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# Taking a Closer Look at the CODES List-Cookbooks for Gender and Academic Holdings

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## INTRODUCTION

Women have managed the home kitchen throughout time and location, whether by choice or circumstance. Still today, women in the United States do most of the cooking at home (Taillie, 2018).

Although the number of men cooking at home keeps increasing, college-educated women still cook 68.7 percent of the time, and those with less than high school education, cook 72.3 percent (Taillie, 2018).

One would think if women were doing most of the cooking in the kitchen at home, they should use their expertise to not only professionally write about it but lead in the restaurant kitchen as well (Neuhaus, 1999). Unfortunately, once women leave the home kitchen, their position in the culinary world drops, as found with many other professions outside of the kitchen. White males hold more top positions in professional kitchens, as well as other fields, and publish more scholarly papers than in any other group (Taillie, 2018). It is time to consider if cookbooks hold this disparity and closely look at the gender of authors in the culinary world. This study explored gender within the CODES List-Cookbooks 2019-2022, a juried list of cookbooks published 2018-2021, as well as determined if Texas public colleges and universities carry these titles. By evaluating this juried list of recommended cookbooks, libraries can use the research to take a closer look at their cookbook collection.

## *Purpose Statement*

The purpose of this study was to examine and analyze cookbooks from the CODES List-Cookbooks, 2019-2022, and ownership of the books by public colleges and universities in Texas.

## *Research Questions*

R1. What does the diversity of the CODES List-Cookbooks look like regarding gender and culinary specialties?

- a. What percentage of the cookbooks on the CODES List-Cookbooks 2019-2022 are written or co-written by female chefs/authors?
- b. What culinary specialties do the cookbooks cover?

R2. What does the ownership of the CODES List-Cookbooks 2019-2022 look like in the collections of Texas public university & college libraries?

## *Definitions*

**CODES List-Cookbooks:** The CODES List-Cookbooks is a juried list of cookbooks created by the committee of the Collection Development and Evaluation Section, which is a part of the Reference and User Services Association (RUSA), a division of the American Library Association (ALA) (American Library Association (ALA), 2019). Since 2019, the committee of librarians choose the “must-have” cookbooks from the previous year and “help librarians identify works destined to become the backbone of our most popular collections” (ALA, 2019, para.1). The committee, with varying cooking abilities, chooses books for reasons such as interesting recipe choices, readability, and reactions from book clubs (ALA, 2019).

**Gullah Geechee:** Gullah Geechee are the “descendants of West and Central Africans who were enslaved and brought to the lower Atlantic states of North Carolina, South Carolina, Florida, and Georgia” (National Park Service, 2019, para. 1).

**Middle East/ Middle Eastern:** For this study, the following definition and inclusions of the Middle East will follow Britannica Encyclopedia. According to Britannica (2020), “a common definition of the Middle East encompassed the states or territories of Turkey, Cyprus, Syria, Lebanon, Iraq, Iran, Israel, the West Bank, the Gaza Strip, Jordan, Egypt, Sudan, Libya, and the various states and territories of Arabia proper (Saudi Arabia, Kuwait, Yemen, Oman, Bahrain, Qatar, and the Trucial States, or Trucial Oman [now United Arab Emirates]).” It goes on to say, “Subsequent events have tended, in loose usage, to enlarge the number of lands included in the definition. The three North African countries of Tunisia, Algeria, and Morocco are closely connected in sentiment and foreign policy with the Arab states. In addition, geographic factors often require statesmen and others to take account of Afghanistan and Pakistan in connection with the affairs of the Middle East” (Britannica, 2021, para. 2).

Non-binary: According to the United States Department of Labor (n.d.), non-binary is “a term used by people who identify as neither entirely male nor entirely female” (United States (U.S.) Department of Labor (DOL), n.d., para. 44). They go on to say, “This can include people who are agender, bigender, genderfluid, gender non-conforming, and genderqueer among others” (U.S. DOL, n.d., para. 44).

Online Computer Library Center (OCLC): The OCLC is a "non-profit organization" that provides “cataloging and acquisitions services, serials and circulation control, interlibrary loan support, and access to online databases” (Reitz, 2014, 91<sup>st</sup> definition) The OCLC uses “WorldCat, the largest online bibliographic database in the world” (Reitz, 2014, 91<sup>st</sup> definition).

Texas Public Higher Education Almanac, 2021: “A profile of state and institutional performance and characteristics” which lists public universities and colleges provided by the Texas Higher Education Coordinating Board (State of Texas, 2021, title page).

### ***Delimitations***

Only those cookbooks on the 2019-2022 CODES List-Cookbooks lists were considered, and only the library collections of public universities and colleges in Texas. This study did not include any technical college systems or health-related institutions and did not consider the size of the libraries or the size of the student body. Any of the public academic libraries that did not have an online library catalog were excluded from the study. However, for the current study, both digital and paper formats were tallied. Books available by interlibrary loan, available for purchase, or on order were also excluded. Gender terms used in this study were documented as male, female, or non-binary. If unable to determine gender from the chef author’s own words or reputable sources, the words “could not establish” were utilized. The reputable sources used included the chef authors’ social media, the cookbooks’ contents, including book jackets, and the Amazon book description.

### ***Assumptions***

This research study presumed the 2019-2022 CODES List-Cookbooks was accurate and up to date, covering cookbooks published during the years prior,

2018-2021. This study used the list of public Texas universities and colleges on the 2021 Texas Public Higher Education Almanac and presumed the list was accurate and up to date. It also presumed that if the online catalog of each college or university’s library was available to the public that it was accurate and an up-to-date representation of their library collection. There was also an assumption that each cookbooks’ Amazon page, which was used for determining culinary specialties and author gender, was correct and accurate. When determining gender, there was an assumption that the chef’s/author’s own words are the most accurate and any social media outlets associated with the chef/author were also a reliable source to verify his, her, their, etc., gender. This study also presumed to not confuse gender with sexual or gender identity. This study utilized the terms male, female, and non-binary. There was also an assumption of the understanding that there are many gray lines when it comes to gender and gender fluidness. Assumptions of the chef/author’s gender were made with caution while taking time to research if necessary.

### ***Importance of Study***

There have been numerous studies comparing and analyzing gender in a variety of settings, from scholarly authorship to graphic novel protagonists (Teele & Thelen, 2017; Hopkins et al., 2012; Zayed et al., 2020). Although there have been studies on the gender of cookbook authors, as well as who does more of the cooking at home and the historical information found in cookbooks, research focusing on the gender of 2019-2022 CODES List-Cookbooks’ authors, and the diversity of the culinary specialties is also needed (Neuhaus, 1999; Tallie, 2018). With cookbooks finally having the opportunity to shine on a recommended book list, it is time to take a closer look at the list created by a committee from the ALA and analyze the results for gender. This study may also help fill in gaps in the literature about cookbooks, as well as gives increased attention to cookbooks in the academic setting. Libraries may find this study helpful by using the results to investigate their collection of cookbooks and understand the essential titles to acquire. By closely examining recommended cookbooks and their specialties, libraries can make sure they are offering their patrons a diverse and quality group of cookbooks used for research, recreational reading, and cooking at home.

## LITERATURE REVIEW

### *Literature on Cookbooks*

Literature on cookbooks has covered many aspects, from focusing on historical research gained from within the cookbook, to issues with indexing cookbooks. Cookbooks are like other books where readers choose individual cookbooks for many different reasons. Cookbooks are found in many types of libraries, including academic libraries, and focus on a wide range of culinary specialties. The literature surrounding cookbooks can be just as varied as the type of food being cooked. Results from articles analyzing individual cookbooks, like the current study, can help readers and collection development librarians concentrate on important cookbooks for their libraries and personal reading choices.

The analysis of cookbooks for historical research is one focus of previous studies. Some articles focus heavily on what information can be found regarding cooks from the past. Matheny (2020), Dennis (2008), Neuhaus (2003), and Feinberg and Crosetto (2011) all researched the historical importance of the entries within cookbooks. Matheny's study provided qualitative research on cookbooks at the academic level and their uses in various courses as primary sources (Matheny, 2020). They discussed using cookbooks to make notes of the various cuisines, like the current study, and then went further by extracting information embedded in the cookbook detailing foodways of the South, as well as across the world through a "geographical analysis" (Matheny, 2020, p.94, para. 1 & 4). Feinberg and Crosetto's literature also focused on cookbooks, however, their research focused on Jewish cookbooks and the traditions documented through recipes (Feinberg & Crosetto, 2011). Their research helped show how cookbooks can be a way to look at the past through certain recipes and conversations within the cookbook. The study also noted which type of libraries had Jewish cookbooks in their collections, which included academic libraries, and found more female authors were authors of the Jewish cookbooks they encountered. Their research also took note of the number of female and male chef authors like the current study, but their research used the OCLC compared to the use of individual library catalogs, as the current study used (Feinberg & Crosetto, 2011). There was concern using this method if by chance a

school did not utilize OCLC but still in fact carried a title in their library, the outcome could have results that would end up being skewed. To avoid the possibility of inaccurate counting of cookbook titles for the current study, individual library catalogs were used instead of OCLC.

Another reason for analyzing cookbooks has been to investigate the female "voice" found within cookbooks. Neuhaus' book and Dennis' article both consider the everyday female voice during the time individual cookbooks were written and who was the focus of the cookbook (Neuhaus, 2003; Dennis, 2008). Neuhaus discussed the time in history when maids, servants, or hired cooks took care of the kitchen, the changing of times when the responsibility was placed in the woman of the house's hands, and how cookbooks became popular during this change in roles. Although some of the earliest cookbooks were written by the male chefs of kings and queens, throughout many of the 20<sup>th</sup>-century cookbooks, men were only mentioned when it came to BBQ or how women should cook for them. If a cookbook was directed at men, it was more in a whimsical way or for recreational purposes (Neuhaus, 2003). These studies show how the roles of women have changed over time and how the female "voice" or persona is displayed through the years. They also show how men can be the focus of some cookbook subjects, but mainly for certain "occasions" and not for a strong presence in the kitchen (Neuhaus, 2003; Dennis, 2008). Researching the gender of cookbooks authors of the present, as well as what specialties the genders are cooking, can add to the results of previous studies surrounding these topics.

Other literature, like Wiggans' (2019) and Dennis' (2008) studies, suggested choosing which individual cookbooks to read is as important as recommending other titles and genres in the library. Patrons can be helped by librarians through reader's advisory and by suggesting which cookbooks might best fit their reading needs. Wiggans' article discussed how reader's advisory is lacking concerning cookbook recommendations and why some readers are drawn to cookbooks not only for directions but for other reasons such as culinary specialty, type of author, and learning new ideas regarding food preparation (Wiggans, 2019). Dennis also mentioned how cookbooks changed over time with the inclusion of

more illustrations and photos which have helped readers enjoy cookbooks even more (Dennis, 2008). Wiggans' and Dennis' articles discussed the many attributes of why cookbooks are popular for reasons as basic as cooking, but as reading for pleasure as a way of remembering the past (Wiggans, 2019; Dennis, 2008). Having a recommended book list to provide reader's advisory is a useful and important resource tool for librarians, especially with the popularity of cookbooks in a variety of library settings. Understanding which individual titles are on a recommended book list, and paying close attention to gender diversity, can be just as important.

### ***Gender and the Professional and Celebrity Kitchens***

The stereotypic thought that "a woman's place is in the kitchen" depends on what type of kitchen one means. Taillie's (2018) article details how even though more women cook at home, there are more male professional chefs, with more head chefs' roles. Taillie's research also discussed the idea that although more men are cooking at home, they still have lower numbers than women. The methodology of the study coincided with the current one by producing spreadsheets that documented numbers that included gender, with an added focus on race/ethnicity too (Taillie, 2018). These results helped highlight the idea that who is cooking depends on where they are cooking, whether it be the home or professional environment.

The inequality in the professional setting mimics those found on cooking shows. Swenson (2009) found the Food Network displayed gender inequality by having a higher number of shows with male chefs. Although Swenson's study produced a textual analysis of Food Network programs, the methodology mirrored the current study by analyzing and documenting gender with the inclusion of race/ethnicity. In addition to Swenson's study, Johnston et al.'s (2014) study utilized a textual analysis to code for both gender and race/ethnicity in the cookbooks they studied. They found although there are prominent women on the network, they are usually condemned to one of two personas; the caretaker or the sexy role (Johnston et al., 2014). The caretaker role portrays the caring home cook, one that centers around the family, and studies such as Johnston et al. and Swenson's studies study, all found the portrayals of women in this caring role (Johnston et al., 2014; Swenson, 2009). According to Johnston

et al., the "personas" of the male celebrity chefs are quite different from the caring portrayal of female chefs (Johnston, et al., 2014, para. 2). Male chefs are often portrayed as the masculine man and cooking as a serious business (Swenson, 2009). Johnston et al. (2014) and Swenson (2009) all found that most male celebrity chefs are white and have machismo or adventurous personas. The role of the female professional chef is defined quite differently than their male counterpart and the lack of women in higher culinary roles is a stark comparison to the numbers in the home kitchen. The results from these studies outline the sharp contrast between the two. Matwick (2017) discussed how today's cookbooks written by celebrity chef authors have fewer negative representations of women in a repressed role than in the past, and represent a "traditional yet freer, happier woman by offering discourses of achievability, self-fulfillment, and femineity" they still perpetuate the "construction of hegemonic femininity," and that if a woman does well in the kitchen, she will do well in life too (Matwick, 2017, p. 532, para. 1; p. 544, para. 2). Although the current study did not look at the personalities portrayed by the chefs on the CODES List-Cookbooks, having the gender percentages of the list available can help gain more understanding of gender disparities in different professional entities such as in cookbooks.

### ***Discussing Gender in Books***

When seeking out reading material, whether it be fiction or non-fiction, such as cookbooks, Bishop's (1990) keynote lecture described how seeing oneself in books is an important feature for readers to know. Unfortunately, many times both books and authors lack diversity in a library. Studies like Davis' (2017) and Simmons' (2015) all displayed weak areas in diversity. Even though Davis' study documented characters in fiction books and the current study focuses on the gender diversity authors of cookbooks, they have comparable methodologies with both using a coding technique and a spreadsheet for their results. Davis' study found YA speculative fiction has had a lack of diversity throughout the years as well as a lack of diversity in its review journal staff and publishing (Davis, 2017). Even with their studies focusing on race/ethnicity, one can compare the importance of diversity when concerning gender as well.

Simmons' study examined characters in graphic novels covering seven years. Books were chosen from the Young Adult Library Services Association's (YALSA) Top Ten Great Graphic Novels for Teens. Analogous methodologies were used in both the current study and Simmons' study by utilizing a content analysis that considered gender numbers, although Simmons' study also focuses on race/ethnicity. Simmons' study found "female main characters in 46 % of the titles, with 24 % of these titles having only female main characters while 22 % had both female and male main characters; the female main characters represented three of five race categories...and four of the fourteen disability classifications" (Simmons, 2015, para. 1). Although these articles provided evidence that there is a lack of diversity in many library collections, they also provided information that can help lead the drive to diverse collections, which included gender, and described how books can provide insight into others' lives, their own lives, or the connection between the two (Simmons, 2015; Bishop, 1990, p. 3). Content analysis like Davis', Kristick's, and Simmons' articles, as well as the current study, created opportunities to investigate where a collection stands and if there are any improvements needed (Davis, 2017; Kristick, 2020; Simmons, 2015). Similar to the previous studies, the current study is looking to document female representation found in a particularly popular genre.

### ***Gender and Authorship***

Not only do women have lower numbers in the professional kitchen, but in academia as well. Researchers have had gender and diversity as a focus for many papers, with research pointing towards the discrepancies in academia. Many struggle to understand why women publish fewer scholarly work, even though the number of females in the field suggests there should be more. Hopkins et al.'s (2012), Zayed et al.'s (2020), and Chary et al.'s (2021) studies, all used methodologies that analyzed academic papers for gender, much like the current study, and provide results in terms of percentages. Hopkins et al. (2012) found there have been improvements to diversity in academia, but there is still a great difference between white males and everyone else. Across many disciplines of study, Hopkins et al. found women, Blacks, and Hispanics, all were underrepresented. Others, like Zayed et al. (2020) and Chary et al. (2021), found scientific

publications showed around 30 percent of articles were authored by females. Teele and Thelen's article (2017) focused on political science authorship and discovered there was a greater gender gap where only 24 percent of articles had female authors. This was surprising since they found that 40 percent of new PhDs in political science were female. With any of these studies, the authors were not sure of the reason for the discrepancies. They questioned if the articles were getting rejected more often or simply not written in the first place (Teale & Thelen, 2017). Whichever the reason, there were frequent discrepancies across academia, and investigating authorship in an academic setting, as well as with cookbooks on recommended lists, deserve more attention.

### ***Reading for Pleasure at the University Level***

Academic libraries are not only filled with scholarly materials but also have books for other uses as well. The National Endowment for the Arts found in their research that, "reading for pleasure correlates strongly with academic achievement," (The National Endowment for the Arts, p. 14, number 4). Brookbank et al. (2018), Kristick (2020), and Smith and Young (2008) went on to focus their research on reading at the academic level. Brookbank et al. discussed how 68 percent of the academic libraries in their study had collections for recreational reading. Although cookbooks did not make the top of the list in the study, the study still showed they were part of a collection kept current for its patrons (Brookbank et al., 2018). Mueller et al.'s (2017) study provided results on how many academic patrons read recreationally. In their study, cookbooks made the top five list of the most popular non-fiction subject (Mueller et al., 2017). Smith and Young suggested ways to improve the focus of pleasure reading at the academic level, which included reader's advisory, display methods, and instruction (Smith & Young, 2008). Studies like these help academic libraries understand the importance of a non-academic collection and help support recreational reading. Recommended book lists can help provide information on quality and diverse books as well as help set up a collection that helps fill the demand for recreational or pleasure reading.

Kristick's (2020) study also focused on diversity and disabilities, but this time in an academic library setting. Their study provided information that helped

them pick diverse titles and authors that allowed them to “identify the strengths and gaps” in the collection (Kristick, 2020, pp. 159-160). Like the current study, Kristick used titles found on lists recommended by the ALA and used methodology using a spreadsheet to compile the research. Although Kristick’s study used the OCLC website to see if universities had any of the titles from award lists in their collection, the process correlates with the process of this study whereby checking university catalogs to see if any had titles on CODES List: Cookbook. Kristick’s study was able to determine that their school had only 22 percent of the titles on the award list, which was lower than their peer institutions. Once the study reached completion, they saw which areas of the collection had gaps to fill (Kristick, 2020).

When discussing the gender of cookbook authors on a recommended list, looking at previous studies can direct one’s focus for research and provide a strong foundation for considering cookbooks in academic libraries. Although the current study focused on gender and food specialties on a recommended ALA book list for cookbooks, it still followed similar methodologies to Simmons, Swenson, Taillie, and Feinberg & Crosetto’s studies, using charts and tables to visualize the results (Simmons, 2015; Swenson, 2009; Taillie, 2018; Feinberg & Crosetto, 2011). With unequal numbers concerning the gender of the home cook, professional, and celebrity chefs, it is important to see if these similarities hold with recommended cookbooks from the ALA. Furthermore, with the gender and other aspects of diversity still struggling to find representation in many types of collections, as well as scholarly work, it is necessary to examine the CODES List-Cookbooks to see if the same holds. With previous studies showing the gender gap across several specialties, it is not implausible to question if the same is true for cookbooks. By considering previous studies’ content analysis techniques and coding procedures, a study focusing on gender and the diversity in cookbooks is possible. While understanding that although students read for pleasure at universities and colleges and although this current study will not research that idea, the results could provide information for collection development at the college level. With patrons choosing cookbooks to read both for fun and as directions for dinner, having a variety of cookbooks with different

specialties and different authors for a variety of reasons is important. Results from the current study can add to the body of literature surrounding cookbooks, female authorship, and literature analyzing books chosen by different ALA committees. Similarly, research from both past and present studies can be added to the list of resources used in the process of collection development in the cookbook section at academic libraries.

## **METHODOLOGY**

### ***Information Sources and Procedures***

Each book on the 2019-2022 CODES List-Cookbooks was documented in a Google Sheets spreadsheet and noted for the following details: year of CODES List; title; year published; sex; culinary specialty. The gender terms used were female, male, and non-binary. If unable to determine gender with the words, he, him, his, himself or she, her, hers, herself, or with reference to non-binary, through the chef’s homepage, other steps were made. The first step was to check the chef’s social media outlets and if this method failed to mention gender, the book’s description and “Follow the Author” section on Amazon were checked. If unable to discern gender from these methods, the phrase “could not establish” would have been used, but in the end, this was not needed. From there, graphs were created showcasing the percentages of gender chefs/authors and percentages of certain specialties on the list for the cookbooks published in 2019 through 2022. A second and third Google Sheets spreadsheet was created listing Texas public universities and/or colleges and noting which titles on the CODES List-Cookbooks were in each of the listed schools’ collections. The schools listed on the 2021 Texas Public Higher Education Almanac list, created by the Texas Higher Education Coordination Board, were utilized for this procedure. Each school’s online library catalog was checked for each of the titles listed in the 2019-2022 CODES List-Cookbooks. Additional spreadsheets were created for these results along with graphs to visually compare the percentages. The cookbooks are listed in an alphabetical reference list in (Appendix A) and a full list of spreadsheets is listed in (Appendix E).

### ***Limitations***

This study is limited by the cookbook choices of the RUSA’s committee of the Collection Development and Evaluation Section. It is also limited by the

accuracy of Texas public universities and colleges listed on the Texas Higher Education Coordination Board's 2021 Texas Public Higher Education Almanac, as well as their library catalogs. The study is also limited by gender determination if the chef/author state their specific gender, has reference to their gender in their cookbook, on their social media, or it is referenced on Amazon's book description or the author's bio in their "Follow the Author" section on the book description's page.

## RESULTS

The CODES List-Cookbooks consisted of 48 cookbooks; 12 books were published each year for four years. The provided list from the ALA included the title and author's name. From there, Google was searched and each of the author's websites was located and searched for both gender and culinary specialty. Many had information referring to the author in the third person which allowed for the determination of gender or included book reviews on the website that gave reference to gender. Some gender still needed to be determined and the cookbook, Amazon page, or Instagram were checked to see if the book's description noted the gender. Once the information was located through these means, the gender was noted on the spreadsheet displayed in (Appendix B & Appendix E). After information was documented in the spreadsheet, the gender was tallied for each year separately and then together for the years, 2019-2022. This was documented in a chart (Table 1) and a bar chart was created to visually compare the variances in gender over the four years (Figure 1). Next, percentages of male, female, and at least one male and one female were determined and displayed in a pie chart for the combined four years (Figure 2). Lastly, the books on the CODES List-Cookbooks were checked for their type of culinary specialty. To determine this information, the website associated with the cookbook was checked for a description as well as the cookbook itself. This information was then noted on the spreadsheet (Appendix B & Appendix E).

### ***R1. What does the diversity of the CODES List-Cookbooks look like regarding gender and culinary specialties?***

#### ***a. What percentage of the cookbooks on the CODES List-Cookbooks 2019 to 2022 are written or co-written by female chefs/authors?***

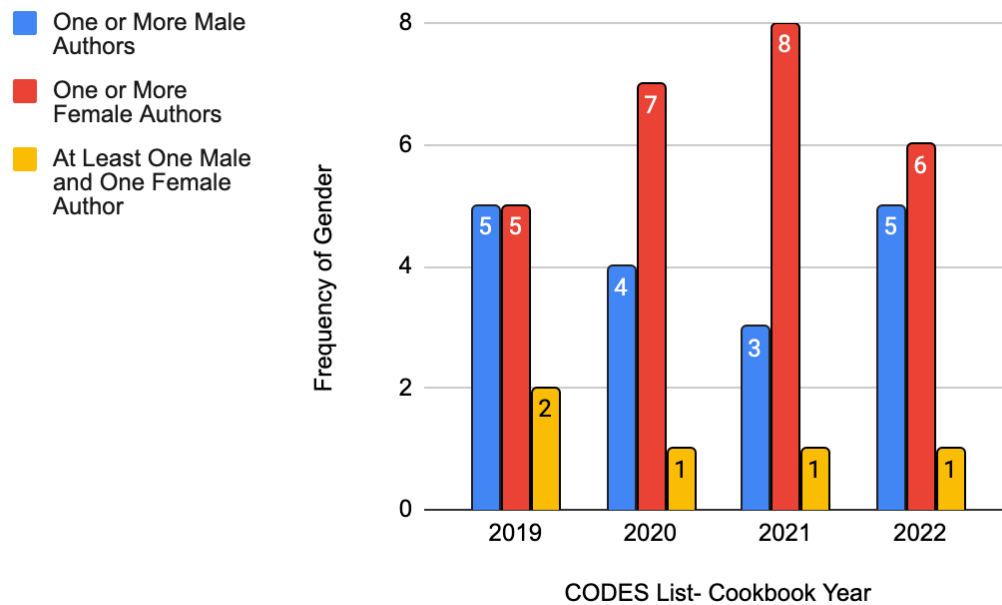
The CODES List- Cookbooks included 12 titles a year for each year 2019-2022 for a total of 48 titles. The results were documented in a spreadsheet (Appendix E) as well as a table was created (Table 1) noting the years 2019 through 2022 and columns for "One or More Male Authors," "One or More Female Authors," and "At Least One Male and One Female Author." In 2019, five books had male authors, as well as five cookbooks were written by female authors, each of them totaling 41.7 percent. There were two cookbooks that were written by at least one male and at least one female or 16.7 percent. In 2020, seven cookbooks were written by female authors, or 58.3 percent, while four cookbooks were written by male authors, or 33.3 percent. There was also one cookbook written by at least one male and one female or 8.3 percent. In 2021, eight cookbooks, or 66.7 percent, were written by one or more females, and three cookbooks, or 25 percent, were written by one or more males. One cookbook, or 8.3 percent, was written by a combination of at least one female and one male author. In 2022, six cookbooks, or 50 percent, were written by one or more female authors, and five cookbooks, or 41.7 percent, were written by one or more male authors. One cookbook, or 8.3 percent, was written by a combination of at least one female and one male author. Overall, between the years 2019 and 2022, 26 were written by females, 17 males, and 5 were written by a combination of both. This turns out to be 54.2 percent written by females, 35.4 percent by males, and 10.4 percent a combination. The graph in (Figure 1) shows all four years along with the amount of female, male, and at least one male and one female chef, while the graph in (Figure 2) shows the overall percentages.



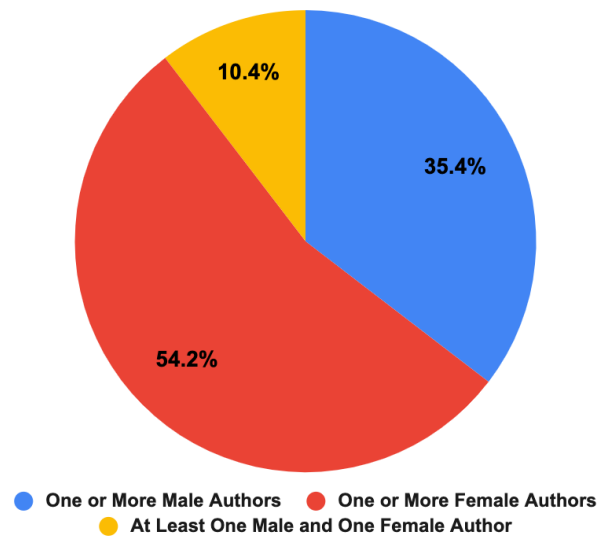
**Table 1:** *Author Genders of CODES List-Cookbooks, 2019-2022*

	One or More Male Authors	One or More Female Authors	At Least One Male and One Female Author
2019	5	5	2
2020	4	7	1
2021	3	8	1
2022	5	6	1
Totals	17	26	5

**Figure 1:** *CODES List-Cookbooks Gender per Year, 2019-2022*



**Figure 2:** *CODES List-Cookbooks Gender 2019-2022*



**b. What culinary specialties do the cookbooks cover?**

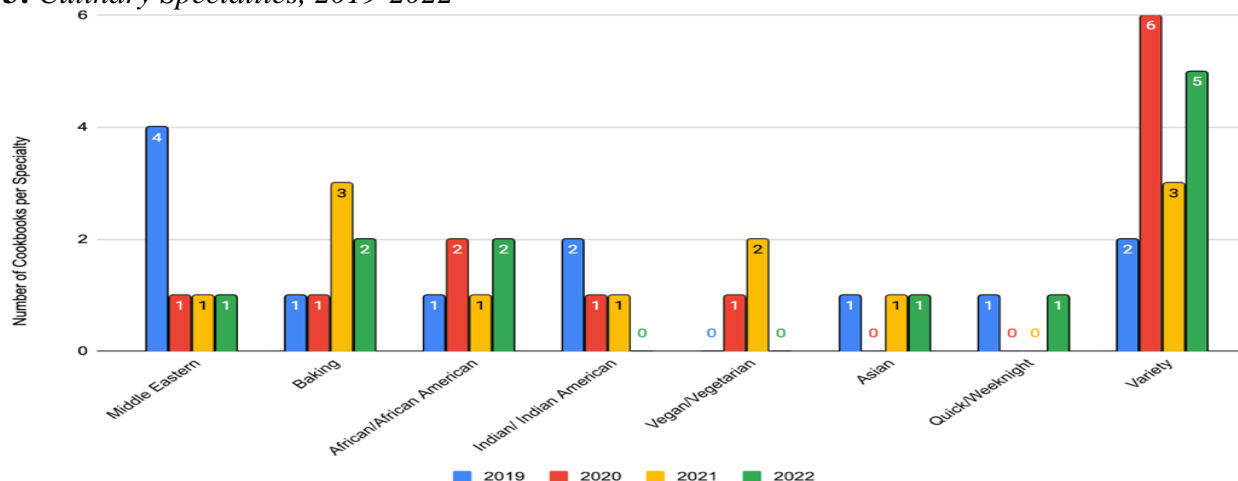
There were a variety of food specialties that the CODES List-Cookbooks covered and noted in (Appendix B & E). A few culinary specialties were duplicated, while many differed and had a description unique to their own. Five cookbooks mentioned “Southern” in different variations but had another prominent specialty noted therefore a Southern category was not included, however, it did appear five times or 10.4 percent over the four years 2019-2022. The results in (Figure 3) display the variety of culinary specialties per year and (Figure 4) illustrates the percentages of the specialties from 2019 to 2022. Middle Eastern cuisine appeared seven times: four times in 2019, once each in 2020, 2021, and 2022. Overall, Middle Eastern cuisine made up 14.6 percent of the cookbooks over the four years. Cookbooks that focused on “Baking” also appeared seven times throughout the 2019-2022’s lists: once in 2019, once in 2020, three in 2021, and twice in 2022. This equaled 14.6 percent over the four years. African or African American cuisine appeared six times: once in 2019, twice in 2020, once in 2021, and twice in 2022, for a total of 12.5 percent. Indian or Indian American cuisine appeared four times: twice in 2019 and once each in 2020 and 2021, for a total of 8.3 percent. Vegetarian or Vegan cuisine appeared three times: once in 2020, twice in 2021, for a total of 6.3 percent. Asian cuisine also appeared three times, once in 2019, once in 2021, and once in 2022, for a total of 6.3 percent. Quick or “weeknight” cuisine appeared twice: once in 2019 and once in 2022, for a total of 4.2 percent. The last category, Variety, contains sixteen cookbooks, or 33.3 percent over the four years, and covers a variety of cuisine specialties that

do not fit into one category or would be in a category all their own. It must be noted that although the cookbook, *Vegetarian Chinese Soul Food: Deliciously Doable Ways to Cook Greens, Tofu, and Other Plant-Based Ingredients* certainly could have been entered into the “Asian” category, the decision was made to place it in the “Vegan/Vegetarian” category due to the portion of the title, “Plant-Based Ingredients,” as well as the focus throughout the book. Similarly, to the vegetarian Chinese cookbook, *Cook Real Hawai’i* straddled more than one category as well. Although the Amazon description states there are “Japanese influences, Chinese cooking techniques, and dynamic Korean, Portuguese, and Filipino flavors that are closest to his heart,” the decision to place it in the “Variety” category was made due to its title, *Real Hawai’i*, as well as the focus throughout the book (Amazon, n.d.l, para. 1).

The Variety category consisted of the following specialties in alphabetical order:

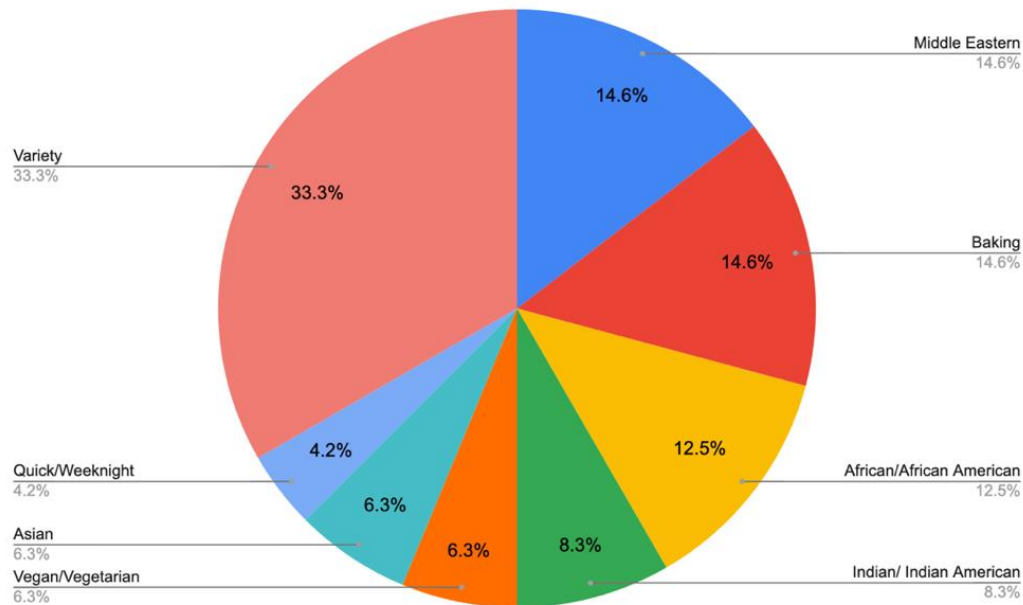
- Arizona cuisine
- Author’s favorite recipes
- Black Sea region cuisine
- Brooklyn-Italian cuisine
- Canadian family cooking
- Cooking techniques
- Cooking with grains
- French cuisine
- General home cooking recipes
- Hawaiian cuisine
- Healthy comfort food recipes
- Native American cuisine
- Party food recipes and ideas
- Seafood recipes
- Whole food recipes for cancer patients

**Figure 3: Culinary Specialties, 2019-2022**



**Figure 4**

***Culinary Specialties, 2019-2022***



***R2. What does the ownership of the CODES List-Cookbooks look like in the collections of Texas public university & college libraries?***

Two spreadsheets were created one for Texas public universities and one for Texas public colleges (Appendix E). There was a total of 77 schools utilized. From there each of the forty-eight books was entered into every school's library catalog to verify if the book was included in the collection. If the book was found in the library's catalog, an 'x' was noted on the spreadsheet. If the catalog was not available for non-students, faculty, and staff, this was noted as well. Lamar State College-Port Arthur and Texas Southmost College did not have a library catalog open to the public. Some of the library catalogs included results that did not have definitive answers to the question of whether they carried a book in their collection. A few of the library catalogs stated the following: "On order," "No copies available. Estimated wait 118 days," "On loan until 6/10/22-loanable," or "This book is available in print for the library to purchase for you to use. Click "purchase it for me" to place request." These were not considered to be part of the library catalogs because the books were not actively part of the catalog at the time of the study and could not definitively determine if they were part of the library's actual catalog. Even if a

catalog stated, "loanable" this did not necessarily mean a book was part of the actual catalog. However, the term "checked out" can be assumed with great confidence that the book was being utilized by another patron and still calculated as being part of the collection.

Some universities and colleges had multiple campuses, including some with a combined library catalog for the system, while others had separate catalogs specific for each location. Each location was verified to avoid reputation and placed on the spreadsheet either as one system, or individually, even if the universities' names were similar, depending on how the library catalog was organized at each location. After each catalog was checked and documented on the spreadsheet, a list was created noting how many books from the CODES List-Cookbooks were at each school. The schools were ranked in order of percentage of ownership at each school on a combined list of both universities and colleges (Table 2). A total of 37.7 percent of the schools had at least one copy in their collection, while 62.3 percent did not carry any titles in their collection. The list of schools that did not carry any of the books in their collections can be found in (Appendix C).

**Table 2:** *Number of CODES List-Cookbooks at Each Public Texas University & College*

University/College	Number of Cookbooks	Percentage of Ownership
Lone Star College System	16	20.8%
Tarrant County College	12	15.6%
Austin Community College	8	10.4%
Texas Tech University	8	10.4%
Grayson College	7	9.1%
Tarleton State University	7	9.1%
Alamo Community College District	6	7.8%
Dallas College	6	7.8%
Brazosport College	4	5.2%
Texas State University	4	5.2%
University of Houston-Victoria	4	5.2%
Stephen F. Austin State University	3	3.9%
Victoria College	3	3.9%
El Paso Community College District	2	2.6%
Houston Community College	2	2.6%
Laredo College	2	2.6%
Sam Houston State University	2	2.6%
Temple College	2	2.6%
Texas A&M International University	2	2.6%
Texas Woman's University	2	2.6%
Blinn College District	1	1.3%
Del Mar College	1	1.3%
Prairie View A&M University	1	1.3%
Texas A&M University-Corpus Christi	1	1.3%
Texas Southern University	1	1.3%
The University of Texas at Austin	1	1.3%
The University of Texas at Dallas	1	1.3%
The University of Texas at San Antonio	1	1.3%
Western Texas College	1	1.3%

## DISCUSSION & CONCLUSION

The analysis of the CODES List-Cookbooks allowed comparing its results to previous studies. Although Tallie's (2018) research determined 70 percent of the women were the ones cooking at home, the books on the CODES List-Cookbook did not yield that high of a percentage of female authors, with this study having 54.2 percent female authors (Tallie, 2018, p. 3, para. 2). Higher results were also found when looking at holdings of Jewish cookbooks at academic libraries in Feinberg and Crosetto's study (Feinberg & Crosetto, 2011). They searched for the top twenty highest-held books on WorldCat and determined

“academic libraries do have significant holdings of Jewish cookbooks” (Feinberg & Crosetto, p.159, para. 3). Out of the twenty books they examined, 19 were female and only one male (Feinberg & Crosetto, p.158, para. 2). They believed that since “women traditionally passed down cooking knowledge” they should produce more cookbooks (Feinberg & Crosetto, p.159, para. 2). Their study showed overall more holdings at public libraries compared to academic ones. With public academic schools in Texas having the highest ownership at 20.8 percent, it would be interesting to compare these results with the holdings of Texas public libraries and to

determine if public libraries held more of the titles similarly to Feinberg & Crosetto.

Other studies have examined ALA's award lists, analyzing books for gender and diversity. Simmons' study used a recommended book list from the Adult Library Services Association (YALSA) division of the ALA list and investigated gender. Their study covered six years compared to the current study's four years, as well as their study contained 70 books compared to 48 books examined in the current study. Simmons' study showed main characters that were "female 24 percent of the time, 48 percent male, and 22 percent both male and female," while the current study showed 54.1 percent of the titles written by females, 35.4 percent males, and 10.4 percent a combination (Simmons, 2015, p.8). The Simmons study also analyzed the diversity of race/ethnicity and disabilities of characters, and while the current study did not, it would be interesting to investigate these aspects concerning authors on the CODES List-Cookbooks in the future. The Simmons study also researched the percentages of gender over a longer period and although the CODES List had only covered four years, examining the list in the future would provide more of a longitudinal study to reflect on (Simmons, 2015).

When Kristick's study examined award list books in their catalog, they determined their institution only had 22 percent of titles from an award list at their institution (Kristick, 2020, para. 23). The current study's results determining the percentage of CODES List- Cookbooks at Texas public universities and colleges had only a few higher results than 22 percent. Collin County Community College had the highest percentage at 39.6 percent, while the next on the list LoneStar College had 33.3 percent, and third Tarrant Community College had 25 percent. From there, the results drop below 22 percent with Austin Community College at 16.7 percent, and continue to decline. As for universities on the current studies list, none of the universities had 22 percent of the CODES List-Cookbooks on their list. Texas Tech (Technology) University had the highest with 16.7 percent of the books in their collection.

Another direction to take this study would be to follow Brookbank et al. and Mueller et al.'s line of research studies and investigate how many cookbooks, in general, are being checked out for non-

academic reasons (Brookbank et al., 2018; Mueller et al., 2017). This figure might be difficult to discern from pleasure reading vs academic reading when simply looking at how many cookbooks are checked out overall, but the analysis would be interesting at least. From here you could determine if more reader's advisory or book promotion was necessary like Smith and Young's study (Smith & Young, 2008). An additional question to add would be to determine why more Texas public universities and colleges do not have the books in their collection and if more promotion of the CODES List-Cookbooks is needed.

While comparing the current study to an academic authorship study, the results were higher regarding female authors on the cookbook list than Zayed et al.'s study on female Radiation Oncologist academic authors and Teele and Thelen's political science authorship study (Zayed et al., 2019; Teele & Thelen, 2017). Zayed et al.'s study only yielded 30.9 percent females and Teele and Thelen's political science authorship showed 18-34 percent female authors, while the current study had 54.2 percent female authors overall (Zayed et al., 2019, p. 564; Teele & Thelen, 2017. p. 435, Figure 1). Considering these results, it would be interesting to see if CODES List-Cookbooks are the only list where female authors have higher results and to see what percentages female authors have in other formats such as graphic novel authors and genres such as fiction and other non-fiction books.

During this study's research, an unexpected result appeared when tallying how often *The Joy of Cooking* (2019) appeared in catalogs. Although 15 out of the 48 libraries did carry *The Joy of Cooking* (2019) other editions were carried more often. A list of the colleges and universities and their editions are found in (Appendix D). The results showed that 25 schools carried 1997 editions, 18 carried 2006 editions, and 18 carried 1975 editions. Because the results did not determine the reason for having certain editions in their collection, future research might focus more on the years some libraries choose to have in their collection and the reasons some carried more editions than others.

Culinary specialties overall are varied with some specialties more often than others. Middle Eastern fare appear often as well as cookbooks regarding African/ African American cuisine and books

focused on baking. The “Variety” category produced many results which helped showcase the wide choices of culinary specialties on the CODES List-Cookbooks. It would be interesting to analyze the entire cookbook list that the CODES List jury members tested when determining which books made the list. Were certain cookbook specialties more prevalent each year, therefore, making the final list more often? How many cookbooks are produced each year and did some years produce more cookbooks than others? Similarly, to the other points of discussion, the results from the current study create more questions than they provide answers and provide opportunities to research many aspects of cookbooks in the future.

Analyzing the CODES List-Cookbooks for gender, culinary specialties, and which Texas public academic schools carry the books from the list is just the beginning of possibilities concerning cookbooks in academic libraries. Expanding the list of schools would produce more results to consider while continuing to examine the list would eventually provide more books to determine if certain trends appear. Although the CODES List-Cookbooks only have four years of books to examine, the results can still help colleges and universities determine which books are recommended for their collection and if a closer examination is needed in their collections. Monitoring the list as more years are produced will enable a broader range of books to analyze for more substantial sampling which can determine any trends occurring. ALA’s recommended book lists continue to be a tool for librarians to determine what books to include in their collection, and the CODES List-Cookbook can be helpful when considering cookbooks for a collection.

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## Appendix A

### CODES List-Cookbooks Reference List

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## Appendix B

### Spreadsheet with CODES List-Cookbook Titles, Author, Gender, & Specialty-Listed in Order Appeared on RUSA List with Location of Where Gender was Confirmed in Parenthesis

The following specialties are colored coded for reference:

Middle Eastern= **bright blue**

Baking= **red**

African/African American= **yellow**

Indian/Indian American= **green**

Vegan/Vegetarian= **orange**

Asian= **turquoise**

Quick/Easy Weeknight Meals= **light blue**

Variety/Other= **salmon**

2019			
Dinner Illustrated: 175 Meals	Multiple editors and test cooks	Female & Male (cookbook & website)	Globally inspired weeknight meals
Bottom of the Pot: Persian Recipes and Stories	Naz Deravian	Female (author's website)	Persian recipes
Everyday Dorie: The Way I Cook	Dorie Greenspan	Female (cookbook)	Author's favorite recipes
Feast: Food of the Islamic World	Anissa Helou	Female (cookbook)	North Africa, the Mediterranean, and the Middle East
Korean BBQ: Master Your Grill in Seven Sauces	Bill Kim, Chandra Ram	Male (cookbook) & Female (cookbook)	Korean American
Sister Pie: The Recipes and Stories of a Big-Hearted Bakery in Detroit	Lisa Ludwinski	Female (chef's website)	Baking/Pies
Matty Matheson: A Cookbook	Matty Matheson	Male (cookbook)	Canadian family home cooking
Ottolenghi Simple: A Cookbook	Yotam Ottolenghi	Male (chef's website)	Middle Eastern inspired
Soul: A Chef's Culinary Evolution in 150 Recipes	Todd Richards	Male (cookbook)	African American cuisine
Season: Big Flavors, Beautiful Food	Nik Sharma	Male (cookbook)	Easy to cook, Indian with American South and California
Israeli Soul: Easy, Essential, Delicious	Michael Solomonov and Steven Cook	Male (chef's website) & Male (Instagram)	Israeli cuisine
Tiffin: 500 Authentic Recipes Celebrating India's Regional Cuisine	Sonal Ved	Female (cookbook)	Indian cuisine
2020			
Black Sea: Dispatches and Recipes, Through Darkness and Light	Caroline Eden	Female (cookbook)	Black sea region- Jewish Russian, Bulgaria, Romania, Turkey

The Feast of the Seven Fishes: A Brooklyn Italian's Recipes Celebrating Food and Family	Daniel Paterna	Male (chef's website)	Brooklyn-Italian recipes
Indian-ish: Recipes and Antics from a Modern American Family	Priya Krishna	Female (chef's website)	Indian American
Joy of Cooking	Irma S. Rombauer, Marion Rombauer Becker, Ethan Becker, John Becker & Megan Scott	Female & Female & Male & Male & Female (cookbook)	General home cookbook, some traditional some new
The Joy of Seafood: The All-Purpose Seafood Cookbook with more than 900 Recipes	Barton Seaver	Male (cookbook)	Seafood
Jubilee: Recipes from Two Centuries of African American Cooking	Toni Tipton-Martin	Female (chef's website)	Collection of historical recipes from African American Cooks (African American Cuisine)
Life is a Party: Deliciously Doable Recipes to Make Every Day a Celebration	David Burtka	Male (chef's website)	Party or celebration cookbook
The Living Kitchen: Healing Recipes to Support Your Body During Cancer Treatment and Recovery	Sarah Grossman & Tamara Green	Female (Amazon) & Female (Amazon)	Whole food cooking for cancer patients
Midwest Made: Big Bold Baking from the Heartland	Shauna Sever	Female (chef's website)	Baking
Shuk: From Market to Table the Heart of Israeli Home Cooking	Einat Admony & Janna Gur	Female & Female (chefs' websites)	Israeli home cooking
Son of a Southern Chef: Cook with Soul	Lazarus Lynch	Male (chef's website)	Southern soul food (African American)
Whole Food Cooking Every Day: Transform the Way You Eat with 250 Vegetarian Recipes Free of Gluten, Dairy, and Refined Sugar	Amy Chaplin	Female (chef's website)	Vegetarian-gluten free, dairy, and refined sugar-free
2021			
Taste of Tucson: Sonoran-Style Recipes Inspired by the Rich Culture of Southern Arizona	Jackie Alpers	Female (chef's website)	Arizona cuisine

Chaat: Recipes from the Kitchens, Markets, and Railways of India	Maneet Chauhan & Jody Eddy	Female (chef's website) & Female (Amazon)	Indian cuisine
Dinner in French: My Recipes by Way of France	Melissa Clark	Female (chef's website)	French cooking
The Good Book of Southern Baking: A Revival of Biscuits, Cakes, and Cornbread	Kelly Fields & Kate Heddings	Female (chef's website) & Female (Amazon)	Southern baking
In Bibi's Kitchen: The Recipes and Stories of Grandmothers from the Eight African Countries that Touch the Indian Ocean	Hawa Hassan & Julia Turshen	Female (cookbook) & Female (cookbook)	African
100 Cookies: The Baking Book for Every Kitchen, with Classic Cookies, Novel Treats, Brownies, Bars, and More	Sarah Kieffer	Female (cookbook)	Baking
Fresh From Poland: New Vegetarian Cooking from the Old Country	Michal Korkosz	Male (chef's website)	Vegetarian-Polish
The Honeysuckle Book: 100 Healthy, Feel-Good Recipes to Live Deliciously	Dzung Lewis	Female (chef's website)	Asian influence
Dessert Person: Recipes and Guidance for Baking with Confidence	Claire Saffitz	Female (chef's website)	Dessert/baking
New Homemade Kitchen: 250 Recipes and Ideas for Reinventing the Art of Preserving, Canning, Fermenting, Dehydrating and More	Joseph Shuldiner	Male (cookbook)	"Do-it-yourself food crafting"-technique
Falastin: A Cookbook	Sami Tamimi & Tara Wigley	Male (cookbook) & Female (cookbook)	Palestinian cooking
Vegetable Kingdom: The Abundant World of Vegan Recipes	Bryant Terry	Male (chef's website)	Vegan
2022			
Cook this Book: Techniques That Teach and Recipes to Repeat	Molly Baz	Female (chef's website)	Cooking techniques
New Native Kitchen: Celebrating Modern Recipes of the American Indian	Freddie Bitsoie & James O. Fraioli	Male (Amazon) & Male (Amazon)	Native American cooking
Vegetarian Chinese Soul Food: Deliciously	Hsia-Ching Chou	Female (chef's website)	Vegetarian-Chinese cooking

Doable Ways to Cook Greens, Tofu, and Other Plant-Based Ingredients			
Zoë Bakes Cakes: Everything You Need to Know to Make Your Favorite Layers, Bundts, Loaves, and More: A Baking Book	Zoë François	Female (chef's website)	Baking
Baking with Dorie; Sweet, Salty & Simple	Dorie Greenspan	Female (cookbook)	Baking
Milk Street Tuesday: Nights Mediterranean: 125 Simple Weeknight Recipes from the World's Healthiest Cuisine	Christopher Kimball	Male (chef's website)	Quick/ weeknight Mediterranean cooking
Grains for Every Season: Rethinking Our Way with Grains	Joshua McFadden & Martha Holmberg	Male (chef's website) & Female (Amazon)	Cooking with grains
Bress 'n' Nyam: Gullah Geechee Recipes from a Sixth Generation Farmer	Matthew Raiford & Amy Paige Condon	Male (chef's website) & Female (author's website)	Southern American/Creole (Gullah Geechee)/ African American
Cook Real Hawai'i	Garrett Snyder & Sheldon Simeon	Male (cookbook) & Male (cookbook)	Hawaiian recipes with Japanese, Chinese, Korean, Portuguese, and Filipino influences
Black Food: Stories, Art, and Recipes from Across the African Diaspora	Bryant Terry (editor)	Male (chef's website)	Black culinary experience and stories from around the world
Simply Julia: 110 Easy Recipes for Healthy Comfort Food	Julia Turshen	Female (chef's website)	Healthy comfort food
Flavors of the Sun: The Sahadi's Guide to Understanding, Buying, and Using Middle Eastern Ingredients	Christine Sahadi Whelan	Female (chef's website)	Middle Eastern ingredients

## Appendix C

### List of Texas Public Colleges and Universities Without Any CODES List-Cookbooks in Their Collections

- Alvin Community Colleges
- Amarillo College
- Angelina College
- Angelo State University
- Cisco College
- Clarendon College
- College of the Mainland Community College District
- Frank Phillips College
- Galveston College
- Hill College
- Howard County Junior College District
- Lamar State College-Orange
- Lamar University
- McLennan Community College
- Midland College

- Midwestern State University
- Navarro College
- North Central Texas College
- Northeast Texas Community College
- Odessa College
- Panola College
- Paris Junior College
- Ranger College
- San Jacinto College District
- South Plains College
- Southwest Texas Junior College
- Sul Ross State University
- Texarkana College
- Texas A&M University-Central Texas
- Texas A&M University-Commerce
- Texas A&M University-Galveston
- Texas A&M University-Kingsville
- Texas A&M University-Texarkana
- Trinity Valley Community College
- Tyler Junior College
- The University of Texas at Arlington
- The University of Texas Permian Basin
- The University of Texas Rio Grande Valley
- The University of Texas at Tyler
- University of Houston
- University of Houston- Clear Lake
- University of Houston-Downtown
- University of North Texas
- University of North Texas-Dallas
- Vernon College
- Weatherford College
- West Texas A&M University
- Wharton County Junior College

## Appendix D

### List of Texas Public Colleges and Universities Carrying Joy of Cooking and the Edition/Years

University/College	Total Number of Copies in Collection
Texas Woman's University 2019, 2006, 1997, 1975, 1964, 1963, 1962, 1953, 1936	9
University of North Texas 2006, 1997, 1975, 1962, 1953	5
Austin Community College 2019, 2006, 1997, 1975	4
The University of Texas at Austin 2006, 1997, 1975, 1963	4
Blinn College District 2019, 1975, 1962	3
Collin County Community College 2019, 2006, 1997	3
Dallas College 2019, 2006, 1975	3
Del Mar College 2019, 1997, 1975	3
El Paso Community College District 1997, 1995, 1975	3
Grayson College 2019, 2006, 1997	3
South Texas College 2019, 1998, 1997	3
Texas A&M International University 2019, 1997, 1975	3
Texas A&M University 1975, 1973, 1946	3
Texas A&M University- Kingsville 1997, 1964, 1936	3
University of Houston 1997, 1974, 1964	3
University of Houston- Victoria 2019, 2006, 1997	3
Angelo State University 1997, 1975	2
Lamar University 2006, 1943	2
Lone Star College System 2019, 1975	2
Paris Junior College 1979, 1975	2
Southwest Texas Junior College 1997, 1995	2
Tarleton State University 2019, 1936	2
Tarrant County College 2019, 2006	2

Texarkana College 2006, 1975	2
Texas Tech (Technological) University (includes Texas Tech University, Angelo State University, and Midwestern State University) 1964, 1953	2
The University of Texas at Dallas 2019, 2006	2
Alamo Community College District 2019	1
Brazosport College 2006	1
Central Texas College 1975	1
Clarendon College 1962	1
Coastal Bend College 1997	1
Frank Phillips College 1997	1
Houston Community College 2006	1
Kilgore College 1975	1
Laredo College 2006	1
Lee College 1964	1
Midwestern State University 1997	1
Navarro College 1975	1
North Central Texas College 2006	1
Sam Houston State University 1997	1
South Plains College 1997	1
Stephen F. Austin State University 2006	1
Texas A&M University- Commerce 1997	1
Texas State University 1997	1
Tyler Junior College 1997	1
The University of Texas at Arlington 2006	1
The University of Texas Permian Basin 1943	1
The University of Texas Rio Grande Valley 1997	1
University of Houston- Clear Lake 1997	1
University of Houston-Downtown 1997	1
Vernon College 1997	1
Victoria College 1997	1
Weatherford College 2006	1
Wharton County Junior College 1975	1
West Texas A & M University 1953	1

## Appendix E

### List of Research Spreadsheets/Google Sheets

CODES List-Cookbooks-Title, Author, Gender,  
 Culinary Specialty  
 Gender, 2019  
 Gender, 2020  
 Gender, 2021  
 Gender, 2022  
 Gender per Year  
 Gender Overall  
 Culinary Specialties per Year-Bar Graph  
 Culinary Specialties per Year-Pie Chart  
 CODES List-Cookbooks at Texas Public Colleges

Number and Years of Joy of Cooking Cookbook at  
 Texas Public Colleges  
 CODES List-Cookbooks at Texas Public Universities  
 Number and Years of Joy of Cooking Cookbook at  
 Texas Public Universities

<https://docs.google.com/spreadsheets/d/129kGFTSulFFfhzea16dVWl-zrQvnbmleVH55iEt5BR8/edit?usp=sharing>