

[Culinary History Timeline](#) is a listing of the culinary history timeline with article and/or information resources.

<http://www.foodtimeline.org/food1.html>

<http://food.oregonstate.edu/ref/culture/>

CULTURAL AND HISTORICAL ASPECTS OF FOODS

(zu jedem Stichwort- entweder link / oder – Text)

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

The food timeline

Ever wonder what 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 is full of fascinating lore and contradictory facts. Historians will tell you it is not possible to express this topic in exact timeline format. They are quite right. Everything we eat is the product of culinary evolution. On the other hand? It is possible to place both foods and recipes on a timeline based on print evidence and historic context. This is what we're all about. About [culinary research](#).

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American culinary traditions & historic surveys

---[Americans at the Table: Reflections on Food and Culture](#), U.S. Dept. Of State

---[Eating in the 20th Century](#), U.S.Dept. of Agriculture

---[Historic American Christmas Dinner Menus](#)

---[Historic American Thanksgiving Dinner Menus](#)

---[Key Ingredients: America By Food](#), Smithsonian Insitution

---[Not by Bread Alone: America's Culinary Heritage](#), Cornell Universty

---[America the Bountiful](#), University of California at Davis

---[An American Feast: Food, Dining and Entertainment in the United States \(1776-1931\)](#)

---[Cultural Diversity: Eating in America](#), Ohio State University

---[Picnics in America](#)

---[School lunches](#)

---[State foods](#), need to cook something up for a school report?

Military rations

---[U.S. Army Rations](#), Quartermaster School

---[U.S. Navy Rations](#)

World surveys

---[International cuisines](#), history and popular foods

---[History of Vegetarianism](#), International Vegetarian Union

---[Mexican & Tex Mex cuisine](#)

---[Chinese food in America](#)

Social & culinary surveys

---[Appetizers](#)

---[Breakfast](#)

---[Brunch](#)

---[Dessert](#)

---[Fast food](#)

---[Food and Eating: An Anthropological Perspective](#), Robin Fox, Social Issues Research Centre

---[Meal times](#)

---[Resources for the Anthropological Study of Food Habits](#) (bibliography), Illinois State University

---[History of Eating Utensils](#), from the Anthropology Dept. at the California Academy of Scientists

---[How Table Manners Became Polite](#), *Christian Science Monitor*

---[Service a la Francaise](#), 18th and 19th century France

---[What's on the Menu](#), history of menus, cartes & "bills of fare"

---Prehistory---[Prehistoric Puzzle: Diet and Subsistence \[in Africa\]](#)
 ---6th millennium BC, China---[Food, History, China](#), Dr. Louis Grivetti
 ---5th millennium BC, Egypt---[Introduction to Ancient Egypt, agriculture & animals](#)
 ---2,500BC, South America---[Lost Crops of the Incas](#)
 ---700BC, Phrygia---[Funerary feast of King Midas](#), University of Pennsylvania
 ---4th Century BC, Etruscans---[Etruscan origins of Tuscan Cuisine](#)
 ---1st Century AD, Ancient Rome & Greece---[Food and Archaeology: Greece and Rome](#), Dr. Louis Grivetti
 ---100-500AD, Egypt---[Feeding Karanis](#)
 ---200, Britain---Roman [cuisine](#)
 ---700, New Mexico---[Pueblo Peoples](#), Chaco Canyon
 ---400-1000, Britain--- Anglo-Saxon [Food and drink](#) & [Feasting and fasting](#)
 ---700-1100, Europe---Viking foods: [I](#), [II](#) & [III](#)
 ---900-1400, Europe---[Medieval foods](#)
 ---13th century, Colorado--- [Pueblo Peoples subsistence](#)
 ---1253, Mongolia---[Mongolian food](#), William of Rubruk. Compare with today's [nomad cuisine](#).
 ---12th-14th centuries, Iceland---[Food and Feud in Saga Iceland](#), Gary Martin
 ---1453, Turkey---[Ottoman cuisine](#)
 ---1577, England---[Of the Food and Diet of the English](#), Holinshed's *Chronicles*
 ---1585, North Carolina---[Indian food and cooking in eastern North Carolina](#)
 ---1588, Virginia---Thomas Hariot's [A Brief and True Report of the New Found Land of Virginia](#), published in London
 ---1600s, England---[Shakespeare's food](#)
 ---1600s, New France---[Food in the time of Champlain](#)...compare with [Bush food](#)
 ---1610, Virginia---[What did the colonists eat?](#)
 ---1621, Plimoth---[Pilgrim Thanksgiving](#)
 ---1633, London---[Herball or General Historie of Plantes](#), John Gerard: compare with [King's American Dispensatory](#) [1898] & [A Modern Herbal](#), M. Grieve [1931]
 ---1651, France---[Modern French cuisine](#)
 ---1660, London---[Dining with Samuel Pepys](#), *Essays on History of Nutrition and Dietetics*, American Dietetic Association
 ---1690, South Carolina---[Rise of the Georgetown Rice Culture](#)
 ---1690, Salem MA---[Puritan cooking](#)
 ---18th century, England---[Cultural rules of dining](#), [Types of foods](#) & [Dinner](#) of the upper classes
 18th century, America---[Colonial American fare](#)
 ---1744, Virginia---George Washington's [Rules of Civility](#)
 ---1756, Princeton University---[Residential, Dining and Social Facilities](#)
 ---1766, Paris---Mathurin Roze de Chantoiseau opens [the first restaurant](#)
 ---1772, Philadelphia---[City Tavern](#), frequented by the signers of our Declaration of Independence
 ---1773, Boston---[Boston Tea Party](#)
 ---1774, West Virginia---[Food & cooking](#) at Arbutuckle's Fort
 ---1776, Royal Navy---[Nelson and His Navy-Diet and Victualling](#), [ship's biscuit](#) & [cheese](#)
 ---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 and dining](#)
 ---19th century, Russia---[Samovars & tea](#)
 ---1801, France---[Napoleon's eating habits](#)
 ---1803, United States---[Monthly bills of Fare](#), Susannah Carter's *Frugal Housewife*
 ---1812, Canada---[Messing arrangements of the British Army during the War of 1812 & food](#)
 ---1814, Canada---[The Pemmican War](#)

---1815, Virginia---[Breakfast & Dinner](#) at Jefferson's Monticello
---1820, New Jersey--- Col. Johnson eats a tomato at the Salem Cty Courthouse...[or did he?](#)
---1821, Ohio---[The Millennial Laws, Section VIII Orders concerning Attending to Meals, Eating](#), Shakers
---1826, Paris---Jean Anthelme Brillat-Savarin's [Physiologie du Gout](#), [full text here](#)
---1826, Boston---[Union Oyster House menu](#), compare to [today's dinner menu](#)
---1827, New York City---[Delmonico's](#) opens its doors
---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
---1847, California---[Chinese food in America](#)
---1847, Washington D.C.---Brown's Hotel bill of fare [I](#) & [II](#)
---1848, Boston---[Hotel Keepers, Head Waiters and Housekeeper's Guide](#), Tunis Canpbell
---1850, Iowa---[Pioneer foodways and farm life](#)
---1851, Nantucket, MA---[Chowder](#), from Herman Melville's *Moby Dick* (Chapter 15)
---1855, Nebraska---What did Nebraska's school children eat for [lunch?](#) & [frontier watermelons](#)
---1857, London---[Fishmongers Hall Menu of Dinner](#)
---1857, Kentucky---[Louisville Hotel](#)
---1857, Canada---[The Emigrant Housekeeper's Guide to the Backwood of Canada](#)
---1859, Walden Pond, Massachusetts---[Wild Fruits](#), Henry David Thoreau
---1860, South Carolina---[Collapse of the Georgetown Rice Culture](#), The Rice Museum
---1860, Boston---[Bill of Fare](#), Mrs. S. L. Skilton's Eating House
---1860s, London---[Bills of Fare](#), Mrs. Beeton's *Household management*
---1860s, Wyoming---[Charles Baker's provisions](#) for the long trip out west
---1861-1865, Civil War---[Civilian foods & soldier rations](#)
---1861, United States---[Picnics](#)
---1862, Civil War---[Of Seders in the Civil War](#)
---1862, Cariboo Gold Rush, British Columbia---[General store](#) & [store receipts](#)
---1865, Washington D.C.---Lincoln's second Inauguration Ball [Bill of Fare](#)
---1866, Texas---Charles Goodnight's [cowboy chuck wagons](#)
---1866, Boston---[Bill of Fare](#), Wells L. Egerton & Co. Ladies and gents dining rooms
---1867, New York City---[Market Assistant, Containing a Brief Description of Every Article of Human Food Sold in the Public Markets in the Cities of New York, Boston, Philadelphia and Brooklyn](#)
---1870s, Coney Island NY---[Feltman's, Stauch's & Nathan's](#)
---1872, Providence, RI---The first diners [I](#) & [II](#) about [NJ](#) & [VT](#) diners..
---1872, Yellowstone WY---[A History of Concession Development in Yellowstone National Park, 1872-1966](#)
---1875---Complimentary Dinner [Bill of Fare](#), Newton (NJ) Fire Company
---1876, New York---[Menu for a 16 course meal](#), and other dinners, *Practical Cooking and Dinner Giving*, Mary Henderson
---1876, Southwest U.S.---[Fred Harvey Houses](#), the first [fast food restaurants](#)
---1876, Battle Creek MI---[Dr. Kellogg & the origin of the breakfast cereal industry](#)
---1877, Minneapolis---[Entertaining etiquette](#) & [Bills of Fare](#), *Buckeye Cookery*
---1877, San Francisco---[Russ House menu](#)
---1879, London---[Holborn Restaurant Dinner Menu](#), in French and English
---1880s, France---[Claude Monet's cooking journals](#)
---1880s, US---[Railroad dining](#)
---1880s, Promontory UT---[Restaurants & boarding houses](#)
---1882, Detroit---[The Detroit Club](#), and other elegant dining clubs
---1886, U.S.---[Rules of Etiquette and Home Culture](#)
---1890s, London---[Victorian Kitchen and Table Tools](#)
---1890, U.S.---[Menu for a Christmas Dinner](#), Godey's Ladies Book
---1891, New Mexico---[Dinner menu](#), The Montezuma, Hot Springs
---1892, Texas---[Thanksgiving menu](#), Brackenridge Hall, University of Austin
---1892, Mitchell, South Dakota---[The Corn Palace](#)
---1892, Michigan---[A Year's Breakfasts & Dinners](#), Ella Eaton Kellogg
---1893, Chicago---[The Rumford Kitchen](#) at the Columbian Exposition
---1895, United Kingdom---[Brunch](#)
---1896, American [dining customs](#) and [table manners](#), *Youth's Educator for Home and Society*

---1896, New York---[Bills of Fare](#), Charles Ranhofer's *Epicurean*
 ---1896, U.S.---Fannie Farmer's [Suitable combinations for serving](#), *Boston Cooking-School Cook Book*
 ---1897, Canada---[Cabot Commemorative State Service](#) and Victorian dining selections
 ---1900-2000, U.S. --Decade menus
 -----[Century's Best](#), Houston Chronicle
 -----[Dining Through the Decades](#), Leite's Culinaría
 ---1900, New York City---Menus from [Louis Sherry](#), [The Plaza Hotel](#), [The Waldorf](#), [Haan's](#), [Child's Lunchrooms](#), and [The Cooper Lunch Counter](#)
 ---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](#)
 ---1902, Philadelphia PA---[Horn & Hardart's first automat](#)
 ---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, U.S.---[Advertisement for Deviled meats](#) from the Wm. Underwood Company
 ---1910, Douglas Alaska---[Grocery Dept., P.H. Fox's Store](#)
 ---1911, New York---[The Grocer's Encyclopedia](#), Artemis Ward
 ---1912, United Kingdom---[Titanic dinner menus](#), first and second class
 ---1912, Michigan---Dinner at the [Battle Creek Sanitarium](#), compare with a [typical restaurant menu](#)
 ---1914, Alaska---[Solstice dinner on the Steamer Yukon](#)
 ---1916, Memphis TN---[Piggly Wiggly](#), America's first self-service grocery store opens
 ---1916, U.S.---[Baking bread in the WWI Army](#)
 ---1917, U.S.---[Army Operational Rations](#), U.S. standard issue
 ---1918, U.S.---[Wheatless Wednesdays](#)
 ---WWI, North Carolina---[What we are doing to conserve food and keep down waste](#), [Food production and conservation in North Carolina](#) & [Quest for food substitutes](#)
 ---1919, England-France---[First in-flight food service](#)
 ---1920s, U.S.---[Picnic Time](#), Lydia Pinkham Co.
 ---1920s, New Zealand---[Wellington Cafe Culture](#)
 ---1920-1933, United States---[Prohibition foods and speakeasy menus](#)
 ---1921, U.S.---Fine dining on the [Union Pacific Railroad](#) & [photos](#) from the 30's-60's
 ---1921, Dallas TX---[The Pig Stand](#), America's first drive-in restaurant
 ---1922, Caledonia NY---[Annual Pig Roast Dinner](#), menu & music
 ---1922, Sacramento, CA---[Oriental Grill Menu](#)
 ---1923, Los Angeles, CA---[Spanish-American dishes](#) from El Cholo
 ---1924, Alaska---The first round-the-world flight restocks [food supplies](#)
 ---1925, New York---[The Story of a Pantry Shelf](#), Butterick Publishing Co., popular American brands and their histories.
 ---1926, New York---[Steak houses in New York City](#)
 ---1930-1939, United States---[Depression-era foods](#): soup kitchens, WPA projects, family dining
 ---1930s, USA---[Evolution of the Ice Cream Stand](#), National Park Service
 ---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
 ---1935, Oregon---CCC Camp Squaw Butte [Christmas dinner menu](#)
 ---1935, New Jersey---[Bahrs Landing Restaurant](#), Sandy Hook
 ---1937, Idaho---CCC Heyburn State Park [Friday menu](#) with unit quantities & costs
 ---1938, Wisconsin---[Thanksgiving Menu](#), CCC Camp Sawyer, Hayward
 ---1938, New York City---[Food for New York](#): photographs of wholesale markets, retail stores & restaurants
 ---1939, New York City---World's Fair [Belgium Restaurant menu](#)
 ---1939, United Kingdom---[Rationing, at Sainsbury's](#) & [Daily life in Wartime Britain](#)
 ---1939, United Kingdom---[Meals on Wheels](#), a tradition of serving our seniors
 ---1940-1949, United States---[Rationing, soldier foods, civilian fare](#)
 ---1940s, San Diego---Theater concession stands: [Fox](#) & [State Theatres](#)
 ---1941, Las Vegas---[Hotel El Rancho Vegas](#)
 ---1942, U.S.---[Food rationing & 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.---[Worthington Foods](#), manufactured soy products for American consumption
 ---1948, Germany---[The Berlin Airlift](#)
 ---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](#)
 ---1952, Airline food---[Meals served by TWA](#)
 ---1953, United Nations---[U.N. soldier food service](#)
 ---1953, U.S.---[Doomsday Diet: Dining in Darkness](#) compare with current [FEMA food guidelines](#)
 ---1955, Des Plaines, IL---McDonald's restaurant opened with this [menu](#)
 ---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, U.S.---Space food [then & now](#), from NASA
 ---1960, British Columbia---[Christmas menu](#), 918th Squadron, Baldy Hughes Air Station
 ---1961, Massachusetts---[Julia Child's Kitchen](#) relocates to [The Smithsonian](#)
 ---1963, U.S. Army---[Operational Rations Current and Future](#)
 ---1964, NYC World's Fair---[Dining facilities in the Festival of Gas Pavillion](#), [Bel-Gem waffles](#) &
 ---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](#)
 ---1979, U.S.---[America's Second Harvest](#), connecting food with hungry people
 ---1980s, U.S.---[Food of the Eighties](#), popular snack items
 ---1986, Italy---[Slow Food Movement](#), dedicated to preserving foods from extinction
 ---1990s, U.S.---[Food of the Nineties](#), popular snack items
 ---1996, U.S.---[What do Americans Eat?](#), U.S. Agriculture Fact Book 1998
 ---1997, U.S.---What do Americans eat in [baseball stadiums](#)?
 ---1998, Antarctica---[Thanksgiving](#) at McMurdo
 ---2000, U.S.---[Americans' Dining-Out Habits](#), Restaurants USA
 ---2000, U.S.---[Profiling Food Consumption in America](#), U.S. Agriculture Fact Book 2000-1, [statistics here](#).
 ---2001, Antarctica---[Christmas Eve](#) at McMurdo
 ---2002, U.S.---[Hot Menu Items & What's for Breakfast?](#), Restaurants USA
 ---2003, U.S.---[DOD Combat Feeding Program](#), [Group food](#) & [Submarine food](#).
 ---2004, Athens [Catering services](#), compare with [original Olympic fare](#).
 ---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)

[The Strategic Framework for FAO 2000-2015](#), United Nations

[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, Fehler! Hyperlink-Referenz ungültig.**---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.
- **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.

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[K-12 teacher resources for food history lessons](#)



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[grapes](#)---4000BC---
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[Jersey cows](#)---1771---
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[tomatoes in America](#)---1781---
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[Mandarin oranges/Europe](#)---1805---
[Bosc Pears](#)---1807---

[McIntosh apples](#)---1811---
[taffy, toffee & butterscotch](#)---1817---

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[Underwood Deviled Ham](#)---1867---
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[Campbell's Soup](#)---1869---
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[Long Island duck](#)---1873---

[summer pudding](#)---1875---
[Hires root beer](#)---1876---
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[fudge & Good and Plenty](#)---1893---
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[Salisbury steak](#)---1895---
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[Fruitcake, Corsicana TX](#)---1896---
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[Conversation Hearts](#)---1902---
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[Mt. Clemens Flakes & Marmite](#)--1902---

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[Steak Diane](#)---1908---

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[Mallomars](#)---1913---

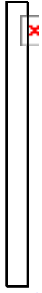
[Fettuccine Alfredo](#)---1914---
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[Moon pies](#)---1917---
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[Eskimo Pie & Good Humor](#)---1920---

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[Twizzlers & Karmelkorn](#)---1929---
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[Spiedies](#)---1939---
[York Peppermint Patties](#)---1940---

[M & Ms & Cheerios](#) ---1941---
[Corn dogs & Pronto pups](#)---1942---
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[Jello-O instant pudding](#)---1953---
[Marshmallow Peeps](#)---1953---
[TV Dinners I & II](#)---1954---
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[Oregon Marionberries](#)---1956---
[Tang & Beefalo](#)---1957---
[Rice-A-Roni & Diet-Rite](#)---1958---
[Life cereal](#)---1961---
[instant mashed potatoes](#)---1962---

[Buffalo Wings](#)---1964---
[Gatorade](#) ---1965---
[gyros](#)---1970s---

Kobe beef & [wagyu](#)---1976---

[Yukon gold potatoes](#)---1981---

[Orangetti spaghetti squash](#)---1986---

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[grape tomatoes](#)---1998---

[Flat Iron steak](#)---2002---
[tear-free onions](#)---2002---
[New products](#) from Kraft---2004---

---10,000BC---Agriculture begins [I](#) & [II](#)

--10,000BC--- [bread & beer](#)
--10,000BC--- [soup](#)

---6000BC--- [Greece](#)
---5000BC--- [Egypt](#)
---4000BC--- [yeast breads](#); pitta & focaccia
---1700BC--- [Mesopotamia banquets & recipes](#)
---1000BC--- [Jerusalem, Labeneh](#)
---3rd Century BC--- [Chinese moon cakes](#)
---1st Century--- [Ancient Rome I II, III & IV](#)
---1st Century--- [fried chicken & foie gras](#)
---1st Century--- [Italian wedding soup](#)
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---1st Century--- [The Haggis](#)
---70--- [challah bread](#)
---3rd Century--- Roman Britain's [cuisine & recipes](#)
---3rd Century--- [De Re Culinaria & De Opsoniis et Condimentis](#), Apicius
---4th Century--- [Jerusalem, White kidney bean salad](#)
---7th Century--- [Jerusalem, Coriander & pine nut salad](#)
---7th Century--- [kimchi](#)
---700--- [Ancient Maya](#)
---700--- [Prehistoric Texas](#)
---700-1100--- Crusader cuisine in [Jerusalem](#)
---700-1100--- Viking era [food, feasting & recipes](#)
---900-1400--- [Medieval food](#)
---10th century--- [Peking Duck](#)

---13th Century--- [ravioli & lasagne](#)
---13th Century--- [pancakes & waffles](#)
---13th century--- [Viandier de Taillevent](#)
---14th century--- [guacamole](#)
---14th century--- Humble pie [history & recipe](#)
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---1381--- [apple pie](#) & ---1382--- [crumpets](#)
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---1393--- [Pipefarces](#) (fried cheese sticks)
---15th century--- [marzipan](#) in England
---15th century--- [borshch](#)
---1492--- Christopher Columbus [old world cuisine](#)
---16th century--- [salsa](#)
---16th century--- [quiche](#)
---16th century--- [puff paste](#)
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---17th Century--- [chess pie & shortbread](#)
---17th Century--- [authentic recipes](#), transcribed

---17th Century---[French onion soup & salad](#)
 ---1604---[Raspberry jelly](#) & modern version
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 ---1796---[pompkin pudding](#), from Amelia Simmon's [American Cookery](#)
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 ---1930s---[Philadelphia cheese steak](#)
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 ---1933---Ruth Wakefield's [Toll House cookies](#)
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 ---1949---[Wacky cake](#)
 ---1950's---[Popular U.S. foods & menus](#)
 ---1950's---[Mexican wedding cakes](#)
 ---1950's---[Nesselrode pie](#)
 ---1951---[Bananas Foster](#)

 ---1953---Mrs. Eisenhower's [Million Dollar Fudge](#)
 ---1955---[Chex mix](#)
 ---1957---[Poutine](#) from Quebec
 ---1957---[German's Sweet Chocolate cake](#)
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 ---1960's---[Beef Wellington](#)
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 ---1962---[Minced beef](#), *Navy-Marine Corps Recipe Service*

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 ---1969---[Creamed ground beef](#), *Armed Forces Recipe Service*
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 ---1970's---[Tiramisu](#)
 ---1975---[Pasta primavera](#)

 ---1980's---[Mud pie & Dirt cake](#)
 ---1980's---[monkey bread](#)
 ---1981---[Watergate salad & cake](#) (pistachio)

What is the history of your favorite food? That depends upon the food and how deep you want to dig. Take tiramasu. This dish was "created" in the late 20th century. You could find a few magazines articles confirming period popularity/origination and stop there. Or? You could go the next level and research the recipe based on composition. You would soon discover this dish was based on Victorian-era moulded creams which were based on Colonial-era tippy cakes which were inspired by Renaissance-era trifles.

EVOLUTION VS. INVENTION

Very few (if any) foods are invented. Most are contemporary twists on traditional themes. Louis Diat's famous Vichyssoise was a childhood favorite. Today's grilled cheese sandwich is connected to ancient cooks who melted cheese on bread. 1950s meatloaf is connected to ground cooked meat products promoted at the turn of the 20th century, which are, in turn related to ancient Roman minces. Need more? Corn dogs and weiner schnitzel. French fries and Medieval fritters. New York gyros and Middle Eastern doner kebabs. Hershey's Kisses and ancient Incan cocoa.

Where to begin?

Check food history encyclopedias and dictionaries. Standard sources [noted here](#). Cuisine/period cookbooks and history sources may also be helpful.

Advanced techniques

One of the most challenging aspects of recipe research is identifying common themes and making connections. A survey of cookbooks through time often reveals similar recipes with different names. A careful inspection of ingredients and cooking instruction confirms or refutes culinary lineage. To complicate matters, variant spellings often appear in older texts. Of course, the first "real" appearance of any recipe often predates the first occurrence of recorded in print by several years.

1. Examine old cookbooks.

Work your way back from the current recipe. Look for similarities in ingredient and method. BEWARE. Recipes change names.

2. Research the history of each ingredient.

Old world or new? Rare commodity or common ingredient? Apple pie is an American icon, but apples aren't native to our country. Tomato sauce is the cornerstone of many popular Italian dishes, but these fruits (as they are botanically classed) weren't known to Europe until the 16th century. West African Lemony Chicken Okra Soup.

Some foods (rice, beans, pork, bread, soup) are nearly ubiquitous. These recipes evolved according to ingredient availability, technological advancement, and local taste.

PRODUCT HISTORIES

If the product is still being made, start with the [U.S. Patent & Trademark Office database](#). This will give date of first introduction, original manufacturer and (usually) current trademark holder. Corporate "biographies," article databases, product histories, and company Web sites often provide details on the product's introduction, market strategy, consumer trends, variations (the iterations of Oreos), packaging, and pricing. Anniversary articles (100th anniversary of Jell-O celebrated in 1997) often provide excellent overviews.

"LOST RECIPES"

Family favorites can sometimes be recovered. It is very helpful if you have some idea of recipe origination: cookbook, magazine article, newspaper clipping, radio/television show, "back of the box," contest winner? Where did the cook usually get her recipes? Where and when (1930s Quebec) is important for tracking local fare. The cook's ethnic heritage (Polish Jew, French Canadian, West African) is crucial for locating "grandmother's traditional" recipes. Sources: old cookbooks, recipe exchanges, period media.

RESTAURANT DISHES

Signature recipes from famous restaurants fall into three categories:

1. Authentic

Selected signature recipes released by the restaurant and/or copyright owners. These are found restaurant cookbooks, proprietor's/head chef's memoirs, and granted publication by heirs to restaurant "biographers" and journalists. Example? Brennan's [Bananas Foster](#).

2. KopyKat

Recreations based on memory. Some of these can be pretty accurate, depending upon the culinary finesse of the recreator. These recipes circulate freely on the Internet and are easy to find. In Chasen's case it's [Liz Taylor's favorite chili](#). Some [CopyKat recipe collections](#) are on the Internet. Others are printed in books.

3. Unavailable. Period. End of story.

Many beloved [Horn & Hardart recipes](#) fall into this category. Also included in this category: Kentucky Derby Pie, Colonel Sander's Kentucky Fried Chicken, and the original (pre U-Bet) chocolate sauce used for Brooklyn egg creams.

TOOLS OF THE TRADE

Researching the history of a specific cuisine, recipe, food, or product often requires using a variety of sources to develop a complete and accurate picture. Depending upon the question, the answer may require:

- **Culinary history encyclopedias and dictionaries:** basic overview
Oxford Encyclopedia of Food and Drink in America, Oxford Companion to Food/Davidson, An A to Z of Food and Drink/Ayto, Cambridge World History of Food/Kiple & Ornelas, Food in the Ancient World from A to Z/Dalby, History of Food/Toussaint-Samat, The Encyclopedia of American Food and Drink/Mariani, American Century Cookbook/Anderson.
- **Dictionaries & phrase books:** first recorded print evidence, word history, regional placement
Oxford English Dictionary, Dictionary of Americanisms, Dictionary of American Regional English, I Hear America Talking/Flexner
- **Food "biographies":** history and evolution of a specific commodity or recipe
The Story of Corn/Fussell, The Tomato in America/Smith, The True History of Chocolate/Coe, A Social History of Tea/Pettigrew, Uncommon Grounds: The History of Coffee and How it Transformed our World, Pendergrast. Identify titles with the [Library of Congress catalog](#). Your librarian can help you obtain the books.
- **Culinary history texts:** period and/or place specific
America's First Cuisines/Coe, Food and Feast in Tudor England/Sim, Food in Early Modern Europe/Albala, A Historical Dictionary of Indian Food/K.T. Achaya, Food and Drink in Britain: From the Stone Age fo the 19th Century/Wilson, Classic Russian Cooking/Toomre, Jewish Cooking in America/Nathan
- **Business history sources:** company/brand histories, advertising campaigns
How Products are Made, Encyclopedia of Consumer Brands,
- **Databases & indexes:** recipes, product introductions/anniversaries, prices
magazine/newspaper/trade journal databases are great places to find "lost recipes." Ask your librarian about access. *New York Times Historic*, EBSCO's *Masterfile*, ProQuest's *Research II*, *National Newspapers*, and *New York Times Historic*, LexisNexis *Requester*. With the exception of *New York Times Historic* and similar scanned full-text databases, advertisements are not indexed.

- **Government documents:** patents, trademarks (product introduction date), recipes, & [prices](#). [U.S. Patent and Trademark Office](#), [U.S. Dept. Of Agriculture](#),
- **Botanical/agricultural texts:** crop origins, evolution, and dispersal
Origin of Cultivated Plants/De Candolle
- **Academic references:** scholarly research on specific foods, historic foodways, scientific process, etc.
Dissertation Abstracts, Historical Abstracts, America: History & Life, Sociological Abstracts, Agricola
- **Primary sources:** period cookbooks, company brochures, menus, grocers handbooks, diaries, store ledgers, photographs & newspaper ads.
Libraries, museums, historical societies, living history museums & industry/company archives. Outstanding culinary history library collections (U.S.): Harvard, University of Pennsylvania, Cornell University, Johns Hopkins University, University of Iowa, Michigan State University, New York Academy of Medicine, New York Public Library, Los Angeles Public Library.
- **Experts:** request guidance, confirm facts
Culinary researchers, foodways curators, chefs, professors, government officials, corporate information officers, book authors, historical reenactors (Society for Creative Anachronism=Medieval food specialists).
- **Internet:** product histories, primary documents, recipe exchanges
These are uploaded by food manufacturers, research institutions, food media sites, and private individuals.
- **Personal research:** interviews, investigations, redactions, and tastings.

Sometimes the answer to a food history question is straightforward and easy to confirm (the ingredients of the original [Dagwood sandwich](#)). Other times the answer is a complicated puzzle ([Club sandwiches](#)) with conflicting pieces. And then? There are questions for which there are no satisfactory answers (Who named the "monkey dish?"). There are times when the best one can do is assemble as much information as possible and make educated guesses based on supporting historical evidence. Croissants, ice cream cones, pink lemonade...culinary lore abounds. **In short, food history is not a "piece of cake."**

Over the years we have researched many foods and food-related items. Some of the more popular items are listed below.



Airline chicken...ambrosia...ammonia cookies...amuse-bouche...ancient Roman foods...Anglo-Saxon foods...animal crackers...angel food...ants on a log...appetizers...apple pie...automats...avocados...Aztec foods
Bagels...baker's dozen...baking soda & powder...bakalva...Banana (Milk) Duds...banana nut bread...banana splits...barbeque...barley water...Beef Stroganoff...beef tea...Beef Wellington...beesting cake...Belgian waffles...Bible foods...bird's nest...biscuits...blondies...BLTs...blueberry muffins...borscht...Boston cream pie...bourride...bread pudding...breakfast...brownies & blondies...brunch...bubble & squeak...bubble gum...buffets...burritos...butter sculpting
 Caesar salad...Cajun fried turkey...cake...Cajun fried turkey...California rolls...calzones...Cape Breton pork pies...carpetbag steak...carrot cake...casseroles...catering...Challah bread...chalupa...cheesecake...cherries jubilee...chewing gum...Chex mix...chicken & waffles...chimichangas...Chinese food in America...Chinese pie...chinoise...chocolate gravy...chocolate mousse...chow mein...chowder...chuckwagons & beans...city chicken...clams...club sandwich...cobbler...coffee cake...colonial wedding feast...community tables...cookie tables...cookies...cooters...coq au vin...corn bread...corn dogs...corned beef...cotton candy...country fried steak...crackers...creamed onions...cretons...crumpets...cupcakes...curry
Dagwood sandwiches...Danish...Denver ribs...Derby pie...dessert...devised eggs...devil's food...dirt cake...divinity candy...doggie bags...dolly mixtures...doner kebab...doughnuts...Dover sole...drawn butter
Eclairs...Eccles cakes...egg rolls...eggplant...eggs benedict...Election cake...empanadas...emu...enchiladas...English trifle...English muffins...Espagnole
Fajitas...flan...flat iron steak...Florío & the "egg rule"...fondue...[food prices](#)...food styling...forks...fortune cookies...French toast...Friday franks...fried chicken...fried rice...fritters...fruit leather...fruit salad...fry bread...fudge...funnel cakes
Galettes...galingales...gallo pinto...garde manger...geophagy...gingerbread men...Globe Theater concessions [1600s]...granola...gravlox...grilled cheese...groom's cake...guacamole...gyros
Haggis...Hallstatt salt...hearts of palm...[historic food prices](#)...hoe cakes...hokey pokey...honey...Hoppin' John...Horn & Hardart recipes...horseradish...hummingbird cake...hummus...hundred year eggs...hush puppies
Ice cream cake...ice cream flavors of the 1920s...ice cream sundaes...iced tea... icing/frosting...idli...Inca foods...instant coffee...international foods...Inuit freezing techniques...Irish soda bread...Italian wedding soup

Jam...Japanese foods in the feudal era...Jell-O 123...Jolly Ranchers...jumbals...jerky...junket
 Karo syrup...kebabs...Kentucky derby menu...Key Lime pie...kimchee...kolache...Kraft dinner (macaroni & cheese)
 Langues de chat...lasagne...lemon meringue pie...Lewis & Clark expedition
 foods...linzertortes...liquorice...llapingachos...lobster rolls...lollipops...london broil...lumpia...lunch
 Macaroni & cheese...malted milk & milk shakes...mangoes...maple syrup...marmite...marshmallows...matzo
 brei...meatballs...Medieval feasts...Mesopotamian foods...Mexican & Southwest American cuisine...Mexican
 wedding cookies & cakes...milk...mint sauce & lamb...monkey dishes...Monte Cristo sandwiches...Moravian
 cookies...mozzarella sticks...mud pie...muffins
 Napoleons...Navajo foods...nesselrode...New England boiled dinner...New Zealand wild limes...1950s foods...1920s
 foods...nomad foods...noodle bars
 Olivenaise...omlettes...onglet...opera fudge...orange prices...oreos...osso bucco...oyster crackers...Ozark pudding
 (Bess Truman's)
 Pablum...Palestine soup...pancakes...parfait...peace (foods that symbolize)...peach cobbler...peanutbutter & jelly
 sandwiches...pears Belle Helene...pease porridge...Peking duck...picnic ham...pies...pine bark stew...pineapple
 upside-down cake...pistachio salad...pistou...pizza...Po'Boy sandwiches...popovers...pork &
 applesauce...portobellos...pot pies...potato salad...pound cake...powdered sugar...presidential food favorites...pudding
 mixes
 Quail...quesadillas...quiche...quinces...quinoa
 Railroad dining...ravioli...raw foods...reindeer tongues...remoulade sauce...restaurants...Rice Krispies treats...rice
 pudding...risotto...roux...Russian tea cakes
 Salad bars...salsa...salt water taffy...Saratoga cakes...Scooter Pies...service...Shakespeare's food...shepherd's
 pie...shortbread...simmel cake...Sir Isaac Newton's food...sloppy
 joes...smoothies...smores...snickerdoodles...souffles...spaghetti & meatballs...speakeasy
 menus...spoonbread...spumone...[state recipes & foods](#)...steak Diane...steak houses...stuffed baked
 potatoes...submarine sandwiches...suet...sugarplums...summer pudding...Superbowl foods...Swedish
 meatballs...Swedish pancakes
 Tacos...taffy...tapioca...tartar sauce...tarte tatin...tempura...Texas sheet cakes...Thanksgiving...tiramisu...toad in the
 hole...tofu...tomato soup...trail mix...trap pie...tuna melts...turkey...turnovers
 Velveeta...veloute...verjus...Vichyssoise...Victorian foods...Voyageur foods
 Wacky cake...waffles...Waldorf salad...Watergate salad...wedding cake...whipping cream...white chocolate...wok
 cookery...World War I soldier foods
 Yams (african) & the difference from sweet potatoes...yeast...yogurt
 Zapote...zucchini...zuppa Inglese

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Review each country as the specific references are placed on that page and/or link. However, due to the listing and lack of time, the balance of the references were placed on a page in alphabetic order.

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Now, this rich culinary tradition, along with rising disposable income in this most prosperous city in China, has inspired kitchen utensil salesman Zhang Guoxun to open what is believed to be China's first restaurant dedicated to serving rat.

That's right: Rat, Rat with Chestnut and Duck, Lemon Deep Fried Rat, satayed Rat Slices with Vermicelli. In fact, the menu lists 30 different rat dishes, even including Liqueured Rat Flambe, along with more mundane dishes such as Hot Pepper Silkworm, Raccoon With Winter Melon and Sliced Snake and Celery. And in the six months since the doors opened, customers have been scampering in at all hours to the euphemistically named Jialu (Super Deer) Restaurant.

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