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# Culinary Indexers' Reference Sources

*Results of a 2014 Survey of Culinary Indexers*

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<i>Responses</i>	<i>Culinary Indexing Sources</i>
1	Bertelsen, Cynthia (1999) "A piece of cake? Cookbook indexing: basic guidelines and resources." <i>Key Words</i> 7(1): 1, 6-12. <a href="http://www.culinaryindexing.org/bertelson_article.html">http://www.culinaryindexing.org/bertelson_article.html</a> Provides detailed instructions for cookbook indexing.
2	<i>Culinary Indexing SIG</i> (2014) "Resources for culinary indexers." <a href="http://www.culinaryindexing.org/resources.html">http://www.culinaryindexing.org/resources.html</a> Includes links to culinary dictionaries and articles about culinary indexing.
1	<i>Culinary Indexing SIG Group</i> (2014) <a href="http://groups.yahoo.com/neo/groups/CulinarySIGlistserv/info">http://groups.yahoo.com/neo/groups/CulinarySIGlistserv/info</a> Online forum for Culinary Indexing Special Interest Group members.
1	Mulvany, Nancy C. (2005) <i>Indexing books</i> , 2nd ed. Chicago: University of Chicago Press. (xiv, 315 pp.) Includes information about cookbook indexes, including index density and the use of parenthetic plurals in headings for ingredients and recipe categories.
15	Nickerson, Alexandra, Fred Leise, and Terri Hudoba. (2009) <i>Indexing specialties: cookbooks</i> . Medford, N.J.: Information Today in association with American Society for Indexing. (xiv, 126 pp.) Includes essays on many aspects of cookbook indexes, as well as glossaries for American, British, French, Italian, Mexican, and Spanish culinary terms.
1	Shere, Thérèse. (2004) <i>Indexing cookbooks</i> . Unpublished paper. (39 pp.) <a href="https://groups.yahoo.com/neo/groups/culinarysiglistserv/files">https://groups.yahoo.com/neo/groups/culinarysiglistserv/files</a> A detailed handout for Shere's cookbook indexing workshop.
10	Wellisch, Hans H. (1995) Cookbook indexing. In <i>Indexing from A to Z</i> , 2nd ed, pp. 94-97. New York: H.W. Wilson. <a href="http://www.culinaryindexing.org/wellisch_excerpt.html">http://www.culinaryindexing.org/wellisch_excerpt.html</a> Discusses the indexing of recipes by type of food, recipe title, ingredients, geographic place, and illustrations.
3	Whitman, Joan, and Doris Simon. (2000) Indexing. In <i>Recipes into type: a handbook for cookbook writers and editors</i> , pp. 133-147. Newton, Mass.: Biscuit Books. <a href="http://www.culinaryindexing.org/recipes_into_type.html">http://www.culinaryindexing.org/recipes_into_type.html</a> Provides comprehensive instructions.

Responses	<i>Online Culinary Reference Sources</i>
1	<p><i>BBC food.</i>  <a href="http://www.bbc.co.uk/food/">http://www.bbc.co.uk/food/</a>  Includes “Ingredients A-Z” section with definitions and illustrations.</p>
3	<p><i>Café Creosote dictionary.</i>  <a href="http://www.cafecreosote.com/dictionary.php3">http://www.cafecreosote.com/dictionary.php3</a>  Dictionary of 547 terms with succinct entries.</p>
13	<p><i>The cook’s thesaurus.</i>  <a href="http://www.foodsubs.com/">http://www.foodsubs.com/</a>  Lori Alden provides a “cooking encyclopedia that covers thousands of ingredients and kitchen tools.”</p>
1	<p><i>CooksInfo.com food encyclopaedia.</i>  <a href="http://www.cooksinfo.com/food-encyclopedia">http://www.cooksinfo.com/food-encyclopedia</a>  Culinary encyclopedia by food researcher Randal Oulton.</p>
6	<p><i>Encyclopedia of spices.</i>  <a href="http://theepicentre.com/spices/">http://theepicentre.com/spices/</a>  Includes information about 116 spices, including alternate terms in English and other languages.</p>
4	<p><i>English-American recipe translator.</i>  <a href="http://www.cs.cmu.edu/~mbishop/engfood.html">http://www.cs.cmu.edu/~mbishop/engfood.html</a>  Provides a list of British culinary terms and their American equivalents.</p>
4	<p><i>Food Lexicon: food terms dictionary: translations into 7 languages.</i>  <a href="http://www.foodlexicon.net/">http://www.foodlexicon.net/</a>  Presents food terms in English, French, German, Danish, Dutch, Spanish, and Swedish.</p>
6	<p><i>French-English food dictionary.</i>  <a href="http://www.beyond.fr/food/french-english-food-dictionary-1.html">http://www.beyond.fr/food/french-english-food-dictionary-1.html</a>  A French-English/English-French culinary dictionary.</p>
2	<p><i>Gernot Katzer’s spice pages.</i>  <a href="http://gernot-katzers-spice-pages.com/engl/">http://gernot-katzers-spice-pages.com/engl/</a>  Presents information on 117 spices, including synonyms, botanical names, and translated names.</p>
5	<p><i>Glossary of Indian food &amp; cooking terms.</i>  <a href="http://www.cuisinecuisine.com/Glossary.htm#58">http://www.cuisinecuisine.com/Glossary.htm#58</a>  Dictionary of Indian cooking terms (primarily in Hindi) with English language definitions.</p>

<i>Responses</i>	<i>Online Culinary Reference Sources (continued)</i>
3	<p><i>How to live gourmet: culinary terms.</i>  <a href="http://www.howtocookgourmet.com/culinary-terms.html">http://www.howtocookgourmet.com/culinary-terms.html</a>            Chef Kathy Davault provides a dictionary covering a variety of topics including “ingredients, preparation methods, wine, cooking equipment, food history, food safety and sanitation, nutrition, prepared dishes and many more.”</p>
6	<p><i>International gourmet: cooking terms and techniques.</i>  <a href="http://www.international-gourmet.net/cooking-terms-and-techniques/">http://www.international-gourmet.net/cooking-terms-and-techniques/</a>            Dictionary of culinary terms and techniques with succinct definitions.</p>
1	<p><i>Linda's culinary dictionary.</i>  <a href="http://whatscookingamerica.net/Glossary/GlossaryIndex2.htm">http://whatscookingamerica.net/Glossary/GlossaryIndex2.htm</a>            Linda Stradley provides a glossary of food, beverage, and cooking terms.</p>
3	<p><i>Spanish English bilingual food glossary.</i>  <a href="http://www.lingolex.com/spanishfood/foodglossary.htm">http://www.lingolex.com/spanishfood/foodglossary.htm</a>            An English-Spanish/Spanish English culinary glossary.</p>

<i>Responses</i>	<i>Print Culinary Reference Sources</i>
1	<p>Bailey, Adrian, ed. (1990) <i>Cook's ingredients</i>. London: Dorling Kindersley. (240 pp.)            Topically arranged guide to foods. Includes index.</p>
2	<p>Culinary Institute of America. (2011) <i>The professional chef, 9th ed.</i> Hoboken, N.J.: Wiley. (xix, 1212 pp.)            Six chapters in this textbook concern “tools and ingredients in the professional kitchen”. Includes a glossary and indexes.</p>
7	<p>Davidson, Alan, and Tom Jaine. (2006) <i>The Oxford companion to food</i>, 2nd ed. Oxford: Oxford University Press. (xxviii, 906 pp.)            Exhaustive guide with more than 2,600 articles. Scope is international. Includes index.</p>
1	<p><i>Edible: an illustrated guide to the world's food plants.</i> (2008) Washington, D.C.: National Geographic. (360 pp.)            Guide to over 450 fruits, vegetables, nuts, grains, herbs, and spices. Includes index.</p>
2	<p>Herbst, Sharon Tyler, and Ron Herbst. (2013) <i>The new food lover's companion</i>, 5th ed. Hauppauge, New York: Barron's Educational Series, Inc. (x, 916 pp.)            Includes more than 7,000 entries for foods, wines, herbs, spices, and cooking techniques.</p>
1	<p>Herbst, Sharon Tyler, and Ron Herbst. (2007) <i>The new food lover's companion</i>, 4th ed. Hauppauge, New York: Barron's Educational Series, Inc. (830 pp.)            Includes 6,700 entries for foods, wines, herbs, spices, and cooking techniques.</p>

<i>Responses</i>	<i>Print Culinary Reference Sources (continued)</i>
3	Igoe, Robert S. (2011) <i>Dictionary of food ingredients</i> , 5th ed. New York: Springer. (vii, 255 pp.) Provides concise definitions for more than 1,000 natural and artificial ingredients and additives. Emphasizes food science.
7	Labensky, Steven, Gaye G. Ingram, and Sarah R. Labensky. (2001) <i>Webster's new world dictionary of culinary arts</i> , 2nd ed. Upper Saddle River, N.J.: Prentice Hall. (v, 522 pp.) Comprehensive dictionary with over 25,000 concise entries.
1	McGee, Harold. (2004) <i>On food and cooking: the science and lore of the kitchen</i> , rev. and updated ed. New York: Scribner. (x, 883 pp.) Topically arranged guide with an emphasis on food science. Includes index.
6	Riely, Elizabeth. (2003) <i>The chef's companion: a culinary dictionary</i> , 3rd ed. Hoboken, N.J.: Wiley. (xii, 355 pp.) Provides concise definitions to over 5,000 culinary terms.
1	Rinsky, Glenn, and Laura Halpin Rinsky. (2009) <i>The pastry chef's companion: a comprehensive resource guide for the baking and pastry professional</i> . Hoboken, N.J.: Wiley. (viii, 375 pp.) Includes definitions for over 4,800 pastry and baking terms.
8	Robuchon, Joël, and Prosper Montagné. (2009) <i>Larousse gastronomique: the world's greatest culinary encyclopedia</i> , 1st American ed. New York: Clarkson Potter/Publishers. (1205 pp.) Exhaustive encyclopedia on all aspects of cooking. Includes indexes.
2	Rolland, Jacques. (2004) <i>The cook's essential kitchen dictionary: a complete culinary resource</i> . Toronto: R. Rose. (413 pp.) Includes brief definitions for more than 4,000 food and beverage terms.
4	Rolland, Jacques, and Carol Sherman. (2006) <i>The food encyclopedia: over 8,000 ingredients, tools, techniques, and people</i> . Toronto: R. Rose. (701 pp.) Provides over 8,000 definitions for food terms and cooking techniques.
1	Rombauer, Irma S., Marion Rombauer Becker, and Ethan Becker. (2006) <i>Joy of cooking</i> , 75 <sup>th</sup> anniversary ed. New York: Scribner. (1132 pp.) Information about various foods may be found in “About” passages throughout the cookbook, as well as in a 97-page “Know your ingredients” chapter. Includes index.
1	Schneider, Elizabeth. (1989) <i>Uncommon fruits &amp; vegetables: a commonsense guide</i> . New York: Harper & Row. (546 pp.) Guide to 80 exotic fruits and vegetables. Includes index.

<i>Responses</i>	<i>Print Culinary Reference Sources (continued)</i>
2	Schneider, Elizabeth . (2001) <i>Vegetables from amaranth to zucchini: the essential reference</i> , 1st ed. New York: Morrow. (xxiv, 777 pp.) Provides information about 350 vegetables. Includes indexes.
1	Sinclair, Charles G. (2005) <i>Dictionary of food: international food and cooking terms from A to Z</i> . 2nd ed. London: A. & C. Black. (632 pp.) Provides definitions for over 24,000 terms.
1	<i>The Wise encyclopedia of cookery: one of the world's most definitive reference books on food and cooking</i> . (1971) New York: W. H. Wise. (1329 pp.) Older reference source for food and cookery terms. Includes index.

*Note: Online links were verified on 30 March 2014.*