

Picked, Prepared, Canned, and Eaten

Culinary History at Virginia Tech

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Origins of the Collection

Peacock-Harper Collection (1999)

+ Ann Hertzler Children's Literature and Nutrition Collection (2006-present)

+ Purchases (c.2000-present)

+ Donations (1999-present)

= Culinary History Collection
at Special Collections

About the Culinary History Collection

- Currently contains more than 3,700 volumes
- 2,400+ of these are housed in Special Collections
- Also contains two dozen manuscript collections
 - Handwritten receipt (recipe) and home remedy books, household account ledgers, faculty papers, and product pamphlets/publications

Collection Focus

- Recently revisited our Collection Development policy, originally created in 1999.
- Emphasis on:
 - Regional cookbooks and materials from dietitians, extension/home demonstration agents, chefs
 - Community cookbooks (Virginia and Appalachia)
 - Brand-name cookbooks and product publications
 - Menus, nutrition education, and kitchen planning
 - Books documenting social, domestic, and economic history; changes in food behavior; food-related processing and technology
 - Faculty papers
 - Manuscript receipt/recipe books

To Pickle Great Cucumbers

take 12 Cucumbers before they have seeds pare them and
them pritty thin then take 6 Onions & slice on them
& take one ha of Salt

= three days to gather & pour it boyling hot upon y^e When you
have done Sealing thus when y^e pickle is Cold put in some
bruis'd Mustard & keep the Close 1 year

“Bean taffy easily takes first rank among
all the taffies—vegetable or otherwise.

The taste is good beyond words, and the
consistency is pleasingly ‘chewy’ without
being tenacious to the point of teeth
pulling! Lima beans are the best to
use...”

To Pickle Muskmelons

take 12 Green Melons & a little peice out of y^e Side of Each pick
out all y^e Seeds with a penknife take Ginger Sliced Cloves & Mace
Nutmegs Cut in peices pepper Cloves of Garlic whole Mustard

To Pickle Kidney Beans

Take them very young & tender towards y^e last Season of
them put y^m in steep with half Vinegar half Water &
Salt close covered with a very slow fire uncer them when they

From Mary Elizabeth Hall's *Candy-making revolutionized;
confectionery from vegetables*. New York: Sturgis & Walton
Co., 1912

fill y^e Melons with these Spices put y^e Spices on again & roll them
Up Very Close then y^e Quarts of Wine Vinegar 2 Quarts of Water & half
full of Salt put in some of y^e same Spices & Garlic boyl
well and Scumm it Every Clean, let y^e Melons be put into a
pot then powder this Sygar boyling hot upon y^m Shake y^e pickle

are very Green & tender have them in a pot & have
the Vinegar to be 2 Quarts of Water & half
Salt close covered with a very slow fire uncer them when they
are covered till they be very Green be shure y^e fire be very
Little You may keep them 6 Weeks in the Last Pickle
before You Change them

Picked: Donations and Purchases

• Donations

- Form the majority of the collection to date
- Method of acquisition the department is dependent upon
- Mostly books, but this is changing as word of the collection is spreading

• Purchases

- No dedicated fund or endowment for general culinary materials in Special Collections
- Endowment for Children's Literature and Nutrition Collection materials

Canned: Preservation

- Department goals: Preserving fragile and rare materials for the future

- What we can do

 - Keep unique items out of circulation

 - Digitize manuscript materials

 - [Ms2008-023](#)

 - [Ms2008-024](#)

 - Digitizing books

 - [Recipes from Old Virginia](#) (1946)

 - [Virginia Cookery Book](#) (1884)

Eaten: Reference and Research

- General Inquiries

- Recent Projects

- Approaches to children's nutrition through cookbooks in the mid-20th century

- Preservation methodologies (pickling)

- Music inspired by vegetable poetry!

- Future Plans

- New ideas for potential research uses

- Outreach through exhibits, events, tours, and classes

= three days to gather & pour it boylng hot upon y^e. When you have done scalding thus when y^e pickle is cold put in some

To Pickle French beans

take Some beans lay y^m in Salt & water 9 Days, you must Change them once in the time into fresh Water & Salt then

take y^m take & wipe very dry, & put y^m in Cold Vinegar & boyle y^m then pour y^m into a crock & let y^m stand till they are

very tender & tender towards y^e last Season of them put y^m in steep with half Vinegar half Water &

close covered till they be very Green be shure y^e fire be very little You may keep them 6 Weeks in the last Pickle before You Change them

To Pickle Kidney Beans

take them very young & tender towards y^e last Season of them put y^m in steep with half Vinegar half Water &

close covered till they be very Green be shure y^e fire be very little You may keep them 6 Weeks in the last Pickle before You Change them

before You Change them

To Pickle Great Cucumbers

Take 12 Cucumbers before they have seeds pare them and slice them pretty thin then take 6 Onions & slice on them

Take one handful of salt & three on them to let them stand 24 hours then let them drain very well in a sieve then put them into a pot or Earthen vessel

6 blades of mace of 6 cloves then pour it boylng hot on your Cucumbers

To Pickle Water Melons

Take 12 Water Melons cut all y^e seeds with a pen knife take Ginger sliced Cloves Nutmegs Cut in pieces pepper Cloves of Garlic whole Mustard

Up Very Close then 4 Quarts of Wine Digest 2 Quarts of Water a hand full of Salt put in some of y^e same Spices & Garlic boyle it well and Scumm it Every Clean let y^e Melons be put into a pot then powder this liquor boylng hot upon y^e Shake y^e pickle

= three days to gather & pour it boylng hot upon y^e When you have done Scalling thus when y^e pickle is Cold put in some bruised Mustard seeds & keep them Close tyed down

To Pickle French beans

Take some beans lay y^e in salt & water 3 Days, you must change them once in the time into fresh Water & Salt then

Let them boyle some more Vinegar with Spice to it Stand up Close

To Pickle Kidney Beans

are very Green & tender powere their liquor from them have

Close coverd till they be very Green be shure y^e fire be very little You may keep them 6 Weeks in the Last Pickle before You Change them

I would say to housewives, be not daunted by one failure, nor by twenty. Resolve that you will have good bread, and never cease striving after this result until you have effected it. If persons without brains can accomplish this, why cannot you?"

Housekeeping in Old Virginia, c.1879

To Pickle Great Cucumbers

take 12 Cucumbers before they have seeds pare them and slice them pritty thin then take 6 Onyons & slice on them & take one handful of salt & thro, on them, so let them stand 24 hours then let them drain very well in a sieve then put them into a pot or Earthen Jarr & take one Quarte of White Wine Venegar, boyle it with one Spoonfull of hole pepper 6 blades of mace & 6 Cloves then pour it boylng hot on your Cucumbers let them stand till they are cold then cover them

= three days to gather & pour it boylng hot upon y^e When you have done sealing thus when y^e pickle is Cold put in some bruised Mustard seeds & keep them Close tyed down

To Pickle French beans

take some beans lay y^m in salt & water 9 Days, you must change them once in the time into fresh Water & salt then take y^m out & wipe very dry, & put y^m in Cold Vinegar & boyle y^m then pour y^m into a Crook & let y^m stand till they are Cold then boyle some more Vinegar with Spice let it stand till Cold drain y^e other Vinegar from y^e beans then put y^e Vinegar with Spice to them

Questions?

Contact Information:

To Pickle Muskmelons

take 12 Green Melons & a little peice out of y^e top of each melon cut all y^e seeds with a spon knife take Ginger sliced Cloves & Mace Nutmegs Cut in peices, pepper, Cloves, Mustard, & Mace fill y^e Melons with these peices & cover y^e top with a very Close cover Up Very Close then 4 Quarts of Wine Vinegar 2 Quarts of Water full of salt put in some of y^e same Spices & Garlick boyle it well and Scumm it Every Clean, let y^e Melons be put into a pot then powder this liquor boylng hot upon y^m Shake y^e pickle

To Pickle Kidney Beans

take the very Young & tender towards y^e last Season of them put y^m in stea with half Vinegar half Water & salt, close covered with a very slow fire uncer them when they are very tender powere their liquor from them have y^e liquor on them put them over y^e fire again Close covered till they be very Green be shure y^e fire be very little You may keep them 6 Weeks in the Last Pickle before You Change them

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