

Keep the metatopic simple and general. The introductory material of a cookbook is often about cooking or preparation techniques or about the ingredients. If it's a utensil-based book, there will be information on using, cleaning, and so forth. There is no need to get elaborate, as this material often takes up very few pages.

In combination health and diet books, you can sometimes end up with rather unappealing juxtapositions of symptoms and recipe ingredients, especially in the case of gastrointestinal diseases. Such a situation demands creativity in your wording. In extreme cases, it may be necessary to create two separate indexes in order not to ruin the reader's appetite!

Make general entries for types of food too – for example, burgers, cookies, or appetizers – even if they are in the table of contents. People don't like having to switch from the index to the contents page and back again. A page range is usually sufficient unless the client requests otherwise.

Acknowledgements

Thanks to Frances Curry and Toronto members of the ISC/SCI, whose interest in cookbook indexing and thoughtful questions inspired me to put together this article. I would also like to thank my patient husband, Robert Barnett, for taking over the food preparation in our house because I'm too busy indexing cookbooks!

Text references

- Claman, M. (1999) *Rise and dine Canada*, 2nd edn. Montreal, Quebec: Callawind.
 Joachim, D. and Schloss, A. (2008) *The science of good food*. Toronto, Ont.: Robert Rose.

- Saulsbury, C. V. (2010) *750 best muffin recipes*. Toronto, Ont.: Robert Rose.

Some useful references

- Ayto, J. (1994) *A gourmet's guide: food and drink from A to Z*. Oxford: Oxford University Press (also published as *The glutton's glossary* and *The diner's dictionary*).
 Davidson, A. (2006) *The Oxford companion to food*, 2nd edn. Oxford: Oxford University Press.
 Grant, R. 'Cookbook indexing: not as easy as ABC.' ASI Culinary Indexing SIG. www.culinaryindexing.org/grant_article.html (the whole site is a wonderful source).
 Herbst, S. T. (2001) *Food lover's companion*, 3rd edn. Barron's.
 Humphreys, N. 'Six sizzling cookbook index styles.' www.wordmapsindexing.com/six-cookbook-index-styles/
 Nickerson, A., Leise, F. and Hudoba, T. (eds) (2009) *Indexing specialties: cookbooks*. Medhurst, N.J.: Information Today (some great articles and lots of useful references).
 Smith, A. F. (ed.) (2007) *The Oxford companion to American food and drink*. New York: Oxford University Press.

Other useful sources include cookbooks in your own kitchen that have good indexes, and find out what your client uses as a basic reference.

Gillian Watts is a freelance copy editor, proofreader, and indexer who lives in Toronto, Ontario, Canada. She has served on the executive of the ISC/SCI since 2006.
 Email: wattsbar@ca.inter.net

Culinary indexers' reference sources

Catherine Sassen

The author presents a bibliography of reference sources recommended by culinary indexers.

Introduction

A good index is important to cookbook users. Many of us have experienced frustration in trying to find a recipe that we know is in a particular cookbook, even though we cannot locate it in the index. For example, in a review of *Beyond bacon: paleo recipes that respect the whole hog*, Schindler (2013) wrote:

Whoever did the book's index should be sent to bed without dinner. The index is terrible. We knew there were biscuit recipes somewhere in here... but no listing for biscuits? Oh, it's under homestyle biscuits in the Hs. Italian sausages are listed between Insanely awesome meatloaf and Italian tomato pork chop, NOT in the Ss.

Cookbook users also complain about recipes that are indexed under categories that do not make sense to them. For example, in a review of *Low carb-ing among friends cookbooks*, vol. 1, Holly (2012) lamented that a piecrust recipe was listed only under 'miscellaneous' in the index.

To create a good cookbook index, the indexer must be familiar with culinary indexing techniques as well as culinary terminology. Culinary indexers may consult reference sources on these topics to make their indexes helpful, accurate and consistent.

Research questions

The purpose of this research study was to answer the following questions:

- 1 Which culinary indexing sources are recommended by culinary indexers?
- 2 Which culinary reference sources are recommended by culinary indexers?

Methodology

I developed an online survey to determine the culinary indexing sources and culinary reference sources recommended by culinary indexers. My questionnaire included citations selected from the 'Resources for Culinary Indexers' webpage (Culinary Indexing SIG, 2014) and *Indexing specialties: cookbooks* (Nickerson, Leise and Hudoba, 2009). I also searched the OCLC WorldCat (2014) bibliographic database for culinary resources published in the last ten years. I verified all print and online citations before including them in the questionnaire. I also provided space in the questionnaire for respondents to list other resources. The University of North Texas Institutional Review Board reviewed and approved the survey instrument, which I created with Qualtrics software.

During the second and fourth weeks of January 2014, I posted messages in online indexing forums, asking culinary indexers to respond anonymously to an online survey. I sent invitations to Culinary Indexing Special Interest Group (SIG) members, to the Index-L discussion list, and to the ASI-L discussion list. By the middle of February, I had received 27 usable responses.

Limitations

Because this was an exploratory study, it cannot provide conclusions about all culinary indexers. The results of this survey represent only the survey respondents.

Because the goal of this research project was to identify specialized sources useful in culinary indexing, I have not reported general responses such as 'the Internet'. I also have not included responses about resources that are unavailable to others, such as 'my cookbook collection.' I have cited all other responses in this paper after verifying bibliographic information for accuracy and completeness. If a survey respondent gave an incomplete citation to a printed source, I have provided a citation to the most recent edition of the work cited.

Culinary indexing sources

Recipes may be indexed by type of dish, main ingredients, and recipe title. Other possibilities include geographic location or ethnic origin, health parameters, cookery methods, holidays and illustrations. An exploration of these categories raises many questions. For example, how do you define 'main ingredients?' How should you phrase a recipe title when entering it as a subheading under the name of an ingredient? How should you index a non-English language recipe title? To answer these questions, we turn to culinary indexing sources.

The following culinary indexing sources were recommended by survey respondents. The number in brackets at the end of each citation indicates the number of times that respondents recommended the resource. The source

recommended most often was *Indexing specialties: cookbooks* (Nickerson et al, 2009).

Bertelsen, C. (1999) 'A piece of cake? Cookbook indexing: basic guidelines and resources.' *Key Words* 7(1): 1, 6–12. Available at: www.culinaryindexing.org/bertelsen_article.html Provides detailed instructions for cookbook indexing. [N=1]

Culinary Indexing SIG (2014) 'Resources for culinary indexers.' Available at: www.culinaryindexing.org/resources.html Includes links to culinary dictionaries and articles about culinary indexing. [N=2]

Culinary Indexing SIG (2014) Available at: <http://groups.yahoo.com/neo/groups/CulinarySIGlistserv/info> Online forum for Culinary Indexing SIG members. [N=1]

Mulvany, N. C. (2005) *Indexing books*, 2nd edn. Chicago, Ill.: University of Chicago Press. Includes information about cookbook indexes, including index density and the use of parenthetical plurals in headings for ingredients and recipe categories. [N=1]

Nickerson, A., Leise, F., and Hudoba, T. (2009) *Indexing specialties: cookbooks*. Medford, N.J.: Information Today in association with ASI. Includes essays on many aspects of cookbook indexes, as well as glossaries for American, British, French, Italian, Mexican, and Spanish culinary terms. [N=15]

Shere, T. (2004) *Indexing cookbooks*. Unpublished paper. Available at: <https://groups.yahoo.com/neo/groups/culinarysiglistserv/files> A detailed handout for Shere's cookbook indexing workshop. [N=1]

Wellisch, H. H. (1995) 'Cookbook indexing,' pp. 94–7 in *Indexing from A to Z*, 2nd edn. New York: H. W. Wilson. Available at: www.culinaryindexing.org/wellisch_excerpt.html Discusses the indexing of recipes by type of food, recipe title, ingredients, geographic place, and illustrations. [N=10]

Whitman, J. and Simon, D. (2000) 'Indexing,' pp. 133–47 in *Recipes into type: a handbook for cookbook writers and editors*. Newton, Mass.: Biscuit Books. Available at: www.culinaryindexing.org/recipes_into_type.html Provides comprehensive instructions on culinary indexing. [N=3]

Culinary reference sources

Indexers may consult culinary reference works to learn the meanings of unfamiliar terms in cookbooks. A good understanding of culinary terminology is required for proper indexing of ingredients and recipe categories. The vocabulary of the culinary world is expanding, with many new terms coming to our attention, especially from cuisines specific to geographic areas or ethnic groups. For example, many Americans became familiar with Indian, Mexican, Middle Eastern, Thai, and Vietnamese dishes in the 1970s as those cuisines gained popularity in the United States (Brenner, 1999).

Indexers also should be aware of variant terms for ingredients or types of dishes in order to make appropriate

cross-references in the index. For example, the terms 'garbanzo bean' and 'chickpea' are used interchangeably in many areas of the United States. In Great Britain, the term 'aubergine' is used for the vegetable called 'eggplant' in the United States.

Online culinary reference sources

Survey respondents recommended the following online culinary reference sources. The number in brackets at the end of each citation indicates the number of times that respondents recommended the resource. The most popular online culinary reference source recommended by survey respondents was *The cook's thesaurus*.

BBC food: www.bbc.co.uk/food/ Includes 'Ingredients A-Z' section with definitions and illustrations. [N=1]

Café Creosote dictionary: www.cafecreosote.com/dictionary.php3 Dictionary of 547 terms with succinct entries. [N=3]

The cook's thesaurus: www.foodsubs.com/ Lori Alden provides a 'cooking encyclopedia that covers thousands of ingredients and kitchen tools.' [N=13]

CooksInfo.com food encyclopaedia: www.cooksinfo.com/food-encyclopedia Culinary encyclopedia by food researcher Randal Oulton. [N=1]

Encyclopedia of spices: <http://theepicentre.com/spices/> Includes information about 116 spices, including alternate terms in English and other languages. [N=6]

English-American recipe translator: www.cs.cmu.edu/~mbishop/engfood.html Provides a list of British culinary terms and their American equivalents. [N=4]

Food lexicon: food terms dictionary: translations into 7 languages: www.foodlexicon.net/ Presents food terms in English, French, German, Danish, Dutch, Spanish, and Swedish. [N=4]

French-English food dictionary: www.beyond.fr/food/french-english-food-dictionary-1.html A French-English/English-French culinary dictionary. [N=6]

Gernot Katzer's spice pages: <http://gernot-katzers-spice-pages.com/engl/> Presents information on 117 spices, including synonyms, botanical names, and translated names. [N=2]

Glossary of Indian food & cooking terms: www.cuisine-cuisine.com/Glossary.htm#58 Dictionary of Indian cooking terms (primarily in Hindi) with English language definitions. [N=5]

How to live gourmet: culinary terms: www.howtocookgourmet.com/culinary-terms.html 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.' [N=3]

International gourmet: cooking terms and techniques: www.international-gourmet.net/cooking-terms-and-techniques/

Dictionary of culinary terms and techniques with succinct definitions. [N=6]

Linda's culinary dictionary: <http://whatscookingamerica.net/Glossary/GlossaryIndex2.htm> Linda Stradley provides a glossary of food, beverage, and cooking terms. [N=1]

Spanish English bilingual food glossary: www.lingolex.com/spanishfood/foodglossary.htm An English-Spanish/Spanish-English culinary glossary. [N=3]

Print culinary reference sources

Survey respondents recommended the following print culinary reference sources. The number in brackets at the end of each citation indicates the number of times respondents recommended the resource. The most popular print culinary reference sources recommended by respondents were *Larousse gastronomique: the world's greatest culinary encyclopedia* (Robuchon and Montagné, 2009), *Oxford companion to food* (Davidson and Jaime, 2006) and *Webster's new world dictionary of culinary arts* (Labensky, Ingram, and Labensky, 2011).

Bailey, A. (ed.) (1990) *Cook's ingredients*. London: Dorling Kindersley. (240 pp.) Topically arranged guide to foods. Includes index. [N=1]

Culinary Institute of America (2011) *The professional chef*, 9th edn. 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. [N=2]

Davidson, A. and Jaime, T. (2006) *The Oxford companion to food*, 2nd edn. Oxford: Oxford University Press. (xxviii, 906 pp.) Exhaustive guide with more than 2,600 articles. Includes index. [N=7]

Herbst, S. T. and Herbst, R. (2007) *The new food lover's companion*, 4th edn. Hauppauge, N.Y.: Barron. (830 pp.) Includes 6,700 entries for foods, wines, herbs, spices, and cooking techniques. [N=1]

Herbst, S. T. and Herbst, R. (2013) *The new food lover's companion*, 5th edn. Hauppauge, N.Y.: Barron. (x, 916 pp.) Includes more than 7,000 entries for foods, wines, herbs, spices, and cooking techniques. [N=2]

Igoe, R. S. (2011) *Dictionary of food ingredients*, 5th edn. New York: Springer. (vii, 255 pp.) Provides concise definitions for more than 1,000 natural and artificial ingredients and additives. Emphasizes food science. [N=3]

Labensky, S., Ingram, G. G., and Labensky, S. R. (2001) *Webster's new world dictionary of culinary arts*, 2nd edn. Upper Saddle River, N.J.: Prentice Hall. (v, 522 pp.) Comprehensive dictionary with over 25,000 concise entries. [N=7]

McGee, H. (2004) *On food and cooking: the science and lore of the kitchen*, rev. and updated edn. New York: Scribner. (x, 883 pp.) Topically arranged guide with an emphasis on food science. Includes index. [N=1]

National Geographic (2008) *Edible: an illustrated guide to the world's food plants*. Washington DC: National Geographic. (360 pp.) Guide to over 450 fruits, vegetables, nuts, grains, herbs, and spices. Includes index. [N=1]

Riely, E. (2003) *The chef's companion: a culinary dictionary*, 3rd edn. Hoboken, N.J.: Wiley. (xii 355 pp.) Provides concise definitions to over 5,000 culinary terms. [N=6]

Rinsky, G. and Rinsky, L. H. (2009) *The pastry chef's companion: a comprehensive resource guide for the baking and pastry professional*. Hoboken, N.J.: Wiley. (viii, 375 pp.) Includes definitions for over 4,800 pastry and baking terms. [N=1]

Robuchon, J. and Montagné, P. (2009) *Larousse gastronomique: the world's greatest culinary encyclopedia*, 1st American edn. New York: Clarkson Potter. (1205 pp.) Exhaustive encyclopedia on all aspects of cooking. Includes indexes. [N=8]

Rolland, J. (2004) *The cook's essential kitchen dictionary: a complete culinary resource*. Toronto, Ont.: R. Rose. (413 pp.) Includes brief definitions for more than 4,000 food and beverage terms. [N=2]

Rolland, J. and Sherman, C. (2006) *The food encyclopedia: over 8,000 ingredients, tools, techniques, and people*. Toronto, Ont.: R. Rose. (701 pp.) Provides over 8,000 definitions for food terms and cooking techniques. [N=4]

Rombauer, I. S., Becker, M. R., and Becker, E. (2006) *Joy of cooking*, 75th anniversary edn. New York: Scribner. (1,132 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. [N=1]

Schneider, E. (1989) *Uncommon fruits and vegetables: a commonsense guide*. New York: Harper & Row. (546 pp.) Guide to 80 exotic fruits and vegetables. Includes index. [N=1]

Schneider, E. (2001) *Vegetables from amaranth to zucchini: the essential reference*, 1st edn. New York: Morrow. (xxiv, 777 pp.) Provides information about 350 vegetables. Includes indexes. [N=2]

Sinclair, C. G. (2005) *Dictionary of food: international food and cooking terms from A to Z*, 2nd edn. London: A. & C. Black. (632 pp.) Provides definitions for over 24,000 terms. [N=1]

The Wise encyclopedia of cookery: one of the world's most definitive reference books on food and cooking (1971) New York: W. H. Wise. (1,329 pp.) Older reference source for food and cookery terms. Includes index. [N=1]

Conclusion

'In a cookbook, an index is second in importance only to the quality of the recipes. Without a good index, the recipes the reader is looking for cannot be located,' wrote Whitman

and Simon (2000: 133). Good culinary indexing stems from a thorough knowledge of culinary indexing techniques and culinary terms. We can strengthen our knowledge of these areas by consulting reference sources. This practice will help us to create indexes that are helpful to readers who are browsing, as well as to readers who know what they are trying to locate.

Note

Online links were verified on 20 May 2014. The survey instrument used in this study may be accessed at: www.theindexer.org/files/32/appendix.pdf

Other references

Brenner, L. (1999) *American appetite: the coming of age of a cuisine*. New York: Avon.

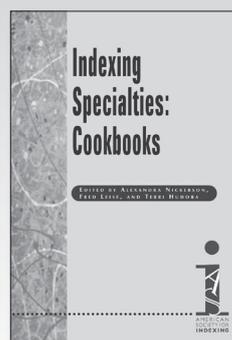
Holly (2012) Review of *Low carb-ing among friends cookbooks*, vol. 1 by Jennifer Eloff. Available at: <https://tinyurl.com/1w9czqc>

OCLC Worldcat (2014) Available at: www.worldcat.org/

Schindler, E. (2013) Review of *Beyond bacon: paleo recipes that respect the whole hog* by M. McCarry and S. Toth. Available at: <https://tinyurl.com/k0j9uhb>

Whitman, J. and Simon, D. (2000) 'Indexing,' pp. 133–47 in *Recipes into type: a handbook for cookbook writers and editors*. Newton, Mass.: Biscuit Books.

Catherine Sassen is principal catalog librarian at the University of North Texas. Email: Catherine.Sassen@unt.edu



Edited by Alexandra Nickerson, Fred Leise, and Terri Hudoba
ISBN 978-1-57387-367-3
ASI Members Price: \$32

THE 13 CHAPTERS in *Indexing Specialties: Cookbooks* discuss the importance of subject matter expertise, analyze the indexing needs of cookbook users, offer practical advice on writing quality indexes, review notable published indexes, and recommend other helpful sources.

Also included is an Introduction by editor Alexandra Nickerson, who has been indexing cookbooks for more than 30 years and whose vision made this book possible.

infotoday.com