

## Cookbook collection given University

A collection of 379 cookbooks published over a period from 1774 to the present has been given to the University by Mrs. C. F. Dawson, Wilmette, Ill., a graduate of the University. The cookbooks were collected by Mrs. Dawson's husband, the late C. F. Dawson, who was president of the Dixie Cup Co., Easton, Penn., and national president of Phi Gamma Delta social fraternity in 1952-54.

Mrs. Dawson, the former Mary Pendleton Robertson of Kansas City, Mo., received an A.B. degree from the University in 1917. A son, Frank Robertson Dawson, received a B.S. in Business Administration degree here in 1949.

The gift to the University was made through the Friends of the University of Missouri Library, and the collection will be kept in the General Library. On making the gift Mrs. Dawson wrote to Mrs. Charles C. Isely, Jr., secretary of the Friends of the Library, that she had selected the University as the recipient because she considered the collection would be of use in the teaching program of the School of Home Economics here, as well as because she and her son are graduates.

Mrs. Dawson said that her husband had made a lifetime hobby of collecting cookbooks and special gourmet recipes, and books related to cooking and the art of serving fine foods. His interest was cosmopolitan, and the collection includes many books on Chinese, Indian (from India), Hungarian, German, French, Mexican, South American, Spanish, English, Turkish, Swedish, Italian, Far Eastern, and Mennonite cookery.

Dr. Margaret W. Mangel, Director of the School of

Home Economics, said the collection should be invaluable to the School.

"We are certainly grateful to Mrs. Dawson for giving to the University of Missouri this collection, which should be an invaluable resource for teaching and research in the history of food preparation and related subjects," Dr. Mangel said. "Among other items of particular interest are line drawings of early housekeeping equipment as shown in the 'American Home Cookbook' published in 1884 and 'based on many years' experience by an American Lady'; and a discussion of digestion, and invalid foods, together with a list of rules for housekeepers in the late nineteenth century in a much-used edition of the 'Boston School Kitchen Text-Book.' The book graphically shows the difference between the chores of a homemaker during the era of the wood stove and housekeeping tasks with modern facilities.

"We hope this excellent collection will serve as a nucleus for a collection of historic books in the various fields of home economics."

The oldest volume in the collection is a 1774 edition of "The Art of Cookery," by Hannah Glasse, an English authority on the subject in the eighteenth century whose cookbooks went through a number of editions and were widely used as reference and as sources of recipes—or receipts, the word formerly most used. An appreciable number of other cookbooks of early date in the collection refer to Hannah Glasse's book.

The 1774 edition of "The Art of Cookery" was published in Edinburgh, Scotland, and carries the imprint: "Printed for Alexander Donaldson, Sold at his shop (No. 48) in St. Paul's Churchyard, London, & at Edinburgh." The first edition of the book was published in 1747, and only six good copies are recorded as now in existence. Originally the cookbook was published merely as written "By a Lady," and only later editions carried the author's name.

The Hannah Glasse receipt "To Roast a Hare" indicates a possible source for the much quoted recipe starting "First catch a hare," as she starts out: "Take your hare when it is cased (skinned)."

The "Boston School Kitchen Text-Book" by Mrs. D. A. Lincoln was published in 1891 and contained "Lessons in Cooking for the use of Classes in Public and Industrial Schools." It lists among the duties of housekeepers getting kindling and coal, building the fire, regulating dampers, and blackening the stove.

"The Cook's Oracle," another volume in the collection, was published in 1825, and contains "receipts for plain cookery on the most economical plan for private families . . . the whole being the result of actual experiments instituted in the kitchen of a physician."

Published in 1885 was "The American Pastry Cook," which is described as a "book of perfected receipts, for making all sorts of articles required of the Hotel Pastry Cook, Baker and Confectioner, especially adapted for Hotel and Steamboat use."



Mrs. Charles C. Isely, Jr. (left), showing cookbook collection to Dr. Margaret W. Mangel.