

Cooking and Cookbooks H 1475

BACKGROUND: Prior to 2010, the Library of Congress used the heading *Cookery* both as a topical heading for general works about cooking and as a form heading for general collections of cooking recipes. In 2010, the topical heading was changed to **Cooking**, and a separate genre/form term **Cookbooks** was established. The word *Cookery* was also changed to **Cooking** in other existing headings such as **Cooking, French**; **Cooking (Blueberries)**; **Cooking for the sick**; etc. The topical heading **Recipes** was changed to **Formulas, recipes, etc.** to clarify its usage for preparation of non-food items. This instruction sheet provides guidelines for assigning subject headings to cookbooks and works about cooking.

1. Cooking. Assign the heading **Cooking** (*May Subd Geog*) to general works on cooking, cuisine, and food preparation. Use this heading for works about all types of food preparation, including preparation of those foods that do not necessarily need to be heated. When appropriate, subdivide the heading by place to express the location of the cooking. *Example:*

Title: Austin entertains.

650 #0 \$a Cooking \$z Texas \$z Austin.

2. Cookbooks.

a. Genre/form term. Assign **Cookbooks** as a genre/form term to collections of cooking recipes. Assign the term both to general collections of cooking recipes and to collections focused on specific ingredients, special diets, etc. Do not subdivide this genre/form term. Assign topical headings to bring out the location if appropriate. *Example:*

Title: Monday to Friday cookbook.

650 #0 \$a Cooking \$z United States.

655 #7 \$a Cookbooks. \$2 lcgft

*Note: Do not assign the heading **Formulas, recipes, etc.** to collections of cooking recipes. Use that heading only for more general recipe books of household items, cleaning compounds, cosmetics, etc. Example:*

Title: The Natural formula book for home & yard.

650 #0 \$a Formulas, recipes, etc.

H 1475 Cooking and Cookbooks

2. Cookbooks. (Continued)

b. Topical heading. Assign **Cookbooks** as a topical heading to works about cookbooks. Divide the heading by place if appropriate. *Example:*

Title: Pot roast, politics, and ants in the pantry : Missouri's cookbook heritage.

650 #0 \$a Cookbooks \$z Missouri \$x History.

3. National and ethnic cuisines and styles of cooking. Assign the heading **Cooking** qualified by nationality or ethnic group to works on the specific style of cooking associated with that nationality or ethnic group, for example, **Cooking, French**; **Cooking, Kurdish**; **Mexican American cooking**. Further subdivide headings for nationality to express regional styles, for example, **Cooking, American-Louisiana style**. Do not use geographic subdivision after headings for national or ethnic styles of cooking. For works on a style of cooking in a specific place, assign a subject heading for the style and an additional subject heading **Cooking** divided by place. *Example:*

Title: A taste of bountiful Ohio.

650 #0 \$a Cooking, American \$x Midwestern style.

650 #0 \$a Cooking \$z Ohio.

4. Specific ingredients or foods. Assign the heading **Cooking** with an appropriate parenthetical qualifier to works on the preparation of dishes using a specific ingredient or food, for example, **Cooking (Blueberries)**; **Cooking (Eggs)**; **Cooking (Garlic)**. For works on the preparation of specific food products assign a heading for the product, for example, **Bread**; **Omelets**; **Salads**.

*Note: In some cases two headings exist, one for the food product itself, for example, **Jelly** (for works on making jellies) and another for that product as an ingredient in cooking, for example, **Cooking (Jelly)** (for works on using jelly as an ingredient in other foods).*

Examples:

Title: The banana lover's cookbook.

650 #0 \$a Cooking (Bananas)

655 #7 \$a Cookbooks. \$2 lcgft

4. *Specific ingredients or foods.*

Examples: (Continued)

Title: *The salmon cookbook.*

650 #0 \$a Cooking (Salmon)
655 #7 \$a Cookbooks. \$2 lcgft

Title: *Basic breads around the world.*

650 #0 \$a Bread.
650 #0 \$a International cooking.

Title: *Cooking with bread.*

650 #0 \$a Cooking (Bread)
655 #7 \$a Cookbooks. \$2 lcgft

5. *Recipes for special types of diets.* Assign the heading **Cooking for the sick** to general works on preparing food for patients or persons with diseases. Assign the genre/form term **Cookbooks** if the work is a general collection of recipes. Assign the free-floating subdivision **-Diet therapy-Recipes** under names of individual diseases or under the subdivision **-Diseases**, for collections of recipes intended for persons with those diseases. For collections of recipes for special types of diets, such as those free from certain substances or higher or lower in certain substances, assign a heading for the diet with subdivision **-Recipes**, for example, **Milk-free diet-Recipes; High-potassium diet-Recipes**. The subdivision **-Recipes** is not free-floating for this usage. *Examples:*

Title: *Cooking well for the unwell : more than 100 nutritious recipes.*

650 #0 \$a Cooking for the sick.
655 #7 \$a Cookbooks. \$2 lcgft

Title: *The anti-coronary cookbook.*

650 #0 \$a Heart \$x Diseases \$x Diet therapy \$v Recipes.
650 #0 \$a Low-cholesterol diet \$v Recipes.
655 #7 \$a Cookbooks. \$2 lcgft

Title: *Down home cookin' : without the down home fat.*

650 #0 \$a Low-fat diet \$v Recipes.
655 #7 \$a Cookbooks. \$2 lcgft

H 1475 Cooking and Cookbooks

6. Recipes associated with specific institutions or organizations. For collections of recipes used by individual restaurants, families, members of individual organizations, or otherwise related to an individual corporate body, assign the subject headings appropriate to the content of the work. For recipes from an individual restaurant, assign an additional subject heading for the restaurant. For recipe books from individual families, societies, clubs, etc., assign an additional subject heading for the individual family or corporate body only if the work contains substantial information about the family or body. *Examples:*

Title: Southern cooking from Mary Mac's Tea Room.

650 #0 \$a Cooking, American \$x Southern style.
650 #0 \$a Cooking \$z Georgia \$z Atlanta.
610 20 \$a Mary Mac's Tea Room.
655 #7 \$a Cookbooks. \$2 lcgft

Title: Louisiana entertains : menus and recipes from the Rapides Symphony Guild, Alexandria, Louisiana.

650 #0 \$a Cooking, American \$x Louisiana style.
650 #0 \$a Menus.
655 #7 \$a Cookbooks. \$2 lcgft

*Title: The Oke family cookbook : favorite recipes of Janette's family.
[includes historical information about the family]*

650 #0 \$a Cooking, American \$x Louisiana style.
600 30 \$a Oke family.
655 #7 \$a Cookbooks. \$2 lcgft

7. Other special aspects of cooking. Assign, as appropriate, specific subject headings expressing method of preparation, type of meal, or category of food. Assign subject headings in the following order: 1) ingredient or food; 2) method of preparation; 3) meal or category of food; 4) national or ethnic style; 5) genre/form. *Examples:*

Title: Glorious vegetables in the microwave.

650 #0 \$a Cooking (Vegetables)
650 #0 \$a Microwave cooking.

Title: Indian sweet cookery.

650 #0 \$a Desserts \$z India.
650 #0 \$a Cooking, Indic.

7. Other special aspects of cooking.

Examples: (Continued)

Title: The Southern heritage breakfast and brunch cookbook.

650 #0 \$a Breakfasts.
650 #0 \$a Brunches.
650 #0 \$a Cooking, American \$x Southern style.
655 #7 \$a Cookbooks. \$2 lcgft

Title: Maida Heatter's Book of great chocolate desserts.

650 #0 \$a Cooking (Chocolate)
650 #0 \$a Desserts.
655 #7 \$a Cookbooks. \$2 lcgft

Title: The breads of France and how to bake them in your own kitchen.

650 #0 \$a Bread \$z France.
650 #0 \$a Cooking, French.
655 #7 \$a Cookbooks. \$2 lcgft

Title: The Old West baking book.

650 #0 \$a Baking.
650 #0 \$a Cooking, American \$x Western style.
655 #7 \$a Cookbooks. \$2 lcgft

Title: Microwaving light meals & snacks.

650 #0 \$a Microwave cooking.
650 #0 \$a Appetizers.
655 #7 \$a Cookbooks. \$2 lcgft

8. Establishing headings for individual cooking ingredients. Establish new headings for cooking ingredients according to the following pattern:

150 ## \$a Cooking ([name of ingredient])
450 ## \$a Cooking with [product or commodity]
450 ## \$a [product or commodity] \$x Use in cooking
550 ## \$w g \$a Cooking ([broader category])

Examples:

150 ## \$a Cooking (Tropical fruit)
450 ## \$a Cooking with tropical fruit
450 ## \$a Tropical fruit \$x Use in cooking
550 ## \$w g \$a Cooking (Fruit)

H 1475 Cooking and Cookbooks

8. Establishing headings for individual cooking ingredients.

Examples: (Continued)

```
150 ## $a Cooking (Cream cheese)
450 ## $a Cooking with cream cheese
450 ## $a Cream cheese $x Use in cooking
550 ## $w g $a Cooking (Cheese)
```

Note: Establish the heading by using the generally recognizable term for the ingredient. If a plant or animal is established under its common name, use the common name. If a plant or animal is identified by a scientific name, use a generally recognizable term from a higher level in the genus-family-order hierarchy or one of the “intermediate groupings” (see H 1332, Background).

Examples:

```
150 ## $a Cooking (Barley)
      [common name]
```

```
150 ## $a Cooking (Orchids)
[not 150 ## $a Cooking (Unscented dendrobium)]
      [higher level of hierarchy]
```

```
150 ## $a Cooking (Trout)
[not 150 ## $a Cooking (Salmo obtusirostris)]
      [intermediate grouping]
```