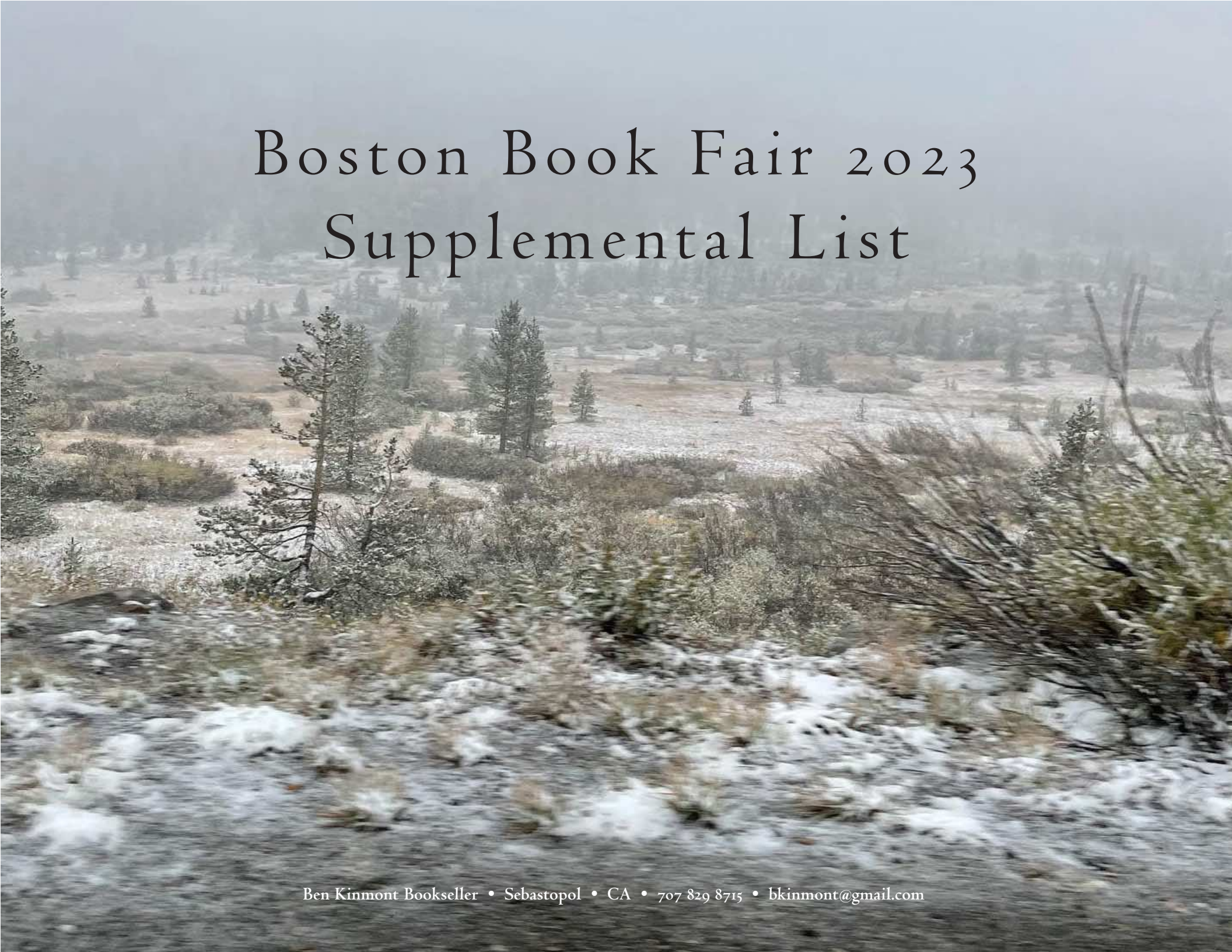
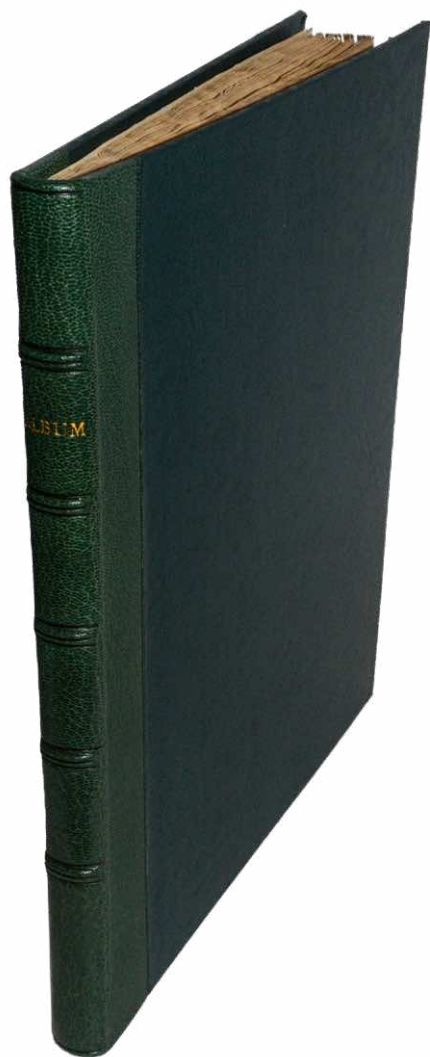




Boston Book Fair 2023 Supplemental List



*A Beautiful Collection of Beer Labels
& Matchstick Box Labels*

Is. (BEER & matchstick labels.) c.1880-1910.

Album: 27cm x 21.7cm. Labels range from 14cm x 11.5cm to 4.2cm x 3.2cm. Bound by Trevor Lloyd in handsome period green quarter-calf over decorative green cloth (appearing similar to watered silk), "Album" stamped in gilt on spine, raised bands. \$3750.00

An amazing collection of 114 beer labels from the late 19th century to the early 20th century. The labels are from all over the world including Belgium, Marseille, Languedoc, Holland, Dakar, Hamburg, Copenhagen, Oslo, Aalborg, Casablanca, Altona, Nantes, Melun, Amsterdam, Munich, Pilsen, Walsheim, Finistère, The Hague, London, Dublin, Yokohama, Morocco, Nice, Anvers, Nancy, Paris, Vézélise, Tokyo, Berlin, Budějovice (Budweis), and Trieste. Their condition is very good. One of the most beautiful is a label printed in Arabic on purple paper; it is missing a corner, but is still absolutely lovely. Nearly all of the beer-makers are unknown today.

Also bound in this volume is a collection of 320 matchstick box labels. These are also wonderfully colorful and designed with striking graphics. Like the beer labels, they also come from around the world and are in very good condition.

Although I have handled close to twenty wine-label albums, I've never seen one for beer (let alone matchstick boxes!).

In very good condition.





Rariores, nondum exhibitæ.

3

Malum Aurantium Lauri angustis foliis.

Malus hæc Aurantia solâ varietate *Foliorum* à cæteris suâ classis distinguitur ; eaque quandoque unciam lata sunt, quatuor longa, acuminata, circum ramos dense congesta, Lauri



angustifoliæ, vel Rhododendri æmula. *Fructum* cæterasque partes cum reliquis communes habet. Prope *Pisas* in horto *Francisci* colitur.

Malum Aurantium malo Citrio prægnans.

Cortex hujus mali aspectu, odore, & sapore, malum Aurantium repræsentat : hoc avulso, qui vulgaris est crassitie, A 2 visitur

Contemporary Hand-Coloring
on Several Plates

2s. **BOCCONE, Paolo. Icones & descriptiones rariorum plantarum. London: Theatro Sheldoniano, 1674.**

4to. One large engraved title page vignette and fifty-two numbered engravings, of which seventeen are either partly or fully handcolored, woodcut headpieces. 8 p.l., 96 pp. Expert period paneled calf, gilt double-fillets around sides and forming the inner panel, gilt-stamped flowers at the outer corners of the inner panel, spine in six compartments and richly gilt, raised bands, edges of boards gilt, the title page (π^1) and a page of the index (π^4) with paper repair along the top edge (just touching the ampersand in the title), thin marginal wormholes to the upper edge of two leaves (π^2 & π^3) not affecting text, lightly browned throughout. \$6500.00

The FIRST EDITION and a special copy of this early description of the rare plants of Italy and France. Printed in London, the work is the outcome of the research of Sicilian naturalist Paolo Boccone (1633-1704), a botanist and doctor who had worked for Ferdinando II de Medici. He traveled to England in 1673 and while on that trip, attended a meeting of the Royal Society. There he met Charles Hatton who then introduced him to Robert Morison, a Scottish botanist who developed the first systematic classification of plants.

"The manuscript of the above work, together with the plates, was sent to Morison by Charles Hatton at Boccone's request. Hatton had been a pupil of Morison's during his residence in France. Morison had

the work printed at Oxford. He found the plates to be not very accurate and had the last seven redrawn from dried specimens, and engraved at Hatton's expense." – Henrey, *British botanical and horticultural literature before 1800*, vol. I, p. 121.

The current copy is of particular interest because seventeen of the fifty-two engravings are either fully or partly colored. From a look at the images and the oxidation of the paint, it appears as though the coloring was either contemporary or, at least, very early.

Despite the above-mentioned faults, a handsome copy.



Potatoes to Flour

- 3s. CHALLAN, Antoine Didier Jean Baptiste. Rapport fait a la séance publique de la société royale et centrale d'agriculture, le 29 mars 1818, sur...la culture des pommes de terre, la préparation et l'emploi de leurs produits, l'invention ou le perfectionnement des machines propres à les convertir en farine. Paris: Madame Huzard, 1818.

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

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

In fine condition.

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

RAPPORT

FAIT

A la séance publique de la Société royale et centrale
d'Agriculture, le 29 mars 1818,

SUR LES DIVERS CONCOURS

PROPOSÉS

*Pour la culture des pommes de terre, la préparation
et l'emploi de leurs produits, l'invention ou le
perfectionnement des machines propres à les
convertir en farine;*

Par MM. LABBÉ, DUBOIS, PETIT DE BEAUVERGER,
SAGERET, VILMORIN, YVART, commissaires; et
CHALLAN, rapporteur.



PARIS,

DE L'IMPRIMERIE DE MADAME HUZARD

(née VALLAT LA CHAPELLE),

Rue de l'Eperon Saint-André-des-Arts, n°. 7.

1818.

*Green Tea & Chocolate
to Combat Gout*

4s. CHESHIRE, John. Gouty Man's Companion. Nottingham: G. Ayscough, 1747.

8vo. Woodcut initials and ornamental headpieces. xvi, [2], 97, [1 - blank], 4, 13, [1 - blank] pp. Contemporary speckled calf, covers ruled in gilt, spine ruled in gilt, red morocco label, red sprinkled edges, expert restoration to upper joint, corners bumped, light shadowing from leather onto pastedowns and upper and lower endpapers, a few small early pencil marks in the margins. \$3500.00

The FIRST EDITION of this provincially printed guide to relieving gout through a controlled diet that includes green tea, chocolate, and boiled white meat. The recommendations are given “in a licentious and degenerate Age” (p. [viii]) and are based upon the author’s own experience.

Cheshire was educated at both Oxford and Cambridge and by 1721 was practicing medicine in Buckinghamshire and later Leicestershire. The present book is dedicated to James Winstanley, high sheriff of Leicestershire who may well have been one of Cheshire’s patients. Cheshire admits in the preface to this book that he has suffered from gout himself and at times “I have so far exhausted it, as for many Years being unable to walk by any Assistance, and being always lifted upon, and from, my Horse” (p. xiv). He notes that by following his own cure he is now able to ride “thirty, forty or more Miles a Day” (ibid.).

The book begins by outlining the history of gout and describing some of the symptoms. Cheshire also outlines an ideal diet for controlling symptoms of gout including green tea for breakfast alongside boiled milk, chocolate and bread and butter. For the “great Meal or dinner,” Cheshire recommends, “some one kind of the White Animal Foods” which should be boiled rather than roasted. At the end is a useful and highly detailed index.

From the collection of William Allen Potter with his armorial bookplate on the front pastedown. Maggs’ cost code on the lower pastedown, bought at Hodgson’s November 1948, is £4.

A very good copy in a handsome contemporary binding.

¶ ESTC: Countway Library of Medicine (MA), Houston Academy of Medicine (imperfect), New York Academy of Medicine, and the National Library of Medicine and five locations outside of the United States.



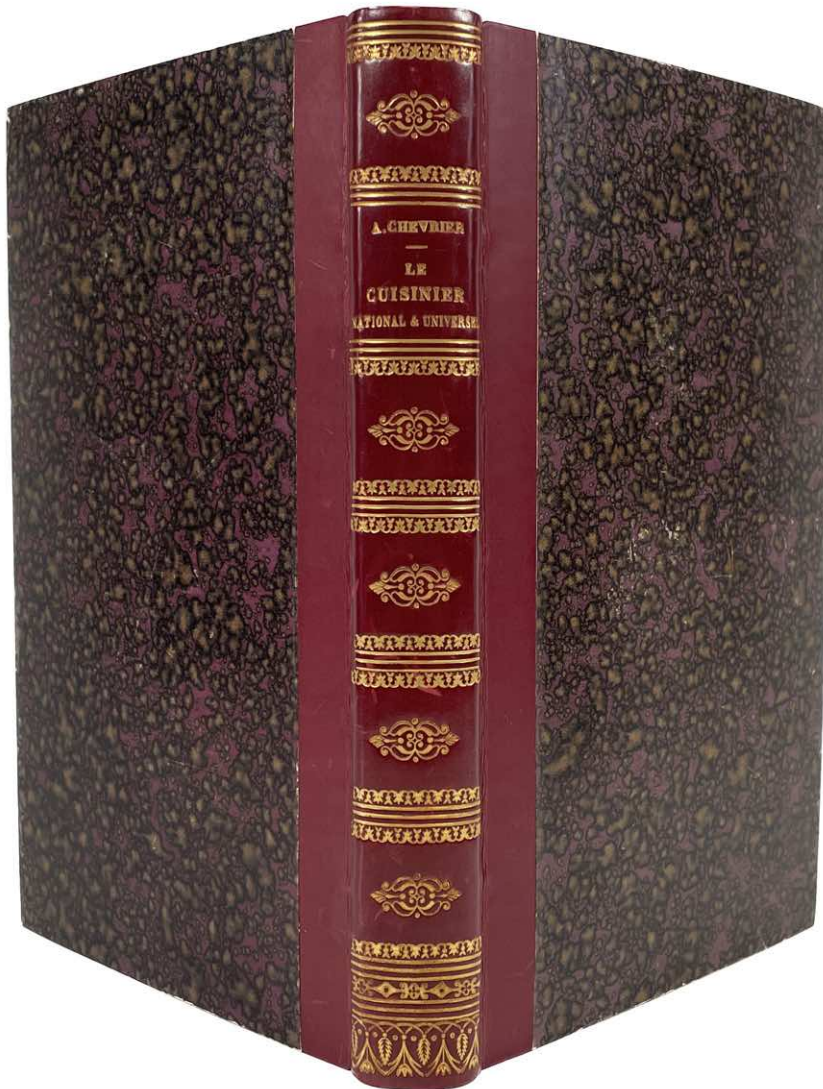
For Cooks of “All Intelligences”

5s. CHEVRIER, M.A. *Le cuisinier national et universel*. Paris: Chez tous les marchands de nouveautés [Versailles: Marlin], 1836.

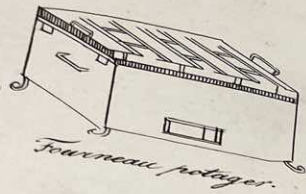
8vo. Frontispiece and two large folding plates. 1 p.l., iv, [3] - 437, [1 - blank] pp. Red quarter calf over marbled boards in the style of the period by Laurenchet, vellum tips, spine richly gilt in six compartments, black-speckled upper edge, marbled endpapers, marginal repairs to half title page and frontispiece (not affecting text or image), marginal repair on leaf 24⁴, expert repairs to second folding plate. \$1500.00

The FIRST EDITION of this cookbook that was written with the purpose of making tried and tested recipes accessible to cooks of “all intelligences.” In the preface, we read that the author has written this book because despite the plethora of printed cookbooks, none were able to deliver recipes that were neither too highbrow, nor too lowbrow. (He refers to *Le Maître d’Hôtel* as pretentious and the extremely popular and famous *Cuisinière Bourgeoise* as “barbaric.”) He goes on to state that too many cookbooks seem to have been published without the recipes having been tested beforehand, “thus [exposing] the reader to compose at great cost a detestable cuisine.”

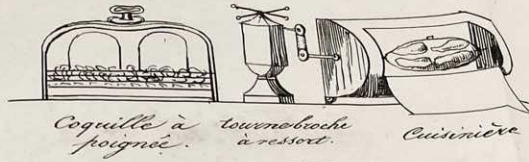
There are roughly 1,640 recipes included in *Le cuisinier national et universel*. The first two chapters cover *potage au maigre* and *potage au gras*. These are soup recipes that are designed for fasting days (*maigre*) and then all other days (*gras*). As noted by Ken Albala in his book *Food in early modern Europe*, the fast was a “food custom inherited from the Middle Ages. Although not a total fast, all healthy individuals were expected to abstain from all animal flesh and products obtained from animals such as milk, butter or eggs, for the entire period of Lent.” – p. 196. Although Lent



Instrumentes & Ustensiles de Cuisine.



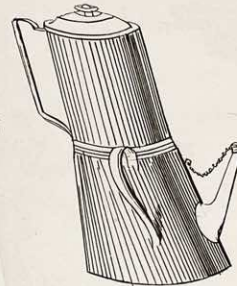
Fourneau potager.



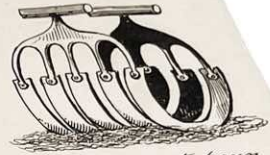
Coguille à poignée.

tournebœuf à ressort.

Cuinière.



Cafetière à la Dubelloc.



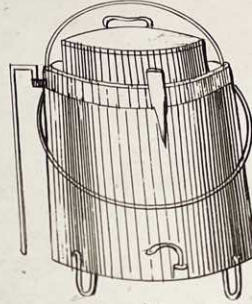
Couperet pour hachis.



Rogre.



Coupe longitudinale du fourneau potager.



Cafetière.



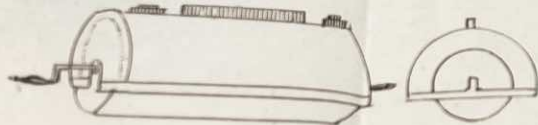
C. p. hachis.



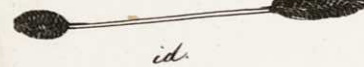
Machine en poil de sanglier p^r nettoyer les vases.



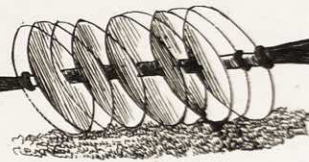
Fourneau à Papier.



balloir à Café.



id.



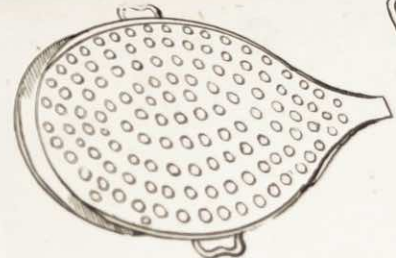
C. p. hachis.



Fourneau.



Tamis.



Inst^t pour cuire les Cotelettes.



*Bon
Cl.*

would last for forty days only, “Minor fasts were also scattered throughout the Christian calendar, such as Advent, as well as fasts every Friday....About 150 days of the year were set aside as fasting days.” — ibid. By the time this work was written, the rules around fasting days must have softened a bit, as we see recipes in the *potage au maigre* chapter that include seafood, eggs, milk, and cheese.

The next chapters cover sauces, ragouts and garnishes; beef dishes; veal dishes; lamb; pig; mutton; poultry; game; fish; vegetables; eggs; fruit-based *entremets* (desserts such as *beignets*, *charlottes*, and *crêpes*); custards, *soufflés*, and cakes; jellies; *pâtisserie*; and pantry items such as coffee, chocolate, compotes, preserved fruit, syrups, and *ratafias*. Clearly, Parmentier’s championing of the potato had been successful: in the vegetable chapter, there are twelve recipes for the potato. Other popular vegetables are green beans, artichokes, and truffles. The recipe for *Pommes de terre à la provençale* is as follows:

Après avoir fait cuire, pelé et coupé par tranches des pommes de terre, foncez une casserole avec du beurre que vous partagez en plusieurs portions d’égale grosseur, ajoutez moitié d’huile fine avec du zeste de citron coupé en filets très minces, du persil et de la ciboule hachés; saupoudrez de farine, sel, poivre et muscade râpée; mettez-y vos pommes de terre, et les remuez sur un feu doux sans les faire bouillir; ajoutez un jus de citron, et servez.

Roughly translated to:

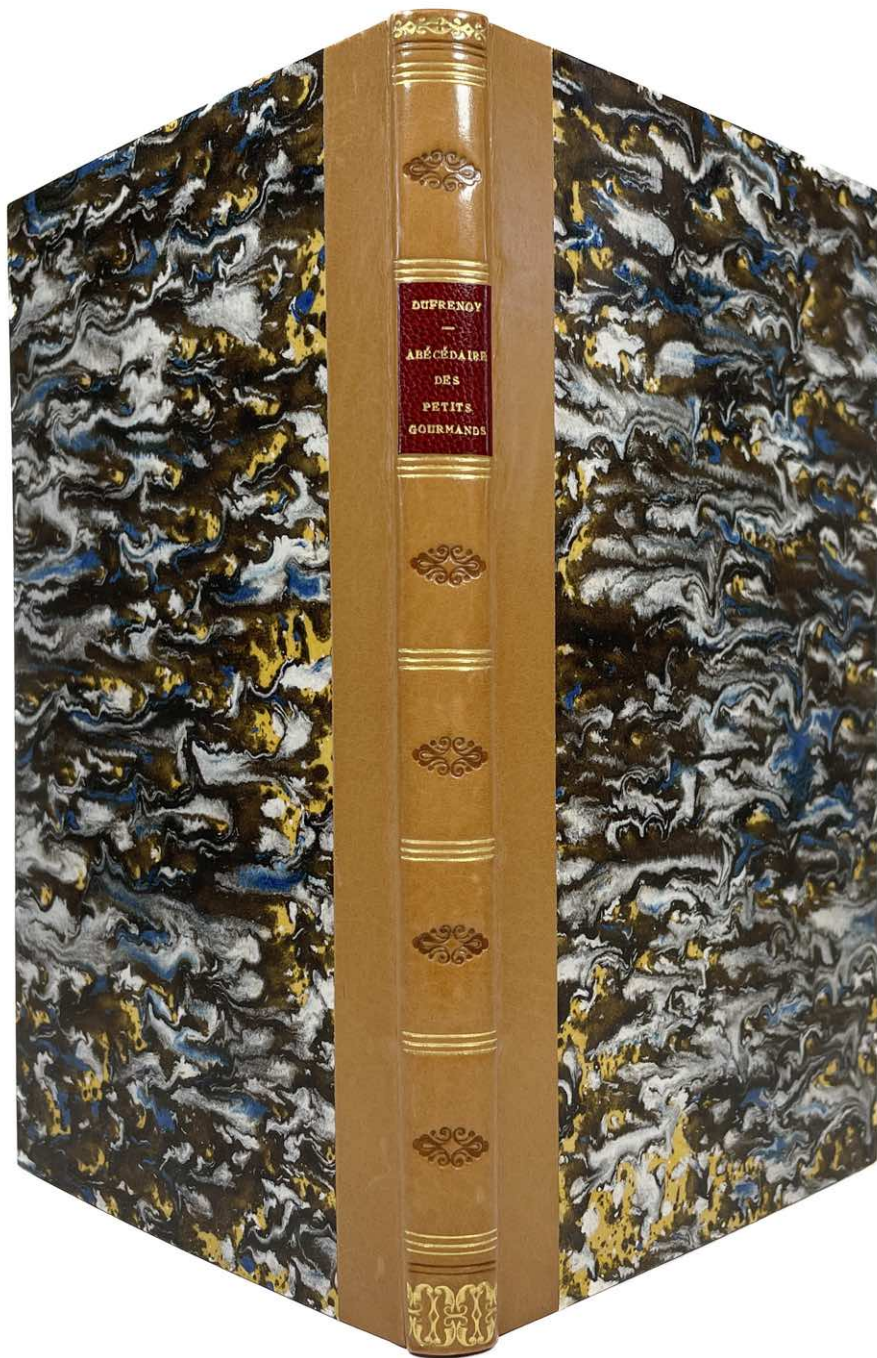
After cooking, peeling and slicing the potatoes, line a pan with butter which you divide into several portions of equal size, add half [the same quantity] of fine oil with lemon zest cut into very thin fillets, chopped parsley and spring onions; sprinkle with flour, salt, pepper and grated nutmeg; put your potatoes in it, and stir them over a low heat without boiling them; add lemon juice, and serve.

The final chapter is concerned with wine. Sections cover the fining of wines; the sequence in which wines should be served; and the wines that should be in one’s cellar. This includes the wines from Beune, Chambertin, Chablis, Chassagne, Clos-Vougeot, Irancy, Mâcon, Mercurey, Meursault, Montrachet, Nuits, Pomard, Pouilly, Romanée, Saint-Georges, Volnay, Vougeot, Château-Margaux, Haut-Brion, Lafitte, Médoc, Saint-Emilion, Saint-Julien, Sauternes, and Champagne. In addition to French wines, the author lists a few options from Spain, Italy, Africa, Greece, Portugal, and Persia.

The first folding plate illustrates 23 instruments and utensils for the kitchen, including various types of small ovens, coffee-makers, choppers, and a *tami* which is a cylindrical object with a fine mesh at the bottom that can be used as a sieve, grater, or food mill. The second folding plate depicts how a table set for 10 people should arrange the dishes for the first, second, and third courses of a meal as well as how to set a table for 43 people. Also shown are plating recommendations and *pièces montées* (edible sculptures). Several of the illustrations are unusual in that they are drawn with the backgrounds in black and the lines scribed in white (the opposite of what is typical in illustration).

In good condition.

¶ Bitting: p.86; Cagle: no. 137; OCLC: The Getty, Los Angeles Public Library, The Library of Congress, Iowa State University, Indiana University, Harvard, and two locations outside of the United States; Vicaire: col. 170.



A Gastronomic ABC Book

**6s. (CHILDREN'S LITERATURE.) Dufrenoy, M^{me}.
ABÉCÉDAIRE des petits gourmands. Paris: Lefuel,
Noel et C^{ie}, c.1822.**

8vo. Lithographed frontispiece and twenty-six lithograph plates. vii, [1 - blank], 109, [1 - blank], [1], [1 - blank] pp. Original printed wrappers bound in quarter calf over marbled boards, wrappers slightly soiled, spine gilt and blind-stamped in six compartments, red morocco label in second compartment, blue-speckled edges, marbled endpapers. \$5500.00

The rare FIRST EDITION of Adélaïde Gillette Dufrénoy's *Abécédaire des petits gourmands*, a beautifully illustrated book of gastronomic ABC's. Each letter is represented by a food-related word followed by a children's story that associates the word with food. The lithograph plate then illuminates the story within a circular image surrounded by an ornamental border.

In the introduction, we learn that the premise for the book is that a group of children have been tasked with inventing stories for the engravings that are printed in this book. Throughout, we not only read their stories, which are mostly of a naughty or mischievous bent, but we hear their voices, as in the story for the letter "K" where they argue over who will tell the story as it is represented by a word most of them don't know. The word is "karmesse" and the learned boy, Gustave, informs the other children that it is a village festival in Flanders and Belgium where people gather and feast on "tartes couvertes du riz, de confitures, de fruits, de crème" (pies covered with rice, jams, fruit, cream).



Omelette

F
pa
ni
de
par
qu'
l'aic
pas
sém
Fran
En e
Les e
tranq
tion, n

There is one detailed lithograph frontispiece that functions as an added illustrated title page. The additional twenty-six plates are for twenty-five letters of the alphabet (all excepting "W") and one additional plate for the ampersand. It begins with "A" for *abeilles* (bees), "B" for *beignets* (doughnuts), "C" for *cerises* (cherries), and so on. My favorite is "U" for *ultra-gourmand* which shows a child eating the food off the table after the adults have left the dining room. The lithograph is then followed by the tale of Théodore Leroi, a "horrible gourmandise" who has hidden sweets in his shirt and filled his hat with *friandises*. By the end of the story, Théodore's diet is restricted to bread and water for six months.

Adélaïde Gillette Dufrénoy was a well-known author of children's literature and erotic poetry. The engravings are drawn by Jean Charles Develly (1783-1862) and Jean Charles François Leloy (1774-1846), both of whom painted for Sèvres porcelain between 1813 and 1848. The lithograph printing is by Godefroy Engelmann (1788-1839) who patented an invention for chromolithography in 1837. The *Abécédaire des petits gourmands* is famous within the gastronomic literature as an incunabulum of lithography.

Page 79 is printed as "97."

In very good condition.

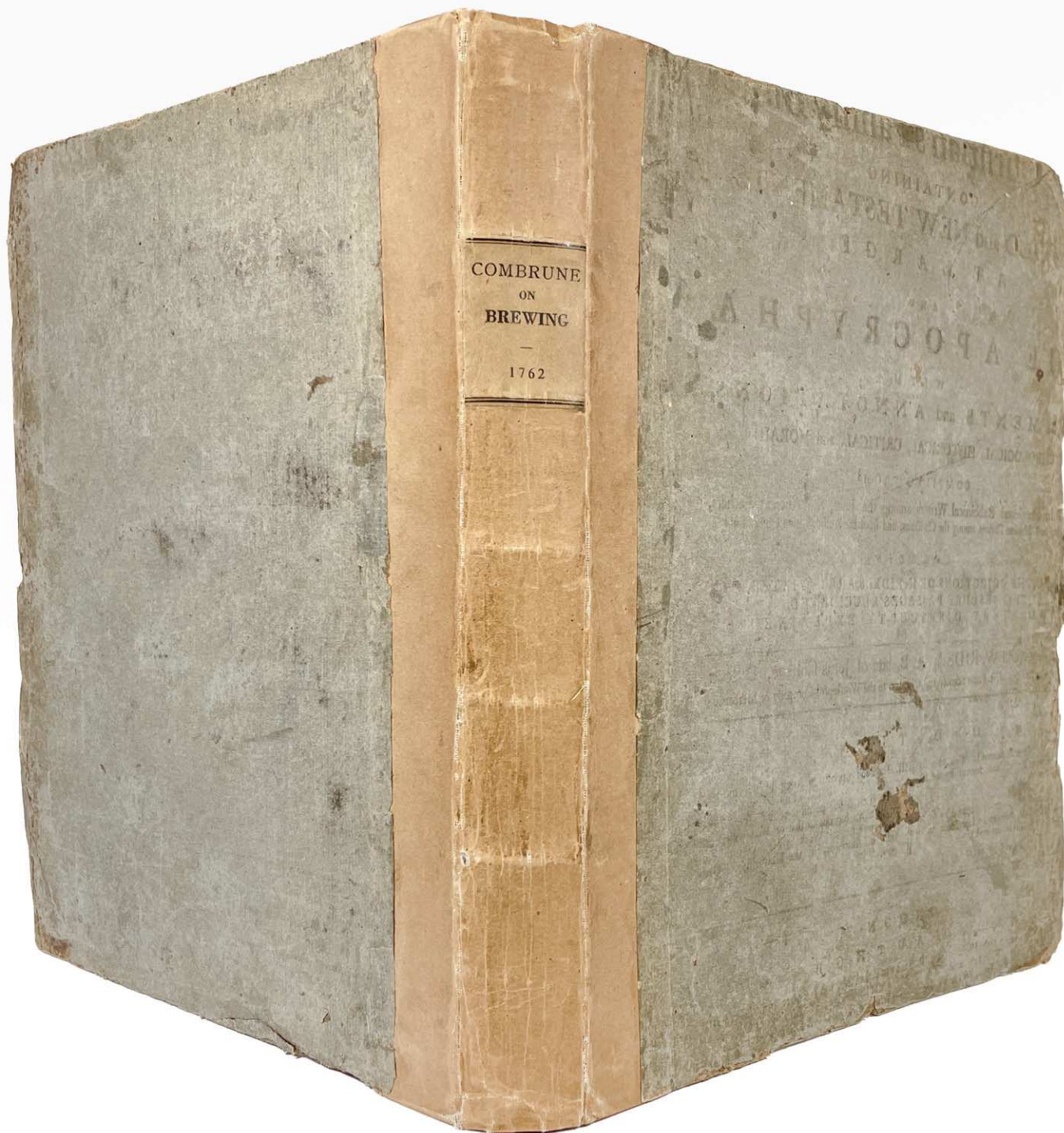
¶ Not in OCLC? OCLC records a dated edition 1822 with only 26 lithograph plates (Stanford, University of California (Los Angeles), Library of Congress, Indiana University, Princeton University, and one location outside of the United States) as well as an edition dated 1823 that has 27 leaves of plates (Morgan Library, Library of Congress, and Harvard). Our first edition, undated and with a total of 27 lithograph plates, does not seem to be listed in OCLC.



Lith. de Jacquin et Dupuis, à Paris.

MDCCLXII.

The theory and practice occupy separate parts of the book. Combrune's earlier work, *An Essay on brewing* (first ed.: 1758), was the first significant beer-making text to recommend the use of a thermometer. In the current work, *An Essay* occupies the first part of the work, largely in unamended form. "The second section is entirely new, laying out explicit arithmetical computations of the relationships between malt character, mashing heats, hop rates and fermentation times on a basis which is entirely thermometric." – *ibid.*

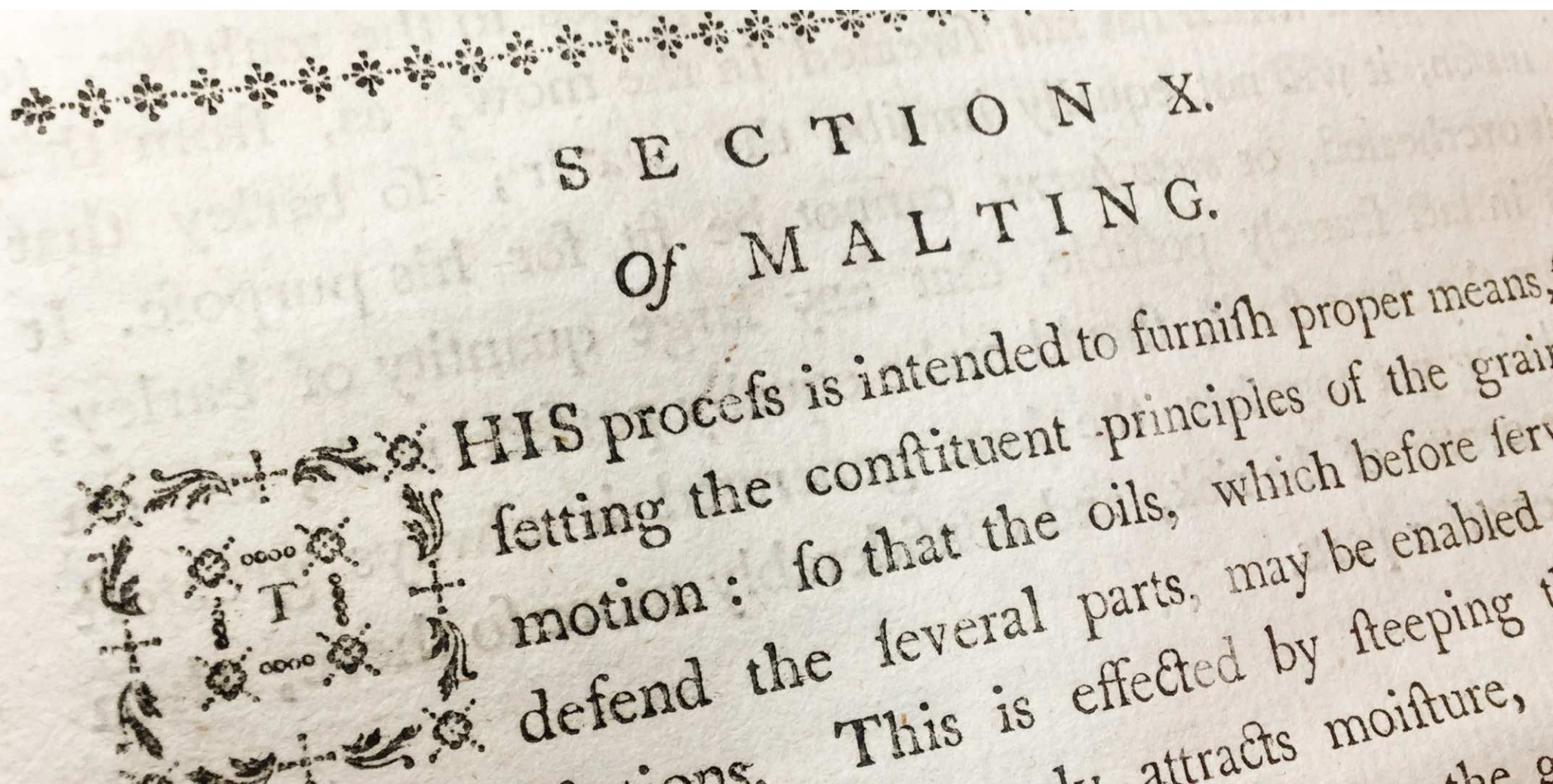


COMBRUNE
ON
BREWING
—
1762

The work starts out with an explanation of technical terms. This is followed by four chapters: of fire; of air; of water; and of earth. These chapters cover basic principals of physics and chemistry and their relevance to beer making. The rest of the book is made up of chapters on the principals and practicalities of beer making. The numerous sections including those on mashing; practical fermentation; the storage and cellaring of beer; remedies for diseases in beer; of taste; the nature and properties of hops; the volume of malt needed; of extraction; on water; of the heat of the air and how it relates to practical brewing; the nature of barley; the properties of malt; of artificial fermentation; of the vine, its fruits and juices; and of the thermometer. Specific types of beer are discussed such as Brown Strong; Pale Strong; Pale Ale; Amber; Brown Stout; Old Bock; and Dorchester Beer.

A lovely copy in original state. With the early armorial bookplate of "Ja^s. Clealand, Roseville near Bangor Ireland" on the upper pastedown.

¶ OCLC: Harvard, California State Library, University of California (Davis), Yale, Smithsonian, University of Chicago, Boston University, Colonial Williamsburg, Illinois State University, Anheuser Busch Library, Chemical Heritage Library, Library Co. of Philadelphia, University of Pennsylvania, Milwaukee County Library, University of Wisconsin (Madison), and 12 locations outside of the United States; Schoellhorn p. 243, no. 67.



"When Taste and Fancy are United"
In Scotland

8s. FRAZER, Mrs. *The Practice of cookery, pastry, pickling, preserving.* Edinburgh: Peter Hill; London: T. Cadell, 1791.

12mo. in 6s. Two engraved plates bound at the beginning (upside down). xiii, [1 blank], 254 pp. Contemporary calf, red morocco lettering piece on spine, spine with single gilt fillet in six compartments, faint spotting on the first few leaves. \$3000.00

The FIRST EDITION of Mrs. Frazer's Scottish cookbook. Organized into general categories, chapters cover "Of Soups;" "Of Fish;" "Of Flesh;" "Pies, Pasties, &c.;" "Of Puddings, Cheese-Cakes, Custards, &c.;" "Of Creams, Jellies, Syllabubs, &c.;" "Sauces for Meat;" "Sauces for Poultry;" "Sauces for Fish;" "General directions for trussing Poultry &c.;" "Preserves, Pickles, &c.;" and "Vinegar, Ketchup, Shrue, Wines, &c." At the end of the table of contents is noted: "The liquid measure is here given in *Scotch*; but it can in a minute be reduced into *English*." Recipes include "Scotch soup, or hotch potch;" "To dress codlings with an ale sauce;" "To pickle mussels, or cockles;" "Brain cakes;" "A pidgeon dumpling;" "Marrow pasty;" "Fairy butter;" and "An elegant floating island."

The arts of which we are about to treat are, like every other art, gradually advancing towards perfection; and the more rapid must the progress be when taste and fancy are united. These indeed are so particularly requisite in the arts of cookery and confectionary, that much depend upon them. It is therefore with a view to the improvement of both that the present work is humbly offered to the public (from the preface).



With an engraved plate of various trussed animals prepared for roasting and and one engraved plate showing a table with nineteen dishes. There are five pages devoted to bills of fare for dinners of five to seventeen dishes. Also featured is a seasonal guide to meat, poultry, fish, and “fruits and kitchen stuffs.”

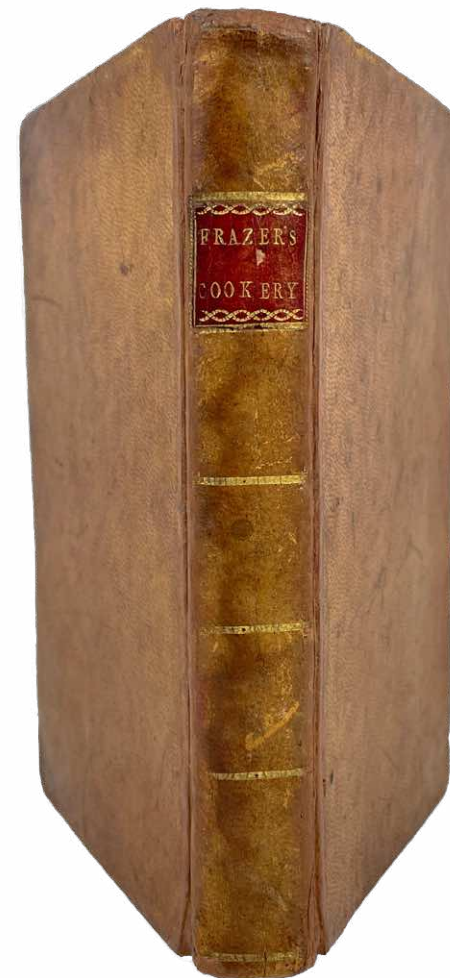
In very good condition and in a handsome contemporary binding.

¶ ESTC: British Library, National Library of Scotland, University of Leeds Brotherton Library, University of Western Ontario Library, Lilly Library, and Michigan State University; Maclean p. 55; Oxford p. 120; Vicaire col. 375. An edition was published in Dublin later in the same year. Not in Bitting.

...pints of water and a pound
salt; skim it very clean; cut the cod in th
slices; put it into boiling water for three m
utes; drain it well from the water. Ga
nish your dish with parsley. It should b
eat with oil, mustard, and vinegar.

To stew Soles, or Flounders.

Skin and flour them; fry them a light
brown; then drain all the fat from them.
Brown a good piece of butter in flour,
and add to it a little gravy, a few oysters
and their liquor, a bunch of sweet herbs,
onions, the squeeze of a lemon,
an anchovy; mix them all together.
put in the fish; let them stew over
flow fire half an hour. When
going to dish them up, take out the
and onions; season them
d spices; and garnish



1620 Recipes Printed on Blue Paper

9s. GARTLER, Ignaz & HIKMANN, Barbara. Wienerisches bewährtes Kochbuch in sechs Absätzen. Wien: Joseph Gerold, 1812.

8vo. Engraved frontispiece and one plate ("Tab I" & "Tab II") on one folding leaf. 3 p.l., 652, [4] pp. Contemporary half-calf over marbled paper boards, spine gilt, red paper label on spine, lightly rubbed, edges stained red. \$1500.00

A very good copy of Gartler's well-known Viennese cookbook; this edition is very much expanded and is extremely rare (see below). According to Weiss, the *Wienerisches bewährtes Kochbuch* was so popular, that by 1850 it was in its thirty-eighth edition. Our edition has been enlarged and updated by Barbara Hikmann. One thousand six hundred and twenty recipes are listed followed by an appendix of kitchen rules; directions on how to serve at the table; shopping; and guides on when to prepare which foods.

Arranged according to meat and fast-days, the cookbook includes almond strudel; Linzer torte with cinnamon; chocolate bread; trout cooked in a dry wine; stuffed asparagus; carp sausage; pheasant the English way; chicken in a butter sauce; venison liver (cooked with lard, onion, vinegar, and garlic); and nine different recipes for veal schnitzel.

The engraved frontispiece depicts a woman directing two other women in the kitchen; the folding plate shows various cooking apparatus and table settings. On the title page (not affecting text) is an early ownership stamp in red ink "Golib. Jes. Liebich."

¶ OCLC records only one copy in the United States (incomplete and in the Vehling Collection at Cornell), one location in Canada, and four locations in Europe; Weiss 1179.

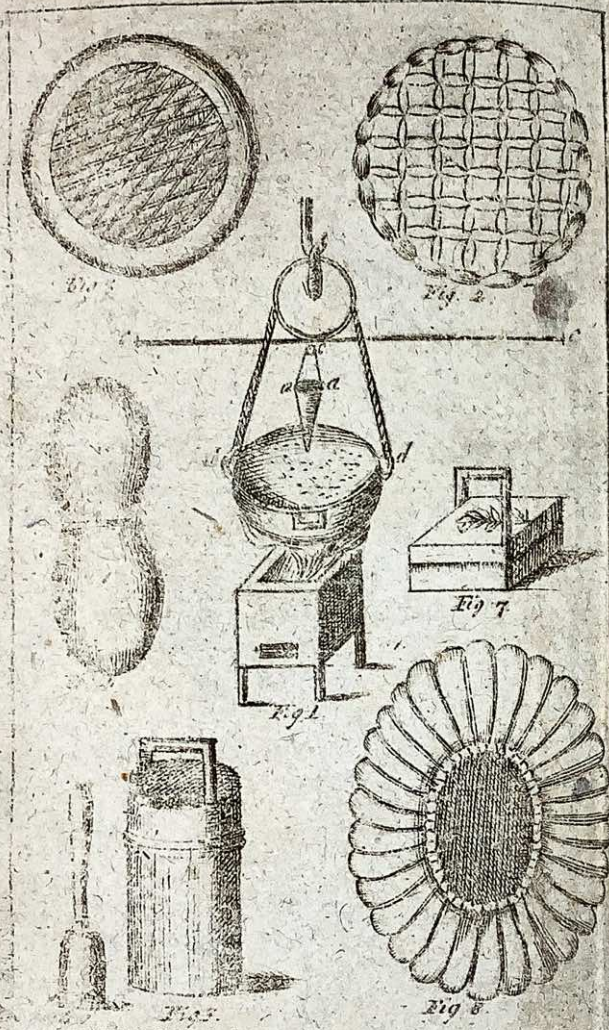
Wienerisches bewährtes
Kochbuch
in
sechs Absätzen.
Enthält:
Tausend sechshundert und zwanzig Kochregeln
für
Fleisch- und Fasttage,
alle auf das deutlichste und gründlichste beschrieben,
nebst einem
Anhang in fünf Abschnitten,
worinnen
ein allgemeiner Unterricht, was man in der Küche,
beim Einkaufen, beim Anrichten der Speisen und Anord-
nung der Tafeln zu beobachten habe,
als auch bequeme
Speis- und Suppenezettel.
Anfangs herausgegeben
von
Ignaz Gartler,
nunmehr aber verbessert und vermehrt von der
Barbara Hikmann.
Dreißigste mit einem alphabetischen Register versehene Auflage.
Golib. Jes. Liebich.
Wien,
Im Verlage der Gerold'schen Buchhandlung
1812.

elbesetzung zu Mittag an einem
 10 Schüsseln und 8 Affeten.
 V. Erster Gang.

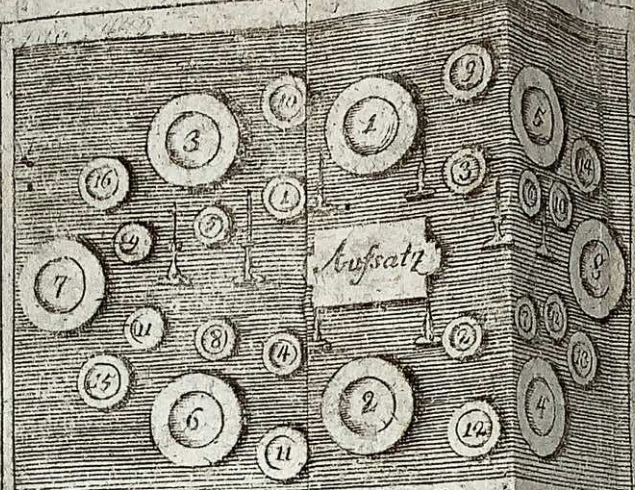
ene Kräutersuppe
 Krebsameridon
 Lachs
 Verlorne Eier
 mit Sauerrampfen
 Rebhühner in
 einer Spße.
 Schiel
 Risolen
 pe mit Krappeln.

er Gang.
 rtorte.
 Artischoken. Salat
 Perschling.
 Krappeln
 Aufgelaufenes
 Rindstoch
 Krefsen
 Spanischen Wind
 baderey.

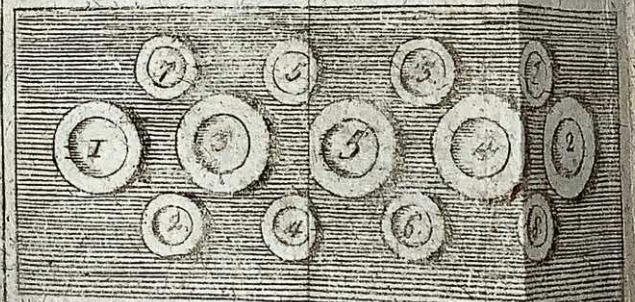
Tab. I.



Tab. II.



Eine Tafel Abends an einem Fleischtag in zwei Gängen
 mit 8 Schüsseln und 8 grossen und 16 kleinen Asseten.



Eine Tafel zu Mittag an einem Fleischtag in zwei Gängen
 mit 8 Schüsseln und 8 Asseten.

Other Persons, subject to the Burthen of *Quartering* Soldiers,
SUPPORT of their PETITION depending in PARLIAMENT.
THE PETITIONERS,

By the same Act, such of the Petitioners as are Inn-keepers are obliged to receive and supply the Horses of Officers, Light-Horsemen, Troops and Dragoons billeted with them, with good and sufficient Hay and Straw at *Six Pence* per Night for each Horse, with Stable Room for such Horses, and Beds for the Officers and Men, *gratis*. the great Increase in the Price of all Provisions and Necessaries of Life, and the Number of Non-commissioned Officers and Soldiers quartered on the Petitioners, has occasioned great Losses which the Profits of their Businesses, during those Periods, if ever, enable them to defray.

Calculation they can make) yet the Petitioners derive no Advantage from Exemptions from Taxation; but, on the contrary, they are subject to Duties than the rest of the Community, and are even obliged to pay for Small Beer with which they supply the Soldiers *gratis*—and though in some Places where Officers and Soldiers are quartered, and others, in Places where Officers and Soldiers are quartered, the Increase of the Price and Consumption of the several Commodities occasioned by such Officers and Soldiers, yet the whole Burden of the Expence of such Officers and Soldiers is sustained on the Petitioners solely.

and Victuallers, by means of the Burthen and
sustained on, the Occasion aforesaid, have been utterly ruined;
and the like Misfortune, have given up their Licenses and dis-
cuses, whereby the Number of Inns and Victualling Houses
the Petitioners are under the Necessity of quartering and
Number of Men and Horses for many Months together.
conceive that the Losses sustained by them as aforesaid
public at large, and not solely born by the Petitioners:—
the Wisdom of Parliament that, as the Hay and Straw
Articles, provided for his Majesty's Troops while in
quantities and delivered to them in Rations, that it
ners if the Hay and Straw, and
the Army while in O

10s. (GASTRONOMY & economic precarity.) The Case of the inn-holders, victuallers, and other persons, subject to the burthen of quartering soldiers. [England, 1781.]

Large 8vo. [4] pp. Late 19th century brown cloth, title and date stamped in gilt on spine, lower corners of upper and lower board bumped, small clean tear to lower margins of both leaves(not affecting text). \$2000.00

The extremely rare FIRST & ONLY EDITION of this case in defense of the innkeepers (“inn-holders”), and suppliers of food and victuals who were being sorely overtaxed by the “Mutiny Act” that required the landlords of inns, lodging houses and hostelries to house and feed soldiers and their horses. The claim being made in this case is that the military authorities were not compensating these businesses in full nor were they taking into account the inflationary rise in prices. This act obliges inn-keepers to supply the troops with

Candles, Vinegar and Salt, and with Small Beer or Cyder not exceeding Five Pints for each Man by the Day, gratis, and allow them Fire and the necessary Utensils to dress and eat their Meat — Or to find them Diet and Small Beer at Six Pence a Day for each Light-Horseman or Dragoon, and at Four Pence a Day for each Foot Soldier.

Innkeepers were also expected to supply the soldiers' horses with hay and straw as well as beds for officers and men "gratis." Annexed to this petition is a case in point regarding the expenditures and losses accrued by Mr. Charles Wasse of One Crown Inn, Blandford, over the course of thirty-one days. At the bottom, after a woodcut manicule, is a caveat which explains that although the losses printed in this accounting were reckoned conservatively, they still show a substantial loss to the inn-holder.

This work provides a rare glimpse into the effects of governmental policy and war on the economic lives of food providers and the availability of food overall.

With the bookplate from the Board of Law Library, Los Angeles, California tipped into the upper pastedown and a penciled-in signature and date "George Harding, 2-13-47" on page 2.

In good condition.

¶ ESTC & OCLC: National Archives only.

An ACCOUNT of Innholders		Victuallers
March 1, 1781.		An ACCO Ma
An ACCOUNT of net Money lost by 18 Dragoon Horses in 31 Days		
by Mr. CHARLES WASSE, One Crown Inn, Blandford, viz.		
Eighteen Dragoon Horses in 31 Days eat 13 Tons and 16 Ct. of Hay, at 1l. 15s. per Ton	£. s. d.	
	24 3 0	
Pay of Government for 18 Horses for the above Time at 15s. and 6d. each	- - -	13 19 0
Which leaves a Deficiency of	- - -	10
Eighteen Dragoon Horses in 31 Days used Four Load of Straw, at 1l. 5s. per Load	- - -	5 0 0
Each Load of Straw made one Load and an half of Dung, which is worth 5s. a Waggon	- - -	1 10 0
Load, and which makes six Load of Dung for the four Load of Straw, only	- - -	3 0 0
Which leaves a Deficiency of	- - -	13
Which Deficiencies together make a Loss of	- - -	16
Exclusive of Stable Room, which at the low Price of One Penny per Night for each Horse, and which for 18 Horses is 11s. 6d. per Night, and for 31 Nights	- - -	1
This Sum divided makes the Loss sustained per Day and Night by each Horse, to exceed that stated in the Petition, and shews that the Petitioners have stated their Loss under what they really sustain	- - -	16
An ACCOUNT of Money lost by the above Person, by 16 Dragoon Men in 31 Days, viz.		
Sixteen Dragoons make use of three Bushel of Coals per Week, at 2s. and 11d. per Bushel, (which is a double Bushel) and three penny worth of Wood to light Fires, which together is 9s. per Week, and for 31 Days,	- - -	2 0 0
Sixteen Dragoons Allowance of Small Beer is 10 Gallons per Day, at the low Price of 2d. a Gallon, which for 31 Days, is	- - -	2 11 8
Candles for the Use of the Dragoons in their Rooms, and for the Use of the Stables, is seven Candles per Night, at 20 in the Pound, which for 31 Nights is 10lbs. and seven Can. dles at the low Price of 7d. per Pound,	- - -	0 6 0
This Sum divided makes a Loss of above 2d. per Day by each Man,	- - -	4 1
Exclusive of Salt, Vinegar, Pepper, Mustard, Lodging, wear and tear of beds, Bedding, Dishes, Plates, Knives, Forks, and other Utensils for dressing and eating their meat, which at the following low Prices, viz.	- - -	
Lodging and Room to sit in each Man per Day and Night	- - -	0 0 1
Salt and Vinegar (of which they use a great Quantity) Pepper and Mustard which they will have	- - -	0 0 1
Utensils, &c. each Man per Day	- - -	0 0 0
Which make a Loss of	- - -	0 0 2
And which 2d. with the above 2d. will make the Loss (exclusive of the Duty on Small Beer) sustained by each Man 4d. per Day, instead of 4d. as stated in the Petition.	- - -	
The above Articles are reckoned at the lowest Prices, and not as they are sold in the Environs of London, but 100 Miles distant therefrom, even where the above Articles frequently fetch much greater prices than the above.		

How to be a Proper Limonadier

11s. LEBLOND, F. *L'art du limonadier*. Paris: Servière, [1803].

12mo in 6s. x, 192 pp. Contemporary quarter speckled sheep over speckled boards, spine gilt, faint yellow edges, four leaves coming loose from the binding, a few tiny wormholes in the upper margin of several leaves. \$2000.00

The extremely rare FIRST & ONLY EDITION of this lovely little work by Leblond on the art of the *limonadier* (lemonade-maker). Sections describe how to work with sugar; provide recipes for syrup, ice cream, *eau-de-vie* (a clear brandy made from fruit), and *ratafias*; and various ways to prepare fruit juices, coffee and chocolate. Also included is helpful advice on how to find and purchase the best ingredients for the sophisticated café of a *limonadier*.

Leblond goes into great detail on where the best coffee beans come from (Yemen and Senam); on the cultivation of coffee; and what defines a good coffee bean. He provides information on how to roast coffee beans and prepare the beverage. He also writes in detail on cacao, citing Mexico as the best place to get cacao from. He says that good quality chocolate should only contain "cacao, sugar, vanilla, and a few beneficial spices," as opposed to lesser chocolate which is mostly composed of inferior cacao, crushed and roasted sweet almonds, brown sugar, and storax instead of vanilla. (Storax is a resin derived from the bark of the liquidambar tree.)

Leblond writes that tea comes from provinces in China, Japan, and "la Tartarie" (a region that encompassed parts of India and Persia). He does not describe how to brew tea as he says that this method is already known well enough. He also takes a dig at the people of Holland

De l'origine du Cacao et de ses propriétés.

Le cacao est le fruit qui est composé de soixante à quarantevingts amandes singulièrement arrangées; son odeur n'est pas bien remarquable; mais par sa saveur grasse et onctueuse, il fait la base du chocolat.

Plusieurs sortes d'arbres portent le cacao; ils viennent tous dans l'Amérique, sur-tout au Mexique. La différence des arbres fait qu'il y a différentes espèces de cacao, entr'autres le gros et le petit caraque, ainsi nommés de la province de Miaraque, où ils croissent tous deux. Il vient

L'ART
DU
LIMONADIER,
AVEC

*Des Procédés nouveaux et
une Méthode nouvelle,
plus facile et moins dis-
pendieuse.*

PAR F. LEBLOND.

A PARIS
Chez SERVIÈRE, Libraire,
Foin Saint-Jacques,

AN XI (1803.)



and England for their excessive tea drinking: “où l’on fait usage de cette boisson pendant tout le jour et une bonne partie de la nuit sans discontinuer” (where this drink is used throughout the day and a good part of the night without stopping). He then goes on to describe cinnamon, cloves and mace, including their medicinal properties and the best places to get them from. He also recommends purchasing cider from the town of Isigny in Normandy and explains how to preserve fruit in *eau-de-vie*.

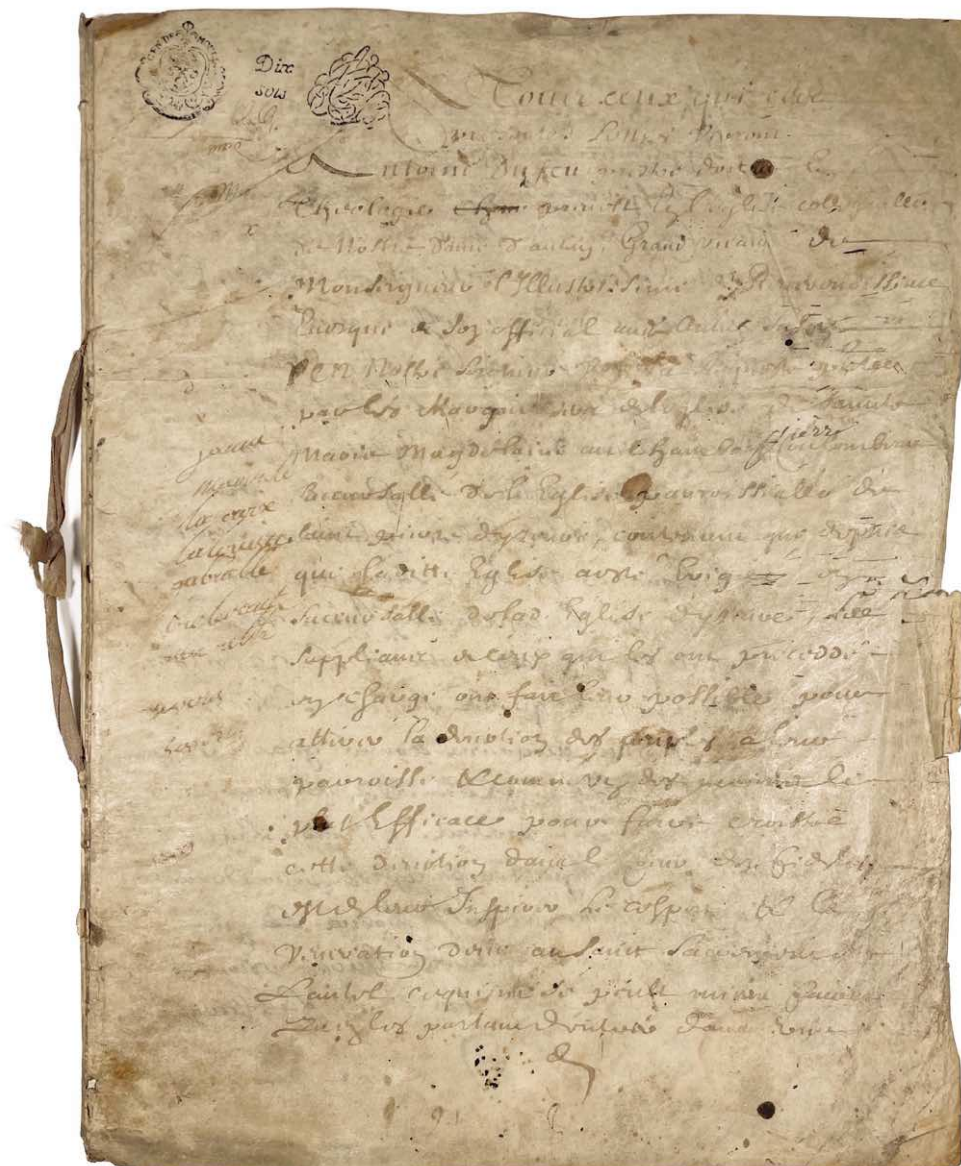
In the forward, Leblond despairs that there are too many *limonadier* establishments in France. In his opinion, such businesses must be shining examples of cleanliness, have a refined menu, and serve with gracious hospitality. Unfortunately, he feels that many of the people who call themselves *limonadiers* are not worthy of the name as their beverages, food, and accommodations are not up to par. Those *limonadiers* who find themselves unable to sell coffee, chocolate, or fresh liqueurs are called “rogomistes” by Leblond. “Rogomistes” are basically merchants of spirits. For these people, Leblond has provided profitable ratafia recipes.

With a contemporary inscription on the title page of “Du Dresnay” as well as the Du Dresnay library stamp. The speckled binding is an excellent example of *scratting*.¹

In good condition.

¶ Vicaire: col. 506. Not in OCLC.

¹ “Scratting is splattering droplets of a pigment (or an acid) over a surface to leave a spotted pattern on the surface....a popular way of finishing off...patterned paper.” — Sidney E. Berger, *The dictionary of the book*, second edition. London: Rowman & Littlefield, 2023, p. 411.



With Many Offal Recipes

12s. (MANUSCRIPT: French cookery.) 18th century.

25.4cm x 19.2cm. [28] pp. Contemporary stitched vellum wrappers made from recycled 17th c. manuscript vellum, wrappers stained and worn at edges, stitched together with a pale pink silk ribbon, one leaf attached with a pin to a stub where a leaf had been excised (included in the pagination), paper lightly stained in places, deckles remaining on the outer and lower edges. \$2000.00

AN UNUSUAL French cookery manuscript, comprising 61 savory recipes and 5 sweet recipes, all written in a single legible hand and charmingly bound in an earlier manuscript leaf stitched together with a (now faded) pink silk ribbon. What is of particular note is the large number of offal dishes, even for a French cookery book (offal is the parts of an animal that are usually discarded).

Many of the dishes have a *mirepoix* base (in this case made with onions, carrots, parsley, salt, and pepper), and are examples of humble home cooking. There is a classic *garbure* which is a traditional hearty soup from Gascony made with ham and vegetables that is known to have been a daily source of nourishment for the peasants of that region. The offal recipes include *mamelle de vache* (cow udders); *langues de mouton* (mutton tongue); *pied de veau* (calves feet); *fraise de veau au gratin* (veal intestine au gratin); *cervelles de mouton* (mutton brains); *farce a l'oreille* (stuffed ears); and *oeuf à la tripe* (eggs with stomach lining).

Also included are *rissoles* (savory stuffed pastry); *carotte au gras pour mettre sous de la viande* (prepared carrots for laying meat on top of); potato dumplings; Flemish waffles; *gigot a litiere d'oignon* (leg of lamb on a bed of

onions); *pain au écrevisse* (crayfish loaf); *perdrix au choux* (partridge with cabbage); *tanche a la tourtiere* (tench baked in a double-crustied pie – tench is a fish that is found in fresh or brackish water); *petit pot au caramel* (caramel custard); *oeufs à la neige* (meringues floating on a bed of custard); *carpe en ragout* (carp stew); and *brochet au court bouillon* (pike poached in a light broth).

Bound in a 17th-century vellum leaf that is a manuscript contract to establish a foundation to pay for administering the sacrament to the poor at the Sainte Magdeliane church in Moulins. The foundation was established by the “Sieur Moret” and his wife and the document is dated 1684. Gilbert More, captain of the militia of Chambon Colombeau (Moulins), died in 1680 and bequeathed money for the foundation. The document is written by Louis Gabriel Girault, Doctor of Theology and Canon of the collegiate church of Notre Dame. On the upper wrapper is an ink stamp of “dix sous” with two official ciphers; on the lower wrapper are the remains of a wax seal.

In good condition.

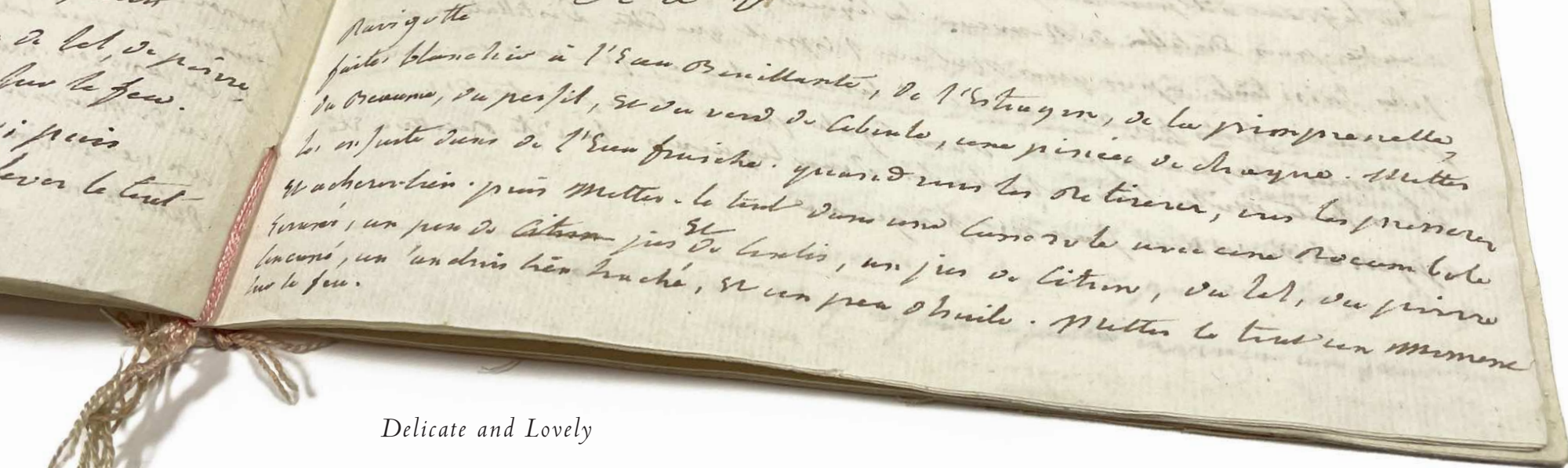
...a la Cafferola
...l'attache avec un
...avec des petits
...doigues un bouquet
...laotter feuilles de
...la cuire a
...le fil qui le

Don pour cuire on glace la gigot la glace ce
fait avec, de suite ceuette de bouillon et moitie jus
ou le fait reduire jusqu'au que cela fasse de la
gelée

Carotte au gras pour mettre
sous de la viande

on les coupe comme on veut, on met du
bœuf dans la cafferole gros comme 1 œuf
quand je en fonde on met les carottes dedans
quand elle sont bien passées en les remuant a
quelles on pris couleur on y met 2 bonne
pinces de farine on les roche bien jusqu'au
qu'elle soit mellee, on y met du bouillon pour
que les carottes cuisent en soit baignee dedans on
y met aussi sel et poivre je fais que cela
se mette a petit feu les raves ce font de même

ou prend 2
veau en b...

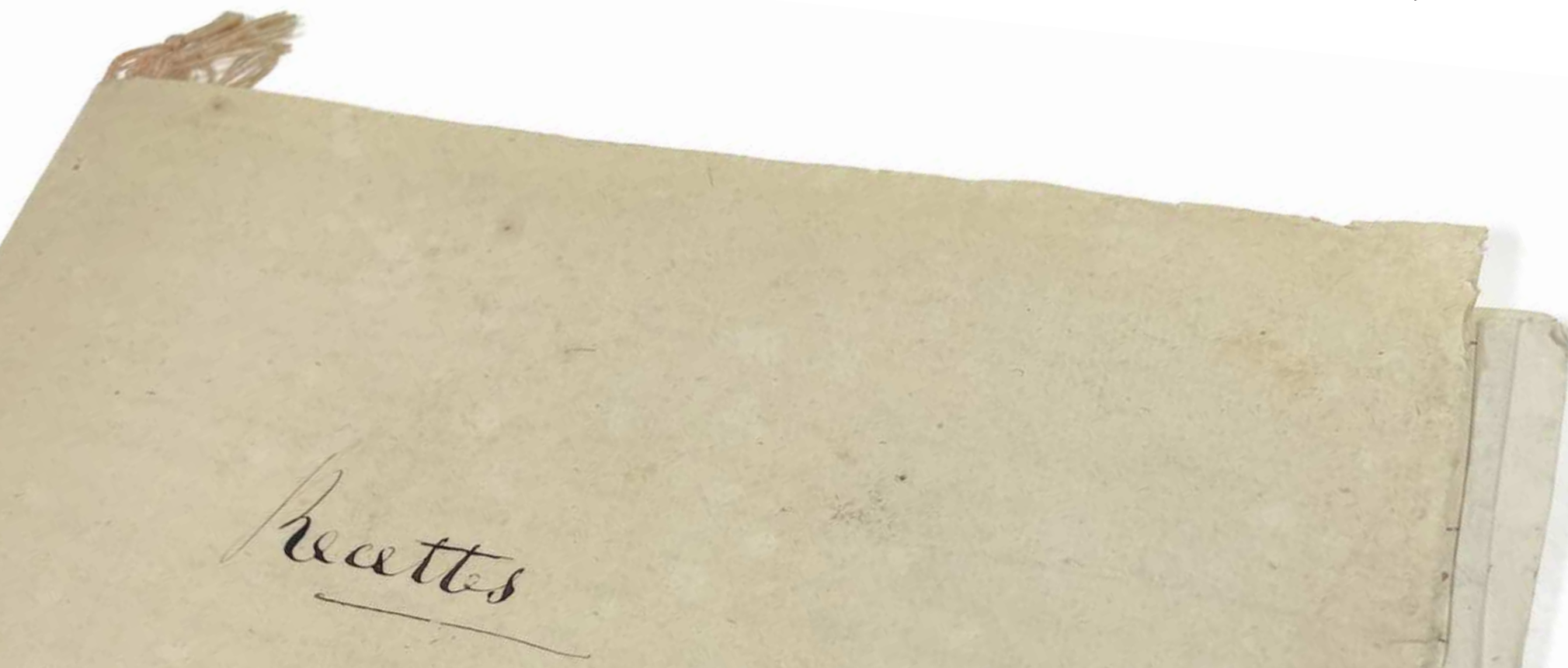


Delicate and Lovely

13s. (MANUSCRIPT: French cookery.) Recettes. [18th century.]

23cm x 19cm. One bifolium (as a loose wrapper), 32, [3], [13 - blank] pp. Three contemporary gatherings neatly stitched together by pink string with tassels, "Recettes" written in a contemporary hand on the bifolium that is not attached but functions as the wrappers, each of the gatherings sitting loose in the bifolium.

\$3000.00



English Sweets, Wines, and Pickles

14s. (MANUSCRIPT: English cookery.) F. Norris her Book. 1781.

19.9cm x 16.2cm. [110] pp. (of which three pages are blank). Contemporary vellum, double blind fillet around boards, heavily stained, head of spine worn, slightly warped, outer margins of first five leaves browned, light spotting and thumbing throughout. \$5750.00

A MANUSCRIPT OF 133 NUMBERED RECIPES for the pantry, the barrel, and the sweet tooth, written in a few different hands. The initial six pages are devoted to a careful index that directs the reader to (all but one) of the numbered recipes. There then follows a collection of 19 wine recipes, 57 ways to preserve and pickle fruits and nuts, and 57 dessert recipes. On the upper pastedown is written "F. Norris her Book, 1781" and on the lower board of the vellum binding are the faded remains of "F. Norris her book" followed by two words that we have been unable to decipher (one may be "Lincolnshire").

The manuscript begins with directions on how to make English wines. Among the instructions are recipes for elder flower wine both "Mrs. Godins's way" and "Mrs. Irelands Way;" balm wine; white currant wine "Mrs Smiths way which is very good;" birch wine; clary wine (a flowering sage); cowslip wine; and British Madeira (made with raisins, sugar, yeast, and cochineal). There are also recipes for numerous dried fruits, preserves and pastes made from quince, barberries, plums, peaches, apricots, apples, oranges, lemons, gooseberries, oranges, pippins, cherries,

16
White Currant wine Mrs Smiths
Way which is very good
To every Gallon of Currant Juice
With the stalks and pulp as they
are Squeezed one Gallon of spring
Water, letting ~~them~~ stand together
for three or four hours. Then strain
and press it well, and to every
Gallon of Liquor so press'd, put
three pound & half of lump Sugar
stir it well together, and as
the scum rises take it off upon a
sieve and what drains from
that, put it in again, put it

17
To preserve green Almonds
gather your almonds before they are
stoned which is known by running a
pin through them put them in boiling
water till the ~~rough~~ skin will come
off, set them over a ~~slow~~ slow fire to
green, make a syrup with their weight
of sugar, and boil them a little, if you
see occasion boil up your syrup again
and when cold pour it upon the Almonds

18
Almond Cakes
Take half a pound of Almonds blanched
in cold water slice them as thin as
possible and sift of sugar over them
to prevent their oiling Boil half a
pound of double refined sugar to a
cand height, stir in the Almonds
as fast as you can then take it of

raspberries, almonds, and walnuts. Among the pickle recipes are those for artichokes, cucumbers, quince, and lemons. Prior to modern refrigeration, preserves and pickles were an important component of people's diets as they were a means to make the bounty of harvest periods available during winter when fruits and vegetables were scarce.

The desert recipes are especially appealing and they represent a nice cross section of sweets in 18th century England. Included are those for cakes; drops; jumballs; shives (i.e. slices); clear cakes; puffs; ratafia drops; flavored butters; creams; candies with almonds; an elderberry rob (a condensed syrup); a lemon omelet (which is baked); cheesecake; Nun's biscuits; Queen cakes; seed cake; syllabub; "cheap plumb cake;" "paradise pudding" (eggs, bread crumbs, brandy, lemon peel, currants, and butter¹); gingerbread; "sponge biscuits;" and wigs (enriched, leavened tea cakes). Below is the recipe for "cracknells:"

Take half a pound of flower, half a pound of powder sugar, two eggs, some Caraway seeds, mix these together, take two Oz of Butter melt it to oyl in a sausepan pour it hot on, work them together, roll it out with a rolling Pin thin, cut it with a tin mould, bake them on tins in a slow oven, beat the white of an egg with a little white wine, rub them over with a paste brush, it gives them a pretty gloss, rub the tins with a bit of Butter, and warm them at the oven before you put them on.

Although slightly worn and stained, in good condition and easy to read.

¹ This recipe ends with the quote "Adam tasted the pudding, it was wondrous nice, So Eve cut her husband another large slice." I guess this recipe was known in the Garden of Eden (hence, the title)!

A Fondness for Quince and Almonds

**15s. (MANUSCRIPT: German cookery.) Dieser buch gehört von
Cristina, Maria Beclerin. in Pforzheim...28 Janu: 1781.**

20.5cm x 17cm. [244] pp. (16 pp. of which are blank). Contemporary pastepaper boards, worn and stained, some pages ruled in pencil, light foxing, signs of two leaves having been torn out, final six pages loose. \$2000.00

A substantial family cookery book from Pforzheim, Germany. Pforzheim is in the south and borders the Black Forest. This manuscript is written in several different hands and begins with the notation that "this book belongs to Maria Cristina Beclerin...1781." It provides a comprehensive collection of late 18th-century cuisine from South Western Germany and includes roughly 325 sweet and savory recipes.

There are a number of traditional Christmas cookies such as *Nürnberger lebkuchen* (gingerbread); *Pfeffernußlein* (small spice cookies made with pepper that originated c.1756); *mandel kränzlen* (dough that is striped with a chopped almond, sugar, and butter mix and then twisted to make wreathes); and *Belgraden Brod* (made with sugar, flour, almonds, cardamom, cinnamon, and lemon peel). There are conserves and *latwergen* (fruit *purées*) of quince, apricot, cherry, mirabelle plums, mulberry, strawberry, rosehips, grapes, and raspberry. There is also a recipe for black currant juice.

There are many bread and torte recipes, and almonds and quince figure frequently throughout the manuscript. Among the dishes using quince is a recipe for dried quince marmalade. On the savory side, there are recipes for *knackwurst* (in Germany there are many regional variations to this sausage); *speck* (cured aged ham); chard; fricassees; and casseroles.

One leaf is dated "4 Juni 1766" and contains the following names: Marie Weidemann, Marie Marquardt, Sophie Bloch, and Anna Krackert. On the first leaf is a later notation by "C.F. Schmidt" that is dated 1811.

Although the binding is worn, in good condition internally.



An Unrecorded Early California Menu
Printed on Silk

16s. (MENU.) Dedication banquet
De Witt Clinton Commandery,
no. 1 of Knights Templar and
Appendant Orders. San Francisco:
Frank Eastman, 1869.

27.4cm x 25.5cm. Printed on silk with green, red, blue, gold, and
black ink, left margin slightly worn and rolled over (not affect-
ing text). \$3500.00

A lovely and UNRECORDED California menu offering an as-
tonishing fifty-two dishes at a Free Mason's banquet in Nevada.
The meal was to honor the establishment of the first commandery
to be organized in Nevada, the DeWitt Clinton, No. 1, Knights
Templar and Appendant Orders. This bright and colorful menu is
divided into three columns and each course is accompanied by wine
and spirits. The dishes are written in a mix of French and English.

The town in which the banquet occurred was the boomtown of
Virginia City in Storey County, Nevada, elevation 6,148. In the 1860s,
the town was a busy, rapidly growing mining town due to the discov-
ery in 1859 of the Comstock Lode, the first major silver deposit in the
United States. That such a banquet and richly printed silk menu would
make its way to a high elevation mining town speaks to the wealth that
was being generated.



A few years before our menu, Samuel Clemens was a writer in Virginia City and it was there, while working for the newspaper the *Territorial enterprise* that he first used the pen name "Mark Twain." (Mention is also made of the town in his book *Roughing it*, 1872.) At the time of the banquet, the town had close to 20,000 inhabitants; by 2020, the population had dropped to 787.

The banquet begins with oysters accompanied by Chablis and Sauternes, then a soup served with Madeira and Sherry. Next is fish and *hors d'oeuvres* served with a Riesling from Rüdesheim am Rhein, Germany. This is followed by various meat dishes (including tenderloin with truffles, goat *à la Provençale*, and *tête de veau* with a turtle sauce), all of which come with a Bordeaux from Saint-Émilion. These are followed by wines from Burgundy (Chambertin and Côtes de Nuits) and *pièces montées* (edible sculptures made of sugar). The roasts of various fowl and the vegetable dishes are served with a "De Luze Pauillac" (i.e. Pauillac, a wine from Bordeaux) and the *entremets* and desserts come with Veuve Cliquot (Champagne) and various spirits. It is interesting to note that none of the wines come from California.

The menu includes a large illustration of a knight on horseback signed "Keith." This may have been William Keith (1839-1911), a Scottish-born portrait painter and engraver, who began as an engraver for Harper's in New York, but moved to California in 1859. The menu was printed in San Francisco by Frank Eastman, a printer who was active in San Francisco from 1853 until his death in 1882. Eastman also printed other items for Nevada Freemasons from 1865-1880.

In very good condition

¶ Not in OCLC.



*The Fruit of the Incas,
The Yeast in Pulque,
Chile Cultivation,
& Aztec Corn*

17s. LA NATURALEZA. Mexico City: Escalante, 1870-73.

31.5cm x 21.5cm. Fifteen issues (nos. 9, 10, 11, 17, 18, 19, 21, 24, 25, 26, 30, & 31) bound in original printed wrappers, upper and lower wrappers with an ornamental border, vignette on upper wrapper, wrapper paper in seven different colors, some wrappers detached, edges worn in places, early library stamps and duplicate release annotations in pencil, entirely untrimmed. \$2500.00

FIRST EDITIONS of this important Mexican periodical issued by the Sociedad Mexicana de Historia Natural, one of the oldest continually running scientific societies. Founded in 1868, just two years before our run of issues, the group included a number of important Mexican scientists, including Alfonso L. Herrera, the first Mexican biologist. Devoted to the natural history of Mexico, the periodical focuses on indigenous plants with some issues including essays on non-native plants, mineralogy, and mining (including two full-page maps), as well as one essay on a lichen used for dye that comes from Baja California and another on a scientific ascent of Popocatepetl.



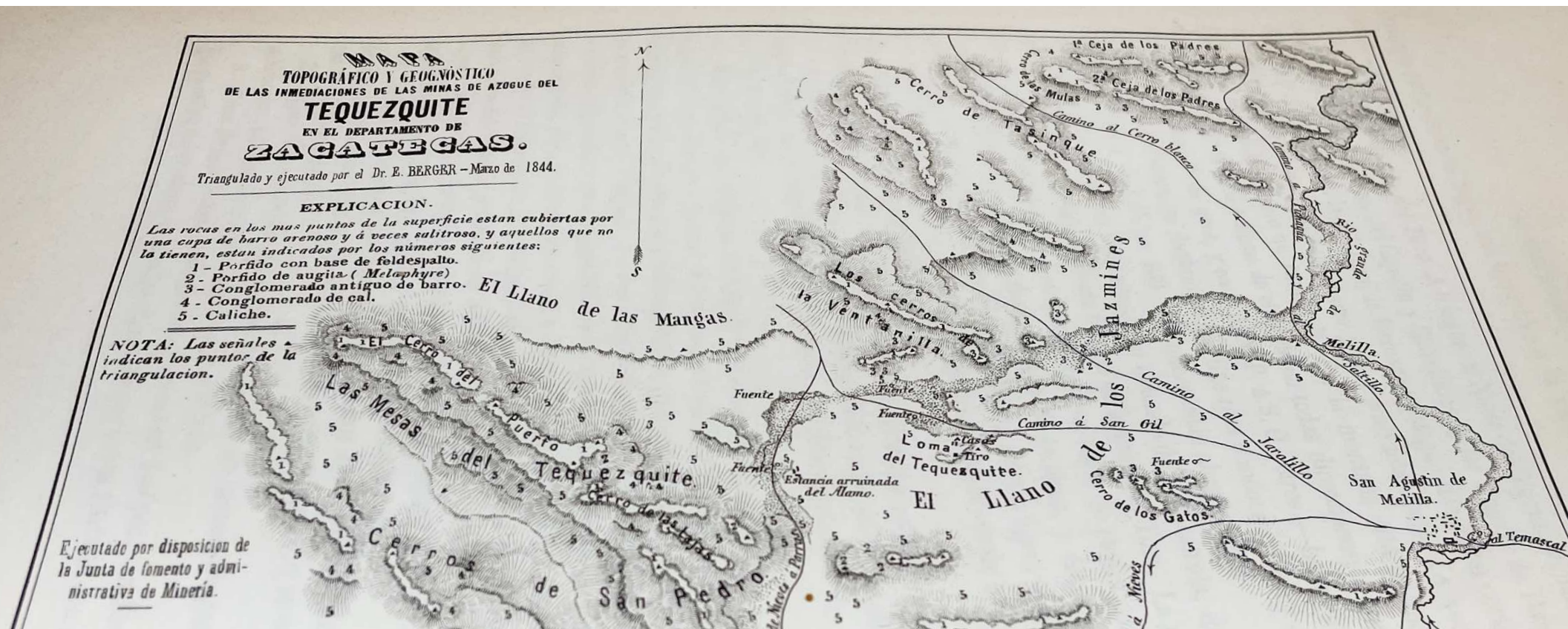
There is much of interest to the culinary historian, including essays on *el chahuiztle* (the Nahuatl word for a type of corn disease, issue no. 9); the cactus family in Mexico (issue no. 10); the yeast found in *pulque*, a special fermented alcohol drink that dates back to Mesoamerica (issue no. 11); cashews (issue no. 17); and chile production (issue 18).

In issue no. 33 there is an essay on *yepacibuitl* and another on *la chirimoya*. *Yepacibuitl* is a medicinal plant that was used as a purgative by the Nahua (of which the Aztecs are a part); it is also known as *Croton dioicus* or *C. Vulpinus*.¹ Also in issue no. 33 is an essay on *la chirimoya*, a fruit that was especially popular with the Incas; it is a strangely faceted fruit that, today, is known in the English-speaking world as a “custard apple.”

Although copies of this Mexican periodical are rare, it seems to have been widely distributed. On the verso of one of the wrappers (issue 9), it is noted (in translation) that “By agreement of this Society...it has established relationships with several foreign societies for the exchange of publications, through the Smithsonian Institute of Washington.” The scientific societies that they’ve established partnerships with include those in Sweden, Norway, Denmark, Russia, Holland, Prusia, Switzerland, Belgium, Italy, France, England, Australia, Cuba, and Chile.

A good set of this rare and colorful Mexican periodical.

¹ In Tucker and Janick’s *Flora of the Voynich Codex, an exploration of Aztec plants*, they write “It is our belief that the inability to decipher the symbols and translate the Voynich Codex stems from the erroneous belief that the manuscript must be a European work.” One of the plants that Tucker and Janick associate with the *Codex* is the *yepacibuitl*. See p. 305 of their work (available on Google books).



DES AVANTAGES DU SON DANS
LE PAIN.

PAR le titre que je donne à cet article, on croiroit que je vais chanter la palinodie; on pourroit insinuer que les différens morceaux que je me propose de rapporter ici, étant extraits de mon Supplément, on a été fondé à annoncer que je m'étois rétracté; mais point du tout. Les passages qui traitent des avantages du son dans le pain, que je me propose de mettre ici sous les yeux du Lecteur, sont extraits mot pour mot de mon Mémoire; & quoique l'Auteur de l'Analyse donne du son, en général, une idée très-défavorable, en disant, qu'il n'est autre chose que la matiere glutineuse épaisie, je ne scaurois être tout-à-fait de son avis; car j'ai toujours cru, & je le crois encore, malgré le Mémoire de M. Sage, que cette écorce, employée en certaine dose, loin d'être nuisible, peut produire de bons effets. Je n'ajouterai rien à ce que j'ai inséré

H iv

*On Wheat, Flour, and Bread;
An Americanum*

18s. PARMENTIER, Antoine Augustin. *Expériences et réflexions relatives à l'analyse du bled et des farines.* Paris: Monory, 1776.

8vo. Woodcut device on title page, head and tailpieces. iv, 194, [2] pp. Mottled calf, edges of boards in gilt roll-pattern, spine richly gilt, gilt red morocco label on spine, red edges. \$2500.00

A NICE COPY. The FIRST EDITION of Parmentier's study of wheat, flour and bread. Chapters cover general information on wheat; the maladies that affect wheat; how to know the quality of flour; how to remove gluten from wheat flour; on starch; wheat flour; bran in wheat flour; bread; rye and other flours that different nations make into bread; and general observations on the different ways to analyze bread (e.g. using methods from chemistry to study bread).

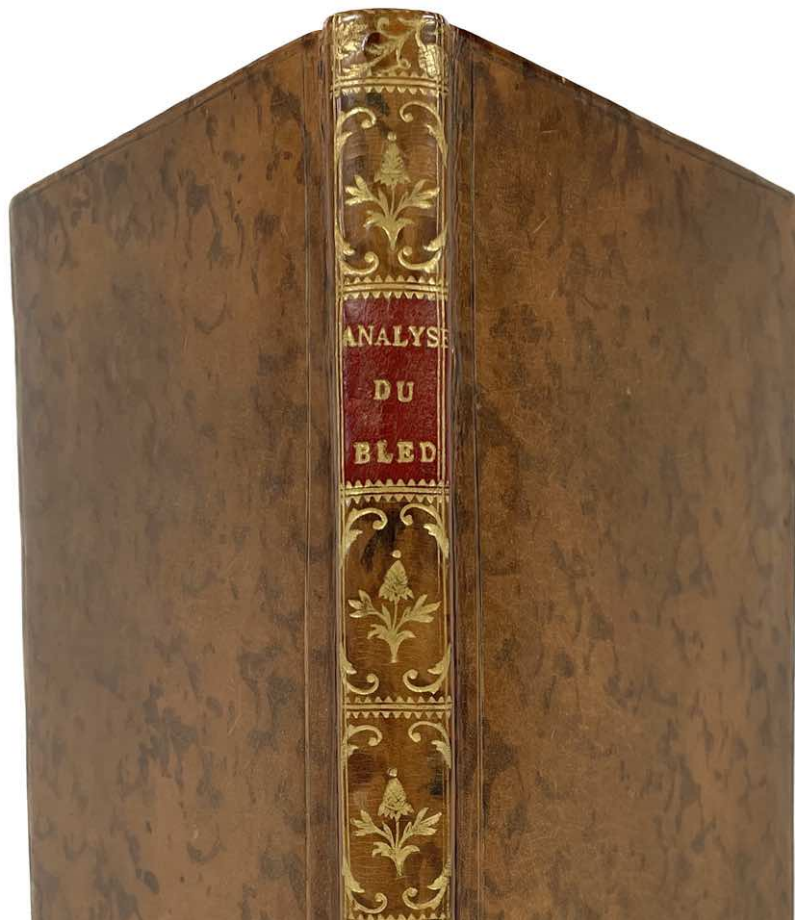
In the chapter about the breads made in different nations, Parmentier mentions breads made with potatoes; bananas; corn meal; sagu; cheese; and chestnuts. He also mentions the silk cotton tree (*Ceiba*) and how Christopher Columbus was taken with them when he was in *l'Amerique* (i.e. the West Indies). Columbus was especially interested in how the tree could be used for making canoes, but in the context of bread, Parmentier is probably referring to the seeds and flowers which were dried and pounded to be used in bread-making and as a thickener in soups.

Antoine Augustin Parmentier (1737-1813) was famous for his introduction of the potato into the French diet, for establishing a free baking school in Paris (along with Cadet-de-Vaux), and for being the first modern nutritionist in French history.

Page 140 is misprinted as "150" and 141 as "151."

In very good condition.

¶ OCLC: Library of Congress, Boca Raton Public Library, University of Minnesota, Science History Institute (PA), University of Wisconsin (Madison), Oak Spring, and eighteen locations outside of the United States. There is another issue of the same year with the publisher as Paris: Chez Nyon, with the same pagination. Priority hasn't been established. I suspect that it is the same edition with a different title page. Locations are at the University of Kansas and two in Europe.



(84)

jets , qui , lisant ce que M. Sage a avancé à ce sujet , pourroient entraîner dans des dépenses ruineuses , une Compagnie , sous le fol espoir de trouver dans trois cents muids d'eau grasse , & peut-être plus , que l'on jette chaque jour , de quoi bénéficier immensément. Je veux croire que l'Auteur de l'Analyse n'auroit point avancé toutes ces assertions , s'il eût présumé qu'elles pussent avoir de pareilles conséquences.

DE LA FARINE DE FROMENT.

LA farine est une poudre végétale , qui contient en plus ou moins grande quantité les différentes parties dont est composé le grain d'où elle provient : celle du bled , par exemple , quelque blanche qu'on la suppose , renferme cependant toujours une portion de son , qui s'est réduite en poudre assez fine , pour s'y trouver confondue d'une manière imperceptible ; mais qu'on aperçoit aisément au fond de l'eau où l'on délaie la farine : ainsi , on peut dire

que les farines d
seulement par
elles apparten
raison du son
n'admet de son
résulte de la m
j'en suis cause
page 130 de l'
terre , j'ai avan
économique, o
dans la farine.
fondée de cette
& la comparais
de faire de ses
autres moutur
Royaume , me
rence à la mout
d'ailleurs tous l
cette opération
Roi vient d'agr
prouve que, lo
manger le son
contraire, l'ar
rine, d'en tir
possible, d'éc
duire en pouc
farines par le
terie. l'avoue

*Pioneering a more Efficient Method of Making Vinegar;
An Unrecorded Offprint by Pasteur*

19s. PASTEUR, Louis. *Mémoire sur la fermentation acétique*. Paris: Gauthier-Villars, 1864.

4to. One folding engraved plate. 1 p.l., 46 pp. Quarter calf over marbled boards in the style of the period, upper wrapper bound in, vellum tips, spine gilt in six compartments. \$4500.00

The extremely rare FIRST & ONLY EDITION of this offprint of Louis Pasteur's comprehensive study of acetic fermentation and the paper in which he claimed that the transformation of wine into vinegar was due to the development of the veil of *Mycoderma aceti* on its surface.

At the beginning of the work, Pasteur explains that he has conducted this study because although humans have known since early times that fermented alcoholic liquids such as wine, beer, and cider, will sour upon contact with air, the reason for this transition had yet to be explained.

Pasteur experimented with the thin layer of skin at the surface of vinegar and found that when exposed to oxygen, his sample was able to produce abundant vinegar. This was very helpful for commercial vinegar-makers, in that they were now able to control the speed with which they were able to produce the *mycoderma* or "mother vinegar," in order to make fresh batches.

The sections of the essay describe the different steps and parts of the experiments Pasteur undertook. At the end is a folding plate depicting the *mycoderma* and the instruments Pasteur used.

This text also appeared in the *Annales scientifiques de l'É.N.S.* 1re série, tome 1 (1864), p. 113-158.

In good condition.

¶ Not in OCLC.



*From the San Francisco Beat Poets to a
Critique of Capitalism*

20s.SAN FRANCISCO DIGGERS. Fall 1966-October 1969.

Twenty-six publications, sizes vary from 26.1cm x 20.4cm to 35.7cm x 21.9cm, most are street sheets, but included is one unbound book and one collection of flyers that were distributed as a paper-clipped group. (This includes the original paperclip.) Publications come from four presses: Digger Papers are printed on a spirit mimeograph machine; Communication Company and the Free City News flyers are printed on a Gestetner and Gestafax Machine; and the Kaliflower publication is printed offset.

SAN FRANCISCO DIGGER PUBLICATIONS RANGE FROM RARE TO LOST. Of the approximately 1000 estimated street sheets that were produced, less than half have survived. All were given away for free and usually through street distribution.



Below is a representative group of 23 individual flyers (or “street sheets” as the Diggers sometimes called them); one group of flyers paper-clipped together; one unbound book; and one communal newspaper. They are sorted according to the four Digger printing operations: the Digger Papers (which were printed on the SDS spirit mimeograph machine); the Communication Company (printed on Gestetner Mimeograph and Gestafax machines); the Free City News (utilizing the same printers as the Communication Company); and the Free Print Shop (from the Kaliflower Commune and mostly using an offset printer – they sometimes used letterpress and mimeography).

The San Francisco Diggers were a radical underground movement that sought to create a culture of free. They critiqued the Vietnam War and mainstream culture, as well as the commercialization of the underground scene. They established free stores, distributed free food, and started the free health clinic movement in the United States.

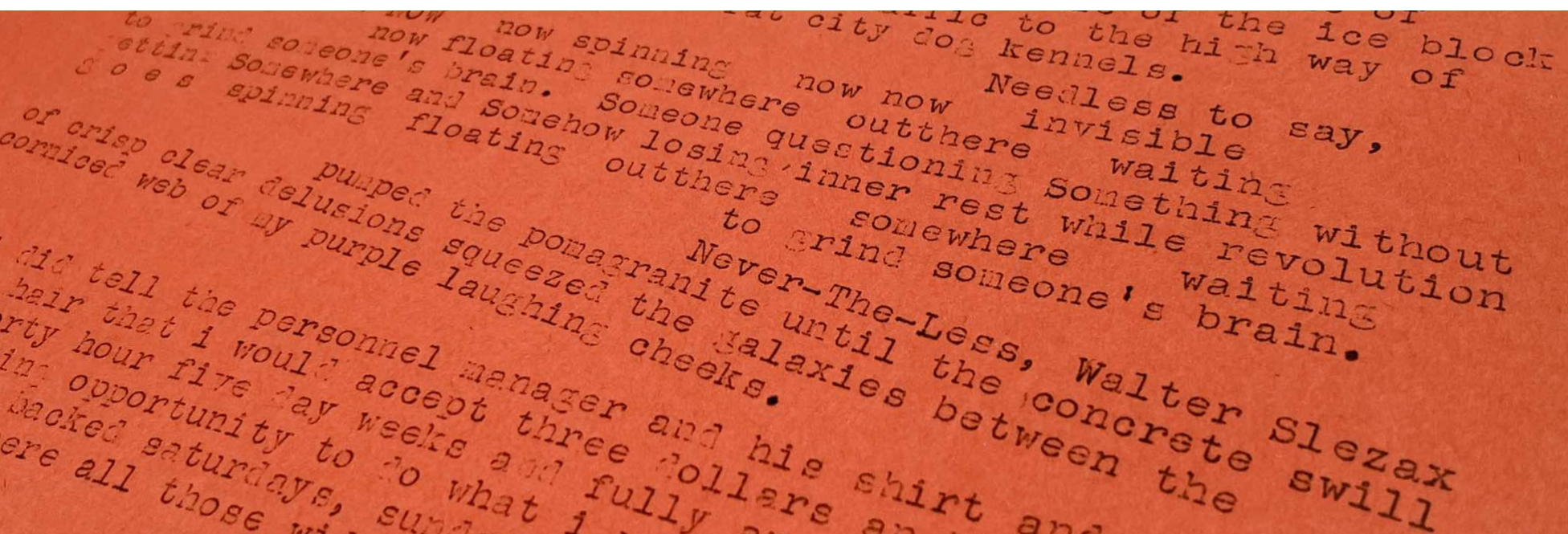
Unfortunately, memory is often connected to capitalism. So, in an effort to preserve the history of the San Francisco Diggers, we are happy to offer the following selection of their publications. However, if anyone would also like photocopies of the flyers below, we would be happy to oblige and send them to you gratis.

Note that all are FIRST EDITIONS and in good to excellent condition. The street sheets are listed by their first lines. The list and individual prices are as follows:

DIGGER PAPERS. Printed Fall, 1966.

term paper: the relationship between poetry and revolution. Flyer: 27.9cm x 21.6cm, printed recto. \$450.00

COOL CRANBERRY HORSEHAired MOUTH. Flyer: 28cm x 21.6cm, printed on red paper, recto. \$350.00



COMMUNICATION COMPANY. Printed January-September, 1967.

The Communication Company \ haight/ashbury\OUR POLICY. Flyer:
27.9cm x 21.6cm, printed recto. \$300.00

MANUSCRIPT EDITIONS NUMBER ONE \ INFORMED
SOURCES. Book, unbound: 28cm x 22cm; printed recto/verso. 138, 140 pp.
\$3000.00

SUNDAY, \ APRIL 2, \ 1:00 p.m. Flyer: 27.9cm x 21.6cm, printed in green,
blue, red and yellow ink, recto only; signed by Allen Cohen. \$300.00

HIPPIES IN HAIGHT-ASHBURY. Flyer: 28cm x 21.6cm, printed recto.
\$300.00

To The Free World. Flyer: 27.9cm x 21.6cm, printed recto and verso.
\$300.00

EMMETT GROGAN \ is \ BACK! so what. Flyer: 27.9cm x 21.7cm, printed
on light tan paper with binder holes along left edge, recto. \$300.00

CANDLE \ OPERA. Flyer: 26.6cm x 20.4cm, printed recto. \$300.00

ZXO___9837466 \ LINO BLOCK FLYERMMMMMM (500). Flyer:
26.7cm x 20.4cm, printed recto. \$300.00

Where? \ Beach Comber's Haven. Flyer: 28cm x 21.7cm, printed recto.
\$300.00

Dig! \ If, during this or any future love feast. Flyer: 27.9cm x 21.6cm,
printed recto. \$300.00

FREE SPRING MOBILIZATION FREE SPRING MOBILIZATION FREE FREE FR
SPRING IS FREE FREE SPRING MOBILIZATION FREE FREE FREE SPRING
EE SPRING MOBILIZATION DIGGER POETRY READINGDIGGER DIGGER DIG
digger free poetry reading for the spring mobilization for pe

POETS:

Lawrence Ferlinghetti
Lenore Kandel
Lew Welch
Ed Bullins
Richard Brautigan
Andrew Hoyem
Pamela Millward
James Koller
Bill Fritsch
Jeff Sheppard
Patrick Gleason
Ron Loewinson

Date:

Thursday
April 6, 1967

Time:

Place:

the Church
on Ellis

Organized by the
Communication Company U

SEURAT

1967



HE SAID THAT HE UNDERSTOOD
IN THE NEXT CENTURY. WHEN
SINCE THESE THINGS TAKE TIME
WAS WELL AND GOOD BUT THAT
THAT WE SHOULD BE GRATEFUL
TECHNICIANS

Some false-bottom fe
Waiting for a payoff
full of guilty gum-w
float flight slip sk
where? Discontinued.

BusFace to Lun
only touch in
on the 7 o'

ARE
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HERE LIES BOB DYLAN

here lies Bob Dylan
murdered
from behind
by trembling
who after he
jumped on him
but was amazed
that he was all
a streetcar
that was exact
of Bob Dylan

he now lies in
beauty parlor
God rest his soul
& his rudeness

Two brothers
A naked mama's boy
Who looks like Jesus
Can you share the re
of the sickness
The phone numbers
There is no strength
To say a word
Everybody
That's how it's ha

IF I AM DOING IT
AT ALL, ITS FOR

EMMETT GROGAN
is
CK!

We own
TIRAT
Demo

To the Free World

The years before our century were long and slow. Events, for the most part, happened at a leisurely pace. The process of evolution was gradual. Changes came about as much like years as like hours. In the last few years of the nineteenth century, however, the pace of change was so rapid that it seemed as if the years were passing in a twinkling. The days were so full of events that it seemed as if the years were passing in a twinkling. The days were so full of events that it seemed as if the years were passing in a twinkling. The days were so full of events that it seemed as if the years were passing in a twinkling.

[illegible]

The hippies in San Francisco
the most misunderstood group
narcotics arrests and various
excellent subjects for the
impression makes the situation
understanding. One of the basic
ult. One of the basic
individual's right to
the not interfering
hippie in height
develop his own conc
individual role in
shape his destin
tion of the
size of the

develop his own
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THE DIGGERS

Haight

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And if
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ZXQ

COMMUN

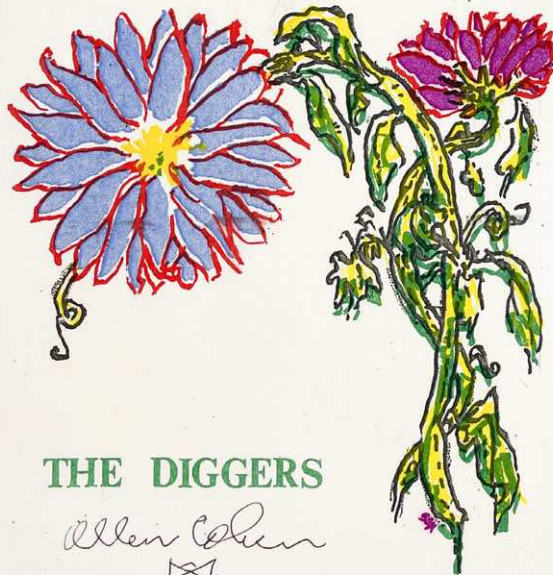
the process of shaping attitudes toward society, environment, good or bad. They are bound to be deeply impressed here, good or bad. They are watching the world tomorrow.

वया-सुखीने लघने न
 वसिष्ठ पर्यं वसुधा-विप्रेतकै-
 प्राप्ते न दुःखा निर्मिष्टकै-
 स्तं विज्ज्याये शास्त्रे प्राप्ये ॥

**SUNDAY,
APRIL 2,
1:00 p.m.**

Haight Street is ours to play on till

we
feel
it
beautiful
to
stop.



THE DIGGERS

Allen Cohen
✂

the
communication
company a member of the
disorderly people's network
(415) 626-2926



यथाःसुखीनं लक्षणं न पश्ये
दृष्टिस्त एव यदलभ्यमानसैः ।
ग्राह्यं च बुद्ध्या विपर्ययुरुक्तं
स्वं विभ्रान्तार्थं शरणं प्रपद्ये ॥

Toni[gh]t Thurs. April 13, 8 p.m. \ ?HAIGHT "MALL-IN"? Flyer: 27.9cm x 21.8cm, printed recto. \$300.00

ANTI-RAT DeMONSTRATION. Flyer: 27.9cm x 21.6cm, printed in blue ink, recto. \$300.00

We oughtta have our \ Heads \ examined. Flyer: 27.9cm x 21.6cm, printed recto. \$300.00

DESIDERATA \ Go placidly amid the noise and haste. Flyer: 27.9cm x 21.6cm, printed recto. \$300.00

March 31, 1967 \ THIS IS ALL BULLSHIT. Flyer: 28cm x 21.6cm, printed recto. \$300.00

kARMA\ rEPAIR \ kIT. Flyer: 26.1cm x 20.4cm, printed recto. \$500.00

IF I AM DOING IT. Flyer: 27.9cm x 21.6cm, printed recto. \$300.00

Rockdance-environment Happening. Flyer: 27.9cm x 21.6cm, printed recto. \$300.00

FREE SPRING MOBILIZATION. Flyer: 9cm x 21.6cm, black ink on dark brown paper with binder holes along right edge, printed recto. \$425.00

San Francisco \ Poets \ Benefit. Flyer: 28cm x 21.6cm, printed on pink paper, recto. \$350.00

STATE OF THE SOUL PREPARED FOR WAR. Flyer: 28cm x 21.7cm, printed recto. \$500.00

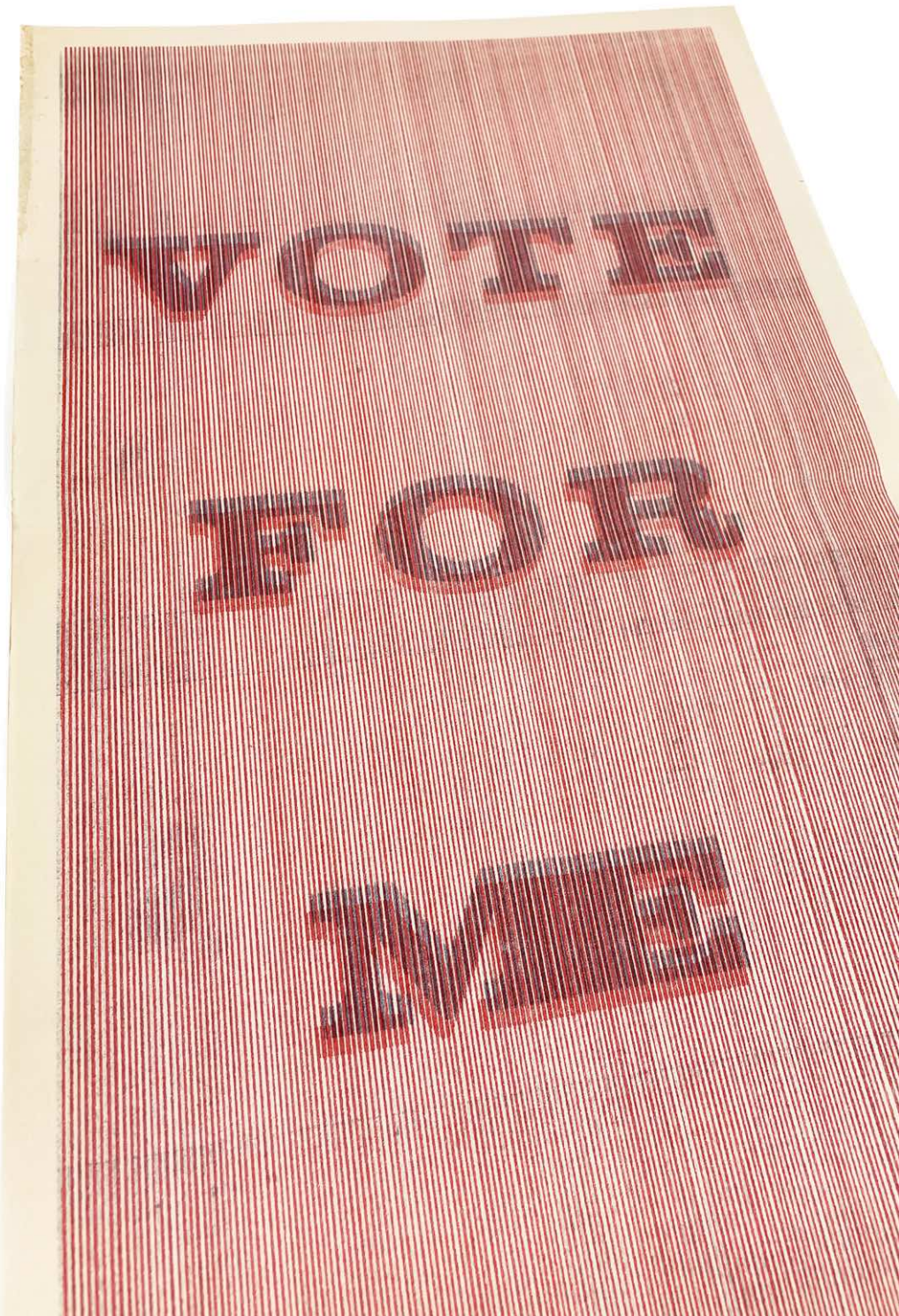
FREE CITY NEWS. Printed Fall 1967-Spring 1968

eat \ life. Flyer: 35.7cm x 21.9cm, printed in red ink on yellow paper, recto and verso. \$750.00

Twelve flyers held together by a paperclip. 1. Free City. 2. News of the day. 3. It's been unusually dark. 4. enumeration of erotic postures. 5. Daytime paranoia. 6. Are the mothers of America. 7. (collage in blue). 8. Here lies Bob Dylan. 9. For When You're Alone. 10. Do my thing. 11. Vote for me. 12. Free City News. Set of 12 flyers: 35.5cm x 21.5cm each, various ink, includes original clip that held them together, seven are recto only, five are recto and verso. \$3000.00

THE FREE PRINT SHOP. Printed Aug 1968-Dec 1972

Kaliflower Intercommunal Newspaper October 2, 1969. Newspaper: 28cm x 21.1cm, printed in red and brown ink, rectos. 3 ll. \$950.00



COURT COOKERY:
OR, THE
Compleat *English* COOK.

Containing the Choicest and Newest

RECEIPTS

For making SOOPS, POTTAGES, FRICAS-
SEYS, HARSHES, FARCES, RAGOOS,
CULLISES, SAUCES, FORC'D-MEATS
and SOUSES; with various Ways of Dref-
sing most Sorts of Flesh, Fish and Fowl,
Wild and Tame; with the best Methods of
POTTING and COLLARING.

AS LIKEWISE

Of Pastes, Pies, Pastys, Pattys, Puddings,
Tanfies, Biskets, Creams, Cheefecakes, Floren-
dines, Cakes, Jellies, Sillabubs and Custards.

ALSO

Of Pickling, Candying and Preserving: With a Bill of Fare
for every Month in the Year, and the latest Improvements in
COOKERY, &c.

By R. SMITH, Cook (under Mr. Lamb) to King William; as
also to the Dukes of Buckingham, Ormond, D'Aumont (the
French Ambassador) and others of the Nobility and Gentry.

LONDON:

Printed for T. WOTTON, at the Three Daggers in Fleet-Street.
MDCCXXIII.

"Noble, Handsome, Necessary,
and Plain"

2Is. SMITH, Robert. *Court Cookery: or, the Compleat English
Cook.* London: Wotton, 1723.

8vo. Woodcut head and tail pieces, woodcut decorative initials. 4 p.l., 112, [8], 82, [14]
pp. Contemporary gilt panelled calf, spine gilt in six compartments, boards lightly
rubbed and cracked. \$5000.00

The rare FIRST EDITION of this delightful cook book of more than 300 recipes.
Recipes range from "To make a Ragoo of Snipes" to "A Swan Pie, to be eat cold"
to "Sweet-Bread Pasties." In the introduction we read:

*TO THE NOBILITY AND GENTRY OF GREAT BRITAIN. COOKERY being
arriv'd to greater Perfection than ever in these Kingdoms, and great Entertainments are become
so common, I thought I cou'd not do a greater Service to the Publick, than by communicating
those Receipts, which I have practis'd at COURT, and in several of your FAMILIES for
above thirty Years past, in Order to render that Art practicable and easy. It's true, there are*



several Books of Cookery already extant, but most of 'em very defective and erroneous, and others fill'd with old Receipts, that are impracticable at this Time. I was near eight Years with Mr. Lamb [Patrick Lamb, author of *Royal Cookery*, 1710] in His Majesty's (King William) Reign, and therefore knew most of His Receipts and Methods of Dressing; yet several of those Receipts, as they are now printed in His Royal Cookery, were never made or practis'd by him...I have not indeed fill'd my Book with Washes and Beautifiers for Ladies, or making of Ale for Country 'Squires, all which is foreign to my Purpose; and a Person that's well acquainted with Cookery, cannot be also acquainted in clearing the Skin and the fining of Ale: What I have inserted is noble, handsome, necessary, and plain...

Smith's *Court Cookery* stands at the transition period between courtly cook-books and economic cookery.

In view of Smith's snobbery here and in view of the title of his book...[it is] a little unexpected that he shows himself very much concerned with economy and with avoiding the charge of extravagance — against which Lamb had also defended himself...Such an emphasis on economy was quite foreign to the spirit of the French court nobility in the seventeenth and eighteenth centuries...and that spirit was reflected in the writings of their cooks who make rather grudging concessions to the needs of their bourgeois readers. In contrast, Lamb appears to be a little on the defensive, anticipating charges of extravagance, and Smith positively endorses the need for economy. — Mennell, All Manners of Food, pp. 94-5.

With an early inscription of "Mrs Crockford, 1781" on the upper free endpaper.

¶ Cagle 1001; Maclean p. 137; OCLC: New York Public Library, University of California (Los Angeles), Folger, University of Chicago, Indiana University, University of Tulsa, University of Pennsylvania, University of Wisconsin (Madison), Case University; Saint Joseph's University (PA); Harvard; and three locations outside of the United States; Oxford pp. 55-6. Not in Bitting (which has the second ed.), Maggs, Pennell, or Simon.

18 COURT COOKERY: Or,
you don't let it boil; and when it's done, take off all the Fat, and thicken it with a good Cullis, and wring in the Juice of an Orange, and serve it up.

To make a Ragoo of Snipes.

CUT them in four, and toss them up in melted Bacon, or Butter, but let all their Entrails remain with them; season them with Pepper, Salt, and the Juice of Mushrooms, and stew it together till it's done; then wring in a Lemon, or Orange, and serve them up.

To dress a Wild-Duck with Lemon-Juice.

HALF roast your Duck, then take it off the Spit, and lay it in a Dish; carve it, but leave the Joints hanging together: In the Incision put Salt, and beaten Pepper, and squeeze the Juice of Lemons; turn it on the Breast, and press it hard with a Plate, and set it a little to stew on your Stove; turn it again, and serve it hot in its own Gravy.

To stew a Duck, wild or tame.

TAKE a Stew-pan, and put at the bottom of it slices of Bacon and Beef; add some Parsnips, Carrots and Onions sliced, and some slices of Lemon, a few Savory Herbs, with

The Co
with Pepp
your Duck,
over it; wh
Duck, with
breads, with
rooms, and
this in melle

TAKE fat
the Bacon
Salt, and la
fierce; lay t
half done, t
them very w
French Bread
Handful of
drain it; ad
lot shred fin
bit of Butter
in Heaps, an

LARD and
Flesh,
breads, Oy
the Yolk of
and a little
them a fine
sters, Sweet
Morrels, at



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

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