Bringing in the Crowd

Effects, Affects and a Few (minor) Defects
digital humanities
1,000,000,000,000 hours
The Conversation (1974)

PG 113 min  Drama | Mystery | Thriller  1974 (Japan)

☆☆☆☆☆☆☆☆ 8.0/10

Users: (34,395 votes) 238 reviews  Critics: 69 reviews
Metascore: 86/100 (based on 6 reviews from Metacritic.com)

A paranoid and personally-secretive surveillance expert has a crisis of conscience when he suspects that a couple he is spying on will be murdered.

Director: Francis Ford Coppola
Writer: Francis Ford Coppola
Stars: Gene Hackman, John Cazale and Allen Garfield

Nominated for 3 Oscars. Another 11 wins & 11 nominations See more awards »

Cast

Complete credited cast:

Gene Hackman  ...  Harry Caul
John Cazale  ...  Stan
An entity graph of people, places and things, built by a community that loves open data.

<table>
<thead>
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Some of our latest books:
Project Page for 'Devonshire'

This page is being presented at detail level 3. Switch to: 1 2 4

Please scroll down and read the Project Comments for any special instructions before proofreading!

Project Comments last modified: Wednesday, February 9, 2011 at 03:23:26 PM
The 'Start Proofreading' link appears below the Project Comments

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that of all the many streams of Devonshire, only two of any consequence reach the estuary of the Severn. Almost all flow into the English Channel.

The longest of the Devonshire rivers is the Exe, after which are named Exford and Exton in Somerset, and Exeter and Exmouth in our own county—a strong and beautiful stream which rises near Simonsbath on Exmoor,
internet commons
what about institutions?
citizen science
Citizen Science: Anyone who watches birds, from backyards to city streets to remote forests, can help researchers better understand birds and their habits.  ▶ Learn More

Discover a whole new world with birds!

Click through & choose
Citizen Science
project (s)

▶ Get Started

"I have 144 sixth grade students who FeederWatch. They are thrilled that scientists really use their data!"
Bob Welch, 6-th grade teacher

"The internet has certainly broadened our horizons. Cornell NestCams gives you a greater appreciation for our planet and the amazing creatures that inhabit it."
expert-amateur collaboration
Welcome to Galaxy Zoo, where you can help astronomers explore the Universe

Galaxy Zoo: Hubble uses gorgeous imagery of hundreds of thousands of galaxies drawn from NASA's Hubble Space Telescope archive. To understand how these galaxies, and our own, formed we need your help to classify them according to their shapes — a task at which your brain is better than even the most advanced computer. If you're quick, you may even be the first person in history to see each of the galaxies you're asked to classify.
Old Weather: Our Weather’s Past, the Climate’s Future

Introduction
Help scientists recover worldwide weather observations made by Royal Navy ships around the time of World War I. These transcriptions will contribute to climate model projections and improve a database of weather extremes. Historians will use your work to track past ship movements and the stories of the people on board.

Project Statistics
Old Weather transcriptions so far

Jump Aboard
citizen humanities
AN EMPATHIC LETTER,
FROM DR. GIUSEPPE LAPPONI,
PHYSICIAN TO THE POPE.

The cable announced the other day that Dr. Giuseppe Lapponi, who had taken strong measures with his patient, Pope Pio X, has been severely ill. It was found that his temperature had become much lower and his condition was improved.

The position of the Vatican, as always, has been supported by both Leo XIII and his successor, Pius X. The Pope's health has been improving steadily. His visit to Rome has been highly successful, with the support of his fellow priests and the faithful.

A serious accident happened to a priest named Yates at Catania. He sustained injuries in the arm and has been treated by Dr. Lapponi. The priest is expected to make a full recovery with proper care and attention.

William Hardinge of Balmain died on Wednesday. He was a prominent figure in the community, and his death was deeply felt by all. His family and friends continue to mourn his loss.

The Register (Adelaide, SA : 1901-1929), Friday 10 February 1905

Top text-corrections
1. annmanley (529275)
2. John F Hall (625410)
3. maureen (598655)
4. hopmestall (678567)
5. walker13 (441117)

Recent comments
Jane Moore, wife of Peter Leenroth, father...
created 2011-02-10 14:00:18.0
by mark.mccawley

John Edward Wetkins - 2 Entries - Funera...
created 2011-02-10 11:00:32.0
by piscatorial-society

Recent tags
CGGS Ball/Revee Wedding Hudson White
Thomas Larkin Oefted Martyr
>> All tags
The Sydney Morning Herald (NSW : 1842-1864) (about)  Friday 16 March 1921  Page 7 of 14  Send to  

IN DIVORCE.
(Before Mr. Justice Gordon.)

On the findings of Acting Judge Mocatta at the Newcastle District Court, his Honor granted a decree nisi for a dissolution of the marriage of Robert George Roddod with Charlotte Roddod.

On the findings of Judge Hamilton, at the Newcastle District Court, his Honor granted a decree for restitution of conjugal rights in the suit brought by Emily Muriel Adele Annm against Leslie Harold Annm.

The decree nisi granted in the suit of Samuel Emanuel Hancock against Elizabeth Mary Hancock was made absolute on the motion of the respondent.

COLEMAN v COLEMAN.

Blissie Eliza Coleman sued for divorce from Lily Lotta Coleman (formerly McNamara), on the grounds of misconduct and desertion. At Newcastle, Mr. E. B. Bemtum appeared for the petitioner; and John B. Bemtum for the respondent and co-respondent, who denied the misconduct alleged.

The case stands part heard. (Before Mr. Justice James.)

ANDERSON v ANDERSON.

William Charles Anderson sued for a divorce from Elizabeth Anne Anderson (formerly Latchford on the ground of desertion. On the 12th June, 1865, according to the rites of the Church of England. A decree nisi was granted. 6 months later, Mr. Walker (R. Keith Cohen and Walker) appeared for the petitioner.

LAU v LAU.

Edmund Rudolph Lau sought a divorce from Edith Lillian Lau (formerly Thorsen) on the ground of desertion. Marriage between the parties was celebrated on December 17, 1898, according to the rites of the Church of England. A decree nisi was granted, returnable in six months. Mr. R. W. Fraser appeared for the petitioner.

IN BANKRUPTCY.
(Registered in Bankruptcy, Mr. F. H. Fullbush.)

CERTIFICATE APPLICATIONS.

To William Gardall Jenkins, Adjusted to April 7.
Re Kadra. Box Mr. Bradley (instructed by Messrs. McDougall and Moftit) appeared for the applicant. The certificate was suspended for 12 months.

PUBLIC EXAMINATION.

Re John Spinks. Adjusted to July 22.

QUARTERLY SESSIONS.
(Before Judge Cohen.)

Mr. Norman de H. Rowland, Crown prosecutor.

NOT GUILT.

Thomas Fawcett and Wilfred Frank Lang for whom an order was granted for the accused to appear in court for charges made by Mrs. E. H. Abrahall, appearing. The accused was found guilty of the charge, and sentenced to 12 months hard labour. The conviction was set aside.

SENTENCE SUSPENDED.

Thomas James Denham pleaded guilty to a charge of larceny, and was sentenced to 12 months hard labour. The conviction was set aside.

C. M. J.

District Court.

Mr. Mayor's Office, 12th November 1920.

District Court.

Chamberlain, J.

Mr. Mayor's Office, 12th November 1920.
Transcribe Bentham

Welcome to the Transcription Desk

The Transcription Desk is the heart of a major online initiative to transcribe the manuscripts of Jeremy Bentham from the archives of University College London. The project is funded by the AHRC, and managed by UCL Bentham Project and UCL Digital Humanities, with the support of the University of London Computer Centre.

Researchers and students interested in the works of Jeremy Bentham are invited to assist us by using the Transcription Desk to type up the text of the manuscripts. For each manuscript to be transcribed, the Transcription Desk shows a digital image of the manuscript and an online text editor to enter and edit your transcription of the text.

New users
- Create an account
- Getting Started
- Find out more about the project and how to get involved
- Watch videos about Jeremy Bentham

Existing users
- Registered users can login here
- Transcription Guidelines
- Select a Manuscript
- Discussion Forum
- Transcribe Bentham Blog

Further information
CERTAINTY [....] JEFOAILS

As all those contrivances by which Justice is eluded, spring out of some stage or other of the Judicial proceedings, the order of those proceeding will afford us [the most] a simple & natural track of investigation. Passing thus along we shall see how the weakness of the Law is everywhere rooted in some [inoperative] and preternatural exsencesies in the parts which we successively meet with in the way of which [exsencesies] being cut off, we shall observe how convalescence & vigor follow every where the stroke of the extinguishing [Knife] observe how [directly] vigor 2 sciences follow every where the stroke of the ting Knife.

We shall some times have occasion to observe how some of these exsencesies have
FamilySearch Indexing

Records Are Important

EVERY PERSON MATTERS. Perhaps it is this feeling that prompts millions to seek out their family history. For most, records of their ancestors provide key links to their past. An army of volunteers from around the world is now helping to save and make these records available. Using our online system, they are able to easily extract data from valuable records and provide free searchable indexes—all from the convenience of their homes.

Indexing Is Simple

YOU CAN HELP. No special skills or fixed time commitments are required. Volunteer when you can. Just register, sign in, and follow a simple process:
<table>
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<th>Answers</th>
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| County of Birth     |             |         | • Select **Blank** if there is no data on the document.  
| City or Town of Birth|             |         | • Select **Unreadable** if you cannot read any of the data on the document.  
| Child's Given Names |             |         |                                     
| Child's Surname     |             |         |                                     
| Gender              |             |         |                                     
| Color or Race       |             |         |                                     
| Month of Birth      |             |         |                                     
|                     |             |         |                                     |
Investigate your MP’s expenses

Join us in digging through the documents of MPs’ expenses to identify individual claims, or documents that you think merit further investigation. You can work through your own MP’s expenses, or just hit the button below to start reviewing. (Update, Fri pm: we now have a virtually complete set of expenses documents so you should be able to find your MP’s) Already created an account? Log in here.

We have 458,832 pages of documents. 27,625 of you have reviewed 223,270 of them. Only 235,562 to go...

Thanks everyone for your valiant efforts so far.

You're amply justifying our hope that many hands can make light work of the thousands of documents released by Parliament in relation to MPs’ expenses. We, and others - perhaps you? - are still using these tools to review each document, decide whether it contains interesting information, and extract the key facts.
Incidental Expenses Provision/Staffing Allowance

Direct payment of suppliers  29 FEB 2008

When to use this form

- Use this form to ask us to pay your suppliers for goods and services incurred on your Parliamentary duties.

About filling in this form

- For details of costs you can claim for, see Green Book section 5.13.1
- If you have any doubts about whether you can claim for a cost, please call 020 7219 1340.

Your details

Name
DAVID WINNICK

Constituency
6th ABBEY

Claim details

Please ensure
- your claim total more than £100 – this will enable us to process your claim more quickly
- any claims for petty cash do not exceed £250 per month
- you attach all supplier invoices.

You must specify
- the Incidental Expenses Provision for costs that include office and surgery accommodation, equipment and supplies, communication and travel.

You can specify
- the Incidental Expenses Provision or the Staffing Allowance for costs that include work commissioned or bought in services.

Date of claim
12/02/2008

Allowance year
2007/08
Help us improve Search the Collections

The new version of Search the Collections contains over 140,000 images. The images are selected automatically and as a result some of them may not be the best view of the object to display on the homepage of Search the Collections. We are using crowdsourcing to help us find the best crops (or views).

How to join in

You will need to register so that we can make sure you do not get shown the same objects repeatedly.

Click here to begin

The Task

For Search the Collections, photographs have been cropped into a square format to fit on the homepage of Search the Collections. The task is to improve those crops. Because the images are always square it may not be possible to achieve a useful crop showing the whole object, but we can make them display more interesting details so that users get the best possible experience.

What is Crowdsourcing?

Crowdsourcing is a way of using a lot of people to help complete a task or solve a problem on the web. By working with the group, or crowd, the Museum gains insight into its users’ views and preferences.

Our progress

37537 objects processed

120072 total objects
Photograph - National Photographic Record and Survey

Click the best crop.
1,000,000,000,000,000 hours
over 26 million items in catalog

over 60K linear feet of archive + manuscript material

over 800K digital images
Collection History
This group of maps includes the extent of NYPL's holdings of real estate maps by William Perris (d. 1862), the English-trained civil engineer and surveyor who originated the format. The Perris maps depict Manhattan and Brooklyn in the 1850s-1860s, when the two boroughs were still separate cities; their sequencing replicates their original published volumes. Commonly called "fire insurance maps," these maps show streets, blocks, tax lots, and current use classifications; they also indicate locations of former streams and related natural features, earlier roads, previous land uses, lot lines, and more. Other makers or publishers over time include Hyde, Hopkins, Bromley, and the most recent and prolific, Sanborn. Today, "Sanborn" has become shorthand for "fire insurance map" to a wide range of map users in local government and the real estate, hazard insurance and related industries, throughout the nation and the world.

Other maps in this digital presentation include aerial maps of New York City from 1924, topographical surveys of Central Park, and atlases covering the Bronx, Long Island, Queens, and Staten Island.

Digitization of the "fire insurance" group of maps was made possible by a grant from METRO (Metropolitan New York Library Council).

Background
The New York City conflagration of 1865, which destroyed 20 million dollars worth of property and bankrupted many small insurance companies, brought about substantial changes in the way insured property was identified and described; the Perris maps were one of the results. Beginning with Perris's earliest productions, the format of the maps has stayed relatively constant, measuring slightly smaller than 2 x 3 ft., bound or in single sheets. Uniquely, NYPL's Perris map collection contains manuscript notations from previous owners, which possibly include a real estate office. These
Image ID: 1511737

[Plate 6: Bounded by Reade Street, Duane Street, New Chambers Street, Roosevelt Street, Cherry Street, Frankfort Street...
[Part of Section 1] (1916)
### How to use this tool

The NYPL Map Rectifier is a tool for digitally aligning ("rectifying") historical maps from the NYPL's collections to match today's precise maps. Visitors can browse already rectified maps or assist the NYPL by aligning a map. Play the video above to tour the site and learn how to rectify a map yourself.

### Most Recently Rectified Maps

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<td><strong>Part of the Borough of Queens, New town, Ward 2.</strong> from Atlas of the city of New York, borough of Queens, Long Island City, Newtown, Flushing, Jamaica, Far Rockaway, from actual surveys and official plans / by George W. and Walter S. Bromley. (In 2 layers) Depicts: 1909</td>
<td>about 1 hour ago.</td>
<td>17 contr point</td>
</tr>
<tr>
<td><img src="image2" alt="Map Image" /></td>
<td><strong>Plate 5: Bounded by Con. Ed. Gas Co. of N.Y.Winthrop Avenue, Blackwell Avenue, Berrian Avenue, Cabinet Street, Riker Avenue, Bowery Bay Road, Flushing Avenue, Woolsey Avenue and East River Barclay Street.</strong></td>
<td>about 3 hours ago.</td>
<td>5 contr point</td>
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</table>
Plate 3: Map bounded by Dey Street, Broadway, Maiden Lane, Nassau Street, Wall Street, Broadway, Rector Street, West Street
from Maps of the city of New York. (In 2 layers) Depicts: 1857 Last modified 10 months ago. 5 control points.
Franklin Market

Name: Franklin Market
(Wikipedia, NYPL Digital Gallery, NYPL Catalog, Worldcat)
Address:
Old Slip
Materials: brick or stone
Use:
From: Layer 861
KML: Open this layer in Google Earth
Added by: user #761

NYPL Map Tools

Image © 2011 DigitalGlobe
© 2011 Google
PULLMAN BUFFET

MENU AND WINES

thi Care left away

COLONIAL EXPRESS           WASHINGTON-BOSTON

MENU

8 Sep 1901

FRESH FRUITS
CANTALOUCHE, 20
PEACHES, 12
PEACHES, WITH CREAM, 20

LITTLE NECK CLAMS (A), 27
OLIVES, 20

SOUPS
CLAM CHOWDER, 35
CHICKEN, 25
TOMATO, 25
BROTH, 15
VEGETABLES, 27
SUB TAIL, 25
CHICKEN GNOBIO, 25

ROASTED STEAKS, Etc.
SPRING CHICKEN, ROLL, 20, WHEAT $1.25
SIRLOIN STEAK, 25
POLENTA STEAK, 25
MUTTON CHOPS, 25
HAM, 25

Baked Breasts Poulet, Baked and Basted, Served with Roasted Mashed, without Additional Charge

EGGS
ROASTED EGG, NO. 10, Table 25

COLD MEATS, Etc.
HAM OR TONGUE, 25
BONELESS CHICKEN, 15
BONELESS BARDINES, 25
BONELESS TURKEY, 45

RUSSIAN CAVIAR SALAD, 10

RAW TOMATO, 15
POTATO SALAD, 15

BUNNEN & MONTAGU, CO.'S BAKED PIGS (No. 10 CO.), 25

ARMOUR PACKING CO.'S CHICKEN TAMALES, 25
HUNGARIAN Goulash, 25
VIENNA SAUSAGE, 25

CHICKEN SAUTE, A LA MANGNE, 30
BRASSED BEEF, 40

VEGETABLES
ASPARAGUS TIPS (Raw or Cooked), 10
PARIS SUGAR CORN, 10
STewed TOMATOES, 10

BREAD, Etc.
WAFERS, 25
CRACKERS, 25

ROLLS AND BUTTER, 25
BATAVIA PRESERVING CO.'S BROWN BREAD, 10

DESSERT, Etc.
APPLE PIE, 25
ORANGE MARMALADE, 15

GOLDEN GATE TABLE PEACHES, 25
GOLDEN GATE TABLE CHERRIES, 15
CURTICE BROTHERS' PRESERVES (ASSORTED) WITH CREAM, 15
TAPIOCA Pudding (Raw or Cooked), 25
MACLEAN'S CANADIAN CHEESE, WITH HOUSE CRACKERS OR BREAD, 25

COFFEE, Etc.
COFFEE, 15
TEA, 15
Milk, 10
COCOA, 15
ICE CREAM, 15

PLUMS LIME.

PLUMS LIME.

PLUMS LIME.

PLUMS LIME.
Menus Wanted for Historical Collection.

Miss Frank E. Buttes of the New York Public Library, Astor Library Building, New York City, is making a collection of menus for the library, and has written the Hotel Monthly to enlist its aid in securing specimens from everywhere; which aid we cheerfully give, and herewith print extracts from her letter, so that any of our readers wishing to have some of their cards form a part of this historical collection, may send them to Miss Buttes direct:

***

"I am making for the Astor Library a collection of menus as a matter of historical interest in the next century, and have already deposited there 3,600 representing a wide reach of territory. ***

None are too ancient to be acceptable if only clean. I like the complete outfit for one or two days with any from the holidays, from patriotic societies and from special occasions that can be obtained. No such collection has ever been undertaken for a library and a long time will elapse before it can be equalled. ***

It is of the highest importance the cards should be well wrapped and then placed between stiff card-board of larger size, else they are sure to be soiled and broken in the mail, which condition renders them worthless. One beauty of this collection is, nearly all the 3,600 cards are perfect, but I have had to fight harder than Gen. Otis did in the Philippines to keep my standard in position. When it has to be lowered I shall discontinue the work."
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<td>Roast Beef Sandwich</td>
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<td>Sardine Sandwich</td>
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</tbody>
</table>
The Menu Collection of The New York Public Library

Search the Menu Collection Database

Hint: To limit your search, try Boolean searching.
To find Chinese menus in New York from 1910–1919, type CHINESE AND NEW YORK AND 191*

Browse the Menu Collection by Organization (Group, Restaurant, Hotel)

An Explanation of the Database Contents
Acknowledgments

See the Digital Gallery for selected images
## Search Results

Your search on the keyword "delmonico" returned 741 results.

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<td>Delmonicos</td>
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<td>Zander 627</td>
<td>Le Delmonico</td>
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Menu Description

Call Number: 1917-0461

Date: 11/16/1917

Event: DINNER
Sponsored by: DELMONICO'S
at:
City: NEW YORK
State: NEW YORK (NY)

Type of Occasion:
Type of Venue: RESTAURANT
Type of Organization: COMMERCIAL

Physical Description: BROADSHEET; ILLUS; COL; 8.5 X 12
Notes: DELMONICO CREST; SKETCH OF HORSE (BECAUSE OF HORSE SHOW WEEK); FRENCH AND ENGLISH; OYSTERS, FRIED OYSTER CRABS, BOSTON STYLE SCALLOPS, FOIE GRAS, OYSTER BAY ASPARAGUS, BRUSSELS SPROUTS WITH CHESTNUTS, ALLIGATOR PEAR SALAD, SEVERAL DESSERTS, CHEESES; NOTE
Language:
Keywords: WORLD WAR/RATIONING

Digital Image ID:

NYPL Digital Gallery provides free and open access to over 700,000 images digitized from the The New York Public Library's vast collections, including illuminated manuscripts, historical maps, vintage posters, rare prints, photographs and more.

DIGITAL GALLERY PICKS

Some of the images in the Digital Gallery may be subject to third party rights such as copyright and/or rights of privacy/publicity. Before using any of these images please review the Library's Terms and Conditions.
Collection History
The menu collection originated through the energetic efforts of Miss Frank E. Buttolph (1850-1924), a somewhat mysterious and passionate figure, whose mission in life was to collect menus. In 1899, she offered to donate her existing collection to the Library – and to keep collecting on the Library's behalf. President, director Dr. John Shaw Billings accepted her offer and for the next quarter century Miss Buttolph continued to add to the collection. Her principal method of acquisition was to write to every restaurant she could think of, soliciting menus. When letters failed, she often marched into a restaurant and pleaded her case in person. She also placed advertisements in trade publications like The Caterer and The Hotel Gazette, but just as often, published news of her collection prompted outright contributions of specimens from around the world. Three times between 1904 and 1909, The New York Times wrote about her and the collection, noting once that "she frankly avers that she does not care two pence for the food lists on her menus, but their historic interest means everything." Miss Buttolph added to the collection of more than 25,000 menus until her death in 1924. The collection has continued to grow through additional gifts of graphic, gastronomic, topical or sociological interest, especially but not exclusively New York-related.

NOTE: Some menus could not be imaged in their entirety due to their configuration (e.g. tied with ribbon or cord, stapled, etc.), their brittle paper, and/or their overall fragility.

Related Resources
Greenstein, Lou. A la carte: A Tour Of Dining History. (c1992)
Prière est given en la Henri Street April 25 1884
Prise à l'Hotel American

MENU

Clams
Potages
Consommé à la Sevigné
Olives   Hors d'œuvre  Radis
Sancisson de Lyon  Anchois
Poisson
Saumon grillé à la tartar
Concombre
Meule
Côtelettes d'agneau à la Robinson
Petits pois
Entrées
Poulets sauté à la Madeleine
Pommes persillade
Asperges en branches
Sorbet
A la Royale
Noci
Décassines sur canapé
Froid
Terrine de foie gras  Salade
Entremets Sucrés
Croûte aux ananas
Gelée maréchaux
Pièces montées
Crème pralinées
Fruits & Dessert
Café
Vins
Haut Sauterns
Pontet Canet
Pommeray

Le 29 Avril, 1884
DELMONICO
Catch of the day: seafood trends
A Texas A&M oceanographer is poring over menus to analyze fishing

By KEVIN MORAN Copyright 2005 Houston Chronicle
Oct. 23, 2005, 11:04PM

GALVESTON - Scientists trying to document worldwide commercial fishing trends in the last 150 years are turning to a seemingly unscientific data source — thousands of old restaurant menus.

Odd as it seems, the menu analysis by Texas A&M University-Galveston oceanographer Glenn Jones is drawing international interest. He is scheduled to present data from initial studies at a conference of ocean historians in Denmark this week.

Some of the information Jones has gleaned might shock today's restaurant patrons.

"Before the 1880s, it was unusual to see lobster on menus," said Jones. "It was considered trash fish that people didn't want"

Glenn said his interest in menus as historical resources evolved from a project in which he assigned students in a coastal resources class to study seafood price data based on prices in a 1950s restaurant menu he came across.

Besides documenting the rise and fall in popularity and prices of fish and mollusk species in restaurants, menus also provide scientists with serious documentation of the economics of commercial fishing over the decades, he said.

"Sea scallops don't show up on the menus until the 1940s," Jones said. "Before that, it was all bay scallops on menus. Now, bay scallops are pretty rare and the ones you get are real small"

Other U.S. seafood resources are depleted as well, Jones said. Industry records show oyster harvests from Chesapeake Bay dropped 99 percent from a high in the late 1920s, he said.
High-End Dining in the Nineteenth-Century United States

What was served at fine restaurants in mid-nineteenth-century America? Despite public parties of the time about self-sufficient frugality and austere “Republican virtue,” the middle decades of the nineteenth century were gastronomically ambitious. Delmonico’s in New York expanded from a coffee house to become the nation’s first elegant restaurant in the 1840s. Its French cuisine and punctilious service setting it apart from the usual run of taverns, bars, and chophouses. In succeeding years other fine restaurants afforded the urban upper and upper-middle-class opportunities to display wealth, status, and refined manners.

A penchant for showiness and the vogue for French culinary terminology were usually taken to demonstrate the inability of Americans to pull off anything better than tasteless palates. Frances Trollope, mother of Anthony Trollope, in her celebrated Domestic Manners of the Americans (1832), remarked on the food on offer as “abundant but not delicate.” She praised canvassback ducks (an American game specialty) but found “a great want of skill in the composition of sauces.” She also remarked, as many others would, on the lack of interesting conversation and consequently the surprising dull experience of dining in company.

The food served was well-off but not necessarily wealthy gourmets; indeed, pretentious with elaborate sauces often dressing up rather modest basic ingredients. Yet dining was by no means sophisticated. Rather, in a pattern found consistently over the succeeding century or so, it combined international French style with clear American characteristics, the two not always consistently harmonized.

What follows concentrates on the dinners served at one of the most splendid establishments in New York, the Fifth Avenue Hotel, completed in 1839 on Madison Square, then the northern edge of the city’s built-up area. Despite its frontier location the Fifth Avenue Hotel was immediately popular with fashionable New York. Not long after the hotel opened, the social observer Reuben Vose wrote that in its precincts past “more of the real beauty and the wealth of the nation than in any other spot in the city.”

The Order of the Meal

As was the case with almost all serious restaurants, the hotel’s menu was printed everywhere with new offerings or at least a new order of familiar dishes. The New York Public Library preserves bound volumes of Fifth Avenue Hotel menus from 1835 to 1845. The menus follow a format of service that was standard during the period. Hotels offered meals as part of the overall lodging charge (what used to be known as the American Plan), opposed to separating the account for the room and meals (European Plan). The menus carry no prices except for the wines, which were an extra (and often considerable) expense. How the items on the menu were actually served and how the clients chose among them is not easy to determine. Courses were presented and retired rapidly, and foreign visitors observed with astonishment both the immense quantities served and the haste with which they were consumed.

These menus arrange courses partially by type of food (soups, fish, dessert)—an order with which we are familiar—but also by manner of preparation (boiled, roast), harking back to medieval practice derived from medical, especially moral, theories. The sequence of courses in premodern Europe was arranged by method of cooking rather than by varying the primary ingredients.

A typical menu for the Fifth Avenue Hotel begins with two soups, two fish, and a half dozen or so boiled dishes (ham, calf’s head, leg of mutton, beef tongue, and the like), followed by cold dishes (lamb, tongue, lobster salad). The entrées, a middle course, are of particular interest because the offerings varied from day to day (within an overall rotation and established typology) and also because these dishes tended to be more delicate and elaborately prepared, differing from the plain style of the other courses. Typically, there were ten to fourteen entrées for each menu. After the entrée came roasts (ham, lamb, turkey, veal, beef) and then game (ducks, in great variety and venison). Vegetables were probably served as side dishes, but
APPETITE CITY
A Culinary History of NEW YORK
WILLIAM GRIMES

"If H.G. Wells had decided to send his Time Traveler to report on the early restaurants of New York, I doubt he could have provided us a much better description of the city's rich culinary history than the one William Grimes has just written."
—Julie Gunlock, National Review
consider the oyster...
1-20 of 145 Items
Searched for: oyster

Oyster Docks, Norfolk, Va.
ID: 1649731
Add to Selections

Young's, Oyster Bay
ID: 1636192
Add to Selections

Oyster market on West Street, 1903.
ID: 1659487
Add to Selections

Oyster Bay [Statues of children by a pond]
ID: 1636195
Add to Selections

The Carshalton Gates at State University, Oyster Bay
ID: 1636191
Add to Selections

Coe Hall, State University, Oyster Bay
ID: 1636196
Add to Selections

The Carshalton Gates at State University, Oyster Bay
ID: 1636202
Add to Selections

Sagamore Hill, Oyster Bay
ID: 1636190
Add to Selections

[House in Oyster Bay]
ID: 1636201
Add to Selections

Sagamore Hill, home of President Theodore Roosevelt
ID: 1636194
Add to Selections

Oyster Bay and Huntington, Huntington Bay,
ID: 433982
Add to Selections

Oyster Bay, Queens Co. - Lattingtown, Town of O
ID: 1527318
Add to Selections
No natural text content available in the image.
Monopol-Hotel, 1895

Mittags-Mahl
von 2–8 Uhr ab 4,90 Mfr.

Geflügel-Suppe
Krautsuppe mit jungen Gemüsen

Ofenbraten, holunder, Sauce
Schweinsbraten
Mieren, Krautsauce

Rinderstake
K FIELDSTEAK

Maffri, Sonnenblumenkern

Getreidebrei mit Ei und Sahne

Französische Poudarde
Kohlrabi
Salat, Kompott

Grüne Erbsen auf engl. Art

Monopol-Speise
Früchte, Kaffe, Nachtisch
### Menu de The Richelieu, 1888

#### Huitres
- **Item**
  - Bluepoints
  - Rockaways
  - Clams
- **Price**
  - 25 f
  - 35 f
  - 25 f

#### Potage
- **Item**
  - Purée Mongoli
  - Tortue verte
- **Price**
  - 40 f
  - 50 f

#### Hors d'oeuvres
- **Item**
  - Olives
  - Anchois
  - Lyon Sausage
  - Caviar
  - Celeri
  - Thon Marine
- **Price**
  - 15 f
  - 20 f
  - 80 f
  - 50 f
  - 50 f
  - 25 f

#### Poisson
- **Item**
  - Parle Frite, Meuniere
  - Poisson Blanc
  - Poisson Bleue
  - Soft shell crabs
- **Price**
  - 50 f
  - 40 f
  - 50 f
  - 60 f

#### Entrees
- **Item**
  - Amourette d’Agneau, Champignons Frais
  - Poulet Seulement Dantizé
  - Saumon de Sarcelle, aux Olives
  - Petits Entrecotes, Genevoise
- **Price**
  - 60 f
  - 80 f
  - 75 f
  - 0.75 f
What’s on the menu? beta

Browse Menus • Browse Dishes • About • Blog • Help

Help The New York Public Library improve a unique collection

We're transcribing our historical restaurant menus, dish by dish, so that they can be searched by what people were eating back in the day. It's a big job so we need your help! Learn more

Start Transcribing!

How's it going?

As of Tuesday July 19, 2011, there have been 464,830 dishes transcribed from 8,713 menus.

What they’re saying

Laura Shapiro, culinary historian and author of Perfection Salad:

"For anyone who studies the way people cook and eat, restaurant menus offer an extraordinary range of rich material that few other sources can match. But for obvious logistical reasons, it’s never been possible to explore that huge trove of information in the depth it deserves. This project will open up the menus and all they can tell us about ingredients, dishes and meal structure, about the economics and sociology of eating out, about the very language of food."

Paul Freedman, Yale University, author of Out of the East: Spices and the Medieval Imagination, editor of Food: The History of Taste:
The Library Hands Out Menus to Thousands of Volunteers

By ALEXIS MAINLAND

A detail from the March 12, 1900 supper menu at the Maxwell House Hotel in Nashville, Tenn.

If Rebecca Federman and Ben Vershbow of the New York Public Library get their wish, they will have thrown an epic party for tens of thousands of people who visited, enjoyed the food and then, like perfect guests, did all the dishes.
Dining Commons: The New York Public Library's Ambitious Menu Database Project

by Peter Weltman and Ganda Suthivarakom

The New York Public Library (NYPL) had a problem to solve—they had a marvelous collection of 10,000 digitized menus from as far back as the 1850s, but no way to search the menus’ contents. If readers wanted to figure out how popular pickled lambs’ tongues were in 1900, their only recourse was to physically read through the menus from that year.

That’s when the NYPL’s Rebecca Federman, Culinary Collections and Electronic Resources Librarian, and Ben Vershbow, Manager of NYPL...
Among the stacks are 400 boxes containing almost 40,000 menus, collected over the past 170 years. The timeworn pages make up a narrative history, told through the ingredient preferences and cooking preparations that have marked culinary eras dating back to the earliest restaurants and beyond, and include menus from beloved ocean liners like Cunard.

The menus are not only a record of favored flavors—like the moon-size local bluepoint oysters served at Delmonico's in 1882, or the once ubiquitous pickled relish known as chow-chow—but also a symbol of the political, economic, and aesthetic spirit of a time.
my new time waster, transcribing really old menus for the nyc library.

http://menus.nypl.org/
@GhostCatfish5
Mark Rose


17 minutes ago via web  Favorite  Retweet  Reply
I could get sucked into this quickly: Help transcribe The New York Public Library's historical menu collection menus.nypl.org
@designsponge Grace Bonney
amy worked on an awesome crowd-sourcing project w/ the NYPL. help them transcribe 19th century New York City menus! http://menus.nypl.org
19 Apr

in reply to @designsponge ↑

@carbzilla
carbzilla

@designsponge OMG I am now obsessed! This is why I don't have a job, so I can do this instead! http://menus.nypl.org RIGHT up my alley!
19 Apr via web ✭ Favorite ✹ Retweet ↔ Reply

Mentioned in this Tweet

@designsponge Grace Bonney · Follow
design blogstress www.designsponge.com
Love, love, love this project:
http://menus.nypl.org/
@mikeolson If http://menus.nypl.org/ destroys my marriage and orphans my children, I'm going to be very upset.

12 hours ago via web  🌟 Favorite  ✅ Retweet  ⬆️ Reply
Organizing a menu transcription party need help..

To whom it may concern,

I am a university student that would like to try and organize a potluck transcription party for your "What's on the menu?" project. My goal is to get together enthusiasts and digital humanists interested in this type of work for some conversation, light transcription work, and food. Currently, you seem to have a very small number of menus available to transcribe online. Do you have more that you could make available for such an event? Please let me know as soon as possible so I can begin planning. I think this would be a fun way to introduce the subject of digital humanities into the greater university community while at the same time accomplishing a necessary and important archival task. Please let me know.

Thank you,

Claudette Raynor
“design for generosity” – Clay Shirky
<table>
<thead>
<tr>
<th>Restaurant</th>
<th>Date</th>
<th>Dishes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Usms New York</td>
<td>December 22, 1900</td>
<td>27 dishes and counting</td>
</tr>
<tr>
<td>U.S.M.S.</td>
<td>September 22, 1900</td>
<td>52 dishes and counting</td>
</tr>
<tr>
<td>Usms New York</td>
<td>February 21, 1900</td>
<td>25 dishes and counting</td>
</tr>
<tr>
<td>U.S.M.S St. Paul</td>
<td>May 8, 1901</td>
<td>26 dishes and counting</td>
</tr>
<tr>
<td>Hotel St. Regis</td>
<td>February 8, 1906</td>
<td>64 dishes and counting</td>
</tr>
<tr>
<td>Hotel St. Regis</td>
<td>October 10, 1906</td>
<td>96 dishes and counting</td>
</tr>
<tr>
<td>Holland American Line</td>
<td>January 20, 1899</td>
<td>42 dishes and counting</td>
</tr>
<tr>
<td>Holland American Line</td>
<td>April 21, 1899</td>
<td>36 dishes and counting</td>
</tr>
<tr>
<td>(Majestic Hotel)</td>
<td>January 31, 1900</td>
<td>94 dishes and counting</td>
</tr>
<tr>
<td>Smith &amp; McNeil's</td>
<td>February 3, 1907</td>
<td>312 dishes and counting</td>
</tr>
<tr>
<td>Savarin's Cafe</td>
<td>October 24, 1896</td>
<td>228 dishes and counting</td>
</tr>
<tr>
<td>Haan's</td>
<td>January 25, 1900</td>
<td>323 dishes and counting</td>
</tr>
</tbody>
</table>
Bartholdi Hotel

February 18, 1900

Page 1 of 2 in menu

<table>
<thead>
<tr>
<th>Transcribe this menu!</th>
</tr>
</thead>
</table>

Get started

- Click on the **first letter** of any untranscribed dish on the menu to the right then follow the prompts on the next screen.
- Dishes with a green check on them **have already** been transcribed, so look for one that's free.
- **Only do the dishes.** Don't worry about transcribing section titles, addresses, or other incidental text.

Look like the menu is done?

- If you think all of the dishes on this menu have been transcribed, click here to mark this menu as **complete** (it will go into a queue for librarians to review).
### What does this say?

#### Codfish

*Please type the text of the indicated dish EXACTLY as it appears. Don’t worry about accents.*

<table>
<thead>
<tr>
<th>Price (in dollars):</th>
<th>0.30</th>
</tr>
</thead>
</table>

- See more than one price for this dish?
- Trouble reading the text? Type your best guess, then check this box -> ☐
- Enter dish: cancel

Delete this dish
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stewed prunes</td>
<td>$0.15</td>
</tr>
<tr>
<td>Sliced pineapple</td>
<td>$0.20</td>
</tr>
<tr>
<td>Apples</td>
<td>$0.10</td>
</tr>
<tr>
<td>Bananas</td>
<td>$0.10</td>
</tr>
<tr>
<td>Apple Sauce</td>
<td>$0.10</td>
</tr>
<tr>
<td>Apple Sauce with cream</td>
<td>$0.20</td>
</tr>
<tr>
<td>Grape fruit</td>
<td>$0.15</td>
</tr>
<tr>
<td>Malaga grapes</td>
<td>$0.25</td>
</tr>
<tr>
<td>Baked apples</td>
<td>$0.15</td>
</tr>
<tr>
<td>Pears</td>
<td>$0.20</td>
</tr>
<tr>
<td>Baked apples with cream</td>
<td>$0.20</td>
</tr>
<tr>
<td>Oyster cocktail</td>
<td>$0.25</td>
</tr>
<tr>
<td>BLUE POINTS</td>
<td>$0.25</td>
</tr>
<tr>
<td>Fried oysters</td>
<td>$0.35</td>
</tr>
<tr>
<td>Fried oysters with bacon</td>
<td>$0.45</td>
</tr>
<tr>
<td>Fried oysters selects</td>
<td>$0.45</td>
</tr>
<tr>
<td>Escaloped oysters</td>
<td>$0.30</td>
</tr>
<tr>
<td>Stewed oysters</td>
<td>$0.25</td>
</tr>
<tr>
<td>Box stew (oysters)</td>
<td>$0.30</td>
</tr>
<tr>
<td>Milk stew (oysters)</td>
<td>$0.30</td>
</tr>
<tr>
<td>Brolled oysters</td>
<td>$0.40</td>
</tr>
<tr>
<td>Brolled oysters with bacon</td>
<td>$0.45</td>
</tr>
<tr>
<td>Brolled oysters on toast</td>
<td>$0.45</td>
</tr>
<tr>
<td>Fried Scallops</td>
<td>$0.30</td>
</tr>
<tr>
<td>Fried scallops with bacon</td>
<td>$0.45</td>
</tr>
<tr>
<td>Fried clams</td>
<td>$0.35</td>
</tr>
<tr>
<td>Stewed clams</td>
<td>$0.23</td>
</tr>
<tr>
<td>Clam cocktail</td>
<td>$0.25</td>
</tr>
<tr>
<td>Little neck (clams)</td>
<td>$0.25</td>
</tr>
<tr>
<td>Codfish</td>
<td>$0.30</td>
</tr>
<tr>
<td>Brolled Salt Mackerel</td>
<td>$0.40</td>
</tr>
<tr>
<td>Brolled bluefish</td>
<td>$0.35</td>
</tr>
<tr>
<td>Fish cakes</td>
<td>$0.30</td>
</tr>
<tr>
<td>Fish Cakes with Poached Egg</td>
<td>$0.40</td>
</tr>
<tr>
<td>Brolled Scallops Haddock</td>
<td>$0.35</td>
</tr>
</tbody>
</table>
# Codfish

### Appears in 39 menus:

1 2 3 4 Next »

<table>
<thead>
<tr>
<th>Menu</th>
<th>Date</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Everett House</td>
<td>April 23, 1900</td>
<td>$0.25-$0.40</td>
</tr>
<tr>
<td>Bartholdi Hotel</td>
<td>February 18, 1900</td>
<td>$0.30</td>
</tr>
<tr>
<td>Cafe St. Denis</td>
<td>April 27, 1901</td>
<td>$0.40</td>
</tr>
<tr>
<td>Bartholdi Hotel</td>
<td>February 18, 1900</td>
<td>$0.30</td>
</tr>
<tr>
<td>Columbia Restaurant</td>
<td>July 4, 1901</td>
<td>$0.25</td>
</tr>
</tbody>
</table>

### Stats

- First appears in 1865.
- Last appears in 1901.
- Lowest price: $0.20
- Highest price: 25c

### Look up "Codfish" in...

<table>
<thead>
<tr>
<th>Look in...</th>
<th>For...</th>
</tr>
</thead>
<tbody>
<tr>
<td>NYPL Digital Gallery</td>
<td>Historical images from the NYPL's collection</td>
</tr>
<tr>
<td>NYPL Catalog</td>
<td>Book and other materials from the NYPL's collection</td>
</tr>
<tr>
<td>MenuPages</td>
<td>Look for restaurants still serving this dish today!</td>
</tr>
<tr>
<td>Epicurious</td>
<td>Search for recipes for this dish</td>
</tr>
<tr>
<td>Google Recipe Search</td>
<td>Another search for recipes</td>
</tr>
<tr>
<td>Hathi Trust</td>
<td>Full-text searches of books (great for vintage cookbooks!)</td>
</tr>
<tr>
<td>Google</td>
<td>General information elsewhere on the web</td>
</tr>
<tr>
<td>Google Images</td>
<td>Pictures of all kinds elsewhere on the web</td>
</tr>
<tr>
<td>Wikipedia</td>
<td>General, encyclopedia-style information</td>
</tr>
<tr>
<td>Flickr</td>
<td>Pictures taken by individuals</td>
</tr>
<tr>
<td>Restaurant</td>
<td>Date</td>
</tr>
<tr>
<td>---------------------</td>
<td>----------------</td>
</tr>
<tr>
<td>Bartholdi Hotel</td>
<td>February 18, 1900</td>
</tr>
<tr>
<td>Cafe St. Denis</td>
<td>April 27, 1901</td>
</tr>
<tr>
<td>Bartholdi Hotel</td>
<td>February 18, 1900</td>
</tr>
<tr>
<td>Columbia Restaurant</td>
<td>July 4, 1901</td>
</tr>
<tr>
<td>Bartholdi Hotel</td>
<td>February 18, 1900</td>
</tr>
<tr>
<td>Albemarle Hotel</td>
<td>February 22, 1900</td>
</tr>
<tr>
<td>Edward F. Lang's Ladies' And Ge ...</td>
<td>June 23, 1900</td>
</tr>
<tr>
<td>Cafe St. Denis</td>
<td>April 27, 1901</td>
</tr>
</tbody>
</table>

**Look in...**
- **NYPL Digital Gallery**: Historical images from the NYPL’s collection
- **NYPL Catalog**: Book and other materials from the NYPL’s collection
- **MenuPages**: Look for restaurants still serving this dish today!
- **Epicurious**: Search for recipes for this dish
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- **Google**: General information elsewhere on the web
- **Google Images**: Pictures of all kinds elsewhere on the web
- **Wikipedia**: General, encyclopedia-style information
- **Flickr**: Pictures taken by individuals
- **Twitter**: What people are saying today about this item

Links will lead you away from the Menu Database. NYPL is not responsible for anything you might find there.

**Placement**
Dots show where this dish is placed on menu pages where it occurs.
Saratoga Potatoes

Appears in 141 menus:

<table>
<thead>
<tr>
<th>Menu</th>
<th>Date</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chas. Bradley’s Oyster &amp; Dining ...</td>
<td>March 15, 1900</td>
<td>-</td>
</tr>
<tr>
<td>Columbia Restaurant</td>
<td>September 26, 1901</td>
<td>-</td>
</tr>
<tr>
<td>Electric Tower Restaurant</td>
<td>August 3, 1901</td>
<td>$0.25</td>
</tr>
<tr>
<td>Willard’s Hotel</td>
<td>April 3, 1900</td>
<td>-</td>
</tr>
<tr>
<td>Russell House</td>
<td>May 29, 1900</td>
<td>-</td>
</tr>
<tr>
<td>Southern Pacific Company</td>
<td>August 30, 1901</td>
<td>$0.10</td>
</tr>
</tbody>
</table>

Stats

- First appears in 1890.
- Last appears in 1908.
- Lowest price: $0.05
- Highest price: 20c

Look up "Saratoga Potatoes" in...

<table>
<thead>
<tr>
<th>Look in...</th>
<th>For...</th>
</tr>
</thead>
<tbody>
<tr>
<td>NYPL Digital Gallery</td>
<td>Historical images from the NYPL’s collection</td>
</tr>
<tr>
<td>NYPL Catalog</td>
<td>Book and other materials from the NYPL’s collection</td>
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<tr>
<td>MenuPages</td>
<td>Look for restaurants still serving this dish today!</td>
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<td>Epicurious</td>
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</tr>
<tr>
<td>Flickr</td>
<td>Pictures taken by individuals</td>
</tr>
</tbody>
</table>
Veggies.

Add a little cream or milk, season with salt, pepper and minced parsley, simmer a few minutes and serve.

Saratoga Potatoes.

Pare, slice thin, soak in cold water, drain in a colander, dry thoroughly in towels, separate the slices, drop a few at a time into a kettle of hot lard, fry till a light brown, lift with a skimmer, drain on a sieve, sprinkle with salt, and serve hot or cold, as preferred.

Julienne Potatoes.

Slice with a crimped, instead of a plain or common, knife, and fry the same as Saratoga potatoes.
Saratoga Potatoes

Fried Saratoga Potatoes
www.reciperascal.com/fried-saratoga-potatoes/ - Cached
1 hr 30 mins
Ingredients: potatoes, pepper, lard

Saratoga Potatoes
www.reciperascal.com/saratoga-potatoes/ - Cached
1 hr 30 mins
Ingredient: potatoes

Saratoga Potatoes
www.sparkpeople.com/recipe-detail.asp?recipe=564012 - Cached
56 mins - Calories: 135.4 cal
Find and rate low calorie, healthy recipes at SparkRecipes. Plus use our free recipe calculator to find the calories, carbs, fat, and protein in your ...

Saratoga Potatoes
www.myrecipes.com/recipe/saratoga-potatoes-10000001966326/ - Cached
MyRecipes recommends that you make this Saratoga Potatoes recipe from Oxmoor House.
Ingredient: potatoes

Saratoga Potatoes
www.yummly.com/recipe/Saratoga-Potatoes-MyRecipes_1 - Cached
Saratoga Potatoes recipe with potatoes, vegetable oil, salt.
Ingredient: potatoes

Saratoga Chips Recipe
www.cdkitchen.com › Recipes › Side Dish › Potato
46 mins
A recipe for Saratoga Chips containing Unpeeled baking potatoes, vegetable oil, chili powder, cumin, ground red pepper, salt.
Ingredients: chili powder, cumin, pepper

Saratoga Sweet Potato & Ginger Puree
I did not realize that "red herrings" were an actual food: http://bit.ly/gNeXgP
Dry toast, Buttered toast, Milk toast, Dipped toast, Cream toast, Boston cream toast // @nypl http://menus.nypl.org
5 course LUNCH in 1900 was only 50 cents! I'm living in the wrong century!

http://menus.nypl.org/menu_pages/154
@silviakillings
Silvia Killingsworth

Salzmakrele, turtle steaks, and red herrings, oh my! Help the @nypl transcribe historical restaurant menus: http://menus.nypl.org/

19 Apr via web  Favorite  Retweet  Reply

Mentioned in this Tweet

nypl NY Public Library
NYPL librarians & staff tweet daily on what’s happening at the Library, NYC & beyond. Got a question? Send us a tweet, text us at 66746, or call 917-ASK-NYPL.

Retweeted by jsvine and others
@nypl_menus
What's on the Menu?

@zbeeb42 "Pineapple cheese is so called because of its appearance, resembling the shape of a pineapple" - http://ow.ly/4RCHh (scroll down)

10 May via web 🔁 Favorite ✉ Reply ⏯ Delete

Mentioned in this Tweet

ZBeebs42 David Carvera • Follow
@nypl_menues
What's on the Menu?

Try some Eggs, Russian Style (bit.ly/pgGuRX): poached, on artichoke & caviar, with truffle & Hollandaise. Yum!
bit.ly/qjCm9N

Retweeted by RealTruffles
@nypl_menus
What's on the Menu?

Cool off today with a frozen Kirsch Punch (bit.ly/quQtTy): kirsch, lemon juice, fresh OJ, and pineapple syrup. bit.ly/p6m6ML.
History on the Half-Shell: The story of New York City and its oysters
by Carmen Nigro, Milstein Division of United States History, Local History and Genealogy, Stephen A. Schwarzman Building
June 2, 2011

Oyster Houses, South Street and Pike Slip, Manhattan (1937)

Blue Points, Saddle Rocks, Rockaways, Lynnhavens, Cape Cods, Buzzard Bays,
Maury and the Menu: A Brief History of the Cunard Steamship Company
by Philip Sutton, Milstein Division of United States History, Local History and Genealogy, Stephen A. Schwarzman Building
June 30, 2011

In 1907 the Cunard Steamship Company launched the first of their Express Liners, the Lusitania and the Mauretania, ships that become bywords for speed, luxury and elegance in transatlantic travel. They were the first of the “Grand Hotels” at sea, sister ships each as long as the Capitol Building (and, interestingly, the Houses of Parliament) that came equipped with palm courts, orchestras, à la carte restaurants, electric lifts, telephones, and daily newspapers printed at sea. They were the first big British liners to be powered by four revolutionary Parsons steam turbine engines, and each had a top speed of over 25 knots. Unsurprisingly, both went on to hold the Blue Riband for fastest Atlantic crossing, and the Mauretania held the record for fastest eastbound crossing for nearly 20 years, between 1909 and 1929. Though always renowned for their safety, Cunard ships did not always have a reputation for carrying passengers in speed and comfort...

The New York Public Library’s What’s on the Menu? transcription project includes a selection of menus from Cunard ships, including the Etruria (launched 1884), Campania (1893), Lucania (1893) and Mauretania (1907). Taken from the Library’s extensive Menu Collection, one menu, dated Tuesday, November 26th, 1907, is for a luncheon served in the First Class Dining Saloon of the Mauretania. According to The New York Times, the diners were not passengers, but 300 guests of the Cunard Line invited to inspect the “new quadruple turbine liner [...] at her pier.” Built in Wallsend, Tyne and Wear in the North-East of England, by the Swan, Hunter and
Roundtable
Opinions and analysis from Lapham’s Quarterly writers and editors

Rebecca Federman
The Fried Chicken War

RECENT POSTS
Late Nights at the Congress of Vienna — 07/13/2011: Would history have been different had the food been better? Talleyrand made sure that the Congress of Vienna was a gastronome’s paradise.
The Monster Ate Vegetables — 07/11/2011: Frankenstein’s monster may have been a man-killer, but Mary Shelley also made her monster a vegetarian.
The Fried Chicken War — 07/07/2011: When a hotel doesn’t serve your favorite dish, sometimes the only solution is to

TAGS: food, friendship, hotels, NYPL, real estate, socializing, war, What’s On the Menu?

This post is published in conjunction with the New York Public Library’s What’s On The Menu? crowdsourcing project, which will digitize over 10,000 menus from the library’s...
@nypl_menus
What's on the Menu?

Looking for a challenge? Check out this Lambert's menu from 1900:
http://menus.nypl.org/menu_pages/1875
Lambert's Restaurant
February 23, 1900

Table d'Hote, - 30 Cents
Consisting of Soup, Fish, Entrees or Roast, 2 Vegetables, Dessert, Tea, Coffee or Milk.

Entrees
- Oxtails porto wine sauce
- Omelettes or eggs every style
- Frankfurter and sauerkraut
- Prime ribs of beef
- Prime ribs of beef, extra cut
- Leg lamb, mint sauce
- Loin pork, apple sauce
- Rice pudding
- Ice cream
- Cheese
- Coffee, tea

Dessert
- Ice cream
- Apple sauce
- Coffee, tea

LAMBERT'S RESTAURANT
84 Beaver and 131 Pearl Streets, NEW YORK
so who are these people?
food enthusiasts, chefs, librarians, nerds...
Typing: Real World Application

Type to Learn (our typing program) is fun, but it’s just a game. We’ve started volunteering in our class to work on a project that combines our typing practice with real world applications!

The New York Public Library was given thousands of antique menus and has started transcribing all of them with the help of volunteers. We’re having a blast reading the menus, learning about foods and how prices have changed, and practicing our typing knowing that it’s for the good of food history!

You can transcribe at home, too, from this website: http://menus.nypl.org/
we’re still figuring it out
over 46K visitors in about 4 mos.
over 1.4 million page views

avg. pages per visit: 30.88

avg. time on site: 7:57
more than 3.6 million visitors on nypl.org
over 8.4 million page views

avg. pages per visit: 2.32

avg. time on site: 2:44
1,000,000,000,000,000 hours
My choices of evening entertainment: 1) watch "Game of Thrones"; 2) blog; 3) transcribe historic menus. Tough call.
sustainability
data
new role for librarians/curators
untapped talent
untapped collections
untapped communities
“edge to core”
time we didn’t know we had
“on-ramps and loading docks”
library as one giant API
Ben Vershbow

http://www.nypl.org/collections/labs

@nypl_labs

labs@nypl.org