

MLA CITATION STYLE FOR CULINARY SOURCES Johnson & Wales University – Campus Library

This handout provides a brief guide to, and examples of using MLA style for recipes and menus. **These examples should not be considered exhaustive, however.** If you are unsure how to cite a particular source, talk to your instructor or a reference librarian. For a more complete explanation of the use of MLA style, please refer to:

Gibaldi, Joseph. MLA Handbook for Writers of Research Papers. 6th ed. New York: MLA, 2003.

This invaluable book is located in the library's reference area under the call number **LB 2369 .G53 2003**.

Recipes

Although the MLA Handbook does not specifically cover recipes, for citation purposes we can essentially treat recipes as poems. Like poems, recipes generally are short works with an author and a title, and are found either in book-length collections by one author, or in anthologies collecting together the works of many different authors. Recipes are also found standing alone or within articles in periodicals, or online. Recipes should be arranged in the Works Cited list by the author's name, or by title if the recipe is uncredited, with the in-text citation rules being the same as for other sources. **To assist the reader in locating the material, the note, "Recipe," should be included after the recipe's title in the Works Cited list.** Remember that, in deciding how to cite a source, the bottom line is to allow your reader to easily locate that material.

Recipes from Books

Works Cited entries for recipes from books must include complete information for the book as a whole, in addition to the recipe author's name and the recipe title. The generic form is:

Last_name, First_name. "Title_of_Recipe." Recipe. Title of Book. Place_of_publication: Publisher, Year_of_publication. Page_number(s).

Stuart, Neil. "Yucatan Barbequed King Salmon." Recipe. Pacifica Blue Plates. Berkeley: Ten Speed, 1992. 90.

Type of source	In-text citation	Works Cited List
One recipe from one cookbook with one author	(Hazan)	Hazan, Marcella. "Filetti Farciti di Pesce Turchino." Recipe. <u>Marcella's Italian Kitchen</u> . New York: Knopf, 1996. 172-3. Note: If you are citing multiple recipes from a single cookbook, use cross references as illustrated in the next table.
One recipe from one cookbook with many contributors and no editor	(Scicolone)	Scicolone, Michele. "Veal and Linguine alla Pizzaiola." Recipe. <u>The Italian Collection</u> . New York: Food & Wine-American Express, 1997. 139.
One recipe from one cookbook without any contributors	("Red")	"Red Lentil and Carrot Soup." Recipe. <u>The Best of Gourmet 1996</u> . New York: Conde-Nast-Random House, 1996. 116-7.
One recipe from one cookbook with many contributors and editor named	(Parseghian)	Parseghian, Pam. "Pork Chops Provencal." Recipe. <u>The Best of Cook's Magazine: Volume Two</u> . Ed. Olga Rigsby. Bridgeport, CT: Pennington, 1989. 159.

Cross-References

To avoid repetition if you are citing multiple recipes from a single book, you may create a single entry for the book itself and cross references for the individual recipes. Cross references should include the last name and first name of the recipe author, the title of the recipe, the last name of the book editor (or a shortened form of the book title if no editor is listed), and the pages where the recipe is found, as described at 5.6.10 in the [MLA Handbook](#) (see examples below). Cross-references should also be arranged alphabetically in the Works Cited list, like all other entries.

Type of source	In-text citation	Works Cited List
Multiple recipes from one cookbook with many contributors and no editor	(Scicolone) (Wells)	<u>The Italian Collection</u> . New York: Food & Wine-American Express, 1997. Scicolone, Michele. "Veal and Linguine alla Pizzaiola." Recipe. <u>Italian</u> 139. Wells, Patricia. "Spicy Calamari Salad." Recipe. <u>Italian</u> 67.
Multiple recipes from one cookbook with one author Note: Use three dashes instead of rewriting the same author's name.	(Hazan, "Filetti") (Hazan, "Tortelloni")	Hazan, Marcella. "Filetti Farciti di Pesce Turchino." Recipe. Hazan, <u>Marcella's</u> 172-3. ---. <u>Marcella's Italian Kitchen</u> . New York: Knopf, 1996. ---. "Tortelloni di Porri." Recipe. Hazan, <u>Marcella's</u> 109-10.
Multiple recipes from one cookbook with many contributors and editor named	(Freiman) (Parseghian)	Freiman, Jane. "Lemon Tart Brulee." Recipe. Rigsby 249-50. Parseghian, Pam. "Pork Chops Provençal." Recipe. Rigsby 159. Rigsby, Olga, ed. <u>The Best of Cook's Magazine: Volume Two</u> . Bridgeport, CT: Pennington, 1989.249-50.

Recipes from Periodicals

Recipes in magazines and newspapers are generally found either as part of a larger article, or standing alone. The rule of thumb here is that you are citing the recipe, not the article to which it is related. If the recipe is part of a larger article, however, be sure to use the article author's name in citing the recipe, unless that author credits the recipe to somebody else. The generic form is:

Last_name, First_name. "Title_of_Recipe." Recipe. Title of Publication Issue info: Page_number(s).

Parisi, Grace. "Quick Curried Shrimp Salad." Recipe. Food & Wine. Jan. 2005: 26.

Type of source	In-text citation	Works Cited List
Stand-alone recipe from a magazine	(Touchet)	Touchet, Alexis. "Fennel and Endive Salad with Orange Vinaigrette." Recipe. <u>Gourmet</u> Feb. 2005: 70.
Recipe attached to an article	(Dunlop)	Dunlop, Fuschia. "Dou Hua (Flower Bean Curd)." Recipe. <u>Saveur</u> Mar. 2005: 42. Note: The article title is not used in the recipe citation.

Type of source	In-text citation	Works Cited List
Recipe with no author in a magazine	("Crumb-Crusted")	"Crumb-Crusted Trout with Spinach and Mushroom Stuffing." Recipe. <u>Gourmet</u> Apr. 2005: 30.
Recipe in a newspaper, credited in text to a chef	(Jasinski)	Jasinski, Jennifer. "Apple-Fennel Marinated Tuna." Recipe. <u>Denver Post</u> 6 Apr. 2005: 3F.

Online Recipes

Citing online recipes can be complicated by the fact that websites lack standardized formats, thus it may be difficult to find all of the information required for a complete citation. Include as much information as possible, but especially the access date and an accurate URL web address in angle brackets.

Last_name, First_name. "Title_of_Recipe." Recipe. Title_of_the_website. Date_of_electronic_publication_or_site_update. Name_of_sponsoring_organization_(if any). Access_date <URL/web address>.

Martin, James. "Weeping Lamb." Recipe. bbc.co.uk. 4 Apr. 2005. British Broadcasting Corp. 4 Apr. 2005 <http://www.bbc.co.uk/food/recipes/database/weepinglamb_67701.shtml>.

Type of source	In-text citation	Works Cited List
Recipe with no author in an online magazine	("Three-Chocolate")	"Three-Chocolate Mousse Terrine." Recipe. <u>rimonthly.com</u> . Feb. 2004. 4 Feb. 2005 < http://www.rimonthly.com/recipes/2004/february/chocolate_mousse.html >.
Recipe with no author from a titled website	("Jaconde")	"Jaconde." Recipe. <u>Pastryrecipes.com</u> . 2000. 4 Feb. 2005. < http://www.pastryrecipes.com/jaconde.htm >.
Recipe with no author from an untitled company website	("Stuffed")	"Stuffed Pork Tenderloin." Recipe. Whole Foods Market. Home page. 2005. 6 Apr. 2005 < http://www.wholefoodsmarket.com/recipes/wh_sauteedpork.html >.
Recipe from a personal website	(Maykut)	Maykut, Lois. "Tofu and Mushroom Curry." Recipe. Lois Blanford Maykut. Home page. 7 Sept. 2004. 6 Apr. 2005 < http://www.maykut.net/recipes/index.php?this_recipe=16 >.

Menus

Menus may exist as actual restaurant menus, or as complete or selected menus reprinted elsewhere. They may also be suggested menus that appear in magazines, newspapers, or books. Cite restaurant menus by the name of the restaurant, followed by the word "Menu." You should also include the city (and state, if necessary) that the restaurant is located in, as well as the date the menu was created, used, or acquired. Treat menus printed in magazines, newspapers, or books generally as you would a recipe, though use the word "Menu." following the menu title.

The generic form for a published menu is:

Last_name, First_name. "Menu Title." Menu. Publication Title. Issue_info: page(s).

Jamieson, Patsy. "Relax, It's Potluck." Menu. Vegetarian Times. Apr. 2005: 69-71.

For a restaurant menu:

Restaurant_Name. Menu. Location. Date.

Type of source	In-text citation	Works Cited List
Restaurant menu	(Vesta)	Vesta Dipping Grill. Menu. Denver. 9 Jan. 2002.
Titled menu with author from a magazine	(Ruggiero)	Ruggiero, Maggie. "Supper Samba." Menu. <u>Gourmet</u> Feb. 2005: 114-21.
Titled menu without author from a magazine	("Alta")	"Alta Mar Restaurant, Sample Menu Selections." Menu. <u>Dining Out</u> Winter 2003-04: 60.
Titled menu without author from a cookbook	("Thanksgiving")	"Thanksgiving California Style." Menu. <u>The Best of Gourmet 1996</u> . New York: Conde-Nast-Random House, 1996. 79.