

Fenwick Gallery

Gastronomy in the Gallery: Collecting Cookery & Culture

July 15 - August 14, 2015

Fenwick Library, 1st Floor | Fairfax Campus



CURATORS' STATEMENT

From the ubiquitous red and white checks of Better Homes & Gardens New Cook Book to the amazing photography found in Modernist Cuisine, cookbooks are so much more than a collection of recipes. Cookbooks provide insight into a culture, a region, a time period or a cuisine. They are timeless and completely outdated, often at the same time. Sometimes they are not even books.

Highlighting the unique collection of cookbooks, Gastronomy in the Gallery is a brief tour of this distinctive cultural and social art form. The resources featured in the exhibit come from the circulation collection, rare and historical items from Special Collections & Archives, and the growing artists' books collection of the University Libraries. We hope this exhibit inspires, educates, and even leaves you a bit hungry.

Jenna Rinalducci, *Art and Art History Librarian*

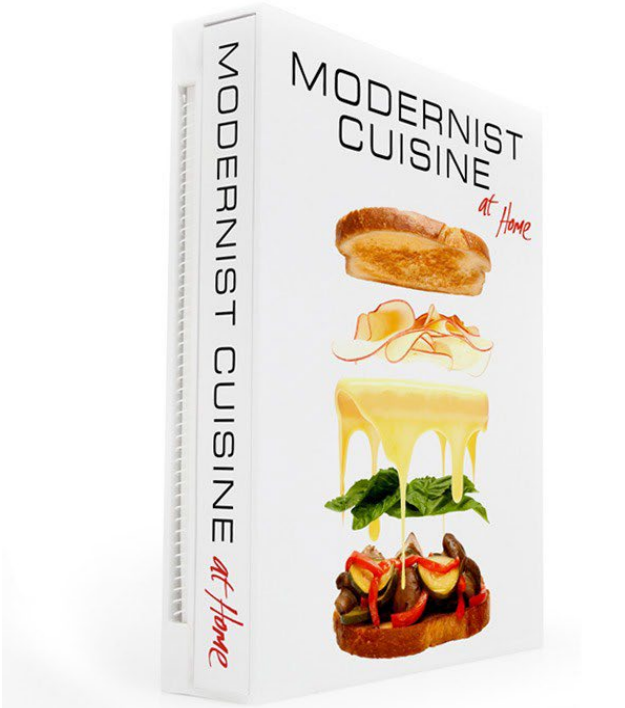
Sarah Sheehan, *Health Sciences Librarian*

COVER IMAGE: *The Joy of Eating* by Robin Bachtler Cushman

THIS PAGE: Photo Credit Meaghan O'Malley



Highlights from the Exhibit



2 Techniques and Equipment

MODERNIST CUISINE



2 · Techniques and Equipment





ABOVE: Images from the installation.



THIS PAGE: *Good Eats* by C. Carman and G. Hooker

The Service Cook Book No. 2

200 COOKING TRICKS 700 RECIPES

by

Mrs. IDA BAILEY ALLEN



Published exclusively for
F. W. WOOLWORTH CO.

by

Educational Publishing Corp.

419 Fourth Avenue
New York, N. Y.

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LIQUID MEASURE	
Fluid ounces	1 gill
gills	1 pint
pints	1 quart
quarts	1 gallon
1/2 gallon	1 barrel
barrels	1 hoghead

DRY MEASURE	
(For fruits, vegetables and other dry commodities)	
2 pints	1 quart
4 quarts	1 peck
4 pecks	1 bushel
100 quarts	1 barrel

VARIOUS WEIGHTS	
1 cup liquid	1 pound
1 cup shortening	1 pound
1 cup flour	1 pound
1 cup rice	1 pound
1 cup chopped meat (packed)	1 pound
1 square chocolate	1 ounce
1 tablespoon grated chocolate	1 ounce
1 tablespoon cocoa	1 ounce

SIZE AND CONTENTS OF CANNED FRUITS OR VEGETABLES	
1 can	1 1/3 cups
2 can	2 2/3 cups
2 1/2 can	3 3/5 cups

TEMPERATURE GUIDE FOR OVEN COOKERY	
Temperature registered	White paper turns light brown in
Slow oven 250°—350° F.	2 minutes
Medium oven 350°—375° F.	1 minute
Hot oven 375°—450° F.	30 seconds

TEMPERATURE GUIDE FOR DEEP FAT FRYING	
Temperature registered	Cube of bread will become light brown color in
300°—370° F.	About 55 seconds
370°—380° F.	About 50 seconds
380°—390° F.	About 45 seconds
390°—395° F.	About 40 seconds

ROASTING TEMPERATURE CHART	
Kind of Food	Temperature
Rare medium well done or Fresh Pork loaf	Start all meats and poultry to roast at 400° F. for 15 minutes. Then reduce to 375° F. for remainder of time.

Artist’s Statement:

Robin Bachtler Cushman

I explore the intersection between nature and culture thorough my art. The two have been entwined throughout history since early agriculture. This recipe file box contains photographs of local produce, gardens, farms, and markets—a celebration of the abundance of our local agriculture. This is true food security. This work also examines the role of herbicides and Ge-netically Manipulated Organisms (GMOs) in our food supply—through images and recipes filed under “Disaster.” Pictures from the dust bowl era and my own contemporary photos of big agriculture are included in the file labeled “Disaster.”



Above: The Joy of Eating by Robin Batchler Cushman



Above Top: Modernist Cuisine Volume 1-6 on view in the exhibition

Above: Pages from The Photography of Modernist Cuisine

