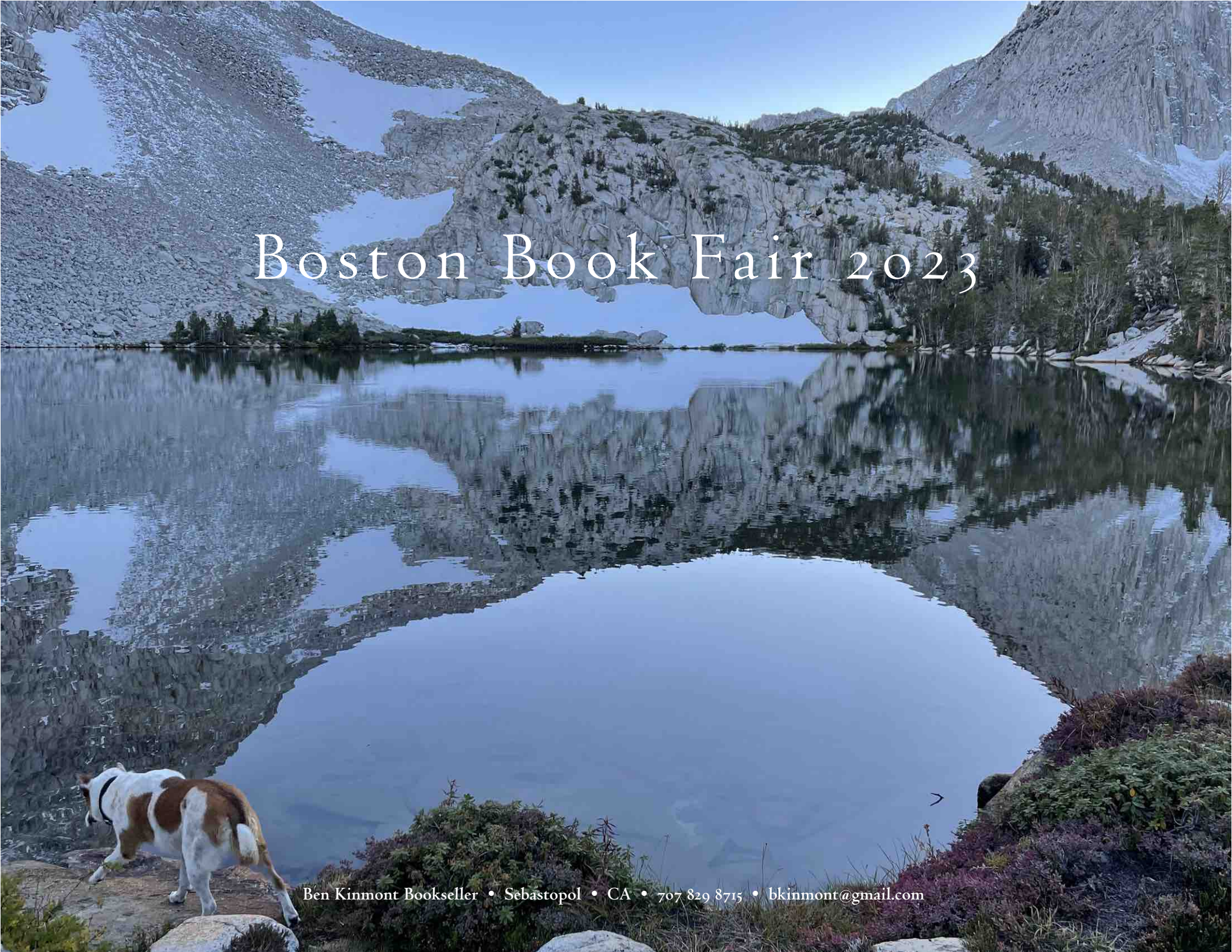




Boston Book Fair 2023

Ben Kinmont Bookseller • Sebastopol • CA • 707 829 8715 • bkimont@gmail.com

*Original Artwork, Each Telling
a Gastronomic Story*

I. (ART OF THE TABLE: 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 Pâtisserie" (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

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





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[nger]." 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 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.

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.





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.

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.

*The Roles, Expectations, and Education
of Women in 19th-Century France*

2. BIBLIOTHÈQUE LA MAITRESSE DE MAISON. Paris: Ploche, 1852.

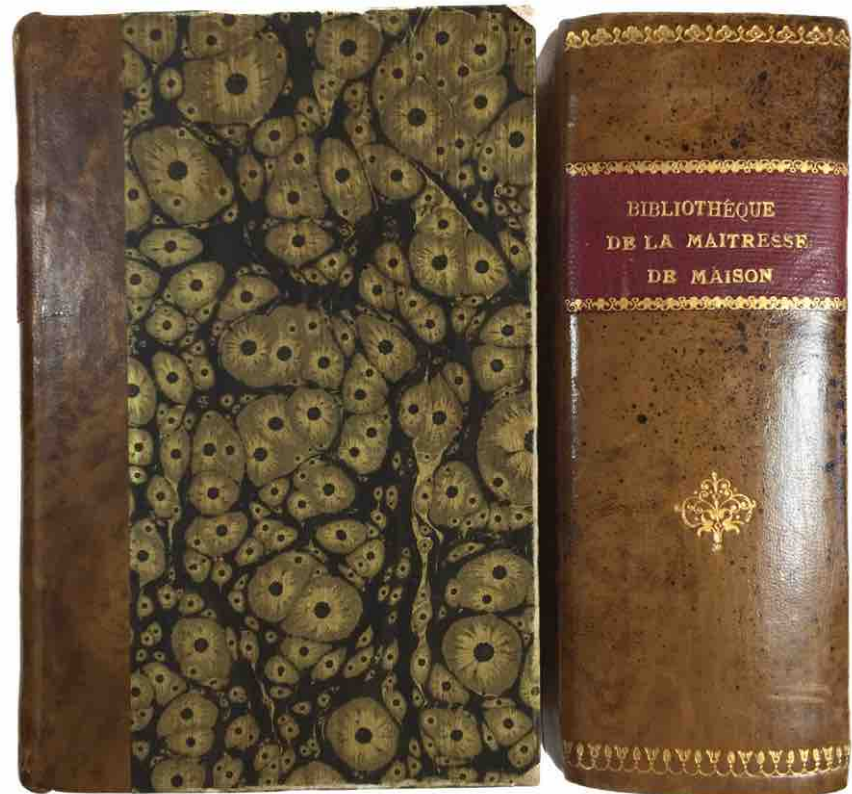
Small 8vo. Forty-three books bound in two volumes, quarter speckled calf over marbled boards, vellum tips, spines with gilt roll patterns and red morocco labels, edges speckled, occasional dampstaining and light foxing.
\$10,000.00

FIRST EDITIONS. Forty-three different books from the *Bibliothèque la Maitresse de Maison* series; all are extremely rare. We once had a collection of twenty-four volumes of this work in original wrappers; on the lower wrapper of each was a statement that the series included a total of 50 different titles. To our knowledge, no institution has a complete set.

This incredible collection of books written for the benefit of women's education during the mid-19th century includes the following subjects: cooking (with 31 recipes); carving (with 28 woodcuts); baking (with more than 100 recipes); making preserves, syrups, ratafias, and jams (with 139 recipes); how to make a menu; how to keep a cellar; the history of cuisine; household games (including chess); hygiene; perfume; polite behavior; exercise; horsemanship; what to do at dances; medicinal remedies; child delivery; stain removal; bleaching; embroidery; knitting; lace-making and the history of lace; the history of French fashion; clothing patterns (including lingerie); the history of women poets; the lives of illustrious women; the basics of piano playing; painting; engraving; sculpture; drawing; gardening (including 12 twelve woodcut vignettes to decorate the horticultural calendar provided); keeping an aviary; and how to train and dress domestic help. The works on lingerie, knitting, sculpture, and drawing also contain charming lithographed plates.

Those of gastronomic interest are not to be found in the major gastronomic bibliographies. Below is an alphabetical list of the titles included:

BRAYLONNE, A. de. *Le guide médical des mères de famille*. Paris: Ploche, n.d. Woodcut title page vignette. 64 pp. Early repair to leaves for pages 55/56 and 57/58. ¶ OCLC: Indiana University and two locations outside of the United States.



LE LIVRE
DES
RECETTES UTILES

PAR

BRILLAT-SAVARIN, A. DE PELAME,
LE VICOMTE DE N..., GALLAIT, VILLERMOZ,
BOUL-D'AUTERIVE, EUGÈNE WOESTYN,
DUREAU DE LA MALLE, ETC.

PARIS

CHEZ PLOCHE, LIBRAIRE-ÉDITEUR,

5, Place de la Bourse.

1852

BRILLAT-SAVARIN, [Jean] A[nthelme]. DE PELAME, LE VICOMTE DE N, GAL-LAIT, VILLERMOZ, BOUL-D'AUTERIVE, EUGÈNE WOESTYN, DUREAU DE LA MALLE, ETC. Le livre des recettes utiles. Paris: Ploche, 1852. 64 pp. Small natural paper flaw to upper edge of two leaves (not affecting text). ¶ OCLC: Indiana University and two locations outside of the United States.

DESLYS, C[harles Collinet]. Le livre des belles-manières de l'élégance et du savoir-vivre. Paris: Ploche, 1852. 63, [1 - blank] pp. ¶ OCLC: Indiana University and two locations outside of the United States.

----- Le livre des devoirs. Paris: Ploche, 1852. 62 pp. ¶ OCLC: Indiana University and three locations outside of the United States.

----- Le livre des dévotions de l'année ou l'annuaire catholique. Paris: Ploche, 1852. 1 p.l., 64 pp. ¶ OCLC: three locations outside of the United States.

----- Le livre des femmes illustres. Paris: Ploche, 1852. 64 pp. Fin printed as "NIF." ¶ OCLC: four locations outside of the United States.

----- Le livre des saintes. Paris: Ploche, n.d.

Woodcut title page vignette. 62, [1], [1 - blank] pp. Wax stains to four leaves affecting text but sense still clear. ¶ OCLC: Indiana University and three locations outside of the United States.

----- Le livre du jardinage. Paris: Ploche, n.d.

Woodcut title page vignette, 12 woodcut headpieces. 62, [1], [1 - blank] pp. Leaves for pages 51/52, have the paper doubled-up on the lower half of the sheet. ¶ OCLC: Harvard and three locations outside of the United States.

ETIENNEZ, Hippolyte. Le livre de la phagotechnie universelle ou l'art de manger chez tous les peuples. Paris: Ploche, 1852. 79, [1 - blank] pp. ¶ OCLC: Princeton and three locations outside of the United States.

FORTIER, M. Le livre du dégraisseur, ou l'art d'enlever soi-même toutes les taches sur toutes étoffes et sur toutes couleurs, suivi de recettes faciles et économiques pour nettoyer, blanchir et apprêter, soi-même, toutes les étoffes et tissus, ainsi que de recettes éprouvés pour composer les savons et essences nécessaires. Paris: Ploche, 1852. 48 pp. ¶ OCLC: Indiana University and two locations outside of the United States.

JEANNETTE, Mlle. Le livre de la pâtisserie. Paris: Ploche, 1852. 61, [1 - blank] pp. [1 - blank] leaf. Stain to gutter and upper edge of all pages affecting text but still legible. ¶ OCLC: two locations outside of the United States.

L...F..., M. Le livre de la mode. Paris: Ploche, n.d. Woodcut title page vignette. 36, [1], [1 - blank] pp. ¶ OCLC: Princeton and three locations outside of the United States.

LALLEMAND, Mme. Le livre de la couturière. Paris: Ploche, 1852. Ten lithographed plates. 1 p.l., 32 pp. ¶ OCLC: Indiana University, Princeton, and two locations outside of the United States.

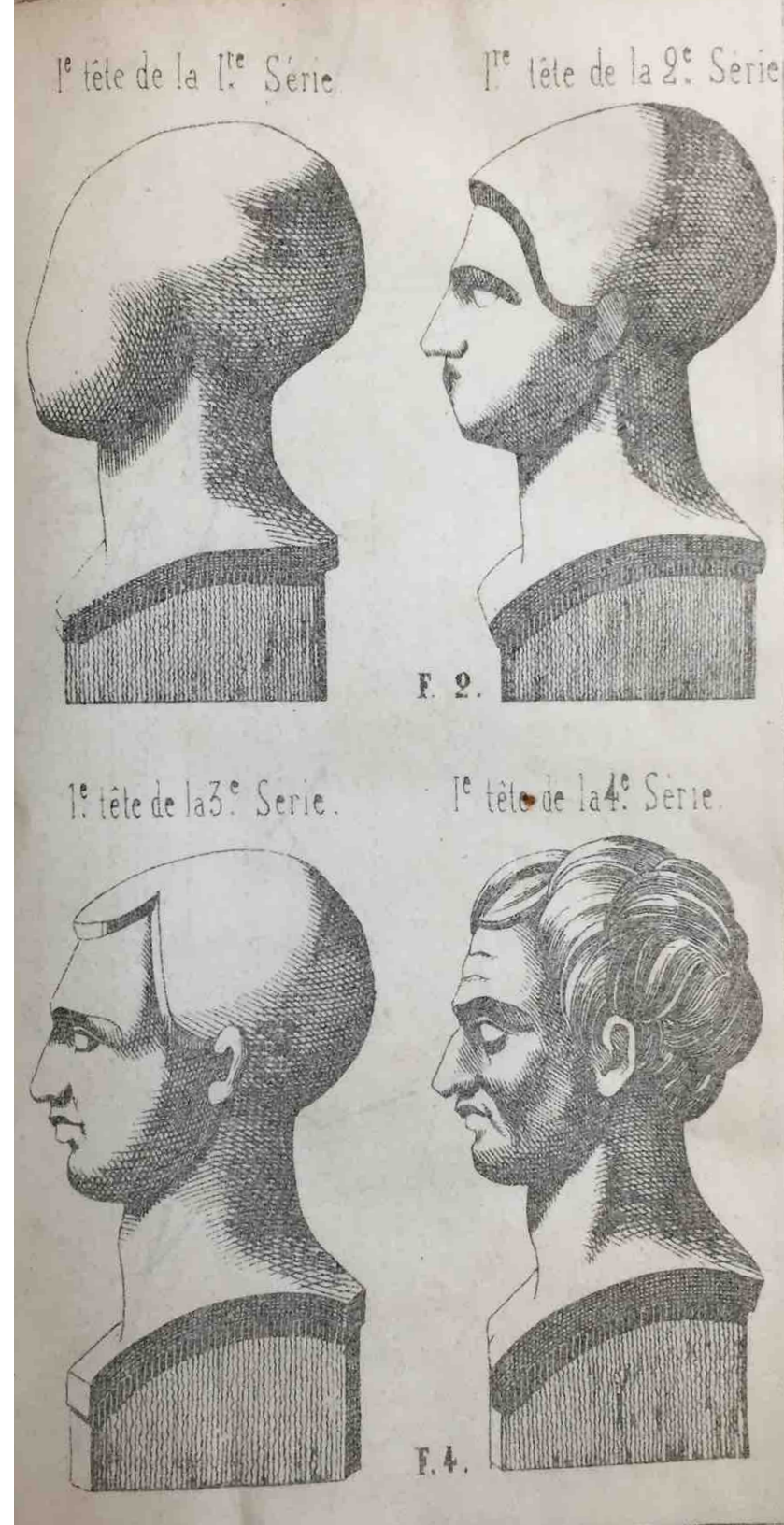
LEMER, [Jean Baptiste Raymond] Julien. Le livre du cellier et de la conservation des vins. [With:] Woestyn, Eugène. Le livre de la basse-cour. Paris: Ploche, 1852. 48 pp. Faint dampstaining to the first two leaves. Page 29 misprinted as "2."

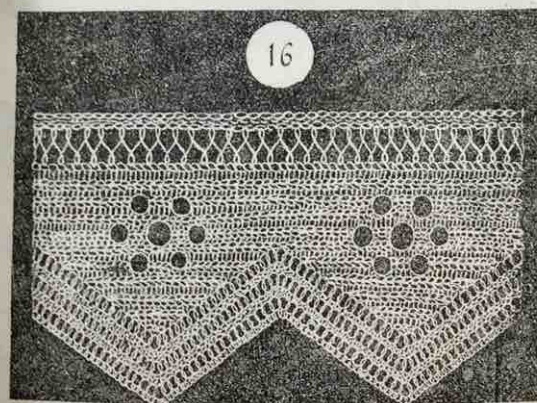
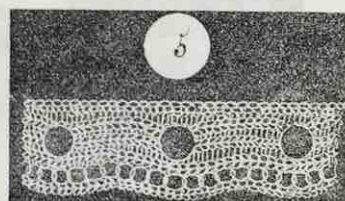
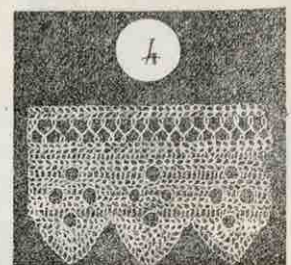
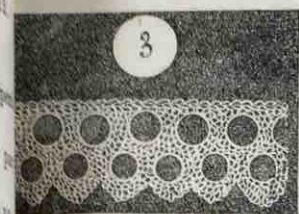
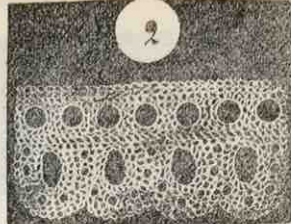
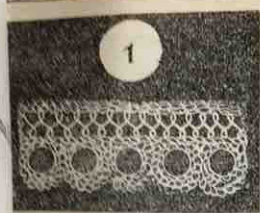
¶ OCLC: four locations outside of the United States.

-----, Le livre de la volière des dames. Paris: Ploche, 1852. 47, [1] pp. ¶ OCLC: Princeton and three locations outside of the United States.

-----, Le livre des bains de la natation et des eaux minérales. Paris: Ploche, 1852. 63, [1 - blank] pp. ¶ OCLC: Indiana University, Bryn Mawr, and two locations outside of the United States.

-----, Le livre des classiques de la table contenant les prescriptions de convenance et de goût, les aphorismes gastronomiques, les inventions culinaires et les anecdotes de table dus à toutes les gloires de l'art de manger. Paris: Ploche, 1852. 63, [1 - blank] pp. ¶ OCLC: Princeton and four locations outside of the United States.





------. Le livre des jeux de dames, d'échecs, de trictrac, de domino, etc. Paris: Ploche, 1852. 64 pp. ¶ OCLC: Indiana University, Cleveland Public Library, and four locations outside of the United States.

------. Le livre des trois cents pensées et maximes morales choisies dans les meilleurs écrivains anciens et modernes. Paris: Ploche, 1852. 64 pp. Page 15 misprinted as "1." ¶ OCLC: three locations outside of the United States.

NADAUD. Le livre de comptabilité des ménages. Paris: Ploche, n.d. Woodcut title page device. [24] ll. ¶ OCLC: Indiana University and three locations outside of the United States.

REINVILLIER, Dr. Livres de la médecine et de la pharmacie domestiques. Vol I. Paris: Ploche, n.d. Woodcut title page vignette. 79, [1] pp. ¶ OCLC: one location outside of the United States only.

------. Livres de la médecine et de la pharmacie domestiques. Vol II. Paris: Ploche, n.d. Woodcut title page vignette and 5 woodcuts in the text. 80 pp. Page 59 misprinted as "95." ¶ OCLC: one location outside of the United States only.

RENNEVILLE, Mme de la V^{esse}. Le livre de la toilette. Guide des dames et des demoiselles. Paris: Ploche, n.d. Woodcut title page vignette. 1 p.l., 45, [1 - blank], [1], [1 - blank] pp. Faint dampstaining to the lower corner of all pages (not affecting text). ¶ OCLC: three locations outside of the United States.

RICHARD, Xavier. Le livre des jeux d'enfants. Paris: Ploche, 1852. 32 pp. ¶ OCLC: Harvard and three locations outside of the United States.

ROGER, Alfred. Le livre de l'équitation des dames et de la gymnastique. Paris: Ploche, 1852. 48 pp. ¶ OCLC: Indiana University and two locations outside of the United States.

ROUGET DE LISLE, [A.] Mme. Le livre de blanchissage. Paris: Ploche, n.d. Woodcut title page device. 46 pp. Faint dampstaining to a few pages. ¶ OCLC: Indiana University, Princeton, and five locations outside of the United States.

-----, *Le livre de la lingère*. Paris: Ploche, n.d. Woodcut title page vignette and 12 lithographed plates. 31, [1] pp. ¶ OCLC: Metropolitan Museum of Art, Indiana University, Princeton, and two locations outside of the United States.

-----, *Le livre de la sculpture sans maître*. Paris: Ploche, n.d. Woodcut title page vignette and four lithographed plates. 63, [1] pp. ¶ OCLC: Museum of Fine Arts (Boston), Indiana University, University of Illinois, and two locations outside of the United States.

-----, *Le livre du dessin et de la gravure sans maître*. Paris: Ploche: n.d. Woodcut title page device, 12 lithographed plates, and one blank plate. 47, [1], [2 - blank] pp. ¶ OCLC: Indiana University and five locations outside of the United States.

-----, *Le livre du tricot*. Paris: Ploche, n.d. Woodcut title page vignette and 18 lithographed plates. 59, [3] pp. ¶ OCLC: Indiana University, Princeton, and four locations outside of the United States.

WOESTYN, Eugène. *Le livre de la broderie, du crochet et du filet suivi des maximes choisies et des miscellanées*. Paris: Ploche, 1852. 61, [1 - blank] pp. [1- blank] leaf. ¶ OCLC: Princeton and three locations outside of the United States.

-----, *Le livre de la coiffure*. Paris: Ploche, n.d. 46, [2- blank] pp. ¶ OCLC: four locations outside of the United States.

-----, *Le livre de la danse*. Paris: Ploche, n.d. Woodcut title page vignette. 1 p.l., 48 pp. ¶ OCLC: Indiana University and one location outside of the United States.

-----, *Le livre de la dentelle contenant l'histoire de la dentelle depuis le seizième siècle jusqu'à nos jours, les différents points, etc.* Paris: Ploche, 1852. 47, [1 blank] pp. ¶ OCLC: Princeton and three locations outside of the United States.

donner toute la qualité désirée : on les s
ensuite avec du sucre râpé.
Si on désire qu'elle soit plus délicate,
rôser les amandes, en les pilant, avec de
d'oranger, et l'entrelarder avec des pet
citron. On peut encore lui donner le
les objets favoris que l'on aime.

DE LA PÂTE AU FROMAGE.

que le marole, le gruyère, le brie, le r
sassenage et le parmesan soient les fr
us recherchés de tous les connaisseurs
ie encore de plusieurs autres espèces
qui ont également du mérite, princ
fromages nouvellement faits avec du
ie. Voici la manière la plus agréable
: menu vos amandes douces et quelques
citron confit ou de fleur d'orange, qu
un peu de crème douce pour emp
les de se tourner en huile; lorsque
moëlleux que du beurre frais, on
é d'un fromage frais, qui n'ait poin
soit de la veille.
mis un litre de fleur de farine sur
écartez votre farine de
et

-----. Le livre de la parfumerie de famille. Paris: Ploche, n.d. Woodcut title page vignette. 61, [1 - blank], [1], [1 - blank] pp. ¶ OCLC: Indiana University, Princeton, Bryn Mawr,

-----. Le livre de la pianiste. Paris: Ploche, 1852. 1 p.l., 62 pp. ¶ OCLC: three locations outside of the United States.

-----. Le livre de l'art du chant. Paris: Ploche, 1852. 62 pp. Page 45 misprinted as "4." ¶ OCLC: three locations outside of the United States.

-----. Le livre de hygiène domestique contenant l'hygiène de la maison, l'hygiène alimentaire et le régime a suivre, selon les tempéraments. Paris: Ploche, 1852. 64 pp. ¶ OCLC: three locations outside of the United States.

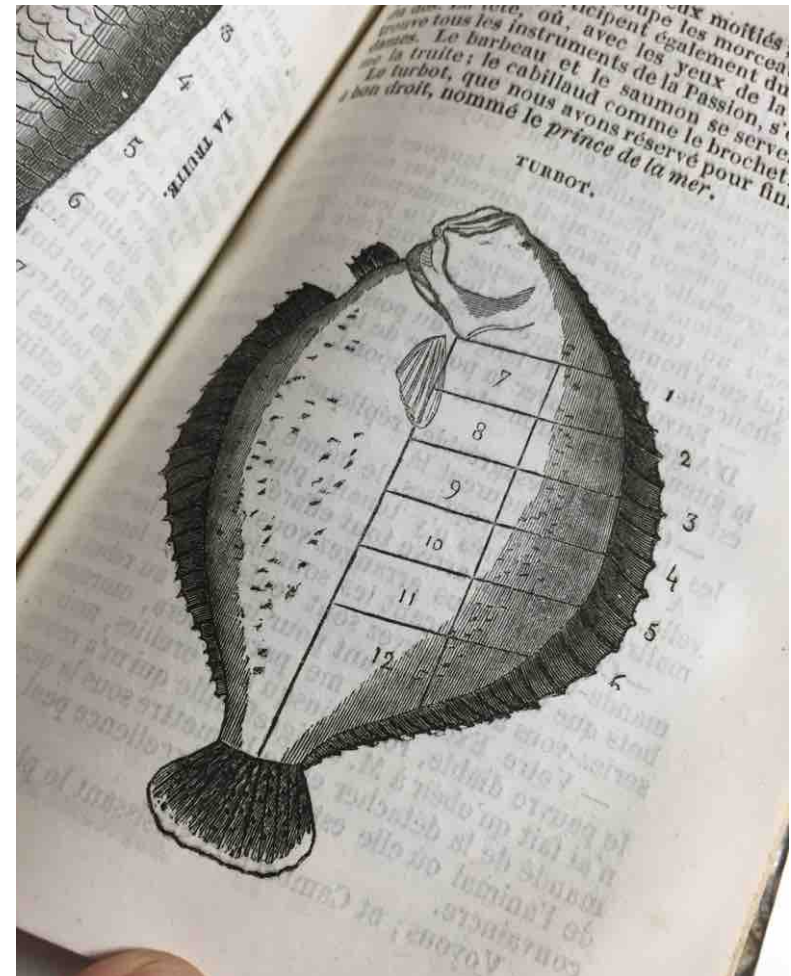
-----. Le livre des conserves et confitures. Paris: Ploche, 1852. 62 pp. Page 62 misprinted as "6." ¶ OCLC: two locations outside of the United States.

-----. Le livre des dames poètes. Paris: Ploche, n.d. Woodcut title page device. 62, [2] pp. ¶ OCLC: Indiana University and five locations outside of the United States.

-----. Le livre des domestiques. Paris: Ploche, n.d. Woodcut title page device. 63, [1 - blank] pp. Faint dampstaining to three leaves. ¶ OCLC: one location outside of the United States only.

-----. Le livre des jeux de salon. Paris: Ploche, 1852. 46 pp. ¶ OCLC: University of Chicago, Indiana University, Harvard, and three locations outside of the United States.

-----. Le livre du découpage a table ou manuel de l'écuyer tranchant. Paris: Ploche, 1852. 28 woodcuts in the text. 62 pp. ¶ OCLC: Getty, Indiana University, and four locations outside of the United States.



ESSAY

ET TARIF,

DU PAIN BIS, BLANC
& Jaunet, dressé par Nous
François de Paule le Rebours,
Chevalier, Seigneur de Chanussy
& de la Fontaine, Conseiller du
Roy, Prevost d'Orleans: en exe-
cution des Arrests des 20. Aoust
1680. & 14. Juin 1681.



A ORLEANS,

Chez FRANÇOIS BOYER, Im-
primeur de la Ville, rue
Sainte Catherine.

M. DC. LXXXII.

*The Business of being a Boulanger in 17th-century France;
with Glimpses into the Breads that were Made*

3. (BREAD.) Le Rebours, François de Paule. *Essay et tarif, du pain bis, blanc & jaunet.* Orleans: François Boyer, 1682.

Small 8vo in 4s. Woodcut device on title page and one woodcut initial. 1 p.l., 78 pp. Contemporary limp vellum wrappers, jaap edges, lower portion of lower free endpaper torn away. \$7500.00

The extremely rare FIRST EDITION of François de Paule Le Rebours' history of the various bread regulations for the production of *pain bis* (wholewheat bread), *pain blanc* (white bread), and *pain jaunet* (yellow bread, somewhere between white and wholewheat bread).

The *Essay* discusses the history of such regulations; how they were enforced; the names the many bakers that were involved in the administration of the rules as well as those that broke them; how the prices of bread were arrived at and when; the specifics of those prices; who the master bakers were in Orléans; a discussion of the milling of flour; recorded complaints of the inequality of bread being sold at different bakers shops; proportions of different ingredients to make bread measured in *mines* (1 *mine* = 17.29 gallons); and the value of different flours.

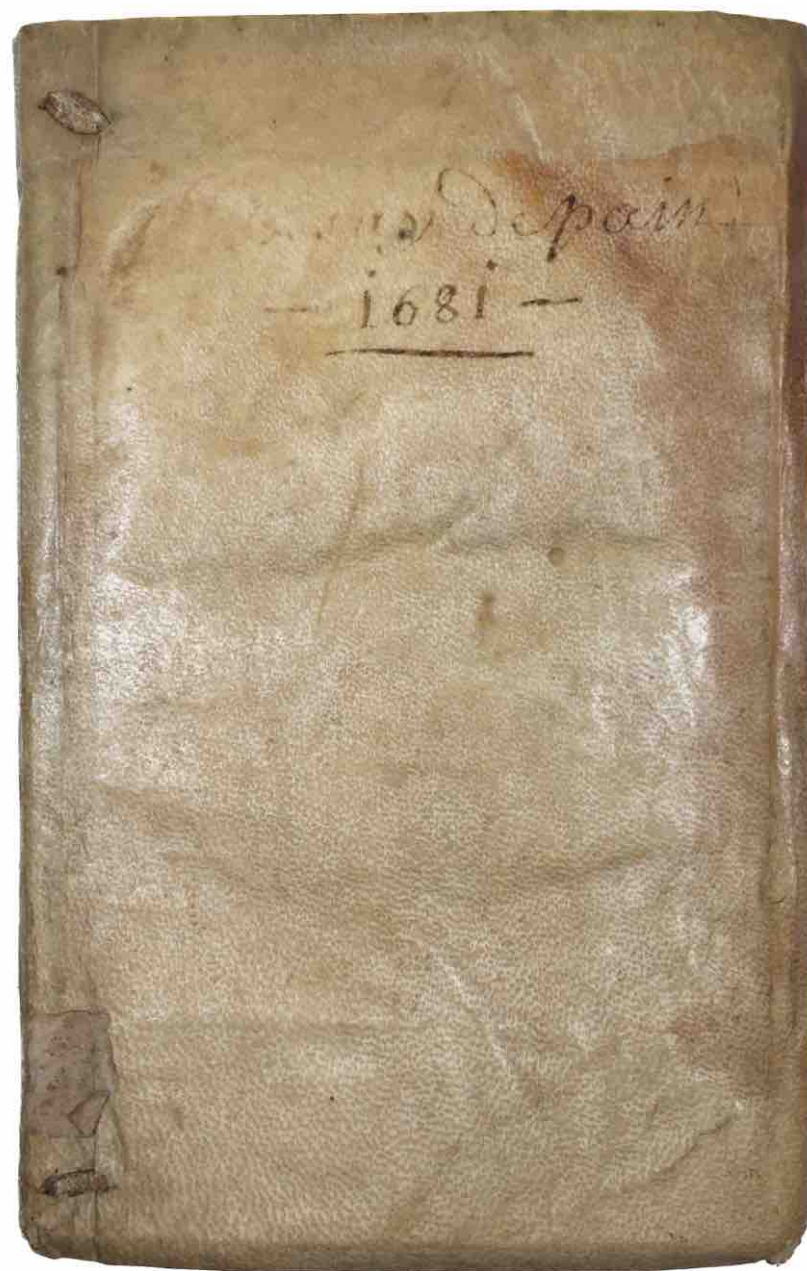
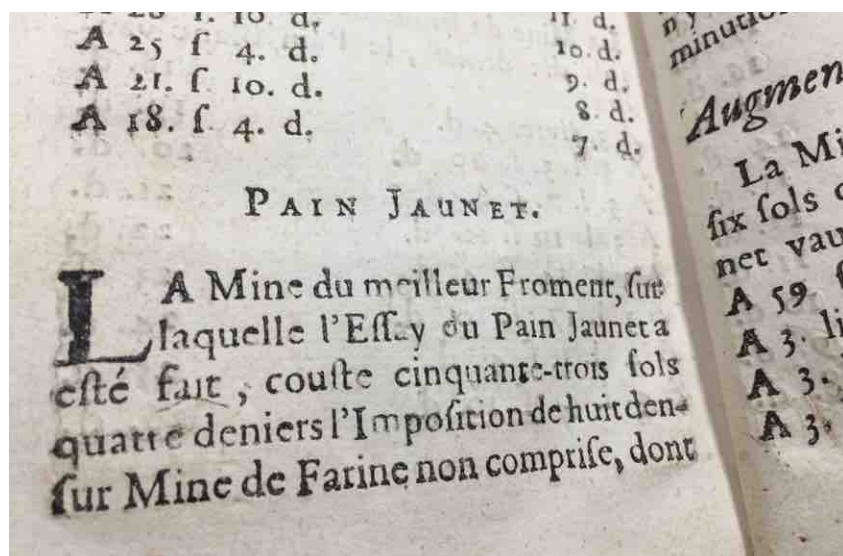
The final section gives the taxes and regulations for various breads as of August 1680 and June 1681. For each type of bread, the price chart gives a price for the loaf of bread based upon different prices for its flour. It is interesting to note that the loaves are large: they weigh six pounds each. The first part covers *pain bis* and here we learn that *pain bis* is made

up of two parts second tier wheat flour and one part rye. The price for the flour begins at 44 *sols* per *mine*. *Pain blanc* is then described, where it is described as being made from the best flour (which costs about 20% more than the 2nd tier flour). Again, prices are given for the cost of the bread in relation to the cost of the flour. The last part covers *pain jaunet* and, like the others, it specifies how many loaves of bread can be made from how much flour and what the loaves should cost relative to the flour cost. Interestingly, it is more expensive than *pain blanc* even though the flour is the same price.

With the title in manuscript on the upper wrapper and an ownership inscription of "Arnoy Dufoudras" on p. 1, both in a contemporary hand.

In very good condition and in a nice contemporary binding.

¶ Herluisson, *Recherches sur les imprimeurs & libraires d'Orléans*, no. 328; OCLC: Newberry Library and one location outside of the United States.



NOUVEAU TARIF

POUR
TROUVER LE PRIX
DES TROIS QUALITÉS DE PAIN;

IMPRIMÉ
SOUS LE CONSULAT

D'Illustres & Magnifiques Seigneurs M.M. LOUIS Marquis
DE CONCEYL, Chevalier-Seigneur de St. Roman,
Chevalier de l'Ordre Royal & Militaire de St. Louis, Gen-
tilhomme ordinaire de la Chambre du Roi; CESAR
HUGUE, & JEAN-BAPTISTE DELEUTRE.

ÉTANT ASSESSEUR

Noble & Illustre Personne JOACHIM-ANDRÉ-FRANÇOIS
DE SPINARDY, Docteur ez Droits Agrégé.



A AVIGNON,
Chez JOSEPH BLERY, Imprimeur de la Ville.

M. DCC. LXXX. *Gerardin fecit*

The Price of Wheat in Avignon

4. (BREAD.) Nouveau tarif pour trouver le prix des trois qualités de pain. Avignon: Blery, 1780.

4to. Woodcut border on title page and page 7, woodcut vignette on title page, large woodcut head and tailpieces, woodcut decorative initial. 7, [1 - blank] pp. Blue paste paper wrappers, printed on thick paper. \$1500.00

An UNRECORDED official statement regarding a new tax on three different types of bread (white, red, and brown). All prices are determined against the highest price which is that for *pain blanc de Gonesse* (a popular white bread). The new tax is taking into consideration many practical factors regarding the livelihoods of bakers such as firewood, labor, and rent. When this work was published, Avignon was still under rule of the Papacy and did not officially become part of France until 1791.

The rules for observing these new tax laws were rigorous and strict.

When it is necessary to make an increase or decrease in the price of a pound of bread, a police assembly will be convened, at which the registrar and the two master bakers will attend; and in their presence, the price reports of the domestic flour will be checked on the register, taking care that it is only on this quality of

wheat that the tariff has been made....At all increases or decreases in the price of bread, the four police valets will display the rate at the two butcher's shops, as well as at the market places, and will inform all the master bakers of the increase or decrease....this rate will always remain exposed, punishable by fine.

Another new ruling is that foreign wheat (such as that brought in to Avignon from Burgundy and Toulouse) will sell for considerably less and is meant to be used to make lesser quality bread. Cabaret and tavern owners are specifically forbidden to overcharge for bread under pain of incurring a fine.

With a chart comparing the price of *pain blanc de Gonesse* versus *bled de pays* (a less processed wheat from the countryside) by weight.

At the foot of the title page is written "Gerardin fecit" in a contemporary hand.

In very good condition and printed on unusually thick paper.

¶ Not in OCLC.



R A P P O R T
S U R
LA FABRICATION DU PAIN,
A D R E S S É
A U G É N É R A L E N C H E F.

G É N É R A L,

LA commission que vous avez chargée de suivre et d'améliorer la fabrication du pain, s'est occupée sans relâche de cet objet important, et elle a l'honneur de mettre sous vos yeux,

- 1.^o Le procès-verbal de ses séances;
- 2.^o Le résultat de ses recherches et de ses expériences;
- 3.^o Quelques vues sur l'amélioration des procédés usités.

A

*Printed on Egypt's First Press:
A Study on Bread Making*

5. (BREAD.) [Drop title:] Rapport sur la fabrication du pain. [Cairo: L'Imprimerie national, 1800.]

8vo. Contemporary mottled calf, gilt roll pattern around boards, spine gilt with red morocco label, gilt roll pattern on edges of boards, marbled edges, marbled endpapers. \$15,000.00

ONE OF THE MOST INTERESTING BOOKS WE'VE EVER HAD ON BREAD. The extremely rare FIRST EDITION of this study of bread in Egypt, written for Napoleon Bonaparte during his ill-fated Egyptian campaign (1798-1801). Due to the constant need to keep his troupes well fed, Napoleon put a group of his commanding generals in charge of figuring out how to improve the quality of bread being made in Egypt. Towards that end, the generals sought to identify where the best wheat could be found in Egypt by comparing the various wheats found in upper and lower Egypt. They then made them into loaves to ascertain their bread-making properties.

The research revealed that the wheat of lower Egypt was better, despite the fact that the majority of the bread consumed in Egypt was made from wheat from the upper part of the country. They also exposed a considerable amount of waste in the production and transportation of wheat in Egypt.

The researchers included General Jean Reynier (1771-1814, who had commanded a division at the Battle of the Pyramids one year before), General Joseph LaGrange (1763-1836, who entered Cairo at the head of the vanguard and distinguished himself at the siege of El Arish), and Colonel Sebastian Viala (1763-1849, who fought that year at the Battle of Heliopolis with General LaGrange). The researchers also decided that it was time to invent a machine that could efficiently clean the wheat. Normally, the Egyptians would wash the wheat in the Nile in baskets to allow for dirt and unwanted seeds to drift away. They would then lay out the wheat and walk on it to separate out any undesirable residue. Unfortunately, these methods were not only time consuming, but the people employed in this work were less than enthusiastic. This then necessitated additional time on the part of the researchers to ensure that the work was getting done properly. To address this problem, the authors proposed to have French mills transported to Egypt that could be “established on a boat in the Nile.”

There is also a brief reference to the military importance of their research. The authors write about how hospital bread is lighter and less substantial than *pain munition* (an “ammunition bread” made for armies). They describe how when using sifters to remove the bran from the wheat, they are able to do so with very little wheat loss, and that once the wheat is then milled, the result is a flour that was perfectly suitable for making *pain munition*, which is a very coarse bread. However, they also note that this bread would not be suitable for hospital bread.

A fine example of work being issued by Napoleon’s portable printing press in Cairo. Napoleon’s presses were only in production between 1799 and 1801. Napoleon had brought them from France in order to secure his power and disseminate propaganda, but by the spring of 1801, the second revolt in Cairo occurred and the printer Jean-Joseph was wounded and his assistant beheaded. The British took control of Cairo and although their plunder included the Rosetta Stone, the French commanders were able to retain the presses and they were removed as part of the French retreat. They would eventually become legendary in Paris and form part of a world-renowned press for printing in more than 150 different languages. For more on Napoleon’s interest in printing and on bringing different fonts, equipment, and printers with him to Egypt, see Jonathan North’s article “Egyptian propaganda.”¹

In very good condition.

¶ OCLC: Yale, University of Michigan, and five locations outside of the United States.

¹ See: www.jpnorth.co.uk/historical-research/napoleon-and-egypt/egyptian-propaganda/#:~:text=Napoleon%20would%20therefore%20make%20sure,produced%20a%20volume%20in%201610.

*Gathering Seaweed in Victorian England
a Remarkable Collection*

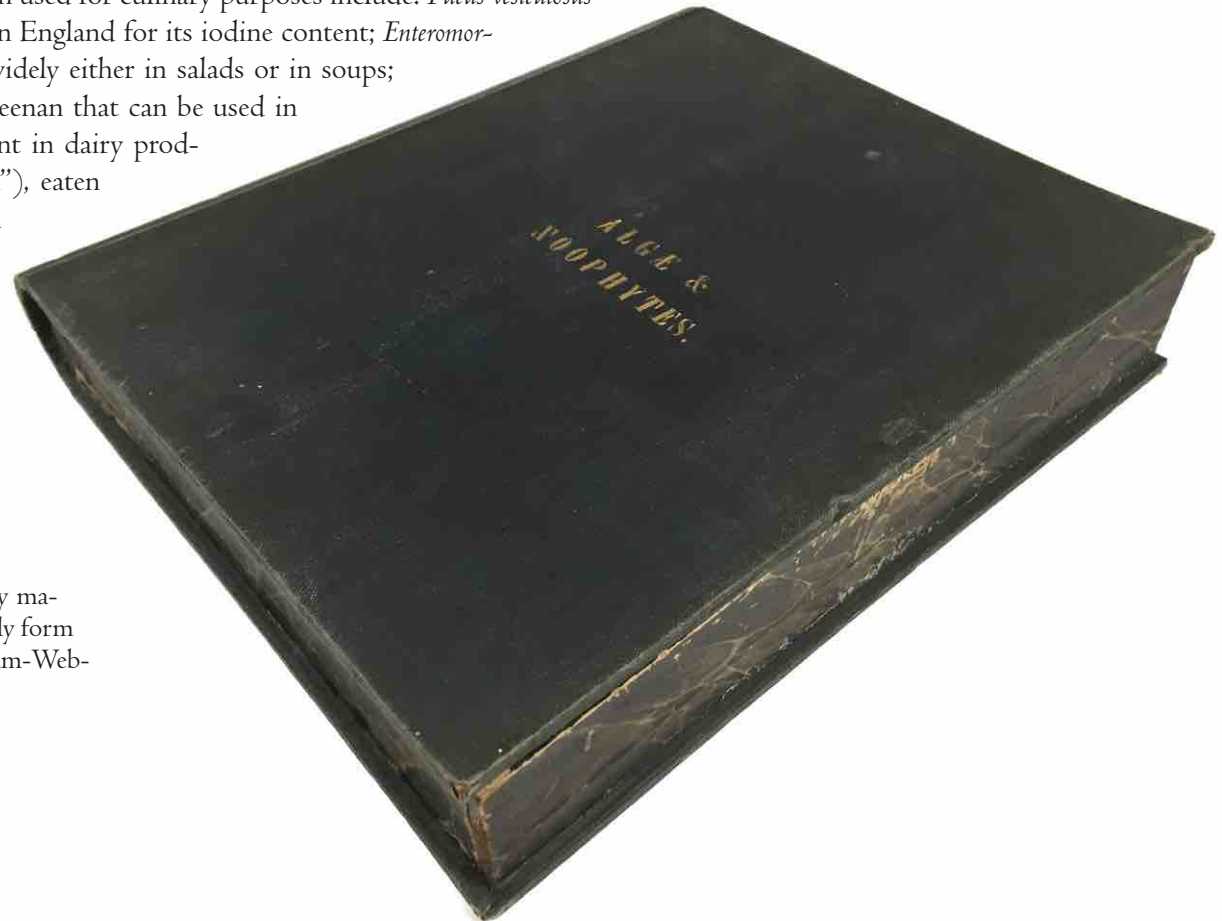
6. (BRITISH seaweed.) [Alice Flood, Oare, England, c.1890.]

62 loose leaves (containing a total of 68 seaweed samples) preserved in a contemporary green cloth drop-sided box. Leaf sizes vary: from 22.5cm x 18cm (folded closed) to 25.5cm x 20.5cm (folded closed). The box measures 29cm x 25.5cm, with gilt lettering on the top, marbled edges, and yellow pastedowns on the inside. \$6500.00

A TRULY BEAUTIFUL COLLECTION OF SIXTY-EIGHT SEAWEED, ALGAE, AND BRYOZOAN SAMPLES, a number of which have culinary uses and most of which are labeled with their common and Latin names.¹ A later note mounted onto the inside of the box records that the samples were “collected by Mrs Alice Flood (née Bailey), who lived in Oare, nr Malboro, Wilts, and died in Savernake Hospital in 1946, aged about 76.”

The seaweed and algae represented in this collection used for culinary purposes include: *Fucus vesiculosus* (“bladderwrack”), high in iodine and heavily harvested in England for its iodine content; *Enteromorpha intestinalis* (“sea grass”), highly nutritious and used widely either in salads or in soups; *Chondrus crispus* (“Irish moss”), a major source of carrageenan that can be used in place of animal-derived gelatin and as a thickening agent in dairy products such as ice cream; *Codium tomentosum* (“velvet horn”), eaten fresh, mixed in salads in Hawaii or preserved in salt in Japan; and *Laminaria saccharina* (“sugar kelp”), also known in Japan as “kombu,” an important ingredient in *miso* soup. Kombu is also good for cooking with beans as it has enzymes that help to digest and break down the sugars found in gassy foods. In general, many seaweeds are edible and have been used as health supplements, and as ingredients in cosmetics.

¹ A bryozoa is “any of a phylum (Bryozoa) of aquatic mostly marine invertebrate animals that reproduce by budding and usually form permanently attached branched or mossy colonies.” – Merriam-Webster Dictionary.





Series 2nd *Phylloperma* Fam. *Desmarestia* & *Desmarestia sanguinea*.

Also included in the fifty-two labeled samples are: *Desmarestia ligulata* ("sea sorrel"); *Nitophyllum punctatum* ("spotted scarf weed"); *Sphacelaria filicina* (which Flood labeled as "very rare"); *Ptilota plumosa* ("feathered wing weed"); *Cystoseira fibrosa* (also known as *Gongolaria baccata* or "bushy berry wrack"); *Griffithsia equisetifolia* (also known as *Halarus equisetifolius*); *Polyides rotundus*; *Delesseria sanguinea*; *Cladophora rupestris* ("common green branched weed"); *Antennularia antennina* (also known as *Nemertesia antennina*); *Halymenia ligulata* (also known as *Halarachnion ligulatum*); *Cellularia avicularia*; *Chylocladia Kaliformis* (also known as *Chylocladia verticillata*); *Nitophyllum laceratum*; *Gymnogongrus plicatus* (also known as *Abnfeltia plicata*, and only grows off the English coast); *Halidrys sliquosa*; *Callithamnion corymbosum*, and *Cutleria multifida* (also known as Cutler's many cleft weed" and labeled as "very rare"). There is also an extremely well preserved sample of a species of bryozoan called *Flustra foliacea* which is a sea animal that is often mistaken for a seaweed. There are two samples without a scientific name but with a location given of "Point de Galles" in Sri Lanka.

There is a lovely descriptive verse on the recto of one folded leaf which speaks to the beauty of seaweed. When this leaf is opened, a small portrayal of a basket "bouquet" of seaweed is mounted onto a watercolor seabed.

*The Plants of the Ocean thus sat up their plea;
Hi! call us no longer the "Weeds of the Sea,"
Tho' we breathe not the odours of earths favor'd flow'rs,
Yet delicate forms and gay colors are ours.
The hand which adorned the sweet perfum'd parterre,
Did our fringelike and fanciful dresses prepare;
As pendant we hang round the coralline caves,
Or float our light branches beneath the green waves,
Or twine midst the gems of the watery deep,
Or climb up the rocks or modestly creep,
Could you view all the beauties of which we might boast,
How varied our farms and our huts on each coast,
You would surely declare that the honor should be ours
Henceforth to assume the high title of "Flowers"*

Collecting and drying seaweed became a popular pastime in the Victorian era, especially among women, as it allowed them a greater sense of freedom and an outlet to display their understanding of the natural world. "A serious seaweed habit required canvassing miles of shoreline, tracking the ground for hours at a time, stooping occasionally to clip a specimen and tuck it inside a leather pouch or glass jar. Collectors tended to work in damp solitude. The best time to go out, advised nineteenth-century how-to guides, was after a storm. Wind and waves churn the compost on the ocean floor, uprooting deep-water plants and spitting them onto sandbanks a dozen miles away."²

Margaret Gatty (1809-1873), an English author of children's books and writer on the subject of marine biology, was an avid algologist (a person who studies algae.) She wrote about her joy in having a good excuse to wear men's clothing while doing her sample gathering. (It is probable that our author, Miss Flood, also hunted for seaweed in pants.)

On the recto of another loose leaf is a watercolor depiction of a moss-covered branch. Laid inside this leaf is a leaf with manuscript list of birds also with their common and Latin names. At the upper margin of this list is written "Bingley." Bingley is located in Yorkshire near Leeds.

A supremely well preserved collection of Victorian marine samples; even the most delicate, frond-like, lacy samples are in good condition. Each sample is attached to the paper with tiny stitches of thread.

² For more on the subject of algology, we found an interesting essay at: <https://publicdomainreview.org/essay/love-and-longing-in-the-seaweed-album>.



7. **THE COCKETTES go to college in the swing musical of the year "Hot Greeks."** [San Francisco]: **Pristine Condition, [Keith Blanton,] 1972.**

Flyer: 17.6cm x 12.5cm. Black ink on beige paper, small smudge on upper right corner of recto. \$50.00

A FLYER FROM THE LAST PERFORMANCE by the Cockettes before they disbanded in 1972. The Cockettes were formed in San Francisco in 1969 by Hibiscus (a.k.a. George Edgerly Harris III). The Cockettes were a group of men and women dressed in drag who performed adorned with fantastic costumes that included massive amounts of glitter and rhinestones. The performances – many of which occurred at Palace Theatre in North Beach – were largely made up of singing and dancing extravaganzas that “featured elaborate costumes, rebellious sexuality, and exuberant chaos.”¹ The Cockettes are considered to have been the inspiration for “the glitter rock era of David Bowie, Elton John, and The New York Dolls, and the campy extravaganzas of Bette Midler and The Rocky Horror Picture Show.”²

Hibiscus was a member of the Kaliflower commune located in the Haight-Ashbury district of San Francisco. The commune was “dedicated to distributing free food and to creating free art and theater.”³ Born in 1949, Hibiscus died of AIDS in 1982.

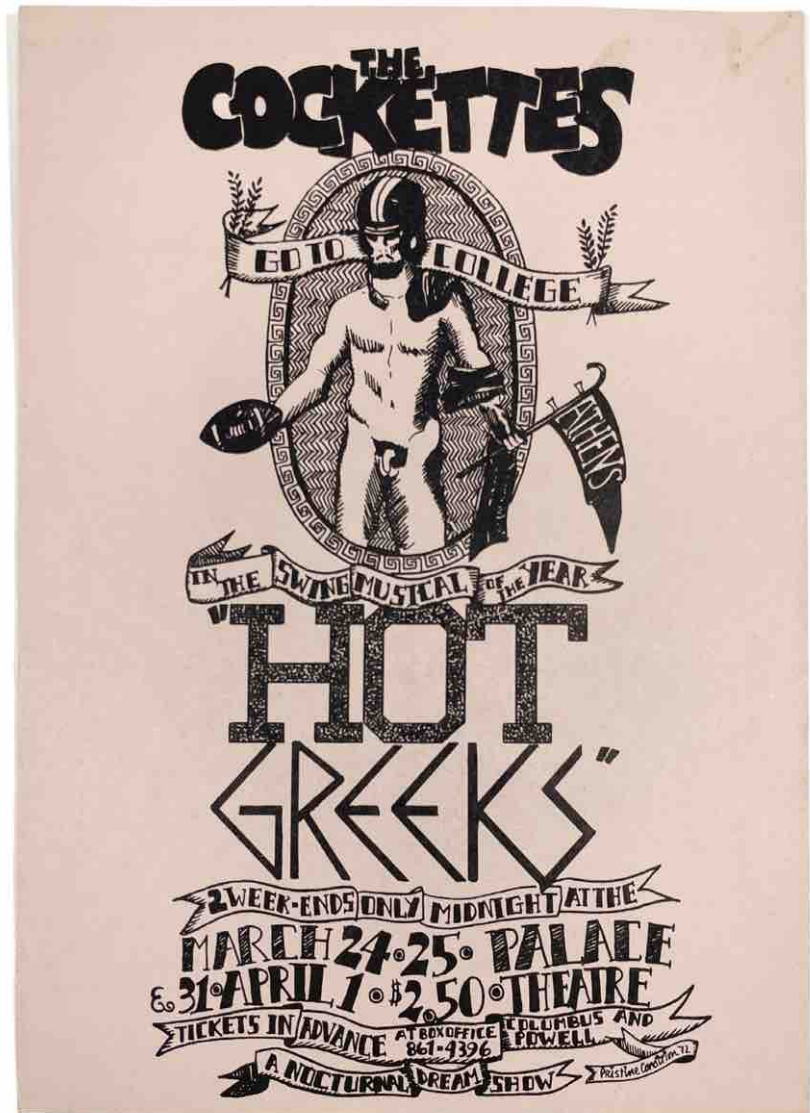
Printed by Pristine Condition, one of the theatre group’s members. In good condition.

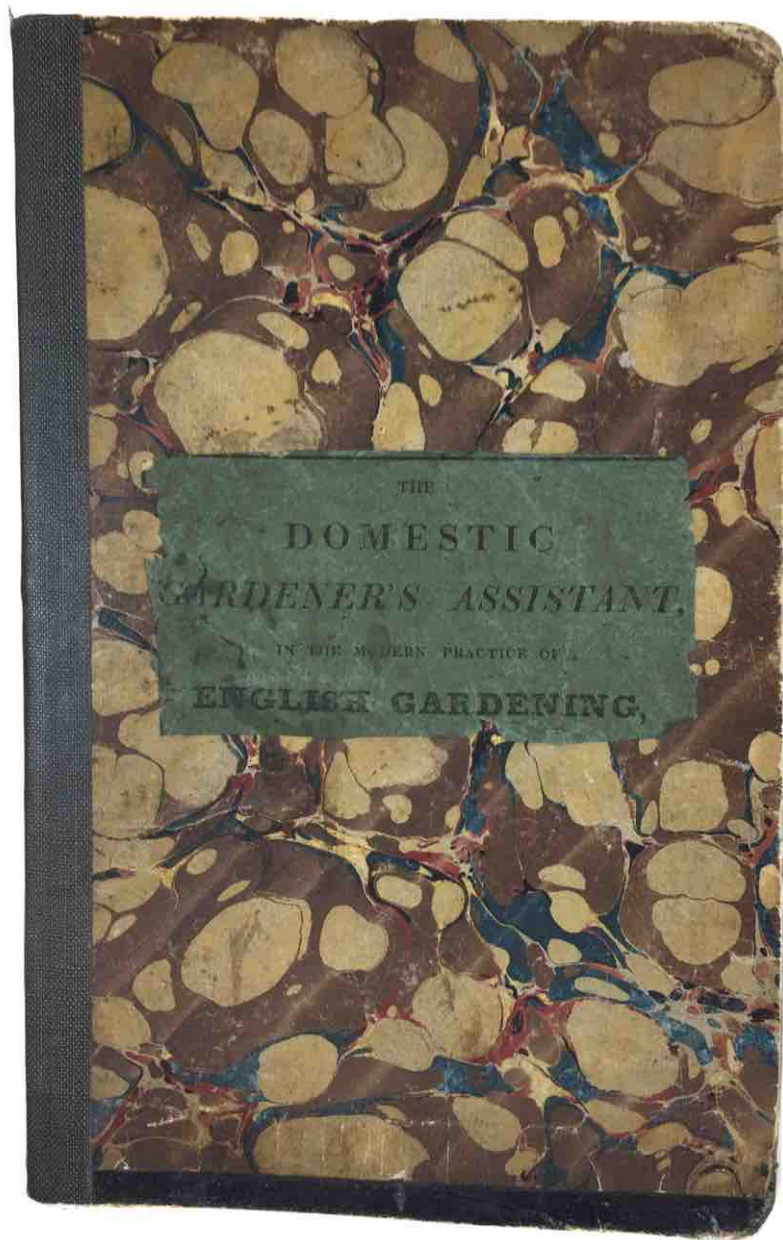
¶ OCLC: University of Michigan and Texas A&M University.

¹ For more information on the Cockettes and to see the film by David Weissman and Bill Weber about them go to: <https://www.cockettes.com/history/>.

² Ibid.

³ Ibid.





*How to Keep an English
Kitchen Garden*

8. COOLING, Edwin. A new edition of the domestic gardener's assistant, in the modern practice of English gardening. Derby: Wilkins, [1837].

8vo. Wood engraved frontispiece and wood engraved vignette on page 51. vii (including frontispiece), [8] - 60 pp. Contemporary quarter cloth over marbled boards, corners worn, light rubbing overall, printed green title label mounted onto upper board, light foxing on the first few leaves, moderate dampstaining and overall wear, manuscript notation on lower pastedown.

\$200.00

The extremely rare Second Edition of Edwin Cooling's book "for those who manage their own Gardens; Containing Monthly Directions for the Kitchen, Fruit, and Flower Gardens." Also included is information on how to manage hothouse and greenhouse gardens as well as advice on budding and grafting. With an additional section on beekeeping and pest control that begins with a lovely vignette of a beehive.

There is a list of recommended fruit trees, fruits, nuts, vines (including "Miller's Burgundy,") herbs, and vegetables. Also included is a list of decorative trees and flowers for the garden and plants that grow well in a greenhouse.

The bee section begins with a recommendation that the well-to-do landowner encourage "cottagers" to keep bees by gifting them with their first hive. "Thus at a small expense, they might excite a spirit of virtuous emulation, and at the same time afford a healthful and profitable amusement to this useful and laborious class of men" (p. 51).

Although browned and slightly worn, a good copy of a rare manual on English kitchen gardening and beekeeping.

¶ OCLC: Four locations outside of the United State

9. (CUBA & MEXICO: agriculture.) El Baylio Frey D. Antonio Maria Bucareli Y Ursua....modo de pagarse el derecho de alcavala en las ventas de solares, y otras fincas. Mexico City: N.p., 1779.

Broadside: 42.7cm x 31cm. Signs of having been folded twice, bottom left margin excised.

\$900.00

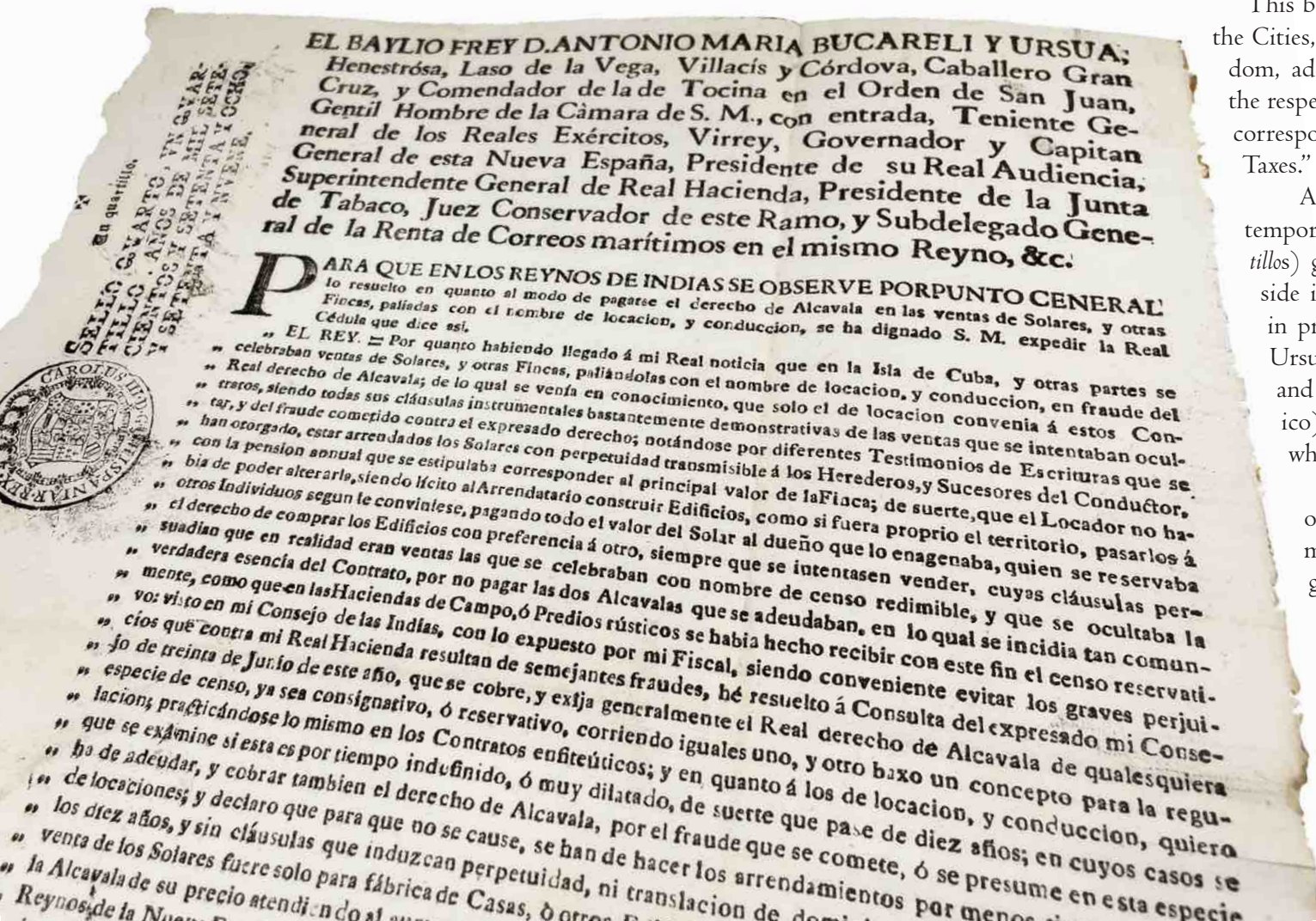
The UNRECORDED announcement by the King of Spain that it is illegal to dodge taxes when selling agricultural estates and various properties in Cuba. Details are discussed as to how this property tax has been avoided and how, in the future, the regulations will prevent such fraud. It also mentions that in certain regions, the tax will be cut in half in order to increase the population and prosperity in certain regions.

This broadside was to be posted in "all the Cities, Towns, and Places of this Kingdom, addressing the necessary copies to the respective Justices, and also those that correspond to the General Director of Taxes."

Along the left edge are two contemporary ink government stamps (*quartillos*) good for 1778-1779. The broadside is dated 14 January, 1779. Signed in print by Don Antonio Bucareli Y Ursua who was the governor of Cuba and the viceroy of New Spain (Mexico) from 1771 until April of 1779 when he died in office of pleurisy.

Although a small portion of the left edge is excised, the remainder of the broadside is in very good condition.

¶ Not in OCLC.



An Early Gastronomic Record

10. (CUNEIFORM TABLET.) Receipt for barley. Umma, Southern Iraq, 2033 B.C.

4.5cm x 3.5cm x 1.8cm. Five lines of text with light damage to the bottom of the tablet.

\$4000.00

AN AMAZING SURVIVAL AND CERTAINLY THE EARLIEST GASTRONOMIC ITEM WE HAVE EVER HANDLED. Barley was one of the first cultivated foodstuffs and in Mesopotamia it was one of their most important crops. It was used to make both bread and beer and was tied to the earliest form of currency (one *shekel* equaled a specific amount of barley).¹

The study of cuneiform tablets and cylinders are important for understanding diet in early times and places. As noted by Rosemary Ellison in her study *Diet in Mesopotamia: the evidence of barley ration texts* (c.3000-1400 B.C.), “by studying the botanical and faunal remains, cylinder seals and reliefs, and the cuneiform texts, it is possible to get some idea of the range of food which was available, which foodstuffs were utilized and how, and to a certain extent who ate what.” She notes that barley was a common form of payment and was carefully rationed by secular and religious employers. It was also the main food staple of the time.

Below is the description of our tablet written by Wilfred Lambert, professor of Assyriology at the University of Birmingham from 1970 to 1993.

The tablet is an administrative document recording a delivery of barley. 5 lines of text. The year name is fully preserved, and shows that this tablet dates to the 4th year of King-Shu-Sin, the fourth king of the Ur III dynasty, who ruled from 2037-2029 BC from the city of Ur. The name of this year commemorates a failed attempt by Shu-Sin to keep out the Amorite peoples who were gradually sweeping into Mesopotamia as the power of the Ur III kings diminished.



¹ The *shekel* is still being used today in Israel and Palestinian territories, though it is no longer tied to barley.

The tablet was once part of a large archive of related documents, and most probably comes from the ancient city of Umma, in what is now southern Iraq.

By studying cuneiform inscriptions of this type as a group and reconstructing the original archives as far as possible Sumerologists have been able to extract a great deal of information about conditions of daily life and social organization during the classical period of Sumerian civilization.

Both the obverse and reverse of the tablet show partial impressions of at least one rolled cylinder seal with which the supervisor ratified the document. It is probable that two seals were applied to this tablet. The clear example on the reverse belonging to a man whose name began with Lu... apparently son of Lugal-milgar'e, whereas the seal on the obverse begins ZA.

Translation

1. 25 (gur) 1 (sila) of barley
2.
3. Year in which Shu-Sin, the king
Built the wall against the Amurru

In an obituary of Professor Lambert, published by University of Cambridge Press, he is described as a “giant” in Assyriology “whose ground-breaking research permanently altered the course of cuneiform studies in the UK.” He was also “a lifelong vegetarian and a pacifist” who was known to be eccentric (he lived without a refrigerator, a car, a television, or a telephone).

He had always habitually visited private collections and dealers in order to transliterate tablets and seal inscriptions (which were never published), long before such holdings were attacked by archaeologists. Lambert never deviated from this practice, despite criticism, since he was motivated by a desire to know about every cuneiform tablet in circulation, and to record their contents.²

In very good condition.

² Published on Cambridge University Press' website at www.cambridge.org.

Victorian Food Orders

12. (EPHEMERA: confectionery.) Bo.¹ of J. Bolling cook, confectioner & fruiterer. [England: Robinsons 1860s.]

Receipt: 17.3cm x 13.6cm. Lithographed in black ink on pink paper, rule magenta, signs of having been folded twice, thumbing on recto, dissection to verso. \$100

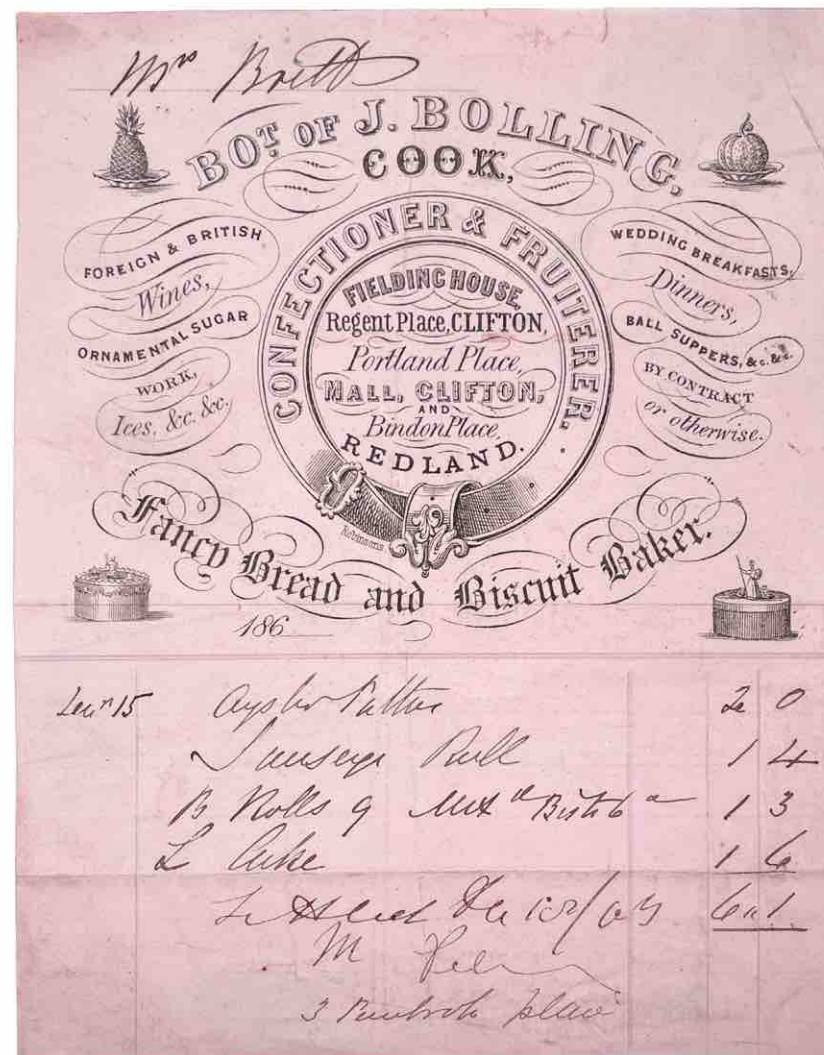
A LOVELY LITTLE Victorian lithographed order form for the business Bolling, self-described as a “COOK, CONFECTIONER AND FRUITERER.” On the upper portion of the sheet is an ornate illustration of Bolling’s specialties framed by a pineapple, a pumpkin, and two cakes.

The specialties include “Foreign & British Wines;” “Ornamental Sugar Work, Ices, &c. &c.,” “Wedding Breakfasts;” “Dinners, Ball Suppers, &c. &c.,” and “Fancy Bread and Biscuit Baker.”

At the top of the sheet “Mrs. Brett” is written in manuscript, and the lower portion, the form is filled out with her order for an oyster pie, various types of rolls, and a cake to be delivered to 3 Pembroke Place.

The printer, “Robinsons,” was a hugely successful paper, printing and packaging company founded in 1844. By 1860 they had 11 lithographic presses and two lithographic machines that operated by steam power. Interestingly, in 1889 they began a policy of granting one week’s vacation to their employees, which at the time was a fairly new practice in good condition.

¹ https://en.wikipedia.org/wiki/E._S._%26_A._Robinson.





Edwin Eastman

CAPTURED AND BRANDED BY THE COMANCHE INDIANS IN THE YEAR '80.

A TRUE NARRATIVE.

In the year 1880 I was captured by the Comanche Indians while journeying with my family to California. My parents and an only brother were murdered before my eyes, while my young wife was saved to meet a fate worse than death.

They intended to torture me before the eyes of my wife, before putting me to an end, but circumstances occurred whereby they found I could be made useful to them, and after much wrangling they concluded to spare my life also. They branded each of us upon the chin with the brand of a captive, which mark can never be effaced while time with us lasts. My wife was soon sold to a neighboring tribe, for a few trinkets, while I was put to hard labor of all descriptions. After seven years of hardship, toil and privation, and suffering indignities almost too degrading to mention, I at last succeeded in making my escape.

I traveled by night and rested in hiding places by day, until at length I fell in with a party of friendly Indians, who were guiding some miners to a desired route of travel. I joined their party, and together we journeyed to the mines of San Ildefonso. In the course of a few months I learned from these same friendly Indians that a white female, branded as a captive, had been seen among the Apaches. This I believed to be my wife; and after months of almost discouraging efforts, I succeeded in effecting her rescue, risking my life and her own in the effort.

I have lately published the sad history of myself and wife and entitled it "Seven and Nine Years among the Comanches and Apaches."

The object of this little pamphlet is to give the public the benefit of valuable information which I obtained while a captive among the Indians, and when knowledge I found of great value while among the miners of San Ildefonso.

Wakometkla was the Medicine Man of the tribe with whom I was a captive. He compelled me to gather the gums, barks, herbs, and roots necessary in the treatment of the diseases to which the tribe were subject. He taught me to prepare these remedies into a bitter compound which he gave to the people of the tribe when sick. I gathered these medicines at odd times for six years; and, although I then never expected to have the opportunity of making them useful to civilized people, still I felt a deep interest in watching their effect upon his patients, and often wondered how this wild man of the plains could have possessed himself of such wonderful knowledge in the cure of various diseases.

While working in the mines, I frequently had occasion to make use of the Indian Medicine. We were exposed to sudden changes, and in the rainy season, those of us who were as yet unaccustomed to the humid atmosphere often falling sick. I found it useful to myself, and I did not hesitate to urge upon others the necessity of using it. Its beneficial effects soon made an agreeable change in the health of our party, and in a short time we became the most rugged party of miners who had ever worked in that field. They soon styled me Doctor, but it gave me no displeasure, for although I took no credit to myself for the success of Wakometkla's compound, still I felt I was the means of its introduction among these sons of toil, and I felt a wholesome satisfaction in witnessing its beneficial influence.

After rescuing my wife, we soon returned to the East, and although I have been engaged in other pursuits, still I never fully relinquished my interest in the remedies which I was taught to REVERENCE while among the Indians. I have been too poor to introduce the compound, and I did not wish to ask help from others.

The Marketing of a Comanche Elixir

13. (FIRST NATION medicine and American cookery.)[Drop title:] Dr. Clark Johnson's family receipt book. New York: Johnson, [1880].

8vo. Text in two columns, large wood engraving on upper wrapper, several illustrations in the text. 15, [1 - blank] pp. Self wrapped, old bamboo leaves laid in. \$750.00

FIRST & ONLY EDITION of this pamphlet containing Edwin Eastman's narrative concerning his discovery of a miraculous elixir while living amongst the Comanche and Apache nations. In his narrative, Johnson explains that the recipe has come from Wakometkla, a Comanche medicine man. Also included is information on what this medicine can remedy; many testimonials, in both English and German; culinary recipes; household receipts; and remedies.

The household and culinary receipts do not seem to follow any sort of order, but the thread that ties them together is information on Indian Blood Syrup and testimonials to the syrup's efficacy. For example, sandwiched between two testimonials for the syrup as a cure for liver complaints is the recommendation for using kerosene as a cleaning agent and in between two testimonials for the Syrup as a blood cleanser is a recipe for "Pie-Crust Rolls." Also, seemingly randomly, between a recipe for "Our Old Home Christmas Pudding" and instructions for cleaning oiled furniture, is a recipe for mucilage which is a viscous adhesive for making medicine.

Included in the 49 "clearly expressed, inexpensive and basic" culinary recipes are "Johnny Cake," "Ladies' Cabbage," "Apples For Dessert," "Parsnip Fritters," "Thin Gingerbread," "Boston Baked Beans," and "Stuffing of Sage and Onions for Roast Duck." There is also a method for brewing coffee which involves mixing one egg in with the coffee grounds. A recipe for "Poverty Cakes" includes milk, saleratus (baking soda), eggs, and "Indian meal." Following is the recipe for "Cottage Pie."

Mince any kind of cold meat together (beef, mutton, veal, pork, or lamb), put it about an inch or an inch and a half deep in a pie-dish, and cover it with gravy; do not spare salt and pepper; cover it over with mashed potatoes, smooth at the top, and cut it across in diamonds with a knife; bake till it is crisp and brown at the top. A little Worcester sauce may be considered an improvement, if onions are not objected to.

The household receipts include how to get rid of "Rat-Holes;" how to relieve a toothache; a remedy for having accidentally ingested poison which is made of salt, ground mustard and water; a remedy for burns which consists of several applications of egg whites; how to find water; and how to wash red flannel. There is also a tip for cleaning discolored piano keys using whiskey and "an old piece of soft silk," as well as a method for cleaning out a pipe so as to be able to save "at least 20 percent" of the tobacco "as there will be no waste in the shape of the sodden mass of unconsumed tobacco usually left at the bottom of [a dirty] pipe."

On pages 13 and 14 there is text in German that is a translation of the information printed directly below Johnson's narrative regarding the various properties of the "blood syrup." Following this are more in depth descriptions of what cures may be performed by the remedy and the price for a full or half bottle of it. (These are also translations of text that is to be found in other parts of the pamphlet.) Interestingly, the testimonials in German are not included in the English sections and there are no culinary recipes in German.

According to an article in the 1873 edition of the *American Agriculturist*, "Dr. Clark Johnson" had already been found to be a quack who sold the same medicine that he calls in this publication "Indian Blood Syrup," under several other names such as "Mother Noble's Healing Syrup," "Wine of Apocynum," and "The Electric Health Restorer." The article attributes this so-called miracle cure-all to a certain Edward P. Huyler.¹

¹ For more information on this article go to <https://baybottles.com/2019/11/08/clark-johnson-dr-clark-johnsons-indian-blood-syrup/>.

DR. CLARK JOHNSON'S FAMILY RECEIPT BOOK



THE HOUSEKEEPER'S FRIEND.

CONTAINS MANY USEFUL RECIPES, CLEARLY EXPRESSED, INEXPENSIVE AND EASILY FOLLOWED, TOGETHER WITH MANY OTHER THINGS WORTH KNOWING.

PUBLISHED BY DR. CLARK JOHNSON,
77 WEST THIRD ST.,
NEW YORK CITY,
FORWARDED BY JEREMY CHASE.

In cases of ulceration of the womb, and inflammation, an injection of the SYRUP, somewhat diluted with water, will be found useful. It should, in such cases, be used with a female syringe, and its use continued internally as well as locally.

Female Complaints.

CLAIRFIELD, Claiborne Co., Tenn.,
March 14, 1880.

DR. CLARK JOHNSON: The use of your INDIAN BLOOD SYRUP has relieved me of Female Complaint and Lung Disease. It is the best medicine I ever used.

SARAH MARLAR.

JOHNNY CAKE.—Ingredients: Three cups of sour milk, two eggs, one-half cup of melted butter, salt, one tablespoonful of sugar, one teaspoonful of soda, dissolved in the milk, corn meal sufficient to make a batter. Mix well and bake in thin cakes on a griddle.

Female Complaints.

SHINNSTON, Harrison Co., W. Va.
DR. CLARK JOHNSON: I was almost broken down with Female Disease, and procured some of your INDIAN BLOOD SYRUP, which has benefited me more than any other medicine I ever used.

F. A. JONES.

LADIES' CABBAGE.—Boil a firm white cabbage ten minutes, changing the water then for one from the boiling tea-kettle. When tender, drain and set aside until perfectly cold. Chop and add two beaten eggs, a tablespoonful of butter, pepper, salt, three tablespoonfuls rich cream. Stir all well together, and bake in buttered pudding-dish until brown. Eat hot.

Female Weakness.

MERRILLSVILLE, Franklin Co., N. Y.
DR. CLARK JOHNSON: My wife was troubled with Female Weakness and General Debility, and use of your INDIAN BLOOD SYRUP cured her.

ISAAC M. FADDEN.

CHEESE.—Stir a little salt into a pan of "cream." Pour into a linen bag, and in three days, changing the bag every day, pack into a wooden cup or mold in the bottom, and press two hours. Cold with cold water before putting in curd. Wrapped in soft white paper or three folds of tissue paper will de the air, they will keep in a cool week. This is the cheese sold in under the name of *Neufchatel*.

Female Weakness.

VERMILION, Edgar Co., Ill.
DR. CLARK JOHNSON: I have used your EXCELLENT BLOOD SYRUP for diseases of females, and my health has been restored. I consider it the best medicine for Female Weakness.

SARAH J. WRIGHT.

small onion; then place a broom-pot, putting to two quarts beans, spoonfuls of molasses, a quarter of a salt pork, scored on top, with one table-salt and pepper; fill bean-pot with and let it stand in the oven where very slowly. When water has evaporated the beans are not done, pour in water. The beans should bake for seven or eight hours and be a light brown. They can be used in the pot for breakfast.

Female Complaints.

WOOSTER, Way
DR. CLARK JOHNSON: This is to certify that your valuable INDIAN BLOOD SYRUP has completely cured two of my daughters of a long-continued catarrh of the uterus, after eminent physicians failed.

MR. F.

COFFEE.—To make good coffee, use a tablespoonful for each person, mixed with it. Place this in a coffee-pot in a little cold water, then the desired quantity of boiling water; place it upon the stove and let it come to a boil. If no egg is used, boil two minutes, when it will be ready. The coffee-pot should be as close as possible to retain the flavor. The object of the water is to give time for the hot water to extract the virtues of the coffee before it is used.

Female Weakness.

REINBECK, Grund.
DR. CLARK JOHNSON: I procured your INDIAN BLOOD SYRUP for my daughter, and it has afforded me great relief.

MISS ANN PA.

POVERTY CAKES.—One pint of flour, one teaspoonful of saleratus, two eggs, and work them just stiff enough with water to work into balls, and boil them in a pot of water until they can be split open and eaten with butter.

Female Complaints.

BLOOMINGDALE, Essex Co., N. Y.
DR. CLARK JOHNSON: I was severely afflicted with Female Complaint, and the use of your INDIAN BLOOD SYRUP cured me, after all other medicines failed.

MRS. J.

APPLE BATTER PUDDING.—In a quart of milk, one cup of sugar, and one egg, mix enough to make a soft batter. Pare and core the apples, and make a stiff batter of the flour, and add the apples. Bake in a buttered dish in a hot oven. Serve with cream.

Female Complaints.

POQUETANUCK, New London Co., Conn.
DR. CLARK JOHNSON: I was afflicted with Female Complaint, and the use of your INDIAN BLOOD SYRUP cured me, after all other medicines failed.

CAROL.

TO DESTROY PLANT LICE.—Mix a little flour of sulphur with one bushel of flour, and scatter this over the plants infested with insects, and they will soon be destroyed. A second application may be necessary.

Among the complaints which "Indian Blood Syrup" is said to cure are liver diseases; dyspepsia; heart diseases; worms; rheumatism; sciatica; fever; and ague. For "Diseases of Females" the pamphlet states that:

The SYRUP regulates the female system in the most satisfactory manner. All the diseases to which females are subject are speedily benefited [sic] by the use of the SYRUP. Sunken eyes, pale faces, hollow cheeks, dark circles under the eyes, are soon removed by the use of the SYRUP.

In cases of ulceration of the womb, and inflammation, an injection of the SYRUP, somewhat diluted with water, will be found useful. It should, in such cases, be used with a female syringe, and its use continued internally as well as locally.

Also advertised in this pamphlet is a 300-page book titled *Seven and nine years among the Camanches [sic] and Apaches* printed by Dr. Clark Johnson. In it, it is made clear that the image on the upper wrapper of Dr. Clark Johnson's family receipt book is of Edwin Eastman after he had been "branded by the Indians."

The price listed for the syrup is one dollar for a full-size bottle and fifty cents for a half bottle. *Seven and nine years among the Camanches and Apaches* could be purchased for one dollar.

It should be noted that we have had one other copy of this work and there was a difference in the lower wrapper. In the previous copy, the lower wrapper's verso had printed on it further advertisements and testimonials for the Indian Blood Syrup. In the current copy, the verso of the lower wrapper is blank. In all other cases, the setting of the type appears to be identical.

In very good condition.

¶ OCLC: New York Historical Society, University of Rochester, Huntington Library, University of Michigan, Library Company of Philadelphia, Southern Methodist University and University of Southern Florida.

*An Irishman writes one of the First
English Books on Fruit*

14. THE FRUITERERS secrets. London: Jackson, 1604.

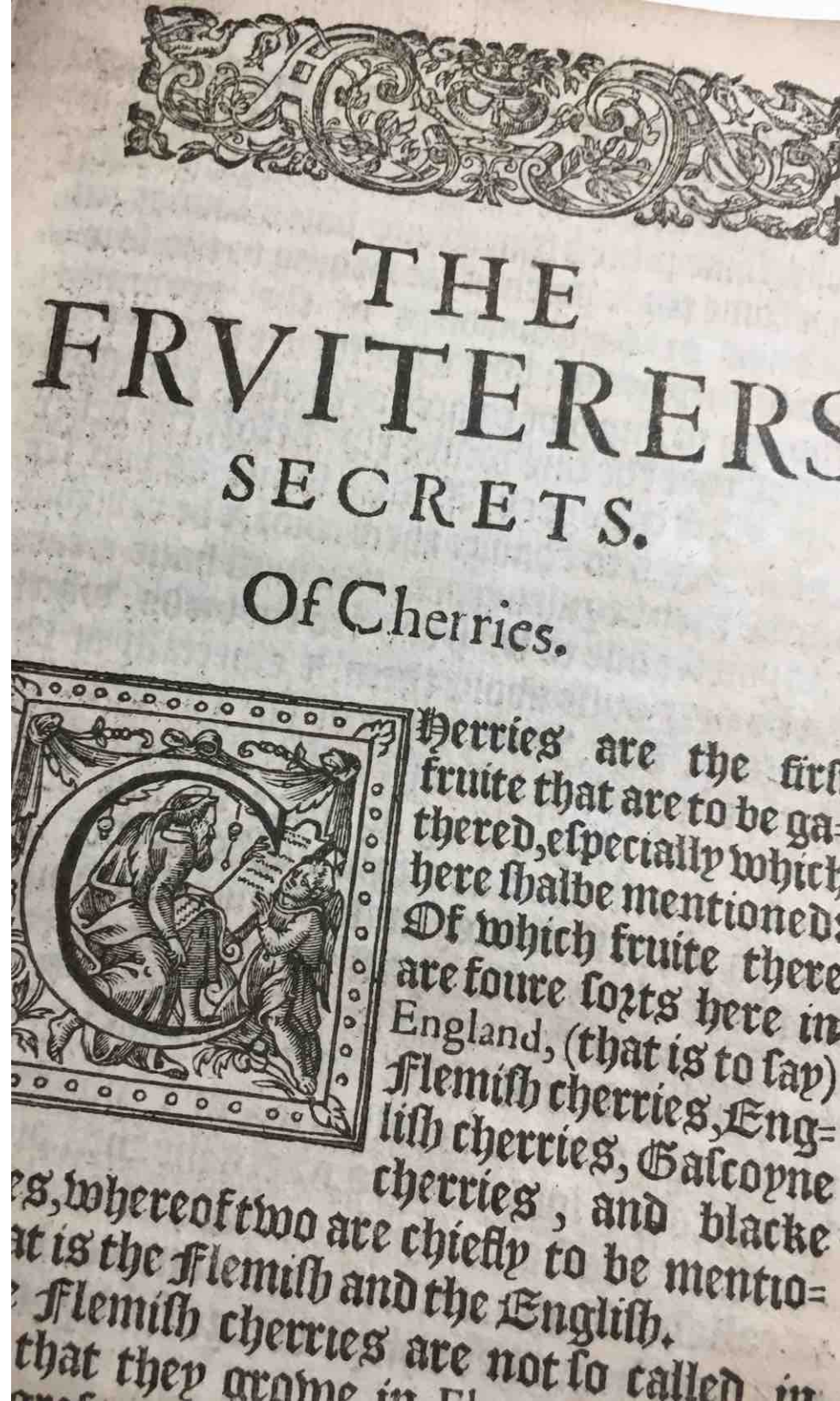
Woodblock printer's device on title page, woodblock head and tailpieces, and three historiated initials. 4to. 2 p.l., 28 pp. Bound in blue wrappers and preserved in a quarter blue morocco slipcase. \$18,000.00

The very rare FIRST EDITION of one of the earliest English works written solely about the collecting, storing, and transporting of fruit. On the title page is the claim that "No Treatise to this purpose [has] heretofore [been] published." The dedication and introduction are signed "N.F."

The study of fruit is a study of one of humankind's greatest pleasures in eating. Fruit has always been a natural and ready source of flavor and sweetness that comes out of a millennia-old relationship between man and nature. From grafting to importation to careful identification, fruit trees, bushes, and vines have evolved overtime to become part of our menus as well as ingredients in our apothecaries. *The fruiterers secrets* is important in this history and it is one of the earliest and rarest English works concerned with fruit.

The fruiterers secrets begins with a description of the gathering and conveying of cherries and then continues with a discussion of other stone fruits, pears, apples, winter fruit, quince, and medlars (or "medlers" which are small tart shrub fruit in the rose family). Sections cover what to do with fruit that has naturally fallen from the tree; the best time to transport fruit by water or land; the equipment needed during harvest; how to get the fruit to market; the rooms in which fruit should be stored; and methods for fruit-gathering that are to be avoided.

It is interesting that the author quickly acknowledges the locality and specificity of fruit production in England and how many fruits are known under multiple names. In the epistle to the reader, N.F. write:



I omit the nominating of all kind of fruities; for they be too many to be severally named. And commonly every fruite country hath their severall names, although one kinde of fruite. As, John-apples be, in some places, called Dewzings or long-lastors: and Gooddings be called old Wives, etc. yet although not severally named, you shall by this Treatise know the due course how to gather all kindes in their prime and season, and afterwards to carry or conveigh them, either by land or by water, and then how to reserve or keep them, to endure longest.

At the time, there was a growing market for fruit and many new varieties were being tried and sold throughout England. The handling, storage, and preservation of all fruit was still a major obstacle, however, to keeping people fed and stabilizing the price of fruit.

As early as 1577 William Harrison (1534-93), then chaplain to Lord Cobham, stated in his Description of England that orchards in England were never furnished with so good fruit nor with such variety as at this present. And the anonymously authored The Fruiterers Secrets (1604) revealed how individuals had taken propagation material from Harris's orchard as a result of which there was now a sufficient supply of fruit to the London market.¹ [Richard Harris was Henry VIII's fruiterer.]

In his work *Pomona's harvest*, the well-known pomologist and bibliophile H. Frederic Janson also connects the work to the time of King Henry VIII and then attributes the authorship of *The fruiterers secrets* to an Irishman.

King Henry's fruiterer, Richard Harris, "fetched out of France great Store of graftes, especially pippins...also out of the Low Countries cherrie grafts and peare grafts, of divers sorts." That's the story told by an anonymous Irishman, signing N. E., in his foreword to the "gentle reader" of The fruiterers secrets, London, 1604. The 28-page booklet deals essentially with harvesting, ripening, quality, storage, and use of fruit – p. 52.

Although Janson doesn't explain the reason for his Irish attribution, in the dedication to Charles Blount, the first Earl of Devonshire, N.F. describes himself as "Irish-borne." (It is interesting to note that Charles Blount (1563-1606) was Lord Deputy of Ireland under Queen Elizabeth I and later Lord Lieutenant of Ireland under King James I.)

When writing about *The fruiterers secrets*, Janson goes on to note how Renaissance and Baroque printers would imitate popular medical and alchemical treatises in their titles and marketing of works on fruit. Our work's reference to "secrets" fits that view as it approaches the content as a book of secrets, a then common trope in medicine and alchemy.

This work, sometimes erroneously attributed to Gervase Markham, reappeared under the title of *The husbandmans fruitfull orchard* in 1608 and 1609. In very good condition. Preserved in a blue sleeve with a blue morocco spine and blue slipcase.

¶ ESTC: Folger Shakespeare Library, University of Wisconsin (Madison), Williams College, and three locations outside of the United States.

¹ Woudstra, Jan. "Fruit cultivation in the royal gardens of Hampton Court Palace (1530-1842)", in *Garden History* vol. 44 no 2, pages 255-271.

The market continues weak and unsettled for both fresh and limed eggs. Fresh laid are in fair supply, which makes held lots very difficult to work off. Limed are exceedingly dull and weak, with sales difficult above 16c even of fine, and no very great outlet even at that price.

Job printing has been around since printing began. Because of its low survival rate, the history of job printing tells a story that is often forgotten and it occupies an important place in the history of printing because of how integrated it is into people's everyday lives. These printed pieces of paper help us to eat; to do our finances; to get to the train on time; to know what product to buy and how much to pay. They are part of a cultural moment that can be read, that helps us make sense of the world, and, most importantly, each piece of job printing has a materiality specific to its purpose.

The sheet is divided into three columns. At the top, there is a printed header (slightly askew and so printed at a time different than the body of the text), with the name of the company and "Commission Merchants in Country Produce, 13, 15, & 17 Centre Row, & 16 & 18 Merchants Row, West Washington Market, N.Y." The sales sheet is printed "Saturday December 29, 1877. One P.M."

In very good condition.

¶ Not in OCLC.

C O U N T Y
13, 15 & 17 Centre Row,
WEST WASHINGTON MARKET, N.Y.
And at Union Stock Yards, West

CLIFFE. WRIGHT.

RECEIPTS.

BUTTER.

	Eastern	Western
	2,761	1,060
Receipt last six days 19, '22	Total to-day 3,821 pkgs	

The market for prime to fancy butter continues very weak, owing to the limited supply, but for the great bulk of butter here trade continues very slow and prices weak and unsettled. Western creamery leads the market and in a small way have been made above quotations. Creamery is running poor, and fine fall tubs are preferred when found of desirable quality, pretty full to be obtained. Tubs mixed with late made and wintry flavor are very slow. Really good useful ones perhaps moved a little better the past few days for a full supply of fine Western. This latter has been sparingly the past few days, most arrivals being off. Strictly fine lots are held quite firmly, but others are generally dull. Kolls are more plenty weaker.

Packages.

Curries, firkins and tubs, fine.....	25 @ 26c	Turkey
Curries, firkins & tubs good to prime	22 @ 24c	Turkey
Curries, firkins & tubs, com. to good	16 @ 21c	Turkey
Direct invoices.....	24 @ 25c	Turkey
Good to prime.....	21 @ 23c	Chick
Good to good.....	15 @ 20c	Chick
Tubs and pails, fine fresh.....	30 @ 31c	Chick
Tubs and pails, good to prime...	26 @ 28c	Chick
Tubs and pails, fair to good....	23 @ 25c	Chick
Tubs and pails, com. to fair.....	15 @ 20c	Chick
Poor.....	12 @ 14c	Chicke
Full.....	25 @ 27c	Chicke
Fines.....	23 @ 24c	Chicke
Good to prime.....	20 @ 22c	Old Fo
Good to fair.....	15 @ 18c	Old Fo

*A Cooperative Bakery for the Sake of
Improved Bread in a Small
Village in France*

**16. (GASTRONOMY & economic precarity: bread.)
[Drop-title:] Project d'une société coopérative. Bou-
langerie économique. [Bagnères: Péré, 1867.]**

6cm x 10.8cm. 12 pp. Self-wrapped, stitched as issued, some wormholes in upper wrapper affecting three words (sense still clear). \$250.00

FIRST & ONLY EDITION – and a remarkable survival – of this provincial publication for a communal breadmaking society in Bagnères, France. The purpose of this work was to lay out the principles that each member of the society must agree to. First and foremost is the requirement that “the company is constituted solely with a view to first: providing the associates and their families with good bread at the cheapest possible price, and second: to improving the production of bread in Bagnères” (“La Société se constitue uniquement en vue 1° de procurer aux associés et à leurs familles de bon pain au meilleur marché possible, 2° d’améliorer la fabrication du pain à Bagnères”).

The cooperative also makes it clear that it is of foremost importance that this be a non-profit bakery. Any proceeds gained by selling bread to non-members will go to improving the baking equipment; to acquiring or building ovens or mills; and to keeping the retail price of the bread low, even when the cost of grain and flour is high.

In good condition.

¶ Not in OCLC:

PROJET D'UNE SOCIÉTÉ COOPÉRATIVE

**BOULANGERIE
ÉCONOMIQUE**

STATUTS

ARTICLE 1^{er}. — Les soussignés, habitants de Bagnères, forment entr'eux et leurs concitoyens qui adhéreront aux présents statuts une Société coopérative civile, dont les conditions sont ci-après détaillées.

*A Union in Support of
Food Workers*

17. (GASTRONOMY & economic precarity.) Food workers industrial union of the United States of America. New York: N.p., [c.1935].

Broadside: 27.8cm x 21.5cm. Slight aging and coloring to right edge, signs of having been folded twice, with the date "1935" written at the bottom. \$100.00

An UNRECORDED broadside from the long defunct, Food Workers Industrial Union (FWIU), based in New York City. The purpose of this early mimeograph-printed sheet was to invite people not only to subscribe to their publication, but also to write for *The Food Worker*.

Emblazoned in capitalized handwriting is "All Food Workers Take Notice!" and "The Food Worker Fights Fascism!" For 50 cents a year the reader of *The Food Worker* is promised access to articles that encourage mobilization towards "higher wages, an eight hour day, and better working conditions."

*In the June 19, 1930 issue of the Daily Worker, Sam Weissman, general secretary of the Food Workers Industrial Union, wrote that the successful organization of food workers could not be done by simply organizing the corner bakeries and cafeterias that had until then been the union's main focus. A shift towards food manufacturing was necessary. "Our orientation must be towards the building of a national Food and Packing House Workers Industrial Union" he wrote, and it must "start immediately."*¹

The FWIU was affiliated with the Communist Party of the United States under the umbrella of the Trade Union Unity League from 1929-1935. They appear to have had some great successes, raising the wages for mostly black women who worked as nut pickers in St. Louis, Missouri and fighting against the National Biscuit Company (Nabisco's) abysmal work conditions and proposed wage cuts.² Much of their work was in aid of underprivileged immigrant communities such as Puerto Ricans, Greeks, Russians, and Italians.³

At the time that this publication was printed, the national office for the FWIU was at 915 8th Avenue in New York City.

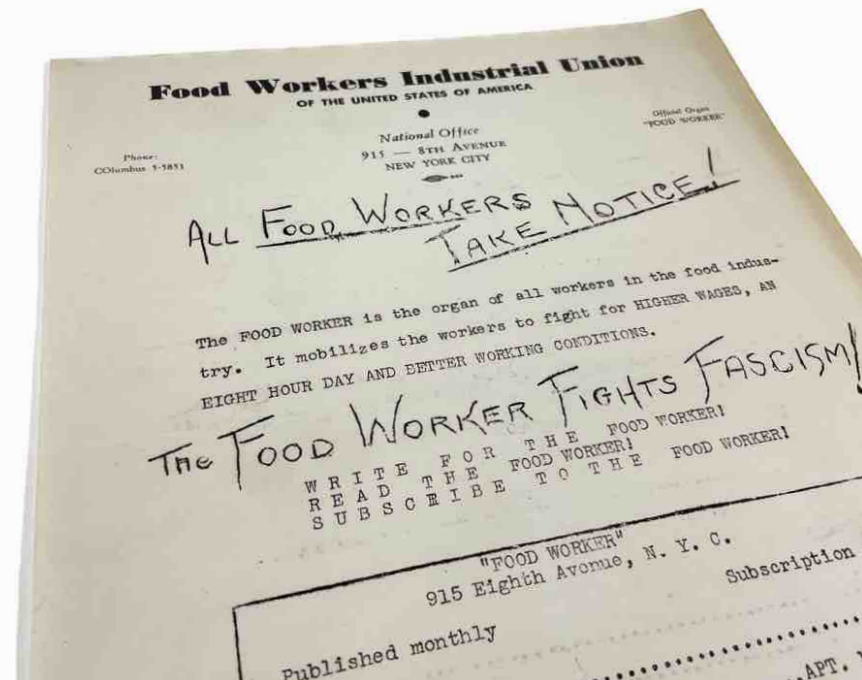
In good condition.

¶ Not in OCLC.

¹ This was taken from an article on <https://www.restaurantworkernews.org> regarding the national biscuit strike and a book titled *We Have Fed You All a Thousand Years: New York City Food Worker Organizing, 1912-1937*.

² <https://socialistproject.ca/2022/08/independent-unions-break-through-economic-crisis/>.

³ <https://centropr-archive.hunter.cuny.edu/digital-humanities/puerto-rican-labor>



Victorian Asylum Dining

18. (GASTRONOMY & economic precarity.) Hanwell lunatic asylum dietary.
[Southall, England:] Asylum Press—R. F. Simmons, c.1850.

Broadside: 40cm x 12cm. Printed on light grey paper, signs of having been folded twice, faint sunning, light spotting on one small section. \$5500.00

THE EXTREMELY RARE SURVIVAL of a menu printed by and for the patients at Hanwell Lunatic Asylum. There are no copies found in OCLC. The broadside (which was intended to be cut in half) is divided into males and females and records what both were served for breakfast, lunch, and dinner.

Breakfast remained the same throughout the week with men receiving 6 oz. of bread and one pint of cocoa; women were served 5 oz. of bread and one pint of cocoa. Supper was also consistent, with men receiving 6 oz. of bread; 2 oz. of cheese; and a half pint beer. Women received 5 oz. of bread; half an ounce of butter; and one pint of tea. "Dinner" (lunch) varied throughout the week and unlike breakfast and supper, women received exactly the same food and quantities as men. On Sundays, Tuesdays, Wednesdays, and Fridays, the menu included 5 oz. of cooked meat; 4 oz. of yeast dumpling; 12 oz. of vegetables; and a half pint of beer. Mondays featured soup; Thursdays 12 oz. of Irish stew; and Saturdays 10 oz. of pie crust.

Each menu includes "extras" for certain patients. Men working outdoors were allowed an additional half pint of beer at 11am and 4pm daily, as well as 1 oz. of (dry) tea and 4 oz. of sugar per week. Women who worked in the laundry room were allowed an additional half pint of beer at eleven in the morning with bread and cheese. Both the men and women who were part of this labor force were also to be awarded 11 oz. of currant dumplings instead of the usual soup and stew that was served on Mondays and Thursdays.

"At...Hanwell Insane Asylum,...patients were encouraged to aid their recovery by keeping small [garden] allotments. On the nearby canal, produce from the asylum gardens was loaded onto barges at the 'asylum dock' and shipped to the London markets to generate income. An asylum diet was better than in many working households, with fish or meat and vegetables for lunch and bread and cheese supplemented by beer, cocoa and tea."¹

¹ <https://historicensland.org.uk/research/inclusive-heritage/disability-history/1832-1914/daily-life-in-the-asylum/>

HANWELL LUNATIC ASYLUM DIETARY.

Males.

BREAKFAST.

6 oz. Bread, and 1 Pint of Cocoa.

DINNER.

Sunday,	{	5 oz. Meat Cooked,
Tuesday,	{	4 oz. Yeast Dumpling,
Wednesday,	{	12 oz. Vegetables,
Friday,	{	$\frac{1}{2}$ Pint Beer.
Monday,	{	1 Pint Soup,
	{	6 oz. Bread,
	{	$\frac{1}{2}$ Pint Beer.
Thursday,	{	12 oz. Irish Stew,
	{	6 oz. Bread,
	{	$\frac{1}{2}$ Pint Beer.
Saturday,	{	10 oz. Pie Crust,
	{	4 oz. Vegetables,
	{	1 $\frac{1}{2}$ oz. Meat,
	{	$\frac{1}{2}$ Pint Beer.

SUPPER.

6 oz. Bread, 2 oz. Cheese, $\frac{1}{2}$ Pint Beer.

Extras to Workmen.

Out-door Workers to be allowed $\frac{1}{2}$ pint Beer at 11 o'clock a. m. and at 4 o'clock p. m. daily, 1 oz. Tea, and 4 oz. Sugar per week.

N. B. On Mondays and Thursdays 11 ounces of Currant Dumpling is occasionally given in lieu of the Soup and Stew.

E. CLIFT, Storekeeper.

Asylum Press—R. F. Simmons

HANWELL LUNATIC ASYLUM DIETARY.

Females.

BREAKFAST.

5 oz. Bread, and 1 Pint of Cocoa.

DINNER.

Sunday,	{	5 oz. Meat, cooked,
Tuesday,	{	4 oz. Yeast Dumpling,
Wednesday,	{	12 oz. Vegetables,
Friday,	{	$\frac{1}{2}$ Pint Beer.
Monday,	{	1 Pint Soup,
	{	6 oz. Bread,
	{	$\frac{1}{2}$ Pint Beer.
Thursday,	{	12 oz. Irish Stew,
	{	6 oz. Bread,
	{	$\frac{1}{2}$ Pint Beer.
Saturday,	{	10 oz. Pie Crust,
	{	4 Vegetables,
	{	1 $\frac{1}{2}$ oz. Meat,
	{	$\frac{1}{2}$ Pint Beer.

SUPPER.

5 oz. Bread, $\frac{1}{2}$ oz. Butter, 1 Pint Tea.

Extras to Laundry Women, &c.

Laundry Women, &c. to be allowed $\frac{1}{2}$ Pint Beer at 11 o'clock, a. m. with Bread and Cheese.

N. B. On Mondays and Thursdays 11 ounces of Currant Dumpling is occasionally given in lieu of the Soup and Stew.

E. CLIFT, Storekeeper.

Asylum Press—R. F. Simmons

Hanwell was a pioneering asylum that became a model for future institutions both architecturally and in its methods for treating patients. The first Medical Superintendent, Sir William Ellis (1780-1839), introduced his own idea of work therapy.

'Therapy of Employment'...encouraged patients to use the skills and trades which they had acquired before entering the Asylum, to occupy themselves, for the benefit of the Asylum and as an aid in their treatment by restoring their self respect and by reviving an aspect of their lives from before their illness.²

The asylum had its own bakery and brewery and sought to be as self-sufficient as possible. There were "separate workshops for the various trades, namely, upholsterers, printers, tailors, shoemakers, carpenters, tinmen, plumbers, and smiths."³

The document is signed (in print) "E. CLIFT, Storekeeper" at the bottom of both menus. The Union's and Parish Officers' *Year-Book*, 1850, records Edward Clift as being the storekeeper and steward at Hanwell Lunatic Asylum.

It is very unusual to find a primary source detailing the food eaten within an asylum, or indeed, any congregate setting of this period. In addition to the progressive way in which Hanwell treated its patients, food was clearly also seen as an important facet of mental health and recovery. It is equally rare to find a menu printed by patients of a mental institution.

In good condition.

¶ Not in OCLC.

² <https://discovery.nationalarchives.gov.uk/details/r/64bbd4e5-oco7-448c-879c-e02ccc016bod>

³ <https://www.victorianlondon.org/health/hanwell.htm>.

HANWELL LUNATIC ASYLUM DIETARY.

Females.



BREAKFAST.

5 oz. Bread, and 1 Pint of Cocoa.

DINNER.

Sunday,	{	5 oz. Meat, cooked.
Tuesday		4 oz. Yeast Dumpling.
Wednesday,		12 oz. Vegetables.
Friday,		$\frac{1}{2}$ Pint Beer.
Monday,	{	1 Pint Soup.
		6 oz. Bread.
		$\frac{1}{2}$ Pint Beer.
Thursday,	{	12 oz. Irish Stew.
		6 oz. Bread.
		$\frac{1}{2}$ Pint Beer.
Saturday,	{	10 oz. Pie Crust.
		4 Vegetables.
		$1\frac{1}{2}$ oz. Meat.
		$\frac{1}{2}$ Pint Beer.

SUPPER.

5 oz. Bread, $\frac{1}{2}$ oz. Butter, 1 Pint Tea.

Extras to Laundry Women, &c.

Laundry Women, &c to be allowed $\frac{1}{2}$ Pint Beer at 11 a. m. with Bread and Cheese.

N. B On Mondays and Thursdays 11 ounces of Currant D is occasionally given in lieu of the Soup and Stew.

E. CLIFT, Storek

Asylum Press—R. F. Simmons.

*An Apprenticeship to a Baker
& Confectioner*

19. (GASTRONOMY & economic precarity: indentureship.) Letter from Reverend Chandos Pole regarding the imminent indentureship of George Sessions to John Hardy, Baker & Confectioner, dated 15 February, 1856. [With:] Indenture contract binding George Sessions to John Hardy for seven years, dated 21 February, 1856. [With:] Bond of Agreement binding John Hardy to take George Sessions on as his apprentice, dated 21 February, 1856.

I. [POLE, Reginald Chandos.] My Dear Jepso[n?]. [Derbyshire, 15 February, 1856.] Oblong: 20.2cm x 25.5cm. Blue laid paper with “Derbyshire Club” embossed on the upper right margin of the recto, manuscript on recto and verso, signs of having been folded three times, a few puncture holes from a push pin (not affecting text). With “15 Feb^{ry} 56 / Rev^d R Chandos Pole / Pole’s Charity” written in another hand on the verso.

II. [INDENTURE CONTRACT.] [Signed by George Sessions, Rebecca Sessions, John Hardy, and John Heald.] This indenture witnesseth that George Sessions son of Rebecca Sessions of Markeaton...a poor indigent boy belonging to the Parish of Markeaton...doth put and bind himself apprentice to John Hardy of Willow Row in the Parish of All Saints. [Markeaton, Derby, England, 21 February, 1856.] Oblong: 23cm x 38cm. In print and manuscript on laid paper, recto and verso, signs of having been folded twice, three embossed wax seals on recto, some sunning to edges of verso, a few puncture holes from a push pin (not affecting text).

III. [Signed John Hardy.] Bond of agreement. 21st February 1856. 32cm x 20cm. In print and manuscript on blue laid paper, recto only, signs of having been folded three times, a few puncture holes from a push pin (not affecting text). \$200.00

AN ABSOLUTELY INCREDIBLE SURVIVAL allowing us insight into the life of a disadvantaged youth in England in the mid-19th century.

I. The story begins with a letter from Reginald Chandos Pole to a friend in Markeaton, which was at that time a civil parish in Derby. He is asking his friend Jepso[n?] to take care of a matter concerning the indentureship of a young boy named George Sessions as an apprentice to John Hardy, a baker and confectioner, as he, Chandos Pole, is “still poorly.” Chandos Pole was a descendent of Sir German Pole, whose funds established the German Pole Charity of Radbourne upon his death in 1683. We were able to locate the calendar of apprenticeship entries in the Derbyshire record office which covers all apprenticeships paid for by this charity between 1754 and 1895. “The aim of the charity was the apprenticing of poor children from the six townships of Radbourne, Mercaston, Mackworth, Markeaton, Dalbury Lees and Mickleover, with each township able to put forward one apprentice a year.”¹

II. The second document is the paperwork created to bind young George Sessions, “a poor indigent boy belonging to the Parish of Markeaton...”

¹ <https://calmview.derbyshire.gov.uk/calmview/GetDocument.ashx?db=Catalog&fname=Radbourne.pdf>

This Indenture Witnesseth

That the said *John Hardy* hath put and bound and by this Indenture doth bind himself to the said *John Hardy* to be his Apprentice unto the full end and term of *Seven* Years from thence next following to be fully complete and ended faithfully shall serve *him* - secrets keep, *his* lawful commands every where gladly do, he shall do none of others, but to *his* power shall let or forthwith give warning to *him* said *Master* of the same them unlawfully to any. he shall not commit fornication nor contract Matrimony within the said term, whereby *his* said *Master* may have any loss with *his* own Goods or others during the said term, neither buy nor sell he shall not haunt Taverns or Playhouses nor absent himself from *his* said *Master* and all faithful apprentice he shall behave himself towards *him* said *Master* of the said Apprenticeship to be well and faithfully performed and also in consideration of the sum of *£10* the said *John Hardy* the receipt whereof is hereby acknowledged by them in putting out apprentices.) *He* the said *John Hardy* which he useth by the best means that drink, lodging, clothes, washing, mending, and all other of all sorts AND the said *John Hardy* his said apprenticeship have gained other parish or in default all costs and expences servants and agents changed

BOND OF AGREEMENT.

I *John Hardy* bind myself in the sum of Ten Pounds upon the demand of a Trustee of the Pole Charity to pay the said Charity Fund if in any case I take my Apprentice before a Magistrate or other leg without the matter in dispute being heard, and leave granted by Mr. REGINALD CHA or any two of the Trustees.

I likewise bind myself in the sum of Ten Pounds to take the boy *John Hardy* as an Apprentice, and retain him as such until is expired, and he has gained a Settlement in the Parish to which I myself belong.

I also bind myself in the same sum, to board and lodge the aforesaid *John Hardy* in my House, and will provide that he attends Public Worship on the Sabbath d

I moreover bind myself in the sum of Three Pounds, that at all periods of suits of such Clothing as shall be

erty, under the last mentioned sum, to

l, upon every Christmas Day and Whit

of his Work for the inspection of the

expenses of this Agreement being stamp

My Dear Father

Mr. Finney of the

Ambletons has spoken to me

about a boy of the name

of George Sepions of Mark

caton to be bound as an

apprentice to Mr. Hardy a

Baker and confectioner

living in the

area

John Hardy

to be applied by them in putting out apprentices.) *He*
the said *John Hardy* his said Apprentice in the Art of a *Baker and*
Confectioner which he useth by the best means that he can shall teach and instruct or cause to be taught and instructed, finding
unto the said Apprentice sufficient meat, drink, lodging, clothes, washing, mending, and all other Necessaries during the said Term, and at the end of the said term shall
give unto the said apprentice a decent suit of clothes of all sorts AND the said *John Hardy* doth hereby undertake
and agree that the said apprentice shall at the end of his said apprenticeship have gained a legal settlement out of the said parish or township of *Sturkeaton*
fifteen and shall then legally belong to some other parish or in default thereof to return and pay to the said Churchwardens and Overseers the said sum of
Pounds and all costs and expences attending the recovery thereof;
AND for the true performances of all and every of the said covenants and agreements either of the said Parties bindeth himself
Presents in Witness whereof the parties above named to these Indentures interchangeably have put their Hands and Seals the *twenty first* day of
February
fourty fifty six. in the Year of our Lord One Thousand Eight Hundred and

Signed Sealed and Delivered by all the said
Parties in the presence of
John Heald

in the Year of our Lord One Thousand Eight Hundred and

George Sessions

Rebecca Sessions

John Hardy



of the age of twelve years or thereabouts" to "John Hardy of Willow Row in the Parish of All Saints – in the Borough of Derby, Baker and confectioner." This document is a printed form with areas to fill in by hand. It contains fascinating information about the expectations on the part of the apprentice: he is bound to faithfully serve his "master;" keep his secrets; do no "damage" to his "master;" and be careful not to be wasteful of his "master's" "goods," nor to lend them to anyone. For the seven years of his indentured servitude, George Sessions is required to live a life of sobriety, attend church, and learn the trade that will ultimately allow him to be a skilled laborer in society. He is forbidden access to taverns or playhouses; he may not gamble; nor may he have sex or get married. In short, he is expected to stay faithfully and humbly by his "master's" side for seven years. In exchange, John Hardy (baker & confectioner) will receive £15 at the time of the signing of this document, and a committed wage-free employee for seven years who Hardy promises to teach, feed, cloth, and provide life's necessities. The form is signed by George Sessions, his mother, Rebecca Sessions, John Hardy, and witnessed by John Heald, and dated 21 February, 1856.

The green wax embossed seals placed next to three of the signers are particularly lovely.

III. The third document binds John Hardy to George Sessions for the price of £10. Hardy promises that he will pay an additional £10 to the Pole Charity if he doesn't first consult with the trustees of the Pole Charity before bringing George Sessions before a magistrate (should such a need arise). Hardy is also bound by this agreement to take Sessions on as an apprentice for the full seven years; to ensure that the boy goes to "Public Worship on the Sabbath days;" to provide Sessions "with two suits of such Clothing as shall be deemed sufficient by the Trustees;" and most importantly, "he shall be at liberty...to attend the Parish Church from whence he was bound, upon every Christmas Day and Whit Sunday, and then to take with him some specimen of his Work for the inspection of the Parish Officers." This form is signed by John Hardy and dated 21 February, 1856.

Although somewhat folded, and marked by the past presence of a pushpin, all three documents are on crisp, clean paper, and in good condition.



Siege Cuisine in Paris

20. (GASTRONOMY & economic precarity.) [Larchey, Lorédan.] Almanach des assiégés pour l'an de guerre 1871. Paris: Aux bureaux du petit moniteur, [1870].

8vo. Numerous illustrations in the text. 62, [2] pp. Contemporary quarter cloth over printed beige boards, boards foxed, second and third leaves wrinkled, occasional foxing. \$3500.00

The extremely rare FIRST & ONLY EDITION of this almanac published during the Siege of Paris. Articles included are “Ce qu’on mange” (what we eat), which is a rather stoic representation of the Parisians’ attitude to food sacrifice; “La cuisine du siège” (siege food), which lists in alphabetical order the gastronomic options available in these times of scarcity; a comical take on how the Prussian soldiers were dealing with their own hunger problems; practical information both medical and social for those under siege; information on how to send correspondence (either by carrier pigeon or hot air balloon); and farcical sketches of contemporary Parisian characters. Also included are numerous full-page illustrations of French and Prussian uniforms.

This work provides a glimpse into the gastronomic life of Parisians during this demoralizing moment in French history. Emperor Napoleon III had surrendered to the Germans at the Battle of Sedan, but the Parisians were not ready to accept the peace terms, and so the Germans blockaded Paris from 19 September 1870 to 28 January 1871.

From the first weeks of the siege, the prices for comestibles reached unprecedented levels. Food rationing was introduced and Parisians were quick to seek out substitutes for meat that they no longer had access to. The wealthiest dined on giraffe, camel, kangaroo, and elephants taken from the zoo, while the rest ate equines, cat, dog, rabbit, hare, rooster, crow, sparrow, pigeon, and rat. Considering the disparity in the level of suffering between the economic classes during the siege, it is not surprising that less than a month later, the Paris Commune would begin.

In the article "What we eat," the author paints a picture of French gastronomic creativity and describes the sense of humor that helped Parisians overcome the deprivations of surviving a siege. They write about how conversation starters had changed from asking after one's well-being to asking what one had eaten recently. They also mention how Parisians rather obstinately continue to gather in front of food vendors hoping to see something truly palatable as well as the surprising popularity of *gruyère*.

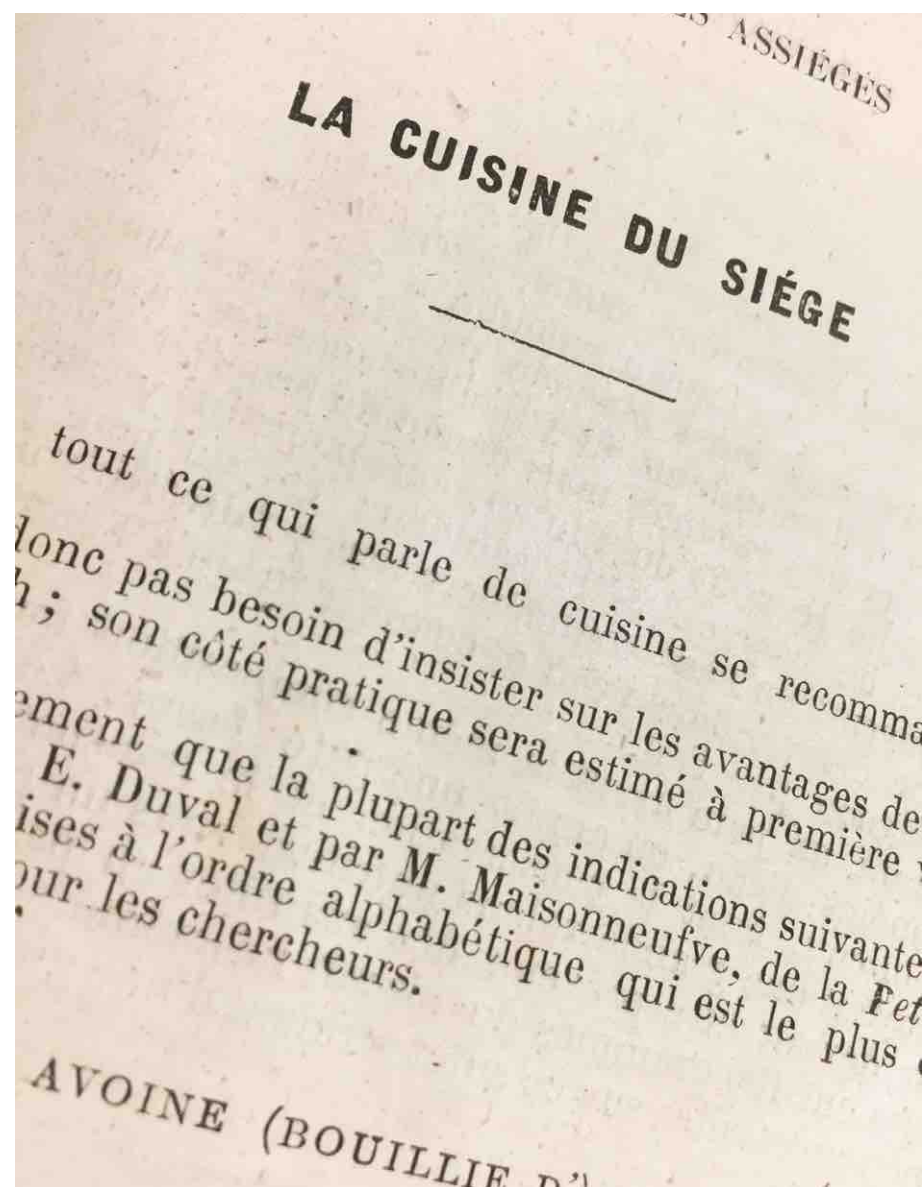
The description of siege cuisine is said to have come from M.E. Duval and M. Maisonneuve of *La Petite Presse*. This is not only a list of available foodstuffs, but each item comes with helpful instructions on how to prepare it. Included are oats; wheat flour; coca leaves, coffee, and tea; dried mushrooms; breadcrumbs; rice; recipes for cat, horse, and rat meat; salted meat; brined fish and vegetables; and soup recipes.

The transcribed letter from a Prussian soldier is mostly likely a gag. In it, the soldier writes that he has searched fruitlessly for potatoes and that he will eat any carrier pigeons he catches as he is constantly hungry.

OCLC and the Bibliothèque Nationale de France attribute this work to Lorédan Larchey (1831-1902). Larchey wrote many books on history and the study of languages. He is best known for his book on French slang, *Les excentricités du langage français*.

On the verso of the title page is the inscription: "J. Consaye Dudarc."

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



DON MARTIN DE MAYORGA,

CABALLERO DEL ORDEN DE ALCANTARA, MARISCAL DE CAMPO DE LOS REALES EJERCITOS DE S. M. VIRREY, GOBERNADOR Y CAPITAN GENERAL DEL REYNO DE NUEVA ESPAÑA, PRESIDENTE DE SU REAL AUDIENCIA, SUPERINTENDENTE GENERAL DE REAL HACIENDA, Y RAMO DEL TABACO, JUEZ CONSERVADOR DE EL, PRESIDENTE DE SU JUNTA, Y SUBDELEGADO GENERAL DE CORREOS EN EL MISMO REYNO, &c.

SABIDA COSA ES QUE LAS GUERRAS SON ADVERSAS A LOS Vasallos, y con estas justas consideraciones no la rompió nuestro amado Soberano contra la Gran Bretaña, hasta que se vió en la mayor necesidad de hacerlo para contenerle su orgullo, dirigido á devorar los Dominios ajenos.

No son tan generales los perjuicios de la Guerra, que de ella no resulte beneficio á algunos Vasallos, como lo experimentan en este Reyno los noble gente empleados en la Agricultura, pues jamás se ha visto extraccion igual á la del año próximo pasado, de Harinas, Menestras, y Carnes para la Habana, á fin de sostener aquel Ejército y Esquadras; y si nó se han remitido mas, es porque no han podido facilitarse.

Todo esto debe animar á los Labradores para duplicar, y aun mas las siembras, pues ya han visto los buenos precios que en todo han logrado.

No debe desmayarles la cesacion de la Guerra, que talvez nos facilitará breve con muchas ventajas nuestro Soberano; porque aun en paz han de ser por precision mas extraordinarias en adelante las extracciones de los Frutos de este Reyno; por todo lo qual, y en beneficio del buen servicio de S. M., y nada menos por el de los Hacenderos de este Reyno, les encargo mui particularmente el aumento grande que se necesita en siembras de Trigos y demas, como tambien en la crianza de Ganados, de que ha de resultar general beneficio. Y para que llegue á noticia de todos, mándo se publique por Vando en esta Capital, y demas Ciudades, Villas y Lugares de todo este Reyno, librándose al intento Cordillera á los Justicias, y Oñcios, acompañando exemplares, á los Ilmos. Señores Arzobispo y Obispos, á fin de que se sirvan promover el fomento de Siembras, y Crianzas. Dado en México 20. de Marzo de 1781.

Martin de Mayorga

Queda publicada la presente, Superior Orden en esta Caxez, y para que conste pongo esta en un hueco de la presente. Spain 20. de Abril de 1781.

Por mandado de Su Excia

Juan P. de Mayorga

Food Production in Mexico For Soldiers in Havana

21. (GASTRONOMY & economic precarity: Mexico & Havana.) Don Martin de Mayorga...Sabida cosa es que las guerras son adversas a los vasallos. Mexico City: 1781.

Broadside: 43.4cm x 31.3cm. A few wormholes, some affecting text (sense still clear), signs of having been folded once. \$1200.00

This UNRECORDED broadside was circulated during a fascinating time in the history of the making of the United States. As the Spanish were allied with France, they came to the aid of the revolutionary forces against Britain, and aided both with military force as well as food and money. This document, issued by Don Martin de Mayorga, is apologetic about involving the "vassals" of the King of Spain in war, but asks that landowners in Mexico put great effort into growing more wheat for flour, and producing more cattle to feed the troops stationed in Havana, Cuba. He highlights the profitability of war as further encouragement.

Don Martin de Mayorga (1721-1783), was the viceroy of New Spain from 1779 to 1783 and had had an impressive military career, rising to field marshal in the royal army of Spain before he was asked to take over the viceroy position. With the aid received from Spain via Havana, the British were defeated at The Siege of Yorktown.

With a manuscript notation stating that the document has been received and will be followed. Signed in print and with the cypher stamp of Martin de Mayorga and in manuscript by one other official.

Along the left edge are two contemporary ink government stamps (*quartillos*) good for 1780-1781. The broadside is dated 20 March, 1781.

In very good condition.

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

22. (GASTRONOMY, health, & medicine.) A collection of works devoted to promoting good health and various cures through diet.

\$250.00

An explanation from the Labor Party of England of their nutrition policy that is based on providing “adequate nutrition for every family” and distributing food “according to needs.”

A chemist's first-hand account of being saved from the brink of death by drinking goat's milk. J.N. Caron felt poorly and when someone suggested that he drink goat's milk, he did so and began to feel better. His family doctor, upon hearing that he was drinking goat's milk told him to desist. Upon following his doctor's orders, he immediately began to deteriorate and was diagnosed with tuberculosis. He was sent to an asylum where they treated him with streptomycin. As he only worsened further there,

This splendid lecture, reported in *The Goat World*, and summarized in *The Bleat*, was prepared by Dr. V. G. Rocine, known as a food chemist all over the world, and as the author of 84 books on Food Chemistry, Chemical Types, Brain Functions and Man Building at Large.

It simply builds us up and helps to eliminate impurities from the body, but this is considerable, because were it not for this cleansing effect, up-building would be impossible.

er highly important food element found in goat milk is calcium. This is highly important for the bones and teeth. Lime salts ugly scars left by an injury and overcome acidity in the bones, nach. Because goat milk contains a high per cent of healthy lime lime atoms, goat milk is a constructive agent. It is nutritional n element of great value.

n element of great value to the bones and teeth—a sort of bone
no other food than goat milk, ocean water, sea food and sea
flourin. It is a volatile element, the very word from the Greek
No cooked food ever contains flourin. It is found in goat
products that have not been heated up to and above 138
Flourin is absent in cow milk. When both flourin and
results in blood tumors, enlargements, fibroids, varicose
ailments. A lack of flourin makes the bones brittle. A
struck a man, and broke eleven bones in his hands.
learned doctor he needed goat milk in abundance, he
asylum was the place for us. Science is not always
nothing but learned ignorance.

in goat milk as a sulphate of iron. This iron

Caron left the sanatorium, went home, and drank goat's milk and was cured in a very short time.

¶ Not in OCLC.

III. ROCINE, Dr. V.G. Chemical elements in goat milk. [Allied Printing, Victoria: B.C. Goat Breeders' Association, n.d.] Broadside: 21.5cm x 14cm. Printed recto/verso.

A statement from the chemist, Dr. V.G. Rocine, on the superlative qualities of goat's milk. As goat's milk is sanitary and nourishing, one need only consume it daily to avoid illness of all kinds. He describes the chemical breakdown of goat milk and the various healthful qualities of each component.

¶ Not in OCLC.

IV. GOAT'S MILK for arthritis. [Victoria: Quality Press, n.d.] 21.5cm x 14cm. [3], [1- blank] pp. Printed in two columns.

An anonymous sextuagenarian's account about curing herself of arthritis through a careful diet. The author recommends consuming goat dairy products; lots of fruits and vegetables; and only occasional white lean fish. Most importantly they state that one must avoid starches, sugar, vinegar, cake, pastry, or jam.

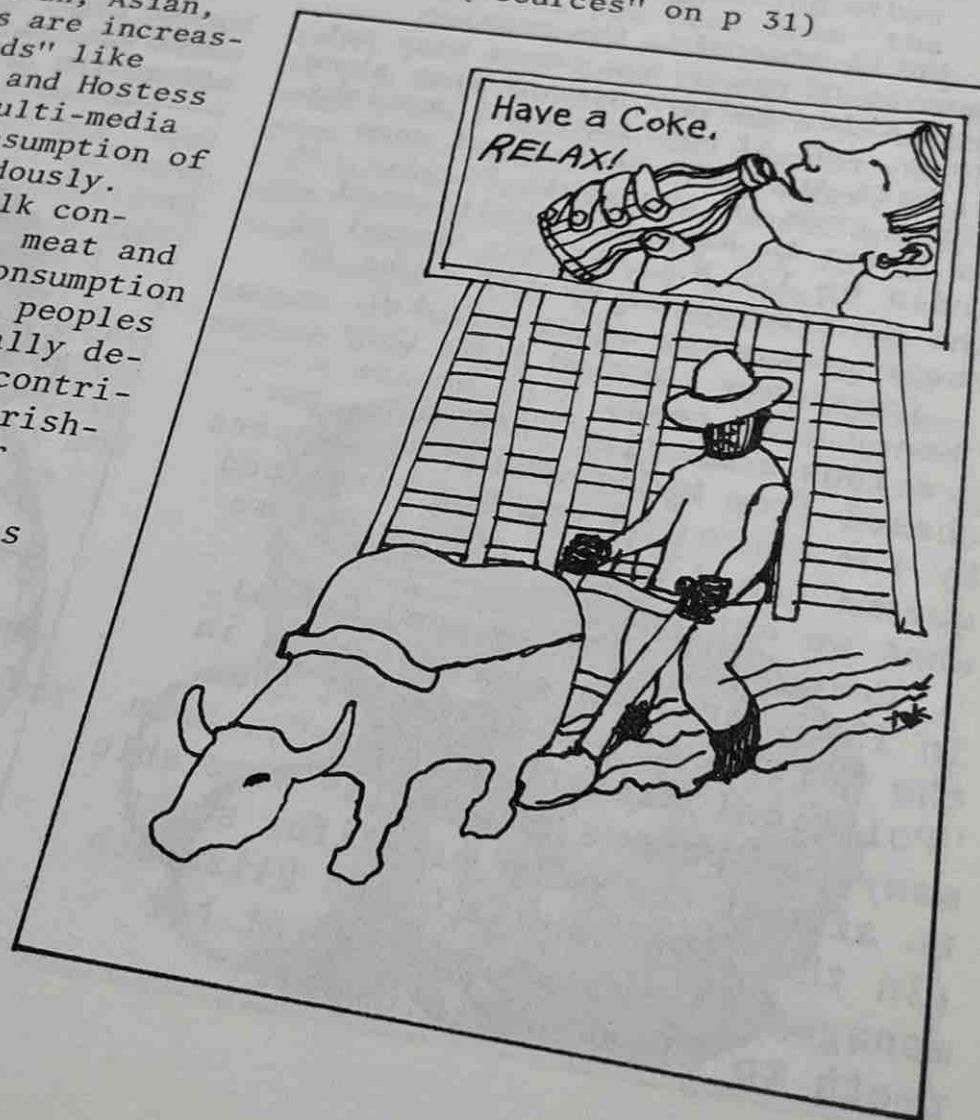
¶ Not in OCLC.



wide demand for sugar con-
 increase--and annual con-
 f approximately 12 million
 down at the rate of 3% per
 it in the form of soft
 y baked goods, and other
 goods). In the U.S.
 ell in the last year
 h prices, profits still
 en a commodity becomes
 olized, high profits
 even with falling
 o substitute foods.
 production is not
 ution falls, high
 tained.
 eases in world de-
 come from Third
 frican, Asian,
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 oods" like
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 milk con-
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role as a tool of foreign domina-
 tion. Only a few historical exam-
 ples have been cited here. But we
 can use this basic information to
 begin evaluating our distribution
 of sugar and similar commodities in
 the cooperative food system. Al-
 though we cannot escape the contra-
 dictions of buying from and working
 in a profit motivated food industry
 we do have the power to decide at
 some point what we will or will not
 support. To what extent can we
 legitimately control our partici-
 pation in an imperialist process?
 What are questions we should ask
 about the foods we are buying?

("Sources" on p 31)



V. NOLFI, Dr. Kristine. [Drop-title:] The raw food treatment of cancer and other diseases. [Stockport: Hurst, c.1951.]

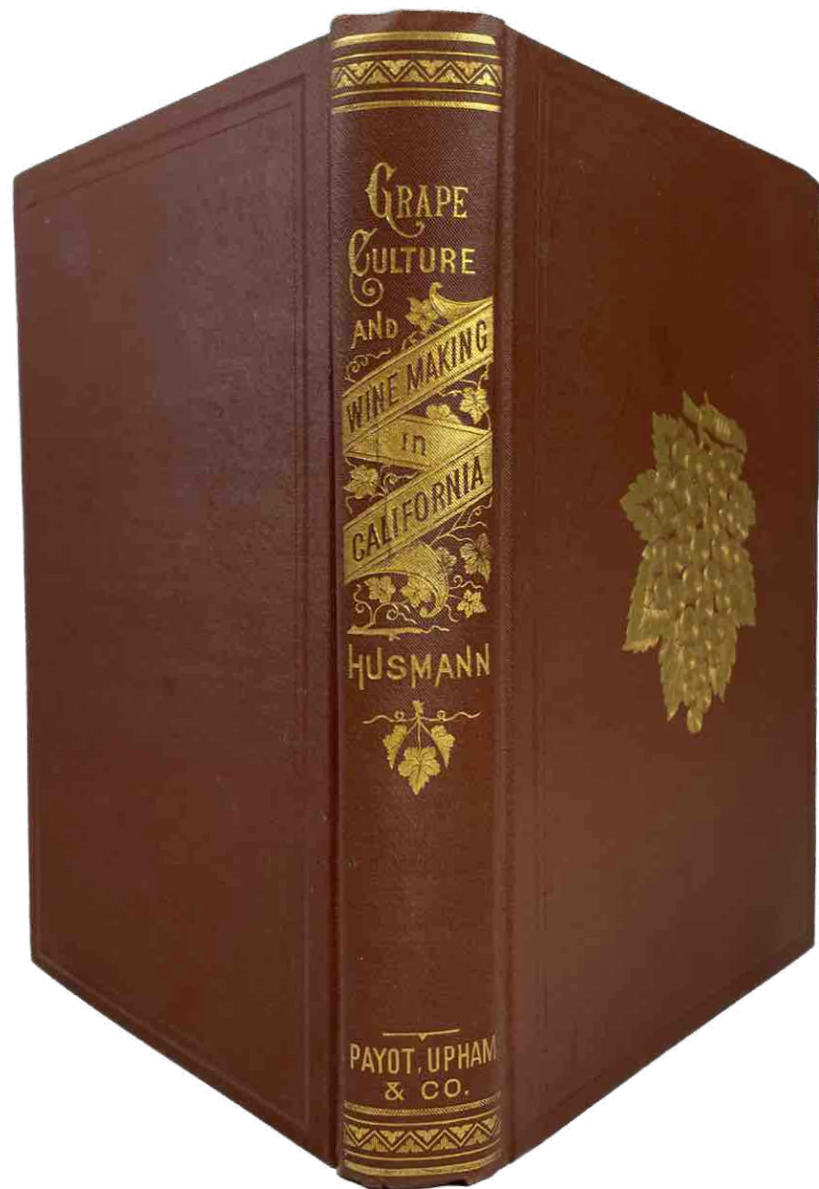
Dr. Kristine Nolfi (1881-1957), a physician in Denmark for over 50 years, came down with breast cancer and not feeling comfortable with the usual invasive surgery that was recommended by her doctor, decided to switch to a raw vegetable diet. She had read that humans need sunlight to live and that eating raw vegetables is essentially like eating sunshine. Under this diet, her pain went away and the cancer seemed to have diminished. On the strength of this evidence and further good results with a few other cancer patients, Dr. Nolfi opened a sanatorium. She was a proponent of the raw vegetable diet as preventative medicine; her claim being that living on a raw vegetable diet will keep the body and mind healthy and positive.

¶ OCLC: National University of Natural Medicine (Oregon).

VI. TURNOVER: the magazine of the peoples food system. [Drop-title:] Special issue on sugar. [San Francisco: Newsletter Collective, August 1977.]

This special issue on sugar brings to light how insidious sugar is in prepared foods and describes how to read grocery store labels to determine the sugar level in products. The first article is titled "Nutrition and Sugar" and covers a wide range of topics concerning the negative side effects of ingesting sucrose. There is an article on the "Political history of sugar" as well as two recipes for sugar-free treats at the end of the magazines: "Fruit Yogurt Dessert," and "Sesame Bread."¹

¹ For more on *Turnover* magazine, see Pam Pierce's chapter "A personal history of the San Francisco People's Food System" in *Ten years that shook the system in San Francisco 1968-1978*.



*A Fine Copy of an Important and Early Work
in California Wine History*

23. HUSMANN, George. Grape culture and wine-making in California. San Francisco: Payot, Upham & Co., 1888.

8vo. Thirty-eight illustrations in the text. ix, [10]-380 pp. Original blind-ruled brown publisher's cloth with gilt-stamped spine and grape design on upper board, one natural paper flaw on one corner (not affecting text), one small marginal piece torn away on another leaf (also not affecting text).

\$2500.00

FIRST & ONLY EDITION. Husmann (1827-1902) was born in Germany and immigrated to the United States in 1837, eventually settling in Missouri where he became a much respected scientist, author, and professor of horticulture at the University of Missouri, earning the label, "father of the Missouri grape industry." However, his influence on the industry was not limited to Missouri. Husmann and several other Missouri grape growers were credited with "saving the French wine industry" in the 1870s by sending millions of cuttings from Missouri grape vines to graft with French vines to resist the Phylloxera disease, which was ravaging French vineyards at the time. Two monuments still remain in Montpelier honoring Husmann and the other Missouri grape growers for their critical work.

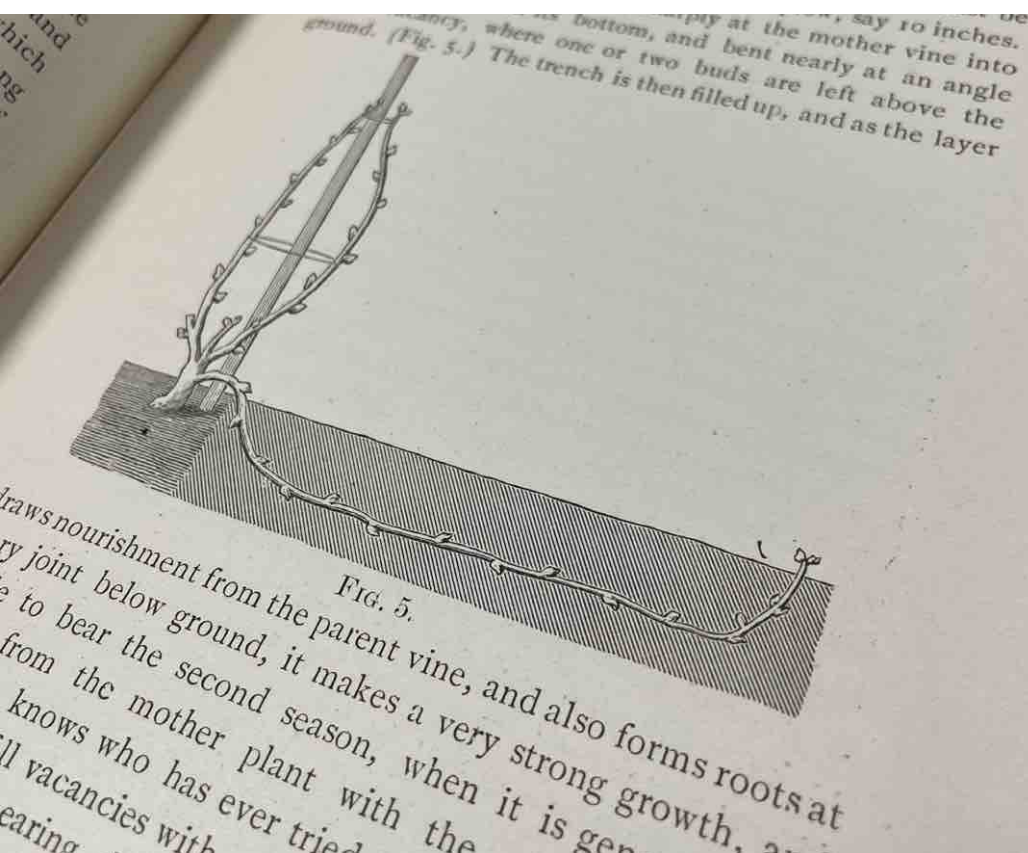
In 1881, Husmann moved to Napa Valley and became a key figure in the rapidly expanding wine industry in California. As Thomas Pinney states in *A History of wine in America*, "That California claimed him at last is no discredit to the rest of the country. I note it here only as completing his role as symbolic instance of the progress of American winegrowing in the century, a progress in which California was surely the culminating stage."—p. 395.

This is Husmann's only work solely devoted to California. The book is divided into two sections. The first section is titled, "Grape Culture," and covers topics such as the history and propagation of grapes and the financial considerations of starting a vineyard in California. It also includes an interesting section on hiring women to work in the vineyards, in which the author states, "they would earn from \$1 to \$1.50 per day, and I would not pay them a cent less than men, because they are women, and generally work cheaper; but think them entitled to full pay." No doubt a radical statement at the time.

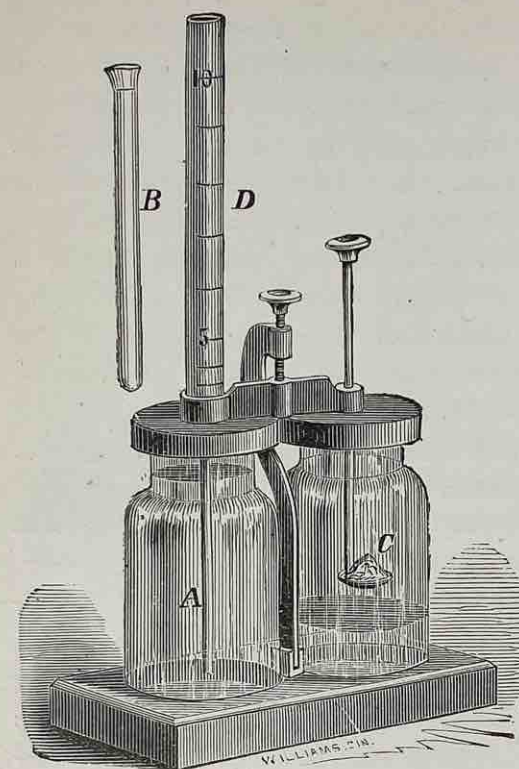
The second section, "Wine-Making in California," covers steps and tips for making, bottling, and storing wine as well as the future of the industry. At the end is a fun collection of wine songs.

This is a particularly fine copy.

¶ Cagle 395; Gabler 24700; Strehl 82. Not in Bitting or Brown.



understandingly. The acidimeter, Fig. 30, although useful



at times, is seldom necessary here, as our musts, when they have from 22 to 26 Balling, have no excess of acids, and they should not be lighter to make good wine. Besides, it is more difficult to use the acidimeter properly, as it can only show the acids correctly when fermentation has drawn them from the skins and flesh, therefore in inexperienced hands generally does more harm than good. We also want

a strong pestle or board, say nine inches in diameter, with a five foot handle attached, to stir the pomace in the fermenting vat.

This, of course, refers only to small establishments, who want to do the work by hand. Those who intend to work on a larger scale, by steam or water power, will do best to get the combined stemmer and crusher, as well as other machinery, from L. Heald, Crockett, Contra Costa Co., who makes a specialty of wine making machinery, presses, etc., and whose machinery is used by nearly all the large wineries in the State. If they will state their wants and the extent of their operations, he will furnish just what they want.

*Energy Efficiency in early 19th-century England:
Cooking by Steam*

24. (KITCHENS.) Slater, John. Spring & patent steam kitchen manufacturer, Birmingham. c.1819.

Oblong folio: 28cm x 38cm. 28 full-page engravings on [30] ll. (the first leaf has text on the verso only and the final is blank). Contemporary quarter calf over blue marbled boards, some spotting and soiling on the first leaf, light spotting on a few others, vertical crease to the boards. \$5500.00

The extremely rare FIRST & ONLY EDITION of this magnificent catalogue of new kitchen stove designs. The large, full-page engravings are carefully drawn and depict a wide range of different types of stoves. Nearly all also come with mounted or tipped in textual descriptions that describe the parts and function of each of the stoves. Additional contemporary notes are added in manuscript, including prices. It is clear that this stove was considered suitable for home cooking as well as cooking in congregate settings (the patent – see below – mentions preparing meals for 3-300 people).

What is incredible about this particular catalogue is that it describes a new type of stove that cooks by steam. Early experimentation in steam power was an effort to increase efficiency and save money on fuel. The beginning of the 19th century saw the first steam locomotive and the beginning of steam being used in manufacturing. In this context, it isn't surprising that inventors were experimenting with cooking by steam. This is also the period when soup kitchens were trying to cook with steam; it was very hard using conventional kitchen equipment to cook soup for hundreds of people without burning the soup, or overcooking the contents. On the upper pastedown of our publication is a mounted engraved advertisement for the stove:

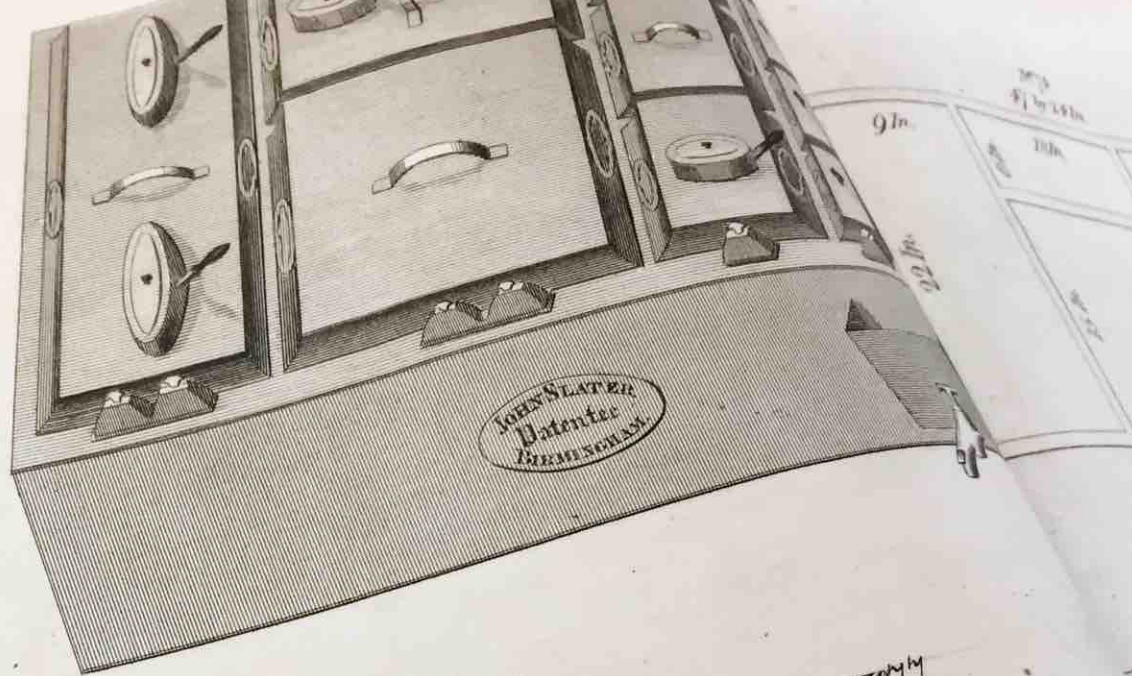
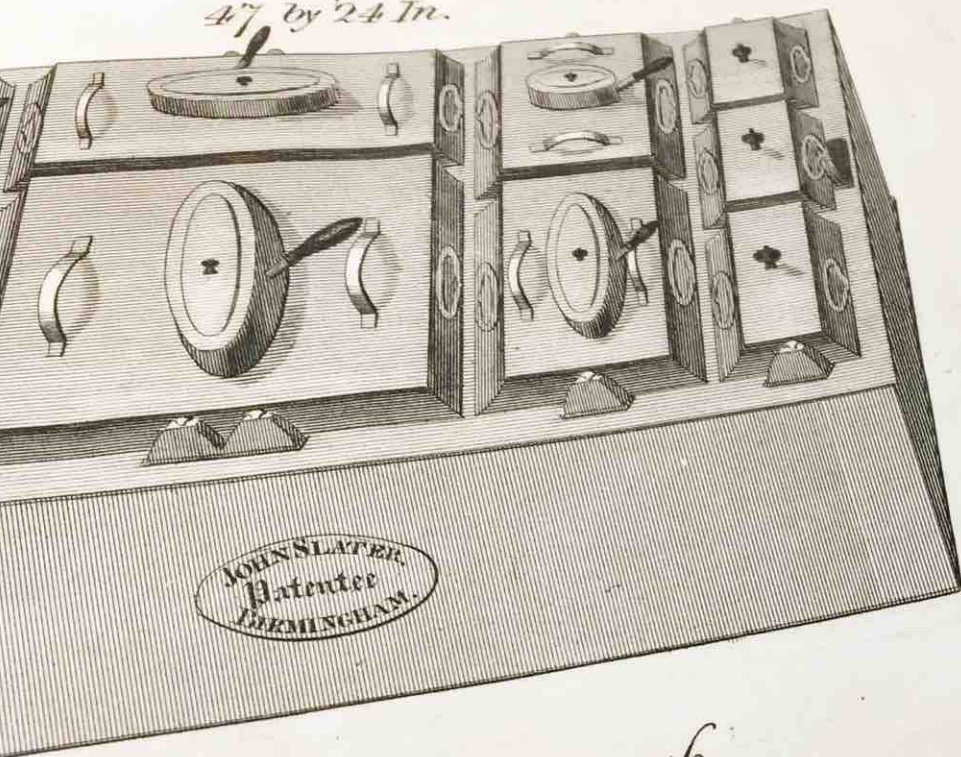
The best Cooking Apparatus in the Kingdom for Economy & the most clean & delicate mode of Steaming, Boiling, Roasting, Baking, Stewing & Broilg all being performed with one small Fire.

The current collection of engravings is for a newly patented steam stove by the Birmingham manufacturer John Slater (d. 1848). During the Industrial Revolution, Birmingham became a hub of technological development and invention. Manufacturers there were particularly adept at manipulating steel and iron, leading Birmingham to be dubbed “the seat of the mechanic arts” by Samuel Johnson.¹ Slater's patent, mounted to the verso of the second leaf, was mentioned in the December 1821 issue of *The Gentleman's Magazine*. While the patent likely dates from the first two decades of the 19th century, it is interesting that it includes England's pre-1800 coat of arms with the French *fleur-de-lis*. On plate 6 is a printed sheet dated August, 1819.

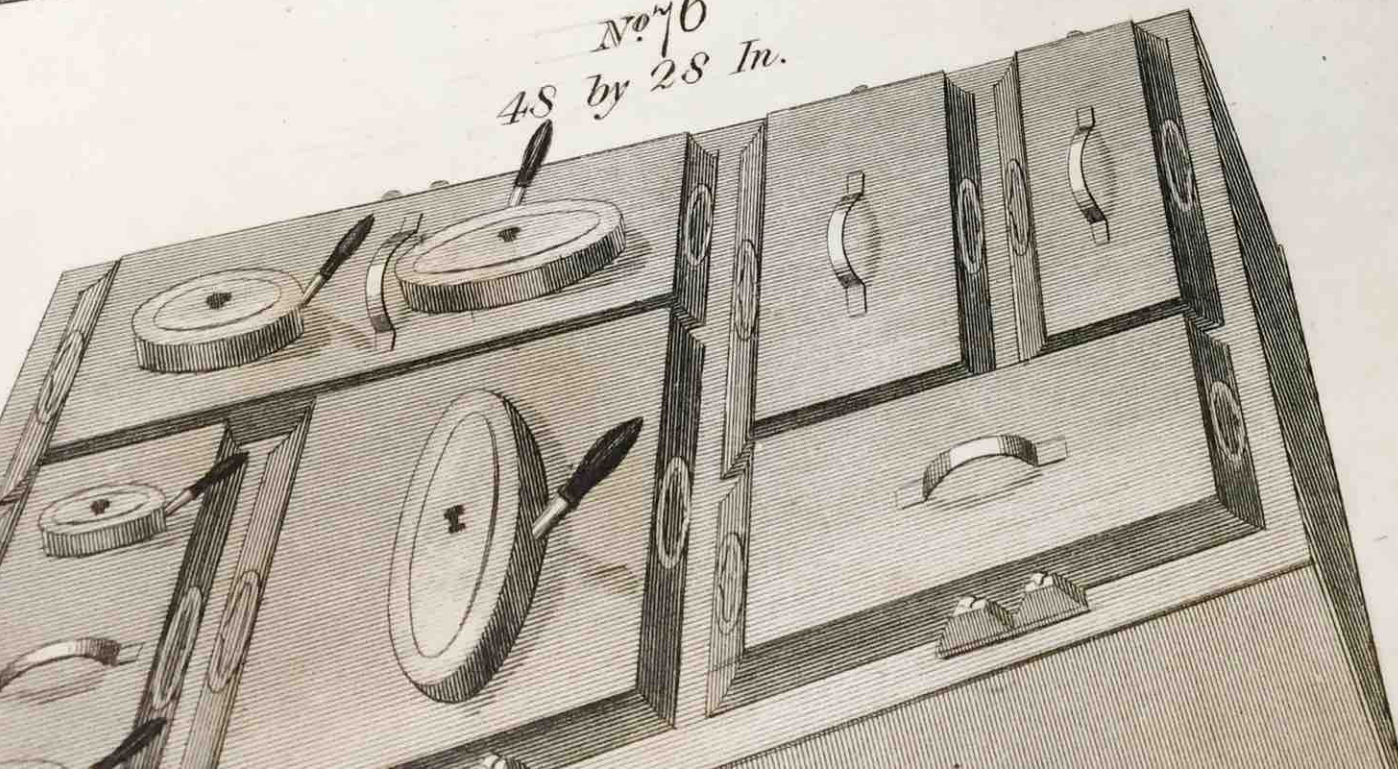
Slater's steam oven promised to remedy a variety of cooking problems. For example, it saved money by being cheaper and cleaner than a wood or coal burning oven. It even notes a savings of food prepared on the stove: “there is a Saving of one Pound of Meat in ten, and a Superabundance of rich Gravy produced.” The patent goes on to explain that less labor is needed at the stove and that it is gentler on pans which have been badly tinned (tinning is a necessary process with copper pots and pans).

¹ Boswell's *Life of Johnson*, ed. G. B. Hill (1934 edn.), ii. 464n.

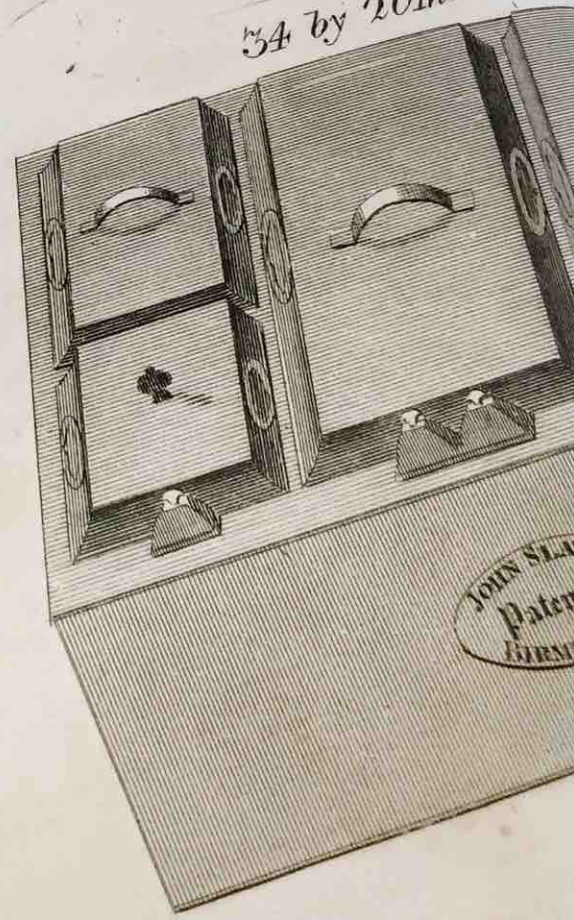
No 74
47 by 24 In.



No 76
48 by 28 In.



No 77
34 by 20 In.



Interestingly, Slater's stoves were popular enough to make it to the United States and the East and West Indies. As he notes on the first full-page engraving:

The APPARATUS is now in use in every Country in England, in most Counties in Scotland & Wales, in every Country in Ireland, in British America & the United States, in the steam Boats on the Lakes, the East & West Indies, & their Trading Ships. Also in France, Spain, Portugal, Russia, Germany & Sweden.

Interestingly, along with descriptions of the types of pots, pans, and kettles that can be used, and the types of food to be prepared, there are also notes on the use of sea water for the steam. Between this and the advertisement indicating that the stoves were being used on board trading ships and boats on lakes, it is easy to imagine that the reduced need for fire would have been appealing to maritime cooking.

In good condition and preserved in a cloth clamshell box with a gilt red morocco label on the top.

¶ Not in OCLC, although they do record a photocopy of a Slater catalogue at Winterthur.



make the Water boil being of no Advantage, except in some when the Water boils in the outward Pan, that in the inside also, though there is no Appearance of it. When the cooking Water contained in the outward Boiler will be found clean, washing, but for any other Purpose, and the Boiler itself clean where a large Pan is wanted, the spare Covers answering the Lid or Cover.

FOR ROASTING.

Keep the Fire up to the further End of the Fire-place, the Fire to be regulated by the Valve or Door to the Ash-pit, and the Air Valves to be open, and to allow a little more Time for roasting before a Fire. The Meat to be turned two or three Times, and browned on every Side; but when the Meat is to be roasted, before the Time for Dishing, to baste it well, and make it possible for five or ten minutes.

☞ The top Shelf must not be in during the Time of roasting.

FOR BROILING.

Place the Steaks on the top Shelf of the Roaster, and the Meat must be thinner than usual, on a Plate near to the Roaster, and a Yorkshire Pudding, it should be placed as above for broiling about five Minutes.

FOR BAKING.

When the Roaster is well heated, to make it an Oven, stop the Register in Front, and have a slow Fire, and the Fire and Attention are requisite. The Things to be baked, as not to touch the Oven-bottom, a free and regular turning is needful.—For baking Bread in small Tins, and for baking a Brick hot in the Fire, and place it on the top Shelf, and Bread or large Pies to stand upon, those Articles should be placed on the Bottom of the Roaster.

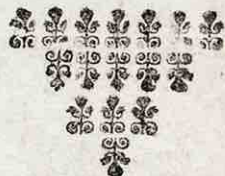
LE
CVISINIER
OV IL EST TRAITTE

DE LA VERITABLE METHODE
pour apprester toutes sortes de Viandes,
Gibbier, Volatiles, Poissons, tant de
Mer que d'eau douce:

Suivant les quatre Saisons de l'Année.

Ensemble la maniere de faire toutes sortes de Patisse-
ries, tant froides que chaudes, en perfection.

Par le Sieur PIERRE DE LVNE Esuyer de
Cuisine de feu Monsieur le Duc de Rohan.



A PARIS,
Chez PIERRE DAVID, au Palais, sur le premier
Perron des degrez de la Sainte Chapelle,
au Roy David.

M. DC. LVI
AVEC PRIVILEGE DV ROY.

"The new cuisine of the seventeenth century"
— Notaker

25. LUNE, Pierre de. *Le cuisinier ou il est traité de la véritable methode pour apprester toutes sortes de viandes, gibbier, volatiles, poissons, tant de mer que d'eau douce. Suivant les quatre saisons de l'année. Ensemble la maniere de faire toutes sortes de patisseries, tant froides que chaudes, en perfection.* Paris: David, 1656.

8vo. Two Woodcut headpieces and two woodcut decorative initials. 4 p.l., 364, [35], [1 - blank] pp. Late 18th century vellum, expert restorations to the spine, early manuscript title on spine, "Cuisinier" written on the upper edge of the text block. \$30,000.00

The extremely rare FIRST EDITION of Pierre de Lune's important contribution to 17th-century French gastronomy. *Le cuisinier* is distinguished by its organization of recipes into various months and seasons; its scope and detail; and its evidence of the emergence of the professional chef. Included are more than 900 recipes, over 170 of which are vegetarian or sometimes fish-based and to be used on *jours maigres* (fasting days, which amounted to approximately 1/3 of the calendar in the 17th century). The index is divided into two sections: one for fasting days and the other for the rest of the year.

The book begins with *bouillons*, then follow recipes for *potages* (soups) specific to the months of January, February, and March, then come *entremets* (small dishes served between courses), both heavy and lean; meat dishes; soups; and fish dishes that can be served throughout the year. After this, the seasonality of the book comes back into play with soup and *entrée* recipes specific to April, May, and June, and then October, November and December. Finally, we have the *pâtisserie* recipes that are suitable for any time of year and can be served hot or cold.

The next three sections are devoted to vegetarian (and sometimes fish-based) egg dishes, soups, and *entrées*. Included in the egg dishes are recipes that hail from Germany, Spain, Italy, Portugal, and England. The soups and *entrées* feature the


A MONSEIGNEUR
MESSIRE
IACQUES AMELOT
CHEVALIER MARQUIS
DE MAVREGARD AMELOT,
Seigneur du Mesnil Madame-
Ranfe, Carnetin, Nanteuil, Con-
seiller du Roy en ses Conseils, &
Premier President en la Cour des
Aydes à Paris.

 MONSEIGNEUR,

*Les hommes n'ont rien de si beau
qu'une juste reconnoissance, &
quand on les voit porter au ressen-
a ij*

following fruits and vegetables: peas; various varieties of mushrooms; asparagus; turnips; broccoli; artichokes; spinach; carrots; Jerusalem artichokes; prunes from Brignol; various citrus and berries; apples; capers; and a mix of herbs.¹ Included among the *entrées* are custards; *tourtes*; cakes; *rissoles*; *pastes* (nut or fruit *pâtées*); *fricassees*; omelets; jellies; *beignets*; *casseroles*; *ragouts*; and *salads*. This is the recipe for “*Trouffles en ragoust*:”

Coupez les trouffles par morceaux apres les avoir mondées, les faites cuire dans un plat avec beurre blanc, assaisonnez d'un paquet, sel, un peu de citron vert, & une chopine de vin blanc, elles ne veulent guere cuire, liez la sauce avec farine frite, & jus d'orange ou de citron.

Roughly translated to:

Cut the truffles into pieces after having blanched them, cook them in a dish with white butter, season with a packet, salt, a little lime, & a pint of white wine, they hardly want to cook, bind the sauce with fried flour, & orange or lemon juice.

Pierre de Lune had worked as the Escuyer de Cuisine to the Duc de Rohan and the Duchess d'Orléans and the recipes in *Le cuisinier* reflect this experience of working in a noble household. Referring to both de Lune's *Le cuisinier* and the anonymous *Le cuisinier méthodique* (first ed.: 1660), Wheaton writes:

Innovations are prominent in both books. De Lune begins with a preface describing ingredients one should have on hand; they include a number of the new subunits cooks were learning to work with. His basic seasoning packet is a bundle of bacon, scallion, thyme, cloves, chervil, and parsley, all tied up with a string. On fast

¹ Note the lack of potatoes: potatoes were not used in French cuisine until popularized by Antoine Augustin Parmentier in the late 18th century.

days the bacon is replaced by a peeled lemon. The garnishes his cook is expected to have ready include peeled, chopped pistachios, sliced lemons, waiting in cold water, cut-up oranges, pomegranate seeds, olives, capers, fried parsley, bread in an egg batter (our french toast), and a roux of bacon fat and flour – Savoring the past, p. 127.

Anne Willan notes that Pierre de Lune helps us to get a glimpse into the professional life of a chef in mid-17th century France. As she writes in *The cookbook library*,

[Lune] talks of the fluid boundaries between private and commercial employment, addressing “young people who travel from town to town to learn...the cook’s...science.” Clearly a dedicated teacher, Lune likely wanted his book to educate cooks in domestic service, for he describes it as a teaching tool for cooks who had not learned enough during their time as apprentices and journeymen – p. 168.

Willan continues with a comparison of Lune’s recipes with those of La Varenne and how the “two books share a fundamental dependence on stocks and reduced juices.” She also suggests that they represent the emergence of a standardized French cuisine and are the foundation for later important French cookbooks.

With the bookplate of Louis-Alexandre Gitton du Plessis (1800-1888) of Blois, France (a famous 19th-century French bibliophile); the bookplate of Jules Édouard Potier de la Morandière (1813-1905, also of Blois – both were knights of the Legion of Honor); and the modern bookplate of Pierre de Crombrughe.

In very good condition and well preserved in a quarter blue morocco over specked boards clamshell box.

¶ *Livres en bouche* no. 111; Notaker 620.1; OCLC: University of Chicago and four locations outside of the United States; Vicaire cols. 542-543.

23. *Autres tranches de jambon cuit en vin.*
Coupez jambon cuit par tranches & les mouliez en vinaigre, mettez mie de pain, persil coupé menu, poivre, les mettez sur le gril ou dans vne courtiere, & les faites risoler; seruez à sec.

24. *Oeufs à l'eau de fleur d'orange.*
Mettez sucre & fleur d'orange dans vn plat, ou poëlon, & vn pot ou deux de cressime naturelle, rapé escorce de citron confite, vn peu de sel, puis mettez huit ou dix jaunes d'œufs crus & remuez huit me œufs broulliez, seruez avec pou-pelains de Flandres au tour.

25. *Omelette d'escorce de citron confite.*
Faites bouillir escorce de citron avec vn verre de vin blanc, quand elle sera cuïtte passez par l'estamine avec le mesme vin où elle aura cuit, pilez deux macarons, & nettoyez ensemble vne douzaine de jaunes d'œufs crus, faites vostre omelette dans vne courtiere avec moëlle de bœuf, seruez avec fleur d'orange & sucre musc.

26. *Sousserfe de porc.*
Prenez pieds & oreilles de porc, deux pieds de veau, oste les os apres fait cuire, puis les mets dans vn

D iij

17th-century Irish Cookery
and Medicine

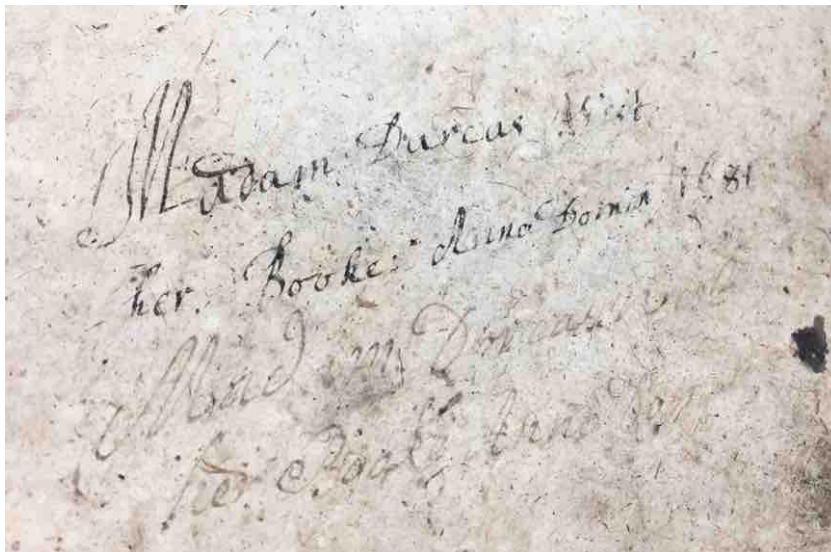
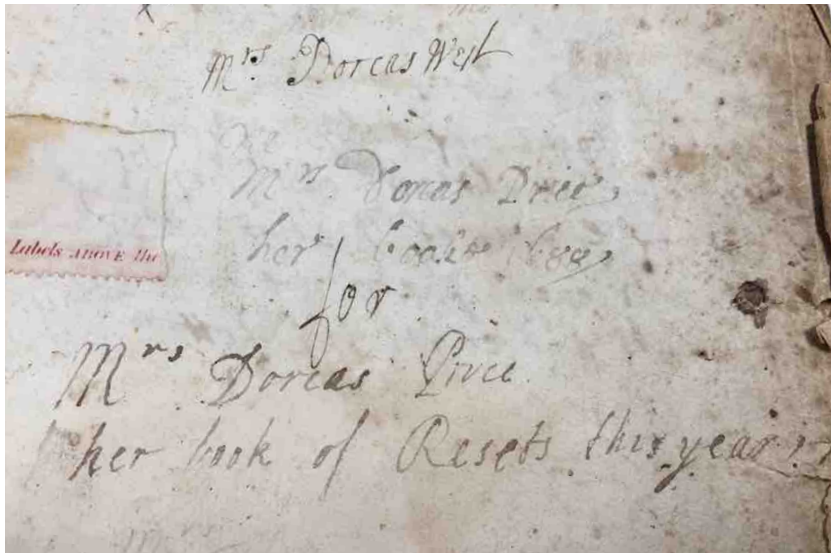
26. (MANUSCRIPT: Irish cookery and medicine.) [Dorcas Price, née West, most likely County Wicklow and County Down, Ireland, 1681-early 18th century.]

19.4cm x 15cm. [169] ll. (nine of which are loose, fifty of which are blank, and two of which are half leaves.) Contemporary sheep, four blind fillets around boards, leather detached from lower board and spine, rubbed, loss of leather to lower edge of spine, some loose leaves attached with recycled postage stamp paper, edges of some pages chipped, evidence of two leaves excised.

\$55,000.00

AN INCREDIBLE SURVIVAL OF A 17TH-CENTURY IRISH COOKERY AND MEDICINAL MANUSCRIPT. This is an extraordinarily rare find. In over 30 years of book-selling, we have never seen a 17th-century Irish cookery manuscript. There are roughly 174 culinary recipes, 10 cosmetic receipts, and 205 remedies for medical complaints, including 2 veterinary remedies. Written in a number of hands, this volume is written *tête-bêche* (head-to-tail), which means that it can be read from one direction and then flipped over and read from the other direction. Interestingly, the hands are all quite distinctive and it is easy to see when one hand makes way for another. As is evidenced from the inscriptions on the upper and lower pastedowns, one of the authors was Dorcas Price née West (both before she was married and after). Her name is written first as “Madam Dorcas West” (dated 1681) and then later as “M^{rs} Dorcas Price” (dated 1688).

Read from one direction, on the upper pastedown, there is the inscription “Madam Dorcas West her Booke. Anno Domini 1681” (repeated faintly below). On the facing page, attached by a piece of recycled postage stamp paper, are the following inscriptions: “Madam Dorcas West;” “M^{rs}



Dorcas Price;" "M^{rs} Dorcas West;" "M^{rs} Dorcas Price her booke 1688;" and "for Mrs Dorcas Price her booke of Resets this year 1701." Read from this direction, this section is almost exclusively medical. There are also two remedies for sheep and a handful of cosmetic receipts.

Read from the other direction, on the upper pastedown, there is the inscription "madam Dorcas West" and in another hand, "my Catherien O'Brien" (both in a contemporary hand). Read from this direction there are primarily cookery receipts.

Included in the cookery receipts are: "To preserve fruit in Cider without either Sugar or Honey;" "To make an excellent green paste naturall without colouring;" "To make a Potato Pie" (that begins "Boyle you^r spanish Potatoes"); "To Pickle New Castle Salmon;" "How to metheglin – Cott Warren;" "To make Snow" (and added in a different hand "in August Summer;") "to fry Cucumbers for Mutton Sauce;" "To make juice of Lychorish;" "To make red rose cakes (attributed to Lady Norton);" "A very good Cake" (attributed to Sister Anne Woolesley); "To make the cream of creames;" "A very good way to bake a Swan;" "To make very good Sasages;" "to perfume Apples" (a method of preserving very ripe apples in dried elderflower petals); "The composition for the SIRRUP of vinigar;" "To make Ipocris" (Hippocras – a spiced, sweetened wine with milk added to it); "To make a carrett pudding;" "To make Quince Chipps;" "A Good way to butter Lopsturs;" "To make a Chickon Pye for the winter;" and the very brief note "To make an Amber Cherry white for preserving Smoke em wth Brimstone." There is an unusual recipe for "buttered Tosts:"

Take three handfulls of curds of a new milk cheese and one handfull of flower, half a nuttmeg sliced, three yolkes of eggs one white, and a little Sponefull of Sugar, stir all these togeather, and by Spoonfulls att a time fry them, when one side is brown, scrape a little Sugar upon them and so doe the other, and soe serve them upp with a little melted butter, and if you will you may putt a little Sack in the butter.

Let him that hath a Pluristie or
Rhomach wth tough hard flounders
of the poudre of the Rood of Nda
the violet, and Swallow the same
little and he shall spitt out the
Tough flounders daily this a Strid
Amedecine of the Stone
by J. E. John Trinnett ~
A Gallon of new Milk, of wild Tim
solitary of y^e wall Tile pondula (r
of these a good Handfull of Part
or 3 hords Redish rootes and as m
A Root Shred and Bruised, Bru
and putt the Root putt them all
id Gallon of milke to infuse one
and the next morning Distill
wattre Still wth a modrate fir
The way to use itt
Spoonfulls of water and
wish wine a little
and make

The Countess of Rutland
 Radial water
 Valorian
 Jaxerpage
 pimpernd
 Veruind
 porstij
 Rodo marij
 scabius
 pellitory of ye Wall
 Mildew Marjoram
 Roman Worm-wood
 Carduus Benedictus
 Mother of Thyme
 Field claisies in flower
 each of those take
 a handfull when
 from ye stalkes
 Cinnamon, Peppor Clove
 Spikenard Elicampain
 Camus Aram, Car lignum
 Galingol 2'er - Zadarij, ju
 three d 20
 alter

Interestingly, many of the cookery receipts have the note "Entered" written next to the heading in an early hand. This may be evidence of the recipes having been copied by another person who was making their own cookery manuscript from ours.

Other than those names mentioned above, some of the recipe attributions include "Old M^{rs} Rider;" "Sist: fiennes;" "Sis: frances;" "M^{rs} Broughton;" "M^{rs} Biennett;" "My Lady Orrary;" "The lady Ardglass;" and "M^{rs} Johnston." On the few leaves that are paginated, there are jumps in the paginations and numbered recipes; it is not clear how to interpret this as some of the numeration (even on the same page) is not sequential.

The cosmetic receipts are for treating hair; keeping one's "flesh white;" cleansing hands and face; fastening the teeth to the gums; and there are two receipts for a string of pomanders to be hung around one's neck. A pomander is a scented ball made to be worn as a practical accessory to keep away infectious diseases or simply for its perfume. In this case it is made with musk and civett mixed into a paste with coal dust, bound with "gumm dragon" (a natural gum that comes from several species of Middle Eastern legumes), and scented with damask roses and jasmine.

Medical remedies include "Oyl of Swallows" (made with valerian, lavender, sage, elder-flower, bettony, wormwood, camomile, salad oil, and swallows; all of which are stored underground for three weeks); multiple recipes against worms; "To Cure y^e Irish Felon;" "To make Alum according to ye Directions recorded in ye towne house Brunswick;" "To make a Soar cloath;" "Doctor Chambers cordiall watter;" "Doctor Burgess his receipt against ye Plague;" "Doctor Lowers receipt given to Katherine Countess of Ardglass Jan: 27 1686;" "The great palseie water for Apoplexyes taught by Mr Mathyas;" "Sirrup of Aquauita good for a cough directed by do:^r Crage;" and "A drink for ye Lord Exeter after his ague."

Dorcas Price, née West (c.1660-1741) was the wife of Major-General Nicholas Price (c. 1665-1734) of Hollymount, County Down, Ireland, who was one of the leading landowners in Ulster. She was the fourth daughter of Captain Roger West (1621-86) of Ballydugan, County Down and The Rock, County Wicklow who was the High Sheriff for County Down in 1657. Her mother was Elizabeth Tichborne, daughter of Sir Henry Tichborne (1581?-1667), Knight and Privy Council of Ireland who was made Marshal of the Army of Ireland for life in 1660.

Dorcas' husband was Nicholas Price and his early career in the Army of Ireland is obscure, although he is said to have played a leading role in defending Londonderry in 1692. Nicholas Price was a Colonel in Viscount Mountjoy's Regiment of Foot in 1694; raised his own Regiment of Foot as Brigadier-General (1706 and disbanded in 1712); was promoted to Brigadier in 1710; promoted to Major-General in 1727; and was appointed Colonel of the Regiment of Foot in Ireland in 1730. He was also the MP (Member of Parliament) of Ireland for Downpatrick (1692-3) and County Down (1695-99, 1703-13-1714).

Through his mother (daughter and heiress of James Hamilton, MP, of Bangor, County Down and widow of Vere Essex Cromwell, 7th Baron Cromwell and 4th and last Earl of Ardglass), Nicholas Price inherited extensive landholdings in County Down. He leased the Hollymount Demesne in County Down starting in 1695 and purchased the estate and town of Saintfield (formerly Tullachananeve), 8 miles south-west of Dublin, where he "opened and made the Roads passable from Belfast to Down, through the Town; encouraged Linen Manufacturers and other Tradesmen to settle; had a Barrack fixed for a Troop of Dragoons, and promoted the Repair of a ruinous, now a decent Parish Church" – Charles Smith, *A Topographical and Chorographical Survey of the County of Down* (London, 1740), p. 31.

Dorcas Price had three sons: James (1692-before 1733), of Hollymount; Cromwell (1696-1776), MP of Ireland for Downpatrick from 1727 to 1760; and Nicholas (1700-42), of Saintfield, MP of Ireland for Lisburn from 1736 to 1742. Her three daughters were Sophia (d. unmarried, 1720); Margaret, married in May 1720 to Rowland Savage of Portaferry; and Anne, who married James Stevenson (1692-1738) of Killeleagh, MP for Killeleagh from 1713 to 15 and 1725 to 1738.

Although rubbed and worn, this is an important collection of early recipes from Ireland; amazing not only for its content, but because 17th century Irish cookery manuscripts are so rarely seen.

For a Consumption or any obstrucion whatsoever

Gather the biggest Wormes you can gett out of
A meadow or Garden & putt them into white wine
Or vinegar, to soake them 24 hours, then open them wth
A knife, take out the filth and wash them
in white wine then dry them well in a Coward
A bath and spread them well upon white paper
and let the blood be taken out of the Coward them
in and let them stand till they are very dry.
Then take them from the paper and beat them
to powder & sieve that powder very well and
add that little of elcaine in a little Saffron
then take of this powder three times in a morning
three times in the afternoon and once when
you go to bed, let ther be taken at a time
somewh as will lyd upon A sixpence in a glass
horn Jolly small Beer or Distilled Milk &
Then anire or Distillat

For A pluriue or a stuffed Stomack

Let him that hath a Pluriue or is Stuffed in the
Stomack wth tough hard flob and take of Sereples
of the powder of the Seed of Nettles, B. the Syrop
of the Violet and Swallow the same. By little and
little and he shall spitt out the Discons and
Tough flob some daily this a tried Approved
Remedie of the Stone Approved
By J. & John Finnett

Take A Gallon of new Milk of wild Time, Sassafras
of pottitary of y^e wall Filepodula (rooses) of
Each of these a good handfull of Parsly 2 handfulls
of Radish Root Shred and bruised, Bruise the
Herbs and putt the Root putt them all into the
Said Gallon of milk to infuse one whole
night and the next morning Distill them in
a close watter till they are reduced to one half

*Victuals for an American
Passenger Ship*

27. (MANUSCRIPT: maritime provisions.) Sixty-nine sales receipts for the coppered packet ship “Splendid” while docked in New York City from May 1834 to November 1841.

Various sizes ranging from (oblong) 7.2cm x 5.1cm to 9.5cm x 21.4cm. [69] ll. organized as follows: [31] ll. wrapped by a contemporary (repurposed) business card and pink silk ribbons with “6th vo^e Splendid to Liverpool” in manuscript on the verso of the card; [38] ll. wrapped similarly with “Splendid 7” in manuscript on the verso of the card and white silk ribbons, light browning throughout, some tears at folds. \$1750.00

THE INCREDIBLE SURVIVAL of receipts from the ship “Splendid” documenting the finances of the ship while at port. Not surprisingly, there is much of interest to the culinary historian. The receipts chronicle purchases and sales of provisions as well as wages for the ship’s crew and payment for medical bills for passengers that were detained in an almshouse. Each receipt is dated and placed in New York and in their entirety they paint a fascinating picture of the Splendid’s needs when docked in New York between the years of 1834 and 1841.

The foodstuffs were purchased from Rogers & Schatzel, R. Wrights, Abraham Bell, and NJ Hubbard. Provisions include corn meal; buckwheat; pilot bread (hardtack); meal; flour; oats; bread; beef; pork; duck; ground pepper; loaves of salt; vinegar; beans; peas; white beans; “vegetables;” potatoes; onions; turnips; peaches; molasses; and sugar. On a receipt dated 28 October 1834, the Splendid also paid for “resalting beef.” Beverages purchased were water, tea, coffee, rum, and a considerable amount of whiskey.

The two cooks and one “second cook” who received wages were James Strange, James Boyd, and someone simply named “Tredwell.” The purchase of kitchen equipment was also documented. On a receipt payable to Edward Dayton that covered 23 August to 30 October, 1834, the following kitchen implements were purchased: basting spoons; a butcher’s knife; and a cook’s ladle. Other receipts from October 30th include the purchase of oven pans; a cabin stove; a coffee pitcher; an iron kettle; a saucepan; steamers; a “laddle with bottom;” an iron pan; and a shovel. Also included was a “cooks tormentor,” a type of three-pronged fork with the middle tine bent all the way down and back towards the handle.¹ According to the 5th edition of the *American Heritage Dictionary*, this was a long fork that was used by ship’s cooks to pull meat out of the coppers. On 20 June 1835, the ship’s owners purchased boilers, steamers, tea pots, and a pepper cannister from W H & L Nichols. Together, these receipts give us a first-hand understanding of the food consumed on board ship and the nature of its preparation.

According to advertisements found in the 12 November 1833 and the 17 June 1834 edition of the *Belfast News Letter*, the “fine first-class coppered American ship Splendid,” captained by Augustus Proal, departed from Liverpool on 30th November 1833 and then again on 5 July 1834. Both times it was bound for New York. The Splendid is described as “high and roomy between decks, and admirably adapted for Passengers.” Receipts for “wharfage,” “pilotage,” and towing attest to the ship’s comings and goings from the harbor in New York. Interestingly, on a receipt from 26 September 1835, Sam.¹ Beataugh is paid for piloting the ship from the sea to quarantine, and then back from quarantine.

¹ To view an image of a “cooks tormentor” go to: <https://collection.maas.museum/object/259878>.

The repurposed card holders with silk ribbons woven through, are particularly handsome, as is the manuscript hand. In good condition.



tenus que la liste, une feuille d'engagement
qu'il fera coller au rôle, après que Mr Le
Commissaire aura embarqué les hommes
donne connaissance aux hommes.

A. Giraud

Par le Commandant de la tartane nouvelle Marie
de Mr le Capitaine Giraud le Commandant
vient de recevoir de la direction la
communication suivante.

« Monsieur le Président du Conseil d'Admini-
stration de la Compagnie sera à Marseille
les 8, 9 et 10 courant.

Le Capitaine d'inviter tout votre personnel
(Etat major et équipage) à venir le voir de
se trouver à bord de 8 1/2 du matin à
midi, pendant le jour présent et se
tenir en uniforme réglementaire.

Le Capitaine

Signé J. Valon.

Le Commandant du paquebot invite
tout le personnel à se conformer scrupuleusement
aux dispositions ci-dessus.

1^{er} lieutenant J. B. P. Le Capitaine
2^e lieutenant J. B. P. Le Capitaine
3^e lieutenant J. B. P. Le Capitaine
Docteur J. B. P. Le Capitaine
Ts Lautrec J. B. P. Le Capitaine
J. B. P. Le Capitaine
J. B. P. Le Capitaine
J. B. P. Le Capitaine

French Captain's Log Books & A Seaman's Diet

28. (MANUSCRIPTS: maritime gastronomy.) Captain Cauvin and Captain Giraud. Five voyage journals with accounts of food purchased for the crew from 1848-1874.

I. [Captitaine Cauvin.] Du 10^{me} voyage de la tartane nouvelle Marie. 1848.
4to. [74] pp. Original blue pastepaper wrappers, wrappers and spine lightly
rubbed, stitched as issued, red-ruled paper, lower corners of pages dog-
eared, remainder of three leaves that were torn out, occasional spotting, one
leaf laid in, blue and red ruled paper with business label from Anchois &
Sardines, Antibes.

II. [From the label on the upper wrapper:] Livre de Comptes dans la nou-
velle Marie Capitaine Cauvin En mars 1851. Marseille: Delestrade, papetier.
4to. [182] pp. (including front free endpaper), (155 of which are blank except
for the rule lines). Original blue pastepaper wrappers, stitched as issued,
wrappers rubbed, title piece mounted onto upper wrapper, paper ruled in
brown and red, upper free endpaper slightly folded and torn, first few pages
lightly dog-eared at lower corner.

III. [From the label on the upper wrapper:] Livre de Comptes de la tar-
tane la Jeune ysabelle Capitaine Cauvin 1852. Marseille: Delestrade, papetier.
4to. [172] pp. (not including front free endpaper and of which 29 pages
are blank except for the rule lines). Original brown pastepaper wrappers,
stitched as issued, wrappers rubbed, title piece mounted onto upper wrap-
per, brown and red-ruled paper, light spotting throughout, upper and lower
corners dog-eared.

IV. [From the label on the upper wrapper:] Compagnie des Messageries Maritimes. Direction de l'exploitation. Iraouaddy. Cahier de Service 2^{em} Capitaine. [Capitaine Giraud, 4 November 1877.] 4to. [84] pp. Original brown marbled wrappers, stitched as issued, peeling at spine, dampstaining to lower margin of some pages, lightly browned throughout.

V. Compagnie des Messageries Maritimes. Direction de l'exploitation. Ordres de Services. Circulaires du trafic et autres, intéressants le service du second. [J Talon, Marseille, 1878.] 4to. [78] pp. (37 of which are blank and with 6 additional pages bound in). Original blue marbled wrappers, stitched as issued, lower wrapper and spine rubbed, one leaf torn, remainder of one leaf torn out, spotting on verso of upper wrapper.

\$3000.00

I-III: The first three volumes contain the accounts kept by Capitaine Cauvin during his voyages. Each rotation lasts approximately one-and-a-half months. His vessel, a tartane, which is a small single-masted ship, connected Antibes to Marseille and made stops along the coast for various commercial deliveries. A very large part of these three notebooks is devoted to recording the purchases of food made for the crew. According to the long lists of groceries, although the crew ate well, they had a fairly monotonous diet.

The tartane "Nouvelle Marie" was a typical Mediterranean sailing vessel that served as a popular cargo carrier. The travel pattern was always the same. For example, the first notebook opens with the "10th Voyage of the tartane nouvelle marie" and with the note "Dépense pour nourriture et autre frais, commencé le présent voyage le 28 septembre 1848" (Expense for food and other expenses, started the present voyage on September 28, 1848). The captain then lists the "on-board provisions" which include 80 kilos of bread; 130 liters of wine; 3 kilos of rice; 3 kilos salt; 3 kilos lentils; peppers and spices; 3 kilos cod; onions and garlic; salted fish; 8 kilos olive oil; a bottle of vinegar; 2 pumpkins; 6 kilos of vermicelli noodles; and cheese. The ship picks up a new supply of "60 liters of wine" after 10 days at sea, as well as more rice and cheese. As the years progress the shopping list changes a bit with such additions as potatoes; eggs; fresh meat; chestnuts; beans; *eau de vie*; and artichokes.

De la tartane pour pabell. Capitaine	1854	
Commence le présent voyage le 28 septembre		
Dépense pour nourriture et autre frais		
<u>Savoir</u>	1	50
Chapandre à Antibes pour charger		
une pousse de farine à Antibes pour le bûcher		
frais des provisions à Antibes	4	8 1/2
provisions pour le Départ		
113 litres vin	2	50
16 k poichins	8	40
8 k Hok fish	10	50
90 k pain	5	"
8 k Vermicelles	1	8 "
1 bouteille huile d'olive	1	50
2 k fromage de terre	1	25
poisson Sale	2	20
Chandelles, oignons et à humettes		
une feuille pour le Rot. Dégrippage		20
poivre et épices	1	"
Uel	2	50
bois abricot	3	15
Géromon d'Erbeage	2	10
4 k Riz	2	"
fromage	1	50
haricots	"	10
Vinaigre	2	"
Viande fraîche		
frais de journaliers au Golf Juan Expedition. et p		
Donné au Dépassier à Marseille	5	50
Donné au Dépassier à Marseille	5	"
acheté un fromage	3	50
	<u>180</u>	9

Also included are what the captain calls incidental expenses for piloting in a port. The list of goods transported often consists of construction materials; foodstuffs such as Dutch cheese, flour, chestnuts, beans, lobster, and cod; and perfume. The quantity or weight is specified each time and occasionally the names of the buyers of the merchandise are provided.

These logs also act as the Captain's journal. For example, in the first notebook, which contains about fifteen voyages, the captain sometimes notes personal expenses; the small services he can render; or money he has loaned to his crew. The second log contains the same content as the first and has a folded piece of netting laid in.

In the third log, the Captain Cauvin is on a larger vessel. The brig *Jeune Isabelle* used from 1852 transported more goods and traveled to Corsica and Algiers. For example, in a single trip the ship was able to haul 8 tons of soda; 12,000 bricks; 1,234 barrels of jars; 3 tons of cake; and 1 ton of cement.

IV-V: The fourth and fifth volumes are from the archives of Captain A. Giraud, second-in-command of the liner *Iraouaddy* of the Messageries Maritimes (a private company founded by Albert Rostand in 1851). They provided transportation on the Chinese line: to Aden, Suez, Pointe de Galles, Singapore, Saigon, Hong Kong, Shanghai from 1875 to 1878. The liner *Iraouaddy* was 410 feet long.

In the first log, Giraud notes daily the tasks to be carried out and the orders to be given in order to maintain a clean ship. In the second log there is an interesting collection of orders and circulars addressed to the commander of the *Iraouaddy* and concerning the service of the second captain. These letters are copied by Giraud and by other hands. There are also a few typed letters bound in. In a circular from 27 April 1877 there is a note about arming the ship and painting it black.

All five ship logs are in good condition.



Ginger - bread

6 cups Flour - table. Spoonful of l. of Soda.
2 do. ground ginger - 2 eggs well beaten,
1/4 lb. butter. Malted milk. 3 cups of
cream poured in, & all well mixed
together. - Bake gently.
(rat. cake)

1 pint Scotch oatmeal. 2 q. butter.
a little salt. mix with a little milk.
Roll out. very thin. & bake on tin in
rather a slack oven.

Lemon Sponge.

1/2 lb. Sugar dissolved in 1/2 pint water.
With the juice of 2 lemons. 1/4 lb. loaf sugar.
let it simmer, but not boil a quarter
of an hour. Let it by in a jug to cool.
Then take the juice of 2 lemons, the
whites of 2 eggs beaten to a froth, add

Recipes from the Lake District

29. (MANUSCRIPT: English cookery.) Sharpe, Emma Broughton. Receipt Book. [England] 1857 - [1918].

19.5cm x 16.3cm. [67] ll. (including the front free endpaper, lacking the lower free endpaper, and 38 of which are blank). Contemporary paneled vellum, corners bumped, marbled endpapers with a Fleet Street, London booksellers label on the lower pastedown, evidence of two leaves excised, lacking lower free endpaper, 22 magazine clippings of various sizes laid in ranging from 14.4cm x 7.2cm to 15cm x 22cm, 4 manuscript leaves laid in. \$750.00

The manuscript cookery book of Emma Broughton Sharpe beginning in 1857 and containing sixty-nine cookery recipes; "menus" clipped out from *The Bystander* from 1917 and 1918; a clipping from the *Lady's Pictorial* and one from *The Lady's Companion*; plus a few more clippings. The manuscript is in one legible hand and many recipes are labeled as coming from towns and regions in the Lake District of England.

Recipes include velvet cream; "Dr. Leach's receipt for extract of Beef...in cases of extreme weakness;" grape marmalade; "Palestine Soup" (artichokes cooked in stock and finished with cayenne pepper, salt, and cream); "Sandwich Pastry;" "Cumberland Pudding;" bread sauce (labeled, "Oxford" at the bottom of the recipe); "Savory Balls to eat with Stew;" "Marmalade Pudding;" "Lobster Rissoles;" "Patterdale Pudding;" "Savory Mould of Scraps" (as in minced scraps of cold meat); squab pie; clotted cream; "Devonshire junket" (a creamy custard that is thickened with rennet and flavored with pale brandy and then topped with clotted cream); "Eels à la Wilson;" pistachio cake; "Welsh Rabbit" (an open-faced grilled cheese sandwich); and two lengthy curry recipes.

The cutouts from *The Bystander* are incredibly evocative of day to day life during World War I. On the recto of each sheet there is a menu with

recipes provided and often a note to the reader regarding certain food shortages and how to work around them. On the verso there are advertisements for khaki shirts (available in “regulation shade”); “Newman’s ‘fortreviver’ Liqueur Tonic;” a Decca gramophone promoted for enjoyment during off duty hours; military badge brooches and military watches; “Dorkaleen” skin products for “munition and other war workers;” and “Blanco” a popular product used by the military to keep infantry equipment clean. All of these are interspersed with women’s beauty products.

In a cutout from *The Lady’s Companion* there is a fascinating summary of a speech titled “The Psychology of Women” as well as a few practical tips for the kitchen such as “A muffin should be torn round the edge before toasting, not cut, as cutting renders it ‘flabby,’ ‘dazed,’ or ‘sad.’” One of the publications laid in provides recipes for sandwiches to be eaten “when tramping the moors,” even going so far as to provide a vegetarian option:

If there are vegetarians who have to be fed on the moors there are plenty of fillings to suit their prescribed diets. White haricot beans boiled till soft and then worked through a sieve with butter, mustard, and minced raw celery are good, and so also are minced celery, chopped stoned olives, and mayonnaise.

A well preserved cookery manuscript from Victorian England with later clippings laid in. The booksellers label on the lower pastedown is for “Fred^k Waller – Stationer. – N.º 49 Fleet Street, London.”

On the verso of the second leaf is the inscription “Emma Broughton Sharpe 1857 Receipt Book.”



Yorkshire Recipes

30. (MANUSCRIPT: English cookery and household remedies.) Helen Louisa Towell – Knaresborough.
July 21st [18]63.

20.2cm x 16.2cm. [42] ll. (11 of which are blank). Contemporary dark brown half sheep over marbled boards, rubbed overall, one third of spine missing, occasional spotting throughout, three leaves laid in. \$400.00

An interesting Yorkshire manuscript cookery book written in a single legible hand and containing 74 cookery receipts and a few household remedies. The majority of the recipes are attributed and paint a picture of a lively social life, as names are repeated often, and locations that are either attributed to recipes or to the people who shared them, are all in the vicinity of Knaresborough (where the author is from).

Included in the recipes are how to preserve carrots like ginger; soda scones (made with buttermilk rather than butter and baked on a griddle); pickled eggs; apple soufflé; both white and brown giblet soups; cherry brandy; fish pudding; plain lunch cake (to be baked on a plate of hot salt); and kedgerie (a curried rice and fish dish that is served for breakfast) to be served with parsley sauce in a boat. There is also a recipe for "Thorneville Cake," named for a small town in Yorkshire.

There are two recipes for "parkin," a rich sort of gingerbread made with treacle and oats rather than flour. This traditional cake from Yorkshire is eaten on bonfire night or Guy Fawkes night.

One of the contributors to this manuscript was Miss Harrison from Filey, a coastal town near Knaresborough. This is her recipe for "Rolled Fish:"

Charlotte Musse - Mrs. G. Hailes.

Take a plain oval mould, put a
layer of jelly (coloured red with beet
root or cochineal) at the bottom
of the mould, about 1/2 inch deep.
When it is cold, put Sary fingers
biscuits close round, cut the round
ends off & the sides straight. They
should reach the top of the mould.
Take a pint of cream (rather less
will do) and a little less than a quart
of isinglass melted in a little milk.
Whip it up with the cream, with a
little lemon juice, vanilla & sugar
to your taste. Fill the mould with it.
And turn it out when cold. To serve
these sort of things turning out, take
a cloth slightly damp with salad oil &
rub the outside. This should be done very
slightly. To colour the jelly a nice red
make the quantity of the recipe & let a
few slices of beetroot stand in it about

Either Haddock or Cod = skin & fillet it then wash, dredge with flour lightly a little salt, spread it with Lobster, then roll it — Put it in a Pie dish with 2 ozs of butter in small pieces on the top. Put it into the oven Covered & if there is not sufficient gravy add a little milk. From 3 quarters to an hour in the oven as it depends on the state of heat — it should not be a very hot oven.

The recipe for cherry brandy came from Jane Harrison of Rudd Hall which is located near Catterick. Other recipes are attributed to Miss Wilks; Mrs. Powell; Mrs. Ellen Wailes; Mrs. Freeman; Mrs. Shenkstone; Mrs. Beeton, Mrs. Stead; Mrs. Robinson; and Mrs. Wise.

The household remedies include a saline draught from Dr. Robinson; a "strengthening Oil for the Head;" a recipe for pomatum from S. Wilkes that calls for lard; a "Solution of Sulphur for the Fly in Greenhouses;" and "Condy's fluid" (a popular disinfectant.)

A rich little cookery manuscript in good condition.

To preserve Carrots like Ginger —
Boil some large carrots until the outside skin
will come off, then cut the middle part of
the Carrot like pieces of ginger, put them
into a basin, make a thin soup, strong
with ginger & a little cayenne pepper, pour
it on the carrots when nearly cold let it
stand all night, repeat the boiling about
3 times & then thicken the soup & put it on
boiling hot, when you think the carrots are
getting clear & soft, fire it a boil in the
syrup for about 5 minutes or until it
looks quite clear —

Soda Biscuits —

A teaspoonful of Soda to a quart of
Buttermilk, & as much flour as will
take up the milk, do not knead them
too much, & bake them on a Griddle —

Rice Cakes —

The whites of 3 eggs, $\frac{1}{4}$ lb of rice & $\frac{1}{4}$ of
Sugar and a little grated lemon —

Macarons with Patent Flour.
 $\frac{1}{2}$ lb of Sugar rolled, $\frac{1}{2}$ lb of Patent flour,
 $\frac{1}{4}$ lb of butter (rub the butter into the flour)
4 eggs well beaten, & 2 ozs of mixed Almonds
to be beaten in a mortar; bake in a
Moderate oven —

Rice Cheesecakes —

$\frac{1}{4}$ lb of ground Rice, $\frac{1}{4}$ lb of rolled lump
Sugar, 2 eggs, & 2 ozs of butter worked
to a cream; flavoured with grated lemon.

Ginger Bread.

$\frac{3}{4}$ lb of flour, $\frac{1}{4}$ lb of butter, $\frac{1}{4}$ lb of mixed
Sugar & $\frac{1}{4}$ lb of treacle; ginger, or
candied lemon to the taste; to be
rolled thin & baked in a Moderate
oven —

Miss Wilks —

With a Melon Bibliography

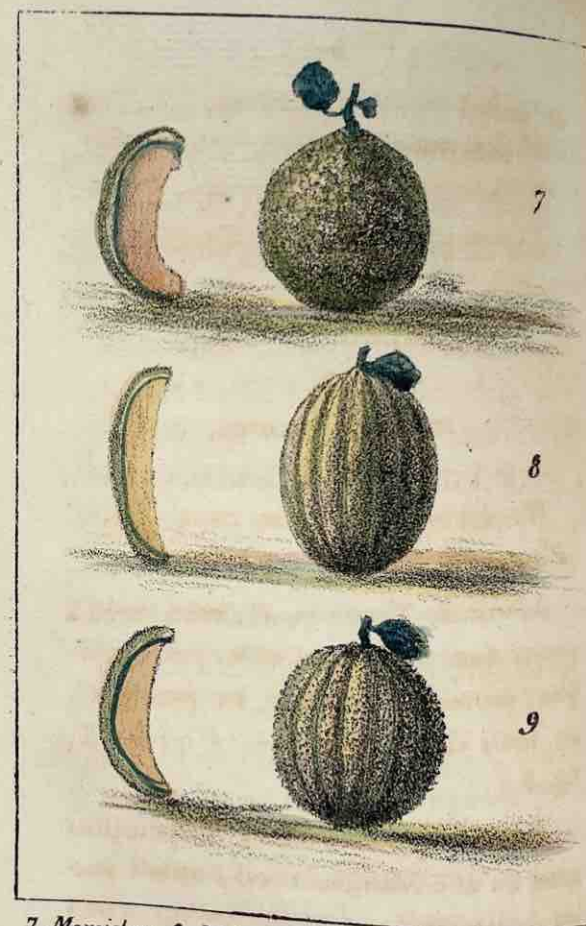
31. MARTIN, Alexandre. Manuel de l'amateur de melons, ou l'art de reconnaitre et d'acheter de bons melons. Paris: Udron, 1827.

12mo. in 6's. Four colored lithograph plates. 2 p.l., iv, 156 pp. Bound in handsome green boards (resembling green vellum) with the title stamped on the spine. \$1000.00

The FIRST EDITION of Martin's study of melons. There are seventeen chapters which cover a wide range of topics on the fruit. The author begins with the history of the melon. He then writes comprehensively on its cultivation, including information on planting on a trellis or in rows; on planting outdoors or indoors; seeds; and diseases and pests that the melon is susceptible to. He then describes melon varieties and their gastronomic qualities; their structure; how to serve them; and various preparations. Martin also includes a collection of amusing melon stories, then finishes with a ten-page bibliography devoted to melons.

The handsome hand-colored lithographs depict nine varieties of melon (both in section as well as whole) as well as a *Piquet à Thermomètre* de Regnier.

The black-ink stamped green boards binding by Lemardeley is interesting. Near the foot of the spine is a Star of David inside of which is a swastika. There are four handsome bookplates. On the upper pastedown there is one for Maurice Le Barbier de Tinan (1842-1919), "an amateur of



7. Maraicher. 8. Melon des Carmes. 9. Sucrin de Tours.

2°. Les mel
3°. Les pas
4°. Les me
5°. Les me

PRE

Maraicher
(Voir pl. 3)

Sucrin c
varier dan
bles, écor
au tems c
fig. 8.)

Petit s
gros qu'u
les extré
brodée.

high taste, well known for his love for *copies di primo cartello*, for beautiful bindings, the most illustrious, the strangest and the most impossible romantics.”¹ The other is for G. Duval. On the upper free endpaper is the ex libris for Gaston Prinet (1856-1933), a diplomat to Tokyo, Athens, Munich, Copenhagen, and Berlin, and eventually Minister Plenipotentiary for France.² Lastly, there is the bookplate of Pierre de Crombrughe.

A very good copy.

¶ Cagle 310; Maggs 414; OCLC: University of Chicago, New York Public Library, University of California (Riverside), Indiana University, Harvard, and five locations outside of the United States; Vicaire col. 568.

¹ “The Hôtel Drouot and curiosity” by Paul Eudel in *Le Figaro*, Tuesday, 13 January, 1885, p. 2.

² <https://www.appl-lachaise.net/prinet-gaston-auguste-lucien-1856-1933/>.

Piquet à Thermomètre de Regnier.

Fig. 1.



Fig. 2.



(37)

d'être substantielle. Si l'on a une bonne terre légère, il suffit de mêler avec moitié de cette terre un quart de ter-

Il est construit comme les thermomètres à bains ordinaires, mais avec un tube isolé, pour recevoir plus promptement les impressions du calorique.

L'intérieur du piquet est garni, vers sa partie supérieure, d'une enveloppe de drap épais, afin d'adoucir le frottement du thermomètre quand on l'introduit dans le tuyau.

Il y a une petite boulette de crin au fond de la virole qui forme un coussinet sur lequel repose le tube du thermomètre.

Par cette disposition, le thermomètre, 1° ne peut pas être cassé, comme cela arriverait s'il était mis à nu dans la terre, puisque le piquet et la virole le garan-

On Truffles

32. MARTIN, Alexandre. *Manuel de l'amateur de truffes*. Paris: Le-roi & Audin, 1828.

12mo. in 6s. One folding hand-colored plate. 2 p.l., xii, 143, [1 - blank] pp. Original decorative printed brown wrappers bound in half black morocco, over marbled boards by Laurechet, marbled endpapers, gilt upper edge. \$1900.00

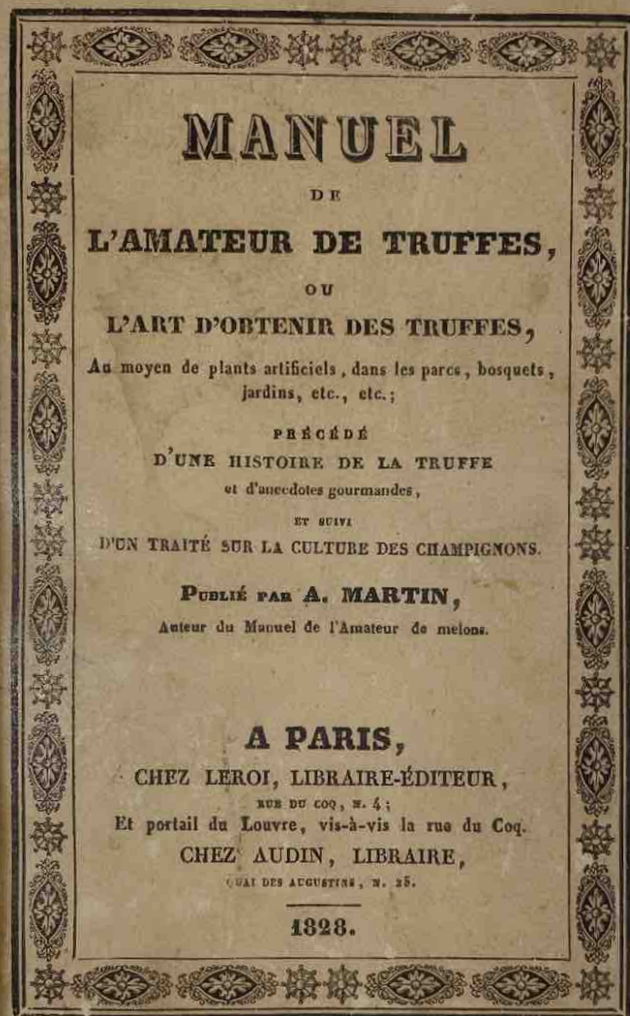
The FIRST EDITION of Alexandre Martin's rare study of truffles. Sections cover the history of the truffle and its consumption; where truffles are found and cultivated; how the truffle is formed; animals that are detrimental to truffles; the use and effects of truffles; their preservation; the chemistry of the truffle; and various *réflexions gourmandize* concerning the truffle. The final section contains a few chapters about mushrooms in general. At the end is a useful bibliography devoted to mushrooms.

Martin (b. 1795) authored numerous gastronomic books including *Manuel de l'amateur de melons*, *Manuel de l'amateur de café*, and *Bréviaire du gastronome* all of which were published in this small format.

"Frontispiece a folding colored plate by Henry Monnier, representing a gastronome and an author in the shop of Chevet, the legend." – Bitting p. 312. After working as a French bureaucrat for many years, Monnier (1799-1877) became an illustrator, author, and actor famous for his lampooning of high culture. His many gastronomic scenes are both intimate and humorous, frequently over the discussion of a bill of fare or a special dish, and are drawn and colored with a light touch.

With a publishers catalogue within a decorative border printed on the lower wrapper. A fine copy.

¶ Bitting p. 312; OCLC: Hagley Museum & Library (Delaware), Library of Congress, University of Chicago, University Club Library (New York), Harvard, New York Public Library, and five locations outside of the United States. Not in Cagle, *A Matter of Taste*, (does list the 1829 ed.), Oberlé, Simon, or Vicaire (does list the 1829 ed.).



Manuel de l'Amateur De Truffes.



Henry Monnier

Edm. de Bismarck

*Voilà une belle pièce..... et des truffes qui
ont un parfum.....*

MANUEL

DE

L'AMATEUR DE TRUFFES,

OU

L'ART D'OBTENIR DES TRUFFES,

Au moyen de plants artificiels, dans les parcs, bosquets,
jardins, etc., etc.;

PRÉCÉDÉ

D'UNE HISTOIRE DE LA TRUFFE
et d'anecdotes gourmandes,

ET SUIVI

D'UN TRAITÉ SUR LA CULTURE DES CHAMPIGNONS.

PUBLIÉ PAR A. MARTIN,

Auteur du Manuel de l'Amateur de melons.

A PARIS,

CHEZ LEROI, LIBRAIRE-ÉDITEUR,

RUE DU COQ, N. 4;

Et portail du Louvre, vis-à-vis la rue du Coq.

CHEZ AUDIN, LIBRAIRE,

QUAI DES AUGUSTINS, N. 25.

1828.

*An Early French Treatise
on Dairy Products*

33. MARTIN, [Bernardin]. *Traité de l'usage du lait*. Paris: Thierry, 1684.

12mo. in 8s & 4s. Woodcut vignette on title page, woodcut headpieces, woodcut decorative initials, printed head and tailpieces using typographical ornaments. 6 p.l., 146, [7], [1 - blank] pp. Contemporary speckled calf, edges of boards with gilt roll pattern, spine ornately gilt, edges speckled red. \$3000.00

The FIRST EDITION of this comprehensive study of milk and various milk products, written from a medical viewpoint. The types of milk types covered in this work are human, cow, goat, donkey and sheep. Bernardin (or Barthélemy) Martin (1629-1703) was the apothecary to the Prince of Condé (1621-1686), and then to his son, Prince Henri-Jules (1643-1709). Martin discusses different opinions regarding the production of milk; butter; cheese; clear milk; different types of milk and their qualities; *should* one make milk; what precautions to take before and after drinking milk; of the regime that one must follow in the use of milk, the foods which agree with it, and of those which are contrary to it; remedies to counteract the negative effects of dairy; when to cease eating dairy and when to resume doing so; and the illnesses that can be cured with milk.

In the section which discusses the various types of milk and their qualities, Martin describes cow's milk as superior to human milk in its viscosity and nourishing qualities. He highly recommends its use to help alleviate exhaustion and to revitalize people who have been laid low by

T R A I T E'
DE L'USAGE
D U L A I T.

par B. MARTIN, Apoticaire du
Corps de S. A^e S^{me} Monseigneur
le Prince.



A P A R I S,
DENYS THIERRY, rue S. Jacques,
devant la rue du Plâtre, à la Ville
de Paris.

M. DC. LXXXIV.
avec Permission & Approbation.

an extended illness. Goat's milk, being "drier" he considers to be "more suitable for people of a humid temperament," and he writes that with a little sugar and salt added to it, goat's milk can be healthier for the stomach. Donkey's milk, being the thinnest of all, Martin writes, is the most refreshing and easy to digest. He recommends the use of donkey's milk for diseases of the chest and for a fresh complexion. He seems to be the least impressed by ewe's milk, as he describes it as meager in production and very fatty. He also notes that the only people who ingest ewe's milk are the poor and those who live in places where cows are rare.

In very good condition.

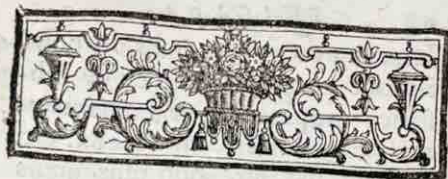
¶ OCLC: Hagley Museum and Library, University of Pennsylvania, New York Academy of Medicine, New York University, University of California (San Francisco), National Library of Medicine, University of Minnesota, University of Michigan, and thirteen locations outside of the United States.

28
leur, & sur les nœuds qu'elle
produit, la personne en fut guérie;
& plusieurs autres à son imita-
tion s'en sont bien trouvés, c'est
pourquoy j'ay crû qu'on pou-
voit renouveler cette observa-
tion.

CHAPITRE IV. *Du Lait clair.*

LE Lait clair qu'on appelle
vulgairement petit Lait,
est la serosité du Lait; il a di-
verses propriétés, & il est en
usage dans la Medecine
plusieurs mal-

29
de l'usage du Lait.
decoctions avec plusieurs sortes
d'herbes, afin de temperer avec
plus de succès l'ardeur & la sei-
cheresse des entrailles; dont plu-
sieurs sont atteints.
Il est admirable pour toutes
les inflammations, il est utilement
appliqué sur les contusions &
meurtrissures; il tempere la cha-
leur des humeurs bilieuses &
mélancoliques; il les amolit & les
rend plus flexibles à estre éva-
cuées; il lâche le ventre sans
peine; il est propre aux opila-
tions de Ratte, des Veines, des
Intestins, aux chaleurs de Foye



ESSAI

SUR L'ART

DE FAIRE LE VIN ROUGE;
LE VIN BLANC, ET LE CIDRE.

CHAPITRE PREMIER.

Défauts du commun de nos Vins.

Son excepte nos Provin-
ces les plus méridionales,
un petit nombre de Vi-
gnobles, & quelques années assez
rares, tous nos vins, faute d'une
suffisante maturité, ont dans leur
primeur, & souvent bien au-delà, le
défaut d'être verds, & jamais moël-
A

Maupin's First Book on Winemaking

34. MAUPIN, M. *Essai sur l'art de faire le vin rouge, le vin blanc et le cidre.* Paris: Musier, 1767.

8vo. Woodcut vignette on title page, woodcut head and tailpiece. iv, 104, [3], [1 - blank] pp. Contemporary blue wrappers, wrappers slightly worn, faded stain to portion of spine and wrappers, untrimmed, dampstaining in gutter of p. 66 and onwards. \$2500.00

The rare FIRST EDITION of Maupin's first work on wine making. (His earlier writings covered agriculture in general or focused on viticulture.) The chapters and their specific sections are well-indexed in the *Table des matieres* found at the end of this work. The subjects covered begin with the faults which are common in wines, and then continue with methods of making red wine; on different aspects of fermentation; how the correct pressing of the grapes is essential for making good wine; on barrel fermentation; Maupin's wine-making methods applied to white wine and cider "le suc de la pomme est composé des mêmes principes que celui des raisins" (the juice of the apple is composed of the same principles as that of the grapes); an account of Maupin's wine-making methods in 1766 when the grapes were harvested before they were fully ripe; and on wine-making methods for specific regions (e.g. southern France and Normandy).

About Maupin, very little is known. Although he was one of the *valets de chambre* to the queen of Louis XV, Marie Leszczyńska (1703-68), "his Christian names and the dates of his birth and death are unknown. Yet during the 1770s and 1780s Maupin was one of the most prolific writers on vine and wine in eighteenth-century France, an experimenter of ingenuity, and an indefatigable self-promoter." — Paul, *Science, Vine, and Wine in Modern France*, p. 230.

The *Approbation* is dated 19 February 1767 and is signed by Guettard.

¶ OCLC: California State University (Fresno), University of California (Davis), Harvard, and seven locations outside of the United States. Note that the copy listed in OCLC (no. 763970691) at BnF and described as "IV-107 p. ; in-12" is, in fact, mis-catalogued. It is the same as this copy (in format, pagination, and setting of type).

Healing with Mineral Water

35. MÉMOIRE sur les eaux minérales et les établissements thermaux des Pyrénées. Paris: Vatar, [1794-95].

8vo. Four engraved folding plates. xxvii, [1 - blank], 154, [2 - blank], [2] pp. Contemporary pink wrappers, light wear and spotting to upper wrapper, spine sunned, contemporary manuscript label on spine, occasional foxing, crisp and untrimmed. \$1250.00

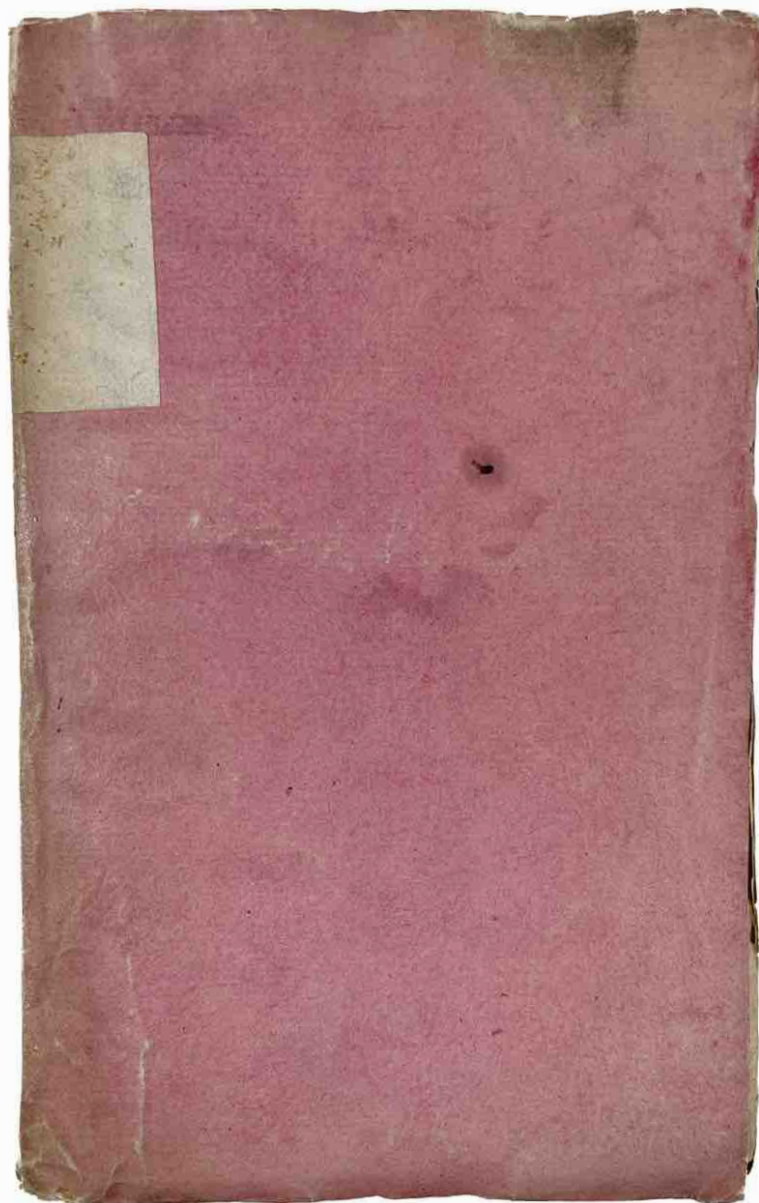
FIRST EDITION. A comprehensive work on the therapeutic properties of the mineral water of the Pyrenees mountains. Included is exhaustive research detailing what it will take to preserve this mineral-rich water so that it can be used as a source for healing. The end result of this research was to build a hospital next to the water in Baréges, so that the “defenders of the republic” – the “less fortunate citizens and suffering humanity” – would have access to the healing water.

In performing the research for this study, the Public Health Committee found that building one hospital in the Pyrenees would not suffice. In order to be able to provide healing to everyone who was suffering from health problems they would need to construct two additional hospitals next to the mineral waters of Sauveur and Cauterès.

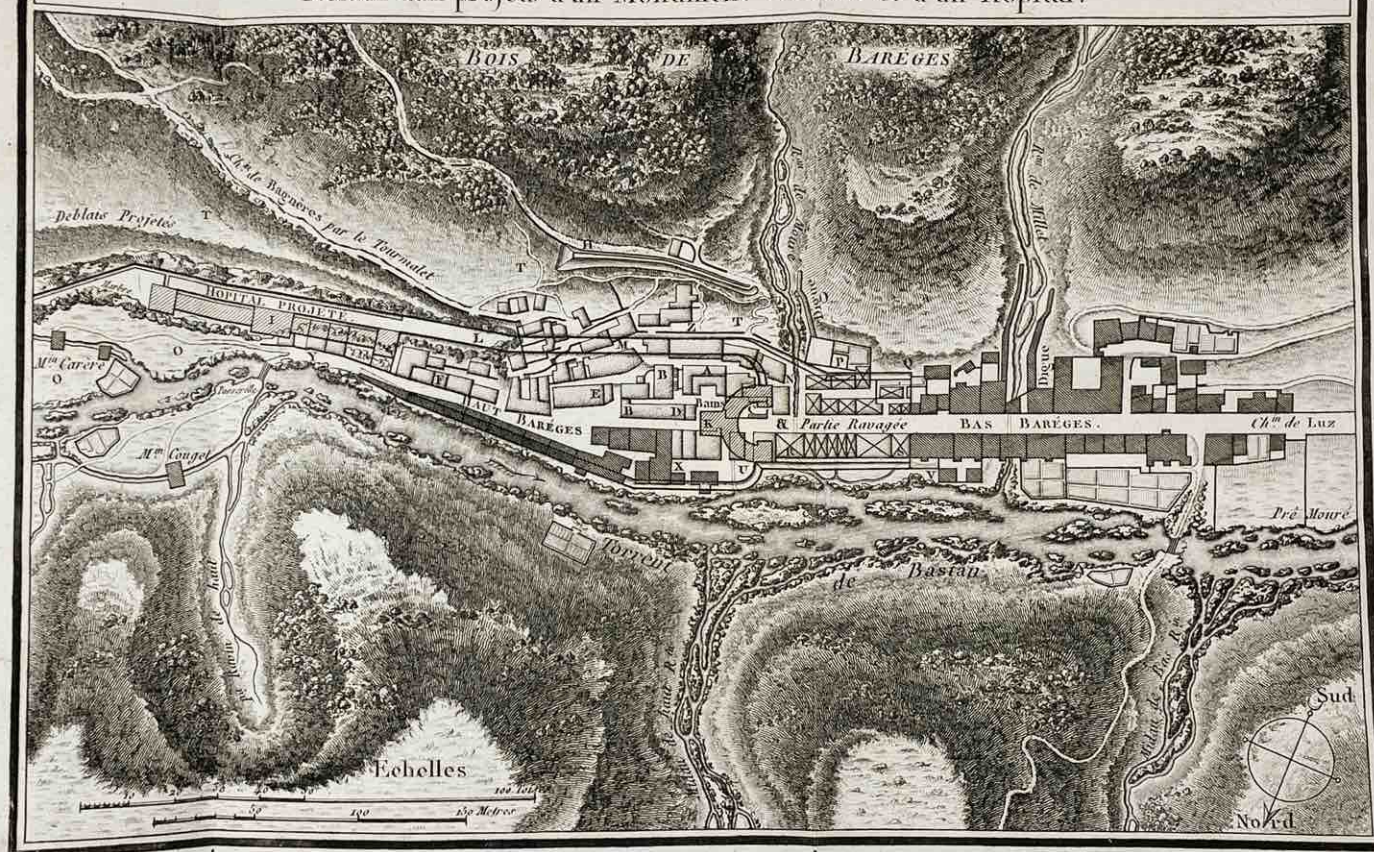
The four highly detailed folding engravings include a map of the large and elaborate “Monument Thermal et d’un Hopital;” a floorplan of the baths; and two plates showing elevations of the buildings.

Other than the mentioned defaults of the wrappers, a remarkably fresh and crisp copy.

¶ OCLC: Yale, Princeton, University of Texas, University of Wisconsin (Madison), and twenty-three locations outside of the United States.



PLAN DE BARÉGES
Relatif aux projets d'un Monument Thermal et d'un Hopital.



Levet un. et del.

P. F. Tardieu Scalp

au portrait de madame
besh
triomphe pour la peinture
le chef d'œuvre de guyard!
beau fait honneur à Paris,
modèle à la nature.
Le vicomte de gabrielli

LA NOUVELLE
CUISINIERE
BOURGEOISE,
SUIVIE DE L'OFFICE,

A L'USAGE,

De tous ceux qui se mêlent des
dépenses de Maison.



A PARIS,

Chez GUILLYN, Quay des Augustins,
entre les rues Pavée & Gît-le-Cœur,
au Lys d'or.

M. DCC. XLVI.

Avec Approbation & Privilège du Roy.

*The Extremely Rare First Edition of the Most Influential
French Cookbook of the 18th Century*

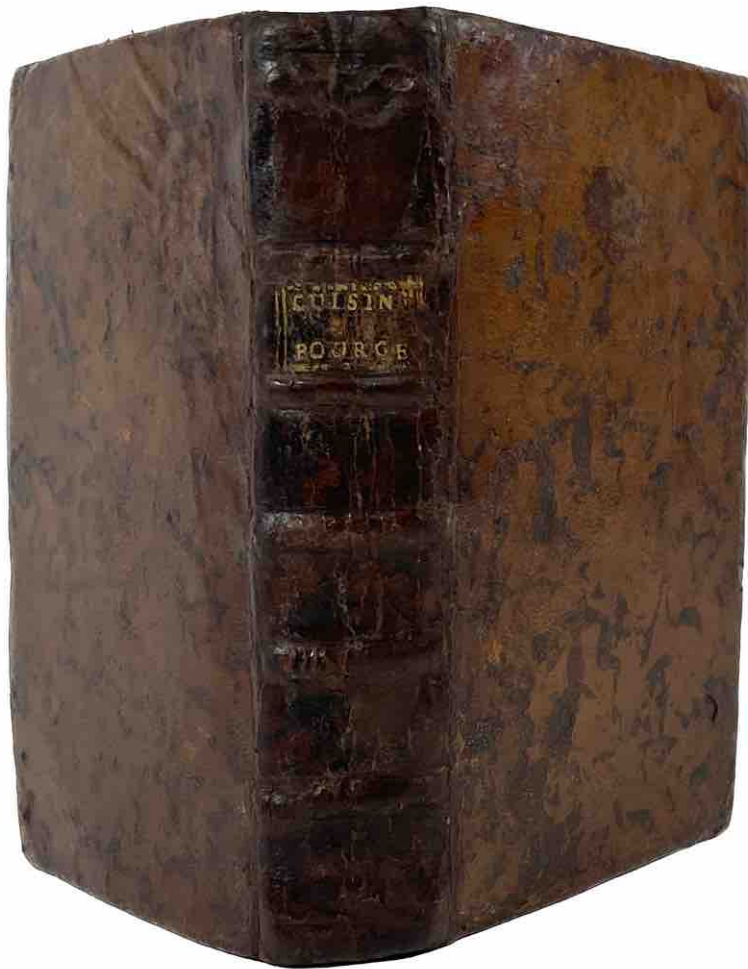
**36. [MENON.] *La nouvelle cuisiniere bourgeoise*. Paris:
Guillyn, 1746.**

12mo. in 8s & 4s. Woodcut vignette on title page, two woodcut headpieces, two woodcut historiated initials. 1 p.l., (blank A'), v, [1], 322, [18] pp. Contemporary mottled calf, title stamped in gilt on spine, all edges speckled red, small ink stamp on lower margin of page 24 (not affecting text), faint dampstaining on a few leaves. \$8500.00

The exceptionally rare FIRST EDITION of the best-selling cookbook of 18th- century France. There are two different 1746 editions and both are so rare, that priority has never been conclusively determined. One edition is with the title of *La nouvelle cuisiniere bourgeoise* (as in our copy here), and the other is with the title of *La cuisiniere bourgeoise*. Both are exceptionally rare and both are printed by Pierre Guillyn (1715?-1781) in Paris. The clear difference is in their length. When adding up their total page counts (including preliminary pages and adjusting for mispaginations), *La nouvelle cuisiniere* has a total of 346 printed pages and *La cuisiniere* has 398 pages. This being the case, it is likely that *La nouvelle cuisiniere* was printed first, and then expanded later that year into *La cuisiniere bourgeoise* (see Cagle no. 336, who makes the same suggestion). Subsequent editions are expanded further, and by the end of the 18th century, the work had become two volumes.

With more than twenty 18th-century editions alone, *La [nouvelle] cuisiniere bourgeoise* was easily the most popular French cookbook of the 18th century (or, as Vicaire has noted, "ce traité devenu absolument populaire"). In addition to contributing to the accessibility and simplification of *grande cuisine*, it was also the first French cookbook written for a female chef.

Menon undertook more wholeheartedly the task of enabling the bourgeoisie to participate in the culinary *grande monde*. The word *bourgeoise* in the title has the sense of 'domestic' as well as 'middle-class' and 'town dweller'. Menon claims that many great lords, especially those concerned for their health, had asked him to produce a book of simpler and plainer cookery. Nevertheless, the gender to the word *cuisinière* gives it a quite unambiguous social meaning; only the less well-to-do members of the middle class would, by that date, make do with a woman cook in charge of their kitchen.



Menon's book then follows the familiar layout, with chapters on foods in season, soups, the various kinds of meat, poultry, game, fish, vegetables, dairy-produce and pastries. The repertoire of recipes is very much scaled-down in comparison with Menon's earlier *Nouveau traité de cuisine*...And the recipes themselves are often simplified...Menon even mentions the availability of 'portable boullion' from a shop in the Boulevard St Germain, intended for use by soldiers in the field but, for the bourgeois kitchen, no doubt as useful a short cut as the modern stock cube. Even so, though they are simplifications, Menon's simplifications are quite clearly simplifications from courtly models. - Mennell, *All Manners of Food*, pp. 82-3.

"Starting in the eighteenth century, many cookbooks were intended for middle-class households with fewer servants, where the kitchen was managed by a female cook with cook-maids to assist her. The transition from male to female cooks is documented in the title of the great French bestseller *La cuisinière bourgeoise* (1746)." - Notaker, *A history of cookbooks*, p. 192.

On the verso of the blank A¹ is the early inscription: "vers au portrait de madame elisabeth – quel Triomphe pour la peinture dans ce chef d'œuvre de guyard! Le tableau fais honneur a Lars es La modele a La nature. – par Le vicomte de gabrielli" (verses to the portrait of madame elisabeth – what a triumph for painting in this masterpiece by guyard! The painting does honor to Lars and the model to nature. – by the vicomte of gabrielli).

Page 17 is misprinted as "71." With the initial blank A¹

A very good copy.

¶ OCLC: Schlesinger Library and Lilly Library; Vicaire col. 589. Not in the Bibliothèque nationale de France, Biting, or Vicaire (who did know of the other 1746 edition and many later editions).

*One of the Greatest and Most-Sought After
16th-Century Cookbooks*

**37. MESSISBUGO, Christoforo. Banchetti. Ferrara:
De Buglhat & Hucher, 1549.**

4to. Three full-page woodcut illustrations and two full-page printer's devices in the text. [8], 22, [2], 71, [1 - blank], 7, [1 - blank] ll. Late 19th-century plumb morocco, all edges of boards with single gilt fillet, spine simply gilt in five compartments. \$50,000.00

The extremely important and rare FIRST EDITION of Cristoforo Messisbugo's groundbreaking contribution to gastronomy during the European Renaissance. The first section of the work reconstructs the feasts organized by Messisbugo for his patron, Hippolyte d'Este, Cardinal of Ferrara, son of Lucrezia Borgia and Alphonse d'Este. A large woodcut depicts one of these meals, with several dogs feasting on leftovers in the foreground, while another woodcut shows the interior of the kitchens during the preparation of the banquet. Both images are famous in gastronomic literature.

The second section is a collection of roughly 345 recipes which document the Italian cuisine of the time. Included are various kinds of pies (*pizze*); pasta; sauces; charcuterie; fritters; broths; fish dishes; *torte*; and cheeses. There are also vegetarian recipes designed for holy days. In addition to recipes, the author discusses logistical considerations, such as kitchen utensils and supplies.



BANCHETTI

COMPOSITIONI DI
VIVANDE, ET AP-
PARECCHIO GE-
NERALE, DI
CHRISTOFORO
DI MESSI
SBVGO,



ALLO ILLVSTRISSIMO
ET REVERENDISSIMO
SIGNOR IL SIGNOR
DON HIPPOLITO
DA ESTE,
CARDINALE DI
FERRARA.

Con gratia



Et Privilegio.

IN FERRARA PER GIOVANNI

De Buglhat Et Antonio Hucher Compagni.
Nell' Anno. M. D. XLIX.

Messisbugo was one of the first great cookbook authors of the modern era. His Banchetti... published posthumously in 1549, not only offers... recipes organized by subject but also detailed descriptions of spectacular meals served at the ducal court of the Este family in Ferrara between 1529 and 1548. It is intended as a practical guide for rulers who hope to imitate such banquets, and even details the equipment required down to every last plate and the entire kitchen and wait staff, a veritable army of servants. It thus offers the first fairly complete picture of what was involved in banquet organization in the early sixteenth century. — Ken Albala in Alice Arndt's Culinary biographies, p. 265.¹

Messisbugo (d. 1548), whose engraved portrait is on the verso of the title page, officiated in the service of the Dukes Alfonso and Hercule d'Este from 1524 to 1548 and was elevated to the rank of Count Palatine by Charles V in 1533.

From the library of Arthur Coke Burnell (1840-1882), specialist and collector of Sanskrit manuscripts, then of Harry Schraemli (1904-1995), one of the 20th century's most famous gastronomy book collectors.

With early manuscript notations in Roman and Arabic numerals next to certain recipes.

In very good condition and preserved in a clamshell box of half calf over marbled boards.

¶ Cagle, 1162; Oberlé, 61; OCLC: New York Academy of Medicine, Stanford, Huntington Library, University of Chicago, Indiana University, Harvard, and five locations outside of The United States; Vicaire, 596.

¹ For more on Messisbugo see Anne Willan's *The Cookbook library* (2012) and Ken Albala's *The Banquet* (2007).

*Promoting Flax and Hemp
Production in Mexico*

38. (MEXICO: agriculture.) Nos el presidente....El deseo de facilitar por todos medios en este vastísimo reyno la circulación y propagacione de las semillas del lino y cáñamo. Mexico City: N.p., 1785.

Broadside: 43cm x 30.5cm. One woodcut historiated initial, signs of having been folded three times, small portion of left lower margin excised (not affecting text). \$1000.00

FIRST EDITION. This EXTREMELY RARE broadside was circulated all over Mexico in March of 1785, from the smallest villages to the largest cities, so as to get the attention of as many people as possible, especially the indigenous people of Mexico ("y principalmente á la de los Indios"). The aim was to "facilitate by all means in this vast kingdom the circulation and propagation of the seeds of flax and hemp" in order to promote happiness and prosperity in Mexico. Both plants were grown for their fabric and used in a variety of ways (e.g. for making canvas sails, rope, and clothing).

On the verso are two contemporary ink government stamps (*quartillos*) good for 1784-1785. The broadside is dated 15 March 1785. Signed in print and ten manuscript ciphers by the Oydores (civil judges) of the royal audience. The president regent has also signed his name in full.

Although a small portion of the lower left edge is excised, the remainder of the broadside is in very good condition.

¶ OCLC: Huntington Library only.

NOS EL PRESIDENTE REGENTE
y Oydóres de la Real Audiencia y Chancilleria de esta Nueva España, en
quien actualmente reside el Superior Gobierno de ella.



El deseo de facilitar por todos medios en este vastísimo Reyno la circulación y propagacion de las Semillas del Lino y Cáñamo, de las cuales pende en gran parte la felicidad y prósperos progresos de sus Naciones, y el fomento de su comercio en lo sucesivo, ha movido á esta Real Audiencia Gobernadora á buscar el posible remedio para vencer el estorbo que puede ocasionar este punto.

Con esta consideración, y atendiendo á la mucha utilidad que á S. M. y fieles Vasallos resultará en que tenga efecto este utilísimo pensamiento: ha resuelto por Decreto de 12 del corriente, con previo informe del Director del Ramo D. Luis Parrilla y pedimento del Señor Fiscal de Real Hacienda D. Ramon de Posada, que todos los Gobernadores, Alcaldes mayores y Justicias de su distrito indaguen en los Pueblos de su mando con el mayor empeño, por medio de sus Gobernadores, qué tierras gozan sus Naturales próximas al riego (circunstancia requisita para el cultivo del Lino y Cáñamo) á fin de que ocurriendo al expresado Director D. Luis Parrilla, les facilite este con proporcion la Semilla de que necesiten, é igualmente la Instrucción para los labores, hasta poner la planta en disposicion de espadillarla; bien entendido que cada uno de los Pueblos, á fin de

*Getting Outside Agricultural Help
for the Coastal States of Mexico*

**39. (MEXICO: corn.) Juan Manuel de Elizalde. Mexico
City: N.p., 1827.**

Broadside: 31.4cm x 22cm. Faint signs of having been folded twice.
\$950.00

The unrecorded FIRST & ONLY EDITION of this pledge to the coastal states of Mexico, but particularly to the state of Yucatán, that foreign corn seeds will be allowed into the state during times of seed scarcity. In order to encourage distributors to bring their corn seed to these places, the document states that they "will be exempt from the payment of import duties of ten barrels of foreign flour for every one hundred loads of corn that they introduce." The document goes on to explain that local governments will be responsible for determining the specific times of year when they will be in need of imported seeds.

With the coat of arms of The United States of Mexico embossed on the upper left edge. Juan Manuel de Elizalde and Luis Lozano (secretary) have both signed the document in print and manuscript.

In very good condition.

¶ Not in OCLC.

JUAN MANUEL DE ELIZALDE
Gobernador interino del distrito
Federal.

*P*or el Ministerio de Hacienda se me ha comunicado lo siguiente.
El Excmo. Sr. Presidente de los Estados Unidos Mexicanos se ha servido dirigirme el decreto que sigue
El Presidente de los Estados Unidos Mexicanos á los habitantes de la República, SABED: que el Congreso general ha decretado lo siguiente.
1.º Se permite la introduccion de maices extranjeros en el Estado de Yucatán, en los años en que escasee allí esta semilla.
2.º A los introductores de ellos se exime del pago de derechos de importacion de diez barriles de harina extranjera por cada cien cargas de maiz que introduzcan.
3.º La legislatura de aquel Estado, segun el aspecto que presenten sus cosechas, designará los meses de los años de escacés en los cuales se podrán introducir dichos maices con la gracia concedida por el artículo segundo.
4.º Lo dispuesto en el artículo primero se hace estensivo á los otros Estados litorales que se hallen en las mismas circunstancias de necesidad, pudiendo sus respectivas legislaturas designar las épocas en las cuales se podrán importar maices extranjeros.—*Manuel Crescencio Rejon*, Presidente de la Camara de Diputados.—*Demétrio del Castillo*, Presidente del Senado.—*Vicente Gúido de Gúido*, Diputado Secretario.—*José Atonio Quintero*, Secretario.
Por tanto, mando se imprima, publique, circule y se le dé el debido cumplimiento. Palacio del Gobierno Federal en México á 29 de Marzo 1827.—*Guadalupe Victoria*.—A D. *Tomas Salgado*.
Trasládolo á V. S. para su inteligencia y efectos correspondientes. Dios guarde á V. S. muchos años. México Marzo 29 de 1827.—*Salgado*.
Y para que llegue á noticia de todos mando se publique por bando en capital, y en la comprehension del distrito, fijándose en los parajes concurados y circulándose á quienes toque cuidar de su observancia. Dado en México á 18 de Abril de 1827.

*Juan Manuel
de Elizalde.*

Luis Lozano.
Secretario.



Dirijo á V. los adjuntos exemplares del Bando que he mandado publicar para prohibir que se maten é introduzcan en esta Capital y demas Ciudades, Villas y Pueblos del Reyno, Terneras ó Novillos, baxo la multa que se expresa, á fin de que V. disponga se publique en la Jurisdiccion de su mando, y que esté á la mira de que no haya transgresion alguna; dandome pronto aviso de su recibo y cumplimiento.

Dios guarde á V. muchos años. México 12 de Septiembre de 1783.

Matias de Galvez.

*Al Alcalde Mayor
de Tecali*

*A Prohibition Against the Transportation
and Killing of Calves or Steers*

40. (MEXICO: food regulations.) Dirijó á v. los adjuntos exemplares del bando que he mandado publicar. Mexico City: N.p., 1783.

Broadside: 29.6cm x 21cm. A few small wormholes affecting three words (sense still clear), faint signs of having been folded once, manuscript on verso. \$1000.00

FIRST & ONLY EDITION. The extremely rare proclamation issued by Matías de Gálvez y Gallardo, 48th viceroy of New Spain (1717-1784). The announcement states that no calves or steers will be allowed to be brought into the Capital (or any cities towns or villages of New Spain) and slaughtered for meat. At the time, there was a concern that the cattle population in Mexico was aging and dwindling. This proclamation was the government's attempt to help bolster the herds.

On the recto, this document is addressed in manuscript to the mayor of Tecali, a town in Puebla, Mexico. On the verso is an anonymous manuscript note to Gálvez stating that our writer would comply with this proclamation with zeal. The note is dated 3 October, 1783.

Signed by Gálvez in print and manuscript on the recto. .

¶ OCLC records one location in Spain.

Para que llegue a noticia de todos, y para que se cumpla lo dispuesto en el Real Acuerdo, mando que se publique por bando en los parages acostumbrados en las ciudades, villas, y pueblos de este Virreynato, para que todos sepan lo que se manda, y para que procedan de oficio contra los contraventores dando cuenta a este Superior Gobierno de todas las causas que formaren, executadas sus sentencias y condenaciones. Dado en Mexico á 13 de Septiembre de 1783.

Matias de Galvez.

Tecali 27 de Septiembre del 1783.
En este día se publicó y firmó por
bando en la forma acostumbrada
a que corresponde.
Don Matias de Galvez

Por mandado de S. E.

Joseph de Gorraez

En la villa de San Mateo
Tochtepec el 27 de Septiembre del 1783
Yo Don Juan de la Cruz
Gorraez



A Beef Shortage

41. (MEXICO: food regulations.) Don Matias de Galvez....Por los expedientes que pasan. Mexico City: N.p., 1783.

Broadside: 42.5cm x 31.2cm. Signs of having been folded three times, two small wormholes (not affecting text), light browning along some folds. \$1000.00

An UNRECORDED proclamation issued by Matías de Gálvez y Gallardo (1717-1784), 48th viceroy of New Spain (Mexico), to try and address the shortage of beef in the markets in Mexico. The broadside notes a conspicuous decline in fully grown cattle in every city, village, and other populated areas of Mexico. After some research into this problem, the government came to the realization that there was a lack of sufficient pastureland and a profligate killing of calves for banquets in “wealthy private houses.” This “harms not only the good supply of the community, but also the fruits of procreation, the benefits of milk, the greatest weight of the meats, and the increase of the livestock.”

As “meat is a staple food that deserves particular recommendation to facilitate its abundant provision and at a good price by as many means as possible,” the government has ruled that the killing of calves both in private homes as well as by butchers is forbidden. Anyone caught selling or buying or killing calves is to be punished with a fee of twenty-five pesos.

In order to ensure that this law be heard by all, it is to be proclaimed throughout Mexico City. Alongside the left edge are two contemporary ink government stamps (*quartillos*), good for 1782-1783. The broadside is dated 13 September, 1783.

With two promises of compliance written in manuscript, signed and dated 1783, in Tecali and Tochtepec, both of which are towns in Puebla, Mexico. Also with a manuscript cipher for Matias de Galvez and with a full signature by Joseph de Gorraez.

On the verso, in an early hand is a note that this broadside is from Matias de Galvez.

In good condition.

¶ Not in OCLC.

*Illiterate Traffickers in Mexico
are Given Aid by the
Government*

**42. (MEXICO: trade & communication.) El Bay-
lio Frey Don Antonio Bucareli....conviniendo
promover en estos reynos por todos los modos
y medios. Mexico City: N.p., 1777.**

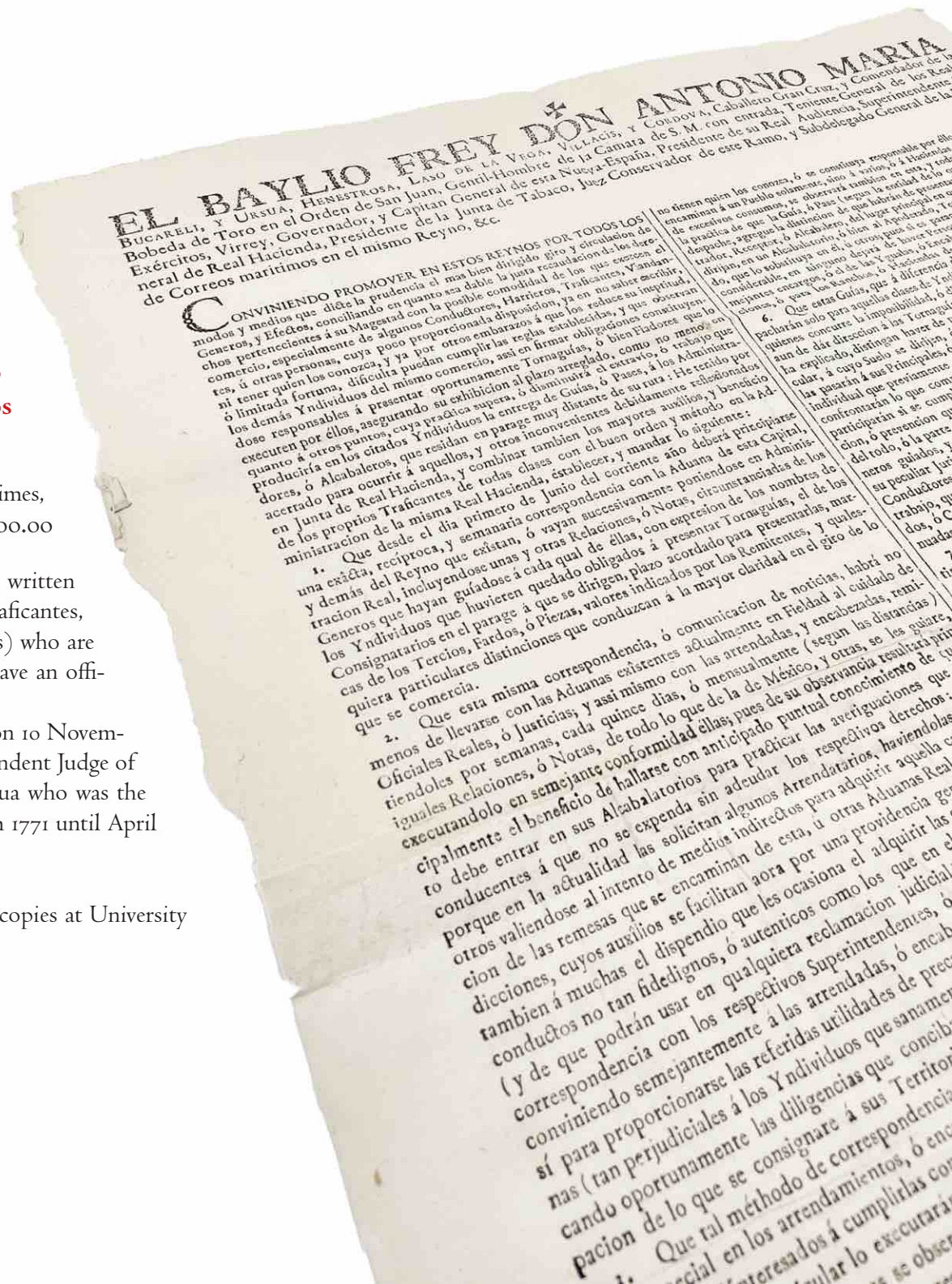
Broadside: 54.8cm x 40.8cm. Signs of having been folded three times,
small tear at one fold, affecting one letter (sense still clear). \$1000.00

The extremely rare Second Edition of this broadside that was written
up in order to ensure that illiterate "Conductores, Harrieros, Traficantes,
[ó] Viandantes" (conductors, harriers, traffickers, or pedestrians) who are
transporting goods that need to go through taxation barriers have an offi-
cially sanctioned interpreter.

First printed on 14 May, 1776, this edition was reprinted on 10 Novem-
ber, 1777 for the benefit of Miguel Paez de la Cadena, Superintendent Judge of
Mexico City. This was issued by Don Antonio Bucareli Y Ursua who was the
governor of Cuba and the viceroy of New Spain (Mexico) from 1771 until April
of 1779 when he died in office of pleurisy.

A particularly fine copy.

¶ OCLC: Huntington Library only. The first edition has copies at University
of California (Berkeley) and Texas A&M University.



✦ DON JUAN VICENTE DE GUEMEZ

Pacheco de Padilla Horcasitas y Aguayo, Conde de Revilla Gigedo, Baron y Señor territorial de las Villas y Baronías de Benillova y Rivarroja, Caballero Comendador de Peña de Martos en la Orden de Calatrava, Gentil Hombre de Cámara de S. M. con exercicio, Teniente general de los Reales Exércitos, Virrey, Gobernador y Capitan general de Nueva España, Presidente de su Real Audiencia, Superintendente general Subdelegado de la Real Hacienda, Minas, Azogues, y Ramo del Tabaco, Juez Conservador de éste, Presidente de su Real Junta, y Subdelegado general de Correos en el mismo Reyno.

CON la justa mira de evitar que los Molineros continuasen en el comercio tan abominable, nocivo y perjudicial al Público de comprar Trigos á los Labradores para venderlos despues por segunda mano á los Panaderos con alteracion de los primeros precios, contraviniedo en esto á lo prevenido repetidas veces por Bandos en el Artículo 43 de las Ordenanzas de la Fiel Executoria, dispuse que así este Artículo, como el 97 y 99 se insertaran á la letra en el Bando que mandé publicar en 20 de Noviembre último, imponiendo las penas que juzgué mas convenientes para su observancia y cumplimiento.

Mas como ninguna resolucion es capaz de prevenir de una vez todos los efugios de que se vale la malicia para frustrar las acertadas providencias del Gobierno, no se explicó en el Artículo citado 43 deber entenderse los Molineros inhabilitados de encargarse del expendio de Trigos en calidad de Encomenderos de los Labradores, por ser éste un arbitrio mucho mas expuesto al fraude y difícil de averiguarse.

Por tanto, para evitar éstos por todos los caminos posibles: he declarado con Dictamen del Señor Fiscal de lo Civil, y Parecer del Asesor general, que los Administradores, Arrendatarios y Dueños de Molinos á cuyo cargo corran, no pueden ser Comisionistas ó Encomenderos de los Labradores para la venta de Trigos, y que ni por su mano, ni por la de sus dependientes puedan expender este efecto, pues no tendran otro arbitrio que el de moler dichos Trigos, entregando los Vales al Labrador, ó á quien su persona represente, para que logren de este modo los Panaderos las primeras ventas; y en el caso de transgresion incurrirán en las mismas penas que previene el citado Bando de 20 de Noviembre.

Y para que esta declaracion tenga el debido cumplimiento y ninguno alegue ignorancia: mando se publique por Bando en esta Capital y demas lugares de su comprehension, remitiendose á ellos y á los demas que deba los correspondientes exemplares. México 3 de Febrero de 1790.

El Conde de Revilla Gigedo.

Por mandado de S. Exâ.

*Millers Cannot be Entrusted
to Sell Their Flour*

43. (MEXICO: wheat & bread.) Don Juan Vicente de Guemez....Con las justa mira de evitar que los molineros continuasen en el comercio tan abominable. Mexico City: N.p, 1790.

Broadside: 40.9cm x 31cm. Light wear to portions of the verso. \$1200.00

The extremely rare FIRST & ONLY EDITION of this document written to protect bakers and stabilize the cost of bread. The broadside explains that the millers have been purchasing wheat from farmers and then overly inflating the price of flour when they sell it to bakers. The current edict seeks to put a stop to this greedy behavior.

Don Juan Vicente de Guemez (1738-1799) had previously attempted to curtail such behavior (on November 20th of the same year), but his efforts didn't work. For this reason, he issued this new edict on stricter terms. In the new regulation, the millers are entirely disqualified from purchasing wheat from farmers to then resell.

Guemez, Second Count of Revilla Gegida is known for his reforms of Mexico City. He was also fiercely opposed to corruption.

With a contemporary notation on the verso of "Ventas de Trigos" which means wheat sales.

In good condition.

¶ OCLC: University of California (Berkeley) and two locations outside of the United States.

*Reducing Taxes on Wine to Counteract
Heavy Taxation on Other Goods
Coming into Mexico*

44. (MEXICO: wine & aguardiente.) Nos el presidente regente, y oidores....Por quanto la incomparable. 1779.

Broadside: 56.1cm x 42.3cm. Printed in two columns, signs of having been folded four times, small tears at some folds affecting some words (sense still clear).
\$1500.00

This UNRECORDED proclamation reduces import taxes of wine and *aguardiente* going to Mexico to one peso per barrel, to be charged at the port of Veracruz and then only one peso more once those goods reach Mexico City. Before this proclamation was written import taxes on alcohol had become excessive, so in order to keep commerce alive between Europe and the Americas, the King of Spain is temporarily reducing the import tax on these two alcoholic beverages only. (*Aguardiente* is an alcoholic drink made from sugar cane that is fermented and then distilled. It is still produced throughout Mexico, often supplemented with different flavors and with regional variation.)

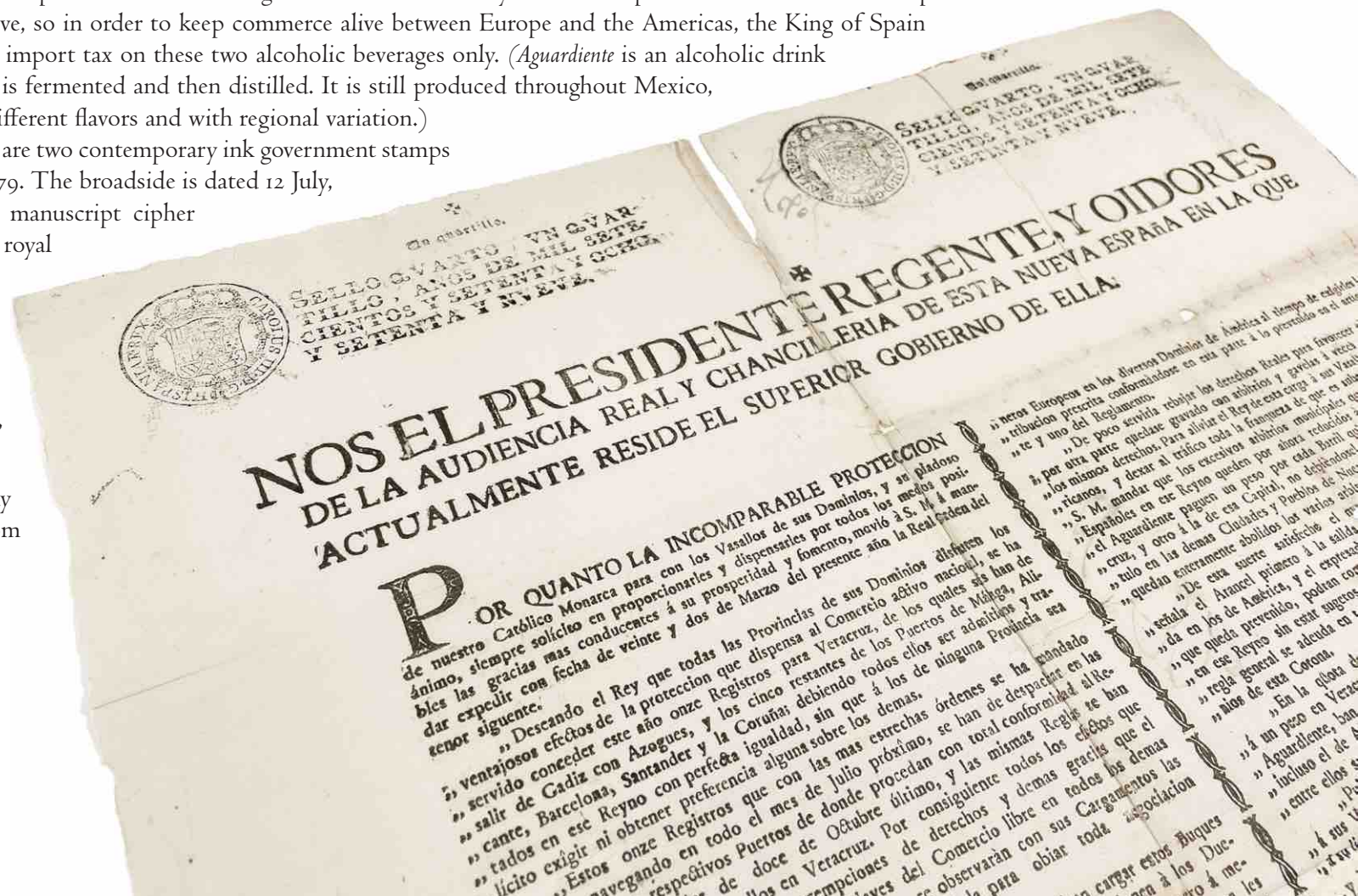
At the top of the page are two contemporary ink government stamps (*quartillos*) good for 1778-1779. The broadside is dated 12 July, 1779. Signed in print and manuscript cipher by the nine *Oidores* of the royal audience and with an additional full signature by Joseph de Gorraez.

On the verso in an early hand is written "Julio 12 1779," "1779," "N. 80," and "N 82."

This is a particularly large broadside made from two sheets of paper.

In good condition.

¶ Not in OCLC.



Bad Behavior at the Bar

45. (MEXICO: wine & pulque.) Jose Ignacio Esteva, gobernador interino del distrito federal. Mexico City: N.p., 1828.

Broadside: 31.8cm x 23.2cm. Faint signs of having been folded twice.
\$800.00

JOSE IGNACIO ESTEVA, GO-
bernador interino del distrito federal.

Siendo ya escandaloso el exceso que se nota en las vinoterías, y muy principalmente en las casillas de pulque constituidas en depositos de la inmoralidad, como consecuencia precisa de las tertulias de gente vaga de ambos sexos que en ellas se permite, he dispuesto: que dentro de tercero día, contado desde el de la publicación de este bando, toda casa en donde se vendan bebidas embriagantes, incluyendo en este número las casillas de pulque, estén con un mostrador á la puerta ó parte exterior del punto en que estén colocados.

El que faltare á la prevencion antecedente, pagará por la 1.^a vez que dé lugar á que se le recuerde su cumplimiento, diez pesos de multa, veinte por la segunda, y treinta por la tercera, formandole despues la correspondiente causa á que dé lugar su inobediencia.

Por cada persona extraña que se encuentre en la parte interior de los referidos despachos, pagará el dueño de la casa, diez pesos de multa por la primera infraccion, veinte por la segunda y treinta por la tercera, y el duplo en todos casos si la aprehension de personas fuere de noche. La tercera parte de estas multas, serán para las personas que den aviso de las faltas que se cometan, y las dos restantes para el Hospicio de pobres.

Y para que llegue á noticia de todos, mando se publique por bando en esta capital, y en la comprehension del distrito, fijándose en los parajes acostumbrados, y circulándose á quienes toque cuidar de su observancia. Dado en México á 13 de Febrero de 1828.

**José Ignacio
Esteva.**

Luis Lozano.
Secretario

The unrecorded FIRST EDITION of this statement of outrage from the Mexican government regarding the immoral behavior of men and women who waste their time inside of wine bars, and especially in *pulque* bars. The governor of Mexico City has issued a mandate to all owners of businesses that sell intoxicating beverages to add a counter blocking the doorway of their establishments within three days of this publication being posted.

If anyone is found within the premises of these establishments, the business owners will face a series of fines that increase in severity up to thirty pesos, payable not only to the government, but also to those who denounce the business in question and to the local hospice for the poor.

The broadside was issued in such a way that it could not be missed by any potentially guilty parties: firstly by edict in Mexico City; secondly by being posted "in the usual places;" and thirdly via circulation to all businesses who were required to comply with the bill.

With a cancelled postage stamp for the years of 1822 and 1823, as well as a Mexican Republic seal for the years of 1824 and 1825 stamped in ink on the verso. The secretary Luis Lozano has signed this mandate in manuscript.

In very good condition.

¶ Not in OCLC.

English Dishes Vividly Described

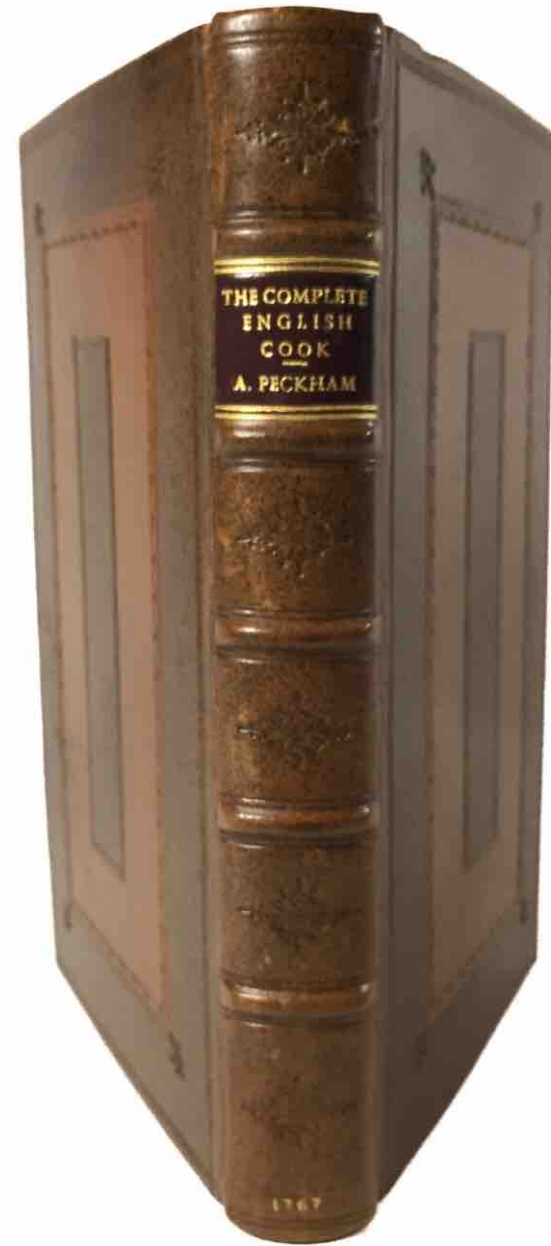
46. PECKHAM, Ann. The complete English cook or, prudent housewife. Leeds: Wright, 1767.

12mo. Thirty-four illustrations of table settings using typographic ornaments. iv, 5-201, [43] pp. Recent paneled calf in the style of the period, edges of first several leaves and final leaves browned, expert repair to title page, corner of (2 missing but not affecting text, lightly foxed throughout.

\$2500.00

The rare FIRST EDITION of this richly evocative provincial cookbook designed for frugal yet refined dining, advertised to be “far more Useful to Young Beginners than any Book extant.” The language used in this cookbook is incredibly detailed and vivid and it is a great source for English cookery receipts with widespread use of English ingredients (plant and animal). Contents are roughly in the following order: soups; fishes; meats; fowl; rabbits; eggs; preserved (potted) meats and vegetables; savory pastries; fruit tarts; mostly sweet puddings; fruit and vegetable dishes; pickles; vinegars; catchups; cheese; cheese cakes; custards; cakes; jellies, jams, and clear cakes; preserved fruits; syrups; wines and other beverages. There are roughly 555 recipes and 34 illustrated seasonal course suggestions and table settings.

In the preface, Ann Peckham describes gaining an appreciation for good English food while cooking for the best families “in and about Leeds.” She assures the reader that in this book they will not find a superfluous “nauseous hodge-podge of French kickshaws.” Peckham also writes that much thought was put into providing recipes that are elegant; economical; seasonal; nourishing; and wholesome. It is recommended



A Supper in April.

	(1)	
(2)	(3)	
	(5)	(4)
(6)	(7)	(8)
	(9)	
	(1)	
(2)	(3)	(4)
	(5)	
(6)	(7)	(8)
	(9)	

Roast Chickens.
Asparagus.
asp Cream
Hot Lobster.
Mellabubs.
Micassey of Tripe.
art.
tichokes.
ucks.

1. Veal Olives.
2. Roast Chickens.
3. Flummery.
4. Asparagus.
5. Sweetmeats.
6. Goofer Wafers
7. Curds.
8. Fried Trout.
9. A Leveret.

that this book be used to teach household servants. True to her word, Peckham uses clear simple language to describe cooking techniques and paints a vivid picture in order to present the information for even the "meanest understanding." For example:

To stew *GEESE GIBLETS*.

Scald and pick them clean, break the two pinion-bones; cleave the head; cut off the nostrils; take the eyes out; flip the skin off the neck; cut them in three, and the liver in two; take the skin off the gizzard and slice it, break the feet and take the nails off; wash and put them into a stew-pan, with a quart of good mutton broth, a bundle of sweet herbs, an onion, some whole pepper, and a blade of mace; cover them close, and let them stew till quite tender; then take a french roll, toast it brown on all sides, and put it into the stew pan, giving it a shake, let it stew till there is just gravy enough to eat them with; take out the spice and herbs, put the roll on the middle of the dish and your giblets round, and pour on your sauce.

The section on cooking wild birds and fowl is quite extensive. Included in the recipes are moor game; guiney hen; ruddock; ortolans; ruffs and reifs ("Lincolnshire birds"); woodcocks; snipes; thrushes; quails; plover; teal; lapwings; hern; heathcock; dotterels; larks; and rooks. A very interesting and varied selection of fresh and saltwater fishes are also represented.

Typically English savory dishes include palpatoon of pigeons (a pie made with a thin crust of forcemeat that is stuffed with small birds or other small game); umble pie (umbles are the heart, liver, kidneys and lungs of a deer); "Yorkshire Christmas Pye" (a turkey that is stuffed with a fowl, a partridge and a pigeon and then encased in a thick crust); and "Bride Pye" (parboiled sliced bits of various offal, mixed with oysters, bacon, chestnuts, pine nuts, and dates, and highly seasoned with salt, nutmeg, and mace). There are also three recipes for "Rabbets" (open-faced grilled cheese sandwiches).

To make a Scots Rabbet

Toast a piece of bread on both sides and butter it, cut a piece of cheese the bigness of your bread, toast it on both sides, and lay it on the bread, and serve it up quick.

There are a host of English desserts such as cracknels (thin crunchy biscuits); Shrewsbury cakes; wiggs (a traditional leavened tea cake from Yorkshire, usually served at funerals, flavored with caraway seeds); "Poor Knights of Windsor" (bread slices soaked in sherry and dipped in egg yolks then fried in butter); "Cupid's Hedge-Hogs" (almonds coated in meringue and then topped with comfits); gooseberry fool (a type of custard); a number of differently flavored possets (a beverage thickened with cream); syllabub (whipped cream with sweetened wine); and flummery. Also included is a recipe for "Goofer Wafers" which is the English version of French *gaufres* (waffles).

Peckham includes a great number of recipes that speak to the need for thrifty and long-lasting foods, such as over twenty kinds of pickles (including salmon, cockles, tongue, samphire, hopbuds, barberries, radish buds, and tarragon); potted meats; catsups; jellies; stock ("Cake-Soop to carry in the Pocket"); and preserves. There are also a great number of recipes that call for offal. Her vegetable dishes are quite different from most typical English cookbooks of the day in that she is very clear about not overcooking them. (Although almost all of them are served with a side boat of butter.)

Maclean points out that the title page of this work is almost identical with that of a work by Catherine Brooks *The Complete English Cook* which was published a few years earlier, but the contents are entirely different.

In very good condition.

¶ Bitting, p.360 (later edition); Cagle no. 919; ESTC: two copies in the United Kingdom and three in North America; Maclean, p.112; OCLC: Michigan State University, Yale, New York Academy of Medicine, Philadelphia College of Pharmacy, and National Library of Medicine; and Oxford, pp. 95-96.

A Supper in December.

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	(31)	
(32)	(33)	(34)
	(35)	

- | | |
|-------------------------|--------------------------------|
| 1. Boiled Turkey. | 19. Cold Tongue. |
| 2. Woodcocks. | 20. Candid Ginger. |
| 3. Custard. | 21. Pistachoes. |
| 4. Sewed Oyfters. | 22. Cherries |
| 5. Winefours. | 23. Fricafey of Chickens white |
| 6. Tanfey. | 24. Hen's Nest. |
| 7. Apricots. | 25. Partridge |
| 8. Poffets. | 26. A Wild Duck. |
| 9. Quince. | 27. Oranges |
| 10. Teal. | 28. Syllabubs. |
| 11. Walnuts in Sack. | 29. Damfins. |
| 12. Veal Olives. | 31. Orange Pye. |
| 13. Fricafey of Eggs. | 32. Cheese-Cakes. |
| 14. Puffs. | 33. Palates. |
| 15. Sturgeon. | 34. Currant Jelly |
| 16. Cupid's Hedge-hogs. | 34. Snipes. |
| 17. Sweetmeats. | 35. A Neck of Venifon. |
| 18. Prunellos | |

NOODLES WITH PORK & VEAL cont'd

Brown the veal and pork together. Cook in 1 gallon of water until tender with celery salt, pepper and sage and part of the salt. Remove meat, add water to stock to make 2 gallons. Add remainder of salt, cook the noodles in the stock about 3/4 of an hour, add the meat cut in small pieces.

NOODLES WITH TUNAFISH

3 lb. noodles	1/2 tsp. pepper
2 cans tunafish (13 oz. cans)	2 Tbsp. salt
1 gal. white sauce	1/2 lb. cheese
4 hard cooked eggs	1 pt. green pepper sauteed in butter

Cook noodles 20 minutes, drain and blanch. Make a white sauce using oil from fish in place of part of butter. Add cheese and stir until smooth. Add flaked tunafish, chopped egg and pepper. Combine and bake 3/4 hour.

NEW ORLEANS STEW

3/4 cup butter	3 green peppers
3/4 cup veg. shortening	1 can tomatoes (#10)
3 medium onions	2 can corn (#2)
salt and pepper	

Slice onion thin, cook in shortening, add pepper cut fine. Cook gently until tender. Add other ingredients, simmer slowly 1/2 hour. Pour over steamed rice. Bake in slow oven 1/2 hour.

Steamed rice -

1 1/2 qt. rice	2 1/2 qt. water
1 1/2 Tbsp. salt	

Wash rice in several waters until rice runs free of starch. Steam until rice is soft when pressed between thumb and finger. Do not over cook.

TAMALE PIE

5 cup cornmeal	2 can corn (#2)
1 1/2 qt. milk	1 can tomatoes (#10)
2 1/2 lb. hamburger	salt and pepper
2 onions	1/2 cup salad oil

Moisten the cornmeal in hot water, add milk, corn, tomatoes, salt and pepper and let stand while cooking the hamburger and onions in the salad oil. Combine all together and bake in a moderate oven, about 1 hour.

An Early Mimeograph Cook Book

47. (PUBLIC SCHOOL cookbook.) Recipes for fifty servings. Seattle, Washington: N.p., 1939.

27.5cm x 21.2cm. 8 p.l., 79, [1] ll. Original quarter cloth over brown wrappers, wrappers creased. \$500.00

AN UNRECORDED Seattle public school cookbook with over 500 quantity recipes, 13 of which are in manuscript, and with occasional annotations regarding amounts or whether the recipe was good or not. Written on the recto of the upper free endpaper is "Mrs. Fred Jackson Snoqualmie Wash" and it looks as though all manuscript entries are in her hand.

The servings information is explained on page 1: "These recipes are planned for fifty servings except where indicated." Serving sizes for each portion of the daily menu are: cocoa = half pint; soup = half pint, hot dish = 3/4 cups; dessert = 1/2 cups; and pudding sauce = 1/3 to 1/4 cup. A few of the ingredients strongly indicate which region of the United States these schools were in, such as the many salmon and apple recipes, and a loganberry punch. More typical of that time period than now, is the inclusion of coffee in the list of beverages for children, and the use of suet crust. Based on what we see in this book, the children at Seattle public schools ate very well in 1939.

The breadth of this cookbook is impressive. The recipes are divided into sections of soups, beverages, hot dishes, breads & biscuits, salads, fruits, puddings, cakes, icing, cookies, pies, and sauces. Included in this mostly nutritious and well-balanced assortment of dishes are "Apple Cabbage Tunafish Salad;" "Barley Soup;" "Hominy with Chipped Beef;" "Meat and Vegetable Stew" (featuring beef, carrots, turnips, and potatoes); "Scalloped Salmon with Peas or Corn;" "Southern Bisque;" "Asparagus Souffle;" "Spanish Rice;" "Swedish Soup" (with veal, cab-

bage, celery, onion, and carrot); "Danish Squash;" "Tamale Pie;" and a large collection of bean, beet, carrot, celery, potato, pea, spinach, squash, root vegetable, and tomato dishes. Where wheat is incorporated, it is stipulated that it be "wheat germ." There are many fruit-based desserts, as well as cakes, cookies, and pies. Several of the cookie recipes are labeled as "very good."

The recipes which Mrs. Jackson wrote by hand into the book are for "Chili;" "Tomato Soup;" "Biscuits (Very good);" "(Anderson) chocolate cake;" "Cereal Cookies (Very good);" "Ice Box Cookies;" "Choc. chip cookies;" "Champion Cookies;" "Davis's coffee Cookies;" "Salmon Loaf;" "Sultana cookies;" "Fudge;" and "Divinity."

In good condition.

¶ Not in OCLC.

hot water

Champion Cookies

1 Cup brown sugar
 $\frac{1}{2}$ C shortening
2 eggs
 $\frac{1}{4}$ cups flour
1 tsp B. powder
1 tsp salt
Vanilla
chopped

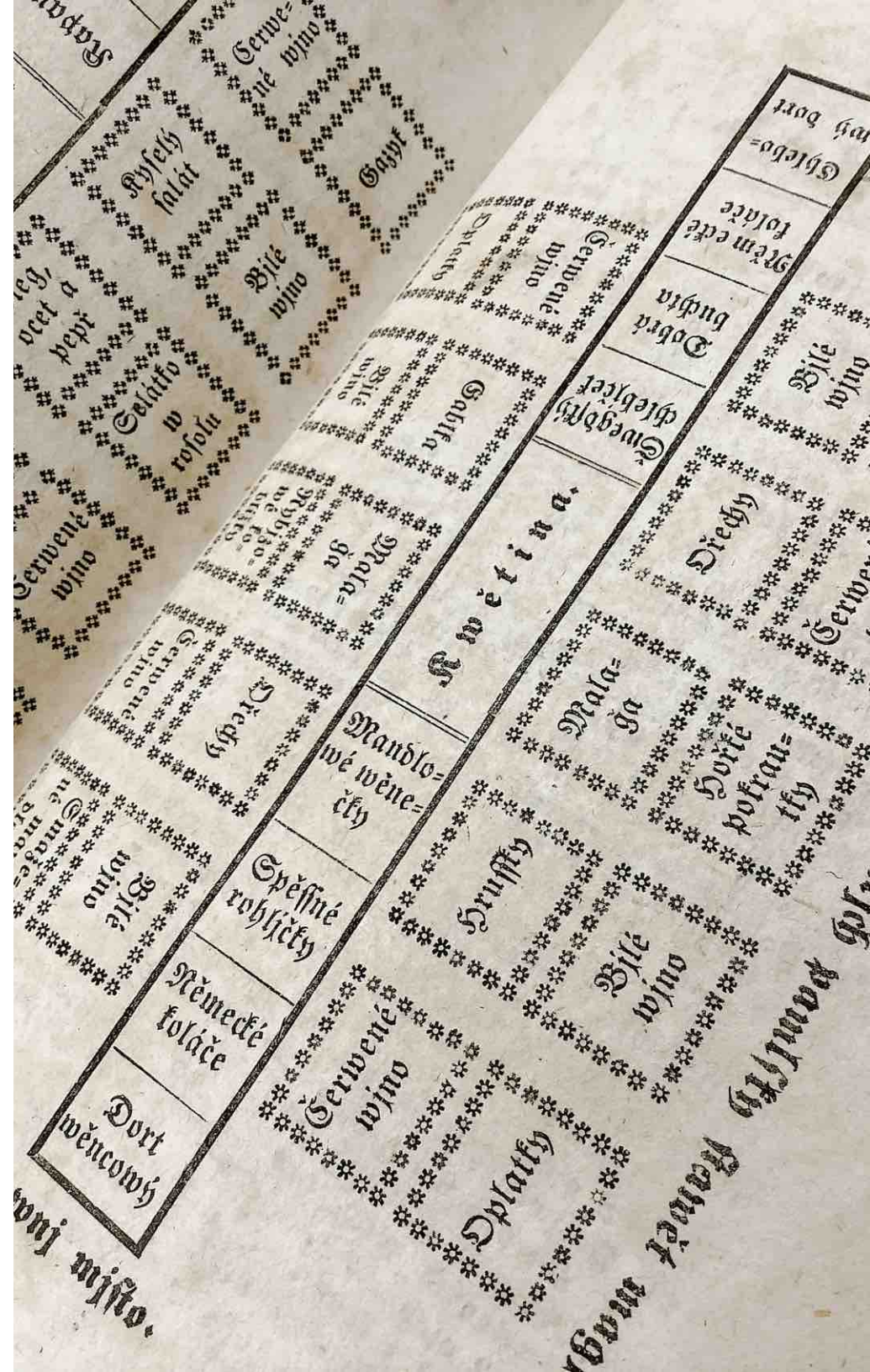
Bake at 375° for 10 min
8x = 230 cookies.

48. RETTIGOVÁ, Magdalena Dobromila. Domáci kucharka. Hradci Králové: Jana Host. Pospíšil, 1850.

\$3000.00

Magdalena Dobromila Rettigová (1785-1845) “thought of herself...as a worker for the Czech national awakening.”¹ She was supportive of women’s education (she helped found a school for girls), was critical of the nobility, and believed in hard work and thrift for progress for the Czech people. As noted by Lesley Chamberlain and quoted by Alan Davidson in

¹ Iggers, Wilma. *Women of Prague: ethnic diversity and social change from the eighteenth century to the present*, p. 30. The chapter on Rettigová is the first in the book and provides 19 pp. on her life and contributions to Czech history.



D o m á c í
K u c h a ř k a

a n e b :

**Uogednání o masitých a post-
ních pokrmech**

pro

dcerky České a Moravské

od

M. D. Rettigovy.

N á k l a d e m

Jana Šof. Pospíšila,
krasopisceho a biskupského impressora w Hradci Králové, čim-
ného aunda českého národního Museum.

Páté, velmi rozmnožené a wessrz opravené vydání.

W Hradci Králové 1850.

the *Oxford companion to food*: “the foremost Czech cookery writer was Magdalena Dobromila Rettigova, a literary figure of the early part of the 19th century who was prominent in the Czech National Revival movement.”²

The full title of Rettigová’s work, translated into English, is *A Household cookery book or a treatise on meat and fasting dishes for Bohemian and Moravian lasses*. The recipes were for home-cooked recipes prepared as Rettigová’s mother and grand-mother prepared them. The more than 700 dishes are arranged according to type and then indexed at the end.

The interesting illustrations are of dishes and table settings with the names of the dishes present through the use of type. What is unusual is that the tables and dishes themselves are represented through the use of lead tool-lines and typographical ornaments. Normally, this would have been done with an engraving or woodcut; this is the first time I have seen it drawn with typographical ornaments, and the result is lovely!

An important work from a chapter of culinary history not well documented.

¶ OCLC: British Library only. Not in the usual gastronomic bibliographies (although the German translations do appear).

² *Oxford companion to food*, p. 239

A Magic "Exhibition"

49. STONE EATER. [London, c.1800.]

Oblong broadside: 18.6cm x 11.4cm. Printed on early wove paper, evidence of having been folded twice.

\$3000.00

An UNRECORDED broadside announcing a stone-eating performance to take place at the "Great Room, late Globe Tavern, corner of Craven Street, Strand [London]." Although no date is included, the Globe Tavern on Craven street closed by the end of the 18th century.¹ We also know, from having seen an earlier stone-eater announcement, that a similar event took place at the Globe Tavern in 1788.²

What is amazing about this announcement is the fact that the stone eater is available to share his miraculous skill at swallowing stones from 11am to 5pm *every day*.

In the famous magician Harry Houdini's work *Miracle-Mongers and their methods* (1920), Houdini studies people who were trained to swallow all kinds of things and he shares the secret of how this may be achieved.

*During my engagement in 1895 with Welsh Bros. Circus...I learned the method of swallowino quite large obiects and brinoino them up again at will. For practice very small potatoes are used at first, to guard against accident; and after one has mastered the art of bringing these up, the size is increased gradually till objects as large as the throat will receive can be swallowed and returned.*³

As proof that the stone eater is not engaging in chicanery, the announcement invites "Such persons as please [to] bring stones with them."

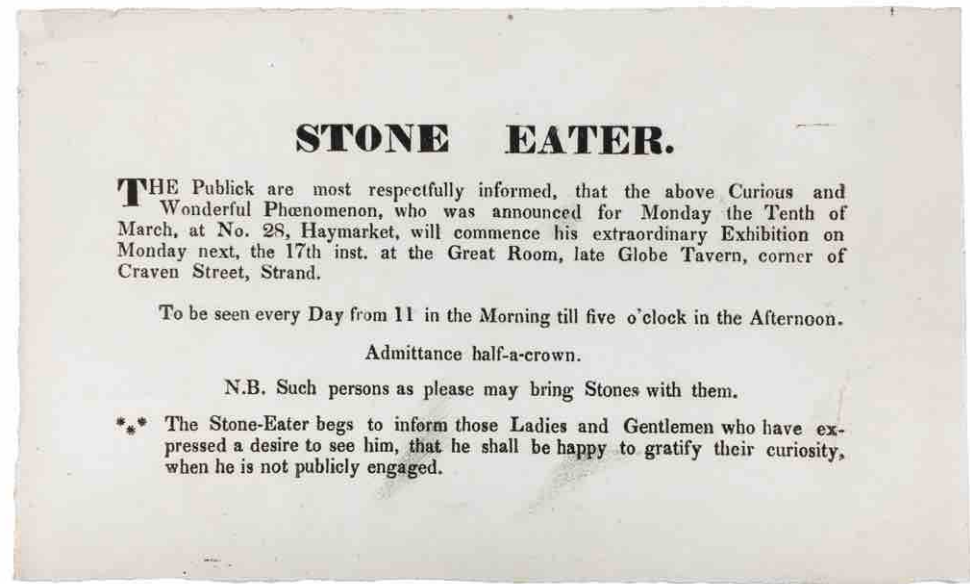
In very good condition.

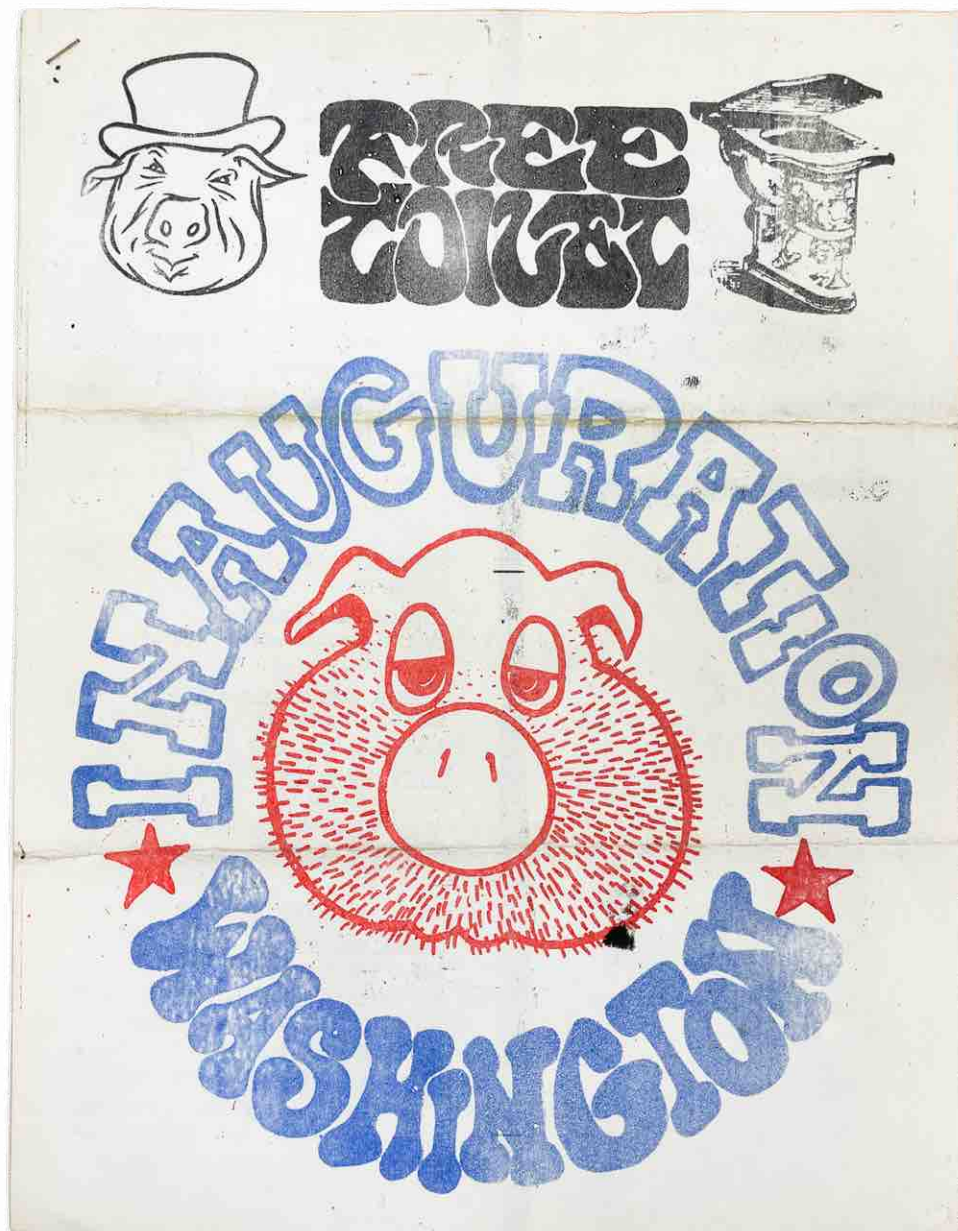
¶ Not in ESTC or OCLC.

¹ <https://www.british-history.ac.uk/survey-london/vol18/pt2/pp27-39>.

² This item sold for \$9450 in the Ricky Jay Collection sale, Sotheby's, lot 570, on 28 October 2021. This event is also mentioned by Houdini in his book below.

³ Houdini, Harry. *Miracle-Mongers and their Methods*. New York: Dutton, 1920, p.161.





*Artistic, Conscientious, Political Activism
& a Source of Free Food for the Poor*

50. [UP AGAINST THE WALL MOTHERFUCKERS!] Free toilet inauguration Washington. [New York: Renaissance Press, c.1969.]

27.8cm x 21.6cm. One page printed mimeograph with red and blue ink, six pages printed mimeograph in black ink on colored paper. [8] pp. Staple bound in upper left corner, signs of having been folded twice. \$750.00

AN EXTREMELY RARE radical publication by the group Up Against the Wall Motherfuckers! Included are articles, illustrations, quotations, and word pictures that address sexism, American settler colonialism, the Vietnam War, and counterculture. This issue was most likely printed to address the presidential inauguration of Richard Nixon in 1969.

Up Against the Wall Motherfuckers! was largely formed by Ben Morea. It grew out of Black Mask, also formed by Morea. Black Mask was a blend of art and politics geared towards anarchism and activism. They produced 10 issues of a self-titled broadside from 1966 to May of 1968 and performed many public disruptive actions. Black Mask held "that revolutionary art should be 'an integral part of life, as in primitive society, and not an appendage to wealth.'"¹

"In the melting pot of the '60s,...and against the backdrop of the militant opposition to the Vietnam War, Morea discontinued Black Mask, declaring that Motherfucker had transcended it, and that the real call was 'into the streets.'"²

¹ <https://web.archive.org/web/20090425191200/http://www.i6beavergroup.org/monday/archives/001031print.html>.

² Ibid.

The following are a few excerpts taken from an interview with Ben Morea from 2012:

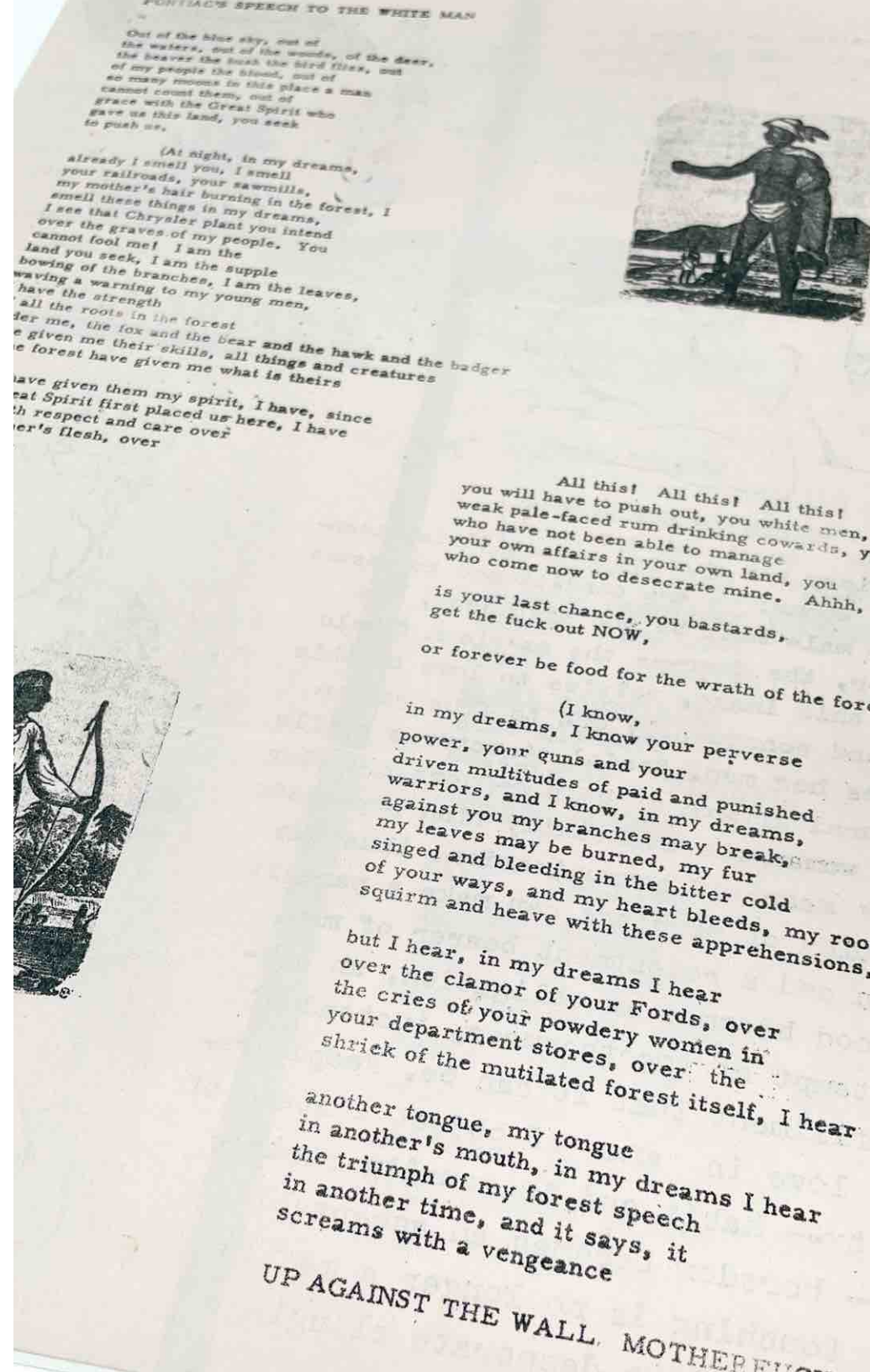
The Family was much bigger and more vital than Black Mask which was more of a esoteric group. We never called ourselves Up Against The Wall Motherfucker, although we signed our posters and leaflets UAW/MF which anyone in the group could produce, with that name. Amongst ourselves we were The Family, which might sound weird now because of the association of that name with Charles Manson with whom we had no connection and nothing in common....Whereas I was the main figure in Black Mask The Family was quite different because it involved a large group of people who were all equal in strength and in determining the direction of the group.

We had our own mimeograph machine so people were constantly running off leaflets and posters. A lot of the time I would see one on the street that I didn't even know had come out. The beauty of our family was that it was multi-armed and had no central brain so people were often doing actions and producing things that the rest knew little about.³

From the same interview, here are some thoughts from Ben Morea on UAW/MF's activism that was aimed at helping to feed and succor those in need:

We were always trying to connect the hippy part of the Lower East Side community with the street and homeless part. With the influx of thousands of runaways into the area during the late 1960s they were sometimes one and the same, but the two communities didn't always comfortably coexist. We set up a store front to give homeless people as well as ourselves a place to hang out. We had free clothes, doctors and lawyers on retainers, a mimeograph, information for people who

³ <https://libcom.org/article/against-wall-motherfucker-interview-ben-morea>.



wanted to dodge the draft and get fake ID, information on crash pads, etc. It was a general help centre. We did free food a couple of nights a week, but also held free food events in a hall or a church on the others where we would feed up to 300-400 people. We got some papers from a church saying we were a non-profit and that allowed us to get day old or incorrectly marked stuff from the produce markets and food outlets for free. Some people worked, others made donations and the same papers also helped us to hustle up grants from liberal churches to rent places, etc.⁴

In good condition.

¶ The University of Nebraska's Roz Payne Sixties Archive holds a copy and attributes it to Up Against the Wall Motherfuckers! OCLC: University of Kansas.

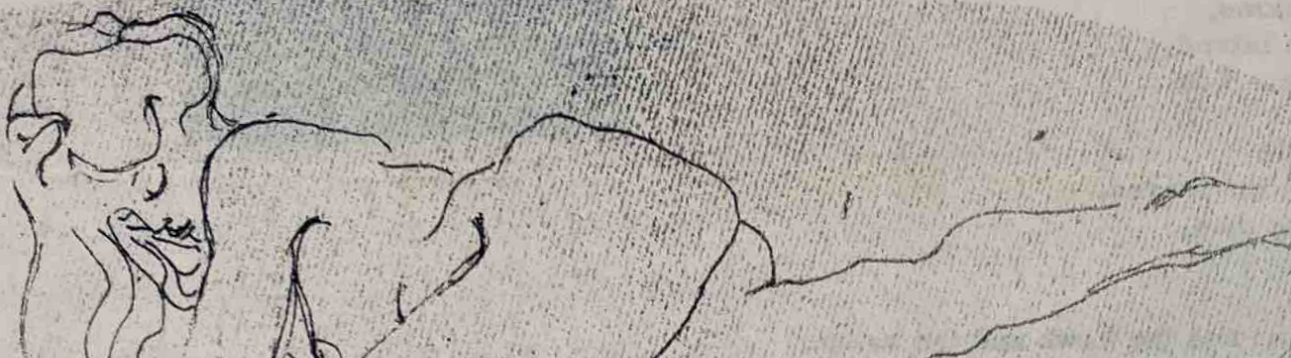
⁴ Ibid.

Emancipation should make it possible for woman to be human in the truest sense. Everything within her that craves assertion and activity should reach its fullest expression; all artificial barriers should be broken, and the road toward greater freedom cleared of every trace of centuries of submission and slavery.



But if you don't want to get pregnant, you can get pills or a diaphragm free at the Parents Aid Society call (516) 538-2626 for an appointment.

Pope Paul.



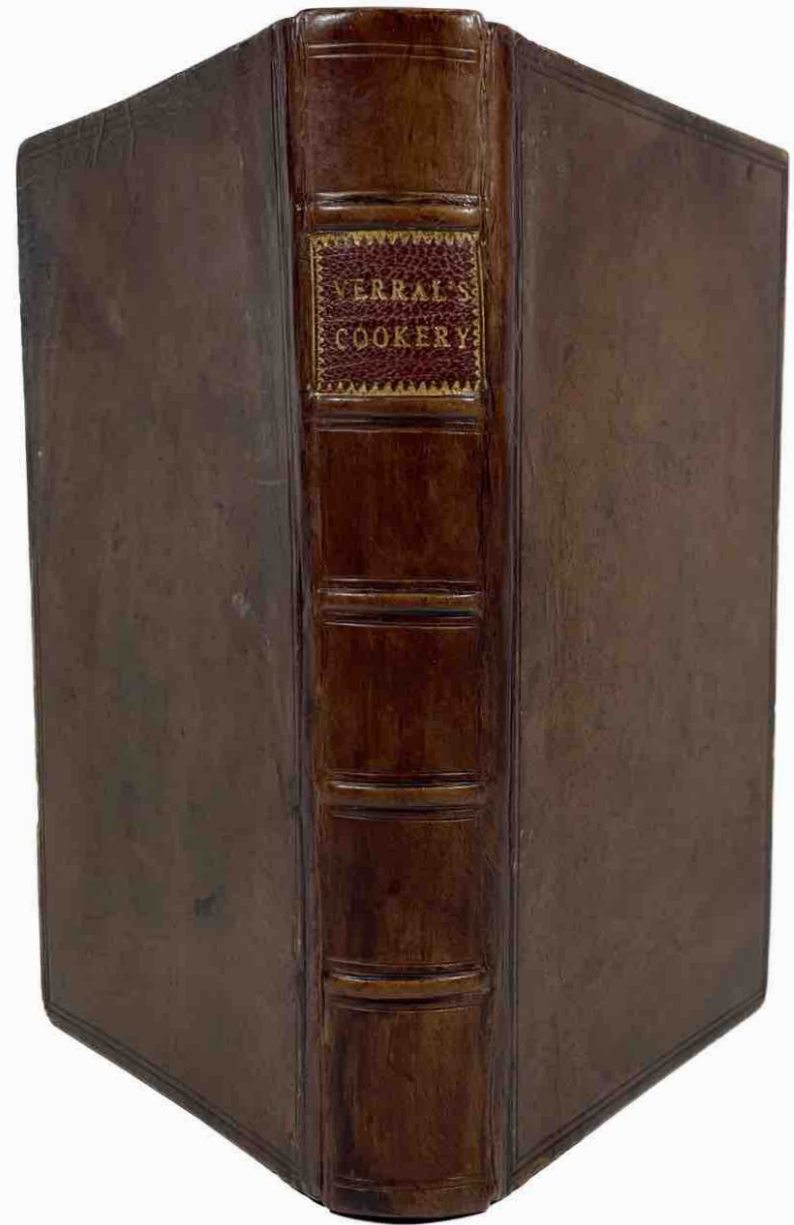
*French Cookery in 18th-Century England;
with a Fantastic Provenance*

**51. VERRAL, William. A Complete System of Cookery.
London: Printed for the Author, Edward Verral, &
Rivington, 1759.**

8vo. Woodcut headpieces and initials. 7 p.l., xxxiii, [1 - blank], 240 pp. Speckled calf expertly rebaked, spine in six compartments with raised bands, gilt red morocco lettering piece on spine, double blind fillet around sides, edges of boards rubbed, dampstaining to the margins of several leaves.
\$6500.00

FIRST EDITION. In the preface, William Verral (1715-1761) writes that his main goal is to share with the reader, regardless of their level of cooking experience, “the whole and simple art of the most modern and best French Cookery.” Verral was the landlord of the White Hart Inn in Lewes, England (dating back to the 16th century and still in business today). In that capacity Verral writes that he learned how to cook from “St. Clouet.”

First then, give me leave to advise those who please to try the following receipts, to provide a proper apparatus for the work they take in hand, without which it is impossible it can be done with the least air of decency; and before I finish this, shall further shew by maxims unexceptionable, that a good dinner cannot be got up to look neat and pretty without proper utensils to work it in, such as neat stewpans of several sizes, soup-pots, &c. to do it withal, though your provisions be never so good...a surgeon may as well attempt to make an incision with a pair of sheers, or open a vein with an oyster-knife, as for me to pretend to get this dinner without proper tools to do it — from the preface.



After several more pages of anecdotes and practical advice, Verral (who refers to himself as "a poor publican") provides over 150 recipes with their titles in French and English. Although Verral describes St. Clouet as his patron, by the time of the book's publication, Verral tells us that St. Clouet has left the Duke of Newcastle and is in the employ of "marshall Richlieu" as his *maitre d'hotel*. This is probably Louis François Armand du Plessis, Duc de Richelieu, 1696-1788, who was famous for his loose morals and friendship to the comtesse du Barry, herself important in culinary history and intrigue during the reign of Louis XV. It is apparently from St. Clouet that Verral has learned these recipes.

With Eleanor Lowenstein's bookplate on the upper pastedown that incorporates André Simon's bookplate; these were used by Lowenstein for a collection of books that she acquired from Simon. Below that is the book plate of John Hodgkin on the upper pastedown. All three were important collectors of gastronomy.

A good copy of a delightful recipe book.

¶ Bitting p. 477; ESTC: Harvard, Kansas State Univeristy, Los Angeles Public Library, New York Public Library, Library of Congress, University of Chicago, and seven locations outside of the United States; Lowndes p. 2764; Maclean, p. 147 (not noting the preliminary leaves); Oxford p. 89; Pennell p. 158; Simon, *Gastronomica*, 1553; Vicaire cols. 859-60. Not in Maggs.

44 A COMPLETE SYSTEM

II.

Un jambon aux epinars.
Ham with spinage.

In this the French beat us again. You scarce see a ham go to table fit to eat in the English way. We serve it up generally not half soak'd, salt as brine, and almost as hard as a flint, and our sauce most times nothing more than a little greasy cabbage and melted butter, and sometimes for garnish an ugly fowl or two, or half

OF COOKERY. 45

throw in a little white wine, and a few blades of mace, and whole pepper, a carrot or two, and an onion, which adds to the flavour, and but a trifling expence; let it simmer for four or five hours, or till it is tender as a chicken; take care to preserve it whole, and make your sauce thus; stew your spinage nice and green, squeeze the juice from it quite dry, and chop it fine; put to it in a stew-pan a ladle of your cullis, a little pepper, salt and nutmeg, see that it is



Eyn newe Kellermeysterei

noldi de Villa Noua/ zu lieb vnnnd wol gefallen der Statt
Nuremberg/ von Wilhem Kenwart verdeutschet/ vnd igundt von newem
gebeßert/ auch gemere/ wie man aller Landen weinen schaden widerkern/
Darzu/ wie man Medt/ Bier/ Essig vnd arznei wein machen sol.



In Straßburg beim Cammerlander. An. M. D. XXXVq.

6

*One of the Earliest & Most Important
Books on Wine*

52. (WINE.) Eyn newe Kellermeysterei. Strasbourg: Cammerlander, 1537.

4to. Large woodcut on title page, three woodcut ornate tailpieces, on large woodcut printer's device on the verso of the final leaf. [3], [1 - blank], li, [1] ll. Gilt-stamped mottled paneled calf, blind and gilt fillets and gilt rosettes on boards, raised bands, gilt fillet and rosettes in five compartments on spine. \$45,000.00

THE EXTREMELY RARE SECOND, EXPANDED EDITION, OF ONE OF THE EARLIEST WINE BOOKS. This is the only copy known in private hands and one of three copies known to have survived (the other two are at the Universitäts- und Landesbibliothek Darmstadt and the Universitätsbibliothek Basel).

The first edition appeared in 1536 (Strassburg: Mathia Apiario). It is also extremely rare: the three known copies are at the University of Chicago, Landesbibliothek Darmstadt, and the Stadtbibliothek Weberbach. Our second edition is especially interesting as it includes an additional chapter not present in the first edition. This new portion of the book covers beer, vinegar, mead, absinthe, and brandy, and discusses the curative properties of alcoholic spirits.

In Germany, during the 16th century, the cellar master (or *Kellermeyer* in German) was also a winemaker. From advising on the harvest, to fermentation, to the bottling and selling of wine, the cellar master was responsible for all things oenological. In the current work, these du-

ties are discussed. Chapters include those on the harvest; how to adjust fermentation; the barreling of wine; how to improve wine; the care of wine; how to know when the wine is ready to be sold; what to do with wine at different times of the year; how to make red wine; how to make a weak wine stronger (and more beautiful); how to clarify wines; and directions on the overall maintenance and care of the cellar.

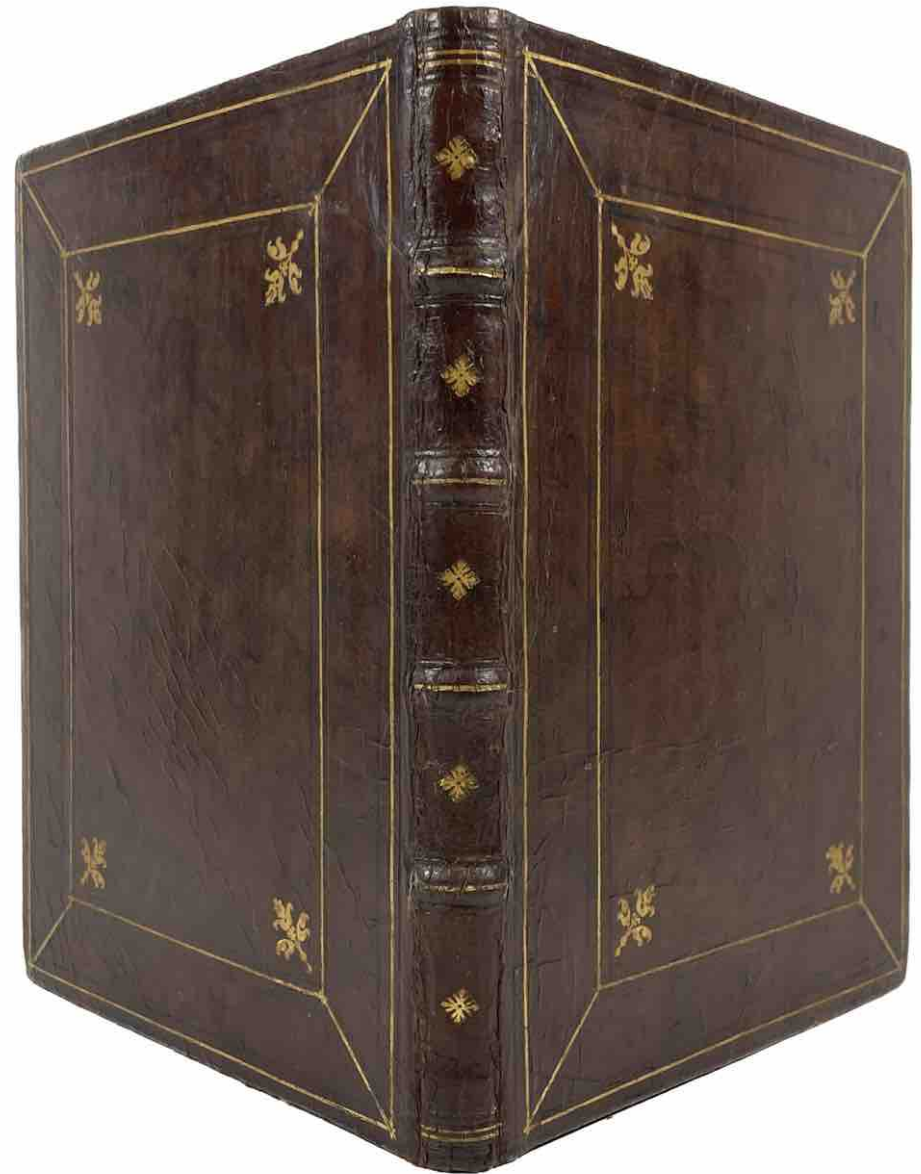
In 1478, the first printed treatise on wine appeared. It was a German translation by the Nuremberg humanist and lawyer Wilhelm von Hirnkofen of two earlier wine texts: Arnold de Villanova's *Liber de vinis* (the earliest known wine monograph, written c.1310) and Gottfried von Franken's *Tractatus de vino e eius proprietate* (c.1350). While Villanova's text was focused on the medicinal properties of wine, Franken's work discussed the practical issues around viticulture and winemaking. According to the late wine book collector Sean Thackrey, the *Tractatus de vino e eius proprietate* is "by far the most important surviving medieval wine-cellarng manual." Early editions of the Villanova and Franken are all very rare, and as a text, their chapters evolve and grow (as can be seen by the edition offered here).

The handsome woodcut on the title page is of a *Kellermeister* in a cellar full of wine barrels. One of the barrels is open before him and on the ground around his feet are various tools of his trade, including pruning shears, a primitive wine thief (for extracting wine from the barrel), and a bung hammer. At his waist is a knife and coming out of one barrel is a dipstick, used to measure the volume of wine in the barrel.

With a few contemporary manuscript notations of "nota" and "nota bene" in the margins.

In very good condition.

¶ OCLC: two locations outside of the United States only (see above).



*A Piece of Ephemera from California's
Oldest Family-Run Winery*

53. (WINE.) J. Gundlach & Co., Vineyard proprietors & exporters of California wines and brandies. San Francisco, 1885.

Broadside: 27.7cm x 21.5cm. Lightly sunned, signs of having been folded three times.

\$150.00

FIRST & ONLY EDITION of this interesting piece of early California winemaking history from the winery now known as Gundlach Bundschu, located in Sonoma County. This publication, Gundlach's varietals from the 1885 vintage are described as shaping up to be exceptionally fine while sales for the '82-'84 vintages are brisk.

When this broadside was published, the Rhinefarm vineyards, owned by Jacob Gundlach of Bavaria, had been in production for twenty-six years. The grapes planted on this site were primarily brought to California from Germany and France in 1858.

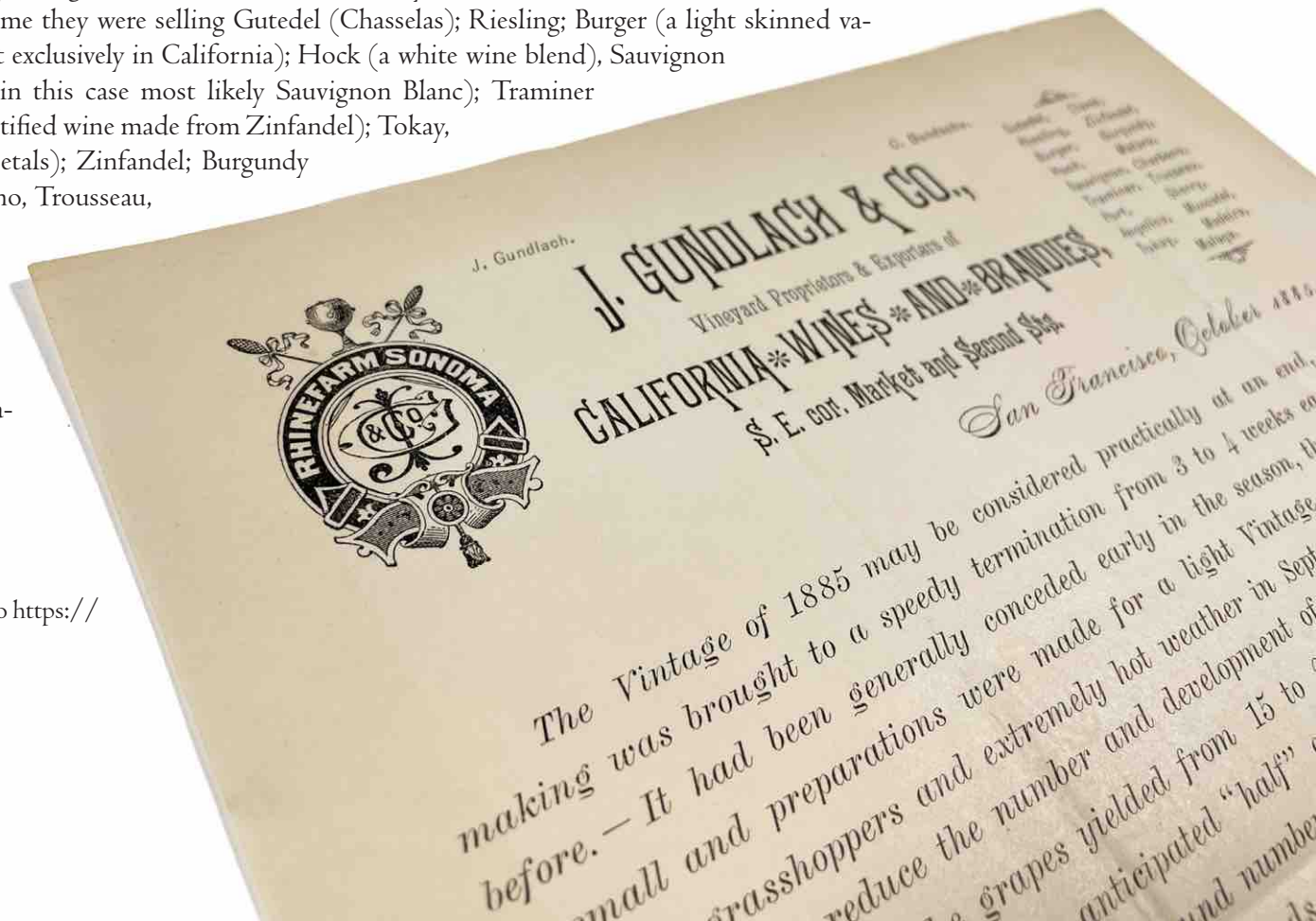
According to this publication, at that time they were selling Gutedel (Chasselas); Riesling; Burger (a light skinned varietal from France that now is grown almost exclusively in California); Hock (a white wine blend), Sauvignon (today they grow Cabernet Sauvignon, but in this case most likely Sauvignon Blanc); Traminer (Gewürztraminer); Port, Angelica (a sweet fortified wine made from Zinfandel); Tokay, Claret (a red wine blend using Bordeaux varietals); Zinfandel; Burgundy (Pinot Noir); Mataro (Mourvèdre); Charbono, Trousseau, Sherry, Muscatel, Madeira, and Malaga.

Today the winery remains in the family and focuses on organic farming. The grapes they are growing now include Cabernet Sauvignon; Pinot Noir; Merlot; Tempranillo; Cabernet Franc, Zinfandel, Gewürztraminer, and Chardonnay.¹

In good condition.

¶ Not in OCLC.

¹ For more information on Gundlach Bundschu go to <https://www.gunbun.com/>.





The Antinomian Press, October 2023
This catalogue was downloaded
from kinmont.com.

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