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The Szathmary Collection of Culinary Arts

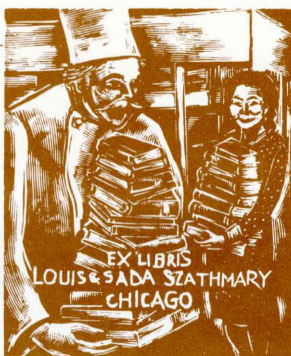
Relating to the culinary arts,
food production, and service



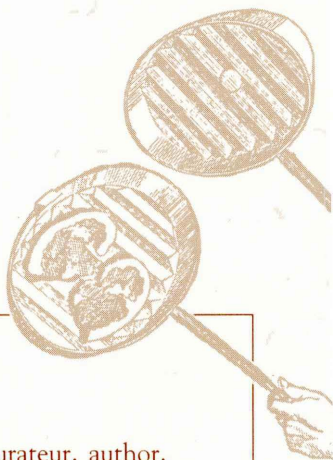
Original wood block print by Lázló Imets, Transylvania.

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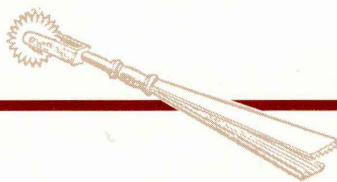
Formed by Chef Louis Szathmary II of Chicago, the Szathmary Collection is truly comprehensive in subjects, languages, time periods, and forms of publications relating to the culinary arts, food production and service. The Collection includes works in classical and modern languages, ranging from 15th century printed books, manuscripts of the 17th through 20th centuries, to current issues of *Gourmet* magazine. It is now part of The University of Iowa Libraries Special Collections Department.



Louis I. Szathmary II, restaurateur, author, and book collector, came to the United States from his native Hungary in 1951. He holds the Ph.D. from the University of Budapest and has published many books on the culinary arts, including *American Gastronomy: An Illustrated Portfolio of Recipes and Culinary History* (1974), *The Bakery Restaurant Cookbook* (1981), the 16-volume compilation *Cookery Americana*, *The Chef's Secret Cookbook* (1971), and *The Chef's New Secret Cookbook* (1975).

Gastronomical Literature

Cookbooks, books about food, books of recipes, books relating to food processing and food handling, and this includes books on wine and other beverages, are among the most difficult of antiquarian works to acquire. Most of these volumes were issued for a rather small audience. The books were literally read out of existence and in many cases mutilated by persons who were seeking a special recipe or guide to handling of a particular food.



The Szathmary Collection provides excellent sources for the study of:

anthropology—evolution of food and culture

ethnobotany—plant origins and evolution

archaeology—examination of physical evidence of food remains and culinary equipment and practices

history of agriculture—types and location of foods grown

history of economics—importing and exporting of foodstuffs

history of medicine—food as internal and external remedies

oral history—accounts from participants or observers of culinary practices

history of geography, transportation, technology, and livestock—growing and preserving plants and animals

folklore—how people perceive food in culture

history of immigration—who settled where and when and what food they brought with them

history of art and music—how food is visually and musically treated throughout history

local business and family history—grocery ledgers or daybooks provide records of purchases in an area

food in literature—descriptions of meals and holidays



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Three Examples of Cookery Manuscripts

German Cookery

Kockbuch. 1905. [Belonging to Katharina Schratt] 142 page notebook, of which 123 are written. Katharina Schratt was the Austrian mistress of Emperor Franz Joseph of Austria, King of Hungary. This recipe collection is a most fascinating insight into the high society in 76 pages of which 70 are written in turn-of-the-century Vienna. The book was purchased by Louis Szathmary from Maggs Brothers in London, England, from the auction of the household material and belongings of the career diplomat (in the rank of senior advisor) Baron Anton Kiss de Ittebe. He was the son of Katharina Schratt, born during her marriage to her "official" husband, Baron Kiss de Ittebe, who was also a high-ranking government official. Laid in the book there are three recipes on a double page in the handwriting of K. Schratt, giving recipes for the most favorite dish of Emperor Franz Joseph: "Gugelhupf," "mein Gugelhupf," and "Rothschild Gugelhupf."

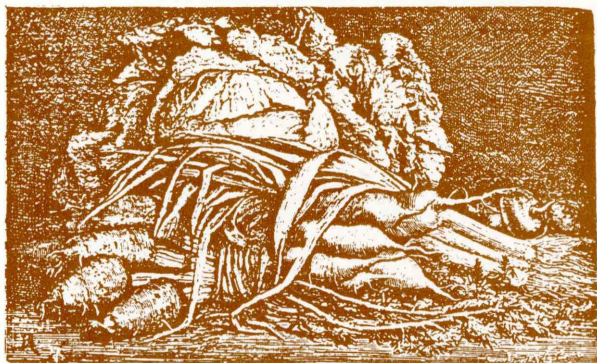
English Cookery

Receipts of Pastery and Cookery For the Use of his Scholars. Who teacheth at his School On Mondays, Tuesdays, and Wednesdays, in the Afternoon, in St. Martin's Le Grand. And on Thursdays, Fridays, and Saturdays, in the Afternoon, at his School next to

Furnival's Inn in Holborn. Signed by "Sarah Prince & Mary Princes," the entire codex is written by hand by a student of Mr. Kidder, a "Pastry Master." This bound manuscript is not listed in culinary bibliographies and does not carry a date but it is probably from the early 18th century.

American Cookery and Accounts

<*Handwritten Journal*>. This is an account book of Gideon Howard dated 1804 to 1828 for a general store in Bridgewater Village, Plymouth County, East Massachusetts, on Taunton River and 27 miles south of Boston. Bridgewater Village was settled in 1650, and incorporated in 1656. Entries are numbered and indexed by family with numerous original receipts laid in. The accounts cover sugar, rum, tea, fish, cotton, seeds, and nails, as well as charges for carting goods to and from Boston and surrounding areas. This journal documents a small town and its major families and their daily life.



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