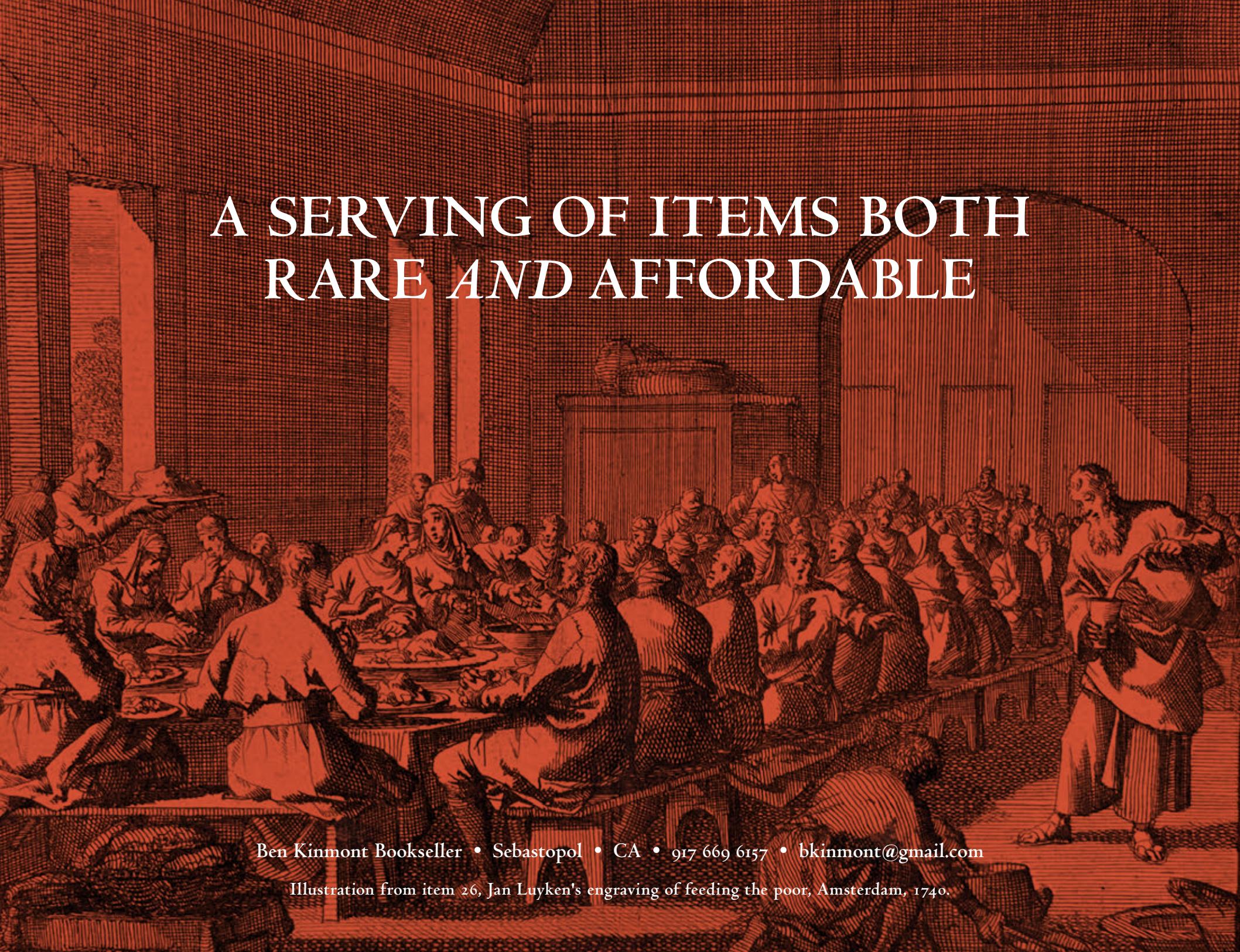


A SERVING OF ITEMS BOTH RARE AND AFFORDABLE



Ben Kinmont Bookseller • Sebastopol • CA • 917 669 6157 • bkinmont@gmail.com

Illustration from item 26, Jan Luyken's engraving of feeding the poor, Amsterdam, 1740.

In Promotion of the Fruits of Labor
by Free Men and Women

1. (ABOLITIONISM) Report of the committee of the African Institution. London: William Phillips, 1807.

8vo. viii, [9] - 78, 81-88, [1], [1 - blank] pp. Modern boards, paper title on upper board. \$650.00

FIRST EDITION of this early abolitionist tract. The African Institution was a pivotal abolitionist and anti-slavery group in Britain during the early nineteenth century. Its members included royalty, prominent lawyers, Members of Parliament, and noted reformers such as William Wilberforce, Thomas Clarkson, and Zachary Macaulay. Focusing on the spread of Western civilization to Africa, the abolition of the slave trade, and improving the lives of slaves in British colonies, the group's influence extended far into Britain's diplomatic relations in addition to the government's domestic affairs. Also included is a discussion of the "positive" effects that the Quakers have had upon the Native Americans.

The African Institution carried the torch for anti-slavery reform for twenty years and paved the way for later humanitarian efforts in Great Britain. That being said, in parts of the book, the language is narrow-minded and racist: the authors often come from the viewpoint of being superior to the people they are defending. When discussing coastal Africans and Native Americans they refer to their "indolent nature." However, it must be noted that in the passage written by "Mr. Park" he decries these notions, stating that "Few people work harder, when occasion requires, than Mandingoese" (people of West Africa). He goes on to write that "they are content with cultivating as much ground only, as is necessary for their own support" (p. 38). By today's standards, this kind of stewardship would be admired.

Park then goes on to write about the incredible abundance available in West Africa and deplores the lack of civilization. He writes about commodities such as bees-wax; honey; hides; gums; dye woods; grain; tobacco; indigo; and "cotton wool" that could be profitable to the Africans if only they were to take more than just what they needed and began to engage in foreign commerce with England.

In the section which discusses "Objects of the Institution" and "Means of affecting the objects of the institution," it becomes clear that the Institution's end goal is to promote industry and commerce with Africa by way of ending slavery and to "adopt such measures as are best calculated to promote their [the Africans'] civilization and happiness."

The happiest effects may be reasonably anticipated from diffusing useful knowledge, and exciting industry among the inhabitants of Africa, and from obtaining and circulating throughout this Country more ample and authentic information concerning the agricultural and commercial faculties of that vast Continent; and that through the judicious prosecution of these benevolent endeavours, we may ultimately look forward to the establishment [sic.], in the room of that traffic, by which Africa has been so long degraded, of a legitimate and far more extended commerce, beneficial alike to the natives of Africa and to the manufacturers of Great Britain and Ireland. [In order to make this so, they promise to] promote the cultivation of the African soil, not only by exciting and directing the industry of the natives, but by furnishing, where it may appear advantageous to do so, useful seeds and plants, and implements of husbandry (pp. 65-71).

With Numerous Recipes

2. ALLETZ, Pons Augustin. *L'Agronomie, ou, dictionnaire portatif du cultivateur.* Lyon: Robert et Gauthier, 1803.

Earlier in this report, the authors describe the situation in the United States with Native Americans who have successfully been “enlightened” by the Quaker community. They write that among the many benefits of their new lifestyle, the women are better employed at home and less exhausted by their previously “vagrant” way of living. They also write that “instead of depending on the cha[n]ce for a precarious subsistence, these Indians now cultivate extensive corn-fields, and raise herds of cattle. Instead of their miserable huts, they are now possessed of neat and commodious dwellings” (p. 31).

Includes a lengthy “List of Subscribers to the African Institution.” Our copy contains a small additional leaf of subscribers not included in the copies cited by OCLC.

In very good condition.

¶ OCLC: Columbia University, Cornell, University of California (Davis), University of Illinois, Indiana University, University of Kansas, Western Michigan University, Greensboro College, Library Company of Philadelphia, Huntington Library, University of Michigan, and 12 locations outside of the United States.

8vo. Woodcut vignettes on title pages. xxxii, 484 pp.; 2 p.l., 503 pp. Two volumes. Contemporary tree-calf, spines richly gilt with lettering pieces in red and black morocco, one wormhole to the upperboard of vol. I and two to the lowerboard of vol. II, a few leaves with marginal dampstaining in vol. II, otherwise crisp and clean throughout. \$800.00

A lovely copy of the last and most complete edition of this guide to country living written by Pons Augustin Alletz

(1705?-1785). The first edition was published in 1760. Musset-Pathay, in his *Bibliographie Agronomique*, notes that *L'Agronomie* “est très-complète, et contient toutes les connaissances nécessaires pour gouverner avantageusement les biens de la campagne, d'après la pratique des agronomes les plus célèbres” (no. 32, referring to the first edition). Arranged alphabetically, the work contains many recipes as well as information on what was then a rapidly developing rural economy.

A handsome copy in tree-calf and with spines richly gilt.

¶ This edition is not in OCLC.





Original Artwork, Each Telling a Gastronomic Story

3. (ART OF THE TABLE: original designs for dinner plates.) Millet, Eugène-Henri. Bordeaux or Paris, c.1870.

Round, each measuring between 21.7cm - 22.5cm in diameter. Six original ink drawings, gouache highlights in pink and white, ink wash, each with a painted gilt edge applied over green watercolor, gilt rubbed away on the edges of two of the drawings and showing the green watercolor underneath.

“Le Pain”(bread).....	\$950.00
“Les Fruits” (fruit).....	\$950.00
“Les Confitures” (jams).....	\$950.00
“La Patisserie” (pastry).....	\$950.00
“Le Lait” (milk).....	\$950.00
“Le Vin” (wine).....	\$950.00

SIX LOVELY DESIGNS by Eugène-Henri Millet (1847-1887¹) for illustrations on dinner plates to be made by the Jules Vieillard & Cie porcelain manufacturer in Bordeaux. Each of the six plates tells the gastronomic story of a particular food or drink. The six subjects are: bread, fruit, jams, pastry, milk, and wine. Each drawing depicts its subject, at all stages of production, with a sympathetic eye towards the laborer making the product. The skill and dexterity of the drawing combined with the gouache highlights and ink wash painting, render the scenes both beautiful and compelling.

Each plate tells a narrative around the gastronomic subject represented. For example, on the plate devoted to “Le Pain” (bread), on the left side, there is a farmer leading a horse which is pulling a wooden harrow through a field. In the background is a windmill grinding wheat into flour and in the foreground is a scythe laying on the wheat. On the right side of the plate is a street crier carrying a backpack laden with large loaves of bread. In the foreground is a stack of loaves and croissants, and to the right is a round wooden container marked “Farine” (flour). In the distance, behind the man carrying bread, you can read part of a store sign reading “Boula[n]ger].” Lastly, at the center and bottom of the plate, is the arched opening of a bread oven. The closed oven doors read “LE PAIN.”

Millet has given the same level of detail to each of the six dinner plates and, in all cases, the workers who make the food are included in the story. For the fruits, there is a mother and child picking apples. For “Les Confitures” (jams) there are people harvesting fruit from a tree, a baby eating jam out of a jar, and two women in the kitchen stewing the fruit. For “La Patisserie,” there are drawings of different pastries, people lining up to buy *galettes* (a type of flat cake), and a crowd trying to get into a Parisian pastry shop. For “Le Lait” (milk) there are cows and goats in the

¹ The only place that I was able to find these dates for Millet was on the gallery website for Les Galleries du Luxembourg. Most references to Millet just give the dates of “active 1866-75” (e.g. OCLC).

field, a man and woman tending the cows, and another woman trying to feed milk to her baby with a spoon. Lastly, for the plate about wine, there are workers in the vineyard during harvest, little *putti* (naked winged baby angels) climbing into wine glasses, and a man on horseback speaking to a woman working at an *auberge* who is offering him some wine.

Each scene is drawn in ink on thick beige paper, with additional ink washes and highlights in pink and white gouache. Around the perimeter of each drawing is a thin border of gilt paint, under which is a pale green watercolor line (visible where the gilt is rubbed away). Each of the artworks is signed by Millet² and attached to a larger sheet of modern black or blue paper.

In addition to being the in-house painter and designer for the Vieillard porcelain company in Bordeaux, Millet was a well-regarded artist who exhibited his paintings (and, on one occasion, his ceramic designs) in the Paris Salons from 1866-1875. By way of context, the Salon des Refusés was in 1863 and the Impressionists started their own Salons in 1874. Although Millet would not be considered as part of the avant garde, his working for a ceramics factory was unusual and his interest in depicting those laboring was distinctly modern.³ Millet also made six etchings for Jean Dolent’s *Petit manuel d’art: à l’usage des ignorants* (Paris: Lemerre, 1874), all of which depict the life of the working artist.

All six artworks are in very good condition.

² Millet’s signature begins with a reversed “E” which is attached to the first vertical line of the “M” when he writes out “Millet.” We have been able to identify which “Millet” this is by comparing the signature with those documented on Artnet and other online valuation and auction sites.

³ There is another series of plate designs in the collection of the Musée des Arts décoratifs et du Design in Bordeaux. See <https://madd-bordeaux.fr/sites/madd/files/2017-04/documents/livret%20Des%20souris.pdf> for a 16-page essay discussing those drawings.

Arab Cuisine for the English

4. BEATTIE, May H. *Recipes from Baghdad with an introduction by Her Majesty the Queen Mother of Iraq. Baghdad: The Trading & Printing Co., 1952.*

24.2cm x 17.2cm. Illustrations in the text. 163, [1 - blank], xi, [1 - blank] pp. with one folded leaf of weights and measures loose and laid in. Original blue printed wrappers (loose and popped off the staples), light soiling and spotting to the wrappers, spine sunned, title page slightly browned due to paper quality. \$700.00

The rare Second Edition (first ed.: 1946) of Beattie's collection of 457 numbered Arabic as well as Western recipes for those living in Baghdad, Iraq. On the title page we read that Beattie was assisted by Bedia Afnan and that the introduction was written by H.M. the Queen Mother of Iraq.

May H. Beattie (1908-1997) was born in Edinburgh in 1908. She earned her medical doctorate in bacteriology and then moved to Baghdad with her husband who was the director of the Pasteur Institute. There she made an extensive collection of rugs and carpets and did research on the subject with Charles Grant Ellis, an American historian. She and her husband lived in Baghdad for nine years until they were forced to evacuate to India during World War II. Her studies on the history of carpets is now at the Ashmolean Museum in Oxford where they have a fellowship in her name.

Around the time of Beattie's arrival to Baghdad, there was a rebellion and a military coup. This resulted in the Anglo-Iraqi War as the English tried to secure oil supplies while the Iraqi government was being supported by Axis forces. The British won and a pro-Allied

government was established. It is in the context that this cookbook was written; it also explains why the cookbook was published by the Iraq Red Crescent Society, a humanitarian organization that provides relief during periods of crisis in Iraq.

As Lady Margaret Cornwallis (wife of the British Ambassador to Iraq) writes in her foreword, many in the west have read about the exotic foods of the Arab world, but few are able find and learn the recipes.

This little book of oriental and occidental recipes will fulfil this need, & will also be a tribute to eastern readers from the treasury of western cookery. It is the result of friendly co-operation between Iraqi and British housewives, with help from the ladies of other nations.

To this, the Queen Mother of Iraq adds:

Following their entry into settled life and civilization, the Arabs were foremost among the nations in their interest in cookery, the introduction of new dishes and the recording of recipes. This enthusiasm for the art of cooking was not confined to women to the exclusion of men; nor to the common people to the exclusion of the select.

The Queen Mother's name also appears at the top of the list of subscribers to the cookbook.

The cookbook is organized into numerous culinary subjects including hospitality; coffee customs; the different types of dishes; "cooking and shopping in Baghdad;" and even cocktails, which begins "Cocktails are like Arabic verbs. At first acquaintance they appear disarmingly simple but a close study leads to headaches."

The numerous and funny caricatures are by Suad Salim.

On the verso of the upper wrapper is a written in pencil "I hope it gets there! Tons of love" followed by a signature.

¶ OCLC: Utah State University and one location outside of the United States.

*Breweries inside the City Walls
are a Health Hazard*

5. (BEER.) **Extrait des registres du parlement.**
[Besançon:] Daclin, 1778.

Broadside: 48.5cm x 37.5cm. Large woodblock headpiece, woodblock historiated initial, printed in two columns, signs of having been folded three times, small hole at tear (not affecting text), small marginal hole (not affecting text), contemporary manuscript notation to recto and verso.

\$1000.00

The extremely rare FIRST & ONLY EDITION of this broadside announcing that breweries can no longer operate within the city walls. Not only is the Parliament of Franche-Comté tired of their stench, but they are concerned about the breweries as a health hazard. It is probable that this critique originated with wine-makers in the region (see below). Franche-Comté is in a region in eastern France and shares a border with Switzerland.



***EXTRAIT
DES REGISTRES
DU PARLEMENT.***



Sur la requête présentée à la Cour par le Procureur général du Roi , contenant que depuis quelque temps les brasseries qui se sont multipliées dans la ville de Besançon donnent des craintes & des alarmes sur les fautes & les dangers de ces établissements nouveaux.

Distribuées dans plusieurs quartiers de la ville, elles y causent une pestilence épouvantable de produire des maladies parmi le peuple. Les eaux qui en sortent ne s'écoulent point par des canaux dans la rivière ; & filtrant au travers des terres, elles infectent les puits du voisinage, & répandent de même dans les caves une odeur dangereuse, qui s'évapore difficilement.

Les propriétaires de ces brasseries distillent de l'eau-de-vie des mates & grains qui ont servi à faire la bière ; & il est certain que la qualité des eaux-de-vie de cette espèce est pernicieuse à la santé des Citoyens, à laquelle le ministère public doit principalement veiller, soit en empêchant la fabrication de pareille

& eaux-de-vie, & de 3000^{fr} d'amende contre chacun des contrevenants.

Qu'il soit de plus ordonné que l'arrêt à rendre sera imprimé, lu, publié & enregistré aux actes importans de la Cour, pour être exécuté suivant sa forme & teneur ; que copies collationnées en seront envoyées dans les bailliages, sièges préfectoriaux, jurisdictions de police & autres du ressort de la Cour, pour y être parcellièrement lu, publié, enregistré & affiché, ainsi que personne n'en ignore.

VU le présent requisitoire, signé Doroz, Oui le rapport de messire Charles-François Tharin, Conseiller-commissaire, & tout considéré.

LA COUR a fait & fait défenses à toutes personnes d'établir à l'avenir des brasseries dans l'enceinte des murs de la ville de Besançon & des autres villes de la province. Fait parcellièrement défenses aux brasseurs actuellement établis dans lesdites villes, de continuer à y faire de la bière ; leur ordonne de démolir leurs

As the broadside notes, breweries are “Distributed in several districts of the city, they cause a stench capable of producing diseases among the people. The water which comes out...infests the neighborhood wells, and also spreads a dangerous odor in the cellars.” In addition “the owners of these breweries distill brandy from the grounds and grains which were used to make beer; and it is certain that the quality of brandy of this species is pernicious to citizens’ health.”

Consequently, the breweries established within the walls of “Besançon & in other towns in the province” must be demolished and installed *extra-muros* (outside of the city walls). It is now forbidden to distill brandy from the grounds and grains used to make beer, and to establish new breweries within the walls of the towns of Franche-Comté.

In his *Political, civil and literary annals of the eighteenth century* (vol. III, p. 388), Linguet places this decision “among the distressing judgments which annually escape what we call Justice, that is to say, to our courts.... In 24 hours everything was destroyed.” Linguet denounced the owners of the vineyards surrounding Besançon as “the secret instigators of the Indictment.”

Broadsides such as the one on offer here, occupy an important place in the history of job printing and public space. The judgment was to be printed and posted publicly so that no one could claim ignorance of the new regulation. As noted in the broadside:

Copies collationnées en seront envoyées dans les bailliages, sièges présidiaux, jurisdictons de police, & autres du ressort de ladite cour, pour y être pareillement lu, publié, enregistrée & affiché, afin que personne n'en ignore.

Roughly translated to:

Collated copies will be sent to the bailiwick, presidential seats, police courts, & others within the jurisdiction of the said court, to be similarly read, published, recorded & displayed, so that no one is unaware of them.

Our copy is the one that was sent and used in Orgelet in the Jura, homeland of Cadet Roussel. On the recto in a contemporary hand is: “publié par moy sergent de Lhotele de ville dorgelet et sousigné le dix huite fevrier mille sept sant soixante et dix huite Lacamobes” (published by me sergeant of the town hall of Orgelet and signed on February eighteenth, one thousand seven and sixty-eighth Lacombes) with the manuscript signatures of Doube and Seguin. On the verso in the same hand is: “3 fevrier 1778 arret Concernant les Brasseries Trois cent quarante neuf” (February 3, 1778 judgment Concerning Breweries Three hundred and forty nine).

The woodcut at the top of the broadside is particularly nice.

A beautiful copy from the town of Orgelet, countersigned by Joseph Lacombe, sergeant of the Town Hall.

In very good condition.

¶ Not in OCLC.

*Legalization of Home Brew;
Extremely Rare*

6. (BEER & CIDER.) **An Act to permit the general sale of beer and cyder in England. Passed 23rd July, 1830. Newcastle: Fordyce, 1830.**

4to. Woodcut printer's device on title page. 20 pp. Stitched as issued, untrimmed, soiling to final two leaves. \$950.00

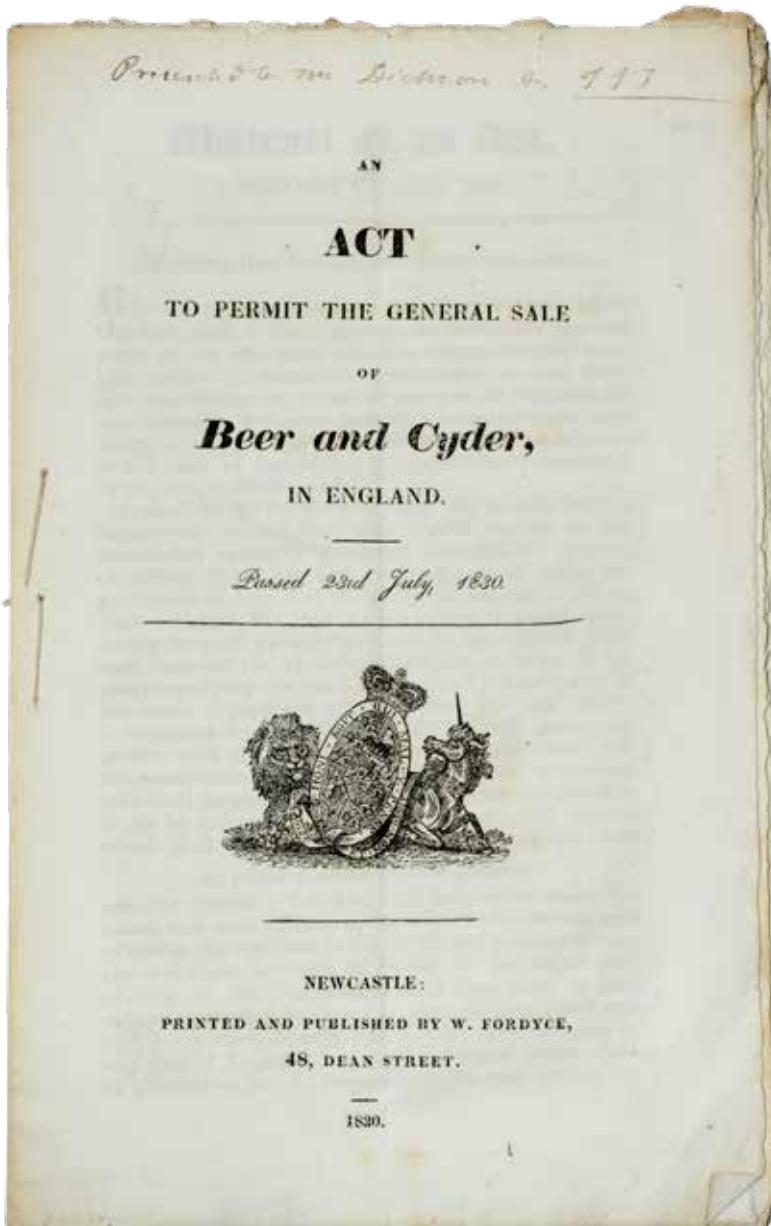
The FIRST EDITION of a rare abstract for an important act regarding the public sale of beer and cider in England. This act allowed "householders" the opportunity to apply for a license to sell beer (from a public or private house) for a duty of 2 pounds, 2 shillings. This resulted in a boom of new beer houses and small pubs opening all over England. It did not however have the intended effect of reducing the public consumption of spirits, primarily gin (See Shadwell, *Drink, temperance and legislation*, p. 34).

Sections include "Of selling Beer by retail, and taking out License;" "By whom Licenses shall be granted;" "No License to Sheriff's Officer, on Non-householder;" "Persons retailing Beer shall put up Boards;" "Penalty on selling without License;" "Houses to be closed by Order of Justices in cases of Riot;" and "Penalty on mixing Drugs in Beer, or adulterating it."

Extremely rare to be found in original state. Inscribed on title page: "Presented to Mr. Dickson by TJT."

A good copy.

¶ Not in Bitting, Cagle, OCLC, Schoellhorn, or Simon.



*Bound in a Charming Homemade
Embroidered Dust Jacket*

7. BEETON, Isabella. *Mrs. Beeton's cookery book... With new coloured and other illustrations.* London: Ward, Lock, and Co., 1905.

Twenty-one plates (including one colored frontispiece and four colored plates). 1 leaf of advertisements, xv, [16]-311, [11] pp. Bound in publisher's boards wrapped in a contemporary hand-made and embroidered dust jacket, damp staining to the cloth dust jacket, corners worn, endpapers browned due to paper quality. \$950.00

An exceptionally rare edition of this classic in English cookery. Isabella Mary Mayson (1836-65) was married to Sam Beeton in 1856. At this time Sam Beeton was publishing and editing his very successful journal *The Englishwoman's Domestic Magazine*. Once married, Isabella contributed a column on household affairs which resulted in a series of supplements published between 1859-61. These supplements were brought together and first sold as a book in 1861. The book became one of the most popular English cookbooks of all time.

This copy is of particular interest due to the lovely homemade thematic cover. It is made of brown linen and embroidered with red, beige, and black thread. At the top it reads "Cookery" and below is an image of a pot cooking over a fire. The pot is suspended from angled sticks (as one would make for camp cooking). On the recto of the upper free endpaper of advertisements is early the signature of Kate Finch Smith.

The handsome color and black and white plates depict various foods.

¶ OCLC: Bibliotheque nationale de France. There is also an edition from 1905 recorded at the University of Alabama but its pagination is wildly different.

Boston Vinegar

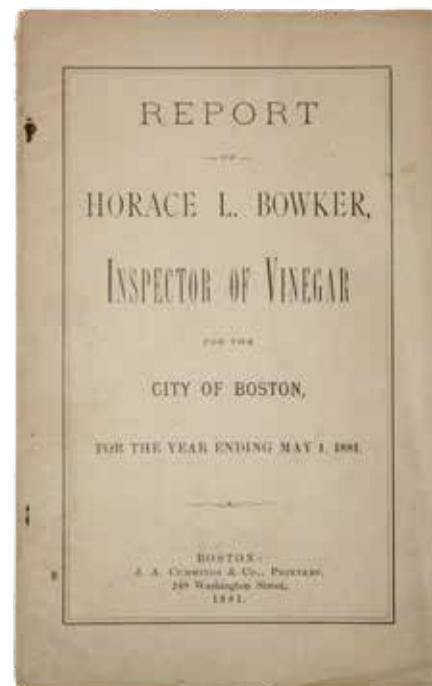
8. [BOWKER, Horace L.] *Report of Horace L. Bowker, inspector of vinegar for the city of Boston, for the year ending May 1, 1881.* Boston: Cummings & Co., 1881.

8vo. One woodcut vignette in the text. 16 pp. Original printed wrappers, lightly rubbed. \$300.00

The FIRST & ONLY EDITION of an extremely rare pamphlet on the production and distribution of vinegar in and around Boston. Bowker's report gives an interesting insight into the rapidly growing food economy in New England and some of the health risks this relatively unregulated economy posed for its inhabitants. Sections discuss laws passed in Massachusetts to protect consumers from food adulteration; the price and quality of vinegar; the amount of vinegar sold in Boston; the effects of food adulteration; and the public opinion towards the laws passed.

In very good condition.

¶ OCLC: Yale University and the University of Illinois.



On How to Make Cheese & Milk's
Health Properties

9. BRUNETIÈRE DESROCHETTES, Joseph Aimé Ambroise. [Drop-Title:] Tentamen Chimico-Medicum de Lacte. Montpellier: Martel, 1773.

4to. Typographic border at top of first leaf. 17, [1 - blank] pp. Brown boards, spine and upper edge of upper board lightly sunned, gilt red morocco title piece on spine, upper outer margin of first leaf sunned (not affecting text). \$900.00

The extremely rare FIRST EDITION of Brunetière Desrochettes' dissertation on milk and its chemistry. Sections discuss the process of making cheese; the best methods for curdling milk to make it into cheese; milk's medicinal uses; and milk's nutritive properties. There is a section on the storage of milk as well as how to cook it properly.

Among the nutritive properties of milk are its ability to aid in restoring cases of extreme emaciation; colds; hemorrhages of the lungs (*pulmonum hemorrhagiis*); and hectic fevers. Interestingly, milk mixed with flour and aromatics is recommended for restoring the nutritive juices lost when one is "consumed" by masturbation.

Other works cited include Beaumé, Beccher, Dioscorides, Galen, Hippocrates, Hoffmann, Macquer, Thouvenel, Venel, and Zimmerman.

An early hand has written in the date of "23rd" before "Novembris" on the title page.

¶ OCLC: National Library of Medicine, Wellcome Institute, and University of Minnesota. Not in any of the usual gastronomic bibliographies.

Potatoes to Flour

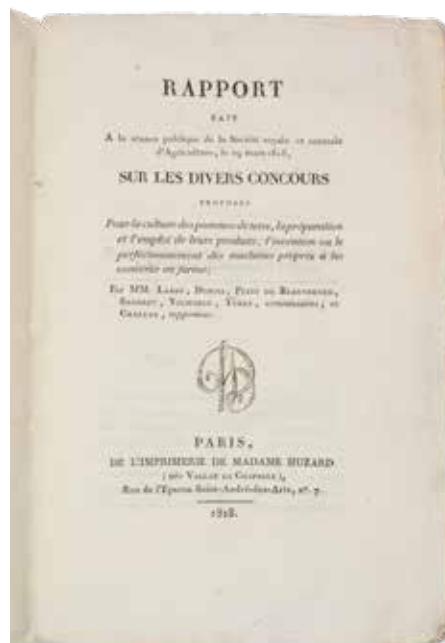
10. CHALLAN, Antoine Didier Jean Baptiste. Rapport fait a la séance publique de la société royale et centrale d'agriculture, le 29 mars 1818, sur...la culture des pommes de terre, la préparation et l'emploi de leurs produits, l'invention ou le perfectionnement des machines propres à les convertir en farine. Paris: Madame Huzard, 1818.

8vo 139 pp. Original blue wrappers, untrimmed, a crisp and bright copy. \$800.00

The FIRST SEPARATE EDITION of Challan's (1754-1831) report to the Société royale et centrale d'Agriculture concerning potato cultivation; what to do with them; and the invention of machines necessary to convert the potatoes to flour. The report was presented to Labbé, Dubois, Petit de Beauverger, Sageret, Vilmorin, & Yvert (the commissioners of the Société) and is an extract from the Société's *Mémoires* (published earlier in the same year).

In fine condition.

¶ OCLC: USC, Washington Univ., and two in Europe. Not in Binder, *Die Brotzehrung: Auswahl-Bibliographie zu ihrer Geschichte und Bedeutung*, Bitting, Cagle, Simon, or Vicaire.



Cooking Lessons for the Little House-Daughter

11. (CHILDREN'S cookery.) Jäger, Anna. *Haustöchterchens Kochschule für Spiel und Leben. Ein Kochbuch mit Wage und Maßgeräten im Puppenmaß.* Ravensburg: Otto Maier, c.1899.

8vo. One photographic plate, eight plates printed in red ink, and numerous wood engravings in the text. 4 p.l., 204, [4] pp. Original red half-cloth over illustrated boards, occasional spotting on the first few leaves, marbled edges. \$500.00

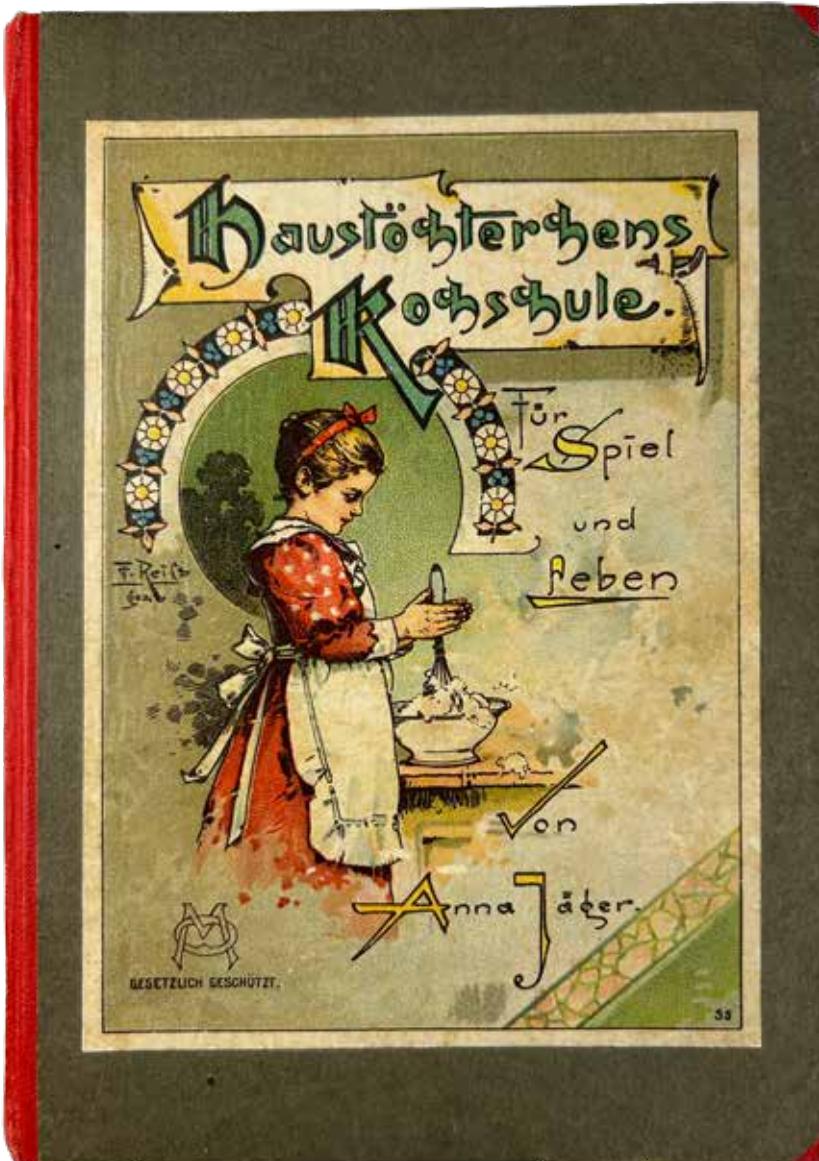
A later edition of Anna Jäger's extremely rare cookbook for little girls to use with their *Puppenküche*, or toy stoves. Sections cover cooking flowers; how to use a doll's oven; on measurements and weights; soups; potato balls; fish; meat; vegetables; sauces; puddings; sweet dishes; torts and cakes; drinks; food for those that are sick; and a few "keywords" (words of advice) for mother and child. This copy includes a recipe (for a cold pudding) in manuscript on one of the illustrated leaves that is intended for note taking.

The photographic illustration shows a magnificent miniature cooking stove with pots, pans, molds, ladles, and spice containers surrounded by several finished dishes. Behind the stove several dolls are sitting at a table and looking at the photographer.

Puppenkochbücher are special field of collecting that looks at the intersection of children's literature with gastronomy.

The charming illustrations are signed "A.J." and "F[ritz] Reiss."

¶ OCLC: one location outside of the United States only.



Children in the Kitchen

12. (CHILDREN'S cookery.) Loeffler, Henriette. *Kleines illustriertes Praktisches Kochbüchlein für die Puppenküche*. Ulm: Ebners Verlag, c. 1901.

14.5cm x 11.5cm. Numerous illustrations in the text. vii, [1], 112, [4] pp.
Original red half cloth over illustrated boards. \$500.00

A very good copy of this precious little cookbook for children. All editions are extremely rare as they were used to death by little girls while learning how to cook. This edition has been expanded to include 239 numbered recipes. Recipes are organized into several categories such as soup, sauces, creams, cooked fruits, puddings, vegetables, salads, fish, meats, drinks, and sweets. A total of 176 recipes are given.

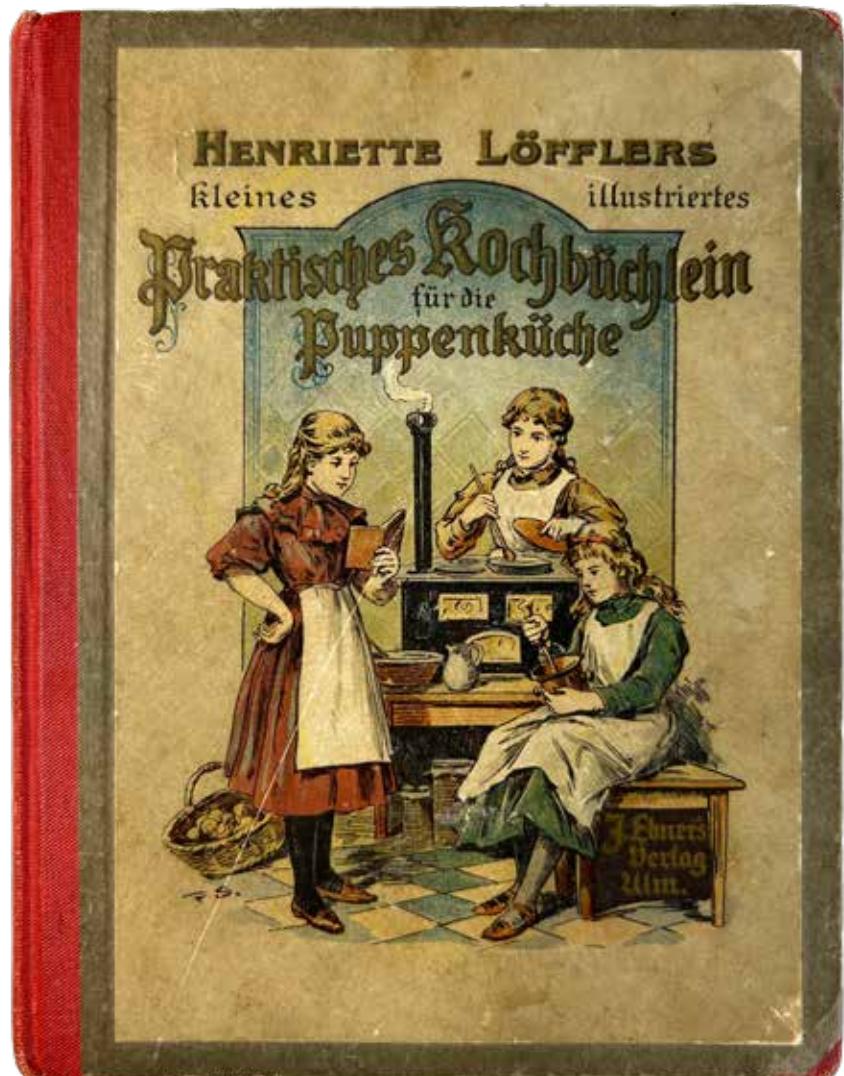
The upper cover bears a cooking scene of three girls around a working miniature stove. One is stirring ingredients, another is at the stove sauteeing, and the third is reading from her cookbook.

With the ink stamp of the Buchhandlung Richard Rehm, Kulmbach, on the title page (not affecting text or image) and the collection stamp of Sammlung Inge Hase on the lower pastedown.

At the end are several pages of menus for "my little friends." This is followed by a lengthy recipe index.

In good condition.

¶ OCLC: three locations outside of the United States.



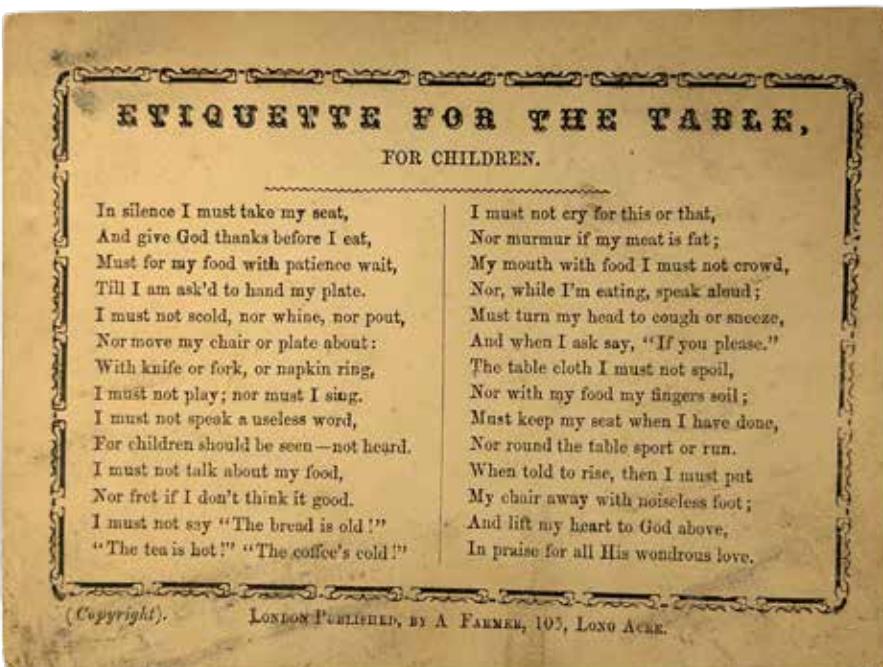
Pub Etiquette for Children?

13. (CHILDREN'S literature) Etiquette for the table, for children. London: A Farmer, 105, Long Acre, c.1840.

11.5cm x 15.3cm. Printed recto only on thick cardstock paper, light rubbing. \$350.00

AN UNRECORDED SHORT POEM on table manners written for children. A child must sit quietly and be grateful for their food. There should be no whining or complaints nor speaking when your mouth is full. You should never soil the table cloth nor your fingers. You should keep your seat till the meal is over and when you leave, put your chair away with a “noiseless foot.”

*I must not scold, nor whine, nor pout,
Nor move my chair or plate about:
With knife or fork, or napkin ring,
I must not play; not must I sing.
I must not speak a useless word,
For children should be seen – not heard.*



The address printed on the card is interesting. 105 Long Acre is where the painter and friend of William Blake, Thomas Stothard, was born and lived. It was also the address of one of London's celebrated early pubs, the White Horse, which was at that address from 1796 to 1939. Perhaps the card was intended for children's pub etiquette?

¶ Unrecorded.

*The Maintenance of Class Prejudice
through Children's Literature*

14. (CHILDREN'S literature) *Dog's dinner party.*
London: Routledge, c.1855.

8vo. Eight hand-colored plates (2 of which are mounted on the inside of the upper and lower wrappers; the other 6 leaves are printed recto or verso only — i.e. one-sided). Original illustrated blue wrappers, some wear and restoration to the spine, short marginal tear to the bottom of one leaf.

\$500.00

The rare FIRST EDITION of this story printed thus. Issued as part of the "Second series of Aunt Mavor's picture books for little readers," the *Dog's dinner party* is a humorous story about a gathering of elegantly dressed canines, among them a terrier, a hound, a beagle, a mastiff, a poodle, and a bull dog, who meet and dine on a rich meal. The bull dog, however, brings shame on the whole party by his vulgar and gluttonous behavior and is tossed out onto the street. The story concludes with a warning to all young readers:

Be very par-ti-cu-lar in choos-ing your com-pany. A-bove all things, keep a-way from low com-pa-ni-ons; the Low-born may be-come wise and good by pro-per teach-ing, but Low-born and Low-bread must ne-ver be ta-ken in-to good so-ci-e-ty.

Throughout the story, in an effort to assist young readers, the text is broken down by syllable in order to help in the reading and pronunciation of the words.

The illustrations and their hand-coloring are wonderful.

In very good condition.

¶ OCLC: University of Indiana (who dates their copy to 1854-58).



A Poem of Table Manners for Children

15. (CHILDREN'S literature.) *Les contenances de la table*. Lyon: Pierre Mareschal & Barnabé Chaussard, c.1503. [Sebastopol: Ben Kinmont, Bookseller & Bernard Quaritch, Ltd, 2006.]

8vo. Four leaves of facsimile, with large woodcut letter "L" and a woodcut printer's device on title, and thirty-six pages of commentary and translation. One of 80 copies in half-calf: \$500.00

From the Introduction: "*Les Contenances de la table* presents a rare glimpse into the everyday life of late medieval and early Renaissance households. Many of the behaviors proscribed in this text on table manners may tend to reinforce stereotypes of culinary savagery and barbaric eating practices in the Middle Ages. However, the detailed, poetically rendered advice on how to behave - or how not to behave - handily puts such stereotypes into question. Given the clear resonance between bits of advice uttered in verse over five centuries ago and common reprimands about behavior passed around the modern table, we can begin to see how little distance separates us from our medieval counterparts. A book both for children and for adults, *Les Contenances de la table* remains a precious testimony of the past of interest to literary critics, historians, sociologists, and rare book enthusiasts alike."

Reproduced from the original formerly in our inventory, this facsimile is accompanied by an introduction and translation by Timothy Tomasik, a specialist in French 16th-century culinary history. Patrick Reagh, formerly of the Plantin Press in Los Angeles, has designed and printed the book in letterpress in a limited edition of 100 copies. Twenty copies were printed as a deluxe large-paper edition on mouldmade paper and bound in full red morocco while eighty copies were bound in half-morocco over marbled boards. The bindings are by Laurenchet, Paris.



On Cheese and Butter

16. CLERC, M. [Louis]. *Manuel de l'amateur de fromages et de beurre*. Paris: Librairie Française et Étrangère, 1828.

12mo in 6s. Hand-colored folding engraved frontispiece. 108 pp. Quarter black cloth over red and black marbled boards by Laurenchet, title in gilt on spine, marbled edges, lightly foxed (heavier on the first few leaves).

\$1000.00

The very rare FIRST EDITION of this instructional manual on how to make cheese and butter affordably. Although there is little known about Louis Clerc, from the title page, we learn that he was a doctor.



The first chapter centers around cheeses made from cow's milk such as Gruyère, Auvergne, Bresse, Parmesan, Gerardmer, Mersem, Brie, cream cheese, and Stilton. Chapter two covers cheeses made from sheep and goat's milk such as Roquefort, Montpellier, and cheeses from Mont-d'or and Bordeaux. Also included are the names of shops and their locations in Paris where the cheeses can be found.

In the section which covers the general concept of cheesemaking, the author discusses both plant-derived rennet and rennet that comes from the stomach lining of young ruminants such as calves, lambs, and kids. Rennet is an enzyme that helps to curdle milk which is the first part in the cheesemaking process.

The third chapter covers various aspects of making butter. The sections go from fresh butter, to methods for preserving butter, and then the medicinal and healthful properties of butter. There are two basic methods listed for preserving butter: either by cooking it and saving the solids (also known as clarifying), or by salting the butter.

C'est donc à la sé- paration de la matière caséuse du beurre frais que sont dus les chan- gemens qu'il éprouve dans l'opération qui le convertit en beurre fondu; il se garde comme le beurre salé et peut remplacer l'huile dans les salades, l'axonge dans les fritures et le beurre frais dans les sauces blanches.

Roughly translated to:

It is therefore to the separation of the caseous matter from the fresh butter that are due the changes which it undergoes in the operation which converts it into melted butter; it keeps like salted butter and can replace oil in salads, axungia [a soft animal fat usually taken from the kidneys of geese or pigs] in fried foods and fresh butter in white sauces – p.95.

Clerc adds that during the cooking process, there is a by-product which he calls “gratin” that “children love with a passion.”

With a scene from a cheese shop on the hand-colored folding engraved frontispiece. Entitled “L'amateur de fromages,” it depicts a man pointing to his nose as he buys a wheel of cheese from a woman behind the counter.

In good condition and in a handsome binding in the style of the period.

¶ OCLC: New York Academy of Medicine and four locations outside of the United States.

An Early Example of Cookbook Publicity

17. (COOKBOOK publishing.) [Scammell, Henry B.]
A marvel in book making! Largest receipt book in the world! St. Louis, Missouri: Planet Publishing Company, [c.1885-87].

When opened: 81.6cm x 24.3cm. One large wood engraved illustration, signs of having been folded, small holes at folds (affecting some text but sense still clear), browned. \$250.00

The UNRECORDED announcement of Henry B. Scammell's *Cyclopedie of valuable receipts*, a collection of recipes for the “actual daily use and necessities of every man, woman and child in the world.” This large advertisement sheet was probably a newspaper or magazine insert that was intended to be pulled out and unfolded and read. It includes a summary of each section of the book.

Part one is on health and chemistry and includes receipts for popular medicines; inks; explosives and fireworks; and perfumes. Part two is on domestic life and contains “the Processes by Which the Leading Foods of All Nations are Prepared.” There are receipts on confectionery; cooking; preserving and pickling; and “liquid refreshments” (including cider, vinegar, malt tonics, *koumiss*, effervescent powders and medicinal liquors.) There are also helpful hints on running a household including “mental, moral and industrial training;” receipts for household cleaning agents; laundry tips; ample help in how to arrange one’s home; how to deal with pests; and finally, a household miscellany.

A Marvel in Book Making!
\$1,000 CHALLENGE!

illustrated double and three-column pages,
which they receive for this work.

Largest Receipt Book in the World!

The publishers of this "CYCLOPEDIA OF VALUABLE RECEIPTS" will pay **One Thousand Dollars in Gold** to be shown any other similar new, well-bound, royal octavo volume containing 1,200 pages, that is regularly sold to the people for the low prices



*A Profusely Illustrated History of the Cultivation & Making
of Olives & Olive Oil*

18. COUTANCE, Amédée. L'Olivier. Paris:
J. Rothschild, 1877.

Part three covers all aspects of farming, including agriculture; landscaping; dairy work; and animal husbandry. Part four has to do with "mechanical arts" such as building; wood-working; metal working; watchmaking; and painting. Part five is devoted to recreational activities such as gymnastics, field sports, water sports, and dancing.

Part six was written while the rest of the book had already been set to type:

It took several years of great research to find, arrange and edit the immense mass of matter and make the thousands of engravings to illustrate the myriads of processes in the foregoing main body of this great volume. The systematic analysis and classification of all receipts in the work under headings, thus bringing all things on the same subjects together as they should be, is an extremely valuable feature unknown to other receipt books. While the stupendous collection was being set in type, hundreds upon hundreds more of most valuable receipts which had been sent for, kept coming in to the editor, too late to be classified. These then had to be arranged alphabetically in a final grand Sixth Division.

At the end of the announcement is an "agents wanted" ad for those desirous of the job of canvassing for sales.

¶ Not in OCLC.

Large 8vo. Engraved frontispiece, engraved printer's device on title page, and numerous wood engraved illustrations (one of which is double-page and several of which are full-page) in the text. xvi (including frontispiece), 456 pp. Original orange printed wrappers bound in a modern binding in the style of the period, green quarter-calf over decorative boards, decorative gilt spine with raised bands in six compartments, Chwartz's monogram blind-stamped on upper board, reinforcement to the verso of the edges of the wrappers.

\$750.00

The FIRST & ONLY EDITION of this thorough and profusely illustrated work on olive oil by Amédée Coutance (1822-1895). The first part covers olive cultivation and is separated into five chapters: the history of olive cultivation; the natural history of the olive; the regions that have olive cultivation; olive cultivation; and different things which can cause your crop to whither and possibly die away (e.g. the cold, insects, and parasites). The second part is devoted to the olive itself. Chapters cover its physiology; the harvest; and the olive in gastronomy. The final section covers olive oil including chapters on its fabrication in ancient times and today; the falsification of olive oil; olive oil in religion; its use in history in hygiene; its use as medicine in the Mediterranean;

*Cruising from Cuba to California
at the onset of WWII*

19. (CRUISE SHIPS: four programs of events.) **Coast to coast cruise-voyage. SS. America to California via Havana, Panama Canal and Acapulco. United States Lines, 1941.**

and the economy and industry about olive oil production in history and today. Also included, in the preliminary pages, is a “Table des noms d'auteurs” listing more than four hundred authors cited in the work.

Coutance wrote many works in natural history, including a preface to the French edition of Darwin's *The Different forms of flowers on plants of the same species*.

A very good, untrimmed copy. From the collection of Bernard Chwartz with his monogram blind-stamped on the upper board. Chwartz was the most famous French collector of wine books in the 20th century.

Cancel slip pasted on imprint information of upper wrapper changing the publisher from Rothschild to the bookseller & publisher Maurice Mendel, Paris. An additional slip is pasted onto the half-title page reading “Majoration temporaire 30% Décision du Syndicat des Editeurs du 11 Février 1918.” The “30” is then lightly inked out and replaced by “50.”

¶ Not in Bitting, Cagle, Simon, or Vicaire.

I. Bifolium: 20.5cm x 14.5cm (folded). [4] pp. Printed on pink paper. Dated 31 January, 1941. II. Bifolium: 20.5cm x 14.5cm (folded). [4] pp. Printed on tan paper. Dated 4 & 5 February, 1941. III. Bifolium: 20.5cm x 14.5cm (folded). [4] pp. Printed on yellow paper. Dated 6 February, 1941. IV. Bifolium: 20.5cm x 14.5cm (folded). [4] pp. Printed on pale green paper. Dated 9 February, 1941. \$40.00

An interesting collection of four programs of events for a ship cruise from Havana, Cuba to California. Interestingly, at this time England and France had been fighting Germany in the first four months of World War II when this cruise took place. These cruise publications, however, make very little concession to the war. They include holiday activities as usual with costume parties, games, swimming, and shore excursions.

On the final page of three of the menus are a series of “special notices” such as that due to California State law passengers are warned not to bring any alcohol purchased en route ashore in California; that passengers going ashore in Havana will need “landing and identification cards;” that “passengers are requested to deposit all cameras in the Baggage Manager's Office....Due to Government Regulations, no cameras are permitted to be in the possession of passengers while the steamship is en route through the Panama Canal;” and that Rotarians must “register at the Purser's Office.” Interestingly, Rotarians were very much under attack by the Nazis during World War II.

All of the activities are divided by regularly schedules meals, including afternoon tea.

In good condition.

*A Fork Designed for the
Use of Workmen*

20. (CUTLERY.) Improvements in or relating to forks.
[Redhill: Malcomson, 1900.]

Disbound: One plate. 2 pp. Red edges, signs of removal from gutter, purple stamp on page [1]. \$100.00

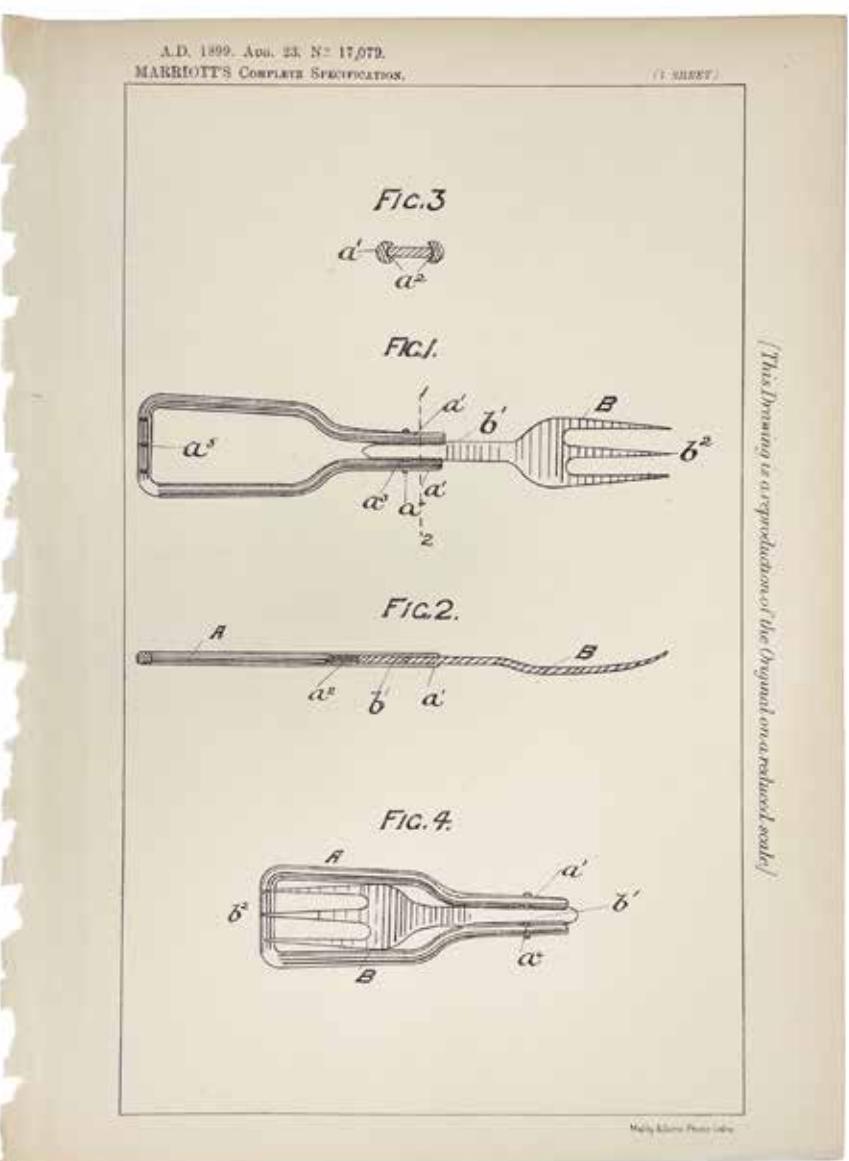
This is the patent for an innovative and affordable fork designed for laborers. Invented by Charles Frederick Marriott, this fork was to be constructed so that it could fold closed safely without the tines being exposed, and then be kept in one's pocket while working.

With a plate showing the nature of the invention as well as the means for putting it into effect. The four figures represent an opened folding fork; a longitudinal section through the fork; the cross section of the fork; and the fork in its closed position.

With a purple stamp from the Manchester department of patents on page [1] dated 16 May 1900.

In good condition.

¶ Unrecorded.



From Patchouli Soap to a Sachet à la Rose

21. DEITE, Carl. *Die Darstellung der Seifen, Parfümerien und Cosmetica.* Braunschweig: Friedrich Bieweg und Sohn, 1867.

8vo. Numerous wood engravings in the text. xii, [2], 156 pp. Contemporary blue half-calf over marbled boards, light foxing. \$500.00

The FIRST EDITION of Deite's (1838-1921) study on how to make soaps, perfumes, and cosmetics, written both for manufacturers as well as pharmacists. Chapters discuss the chemistry involved; specifics such as how to color soaps; how to make a violet sachet; a recipe for a Portuguese hair oil; an alcohol-based rose perfume; an olive oil soap; and an antiphellic cream for one's face to help prevent acne. The numerous wood engravings depict various perfume-making apparatus.

Deite was a professional chemist working in Potsdam whose works on perfume and soap manufacture were translated into English and printed in America.

This work was volume eight of a series entitled *Handbuch der chemischen Technologie*, but stands on its own bibliographically.

With the golfing bookplate of Howard Arnold on the upper pastedown.

¶ OCLC: Stanford, University of California (Berkeley), Yale, University of Delaware, Harvard, Johns Hopkins, Brown University, and thirteen locations in Europe. Not in Montesquiou, *Pays des Aromates*, or Wiggishoff.

Trout Fishing in France

22. DÉCLARATION du roi, portant règlement pour la pêche de la truite, dans les petites rivières d'Eaune, Bethune ou Neuf-Châtel, Arques, Scie & Saune. [Paris: Simon, 1773.]

4to. Woodcut tailpiece and decorative initial. 4 pp. Marbled boards, red morocco label on upper board. \$750.00

The extremely rare FIRST & ONLY EDITION of this document stating the regulations for trout fishing in France. This was written in order to rectify a previous document from 1669 which stated that fishermen would not be allowed to fish during spawning time. Since that time, it has come to the lawmakers' attention that this ruling was causing problems.

Because trout spawn at different times on different rivers, it was impossible to impose a single date on all rivers. Yes, the trout population needs to be protected during spawning season, but the micro-climates and specificities of each river, and the variance from place to place of when the trout begin to run, makes it impossible to impose a single period of when fishing season is closed.

The regulation also reveals that the trout rivers at the time were controlled by a series of gates and it is probable, that these valves also assisted the commercial fisherman. Not only is the use of these gates addressed in the regulation, but also the timing and use of water mills along the rivers when the trout are running. There is also reference to different trout fishing techniques such as "grilles, ratelliers, filets et autres engins" (grids, racks, nets and other devices).

This is a rare glimpse into fresh-water fishing in 18th-century France.

In excellent condition.

¶ OCLC: Yale and one location outside of the United States only.

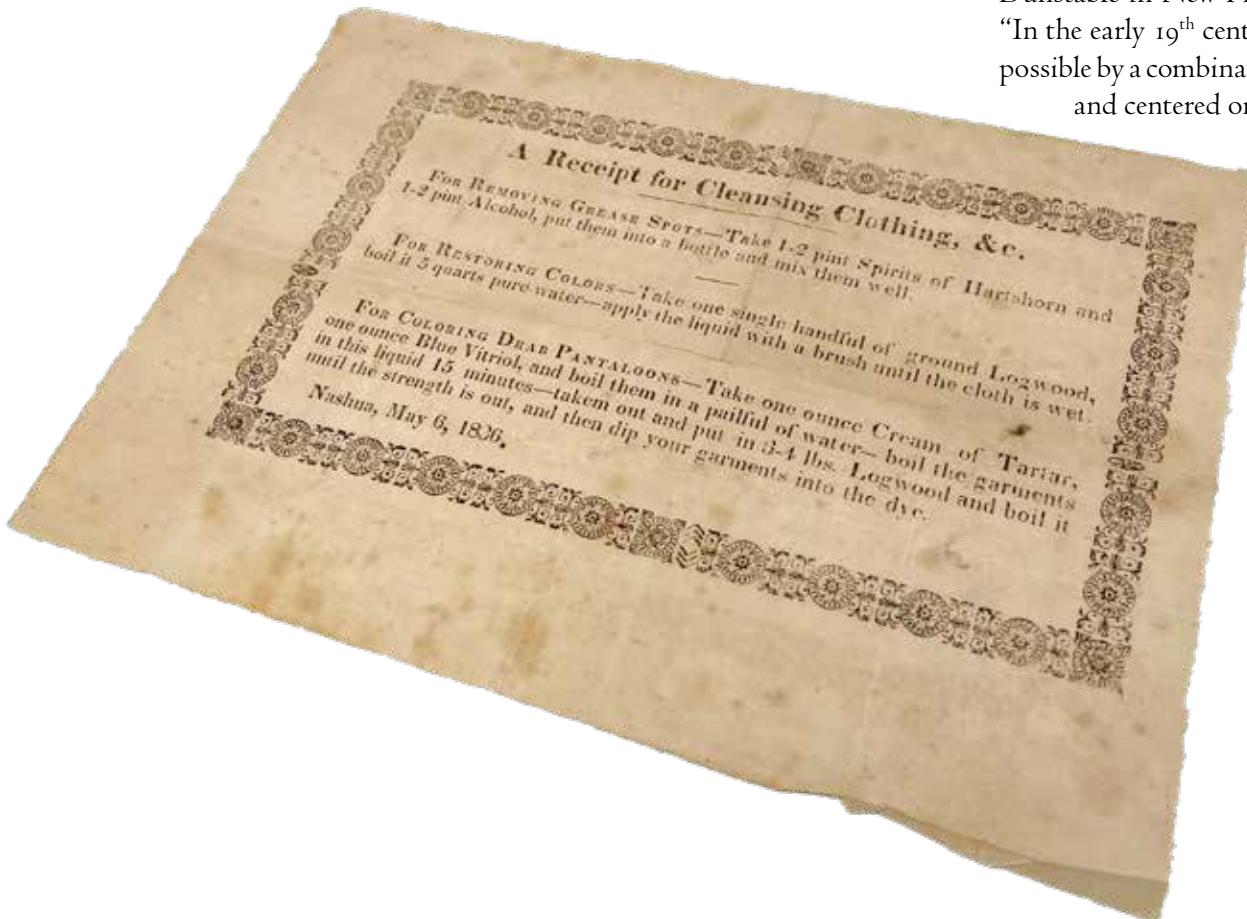
To Clean and Dye Cloth

23. (DOMESTIC economy.) A Receipt for cleansing clothing, &c. Nashua, May 6, 1836.

Broadside: 14cm x 20cm. Decorative border, paper browned and spotted, signs of having been folded.

\$400.00

An extremely rare 19th-century broadside with recipes for cleaning and dyeing cloth. The recipes included are for removing grease spots, restoring colors, and “for coloring drab pantaloons.”



FOR COLORING DRAB PANTALOONS — Take one ounce Cream of Tartar, once ounce Blue Vitriol, and boil them in a pailful of water — boil the garments in this liquid 15 minutes — takem [sic] out and put in 3-4 lbs. Logwood and boil it until the strength is out, and then dip your garments into the dye.

Blue vitriol (also known as copper sulfate) is a highly poisonous chemical that, today, is used in insecticides and germicides. Logwood (or bloodwood) is a tree in the pea family which has been used historically for black dye.

“Nashua, May 6, 1836” is printed on the lower left margin of the broadside. Between 1823 and 1836, Nashua was a “port-township” at Dunstable in New Hampshire and a center for manufacturing cotton. “In the early 19th century industrial development [in Nashua] was made possible by a combination of water power and water transportation access

and centered on the Nashua Manufacturing Company which was incorporated in 1823 for the manufacture of cotton goods.”⁴ Over the years, textile mills provided a solid economic base for the local economy. For this reason it is not surprising that a flyer of recipes for cleaning fabric would be printed and distributed in Nashua.

¶ Not in OCLC.

⁴ See <https://www.cottonmillnh.com/about/history?start=2>

DR. E. H. SHOURDS*
PROCESS FOR
PRESERVING FRUITS, MEATS, VEGETABLES,
MILK, CIDER, EGGS AND FISH.

I would respectfully call the attention of the public to this

NEW AND VALUABLE INVENTION,

It is now in practical operation in the Canadian Provinces, and has become of general family use throughout the Province of Ontario. It has proved its value in preserving all the above-named articles.

PERFECTLY FRESH AND IN NATURAL CONDITION

Retaining all their natural flavors and freshness, and requiring but little expense in preparing articles for preservation. With this process fruits of all kinds can be kept in the open air without danger of fermentation, obviating the expense of hermetically sealing; nothing deleterious to the health is used, as you will see by the following medical gentlemen's testimony which I have permission to use: while the fruit put in tin containing any acidity, such as Peaches, Cherries or Plums, have more of the acetate of lead about them, which is a deadly slow poison caused by chemical action of the acid of the fruit upon the metal of the can.

In introducing this Process, I would invite parties who are interested, to call upon me and ascertain how they may effect

A LARGE SAVING IN THEIR LIVING EXPENSES,

And have FRUITS, MEATS, CORN, PEAS, BEANS, TOMATOES, FISH AND VEGETABLES of all kinds, fresh at all seasons of the year.

Manufacturers and dealers engaged in handling the above mentioned articles will readily see the importance of having this process, in order to preserve their produce for favorable markets and high prices.

Parties wishing to engage in a light, profitable and permanent employment, are requested to call and examine this invention, and satisfy themselves as to its merits, and ascertain our prices and inducements offered for introducing this process to the public. **Family Rights For Sale, Wholesale & Retail.**

REFERENCES:

References permitted to the following: Richardson, Moore & Co., Toronto; D. McDonald, 50 Queen St., West Toronto; Samuel Berryman, Stamford, Ont.; E. F. Curtis, Genesee, New York; Cameron McVean, Scottsville, New York; T. B. Bedford, Paris, Kentucky; B. B. Grimes Winchester, Kentucky; W. S. Curtis, Avon, N.Y.; J. T. Mullin, M. D., Brampton; W. Henderson, Oshawa, Ont.; A. Sexton, Port Perry Ont.; Peter Woods, Uxbridge; Thomas Grover, Yorkville; T. B. Walker, Port Perry; A. Ruthen, St. Thomas

Taylor & Fuller, Queen's Hotel, Oshawa; B. H. Lemon, M. D., Coroner, W. L. Thorold, J. S. Johnston, M. D., Oakville; W. Scott, M. D., Beachville, Ont.; Dr. Terryburry, Drumbo, Ont.; James Dixon, M. D., S. W. Cook, M. D., Coroner, Paris, Ont.; Thomas Miller, M. D., West Flamboro, Ont.; W. Phillip, M. D., Wartordown, Ont.; Wm. McClure, M. D., Cumminsville, Ont.; C. Freeman, M. D., Coroner of Milton; D. Robertson, M. D., Milton; J. G. Yeman, L. D. S., Stratford; Thomas Wynn, M. D., Nassagaweya; D. S.

Dr. E. H. SHOURDS, Patentee,
Thorold, Welland County, Ont.

GEORGE HENRY. General Agent,
Hamilton, Ont.

F 20 MAIN BUILDING CANADIAN DEPARTMENT.

*A Tantalizing Announcement
on Food Preservation*

24. (FOOD preservation.) Dr. E.H. Shourds' process for preserving fruits, meats, vegetables, milk, cider, eggs and fish. N.p.: N.p., c. 1870.

Broadside: 22.9cm x 5cm. Signs of having been folded three times. \$250.00

The extremely rare FIRST & ONLY EDITION of this announcement for a new food preservation invention by "Dr. E.H. Shourds" of Thorold, Welland County, Ontario. Shourds' invention is said to be able to "keep fruits, meats, corn, peas, beans, tomatoes, fish and vegetables of all kinds, fresh at all seasons of the year."

The broadside tantalizes the reader by supplying information on what this food preserving process can do, but not how it achieves its goal, nor what the process consists of. Shourds simply asks those interested in his invention to contact him to learn more.

In addition to providing more than twenty references from Toronto to New York, we read that Shourds' "New and Valuable Invention...is now in practical operation in the Canadian Provinces, and has become of general family use throughout the Province of Ontario."

In very good condition.

¶ Not in OCLC.

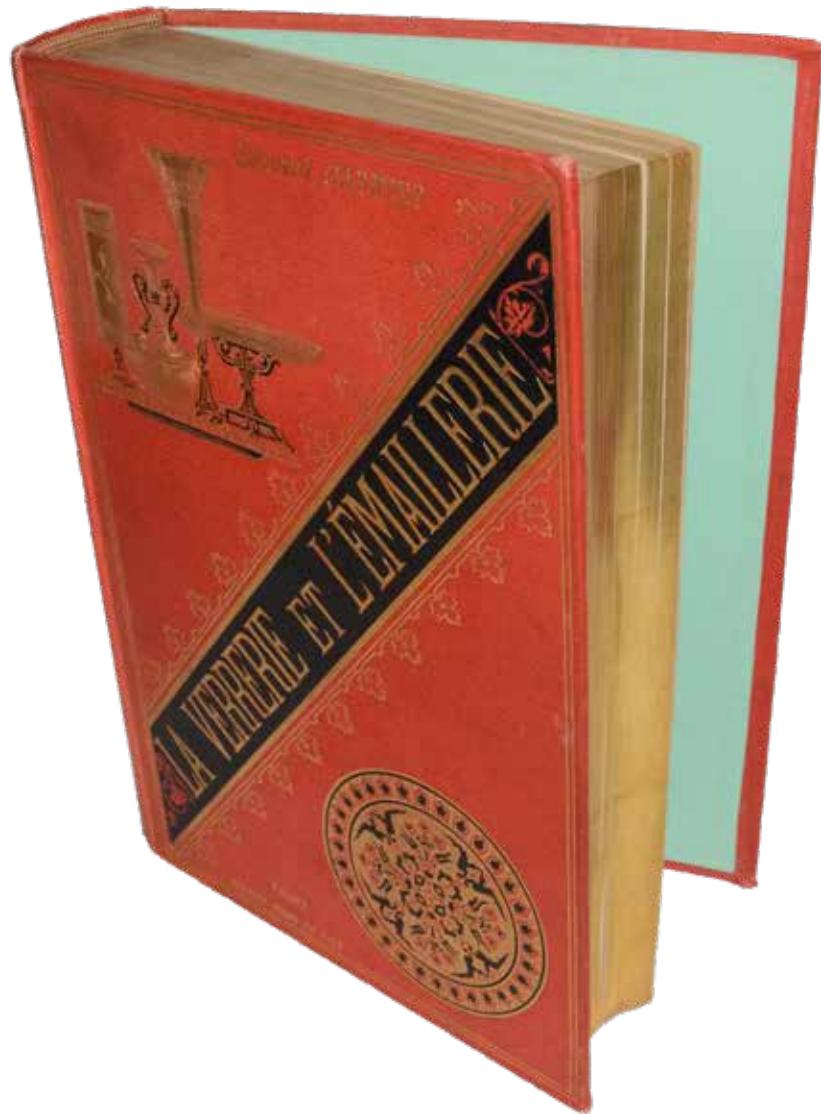
In a Lovely Publisher's Binding

25. **GARNIER, Édouard. *Histoire de la verrerie et de l'émaillerie*. Tours: Alfred Mame et fils, 1886.**

4to. Eight plates (four of which are in color) and 119 wood engravings in the text. vii, 573 pp. Original gilt and black stamped red cloth publisher's binding, spine slightly sunned, all edges gilt, bright green endpapers, absolutely bright and crisp. \$500.00

The FIRST EDITION of Garnier's study of the history of glass and enamel work, beautifully illustrated and in fine condition. The first half of the book covers glass work and is separated into chapters for different eras (antiquity, the middle ages, and the 15th to 19th centuries). The second half discusses enamel work and is similarly broken down according to period. Regions covered include various countries in Europe as well as the middle and far east.

A very thorough and interesting work.





An Early Engraving of Feeding the Poor

26. (GASTRONOMY & economic precarity.) Luyken, Jan. *De Oudvader Basilius spijs de armen en vreemdelingen.* [Trans.: Church Father Basilius feeding the poor and foreigners.] Amsterdam: De Groot & Rykhof Junior, 1740.

13.4cm x 16.1cm. With evidence of having been folded down the center. \$500.00

An interesting, and early engraving showing Father Basilius inside a large common room, feeding the poor around two common tables which seat about twenty people each on benches. Platters are heaped with food, people are serving, Father Basilius is on the right pouring a drink out of a pitcher, and many of the diners are seen wearing worn and patched clothing.

Father Basilius is Basel of Caesarea (329/30-379). He was one of the Great Hierarchs of the Eastern Orthodox Church as well as a religious figure that was celebrated for his compassion and care for the poor and underprivileged.

The engraving no. 33 is from Langendyk and Bruyn's emblem book entitled *Tafereelen der eerste Christenen, bestaande in 92 konstprenten*, 1740, a history of the customs and hardships of early Christianity that was illustrated by Jan Luyken (1649-1712). In addition to being an artist, Luyken was a popular poet.

The work is matted in archival mat board.

In good condition.

See the first page of this list for the full illustration.

*The Clergy Blames Famine on the
Blaspheming Poor*

**27. (GASTRONOMY & economic precarity.) To the
poor inhabitants of Manchester, and its vicinity.
[Manchester, 1810.]**

Broadside: 32.6cm x 21.2cm. Printed in two columns. \$400.00

The extremely rare FIRST & ONLY EDITION of this broadside placing the blame for famine and “the present scarcity of bread” squarely on the heads of the “wicked and impenitent” poor. The broadside, written by ten different members of the “associated clergy of...Manchester and Salford” (whose names are printed at the end), begins gently with the clergy addressing the poor of Manchester as “beloved.” They also make claims to be “participat[ing] in their sorrows” and state that they will distribute funds to the poor for sustenance and exhort the wealthy to use economy as a helpmeet to the poor.

Next, the clergy point out to the poor, that although some “ill-disposed” men (“because men are men”) may indeed be culpable for the present state of affairs, this really is an opportunity for the poor to be introspective and to search deeply in their hearts for their own accountability.

This is followed by a long diatribe against the poor telling them to spend more time leading lives above reproach so that they need not worry about reprimands from on high, such as the one currently being visited upon them by God for their sins:

And we are equally earnest to lead you, the more necessitous part of our flocks, to ask yourselves the solemn questions, whether you have heretofore set the Almighty before your eyes, and kept his law in your hearts; whether in the day of plenty and prosperity, you have acknowledged, as you ought, the mercies and compassions of your Heavenly father; and that He then gave you the bread which He now denies; whether you have been sober, and diligent, contented, and thankful in your several stations; whether you have shunned the too customary vices of blasphemy, drunkenness, sabbath-breaking, &c. as destructive both of your temporal and eternal happiness.

This is followed with a reminder regarding a recent address by the local magistrates which informed the poor that food is best not accomplished by violence, as well as an injunction to “let [their] present want of bread lead [them] to reflect from whence bread comes, and how much occasion therefore [they] have to pray constantly to the Divine Giver...*Give us this day our daily bread.*” The poor are further advised to reflect upon the “Bread of Life” of holy scripture and consider whether they are spending too much time worrying about their physical hunger rather than their immortal souls.

In excellent condition.

¶ OCLC: British Library only (which dates this broadside as 1810).

Metal Silos for the Preservation of Flour and Grain

28. (GASTRONOMY & economic precarity.) *Saint-Fare Bontemps, Chevalier & Dejean, Jean François Aimé. Economie publique, résumé de toutes les expériences faites pour constater la bonté du procédé proposé par M. le Comte Dejean, pour la conservation illimitée des grains et farines. Paris: Bachelier, March 1824.*

8vo. 40 pp. Original pink wrappers, stitched as issued, slight wear with some loss of paper along spine. \$500.00

The very rare FIRST EDITION of Sainte-Fare Bontemps and Dejean's recommendations for the storage and preservation of grain and flour. Specific past construction projects are discussed, tables are provided for an overview of the use of metal silos, and arguments for their use are noted for different regions in France.

Written for the good of the French public and to meet the country's nutritional and economic needs, the work comes out of France's post-Revolutionary efforts to better feed the poor. On the verso of the title page we read that the work was also inserted into the *Annales de l'Industrie Nationale et Étrangère* for the month of March, 1824.

A very good copy in original state. With a "fautes & corriger" errata slip pasted down on the verso of the title page.

¶ OCLC records microfilm copies only in the US.

Vegetables as Medicine

29. (GASTRONOMY & medicine.) *Dr. Strong's vegetable stomach pills. c. 1850-c.1870.*

Broadside: 23.1cm x 15.1cm. Printed on thin bright yellow paper, double black border around two separate areas of text, light wear and rubbing, signs of having been folded four times, faint brown fingerprints.

\$150.00

An extremely rare relic from the Bowery in New York City announcing a medicine made from vegetables that is a miracle cure for "dyspepsia in all its forms." The broadside is an exceptionally rare example of the ephemera printed around the use and distribution of popular medicine.

According to the leaflet, hundreds of people in New York who were at death's door were saved by this vegetable medicine and would be happy to attest to that fact. Dr. Strong's pills can cure consumption; dyspepsia; asthma; coughs, colds, and bronchitis; pains in the side, chest or stomach; indigestion; and distress from overeating. In cases of "female weaknesses and chronic diseases," the pills have "extraordinary strengthening powers....They never fail of curing all those diseases so peculiar to the sex."

"ADVICE GIVEN FREE OF CHARGE" is advertised at the foot of the handout. The free advice from the doctor is available "at all times" at the principal office located at 85 1-2 Bowery, New York.

Although fragile, in remarkably good condition.

¶ OCLC: University of Rochester Medical Center and Library Company of Philadelphia.

DR. STRONG'S VEGETABLE STOMACH PILLS.

A SPECIFIC

FOR DYSPEPSIA, CONSUMPTION, COUGHS, CATARRH, BRONCHITIS, ASTHMA, AND ALL DISEASES ARISING FROM
A DISORGANIZED STATE OF THE STOMACH.

DYSPEPSIA IN ALL ITS FORMS

IS PERMANENTLY CURED BY THESE PILLS.

The efficacy of these Pills is unparalleled in the history of medicine; their virtue and power in healing and restoring the lungs to a healthy state, and removing all dyspeptic habits, is truly astonishing, and the only remedy that can be relied upon for the speedy, and permanent cure of those dread dis-

propriator does not recommend these Pills to any disorder which flesh is heir to, as is usually the case with various Patent Medicine, and Quack Nos-
mers, but he does recommend it as a specific

influence that this medicine imparts to the lungs beyond comparison, the patient need take these but a very few days to satisfy himself of their utility.

FOR DYSPEPSIA.—Take one Pill immediately after eating, continue this course until a cure is effected. The most aggravated cases of Dyspepsia, are in a very short time brought completely under the control of their influence.

FOR COUGHS AND COLDS.—Take one Pill from two to four times a day according to the severity of the case, and if followed up will

A Victorian Bread-Making Machine

30. (GASTRONOMY & economic precarity.) Portable suspending and revolving ovens. [London:] Pettitt, c.1875.

27.8cm x 22cm. Printed recto only, one expert paper repair just touching one letter. \$175.00

AN UNRECORDED broadside announcing a newly invented affordable oven that is purported to be better than a side oven or an "American oven." The oven is suspended in front of an open fire via a "common worsted cord" with the bread dough inside. The great advantage to the device is that the hanging, rotating oven will cook the bread but "without depriving the room of the heat and comfort of the fire." This is evocative of the humble family being warmed by their one source of heat.

There is a lengthy recipe for making the bread which states, once mixed, "let it stand in a warm room till it rises nicely in the centre." The broadside also offers ovens in different sizes, each with their measurements listed; a description of how much bread they can each cook; and how long the bread will take to bake. The oven can also be used for cakes, pies, patties, and biscuits.

Other than the repaired clean tear, in good condition.

¶ Not in OCLC, but from a look at the publications by Pettitt while at 23 Frith Street, Soho, this publication was printed sometime between 1771-1885.

On Improving the Quality of the English Soldier's Ration

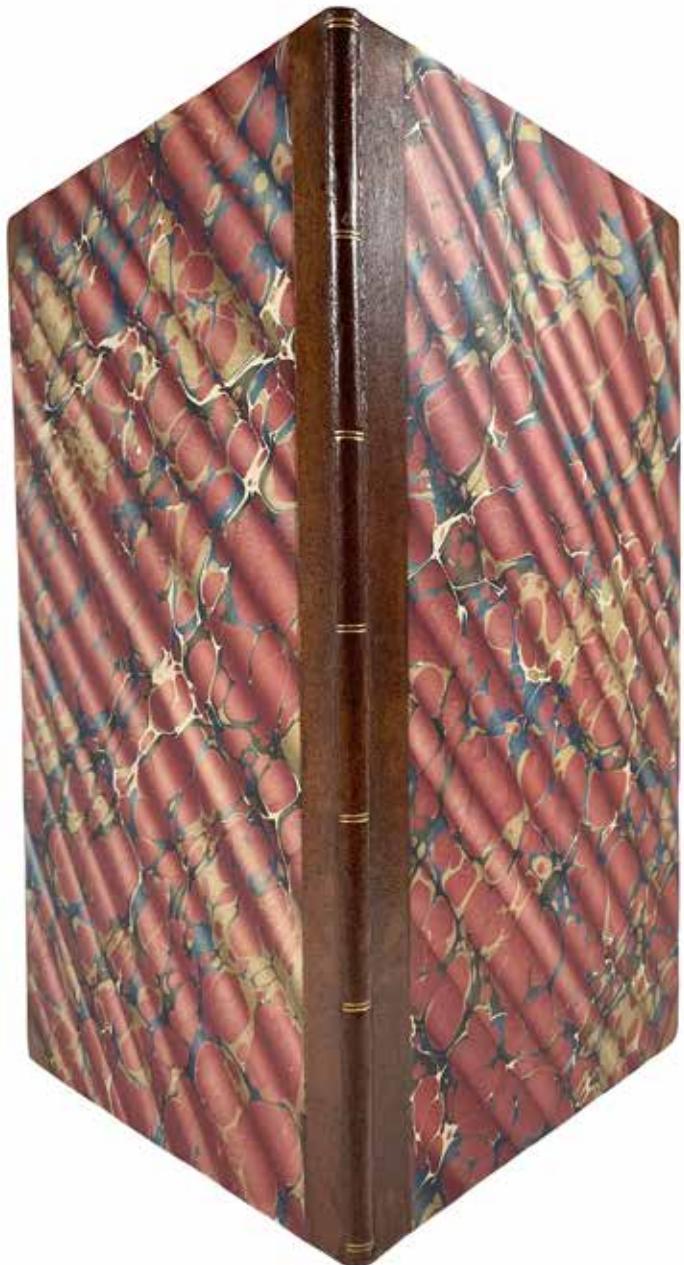
31. (GASTRONOMY & economic precarity.) Report of the committee appointed to enquire into the question of soldiers' dietary. London: Harrison, 1889.

4to. 5, [1 - blank], [1], [1 - blank], [1], 6-39, [1 - blank] pp. Original printed upper wrapper bound in half sheep over marbled boards in the style of the period, upper wrapper browned, sunning to upper margin and gutter on first three leaves. \$1000.00

The extremely rare and absolutely fascinating FIRST & ONLY EDITION of this study of the British soldier's diet. The report questions whether soldiers are adequately paid for the food they need to supplement their rations and whether they are spending their "messing allowance" on a "sufficient diet." The report also studies whether the rations being served are of a good enough quality and if their dining hours are adequate.

In order to substantiate the findings of the report, the compilers interviewed the manager of "Pearce's Dining Company, a prosperous business for providing cheap dinners to the working classes" and George Augustus Sala "who has had wide experience of the systems existing in foreign armies." Sala (1828-1895) was a popular newspaper columnist who traveled extensively in the United States and wrote a book published in 1865 titled *My diary in America in the midst of war*.

The first chart compares English and American troop rations in garrison: English soldiers are fed beef or mutton and bread and are expected to pay for "vegetables, groceries, &c." out of their "messing allowance." Meanwhile, American troops are fed a range of meats (including beef, bacon, and fish); bread; vegetables; and fruit. They are also provided with coffee, tea, soap, and candles.



The second chart compares field rations during times of conflict. Here we find that the common English soldier is fed much the same as the American and that, in both cases, the meat and vegetables are preserved (instead of being fresh). Interestingly, while Americans are also given soap and candles, the English are provided with rum. The study also discovered that regimental officers didn't know how to determine whether the meat provided was up to "the contract standard."

Bread has always been an important part of a soldier's diet. The study found that of the two types of bread being made, hospital bread was of a higher standard than the daily bread being made for soldiers. Made from "London Seconds" flour, the daily bread was so awful that most soldiers simply threw it away. In order to alleviate this waste, an experiment was conducted wherein the soldier's bread was made with patent yeast instead of the standard brewers' yeast. As a test, the compilers also baked smaller-sized loaves in order to ensure that they would be baked all the way through and thereby last longer. This experiment was met with a resounding success.

There is a long appendix which includes a memorandum from Colonel Burnett of the Royal Irish Rifles to the Quarter-Master-General regarding the various improvements he made in the rations for his soldiers. This is followed by a glowing report from the Surgeon-Major regarding Colonel Burnett's improvements. This includes documentation of the soldier's rations and their cost from 6-12 January 1889 and a suggestion to up the fat in the soldiers' diet. Each of the above dietary reports is extremely detailed and quite fascinating to read.

With a partially obscured purple stamp on the upper wrapper dated 22 June [18]89 and the purple library stamp of the RUSI Library [of Military History] on page [1] dated 8 March 1902. Also on the upper wrapper is "339" written in orange pencil.

In good condition.

¶ OCLC records digital copies only.

*Feed the Hungry
Not the War*

32. (GASTRONOMY & economic precarity.) **Starve the war and feed America!** Chicago: Socialist Party, [1915].

22.7cm x 15.2cm. Printed recto & verso. Browned, brittle, and chipped along edges. \$100.00

FIRST & ONLY EDITION. A rare handbill published and distributed by the Socialist Party during the First World War. The text argues for feeding Americans instead of sending food to Europe to support the slaughter of workers. "Bread and meat and money are as necessary as men and guns and bullets for the killing of men in war....The government should at once seize the stores of food supplies, the sources of credit, the railroads, and all means of transportation and communication and use them to break the grip of trusts and speculators."

In case someone would like to help distribute the leaflet, at the bottom of the verso is printed: "50 cents per thousand, prepaid. 75 cents per thousand, prepaid West of the Rocky Mountains." With the Allied Printing Trades Council Union label, Racine, Wisconsin, below.

The title "Starve the war and feed America!" was also used by other publications in the Midwest during the time. See O'Connor's *The German-Americans; an informal history*, 1968, p. 399, which mentions its use by the Milwaukee-based Socialist journal the *Leader* which used it as their masthead during the First World War.

The imprint date was taken from OCLC.

¶ OCLC: Trinity College Library, Michigan State University, and Wisconsin Historical Society.

STARVE THE WAR AND FEED AMERICA!

America can stop the war.

War in Europe can continue only if fed by America.

To feed that war, the workers of America must starve.

While the war lords of Europe are leading the workers to slaughter, the money and food lords of America seek to profit by that slaughter by increasing the cost of food.

To curb the war in Europe and to curb the monopolists in this country, also to keep this nation from being drawn into the conflict, two things must be done:

1. We must starve the war by cutting off supplies.
2. We must feed our own people by seizing the sources of supplies.

We must stop the shipping of all supplies into the war zone.

Not a penny for loans, not an ounce of food should leave these shores to prolong this terrible shedding of blood.

This is the only honest and complete neutrality. In no other way can we be sure of keeping this nation out of that fearful whirlpool.

Bread and meat and money are as necessary as men and guns and bullets for the killing of men in war.

Keeping food and cash here will save lives on both sides of the Atlantic.

To carry on the war and to continue the wholesale slaughter, the governments of Europe have seized the stores of food and money, sources of credit, railroads and telegraphs.

Certainly this government is justified in taking similar measures to stop the war and to save lives at home.

The government should at once seize the stores of food supplies, the sources of credit, the railroads, and all means of transportation and communication and use them to break the grip of trusts and speculators.

*“Meatless Days” to Help
the War Effort*

33. (GASTRONOMY & economic precarity.) Seager, Henry R., Chaddock, Robert E. Columbia war papers. Series 1 number 6. Food preparedness. [New York:] New York Division of Intelligence and Publicity of Columbia University, 1917.

19.5cm x 13cm. Official seal of Columbia University printed on upper wrapper. 23, [1] pp. Original printed wrappers, “Hoover War Collection” stamped on upper wrapper, saddle stitched, slightly browned due to paper quality.

\$50.00

The FIRST & ONLY EDITION of this issue of a fascinating serial publication. The United States entered WWI in April of 1917 and this periodical was issued by Columbia University’s Division of Intelligence and Publicity in response. As noted in the introduction, “The most urgent, immediate, common needs are not men and munitions, but food and ships.”

In it we find statistics and recent farming history illustrating a downward trend in farm production. According to the authors, this was due to farmers losing their laborers to munitions factories in

developed areas. This led to farmers first attempting to do all of the work themselves, then resorting to killing their livestock in order to pay for their farms, and then, ultimately, shutting down. As a result, meat production was high and dairy production at an all time low. At the same time, wheat production had plummeted due to crop failure.

In order to be able to continue feeding U.S. citizens as well as provide aid to allied countries during the war, the authors outline a few suggestions to mitigate the current food shortages. Included in their proposals are meatless days; giving conscripted men the choice to fight or work on farms; encouraging families to grow their own “green vegetables and other crops;” storing up seeds and fertilizers (and to this end temporarily ceasing the consumption of potatoes); making a concerted effort to find ways for U.S. citizens to be less profligate in their food consumption; and devising an economical “war bread” that would utilize either whole wheat or other ingredients such as rye, barley and potatoes.

According to OCLC, this series included seventeen different issues, all of which were printed in 1917.

With “Hoover War Collection” stamped in purple ink on the upper wrapper and page [3]. “Library of Congress Duplicate Exchanged” stamped in blue ink on page [2] and “By Transfer Jun 30 1919” stamped in a different blue ink.

In good condition.

To Raise the Nutritional Diets of the Poor

34. (GASTRONOMY & economic precarity.) Boehm, William T. & Nelson, Paul E. *Current economic research on food stamp use. Washington D.C.: U.S. Department of Agriculture, [September, 1978].*

23cm x 15cm. 1 p.l., 11 pp. [including the inside of the lower wrapper]. Original printed wrappers, light spotting to wrappers. \$50.00

FIRST EDITION. "This report summarizes four selected food stamp research studies made by analysts in the Economics, Statistics, and Cooperatives Service, U.S. Department of Agriculture. The studies focused on the Food Stamp Program's (FSP) effect on food prices, sales by region, size, and kind of participating store, and where and on which food items the stamps are used."

The U.S. food stamp program first began to help people during the Great Depression. It ended in 1943 but was revived by President Kennedy in 1961. The Food Stamp Act of 1964 was signed by President Johnson and by the 1990s it became a system of electronic benefit transfer cards (EBT). As of March 2025, the Trump administration through the US Department of Agriculture has issued a directive aiming to restrict food aid programs as well a significant funding cuts to food banks.

In good condition.

The Uses and Abuses of Alcohol

35. GÉLIS, J.R. *Des boissons alcooliques. Montpellier: Grollier, 1844.*

8vo. 70, [2] pp. Original printed wrappers, wrappers lightly worn and dog-eared, stitched as issued, untrimmed, occasional faint foxing, dampstaining to lower corner of pages. \$500.00

The extremely rare FIRST & ONLY EDITION of this study on the physiological, pathological, and hygienic effects of alcohol. The author, J.R. Gélis was a doctor from the very small village of Lavalette, in the Aude, France.⁵ Although negative effects of alcohol are explained, *Des boissons alcooliques* does not recommending a teetotaling lifestyle.

Gélis writes that alcohol is perfectly suitable for people in good health, but that people with a rosy complexion, nervous people (such as office workers), and, in some cases, women should perhaps avoid it. He writes that alcoholic beverages taken in small doses are good for the digestive system and provides examples of when alcohol was helpful (i.e. in the case of a soldier who took brandy in order to clear his constipated bowels).

Gélis argues that temperament, age, and sex are the main determinants for whether is it a good idea or not to drink alcohol. According to Gélis, his studies have shown that watered-down wine can be medicinal for children and women (who share a similar constitution). Regarding women and alcohol, Gélis writes that women who wish to

⁵ Today Lavalette has a population of 50 people.

get pregnant should drink sweet white wine. He also states that the Romans would publicly whip women who were discovered drinking alcohol. When discussing age and its relevance on alcohol consumption, Gélis notes that people going through puberty should avoid alcohol. Other sections of the work discuss the effects of drinking to excess on a regular basis and how to avoid alcohol addiction.

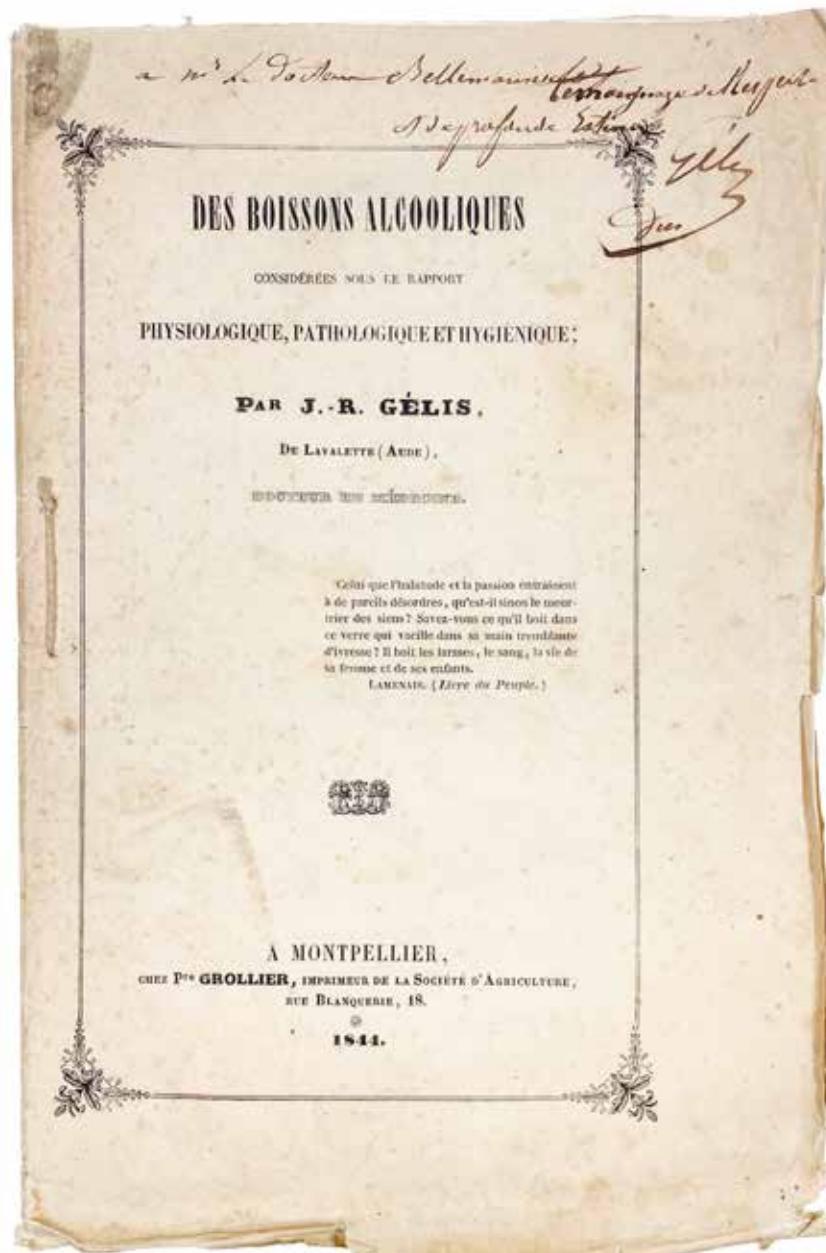
At the beginning of the work, on two pages printed in a wonderfully wide range of type faces, Gélis dedicates the work to a multitude of friends and family: two professors of medicine in Montpellier; his grandfather ("respect amour"); his mother and father (thanking them for all of the privations they went through in order for him to receive his education); his sister; his uncles and aunts; and his cousins.

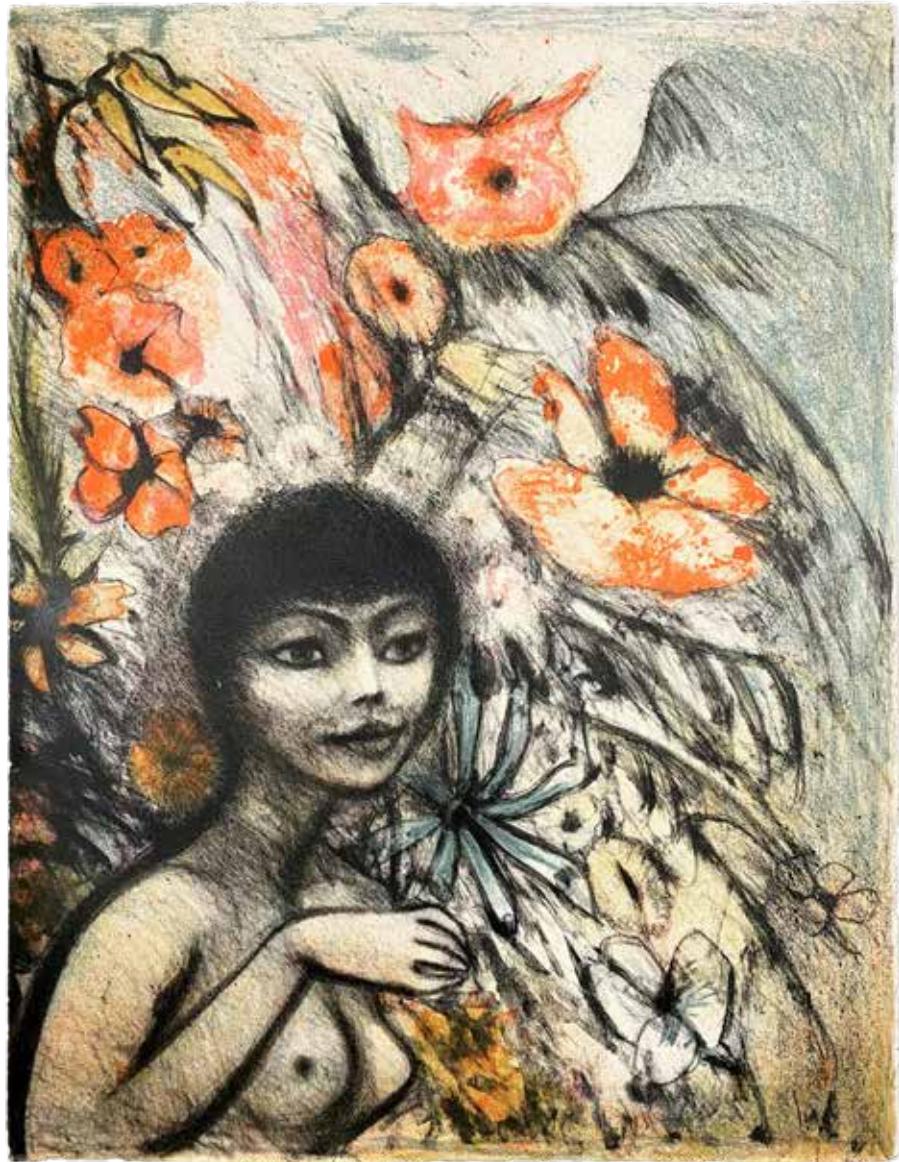
On the final page there is a list of the faculty at the University of Medicine in Montpellier. Both professors and "agrégés en exercice" are listed as well as a notice indicating that the opinions expressed in student dissertations are only those of the authors(i.e. not the Montpellier faculty). This work was a dissertation (*thèse*) presented to the school on the 19th of March, 1844.

On the upper wrapper is a manuscript inscription from the author to another doctor. On the lower wrapper is an illustration of a highly stylized caduceus (a winged snake wrapped around a pole).

In good condition and in original state.

¶ OCLC: three locations outside of the United States.





Perfume & Poetry

36. GOERG, Edouard. Parfums. Paris: Artra, 1956.

Folio. Eleven lithographs in the text, one of which is in color and all of which are either double-page or full-page. 50, [5] pp. Loose signatures in wrappers, as issued. \$950.00

The FIRST EDITION of Goerg's magnificent album of texts concerning perfume, excerpted from the works of various famous authors and beautifully illustrated by Goerg's lithographs of nude women. Authors include Victor Hugo, Charles Baudelaire, Guillaume Apollinaire, Colette, Paul Eluard, Paul Valéry, and Aragon. The project was realized with the support of various perfume manufactures, including Chanel, Guerlain, Lancôme, Molyneux, and Renoir, and was printed for distribution within the trade only.

This is copy no. 604 of 630 and is printed on *velin pur chiffon de Rives* paper.

In very good condition.

¶ Not in OCLC.

“This Masterpiece” – the Book Collector

**37. JACKSON, Ian. Bernard M. Rosenthal. Berkeley:
The Wednesday Table, 2017.**

17.75 inches x 11.5 inches. Photographic reproduction frontispiece, title page printed in red and black ink. 2 p.l., 11, [1] pp. Hand-stitched in printed dark-grey wrappers, one corner slightly bumped. \$75.00

The FIRST EDITION of this memorial to one of the most esteemed scholar-booksellers of the twentieth century and essential reading for anyone interested in the history of antiquarian books and manuscripts.

Bernard Rosenthal (1920-2017) is best known for having been one of the world's leading specialists in medieval manuscripts and incunabula — and as the bookseller who made annotated books interesting and significant. His unpublished Catalogue 34 became Yale's catalogue of *The Rosenthal Collection of Printed Books with Manuscript Annotations* (1997). As a work of scholarship, it led the way towards a fresh evaluation of the role of the reader in the afterlife of a book. It was also a testimony to Barney's sheer brilliance as a book dealer, and his triumph over adversity in a costly field, for his pockets were never deep.

The Berkeley bookseller Ian Jackson was a close friend of Barney's and wrote his obituary for *The San Francisco Chronicle*. At the request of *The Wednesday Table*, the dining club for Bay Area antiquarian booksellers founded by Barney almost thirty years ago, Jackson has expanded the original 1100-word obituary with almost 24,000 words of annotation in the typographic style of the great 17th-century scholar Pierre Bayle. For Jackson, Bayle's design seemed the ideal format to illuminate the many facets of a remarkable person — what the Italians call a *personalità poliedrica* — and the story of his polyhedral family.

Issued in a limited edition of 400 numbered copies, this folio-sized memorial is printed letterpress by Richard Seibert and includes a photographic portrait of Barney by Elvira Piedra.

In good condition.

¶ *The Book Collector*, Spring 2018, pp. 21-22.



George III Invites you to Dinner

38. JUBILEE ball & supper. Eastbourne, 25th Oct.r 1810.

22.5cm x 18.5cm bifolium. Printed in blue ink on wove paper, signs of having been folded, printed on the first page only. \$650.00

The FIRST & ONLY EDITION of this rare and beautiful royal dinner invitation. George III succeeded his grandfather on 25 October 1760, at the age of 22. Upon assuming the throne, George declared to Parliament "Born and educated in this country, I glory in the name of Britain," thus removing doubts about his loyalty to Britain, which were sown by his possession of the throne of Hanover, a kingdom which, in fact, he never even visited.

By 1810, after many bouts of insanity in the 1780s, the King was incapable of performing the office of the monarch and in 1811 he signed the Regency Act which transferred his kingly duties to the Prince of Wales. This celebratory dinner occurred only one year before this transfer of power. King George III died nine years later in 1820.

In manuscript, it is written that this is ticket number 4; that the stewards are Capt. Loveday and Capt. Grove; and that the invitation admits one lady.

The invitation is beautifully printed in blue ink. In addition to "GR 50," on an escutcheon-like ribbon it is written "50 Years King & Father of his People."

Beautifully designed and printed in blue ink.

In very good condition.

¶ Not in OCLC.



*A Lovely Swedish Cookbook;
Unrecorded?*

39. **KERFVE, Axel & FOLKER, Erik eds. Hemmets Uppslagsbok. Den bästa rådgivaren för varje hem. Av fackmän på olika områden. Stockholm: Nordiska Bokförlaget, 1916.**

8vo. Thirteen full-page illustrations, eleven of which are in color, as well as numerous black and white illustrations throughout the text. 2 p.l., vii, [1], 1028 pp. Green publisher illustrated boards printed in black, white, and orange ink, decorative grey and white endpapers. \$250.00

The FIRST & ONLY EDITION of this extremely rare Swedish cookbook edited by Axel Kerfve (1863-1938) and Erik Folker. This "Home's Reference Book" includes sections on *soppor* (soups), *fisk* (fish), *fågel* (birds), *villebråd och högvilt* (game), *såser* (sauces), *grönsaker och rotfrukter* (vegetables and fruits), *efterrätter* (desserts), *dessertost och osträtter* (cheeses), *bakning* (baking), and *drycker* (drinks).

Kerfve was a prolific author who wrote under many pseudonyms and is most remembered for his successful crime novels following the exploits of detective Grunnar Holm.

The handsome illustrations depict various table settings, dishes, and ingredients.

A very good copy.

¶ Not in Bitting, Cagle, Oberlé, or OCLC.

40. KINMONT, Ben. *Edible bibliophilia*. Sebastopol: [Antinomian Press], 2018.

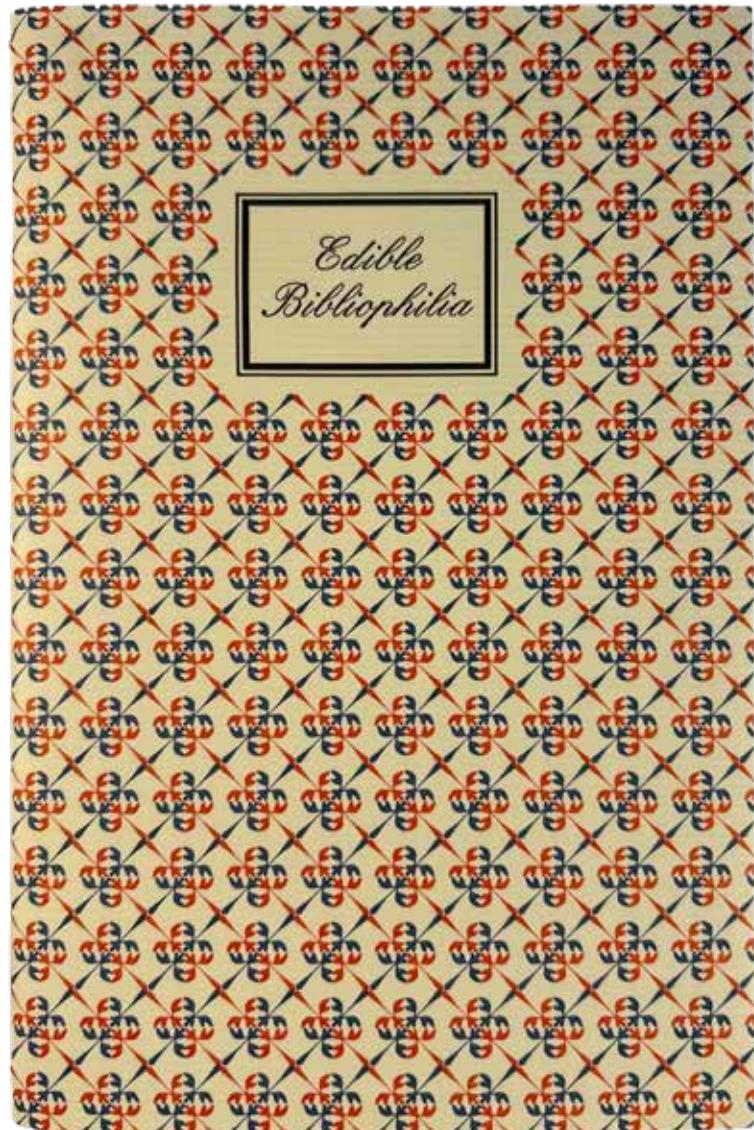
19.5cm x 13cm. One tipped-in illustration. vi, 20, [2] pp. Handsewn letterpress wrappers printed in three colors, text printed letterpress in black ink.

\$60.00

FIRST and ONLY EDITION. When did the idea of gastronomy emerge? Who were its earliest collectors and bibliographers? When was the first bookseller's gastronomy catalogue issued? When was the first gastronomy book auction?

All of these questions are answered in this essay. Originally delivered as a talk at the Book Club of California in the fall of 2017, the work is presented here in letterpress with a lovely handsewn binding.

Printed in a limited edition of 250 copies.



*One of the Most Important Figures in
Culinary Chemistry*

41. LIEBIG, Justus. *Die Organische Chemie in
ihrer anwendung auf Physiologie und Pathologie.*
Braunschweig: Friedrich Vieweg und Sohn, 1842.

8vo. xvi, [2], 342, [1] pp. Contemporary pastepaper boards, lightly rubbed, corners bumped, orange gilt lettering piece on spine. \$750.00

The FIRST EDITION of Liebig's monumental study of the movement of fluids in the body, particularly important in the understanding of digestion. According to Garrison & Morton, "With this book Liebig introduced the concept of metabolism into physiology."

Liebig wrote foundational works in culinary chemistry and was famous for producing the first meat extract in 1850 in the form of a concentrated stock powder. In 1867, Liebig also introduced *Soluble Food for Babies*, "the first patent baby food." — Trager, *The Food Chronology*, p. 277.

A good copy.

¶ Garrison & Morton 677. Not in Bitting, Cagle, or Simon.

*From Essences and Spices
to Politics*

42. LE LIMONADIER du palais. [1771.]

8vo.[23]-30 pp. Disbound.

\$200.00

A CURIOUS AND EXTREMELY RARE ESSAY. Written by "un Maitre Limonadier du Palais" (a Master Lemonade-maker of the Palace), the work analyses the political situation in France through a discussion of food, essences, and spices.

For example, according to our lemonade maker, essences are divided into natural and artificial essences. The natural ones, which come from fruits and flowers, are not suitable for the old parliament. In fact, if the natural essences had been better appreciated, then there would have been a greater connection between subjects and a harmony of the brain ("l'harmonie du cerveau").

In another section, the Master Lemonade-maker of the Palace describes what spices can do to loosen the tongue of the old guard in politics.

LES Épices, en général, font fort agréables au Palais; la Médecine ne les conseille pas volontiers; j'en ai cependant vu des effets trèssalutaires. Plusieurs Conseillers de ma connaissance, devenus muets, ont tout-à-coup recouvré l'usage de la parole, au moyen de certaines Épices données à propos. Le Pain d'Épices est un manger trèsdélicat; on ne peut point le regarder comme une Épice, mais comme un résultat ou composé d'Épices: on n'en servoit point d'autre sur la table des ci-devant Conseillers.

Roughly translated to:

Spices, in general, are very pleasant to the Palate; Medicine does not readily advise them; However, I have seen very beneficial effects. Several Advisors of my acquaintance, having become mute, suddenly recovered the use of speech, by means of certain Spices given at the right time. Gingerbread is a very delicate food; we cannot regard it as a Spice, but as a result or compound of Spices: no other was served on the table of the former Councilors.

Although a self-contained essay, this was actually part of a larger work entitled *Tres-humbles et tres-respectueuses remonstrances* (30, [2] pp.). This is the last 8 pp. of that work. *Tres-humbles et tres-respectueuses remonstrances* is written by “the school children of the University of Paris, the daughter of the King.” It also addresses parliamentary matters.

The date of 1771 is from the attribution by OCLC.

In good condition.

¶ OCLC: one location in Germany. As *Tres-humbles et tres-respectueuses remonstrances*, OCLC lists locations at the New York Public Library, Yale, and two locations in Europe.

A Vineyard between the Loire Valley and Burgundy

43. (MANUSCRIPT: French viticulture.) **Copie collationnée de La Rente que je doibt Sur La vigne des tarault ce 21 octobre 1730.**

25.5cm x 19.3cm (folded). [4] pp. Unbound, signs of having been folded, some wear to the outer edge, a few small unimportant holes at folds (no loss of text), contemporary ink stamp at the top of the first page. \$950.00

An interesting manuscript describing the rents that the winemaker Noël Paillet, living in the village of La Brosse, must pay to the owners, the *vénérables chanoines et chapitre de Nostre Dame de Moulins Engilbert*, for the use of the Tarault vineyard. The vineyard consists of two *hommées* and four bushels of land (a little less than 1800 square meters). An *hommée* was the amount of vineyard one person could work in one day; the term was especially used in the Lorraine, in northeastern France.

The agreement has been written and signed by François Dubois, Royal Notary at Moulins-Engilbert. It is a confirmation and renewing of an earlier arrangement dated February 5, 1610 (this date is written at the top of the first page). The document attests to the *bourdelage* which designates, according to the custom of the Nivernais, the fees to be paid to the owner of a land by the one who cultivates it. Payment for the use of the land could be paid in silver, wheat, feathers, or poultry; here, annual payment for the Tarault vineyard is agreed upon as *cinq sols* and a *geline* (a wild hen that was considered a delicacy at the time).

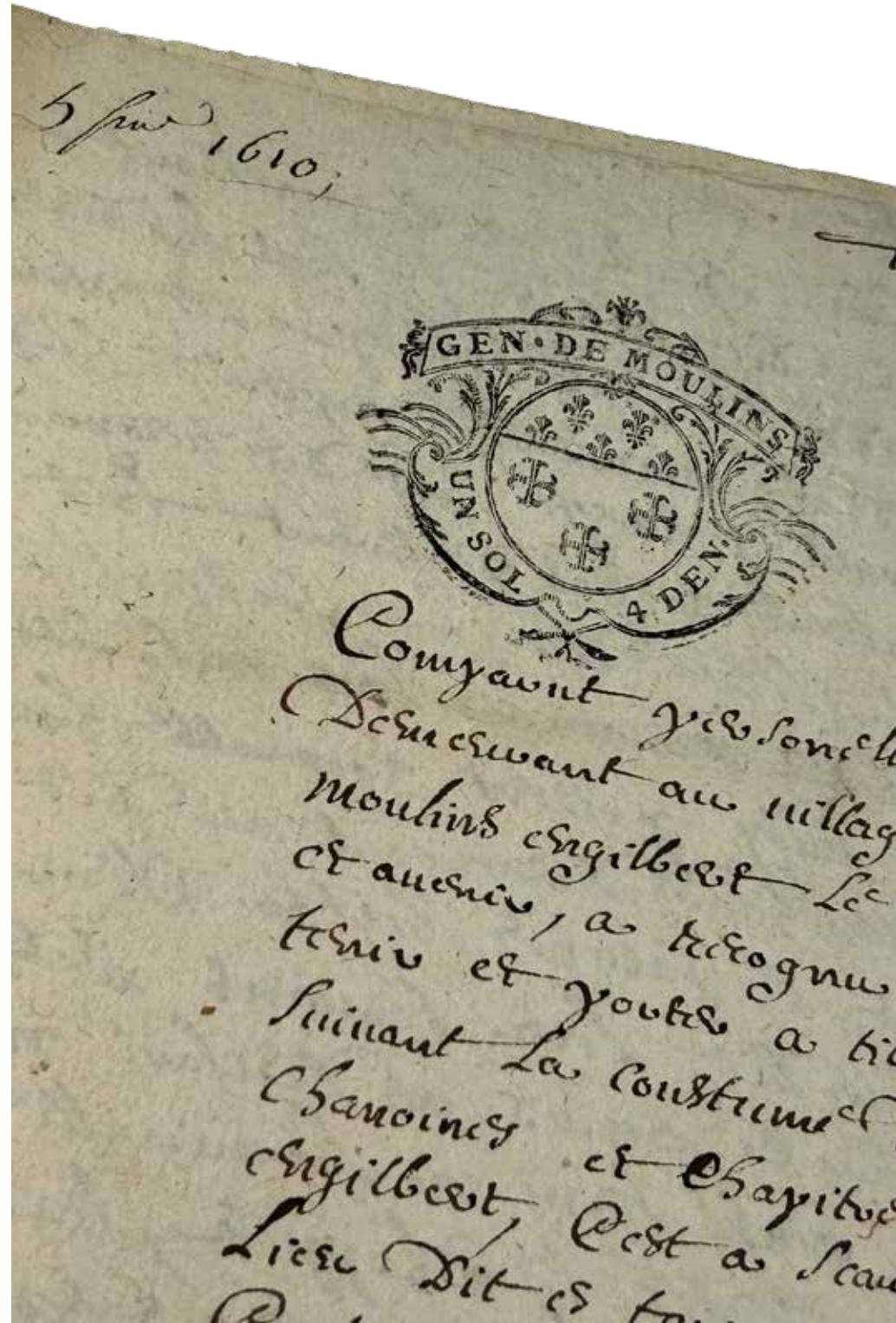
The rent was to be paid, as was customary, on the day of St. Martin (November 11); since the Middle Ages, this date marked the beginning of the year for viticulturists. Although the northwest part of the department Nièvre is still famous for its wines - Pouilly and Giennois in particular - there is almost no active viticulture in the Moulins-Engilbert region today. For this reason, this document is of particular interest to wine historians as it is evidence of a production that has since disappeared.

A neighbor of the Burgundy region (Moulins-Engilbert is about 100km to the west), from which it is separated by the mountains of Morvan, the soil is actually more related to the Loire basin. In most parts of France, since the Middle Ages and through the Ancien Régime, it was the Benedictine monks who worked to establish vineyards. Here, it is the Benedictine canons of Moulins-Engilbert who own the vineyard and collect a profit, paid by the vigneron who cultivated their land.

On the first page is the stamp of the Generalité de Moulins (which cost *un sol 4 deniers*) indicating that this letter was officially done and recorded.

From the collection of Bernard Chwartz, the well-known 20th-century wine collector. The manuscript comes with a transcription.

In good condition.



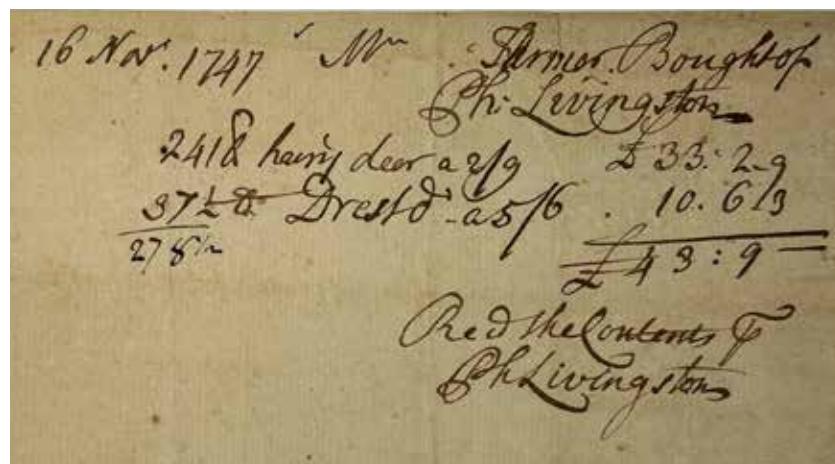
Venison in Colonial America

44. (MANUSCRIPT: American colonial receipt.)
16 Nov. 1747.

15cm x 10.4cm. Written in brown ink, recto and verso. \$300.00

A manuscript receipt for some venison, dated 16 Nov. 1747, and signed by Philip Livingston (1686-1749), the Second Lord of Livingston Manor. Livingston was a successful merchant and slave trader, Deputy Secretary of Indian Affairs, and the father of Philip Livingston (1716-1778), a merchant from New York City who would later be a signer of the Declaration of Independence.

The receipt shows that Livingston had purchased a 241 pound "hairy deer" for £33: 2-9 as well as 37½ pounds (of venison?) "Dressd" for £10: 6-3. The total bill came to £43:9-. At the bottom of the calculations is written "Rcd the contents of PhLivingston" and on the verso is written "Phil: Livingston- Rx:16 Novr: Dr. Skins £43-9- Enter'd," presumably by someone who was doing Livingston's bookkeeping.



*A Vineyard Sale in the Moselle,
Recorded on Vellum*

45. (MANUSCRIPT: French viticulture.) *Aquêt pour Fiacre Louë, marchand à Pont-Saint-Vincent, sur Jean Louis Goury, m[âitr]e vitrier au Bourg. Du 31 Xbre 1778 [5 January 1779].*

17cm x 26.5cm. Single vellum sheet, written in ink recto and verso, with an ink duty stamp on one side of l'Intendance de Lorraine et Barrois, dépendant de la Généralité de Nancy. \$850.00

A handsome document recording the sale of a vineyard located on a hillside of Point-Saint-Vincent (known as Meurthe-et-Moselle today), located between Nancy and Toul. Louë paid 62 *livres cours de Lorraine* for the vineyard; this was a special currency used in the region prior to the French Revolution. Fiacre Louë, and his wife Anne Boulangé, are mentioned as joint purchasers.

This vineyard in Pont-Saint-Vincent most likely belonged, under the Old Regime, to the wine region then known as the Coteaux de Nancy. This wine region no longer exists due to industrialization during the nineteenth century. On the other hand, about fifteen kilometers to the west, there is still an appellation called the Côtes-de-Toul, which does produce a *vin gris* made from Gamay grapes.

It is interesting to observe that neither the seller nor the buyer were winemakers: the first was a glazier and the second was a tanner. During this time, it was common for the owners of the vineyards to entrust the management of their vineyard and all wine-making activities to someone else, a *vigneron* who would pay them rent. Sometimes this was paid in the form of a year-long supply of wine.

From the collection of Bernard Chwartz, the well-known 20th-century wine collector. The manuscript comes with a transcription.

In good condition.

SACHER

CHENT tous que garderont le conseil des
vivants à leur souvenir. Souhaitons et espérons que M. le
JEAN LOUIS GOURLY M. le Ministre d'Etat à la FIA
du des ministres et leurs conjoints et que
i und. Doury a représenté le rédacteur et exécutif du
JLANGE la même chose, mais nous devons
le faire et accuser. Depuis ce matin
ayant dans une belle Cuvier
laquelle il a été
i d'autre

... GOURL et M.
... lez maiestous et jove
... lez meys. Bourg a cependant
... BOULANGE (la ferme chau
... usfruit lezpart et meillor Dapre
... illiers meyferus (aussi) Commel
... a la Rebelle) Commel
... Saguenie et autre
... lez meys

A Vineyard in the Loire Valley

46. (MANUSCRIPT: French viticulture.) N. 122. 18 fevr [February] 1791.

25cm x 18.5cm (folded). [4] pp. Some wear to the upper edge. \$750.00

This is the description of the Lizeray parish, including a vineyard, and located about ten kilometers northwest of Issoudun, to the west of the Loire river. At the time of the French Revolution, when the departments were created, Châteauroux was selected to be the capital of the Indre, much to the consternation of Issoudun (which was twice as populous). Historians report that this was due to the influence that the *vignerons* had in the region. This document is an assessment of the parish by Pierre Delalande and Arnault de Rouvret.

The property includes a building, a beautiful area of arable land, three meadows, and a vineyard. The experts assess that the vineyard can produce 200 *livres* of annual income and because of this, set the purchase value of the property at 4,400 *livres*. In the document, it states that the vineyards are located in the Clos de Courtibault in the vineyard of Rochefort. Today, this area is no longer associated with wine production, though there is a vineyard appellation in the Indre department that is linked with the Loire Valley to the east.

From the collection of Bernard Chwartz, the well-known 20th-century wine collector. The manuscript comes with a transcription.

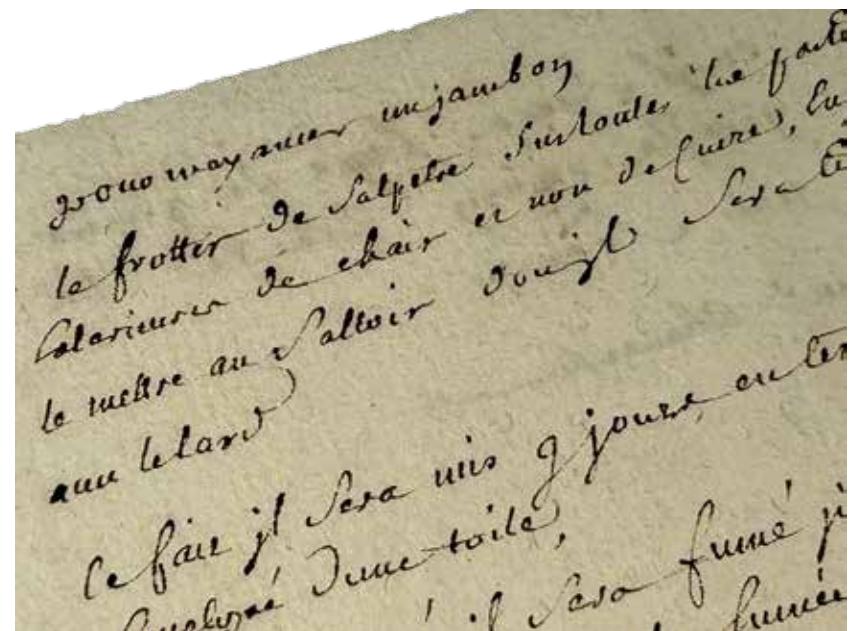
In good condition.

A Recipe for Ham

47. (MANUSCRIPT: French charcuterie.) Pour mayancer un jambon. [19th century].

18.3cm x 15cm. Ink on laid paper, very small hole touching one letter. \$150.00

The preparation of ham has always been the object of the greatest care in France. It also occupies an important position in the history of meat preservation and is an important component of French charcuterie. The current manuscript details how to make a juniper smoked ham.



gross mayancer un jambon
le frotter de Salpêtre sur toute la face
l'aromatiser de chair et non de cuire, la
le mettre au Salpêtre jusqu'à ce qu'il
soit belard
le faire il sera mis 9 jours en le
couvrir d'une toile
et sera fumé 10 jours, l'heure

“Who deeply drinks of Wine”

1^o le frotter de salpêtre sur toutes les parties
[1 mot] de chair et non de cuire, ensuite
le mettre au salloir dont il sera tiré
avec le lard
Ce fait il sera mis 9 jours en terre
enveloppé d'une toile
Ce tems expiré il sera fumé jusques a
ce qu'il [soit ?] noir à la fumée de
geneviere [=genièvre], il faut bien prendre garde
qu'il ne sente la flame, pour ce il
n'y aura qu'à jeter de l'eau sur la
flame de tems à autre après
quoy on le [metera ?] sur la fumée.
Il sera trempé ensuite pendant
un quart d'heure dans la lie rouge
ou blanche.
[Et ?] enfin pendu à la cheminée
Pour le faire cuire faire chauffer
l'eau avant que de l'y plonger,
jeter cette première eau,
mettez le dans une autre eau chaude
où il y aura baye de genièvre,
girofle, ognon, canelle, tin, laurier
puis servir

From the collection of Bernard Chwartz, the well-known
20th-century wine collector.

A translation is available upon request.

**48. (MANUSCRIPT) The song book of Henry
Edwards of Pye[hest?]. c.1836.**

12.5cm x 7.5cm. [49] pp. of manuscript (of which 35 are numbered)
followed by [23] blank leaves. Contemporary red morocco, double blind
fillet around sides and on spine, silver clasp intact, marbled endpapers,
evidence of some leaves having been excised. \$750.00

A lovely little personal notebook containing the songs of Henry
Edwards. It may be that this manuscript originated in Scotland as there
are a few songs referring to the Highlands and “Bonnie lads.” There are
also a number of nautical references.



X

Who deeply drinks of Wine

Gaily still my moments roll
While I quaff the flowing bowl
Care can never reach the soul
Who deeply drinks of wine, who deeply drinks of wine

Gaily still my moments roll
While I quaff the flowing bowl
Care can never reach the soul
Who deeply drinks of wine, who deeply drinks of wine

Gaily still my moments roll
While I quaff the flowing bowl
Care can never reach the soul
Who deeply drinks of wine, who deeply drinks of wine

2 —
the lower pale with grief
his brow with willow leaf
his heart soon finds relief
drinking deep of wine he ye

3. —
line & lips of dew
hat shame the Roses hue
use to me on you
drinks of wine he ye

15

5

Among the songs there are those to "The Charming Woman;" "Contented Pam;" "The British Oak;" "The best of all good Company;" "The Old English Gentleman;" "My Heart's in the Highlands;" "Nelson;" "Trot away;" and "Sound the Pibroch." The *pibroch* is a traditional form of Scottish music associated with bagpipes. There is another about a famed smuggler named "Will Watch" that begins "T'was one morn when the wind from the northward blew keenly." This is a folk song that is well documented in the repertoire of traditional sea ballads (it is no. 1617 in the Roud Folk Song Index).

Some of the drinking songs include "Sing Hey; for the bottle" and "The Glasses Sparkle on the Board." The song "Who deeply drinks of Wine" begins as follows:

Gaily still my moments roll
While I quaff the flowing bowl
Care can never reach the soul
Who deeply drinks of wine, who deeply drinks of wine...

Written in a tight, legible small hand.
The watermark on the paper is dated 1836.
In very good condition.

*From an "American Cream"
to "Chutnee"*

49. (MANUSCRIPT: English cookery.) Results of Experience by Two Generations including Two Mothers of two large Families of the Eighteenth Century Norwich & Canterbury. [c.1840-1896.]

18cm x 11.5cm. 171 pp. followed by 19 blank leaves. Contemporary pebbled cloth made to look like pigskin, "M.S. Receipts" stamped in gilt on the spine, edges sprinkled red, slight wear to the corners and head and tail of the spine, the first 11 leaves tabulated for an index, light spotting to some leaves.

\$600.00

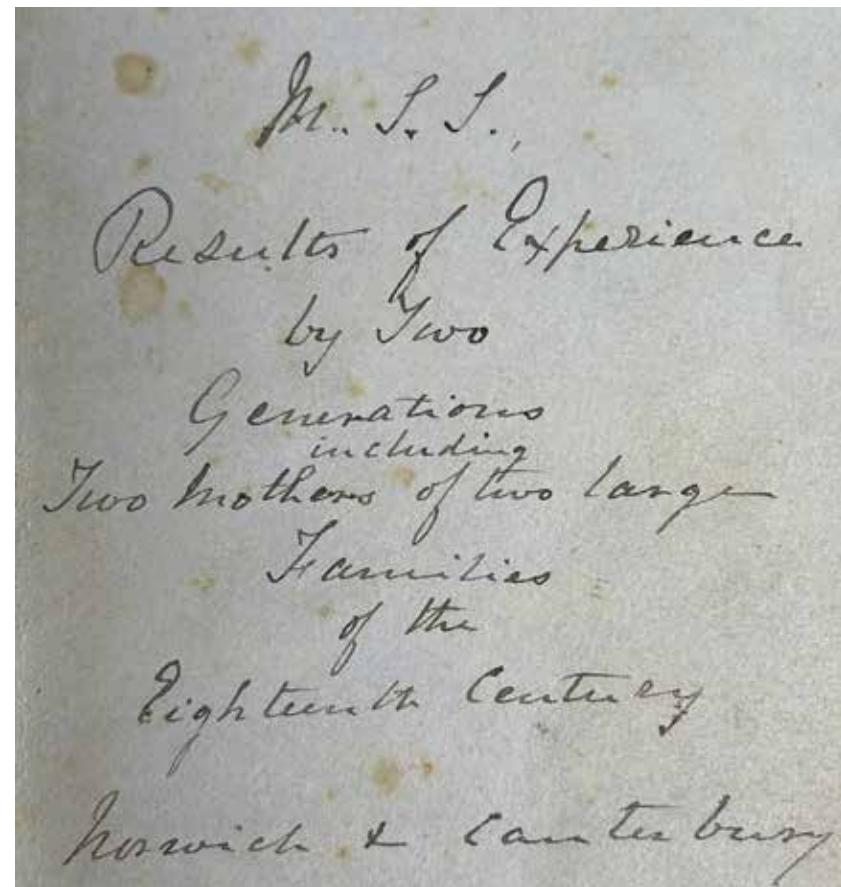
An interesting and unusual manuscript. This appears to be a manuscript that was written in the 19th century by someone who was copying receipts from two 18th-century English cookery manuscripts, one from Norwich and the other from Canterbury. The title above appears on a light blue preliminary leaf and the compiler has cut the margins of the first 11 leaves to make an alphabetized tabulation for the index to the recipes (tabs are there for A, E, I, O, U, & Y – perhaps the writer was a school teacher).

The work begins with a 6-page introduction entitled "A few useful hints and observations worthy the attention of young housekeepers." The passages have quotation marks but there is no citation to know where they might have come from. Among the approximately 250 recipes, there are directions for making "Apple Amber;" "Blancmange, almond;" "Cake, Yorkshire;" "Damson cordial;" "Egg nests;" "Friars omelet;" "Gingerbread, meal;" "Haddock toast;" "Invalid's potted meat;" "Jelly, calf's foot;" "Minced meat for invalids;" "Oatmeal biscuits;" "Pudding, soda;" "Rabbit boiled;" "Tomato sauce;" and "Veal broth."

The first 30 pp. are without recipe attribution. On page 31 there is a recipe which apparently comes from "Liebig's Chemistry of Food p. 131." This book was printed in 1847. Two pages later, on p. 33, there is a recipe that is dated "Mar. 15th 1850." From this point onwards, many of the recipes have attributions (including Mrs. Beeton). The latest date appears on p. 147 and it is a recipe for "Cherry Jelly" that is dated 1896.

Although it is not clear where the 18th-century recipes begin and the 19th-century recipes take over, this is an interesting and very full recipe book.

In very good condition.



*From My Mother's Preserved Damsons
to Venison Sauce*

50. (MANUSCRIPT: English cookery.) Sarah Louisa Cotton. Recipes. Hornby, North Yorkshire, 1850s.

20cm x 16cm. 1 p.l., 23, [1], [45 - blank] leaves. Contemporary blind ruled vellum, lightly soiled, corners bumped, head of spine with some loss.

\$700.00

A charming manuscript recipe book from the North of England. On the recto of the first leaf the name Sarah Louisa Cotton is written in pencil followed by Hornby, North York[shire]. Above that are her initials in ink "S.L.C." On the upper board, written in pencil, is the word "Recipes."

Among the eighty-eight recipes, one finds directions for making Mrs Robert's "Yorkshire Cake;" "Venison Sauce;" "Scotch Barley broth;" "Almond Custards;" "Mrs Brooks Pudding;" "To dress Cod Sounds" (the air bladder of a cod); Mrs Cotton's recipe "To boil a Turbot;" "Oyster Sausages;" "To Stew a Loin of Mutton;" and Mrs Bateman's recipe for French bread. There is also a recipe for "Preserved Damsons" that is from "My Mother." Nine of the recipes are on pieces of laid and woven paper laid in.

The last recipe in the manuscript is dated 1855 and two of the recipes laid in are dated 1850 and 1851. On the verso of the first leaf is a list in pencil of all of the recipes in the manuscript.

In good condition.

An Art Book or a Cookbook?

51. (MANUSCRIPT: English cookery and commonplace book.) Powell (or Powel) Family, 1851-53.

20cm x 16.5cm. Quarter sheep over marbled boards, large vellum tips, spine worn with some loss at the upper 2" of the spine, rubbed, leaves wrinkled and some spotting in places, evidence of some portions of leaves being excised out.

\$750.00

This is an interesting and diverse manuscript that includes approximately seventy-five different recipes as well as 36 pages of pencil drawings.

Written *tête-bêche*, when read from one direction, the manuscript is a cookbook written in a legible hand. When read from the other direction, it is an art book filled with pencil drawings, some of which appear to have been done by a child or a young adult. The subject matter of the illustrations ranges from country houses, animals, and tools, to specific named scenes such as an English church in Dieppe; the Tunstall Vicarage; a "View in New Zealand;" "Loch Leven;" and "Gilburn Castle."

Among the recipes we find those for "Orange Jelly;" "Lemon Cheese Cakes;" "White Furniture Polish;" "A Yorkshire receipt for curing Hams & Bacon;" "Short Bread;" "Bath Buns;" "Brandy Cream;" "Fondue;" "To make healing ointment;" "Cowslip wine;" and for "Hooping Cough."

Laid in are several recipes on slips of paper: a newspaper cutout for rhubarb wine; a manuscript recipe for pudding that is folded and in a small envelope that is addressed to "Mrs Charles Powell;" a manuscript receipt for a salad; one for velvet cream; and another for pound cake that is addressed to "Miss L. Powell." The dates of the recipes range from 1851 to 1853.

52. (MANUSCRIPT: English cookery, medicine, poetry, and accounts.) 1871-c.1896.

19.5cm x 16.3cm. [88] ll. (six of which are blank). Contemporary vellum, faded manuscript notations on upper board, corners bumped, light wear to head and tail of spine, marbled edges, marbled endpapers, red-ruled blue paper, evidence of one leaf excised, spotted throughout. \$850.00

AN INTERESTING ENGLISH MANUSCRIPT written in several legible hands that begins with account-taking in 1871: "Edward Sheldon took possession of Shop and fixtures stock, Saturday Oct 21st 1871, from Thos Morris paying 48£." Below this entry are the first nine lines of the poem *The star of Bethlehem*: "It was the eve of Christmas..."

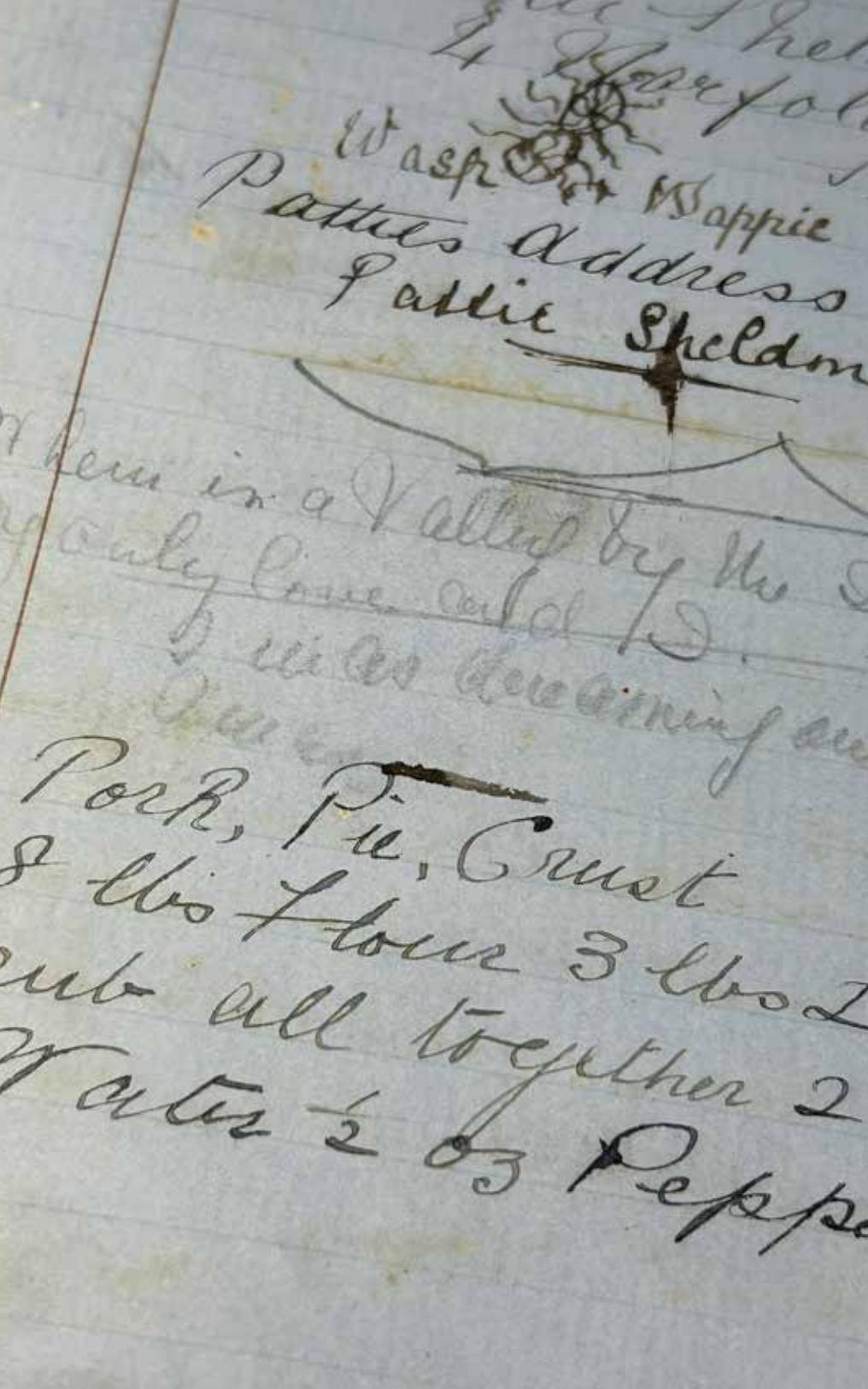
Some of the accounting entries appear to be for household construction jobs whereas others are for household goods purchased. Eventually the accounting transitions primarily to cookery plus a few medical receipts with occasional random bits of poetry and a few names and addresses. There are twenty-one stanzas of a poem decrying the "men of great renown" who are allowing the roads of Uttoxeter to deteriorate under the snow (signed by Lenny Son).

Included in the culinary receipts are "Christmas Plum Pudding;" "Mr. Baileys Rec for Sponge Cake;" "Cheese Straws;" "Oat Meal BisCuits;" "Ginger Slices;" "Raspberry Sanwich;" "Beef Steak Pudding;" "Baked Apple Pudding very good;" 'Preserved Marrow;" "Tea Cakes;" "Chutney or Chutne;" "Mrs Howell Water Biscuits;" "Daily Mail Seed Cake;" "Mrs Wood's Marmalade;" "Sculling Cakes;" "Victoria Sandwiches;" "Half Penney Cakes;" Mrs. Wooley's Lemon Cheese;" Jennie Roberts R. for Gingerbread;" and "Gingerette." Below is the recipe for "A Breakfast Dish:"

Victoria Sandwiches
 $\frac{1}{4}$ lbs Flour $\frac{3}{4}$ Sugar, $\frac{1}{2}$
4 Eggs, 1/2 cup full of Butter
Lemon $\frac{1}{2}$ oz Jack

Half Penney Cakes
 $\frac{1}{4}$ Flour ~~$\frac{1}{4}$ Sugar~~ 6 oz
 $\frac{1}{4}$ oz Jack to pint milk
Buns
Flour 3 oz Butter $\frac{1}{4}$ Sugar

White Cakes
Flour 1 lb Butter 1 lb
2 Tablespoonfull Cream
soft out thin
with Sugar



Melt a spice of butter about the size of a walnut in an enamelled sauce pan. Slice half a pound of tomatoes. Add them to the butter & cook over a slow fire for about 15 minutes then break in 2 eggs & stir until the whole mixture is curdled. Pile on buttered toast & serve hot.

The family name that appears most often in this manuscript is Sheldon. The many addresses are from a number of towns and cities including Sheffield, Manchester, Handsworth, Chester, and London.

Although heavily used and spotted with the remains of cooking, an interesting mix of recipes. On the upper board in very faint ink is inscribed "Mr Edward Sheldon" and other names that are too faint to read but that all end in "Sheldon."

With one leaf laid in that includes two cookery receipts.

*From Mock Crab to
Castle Pudding*

53. (MANUSCRIPT: English cookery.) Mary Strowger Metcalf, 1873.

8vo. [64] ll. (of which 58 ll. are blank) with three additional leaves laid in. Contemporary blind-ruled plumb morocco, yellow endpapers, all edges stained indigo, water damage to the endpapers and pastedowns, otherwise clean. \$350.00

A manuscript of thirty recipes by Mary Strowger Metcalf bound in a pleasant binding of blind-ruled plumb morocco. Recipes include fish cakes; potatoes fried with fish; pulled bread; mock crab; castle pudding; barrister's pudding; rhubarb jam; seed biscuits; puff paste rings; apples served with custard; apple jam balls; and apple snow balls.

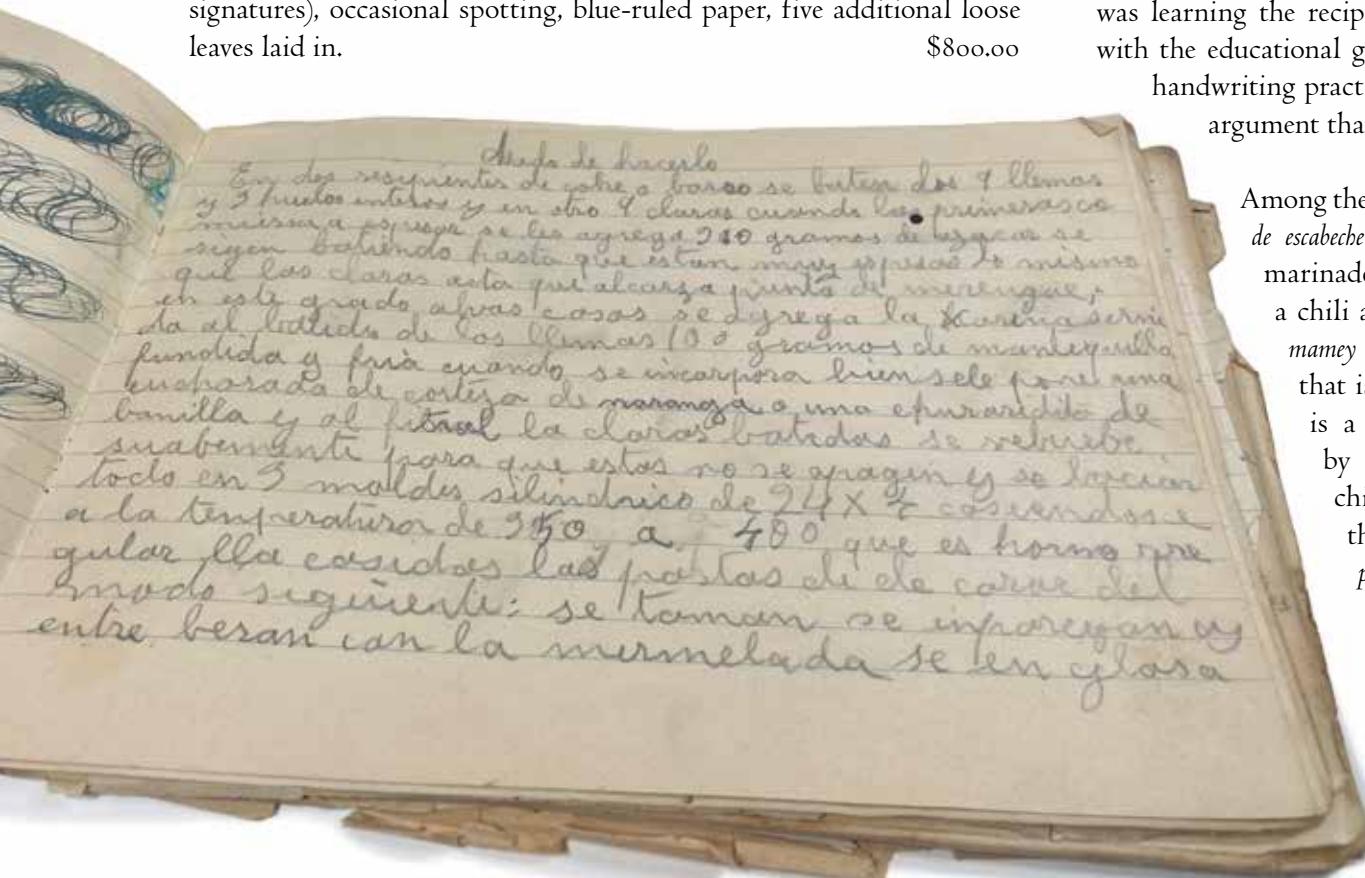
With the ownership inscription "Mary Strowger Metcalf, 1873" and the modern bookplate of John Marks on the upper pastedown.

From Pollo Saratoga
to Pastel Cecilia

54. (MANUSCRIPT: Mexican cookery & pedagogy)
[From the upper wrapper:] Rompe cabezas para
calar en madera, cortese por los puntos. [Mexico,
early 20th century.]

Oblong: 16.5cm x 23cm. [40] ll. (including half of one leaf torn away and the stubs of two leaves remaining). Original printed red wrappers, saddle-stitched, some leaves detached (including the second of two signatures), occasional spotting, blue-ruled paper, five additional loose leaves laid in.

\$800.00



A CURIOUS LITTLE MEXICAN COOKERY CLASS MANUSCRIPT written in several hands in pink and black pencil, and green ink. Included are roughly 34 recipes. The majority are written in pencil in a single younger person's hand, perhaps someone in middle school.

What is interesting, and unusual, is that in some instances the recipes are duplicated on the same page. Recipes written in pencil by a younger hand are sometimes followed by the same recipe written in another more mature hand in green ink. It seems likely that the hand in green ink is that of the instructor and that the younger hand (in pencil) was learning the recipe by copying it. This sign of pedagogy, along with the educational game on the upper wrapper (see below) and the handwriting practice section (also mentioned below), supports the argument that this notebook was used in school.

Among the Mexican cookery recipes are those for *huachinango de escabeche* (Mexican northern red snapper in an acidic marinade and sauce); *huevos a la pastora* (eggs over easy with a chili and tomato sauce topped with cheese); *refresco de mamey* (a refreshing beverage made with mamey, a fruit that is native to Mexico); *dulce de camote y piña* (a *camote* is a sweet potato which was originally cultivated by the Mesoamerican civilizations); and *adobo* (of chicken). *Adobo* is a traditional Mexican sauce. In this manuscript it is made with *chiles mulatos* (dried *poblano* chilies), *ancho chiles*, *tortillas* (fried and ground up), chocolate, oregano, garlic, *canela* (cinnamon), onion, lime, and vinegar. There are also recipes for German sausages, Vienna cake, and sandwiches.

*Recipes for an Early 20th-century
Catering Business*

The additional loose leaves contain recipes for chocolate bonbons and *grenetina plata especial amapolas* (poppy-shaped milk gelatin). There is also a dinner menu for eight people that is comprised of potato soup; *asado casero* (meat stew in which meat and potatoes are cooked in tomatoes, garlic, oregano, pepper, bay laurel and thyme); cauliflower gratin; and a garbanzo tort. There is also a leaf written recto and verso containing information on the medicinal qualities of cinnamon and paprika as well as recommendations for healthy eating. This leaf ends with the statement that “El organismo humano es una maquina marabillosa creadora de bellas energias” (The human organism is a wonderful machine that creates beautiful energies).

In the manuscript there are also entries regarding table service (including coursing out beverages); kitchen hygiene; a soup for invalids; and an economical menu. Many of the recipes are written for up to ten people or *cubiertas* (covers).

On the upper wrapper is a *rompe cabezas* (puzzle) that is a drawing of a desert bighorn sheep (native to southwestern United States and northern Mexico). Instructions along the edge of the illustration are to cut out the pieces as indicated by the dotted lines.

On the lower wrapper is printed “Libreta Pegaso” with an illustration of Pegasus and a naked man standing next to a stack of books. There are two spaces where one is meant to write one’s name and perhaps the teacher or class. The first seven leaves of ruled paper have rows of interconnected loops covering two lines and with a space between each row – a technique used for teaching cursive.

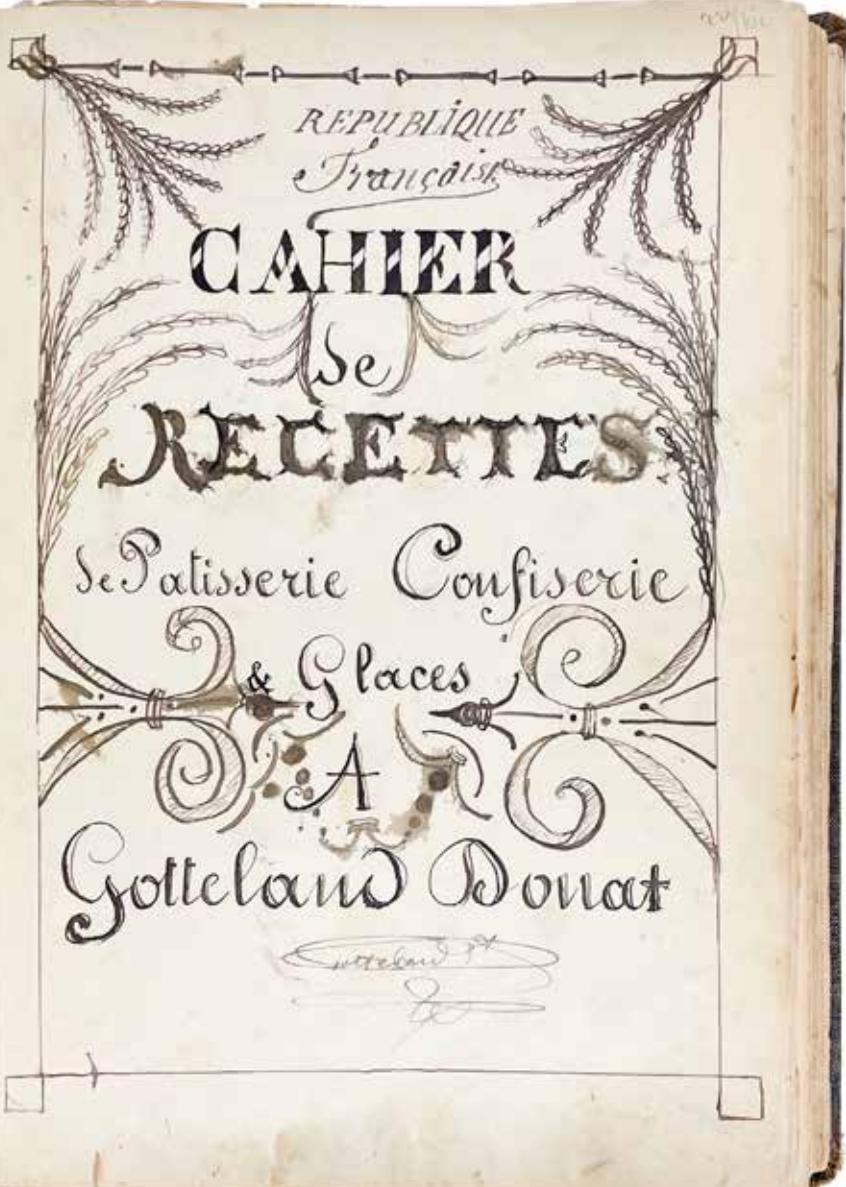
Although slightly worn, a good 20th-century Mexican cookery manuscript.

55. (MANUSCRIPT: French cookery.) [Gotteland & Déchelette.] République Française. CAHIER de RECETTES de Le Patisserie Confiseri & Glaces A Gotteland Donat. [Tarare, Rhône department, c.1900-15.]

30.1cm x 21cm. 1 p.l., 18, 21-71, “70bis,” “71bis,” 72-260, 265-269, 260-272, [2 - blank] pp. (77 of which have page numbers only and are otherwise blank). Contemporary linen over boards, boards lightly rubbed, head and tail of spine worn, corners bumped with cloth rubbed away, marbled endpapers, upper hinge partially split, first three leaves partially detached, red and blue-ruled woven paper, occasional spotting and foxing, several additional leaves laid in, portions of a few leaves torn away on blank pages, small hole on title page affecting one letter but sense still clear, final two leaves chipped around edges. \$1000.00

AN UNUSUAL AND EXTENSIVE FRENCH COOKERY MANUSCRIPT of 647 recipes, written primarily in one legible hand. From the pages laid in as well as the ornately illustrated title page, we can determine that this is a book of recipes from a catering business in the town of Tarare, in the Rhône department of France.

At the bottom of the calligraphic title page is the signature of Gotteland; this signature appears again at the bottom of each of the twenty menus that begin on page 250. One of the catering order forms (“Cuisine & dîners sur commande”) that is laid into the manuscript indicates that “D. Gotteland” is the successor to “Anc.^{ne} M^{on} Déchelette.” From a comparison of the signed menus to the body of the manuscript, it appears that the primary hand in the manuscript is that of Gotteland. It is possible that one of the other hands in the manuscript is that of Déchelette.



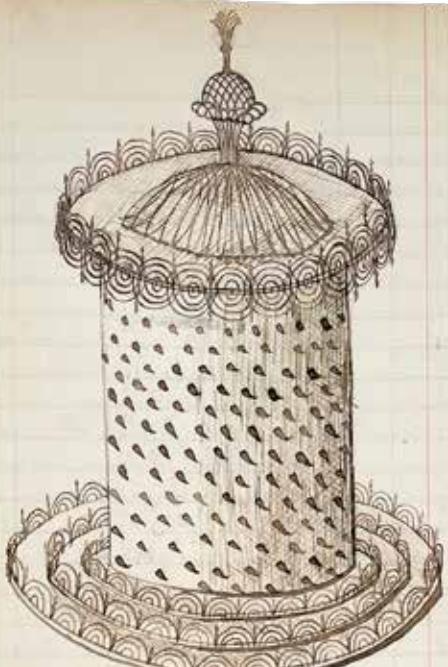
The manuscript is divided into twelve sections followed by a table of contents at the end. Sweet recipe sections include *Entremets* (desserts); *Entremets Divers* (various desserts); *Entremets chauds* (hot desserts); *Entremets Gelés et froids* (jellied and cold desserts); *Glaces* (ice cream); *Petits fours secs* (dry small bite-sized cakes); *Fruits et Petit fours Glacés et divers* (fruits & small cakes iced and otherwise); *Petits gateaux a la main* (small cakes made by hand); *Recettes diverses* (a few divers recipes); *Fruits confits et sirops* (fruits cooked very slowly in syrup and syrups); and *confiserie* (confectionery). There are also nineteen *pièce montée* recipes and two illustrations of *pièce montées*. One is of a *Mille feuilles à la Parisienne* (drawn in ink) and another unfinished pencil drawing of a heptagonal stepped pyramid *pièce montée*.

In France, during the 19th century, *pièce montées* were the pinnacle of achievement in pastry making, most famously exemplified by the recipes and work of Marie-Antoin Carême (1783-1833), who was sometimes called "the Palladio of French cuisine" due to his edible architectural creations.⁶ *Pièce montées* date back to the 17th century and were usually made from sugar and *pastillage* to look like fanciful architectural creations; sometimes, they represented actual gardens and buildings, and on even rarer occasions, they were savory⁷

Savory recipe sections include *Cuisine* (consisting of various *consommées*, a clear soup made from a rich stock that has been clarified); *Potages liés* (cream-based soups); *Hors-d'œuvres chauds* (hot small savory dishes); *Sauces*; *Relevés de Poissons* (fancy fish platters); *Relevés de Boucherie et*

⁶ Arndt, Alice, ed., *Culinary biographies*, p. 90.

⁷ Larousse: "Pastillage. A paste, used in confectionery, made from a mixture of icing (confectioner's) sugar and water with the addition of gelatine or gum tragacanth and powdered starch."



•. Mille-feuilles à la Parisienne. •.

garnie avec une branche de roses ou autre fleur de chaque côté dans le sens de la longueur. & une est faufileuse ou tous cas une pice avec une feuille plus d'effet. Si on a soin d'y poser un fil de rubans qui devra toujours être tiré droit.

Coupe ronde - La coupe ronde se fait en nougat avec 3 anes comme support. Elle se garnit ensuite en fruits soit en quartiers d'orange. Elle se garnit avec fleurs et fruits en sucre.

Coupe ovale - Elle se faire aussi en nougat et se garnir comme la coupe ronde.

99

gibier (fancy meat and game platters); *Timbales et Entrées diverses* (timbales are a hearty filling enclosed within a crust); *Entrées froides et seconds rotis froids* (cold appetizers and cold roasts); *Légumes* (vegetables); and *Salades de légumes* (vegetable salads).

Laid in are order forms for Gotteland, manuscript menus, recipe notes, and receipts. On these forms the business is advertised as for "CUISINE & DINERS SUR COMMANDE, SPÉCIALITÉ DE FOIES GRAS EN TERRINES & AU DÉTAIL" (food and dinners to order with a specialty in *foies gras*, priced by item). An award is listed for the year 1902 and the printed portion of the form is for "le _____ 190 ."

At the top left of one of the forms it is announced that Gotteland can provide "glaces, sorbets, desserts, bonbons, and dragées pour Mariages & Baptêmes" (ice cream, sorbet, bonbons, and candied nuts or fruit for marriages and baptisms). At the top right, they advertise that they can also provide cold *patés*, truffled *quenelles* (a light fish or meat meatball, made light by the use of egg whites), *petit fours* (a mini cake), sweets, and edible sculptures (*pièce montées*) to be served at evening events.

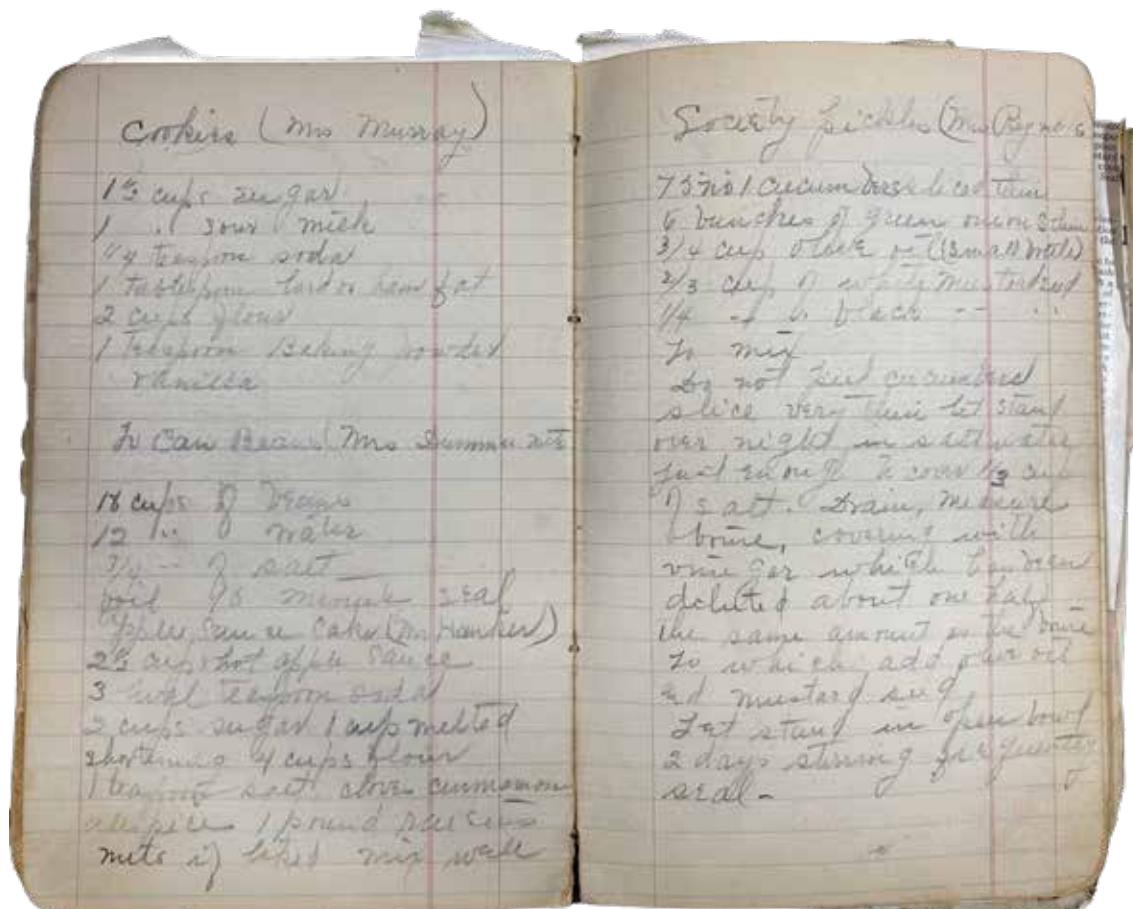
We have had numerous French cookery manuscripts, but this is the first manuscript cookbook we've ever had that comes from a catering company.

Although worn, an interesting manuscript with a charming title page.

56. (MANUSCRIPT: American desserts and cookery)
c.1900-c.1970s.

18.5cm x 11.5cm. [70], [31 - blank], [6], [1 - blank], [4], [2 - blank], [1] pp. Contemporary sheep, very worn, half of spine missing, binding attached to the text block by one card only, some pages loose, pages ruled in red and blue, some pages chipped, a few recipes pinned in. \$150.00

This manuscript begins with a pasted-in newspaper clipping showing the wedding anniversaries from end of first year to the seventy-fifth, directly beneath which is the following: "Palpitation of the heart, Feeble Circulation, Rush of Blood to the Head, generally find their origin in the Liver." There is one date written on the upper free endpaper: "Nov 26 1923," and there is one scrap of paper laid in with the date 1973. Pinned in is an article on "The New Pickles and Chowchows" written by



Notes from a Seattle Bakery?

57. (MANUSCRIPT: American dessert recipes.)
c.1920.

Marion Harris Neil, with an ad on the verso for "Philipsborn The Outer Garment House" in Chicago, and with the date of Fall 1914 printed on it. Laid in is an early brochure for *The Majestic Electric Combination Waffle and Pancake Iron* from the Majestic Electric Appliance Co., San Francisco, with a manuscript waffle recipe laid in. Many of the recipes have been labeled as either "good," or "no good."

The following are some of the recipes included in this manuscript: "French Cream Cake;" "Caramel Frosting – good;" "English Plum Pudding – no good;" "English Plum pudding – genuine;" "Chili sauce – good;" "Con Carne;" "Cucumber catsup;" "Spanish Loaf;" "Eggless cake;" "Raspberry dumpling;" "To Can Beans;" and "Cheese Biscuits." Almost all of the recipes are attributed and some of the attributions include Mrs. Tullis, Mrs. Partridge, Mrs. Reed, Mrs. Urquhart, Mrs. Everett, Nettie N., Grace Newland, Mrs. Dickson, and Mrs. Martin.

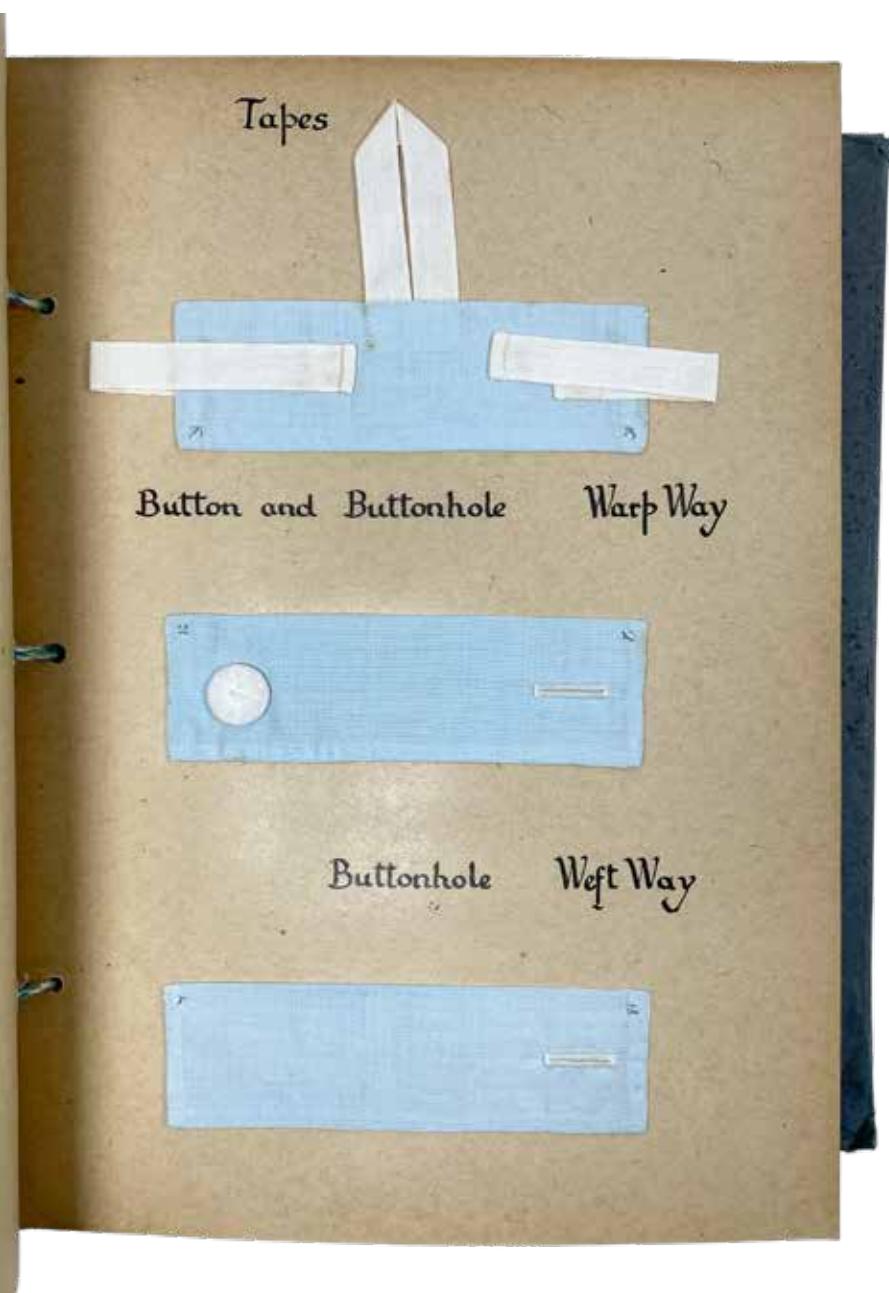
Oblong: 14.5cm x 9.5cm. [48 - blank], [12], [1 - blank], [8], [124 - blank] pp. Contemporary black wallet-binding, all edges green, occasional light thumbing on some leaves. \$100.00

A nice, pocket-size collection of fifteen dessert recipes written in at least three hands from Seattle, Washington. The binder's (or perhaps stationer's) sticker is from "OP Mooney, Seattle, Wash." There is also an interesting ink stamp on the rear free endpaper with the image of half of a clear sphere sitting on top of a journal or book with the words "Progress Trademark" and the number 3358.

There are several recipes for "Puff Paste" as well as one for "Doughnuts 8 Doz," which makes us think this might be a notebook from a bakery. It is also interesting that there are at least three different hands, all written clearly and easy to read. Other recipes include "Angel Fingers;" "Spanish fingers;" "Creamed Tartlets;" "Brillates;" "Ice Cream Bars;" "English Plum Pudding;" "Fruit Sticks;" "Fruit slices;" and "Devil's Food."

There is also a recipe for a "Ping Pong Dressing" which calls for one quart yolks; one quart vinegar; six ounces sugar; four ounces salt; 2 ounces mustard; and half a pound of butter; plus a pinch of red pepper.

In good condition with an address of "2722 11th Ave N. Seattle Wash" as well as the name "C.W. Pinkham" inscribed on the recto of the upper free endpaper.



Tapes

Button and Buttonhole

Warp Way

Buttonhole

Weft Way

*A Highly Skilled Student of
Needlework*

58. (MANUSCRIPT: Sewing sampler.) **Wilson, Audrey L. Needlework Specimens. c.1930.**

24.5cm x 21cm. Twenty-nine actual sewing examples tipped in (two of which are embroidery samples, one of which is partially knitted), manuscript on upper board and throughout. 24 ll. Original blue quarter cloth over grey boards held together with metal eyelets and braided embroidery thread, sewing samples in excellent condition, some creased, all clearly labeled in a neat hand, upper and lower boards slightly bumped and scratched.

\$750.00

A UNIQUE AND WELL PRESERVED NEEDLEWORK SAMPLE BOOK representing the work of Audrey L. Wilson. The hand is in a very neat Chancery script. With the exception of one sample which is labeled "Machined Seam," it appears as though all of the needlework was done by hand and with great precision. Each sample is neatly attached to its leaf with a stitched "x" on each of the two upper corners of the fabric.

All of the work is expertly done. There are stitch samples on various types of cloth such as cotton, linen, rayon, silk, and flannel. There are six examples of stitches to attach lace to fabric. There is one leaf with samples of buttonholes and taping which shows lovely workmanship, and one exceptional "Print Patch" which perfectly matches the pattern of the patch swatch to the original red and white gingham cloth piece.

Mounted on the inside of the upper board is a printed card that reads "Audrey L. Wilson. Diploma II."

In very good condition.

A Homemade Sewing Sampler

59. (MANUSCRIPT: Sewing sampler.) B.L. Sewing.
c.1935.

Oblong: 22cm x 28.2cm. Eleven sewing samples tipped in, upper card decorated with paper cutouts of dolls, manuscript throughout. [9] ll. + two leaves which function as wrappers. Held together with brass brads which are blind-stamped with the image of an acorn, light overall wear, 1" tear to edge of upper wrapper at spine, lightly sunned. \$500.00

A UNIQUE AND CHARMING OBJECT. This sewing sample book is so lovingly and simply put together, it's possible that it was a homemade project. The paper fasteners used to bind the pages are "Acorn Highest Quality Brass Paper Fasteners." The fabrics used are cotton, rayon, and linen. Based on the style of buttons used in the "sewing on buttons" leaf, as well as the fabric, and the cutouts pasted onto the upper "wrapper," this book might have been compiled in the 1930s.

The first leaf has a large cross stitch sampler attached to it, with the alphabet and numbers one through zero stitched in as well as the initials "B.L." which were also penned in black ink on the upper wrapper. This sampler also includes hemstitching, darning, hemming, basting, buttons, button holes, and a square patch.

With cutouts of ladies in Victorian ball gowns decorating the upper wrapper, as well as the word "SEWING" and "B.L." in black ink. There is no information to indicate who "B.L." was.

In good condition.



The Great American Banquet

60. (MENU) The Grand Pacific Hotel. Twenty-Second Annual Game Dinner. Chicago: Shober & Carqueville Litho. Co., [1877].

Bifolium: (when folded) 22.8cm x 14.1cm. Two lithograph plates, one is hand-colored, colors have run through to color all [4] pages, signs of having been folded twice, small tear to center of lithograph, small tears to head and tail of fold. \$300.00

The UNRECORDED hand-colored lithograph menu for the twenty-second annual game dinner presented by the Grand Pacific Hotel on 10 November 1877. This particular copy is heavily water damaged in a way that has caused the colors to run. When opening the menu, the inside appears as a psychedelic Rorschach test. All text is still clear and legible, however.

The tradition of this massive game dinner was begun at the Tremont House in Chicago by hotelier John Burroughs Drake (1826-1895). It then moved with him to the Grand Pacific Hotel when the hotel opened in 1874. The final banquet was held in 1893. (OCLC records digital copies only of the 24th, 25th, 29th, and 34th dinner.) Typically these menus included large American game such as buffalo, moose, antelope, elk, and bear as well as smaller woodland creatures such as opossum, "coon," woodchuck, various squirrels, hare, and rabbit. They also contained a great host of songbirds and shore birds such as teal, grouse, quail, widgeon, partridge, wild pigeon, plover, and sand snipe.

Dubbed "Chicago's great feed" by the *New York Times*, this unrivaled game dinner was a celebration of America's vast abundance. Nevertheless, as time went on, it became increasingly difficult to procure such a wide variety of wild game to feed over five hundred guests each year. In the early 1880s, just as the last of the free-ranging bison were disappearing from the Great Plains, a few states began to strengthen their wildlife laws, belatedly realizing that the country's natural resources were limited.⁸

This particular dinner came from an earlier time, when there was still an abundance of wildlife to choose from for this yearly feast. The menu begins with "oysters in shell" then is divided into choices of soup, fish, boiled meat, roasted meat, broiled meat, vegetables, entrées, salads, cold ornamental dishes, pastry, dessert, and then "Bon-Bons and Flowers."

Some of the dishes featured are boiled "Leg of Mountain Sheep, Ham of Black Bear, [and] Buffalo Tongue;" roast "Saddle of Antelope, Loin of Buffalo, Coon, Woodchuck...Prairie Chicken...Green-Winged Teal, [and] Opssum;" and broiled "Jack Snipe...Fox Squirrel...Partridge, Plover, [and] Sand Snipe." There is also "Venison Pie, Hunter Style;" "Buffalo Steak, with Jelly;" "Stewed Terrapin, en Caisse;" and "Stuffed Coon, au Naturel."

Pictured in the lithograph are hunters, fishermen, and camp cooks. There is a great pile of dead animals in the foreground and a few others who are running or flying away. This tableau is imposed on a background of forest, with a mountain range in the background and a distant train with a stream of smoke billowing behind it.

Although worn and with watercolor bleeding through the pages, this remains a fascinating piece of American dining ephemera.

¶ Not in OCLC.

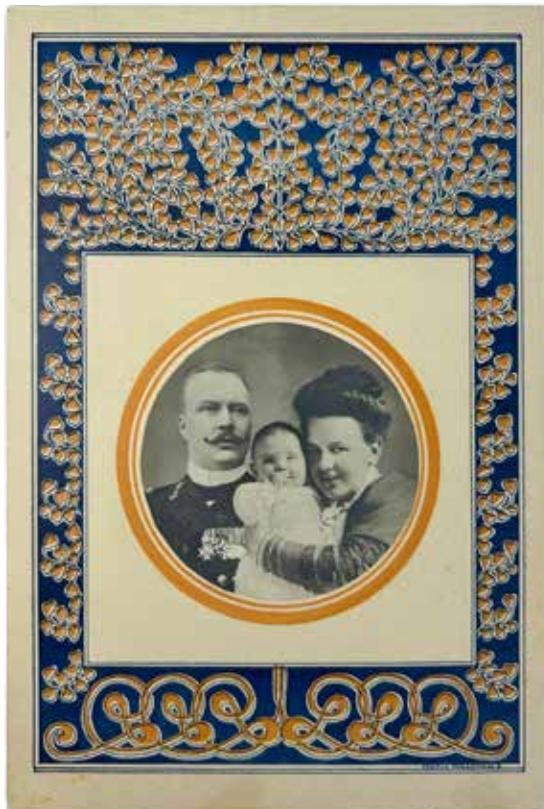
⁸ Taken from the blog *The American Menu*, written by Henry B. Voigt. <https://www.theamericanmenu.com/2010/03/annual-game-dinner.html>



61. (MENU) Pot au feu. Amstel-Hôtel. Haag. 1910.

Bifolium: 16.7cm x 22.7cm open. Round original photograph mounted on first page. [4] pp. Printed in blue, orange and black in. \$75.00

Very good condition.



*A Final Christmas Meal in Baghdad
Before Going to Palestine*

**62. (MENU) Government Press, Baghdad. "Final" -
XMAS MENU - 1918.**

16.8cm x 21.8cm (when open). A tri-fold menu, printed recto / verso, light spotting, signs of having been folded two additional times. \$500.00

The FIRST & ONLY EDITION of this extremely rare menu printed in Baghdad, two years before the end of Ottoman rule. Baghdad wouldn't officially become the capital of Iraq until 1932.

This menu was issued to the British forces on Christmas Day, 1918. Covering all three meals for that day, it includes Quaker oats and golden syrup for breakfast; lunch with "Doric Soup," roast chicken, and a trifle named "Ye Old Banjo;" and a supper that includes cold chicken and beef with "Xmas Cake." At midnight the only thing on offer is "Take me back to dear old Blighty," a World War I music hall song about British soldiers returning home that had been written two years earlier. Presumably the tea, coffee, cocoa, cigars, and whiskey on the menu fill the time between the meal and the singing.

The heading of the menu is "FINAL," which may be a reference to this being the last Christmas dinner for British soldiers in the area. British forces had captured Baghdad on March 11th 1917, after a campaign against the Ottoman Turks and their German allies in Mesopotamia (present-day Iraq). By the time of this menu, their efforts began to lessen as the British diverted their troops to Palestine to support operations there.

¶ Not in OCLC.

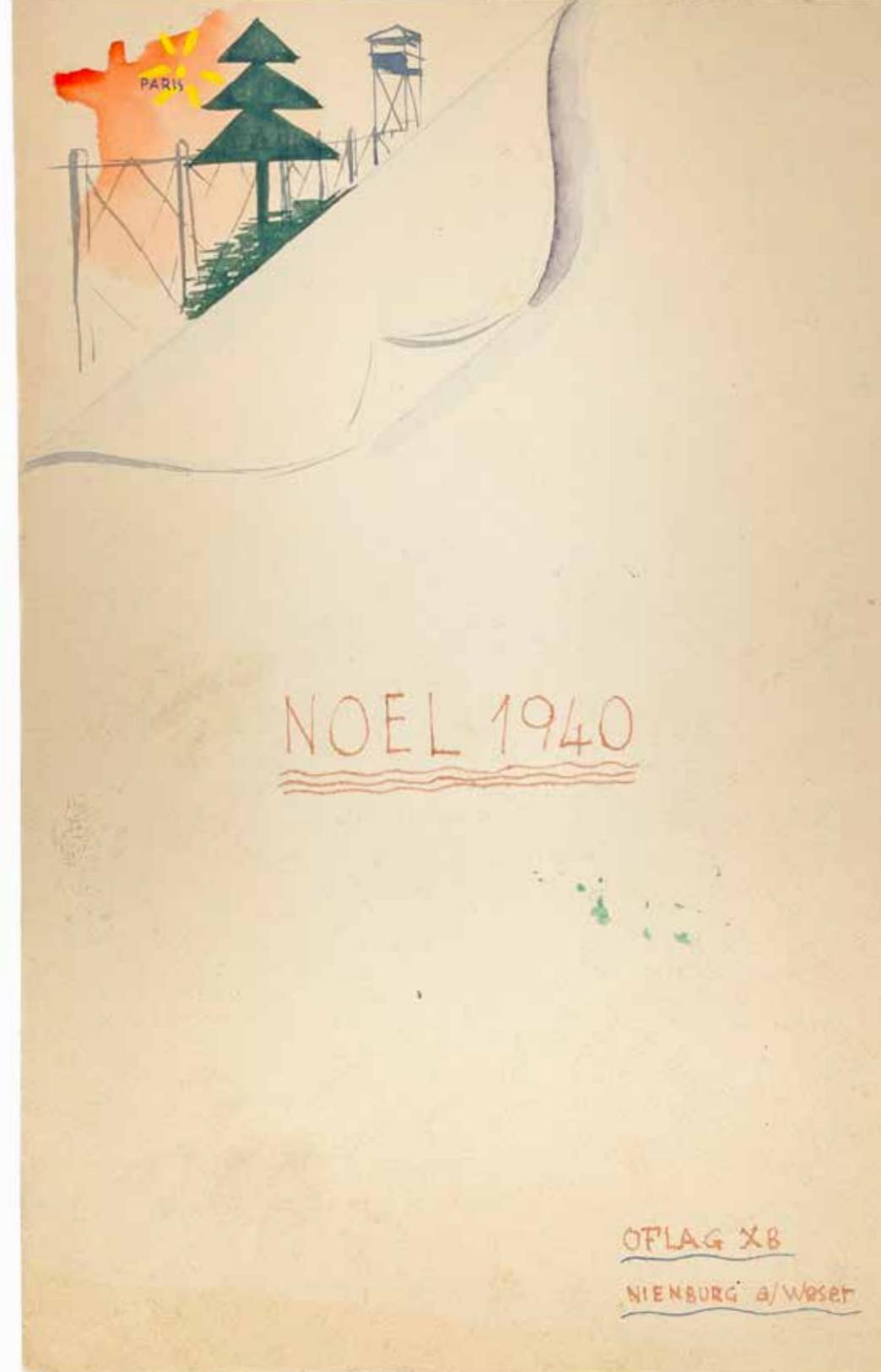
*Christmas in a German
POW Camp*

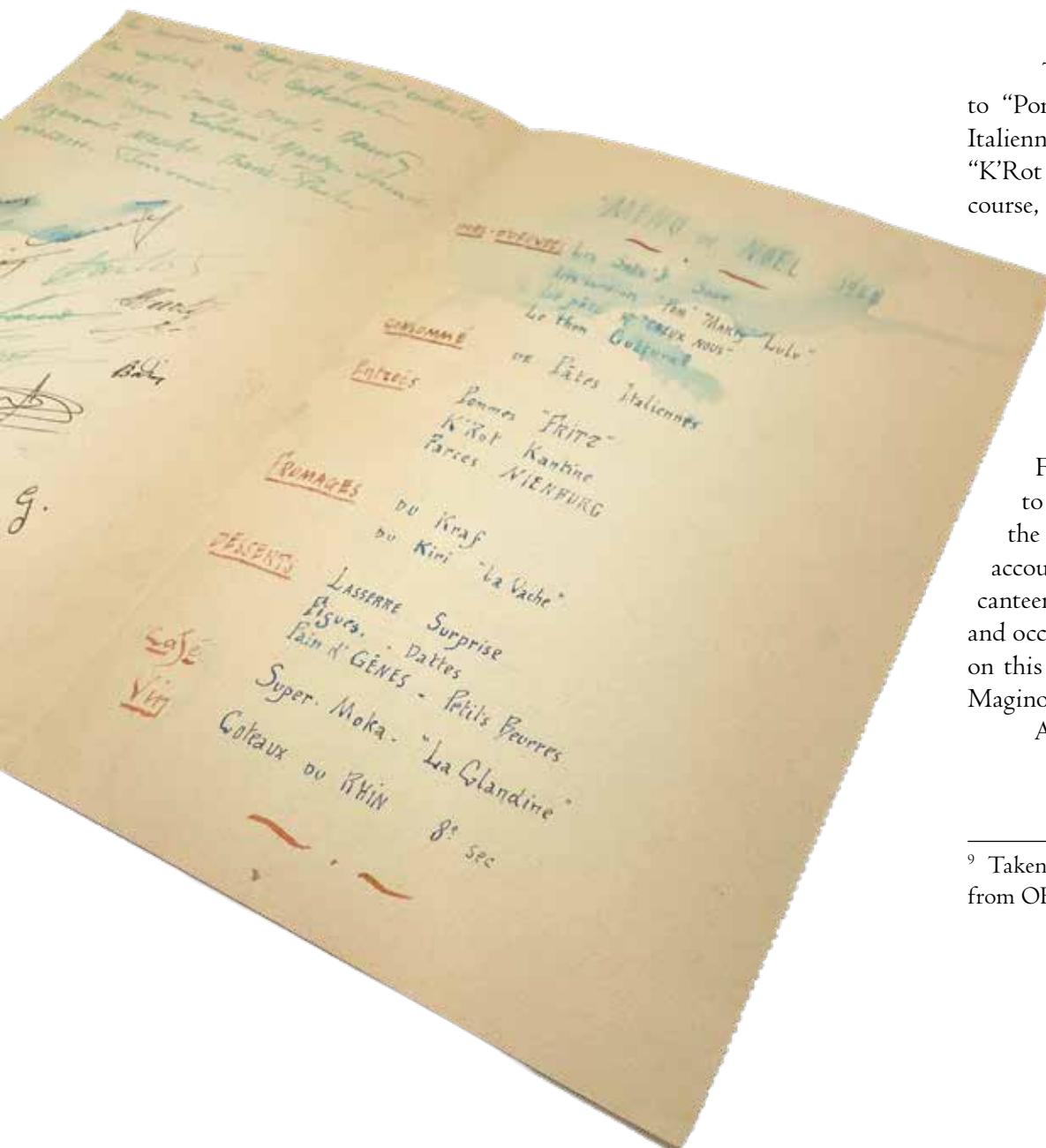
63. (MENU) **Noel 1940. OFLAG XB. Nienburg a/
Weser.**

21.1cm x 14.2cm bifolium. Watercolor illustration on the first page, writing in green, blue, and brown ink, some water damage to the second and third page but sense still legible.

\$750.00

A REMARKABLE SURVIVAL! A unique and evocative hand-made menu created for a group of French officers' first Christmas spent in the German prisoner of war camp, OFLAG XB, located in Nienburg am Weser, Lower Saxony. Thanks to a special annex in the camp that provided everything they needed for painting and drawing as well as office supplies, the author of this manuscript menu had plenty of material to work with. The uppermost leaf is adorned with a watercolor vignette of an outline of France with Paris illuminated in yellow, superimposed with a geometric fir tree and the fence line ending with a watch tower, and titled "Noel 1940." The manuscript menu is presented sardonically, lightly peppered with insider jokes such as the *entrée* option listed as "Farces Nienburg." There are five courses plus coffee and wine.





The *Hors d'oeuvres* include (probably canned) sardines, (attributed to "Pom," "Marty," and "Lulu"). The *consommé* was actually "pâtes Italiennes" (pasta). The edible *entrées* listed are "Pommes FRITZ" and "K'Rot Kantine" ("Fritz" fries and canteen carrots). For the cheese course, they offer "Kiri 'La Vache'" (the same processed cheese product sold today with the brand name of "Laughing Cow"). For dessert they list figs, dates, and butter cookies.

Facing the menu, the author has written in manuscript: *En souvenir du repas fait ce jour ensemble en captivité* (In memory of the meal taken together this day in captivity). The menu is signed by fifteen French prisoners of war.

This POW camp was opened in May of 1940 to house French officers captured during the campaign that would lead to the fall of France. It remained open until it was liberated by the British Army in April, 1945. According to a prisoner's own account, the French were in charge of their own food. They ran the canteen which was supplied regularly with two bottles of beer a week and occasionally with Rhine wine for three or four marks each (offered on this menu). Vegetables became more available after the fall of the Maginot line.⁹

A lovely little manuscript menu.

⁹ Taken from documents which survived the war, and were brought home from OFLAG XB by Captain Jean-Marie Mercier.

64. (MESS KIT.) “George Wostenholms Celebrated I*XL Cutlery.” Made in Sheffield for the American market, mid-19th century.

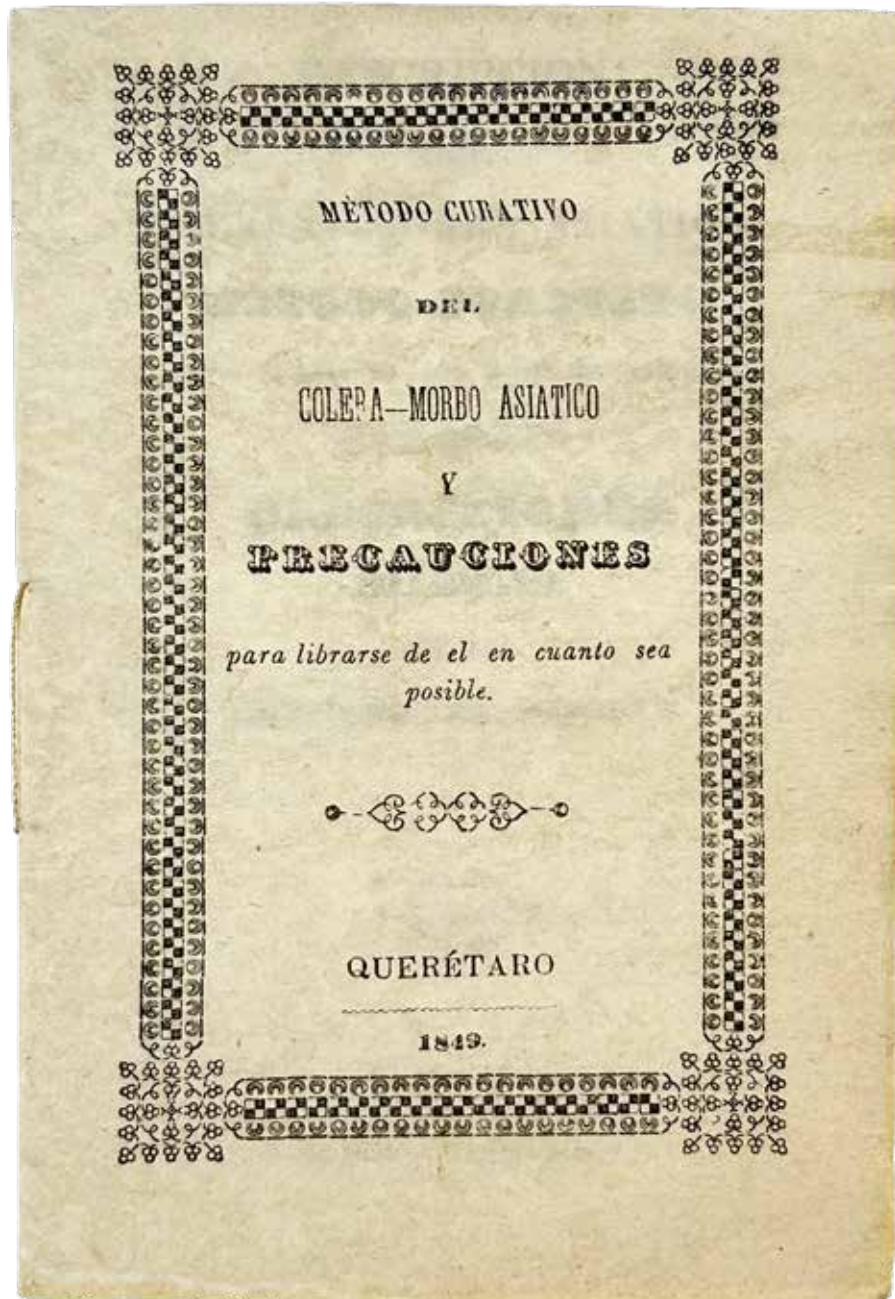
Assembled: cylinder 15cm tall x 8cm wide at base. Black leather, royal blue paper, and board outer case; suede, leather, royal blue paper, and board inner case; metal cup; bone salt and seasoning cylinder; folding knife, fork, and spoon with stag antler handles; lacking the leather straps, wear to the exterior of the outer case with loss at top and split along side, other parts in good to very good condition. \$950.00

A REMARKABLE SURVIVAL! The complete mess kit of a soldier during the American Civil War era, including all three folding pieces of cutlery (knife, fork, and spoon); a cylindrical salt and seasoning holder made of bone (with two different compartments and a shaker opening at the top); and a metal cup. All of the components are preserved in a cylindrical leather case. The knife, fork, and spoon have beautiful stag antler handles. The fork includes a corkscrew and on the butt of the knife is a piece which projects out like a screwdriver (perhaps to open containers of food).

The first George Wostenholm was born in 1717 in Stannington, England, near Sheffield, England. The George Wostenholm (1800-1876) referred to in the name stamped into the blade of our knife was the third George in the family business. This George expanded the business into America in the 1830s and began his famous “I*XL” knives, setting up offices from San Francisco to New York.¹⁰ By the mid-19th century, Wostenholm was also famous for his Bowie knives as well as his folding knives. Today, both are sought after by knife collectors.

¹⁰ The “I*XL” mark was registered to Wostenholm in 1831.





*A Peruvian Root to Calm the
Choleric Stomach*

65. (MEXICO.) *Descripción del colera – morbo asiático: método curativo para el caso en que no pueda ocurrirse á un medico precauciones para librarse, de el en cuanto sea posible.* Querétaro: Tip. de Pérez, 1849.

12mo in 6s. Ornamental border on upper and lower wrapper and woodcut illustration on the lower wrapper. 1 p.l., 10 pp. Original printed wrappers stitched as issued, upper wrapper in an ornamental border and lower wrapper with a woodcut vignette, stitched as issued, crisp and bright.

\$950.00

The extremely rare FIRST & ONLY EDITION of this delightfully friendly and approachable booklet describing the characteristics of cholera and how to combat the illness when no doctors are available in rural Mexico. The author makes it clear from the beginning that this book is not a medical dissertation nor is it written for professors or illustrious men, but specifically for people who lack medical knowledge. The writing is basic and easy to read, relying on graphic descriptions of the physical manifestations of cholera rather than obscure medical terminology.

In attempting to describe the initial symptoms of cholera, the author compares them to the side effects of exposure to poisonous mushrooms, such as lethargy and irritation. He goes on to write about how rapidly cholera progresses through the body and how it becomes evident upon the surface of the body. Here is his excellent illustration of the exterior physical traits of cholera which is so descriptive it could not have failed to be understood by anyone:

Parece que todo el cuerpo se reduce á menos volumen, la piel de las manos se arruga como cuando se tienen mucho tiempo en agua fria, los dedos se enjutan hasta salirse por si solos los anillos. No hay ninguna enfermedad en que el semblante presente con tanta propiedad los síntomas mas destructores como en el Cólera. Toda la cara se pone como contraida. Las sienes se enjutan, los carrillos se deprimen, la nariz se afila, los ojos que son la expresion de la alma se ponen marchitos, tristes y abatidos, y rodeados por una areola obscura, se bunden en lo ultimo de sus órbitas: en suma, todas las facciones del rostro demuestran el mayor estado de abatimiento ye de tristeza.

This loosely translates to:

It seems that the whole body is reduced to less volume, the skin of the hands wrinkles as though it had been kept in cold water for a long time, the fingers shrink until their jewelry falls off. There is no other disease in which the countenance exhibits the most destructive symptoms so appropriately as in Cholera. The whole face becomes contracted. The temples become thin, the cheeks become depressed, the nose sharpens, the eyes that are the expression of the soul become withered, sad and dejected, and surrounded by a dark aureola, they sink into the depths of their sockets: in short, all the features of the face show the greatest state of despondency and sadness.

Our anonymous author moves on to provide various methods with which to treat cholera. One prescription for calming the stomach after it has expelled liquids (one way or another) is to eat ice or snow quite frequently — which is interesting because snow is a relatively rare occurrence in Querétaro! In cases where vomiting is predominant, he recommends acidic beverages such as lemonade or orange juice. For those afflicted by diarrhea, he recommends either a syrup of *ratania* (*krameria lappacea*, a Peruvian plant, the root of which is used in herbal medicine for curing diarrhea and is sometimes mixed with cocaine) or cooked rice. To conclude this section of the booklet, the author writes that the most important thing to remember is to take laudanum and eat ice regularly throughout the day in order to effectively fight cholera.

The section on treatment is followed by the author's recommendations for preventing the spread of cholera. Here he writes that the best way to avoid getting sick is through proper hygiene and paying attention to government regulations. It is also important to eat fresh bread and meat, as well as seeds and vegetables and clean water. One must avoid green fruit as it is often dangerous, particularly during an epidemic. He also writes that during the time of an epidemic it is best not to have public gatherings.

At the end of the booklet there are recipes for an anti-nausea formula, a paregoric beverage (to relieve diarrhea), a stimulating drink with ether, and a camphor liniment. Also provided is the recipe for an astringent enema which calls for starch, crushed oak gall, and laudanum, with the dosage for adults and children.

¶ Not in OCLC but there is a copy at the University of Minnesota.

A Banquet Offered by Matias Romero

66. (MEXICO.) **Banquete dado en obsequio del señor don Matias Romero. Mexico: Imprenta del Gobierno, en Palacio, a cargo de Jose Maria Sandoval, 1868.**

8vo. 80 pp. Original printed blue wrappers, two small pieces missing from spine, bright and crisp internally. \$950.00

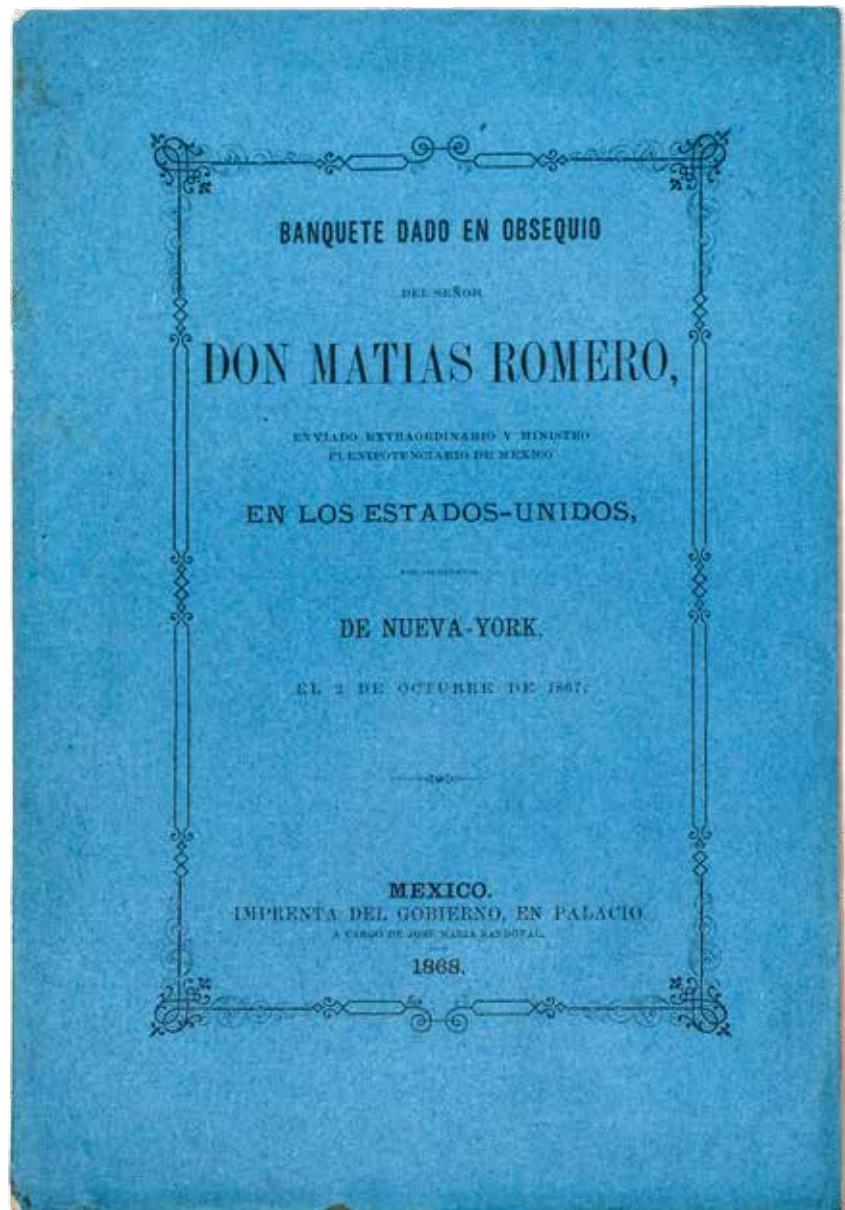
The FIRST & ONLY EDITION of this work commemorating Matias Romero's departure from New York City after eight years of diplomatic service between Mexico and the United States. In the introduction, it is noted that the letters of support that were read at the banquet (reprinted here), show that the people of the United States are sympathetic to a republican and independent Mexico and that this sympathy, can be relied upon to help Mexico in the future.

The dinner invitation, seating arrangement, and menu are all reprinted. Among the dinner guests was Theodore Roosevelt, senior, the father of the future president.

Matias Romero (1837-1898) was an important diplomat in relations between the United States and Mexico. He was born in Oaxaca, served as the Mexican ambassador to the United States, and three terms as the Mexican Secretary of Finance. Part of his diplomatic role in the United States was to keep up relations with Abraham Lincoln just before Lincoln assumed office and afterwards. Later, Romero worked on treatises between the United States and Mexico, one issue of which was that of citizenship for Mexicans living in the United States.

Other than the two small pieces of the wrapper missing on the spine, in fine condition.

¶ OCLC: New York Public Library, University of Rochester, Yale, University of Michigan, University of Minnesota, Indiana University, University of Wisconsin (Madison), and eleven locations in Mexico.



On the Sale of Meat

67. (MEXICO.) *Reglamento para el abasto de carnes.*
Queretaro: Luciano Frias y Soto. 1868.

12mo. in 6s. Woodcut vignette on title page and woodcut headpiece in the text. 11, [1 - blank] pp. Contemporary pink wrappers, stitched as issued, lightly browned due to paper quality. \$500.00

The extremely rare FIRST & ONLY EDITION of this pamphlet explaining the handling of beef, lamb, goat, and pork from the point of the slaughter of the animal to the sale of the meats to the public. Queretaro is located in north-central Mexico, in a region known as Bajío

Firstly, the work explains where the animals can be slaughtered and how each slaughterhouse must have a license granted by the mayor. Next it explains the hours that the butcher is allowed to be open (from 5am to 8pm); how in the summer meat can only be sold for two days before it is disposed of and how in the winter the butchers have three days; how the scales for selling meats must be maintained to assure fair pricing; how records must be maintained showing where the meat originates; and how goat meat and offal will be sold in the Plaza del Carmen. Interestingly, the pamphlet also points out that “Fried foods, cured meat, beef jerky and giblets are subject to the control of the same authorities” (i.e. the vendors need to also be licensed by the same government officials).

On the upper wrapper is the ink stamp of the Secretaria del Ayuntamiento, Queretaro (Secretary of the City Council in Queretaro) with an eagle in the center. The same organization has a blind stamp on the second leaf (not affecting text).

In very good condition for something so fragile.

¶ Not in OCLC.

Indispensable

68. NOTAKER, Henry. *A History of cookbooks. From kitchen to page over seven centuries.* Oakland: University of California Press, 2017.

Illustrations in the text. xiv, 384, [2] pp. Dust jacket over publishers' boards. \$45.00

The FIRST EDITION of this wonderful history of gastronomy, quite appropriately (in my humble opinion), seen through the lens of cookbooks. Chapters range from “Paratexts in Cookbooks” to “Cookbooks for the Rich and the Poor” to “Gender in Cookbooks and Household Books.” Well researched and well written. Henry Notaker is also the author of the bibliography on early cookbooks: *Printed cookbooks in Europe, 1470-1700*.

In fine condition.



Beautifully Framed

69. (PERFUME: English calling card.) "Best Double Distill'd Lavender- Water Made and Sold by, Price, 4 Leadenhall St., London." c.1790.

6cm x 4.5cm. Engraved.

\$250.00

In very good condition.



70. (PERFUME.) A collection of French perfume labels. Montpellier, c.1800.

Framed: 46.5cm x 67.7cm. Individual labels range from 2cm x 6cm to 4.5cm x 7cm. \$950.00

A lovely collection of thirty perfume bottle labels from the firm of Dubois "Marchand à Montpellier." Scents range from *eau de citron* to *eau d'or* to *eau de Belle de Nuit*.

In fine condition.



19th-Century Perfume Advertising

71. (PERFUME.) J. Delcroix. [Cheltenham: S. Y. Griffith and Co., c.1822.]

31cm x 23cm (plate dimensions: 19.7cm x 13.1cm). One engraved leaf surmounted by the English Royal Coat of Arms and incorporating roman, gothic, italic, outline, and shaded scripts. \$700.00

A lovely copper engraving for the perfume manufacturing company J. Delcroix, perfumer to the Royal Family and a producer of "unrivalled foreign perfumery." Although the engraving's primary purpose was to announce a change of address (from 33 Old Bond St. to 158 New Bond St.) it also advertises the following various Delcroix perfumes: *Esprit de Lavande aux Millefleurs*, *Esprit de Rose*, *Bouquet du Roi* George IV, *Muguet Marechalle*, and "His New & Elegant Perfume called *Bouquet D'Espagne*." Hair products are advertised as well as "Genuine Bears Grease prepared for use solely by him in pots, with his name & price affixed."

A wonderful piece of extravagant early 19th-century perfume advertising.

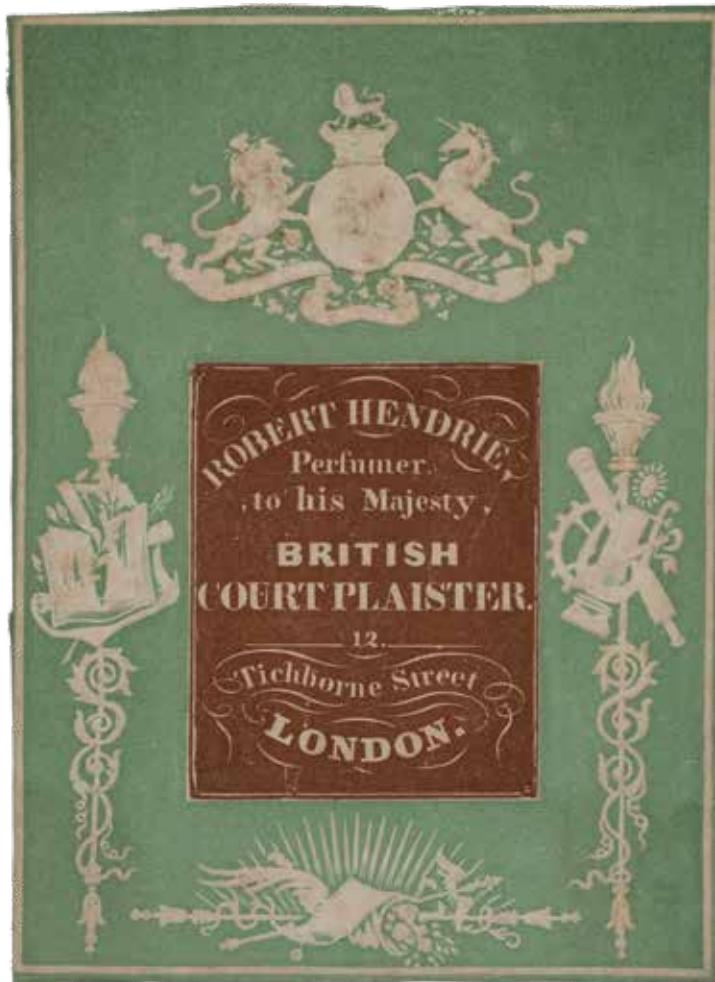
In very good condition.

72. (PERFUME: English calling card.) "Robert Hendrie, Perfumer to his Majesty, British Court Plaister. 12 Tichborne Street, London." c.1825.

10cm x 7.4cm. Embossed by Dobbs in green, white, and brown. \$250.00

Dobbs was embosser to George IV and his handsome cards have the contrasting effects of Wedgwood jasper ware.

In very good condition.





73. (PERFUME.) Double Eau de Cologne Royale de la Reine des Fleurs. La richesse et la suavité de son parfum lui ont mérité le suffrage du monde élégant. L. T. Piver, Parfumeur Distillateur. c.1835.

12.2cm x 9.5cm. Lithograph label on *papier porcelaine* within an ornate border and depicting a goddess receiving flowers and perfume from three angels. \$200.00

Louis-Toussaint Piver succeeded Guillaume Dissey in 1813 as the proprietor of a shop called La Reine des Fleurs (Morris, *Fragrance*, p. 174). He was also one of the 19th century's most famous French perfume manufacturers.

In very good condition.

*A Grand Example of Lithograph Printing
sur Papier Porcelaine*

**74. (PERFUME.) Parfumerie Brunier & F. Millot,
Paris: N.p., c. 1860.**

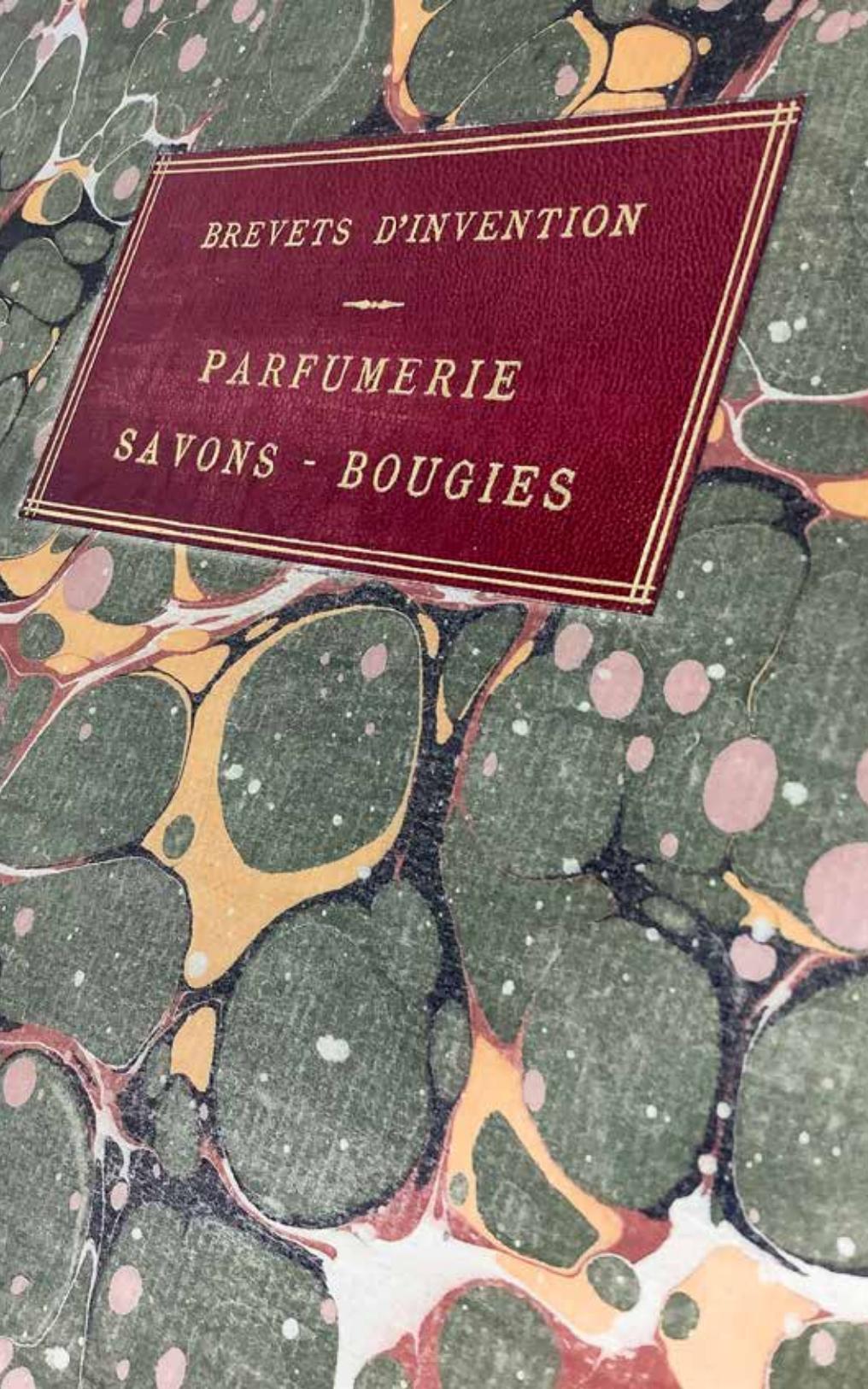
26.7cm x 37.5cm (mounted on a sheet measuring 30cm x 41.2cm).
Lithograph and gilt on *papier porcelaine*. \$400.00

An amazingly large perfume label advertising the perfume shop of Brunier and F. Millot & Cie., located at 91 Faubourg Saint Martin, Paris. The lithograph depicts two angels sitting around a table of bottles of various perfumes. The label is printed on *papier porcelaine*, a special coated paper which was used for printing ornate labels and menus in Belgium and northern France from the mid-1840s to the late 1870s. Its use was discontinued due to the toxicity of the process but the surface was a favorite of lithographers at the time. This is an extraordinary example because it is so large.

Frederic Millot was a famous Parisian perfume-maker in the 19th century whose firm became as well-known for its scents as it was for the bottles it commissioned, the most famous of which was created on the occasion of the 1900 Paris World Fair by Guimard, the designer of the art nouveau Paris metro stations.

In good condition.





The Emergence of the Modern Perfume Industry

75. (PERFUME, Soap, essences, wax, etc.) Four patents,
1861-81.

4to. Paginated variously (see below) and preserved in a marbled paper clamshell box, red morocco lettering piece on spine and upper board.

\$750.00

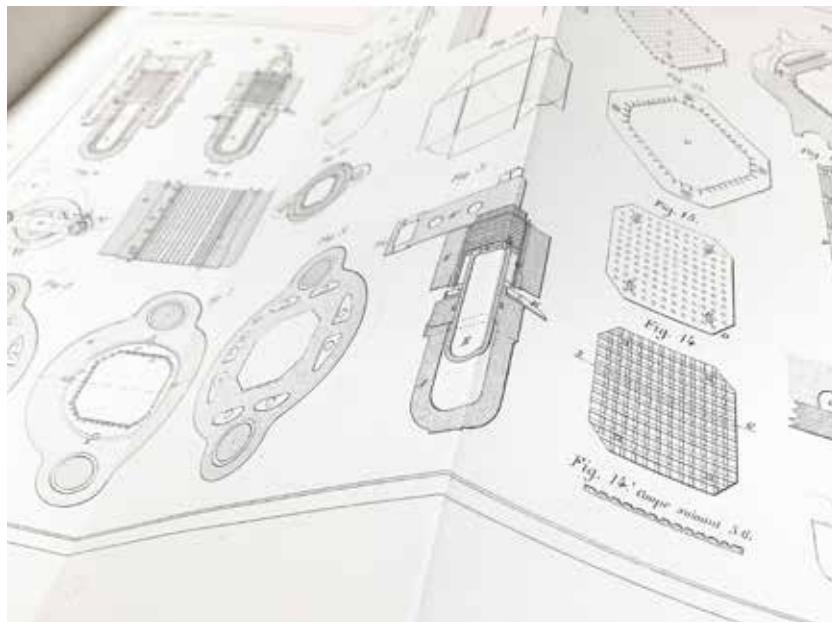
A small collection of French patents concerning perfume, soap, wax, oils, rubber, and other related products as well as the apparatus invented for their manufacture. This is a fascinating glimpse into the rapidly growing industrialization of scent manufacturing in the second half of the 19th century. More than 200 patents are listed in all ranging from a patent to stabilize extracts of flowers in perfumes to a patent for using butter as a base for making soap.

The patents are as follows:

Description des machines et procédés pour lesquels des brevets d'invention ont été pris sous le régime de la loi du 5 Juillet 1844. Bougies, Savons. Année 1861, Tome lxxxi. [Paris: l'Imprimerie Nationale, 1861.] 4to. 22 pp., followed by a blank leaf. Disbound, unopened.

With:

Description des machines et procédés pour lesquels des brevets d'invention ont été pris sous le régime de la loi du 5 Juillet 1844. Huiles, Essences, Résines, Caoutchouc, Vernis, Cirages, Encres, Etc. Année 1873, Tome vi. [Paris: l'Imprimerie Nationale, 1873.] 4to. Five folding plates. 26 pp., followed by a blank leaf. Disbound, unopened.



With:

Description des machines et procédés pour lesquels des brevets d'invention ont été pris sous le régime de la loi du 5 Juillet 1844. Bougies, Savons. Année 1873, Tome vi. [Paris: l'Imprimerie Nationale, 1873.] 4to. Two folding plates. 14 pp., followed by a blank leaf. Disbound, unopened.

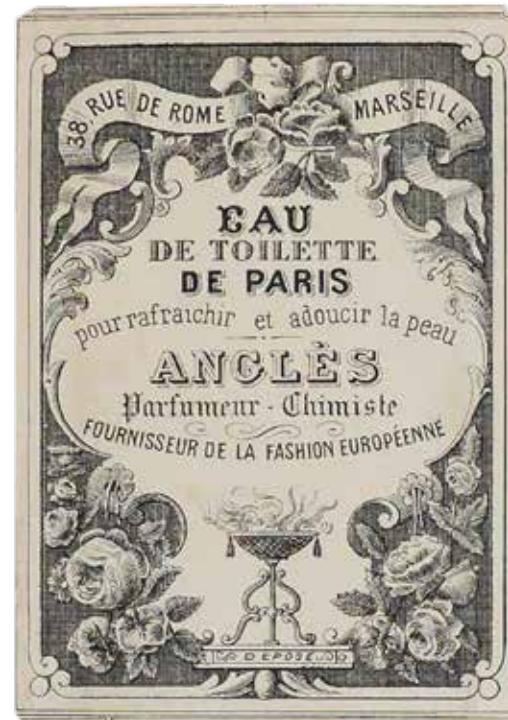
With:

Description des machines et procédés pour lesquels des brevets d'invention ont été pris sous le régime de la loi du 5 Juillet 1844. Corps Gras, Bougies, Savons, Parfumerie. Année 1884, Tome 1. [Paris: l'Imprimerie Nationale, 1884.] 4to. Two plates (one of which is folding). 14 pp., followed by a blank leaf. Disbound, one plate with a corner torn off just touching one word, unopened.

76. (PERFUME.) "38, rue de Rome, Marseille, Eau de Toilette de Paris, pour rafraîchir et adoucir la peau. Anglès. Parfumeur-Chimiste. Fournisseur de la Fashion Européenne." c.1900.

7.7cm x 5.4cm. Engraved label within an ornate floral border and depicting a bowl of burning incense in the center. \$125.00

In very good condition.



*Control your Health by Knowing
What to Eat*

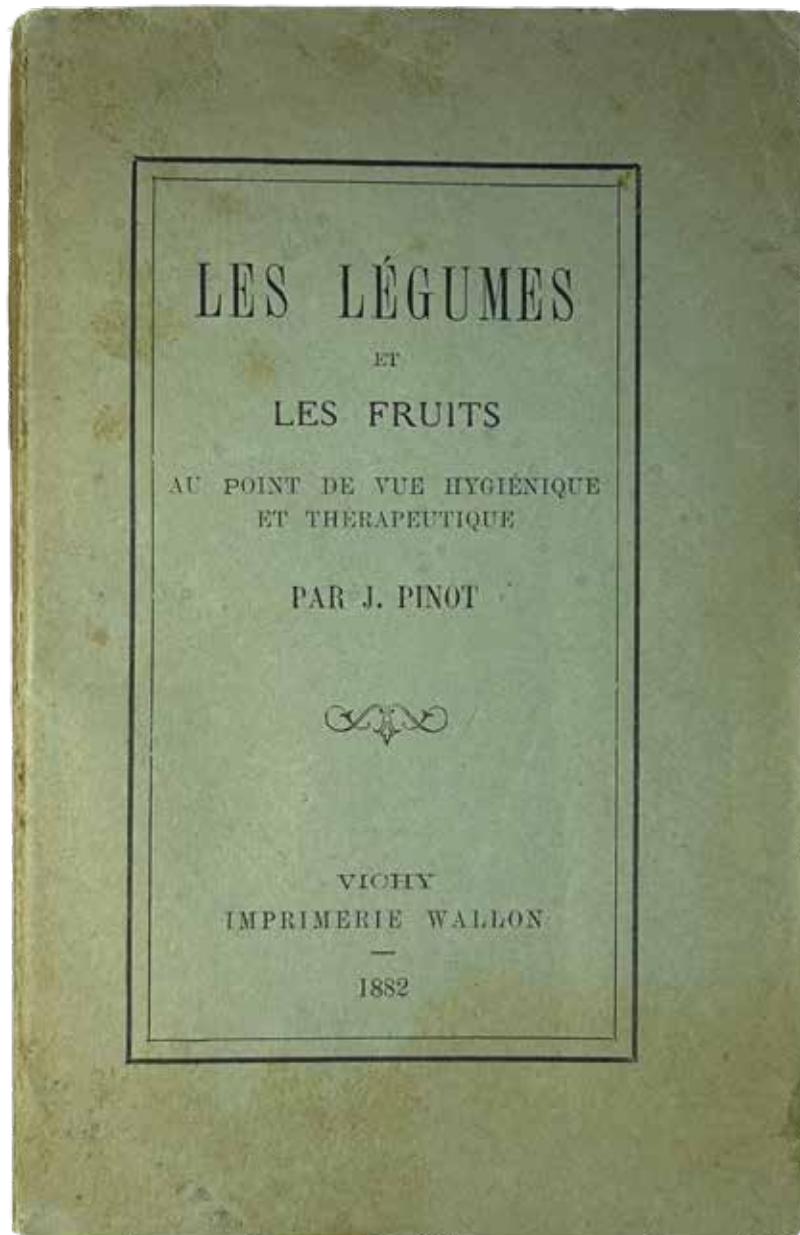
77. PINOT, J. *Les légumes et les fruits au point de vue hygiénique et thérapeutique.* Vichy: Wallon, 1882.

8vo. 104 pp. Original printed wrappers.

\$1000.00

The extremely rare FIRST & ONLY EDITION of Pinot's guide to a healthy diet. From the preface, we read that Pinot has had trouble with his own health, that he has spent time reading the works of the wine writer Guyot and studying viticulture. He also drinks a strawberry leaf infusion each morning.

But he realized that many doctors prescribe a diet to their patients without actually knowing the various health properties of different foods. Towards amending this situation, Pinot has put together this alphabetically arranged list of different foodstuffs and their qualities. As he notes, "Those who know how to choose their foods will not only be able to cure many of their diseases, but also prevent them, which is much better."



*Affordable Home Cooking
in France*

78. **POMIANE, Edouard de.** *200 Recettes éditées par la C.P.I.P.A. offertes par les pâtes Lustucru aux œufs frais. Paris: E. Desfossés-Néogravure, 1951.*

For example, raspberries are described as having citric acid and malic acid. They can be made into a refreshing drink in the summer. When mixed with the juice of gooseberries, they can make a wonderful jam that has a delicious smell. One teaspoon of the jam, mixed with water, is good for inflammatory fevers and scurvy. The raspberry leaves are an astringent. Mixed with a little honey and vinegar they make a good gargle for when you have a sore throat or gum problems.

When discussing the grape vine, he covers the number of acres in vineyards in France; the total amount of revenue they produce for the country; and how France dominates in the making of wine. He also describes how the leaves can be used for diarrhea and dysentery; how the ashes of the branches are a diuretic; and how the grapes are recommended for inflammation, skin diseases, and urinary tract problems. There is even mention of candied grapes being eaten for a cold; how children will have brain damage if they drink wine; and how wine can be used as an enema.

In very good condition.

¶ OCLC: Cornell University and one location outside of the United States.

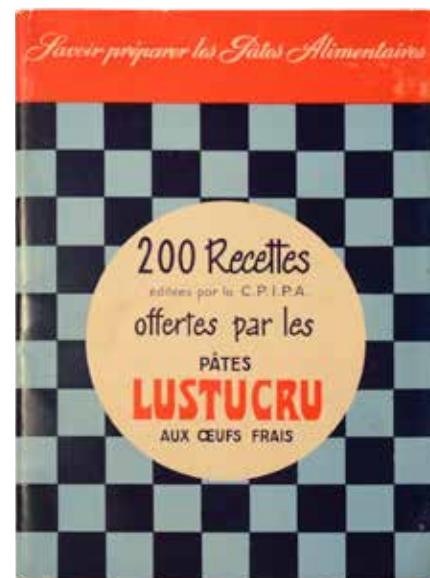
18.3cm x 13.5cm. Numerous color and black and white illustrations throughout. 64 pp. Printed color wrappers, pages lightly browned due to paper quality. \$50.00

The FIRST & ONLY EDITION of this rare French cookbook issued by Lustucru, one of France's largest 20th-century producers of foodstuffs (especially of pasta, rice, and couscous). Includes recipes for

Beignet Paprika; Tarte au Macaroni; Couscous a la Mauresque; and Pudding Pommes et Papillon. At the end of the cookbook is an international cooking section which contains recipes for Hawaiian, Hindi, Hungarian, Indochinese, Polish, Italian, and Venezuelan cuisine.

In very good condition. The wrappers show the characteristic light and dark-blue checker pattern.

¶ OCLC: Harvard only.



Gruyère Cheese

79. POURIAU, Armand Florent. *Du commerce du lait, destiné à l'alimentation parisienne. De la fabrication du fromage de gruyère dans l'Yonne.* Paris: Audot & Niclaus, [1873].

4to. Nineteen wood engravings in the text. 32 pp. Original printed wrappers, entirely unopened. \$250.00

The extremely rare FIRST SEPARATE EDITION of a report of two trips taken by the École d'agriculture de Grignon. The first was to the dairy at Montereau to see how milk was processed that was destined for consumption in Paris. The second was to Villeneuve-la-Guyard where M. Lecomte showed the students and teachers of the École his new shop to make gruyère cheese. This is an extract from the *Journal de l'Agriculture*, November-December, 1873.

Pouriau was the author of *La Laiterie* (first ed.: 1872), an overview of butter and cheese fabrication in France and other countries, which went through several editions.

¶OCLC lists two locations (University of Illinois and Bibliothèque nationale), which are dated [1874]; Vicaire col. 706.

— 8 —

pensable au refroidissement du lait; c'est donc la question de l'eau qui préoccupe tout d'abord le laitier en gros dans le choix du lieu destiné à devenir un centre de réception.

Bu refroidissement du lait. — Le cas le plus favorable est celui d'une source pouvant fournir, même pendant les périodes de plus grande sécheresse, une eau abondante et fraîche. Il se rencontre à Dammarie-les-Lys, petit pays, situé à 2 kilomètres de Melun, où M. Lecomte possède également une laiterie importante, que nous avons visitée l'année dernière à l'époque du concours régional de Melun.

Sur un des grands côtés de la laiterie proprement dite, se trouve pratiqué un fossé rectangulaire enduit de ciment, d'environ 60 centi-

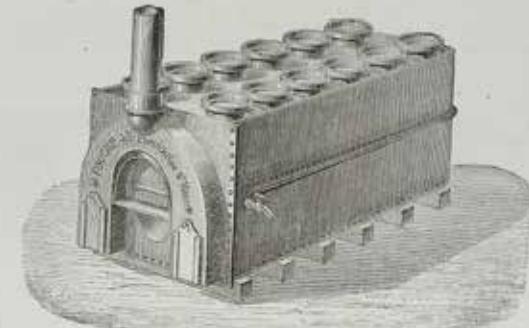


Fig. 2. — *Chavelles avec bain-marie, destinées au refroidissement du lait.*

mètres de profondeur sur 95 centimètres de largeur, et dans lequel coule, nuit et jour, l'eau d'une source dont la température ne s'élève jamais au-dessus de 11 degrés.

Quand les sources naturelles font défaut, il devient nécessaire de puiser à l'aide d'une pompe, et à une profondeur variable suivant les localités, l'eau destinée à la réfrigération du lait; c'est ce qui a lieu à Montereau.

Une pompe à double effet, mise en mouvement par un cheval attelé à un manège, puis l'eau à une profondeur de 12 mètres dans une nappe dont l'épaisseur reste constante toute l'année. On prend, en outre, sur l'arbre de couche la force nécessaire pour mettre en mouvement un éplisseur d'avoine et un concasseur de maïs.

A Montereau (Seine-et-Oise), localité située à 74 kilomètres de Paris, sur la ligne ferroviaire de Paris à Montargis, par Corbeil, M. Lecomte pos-



A Rabbit Cookbook

80. RENAUDET, Benjamin. *60 Recettes pour préparer le lapin domestique et le lapin de garenne à la cuisine bourgeoise*. Paris: Albin Michel, c.1915.

8vo. 2 p.l., 119, [1-blank], [1] pp. Illustrated paper wrappers, lightly rubbed, pages browned due to paper quality, small marginal tear to one leaf. \$450.00

The FIRST & ONLY EDITION of this rare French monograph on cooking and preparing rabbit. The book begins with how to purchase your rabbit followed by recipes arranged according to the following categories: marinades; ragouts; roasts; salads; and "Patés, Conserves et Pièces Froides." There is also a chapter entitled "Les Restes," which includes a recipe for rabbit croquettes and a gratin.

The upper wrapper features a dramatic illustration of a woman skewering a rabbit. The author wrote another book in 1918 called *Nos fruits frais* (Bitting p. 393).

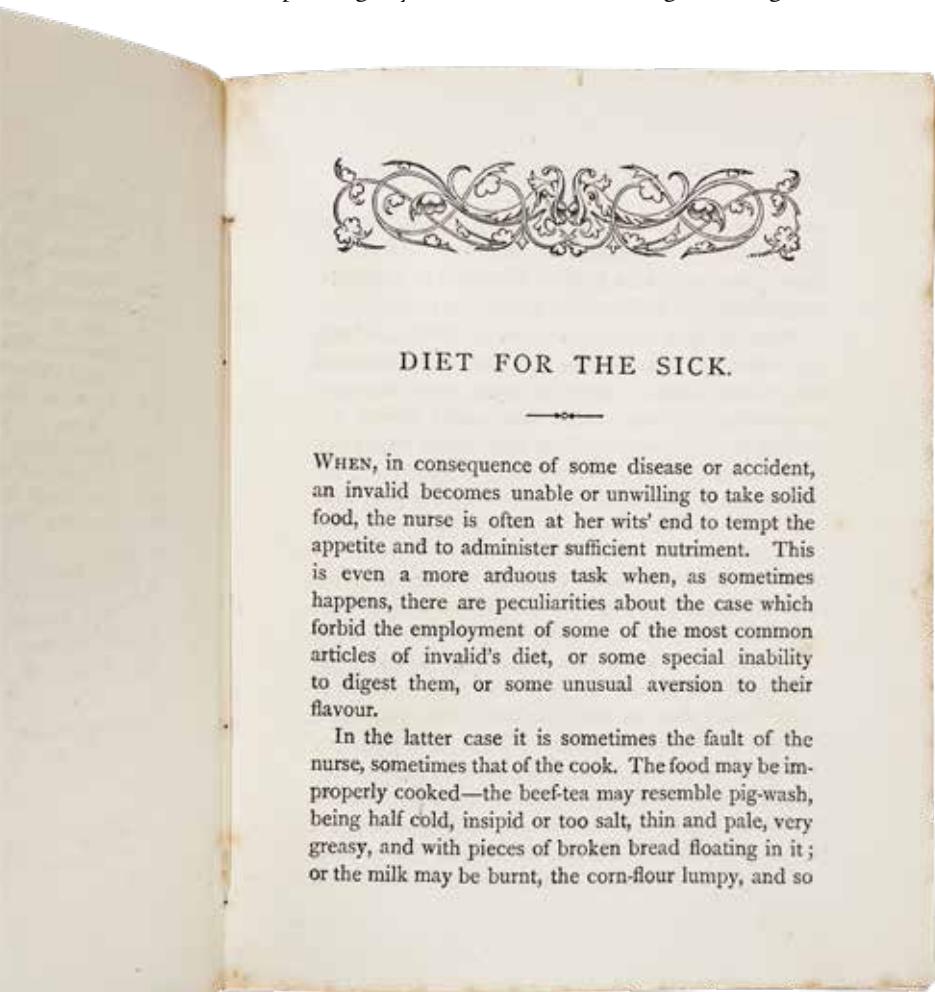
A very good copy.

¶ OCLC: Cornell (damaged), Harvard, National Agricultural Library, University of Massachusetts (Amherst), and one location in The Netherlands. Not in Bitting, Cagle, Oberlé, or Simon.

*Nourishing Recipes to
Rehabilitate the Sick*

81. RIDGE, John James. *Diet for the sick.* London:
Churchill, 1875.

4to. Three headpieces. 47, [1 - blank] pp. Original brown cloth boards, blind-stamped fillet around sides, gilt-stamped title and price on upper board, spine lightly sunned, occasional light foxing. \$300.00



The very rare FIRST EDITION of this book of recipes to feed the sick with particular emphasis on feeding people who cannot keep solid food down. There are a number of recipes for broth. Some of these recipes are meat-based and others are made purely with grains such as corn flour, oatmeal and barley. There are also milk and egg-based options (for those who are able to digest them), that are thickened variously with arrowroot, corn flour, rice, gelatin, breadcrumbs, lentil flour, and "Iceland Moss." This "moss" is actually an Arctic-alpine lichen that is a highly nutritious and easily digested starch. For those needing a protein boost, there are also whey-based recipes.

Also included are a few enema recipes and a helpful key that specifies "Nitrogenous Aliments, prepared without Beef-tea" and separately, "Carbonaceous Aliments, prepared without Milk."

In the preface we read that the author both compiled and included a number of his own recipes in this work.

The diet of the invalid is as important as his medicine, and sometimes more so. The doctor is, therefore, very properly applied to, in order to know what should be given....I have frequently given written directions how to make beef-tea properly...but, in a busy practice, it is well-nigh impossible to do this often. I have, therefore, collected a number of various combinations suitable for different cases.

John James Ridge was a doctor at Carlton House, Enfield, Middlesex.

In good condition.

¶OCLC: New York Academy of Medicine, University of Chicago, National Library of Medicine, and two locations outside of the United States.

DISCOURS
DE LA VIGNE

PAR FRANÇOIS ROALDÈS

PUBLIÉ, AVEC DIVERS AUTRES DOCUMENTS INÉDITS,

PAR

PHILIPPE TAMIZEY DE LARROQUE

BORDEAUX

IMPRIMERIE G. GOUNOUILHOU
11, RUE GUIRAUDE, 11

1886

*A 16th-Century Work on Viticulture;
Printed in 120 Copies Only*

82. ROALDÈS, François. *Discours de la vigne.*
Bordeaux: G. Gounouilhou, 1886.

8vo. 107 pp. Original printed wrappers bound in quarter-calf with cloth corners over marbled boards, wrappers worn in places along the edges, entirely untrimmed, printed on extra-thick paper. \$800.00

The First Separate Edition (see below) of François Roaldès' (1519-1589) rare viticultural work, with additional documents added by Philippe Tamizey de Larroque (1828-1898). Roaldès was a jurist and professor at the University of Cahors. In addition to this work on viticulture, he also published several works on law.

The *Discours de la vigne* is important as it is one of the few works from the 16th century concerning grape cultivation that has survived. In the introduction, Tamizey de Larroque provides a biography of Roaldès and throughout the *Discours de la vigne*, he adds numerous annotations and commentary. Although written in the 16th century, it wasn't published until 1885/86; this is because it wasn't until the 19th century that a descendent of Roaldès discovered the manuscript.

On the verso of the half-title page we read that the *Discours de la vigne* was printed in an edition of 120 copies and that it is an extract from the *Acts de l'Académie des Sciences, Belles-Lettres et Arts de Bordeaux* (2e fascicule, 1885).

In good condition.

¶ Chwartz vol. VI, "R," p. 69; OCLC: California State University (Fresno), University of California (Davis), and five locations outside of the U.S. Not in Bitting, Fritsch, Oberlé, Simon, or Vicaire.

An Offprint from Bernhard Rosenthal

83. [ROSENTHAL, Bernhard. Offprint of “Mind your table manners” taken from:] *The Medieval Book: Glosses from friends & colleagues of Christopher De Hamel. James H. Marrow, Richard A. Linenthal, & William Noel, editors. N.p: Hes & De Graaf, 2011.*

28cm x 21½cm. Printed in black and red ink, [iv] - viii, 117-123 pp.
Staple bound. \$25.00

The extremely rare First Separate Editon of this offprint of the essay “Mind your table manners” where Rosenthal writes about *Speculum Mensae*, a 15th-century manuscript on table manners for children.

Bernard Rosenthal (1920-2017) is best known for having been one of the world's leading specialists in medieval manuscripts and incunabula — and as the bookseller who made annotated books interesting and significant. His unpublished Catalogue 34 became Yale's catalogue of *The Rosenthal Collection of Printed Books with Manuscript Annotations* (1997). As a work of scholarship, it led the way towards a fresh evaluation of the role of the reader in the afterlife of a book. It was also a testimony to Barney's sheer brilliance as a book dealer, and his triumph over adversity in a costly field, for his pockets were never deep.

In this essay, Rosenthal writes about a favorite acquisition of his in an effort to illustrate his interest in textual manuscripts. According to Rosenthal, “the uglier the manuscript, the greater its potential for original research.” — (*The Medieval Book*, p. 117). *Speculum Mensae*, is a part of a larger group of writings classified as *Doctrina mensae*. *Doctrina mensae* were poems in Latin concerning table manners and etiquette that were written in rhyme for easy memorization.

In excellent condition.

“The Great Foe of Vegetarianism...is Habit.”

84. SALT, Henry S. *The logic of vegetarianism, essays and dialogues*. London: London Vegetarian Society, 1933.

Frontispiece and two plates. 4 p.l. (including the initial blank), 54, [1], [1 - blank] pp. Original gilt-stamped blue wrappers, one of the plates is laid in. \$200.00

The first illustrated edition of this work written to explain the reasons for vegetarianism (first edition: 1899). Salt notes that “the dialectical scope of the arguments” for vegetarianism have already been covered by others. He, instead, seeks “to set the issues before the public in a plain and unmistakable light” and explain what vegetarianism is and what it is not.

Chapters are devoted to “structural evidence;” an “appeal to natural law;” “the humanitarian view;” “a chat with Father Christmas” (this is a “dream story” that he's inserted into the book for a bit of levity where he argues with Father Christmas, who turns out to be a meat-eater and a fraud in a costume); “the aesthetic sense;” and so on.

My favorite of the three illustrations is the frontispiece which depicts “A glimpse of the future in a compulsorily vegetarian age. A raid on a flesh-eating den.”

In very good condition.

¶ OCLC: New York Academy of Medicine, Yale, University of Florida, National Library of Medicine, West Fargo Public Library (ND), University of Texas (Austin), and 11 copies not in the United States.

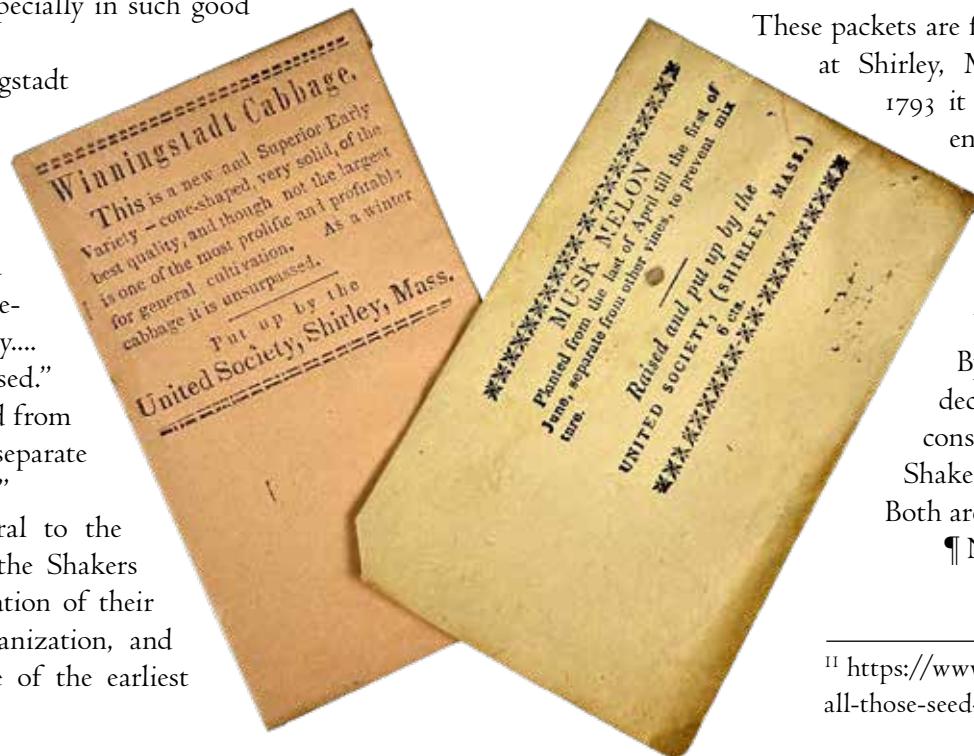
**85. (SHAKERS: seed packets.) Winningstadt
Cabbage & Musk Melon, United Society, Shirley,
Massachusetts, c.1870.**

9.2cm x 5cm each. I. Printed in black ink on orange-pink paper. [With:] II. Printed in black ink on light beige paper, lightly browned around edges. Price for the two together: \$500.00

These are two examples Shaker seed packets (empty), both intended for use in the kitchen garden. Printed and hand-made by the Shakers, examples have become quite rare, especially in such good condition.

These are for Winningstadt Cabbage and Musk Melon and each seed packet is printed with the directions on how to plant its seeds. For the Winningstadt Cabbage it is noted that "This is a new and Superior Early Variety – cone-shaped, very solid, of the best quality.... As a winter cabbage it is unsurpassed." The Musk-Melon should be "planted from the last of April till the first of June, separate from other vines, to prevent mixture."

The seed business was central to the economic and cultural identity of the Shakers in the 19th century. From a combination of their agricultural experience, careful organization, and honesty, the Shakers developed one of the earliest



and most successful seed companies in the United States. They also pioneered the selling of seeds in small paper packets (what we are offering now) which made garden seeds available to home gardeners throughout the United States. Through their wide-spread distribution system, the Shakers influenced America's taste in fruit and vegetables by marketing certain varietals as well as introducing new foodstuffs to the kitchen garden market. For a description on how the seed packets were made and the tools used, see the Shaker Museum in Chatham's website.¹¹

These packets are from the Shaker community at Shirley, Massachusetts. Founded in 1793 it was one of the smaller but enduring Shaker villages in New England. In addition to selling seed packets, the Shirley Shakers sold applesauce, brooms, and cotton. By the early 20th century, declining membership led to its consolidation with other nearby Shaker societies.

Both are in very good condition.

¶ Not in OCLC.

¹¹ <https://www.shakermuseum.us/making-all-those-seed-packets?nocache=1>

*The Founder of Modern Agricultural Science;
Extremely Rare*



86. THAER, Albrecht Daniel. Principi Ragionati d'Agricoltura. Firenze: Piatti, 1818.

8vo. Five folding printed tables and four folding engraved plates. 3 p.l., vii, 232 pp.; [3]-300, [4] pp.; 246, [4] pp.; vi, [3]-231, [5] pp.; 240, [4] pp.; 227, [5] pp.; 205, [6] pp.; 279, [6] pp. 8 volumes. Original wrappers, printed paper labels on spines, some spines chipped, entirely unopened.

\$1000.00

The extremely rare First Italian Edition of Thaer's magnum opus, *The Principles of Rational Agriculture*, considered to be one of the most important texts in scientific agriculture. First published as *Grundsäte der rationellen Landwirtschaft*, 1809-12, 4 vols, the first English edition didn't appear until 1980.

The folding engraved plates depict geological formations and plans for irrigation and farming. The folding tables chart types of farming activities, when they should be done, the number of hours to be spent on each activity, organization of agricultural lands, areas to be set aside for edible plants, animals, etc.

Thaer (1752-1828) was famous for his support of the humus theory of plant nutrition. He was also one of the founders of Humboldt University in Berlin in 1810.

¶ OCLC records an incomplete set at the National Agricultural Library only.

Poems to Coleridge's Grandson

87. [TREVENEN, Emily.] *Little Derwent's breakfast.*
London: Smith, Elder and Co., 1839.

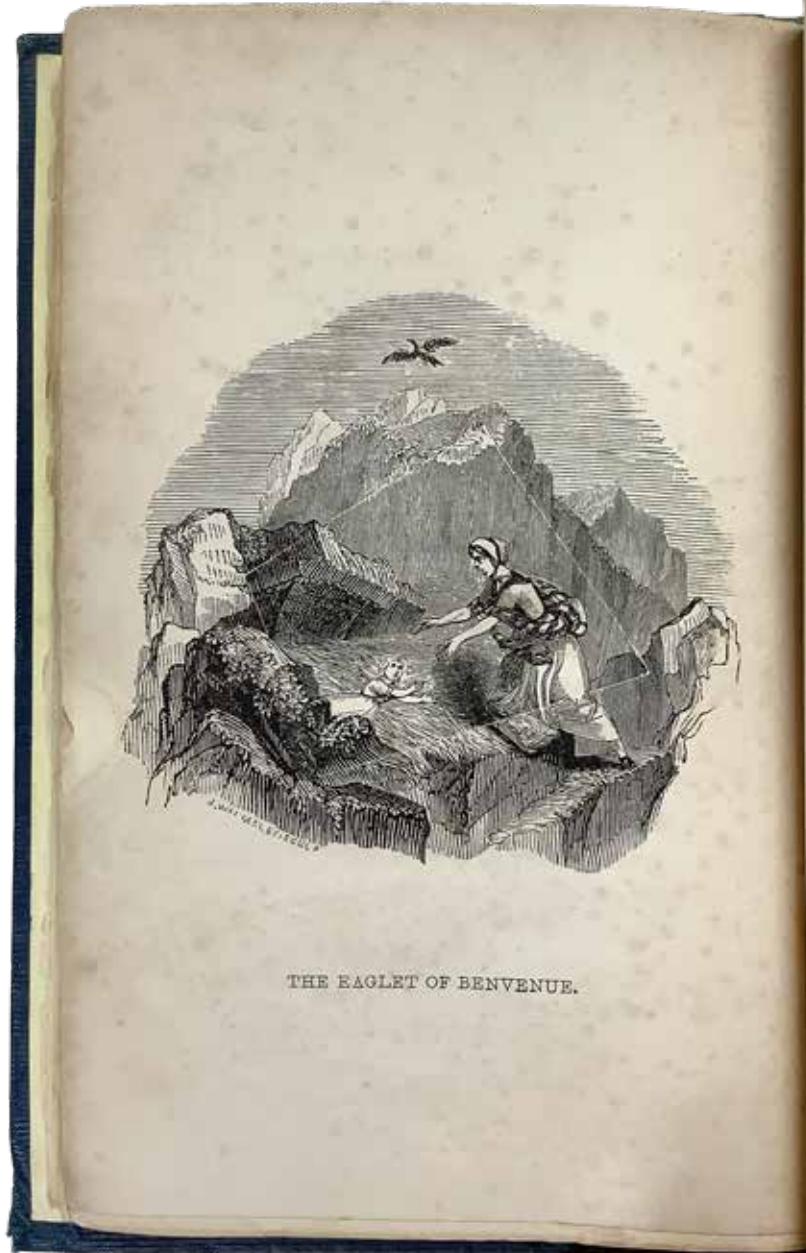
8vo. Frontispiece and three plates. viii, 84, [4 - publisher's advertisements] pp. Publisher's blind-stamped cloth, expertly rebacked retaining original spine, title stamped in gilt on spine. \$950.00

The FIRST EDITION of this children's book "written for the amusement of a Child of Seven Years Old, whose name appears in the Title Page. He is a Grandson of the late S. T. Coleridge, Esq." The bulk of the book is made up of poems to breakfast, including "Milk;" "The Honey-Comb;" "Eggs;" "Tea;" "Coffee;" "Sugar;" "West India Islands;" "The Rivals; or, Sugar and Salt;" and so on. The final 30 pages are made up of "Occasional Poems" ranging from "The Baya, or Hindo Sparrow" to "Little Bow Wow."

The wood-engravings are by John Walmsley (1839-1878) and depict "The Breakfast Table;" "Chinese Mandarins;" "Cocoa-nut Trees;" and "The Eaglet of Benvenue." The last depicts a child that had been absconded by an eagle and the mother that went to rescue him.

In very good condition.

¶ OCLC: Cornell University, Huntington Library, University of California (Los Angeles), Florida State University, University of Georgia, University of Chicago, Indiana University, Wellesley, University of North Carolina, University of Pennsylvania, University of Texas, and two outside of the United States.



PIECES
FUGITIVES
ANCIENNES
ET MODERNES
DES AUTEURS CONNUS
ET INCONNUS,
ET LES FRAGMENS DE CELLES
qu'on ne scauroit plus trouver.



A PARIS,

Chez PIERRE GIFFART, rue S. Jacques,
prés les Mathurins, à l'Image
sainte Therese.

M. D C C V.

Avec Approbation & Privilege du Roy.

*An Early Essay on the Eating and Drinking Habits of France;
The Suppressed Fourth Volume*

88. TRICAUD, Anthelme. *Pièce fugitives anciennes et modernes des auteurs connus et inconnus, et les fragmens de celles qu'on ne scauroit plus trouver.* Paris: Giffart, 1705.

12mo. Woodcut device on title page and one woodcut in the text. 1 p.l., v, [1], 99, [1] pp. Early 19th-century quarter-calf over marbled boards, red morocco lettering piece on spine, spine gilt, title page trimmed close slightly affecting a few letters. \$1000.00

The FIRST EDITION of the extremely rare fourth volume of Tricaud's *pièce fugitives*, a compilation of various rare and curious literary passages. The current volume is of interest to the student of gastronomy as the largest chapter is concerned with the art of the table and is entitled "Sur l'ancien usage de se saluer à table & de s'exciter à boire." A history of various eating and drinking customs of France, the work discusses food, ritual, ceremony, and wine.

This fourth volume is particularly rare as it was immediately suppressed after publication (see Quérard, IX, 552-53 and Hain, *Presse Périodique*, 37). The first three parts were published separately one year earlier.

¶ OCLC records a location at the University of Wisconsin (Madison) only. Not in Bitting, Cagle, or Vicaire.

*“The Basic Reference Book for Professional Chefs
Throughout the 19th Century.” — Larousse.
With a New Chapter on Wine*

89. VIARD, André. *Le Cuisinier royal, ou l’art de faire la cuisine et la patisserie, pour toutes les fortunes.... suivie d’une notice sur les vins.* Paris: Barba, 1817.

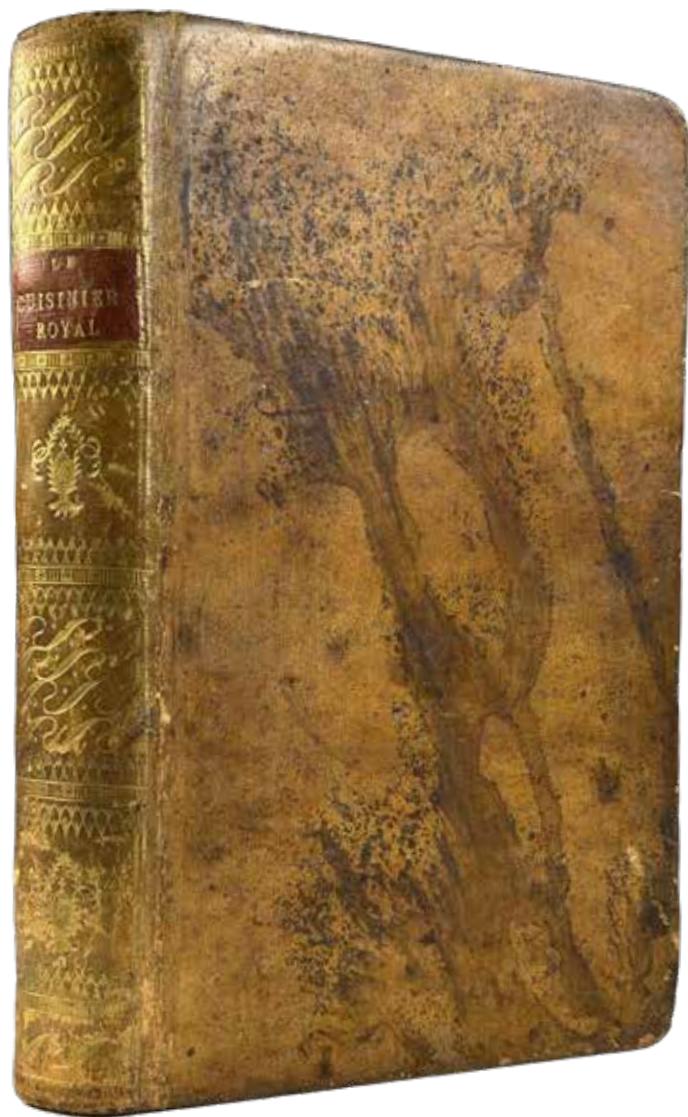
8vo. 4 p.l., xiii, 443, 474-485 pp., (but complete). Contemporary mottled-calf, spine fully gilt with red morocco lettering piece, marbled endpapers, first four leaves loose from binding. \$900.00

A handsome copy of this well-known French cookbook. The more than one thousand recipes are organized into the following categories: *potages; grandes sauces; petites sauces* (nearly 100); *boeuf; veau; du mouton; de l’agneau; du cochon; du sanglier; du gibier; volaille; du rôti; du poisson; de la patisserie; des crèmes; des gelées; des soufflés; des gateaux; des entremêts de fruits; des légumes; des oeufs; du lard; des légumes confits; and de l’office.*

Viard was “a 19th-century French chef, author of a collection of recipes entitled *Le Cuisinier Impérial...* (1806). This ‘dispensatory’ was published in at least 32 successive editions, with titles that varied according to prevailing political circumstances; in 1817, at the time of the Restoration, it became *Le Cuisinier Royal* (with supplementary chapter on wines, by Pierhugue), and in 1852, in its 22nd edition, *Le Cuisinier national...* This culinary encyclopedia continued to be the basic reference book for professional cooks throughout the 19th century.” — *Larousse gastronomique*.

In a fine contemporary binding.

¶ Maggs 354, OCLC: New York Academy of Medicine, University of California (Davis and San Diego), University of Indiana, Boston Public Library, Kansas State University, Johns Hopkins, New York Public Library, and four in Europe; Simon, *Gastronomica*, 1565 and *Vinaria* p. 217; Vicaire cols. 860-61. This edition is not in Bitting, Horn-Arndt, or Oberlé.



*Early Research on the Nutritional Properties of Birds' Nests
by a Chinese-American Female Scientist;
Unrecorded in American Libraries*

90. WANG, Chi Che. The Chemistry of Chinese preserved eggs and Chinese edible birds' nests. Chicago: University of Chicago, 1921.

8vo. 1 p.l., [429]-452 pp. Original printed wrappers. \$950.00

The extremely rare FIRST SEPARATE EDITION of two essays by the Chinese-American biochemist and civic activist Chi Che Wang (1894-1979) on edible birds' nests. The first is entitled "The composition of Chinese edible birds' nests and the nature of their proteins." The second is "The isolation and the nature of the amino sugar of Chinese edible birds' nests." Both were received for publication on the 26th of September, 1921.

The first essay begins:

The edible birds' nests are gelatinous substances produced by certain swifts, the *Collacalia*, natives of Malaya and Celon. The nests, constructed in caves on the seashore, are collected while they are still moist and made into various shapes. The lowest grade is sold in the form of coarse powder. The higher the grade, the whiter the color and fewer the feathers and twigs. Owing to their high price, their use is limited to a delicacy at the feasts of the wealthy and a food for convalescents and the aged.

Reprinted from THE JOURNAL OF BIOLOGICAL CHEMISTRY
Vol. xii, No. 2, December, 1921

THE ISOLATION AND THE NATURE OF THE AMINO SUGAR OF CHINESE EDIBLE BIRDS' NESTS.*

By CHI CHE WANG.
(Received for publication, September 26, 1921.)
From the Nelson Morris Institute for Medical Research, Michael Reese Hospital, Chicago.)

Literature on Carbohydrate Radicle of Glycoproteins.

“How We Eat Is How We Live;”

A Signed Copy

91. WATERS, Alice. *We are what we eat. A slow food manifesto.* United States of America: Penguin, 2022.

21cm x 14cm. Illustrations in the text. 6 p.l., 191, [5 - blank] pp. Perfect bound paperback. \$50.00

A signed copy of Alice Waters' most recent book, an impassioned plea for a radical reconsideration of the way each and every one of us cooks and eats. The book's title comes from Brillat-Savarin's famous aphorism "Tell me what you eat and I'll tell you who you are."

In *We are what we eat*, Alice Waters writes "a manifesto about the effect that eating has on our personal lives and on our world, and what we can do to change the course." Organized into two sections, one entitled "Fast Food Culture" and the other "Slow Food Culture," Waters writes chapters about topics such as "cheapness;" "more is better;" "beauty;" "biodiversity;" "stewardship;" and "interconnectedness." She explains that the "book is not academic" but that "Everything I discuss comes from my own experiences. How we eat is how we live. This is the guiding philosophy of my life."

We are selling signed copies of this book as a fund raiser for Water's Edible School Yard Project, " a nonprofit organization dedicated to the transformation of public education by using organic school gardens, kitchens, and cafeterias to teach both academic subjects and the values of nourishment, stewardship, and community."¹²

Signed by Alice Waters on the second leaf.

New.

Wang concludes, after an analysis of the chemistry of birds' nests, that they are a source of protein, nitrogen, and carbohydrates, although the protein is "of an inferior quality. The second essay focuses on the sugars to be found in birds' nests.

Chi Che Wang was an important and interesting scientist. She got her bachelor's degree from Wellesley College in 1914, a Ph.D in nutrition and chemistry from the University of Chicago in 1918, and helped found the Chicago Chinese Women's Club. She taught at the University of Chicago, conducted medical research for the Michael Reese Hospital, and was elected a fellow of the American Association for the Advancement of Science in 1922. She did research in children's metabolism, taught at Northwestern University Medical School, and worked for the Mayo Clinic. She also provided clinical laboratory demonstrations for the Woman's World's Fair in Chicago.

Wang's research, "resulting in numerous publications, was on the chemistry of biological fluids, food products, energy, mineral and protein metabolism of obese and undernourished children and adults" – Ogilvie, *Biographical dictionary of women in science*, p. 1345.

On the title page it is noted that this is a "Private Edition, Distributed by the University of Chicago Libraries...Reprinted from The Journal of Biological Chemistry."

In fine condition.

¶ OCLC: three locations outside of the United States.

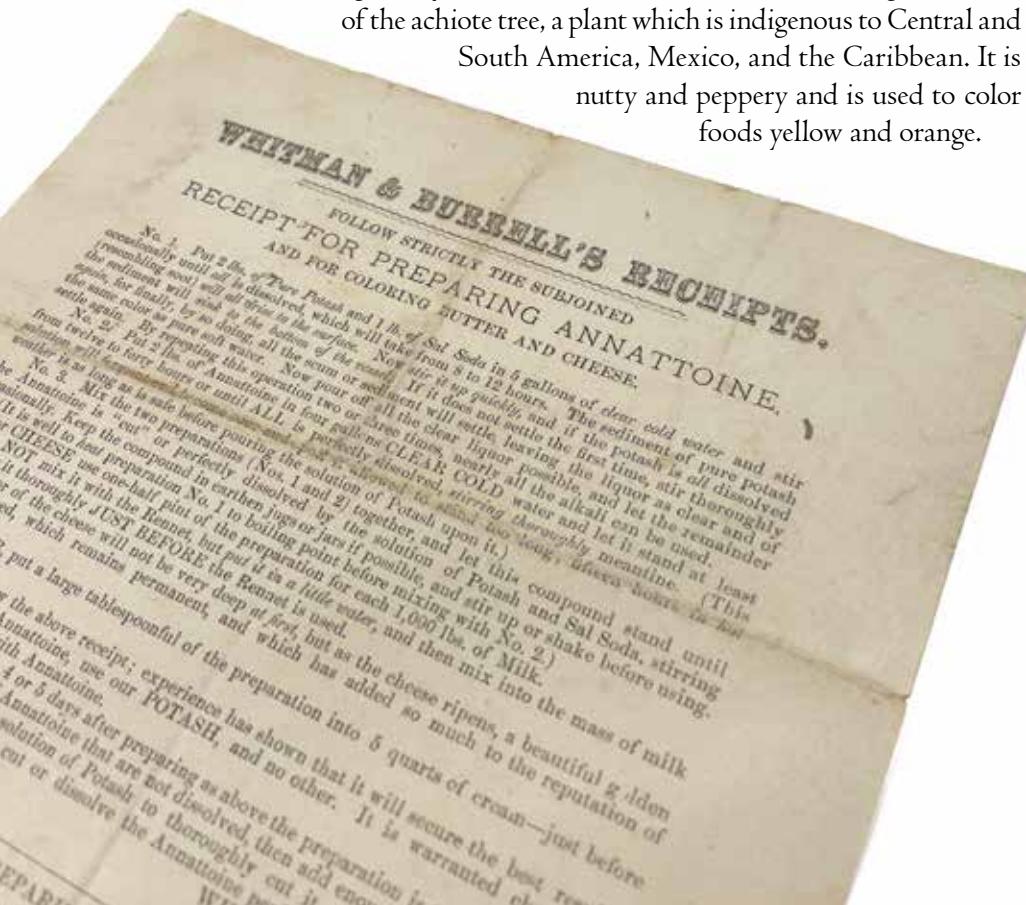
¹² For more information on The Edible Schoolyard go to: <https://edibleschoolyard.org/>.

*A Native American Plant is Used
as Food Coloring*

**92. WHITMAN & BURRELL'S RECEIPTS. Little
Falls, New York. [c. 1875].**

Broadside: 30.3cm x 16.9cm. Signs of having been folded three times, faint holes at the folds. \$350.00

The extremely rare FIRST & ONLY EDITION of this broadside collection of receipts concerning annatto and its use in cheese and butter. The first recipe is from Whitman & Burrell in Little Falls, N.Y. and it describes how to prepare annatto (or "annattoine") to color cheese and butter orange and yellow. Annatto is derived from the orange-red seeds of the achiote tree, a plant which is indigenous to Central and South America, Mexico, and the Caribbean. It is nutty and peppery and is used to color foods yellow and orange.



The broadside also provides a recipe to prepare annatto in cold water as well as another for "preparing annatto seed" for its use in coloring food. The last two recipes are for preparing Bavarian and Irish rennets.

Peppered throughout the broadside are subtle plugs for Whitman & Burrell's hardware store. The hardware store was owned by David Hamlin Burrell (1841-1919) and, depending on when the broadside was printed, either by Rodney or Walter Whitman.

Burrell, was a successful businessman and had a great interest in cheese production. After an extended stay in England, Burrell's "attention was called to the superior quality of the English Cheddar cheese and after gathering all the information he could he set sail for America with the new purpose of inaugurating a movement that would improve the quality of butter and cheese in central New York."¹³ His first act towards this endeavor was to purchase a hardware store. The store had a strong connection with the farmers in the community and became a place where farmers could talk about their work and exchange ideas. "It was an ideal place for Mr. Burrell to become acquainted with the dairymen and get them to try the new methods that he believed would be of great benefit to the dairy industry."¹⁴

Little Falls once had a thriving cheese business. After the advent of paved roads and milk trucks in the 1920s, however, most dairy farmers switched to milk, which makes this broadside a nice memento of a lost period in American cheesemaking.

As the hardware store first opened in 1868 and had a name change in 1882, we are able to place the publication of this work somewhere between those dates.

In very good condition.

¶ Not in OCLC.

¹³ For more on Burrell, see the Schenectady Digital History Archive at https://www.schenectadyhistory.org/resources/mvgw/bios/burrell_david.html.

¹⁴ Ibid.

No Culinary Library is Complete Without a Copy

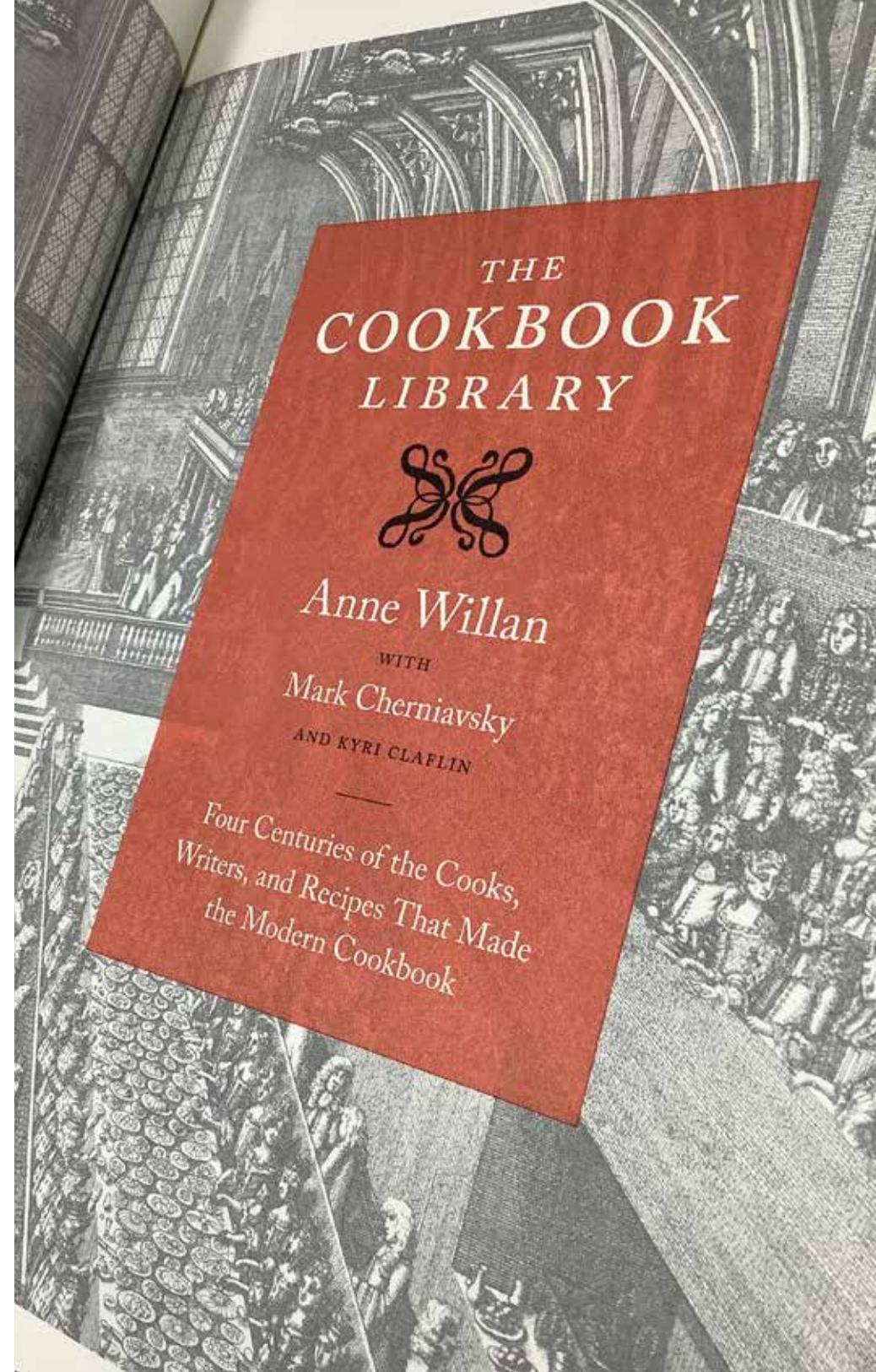
93. WILLAN, Anne & CHERNIAVSKY, Mark. *The Cookbook library*. Berkeley: University of California Press, 2012.

4to. Numerous illustrations in the text. 1 p.l., xii, 328, [2] pp. Publisher's quarter-cloth over cloth boards, title stamped in gilt on spine, dust jacket. \$40.00

The much talked about FIRST EDITION of Willan and Cherniavsky's major contribution to cookbook history, the most bibliophilic culinary history ever written.

"This gorgeously illustrated volume began as notes on the collection of antiquarian cookbooks and culinary images gathered by the renowned cookbook author Anne Willan, the founder of the famed La Varenne Cooking School in Paris and Burgundy, and her husband, Mark Cherniavsky." – from the dust jacket.

Arranged according to historical periods, the work covers four hundred years of culinary history and discusses famous chefs and recipes through the lense of the cookbooks themselves, something usually lacking from most histories. The numerous illustrations are as beautiful to the eye as the recipes are enticing. There is also a bibliography of primary source material at the end followed by a useful index.





*This is not a Novelty Cure from
"Unknown America"*

94. (WINE.) **Guérin, François Antoine.** *De vini intra corpus assumpti usu et noxa.* Straßburg: Kürsner, 1740.

8vo. 4 p.l., 40 pp. Late 19th-century pebbled half cloth over marbled boards, leaves moderately browned, one large wormhole going through most leaves affecting some letters (but sense still clear). \$750.00

The very rare FIRST & ONLY EDITION of François Antoine Guérin's medical study "to expound the benefits and harms of Wine." Guérin was a professor at the Military Hospital in Straßburg.

After describing the making of wine and its characteristics (color, taste, smell, virtues, age, and place), Guérin describes the wines from different regions (including Burgundy, Italian, and German wines); adulterations; and its chemistry. He also describes how it can preserve health (e.g. how it aids digestion) and how, among the drawbacks, excessive consumption damages the circulation and muscle tissue.

This copy comes from the wine book collection of Dr. Friedrich von Bassermann-Jordan. His bookplate appears on the upper pastedown and his ink stamp is on the title page (not affecting text). Bassermann-Jordan (1872-1957) was a well-known wine historian and winemaker from Germany. His family's activity in wine dates back to 1718 when they bought their first vineyard in Pfalz.

¶ OCLC: Yale, National Library of Medicine, University of Texas, and thirteen locations outside of the United States. The author's name is sometimes catalogued as "Guering."

"Wine is Deservedly Mentioned"

95. (WINE.) Jaenisch, Nicolas. *De spiritus vini usu et abusu*. Göttingen: Dieterich, 1793.

8vo. 61, [2], [1 - blank] pp. Stitched as issued, small strip of light blue paper on spine, short tear to first leaf repaired (not affecting text). \$750.00

The very rare FIRST & ONLY EDITION of Jaenisch's dissertation on how drinking wine can be beneficial to one's health or detrimental. The work begins:

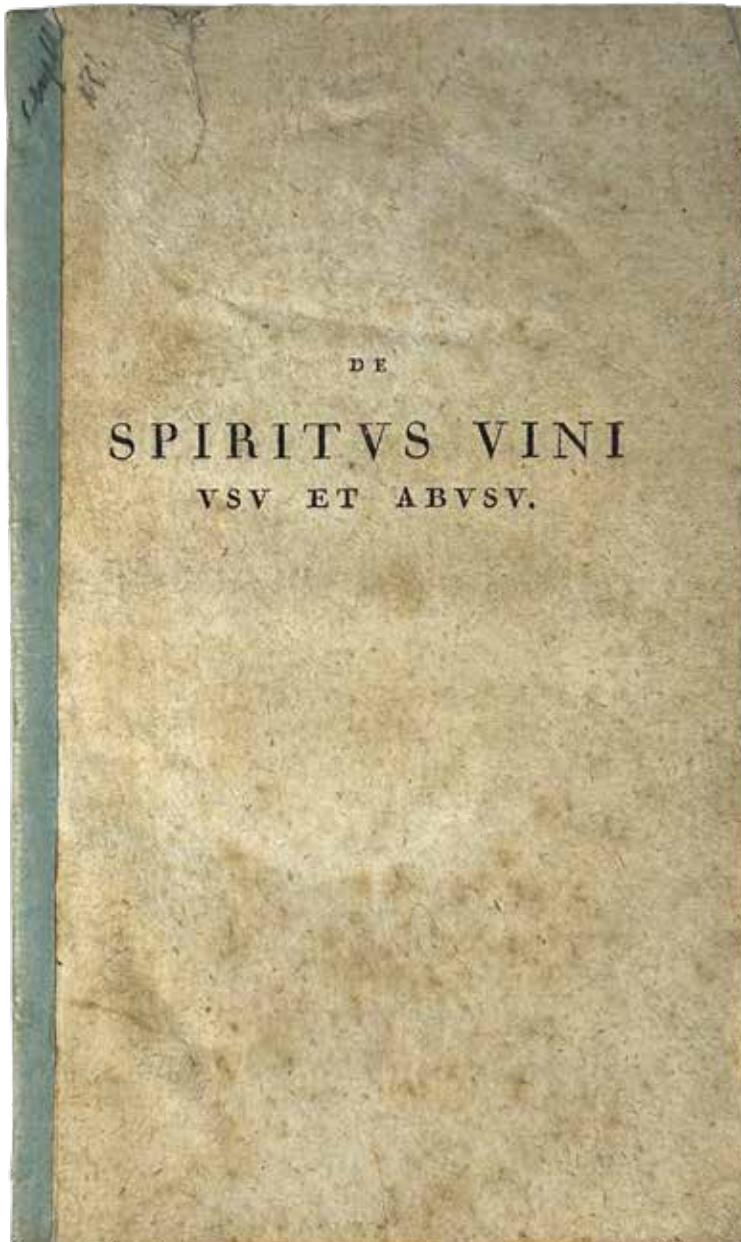
From the earliest times man, not content with the simplest drink, water, was led, as it were, by an innate desire, to other drinks that would please the palate. Among the first such drinks that human memory has revealed, wine is deservedly mentioned.

The work then continues with the story of wine beginning in the classical period with citations and reference to important writers in the history of wine. Numerous authors are cited and commented on. The second and third sections of the work cover the benefits of drinking wine and the drawbacks to drinking wine (to one's health).

This copy comes from the wine book collection of Dr. Friedrich von Bassermann-Jordan. His bookplate appears on the verso of the first leaf (not affecting text). Bassermann-Jordan (1872-1957) was a well-known wine historian and winemaker from Germany. His family's activity in wine dates back to 1718 when they bought their first vineyard in Pfalz.

In good condition.

¶ OCLC: five locations outside of the United States.



An Inventor to the Wine Industry

96. (WINE.) **Descroizilles, François Antoine Henri.** [Drop-title:] *Extrait des annales de chimie. (Cahier de juin 1806.) Notices sur l'aréométrie. 1806.*

12mo. One engraved plate. 24pp. Pink marbled wrappers, brown stain to outer margin of first three leaves, faint foxing to a few leaves.

\$750.00

The extremely rare FIRST EDITION of this work describing the hydrometer invented by François

Antoine Henri
Descroizilles.

The *aréometrype* is an instrument for measuring the density of liquid and, according to Descroizilles, his invention is “infallible.”

In *Extrait des annales de chimie*, Descroizilles describes its use and defends its efficacy against other people's less accurate instruments.



François Antoine Henri Descroizilles (1751-1825) a French pharmacist, spent most of his life in industrial activities and the development of instruments and apparatuses for analyzing chemical products' common interest, among them a portable alembic for the wine industry, an aerometer, chlorometer for determining the contraction of chlorine in its solutions, and an alkalimeter for determining the concentration of *NaOH* and *KOH*, as such or in the form of salts. He may well be considered the founder of volumetric analysis.... Some of his significant achievements are...the design of an aerometer, which allowed the determination of the specific gravity of a liquid, relative to the specific gravity of a given substance...¹⁵

With an engraved plate illustrating the *aréometrype décagrammal* and two pages devoted to describing how it works.

There is a *coda* which states that the instrument mentioned in this work is available for purchase at the “engineer Chevallier,” on the corner of the Quai de l'Horloge du Palais. This was Jean Gabriel Augustin Chevallier, the largest French manufacturer of scientific instruments under the First Empire.

In very good condition.

¶ OCLC: two locations outside of the United States only.

¹⁵ Jaime Wisniak. *François Antoine Henri Descroizilles*, Revista CENIC Ciencias Químicas, vol. 45, pp. 184-193, 2014.

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MÉMOIRE
EN FORME DE PÉTITION,
A MESSIEURS

DE LA CHAMBRE DES DÉPUTÉS DES DÉPARTEMENTS,

ADRESSÉ A MESSIEURS

LES DÉPUTÉS DU DÉPARTEMENT DE LA MARNE,

Pour être par eux présenté et appuyé, d'après la connaissance particulière qu'ils ont des localités, au nom des principaux Propriétaires et Négocians des villes de Reims et d'Épernay.

Par M. SIMON JACOB, ancien Négociant.

MESSIEURS,

Demande de l'abolition de l'exercice pour la perception des droits sur les vins.

Les propriétaires et négociants soussignés, des villes de Reims et d'Épernay, ont l'honneur de vous présenter la demande, souvent répétée par eux, de l'a-

*The Great Champagne Houses Join Together
to Improve the Business of
Selling Champagne*

97. (WINE.) Jacob, Simon. [Drop title:] Mémoire sur l'exercice pour la perception des droits sur les vins. [Paris: Everat, 1821.]

8vo. 20 pp. Contemporary blue wrappers, stitched as issued, untrimmed. \$1000.00

The extremely rare FIRST & ONLY EDITION of this effort to improve the Champagne industry in Reims and Épernay. Each of the demands shed light on the nature of the market for Champagne in early 19th-century France. Firstly, the petition argues to have wine taxation abolished. Jacob argues that the bottled white wine of Champagne is different than all other wines and should, therefore, be exempt from taxation. Secondly, this will greatly improve the trade with Paris as there are already numerous taxes incurred when trying to sell wine in Paris. And so on.

More than ten other arguments are made, many of which compare Champagne to other white wines as well as red wine. Some of the names at the end of the petition are still recognizable today: Moet, Joly, Heidsieck, Veuve Clicquot, Delmotte, and Ruinart.

In very good condition.

¶OCLC: Harvard and two locations outside of the United States.

Instruments for Better Winemaking

98. (WINE.) Herpin, Jean Charles. *Description de plusieurs instrumens nouveaux pour conserver et ameliorer les vins.* Paris: Audot, 1823.

8vo. One large folding frontispiece. [3], 6-34 pp. Contemporary block-printed wrappers, rubbed and moderately soiled, edges chipped, wear to spine, lightly spotted.

\$950.00

The extremely rare FIRST EDITION of this winemaking study by Jean Charles Herpin (1798-1872), a prolific author of books on wine. Herpin notes that the fermentation process occurs in a closed vat and that much is hidden from us. The current work describes some instruments of Herpin's invention that will help us to know more about the process and, in so doing, be able to make better wine.

Sections cover fermentation and devatting; on the crushing of the grapes; on the ullage in a barrel (the empty space between the wine and the top of the barrel); on the instruments Herpin is proposing; and on decanting.

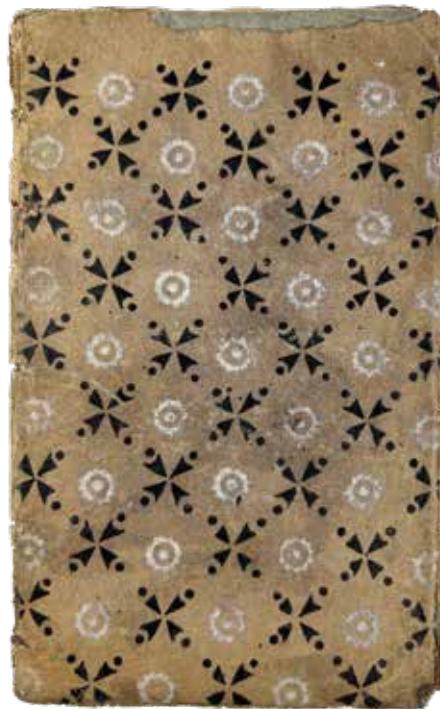
The folding plate entitled "instrumens pour conserver et ameliorer les vins" provides fifteen figures showing the use of the instruments.

Although soiled, the block-printed wrappers are a lovely pattern in black and silver.

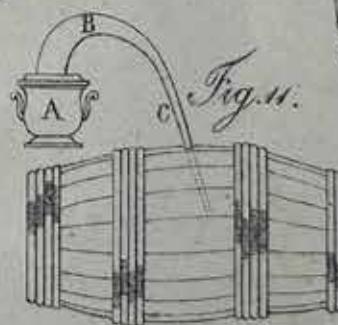
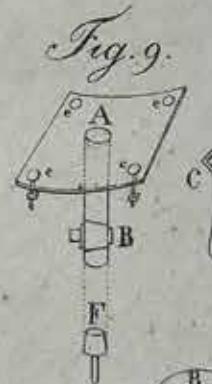
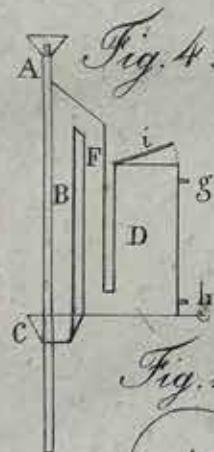
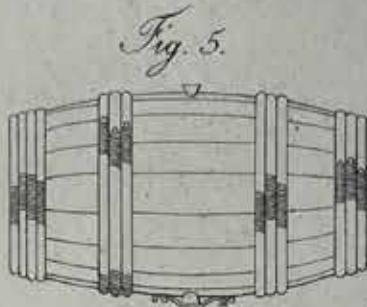
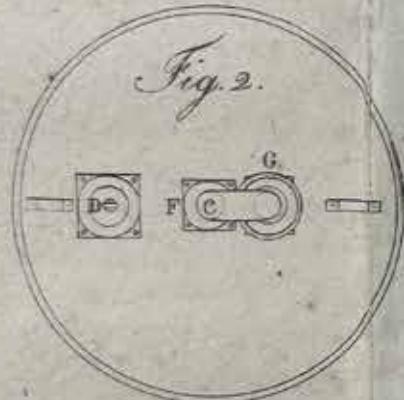
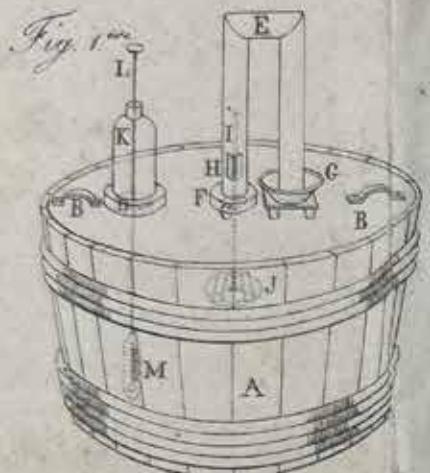
This copy comes from the wine book collection of Dr. Friedrich von Bassermann-Jordan. His bookplate appears on the verso of the upper wrapper and his ink stamp is on the title page just touching one letter. Bassermann-Jordan (1872-1957) was a well-known wine historian and

winemaker from Germany. His family's activity in wine dates back to 1718 when they bought their first vineyard in Pfalz.

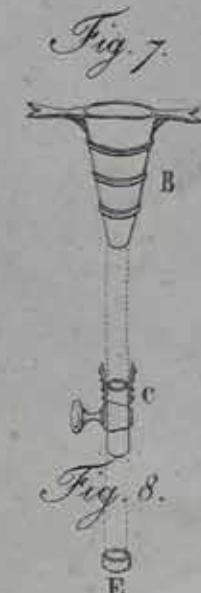
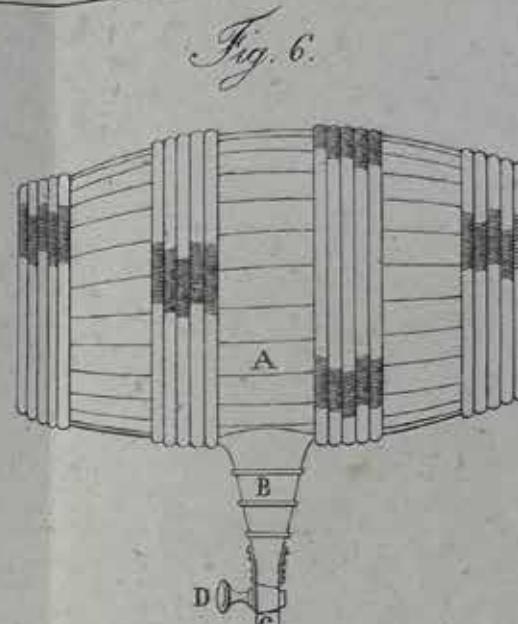
¶ OCLC: California State University (Fresno), National Agriculture Library, and one location outside of the United States. Another edition appeared later in the same year at Metz (University of California Davis only).



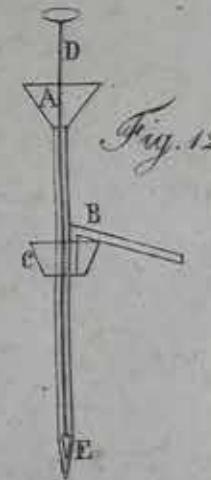
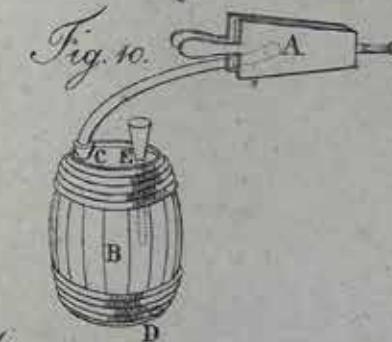
Instrument pour conserver et améliorer les vins; par J. Ch. Herpin.



E



E



*A Study on Soil Improvements
For Viticulture*

99. (WINE.) Thenard, M. Paul. [Drop title:] Des conditions de fécondité spontanée des terres. [Paris: Cosson, 1859.]

8vo. 15, [1 - blank] pp. Contemporary lithograph-printed transparent yellow wrappers, stitched as issued, purple ownership-stamp on upper wrapper and first page, occasional spotting and dampstaining. \$1000.00

The extremely rare FIRST SEPARATE EDITION of this study on the fertility levels of various soils in France for the purpose of growing grapes. Coming out of an interest in *terroir*, Thénard was able to identify which minerals needed to be added to particular types of soil in order to improve them for viticulture. He began his soil experiments on his in-law's property in Givry and then, later, after his spouse inherited a property in Talmay, he continued his work there. Both vineyards were located in the Côte d'Or.

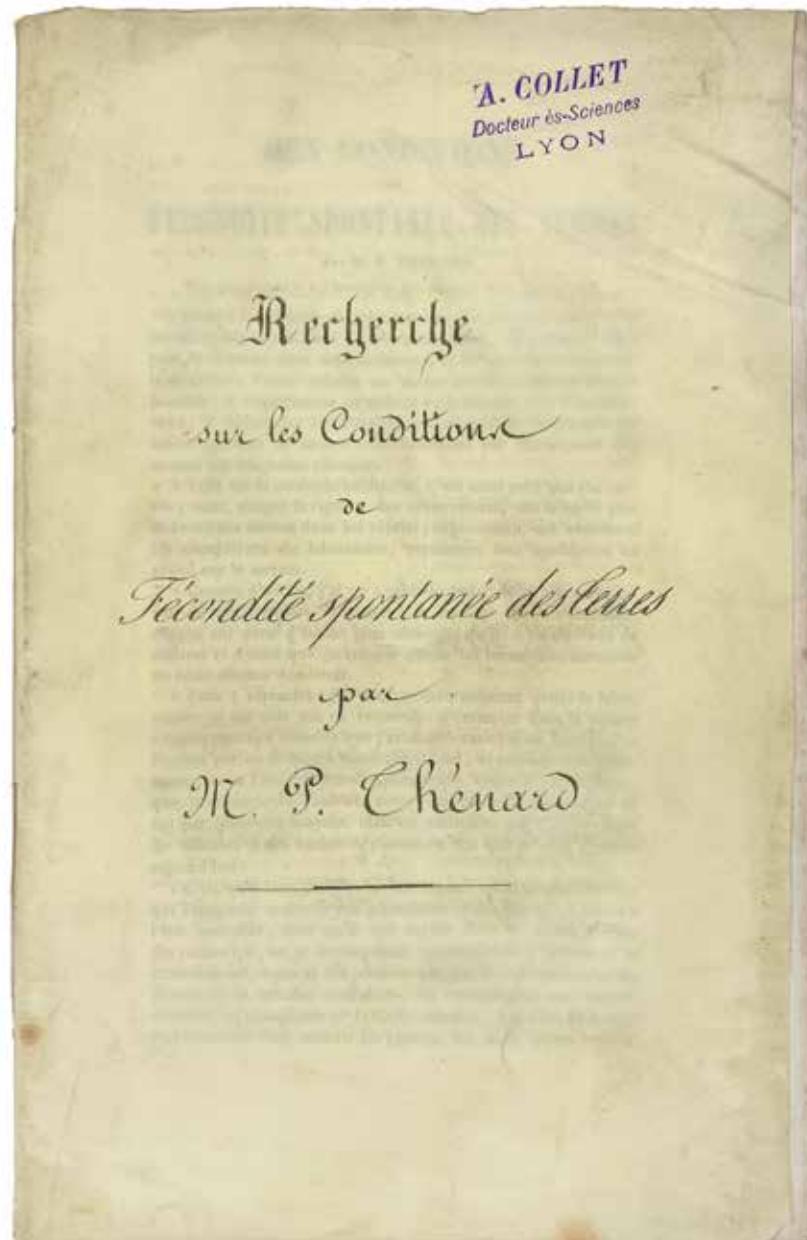
Paul Thénard (1819-1884) was an agronomist and chemist and the son of the famous chemist Louis Thénard (1777-1857). In addition to writing about wine, Paul Thénard published general works on agriculture, on animal husbandry, and on child labor (especially in silk manufacturing).

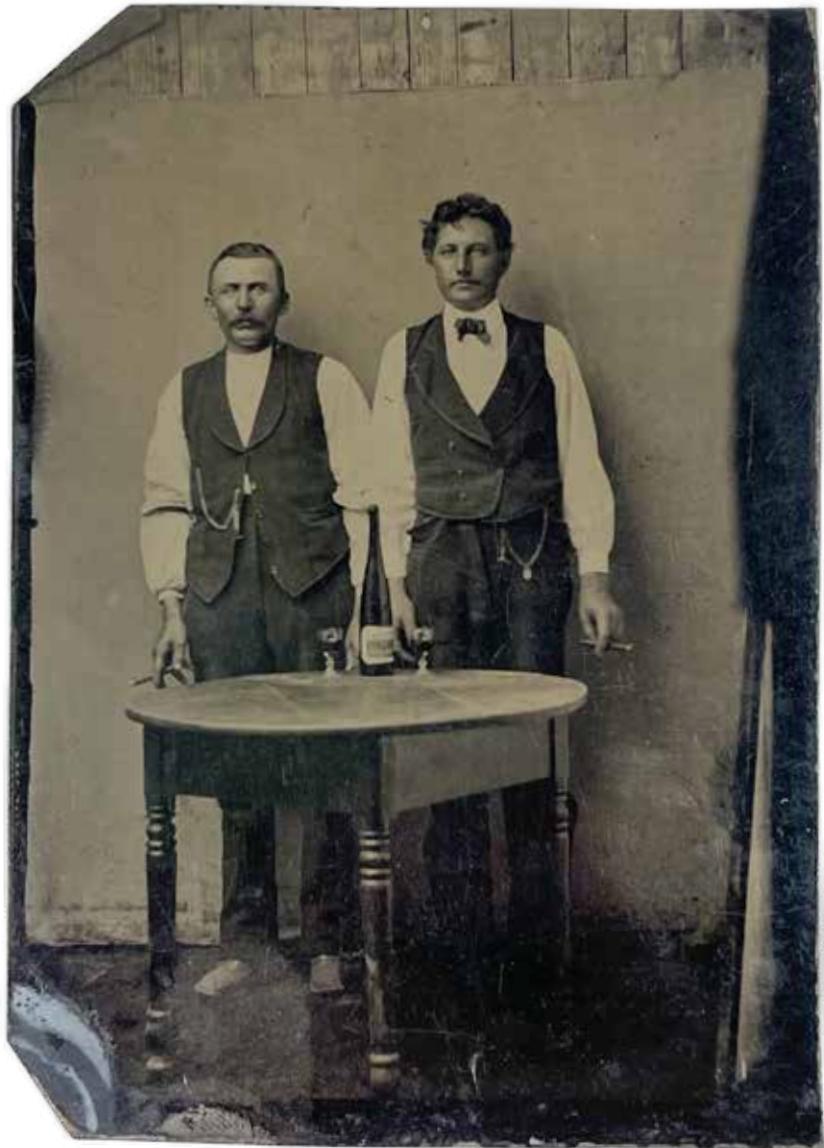
With the early purple ownership stamp of "A. Collet Docteur ès-Sciences Lyon."

This essay was presented to the Académie des sciences and was reprinted the same year in the journal *L'Institute*.

In good condition. The lithograph upper wrapper is charming and unusual.

¶ OCLC: two locations outside of the United States.





Wine and Cigars

100. (WINE: early photograph.) c.1880.

8.1cm x 6.1cm. Tintype, both left-hand corners clipped by the
photographer (as was typical). \$200.00

A unique tintype of two men posing with a bottle of wine, two wine glasses, and smoking cigars. The men appear to be in their 20s or 30s, each wearing clean long sleeve shirts, one with a bow tie, the other with sleeve garters, and both are rather tanned and have watch fobs and chains. The label on the bottle is too small to read, but as it is a typical Riesling-shaped bottle, and as they are drinking red wine, it may be that they are drinking a Pinot Noir from Alsace.

Tintype photography began in the 1850s but continued into the early 20th century.

In very good condition.

Chinese Wine

101. (WINE.) Zhou, Xinchun. *Gao lang jiu niang zao fa* [translation: The Fermentation of sorghum wine]. Taipei: by the author, 1956.

16mo. Illustrations in the text. 42 pp. Original printed wrappers.

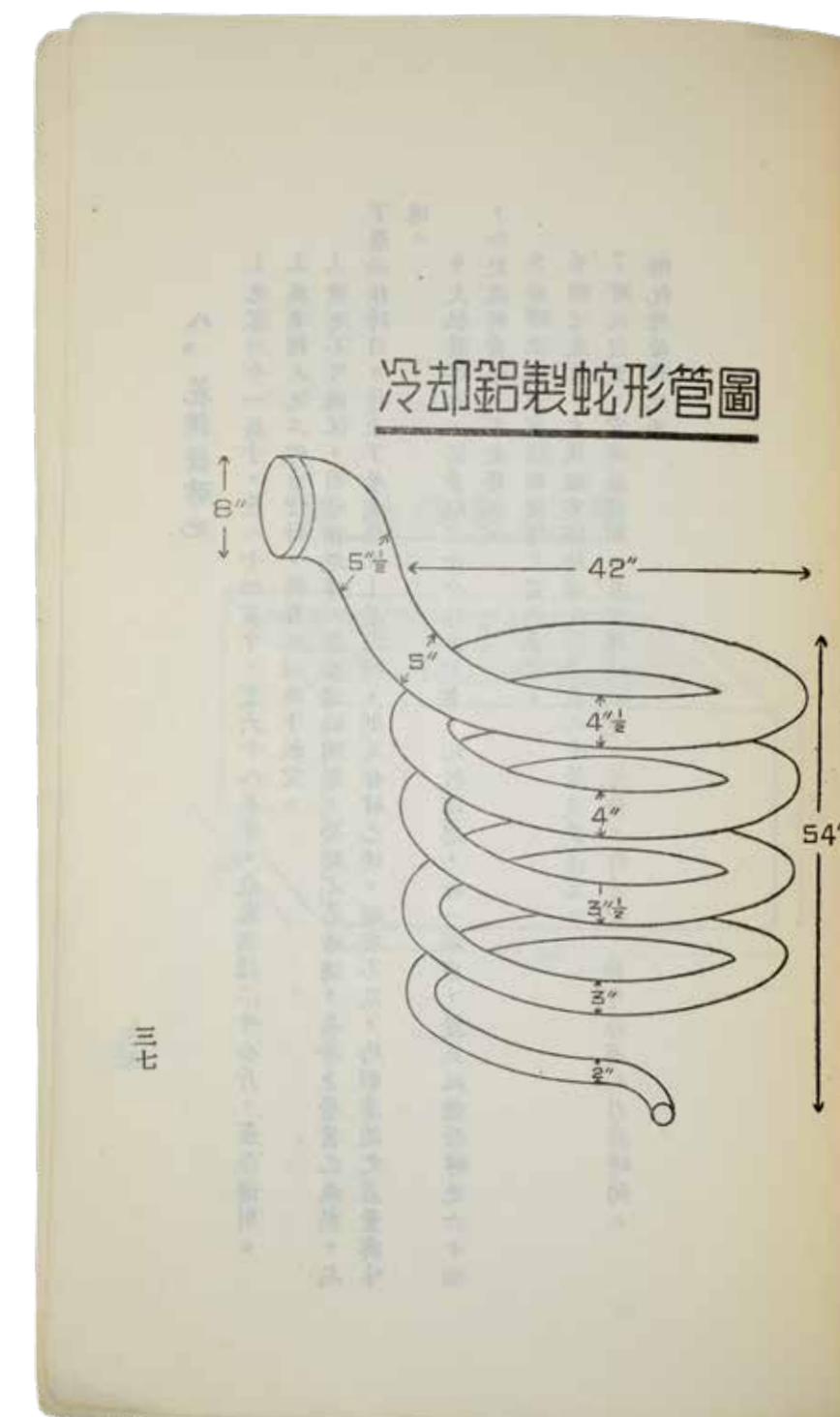
\$500.00

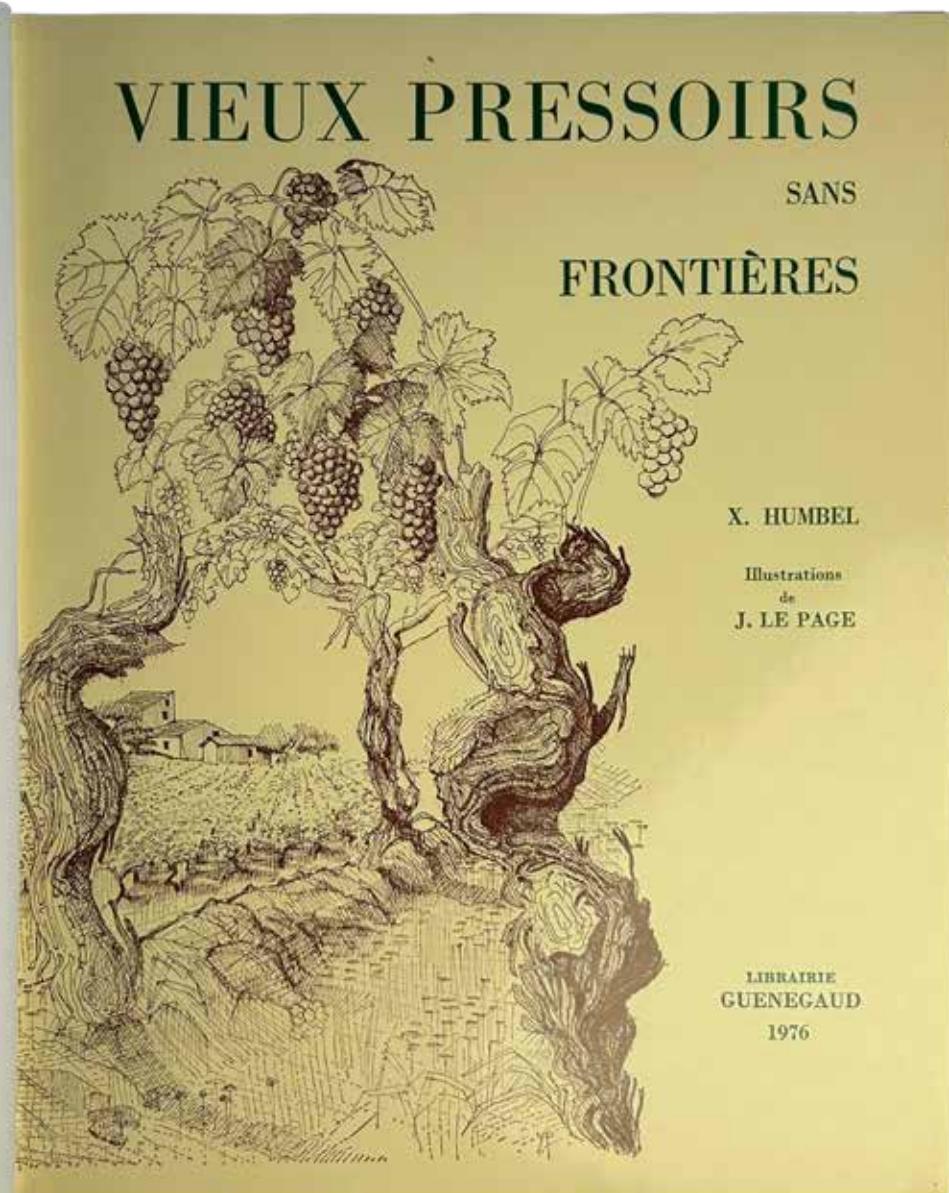
The FIRST EDITION of this wine-making handbook for producing *Kaoliang*, or sorghum wine. Sorghum is a cereal that is sometimes mistaken for millet. Although often fed to livestock, it can also be made into a syrup, as well as a wine when fermented. The drink dates back to the Ming dynasty, is very high in alcohol, and originates from Dazhigu in Tianjin, China.

In the current work, the author describes a distillation process for making sorghum that he learned in impoverished areas of rural China during wartime. His goal is to take the local recipes that he encountered and apply scientific methods to them. There is a photographic portrait of the author reproduced as a frontispiece and numerous drawings of the apparatus needed to make sorghum.

A very good copy.

¶ Not in OCLC, who does list a later edition (1971).





The History of the Wine Press

102. (WINE.) Humbel, Xavier. *Vieux pressoirs sans frontières*. Paris: Guenegaud, 1976.

4to. Fifty-eight illustrations by Jacqueline le Page and fifty photographic plates. 269, [2] pp. Original printed wrappers bound in quarter-calf over marbled boards, spine sunned. \$150.00

The FIRST EDITION of this fascinating study of wine presses through the ages. Profusely illustrated, this is no. 12 of a limited edition of 200 printed on Holland paper.

Other than the sunned spine, a very fine copy, most signatures unopened.



FOR ADDITIONAL WORKS ON WINE,
SEE THE MANUSCRIPT
SECTION ITEMS

43, 45, 46



*Healing with Roots & Herbs
The "Red Man" Way*

103. **WRIGHT'S Indian vegetable pills. [New York, c.1844.]**

Bifolium: 28cm x 18.2cm (folded). One large woodblock illustration. 4 pp. Signs of having been folded twice, slight crease down the middle, paper lightly browned due to paper quality. \$600.00

The extremely rare FIRST EDITION of this pamphlet describing the many medicinal uses for "Wright's Indian Vegetable Syrup," said to be derived from natural medicines developed by the "Red Man of the Wilderness" and "manufactured from the formula of the late WM Wright, proprietor of the North American College of Health."

The primary purpose of this remedy was expurgation from all orifices of the body. The anonymous author explains that this medicine is made of the "ample products of hill and valley, certain roots and herbs, which possess in the highest degree those cleansing and purifying properties." Although the quote included in the headline of this pamphlet is not attributed, it paints a clear picture of the medical theory behind these pills: "The Art of Healing had its origin in the Woods, and the Forest is still the best Medical School."

The author explains that the root of all illness and disease lies in not purging the body of extraneous matter. With careful dosing of the "Vegetable Syrup," one may be cured of piles, fevers, headache & giddiness, dyspepsia, rheumatism & gout, consumption, and "female complaints" (e.g. "menstrual obstruction"), among many other maladies.

The author then goes on to explain that pregnant women who take several of these pills several times a week can fend off "unpleasant disorders" associated with pregnancy such as nausea, vomiting, heartburn, headache, toothache, costiveness, piles, and diarrhea. He goes even further and states that taking this remedy during pregnancy "will not only insure to the mother a safe and easy delivery, but will most assuredly give a robust and vigorous constitution to the child."

Also available is a syrup for infants, designed to help in expunging all of the stored up waste in their bodies "as the bowels, and other excretory functions of all children, previous to birth are entirely inactive."

These Indian Vegetable Pills were first manufactured in Philadelphia in 1837. At the bottom of page [1] is the statement of copyright in the year 1844 and on page 4 the principal office for Wright's Indian Vegetable Pill Co. is listed as being in New York.

The woodcut illustration depicts the "North American College of Health." On the street are men, women and children walking by with a young man pushing a wheelbarrow full of boxes of "PILLS" across the street (presumably the medicine described in the flyer).

In good condition.

¶ OCLC: University of Rochester and Miami University.



NORTH AMERICAN
COLLEGE of HEALTH

RACE ST. FIFTH ST.

PILLS PILLS
PILLS



The Antinomian Press, December 2025
This catalogue was downloaded
from kinmont.com.

Sometimes a nicer sculpture
is to be able to provide
a living for your
family.