

The food timeline

<http://www.foodtimeline.org/>

Ever wonder what foods the Vikings ate when they set off to explore the new world? How Thomas Jefferson made his ice cream? What the pioneers cooked along the Oregon Trail? Who invented the potato chip...and why?

Welcome to the Food Timeline! Food history presents a fascinating buffet of popular lore and contradictory facts. Some people will tell you it's impossible to express this topic in exact timeline format. They are correct. Most foods we eat are not invented; they evolve. About [culinary research](#).



**Real people or
brand names?**

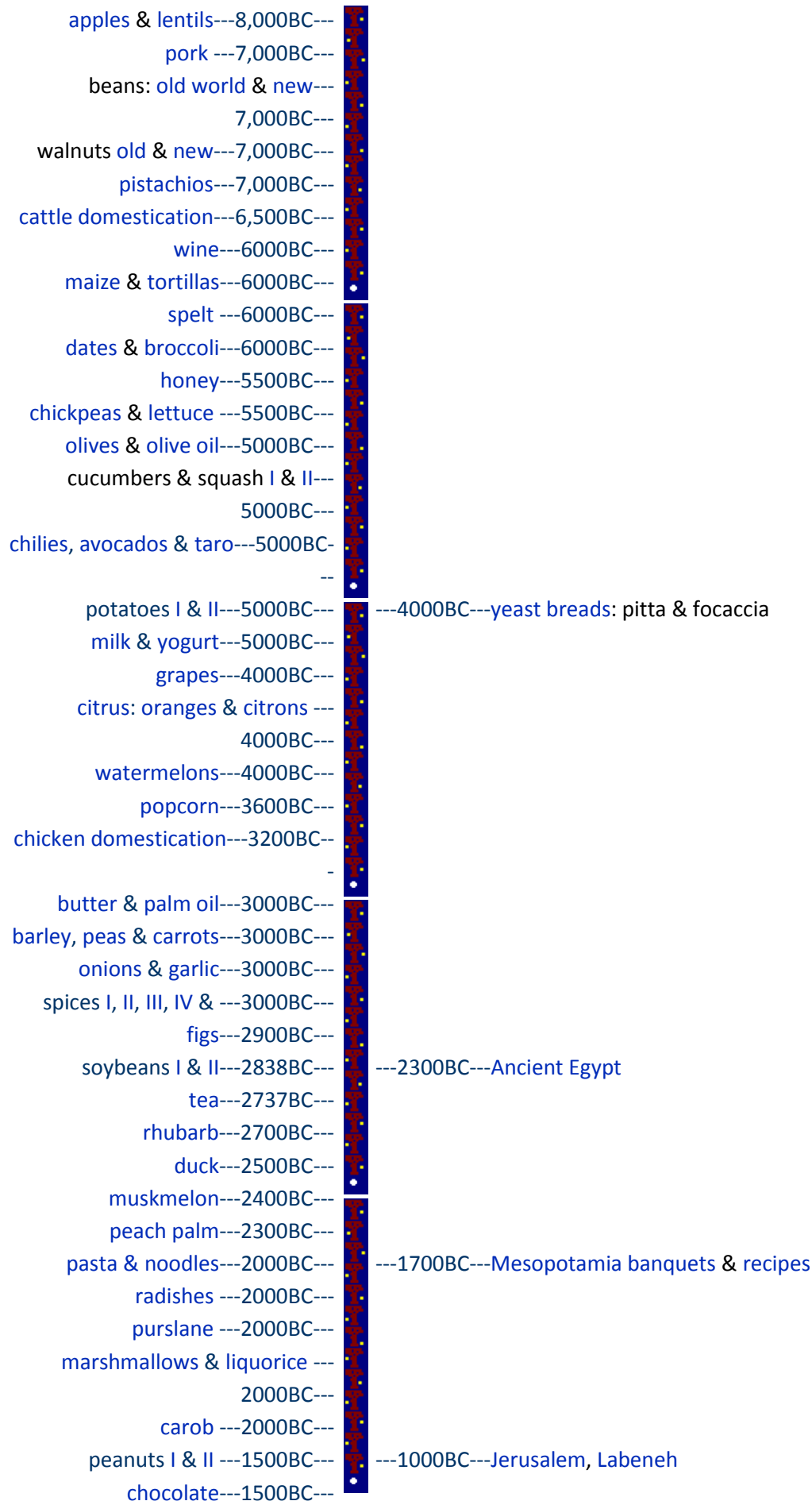
FAQs



**Have questions?
ASK!**

beginnings recipes

water & ice-----	
salt I & II-----	
shellfish & fish-----	
eggs & mushrooms-----	
insects -----	
rice I, II & III-----	
emmer grain--17,000BC--	
einkorn grain--16,000BC--	
almonds--10,000BC--	---10,000BC---Agriculture begins I & II
sheep ---9,000BC--	---10,000BC--- bread, beer & soup



horseradish	1500BC	
raisins	1490BC	
sugar	1200BC	
pickles & peaches	1000BC	
oats	1000BC	
tomatoes & tomatillos	900BC	
celery	850BC	
cinnamon	700BC	
cabbage	600BC	
sausages & artichokes	500BC	
pastries & appetizers	5th century BC	---1st Century---Bible era foods
vinegar	5th century BC	---1st Century---Ancient Rome I, II, III & IV
peppercorns & garden cress	5th century BC	---1st Century---fried chicken & foie gras
beets & bananas	4th Century BC	---1st Century---Italian wedding soup
turkeys & asparagus	200BC	---1st Century---rice pudding
quinces	65BC	---1st Century---flan & cheesecake
Devon cattle	55BC	---1st Century---The Haggis
chestnuts	1st Century	
lobster, crab & shrimp	1st Century	---70---challah bread
French toast & omelettes	1st Century	---3rd Century---Roman Britain's cuisine & recipes
truffles	1st Century	---3rd Century---De Re Culinaris (in Latin) & De Opsoniis et Condimentis, Apicius
strawberries & raspberries	1st Century	---4th Century---Jerusalem, White kidney bean salad
capers, turnips & kale	1st Century	---5th-9th century---Anglo-Saxon foods
ice cream	62	---7th century---Jerusalem, Coriander & pine nut salad
sushi	2nd Century	---7th century---kimchi
lemons	3rd Century	---8th century---Ancient Maya
tofu	220	---8th-12th century---Crusader cuisine in Jerusalem
pretzels	5th Century	---8th-12th century---Viking era food I, II, III & IV
eggplant	6th Century	---9th century---halva & goulash
Spinach I & II	7th Century	---10th-15th century---Medieval food
coffee	9th Century	---10th century---Peking duck
cod	9th century	---13th Century---ravioli & lasagne
loquats	10th century	---13th Century---pancakes & waffles
baklava & filo	11th century	---13th century--- <i>Viandier de Taillevent</i>
		---13th century---couscous
		---14th century---guacamole & kolache
		---14th century---Humble pie history & recipe
		---14th century--- <i>Le Menagier de Paris</i>
		---1303---pie
		---1381---apple pie & crumpets
		---1386---Chaucerian Cookery, feasts!
		---1390--- <i>The Forme of Cury</i>

corned beef & lychees	---11th century---	---1390---applesauce
breadfruit & okra	---12th century---	---1393---Pipefarces (fried cheese sticks)
	-	---15th century---Italian risotto & English marzipan
	-	---15th century--- borshch
hamburgers I & II	---13th century---	---15th century, Netherlands <i>Wel Ende Edelike Spijse</i>
	-	---1492---Christopher Columbus old world cuisine
	-	---16th century---salsa
Mexican limes	---14th century---	---16th century---quiche
kebabs	---14th century---	---16th century---puff paste
	-	---1514--- <i>Een Notabel Boecxken Van Cokeryen</i> , in Dutch
	-	---1520--- <i>Libre...de coch</i> , Robert de Nola (Catalan) & English
	-	---1545--- <i>A Proper newe Booke of Cokerye</i>
gingerbread	---1395---	
coconuts	---15th century---	
	-	
pork & beans	---1475---	---1588---English pastry, from <i>The Good Huswifes Handmaid for Cookerie in her Kitchen</i>
hot dogs	---1487---	
pineapples I & II	---1493---	---1590---Shakespeare's food
Cows in America I, II & III	---1493---	---1593--- <i>Cocboeck</i> , Carolus Battus (in Dutch)
marmelade	---1495---	---1596---English trifle
rissoto & teriyaki chicken	---16th century---	---1597---potato salad
	-	---1599---hasty pudding
pecans & Cornish pastys	---16th century---	---17th Century--- corn bread, hoe cakes, spoonbread & hominy
papayas & cashews	---16th century---	---17th Century---chess pie & shortbread
	-	---17th Century---authentic recipes, transcribed
turkeys in Europe	---16th century---	---17th Century---French onion soup
	-	---17th century--- Salads I & II
cashews introduced to Old World	---16th century---	---1604---Raspberry jelly & modern version
	-	---1605---Guy Fawkes' menus I & II
tempura in Japan	---16th century---	---1607---Jamestown settlers ate pottage (p. 20)
	-	---1612--- <i>Koochoec oft familieren keukenboec</i> , Magirus (in Dutch)
Texas Longhorns	---16th century---	
sweet potatoes in Europe	---1517---	---1615--- <i>A New booke of cookerie</i>
	-	---1616--- <i>Koge-Bog</i> (first printed Nordic cookbook)
vanilla in Europe	---1529---	---1621---Pilgrim Thanksgiving
	-	---1651--- <i>Le Cuisinier Francois</i> , La Varenne (en Francais)
tomatoes in Europe	---1544---	---1653---pumpkin pie & lemonade
	-	---1661--- <i>Les Delices de la Campagne</i> , Nicolas de Bonnefons
Camembert cheese	---1554---	---1669--- <i>De Verstandige Kock</i> , in Dutch
	-	---1672--- <i>A Queen-Like Closet</i> , Hannah Wooley
Brussels sprouts & kohlrabi	---1587---	---1675---Gervase Markham's <i>English House-Wife</i>
	-	---1683--- <i>De Verstandige Kock</i> , colonial Dutch recipes
pot luck	---1592---	---1685---Robert Mays' <i>Accomplisht Cook</i>
doughnuts in America	---17th Century---	---1686---croissants
	-	---1691---lemon meringue pie

pralines & coffee cake---17th Century---	---	1691--- <i>Bill of Fare of Seventy-Five Noble Dishes of Excellent Food</i> , Thomas Tryon
cream puffs & eclairs---17th Century---	---	18th century South Africa---Dutch cuisine
maple syrup I & II---17th Century--	---	18th century America---Colonial & Early American fare
-	---	18th century America---crab cakes
modern ice cream---17th Century--	-	18th century Canada---French Canadian fare, Fortress of Louisbourg
--	---	18th century---English muffins & chowder
cranberries in America---17th Century---	---	18th century---sticky buns (aka cinnamon buns)
Jerusalem artichokes---1605---	---	1706---croquettes
bagels---1610---	---	1717---Massialot's <i>Le Nouveau Cuisiner Royale et Bourgoise I & II</i>
coffee in Europe---1615---	---	1720--- <i>Receipts of Pastry and Cookery for the Use of his Scholars</i> , Ed. Kidder
	---	1727---Hasty pudding, <i>The Compleat Housewife</i> E. Smith
	---	1728---mushroom ketchup
rum---1650---	---	1740---pound cake & cupcakes
Kosher food in the U.S.---1654---		
cowpeas in America---1675---	---	1747---Yorkshire pudding & sweet potato pie
cranberries in New Jersey---1680--	---	1747--- Salmagundi, Hannah Glasse
-	---	1750---Francois Marin's <i>Les Dons de Comus I, II & III</i>
	---	1754---Colonial Williamsburg food
rice in South Carolina---1690---		
	---	1756---Welsh rabbit
	---	1758--- <i>Nuevo Arte de Cocina</i> , Juan Altimiras
	---	1764--- <i>English Houswifery</i> , Elizabeth Moxon
French fries I & II---18th Century--	---	1765---apple butter
-	---	1769---ice cream & beef a la mode , <i>Experienced English Housekeeper</i>
coffee in America>---18th Century---	---	1769---Eccles cakes
muffins & crackers-18th Century--	---	1770---Colonial wedding cakes
root beer & tapioca ---18th Century---	---	1771--- Election Cake
Montelimar nougat---1701---	---	1771---Colonial Day Menu, Turkey Run VA
casseroles---1708---	---	1775---Dried apples from Paul Revere's kitchen
Stilton cheese---1722---	---	1777---Firecakes & pepper pot from Valley Forge
caramel & Welsh Rabbit---1725---	---	1780s---Martha Washington's Great Cake
	---	1780s---Thomas Jefferson's ice cream (manuscript) & muffins
Hereford cows---1742---	---	1780s---Martha Jefferson's cream cheese
sugar beets---1747---	---	1782---souffle
grapefruit---1750---	---	1785--- <i>Kokebok</i> , from Norway
Swedish meatballs---1754---	---	1786---deviled eggs

Newtown Pippin apples---1755---	---	1787---	toad-in-a-hole
mayonnaise---1756---	---	1789---	Moravian sugar cakes
Tartar sauce---1756---	---	1790s---	California Missions Atole & pozole
figs in California---1759---	---	1796---	pompkin pudding & federal pancakes, Amelia
sandwiches---1762---	---		Simmon's <i>American Cookery</i>
oysters in America---1763---	---	1796---	Charlotte & Charlotte Russe
Baker's chocolate---1764---	---	1796---	Jumbles, Fort York Ontario
Bartlett pears---1765---	---	1798---	Voyageurs ate pemmican
soda water---1767---	---	1798---	<i>American Cookery</i> , Amelia Simmons
grapes in California---1769---	---	1798---	turnovers
Tofu in America---1769---	---	19th Century---	Frontier foods from Missouri
Jersey cows---1771---	---	19th Century---	New England seafood & Chile con carne
New Zealand spinach---1771---	---	19th Century---	wedding cake & Sally Lunn
	---	19th Century---	Napoleons & Linzertortes
	---	19th Century---	ammonia cookies & Cape Breton pork pies
	---	19th Century---	shepherd's pie & pickled peppers
	---	1800---	Regency English recipes [Jane Austen]
	---	1800---	Napoleon's Chicken Marengo
tomatoes in America---1781---	---	1803---	<i>Frugal Housewife</i> , Susannah Carter
lollipops---1784---	---	1805---	Charbonneau's "white pudding" recipe
	---	1807---	<i>A New System of Domestic Cookery</i> , Mrs. Rundell
	---	1808---	Lucy Emerson's <i>New England Cookery</i>
	---	1810---	Kentucky Burgoo
	---	1817---	Remoulade, <i>Le Cuisinier Royal</i> (en Francais)
	---	1818---	Mulaga-tawny soup, Dr. William Kitchener
	---	1821---	Tomata catsup & orange marmelade, Frederick
	---		Accum's <i>Culinary Chemistry</i>
	---	1824---	gazpacho in America
	---	1826---	Jean Anthelme Brillat-Savarin's <i>Physiologie du Gout</i>
	---	1826---	<i>Cook and Housewife's Manual</i> , Margaret Dods
	---		(Scotland)
	---	1828---	Duck a l'Orange
potash---1790---	---	1828---	Dr. Creed Haskins' Brunswick stew
	---	1828---	Vermont common crackers & Philadelphia Apee
	---		cookies
	---	1830---	<i>Frugal Housewife</i> , Lydia Maria Child
	---	1830---	Washington Cake, Old Sturbridge Village
	---	1830---	Reform Club chef Alex Soyer's Dessert gelatin
	---	1830---	Mrs. Isaac Cocks' Long Island corn bread
	---	1830---	Cornmeal mush, early Texas cuisine
Mandarin oranges/Europe---1805---	---	1831---	<i>The Cook Not Mad</i> , Watertown NY
	---	1832---	<i>Seventy-five Receipts for Pastry, Cakes and</i>
Bosc Pears---1807---	---		<i>Sweetmeats</i> , Eliza Leslie
ice cream cones---1807---	---	1832---	<i>The Cook's Own Book</i> , N.K.M. Lee
	---	1836---	Wedding menu, from America's heartland
McIntosh apples---1811---	---	1837---	Sylvester Graham's <i>Treatise on Bread and Bread</i>

taffy, toffee & butterscotch---	1817---	<i>Baking</i>
		---1838--- <i>The Virginia Housewife</i> , Mary Randolph
		---1839--- <i>The Good Housekeeper</i> , Sarah Josepha Hale
lady fingers---	1820---	---1839---cobbler
chicken-fried steak---	1824---	---1840--- <i>La Cuisiniere Canadienne</i> (en Francais)
A1 Steak Sauce---	1824---	---1840--- <i>Directions for Cookery</i> , Eliza Leslie
fondue---	1826---	---1840---Oregon Trail pioneer foods
Macadamia nuts---	1828---	---1840s---Sam Houston's recipes
		---1840s---Irish soda bread & French Savarin
		---1843---Washington cake, <i>Old Sturbridge Village Cookbook</i>
		---1844---Cornish pastys in UP
soft drinks in America---	1830---	---1845---roly-poly pudding & tipsy parson
bouillabaisse---	1830s---	---1846--- <i>Jewish Manual</i> , Judith Montefiore
Hopping John---	1830s---	---1847---Utah bound!
		---1847---peanut brittle
		---1848--- <i>Skilful Housewife's Guide</i> , Montreal
		---1848---pesto
		---1849---Eliza cookees, Mrs. Hubbell
		---1849---California sourdough bread & Hangtown fry
		---1850s---Western sandwiches
Worcestershire Sauce---	1835---	---1850s---Eliza Leslie's Strawberry shortcake
Michigan mint---	1835---	---1850---anadama bread
Idaho potatoes---	1837---	---1851--- <i>Great Western Cook Book</i> , Anna Collins
Key limes---	1839---	---1853---Maryland beaten biscuits
		---1855---Boston cream pie
		---1857---Hanna Winsnes' cookbook (in Norwegian)
		---1857---Country captain chicken
		---1857---Eliza Acton's <i>English Bread Book</i>
		---1860---Cakes & plum puddings, <i>Godey's Lady's Book</i>
Poland Spring water---	1845---	---1860s---Baked Alaska & ice tea
Chinese food in America---	1847---	---1861---Charles Elme Francatelli's Baked Goose
Necco Wafers---	1847---	---1861--- <i>Mrs. Beeton's Book of Household Management</i>
Trenton crackers---	1848---	---1861---Beef Stroganoff & popcorn balls
Concord grapes---	1849---	---1861-1865---hardtack
		---1863--- <i>Confederate Receipt Book</i> , Richmond VA
		---1863---fruit salad
berries in Oregon---	1850---	---1864---Sanderson's <i>Complete Confectioner & Complete</i>
modern marshmallows --	1850---	<i>Cook</i>
cherries in Michigan---	1852---	---1864---Apple Crisp & Apple Brown Betty
potato chips I & II---	1853---	---1865---Mrs. Goodfellow's <i>Cookery as it should be</i>
condensed milk I & II---	1856---	---1866--- <i>The National Cookbook</i> , Hannah Peterson
Peek Freans---	1857---	---1868--- <i>The Dominion Home Cookbook</i> , Toronto
Rumford Baking Powder---	1859---	---1869---parfait & Chateaubriand
fish & chips---	1860---	---1869--- <i>Wright's book of 3000 practical receipts</i>
cranberries in Wisconsin---	1860---	---1869---Pickled limes, <i>Little Women</i>
		---1870s---Parker House rolls

	---1870---	<i>Jennie June's American Cookbook</i> , Jane Cunningham Croly
Vernor's Ginger Ale---1862---	---1870---	New Orlean's King cakes
	---1870s---	Neapolitan ice cream
breakfast cereal---1863---	---1871---	groom's cake & marble cake
	---1873---	American cuisine, from <i>Miss Beecher's Housekeeper and Healthkeeper</i> cookbook
Conversation Hearts---1866---	---1875---	<i>Breakfast, Luncheon, and Tea</i> , Marion Harland
Underwood Deviled Ham---1867---	---1875---	<i>Young Housewife's Counsellor and Friend</i> , Mary Ann Mason
synthetic baby food---1867---	---1876---	<i>Practical Cooking and Dinner Giving</i> , Henderson
Tabasco sauce---1868---	---1876---	popovers & ground nut cakes
Fleischmann's Yeast---1868---	---1876---	Lobster Newburg
Campbell's Soup---1869---	---1877---	ambrosia
margarine---1870---	---1877---	<i>Buckeye Cookery</i> , Estelle Woods Wilcox
Paragon tomatoes---1870---	---1877---	Cowboy cooking
California raisins---1870s---	---1878---	Army bread from Ft. Laramie, WY
	---1878---	<i>Directions Diverses</i> , Montreal
	---1879---	funnel cakes
Philadelphia cream cheese---1872---	---1879---	Crimean Tatars ate Chee-Borek & Kobete
	---1880---	<i>Miss Parloa's New Cookbook</i> , Maria Parloa
Long Island duck---1873---	---1880s---	angel food & meatloaf
	---1881---	<i>What Mrs. Fisher Knows About Old Southern Cooking</i> , Abby Fisher
summer pudding---1875---	---1883---	Christmas pudding
	---1884---	<i>Mrs. Lincoln's Boston Cook Book</i>
Heinz Ketchup---1876---	---1885---	<i>La Cuisine Creole</i> , Lafcadio Hearn
	---1886---	<i>Woman's Suffrage Cook Book</i> , Mrs. Hattie A. Burr
Wheatena---1879---	---1886---	<i>Miss Corson's Practical American Cookery</i> , Juliet Corson
Saccharin---1879---	---1887---	Cherries jubilee
candy corn & passion fruit---1880s---	---1887---	<i>White House Cook Book</i> , F.L. Gillette
	---1889---	<i>Aunt Babette's Cook Book: Foreign and Domestic Receipts</i>
French dressing---1880s---	---1889---	bundt cake
salt water taffy---1883---	---1890---	Corn oysters
milk shakes & Dr Pepper---1885---	---1890s---	<i>Gems of Fancy Cookery</i> , Ontario Canada
evaporated milk---1885---	---1892---	<i>Science in the Kitchen</i> , Ella Eaton Kellogg
Coca Cola---1886---	---1893---	<i>Art of Living in Australia</i> , Philip Muskett
	---1893---	<i>La Cuisine Francaise: French Cooking for Every Home...</i>
malted milk & Georgia pecans---1887---	---1893---	<i>Favorite Dishes</i> , Carrie V. Shuman
Barbados cherries---1887---	---1894---	Ranhofer's <i>The Epicurean</i>
pizza---1889---	---1894---	Terrapin, from Delmonico's in NYC
ice cream sundaes---1890s---	---1894---	Eggs Benedict
Fig Newtons & Knox Gelatine---1894---	---1894---	<i>Recipes Tried and True</i> , Marion Ohio

1891---	---	1896---	Waldorf salad	
Cracker Jacks & Postum---	1893---	---	1896---	<i>Boston Cooking School Cook Book</i> , Fannie Merritt
fudge & Good and Plenty---	1893---	---	Farmer	
		---	1896---	<i>The Cook Book</i> , Oscar Tschirky (of the Waldorf)
		---	1896---	Military field bread, <i>U.S. Manual for Army Cooks</i>
		---	1896---	<i>Henriette Davidis' Practical Cookbook</i> , 35th German
Hershey bars & Sen-Sen---	1894---	---	edition (in English)	
		---	1897---	<i>Swedish-American Cookbook</i> (Swedish and English)
		---	1897---	Sweet potato croquettes, <i>Practical Vegetarian</i>
				<i>Cookery</i>
peanut butter & Salisbury steak---		---	1898---	<i>New Galt Cook Book</i> , Ontario Canada
	1895---	---	1898---	Lane Cake
Chop suey---	1896---	---	1900s---	cioppino
Corsicana fruitcake---	1896---	---	1900's---	<i>Culinary Wrinkles, or how to use Armour's extract</i>
oatmeal cookies---	1896---	---		<i>of beef</i>
Jell-O & tangelos---	1897---	---	1900---	<i>My Pet Recipes...</i> , St. Andrews Church, Quebec
1000 Island dressing ---	1897---	---	1900---	Pensacola Souvenir Cook Book
cotton candy& Melba toast---		---	1900---	Banbury tarts, <i>The Stonington Cookbook</i> , CT
	1897---	---	1900---	<i>Enterprising Housekeeper</i> , Pan-American Exhibition
jelly beans & candy corn ---	1898---	---	1900---	<i>Food for the Sick and How to Prepare It</i> , Edwin
Pepsi & Texas sweet onions ---		---		French
	1898---	---	1901---	<i>Pan American Cookbook</i>
Cottolene---	1900---	---	1901---	<i>Settlement Cook Book</i> , Mrs. Simon Kander
		---	1902---	Devil's food cake
		---	1902---	<i>Mrs. Rorer's New Cook Book</i> , Sarah Tyson Rorer
		---	1903---	U.S. Senate Bean Soup
		---	1903---	Baked stuffed cucumbers, <i>Landmarks Club</i>
				<i>Cookbook</i>
peanut butter & jelly---	1901---	---	1904---	<i>Dr. Price's Delicious Desserts</i>
Nabisco's Animal Crackers---	1902---	---	1904---	<i>Cooking in Old Creole Days</i> , Celestine Eustis
	--	---	1904---	<i>Blue Grass Cook Book</i> , Minnie Fox [Kentucky
Karo syrup---	1902---	---		cookery]
Mt. Clemens Flakes & Marmite--		---	1905---	<i>Los Angeles Times Cook Book</i>
	1902---	---	1905---	Lady Baltimore cake
Club sandwiches---	1903---	---	1905---	Tomato gravy & Tamale pie
canned tuna---	1903---	---	1906---	brownies
ice cream cones: U.S. I & II---	1904---	---	1906---	<i>Inglenook Cook Book</i> , Elgin IL
	--	---	1906---	<i>Refugee's Cook Book</i> , (San Francisco earthquake)
banana splits & Ovaltine---	1904---	---	1906---	One Hundred and One Mexican Dishes, May E.
New Zealand kiwi ---	1904---	---		Southworth
New York pizza ---	1905---	---	1907---	Divinity fudge
submarine sandwiches---	1905---	---	1908---	Steak Diane & Lobster fra diavolo
Kellogg's Corn Flakes---	1906---	---	1909---	<i>Good Housekeeping Woman's Home Cookbook</i> ,
Muffoletta sandwiches---	1906---	---		Isabel Gordon Curtis
		---	1909---	<i>Washington Woman's Cook Book</i> (Seattle)
		---	1909---	<i>Reform Cookery Book</i> , Mrs. Mill

	---	1909---	shrimp cocktail
	---	1910's---	<i>Jell-O: America's most famous dessert</i>
	---	1910---	<i>Home Helps: A Pure Food Cook Book</i>
	---	1910---	Chipped beef, <i>Manual for Army Cooks</i>
	---	1910---	Charles Fellows' <i>Menu Maker</i>
	---	1911---	<i>Good Things to Eat</i> , Rufus Estes
	---	1911---	<i>Paper Bag Cook Book</i>
	---	1911---	<i>Kitchen Encyclopedia</i> , Swift & Company
Crisco & Junket	---	1911---	1912---Chicken a la King
Oreos	---	1912---	1912--- <i>Mary Frances Cook Book</i> , Jane Eayre Fryer
	---	1912---	1912--- <i>Standard Paper-bag Cookery</i> , Emma Paddock Telford
	---	1912---	1912--- <i>War Time Cooking</i> , Lydia E. Pinkham
Mallomars	---	1913---	1913--- <i>Choice Recipes: Chocolate and Cocoa</i> , Walter Baker & Co.
	---	1913---	1913--- <i>Dishes and Beverages of the Old South</i> , Martha Williams
Fettuccine Alfredo	---	1914---	1913---Coq au vin
hush puppies	---	1915---	1914--- <i>Chinese-Japanese Cook Book</i> , Sara Bosse
	---	1914---	1914--- <i>Neighborhood Cook Book</i> , Council of Jewish Women
	---	1914---	1914---ANZAC biscuits I II & III
	---	1914---	1914---Fruit recipes, <i>Encyclopedia of Practical Horticulture</i>
	---	1914---	1914---Clarence Edwards' <i>Celery Victor</i>
	---	1915---	1915--- <i>Dainty Desserts for Dainty People</i> , Knox Gelatin Co.
	---	1915---	1915--- <i>Healthy Life Cook Book</i> , Florence Daniel
Moon pies	---	1917---	1915--- <i>Pan-Pacific Cookbook</i> , Exposition fare
Marshmallow Fluff	---	1917---	1915--- <i>Economical Cook Book</i> , Ottawa
Fortune cookies	---	1918---	1916---Field bread, <i>Manual for Army Bakers</i>
Chase's Cherry Mash	---	1918---	1917---Icebox Cake (aka Refrigerator Cake)
French dip sandwich	---	1918---	1917---Donuts from the Salvation Army
	---	1917---	1917---Vichyssoise, Louis Diat
	---	1917---	1917--- <i>55 Ways to Save Eggs & Best War Time Recipes</i>
	---	1918---	1918--- <i>Rocky Mountain Cookbook: For High Altitude Cooking</i> , Caroline Trask Norton
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Eskimo Pie & Good Humor	---	1920---	1918---Fannie Farmer's <i>Boston Cooking School Cook Book</i>
	---	1919---	1919--- <i>International Jewish Cook Book</i> , Florence Kreisler Greenbaum
Yoo-hoo	---	1920s---	1919--- <i>The Hotel St. Francis Cookbook</i> , Victor Hirtzler
Wonder Bread & Wheaties	---	1921---	1919--- <i>Italian Cook Book</i> , Maria Gentile
Gummi Bears & Clark Bars	---	1922---	1919---chocolate truffles
	---	1920s---	1920s---Popular U.S. foods & menus
Vegemite	---	1922---	1920s---egg creams
Girl Scout Cookies	---	1922---	1920--- <i>Fleischmann's recipes</i>

popsicles ---1923---	---1920--- <i>School and Home Cooking</i> , Carlotta C. Greer
frozen foods---1924---	---1922---Chiffon pie
pineapple upside-down cake---1924---	---1922---Jell-O recipes
	---1923--- <i>Food for the Diabetic</i> , Mary Huddleson
Texas hot weiners---1924---	---1924--- <i>Mrs. Allen on Cooking, Menus, Service</i> , Mrs. Ida C. Bailey Allen
ice cream sandwich---1926---	---1924---Caesar salad
Kool-Aid & Pez---1927---	---1925---George Washington Carver's peanut recipes
Gerber's baby food---1928---	---1925---pecan pie
Heath bars & It's It---1928---	---1925---Lemon sponge cake from <i>800 Proved Pecan Recipes</i>
Twizzlers & Karmelkorn---1929---	---1927--- <i>Electric Refrigerator Recipes</i> , General Electric
Po'Boy & hot Italian sandwiches--1929---	---1927---s'mores
	---1928---Nellie Aldridge's orange recipes
Twinkies & Jiffy biscuit mix--1930--	
	---1930's---Popular U.S. foods & menus
dry soup mix---1930s---	---1930s---Pavlova cake
Bisquick & Vidalia onions---1931---	---1930s---Philadelphia cheese steak
tacos in LA ---1931---	---1930s---banana bread
Fritos---1932---	---1930s---Cajun fried turkey
Marshmallow Sandwich cookies--1932---	---1931---souffle, <i>Joy of Cooking</i>
	---1933---Ruth Wakefield's Toll House cookies
Hawaiian Punch---1934---	---1933---peanut butter cookies & refrigerator pie
sloppy joes---1935---	---1936---Chef's salad & no-bake cookies
Kashering of Coca Cola---1935---	---1936---Dr. George Washington Carver's 115 tomato recipes
Dagwood sandwich---1936---	---1937---Dr. Carver's sweet potato recipes
SPAM & Krispy Kreme---1937---	---1937---Reubens & Chicken Kiev
Kraft macaroni & cheese---1937---	---1937---Old Dutch Recipes, Pella IA
canned soda---1938---	---1937---Cobb salad, Brown Derby
chicken & waffles---1938---	---1939--- <i>American Woman's Cook Book Delineator Home Institute</i>
Spiedies & Ugli fruit---1939---	
York Peppermint Patties---1940---	---1939---Colonel Sanders' secret recipe
M & Ms & Cheerios ---1941---	---1940's---Popular U.S. foods & menus
Corn dogs & Pronto pups---1942--	---1940---British rock cake & syrup biscuits
	---1940---Recipes, Britain's Ministry of Food
Irish coffee & nachos---1943---	---1941---Lord Woolton Pie & sugarless sponge cake
Chicago-style pizza---1943---	---1941---Rice Krispies treats & Monte Cristo sandwiches
Nutella---1946---	---1941---carpetbag steak
Betty Crocker's cake mix---1947---	---1942---WWII, spice cake
frozen french fries---1948---	---1942---MFK Fisher's Tomato & War cakes
seedless watermelon---1949---	---1943---99 ways to share the Meat, USDA
Jolly Ranchers---1949---	---1946---city chicken
Whoppers---1949---	---1948---chiffon cake
Loco moco---1949---	---1948---Mr. Truman's recipes I, II, & III
	---1949---Pillsbury Bake-Off Contest <i>Theodora Smafield's No-Knead Water-Rising Twists</i>
American Tex-Mex---1950s--	---1949---Wacky cake

smoothies---1950s--	---1950's---Popular U.S. foods & menus
frozen pizza---1950---	---1950's---Mexican wedding cakes
Maypo---1953---	---1950's---Nesselrode pie
Jello-O instant pudding---1953---	---1951---Bananas Foster
Marshmallow Peeps---1953---	
TV Dinners I, II, III & IV---1953---	---1953---Mrs. Eisenhower's Million Dollar Fudge
ranch dressing---1954---	---1954---California onion dip
Broasted chicken---1954---	---1955---Chex mix
Oregon Marionberries---1956---	---1957---Poutine from Quebec
Tang & Beefalo---1957---	---1957---German's Sweet Chocolate cake
Rice-A-Roni & Diet-Rite---1958---	---1958---Navy bean soup & other U.S. Navy traditions
instant ramen noodles---1958---	---1960's---Popular foods & menus
brown rice in USA---1960s---	---1960's--Beef Wellington & Grasshopper pie
Life cereal---1961---	---1960s---Digger bread, San Francisco
instant mashed potatoes---1962---	---1960---Green Eggs & Ham, Dr. Seuss
Buffalo Wings & Pop Tarts---1964-	---1962---Minced beef, <i>Navy-Marine Corps Recipe Service</i>
--	---1963---Texas sheet cake
Gatorade & Slurpees---1965---	---1963---lemon bars
	---1964---Hot Dutch Tuna Buns & pita bread, NYC World's Fair
	---1966---Tunnel of Fudge Cake
	---1968---Taco salad
	---1969---Creamed ground beef, <i>Armed Forces Recipe Service</i>
Space Food Sticks---1968---	---1970's--Popular U.S. foods & menus
	---1970's---California rolls
	---1970's--Tiramisu
gyros---1970s---	---1975---Pasta primavera
	---1978---hummingbird cake
Lactaid---1974---	---1980's--Popular U.S. foods & menus
Kobe beef & wagyu ---1976---	---1980's--Mud pie & Dirt cake
	---1980's---monkey bread
portobello mushrooms---1980s---	---1981---Watergate salad & cake (pistachio)
	---1983---Penne alla vodka
Yukon gold potatoes---1981---	
Gardenburgers---1982---	---1991---Ohio Stadium Cake
	---2007---Space cornbread & Kool-Aid pickles
Orangetti spaghetti squash--- 1986---	
Flavr Savr tomatoes---1994---	
grape tomatoes---1998---	

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---[Picnics in America](#)
---[Pioneer & early American foodways](#)
---[School lunches](#)
---[Southern food origins](#)
---[State foods, need to cook something up for a school report?](#)
---[Tex-Mex cuisine](#)
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Meals & meal times

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Military rations (USA)

---[U.S. Army Rations](#), Quartermaster School
---[U.S. Navy Rations](#)
---[Military subsistence \(current\)](#)
---[Supplying Washington's Army](#)
---[George Washington's Camp Chest \(mess kit\)](#)

- Valley Forge Commissariat
- WWI & WWII, nutrition considerations
- Civil War era food & recipes

Restaurants & food service

- chefs & chef's uniforms
- coffee houses
- concessions (sports, fairs, theaters etc.)
- delicatessens
- fast food
- inflight catering
(airline food) ---menus
- railroad food
- restaurants & catering
- salad bars
- steak houses
- take out & take home foods

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- overview
- Early flights
- Apollo 11
- Space Shuttle subsistence I & II, from NASA
- Current cooking & menus

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- International cuisines, history and popular foods
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---700, New Mexico---Pueblo Peoples, Chaco Canyon

---400-1000, Britain--- Anglo-Saxon Anglo-Saxon & Norman foodways

---700-1100, Europe---Viking foods: I, II & III

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---13th century, Colorado--- Pueblo Peoples subsistence

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---12th-14th centuries, Iceland---Food and Feud in Saga Iceland, Gary Martin

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---Elizabethan England---Shakespeare's food

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---17th century, Netherlands---Dinner at the Time of Peter Paul Rubens (with moderized recipes)

---17th century, New France---Food in the time of Champlain...compare with Habitant food & Bush food

---1610, Virginia---What did the colonists eat?

---1621, Plimoth---Pilgrim Thanksgiving

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---18th century, England---Cultural rules of dining, Types of foods & Dinner of the upper classes

---18th century, America---Colonial American fare

---18th century, New York City---Fraunces Tavern

---18th century, American south--- Slave subsistence

---1742, Virginia---First cookbook printed in America

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---1756, Princeton University---Residential, Dining and Social Facilities

---1766, Paris---Mathurin Roze de Chantoiseau opens the first restaurant...more info

---1772, Philadelphia---City Tavern, frequented by the signers of our Declaration of Independence

---1773, Boston---Boston Tea Party

---1775-1781, U.S.---Supplying Washington's Army

---1776, Royal Navy---Nelson and His Navy-Diet and Victualling, ship's biscuit & cheese

---1777, Pennsylvania---George Washington's Camp Chest (mess kit)

---1777, Pennsylvania---Valley Forge Commissariat

---1780s, Virginia---George Washington's Mount Vernon kitchens

---1782, Paris---restaurants & caterers

---1787, Virginia---Thomas Jefferson's pasta machine

---1782-1834, California---Agriculture, Drought & Chumash Congregation in the California Missions

---1789, France---French Revolution fare

---1794, U.S. Navy---First "official" rations

---1797, Boston---The Camboose of the U.S.S. Constitution

---1798, Montreal--- Food of the French fur traders, cooking techniques & wild plants

---19th century, United States---Early American & pioneer foodways

---19th century, Minnesota---Food and agriculture of the Voyageurs and Ojibwe peoples

---19th century, Indiana.---Condiments of the Early 19th Century, description & recipes

---19th century, Maine---Lobstering then and now

---19th century, Missouri---Frontier food & recipes

---19th century, Montana---Homestead History: Food on the Frontier

---19th century, England---Workhouse diet & dining I, II, III, IV & V

---19th century, Russia---Samovars & tea

---1801, France---Napoleon's eating habits

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---1812, Canada---Messing arrangements of the British Army during the War of 1812 & food

---1814, Canada---The Pemmican War

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---1820, New Jersey--- Col. Johnson eats a tomato at the Salem Cty Courthouse...or did he?

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---1826, Boston---Union Oyster House menu, compare to today's dinner menu

---1830, Indiana---Dietary patterns of the Early Midwest

---1830s, Massachusetts---Taverns, dining out, food preservation & spring fasts/feasts, Old

Sturbridge Village

- 1832, U.S. Army---Coffee replaced rum in soldier rations
- 1833, La Junta Colorado---The diningroom & kitchen at Fort Bent
- 1837, South Hadley, MA--Deacon Porter's Hat and other food traditions from Mt. Holyoke Female Seminary
- 1840, England---Afternoon tea, custom attributed to Anna, 7th Duchess of Bedford
- 1840s, West U.S.--- Provisions for the Oregon Trail
- 1840, South Carolina---Rice Planter Lifestyle, The Rice Museum
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- 1848, Boston---*Hotel Keepers, Head Waiters and Housekeeper's Guide*, Tunis Canpbell
- 1849, California---Gold rush fare
- 1850, Iowa---Pioneer foodways and farm life
- 1851, Nantucket, MA---Chowder, from Herman Melville's *Moby Dick* (Chapter 15)
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- 1856, San Francisco---Complimentary Dinner, Howard Engine Company No. 3
- 1857, Kentucky---Louisville Hotel
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- 1860s, London---Bills of Fare, Mrs. Beeton's *Household management*
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- 1861, London---Picnics
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- 1862, Cariboo Gold Rush, British Columbia---General store
- 1862-1894, New York City--- Delmonico's menus (no prices)
- 1865, Washington D.C.---Lincoln's second Inauguration Ball Bill of Fare
- 1866, Washington D.C.---Ebbitt House Dinner menu, wine list & dining hours
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- 1866, Boston---Bill of Fare, Wells L. Egerton & Co. Ladies and gents dining rooms
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- 1900, London---J. Sainsbury's store
- 1900, Russia---History of court dining, Alexandra's Names Day & Tatiana's birthday, Imperial luncheon at the Alexander Palace
- 1901-2, Buffalo NY---Food & drink at the Pan-American Exhibition, Pabst Restaurant menu
- 1901-present, Stockholm---Nobel Prize banquet menus
- 1902, Philadelphia PA---Horn & Hardart's first automat
- 1902, London---*Old Cookery Books and Ancient Cuisine*, C. Carew Hazlitt
- 1903, New York City---Dinner at the Fifth Ave. Hotel I & II
- 1904, St. Louis Exposition---Meals & menus
- 1906, Japan---*The Book of Tea*, Kakuzo Okakura
- 1906, Alaska---Menus from the Cecil Cafe (Fairbanks) & Royal Cafe (Cleary Creek)

---1906, Wilmington Delaware---Longwood Garden Parties hosted by Pierre S. duPont
---1906, New York City---New York pushcarts & Manufacturing of foods in tenements
---1909, Hayden Lake Idaho---Game Dinner, for Theodore Roosevelt
---1909, San Francisco---St. Francis Hotel, first luncheon after the great fire
---1909, U.S.---Advertisement for Deviled meats from the Wm. Underwood Company
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---1912, Michigan---Dinner at the Battle Creek Sanitarium, compare with a typical restaurant menu
---1913, San Francisco CA---Dinner at Hotel St. Francis...compare with 1915 menu
---1913, Hot Springs AR---Eastman Hotel, dinner menu
---1914, Alaska---Solstice dinner on the Steamer Yukon
---1914, WWI---British & German soldier rations & memoirs
---1916, NYC---Waldorf Astoria, Equitable Life Assurance Society dinner
---1916, Memphis TN---Piggly Wiggly, America's first self-service grocery store opens
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---1930-1939, United States---*Depression-era foods: soup kitchens, WPA projects, family dining*
---1930s, USA---*Evolution of the Ice Cream Stand*, National Park Service

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---1930s, Maine---Moody's Diner menu
---1931, St. Louis---Irma S. Rombauer's *Joy of Cooking, Joy of Cooking*
---1934, Chicago---Ford Exhibit menu, Century of Progress, Chicago World's Fair
---1934, NYC---Rainbow Room, supper menu
---1935, New Jersey---Bahrs Landing Restaurant, Sandy Hook
---1937, Idaho---CCC Heyburn State Park Friday menu with unit quantities & costs
---1936, California---United Airlines launches inflight catering
---1938, Wisconsin---Thanksgiving Menu, CCC Camp Sawyer, Hayward
---1939, New York City---World's Fair Belgian Restaurant menu
---1939, United Kingdom---Rationing & at Sainsbury's
---1939, United Kingdom---Meals on Wheels, a tradition of serving our seniors
---1940-1949, United States---Rationing, soldier foods, civilian fare
---WWII, Australia---Families and Food: Wartime Tucker
---1940s, San Diego---Theater concession stands: Fox & State Theatres
---1941, Las Vegas---Hotel El Rancho Vegas
---1942, U.S.---Food rationing, NJ rationing book & nutritional guidelines
---1942, Puyallup, WA---What people ate at Camp Harmony, Japanese Relocation Center
---1943, NYC---Waldorf-Astoria, 50th Anniversary menu
---1944, U.S.---Army kitchen trucks & Thanksgiving menu
---1945, United Nations---Food and Agriculture Organization is founded
---1946, Guantanamo Bay, Cuba---Ship's Service Restaurant menu, Naval Station
---1946, U.S.---Dinner on the Western Pacific Railroad
---1947, U.S.---C.A.R.E. Packages
---1947, U.S.---Worthington Foods, manufactured soy products for American consumption
---1948, Germany---The Berlin Airlift
---1948, India---*Key to Health*, Mahatma K. Gandhi
---1950-1959, United States---Popular foods & family menus
---1950, U.S.---Diner's Club begins the credit card industry
---1950, U.S.---Salad bars
---1950s, U.S.---Tex-Mex goes mainstream America
---1951, U.S. Army---Field messing in forward areas
---1953, United Nations---U.N. soldier food service
---1953, U.S.---Doomsday Diet: Dining in Darkness compare with current FEMA food guidelines
---1953, U.S.--- Civil Defense survival rations (includes pictures)
---1956, Alcatraz---Dining room rules, inmate regulation #33
---1960s, Anaheim---Tahitian Terrace Menu, Disneyland
---1960s, U.S.---Popular American foods & what did babyboomer kids love to eat? pictures of our favorite food packages I, II & III

---1960, British Columbia---[Christmas menu, 918th Squadron, Baldy Hughes Air Station](#)
 ---1961, Massachusetts---[Julia Child's Kitchen](#) (now displayed at the Smithsonian)
 ---1963, U.S. Army---[Operational Rations Current and Future](#)
 ---1963, Portland OR---[Farrell's Ice Cream Parlor menu](#)
 ---1964, NYC World's Fair---[Dining facilities in the Festival of Gas Pavillion](#)
 ---1964, New York City---[Japanese steak houses are introduced to America by Rocky Aoiki](#)
 ---1964, United States---["Soul food"](#)
 ---1970s, U.S.---[Food of the Seventies, popular snack items](#)
 ---1971, Chicago IL---[Official Dinner Commemorating the 100th Anniversary of the Chicago Fire](#)
 ---1976, Washington D.C.---[State Dinner for Queen Elizabeth and Prince Philip](#)
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 ---[Future food & culinary trends](#)---

[On your plate: Top food issues for future meals, Christian Science Monitor](#)

[Future Perfect? Restaurants USA, \(Restaurant industry experts speculate about trends in the new millenium\)](#)

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[Genetic modification of food, Food and Drink Federation](#)

Looking for historic menu collections?

- [Los Angeles Public Library's digital menu collection](#)--Menus 1900+ are searchable by keyword, restaurant, cuisine & date. Many menus are viewable online.
- [City College of San Francisco's, Alice Statler Menu Collection](#)---Northern California, 1920+
- [Cornell University's Nestle Library Restaurant Menus Database](#)--Menus 1900+ are searchable by decade, location, cuisine, & menu items. [Selected historic menus](#) are online.
- [Culinary Institute of America 500+ online menus, pre-1923](#)
- [New York Public Library's Menu Collection](#)--25,000 menus from 1890s to present. Small sample of menus 1890-1900 are viewable online.

- [Emily Carr Institute of Art](#), Vancouver BC--3,500 menus, 1950-1990. Sample menus online.
- [Kapiolani Community College, HI Rusty Thomas Menu Collection](#)--some online samples.
- [University of Washington, WA menu collection](#), 1889-2003
- [Railroad menus](#), for sale






























Timeline - History of food

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This thematic timeline contains 109 entries

- 3000  Sugar making first recorded in India More about: [sugar](#)
- 1750  Hammurabi of Babylon introduces laws to control quality standards of beer More about: [beer](#) More about: [food legislation](#)
- 100  Evidence of guild of professional bakers established in Rome by Emperor Trajan More about: [bread](#)
- 300  Earliest manuscript of recipe book said to be by the Roman gourmet, Apicius More about: [recipes](#)
- 1000  Coffee used as a medicine in the Middle East to combat drowsiness More about: [coffee](#)
- 1200  Sugared almonds recorded in France - the first known 'sweets' More about: [confectionery](#)
- 1205  First record of cider being made in Norfolk, England More about: [cider](#)
- 1319  First record of sugar being imported into London More about: [sugar](#)
- 1495  First record of Scotch whisky More about: [whisky](#)
- 1519  Spanish invader Cortes offered xocolatl (chocolate) to drink by Mexican Montezuma More about: [chocolate](#)
- 1521  Cocoa beans brought to Spain from the Americas More about: [cocoa](#)
- 1523  Tomato plants brought to Europe from the Americas More about: [tomato](#)
- 1530  First evidence of corks to seal bottles More about: [corks](#)
- 1544  Establishment of London's first sugar refineries More about: [sugar](#)
- 1573  First record of potatoes grown in Europe (as ornamental plants) More about: [potato](#)
- 1587  First record of marmalade More about: [preserves](#) More about: [fruit](#)
- 1609  Dutch start to import tea from China to Europe More about: [tea](#)
- 1620  Last recorded deaths from famine in England More about: [famine](#)
- 1625  First dairy herd established in North America More about: [dairy](#) More about: [cattle](#)
- 1633  First recorded import of bananas into England (regular 1884 onwards) More about: [bananas](#)

- 1650  First coffee house opened in England (Oxford) - men only More about: [coffee](#)
- 1653  First tea house opened in England - women allowed More about: [tea](#)
- 1657  First chocolate house opened in London - drunk without sugar at first, sometimes flavoured with spices More about: [chocolate](#)
- 1670  First ice cream parlour opened in Paris More about: [ice cream](#)
- 1680  Pressure cooker invented by French scientist, Denis Papin, in London More about: [cooking equipment](#)
- 1730  Jam making first recorded in the UK More about: [preserves](#) More about: [fruit](#)
- 1741  Dr Brownrigg of Whitehaven produces first fizzy mineral water More about: [mineral water](#)
- 1747  Experiments with extracting sugar from beet by German chemist, Marggraf More about: [sugar](#)
- 1760  George Dunhill of Pontefract first sells liquorice sweets More about: [confectionery](#)
- 1762  Invention of sandwich by fourth Earl of Sandwich More about: [sandwich](#) More about: [bread](#)
- 1765  First restaurant opened in Paris by Boulanger, a soup seller More about: [restaurants](#)
- 1773  Boston tea party - rebellion against increase in tea taxes More about: [tea](#)
- 1785  Rawlings of London manufactured soda water More about: [bottled water](#)
- 1788  Grape vines first planted in Australia More about: [grape](#)
- 1795  Hot air dehydration is used in France to preserve vegetables More about: [food preservation](#) More about: [vegetables](#)
- 1802  First sugar beet factory in world opens in Silesia, Eastern Europe More about: [sugar](#)
- 1804  First restaurant guide published - for Paris More about: [restaurants](#)
- 1806  Invention of coffee percolator by American Benjamin Rumford More about: [coffee](#)
- 1810  Patent for first tin plated iron can for containing food by Peter Durand More about: [canned food](#) More about: [food preservation](#)
- 1812  Donkin, Hall & Gamble manufacture first canned food in London More about: [canned food](#) More about: [food preservation](#)
- 1815  Establishment in Switzerland of first cheese factory More about: [cheese](#)
- 1815  First biscuit factory opened by Carr's of Carlisle More about: [biscuits](#) More about: [baking](#)
- 1819  First eating chocolate made in Switzerland - dark and bitter More about: [chocolate](#)
- 1830  Packets of tea first sold in London More about: [tea](#)
- 1837  Lea and Perrins Worcestershire sauce introduced More about: [sauces](#)
- 1837  Gas cooker first demonstrated to the public in UK More about: [cooking equipment](#)
- 1845  First self raising flour made in Bristol More about: [flour](#) More about: [baking](#)
- 1845  Publication of Eliza Acton's 'Modern cookery' More about: [cookery books](#) More about: [recipes](#)
- 1847  Formation of Vegetarian Society More about: [Vegetarian Society](#)

- 1847  Patent taken out for evaporated milk in UK More about: [milk](#) More about: [canned food](#)
- 1847  First British chocolate bar - Fry's Cream stick (Bristol) More about: [chocolate](#)
- 1850  Gas cookers on public sale in UK More about: [cooking equipment](#)
- 1850  First potato crisps - New York More about: [potato](#) More about: [crisps](#)
- 1851  First ice cream factory Baltimore More about: [ice cream](#)
- 1855  Patent for powdered milk in UK More about: [milk](#)
- 1859  Mrs Beeton's Book of Household Management published More about: [cookery books](#) More about: [recipes](#)
- 1860  Fish and chip shops became popular in Britain More about: [fish chips](#)
- 1860  UK first country to pass laws against food and drink adulteration More about: [food legislation](#) More about: [food standards](#)
- 1869  First Sainsbury's opened More about: [food retail](#) More about: [supermarkets](#)
- 1869  Margarine invented by Frenchman, patented in UK More about: [margarine](#)
- 1870  First factory produced sausages in UK More about: [sausages](#)
- 1876  Introduction of Heinz ketchup More about: [Heinz](#) More about: [sauces](#)
- 1877  Refrigerated meat first shipped from Argentina to Europe More about: [meat](#) More about: [refrigeration](#)
- 1878  Henry Tate produced first cube sugar, in London More about: [sugar](#)
- 1879  Saccharin discovered at Johns Hopkins University More about: [saccharin](#) More about: [sweeteners](#)
- 1880  First automatic can making machinery introduced into Britain More about: [canned food](#) More about: [food preservation](#)
- 1885  First self service café opens in New York More about: [restaurants](#)
- 1885  First cream crackers manufactured in Dublin by Jacob's More about: [baking](#)
- 1886  Invention of Coca-Cola More about: [Coca-Cola](#) More about: [non alcoholic drinks](#)
- 1890  First drinks vending machines installed in factories in Birmingham More about: [vending machines](#)
- 1892  Thermos flask first produced in Cambridge
- 1893  Electric toaster first manufactured in Chelmsford More about: [kitchen equipment](#)
- 1893  Shredded Wheat first manufactured in Denver More about: [cereals](#)
- 1894  First electric kettle on sale in UK More about: [kitchen equipment](#)
- 1895  Heinz beans available (USA) More about: [canned food](#)
- 1902  First experiments to produce Marmite More about: [food retail](#) More about: [vitamins and minerals](#)
- 1905  Launch of Cadbury Dairy Milk More about: [chocolate](#)
- 1906  Kellogg's cornflakes More about: [cereals](#)
- 1906  Invention of instant coffee More about: [coffee](#)
- 1909  First Heinz factory in UK More about: [Heinz](#)

1913  Domestic fridges go on sale in Chicago More about: [kitchen equipment](#) More about: [refrigeration](#)

1913  Crisps first manufactured in UK More about: [potato](#) More about: [snacks](#)

1915  Introduction of Cadbury's Milk Tray More about: [chocolate](#)

1916  JL Kraft took out a patent for processed cheese More about: [cheese](#) More about: [food processing](#)

1916  First self service food store in the US More about: [food retail](#)

1921  First drive in restaurant in the US (Dallas) More about: [restaurant catering](#) More about: [fast food](#)

1922  Canned baby food first manufactured in New York More about: [baby food](#) More about: [canned food](#)

1923  California produces first iced lolly More about: [frozen food](#)

1930  Frozen food on sale in Massachusetts More about: [frozen food](#)

1930  First large self service supermarket opens Long Island More about: [supermarkets](#)

1932  Mars bars first produced in Slough More about: [confectionery](#)

1934  First 'Teasmade' produced by Goblin (UK) More about: [tea](#)

1945  Establishment of FAO More about: [food standards](#) More about: [FAO](#)

1945  Microwave oven patented in Massachusetts More about: [kitchen equipment](#) More about: [microwaves](#)

1946  Development of 'Espresso' coffee machine in Italy More about: [kitchen equipment](#) More about: [coffee](#)

1948  Introduction of Kenwood food mixer in America More about: [kitchen equipment](#)

1948  Establishment of WHO More about: [World Health Organisation](#)

1955  Sale of non stick pans in Paris More about: [kitchen equipment](#)

1962  Edward Asselbergs invented instant mashed potato More about: [potato](#) More about: [convenience food](#)

1972  Britain's first MacDonal'd's (Woolwich, London) More about: [fast food](#)

1980  Sell by dates and bar-coding introduced in the UK More about: [food standards](#)

1986  Slow Food movement established More about: [Slow Food](#)

1986  Additives to be listed on food ingredients in the UK More about: [food additives](#)

1988  BSE notifiable disease in UK More about: [BSE](#) More about: [food standards](#)

1991  Nutrition Task Force established in UK More about: [British Nutrition Foundation](#)

1996  First genetically modified food in British supermarkets - tomato puree More about: [GM foods](#)

1999  Five year experiment on GM crops in UK More about: [GM foods](#)

2001  Foot and mouth outbreak in Britain - over 4 million animals culled More about: [meat](#) More about: [food standards](#)

2004  First KFC (opened in 1952) closes More about: [restaurant catering](#) More about: [fast food](#)

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Timeline - Agriculture

[All subjects timeline](#)

This thematic timeline contains 25 entries

- 8000 **S** Plant domestication, use of wheat and barley
 - 6000 **S** **So** Farming becomes more widespread in Europe and the Near East
 - 4000 **S** First use of light wooden ploughs in Mesopotamia
 - 3500 **S** Irrigation was being used in Mesopotamia More about: [Irrigation](#)
 - 3000 **H** **S** **So** Major civilisations show widespread crop use, including Chinese (millet, soybeans, rice, wheat, barley)
 - 2600 **S** Large scale commercial timbering of cedars in Phoenicia (Lebanon) for export to Egypt and Sumeria. Similar commercial timbering in South India
 - 1700 **H** **S** Windmills developed by Babylonians; they are used to pump water for irrigation
 - 1300 **S** Creation of canal linking the Nile delta to the Red Sea
 - 1000 **S** Resin developed from lacquer tree by the Chinese - an early form of materials science
 - 691 **S** **So** First aqueduct constructed to bring water to Nineveh; it was approximately 50 miles long
 - 500 **S** Greek coastal cities become landlocked after deforestation, which caused soil erosion. Siltation filled in the bays and mouths of rivers
 - 500 **S** **So** Cloaca Maxima (big sewer) is built in Rome by Etruscan dynasty of Tarquins
 - 18 **S** Romans construct aqueduct at Nimes, France
 - 607 **S** Over the following few years, the Chinese construct a massive canal system to connect the Yellow and Yangtze rivers
 - 644 **S** Persian inventors develop a wind-power machine, a more advanced windmill than that developed by the Babylonians
 - 700 **S** Mills are powered by water wheels
 - 1130 **S** Windmills in use in Europe
 - 1701 **S** **So** Jethor Tull invents the seed drill as a farming aid
 - 1793 **S** Eli Whitney invents the cotton gin to separate seeds from fibre
 - 1805 **S** Longest British aqueduct constructed at Pont Cysylltau, Wales
 - 1930 **S** First use of aerial photos in Earth sciences and agriculture
 - 1944 **S** Green Revolution instigated in Mexico, to improve the efficiency of crop production
- More about: [agriculture](#)

1945 UK begins thirty year programme of planting new forests

1977 Kenyans establish Greenbelt Movement to prevent desertification by extensive planting of trees More about: [desertification](#)

1977 UN holds major conference on desertification More about: [desertification](#)

Timeline of agriculture and food technology

From Wikipedia, the free encyclopedia

Timeline of agriculture and food technology



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12000 BC - [Natufians](#) in the [Levant](#) begin harvesting wild grasses.

9800 BC - Earliest evidence for [domesticated wheat](#) at [PPNA](#) sites in the [Levant](#).

8500 BC - [PPNB](#) sites across the [Fertile Crescent](#) growing domestic wheat, [barley](#), [chickpeas](#), [peas](#), [beans](#), [flax](#) and [bitter vetch](#). [Sheep](#) and [goat](#) domesticated.

7000 BC - Cultivation of [wheat](#), [sesame](#), [barley](#), and [eggplant](#) in [Mehrgarh \(India/Pakistan\)](#).

7000 BC - Domestication of [cattle](#) and [chicken](#) in [Mehrgarh](#), [Indian subcontinent](#).

6800 BC - [Rice](#) domesticated in southeast [Asia](#).

6500 BC - Evidence of [cattle domestication](#) in [Turkey](#). Some sources say this happened earlier in other parts of the world

6000 BC - Granary built in [Mehrgarh](#) for storage of excess food.

4000 BC - In [Mehrgarh](#), the domestication of numerous crops, including [peas](#), [sesame seeds](#), [dates](#), and [cotton](#), as well as a wide range of domestic animals, including the [water buffalo](#), an animal that remains essential to intensive [agricultural](#) production throughout [Asia](#) today.

4000 BC - [Egyptians](#) discover how to make [bread](#) using [yeast](#)

4000 BC - Evidence for [rice](#) domestication in the [Korat](#) plateau area of northwestern [Thailand](#)

4000 BC - First use of light wooden ploughs in [Mesopotamia](#)

3500 BC - Irrigation was being used in [Mesopotamia](#)

3500 BC - First agriculture in the Americas, around [Central Amazonia](#) or [Ecuador](#)

3000 BC - [Turmeric](#), [cardamom](#), [pepper](#) and [mustard](#) are harvested in the [Indus Valley Civilization \(India/Pakistan\)](#).

3000 BC - Fermentation of dough, grain, and fruit juices is in practice.

3000 BC - Sugar produced in India

2600 BC - Large scale commercial timbering of cedars in Phoenicia (Lebanon) for export to Egypt and Sumeria. Similar commercial timbering in South India.

1700 BC - Windmills developed by Babylonians; they are used to pump water for irrigation.

1300 BC - Creation of canal linking the Nile delta to the Red Sea

691 BC - First aqueduct (approx. 50 miles long) constructed to bring water to Nineveh.

500 BC - The moldboard iron plough is invented in China

500 BC - Row cultivation of crops using intensive hoeing to weed and conserve moisture practised in China

300 BC - Efficient trace harness for plowing invented in China

200 BC - Efficient collar harness for plowing invented in China

100 BC - Rotary winnowing fan invented in China

100 BC - The multi-tube seed drill is invented in China

AD 200 - The fishing reel invented in China

600 - The distillation of alcohol in China

607 - The Chinese begin constructing a massive canal system to connect the Yellow and Yangtze rivers.

644 - Persian inventors develop a wind-power machine, a more advanced windmill than that developed by the Babylonians

850 - Use of coffee is known in Arabia

1809 - French confectioner Nicolas François Appert invents canning

1837 - John Deere invents steel plough

1863 - International "Corn Show" in Paris with corn varieties from different countries

1866 - Gregor Mendel publishes his paper describing Mendelian inheritance

1871 - Louis Pasteur invents pasteurization

1895 - Refrigeration for domestic and commercial food preservation introduced in the United States and the United Kingdom, respectively.

1930 - First use of aerial photos in Earth sciences and agriculture.

1944 - Green Revolution begins in Mexico

2000 - Genetically modified plants cultivated around the world.

2005 - Lasers used to replace stickers by writing on food to "track and trace" and identify individual pieces of fresh fruit. [1]

[edit] See also

[Broad spectrum revolution](#)

[New World Crops](#)

[Agriculture](#)

[Neolithic founder crops](#)

[Fertile Crescent](#)

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