

The Food Timeline



beginnings

recipes

water & ice-----
salt-----
oysters, shellfish & fish-----
eggs & mushrooms-----
insects-----
rice I, II & III-----
millet-----
emmer grain--17,000BC---
einkorn grain--16,000BC---
almonds--10,000BC---
cherries--10,000BC---
sheep---9,000BC---
wheat--8,000BC---
apples & lentils--8,000BC---
pork & pistachios---7,000BC---
beans: old world & new---7,000BC---
walnuts old & new---7,000BC---
cattle domestication---6,500BC---
wine & spelt---6000BC---
maize & tortillas---6000BC---
dates & broccoli---6000BC---
honey, chickpeas & lettuce---5500BC---
olives & olive oil---5000BC---
cucumbers & squash I & II---5000BC---
chili peppers, avocados & taro---5000BC---
potatoes I & II---5000BC---
milk & yogurt---5000BC---
grapes, watermelons & sorghum---4000BC---

---10,000BC---Agriculture begins I & II
---10,000BC--- bread, beer & soup

<u>citrus: oranges & citrons</u> ---4000BC---	---4000BC---	<u>yeast breads: pitta & focaccia</u>
<u>popcorn</u> ---3600BC---		
<u>chicken domestication</u> ---3200BC---		
<u>butter & palm oil</u> ---3000BC---		
<u>barley, peas & carrots</u> ---3000BC---		
<u>onions & garlic</u> ---3000BC---		
<u>spices I, II, III & IV</u> ---3000BC---	---3000BC---	<u>ice cream</u>
<u>figs</u> ---2900BC---		
<u>soybeans I & II</u> ---2838BC---		
<u>tea</u> ---2737BC---		
<u>rhubarb</u> ---2700BC---		
<u>duck</u> ---2500BC---		
<u>muskmelon</u> ---2400BC---		
<u>saffron & peach palm</u> ---2300BC---	---2300BC---	<u>Ancient Egypt</u>
<u>pasta & noodles</u> ---2000BC---		
<u>radishes, purslane & carob</u> ---2000BC---		
<u>marshmallows, liquorice & jujubes</u> ---2000BC---		
	---1700BC---	<u>Mesopotamia banquets & recipes</u>
<u>peanuts I & II</u> ---1500BC---		
<u>chocolate & vanilla</u> ---1500BC---		
<u>horseradish</u> ---1500BC---		
<u>raisins</u> ---1490BC---		
<u>sugar</u> ---1200BC---		
<u>pickles & peaches</u> ---1000BC---	---1000BC---	<u>Jerusalem, Labeneh</u>
<u>oats</u> ---1000BC---		
<u>tomatoes & tomatillos</u> ---900BC---		
<u>celery</u> ---850BC---	---900BC---	<u>polenta</u>
<u>cinnamon</u> ---700BC---		
<u>cabbage</u> ---600BC---		
<u>Italian sausages & artichokes</u> ---500BC---		
<u>pastries & appetizers</u> ---5th Century BC---		
<u>vinegar</u> ---5th Century BC---		
<u>peppercorns & garden cress</u> ---5th Century BC---		
<u>beets & bananas</u> ---4th Century BC---		
<u>turkeys & asparagus</u> ---200BC---		
<u>quinces</u> ---65BC---		
<u>Devon cattle</u> ---55BC---		
<u>chestnuts & horehound</u> ---1st Century---	---350BC---	<u>dolma</u>
<u>lobster, crab & shrimp</u> ---1st Century---	---1st Century---	<u>Bible era foods</u>

truffles ---1st Century---	---1st Century---Ancient Rome I, II, III & IV
strawberries & raspberries ---1st Century---	---1st Century---fried chicken & foie gras
capers, turnips & kale ---1st Century---	---1st Century--- French toast & omlettes
	---1st Century---Italian wedding soup & rice pudding
	---1st Century---flan & cheesecake
	---1st Century---The Haggis
lemons ---3rd Century---	---1st Century---challah & Parthian breads
pretzels ---5th Century---	---3rd Century---Roman Britain's cuisine & recipes
eggplant ---6th Century---	---3rd Century---De Re Culinaria (in Latin) & De Opsoniis et Condimentis, Apicius
Spinach I & II ---7th Century---	---4th Century---Jerusalem, White kidney bean salad
	---5th-9th century---Anglo-Saxon foods
	---7th century---Jerusalem, Coriander & pine nut salad
	---7th century---kimchi
	---8th century---Ancient Maya
	---8th-12th century---Crusader cuisine in Jerusalem
coffee & cod ---9th century---	---8th-12th century---Viking era food I, II, III & IV
loquats ---10th century---	---9th century---halva & goulash
	---10th-15th century---Medieval food & menus
corned beef & cider ---11th century---	---10th century---Peking duck
lychees ---11th century---	---11th century---baklava & filo
breadfruit & okra ---12th century---	
	---13th Century---ravioli & lasagne
	---13th Century---pancakes & waffles
	---13th century---Viandier de Taillevent
	---13th century---couscous
Walden saffron & Mexican limes ---14th century---	---14th century---scrambled eggs
kebabs ---14th century---	---14th century---guacamole & kolache
	---14th century---pie
	---14th century---humble pie history & recipe
	---14th century---Le Menagier de Paris
	---1381---apple pie & crumpets
	---1386---Chaucerian Cookery, feasts!
	---1390---The Forme of Cury
	---1390---applesauce
jelly, jams & preserves ---15th century---	---1393---Pipefarces (fried cheese sticks)
coconuts ---15th century---	---1395---gingerbread
Japanese sushi & sashimi ---15th century---	---15th century---Italian risotto & English marzipan

pork & beans---1475---
pineapples I & II---1493---
Cows in America I & II---1493---
marmelade ---1495---

pecans-16th century---
papayas---16th century---
turkeys in Europe---16th century---
cashews in the Old World---16th century---
Japanese tempura---16th century---
Texas Longhorns---16th century---
sweet potatoes in Europe---1517---
vanilla in Europe---1529---

tomatoes in Europe---1544---
Camembert cheese---1554---
fruit leather---1587---
Brussels sprouts & kohlrabi---1587---
skim milk---1596---

doughnuts in America---17th Century---
treacle---17th Century---
pralines & coffee cake---17th Century---
cream puffs & eclairs---17th Century---
maple syrup I & II---17th Century---
modern ice cream---17th Century---
cranberries in America---17th Century---

Jerusalem artichokes---1605---

coffee in Europe---1615---

rum---1650---
Kosher food in the U.S.---1654---
cowpeas in America---1675---
cranberries in New Jersey---1680---

---15th century--- borshch
---15th century, Netherlands Wel Ende Edelike Spijse
---1487--- hot dogs
---1492---Christopher Columbus old world cuisine

---16th century---sweetbreads & salsa
---16th century---quiche & puff paste
---16th century---teriyaki chicken & Cornish pastys

---1514---Een Notabel Boecxken Van Cokeryen, in Dutch
---1520---Libre...de coch, Robert de Nola (Catalan) & English
---1545---A Proper newe Booke of Cokerye

---1590---Shakepeare's food
---1593---Cocboeck, Carolus Battus (in Dutch)
---1596---English trifle
---1597---potato salad
---1598---cock-a-leekie
---1599---hasty pudding
---17th Century--- corn bread, hoe cakes, spoonbread & hominy
---17th Century---chess pie & shortbread
---17th Century---authentic recipes, transcribed
---17th Century---French onion soup
---17th century--- Salad I & II

---1604---Raspberry jelly & modern version
---1605--- Guy Fawkes' menus
---1607---Jamestown settlers ate pottage (p. 20)
---1610---bagels
---1612---Koochoec oft familieren keukenboec, Magirus (in Dutch)
---1615---A New booke of cookerie
---1616---Koge-Bog (first printed Nordic cookbook)
---1621---Pilgrim Thanksgiving
---1651---Le Cuisinier Francois, La Varenne
---1653---pumpkin pie & lemonade

<u>rice in South Carolina</u> ---1690---	---1662--- <u>Boston brown bread</u> (aka Ryaninjun)
	---1669--- <u>De Verstandige Kock</u> , in Dutch
	---1672--- <u>Queen-Like Closet</u> , Hannah Wooley
	---1683--- <u>De Verstandige Kock</u> , colonial Dutch recipes
	---1686--- <u>croissants</u>
	---1691--- <u>lemon meringue pie</u>
<u>coffee in America</u> ---18th Century---	---1691--- <u>Bill of Fare of Seventy-Five Noble Dishes of Excellent Food</u> , Thomas Tryon
<u>root beer & tapioca</u> ---18th Century---	---1699---John Evelyn's <u>Acetaria: Discourse of Sallets</u>
<u>French fries & ketchup</u> ---18th century---	---18th century America--- <u>Colonial & Early American fare</u>
	---18th century America--- <u>crab cakes</u>
<u>Montelimar nougat</u> ---1701---	---18th Century--- <u>muffins & crackers</u>
<u>casseroles</u> ---1708---	---18th century--- <u>English muffins & chowder</u>
<u>Stilton cheese</u> ---1722---	---18th century--- <u>sticky buns</u> (aka cinnamon buns)
	---18th century Canada--- <u>French Canadian fare</u> , Fortress of Louisbourg
	---18th century South Africa--- <u>Dutch cuisine</u>
<u>Hereford cows</u> ---1742---	---1706--- <u>croquettes</u>
<u>sugar beets</u> ---1747---	---1720--- <u>Receipts of Pastry and Cookery for the Use of his Scholars</u> , Ed. Kidder
<u>grapefruit</u> ---1750---	---1725--- <u>Welsh Rabbit</u>
<u>commercial gelatin</u> ---1754---	---1727--- <u>Hasty pudding</u> , <i>The Compleat Housewife</i> E. Smith
<u>Newtown Pippin apples</u> ---1755---	---1728--- <u>mushroom ketchup</u>
<u>mayonnaise & Tartar sauce</u> ---1756---	---1736--- <u>Scottish tablet</u>
	---1740--- <u>pound cake & cupcakes</u>
	---1747--- <u>Yorkshire pudding & sweet potato pie</u>
	---1747--- <u>Salmagundi & mashed potatoes</u>
<u>Baker's chocolate</u> ---1764---	---1754--- <u>Colonial Williamsburg food</u>
	---1754--- <u>Swedish meatballs</u>
<u>soda water</u> ---1767---	
<u>Tofu in America</u> ---1769---	---1762--- <u>sandwiches</u>
	---1764--- <u>English Houswifery</u> , Elizabeth Moxon
	---1765--- <u>apple butter</u>
<u>Jersey cows</u> ---1771---	
<u>New Zealand spinach</u> ---1771---	---1769--- <u>ice cream & beef a la mode</u> , <i>Experienced English Housekeeper</i>
	---1769--- <u>Eccles cakes</u>
	---1770--- <u>Colonial wedding cakes</u>
	---1771--- <u>Election Cake</u>

<u>tomatoes in America</u> ---1781---	---1771--- <u>Colonial Day Menu</u> , Turkey Run VA
	---1775--- <u>Dried apples</u> from <u>Paul Revere's kitchen</u>
<u>lollipops</u> ---1784---	---1777--- <u>Firecakes</u> & <u>pepper pot</u> from Valley Forge
	---1780s--- <u>Martha Washington's Great Cake</u>
	---1780s---Thomas Jefferson's <u>ice cream (manuscript)</u> & <u>muffins</u>
	---1780s---Martha Jefferson's <u>cream cheese</u>
<u>potash</u> ---1790---	---1782--- <u>souffle</u>
	---1785--- <u>Kokebok</u> , from Norway
	---1786--- <u>deviled eggs</u>
	---1787--- <u>toad-in-a-hole</u>
	---1789--- <u>Moravian sugar cakes</u>
	---1790--- <u>pasta & tomato sauce</u>
	---1790s---Missions <u>atole & pozole</u>
	---1796--- <u>pompkin pudding</u> & <u>federal pancakes</u> , Amelia Simmon's <i>American Cookery</i>
	---1796--- <u>Charlotte & Charlotte Russe</u>
	---1796--- <u>Jumbles</u> , Fort York Ontario
	---1798---Voyageurs ate <u>pemmican</u>
	---1798--- <i>American Cookery</i> , Amelia Simmons
	---1798--- <u>turnovers</u>
	---19th Century--- <u>Frontier American fare</u>
	---19th Century--- <u>Victorian era foodways</u>
	---19th Century--- <u>New England seafood</u> & <u>Chile con carne</u>
	---19th Century--- <u>wedding cake</u> & <u>Sally Lunn</u>
<u>Mandarin oranges/Europe</u> ---1805---	---19th Century--- <u>Napoleons</u> & <u>Linzertortes</u>
	---19th Century--- <u>ammonia cookies</u> & <u>Cape Breton pork pies</u>
<u>ice cream cones</u> ---1807---	---19th Century--- <u>shepherd's pie</u> & <u>pickled peppers</u>
	---19th Century--- <u>canapes</u> & <u>hamburgers</u>
<u>corn syrup & McIntosh apples</u> ---1811---	---1800---Regency English <u>recipes</u> [Jane Austen]
<u>taffy, toffee & butterscotch</u> ---1817---	---1800---Napoleon's <u>Chicken Marengo</u>
	---1803--- <u>Gumbo</u>
<u>lady fingers</u> ---1820---	---1803--- <i>Frugal Housewife</i> , Susannah Carter
<u>A1 Steak Sauce</u> ---1824---	---1805---Charbonneau's " <u>white pudding</u> " recipe
	---1807--- <i>A New System of Domestic Cookery</i> , Mrs. Rundell
	---1808---Lucy Emerson's <i>New England Cookery</i>
	---1810--- <u>Kentucky Burgoo</u>
	---1817--- <u>Remoulade</u> , <i>Le Cuisinier Royal</i> (en Francais)
	---1818--- <u>Mulaga-tawny soup</u> , Dr. William Kitchener
<u>Macadamia nuts</u> ---1828---	---1821--- <u>Tomata catsup & orange marmelade</u> , Frederick Accum's <i>Culinary Chemistry</i>

<u>soft drinks in America</u> ---1830---	---1824--- <u>chicken-fried steak & gazpacho</u> in America
<u>Turkish delight</u> ---1830s---	---1826--- <u>fondue</u>
	---1826---Jean Anthelme Brillat-Savarin's <u>Physiologie du Gout</u>
	---1826--- <u>Cook and Housewife's Manual</u> , Margaret Dods (Scotland)
	---1828--- <u>Duck a l'Orange & Brunswick stew</u>
	---1828--- <u>Vermont common crackers & Philadelphia Apee cookies</u>
	---1830--- <u>Frugal Housewife</u> , Lydia Maria Child
	---1830--- <u>Washington Cake & other recipes</u> , Old Sturbridge Village
Worcestershire Sauce I & II ---1835---	---1830---Reform Club chef Alex Soyer's <u>Dessert gelatin</u>
<u>Michigan mint</u> ---1835---	---1830---Mrs. Isaac Cocks' <u>Long Island corn bread</u>
Idaho potatoes & custard powder---1837---	---1830s--- <u>Hopping John & Cornmeal mush</u>
<u>Key limes</u> ---1839---	---1830s--- <u>bouillabaisse</u>
	---1831--- <u>The Cook Not Mad</u> , Watertown NY
	---1832--- <u>Seventy-five Receipts for Pastry, Cakes and Sweetmeats</u> , Eliza Leslie
	---1832--- <u>The Cook's Own Book</u> , N.K.M. Lee
	---1836--- <u>Wedding menu</u> , from America's heartland
	---1837---Sylvester Graham's <u>Treatise on Bread and Bread Baking</u>
	---1838--- <u>The Virginia Housewife</u> , Mary Randolph
	---1839--- <u>The Good Housekeeper</u> , Sarah Josepha Hale
	---1839--- <u>cobbler</u>
<u>Poland Spring water</u> ---1845---	---1840--- <u>La Cuisiniere Canadienne</u> (en Francais)
<u>Chinese food in America</u> ---1847---	---1840--- <u>Frugal Housewife's Manual</u> [Toronto]
<u>Necco Wafers & vanilla extract</u> ---1847---	---1840--- <u>Directions for Cookery</u> , Eliza Leslie
<u>Trenton crackers</u> ---1848---	---1840s--- <u>Oregon trail foods & Sam Houston's recipes</u>
<u>Concord grapes</u> ---1849---	---1840s--- <u>Irish soda bread & French Savarin</u>
	---1844--- <u>Cornish pastys in UP</u>
	---1845--- <u>roly-poly pudding & tipsy parson</u>
	---1846--- <u>Jewish Manual</u> , Judith Montefiore
	---1847--- <u>Utah bound!</u>
	---1847--- <u>peanut brittle</u>
<u>berries in Oregon</u> ---1850---	---1848--- <u>Skilful Housewife's Guide</u> , Montreal
<u>modern marshmallows</u> --1850---	---1848--- <u>pesto</u>
<u>cherries</u> in Michigan---1852---	---1849--- <u>Eliza cookees</u> , Mrs. Hubbell
<u>potato chips I & II</u> ---1853---	---1849---California <u>sourdough bread & Hangtown fry</u>
<u>Condensed milk</u> ---1856---	---1850s--- <u>Western sandwiches</u>
<u>Peek Freans</u> ---1857---	---1850s---Eliza Leslie's <u>Strawberry shortcake</u>
<u>Rumford Baking Powder</u> ---1859---	---1850--- <u>anadama bread</u>
	---1851--- <u>Great Western Cook Book</u> , Anna Collins

<u>fish & chips</u> ---1860---	---1853--- <u>Maryland beaten biscuits</u>
<u>cranberries in Wisconsin</u> ---1860---	---1855--- <u>Boston cream pie</u>
<u>Vernor's Ginger Ale & Gulden's mustard</u> ---1862---	---1857--- <u>Hanna Winsnes' cookbook</u> (in Norwegian)
<u>breakfast cereal</u> ---1863---	---1857--- <u>Country captain chicken</u>
<u>Conversation Hearts</u> ---1866---	---1857---Eliza Acton's <i>English Bread Book</i>
<u>Underwood Deviled Ham</u> ---1867---	---1860--- <u>Cakes & plum puddings</u> , <i>Godey's Lady's Book</i>
<u>synthetic baby food</u> ---1867---	---1860s--- <u>Baked Alaska & ice tea</u>
<u>Tabasco sauce</u> ---1868---	---1861---Charles Elme Francatelli's <u>Baked Goose</u>
<u>Fleischmann's Yeast & Kobe beef</u> ---1868---	---1861--- <u>Mrs. Beeton's Book of Household Management</u>
<u>margarine</u> ---1870---	---1861--- <u>Beef Stroganoff & popcorn balls</u>
<u>Paragon tomatoes</u> ---1870---	---1861-1865--- <u>hardtack</u>
<u>California raisins</u> ---1870s---	---1863--- <u>Confederate Receipt Book</u> , Richmond VA
<u>Philadelphia cream cheese</u> ---1872--- & <u>Graham crackers</u>	---1863--- <u>fruit salad & Mock apple pie</u>
<u>Long Island duck</u> ---1873---	---1864---Sanderson's <u>Complete Confectioner & Complete Cook</u>
<u>summer pudding</u> ---1875---	---1864--- <u>Apple Crisp & Apple Brown Betty</u>
<u>Heinz Ketchup</u> ---1876---	---1865---Mrs. Goodfellow's <u>Cookery as it should be</u>
<u>fondant</u> ---1877---	---1866--- <u>The National Cookbook</u> , Hannah Peterson
<u>Wheatena & Saccharin</u> ---1879---	---1868--- <u>The Dominion Home Cookbook</u> , Toronto
<u>passion fruit</u> ---1880s---	---1869--- <u>parfait & Chateaubriand</u>
<u>salt water taffy & French dressing</u> ---1880s---	---1869--- <u>Pickled limes</u> , <i>Little Women</i>
	---1869--- <u>Wright's book of 3000 practical receipts</u>
	---1869--- <u>Carrie Watkins Cook Book</u> , Missouri
	---1870s--- <u>Parker House rolls</u>
	---1870--- <u>Jennie June's American Cookbook</u> , Jane Cunningham Croly
	---1870---New Orleans's <u>King cakes</u>
	---1870s--- <u>Neapolitan ice cream</u>
	---1871--- <u>groom's cake & marble cake</u>
	---1871--- <u>Wild Turkey</u>
	---1873--- <u>American cuisine</u> , from <i>Miss Beecher's Housekeeper and Healthkeeper</i> cookbook
	---1875--- <u>Breakfast, Luncheon, and Tea</u> , Marion Harland
	---1875--- <u>Young Housewife's Counsellor and Friend</u> , Mary Ann Mason
	---1876--- <u>Practical Cooking and Dinner Giving</u> , Henderson
	---1876--- <u>popovers & ground nut cakes</u>
	---1876--- <u>Lobster Newburg</u>
	---1877--- <u>ambrosia & vinegar pie</u>
	---1877--- <u>Buckeye Cookery</u> , Estelle Woods Wilcox
	---1877--- <u>Cowboy cooking</u>
	---1878--- <u>Army bread</u> from <u>Ft. Laramie, WY</u>
	---1878--- <u>Directions Diverses</u> , Montreal

<u>milk shakes & Dr Pepper</u> ---1885---	---1879--- <u>funnel cakes</u>
<u>Educator crackers & evaporated milk</u> ---1885---	---1880--- <u>Miss Parloa's New Cookbook</u> , Maria Parloa
<u>Coca Cola</u> ---1886---	---1880s--- <u>angel food & meatloaf</u>
	---1881--- <u>What Mrs. Fisher Knows About Old Southern Cooking</u> , Abby Fisher
	---1883--- <u>Christmas pudding</u>
<u>malted milk & Georgia pecans</u> ---1887---	---1884--- <u>Mrs. Lincoln's Boston Cook Book</u>
<u>Barbados cherries</u> ---1887---	---1884--- <u>porcupines & Angels on horseback</u>
<u>pizza</u> ---1889---	---1885--- <u>La Cuisine Creole</u> , Lafcadio Hearn
	---1886--- <u>Woman's Suffrage Cook Book</u> , Mrs. Hattie A. Burr
<u>Fig Newtons & Knox Gelatine</u> ---1891---	---1886--- <u>Miss Corson's Practical American Cookery</u> , Juliet Corson
<u>Cracker Jacks</u> ---1893---	---1886--- <u>pecan pie</u>
<u>fudge & Good and Plenty</u> ---1893---	---1887--- <u>Cherries jubilee</u>
	---1887--- <u>White House Cook Book</u> , F.L. Gillette
	---1889--- <u>Aunt Babette's Cook Book: Foreign and Domestic Receipts</u>
<u>Hershey bars & Sen-Sen</u> ---1894---	---1889--- <u>bundt cake</u>
	---1890--- <u>Corn oysters</u>
	---1890s--- <u>ice cream sundaes</u>
	---1890s--- <u>Gems of Fancy Cookery</u> , Ontario Canada
<u>peanut butter & Salisbury steak</u> ---1895---	---1892--- <u>Science in the Kitchen</u> , Ella Eaton Kellogg
<u>Chop suey</u> ---1896---	---1893--- <u>Art of Living in Australia</u> , Philip Muskett
<u>Corsicana fruitcake</u> ---1896---	---1893--- <u>La Cuisine Francaise: French Cooking for Every Home...</u>
<u>oatmeal cookies</u> ---1896---	---1893--- <u>Favorite Dishes</u> , Carrie V. Shuman
<u>Jell-O & tangelos</u> ---1897---	---1894---Ranhofer's <u>The Epicurean</u>
<u>1000 Island dressing</u> ---1897---	---1894--- <u>Terrapin</u> , from Delmonico's in NYC
<u>cotton candy & Melba toast</u> ---1897---	---1894--- <u>Eggs Benedict</u>
<u>jelly beans & candy corn</u> ---1898---	---1894--- <u>Recipes Tried and True</u> , Marion Ohio
<u>Pepsi & Texas sweet onions</u> ---1898---	---1896--- <u>Waldorf salad</u>
	---1896--- <u>Boston Cooking School Cook Book</u> , Fannie Merritt Farmer
	---1896--- <u>The Cook Book</u> , Oscar Tschirky (of the Waldorf)
	---1896--- <u>Military field bread</u> , U.S. Manual for Army Cooks
	---1896--- <u>Henriette Davidis' Practical Cookbook</u> , 35th German edition (in English)
	---1897--- <u>Swedish-American Cookbook</u> (Swedish and English)
	---1897--- <u>Sweet potato croquettes</u> , <i>Practical Vegetarian Cookery</i>
	---1897--- <u>Steiger's Deutsch-Amerikanisches Kochbuch</u> (in German)
	---1898--- <u>New Galt Cook Book</u> , Ontario Canada
<u>Cottolene</u> ---1900---	---1898--- <u>Lane Cake & Shrimp wiggle</u>
	---1899--- <u>Oysters Rockefeller</u>
	---1900s--- <u>Popular USA foods & menus</u>
	---1900s--- <u>cioppino & Oysters Kirkpatrick</u>

<u>peanut butter & jelly</u> ---1901---	---1900's--- <u>Culinary Wrinkles, or how to use Armour's extract of beef</u>
Nabisco's <u>Animal Crackers</u> ---1902---	---1900--- <u>Morristown Cook Book</u> (NJ)
<u>Karo syrup</u> ---1902---	---1900--- <u>My Pet Recipes...</u> , St. Andrews Church, Quebec
<u>Mt. Clemens Flakes & Marmite</u> ---1902---	---1900--- <u>Pensacola Souvenir Cook Book</u>
<u>canned tuna</u> ---1903---	---1900--- <u>Banbury tarts</u> , <u>The Stonington Cookbook</u> , CT
<u>banana splits & Ovaltine</u> ---1904---	---1900--- <u>Enterprising Housekeeper</u> , Pan-American Exhibition
<u>New Zealand kiwi</u> ---1904---	---1900--- <u>Food for the Sick and How to Prepare It</u> , Edwin French
<u>New York pizza</u> ---1905---	---1901--- <u>Pan American Cookbook</u>
	---1901--- <u>Settlement Cook Book</u> , Mrs. Simon Kander
	---1902--- <u>Devil's food cake</u>
	---1902--- <u>Mrs. Rorer's New Cook Book</u> , Sarah Tyson Rorer
	---1903--- <u>cranberry bread</u>
	---1903--- <u>U.S. Senate Bean Soup & Club sandwiches</u>
<u>Kellogg's Corn Flakes & Taylor Pork Roll</u> ---1906---	---1904--- <u>Dr. Price's Delicious Desserts</u>
<u>Muffoletta sandwiches</u> ---1906---	---1904--- <u>Cooking in Old Creole Days</u> , Celestine Eustis
	---1904--- <u>Blue Grass Cook Book</u> , Minnie Fox [Kentucky cookery]
	---1905--- <u>Los Angeles Times Cook Book</u>
	---1905--- <u>Lady Baltimore & Checkerboard</u> cakes
	---1905--- <u>submarine sandwiches</u>
	---1905--- <u>Tomato gravy & Tamale pie</u>
	---1905--- <u>Finnish-American Cookbook</u> , Kaleva Michigan (with English translation)
	---1906--- <u>brownies & banana cream pie</u>
	---1906--- <u>Inglenook Cook Book</u> , Elgin IL
	---1906--- <u>Refugee's Cook Book</u> , (San Francisco earthquake)
	---1906--- <u>One Hundred and One Mexican Dishes</u> , May E. Southworth
	---1907--- <u>Le Guide Culinaire</u> /Escoffer (English)
	---1907--- <u>Divinity fudge</u>
<u>Monosodium Glutamate (MSG)</u> ---1909---	---1908--- <u>Steak Diane & Lobster fra diavolo</u>
	---1909--- <u>Good Housekeeping Woman's Home Cookbook</u> , Isabel Gordon Curtis
<u>Crisco & Junket</u> ---1911---	---1909--- <u>Washington Woman's Cook Book</u> (Seattle)
<u>Olivenaise</u> ---1911---	---1909--- <u>Reform Cookery Book</u> , Mrs. Mill
	---1909--- <u>shrimp cocktail</u>
	---1910s--- <u>Popular U.S. foods & menus</u>
<u>Oreos & maraschino cherries</u> ---1912---	---1910s--- <u>Jell-O: America's most famous dessert</u>
	---1910--- <u>Home Helps: A Pure Food Cook Book</u>
	---1910--- <u>Chipped beef</u> , <u>Manual for Army Cooks</u>
	---1910---Charles Fellows' <u>Menu Maker</u>
	---1911--- <u>Good Things to Eat</u> , Rufus Estes
<u>Mallomars</u> ---1913---	---1911--- <u>Paper Bag Cook Book</u>

	---1911--- <u>Kitchen Encyclopedia</u> , Swift & Company
	---1912--- <u>Chicken a la King</u>
	---1912--- <u>Thousand Island dressing</u>
	---1912--- <u>Mary Frances Cook Book</u> , Jane Eayre Fryer
	---1912--- <u>Standard Paper-bag Cookery</u> , Emma Paddock Telford
<u>Pan-Pak</u> ---1915---	---1912--- <u>War Time Cooking</u> , Lydia E. Pinkham
	---1912--- <u>Dromedary Cook Book</u>
	---1913--- <u>Chinese Cook Book</u> , Chong Jan Co. & <u>Japanese Fruitcake</u>
	---1913--- <u>Choice Recipes: Chocolate and Cocoa</u> , Walter Baker & Co.
	---1913--- <u>Dishes and Beverages of the Old South</u> , Martha Williams
	---1913--- <u>Coq au vin</u>
	---1914--- <u>Chinese-Japanese Cook Book</u> , Sara Bosse
<u>Moon pies</u> ---1917---	---1914--- <u>Chicken fried steak</u>
<u>Marshmallow Fluff</u> ---1917---	---1914--- <u>Neighborhood Cook Book</u> , Council of Jewish Women
	---1914---ANZAC biscuits <u>I</u> , <u>II</u> & <u>III</u>
	---1914--- <u>Fruit recipes</u> , <i>Encyclopedia of Practical Horticulture</i>
	---1914--- <u>Celery Victor</u> & <u>Fettuccine Alfredo</u>
	---1915--- <u>hush puppies</u>
<u>Fortune cookies</u> ---1918---	---1915--- <u>Dainty Desserts for Dainty People</u> , Knox Gelatin Co.
<u>Chase's Cherry Mash</u> ---1918---	---1915--- <u>Healthy Life Cook Book</u> , Florence Daniel
	---1915--- <u>Pan-Pacific Cookbook</u> , Exposition fare
	---1916--- <u>Field bread</u> , <i>Manual for Army Bakers</i>
	---1916--- <u>Allied Cookery</u> , Grace Clergue Harrison
	---1917--- <u>Icebox Cake</u> (aka Refrigerator Cake)
<u>Hostess cup cakes</u> ---1919---	---1917--- <u>Donuts</u> from the Salvation Army
<u>Eskimo Pie & Good Humor</u> ---1920---	---1917--- <u>Vichyssoise</u> , Louis Diat
<u>Yoo-hoo</u> ---1920s---	---1917--- <u>55 Ways to Save Eggs</u> & <u>Best War Time Recipes</u>
<u>Wonder Bread, Wheaties & zucchini</u> ---1921---	---1918---World War I recipes from the <u>Doughboy Cookbook</u>
<u>Gummi Bears & Clark Bars</u> ---1922---	---1918--- <u>Foods That Will Win the War</u> , Goudiss & Goudiss
<u>Vegemite</u> ---1922---	---1918---Fannie Farmer's <u>Boston Cooking School Cook Book</u>
<u>Girl Scout Cookies</u> ---1922---	---1919--- <u>International Jewish Cook Book</u> , Florence Kreisler Greenbaum
<u>popsicles</u> ---1923---	---1919--- <u>The Hotel St. Francis Cookbook</u> , Victor Hirtzler
<u>Orange Julius</u> ---1926---	---1919--- <u>Italian Cook Book</u> , Maria Gentile
<u>frozen foods</u> ---1924---	---1919--- <u>chocolate truffles</u>
<u>pineapple upside-down cake</u> ---1924---	---1920s--- <u>Popular U.S. foods & menus</u>
<u>Texas hot weiners</u> ---1924---	---1920s--- <u>egg creams</u>
<u>Juicyfruit candy</u> ---1925---	---1920--- <u>Fleischmann's recipes</u>
<u>ice cream sandwich</u> ---1926---	---1920--- <u>School and Home Cooking</u> , Carlotta C. Greer
<u>Kool-Aid & Pez</u> ---1927---	---1922--- <u>Chiffon pie</u>
<u>Gerber's baby food</u> ---1928---	

<u>Heath bars & It's It</u> ---1928---	---1922--- <u>Jell-O recipes</u>
<u>Twizzlers & Karmelkorn</u> ---1929---	---1923--- <u>Food for the Diabetic</u> , Mary Huddleson
<u>Po'Boy & hot Italian sandwiches</u> ---1929---	---1923--- <u>Svensk-Amerikansk Kokbok</u> (Wisconsin)
<u>Twinkies & Jiffy biscuit mix</u> ---1930---	---1924--- <u>Mrs. Allen on Cooking, Menus, Service</u> , Mrs. Ida C. Bailey Allen
<u>dry soup mix</u> ---1930s---	---1924--- <u>Caesar salad</u>
<u>Bisquick & Vidalia onions</u> ---1931---	---1925---George Washington Carver's <u>peanut recipes</u>
<u>tacos in LA</u> ---1931---	---1925--- <u>Lemon sponge cake</u> from <u>800 Proved Pecan Recipes</u>
<u>refrigerator biscuits</u> ---1931---	---1927--- <u>Electric Refrigerator Recipes</u> , General Electric
<u>Fritos</u> ---1932---	---1927--- <u>s'mores</u>
<u>Marshmallow Sandwich cookies</u> ---1932---	---1928---Springfield's <u>Horseshoe sandwiches</u>
<u>Hawaiian Punch & Rutgers tomatoes</u> ---1934---	---1930s--- <u>Popular U.S. foods & menus</u>
<u>Ritz crackers</u> ---1934---	---1930s--- <u>Pavlova cake</u>
<u>sloppy joes</u> ---1935---	---1930s--- <u>Philly cheese steak & Pigs in blankets</u>
<u>Py-O-My & Dagwood sandwiches</u> ---1936---	---1930s--- <u>banana bread & Tomato Soup cake</u>
<u>SPAM & Krispy Kreme</u> ---1937---	---1930s--- <u>Cajun fried turkey & Purple Cows</u>
<u>canned soda</u> ---1938---	---1931--- <u>souffle</u> , <i>Joy of Cooking</i>
<u>chicken & waffles</u> ---1938---	---1931--- <u>refrigerator pie</u>
<u>Cho cho ice cream treats</u> ---1939---	---1933---Ruth Wakefield's <u>Toll House cookies</u>
<u>Spiedies & Ugli fruit</u> ---1939---	---1933--- <u>peanut butter cookies</u>
<u>York Peppermint Patties</u> ---1940---	---1936--- <u>Chef's salad & Chinese Chicken salad</u>
<u>M & Ms & Cheerios</u> ---1941---	---1936--- <u>no-bake cookies</u>
<u>Corn dogs & Pronto pups</u> ---1942---	---1936---Dr. George Washington Carver's <u>115 tomato recipes</u>
<u>Irish coffee & nachos</u> ---1943---	---1937---Dr. Carver's <u>sweet potato recipes</u>
<u>Chicago-style pizza</u> ---1943---	---1937--- <u>Reubens & Chicken Kiev</u>
<u>Nutella</u> ---1946---	---1937--- <u>Specialita Culinarie Italiane</u> , Boston MA
<u>Betty Crocker's cake mix</u> ---1947---	---1937--- <u>Old Dutch Recipes</u> , Pella IA
<u>frozen french fries</u> ---1948---	---1937--- <u>Green goddess dressing</u> , Palace Hotel
<u>ready-to-spread frostings</u> ---1948---	---1937--- <u>Cobb salad</u> , Brown Derby
<u>seedless watermelon</u> ---1949---	---1939---Colonel Sanders' <u>secret recipe</u>
<u>Jolly Ranchers & Whoppers</u> ---1949---	---1940's--- <u>Popular U.S. foods & menus</u>
<u>instant pudding & high altitude cake mix</u> ---1949---	---1940--- <u>Recipes</u> , Britain's Ministry of Food
<u>Friday Franks & Loco moco</u> ---1949---	---1941--- <u>Lord Woolton Pie & sugarless sponge cake</u>
<u>American Tex-Mex</u> ---1950s---	---1941--- <u>Rice Krispies treats & Monte Cristo sandwiches</u>
<u>smoothies</u> ---1950s---	---1941--- <u>carpetbag steak</u>
<u>frozen pizza</u> ---1950---	---1942---MFK Fisher's <u>Tomato & War cakes</u>
<u>diet soda</u> ---1952---	---1943--- <u>99 ways to share the Meat</u> , USDA
<u>Duncan Hines cake mixes</u> ---1952---	---1945--- <u>chicken Francese</u>
<u>Maypo</u> ---1953---	---1946--- <u>city chicken</u>
	---1948--- <u>chiffon cake & chicken vesuvio</u>

Marshmallow Peeps ---1953---	---1948--- Mr. Truman's recipes I, II, & III
TV Dinners I, II & III ---1953---	---1949--- Pillsbury Bake-Off Contest Theodora Smafield's No-Knead Water-Rising Twists
ranch dressing ---1954---	---1949--- Wacky cake
Broasted chicken ---1954---	---1950's--- Popular U.S. foods & menus
Oregon Marionberries ---1956---	---1950's--- Chicken Parm
Tang, Beefalo & Pam ---1957---	---1950's--- Mexican wedding cakes & Nesselrode pie
Rice-A-Roni & instant ramen noodles ---1958---	---1951--- Bananas Foster
brown rice in USA ---1960s---	
	---1953---President Eisenhower's favorite foods
Life cereal ---1961---	---1954--- California onion dip & Nanaimo bars
instant mashed potatoes ---1962---	---1955--- Chex mix
Buffalo Wings & Pop Tarts ---1964---	---1956--- Panini & Rolled Fondant
chicken sandwiches (fast food) ---1964---	---1957--- Poutine from Quebec
Gatorade & Slurpees ---1965---	---1957--- German's Sweet Chocolate cake
	---1958--- Navy bean soup & other U.S. Navy traditions
	---1960's--- Popular foods & menus
high fructose corn syrup ---1967---	---1960's--- Beef Wellington & Grasshopper pie
Ramapo tomatoes ---1968---	---1960s--- Digger bread , San Francisco
Snack Pack & Space Food Sticks ---1968---	---1960--- Green Eggs and Ham
	---1962--- Red Velvet Cake
	---1963--- Texas sheet cake & lemon bars
	---1963--- Ladybird Johnson's recipes
	---1964--- Ants on a log
	---1964--- Hot Dutch Tuna Buns & pita bread , NYC World's Fair
Lactaid ---1974---	---1966--- Tunnel of Fudge Cake & King Ranch Chicken
Pop Rocks & Jelly Bellies ---1976---	---1968--- Taco salad
	---1969--- Creamed ground beef , <i>Armed Forces Recipe Service</i>
	---1969--- Flower Pot Bread & Hummingbird Cake
panko & portobello mushrooms ---1980s---	---1970's--- Popular U.S. foods & menus
	---1970's--- California rolls , gyros & Tiramisu
Yukon gold potatoes ---1981---	---1972--- General Tso's chicken
Gardenburgers ---1982---	---1973--- Zucchini bread
	---1975--- Pasta primavera
Red Bull energy drink ---1984---	
Orangetti spaghetti squash ---1986---	---1980's--- Popular U.S. foods & menus
artisan breads & greenhouse tomatoes ---1990s---	---1980's--- Mud pie & Dirt cake
	---1980's--- monkey bread
Flavr Savr tomatoes ---1994---	---1980s--- Panzanella & pasta salad
grape tomatoes ---1998---	---1981--- Watergate salad & cake (pistachio)

Omega 3 Eggs---2001---
Flat Iron steak & tear-free onions---2002---
Grapples---2004---
Deep fried Coca Cola---2006---
trendy foods & deep fried latte---2007---
What's hot?---2009---
food on a stick Iowa & Wisconsin ---2009---
New product introductions---2010---

---1983---Penne alla vodka

---1987---banh mi in the USA

---1990's---Popular U.S. foods & menus

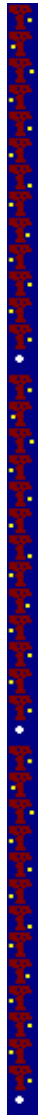
---1991---chocolate molten lava cake

---2007---Kool-Aid pickles

---2009---Barack Obama's Inaugural Luncheon

---2009---Twecipes & Recessipes

---2009---Chicken in a sleeping bag





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FOOD ALLERGY ALERT

RECREATING HISTORIC RECIPES CAN BE FUN AND EDUCATIONAL BUT FOR PEOPLE WHO HAVE FOOD ALLERGIES THIS ACTIVITY CAN POSE A SERIOUS HEALTH THREAT. Always supply your child's teacher with a list of ingredients BEFORE you send any food to class, especially peanuts.

- [The Food Allergy Network](#)...FAQs, special alerts & resources
- [Food Safety](#)...safe food preparation & proper storage procedures
 - [Food Allergies/ADAM](#)

WHEN IN DOUBT, THROW IT OUT

About this site

The Food Timeline was created by [Lynne Olver](#), reference librarian and IACP member. NOTE: This site is an independent research project. Information is checked against standard reference tools for accuracy. All sources are cited for research purposes. As with most historical topics, there are some conflicting stories in the field of food history. We do our best to select and present the information with the most documented support.

Since we launched in March 1999, The Food Timeline's scope has grown from a single page with a sprinkling of links to 50+ web pages offering a wealth of historic information, primary documents, and original research. As of January 1, 2010 we served 18 million [customers](#) and answered 21,000 [questions](#). Compare today's site with the original [Food Timeline](#), circa 1999. Our notes on [the art of culinary research](#) with a side order of [popular requests](#). The Food Timeline is recognized by the American Library Association as a [Great Website for Kids](#) and was reviewed in ALA's academic publication [Choice](#), July 2009.

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<http://www.foodtimeline.org>

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31 July 2010