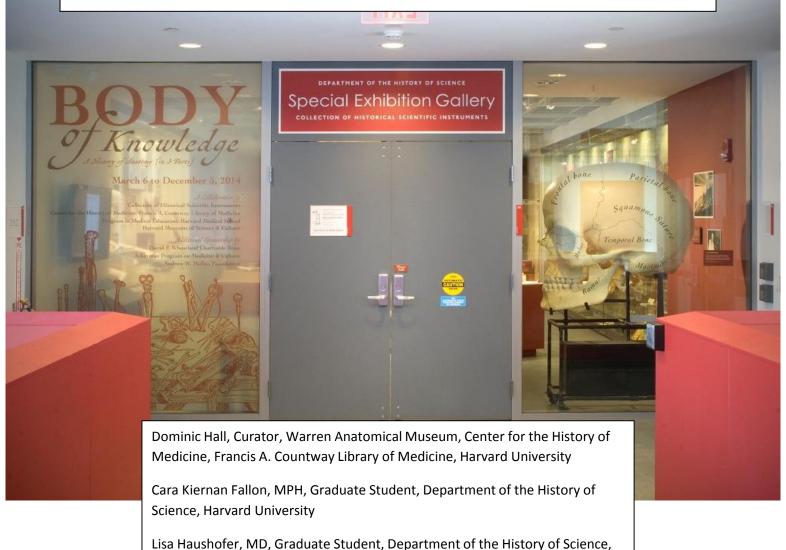
Body of Knowledge: The Benefits and Challenges of a Multi-Faceted Curatorial Collaborative



Harvard University

Katharine Park, Samuel Zemurray, Jr. and Doris Zemurray Stone Radcliffe Professor of the History of Science

David S. Jones, A.
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Professor of the
Culture of Medicine

Lisa Haushofer, Graduate Student, Wheatland Curatorial Fellow

Cara Kiernan Fallon, Graduate Student, Wheatland Curatorial Fellow Orange: Department of the History of Science, Harvard University

Purple: Department of the History of Science, Harvard University; Global Health and Social Medicine, Harvard Medical School

Blue: Center for the History of Medicine, Francis A. Countway Library of Medicine, Harvard Medicine School

*Dr. Podolsky is also Associate Professor of Global Health and Social Medicine, Harvard Medical School

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Cara Kiernan Fallon, Graduate Student, Wheatland Curatorial Fellow

Orange: Department of the History of Science, Harvard University

Green: Collection of Historical Scientific Instruments, Department of the History of Science, Harvard University

Cira Louise Brown, Wheatland Curatorial Fellow

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Sara J. Schechner, David P. Wheatland Curator

Designers

Center for the
History of Medicine,
Francis A. Countway
Library of Medicine,
Harvard Medical
School

Harvard Medical School, Program in Medical Education Collection of
Historical Scientific
Instruments,
Department of the
History of Science,
Harvard University

Harvard Museums of Science & Culture

Center for the History of Medicine, Francis A. Countway Library of Medicine, Harvard Medical School

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Charitable Trust

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Harvard Museums of Science & Culture

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Harvard Art Museums

Harvard Museum of Natural History

Harvard University Herbaria and the Botany Libraries

Museum of Comparative Zoology, Harvard University

Several private collectors

Arthur and Elizabeth Schlesinger Library on the History of Women in America, Radcliffe Institute for Advanced Study, Harvard University

Museum of Russian Icons

Peabody Museum of Archaeology and Ethnology, Harvard University

Harvard Medical School, Program in Medical Education

Rosamond Purcell, Artist and Photographer University of
Michigan Medical
School, Anatomical
Donations Program,
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Loans











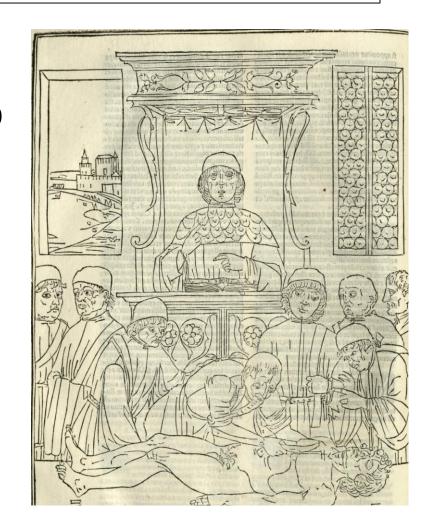
Graduate Student Experience

Key Takeaways

1. New medium to explore and advance scholarship

2. Opportunity to work in outside fields of interest

3. Training in new fields



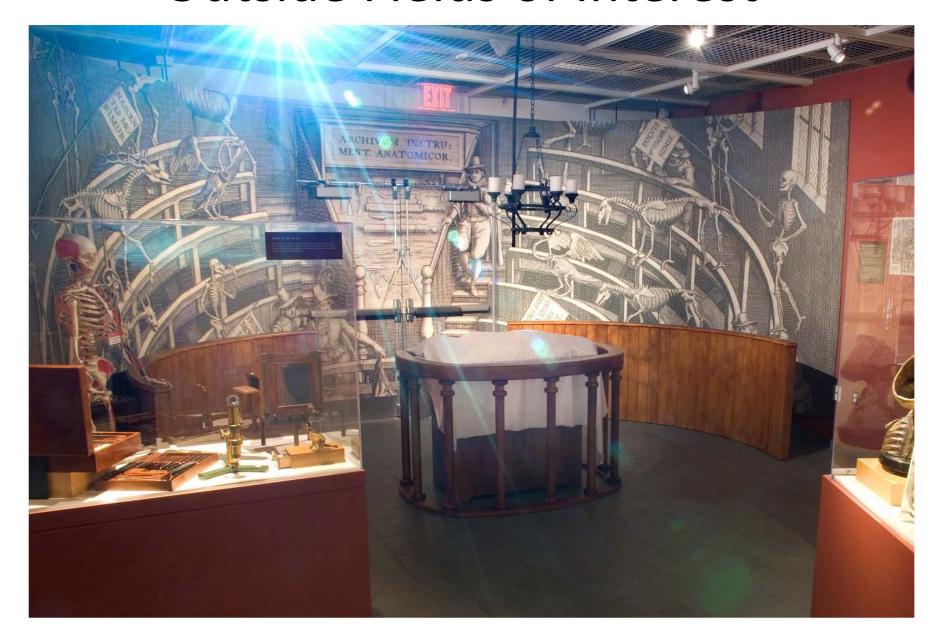
New Medium for Scholarship







Outside Fields of Interest

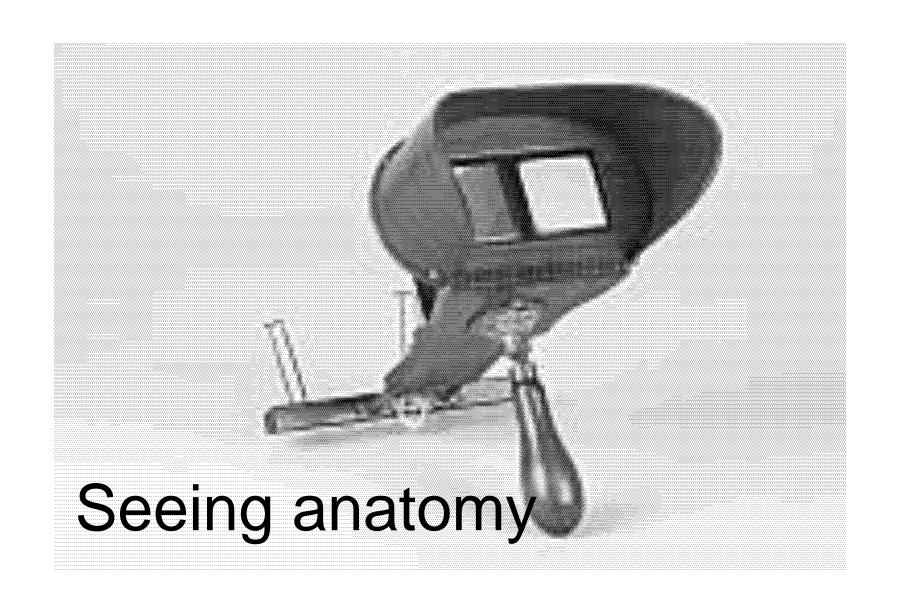


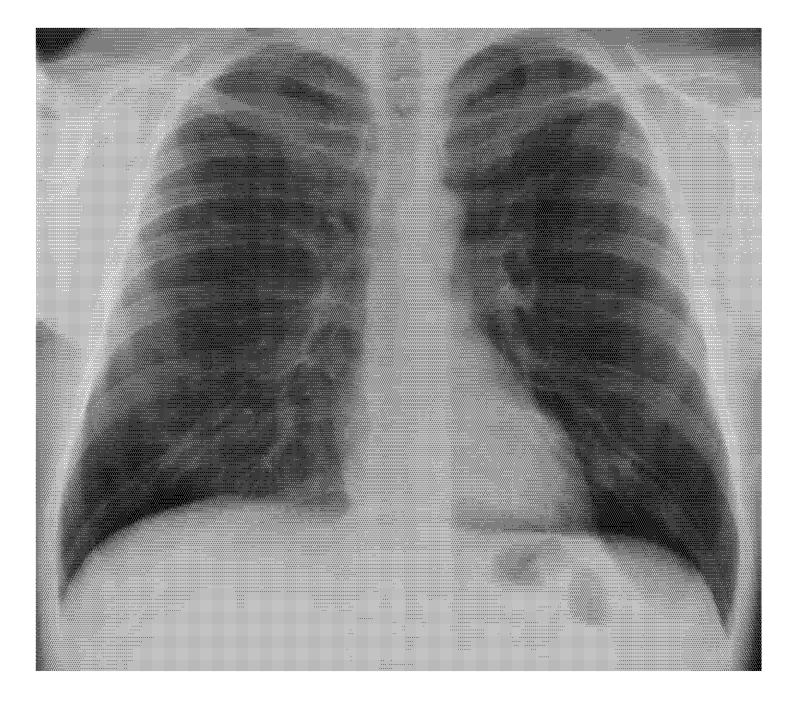
Training in New Fields

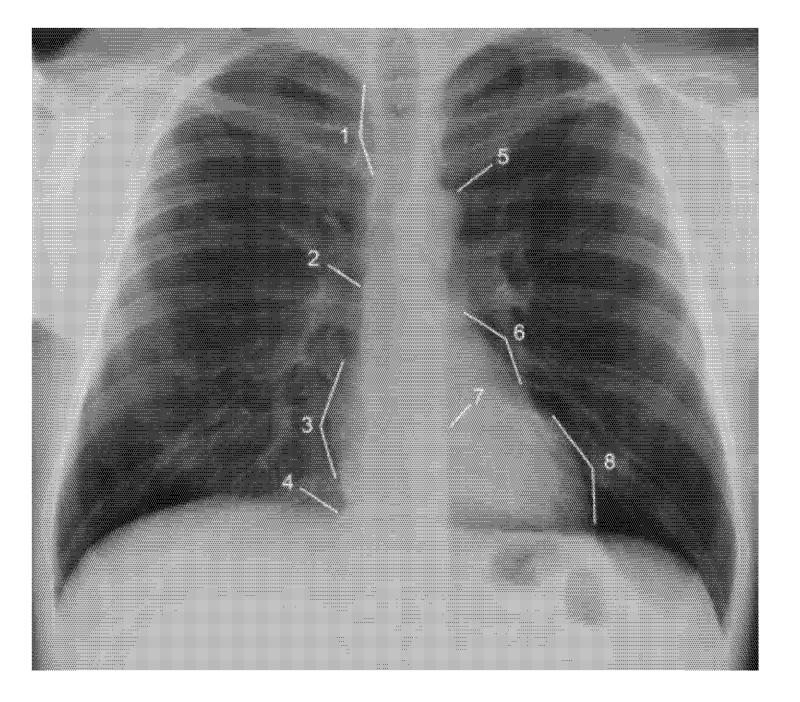








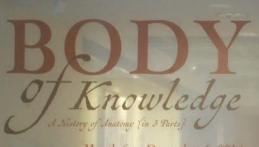












March 6 to December 5, 2014

A Collaboration of

Collection of Historical Scientific Instruments
Contact in Historical Medicine, Francis A. Countway Library of Medicine
Program in Medical Education, Harvard Medical School
Harvard Museums of Science & Culture

Additional Security by
David P. Wheatland Charitable Tenst
Ackerman Program on Medicine & Culture

DEPARTMENT OF THE HISTORY OF SCIENCE

Special Exhibition Gallery

COLLECTION OF HISTORICAL SCIENTIFIC INSTRUMENTS



















Photo Credits

- Artifact images courtesy of the Warren Anatomical Museum in the Francis A. Countway Library of Medicine
- Body of Knowledge gallery images courtesy of the Collection of Historical Scientific Instruments, Harvard University. Photographs by Samantha van Gerbig.

Thank you very much!

Eat Plenty of Bread-It's Good For You

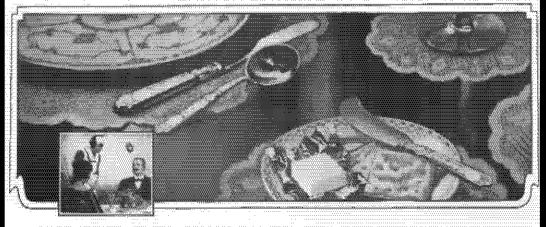


The consumption of Bread in this country is constantly increasing.

The Wholesomeness, Healthfulness and Economy of Bread make it the "Perfect Food."

Fleischmann's Yeast Makes the Best Bread.

THE FLEISCHMANN'S YEAST



FOUR TIMES MORE EFFECTIVE than any other food

Мен карттурску дужинутка the particuland stream of Flatschmann 's Yougt

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We more striking testimony could be given of the tendental quildle-of Philiphinians in Yewit-in fresh food, simula para, dinaga potest.

The familiar little yeast cake now known to contain in abundance the vital element needed to release the nourishment from other foods

TVIE natural local that it four times mare reflective than any other in improving appetitle and dignetion! Just Em familiar little ventt rake!

This is the food science has found acts like a apack plug - it makes the other foods work-with 500 their energy and rescribment as that you get full hours!! Irons what you sat.

Marry actual freeling emperiments with Fleitchпинал в Удавт личе модил до собре на в состесtive food for body assignals and man. As a result doctors and hospitals are recommending fresh. press as an aid to all the processes of digestion -stomacts and intestinal. They are prescribing it as a four which been the retestines acrise and coveral.

Digestion kept arrong and healthy

Thousands today are reglining that faulty eating in vise come of vises discentive reculifies. There pangle are now eating Flowchmann's Year, dails. and forting increased appetits, improved digestion and a return of vigne.

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Laxatives made ennacemary by this

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FLEISCHMANN'S YEAST

course we know they never remove the cause of the trouble, but often make it worse. They weaken the intestinal muscles. One paping each that the indiscriminate use of certaining is probably one of the chief causes of slaggish

But now the problem is being solved. Flenchmann's Yeast, a minural exercitive, excresses the action of the intestings, keeps them besithy and

Three is no word for you to be a slave to late tiers. Itself and this freeh food to your dely det. mich pinte will fired that the read for learning is gradually describers. The rare year or the letter rise find package. Their is the analytic reserving nas materials. Propositive engineery, is alrest, than the existing

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THE RESIDENCE STATEMY, June 11 THE WARRANT STATEMY, But York M. E.

Plante and the first baseline: The New Leavestern of Kasal in 1988.

is a natural corrective food

Now You'll Like Yeast!

Mash a cake of Fleischmann's Yeast in dry glass with a fork



Add 1/4 glass cool, plain tomato juice... or milk... or water



4

Fill glass with liquid . . . stir and drink

If you are one of the millions who know what Fleischmann's Yeast can do for you, but never stayed with it long enough to get its full beaselt, you'll now find it easy to take this new pleasant way. Remember, for cally use, Fleischmann's Yeast is one of the richex of all common foods in the amazing warm'n R nombley. Drink it last thing at night, first thing in the morning.



Fleischmann's Fresh Yeast

Copylight, 1940

DRINK IT ... TO YOUR HEALTH!