

PURDUE

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FINDING AID TO THE GERTRUDE SUNDERLIN PAPERS, 1939-1955

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Descriptive Summary

Creator Information	Sunderlin, Gertrude, 1894-1990.
Title	Gertrude Sunderlin papers, 1939-1955
Collection Identifier	MSF 493
Date Span	1939-1955, predominant
Abstract	This collection includes various work from and relating to Sunderlin's food and nutrition students, including theses based upon experimental work, recipes, clippings of published recipes, and correspondence relating to publication. Also included are reprints of Sunderlin's work and clippings about her.
Extent	2 cubic feet, 5 mss boxes
Finding Aid Author	Virginia Pleasant
Languages	English
Repository	Virginia Kelly Karnes Archives and Special Collections Research Center, Purdue University Libraries

Administrative Information

Location Information:	ASC Vault
Access Restrictions:	Collection is open for research.
Acquisition Information:	Donated by Edith Sunderlin, May 1, 1987.
Preferred Citation:	MSF 493, Gertrude Sunderlin papers, Karnes Archives and Special Collections, Purdue University Libraries
Copyright Notice:	Purdue University per deed of gift
Related Materials Information:	MSF 469, Mary Louise Foster papers Gertrude L. Sunderlin Papers, RS 21/7/35, Special Collections Department, Iowa State University Library.

Subjects and Genres

Persons

Sunderlin, Gertrude, 1894-
Siems, Ruth.

Organizations

Purdue University. Department of Foods and Nutrition.

Topics

Baking

Desserts

Convenience foods.

Poetry

Women's history and culture.

Women in higher education.

Women's Archives at Purdue University.

Biography of Gertrude Sunderlin

Gertrude Sunderlin was born in 1894 in Iowa, where she lived for much of her early life and after her retirement from Purdue. She earned her Bachelor's degree in Home Economics (with honors) from Iowa State University in 1919; this degree took some time to complete because she took alternate years off to teach. After teaching for several years, she earned her Master's degree in Household Bacteriology from Iowa State in 1926 and gained the attention of the Ball Jar Company who offered support for her PhD work. Her PhD in Bacteriology and Foods and Nutrition was completed in 1928 with her dissertation titled: *Studies in Home Canning: I, Some Factors Affecting the Keeping Qualities of Vegetables and Meats Canned by the Hot Water Bath Method. II, Indices of Spoilage in Home-Canned Foods*. Sunderlin holds the distinction of being the first woman to receive a PhD from Iowa State University.

Before beginning her tenure at Purdue, Sunderlin was sponsored by the Purnell Research Foundation for post-doc work at Louisiana State University from 1928-1931. She began at Purdue in 1931 in the College of Home Economics Experimental Foods Department, where she remained until her retirement in 1954. While at Purdue, she oversaw the development of the Master Mix, a basic starting mix for baked goods that was made in the home and could be used for cakes, cookies, muffins, etc. This mix was a precursor for several more specific "master" mixes as well as modern commercially available baking mixes. Also developed under her mentorship were formulas for freezing jams and dough, and many other time-saving techniques or methods in the kitchen. One student, Ruth Siems, is credited with the invention of Stove Top stuffing. Her work as well as the work she supervised at Purdue seems to have been instrumental in the development of what we today call convenience foods, making Sunderlin instrumental in the development of modern food culture. Dr. Sunderlin died in Iowa in 1990 at the age of 96.

Source(s):

MSF 493, Gertrude Sunderlin papers, Karnes Archives and Special Collections

Finding Aid to the Gertrude L. Sunderlin Papers, RS 21/7/35, Special Collections Department, Iowa State University Library.

Collection Description

Scope

The Gertrude Sunderlin papers (1939-1954; 2 cubic feet) document the life and career of Gertrude Sunderlin, an early foods and nutrition professor at Purdue University. Much of the collection is comprised of theses written by Sunderlin's students over the years that were based on experimental foods work. Many of the recipes developed from these experiments were subsequently published in magazines or extension publications and reflect Sunderlin's larger impact on the development of convenience foods in the twentieth century. This influence is evidenced by Sunderlin's correspondence with the various publishers. Also included in the collection is a selection of Sunderlin's publications, ranging from papers developed from her thesis to works written over the course of her career. This collection would be particularly useful for researchers interested in food culture of the mid twentieth century, the development of convenience foods, and the influence of both Sunderlin and the early foods and nutrition program at Purdue. Although the collection does include some of Sunderlin's publications and correspondence, the bulk of the collection focuses on her role as a mentor and educator, rather than her personal life. Researchers interested in other aspects of her life will find limited information in the collection. Types of materials include: correspondence, recipes, clippings, theses, etc. The papers are organized into two series:

Arrangement

1. Recipes and Correspondence, 1940-1955 (0.6 cubic feet). This series includes recipes devised by Sunderlin's students, typically as a result of the experimental work they did in their individual theses. Also included with the recipes is correspondence between Sunderlin and various editors on her students' behalf in an attempt to get the work published. These attempts were frequently successful as indicated in the correspondence and by the included clippings. Also included is a folder of Sunderlin's work and a folder of miscellaneous articles written about or collected by her. This series includes work done by Ruth Siems, the inventor of Stove Top stuffing, and the various women who worked on the Master Mix. Materials in the series are arranged alphabetically.

2. Theses, 1939-1954 (1.4 cubic feet). This series includes theses written by Sunderlin's students for her foods and nutrition courses. The majority of the papers are from the undergraduate 135 course, but there are a few from the graduate level 495 course. The theses were written based upon individual experimental problems devised by the students and frequently led to the creation and publication of recipes as evidenced by the other series in the collection. Included in the series are papers by Ruth Siems, the inventor of Stove Top stuffing, as well as papers by the various women involved in the creation of the Master mixes. Materials in this series are arranged alphabetically.

Descriptive Rules Describing Archives: A Content Standard

Processing Information

Whenever possible, original order of the materials has been retained. Folder titles have been transcribed from originals except where otherwise noted in the detailed description below. All materials have been placed in archival housing. All newsprint has been photocopied and in most cases original newspaper clippings have been discarded. Some clippings containing images of people or color graphics, or front pages of newspapers, have been preserved for display purposes. Metal clips and fasteners have been removed when possible for preservation purposes and attached photographs or prints have been interleaved with archival paper.

DETAILED DESCRIPTION OF THE COLLECTION

Series 1. Recipes and Correspondence, 1940-1955

(0.6 cubic feet)

Box 1

Folder

1. Akers, 1952
2. Brewer: Hot Milk Sponge Cake, 1950
3. Brown 'N Serve Rolls, 1950
4. Cake Mix in Quantity: Pat Pope, 1952
5. Cake-topped Puddings. Sands, 1953
6. Caramel Syrup Uses- Schaefer
7. Cookie Mix, 1948-1950
8. Corn Meal Mix, 1950-1951
9. Country Pies: Barbara Rheinfrank (Fruit Custard), 1952
10. Evamae Habig: Mix, 1949-1952
Contains Sunderlin's correspondence with the Indiana State Board of Health concerning school lunch programs as well as some correspondence concerning Master Mix.
11. For Two
12. Fudge Frosting- Gouwens
13. General Foods/ Cake Project for Conference of Food Service Directors, 1940-1941
14. Gingerbread Mix, 1949
15. Icings, 1949-1951
16. Junior
17. Krim-KO, 1951
18. Lemonade
19. Letters to Publishers- Some not Filed in Girls' File, 1949-1955
20. Marilyn Graper: Gelled Cranberry and Grape Jelly, 1953
21. Marjory Jones: Muffin Mix, Ruth Siems: Other, 1952-1953
22. Master Cake and Cookie Mix for Extension
23. Master Cake Mix- Townsend, 1951
24. McNees: Embedding, 1951
25. Mincemeat: Sue St John, 1953
26. Mincemeat, 1953

Box 2

Folder

1. Miscellaneous Articles and Papers
This folder contains an assortment of writings including a published pamphlet of poems, a pamphlet of favorite recipes, and some biographical information.
2. Miscellaneous Recipes
3. Muffin Meringue, 1951
4. No-Guess Frosting: Gouwens
5. Nonfat Milk Solids: Crowe
6. Pastry Mix, 1950
7. Pompadour Puddings: Betty Campbell Dusto, 1953
8. Quantity Cake Mix, 1952
9. Rolled Oats Mix, 1950-1951
10. Ruth Siems: Quick Bread Quickies
11. Sands: Gelled Cranberry
12. Schaum Torte, 1951
13. Spice Cake Mix, 1949
14. Sugar an' Spice: Sue St John
15. Sugarless Jellies: Sands, 1953
16. White Cake Mix, 1950

Series 2. Theses, 1939-1954

(1.4 cubic feet)

Box 2

Folder

17. Abbott: Powdered Eggs, 1951
18. Acheson: Frozen Rolls
19. Almonrode, Arlene: Frozen Salads, 1950
20. Ann Hamman: Effect of Mixing Speed on Cakes Made by Four Different Formulae, 1952
21. Annabelle Harper: Investigation of Flavor Desirability of Buttatone, a Butter Flavoring, 1954
22. Betty Dennis, 1953
23. Billings: Mix, 1947
24. Blakely: Junior

Box 3

Folder

1. Bohne: Meringue and Angel Food, 1953
2. Bone, Mary Louise: Use of Waring Mixer, 1940

3. Bowditch, Helen: Schaum Torte, 1951
4. Broeking, Lucille: CaCl₂, 1948
5. Bryant: Oil and Milk in Cakes, 1947
6. B. Schaefer: Caramel Syrup and Uses for the Syrup, 1952
7. Butterfield: Cookie Proportions, Mayonnaise Cake, 1953
8. Carson: Foreign R, 1953
9. Chocolate Cakes: Crissey, Grace, 1954
10. Collins: French Dressings, 1939
11. Collins: Frozen Batters and Doughs, 1939
12. Comparison of Fats: Joanne Dixon
13. Craven, Jean: Chocolate Milk, 1950
14. Development of Variations for Hot Milk Sponge Cake: B. Brewer June 13, 1950, 1950
15. Eberhardt: White Cake
16. Eleanor Dunn: Smoking Point of Fats, 1949

Box 4

Folder

1. Fackler: Chiffon Cakes, 1948
2. FN 135: Shaw, 1951
3. Frozen and Refrigerated Batters and Doughs: Schilling
4. Griffin: One Bowl Recipes, 1953
5. Habig, EvaMae, 1950
6. Helen Townsend: Angel Cakes
7. Hickman, Mary Ann: Angel Food Cakes, 1951
8. Hirt, Margaret: Cake Proportions
9. Hoadlex: Sweetose Base Mix, 1947
10. Joan Herdlein: Acceptability of the Compressometer as a Measurer of Cake Tenderness, 1953
11. Johnson, Ardeth (Unrau): Butterscotch Puddings
12. Johnston, Betty Jane: Chocolate Cakes and Mix, 1949
13. Kauffman, Julia: Brown 'N Serve Rolls, 1950
14. Marilyn Graper: Gelation of Pectin in Uncooked Jellies, 1952
15. Marilyn Sands: Sugarless Jellies, 1953
16. Marjorie Anderson: Study of Monosodium Glutamate and Its Effect on Food Products, 1949

Box 5

Folder

1. Mary Jean Crowe: New Uses for Dried Skim Milk, 1954
2. Myers, Loraine: Flash Heat Treatment in Eggs, 1945
3. Myers: Muffin Meringue Method, 1945
4. Noble: Freezing, 1948

5. Rye Flour Mix: Elizabeth McCord, 1954
6. Short: Pectin Ice Cream
7. Siems, 1952
8. Spice Cake Mix: Pat Bundy
9. St John: Spice Cake, 1953
10. Study of the Chiffon Cake: Betty Brewer, April 1950, 1950
11. Townsend, Helen: B. Pie Filling
12. Townsend: Pectin and Coffee Cream, 1950
13. Uses of Soybeans and Some of the Products Which Might be Served on the Cafeteria Counter, 1943
14. Whitlock, Eden: Pectin, 1949
15. Whitlock: Pectin in Ice Cream, 1950
16. Whitman: Spoon Bread, 1953
17. Wilson, Marianne FN 595, 1954