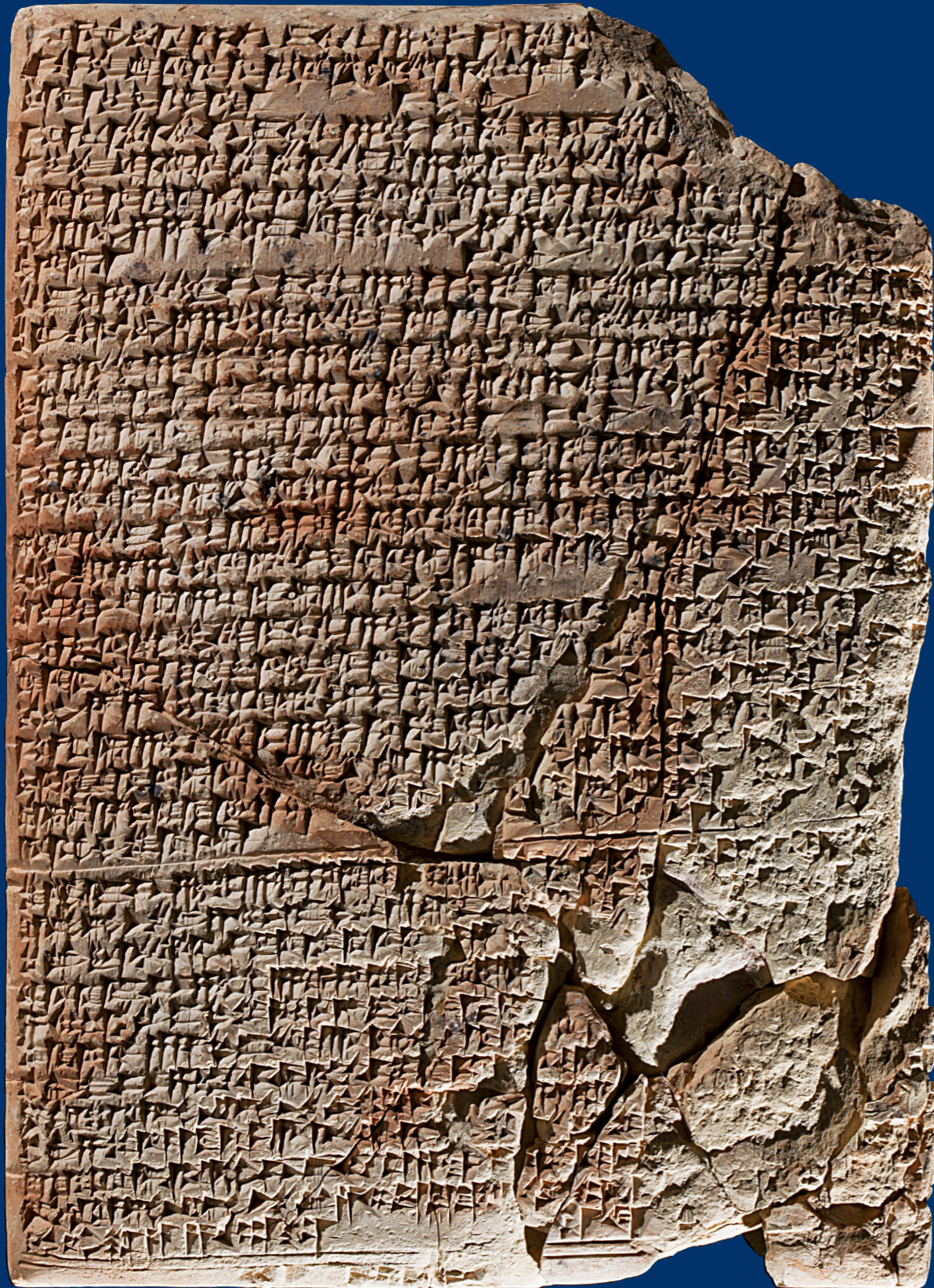


*Happy Holidays
& warm wishes from
the Yale University Library*



This tablet from the Yale Babylonian Collection (YBC 4644), measuring 164 x 118 x 33 mm, includes twenty-five recipes for stews and soups. Twenty-one are meat stews, four are vegetable stews. Clearly meant for experienced chefs, the recipes list the ingredients and the order in which they should be added, but do not give measures or cooking time. These dishes were prepared for special occasions, either for the table of the gods (who were fed three times a day) or for rulers' fancy banquets. This tablet, and two additional Old Babylonian culinary tablets, were accessioned in December 1933 but may have arrived at Yale in the 1920s. They were originally thought to contain medicinal recipes, until Professor Jean Bottero read them in the 1960s and realized they contained recipes for cooking rather than medicinal instructions.





--> Recipe #17

Amursanu-pigeon stew

Split the pigeon in half, add other meat.
Prepare the water, add fat and salt to taste,
breadcrumbs, onion, samidu, leeks, and garlic
(first soak the herbs in milk).
When it is cooked, it is ready to serve.



The Yale Babylonian Collection

Founded in 1909 by a gift from J. Pierpont Morgan, the Yale Babylonian Collection is the largest collection of documents, seals, and other artifacts from ancient Mesopotamia in the United States, and one of the leading collections of cuneiform tablets in the world. It comprises about 45,000 items, ranging in date from around 3000 BCE to early in the Christian era. The collection holds virtually every genre, type, and period of ancient Mesopotamian writing, such as commemorative inscriptions, scholarly treatises, letters and business documents, administrative accounts, and literature in poetry and prose, in Akkadian, Sumerian, and Hittite. Additional information: www.yale.edu/nelc/babylonian.html

