

BREAD MOLDING RECONSTRUCTION ASSIGNMENT

****DUE Sept. 26 IN CLASS****

The objective of this assignment is:

- 1) to experiment at home with reconstructing the process of making molds from bread, following the recipes in BnF. Ms. Fr. 640. 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 one-sided or two-piece mold. Work in groups of 2. The bread molds will be **due on Sept. 26** (bring them to class), when we will cast wax and sulfur in them
- 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?

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.

In preparation for Sept. 26: Recipe Research and Bread Molding Reconstruction at home

Find the bread molding recipes *BnF Ms. Fr. 640*

If you have time, search for what other uses are made of bread in the workshop. Do some reading and searching in easily available recipe books and artisanal writings.

1. Alessio Piemontese, *Book of Secrets* (1555); various English versions on EEBO; French versions on Gallica; Italian versions...
(For English: Search for Ruscelli, Girolamo, *The secretes of the reuerende Maister Alexis of Piemount Containyng excellent remedies against diuers diseases, woundes, and other accidents, with the manner to make distillations, parfumes, confitures, diynges, colours, fusions and meltynges. ... Translated out of Frenche into Englishe, by Wyllyam Warde* (1558).
2. Hugh Platt, *The Jewell House of Art and Nature: Containing diuers rare and profitable Inventions, together with sundry new experimentes in the Art of Husbandry, Distillation, and Molding* (London, 1594). EEBO

Cennino Cennini, *Il libro dell'Arte (The Craftsman's Handbook)*, trans. Daniel V. Thompson, Jr. (New York: Dover, 1960).

Vannoccio Biringuccio, *Pirotechnia* (1540), trans. Cyril Stanley Smith and Martha Teach Gnudi (repr., Cambridge, MA, 1966).

Theophilus, *The Various Arts: De Diversis Artibus*, ed. and trans. C. R. Dodwell (Oxford: Clarendon Press, 1986).
Benvenuto Cellini, *Two Treatises*, trans. C. R. Ashbee (repr. 2006).

Sept. 26: Bring your bread mold to class and be ready to discuss your experience. We will cast wax and sulfur into completed bread molds in the lab.

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

- **Check also the Online Resources link on the References page in the BnF Ms. Fr. 640 on 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)
 - <http://www.british-history.ac.uk/catalogue.aspx?gid=123>
- 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
 - <http://collation.folger.edu/2013/11/emmo-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:
<http://wellcomelibrary.org/using-the-library/subject-guides/food-and-medicine/domestic-medicine-and-recipe-books-16th-17th-century/>

- The digital database of the US National Library of Medicine (NLM):
 - 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 onlie users of the Bibliothèque nationale de France
<http://gallica.bnf.fr/>

GERMAN:

- Bayerische Staatsbibliothek
 - Information on Medieaval 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/>
 - VD16 Bibliography of books published in German-speaking countries in 16th century
<http://www.bsb-muenchen.de/en/catalogues-databases/special-collections/early-and-rare-printed-books/16th-century-vd-16/>
 - VD17 Bibliography of books published in German- speaking countries in the 17th century
<http://www.bsb-muenchen.de/en/catalogues-databases/special-collections/early-and-rare-printed-books/17th-century-vd-17/>
- [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

The **COLOUR ConTEXT** database

- Online accessible at: <https://arb.mpiwg-berlin.mpg.de/node/1>

o **Resources for Bread Molding Reconstruction Assignment**

Databases

JSTOR: <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>

--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>

--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>

--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>

--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)

Appelbaum, Robert. *Aguecheek's beef, belch's hiccup, and other gastronomic interjections: literature, culture, and food among the early moderns*. Chicago: University of Chicago Press, 2006. (E-book but also available in print)

<http://clio.columbia.edu/catalog/7883998>

Arte della cucina. Libri de ricette, testi sopra lo scalco, il trinciante e i vini dal XIV al XIX secolo. Ed. Emilio Faccioli. Milano: Edizioni il Polifilo, 1966. (Print copy in RBML) <http://clio.columbia.edu/catalog/5551814>

Goldstein, David B. *Eating and Ethics in Shakespeare's England.* Cambridge: Cambridge UP, 2013. (E-book but also available in print) <http://clio.columbia.edu/catalog/10624826>

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 naturall 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>

Willan, Anne. *The cookbook library : four centuries of the cooks, writers, and recipes that made the modern cookbook.* Berkeley: University of California Press, 2012. (Print book in Butler stacks and at Barnard) <http://clio.columbia.edu/catalog/9394431>

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>