

Museum on Main Street

BIBLIOGRAPHY AND RESOURCES

Key Ingredients

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Web Resources

www.roadfood.com

A site devoted exclusively to finding the most memorable local eateries along the highways and back roads of America

www.gti.net/mocolib1/kid/food.html – The Food Timeline.

A website developed by the Morris County Library in New Jersey in response to students, parents, and teachers who frequently ask for help locating food history and period recipes. An excellent site with hundreds of links to sites all over the internet with the history of specific foods as well as historic recipes. Also includes a culinary history timeline (with social history, manners, and menus), traditional state recipes and foods, and K-12 teacher resources for food history lessons.

www.lib.udel.edu/ud/spec/exhibits/american.html

An American Feast: Food, Dining, and Entertainment in the United States from Simmons to Rombauer Text of an exhibition at the Hugh M. Morris Library, University of Delaware, June 21 – September 30, 1994.

www.sallys-place.com

News and feature stories about food, restaurants, beverages, and travel. In particular there is an article about ethnic food at www.sallys-place.com/food/ethnic_cuisine/us.htm

www.buzzle.com/editorials/12-21-2001-8323.asp

An article about food festivals with links to various food festival websites all over the country.

www.dispatch.com/news/newsfea99/century/food/index.html

Series of articles from the Columbus Dispatch in Columbus Ohio about the history of food in the 20th century. Each article covers one decade of the century.

www.foodbooks.com/foodlink.htm

Food and culinary history links to libraries, newsletters, and culinary history groups

www.newsouthassoc.com/newsletter22.html

Newsletter of the African-American Archaeology Network – includes the article, "Some Thoughts on African-American Foodways"

rmc.library.cornell.edu/food/

Not By Bread Alone – America's Culinary Heritage, an exhibition from the Division of Rare and Manuscript Collections at the Cornell University Library, June 6 – October 4, 2002

www.culinary.org/exhibition/atb/America%20the%20Bountiful_openning.htm

Welcome to America the Bountiful: Classic America Food from Antiquity to the Space Age
On-line exhibition from the Culinary Archives & Museum, Johnson & Wales University

www.attachemag.com/stories/archives/archives.htm

US Airways Attaché Magazine Archives – four articles under Passions section of archives

Summer's Taste in Winter – about fruit preserves, jellies, and jams

Summer Sweet – about the peach

Sweet Rewards – about honey

Orchard's Bounty – about the apple

www.library.upenn.edu/special/gallery/aresty/aresty1.html

Household Words: Women Write from the Kitchen -- An Exhibition from the Esther B. Aresty Collection of Rare Books in the Culinary Arts, Department of Special Collections, Van Pelt Library, University of Pennsylvania

www.festivals.com – calendars, descriptions, and links to festivals of all kinds (including food festivals) all over the country

www.nyu.edu/education/nutrition/NFSR/ASFS.htm

The Association for the Study of Food and Society (ASFS) is a multidisciplinary international organization dedicated to exploring the complex relationships among food, culture, and society. Its members, who approach the study of food from numerous disciplines in the humanities, social sciences, and sciences, as well as in the world of food beyond the academy, draw on a wide range of theoretical and practical approaches and seek to promote discussions about food that transgress traditional boundaries.

www.southernfoodways.com The Southern Foodways Alliance, University of Mississippi, Oxford, MS

The mission of the SFA is to celebrate, preserve, promote, and nurture the traditional and developing diverse food cultures of the American South.

www.chefscollaborative.org Chefs Collaborative

A national network of more than 1,000 members of the food community who promote sustainable cuisine by celebrating the joys of local, seasonal, and artisanal cooking.

www.yumfood.net

The most comprehensive cataloging of films about food.

www.ecookbooks.com

The world's largest selection (at discounted prices) of cookbooks and books about food.

www.usda.gov/. The U.S. Department of Agriculture

Provides access to current news about USDA programs and agricultural policies. In addition one can obtain a number of publications on home food preservation, gardening, food safety among other things as .pdf files. Included at the site is a comprehensive historic timeline subdivided into sections on economic cycles, farm economy, families and the farm, farm machinery and technology, crops and livestock, transportation, trade and development, life on the farm, farm organization and movements, education and extension, and government programs and policies.

www.heirlooms.org/ The Sustainable Mountain Agriculture Center, Berea, KY

Identification, collection and sustainable use of heirloom fruit, vegetable, and grain seeds is an important aspect of their program. They do training in food preservation based on community skills, encourage farmers markets based on heirloom crops and alternative and sustained use of forest products.

www.uga.edu/nchfp/ The National Center for Food Preservation

Their primary concern focuses on food safety issues for those that practice home food preservation and processing.

www.digital.lib.msu.edu/cookbooks/index.cfm. Feeding America: The Historic Cookbook Project.

The Michigan State University Library and the MSU Museum are partnering to create an online collection of the most important and influential 19th and early 20th century American cookbooks. The digital archive currently includes page images of 57 cookbooks from the Special Collections Division of the MSU Library. The text-search function currently indexes 13 books. When the project is completed in September 2003, the site will include page images, full-text transcriptions, and indexed text searching for 75 cookbooks published between 1798 and 1922.

www.foodhistorynews.com An on-line magazine featuring a variety of perspectives on food history including reviews of new books on food history, reports on new culinary historian groups across the country, plus exhibits, places to eat, symposia-and, of course, recipes.

www.memory.loc.gov American Memory from the Library of Congress. The American Memory website offers a wealth of documents and other historical materials on a wide variety of subjects. Searching using "Farm Security Administration" will yield many photographs (most in the public domain) from the 1930s and 1940s that document food production and preparation.