

FOOD-THRIFT TIME MACHINE

BY MARISA ROBERTSON-TEXTOR



5000 B.C.
Farming cultures in Mesopotamia and ancient Egypt start **FERMENTING GRAPES** in an attempt to preserve their nutrients. Not surprisingly, the technique catches on.

1665
French toast recipe appears in English chef Robert May's *The Accomplish'd Cook*, offering post-Elizabethan housewives a way to **RECYCLE STALE BREAD**.



CIRCA 1368
A home builder in Ming dynasty China discovers duck eggs accidentally buried for months in lime-rich soil. The **"ONE-THOUSAND-YEAR-OLD EGG"** is hatched.



1857
Engineer James Harrison invents the **"REFRIGERATION MACHINE"** in Australia. His first customer: a London brewery.

1703
Treaty allows English merchants to import Portuguese wines at low duties. Portuguese **ADD BRANDY TO WINE BARRELS** to enhance shelf-life during the long sea journey, inventing port.



1925
Working as a fur trader in Labrador, Canada, Clarence Birdseye observes native peoples **FREEZING FISH AND MEAT** for later use. Returning to the States, he launches a frozen-food dynasty.

1900
Coffee merchant R.W. Hills discovers **VACUUM SEALING**, a method of removing air from containers, resulting in fresher, perkier beans.

1940
United Kingdom begins wartime **RATIONING OF MEAT, BUTTER, SUGAR, TEA, AND EGGS**. Specially devised recipes like Woolton pie (oatmeal and vegetable filling topped with potato crust) give new meaning to the term *stiff upper lip*.



Have a Tupperware Home Party in April...

1941
CELLOPHANE, classified by the U.S. military as an "essential material," is used for the packaging of G.I. rations. (Troops' petition to add Betty Grable to list of essentials is denied.)

1946
Thanks to an innovative marketing campaign, housewives across America grow desperate for new, brightly colored **TUPPERWARE** containers.

1955
First domestic **MICROWAVE OVEN IS INTRODUCED**—it retails for \$1,295. Cold leftovers get new lease on life.

1963
The term **DOGGIE BAG** enters the American lexicon. Nonplussed waiters everywhere are forced to learn to fold foil into swanlike shapes.



1971
HAMBURGER HELPER offers a "hand"—and a box of noodles and packet of seasoning—to help stretch a pound of ground beef.



1999
English chef Fergus Henderson publishes **NOSE TO TAIL EATING**, with recipes that glorify tongue, heart, feet, and other typically less-than-desirable parts, kicking off an offal craze.



2009
San Francisco enacts the first mandatory **MUNICIPAL COMPOSTING** program in a major U.S. city. (Penalty for noncompliance: being forced to feed nonorganic produce.)