

Textual Investigation Assignment Part II: Comparing Print and Manuscript Recipe Books

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Note: Textual Investigation Assignment I and Textual Investigation Assignment II can be assigned together or as alternative assignments. They can help students gain confidence locating, exploring, and interpreting archival materials. They can also help students think more about print culture and manuscript culture as they make connections to their own emerging media tools and food landscapes.

Using *The Court and Kitchin of Elizabeth* or one of the derivative printed recipe books cited in this project (May, Rabisha, Woolley, etc.), choose one recipe and find a similar recipe or dish in a manuscript recipe book from the 17th century. A good place to start might be [Katherine Packer's easy-to-read medical and cookery manuscript](#) or [Catherine Bacon's c. 1680 recipe book](#) spanning decades of collected family materials. In a short 2-page paper, compare these recipes and the books that contain them. What differences can you discern between print and manuscript? How does the context of each recipe change its reception? What might these differences reveal to us about print culture? Readership? The actual practical use of these cookbooks in everyday kitchens?

Connection to the present: How do today's published recipes (in cookbooks, on websites, in how-to videos online) differ from the recipes you or your family regularly use?