Contents

List of Tables
List of Illustrations
Contributors
Preface and Acknowledgements
Derek J. Oddy and Lydia Petráňová 1. The diffusion of food culture
PART I FOOD IN THE FAMILY
Hans Jürgen Teuteberg 2. From the 'mother of the family' to modern housewife: kitchen practices in contemporary German housekeeping literature, 1700–1870
3. The transmission of food culture in Norway
A view of the transmission of food culture in a Norwegian city 50
Alexander Fenton 4. The Scottish Women's Rural Institutes: a case study of their impact on twentieth-century eating habits
PART II THE SOCIO-ECONOMIC ENVIRONMENT
Peter Scholliers 5. Restaurant personnel in Brussels and the diffusion of an eating culture, 1850–1900

Alain Drouard 6. Teaching cookery in France in the nineteenth and twentieth centuries	85
Anneke H. van Otterloo 7. Dutch food culture and its cookery teachers: the rise, diffusion and decline of a tradition (1880–1980)	96
Ulrike Thoms 8. From cooking to consultation: the professionalization of dietary assistants in Germany, 1890–1980	107
9. The regional food culture of south-west France	119
regional cookery books in south-west France during the nineteenth century	
to the present day	121
10. Innovations in food culture among the rural communities of Hungary, 1920–1970	135
Sabine Merta 11. Karlsbad and Marienbad: the spas and their cures in nineteenth-century Europe	152
PART III A SPECIALIST LITERATURE	
Lydia Petráňová 12. Language, patriotism and cuisine: the formation of the Czech national culture in central Europe	167
Eszter Kisbán 13. Turtle soup and beef stock – a study of contrasting cookery-book cultures in the nineteenth and twentieth centuries in Hungary	180
Maja Godina–Golija 14. Felicita Kalinšek and her influence on Slovenian eating habits	191

Yves Segers 15. Farmers' wives and food culture in rural Flanders: Ons Kookboek 1920-2000
Janet Mitchell 16. Invalid cookery as portrayed by English cookery books in the nineteenth and twentieth centuries
PART IV THE INDUSTRIAL AND POLITICAL CONTEXT
Alessandro Stanziani 17. The hygiéniste movement and the quality of meat in France, 1870–1914
18. Marketing food in Britain, 1860–1939
Peter Lummel 19. The images of chocolate and coffee in the mass media in Germany during the twentieth century
20. Nutrition and the media in Czechoslovakia, 1950–1990
Adel P. den Hartog 21. The diffusion of nutritional knowledge: public health, the food industry and scientific evidence in the Netherlands in the nineteenth and twentieth centuries
Index

List of Tables

Table	4.1:	Traditional dishes in the SWRI Cookery Book	. 60
Table	4.2:	The supply of canned foodstuffs in Britain	. 66
Table	5.1:	The nationality of the restaurant personnel, Rue de la	
		Fourche	. 77
Table	5.2:	The movement of French restaurant staff to the Rue de la	
		Fourche	. 78
Table	5.3:	Destinations of foreign and Belgian workers leaving	
		the Rue de la Fourche	. 80
Table	7.1:	Number of copies of Het Nederlands	
		Gezinsboek 1935–1960	100
Table	11.1:	Nutrient allowances for overweight adult persons	
		Animal stocks in France, 1885–1904	
Table	17.2:	Meat prices in Paris (francs per kg)	229
		Annual consumption of meat in the principal towns	
		(kg per head)	230
Table	18.1:	The growth of the food trade press in Britain	
		The development of the market for margarine	
		in Britain	243
Table		The percentage of shops selling Empire butter	
		The northern butter campaign	
Table	21.1:	Communication channels of the Bureau of Nutrition	
		Education in the Netherlands, 1941–1946	285
Table	21.2:	The basic principles of nutrition education formulated	
		in 1946 by the Bureau of Nutrition Education	
		in the Netherlands	286

List of Illustrations

1.1: Learning by looking: the transmission of food culture	
at home	. 22
10.1: A traditional warm-kitchen with cooking-range (from bricks,	
glazed stove-tiles made with whitewashing) in the market	
town of Csurgó. This kitchen-range existed from the end	
of the nineteenth century until the 1960s	137
10.2: A so-called 'cold-kitchen' with open-chimney, a back-oven	
and two cooking-ranges at Zamárdi. It was common until	
the 1920s	137
10.3: Traditional peasant pig slaughter in Csurgó-Csente	
in the 1960s	139
10.4: A traditional peasant larder in 1970 in Csurgó-Csente	139
10.5: Map showing the location of the Institutes of Hungarian	
agricultural technical education in the Carpat-basin in 1918.	
At this time three secondary schools were organized	
for girls	142
10.6: The prospectus for an agricultural secondary school for girls in	
Pécel at the end of the 1930s	142
10.7: Kitchen practice in the agricultural secondary school	
at Putnok in 1930	144
10.8: Practice for hygienic milk-processing about 1930 at Putnok	144
11.1: A fat man being treated by the 'Scottish shower'	153
11.2: Swedish gymnastics	155
11.3: A bench in Marienbad seen from the back	
11.4: Manners and modes: dyspepsia de luxe	159
12.1: Magdalena Dobromila Rettigová, 1785-1845, the founder	
of the Czech national cuisine	171
12.2: The First Czech School of Cookery building, 1898	173
12.3: The school for housekeeping in Jilemnice, 1928	174
14.1: School sister Felicita Kalinšek, Ljubljana 1927	192
14.2: An illustration from the Slovene cookery book, 1912	197
19.1: Milka chocolate with the purple cow, ca. 1980	259
19.2: A sportive young woman with Mauxion chocolate.	
Berliner Illustrated, 1927	260
19.3: The Tchibo-expert on his tour to buy the best coffee beans,	
about 1980	263
21.1: Home economics extension in the 1940s	284
21.2: The Disc of Four Segments, 1981	287