

The Sensory Archive

*Reading, transcribing, and preparing Early
Modern manuscript recipes*

Huizinga Institute Course

2020-2021

Huizinga Working Group Visual and Material Culture

Coordinator: Dr. Marieke Hendriksen
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ECTS:	Max. 5
Level:	(R)MA/PhD
Time and location:	The workshops run from 10AM to 4PM. 3 November 2020 Location: Amsterdam city centre or online (dependent on Covid-19 restrictions) 16 & 17 February 2021 Location: Amsterdam city centre or online (idem) 13 April 2021 Location: TBA or online (idem)
Coordinator:	Dr. Marieke Hendriksen
Entry requirements:	<ul style="list-style-type: none">• Overall: Enrolment in an RMA or PhD program in cultural history or a related field, passive (reading) knowledge of Dutch.• Workshop 1 or entire course: BA in cultural history or a related field.• Workshop 2: participation in workshop 1, or previous experience in early modern palaeography.• Workshop 3: participation in workshop 2.
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1. Introduction

Dutch archives house a wealth of information on sensory history, especially in early modern manuscript recipe books. Such recipes, for food but also for e.g. pharmaceuticals and dyes, can provide us with a more holistic and democratic understanding of the production and circulation of knowledge and cultural heritage. Despite rapid digitization of archives, these sources and the sensory history they contain remain mostly inaccessible, due to a lack of proper transcriptions. In the academic year 2021-2022, the Working Group offers three activities in collaboration with the Special Collections department at Amsterdam University Library and the Early Modern Recipes Online Collective (EMROC). These activities are aimed at equipping participants with knowledge and skills to access and use the contents and the materiality of 'sensory archives' in their work, and at opening up archives to the research community at large.

Please note: if you have extensive experience in early modern palaeography & transcription, workshop 1 is not relevant for you. By enrolling for workshop 2, you agree that your transcriptions can be used for further research.

2. Programme

All additional course materials will be shared through Google Drive: [\[add link\]](#)

Workshop 1

Tuesday 3 November 2020: One-day workshop in bibliography, palaeography and diplomatic transcription (1 EC for participation and preparatory reading)

10 AM – 10:15 AM	Welcome
10:15 AM – 11 AM	Introduction to bibliography & discussion of archival research best practices
11 AM – 11:15 AM	Coffee break
11:15 AM – 12:30 PM	Introduction to palaeography/diplomatic transcription
12:30 PM – 1:30 PM	Lunch break
1:30 PM – 2 PM	Diplomatic transcription practice session
2 PM – 4 PM	Visit to Amsterdam University Special Collections (to be replaced with an online lecture and Q&A with the curator of manuscripts in case of Covid-19 restrictions)

Objectives:

After this workshop, participants

- Can describe historical manuscripts and printed books using bibliographical standards.
- Have exchanged archival research experiences and best practices with other participants.
- Have a foundational understanding of palaeography.
- Have a foundational understanding of diplomatic transcription.
- Have a better understanding of the recipe collections kept in the Amsterdam University Special Collections.

Preparation:

- Email the coordinator whether you have any previous experience with early modern palaeography, and if so, in which language(s) and which sources you use(d).
- Read the following (will be uploaded to Google Drive):
 - David Howes & Constance Classen, "Introduction", *Ways of Sensing* (London: Routledge, 2014), pp. 1-14.
- Explore the following websites:
 - <https://watstaatdaer.nl>
 - https://folgerpedia.folger.edu/Practical_Paleography?_ga=2.167426941.279507922.1593518797-1882927625.1593518797
 - <https://www.nationalarchives.gov.uk/palaeography/>

Workshop 2

Tuesday 16 & Wednesday 17 February 2021

Location: Amsterdam city centre or online (dependent on Covid-19 restrictions)

Two-day Transcribathon. Transcribing early modern Dutch MS recipe books (1 EC for two days)

Day 1

10 AM – 10:15 AM	Welcome
10:15 AM – 11 AM	Transcription session 1
11 AM – 11:15 AM	Coffee break
11:15 AM – 12:30 PM	Transcription session 2 Correction session 1
12:30 PM – 1:30 PM	Lunch break
1:30 PM – 2:30 PM	Transcription session 3 Correction session 2
2:30 PM – 2:45 PM	Coffee break
2:45 PM – 3:45 PM	Transcription session 4 Correction session 3
3:45 PM – 4:00 PM	Wrap up

Day 2

10 AM – 10:15 AM	Welcome
10:15 AM – 11 AM	Transcription session 5 Correction session 4
11 AM – 11:15 AM	Coffee break
11:15 AM – 12:30 PM	Transcription session 6 Correction session 5
12:30 PM – 1:30 PM	Lunch break
1:30 PM – 2:30 PM	Transcription session 7 Correction session 6
2:30 PM – 2:45 PM	Coffee break
2:45 PM – 3:45 PM	Choosing recipes to reconstruct: what to consider
3:45 PM – 4:00 PM	Wrap up

Why a Transcribathon?

The Transcribathon is a fun way of gaining instant transcribing experience. Whereas transcribing on your own can be painfully slow and lonely, doing it in a Transcribathon ensures a faster result, fewer errors and a deeper understanding because of the build-in checks and the expertise of the various participants.

Objectives:

After this workshop, participants

- Have enhanced their palaeographic skills.
- Have in-depth experience of (semi-)diplomatically transcribing early modern manuscript recipe texts.
- Have in-depth experience of checking and correcting (semi-)diplomatic transcriptions of early modern manuscript recipe texts.
- Have gained a deeper understanding of early modern manuscript recipes and recipe books through reading, transcribing, and discussing them.
- Have a broad range of recipes to choose from for Workshop 3.

Preparation:

- Participation in workshop 1, or previous experience in early modern palaeography. Please note that you will need to (bring) a laptop.
- Read the following (will be uploaded to Google Drive):
 - Ken Albala “Cooking as Research Methodology: Experiments in Renaissance Cuisine,” in Joan Fitzpatrick (ed.), *Renaissance Food from Rabelais to Shakespeare. Culinary Readings and Culinary Histories* (Farnham: Ashgate, 2010), 73–88.
 - Marieke M.A. Hendriksen, “Rethinking performative methods in the history of science”, *Berichte zur Wissenschaftsgeschichte*, vol. 43:3 (forthcoming fall 2020).
 - Marisa Nicosia, “Cooking Hannah Woolley’s Printed Recipes from a Manuscript Recipe Book: UPenn Ms. Codex 785.” In *After Print: Eighteenth-Century Manuscript Cultures*, edited by Rachael S. King, 285-309. Charlottesville: University of Virginia Press, 2020.
- Check this website: <https://emroc.hypotheses.org>

Workshop 3

Tuesday 13 April 2021

Location: TBA or online (dependent on Covid-19 restrictions)

One-day workshop *Cooking the Archives*. Preparing, documenting and analysing reconstructions of early modern recipes, writing a blog post (1 EC for prepared participation, 1 for 1,000-word blog post)

10 AM – 10:15 AM	Welcome
10:15 AM – 11 AM	2 min presentation of recipes
11 AM – 11:15 AM	Coffee break
11:15 AM – 12:30 PM	Cooking
12:30 PM – 1:30 PM	Lunch break
1:30 PM – 2:30 PM	Cooking
2:30 PM – 2:45 PM	Coffee break
2:45 PM – 3:15 PM	Sampling dishes
3:15 PM - 4:15 PM	Closing discussions

Objectives:

After this workshop, participants

- Have experienced first-hand the challenges related to interpreting and preparing an early modern recipe.
- Have gained sensory experiences that they can use to reflect on issues such as historical accuracy and the extent to which historical experiences can and cannot be reproduced.
- Can develop an argument on the use of approaching historical archives as sensory archives.

Preparation:

- Read (if you had not yet done so for Workshop 2):
 - Ken Albala “Cooking as Research Methodology: Experiments in Renaissance Cuisine,” in Joan Fitzpatrick (ed.), *Renaissance Food from Rabelais to Shakespeare. Culinary Readings and Culinary Histories* (Farnham: Ashgate, 2010), 73–88.
 - Marieke M.A. Hendriksen, “Rethinking performative methods in the history of science”, *Berichte zur Wissenschaftsgeschichte*, vol. 43:3 (forthcoming fall 2020).
- Explore this website: <https://rarecooking.com>
- Choose one or two of the recipes transcribed in Workshop 2 (dependent on complexity).
- Purchase all of the ingredients, and collect the crockery and other tools and materials that you will need for preparing the recipe. **The workshop location has a stove and ovens, but limited crockery.** Bring these to the workshop.
- Please note that if the workshop is held online due to Covid-19 restrictions, you will need to have access to a kitchen on the day.

3. Enrolment & credits

Participants can sign up for separate workshop 1 or two separately (conditions apply), for workshop 2 & 3, or for the entire program. **Workshop 2 is only accessible to participants who have taken part in workshop 1, or who have previous experience in early modern palaeography. Workshop 3 is only accessible to participants who have taken part in workshop 2.**

Workshop 1 & 2 are credited with 1 EC each. Workshop 3: 1 EC for prepared participation, 1 for a 1,000-word blog post, to be submitted no later than **26 April 2021**. Registered Huizinga students can enrol for the entire course for 5 EC and replace the blog post assignment of the final workshop with a 3,000-word paper.