# **Semantic Coordination on Medieval Cooking recipes**

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Et 12. sacmid starriard stad
mistrus per disputil net er
et aubidas sagnit net er
et er
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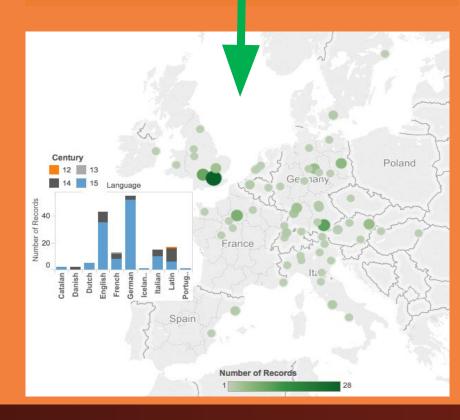
- Interdisciplinary approach
- Highlight the cultural and linguistics interrelationships between the ancient cookbooks
- Editorial tool *Heterotoki* (ISTI-CNR) from clusters of working expressions to LOD
- Recipe analysis, metadata modelling

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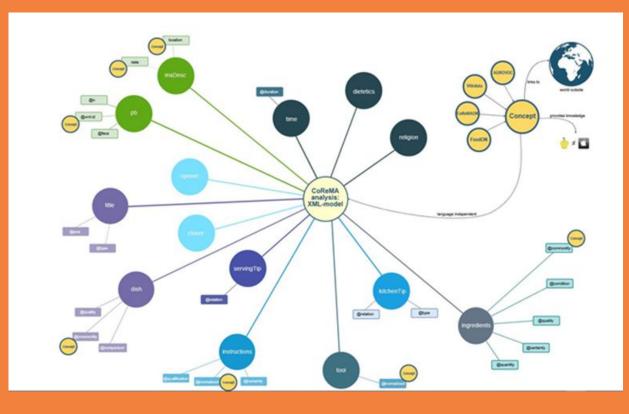
About 15,000 recipes from 12th to 15th century have been found in Europe and thanks to Jean Louis Flandrin, Bruno Laurioux, Massimo Montanari and Laurence Molinier-Brogi.











### **XML Categories:**

- Dish
- Instructions
- Tools
- Ingredients → Wikidata / FoodON/ AgroVoc
- KItchen Tips
- Serving Tips

## CoReMA XML - Model



[11r]

#### \*guet air von mandel\* (Nr. 1)

Item ildw machen ein guet air (egg) von mandel (almond) so nymb den mandel (almond) vnd Stoß in chlain vnd streich In mit weinn (wine) durch vnd thue dar ein Imberr (ginger) vnd ain wincziger dunner visch prue (Fish stock (food)) dar vnder ob dw der visch prue (Fish stock (food)) nit hast so gewß ein winczig wasser (water) dar vnder vnd mach es gelb vnd wenn dw es an richczst so sneydt dar ein pat semmel (white bread) wurflat das magstu geben am freyetag fur ein suppen

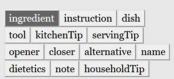
#### \*pachens von reisch\* (Nr. 2)

Item willdw machen ein pachens (pastry) von reisch (rice) So nymb vnd sewdt den reisch (rice) In ainen wasser (water) doch das es sich nit vast versiedt seich In dan schon ab vnd thue In ainen reib scherben vnd reib In schon vnd treib rache air (egg) durch mach In nicht cze dwnn thue ein Smalcz (lard) in ein phann vnd siech es durch dy hanndt als prantew chuchlen wan es gepachen ist So sa ein czugker (unrefined cane sugar) dar auff vnd versalcz es nicht

#### \*gmuess von airen\* (Nr. 3)

Item ain gmuess (purée) von airen (egg) So nymb dar czw walsch wein (Southern Wine) vnd ain wenig von ainer semel (white bread) vnd streich

Recipes Facsimile Full-Width ¶TEXT/PLAIN ♥ TEI/XML











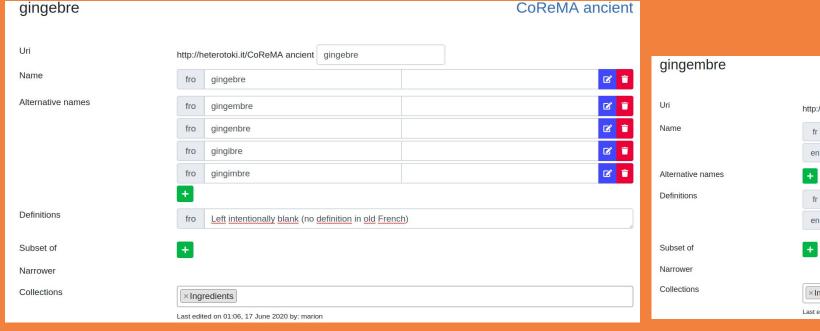




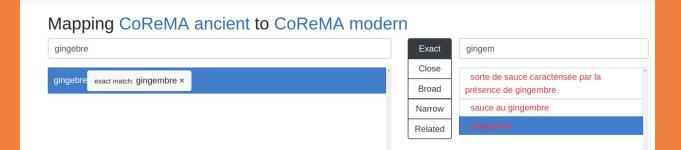
## **COMPLEX SEMANTIC ANNOTATION**



## Different spellings in Heterotoki 2.0















blanc mengier CoReMA ancient

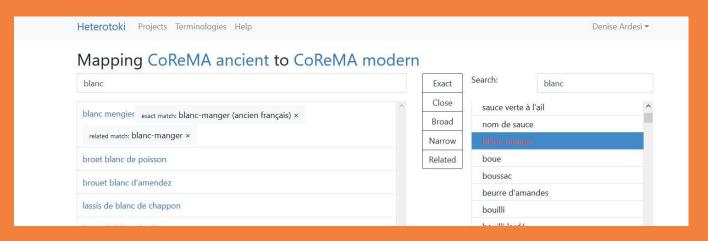
Uri	http://heterotoki.it/CoReMA ancient blanc-mengier		
Name	fro blanc mengier		
Alternative names	•		
Definitions	fro A definition of the concept	,al	
Subset of	+		
Narrower			
Collections	× Dishes		
	blanc-manger (ancien français) COREMA modern		
	Exact match	*	
Lexical coordination			
blanc-manger (ar	uncien français) CoReM	1A modern	
Uri	http://heterotoki.it/CoReMA_modern/		
Name	fr blanc-manger (ancien français)	C/ =	
	en blanc-manger (old french)	<b>Z</b>	
Alternative names			
Definitions	±	<u> </u>	
Delinitions	fr Concept historique du Blanc Manger moderne: plat savoureux cuit avec un certain type de		
	en Historical concept of modern Blanc Manger: tasty dish cooked with a certain type of meat	or fish.	
Subset of			
Related to	+ blancmanger (moderne) ×		
Narrower			
Collections	× Dishes		
	Last edited on 12:06, 17 June 2020 by: marion		
blancmanger (n	moderne) CoReM	MA modern	
Uri	http://heterotoki.it/CoReMA_modern/ blanc-manger		
Name	fr blancmanger (moderne)	<b>2</b>	
	en blancmanger (modern)	<b>2</b> •	
Alternative names			
Definitions	fr Un dessert sucré habituellement réalisé avec du lait ou de la crème, épaissi avec de la fa	arine de riz, de	
	en A sweet dessert commonly made with milk or cream and thickened sugar with rice flour, or	gelatin, corn	
Subset of	<b>-</b>		
Related to	+ blanc-manger (ancien français) ×		
Narrower	_		

Collections

×Dishes

Last edited on 10:06, 14 June 2020 by: ponchietto

## THE ACROSS-TIME DIFFERENCES in *Heterotoki 2.0*









Todo Working



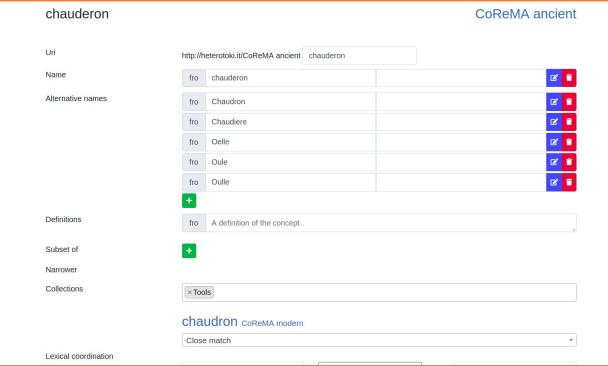








## NO CORRESPONDANCES IN MODERN LANGUAGES: TECHNICAL LOANS TO THE PAST + end of the editorial process in *Heterotoki 2.0*





**GAMS** (Geisteswissenschaftliches Asset Management) data archive developed by the Austrian Centre for Information Modelling in Graz.

Social Networking & CoReMA contact @ denise.ardesi@univ-tours.fr

BLOG: COOKING RECIPES OF THE MIDDLE AGES: CORPUS, ANALYSIS, VISUALISATION https://corema.hypotheses.org/

Facebook: Programme Corema https://www.facebook.com/corema.corema.94

YouTube: CoReMA Corpus des Recettes du Moyen-Age https://www.youtube.com/channel/UCSB1A5FALezDLWGbsCZ0Qjg

Next Webinars, June 18th & 25th: "Un codex méconnu du Mesnagier de Paris : le manuscrit 95 de la Bibliothèque nationale du Luxembourg", "Le service à la cour des ducs de Bourgogne, aux XIVe et XVe siècles", "Editions Scientifiques et Numériques des documents historiques: méthodologie et spécificités du projet CoReMA"

Academia: https://iehca.academia.edu/Corema







