

Apicius (1st century)

The world's oldest surviving cookbook, *De Re Coquinaria* ("On Cookery"), is attributed to the 1st century (?) Roman, Apicius.

Not much is known about Apicius, and there is some dispute as to when he lived. There are several Romans of this name who lived in the period from the 2nd century B.C. to the 2nd century A.D.

Philip Danforth Armour (May 16, 1832 - January 6, 1901)

Philip Danforth Armour was an American industrialist and pioneer in the use of refrigeration and meat canning. Armour & Co. helped make Chicago the meatpacking capital of the world, and Armour & Co. became the largest meatpacking company in the world.

Nicolas Appert (November 17 1749, June 3, 1814)

Nicolas Appert was a French cook and inventor who developed the method of preserving food that we call canning. Napoleon had offered a prize of 12,000 francs to anyone who could come up with a method for preserving food that could be used by armies while on campaign. Appert spent 14 years working on his method, and was given the award. He originally used glass jars sealed with wax and reinforced with wire.

James Beard

Often hailed as "The Father of American Cooking," Beard was the champion and the embodiment of American food. From his best-selling books to his pioneering work in television to his famous cooking school, Beard's efforts provided a strong philosophical foundation for a country just becoming aware of its own culinary heritage. When he died in 1985, aged 81, he left a legacy of excellence and integrity to generations of home cooks and professional chefs.

Antoine Beauvilliers (1754-1817)

Boulangier may have been the first to use the term 'restaurant' to describe his eating establishment in 1765, but Antoine Beauvilliers opened the first 'real' restaurant in Paris in 1782. He named it *La Grande Taverne de Londres* because he was influenced by the English, rather than by Boulangier. It was an immediate success because, as the famous gastronome Jean-Anthelme Brillat-Savarin said, it was "the first to combine the four essentials of an elegant room, smart waiters, a choice cellar, and superior cooking."

He had an extraordinary memory, remembering the names of his guest and their likes and dislikes in food and wine. He would "point out here a dish to be avoided, there one to be ordered instantly; and send, at the same time, for wine from the cellar, the key of which he produced from his own pocket; in a word, he assumed so gracious and engaging a tone, that all these extra articles seemed so many favors conferred by him."

In 1814 Beauvilliers wrote *L'Art de Cuisinier*, which deals with cooking and all other aspects of food service (including management) as a science, and it became the standard French cookery book of the time. He also collaborated with Carême on *La Cuisine Ordinaire*.

Clarence Birdseye (December 9, 1886 - October 7, 1956).

There really was a Clarence Birdseye. The creator of the modern frozen food industry, he helped pay his way through college by trapping and selling black rats to a geneticist and frogs to the Bronx Zoo.

During World War I, Birdseye and his wife lived in Labrador, where he trapped animals and traded furs. He noticed that food frozen in midwinter tended to taste better than similar foods frozen at slightly warmer times. It was the speed with which something was frozen, he concluded, that made the difference: the faster the freeze, the less chance that ice crystals would tear apart cell walls and release natural juices.

After much experimentation, retail frozen foods finally reached the market on March 6, 1930. By the time of his death in 1956, Birdseye held almost 300 patents related to food processing

Paul Bocuse (February 11, 1926- ?)

Paul Bocuse comes from a long line of French chefs and restaurateurs dating back to 1765. After working under several noted chefs, he took over his family's failing restaurant near Lyon, and saved it from ruin. His family nickname was 'primate of the palate'.

Bocuse is one of the founders of a style of cooking which came to be called 'nouvelle cuisine'. He avoided the use of heavy cream and butter sauces, using simpler recipes, market-fresh food and emphasized natural flavors and textures. This nouvelle cuisine caught on with many younger chefs, and Bocuse became an ambassador of French cuisine, traveling around the world giving classes. He has written several books, including *La Cuisine du Marche* (The Cuisine of the Market, 1976), English translation, Paul Bocuse's French Cooking

Nicolas de Bonnefons (17th Century)

Nicolas de Bonnefons was a 17th century French writer who was a valet at the court of Louis XIV. He published the cookery book 'Les Delices de la campagne' in 1654, which marked a major turning point in French cooking. Up until this time, the cooking was still basically that of the Middle Ages, with its overuse of spices and decoration. Bonnefons emphasized cleanliness, complementary flavors and simplicity in food preparation. "Let a cabbage soup be entirely cabbage. . . and may what I say about soup be a law applied to everything that is eaten."

Jean Etienne Bore

(December 27, 1741 - February 2, 1820)

The process of making granulated sugar was invented by Jean Etienne Bore. He was born in America, educated in France, served as a member of the household guard of King Louis XV, grew indigo in Louisiana, and when the crop failed in 1794-95 he planted sugar cane and developed the process for making granulated sugar from sugar cane.

Boulangier (18th century)

It is frequently said that the first restaurant, by that name, was opened in 1765 by Parisian soup maker M. Boulangier. His was the first establishment to offer a menu with a choice of dishes. Nothing is known about M. Boulangier (some say A. Boulangier), and this may not be his name, but simply his occupation (boulangier means baker)

Chef Boyardee (1898 - 1985)

There really was a Chef Boyardee, and believe it or not he was a pretty good chef. Hector Boyardi (the original spelling) was born in Italy in 1898, and began working in kitchens at 11 years of age. By the age of 17 he was well known for his culinary talents, and in 1915 he moved to New York to join his brother, who was a waiter at the Plaza Hotel.

Hector joined the kitchen staff of the Plaza, and after working in various hotel kitchen in New York (including the Ritz-Carlton), the Greenbriar in West Virginia (where he catered President Woodrow Wilson's wedding), and finally in Cleveland at the new Hotel Winton.

Three years later he opened his own restaurant, Il Giardino d'Italia, where his spaghetti sauce was so popular, he was soon selling it in milk bottles for his customers to take home. He was soon producing the sauce in an adjacent building, expanded to include dry pasta and packets of cheese to go with the sauce. As the sauce business expanded, he Americanized his name to Chef Boyardee, and moved production to Pennsylvania, where the company later merged with American Home Products (now International Home Foods). He worked with the company until his death in 1985

Marie-Antoine Carême (June 8, 1784 - January 12, 1833)

Marie Antoine Carême was the founder and architect of French haute cuisine. His story is one out of a Dickens novel.

He was one of at least 25 children born to an impoverished family who put him out on the street at the age of about 10 to make his own way in the world. Lucky for the world he knocked on the door of a restaurant for a job. He might have knocked on the door of a shoemaker!!

By the age of 21 he was chef de cuisine to Talleyrand. He also served as head chef to the future George IV of England, Emperor Alexander I of Russia, and Baron James de Rothschild. He wrote several voluminous works on cookery, which included hundreds of recipes, menus, history of French cookery, instructions for organizing kitchens, and of course, instructions for monumental architectural constructions of food for pieces montées.. He died at the age of 48, and is remembered as the “chef of kings and the king of chefs.”

George Washington Carver (1864-1943)

American botanist, educator and agricultural chemist and inovator. He developed hundreds of uses for peanuts, soybeans and sweet potatoes. He established the George Washington Carver Research Foundation at Tuskegee, for agricultural research.

Charles V (January 21, 1338 - September 16, 1380) King of France (1364-1380)

Charles V commissioned his chef Taillevent to write a cookery book. The English translation of it's title is: "Hereafter follows the Viandier describing the preparation of all manner of foods, as cooked by Taillevent, the cook of our noble king, and also the dressing and preparation of boiled meat, roasts, sea and freshwater fish, sauces, spices, and other suitable and necessary things as described hereafter."

Charles V died as a result of eating a member of the amanita family of deadly mushrooms.

Charles VI (December 3, 1368 - October 21, 1422)
King of France 1380-1422

In 1411 Charles VI of France gave sole rights to the aging of Roquefort cheese to the village of Roquefort-sur-Soulzon, and all Roquefort must still be aged in the caves there today.

It was under the rule of Charles VI that Taillevent was made Head of the Royal Kitchens of France.

Julia Child

In collaboration with her two French colleagues, Simone Beck and Louisette Bertholle, she wrote "Mastering the Art of French Cooking", which appeared in 1961. The book gave birth to the PBS television series "The French Chef" and was followed by several other series including her current "Master Chef" programs, in which she is host to 26 of America's well-known chefs. In her just completed 39-part series, "Baking at Julia's", to appear in 1996, she hosts 26 of the country's finest bakers.

Alexander Etienne Choron (1837-1924)

Alexander Etienne Choron was a French chef from Caen who created Choron sauce, which is Béarnaise sauce (or Hollandaise) with tomato puree.

Choron was the chef de cuisine at the famous Voisin restaurant in Paris. During the Siege of 1871 he served many animals (some from the zoo) as food, including elephant, camel, cat, wolf, and St. Bernard. (Trivia fact: Cesar Ritz of hotel fame was a waiter there at the time).

Robert Cobb (20th century)

Robert Cobb, owner of Hollywood's Brown Derby restaurant, created the Cobb salad in 1936.

He created it by accident when fixing himself a salad one evening. He found an avocado and decided to chop this with some lettuce, added celery and tomatoes, some strips of bacon and sliced chicken breast. Topped with some chives, hard boiled egg, watercress and Roquefort cheese, and finished with a vinaigrette dressing.
(The sliced chicken breast may have been added later).

Juliet Corson (January 14, 1841 - June 18, 1897)

Juliet Corson worked as a librarian and later wrote for the New York Leader and the National Quarterly Review. In 1873, she started working as secretary for a Women's school, and soon started cooking classes with a trained chef to demonstrate techniques. This led her to start the New York Cooking School in 1876, and to write a 'Cooking Manual' in 1877 and 'Twenty-five Cent Dinners for Families of Six' (1878). During the coming years lectured, and wrote many pamphlets, articles and additional books on cooking, including 'Miss Corson's Practical American Cookery' (1886). She ran the New York State Cooking School exhibit at the 1893 'World Columbian Exposition' in Chicago.

Louis, Marquis de Cussy (1766-1837)

Cussy was chief steward of the emperor's household under both Napoleon I and Louis XVIII. Grimod de la Reynière claims that Cussy created 366 different chicken preparations, one for each day of the year, including leap years. Cussy also published *Les Classiques de la table* (1843), in which he wrote about the history of gastronomy.

Benjamin Delessert (1773-1847)

Benjamin Delessert was a French industrialist who had a sugar refinery, in Paris. In 1812 he developed the first commercially successful process to extract sugar from sugar beets. He received major financial support from Napoleon because the British blockade had cut off France's access to raw sugar from the West Indies. By 1814, 40 factories had been built to process beet sugar in Europe.

Georges Auguste Escoffier

(October 28, 1846 - February 12, 1935)

Escoffier was called "the emperor of chefs" and "emperor of the world's kitchens" by Emperor William II of Germany. He modernized and codified the elaborate haute cuisine created by Marie-Antoine Carême, and developed the 'brigade de cuisine,' system of kitchen organization. Escoffier was chef at the Carlton Hotel in London, the Grande National Hotel in Lucerne, Switzerland, the Grand Hotel in Monte Carlo, the Savoy in London and the Ritz hotels in Paris and New York City. His books include 'Guide culinaire' and 'Ma Cuisine.'

M. Foyot (19th century)

Chef to Louis Phillipe, King of France (1830 to 1848). When the Revolution put him out of work, he opened his own restaurant. When he died, he weighed so much that a special coffin had to be built for him. Foyot Sauce is a Béarnaise sauce with meat glaze added.

Pierre Franey (1921-1996)

A French chef who became famous as the chef of 'Le Pavillon' restaurant in New York City from 1945 to 1960. He published several cookbooks and worked with Craig Claiborne on the New York Times food column, 'The 60 Minute Gourmet'

Agoston Haraszthy de Mokcsa (1812 - 1869)

Agoston Haraszthy de Mokcsa imported grapevines to California around 1860 and planted the first large vineyard in California, in the Sonoma Valley. Eventually working for the state, he imported almost 300 different varieties of grapevines.

Richard Hellmann (Early 20th century)

Richard Hellmann was a deli owner in New York City in the early years of the 20th century. He made his salads and sandwiches with his wife Nina's mayonnaise. It was so popular, that he began selling it by the scoop, and then in bulk to other stores. In 1912 he built a factory for producing it in jars, and it was an immediate success. His Blue Ribbon mayonnaise in jars contributed greatly to the surge in popularity of cole slaw as a side dish.

Frederick Henry ('Fred') Harvey (1835 - February 9, 1901)

Frederick Henry Harvey was an American restaurateur who operated a chain of restaurants called the 'Harvey House,' and a series of railroad dining cars and hotels. The restaurants were established along the route of the Atchison, Topeka and Santa Fe Railroad, and were staffed by 'Harvey Girls', who over the years numbered in the thousands. Will Rogers said Harvey "kept the West in food and wives."

George A. Hormel

George A. Hormel founded the Hormel Company in Austin, Minnesota in 1891, it is now one of the leading pork processors in the U.S. Hormel sold its first canned ham in 1926, and in 1937, Hormel invented SPAM, a ground pork-shoulder and ham product that was destined to become the world's largest selling canned meat. It was created to make use of surplus pork shoulder, mixing it with ham, salt, sugar and sodium nitrite.

During WW II, Hormel sold more than half of its output to the U.S. government, which supplied SPAM to the armed forces of the U.S. and also to the U.S.S.R. under the lend-lease program.

Huou (13th century)

Huou was the chef at the court of Kublai Khan. He wrote "The Important Things to Know About Eating and Drinking," a collection of recipes (mainly soups) and household advice.

Ray Kroc (October 5, 1902 - January 14, 1984)

Before setting up the a fast-food restaurant chain, Ray Kroc was a high school dropout, ambulance driver, jazz pianist, Florida real-estate salesman, radio station manager, and paper cup salesman.

In 1954 he was a distributor for a line of blenders which could mix 5 milk shakes at the same time. One of his customers was a restaurant in San Bernardino, California owned by Maurice and Richard McDonald. Kroc set up a chain of drive-in restaurants based on the McDonald brothers' model of assembly line preparation for high volume food sales. He opened his first restaurant on April 15, 1955 in Des Plaines, Illinois. By 1961 he had 228 restaurants and he bought out the McDonald brothers. When he died in 1984 there were over 7,500 McDonald's restaurants.

Gennaro Lombardi (19th-20th centuries)

Gennaro Lombardi served America's first pizza at his restaurant on Spring Street in New York City, either in 1895 or 1905.

Harry MacElhone (20th century)

Harry MacElhone owner of Harry's Bar in Paris.

"The Bloody Mary was created by Fernand "Pete" Petiot, a bartender at Harry's NY Bar Paris, and he was brought to NYC shortly after repeal of prohibition to work at the King Cole Bar in the St Regis Hotel. The name of the drink was changed to the Red Snapper for a while, but eventually it was again known as the Bloody Mary."

Mary Mallon (Typhoid Mary) (1870 - November 11, 1938)

Infamous household cook who was responsible for major outbreaks of typhoid in the New York City area in 1904, 1907, and 1914. She was immune to typhoid herself, but was a carrier of the bacillus, and spread it wherever she worked as a household cook.

Louis Pasteur (December 27, 1822 - September 28, 1895)

Louis Pasteur was a French scientist who showed that microorganisms were responsible for disease, food spoilage and fermentation. He developed the process for killing these organisms by heat, called Pasteurization. He also developed vaccines for anthrax, cholera and rabies.

Cesar Ritz (February 23, 1850 - October 26, 1918)

Hotelier who managed various resort hotels, including the Grand Hotel in Monte Carlo where he met chef Auguste Escoffier. Ritz then managed the Savoy Hotel in London, with Escoffier as his chef. Eventually he opened The Ritz Hotel in Paris in 1898, and was part owner in many other hotels and restaurants, including the Carlton in London. His name became a synonym for luxury. "Puttin' on the Ritz," 'ritzy.'

Chef Louis Szathmáry - (June 2, 1919 - 1996)

Founder of the internationally acclaimed Chicago restaurant "The Bakery." Chef Louis had a doctorate in psychology from the University of Budapest and a master's degree in journalism.

An ardent book collector, Szathmáry confessed that he worked two jobs in the beginning, one during the day and another at night--and spent all the money he made on books. Of his early days in America, Szathmáry said that he would spend hours in the Salvation Army basement searching for books, which he purchased for as little as five cents each.

Not well known is that Szathmáry developed the first frozen dinners for Stouffer Food Corp. He worked as produce development manager for Armour, coming up with new foods and ways to prepare them. According to Basbanes, Szathmáry also designed a kitchen for military field hospitals that could be dropped by parachute and assembled quickly in combat zones.

Taillevent (Guillaume Tirel) (1310-1395)

Taillevent wrote the first professional cookery book in France. It was commissioned by Charles V. The full title in English is: "Hereafter follows the Viandier describing the preparation of all manner of foods, as cooked by Taillevent, the cook of our noble king, and also the dressing and preparation of boiled meat, roasts, sea and freshwater fish, sauces, spices, and other suitable and necessary things as described hereafter."

Taillevent was made Head of the Royal Kitchens by Charles VI.

Duke Wilhelm IV (16th century)

Duke Wilhelm IV of Bavaria decreed in 1516 that beer could only be brewed from barley malt, hops and water. This Rheinheitsgebot (purity law) was the world's first consumer protection law.