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 They are timeless and completely outdated, often at the same time.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*

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COVER IMAGE: The Joy of Eating by Robin Bachtler Cushman

THIS PAGE: Photo Credit Meaghan O'Malley

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Highlights from the Exhibit









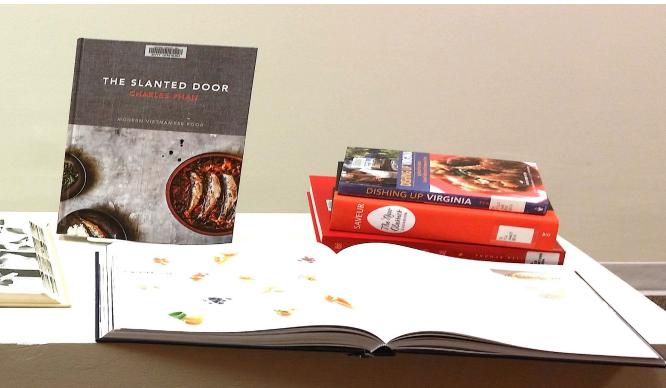


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ABOVE: Images from the installation.







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

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(All minutes in Post full) S bearpoonfuls [; tablespoon to Build existing 1 Stated water were DRY MEASURE LIQUID MEASURE (For fruits, vegetables and other dry A point I quart I quart prints 1 pecks gradion 1 bushel 1 barrel 1 barrel 1 hogshead VARIOUS cup sugar, granulated pound; posterior. cups liquid cup butter % pound pound cups shortening cup Hard be pound pound rups flour cup flour poundA pound cups rice is pound pound ups chopped meat (packed) cup cornmeal 5 ounces. quare chocolate I cup bread crumbs (stale) 2 cuncess ounce. ablespoons grated chocolate **WILLIAM** hitespoons voces ED FRUITS OR VEGETABLES No. 3 can 1/3 cups No. 10 can 13% cupa. 2 2/5 cups 3 3/5 cupe nao ett FOR OVEN COOKERY TEMPERATURE GUIDE Flour sprinkled on tin plate er turns White papp Temperature own in turns light brown in light by registered Slow even inutes 514 minutes 250°-350° F 314 minutes unute Medium oven 350°-375° F 115 minutes conds Hot oven 30 375°-450° F. FOR DEEP FAT FRYING TEMPERATURE GUIDE Cube of bread will become light Temperature brown color in registered About 55 seconds 360°-370° F About 50 seconds 370°-380° F. About 45 seconds 380°-390° F. About 40 seconds 390°-395° F. ROASTING TEMPE RATURE CHART Allow the following time for cooking. Add 25 minutes to allow the Temper ture nd of Food meat to reach a cooking tempera-ture when placed in a cold oven. 15 minutes per pound -rare 20 minutes per pound medium ts and poul-22 minutes per pound Start all mes at 400° F. well done 20 minutes per pound try to roast r Fresh Pork Then re-20 minutes per pound for 15 minute F. for re-45 minutes to 1% hours duce to 375° oaf 20 minutes per pound mainder of time 20 minutes per pound 20 minutes per pound

Service Cook Book No. 2

200 COOKING TRICKS 700 RECIPES

by

Mrs. IDA BAILEY ALLEN



F. W. WOOLWORTH CO.

The

Educational Publishing Corp.
419 Fourth Avenue
New York, N. Y.

Copyright 1935

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 Genetically 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

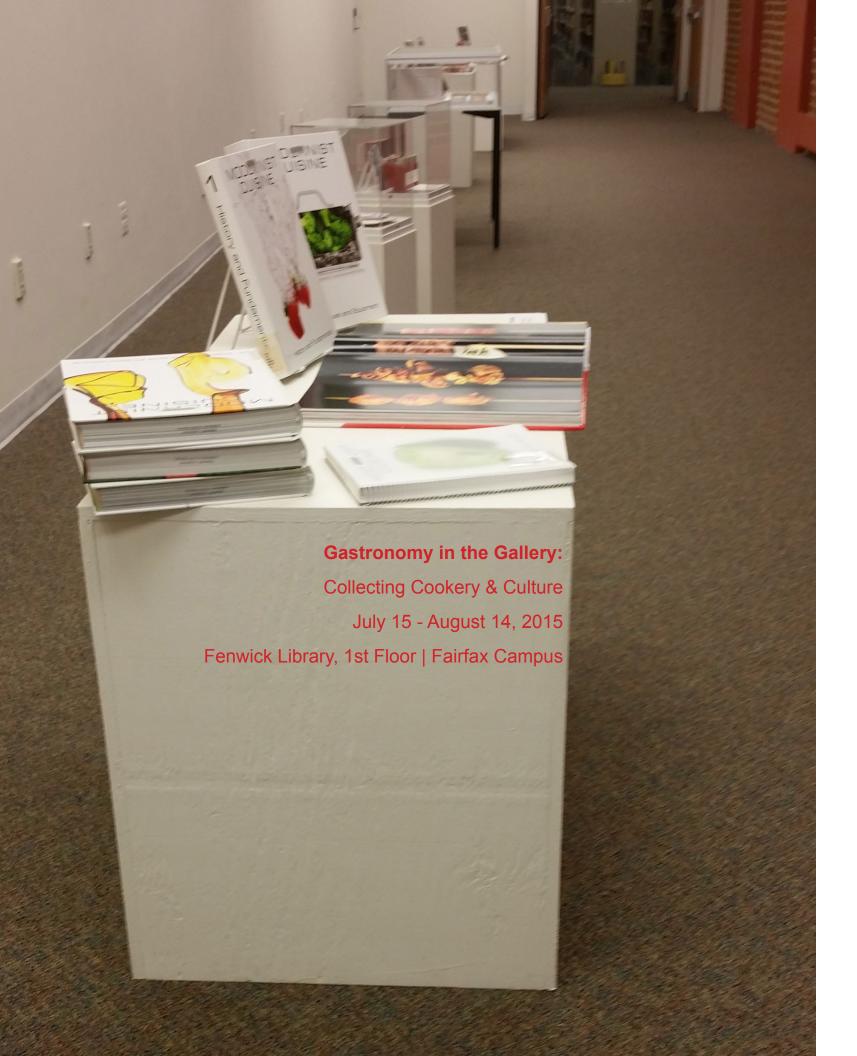




Above Top: Modernist Cuisine Volume 1-6 on view in the exhibition

Above: Pages from The Photography of Modernist Cuisine

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About Fenwick Gallery



A SPACE FOR INQUIRY

George Mason University Libraries provides a hybrid, walk-through exhibition space in Fenwick Library to enhance and enrich teaching, learning and culture at the University. This space highlights Mason Libraries' resources together with original visual and multi-media work.

Exhibit themes emphasize facets of the Libraries' collections, research interests of Mason faculty, students and staff, Mason's curriculum and local cultural initiatives. Fenwick Gallery is dedicated to exhibiting high quality works by students, faculty, staff and other emerging and experienced artists that highlight aspects of the Libraries' collections.

For more information, visit: fenwickgallery.gmu.edu

OUR GOALS

- Promote the Libraries' collections and encourage scholarly and cultural inquiry at George Mason University
- Focus on research and scholarship at/of George Mason University
- Collaborate and engage with relevant Mason faculty to incorporate and/or embed gallery exhibitions into course instruction
- Stimulate intellectual and creative reflection through visual and multi-media exhibitions, discussions, etc.
- Promote the Libraries' academic and cultural mission
- Support the Libraries' development program and goals