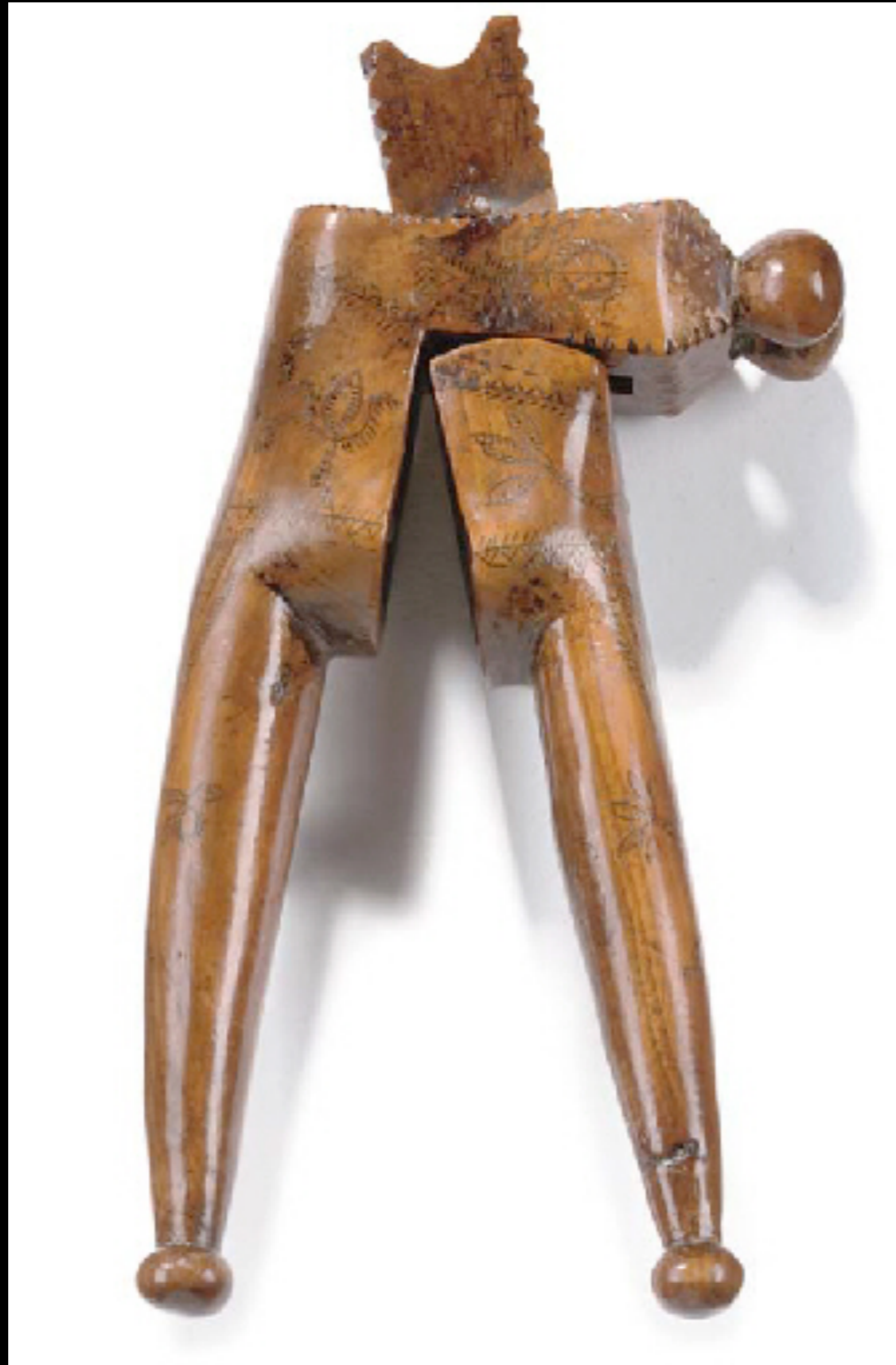
English BoxWood Nutcracker

c. 1720

(Christie's Auction House)



English Boxwood Nutcracker
Dated 1722
(Christie's Auction House)



English Yew Wood Nutcracker
c. 1760
(Christie's Auction House)



English Thumbscrew Action Nutcrackers

c. 1750

(Christie's Auction House)

Miscellaneous Kitchen Utensils



Slip Decorated Egg Holder
Probably North Staffordshire
Early to Mid 18th Century
(Stoke-On-Trent)



Slip Decorated Egg Holder
North Staffordshire
Early to Mid 18th Century
(Stoke-On-Trent)



English Boxwood Lemon Squeezer
18th Century
(Christie's Auction House)

17



18



Boxwood Apple Corer or Cheese Scoops

c. 1715

(Christie's Auction House)

Salts



Delft Open Salt
17th Century



Delft Open Salt
17th Century



English Yew Wood Master Salt
c. 1660
(Christie's Auction House)



English Yew Wood Master Salt
c. 1720
(Christie's Auction House)



English Lignum Vitae Master Salt
c. 1680
(Christie's Auction House)



English Treen Master Salt
Late 17th / Early 18th Century
(Christie's Auction House)



Treen Master Salt
18th Century
(Christie's Auction House)



English Pewter Salt
18th Century



English Pearwood Footed Tazza

c. 1750

(Christie's Auction House)

Searces (Sieves)



An English Fruitwood Searce
c. 1700
(Christie's Auction House)

Miffineers



English Boxwood Muffineer

c. 1750

(Christie's Auction House)

Castors



Boston, Massachusetts Silver Caster by Jacob Hurd
c. 1735



Boston, Massachusetts Silver Caster by Jacob Hurd
c. 1735

Cookbooks



J. Pine and N. Jausa

THE
Cooks and Confectioners
DICTIONARY:
 Or, the Accomplish'd
Housewives Companion.

CONTAINING

- | | |
|--|--|
| <p>I. The choicest Receipts in all the several Branches of COOKERY; or the best and newest Ways of dressing all sorts of Flesh, Fish, Fowl, &c. for a Common or Noble Table; with their proper Garnitures and Sauces.</p> <p>II. The best Way of making Bisks, Farces, forc'd Meats, Marinades, Olio's, Puptons, Ragouts, Sauces, Soops, Pottages, &c. according to the <i>English, French, and Italian</i> Courts. All Sorts of Pickles</p> <p>III. All Manner of PASTRY-WORKS, as Biskets, Cakes, Cheese-cakes, Custards, Pastes, Patties, Puddings, Pyes, Tarts, &c.</p> <p>IV. The various Branches of CONFECTIONARY; as Candying, Con-serving, Preserving, and Drying all</p> | <p>sorts of Flowers, Fruits, Roots, &c. Also Jellies, Composts, Mar-malades, and Sugar-works.</p> <p>V. The Way of making all <i>English</i> potable Liquors; Ale, Beer, Cyder, Mead, Metheglin, Mum, Perry, and all sorts of <i>English</i> Wines: Also Cordials, and Beautifying Waters.</p> <p>VI. Directions for ordering an Entertainment, or Bills of Fare for all Seasons of the Year; and setting out a Desert of Sweet-meats to the best Advantage: With an Explanation of the Terms us'd in Carving. According to the Practice of the most celebrated Cooks, Confectioners, &c. in the Courts of <i>England, France, &c.</i> and many private and accomplish'd Housewives.</p> |
|--|--|

The **SECOND EDITION** with Additions.

Revised and Recommended by **JOHN NOTT**, late Cook to the Dukes of SOMERSET, ORMOND and BOLTON; Lord LANSDOWN and ASHBURNHAM.

L O N D O N:

Printed by H. P. for C. RIVINGTON, at the Bible and Crown, in St. Paul's Church-yard. 1724.

[Price six Shillings.]

641
 C77

"The Cooks and Confectioners DICTIONARY: Or, the Accomplish'd Housewives Companion"



The COMPLETE
HOUSEWIFE:
 OR,
Accomplish'd Gentlewoman's
COMPANION:

Being a COLLECTION of upwards of Six
 Hundred of the most approved RECEIPTS in

COOKERY,	CAKES,
PASTRY,	CREAMS,
CONFECTIONARY,	JELLIES,
PRESERVING,	MADE WINES,
PICKLES,	CORDIALS.

With COPPER PLATES curiously engraven for
 the regular Disposition or Placing the various
 DISHES and COURSES.

AND ALSO
 BILLS of FARE for every Month in the Year.

To which is added,

A Collection of above Three Hundred Family RECEIPTS
 of MEDICINES; viz. *Drinks, Syrups, Salves, Ointments,*
 and various other Things of sovereign and approved Efficacy
 in most Distempers, Pains, Aches, Wounds, Sores, &c.
 particularly Dr. Mead's famous Receipt for the Cure of a Bite
 of a mad Dog; with several other excellent Receipts for the
 same, which have cured when the Person was disorder'd, and
 the salt Water failed; never before made publick; fit either for
 private Families, or such publick-spirited Gentlewomen as
 would be beneficent to their poor Neighbours.

By *E. SMITH.*

*The TENTH EDITION, with very large Additions; not in any
 of the former Impressions.*

LONDON: Printed for J. and H. PEMBERTON, at the Golden Buck
 against St. Dunstan's Church in Fleetstreet. 1741.

Price Five Shillings.



Published under the Authority of the Stationers Company in the Year 1774.

THE EXPERIENCED
English Housekeeper,

For the USE and EASE of

Ladies, Housekeepers, Cooks, &c.

Written purely from PRACTICE,

AND DEDICATED TO THE

Hon. LADY ELIZABETH WAREURTON,

Whom the Author lately served as Housekeeper.

Containing of near Nine hundred Original Receipts, most of which never appeared in Print.

PART I. *Art and Mystery, Receipts for all Sorts of made Dishes, Soups, Fish, Pies, Steaks, Gravy, Stews, Dishes, Sauces, and cold, Puddings, &c.*

PART II. *All Kinds of Confectionery, particularly the Great and Small Cakes, with the making of Biscuits, and a Variety of Spices, together with Directions to be put to them in the most elegant Manner, and*

in the several Tarts, Pudding House, Fish Pudding, Turneps, Potatoes, Pickles, &c.

PART III. *Pickling, Pickings, and Cellaring Wines, Vinegars, Cheeses, Pickings, with the most excellent Receipts, for the making of Malt Liquors, the extracting of Acid Wines, and a small List of every Thing in Use for every Month in the Year.*

THE TENTH EDITION.

WITH AN ENGRAVING OF THE AUTHOR;
 AND TWO PLATES OF A GRAND TABLE OF TWO COURSES; AND
 A CURIOUS NEW INVENTED FIRE STOVE, wherein any amount of Fuel may be burnt instead of Charcoal.

By **ELIZABETH RAFFALD.**

LONDON:
 PRINTED FOR A. BALDWIN, No. 47, IN FLEET-STREET.
 MDCCCLXXVI.

“The Experienced English Housekeeper”

T H E
A R T
O F
C O O K E R Y,
Made P L A I N and E A S Y;

Which far exceeds any T H I N G of the Kind ever yet Published.

C O N T A I N I N G,

- | | |
|--|--|
| <p>I. Of Roasting, Boiling, &c.
II. Of Made-Dishes.
III. Read this Chapter, and you will find how Expensive a <i>French Cook's Sauce</i> is.
IV. To make a Number of pretty little Dishes fit for a Supper, or Side Dish, and little Corner-Dishes for a great Table; and the rest you have in the Chapter for <i>Lent</i>.
V. To dress Fish.
VI. Of Soups and Broths.
VII. Of Puddings.
VIII. Of Pies.
IX. For a Fast-Dinner, a Number of good Dishes, which you may make use for a Table at any other Time.
X. Directions for the Sick.
XI. For Captains of Ships.
XII. Of Hog's Puddings, Sausages, &c.</p> | <p>XIII. To Pot and Make Hams, &c.
XIV. Of Pickling.
XV. Of Making Cakes, &c.
XVI. Of Cheesecakes, Creams, Jellies, Whip Syllabubs, &c.
XVII. Of Made Wines, Brewing, <i>French Bread</i>, Muffins, &c.
XVIII. Jarring Cherries, and Preserves, &c.
XIX. To Make Anchovies, Vermicella, Ketchup, Vinegar, and to keep Artichokes, French-Beans, &c.
XX. Of Distilling.
XXI. How to Market, and the Seasons of the Year for Butcher's Meat, Poultry, Fish, Herbs, Roots, &c. and Fruit.
XXII. A certain Cure for the Bite of a Mad Dog. By <i>Dr. Mead</i>.</p> |
|--|--|

B Y A L A D Y.



L O N D O N:

Printed for the A U T H O R; and sold at Mrs. *Asburn's*, a China-Shop, the Corner of *Fleet-Ditch*. M D C C C L V I I.

[Price 3 s. 6 d. bound, and 5 s. bound.]
at M^{rs} *Wharton's*, at the *Blue-coat Boy*, near the *Royal Exchange*

“THE ART OF COOKERY Made PLAIN and EASY”, 1747
BY A LADY (Hannah Glass)

Recipes

Hon^{rs} Mr
Hon^{rs} Mr

I have sent the receipt according
to my promise & is under written from
Lan^{ts} 9th Apr 1746

J^{ns} Barriball

A Leg or Sijget of Mutton (the Bones being
taken out) is to be rubb'd over with
Cochineal, then spiced with Mace, Cloves,
& Allspice of each an equal quantity, with
Salt & a little pepper. To which put in a part
of Carrot or port in baking. The crust
as usual

107

Letter from Jane Barriball, April 1746
A Cornwall, England, Recipe for a Pasty

Hon^{ed} S^r [Honoured Sir]

I have sent the receipt according
to my promise w^{ch} [which] is under written from
Launⁿ 9th April 1746. S^r Yo^r most hble Serv^t

Jane Barriball

[Launceston Sir Your most humble Servant]

A Leg or Jigget of Mutton (the Bones being
taken out) is to be rubbed over with
Cochineal, then spiced with Mace, Cloves
& Allspice, of each an equal quantity, with
Salt & a little Pepper. To which put in a pint
of Clarret or Port in baking. The Crust
as usual

Letter from Jane Barriball, April 1746
A Cornwall, England, Recipe for a Pasty

Take a Leg or Jigget of Mutton
(The Bones being Taken out) is to
be rubb'd over with Sack and then
sprin it with Mace, Cloves, & Allspice,
of each an Equal Quantity, with Salt
& Pepper; To which Put in a Pint
of Claret or Port in Making; The
Crust as Usual. -

DD 363/14

14

Letter from Jane Barriball, April 1746 (Rewritten Account)
A Cornwall, England, Recipe for a Pasty

Churning Butter



Ph. Mercier Pinx.

J. Faber fecit.

Rural Life.

Rural Life
pre-1756

Trade Cards

Imported from London & sold by Wholesale or Retail at the cheapest Rates

By Joseph and Daniel Waldo

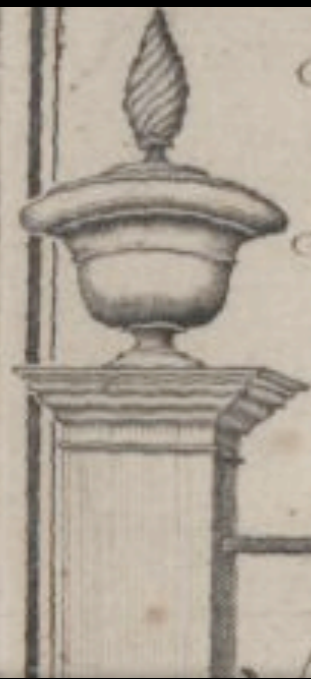
*At the Sign of the Elephant opposite to the Southeast Corner of the
Town House in Kingstreet*

BOSTON NEW ENGLAND



*Brass Kettles, & Skillets, warming & frying Pans, Tea Kettles, Sauce Pans,
Coffee Mills & Pots & Drinking Pots, London Nails, Tacks & Brads of all Sizes,
Pewter Dishes, Plates, Bayonis, Dorringers, Breakfast Bowls, Spoons, Quart &*

Joseph and Daniel Waldo Advertisement 1749
Their Shop at the Southeast Corner of the Town House in Boston

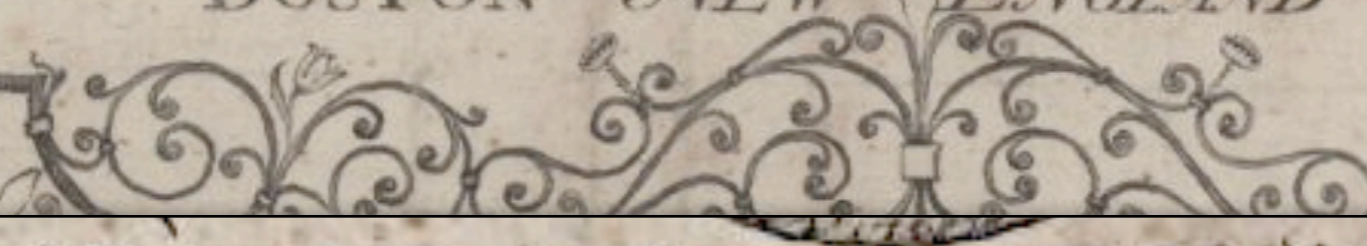


Imported from London & sold by Wholesale or Retail at the cheapest Rates

By Joseph and Daniel Waldo

*At the Sign of the Elephant opposite to the Southeast Corner of the
Town House in Kingstreet*

BOSTON NEW ENGLAND



*Brass Kettles, & Skillets, warming & frying Pans, Tea Kettles, Sauce Pans,
Coffee Mills & Pots & Drinking Pots, London Nails, Tacks & Brads of all Sizes,
Pewter Dishes, Plates, Bayonis, Dorringers, Breakfast Bowles, Spoons, Quart &*



*Brass Kettles, & Skillets, warming & frying Pans, Tea Kettles, Sauce Pans,
Coffee Mills & Pots & Drinking Pots, London Nails, Tacks & Brads of all Sizes,
Pewter Dishes, Plates, Bayonis, Dorringers, Breakfast Bowles, Spoons, Quart &*

Joseph and Daniel Waldo Advertisement 1749
Their Shop at the Southeast Corner of the Town House in Boston

Cleaning



Cleaning Brush
c. 1700 - 1800
(Winterthur)

Acknowledgements

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Thank you!

- The 18th Century Material Culture Resource Center