

Allison J Thompson. Coq au Catalog: An Analysis of the Description of Additions and Annotations in Manuscript Recipe Collections. A Master's Paper for the M.S. in L.S degree. April, 2020. 41 pages. Advisor: Megan Winget

Abstract

Purpose- Improving access for researchers by developing clearer descriptive language for manuscript recipe collections in archives and special collections. Since very little is written in archival literature concerning manuscript recipe collections and how catalogers should indicate the presence of annotations and additions in materials, this paper seeks to standardize language and provide guidance in approaching the life of the item.

Approach- I have conducted a three-part content analysis consisting of catalog description, materials analysis, and descriptive comparison with Simone Beck and Julia Child's papers, which represents the highest standard of description for manuscript recipe collections.

Sample- My set includes digitized manuscript recipe collections created by women or families with additions and annotations noted in the archival description.

Impact- Developing clearer descriptive language for manuscript recipe collections to improve discoverability for researchers.

Headings:

- Annotations
- Cataloging of special collections in libraries
- Clippings (Books, newspapers, etc.)
- Descriptive cataloging
- Library Special Collections
- Manuscript collections in libraries
- Marginalia

COQ AU CATALOG: AN ANALYSIS OF THE DESCRIPTION OF ADDITIONS AND
ANNOTATIONS IN MANUSCRIPT RECIPE COLLECTIONS

by

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Introduction

Manuscript recipe collections and other food-related collections have seen very little attention in library and archival science literature until the last few decades. Recent interest in foodways and food history has boosted scholarly and public awareness of these materials, while third-wave feminism drew attention to the hidden voices of women between their pages. While cookbooks are becoming more visible in the literature, archival and library studies have very little to say regarding manuscript recipe collections.

Manuscript recipe collections encompass a wide variety of materials. They can be bound or loose, and represent the work of one, but often many, women. All are valuable historic documents that are used and passed down through the generations.

I have a strong connection to manuscript recipes as a home chef and accomplished baker. My family has collected recipes from generations, some predating their immigration to America; these have been shared, re-written, annotated, and even digitized over the years. Others come from Olson's Bakery, the business owned and operated by three generations of my family and read more like formulas with ingredients given in bulk. My family's recipes are precious artifacts of their history and something I am passionate about preserving.

I spent over a year researching this topic and, at the time of my writing, I have found little in the literature about these important collections. Food science is an

emerging field, and one I believe is attractive to both academia and the public. I am convinced that by providing further descriptive language, librarians and archivists can improve their discoverability.

This study seeks to evaluate description for manuscript recipe collections and improve access by developing clearer descriptive language. I have conducted a three-part content analysis consisting of catalog description, materials analysis, and descriptive comparison with the papers of Simone Beck and Julia Child. These collections, created by women widely respected in the culinary arts, represent the highest standard of description for manuscript recipe collections.

Of the two main foci of my research, additions represent the physical placement of new materials or text in a manuscript recipe collection, usually by an author other than the creator. The easiest to spot, additions are an obvious reminder that a manuscript recipe book is not a finished product, produced by a noted expert in the field, but a living document that benefits from the work of many. Additions may include recipes clipped from newspapers, handwritten recipe cards given by friends, or recipes inscribed in the old book by a new generation.

In contrast, annotations work to improve and interact within the existing text. They always relate to elements in the text and may be the work of the collector or creator or written by someone else entirely. These are typically removed spatially from the recipe and are either intentionally kept apart, used to draw attention to them, or refer back to the text with arrows or lines. Related information may include names of attributed authors,

dates, potential alterations for the future, or a recipe's birthplace. They may also provide commentary, which usually reflects the woman's everyday life and cooking experience. Commentary may contain a wide range of reactions, from humor to exhaustion, and give a sense of the domestic life of the women who came before us. Comments like these would be of most interest to those in the fields of history and women's studies.

Annotations may also encompass unrelated information, which can be anything at all. Since manuscript cookbooks were living, working documents, women likely used their recipes as scrap paper for equations, phone numbers, and other little notes since the paper was on hand in the kitchen. The concept of manuscript recipe books being living documents is very important, since it means they served sometimes as a working draft and other times as a reference. They were multifunctional, deeply personal, and prone to damage, especially as they were often kept in the kitchen, a place with raw ingredients and a high potential for spills.

When conducting this study, I examined digitized manuscript recipe collections from institutions with a direct focus on culinary resources and women's histories. The materials consulted were created by women or families and have language in the archival description that speaks to the life of the item, indicating it contains additions or annotations. I compiled a list of this targeted language and used it to create my set list, which is included in appendix A.

After the set list was selected, analysis of this data took place in three stages: item description language analysis, archival materials content analysis, and comparative analysis (see figure 1). The first two steps serve to evaluate what a user can expect to find in a collection and then evaluate the contents itself. The third step brings the earlier two together and compares the findings to records representing the highest standards of description.

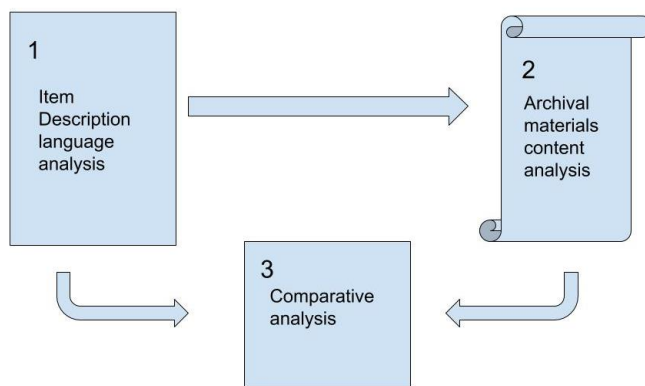


Figure 1 Data analysis visualization

In the first step of analysis, I evaluated the list of search terms I compiled and then compared it with the items chosen in my set list. Then, I assessed which terms occurred most frequently in searches and checked if it was accurately represented in the set list. Afterwards, I considered why certain terms appeared prominently in the archival description compared to others and what this might mean about the collections that were chosen.

In the next step, I explored the contents of the archival materials to see if they had additions or annotations as described. I took extensive notes of their prevalence throughout the item or items, as well as my own thoughts and impressions. I began this process by reading the description and other information to note likely places where I may find additions and annotations. From there, I looked at the document, starting at the first page for information about attribution and context. I proceeded through the paper, scanning the recipes. For each recipe, I looked first to see if it is in the same hand as previous pages or if it is physically added, like a clipping, to the collection. Next, I scanned the title and look for notes attributing it to another author. Then, I looked for changes in the ingredient list and margins. Lastly, I skimmed the instructions for changes. This method was used for all archival materials in my sample set.

In the final step, I compared the archival materials' contents to their description; then, I compared their description to that of the Simone Beck and Julia Child's collections. As highly regarded women in the culinary field, their papers are well used, and their descriptions represent the highest standard of archival work. By comparing other manuscript recipe collection descriptions to these gold standards, I evaluated the amount of additional work needed to make less well-known collections equally usable for researchers. I also applied elements of feminist, foodways, and archival theory in my analysis, particularly when addressing the life of the item. This increases the transferability of my research, allowing others in the field to consider my findings in ways that are applicable to their own practice.

It is my desire that this study will provide new understanding to representing the life of the item in archival description. My findings may serve as a guide for archivists with manuscript recipe collections and provides clear, descriptive language for these collections that can positively impact discoverability for users and researchers.

Literature Review

Recipes are often the legacies of the families or individuals who created them, collected them, and wrote them down.¹ Manuscript recipe collections are often passed down from generation to generation, rather than donated to an archive. While some work is taking place with the help of clubs, initiatives, and private companies, most recipes are simply digitized when concern is raised towards their longevity.^{2 3}

However, recognizing how the collections tell the story of their creators or honoring their legacy is frequently neglected. A few stories amidst these resources tell the tales of mothers and daughters, but many of those who made and used manuscript recipe collections are lost--sometimes to time, but frequently because they themselves did not see their stories as important.^{4 5}

These legacies are as varied as their creators.⁶ Many women were white, upper middle-class homemakers, tasked with cooking, caring for children, and running the household. For these women, cooking may have been a chore or a creative endeavor, but

¹ R. Snell, "Recipes as Sources for Women's Lives: Student Reflections on Food, Feminism, and Femininity."

² V J. Frey, *Preserving family recipes: how to save and celebrate your food traditions*, (Athens, University of Georgia Press, 2015).

³ J. Rees, "Digitizing Material Culture: Handwritten Recipe Books, 1600–1900 – Circulating Now from NLM."

⁴ H L. Dantec-Lowry, "Reading Women's Lives in Cookbooks and Other Culinary Writings: A Critical Essay," (2008).

⁵ Svanhildur Bogadottir, "Searching for Women in the Archives: Collecting Private Archives of Women," 65-75.

⁶ J. Theophano, *Eat my words: reading women's lives through the cookbooks they wrote*, (New York, Palgrave Macmillan, 2003).

their recipes live on today as a testament to their skill.⁷⁸ While men were able to establish themselves in their community and in history with their chosen trade or occupation, women were allowed fewer socially permissible creative outlets by which they might be remembered.⁹ Today, we can appreciate these collections as artifacts by which we might gain a new understanding of those who came before us and how they lived, worked, and, most of all, ate.

However, these collections rarely exist in a vacuum. Manuscript recipe collections are most often the work of a community, some as large as counties or far-flung, like families.^{10 11} Even those from a single town or person often include entries from friends, acquaintances, neighbors, or clipped from publications.¹² While not included in this paper, community groups like churches, or political and social organizations often created cookbooks as a fundraiser.¹³ Organizations like these are another place where connections were formed, and ideas and recipes were exchanged.

Today, manuscript recipe collections are valuable historic documents for understanding women's roles, nutrition, socioeconomic standing, cultural integration, food trends, agricultural history, and more.¹⁴ However, manuscript recipe collections and

⁷ M. Rochlin, "Mom Food: Remembering the women who shaped our tastes."

⁸ "The State Journal."

⁹ H. Müllneritsch, "The Who of Manuscript Recipe Books: Tracing Professional Scribes," (2017)

¹⁰ "Cooking from Scratch: Manuscript Recipes."

¹¹ J. Weinraub, "Recipes from a lost world," (1996).

¹² D. Levenick, "Why did mom save that recipe?"

¹³ J. "B." Longone, "Community Cookbooks as a Socio-Historic and Cultural Documents..."

¹⁴ A. Wessell, "Cookbooks for Making History: As Sources for Historians and as Records of the Past," (2013).

cookbooks may go unnoticed by researchers and the public amidst large collections. In recent years, institutions are working to increase public awareness of food-related collections, since they have mass appeal with food being a shared human experience.

One of the most common ways to reach the public with these collections is to compare recipes, both old and new. Quite a few institutions and scholars have addressed the public's burgeoning interest in food history and work to connect it with archival holdings. Some scholars seek to bridge gaps in understanding, providing resources to help cooks use old recipes by translating techniques, offering advice, and providing modern substitutions.¹⁵ ¹⁶ Today, scholars also use a variety of lenses to explore these collections and learn more about how people lived, thought, and ate.¹⁷ ¹⁸ This is an important aspect of food history that has broader implications for library and archival collections.

This paper is rooted in feminist theory, as applied to library science. Feminist theory seeks to explore the hidden voices of women in archival materials and provide better language to recognize their contributions. The manuscript recipe collections they left behind provide an intriguing glimpse into their lives, often passed down from mother to daughter.¹⁹ These resources explore the potential of archival materials, manuscript

¹⁵ A Connell and M Nicosia, "Cooking in the Archives: Bringing Early Modern Manuscript Recipes into a Twenty-First-Century Kitchen," (2015).

¹⁶ S. Schmidt, "On Adapting Historical Recipes," (2019)

¹⁷ J. Mitchell, "Cookbooks as a social and historical document," (2001).

¹⁸ K. Albala, "Cookbooks as Historical Documents," (2012).

¹⁹ Dantec-Lowry, "Reading Women's Lives in Cookbooks and Other Culinary Writings."

recipe collections in particular, to teach students about gender studies and the lives of women.^{20 21 22} Women's history and its intersection with food and cooking is also explored, as is the varying attitudes feminist theory has regarded it with.^{23 24 25}

²⁰ J. Neuhaus, "The Way to a Man's Heart: Gender Roles, Domestic Ideology, and Cookbooks in the 1950s," (1999).

²¹ L. Smith, "Recipe Books as Digital Feminist Archives," (2019).

²² S. Koevoets, Teaching gender with libraries and archives: the power of information. (Utrecht, ATGENDER, 2013).

²³ L. A Schenone, A thousand years over a hot stove: a history of American women told through food, recipes, and remembrances, (New York, W.W. Norton, 2003).

²⁴ S J. Williams, "A Feminist Guide to Cooking," (2014).

²⁵ A V. Avakian and B Haber, From Betty Crocker to feminist food studies: critical perspectives on women and food, (Amherst, University of Massachusetts Press, 2005).

Research Questions and Hypotheses

The purpose of this study is to improve access for researchers by developing clearer descriptive language for manuscript recipe collections in archives and special collections. This is accomplished by reviewing existing language to see if it accurately reflects the contents of the collection and comparing it to prestigious collections that represent the highest standard of description and access.

For this study, descriptive language is defined as the item description (MARC 520 field, DACS) found in the catalog record, the scope and content and biography sections of the finding aid, as well as relevant subject headings and attributed creators. Information found in these areas is compared with the contents of the archival material to ascertain their accuracy, particularly regarding additions and annotations. Additions are defined as materials added to the original archival material after the time of its creation, typically by another person and in another hand. These are particularly indicative of the life of an item as new materials—sometimes published, sometimes independently produced—are included in it, making both part of the whole. Annotations are defined by the Online Dictionary for Library and Information Science as “A brief note, usually no longer than two or three sentences, added [...] to describe or explain the content or message of the work [...] or to comment on it.”²⁶

²⁶ Joan M. Reitz, ODLIS: Online Dictionary for Library and Information Science, (Westport, Libraries Unlimited, 2004).

Manuscript recipe collections are defined as recipes saved in bound notebooks or loose collections created between the sixteenth through twentieth centuries. They can be kept in a variety of bindings, ranging from familiar lined notebooks to large, leather-bound diaries. Many bound manuscript recipe books were kept in books specifically bought or given to them for this purpose and serve as a living guide to the kitchen that is passed down through the generations. Others are not formally bound but exist as a curated set of handwritten recipe cards in a box or envelopes filled with recipe clippings sent by friends and family. These were often handwritten or typed, and may be accompanied by formulas for medicines, remedies, and household products like shoe blacking, brass cleaner, and ink.²⁷ However, all manuscript recipe collections are intentionally kept and organized by one or more person, and are intended to be used and revised. These collections may be found in libraries, archives, and private holdings across the United States, although larger, more focused collections, are typically located amidst rare books and in special libraries' collections.

This case study seeks to improve access for historians and researchers by reviewing and developing clearer descriptive language for manuscript recipe collections with annotations and additions in archives and special collections. The clearer descriptive language this paper presents results from analysis of cataloging and descriptive practices of various special collections and libraries and works to standardize terminology to improve discoverability.

²⁷ S. Schmidt, " What Manuscript Cookbooks Can Tell Us That Printed Cookbooks Do Not," (2015).

All research seeks to answer the following questions: How can archival technical services acknowledge the life of manuscript recipe collections, as reflected by their annotations/additions, in the item record? Could this be standardized?

Methodology

This documentary study contains a qualitative content analysis on a set of manuscript recipe collections, including both the professionally created archival item records and digital copies of the manuscripts. This allows comparison of similar materials from collections in different archives. In reviewing various institutions' cataloging practices and archival description, similar gaps in description were observed, revealing a need for more precise guidelines for these unique archival materials. As these collections have only been briefly mentioned in the literature of the field, if at all, they will benefit from this study as well as future research, to ascertain where further work should take place.

From this study, I have recommended language intended to improve description of materials and increase researcher discoverability with . This allows users to better access materials, bringing to the fore elements like additions and annotations that speak to the life of the item and its change over time.

For this study, I have employed a feminist critical framework, which focuses attention on the invisible work women have provided in kitchens and over cookfires throughout history. This area is rich with research in many relevant fields including history, women's studies, foodways, library and archival science, and LGBT studies. Outside of the academic world, magazine writers and authors have set about penning the stories of women young and old, living or remembered, that reveal stories and narratives surrounding women's culinary legacies. Due to the interdisciplinary nature of food studies, the literature used in the preliminary research draws from both scholarly and non-

scholarly sources, focusing particularly on those that showcase women's voices in the materials, writings, and memories they left behind. As a feminist, I personally identify with both this framework and see value imparted by applying it to historical resources.

Besides my personal history and affiliations, I have the support of the UNC Wilson Special Collection Library's Technical Services Department. As a graduate research assistant, I am trained to process archival materials and work with MARC records using DACS. This also gives me access to professional archival tech service librarians, who work near me and serve as mentors, as well as hands-on experience in evaluating these fields and working as an archival cataloger.

Sample Set

The sample set includes manuscript recipe collections, found in special libraries, archives, and rare book collections. While manuscript recipe collections contain a wide variety of recipes, ranging from medical cures and foods to household goods, like ink or cleaning solutions, this paper specifically focuses on recipes for cooking food. Another consideration is the profession of those writing the recipes. Materials selected were penned by women not professionally recognized as cooks, in the sense that they cooked for a wage outside the home or were created by families. Please note that the professions of many women were not included in the record's description or may not be known.

Of these collections, I used only those that with additions or annotations mentioned in the description. Language indicating additions or annotations was established during the sampling process. For each record in the set, elements focused on included the description, creator field, and relevant subject headings. These elements

make up the controlled language I recommend, which is the main research outcome of this paper.

I chose three main institutions to study, each with strong women's and culinary collections and a dedication towards digitization. These three include the University of Iowa Special Collections, the Lilly Library at the University of Indiana, and Schlesinger Library on the History of Women in America at Harvard. Each institution has reputable special collections, several of which focus on women's legacies and the culinary arts. I choose two collections from each institution, which are listed in the following table (see table 1).

When finding and selecting records, I faced limitations in the descriptive field. When no language is present indicating additions or annotations, items were not included in the potential set list, whether or not it existed in the manuscript. I may have also missed items described with new or unusual language for additions or annotations. While I included any new language discovered that indicates their presence, the possibility of missing relevant records still exists.

Table 1. Set list

Institution	Collection	Author	Targeted language for selection	Relevant Subject Headings	Link
Schlesinger Library, Radcliffe Institute, Harvard University	Recipe collection of Mrs. Gordon Lindsay, 1932-1950	Gordon, Lindsay, Mrs.	Manuscript recipes; clippings	Recipes	PURL
Schlesinger Library, Radcliffe Institute, Harvard University	Cookbook of Mary Brewster Kennedy, n.d.	Brewster, Mary	Manuscript cookbook; attributed	Recipes	PURL
University of Iowa - Special Collections Department	Carr family cookbook, 1741-1753	Carr, Isabella; Carr, Margaret	Loose recipes; written in several hands	Cookery	PURL
University of Iowa - Special Collections Department	American Cookbook, October 1933		Food clippings; loose recipes laid in	Cookery	PURL
Lilly Library - Manuscripts	Mary Lewis Joyce receipt book, 1776-1826		Different hands; Additional materials; recipes laid in	Cookbooks--18th century; Cookbooks--19th century; Cooking, British--18th	PURL
Lilly Library - Manuscripts	The gift of my mother to me, 1779-1838		Additional; loose; recipes laid in	Cookbooks--18th century; Cookbooks--19th century	PURL

Impact and Limitations

This study seeks to standardize existing language and provides clearer descriptive language for manuscript recipe collections in archives and special collections. In particular, it focuses on the life of the item, as reflected by additions and annotations made to the artifact. This has potential implications for the archival field in how practitioners approach materials that have been altered or modified in their long history.

This paper intends to improve language to boost discoverability by users, both casual and academic. Since cookbooks and other food-related archival materials have seen a resurgence in popularity, improving discoverability benefits researchers and allows archives and special collections to provide better service, particularly online.

Standardizing language also helps catalogers, especially those unfamiliar with manuscript recipe collections. By eliminating unusual phrasing for common additions and annotations in these collections, they can make their collections easier to search, which also benefits archivists in research and reference positions.

I believe that food studies researchers would have interest in the results of my study, since clearer language should help ease navigation of archival collections. I hope that this paper will draw interest towards these collections and have archivists consider how they can streamline and standardize language to serve this growing field of study. These recommendations may require manpower to make revisions but will serve as an invitation for researchers to make greater use of these collections.

This paper does not explore archival creators and the theory behind it in great detail, which could be addressed in a later study. It mainly focuses on white, educated,

upper- and middle-class women, which make up the bulk of digitized manuscript recipe collections in the institutions I have chosen. Later studies could evaluate the presence of women not included in this study in manuscript recipe collections and perhaps assess how these collections are described. Since I only chose materials that are digitized or within travelling distance, future studies could provide a more thorough assessment of archival description for manuscript recipe collections.

In the future, I hope to explore elements of this topic I could not cover in this paper. I would like to research the relationships of mothers and daughters in catalog records, as well as revisit the work I have undertaken in this paper but applied to professional female chefs.

Findings and Analysis

I. Item Description Language Analysis

After spending a year engaging with my research materials and literature on manuscript recipe collections, I had a strong sense of initial search terms to use for selecting a set of collections to research. I knew that there was little written about the importance of recipes as primary sources and the data they can offer researchers, suggesting that library and archives staff would similarly find little value in these collections. I entered into this study, believing I would likely find a small selection of resources of varying levels of description. Knowing that many institutions would only accept collections of a size great enough to be boxed separately, I assumed that I would mainly find handwritten cookbooks and large collections of recipe cards (or similar), and that they would likely be attributed to a single, married woman.

My initial search phase was long and generated an extensive list of terms that hinted at the presence of additions and annotations. I was correct, in that most of the collections I found were created by women, usually married ones, and largely consisted of cookbooks. While searching, I tried a variety of synonyms for my search terms and followed others that I discovered in the subject headings of applicable collections. The most obvious terms like ‘marginalia’ were not present, forcing me to creatively work around the problem to gain the largest pool of potential resources. Frequently, I focused on searching institutions for their cookbook and recipe collections first, and then scanned the item descriptions in my results for my target language.

My list of targeted language focused on three areas: multiple authors, additions to a collection, and changes or annotations.

Language indicating multiple authors generally referred to the “hands” present in the archival collection. Phrases like “different hands”, “written in several hands”, and “attributed” were seen at various institutions. While it is not in the scope of this paper to evaluate how the existence of various authors, whether attributed in the text or implied by obvious changes in handwriting, the presence it increases the likelihood of additions and annotations. With multiple people engaging with a manuscript cookbook, more than one author will likely be adding and adjusting its recipes over time.

Additions to a collection make up the most commonly used language found in the set. Terms like “loose recipes”, “recipes laid in”, “clippings”, and “additional materials” were frequently used to indicate the manuscript recipe collection was not a single, bound volume created by a single person but a living, breathing collection of documents. The frequency of this language may be due in part to the relative simplicity of identification. Even an archivist casually paging through a collection can quickly note the presence of loose recipes or newspaper clippings and include it in the item’s description and accompanying metadata.

Changes and annotations represented the rarest area of language and also the information I most hoped to find. While additions are easy to spot, annotations require a more careful read-through of the material. Later in this paper, I explain some of the difficulties I faced with ascertaining the presence of a change made after the creation

of the text. Terms like “notes” were the most frequent but did not occur regularly. There is no language directly related to annotations for any of the items included in my set.

II. Archival Materials Content Analysis

Entering into this study, I anticipated I would find extensive evidence that archival description would not encompass the wide variety of annotations and additions found within. Each resource was carefully considered, and only those with several instances of targeted language were included in the set. Digital copies of the resources were even scanned for additions and annotations, to ensure they would contain the proof this researcher was seeking. However, when I began reviewing the collections, I discovered that the presence of annotations does not indicate there will also be additions, and vice versa.

Table 2. Additions

Resource	Number of Additions Physically Added	Number of Additions Added to the Text	Total
The Gift of my Mother to Me	7	97 (every other page)	104
Mary Lewis Joyce Receipt Book	0	0	0
American cookbook, October 1933	51	4	55
Carr Family Cookbook	0	0	0
Cookbook of Mary Brewster Kennedy	0	0	0
Mrs. Gordon Lindsay Recipe Collection	138 (all)	1	139

When I established definitions for the terms ‘additions’ and ‘annotations’, I anticipated that they would be easy to distinguish within my set of materials. Additions were recipes and text that were added to the initial manuscript, usually physically, as in the example of newspaper clippings. However, when this definition encountered the research material, it soon required further elaboration. While most of the additions encountered in the collections were straightforward, mainly pasted-in newspaper clippings or loose recipes mailed to the compiler, I found sections of manuscript recipe books that did not quite fall under the category of annotations. These sections included entire recipes that were written in another hand and do not respond to earlier recipes or other parts of the text. In *The Gift of my Mother to Me*, every other

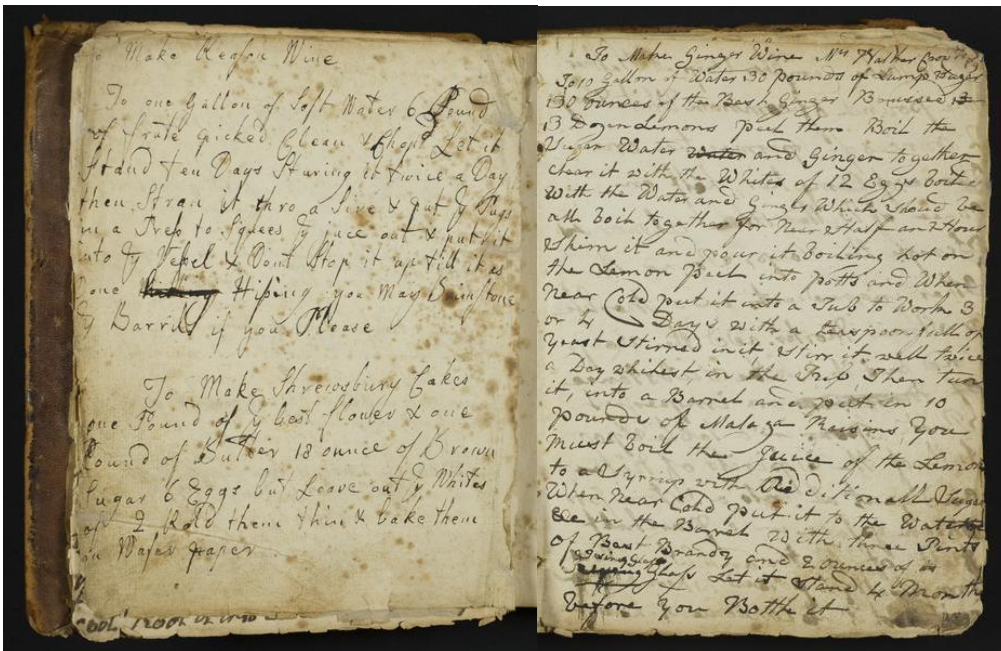


Figure 2 (left) Hudson, Mary. *The gift of my mother to me 1779-1838*, File 13. 1779-1838. Cookery mss. Indiana University, Bloomington.
<http://purl.dlib.indiana.edu/iudl/general/VAD5567>

Figure 3 (right) Hudson, Mary. *The gift of my mother to me 1779-1838*, File 14. 1779-1838. Cookery mss. Indiana University, Bloomington.
<http://purl.dlib.indiana.edu/iudl/general/VAD5567>

page is written in a consistently different hand, suggesting that those on the verso were added by another author to an existing cookbook (see images 1 and 2). After observing these unusual instances of additions, I decided to separate additions into two categories: additions physically added, and additions added to the text. Both sections were represented well in the data, with *Mrs. Gordon Lindsay Recipe Collection* having the highest number of those physically added, at 138, and *The Gift of my Mother to Me* having the highest number of additions to the text, with 97. Both collections clearly represent different forms of additions and the necessity to alter existing definitions and rubrics to form a more complete picture of the materials examined.

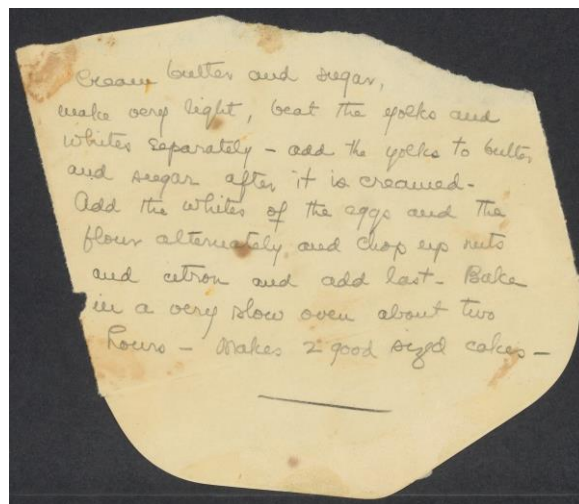
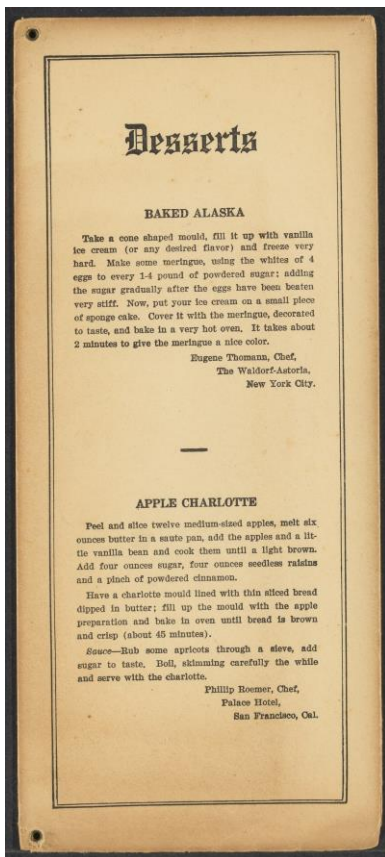


Figure 4. (left)
Lindsay, Gordon. Mrs. Mrs.
Gordon Lindsay Recipe
collection, Seq. 4. 1932.
Recipes. Schlesinger Library,
Radcliffe Institute, Harvard
University.
<http://id.lib.harvard.edu/alma/990126735260203941/catalog>

Figure 5 (top) Lindsay,
Gordon. Mrs. Mrs. Gordon Lindsay
Recipe collection, Seq. 140. 1932.
Recipes. Schlesinger Library,
Radcliffe Institute, Harvard University.
<http://id.lib.harvard.edu/alma/990126735260203941/catalog>

Many resources that contained a wide variety of inserted recipes or newspaper clippings did not have a great deal of handwritten edits or comments. It is possible that the addition of a newspaper recipe, or one clipped from a cookbook, is interpreted to come from one with more authority than a family member or friend. Many clippings added to the collections in the set were from famous chefs at prestigious hotels or by well-known home economists that had their own newspaper columns (see figure 3).

Table 3. Annotations

Resource	Number of In-text Annotations	Number of Marginal Annotations	Total
The Gift of my Mother to Me	7	1	8
Mary Lewis Joyce Receipt Book	3	0	3
American cookbook, October 1933	7	10	17
Carr Family Cookbook	10	7	17
Cookbook of Mary Brewster Kennedy	2	0	2
Mrs. Gordon Lindsay Recipe Collection	3	2	5

Handwritten or typed recipes that were physically added were treated differently. While these were often very personal, likely tested or created by the individuals who passed them on, they were not the formal recipes of cooks, often men, whose restaurants boasted expensive prices and long waiting lists. While women likely were open to making their own changes to recipes given to them by friends, these would be shared with others as well. Sometimes recipes even came with suggestions for alterations. The

formal or informal nature of the recipe and its origin may correlate with the willingness of the recipe collector to make their own changes, under the assumption that some recipes cannot be improved.

The preestablished definition for annotations, too, required further explanation, after I began applying it to my set of materials. I anticipated that most of the annotations I would encounter would be easy to identify, and distinguished by arrows, strikethroughs, or other symbols to denote the changes being made. While some alterations were quickly identifiable, many were more unclear. For instance, changes to the text, including adding additional instructions, fixing spelling errors, or even recipe name changes could have occurred when the recipe is written. Unless the changes are written in another hand or with another writing implement, sometimes it can be hard to determine if the change represents the history of the item. And while at some points it may be easy to distinguish one hand from another, some individuals' handwriting appears very similar. These possibilities for false data were considered when I reviewed the materials, and I tried to err on the side of caution when determining whether a change was made to the text.

The subcategories I added to annotations reflect the complexities of identifying their different forms. I chose to sort annotations into in-text and marginal, to denote their physical placement and potential meaning. Annotations that are found in the text directly relate to a recipe. Whether it's the addition of new instructions for cooking or a change to the ingredients' list, they reflect testing and the preference of the cooks and consumers. These represent information directly related to the cooking and dietary experience of

women and will be of most interest to those in food studies. In-text annotations also are intended to improve the recipe as a whole, fixing both spelling and grammar.

In contrast, marginal annotations may be directly related to the recipe, provide commentary, or be completely unrelated.

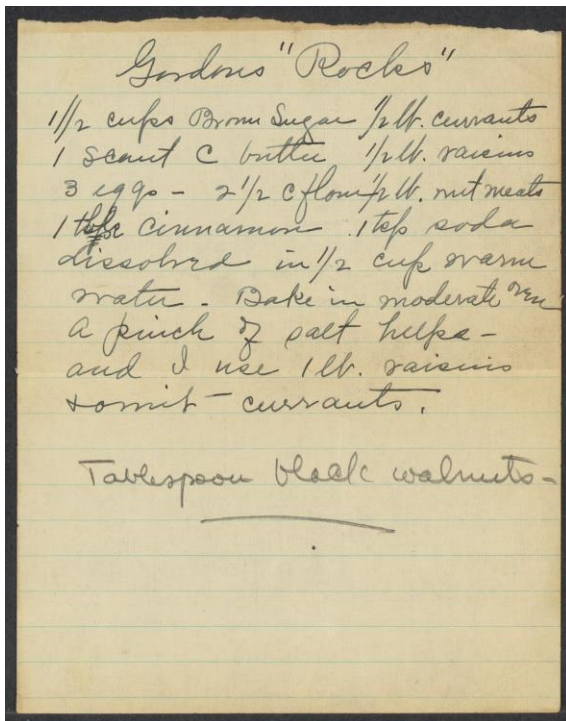


Figure 6. Lindsay, Gordon. Mrs. Mrs. Gordon Lindsay Recipe collection, Seq. 24. 1932. Recipes. Schlesinger Library, Radcliffe Institute, Harvard University. <http://id.lib.harvard.edu/alma/990126735260203941/catalog>

III. Comparative Analysis

A. Collections to description

The collections selected in the sample set had language that overwhelmingly supported the presence of additions. All other language referred to the type of material, manuscript recipe collections, or the presence of multiple authors or hands. When I could not find enough language centered around annotations, marginalia, or notes, I decided to focus on multiple authors as being a canary in the coal mine, so to speak, for potential

changes to the record over time. This decision was only somewhat successful.

Annotations were far less common than additions, though this number may be higher if I consulted an expert who could positively identify the presence of different hands used in each work.

The set skewed towards additions physically added, although additions to the text were represented. In-text and marginal annotations were fairly equally represented. The resources themselves varied in the number of changes made to the collection, with two collections having under 5 and another two containing over 100. While I would have liked to see a large array of annotations and additions in each resource, the lack of clarity in the item description reflects a lack of standardization in the language. Also, noting the existence of changes to the document over time, even small ones, can be important to researchers looking for these materials.

B. Sample set to the Julia Child and Simone Beck Collections

Before this analysis begins, it should be noted that Julia Child and Simone Beck's collections differ from the sample set, in that they are the collected work of their professional lives as cooks. Where the collections in the sample represent the cumulative effort of several women, identified or unidentified, these two collections focus on the work of individuals. These two women are two of the best-known historic female cooks, with collections in Harvard's Schlesinger Library; despite the differences, they have an enormous amount of funding and staff attention directed towards their care and access.

	Julia Child	Simone Beck	Set List
Attribution	Correspondence concerning (her books)		Different hands; Written in several hands; Attributed
Additions	Articles; Clippings	Recipes clipped; Clippings; Research for	Additional; Food clippings; Loose recipes; Loose; Additional materials; Loose recipes laid in; Clippings; Recipes laid in
Annotations	Drafts of cookbooks	Annotated; Drafts of	
Overall	Recipes; Manuscripts of books; Manuscripts for publication	Document culinary career; Manuscript and typescript recipes	Manuscript cookbook; Manuscript recipes

Table 4. Set list comparison

The description, and likely, the collections of Julia Child and Simone Beck are very different. Simone Beck's collection draws attention to the process of her work, especially the annotations she made to her recipes and her cookbook drafts, which paints a picture of the chef at work. In contrast, Julia Child's collection takes note of her

correspondence and work with others, which potentially may include recipe drafts, emphasizing the community she developed. While neither of these impressions tell the entire story of either's collection, the language utilized by archivists and catalogers gives readers a sense of the materials they will find preserved in the archive.

As discussed earlier, neither Julia Child nor Simone Beck's collections mention the work of other individuals in their recipe collections and drafts. While their description does mention their professional partnerships and the organizations they belonged to, those they acquainted themselves within (including each other) were well-known enough to warrant their own collections. In comparison, the collections in the set list indicated the presence of other authors who frequently added to the text, either known or assumed. Targeted language found in the set list referring to "various hands" or "different hands" or even "attributed" are stronger descriptive terms than the unclear language surrounding "correspondence" in the Julia Child collection.

Language surrounding additions remained relatively similar for all the collections examined. Attention was paid particularly to "clippings" in the two chef's collections as well as the set list. The older items in the set list used the phrase "laid in", which refers to how the additions are placed in the manuscript. This phrase, while technically appropriate, may not communicate the information catalogers and archivists wish to share effectively with users. Any terms surrounding "additional" also are useful, indicating the presence of materials beyond a manuscript cookbook.

As indicated earlier, the set list had no language directly relating to annotations. I chose to use attribution language as an indicator of various authors

contributing to a collection, increasing the likelihood of annotations being made to the recipes. In contrast, Simone Beck's collection directly referred to annotations, and both chefs had language about "drafts", suggesting changes made to the manuscripts. Ideally, catalogers and archivists should directly reference annotations, with phrases like "annotations", "notes", or "changes made".

I also used terms to find manuscript recipe collections, before identifying if there were additions or annotations present. The language remained fairly standard between the two chefs' collections and the set list. Terms like "manuscript cookbook" and "manuscript recipes", or even "recipes" were included in each, clearly labeling them for researchers looking to identify them.

Conclusions

I was disappointed with the narrow selection of manuscript recipe collections I found in my initial search. I had hoped to find a larger array of collections to choose from and found myself somewhat limited by my options. I find myself wondering if fewer of these collections were saved than I initially suspected, or if they might reside in places other than institutional archives or special collections. Furthermore, it is also possibly that they were simply not considered important enough by these hallowed institutions to preserve.

I also anticipated finding a great many additions and annotations in my selections of materials. While it is possible I may have overlooked some instances in the course of my research, as I erred on the side of caution, I wonder if the limited number I found in my search is indicative of only untouched cookbooks being saved or if they are not fully described. It is possible that these collections have been considered unimportant and very little staff time was devoted to making them accessible; it is also possible they are not available at all and are in the backlog. Or, in the worst-case scenario, they were not saved and are lost, deteriorated, or destroyed. Creators or descendants may not have realized the importance of their manuscript recipe collections and donated other materials they believed were of greater value. Studies have shown that, while women are frequently record keepers, they generally prioritize the papers and work of their male relatives as being more worthy of a place in the archive. Finally, there is a chance that manuscript recipe collections are so personal and important to those that create and keep them that

they are not often parted with; instead, they are kept at home where they can be admired and used.

As a whole, my findings suggest that initial work towards identifying manuscript recipe collections is being performed by archivists and catalogers, and basic description of additions and annotations is present. However, while there are varied terms being used to express that additions are present, there is little to no language found in this study to indicate the presence of annotations. Additionally, the language used to denote additional materials could benefit from standardization to improve searchability.

To begin, I would like to see the Library of Congress include a new 655 Genre/Form subject heading for manuscript recipe collections and manuscript cookbooks. I believe this is important, because the general 650 subject heading Cookbooks—History is very inclusive. Items found with this subject heading could include reprints of cookbooks, academic works on the history of cooking, children's educational cookbooks, and more. Creating a genre heading will effectively separate searches and give researchers a clearer idea of the format and physical state of the materials they are looking at. I suggest two different headings, because they are very different kinds of collections. The manner in which they are stored can be different, and the very contents—how they are arranged, their manner of collection, the various authors, even the purpose of collecting them—can vary.

Next, I recommend that language be chosen to reflect the categories I created for additions and annotations. I believe that researchers should be prepared for different forms of additions, whether physically added to the collection, like a clipping, or

written in later, like a recipe added by another author to a blank page a generation after it was penned. I suggest the terms “additional materials” and “clippings” for physical additions, where relevant, and “later additions” for additions added to the text. For annotations, I recommend using the terms “annotations” for any and all changes made to the text, although “notes” may also be used when necessary. I suggest using “marginalia” to supplement “annotations”, to reference any notes made to the text in the margins; as this is a less common search term, other terms used to denote annotations should be present.

I also strongly recommend that archivists and catalogers skim through these collections specifically looking for annotations and changes made to the text over time. While not as obvious at first glance as physical additions, they provide invaluable evidence of how these items functioned as living documents, reflecting the life and times of their owners. Small changes to the text can reflect changing cultural tastes, the scarcity or popularity of ingredients, dietary habits, culinary skills and more. It is certainly worth staff time and energy to examine these resources for valuable historic data that will be of interest to their users.

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Appendix A. Set List

Notes

Notations

Attribute

Some entries were written by

Clippings

Published recipe file

Several hands

Her daughter

Recipes

Cooking

Additions

Additional