



Learning with Lincoln Institute

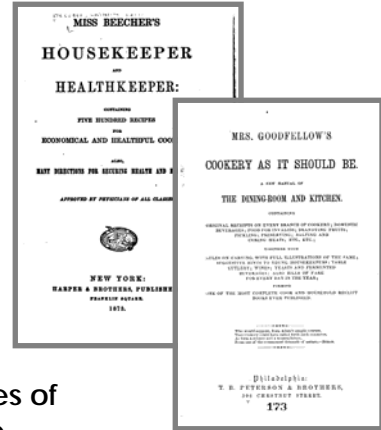
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Comparative Mini-Cookbook

by David Burgett

The Comparative Cookbook lesson focuses on the utilization of historical and modern day primary sources along with various print and non-print resources. This lesson is an effort to expand students' perception of the life and times of Abraham Lincoln during the latter part of the 19th century. The particular topic of inquiry to be emphasized by this lesson will be popular food recipes of that period. These Civil War era recipes will be compared with modern day version of the same dish incorporating the use of an analytic worksheet. Students will analyze and interpret the significance of primary source documents and make inferences about how a "set of directions" for the same end product can change over a period of time.



Overview

- Subject:** U.S. History/ Social Studies / Library Research / Family and Consumer Science
- Time Required:** Three 50 minute class periods
- Grade Range:** 9 - 12
- Understanding Goal:** Primary sources provide a glimpse into everyday life in the past. Passage of time has a direct effect on the phrasing of a document.
- Investigative or Essential Question:** How can primary sources tell us how people lived in the past and how the passage of time has changed the way we live?



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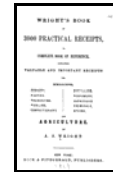
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Materials

Purpose of Library of Congress Items: The primary sources enable students to obtain the required authentic Civil War/Lincoln Era recipes which are necessary for later comparison to modern day recipes of the same dish.

Library of Congress Items: Bibliographical Information attached.



Additional Materials:



Handout One: Searching American Memory (attached)



Handout Two: Search Engines (attached)



Handout Three: Chicken Fricassee Recipes (attached)



Handout Four: Model Recipe Comparison Worksheet (attached)



Handout Five: Recipe Comparison Worksheet (attached)



Free Online Cookbooks

<http://www.freequickrecipes.com/freeonline-cookbooks.php>



Food Timeline: food history references and research service. <http://www.foodtimeline.org>



The Presidents' Cookbook: Practical Recipes from George Washington to the Present by Poppy Cannon



The First Ladies Cook Book by Margaret B. Klaphor



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The White House Family Cookbook by Henry Haller



You are There: Abraham Lincoln's Great Moments with Walter Cronkite DVD/50 minutes. ("to set the tone")

Required Vocabulary:

Recipe, dish, ingredients, measurements, cookery, simmer, draw, hard copy, analytic, comparative, primary source, Boolean, citation, skim, et el Note: Vocabulary words may vary according to which recipe(s) is chosen by the student

Prior Content Knowledge:

Students should have some knowledge of the life and times during the Civil War/Lincoln Era (e.g. historical events). The DVD to be shown on the first day of the lesson should "set the tone" and accomplish this need. They should also know how to basically read, understand, and execute a typical recipe. Students should also be given basic knowledge of different ways to measure the ingredients of a given recipe and made aware of how food preparation methods have changed from the days of the open fire to the microwave oven.

Technology Skills:

Before actually starting this exercise, students will have to know how to access and search not only the Library of Congress American Memory database but also conduct Boolean searches of major internet search engines (Handout 1 and 2 should accomplish this need). They should also know how to critically analyze and compare two different documents (Handouts 3 and 4 should accomplish this need).

Standards

Illinois Learning Standards: 14b
1C4c
16A5a
16E5a
4AH

For information on specific Illinois Learning Standards go to www.isbe.state.il.us/ils/



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Actions

Description of Teacher Actions:

Build Prior Knowledge (Anticipatory Set)

View the DVD entitled, "You Are There: Abraham Lincoln's Great Moments". Note: This will "set the tone" for the lesson. Be sure to have students recognize dates of Civil War Era.

Model Learning

1. Students will be instructed how to access and search the American Memory section of the Library of Congress.
 - Emphasis will be placed on how to search for recipes in three particular cookbooks: *Mrs. Goodfellow's Cookery as it should be*, *Miss Beecher's housekeeper and healthkeeper: containing five hundred recipes for economical and healthful cooking; also, many directions for securing health and happiness...*, and *Wright's book of 3000 practical recipes*, or complete book of reference, containing valuable and important recipes for medicine, cookery, pastry, preserving, pickling, confectionary, distilling, perfumery, varnishing, chemicals, dyeing, and agriculture, by A.S. Wright. (Handout #1)
2. Students will be instructed how to access and search internet search engines (e.g. Google). Emphasis will be placed on the "Advanced Search" method. (Handout #2)
3. Students will be given a sample Civil War Era recipe (from the LOC Website) along with a sample modern day recipe of the same dish.
 - They will also be given a sample "Analytic Worksheet" to compare the two versions of the same recipe.
 - This analysis activity will be done as a class activity.
 - The activity will conclude with a discussion of how primary sources can offer insight into our history and culture. (Handout #3 & 4)



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Student Investigative Activity

1. Students will access and search the American Memory section of the Library of Congress Website for three (3) different Civil War Era ("old") recipes of their choice.
 - They will make a hard copy of each one.
 - Then, they will access and search the Internet for a modern day ("new") version of each of the three respective recipes. Once again, they will make hard copy of each one.
2. Next, they will complete the "Analytic Worksheet" in order to compare the "old" and "new" versions of the same recipe. (Handout #5)
3. Finally, they will combine the "old" and "new" versions of all three recipes along with their respective "Analytic Worksheets" and compile them into a "comparative mini-cookbook."

Extension: Prepare food items for a high school home economics class along with an explanation of the history of the respective food served.

Best Instructional Practices:

Differentiated Instruction

Having students choose their own recipes of interest allows students to make their own connection to the topic under study.

Technology Integration

Using a video enhances content knowledge and accesses prior knowledge. The video also offers differentiated instruction by engaging visual learners.

Information literacy skills are practiced through searching the Library of Congress Website and other search engines for needed information to complete their assignment.






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Attachments

Library of Congress Resources

Title:		Mrs. Goodfellow's Cookery as it should be.	
	Collection or Exhibit	The Nineteenth Century in Print: books	
	Media Type:	Published Text	
	URL	http://memory.loc.gov/cgi-bin/query/r?ammem/ncpm:@field(DOCID+@lit(ULA17059344))	
Title:		Miss Beecher's housekeeper and healthkeeper: containing five hundred recipes for economical and healthful cooking; also, many directions for securing health and happiness ...	
	Collection or Exhibit	The Nineteenth Century in Print: Books	
	Media Type:	Published Text	
	URL	http://memory.loc.gov/cgi-bin/query/r?ammem/ncpm:@field(DOCID+@lit(ULA17059339))	
Title:		Wright's book of 3000 practical receipts, or complete book of reference, containing valuable and important receipts for medicine, cookery, pastry, preserving, pickling, confectionary, distilling, perfumery, varnishing, chemicals, dyeing, and agriculture, by A.S. Wright.	
	Collection or Exhibit	The Nineteenth Century in Print: Books	
	Media Type:	Published Text	
	URL	http://memory.loc.gov/cgi-bin/query/r?ammem/ncpm:@field(DOCID+@lit(ULA17060117))	



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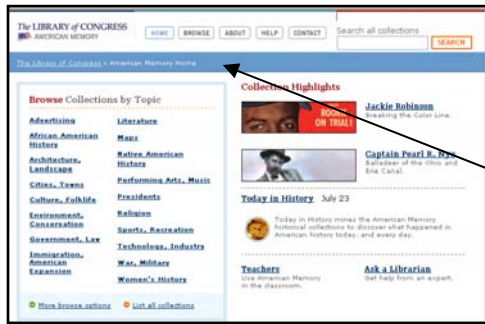
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Access and Search American Memory

How to access and search American Memory in the Library of Congress

[Library of Congress/ www.loc.gov](http://www.loc.gov)

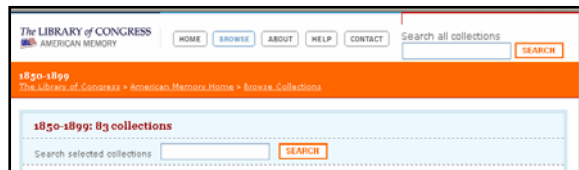


"Click" on the American Memory Icon

"Click" on the Browse button



Go to Browse Collections by Time Period and "Click" on the desired time period (e.g. 1850-1899)



Next, type your keyword (e.g. cookery) into the Search Box

Browse and "click" on any citation (links are printed in blue) in order to bring up the full record of that document

(e.g. Mrs. Goodfellow's Cookery as it should be, Miss Beecher's housekeeper and healthkeeper: containing five hundred recipes for economical and healthful cooking; also, many directions for securing health and happiness..., or Wright's book of 3000 practical recipes, or complete book of reference, containing valuable and important receipts for medicine, cookery, pastry, preserving, pickling, confectionary, distilling, perfumery, varnishing, chemicals, dyeing and agriculture, by A.S. Wright.)

Next, "Click" on View this item and "Click" on any entry (Links printed in blue) of your choice
Note: If given, you might want to consult the Table of Contents or Index for a particular recipe.



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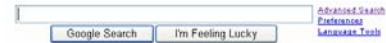


Search Engine Tips

Advanced Searches with Google

How to access and search an internet search engine (e.g. Google)

Google / <http://www.google.com>



"Click" on Advanced Search

Note: This is a Boolean search tool whereby one can use multiple keywords and/or phrases along with a deletion (without a given word) in order to limit the amount of citations (or hits).

1. Enter a keyword(s) into the with all the words (e.g. recipe)

Note: if more than one word, place them inside "Quotation" marks.



2. Enter a word or phrase into the with the exact phrase (e.g. Chicken fricassee)



3. The with at least one of the words and without the words Search Boxes are optional

The next screen page will be the citation (or hits) listing. Remember, all links are printed in blue. You merely have to "Click" on them in order to go to the desired Internet WebSite. Once there, you must then evaluate each Site as to whether or not you want to use it in your class assignment.



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Analytic Worksheet: Model Recipe Comparison

Name of Recipe: Chicken Fricassee

Site any differences between the two (2) recipe versions: (e.g. ingredients, type of measurement(s), method of preparation such "open fire" or "microwave", exact year [if possible] etc.)

"Old" Version	"New" Version
Draw and clean one pair of fowls	No mention of the slaughter and cleaning
Lay them in water for half an hour	No mention of soaking them in water
Dry them and lay them in a stew-pan with milk, water, and a little salt	Mix soup and milk; spoon over chicken pieces
(Note: no definition of a "little" salt??)	
Let them simmer until cooked	No mention of this process
Put into a saucepan- half a pint of cream, a quarter pound of butter, and a grated nutmeg, stir this and set it in the (open) fire to simmer, and stir in a glass of white wine	Cover with waxed paper and microwave on HIGH until thickest parts of chicken are done, 8 to 12 minutes longer.
Then lay in cooked chicken (whole), and let it remain in this, covered up, until dished.	Cut each chicken breast half in halves and arrange in pieces, skin side up, w/meatiest parts of outside edge in baking dish. 12" x 1 1/2 " x 2"
No mention of this process	Skim off fat if necessary
Chop up parsley and stew it over chicken	Prepare Parsley Dumplings (see separate recipe). Drop them by spoonfuls around edge of dish.
No mention of this process w/dumplings	Microwave, uncovered, on HIGH for 3 minutes. Rotate baking dish half turn. Microwave until dumplings are no longer doughy, 3 to 4 minutes longer.

