# Recipe Genre Evolution

## Task Description

Compare and contrast the 18th-century recipe and the modern recipe format. What differences do you notice? How might these differences in style and substance change the “social action,” or the way that the reader interprets and acts on the message?

## Image A — Example of 18th‑century recipes

**Image description:**

A photograph of a bound recipe notebook page written in flowing 18th‑century cursive. Several short recipes are stacked down the page under italic hand‑lettered headings: “To Draw Gravy” (slices of lean beef stewed with herbs and nutmeg, served on toast), “To Pot Fowles or Pidgeons” (bake with pepper, nutmeg, clove, and mace, then cover with clarified butter), “To make a fricasee of Chicken,” “To make a white Fricasey,” and “To Make spinage Tasty ye French way.” Quantities are approximate, cooking vessels and skills are assumed, and steps read as continuous prose rather than numbered instructions.

## Image B — Example of a modern recipe

**Image description:**

A graphic recipe sheet titled “Irish Soda Bread — Submitted by Joyce McAree,” branded with the MYOM logo. A color photograph shows a rustic round loaf and a sliced piece on a board. The left column lists ingredients with bullets: 400 g plain white flour; 300 g very coarse wholemeal flour; 50 g oats (to scatter on top); 1 tsp salt; 1 tsp baking soda/bicarbonate of soda; 500 ml MYOM vegan buttermilk. The right column explains how to make vegan buttermilk (add 1 tbsp acidic ingredient such as apple‑cider vinegar, lemon juice, or white‑wine vinegar to 500 ml oat milk; the acid reacts with baking soda to help the bread rise). A “To make Irish Soda Bread” section gives numbered steps: (1) Mix wet with dry very lightly—just bring dough together; (2) Split into two loaves, shape on a tray or in tins, slash a cross on top, and bake about 40 minutes at 200°C; (3) Knock on the bottom to test—if hollow, cool on a rack; if not, return to the oven briefly. A footer line includes a shop address, email, and web link.