This Dutch proverb - fish and house guests only stay fresh for about three days - is one I learnt while living in Holland, and in many ways it encapsulates the Dutch character: blunt, down-to-earth, almost rude, perhaps just a little bit too unconcerned about the quality of the food - fish three days old? However, fish is the main ingredient and has equal status to any guest, with whom, after three days, all conversation becomes jaded and the Dutch housewife has all that cleaning and washing to attend to. Dutch cooking is often as plain and blunt as this proverb and, yes it is possible, has an even worse reputation than British cookery. Therefore, it is all the more surprising to see the influence of Dutch cooking in English cookery books before 1800, the subject of this essay. An early English cookery book, by William Rabisha, published in 1661, is entitled: *The whole body of cookery dissected, taught, and fully manifested ... according to the best tradition of the English, French, Italian, Dutch, etc.* [Rabisha, see bibliography]*.

It may amaze today’s reader, especially from The Netherlands, that Dutch cookery sat at the high table together with French and Italian cookery. The modern Dutchman is as sanguine about the comparatively poor quality of their cooking as he is about most things in life. I say this having lived in Holland for over twenty years but the sentiment is echoed in Fernandez-Armesto’s history of food: “Dutch cooking has a woeful reputation – not least with the Dutch ... modesty about their national cuisine has made the Dutch exceptionally responsive to the food of other cultures.” [Fernandez-Armesto]. We shall come to the latter observation later. Alan Davidson is much more forgiving and puts his finger on an essential feature of everyday Dutch cooking, it: “has shown great continuity since medieval times to the present, as befits people who can count conservatism among their numerous virtues ...” [Davidson]; this longevity is illustrated in my notes on *Hutspot* in the recipes below. Davidson also notes that, after the Reformation, the great Dutch painters turned to painting every day life, the food and markets of the day giving us a wonderful window into “foodways of the 16th and 17th centuries”. As a long time admirer of Jan Steen, and other Dutch painters of the period, this was also apparent to me and it seemed an obvious decision to include some of these paintings here as an accompaniment to the recipes.

However surprising this early Dutch influence may be there is absolutely no doubt that, after French and Italian recipes, the most common foreign recipes in English cookery books published before the nineteenth century are Dutch, which includes Flemish recipes (followed by Spanish cookery). In fact, the Dutch influence stretched well into the nineteenth century with the number of recipes increasing substantially in some books. In 1845 Joseph Bregion, and Anne Miller, in their book *The Practical Cook* [Bregion], had a whole chapter on Dutch cookery containing 22 recipes. On the other hand, two of the great cookery books of the nineteenth century by Eliza Acton (1845) and Mrs Beeton (1861) have only four each including a recipe for Dutch beef, which is a common entry in cookery books back to the 1600s. The Dutch influence waned in the nineteenth century overtaken by German recipes of which Mrs Beeton has many more, due, one supposes, to royal families Sax-Coburg connections and the rise of Germany as a

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* There seem to be no Dutch recipes *per se* in Rabisha’s book, compared to, say, several recipes “after the French fashion” or “Italian fashion”.

~ Page 1 ~
major power and the, earlier, decline of Dutch power but, more probably, in Mrs Beeton’s case, her German acquaintances and fluency in the language.

Why was Dutch cookery so visible in the seventeenth and eighteenth centuries? To a small extent the answer is the same as for the German influence in the nineteenth century – royalty. In 1688 William III of Orange-Nassau (William of Orange) invaded England with the largest foreign force ever to set foot on these islands, about 20,000 men. This was known as the Glorious Revolution and brought William and Mary to the throne from 1689 to 1702. A short time but they had a significant influence on the art, architecture, tastes and culture of the country (already primed by the restoration of Charles II). However, the Dutch recipes found in cookery books of the time are, for the most part, not dishes for the court but for homely, middle-class, domestic cooking. We must look wider than the Glorious Revolution for a simpler answer. After the French, the Dutch and Flemish speaking peoples are our nearest neighbours. Sailors, fishermen, tradesmen, craftsmen, scholars, religious groups and soldiers have criss-crossed the short sea route almost daily for hundreds, if not thousands, of years and exchanged the foods and recipes of working people, albeit middle-class. This is reflected in the mainly simple Dutch recipes found in English cookery books.

Dorothy Hartley points out in Food in England: “Marlborough’s war in Flanders [in the early 1700s allied with the Dutch] makes a difference to the English housekeeper because the Dutch influence flows into our kitchens . . . Dutch eatables are popular in our kitchens . . .” [Hartley, p.403]. And here we have a source of resentment for the English - the traffic seems to go one way only: herrings, eels, grasses, onions, hops, isinglass, oil, salt, sugar, tea, coffee, gin, all sorts of expensive spices, vegetables, the list goes on and on and all, at one time or another, exported, controlled and sold by the Dutch*. This resentment flows over into the cookery books of the eighteenth century; in 1760 Martha Bradley wrote: “The Dutch supply all Europe with Cinnamon, which they have in the Islands of Ceylon is such abundance that they burn a great deal annually to keep up the price.” [Bradley] and, in 1783, John Farley writes of cloves and mace: “The Dutch have monopolized these and almost all other spices.” [Farley]. This sentiment is repeated in many cookery books of the time.

These monopolies waned as Britain gained sea power and control in overseas colonies** but the Dutch made enormous fortunes during this period - their Golden Age. It is not the purpose here to go into detail on the eating habits of the Dutch in this era; this has been done brilliantly by Simon Schama in his monumental book The Embarrassment of Riches: An Interpretation of Dutch Culture in the Golden Age [Schama, see particularly Chapter Three: Feasting, Fasting and Timely Atonement]. Schama is brilliant on the somewhat obsessive nature of the Dutch character in all things to do with the household.

By the way, as an aside, the Dutch think the English dirty and the English think the Dutch are tight with their money and, in older times, complete drunkards! Hannah Woolley, writing in 1673 not on cookery but in a jocular passage in a guide to young ladies:

“Constantinus: . . . and how were you entertain’d by the Dutch?
Erraticus: We were drunk together every day; but I’le say this for them, the Devil is but a Dunce to them when they are in their drink.” [Woolley, 1673]

And on thriftiness there is a jolly little poem by William King written in 1708:

The French by soups and Haut-gousts glory raise,
And their desires all terminate in praise.
The thrifty maxim of the wary Dutch
Is to save all the money they can touch.
"Hans," cries the father, "see a pin lies there;
A pin a-day will fetch a groat a-year.
To your five farthings join three farthings more,
And they if added make your halfpence four!"
Thus may your stock by management increase;
Your wars shall gain you more than Britain's peace.
Where love of wealth and rusty coin prevail
What hopes of fugar'd cakes or butter'd ale?

[King]

However, this reputation for thriftiness seems not to include the amount of food the Dutch ate; contrary to the last line of the poem above. Schama writes, “the Dutch reputation as hearty trenchermen specializing in quantity rather than finesse was not wholly fanciful. …. In caricatures they were almost always depicted as guzzlers and suzzlers, as imposingly broad as they were dauntingly tall. . . a characterization which congealed into the familiar stereotype of the stolid, heavy, phlegmatic and torpid Dutch, whose pulse was quickened only by the prospect of profit and guzzling.” [Schama, p.151-2]. Harsh, perhaps, but the recipes below do hint at the need for quantity rather than fine cooking. Schama also reproduces this vulgar cartoon by Cruikshank, Opening the Sluices or Holland's Last Shift (British Museum):

Showing “buxom Dutch juffers in line, stretching out to sea like a human breakwater, downing torrents of gin, which in their turn become flushed away into the tide.” [Schama p. 190-91].

In contrast to this picture of crude eating habits Schama, as does Davidson, notes the beauty of their still-life paintings and asks, “Is there a relationship between the artlessness of Dutch cooking, of which so many travellers complained, and the easy transmutation of that plain fare into an object of art? . . . they testify . . . to the Dutch ingenuity at creating much from little. The ingredients of a simple meal . . . are all assembled with exquisite economy, both of hue and of composition.” [Schama, p.160]. As can be seen in this essay, the paintings of the food-stuffs of the Dutch far outshine the Dutch recipes offered to the English cook.
In the most famous cookery book of the eighteenth century, Hannah Glasse (1708-1770) wrote in *The Art of Cookery*: “I have indeed given some of my dishes French names to distinguish them, because they are known by these names: and where there is great variety of dishes, and a large table to cover, so there must be variety of names for them; and it matters not whether they be called by a French, Dutch, or English name, so they are good, and done with as little expense as the dish will allow of.” [Glasse] In fact, in the first edition (1747), Glasse only has two Dutch recipes: for beef and cod (both copied from earlier books, par for the course for Glasse). Does Glasse show Dutch influence with the “as little expense”, almost certainly not, this thriftiness is a common denominator in cookery books of the two countries at this time. As Stephen Mennell points out, in comparing English and Dutch cookery to French and (southern) Belgium cookery, “Dutch domestic cookery, reflecting the social dominance of a class of prosperous merchants, shows an emphasis on thrift and simplicity more reminiscent of England rather than France or Belgium.” [Mennell, p.340]. The many editions of the *The Art of Cookery* during the 18th century finally contain six more Dutch recipes but some of these are added by writers other than Glasse.

The earliest inclusion of Dutch recipes in English cookery books goes back nearly two hundred years before Glasse; the first being Thomas Dawson’s “To boile chickins and mutton after the Dutch fashion” in 1597 (see in recipes below). Hazlitt (1866) cites the following book: “Cookery for all manner of Dutch Victual. Licensed in 1590, but not otherwise known” [Hazlitt] but, unfortunately, I have been unable to trace a copy. There is a jump of nearly another one hundred years to the mid-1600s when Hannah Woolley and others included Dutch recipes in their books after which there is a fairly continuous addition of these recipes to English cookery books over the next hundred years. Many of these recipes, as can be seen below, are copied over and over again. There are relatively few Dutch recipes in the books of the 17th century; Hannah Woolley has three recipes for pigeon, Dutch pudding and sausage [Woolley]. In the 18th century nearly every cookery book has a Dutch recipe (as stated, probably copied). Most common are fish recipes but the most ubiquitous is for Dutch beef (see recipes below) which, is only surpassed by Westphalia ham as a named foreign meat product. Although Britain was a major producer of beef the Low Countries provided Britain, and Europe, with their beef the difference being that it was smoked. In his play, *Three Hours After Marriage. A Comedy* (1717), John Gay has one of his characters proclaim: “Madam! If I don’t love you above all your Sex, may I be . . . smoak’d like Dutch beef in a Chimney.”

Do the recipes below give an English interpretation of Dutch recipes or are they truly Dutch? Probably both, many are familiar dishes to the English, almost medieval in their lineage. Perhaps cookery writers of the time liked to show off and put a little foreign “twist” to their recipes by adding “the Dutch way”, or “the French way”, etc. However, as mentioned above, the English are so close to the Dutch in matters of taste at this time that the good, homely, plain recipes of the Dutch simply mirrored those of the English. Many writers of the time lamented the influence of “fancy” French cookery:

>“Some of our Nobility and Gentry have been too much attach’d to French Customs and French Cookery” Charles Carter (1732)

>“. . . for notwithstanding all her [Hannah Glasse] great Bravadoes of Thrift, she has tenfold more extravagant French Cookery in her Book, then in the Chapter she bids you to read.” Ann Cook (1735) vents her famous anger at Hannah Glasse who had herself written of “a French Booby” fooling the English and “But if Gentlemen will have French cooks they must pay for French Tricks” [Glasse, 1747].

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* After the Restoration in 1660 all the arts flourished. There is even a Dutch link at one of Britain’s key moments of history. Charles II, with his advisers and while based in The Netherlands, wrote The Declaration of Breda which led directly to the Restoration (it pardoned most of Charles’ enemies if they recognised him as king and gave some religious toleration amongst other things).
Nearly all the English cookery writers emphasize thrift, economy of the table, practicality and plain cookery – all Dutch traits. Therefore, it is difficult to say how and to what extent Dutch cookery differs so much from English cookery with, possibly, a few exceptions such as Dutch beef – rubbed with butter, sugared and smoked by hanging in a chimney for several weeks.

In conclusion, although Anglo-Dutch food ways have a long history, generally one way, the old Dutch recipes have long been forgotten unlike the great paintings of the Golden Age. The latter are undoubtedly the greater to which the worldly Dutch might, perhaps, remark: “Sure, but first you have to eat.”

**Gabriel Metsu** (1629-1667), *The Cook*, 1657-67
Oil on canvas, 40 x 34 cm
Museo Thyssen-Bornemisza, Madrid
Every picture tells a story - Dutch Genre and Still-Life Art

Why so many paintings of food, markets and food sellers in 17th century Holland? There are probably two main reasons: Protestantism and the decline of church commissions due to Protestant dislike of church decoration and religious art (also reflected in many private houses) and, secondly, the rise of the merchant classes who wanted to show off their trade and wealth through paintings. As is well known, the Dutch, through trade, became immensely wealthy in the 17th century. With independence in 1648, Calvinism*, the Dutch Reformed Church, became the official religion. Already established by the 1570s Calvinism led to a good deal of destruction of all forms of religious art in churches and thereafter whitewashing the interiors.

Is it a coincidence the some of the finest painters of any age lived at this time: Rembrandt, Vermeer, Frans Hals, Jan Steen, Willem Claeszoon Heda, Willem Kalf, Peter Claesz, Gerrit Dou, Gabriel Metsu and countless others (see also painters below)? It is estimated that well over five million paintings were produced in The Netherlands during the Golden Age by about 700 painters**. Money must have played a big part in all this and, perhaps, a kind of madness by the Dutch (equal to that regarding tulips and speculation?) to own paintings which reflected their tastes, trades and, most importantly perhaps, their passion for home building (as pointed out by Schama) - buying not only pictures but furniture, tapestries, china, wallpaper, books, etc.

Yet, despite all the money, four of the greatest painters ended their lives in poverty: Frans Hals, Rembrandt and Vermeer died as debtors and Jan Steen ended running a pub! The art market collapsed in 1672, the so-called rampjaar (year of disaster), following a French invasion and another war with the English, and never regained the greatness of the Golden Age.

Most, if not all, the genre paintings of the era are allegorical. Some are very straightforward while with others one has to look carefully for the “message”. These moral tales in pictures were probably immediately clear to audiences of the day. One of the most common messages in these paintings is the need for simplicity and frugality; nothing more than bread, cheese, onions and herring – the so-called ontbijtje (breakfast) paintings. These are wonderful paintings of great skill.

Willem van Aelst (1626-83), Breakfast Piece (detail), 1671
Oil on canvas, 49 x 41 cm
Akademie der bildenden Künste, Vienna

* See Janny de Moor’s Dutch Cookery and Calvin for a very interesting paper on Dutch eating habits and Calvin; Moor writes: “Dutch intellectuals … hold John Calvin ultimately responsible for the anti-culinary, anti-hedonistic character of Dutch cookery” and further “As a result, the Dutch look with suspicion at good cookery up to our own day. … So I hold that this attitude has everything to do with religion.” Note that Moor states “religion” not Calvin per se since, to Moor, Calvin’s writings and teachings on this matter were very ambiguous. [Moor, 1996]

** A brief overview of the Dutch art market in the 17th century, from www.essentialvermeer.com
Some of the paintings shown below are, in contrast, full of abundance (see, for example, Peter Aertsen’s, Market Woman with Vegetable Stall) which carry their own message, that is, generally, too much of a good thing will lead to sin. Gillian Riley quotes an old Dutch saying:

“Zuivel op zuivel
Is’t werk van de duivel

Cheese with butter is an evil
Wished upon us by the Devil

was a smug and oft-repeated saying to the effect that eating butter and cheese together was a sinful extravagance.” [Riley]. To this day I never butter my bread if I have a cheese sandwich!

As already stated, it is not the purpose of this essay to discuss Dutch eating habits and Golden Age paintings. This has been done in two excellent books: Gillian Riley’s The Dutch Table [Riley] and Donna Barnes and Peter Rose’s Matters of taste: food and drink in seventeenth-century Dutch art and life [Barnes]. Both books are full of incredible paintings; Barnes’ book, in particular, gives detailed analysis of many of these. Also, both books refer to and quote the great Dutch cookery book of the era:

De Verstandige Kock, of Sorgvulde Haghouster. Amsterdam: Marcus Doornick, 1667 [The Sensible Cook, or Careful Housekeeper].
Translated by Peter G. Rose, The Sensible Cook: Dutch Foodways in the Old and the New World / translated and edited by Peter G. Rose; foreword by Charles T. Gehring. Syracuse, N.Y.: Syracuse University Press, 1989. (Barnes and Rose emphasis the influence of Dutch cooking and food ways in the American colonies. See also: www.kookhistorie.nl [by Marleen Willebrands] for the full text.) Even the title has the enduring Dutch characteristics of “sensible” and “careful”. Unlike many French cookery books of the era I could not find that this book was translated into English soon after publication. The book contains “standard” recipes found in most English
The Recipes

Where appropriate I have added further notes and history to the selected recipes given below and, for a prospective book, I have listed many more recipe names (not the recipe itself) together with reference to the citation in the bibliography. So far I have made no attempt to modernise these recipes but, apart from the usual problems of measurement, most are very clear. Where necessary I have defined or clarified some obscure words.

Sauces, Salads, Vegetables, etc

Dutch or Hollandaise Sauce

This is, of course, one of the classic sauces and it’s history and variety of ingredients and method of preparation could occupy another essay. Like Yorkshire pudding, there is an ongoing debate on the best way, or, rather, the right way to make this sauce. Elizabeth David, in French Provincial Cooking, wrote: “Purists claim that the one and only true hollandaise sauce should consist of nothing but butter, egg yolks and lemon juice. . . . [but it] is apt to be insipid and . . . the addition of a preliminary reduction of white wine or vinegar . . . makes it a better sauce.” There is still no consensus but, generally, most modern cookery books give the ingredients as: white wine vinegar, unsalted, clarified butter, eggs yolks, white peppercorns, lemon juice, salt and pepper to taste.

Hollandaise Sauce was called Dutch sauce in the earliest recipes, from the sixteenth century, and only became known as Hollandaise Sauce, or Sauce Hollandaise, in the mid-nineteenth century. Ayto cites the first mention of Dutch sauce in C. Hollyband’s French Schoolmaster, 1573, “Will you eat of a pike with a high dutch sauce?” [Ayto, p.139, under hollandaise sauce].

The first recipe in the first published Dutch cookbook, “Een notabel boecxken van cokeryen” (c1510-14) published in Brussels, was for a white sauce for fowl:

In the first instance, if you want to make a white brewet [sauce] for capons [a gelded rooster] or for pullets or for veal, so boil the capons or pullets or veal and take broth [from it] and set that aside. Then so peel almonds and pound them in pieces and then so temper them with the broth of the capons or veal, whichever you have. Then so put the almonds through a strainer (cloth) then shall you take white ginger powder, as much as you think good, then temper with verjuice [a sour juice, now replaced by lemon juice] and white wine. There you shall let it cook and then put in a good amount of sugar and look well that it be salted enough and when it has boiled a little put it in a clean pot alone. If you then wish to serve those capons or hens or veal so lay [them] in a dish and pour over them this aforesaid brewet.*

A Dutch sauce without egg yolks. What is interesting is the large variety of spices listed in the recipes. For example, there is a sauce for eel which states: “put into it these spices: ginger, cinnamon and [enough] saffron to give it a good colour and mix it with verjuice.” These ingredients, plus sugar mentioned in the recipe above, indicate this is a cookery book for wealthy people (rather obvious – the ability to read and have money to buy books helped.)

* Taken from: http://users.telenet.be/willy.vancammeren/NBC/. From a facsimile published by Martinus Nijhoff, 1925, made from the only known copy resting in the Bayerische Staatsbibliothek, München. Presented by Willy Van Cammeren, 2001. To whom many thanks. Van Cammeren points out that most of the recipes are taken from other sources with 61 recipes translated literally from Le Viandier (de Taillevent, ca 1315-95).
In the eighteenth century the following recipe, which is close to modern recipes, was copied by several authors.

**Dutch Sauce for Meat or Fish (1753)**

MELT your butter with water and vinegar, and thicken it with the yolks of a couple of eggs; put to it juice of a lemon, and run it through a sieve.

*The Compleat Family Companion*

Copied by: Battam (1759), Gellroy (1762), Mason (1777), Phillips (1758)

Later in the century Sarah Martin adds a few changes and this reflects the story of this sauce with its constant modifications.

**To make Dutch Sauce (1795)**

Take a quarter of a pound of butter, four spoonsfull of water, dredge in a little flour, chop three anchovies and put in three spoonsfull of good vinegar, a little scapped horse-radish, boil all together send it up immediately, or else it will oil; this sauce is proper to all fresh water fish.

Sarah Martin, *The New Experienced English-Housekeeper*

Copied by: Glasse (1796 ed.)

Other sauce recipes:

The Dutch way to make Orange-Butter (1687)
J. S., *The Accomplished Ladies Rich Closet of Rarities*

Goosberry Sauce for Mackerel (1760)
“. . . We learnt ours of the Dutch, who butter every Thing”.
Martha Bradley, *The British Housewife*

Flemish Sauce (1781)
George Dalrymple, *The Practice of Modern Cookery*

**To Fry Small Suckers of Artichokes, or Small Artichokes (1732)**

In Holland I have often eaten the small Suckers of Artichokes fry'd, which have made an agreeable Dish. The Receipt for preparing them is the following.

Gather the young Heads of Artichokes, and boil them with Salt and Water till they are tender; these Artichokes should be no bigger than middling Apples; split these in four or six Parts each, flower them well, and fry them crisp in Hogs-lard, and eat them with Butter, Pepper, and a little Verjuice or Orange-Juice.

Richard Bradley, *The Country Housewife and Lady's Director.*
Pieter Aertsen (1508-1575), *Market Woman with Vegetable Stall*, 1567
Oil on wood, 11 x 110 cm
Staatliche Museen, Berlin

This picture of abundance shows every kind of vegetable and some fruit and bread but the seller looks rather sad, because she hasn’t sold them (unlikely), or with her open hands proclaiming, in the allegorical nature of such paintings, that one may have all these luxuries but they mean nothing when your husband is cheating (with the maid)? Note how her left hand points to the figures kissing in secret in the upper right background and the herdsman to the left also looks that way; in addition, there are many sexual references in the painting.

**Carrots and French beans dressed the Dutch way (1758)**

SLICE the carrots very thin, and just cover them with water; season them with pepper and salt, cut a good many onions and parsley small, a piece of butter; let them simmer over a slow fire till done. Do French beans the same way.

Other vegetable recipes:

To pickle Dutch cabbage (1755)
Ann Cook, *Professed Cookery*

Red cabbage dressed after the Dutch way, good for a cold in the breast (1758)
Hannah Glasse, *The Art of Cookery*

Kidney-beans, Flemish Fashion (1776)
Menon, *The Professed Cook*

Artichokes Dutch-fashion (1781)
George Dalrymple, *The Practice of Modern Cookery*
Copied by Cole (1788)

The Dutch Method of preserving French Beans (1792)
John Farley, *The London Art of Cookery*

Reay Tannahill points out: “... The Flemish had been famous vegetable growers, supplying much of Europe with onions and salad materials. By 1636 the markets of Antwerp were so luscious that the great still-life artist Jan Davidsz de Heem felt compelled to go and live there ... to draw from life.” [Tannahill, p. 245]

**Eggs the Flemish Fashion (1776)**

BRAZE some Cabbage-lettuces, being tied, and seasoned: When done, drain, and put them whole on the Dish separately; cut Eggs into two, and put a half upon each Lettuce; the Yolks should not be very hard, but just like Marrow; Serve a little Cullis and Butter Sauce upon them.

Menon, *The Professed Cook*

**Pieter Aertsen** (1508-1575), *The Egg Dance*, 1552
Oil on panel, 84 x 172 cm
Rijksmuseum, Amsterdam
The Soup Course

Considering the generally good reputation of Dutch soups – pea soup (erwentensoep), vegetable soup (groensoep), for example - I found relatively few in the early English books. One could consider hutspot (hotchpot) as a thick soup so I have included it here.

Hutspot

It is interesting to note how traditional Dutch cooking survives so well in Holland. A very good example is found in Leiden which was liberated from the Spanish in 1574 after a siege and starvation of the citizens. This liberation is celebrated every year on the 3rd of October (known as the Leidens Ontzet) by the town hall giving out herring and bread – a right of every citizen of Leiden. The evenings can become quite riotous; it is after all a university city with thousands of students (established by William I, Prince of Orange (1533 – 1584)).

This event is also celebrated by cooking the dish known as “hutspot” which is a dish of boiled and mashed potatoes, carrots and onions. According to legend, the recipe derives from the cooked potato left behind by departing Spanish soldiers. However, the spread of cooking with potatoes was slow throughout Europe from the early 1500s and the Oxford English Dictionary (OED) states that the Dutch term hutspot is recorded from 1527, nearly 50 years prior to the siege of Leiden and well before potatoes were used in cooking*. The earlier hutspot probably contained pastinaak (parsnip, which, I found, are rarely eaten today in Holland; they are considered pig food!).

Hutspot is related to our own Hotchpot; in c1607 John Cowell (1554-1611), in “The interpreter, or, Book containing the signification of words…”, wrote:

Hotchepot (in partem positio) is a word that commeth out of the Low-countries, where (Hutspot) signifieth flesh cut into pretty pieces, and sodden with herbs or roots, not unlike that which the Romans called farraginem. Festus. Litleton saith, that literally it signifieth a puding mixed of divers ingredients

A few years later, in c1617, Fynes Moryson (1566-1630), in “An itinerary . . . containing his ten yeeres trauell through the twelve dominions . . .”, gives an amusing picture of Dutch eating habits with a hint towards Hollandaise sauce and how hutspot contained leftovers and, generally, any food to hand:

Touching this peoples diet, Butter is the first and last dish at the Table, whereof they make all saucers, especially for fish, and therupon by strangers they are merrily called Butter-mouths. They are much delighted with white meats, and the Bawers drinke milke in stead of beere, and as well Men as Womcn, passing in boates from City to City for trade, carry with them cheese, and boxes of butter for their foode, . . .. They use to seeth little pieces of flesh in Pipkins, with routes and gobbets of fat mingled therewith, without any curiositi; and this they often seeth againe, setting it each meale of the weeke on the Table, newly heate, and with some addition of flesh routes or fat morsels, as they thinke needfull, and this dish is vulgarly called Hutspot. They feed much upon routes, which the boyes of rich men devour raw with a morsell of bread, as they runne playing in the streets.

* The OED has 1565 as the first mention of potatoes in English and 1596 as the first recipe containing potatoes (The Good Huwise Jewell, “To make a tarte that is a courage to a man or woman”. The OED omits John Murrell’s A new booke of Cookerie, 1615, which has three recipes containing potatoes and, in 1641, Murrell has, possibly, the first potato recipe in English: “A Potato Pye” in Two books of cookerie and carvings. Although the Countess of Kent’s “A Potato Pie for Supper” may be earlier although published in 1653., also not in the OED.
**To make an Hotchpot (1669)**

Take a piece of Brisket-beef; a piece of Mutton; a Knuckle of Veal; a good Colander of pot-herbs; half minced Carrots, Onions and Cabbage a little broken. Boil all these together until they be very thick.

Sir Kenelm Digby, *The closet of the eminently learned Sir Kenelm Digbie Kt. opened*

Copied by Hannah Woolley (1675)

**Milk Soup the Dutch Way (1766)**

TAKE a quart of milk, boil it with cinnamon and moist sugar; put sippets [small pieces of bread] in the dish, pour the milk over it, and set it over a charcoal fire to simmer, till the bread is soft. Take the yolks of two eggs, beat them up, and mix it with a little of the milk, and throw it in; mix it all together, and send it up to table.

Eliza Smith, *The Complete Housewife* (17th ed.)

Notes: This recipe is taken from a chapter entitled “Of Jewish, Spanish, Dutch, German, and Italian Dishes” [18th ed.], which begins, “Other nations and people have their peculiar ways of cooking, and do not eat such quantities of solid food as the English do;”. As mentioned above, the Dutch might challenge this. Smith gives three other Dutch recipes: carrots and French beans, red cabbage and minced haddock in this chapter but four others elsewhere in the book.

Copied by: Briggs (1798 ed.), Cole (1791), Farley (1798), Glasse (1774)

Other soup recipes:

Pottage de Santiz, with Pearl Barley. *The Dutch Way* (1733)  
Mr. Vincent La Chapelle, *The Modern Cook*

Alkmaarse Grutte, a Dutch Dish (1743)  
*The Lady’s Companion*

Pottage of Chervil the Dutch Way (1755)  
Elizabeth Cleland, *A New and Easy Method of Cookery* (probably copied from Verral, 1733)
Gerard David (1460-1523), *Virgin and Child with the Milk Soup* (detail), c. 1515
Oil on oak, 35 x 29 cm,
Musées Royaux des Beaux-Arts, Brussels
The Fish Course

Cod, eel, herring, oysters all abundant, cheap and part of the middle-class diet. One can still see the Dutch at a food stand holding a herring, especially *nieuw haring* and *groene haring*, in the air and gobbling it down like a gannet! But smoked eels and oysters are a treat now; cod is as expensive as salmon.

I once went to an exhibition in Helsinki, at the Amos Anderson Art Museum in 2004, which consisted entirely of Dutch paintings of fish! There were 50 paintings from 1550-1700. Even with the brilliant skills of the seventeenth century artists the paintings began to blur into sameness and interest waned after about the tenth painting. However, the abundance of such paintings highlights the importance of fish in Dutch society and the wealth of the fish merchants who commissioned most of these paintings. They wanted them for their dining rooms, their hall ways and, perhaps, their shops. Dutch fish recipes far outweigh any other course in English cookery books, therefore, it is a little surprising that Alan Davidson, in his entry on Dutch cookery, hardly mentions fish and writes: “Traditionally, the Dutch diet centred around potatoes, vegetables, and meat.” [Davidson, p. 264]. The importance of herring fishing, trade and eating, for example, cannot be underestimated and is discussed below (with a further quote from Davidson). Also, there were many fasting days and on those days only bread, fish and vegetables were allowed, although these days were reduced in the Protestant areas of Holland.

In 1817 William Kitchiner, in *The Cook’s Oracle; and Housekeeper’s Manual*, wrote:

*We believe, for some of the fame the Dutch cooks have acquired, they are a little indebted to their situation affording them a plentiful supply of fresh fish for little more than the trouble of catching it; and that the superior excellence of the fish in Holland, is because none are used, unless they are brought alive into the kitchen (mackerel excepted, which die the moment they are taken out of the water). The Dutch are as nice about this as Seneca says the Romans were; who, complaining of the luxury of the times, says, “They are come to that daintiness, that they will not eat a fish, unless upon the same day that it is taken, that it may taste of the sea, as they express it.”*

On the Dutch flat coast, the fish are taken with nets: on our rocky coast, they are mostly caught by bait and hook, which instantly kills them. Fish are brought alive by land to the Dutch markets, in water casks with air-holes in the top. Salmon, and other fish, are thus preserved in rivers, in a well-hole in the fishing-boat.

* The Netherlands is often considered as a mainly Protestant country but in fact it is a mainly Catholic country today; although in the past Protestants were just a majority and there has always been a sizeable Catholic population especially in the south.
To broil Oysters the Dutch Way (1723)

Open the Oysters, parboil them in their own Liquor; put them into a Strainer; then put them into a Sauce-pan with Butter, Onions slic'd, and a little Mace; stew them; then put two or three of them into one Shell, and broil them; then put them on Plates, fill them with beaten Butter, and serve them up.

John Nott, *The Cooks and Confectioners Dictionary*

Other recipes:

Oysters the Dutch Way (1732)
Charles Carter, *The Compleat City and Country Cook*

Another Oyster Pye, the Dutch Way (1733)
Vincent La Chapelle, *The Modern Cook*

Frans van Mieris the Elder (1635-1681), *A Meal of Oysters*, 1661
Oil on wood, 27 x 20 cm
Mauritshuis, The Hague

The aphrodisiac reputation of oysters, as old as the hills, is captured wonderfully in this painting. The “messages” in this painting are clear to all.
Dutch Eels

Eels were part of the staple diet, as were oysters, on both sides of the North Sea for several hundred, if not thousands, of years, C. Anne Wilson notes that in the Medieval period the Dutch supplied nearly all eels to the English. By the 18th century this was not appreciated, In 1767 Charlotte Mason wrote: “The silver eels, which are taken in the Thames, are generally the best, and are the right silver eels: they should be dressed alive. They are always in season (except in the height of summer). The Dutch eels, which are sold at Billingsgate-market, are very bad. There is no fish in which there is a greater difference than in eels.” [Mason] Today every Dutch supermarket has packed smoked eels (palin) which is delicious; while it is difficult to find in the UK.

To roast an Eel the Dutch way (1687)

Strip her, put into her Belly grated Bread, sweet Herbs and Butter; then draw the skin over her again, and fasten her to the Spit; baisting her with salt and water: being enough, take off the skin by ripping it up, and serve her up with the Herbs made into a sauce, with Butter and Juyce of Lemons, and a little Claret-wine.

J. S., The Accomplished Ladies Rich Closet of Raritie

Other recipes:

Eels the Dutch Way Grill’d (1732)
Charles Carter, The Compleat City and Country Cook

To Broyle Mackrell on the Dutch Fashion (1621)

Lay your Makrels in Hysope and Mints, bind them close with a thred that they come not off, then parboyle them in water and salt, and a little vinegar, then broyle them while they are very browne and crisp, then dish them up and take off the threds, then put vinegar and butter upon them and serve them to the table hot, throwing salt upon them.

John Murrell, A Delightfull Daily Exercise for Ladies and Gentlewomen

Also:
Maqueraux [Mackerels] à la Flamande. Flemish Fashion (1769)
Meron, The Perfect Cook.
The Way of Dressing Stock-Fish in Holland (1669)

First beat it exceedingly well, a long time, but with moderate blows, that you do not break it in pieces, but that you shake and loosen all the inward Fibers. Then put it into water (which may be a little warmed) to soak, and infuse so during twelve or fourteen hours (or more, if it be not yet pierced into the heart by the water, and grown tender.) Then put it to boil very gently, (and with no more water, then well to cover it, which you must supply with new hot water as it consumeth) for six or seven hours at least, that it may be very tender and loose and swelled up. Then press and drain out all the water from it; and heat it again in a dish, with store of melted Butter thickened; and if you like it, you may season it also with Pepper and Mustard. But it will be yet better, if after it is well and tender boiled in water, and that you have pressed all the water you can out of it, you boil it again an hour longer in Milk; out of which when you take it, to put it into the dish with butter, you do not industriously press out all the Milk, as you did the water, but only drain it out gently, pressing it moderately. In the stewing it with butter, season it to your taste, with what you think fitting.


**Stock-Fish, stockfish:** “a cod or a similar fish cured by being split open and air-dried without salt. It was borrowed in the thirteenth century from Middle Dutch *stokvisch*”. [Ayto]

![Still-life with herring by Pieter Claesz](image)

Pieter Claesz (c.1596-1661), *Still-life with herring*, 1636
Oil on panel, 36 x 46 cm
Museum Boijmans Van Beuningen, Rotterdam
The Herring

More than any other fish the herring of the North Sea played a major part in the history of Dutch life for more than two hundred years. The herring fleets were enormous and the industry employed tens of thousands of people. Alan Davidson writes: of the herring “of all fish probably the one which had the most influence on the economic and political history of Europe” [Davidson, p.379]. It was a staple diet in hard times. In Leiden the herring is celebrated every year on the 3rd of October (see above). The arrival of *nieuw haring* (new herring) in Holland, around late spring, is celebrated to this day and is a common street food.

The rivalry in the North Sea between the British and Dutch over herring fishing was intense and acrimonious. In a letter to the London Chronicle in March 1759 a reader complains about the losses made by the British herring industry compared to “private adventurers like the Dutch” and goes on to say: “Another advantage of the Dutch in this [herring] trade, and a prodigious encouragement [sic] for them is there home-consumption. The narrow extent of the country, and its populousness [sic], forces the inhabitants to get from the sea the best part of their maintenance.” The writer then urges the promotion of herring eating (without much hope) and the reform of the British herring fleet.

Dutch Herring Mogundy (1732)

YOU must leave the Head and Tail on and the Back-part, and take off all the rest from the Bone clean; then chop it with Apple, Onion, Parsley and Thyme very small; then lay it on again in the same Place of your Herrings, scotch it with your Knife, and send them up, otherwise you must mix them with Oil and Vinegar; so serve them.

Charles Carter, *The Complete Practical Cook*

Dutch or British Herrings (1788)

TAKE and wash them, peel the skins off and pick the flesh from the bones; peel them in small long pieces, lay them in a dish, and garnish with curley parsley.

Richard Briggs, *The English Art of Cookery*

To dress Haddocks the Dutch Way (1723)

When you have scal'd and gutted them, gash them with a Knife to the Back-bone on both Sides; then lay them in cold Water for an Hour, then boil them in Water, Salt and Vinegar; let them boil till they will, come from the Back-bone. To make your Sauce, cut Turnips as small as Yolks of Eggs, put to them Water and Salt, and boil them very tender, drain them, and put in a good deal of drawn Butter; put in also a little Parsley mine’d small, lay Sippets in the Bottom of your Dish, lay in your Fish, and pour your Turnips and Sauce over them, strew some mine’d Parsley about your Dish, and serve it.

In Holland they boil the Turnips with the Fish, but ours not being so good as theirs, will not boil so soon.

John Nott, *The Cooks and Confectioners Dictionary*

Copied from Lamb (1710)
Minced Haddock after the Dutch Way (1774)

BOIL them, and take out all the bones, mince them very fine with parsley and onions; season with nutmeg, pepper and salt, and stew them in butter, just enough to keep moist: squeeze the juice of a lemon, and when cold, mix them up with eggs, and put into a puff paste.

Hannah Glasse, *The Art of Cookery, Made Plain and Easy*

Other fish recipes:

To do Pike-Cabilow after the Dutch Way (1710)
Charles Lamb, *Royal cookery; or, The Complete Court-cook*

To dress Scate or Thornback the English and Dutch Way (1723)
John Nott, *The Cooks and Confectioners Dictionary*
Also in: Whole Duty (1737), *The Lady's Companion* (1743)

To Dress a Pike a Cubilo the Dutch Way (1726)
John Nott, *The Cooks and Confectioners Dictionary*
Copied by: La Chapelle (1733), *The Lady's Companion* (1743), Lamb (1710), Smith, M. (1772)

On pike Martha Bradley wrote: “We owe the invention of crimping of Pike to the Dutch, but few here would approve their sauce; it is only oiled Butter” [Bradley, M]

To Dress Whitings the Dutch Way (1723)
John Nott, *The Cooks and Confectioners Dictionary*

To Crimp Cod the Dutch Way (1732)
Charles Carter, *The Compleat City and Country Cook*
Also in: Glasse (1747), Jenks (1768), *The Lady's Companion* (1743), Whole Duty (1737)

To make a Water-Soochy (1732)
Richard Bradley, *The Country Housewife and Lady's Director*

How to dress Salmon in Court Bouillon ; (Dutch fashion) (1733)
Mr. Vincent La Chapelle, *The Modern Cook*

To dress Haddocks the Dutch Way (1737)
*The Whole Duty of a Woman*

To dress a Jole of Salmon the Dutch Way (1737)
*The Whole Duty of a Woman*

Boiled Soals the Dutch Way (1760)
Martha Bradley, *The British Housewife*
Also in: Mason (1777)

Dried Salmon Dutch Fashion (1769)
Menon, *The Professed Cook*

To dress Trout Turbot Dutch-fashion (1781)
George Dalrymple, *The Practice of Modern Cookery*

To dress Soles the Dutch Way
To dress Trout the Dutch Way (1788)
Richard Briggs, *The English Art of Cookery*
The Meat Course

To boile chickins and mutton after the Dutch fashion (1597)

First take Chickins and mutton, and boyle them in water a good while, and let a good deale of the water be boyled away, then take out the Mutton and chickens and the broth, make whit broth, put in thereto Sinnamon and Ginger, Suger and a little Pepper, and a little Uergious, and a little flower to thicken it, and a little Saffron, take Rosemarye, Time, Margerum and penirial, and Hisope, and halfe a dish of butter, with a little salt, the liquor must be cold before the chickins be put in.

Thomas Dawson, *The Good Housewife's Jewel*

Notes: This is the earliest named Dutch recipe found.

To boyl Chickens after the Dutch Fashion (1683)

Take Six or more young Chickens, and put them into a Stew-pan or Pipkin, being first Trust for boyling, then put to them as much water as will just cover them, and when they boyl, put in a quart of young green Pease, and a little handful of Parsly finely pickt and washt, when the Pease be enough, put in a pint of good Cream, if but Six Chickens, and if Twelve, put in a quart, and two quarts of Pease, lay the Chickens into the Dish with Sippets of French-Bread, then pour on the Broath: Garnish your Dish with Flowers and a little Salt, and serve it to the Table.

M .H., *The Young Cooks Monitor*

This recipe, or slight modifications of it, is copied throughout the 18th century.
Fowls with Oysters the Dutch way (1737)

DRESS your Fowls as before [pick, singe and gut], roast them, and make your Oyster-Ragoo in this Manner: Blanch what Quantity of Oysters you think fit, being blanched, singe them, and take off the Beards and Hard in the Middle; put in a Stew-pan good Butter, a Dust of Flour with a little Gravy; season the whole with Pepper and Salt, Nutmeg, and a Dash of Vinegar; put your Stew-pan upon the Stove; your Sauce being thicken’d, put in your Oysters, let it be of a good Taste; when your Fowls are ready, dish diem tip, put your Oyster-Ragoo over them, and serve them up hot.

Adriaen van Nieulandt, the Younger, *Kitchen Scene* (detail), 1616
Oil on canvas, 194 x 247 cm
Herzog Anton Ulrich-Museum, Braunschweig
To boyl Pigeons, the Dutch way (1675)

Lard, and set your Pigeons, put them into a Pipkin, with some strong broth made of Knuckles of Veal, Mutton, and Beef, let them be close covered, and when they are scumm'd, put in a Faggot of sweet Herbs, a handful of Capers, and a little large Mace, with a few Raisins of the Sun minced very small, about six Dates quartered, a piece of butter, with two or three Yolks of hard Eggs minced, with a handful of Grapes, or Barberries; then beat two Yolks of Eggs with Verjuice and some white-bread, a Ladle-full of sweet Butter, and a grated Nutmeg; serve it upon Sippets.

Hannah Woolley, The Acomplish'd Lady's Delight

Other fowl recipes:

Stoved Ducks the Dutch Way (1732)
Carter, The Compleat City and Country Cook
Also in: Whole Duty (1737)

A young Turky with Oysters after the Dutch Fashion (1737)
The Whole Duty of a Woman

Chickens with Oysters the Flemish way (1737)
The Whole Duty of a Woman

Quails Flemish Fashion (1769)
Menon, The Professed Cook

Fowl or Chicken the Dutch Way (1788)
Richard Briggs,

Chickens in the Dutch way (1796)
John Perkins, Every Woman Her Own House-keeper

To make Dutch sawsages (1664)

Take beef and shred it fine, then season it with salt and spice as you like it, then beat it in a morter, then fill your guts being made very clean, then put so much salt into water as that it may bear an egge, then boile it; and when it is cold put in your sawsages; you may keep them from Michaelmas to May.

Hannah Woolley, The Cook's Guide

Also:

Dutch Sausages (1777)
Charlotte Mason, The Lady's Assistant
To dry Beef as they do in Holland (1664)

Take of the Buttock-beef of a fat oxe, salt it well with bay-salt four or five daies, then hang it a draining one day, then sew it up in a thin cloth, and hang it up in a chimney to dry; when you would eat any of it, boile it very tender, and slice it so thin that you may almost see thorow [through] it and eat it with a sallet.

Hannah Woolley, *The Cook's Guide*

To make Dutch-beef ; a very good Way (1714)

TAKE eight pound of Buttock-Beef without Bone, rub it all over with six ounces of coarse Sugar; let it lie two Days, then wipe it a little; then take six ounces of Salt-petre beaten, a pint of Petre-salt, and a pint of White Salt, rub it well in, and let it lie three Weeks, rubbing and turning it every Day, then sew it up in a Cloth and hang it in your Chimney to dry; turn it upside-down every Day, that the Brine do not settle: Boil it in Pumpwater 'till 'tis very tender.

Mrs Kettily, *A Collection of Above Three Hundred Receipts in Cookery.*

Copied in : Bailey (1736), Nott (1723), Smith, R. (1723), Whole Duty (1737)

Other beef recipes:

To dry Beef after the Dutch Fashion (1683)
M. H. *The Young Cooks Monitor*

Rib of Beef, Dutch-fashion (1781)
George Dalrymple, *The Practice of Modern Cookery*

To make Dutch-Beef (1727)
Eliza Smith, *The Compleat Housewife*
Copied by Glasse (1747).

Dutch Beef (1738)
Sarah Harrison, *The House-Keeper's Pocket-book*

To make Dutch beef (1741)
Elizabeth Moxon, *English Housewifery Exemplified*
Copied in: Bradley (1760)

Dutch Beef, Dutch or Hung Beef, Dutch or Hung Beef on Tops and Bottoms, Calfs Head the Dutch Way (1788)
Richard Briggs, *The English Art of Cookery*
Pieter Aertsen (1508-1575), *Butchers Stall*, 1551
Oil on panel, 123 x 167 cm
Museum Gustavianum, Uppsala
**The Dessert Course, Puddings, Cakes, Biscuits, etc**

**Wafers the Dutch Way (1708)**

TAKE a Quart of new Milk, or Cream; warm it; then grate a penny Loaf, or Biskets, very fine, ten Eggs well beaten, with a quarter of a pound of sweet Butter melted, a few Coriander-seeds, a little beaten Clover, a little Salt, and fine Flour enough to make a Batter, like a Pan-cake, and four Spoonfuls of Ale-yeast; mingle and stir them well together, and put them into an Earthen-pot; let it stand covered with a Cloth before the Fire, that it may warm and rise lightly before the Fire for three Hours; then let the Jorns [Irons?] be made hot and clean, turned, and buttered tye the Butter up in a fine Rag, and turn them that both sides are hot over the Fire then put in the Batter, and bake the Wafer well; don’t burn them; and lay them warm in a Dish; serve them very hot, with Sugar grated over them, or eat them dry, or with the Juice of Limon, or an Orange; some put melted Butter and Sugar in the Dish, but they are best crispt and dry; serve them: a Side-dish.

Henry Howard, *England’s Newest Way in all Sorts of Cookery*

**The Right Dutch Wafers (1714)**

Take four eggs, and beat them very well; then take a good spoonful of fine sugar, one nutmeg grated, a pint of cream, a pound of flour, a pound of butter melted, two or three spoonfuls of rose water, and two good spoonfuls of yeast; mix all well together, and bake them in your wafer-tongs on the fire.

For the Sauce, take grated Cinnamon, Sack, and melted Butter, sweeten’d to your Taste.

Mrs Kettilby, *A Collection of Above Three Hundred Receipts in Cookery.*

Copied in: Cleland (1759), Glasse (1772), The Lady’s Companion (1743), Middleton (1734), Nott (1723), Peckham (1790).

Notes: Perhaps Mrs Kettilby had read Howard’s book and dismissed his recipe as the wrong way! She adds the spices nutmeg and cinnamon – expensive then, although both recipes are not for poor households. Cleland, Glasse and Peckham omit the expensive cinnamon. Wafers and waffles were (and still are) very popular in The Netherlands and Belgium particularly on special and religious occasions. Waffle irons probably originated in the Low Countries and often made to imprint patterns on the waffle.
Jan Steen (1626-1679), *Children Baking Pancakes*, c.1662-65
82 x 70.5 cm, Oil on canvas
Nivaagaards Malerisamling, Copenhagen

Jan van BIJLERT,
A Woman Holding Pancakes
Oil on panel, 38 x 29 cm
Private collection

REMBRANDT
The Pancake Woman
1635
Etching, 109 x 77 mm
Rijksmuseum, Amsterdam
How to make excellent Pancakes according to the Flemish and Holland Fashion (1656)

Take five Pints of Milk, one quarter of a Peck of flour, eight Eggs, two penny-worth of Saffron a whole Nutmeg grated, mix all these together, and beat them well until you bring them to a sufficient thick body, as of a pudding or thick broath, shred thereinto fifteen or sixteen Pippins, and half a pound of Currans, add thereunto one spoonful of yeast, add thereunto half a quarter of an ounce of Ginger powdered, stir all these ingredients very well together, and set them in a great earthen pot, either in the chimney-corner, or in the passage of an entry, where the ayr and wind plays through, to rise and work, and leave them so working, for at least the space often or twelve hours.

You must observe to put them in a sufficient big vessel, lest they chance to work over. Having thus well mingled, steeped and worked them, you may bake your Pancakes thereof, as thick or thinne as you please your self in a Frying-pan, with good fresh butter, over a quick fire.

Observe that in case you intend to eat your said Pancakes hot you must make them the thinner, if you keep them to bee eaten cold, you must make them the thicker.

Observe that in the mingling of your Pancakes, you must not put any butter into them, for that would hinder their baking, and would make them too washy, &c.

And having thus baked them; you must powder them with sugar and Cinamon powdered, and sprinkle them with Rose-water, or Orange-flower-water if you please.

Mounsieur Marnettè, *The Perfect Cook*

There is a simpler version from Hannah Woolley, which is closer to the modern equivalent, with no mention of Holland because pancake recipes were common to both countries (as is the Shrove Tuesday festival) and, therefore, there are no “Dutch Way” recipes for pancakes to be found. Marnettè book is a translation of the French version. See: Janny de Moor, *The Flattest Meal: Pancakes in the Dutch Lowlands* (2001) for much more detail; Moor writes. “The oldest Dutch cookery book, first printed around 1514, contains several recipes for pancakes . . .” and also points out the popularity of paintings on the subject by many 17th century artists [Moore, 2001]*.

To make Pancakes (1664)

Take fair water lukewarm, make batter therewith with grated bread and a little flower and salt, to the quantity of every Pancake, put one Egg, then season it with spice and sugar, and fry them with butter.

Hannah Woolley, *The Cook's Guide: or, Rare Receipts for Cookery*

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* For example, the first Dutch cookery book has:  
**To make Lenten pancakes.** Take fine flour which you shall beat up with yeast. Then make dough from it. Then, from the same dough, one shall take a small lump and make it square [and] very thin, in any case as thin as it is possible to make, until small holes appear. Then fry them well in rape oil. Some, who wish to, fry raisins therein and they stick them one here and there and also small pieces of apple. See: http://users.telenet.be/willy.vancammeren/NBC/nbc_r126.htm
To make the thin Dutch bisket (1727)

Take five pounds of Flour and two ounces of Carraway-seeds, half a pound of Sugar, and something more than a pint of Milk. Warm the Milk, and put into it three quarters of a pound of Butter; then make a hole in the middle of your Flour, and put in a full pint of good Ale-yeast; then pour in the Butter and Milk, and make these into a paste, and let it stand a quarter of an hour by the Fire to rise; then mould it, and roll it into Cakes pretty thin; prick them all over pretty much, or they will blister, so bake them a quarter of an hour.

Eliza Smith, *The Compleat Housewife*

Copied by: Carter (1749), *The Whole Duty of a Woman* (1737)
Peter Rose writes: “Baking recipes were the trade secrets of the bakers. It was not until 1753 that the first ones were published in Volmaakte Onderrigtge Dienst der Koek-bakkers of hunne Leerlingingen (Perfect instructions for the pastry bakers or their students), but these did not include recipes for bread.” [Rose, 2002]
Dutch Cakes (1769)

Take five pounds of flour, two ounces of caraway seeds, half a pound of sugar, and something more than a pint of milk, put into it three quarters of a pound of butter, then make a hole in the middle of the flour, and put in a full pint of good ale yeast: pour in the butter and milk, and make these into a paste, letting it stand a quarter of an hour before the fire to rise; then mould it, and roll it into cakes pretty thin; prick them all over pretty much, or they will blister, and bake them a quarter of an hour.

Sarah Carter, *The Frugal Housewife*

Copied by: Jenks (1768)

To make a Rare Dutch Pudding (1675)

Take a pound and a half of Fresh Beef, all Lean, with a pound and a quarter of Beef-suet, both sliced very small; then take a stale half-penny loaf, and grate it, a handful of Sage, a little Winter-savory, and a little Thyme; shred these very small, take four Eggs, half a pint of Cream, a few Cloves, Nutmegs, Mace, and Pepper finely beaten; mingle them all together very well with a little Salt, roll it all up together in a green Colwort-Leaf, and then tye it up hard in a Linnen Cloath: Garnish your Dish with grated bread, and serve it up with Mustard in Saucers.

Hannah Woolley, *The Accomplish'd Lady's Delight*

To Make Dutch Ginger-bread (1727)

Take four pounds of flour, and mix with it two ounces and a half of beaten ginger; then rub in a quarter of a pound of butter, and add to it two ounces of carraway-seeds, two ounces of orange-peel dry’d and rubb’d to Powder, a few coriander-seeds bruised, two eggs, then mix all up in a stiff paste, with two pound and a quarter of treacle; beat it very well with a rolling-pin, and make it up into thirty cakes; put in candied citron; prick them with a fork; butter papers three double, one white, and two brown; wash them over with the white of an egg; put them in an oven not too hot, for three quarters of an hour.

Eliza Smith, *The Compleat Housewife*

Copied by: Cleland (1759), Jenks (1768)

Dutch Flummery (1772)

PUT two ounces of isinglass (picked and bruised) into a pint of boiling water, let it simmer on a slow fire till it is quite dissolved, adding to it a stick of cinnamon, a few coriander seeds, the juice of two lemons, and the rind of one, with a pint of white-wine, and the yolks of seven eggs; sweeten it to your taste, stir it over the fire until it simmers, (but do not let it boil), - strain it through a fine sieve, and when almost cold, put it into your moulds.

Mary Smith, *The Complete House-Keeper*
Dutch Cheese (1708)

Take the quantity of three Pints of new Milk, beat seven Eggs very well, stir it in the new Milk, sweeten it with good Sugar very sweet; then put in a quarter of a Pint of Sack, and a spoonful of Orange-flower-water, the same of Rose-water, set it over the Fire, and keep it stirring all the while till it comes to a tender Curd; put it in a Cloth, let the Whey run from it; then put it into Bisket-pans in what shape you please, lay it in your Dish: Then take some sweet Cream, and boil it with a stick of Cinnamon, sweeten it with fine Sugar, and beat the Yolks of two Eggs, and stir it in to thicken it; keep it stirring all the time that it may not raise a skim, and when it's almost cold put in a spoonful of Sack, Orange-flower or Rose-water; pour it over your Cheeses when it's cold; stick on the Cheeses blanched Almonds cut in thin slices, serve it for a Side-dish.

Henry Howard, *England's Newest Way in all Sorts of Cookery*

Copied by: Middleton (1734)

Floris van Dijck (c.1575-1651), *Still Life with Cheeses*, 1615-20
Oil on panel, 82.5 x 111.2 cm
Rijksmuseum, Amsterdam

Notes: It is not surprising that above is the only cheese recipe I could find since the Dutch exported large quantities (as they do now); even Robinson Crusoe loaded three Dutch cheese on his raft.

~ Page 32 ~
Other recipes:

Dutch Custards (c1721)
Christian Awdry, *Household Book*

A Flemish Loaf (1769)
Menon, *The Professed Cook*

A Pine Apple of Dutch Flummery (1772)
Mary Smith, *The Complete House-Keeper*
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Art & History Books


English cookery books containing Dutch recipes

Anon. The compleat family companion: or, the whole art of cookery made plain and easy; ... By a gentlewomen. London : printed for the author, 1753.

Anon. Cookery for all manner of Dutch Victual. Licensed in 1590, but not otherwise known. Notes: this is cited in Hazlitt, Old Cookery Books and Ancient Cuisine, 1866, but, unfortunately, I have been unable to trace a copy.


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