
A complete course in canning; being a thorough exposition of the best practical methods of hermetically sealing canned foods, preserving fruits and vegetables, and the making of condiments, flavors and specialties. Baltimore: Press of the Canning trade, 1936. (1 , *, [5]-352)

A complete course in canning; being a thorough exposition of the best practical methods of hermetically sealing canned foods, preserving fruits and vegetables, and the making of condiments, flavors and specialties. Baltimore: The Canning Trade, 1946. (382 incl. illus., form, diagrs.)

Domestic economy, and cookery, for rich and poor. London: Longman, 1827. (iv, 691)

Family food and grocery purchasing; a survey covering one month's purchases as reported by the reader-editors of Woman's Home Companion. New York: The Research Dept. The Crowell-Collier Publishing Company, 1941. (2 l., 3-290 incl. tables, form.)

Food guide to better health. New York, 1948. (v, 122)

Good housekeeping's book of menus, recipes, and household discoveries. New York: Good housekeeping, 1922. (253)


Home stories and table talks. Pt. 1. London: Blackie & Son, 1895. (1 v.)

How to cook and how to carve. New York: Dick & Fitzgerald, 187-. (130)

How to cook: and how to carve. Giving plain and easily understood directions for preparing, cooking & serving, with the greatest economy ... Also how to carve all kinds of meat, poultry, game and fish. New York: F.A. Brady, 1859. (1 l., [7]-124)


The useful arts employed in the production of food. London: Parker, 1844. (vii, 183)

Abel, Mary W. Hinman. Practical sanitary and economic cooking adapted to persons of moderate and small means. Rochester, N. Y.: American Public Health Association, 1890. (x, 190)

Abel, Mary W. Hinman, Joseph Dommers Vehling, and Herndon/Vehling Collection. Practical sanitary and economic cooking adapted to persons of moderate and small means. Rochester, N. Y.: American Public Health Association, 1890. (x, 190)
Accum, Friedrich Christian. *Culinary chemistry, exhibiting the scientific principles of cookery, with concise instructions for preparing good and wholesome pickles, vinegar conserves, fruit jellies, marmalades, and various other alimentary substances employed in domestic economy, with observations on the chemical constitution and nutritive qualities of different kinds of food. With copper plates.* London: R. Ackermann, 1821. (xxii, 356 (i.e. 336))

Accum, Friedrich Christian and J. W. Seaton. *A treatise on adulterations of food, and culinary poisons, exhibiting the fraudulent sophistications of bread, beer, wine, spirituous liquors, tea, coffee, cream, confectionery, vinegar, mustard, pepper, cheese, olive oil, pickles, and other articles employed in domestic economy. And methods of detecting them.* London: Sold by Longman Hurst Rees Orme and Brown, 1820. (1 l., xxiv, 360)


Alcott, William A. *The young house-keeper: or, Thoughts on food and cookery.* Boston: G.W. Light, 1839. (424, 8)

Alcott, William A. *The young house-keeper: or, thoughts on food and cookery.* Boston: Waite Peirce, 1846. (390)


Alcott, William A. *The young house-keeper: or, Thoughts on food and cookery.* Boston: C.D. Strong, 1851. (424)

Alcott, William A. *The young house-keeper; or, Thoughts on food and cookery.* Boston: G.W. Light, 1838. (424)

Alcott, William A. *The young house-keeper; or, Thoughts on food and cookery.* Boston: G.W. Light, 1842. (424)

Alcott, William A. *The young house-keeper; or, Thoughts on food and cookery.* Boston: Strong & Brodhead, 1849. (424)

Alcott, William A. *The young house-keeper; or, Thoughts on food and cookery.* New York: J. C. Derby, 1855. (424)


Allen, Ida Cogswell Bailey. *Your foods and you; or, The role of diet*. Garden City, N. Y.: Doubleday Page & company, 1926. (xii, 21, 209)


Allen, Lucy Grace. *Table service*. Boston: Little Brown, 1915. (xii, 128)

Allen, Lucy Grace. *Table service*. Boston: Little Brown, 1924. (x, 128)


American School of Home Economics. et al. *Handbook of food and diet; a complete food course, comprising*. Chicago.: American school of home economics, 1912. (3 in l)

American Stove Company. *Time and temperature oven cooking*. St. Louis, Mo.: American stove company, 1924. (125, [3])

Amidon, Edna Phyllis, Dorothy Edith Bradbury, and Vivian V. Drenckhahn. *Good food and nutrition for


Andrews, Alfred. What shall we eat? The food question from the standpoint of health, strength and economy. New York: The health culture co., 1903. (116, [3])


Armitage, Francis Paul. Diet and race; anthropological essays. London: Longmans Green, 1922. (144)

Armsby, Henry Prentiss. The conservation of food energy. Philadelphia: W. B. Saunders, 1918. (65)

Atkinson, Edward et al. The science of nutrition, in three parts. Treatise upon the science of nutrition. Sprigfield Mass: Clark W. Bryan and Company, 1891. (146)


Atkinson, Edward et al. The science of nutrition. Treatise upon the science of nutrition. Boston: Damrell & Upham, 1892. (246)


Atkinson, Edward et al. The science of nutrition. Treatise upon the science of nutrition. Boston: Damrell
Upham, 1896. (246)


Bailey, E. H. S. *Food products; their source, chemistry, and use*. Philadelphia: P. Blakiston's son & co., 1921. (xvi, 551)


Bailey, E. H. S. *The source, chemistry and use of food products*. Philadelphia: P. Blakiston's, 1918. (xiv, 541)


Ball Brothers Co. *Ball blue book of canning and preserving recipes.* Muncie Ind: The Company, 1941. (56)

Ball Brothers Company inc. *The Ball blue book of canning and preserving.* Muncie Ind: Ball Brothers Company, 1914. (77)


Ball Brothers Company inc. *The Ball blue book of canning and preserving receipts, with instructions on how to care for fruit trees and vines.* Muncie Ind: Ball Brothers Glass Manufacturing Co., 1915. (79 [l])

Ball Brothers Company Inc. *Ball blue book of canning and preserving recipes.* Muncie Ind: Educational Dept. Ball Brothers Co., 1926. (56)

Ball Brothers Company inc. *Ball blue book of canning and preserving recipes.* Muncie Ind: Ball Brothers Company, 1932. (56)

Ball Brothers Company inc. *Ball blue book of canning and preserving recipes.* Muncie, Ind.: Educational Dept. Ball Brothers Co., 1933. (56)

Ball Brothers Company inc. *Ball blue book of canning and preserving recipes.* Muncie Ind: Ball Brothers Company, 1938. (56)

Ball Brothers Company inc. *Ball blue book of canning and preserving recipes.* Muncie Ind: Ball Brothers Company, 1943. (56)

Ball Brothers Company inc. *Ball blue book of canning and preserving recipes.* Muncie Ind: Ball Brothers Company, 1944. (56)

Ball Brothers Company inc. *Ball blue book of canning and preserving recipes, with instructions on how to care for fruit trees and vines.* Muncie Ind, 1919. (94)

Ball Corporation. *Ball blue book*. Muncie Ind: Ball Corporation, 1900. (v.)


Barrows, Anna and American School of Home Economics. *Principles of cookery*. Chicago: American school of home economics, 1907. (4 l., iii-iv, [2], 200 (i.e. 210))

Bartlett, Marie M. *Conservation menus and recipes*. Chicago: Barnard & Miller printers, 1918. (2 l., 3-34)


Baumgartner, J. G. *Canned foods; an introduction to their microbiology*. London: J. & A. Churchill ltd., 1946. (xi, 238, 1 *)


Bayer, Leona M. and Edith S. Green. *Kitchen strategy; the family angle on nutrition*. San Francisco, 1943. (105)


Bell, Viola Maria and Maurice D. Helser. *Essentials in the selection of meat for students of home economics*. New York: J. Wiley & sons inc.; [etc. etc.], 1930. (xi, 121)


Bellows, Albert Jones. *The philosophy of eating; or, The science of physical health, muscular strength, and mental activity by means of diet popularly explained*. Glasgow: T.D. Morison; [etc. etc.], 1892. (275)


Bernays, Albert James. *Food.* London, New York: Society for Promoting Christian Knowledge; Pott Young & co., 1876. (123)


Berolzheimer, Ruth and Edna L. Gaul. *Victory canning; preserving, drying, smoking and pickling of fresh foods for future use.* Chicago: Consolidated book publishers inc., 1942. (64)


Bevier, Isabel. *Food and nutrition laboratory manual.* Boston: Whitcomb & Barrows, 1914. (75)

Bevier, Isabel. *Food and nutrition, laboratory manual.* Boston: Whitcomb & Barrows, 1915. (80)


Bevier, Isabel, Susannah Usher, and University of Illinois (Urbana-Champaign campus). *Food and nutrition; laboratory manual, Department of household science, University of Illinois.* Boston: Whitcomb & Barrows, 1908. (75)


Bevier, Isabel, Anna R. Van Meter, and University of Illinois (Urbana-Champaign campus). *Selection and preparation of food; laboratory guide, Department of household science, the University of Illinois.* Boston: Whitcomb & Barrows, 1907. (86)


Bitting, A. W. *Appertizing; or, The art of canning; its history and development.* San Francisco, Calif.: The Trade pressroom, 1937. (852 , 1 l , v)


Black, John D. *Food enough.* Lancaster, Pa.: The Jaques Cattell press, 1943. (vii , 1 l , 269)

Blakeslee, E. C., S. H. Hughes, and Eliza Leslie. *The compendium of cookery and reliable recipes. Two complete volumes in one, with the Book of knowledge.* Chicago: Merchants' Specialty Co., 1890. (viii, 315, 103)

Blanchard, E. L. and Hablot Knight Browne. *Dinner and diners at home and abroad: with piquant plates and choice cuts, comical, anatomical and gastronomical: forming a comprehensive dining directory for all palates and all pockets.* London: Adamson, 1860. (118)


Blinks, Ruetta Day and Willetta Moore. *Food purchasing for the home.* Chicago Philadelphia: J.B. Lippincott company, 1933. (xiv, 434 incl. front., illus., tables, forms.)

Blumenthal, Saul. *Food products.* Brooklyn, N. Y.: Chemical publishing co. inc., 1947. (ix, 986)

Blyth, Alexander Wynter. *Diet in relation to health and work.* S l: s.n., 1884. (. 256-354)

Bogert, L. Jean. *Diet and personality; fitting food to type and environment.* New York: The Macmillan company, 1934. (ix, 223)


Bogert, L. Jean. *Nutrition and physical fitness.* Philadelphia, London: W. B. Saunders company, 1932. (1 1, 7-554 (i e 560))

Bogert, L. Jean. *Nutrition and physical fitness.* Philadelphia London: W. B. Saunders company, 1935. (1 1, 5-566 (i e 576))


Bogert, L. Jean and Mame Tanner Porter. *Dietetics simplified; the use of foods in health and disease.* New York: The Macmillan company, 1940. (xi, 742)

Borsook, Henry. *Vitamins, what they are and how they can benefit you.* New York: The Viking Press, 1941. (xiii, 1 1, 212)
Bostwick, Lucy Standard. *Margery Daw in the kitchen and what she learned there.* Auburn, N. Y., 1887. (100)


Bourne, Geoffrey H. *Nutrition and the war.* Cambridge Eng: The University press, 1940. (xii, 126)


Bowes, Anna De Planter and Charles Frederick Church. *Food values of portions commonly used.* Philadelphia: Bowes, 1942. (359)


Bradley, Alice. *Lessons in food values and economical menus.* Boston, 1917. (29)

Bradley, Alice Veronica. *Tables of food values.* Santa Barbara Calif: s.n., 1928. (12)


Brewing Industry (Ontario). *Nutrition for victory: eat to work to win*. Ontario: Brewing Industry (Ontario), 1940. (15)


Brown, Agnes C. *Food selection--price and quality*. Minneapolis, Minn.: Burgess publishing co., 1943. (31, 98)


Bundesen, Herman Niels. *Dr. Bundesen's diet book, the safe way to reduce*. Chicago: The Reilly & Lee co., 1934. (2 *.*, 9-158 incl. front., illus., diagrs.)


Callow, Annie Barbara. *Food and health; an introduction to the science of nutrition*. Oxford: The Clarendon press, 1938. (vi, [2], 168 incl. 2 illus., tables, diagrs. 4 pl.)


Callow, Annie Barbara Clark. *Food and health; an introduction to the science of nutrition*. Oxford: Clarendon Press, 1946. (184)


Campbell, Walter Ruggles and Mame Tanner Porter. *A guide for diabetics*. Baltimore: the Williams & Wilkins company, 1926. (259)


Canning Trade (Firm). *A complete course in canning; being a thorough exposition of the best practical methods of hermetically sealing canned foods, preserving fruits and vegetables; and the making of condiments, flavors and specialities.* Baltimore: Press of the Canning trade, 1924. (384)


Carpenter, Frank G. *Foods: or, How the world is fed.* New York; Cincinnati etc.: American book company, 1907. (362)


Chamberlain, James Fraklin. *How we are fed; a geographical reader.* New York: Macmillan, 1909. (xii, 214)

Chamberlain, James Fraklin. *How we are fed; a geographical reader.* New York: Macmillan Co., 1903. (214)

Chamberlain, James Franklin. *How we are fed; a geographical reader.* New York: Macmillan, 1907. (xii, 1 l., 214 incl. illus., plates.)
Chamberlain, James Franklin. *How we are fed; a geographical reader.* New York: Macmillan, 1912. (xii, 214)


Chamberlain, James Franklin. *How we are fed; a geographical reader.* New York: Macmillan, 1924. (x, 200)

Chamberlain, James Franklin. *How we are fed; a geographical reader.* New York; London: The Macmillan company; Macmillan & co. ltd., 1925. (x, 200 ,)

Chamberlain, James Franklin. *How we are fed; a geographical reader.* New York: The Macmillan Company, 1927. (xii, , 1 l., 200)

Chambers, Mary Davoren. *Breakfasts, luncheons and dinners, how to plan them, how to serve them, how to behave at them, how to behave at them; a book for school and home.* Boston: The Boston cooking-school magazine co., 1920. (x , 1 l., 137)


Chicago (Ill.). Board of Education. Education Division. *Cooking in the elementary schools, January, 1922.* Chicago, 1922. (47)


Child, Alice May, Kathryn Bele Niles, and Agnes Kolshorn. *Food preparation studies.* New York: J. Wiley & sons inc.; [etc. etc.], 1932. (21, iii-vi, 156)


Children's Fund of Michigan. Research Laboratory., nutrition Conference on, and Detroit. *Implications of nutrition and public health in the postwar period; the proceedings of a conference held at Detroit, Michigan, November 3, 1944 in the Horace H. Rackham laboratory of the Children's fund of Michigan.* Detroit: Children's Fund of Michigan, 1944. (206)


Church, A. H. *Food: some account of its sources, constituents and uses.* London: Chapman & Hall, 1903. (viii, 252)


Church, A. H. *Food: some account of its sources, constituents, and uses.* London: Published for the Committee of Council on Education by Chapman and Hall, 1887. (16, viii, 224)

Church, A. H. *Food: some account of its sources, constituents, and uses.* London: Published for the Committee of Council on Education by Chapman and Hall, 1898. (viii, 252)

Church, A. H. *Food, a brief account of its sources, constituents and uses.* London: Pub. for the Committee of Council on Education by Chap man and Hall, 1889. (viii, 252)

Church, A. H. *Food, some account of its sources, constituents and uses.* London: Pub. for the Committee of Council on Education by Chap man and Hall, 1893. (viii, 252)
Church, A. H. *Food: some account of its sources, constituents and uses.* New York: Pub. for the Committee of Council on Education by Scribner Welford & Armstrong, 1877. (viii, 224)

Church, A. H. *Food; some account of its sources, constituents & uses.* London: Chapman, 1900. (252)

Church, A. H. *Food; some account of its sources, constituents and uses.* London: Chapman and Hall, 1876. (viii, 224)

Church, A. H. *Food; some account of its sources, constituents and uses.* London: Chapman and Hall, 1880. (viii, 224)

Church, A. H. *Food; some account of its sources, constituents and uses.* London: Pub. for the Committee of Council on Education by Chapman and Hall Limited, 1890. (viii, 252)


Clements, Frederick W. *Infant nutrition, its physiological basis.* Baltimore: Williams and Wilkins, 1949. (vi, 246)


Clendening, Logan. *The care and feeding of adults, with, Doubts about children.* London: John Bale sons & Danielsson, 1933. (x, 360)

Clyatt, Harry B. *Food controller and calculator.* Cincinnati O: The W.B. Carpenter co., 1922. (47, 2-75 (i.e. 51), [1] incl. tables.)

Cole, L. M. *Science of food; a text-book specially adapted for those who are preparing for the government and other examinations in domestic economy; with examination questions.* London: Bell, 1883. (viii, 2, 126)


Combe, Andrew and James Coxe. *The physiology of digestion considered with relation to the principles of dietetics.* Edinburgh: Maclachlan and Stewart; [etc. etc.], 1836. (xviii, 350)

Comstock, Belle Jessie Wood. *The home dietitian; or, Food and health; scientific dietetics practically applied.* Takoma Park Washington D.C. South Bend Ind. etc.: Review and Herald Publishing Association, 1922. (352 incl. front. (3 port.) tables.)


Cook, Isaac T. and Rasmus Larssen Alsaker. *Food preparation and combination.* Saint Louis Mo: Cook, 1914. (72)


Copley, Esther. *The housekeeper's guide; or, A plain & practical system of domestic cookery.* London: Longmans & Co., 1838. (x, 480)


Cornelius, Mary Hooker. *The young housekeeper's friend, or, A guide to domestic economy and comfort.* Boston: Tappan Whittemore & Mason, 1850. (190)


Corson, Juliet. *Cooking school text book; and house keepers' guide to cookery and kitchen management.*


Cruess, W. V. *Home and farm food preservation*. New York: The Macmillan company, 1918. (xxiv, 276)


Cruickshank, Ernest William Henderson. *Food and nutrition, the physiological bases of human nutrition*. Baltimore: The Williams & Wilkins Col, 1946. (vii, 326)


Crumbine, Samuel Jay and James A. Tobey. *The most nearly perfect food; the story of milk*. Baltimore: The Williams & Wilkins company, 1929. (xi, 292)

Cummings, Richard Osborn. *The American and his food; a history of food habits in the United States*. 
Cummings, Richard Osborn. *The American and his food; a history of food habits in the United States*. Chicago Ill: The University of Chicago Press, 1940. (xi, 267 incl. illus., tables, diagrs.)


Davis, Mary C. *The cook's economical book*. Boston: W.A. Butterfield, 1918. (1 l., 5-104, [2])


De Voe, Thomas Farrington. *The market assistant, containing a brief description of every article of human food sold in the public markets of the cities of New York, Boston, Philadelphia, and Brooklyn;*
including the various domestic and wild animals, poultry, game, fish, vegetables, fruits, &c., &c. with many curious incidents and anecdotes. New York: Orange Judd, 1866. (455)


De Voe, Thomas Farrington, James B. Herndon, and Herndon/Vehling Collection. *The market assistant, containing a brief description of every article of human food sold in the public markets of the cities of New York, Boston, Philadelphia, and Brooklyn; including the various domestic and wild animals, poultry, game, fish, vegetables, fruits &c., &c. with many curious incidents and anecdotes*. New York: Hurd and Houghton, 1867. (455, 15)


Deming, O. L. *Science and experiment as applied to canning*. Chicago: Sprague Canning Machinery Co., 1902. (21., 11-172)


Detroit (Mich.). Board of Education. *Recipes for instruction in domestic science*. Detroit, 1900. (61)

Detroit (Mich.). Board of Education. *Recipes for instruction in domestic science, elementary and intermediate grades*. Detroit, 1923. (72)


Detroit Public Schools (Detroit Mich.). *Recipes for instruction in domestic science: elementary and intermediate grades*. Detroit: Board of Education City of Detroit, 1924. (72)


Dowd, Mary T. and Jean D. Jameson. *Food; its composition and preparation; a textbook for classes in household science*. New York: John Wiley & sons inc.; [etc. etc.], 1918. (2 l., iii-viii, 173)


Drewry, George Overend and Henry Critchett Bartlett. *Cup and platter; or, Notes on food and its effects*. London: H. S. King & co., 1876. (4 l., 159)

Drews, George Julius. *Unfired food and tropho-therapy (food cure)*. Chicago Ill: G. J. Drews, 1912. (4 l., 11-313, [1], x)


Dry milk company New York. *Original diets--classified and calculated, with particular reference to diets for the nephritic, the tuberculous and for children*. New York: The Dry milk company, 1926. (1 l., 5-72)

Duncan, Amon Ocyrus and Paul Wilber Chapman. *Food processing; a guide to selecting, producing, preserving and storing the family food supply*. Atlanta: T. E. Smith, 1949. (xvi, 564)

Duncan, T. C. *How to be plump: or Talks on physiological feeding*. Chicago: Duncan brothers, 1878. (3 l., [9]-60)

Dutton, Thomas. *Food and drink rationally discussed*. London: Kimpton, 1894. (vii, 135)


Eatont, Mary. *The cook and housekeeper's complete and universal dictionary; including a system of modern cookery, in all its various branches, adapted to the use of private families: also a variety of original and valuable information, relative to baking, brewing, carving ... and every other subject connected with domestic economy*. Bungay: J. and R. Childs, 1823. (xxxii, 495)

Eccles, Robert Gibson. *Food preservatives, their advantages and proper use; the practical versus the theoretical side of the pure food problem.* New York: D. Van Nostrand company, 1905. (v, 202)


Eddy, Walter Hollis. *The vitamine manual; a presentation of essential data about the new food factors.* Baltimore: Williams & Wilkins Company, 1921. (121)

Eddy, Walter Hollis. *Vitaminology, the chemistry and function of the vitamins.* Baltimore: Williams & Wilkins, 1949. (v, 365)


Einhorn, Max. *Lectures on dietetics.* New York: P. B. Hoeber, 1914. (156)

Einhorn, Max. *Lectures on dietetics.* Philadelphia: Saunders, 1922. (244)

Einhorn, Max. *Practical problems of diet and nutrition.* New York: W. Wood and company, 1905. (vi, 64)

Elliott, Joseph Corp. *What shall we eat for health? Classified menus for proper diet, a balanced ration, right combination of foods, menus for preservation of health, prevention of disease, shattered nerves and nervous indigestion.* Los Angeles: J.C. Elliott, 1921. (125, [3])


Ellis, Sarah Stickney. *Mrs. Ellis's Complete cook: or, Perfect instructor in all branches of cookery and domestic economy.* New York: J. Miller, 1867. (142)

Ellwanger, George H. *The pleasures of the table; an account of gastronomy from ancient days to present times. With a history of its literature, schools, and most distinguished artists; together with some special recipes, and views concerning the aesthetics of dinners and dinner-giving.* New York: Doubleday Page, 1902. (477)

Elmer, Leslie A. *Foods and their adulterations.* 1930. ([33] leaves)


Escoffier, A. *A guide to modern cookery.* London: W. Heinemann, 1907. (xvi, 880)


Esser, William L. *Dictionary of foods; a book of vital information about foods for everyone.* John's Island S C: s.n., 1947. (176)


Fager, Joseph Wesley. *Theory and practice of canning vegetables at home.* Des Moines Iowa, 1913. (23 l.)


Filippini, Alexander. *The table: How to buy food, how to cook it, and how to serve it.* New York: Charles L. Webster, 1892. (vii, 505)


Filippini, Alexander. *The table: how to buy food, how to cook it and how to serve it--Supplement to The table.* New York: C. L. Webster & company, 1890. (505)


Finck, Henry Theophilus. *Food and flavor, a gastronomic guide to health and good living.* New York: The Century Co., 1913. (xviii, 594)

Finck, Henry Theophilus. *Food and flavor, a gastronomic guide to health and good living.* New York: Harper, 1924. (xviii, 604)


Fishbein, Morris and Flora Rose. *Your weight and how to control it; a scientific guide by medical specialists and dieticians.* New York: Doran, 1927. (xviii, 260)


Fisher, M. F. K. *Consider the oyster.* New York: Duell Sloan and Pearce, 1941. (117)

Fisher, M. F. K. *The gastronomical me.* New York: Duell Sloan & Pearce, 1943. (viii, 295)

Fisher, M. F. K. *How to cook a wolf*. New York: Duell Sloan and Pearce, 1942. (x, 261)


Flexner, Marion W. and Isabella McLennan McMeekin. *Food for children and how to cook it*. New York: H. Holt and company, 1929. (xxviii, 125, [22])


Food Industries. *Preserving foodstuffs by quick freezing and refrigeration; a selection of authoritative articles and timely editorial comment from Food industries reporting the best of modern practice in the*
scientific control of refrigeration. New York N Y: Food industries McGraw-Hill publishing company incorporated, 1931. (224, [16])


Forsyth, J. S. *A dictionary of diet: being a practical treatise on all pabulary and nutritive substances, solid and fluid, with their compounds, used as food, including the observations of eminent philosophers, physicians, gastronomers, and other industrious inquirers into the true science of eating, drinking, and preserving health, through the medium of well regulated and easily digestible food ...: with the means of prevention, and cure, of the diseases resulting from a deranged condition of the organs of digestion, etc. etc.* London: Henry Cremer . 1833. (xxix, [1], 403, [1] , [1] leaf of plates)

Fothergill, J. Milner. *The food we eat, why we eat it, and whence it comes*. London: Griffith, 1882. ([4], 11-140)


Fowler, Geo. *How to bottle fruit, vegetables, game, poultry, milk ... for domestic and commercial purposes*. Reading: Geo. Fowler Lee, 1926. (144)

Fowler, G. *How to bottle fruits, vegetables, game, milk, meat, etc., etc.: for domestic and commercial purposes*. Reading: Fowler Lee & Co., 1910. (108)

Fowler, George. *How to bottle fruits, vegetables, game, rabbits, poultry, meat, milk, etc., etc. for domestic and culinary purposes*. Reading: Sold by G. Fowler Lee & Co., 1919. (141)

Fowler, Geo and Geo. Fowler Lee & Co. *How to bottle fruit, vegetables, chicken, game, tomatoes, &c., &c.; How to make jams and jellies, fruit wines, pickles, &c., &c.* Reading: Geo. Fowler Lee, 1947. (126)

Francis, Clarence and lectures Cyprus Fogg Brackett. *A history of food and its preservation, a contribution to civilization; an address delivered before Princeton university on March 9, 1937, in the Cyprus Fogg Brackett lectureship in applied engineering and technology*. Princeton: The Guild of Brackett Lecturers, 1937. (45)

Franks, Thetta Quay. *Daily menus for war service; three menus for breakfast, luncheon, and dinner, graded according to expense, for every day in the year, giving the calories for each individual helping, and recipes for all meat substitutes, war breads, and all dishes listed in which substitutes may be used in place of butter, sugar, and wheat flour*. New York: G.P. Putnam's Sons, 1918. (v, 10 , 387 l., 51)

Frederick, Christine. *Meals that cook themselves and cut the costs.* New Haven, Conn.: The Sentinel manufacturing co., 1915. (31, 9-69)

Fredericks, Carlton. *Lessons in living, a guide to sane eating and buoyant health, representing more than a digest of the thousands of texts and the tens of thousands of clinical reports studied by the author and his associates.* New York, 1943. (1 *, 53)

Fredericks, Carlton. *Lessons in living, a guide to sane eating and buoyant health, representing more than a digest of the thousands of texts and the tens of thousands of clinical reports studied by the author and his associates.* New York, 1944. (68)


French, Edwin Charles. *Food for the sick and how to prepare it, with a chapter on food for the baby.* Louisville: Morton, 1900. (viii, 171)


Frigidaire Corporation. *Food preservation in our daily life.* Dayton Ohio: Frigidaire Corp., 1929. (x, 84)

Froude, Charles C. *Right food, the right remedy.* London: Methuen, 1927. (xvii, 301)
Froude, Charles C. *Right food; the right remedy*. Astoria N Y: Malmquist, 1921. (xiii, 315)

Froude, Charles C. *Right food; the right remedy*. New York: Brentano's, 1923. (xvii, 301)

Froude, Charles C. *Right food; the right remedy*. London: Methuen & Co., 1924. (xvii, 301)

Froude, Charles C. *Right food; the right remedy*. New York: Brentano's, 1926. (xvii, 306)

Froude, Charles C. *Right food; the right remedy*. New York: Brentano's, 1929. (xvii, 306)

Fulton, A. W. *Home pork making; a complete guide for the farmer, the country butcher and the suburban dweller, in all that pertains to hog slaughtering, curing, preserving and storing pork product*. New York: Judd, 1914. (124)


Gamble, Margaret Turner and Margaret Chandler Porter. *To market, to market*. Indianapolis New York: The Bobbs-Merrill company, 1940. (279)


Gancel, J. *Gancel's culinary encyclopedia of modern cooking: the most complete and concise glossary ever compiled and published: over 8,000 recipes and 300 articles: alimentary, hygienic & household recipes, table service, order of service of wines, market list, etc.* New York: M. Gancel, 1940. (528)

Gancel, J. *Gancel's culinary encyclopedia of modern cooking: the most complete and concise glossary ever compiled and published: over 8,000 recipes and 300 articles: alimentary, hygienic & household recipes, table service, order of service of wines, market list, etc.* New York: M. Gancel, 1946. (528)

Gancel, J. *Gancel's culinary encyclopedia of modern cooking; the most complete and concise glossary ever compiled and published; over 8,000 recipes and 300 articles, alimentary, hygienic, diet and household recipes. Table service, order of service of wines, market list, etc.* New York: Van Rees press, 1920. (528)

Gancel, J. et al. *Gancel's culinary encyclopedia of modern cooking; the most complete and concise glossary ever compiled and published; over 8,000 recipes and 300 articles, alimentary, hygienic, diet and household recipes. Table service, order of service of wines, market list, etc.* New York: Van Rees Press, 1920. (528)


Géauque, Edwin P. and National grocers institute. *Food for victory; a short course in nutrition for retail grocers.* Sanbornville N H: Research department National Grocers institute, 1941. ([21] *.)


Gibbs, Winifred Stuart. *Economical cooking planned for two or more persons: devised to reduce the cost of living with recipes for nutritious and appetizing dishes at small expense.* New York: Cupples & Leon, 1919. (157)


Gillett, Lucy H. *Food for health's sake; what to eat.* New York, London: Funk & Wagnalls company, 1937. (4 1, 7-74)

Gillett, Lucy H. *Nutrition in public health.* Philadelphia etc.: Saunders, 1946. (xi, 303)

Gillis, Mary M. *Food efficiency; or, The best food for the least money.* Jersey City N J: International Letter Club, 1920. (264)


Given, Meta H. and Evaporated Milk Association (Chicago Ill). Home Economics Dept. *Eating for efficiency.* Chicago: Home economics department Evaporated Milk Association, 1920. (64)

Given, Meta H. and Evaporated Milk Association Chicago. *Eating for efficiency.* Chicago Ill: Home economics department Evaporated milk association, 1927. (64)

Glasstone, Samuel and Violette F. Glasstone. *The food you eat, a practical guide to home nutrition.* Norman: University of Oklahoma Press, 1943. (6 1, 3-277, [1])


Goldsbury, Paul Williams. *Register of foods; a graphic study of eatables by the comparison of the percentages of their principal chemical elements, designed for students of dietetics.* Boston: Whitcomb & Barrows, 1907. (2 leaves)


Goodrich, Helen Pixell. *Canning and bottling: with notes on other simple methods of preserving fruit and vegetables*. London; New York: Longmans Green, 1918. (x, 70)


Gorrell, Faith Lanman, Hughina McKay, and Frances Zuill. *The family's food*. Chicago etc., etc.: J. B. Lippincott company, 1931. (ix, [1], 422)


Goudiss, Charles Houston. *Eating vitamines; how to know and prepare the foods that supply these invisible life-guards*. New York and London: Funk & Wagnalls company, 1922. (xii, 98)

Goudiss, Charles Houston. *Eating vitamines; how to know and prepare the foods that supply these invisible life-guards*. New York London: Funk & Wagnalls Company, 1923. (xii, 123)

Goudiss, Charles Houston. *Eating vitamines; how to know and prepare the foods that supply these invisible life-guards, with two hundred tested recipes and menus for use in the home*. New York London: Funk & Wagnalls company, 1927. (xii, 129)

Goudiss, Charles Houston. *Food friends we neglect; a group of rich nutrients which deserve seats of honor at our tables*. New York: Priv. print. by the People's home journal, 1921. (87)


Gould, John Stanton, Commissioners of New York (State) -- Emigration., and New York (City) -- Almshouse Board of governors of the. *A report on food and diet, with observations on the dietetical regimen, suited for almshouses, prisons, and hospitals; also on heating, ventilation, &c., with practical recommendations*. New York: W. C. Bryant, 1852. (99)


Grange, Cyril. *The complete book of home food preservation; fruits, vegetables, poultry, meat, fish and
eggs. London: Cassell, 1948. (x, 305)


Grant, Doris. *Feeding the family in war-time, based on the new knowledge of nutrition*. London: Harrap, 1942. (156)


Graves, Lulu G. *Modern dietetics; feeding the sick in hospital and home, with some studies on feeding well people*. St. Louis: The Modern hospital publishing company, 1917. (xii, 214)


Greeley, Arthur Philip. *The Food and Drugs Act, June 30, 1906; a study with text of the act, annotated, the rules and regulations for the enforcement of the act, food inspection, decisions and official food standards*. Washington, D.C.: J. Byrne & Company, 1907. (vii, 176)

Green, Mary Elizabeth et al. *Food products of the world*. Chicago: Hotel World, 1895. (xi, 249, vii)


Greer, Carlotta Cherryholmes. *Foods and home making*. Boston: Allyn and Bacon, 1928. (viii, 635)

Greer, Carlotta Cherryholmes. *Foods and home making*. Boston New York etc: Allyn and Bacon, 1931. (xvii, 635)

Greer, Carlotta Cherryholmes. *Foods and home making*. Boston: Allyn & Bacon, 1933. (xvii, 635)


Greer, Carlotta Cherryholmes. *Foods and home making*. Boston New York etc: Allyn and Bacon, 1938. (xvii, 635)

Greer, Carlotta Cherryholmes. *Foods and home making*. Boston New York etc: Allyn and Bacon, 1939. (xvii, 635)


Greer, Carlotta Cherryholmes. *School and home cooking*. Boston New York etc: Allyn and Bacon, 1925. (xxi, 530, 3-24)

Greer, Edith. *Food; what it is and does*. Boston, New York etc.: Ginn and company, 1915. (vii, 251)

Gregg, Mary and Elizabeth Kirby. *Aunt Martha's corner cupboard: or, Stories about tea, coffee, sugar, rice, etc*. London; Edinburgh; New York: T. Nelson & Sons, 1887. (144)

Gregg, Mary Kirby and Elizabeth Kirby. *Aunt Martha's corner cupboard: stories about tea, coffee, sugar, rice, etc*. Philadelphia: H. Altemus, 1898. (164)

Gregg, Mary Kirby and Elizabeth Kirby. *Aunt Martha's corner cupboard, or, Stories about tea, coffee, sugar, rice, etc*. London; New York: T. Nelson & Sons, 1891. (144)

Gregg, Mary Kirby, Elizabeth Kirby, and W. F. Rocheleau. *Aunt Martha's corner cupboard, or, Stories about tea, coffee, sugar, rice, etc*. Chicago: A. Flanagan Co., 1890. (112)

Gregg, Mary Kirby, Elizabeth Kirby, and Carol Wilford. *Aunt Martha's corner cupboard*. Chicago: A. Whitman & Company, 1928. (125 incl. col. front.,)


Haig, Alexander. *Diet and food, considered in relation to strength and power of endurance, training and athletics*. Philadelphia: P. Blakiston, 1900. (x, 102)


Haig, Kenneth George and Alexander Haig. *Health through diet; a practical guide to the uric-acid-free diet, founded on eighteen years' personal experience*. London: Methuen & co. ltd., 1913. (x, 227, [1])
Haig, Kenneth G. and Alexander Haig. *Health through diet; a practical guide to the uric-acid-free diet, founded on eighteen years' personal experience.* Philadelphia: Lippincott, 1914. (x, 227)


Halliday, Evelyn Gertrude and Isabel Tilton Noble. *Food chemistry and cookery.* Chicago, Ill.: The University of Chicago Press, 1943. (x, 346)

Halliday, Evelyn Gertrude and Isabel Tilton Noble. *How to buy beef, a set of 48 charts.* Chicago: The University of Chicago Press, 1933. (1 l.)


Halliday, Evelyn Gertrude and Isabel Tilton Noble. *Hows and whys of cooking.* Chicago, Ill.: The University of Chicago Press, 1933. (xviii, 252)


Halliday, Evelyn Gertrude and Isabel Tilton Noble. *Hows and whys of cooking.* Chicago III: The University of Chicago press, 1950. (xii, 328 incl. illus., tables.)

Handy, Amy L. *War food; practical and economical methods of keeping vegetables, fruits and meats.* Boston and New York: Houghton Mifflin company, 1917. (viii , 1 l., 76 , 1 l.)

Hanke, Milton Theodore. *Diet and dental health.* Chicago, Ill.: The University of Chicago press, 1933. (xi, 235, [1])

Hare, Francis Washington Everard. *The food factor in disease; being an investigation into the humoral causation, meaning, mechanism, and rational treatment, preventive and curative, of the paroxysmal neuroses (migraine, asthma, angina pectoris, epilepsy, etc.) bilious attacks, gout, catarrhal and other affections, high blood-pressure, circulatory, renal and other degenerations.* London New York and Bombay: Longmans Green and co., 1905. (2 v.)
Harris, Florence LaGanke and Ruth Adele Henderson. *Foods: their nutritive, economic, and social values.* Boston: Little Brown, 1940. (xi, 633)

Harris, Florence LaGanke and Ruth Adele Henderson. *Foods, their nutritive, economic and social values.* Boston: Little Brown and company, 1938. (xi, 633, 1 l)


Harris, Jessie Wooten. *Study guide to everyday food problems; a workbook for home-economics classes.* Boston New York etc.: Houghton Mifflin Company, 1935. (vii, [1], 152 incl. illus., forms.)


Harris, Jessie Wootten and Elisabeth Speer. *Everyday foods.* Boston, New York etc.: Houghton Mifflin company, 1937. (x, 550)


Harris, Jessie W. and Elisabeth Lacey Speer. *Everyday foods.* Boston: Houghton, 1939. (x, 530, xxxiv)


Harris, Jessie W., Elisabeth Lacey Speer, and Alice Frances Blood. *Everyday foods.* Boston: New York etc. Houghton Mifflin company, 1941. (viii, 576, xxiv incl. illus., tables, diagrs.)


Harrow, Benjamin. *Vitamines; essential food factors*. New York: E.P. Dutton, 1922. ([xiii],261)


Hart, Alice Marion. *Diet in sickness and in health*. Philadelphia: W.B. Saunders, 1897. (xii, 219)


Hart, Alice Marion Rowlands. *Diet in sickness and in health*. Philadelphia: W.B. Saunders, 1902. (xii, 232)


Hassall, Arthur Hill. *Adulterations detected; or, Plain instructions for the discovery of frauds in food and medicine*. London: Longman Brown Green Longmans and Roberts, 1857. (xvi, 712)

Hassall, Arthur Hill and Lancet Analytical Sanitary Commission. *Food and its adulterations; comprising the reports of the Analytical sanitary commission of "The Lancet" for the years 1851 to 1854 inclusive, revised and extended: being records of the results of some thousands of original microscopical and chemical analyses of the solids and fluids consumed by all classes of the public.* London: Longman Brown Green and Longmans, 1855. (2 l., [iii]-xlviii, 659, [1])

Hassel, Arthur Hill. *Adulterations detected; or, Plain instructions for the discovery of frauds in food in medicine.* London: Longman Green Longman and Roberts, 1861. (4 *., [v]-xii, [5], [xiii]-xvi, 712)


Hausner, A., Arthur Morris, and Herbert Robson. *The manufacture of preserved foods and sweetmeats; a handbook of all the processes for the preservation of flesh, fruit, and vegetables, and for the preparation of dried fruit, dried vegetables, marmalades, fruit-syrups, and fermented beverages, and of all kinds of candies, candied fruit, sweetmeats, rocks, drops, dragées, pralines, etc.* London: Scott Greenwood & co., 1912. (viii, 223, [1])


Hawk, Philip B. *What we eat and what happens to it, the results of the first direct method ever devised to follow the actual digestion of food in the human stomach.* New York, London: Harper & brothers, 1919. (7 l., 231, [1])


Hawley, Estelle Elizabeth and Grace Carden. *The art and science of nutrition; a text-book on the theory and application of nutrition.* St. Louis: Mosby, 1944. (668)

Hawley, Estelle Elizabeth, Esther Ellen Mast, and University of Rochester. School of Medicine and Dentistry. *The fundamentals of nutrition.* Springfield, Ill., Baltimore, Md.: C. C. Thomas, 1940. (xvi, 477, 1 l)

Hay, William Howard. *Health via food.* East Aurora N Y: Sun-Diet Health Service c1929, 1929. (311)

Hay, William Howard. *Health via food.* East Aurora N Y, 1932. (311)
Hay, William Howard and Rasmus Larssen Alsaker. *Health via food.* East Aurora N Y: Sun-Diet Health Foundation, 1933. (317 incl. front. (port.))


Henderson, Mary Newton. *Diet for the sick; a treatise on the values of foods, their application to special conditions of health and disease, and on the best methods of their preparation.* New York: Harper, 1885. (ix, 234)


Hess, Julius Hays. *Principles and practice of infant feeding.* Philadelphia: F. A. Davis company; [etc. etc.], 1919. (xii, 343)


Hilles, Helen. *Young food.* New York: Duell Sloan and Pearce, 1940. (xiii, 253)


Holbrook, M. L. *Eating for strength; or, Food and diet in their relation to health and work, together with several hundred recipes for wholesome foods and drinks.* New York: M. L. Holbrook & co., 1888. (viii, [9]-246)

Holck, Harold Groth Oxholm. *Diet and efficiency; a five-year controlled experiment on man.* Chicago, Ill.: The University of Chicago press, 1929. (ix, 72)


Hoskins, Thomas H. and James Foord. *What we eat: an account of the most common adulterations of food and drink. With simple tests by which many of them may be detected.* Boston: T. O. H. P. Burnham, 1861. (viii, 218)


Huddleson, Mary Pascoe. *Food for the diabetic; what to eat and how to calculate it with common household measures.* New York: The Macmillan company, 1923. (xiii, 75)

Huddleson, Mary Pascoe. *Food for the diabetic; what to eat and how to calculate it with common household measures.* New York: The Macmillan company, 1924. (xiii, 75)

Huddleson, Mary Pascoe. *Food for the diabetic; what to eat and how to calculate it with common household measures.* New York: The Macmillan company, 1926. (xi, 1 l., 83)

Huddleson, Mary Pascoe. *Food for the diabetic; what to eat and how to calculate it with common household measures.* New York: The Macmillan company, 1928. (xi, 1 l., 83)

Hughes, Mary Catherine. *Everywomans canning book; the A B C of safe home canning and preserving.* Boston, Mass.: Whitcomb & Barrows, 1918. (viii, 96)

Hughes, Osee. *Introductory foods.* New York: Macmillan, 1940. (vii, 522)


Hunt, Thomas F. *The cereals in America.* New York: O. Judd Company; etc. etc., 1906. (xxvii, 421 incl. front., illus., diagrs.)


Huntington, Emily. *The cooking garden. A systematized course of cooking for pupils of all ages, including plan of work, bills of fare, songs, and letters of information*. New York: Trow's Printing and Bookbinding Company, 1885. (198)

Huseby, Irene Brewster and Beatrice Garnet Sylvester. *We're going to be better nourished; an introduction to nutrition*. New York: College entrance book company, 1943. (3 *., 122)


Hutchison, Robert. *Food and the principles of dietetics*. London: Edward Arnold, 1900. (xviii, 548 , 3 leaves of plates)


Hutchison, Robert. *Food and the principles of dietetics*. New York, 1903. (18, 548)


Hutchison, Robert. *Food and the principles of dietetics.* New York: W. Wood and Co., 1917. (xx, 617)

Hutchison, Robert. *Food and the principles of dietetics.* London: E. Arnold & co., 1922. (xx, 610)

Hutchison, Robert. *Food and the principles of dietetics.* London: Arnold, 1927. (xx, 610)


Hutchison, Robert and V. H. Mottram. *Food and the principles of dietetics.* Baltimore: W. Wood, 1933. (xvi, 630)


Hutchison, Robert and Vernon Henry Mottram. *Food and the principles of dietetics.* Baltimore: Williams & Wilkins, 1940. (xxvii, 648)

Hutchison, Robert and Vernon Henry Mottram. *Hutchison's food and the principles of dietetics.* London: Edward Arnold, 1943. (652)

Hutchison, Robert, Vernon Henry Mottram, and Graham George. *Hutchison's food and the principles of dietetics.* London: Edward Arnold, 1940. (xxvii, 648)


Hutchison, Robert, Vernon Henry Mottram, and George Graham. *Hutchison's food and the principles of dietetics.* Baltimore: Williams & Wilkins, 1941. (xxvii, 648)


International Harvester Company. *How to freeze foods; the International Harvester system of food preservation.* Chicago, 1947. (62)

Ives, Ella Mae Parks. *The home dietitian; a comprehensive cook book, containing over 2000 excellent, tested, practical, economical and unusual recipes; a large number of menus for every-day use, as well as for all special occasions; valuable charts and articles on food and diets, with particular attention given to foods for children, and corrective diet for adults that are either under-weight or over-weight.* Philadelphia: David McKay company, 1928. (x, 750)

Ives, Ella Mae Parks. *The home dietitian's cook book; a comprehensive cook book, containing over 2400 excellent, tested, practical, economical and unusual recipes; a large number of menus for every-day use, as well as for all special occasions; valuable charts and articles on food and diets, with particular attention given to foods for children, and corrective diet for adults that are either under-weight or over-weight.* Philadelphia: David McKay company, 1938. (x, 751)


James, Alice L. *Catering for two: comfort and economy for small households.* New York: G.P. Putnam's Sons, 1898. (337)

James, Alice L. *Catering for two comfort and economy for small households.* New York; London: G.P. Putnam, 1900. (vii, 292)

James, Alice L. *Catering for two; comfort and economy for small households.* New York London: G.P. Putnam's sons, 1932. (4 *., 293)


Johnson, Gertrude Tacy. *Domestic science; a text in cooking & syllabus in sewing.* Kansas city Mo: Johnson, 1912. (153)
Jones, Mary Chandler. *Lessons in elementary cooking*. Boston: The Boston cooking school magazine company, 1913. (vi, 266)


Justin, Margaret M., Lucile Mary Rust, and Gladys Ellen Vail. *Foods, an introductory college course*. Boston, New York: Mifflin, 1933. (xxi, 569)


Kansas State Agricultural College (Manhattan). *Practical cookery: a compilation of principles of cookery and recipes, and the etiquette and service of the table.* Manhattan Kans: The College, 1925. (375)

Kansas State Agricultural College (Manhattan). Dept. of Food Economics and Nutrition. *Practical cookery, a compilation of principles of cookery and recipes, and The etiquette and service of the table.* Manhattan: Dept. of Printing Kansas State Agricultural College, 1926. (2 *., [7]-375)

Kansas State Agricultural College (Manhattan). Dept. of Food Economics and Nutrition. *Practical cookery, a compilation of principles of cookery and recipes, and The etiquette and service of the table.* Manhattan: Dept. of Printing Kansas State Agricultural College, 1927. (2 l., [7]-375)

Kansas State College. Dept. of Food Economics and Nutrition. *Practical cookery and the etiquette and service of the table: a compilation of principles of cookery and recipes, with suggestions for etiquette for various occasions.* Manhattan Kan: Dept. of Printing Kansas State College of Agriculture and Applied Science, 1933. (444)


Kansas State University. Dept. of Food Economics and Nutrition. *Practical cookery and the etiquette and service of the table a compilation of principles of cookery and recipes with suggestions for etiquette for various occasions.* Manhattan: Dept. of Printing Kansas State College of Agriculture and Applied Sciences, 1945. (506)

Kansas State University. Dept. of Food Economics and Nutrition. *Practical cookery and the etiquette and service of the table, a compilation of principles of cookery and recipes with suggestions for etiquette for various occasions.* Department of Food Economics and Nutrition, School of Home Economics, Kansas State College of Agriculture and Applied Science. Manhattan: Dept. of Printing Kansas State College of Agriculture and Applied Science, 1942. (506)

Kansas. State agricultural college Manhattan. Dept. of food economics and nutrition. *Practical cookery and the etiquette and service of the table, a compilation of principles of cookery and recipes with suggestions for etiquette for various occasions.* Manhattan: Dept. of printing Kansas state college of agriculture and applied science, 1932. (444 incl. front., illus.)
Kansas. State agricultural college Manhattan. Dept. of food economics and nutrition. *Practical cookery and the etiquette and service of the table, a compilation of principles of cookery and recipes with suggestions for etiquette for various occasions.* Manhattan: Dept. of printing Kansas state college of agriculture and applied science, 1934. (444 incl. front., illus.)

Kansas. State College of Agriculture and Applied Science Manhattan. Dept. of Food Economics and Nutrition. *Practical cookery and the etiquette and service of the table; a compilation of principles of cookery and recipes with suggestions for etiquette for various occasions.* Manhattan: Dept. of printing Kansas state college of agriculture and applied science, 1941. (506 incl. front., illus., tables, diagrs.)


Kansas. State University of Agriculture and Applied Science Manhattan. Dept. of Foods and Nutrition. *Practical cookery, a compilation of principles of cookery and recipes, and The etiquette and service of the table.* Manhattan: Dept. of printing Kansas state agricultural college, 1920. (250 incl. front., illus.)

Kebler, Lyman F. *Eat and keep fit: preventing and controlling overweight, acidosis and constipation.* Washington D C: L.F. Kebler, 1930. (302)

Keene, Sally. *Eat to live; the problems of food values reduced to simple terms.* Boston Mass: Boylston Pub. Co., 1918. (47, [1])


Kellogg, E. E. *Science in the kitchen: a scientific treatise on food substances and their dietetic properties, together with a practical explanation of the principles of healthful cookery, and a large number of


Kerr Glass Manufacturing Corp., 1934. (11)


King, John Blair Smith. *Practical observations upon the chemistry of food and dietetics*. Chicago: Blakely Printing Co., 1906. (140)

King, John Blair Smith. *Practical observations upon the chemistry of food and dietetics*. Philadelphia: Boericke & Tafel, 1907. (147)


Kirby, Mary and Elizabeth Kirby. *Aunt Martha's corner cupboard, or Stories about tea, coffee, sugar, rice, etc*. Boston: Educational Pub. Co., 1909. (153)

Kirby, Mary and Elizabeth Kirby. *Aunt Martha's corner cupboard, or, Stories about tea, coffee, sugar, rice, etc*. Boston: De Wolfe Fiske, 1800. (144 , [3] leaves of plates)


Kohman, Edward Frederick. *Vitamins in canned foods*. Washington D C, 1922. ([3], 92)


Lamb, Ruth deForest and Royal Samuel Copeland. *American chamber of horrors; the truth about food and drugs.* New York: Farrar & Rinehart incorporated, 1936. (xii , 21 , 3-418)

Lamprey, L. *The story of cookery.* New York: F.A. Stokes, 1940. (xvi, 262)

Lane, Dorothy E. *Nutrition and specific therapy.* New York: The Macmillan company, 1922. (ix, , 11 , 185)


Lanman, Faith R. et al. *Food and family living.* Chicago New York etc: J.B. Lippincott company, 1942. (xi, 522 incl. illus., tables, diagr.)


Leach, Albert Ernest. *Food inspection and analysis. For the use of public analysts, health officers, sanitary chemists, and food economists.* New York: J. Wiley & Sons; [etc. etc.], 1904. (xiv, 787)

Leach, Albert Ernest. *Food inspection and analysis. For the use of public analysts, health officers, sanitary chemists, and food economists.* New York: J. Wiley & sons; [etc. etc.], 1906. (xiv, 787)

Leach, Albert Ernest. *Food inspection and analysis. For the use of public analysts, health officers, sanitary chemists, and food economists.* New York: J. Wiley & sons; [etc. etc.], 1911. (xviii, 954)

Leach, Albert Ernest and Andrew Lincoln Winton. *Food inspection and analysis, for the use of public analysts, health officers, sanitary chemists, and food economists.* New York: John Wiley, 1920. (xix, 1090 incl illus , tables)
Leach, Albert Ernest and Andrew Lincoln Winton. *Food inspection and analysis. For the use of public analysts, health officers, sanitary chemists, and food economists.* New York: J. Wiley & sons;[etc. etc.], 1913. (xix, 1001)

League for Preventive Work (Boston Mass.) and Michael Marks Davis. *Food supply in families of limited means; a study of present facts of the food problem in Boston families.* Boston: League for Preventive Work, 1917. (24)


Leitch, John Neil. *Dietetics in warm climates including foodstuffs, their analyses and rôle in disease.* London: Harrison and Sons Ltds., 1930. (3 *., 5-486)


Leslie, Eliza. *Directions for cookery in its various branches.* Philadelphia: Carey & Hart, 1845. (511)

Leslie, Eliza. *Directions for cookery, in its various branches.* Philadelphia: Carey & Hart, 1842. (468)

Leslie, Eliza, M. E. Sowell, and Elizabeth Joslin. *Directions for cookery, in its various branches.* Philadelphia: Carey & Hart, 1840. ([468])


Lieb, Clarence W. *Eat, drink and be slender; what every overweight person should know and do.* New York: The John Day company, 1929. (xi, 194 , 1 l.)


Lindlahr, Victor Hugo. *How to win and keep health with foods.* New York: National Nutrition Society,


Long, James. *Food and fitness; or, Diet in relation to health.* London: Chapman and Hall ltd., 1917. (ix, 208)

Lorand, Arnold. *Health and longevity through rational diet; practical hints in regard to food and the usefulness or harmful effects of the various articles of diet.* Philadelphia: F. A. Davis, 1912. (x, 416)

Lorand, Arnold. *Health and longevity through rational diet; practical hints in regard to food and the usefulness or harmful effects of the various articles of diet.* Philadelphia: F. A. Davis company, 1913. (x, 416)

Lorand, Arnold. *Health and longevity through rational diet; practical hints in regard to food and the usefulness or harmful effects of the various articles of diet.* Philadelphia: Davis, 1923. (xiii, 432)

Loughney, Al Modey. *Normal weight, correct eating; a practical, common-sense method of restoring normal weight in the excessively fat and the abnormally lean--the building of better men and women through health culture--together with an exhaustive treatise on foods and their nutritive values in preventing and overcoming the diseased conditions that humankind is heir to.* Seattle Wash: A.M. Loughney, 1919. (171, [5])

Lounsbery, Elizabeth. "*Let's set the table".* New York: Funk & Wagnalls, 1938. (xiv, 200)


Lowenberg, Miriam Elizabeth. *Food for the young child.* Ames, Ia.: Collegiate press inc., 1934. (xii, 1 l, 142)


Lusk, Graham. *The fundamental basis of nutrition.* New Haven: Yale university press; [etc. etc.], 1923. (6 l, 55, [1])


Mackenzie, Charles Fraser. *Food for health and thought; a survey of recent scientific research for wiser...

MacKnight, T. M. *Food for the tropics, being a short description of native produce suitable for food in tropical countries*. London: W. Thacker & co.; etc. etc., 1904. (ix, 116)


Maddock, Gaynor. *Eat well for less money; the American guide to modern nutrition, a practical handbook of basic foods for everyday living*. New York: Dutton, 1942. (219)


Marcet, W. *On the composition of food and how it is adulterated*. London: Churchill, 1856. (178)


Marriott, Williams McKim. *Infant nutrition; a textbook of infant feeding for students and practitioners of medicine*. St. Louis: Mosby, 1930. (375)

Marriott, Williams McKim. *Infant nutrition; a textbook of infant feeding for students and practitioners of medicine*. St. Louis: The C. V. Mosby company, 1935. (431)

Marriott, Williams McKim and Philip Charles Jeans. *Infant nutrition; a textbook of infant feeding for students and practitioners of medicine*. St. Louis: Mosby, 1941. (475)

Marriott, Williams McKim and Philip Charles Jeans. *Infant nutrition; a textbook of infant feeding for students and practitioners of medicine*. St. Louis: Mosby, 1947. (516)


Macmillan company, 1916. (xi, 325)

Matthews, Mary Lockwood. *Foods and cookery and the care of the house; first lessons for elementary schools.* Boston: Little Brown and company, 1925. (xvi, 189)

Matthews, Mary Lockwood. *Foods and cookery; first lessons in foods and cookery, family relationships, the care and management of the house, the care of children, health rules, and marketing.* Boston: Little Brown, 1926. (xii, 297)

Matthews, Mary Lockwood. *Foods and cookery; first lessons in foods and cookery, family relationships, the care and management of the house, the care of children, health rules, and marketing.* Boston: Little Brown and company, 1929. (xii, 297 incl. front., illus.)

Maxwell, Rosina K. *Food preservation guide.* North Chicago Ill: The Bunting publications inc., 1942. (264)


McCann, Alfred W. *The science of eating: how to ensure stamina, endurance, vigor, strength and health in infancy, youth and age.* New York: George H. Doran Co., 1918. (408)

McCann, Alfred Watterson. *The science of eating how to insure stamina, endurance, vigor, strength and health in infancy, youth and age.* New York: Doubleday Doran, 1929. (408)

McCann, Alfred Watterson. *The science of eating: how to ensure stamina, endurance, vigor, strength and health in infancy, youth and age.* New York: George H. Doran company, 1919. (xiv, 408)

McCann, Alfred Watterson. *The science of eating; how to insure stamina, endurance, vigor, strength and health in infancy, youth and age.* Garden City N.Y.: The Sun Dial Press Inc., 1937. (xiv, 408)

McCann, Alfred Watterson. *Thirty cent bread; how to escape a higher cost of living.* New York: George H. Doran company, 1917. (xii , 83)

McClendon, J. F. *Advances in the science of nutrition.* Sendai Japan: Sasaki, 1937. (xii, 220)

McCollum, Elmer Verner. *The newer knowledge of nutrition; the use of food for the preservation of vitality and health.* New York: The Macmillan Company, 1918. (ix , 11 , 199)


McCollum, Elmer Verner and Julia Ernestine Becker. *Food, nutrition and health*. Baltimore, 1947. (v, 146)


McCollum, Elmer Verner and Nina Simmonds. *The American home diet: an answer to the ever present question, what shall we have for dinner*. Detroit: Mathews Industries, 1927. (237)

McCollum, Elmer Verner and Nina Simmonds. *The American home diet; an answer to the ever present question What shall we have for dinner*. Detroit: Frederick C. Mathews company, 1923. (21, 237)

McCollum, Elmer Verner and Nina Simmonds. *The American home diet; an answer to the ever present question, what shall we have for dinner*. Detroit: Mathews, 1920. (237)

McCollum, E. V. and Nina Simmonds. *Food, nutrition and health*. Baltimore, Md.: The authors, 1925. (vii, 143)


McCollum, E. V. and Nina Simmonds. *Food, nutrition and health*. Baltimore Md: The authors, 1930. (vii, 148)

McCollum, Elmer Verner and Nina Simmonds. *The newer knowledge of nutrition; the use of foods for the preservation of vitality and health*. New York: The Macmillan Company, 1925. (x, 675)

McCollum, Elmer Verner and Nina Simmonds. *The newer knowledge of nutrition; the use of foods for the preservation of vitality and health*. New York: The Macmillan company, 1927. (675)
McCollum, Elmer Verner and Nina Simmonds. *The newer knowledge of nutrition; the use of foods for the preservation of vitality and health.* New York: The MacMillan Company, 1929. (xii , 1 l , 594)


McFee, Inez Nellie. *Food and health; a book for the lay reader who believes that health is what we make it.* New York: Thomas Y. Crowell company, 1924. (xi, 345)

McKillop, Margaret. *Food values: what they are and how to calculate them.* London: George Routledge & Sons ltd., 1925. (xii, 152)

McKillop, Margaret. *Food values, what they are, and how to calculate them.* London: Routledge, 1916. (viii, 136)

McKillop, Margaret and Elsie C. Mottram. *Food values: what they are, and how to calculate them.* London: Routledge & sons, 1936. (xi, 155)


Mendel, Lafayette Benedict. *Changes in the food supply and their relations to nutrition.* New Haven: Yale university press; etc. etc., 1916. (4 l., 61)


Merrill-Palmer Institute., Mary E. Sweeny, and Dorothy Curts Buck. *How to feed young children in the
Metcalf, Martha L. *Student's manual in household arts; food and cookery*. Industrial education company,, 1915. (4 l, iii-vi, 299, [3])


Miller, Elizabeth Smith. *In the kitchen*. Boston: Lee and Shepard, 1875. (572)


Mitchell, John. *Treatise on the falsifications of food, and the chemical means employed to detect them*. London: H. Bailliere; etc. etc., 1848. (xviii, 341)

Moffett, Thomas et al. *Healths improvement, or, Rules comprizing and discovering the nature, method, and manner of preparing all sorts of food used in this nation*. London: Printed by Tho. Newcomb for Samuel Thomson. 1655. (8 [i.e. 6], 296)

Monaghan, Elizabeth A. *What to eat and how to prepare it*. New York: George H. Doran company, 1922. (xii, 1 *., 15-185)

Monaghan, Elizabeth A. *What to eat and how to prepare it*. Garden City N Y: Doubleday, 1930. (185)

Monroe, Day et al. *Food buying and our markets*. New York: Barrows, 1938. (x, 430)

Monroe, Day et al. *Food buying and our markets*. New York: Barrows, 1940. (x, 430)


Morgan, Helen. *You can't eat that! A manual and recipe book for those who suffer either acutely or mildly (and perhaps unconsciously) from food allergy*. New York: Harcourt Brace and company, 1939. (xviii, 2 l, 3-330)
Morrow, Emma L. *Recipes for instruction in domestic science.* Rochester N Y: Joseph M. Egloff, 1927. (104)

Morrow, Emma L. *Recipes for instruction in domestic science.* Rochester N Y: Joseph M. Egloff, 1930. (104)


Mottram, Vernon Henry. *Healthy eating.* London: Cassell, 1940. (vii, 126)


Munro, Daniel Colin. *Man alive you're half dead!* New York: Bartholomew House, 1943. (209)

Munro, Daniel Colin. *Man alive you're half dead! A physician tells you how to eat your way to glowing health ... and stay there.* New York: Bartholomew House, 1944. (209)


Munro, Daniel Colin. *Man alive, you're half dead! A physician tells you how to eat your way to glowing health ... and stay there.* New York: Bartholomew, 1940. (209)

Munro, Daniel Colin. *Man alive, you're half dead! A physician tells you how to eat your way to glowing health ... and stay there.* New York: Bartholomew House, 1948. (209)

Murphy, Charles J. *American Indian corn (maize) a cheap, wholesome, and nutritious human food.* Edinburgh: R. Grant & Son, 1890. (96)

Murphy, Charles J. and Jeannette Young Norton. *American Indian corn (maize), a cheap, wholesome, and nutritious food. 150 ways to prepare and cook it.* New York: G.P. Putnam's Sons, 1917. (xiii, 128)

Murphy, Margot. *Wartime meals, how to plan them, how to buy them, how to cook them.* New York: Greenberg, 1942. (258 incl. tables.)

Murray, J. Alan. *The economy of food; a popular treatise on nutrition, food and diet.* London: Constable, 1911. (xii, 253)
Murray, J. Alan. *The economy of food; a popular treatise on nutrition, food and diet.* London: Constable & co. ltd., 1916. (xii, 253)


National School of Pressure Cooking. *The national handbook of pressure cooking. A complete manual on the science of cooking and canning under steam pressure. Recipes, menus, time-tables.* Eau Claire Wis: The National School of Pressure Cooking, 1930. (76)


Neil, Marion Harris. *Economical cookery.* Boston: Little Brown and company, 1918. (x, 346)


New York State. Bureau of educational experiments. et al. *Health education and the nutrition class, a report of the Bureau of educational experiments; descriptive and educational sections*. New York: E.P. Dutton & company, 1921. (xv, 1 l, 281)


Norton, Alice and American School of Home Economics. *Food and dietetics*. Chicago: American school of home economics, 1907. (6 l, [3]-227 (i.e 231))


Osborne, Leno. *Food and clothing*. Chicago, New York: Row Peterson & company, 1914. (1 l, 5-235)


Paris, John Ayrton. *A treatise on diet; with a view to establish on practical grounds a system of rules for the prevention and cure of the diseases incident to a disordered state of the digestive functions*. New York: Duyckinck Collins, 1828. (iv, 210)

Patee, Alida Frances and Alida Frances Pattee. *Teacher's dietetic guide: containing the 1925 standard curriculum state board requirements in dietetics, and state board examination questions*. Mount Vernon N Y: Pattee, 1925. (156)

Paton, Diarmid Noël and Leonard Findlay. *Poverty, nutrition & growth: studies of child life in cities and
rural districts of Scotland. London: H. M. Stationery off., 1926. (333, [1])


Pattee, Alida Frances. *Practical dietetics, with reference to diet in disease.* New York, 1908. (xvi, 312)


Pattee, Alida Frances. *Practical dietetics, with reference to diet in disease.* Mt Vernon N Y, 1916. (xc, 547)


Pattee, Alida Frances. *Practical dietetics, with reference to diet in health and disease.* Mt Vernon N Y, 1918. (xxv, 543)


Pattee, Alida Frances. *Practical dietetics, with reference to diet in health and disease.* Mt Vernon N Y,
1931. (xix, 889)


Pattee, Alida Frances. *Practical dietetics, with reference to diet in health and disease.* Mt Vernon N Y, 1937. (xv, 880)


Pattee, Alida Frances. *Teacher's dietetic guide: containing the 1926 standard curriculum state board requirements in dietetics, and state board examination questions.* Mount Vernon N Y: Pattee, 1926. ([156])


Pattee, Alida Frances. *Teacher's dietetic guide, containing the 1927 standard curriculum state board requirements in dietetics and state board examination questions.* Mt Vernon N Y, 1927. (160)

Pattee, Alida Frances. *Teacher's dietetic guide, containing the latest standard curriculum state board requirements in dietetics and state board examination questions.* Mt Vernon N Y, 1929. (iv, 156)


Pavy, F. W. *A treatise on food and dietetics, physiologically, and therapeutically considered.* London: J. & A. Churchill, 1875. (x, 613)

Pavy, F. W. *A treatise on food and dietetics, physiologically, and therapeutically considered.* New York:


Pennock, Leila. *Our food combinations*. Pasadena: s.n., 1923. (81)


Pereira, Jonathan and Charles A. Lee. *A treatise on food and diet: with observations on the dietetical regimen suited for disordered states of the digestive organs; and an account of the dietaries of some of the principal metropolitan and other establishments for paupers, lunatics, criminals, children, the sick, &c*. New York: J. & H.G. Langley, 1843. (xvi, 325)

Peters, Lulu Hunt. *Diet and health, with key to the calories*. Chicago: The Reilly and Britton co., 1918. (6 l., 11-105, [2])


Peters, Lulu Hunt. *Diet and health, with key to the calories*. Chicago: The Reilly and Britton co., 1921. (6 *, 11-121, [2])


Peters, Lulu Hunt. *Diet and health, with key to the calories*. Chicago: The Reilly and Lee co., 1929. (4 l., 11-127, [2])
Peters, Lulu Hunt. *Diet for children (and adults) and the kalorie kids.* New York: Dodd Mead and company, 1924. (2 l., vii-xiii, 2 l., 3-313)

Peters, Lulu Hunt and Eloise Davison. *Diet and health, with key to the calories.* Chicago: Reilly and Lee, 1939. (148)

Pfaffmann, Mary and Frances Stern. *How to teach nutrition to children.* New York: M. Barrows, 1942. (xv, 224)

Pfund, Marion Caroline. *Chemistry and food preparation, a laboratory manual for students of home economics; a series of experiments in elementary chemistry and experimental cookery designed for a scientific approach to the study of food preparation. Basic recipes and methods of combining ingredients are presented, together with variations that suggest the wide applicability of the fundamental principles.* Ithaca, N.Y.: New York State College of Home Economics Cornell University, 1946. (v, 168)

Pfund, Marion Caroline and New York State College of Home Economics. *Chemistry and food preparation, a laboratory manual for students of home economics; a series of experiments in elementary chemistry and experimental cookery designed for a scientific approach to the study of food preparation. Basic recipes and methods of combining ingredients are presented, together with variations that suggest the wide applicability of the fundamental principles.* Ithaca, N.Y.: New York state college of home economics Cornell university, 1944. (v, 159)


Philip, Robert Kemp. *The family save-all: a system of secondary cookery supplying excellent dishes for breakfast, luncheon, dinner, and supper, from cold and other fragments, with invaluable hints for economy in the use of every article of household consumption.* London: W. Kent, 1861. (292)


Pierce, Anne Lewis. *Home canning for victory, also preserving, pickling and dehydrating.* New York: Silver Burdett, 1942. (xv, 106)

Pierce, Anne Lewis. *Quick freezing, a digest of authoritative information on quick freezing of foods for the home.* New York: M. Barrows and company, 1944. (xv, 17-84)
Platt, Kate Anne. *Food: its use and abuse*. London: Faber and Gwyer, 1926. (232)


Plimmer, Violet G. *Food values at a glance: and how to plan a healthy diet*. London; New York: Longmans Green, 1938. (94, 26)

Plimmer, Violet Geraldine. *Food values at a glance and how to plan a healthy diet*. London New York etc: Longmans Green and co., 1935. (94, 1 *.)


Plimmer, Violet Geraldine Sheffield. *Food values at a glance and how to plan a healthy diet*. London New York: Longmans Green, 1939. (190)


Pope, Amy Elizabeth and Mary Lovina Carpenter. *Essentials of dietetics in health and disease; a textbook for nurses and a practical dietary guide for the household*. New York and London: G. P. Putnam's sons,
1917. (ix, 1 l, 373)


Pretorius, Martin W. *Nutritious recipes and meals*. Northridge Calif: Northridge Products, 1948. (152)


Putnam, Nina Wilcox. *Tomorrow we diet.* New York: George H. Doran company, 1922. (90)

Quigley, Daniel Thomas. *The national malnutrition.* Milwaukee Wis: The Lee foundation for nutritional research, 1943. (3 l., 113)


Raizizun, Yacki. *Eat to be well.* Milwaukee Wis: C.N. Caspar, 1930. (62)

Ravenhill, Alice. *The preparation of food.* Victoria B C: Printed by W.H. Cullin printer to the King's most excellent Majesty, 1911. (20)

Ravenhill, Alice. *The preparation of food.* Victoria B C: Printed by W.H. Cullin printer to the King's most excellent Majesty, 1912. (19)

Read, Charles Stanford. *Fads and feeding.* London: Methuen, 1908. (viii, 163)


Reid, Hartelaw. *Cookery, rational, practical, and economical treated in connexion with the chemistry of food.* Edinburgh: J. Menzies, 1853.

Reid, Margaret G. *Food for people.* New York; London: J. Wiley; Chapman & Hall, 1943. (xv, 653)

Richards, Amy G. *Cookery.* Montreal: E.M. renouf, 1895. (436)
Richards, Ellen Henrietta. *The cost of food: a study in dietaries.* New York: J. Wiley & sons; etc. etc., 1901. ([iii]-v, 161)


Richards, Ellen H. *First lessons in food and diet.* Boston: Whitcomb & Barrows, 1907. (iv, 52)

Richards, Ellen H. *First lessons in food and diet.* Boston: Whitcomb & Barrows, 1911. (iv, 52)

Richards, Ellen Henrietta. *Food materials and their adulterations.* Boston: Estes and Lauriat, 1885. (iv, 183)


Richards, Ellen H. *Good luncheons for rural schools without a kitchen.* Boston, Mass.: Whitcomb & Barrows, 1906. (11, 12)

Richards, Ellen H. and John Foote Norton. *The cost of food; a study in dietaries.* New York: John Wiley & sons inc. etc. etc., 1917. (xi, 148)

Richards, Ellen Henrietta and Louise Harding Williams. *The dietary computer. Explanatory pamphlet; the pamphlet containing tables of food composition, lists of prices, weights, and measures, selected recipes for the slips, directions for using the same.* New York: J. Wiley & sons; etc. etc., 1902. (11, 54)

Richards, Ellen Henrietta Swallow. *First lessons in food and diet.* Boston: Whitcomb & Barrows, 1904. (iv, 52)


Richardson, Frank Howard. *Feeding our children; a simple and understandable exposition of the principles of nutrition, together with their practical application to the task of planning meals for the various ages.* New York: Thomas Y. Crowell company, 1937. (159)

Richardson, Frank Howard. *Rebuilding the child; a study in malnutrition.* New York: Putnam, 1927. (xxvi, 319)

Roberts, Lydia J. *Nutrition work with children.* Chicago: Univ. of Chicago pr., 1927. (xiv, 394)

Roberts, Lydia J. *Nutrition work with children.* Chicago: Univ. of Chicago pr., 1935. (639)


Robinson, Eva Roberta and Helen Gunn Hammel. *Lessons in cooking through preparation of meals.* Chicago: American school of home economics, 1926. (1 *., xii, 9-467)


Robinson, Eva Roberta and Helen Gunn Hammel. *Lessons in cooking through preparation of meals; a correspondence course prepared to teach the art of cooking in the home, through a series of graded menus, with directions for preparing the meals, as well as the separate recipes.* Chicago: American School of Home Economics, 1919. (467)

Rockwell, F. F. *Save it for winter.* New York: Stokes, 1918. (v.)

Rolfs, Shirley. *Freezing foods at home.* Minneapolis Minn: Press of Van Wold Stevens co., 1947. (6, 1., 6-85, [6].)

Rolleston, Humphry Davy and Alan A. Moncrieff. *Diet in health and disease.* London: Published on behalf of the Practitioner by Eyre & Spottiswoode ltd., 1939. (382)

Rolleston, Humphry Davy and Alan A. Moncrieff. *Diet in health and disease.* London: Published on behalf of the Practitioner by Eyre & Spottiswoode ltd., 1940. (382)

Rony, Hugo Rohonyi. *Obesity and leanness.* Philadelphia: Lea & Febiger, 1940. (300)

Roper, Dora C. C. L. *Vegetarian supplement to scientific feeding.* Oakland Calif: Buckner Printing Co., 1915. (158)


Rose, Mary Swartz. *Feeding the family*. New York: The Macmillan company, 1940. (xv, 421)


Rose, Mary Swartz and Gertrude M. Borgeson. *Child nutrition on a low-priced diet, with special reference to the supplementary value of an egg a day, the effect of adding orange juice and of replacing egg by liver*. New York city: Teachers college Columbia university, 1935. (xiv , 11 , 109 incl diagrs , forms)


Rundell, Maria Eliza. *A new system of domestic cookery; formed upon principles of economy, and adapted to the use of private families*. London: J. Murray [etc.] [etc.], 1813. (111 , xxx, 354)


Rundell, Maria Eliza Ketelby. *The new system of domestic cookery: comprising practical and valuable receipts for preparing soups, gravies, made dishes, roasting, boiling, stewing, frying. &c., with useful instructions for selecting and purchasing all articles of food; the whole art of confectionery; and instructions for preserving and pickling, brewing, &c., &c*. London: W. Tegg, 1868. (xlviii, 432)

Rundell, Maria Eliza Ketelby. *A new system of domestic cookery: formed upon principles of economy and adapted to the use of private families*. London: John Murray, 1809. (xxx, 351)


Rundell, Maria Eliza Ketelby. *A new system of domestic cookery: formed upon principles of economy and adapted to the use of private families.* London: J. Murray, 1831. (liv, 444, plates)

Rundell, Maria Eliza Ketelby. *A new system of domestic cookery: formed upon principles of economy and adapted to the use of private families.* Manchester: Thomas Johnson, 1855. (xxv, 407)

Rundell, Maria Eliza Ketelby. *A new system of domestic cookery: formed upon principles of economy and adapted to the use of private families.* London; New York: Routledge, 1857. (xii, xxiv, 361, 10 leaves of plates)

Rundell, Maria Eliza Ketelby. *A new system of domestic cookery: formed upon principles of economy and adapted to the use of private families.* London; New York: Routledge Warne & Routledge, 1863. (xii, xxiv, 361, 10 leaves of plates)


Rundell, Maria Eliza Ketelby. *A new system of domestic cookery: formed upon principles of economy, and adapted to the use of private families.* London: J. Murray etc., 1816. ([11] leaves, xxx, 354 [i.e. 356])

Rundell, Maria Eliza Ketelby. *A new system of domestic cookery: formed upon principles of economy, and adapted to the use of private families.* London: John Murray, 1818. (lii, 354, 10 leaves of plates)

Rundell, Maria Eliza Ketelby. *A new system of domestic cookery: formed upon principles of economy, and adapted to the use of private families.* London: J. Murray etc., 1823. (lii, 336? [+ extra leaf])

Rundell, Maria Eliza Ketelby. *A new system of domestic cookery: formed upon principles of economy, and adapted to the use of private families.* London: J. Murray etc., 1832. (liv, 448 [i.e. 450])


Rundell, Maria Eliza Ketelby. *A new system of domestic cookery: formed upon principles of economy,*
and adapted to the use of private families. London: The booksellers, 1846. ([2] leaves, xii, xxiv, 361 [i.e. 363])

Rundell, Maria Eliza Ketelby. A new system of domestic cookery: formed upon principles of economy, and adapted to the use of private families. London; Manchester: J. Johnson; T. Johnson, 1849. ([2] leaves, [vii]-xxv, 407)


Rundell, Maria Eliza Ketelby. A new system of domestic cookery formed upon principles of economy, and adapted to the use of private families: with the addition of many new receipts, and embellished with engravings. Halifax: Milner and Sowerby, 1866. (376 , [1] leaf of plates)

Rundell, Maria Eliza Ketelby. A new system of domestic cookery, formed upon principles of economy, and adapted to the use of private families. London: G. Routledge, 1853. (xii, xxiv, 361 , 10 leaves of plates)

Rundell, Maria Eliza Ketelby. New system of domestic cookery, formed upon principles of economy, and adapted to the use of private families. London: T. Nelson and Sons, 1860. (348)

Rundell, Maria Eliza Ketelby. A new system of domestic cookery, formed upon principles of economy: and adapted to the use of private families throughout the United States. New-York: Published by R. M'Dermut & D. D. Arden no. 1 City-hotel. John Forbes printer, 1814. (1 *., xxiii, [25]-316)


Rundell, Maria Eliza Ketelby. A new system of domestic cookery; formed upon principles of economy: and adapted to the use of private families. London: John Murray, 1822. ([i] lli [1]-354 front.,)

Rundell, Maria Eliza Ketelby and E. Birch. A new system of domestic cookery: formed upon principles of economy, and adapted to the use of private families. London: H.G. Bohn, 1847. (xxiii, 491)

Rundell, Maria Eliza Ketelby et al. The experienced American housekeeper, or, Domestic cookery: formed on principles of economy for the use of private families. New York: Johnstone & Van Norden, 1823. (216)


Rundell, Maria Eliza Ketelby, James B. Herndon, and Herndon/Vehling Collection. A new system of domestic cookery: formed upon principles of economy and adapted to the use of private families. London:
J. Murray, 1839. (liv, 448, [9] leaves of plates)

Rundell, Maria Eliza Ketelby et al. A new system of domestic cookery: formed upon principles of economy, and adapted to the use of private families. Exeter: Printed by Norris & Sawyer, 1808. (xx, 297)

Rundell, Maria Eliza Ketelby and Herndon/Vehling Collection. A new system of domestic cookery, formed upon principles of economy; and adapted to the use of private families, throughout the United States. New York: Published by Robert M'Dermut no.222 Pearl Street; Forbes & Co. Printers., 1817. (317)

Rundell, Maria Eliza Ketelby and Katherine Golden Bitting Collection on Gastronomy (Library of Congress). A new system of domestic cookery: formed upon principles of economy, and adapted to the use of private families: with the addition of many new receipts. London: T. Allman, 1800. ([22], xxx, 351, [1], ix leaves of plates)

Rundell, Maria Eliza Ketelby and Lady. A New system of domestic cookery, formed upon principles of economy, and adapted to the use of private families: with the addition of many new receipts. London: Milner and Sowerby, 1880. (xlix, 350, [10] leaves of plates)

Rundell, Maria Eliza Ketelby and A. Lady. A new system of domestic cookery: founded upon principles of economy and adapted to the use of private families. London: J. Murray, 1842. (liv, 571, 10 leaves of plates)


Rundell, Maria Eliza Ketelby and A. Lady. A new system of domestic cookery, formed upon principles of economy, and adapted to the use of private families: with the addition of many new receipts. London Edinburgh New York: T. Nelson and Sons, 1848. ([22], xxx, 346+, 10 leaves of plates)

Rundell, Maria Eliza Ketelby and A. Lady. A new system of domestic cookery, formed upon principles of economy; and adapted to the use of private families throughout the United States. New York: R. M'Dermut & D. D. Arden; J. Forbes printer, 1815. (316)

Rundell, Maria Eliza Ketelby and A. Lady. A new system of domestic cookery; formed upon principles of economy: and adapted to the use of private families. London: Printed by S. Hamilton for J. Murray, 1812. (xxx, 348)

Rundell, Maria Eliza Ketelby and A. Lady. A new system of domestic cookery; formed upon principles of economy: and adapted to the use of private families. London: J. Murray, 1826. (liv, 449 [i.e. 451])

Rundell, Maria Eliza Ketelby, Joseph Dommers Vehling, and Herndon/Vehling Collection. *A new system of domestic cookery: formed upon principles of economy, and adapted to the use of private families, with the addition of many new receipts.* London: T. Al[l]man, 1838. (xl, 419, 11 leaves of plates)


Sachse, Helena V. *How to cook for the sick and convalescent: arranged for the physician, trained nurse, and home use.* Philadelphia: Lippincott, 1910. (337)

Sachse, Helena Viola. *How to cook for the sick and convalescent, arranged for the physician, and trained nurse, and home use.* Philadelphia: Lippincott, 1901. (xvi, 239)

Sachse, Helena Viola. *How to cook for the sick and convalescent, arranged for the physician, trained nurse, and home use.* Philadelphia: J. B. Lippincott company, 1904. (297)


Salt, Henry Stephens. *The logic of vegetarianism; essays and dialogues.* London: Vegetarian Society,


Sayres, Paul. *Food marketing; twenty-two leaders of the food industry tell how the Nation's biggest and most complex business works, and why*. New York: McGraw-Hill, 1950. (xii, 335)


Schloss, Hannah W. *Short cuts and left-overs*. Cleveland; New York, 1942. (130)


Schwaab, Ernest F. *The secrets of canning: a complete exposition of the theory and art of the canning industry*. Baltimore: J. Murphy, 1890. (150)


Agency, 1907. (120)


Shankland, E. R. *The matron's household manual.* Dubuque Iowa: s.n., 1875. (117, [8])


Sherman, Henry C. *Chemistry of food and nutrition.* New York: The Macmillan company, 1918. (xiii, 454)


Sherman, Henry C. *Chemistry of food and nutrition.* New York: The Macmillan company, 1926. (xii, 11, 636)


Sherman, Henry C. *Chemistry of food and nutrition*. New York: The Macmillan company, 1941. (x, 11, 611)


Sherman, Henry C. *Food products*. New York: The Macmillan company, 1924. (xii, 687)

Sherman, Henry C. *Food products*. New York: Macmillan, 1933. (xii, 674)


Shircliffe, Arnold. *Principles of cookery*. Chicago: Naval Air Technical Training Center, 1944. (iv, 228)


Simon, André Louis. *The art of good living; a contribution to the better understanding of food and drink together with a gastronomic vocabulary and a wine dictionary*. London: Constable, 1929. (xii, 200)

Simon, André Louis. *The art of good living; a contribution to the better understanding of food and drink together with a gastronomic vocabulary and a wine dictionary*. London: Constable & co. ltd., 1930. (190, [1])


Smith, John. *Fruits and farinacea the proper food of man; being an attempt to prove from history, anatomy, physiology, and chemistry, that the original, natural, and best diet of man is derived from the vegetable kingdom*. London: Churchill, 1849. (xxiv, 342)

Smith, John. *Fruits and farinacea, the proper food of man: being an attempt to prove, from history, anatomy, physiology, and chemistry, that the original, natural, and best diet of man is derived from the vegetable kingdom.* London: Churchill, 1845. (xxiii, 422)

Smith, John and Francis William Newman. *Substance of the work entitled Fruits and farinacea, the proper food of man.* Manchester Eng: Heywood, 1873. (112)

Smith, John and R. T. Trall. *Fruits and farinacea, the proper food of man: being an attempt to prove from history, anatomy, physiology, and chemistry, that the original, natural, and best diet of man is derived from the vegetable kingdom.* New York: Samuel R. Wells, 1868. (314)

Smith, John and R. T. Trall. *Fruits and farinacea, the proper food of man: being an attempt to prove, from history, anatomy, physiology, and chemistry, that the original, natural, and best diet of man is derived from the vegetable kingdom.* New York: Fowlers and Wells, 1854. (314)


Snyder, Harry. *Human foods and their nutritive value.* New York: Macmillan, 1913. (xvi, 1.*, 362 incl. illus., tables.)


Sparkes, Boyden. *Home freezing & storage of food; zero storage in your home.* Garden City, N. Y.: Doubleday, 1948. (175)


Splint, Sarah Field. *The art of cooking and serving.* Cincinnati O: Procter & Gamble, 1926. (4 *., 252 incl. col. front., illus. (part col.))


Splint, Sarah Field. *The art of cooking and serving.* Cincinnati O: Procter & Gamble, 1930. (252)


Stern, Frances. *Applied dietetics; the planning and teaching of normal and therapeutic diets.* Baltimore: The Williams & Wilkins company, 1936. (xxi, 263)

Stern, Frances. *Applied dietetics; the planning and teaching of normal and therapeutic diets.* Baltimore: Williams & Wilkins co., 1943. (xx, 265)

Stern, Frances. *Applied dietetics; the planning and teaching of normal and therapeutic diets.* Baltimore: Williams & Wilkins, 1949. (xix, 293)

Stern, Frances and Gertrude T. Spitz. *Food for the worker; the food values and cost of a series of menus and recipes for seven weeks.* Boston: Whitcomb & Barrows, 1917. (11, v-vii, 131)


Stewart, Jean Josephine. *Foods; production, marketing, consumption.* New York: Prentice-Hall, 1938. (xvi, 737)

Stewart, Jean Josephine. *Foods; production, marketing, consumption.* New York: Prentice-Hall inc., 1938. (xvi, 1*, 737)


Stone, Harriet and Herbert Bayer. *The meaning of nutrition.* Boston: Little Brown and company, 1943. (64)


Sutherland, Elisabeth and P. Mabel Nelson. *Food preparation, principles and procedures; a laboratory manual for college courses in food manipulation.* St Louis New York etc: Planographed by John S. Swift Co. inc., 1943. (1 l., iv, 288)


Sutherland, G. A. *A system of diet and dietetics.* London: Frowde, 1908. (xiii, 893 incl diagrs)


Swanson, C. O. *Physical properties of dough.* Minneapolis, Minn.: Burgess publishing company, 1943. (1 l., xi, [1], 258)


Tanner, Fred Wilbur. *Food-borne infections and intoxications.* Champaign, Ill.: The Twin city printing co., 1933. (viii, 439)

Taylor, Clara Mae. *Food values in shares and weights.* New York: Macmillan, 1942. (xi, 92)

Taylor, Demetria M. *Complete book of home canning, including preserving, pickling, dehydration and jelly-making.* New York: Greenberg, 1943. (vii, 1 l., 164)

Taylor, Demetria M. *The nutrition handbook, a complete guide to the nutritional content of the food we eat.* Garden City, N. Y.: Doubleday Doran and company inc., 1942. (xiii, 1 l., 231)

Taylor, Demetria M. *Square meals on short rations; how to adapt your family's meals to wartime conditions.* New York city: Home guide publications, 1943. (64)


The Bruce & West mfg. co. Cleveland. *The up-to-date candy maker; comprising practical recipes for the manufacturing confectioner. Fine hand made candies for fine retail trade.* Cleveland: The O.S. Hubbell ptg. co., 1906. (56)


Thompson, Henry. *Food and feeding, with an appendix.* London, New York: F. Warne, 1885. (x, 174)


Thompson, Margaret J. *Food for the sick and well; how to select it & how to cook it.* Yonkers-on-Hudson N Y: World book company, 1920. (ix, 82)

1912. (viii, 950)


Todoroff, Alexander. *Food buying today.* Chicago, Ill.: The grocery trade publishing house, 1938. (128)


Tressler, Donald Kiteley and Clifford F. Evers. *The freezing preservation of fruits, fruit juices, and vegetables.* New York: The Avi publishing company inc., 1936. (x , 11 , 369)


Twining, Thomas. *Familiar lessons on food and nutrition; intended to serve as a handbook to the Food department of the Parkes museum of hygiene, and to form one of the proposed sequels to the course of elementary lectures, entitled, "Science made easy."* London: D. Bogue, 1882. (xxxvi, 239, [1])


United States. Food administration. et al. *Food saving and sharing, telling how the older children of America may help save from famine their comrades in allied lands across the sea, prepared under the direction of the United States Food administration in coöperation with the United States Department of agriculture and the Bureau of education*. Garden City, New York: Doubleday Page & company, 1918. (vi, 4, 102)


Vaughan, Victor C. *Healthy homes and foods for the working classes*. Concord N H: Republican Press Associations, 1886. (62)


Wadhams, Caroline Reed. *Simple directions for the cook.* New York etc: Longmans Green and co., 1917. (xii, 84)


Walker, Norman Wardhaugh. *Diet and salad suggestions.* Los Angeles: Norwalk Laboratory, 1940. (109)

Walker, Norman Wardhaugh. *Diet and salad suggestions: for use in connection with vegetable and fruit juices.* St George Utah: Norwalk Laboratory, 1947. (140)


Ward, Artemas. *The encyclopedia of food: the stories of the foods by which we live, how and where they grow, and are marketed, their comparative values, and how best to use and enjoy them.* New York: Peter Smith, 1941. (2 v.)

Ward, Artemas. *The encyclopedia of food, the stories of the foods by which we live, how and where they grow and are marketed, their comparative values and how best to use and enjoy them.* New York, 1923. (x, 596)

Ward, Artemas. *The encyclopedia of food; the stories of the foods by which we live, how and where they grow, and are marketed, their comparative values, and how best to use and enjoy them.* New York: A. Ward, 1923. (x, 596)

Ward, Artemas. *The encyclopedia of food; the stories of the foods by which we live, how and where they grow, and are marketed, their comparative values, and how best to use and enjoy them.* New York: Baker & Taylor, 1929. (x, 596)
Ward, Artemas. *The encyclopedia of food; the stories of the foods by which we live, how and where they grow, and are marketed, their comparative values, and how best to use and enjoy them.* New York: P. Smith, 1941. (x, 596)


Watson, Chalmers. *Food and feeding in health and disease, a manual of practical dietetics.* Edinburg, London.: Oliver and Boyd., 1913. (2 l , xvi, 638)

Watson, Lillian Eichler. *The customs of mankind, with notes on modern etiquette and the newest trend in entertainment.* Garden City, N.Y.: N. Doubleday inc., 1924. (xvii , 1 l , 753)

Watson, Margaret J. M. *The home preservation of fruit and vegetables.* London: Oxford university press H. Milford, 1926. (vii, 142)

Wellman, Mabel Thacher. *Food planning and preparation; a junior course in food study with a recipe book for use at home and at school.* Philadelphia: Lippincott, 1923. (xx, 334)

Wellman, Mabel Thacher. *Food planning and preparation; a junior course in food study with a recipe book for use at home and at school.* Philadelphia Chicago & London: J.B. Lippincott, 1928. (xvi, 384)

Wellman, Mabel Thacher. *Food study for high schools: a textbook in home economics.* Boston: Little Brown and company, 1928. (xix, 528)

Wellman, Mabel Thacher. *Food study for high schools; a textbook in home economics.* Boston: Little Brown, 1926. (xix, 528)

Wellman, Mabel Thacher. *Food study for high schools; a textbook in home economics.* Boston: Little Brown and company, 1927. (xix, 528 incl. front., illus.)

Wellman, Mabel Thacher. *Food study; a textbook in home economics for high schools.* Boston: Little Brown and company, 1917. (xxiv, 324)

Wellman, Mabel Thacher. *Food study; a textbook in home economics for high schools.* Boston: Little Brown and company, 1918. (xxiv, 324)

Wellman, Mabel Thacher. *Food study; a textbook in home economics for high schools.* Boston: Little Brown and company, 1919. (xxiv, 324)

Wellman, Mabel Thacher. *Food study; a textbook in home economics for high schools.* Boston: Little Brown and company, 1923. (xxiv, 324)

Wells, Helen M. and Belle De Graf. *Food and how to cook it; a modern guide to the sucessful planning of*

West, N. S. Diet daily or die early: (farming the bottom of the seas for longer life thru better diet): a treatise on the nutritional value of sea vegetation. Baltimore: French-Bray Co., 1944. (404)


White, Marion. Diet without despair. New York: M. S. Mill co. inc., 1943. (128)

Widtsoe, Leah Eudora Dunford and John Andreas Widtsoe. How to be well; a health handbook and cookbook based on the newer knowledge of nutrition. Salt Lake City: Deseret book co., 1943. (576 incl front., illus.)


Wiley, Harvey Washington. Foods and their adulteration; origin, manufacture, and composition of food products; description of common adulterations, food standards and national food laws and regulations. Philadelphia: P. Blakiston's Son & Co., 1907. (xii, 625 incl illus., tables.)


Wiley, Harvey Washington. Foods and their adulteration; origin, manufacture, and composition of food products; description of common adulterations, food standards and national food laws and regulations. Philadelphia: P. Blakiston's Son & Co., 1907. (xii, 625 incl. illus., tables.)
Wiley, Harvey Washington. *Foods and their adulteration; origin, manufacture, and composition of food products; infants' and invalids' foods; detection of common adulterations, and food standards.* Philadelphia: P. Blakiston's son & co., 1911. (xii, 641 , 11 pl.)

Wiley, Harvey Washington. *Foods and their adulteration; origin, manufacture, and composition of food products; infants' and invalids' foods; detection of common adulterations, and food standards.* Philadelphia: P. Blakiston's son & co., 1913. (xii, 641)

Wiley, Harvey Washington. *The history of a crime against the food law; the amazing story of the national Food and drugs law intended to protect the health of the people, perverted to protect adulteration of foods and drugs.* Washington, 1929. (xii, 413)


Willard, Florence and Lucy H. Gillett. *Dietetics for high schools; a textbook in nutrition and food economics.* New York: Macmillan, 1930. (xxv, 290)

Williams, Henry Llewellyn. *The art of canning, smoking, pickling, drying, and otherwise preserving meats, fowl, game, fruit and berries; also, how pickles are made and the process of candying, described in a plain, practical manner for home use.* New York: Hurst & Co., 1882. (1 l., 7-96)

Williams, Henry Llewellyn. *The art of canning, smoking, pickling, drying, and otherwise preserving meats, fowl, game, fruit, and berries: also, how pickles are made, and the process of candying: described in a plain, practical manner for home use.* New York: Wehman Bros., 1909. (96)

Williams, Mary Emma. *Elements of the theory and practice of cookery.* New York: The Macmillan Co. etc. etc., 1915. (xxi, 347)


Wilmot, Jennie S. and Margaret Quay Batjer. *Food for the family; an elementary college text*. Chicago, Philadelphia etc.: Lippincott, 1938. (x, 619)

Wilmot, Jennie S. and Margaret Quay Batjer. *Food for the family; an elementary college text*. Chicago, Philadelphia etc.: Lippincott, 1944. (xviii, 748)

Wilmot, Jennie S. and Margaret Quay Batjer. *Food for the family; an elementary college text*. Chicago: Lippincott, 1950. (xiii, 719)
Winchell, Florence E. *Food facts for every day, for upper elementary and junior high school boys and girls.* Philadelphia: J.B. Lippincott, 1924. (xii, 109)

Winters, Joseph Edcil. *The food factor as a cause of health and disease during childhood or the adaptation of food to the necessities of the growing organism.* S l: s.n., 1902. (19)

Winton, Andrew Lincoln. *A course in food analysis.* New York: John Wiley & Son Inc.; [etc. etc.], 1917. (ix, 252)


Wokes, Frank. *Food - the deciding factor; a guide to rationing and food values.* Harmondsworth Eng New York: Penguin Books, 1941. (xi, 144)

Woman's Community Council Minneapolis. and Lucy Cordiner. *The right food for the growing child.* Minneapolis, 1921. ([8])


Wood, T. B. *The national food supply in peace and war.* Cambridge Eng.: The University press, 1917. (2 1, 43)

Wood, T. B. *The story of a loaf of bread.* Cambridge Eng.: University Press, 1913. (vi, [2], 140)


Wright, Julia and Marion Harland. *Food for the hungry; a complete manual of household duties.* Philadelphia, Pa., Chicago, Ill.: P. W. Ziegler & co., 1896. (532)

Wright, Mary M. *Preserving and pickling. Two hundred recipes for preserves, jellies, jams, marmalades,

Wynne, Shirley Wilmotte. Diet and weight control, with specific menus and directions for a thirty-day diet for losing weight or gaining it. New York: Liveright inc., 1932. (x, 1.*, 13-223)

Yates, Lucy H. The country housewife's book; how to make the most of country produce and country fare. London: Country Life Ltd., 1934. (212)


Young, Hazel. The working girl must eat. Boston: Little Brown and company, 1938. (vi, 208)

Young, Hazel. The working girl must eat. Boston: Little Brown and company, 1944. (213)