**Winterthur Library Recipe Book Analysis**

*These questions are intended to get you thinking about your cookbook as a physical object, and the product of an author and publisher. They do not deal so much with the cookbook’s content as with the book’s material condition and basic bibliographical information. You should be sure to think about both text content and the book’s physical characteristics when studying it at Winterthur. What can the condition of the book teach you about its use, and its historical importance? Take a lot of photos for later reference!*

1. Examine the outside of the volume. What material is used to bind the volume (leather, cloth, thick board and pasted paper, etc.)? Be sure to take pictures of both sides of the book, as well as the binding.
2. How big is the book? Measure all dimensions (length, width, and height).
3. Describe the condition of the book. Is it worn? Does the binding show signs of stress (cracks, etc.)? Are the edges of the covers worn? Take notes about the exterior condition. Does the book look like it was well-used?
4. Describe the conditions of the pages themselves. Are they clean and in pristine condition? Or, do certain pages feature stains, splotches, and other signs of use in a kitchen?
5. Are any laid-in materials found in the volume? (For example, loose sheets of paper or newspaper clippings stuck between the pages.)
6. Who wrote the book? Did the author use her real name or a pseudonym? Is she referred to as a “Miss” or “Mrs.,” or by a full name?
7. Does the cookbook begin with an introduction or any other sort of narration? If so, what does it say?
8. Note the publication information (city, publisher name, date).
9. How much information does the author provide for each recipe? (Just a list of ingredients, ingredients plus amounts, specific measurements versus approximate amounts, directions for making, etc.)
10. What kinds of recipes are included? Does the author include just food, or also medicinal and household recipes?
11. How are the recipes organized? How many pages are given to each recipe type? (Consider photographing the table of contents, if your book has one.)
12. Does handwriting appear anywhere in the volume? Consider photographing pages where owners made annotations.
13. Are there any images in the cookbook? If so, photograph some of them.
14. Choose several pages of particular interest (interesting recipes, handwritten notes, stains, etc.) and photograph them for your presentations.