

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 Spoonfull of Salt & thin 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 Jarr & take one Quarte of White Wine Venegar, boyle it with one Spoonfull of hole pepper

6 blades of mace & 6 Cloves of mace Your Cucumbers let them stand till they are Cold then Cover them

To Pickle Musk melons

take 12 Green Melons & a little peice out of y^e Side of Each pick out all y^e Seeds with a pen knife take Ginger Sliced Cloves & Mace

Nutmegs Cut in peices, pepper Cloves of Garlick whole Mustard seed fill y^e Melons with these Spices put y^e Spices on a

Up Very Close then 4 Quarts Full of Salt put in some

well and Scumm it Every Clean, let y^e Melons stand in the pot then powder this liquor boyling hot upon y^e Shake y^e pickle

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

To Pickle French beans

take some of the best French Beans, you must change them once in the time into fresh Water & Salt then

take y^e Cooked Beans very dry, & put y^e in Cold Vinegar & boyle y^e then pour y^e into a Crook & let y^e stand till they are

well Cold drain y^e Other Vinegar from y^e Beans then put y^e Vinegar with Spice to them

To Pickle Kidney Beans

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

close covered with a very slow fire uncer them when they are Green & tender povere their liquor from them have

put them over y^e fire again when they are Green be shure y^e fire be very

lowly keep them 6 weeks in the last Pickle before you Change them

“How to Cook a Husband”

Household Management

in the

Culinary History Collection

Kira A. Dietz

Acquisitions and Processing Archivist

Special Collections, Newman Library

February 25, 2011

Special Collections

- Rare Books
- Manuscripts
- University Archives
- Historical Maps
- Historical Photographs

To Pickle Great Cucumbers

take 12 Cucumbers before they are too big 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 dry in a dry place then put them into a pot or earthen Jarr & take one Quarte of White Wine Veneg, 6 blades of mace & 6 Cloves then pour it boylng hot on your Cucumbers & close up close

= three days to gather & pour it boylng hot upon y^m When you have done searing thus when y^e pickle is Cold put in some Mustard seeds & take the Close tyd down

To Pickle French beans

take Som 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

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 are very Green & tender povere their Liquor from them have hot Larges to povere 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

To Pickle Melons

take 12 Green Melons & a little piece of y^e Rind cut out all y^e seeds with a pen knife take Ginger sliced Cloves & mace Nutmegs Cut in pieces, pepper Cloves of Garlic whole Mustard seeds fill y^e Melons with these Spices put y^e Spices on again & tyethem up Very Close then 4 Quarts of Wine Vinegar 2 Quarts of Water a handfull 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^m Shake y^e pickle

Culinary History Collection

- Currently contains more than 3,700 volumes
- 2,400+ of these are housed in Special Collections
- Almost two dozen manuscript collections
- Includes two subsets: The Peacock-Harper Collection and Ann Hertzler Children's Cookbook and Nutrition Literature Collection

To Pickle Great Cucumbers
take 12 Cucumbers of a middling bignesse
them pritty thin then take 6 Onions & slice on them
& take one handfull of salt & thro, on them so let them stand 24 hours
then take a pot or earthen varr & take one Quarte of White wine
Venegar, boyle it with one Spoonfull of hole pepper
6 blades of mace
Your Cucumbers let them stand till they are Cold then Cover them
Up Close

= three days to gather & pour it boyling hot upon y^e When you
have done Seasoning thus when y^e pickle is Cold put in some
Butter Muscovado & Sugar to the
To Pickle French beans
take Some beans lay y^m in Salt & water 9 Days, you must
Boyle them in 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
till Cold drain y^e Other Vinegar from y^e beans then
put y^e Vinegar with Spice to them

To Pickle Musk melons
take 12 Green Melons & a little peice out of y^e Side of Each pick
out all y^e Seed
Nutmegs Cloves
fill y^e Melons with these things
Up Very Close then 4 Quarts of Rine 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 boyling hot upon y^m Shake y^e pickle

Take them very young & tender towards y^e last Season of
them put y^m in steep with half Vinegar half Water &
cover them when they
a little
quar from them have
hot Larges to powre 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

Collection Development

- Emphasis on:
 - Regional and community cookbooks and materials
 - Brand-name pamphlets 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 their seeds
them pritty thin then take 6 Onyons & slice on them
& take one hanful of salt & thie on them so let them stand 24 hours

then put them into
A pot or Earthen Dish take one
Venegar, boyle it with one hanfull 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
Up Close

To Pickle Mushrooms

Take 12 Green Mushrooms cut out of y^e side of each pick
cut all y^e seeds out
Nutmegs Cut in pieces
fill y^e Melons with
Up Very Close then
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 Sigaor boylng hot upon y^e Shake y^e pickle

= three days to gather & pour it boylng hot upon y^e When you
have done Scaring thus when y^e pickle is Cold put in some
of Mustard
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
boyle y^m then pour y^m into a Crook & let y^m stand till they are
Cold then boyle some more 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

To Pickle Ranney Beans
Take them very young & tender towards y^e last Season of
boyle y^m in salt Water &
when they
from them have
hot Larges to powre on them put them over y^e fire again
Close cover till they be very Green boylure y^e fire be very
Little you may keep them 6 Weeks in the Last Pickle
before you Change them

What are Manuscript Collections?

- Handwritten and/or unpublished materials including:

- Receipt books

- Household accounts and ledgers

- Faculty papers

- Professional papers

- Papers from groups or organizations

To Pickle Great Cucumbers

take them as big as you can get & wash them
them pretty thin then take 6 Onions & slice on them
& take one handful of salt & thro, on them so let them stand 24 hours

then let them drain in a colander & wash them in
A pot or Earthen Jarr & take one Quarte of White
Venegar, 6 blades of mace & 6 Cloves the hour of boyling hot on
Your Cucumbers let them stand till they are Cold then Cover them

To Pickle Muskmelons

take 12 Green Melons & a little pease out of y^e side of Each pick
out all y^e seeds & wash them in water
Nutmegs Cut in pieces pepper Cloves of Garlick whole Mustard seed
fill y^e Melons with these spices put y^e spices on again & tyethem
Up Very Close then 4 Quarts of Wine Vinegar 2 Quarts of Water a hand
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 boyling hot upon y^e Shake y^e pickle

= three days to gather & pour it boyling hot upon y^e When you
have done Scouring thus when y^e pickle is Cold put in some
Salt & Mustard seed & y^e same Spices

To Pickle French beans

take Some beans lay y^m in Salt & water 9 Days, you must
change the water 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 beans in y^e Vinegar with Spice to 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 &
Salt lose covered with a very slow fire under them when they
are very Green & tender powere their liquor from them have
hot Larges to powere 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

Acquiring Materials Through Donation

- Form the majority of the collection to date

- Method of acquisition upon which the department is dependent

- Most donations are books

- “Wish list” for the collection:

http://spec.lib.vt.edu/culinary/va_cookbooks_bib.html

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 into a colander & put them into a pot or Earthen Jarr & take one Quarte of White Wine Venegar, boyle it with one Spoonfull of black 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 up Close

To Pickle Muskmelons

take 12 Green Melons & a little piece of Ginger cut out all y^e seeds with a penknife take Ginger sliced Cloves & Mace Nutmegs Cut in pieces pepper Cloves of Garlic whole Mustard fill y^e Melons with these Spices put y^e Spices on again & tyethem up Very Close then 4 Quarts of Wine Venegar 2 Quarts of Water a handfull 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 Liqueur boylng hot upon y^e Shake y^e pickle

= three days to gather & pour it boylng hot upon y^e When you have done Scouring 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 wash them into fresh Water & Salt then take y^m Cook & Wipe very dry & put y^m in Cold Vinegar & 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

To Pickle Kidney Beans

take them very young & tender towards y^e last Season of them put y^m in Stew with half Vinegar half Water & Salt Close covered with a very slow fire uncer them when they are very Green & tender powere their Liqueur from them have hot Larges to powere 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

Culinary Resources
for Circulating Collections

Or, Why Some Donations
End Up in the Stacks

Policies & Such

- A few policies guide interactions with donated or gifted materials:
 - We ask to see an inventory of the items you'd like to donate before you bring the actual items over (<http://www.lib.vt.edu/collmgmt/policies/donors.html>)
 - We endeavor to collect and maintain items in that support the University's programs, offer timely/current information, represent historical value, and are in good physical condition
 - More information and specific policies are available: <http://www.lib.vt.edu/collmgmt/policies/>

To Pickle Great Cucumbers

take 12 Cucumbers before they have
them pritty thin then take 6 Onyons & slice on them
& take one hanful of salt & thie, on them so let them stand 24 hours

then take one hanful of salt & thie, on them so let them stand 24 hours
A pot or
Venegar, boyle
6 blades of ma
Your Cucumbers let them stand till they are cold then cover them
with a cloth

= three days to gather & pour it boyling hot upon y^m When you
have done sealing thus when y^e pickle is cold put in some
of the Mustard & keep them Close tyed down

To Pickle French beans

take som beans lay y^m in salt & water 9 Days, you must
wash them in fresh Water & salt then
wips very dry, & put y^m in Cold Vinegar &
till they are
stand
som y^e beans then

To Pickle Mous Melons
take 12 Green Melons & cut off the top & bottom
cut all y^e seeds with a knife take Ginger sliced Cloves & mace
Nutmegs Cut in pieces pepper Cloves of Garlick & Ale Mustard seed
fill y^e Melons with these pieces of y^e spices on again & tyethum
Up Very Close then
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 boyling hot upon y^m Shake y^e pickle

put y^e Vinegar
pickle
are very Green & tender povere their liquor from them have
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

What Ends Up in the Stacks

- Unfortunately, we are limited by space and other economic factors, and must select books that add direct value to the circulating collection
- Books must be:
 - In good condition
 - Not a duplicate of materials already in the stacks, or sometimes, in Special Collections as well
 - Relevant to Virginia Tech's programs
 - Relevant and of interest to the wider community served by Virginia Tech

To Pickle Great Cucumbers

take 12 Cucumbers wash them well and slice them pritty thin then take 6 Onions & slice on them

take one handful of salt & thro, on them so let them stand 24 hours

then take them out & wash them well in cold water

A pot or tub full of cold water & vinegar

6 blades of mace & 6 blades of cloves

Your Cucumbers let them stand till they are cold then cover them

up close

To Pickle Musk Melons

take 12 Green Melons wash them well & cut them out

cut all y^e seeds with a knife & wash them well

nutmegs Cut in quarters & cloves of Garlic whole mustard

fill y^e Melons with this liquor & cover them up

up very close then pour a quart of wine & a quart of water

full of salt put them in a tub & cover them

well and scumm it every cleam, let y^e Melons be put into a

pot then powder this liquor boyling hot upon y^e Shake y^e pickle

= three days to gather & pour it boyling hot upon y^e When you have done scattering 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 the water 2 or 3 times & salt them

in cold vinegar &

brock & 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

To Pickle Kidney Beans

take some kidney beans wash them well & cut them

last season of

water &

salt / lose covered with a very slow fire uncer them when they

fill y^e liquor from them have

put them over y^e fire again

very Green be shure y^e fire be very

little You may keep them 6 weeks in the last Pickle before You change them

If You Want to Donate

• Rebecca will be happy to look at an inventory of items

– Considerations:

- Current holdings
- WorldCat (a union catalog of over 71,000 libraries worldwide) to see if other libraries nearby may have the item(s)
- Related University programs/Do item(s) support the University's mission
- Shelf space

Acquiring Materials Through Purchase

- No dedicated fund or endowment for general culinary materials in Special Collections
- Endowment for Children's Literature and Nutrition Collection materials
- Example: "How to Cook a Husband," purchased from a dealer specializing in Culinary materials

10 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 & thro' on them so let them stand 24 hours then let them drain in a colander
A pot or Earthen Jarr & take one quart of White wine Venegar, 6 blades of Mace, 6 blades of Cloves, 6 blades of Pepper
Your Cucumbers let them stand till they are cold then cover them
Take 12 Green Melons & a little piece out of y^e side of each pick out all y^e seeds with a knife
Cut in pieces, pepper Cloves of Garlic whole Mustard seed fill y^e Melons with these spices put y^e spices on again & lye them up very close then pour on y^e Venegar
Full of salt put in some of y^e same spices & Garlic boyle it well and scumm it every cleane, 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 & leave it boylng hot upon y^e When you have done this way this pickle will last 6 months
Pickle French beans
Take some beans lay y^m in salt & water 9 Days, you must change y^e water & salt then take y^m out & wipe y^e dry, & put y^m in cold Venegar & boyle y^e then pour y^e into a crock & let y^m stand till they are cold then boyle some more Venegar with Spice let it stand till cold drain y^e other Venegar from y^e beans then
Pickle Kidney Beans
Take them very young & tender towards y^e last Season of the year put them in salt & water half water & salt close covered with a very close lye under them when they are very green & tender powere their liquor from them have hot Larges to powere 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

Recent Additions to the Culinary History Collection

- Culinary, appliance, and food-related company pamphlets
- 3 handwritten household accounts/recipe books
- More than 130 cook books, manuals, and children's titles
- Large collection of materials relating to seafood processing (in progress)

After Acquisition

Once we acquire culinary books and manuscripts, what happens next?

It's Decision Time!

To Pickle Great Cucumbers

take 12 Cucumbers before they are too big cut them
them pritty thin then take 6 Onions & 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
Vinegar, & 6 blades of mace & 6 Cloves then pour it boylng hot on
your Cucumbers let them stand till they are cold

To Pickle Mustard

take 12 Green Melons & a little peice out of y^e Side of Each pick
out all y^e Seeds with a pen knife take Ginger Sliced Cloves & Mace
Nutmegs Cut in peices, pepper Cloves of Garlic & whole Mustard
fill y^e Melons with these Spices put y^e peices in again & tighten
Up Very Close then 4 Quarts of Wine Vinegar 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 Liqueur boylng hot upon y^e Shake y^e pickle

= 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
Butter Mustard & close 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 &
Cold then boyle some more Vinegar with Spice let it stand
till they are cold then put y^e beans in y^e Vinegar & take
from y^e beans then
put y^e Vinegar with Spice to them

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 very slow fire under them when they
are very green & tender powere their Liqueur from them have
hot Larges to powere 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

Creating Access to Books

- Books and other publications are cataloged in Technical Services, then returned to Special Collections stacks
- Catalog records in the library's catalog, Addison
- Catalog records in OCLC's WorldCat

To Pickle Great Cucumbers

Take 12 Cucumbers & slice them
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 down in a Shire

A pot or Earthen Jarr & take one Quarte of White

Venegar, 6 blades of mace, 6 blades of Cloves, 6 blades of Pepper

Your Cucumbers let them stand till they are Cold then Cover them

Up Close

To Pickle Muskmelons

Take 12 Green Melons & a little peice out of y^e Side of Each pick

out all y^e Seed with a knife take a little of y^e rind & slice it

Nutmegs Cut in peices, pepper Cloves of Garlick whole Mustard Seed

fill y^e Melons with these Spices put y^e Spices on again & lyethem

Up Very Close then 4 Quarts of Wine Vinegar 2 Quarts of Water a hand

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 boyling hot upon y^e Shake y^e pickle

= three days to gather & pour it boyling hot upon y^e When you
have done Scaring thus when y^e pickle is Cold put in some
And so Mustard & the other down

To Pickle French beans

Take some beans lay y^m in Salt & water 9 Days, you must

take y^m Cook & Drain very dry, & put y^m in Cold Vinegar &

Boyle y^e then pour y^e into a Crook & let y^m stand till they are

ill Cold drain y^e Other Vinegar from y^e beans then

Take them very Young & tender towards y^e last Season of

Take them very Young & tender towards y^e last Season of

Take them very Young & tender towards y^e last Season of

Take them very Young & tender towards y^e last Season of

Take them very Young & tender towards y^e last Season of

Take them very Young & tender towards y^e last Season of

Take them very Young & tender towards y^e last Season of

Take them very Young & tender towards y^e last Season of

Take them very Young & tender towards y^e last Season of

Take them very Young & tender towards y^e last Season of

Creating Access to Manuscripts

- Materials are
 - Accessioned and added to the processing queue
 - Physically arranged and organized
 - Intellectually organized and described
 - Finding aids (Collection guides) created

= 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

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 & 6 blades of mace & 6 Cloves then pour it boyling hot on your Cucumbers till they are up Close Cold then boyle some more Vinegar with Spice let it stand till Cold drain y^e other Vinegar from y^e beans then

To Pickle Kidney Beans

Take the same quantity of beans as in the last Pickle season of them put y^m in steep with half Vinegar half Water & fill y^e Melons with these Spices but y^e Spices on again & tyethem up Very Close then 4 Quarts of Wine Vinegar 2 Quarts of Water a handfull 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 boyling hot upon y^m. Shake y^e pickle are very Green & tender powere their liquor from them have hot Larges to powere 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

Creating Access Online

- Digitized books via Digital Library and Archives
- Digitized manuscripts
- Finding aids (collection guides) for manuscript collections on the Virginia Heritage Project website
 - Ms2010-079
- Short description on the Special Collections website
 - Ms2010-079

To Pickle Great Cucumbers
= three days to gather & pour it boyling hot upon y^m. When you
have done Sealing thus when y^e pickle is Cold put in some
Mustard seeds & some Mustard
To Pickle French beans

To Pickle French beans
Take some beans lay y^m in Salt & water 3 Days, you must
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 take some more Vinegar with Spice let it stand
from y^e beans then

To Pickle Kidney Beans
Take them very young & tender towards y^e last Season of
them put y^m in steep with salt Vinegar & water &
Salt close covered with a very slow fire under them when they
are very Green & tender pounce their liquor from them have
hot Larges to pounce 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

To Pickle Great Cucumbers
Take 12 Cucumbers before they are full
them pritty thin then take 6 Onions & slice on them
& take one handful of Salt & thie on them so let them stand 24 hours
then take one Quarte of White wine
Vinegar, boyle it with one Spoonfull of hole pepper
6 blades of mace & cloves then pour it boyling hot on
your Cucumbers
To Pickle Melons
Take 12 Green Melons
cut all y^e seeds with a penknife take Ginger sliced Cloves & Mace
Nutmegs Cut in peeces, pepper Cloves of Garlick & whole Mustard
fill y^e Melons with these spices put y^e spices on again & tyethem
Up Very Close then
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 boyling hot upon y^m. Shake y^e pickle

HOUSE, STEVEN AND CATHI, ARCHITECTURAL COLLECTION. 1.3 cu.ft.
Collection contains nine sets of architecture plans from House + House Architects. Projects cover work from California and Mexico, including the Auerbuch Residence, the Dos Iguanas Residence, the Walden Residence, Casa Sullivan, and others. Unprocessed. Acc2008-062

HOW TO COOK A HUSBAND MANUSCRIPT BOOK. 0.1 cu. ft. This collection contains a hand-made book called, A Novel Recipe "How to Cook a Husband," c. 1880. The book has no known creator and contains a version of the popular story for newlywed women that compares treating a husband well to cooking a good meal. [Finding aid](#) available on the Virginia Heritage database. Ms2010-079.

HOWLAND, HENRY (1827-1883). LETTER, 1862. Quartermaster for the 51st Illinois Infantry during the Civil War. Letter written aboard the steamer *D. G. Taylor* on the Mississippi River, describing the river fleet and the position and movements of his division, under orders to proceed up the Tennessee to assist at Pittsburg (Shiloh). [Finding aid](#) available on the Virginia Heritage database. Ms91-016.

HSIEH, ALICE LANGLEY (1922-1979). PAPERS, 1943-1978. 8.0 cu. ft. Political scientist specializing in the field of nuclear weaponry and military capabilities of the People's Republic of China. Educated at Queen's College,

Screenshot: Short Description of Ms2010-079

Reference/Instruction/Outreach

- Recent Reference Requests

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

- Preservation methodologies (pickling)

- Recent Exhibits

- Common Book Project

- Future Possibilities

- Getting to classes to us!

= 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

To Pickle French beans

Take Som beans lay y^m in Salt & water 9 Days, you must
take y^m out & wipe very dry, & put y^m in Cold Vinegar &
6 blades of mace & 6 blades of mace & 6 blades of mace
Your Cucumbers let them stand till they are Cold then Cover them
with Cold drin y^e. When y^e vinegar is sett from y^e beans then
put y^e vinegar with Spice to them.

To Pickle Kidney Beans

Take them very young & tender towards y^e. Last Season of
put y^m in steep with half Vinegar half Water &
Salt close covered with a very slow fire under them when they
are very Green & tender povere their Liquor from them have
larges to povere 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

To Pickle Great Cucumbers

Take 12 Cucumbers wash them well & cut them
them pritty thin then take 6 Onions & slice on them
& take one handful of salt & thro, on them so let them stand 24 hours
then let them down in a dry salt water
A pot or Earthen Jarr & take one Quarte of White wine
Vinegar, boyle it till it is halfe consumed
6 blades of mace & 6 blades of mace & 6 blades of mace
Your Cucumbers let them stand till they are Cold then Cover them
with Cold drin y^e. When y^e vinegar is sett from y^e beans then
put y^e vinegar with Spice to them.

To Pickle Muskmelons

Take 12 Green Melons & a little peice out of y^e. Side of Each pick
out all y^e. Seeds
Nutmegs Cut in peices, pepper Cloves of Garlick whole Mustard
fill y^e. Melon with these spices put y^e. spices in again & y^e them
Up Very Close then
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 boyling hot upon y^m. Shake y^e. pickle

Potential Research

- Changing approaches to cooking, nutrition, and health over time
- Depictions and expectations of gender roles
- History of food processes and technologies
- Relationships between food and economy

To Pickle Great Cucumbers

take 12 Cucumbers before they are too big
them pritty thin then take 6 Onyons & slice on them
& take one hanful of salt & thro, on them so let them stand 24 hours

then let them dry in a Sieve
A pot or Earthen Jarr & take one Quarts of White
Venegar, by the way take 1/2 lb of Mustard Seed
6 blades of mace & 6 Cloves then pour it boyling hot on
Your Cucumbers let them stand till they are cold then cover them
Up Close

To Pickle Muskmelons

take 12 Great Muskmelons
cut all y^e sides with a knife to be like a
Nutmegs Cut in pieces pepper Cloves of Garlic whole Mustard Seed
fill y^e Melons with y^e same spices

Up Very Close then 4 Quarts of Wine Vinegar 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 boyling hot upon y^e Shake y^e pickle

= three days to gather & pour it boyling hot upon y^e When you
have done Seasoning thus when y^e pickle is Cold put in some
of y^e Mustard Seed & Close Up Down

To Pickle French beans

take Some beans lay y^m in Salt & water 9 Days, you must
change the water into fresh Water & Salt then
take y^m Cook & wipe very dry, & put y^m in Cold Vinegar &
boyle y^e then pour y^e into a Crook & let y^m stand till they are
hott then let it stand
till Cold drain y^e the Vinegar from y^e beans then
put y^e Vinegar with Spice to 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 &
Salt close covered with a very slow fire under them when they
are very green & tender
hot Larges to powre 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

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 a little of all the other spices & mix them together then let them drain very well in a Sieve then put them into a pot or Earthen Jar & 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 & when they are cold put in the rest of the spices

To Pickle Muskmelons

Take 12 Green Melons & a little peice out of y^e Side of Each pick out all the Seeds with a non knife take Ginger sliced Cloves & mace Nutmegs Cut in peeces pepper Cloves of Garlick & hole Mustard seed fill y^e Melons with these spices put y^e peices on again & lye them up Very Close then 4 Quarts of Wine Venegar 2 Quarts of Ale 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^e Shake y^e pickle

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

To Pickle French beans

Take 12 French beans & wash them very well in fresh Water & Salt then take y^e Cote & Dips very dry & put y^e in Cold Vinegar & boyle y^e then pour y^e into a Crook & let y^e stand till they are Cold then boyle some more Vinegar with Spice let it stand till Cold & mix y^e other Vinegar with y^e from y^e beans then put y^e in the Jar with the spices

To Pickle Kidney Beans

Take them very young & tender towards y^e last Season of the year & wash them in fresh Water & Salt & lye them in a pot till they are very Green & tender povere their liquor from them have y^e liquor to powder 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

The Culinary History Collection really is more than "just" cookbooks... Especially if you want run your household and kitchen the "right" way... As long as you keep in mind that there are as many "right" ways as there are publications.

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 & thro' on them so let them stand 24 hours then let them stand in a pot or Earthen Jarr & take one Quart of White Wine Vinegar, boyle it till it is reduced to half & add 6 blades of mace & 6 Cloves then pour it boyling hot on your Cucumbers let them stand till they are cold then cover them up Close

Management is an art that may be acquired by every woman of good sense and tolerable memory.

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 Mustards fill y^e Melons with this liquor boyling hot upon y^e Shake y^e pickle up Very Close then 4 Quarts of Wine Vinegar 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 boyling hot upon y^e Shake y^e pickle

= three days to gather & pour it boyling hot upon y^e When you have done Seasoning 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 take y^m out & wipe very dry & put y^m in Red Vinegar & boyle y^e then pour y^e into a Crook let y^e stand till they are cold then drain y^e other Vinegar from y^e beans then put y^e Vinegar with Spice to 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 & Salt close covered with a very slow fire under them when they are Charges to powre 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

Introduction to

The Virginia Housewife: or, Methodical Cook,

1820

To Pickle Great Cucumbers

From the 17th to 19th Centuries

• **Emphasis on**

– **Recipe books with household tips**

– **“How-to” manuals and advice**

– **Detailed information about how food affects people**

– **Managing household staff and resources for the family’s best interests**

= three days to gather & pour it boylng hot upon y^m. When you have done Sealing 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 Cote & Wips very dry, & put y^m in Cold Vinegar & y^m Stand till they are

Cold then boyle Some more Vinegar with Spice let it Stand till it is Cold then put y^m in it

To Pickle Peas

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

low fire under them when they are soft take their liquor from them have

hot Larges to pour 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

take 12 Cucumbers take the best seeds pure hard & slice them pretty thin then take 6 Onions & 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 6 Cloves of mace & 6 blades of mace & 6 Cloves then pour it boylng hot on

Your Cucumbers let them stand till they are Cold then put y^m in it Up Close

To Pickle Melons

take 12 Green Melons of all the kind you like Each pick out all y^e seeds with a pen knife take Ginger sliced Cloves & Mace

Nutmegs Cut in pieces & put in a pot with 4 Quarts of Wine Vinegar 2 Quarts of Water a handfull of Salt put in y^e 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

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 Great Cucumbers

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

take one handfull of salt & one handfull of Mustard
then let them dry in very well in a sieve then put them in

A pot or Earthen Jarr & take one Quaint of White Wine
Venegar, 6 blades of mace & 6 Cloves then pour it boyling hot on

Your Cucumbers let them stand till they are cold then cover them

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 Garlick whole Mustard
fill y^e Melons with these Spices put y^e Spices on again & wash them

Up Very Close then y^e Quarts of Wine Venegar 2 Quarts of Water & half
full of Salt put in some of y^e same Spices & Garlick boyling

well and Scumm it Every Clean, let y^e Melons be put into a
pot then powder this Sigeer boyling hot upon y^e Shake y^e pickle

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

To Pickle French Beans

take y^e Beans & wash them very well in cold water & then
take y^e Beans & wash them very well in cold water & then

take y^e Beans & wash them very well in cold water & then
take y^e Beans & wash them very well in cold water & then

take y^e Beans & wash them very well in cold water & then
take y^e Beans & wash them very well in cold water & then

To Pickle Kidney Beans

Take them very young & tender towards y^e last Season of
them put y^e in steep with half Venegar half Water &

Salt close covered with a very slow fire under them when they
are very Green & tender have them in a pot & have

the Venegar & Water & Salt in a pot & have them in a
close covered till they be very Green before y^e fire be very

little You may keep them 6 Weeks in the last Pickle
before You Change them

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

Through the World Wars

- Emphasis on
 - Economy, economy, economy
 - Stretching limited food supplies
 - Preservation
 - Community

To Pickle Great Cucumbers
take 12 Cucumbers wash them
them pritty thin then take 6 Onions & slice on them
& take one handful of salt & thie, 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 parr & take one Quarte of White Wine
Venegar, boyle it with one handful of Peppercornes
6 blades of mace & 6 Cloves then pour it boylng hot on
your Cucumbers & let it stand 24 hours then close
Up close

To Pickle Melons
take 12 Green Melons & a little peice out of y^e Side of Each pick
out all y^e Seeds with a penninge take ginger sliced Cloves & Mace
Nutmegs Cut in peeces, pepper Cloves of Garlicke whole Mustard Seed
fill y^e Melons with these Spices put y^e Spices on again & tyethem
Up Very Close then 4 Quarts of Wine Venegar 2 Quarts of Water A hand
full of Salt put in some of y^e same Spices & Garlicke boyle it
well and Scumm it Every Clean, let y^e Melons be put into A
pot then powder this Liqueur boylng hot upon y^e Shake y^e pickle

= three days to gather & pour it boylng hot upon y^e When you
have done Seasoning thus when y^e pickle is Cold put in some
Mustard Seed & keep it in a pot 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 it with one handful of Peppercornes in a Crook & let y^m stand till they are
Cold then boyle some more Vinegar with Spice let it stand
24 hours then take y^m from y^e beans then
put y^e Vinegar with Spice to 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 &
Salt close covered with a very slow fire uncer them when they
are very Green & tender powere their Liqueur from them have
hot Larges to powere 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

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

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

To Pickle French beans

take y^e French beans longly in salt & water 3 Days, you must salt them

“Twenty years ago everybody ate pie and nearly everybody had dyspepsia. Jell-O had not been heard of. Now there is scarcely a housewife in America who does not make and serve Jell-O desserts, and stomach-ache is not so common as it used to be.”

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 Garlick whole Mustard seeds

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 under them when they are very Green & tender povere their liquor from them have

Jell-O and the Kewpies: America's Most Famous Dessert, 1915

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 boyling hot upon y^m Shake y^e pickle

all Larges to povere 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

The Rise of the Modern Kitchen (Post WWII)

- Emphasis on
 - Entertaining
 - New appliances
 - Getting out of the kitchen!
 - Convenience/Speed
 - Increasing numbers of “how-to” pamphlets and publications
 - Diet/Nutrition

Pickle Cucumbers
Take 12 Cucumbers before they have seeds pare them and slice them pritty thin then take 6 Onyons & slice them
Take one handful of salt & thro, on them so let them stand 2.4 hours then let them
A pot or Earthen Jarr & take one Quarte of White Vinegar, boyle
6 blades of mace & 6 Cloves then pour boyling hot on your Cucumbers let them stand till they are cold then covers them
Pickle Mushmelons
Take 12 Green Melons with a non knife take Ginger sliced Cloves & mace Nutmegs Cut in peeces pepper Cloves of Garlick whole Mustard seed fill y^e Melons with y^e spices on again & lay them up Very Close then
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 boyling hot upon y^e Shake y^e pickle

Three days to gather & pour it boyling hot upon y^e When you boylged Mustard seed & keep them Close 14 days
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 Cook & Drips 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
Pickle Kidney Beans
Take them very young & tender towards y^e last Season of the year wash y^e beans with Vinegar half Water & salt close covered with a very slow fire under them when they are very Green & tender powere their liquor from them have hot Larges to powere 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

To Pickle Great Cucumbers

Take 12 Cucumbers before they have seeds pare them and slice them pritty thin then take one handful of salt & thro' on them so let them stand 24 hours then let them stand in water till they are cold then put them in a pot or Earthen Pan & take one Quarter of White Vinegar, boyle it with one Spoonfull of white pepper 6 blades of mace & 2 blades of cloves & 2 blades of mace Your Cucumbers let them stand till they are Cold then Cover them Up Close

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 pen knife take Ginger Sliced Cloves & Mace Nutmegs Cut in peices & pepper Cover y^e Cucumbers with a cloth & fill y^e Melons with these spices put y^e spices on again & lye them Up Very Close then 4 Quarts of Vinegar 2 Quarts of Water & half 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 boyling hot upon y^e Shake y^e pickle

= three days to gather & pour it boyling hot upon y^e When you have done Scouring thus when y^e pickle is Cold put in some Bruised Mustard seeds & keep them Close Up Down

To Pickle Green Beans

Take 10 Beans lay y^m in Salt & water 3 Days, you must change the water in the time into fresh water & Salt then take y^m out & wash them in water & put y^m in a pot with Vinegar & boyle y^m then pour y^m into a Crook & let y^m stand till they are till Cold drain y^e other Vinegar from y^e Beans then put y^e Vinegar with Spice to 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 & cover y^e pot with a very Close cover so that they are very Green & tender boyle them till they are soft then have 4 Charges to pour 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

From The expert waitress: a manual for the pantry, kitchen, and dining-room. Anne Frances Springstead and Margaret Armstrong. New York: Harper & Bros., 1894

Men? In the Kitchen?

• Number of Roles:

– As authors

– As audience/readers

– As cooks at home

– As household managers

– As parents

To Pickle Great Cucumbers
= three days to gather & pour it boylng hot upon y^e. When you
have done Seasoning thus when y^e pickle is Cold put in some
Crust Mustard & when the Pickle is Cold 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 Cook & Drips 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
Cold drain y^e other Vinegar from y^e beans then
put y^e Vinegar with Spice to 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 &
Salt close covered with a very slow fire under them when they
are very Green & tender pounce their liquor from them have
hot Larges to pounce 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

To Pickle Great Cucumbers
take 12 Cucumbers before they be too big pare them and
them pritty thin then take 6 Onions & 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
Vinegar, boyle it with a little of all whole pepper
6 blades of mace & 6 Cloves then pour it boylng hot on
your Cucumbers & when it is Cold cover y^e pot
Up Close

To Pickle Melons
take 12 Green Melons & a little piece out of y^e side of Each pick
out all y^e seeds with a penknive take ginger sliced Cloves & Mace
Nutmegs Cut in peeces pepper sliced Cloves of whole Mustard seed
fill y^e Melons with these Spices put y^e Spices on again & tyethem
Up Very Close then 4 Quarts of Wine Vinegar 2 Quarts of Water A hand
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 pounce this liquor boylng hot upon y^m Shake y^e pickle

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 & three onyons to let them stand 24 hours then let them drain very well in a sieve then put them into a pot or Earthen Dish

take one Spoonfull of Ale Vinegar, boyle it with one Spoonfull of Ale 6 blades of mace & 6 Cloves then pour it boylng hot on your Cucumbers

To Pickle Marsh Melons

take 12 Marsh Melons pare them & cut all y^e seeds with a pen knife take Ginger sliced Cloves & Nutmegs Cut in pieces pepper Cloves of Garlic whole Mustard seed fill y^e Melons with these Spices put y^e Spices on again & lye them up very Close then 4 Quarts of Wine Vinegar 2 Quarts of Water a handfull 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

up Close then 4 Quarts of Wine Vinegar 2 Quarts of Water a handfull 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 Scouring thus when y^e pickle is Cold put in some Crusted Mustard seed & keep them Close tyed down

To Pickle French beans

take some beans lay y^e in salt & water 3 Days, you must change them three in the time into fresh Water & Salt then wash y^e beans in cold Water & put y^e in Cold Vinegar & Salt

boyle y^e beans in y^e Pickle till they are soft then boyle some more Vinegar with Spice let it stand 24 hours then pour it on y^e beans then

To Pickle Kidney Beans

take some young & tender kidney beans wash y^e in cold Water & put y^e in Cold Vinegar & Salt close covered with a very slow fire under them when they

are very Green & tender povere their liquor from them have y^e liquor to povere them put y^e in 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

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

Show & Tell

Please join us in the Special Collections Conference Room to view some of our recent and/or favorite acquisitions!

This is a wonderful opportunity to see the variety in the collection!

To Pickle Great Cucumbers

take 12 Cucumbers before they have been
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, 6 blades of mace & 6 Cloves then pour it boyling hot on
your Cucumbers let them stand till they are cold then cover them

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 slice Cloves & mace
Nutmegs Cut in peeces pepper Cloves of Garlick & whole Mustard
fill y^e Melons with these Spices put them in a pot & cover them
Up Very Close then 4 Quarts of Wine Vinegar 2 Quarts of Water a hand-
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 Liqueur boyling hot upon y^e Shake y^e pickle

= three days to gather & pour it boyling hot upon y^e When you
have done Seasoning thus when y^e pickle is Cold put in some
& 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 &
6 blades of mace & 6 Cloves then pour it boyling hot on
till cold drain y^e other Vinegar from y^e beans then

To Pickle Kidney Beans

Take them very young & tender towards y^e last Season of
them put y^m in a pot with half a pound of mace &
Salt close covered with a very slow fire uncer them when they
are soft pour their Liqueur from them have
hot Larges to powre 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

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 handfull of salt & thro, on them so let them stand 24 hours then let them drain very well in a Sieve 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

= 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 Crusted Mustard seed & keep them Close tyed down

To Pickle French beans

take Some beans to y^e. in Salt & water 9 Days, you must wash y^e. beans in the time into fresh Water & Salt then take y^e. Cole & Wips very dry, & put y^e. in Cold Vinegar & boyle y^e. then pour y^e. into a Crook & let y^e. stand till they are Cold then boyle some more Vinegar with Spice let it stand till Cold drain y^e. the Vinegar from y^e. beans then

Questions?

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To Pickle Muskmelons

take 12 Green Melons & a little peice out of y^e. side cut out all y^e. seeds with a pen knife take Ginger sliced Cloves & Mace Nutmegs Cut in peices pepper Cloves of Garlic whole Mustard seed fill y^e. Melons with these Spices put y^e. Spices on again & tyethem Up Very Close then 4 Quarts of Wine Vinegar 2 Quarts of Water a handfull of salt put in some of y^e. Spices 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

To Pickle Kidney Beans

take them very young & tender towards y^e. last Season of them put y^e. in steep with half Vinegar half Water & Salt close covered with a very slow fire uncer them when they are very Green & tender powere their liquor from them have hot Larges to powere on them put them over y^e. fire again a little You may keep them 6 Weeks in the Last Pickle before You Change them

Background Image: Pages from Ms2008-024, "Book of Receipts" Recipe Book, 1731. Recipes in this manuscript book include those for pickling and preserving, baking, drinks, and several household remedies.