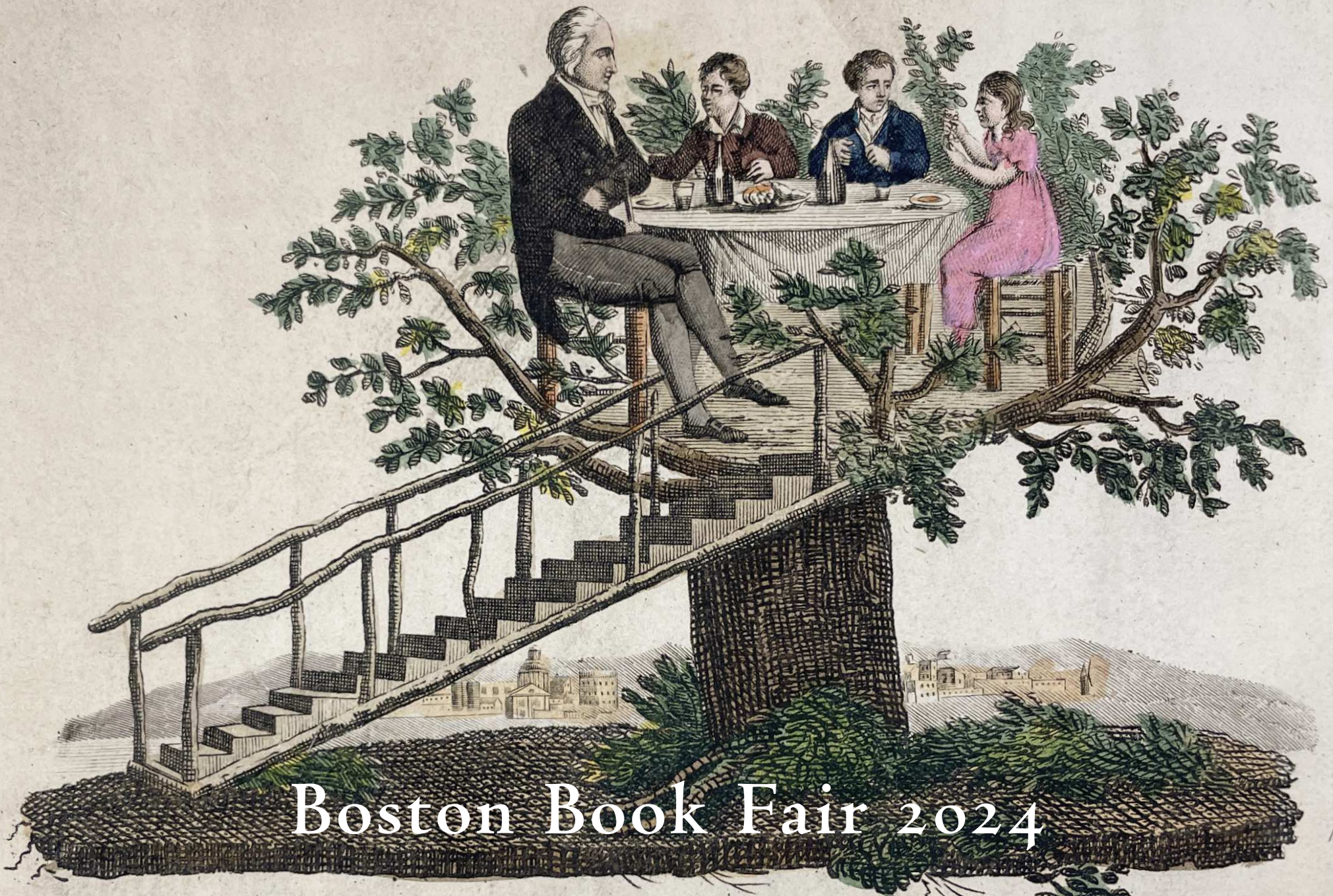




Boston Book Fair 2024

Les enfans furent enchantés de diner dans cet arbre .

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Montmartre

An Early Biography of the First Restaurant Critic

I. BÉARN, Pierre. Grimod de la Reynière. Paris: Librairie Gallimard, 1930.

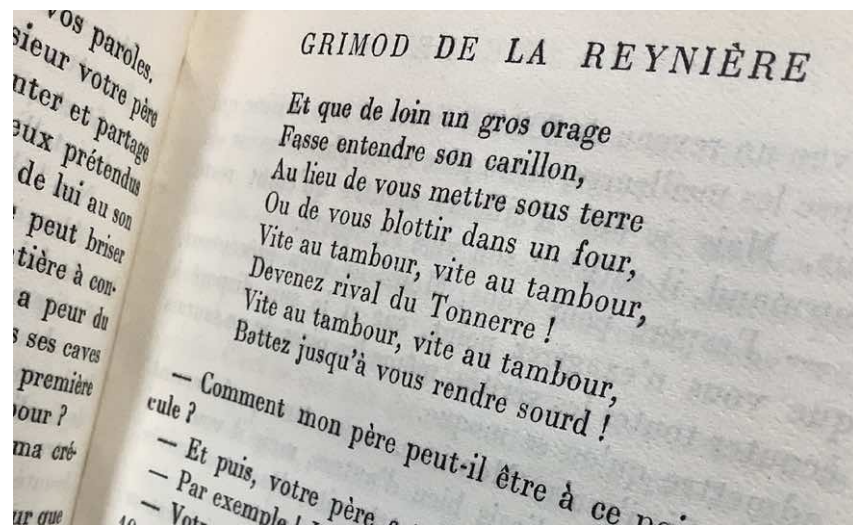
8vo. Portrait frontispiece. 214, [1] pp. Original wrappers bound in contemporary quarter-calf over green and black marbled boards, light rubbing to upper board, gilt spine with raised bands, decorative endpapers. \$250.00

The FIRST & ONLY EDITION of this biography of Grimod de la Reynière, the first modern food critic. The numerous chapters include "Le dîner fantastique;" "Les déjeuners philosophiques;" and "Sur les flots révolutionnaires."

Reynière was born in Paris, November 20, 1758. After studying and practicing law and being involved in various artistic and commercial pursuits, he became enamored with an actress, Josephine Méze-ray, only to have his affections scorned. Around the same time his drama criticism was being censured and from that point onward his life was ever focused on culinary pursuits. In many ways, Grimod de la Reynière can be understood as both the gastronomic bridge between 18th and 19th century France as well as the beginning of modern culinary journalism. He was also the foundation upon which Brillat-Savarin built.

A very good copy.

¶ Not in Bitting or Cagle.



VIES DES HOMMES ILLUSTRES - N° 58

**GRIMOD
DE LA
REYNIÈRE**

par

PIERRE BÉARN

Préface de

PIERRE VÉRY

nrf

**LIBRAIRIE GALLIMARD
PARIS 43, rue de Beaune 1930**

MEMORIA
SOBRE A CULTURA
D A S
OLIVEIRAS
E M P O R T U G A L
OFFERECIDA
A SUA ALTEZA REAL
O SERENISSIMO
PRINCIPE
DO BRASIL.
TENDO SIDO APPRESENTADA
A' ACADEMIA REAL DAS SCIENCIAS
DE LISBOA
PELO SEU SOCIO O
D.^R JOAÕ ANTONIO DALLA-BELLA
LENTE DE FIZICA EXPERIMENTAL NA UNIVERSIDADE
DE COIMBRA.



COIMBRA:
NA REAL OFFICINA TYPOGRAFICA DA UNIVERSIDADE,

Anno M.DCCLXXXVI
Com licença da Real Meza Censoria.

All Aspects of Olive Production

2. BELLA, Joao Antonio dalla. *Memoria sobre a cultura das oliveiras em Portugal offerecida a sua alteza real o serenissimo principe do Brasil*. Coimbra: Real Officina Typografica da Universidade, 1786.

Small 4to. Woodcut head and tailpieces. xix, [1], 190 pp. Contemporary speckled half-sheep over pastepaper boards, lightly worn, head of spine with some loss, marginal staining to the final leaves. \$2000.00

The FIRST EDITION of Bella's second work on olives (the first was *Memorias*, first ed.: Lisbon, 1784). The current work continues his study of olive trees and their production with chapters covering olive tree propagation; planting and cultivation to produce the best fruit; pruning; watering; fertilizing; grafting; transplanting; and management of olive trees. At the end is a monthly calendar summarizing what an olive grower needs to do and when. Footnotes refer to various Roman and Greek authors as well as contemporary works in French and Italian.

Joao Antonio dalla Bella (1730-1823) was a native of Padua, taught experimental physics at the Collegio dos Nobres in Lisbon, and later philosophy at Coimbra, finally retiring to Italy in 1823. Among his other published works is a treatise on lightning conductors entitled *Noticias historicas*, Lisbon: 1773.

The OCLC entry for a 1781 edition is a ghost.

¶ Donno, *Bibliografia sistematica dell'olivo e dell'olio di oliva*, p. 23; OCLC: New York Botanical Library, University of Arizona, University of California (San Diego), Newberry Library, University of Chicago, the Hunt Institute, five locations in Europe, and one in Australia.

*Absolutely Necessary for Anyone
Interested in Early Cookbooks*

3. (BIBLIOGRAPHY.) Notaker, Henry. Printed cook-
books in Europe, 1470-1700. Houten: Hes & De Graff,
2010.

4to. Numerous illustrations in the text. x, [1 blank], 395 pp. Publisher's brown cloth, title in gilt on spine, illustrated dust jacket. \$125.00

Long awaited, this is the FIRST EDITION of "the first bibliography to list all known editions of printed cookbooks published in Europe before 1700. More than a hundred titles in at least 650 editions were printed in fourteen different languages. Some household encyclopedias with culinary sections have also been included. Many of the editions described have never before been listed in modern bibliographies.

"The bibliography gives the full title and physical description of each work. Annotations provide details about contents, biographical data about authors and publishers, information about the sources of the recipes, translations, and plagiarisms. A historical introduction analyzes the development of the cookbook as a genre during the first two centuries of printing, with reference to authorship, publishing history, didactic methods, culinary processes, and differences in gender." — from the book's dust jacket description.

Henry Notaker is a well-known culinary historian. Those of us in the field have long awaited the publishing of this bibliography, a work which has been in progress for many years. It was well worth the wait.

Indispensable for anybody interested in the early history of cookbooks.

New.

Printed Cookbooks
in Europe, 1470–1700
A Bibliography of Early
Modern Culinary Literature
HENRY NOTAKER

*In Marbled Wrappers,
Stitched as Issued*

4. **BRIDELLE DE NEUILLAN.** Manuel pratique, où l'on traite des différentes manieres les plus simples & les meilleures, pour faire toutes sortes de vins, qui soient de qualité & de garde. Avec l'art méthodique de les gouverner, joint à de nouveaux secrets pour les bonnifier & les moyens les plus sûrs pour les rétablir. Montargis: P. Prevost; Paris: Méquignon, 1781.

12mo. in 6s. Woodcut head and tailpieces. 2 p.l., vi, [7]-104 pp. Contemporary marbled paper wrappers, stitched as issued, entirely untrimmed. \$3000.00

The rare FIRST EDITION of this complete work on the making and care of wine, divided into three parts. The first chapter is concerned with the different methods of making wine, of establishing its quality, and its conservation with sections concerning champagne and various sweet wines. The second chapter discusses the stabilization of wine through the use of sulfur, how to raise wine's alcohol content, and how to treat damaged wine. The third and final chapter provides specific recipes, or "secrets," on these improvements and the preparation of vinegar. Within the discussion of wine-making, Bridelle de Neuillan cites the experiences of Maupin and Rozier.

A bright, crisp copy in original state. With the modest bookplate of Jean Luc Chagnon on the verso of the upper wrapper.

¶ Fritsch 100; Musset-Pathay, *Bibliographie Agronomique*, 1035—(mistakenly giving the date as 1782); OCLC: University of California (Davis), Yale, five locations in Europe and one in Australia; Simon *Gastronomica* no. 251; Vicaire, col. 115. Not in Biting, Cagle, Drexel, Georg, Horn-Arndt, or Oberlé.

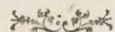
MANUEL
PRATIQUE,

Où l'on traite des différentes Manieres
les plus simples & les meilleures,
pour faire toutes sortes de Vins, qui
soient de qualité & de garde.

A V E C

*L'Art méthodique de les gouverner, joint
à de nouveaux secrets pour les bonnifier
& les moyens les plus sûrs pour les
rétablir.*

Par M. BRIDELLE DE NEUILLAN.



A MONTARGIS,

Chez P. PREVOST, Libraire près la Geole;

Et se trouve à Paris.

Chez MÉQUIGNON, Libraire, rue des
Cordeliers.

Avec Permission.

M. DCC. LXXXI.



Type Design for Cakes

5. (CAKE decoration & type design.) Markaritzter, Julius. *Schrift und ornament des Konditors*. [Berlin: Fhöhnschnelldruck, 1938.]

20.5 x 21.3cm. [26] ll. [20] of which are plates. Original printed yellow wrappers, perfect bound, title printed on upper wrapper, purple ink stamp on upper wrapper and first leaf, some wear to title on upper wrapper, hole on final leaf (not affecting text), final leaf separating from binding, paper lightly browned due to paper quality. \$600.00

The extremely rare expanded and amended Second Edition of this wonderful example of early 20th-century German type design for the confectioner's use. Included are twenty plates of type and simple decorations that a baker-in-training can use to study the art of cake decoration. In the introduction we learn that these templates were inspired by Julius Fischer and Fred Vollmer of the Berlin Confectionary School. Based on technical suggestions from the abovementioned masters of confection, the editor chose to remove some of the original templates and add new ones to this edition.

Also included are helpful instructions on how to make spray glaze; how to amend jam or jelly for piping; how to choose and use tools for piping; and some other technical details in cake decoration.

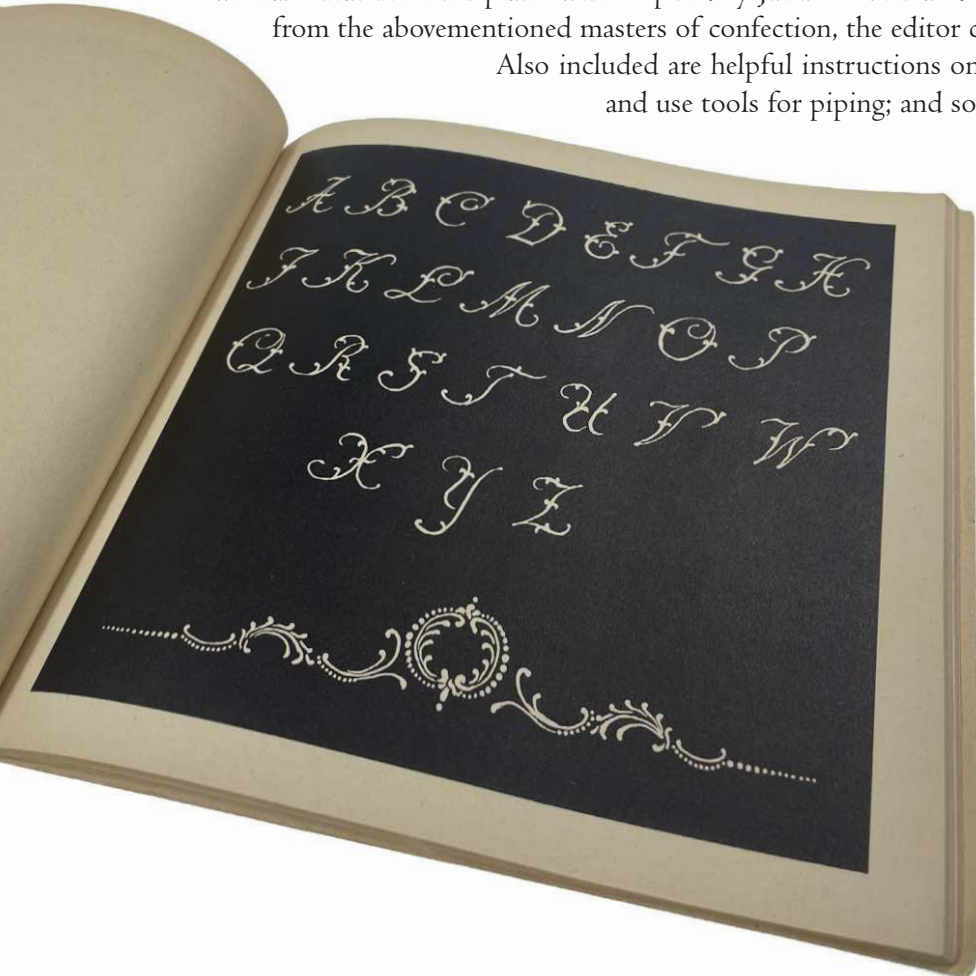
A large portion of the book is printed so that the majority of the page is black with the letters or decorations showing in white. This section is almost entirely made up of varying type designs and decorations.

The final section provides examples on how to use the letters and decorations. Included are a number of what must have been popular phrases used in cake decoration such as *frohe Ostern* (happy Easter – with the “O” turned into a bunny); *süße Grüße* (sweet greetings); *Dem Brautpaar* (the bride and groom); *viel Glück* (good luck – with a 4-leaf clover as the umlaut); *Dem Jubilar* (the anniversary – which is followed by various ways to draw “25”, “50” and “75”); and *Dem braven Kinde* (the good child).

A handsome book with eight variations of lettering and many decorations. With the purple stamp of “Panholzer Richard” on the upper wrapper and first leaf.

In good condition.

¶ Not in OCLC though the first edition is recorded as surviving in one copy only (outside of the United States.).



They Ate the Cook Last

6. (CANNIBALISM.) Horrible shipwreck of the
Frances Spaight, from Newfoundland to England.
Nottingham: J. Plant, c.1835.

36.8cm x 16cm. Printed onto thin paper, upper right corner missing affecting one letter, later mounted onto thicker paper. \$3000.00

The extremely rare FIRST & ONLY EDITION of this description of what befell a ship and its crew after it left St. John's, one of the oldest cities in North America.

The *Frances Spaight* was carrying timber from the Newfoundland to England when it "broached to, and lay like a log in the trough of the sea." After 16 days without food and water, the crew decided to resort to cannibalism to survive. This broadside is a detailed account of who they ate; how and why they chose the victims; and how the meal was prepared and consumed. At the end they wave the remaining hands and feet of one of their eaten shipmates to hail a passing ship (the *Angerona*).

A few years later the *Frances Spaight* was resold and set sail for Sydney, Australia, on August 15th, 1838, under the command of Captain Sayers. The ship and crew later explored New Zealand.

With a Nottingham Public Libraries ink stamp on the verso; the library has been publically deaccessioning items over the past several years.

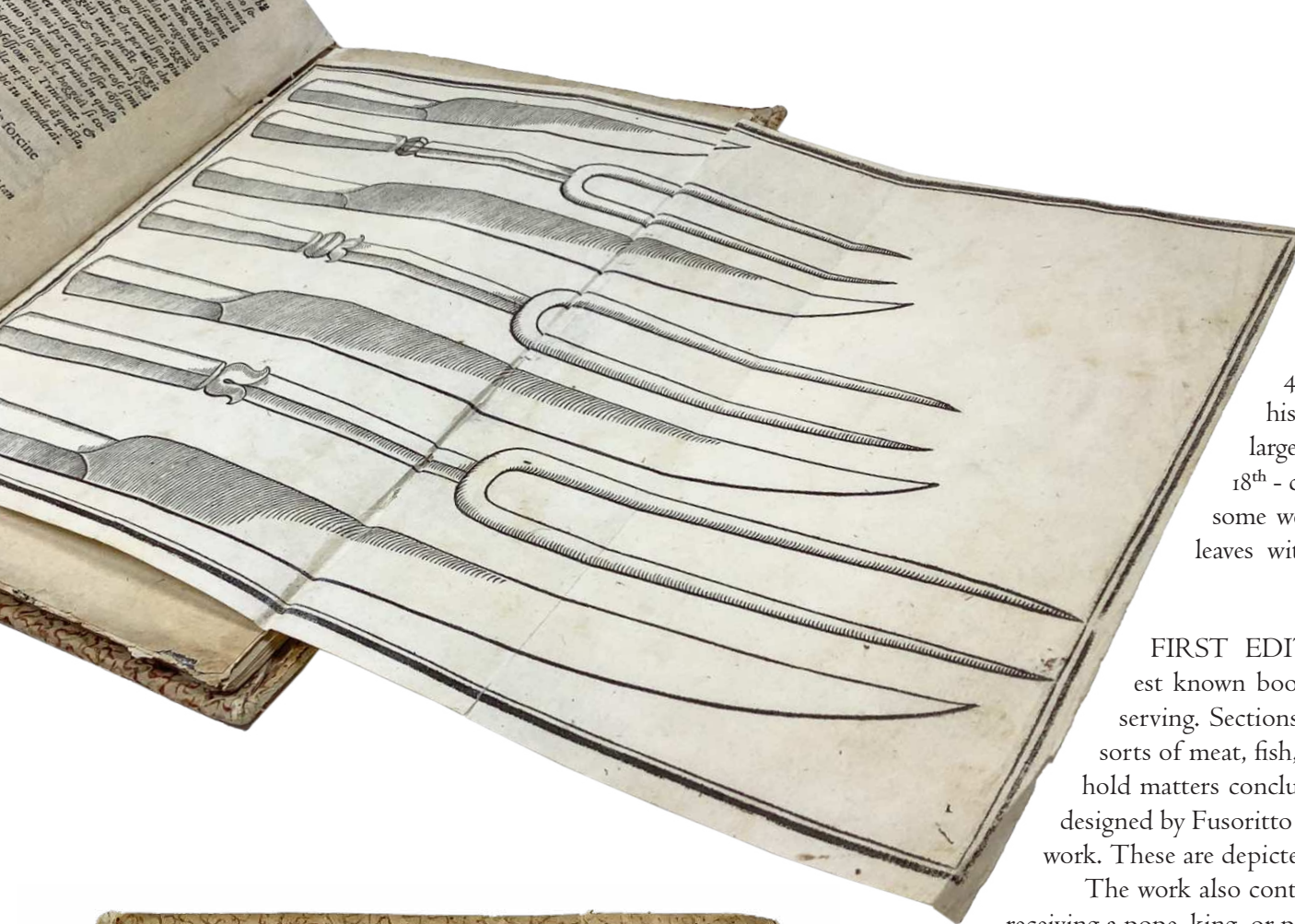
Although the primitive typography is a bit faint in a few areas, all of the text is legible.

¶ Not in OCLC.

HORRIBLE SHIPWRECK

Of the Frances Spaight, from Newfoundland to England

The following details are given by one of the crew of the *Frances Spaight*, a fine vessel of 345 tons burden, laden with timber, which sailed from St. John's, Newfoundland, on the 24th of November last: the crew amounted to 14 men with the captain and mate, many of whom were indifferent hands. Nothing could be finer than the weather for the first 8 or 10 days of the voyage, but it afterwards came on to blow so hard, that they were obliged to drive before the wind under a mizen topsail. At 3 o'clock on the morning of Dec. 3, an alarm was raised by a cry and confusion on deck. The vessel, it appeared, either steering wild through the carelessness of the helmsman, or perhaps from her bad trim, suddenly broached to, and lay like a log in the trough of the sea. All the provisions and water were washed overboard. On the 19th of December, the 16th day since the wreck, and since they had tasted food, many of the men were gathering together in groups, and something seemed to be in agitation amongst them. When they all happened to be collected together in the cabin, the captain came off deck, and addressed them about their desperate condition. He said that they were such a length of time without sustenance, that it was beyond human nature to endure it any longer---that they were already on the verge of the grave, and that the only question for them to consider was, whether one or all should die. That at present it seemed certain that all must die, unless food could be procured; but if one died, the rest might live until some ship came in view. His opinion was, that one should suffer for all, and that lot lots should be drawn between the four boys, as they had no families, and could not be considered so great a loss to their friends as those who had wives and children depending on them. The lot having been cast, it fell upon a boy named O'Brien. The poor fellow heard the announcement without uttering a word. His face was very pale, but not a feature of it was changed. The men now told him he must prepare for death, and the captain said it was it should be done by bleeding him in the arm, to which O'Brien made no objection. The captain then directed the cook, John Gorman, to do it, telling him it was his duty; but Gorman strenuously refused. He was, however, threatened with death himself by the men if he continued obstinate, and he at last consented. O'Brien then took off his jacket without waiting to be desired, and after telling the crew, if any of them ever reached home, to tell his poor mother what had happened to him, he bared his right arm. The cook cut his veins across twice with a small knife, but could bring no flow of blood, upon which there seemed to be much hesitation among the men as to what could be done. They were relieved by the boy himself, who immediately desired the cook to give him the knife, as he could not be looking at him putting him to pain. When he got the knife, and was about to cut the vein, the captain recommended him to try the left arm, which he accordingly did. He attempted to open the vein at the bend of the elbow with the point of a knife, as a surgeon would, but like the cook he failed in bringing blood. A dead consternation now fell upon all; but in a minute or two the captain said, "this is all of no use, 'tis better to put him out of pain by at once bleeding him in the throat," and some of them said it was true. At this O'Brien, for the first time, looked terrified, and begged hard that they would not do so, but give him a little time; he said he was cold and weak; but if they would let him lay down and sleep for a little, he would get warm, and then he would bleed freely. The captain said, "that it was useless leaving the boy this way in pain, 'twas best at once to lay hold of him, and let the cook cut his throat!" O'Brien, now roused, and driven to extremity, seemed working himself up for resistance, and declared he would not let them; the first man, he said, who laid hands on him, 'twould be worse for him; that he'd appear to him at another time; that he'd haunt him after death. The poor youth was, however, among so many, soon got down, and the cook was again called upon to put him to death. The man now refused more strenuously than before, and another altercation arose; but, weak and irresolute, and seeing that his own life would absolutely be taken instead of O'Brien's, if he persisted, he at length yielded to their menaces. Some one at this time brought him down a large case knife that was on the poop, instead of a clasp knife that he had first prepared, with which pale and trembling, he stood over O'Brien, who was still endeavouring to free himself from those who held him. One of them now placed the cover of the tureen (which they before used to collect rain) under the boy's neck, and several cried out to the cook to do his duty. The horror-stricken man, over and over again, endeavoured to summon up hardihood for the deed; but, when he caught the boy's eye, his heart always failed him, and then he looked supplicatingly to the men again. Their cries and threats were, however,



The First Book Devoted to Carving

**7. CERVIO, Vincenzo.
Il Trinciante. Venice:
Tramezini, 1581.**

4to. Woodcut device on title page, woodcut historiated initials, two full-page woodcuts, one large folding woodcut. [4], 44 ll. Late 17th- early 18th- century woodblock printed decorative boards, some wear to spine, light occasional spotting, some leaves with expert paper repair (not affecting text).

\$12,000.00

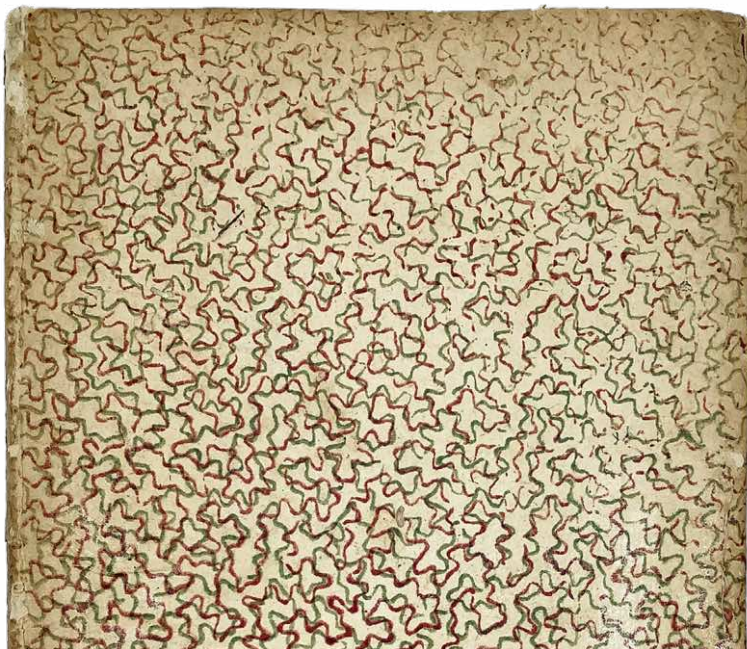
FIRST EDITION. Cervio's *Il Trinciante* is the earliest known book solely devoted to carving and the art of serving. Sections discuss the correct manner for carving all sorts of meat, fish, game, and fruits and the chapter on household matters concludes with a short piece on the carving tools designed by Fusoritto da Narni, author of at least a portion of the work. These are depicted in detail on the folding plate.

The work also contains much on the manners and protocol for receiving a pope, king, or prince. Passages cover everything from setting up a kitchen for the private chef of a visiting dignitary to the stocking of the cellars on such occasions.

Fusoritto da Narni was, in this period, *trinciante* to Cardinal Alessandro Mont'alto whose uncle Felice Peretti (Sixtus V) was pope from 1585-90. It is probable that the elaborate banquets described are ones in which Narni officiated.

A good copy of an important work.

¶ B.IN.G. 454; Cagle 1120; Drexel 234; Georg 20; OCLC: New York Academy of Medicine, University of Iowa, University of Chicago, Indiana University, Harvard, University of Pennsylvania, Gunston Hall Plantation, (VA), Case Western University, and nine locations in Europe; Paleri Henssler p. 178; Vicaire col. 159; Westbury pp. 45-46. Not in Bitting or Maggs.



Unrecorded & Extremely Early

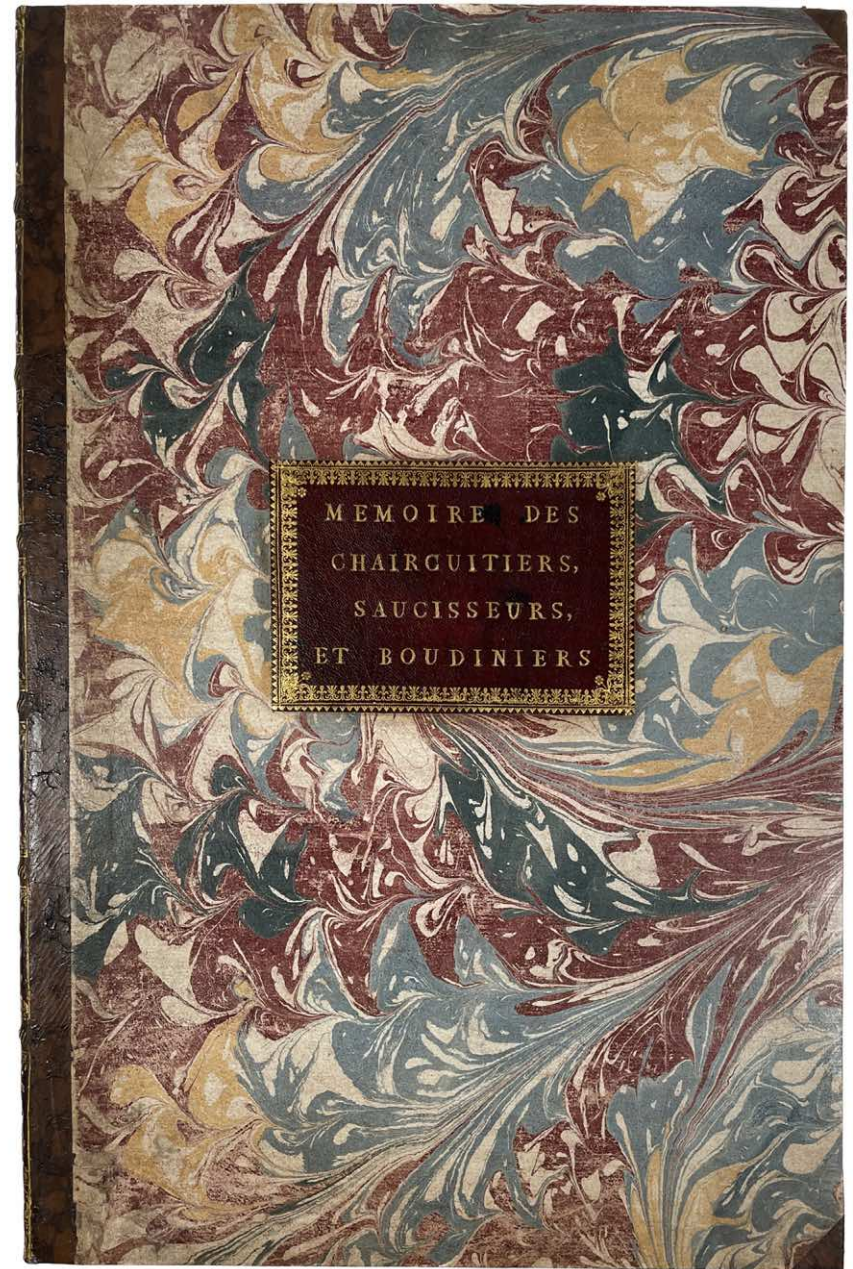
8. (CHARCUTERIE.) [Drop-title:] *Memoire pour la commun-auté, saucisseurs, boudiniers.* Gissey, c.1735.

Large folio. Woodcut headpiece and one woodcut historiated initial. 16 pp. Half calf over marbled boards, gilt-stamped red morocco lettering piece on upper board. \$9500.00

AN EXTREMELY RARE AND INTERESTING WORK in the early debate between *charcutiers* vs *cuisiniers* (those who make prepared pork products vs chefs). According to the *charcutiers*, the chefs want to become *charcutiers* and eliminate their profession (“Les Cuisiniers veulent être Chaircuitiers, & ils veulent empêcher les Chaircuitiers de l’être”).

The work is especially interesting because in the course of the treatise, there is considerable detail provided in what it means to be a *charcutier* and a *cuisinier* in early 18th- century France. During this time, the regulations on food preparation were controlled by the different guilds. By looking at the etymology of the word *charcuterie*, it is easy to understand how this fight emerged. The word “charcuterie” comes from the French word “chair” (flesh) and “cuit” (cooked). The *charcuitier* was responsible for cooking and preparing all types of pork products, yet the chefs believed that it was their legal right and responsibility to cook and prepare a wide variety of dishes both for public and private consumption.

The range of dishes that the *charcuitier* was responsible for was wide and varied and the *Memoire pour la communauté, saucisseurs, boudiniers* describes in considerable detail what types of prepared meats this includes. It is also interesting to note that at the end of the work, the *charcutiers* include an argument to preserve the rights of *rôtisseurs*, another guild that had constant fights with chefs. At this time, the *rôtisseurs* were responsible for cooking and selling roasted poultry, meat and game.





MEMOIRE

POUR la Communauté des Maîtres Chaircutiers, Saucisseurs, Boudiniers.

CONTRE la Communauté des Maîtres Queux - Cuisiniers.

L s'agit de savoir si les Cuisiniers ont droit de faire le métier de Chaircuterie, à l'exclusion même des Chaircutiers. Les Cuisiniers se sont donné de grands avantages dans la cause par l'éloquence de leurs écrits; ils viennent de distribuer un mémoire magnifique sur la concurrence & la préférence, en cas de saucisses, de boudins, d'andouilles & de cervelats.

Rien de si beau que les prérogatives de Messieurs les Cuisiniers: ils flattent le goût & la délicatesse des Princes & des Rois. Rien de si étendu que leur savoir; ils ont inventé les pieds à la Sainte-Menehould.

Rien de si vil que le métier des Chaircutiers, vainement ils s'efforcent de le décorer par une portion de la cuisine: les ingrédients que les Maîtres de l'Art employent, rougiroient de passer par leurs mains. On rencontre par-tout ces belles figures; c'est un ton soutenu jusqu'à la fin.

Les Chaircutiers déclarent franchement qu'ils abandonnent à leurs parties tout le lustre de la cuisine; même la pompe du style. Mais il est juste de les prier de descendre un peu de leur grandeur, & pour cela il est bon de leur apprendre, que les Cuisiniers chez les Romains, étoient des esclaves; ils savent bien que dans les pays libres, les Cuisiniers chez les Seigneurs & les Riches, sont des valets; on leur laisse à deviner de quelle cathégorie sont les Cuisiniers publics. Ils conviendront que les gens du plus petit état sont reçus à manger chez eux en payant, qu'à lors ils y commandent en maîtres, & que si le Cuisinier en titre n'a pas de garçons prêts pour les servir, il faut qu'il les serve lui-même & rince leurs verres.

Suivant l'article 18 de leurs Statuts, on peut servir actuellement dans une maison, & être en même-temps Juré Cuisinier; à la charge seulement de ne point prendre d'apprentis.

Par l'article 32, ils sont obligés d'admettre dans leur corps les Cuisiniers & les Aydes, même les enfans de cuisine, de Messieurs les Présidens, & de Messieurs les Conseillers de la Cour; un Certificat de trois ans de service, dispense alors de l'apprentissage, & le sujet est élevé d'un moment à l'autre au rang de Maître Cuisinier.

Il ne faudroit pas au milieu de tout cela, être si fier avec les Chaircutiers. Les Chaircutiers ne font point les merveilleux, ils ne parlent ni de prérogatives ni d'apanage, mais du moins ils sont maîtres dans leurs maisons, ils ne mettent point de couvert, & ne versent point à boire. Lors qu'ils fournissent des provisions, cela est fait en un instant, point de suite, point de fracas. L'Artisan, le Journalier, le pauvre, trouvent chez eux à petit prix le besoin du jour & l'emportent sans bruit.

The first part of the work discusses where chefs and *charcutiers* can work; who they can hire; and their training. It also covers issues around specific recipes; the length of time that different dishes can be cooked; types of meat used (traditionally, *charcutiers* cooked pork products only); the different types of offal prepared (e.g. tongue, trotters, intestines, ears, blood puddings, antlers, lung, and sausage made from brains); ham; *andouille*; bacon; broths; stews; terrines; *boudin noir*; *boudin gris*; and *boudin blanc* (even though it is made from veal loin, white meat from a chicken and turkey and including cream, fresh eggs, spices, cinnamon, and onion juice).

There is also an argument that statutes need to change according to the taste of the public. For example, there is a prohibition of *charcutiers* from using certain spices (e.g. anise), even though they improve the meats cooked by *charcutiers* and the meats are more popular with the public if they include them.

The second half of the *Memoire* discusses the abuses by various chefs (names are given) and how catered events (such as weddings, feasts and banquets) should be purchasing their sausages and cured meats from *charcutiers*, their roasted meats from *rôtisseurs*, and not from *cuisiniers*.

Today, it is hard to fathom the importance and depth of these disputes. In 1776, during the French Revolution, these guilds were dissolved thus allowing for the emergence of the restaurant as we know it today.

According to OCLC, Gissey began printing at rue de la vieille Bouclerie by 1725 and in 1750, he also printed Briand's famous *Dictionnaire des alimens, vins et liqueurs*, one of the first gastronomic books in the form of a dictionary.

In fine condition.

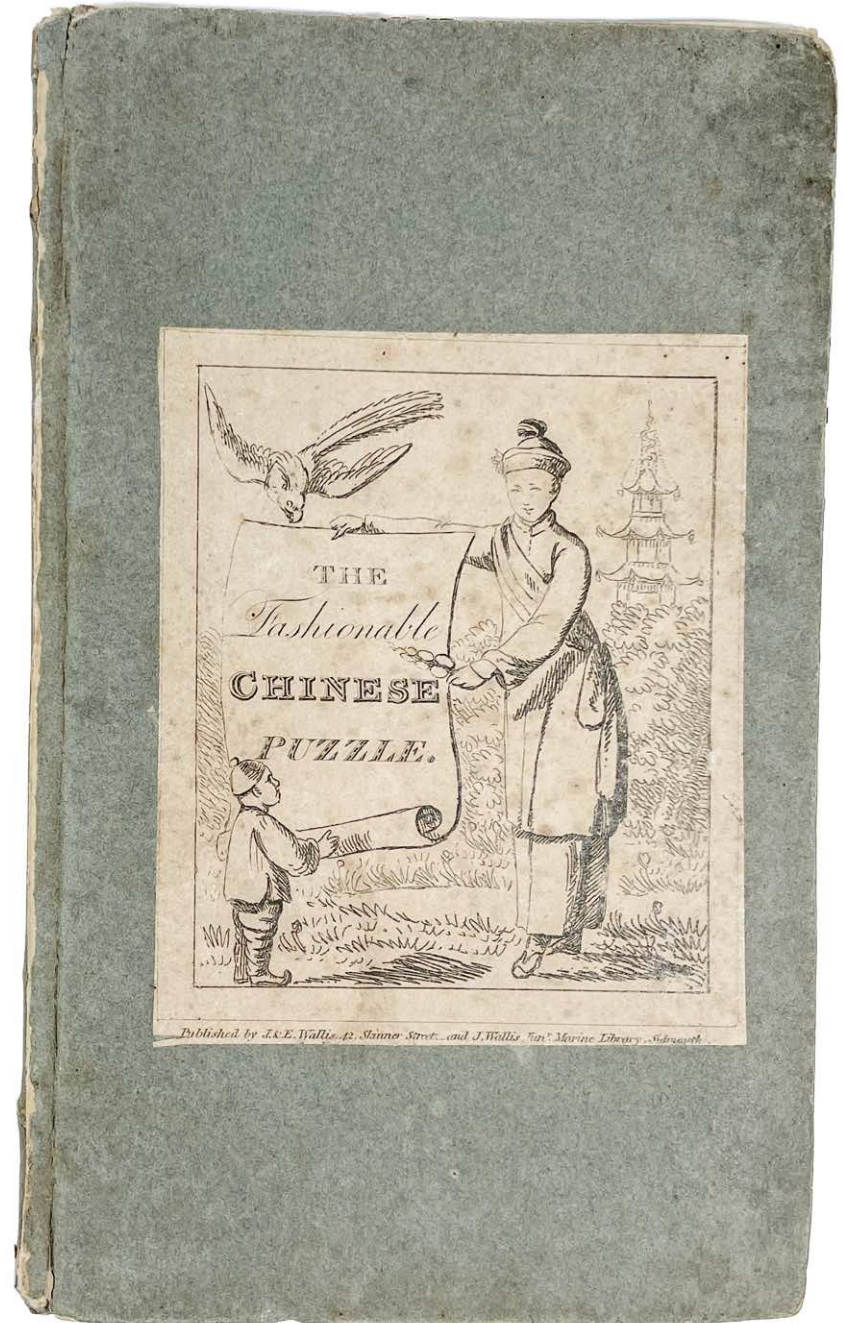
¶ Not in OCLC or any gastronomic bibliography. OCLC does record two other works in this debate from 1734 (Paris: Lotin) and 1735 (Paris: Chardon), each surviving in one copy only (at the Bibliothèque nationale de France).

Early STEM Education

9. (CHILDREN'S education.) The fashionable Chinese puzzle. London: J. & E. Wallis, [c.1816]. With: The Chinese puzzle. The figures in the accompanying book may be formed with the enclosed seven pieces all of which must be employed in each figure. [London, c.1816.]

I. 8vo. 28 engraved plates. Original blue boards with an illustrated engraved label on the upper board, some wear to the spine and edges of the boards.
II. 4.8cm x 4.8cm x 1.5cm. Wooden box with a sliding lid, printed label on top, seven pieces of wood inside. \$1750.00

FIRST EDITION? – see below. A REMARKABLE SURVIVAL: the book *and* wooden box of puzzle pieces for an early tangram game. A tangram is a hands-on activity where children learn spatial relations through matching individual pieces of geometric shapes made of wood with preexisting diagrams. What we have on offer here is both the book of engravings that represent the drawings and the little box of wooden pieces that go with the drawings. For obvious reasons, usually only the book survives.



Tangrams are a means by which children can learn pattern recognition and early concepts in geometry. An early means to developing math skills, tangrams have been popular in England and America since the early 19th century and they are still made today. They are believed to have been invented in China c.1795 – hence the reference in our game – but came to England and America through the early 19th-century shipping routes. Ours is a very early example of its introduction to the West. (Although our set is undated, the paper in our book is watermarked 1816.)

Tangrams are also appreciated for their minimalist aesthetic and today are often reproduced in different colors. One can't help but wonder if the artist Sol Lewitt was thinking of tangrams when he began his early sculptures based on a series of geometric shapes in different configurations.

The volume of engraved diagrams shows no less than 323 different shapes that can be made with the seven pieces of wood found in the little box.

In very good condition.

¶ OCLC records an example of the book dated 1817 with the box of pieces at UCLA; Princeton has a work dated 1815 that includes in the title "Part the Second;" the London Library has the book on its own and their copy is dated 1818; and Indiana has a copy of book by itself that is dated 1820. It may be that our set matches that of the set at UCLA.



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

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

8vo. Eight hand-colored plates (2 of which are mounted on the inside of the upper and lower wrappers; the other 6 leaves are printed recto or verso only — i.e. one-sided). Original illustrated blue wrappers, some wear and restoration to the spine, short marginal tear to the bottom of one leaf.
\$500.00

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

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

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

The illustrations and their hand-coloring are wonderful.

In very good condition.

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



When the green baize doors of the di-n-ing room were o-pen-ed wide, and the love-a-ble smell of rich food came all at once to the no-ses of the Com-pa-ny, I had al-most said "they wag-ged their tails." E-ve-ry one sat down with a good ap-pe-tite. The food was much prais-ed. Mr. Bull-dog was there, dres-sed as if he was go-ing to a horse-fair, he no-ticed no one, and no one drank wine with him, but all by him-self he drank as much ale and port wine by turns as would have serv-ed for a sheep wash-ing; he had the mean-ness to pull a fat lamb's tail from the edge of Mrs. Blen-heim's plate to his own, but she would not no-tice it. Be-fore the cloth was well mov-ed, he look-ed ve-ry stu-pid, and he could not keep his mouth from fall-ing wide o-pen, but he lean-ed on the ta-ble, and—oh! that brute! he said such shock-ing things! the La-dy ran out of the room: but no one could make him be still; he call-ed for a pipe and to-bac-co! and for pep-per-mint cor-di-al! and he sang a vul-gar song a-bout "Wil-li-kins and his Di-nah;" he tried to dance "Jim Crow!" but first of all he emp-tied half a bottle of Madeira wine, so down he fell, so bad, and so tip-sy that the grooms car-ried him on to some straw in the Coach-house, but the old Coach man who knew what he was, turn-ed him in the street as soon as he could walk, and shut the doors against him.

When he found him-self on his face, and then he shou-ld fight the big-gest dog in Lon-don, Mr. Blen-heim's win-dows, he danc-ed a Frog-dance, but they turn-ed him out got an old tin ket-tle and ti-ble, so he ran fast-er and knock-ing down men A-bout mid-night a good T the Fire-works out-side Vau-Did you e-ver set eyes up-o-Blen-heim Long Ears! the vul-gar brute. Be very things, keep a-way from low good by pro-per teach-ing in-to good so-ci-e-ty.

Having Dinner in a Tree

II. (CHILDREN'S LITERATURE.) Promenades amusantes d'une jeune famille dans les environs de Paris. Paris: Lecerf & Blanchard [on final leaf: "De l'imprimerie de J. Moronval"], c.1815.

Oblong 8vo. Thirteen engraved hand-colored plates, engraved title page with detailed engraved hand-colored vignette. 48 pp. Original printed boards, decorative border around upper board, border and vignette on lower board, light spotting to boards. \$3000.00

The FIRST EDITION (? – see below) of this beautifully illustrated children's book that documents a series of visits that some children have made in and around Paris with their father, M. Senneval. Along the way he teaches them various lessons.

For example, when in Saint-Denis, the father takes them to the Abbey to see the burial place of past French kings. There he notes how the "storms of revolution" violated the bodies of the dead as the revolutionaries dispersed the ashes of France's monarchs. Then, when they go to Montmartre, my favorite scene occurs towards the end of their visit:

VOYAGE A VERSAILLES.
vous est-il encore las de la promenade du Calvaire? demanda
M. Senneval à ses enfans. — Pas plus que si je n'étais pas sorti, ré-
pondit Félix. — Je t'assure, papa, que j'ai d'au-
tant plus de plaisir, s'empessa d'ajouter Angélique. — En ce cas,
dit M. Senneval, à leur arrivée près des Tuileries, les conduc-
teurs de voitures à quatre places se disputèrent l'avantage de les
conduire. — M. Senneval monta dans le cabriolet le plus propre, et dont
le cocher était le plus poli. Angélique se plaça auprès de son papa, au-
près d'Auguste et Félix sur la banquette de devant. Au moyen
du fouet, le cheval efflanqué, qui traînait la cariole, se mit
en marche.
« Vin ! » criait le cocher en regardant de tous côtés. — « Que
c'est un lapin ? » demanda la petite Angélique. — Ma fille, lui
répondit son père, un lapin, dans le langage de ces conducteurs, signifie
une place à côté du cocher. » A Chaillot, cet homme
désiré, ce qui le mit en belle humeur. Quand on fut à
Chaillot, il arrêta sa voiture vis-à-vis un marchand de vin. On crut



Il repartait tenant un des petits malheureux.

Il faut pourtant songer au dîner, dit M. Senneval; nous allons faire ce repas dans un lieu extraordinaire don't vous ne vous doutez pas: dans un arbre.... — Dans un arbre! s'écrièrent les enfans. — Oui, dans un arbre...

However, we must think about dinner, said M. Senneval; we are going to have this meal in an extraordinary place that you have no idea: in a tree.... — In a tree! cried the children. — Yes, in a tree...

The tree is named “le Poirier sans pareil” (a pear tree without equal) and we read that the caterer has set up the floor and dining table by taking advantage of the branches. Above their heads pears reach down “to crown their heads.”

The engravings start with the family's departure. On the title page is an engraving showing the family getting into a horse-drawn buggy followed by plates depicting their visits to Saint-Cloud; Lagny; Charonne; Saint-Denis; Charenton; Suresne and Calvaire; Versailles (where they are ice-skating); Arcueil and Bicêtre; Saint-Germain (where they have their lunch); the above-mentioned Montmartre; Sceaux (where a man is selling lemonade to children in the park); and Vincennes (where they are depicted having a “country meal” and hear about Napoleon and the past kings of England and France). Two other places that they visit, but which do not have engravings, are the Bois de Boulogne and Prés Saint-Gervais.

On the recto of the upper free endpaper is written “(16 juin 1834) Louis Eugène Robert.”

In very good condition.

¶ This issue is not in OCLC, but there are a few other issues which are dated (from 1815 to 1819), with plate counts from 12 to 13, and either 48 or 56 pp. The issue for 1815 is printed by the same publishers as ours. It is also interesting to note that the dated 1816 issue (scanned and available on Gallica at the BnF) is dated on the upper board (only). These boards match ours but ours is without a date. It is not clear where our undated edition falls and all editions are very rare.



Les enfans furent enchantés de dîner dans cet arbre.

Montmartre.

12. THE COOK NOT MAD or rational cookery. Watertown [New York]: Knowlton & Rice, 1831.

12mo in 4s and 8s. v, [1 - blank], [7] - 120 pp. Original quarter cloth over marbled boards, wood exposed on boards where marbled paper is worn away, head of spine lacking small portion of cloth, lower inch of blank preliminary leaf torn away, outer edge of second printed leaf (π^2) trimmed with slight loss of text (but sense still clear), small corner missing on 1¹ due to natural paper flaw (not affecting text), small tear on 2⁴ (affecting text but sense still clear), loss of some text on lower corner of 7¹ due to natural paper flaw and subsequent printing error, lower margins on 9⁴⁻⁵ lacking due to natural paper flaw (not affecting text), slight marginal loss to 10⁴ due to natural paper flaw (not affecting text), pages browned to due paper quality, occasional spotting. \$2250.00

A REMARKABLE SURVIVAL. The FIRST EDITION, Second Issue, of this early 19th-century regional American cookbook. In addition to cookery recipes, among the 320 entries, *The cook not mad* also includes directions on how to maintain a household.

What is particularly wonderful about this copy is the binding. It is very unusual to find early American books on cookery in well-preserved original bindings.

In the preface, we witness an American culinary identity emerging through a preference for simple foods and a dislike of foreign recipes:

It is needless to burden a country Cookery Book...[with] English, French and Italian methods of rendering things indigestible, which are of themselves innocent, or of distorting and disguising the most loathsome objects to render them sufferable to already vitiated tastes....These evils are attempted [sic] to be avoided. Good republican dishes and garnishing, proper to fill an every-day bill of fare, from the condition of the poorest to the richest individual, have been principally aimed at.¹

¹ At this time, “republican” was not a party affiliation but a reference to legal and political equality.



THE
COOK NOT MAD,
OR
RATIONAL COOKERY;

BEING
A COLLECTION OF ORIGINAL AND SELECTED
RECEIPTS,

Embracing not only the art of curing various kinds of meats and vegetables for future use, but of Cooking, in its general acceptation, to the taste, habits, and degrees of luxury, prevalent with the

AMERICAN PUBLICK,
IN
TOWN AND COUNTRY.

TO WHICH ARE ADDED,

Directions for preparing comforts for the SICK ROOM; together with sundry Miscellaneous kinds of information, of importance to housekeepers in general, nearly all tested by experience.

.....
[Motto, Gen. Chap. 27, V. 1, 2, 3, 4.]
.....

WATERTOWN:
PUBLISHED BY KNOWLTON & RICE.
1831.

The cook not mad includes "a collection of original and selected receipts;" methods for preserving meat, vegetables, fruit, and even cookies for long periods of time; a large selection of cake, pie and pudding recipes; $3\frac{1}{2}$ pages devoted to preparing coffee; "directions for preparing comforts for the sick room;" and other household receipts for the "American Publick in Town and Country."

Gastronomic receipts include "To pickle one hundred pounds of Beef to keep a year;" "To stuff and roast a Gosling;" "To dress a Calf's Head – Turtle fashion;" an egg sauce to accompany roasted poultry or salted fish; "How to keep green peas till winter;" "Save-all Pie" (made with left-over scraps of meat); "A Tongue Pie;" "A tasty Indian Pudding" (made with scalded milk, cornmeal, eggs, butter, spice and sugar); "Pumpion Pudding" (pumpkin); "Indian Slapjack;" "Federal Cake;" "Quince Sweetmeats;" "American Citron Preserves" (made with water-melon); "A new method of keeping apples fresh and good, through the winter and into the summer;" spruce beer; "to try Lard;" "Cottage Beer;" "A Moorish method of cooking beef, as described by Captain Riley, the ship-wrecked mariner;" "To give meat a red colour, and impregnate it with agreeable vegetable flavours;" and "To preserve fish by sugar."

Below is the recipe for "An excellent Ketchup which will keep good more than twenty years" that mentions "Indian soy."

Take two gallons of stale strong beer, or ale, the stronger and staler the better; one pound of anchovies, cleansed from the intestines and washed, half an ounce each of cloves and mace, one quarter ounce of pepper, six large roots of ginger, one pound of eschalots, and two quarts or more of flap mushrooms, well rubbed and picked. Boil these ingredients over a slow fire for one hour; then strain the liquor through a flannel bag, and let it stand till quite cold, when it must be bottled and stopped very close with cork and bladder, or leather. One spoonful of this ketchup to a pint of melted butter, gives an admirable taste and colour, as a fish sauce, and is by many preferred to the best Indian soy.

We found a fascinating article on the etymology and history of soy sauce that states that the first instance of soy sauce being called "Indian Soy" was in 1750 in New York. "Sold in pint bottles, it is announced in a classified ad by Rochell & Sharp in the New-York Gazette Revived in the Weekly Post-Boy (p. 3)....By 1776 soy sauce is being sold in port cities up and down the East Coast of British North America. But much of it is made in Savannah, Georgia, by Samuel Bowen."²

Medical remedies include various meat-based "teas" for weakened stomach and bowels as well as for infant food; how to prepare arrow root to be served as a gruel that is good food for infants and convalescents; "Toast and Water" for extreme debilitation to which isinglass can be added; "A sick bed Custard;" and "To expel nameless intruders from children's heads" (made with larkspur seed).

There are quite a few household directions such as a large section devoted to dying cloth; how to remove mildew from linen; many tips on planting and tending to trees; how to prevent fowl air in wells; and how to take care of feather beds.

With a contemporary printed strip of paper laid in that says "Thy image must for ever be/Entwin'd with ev'ry thought of thee."

On the upper free pastedown is written "E. Zuller." On the upper free endpaper is the inscription "Presented to Miss Catherine Countryman as a Birth day present by her friend C G. Hayes. March 22, 1838." "Catherine Countryman" is also written in pencil on the second upper free endpaper.

Although browned and spotted, in very good condition for such a fragile early American cookery book and very rare to find preserved its original binding.

¶ Lowenstein no. 139; OCLC: New York Public Library, New York University, The Strong (New York), Los Angeles Public Library, The Huntington Library, University of Denver, Connecticut College, Indiana University, Kansas State University, American Antiquarian Society, Harvard, Williams College, Michigan State University, University of Michigan, Library Company of Philadelphia, University of Pennsylvania, Virginia Tech, and four locations outside of the United States.

18
pour to it a gill of melted butter, (or broth, or
gravy,) stir well together, and simmer it a
few minutes longer.
No 34. *Soup made of a Beef's Head.*
Let the bones be well broken, boil five
hours in eight quarts water, one gill rice to be
added, salt sufficiently; after three hours boil-
ing, add twelve potatoes pared, some small
carrots, and two onions; a little summer sa-
very will make it grateful.
No 35. *Veal Soup.*
Take a shoulder of veal, boil in five quarts
water three hours, with two spoons rice, four
onions, six potatoes, and a few carrots, sweet
marjoram, parsley and summer-savory, salt and
pepper sufficiently; half a pound butter worked
into four spoons flour to be stirred in while hot.
No 36. *Soup of Lamb's head and pluck.*
Put the head, heart and lights, with one
pound pork into five quarts of water; after boil-
ing an hour, add the liver, continue boiling half
an hour, which will be sufficient; pota-
toes, onions, parsley, summer-savory
and marjoram, may be added in
the boiling; take half pound
of one pound

19
RATIONAL COOKERY.
means you may determine with precision the
time necessary to accomplish any dish you may
wish to prepare in this way--put fresh meat into
boiling water, and salt into cold--never crowd
your pot with meat, but leave sufficient room
for a plenty of water--allow a quarter of an
hour to every pound of meat.
No 38. *To boil Ham.*

This is an important article, and requires
particular attention, in order to render it ele-
gant and grateful. It should be boiled in a large
quantity of water, and that for a long time, one
quarter of an hour for each pound; the rind to
be taken off when warm. * It is most palatable
when cold, and should be sent to the table
with eggs, horse radish or mustard. This af-
fords a sweet repast at any time of day.

No 39. *To boil a Turkey, fowl or Goose.*

Poultry boiled by themselves are generally
esteemed best, and require a large quantity of
water; scum often and they will be of a good
colour. A large turkey with forced meat in his

² <https://www.soyinfocenter.com/books/153>.

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

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

I. Bifolium: 20.5cm x 14.5cm (folded). [4] pp. Printed on pink paper. Dated 31 January, 1941.

II. Bifolium: 20.5cm x 14.5cm (folded). [4] pp. Printed on tan paper. Dated 4 & 5 February, 1941.

III. Bifolium: 20.5cm x 14.5cm (folded). [4] pp. Printed on yellow paper. Dated 6 February, 1941.

IV. Bifolium: 20.5cm x 14.5cm (folded). [4] pp. Printed on pale green paper. Dated 9 February, 1941.

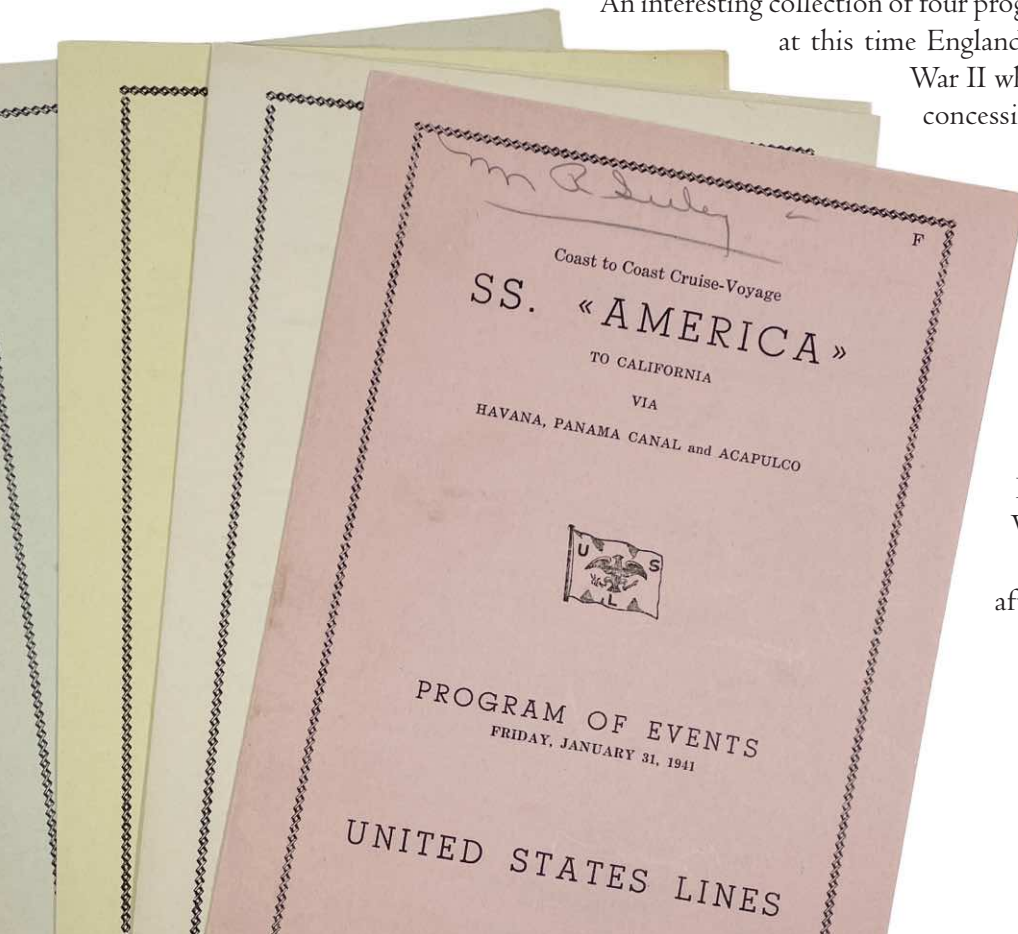
\$40.00

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

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

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

In good condition.



Die Darstellung
der
Seifen, Parfümerien
und
Cosmetica.

Von
Dr. C. Deite,
Chemiker und Dirigent der Potsdamer Stearin-Fabrik.

Mit zahlreichen in den Text eingedruckten Holzstichen.

Braunschweig,
Druck und Verlag von Friedrich Bieweg und Sohn.
1867.

From Patchouli Soap to a Sachet à la Rose

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

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

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

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

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

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

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

French Liqueurs

15. (ENGRAVED copper plate.) Dormet, rue de l'Horloge, no. 5 a Rennes. c.1850.

Plate: 27.4cm x 25.8cm; print: 50cm x 40cm.

\$4000.00

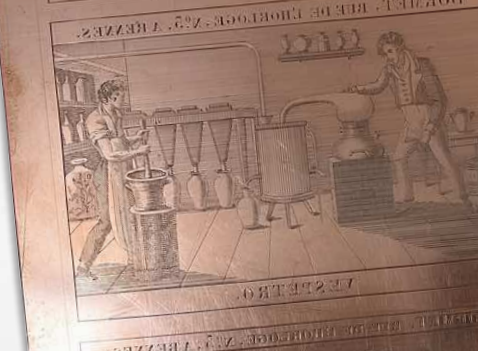
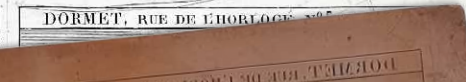
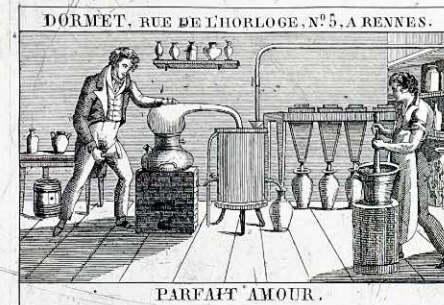
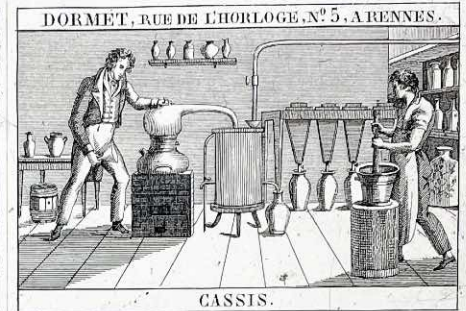
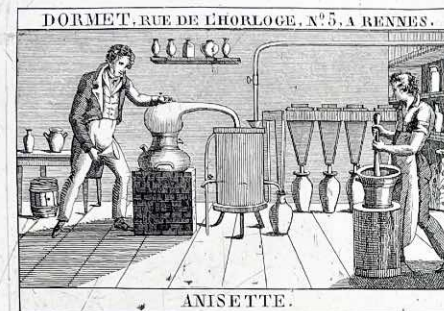
AN AMAZING SURVIVAL! This is an engraved copper plate that was used to print advertisements or labels for liqueurs produced by Dormet at no.5 rue de l'Horloge in Rennes. Six labels are included on the copper sheet: *anissette* (anise-flavored liqueur); *cassis* (a blackcurrant liqueur); *parfait amour* (a lilac-colored liqueur made with curaçao, rose petals, vanilla, and almonds); *vespetro* (a liqueur flavored with anise, fennel, coriander, and angelica); *huile de rose* (rose oil); and *crème de noyau* (a liqueur made with apricot, peach, or cherry stones).

Each label depicts the same scene of two men working in the *atelier* of Dormet. One man is next to an alembic and the other is using a very large mortar and pestle to grind the ingredients to make the liqueurs. In the background are shelves and tables filled with various products. The type of each liqueur is noted at base of each label.

The plate comes with a recent print made from the original plate.

On the verso is stamped "JUERY / JACQUES N.º 43 / A PARIS."

In very good condition.



16. (ENGRAVED PRINT: Caricature of Joseph Ritson.) Sayers, James. *Impiger iracundus inexorabilis acer*. [London]: Humphrey, 22 March 1803.

31.7cm x 25cm, matted but not attached to the mat.

\$3500.00

A WONDERFUL CARICATURE OF THE RADICAL VEGETARIAN and atheist Joseph Ritson (1752-1803). "Ritson worked hard and became an antiquarian and critic who in the first part of his life published commentaries on Shakespeare and an anthology of songs from Henry III to the Revolution. In 1772 he read Mandeville's *Fable of the bees*, which made him forswear all animal food and subsist solely on milk and vegetables. His fame and importance lie in his *Moral essay upon abstinence* (1802)...Ritson was a radical – he styled himself Citizen Ritson – and an atheist. His views were not popular with the majority, who considered him dangerous." – Spencer, *The Heretics feast*, p. 234.

The print depicts Ritson writing in his home, books behind him on the shelf. Coming through the window is a cow chewing on lettuce; a cat is chained up on the shelf above; rats nibble on his carrots; and a frog sits underneath a bunch of leeks. In his pocket is the book "The Atheist pocket companion." The printed inscription below the image quotes Horace's description of Achilles: "Impiger iracundus inexorabilis acer" ("Impatient, wrathful, ruthless, fierce") followed by two passages from Daniel (chapter 4) which read as a critique of Ritson and all that he stands for: "Let his portion be with the Beasts in the Grass of the Earth. Let his heart be changed from Man's and let a Beasts heart be given unto him. And he was driven from Men and did eat Grass till his hairs were grown as Eagles feathers and his Nails like Birds Claws."

In the image Ritson has sprouted claws for toenails and fingernails. Under the cow's bowl is a "Bill of Fare" listing "Nettle Soup, Sour Crout, Horse Beans, Onions Leeks." On the top shelf an open book reads "Abstinence from animal Food a moral duty."

On the verso are two lightly attached early bookseller clippings listing works by Ritson, one which mentions the engraving and another that describes Ritson's work on Shakespeare.

In very good condition.

¶ Not in OCLC although the Getty has a copy. For more on Ritson see Timothy Morton's article "Joseph Ritson, Percy Shelley and the Making of Romantic Vegetarianism" in *Romanticism*, vol. 12, no. 1, 2006 and Adams' *The Sexual politics of meat: a feminist-vegetarian critical theory*, 2010.



"A Captivating, Well-Written Book"

17. (GASTRONOMIC bibliography.) Bumstead, George. Specimen of a bibliography of old books and pamphlets, illustrative of the mug, glass, bottle, the loving cup, and social pipe. Interspersed with titles of curious old books on health and long life. Diss: printed for the compiler, by Lusher Brothers, 1885.

8vo. 4 p.l. (paginated variously), 144 pp. Half calf over marbled boards, expert restoration to the bottom edge of the title page, several of the last leaves have an indent in the paper which just touches the running title but doesn't affect legibility, untrimmed. \$900.00

The extremely rare FIRST & ONLY EDITION of this ground-breaking bibliography. As far as I know, this is the first bibliography of books about wine and alcohol. According to Gail Unzelman, the important collector and founder of the Wayward Tendrils (an international wine-book collecting club), the Bumstead is "a captivating, well-written book" that was likely the inspiration for Andre Simon's own bibliographies. It should be noted that Unzelman is the world's foremost collector of Simon material and published an index to Simon's three bibliographies on wine and gastronomy.

During the late 19th century, George Bumstead was a book dealer in London specializing in occult books. In his preface, we read that the bibliography "was taken from the Auction Catalogue of the late Mr. George Smith's interesting and important Library." He further explains that Smith was a distiller who formed a collection of books on wine and alcohol over a 25-year period. He was a regular at the auctions of Sotheby, Wilkinson, and Hodge and one of Bumstead's "most constant, agreeable, and valued customers."



SECTION II.

SKETCH OF THE HISTORY OF
INTOXICATING LIQUORS.

If all the world
Should in a fit of temperance feed on pulse,
Drink the clear stream, and nothing wear but frieze,
The All-giver would be unthank'd, would be unprais'd;
Not half his riches known, and yet despis'd;
And we should serve him as a grudging master,
As a penurious niggard of his wealth;
And live like nature's bastards, not her sons.

Milton's Comus.

IN all ages, and amongst all nations, methods have been known of exciting pleasurable sensations of the mind, derived from artificial sources. Civilization has not to answer for the offence of instructing mankind in the art of producing these depraved conditions of the human intellect, although it has disclosed more extended means of so doing: for the most savage nations have been found in possession of the secret. The methods, indeed, are so various, and sometimes so obvious, that it would be singular if, even in the early ages of the world, opportunities did not occur of experiencing the wonderful effects of these natural or artificial narcotics. These effects, so delightful

Bumstead goes on to note that his bibliographical section (listing over 600 works) focuses on first editions and that the historical portion and anecdotes come from a “variety of sources.” The historical section begins with a statement that applies to the 1960s and today as much as it did to 19th-century London: “In all ages, and almost all nations, methods have been known of exciting pleasurable sensations of the mind, derived from artificial sources.”

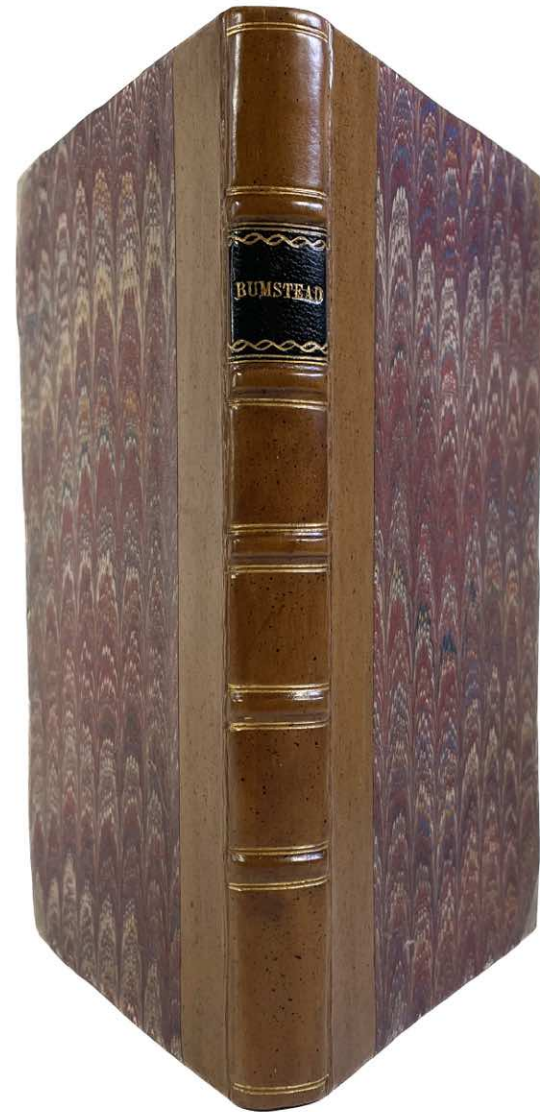
Our copy ends with Virgil’s poem “The Tavern Dancing Girl” on the final page. The last line is “And yellow plums, that heap th’ autumnal ground;” – the semicolon appearing as an indicator that the work is incomplete. Apparently this isn’t so. According to Unzelman’s scholarly article, all copies end on the semicolon.¹

The work’s rarity can be attributed to the fact that only 125 copies were issued for private distribution. The only other copy we have had was the one we sold to Unzelman in 2004.

In very good condition.

¶ OCLC: Grolier Club, New York Public Library, Birmingham Museum of Art, Yale, Harvard, University of California (Davis), Detroit Public Library, Duke University, Rice University, and two locations outside of the United States.

¹ *The Wayward Tendrils Quarterly*, vol. 18, no. 4, October 2008.



*An Account of the Soup Kitchens
of Paris*

18. (GASTRONOMY & economic precarity.) [Candolle, Augustin Pyramus de.] *Rapport du Comité Central d'Administration des Soupes Économiques, fait à l'assemblée générale des souscripteurs, du premier Frimaire, an 9.* [Paris: Cordier, 1801.]

8vo. 30 pp. Contemporary blue pastepaper boards, lightly rubbed, red-speckled edges. \$1500.00

The extremely rare FIRST & ONLY EDITION of this report from "Le Comité Central des Soupes Économiques" (the Central Committee of Economic Soups). The text was prepared to report back to the subscribers who were supporting the various soup kitchens around Paris.

This publication was issued during the ninth year of the French Republic. Napoleon Bonaparte was made First Consul and he maintained dictatorial power over France. In the years leading up to this book, there were increasingly devastating impacts on the poor of Paris. The *Rapport* shows what was being done to keep them fed.

The author, Augustin Pyramus de Candolle (1778-1841), writes that so much money was raised that it enabled the committee to open new soup kitchens in Luxembourg and the Tuileries. In fact, so many people wanted to subscribe to either extant kitchens or to opening new ones, that a philanthropic rivalry was begun. The current report goes into detail on six of the established soup kitchens in Paris.

Included is a list of the members of the Central Committee of Economic Soups as well as a list of those who donated money to the Committee. The amounts given by each donor are recorded: "Bonaparte, premier Consul" gave 18,000 *livres* and Cadet de Vaux and Parmentier each donated 18 *livres* (both were also members of the Committee).

De Candolle was a botanist who established his first genus, *senebiera*, at the age of 21, two years before the publication of this work. He and his fellow botanist, Benjamin Jules Paul, were huge proponents of the soup kitchens in Paris and were also the founders of the inaugural kitchen at 16 rue Main.

In good condition.

¶ OCLC: possibly Stanford, and one location outside of the United States.

R A P P O R T

DU COMITÉ CENTRAL D'ADMINISTRATION
DES SOUPES ÉCONOMIQUES,

Fait par le Citoyen DECANDOLLE, Secrétaire,

À l'assemblée générale des Souscripteurs,
du premier Frimaire an 9.

CITOYENS SOUSCRIPTEURS,

Dans votre assemblée du 5 vendémiaire, vous avez nommé un Comité chargé d'organiser l'établissement des Soupes Économiques. Vous avez désiré que ce Comité vous convoquât de nouveau, le premier frimaire, et qu'il vous fit connaître ses opérations jusqu'à cette époque. Je viens donc, Citoyens, au nom du Comité, vous rendre compte de ce qu'il a fait jusqu'à ce jour, soit pour augmenter le nombre des Souscripteurs, soit pour organiser les établissemens des Soupes Économiques.

Vous vous souvenez sans-doute, Citoyens, qu'au 5 vendémiaire, nous n'étions encore que

*Introducing the First Soup Kitchen in Paris
With a Rumford Stove*

19. (GASTRONOMY & economic precarity.) [Delessert, Benjamin Jules Paul.] Notice sur les soupes à la Rumford. [Paris, 1800.]

8vo, 1 folding plate, 15, [1 - blank] pp. Contemporary blue pastepaper boards, lightly rubbed, red-speckled edges. \$1750.00

The extremely rare FIRST & ONLY EDITION of this work, introducing a soup kitchen recently established at rue du Mail, number 16, that has constructed and put into use a Rumford stove. At this time in France, Napoleon Bonaparte was made First Consul and gained dictatorial power over France. In the years leading up to this book, there were increasingly devastating impacts on the poor of Paris.

The author, Benjamin Jules Paul Delessert(1723-1847), lists the many people who can benefit from this stove, most of whom are being fed in congregate settings. These include the poor; employees in factories; hospitals; prisoners; and soldiers living in military barracks. Delessert also notes that the wealthy can receive pleasure when they provide stoves for the poor.

Delessert describes the advantages of the Rumford stove as follows: no heat is lost; the soup remains hot long after the fire is extinguished; and there is great fuel economy as the stove requires little wood. There is also a coil system that captures and circulates the water released from cooking the soup so that it doesn't evaporate. Instead, it is used to then steam potatoes for use the next day. All of this for an approximate cost of 800 francs per stove.





There are three also pages on how to make the soup, with a table breaking down the ingredients needed for one person or 300 people (which comes from "citoyen Senebier"). Ingredients recommended for the soup are barley; peas, lentils, broad beans, or string beans; potatoes; onion, herring or celery to season it; salt; a little hard toasted bread; lard or butter; and water.

Count Rumford, (1753-1814) was an American-born royalist who moved to England during the American Revolution. He conducted extensive research on heat, steam, and methods for feeding the military and the poor. The French greatly admired Rumford's invention and the charitable soup kitchens which he established in Munich.

Delessert was by all counts an extremely energetic fellow. He took over management of his father's bank at the age of 22 and in 1801 he opened the first cotton factory in Passy, France, and then the next year, a sugar factory that derived its sugar from beets. He was

also a naturalist, a humanitarian, and was a great enthusiast for botanical research. He and his friend Augustin Pyramus de Candolle, a famous French botanist, were both huge proponents of the soup kitchens in Paris.

With an engraved folding plate depicting the workings of the stove and two pages of notes on how to construct it.

In good condition.

¶ OCLC: four locations outside of the United States.

Economical Soups as Explained
by Two Botanists

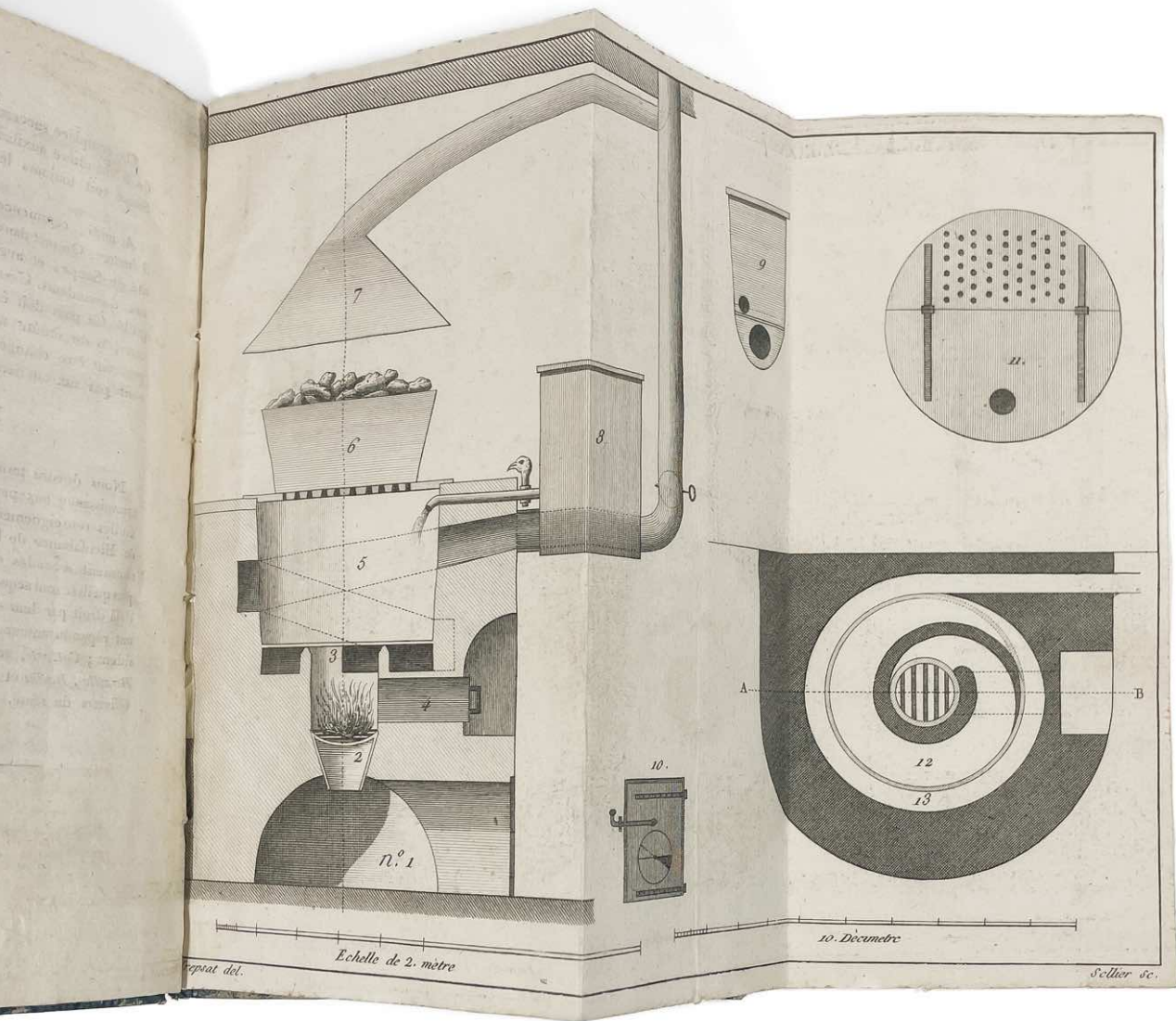
20. (GASTRONOMY & economic precarity.) Delessert, Benjamin Jules Paul and Candolle, Augustin Pyramus de. *Sur les fourneaux a la Rumford, et les soupes économiques*. Paris: [Cordier], an VIII [1800].

8vo. One folding plate. 1 p.l., 40 pp. Contemporary blue pastepaper boards, lightly rubbed, red-speckled edges \$1750.00

The FIRST & ONLY EDITION of this work written to encourage the wealthy to support soup kitchens that use a Rumford stove. To that end, the authors have provided information on the construction of the stove; how to make the soup; and then distribute and serve the soup. The authors follow up with reflections on the usefulness of soup kitchens; a defense of soup kitchens in the face of existing criticism; and then describe how to create more soup kitchens.

Many recipes are included. One comes from Count Rumford and it includes both corn flour and cooked corn (not surprising considering his time spent in the United States – see below). The authors' botanical knowledge comes in to play as they go into detail about why barley is the best choice as a base for an economical soup: it has thickening properties that can turn the cooking water into a sort of jelly; it is refreshing and easy to digest; it is hearty; and it can be cultivated in places where other, more delicate grasses, would perish. In general, the soup recipes call for a grain; vegetables (preferably dried); dried herring or meat; butter or lard; water; salt; and at the last minute, dried bread.





In very good condition.

¶ OCLC: Pennsylvania State University, Harvard, Cornell, Library of Congress, National Library of Medicine, Duke University, and eight locations outside of the United States.

At this time, in the eighth year of the French Republic, Napoleon Bonaparte was First Consul and had dictatorial power over France. In the years leading up to this book, there were increasingly devastating impacts on the poor of Paris. Here we see what was being done to keep them fed.

The authors, Benjamin Jule Paul Delessert (1773-1847) and Augustin Pyramus de Candolle (1778-1841), were both botanists. They co-founded the first soup kitchen in Paris and encouraged the creation of additional kitchens through their writings and monetary contributions. At this time, Delessert was also managing his father's bank and getting ready to open the first cotton factory in Passy, France.

Count Rumford, (1753-1814) was an American-born royalist who moved to England during the American Revolution. He conducted extensive research on heat, steam, and methods for feeding the military and the poor. The French greatly admired Rumford's inventions and the charitable soup kitchens which he established in Munich. These kitchens inspired more to be made in England, Germany, Switzerland, and now in France at 16 rue Main in Paris.

A fascinating research tool for understanding how the well-to-do citizens of Paris sought to feed the poor during this time of intense gastro-nomic precarity.

Fasting as a Means to a Meaningful Life

21. (GASTRONOMY & economic precarity.) Kaliflower. Volume 3, Issue 35, December 30, 1971.

27cm x 21.5cm. Printed in color on colored paper and stitched as issued in a Japanese binding style with yellow thread. [8] pp.

\$750.00

The FIRST & ONLY EDITION of this free publication. The opening article is entitled “At Konnyaku House” and is concerned with fasting. “The main reason why I fasted was because I do not like to have a miserable life. To fast is to be able to realize what you need, what you don’t need, what you are, and what you are doing with your life. I fasted because I needed some roots so that I can extend myself in every moment of my life.”

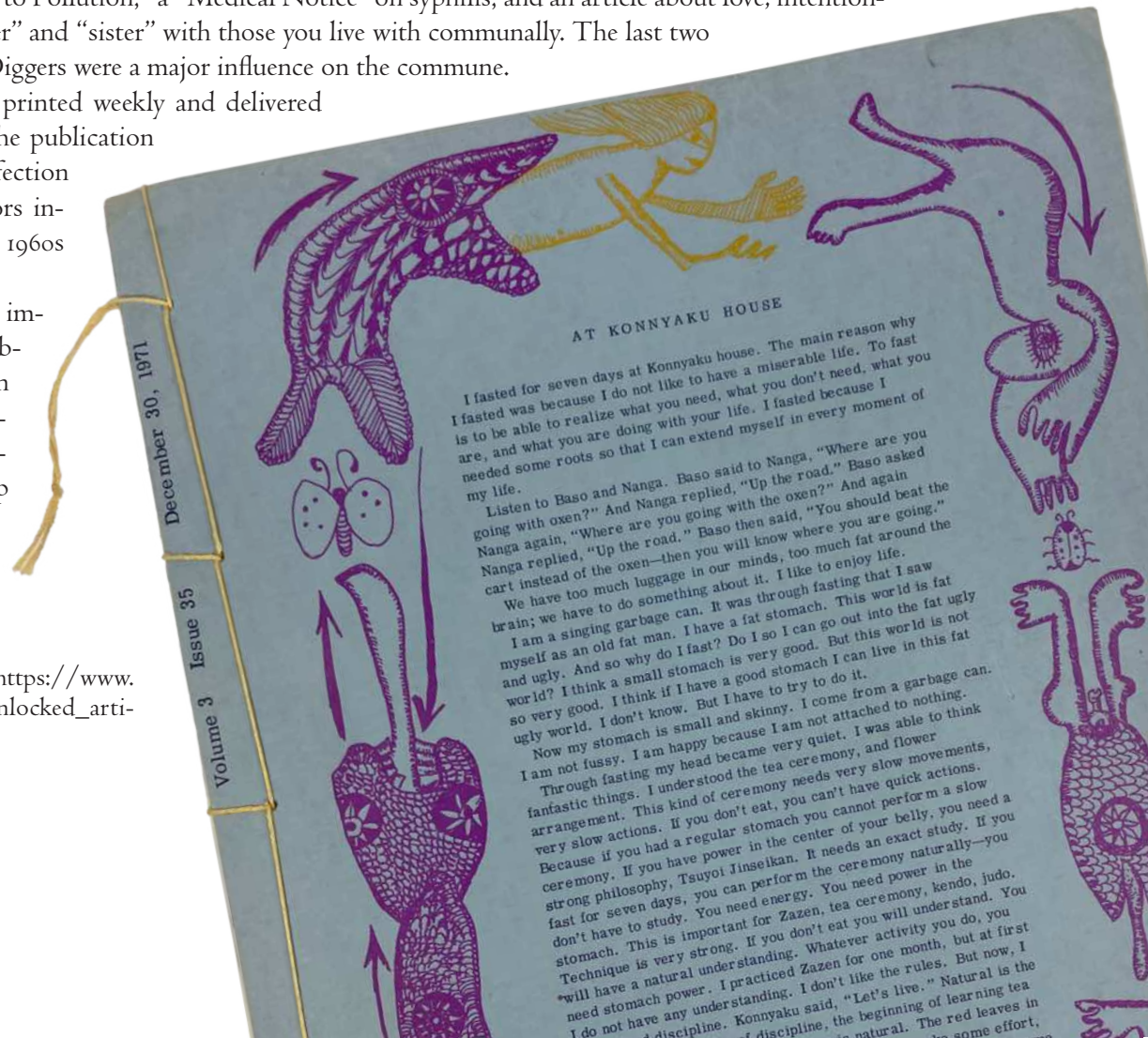
Other articles include “The Dishpan Dharma Solution to Pollution;” a “Medical Notice” on syphilis; and an article about love, intentional living, and, whether to use gendered terms such as “brother” and “sister” with those you live with communally. The last two pages offer things and services for free – the San Francisco Diggers were a major influence on the commune.

Kaliflower was an intercommunal newspaper that was printed weekly and delivered for free to the communes in and around San Francisco. The publication was written, printed, and distributed by the Friends of Perfection Commune and has become highly sought after by collectors interested in the underground scene in San Francisco in the 1960s and 70s.

The community was founded by Irving Rosenthal, an important literary figure in the Beat era who, in addition to publishing the gay novel *Sheeper* with Grove Press, had been an actor in films by Jack Smith.¹ The commune modeled themselves, in part, on the Oneida Community, a mid-19th century community who, among other things, believed in group marriage and communal ownership of property. Rosenthal's papers are now at Stanford University.

In very good condition and beautifully printed.

¹ For more on Rosenthal, see his obituary in the *New York Times*, https://www.nytimes.com/2022/05/03/books/irving-rosenthal-dead.html?unlocked_article_code=1.sEo.fC_d._coSe3uRjcyY&smid=url-share.



*An Early History of Feeding the Poor
with Grain and Bread*

2.2. (GASTRONOMY & economic precarity.) Onely, Richard. An account of the care taken in most civilized nations for the relief of the poor, more particularly in times of scarcity and distress. London: Hawkins et al., 1758.

8vo. 3 p.l., 34 pp. Modern quarter cloth over marbled boards, red morocco lettering piece on upper board, marbled endpapers, bookseller's ticket of "John Durham & Son" in Dundee on the upper pastedown, pages lightly browned. \$1750.00

The FIRST EDITION of Onely's study on how to feed the poor and the government policies that have affected the availability of bread and wheat.

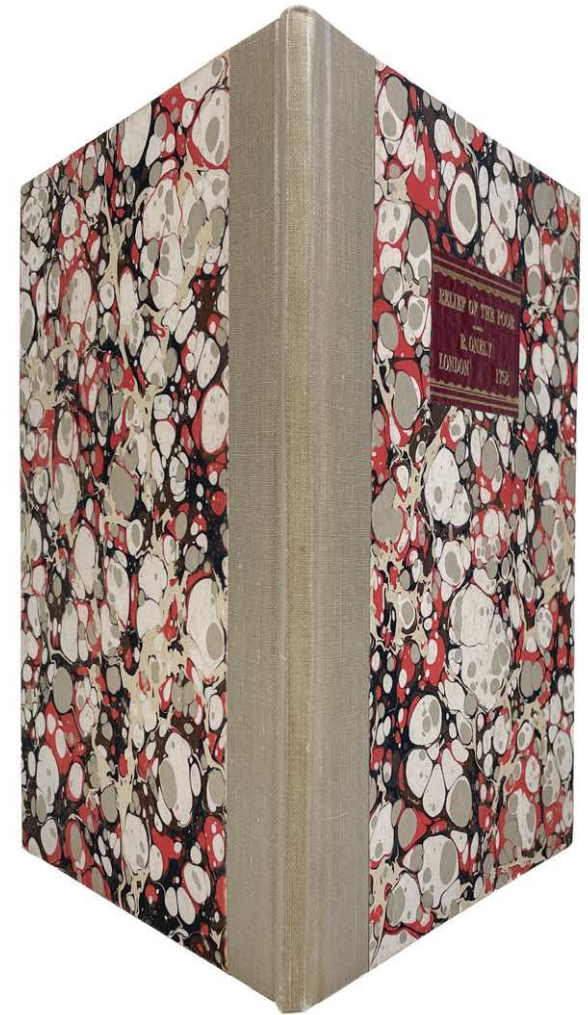
"In every wise and well established Commonwealth, from the earliest Ages of the World down to the present Times, the Consideration of that most important Article, BREAD, *the Staff of Life, and the Strengtheners of Man's Heart*, has been duly attended to by the Legislature." Thus begins Onely's argument to look after the feeding of the poor.

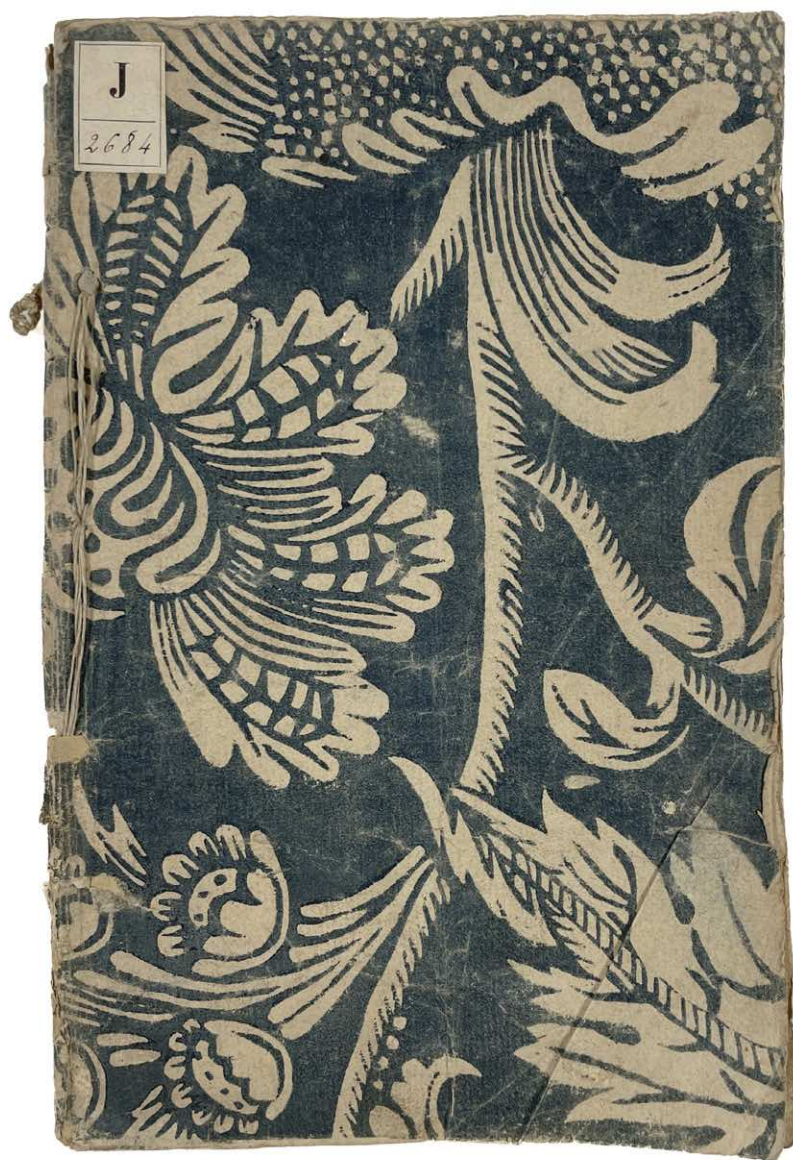
At this time in England, the term "corn" referred to all cereal grains, including wheat, barley, malt, beans, peas, and oats, and the policy of its price, storage, and distribution was of immense concern to those who lived on a modest income or in poverty. Onely acknowledges this and notes that "[t]he present high Price of CORN, and the Complaints and Disturbances arising therefrom amongst the poorer Sort of People" have led him to write his *Account*.

The work begins with a study of the biblical passages that call for a consideration of the poor and the role of bread in one's survival (e.g. "give us this day our daily bread"). He then looks at classical civilizations (Greek, Egyptian, Roman, and Jewish) and how they had laws for the distribution and price of grain and how hunger was handled during times of dearth. There is then reference to Pliny's writings on wheat, bakers, and bread followed by early English policy. The history ends with a consideration of the Assize of Bread up to the reigns of King George the I and II (this work was written in the final years of George II's reign).

In good condition.

¶ OCLC: Yake, Lilly Library, Case Western, Cornell, New York Public Library, University of Miami, University of Chicago, Harvard, and eleven locations outside of the United States.





*A New & Improved Bouillon Cube
to End Famine*

23. (GASTRONOMY & economic precarity.) [Quériau, François Guillaume.] *Memoire sur l'usage oeconomic du digesteur de Papin. Clermont-Ferrand: Viallanes, 1761.*

8vo. One engraved plate, two woodblock tailpieces, several decorations made with typographic ornaments. 43, [1 - blank] pp. Contemporary block-printed blue wrappers, stitched as issued, early repair to verso of upper and lower wrappers, small early shelf label mounted to upper wrapper, occasional faint spotting. \$3500.00

The rare FIRST & ONLY EDITION of Quériau's study of Denis Papin's (1647-1712) steam device to make gelatin out of bones. In the current work, Quériau proposes a redesign of Papin's cooking pot that will be more economical and better suited for home use.

Papin had invented the first steam cooker nearly a century earlier, in 1679. His device extracted the fat from beef bones through the application of high-pressure steam and his steam-release valve later inspired the development of the piston-and-cylinder steam engine.

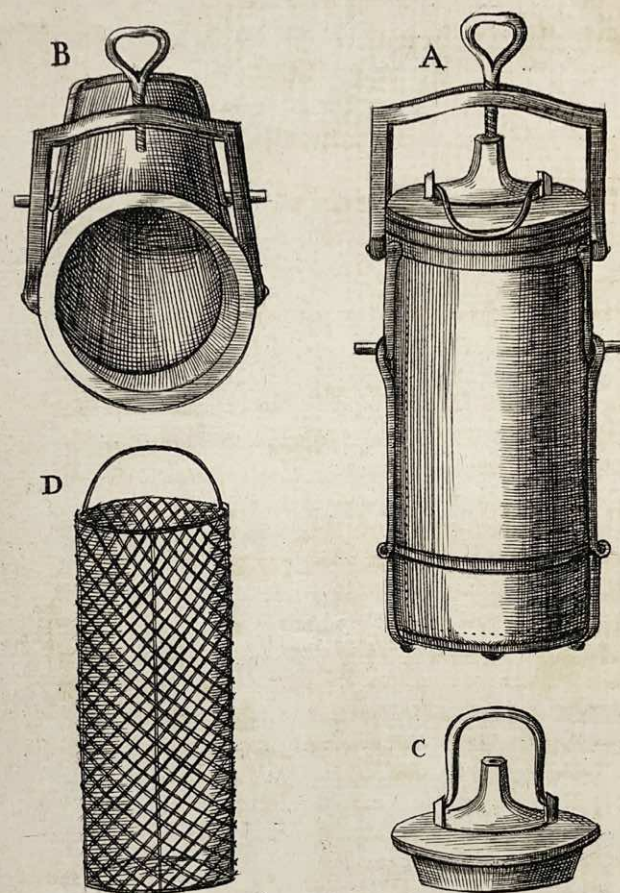
Quériau was a lawyer in Clermont-Ferrand, in central France. His current work was done in collaboration with Jean François Ozy, an apothecary and chemist from the same city. In the *Mémoire*, they propose to simplify the original model of Papin's steam cooker in order to make it less dangerous and easier to use at home. The author argues that this new and improved *digesteur* will make it easier to produce broth and broth cubes, and put an end to famine and food shortages.

Interestingly, Quériau also proposes to make the preserved bouillon from whole fish from the ocean, noting that they can then be eaten as *tablettes maigres*, that is, they can be eaten on fasting days. (At this time in France, more than 100 days of the year were *jour maigres*, i.e. days when eating meat was prohibited by the Catholic Church.) Whereas the bouillon cubes made from beef and lamb can be considered *tablettes grasses*.

With the contemporary signature of "Valles" written twice on the title page and again on page 43. In the same hand, on page 11 is a note with an improvement that could be made on this *digesteur*.

In good condition and in lovely contemporary wrappers.

¶ OCLC: University of Wisconsin (Madison) and five locations outside of the United States to which should be added University of Delaware; Vicaire col. 583.



du Digesteur
s'accroche par
lequel le
bouillon.

Chacun des Digesteurs
est en fer de taule da
dans un étui, à plus

Bien entendu qu'il
a grille du fourneau
pour le charbon.

Les fourneaux d
feuilles de fer de t
autre par des clou

Le fourneau du
poids bien plus co
taule, mais établi
de trois cercles p
montantes, dont
soutenues par des
le cercle qui ser
de terminées en
quelles sont posés

Pour faciliter
l'opération, nous
avons représenté
en A le four
de son four
ouvert :
du Digesteur,

*An Early use of Probiotics
in Mexico*

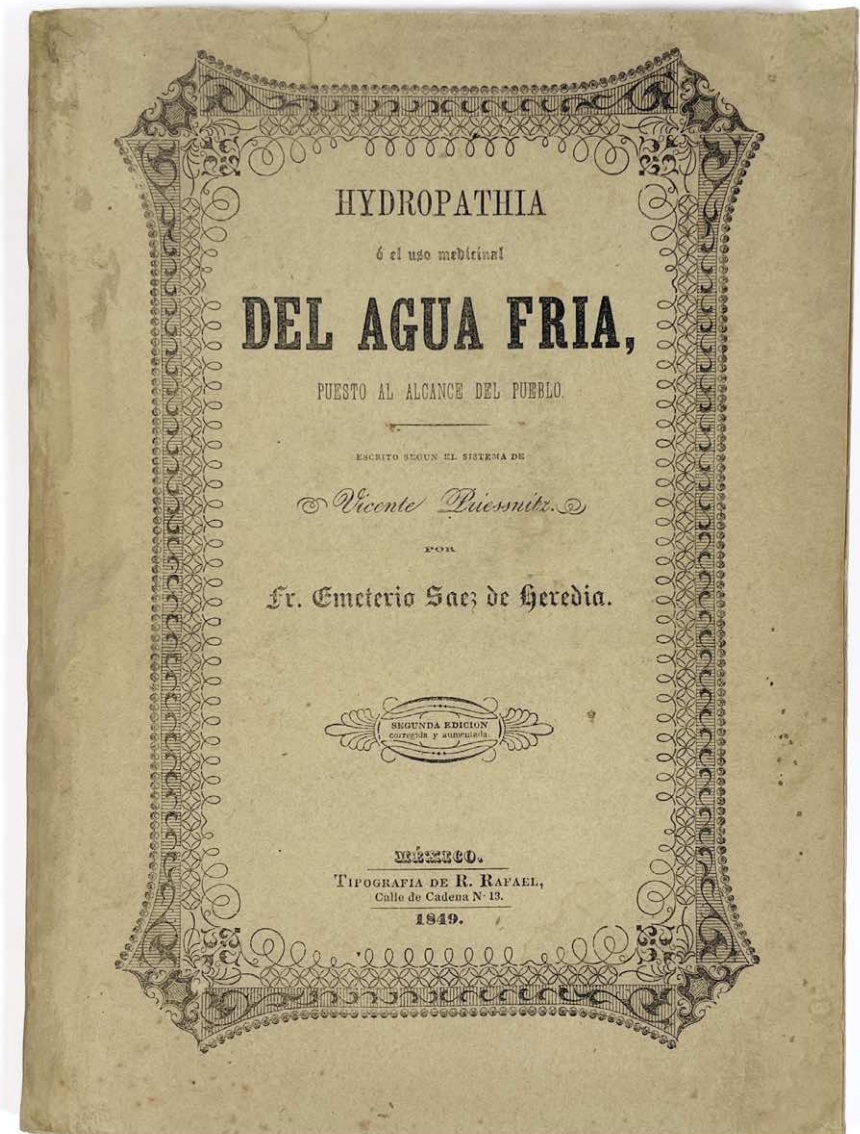
24. (GASTRONOMY & economic precarity.) Saez de Heredia, fr. Emetrio. Hydropathia o el uso medicinal de agua fria. Mexico City: Tipografia de R. Rafael, 1849.

4to. Ornamental border on the upper and lower wrappers. 1 p.l., ii, 134 pp. Publisher's yellow wrappers, light wear to the wrappers, small hole to 17⁴ affecting one word. \$950.00

The revised and expanded Second Edition of this extremely rare book on hydropathy, written expressly for the "suffering poor" in Guadalajara, Mexico. The author, Emetrio Saez de Heredia, firmly recommends eating *jocoqui* (a Mexican dairy product based on fermented milk) to cure dysentery.¹

Saez de Heredia was a priest who believed in helping the poor, and felt that hydropathy was the most democratic form of water therapy, as it relied on cold clean water and nothing else. He is explicit in his dislike of pharmacists and their making money from the sale of medicine. In his prologue, he says that this *obrita* (small work) was written solely for the purpose of educating the poor and the ignorant. To this purpose, he says that he has been careful to only use words that are basic and easy to comprehend.

¹ Fermented milk is a form of probiotics, healthful live microorganisms found in naturally fermented food that are good for the digestive system.



Hydrophathy is a form of water therapy to cure illness, breakages or wounds through drinking and bathing in cold or hot water. It is different from hydrotherapy in that it is based on the idea that at a time of bodily crisis, clean water can force out impurities, and thus allow the body to heal. This is in contrast to hydrotherapy which is based on the medical principals of physical therapy.

In hydrophathy a strict diet is often prescribed. The diet Saez de Heredia recommends for people who are taking the hydrophathy cure consists of meats of all kinds, preferably cooked or roasted; rice, noodles; bread soup; purslane; chard; cooked lettuces; milk; bread; and white fish (fresh and not dried). He also recommends that people taking the cure stop ingesting any kind of stimulant. He lists chocolate, coffee, and tea as prohibited as well as hard liquor. For those who are afflicted in the stomach, he recommends not eating anything that might irritate or hinder digestion, such as chili, onions, beans, corn, or cabbages. Also, for those with stomach problems, he recommends that all food be eaten cold.

In the section on dysentery, Saez de Heredia highly recommends eating *jocoqui*, which is a product based on fermented milk and is specific to Mexican cuisine. He writes that one should eat it for breakfast after much stomach purging and drinking of water. At the time when this book was written, before pasteurization had been invented, *jocoqui* was made by leaving fresh milk in a pot made out of clay, near a heat source, such as the stove, chimney, or next to an open fire. This way, the milk would start curdling, changing not just its structure, but also its taste.

Saez de Heredia's *obrita* lists all of the illnesses that can be cured with hydrophathy and gives specific instructions for different types of cold water bathing cures. He also writes on how to use water as a cleansing beverage, in enemas, as well as in injections. The most consistent factors in these curing methods are the copious drinking of cold water and regular exercise.

At the end of the work are six added pages on hydrophathy for animals. Heredia writes that as he has no personal experience with using hydrophathy to cure animals but he has included a short treatise by R.T. Claridge that "several people" have assured him is more effective than local remedies. Included in the ills that can be cured by hydrophathy are paralytic weakness and sprains; external inflammations and sores; vertigo; loss of appetite; and fever.

With a list of aphorisms taken from Vincent Preissnitz (1790-1851) who was one of the earlier founders of hydrophathy. There is also a list of hydrophathic establishments in Europe as of the end of 1840.

A very good copy preserved in an archival folder.

¶ OCLC: New York Academy of Medicine and University of Rochester Medical School. OCLC also notes that the first edition was published earlier in the same year with only one location (the National Library of Mexico).

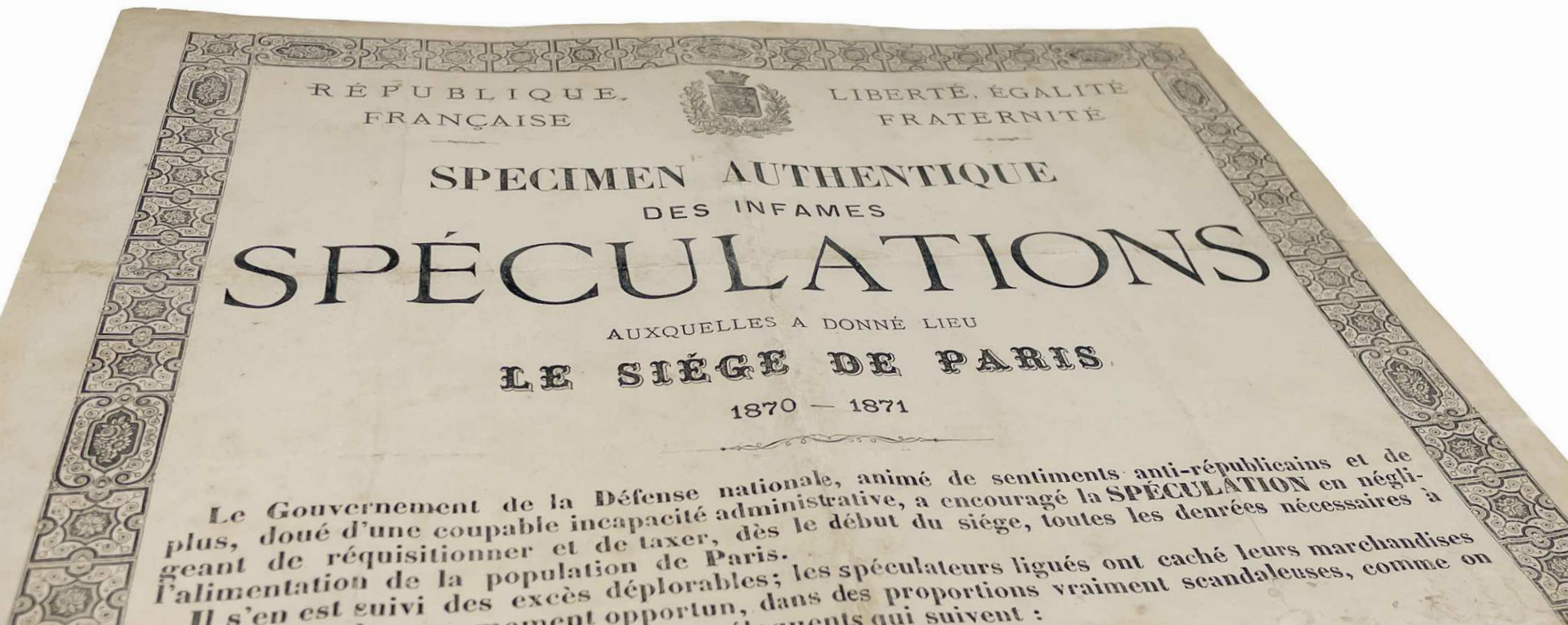
Food during the Siege of Paris

25. (GASTRONOMY & economic precarity.) Specimen authentique des infames spéculations auxquelles a donné le Siège de Paris 1870-1871. Paris: Edouard Blot, 1871.

49cm x 31cm. Text printed within a decorative border, vignette at top of broadside, signs of having been folded several times, expert repair at some edges and along the folds (touching a few letters, sense still clear), lightly browned. \$5000.00

THE EXTREMELY RARE FIRST EDITION OF THIS CELEBRATED BROADSIDE published during the Paris commune and one of the most famous texts coming out of wartime gastronomy. Written to inform the public as to how poorly the French government had handled the Siege of Paris, the broadside describes 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 French were not ready to accept the peace terms and so the Germans encircled Paris from 19 September 1870 to 28 January 1871.

As the Germans settled down to starving the Parisians into submission, the poorest citizens remaining within the city suffered the most. This was primarily due to two factors: 1. the government had not set aside enough food to feed the people of Paris during such an emergency, and 2. the authorities did nothing to limit the food speculation that was resulting in hugely inflated prices. As stated in the broadside:



Le Gouvernement de la Défense nationale, animé de sentiments anti-républicains et de plus, doué d'une coupable incapacité administrative, a encouragé la SPECULATION en négligeant de réquisitionner et de taxer, dès le début du siège, toutes les denrées nécessaires à l'alimentation de la population de Paris.

Il s'en est suivi des excès déplorables; les spéculateurs ligüés ont caché leurs marchandises pour les vendre, en moment opportun, dans des proportions vraiment scandaleuses, comme on peut s'en convaincre par les chiffres éloquentes qui suivent...

Roughly translated to:

The Government of National Defense, animated by anti-republican sentiments and, moreover, endowed with culpable administrative incapacity, encouraged SPECULATION by neglecting to requisition and tax, from the beginning of the siege, all the commodities necessary for the feeding of the population of Paris.

Deplorable excesses followed; the leagued speculators hid their goods in order to sell them, at the opportune moment, in truly scandalous proportions, as one can convince oneself of by the eloquent figures which follow...

It is possible to understand the incredible gap between those who could eat and those who went hungry when considering the price of food. Among the 60 different foodstuffs is a suckling pig for 580 *francs*; elephant meat for 20 *francs* per pound; for the New Year, bear was sold for 15 *francs* per pound; crow for 55 *francs* each; ½ kilo of horse for 8 *francs*; 1 hare for 75 *francs*; 1 sparrow for 1.5 *francs*; potatoes for 50 *francs* per bushel; mule and donkey for 10 *francs* per pound; dog for 3.50 *francs* per ½ kilo; a bushel of onions for 65 *francs*; one head of cabbage for 12 *francs*; one carrot, for 2 *francs*; and, if you were wealthy, you could buy a turkey with black truffles for 200 *francs*. To put people's income in perspective, the publisher gives us the pay of a National Guardsman: 1.5 *francs* per day; this means that he wasn't even able to afford to eat one rat per day (which cost 2 *francs*).

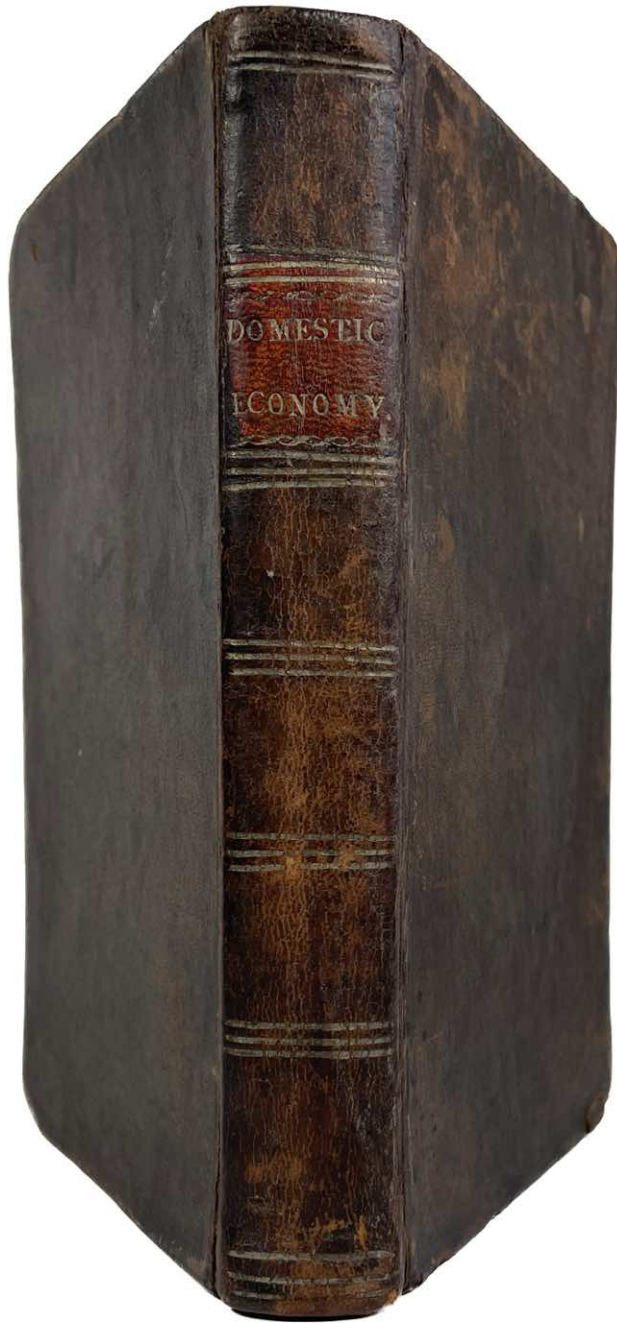
The price of food had escalated to such an extent that the citizens of Paris were slaughtering the animals in the Paris zoo. But the zoo meat didn't go to the poor who were starving; it went to the kitchens of the wealthy and the restaurants for the rich. By the end of the siege, nearly all of the animals in the zoo had been consumed.¹ Considering the disparity in the level of suffering between those with and without money during the siege, it is not surprising that less than a month later, the Paris Commune would begin.

In the lower margin is an announcement explaining that this broadside is available for purchase at M. Pigeol's wine shop, located at the corner of rue Montmartre and rue du Croissant.

Although with some expert restoration, a good copy.

¶ OCLC: Northwestern University and the Bibliothèque nationale de France. There was also an edition that came out in Bordeaux shortly afterwards in the same year (two locations only)

¹ For a lengthy description of "siege cuisine" and the political impact of the starvation of Parisians, see Carolyn J. Eichner's *The Paris Commune*, a brief history.



*Give Credit where Credit is Due;
An Extremely Rare 18th-Century
English Cookbook*

26. HAZLEMORE, Maximilian. Domestic economy; or, a complete system of English housekeeping: containing the most approved receipts...likewise the family physician. London: Creswick, 1794.

8vo. 4, [v]-xxxii, 392 pp. Contemporary calf, spine in six compartments with triple gilt fillets, orange morocco lettering piece in the second compartment, corners bumped and binding lightly rubbed overall, pages foxed, worming to the final three leaves just touching one letter of the running headline. \$2000.00

The extremely rare FIRST & ONLY EDITION of this late 18th-century collection of recipes and remedies for an English household. This is one of the most extensive early cookbooks we have ever seen: it includes more than 1000 recipes and remedies.

Plagiarism has always been rampant in cookbook publishing. What is unusual about Hazlemore's book is that he is transparent about his sources. Most (but not all) of the recipes have citations referring to other cookbooks (with the author's name and page number, but not the title). An explanation is given in his note "To the Public:"

Without a desire to depreciate the productions of former Writers, on a subject apparently so much exhausted, I may venture to assert, that this System of Domestic Economy; or, Complete English Housekeeping, will be found to contain the essence of all preceding works on that subject, enriched with a variety of new and valuable receipts.

The new receipts must be the ones without a citation. Hazlemore goes on to note that he has preferred those recipes which are frugal and uncomplicated and yet "care has been taken that nothing should be omitted that might gratify the appetite of the epicure."

An extensive table of contents at the beginning (really more of an index), notes that the book is organized into the following areas: roasting; boiling; beef dishes; veal dishes; mutton dishes; lamb dishes; pork dishes; poultry &c. dishes (no less than 128 recipes alone); hares, rabbits, &c.; turtles and mock turtle; soups; soups without meat; gravies and broths; fricassees; fish; sauces; "Elegant small Savoury Dishes of Vegetables, Fruits, &c.;" puddings; pies; pancakes and fritters; pickling; potting; collaring; tarts, custards, and cheesecakes; "The Art of Confectionary;" "Possets, Gruels, White-pots, &c.;" "Made Wines;" bacon and ham; and vegetables.

The chapter on "Ornaments for grand Entertainments" is a list of recipes for making English *pieces montées*, or edible sculptures, to adorn your table. Some of the recipes are "Moonshine" (depicting stars and a moon out of flummery); a "Hedge-Hog" (using sugar and almonds to make a dessert in the shape of a hedgehog); and a "Fish-pond" (where the pond's water is made with calf's-foot jelly and the fish swimming through it are made of flummery).

The culinary portion is followed by two additional sections, one entitled "The Art of Brewing" and the other "The Family Physician." This section on medicine is quite extensive and includes approximately 130 remedies ranging from a cure for consumption to a tincture of bark to "directions for the recovery of the apparently dead."

After the extensive table of contents, there are menus for each month of the year (each with three courses, each course with ten dishes) followed by menus entitled "Little Family Suppers of Four Things" and "Little Family Suppers of Five Things."

A surprisingly rare late 18th century English cookbook.

¶ OCLC: American Antiquarian Society and two locations outside of the United States.

a quarter of a pint of rich cream, then put in your celery; pour the sauce and celery hot upon the turkey's breast, and serve it up. It is a proper dish for dinner or supper. *Raffald, 120.*

Turkey à l'ecarlante.—Turkey of a scarlet colour.

Take up the skin of a small turkey from the flesh without breaking it, and stuff as much craw fish and butter under it as possible; stuff the inside with a ragout made of the liver, mushrooms, pepper, and salt, prepared in a good cullis short sauce; sew it up, and wrap it with slices of lard and pepper. Serve with a craw-fish cullis. *Clermont, 230.*

Turkey with Onions and pickled Pork.

Scald two dozen of small white onions, and boil them in broth, with half a pound of pickled pork cut into thin slices, a faggot of parsley, green shallots, thyme, a bay-leaf, two cloves, whole pepper, and salt. When done, drain them all, stuff the turkey therewith, and wrap it in slices of lard and paper to roast. Make a sauce with a bit of butter, a slice of ham, two shallots, and a few mushrooms; soak it awhile, then add two spoonfuls of broth, and as much cullis; simmer it about an hour, skim it, and sift it. When ready, add a small spoonful of mustard, a little pepper and salt. *Clermont, 227.*

To roast a Turkey the genteel way.

Cut your turkey down the back, and bone it with a sharp pen-knife; then make your force-meat thus:—take a large fowl, or a pound of veal, as much grated bread, half a pound of suet cut and beat very fine, a little beaten mace, two cloves, half a nutmeg grated, about a large tea-spoonful of lemon-peel, and the yolks of two eggs; mix all together with a little pepper and salt, fill up the places where the bones came out, and fill the body, that it may look just as it did before; sew up the back and roast it. You may have oyster sauce, celery-sauce or just as you please. Put good gravy in the dish, and garnish with lemon. Be sure to leave the pinions on. *Glasse, 32.*

A Turkey in Jelly.

Boil a turkey or a fowl as white as you can, let it stand till cold, and have ready a jelly made thus:—take a fowl, skin it, take off all the fat, do not cut it to pieces, nor break the bones; take four pounds of a leg of veal, without any fat or skin, put it into a well tinned sauce pan, put to it full three quarts of water, set it on a very clear fire till it begins to simmer; be sure to skim it well, but take great care it does not boil. When it is well skimmed, set it so as it will but just seem to simmer; put to it two large blades of mace, half a nutmeg, and twenty corns of white pepper, a little bit of lemon-peel as big as a sixpence. This will take six or seven hours doing. When you think it is a fidd

a stiff jelly, which you will be sure to skim off all the meat in the sauce-pan. throw in a large tea spoon a Seville orange or lemon, it will throw a clean skin bottom, for fear of settling. dish you intend to send six eggs to a froth, and fix minutes, and run it then pour the liquor over some of the jelly in dish with a spoon sprinkle it and send it to table. there look pretty, if y those things, are entire a cold collation, or a su All sorts of birds o 348. Mrs. Mason, pa words; but we have c plicit.

Since the liver of chopped parsley, and t some pepper, salt, an these well together, an put on a stew-pan wit pepper and salt; when that it may be of a fir some slices of bacon o put it upon a spit, and l large mushrooms very a few green onions cu pint of white wine; add some pepper and garlic whole; let th pint of rich gravy, an once or twice, then t butter rolled in flour the sauce over it. A

Truss a turkey wi you can; put it in a ley, shallots, mushr turns on the fire, a white; then put it i

Printing, Feminism, & LSD

27. (HEALTH FOOD.) Sunset health Food Store, San Francisco: Singing Mothers LSD Relief Society Studio, 1967.

51cm x 35.5cm. Printed in a multitude of colors.

\$350.00

The FIRST & ONLY EDITION of this poster advertising the Sunset Health Food Store at 1319 Ninth Avenue, San Francisco. Designed by Robert Fried the poster depicts a frog smoking a hookah, a celestial map in the center, farm and wild animals surrounding, and a hot air balloon in the sky.

Fred Rohe was the owner of Sunset Health Food Store at this time. Rohe was a pioneer and visionary in the natural food movement in San Francisco and helped to start the Organic Merchants Association. He also published a very popular guide to health food and a work on zen and running.

In the timeline of the health food movement published by William Shurtleff and Akiko Aoyagi, there is this entry for Rohe and the store:

1965 April – Fred Rohe (pronounced Robé) borrows \$5,000 and buys a health food store, Sunset Health Foods, at 1319 Ninth Ave, in San Francisco. But instead of stocking it with the usual health foods fare, he added fresh produce, animal products, baked goods, etc. During the first year business was slow, but then young people discovered him.

“His business doubled each year until 1970. Business was so good that he annexed a shop across the street and used it for a granary.”

In order to have uniform standards, Rohe organized a dozen retailers, growers and restaurateurs into a group named Organic Merchants. The group now (late 1970) has more than 50 members and ranges to Alaska and Hawaii (San Francisco Examiner. 1970. Dec. 25. p. 25).

At this time, the artist Robert Fried was getting his Masters Degree at the San Francisco Art Institute. Previously, while in New York City, Fried had been an assistant to Robert Motherwell and became acquainted with Timothy Leary. In 1966 he moved to San Francisco. While a student, he worked freelance as a screen printer and designer; from 1967 to 1970 he also created rock posters for Bill Graham and Chet Helms of the Family Dog.

I have been unable to find more information on the Singing Mothers LSD Relief Society Studio.
In fine condition.

¶ Not in OCLC.





*An Invitation to a
Musical Soirée*

28. (INVITATION.) Soiree. Monsieur et Madame Poyet.
[c.1890.]

Broadside: 24.2 x 18.2cm. Large engraving printed in green ink on thick paper, contemporary manuscript notation, slightly uneven cut to upper edge. \$40.00

A lovely invitation to an evening of music illustrated with images referencing the arts. Engraved and printed in green ink, the invitation also has a blank spot for the invitee's name to be written in manuscript. This particular invitation was for Monsieur et Madame Poyet, who may have been the extremely prolific engraver Louis Poyet (1846-1913).

After Poyet's name, the invitation states "prie d'assister au The Musical 2 bis rue Bara 22 Mars" (please attend The Musical Paris at 2 rue Bara March 22). Rue Bara is in the 6th arrondissement in Paris (where most of the antiquarian booksellers are located today).

In very good condition.





*The Discovery of an Important Food
and Remedy in the Wilds
of Canada*

29. LAFITAU, Joseph François. *Mémoire...concernant la précieuse plante du Gin seng de Tartarie, découverte en Canada*. Paris: Mongé, 1718.

Small 8vo. One large engraved folding plate. 88, [8] pp. Contemporary calf, spine gilt in six compartments, gilt roll pattern on edges of boards, edges speckled red, marbled endpapers. \$15,000.00

FIRST EDITION. A lovely copy of this rare and early discussion of ginseng. Joseph Francois Lafitau was a Jesuit missionary who had studied rhetoric and philosophy at different schools in France, ending with a study in theology at the College of Louis-le-Grand in Paris in 1710. The next year he joined the Iroquois mission in Canada.

While there he studied Iroquois culture and customs and compared it to ancient European society. For this work, Lafitau is considered one of the first modern ethnographers.

Lafitau's interest in finding ginseng in Canada was initiated by his friend Pierre Jartoux (1669–1720), who had written about his observation of ginseng in Tartary. Jartoux had

described the plant's medicinal properties in Galenic terms, and most interestingly conjectured that "if [ginseng] is to be found in any other Country in the World, it may be particularly in Canada, where the Forests and Mountains . . . very much resemble these here." Upon reading Jartoux's hypothesis, Lafitau wrote that he "felt [his] curiosity piqued . . . by the hope of discovering [ginseng] in New France." Eventually, "[h]aving spent nearly three months uselessly searching for Gin-seng," with the help of an unnamed Iroquois woman, Lafitau stumbled upon the plant not far from a mission house he was building and proceeded to ask her about the root's medicinal properties.¹

¹ Gianamar Giovannetti-Singh's "Galenizing the New World: Joseph-François Lafitau's 'Galenization' of Canadian Ginseng, CA 1716–1724" in *Notes and records; the Royal Society journal of the history of science*; see <https://doi.org/10.1098/rsnr.2019.0037>.

In the *Mémoire*, Lafitau describes the plant in Galenic terms and praises the plant's ability to heat the body, restore ones spirits, dispel the cold and unwanted humors, and improve the blood.

His discovery of American ginseng made him famous. The Iroquois used it for medicinal purposes and for Lafitau, its presence in their society was an argument for the Asiatic origin of the Iroquois people. The *Mémoire* started a marketing rush in Canada to find, harvest, and get the root to China via France.

One of the most popular herbal remedies in the world, ginseng can strengthen ones immune system; regulate the blood sugar levels; improve focus; and reduce inflammation. Some of the ailments that it is used to cure are cancer; heart disease; fatigue; erectile dysfunction; hepatitis C; high blood pressure; and menopausal symptoms. It can be taken in the form of tea; dried herbs; powder; or capsules as well as an additive to food (it is especially popular in Chinese and Korean food).

The large folding engraved plate depicts the plant at various stages and its various names, including the Iroquois name “Garent-oguen” (which meant “resembling man” in Iroquois).²

On p. 85 is a contemporary correction in manuscript.

At the end is a six-page priced publisher's catalogue.

A fine copy.

¶ OCLC: Huntington Library, Brown University, Yale, Newberry Library, Detroit Public Library, University of Minnesota, University of Wisconsin (Madison), and thirteen locations outside of the United States.

² Ibid.



Die
organische Chemie
in
ihrer Anwendung
auf
Physiologie und Pathologie.

Von

Justus Liebig,

Dr. der Medizin und Philosophie,
Professor der Chemie an der Ludwigs-Universität zu Gießen,
Ritter des Großherzogth. Hessischen Ludwigsordens und des Kaiserl. Russischen St. Annenordens 4ter Klasse,
außermächtigtes Mitglied der Königl. Akademie der Wissenschaften zu Stockholm, der Royal Society zu London,
Ehrenmitglied der British association for the advancement of Science, Ehrenmitglied der Königl. Academie zu Dublin, correspondirendes Mitglied der Königl. Academie der Wissenschaften zu Berlin, München und St. Petersburg, des Königl. Instituts zu Amsterdam,
der Königl. Societät der Wissenschaften zu Göttingen, der
naturforschenden Gesellschaft zu Heidelberg 22. 26. 27.

Braunschweig,
Verlag von Friedrich Vieweg und Sohn.
1842.

*One of the Most Important Figures in
Culinary Chemistry*

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

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

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

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

A good copy.

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

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 LUNE 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

31. 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. \$26,000.00

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 patisserie recipes that are suitable for any time of year and can be served hot or cold.



A MONSIEUR
MESSIRE

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



MONSIEUR,

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

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 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:

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

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 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 Crombrugghe.

In very good condition and well preserved in a quarter blue morocco over speckled 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.



"To make a Haggis"

32. (MANUSCRIPT: English cookery, medicine, and math.) Early 18th century.

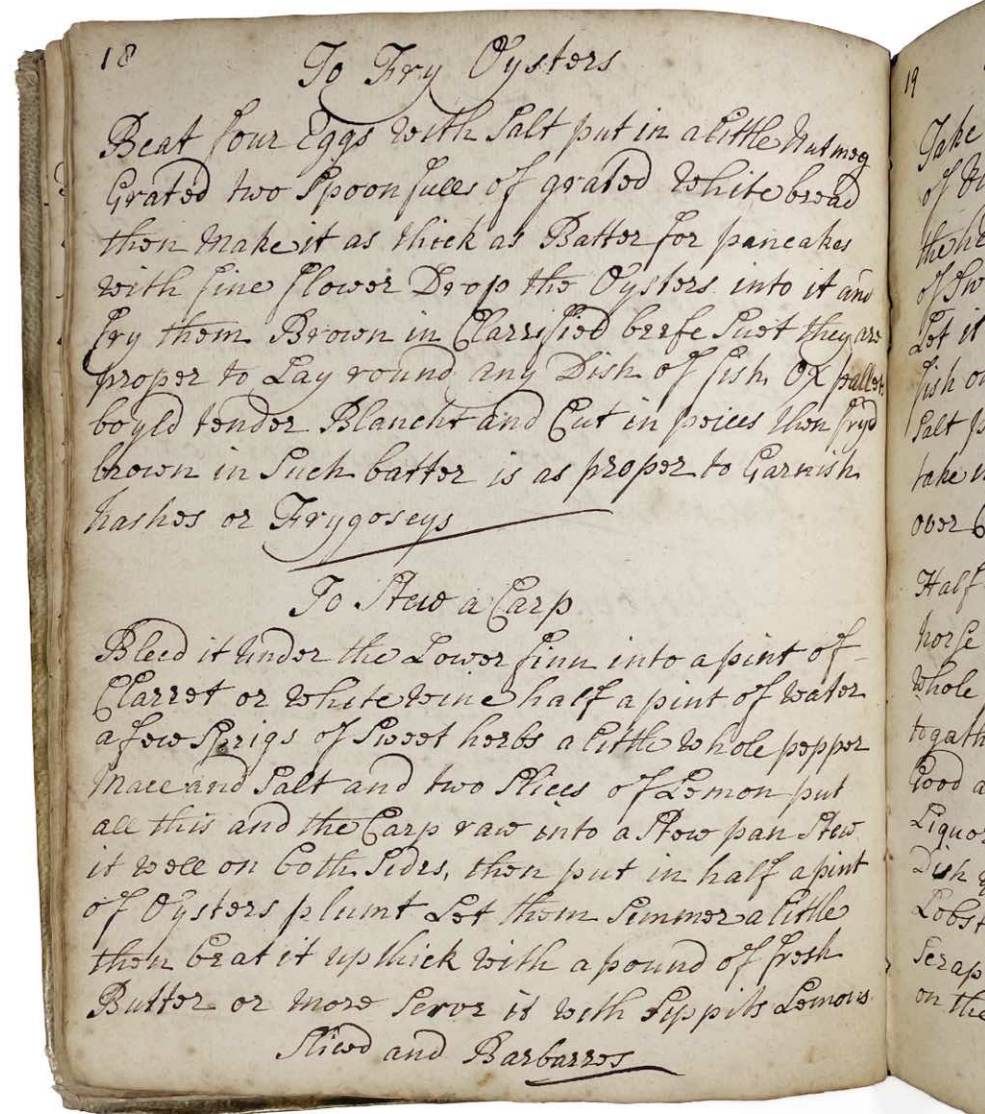
18.3cm x 15cm. [4], 119, [51] pp. (of which 32 pp. are blank). Contemporary vellum, double blind fillet around sides, boards slightly soiled, early (original?) repair to a hole in the vellum on the upper board, pages slightly browned around edges, first four leaves with small damage to the upper margin of leaf (not affecting text), two leaves at the back with short tears (one just touching one letter), a few words of calligraphy where the ink has burned through, a few leaves include faded red ink. \$12,500.00

A VERY FULL AND INTERESTING COOKERY MANUSCRIPT IN ENGLISH, the majority of the recipes written in a single hand. The paper's watermark dates the paper to c.1690 but the primary hand appears to be early 18th century.¹

Written *tête-bêche* (head-to-tail), when read from one direction, the manuscript contains 185 recipes, of which 15 are medicinal and several are for various waters (e.g. cinnamon, juniper, caraway, "milke water," and *aquamirabilis*).

When read from the other the other direction, there are 24 leaves (in a single, and at times, calligraphic hand) concerned with mathematics: addition, subtraction, multiplication, and for calculating weights and measures for things liquid and dry, distances, fabric, and time. The math section has the name of Elizabeth Hinde at the bottom of the recto of one of the multiplication pages.

¹ See Haewood, *Watermarks*, 453.





The bulk of the manuscript is made up of 170 culinary recipes, some of which have attributions including My Lady Halifax (for “French Soope”); Countess of Kent (for her “Powder” which includes “the black Tips of Crabs Claws” and “Cochineal of Mexico,” among other things); Mrs Hill (for pickled walnuts); Mrs Gore’s recipe “To make Saffron Cakes” (and another for the same dish by a Mrs Coote); and Mrs Mit (“to Mangor Millions or Cucumbers” – to mangor is to preserve). There is also a recipe “To Bake Maycrells To Eat Cold” (i.e. mackerels); “Sauce for A Turkey (using claret, shallot, anchovy, and lemon); “A Marrow Pudding” (“make a pint of Cream boyle then take it off and slice in a penny white Loafe when Cold put in Eight Ounces blanch almonds beat fine with two Spoonfulls of Rose Water,” add marrow, lemon, and currants, then baked in a “butter’d Dish”); “An Orang Pudding;” “To Make Ginger Bread;” “To Pickle Kidney beans & Radishbubs;” “Lumber Pye” (made with veal threaded onto beef suet, add “Cloves, mace & cinomon a little salt a few sprigs of sweet herbs a verry little leamon both shred fine”); “To make Tongue Pudings;” and “Sugar of Roses.”

The recipe “To make a Haggis” is as follows:

Take ye Livers & Lights & shred ‘em very small, some hard Eggs shred very small, Sewet [suet] cut small, onions, pepper & a little Salt, put them in the Belly & sew it up, when ‘tis boild you must cut it where you sewed it, if you think it too dry, put in a little drawn Butter – p. 86.

Among the medicinal recipes are those for a "Jelly of Hartshorn" (used to treat diarrhea); "The famous green Ointment for all Aches pains Bruises &c" (camomile, wormwood, lavender, mutton suet, deer suet, butter, and brandy); "Bishops Plaister;" "An Ointment to keep y^e Small Pox from Pitting" (a face mask made from "six penny worth of Sperma Ati" – i.e. spermaceti from a whale with oil of bitter almonds and "Virgin's Wax" (beeswax) mixed and applied when cold until the redness disappears); and "To cure a Cough."

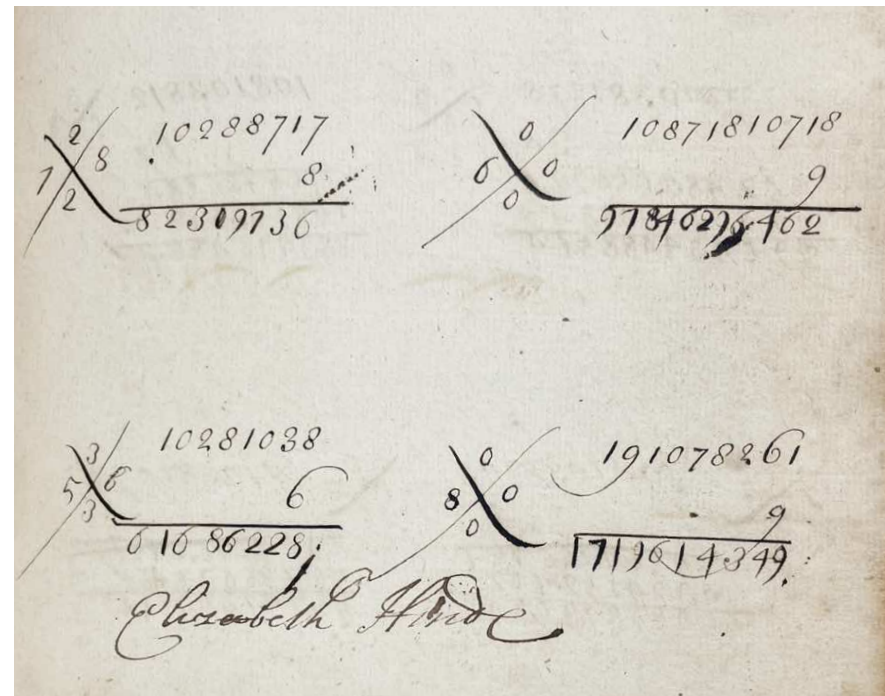
There is also a laid in recipe that is addressed to Miss Stringer that describes how "To Make a Seed Cake" using "flower," sugar, butter, caraway seeds, currants, brandy, and rose water.

Although the majority of the manuscript is written in one hand, in total there are approximately four different hands, all of which are legible. In good condition.

Numeration Table

Millions	x of Millions	Millions	x of thousands	thousands	hundreds	tens	units
9	8	7	6	5	4	3	2
9	8	7	6	5	4	3	2
9	8	7	6	5	4	3	
	9	8	7	6	5	4	
		9	8	7	6	5	
			9	8	7	6	
				9	8	7	
					9	8	
						9	
							9

Numeration Teacheth how to
value write down or express any number
Or sume propounded



Early Recipes and Remedies from Wales

33. (MANUSCRIPT: Welsh cookery and medicine.) Sherman-Lovett family, Chirk, Denbighshire, Wales, 1722-1796.

I. 20cm x 16.5cm. [58] pp. Contemporary blue paper wrappers, paper browned and chipped at the edges, expert restoration to the spine, one pair of leaves unopened. II. 31.7cm x 19.8cm. Brown ink on paper. [53] pages of manuscript (paginated variously) and [93] blank leaves. Contemporary paneled sheepskin, double blind-fillets, roll pattern forming panels, expert restoration to the corners and spine, paper browned and foxed, one leave with a large portion cut away, original clasp present and intact. III. 32cm x 22.5cm to 9.5cm x 6cm. Recipes written on 19 loose leaves, some folded, some worn with tears, others in good condition. All three items are preserved in a single clamshell box. \$30,000.00

THIS IS A REMARKABLE DISCOVERY: three collections of recipes and remedies coming from a single family in Wales and spanning the 18th century. In our thirty-six years specializing in gastronomy, we have never had a cookery manuscript from Wales.

Although all three parts are different in format, they come from a single family, the Sherwin-Lovett family residing in Chirk, Denbighshire, in northeast Wales. In total, 187 recipes are provided.

The earliest volume is bound in contemporary blue wrappers and it contains 105 recipes. This manuscript is dated 1722 and signed by John and Anne Sherman. The second manuscript, which is a folio volume, includes 60 recipes and 12 pages of accounting. Bound *tête-bêche*, read from one direction, you have the recipes that begin with an inscription from Ann Sherman dated 1742 on the upper pastedown followed by [8] pages of index and the recipes themselves written in three different hands. Flipped over and read from the other direction, you have a short accounting section which begins on the upper pastedown with the inscription "John Sherman / Cash Book 1733." The accounting covers 1733-1739.



The third part of this family collection is the most varied. Written in several different hands, it is a group of 22 recipes on loose slips of paper. One is addressed to “Mrs Sherman” and another to “Mrs. Lovett” and a few have the remains of wax seals. All appear to be from the 18th century (with the exception of the one folded early leaf described below).

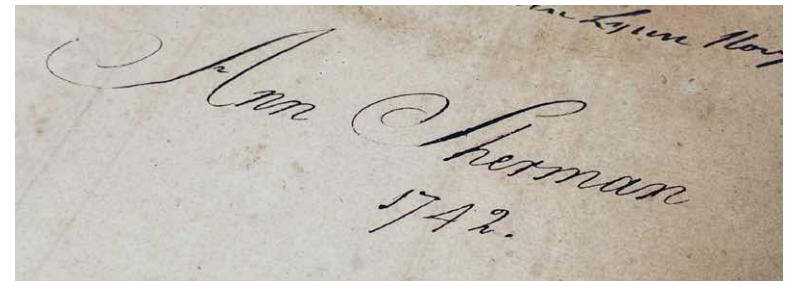
Together, the manuscripts include 187 recipes of sweet and savory dishes, various drinks, and remedies for numerous medical ailments. Written by several generations of women from the Sherman-Lovett family of Chirk, Wales, together they represent a broad range of Welsh cookery and home medicine from the early to the late 18th century. The main compiler, whose name appears in the two bound volumes, is Ann Sherman (1710-1780 – sometimes spelled with an “e”).¹

The most extensive of the three items is the small quarto notebook in original blue wrappers. This is dated 1722. Most of these recipes are for cookery, but there are also some remedies for ailments of the body, such as “To whiten the teeth and kill worms,” which prescribes brushing teeth with salt. Some of the Welsh traditions can be seen in the recipes calling for mutton and trout and in the “West Country Flumery,” an anglicisation of the Welsh llymru.

The folio volume in paneled sheep originally had a different use. Initially used as a cash book, it is dated 1733 and is signed by John Sherman. Nine years later, in 1842, Ann repurposed it as a book for recipes (perhaps because there was no longer any room in the collection bound in blue wrappers). In the folio volume, the Sherman-Lovett family added 60 additional recipes, many of which were given to them by friends and neighbors. For example, a recipe “To make Picks Lilla” (piccalilli, a vegetable relish) was from “Mrs. Maurice of Chirk, May 1753” and “How to make Mead” was from “John Myddelton of Wresxham’s Wife.” The Myddelton family owned nearby Chirk Castle and Thomas Lovett of Chirk, Denbghshire, was steward to Col. Richard Myddelton (d.1796) of Chirk Castle.

In the folio volume there are also many recipes dedicated to wine, especially currant wine, as well as new ways of brewing beer. In between the cookery recipes are home remedies for various ailments, such as poultices to cure sore throats, convulsions, sunburn, rheumatism, and dog bites. There are also directions devoted to the aesthetic care of the body and home, such as those for perfumes and hair dyeing, with one recipe promising to produce “a water to make the face fare.”

Some of the culinary recipes from the three manuscripts include “To Make grauy sawce;” “To Make Wigs” (a type of dessert); “To make conserve of sloes or Damascen” (could be damask plumbs); “To season a Calves foot pye” (with “salt, Cloves, mace, & nutmeg put to it good store of marrow & one pound of rasens half a pound of Currance some Canded lemon” – this is dated 1722); “To make birsh wine” (birch wine); “Sauce for woodcocks” (drippings mixed with onions and drawn butter); and “To make an Oatmeal Pudding.”



¹ Her will dated 25th January 1780 is in the Shropshire Archives (2847/10/12). She was the daughter and heir of William Sherman (d. 1744) of Newcastle and wife of Joseph Venables Lovett (1714-1777).

The recipe "To make a Plumb Cake" has a later note that states "proved the 14th Day of July 1743 and the 15 May 1744." This same 1740s hand makes the following emendation alongside the recipe:

To begin the Cake, You must beat the three pounds of Butter with your Hands till it as thin as Cream, then put to it by degrees as if you were making a hasty pudding the six Pounds of Flower very well dried, etc.

Some of the recipes also include attributions: the "Late Mrs Stanton of Shrewsbury her Receipt For the Bite of a Mad Dog" (dated "March 12th 1753"); a "Poultice for a sore Throat" "From the Hon. Mrs. Foley;" and "Stew'd Carp" dated "Gwaynynog Nov. 14th 1796." Gwaenynog, Denbigh, is an estate of a cadet branch of the Myddelton family of Chirk.

One of the recipes in the collection of loose leaves of paper is much earlier than the 1720s. It is a recipe for an "are puding" and the hand appears to be 17th century.

To make a are puding take whit bred gratered small & sum beas juies beaten small, anchovies & sime wentsavre parsele spread small & a egg nutmeg gratered and mix all together & put it into the belle & soit up so spit it & siuce graue & butter & mix a letel flower & mex it all together & make uwnneson [ink spot obscuring a small word] suce take thit brad gratered small & clored boyleed together & a letel senemens.

Also among the collection of loose recipes is a list of ingredients with their respective prices. Manuscript documents concerning the price of recipes are very unusual for this period. On the verso of the leaf with the recipe "to pickle mushrooms," there is information on a theatrical comedy called *The Spanish Fryer* "to be acted at Talbot Theatre."

One of the loose recipes includes a list of the ingredients necessary to bake “Peggy Lovett’s christening cake. 1744. May 13.” Ann Sherman had married Joseph Lovett the year before and they had eight children together, many of whom did not live beyond infancy. The Peggy mentioned here was most likely Margaret Lovett, their firstborn daughter, who passed away only one year later. Their only daughter to reach adulthood was Mary Lovett (b. 1745); it is likely that her hand is among the ones that added their own recipes to Ann’s. The latest recipe is dated 1796.

Between 1751 and 1754, the Sherman-Lovetts moved to Chirk, Wrexham, Wales, where they owned land and several houses. From that moment on, the family ties with the Welsh county remained strong, despite Ann’s sons moving to Shropshire in the 1780s. One of Ann’s grandsons, Richard Lovett (d. 1815), built a house in Wrexham in 1794, the Belmont Estate, overlooking the Chirk and Brynkynalt woods. In the 19th century, the name of the house was changed to Henlle Hall (from the Welsh for “old place”).

A very interesting and unusual cookery and medicinal manuscript collection.



*A Monk's "Simple and Frugal Way"
to Prepare Food*

34. (MANUSCRIPT: French cookery.) Petit Mémorial De Cuisine. c.1750.

18.2cm x 11.7cm. 2 p.l. 212, [2] pp. Contemporary mottled calf, spine richly gilt in ten compartments, orange morocco lettering piece in the third compartment, expert restoration to corners, edges of boards with single gilt fillet, edges stained red, marbled pastedowns, a few leaves with light spotting.
\$10,000.00

A FASCINATING MANUSCRIPT, written by a monk with the intention to provide “simple and frugal” recipes for his brothers “who are concerned with temporal matters.” Although the cookbook does include more “simple” recipes than were typical for printed cookbooks from the period, they are also dishes that would fit comfortably in today’s ingredient-driven tastes. This manuscript is also a precursor of things to come: printed recipe books for those with a modest income did not begin to appear until the French Revolution.

The main part of the cookbook includes 160 different recipes, all written in a single hand and carefully indexed towards the end. Some of the recipes are definitely simple: *tartes de pommes* (apple tart); *oeufs au miroir* (eggs sunny side up); *concombres fricassés* (fried cucumbers); and *filet de boeuf aux fines herbes* (in this case a marinated steak with spices, cooked two different ways depending upon the type of stove you have). Then others, slightly more complex, are *potage aux grenouilles* (frog soup); *dindons à la daube* (turkey stew); *lapins et lievres rotis* (roast rabbit and hare); *boudin noir* (blood sausage); *andouilles de porc* (a sausage that includes the animal’s large intestine and therefore has a particular smell and taste); and *paupiettes* (thinly cut veal that is stuffed and then fried). There is also a recipe for a *bechamelle* sauce, a vinaigrette, and the classic *Sauce Robert* (which first appeared in the 14th-century French cookery manuscript by Guillaume Tirel’s – a.k.a. Taillevent – entitled *Le Viandier*).

With attention to *jours maigres* (fasting days), there are also numerous recipes for different vegetables and fish: *salcifix au roux* (salsify is a wild root that is sometimes known as oyster plant); *lantilles* (lentils); *haricots verde* (green beans); *petits pois* (peas); *potage aux choux* (cabbage soup); *asperge à la crème* (asparagus in cream); *potage aux ecrevices* (crawdad soup); *potage aux moules* (mussel soup); *moruë* (salted cod); *carpes* (carp); *tranche* (tench, a fresh water fish); *chien de mer* (dogfish, a type of shark); and *maquereaux aux groseilles* (mackerel with fresh currants).



For the time period, one of the more amazing recipes is for *pommes de terre et tapinambourg* (potatoes and Jerusalem artichokes). Our monk recommends that the potatoes can be cooked in water or cooked by resting them in coals and they should be served with butter and minced chives, onions, and parsley.

Very interestingly, and uncharacteristically, the index is followed by a "Petit Supplément renfermant quelques articles et réflexions utiles" (a small supplement containing some useful articles and thoughts). This section is in the same hand and is made up of additional recipes (not included in the index) with extra commentary as well as some entries for general observations about cooking. For example, there are descriptions on how to make and use a *bouquet garni*; a very long section on butter; general tips on making a veal ragout; and a general tip on roasting: "pour toutes sortes de rotir il faut avoir la precaution de ne pas faire d'abord un grand feu ce qui fait le viand et la durcit" (for all kinds of roasting you must take care not to make a big fire first which makes the meat hard and tough). About 75 years latter, Brillat-Savarin would write about roasting "we can learn to be cooks, but we must be born knowing how to roast."

From the Library of Raymond Olivier with his "Rouvier de Vulgran" bookplate. Oliver (1909-90) was the owner of the restaurant Le Grand Vefour in Paris (founded in 1784); while under his direction the restaurant received its third star from the Michelin Guide. In addition to being a successful chef and restaurateur, Oliver also formed one of the greatest antiquarian gastronomy collections in France.

Preserved in a quarter-cloth over marbled boards slipcase with a brown morocco gilt-stamped lettering piece.

In very good condition.



the best parts of the meat fly off with
the steam, so that you lose the
good & keep the bad.

Made Dishes.

Under this head we range our
Receipts for Ashes, - Stews -
and Ragouts, &c

Be careful to skim off all the
fat, & to shape hand somely and
of even thickness the various
articles which compose your
made dishes.

We have given receipts for
the most easy & simple way
to make Ashes, &c. A good Cook
can keep up things in this way

An Introduction to Cookery

35. (MANUSCRIPT: English cookery.) Elizabeth Salmon. Rudiments of Cookery. 1822.

22.5cm x 19cm. [40] pp. Contemporary marbled wrappers, paper repair to inside of upper wrapper, wear and soiling to spine, edges of wrappers worn, light spotting and thumbing on a few leaves. \$900.00

A charming cookbook and guide to cooking by Elizabeth Salmon. Entitled *Rudiments of cookery*, it is dated July 1st, 1822, and is written in a single legible hand.

The sections begin with descriptions of basic methods of cooking (boiling, roasting, frying, and broiling), and then move into descriptions of different types of foods (vegetables, broths & soups, and "made dishes"). Next are actual recipes. These include "To dress a Calf's head;" "To hash Calf's head;" "To clarify Drippings;" "To Pickle Meat;" "To Salt Meat;" and "Stuffing for Veal or Turkey." There is a section of "Observations on Puddings & Pies" followed by recipes for sauces (including a lobster sauce and an onion sauce for rabbits) and then directions on how to make an omelette (beat in salt, onions, parsley, shallots and small pieces of butter and be sure to place your plate onto the omelette in the pan and then flip it over just before serving).

An unusual cookery manuscript that was probably written for someone who was just beginning to take over her own household.

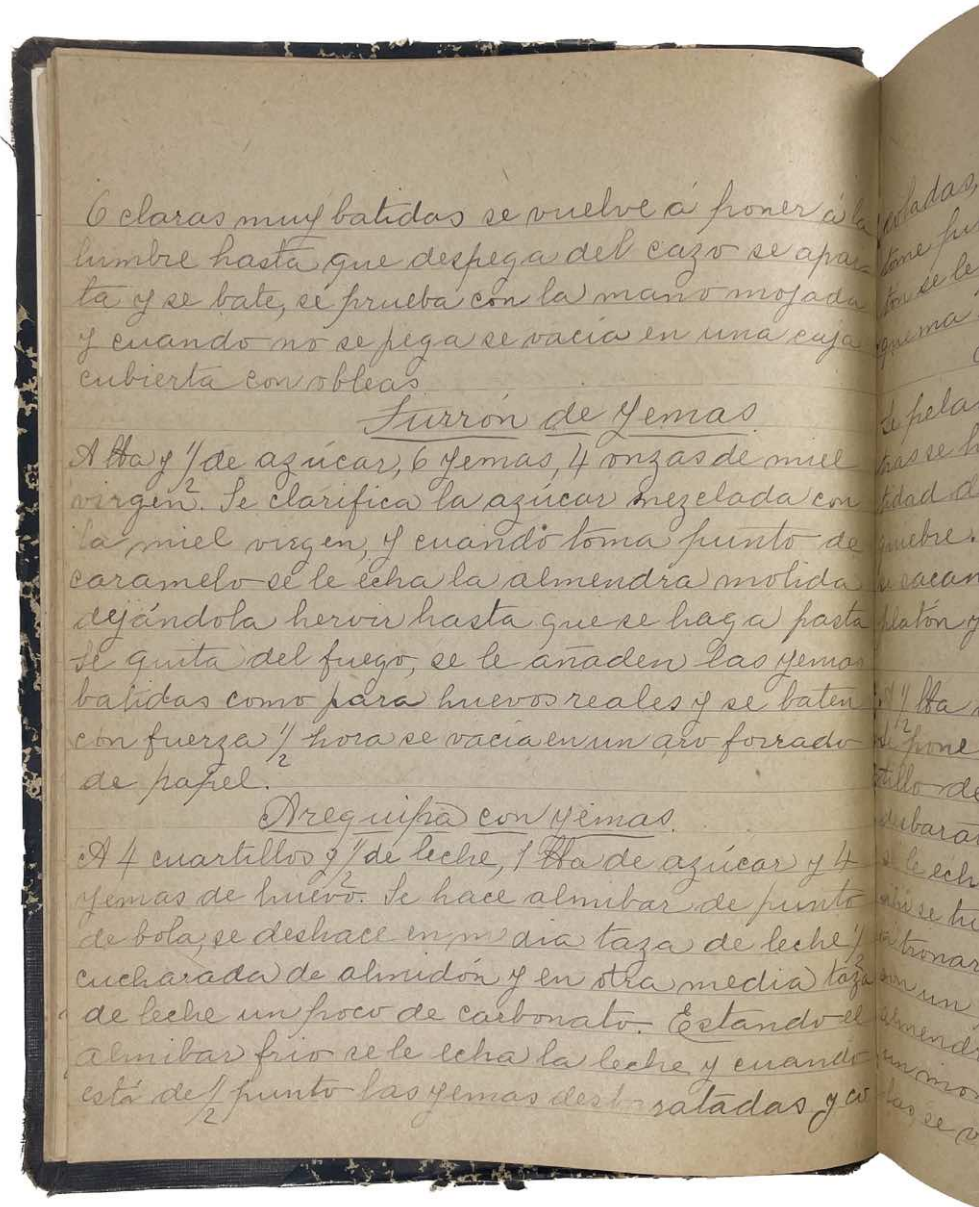
Dessert & Bread Recipes from
Mexico & South America

36. (MANUSCRIPT: Mexican & South American desserts.)
[From the first page:] Dulce de tres pastas. c.1905.

22cm x 17cm. 71, 88-179, 182-183, 188-192 ll. (of which 72 leaves are blank except for the printed leaf number). Original black half cloth over black marbled boards, boards rubbed, head and tail of spine worn, edges of boards rubbed, marbled edges, bookseller's label mounted onto upper pastedown, blue-ruled paper, paper browned due to paper quality, bottom corner of leaf 176 torn away, stubs of two leaves torn away (leaves 180 and 181). \$1500.00

AN INTRIGUING MEXICAN COOKERY MANUSCRIPT with 456 recipes for confectionery, preserves, pastry, and bread written in a single legible hand. Interestingly, from the beginning we see a regular use of a *paila* (a shallow metal or ceramic pan which often is used to both cook the food in and serve it). This is a tool used widely in South America, but not in Mexico. Many of the recipes are of South American origin, however there are also Mexican recipes and Spanish recipes, all of which call for ingredients native to Mexico and South America.

Recipes include *pioquinto* (from Nicaragua); *jiricaya* (a custard recipe from Guadalajara); *duraznos en aguardiente* (peaches poached in *aguardiente* – an alcoholic beverage made from sugar cane that is fermented and then distilled); *bocado de dama* (a traditional pastry from Chile); *besos del duque* (a pastry made from ground biscuits, eggs, and sherry, topped with cinnamon, from Veracruz); *manjar de maiz negro* (*manjar* means simply “delicacy” and there are many versions of this *manjar* all over Mexico – this one is made with black corn which is native to Peru, Bolivia, and Ecuador); *caspiroleto* (a Peruvian dessert); *manjarete de criollo* (from Venezuela); *cocada* (a traditional coconut confectionery from all over South America); *chongos de zamora* (a Mexican dessert made of curdled milk); *crema de naranja* (an orange cream, attributed to “Lupita G.”); *panochas de leche* (from Zacatecas – milk caramelized with a course grade sugar called *panocha*, flavored with cinnamon); several *jamoncillo* recipes (Mexican fudge); many



arequipas (desserts from Peru); *cajeta de Celaya* (caramelized goat and cow milk mixed with ground rice); a number of other versions of *cajeta*; *levadura de cerveza* (bread made with beer yeast, attributed to “C. Martinez”); *pan de jocoquí* (bread made with a dairy product made of fermented milk); *pan de pulque* (bread made with *pulque*, an alcoholic beverage made from the sap of the maguey plant); *pan de maíz mágico* (magic corn bread); *pan de nata* (cream bread attributed to “Chabela”); several recipes for *bollos* and *molletes* (buns and open-faced sandwiches); *biscochos de maíz cacahuazintle* (sponge cake made with an heirloom variety of corn that comes from Toluca, Mexico); and *muéganos*. *Muéganos* are pastries recorded as having been invented by Flora Álvarez in 1905 in Texmelucan, Puebla, Mexico.¹ Below is the recipe for *manjar de maíz negro*:

Se pone a remojar el maíz en agua se muele y se cuelay se vuelve a moler lo que queda en el cedazo y se vuelve á colar. Se pone a hervir la leche con canela y se va echando el maíz colado en la leche y se menea bien, se le pone azúcar pasadita de dulce y así que está muy espeso se vacía en un platón, y a otro día se sirve, si se quiere pronto se pone sobre hielo.

Roughly translated to:

Soak the corn in water, grind and strain it, and what is left in the sieve is ground again and strained again. Boil milk with cinnamon and the strained corn is added to the milk and stirred well, sweeten lightly with sugar and once it is very thick pour it onto a plate, and serve it the next day, if you want to eat it sooner, put it on ice.

As the recipes are sweet rather than savory in nature, the native ingredients tend to be chocolate or various fruits and roots. For example, included in these recipes are *chirimoya* (also known as custard apples, a tropical fruit native to South America); *pitahaya* (dragon fruit); *papaya*; *camote* (a sweet potato which was originally cultivated by the Mesoamerican civilizations); *mamey*; *perón*; *tejocote* (Mexican hawthorne); *chicozapote* (a sweet fruit whose name comes from the Nahuatl *tzapotl*); *guava*; and *tunas joconoxtle* (a green variety of prickly pear).

Laid in is one leaf with a recipe for waffles and a recipe for “hot cake” written in Spanish.

Mounted on the upper pastedown is the bookseller’s label for Tomás Rivero’s

“La Carpeta’ Almacen de Papel y Efectos de Escritorio” (“The Carpet” Paper and Stationery Store).

A fascinating collection of sweet recipes from all over Mexico and South America.

Although the binding shows some wear, in good condition internally.

¹ <https://www.milenio.com/estilo/gastronomia/puebla-mueganos-de-tehuacan-una-tradicion-de-cinco-generaciones>.

*An Incredibly Rich Assortment of Mexican Recipes
Calling for Native Mexican Ingredients*

37. (MANUSCRIPT: Mexican cookery.) Pinal Viuda de Olaguibel, Concepción. *La Cocina Moderna, Variadísima colección de fórmulas para el servicio del hogar*. Tomo I Libro Primero. Año de 1909, México. [With:] Pinal Viuda de Olaguibel, Concepción. *La Cocina Moderna, Variadísima colección de fórmulas para el servicio del hogar*. Tomo I Libro Segundo. Año de 1909, México. [Se terminó de copia el 26 de Mayo de 1928.] [With: 63 additional pages of original manuscript recipes.]

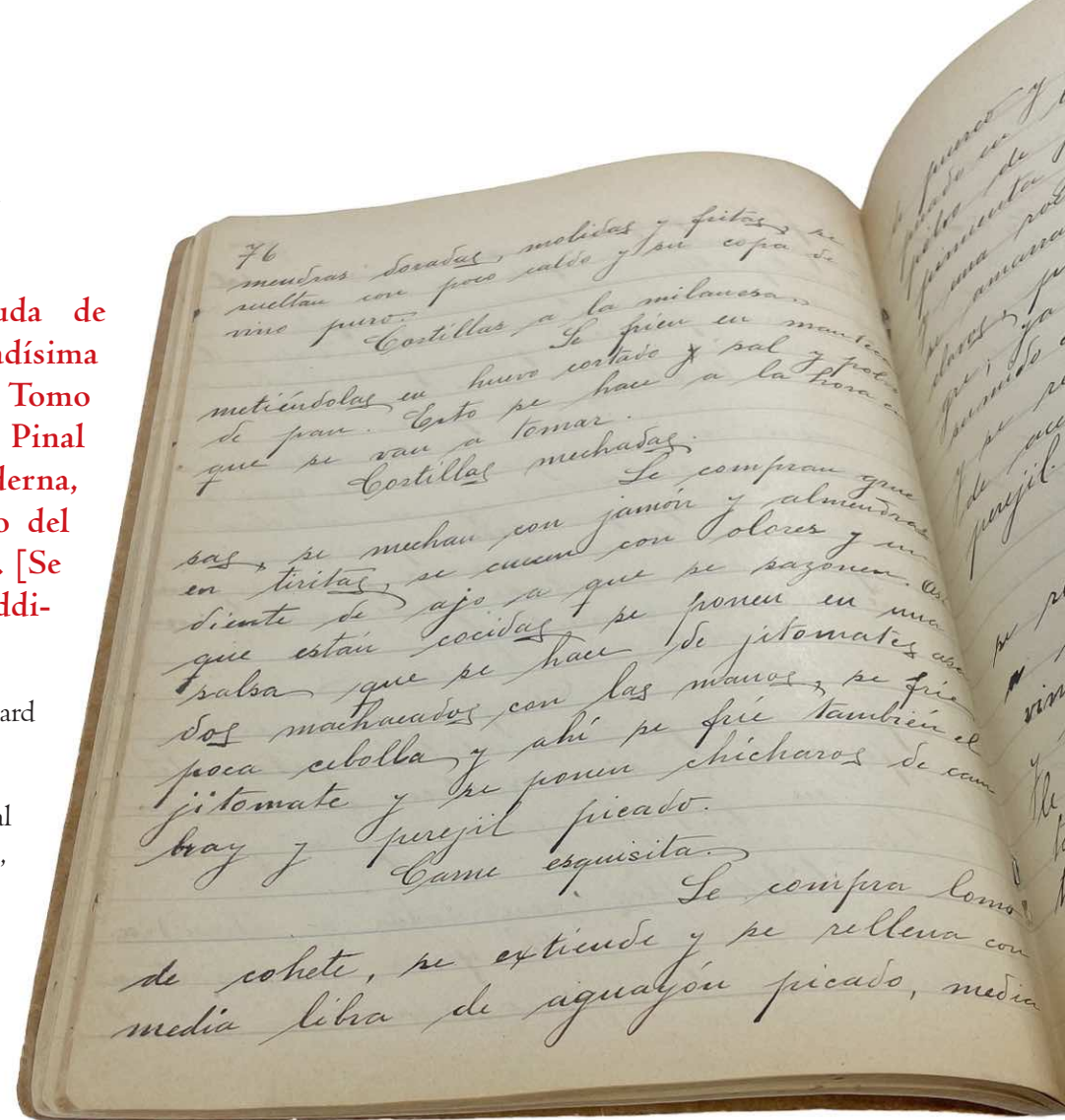
I. 22.5cm x 16.2cm. 1 p.l., 153, [1 - blank] pp. Original printed brown card wrappers, saddle-stitched, spine lightly rubbed, blue-ruled paper.

II. 23cm x 17cm. 1 p.l., 154-288, [63] pp. (3 of which are blank). Original printed brown card wrappers, saddle-stitched, head of spine slightly worn, paper lightly browned due to paper quality, one leaf laid in. \$2500.00

A BEAUTIFULLY WRITTEN MANUSCRIPT comprised of two sections. The first and largest section is a copy of the works by the widow Concepción Pinal de Olaguibel, *La Cocina Moderna*, volumes one and two, from an unrecorded edition printed in 1909 (see below for an OCLC note on the rarity of the printed editions).

To this there is added an additional 75 personal recipes. These are anonymous and there is no evidence that they have ever been published.

The majority of the manuscript is written in one fluid, legible hand. The Olaguibel section includes an index and her recipes have some Spanish and French influence but are largely Mexican in origin. They also call for many ingredients that are native to Mexico.



Manera de hacer la longaniza.

Se corta la carne en pedacitos muy menuditos, se hace un puchero con chile colorado, remojado, se muele con poquitos ajos cu-
dos, orégano, poquitos cominos y vinagre bueno, se echa allí la carne en infusión día y noche, se pazona con sal, se rellenan las tripas y se cuelgan en la cocina.

El chorizo.

Se pica como picadillo de carne de puerco, se muele de chile colorado con sal, se pone la carne allí con bastantes rin-
tes de ajo pelado; se deja de un día para otro, y, al relle-
nar las tripas, se le quitan los ajos y se rellenan apretadas.
Larellena.

A la sangre de puerco se le pone clavo, pimienta,

Olaguibel's recipes include *sopa de tuétano de vaca* (cow marrow soup); *sopa de caracol* (snail soup made with chard that has been cooked with *tequesquite* in order to keep it green);¹ *olla podrida* (a traditional Spanish stew made with a mixture of various meats and beans – to which is added, in this case, a variety of vegetables and fruits, and cooked in an *olla* for 8 hours); *buevos rancheros* (a traditional Mexican “cowboy” dish of eggs sunny side up topped with a salsa made with tomatoes, *chiles*, and onions); *pescado de Chapala* (fish from the lake Chapala – Mexico’s largest freshwater lake, in Jalisco); many dishes made with Mexican northern red snapper (*huachinango*); *Envueltos de chile poblano*; *Envueltos de picadillo al estilo de Puebla* (tortillas stuffed with *picadillo*, *guacamole*, and blood sausage and topped with a turkey *mole* sauce from Puebla, Mexico);² *calabacitas rancheras* (“cowboy” squash – see recipe below); *coliflor en salsa de aguacate* (cauliflower in avocado sauce – avocados are native to Mexico); a great number of recipes for various types of *chiles* including the classic *chiles en nogada* (poblano chilies stuffed with *picadillo* and topped with a white almond-based sauce); *patos en escabeche* (ducks in an acidic marinade); *patos en pipián* (ducks in a sauce made with *chiles*, pumpkin seeds and beef tongue); a variety of *mole* sauces; a number of different ways to flavor *pulque*;³ a number of *tamale* recipes – including *tamales de coco*;⁴ and many dessert recipes calling for fruits native to Mexico.

¹ *Tequesquite* is a natural mineral salt used in Mexico since pre-Hispanic times.

² *Tortillas* are a thin unleavened flat bread made from corn first made by the peoples of Mesoamerica; *picadillo* is a traditional Mexican stuffing made with ground meat, tomatoes, raisins, and or olives; *guacamole* is made with smashed avocado, tomatoes, and onions; and the *mole* in this recipe is a green chile sauce rather than the chocolate-based *mole*.

³ *Pulque* is a fermented beverage made from the sap of the maguey plant).

⁴ A *tamal* is a Mexican dish dating back to the Aztecs, consisting of *masa* dough with a filling that can either be sweet or savory, then is traditionally steamed and wrapped in corn husks or banana leaves. *Masa* is a dough made from ground nixtamalized corn. (Nixtamalisation is a Mesoamerican treatment of corn kernels in which the corn is dried on the stalk and then boiled in water that is mixed with ash. This makes for a highly nutritious foodstuff.)

Below is the recipe for *calabacitas rancheras*, or cowboy zucchini:

Se rebanan muy delgadas, que sean chicas, se fríe bastante cebolla picada, y allí se ponen con chiles poblanos asados rebanados y hechos rajas, unas hojas de epasote y su sal, se cocen con su jugo, se hacen en cazuela; se les puede poner una cucharada de caldo, para que queden bien cocidas.

Roughly translated to:

*Cut the zucchini very fine so that they are small, fry them with a lot of chopped onion, and chopped roasted poblano chiles, add some epazote leaves cooked in their juice with salt, put all of this in a casserole; You can add a spoonful of broth so that the zucchini are well cooked.*⁵

The final 63 pages of the second volume are especially interesting. Although they are anonymous, they are in the same hand that copied Olaguibel's cookbook. These new personal recipes also reveal a love of Mexican cuisine and native ingredients. Many of the recipes in this section are for traditional Mexican pastries, but the page that has seen the most use is the one with the *tamale* recipe. Most endearing are the instructions for making chocolate which bears the asterisked note "el que hace mamá" (the one mom makes). This chocolate calls for *cacao tabasco*, almonds, cinnamon, sugar, and egg yolks. There is also a dish that includes the recipe for *Amarillo Oajaqueño*, one of the seven major *mole* recipes from Oaxaca. It is made with red and green tomatoes, *guajillo* chilies, garlic, and *yerba santa*.⁶

⁵ *Epazote* is an herb that is native to Mexico and Guatemala. It has both culinary and medicinal uses, has a strong astringent aroma, and tastes similar to oregano.

⁶ *Yerba Santa*, also known as *hoja santa*, is a native Mexican herb that is in the peppercorn family and has a slight pepper aroma and flavor along with anise, eucalyptus, and nutmeg notes. There are also hints of mint and tarragon, and a strong aroma and flavor of saffras.

*die de azúcar, una cucharadita de royal
y media de bicarbonato un huevo batido
como para capias y agua la necesaria
para que se moje y quede buena para
hacer las gorditas y cocerlos en el comal.*

Pancucillos

*Para kilo y medio de harina de maíz
una pastilla de levadura, un cuartillo de
jocque, un poquito de azúcar y dos cu-
charadas sopuras de manteca. Con esa pas-
tilla se revuelve la mitad de la harina
(la pastilla se deshace en agua tibia) y
se deja en una canija tapada, y al día
siguiente se mezcla con el resto de la
harina, se amasa muy bien, se rotan
los panucitos, se dejan secar de la lumbre
y en la tarde se meten al horno*

Pan de huevo

*Para un kilo de harina una pastilla
de levadura, la mitad de la harina se ama-
sa con la pastilla disuelta en agua tibia
y al día siguiente se mezcla la otra mi-
dad de la harina, 4 huevos, 250 gms. de
azúcar, dos cucharadas sopuras de man-*

There are occasional notes in blue ink written over some of the personal recipes and at the bottom of the index for the work by Olaguibel is the note: "Se terminó de copia el 26 de mayo de 1928" (the copy was completed on 26 May, 1928).

A note on printed editions of *La cocina moderna*: it should be noted that in OCLC, the two volume editions of Olaguibel's work are extremely rare. There is only one location of the two volume 1908 edition recorded (Biblioteca Nacional Mexico) and there is no location of a 1909 edition. (Our manuscript includes a copy of the two volume 1909 edition.) There is, however, a single volume edition from 1906 that is at Cornell, Harvard, Williams College, the University of New Mexico, and University of Texas (San Antonio). It would be interesting to compare our manuscript with that earlier edition to see what additional recipes have been added.

In very good condition.



With a Recipe for Chorizo

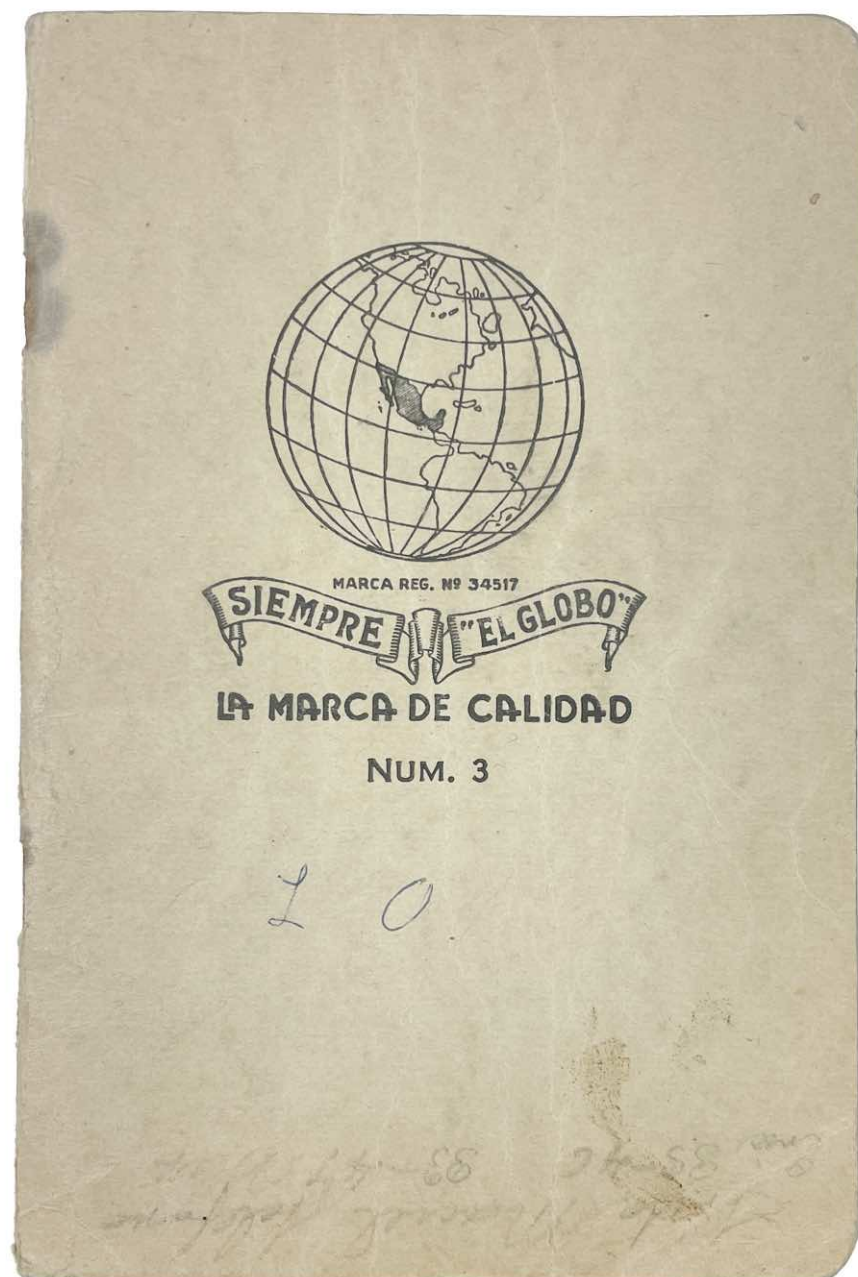
38. (MANUSCRIPT: Mexican cookery.) [From the upper wrapper:] Siempre "El Globo." La marca de calidad. Num. 3. Guadalajara, c.1910.

17.2cm x 11.4cm. 47, [13] pp. (of which 11 are blank). Original printed wrappers, saddle stitched, slight rust to areas touching the staples, blue-ruled paper, signs of an additional two leaves having been excised. \$950.00

A small but interesting Mexican cookery manuscript written to begin with in a young legible hand in pencil, followed by 3 recipes in a legible adult hand, and then the rest are written in a slightly unsteady but legible hand in blue ink. In total, there are 43 recipes and the index is written twice.

The recipes begin with an unusual take on a nut sandwich. The reader is instructed to first peel the nuts very carefully so that no shell is left and then to grind the nuts on a *metate* (a cooking implement that has been used in Mexico since the Mesoamerican era that is a slightly sloped stone slab on which one grinds cornmeal into flour, or seeds, dry chilies, spices, or nuts with a cylindrical stone). The ground nuts are removed from the *metate* with a bit of milk and then mixed into a smooth texture with cream. Then the nut butter is spread between two pieces of bread with butter and the resulting sandwich is decorated with little flowers carved from beets and *chiles morrones* (bell peppers). Many recipes in this hand provide the heading "MH" for *modo de hacerlo* (how to make it) before the instructions begin.

Also included in the recipes written in pencil are an onion sandwich; a *chicharron* (fried pork rind or belly) sandwich; a rice *torta* (cake); how to prepare apples to serve with meat; *sopa seca de papa seca* (an iconic Mexican casserole that translates to "dry soup" made with dried potatoes in this instance); rice soup; a few cookie recipes; and a recipe for *tartaletas* (small tarts) made with tequila.



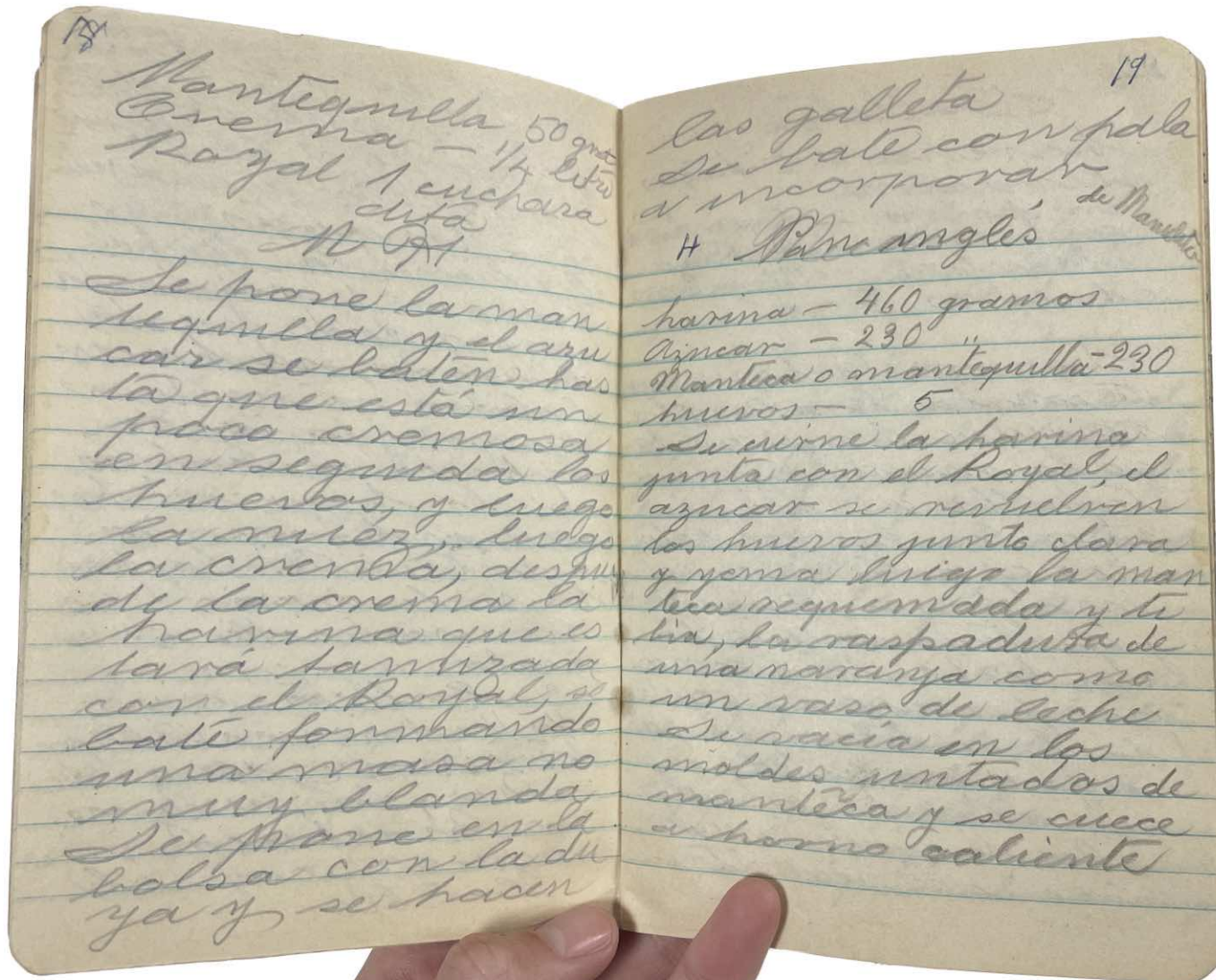
Recipes written in the other hands include veal chops; *bistec a la gallega* (steak in the Galician style); *gordas de cuajada* (fat little pancakes made with nixtamalized corn and curd);¹ *gallinas en mole verde* (chicken in green mole sauce made with green chilies fried in lard with chopped French bread, almonds salt, and onion); and quince marmalade.

Unusually, there is a recipe for making *chorizo*. Most of the Mexican manuscripts we have seen only use *chorizo* (sausage) as an ingredient but don't also contain instructions for how to make it. This *chorizo* recipe calls for pork and beef loin; tripe; vinegar; *chile ancho* (poblano peppers that are allowed to mature and turn red and ripe on the plant and then dried – they have a rich, raisin-like flavor); garlic; ginger; oregano; *sal de colima* (salt made from

rainwater from the springs of the Sierra de Manantlán, the Cuyutlán lagoon and the Pacific Ocean); and Jerez (Sherry).

Written at the top of the first page is “de Guadalajara.”

In good condition.



¹ Nixtamalisation is a Mesoamerican treatment of corn kernels in which the corn is dried on the stalk and then boiled in water that is mixed with ash.

*A Spectacular Viticultural Study from Montpellier,
Including more than 100 Original Sketches*

39. (MANUSCRIPT: French wine.) Viticulture. 1927.

30cm x 19.5cm. More than 100 original drawings in the text and numerous printed illustrations tipped in. [2 - blank], [1], [1 - blank], 70, [80], [26 blank] pp. Contemporary blind-stamped half cloth over decorative boards, light blue endpapers, manuscript written on blue grid paper. \$4000.00

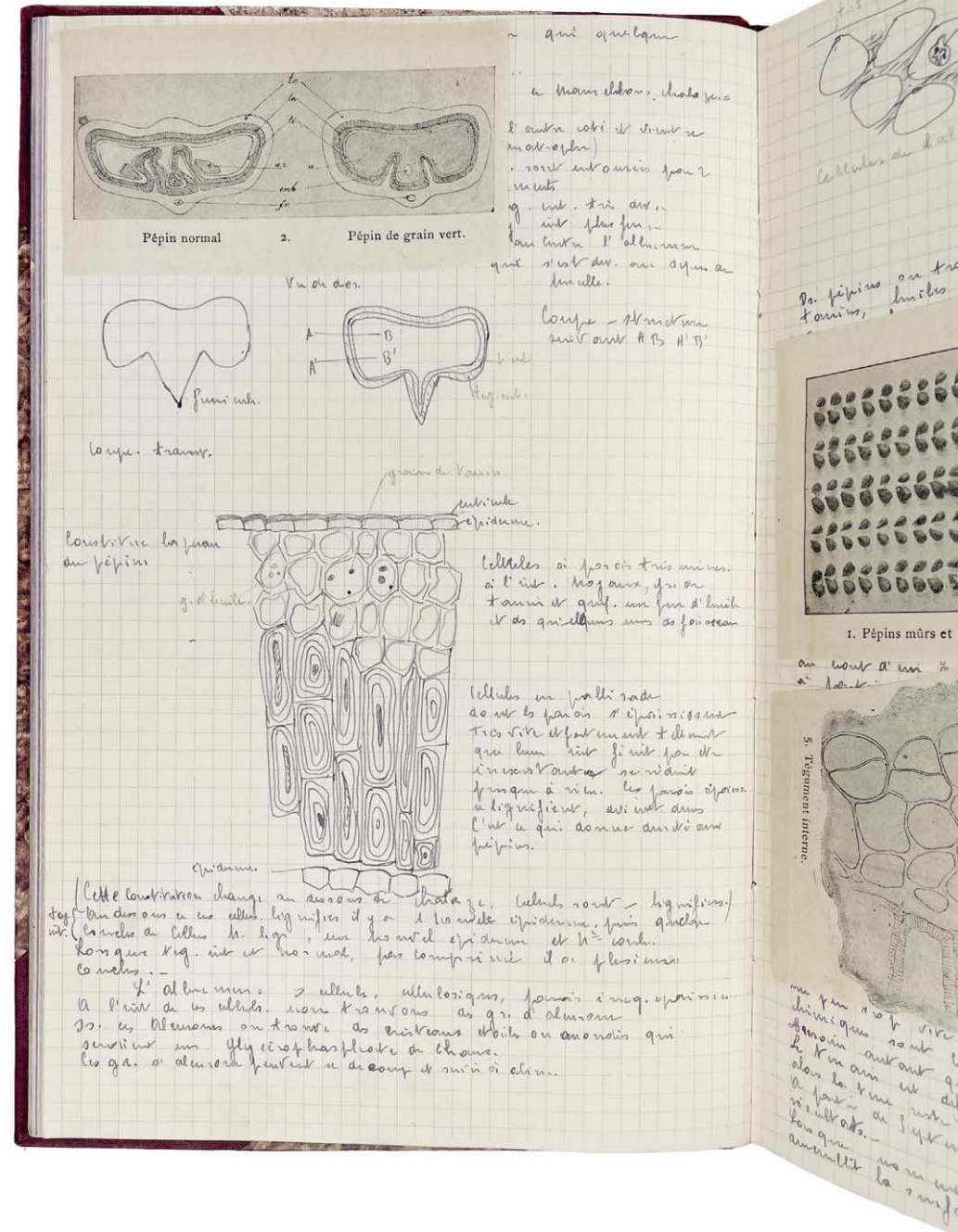
AN INCREDIBLY EXTENSIVE and carefully written manuscript concerning all things viticultural. Written in a single hand, the work includes a multitude of drawings as well as tipped in engravings and illustrations concerning grape cultivation and winemaking.

The manuscript is organized by the following sections: 1. a study of grape vines, including different species and rarities; the process of its cultivation; some considerations in establishing a vineyard; the culture of the vine; and the various problems that might beset a vineyard.

The sketches depict vines; grafting techniques; planting techniques; grape and plant anatomy (down to a microscopic level); trellising methods; graphs documenting experiments; and seed growth. The printed illustrations that are tipped in come from 19th century viticultural publications.

It is likely that this was a notebook for someone who was in the process of teaching or studying viticulture in Montpellier. On the upper board is a label that reads "École Nationale d'Agriculture de Montpellier." The school in Montpellier was established in 1872 in response to the viticultural crises caused by various types of mildew and the phylloxera epidemic in France. The most famous scientists in viticulture and oenology worked there (e.g. Gustave Foëx, Pierre Viala, and Louis Ravaz) until the school became one of the most famous in the world.

In fine condition.



With Eight Recipes from
the Yucatán

40. (MANUSCRIPT: Mexican cookery & pedagogy.) [Printed on the upper wrapper:] Secretaria de educacion publica.
Estado Unidos Mexicanos. [1967.]

16.6cm x 22.4cm. [48] pp. (22 of which are blank). Original printed brown wrappers, saddle stitched, blue-ruled paper, two loose leaves laid in. \$300.00

A Mexican cookery-class manuscript written in one loose but legible hand. On the upper wrapper is written "Recetas de Cocina de Toña Fernández la de la Nueva Santa Maria" (Kitchen recipes of Toña Fernández la de la Nueva Santa Maria). Manuscript recipe books coming from pedagogic settings are both interesting and unusual as they represent an intersection between women's education and culinary history.

The manuscript is comprised of 29 recipes, including *bolas de oro* ("golden balls" – meatballs of beef and pork meat); six dishes for tongue; cold pig's feet; *mole* (a sauce made with *chiles*, bread, cumin, pepper, cloves, garlic, roasted tomatoes, and salt); *cócono a la cazuela* (coconut cooked until tender with garlic, onion, tomato, and herbs and then served with chicken);¹ *pipían* (a stew made with peanuts "si se quiere" – "if you like," pumpkin seeds, garlic, salt, and either potatoes or chicken); *papas rellenas* (potato skins stuffed with a mixture of potato, cooked pork skin, cheese, sardines, and cooked egg, then rolled in egg and bread crumbs and fried);

¹ A *casuela* is a cooking implement that is deeply embedded in Mexican culture. It is a wide, flat casserole dish made of low-fired clay, glazed on the inside, so liquids won't escape through the porous clay.

Bolas de Oro

Una libra de carne de res, otra libra de carne de puerco, picadas las dos carnes; $-\frac{1}{2}$ libra de papas cocidas. Se muele todo junto con piojuncitos y sal. Se revuelve con diez huevos, y una peca de manteguilla. Se hacen bolitas que se revuelcan en pan molido y que se frien a que queden doraditas sirviéndolas con ^{una} ensalada cualquiera.

Lengua en frío

Se pone a saucocar la lengua después de golpearla con la mano del metate, para quitarle el pellejo; así que se le quite se vuelve a la lumboc en otra agua poniéndole sal, ajo, clavo, pimienta, laurel, tomillo, mejorana, apio y vinagre. Se saca hasta que está muy bien cocida y se

Taquitos (tortillas fried in lard, with cheese, avocado, *chipotle* pepper in vinegar, onion, refried beans, and a little tomatillo sauce, then rolled and laid in an *olla* – an unglazed ceramic pot with a narrow neck to keep the heat in – and served hot); two versions of *chiles rellenos* (stuffed chilies); and a fish dish to be made with either *robalo* – common snook – or *huachinango* (Mexican northern red snapper).

Interestingly, although purslane is a popular ingredient in Mexican cuisine, we have rarely seen it in our cookery manuscripts. Below is a recipe for *verdolagas* (purslane) that we found in this manuscript:

Se cuecen las verdolagas en agua hirviendo con sal. Ya cocidos, se escurren y se colocan en la siguiente salsa: En una cucharada de mantequilla se fríe harina y una cebolla picada, cuando empieza a tomar color se agregan las verdolagas agregándoles 1/4 de litro de leche, y 1/8 de crema o natilla de jocoqui, 50 grs de queso desmoronado, sal la necesaria y pimienta y chile verde cortado si se quiere, poniéndose a hervir hasta que espese ligeramente.

Roughly translated to:

Cook the purslane in boiling water with salt. Once cooked, they are drained and placed in the following sauce: In a tablespoon of butter, fry flour and a chopped onion. When it begins to take color, add the purslane, adding 1/4 of a liter of milk, and 1/8 of cream. or jocoqui custard, 50 grams of crumbled cheese, salt as necessary and pepper and chopped green chili if you want, boiling until it thickens slightly.²

Laid into the manuscript are two loose leaves of ruled paper with “Recetas de cocina yucateca” (cookery recipes from the Yucatán) written in a different, slightly tidier hand. Included is a recipe for stuffed bananas; tongue or chicken *estofado* (a type of stew); fried green bananas; meatballs made from tongue; *panuchos* (a specialty of the Yucatán that is made of a refried tortillas that are stuffed with refried beans, loin hash or fried *cazón* – dogfish, and chopped hard-boiled egg then fried, then topped with either a tomato sauce or onions in vinegar); *puchero de carne a la yucateca* (meat stew); and *chanchamitos*.³

The final entry in the journal is “Se acabó de copiarlas el 28 de enero de 1967” ([the recipes] were completed 28 January 1967). On the upper wrapper is also written “Cuaderno numero 2” (notebook number 2).

In very good condition.

² *Jocoqui* is a dairy product made of fermented milk.

³ “Del maya *chan chan*, bolita de pan o tortilla de masa rellena, cocida al comal. Tamales de masa de maíz de forma esférica u ovalada, rellenos de alguna carne” (From the Mayan *chan chan*, a bread ball or stuffed corn tortilla, cooked on the comal. Spherical or oval-shaped tamales, filled with some type of meat). Zurita, Ricardo Muñoz. *Larousse diccionario enciclopédico de la gastronomía mexicana*, p.138.

*Early Trade of Food and Wine
with Brazil*

41. MAXWELL, Wright & Co. Commercial formalities of Rio de Janeiro. Rio de Janeiro: T. B. Hunt & Co., 1834.

8vo. 1 p.l., 95, [1] pp. Contemporary blue wrappers, expert restoration to the spine, light spotting to wrappers.

\$3000.00

The FIRST AND ONLY BRAZILIAN EDITION of this guide to the goods going in and out of Brazil and traded with the United States. Although the guide first appeared in Baltimore in 1828, each of the guides are different as the regulations, level of shipping, and products available changes from year to year. This is also very early for an English-language imprint coming from Brazil.

In the current guide, numerous drinks and foodstuffs are listed: bread; beef; butter; Spanish brandy; cod; cheese; flour; fruits; gin (both Dutch and American); ham; oil (whale, linseed, and olive); pork; spices; tea; wheat; and wine from Catalonia. For example, wine is described as "an article of large consumption, being the common drink of the natives, and much used in adulterating superior Wines." The economy around the wine is listed (including the amount processed, cost of labor, and cooperage) and it is noted that the duty on wine from Bordeaux is the same as that from Catalonia.

There is lengthy information on the production of coffee and sugar, including data from 1827 through 1833. The harvest, packing, and sale of coffee is discussed as well as its taxation. On p. 70 there is a contemporary manuscript note about the export duty of coffee. Likewise, there is extra information on sugar and a manuscript annotation.

"Like other Anglo-American merchant firms, [Maxwell Wright & Co.] got its start in Brazil by providing Luso-Brazilian slave traders with vessels, but it appears to have jettisoned that business for coffee and flour produced by slaves."¹ In addition to the long list of various goods that were traded with Brazil, the customs house regulations are also included describing how to enter the port, discharge your goods, receive cargo, obtain clearance, conduct business, and the currencies that are accepted.

In very good condition.

¶ OCLC: Stanford, Boston Athenaeum, Temple University (PA), and University of Texas (Austin).

70

COMMERCIAL FORMALITIES

INVOICE OF 100 BAGS COFFEE.

100 bags Coffee, 1st quality weighing 500 arrobes at
3 \$900, - - - - - Rs. 1950 \$000

CHARGES.

Desimo duty on 500 arrobes val'd at 3 \$900 pr. arr.
at 9 per cent. - - - - - 175 \$500
Consulado 80 rs. per arrobe, - - - - - 40 \$000
Bags 600 rs. each, - - - - - 60 \$000
Porterage and embarking 80 rs. per bag, - - - - - 8 \$000 283 \$500
Rs. 2233 \$500
Commission 2½ per cent. - - - - - 55 \$837
Rs. 2289 \$337

Cost pr arr on shore.	Cost per arr. on board.	Cost per 100 lbs on board.
2.500	3.014	9.420
2.600	3.126	9.769
2.700	3.237	10.118
2.800	3.349	10.467
2.900	3.461	10.816
3.000	3.573	11.165
3.100	3.684	11.514
3.200	3.796	11.863
3.300	3.908	12.212
3.400	4.020	12.562
3.500	4.131	12.911
3.600	4.243	13.260
3.700	4.355	13.609
3.800	4.467	13.958
3.900	4.578	14.307
4.000	4.690	14.656
4.100	4.802	15.005
4.200	4.913	15.354
4.300	5.025	15.703
4.400	5.137	16.052
4.500	5.249	16.401

Since 1st July 1836 the Export
duty is lowered in the following
form Desimo duty 4%
Consulado duty - 7%
which is a fraction lower than
the old duty

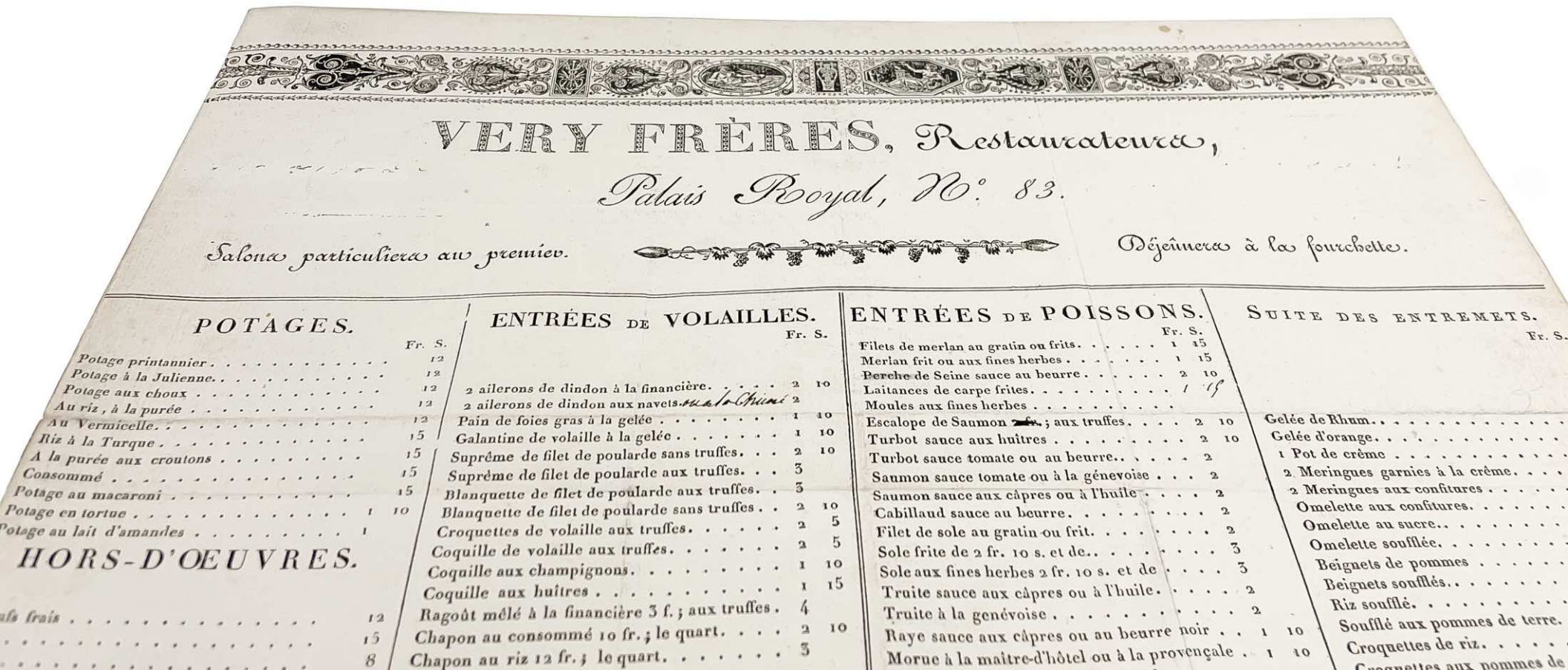
*An Early Menu from One of the Most
Famous Restaurants in France*

42. (MENU.) Very Frères, Restaurateur, Palais Royal, n.º 83. [Paris:] Gillé, c.1816.

55.8cm x 35.2cm. Intricate woodcut border at upper and lower edge, restaurant name printed in elaborate woodcut letters, woodcut headpiece. Printed in four and six columns, signs of having been folded four times, light spotting, early paper restoration to fold on verso, loss of border on sides due to trimming, contemporary manuscript notation on recto and verso.

\$12,000.00

An extremely rare & early menu from the famous restaurant Véry Frères. The menu was intended to be displayed at the entrance to the restaurant and contains 330 food and drinks on offer. Véry opened in 1805 and was located under the arcades of the Palais-Royal. It was undoubtedly one of the very first restaurants in France, along with Les Trois Frères Provençaux, and Méot, all of which thrived in the Palais-Royal.



The Palais-Royal was a royal palace built for Cardinal Richelieu in the 1630s. Upon his death, Richelieu left the Palais to Louis XIII who then gave it to the Duke of Orléans. In 1784, the Palais was made partially open to the public by the duke. “The commercial development behind the palace allowed for a number of restaurants and cafés to be set up, while the arcades provided shelter for a good many of Paris’s estimated 40,000 prostitutes. At the time the most famous restaurant in the Palais Royal was Véry, which occupied three arcades next door to where the Grand Véfour is today.”¹ In 1793 upon the death of Louis Phillip II, the Palais-Royal was confiscated by the state and was called the Palais du Tribunat. The Palais maintained this name until it was reinstated as the Palais-Royal some time around 1814, after the Bourbon Restoration.

Restaurants began in Paris during the French Revolution as noble households were broken up and chefs were looking for work. Originally set up as establishments which offered a restorative broth, *restaurants* prior to the Revolution were prohibited from selling anything other than broth by the guild of *traiteurs* (cook-caterers) who saw the *restaurants* as competition. The abolition of the guilds during the Revolution changed all of that. For more on this story, see Sprang, *The Invention of the restaurant*.

Véry Frères was designed to be opulent. The decor and menu both reflected this goal and many luminaries of the time could be seen enjoying themselves there. Grimod de la Reynière described it as “the most beautiful restaurateur establishment there is in France and perhaps in Europe.” Balzac famously invited his publisher to eat there, ate a massive dinner, then sent the bill to the publisher much to his chagrin.²

The menu is organized into the following categories: *Potages* (soups); *Hors-d’oeuvres*; *Entrées de Boeuf* (beef starters); *Entrées de Mouton* (mutton starters); *Entrées de Volailles* (poultry starters); *Entrées de Veau* (veal starters); *Entrées de Pâtisseries* (pastry starters); *Entrées de Poisson* (fish starters); *Rots* (roasted meats); *Entremets de Legumes* (small vegetable dishes to be served between courses); *Suite des Entremets* (in this case, including omelets, gelatines, potato dishes, rice, pasta, and doughnuts); *Desserts*; *Vins Rouges*; *Vins Blancs*; *Vins de Liqueurs* (by the half bottle or glass); and *Liqueurs Fines* (by the glass). Interestingly, some prices have been changed and a few dishes have been altered to reflect a change in ingredients. (The date of menu may have been somewhere between April and June as asparagus is written in three times in the *Entremets de Legumes* section.)

Some of the offerings include *potage printannier* (spring soup); *Huitres d’Etretat* (oysters from Normandy); *Roast-beef aux pommes de terre* (beef and potatoes); *Rognons au vin de Champagne* (kidneys in Champagne sauce); thirteen different poultry dishes served with truffles; *Langue de veau sauce piquante ou aux épinards* (calves tongue in a spicy sauce or with spinach); *Vol-au-vents de cervelle* (a small container of puff pastry filled with brains); *Perche de Seine sauce au beurre* (perch from the Seine with a butter sauce); *Salade de maches et betterave* (salad of a small tender green called *mâche* and beetroot); *Omelette aux fines herbes*; *Tourte de cerises* (cherry pie); and *macarons*. The most expensive wines were the Clos-Vougeot, Bordeaux Lafitte, “Mont-Rachet” (Montrachet), Sauterne, and Champagne-Sillery.

Below the name and address of the restaurant is “Salons particuliers au premier.” *Cabinets particuliers* were private dining rooms where couples could meet in private and have food served. During the 19th century in France, sex outside of marriage was not legally considered adultery unless it was conducted in one’s own bed at home.

On the verso in a contemporary hand is the small notation of “n L” or possibly “y u.”

We have seen one other similar menu from Véry Frères that showed the border going around all sides, so we can safely assume that at some point the border was trimmed from the sides of our copy. Despite this loss, an absolutely lovely menu from the earliest days of restaurant history.

¶ Not in OCLC.

¹ Macdonough, Giles. *A palate in revolution*. 1987, p.52.

² Ibid., p. 82.

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

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

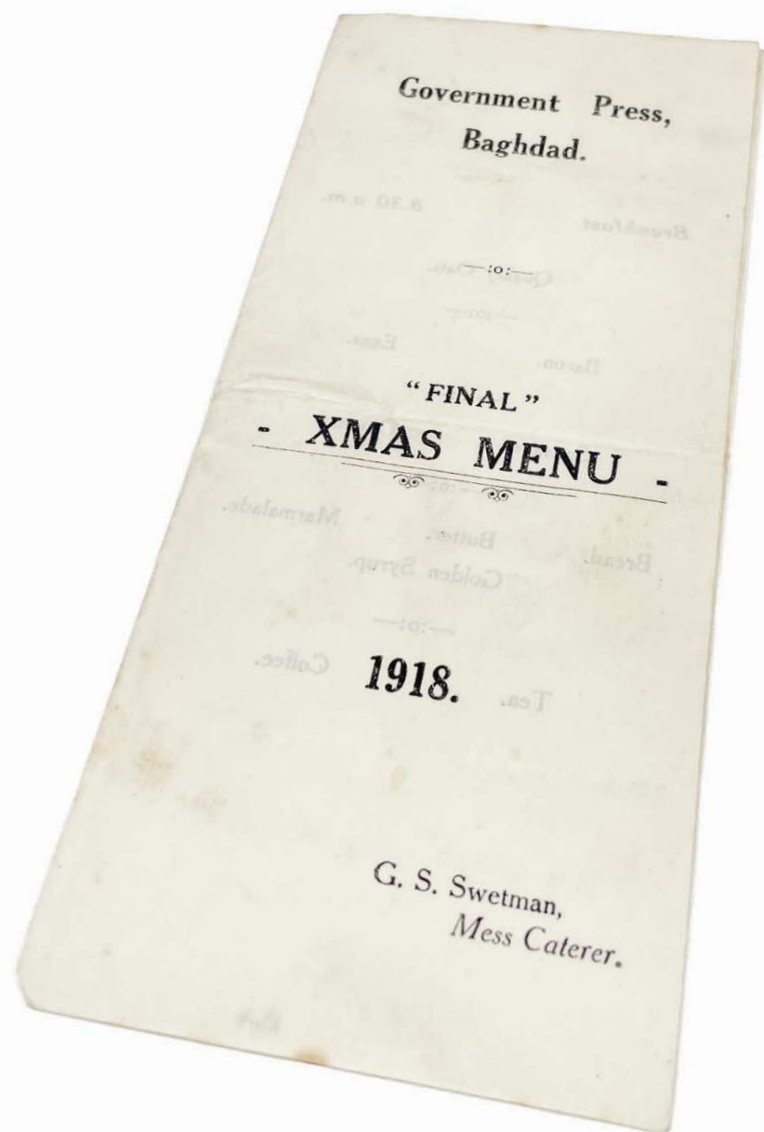
16.8cm x 21.8cm (when open). A tri-fold menu, printed recto / verso, light spotting, signs of having been folded two additional times. \$500.00

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

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

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

¶ Not in OCLC.



*A Health Food Restaurant Menu Signed
by Bukowski and Beighle*

44. (MENU: health food restaurant.) Dew Drop Inn, Redondo Beach, c.1976.

21.5cm x 35.5cm. Signs of having been folded, the image and text at the top is slightly cut into at the top and bottom (sense still legible), small food spot on upper right corner. \$1250.00

FIRST & ONLY EDITION of this early health food restaurant menu coming from the Dew Drop Inn, specializing in “natural food luncheons and snacks” in Redondo Beach, California. This menu was handwritten and illustrated with carrots, hearts, flowers, and happy people sitting around a table.

What is special about this particular copy is that it is signed by Charles Bukowski and Linda Lee Bleigh. Beighle was the owner of the Dew Drop Inn. Earlier, she had met Bukowski at one of his poetry readings at Troubadour and he got her phone number. This was during the period when Bukowski was doing research for his book *Women*. The two became friends and Bukowski started coming to the Dew Drop Inn; they married in 1985. (*Women* came out in 1978 and Beighle is featured in the book.)

On some Bukowski forums, it has been maintained that Bukowski is the person who hand wrote and illustrated the menu.¹ Some also believe that the original artwork was done on larger sheet of paper and then reduced for the photocopied sheet. This would explain why on our sheet, which measures the full 8.5 x 14 inches, trims the handwriting a bit at the top and bottom of the page. Apparently there are also different issues of the menu where dishes and prices were erased with whiteout and then rewritten.

Dishes include an avocado melt 2.25; peanut butter with honey and bananas \$1.45; yogurt plain or with honey (10 ¢), seeds (5 ¢) .60; “Dew Drop Delight – a super salad with a dynamite combo” sm. 2.50, lg. 3.25; and “Smoothees – a smoothee is a groovy combination” 95 ¢

The way in which our upper and lower edges of the menu have slight loss of text and image matches that of the copy in the Ross Runfol Collection of Bukowski.²

Early health food restaurant menus are rare.

In very good condition.

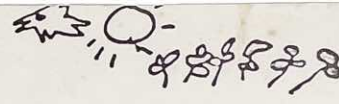
¶ Not in OCLC.

¹ See <https://bukowskiforum.com/threads/dew-drop-inn.393/>.

² The collection came up for auction in 2011 and much of it resides at the University of Buffalo Archive and Manuscript Collections.

211 AVENIDA DEL NORTE
REDONDO BEACH
540-2827

DEW DROP



SANDWICHES

CHOICE OF CHIPS OR SALAD

1. AVOCADO MELT - DEW DROPS OWN, GUACAMOLE, MUSHROOMS, TOMATO, RAW CHEESE AND SPROUTS. 2.25
2. HEALTHY PIZZA - OUR UNIQUE SPECIALLY-MELTED CHEESES, ITALIAN SEASONING, MUSHROOMS, ONIONS, BELL PEPPER, ON PITA BREAD. BELLA! 2.25
3. TUNA - WHITE ALBACORE, TOMATO, CUCUMBER + SPROUTS. 2.25
4. TUNACADO - THE SAME DELICIOUS WHITE ALBACORE FRESH TOMATO, CUCUMBER AND SPROUTS, WITH A GENEROUS SPREAD OF DEW DROPS GUACAMOLE. 2.50
5. TUNACADO MELT - AS ABOVE WITH ALTA DEVA RAW MILK CHEDDAR CHEESE MELTED OVER IT. 2.75
6. MUSHROOM MELT - SAUTEED MUSHROOMS, TOMATO SLICES, MELTED CHEESE, WITH ONION IF SO DESIRED. 2.25
7. Egg Salad - FRESHLY MADE EGG SALAD, TOMATO, AND ALFALFA SPROUTS. 1.85
8. MELTED CHEESE - RAW CHEDDAR CHEESE, TOMATO, ONION, LIGHTLY SEASONED, MELTED, AND TOPPED WITH SPROUTS. 1.75
9. Egg ACADO - SAME AS #7 EXCEPT FOR THE ADDITION OF YUMMY GUACAMOLE. 2.25
10. PEANUT BUTTER - WITH HONEY AND BANANAS - 1.45
GROWN-UPS LOVE THIS ONE TOO!

WHO CAN IMAGINE? - ANY INGREDIENTS - EXPRESS THYSELF!

SIDE ORDERS

- SOUP - HOME MADE, HOT AND ALWAYS EXCELLENT! 85
- GUACAMOLE TACO - GUACAMOLE, TOMATO, MELTED CHEESE, LETTUCE AND SPROUTS. 1.25
- YOGURT - PLAIN OR WITH HONEY (10¢), SEEDS (5¢) .60
- GUACAMOLE AND CHIPS - 1.25

SALADS

ALL TOPPED WITH DEW DROPS DELICIOUS, UNIQUE DRESSING

- HEALTHY GREENS AND SPROUTS - LETTUCE, SPINACH, CELERY, CUCUMBER, BELL PEPPER, ALFALFA AND MUNG SPROUTS. SM. 1.25 LG. 1.75
- MIXED VEGETABLE GARDEN - TOMATO, CARROTS, ONION, CUCUMBER, CELERY, GREEN PEPPER, SPROUTS, LETTUCE, ECT, ECT. SM. 1.65 LG. 2.50
- DEW DROP DELIGHT - A SUPER SALAD WITH A DYNAMITE COMBO OF MIXED VEGETABLES, INCLUDING, GREENS, CELERY, CARROTS, ONION, TOMATO, CUCUMBER, MUSHROOMS, GUACAMOLE, CHEESE, HARD BOILED EGG, TOPPED WITH SPROUTS AND SEEDS!! WHEW..... SM. 2.50 LG. 3.25
- TUNA - WHITE ALBACORE, TOMATO, CUCUMBER ON A BED OF LETTUCE, TOPPED WITH ALFALFA SPROUTS AND SEEDS. SM. 2.25 LG. 3.25
- TUNACADO - SAME AS ABOVE, WITH GUACAMOLE. SM. 2.45 LG. 3.25
- DREAM SALAD - DESIGN YOUR OWN, CHOOSING FROM ANY, OR ALL OF OUR POSSIBLE INGREDIENTS
- FRESH FRUIT COMBINATION - PAPAYA, BANANA, ORANGE SLICES, PEACHES, GRAPES, AND/OR OTHER FRUITS IN SEASON, TOPPED WITH SEEDS. YOGURT, HONEY, POLLEN
30¢ 15¢ 20¢ SM. 1.50 LG. 2.95

DRINKS

- FRESH MADE TO ORDER - CARROT, ORANGE, GRAPEFRUIT SM. 70¢ 85-carrot LG. 85¢ 100-carrot
- ALSO - STRAWBERRY-APPLE OR STRAWBERRY ORANGE-APPLE SM. 70¢ LG. 85¢
- ROOTER ROOTER - CARROT, BEET, CELERY, CUCUMBER, SPINACH
- SMOOTHIES - A SMOOTHIE IS A GROOVY COMBINATION OF APPLE OR ORANGE JUICE, BANANA, STRAWBERRIES, BLENDED WITH A DAB OF HONEY, TO FILL YOU WITH ENERGY + HAPPINESS.
- YOGURT SMOOTHIE - SAME AS ABOVE WITH A SCOOP OF YOGURT. 1.20

The First Cookbook by a French Woman

45. MÉRIGOT, Madame. *La cuisinière républicaine qui enseigne la manière simple d'accommoder les pommes de terre.* [Paris]: Méricot jeune, AN III [Sept. 1794 - Sept. 1795].

24mo. 42 pp. 19th century gilt-stamped vellum, cipher stamped in gilt on upper board, title stamped in gilt on spine, untrimmed, expert marginal restoration to the final leaf, retaining most of the deckels. \$40,000.00

The extremely rare and incredibly important FIRST EDITION of *La cuisinière républicaine* by Madame Méricot. Not only is this the first cookbook with a recipe for french fries, but it is the first cookbook by a French woman.¹ It is also one of only three known copies (see below).

I first encountered Méricot's *La cuisinière républicaine* in 2009 while studying a short history of edible sculptures (*pièce montées*) written by the well-known anarchist and art historian Félix Fénéon (1861-1944). Fénéon had written an essay entitled *La plastique culinaire* in 1922 in the *Bulletin de la vie artistique*. In it, he had noted the paucity of cookbooks during the newly formed French Republic. One book that he did reference, however, was Méricot's *La cuisinière républicaine* and how it contrasted with the ornate cookbooks that had come before. At the time, I was making an exhibit at the Pompidou Center and we borrowed the copy from the Bibliothèque nationale de France for the show. I have been looking for the book ever since.

¹ In the chapter devoted to the potato in the *History of food*, Toussaint-Samat notes that when Parmentier first introduced the potato to France, the public did not think much of it. Toussaint-Samat goes on to note "However, the recipes for potatoes in the first cookery book published in France for ordinary people sound modern, appetizing and economical. This work, *La cuisine* [sic.] *républicaine*...was the first French cookery book written by a woman..." page 723. This claim is also made by Beatrice Fink in her entry for Madame Merigot in *Culinary biographies*.



2 L A
C U I S I N I È R E
R É P U B L I C A I N E ,

Q U I e n s e i g n e l a m a n i è r e
s i m p l e d ' a c c o m o d e r l e s
P o m m e s d e t e r r e ; a v e c
q u e l q u e s a v i s s u r l e s
s o i n s n é c e s s a i r e s p o u r l e s
c o n s e r v e r .



A P A R I S .

Chez MÉRIGOT jeune , Libraire ;
quai des Augustins, N.º 38.

L'AN III.º DE LA RÉPUBLIQUE.

Despite the book's incredible rarity, its fame is well established. The late French gastronomy dealer Daniel Morcrette published a facsimile of the book with a short historical essay in 1976. Morcrette starts out by noting that the first cookbook of the "Nouveau Regime" was also the first cookbook dedicated to the potato. Considering the wide-spread hunger throughout France at this time, combined with government's efforts to introduce the potato into the farming practices and diet in France, it is not surprising that such a cookbook would emerge. What is especially interesting is that it also began a new genre of cookbook publishing, one which appealed to cooks with a modest income and those facing hunger. Not surprisingly, as an object the cookbook was also ground breaking; its diminutive format and modest length was a new idea, and it would change cookbook publishing in the century to come.²

In *Culinary biographies*, a dictionary of the world's great...cookbook authors, Beatrice Finknotes that *La cuisinière républicaine* is

most interesting from a social and historical viewpoint, and [the] first of its kind in France several times over. It is the first cookbook ever authored by a woman in France. Contrary to England, where cookbooks written by women during the eighteenth century were the rule, in France such books had remained

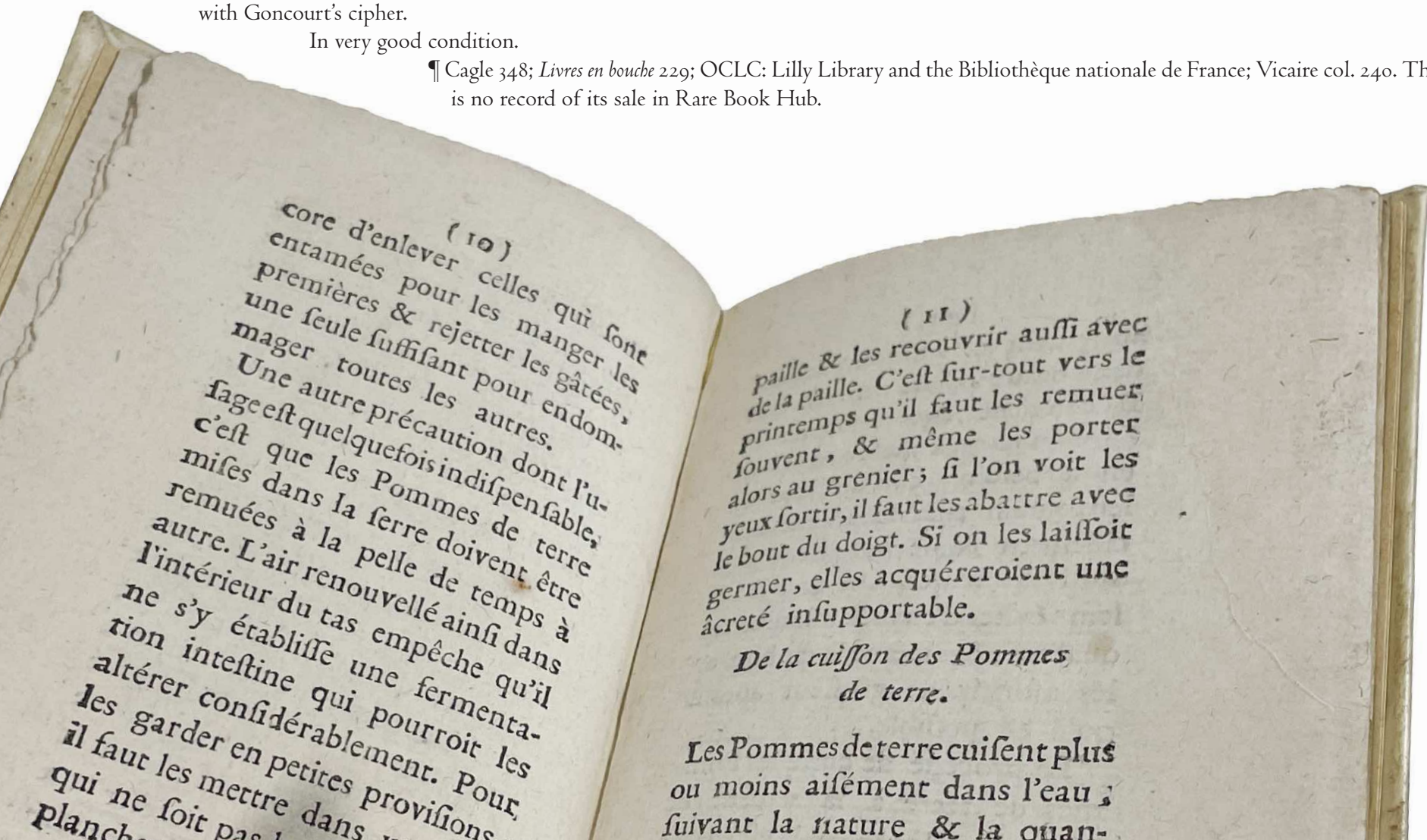
² We have seen only one exception to this in the form of a cookbook tract that was mostly likely part of the *Bibliothèque bleue* genre of publishing. With these small *plaquettes* (chapbooks) bound in blue wrappers, traveling booksellers would sell their publications by *colportage* (*colporteurs* were traveling salesmen who would carry their publications in baskets and trays as they walked around selling their books). This system was important in publishing history as it was also a means to get published works to the countryside and to those with more modest incomes. The example that we have is *Le petit cuisinier*, 1707. Considering the method of distribution and the fragility of the publications, it is not surprising that it is the only known copy.

an all-male fiefdom. *Cuisiniere* was also the first cookbook to be published under the Republic that was proclaimed in September 1792 (An I). In addition, and more pointedly, it was the first cookbook to contain exclusively potato recipes. Potatoes were a revolutionary rallying cry in times of severe wheat shortages and overall food scarcity. Mme Merigot's book is thus a revolutionary act in and of itself at a time when, official proclamations urging people to cultivate and eat potatoes notwithstanding, the vast majority of the French population still regarded *Solanum tuberosum* esculentum with a great deal of suspicion.

This copy comes from the library of Edmond de Goncourt, the well-known French author and founder, with his brother, of the Prix Goncourt (a prize recognizing the best prose writing in France). On one of the upper free endpapers, written in red ink in Goncourt's hand, is the following inscription: "Voici où en était la cuisine délicate voluptueuse du règne de Louis XV, en les années 1793 et 1794, De Goncourt" (This is where the delicate, voluptuous cuisine of the reign of Louis XV was, in the years 1793 and 1794, De Goncourt). The boards of the binding are also gilt stamped with Goncourt's cipher.

In very good condition.

¶ Cagle 348; *Livres en bouche* 229; OCLC: Lilly Library and the Bibliothèque nationale de France; Vicaire col. 240. There is no record of its sale in Rare Book Hub.



Beware of Fermented Drinks
Made with Dog Poop

46. (MEXICO: fermented drinks.) Nos D. Benito Crespo, del Orden de Santiago ...Obispo de la Puebla de Los Angeles de el consejo de Su Magestad, &c. Por quanto ...Juan Antonio de Lardizabal, y Elorza, dignissimo Obispo, que fue de este Obispado, mandó publicar el Año de mil setecientos [sic] y veinte y cinco, un edicto. Puebla de los Angeles, 1735.

Broadside: 42.5cm x 31cm. Signs of having been folded twice, a few wormholes affecting several words (sense still clear). \$4000.00

The FIRST & ONLY EDITION of this early and extremely rare broadside regulating the making and sale of fermented drinks in early Mexico. Among the drinks we find reference to alcoholic beverages made from pineapple, apples, corn husks, lime, sugarcane, coconuts, and "excremento de perros" (which literally translates to "dog excrement").

In the broadside, authorities express concern for both the spiritual and bodily health of those consuming these drinks. Ten years earlier rules had been put in place to restrict alcoholic consumption, but the law had not been followed. The current edict was an attempt to fix that problem by increasing the level of the fines and be more explicit about what was covered by the regulation.

With the signature of "Ben'to ob'po dela Puebla" and the priest Diego Gonzalez Periañez at the bottom.

¶ Not in OCLC (although the National Library of Medicine has a digital version in their Medicine in the Americas, 1610-1920, collection).



OS D. BENITO CRESPO,
DEL ORDEN DE SANTIAGO, POR LA DIVINA GRACIA, Y
de la Santa Sede Apostolica, Obispo de la Puebla de los Angeles de el Consejo de su Magestad, &c.

POR QUANTO EL ILL^{mo} SEÑOR DOCTOR DON JUAN ANTONIO DE Lardizabal, y Elorza, dignissimo Obispo, que fue de este Obispado, mandó publicar el Año de mil setecientos y veinte y cinco, un Edicto del tenor siguiente.



OS EL DOCTOR DON JUAN ANTONIO DE LARDIZABAL, Y ELORZA, POR LA Divina gracia, y de la Santa Sede Apostolica, Obispo de la Puebla de los Angeles, del Consejo de su Magestad, &c. Hazemos saber á todos los Fieles Christianos, Vecinos y Moradores, Eñanes, y Habitantes en esta Ciudad, y demás Villas, Pueblos, y Lugares de este nuestro Obispado, de cualquier Estado, Calidad, y Condicion que sean, donde este nuestro Edicto fuere leydo, y publicado; y á quien lo en el contenido toca, ó tocar pueda en qualquiera manera que no havienlo visto los repetidos ejemplares en Edictos de los Señores nuestros Predecesores, Leyes, y Ordenanzas de este Reyno para extinguir la fabrica, y vicio de las perniciosas, é inmundas Bebidas de Agua ardiente de la tierra Tepachi, Guaparo, Vinguí, y otras de este modo, que la detestable costicia ha introducido fabricandolas de Miel, ó Zumo de Caña de Maza, Zebada podrida, y otras simples como Pina, Manzana, Cocos de cuya putrefaccion concurren semejantes Bebidas, delictivas del calor natural, abasteciendo vicios ingratos á las Fabricantes para ocasionar mayor enlutamiento; como son el de Chá, Alambres, Alcaparros, Ectermenos de Perros, todo caliente en sumo grado, de que se siguen muertes repentinias, muchas, y gravissimas enfermedades, daños considerables, é irreparables á la salud corporal, y perjuicio á la publica, con los frecuentes, lamentables infantes á que se precipitan los que vicio de tales Bebidas, pecando contra la Ley natural, virtud de la lacharid, los que las fabrican, y venden, cuyo desorden es, y ha sido tan clamoroso, que haviendo llegado á noticia de la Magestad (que es Dios guardado) y provocado la Real zelo á el Desplacido de diferentes Reales Cédulas mandando á los Excelentissimos Señores V^{os} Reyes, y demás Justicias Seculares, el cuidado, y vigilancia de la total extirpacion de tanto perjuicio, rogándonos, y encargándonos el que de nuestra parte concurremos: á cuyo fin novissimamente se nos ha incitado la delado cumplimiento en Despacho del Superior Gobierno de quatro del corriente.

Real Ordenanza Aprobada en la Ley 37. tit. 1. Lib. 6. de Ind.

Que los Obispos procedan en esto, con Censuras publicas, effi contra los que bebiere, expendieren, tuviere, y traxeren en estas bebidas, como contra las Justicias, que lo desmucaren, y fueren omisios en su castigo, y correccion; contra todos los que supieren esto, y no lo denunciaren ante los Magistros, y Jueces Ecclesiasticos, y Seculares respectivamente. Y considerando que el incurrir en este exceso no solo es pecado grave, pero incentivo, y causa proxima de otros gravissimos, y detestables delictos contra su Divina Magestad, en cuyo caso es muy justo, y debido, que todos los Devidos, y Leyes por la honra, y servicio de Dios, se junten y se ajen, y velen de la espada del castigo, y de la venganza; conviene que no se contenten solamente los Obispos con la declaracion de las Censuras contra los infractores Delinquentes, tratantes, y ocultadores de las dichas bebidas; pero que posen á la agravacion, y reagravacion de ellas hasta la de Anathema: pues ayudandose ambas Jurisdicciones Ecclesiastica, y Real podrá prometerse, y figurar el vencimiento de tanta desorden, y que tienen echadas tan bonas, y antiguas rayones, como parece de una Real Cédula dirigida á la Real Audiencia de Mexico, fecha en Toledo, á veinte y quatro de Agosto, de mil quinientos y veinte y nueve.

Por tanto, y para satisfacer nuestra conciencia, y deffeso, que debemos tener, y tenernos del mayor aprovechamiento espiritual de las Almas de nuestros Subditos, y oia los innumerables pecados, perjuicios, y daños, que de la fabrica, y vicio de dichas Bebidas se siguen á la salud espiritual, y corporal, en cumplimiento, y observancia de las Leyes de este Reyno, Ordenanzas, Reales Cédulas, por lo que á Nos toca: Exortamos, requerimos, y en virtud de Santa Obediencia, y pena de Excomunión mayor, y de diez años de privacion de los Sacramentos conforme á la Real Cédula de la Magestad, mandamos, que ninguna Persona, de nio mayor, y de doce años de edad, que sea, no pretenda, haga, venda, ni consienta hacer, ni vender dichas Bebidas de Agua ardiente de la tierra, Tepachi, Guaparo, y Vinguí, que se fabrican, y confeccionan de Miel, ó Zumo de Caña de Maza, Zebada podrida, y de los zumos mayormente si son acidos de las frutas, como de Pina, Manzana, Cocos, y otros semejantes. Y así mismo prohibamos, debajo de las mismas penas, otras cualesquier Bebidas que se hagan, fabricaren, y confeccionen de simples, é ingredientes semejantes á los expresados, y que puedan ocasionar los efectos referidos, con pretexto, motivo, ni causa alguna, con aprehimiento, que declararemos, y mandaremos declarar, y publicar por incursos en dichas penas de Excomunión mayor, y privacion de los Sacramentos, y mandamos á los que contravinieren á ello, además de proceder contra ellos por todo rigor de Derecho, Dado como dijimos Comisión en fonsa á los Jueces Ecclesiasticos, Curas Beneficidos, y Vicarios Militares de Doctrinas de este nuestro Obispado, y en la sujeción á los Vicarios de ellos, para que recibida informacion de los, ó tres, ó quatro contes contra los que fueren Transgresores de este nuestro Mandato, y sobre su delicto nos la remitan cerrada, y sellada, para que con la villa provéamos lo que convenga sobre dicha Declaracion, y Publicacion, y para proceder á todo lo que hubiere lugar en Derecho. Y así mismo regamos, y encargamos á la Justicia Ordinaria Alcaldes Mayores, sus Tenientes, y demás de este nuestro Obispado, zelos, y pongan todo cuidado, y vigilancia, para que lo contenido, y mandado en el, se guarde, y observe como conviene á el servicio de Dios nuestro Señor, y con ello se lleve enteramente cumplimiento á lo ordenado, y dispuesto por la Magestad en sus Leyes, Constituciones, Ordenanzas, y Real Cédula, que prohiben lo mismo. Y para que ninguna Persona pretenda ignorarlo, y llegue á noticia de todos, Mandamos fe publique este nuestro Edicto en un día festivo al tiempo del Ofertorio de la Misa, rito, rompa, ni borte, pena de Excomunión mayor lata, reservada. Dado en el Pueblo de Yracaca de este nuestro Obispado á veinte dias del mes de Febrero de mil setecientos y veinte y cinco años. Juan Antonio, Obispo de la Puebla, Por mandado del Obispo mi Señor. Dr. D. Francisco Ignacio de Lardizabal, y Elorza, Secretario.

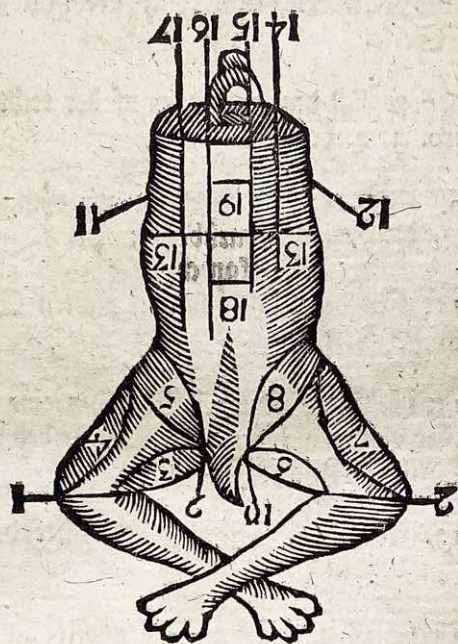
Y avisandole, tenido noticia, que sin embargo de las gravissimas penas, y Censuras, que el referido Edicto contienen no han cesado las fabricas de Tepachi, Agua ardiente, y demás Bebidas prohibidas en el, en tal exceso, é inmundicia, que se han muerto mas de quatro mil Personas, y habiendo confiado tambien, que algunas han fallecido repentinamente, y sin los Sacros Sacramentos, estando embriagados, originandoles la muerte de la malignidad de estas Bebidas. Y deseando nuestra obligacion el remedio eficaz de tantos daños, y de las innumerables almas, que se hacen á Dios nuestro Señor, mandamos, que el mencionado Edicto se guarde, cumpla, y execute inviolablemente, y á mayor abundamiento renovamos, é imponemos de nuevo las Penas, y Censuras en el interfas. Y declaramos por incursos en ellas á todas las Personas de cualquier Estado, Dignidad, Calidad, y condicion, que bebiere, hiziere, vendiere, ó tuviere dichas Bebidas, y á los que sabiendo que ajen las fabrican, tratan, y venden, no los denunciaren dentro de seis dias de la laxacion de este Edicto. Y para que llegue á noticia de todos, y ninguno algue ignorancia mandamos fe publique en un día festivo en nuestra Santa Iglesia Cathedral, y en todas las Parrochias de este Obispado. Dado en nuestro Palacio Episcopal de la Puebla de los Angeles, á primero de Junio de mil setecientos y treinta y cinco años.

Ben'to ob'po dela Puebla

Por mandado del Obispo mi Señor.

Diego Gonzalez Periañez

Zertheilung des Hasens.



Wie die Gabel stecken soll, zeigt die Figur, nemlich, daß der eine Zinken derselben in den Rückgrad, der andere aber unter solchem weggeht.

1. 2. Zwei Schnitte zur Ablösung des linken und rechten Knie-Glaichs.

3. Ein halb Mond förmiger Schnitt zur Ablösung des innern Theils am Markbein.

4. Ein dergleichen zu Ablösung des äußern Theils am Markbein.

3 2

5. Ein

*The Most Extensive 18th-Century
German Cookbook*

47. NEUES lehrreiches und vollständiges Magazin, vor junges Frauenzimmer die ganze Koch-Kunst, und Zuckerbeckerei. Karlsruhe: Michael Maklot, 1769-70.

8vo. Four folding woodcuts and several additional woodcuts in the text. 4 p.l., 750, [2] pp.; 1 p.l., [751]-860, 863-1097, 1080-1404, 1415-1542, 76 pp. followed by two blank leaves. Two volumes. Contemporary beige paper boards, contrasting lettering pieces on spines (one lettering piece missing from vol. I), lightly rubbed and chipped. \$2000.00

The very rare FIRST EDITION of this collection of more than 4500 recipes, each written in response to a question (e.g. "Wie macht man einen rechten Nudelteig?" – How does one make a true pasta? "Wie macht man eine Spargel-Suppe?" – How does one make asparagus soup? & "Wie macht man eine Rollade von Schweins-Köpfen?" – How does one make a trussed boneless roast from a pig's head?). Among the twenty sections are chapters devoted to bread; meat and fish; desserts; an illustrated section on carving; food preservation; storage; and marketing. At the end is a 76-page index.

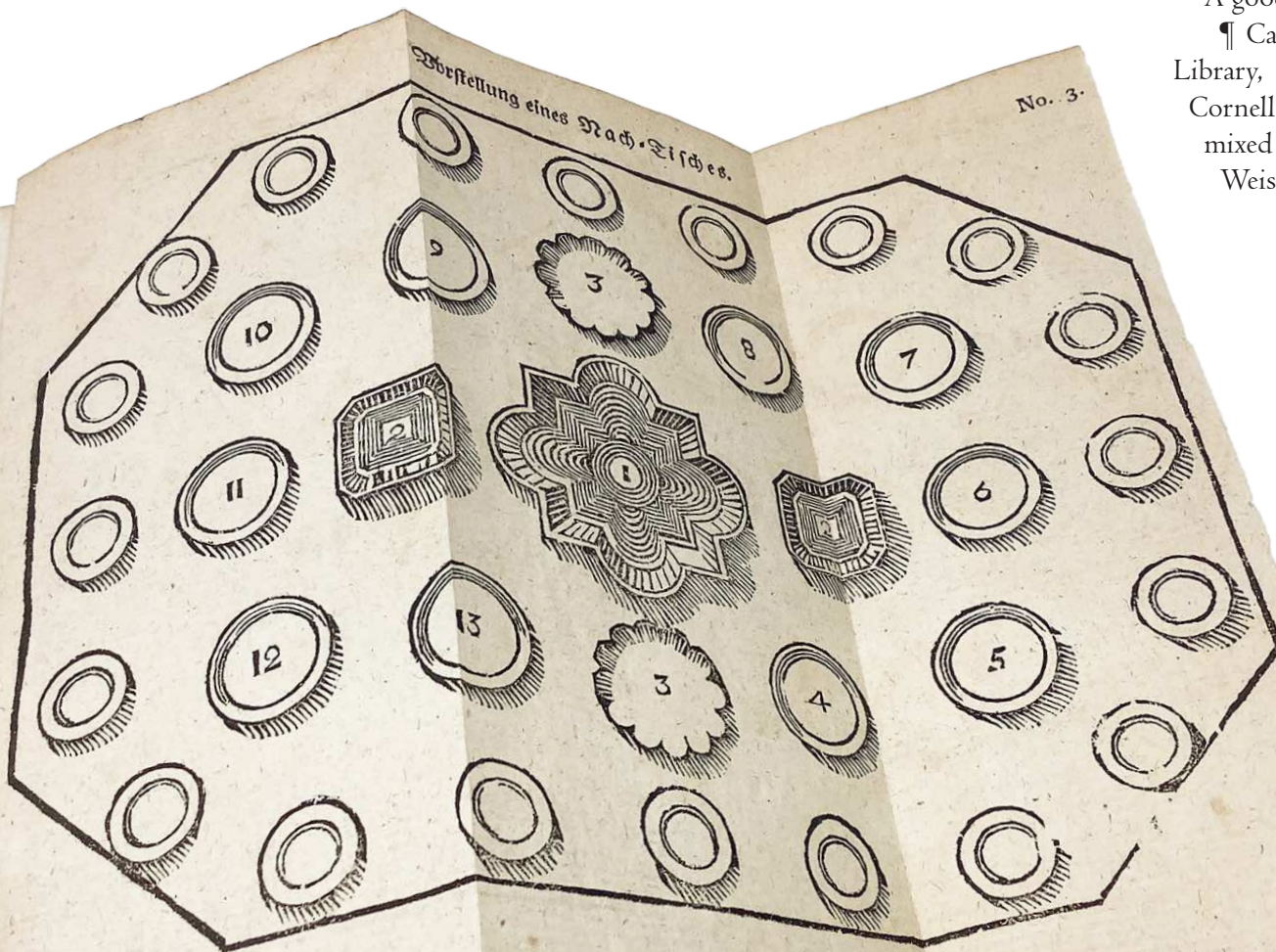
The anonymous female author ("Verfasserinn") indicates on the title page that she used Jeanne Marie Leprince de Beaumont's (1711-1780) textbook *Instructions pour les jeunes dames* (first ed.: 1764) as her model for this encyclopedic publication. The *Neues lehrreiches und vollständiges Magazin* however, is an entirely new gastronomical work. Written for upper class German kitchens, many of the recipes try to follow French tastes and quite a few have Italian influences. Some of the recipes include chicken with gooseberries, or combined with wild mushrooms and pistachios; grilled asparagus; cabbage with chestnuts; cucumbers filled with minced

partridge meat; salads with pumpkin or with snails; and battered lemon slices served as a dessert. Regarding gender and authorship, it is interesting to note, that the first woman to be named as an author of a cookbook was also German (Anna Wecker's *Ein köstlich neu Kochbuch*, 1597).

The folding woodcuts depict table arrangements and the woodcuts in the text provide carving instructions.

A good copy.

¶ Cagle 487; OCLC: New York Public Library, New York Academy of Medicine, Cornell University, and the Lilly Library (a mixed set of the first and second editions); Weiss 2752 (second edition only).



*During a Time of Epidemic,
Avoid Fruit and Vegetables
& Eat Beef*

48. OLVERA, Isidoro. Nueva doctrina sobre el colera. Mexico [City]: Lara, 1851.

4to. 2 p.l., 119, [1 - blank], [3], [1 - blank] pp. Original printed pink wrappers, repair to the upper right corner of the upper wrapper and first two leaves (not affecting text), lightly sunned. \$1500.00

The FIRST & ONLY EDITION of Isidoro Olvera's extremely rare study of cholera in Mexico. Between 1832 and 1849, cholera claimed 200,000 lives in Mexico. By 1854 and 1855, it was in Venezuela and Brazil.¹

Olvera's work is an analysis of cholera and contains various dietary recommendations. Sections discuss the origin of the disease; how atmospheric conditions could influence its spread; precursors of the disease; the progress of the illness; its pathology; how it affects the blood; comparisons with other diseases; on cramps; the role of the lungs; observations on how it spread through Mexico City and was treated; a theory of cholera; treatment and care for those with the illness.

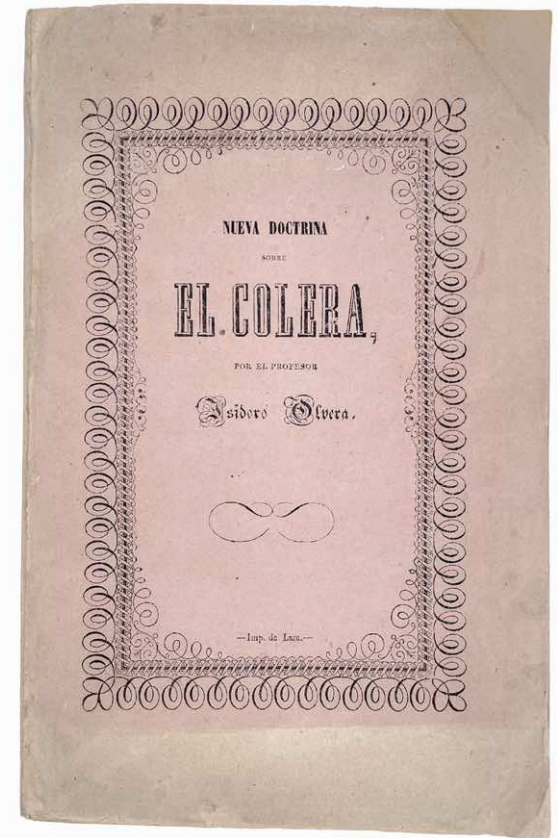
As regards to food and drink, Olvera discusses how one can contract cholera through food as the disease can enter the body through digestion. He also discourages the consumption of vegetables, fruit, and herbs and encourages the eating of tender meat, especially beef, and starch. Red wine should only be used in food, and tea should be drunk only when feeling despondent or after being exposed to a damp environment. If one is sick, one should eat rice and barley.

One interesting position that he maintains – and that our own government could have taken more into consideration during our own recent pandemic – is that the poor should be provided for during such a time. According to Olvera, they should have beef available to them to augment their diet and their living conditions should have sunshine, be well ventilated, and dry. From his observations in Mexico City, Olvera also notes that the disease affects the poor more than the wealthy.

Isidoro Olvera (1815-59) was a Mexican politician and doctor. He received his medical degree at the age of 16 and began to practice as a doctor when he reached his age of majority (18). In addition to this work on cholera, he also wrote a work on the theory of animal electricity and how it can be applied to fevers and typhus.

In very good condition and preserved in an archival folder.

¶ OCLC: one location outside of the United States.



¹ *Encyclopedia of pestilence, pandemics, and plagues*, p. 101; accessible at www.academia.dk/MedHist/Sygdomme/PDF/Encyclopedia_of_Pestilence_Pandemics_and_Plagues.pdf.



*The Cook from the Restaurant Ukraina, Moscow;
Unsanctioned Russian Pictorialism*

49. (PHOTOGRAPH.) Soshalsky, Georgy. Ming-Li-Fou, Kitaïski Povar (The Chinese Cook). Moscow, 1950s.

Silver print measuring 40cm x 25.5cm, preserved in an archival mat and framed under UV protection museum glass, on the verso of the print are the remains of some early glue. \$1500.00

A beautiful portrait of a Chinese chef named Min-Li-Fou – from the Restaurant Ukraina, Moscow – taken by Georgy Soshalsky (1895-1993), an important late Russian pictorialist. During the 1950s, the Russian state mandated that photography should represent the ideal of the worker and of Russian industry and technology. The current portrait is interesting because as a photographer and artist, Soshalsky instead created a compassionate portrait of an individual, in this case a chef, and not a document to record the power and interest of the state.

Georgy Soshalsky, along with Alexander Khlebnikov (1897–1979), founded Novator in 1961. Novator was a highly influential photography club in Moscow that sought to encourage photography outside of the official state-sponsored mandate. It has been argued that the club was one of the final vestiges of Russian pictorialism and, as such, was only able to survive because it had retreated into a private club setting. Prosecution of pictorialist photographers began in the 1930s because the government saw such photographs as of no use to the working class. “And yet pictorial culture and the spirituality of pictorial photography survived within photo clubs of the Soviet Union in the period following World War II as a form of opposition to photographic officialdom. Moscow’s Novator Photo Club headed by [Aleksandr] Grinberg’s students, Aleksandr Khlebnikov and Georgy Soshalsky, was the prime seat of the ‘old culture’.” – Irina Tchmyreva, *Etudes for the history of Russian Pictorialism*.

Interestingly, when Novator started, their membership was actually filled with people from a wide range of occupations from academia to locksmiths to retirees. Within the club, Shoshalsky was responsible for teaching the classes on photo journalism.

“Sochalsky” is written in pencil on the back of the silver print.

Unrecorded

50. (RESTAURANT history.) Arrest de la Cour de Parlement qui fait défenses à toutes personnes de frequenter les cabarets pendant la nuit & autres heures indûës, & pendant le service divin. Du 15 Decembre 1711. [Paris: Veuve François Muguet & Hubert Muguet, 1711.

4to. 4 pp. Mottled half calf over marbled boards.

\$1250.00

The extremely rare FIRST & ONLY EDITION of this regulation seeking to control the consumption of “affordable wine” at cabarets and the hours that they were open. The *Arrest* declares that the legal hours must be followed and wine cannot be served during periods of “divine service” (when everyone should be in a Catholic church). Punishments are discussed, both for those attending the cabarets as well as the cabaret owners.

It should be remembered that during the period of guilds (i.e. pre-1776), the making and selling of prepared food was extremely controlled and broken up by the different guilds (e.g. those for charcuterie, roast meats, soups, ragouts, breads, pastries, and so on).

As noted by Pierre Andrieu in his important history of restaurants entitled *Fine bouche*:

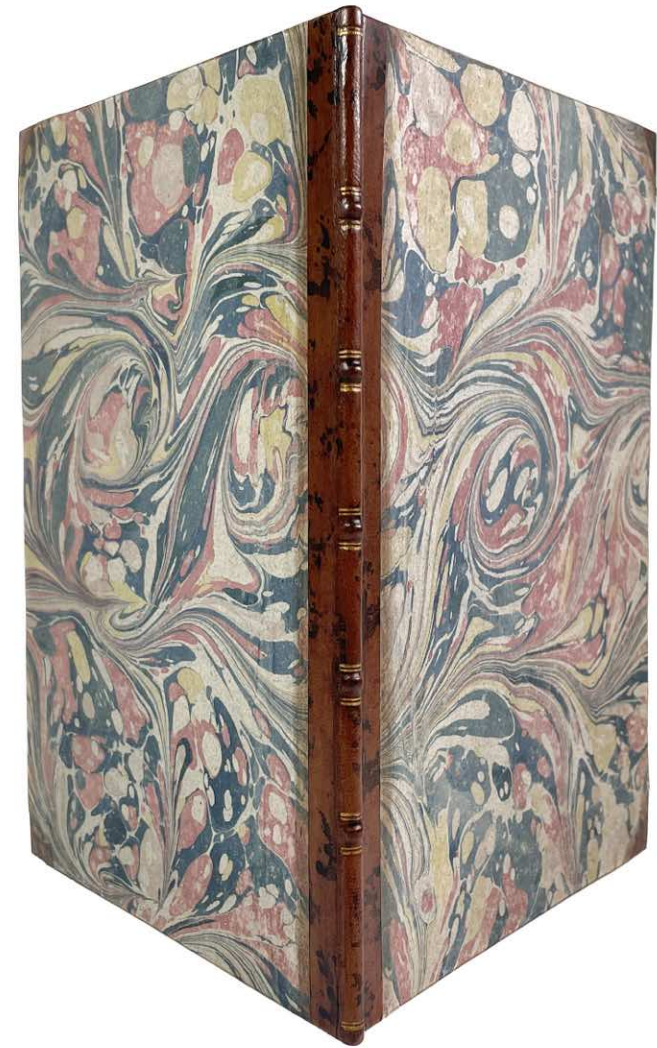
At this point it would be well to make the distinction between the vintner, the tavern-keeper and the cabaretier. Up to the end of the seventeenth century all wine bought at a vintner's had to be drunk off the premises. The shop-front consisted of a grille with an opening through which the customer handed his receptacle and received it back filled with whatever wine he had ordered. The tavern-keeper, on the other hand, sold wine by the jug, to be consumed on the premises. But the cabaretier provided his customers with a table properly laid out with cloth and cutlery, so that food could be partaken of when drinking the wine — pp. 7-8.

With this offering of food and wine, it is easy to understand why there were such regulations seeking to control the cabarets.¹

In very good condition.

¶ Not in OCLC.

¹ Andrieu continues by noting that winemakers “who sold their wine in jugs...were known as *broqueteurs*; those who sold by the barrel, or *muid*, were called *muingsiers*.”



Views into the Birth of the Restaurant

51. (RESTAURANT history.) Rowlandson, Thomas. Madame Vêry Restaurateur, Palais Royal, Paris. La Belle Liminaudiere au Caffee de Mille Collone, Palais Royale Paris. London, 1814.

41.5cm x 27.5cm. Contemporary hand-colored engraving.

\$950.00

A BEAUTIFUL ENGRAVING by the celebrated caricaturist Thomas Rowlandson. The print is hand-colored and represents the interiors of two important culinary establishments in the Palais Royal at the moment when the modern restaurant was coming into being.

Vêry opened in 1805 and was located under the arcades of the Palais-Royal. It was undoubtedly one of the very first restaurants in France, along with Les Trois Frères Provencaux and Méot, all of which thrived in the Palais-Royal. In the 18th and 19th century in France, lemonade was a very popular drink and the Café des Milles Colonnes was one of the most popular lemonade establishments, especially because its proprietress, Madame Romain, was spectacularly beautiful.

The Palais-Royal was a royal palace built for Cardinal Richelieu in the 1630s. Upon his death, Richelieu left the Palais to Louis XIII who then gave it to the Duke of Orléans. In 1784, the Palais was made partially open to the public by the duke. "The commercial development behind the palace allowed for a number of restaurants and cafés to be set up, while the arcades provided shelter for a good many of Paris's estimated 40,000 prostitutes. At the time the most famous restaurant in the Palais Royal was Vêry, which occupied three arcades next door to where the Grand Véfour is today."¹

The Café des Milles Colonnes was also known as a hangout for Napoleon. Bonaparte where he would visit the café to find out about recent events. In 1815, the year after our engraving, the café and Madame Romain were described by an English visitor as follows:

Vêry few ball rooms present the showy coup-d'oeil of this singular place. It is very splendidly mirrored all round, the plates being divided by fluted Corinthian pillars, which, as well as the company, seem innumerable multiplied. Waiters, in great numbers and activity, are serving coffee, ices, fruit, &c., to the different tables, which are all of marble, having a very cool and clean appearance...and enthroned in the middle of the hall close to the wall with a marble table before and mirror behind her, dressed in crimson velvet and cover with jewels, sits la belle Limonadière serenely looking down on the hundreds who are looking up to her, and only recalling to mind the fact that she is not an empress.²

On the verso is written in pencil: "(BM 12409 110). Thomas Rowlandson Published London 1814 (original color)."

Paper watermarked "1812."

In very good condition.

¹ Macdonough, Giles. *A palate in revolution*. 1987, p.52.

² See <https://www.geriwalton.com/madame-romain-la-belle-limonadie-francere/> for more on the café.



Rowlandson scul.

MADAME VERY RESTAURATEUR, PALAIS ROYAL, PARIS. *J.N.*



*How to Dine with "Logic and Distinction"
in Paris*

**52. (RESTAURANT history.) [Texier, Edmond
Auguste.] Les petits Paris. Paris-Restaurant. Paris:
Taride, 1854.**

Small 8vo. 96, [4] pp. Contemporary printed wrappers. \$1500.00

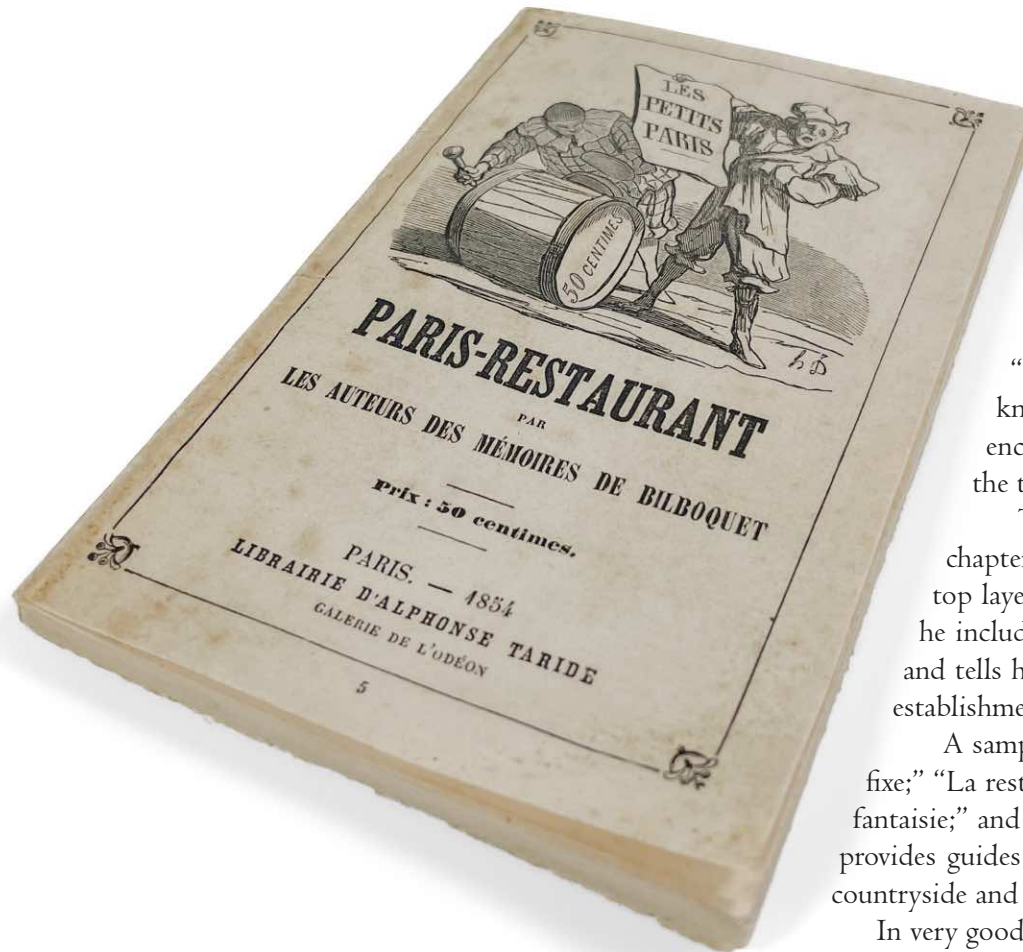
The FIRST & ONLY EDITION of this rare early guide to the restaurants of Paris. A collection of anecdotes and aphorisms concerning gastronomy and restaurant culture in Paris, the book teaches its readers how to "dine both with logic and distinction." The introduction continues "As you know, Paris is, in cooking, the most splendid and poorest, smartest and most encrusted city in the world. You will find all the greatness, all the miseries of the table."

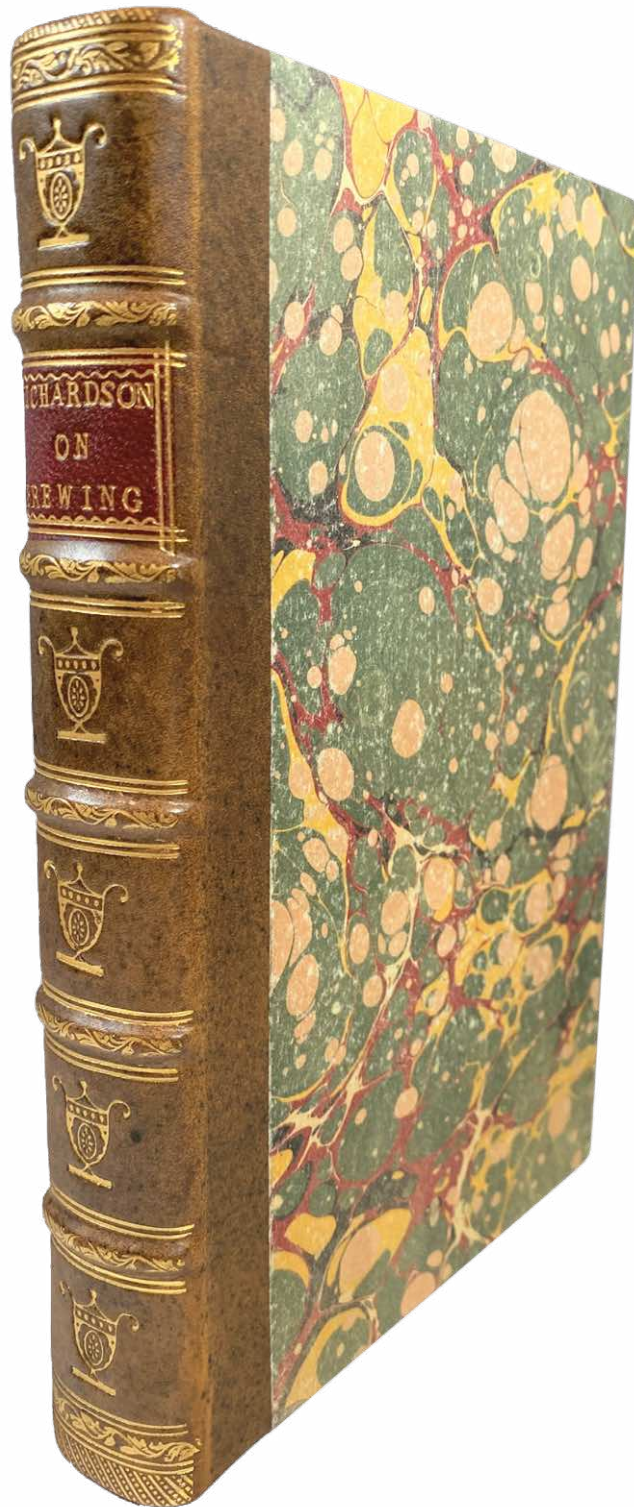
Towards this culinary education, the author provides no less than thirty-five chapters. In the chapter on "Les grande restaurants," the author notes that "the top layer has hardly changed and will probably not change for a long time." Here he includes the restaurant Véry, les Frères Provençaux, le café Anglais, and Véfour and tells how people from as far away as New York and Boston will come to these establishments to eat and drink wines such as Clos Vougeot and Romanée.

A sample of other chapters include "Le révolution culinaire;" "La cuisine à prix fixe;" "La restaurateur en chef;" "La restaurants de seconde classe;" "Les restaurants de fantaisie;" and "Les artistes de la serviette." The book is part of a publisher series that provides guides on how to enjoy the city of Paris (with a special price for those in the countryside and would like to order books in the series).

In very good condition.

¶ OCLC: Harvard, the Cincinnati & Hamilton County Public Library, and eight locations outside of the United States.





*An Important Contribution to Beer Making
in 18th-Century England*

53. RICHARDSON, John. *The philosophical principles of the science of brewing*. York: A. Ward, 1788.

8vo. 1 folding engraved plate. xxxiv, [2], 347, [9] pp. Quarter-speckled calf over marbled boards in the style of the period, spine richly gilt, red morocco lettering piece on spine, shadowing from folding engraved frontispiece plate onto title page, light browning on the initial and final leaves. \$1500.00

The First Collected Edition of three of John Richardson's works on making beer, here presented with additional material never before printed. Included are his *Theoretical hints on an improved practice of brewing malt-liquors* (first ed.: 1777); *Statical estimates of the materials for brewing* (first ed.: 1784); and *The use of the saccharometer* (first ed.: 1784). The thirty-four page introduction, the list of London brewers, and the postscript on the application of the saccharometer, appear here for the first time.

"To remedy the disappointments and losses resulting from bad practice, and to render this important business of more general utility to the public, and more particular advantage to individuals, is the purpose of the author, who, by a continued application to the subject, during several years practice and experience, has had the happiness to reduce the brewing science to a plain system, confirmed throughout by the most successful events. His *theory* is not a chimera of the brain, nor his *practice* the child of hypothesis. By a studious attention to a long course of repeated experiments, in the producing of every variety of malt-liquor, the *former* is discovered, which again, with reflected light, illumines the *latter*; so that by mutual reflection both are established and confirmed, to a degree of certainty equal to the utmost wishes of the operator.

"It is hoped the reader will find at least a partial confirmation of this in the subsequent sheets, now first published in a collected form." – from the author's Preface.

Additionally, the Preface provides a list of more than 150 London brewers active in 1786 with their production levels listed for three different types of beer (counted in barrels).

The folding engraved plate depicts "apparatus for estimating the value of malt, and malt liquors." With the signature of "Jho. Richardson" on page 347.

A good copy.

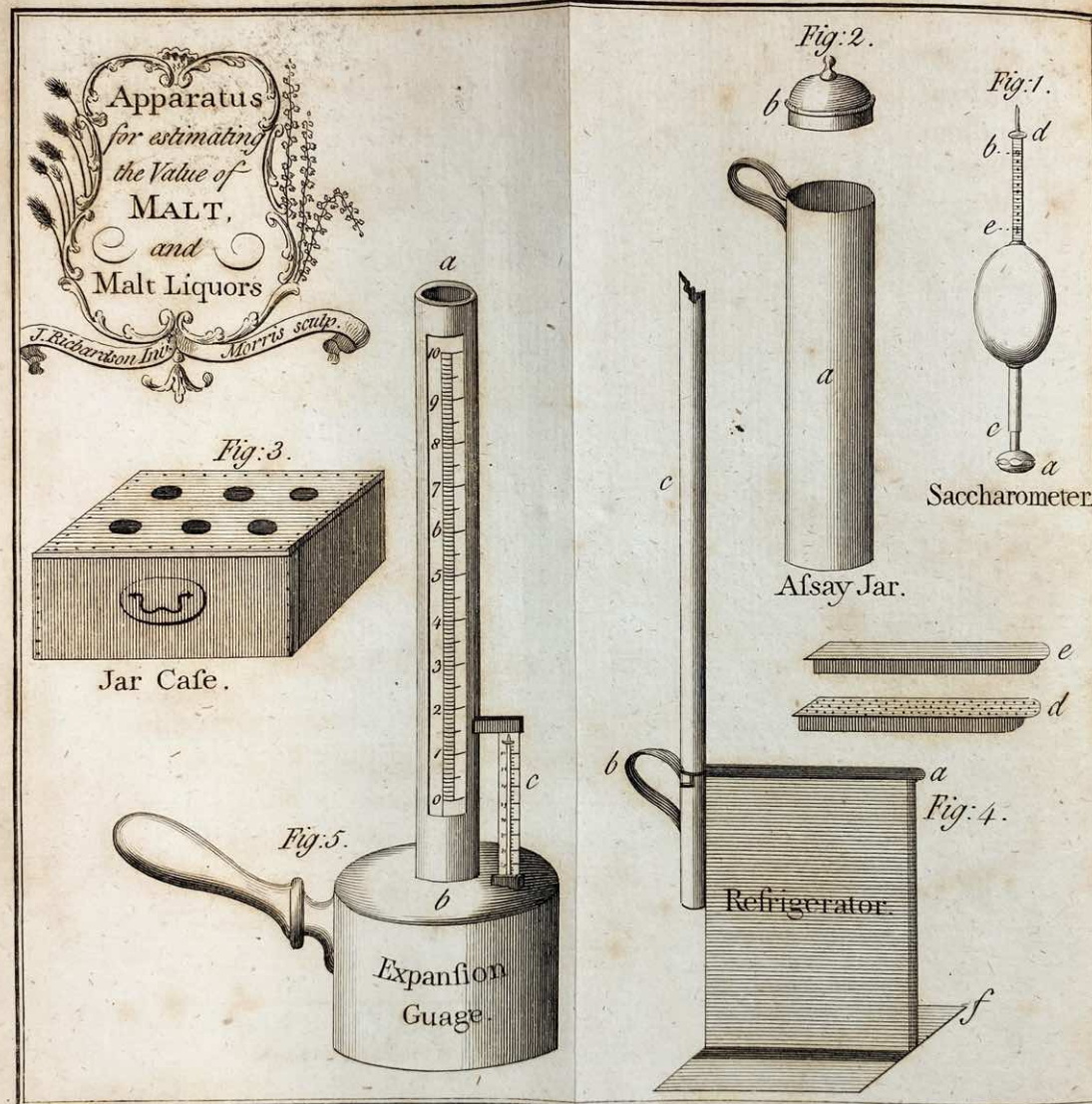
¶ ESTC & OCLC: Huntington Library, Ohio State University, University of Wisconsin (Madison), Redwood Library & Athenaeum, Wagner Free Institute (PA) Library Company of Philadelphia, Library of Congress, University of California (Davis), and seven locations outside of the US; Schoellhorn p. 244.

245

Materials for Brewing.

N ^o .	Gravity.	Attenuation.	Spirit produced.	Spirit producible in the ratio of experiment.
1	40.0 lbs.	18.4 lbs.	13.1 quarts	13.7 quarts
2	23.3 —	18.0 —	13.4 —	13.4 —
3	25.2 —	13.7 —	11.6 —	10.2 —
4	19.4 —	11.9 —	9.7 —	8.9 —
5	9.4 —	6.7 —	6.5 —	5.0 —

From this view of the spirit actually produced, and the several proportions producible according to the several proportions of the materials.



DISCOURS DE LA VIGNE

PAR FRANÇOIS ROALDÈS

PUBLIÉ, AVEC DIVERS AUTRES DOCUMENTS INÉDITS,

PAR

PHILIPPE TAMIZEY DE LARROQUE

BORDEAUX

IMPRIMERIE G. GOUNOUILHOU

11, RUE GUIRAUDE, 11

1886

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

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

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

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

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

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

In good condition.

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

Plants to Substitute for Coffee, Tea, and Sugar

55. RUMPF, Johann Daniel Friedrich. Deutschlands Goldgrube, oder durch welche inländischen Erzeugnisse kann der fremde Kaffee, Thee und Zucker möglichst ersetzt werden? Berlin: Oehmigke, 1799.

8vo. One hand-colored engraved frontispiece and one hand-colored engraved plate. 1 p.l., 171, [1 - blank] pp. Contemporary half calf over speckled boards, corners of boards slightly bumped, green edges. \$2500.00

The very rare FIRST EDITION of this work written to prove that Germany is a "goldmine" (*Goldgrube*) capable of producing a variety of excellent substitutes for coffee, tea, and sugar from plants and trees that grow well in that country.

In the coffee section, the author, Johann Daniel Friedrich Rumpf (1766-1838), provides an in-depth study of the history of drinking coffee; the preparation and effects of drinking coffee; and the disadvantages of consuming foreign coffee for Germany. He then provides twenty-four substitutes for coffee, some more likely than others. Included in this list are rye; barley; chestnut; beechnuts; sunflower seeds (also known as *Damenkaffee* or ladies' coffee); acorns; pea and lentil varieties including lupin seeds; and various root plants such as carrots, beets, chicory, potatoes, and turnips. There is also a description of the medicinal qualities inherent in each of these substitutes.



In the tea section, Rumpf writes about its planting and preparation; the varieties and history of Chinese tea; and the influence that drinking tea has on one's health. Rumpf emphasizes that, so far, no one has found a domestically grown plant that can satisfactorily replace Chinese tea. He then writes about some of the plants that people have used to make tea. Here he mentions *yerba maté*; *Chenopodium ambrosioides mexicanum* or *epazote* (an herb native to Mexico and one that is often used when cooking beans); peppermint; and lemon balm.

The cane sugar substitutes that Rumpf writes about are wide and varied and his writing on this subject takes up more than half of the book. In this section Rumpf writes on the history and nature of sugar; how to roll, boil, and refine sugar; and the medicinal properties of sugar. Substitutes recommended include honey; violets; melons; various fruits; corn stalks; various grains; beets; turnips; and the sap from palm trees, birch, Runkelrübewalnut, and maple.

With a contemporary ownership inscription on the recto of the upper free endpaper dated 1802.

The two hand-colored copper engravings are especially handsome. They represent various parts of the maple tree and beet.

In fine condition.

¶ OCLC: four locations outside of the United States.

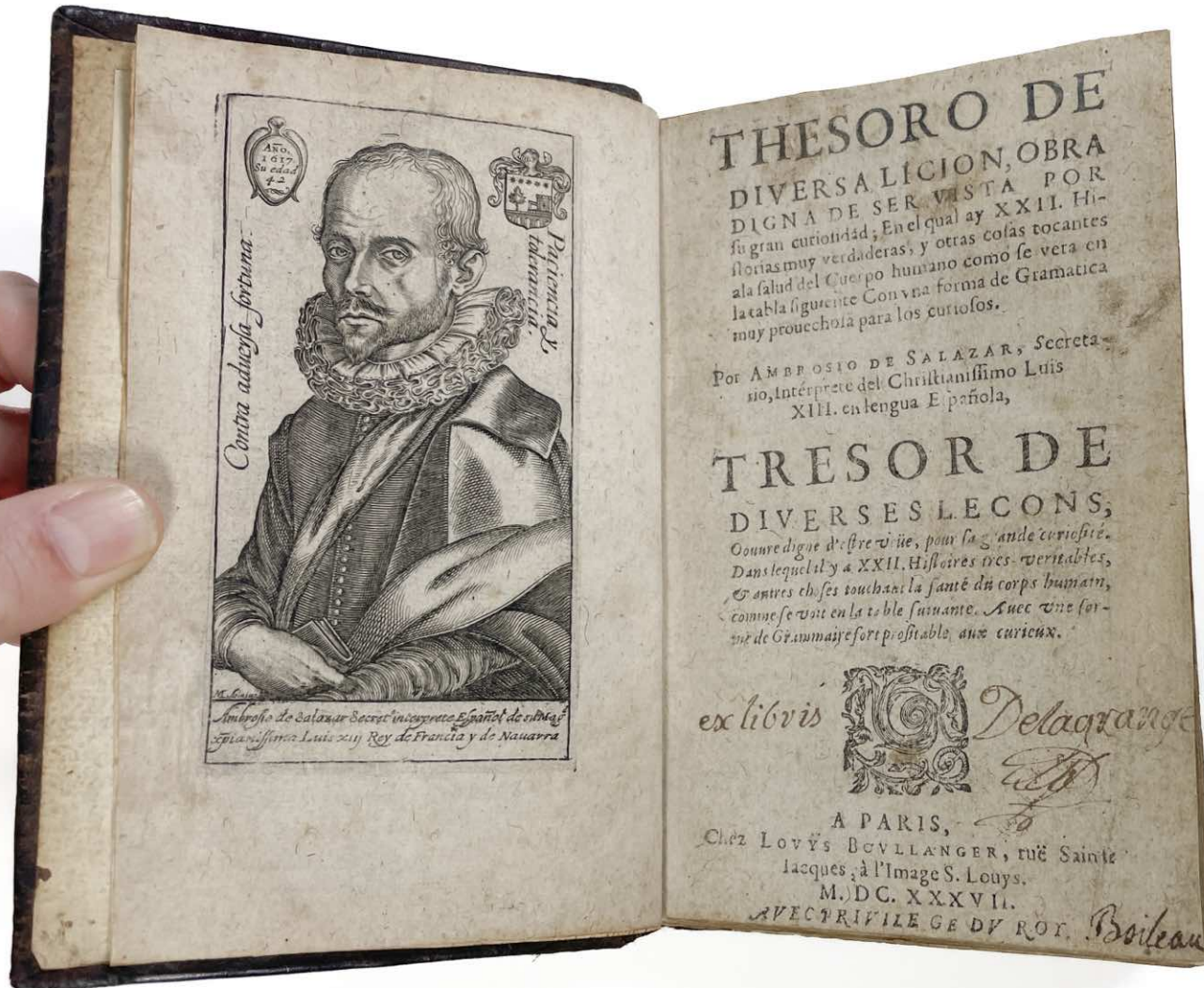


Deu
G o l d
ou
inländisc
fremde Kaffee
möglich
was ist
Zuc
Runkelrübe
z
Mit 2 il
B
bey Oehm

*"A Silver Dagger is Less Dangerous,
than a Misspoken Word"*

56. SALAZAR, Ambrosio de. Thesoro de diversa lición / Tresor de diverses lecons. Paris: Boullanger, 1637.

Small 4to. Engraved portrait, woodcut head and tailpieces, woodcut initials. 8 p.l. (including portrait), 176, 197-212, 193-270, [8] pp. Contemporary calf, spine blind stamped in six compartments, title stamped in gilt in second compartment. \$4500.00



The rare Second Edition of this encyclopedic bilingual work by Ambrosio de Salazar (1575-1643). Although the book contains large sections on geography and natural history, it also includes a thorough consideration of various foods.

Salazar was a Spanish grammarian from Murcia who participated in the French religious wars on the side of the Ligue. Afterwards, he lived for many years in Rouen and made a living teaching Spanish. He later moved to Paris and became secretary to Queen Anne of Austria and the interpreter for King Henry IV and the future Dauphin Louis XIII.

This work is unusual because of its bilingual format. Printed in two columns – the first column is in Spanish and the second is in French – Salazar's work allows for easy comparison between the two languages. To further support the reader, at the end is a 38-page bilingual dictionary organized by subject as well as a section on Spanish and French verbs and adverbs. As Salazar notes in his introduction, "A silver dagger is less dangerous than a miss-spoken word."

The work begins with a wide range of subjects. For example, there are entries on amber; ivory; gold; turquoise; coral; rivers; mountains; islands; springs; trees; birds; bees; lions; elephants; and dogs. Some of the areas covered in the geographic section include Goa; England; the Canary Islands; Malta; the Sierra Morena; Mount Olympus; Lake Avernus; the Nile; the Indus river; and a spring in Scotland.

This is then followed by approximately 75 pages devoted to various foodstuffs. These include bread; rice; peas; lentils; starch; wheat; goat; lamb; kid (goat); beef; hare; wild boar; sheep; bear; lion; cow; veal; brains; tongue; marrow; blood; kidneys; liver; heart; tail; lung; fat; trotters; partridge; chicken; rooster; pheasant; squab; peacock; duck; crane; ostrich; dove; starlings; quail; sparrow; lark; grapes; quince; pear; apple; raisins; dates; peaches; apricots; plums; olives; cherries; pomegranates; chestnuts; hazelnuts; almonds; oranges; wild cherries; lettuce; chicory; cabbage; spinach; fennel; parsley; purslane; coriander; marjoram; sage; rosemary; basil; arugula; watercress; rue; cucumbers; turnips; carrots; red melon; camomile; sugar; pumpkin; myrtle; honey; capers; mushrooms; truffles; asparagus; pepper; saffron; vanilla; ginger; clove; mustard; licorice; white wine; clear wine; sweet wine; vinegar; oil; and different types of water.

In the section on wine, Salazar notes that old wine is good for you in moderation:

Le vin vieil es chauffre & ouure les veines, rend la nourriture profitable, engendre de la chair & du sang au corps de l'homme : mais quand on le boit avec excès il endommage le foye & le cerveau, fait venir la courte haleine, cause des tremblemens & la paralisie, & encor l'apoplexie. Quand on le boit modérément, il est bon pour la colique, & pour le foye ; & d'avantage aux personnes froides.

Old wine heats & opens the veins, makes food profitable, generates flesh & blood in the body of man: but when drunk in excess it damages the liver & the brain, causes shortness of breath, causes tremors & paralysis, & even apoplexy. When drunk in moderation, it is good for colic and for the liver; & more for cold people.

Written to bridge the culture and language gap between two neighboring countries, Salazar's *Thesoro/Tresor* is a comprehensive compendium of information about natural history, health, and food in the early modern period in Europe.

Despite the irregularities in the pagination, the collation is complete and the catchwords match.

With early ownership inscriptions of Boileau (p. 1) and Delagrangé (p. 51). On the upper pastedown is a 19th-century cipher bookplate for "AP" printed in green ink.

A very good copy.

¶ OCLC: University of California (Los Angeles), New York Public Library, National Library of Medicine, and seven locations outside of the United States. The first edition is at University of California (Los Angeles), University of Wisconsin (Madison), and two locations in Europe.

Schatzkästlein

für

den Bürger und Landmann,

oder

auserlesene Sammlung

vorzüglicher und erprobter

Rathschläge, Mittel und Rezepte.

Drittes Heft.

Part: Daublen. Glogau.

G l o g a u,

Druck und Verlag der Neuen Günterschen Buchhandlung.

1823.

*An Extremely Rare Guide to Domestic and Rural Economy,
With Much on Cookery*

**57. SCHATZKÄSTLEIN für den Bürger und Landmann
oder auserlesene Sammlung vorzüglicher und erprob-
ter Rathschläge, Mittel und Rezepte. Glogau: Neuen
Günterschen Buchhandlung, 1823.**

12mo. 112 pp.; 112 pp.; 128 pp. Contemporary marbled-boards, rubbed, paper label on spine, light foxing throughout due to paper quality. \$1000.00

An extremely rare early edition of this guide to living in the city and country, presented here with all three parts bound together. There are only one or two locations of each of the parts listed in OCLC (all in German libraries) and only one location is known for all three bound together (and this is for a later edition from 1828). Weiss knew of later editions only (and these of parts one and two only).

In our copy, part one is indicated as the third edition; parts two and three are apparently the first editions. Sections provide cookery and household recipes as well as advice on gardening and animal husbandry.

Contemporary ownership signature on each title page.

An extremely rare guide to domestic and rural economy.

An Extravagant Culinary History by a Famous Collector of Gastronomy

58. SCHRAEMLI, Harry. Von Lucullus zu Escoffier. Ein Schlemmerbuch für kluge Frauen und gescheite Männer. Zürich: Interverlag, [1949].

8vo. Title page in red and black, numerous plates and illustrations. 296, [3] pp. Calf binding by Albert Burkhardt, all edges gilt.

\$750.00

The FIRST EDITION of Schraemli's famous history of cooking and cookbooks, profusely illustrated and handsomely bound by Albert Burkhardt. This is one of the delux issues, numbered 34 of 100 and signed by Schraemli on the colophon page. The title pages of most all of the great cookbooks are reproduced.

Schraemli was one of the 20th century's greatest cookbook collectors.

In fine condition.



With a Beautiful Engraving of a Cooking Fireplace

59. SCHREGER, Odilo. Der Vorsichtige und nach heutigem Geschmacke wohlerfahrne Speisemeister. Augsburg: Matthäus Riegers sel. Söhnen, 1778.

8vo. Engraved frontispiece, title page printed in red and black. 15 p.l., 484, [25] pp. Contemporary half-vellum over marbled boards, printed paper label on spine, edges sprinkled red, bright and crisp throughout. \$2000.00

The very rare Second Edition of Schreger's popular cookbook, first published as *Speiss-Meister* in 1766 and for which OCLC does not record a location. The first section discusses various foods and their properties and is organized according to meats, fish, non-meat foods, spices, and different drinks. The second section is a cookbook of more than 400 recipes.

Schreger (1697-1774) also wrote works on household economy and medicine. The charming engraved frontispiece depicts a busy kitchen and appears for the first time in this edition.

A particularly good copy of a rare German guide to food and cookery.

With an ownership inscription on the title page dated 1783 and the library stamp of Rolf Dittmar on the upper pastedown. Dittmar amassed one of the largest collections of German cookbooks ever formed.

¶ OCLC records three locations only: the New York Academy of Medicine, Lilly Library, and the Library of Congress; Weiss 3484.



Odilo Schregers,
der vorsichtige
und
nach heutigem Geschmacke
wohlerfahrne
Ex libris Riegers: W. & C. 1783
Speisemeister.
1778
Mit einer Anweisung
zum Kochen, Trenchiren
und
einigen sonderheitlichen Complimenten.

Mit beygefügten
allgemeinen Tischregeln.



Augsburg,
bey Matthäus Riegers sel. Söhnen. 1778.

On Salad

60. SCHÜTZE, Johann Friedrich. *Abhandlung von dem Nußen und Schaden derer Salate*. Leipzig: Johann Christoph Sollner, 1758.

4to. Title page woodcut vignette, woodcut head and tailpieces, and one woodcut historiated initial. 158, [2] pp. Contemporary blue pastepaper boards, spine sunned, edges speckled red, minor staining to the lower margin of some leaves. \$7500.00

The very rare FIRST & ONLY EDITION of this monograph on salads. Schütze covers how to make different types of salads; their effect on the body; and their various health properties.

The book is comprised of four different sections, each with multiple chapters. The first section begins with an introduction on the different temperaments followed by four different chapters, each devoted to a common ingredient in salad: vinegar, oil, salt, and pepper. The second section covers salad ingredients that are considered “cold:” burdock, chicory, endive, borage, sorrel, and cucumbers. The third is on salads and the ingredients that are considered “hot:” celery, tarragon, brooklime, watercress, spoonwort (a.k.a. “scurvygrass” known for its high vitamin C content), and mustard greens. The fourth section has chapters on more mild ingredients: rampion, beet, asparagus, hops, and cabbage. Other sections discuss the amounts of salad to eat, its preparation, health benefits and concerns, and the joy of having a salad. It is interesting to note that although the idea of “warm” and “cold” ingredients here comes from a tradition of Galenic medicine, the ideas also appear in Ayurvedic medicine and traditional Chinese medicine.





Abhandlung
von dem
Nutzen und Schaden derer Salate
überhaupt
und derer gewöhnlichsten
Salat = Pflanzen
insonderheit.

Erste Abtheilung.
Einleitung.

S. I.



in Salat ist ein bekanntes Gericht, welches entweder aus denen Keimgen, oder Blättern und Blumen, oder Früchten, oder Wurzeln, gewisser Pflanzen, ohne oder nach vorgängiger hinlänglicher Abkochung, mit Ölig, Del, Salz und Pfeffer zubereitet wird. *

* Ich weiß wohl, daß man auch, statt des Oels, Butter, oder Speck, zum Salat nimmt, wenn man ihn nämlich, wie an theils Orten gebräuchlich ist, warm zureichten will; allein was ist die Butter anders, als ein Del? Die Alten nenneten ja schon die Butter *Oleum de lacte*, wie *Io. Antonid.*

van

This is the earliest German study of salad that we are aware of. The first monograph on salad was the *Archidipino* by Massonio published in 1627. Schultze's *Abhandlung von dem Nutzen und Schaden derer Salate* is the only other early work on salad that we have come across and it is much rarer than Massonio's *Archidipino*.

On the title page we read that Schütze was a physician to the princes of Sachsen-Coburg and Neuhauss. He also published works on pregnancy and midwifery.

With an early bookseller's ticket on the upper pastedown "W. Junk, Verlag u. Buchandl, Naturwiss u. Mathemat. Berlin W. 15."

A very good copy.

¶ OCLC: University of California (Berkeley) and three locations outside of the United States; Vicaire col. 776; Weiss 3508.

*An Essential Cookbook for the First Wave
of Germans to Emigrate
to South America*

**61. SCHWARTZ, Henriette. Deutsches kochbuch für Südamerika.
Buenos Aires: Fändrich, 1923.**

25cm x 14cm. 243, [5] pp. Publisher's green cloth boards, blind-stamped decorative border around sides, gilt-stamped title on upper board, corners bumped, small stain to lower board, paper browned due to paper quality. \$1750.00

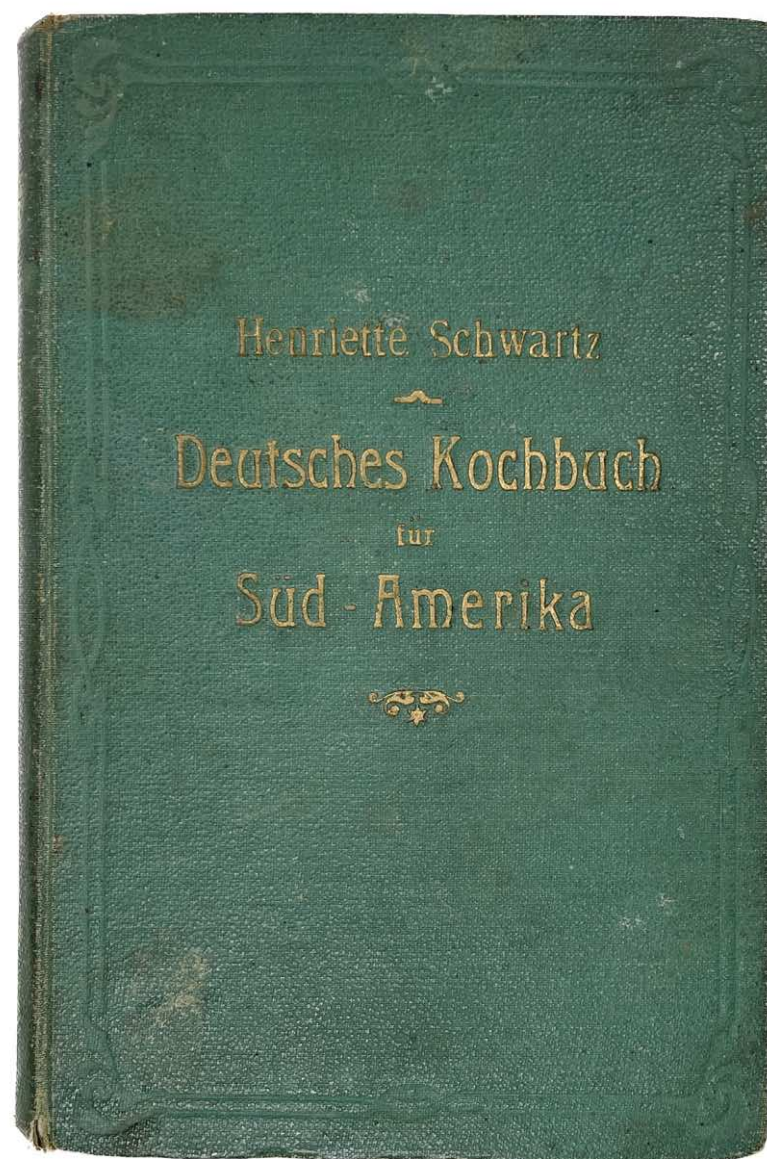
The extremely rare Second Expanded Edition of this highly influential South American and German cookery book that had been written for the first generation of German immigrants. (The first edition, printed in 1918, is only recorded in an electronic edition.) In the preface, the author notes that the second edition contains a hundred new recipes that are mainly local and that she added more vocabulary to the dictionary (see below).

The cookbook is divided into the following sections: soups; starters; meat and fish dishes; vegetable dishes; sausages; flour, rice, and egg dishes; dumplings; pies; sauces; salads; desserts; and beverages (mostly alcohol-based). This work not only mentions how to use the ingredients available in South America, but also describes local cooking accessories and their maintenance, how to correctly store meat, and how to produce various kinds of butter. Also included is a German-Spanish and a Spanish-German culinary word, phrase, and number dictionary.

The cookbook is particularly thorough in that each recipe is written first in German and then in Spanish. Included are thirty-one recipes for the potato; *membrillo* (quince paste); guava paste; yerba (buena) tea; chocolate soup; and dishes using local fish and game.

Although browned throughout due to the paper quality, the copy is otherwise in good condition.

¶ OCLC: two locations in Germany only.



*A Cookbook for the "Vagrants, Miscreants,
and the Underclasses of Society"*

**62. THE UNIVERSAL INSTRUCTOR, or, modern receipt book.
London: Catnach, c.1812-13.**

12mo. Woodcut vignette and border on title page and one woodcut vignette in the text. 12 pp.
Stitched as issued, light wear to the outer margins. \$1000.00

The extremely rare FIRST EDITION of this small jewel of a cookbook. Issued by the publisher James Catnach using the ancient wooden press in his family home in Seven Dials, London, this cookbook was originally sold cheaply by street hawkers alongside broadsheets and penny ballads.

In the history of cookbook publishing and distribution, this little cookbook is an excellent example of the moment when cookbooks were first marketed to those living with modest incomes. In France, this market was also beginning to emerge, with early examples appearing during the French Revolution. In the 19th century, cookbooks began to appear in smaller formats and produced with cheaper printing methods. *The universal instructor* is a very good example and considering its ephemerality, it is not surprising that not many have survived.

The little book is made up of 46 different directions covering health, domestic science, and culinary receipts. Included is a description on how to make wash balls; how to clean ink out of mahogany; a recipe for "Fine Ginger Cakes for Cold Weather;" how women can remove hair from their chin; a cure "For Dysentry, or Cholera Morbus" (isinglas with water, milk, and sugar); and a method "To sweeten Meat, Fish, &c. that is tainted" (boil the meat or fish with coal).

"It was from the little shop and parlour at 2 Monmouth Court, Seven Dials that James Catnach set up his printing business c. 1813 using only his father's old wooden printing press. He was now supporting his mother and family and so had even more incentive to succeed, and so by very careful management he gradually built up a very solid yet lucrative business.

His main-stay was small histories, ballad poetry, broadsides, catch-pennies, and penny awfuls. And the customers who were connected with the catchpenny trade and who frequented his place of business were, in the main, vagrants, miscreants, and the underclasses of society" – *Wikipedia*.

In very good condition.

¶ OCLC dates the book to 1812-1813: University of Pennsylvania and one location outside of the United States. A later edition appeared in Dublin (1831) and in Birmingham (1832), each with only one location.



*A Lovely Copy of a Rare Study
of Winemaking*

**63. (WINE.) Articles, vignes, raisins, vendages et vins.
Lausanne: Grasset, 1778.**

12mo. 2 p. l., 209, [3 - blank] pp. Contemporary pastepaper boards, contemporary paper label on spine with title in manuscript, light wear to head and tail of spine, most edges untrimmed. \$7500.00

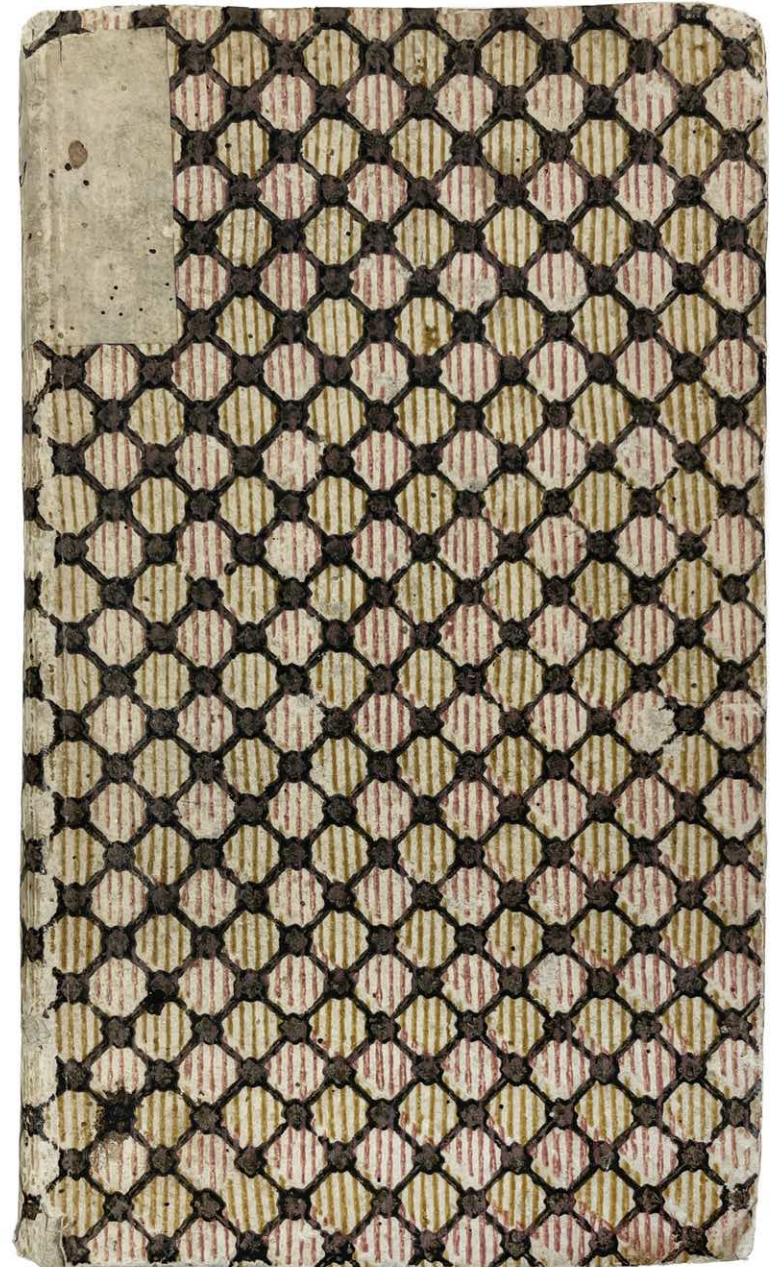
The FIRST & ONLY EDITION of this early collection of texts concerning viticulture and oenology. Sections cover the history of the vine and its culture; choice of plants; care of the vine; grape varieties; the harvest; how to make wine; different types of wine; the qualities of a good cave; care of the wine in the cave or in the barrel; and bottling. Pages 30-60 reprint an essay by de Saussure entitled "Mannier de provignier de vigne." Pages 184-209 contain a publisher's catalogue.

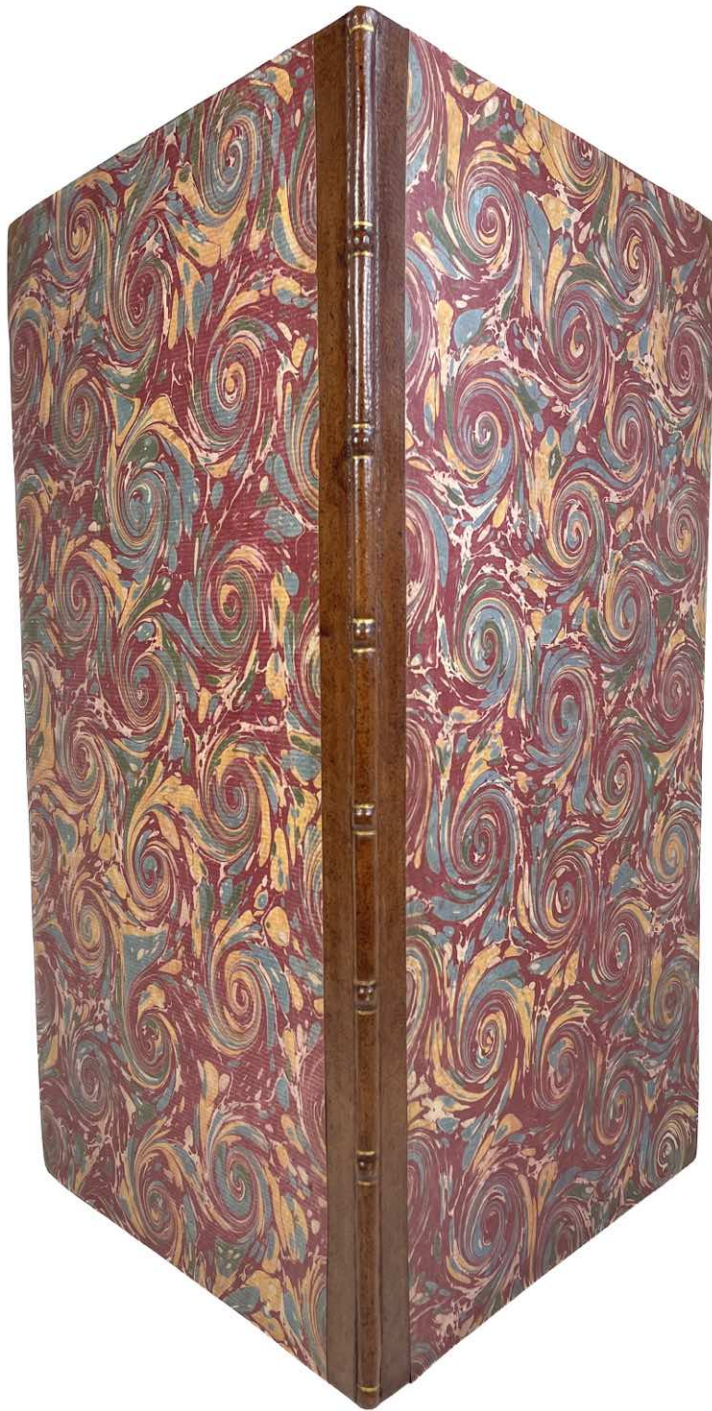
On the upper pastedown is an interesting contemporary ownership inscription of Magnin de Rolle that includes from whom he bought the book, when (1781), and how much he paid.

Also on the upper pastedown is a small and elegant modern exlibris with a "DC" cipher and the phrase "entretenir le feu et le veiller sur les cendres."

A handsome copy in beautiful pastepaper boards.

¶ Chwartz private library catalogue, vol. I p. 194 (who gives Horace-Bénédict de Saussure as Saussure's full name); OCLC: New York Historical Society, Brown University, Library of Congress, Worthington Public Library (OH), University of California (Davis), College of Physicians of Philadelphia, and three in Europe.





*A Battle between the Winemakers
& the Wine Merchants of Paris*

**64. (WINE.) Au roy...les bourgeois de Paris vendans le
vin. c.1714.**

Folio. 4 pp. Half calf over marbled boards in the style of the period, raised bands, single gilt fillet on spine. \$3000.00

UNRECORDED. The making of wine in Paris dates back to pre-Roman times. Vineyards were throughout the city and by 10th century, the viticulture and the wine trade of Paris was a major economic force in the city and the Seine was a crucial wine shipping route within France.

The current work documents a struggle within the wine trade in Paris that spans the time of Louis XIV. The vineyard owners and wine-makers of Paris are arguing that they not only should be allowed to sell their wine within Paris, but that they should be allowed to set up an establishment where people can come and drink it ("tables, pots, and glasses" – think early 18th century wine bar).

On the other side of the argument, the wine merchants believe that they have the exclusive right to sell wine within the city of Paris. In the work, the roles of the tavern and cabaret owners are discussed in terms of what kind of table service they can provide (can they sell wine served on tables with table cloths and napkins, can they serve food, can food be brought in from outside, and they sell take out, and so on) with a focus on the precedent set down by a law passed on November 29th, 1680.

Early texts on the French wine trade are very rare.

In very good condition.

Unrecorded

65. (WINE.) Bonnet, A. *Recherches sur la structure du grain de raisin*. Montpellier: Coulet et fils, 1903.

8vo. Three lithograph plates and 18 illustrations in the text. 47, [1] pp. Original wrappers bound in quarter calf over marbled boards, triple-gilt fillets on spine, lightly browned. \$1500.00

The extremely rare FIRST & ONLY EDITION of this early scientific study of grapes and their structure. On the title page we learn that Bonnet was a "Préparateur de Viticulture" at the National School of Agriculture in Montpellier.

Right off the bat, Bonnet explains that most studies (and ampelographies) have focused on the grape's exterior characteristics (form, dimensions, and color) as well as its basic internal anatomy. In the current study, Bonnet is seeking to expand that analysis to include more detailed study that includes the *pédicelle* (the pedicel, the part that attaches the grape to the stem). According to Bonnet, this component plays an important role in the tannins and acids in wine, and thereby, it's taste. He also gives considerable attention to the grape's seed and other parts of the interior.

Several different types of grapes are studied and represented throughout with anatomical illustrations. Towards the end is a chapter that focuses on the "structure of the pellicle in American [grape] species."

With the early ownership inscription of "A. Bordes" on the recto of the upper free endpaper.

¶ Not in OCLC or the usual wine bibliographies.

encore, et au moment de la maturité on peut faire sur une coupe transversale du grain les observations suivantes :

Les cellules des 6-10 assises extérieures ont à peu près doublé d'épaisseur radiale, tandis qu'elles se sont considérablement allongées tangentiellement; leurs membranes ont vu



Fig. 15.

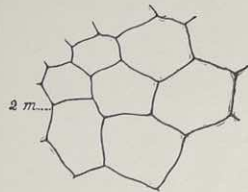


Fig. 16.

s'accroître leur épaisseur primitive; elles se détachent très facilement du tissu sous-jacent et forment avec la cuticule et l'épiderme la *pellicule* ou *peau* du grain. On sait que celle-ci

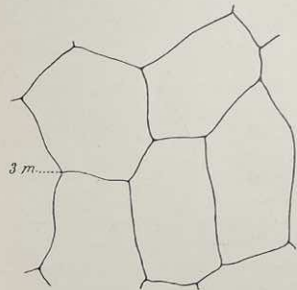


Fig. 17.

est recouverte extérieurement par un dépôt cireux uniformément réparti qui donne aux grains noirs une teinte bleutée

An Unrecorded Work Documenting
Wine Production
in France

66. (WINE.) Cot, [Justin]. *Rapport sur la suppression des octrois*. Montpellier: Grollier, 1892.

8vo. Twenty-two lithograph plates (most are folding, most are printed on thick paper, some are chromolithographs of pie charts, others are graphs printed in three different colors, and a few are tables). v, [1 - blank], 95, [1 - blank], 14, [2 - blank] pp. Original printed wrappers, spotting to wrappers, lightly browned throughout, untrimmed. \$3500.00

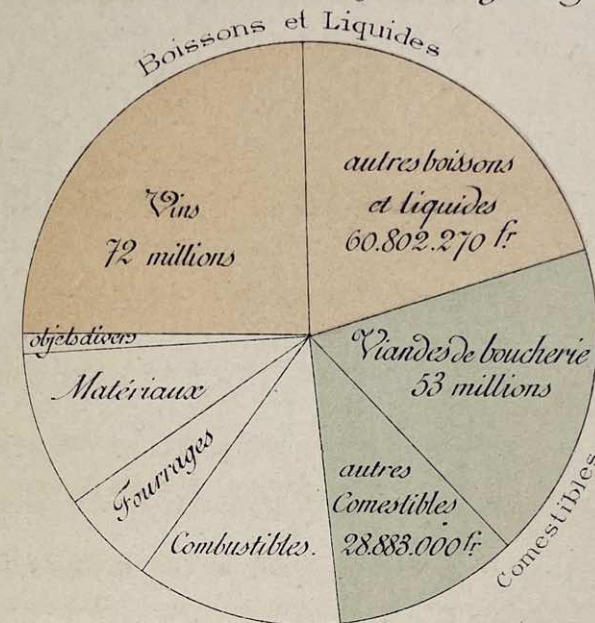
The extremely rare FIRST & ONLY EDITION of Dr. Justin Cot's study of wine production in France. What is utterly remarkable about this work is the profuse use of lithograph plates to visually represent wine data through various graphs and charts.

The taxing of local wines and articles of food dates back to Roman times (when they were called *vectigalia*). By the Middle Ages in France, these methods of taxation were granted by royal charter and were known as *octroyer*, thus allowing the towns to tax themselves as wine moved in and out of the various cities. By the mid-18th century and Cardinal Mazarin, these proceeds went into the public treasury; in some cases, payment could be made by giving the government a percentage of the product, but this practice ceased by 1852. The collection of *octrois* continued until its abolition in 1948.

Wine was the most heavily taxed product. Because of this, by the late 19th century, there was considerable protest against the *octrois*, supported by arguments that it weakened the wine market in France. In *Rapport sur la suppression des octrois*, Dr. Cot studies the effects of recent national changes to the *octrois* regulations and the way it has affected the wine production and consumption in different cities and regions in France.

France entière 1890

Répartition proportionnelle du produit des octrois pour la France entière suivant les six catégories d'objets imposés.



	Proportion %		
Vins	24,36 %	} 30,54 %	} 73 %
Cidres	0,68		
Bières	5,50		
Autres boissons et liquides	14,39 = 14,39	} 27,80	
Viandes de boucherie	17,98		
Autres comestibles	9,82		
Combustibles	11,30		
Tourrages	5,34		
Matériaux	9,10		
Objets divers	1,53		
Total	100,00		

Les boissons et les comestibles = 214.831.662 fr. (73 %)
— Le produit total brut des octrois qui était de 295 millions en 1890, s'est élevé à 305 millions en 1891.

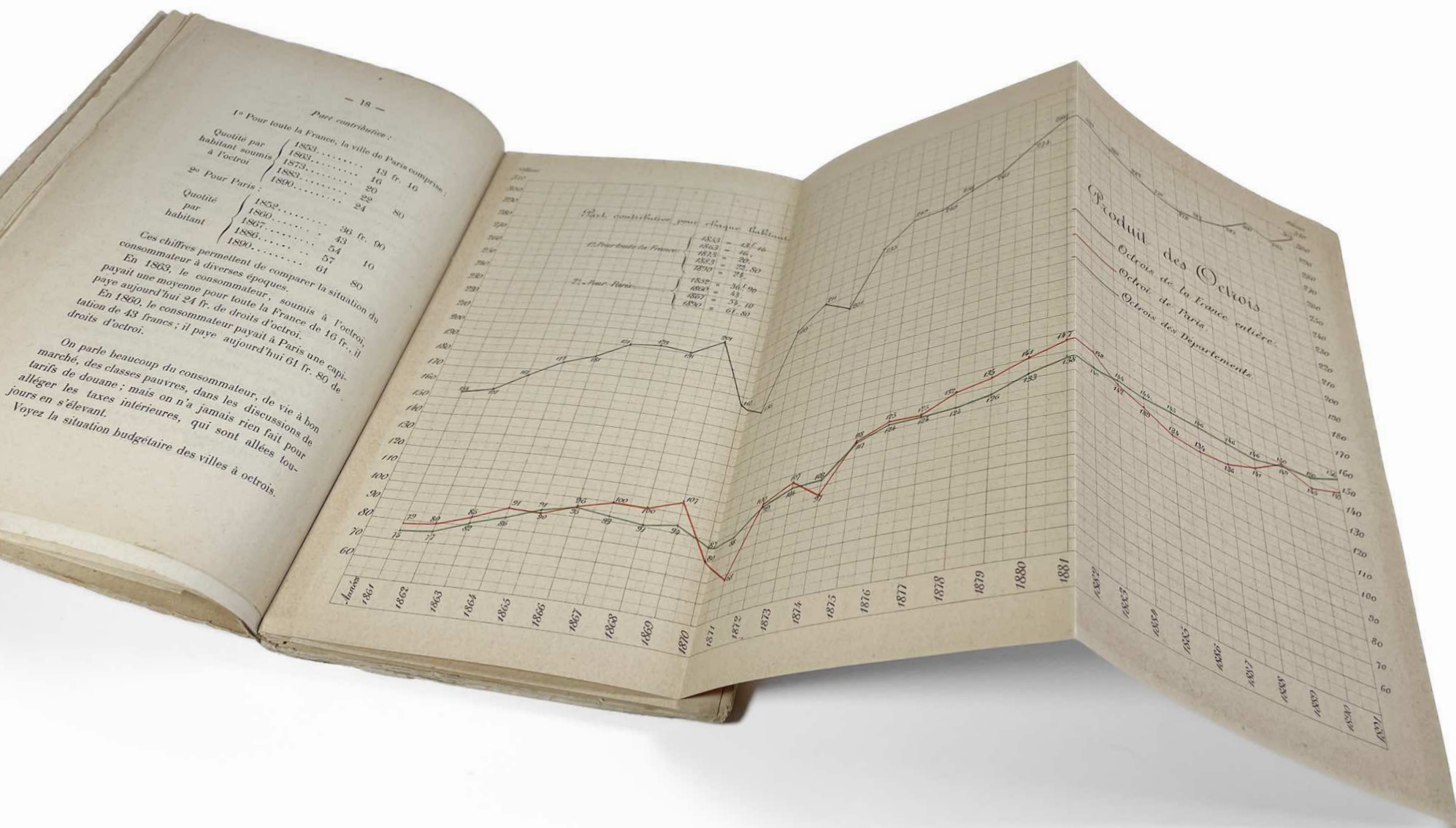
All of the lithographs are for the year 1890. Among the plates are graphs showing levels of wine consumption in the 89 departments in France; wine consumption in the principle cities; tables showing consumption levels of wine vs cider vs spirits; different colored pie charts showing how much the taxation of wine produced in Paris, Lyon, Montpellier, Marseille, and Nimes when compared to other drinks, meat, and other foods; and how much the taxation of wine alone produced in major cities in France (Paris is first and Bordeaux is fourth).

Statistical information on the wine trade in France during the nineteenth century is rare. To find it so profusely illustrated is exceptional.

With an inscription signed by the author on the title page.

In very good condition.

¶ Not in OCLC.



Unrecorded

67. (WINE.) Dupuis, Jean Amans Noel. Essai sur le vin et quelques-uns de ses produits. Montpellier: Martel, 1816.

4to. 32 pp. Half calf over marbled boards in the style of the period, spine gilt, black morocco lettering piece on spine. \$3000.00

The extremely rare FIRST & ONLY EDITION of Dupuis' study of wine and its various uses in medicine. Dupuis begins by noting that "among the many productions of nature" which are "indispensable...for civilized man," wine has captivated the attention of "educated farmers and truly philanthropic savants." He also notes how important the wine industry has become to domestic economy and medicine.

In the first part, Dupuis covers the history of wine; where it is cultivated; what is needed in the vineyard and what can harm the vine; on fermentation; the different problems that can result during winemaking and their remedies; and an analysis of wine.

The second part covers wine as a medicine. This part is broken down to nine different uses of wine including wine prepared with opium; a quinine syrup made with wine; an antiseptic vinegar; and an "Extrait de Saturne" made with lead and wine.

Dupuis' study was written as a step towards his becoming a pharmacist and was submitted to the school of pharmacy in Montpellier.

A very good copy.

¶ Not in OCLC.



THE ENGLISH
VINEYARD
VINDICATED

BY
JOHN ROSE
Gard'ner to His MAJESTY,
at his Royal GARDEN
in St. James's.

Formerly Gard'ner to her Grace
the Dutchesse of Somerset.

With an Address,

Where the best Plants may be had at
easie Rates.

LONDON,
Printed by J. Grismond for John Crook,
at the Ship in St. Pauls Church-yard,
1666.

An "Exceedingly Scarce" English Wine Book

68. (WINE.) [Evelyn, John] and Rose, John. *The English vineyard vindicated*. London: J. Grismond for John Crook, 1666.

Small 8vo. One double-page engraved plate. 9 p.l. (including the initial blank), 4l, [2], [3 - blank] pp. Contemporary mottled calf, double gilt fillet around sides, edges gilt. \$35,000.00

FIRST EDITION. A very good copy of this important and exceptionally rare early English wine book. The only other example in the United States is the Hoe copy at the Huntington Library. Written with the assistance of the practical knowledge of the gardener to King Charles II, John Evelyn sets out a step-by-step method for planting and tending vines in England.

On the title page, *The English vineyard vindicated* is attributed to John Rose, formerly the gardener to the Duchess of Somerset and now gardener to his majesty (Charles II). From reading the preface, however, we find that the work was actually written by John Evelyn (who signs himself "Philocepos").¹

The book is based on conversations between Evelyn and Rose that occurred in the garden at Essex House and the topic was the decline of the English vineyard.² Evelyn promises to restore the art of English winemaking so that "precious Liquor may haply once again recover its just estimation." He tells us that he has consulted many "late and ancient books" on the subject of viticulture, but that none have been as useful as the practical knowledge imparted by Rose. It is interesting to note that Rose had traveled to France in the 1640's to compare Continental gardening methods with those in England.

¹ In Geoffrey Keynes study and bibliography entitled *John Evelyn*, Keynes notes that *The English vineyard vindicated* is "exceedingly scarce" (no. 80) and that it was well received by the *Philosophical transactions* (18 July 1666). The copy that Keynes has seen has the same manuscript correction as our copy.

² A grand house on the Strand which was largely demolished in the 1670's

Evelyn begins the book by setting out the six varieties of grape which are most likely to flourish in English soil, including “a new white grape, ripe before the Muscadins, which I found in His Majesties Garden at St. James’s, with a red wood and dark green leafe” (p.3). Subsequent chapters cover the particularity of English soil; the correct preparation of the vineyard plot; the dressing and pruning of the vine; and the long term management of the vines.

Evelyn notes that for vines to flourish in England it is important to have a specific tailored approach to planting rather than attempting to copy the methods observed on the Continent:

Nor are Gentlemen to be therefore deterr’d, because this late age has neglected the Planting of Vineyards, that therefore it is to no purpose now to begin; since the discouragement has only proceeded from their misinformation on this material article of the choyce of soile and situation, whilst giving ear to our forraign Gardners coming here into England, they tooke up the rules which they saw to be most practis’d in Countries of so little affinity with ours, and without having that due consideration of the Climat, which is so necessary and beboveful to Plantations of this nature (p.10).

Evelyn’s own copy of the book, now in the British Library, has a note in his hand stating “written by me, & publish’d in his name, from many observations of his [i.e. Rose].”³

Ever the nurseryman, at the end of the book is a 2-page advertisement by Rose offering a “plentifull stock of sets and plants of all sort ... at very reasonable rates.”

Like many other books printed in 1666, the rarity of *The English vineyard vindicated* may be due to the damage done to the London printing and book-selling trade by the Great Fire of London.

³ Quoted by Giles Mandelbrote in “John Evelyn and his Books” in Frances Harris & Michael Hunter, eds, *John Evelyn and his Milieu* (2003), p. 82.



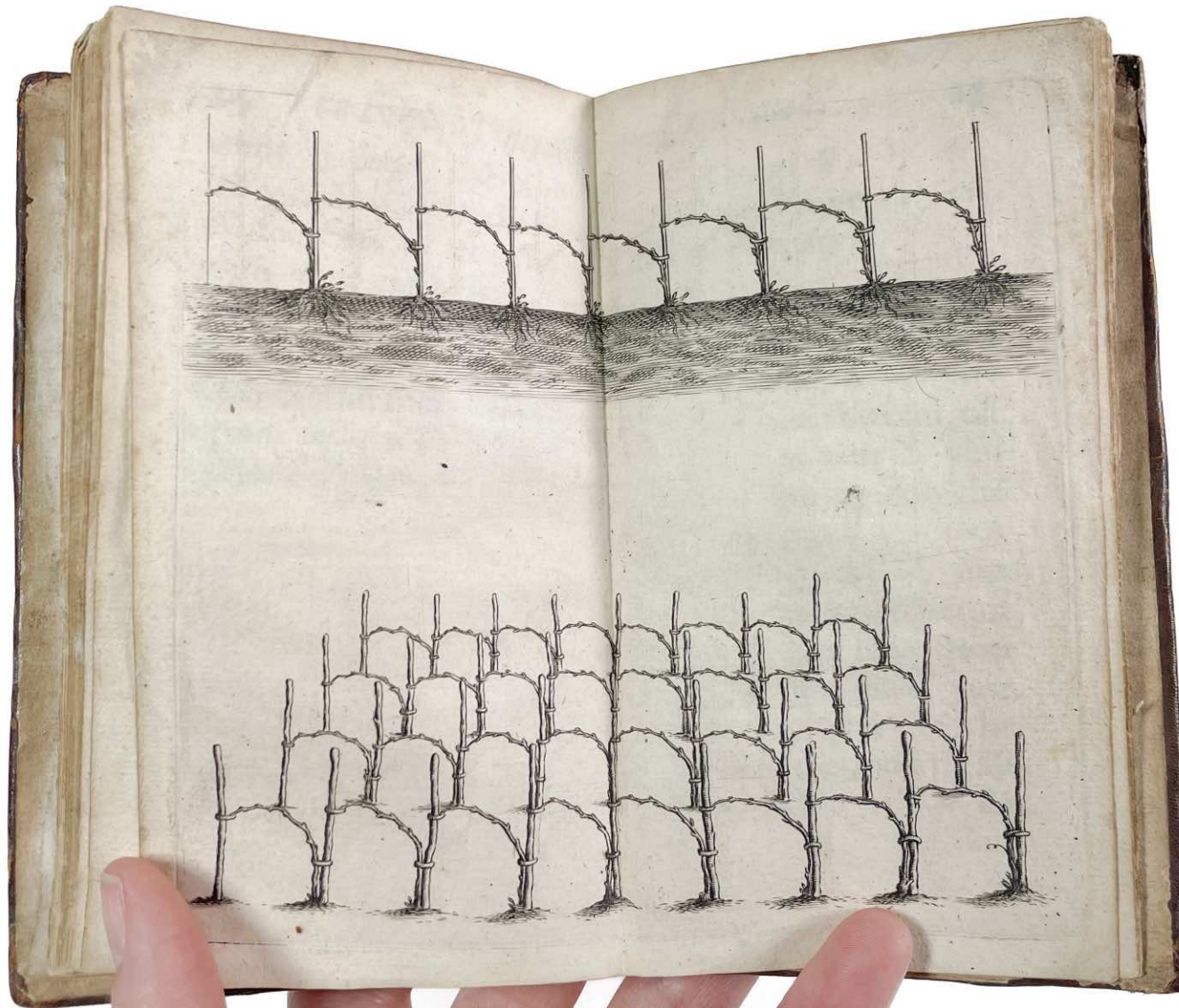
The only other copy recorded on the market since 1903 (according to Rare Book Hub) was the Robert Pirie copy which sold in 2015 for \$22,500. The Pirie copy was re-bound and without the original blanks – despite Sotheby's assertion that they were present – and is now in a private UK collection.

With a contemporary correction in manuscript on B^{4r} (possibly by the printer; see my footnote no.1 above).

The double-page engraving depicts various trellising methods.

A very good copy in a handsome contemporary binding.

¶ OCLC: Huntington Library and eight locations outside of the United States.



An Early Work on How to Measure Alcohol in Wine

69. (WINE.) Tabarié, Louis Emile. *Instruction pour l'usage de l'œnomètre portatif, propre à l'essai des vins.* Montpellier: Mme V.^e Picot, née Fontenay, 1829.

8vo. Four lithograph plates (two of which are folding). 16 pp. Quarter calf over marbled boards, vellum tips, light worming and spotting, untrimmed, plates lightly browned due to paper quality, a few words worn away on the final page.

\$3500.00

The unrecorded study by Louis Emile Tabarié of a new method to measure alcohol in wine. Tabarié first discusses the need to use his instrument carefully and accurately. He then goes on to describe the various parts; how to understand the readings; and make the calculations to arrive at the alcohol level.

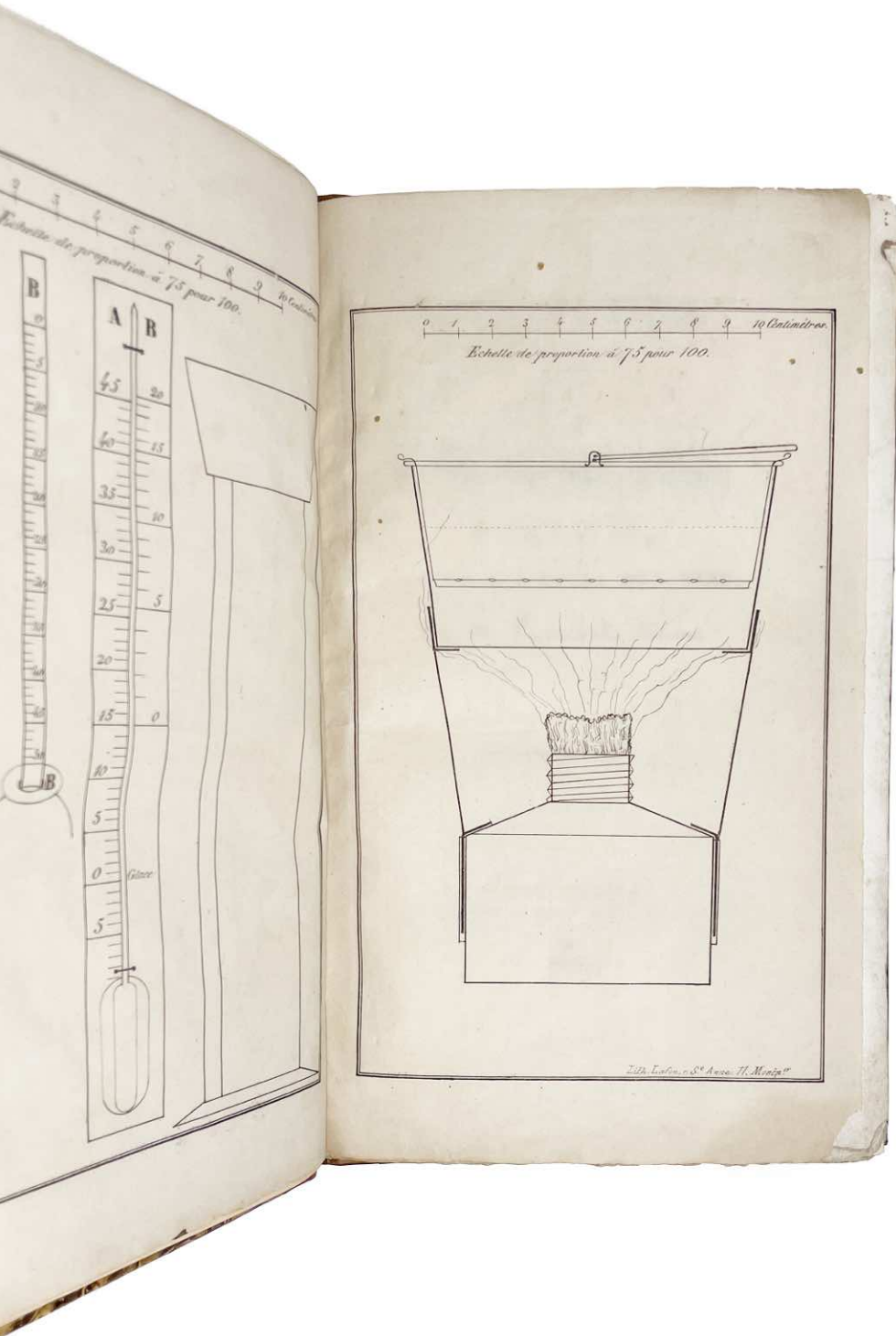
At the end are tables for the various alcohol readings and in the front are two lithograph plates depicting the various instruments involved.

Most histories of wine and attribute the discovery of how to measure a wine's alcohol level to Gay-Lussac in 1884 (e.g. see Jancis Robinson's *Oxford companion to wine*). Tabarié's work is 55 years earlier. It is also interesting to note that the Oxford English Dictionary states that the earliest known use of the term oenometer in English is the 1850s.

The level of alcohol in wine is one of the most important aspects of winemaking as it not only affects the wine's taste, but also its classification and how it can be sold in different countries. It is also the focus of considerable debate today, especially in the battle between French and American wines.

In good condition.

¶ Not in OCLC.





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