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Historical recipes for preparatory layers for oil paintings in manuals, manuscripts and handbooks in North West Europe, 1550-1900: analysis and reconstructions

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Transcription protocol and general information on data processing for the graphs

For **transcriptions** of recipes within the main text, in the appendices and on the DVD, the following protocol was followed:

Spelling in the original recipe source was followed, however an exception was made regarding the seventeenth century use of 'v' and 'w', as used for instance in the De Mayerne Manuscript (1620-44). Here, spelling was modernized in order to facilitate reading.

Capitals were modified to accord with modern grammatical rules, both in recipe texts and in the titles of all books quoted in this thesis (both historic recipe books and secondary literature).

Paragraphs in the original texts were followed during transcription. However soft returns at the end of sentences were not followed. Readers are referred to the original recipe source for information on the typesetting of the recipes. Notes provided in Appendix 2 provide information about the location of the volume that was consulted for this thesis.

In the case where the meaning of the text would be hampered by the decision not to copy soft returns or line endings, a '/' was inserted to indicate the end of the line in the original text. This was the case for instance with recipes from Van Mander (1604). In the case of list of ingredients where the ingredients are printed in a column in the original, or in those instances where recipes employ calculations, the original page-setting was followed as closely as possible.

Texts added in the margin, as appear for instance in the De Mayerne manuscript, were transcribed at the bottom of the recipe text with the prefix 'In the margin: '

For the **graphs** that illustrate main trends and developments, the following protocol was followed in counting recipes:

If in a single recipe two options were presented, e.g. two different pigmentation instructions, both options were counted as a recipe. If a recipe was repeated within the same book, or in separate volumes of a series of books, as occurs for instance in the Winsor and Newton Archive, it was counted as a single recipe for the graphs.

If both an original recipe and a translation of a recipe were found, the translation of the recipe was also counted in the context of investigations of the recipes that appeared in different countries. For instance, a recipe by Frenchman Watin, translated in German, appears both in the column that counts French recipes and German recipes.

If a recipe reappeared in a later edition, it was not counted as two separate recipes. Only the first occurrence of the recipe was counted. If a recipe was copied by another author and appeared in a different manual or handbook, it was included however, since such a copy is interpreted as a deliberate choice to include a recipe.

For the graphs, always the date of *the earliest edition studied in the context of this thesis* was employed. However the edition available was is not always the first edition of the source. In a number of cases (see Appendix 2), first editions were not available. Since without viewing the earlier edition no certainty exists regarding the appearance and exact wording of the recipe found in a later edition, this thesis employs only dates of editions that were available and were seen by the author herself or by the translator or transcriber who provided the recipe, e.g. Merrifield (1849).

If a recipe was open to more than one interpretation, for instance regarding pigmentation, it was excluded from the graphs.

For the graphs that visualize ground colour, interpretations were made regarding the exact colour of each section in the graph. These graphs should therefore only be read as approximations of ground colour, not as exact representations. For an overview of exact pigmentations and ground colours provided in individual recipes, readers are referred to Appendix 13 and to the recipe texts on the DVD.