Part II: Reconstruction-based studies of recipes
Introduction to Part II

In Part I of this thesis, an overall analysis was provided of the contents of the recipes, and attention has been paid to the most important aspects of these recipes that can be investigated by their textual analysis.

Part II assembles 5 studies that are also based on historical recipes, but that include reconstructions as a means to learn more about the actual effects of the procedures described in these recipes, and to help establish the context of individual recipes. This approach results in more insight into the role played by the quality of materials, in determining the physical characteristics of preparatory layers.

Four of these studies have been published. Chapter 11 is based on Witlox (2006), Chapter 13 on Stols-Witlox (2011), Chapter 14 on Stols-Witlox, Megens and Carlyle (2012) and Chapter 15 on Stols-Witlox, Doherty and Schoonhoven (2008). Chapter 12 has not yet been published in the form in which it appears in this thesis. Part of the information it contains is included in Stols-Witlox (2013), and this chapter will form the basis of a second paper (in preparation), which will be written with co-authors Henk van Keulen and Klaas-Jan van den Berg.

The contents of the published papers have been modified somewhat in order to adapt them to the present setting and to update the information based on recent insights. However the papers remain in essence un-altered from the published version.¹ As they originally were all published together with recipe tables, these tables are printed as separate appendices in Volume 2 of this dissertation. Because of the originally independent status of the following chapters as papers, some repetition of information already discussed in earlier chapters is present.

¹ With the exception of Chapter 11. General information about animal glue as a size layer material was moved to Chapter 6.