“A veritable feast for food and drink scholars across time and space: with primary sources ranging from cookbooks to company records and ephemeral objects, this is a one-stop collection of exciting materials from all over the globe.”

Professor Beat Kümin, University of Warwick

OVERVIEW

The story of food and drink is a unique lens through which to view the history of society, empires, migration, business and trade. The materials in this collection illustrate this deep link between food and identity, politics and power, gender, race and socio-economic status, as well as charting key issues around agriculture, nutrition and food production.

From advertising to government papers and cookbooks to film, the unique material in this collection has been sourced from across the globe to reflect a wide range of food cultures and traditions.

Explore this collection to discover the evolution of society through the changing tastes and availability of food and drink in everyday life.

SOURCE ARCHIVES

- British Library
- California State Polytechnic University, Pomona Special Collections and Archives
- Dolph Briscoe Center for American History, The University of Texas at Austin
- Hagley Museum & Library
- History of Advertising Trust
- London School of Economics and Political Science
- Michigan State University
- Schlesinger Library on the History of Women in America
- Special Collections, University of Leeds
- State Library of New South Wales
- The British Film Institute (BFI)
- The National Archives, UK
- The New York Academy of Medicine Library
- University of California, San Diego
- University of Michigan
- Winterthur Library
COLLECTION HIGHLIGHTS

Module I
- Early, influential and rare cookbooks from the Janice Bluestein Longone Culinary Archive at the University of Michigan
- Cookbooks from the University of California, San Diego and Michigan State University with a focus on Mexican, Latin American, Pacific Rim, Chinese, early Californian, African and Asian cuisines
- Material from the Chaston Chapman Brewing collection and the Seagram Company Archive providing an insight into brewing, winemaking, distilling technology, marketing, brand identity and legal issues surrounding alcohol
- Government papers from the British Ministry of Food during World War I and II at The National Archives, UK
- Cookbooks from the State Library of New South Wales, demonstrating themes such as colonialism and immigration, and including Australia’s earliest known printed cookbook
- Films from the History of Advertising Trust’s Heinz Marketing Archive (UK&I)
- Multiple editions of cookbooks written by notable authors Lydia Child and Amelia Simmons

Module II
- The Julia Child Papers from the Schlesinger Library on the History of Women in America
- Material from the Southern California Wine and Wine Industry Collection at California State Polytechnic University, Pomona Special Collections and Archives
- African American cookbooks, offering a window into Creole cookery, soul food, and plantation recipes
- Films from The British Film Institute (BFI) exploring food in wartime, food production and nutrition
- Government files from The National Archives, UK covering unrest and food crises caused by the Irish Potato Famine and corn shortages
- Documents relating to the Field Foundation, which supported organisations promoting civil rights, civil liberties and child welfare during the mid-twentieth century
- Rare and important cookbooks written by notable authors such as Hannah Glasse, Hannah Woolley and Alexis Soyer

ADDITIONAL FEATURES
• Split-screen viewer allowing page-by-page comparison of multiple editions of cookbooks
• Contextual essays
• Video interviews
• Food Through Time case studies
• Visual gallery

FEATURING HANDWRITTEN TEXT RECOGNITION (HTR):
A selection of manuscript cookbooks dating from the sixteenth century to the twentieth century have been included in this resource, providing a wealth of information on cooking techniques, family recipes, home remedies and daily life. This extraordinary collection is enhanced with Handwritten Text Recognition (HTR) technology to enable full-text searching of the manuscript material.
From feast to famine, explore five centuries of primary source material documenting the story of food and drink throughout history.

MATERIAL TYPES

- Printed and manuscript cookbooks
- Government papers
- Company reports and pamphlets
- Periodicals
- Advertising and food packaging
- Marketing reports and research papers
- Ephemera including menus, booklets, posters, adverts and leaflets
- Food-related artefacts including cookie cutters
- Film
- Oral histories

KEY THEMES

- Food technologies
- Food regulation and adulteration
- Storage, packaging and advertising
- Alcohol production and consumption
- Global and ethnic cuisines
- Restaurant culture and the professional chef
- Food rituals, feasting and religion
- Food and war
- Gastronomy
- Food and gender
- Health, nutrition and food diets

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