



# California Book Fair

## 2024

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“Cet Almanach, d’une Excessive Rareté”— Vicaire  
With the Arms of Madame la Vicomtesse  
Henry de Ségur

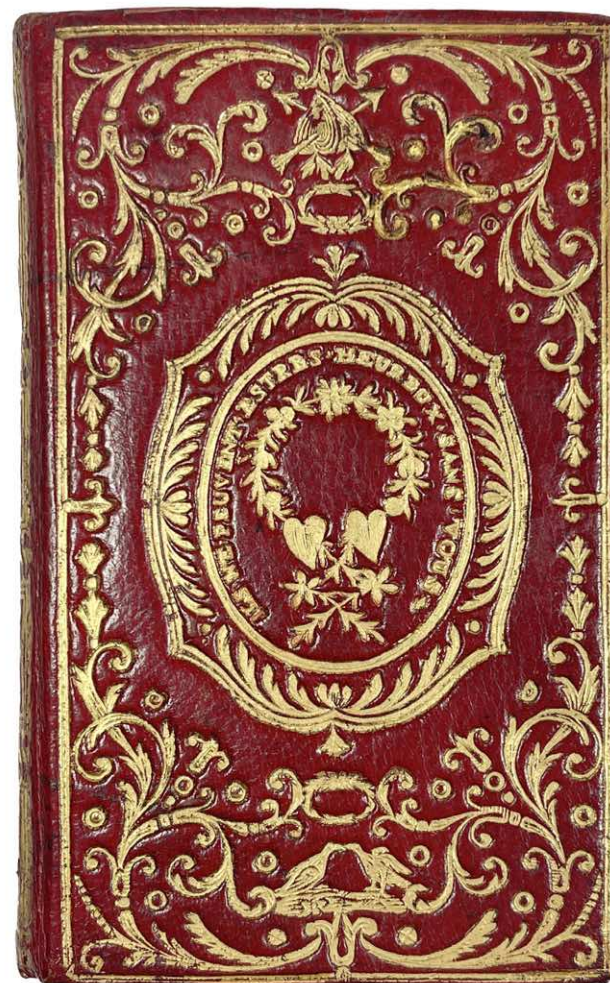
**I. ALMANACH des marchés de Paris. Étrennes curieuses et comiques avec des chansons intéressantes, dédié à Marie Barbe, Fruitière Orangere. Dessiné gravé par M. Quéverdo. Paris: Boulanger, [1787].**

24mo. Engraved bookplate on the upper free endpaper. [40] engraved leaves, 2 of which are trifold leaves, paginated variously. Contemporary richly gilt-stamped red morocco, spine richly gilt, gilt dentelles, green silk pastedowns, edges gilt. \$8500.00

FIRST & ONLY EDITION. The only known copy of this spectacular gastronomic almanac printed in 1787 and bound in a beautiful contemporary binding. Despite its extreme rarity, this almanac series is well-documented in both Grand-Carteret (no. 666 & reproducing two engravings) and Cohen (*Guide de l’amateur de livres a gravures du XVIIIe siècle*, 1912, col. 20).

After the almanac’s finely engraved title page depicting a street crier who has just tripped and fallen with her fruit – with the ubiquitous exposed breast – there follows a single engraved sheet of important dates for 1787 (e.g. holidays) that has a light blue watercolored background. There are also several other engraved calendar sheets that are for keeping track of one’s finances and have the days separated in columns of *perte* or *gain* (loss or gain).

The central and most exquisite part of the almanac, however, are the twelve fine engravings of *cris de Paris* which are each accompanied by a short song about the vendor depicted. The vendors are selling various





foodstuffs that correspond with the month and time of the year. Included are oranges, turkeys, fish, flowers, peas, cherries, apricots, cream, melon, sugar, chestnuts, & *boudin*. There is also one engraving showing Mademoiselle de Chasselas buying goods *à la livre* (by the pound) at the open market.

On the final leaf is an advertisement by Boulanger for other almanacs for sale with the choice to have them bound in either in leather or silk. The two trifold engraved tables are a twelve month calendar (six months on each) that lists the saints' days. At the top of each month's column is a small engraved illustration.

A very fine copy in a lovely binding with the engraved coat-of-arms bookplate of *Madame la Vicomtesse Henry de Ségur* mounted to the upper free endpaper.

We have had another almanac in this series once before (for the year 1784). It appears that with each year that it was issued, the illustrations are reprinted and then bound with the new calendars for that given year. In the almanac for 1784, the trifold calendar sheets were not engraved but were instead woodcuts with the text printed in red and black.

A fine copy.

¶ Our almanac does not appear in OCLC. There is one location for the year 1782 (Rijksmuseum); two for 1784 (Harvard and the Morgan Library); and one which is undated (Bibliothèque nationale de France). *Livres en bouche* no. 179 for the year 1784 and *Vicaire* col. 17 for the year 1782.



*Gastronomic Wisdom in a Lovely Binding*

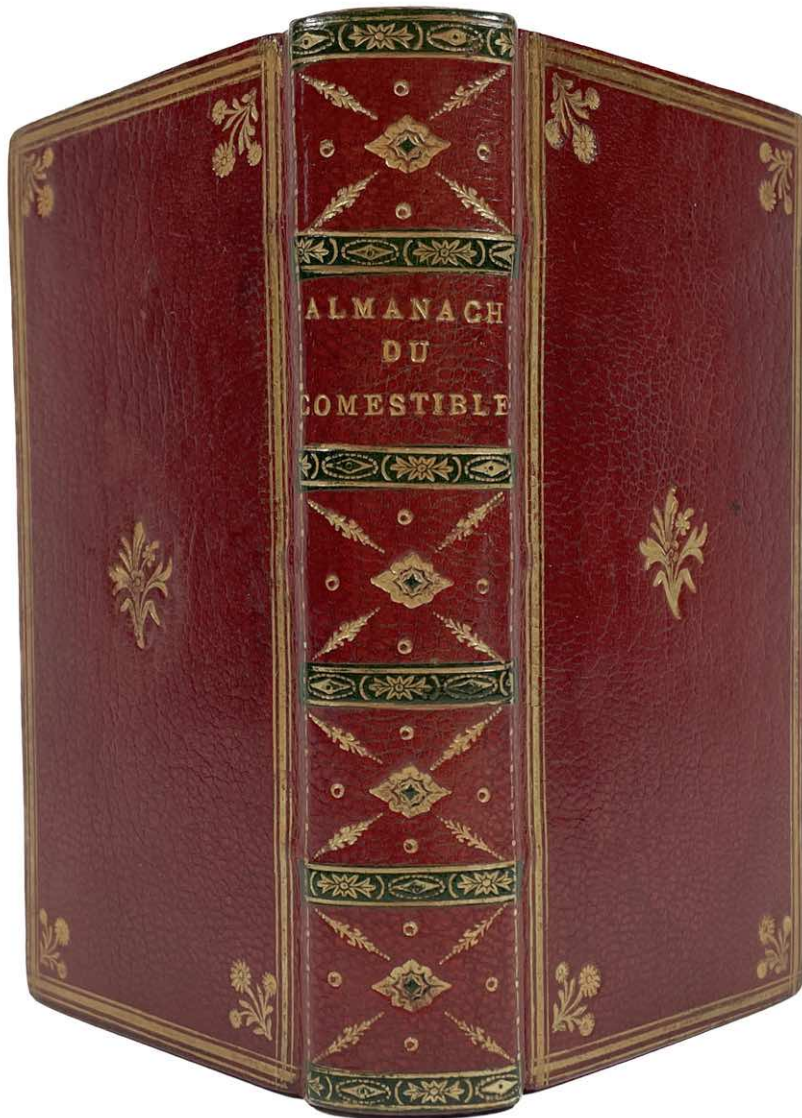
**2. ALMANACH DU COMESTIBLE, nécessaire aux personnes de bon goût & de bon appétit. Paris: Desnos, [1778, 1779].**

Small 12mo printed in 4s and 8s. Folding frontispiece, woodcut head and tailpieces. 115, [5] pp.; 56 [misprinted as “55”], [4 blank] pp.; 180 pp. Contemporary red morocco, triple gilt fillet around sides, gilt floral device in corners and center of boards, spine gilt in five compartments with green morocco inlay, edges of binding with a gilt roll pattern, gilt dentelles, edges gilt, silk blue endpapers, the second part lightly browned. \$8000.00

A lovely copy of the FIRST EDITION of this extremely rare and important gastronomic almanac. The majority of the first part of this book offers gastronomic advice in prose and poetry for each month with recommendations on what to eat and how to prepare and enjoy the foods available.

For example, in the entry for March, there is a 4-page section entitled *Notice sur la nombre des Convives dans les Repas des Anciens* (notice regarding the number of guests in the meals of the elders); under the month of April, there is a one-page section entitled *Choux d'Amerique* describing cabbages which have just arrived from America and are now available in the gardens and shops in Paris; and in August, there is a recipe on how to conserve green peas. There are also various health recommendations sprinkled throughout the months.

What then follows is, actually, rather amazing. There is a list entitled *Choses remarquables par leur bonté en divers Pays* (items remarkable for their goodness in diverse lands). The first gastronomic map (which, not surprisingly is of France), appears in Cadet de Gassicourt's *Cours gastronomique*, 1809.





This is generally believed to be the first representation of the regionalism of France's foods. However, this list, the *Choses remarquables*, is a very similar concept, though not presented graphically, The list tells the reader what regions specialize in which foods. For example, figs should be from Marseille; chestnuts from Lyon; mustard from Dijon; quail from Chartrain; wild boar's head from Troyes; and so on.

Next are three *Liste alphabétiques* to educate the reader on the wines of France and abroad; the different liquors; and *l'Art du Confiseur* (the art of the confectioner). This is followed by a chapter of advice concerning wines from foreign lands that are being sold in Paris. The author warns that some of these wines don't actually exist in these lands, and are, in fact, made from recipes in old books (!). And, lastly, there is a short section on the dangers of lethargic wines.

The second section of the volume is made up of two parts. The first is a 117-page history entitled "Notice sur les repas des anciens." While it is a historical text, it also reads as a study of the eating habits of people around the world. In the introduction the anonymous author explains that they have "looked for and looked through very many books...to make this second part interesting in relation to the history of *Comestibles* (edibles). Included are discussions of the culinary history of the Persians; Greeks; the Jews; people living in Asia and Africa and as on the islands of Jamaica and Barbados; and the "Nations Barbares de l'Amérique" (mentioning the Iroquois and Huron tribes).

The final part contains recommendations on a healthy diet. First there is a discussion on drinking and eating in general then there follows an alphabetical list of various foods and drinks and their properties. Here is a small part of the 2 ½ page entry for wine:

*VIN. Cette liqueur pure convient plus aux vieillards, aus sujets froids & flegmatiques, qu'aux enfans, aux jeunes gens & aux bilieux...*

*Le meilleur & le plus sain de tous les vins de France, est le vin de Bourgogne; il égaie, réchauffe, nourrit & porte peu à la tête. Le vin de Condrieux, dans le Lyonnais approche beaucoup du Bourgogne. Le vin de Champagne est plus léger, plus agréable, mais moins solide.*

Roughly translated to:

*WINE. This pure liquor is more suitable for old people, cold and phlegmatic people, than for children, young people and the bilious...*

*The best and healthiest of all French wines is Burgundy wine; it cheers up, warms, nourishes & has little effect on the head. The wine of Condrieux, in Lyon, is very similar to Burgundy. Champagne wine is lighter, more pleasant, but less solid.*

What is interesting about this almanac is that it came out decades before the birth of our modern understanding of gastronomy, and yet it helps to set the stage for what would follow in the first 30 years of the 19<sup>th</sup> century (Brillat-Savarin, Grimod de la Reynière, the emergence of provincial cookbooks, and an understanding of regional foods). For example, Grimod de la Reynière is widely considered to be the first food critic in history, but one can't help but imagine that he was thinking of the *Almanach du comestible* when he began his ground-breaking *Almanach des gourmands* in 1803.

With a lovely engraved frontispiece depicting an intimate dinner party, by Desraie.

Bound in a particularly handsome binding.

¶ OCLC: Harvard, University of Minnesota, New York Public Library, Yale, and one location in Europe. Not in Cagle, Oberlé, or Vicaire.





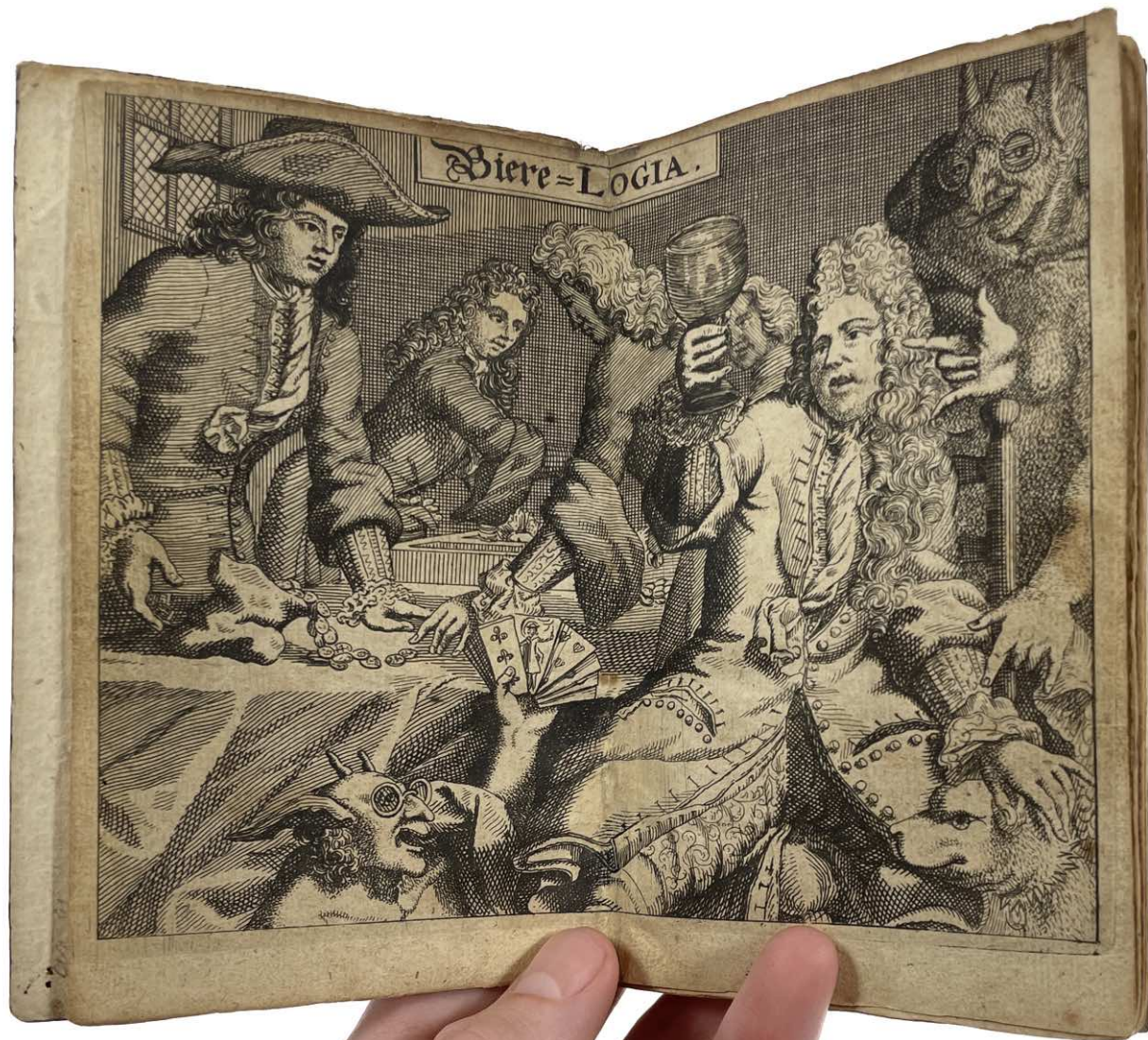
*The Lost Beers of Germany*

3. (BEER & WINE.) *Biere-Logia*. [Hamburg: Wiering, 1690.]

12mo. One double-page engraved frontispiece, large woodcut vignette on title page. 120 pp. A-E<sup>12</sup>. 18<sup>th</sup>-century black pastepaper boards, gilt red morocco title label on upper board, crease on lower board, expert restoration to edges of boards. \$3500.00

The extremely rare FIRST & ONLY EDITION of this humorous and useful work on beers of Germany with a smaller section on wine. This book is one from a series of seven works entitled *Die neu eröffnete lustige Schaubühne menschlicher Gewohn- und Thorbeiten*. The object of this series was to highlight and poke fun at the passions most common in contemporary German society, such as beer and wine; coffee and tea; tobacco; cheese; and sausage.

To begin with we are presented with a double-page engraving of a riotous gaming scene with coins spilled across the table and a devil holding up a spread deck of cards. There is a man in the foreground holding up a huge goblet in one hand and petting a dog with another. Standing behind him is a devil with both of his hands folded into the sign of the horns. Interestingly, in addition to sticking their tongues out and having goat ears and horns, both of the demons are also wearing glasses. On the title page there is a woodcut of civilized men enjoying a meal at a table with their pipe and beer.





**Biere = LOGIA,**  
 Entworfen  
 In einer zierlichen wohl abgefaßten  
**ORATION,**  
 von dem  
**Gersten = Korn**  
 und  
**Braunschweigischen Mumme /**  
 sampt andern  
**Wohlschmeckenden Bieren**  
 Ihrer Krafft und Wirkung: Auch / wie die  
 Menschen durch deren unmaßigen Gebrauch in viel  
 wunderliche Gestalten transformiret werden.



Gedruckt in diesem ihigen Jahr.

The bulk of this book is comprised of humorous writings about beer and wine interspersed with poems. The first part is a thirty page “oration” on the many uses for barley which include beer making; cooking them up into groats with either milk or meat broth; and grinding them into flour to make bread with. Included are instructions for how to make the bread.

The next section is an alphabetical list of beers being brewed in Germany at that time. This is of great historical interest as most of these beers are no longer being made. Among the 94 different beers are *Braunschweigische Mumme*; *Clune im Mecklenburgschen*; *Gose zu Goflar*; *Kiwit*; *Lumpenbier zu Wernigeroda*; *Mordt und Todtschlag*; *Schlippschlap*; *Tuchstein zu Königsutter*; and *Zerbster Bier*. The first record of *Braunschweigische Mumme* beer comes from the late 15<sup>th</sup> century and its popularity lasted until the late 18<sup>th</sup> century. *Mumme* was traditionally made with herbs, spices and stone fruits (usually plums or prunes).<sup>1</sup> *Mordt und Todtschlag* was a rich, hearty, and dark lager “brewed for the knights of Kyritz an der Knatter as early [as] the 17<sup>th</sup> century.”<sup>2</sup>

Pages 47-86 contain a long song about the joys of drinking beer and wine. We are told that wines from Paris, Orleans, Anjou, Bordeaux, and Aix are “not only healthy and good for the stomach but also very beautiful.” However, the writer then goes on to announce that Rhine wine is by far the best – better than wine from France – and adds the little quip: “Der edle gute Wein vom Rhein / Ist aller Mahlzeit Ehr und Schein” (the noble, good wine from the Rhine is the honor and glory of every meal).

Following this song are long humorous poems regarding gourmet guilds (*die Schlemmer Zunfften*) made up of pigs, donkeys, wolves, rabbits, and then monkeys. Finally the book ends with several drinking and feast songs including an ode to Bacchus.

In very good condition.

¶ OCLC: four locations outside of the United States.

<sup>1</sup> For more on *Mumme* beer go to <https://www.beerblefish.co.uk/blogkeeping-mumm/>.

<sup>2</sup> For more information on *Mordt und Todtschlag* beer go to: <https://drizly.com/beer/lager/dark-lager/schwarzbier/kyritzer-mord-und-totschlag/p59464>



*Sheets of "Genius" Travel the World*

4. (BOX lined with printer's waste.) Hosking's, Oxford Street Trunk Maker. [London, c. 1833.]

36.5cm tall x 35.5cm wide x 32cm deep. Wooden box made of English pine, exterior covered by a fabric stamped and painted with a faux cane rattan design, brass studs around edges, considerable wear overall, original metal clasp (stamped "Hobson") and lock present, remains of a few trunk stickers on exterior, evidence that there was once a leather handle to the lid (now missing), bottom is bare wood, one inset box tray inside (with linen bottom), leather hinges for upper lid, linen hinges holding the lid in place once open, entire interior of the box lined with recycled and decorated paper. \$1500.00



THE HISTORY OF THE BOOK SOMETIMES INVOLVES THE HISTORY OF RECYCLING.

In this particular case, it is also tied to the history of British Imperialism and travel. The current wooden box was made by Hosking's of Oxford Street, trunk makers for camp equipment for those traveling to India. As noted on the engraved and illustrated label inside the trunk's lid, they make and carry "Military Portmanteaus Trunks and Camp Equipages...Tin Cases & India Trunks, Packing Cases of Every Description." During this time, India was under the rule of the British East India Company and travel from Britain to India had just been reduced from six months to two. Small trunks such as these were made with such voyages in mind.

The paper which lines this wooden box comes from sheets of Alexander Paton's *The Triumphs of genius*, Cupar [Scotland]: Tullis, Printer to the University of St. Andrew's, 1822. The book itself is quite rare (only three copies recorded in OCLC, all of which are in UK libraries). In his notice "To the Public," Paton expresses confidence about the pending reception of his book: "The Author of the following Essay, deems it unnecessary to advance any reason for having brought it before the public." At least we know that his investigations into genius, or as Paton called it, "the blaze of intellectual superiority" (p. 53), saw different parts of the world, even if from inside a trunk.



He then approached, and found that she had with her the Bible and two catechisms. He learned from her that she often spent the morning, when the weather permitted, in that manner, preferring the retirement of her little garden to any other place. "She seemed," he adds, "to be duly impressed with a sense of the goodness of God, in allowing her to enjoy such a privilege; and to be more alive to the value of the soul, and the preciousness of the gospel, than any young person I have conversed with."

The agonies which she had formerly endured were decisive of the value she attached to her soul; and how precious she estimated the gospel to be. Had she underrated either, like the careless multitudes of a dark and unregenerated world, she might, like them, have spent the days of her youth without disquietude or pain; but she had seen so much of truth as to make her restless, until she knew the whole truth needful to seal the peace of a believer's mind. The tranquillity

7  
diate neighbourhood, ascending the hill to enjoy the glories of the more of the sublime as be found in many regions his way by the margin lying outside the wicket the rocks, formed the garden, attracted his glance, he saw a young devotion. He naturally into conversation; by her by a rash intrusion and ascended the mountain suasion of meeting took her for the girl the contiguous field. before he came back the same attitude, in the same exercise a little distance, and saw her rise from her to read.



What is of particular interest in this example of recycled printed sheets is that the trunk makers decided to also decorate the paper with a blue dot design made up of two different sized dots arranged to form a diamond pattern. The blue paint appears to have been applied by block printing, as was often done to make endpapers for books. It may be that the purpose was to help obscure the printed text of the reused sheets from Paton's book. But whatever the reason, it creates a charming effect that goes nicely with the exterior pattern of cane rattan which has a dark blue background and is similar in scale.

The printer "Robert Tullis (1775-1831) moved to Cupar in 1797 and founded the company of R. Tullis & Company, initially as a bookshop and bindery. In 1803 he acquired a printing press and established the Tullis Press which succeeded in capturing the commercial printing market in Fife and its surrounding area and, between 1803 and 1849, published more than two hundred books. He was appointed printer to the University of St Andrews in 1808. In 1809 he added to the company the Auchmuty paper mill in Markinch, becoming one of the earliest paper manufacturers in Scotland, and in 1822 began publishing the *Fife Herald*." – University of St. Andrews Special Collections blog.

Although suffering from use and overall wear, a solid and attractive box, showing the patina of time and travel.





# ESSAY

ET TARIF,

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



A ORLEANS,

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

M. DC. LXXXII.

*The Business of being a Baker in 17<sup>th</sup>-century France  
& the Breads that were Made*

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

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

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

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

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

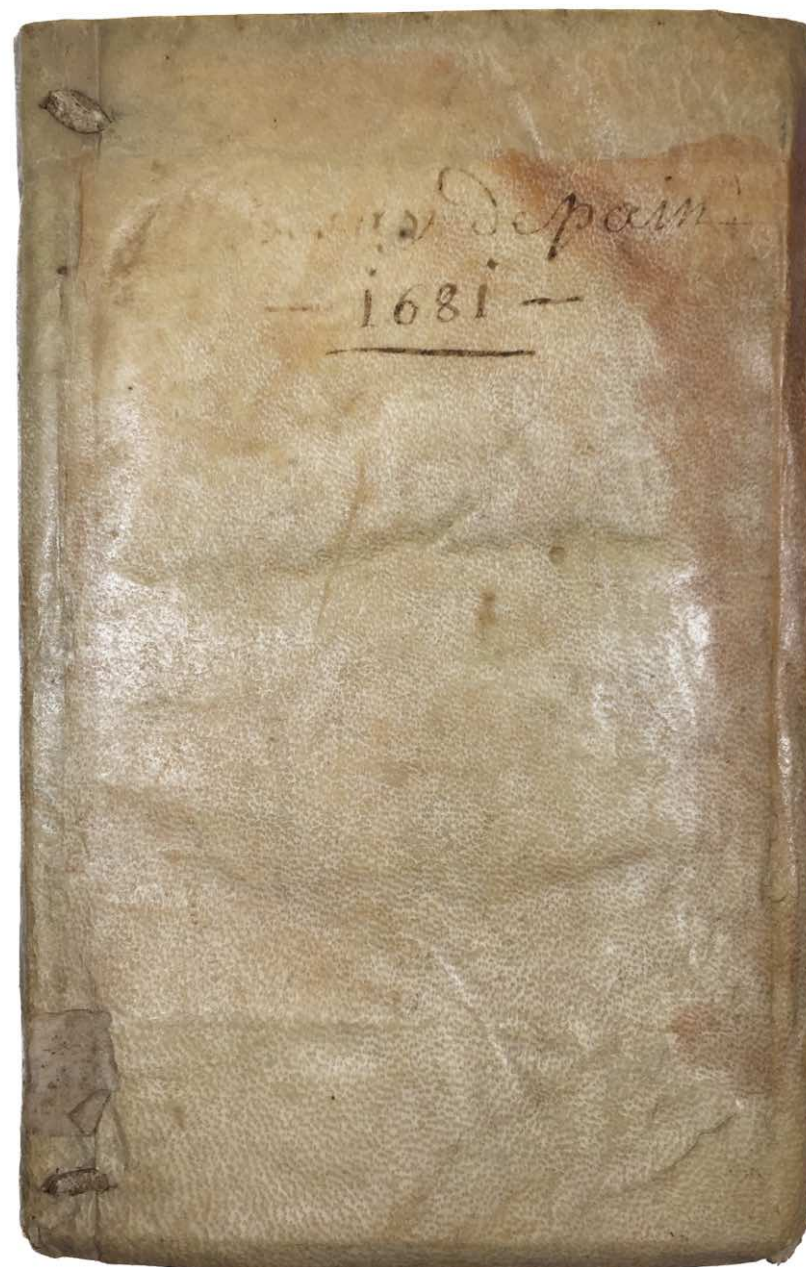
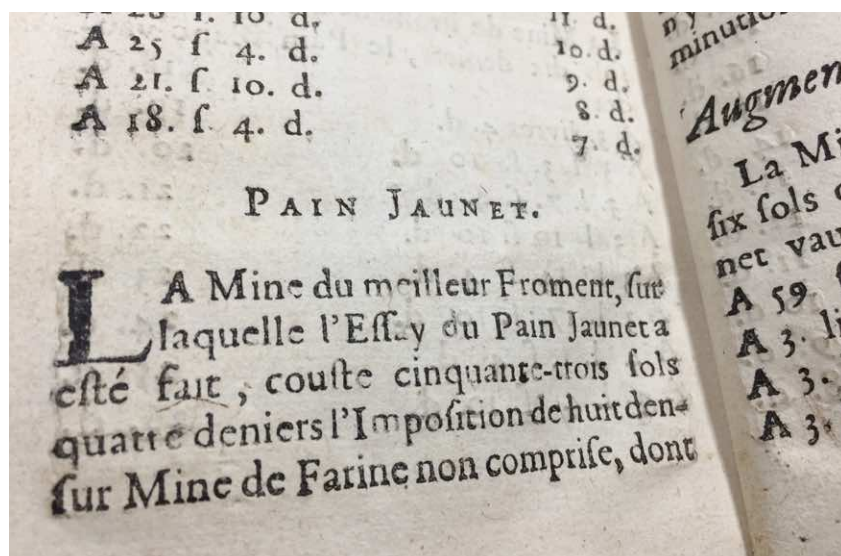


up of two parts second tier wheat flour and one part rye. The price for the flour begins at 44 *sols* per *mine*. *Pain blanc* is then described, where it is described as being made from the best flour (which costs about 20% more than the 2<sup>nd</sup> tier flour). Again, prices are given for the cost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

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

In very good condition and in a nice contemporary binding.

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





*In a Lovely Contemporary  
Mexican Binding*

**6. BRILLAT-SAVARIN, Jean Anthelme. *Fisiologia del gusto*.  
Mexico City: Navarro, 1852.**

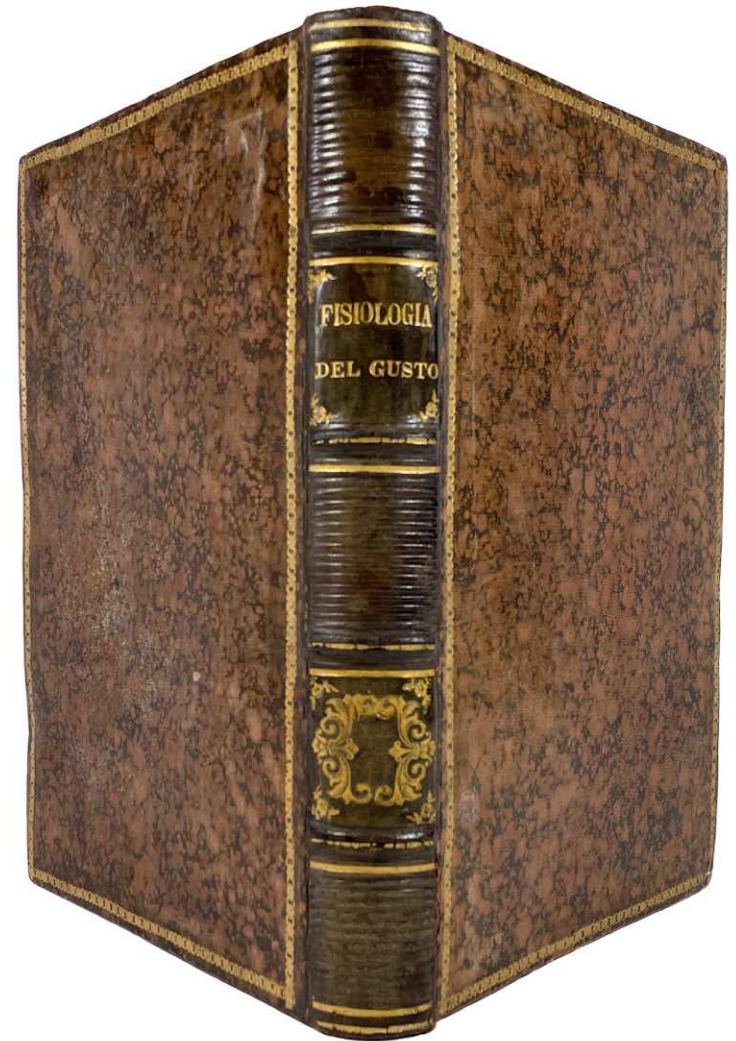
4to. Steel-engraved frontispiece and numerous wood engravings in the text. viii, [9] - 414, [1], [1 - blank] pp. Contemporary mottled calf, gilt-roll pattern around sides, edges of boards partially gilt, spine richly gilt in five compartments, raised bands, title in gilt on spine, endpapers and pastedowns browned around edges (at turndowns of calf under the paper), frontispiece illustration mounted to leaf of extra thick paper (as issued) with caption "BRILLAT-SAVARIN" and "C. de Gonet, Editeur" printed on the thick paper.  
\$5500.00

The First Spanish Language Edition of Brillat-Savarin's (1755-1826) famous book in gastronomy. Interestingly, this was the first time the *Physiologie du gout* appeared in translation and it was printed two years before the first English language edition (United States, 1854) and seventeen years before the first edition appeared in Spain.

This Mexican edition is translated by Eufemio Romero and, occasionally, he uses Mexican Spanish words to explain what was meant in French. For example, omelette is translated to *tortilla* and *quesadilla*. Both of these terms come directly from the cuisine of Mexico. A *tortilla* is a thin unleavened flat bread made from corn first made by the peoples of Mesoamerica. A *quesadilla* is traditionally a *tortilla* that is filled with Oaxaca cheese and then cooked until the cheese is melted. We have not been able to find too much about Romero's life, but he did publish a variety of works in other subjects.<sup>1</sup>

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<sup>1</sup> Romero wrote a book about Liberal Reform in the Plan of Ayutla in 1854; a work on business accounting; and another on the making of lace. Apparently, a short biography and timeline of his life appears in *La incognita y otras obras*, Xalapa Universidad Veracruzana, Instituto de Investigaciones Lingüístico-Literarias, 2014, but we have been unable to access the text.







BRILLAT-SAVARIN

# FISIOLOGIA DEL GUSTO.

FOR  
BRILLAT SAVARIN,

y traducida del francés

POR EUFEMIO ROMERO.

ILUSTRADA

POR BERTALL.

PRECEDIDA

DE UNA NOTICIA BIOGRAFICA

POR ALF. KARR.

Grabados en madera intercalados en el texto, por Midderigh



IMPRESO.

IMPRESA DE JUAN R. NAVARRO, editor.  
calle de Chiquis núm. 6.

1863.

As noted by the culinary historian Jeffrey Pilcher, “French influences came to permeate nineteenth-century Mexican cooking literature.”<sup>2</sup> Evidence of this appeared in kitchen manuals, the women’s pages of newspapers, and cookbooks. Even Simón Blanquel, in his *Novísimo arte de cocina* (1831, and possibly the first cookbook printed in Mexico), begins his work “in the tradition of classically trained French cooks, with a discussion of stocks, noting that these served as the foundation for all other preparations.”<sup>3</sup> By the end of the century, in 1893, Rodriguez y Co. would publish Jules Gouffé’s *Le livre de cuisine* in Mexico City (first edition Paris: 1867, printed in Mexico as *El libro de cocina*) with illustrations by the famous woodcut artist José Guadalupe Posada (1852–1913) and an appendix of Mexican recipes from an unidentified “cocinera Poblana.” As much as Mexico was in the process of developing its own voice through its own cuisine and indigenous ingredients in the 19<sup>th</sup> century, it was also fascinated with French culinary history and refinement. It was within this context that Brillat-Savarin’s foundational work in gastronomy came to Mexico to be translated, for the first time, into another language.

The steel-engraved frontispiece and the many wood engravings in the text are from the 1848 French edition of the *Physiologie du Gout*. They are attributed to “Bertall” on our title page. Bertall (1820–1882), was born the Vicomte d’Arnoux Comte de Limoges Saint-Saëns Charles Albert

<sup>2</sup> Pilcher, Jeffrey M. *¡Que vivan los tamales!* p.63.

<sup>3</sup> Ibid.



d'Arnoux. He took his name "Bertall" at the recommendation of his friend Balzac, a writer for whom he had made numerous illustrations. Known for his sensitive and carefully drawn caricatures, Bertall illustrated more than thirty works, including gastronomic subjects such as Briffault's *Paris à table* (1843) and his own work entitled *La Vigne* (1878).

After comparing the illustrations in the Mexican edition with Bertall's French edition, it is apparent that not all of the steel-engraved plates and wood engravings made their way to Mexico City. The mounted frontispiece engraving used in the Mexican edition is an illustration that follows page "x" in the French edition and the frontispiece in the French edition (captioned "Les Sens") does not appear in the Mexican edition. Additionally, the six other full-page steel engravings, a few smaller wood engravings, and all of the decorative initials that are in the French edition, do not appear in the Mexican edition. Lastly, it should be noted that the wood engravings used in the Mexican edition are clearly worse for wear and their impressions are of a lower quality.

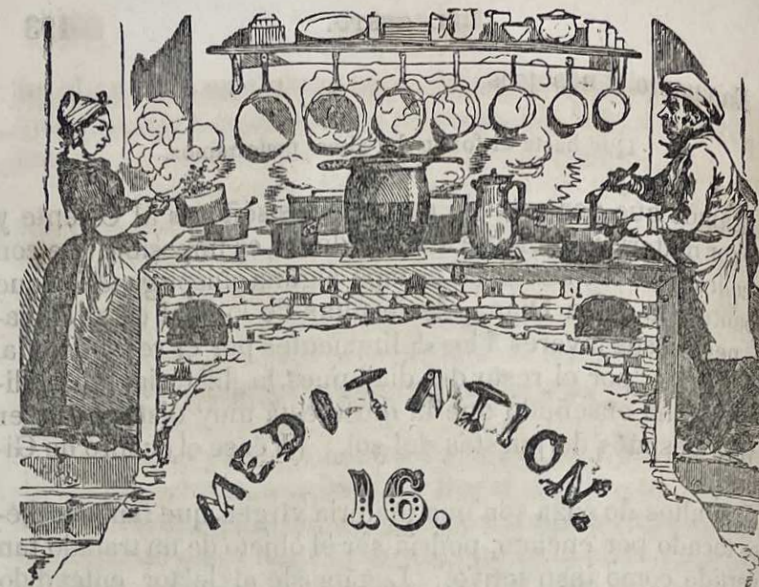
One final difference is in the content. In the French edition the "Table des Matières" is bound at the end. It is 4 pp. long and is very detailed. In the Mexican edition, there is an "Indice de los Capítulos de Este Tomo" at the beginning which is only 1 p. long and reads as a table of contents. In the Mexican edition there is no index at the end.

There are several marks of provenance. On the verso of the upper free endpaper is the bookplate of "Ma. Del Carmen López Segovia" depicting a globe, some books, and a quill pen on a desk with a painting of a ship at sea hanging above it. Also on the verso of the upper free endpaper as well as the verso of the lower free endpaper is the private library stamp of "Biblioteca del Lic. Francisco Lopez Alvarez" stamped in blue ink. Lastly, there is an early signature of "Andrés Chárari" on page [29].

Bound in a handsome contemporary Mexican binding.

In very good condition.

¶ OCLC: Morgan State University, University of Arizona, Los Angeles Public Library, University of California (Berkeley and San Diego), Indiana University, Harvard, University of New Mexico, University of Texas (Austin), and four locations outside of the United States.



## DE LA DIGESTION.

79.

"No se vive de lo que se come," dice un antiguo adagio, "sino de lo que se digiere." Luego es preciso digerir para vivir, y esta necesidad es un nivel á que está sujeto así el pobre como el rico, tanto el pastor como el monarca.

Pero ¡cuán contados son los que saben lo que hacen cuando digieren! Los mas son como M. Jourdain, que componia prosa sin saberlo, y para esos es para quienes trazo yo una historia popular de la digestion, en la persuasion de que M. Jourdain se sintió muy mas contento cuando el filósofo le hubo hecho conocer como cierto que era prosa lo que componia. Para conocer la digestion en su conjunto, es menester juntarla á sus antecedentes y á sus consecuencias.

## INGESTION.

80.

El apetito, el hambre y la sed nos advierten que tiene el cuerpo necesidad de repararse, y el dolor, este amonestador universal, no tarda en afligirnos si no podemos obedecer al cuerpo.



*With an Early French Recipe Using  
Potatoes to Feed the Poor*

**7. BUC'HOZ, Pierre Joseph. *L'art alimentaire*. Paris: Chez l'Auteur, 1783.**

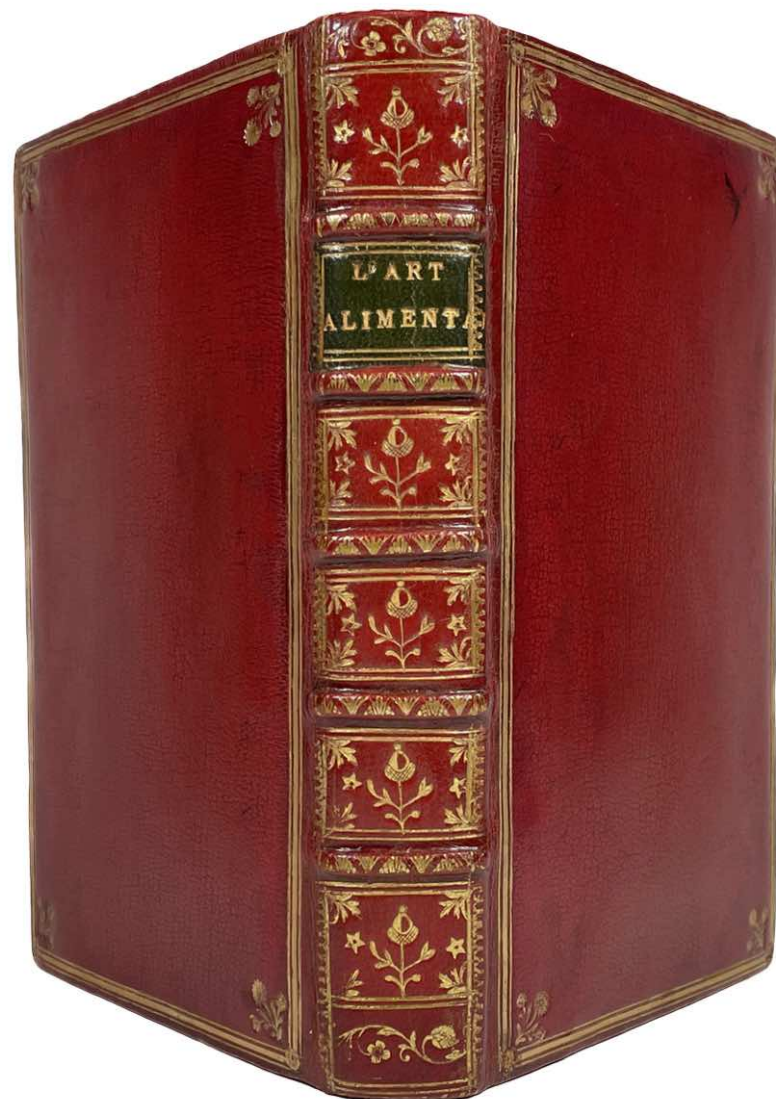
12mo. Woodcut vignette on title page, woodcut head and tailpieces. 3 p.l., 352 pp. Beautiful gilt-stamped red morocco in the style of the period, triple gilt fillet around sides, gilt floral device in corners, spine richly gilt in six compartments, green morocco label on spine, raised bands, edges of binding with gilt fillet, gilt dentelles, edges gilt, marbled endpapers. \$3250.00

A lovely copy of the rare FIRST EDITION of Buc'hoz' cookbook and guide to healthy eating. Including a wide range of foodstuffs, each of the 321 recipes is numbered and then indexed at the end.

In the preface Buc'hoz declares that "this work is one of the most interesting to man, since it deals with the foods which are the most beneficial to his life, and it explains the way of preparing them." He also notes that many of the foods included may not appear "useful" "at first glance," but that they are appetizing and healthy.

The recipes are not written in any particular order. Some of the dishes included are kohlrabi bread; a non-alcoholic wine; *Massepains de Pistaches à la comete*; carrot jam; an infallible method for curdling milk to make cheese; bouillon; almond milk soup; potato bread; brie cheese; "artichoke surprise" (artichokes stuffed with tiny pigeons); *Mousse de Chocolat*; soup made without butter or fat; and violet marmalade. There are also a number of recipes for jams; syrups; vinegars; *ratafias*; liqueurs; and wines. There are very few recipes calling for meat and a large number of directions for preparing fruit and flowers.

Recipe no. 263 is a very interesting 7 pp. section describing how to prepare a large-scale rice dish for the poor. Entitled a *riz économique*, it is an early example of a soup kitchen recipe (in this case, coming from the Paroisse de Saint-Roch in Paris) In addition to rice, it includes potatoes, bread, pumpkin, turnips, butter, salt, and





L'ART  
ALIMENTAIRE,

O U

METHODE

Pour préparer les Aliments les plus  
sains pour l'Homme.

Par M. BUC'HOZ, Auteur de différents  
Ouvrages économiques.



A PARIS,  
Chez l'Auteur, rue de la Harpe:

---

M. DCC. LXXXIII.

water. As was usual at this time period for such recipes, it also includes the amount of wood needed to cook the dish. For 21 livres, one can produce roughly 425 pounds of food.

It should be noted that this is an early use of potatoes in France. During this time period, Parmentier was fighting to introduce the potato into people's diet to counteract food shortages. Considering that many French people in the 18<sup>th</sup> century believed that the potato caused leprosy, it is not surprising that its introduction would first begin in efforts to feed the poor.

After the list of the ingredients and their market price, Buc'hoz describes how to make the *riz économique* and provides general remarks on the dish. Within these reflections, he notes how potatoes could be of great help in feeding the poor.

*Les avantages qu'on retire de la culture des pommes de terre sont connus dans tous les pays où on les cultive. Elles servent de salubrité aux hommes, & offrent une ressource assurée dans des temps de disette. Leur salubrité est prouvée par le grand usage qu'on en fait en beaucoup de Provinces du Royaume aussi les Citoyens zélés pour le bien de l'humanité, s'occupent à encourager cette culture si utile au pauvre peuple.*

Roughly translated to:

*The benefits of growing potatoes are well known in all the countries where they are cultivated. They serve as health for men, and offer a guaranteed resource in times of scarcity. Their healthiness is proven by the great use that is made of it in many Provinces of the Kingdoms also the Citizens zealous for the good of humanity, are busy encouraging this culture so useful to the poor people.*



Pierre Joseph Buc'hoz (1731-1807) was an encyclopedic author who wrote on numerous subjects, including vegetables, apricots, minerals, domestic animals, insects, tobacco, perfume, tea, coffee, and diet. He began as a lawyer, but quickly gave it up for medicine and botany. After being a doctor to King Stanislaw I of Poland and then to the brother of Louis XVI, he established his reputation as a botanist when he published his *Histoire naturelle du règne végétal* in 1774.

In fine condition and bound in a lovely binding.

¶ OCLC: Library of Congress, Indiana University, National Library of Medicine, and three locations outside of the United States.





LE  
CARNAVAL  
DE LA  
BARBARIE  
ET LE  
TEMPLE  
DES  
YVROGNES.  
PAR M. DE M.\*\*\*



Imprimé à Fez en Barbarie.

1765.

*The "Henchmen of Bacchus"*

8. LE CARNAVAL de la Barbarie et le temple des Yvrognes. Fez, Barbarie: N.p., 1765. [Bound with:] LE TEMPLE des Yvrognes. Fez, Barbarie: N.p., 1765.

8vo. One engraved title page vignette. 67 pp.; one engraved title page vignette. 64 pp. 19<sup>th</sup>-century maroon quarter morocco over marbled boards, velum tips, red-speckled edges, faint dampstaining. \$5000.00

The FIRST & ONLY EDITION of these two rare works concerning the excesses of carnival, purporting to have been printed in the city of Fez in North Africa. (Barbary is the coastal region that included Algiers, Tunis, Tripoli, and Morocco.) The mysterious author ("M. De M\*\*\*\*") has written two heavily annotated satirical poems that seek to unveil the excesses of carnival for the horror that the author sees them to be. We are introduced to the author's feelings in the preface to the first work.

*Voilà ce que je pense en général de ces sortes de fêtes où l'innocence succombe souvent aux séductions & se perd & où on passe souvent toutes les bornes de la bienséance. Je ne crois pas, que j'auray beaucoup de contradicteurs sensés en cela, car en remontant...jusqu'aux premiers tems de L'institution de ces fêtes, on trouvera facilement, que les anciens ne faiSaient pas toutes les singeries & les folies outrées & poussées jusqu'aux derniers excès, que l'on voit de nos jours; au contraire, une innocence naturelle, une crédulité simple & ignorante, des repas frugals où l'abondance régnait dans la profusion, & enfin des jeux & des divertissemens bornés & modestes étaient les loix fondamentales de toutes les réjouissances du Carnaval.*

Roughly translated to:

*This is what I think in general about these kinds of festivals where innocence often succumbs to seductions and gets lost and where we often cross all the limits of decorum. I do not believe that I will have many sensible opponents in this, because going back to...the first times of the institution of these festivals, we will easily find that the ancients did not do all the antics and the outrageous follies pushed to the ultimate*



*excesses, which we see today; on the contrary, a natural innocence, a simple and ignorant credulity, frugal meals where abundance reigned in profusion, and finally limited and modest games and diversions were the fundamental laws of all the Carnival festivities.*

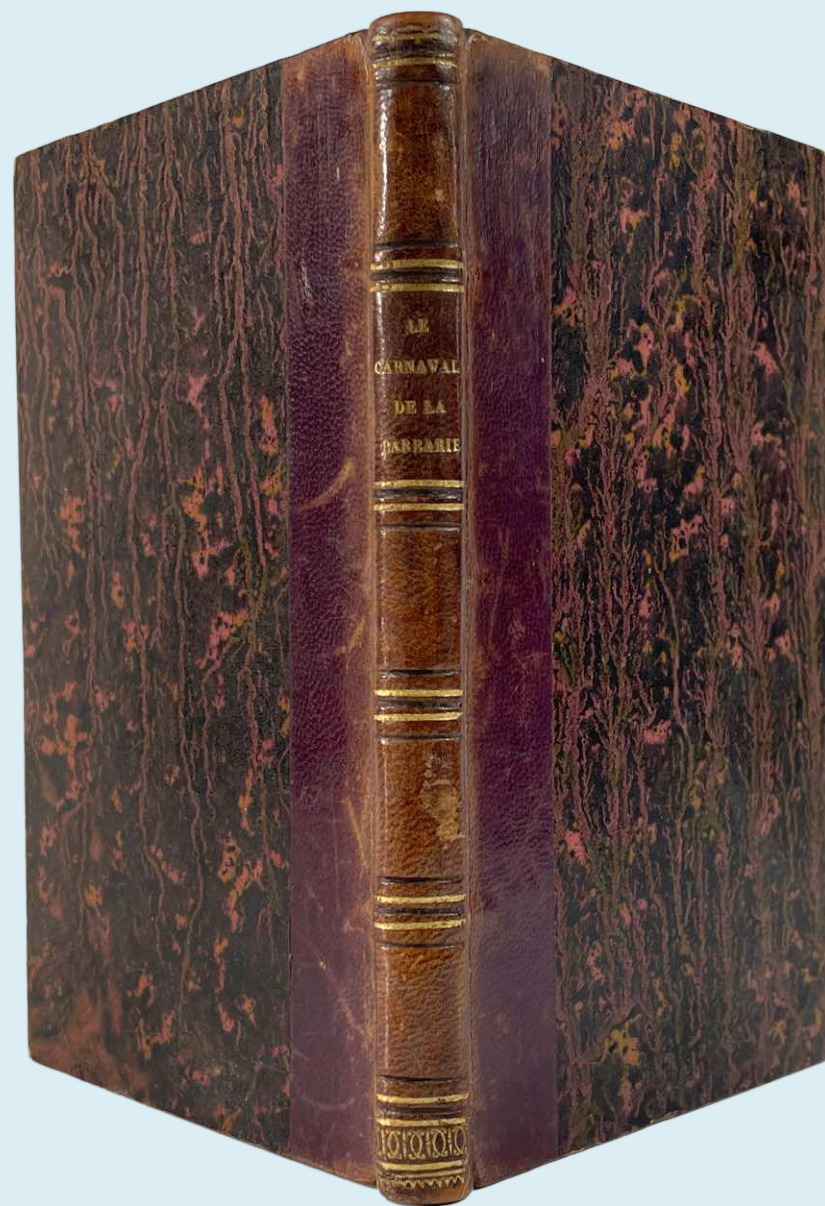
The author blames the “henchmen of Bacchus” for the excesses that had developed in the celebration of carnival. It is interesting to note that the annotations to the poem are lengthier than the poem itself.

The second book contains two chapters in which the author investigates why Bacchus is represented wearing horns on his forehead; various methods of inebriation; and the evils that result from excessive drinking. Interestingly, on pages 47-49 of the second book, the author describes the travels of “Jerome Benzo” (most likely referring to Girolamo Benzoni) to Mexico and Nicaragua. In these notes he describes how Benzo either experienced or witnessed people using tobacco, *coboba* and *datura*. *Coboba* and *datura* are highly intoxicating psychedelics. *Coboba* is made from the seeds of the *cojobana* tree and *datura* is a nightshade flower. Both were used for medicinal and ceremonial purposes in pre-Columbian America.

The title page for each book is decorated with a highly detailed engraved vignette. The first title bears a depiction of Pan carrying a wine basket on his back that is filled with Carnival masks. The second engraving has Pan shining a light on a scene of drunken, glutenous debauchery that is presided over by Bacchus and with a horned goat’s head adorning the crown of Bacchus’ chair. Both are spectacular.

In good condition.

¶ OCLC: New York Public Library, Yale, Harvard, Wayne State University, and ten locations outside of the United States.





*Attack the Baker!*

9. (CHILDREN'S GAME.) Boulangerie. [France.] c.1920.

57.5cm x 68cm x 13cm. Carnival knock-down game made of wood, *papier mâché*, and fabric, painted in shades of red, yellow, blue, green, white, and brown, moderate overall wear. \$2000.00







AN EXCEPTIONAL SURVIVAL and possibly unique. This a knock-down carnival game (*jeu de massacre*) from France, colorfully painted and amazingly still intact. The game is made up of a wooden storefront surrounding three knock-down characters who appear as though they are standing behind a counter. The shop is a bakery, with “BOULANGERIE” painted at the top. On the sides, as though written on the storefront windows, is painted “PAIN DE GLUTEN” (gluten bread) and “CROISSANTS.” Behind the figures is a curtain made of red and white checked cloth.

Each of the characters has a silly look on their face, as though anticipating the next projectile coming their way. Two are female shop assistants in white aprons and one is a male baker in a white coat with tie. What is especially funny is that all three are part human and part food: the first is a woman whose face is a *tarte au fraise* (strawberry tart) that looks innocently to the left; the second is of a *brioche*-headed assistant who smiles and looks to the right; and the third is the baker whose head is made up of a loaf of bread. He sports a green tie and has a smirk on his face, his left eye looks straight ahead while the right looks right under an arched eyebrow. All of the figures are made out of *papier mâché* and are hand-painted in blue, green, white, yellow, red, brown, and black.

This game gives us a glimpse into the gastronomic world of children in early 20<sup>th</sup>-century France. Like children's books, games open up an imaginative world made of fantasy and story. Unlike books, however, games include play and social interaction, and with *jeux de massacre* such as ours, were actually meant to have things thrown at them. For this reason, it is not surprising that not many survive. This is a charming and lovely exception.

In good condition.



*A Lovely Portfolio of Original  
Watercolors & Drawings*

**10. (CHILDREN'S LITERATURE.) Arnold, Ann. *The adventurous chef: Alexis Soyer*. 2001.**

Each leaf is 15 x 22 inches. [30] ll. Original illustrations in ink and watercolor on Arches 100% rag paper.

Price for the portfolio:

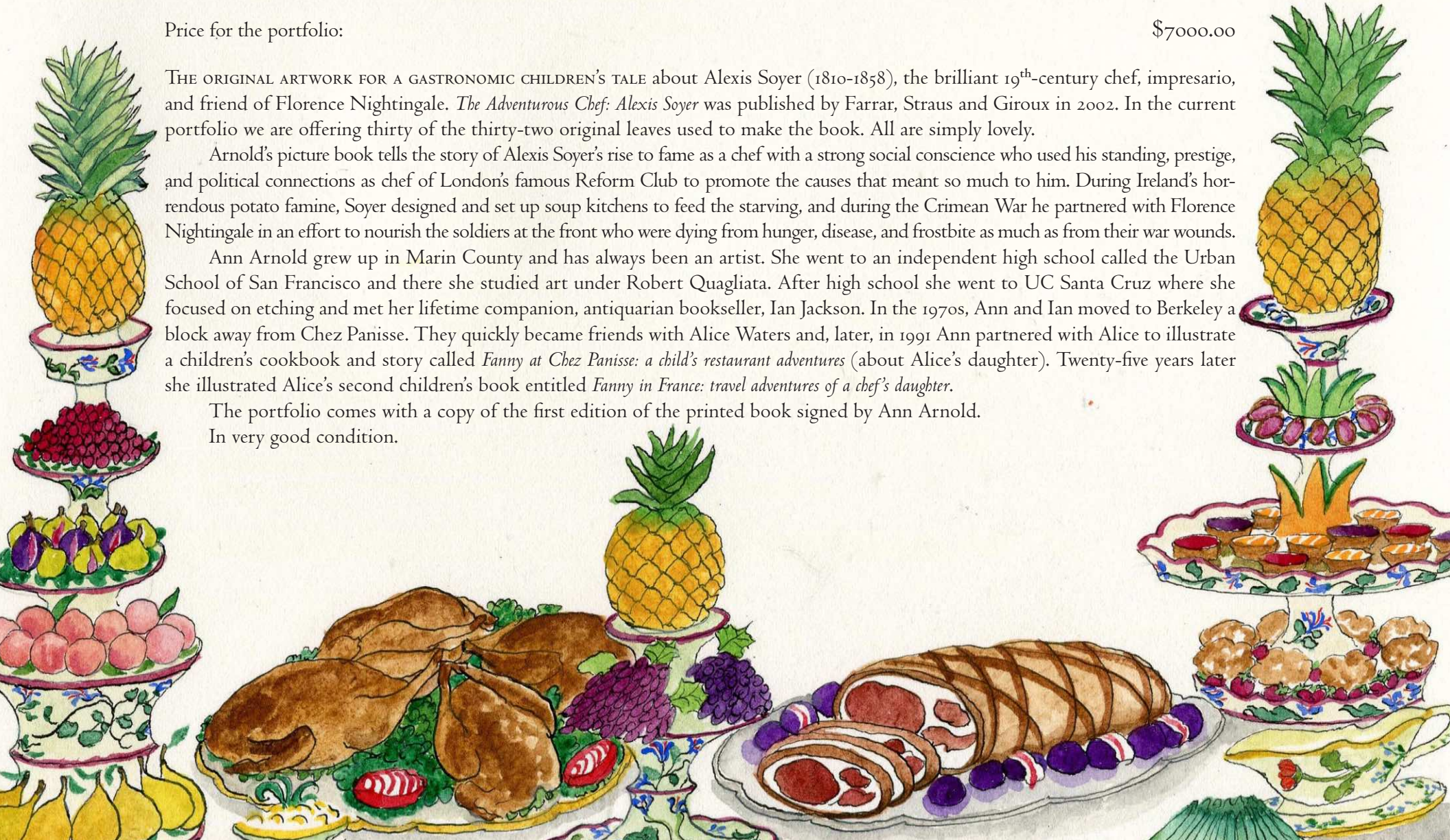
\$7000.00

THE ORIGINAL ARTWORK FOR A GASTRONOMIC CHILDREN'S TALE about Alexis Soyer (1810-1858), the brilliant 19<sup>th</sup>-century chef, impresario, and friend of Florence Nightingale. *The Adventurous Chef: Alexis Soyer* was published by Farrar, Straus and Giroux in 2002. In the current portfolio we are offering thirty of the thirty-two original leaves used to make the book. All are simply lovely.

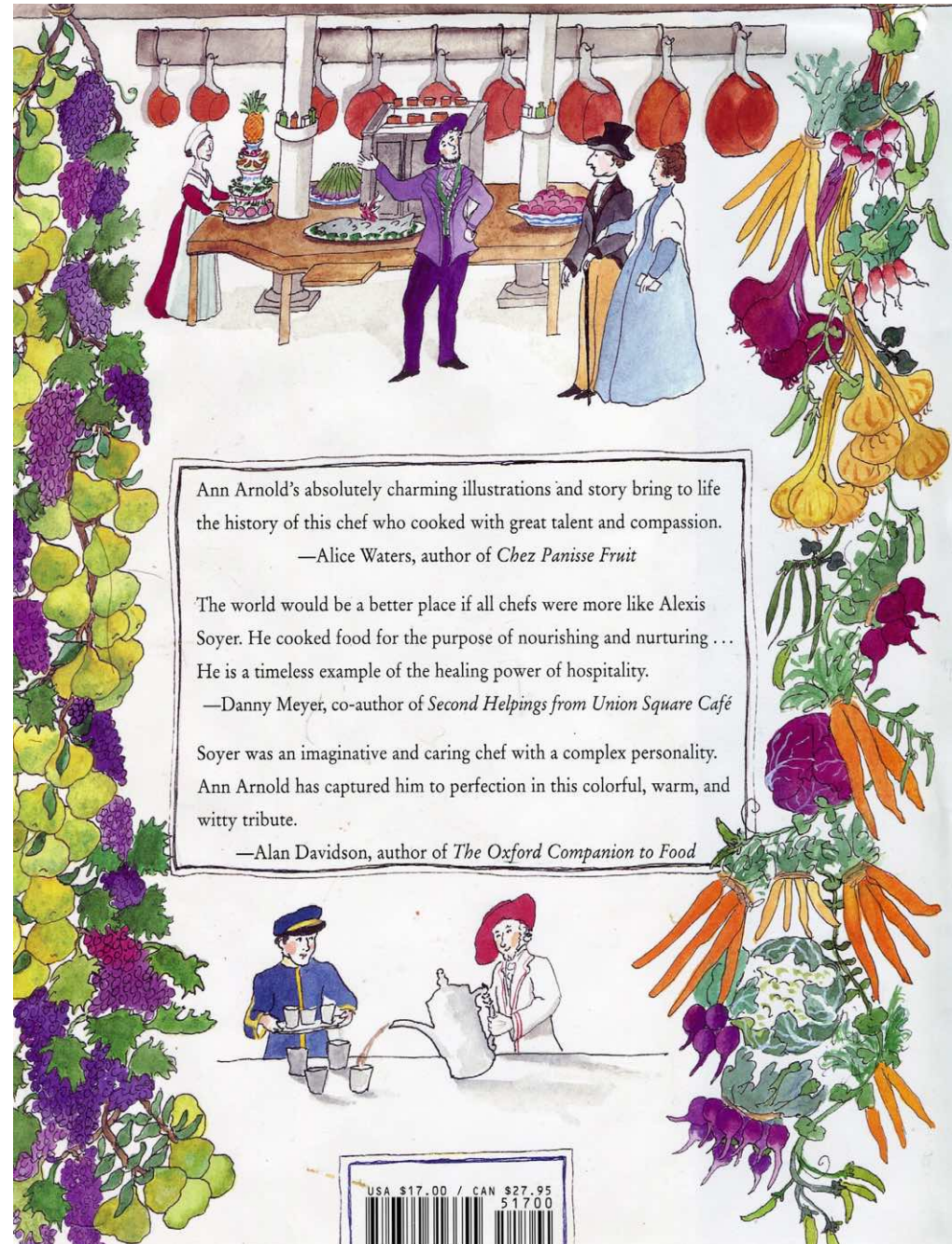
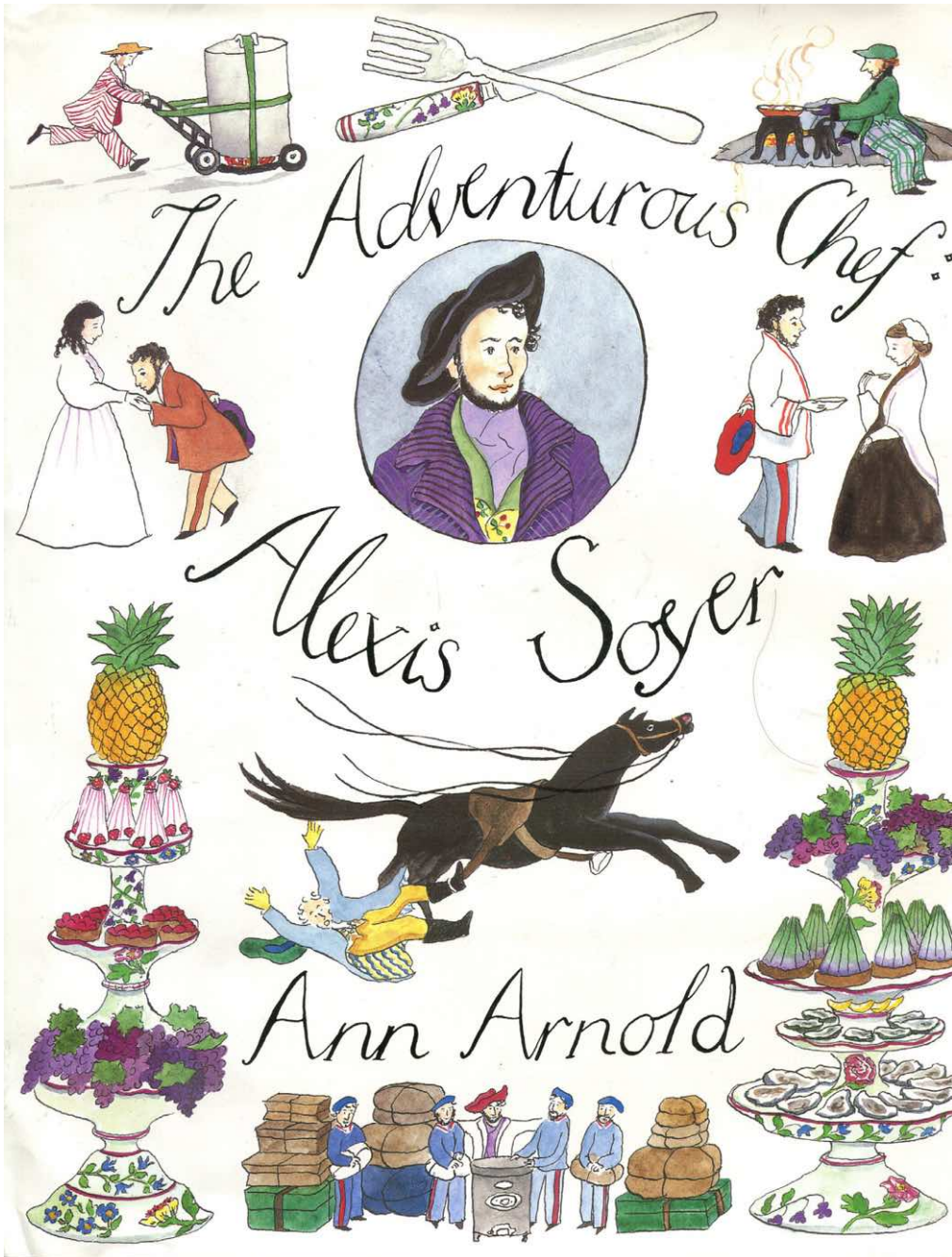
Arnold's picture book tells the story of Alexis Soyer's rise to fame as a chef with a strong social conscience who used his standing, prestige, and political connections as chef of London's famous Reform Club to promote the causes that meant so much to him. During Ireland's horrendous potato famine, Soyer designed and set up soup kitchens to feed the starving, and during the Crimean War he partnered with Florence Nightingale in an effort to nourish the soldiers at the front who were dying from hunger, disease, and frostbite as much as from their war wounds.

Ann Arnold grew up in Marin County and has always been an artist. She went to an independent high school called the Urban School of San Francisco and there she studied art under Robert Quagliata. After high school she went to UC Santa Cruz where she focused on etching and met her lifetime companion, antiquarian bookseller, Ian Jackson. In the 1970s, Ann and Ian moved to Berkeley a block away from Chez Panisse. They quickly became friends with Alice Waters and, later, in 1991 Ann partnered with Alice to illustrate a children's cookbook and story called *Fanny at Chez Panisse: a child's restaurant adventures* (about Alice's daughter). Twenty-five years later she illustrated Alice's second children's book entitled *Fanny in France: travel adventures of a chef's daughter*.

The portfolio comes with a copy of the first edition of the printed book signed by Ann Arnold.  
In very good condition.









*A Coquette with your Bonbons*

**II. (CONFECTIONERY wrappers.) Abel Bourdet, confiseur. Paris:  
[c.1830s].**

Oblong: 28cm x44cm. Eight engravings, hand-colored in pink, green, red, yellow, and blue, signs of having been folded twice, spotting (from food?), one corner dog-eared, light chipping to two edges.

\$800.00

A RARE SURVIVAL of an uncut sheet of lovely French confectionery wrappers produced by the Parisian *confiseur*, Abel Bourdet of the rue Beaubourg. The uncut sheet is divided into eight squares and each square contains a hand-colored engraving displaying a scene that is accompanied by a rebus puzzle that – once solved – describes the scene.

For example, one image shows an elegant sitting woman. Her hair is in a bow at the top of her head and she is wearing a pink gown. Standing next to her is a younger woman, probably a maid, helping her. The symbols at the bottom of the engraving show a wing, a hedge, a rooster, followed by the letters “ette.” In French this would be “aile-haie-coq-ette,” or “elle est coquette” (she is flirtatious). Another shows two women walking, both in long dresses and with long curly locks, one is holding a fan. The answer to that rebus is “promenade espagnole” (“pr” + a bone (“os”) + “menade” + a snake (“esss” a snake sound) + a bread (“pain”), + “gnole”).

Due to the size of each image, it is possible that these were used to either wrap around individual pieces of candy or as an illustration on the top of a box of confections. Interestingly, in Cambon’s *Almanach des commerçans de Paris* for 1835, Bourdet is listed under two different types of businesses, both of which relate to this piece of printing. He is included in the “Confiseurs” section (p. 319), which would make sense as a maker of bonbons, but he is also included in the section for “Papier de fantaisie pour cartonnage, reliure, etc.” (p. 720). This would support the possibility of these colored rebus illustrations being intended for a decorative box of some kind.

Although the page is somewhat spotted and worn, the areas of the illustrations remain crisp and bright and are free of blemishes.

At the center of the sheet is engraved “à Paris, chez Abel Bourdet, Rue Beaugour[g] N.º 19.”







Dépose

à Paris chez M. de la Harpe, Libraire, Palais National, N. 19.



*On Chewing Coca Leaves*

**12. DEMARLE, Louis Gustave. *Essai sur la coca (erythroxyton coca) du Pérou*. Paris: Rignoux, 1862.**

4to. 53 pp. Quarter calf over marbled boards in the style of the period, vellum tips, untrimmed. \$3000.00

The extremely rare FIRST & ONLY EDITION of Louis Gustave Demarle's early and important study of *erythroxyton coca*, the plant used to make cocaine. Sections discuss the taxonomy of the plant; the history of previous scientists who have written about the plant; the history of the tribes in Peru cultivating and ingesting the leaves (going back to the mid-16<sup>th</sup> century); where and how it is cultivated; how it is processed; how some tribes smoke it; the recent experiments by other scientists (including how a pharmacist is currently selling it as a *café* in Paris); cocaine's effect on the body; concerns about the hallucinations that coca can produce; and a comparison with hashish.

At one point in the essay, Demarle also describes how he has made his own fermented cocaine drink. He mixed 50 grams of the leaves to 125 grams of sugar and 125 grams of honey, in 1000 grams of water. After 22 days, it was "the color of Malaga wine, had the smell of tea, was lightly sweetened though with a notable bitterness." He then describes methods of distilling it and purifying the cocaine.

For thousands of years Peruvian tribes have used the leaves of the *erythroxyton coca* plant for medicinal and ceremonial purposes. The plant played an important role in Inka civilization as a stimulant that was enjoyed throughout the day. In the mid-16<sup>th</sup> century, when Spaniards first became aware of the use of the leaves by the indigenous peoples of Peru, they deemed it a "savage means of intoxication" and persecuted those who used it.

By the 19<sup>th</sup> century, European scientists were beginning to experiment with the leaves as an anesthesia. During the 1880s, Freud was conducting tests with cocaine and its possible use as a treatment for opioid addiction. By the end of the 19<sup>th</sup> century, scientists had discovered how to make it into a powder and from there it began to be used on epidemic proportions, resulting in its prohibition in 1914.

In very good condition.

¶ OCLC: Field Museum Library (IL), Wood Library and Museum of Anesthesiology, and two locations outside of the United States.





"Of the Greatest Importance for  
the History of Food"

13. **FAYARD, Hervé. Galen sur la faculté dez simples  
medicamans. Limoges: Noalhe, 1548.**

8vo. Woodcut title page device, historiated woodcut initials, woodcut portrait, and a large woodcut device on the colophon page. [208] ll. (A-2D<sup>8</sup>). Contemporary calf, gilt-stamped central medallion on each board, "Rene" gilt-stamped on the upper board, "Syret" gilt-stamped on the lower board, corners and head and tail of spine expertly restored, occasional thumbing and spotting, expert restoration to the colophon leaf (not affecting text).

\$15,000.00

The very rare FIRST EDITION of the first complete French translation of Galen's *On the capacities of simple medicines*, a treasure trove of information on the understanding of various foodstuffs and their use in medicines in the ancient world.

This is a particularly nice copy as it is bound in a contemporary binding that bears the owner's name stamped in gilt on the upper and lower boards "Rene / Syret." There are also contemporary manuscript marginalia in French on the first 17 pp. in a single had. The subjects of the writings include botany, chemistry, and medicine. On the recto of the upper free endpaper are notes concerning astringents, purgatives, and mandrake. It may be that these annotations are by Rene Syret.

As the culinary historian Ken Albala has noted in his *Eating right in the Renaissance*, "The dietary genre underwent several important changes in the mid-sixteenth century. The most important of these was a deeper appreciation, respect, and in some cases, adulation of Galen" – (p. 30). The French editions of Galen fit within this revival. A French translation appeared in 1530 (printed by Simon de Colines), but it was incomplete.





Ervé Fayard was the first to provide a full translation into French of all eleven books and he did so with accompanying extracts from other works in medical botany (primarily from Jacques Dubois and Leonhart Fuchs).

Galen wrote this work during his “stay in Rome (from AD 169 onward)...[and it] contains the bulk of Galenic theoretical and practical pharmacology.”<sup>1</sup> Books I-V discuss the theoretical aspects of the relationship between the body and food, how food sustains the body, and the different ingredients used in making medicines. Book IV gives attention to different flavors to be found in food and how they “can be matched with the four principal qualities of heating, cooling, moistening and drying” that are fundamental to Galenic medicine.<sup>2</sup> For Galen, the body’s health or illness is determined by the balance of these qualities in each person, and as each person is different, so too is the combination of these elements.

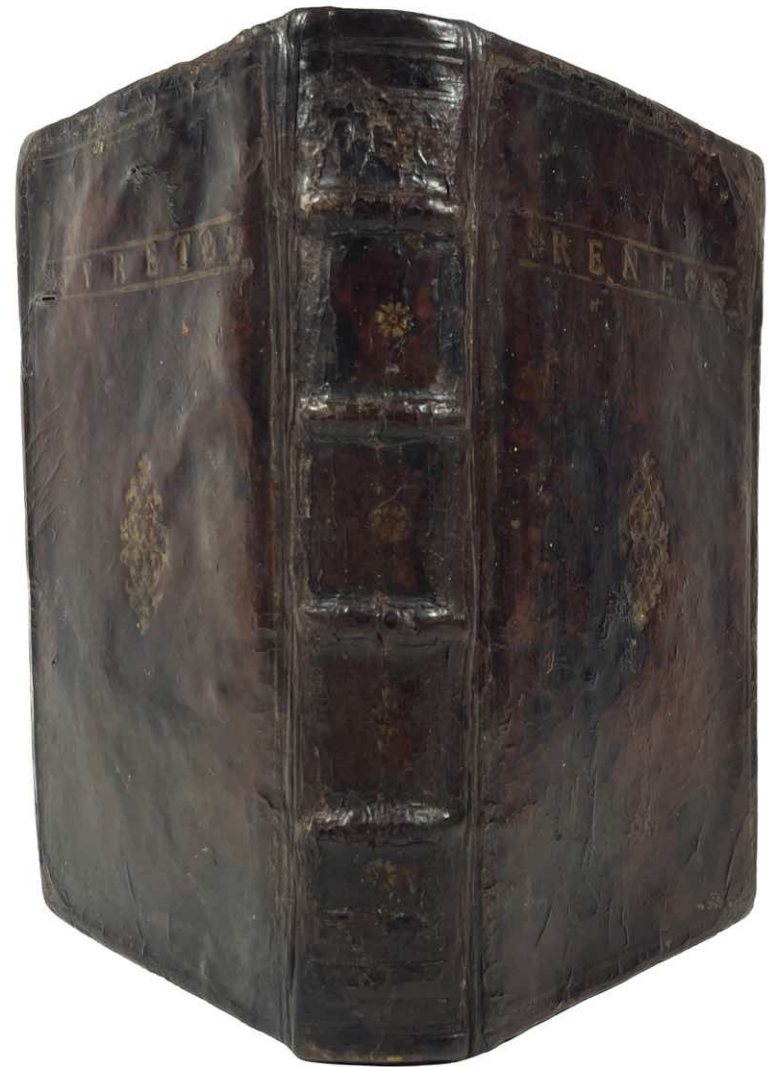
But to find and maintain health, people must know the characteristics of different foods they consume and the ingredients used in medicine. Galen calls these pharmacological building blocks “simples” and in the second half of the book, he provides an alphabetical guide: books VI-VIII cover plants, book IX minerals, and books X and XI animal products. These entries discuss the properties of the foodstuff (or mineral), its flavor, general tendencies, and effect on different constitutions.

The first half of the book is of interest to the history of gastronomy for its theoretical discussion of food and its effect on the body. The second half of the book is rich with information from the ancient world about the different foods that were eaten and how they were understood. Here we find separate entries on a wide range of foodstuffs including truffle; cucumber; sesame; marjoram; different

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<sup>1</sup> Iolanda Ventura, “Galenic Pharmacology in the Middle Ages: Galen’s *On the capacities of simple drugs* and its reception between the sixth and fourteenth century,” in *Brill’s companion to the reception of Galen*, vol. 17, p. 393.

<sup>2</sup> John Wilkins, *Herbal history research network*, 9 September 2019. See <https://www.herbal-history.org/home/a-translation-of-galen-simple-medicines-books-1-11-into-english-part-two/>.





LIVRE TIER

et que aude le suc dez roses, de tant que tresuite  
 deuenit aride, n'ayant aucune viscosite, tele aussi est  
 l'odeur dez roses subtile, n'auant nisqueuse, par  
 ce qu'il est plus lez conduits de l'oderat, & telement  
 & moindrir. \* Huile camomilin a semblable subtili-  
 te que rousle. Mays plus chant, & tant familier a hu-  
 mayne temperature, que sur tous medicamans pro-  
 pice contre la fureur, appaise douleurs, mollit choses  
 & depece fioures prouenes d'espouleur de peau, ou  
 d'humours mesmemant coleriques ia chictes. Moins  
 lez melancoliques, ou pituiteuses, prouenes d'inflam-  
 mation d'aucun viscere. Suprememant, & plus que  
 semance delin (car come dit est moins subtile) agree  
 aux ipocondres, & visceres d'autour, a quoy nui-  
 roet huile rose, car estreint, ne au moins en augmen-  
 tation dez apostemes, & inflammations (car faut  
 repoulses, & digerer) plus conuient huile rose me-  
 diocremant estreint, & tiede, mays au commence-  
 mant conuient usurper estreint, & frigeratifs  
 pour seulement repoulses. Et sur l'estat, & uigueur  
 (pour seulement digerer) modestes calfactifs, quel est  
 huile. puis sur la declination maieurs calfactifs, &  
 mout seccatifs. \* Huile donc rouse moins chant que  
 pur huile, ne au moins par sa tiedeur plus que suc de  
 roses freschit bruslures. mays eschaufe froedures. Co-  
 me aussi tiedes bains freschissent lez ambrasez. mays  
 eschaufent lez gelez, Parce pour reduire a temperatu-  
 re ce

*Huile de rose  
 de camomille*  
*de camomille*

types of grapes (with mention of the harvest); almonds; chamomile; anis; juniper; plantain; asparagus; wormwood; raspberry; shallot; liquorice; broccoli rabe; bay laurel; olive; sage; ginger; wheat; mint; thyme; cannabis; capers; cardamom; carrots; nuts; cinnamon; plum; salt; sugar; saffras; rosemary; roses; turnips; purslane; watercress; pepper; basil; honey; lettuce; milk; barley; strawberry; fennel; fig; endive; clove; beet; coriander; cabbage; saffron; onion; cumin; spinach; cheese; oil; hazelnut; bread; pistachio; pine nut; pea; violet; lichen; apple; peach; lemon; orange; pumpkin; tamarind; mustard; wine; vinegar; oregano; and so on. These entries also function as a dictionary of edibles with multilingual spellings and multiple names for each food. For example, for the entry on carrots, we have the following spellings: careum, caroon, caros, carui, carus, cordumenum, and for "vulgayre" spellings carottes and carvi.

Galen (129-216 AD) was born in Pergamum in Asia Minor and began by studying philosophy. He was influenced by Aristotle but by 164 AD, he was studying medicine and had settled in Rome. John Wilkins, in his biographical entry for Galen in *Culinary biographies* (ed. Alice Arndt), has noted that "Nutrition and dietetics lay at the heart of Hippocratic medicine; Galen calls that the most useful of the three branches of medicine, and links it to the second branch, pharmacology, through cross-referencing between his main food treatise, *On the properties of foods*, and an important work on drugs, *On the properties and mixtures of simple medicines*. These are of the greatest importance for the history of food" – p. 171. The culinary historian Alan Davidson has also identified Galen as a gastronome: "Galen was a fluent writer who never lost the opportunity to reminisce on country ways in Asia Minor, on student life in Alexandria, or on fine foods and wine-tastings in Rome" – *Oxford companion to food*, p. 329.



“The position of Galen as the greatest physician of classical antiquity after Hippocrates and the most influential during the Middle Ages, is so unquestioned, and his system forms so distinctive a part of the history of medicine that it is hardly necessary to give references to the literature” – Ferguson, *Bibliotheca chemica*, p. 298.

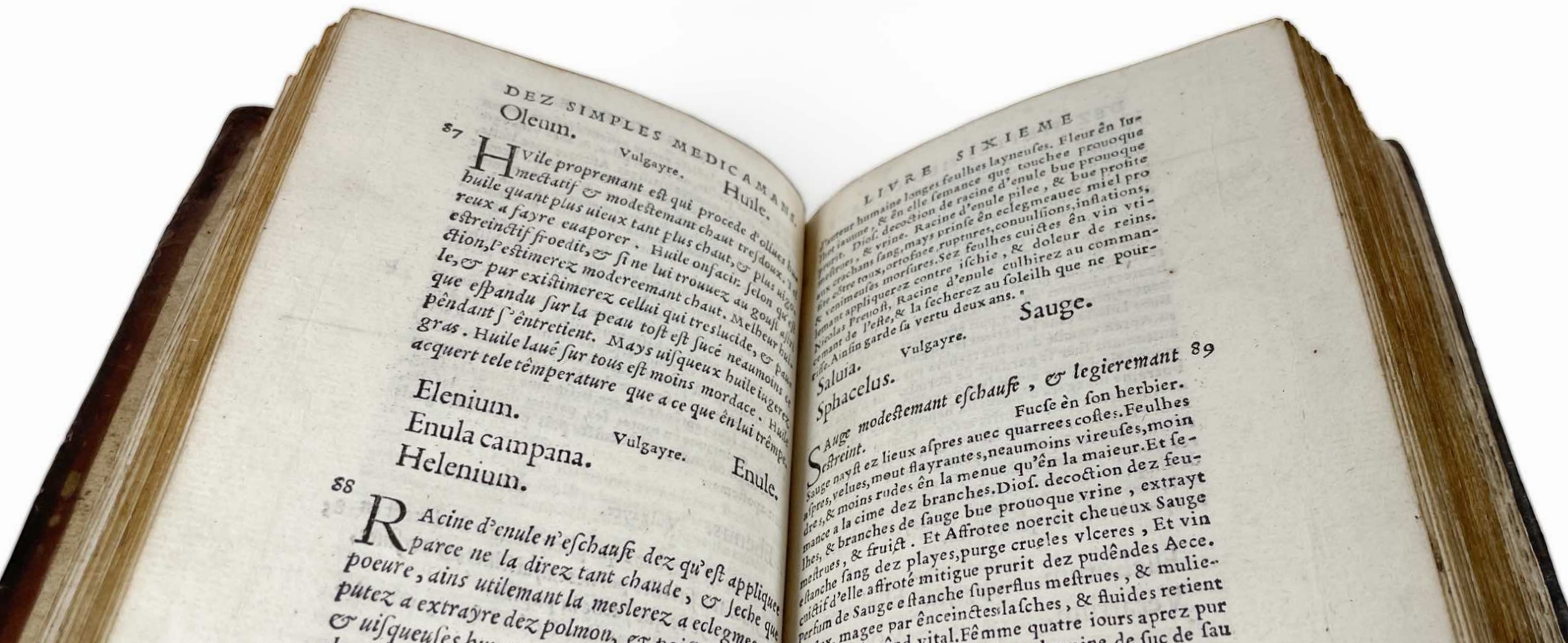
A handsome woodcut portrait of Hervé Fayard appears on the verso of A<sup>5</sup>. Printed within an ornamental border, below his likeness it explains that he is from Périgord and that all errors in translation are his own. Fayard was a doctor who was born in 1507. This is the only work by him that we have been able to trace and, according to our research, it is the earliest vernacular edition of this work by Galen.

On the title page is what appears to be an early ownership inscription (Bruquier or Bruguier) as well as calculations on how many years are between the date of publication (1548) and the year 1733. On the colophon page are additional early ownership inscriptions and pen trials.

At the end is a very useful 25 pp. index listing all of the “simples” discussed in the book. The first 13 pp. are arranged alphabetically by their Latin names and the remaining 12 pp. is an index of the same words in French.

The work also comes with two early 15<sup>th</sup>-century manuscript fragments from the binding. They were originally vellum stubs that had one edge under the pastedowns and the other edge stitched to the free endpapers and the text block (one for the upper and one for the lower). Because of their age, they had cockled and were damaging the binding and endpapers so we removed these two fragments during conservation. The two fragments come with the book. In good condition.

¶ OCLC: Yale, New York Academy of Medicine, National Library of Medicine (incomplete), and four locations outside of the United States.



DEZ SIMPLES MEDICAMENTS  
Oleum.  
87 **H**uile proprement est qui procede d'olives  
meccatif & modestement chaut, & plus uige  
huile quant plus uieux tant plus chaut, & plus uige  
reux a sayre euaporer. Huile onfacir: selon que  
estreinctif froedit, & si ne lui trouuez au goul  
tion, l'estimeriez modereement chaut. Melheur  
le, & pur existimeriez celui qui treslucide, & pa  
que espandu sur la peau tost est sucé neaumoins  
pendant s'entretient. Mays uisqueux huile ingerer  
gras. Huile lauë sur tous est moins mordace. Huile  
acquert tele temperature que a ce que en lui tremp  
Elenium.  
Enula campana.  
Helenium.  
Vulgayre. Huile.

88 **R**acine d'enule n'eschaufe dez qu'est appliquee  
parce ne la direz tant chaude, & seche que  
poëure, ains utilement la meslerez a eclegme  
putez a extrayre dez polmon, & a  
& uisqueuses

LIVRE SIXIEME  
Sauge.  
Vulgayre.  
Fleur en sa  
que touchee  
prouoque  
Racine d'enule pilee, & bue profite  
en eclegmeaux miel pro  
inflatons,  
doleur de reins.  
la secherer au soleil  
deux ans.  
Sauge modeste  
eschaufe, & legierement  
89  
Fucse en son herbier.  
Feulhes  
vireuses, mo  
maieur. Et fe  
de branches.  
Diof. decoction  
de vrine, extrayt  
che ueux  
Sauge  
Et Affrotee  
noercit che  
ueux  
Sauge  
mitigue  
prurit  
de pudendes  
Aece.  
superflus  
mestrues,  
& mulie  
de sic de sau



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

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

Woodblock printer's device on title page, woodblock head and tailpieces, and three historiated initials. 4to. 2 p.l., 28 pp. Bound in blue wrappers and preserved in a quarter blue morocco slipcase. \$17,500.00

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

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

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

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

# THE FRUITERERS SECRETS:

*Containing directions, for the due time,  
and manner, of gathering all kindes of fruite, aswell  
stone-fruite as other : and how they are afterwards to be or-  
dered in packing, carrying and conueighing them by land or  
by water ; then in separating or culling them into diuers sorts;  
and lastly, in reseruing or laying them vp, so, as may  
bee for their best lasting and  
continuance.*

**Enterlaced with diuerse other secrets ( and their  
naturall causes) touching trees , and  
their fruite.**

**No Treatise, to this purpose, being here-  
tofore published.**



AT LONDON,  
Printed by R.B. and are to be solde by Roger  
Jackson, at his shop in Fleete-streete, neere  
the conduit. 1604.







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

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

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

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

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

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

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

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

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

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



**15. (GASTRONOMY & economic precarity.)  
Jones, Albert Ru-Al. San Quentin death row  
cook book. Our last meals? [Las Vegas: n.p.],  
2022 [2023].**

24.7cm x 18.8cm. Six illustrations in the text. 144, [3 - blank], [1]  
pp. Publisher's illustrated binding, perfect bound. \$40.00

A REMARKABLE COOKBOOK written by Albert Ru-Al Jones, an incarcerated person at San Quentin prison who has been on death row for twenty-one years. "There are over 750 men and women on California's Death Row in San Quentin and Chowchilla State Prisons. The State is tasked to feed each condemned inmate two hot meals and one bag lunch each day. There is no other death row in this country, or the world, that feeds so many people who are sentenced to die.

"In this book you will read about many amazing meals that are being prepared behind these walls. You will laugh at some, and others you will have to taste yourself. The condemned inmates put a lot of joy and love into cooking because it could be our last meals." – Albert Ru-Al Jones.

I found out about this cookbook when Mr. Jones wrote to me directly: "This cook book is a unique read with food recipes made by real death row inmates. This cook book will give you and your readers an insight on how we eat and cook our meals on the row. This cook book will be something new in your book store." The work is also a testimony to the lengths people will go to find comfort and happiness, and togetherness, through food, even when faced with their own loss of liberty and pending death.











There are over 750 men and women on California's Death Row in San Quentin and Chowchilla State Prisons. The State is tasked to feed each condemned inmate two hot meals and one bag lunch each day. There is no other death row in this country, or the world, that feeds so many people who are sentenced to die. In this book you will read about many amazing meals that are being prepared behind these walls. You will laugh at some, and others you will have to taste yourself. The condemned inmates put a lot of joy and love into cooking because it could be our last meals.

ISBN 9798442292282



9 798442 292282



90000

Chapters are organized under the following headings and subjects: San Quentin meals; the weekly menu; "Big Spreads;" "Prison Spreads;" "My Spread Prayer;" "The Care Package;" "Canteen Form;" "Food Sale Form;" utensils; cooks; receipts; drinks; holiday meals; "My Last Meal;" and a thank you to the incarcerated people who contributed to the cookbook.

The binding illustration is by Travis "rR" Lewis (who has signed his name on the drawing as "Ramón").

A moving cookbook coming from a community about which we normally hear very little.

In fine condition.

¶ OCLC: University of Pennsylvania, Penn State, McGill University, and Smith College, to which should be added the Schlesinger Library.

**THIS BOOK IS DEDICATED TO  
ALL THE MEN AND WOMEN THAT ARE  
ON DEATH ROW AND IN ALL  
THESE OTHER PRISONS.**

**HAPPY EATING!**



*The Uses and Abuses of Alcohol*

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

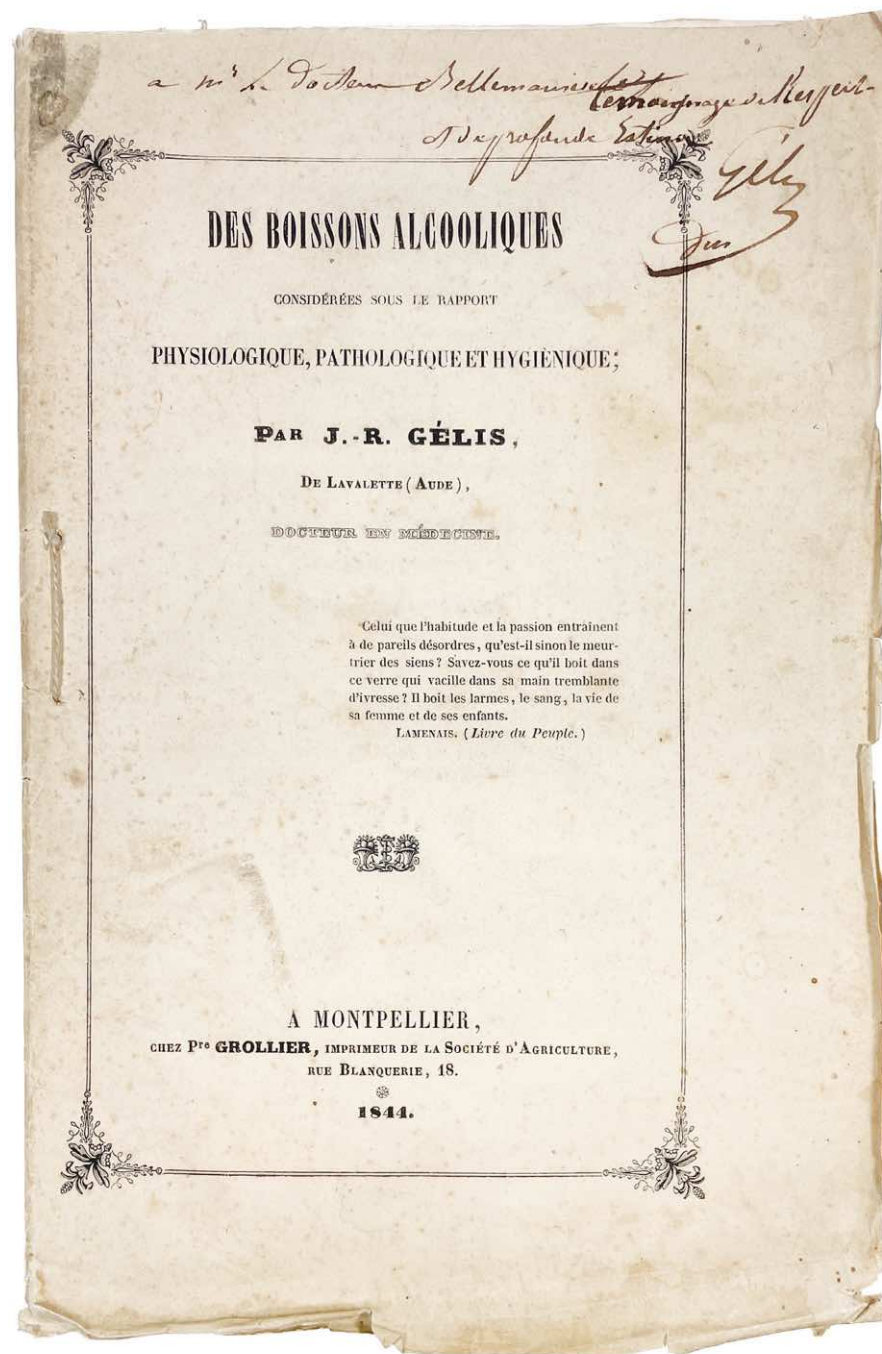
8vo. 70, [2] pp. Original printed wrappers, wrappers lightly worn and dog-eared, stitched as issued, untrimmed, occasional faint foxing, dampstaining to lower corner of pages. \$500.00

The extremely rare FIRST & ONLY EDITION of this study on the physiological, pathological, and hygienic effects of alcohol. The author, J.R. Gélis was a doctor from the very small village of Lavalette, in the Aude, France.<sup>1</sup> Although negative effects of alcohol are explained, *Des boissons alcooliques* does not recommending a teetotaling lifestyle.

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

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

<sup>1</sup> Today Lavalette has a population of 50 people.







DES

# BOISSONS ALCOOLIQUES

CONSIDÉRÉES SOUS LE RAPPORT

PHYSIOLOGIQUE, PATHOLOGIQUE ET HYGIÉNIQUE.



**A**VANT de nous occuper des effets des boissons alcooliques, il convient, ce nous semble, de dire ce que c'est que l'alcool et de donner une idée de ses caractères.

Produit de la distillation des liquides qui ont subi la fermentation vineuse, l'alcool est une liqueur volatile, spiritueuse, inflammable et très-légère. Elle est composée d'hydrogène, d'oxygène et de carbonate unis dans certaines proportions. Étendu d'une certaine quantité d'eau, l'alcool constitue les liqueurs que l'on nomme fortes, spiritueuses, alcooliques ou eau-de-vie.

Le nombre des substances dans lesquelles l'homme est parvenu à faire naître la fermentation

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

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

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

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

In good condition and in original state.

¶ OCLC: three locations outside of the United States.



*“The First Ever Gastronomic Magazine”*

17. [GRIMOD DE LA REYNIÈRE, Alexander Balthazar Laurent.] *Journal des gourmands et des belles, ou l'épicurien français*. Paris: Capelle et Renand, 1806-1807. [With:] *L'Épicurien Français, ou les diners du caveau moderne*. Paris: Capelle et Renand, Poulet, Rosa, 1808-1815.

12mo. 28 frontispieces. 121 issues bound in 40 uniform contemporary bindings of tree calf, spine richly gilt in five compartments, black labels in the second and third compartments, edges gilt. \$20,000.00

A REMARKABLE RUN OF ALL 121 ISSUES OF THIS IMPORTANT GASTRONOMIC JOURNAL, EDITED BY GRIMOD DE LA REYNIÈRE, THE FIRST RESTAURANT CRITIC IN HISTORY. ALL ARE FIRST EDITIONS. THIS IS ONE OF THREE COMPLETE SETS KNOWN AND THE ONLY SET REMAINING IN PRIVATE HANDS.

Although many scholars are familiar with Grimod's celebrated *Almanach des gourmands* (8 vols, first ed.: 1804-1812), far fewer know of the *Journal des gourmands*, the first ever gastronomic periodical and a publication which is, in fact, far more extensive than the *Almanach*. This is an important work for any scholar or collector of gastronomy as it played a crucial role in the birth of culinary journalism.

*The success of the Almanach des Gourmands encouraged Grimod to turn his hand to other projects connected with food. In the first flush of the popularity of the Almanach, the publishers Capell and Renaud were anxious to capitalize on this new public awareness for gourmandise. Grimod too was sensitive to the fact a paper was necessary to maintain quality in the kitchen. The project was therefore entrusted to the 'Dîners du Vaudeville' with Grimod as the presiding genius. The result was a monthly magazine entitled the Journal des Gourmandes et des Belles which appeared for the first time in January 1806....The editorial staff met on the twentieth of each month for a huge meal at Baleine's restaurant, the Rocher de Cancale. As the publisher footed the bill for the meal it was the day Grimod ate for the other twenty-nine of the month.*

— MacDonogh, *A Palate in Revolution*, pp. 73-4.







It should be noted that none of the great gastronomy collectors were able to put together a complete run: Drexel only managed to have from 1806-1811; Georg references the same; Schraemli only until 1806-1807; Robert Viel's from 1806-1812 (see the Maggs catalogue, item 336; sold for 7£ 10s in 1937); and Walterspiel had a mismatched set which was nearly complete, but still lacked three of the early issues (see Oberlé).

The journal ran up through issue 121 for the year 1815 (though the final volume was actually published in 1816), and there is only one copy in the United States that is known to be complete (University of Wisconsin, Madison). The set offered here contains all 121 issues bound in 40 volumes. Writing in 1890, Vicaire noted "Cette collection, sans être rare, ne se rencontre qu'assez difficilement complète. Elle vaut de 50 à 60 francs" (This collection, without being rare, is difficult to find complete. It is worth 50 to 60 francs), which was a very high valuation at the time (when the average book listed by Vicaire was 3-5 francs).

In addition to containing recipes, gastronomic essays and poetry, each of the 121 issues contains a discussion about wine. For example, there are essays on "Du vin" and "Des vins" (April, 1806); "Des Vins de France – Du Bordeaux" (July, 1806); "Topographie bachique – Fin de vins du Midi" (beginning January, 1807, but continuing through a few issues); "Le vin de Bourgogne" (beginning June, 1807, but continuing through a few issues); "Vins de Bass-Bourgogne" (November, 1807), and so on, and this is just a selection taken from a handful of the first issues. In addition to writings specifically about wine, there are also many general writings on gastronomy that include a discussion of drinking and wine.



Although the work is anonymous, part-way down the title page it is noted that the work was written “par l’Auteur de l’*Almanach des Gourmands*, plusieurs Convives des Diners du Vaudeville et un Docteur en Médecine.” Of course, Grimod was the author of the *Almanach des Gourmands*; the “Diners du Vaudeville” was Grimod’s important dining group (including women and men in equal parts); and about the medical doctor, little seems to be known, though most of the medical and health sections are signed “M. S. U.”

This copy also has a fascinating provenance. Each volume has the late 19<sup>th</sup>-century ex libris of the Comte de la Revelière. On the verso of the frontispiece of the second volume is an inscription dated 1919 that states “le collaborateur qui écrit sous le nom Gastermann est Louis Revelière, député”

(“the collaborator who writes under the name of Gastermann is Louis Revelière, deputy”). Ned Rival, the biographer of Grimod, has referred to a Revellière that succeeded Grimod in the *Journal*, but very little is known about him. Interestingly, in several places in this set of volumes, the initials “L.R.” have been inscribed after articles signed “Gastermann” (e.g. vol. II, pp. 29, 100 & 200 and vol. III, pp. 15, 25, 104, 189, & 213). Presumably, the Comte de la Revelière is a descendant of the Revellière mentioned by Rival.

In fine condition.

¶ OCLC: University of Wisconsin and Bibliothèque nationale de France (although several incomplete sets are also listed). Note about the numbering of the issues: issue 115 was never issued and nos. 120 and 121 were issued together.



*Fontaine del  
Désertant la cour de Cythère,  
Cupidon se fait Vendanteur.*

# JOURNAL DES GOURMANDS ET DES BELLES, ou L'ÉPICURIEN FRANÇAIS.

*Rédigé par quelques Littérateurs Gourmands,  
plusieurs Convives des Diners du Vaudeville, un  
Docteur en Médecine, etc., etc., etc.*

Rions, chantons, aimons, buvons;  
Voilà toute notre morale.  
*Diners du Vaudeville.*

DEUXIÈME ANNÉE.

Quatrième Trimestre de 1807. — OCTOBRE.

PARIS,

CAPELLE ET RENAND, libraires-commissionnaires,  
rue J.-J. Rousseau.

1807.



*A Provincial Book of Magic and  
German Folk-Remedies*

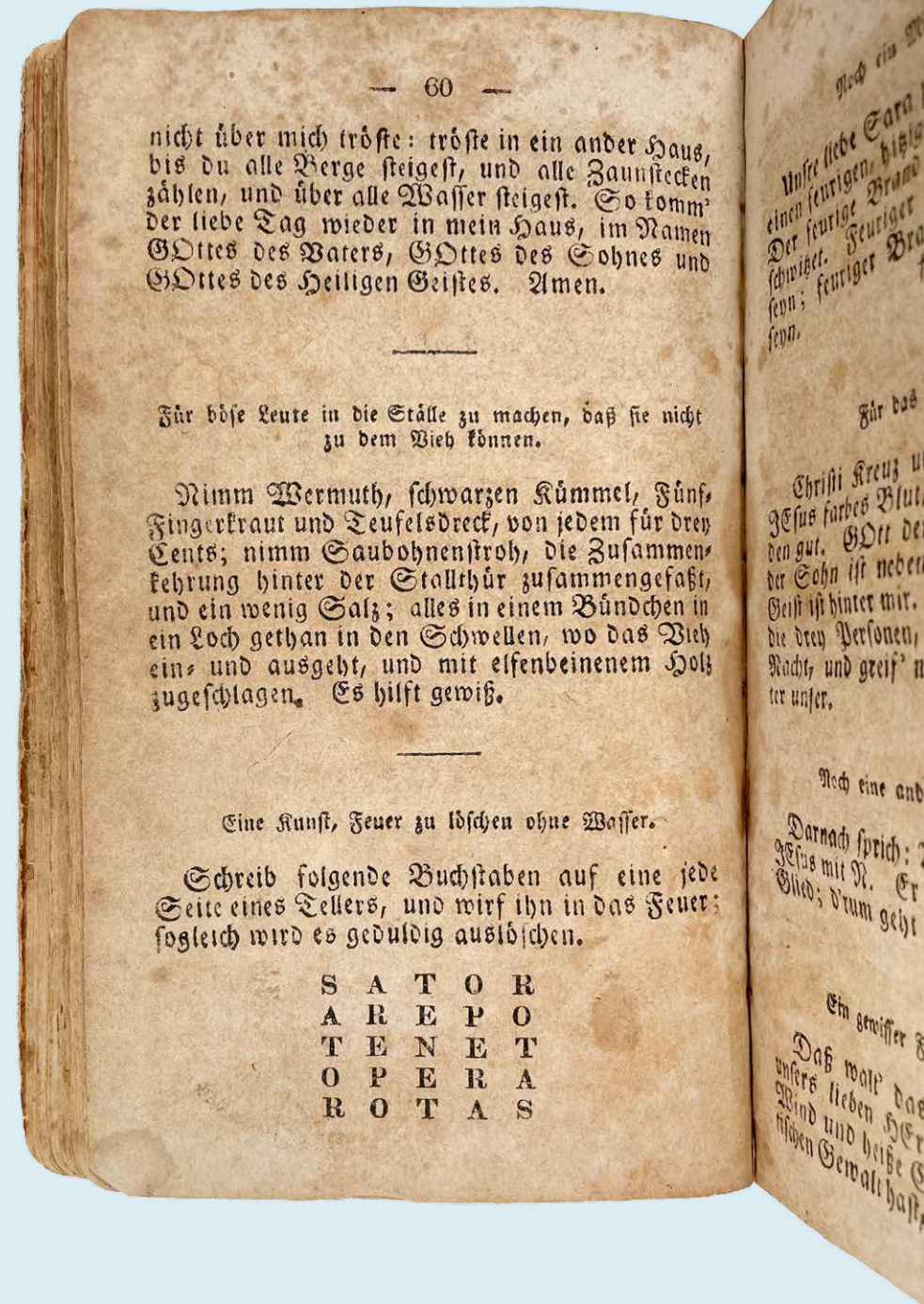
**18. HOHMAN, Johann Georg. Der lange verborgene  
Freund, oder: getreuer und christlicher Unterricht  
für Jedermann. Reading [Pennsylvania]: Gedruht  
für den Verfaßer, 1820.**

12mo. 100, [2 - blank] pp. Contemporary quarter sheep over block-printed boards, rubbed with loss of paper on boards, dampstained, foxed, paper browned due to paper quality, some edges chipped. \$4000.00

THE RARE FIRST EDITION OF THIS EXTREMELY POPULAR BOOK OF PENNSYLVANIA GERMAN FOLK MAGIC AND REMEDIES. This work is written in a random fashion, with veterinary remedies mixed in with cures for human illnesses which are in turn mixed in with mystical methods for binding animals to oneself; catching fish; getting paper to behave; and other practical concerns. A majority of the ingredients are herbal or call for various parts of wild animals such as barn owls, hawks, and wolves. The German is written in a simple, informal manner where the author speaks of himself by name and refers to the reader in the familiar *du* (you).

Some of the medical recipes are for curing colic (by drinking good corn brandy that is infused with tobacco smoke); "weakness of limbs" (with a tea made from birch tree buds); "stone in the bladder" (by eating 7 dried peach stones every morning); "dysentery & diarrhoea" (made with tree moss boiled in red wine); burns; worms; rheumatism; heart attack; "wasting away;" and toothache. Below are the many uses for verbena:

*Eisenkraut Veneris...Die Wurzel von diesem Kraut an den Hals gelegt, heilet die Schneren oder Geschwüre an demselben, dient auch für die Harnwinde, und heilet die Feigwarzen, wenn sein Saft, mit Honig in Wasser gefocht, getrunken*



nicht über mich tröste: tröste in ein ander Haus, bis du alle Berge steigest, und alle Zaunstecken zählen, und über alle Wasser steigest. So komm der liebe Tag wieder in mein Haus, im Namen Gottes des Vaters, Gottes des Sohnes und Gottes des Heiligen Geistes. Amen.

Für böse Leute in die Ställe zu machen, daß sie nicht zu dem Vieh können.

Nimm Wermuth, schwarzen Kümmel, Fünf, Fingerkraut und Teufelsdreck, von jedem für drey Cents; nimm Saubohnenstroh, die Zusammenkehrung hinter der Stallthür zusammengefaßt, und ein wenig Salz; alles in einem Bündchen in ein Loch gethan in den Schwellen, wo das Vieh ein- und ausgeht, und mit elfenbeinenem Holz zugeschlagen. Es hilft gewiß.

Eine Kunst, Feuer zu löschten ohne Wasser.

Schreib folgende Buchstaben auf eine jede Seite eines Tellers, und wirf ihn in das Feuer; sogleich wird es geduldig auslöschten.

S A T O R  
A R E P O  
T E N E T  
O P E R A  
R O T A S

Nach ein  
Unser liebe Caro  
einen feurigen  
Der feurige Brand  
schwüger. Feuriger  
seyn; feuriger Bra  
seyn.

Für das

Christi Kreuz u  
Jesus farbes Blut  
den gut. Gott der  
der Sohn ist neben  
Geist ist hinter mir.  
die drey Personen,  
Nacht, und greif' n  
ter unser.

Nach eine and

Darnach sprich: I  
Jesus mit N. C.  
Glaub; drum geht

Ein gewisser B

Daß wolt das  
unser lieben Her  
Wind und heiße G  
hohen Gewalt hast,





wird; macht subtil und rein die Dinge, die in her Lunge sind, und macht einen guten Athem; denn es heilet die Lunge. Wenn es gelegt wird in ein Haus, oder in Weinreben, oder in einen Feldgarten, so wächst es in Menge. Seine Wurzel ist allen denen gut, die Reben pflanzen oder bauen und Bäume ziehen wollen. Junge Kinder, die solches bey sich tragen, lassen sich gut ziehen, lieben alle guten Künste, und werden lustig und fröhlich.

Roughly translated to:

*Verbena Veneris....The root of this herb, placed on the neck, heals the sores or ulcers on the neck, is also used for the urinary winds, and heals the genital warts, if its juice, steeped in water with honey, is drunk; makes subtle and pure the things that are in the lungs, and makes a good breath; because it heals the lungs. When it is placed in a house, or in vineyards, or in a field garden, it grows in abundance. Its root is good for all who want to plant or build vines and grow trees. Young children who carry such things with them are easy to train, love all good arts, and become happy and cheerful.*

There are many folk remedies related to domestic animals. Included is a method for making a dog stay; how to prevent a dog from barking; how to make a black horse white; how to get chickens to lay eggs; a remedy for the “dwindling away of the leg of a horse;” and to “how to free beehives of worms.”

Thrown into the mix is a method for making molasses out of pumpkins that tastes so authentic that it fooled the author. Another gastronomic entry is for making beer which says to take a handful of hops and about three spoonfuls of ginger, add them to five or six gallons of water, and strain this into a half gallon of molasses.

This work was reprinted many times and became closely associated with the Pennsylvania Dutch magic tradition known as *braucherei* and *powwow* (taken from the Algonquin word for healer.)

Although worn, a complete copy in a contemporary American binding.

¶ Arndt, no. 2462; Austin, no. 922; OCLC: American Antiquarian Society, Yale, Cleveland Public Library, and two locations outside of the United States.



THE  
Married Lady's Companion,

OR,  
POOR MAN'S FRIEND;

IN FOUR PARTS.

- I. An address to the Married Lady, who is the Mother of Daughters.
- II. An address to the newly Married Lady.
- III. Some important hints to the Midwife.
- IV. An essay on the management and common diseases of children.

.....  
BY SAMUEL K. JENNINGS.  
.....

---

*The fear of the Lord prolongeth days; but the years of the wicked shall be shortened. Prov. X. 27.*

---

COPY RIGHT SECURED.

RICHMOND:  
Printed by T. NICOLSON.

*An Important Early American Work  
on Women's Health*

**19. JENNINGS, Samuel K. The married lady's companion,  
or, poor man's friend. Richmond: T. Nicholson, 1804.**

12mo. 204, [4], v, [2], [1 - blank] pp. Contemporary speckled sheep, double blind fillets on spine, light rubbing overall, corners bumped, upper joint cracked, light to moderate foxing, shadowing on H<sup>6-7</sup> from a small piece of paper having been laid in. \$3500.00

The rare FIRST EDITION of this medical guide written not only for women, but also for the poor. Jennings begins the book with the following "advertisement:"

*As the medical part of this compilation was principally intended for the poor, and such others as cannot conveniently obtain the aid of physicians; the author has not been particular in many instances to name the work from which each thought is extracted.*

He follows this with his indebtedness to other doctors, but then explains that he has decided "to substitute his own prescriptions, for the cure of such particular complaints, as have frequently fallen under his own observations and management." Jennings (1771-1854), was the president of Asbury College and, although he had no formal medical training, he taught at Washington Medical College from 1827 to 1845.

The first part of the book is "Addressed to the married Lady who is the mother of daughters." Chapters cover various emotions (e.g. love, fear, grief, joy, envy, and malice) and their affect on one's health. Another discusses "Temperance in Eating" and how mothers should not starve their girls to achieve a delicate appearance as "this is cruel and ridiculous conduct."



In this first part, there are also seven chapters on menstruation, which is expected to begin between ages 12-15 and last until 45-50. (Today's research has dropped the average age by two years for a first period and menopause is extended to age 55.) Activity is recommended when menstruating and Jennings notes how "daughters of the fashionable and wealthy" who "entirely give themselves up to indolence at this critical time," often have health problems.

The second part addresses the responsibilities of a newly married woman. Chapters cover household economy; the wife's relationship to her husband; how a "Wife ought not to appear in the Husband's business;" ways to get along with your husband; and how to identify signs of pregnancy. At one point, when talking about passions during pregnancy, Jennings recounts how one lady felt an urge to steal when pregnant. It is interesting to note that the year 1800 is considered to be the peak of the pregnancy rate in the United States: the average American woman had seven children over her lifetime.

Jennings also recommends that a woman remain active when pregnant and notes that wealthy women are more prone to miscarriages. There are limits, however, and he discourages horseback riding, running, or "romping in any stage." An awareness of the health of the poor extends for a moment to enslaved people when he makes his argument for activity in pregnant women: "The female slave is healthy and prolific, while the mistress is sickly and barren."

Other health issues for women that are discussed include vomiting; heartburn; costiveness (constipation); cramps; a fear of death; urinary ailments; and "abortion."<sup>1</sup> In this case, "abortion" refers to a miscarriage late in pregnancy which may necessitate the fetus being removed by a midwife or physician.

<sup>1</sup> In 1800, there was a 46% infant mortality rate and a maternal mortality rate of 1-1.5%.

CHAP. XX.  
*Complex Labours.*

COMPLEX labours admit of four orders.  
I. Labours attended with flooding.  
II. Labours attended with convulsions.  
III. Labours with two or more children.  
IV. Labours where the umbilical cord descends before any part of the child.  
The first order admits four variations.  
1. Those which happen in early pregnancy commonly called abortions.  
2. Those which occur in advanced pregnancy, or at the full periods of gestation.  
3. Those which happen between the birth of the child, and the expulsion of the placenta.  
4. Those which follow the expulsion of the placenta.

CHAP. XXI.  
*I. Floodings in Abortion.*

IF the foetus be expelled at any time before the end of the sixth month, it may be called an abortion. But an expulsion in any of the last three months, may be considered a labour premature or irregular.

Cases of abortion neither require nor admit of any manual assistance, for the proper treatment in this case see chap, XXIV. part II.

But

But when a woman is far advanced in pregnancy to determine, whether a premature labour; at the same time, as on the common remedy to hasten her delivery, the membranes may be charged. By this means the foetus is made to contract, until the foetus can force of the constitution. It is worthy of notice, that in such cases, the foetus is found hanging by the neck, and might remain if not removed, on account of a long and lingering case, this is a little in different degrees: Remember that must be done in the

CH  
Premature  
IN premature floodings may be being attached to a part, or as to leave the attention.



will have abundant cause to rejoice in the God of salvation. I must conclude these observations on the passions, with a recommendation of the Holy Scriptures, as the best guide; and source of information, in bringing about that happy disposition of soul, which will secure peace within your own breast, and respectability among your friends. In one word, without an experimental knowledge of the truth, as contained in that book, I have no expectation, that you will set before your daughter the necessary examples, to give you that weight and influence with your family, which are necessary for its successful instruction, and happy government.

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CHAP. XIII.

*Temperance in Eating &c.*

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A certain delicacy of person, is thought desirable by most women of fashion; they cannot bear the complexion of *beault* because marked with *grossness*. To secure this delicate appearance, they are in the habit of starving their daughters, or compelling them to use such food, as does not afford sufficient nourishment.

This is cruel and ridiculous conduct. It is *cruel* to deprive your child, of the greatest earthly blessing, by conforming to a *ridiculous* opinion, that a pale sickly countenance, is more beautiful than the bloom of health. The grand object I suppose is, to marry her respectably. Now what man of common sense, would not more cheerfully connect himself with a healthful constitution, than enlist a nurse for life? Which is the more rational choice? A lady who has ability to take charge  
of

The third part of the book is for the midwife and it includes thirty chapters ranging from the definition of labor to "Puerperal, or Child-bed fever." The fourth part is "An essay on the management and common diseases of children" and includes thirty-six additional short chapters.

In the final chapter of the fourth part Jennings provides thirty-eight recipes for the remedies referenced in his guide. Directions include those for making chamomile flower tea; a manna purgative that is safe for pregnant women and children; an orange peel recipe for stomach health; and precipitate of mercury with pig lard for sore nipples.

Even today, research around women's health is sorely underfunded and overlooked and research on the health of transgender and intersex people is even more scant.<sup>2</sup> Most histories of women's health begin in the 1960s as part of the second wave of feminism when women's health was identified as an under-served concern (both in terms of attention by the medical establishment as well as by historians). Today those concerns have shifted to include transgender people as well. Perhaps a study of Jennings' work, and others from this early period in American history, will help us to improve this situation and broaden our understanding of how we have gotten to where we are today.

As Martha H. Verbrugge noted nearly fifty years ago in her essay "Women and Medicine in Nineteenth-Century America,"

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<sup>2</sup> "Women's health" has generally been used to refer to the health of people assigned female at birth (AFAB people), a category which includes transgender men and some nonbinary people, while excluding transgender women. The term is used here to refer to the health of AFAB people, with the understanding that it is flawed and with the hope that a more accurate and gender-expansive term will come into common use.



*Studies about women are part of a trend that is moving the history of medicine toward a more complex and dynamic model....The old dichotomies of patient and practitioner, theory and treatment, and scientific and social context no longer seem so neat. Women's history is one means of unraveling the complexity of medicine. As in other sectors of society, women's relationship to medicine has been special. Distinctive theories, treatments, and institutions for women have existed through much of history. Trying to understand these developments gives the historian a look at the general character of medicine and society. For example, there are parallels between medical and social views of womanhood. How and why have these relationships been maintained? What has been medicine's role as social ideology?*  
— in *Signs*, Vol. 1, No. 4, Summer, 1976, pp. 958-59.

Bound at the end is a useful glossary “of some words for the help of common readers” and an exhaustive index.

A very good copy and it should be noted that it is unusual to find an American book from this period in such a well-preserved contemporary binding.

¶ OCLC: Temple University, University of Tennessee Health Sciences, Huntington, Virginia Historical Society, Knox County Public Library, University of Virginia, Northwestern University, and American Antiquarian Society.





...the child in a  
...bones of the  
...cavity is said to be  
...as to prevent  
...the pelvis is  
...between the sacrum  
...but it  
...in young  
...forwards  
...more than one;  
...than four inches;  
...more than one;  
...above, in young  
...backwards for as  
...are easy. But  
...women who  
...aids it is for  
...all. In  
...inwards  
...ance  
...ds

...of the lobes and extend backwa  
...the fundament. This part is subject  
...child bearing.  
...The vagina, the passage from the pud  
...the womb.  
...The uterus the name of the womb.  
...At the upper end of the vagina is an o  
...ing into the womb called the os uteri or mout  
...the womb.  
...The placenta, the afterbirth, called  
...the cake, and with the membranes including  
...child waters &c. is sometimes called the sec  
...dines.  
...The umbilical cord, the naval string.  
...The foetus, the child while in the wom  
...To these names I will add in this place the fo  
...following terms expressive of certain changes whi  
...take place in the act of child bearing  
...15. Parturition, the act of bringing forth  
...child. It is another name for labour.  
...16. Dilatation, the act of stretching and open  
...ing at the same time. This is applied to the os  
...uteri and to the pudendum.  
...17. Distension, the act of stretching or making  
...more open.  
...18. Expell, the act of turning out; this  
...formed by the uterus when it comes  
...it endeavors to do by certain  
...called pains.  
...19. Presentat  
...term is an  
...pari



*Health Food in Late 18<sup>th</sup>-century France*

**20. LE COINTE, Jourdan. *La cuisine de santé*. Paris: Briand, 1790.**

12mo. One large folding plate. 465, [1 blank] pp.; 490 pp.; 576 pp. Three volumes. Original marbled wrappers, some loss of wrapper at foot of vol. III, corners of some leaves and wrappers dog-eared, untrimmed throughout, preserved in a marbled slipcase. \$3000.00

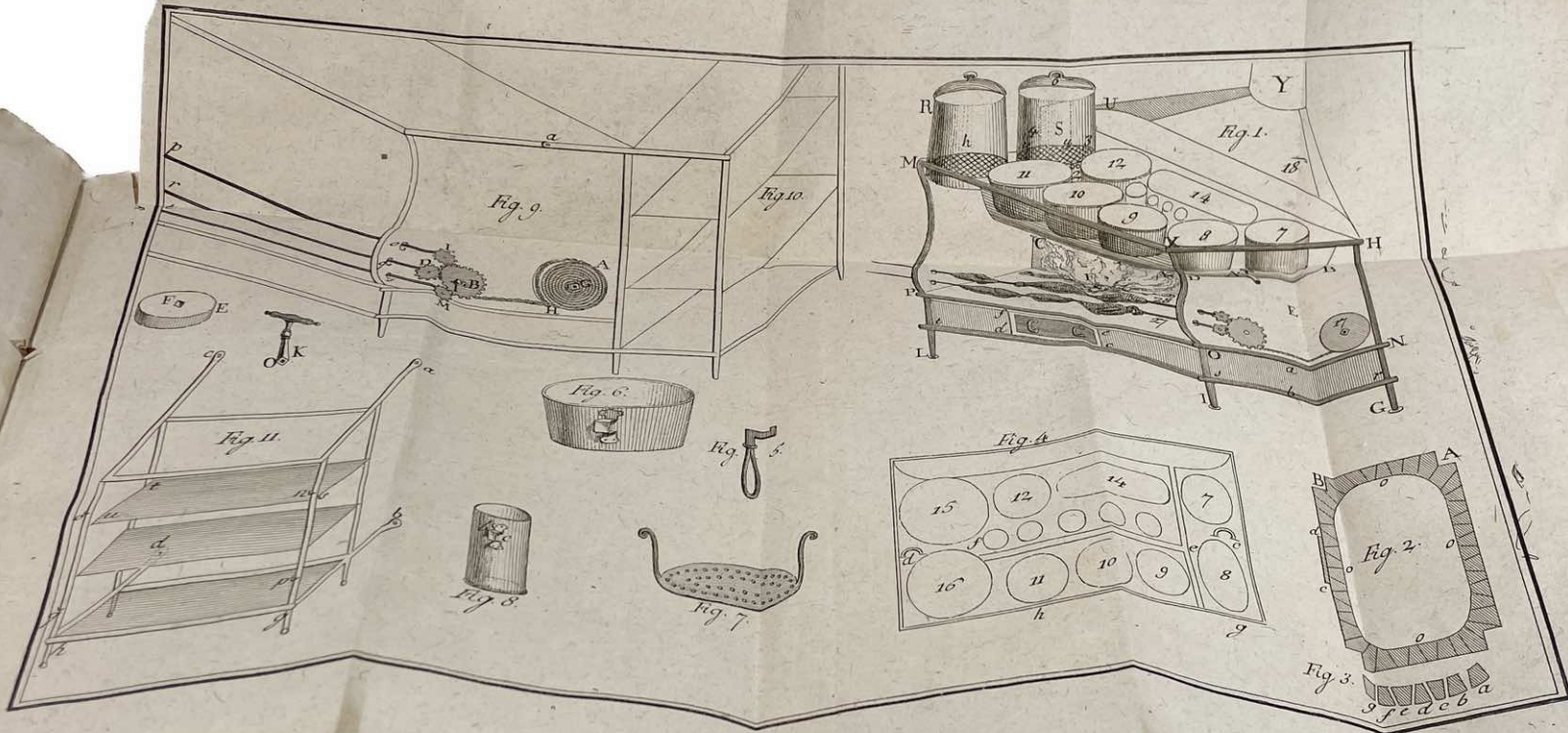
The FIRST EDITION (see below) of Lecointe's guide to food and the healthy diet. Among the 254 chapters, we find sections devoted to the principles of food; how to prepare food; specialized equipment for the kitchen; soups and broths; sauces; cold and hot appetizers; the preservation of meats and vegetables; roasting; vegetables; fruit; and dishes separated into those *en gras* and those *en maigre*.

As noted in *Livres en bouche*, the exhibition catalogue for the seminal exhibition of the history of French food that occurred at the Bibliothèque de l'Arsenal in 2001:

*L'auteur, médecin, de constitution fragile, se guérit lui-même grâce à un régime alimentaire très élaboré. Il est disciple de [Philippe] Hecquet et reproche à la cuisine française son abondance, ses sauces et ses épices. Il s'attaque d'abord au mode de cuisson et propose un fourneau de santé bien clos, dans lequel les aliments cuisent, au feu doux du bois et à couvert, dans des marmites et des bouilloires décrites en détail. Plus d'un millier de recettes sont réparties dans l'ordre des services. L'auteur insiste sur les sauces légères, un assaisonnement délicat et modéré, [et] donne des recettes de conserves pour consommer des mets frais toute l'année. Les aliments sont salutaires aux convalescents, pour les estomacs faibles et délicats – pp. 217-18.*









Roughly translated to:

*The author, a doctor with a fragile constitution, healed himself thanks to a very elaborate diet. He is a disciple of [Philippe] Hecquet and criticizes French cuisine for its abundance, its sauces and its spices. He first tackles the method of cooking and offers a well-enclosed health kitchen, in which food is cooked, over a hot wood fire and covered, in pots and kettles described in detail. More than a thousand recipes are described in their order of service. The author insists on light sauces, delicate and moderate seasoning, [and] gives canning recipes for eating fresh dishes all year round. The foods are beneficial for convalescents, [and] for weak and delicate stomachs – pp. 217-18.*

The cookbooks of Jourdan Lecointe were extremely well received during his lifetime and even captured the attention of Grimod de la Reynière, the first food critic in history. As he declared in the second year of his *Almanach des Gourmands* (1804, p. 153), the works of Lecointe were “les meilleurs ouvrages qui existent sur l’art alimentaire” (the best works that exist on the art of food). This is high praise, especially when you consider that Lecointe was a doctor practicing medicine in Montpellier.

The handsome large folding plate in volume I depicts an oven and its method of roasting and heating various pots and pans.

A note regarding the issues of the first edition: there are some volumes which appear with the date of 1789 and, according to Cagle 246, there is also a thick paper issue, which Cagle believes the Lily Library to have. Yet, our set, which doesn’t appear to be made using thick paper, is actually considerably larger than the set recorded in Cagle. Our only conclusion is that the matter has yet to be resolved but it should be noted that there are two different issues of the first edition: some volumes with the date of 1789 and others with 1790. Both are very rare (and sets are often mixed).

A very good set preserved in original state.

¶ Bitting p. 278; Cagle 246; OCLC: American Philosophical Society, the University of Indiana, New York Academy of Medicine, Cornell University, Library of Congress, and six locations outside of the United States; Pennell p. 130. Not in Drexel, Horn-Arndt, Maggs, Oberlé, Schraemli, or Simon.



*Healthy Food for Fighting  
& Wounded Soldiers*

**21. LE COINTE, Jourdan. *La santé de Mars*. Paris: Briand, 1790.**

8vo. One large folding plate. 603, [1 - blank] pp. Contemporary mottled calf, spine gilt in six compartments, marbled edges, marbled endpapers, natural paper flaw at S<sup>1</sup> not affecting text, expert repair to the hinge of the folding plate just touching the border and two letters (sense still clear). \$4500.00

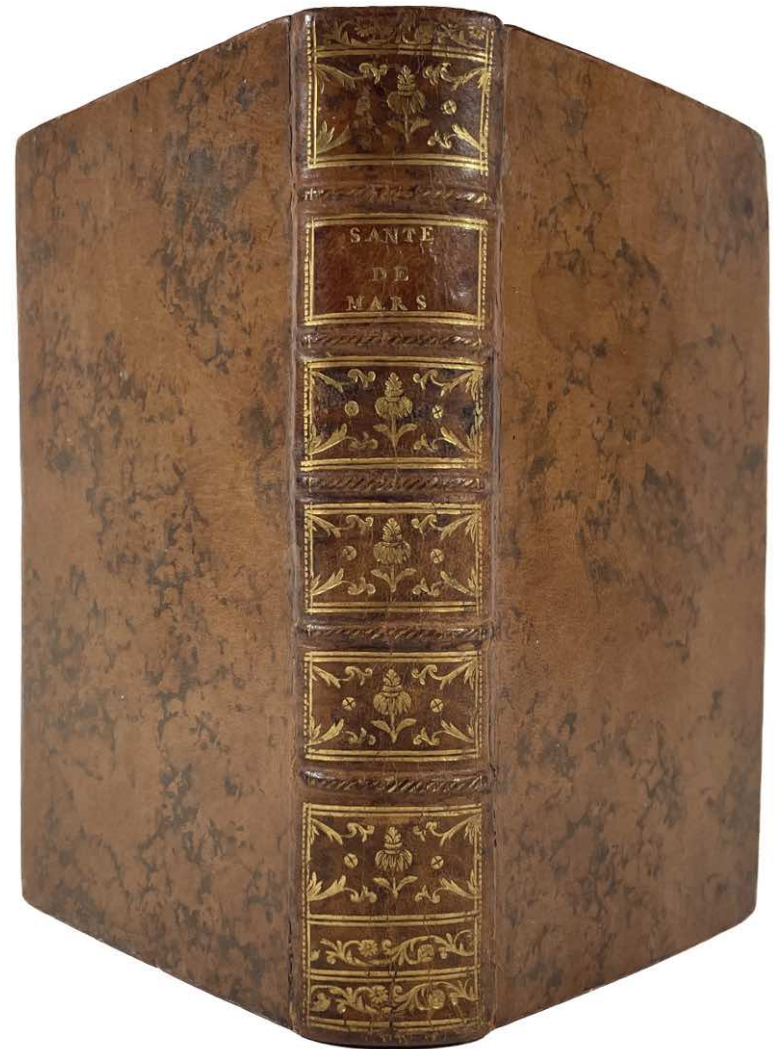
The extremely rare FIRST & ONLY EDITION of Le Cointe's study of how to feed an army and keep them healthy during times of peace and times of war. (Mars is the god of War.) For the culinary historian, Le Cointe provides an early glimpse into the preparing and serving of food in congregate settings and extreme situations (e.g. to the wounded and during forced marches and battles).

The first part concerns the health of troupes during times of peace. This section has a discussion on the choice of a soldier; the soldier's living quarters; his clothes; on military prisons; celibacy; his equipment; freedom; licentiousness (*libertinage*); and valor. In the section on the bread to be served to soldiers (*pain de munition*), Le Cointe begins with:

*Le pain de munition est ordinairement composé de trois quarts de froment & d'un quart de seigle, sans extraction de son; lorsque les grains qu'on y employe sont d'une bonne qualité, que leur préparation est suffisamment travaillé & cuite à propos, il en résulte un aliment sain, nourrissant, rafraîchissant, & très propre, avec la viande ou les légumes, à soutenir & fortifier le soldat.*

Roughly translated to:

*Ammunition bread is usually composed of three quarters of wheat and a quarter of rye, without extraction of bran; when the grains used are of good quality, their preparation is sufficiently processed & cooked properly, the result is a healthy, nourishing, refreshing, & very clean food, [served] with meat or vegetables, [it will] support & strengthen the soldier.*





# LA SANTÉ DE MARS.

## LIVRE SECOND.

### *De la Santé des Troupes en tems de Guerre.*

#### CHAPITRE PREMIER.

##### *Idée générale.*

**S**ORTIR de l'indolence, ou des  
plaisirs de la paix, pour se livrer  
L iij

He then goes on to explain when the grains are purchased; the inspection of the ingredients by officers; how the proper preparation of the bread is the “fundamental base of the military’s food;” how there are fifty bakers per army (along with numerous baker’s boys) to make the *pain restaurant* (restorative bread); and how one baker team will provide for 5-600 soldiers.

Another chapter is devoted to the meats that soldiers eat (the head, the lungs, the liver, and the spleen are noted as being served most often). Le Cointe also cautions that during wartime, care is taken to make sure that the animals eaten are in good health. He also warns of using dried and salted meats for too long (with mention of problems faced by Captain Cook). If one is uncertain about the edibility of the meat, he recommends using vinegar to help refresh the meat. There is also a chapter on how soldiers should eat the vegetables from the area in which they are stationed or marching. This will help to improve their overall health by strengthening their blood and helping them to recuperate from any ailments they are suffering.

There then follow chapters on the quality of water; how to filter water; and different fermented drinks. Among the fermented drinks, there is a discussion of wines (Burgundy is noted as being nourishing compared to the wine of Languedoc); of ciders from apples and pear; of beers; eau-de-vie; and mead made from honey (which is noted as being especially nourishing. Next is a chapter on *Tables Militaires* where Le Cointe speaks generally about the relationship between the body and the foods served to soldiers and officers.

The second part of the book concerns a soldier’s health during times of war with sections on tents; camps; climate; illnesses; contagious diseases; foods that won’t spoil; what to eat when there are food shortages; combat; inspiration and moderation of courage; dressing wounds; transporting the wounded; and how to refresh the troupes (with vinegar water, citrus, and ripe fruit).

The third part of the book is devoted to military hospitals. Le Cointe begins by speaking of the “revolting horror” of military hospitals and critiques the terrible state of supplies: “intended for the recovery of wounded or sick soldiers...[yet hospitals are] where the food, medicines, and aid are the most damaged, and the least capable of restoring them.” He then blames those who are responsible for provisioning the hospitals



for these shortcomings. According to Le Cointe, hospital officers are more interested in financial gain than taking care of the soldiers. He also writes about the disgusting state of hospital soup and the meager amount of bread provided. He then describes what should be put into the soup, how to cook it, and reminds the reader that, in order for the soldiers to recover from their injuries, they must be served healthy food.

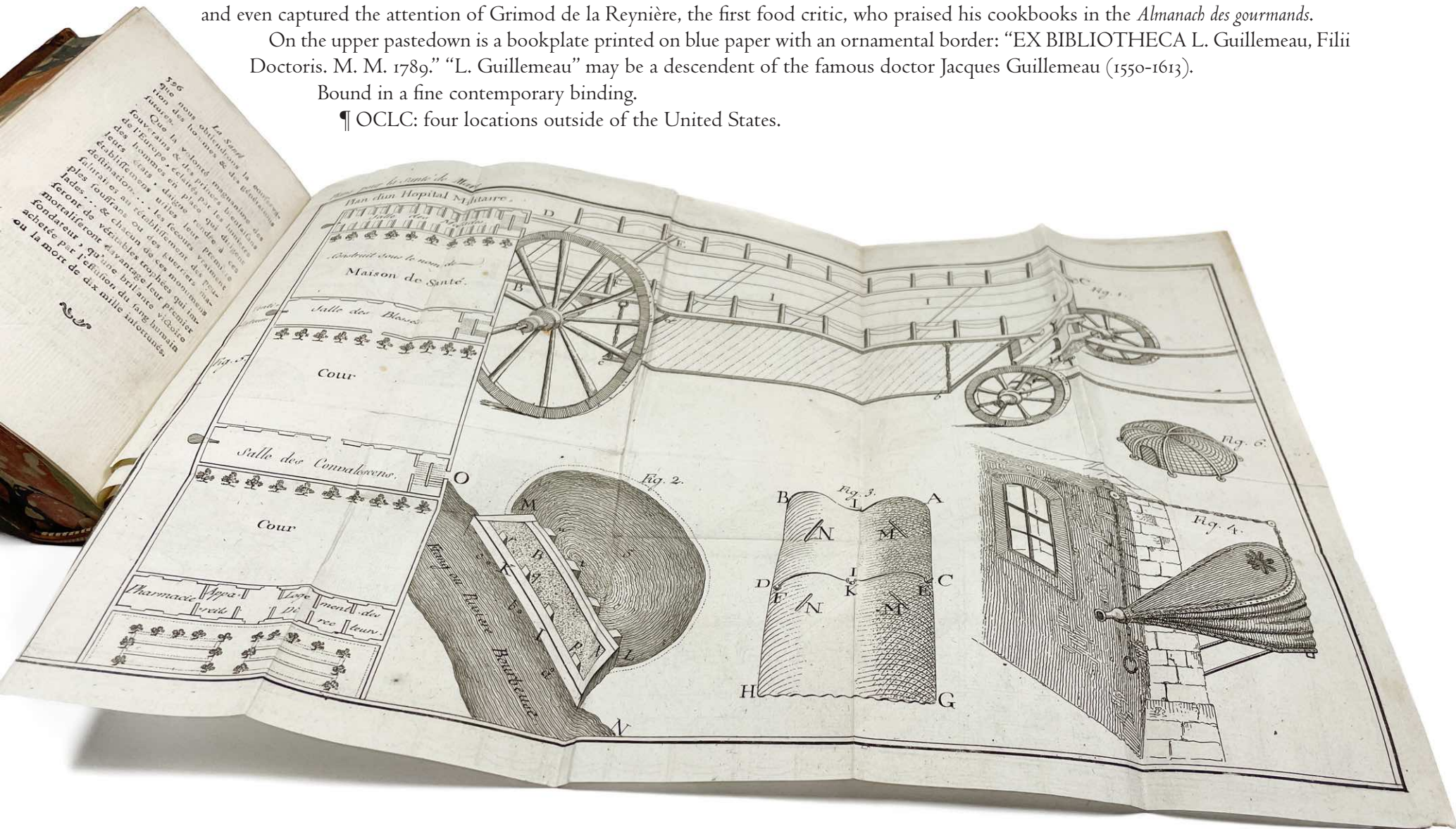
The handsome folding plate is comprised of multiple figures including a plan for a military hospital; a military cart; and what appears to be a bellows to help with air circulation.

Jourdan Le Cointe was a doctor and one of the most popular late-18<sup>th</sup> century French cookbook authors. He wrote about food and health and even captured the attention of Grimod de la Reynière, the first food critic, who praised his cookbooks in the *Almanach des gourmands*.

On the upper pastedown is a bookplate printed on blue paper with an ornamental border: “EX BIBLIOTHECA L. Guillemeau, Filii Doctoris. M. M. 1789.” “L. Guillemeau” may be a descendent of the famous doctor Jacques Guillemeau (1550-1613).

Bound in a fine contemporary binding.

¶ OCLC: four locations outside of the United States.





*On Salad & Eating Raw Vegetables*

**22. LINNAEUS, praeses. De acetariis. Uppsala:  
L. M. Höjer, 1756.**

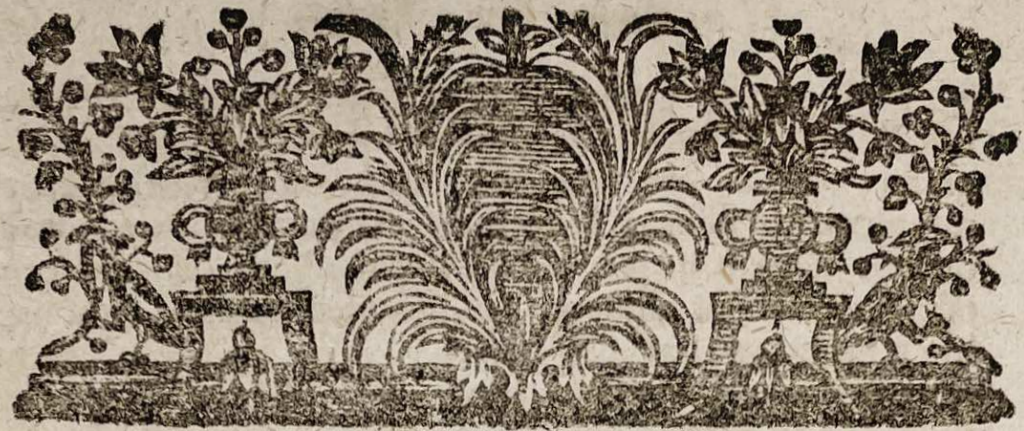
8vo. One large woodcut initial and one elaborate headpiece. 2 p.l., 16 pp. Early speckled boards, light dampstain in the lower corner gutter. \$2000.00

The FIRST EDITION of this early work on salads written by Hieronymous von der Berg (respondant) under the direction of Linnaeus. Linnaeus had been the first person to describe the species three years earlier in the second volume of his *Species plantarum*. This is his first monograph on the subject. "This medico-botanical thesis presents Linnaeus' views on the dietary and medical importance of salad greens, with special reference to those from plants native to or readily available in Sweden." – Hunt Institute Collection.

In addition to salads, *De acetariis* contains a general discussion on eating raw vegetables. Some of the plants discussed include wild tarragon, beet, sweet basil, red cabbage, olive, field mustard, purslane, parsley, primrose, chervil, dandelion, endive, nasturtium, mâche, wormwood, cucumber, and globe artichoke. There is also mention of citrus, which was common in salads during the 17<sup>th</sup> century.

A very good copy.

¶ OCLC: Yale University, West Chester University (PA), National Library of Medicine, University of Wisconsin, Stanford University, Kansas State University, University of Kansas, Harvard, National Agricultural Library, and two locations in Europe; Soulsby 1925.



I. N. 7.

§. I.



machina corporis humani, fibrosis staminibus contexta, Sacris in Literis vestimento congruenter fatis assimilatur. Ut enim hoc sensim teritur ac veterascit; sic, assiduo suo labore ac motu, cor, sanguinem ceterosque in corpore humores circumvehens, sensim obrigescit: Indies quoque, & magna saepe cum vehementia, motu musculorum voluntario, vitae consumuntur stamina. Haec itaque constanter sustineri, quotidie oblini, sollicitaque curari debent, si corpori sano & vegeto firmitatem & robur addant. Inter primaria itaque vitae feliciter sustentandae fundamenta, nil potius, praestantius nihil, quam quod ad victum pertinet. Elucescit etiam in eo Summi Numinis clementia, quod in Globo hocce terraqueo, locupletissimum nobis concesserit penum, ex quo omnia usui inservientia depromi possint. Maximo tamen hocce quamquam fruimur beneficio, salutis nostrae minus sufficeret, nisi debito accuratationis modo, selectionem faceremus, secundum propriam cujusvis vivendi rationem, opti-

A

me



DE L'ALIMENTATION  
PAR LA  
VIANDE CRUE

CONSIDÉRÉE AU TRIPLE POINT DE VUE  
DE L'HYGIÈNE, DE LA PHARMACOLOGIE ET DE LA  
THÉRAPEUTIQUE.

Extractum carnis du Baron Liébig aux prises avec la  
Musculine Guichon (1).

Comme la Gazette médicale de Paris éditait mon petit  
Application de l'hygiène alimentaire à la thérapeu-  
s de l'usage de la viande crue en médecine, les  
Gazette médicale de Lyon ont pu assister à une  
scientifique entre l'Extractum carnis du baron  
sculine Guichon, escarmouche qui aurait pris le  
duel à mort sans le succès prononcé par le  
f dudit journal. De part et d'autre, les compé-  
sé beaucoup d'esprit et beaucoup de savoir, et  
tion n'eût pas été résolue depuis longtemps, et  
failliblement dans cette circonstance.

Il nous a étonné, d'autant plus que franchissant  
d'appréciation au sujet du degré d'ali-  
ment exclusivement que du côté scientifique qu'a pré-  
sente nous avons assisté, il est presque inutile de  
nous prenons fait et cause pour l'un des adver-  
saires, et d'autant plus étranger à toute considéra-  
tion que l'on apporte à la question du degré de nutritivité et  
de la viande crue et de la viande cuite, ainsi que de leurs

*Eat Your Meat Raw*

23. LUPPI, Geminiano. *De l'alimentation par la viande crue*. Lyon: Imprimerie  
du Salut Public, 1869.

8vo. 40 pp. Original printed grey wrappers, sunning to edges of upper wrapper, rubbed, faint early ink stamp on upper wrapper, stitched as issued, some foxing on title page. \$750.00

The extremely rare FIRST & ONLY EDITION of this study of the nutritional benefits of eating raw meat. According to Luppi, once meat is cooked, it loses the majority of its health properties. Geminiano Luppi was a military doctor from Modena, Italy, who immigrated to France in 1831.

To begin with, Luppi describes a heated public debate between the makers of two different meat extracts: *Extractum Carnis* (from culinary chemist Justus von Liebig) and *Musculine* (from J.-B. Guichon). Both extract producers were popular at the time and argued for the superiority of their extracted meat, each claiming that their product was equal to eating actual raw meat. Luppi notes that both brands are a cheap substitute for fresh meat. But then he then compares these extracts to a slice of actual raw meat and concludes that eating a slice of raw meat will always provide more nutrition than any extract because of the organic process involved in breaking the meat down during digestion.

Luppi also suggests ways to prepare raw meat for invalids. First he states that the best cut of meat to serve to those who are sick is the filet; he then explains that regardless of the quality of meat prepared, one may safely feed raw meat to patients if it is ground to a paste and then coated with sugar or served with a vegetable gelatin. He also recommends raw meat eaten with sugar water; raw meat flavored with rum or orange blossoms; and raw meat chopped very small into "pieces the size of a bean" and served in a lukewarm broth.

Luppi describes the chemistry of raw meat and differentiates between foodstuffs as medicine versus actual remedies. He prefers to use the term "hygiène" when referring to eating raw meat, a word which is more connected to *regimen sanitatis* and the practice of healthy living than to specific remedies. More specifically, Luppi states that it is the fibrin found in raw meat that helps us to "reconstitute our tissues" and that it is best used for consumptive diseases.

With a stamp on the upper wrapper from the "Facteurs du Commerce" on rue St. Pierre.

An interesting work on a rare subject.

Internally in very good condition.

¶ OCLC: four locations outside of the United States.

The Gastronomic Spectacle of the Reign  
of the Sun King

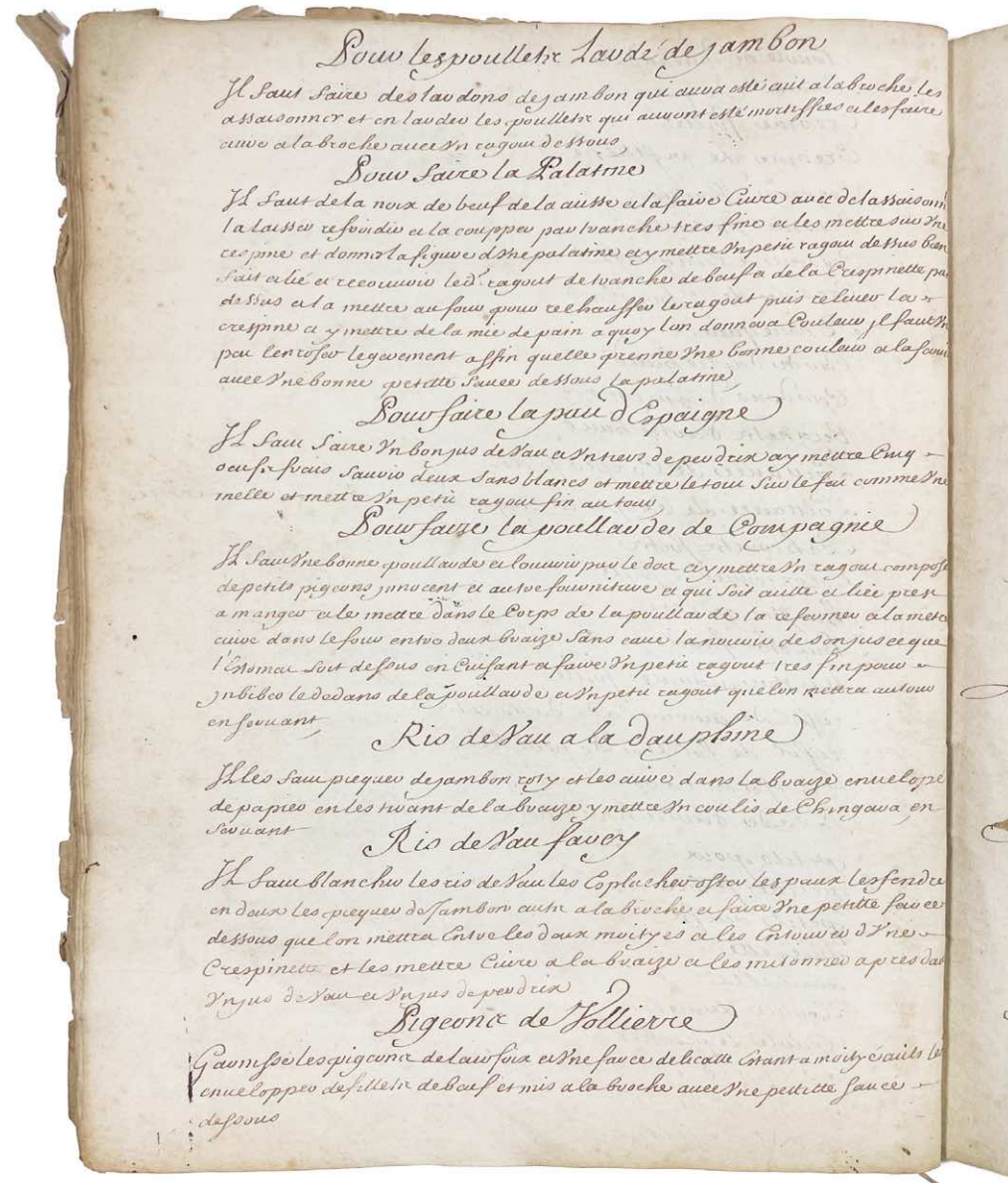
24. (MANUSCRIPT: French cookery.) Recapitulation  
tres utile et necessaire a un maistre d'hostel pour  
ordonner quelques tables que ce Soit pour toutes les  
Saisons de l'année tant gras que maigre. c.1675.

23cm x 17.5cm. [28] pp. Bound in contemporary wrappers, stitched as issued,  
title on upper wrapper, edges of wrapper chipped, wrappers moderately  
browned, waterstain on the lower wrapper. \$6000.00

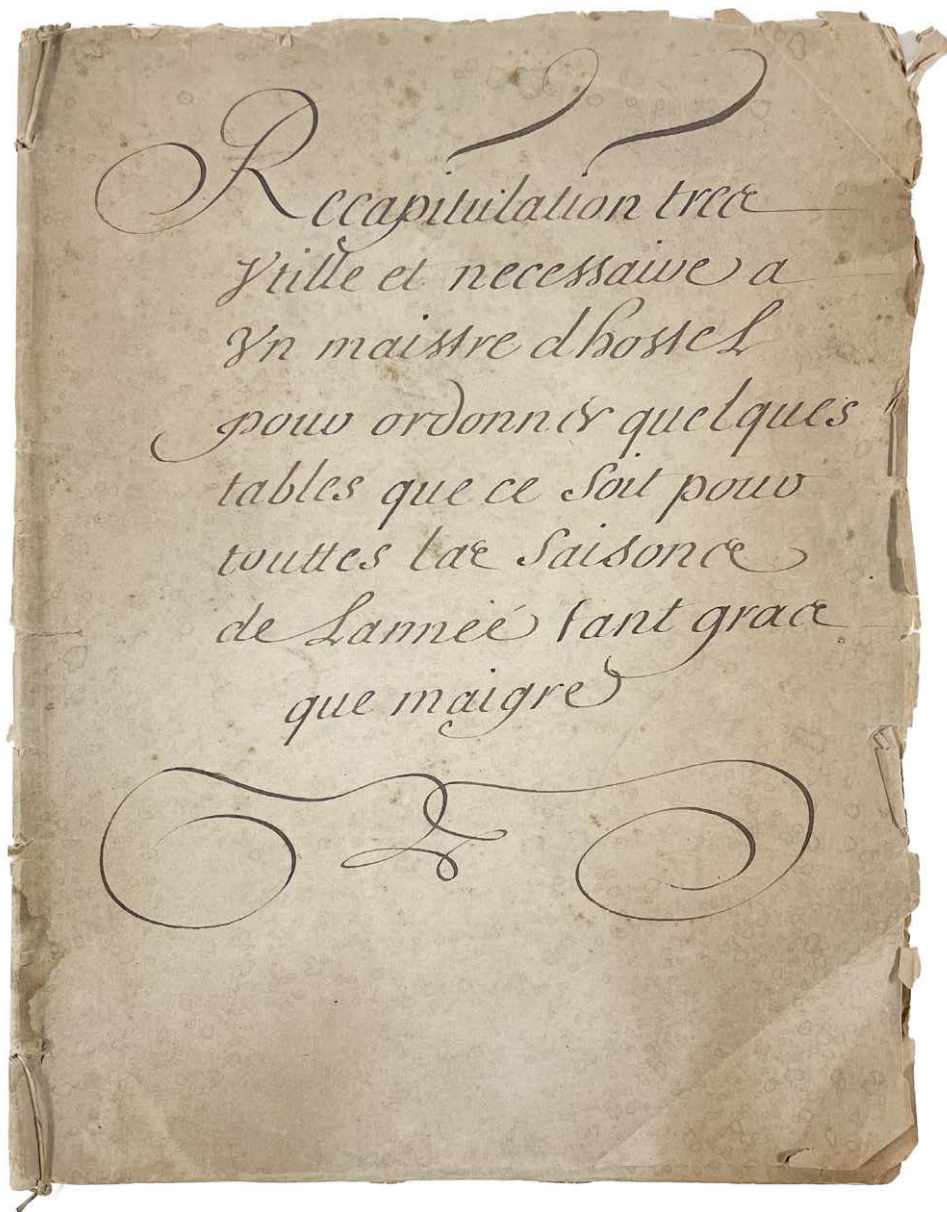
A REMARKABLE SURVIVAL! This is the manuscript of a *mâitre d'hôtel*, or  
house steward, the most important gastronomic position within the great  
houses of 17<sup>th</sup>-century France.<sup>1</sup> While modest in appearance, the content  
is fascinating: the manuscript lists 930 different dishes that the *mâitre d'hôtel*  
was expected to know, organized variously according to the seasons, as  
well as providing nine different recipes, all of which is written in a single  
legible hand.

17<sup>th</sup>-century French cookery manuscripts are very rare; a manuscript  
handbook for the *mâitre d'hôtel* is unheard of. The *mâitre d'hôtel* was the  
house steward in 17<sup>th</sup>-century France and he occupied a very important  
role in the gastronomic life of a noble household. As Anne Willan and  
Mark Chernavsky have noted:

<sup>1</sup> The figure of the *mâitre d'hôtel* was popularized recently with the film *Vatel* by  
Roland Joffé where Gerard Depardieu played titular role. The film captured the  
intense and massive gastronomic responsibility of the *mâitre d'hôtel* in 17<sup>th</sup>-century  
France, culminating in Vatel committing suicide when his seafood delivery was  
late. The historical period of the movie, April 1671, roughly aligns with the prob-  
able date of our manuscript.







The French culinary revolution was thoroughly chronicled from the kitchen viewpoint, but the amazing new feats of service à la française described in cookbooks clearly needed a stage manager out front, a *mâitre d'hôtel*. *Mâîtres d'hôtel* were literate men of good social standing, an appreciative audience for books on the latest manners and styles of entertaining. They were the most prestigious domestic officers of all, outranking the head of the kitchen and symbolizing the grandest houses. The sheer spectacle of the grand meals during the reign of Louis XIV amounted to command performances, demanding that the *maitre d'hotel* be producer, director, and stage manager of these immensely theatrical occasions. The job included provisioning the entire household, planning menus, and often working hands-on to make some of the great delicacies of the seventeenth-century cold kitchen. – The cookbook library, p. 170.

The title on the upper wrapper indicates that this manuscript will be “very useful and necessary for the *mâitre d'hôtel* to organize the table all year long, whether on *jours gras* or *jours maigres*.”<sup>2</sup> What follows are dishes listed according to specific time periods and categories of food.

The first list is for *potages* that can be served on *jours gras* between the period of Easter to the festival of St. Remy (typically late September).<sup>3</sup>

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<sup>2</sup> *Jours gras* were days when meat could be eaten. *Jours maigres* were fasting days. 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 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*. For this reason, in the 17<sup>th</sup> and 18<sup>th</sup> centuries in France, it wasn't uncommon to have cookbooks divided into two parts, one for *jours maigres* and another for *jours gras*.

<sup>3</sup> The precise dates of Catholic holidays vary according to the Georgian calendar. Easter, however, is always on the first Sunday after the Paschal full moon (between March 22 and April 25).

Although today *potage* refers to a soup (for some, specifically a puree of vegetables served as a soup), in the 17<sup>th</sup> century a *potage* referred to anything cooked in a pot.<sup>4</sup> Among the 39 *potages* in the list we find a *potage* of pigeon and asparagus; turkey with peas; and the “juice of veal.”

The second list is for *entrées* (starters that come between the *potage* and the roast meats) that can also be served during the period between Easter and St. Remy; examples are quail pie; grilled turkey; *ris de vau a la Dauphine*; and chicken in partridge sauce. A total of 66 *entrées* are listed.

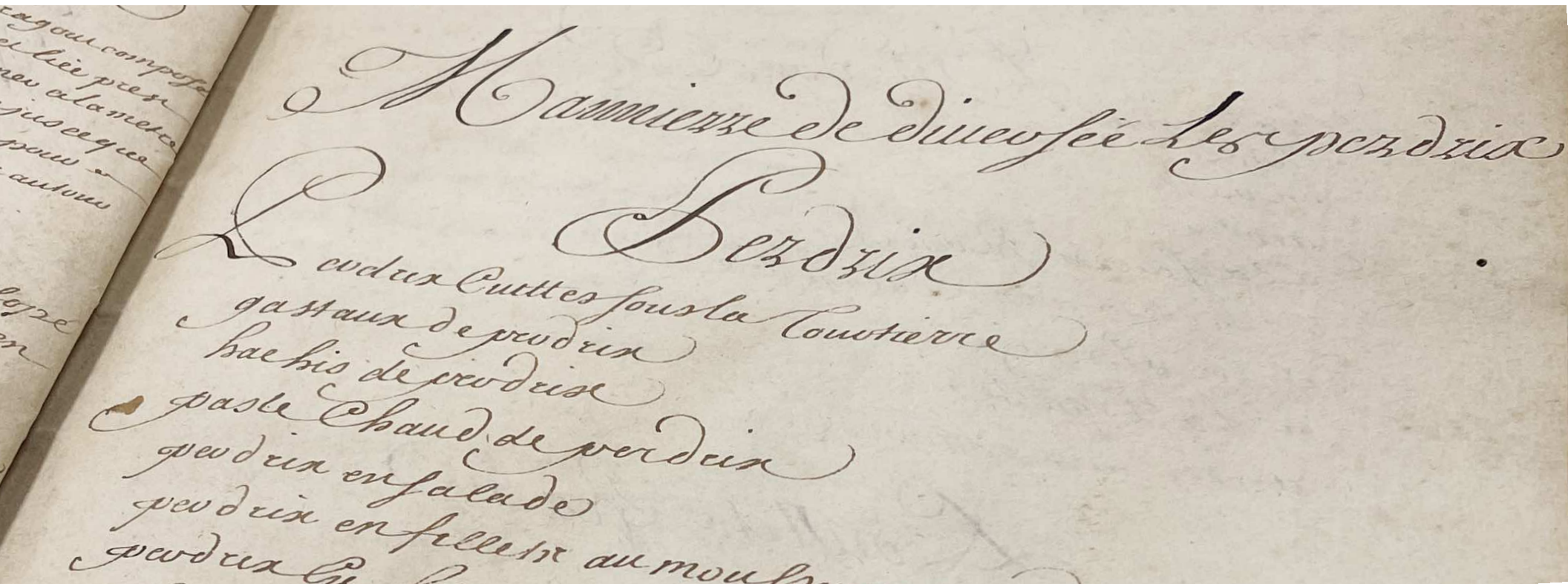
The third list is for the same period of time, but for the *entremets*, those smaller dishes that are served between the main courses during an elaborate meal in 17<sup>th</sup>-century France. Among the 41 *entremets* we find artichoke with ham; almond cream; *blanc mangé*; and grilled mushrooms.

Then the manuscript switches time periods and focuses on foods to be served between St. Remy and Lent. Firstly, we find 47 *potages* (including chicken with rice; cauliflower; and pigeons with basil); then 139 *entrées* (including turtle dove stuffed with fennel; pheasant salad; and jellied turkey with onion); and 61 *entremets* (including truffles in a *court bouillon*; pig ears; and anchovy fillet salad).

Then there is a list of 19 meats you can find between Easter and St. Remy (including ortolans and woodcock) and 28 meats for the period between St. Remy and Lent (including robin and thrush). I suspect that these lists are determined by the age of the birds and the seasons for hunting.

Next there are *potages* that you can serve on all *jours maigres*, including the period of Lent. The 56 dishes listed are quite simple and include asparagus; cabbage; morels; hops; lentils; milk; broccoli; fennel; almond water; an egg yolk water; and eggs poached in herbs.

<sup>4</sup> According to Robert's *Dictionnaire*, the 17<sup>th</sup>-century meaning of the word *potage* is as follows: “Tous aliments cuits dans le pot (bouillis)” (any food cooked in a pot (boiled)). For example, he mentions a *potage perdrix aux choux* (boiled partridge and cabbage).





Then there are 85 *entrées* (starters) that can also be served on *jours maigres* throughout the year. A few examples include trout pie; *tourte de fois de lotte* (monk fish liver pie made with egg and cream in the filling); fried cod; and *poupeton de poisson* (stuffed fish balls that are then braised).

This is followed by the *entremets* for *jours maigres* and Lent. Among the 63 dishes we find asparagus in butter; jellied fish; morels in cream; *crème de chocolat*; grilled oysters; omelette dishes; and crayfish ragout.

The next one and a half pages are taken up by nine different recipes (these are the only recipes in the manuscript). Here we find directions on how to make a chicken larded with ham; sweetbreads *a la dauphine*; a Spanish recipe for partridge; stuffed pigeon; and *potage a la Dame jullienne* (carrots, celery, onions, peas, asparagus, chicory, and herbs in a broth cooked in a pot); as well as others (including a stew, a dish with pigeon and chicken, another sweetbread recipe, and an oyster recipe).

The final section is entitled “Mannierre de divesee Les perdrix,” but is actually sixteen lists for the preparation of different types of meat (for a total of 144 dishes).<sup>5</sup> They are as follows: partridge (9 ways); quail (4 ways); brains (7 ways); turtledove (4 ways); turkey (9 ways); *poullets gras* (a type of chicken, 30 ways); oysters (3 ways); *boudin* (usually made from pork blood and fat, but here made 3 different ways from chicken and partridge); pheasant (16 ways); hazel grouse (12 ways); *poullarde* (another type of chicken, 12 ways); pigeon (4 ways); ham (3 ways); veal (10 ways); beef (2 ways); sweetbreads (10 ways); and hare (6 ways).

I would imagine that this last section was provided to aid the *mâitre d’hôtel* as he tried to put together the day’s menu. Certain meats would be available in the larder and as he had to choose what to serve, he had to decide which dishes should be prepared from what was available.

The watermark on the paper is for Benoit Colombier, a stationer in Ambert (central France) between 1660-1685. See Raymond Gaudriault, *Filigranes et autre caractéristiques des papier fabriqués en France aux XVIIe et XVIIIe siècles*, 1995, plate 16.

In good condition.

<sup>5</sup> It is interesting to note that partridge is a dish that is associated with the festival of St. Remy, a very popular saint in France. See [www.catholicprofiles.org/post/october-01-st-remi-s-feast-day](http://www.catholicprofiles.org/post/october-01-st-remi-s-feast-day).

*Estou des Lutvometre, que l'on j...  
les jours maigres et pendant le Carême*  
*aspérges au beurre*  
*aspérges a l'huile*  
*aspérges en bappon*  
*aspérges en petits pois*  
*Gelée de Corne de cerf*  
*Beignet de vin*  
*gelée de poisson*  
*Beignet en pomme*  
*Beignet de Marmelade d'abricot*  
*Beignet de marmelade d'orange*  
*Beignet d'abricot*  
*Beignet au Couboillon*  
*Croûte a la braise*  
*Mousseous a la Cresson*  
*mousseous au Roux*  
*Morille a la Cresson*  
*morille au Roux*  
*Champignons en Casserole*  
*Champignons Grillés*  
*Champignons a la Cresson*  
*Chou fleur*  
*ragout de Coctae*  
*ragout de Beccuise*  
*Beccuise au Couboillon*  
*Laitance de Carpes*  
*foin de lotte*  
*Speuleurs*  
*avre hard fûi au beurre*  
*Louste de fuit*  
*Cresson*





*An Alsatian Pharmacopeia*

**25. (MANUSCRIPT: French medicinal receipts.)  
Formule Ou Receptes de Plusieurs remedes aprouvés  
tant Intérieurement Quexterieurement par Moi JL,  
Münster. [Alsace, 18<sup>th</sup> century.]**

19.8cm x 16cm. 94 pp. (4 pp. of which are blank; pagination is written in pencil in a modern hand). Contemporary wallet binding of quarter-vellum over block-printed wrappers, rubbed with some loss of the decorative paper at the fold of the wallet binding. \$2500.00

A MANUSCRIPT COLLECTION OF POPULAR REMEDIES, bound in a handsome contemporary wallet binding. Although the grey-blue block printed paper is worn in places, as an object, the manuscript still retains much of its charm. Although we have no evidence of who "JL" was, the manuscript is from Münster which is an Alsatian town about 10 miles west of Colmar.

Written in what appears to be two legible hands, the roughly eighty recipes include various ointments and potions against jaundice, gravel, scrofula, plague, migraine, dysentery, pleurisy, sciatica, hiccups, children's worms, womb aches, gout, stings, scurvy, burns, and toothaches. For each remedy, the author has indicated its virtues; its composition; and provided instructions for its use. Due to the nature of some of the medicines, occasionally there are also descriptions of the different plants needed for the cure.

In the margins are short notes to indicate what the recipe is for. This was probably to ease locating the needed remedy as the manuscript is without an index. Some of the marginalia indicates the efficacy of the remedy. At the top of each page is a running title of "Formule ou Recettes De Plusieurs Remede aprouve" (formulas or recipes of several proven remedies).

Other than the abovementioned wear to the binding, a very good copy.

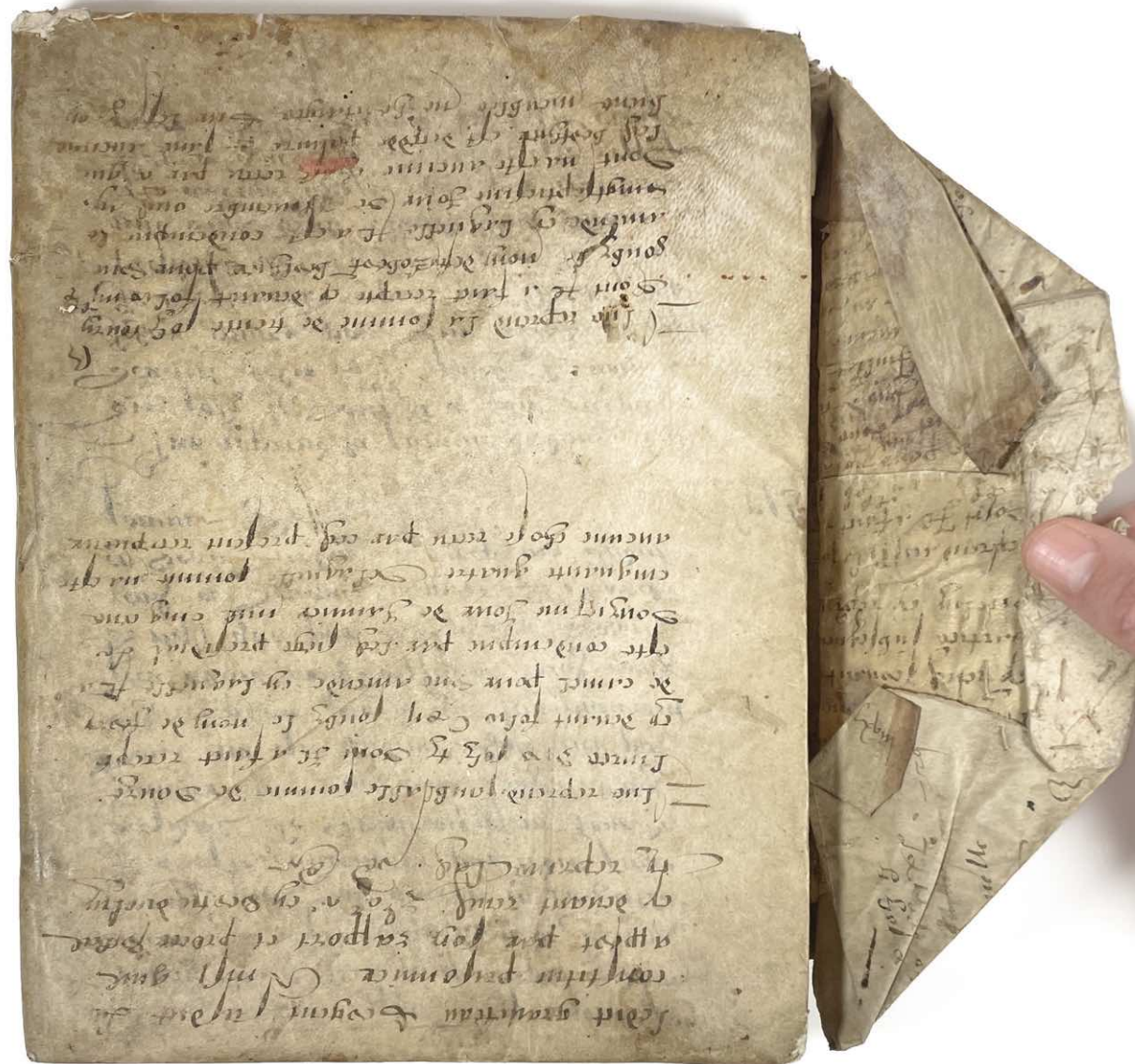


*From a Supernatural Gold Talisman  
to a Black Currant Ratafia*

**26. (MANUSCRIPT: French remedies.)**  
**c.1700-1750.**

24cm x 18cm. 15, [1], 16-49, [1 blank], 50-70, [4], [4 blank] leaves. Contemporary wallet binding made from a recycled sheet of 17<sup>th</sup>-century vellum, stained and worn at edges, edges of text block marbled in red, occasional minor spotting internally, shadowing on three leaves (leaving a brown “cloud” but not affecting legibility).  
\$5500.00

AN INTERESTING COLLECTION OF RECIPES, probably written by a French apothecary in the first half of the 18<sup>th</sup> century. Directions include those for making liqueurs; medicinal waters; elixirs; syrups; various remedies; and for improving beer and wine. The manuscript is written in two clear and legible hands (95% of it is in a single hand). The first leaf begins with a contemporary note in faded red pencil “Livre institute pour connoitre...” What then follows are approximately 75 different recipes, most of which begin with “Maniere de faire...” One of the recipes (for an ointment from the memoirs of the Royal Academy of Sciences) is dated 1702.



Maniere de faire Eau de  
Bergamote

27.

Pour pintes de Paris vous faite  
fondre votre sucre dans votre  
eau et ensuite y ajoutez votre  
Esprit de vis. ou de vin - pour vous  
meter sur votre Colton 30. gouttes  
de quinte Esence de Bergamotte  
et la filtre a l'ordinaire  
cette liqueur est tres agreable  
et a un Odeur charmante  
Elle est plus En usage En Italie  
qu'en France - Elle se boit  
apres le repas -

The liqueur recipes include how to make a drink with lemon grass; a *cedrat* liquor (citron, a very fragrant citrus fruit with a very thick rind); and a ratafia with orange flower blossoms. Some of the medicinal waters include anise water; cinnamon water; lavender water; bergamot water; celery water; a water made from coriander; another from jasmine; and one from apricots. Eleven different elixirs are described as well as cosmetic ointments and a recipe for gout. There are remedies for gangrene; a secret to help girls and women menstruate (using absinthe and juniper extracts); and a recipe for "choux" (cabbage) that helps cure a dry cough.

There are directions on how to improve beer; how to give a gracious taste to wine; and a "Royal sirop de Calabre dit de longue vie, pour conserver la sante et prolonger la vie" (a Royal Calabrian syrup known as long life, to preserve health and prolong life) whose author lived to be 132 years old.

Folk medicine and magic also appear in at least one remedy. One of the longest entries is for a "Talisman with the seal of the sun" that is made using the purest gold, either from Arabia or Hungary. The gold is to be shaped into a "plaque ronde" (like a coin) and then marked with various lines and numbers that relate to a person's astrological reading (both planets and stars). One sample grid of numbers is illustrated in the text. At the end of the entry, the author notes that the person wearing the talisman will have the supernatural and mysterious power of the sun, will abound in wealth and honor, and will be esteemed by everyone.

Laid in are five additional early recipes in a different hand, written on laid paper.

Although there is some wear to the contemporary wallet binding, it is still rather charming with the recycled earlier manuscript leaf. Internally, the manuscript is in very good condition.



*A Vivid Portrait of an  
18<sup>th</sup>-century Kitchen*

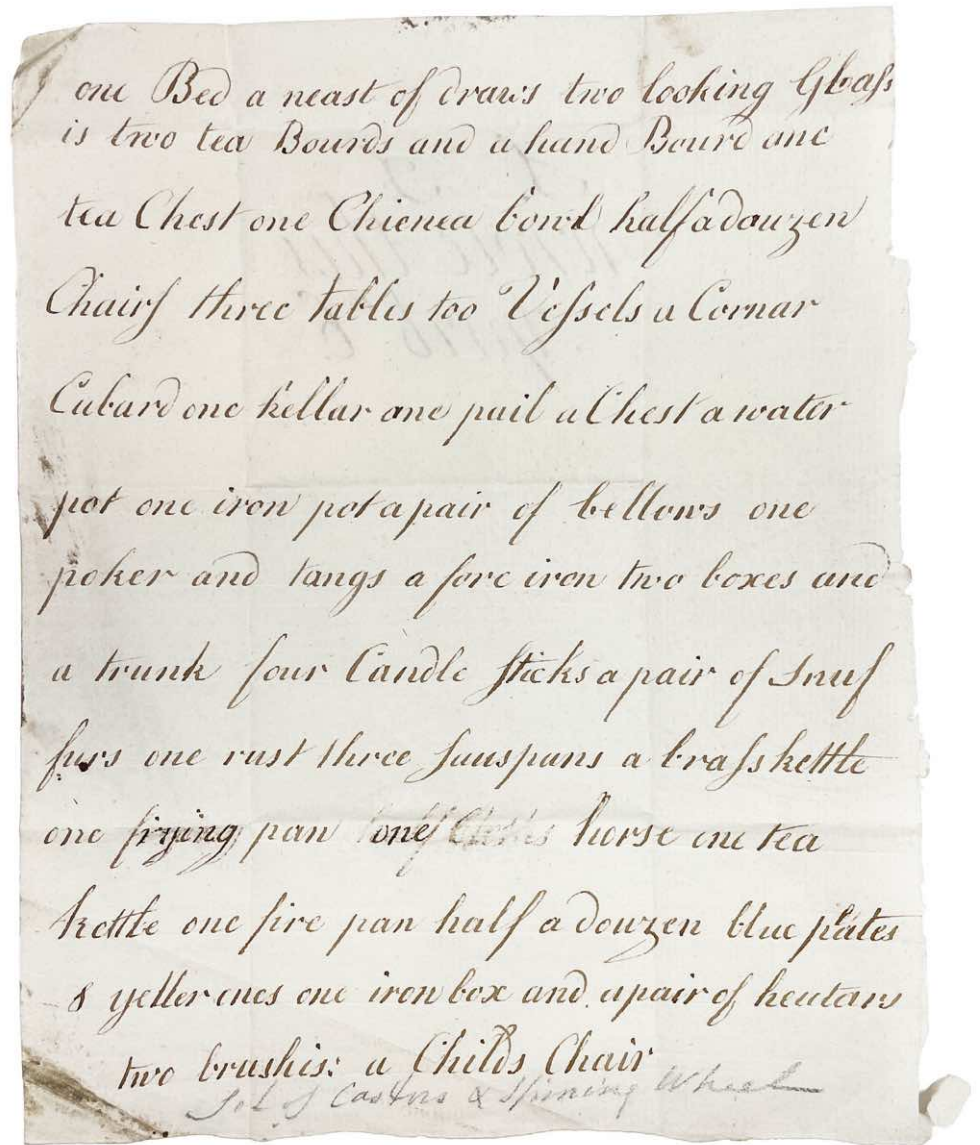
**27. (MANUSCRIPT: household inventory.) [On verso:]  
S.J. wrote this April 6. [English, c.1750.]**

20.5cm x 16.5cm. One leaf laid paper, signs of having been folded, manuscript recto and verso. \$150.00

A lovely early English inventory sheet of kitchen ware and furniture. The sheet was originally folded to make a square that shows the author's name and the date: "S.J. wrote this April <sup>th</sup>6." It is rare to have this sort of insight into 18<sup>th</sup>-century private homes.

*one Bed a neast of draws two looking Glass  
is two tea Bourds [tea trays] and a hand Bourd one  
tea Chest one Chienea bowl half a douzen  
Chairs three tables too Vessels a Cornar  
Cubard one kellar one pail a Chest a water  
pot one iron pot a pair of bellows one  
poker and tangs a fore iron two boxes and  
a trunk four Candle Sticks a pair of Snuf  
furs one rust three Sauspans a brass kettle  
one frying pan one horse one tea  
kettle one fire pan half a douzen blue plates  
& yeller ones one iron box and a pair of heuters  
two brushis: a Child's Chair  
[in pencil:] Set of Casters & Spining Wheel*

Based on the watermark, we have dated this circa 1750.  
In very good condition.



*one Bed a neast of draws two looking Glass  
is two tea Bourds and a hand Bourd one  
tea Chest one Chienea bowl half a douzen  
Chairs three tables too Vessels a Cornar  
Cubard one kellar one pail a Chest a water  
pot one iron pot a pair of bellows one  
poker and tangs a fore iron two boxes and  
a trunk four Candle Sticks a pair of Snuf  
furs one rust three Sauspans a brass kettle  
one frying pan one horse one tea  
kettle one fire pan half a douzen blue plates  
& yeller ones one iron box and a pair of heuters  
two brushis: a Child's Chair  
Set of Casters & Spining Wheel*

With Eighteen Watercolors  
& Drawings

28. (MANUSCRIPT: French health, diet, and beauty.) *L'Art de Conserver Sa Santé. Composé par l'Ecole de Salerne Traduction Nouvelle En Vers françois. Par M. P.P. Augmenté dun Traité Sur la Conservation de la Beauté des dames & de plusieurs autres Secrets utiles & agreables. à Bellevesvre. Par la Compagnie des Morgnes et des Aveugles. [c.1760].*

23cm x 17.5cm. Eighteen original pencil drawings, several of which have been water-colored. 29, [3], 31-155, [1], [4 - blank] pp. (of which 49 pp. are blank; the pagination is in later pencil). Contemporary vellum wrappers (the binding is probably homemade from an earlier vellum leaf), ms leaves in two thick quires, both loose with remains of original stitching that was used to attach them to the wrappers, some slight wear and wrinkling, to the wrappers, faint thumbing and spotting to the leaves. \$4500.00

A VERY CURIOUS FRENCH CALLIGRAPHIC MANUSCRIPT, with a title page indicating that it was made by the "Company of the Sullen and the Blind" in Bellevesvre, a small town in the Bourgogne-Franche-Comté region of France. Written in a single beautiful hand, the manuscript includes original drawings and watercolors as well 18 culinary recipes.

The first part of the manuscript is Antoine Augustin Bruzen de la Martinière's (1662-1746) translation of the *Regimen Sanitatis Salerni*, an important collection of precepts about food and diet that were written in stanzas to aid in memorization.<sup>1</sup> As Ken Albala has noted in his *Eating right in the renaissance*:

<sup>1</sup> The first edition of Bruzen de la Martinière's translation of *Regimen Sanitatis Salerni* appeared in 1743; the first edition of it to include *Traité sur la conservation de la beauté des dames & de plusieurs autres secrets utiles & agreables* was 1759. None of them include cookery recipes.





The first dietary written in medieval Europe was the popular *Regimen Sanitatis Salerni*, written in catchy verse purportedly for the "King of the English," identified as Robert of Normandy, who did have a claim to the throne (1101). It was actually composed by several anonymous figures associated with the school of Salerno in southern Italy mostly in the late thirteenth century. It became one of the most popular food and health guides up through the Renaissance, and new editions and translations continued to appear as late as the seventeenth century. By that time it tended to be regarded more as an interesting literary work than an authoritative medical source by dietary writers, but its influence on popular ideas about nutrition remained undiminished (p.24).

Voulez vous qu'un iuier Soit Sain et profitable  
 ne Mangez point a Sec, humectez en buuant,  
 mais a petits coups et Souuent,  
 autant qu'il faut buuez a table,  
 Mais pour vous bien porter, entre les deux Repas  
 Sans grand Besoin, ne buuez pas.

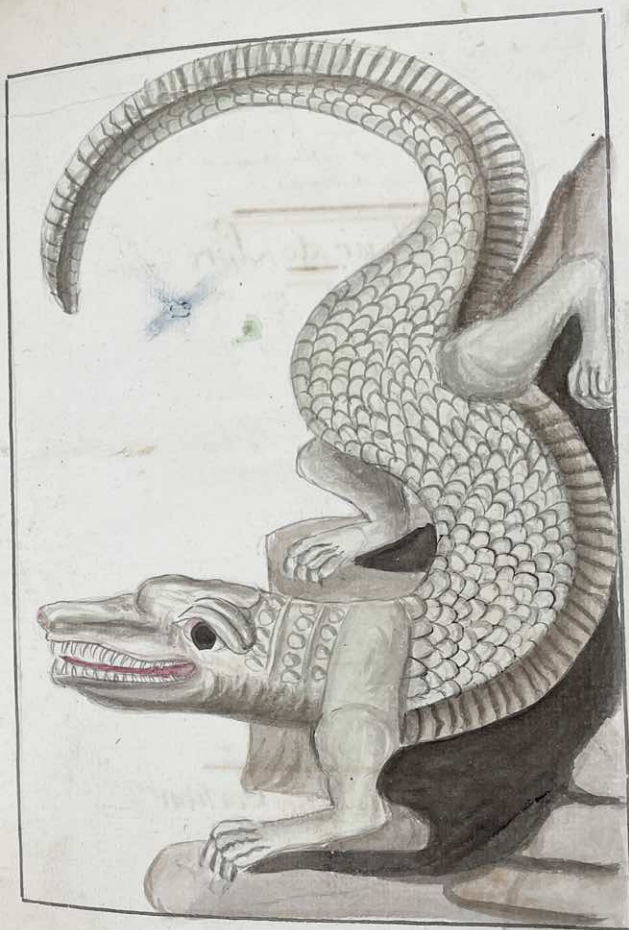
### des Qualités du bon Pain.

Panis non Calidus, nec Sit nimis ineleratus,  
 Non bis decoctus, non in Cartagine frictus.  
 Sed Fermentatus que, oculatus que ac bene coctus.  
 Et Salsus Modice ex granis Valicis Electus,  
 non Comedas Crustam, Choleram quid gignit adustam.  
 puris Sit, Saus; non talis Sit tibi Saus.

De votre Table il faut excludre  
 Le pain brulant du four et le pain qui moisit,  
 le biscuit Sec, les pâtes en friture,  
 en fait de pain, le Sage le choisit,  
 d'un bon grain, peu Sale, bien pastré, la Levure  
 y doit toujours par la cuisson  
 produire des yeux a foison;  
 une croûte trop Seche engendre trop de bile.  
 préférez lui La Mie, a broyer plus facile,  
 que le pain soit bien cuit, léger, d'un bon Levain,  
 Sil n'est point let, il n'est pas Sain.

### des diverses Manières d'Appreter les Viandes

Lixæ Fovant, Sed Frixa Nocent, Assata Coercent,  
 Acria purgant, Cruda Sed inflant, Salsa que Siccant.



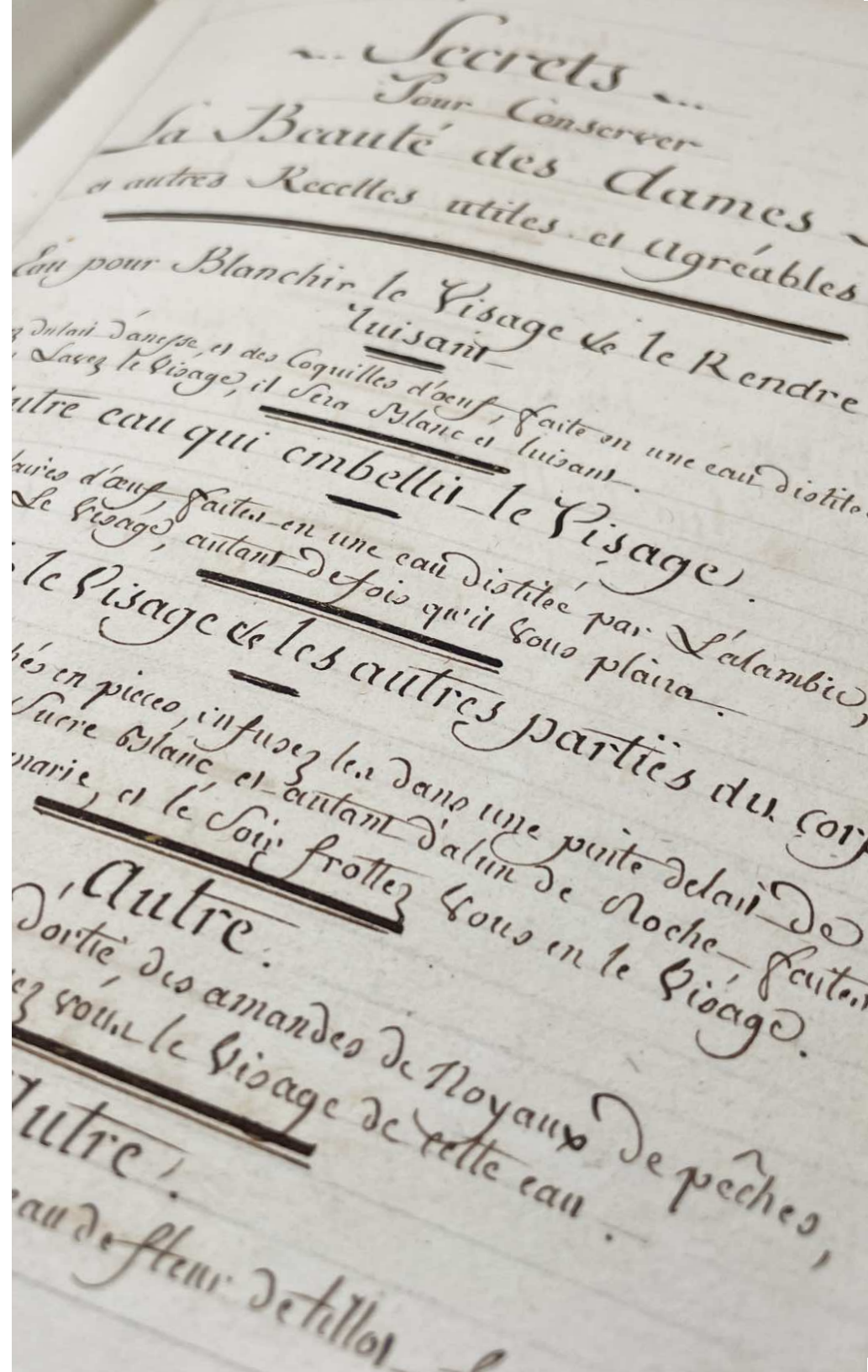


The current manuscript is a testament to this continuing popularity. Nearly all of the 125 entries are culinary in nature and among them we find out how one should not drink too much water during meals; how one should choose a good wine (because “Le mauvais Vin est un poison”); on sweet white wines; on red wine; the effects of a good wine; on soup; on meats that nourish and fatten; on melancholic meats; on the good and bad effects of hunger and thirst; on cheese and nuts; how you must eat according to the season; and on the qualities of good bread. In some cases the stanzas begin with one or two lines in Latin, but the rest is then in a lengthy translation into French.

The second section is a separate text devoted to the “secrets for preserving ladies’ beauty and other useful and pleasant recipes.” This appears to have been written by Bruzen de la Martinière and it includes 99 different recipes for maintaining a woman’s health and beauty.<sup>2</sup> Some of the directions include how to dye white hair black; how to beautify one’s nails; how to remove redness from one’s eyes; a remedy to improve your vision; a remedy for a migraine; what to do when your teeth are very black; and how to make a very good water to make your face look like you are 20 or 25 years old. This second part of the text earns it a place in Wiggishoff’s bibliography of perfume (*Essai de bibliographie des parfums et des cosmétiques*, p. 39).

The final section is a small collection of 18 culinary recipes written on 6 pp. Although these appear to be in the same hand, they are not written calligraphically. They include a recipe for chicory (note is made that it can be served in a salad or as a garnish); a raspberry jelly; asparagus (which can be served with a *sauce blanche*); and a manner to preserve artichokes.

<sup>2</sup> In OCLC and the Bibliothèque nationale de France, it is unclear if Bruzen de la Martinière is the author of *Traité sur la conservation de la beauté des dames & de plusieurs autres secrets utiles & agréables*.





The watercolored leaves are in various stages of completion, from barely tinted to fully colored. The images in pencil and watercolor depict various shells, mollusks, birds, what is either a dragon or an alligator, and flowers. All are quite primitively made but not without charm.

We have not been able to find out who Monsieur “PP.” is; on the title page of Antoine Augustin Bruzen de la Martinière’s translation, his name appears as “M[onsieur] B.L.M.” We also have no idea why the writer of our manuscript has the imprint down as “Compagnie des Morgnes et des Aveugles” (“Company of the Sullen and the Blind”); perhaps it’s some inside joke?

Antoine Augustin Bruzen de la Martinière (1662-1746) was a French polymath whose major work was the *Grand dictionnaire géographique et critique*, 1726-1739, and published in ten volumes. He was employed by King Philip V of Spain and lived at the court of Friedrich Wilhelm, Duke of Mecklenburg-Schwerin and then, later, that of Francesco Farnese, the Duke of Parma. In the introduction to the printed edition of *L’art de conserver sa sante*, we read that Bruzen de la Martinière got the idea to write a better French translation of *Regimen Sanitatis Salerni* while stuck at home sick. The focus on wine and food makes it a particularly French translation.

Although Laurentius & Laurentius *Watermarks 1450-1850* don’t include our “MAM” watermark, they do have others for that paper producer that are dated to 1750 (see illustrations 116-118).

With the very small bookplate of Jacques and Hélèn Bon on the verso of the upper wrapper with an illustration of a bibbed gastronome with a morel mushroom for a head, getting ready to eat.

The manuscript is written on two large gatherings, both of which are loose in the vellum wrappers; otherwise, in very good condition.



*Pulque Production*

**29. (MANUSCRIPT: Mexican pulque ranch.) Abaluo de los tres ranchos de pulque. [Zempoala, 1783.]**

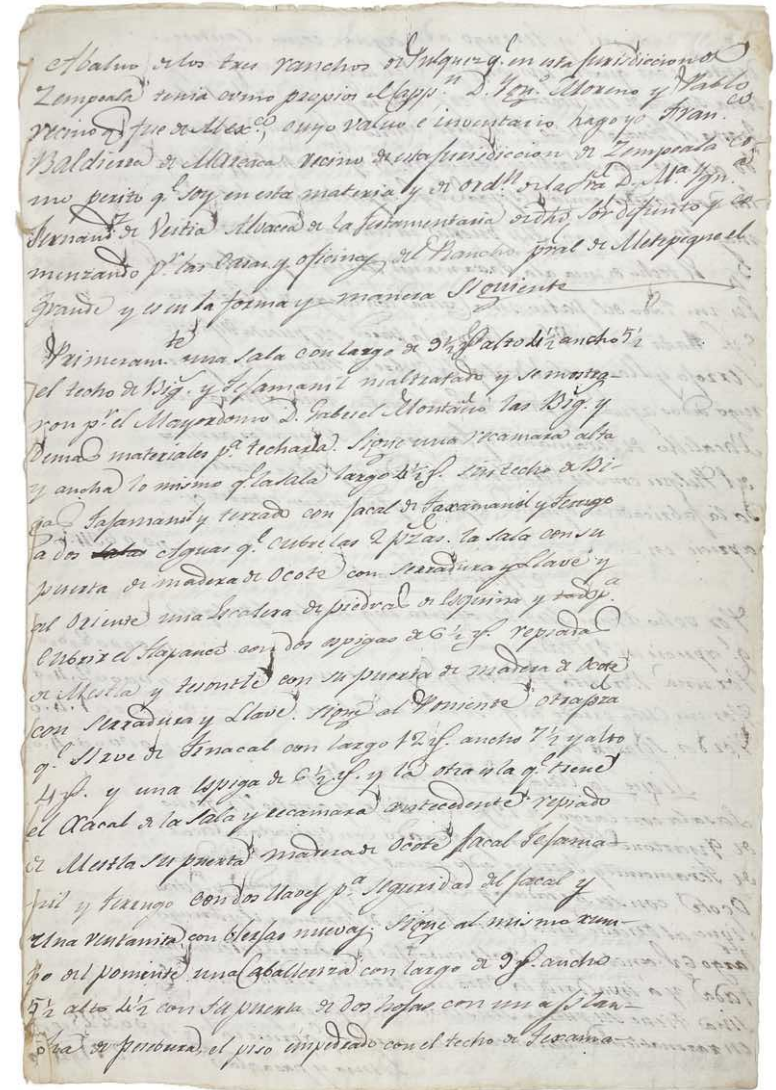
31.7cm x 21.9cm.[5] pp. of manuscript, [1] blank page. Contemporary hand-stitching, faint signs of having been folded. \$3000.00

A REMARKABLE SURVIVAL. The manuscript of an in-depth appraisal and inventory of three *pulque* ranches in Hidalgo, Mexico.

Historically and to this day, Hidalgo is the leading *pulque*-producing state in Mexico. The current manuscript arrives at a value of three different *pulque* ranches by evaluating the type of structures built on the ranches; how much land is devoted to *maguey* (agave) and how much to livestock; the quality of the *pulque* produced on the ranches; the quality of the soil; and on-site equipment for making *pulque*. There is also a calculation of how much *pulque* the ranches can produce. The final value placed on all three ranches combined came to 33,468 pesos. These properties had been owned by Captain Ignacio Moreno y Pablo. After his death in 1783, this appraisal was executed on behalf of his widow and was conducted by their neighbor, Francisco Baldierra de Mareaca.

*Pulque* is a New World drink that dates back to early Mesoamerica and was first drunk by the Maya, Aztecs, and Huastecs. It is an alcoholic drink made from particular kinds of agave plants but unlike *mescal* and *tequila*, which are distilled from agave, *pulque* is made by fermenting the sap of the plant to produce a milky white liquid that has to be consumed soon after being made. “During the Spaniard Colony (1521–1821), *pulque* production was one of the main economic activities, and the most popular alcoholic beverage, resulting in the flourishing of *Haciendas pulqueras* (large farms dedicated to the cultivation of agave, *pulque* production, and commercialization), mainly in the central Mexican Plateau including the... states of Hidalgo, Tlaxcala, Puebla, Morelos, Michoacán, and Querétaro.”<sup>1</sup>

<sup>1</sup> For an interesting article on *pulque* ranches and production, see Adolfo Escalante et al.’s “*Pulque*, a Traditional Mexican Alcoholic Fermented Beverage: Historical, Microbiological, and Technical Aspects,” in *Frontiers in Microbiology*, 7: 1026, 2016. <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC4928461/>.





The manuscript appraises both domestic and work buildings on the ranches. The descriptions for both include what kind of rooms they have, their dimensions, and what they are made of (mostly wattle and daub construction with clay tiles or thatch roofing). Specific spaces include kitchens; bedrooms; offices; housing for the muleteers (*arrieros*) and a corral (*machero*) for the mules; attic spaces; patios; a room for *pulque* fermentation (*tinacal*); and stables. The appraiser, Baldierra de Mareaca, also takes into account the livestock on the properties (cattle, mules, and chickens). Additionally, he inventories the equipment in the *tinacal* used for making *pulque* (e.g. the leather vats – *tinas servibles de cuero* – used for *pulque* fermentation and a chopping bar).<sup>2</sup>

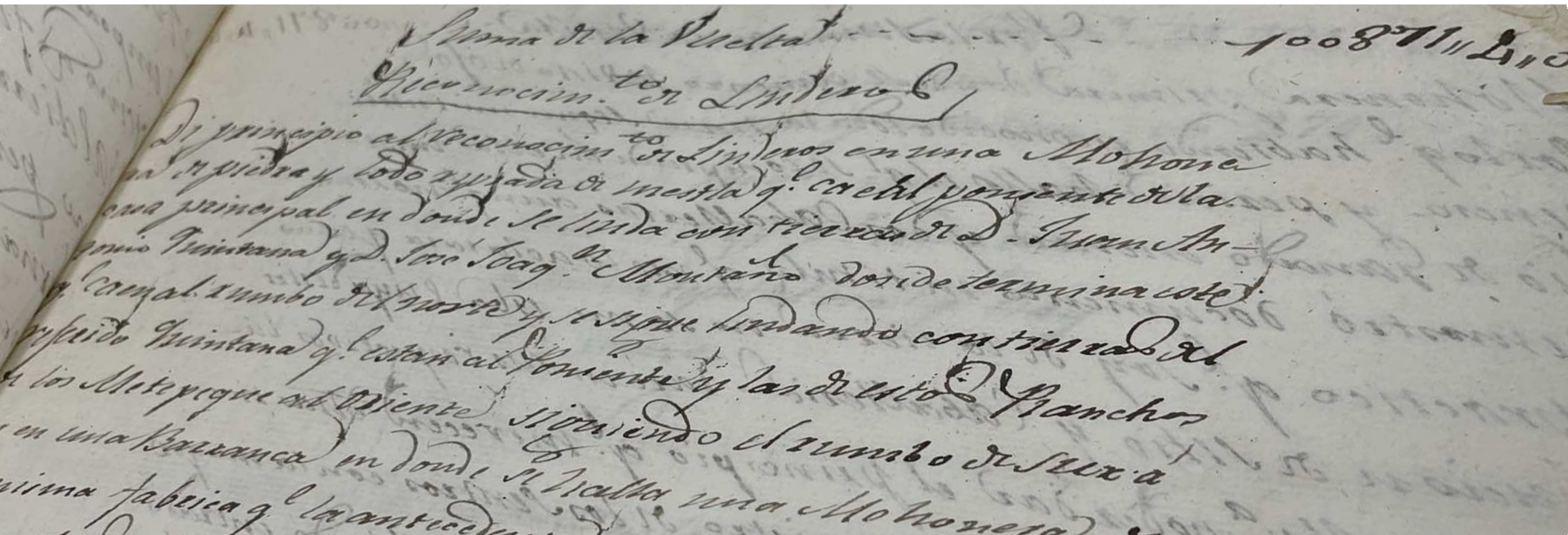
The manuscript is written in a mix of Spanish, Mexican Spanish, and Nahuatl. Much of the terminology is unique to Mexico, such as *tinacal* (a closed room where the *pulque* is fermented in leather vats); *tlapanco* (Nahuatl for attic or storage platform); *ocote* or *ocotl* (Nahuatl for “tea from a pine tree,” meaning the heartwood of the pine); *tejaminil* (roof tile); *jacal* (wattle and daub construction); *tesontle* or *tezontle* (a volcanic stone used widely in Mexico for construction); *tepetate* (a Mexican term for soil found in Mexican volcanic regions that is problematic for agriculture, because of its hardness, poor drainage, and poor fertility); and *caballería* (a unit of land measurement used in Mexico during the Spanish Empire that was equivalent to 194 acres).

In describing the boundaries of Captain Ignacio Moreno y Pablo’s lands, Baldierra de Mareaca names those who own the bordering properties. Included are Juan Antonio Quiestana, José Joaquin Montaña, S. Antonio Ostoveca, and Señor Marquez de Selvanevada.

A remarkable survival of a document that is able to paint a picture of *pulque* production in Hidalgo, Mexico, in the late 18<sup>th</sup> century.

In very good condition.

<sup>2</sup> Ibid. In this article Escalante reproduces a photograph of a *pulque* leather vat.



*An International Cookbook with  
Recipes to Feed the Poor*

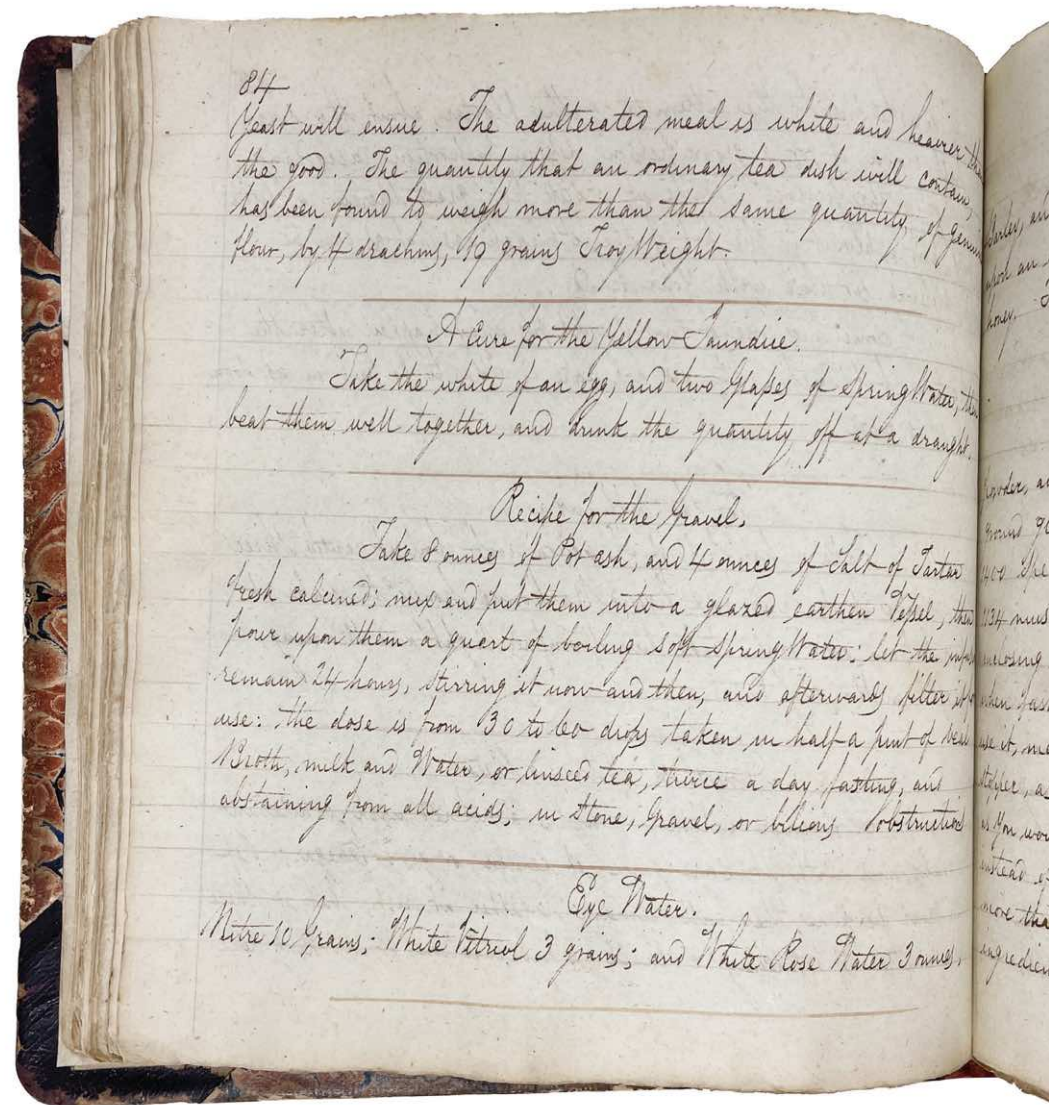
**30. (MANUSCRIPT: English cookery, household & medical receipts.) c.1815-c.1840s.**

18.2cm x 20cm. 1p.l., 450 pp. Contemporary half sheep over marbled boards, rubbed, deckled edges, ruled in pencil with red ink lines to divide entries, occasional very light foxing. \$4500.00

A MANUSCRIPT TREASURE TROVE OF ENGLISH AND FOREIGN COOKERY, medicine, household tips, horticulture, husbandry, and parlor tricks all written meticulously in a single legible hand. Included are roughly 111 culinary recipes and 216 medical remedies. Interestingly, a number of the entries are attributed to far-flung locations such as Cuba, India, Ukraine, Greece, "Lapland" (Sápmi), Turkey, China, India, Belgium, France, Italy and the United States. This is very early for an English manuscript to illustrate such a global influence.

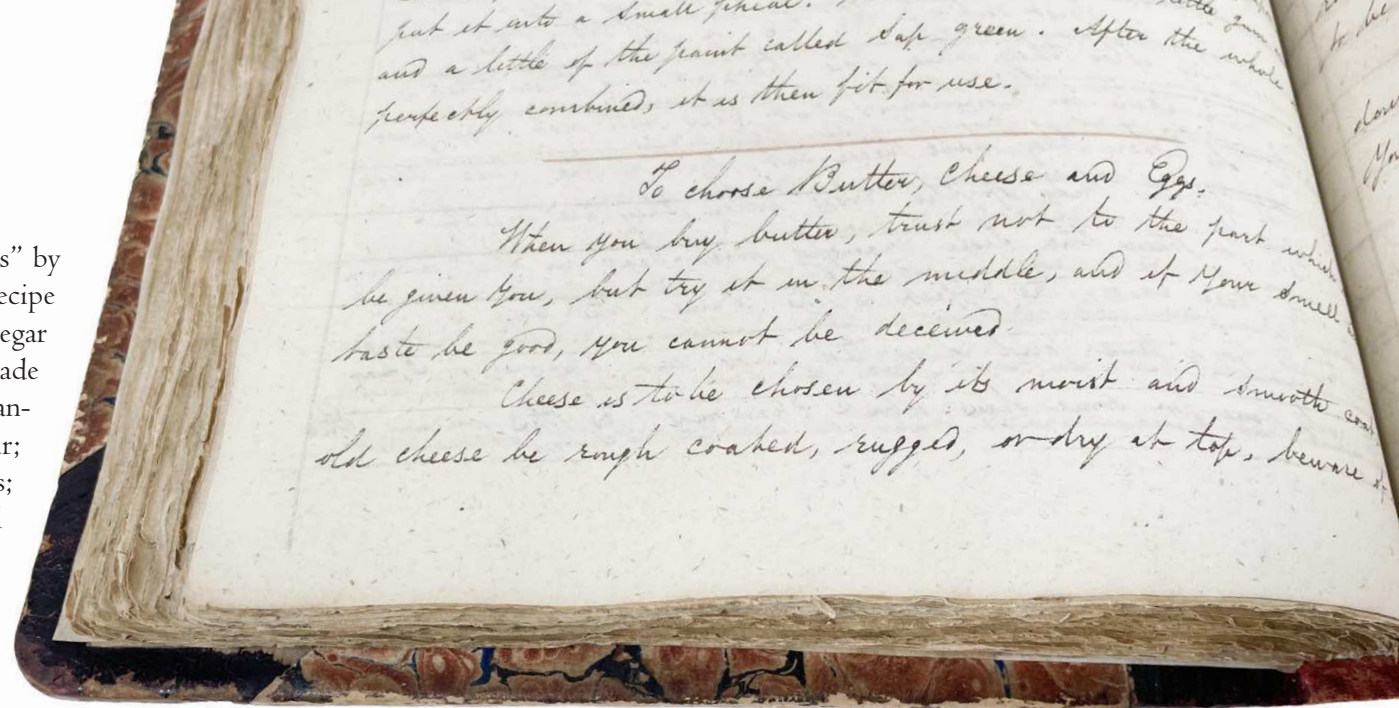
Many of the culinary recipes are written with thrift and poverty in mind. Some of the entries are attributed to magazines dating back to 1725 and others up to 1828. It is interesting to note that there are several remedies for cholera morbus. The first major outbreak of cholera in England began in Sunderland in late 1831 and reached London in the spring of 1832.

Included in the gastronomic entries are pickling receipts; methods for testing flour and bread to ensure that it hasn't been adulterated; various ketchups (one of which is labeled as an imitation of "Indian soy" – p.228); nine recipes for ginger beer; "Potato Yeast;" a breakfast beverage on page 206 made of ground-up toast, water, milk and a little butter; methods for keeping fish fresh over long distances; methods for restoring "fly blown" and otherwise spoiled





meat; how to preserve meat "for many years" by storing it in molasses; an American farmer's recipe for pickling cucumbers in whiskey when vinegar is scarce (p. 441); alternatives to coffee made from herbs, another with grape seeds, and another with rye; bread made from corn flour; British wines; bread made with Iceland moss; a humane way to kill eels; how to test field mushrooms for consumption; how to cure butter; how to make a potato flour to be used in biscuits, pastry, pie crusts, gruels, soups, and bread with great thrift (pp. 311-313); parsnip wine; "Receipt for cheap diet without Bread;" "Cheap Diet for the Poor;" "Good Family Bread;" and "Cheap Drink for the Poor." There is also the recommendation to eat walnuts or fresh parsley to improve one's breath after eating onions. Below is the recipe for an "exquisite midnight Devil of Woodcocks."



*Mix equal parts of fine salt, cayenne pepper and currie powder, with double the quantity of powder of truffles; cut up a brace of under roasted Woodcocks, and powder every part gently with the mixture; crush the trails and brains along with the yoke of a hard boiled egg, and small portion of pounded mace, and the grated peel of half a lemon, and half a spoonful of the Soy until the ingredients be brought to the consistency of fine paste; then add a table spoonful of catsup a full wine glass of Madeira, and the Juice of two Seville Oranges; throw this Sauce along with the birds, into a Silver Stew pan, close covered, to be heated with a spirit of wine lamp; keep it Simmering, and occasionally stirring, till the meat has imbibed the greater part of the liquid. When You have reason to Suppose it done, pour in a small quantity of Salad Oil, Stir it well, "and then," It should be instantly served round as hot as fire: — a cold devil is only fit for the burning skies of India. (pp. 287-288.)*

A recipe for "Plum Porridge" comes with the heading: "To those inclined to luxuriate in this old English dish, make the following recipe, as formerly used by the Lord Mayors Cooks: -" (pp. 350-351).

There are remedies for cancer; rheumatism (including a "Famous American Recipe"); worms; dropsy; gout; scurvy; warts; whooping cough; sore throat; toothache; scarlet fever; flatulence; deafness (utilizing tobacco smoke); and interestingly, a "cure for the bite of the Rattle Snake" ( a purely American creature). There are also a few ways to prevent women's skirts and toddler's clothes from catching fire (as well as various salves for burns);

To make Elder Wine, or any kind of Wine of fruits or Berries. — 79

To every gallon of Juice of the fruit or berries,  
add two Gallons of Spring Water, and to every Gallon of the liquor  
three maces, put 3 pounds of the coarsest Sugar; let them stand ten  
days or a fortnight, stirring it frequently the first four days; when it  
has stood its time, take off the head, add one gallon of the best  
Rhenish to every 14 gallons of the liquor, and turn it. After it has  
remained all stood several Weeks, and has done working, add some  
egg shells, and pour down the Cask: and in March you may rack it  
off from the lees, and put it back into the Cask when it is cleansed,  
and let it stand three Weeks, and if it is fine you may bottle it, though  
it would be much better to let it stand till the October following;  
when it is bottled, cork it well, and let it lay on its side, that the  
Corks may be always sufficiently swelled to keep out the air.

#### Cheer Diet for the Poor.

Salep, a preparation of the Orchis root, is said to  
contain the greatest quantity of vegetable nourishment in the  
smallest bulk. Its powder in potable soup (boiled in Water) forms

nine pages of information on the medicinal properties of white mustard seed (pp. 362-371); a recipe for a dense cracker made to prevent hunger; the medicinal qualities of oysters; how to simulate healing waters such as the baths in Harrogate, and seawater, as well as how to gauge the temperature of the bath so as not to get burnt (pp. 394-395); basic ingredients for contemporary popular patent medicines (pp. 402-404); a recommendation to use strawberries as a form of toothpaste; how to utilize leeches; and a New York doctor's remedy for alarming symptoms caused by drinking cold water (p. 192).

Also included are a number of ink recipes; cleaning agents; blacking receipts; how to gild metals; pest control; and quite a few non-culinary uses for the potato. Of farming concerns there is a remedy against foot rot in sheep; various ways to produce new potatoes early in the year; the cultivation of onions and fruit trees; how to fatten fish; and a remedy for distemper in cows from an article originally written in 1750. A method to simulate an aurora borealis and other fun parlor tricks are also provided.

A number of the remedies are attributed. Included are recipes from Dr. Smith; Dr. de Moneta (formerly physician to the king of Poland); George Cobb Bart; Mr. Adam professor of philosophy at Caen; Dr. Pearson; Mr. Thos. M. Davis of the United States; Sir Edward Wilmot; Dr. Hartley; Mr. Grosvenor of Oxford; Mrs. Morris of Union Street, near Middlesex Hospital; Dr. Bryce of Edinburgh; and M. Toulouse.

In very good condition and absolutely fascinating.



From "The Gourmet Traveler" to "The Restaurant,"  
Poems for Madame Récamier

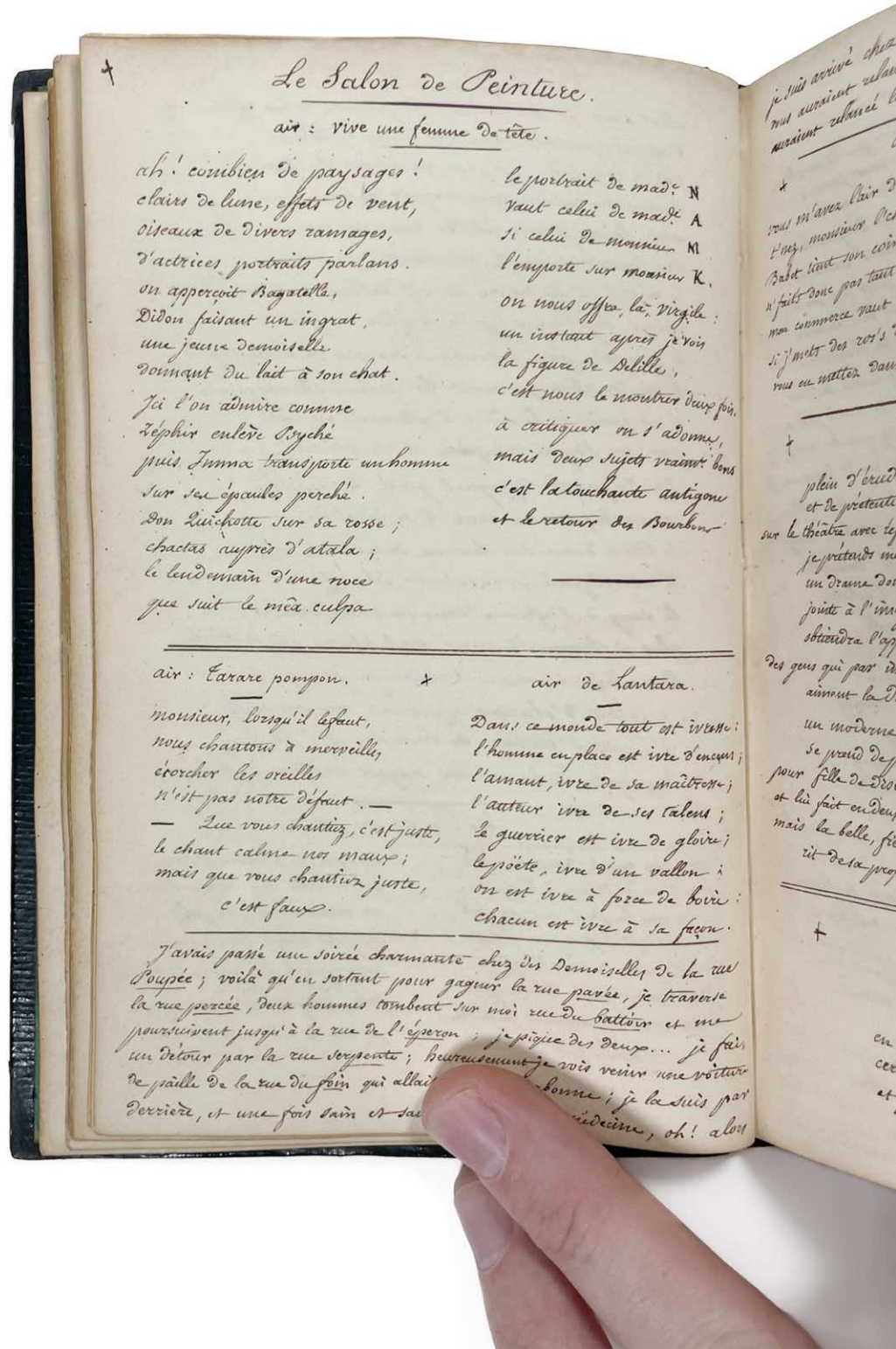
31. (MANUSCRIPT: French gastronomy & salon life.)  
[Ballanche, Pierre Simon.] Offert à J. Récamier par  
son devoue serviteur Ballanche. [France, c.1820.]

15cm x 9.7cm. One engraved plate. [140] pp. ([22] pp. are blank and the pagination includes the verso of the upper free endpaper and the recto of the lower endpaper). Contemporary dark green Russia, title (as above) gilt-stamped on upper board, flat spine in five compartments separated by blind fillets, edges stained yellow, emerald green endpapers, a few scribble marks on the upper endpapers. \$6000.00

A FASCINATING AND LOVELY LITTLE MANUSCRIPT, bound in handsome lattice-stamped green Russia calf and written in a small, delicate and legible hand.<sup>1</sup> The manuscript was a gift from Pierre Simon Ballanche to Juliette Récamier, a celebrated *salonnière* and great beauty who was famous for gathering together important literary and political figures.<sup>2</sup> Jacques-Louis David painted her portrait, she was close friends with Germaine de Stael, was adored by Napoleon's brother Lucien, and turned down a proposal of marriage from Prince Augustus of Prussia.

<sup>1</sup> That the hand is that of Pierre Simon Ballanche can be confirmed by comparing it to the sample reproduced in *Lettres de Ballanche à Madame Récamier 1812-1845*, ed. A. Kettler, Champion, 1996, plate opposite p. 830.

<sup>2</sup> For the culinary historian, it is interesting to note that Juliette's husband, Jacques Rose Récamier, was a relative of Jean Anthelme Brillat-Savarin, the first philosopher of gastronomy. It is also believed that Jacques Rose Récamier was her father. He was widely acknowledged to be her mother's lover and during the height of the Terror of the French Revolution, Récamier married the 15-year old Juliette to secure his wealth within the family.

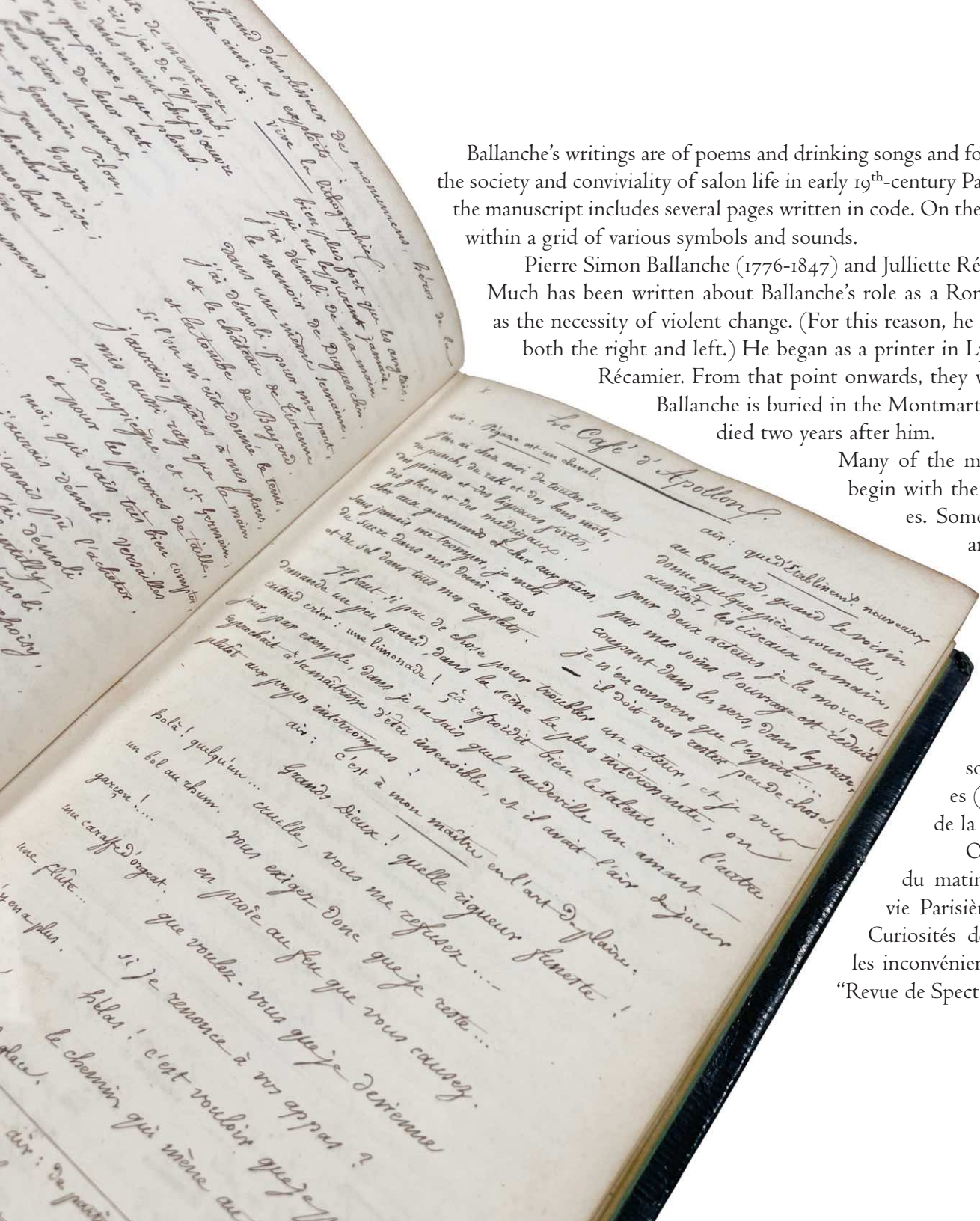


Ballanche's writings are of poems and drinking songs and for this reason, the manuscript gives us a rare view into the society and conviviality of salon life in early 19<sup>th</sup>-century Paris. But what is also interesting (and enticing) is that the manuscript includes several pages written in code. On the final two pages Ballanche provides the cipher, drawn within a grid of various symbols and sounds.

Pierre Simon Ballanche (1776-1847) and Juliette Récamier (1777-1849) had an extraordinary friendship. Much has been written about Ballanche's role as a Romantic thinker who both embraced the past as well as the necessity of violent change. (For this reason, he had difficulty being accepted by political figures on both the right and left.) He began as a printer in Lyon and moved to Paris in 1812 after he met Juliette Récamier. From that point onwards, they were usually in one another's company, and, in fact, Ballanche is buried in the Montmartre cemetery in the vault of Madame Récamier, who died two years after him.

Many of the more than 200 different songs and poems included begin with the name of the "air" (music) to accompany the verses. Some of the titles of interest to the culinary historian are "Le voyageur Gourmet;" "Le Café d'Apollone;" "La Bouche et le Nez;" "Le dîner d'Etiquette;" "Cadet Butteaux Epicurien;" "Le Palais Royal;" "Le Restaurant" (where a diner is ordering dish after dish; note that at this time, the restaurant was still a very new concept); "Le Boeuf gras;" and "Eloge du Vin de Surène" (mentioning Pommard and Chambertin). It is clear that at least some of these songs were taken from published sources (e.g. "Eloge du Vin de Surène" appeared in Grimod de la Reynière's *Journal des gourmands* in 1810).

Other poems include "Tableau de Paris, à 5 heures du matin;" "Les Bons amis de Paris;" "Les Misères de la vie Parisienne;" "L'inconvénient des Couplets de fête;" "Les Curiosités de 1816;" "Pensées morales d'Eustache Lasticot sur les inconvénients du mariage;" "Les 5 premiers Mois du mariage;" "Revue de Spectacles;" and "L'Eléphant Baba."





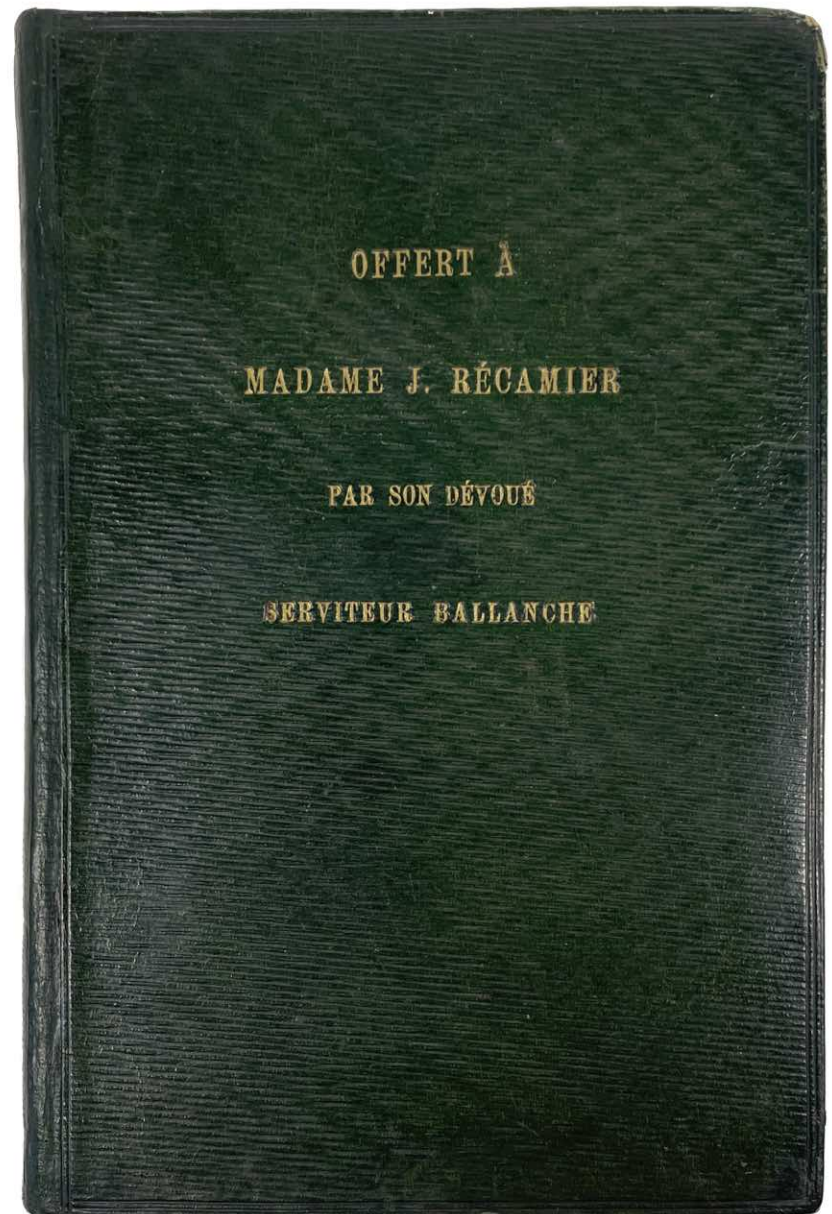
The coded section is especially mysterious. Spread out over thirteen different pages (some pages partially in code, others completely in code), it was probably intended to be read by Juliette Récamier alone. The symbols are in a type of shorthand that resembles the “Tableau syllabique des éléments de la parole française” (Syllabic Table of elements of French speech) developed by Jean Félicité Coulon de Thévenot’s at the end of the 18<sup>th</sup> century. Record of this coded language survives because in 1830, Edme François Jomard (1777-1862) proposed that the symbols be cast into type to reduce the space needed for printing. (Jomard had been the publisher responsible for the extravagant *Description de l’Égypt* commissioned by Napoleon and was director of the geography department at the Bibliothèque nationale from 1828-62.) Jomard’s idea was rejected and, interestingly, later its lack of utility was compared to an effort to cast new type for printing in Chippewa.<sup>3</sup>

According to Amélie Lenormant, the adopted daughter of Juliette Récamier, Pierre Simon Ballanche was “l’esclave volontaire de celle qui réalisait pour lui...tout ce qu’il y a de beau et de noble sur la terre” (the voluntary slave of the one who realized for him...all that is beautiful and noble on earth”).<sup>4</sup> He gave Juliette Récamier his works to read, saw her every day, ate meals with her, and wrote letters on her behalf when she was unwell.

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<sup>3</sup> See Thomas Lebéé’s article “Une sténographie sans postérité” in *Historia* magazine at [www.historia.fr](http://www.historia.fr). Lebéé wrote the article while working at the Archives nationales de France.

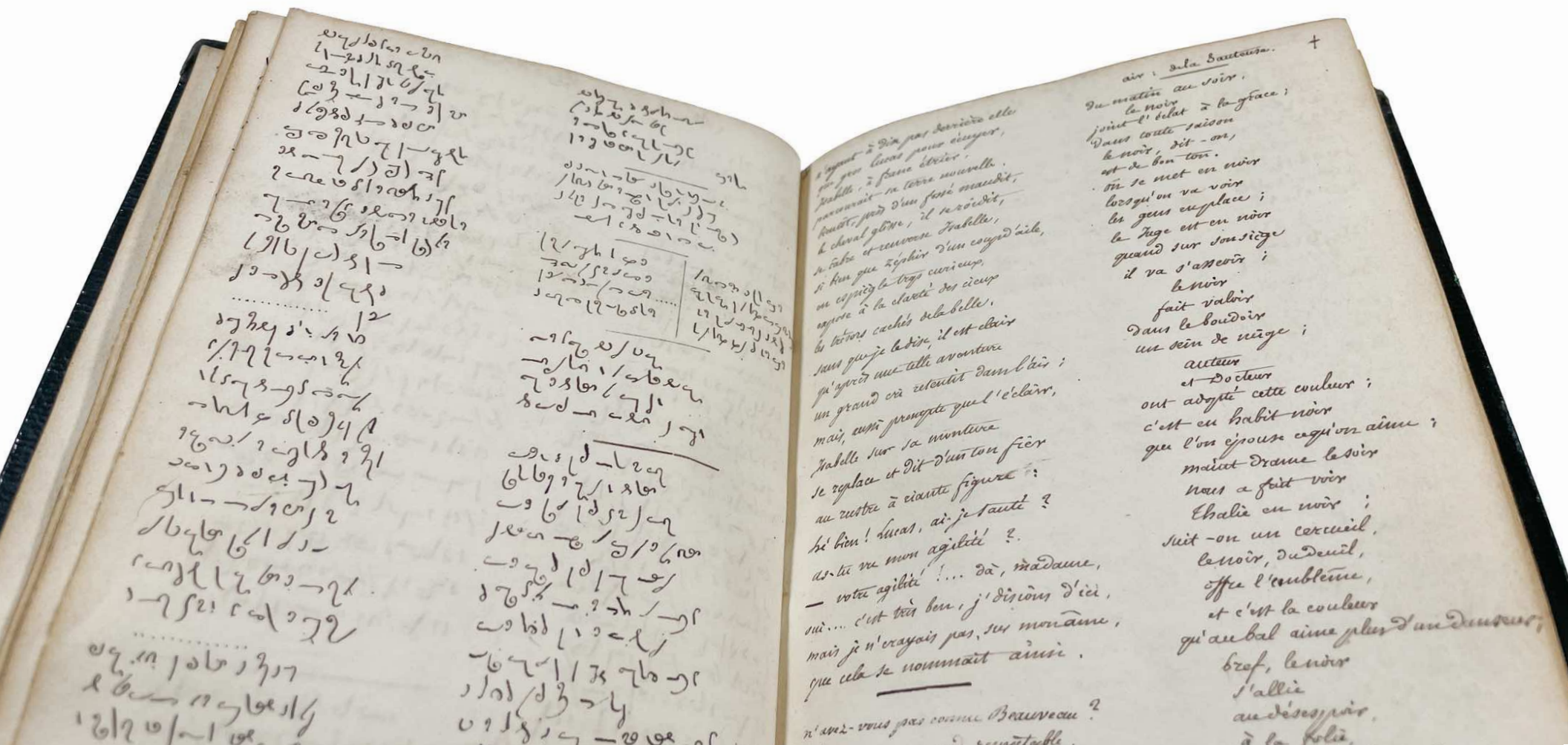
<sup>4</sup> Lenormant, *Mme Récamier, les amis de sa jeunesse et sa correspondance intime*, Lévy, 1872, p. 4.



When Récamier retired in 1819 to the Abbaye-aux-Bois at 16 rue de Sèvres, Ballanche and François René de Chateaubriand were two of her closest friends that came with her to relocate her salon. Although this later address was more modest, the important figures in arts and letters followed her and the rue de Sèvres salon introduced writers such as Honoré de Balzac, Alphonse de Lamartine, and Charles Augustin Sainte-Beuve.<sup>5</sup> Récamier died in 1849 of cholera at the age of 71.

This manuscript provides a precious glimpse into the social and gastronomic life of one of France's most important early 19<sup>th</sup>-century salons. In very good condition.

<sup>5</sup> Wagener, *Madame Récamier*, Flammarion, 1990, chapter XI, "The rich hours of Abbaye-aux-Bois," p. 379ff. There is also a lovely painting by Francois Louis Dejuinne at the Louvre entitled *Madame Récamier dans son salon à l'Abbaye-aux-Bois*, depicting her reclining on the sofa (which would later be named after her) and surrounded by books. See <https://collections.louvre.fr>. Amazingly, even the floor plans of her salon and living quarters at l'Abbaye-aux-Bois have been preserved. See [www.meisterdrucke.us](http://www.meisterdrucke.us) for Louis Charles Wuhrer's *Rooms of Madame Récamier*.





*How Cookbooks were Sold  
in 19th-Century America*

**32. (MANUSCRIPT: culinary publishing & distribution.) Two traveling salesman's subscription books. American, c.1846.**

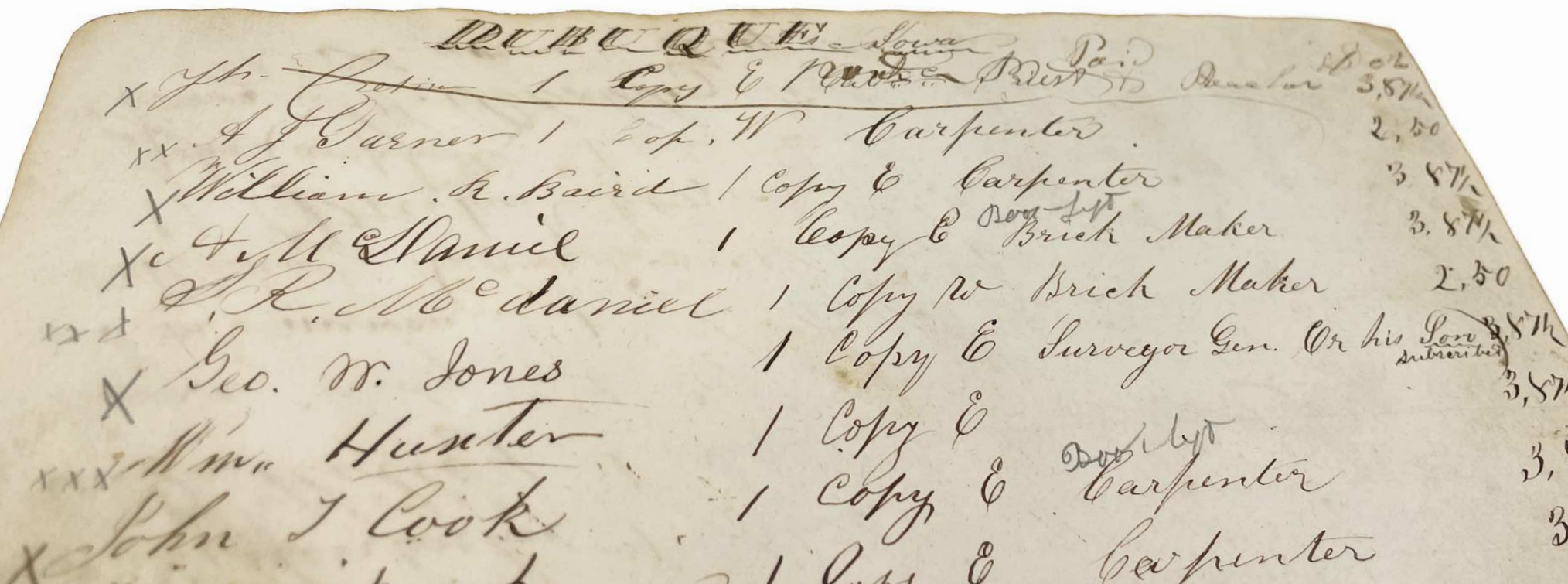
22cm x 14cm. Three printed prospectuses tipped in at their center fold (so that they each comprise two leaves in the bound volume). [72] pp. (42 of which are blank and one of which has had a large portion excised). Contemporary brown calf gilt roll pattern around sides, dampstaining on many leaves, foxing on some leaves. [WITH:] 22cm x 14cm. Three printed prospectuses tipped in at their center fold (so that they each comprise two leaves in the bound volume). [20], 20, [38] pp. (15 of which are blank). Contemporary purple straight-grained morocco, gilt roll pattern around sides, moderate foxing and spotting.

The two volumes together:

\$750.00

THIS IS AN EXTREMELY RARE GLIMPSE into the sale and distribution of a culinary book in 19<sup>th</sup>-century America.

Each volume contains three printed tipped-in prospectuses: *An encyclopaedia of domestic economy* by T. Webster and Mrs. Parkes; *A biography of wonderful characters* by Henry Wilson; and *Incidents of travel in Yucatan* by John L. Stephens. Each describes the number of pages, its illustrations, and the type of binding. The second volume also includes *A condensed catalogue of valuable standard productions in the several departments of literature, published by Harper & Brothers, New York, Cliff-Street, May 1847.*



The other leaves in each volume are the most interesting part. They are manuscript pages that list who has subscribed to the three titles. Our anonymous salesman was very busy, visiting towns in Wisconsin, Illinois, and Iowa.

For the historian of gastronomy, the prospectus for *An encyclopædia of domestic economy* is of particular interest. Written by Thomas Webster (1773-1844), Mrs. William Parker (on prospectus, “Parkes”), and Dr. David Meredith Reese (1800-1861), the prospectus describes it as

*illustrated with nearly one thousand engravings...will contain 1238 pages, neatly printed on good paper, in one royal octavo volume, and will be substantially bound in embossed and gilt leather binding, with marbled edges and spring back, and illustrated by about One Thousand Engravings executed by the best artists, and delivered to Subscribers at THREE DOLLARS, EIGHTY-SEVEN AND A HALF CENTS.<sup>1</sup>*

Each copy is payable on delivery and “can not be had except through the Traveling Agents of the Publisher.” Interestingly, according to OCLC, this is the rarest of the three books our traveling salesman was trying to sell.<sup>2</sup>

The manuscript tally of the traveling salesman’s orders is revealing. After noting the subscriber’s name, the number of copies ordered (almost always only one), there is a code for which book the subscriber ordered: “E” for *An encyclopædia of domestic economy*; “Y” for *Incidents of travel in Yucatan*; and “W” for *A biography of wonderful characters*. The work on domestic economy was by far the most popular: between the two volumes, 460 orders. The work on biographies got 67 orders and only 40 people ordered the work on the Yucatan. The list also notes where the subscriber lives, his or her occupation, and the amount they spent.

A fascinating peek into the distribution of printed material in mid-19<sup>th</sup> century America.

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<sup>1</sup> This would be about \$160.00 in today’s dollar.

<sup>2</sup> Copies are recorded at Cornell University, New York University, and Scranton Public Library.





Ernestine Wellington Sidney  
 From her affec<sup>ate</sup> Sister  
 Julia W. Sidney

July 1849

*What the Servants Ate*

**33. (MANUSCRIPT.) Ernestine Wellington Sidney. 1849-1862.**

17.8cm x 11.4cm. [158] pp. (not including endpapers, including sixteen blank leaves, paginated variously in a later hand in pencil). Contemporary maroon half sheep over marbled boards, lightly rubbed, corners bumped, marbled edges, marbled endpapers. \$1500.00

A FASCINATING GLIMPSE INTO THE DAILY DIET OF SERVANTS IN A 19<sup>th</sup>-CENTURY UPPER CLASS HOUSEHOLD written *tête-bêche* (head-to-tail) in a single legible hand between 1849 and 1863.<sup>1</sup> Written one way, the manuscript contains 69 pages of menus for the author's servants (presumably at Penhurst), from Tuesday, July 16, 1861 to Sunday, March 8, 1863.<sup>2</sup> Written from the other direction, the author recounts a long visit to Brighton.

The writer of the manuscript was the Honorable Ernestine Wellington Sidney (1834-1910). She was the daughter of Sophia FitzClarence and Philip Sidney, 1st Baron De L'Isle and Dudley of Penshurst in Kent. Her father was a cousin of the poet Percy Bysshe Shelley. Sophia FitzClarence was the eldest daughter of William, Duke of Clarence (the future King William IV of England), and Dorothea Jordan (an actress who was his long-time mistress and mother to ten of his children).<sup>3</sup>

<sup>1</sup> *Tête-bêche* means that the manuscript can be read from one direction and then flipped over and read from the other direction.

<sup>2</sup> We were able to get exact years as the days and months are numerically dated, with an occasional year written. We have been able to determine the precise years by consulting calendars from that time period.

<sup>3</sup> For more information on the family of Ernestine Wellington Sidney, see [https://www.englishmonarchs.co.uk/hanover\\_24.html](https://www.englishmonarchs.co.uk/hanover_24.html).

It is incredibly unusual to find a manuscript that has so much information about what the servants of a large household ate. Judging by the entries, the servants at Penhurst ate very well, if somewhat repetitively, and received three meals a day. Below each dated entry is the word "Serv<sup>ts</sup>" followed by what was eaten on that day. The first meal (which is unnamed, but is presumably breakfast) usually consisted of the remains of a previous meal, perhaps coming from the table of the Sidney family.

This is followed by lunch which was often a repeat of what they had eaten for breakfast. Dinner seems to have a bit more variety and often included dessert. The following dishes are examples of what they ate: "remains of mutton;" "remains of beef;" "veal knuckles;" "beef stock and new potatoes;" "fillet of sole;" "currant tart;" "cold beef salad;" "salmon rissoles;" "biscuits and greengages" (a type of plum); "turnips and vegetable marrow" (vegetable marrow figured very often in the menus); "carrot soup;" "giblet pie and scalloped oysters;" "curried rabbit;" and "calf's heart and apple tart."





P. 29

Dinner just -  
 Wednesday Jan 7<sup>th</sup>  
 Left 4 remembrance of mutton,  
 1 croquette. Dinner for soup,  
 remembrance of fish, widgown, & meal  
 now

Thursday Jan 8<sup>th</sup>  
 Left 4 Shoulder of mutton, 1 ditto,  
 Dinner soup, Salmon of widgown,  
 & 7. Artic. Chokes.

Friday Jan 10<sup>th</sup>  
 Left 4 Leg of Mutton & 1 ditto  
 Dinner Soup. 6. Tail steak  
 & 1. Sauce.

Sat 9 Jan 11<sup>th</sup>  
 Left 4 remembrance of mutton  
 1 ditto. Dinner. Soup. 6. Tail  
 Steaks

Sunday Jan 12<sup>th</sup>  
 Left 4. Salsin of beef, 1 ditto.  
 Dinner 6. Tail soup, 1.illet, & 1.ium  
 Left 4. 1. plum pudding. 1. is

Read from the opposite direction we find the daily diary of Sidney's trip to Brighton from September to December, 1853. According to this journal, the trip was a whirlwind of social engagements, often accompanied by a Mrs. Fisher. There was much awful weather to contend with; nevertheless, Sidney and her friends would brave the elements in their fly (carriage) and went to the pier often. Interestingly, early in the diary Sidney recounts a moment on the pier when she and her friends were watching a "party of ladies" bobbing about in a boat and seeming to be enjoying themselves despite the rough seas. The sailor in charge of the boat yelled out to Sidney "Going to California Mam."

Sidney spent a long day seeking the perfect apartment for her friends the Glendinnings to move to. There are a number of entries devoted to sightings of "the gentleman who plays the guitar" on the chain pier. Our author seems to have been quite taken with him. In one entry Sidney speculates that he must be poor and offers him a shilling, which he accepts and then plays them "some very pretty songs." Then, regarding the same musician, "we heard some ladies and gentlemen saying that they had heard this Gentleman say while he was walking up & down the end of the Pier 'Oh my heart, my heart is breaking.'" Shortly afterwards, we read in the diary that Sidney is practicing guitar herself.

Sidney would often call upon the Duchess of Gloucester, but the Duchess seems to have quite often not been "at home;" however, eventually they were able to dine together at Bedford Hotel with Lady Brownlow in attendance. One day, Sidney recounts a story of having seen a poor boy selling sugar plums to a woman who "accidentally" threw the sugar plums down, causing the boy to cry. This caused Sidney to give him a shilling.





Cette dose est pour une pinte de lait, on remue  
avec une cuillerie, on voit aussitôt les grumeaux de  
lait caillé se dissoudre et disparaître complètement  
puis la peau se forme de nouveau, cela prouve  
qu'il est parfaitement détourné. Si le résultat  
de fait attendre on verse goutte à goutte de la  
liquide en tournant pour mélanger; cette addition  
ne peut communiquer au lait aucun mauvais goût  
ni propriété nuisible.

### Moutarde d'Alsace

- Moutarde très fine . . . . . n-100
- Bon vinaigre blanc . . . . . 1 - "
- Echalotte . . . . . n-120
- Aula . . . . . n-60
- Sel de cuisine . . . . . n-2.50
- Estragon . . . . . q. s.

Pilez ensemble les échalottes, les aules, le sel,  
et l'estragon humectez avec un peu de vinaigre passé  
par un linge en tordant, pilez de nouveau comme  
la première fois et tordez, réunissez les sucs, et ajoutez  
la moutarde; faites une pâte homogène.

### Macarons.

- Amandes douces . . . . . n-125
- Sucre . . . . . n-125

With Forty-Four Syrup Recipes,  
Both Culinary & Medicinal

### 34. (MANUSCRIPT: French cookery & medical receipts.) Recettes. [c.1850.]

21.7 x 13.7cm. 119, [1], [17 - blank], [2], [1 - blank], [14] pp. Contemporary  
quarter cloth over red marbled boards, rubbed, corners and edges bumped,  
green endpapers, occasional faint foxing. \$1500.00

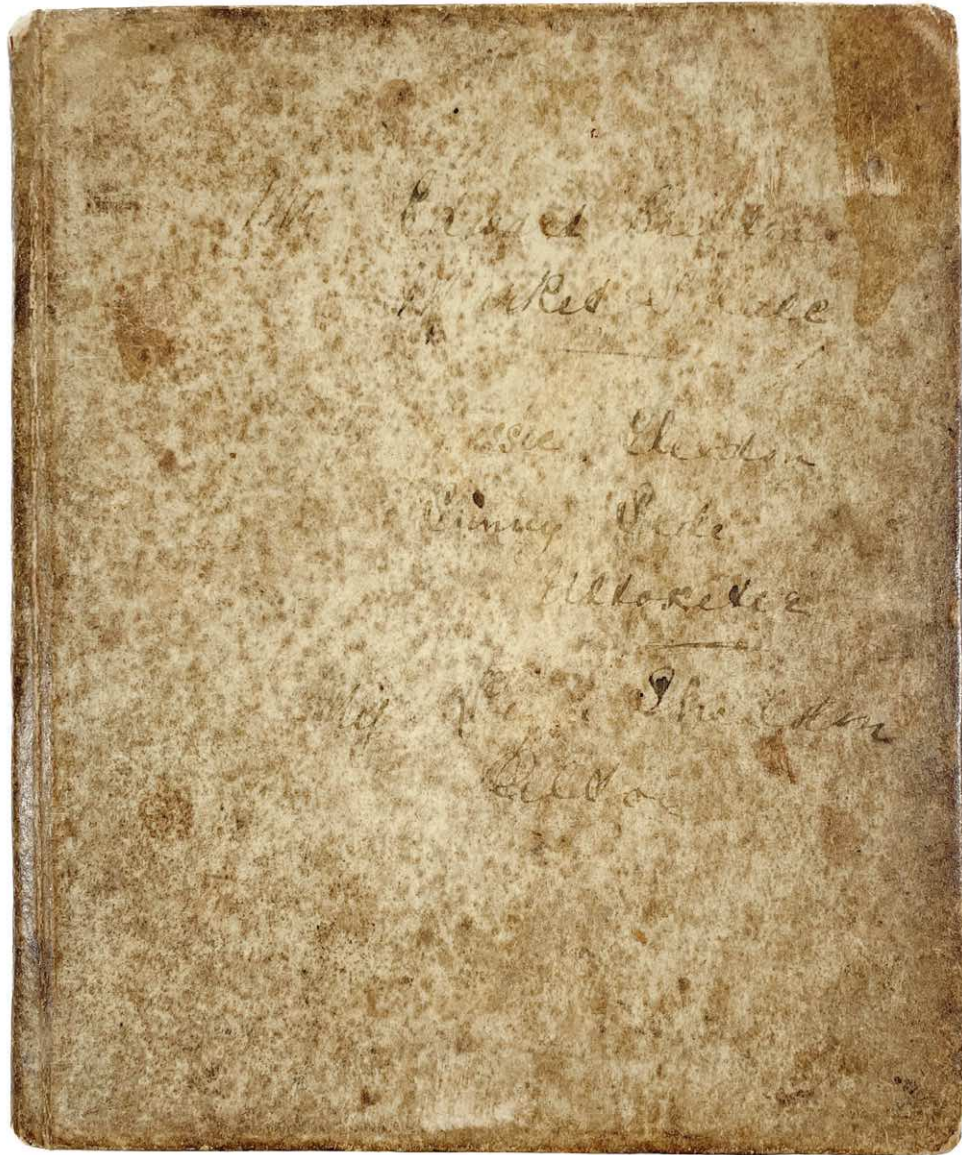
A FRENCH COOKERY AND MEDICAL MANUSCRIPT written almost entirely in  
a single beautiful legible hand. Among the more than 200 recipes, only a  
few of them (pp. 115-[120]) appear to be written in a second hand.

Among the culinary recipes are those for liqueurs; ratafias; Alsatian  
mustard (made with shallots, garlic, salt, and tarragon); a *pâte de coings* (a  
quince paste, the type that is traditionally served with Manchego sheep  
cheese); a licorice paste; *bon bons* and other sweets; and how to make wine  
from Burgundy and Champagne along with a few other wines. There are  
also domestic recipes as well as directions for making different colors  
and inks.

But, primarily, this manuscript is filled with a wide range of reme-  
dies. Among them we find therapeutic lotions and unguents; syrups; pills;  
elixirs; an astringent injection and other solutions (such as mercury); and  
balms. Also included are cures for rheumatism; dysentery; urine retention;  
incontinence; and inflamed eyes among others.

Interestingly, just before the useful index at the end, there is a dou-  
ble-column list of vocabulary for ingredients: on the left are the "termes  
anciens" and on the right are their matching "nouveaux" terms.

The entire book is ruled in pencil and ink and the hand is meticulous.  
Although the binding is worn, internally in good condition.



*From Marmalade to a Poem for Christmas*

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

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

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

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

Included in the culinary receipts are "Christmas Plum Pudding;" "Mr. Baileys Rec for Sponge Cake;" "Cheese Straws;" "Oat Meal BisCuits;" "Ginger Slices;" "Raspberry Sanwich;" "Beef Steak Pudding;" "Baked Apple Pudding very good;" "Preserved Marrow;" "Tea Cakes;"



"Chutney or Chutne;" "Mrs Howell Water Biscuits;" "Daily Mail Seed Cake;" "Mrs Wood's Marmalade;" "Sculling Cakes;" "Victoria Sandwiches;" "Half Penny Cakes;" Mrs. Wooley's Lemon Cheese;" Jennie Roberts R. for Gingerbread;" and "Gingerette." Below is the recipe for "A Breakfast Dish:"

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

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

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

With one leaf laid in that includes two cookery receipts.

Louis Principi's son  
 Ginger Bread  
 3 lbs flour 1 lb Butter  
 4 eggs 5 Table Spoons Ginger  
 candid Peel  
 Seed Cake  
 2 lbs flour 1/2 lb Butter  
 1/2 oz Caraway seeds  
 2 eggs & milk

Hot Cross Buns  
 Batter (German)  
 1 lb of flour 1/2 yeast 1/2 caster  
 sugar put the yeast & sugar  
 together mix with a wooden  
 spoon & a foam 1/2 teaspouful  
 of salt 1/2 pint of warm milk  
 1/2 oz of butter placed in the  
 flour mix together five minutes  
 Ginger Slices  
 10 oz of flour 2 oz lard rub into  
 the flour the lard 1/4 lb Brown  
 Sugar 1/4 lb Treacle 1/4 lb of  
 Ground Ginger 1 oz Candied Peel  
 1/2 teaspouful of Carbonate of  
 Soda 1 egg. After rubbing the  
 fat into the flour add the  
 rest to it knead a tin well &  
 bake three quarters of an hour  
 about five minutes before

*Mexican Cookery Liberally Spiced with Cinnamon,  
Cloves, Marjoram, Oregano, & Chorizo*

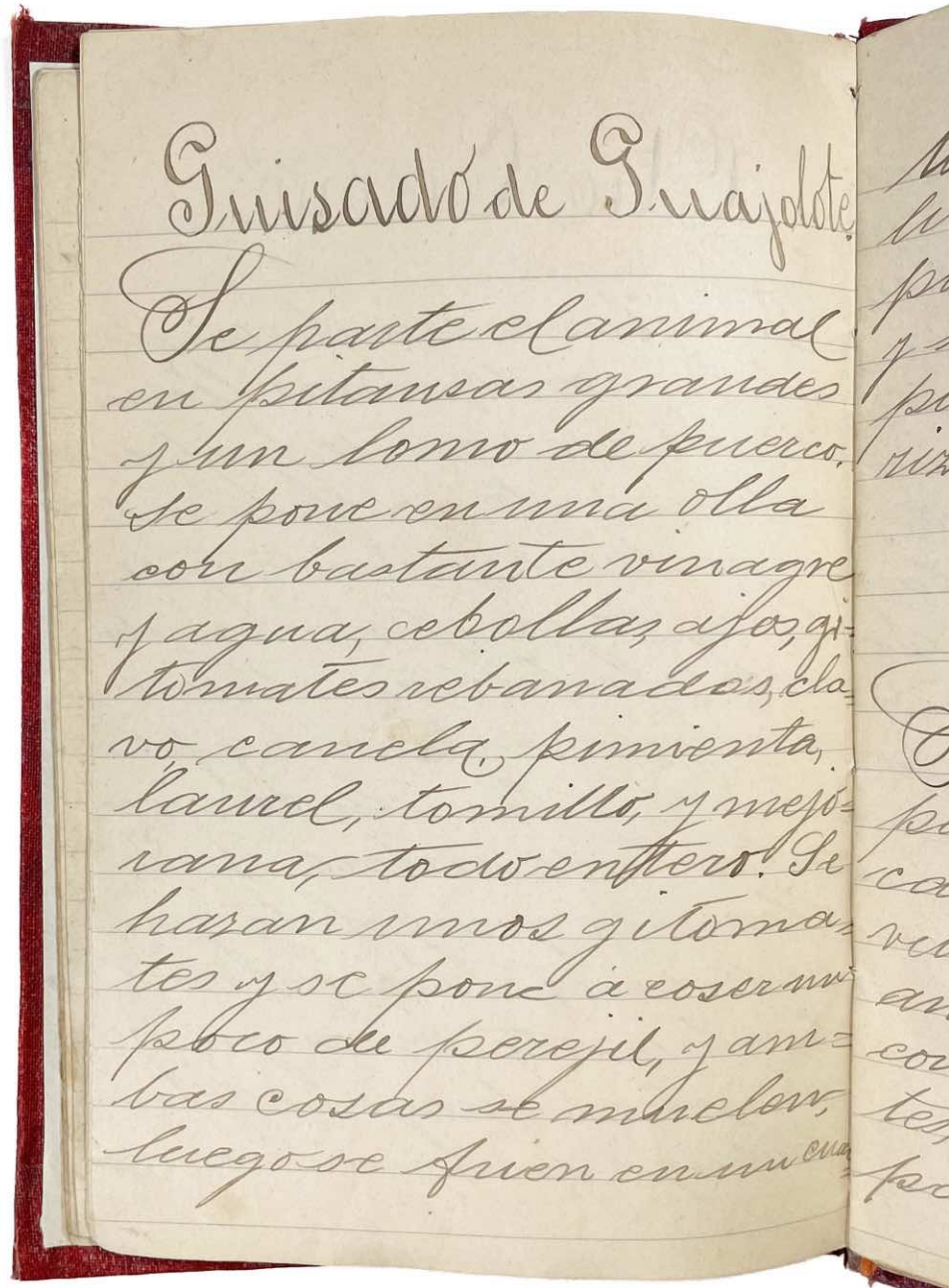
**36. (MANUSCRIPT: Mexican cookery.) Para Acer Carlota  
Tolosana. [Mexico, late 19<sup>th</sup> - early 20<sup>th</sup> century.]**

11.4cm x 17.3cm. [45] ll. Handmade binding of recycled blind-stamped pebbled red cloth, five separate earlier manuscripts sewn in, some leaves red and blue-ruled, some leaves blue-ruled, occasional spotting and chipping, one loose leaf laid in. \$1200.00

AN INTERESTING HANDMADE MEXICAN COOKERY MANUSCRIPT made up of at least five different recipe collections that have been sewn in. From a consideration of homemade binding material and the endpapers, it appears as though someone in the early 20<sup>th</sup> century took these manuscripts and cut down an earlier (c.1870) binding to bind and preserve this group of (family?) recipes.

Included are sixty-three savory and sweet recipes written in five hands. The earliest date appears in the note: "Puebla Enero 6 de 18899 [sic]." Puebla is a city in east-central Mexico and is known for its rich culinary history. A few later pages look to be in an early 20<sup>th</sup>-century hand. Interestingly, in the earliest portion of the manuscript there are a number of recipes for turkey and the word used for turkey vacillates between *guajolote* (which is more common) and *cócono*. Many of the recipes call for a *casuela*, a wide, flat casserole dish that is deeply embedded in Mexican culture. It is made of low-fired clay and glazed on the inside so that liquids won't escape through the porous clay.

While the recipes display a wide range of sources and are mostly Spanish in origin, their cooking instructions display an adaptation to the terminology, ingredients and cooking methods associated with Mexican





De Limones  
Estaran sacones grandes chinos

amarillos se rallaran en el <sup>resaca</sup> <sup>de un comal</sup> y se echaran <sup>en</sup> <sup>agua</sup> <sup>fria</sup> <sup>despues</sup> <sup>sajando</sup> <sup>los</sup> <sup>por</sup> <sup>los</sup> <sup>lados</sup> <sup>se</sup> <sup>les</sup> <sup>esprimira</sup> <sup>el</sup> <sup>jugo</sup> <sup>lo</sup> <sup>mejor</sup> <sup>que</sup> <sup>se</sup> <sup>quede</sup> <sup>sin</sup> <sup>que</sup> <sup>se</sup> <sup>quiebren</sup> <sup>y</sup> <sup>se</sup> <sup>pasaran</sup> <sup>a</sup> <sup>otra</sup> <sup>agua</sup> <sup>limpia</sup> <sup>las</sup> <sup>que</sup> <sup>se</sup> <sup>les</sup> <sup>surdara</sup> <sup>a</sup> <sup>manana</sup> <sup>y</sup> <sup>tarde</sup> <sup>por</sup> <sup>unos</sup> <sup>o</sup> <sup>mas</sup> <sup>si</sup> <sup>lo</sup> <sup>meseritan</sup> <sup>en</sup> <sup>para</sup> <sup>desamargarse</sup> <sup>ya</sup> <sup>que</sup> <sup>lo</sup> <sup>esten</sup> <sup>se</sup> <sup>pondran</sup> <sup>a</sup> <sup>cocer</sup> <sup>en</sup> <sup>agua</sup> <sup>que</sup> <sup>lla</sup> <sup>este</sup> <sup>hirviendo</sup> <sup>y</sup> <sup>quedaran</sup> <sup>tan</sup> <sup>tiernos</sup> <sup>que</sup> <sup>parecan</sup> <sup>que</sup> <sup>se</sup> <sup>desasen</sup> <sup>porque</sup> <sup>entrando</sup> <sup>en</sup> <sup>el</sup> <sup>almivan</sup> <sup>toman</sup> <sup>tanto</sup> <sup>cuerpo</sup> <sup>que</sup> <sup>si</sup> <sup>no</sup> <sup>estan</sup> <sup>cocidos</sup> <sup>como</sup> <sup>se</sup> <sup>dijo</sup> <sup>quedan</sup> <sup>correos</sup> <sup>y</sup> <sup>duros</sup> <sup>luego</sup> <sup>que</sup> <sup>esten</sup> <sup>cocidos</sup> <sup>y</sup> <sup>frios</sup> <sup>en</sup> <sup>la</sup> <sup>agua</sup> <sup>se</sup> <sup>enjuaganan</sup> <sup>en</sup> <sup>otra</sup> <sup>y</sup> <sup>se</sup> <sup>echaran</sup> <sup>en</sup> <sup>el</sup> <sup>almivan</sup> <sup>que</sup> <sup>lla</sup> <sup>estara</sup> <sup>clarificado</sup> <sup>y</sup> <sup>baja</sup> <sup>de</sup> <sup>punto</sup> <sup>herviran</sup> <sup>en</sup> <sup>ella</sup> <sup>asta</sup> <sup>quedar</sup> <sup>menos</sup> <sup>que</sup> <sup>de</sup> <sup>punto</sup> <sup>y</sup> <sup>se</sup> <sup>concluiren</sup> <sup>a</sup> <sup>los</sup> <sup>dos</sup> <sup>dias</sup>

Otra Siendo los limones como se a dicho se sajaran y en agua de sesia servida que este hirviendo se echaran a cocer y cuando lla hayan hervido bastante pero que no esten enteramen  
te

cuisine. For example, the manuscript includes ingredients indigenous to Mexico such as *nogada* sauce (a traditional sauce made from nuts); *tortillas*; *gitomates* (tomatoes); *piñones* (pine nuts from the Mexican pine, *pinus cembroides*) and other ingredients with Nahuatl etymological origins (such as *tornachiles*, a type of green chili) and *mole*, a spicy chocolate-based sauce.

Included are recipes for various *guisados* (stews that are cooked with a splash of wine, water, or broth over the stove without a lid, very slowly and with moderate heat so that the sauce can reduce over time); stuffed turkey; stuffed fish (“Pescados rellenos en nogada”); *chilaquiles* (a Mexican dish using old tortillas that are cut up and then fried and made into a soup); a green *gazpacho* (soup) made with lettuce and topped with chicken, ham, capers, *tornachiles*, *chorizo*, raisins, almonds, and pepper; *suspiros de monja* (a Spanish dessert much like a stuffed doughnut); and *olorso* (a vinegar and spice-soaked chicken that is fried in garlic in a casuela with tomatoes and breadcrumbs). Although *chorizo* is Spanish in origin, Mexico has its own distinctly different heavily seasoned version made with raw pork; a blend of dried chilies; aromatic spices such as cinnamon and clove; and vinegar. Spanish *chorizo* is a hard sausage that has been cured.

Below is the recipe for *Escabeche de Vera-Cruz, frio* that calls for the use of a *chiquihuite* (a traditional Mexican woven grass container usually used for keeping *tortillas* warm) and an *holla* or *olla* (an unglazed ceramic jar).

*Se toman pescados frescos y grandes, se lavan bien, se ponen en el sol embarrados de limón y de harina hasta que se sequen, se frien que queden dorados, se ponen a escurrir en un chiquihuite se hace caldo con vinagre fuerte, sal pimienta, se pone en una holla una capa de pescado y otra de ruedas de limon, hojas de laurel otras de naranjo, orégano seco y pimienta en granos así que repoce el caldo se frien en aceite dientes de ajo hasta que cozen, se transtoma en la holla y se mueva por uno y otro lado, se tapa y se quita de la lumbre cuando se vaya a servir, se le echa cebolla picada, orégano, aceite, aceitunas, tornachiles y dura hasta tres meses.*

Roughly translated to:

*Take fresh and large fish, wash them well, put them in the sun covered with lemon and flour until they dry out, fry them until they are golden brown, put them to drain in a chiquihuite, make broth with strong vinegar, salt and pepper in an holla and place in it a layer of fish and another layer of lemon wheels, bay leaves, other orange leaves, dried oregano and peppercorns, garlic cloves are fried in oil until cooked, and transferred to the holla and move it from side to side. Cover it and remove it from the heat. When it is going to be served, add chopped onion, oregano, oil, olives, and tornachiles. It lasts up to three months.*

There are also Basque, Portuguese and French dishes such as *bacalao a la viscaína* (a Basque fish stew); *Los huevos bilados* (a Portuguese spun egg and sugar dessert); and *Potage a la Sevigné* (beef broth poured over slices of custard).

Some of the recipes appear to be written on recycled paper that was previously used for legal matters.

In good condition.



*A Notebook from a Mexican  
Culinary School*

**37. (MANUSCRIPT: Mexican cookery & pedagogy.) [Ramirez, Carmen.] *Cocina. 1º y 2º años 1919.***

20.7cm x 13.7cm. 203, [6], [3 - blank] pp. Contemporary green calf with gilt-stamped title on upper board, rubbed, 1½ inch tear at head of spine, wear to tail of spine, corners bumped, marbled pastedowns, upper and lower joints loose but holding, shadowing on pages 140 and 141 from a small piece of paper having been laid in, occasional spotting. \$1500.00

AN INTERESTING GLIMPSE INTO EARLY 20<sup>th</sup>-CENTURY MEXICAN COOKING PEDAGOGY. This manuscript, written in a single legible hand with occasional contemporary and later notations in pencil, appears to have been a textbook for a cooking school. In addition to the introductory sections on gastronomic pedagogy, there are 56 culinary recipes organized into the following sections: soups, egg dishes, fish, canapes, meat, fowl, and one salad; these are followed by an index.

The manuscript begins with basic hygiene rules for the kitchen; a list of essential tools for cooking; and a list of key spices, aromatics, sugars, and flour. There is information about various types of meat including how cooking transforms meat from one type of substance into another; information on fowl (including how to ensure that the bird you are buying at the market is not old); and the nutritive qualities of sorrel, garlic, artichokes, cabbages, watercress, spinach, turnips, and carrots. The next section contains cooking terminology with brief definitions. Above the heading for this section a student has added in pencil the note: "2º año."

The recipes are largely French and Spanish, with a smattering of Italian, North American (e.g. New York salad), Belgian, and Polish dishes. There are, however, two specifically Mexican dishes: *buevos a la Mexicana* (p. [72]) and *buevos rancheros* (a hearty ranch-style breakfast that is an essential part of Mexican cuisine, p. 87). Also included is a dish called "Pollo Argentino" (Argentinian chicken).

*Vera Alemañ*  
**COCINA**  
*1º y 2º Años*  
*1919*

*La Profesora*  
*Carmen Ramirez*

*Directora*  
*M<sup>ra</sup> del Rosario Wiloy*

Mexican ingredients such as *poblano* and *ancho* chilies, *queso añejo* (a firm aged cheese made traditionally from skimmed goat's milk), *chicharron* (fried pork skin), tomatoes, and avocados are utilized, and a number of fish dishes call for *huachinango* (Mexican northern red snapper).

The *buevos a la Mexicana* (Mexican eggs) call for *chorizo de Toluca*. Toluca is the state capital of the State of Mexico and has a long history of raising pigs and producing porcine cuisine. There is also a specific type of *chorizo* made there that is green in color because of the specific chilies and herbs that are added.<sup>1</sup> (Mexican *chorizo* is a heavily seasoned sausage made with raw pork; a blend of dried chilies; aromatic spices such as cinnamon and clove; vinegar and is usually red in color.)

On page [32], in a later, juvenile hand, someone has written what may be the beginning of a riddle:

*de E. Mendizabal y su hija se llama E. Mora Mendizabal. La otra C. Mora Mendizabal. La otra M. Mora mendizabal. ya estan todas sus hijas no falta niuna nena de mama...*

Roughly translated to:

*of E. Mendizabal and his daughter is called E. Mora Mendizabal. The other C. Mora Mendizabal. The other M. Mora Mendizabal. All his daughters are already there, not a single mother's girl is missing...*

<sup>1</sup> <https://www.thegourmetjournal.com/a-fondo/toluca-la-capital-mexicana-del-chorizo/>

*carnea roja, azucarada y aromati-  
ta. Contiene principalmente  
almidon, azucar de caña, ma-  
nita, aceite, grasas saturadas, un  
hidrocarburo colorante llamado  
carotina esparagina y numerosas  
sales. Es un alimento agradable  
y de facil digestion. Se reco-  
mienda para constipaciones in-  
testinales. Se cuece igualmente  
que el nabo.*

*de E. mendizabal y su hija  
se llama E. Mora mendizabal.  
la otra C. Mora mendizabal  
la otra M. Mora mendizabal.  
ya estan todas sus hijas no  
falta niuna nena de mama...*



## Sopas

Gnocci  
(Sopa seca)

## Ingredientes:

## Para la pasta

Harina Emos 130

Mantiguilla " 50

Queso anejo " 75

Queso Gruyere " 25

Leche Ritró  $\frac{3}{4}$ Agua; menos que "  $\frac{1}{4}$ 

## Para la salsa

Harina Emos 25

Mantiguilla " 50

Leche cocida Ritró  $\frac{1}{4}$ Limón (jugo) n°  $\frac{1}{2}$ 

Sal y pimienta C.D.

On the title page we have a few clues as to the origins of this book. From what is written there we know that this manuscript covered the first and second years of a cookery course that was taught by professor Carmen Ramirez. It is likely that this is the same profesora Carmen Ramirez who published *Primer Libro de Cocina y Reposteria* in 1937 and then, in 1950, *La cocina clásica: recetas garantizadas por la academia de enseñanza moderna de repostería y cocina*. Ramirez first started her culinary career teaching in vocational schools and then eventually opened her own cookery school in Mexico City.<sup>2</sup> On the title page below Ramirez' name is stamped in blue ink "Directora" followed by "M<sup>a</sup> de la Luz Wriley" inscribed in black ink.

Interestingly, on the upper board, the name "R. Valdés" is stamped in gilt, and at the top of the title page, the name "Sara Alemány" is inscribed. It is possible that Valdés and Alemány were two different students who took the cookery course this textbook was written for.

Laid in is an envelope with the illustrated baptismal announcement for Federico Milanés, 1967.

In good condition.

<sup>2</sup> Rodríguez, Sandra Aguilar. "La mesa está servida: comida y vida cotidiana en el México de mediados del siglo XX" p.72 in *Revista de historia Ibero Americana*.

"The first illustration of food in English cookbooks" – Notaker;  
"Eclipsed its Predecessors" – Alan Davidson

**38. MAY, Robert. The accomplisht cook, or the art and mystery of cookery. London: Blagrave, 1685.**

8vo. Engraved frontispiece, four folding woodcut plates, and numerous woodcuts in the text. 16 p.l. (including frontispiece), 256, 261-276, 273-461, [19] pp. Contemporary blind-ruled calf, spine expertly renewed, lightly browned and thumbed throughout, expert repairs to the folding plates. \$17,500.00

A very good copy of the final edition of this incredibly important English cookbook published during May's lifetime. May's *Accomplisht cook* is ARGUABLY THE MOST IMPORTANT 17<sup>TH</sup>-CENTURY ENGLISH COOKBOOK.

According to the title page, this is the "Fifth Edition, with large Additions throughout the whole work: besides two hundred Figures of several Forms for all manner of bak'd Meats, (either Flesh, or Fish) as, Pyes Tarts, Custards, Cheesecakes, and Florentines, placed in Tables, and directed to the Pages they appertain to." The first edition (London: Robert Wood for Nathaniel Brookes, 1660) also lacks the four folding woodcut plates present in our edition.

"Robert May (1588-1687) is one of the most famous English chefs of the seventeenth century. When he had learned the basics at home from his father, a country house chef, May was sent by his patroness, Lady Dormer, to France. There, 'he continued five years being in the family of a noble Peer, and first President of Paris, where he gained not only the French tongue but also better'd his knowledge in his cookery,' as we are told in the preface to his book. Back in England, he served out his apprenticeship and went on to cook in the country houses of several noble families, employing both techniques

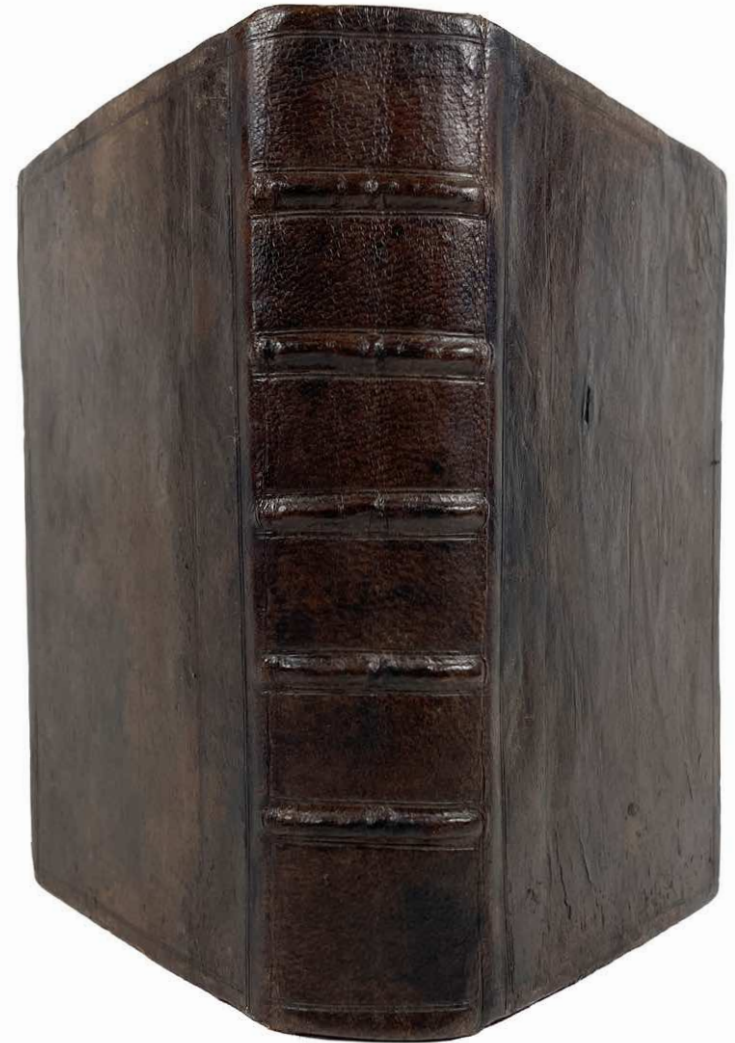




and recipes he had learned in France.” – *Une Affaire de Goût*, p. 48 on the 1671 edition. According to Notaker, in addition to French, he also read Spanish and Italian.

“Despite having learned his trade there, May only grudgingly gave the master chefs of France the praise he must have known so many of their dishes, sauces, and concoctions deserved....He was careful to mute his praises and mollify his compatriots in English kitchens by a culinary sideswipe at his former tutors in Paris....Nevertheless, Robert May was determined to slip in many of the best recipes he had learned with so much toil and trouble abroad: ‘As I live[d] in France, and had the Language, and have been an eye-witness of their Cookeries as well as a Peruser of their Manuscripts and Printed Authors; whatsoever I found good in them I have inserted in this Volume.’ His book starts with a bang, so to speak, beginning with a memorable pyrotechnical set piece that must have taxed the labours of a small army of undercooks and serving maids, as well as that of all the skills of the master himself....Not all May’s bills of fare and recipes were as ambitious as those he concocted for feast days, and many of his dishes called only for easily available ingredients that would suit the pockets of the less wealthy among his readers. Others he ingeniously contrived for times of the year when certain foods were out of season or unobtainable in the ordinary course of household business.” – Quayle, *Old Cook Books*, pp. 45-51.

“May opens his book with four pages on the Spanish stew of *olla podrida*, known to the English as *olio*. Later he describes how to make *stoffado* (pot roast) and *quelque chose* (fancy French dishes which the English mockingly called ‘kickshaws’ – and cheerfully labels some very English ways of cooking meat as *à la mode*....But behind this chic façade, May turns with relief to those quintessentially English dishes: puddings, pies, and roasts. As William Forrest, an Elizabethan chronicler, remarked: ‘Our English nature cannot live by roots, by water, herbs, or such beggary baggage, that may well serve for vile outlandish quarters, give Englishmen meat after





their old usage, beef, mutton, veal, to cheer their courage.' By May's time roasting had really come into its own, and large cuts of meat like leg of mutton, loin of pork, chine of beef, and whole lamb added variety to the smaller roasts of the medieval table. For accompaniment May suggests a series of 'sauces' that might well have come from a modern English menu. 'Mustard,' he writes, 'is good with brawn, beef, chine of bacon and mutton; verjuyce [tart fruit juice] good to boiled chicken and capons.' He also recommends 'swan with chaldrons,' an essence of entrails probably rather like meat glaze, and 'ribs of beef with garlick, mustard, pepper, verjuyce, and ginger.' Large roasts demanded considerable skill in carving, an art graphically summed up in an early sixteenth-century book from which Robert May quotes at length...French and Italian influence also acquainted the English with new vegetables. *The Accomplisht Cook* contains recipes for 'spinage' tart, buttered 'sparagus' and pickled 'cowcumbers.' In their appreciation of potatoes and salads, the English were a step ahead of the French; La Varenne has scarcely a salad recipe, but Robert May devotes a whole section to salads of all kinds. According to John Evelyn, who in 1699 wrote a book on salads called *Acetaria*, 'sallets are a composition of edule (edible) plants and roots of



several kinds, to be eaten raw or green, blanch'd or candied (i.e. pickled). Robert May's idea of a salad is much wider – he adds almost anything and arranges the ingredients lovingly in patterns on the platter. The common bond is a dressing of 'oyle and vinegar beaten together, the best oyle you can get.' – Willan, *Great Cooks and their Recipes*, pp. 69-71.

“By its sheer size (over 450 pages and more than 1,000 recipes) and comprehensive scope this book eclipsed its predecessors, none of which had treated all branches of cookery.” – Davidson, *The Oxford Companion to Food*, p. 485.

The woodcut folding plates depict more than 130 additional pies in a multitude of shapes. Each pie is captioned with the its name and the page number where its recipe can be found (e.g. “Lamprey Pyes,” “Carp Pyes,” “Sturgeon Pyes,” “Cheesecakes,” “Double bordered Custards;” “Oyster Pyes;” “Laid Tart of three colours;” “Set Tarts for any kind of Plumbs or Cherries;” “A standing Tart of puff-paste;” and so on.

Towards the end are nineteen recipes for those that are ill. Entitled “Shewing the best way of making Diet for the Sick,” it includes recipes “To stew a Cock against a Consumption;” “To make China Broth” (chicken with colts foot, scabious-maiden-hair, violet leaves, candied eringo, and marsh mallows); and “An excellent Restorative for a weak back.”

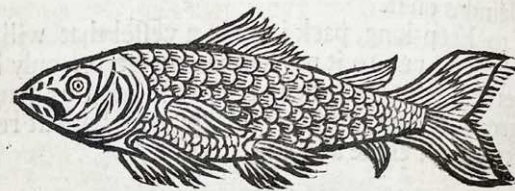
With what appears to be a contemporary cipher in manuscript on the title page. The final [9] pages are a publisher's catalogue of books printed for Obadiah Blagrave and at the end is an advertisement for his eye remedy.

A very good copy of a work which is extremely rare on the market.

¶ ESTC & OCLC: Folger Library, Getty Library, New York Public Library, Library of Congress, University of Indiana, Ohio Historical Connection, Simon Fraser University, Boston Athenaeum, University of Iowa, Los Angeles Public Library, University of Iowa, University of Chicago, Michigan State University, and fourteen copies outside of the United States; Notaker 543.7.

leaves fried in batter, pippins sliced and fried, or clary fried in butter, or yolks of eggs, and quarters of oranges and lemons round the dish sides, with some fried greens in halves or quarters.

*To roast a Salmon according to this Form.*



Take a salmon, draw it at the gills, and put in some sweet herbs in his belly whole; the salmon being scalded and the slime wip't off, lard it with pickled herrings, or a fat salt eel, fill his belly with some great oysters stewed, and some nutmeg; let the herbs be tyme, rosemary, winter favory, sweet marjoram, a little onion and garlick, put them in the belly of the salmon, baste it with butter, and set it in an oven in a latten dripping-pan, lay it on sticks and baste it with butter, draw it, turn it, and put some claret wine in the pan under it, let the gravy drip into it, baste it out of the pan with rosemary and bayes, and put some anchoves into the wine also, with some pepper and nutmeg; then take the gravy and clear off the fat, boil it up, and beat it thick with butter; then put the fish in a large dish, pour the sauce on it, and rip up his belly, take out some of the oysters, and put them in the sauce, and take away the herbs.

*Other-*

*With an Engraving of Grimod de La Reynière  
à la Table*

**39. (MENU.) Au gourmand. Corcellet, M[agasin] de comestibles Palais Royal, N.º 104. à Paris. [Paris, c.1800-1825].**

42.2cm x 25.7cm. Large engraving at the top. Printed recto & verso, signs of having been folded, a few small holes expertly repaired (affecting one letter).  
\$6500.00

AN EXTREMELY RARE & WONDERFULLY ILLUSTRATED EARLY MENU of the cooked and prepared foods as well as groceries, wines, liqueurs, and “English Articles” to be found at the Corcellet *magasin* in the Palais Royal. At the end of the 18<sup>th</sup> century and beginning of the 19<sup>th</sup> century, the Palais Royal was the birthplace of the restaurant and this menu is from the most famous *magasin* that operated there.

The image at the top of the broadside shows Alexandre Balthasar Laurent Grimod de la Reynière eating alone and digging into a grand meal. Numerous dishes and bottles surround him, his legs are sticking straight out (to make room for his stomach), and discarded bones are on the floor. Grimod was the author of the *Almanach des gourmands*, *Manuel des amphitryons*, and the *Journal des gourmands*, and is the first restaurant critic in history. The Musée Carnavalet, Histoire de Paris, has the original painted wood sign for the Corcellet *magasin* and it depicts the same scene. It was painted c.1801 by Philibert Louis Debuchout (1755-1832) and was used as the cover illustration for Macdonogh’s biography of Grimod (see below).<sup>1</sup>

As an engraving, this is extremely rare. There is one example at the Staatsbibliothek zu Berlin that uses the same image, but has a very different list of dishes and groceries available. It is dated “1800s.” There is also a *very* similar engraving that was used on two receipts printed for Corcellet that have the title “Au Gourmand” engraved at the bottom; in our version it is engraved at the top and there is a potted pineapple plant on each side of the image. These two receipts are dated (in manuscript) 1808 and 1825 and are held at the Rothschild’s Waddesdon Manor Collection and at the British Museum, respectively.<sup>2</sup>

<sup>1</sup> The Musée Carnavalet notes that Louis-Léopold Boilly (1761-1845) also painted this scene. There is a well-known portrait of Grimod painted by Boilly at the Musée Marmottan Monet.

<sup>2</sup> The only real way to distinguish those prints from our engraving is by looking at the placement of the bones at his feet and the folds of the tablecloth.





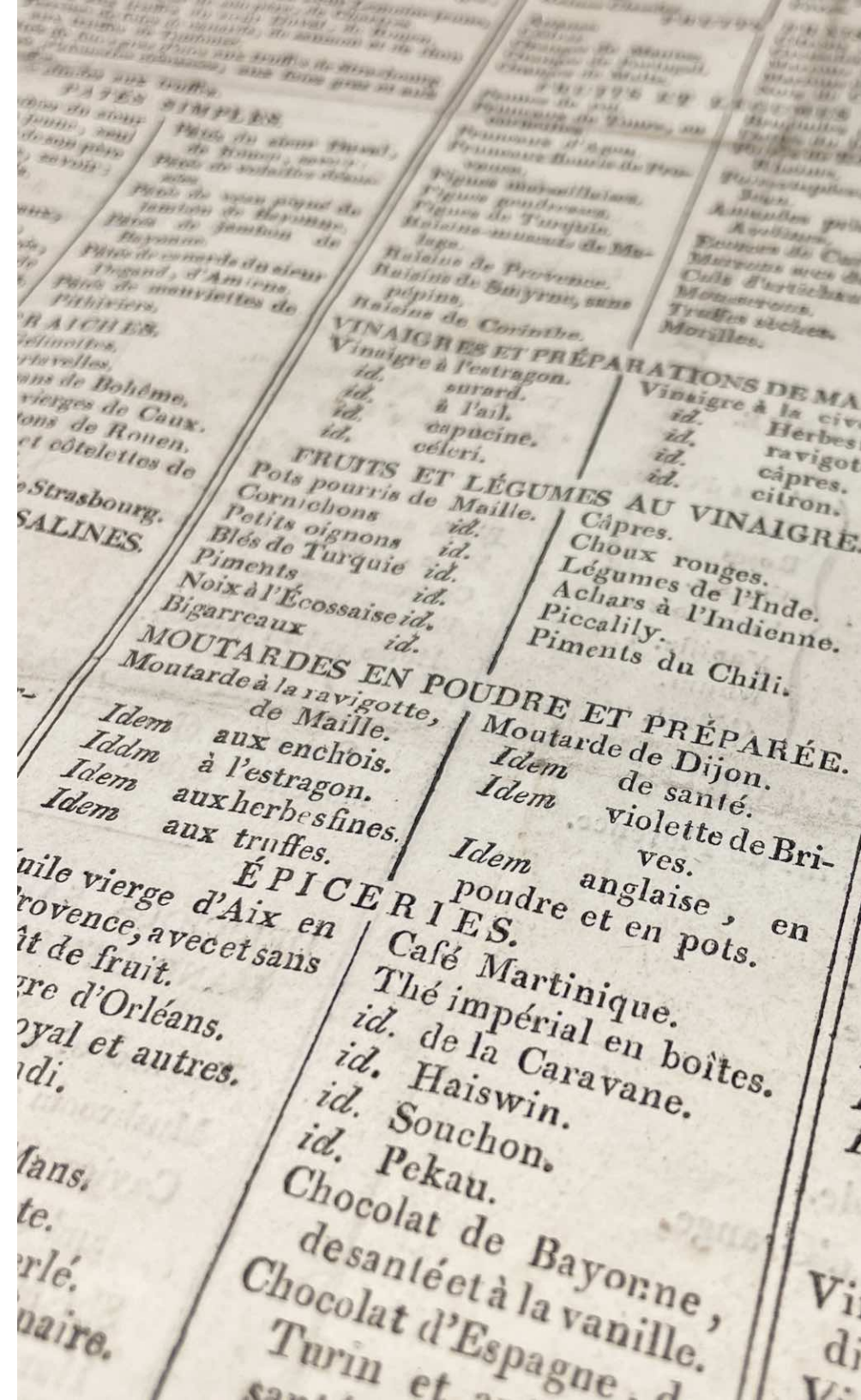
The list of more than 400 foods and drinks available at Corcellet are organized into the following categories: dishes with truffles; *patés a croute et en terrines aux truffes* (paté in a pastry crust and terrines with truffles); *patés simples* (simple patés); *viandes fraîches* (fresh meats); *charcuteries, marinés et salines* (cured meats, marinated and salted seafood); *fruits et légumes conservés en bouteilles* (canned fruit and vegetables); *fruits frais* (fresh fruit); *fruits et légumes secs* (dried fruit and vegetables); *vinaigres et préparations de maille* (flavored vinegars); *fruits et légumes au vinaigre* (pickled fruits and vegetables); *moutardes en poudre et préparée* (mustards prepared as a paste or in powder form); *épicerie* (groceries, including tea, coffee, sugar, and chocolate); *biscuits et autres* (cookies); *fromages* (cheeses); *farineux* (flour, rice, and beans); *fruits à l'eau-de-vie* (fruit preserved in brandy); *confitures* (jams); *sirops* (syrops); *parfumeries* (colognes and perfumed vinegars); and a *catalogue des vins, eaux-de-vie et liqueurs étrangères* (about 150 options from Clos Vougeot to “Haut-Brillon” (i.e. Château Haut-Brion) to Tokay to an eau-de-vie made from quince).

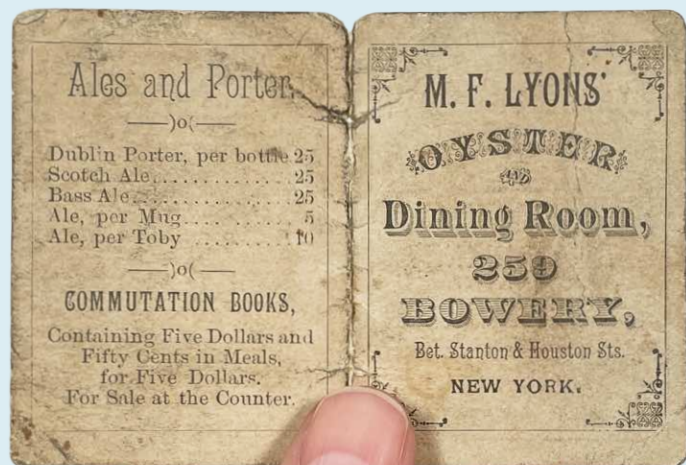
Lastly there is a special area on the menu for “English Articles.” The categories are cheeses; mustards; spices; and “delicious, sauces pickles and other delicacies.” Some of the foods include Scotch orange marmalade; green truffles; India pickles; coratch (a rich sauce made of ketchup, soy and anchovy that is served with meat), double Gloucester cheese; Japan soy; and Fine India arrow-root. Just outside of the double-fillet border is printed “English spoken.”

In Galignani’s *New Paris Guide* for May, 1827. “Corcellet (*au Gourmand*)” is listed as an “Italian Warehouse [that]...has long enjoyed a high and well-merited reputation. Not only may the rarities from all parts of the globe usually found in the Italian warehouses of London be purchased here, but likewise the most exquisite and delicious solid viands. English spoken.” – p. lxxxiii.

In very good condition.

¶ Not in OCLC. There is a copy at the Staatsbibliothek zu Berlin (dated 1800s) that has been scanned and is similar, however the dishes offered are different and on the back there is a large blank area where one’s purchases can be written in manuscript. That area of our menu is filled with various wines and liqueurs.





*A 50¢ Porter House Steak*

**40. (MENU.) M.F. Lyons' oyster and dining room. New York, c.1872-1907.**

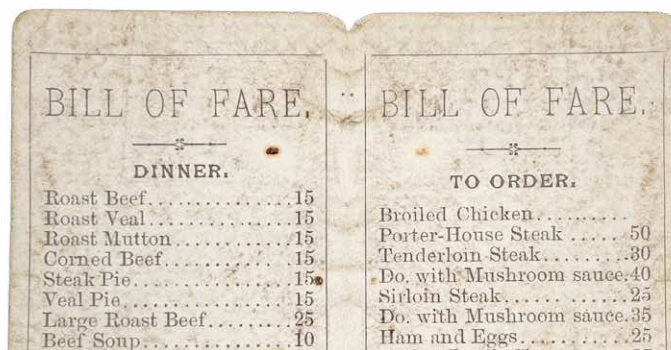
Miniature bifolium: 6cm x 4.5cm (closed). [4] pp. Rubbed and worn. \$250.00

The extremely rare UNRECORDED miniature menu from M.F. Lyons' Oyster and Dining Room in the Bowery, New York City. The wildly popular restaurant was open from 1872 to 1907 and was famous for hosting corrupt politicians. An article in the New York Times from 1907 notes that the restaurant fed from 1200 to 2000 people every night.

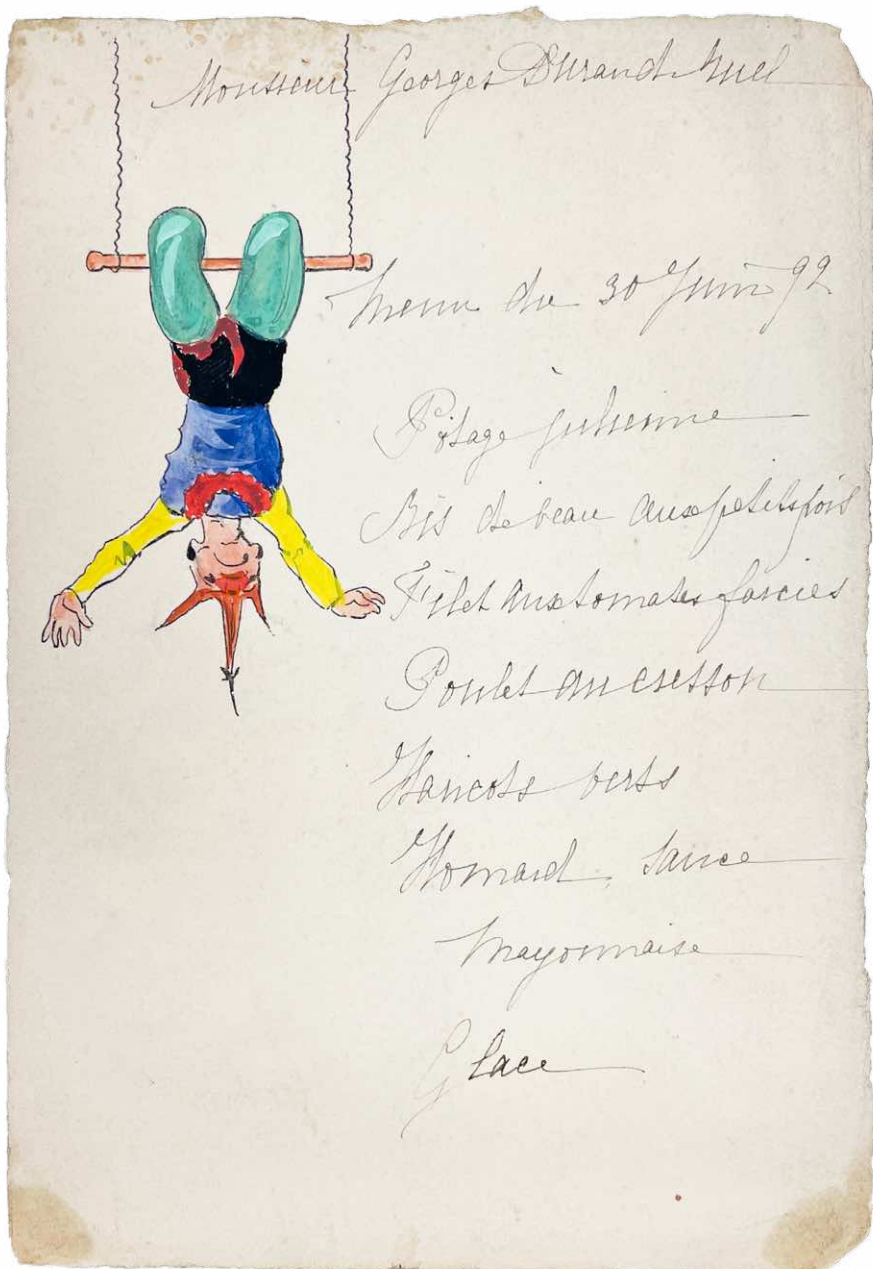
Included in the dinner items are roasted meats, veal pie, tomato soup, and oxtail soup. Also available to order are broiled chicken, various steaks, ham & eggs, and Welsh rarebit. To drink, one could purchase Dublin porter, Scotch ale, and Bass ale in either a bottle, a mug, or a "Toby" (a pottery jug that depicts a person's face and very collectable today).

Commutation books good for "Five Dollars and Fifty Cents in Meals" could also be purchased for five dollars at this establishment. The most expensive item on this menu was the porter house steak: 50 cents.

¶ Not in OCLC.







*A Hand-Painted Menu for the Art Dealer  
of the Impressionists*

**41. (MENU.) Monsieur Georges Durand-Ruel. Menu du  
30 Juin [18]92.**

18cm x 12.4cm. Hand-painted illustration, text in manuscript. \$500.00

A LOVELY LITTLE MENU ONCE OWNED BY THE FAMOUS PARISIAN ART DEALER, GEORGES DURAND-RUEL (1866-1931). RUEL'S FATHER AND BROTHERS WERE ALL ART DEALERS. THEY REPRESENTED ARTISTS SUCH AS EUGÈNE DELACROIX, EDOUARD MANET, PIERRE BONNARD, PAUL GAUGIN, JAMES MCNEILL WHISTLER, AND ODILON REDON. GEORGES WAS A CLOSE FRIEND OF Renoir and the godfather to the artist's second son, Jean.

ON THE MENU ARE *Potage julienne* (soup); *Ris de veau aux petits pois* (veal sweetbreads with peas); *Filet aux Tomates farcies* (filet stuffed with tomatoes); *poules au cresson* (chicken with watercress); *Haricots verts* (green beans); *Homard Sauce* (lobster sauce); mayonnaise; and *Glace* (ice cream).

WITH A CHARMING HAND-PAINTED ILLUSTRATION OF AN ACROBAT IN A COLORFUL OUTFIT, HANGING UPSIDE DOWN FROM A SWING.

ON THE VERSO IS WRITTEN IN PENCIL IN AN EARLY HAND "Collection Durand Ruel, Paris. paint à mains."

In good condition.

"So that he who cuts,  
may carve."

**42. MERRYTHOUGHT, A. Carving made easy; or, practical instructions for diners-out. London: Groombridge and Sons, 1857.**

12.9cm x 9cm. Numerous illustrations in the text. vi, [7]-31, [1] pp. Publisher's blind and gilt-stamped cloth, edges gilt. \$500.00

The extremely rare FIRST & ONLY EDITION of this little charming guide to eating, replete with illustrations to explain how to carve various meats at the table. As the note to the reader begins:

*Although living in an avowed "age of progress," yet must it be admitted that, in some things, we are "slow" — quite behind the march of Science.*

*Let me ask, in confidence, how many young people are there — nay, how many old people — who, when invited out to dinner, are yet unable to assist in doing the common duties of the table? Fie!*

This work is written to right this ignorance.

The carving techniques of no less than 49 different meats are described, including those for cod's head and shoulders, a green goose, snipes, rabbits (boiled and roasted), grouse, tongue, and a haunch of mutton. Some of the instructions also come with humorous rules to follow. For example, for "A Hand of Pork," the author states that "Not more than two persons should ever sit down to this joint. Two persons are said to be 'company,' when three are 'none;' and THIS is a 'subject' that must not be flirted with."

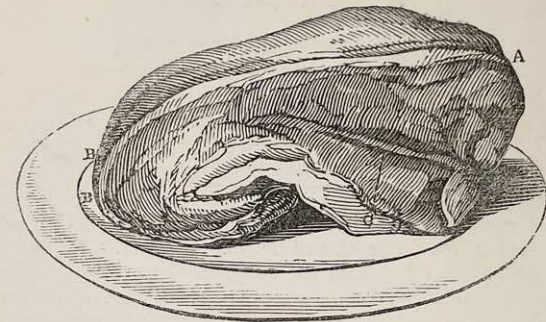
"A Merrythought" concludes with the explanation that "I have written, so that he who cuts may carve."

In very good condition.

¶ OCLC: one location outside of the United States.

JOINTS.

A Sirloin of Beef.



The best method of attack on this good Old English joint, is to commence cutting in the direction of B to A, in long slices; by which means, the fat will be given with the lean. Some, bad carvers, cut it across; but this spoils the taste,—it is like cutting a cucumber at the wrong end, which makes it bitter all the way through! An epicure will always commence with the under part (see straight line, c,) and will never cut any where else, till it is all gone. It is unquestionably the tenderest part of the joint, and, round it, is concealed some delicious tender fat. This joint affords some "pretty pickings."

Ribs of Beef

should be carved the same way as a Sirloin—always commencing at the thinnest part of the joint. The meat, beyond the fourth rib, is not so tender as the other parts, and



*A Miracle Cure from the Forests of Peru*

43. [MONGINOT, François de.] *De la guérison des fièvres par le quinquina*. Paris: Guignard, 1680.

12mo. in 4s & 8s. Woodcut device on title page, one fine woodcut initial and one fine woodcut headpiece. 146, [2] pp. Contemporary mottled calf, spine richly gilt, light spotting. \$2500.00



DE LA  
GUERISON  
DES  
FIEVRES  
PAR LE  
QUINQUINA.



U ELQUE soin  
que nous appor-  
tions à faire de  
nouvelles dé-  
couvertes , ou à perfe-  
A ij

The much expanded Second Edition of this rare and very early study of *quinquina* from Peru, the miraculous tree bark which helped to eradicate malaria from France. This is also the first French scientific treatise on the therapeutic use of quinine. The first edition appeared in Lyon 1679 (only 74 pp. long and only two locations known).

The anonymous author of *De la guérison des fièvres par le quinquina* is the Protestant doctor François de Monginot (1625-1688?), who was a member of Madame de La Sablière's circle and a friend of La Fontaine (who relied on Monginot's work to write his *Poème du cinchona* in 1682). Sections discuss the history of quinine from its use by the indigenous peoples of Peru to its arrival in Europe; how it is prepared and served in wine; its efficacy in curing fevers; how it needs to be made into a fine powder and mixed with an extract; and the recipes and quantities administered. The last section covers "Réponses aux objections contre le remede," which are basically answers to frequently asked questions (FAQs) concerning the use of quinine to cure a fever.

It's interesting to note that quinine, as a crystalline alkaloid, was not actually extracted from the bark until the experiments of J. B. Caventou and P. J. Pelletier in 1820. It was only in 2006 that the World Health Organization ceased recommending quinine as the first treatment for malaria (newer substances are now available with fewer side effects). Quinine is also used to treat lupus and arthritis.

With a contemporary ownership inscription on the title page.

A good copy.

¶ OCLC: University of California (San Francisco), Yale, University of Chicago, National Library of Medicine, and three locations outside of the United States.

Château Margaux and Candied Citron  
in Jamaica

44. THE MORNING JOURNAL. Kingston, Jamaica, Monday, October 31, 1842.

52.7cm x 38.5cm. [4] pp. Signs of having been folded twice, lightly browned, slight wear and creasing along edges.

\$250.00

The very rare FIRST EDITION of this issue of a newspaper from Kingston, Jamaica. Announcements include those for the coming and going of different ships (each of these have a little woodcut of a ship); goods for sale (including “prime codfish” in different sized barrels); articles on local politics and court decisions; and the occasional bit of news from England.

Much of what is most revealing of life in Jamaica in the mid-19<sup>th</sup> century comes from the advertisements. There is a large advertisement for wine “in wood” and Madeira. Listed and priced are 14 different Madeiras; 9 Sherries; 9 Ports; 4 Spirits (including Glenlevit [*sic*] Whiskey); 4 different Champagnes; 5 different wines from Vidonia & Teneriffe; Clarets (including Margaux and Lafite, both 1831 vintages); 9 different types of Hock & Moselle; and 4 different Cordials & Liqueurs. Other advertisements offer various perfumes; personal care products (eg. bear’s grease for the hair); and foods (e.g. mushroom and walnut ketchup; French and Spanish olives; Sugar Almonds; Candied Citron; and Barrels of preserved Potato).

At the top of the first page on the left side, in a contemporary hand, an ownership inscription is crossed out; on the right side the name “Gordon Esq.” is added (also in a contemporary hand).

*The Morning Journal* is included in the list compiled by the American Antiquarian Society for their project entitled *Black self publishing*.<sup>1</sup> They attribute the newspaper to Robert Osborn (1800-1878), editor; Shackleton Balm Slack, editor; and Edward Jordan (1800-1869), publisher.

In very good condition.

¶ OCLC lists some copies of this newspaper at Yale, University of California (Los Angeles), Library of Congress, the American Antiquarian Society, and one location outside of the United States.





OBSERVATIONS  
SUR  
L'ACTION PHYSIOLOGIQUE  
DU CAFÉ,  
SELON SES DIVERSES TORRÉFACTIONS,  
PAR OFFRET,  
PHARMACIEN A NANTES.



NANTES,  
IMPRIMERIE DE VINCENT FOREST ET ÉMILE GRIMAUD,  
PLACE DU COMMERCE, 1.  
—  
1862.

*On Roasting Coffee*

45. OFFRET. *Observations sur l'action physiologique du café.* Nantes: Vincent Forest et Émile Grimaud, 1862.

8vo. 34, [2 - blank] pp. Contemporary yellow wrappers. \$750.00

The extremely rare FIRST & ONLY EDITION of this study of coffee written by a pharmacist from Nantes. Offret begins by referring to his own experience with coffee in 1849 and a realization that the different types of roasting methods affected his body differently. This piqued his interest and so he began a several-year project to conduct research on the different ways in which coffee can be roasted and prepared and how that affects the coffee consumed.

The work is primarily made up of test results on making coffee, written by different doctors who have written in to Offret to participate in his study. By the end, Offret argues that the best coffee is that which is made from heavily roasted beans, even though it may need some sugar: the color is better and it has a better perfume and flavor. In very good condition.

¶ OCLC: one location outside of the United States.

*“The pleasure of doing things well,  
is the price of the man who thinks.”*

**46. PARMENTIER, Antoine Augustin. Avis aux habitans des villes et des campagnes, sur la manière de traiter et de conserver leurs grains, de les moudre et d'en faire le pain. Valence: Viret, An 13 [1804].**

4to. 39, [1] pp. Original wrappers stitched as issued, spotting to wrappers, title in a contemporary hand on the upper wrapper, untrimmed. \$2250.00

The extremely rare FIRST EDITION of Parmentier's advice on how to handle grain and make bread. Sections are devoted to the harvest, grain's preparation and milling, the production of flour, and how to produce the best bread, both in terms of taste and nutrition.

He begins his work with an eloquent description of bread and society:

*Le pain est presque le seul aliment du peuple, et toujours sa plus forte dépense : le riche et le pauvre en font un usage journalier; le premier le veut très-délicat ; le second bien nourrissant : tous deux le désirent sain et à bon compte. Leurs vœux communs seront remplis s'ils suivent exactement les moyens simples et faciles indiqués dans ce manuel de ménage.*

Roughly translated to:

*Bread is almost the only food of the people, and always its greatest expense: the rich and the poor use it daily; the first wants it very delicate; the second well nourishing; both want it healthy and cheap. Their common wishes will be fulfilled if they follow exactly the simple and easy ways indicated in this housekeeping manual.*

The work is then organized by five articles, each containing numbered paragraphs that are concerned with the steps to making good bread: how to clean wheat; preservation of wheat; the grinding of wheat to flour; on flour; and, lastly, on bread. Parmentier ends the work with the following aphorism: “The pleasure of doing things well, is the price of the man who thinks” (“Le plaisir de faire du bien, est le prix de l'homme qui pense”).

Other than the spotting on the wrappers, a very good copy in original state.

¶ OCLC: one location outside of the United States.

**A V I S  
A U X H A B I T A N S**

DES VILLES ET DES CAMPAGNES,

*SUR la meilleure manière de traiter et de  
conserver leurs grains, de les moudre et d'en  
faire le pain.*

**L**E pain est presque le seul aliment du peuple, et toujours sa plus forte dépense : le riche et le pauvre en font un usage journalier; le premier le veut très-délicat ; le second bien nourrissant : tous deux le désirent sain et à bon compte. Leurs vœux communs seront remplis s'ils suivent exactement les moyens simples et faciles indiqués dans ce manuel de ménage.

Pour préparer, dans tous les temps, le pain d'une manière avantageuse à la santé et à l'économie, il faut :

- 1.<sup>o</sup> Que les grains soient parfaitement nets et purs ;
- 2.<sup>o</sup> Que leur conservation entraîne peu d'embarras et de frais ;
- 3.<sup>o</sup> Que le moulin bien conduit en retire le plus de produits sans en altérer les qualités ;
- 4.<sup>o</sup> Que la farine se trouve exempte de tout mélange de son ;



*An Extremely Rare Publication  
on the Potato*

47. [PARMENTIER, Antoine Augustin.] [Drop title:]  
*Avis sur la culture et les usages des pommes de terre.*  
[Paris, 1795.]

8vo. Two engraved folding plates. 24 pp. Contemporary block-printed wrappers, 1/4 inch tear to the outer edge of the lower wrapper. \$1500.00

The extremely FIRST & ONLY EDITION of this short work on the principle points of potato cultivation, written by Antoine Augustin Parmentier, the nutritionist responsible for introducing the potato into the French diet.

This publication describes itself as being an extract from Parmentier's *Traité sur la culture et les usages des pommes de terre, de la patate, et du topinambour*, his most important work on the potato. But, in fact, after a page by page comparison, although it is very similar to the "Résumé" section at the end of the *Traité* (pp. [365]-389), the work begins with a different introduction and other parts of the text have been changed.

The work starts with an exhortation to farmers to take the planting of potatoes seriously. The frost and poor harvest of the previous year has forced farmers "to open their eyes to the incontestable advantage of potatoes." Parmentier then lists the XXII points around the planting, care, and preparation of potatoes. Sections discuss the potato's preservation; its processing; the usefulness of potatoes for human and animal

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A V I S  
S U R L A C U L T U R E  
E T L E S U S A G E S  
D E S P O M M E S D E T E R R E . \*

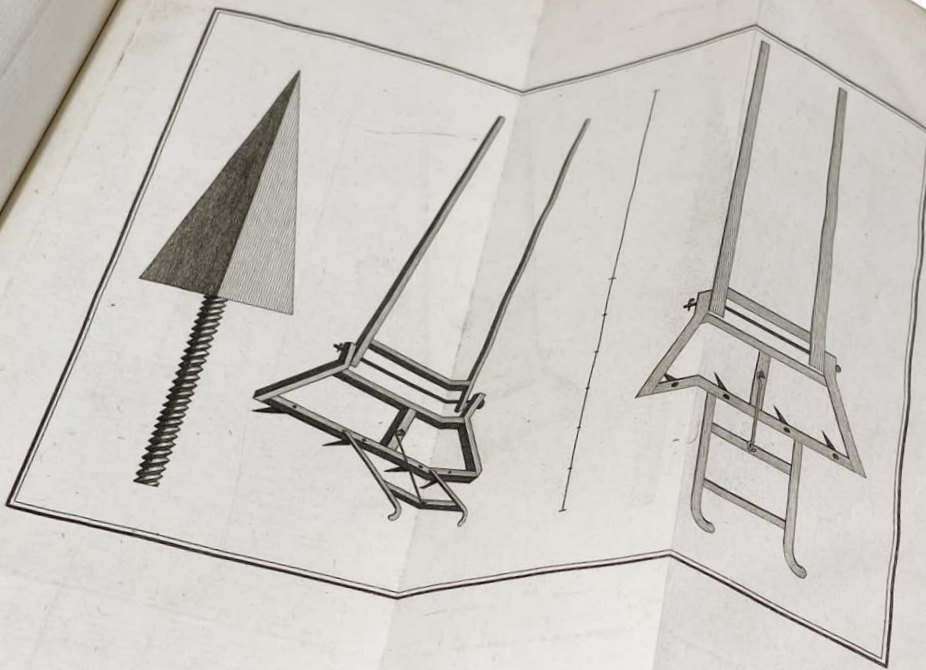
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*La grêle et le froid joints à la médiocre récolte de l'année dernière, ayant dû forcer d'ouvrir les yeux sur les avantages incontestables des pommes de terre, il y a tout lieu d'espérer que cultivateurs auxquels cet Avis paraîtra, seront convaincus de son utilité et que leurs préjugés céderont à la multiplicité des expériences observations qui leur sont pré-*

---

*est extrait du Traité sur la culture et les pommes de terre, de la Patate et du Topinambour.*  
M. P A R M E N T I E R ; à Paris chez  
M. Augustin, Libraire, quai des Augustins.

A



consumption; and how the potato can be used to make flour and bread.

What is also interesting about *Avis sur la culture et les usages des pommes de terre* is that it includes two folding engravings not found in the *Traité sur la culture et les usages des pommes de terre, de la patate, et du topinambour*. These plates depict different farming implements needed for potato cultivation.

In addition to popularizing the potato, Antoine Augustin Parmentier (1737-1813) was famous for establishing a baking school in Paris (along with Cadet de Vaux) and for being the first modern nutritionist in French history. In spite of a decree forbidding eating the potato for fear of contracting leprosy, Parmentier pushed to introduce it into the Frenchman's diet to counteract the food shortage. Then, due to winning a competition which was sponsored by the Academy

of Besançon, Parmentier was taken under the wing of the medical faculty of Paris and his ideas were supported. By year that this work was printed, the Tuileries gardens were being turned into potato fields.

The place and date of Paris 1795 is taken from Anne Muratori-Philip's bibliography of the works of Parmentier in her biography eponymous work, p. 349. In very good condition.

¶ OCLC: two locations in France only.



*Hiding Two Cut Crystal and Gilt  
Perfume Bottles*

**48. (PERFUME.) Late 18<sup>th</sup> century.**

9.5cm x 4.5cm x 1.4cm. A perfume case in the shape of a 24mo green morocco book, but upon opening, it reveals two crystal perfume bottles, each a different shape and size, and painted in gilt, the lower portion holding the bottles is lined in blue silk. \$1500.00

A LOVELY LITTLE BOOK OBJECT hiding two lovely perfume bottles. The spine is in six compartments, with a gilt flowered branch in each compartment (gilt partly rubbed away), an ornamental roll pattern around sides, and in the center of each board is a blind-stamped image of a bird holding a small wreath in its beak. The edges of the binding (where the pages would be) is made of board covered in marbled paper. To open the book, one pulls the upper half upward to reveal the hidden crystal and gilt perfume bottles sitting in sleeves encased in light blue silk. Each bottle is a different shape and size.

The image stamped on each side of the binding is of a bird flying with a small wreath in its beak. This may be a dove carrying an olive wreath to symbolize peace and marriage, in which case, it may be that this “perfume book” was given as a wedding gift.

In very good condition.



*Engelmann's Remarkable Use of Color Prior to  
His Invention of Chromolithography*

**49. (PERFUME.) Parfumeries de Laugier Père et Fils seuls successeurs de la Maison Blaise Laugier Père, rue Bourg l'Abbé N.° 41 a Paris. [Paris]: Lith. de Engelmann, c.1816.**

56cm x 45cm. Large lithograph, hand colored, paper repairs to the corners and some edges (not affecting image or text).

\$9500.00

UNRECORDED. A spectacular perfume broadside hand colored and printed by Godefroy Engelmann (1788-1839), a Franco-German printer who is credited with bringing lithography to France. The broadside was printed for Laugier Père et Fils, one of the oldest perfume houses in Paris (founded in 1756). The hand coloring is in a multitude of colors and includes gilt.

Born in Mühlhausen, Engelmann was trained as an artist in Switzerland and France. In 1813 he learned of lithography and traveled to Munich to study with Johann Alois Senefelder (1771-1834), the inventor of lithography. By June of 1816 Engelmann was running his own lithography shop in Paris. During the years that followed, he experimented with color and by 1837, he had invented chromolithography and was granted an English patent for his invention. He died two years later and the thriving firm was taken over by his son.

As an innovative printer in Paris, Engelmann continued his interest in art by reaching out to artists to offer his services. His ambition and aptitude were immediately appreciated. As Michael Twyman has noted in *Lithography, 1800-1850: the techniques of drawing on stone in England and France and their application to works of typography*:

*Already by 1820 [Engelmann's] was probably the leading press in Europe, and certainly so for that branch of lithography in which France has ever since led the work, the production of artists' prints. More than anyone else in Europe it was Engelmann who, by virtue of his technical improvements, clear descriptions, and skillful printing, encouraged artists to draw on stone; and the real growth of lithography as far as the artist was concerned really dates from the establishment of his press in Paris – p. 55.*

But what is interesting about this particular lithograph broadside, is that it is hand colored and shows what Engelmann was envisioning for the use of color prior to his invention of chromolithography, and it is spectacular. As Engelmann was developing a method of color printing using multiple stone plates, he was convinced that his invention of chromolithography would replace painting. While it didn't end painting, it did make artwork affordable and his color separation printing method became the origin of color printing today.

Laugier Père et Fils was founded in Paris in 1756 and is one of the earliest known Parisian perfumeries.<sup>1</sup> In 1805 the firm was at 31 rue Bourg l'Abbé and by 1814, it had moved to no. 26. In 1812, it received a patent for its *Eau de Cologne* and sometime between 1814 and 1820, it moved to 41 rue Bourg l'Abbé, the address on our broadside.

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<sup>1</sup> See <https://cleopatrasboudoir.blogspot.com/2013/04/renaud-perfumes.html>.



# PARFUMERIES DE LAUGIER PÈRE ET FILS

seuls Successeurs de la Maison

BLAISE LAUGIER PÈRE.

Rue Bourg l'Abbé N<sup>o</sup>. 41

À PARIS.





This richly illustrated broadside advertises ten products while simultaneously noting that the business has been taken over by the sons of Blaise Laugier. Laugier had two sons, Victor and Antoine-François. Victor Laugier started a store at 21 rue d'Hanovre in 1820 while Antoine-François ran the shop on rue Bourg l'Abbé. In 1839 Laugier ceased to exist as Renaud took over the business and renamed it Renaud et Cie.

At the center of the broadside, near the top, are the arms of France. Below that is a scene of a port with ships in the harbor and supplies on the docks. In the clouds, above the ships, is an image of Hermes flying in the sky and holding a caduceus (the staff of life); to his right is a seated Antheia decorated with various flowers. The caduceus and flowers illustrate the connection between health and perfume. For example, included in the advertised products are a regenerative tonic, an anti-contagion sanitary water, and a tonic for the teeth. Below Hermes and in the clouds is a globe identifying the land masses of Europe, Africa, America, and Asia. On either side is a column formed by a large caduceus interspersed with coats of arms and cartouches advertising the products made by Laugier.

The products advertised in the cartouches are: *Eau Régénératrice Balsamique et Tonique*; *Eau d'Ispahan à l'usage des Bains et de la Toilette*; *Eau de Cologen de Laugier Père et Fils*; *Eau d'Achem*; *Eau des Alpes*; *Eau Sanitaire ou Anti-contagieuse*; *Eau Balsamique pour les Dents*; *Crème de Pâte d'Amandes pour la Toilette*; *Eau de Cologne de la Maison (F. C. M.) Farina de Cologne*; and *Eau de Paris de Laugier Père et Fils*.

The contemporary hand coloring is detailed and precise. There are more colors than I can list and it is hard to believe that all copies were colored with such incredible care. Not unlike later chromolithographs, the tones are very rich and earthy.

With the contemporary round tax stamp “DEPT DE LA SEINE / 10 CENTIMES” with an image of a crown and two *fleur de lys*. According to the Service des archives économiques et financières’s publication *Collection de papiers timbrés originaux (1673-1969)*, this stamp is from 1816 (p. 179).<sup>2</sup>

In very good condition.

¶ Not in OCLC or the perfume bibliographies.

<sup>2</sup> The full publication can be accessed at [www.economie.gouv.fr](http://www.economie.gouv.fr).





*The Only Copy Known*

50. **LE PETIT CUISINIER** familial, pour apprester en ménage, chair & poisson; comme aussi à faire des tourtes, & plusieurs sortes de confitures. Par le Sieur D\*\*\*. Cuisinier du Roy. Lyon: André Molin, rue Belle-Cordier, près belle-Cour. 1707.

12mo. Ornate woodcut device, woodcut head and tailpieces. 24 pp. Expert red morocco binding in the style of the period and made with early 18<sup>th</sup>-century French red morrocco, triple gilt fillet around sides with small gilt rose stamp in the corners, spine in six compartments with raised bands, double gilt fillet on spine, early 18<sup>th</sup>-century pastedowns and free endpapers, expert paper restoration to the upper edges (not affecting text). \$45,000.00

The exceptionally rare FIRST & ONLY EDITION of the “familiar little cook,” a modest pocketbook-sized recipe book containing directions for making forty-two different dishes. This *unicum* is unrecorded in OCLC, the Bibliothèque nationale de France, and all gastronomic bibliographies.

The first section of the cookbook is devoted to meats and it contains twelve different recipes. Included is a *Fricassée de Veau* that includes a finely chopped veal cooked in a butter *roux*, salt, pepper, bay laurel, onions, and when served hot, mixed in a sauce made from egg yolks thinned with *verjus* and parsley. Other recipes are for lamb and beef.

The second section is for fish and it also contains twelve recipes. The recipe for fried carp describes how you must scale the fish first, split it along the back, get the frying pan very hot, then flour the carp, fry it, and serve with a *verjus* flavored with orange. There are two salmon recipes, one of which is for a roast salmon that is served with a sauce made from butter, vinegar, capers, salt, pepper, and breadcrumbs that is poured over the fish as you plate it. The other fish are eels, pike, bullhead, and tench.

LE PETIT  
CUISINIER  
FAMILIER,

POUR APPRESTER  
en ménage, Chair & Poisson;  
comme aussi à faire des  
Tourtes, & plusieurs sortes  
de Confitures.

Par le Sieur D\*\*\*. Cuisinier  
du Roy.



A LYON,  
Chez ANDRE MOLIN, rue Belle-Cordiere,  
prés belle-Cour.

M. D. CCVII.  
AVEC PERMISS

The third section is for egg dishes and pies (both savory and sweet). There is an apple pie recipe that calls for sugar, cinnamon, and lemon rind jam; at the end of cooking, you brown the pie and then sprinkle sugar on top. (It is noted that this recipe can be used for pears and apricots also.) There are also recipes for a spinach pie, a cream pie, a fish pie, an herb pie, and an eel *pâté* made with carp, eel, asparagus, and artichokes and served hot. The last recipe is for cookies that can also be altered and made into *macarons* by adding mixed crushed almonds and sugar.

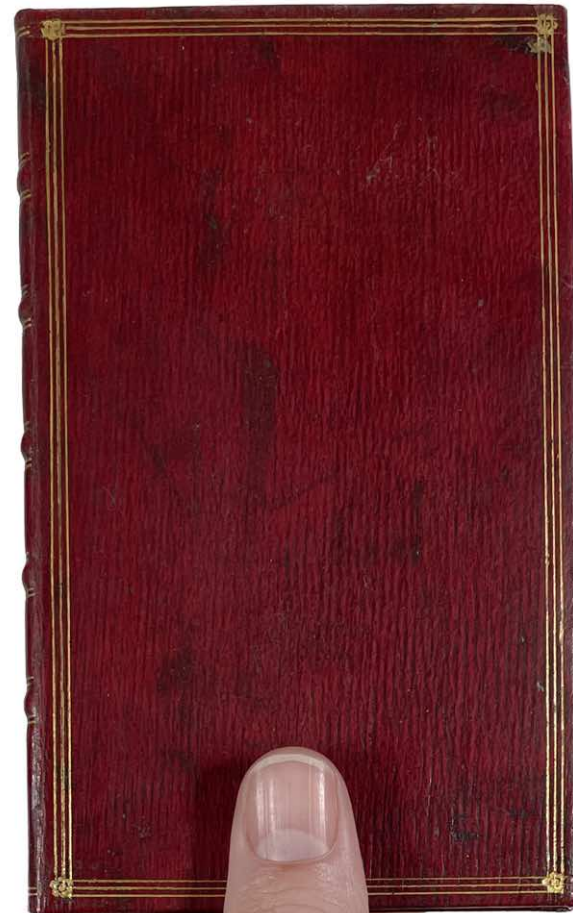
The final section is for *confiture* and it also includes nine dishes. It begins with directions on how to clarify white and brown sugar and is followed by recipes for quince, pear, apple, and nuts.

It is interesting to note that when *Le petit cuisinier familier* was published, it was the most modest cookbook that had yet been printed in France. In the 15<sup>th</sup> century, that title was held by the Lyon edition of Taillevent edition printed in 1489-91: 4to., [24] ll. (Notaker 601.6, surviving in one incomplete copy only). In the 16<sup>th</sup> century, it was the *Petit traité* printed in Paris c.1536-38?: 8vo., [40] ll. (Notaker 603, surviving in only one copy). In the 17<sup>th</sup> century it was *Le confiturier françois* printed in Paris in 1660: also 8vo., 3 p.l., 94 pp. (Notaker 623, surviving in three copies).<sup>1</sup>

But *Le petit cuisinier familier* was smaller and shorter than all three and, as such, it represented a new chapter in cookbook publishing in France that is worthy of additional research. For example, was the cookbook part of the emerging *Bibliothèque bleue* genre of popular printing and distribution that was occurring in early modern France? Did it represent the first effort to bring cookbook publishing to a broader and less affluent public?

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<sup>1</sup> From a survey of cookbooks recorded in OCLC and the catalogue of the Bibliothèque nationale de France, there are no shorter works printed during the beginning of the 18<sup>th</sup> century either.







LE PETIT  
CUISINIER  
FAMILIER,  
POUR APRESTER  
en ménage Chair & Poisson.

*Estuée de Veau.*

**V**ous couperez vos morceaux & les laverez bien, puis trempez-les dans un peu de beurre roux, & rangez-les dans une bassine, mettez du bouillon ou d'eau faite de bouillon, & sel & ne l'écumez point parce que vous perdriez votre beurre, & si vous la vouliez écumer il ne faudroit point le passer en la poële auparavant, ensuite après être écumée mettez-y votre beurre, laurier, lard haché & un paquet que vous composerez de cette sorte, à sçavoir persil, siboules, thim & la faite cuire à petit feu & quand vous serez

A ij

A little is known about the printer André Molin (1658-1722). He took over the printing business started by his father Jean Molin and at times he worked in association with his mother "veuve de Jean Molin." He wrote and printed *L'amour amant* in 1696, and in 1711 he was fined for printing a counterfeit edition of *Recueil de pièces concernant les religieuses de Port-Royal des Champs* and 395 copies were seized.<sup>2</sup> Jean Goy took over the printing firm in 1709.

On the title page, the authorship of the recipes is attributed to "le Sieur D\*\*\*. Cuisinier du Roy." It is not clear if this is a fictitious person or someone who wanted their name to remain secret. At this time, King Louis XIV ruled France and the most famous royal chef was François Massialot, but we have been unable to find these recipes in Massialot's cookbooks (*La cuisinier royal et bourgeois*, 1691, and *Nouvelle instruction pour les confitures*, 1692). It appears that these recipes are printed here for the first time.

The ornate title page woodcut device has "dulce et amarum" (sweetness and bitter) on a banderole intertwined in a flowering herb plant.

In very good condition and bound in a lovely binding in the style of the period.

¶ Not in Bitting, Cagle, Drexel, Georg, Horn Arndt, Oberlé, OCLC, Simon, or Vicaire.

<sup>2</sup> *L'amour amant* is a love story in prose and poetry with allusions to the Duke of Lauzun's love for Mademoiselle de Montpensier, the granddaughter of Henry IV.

*Planting Potatoes during the  
Reign of Terror*

**51. (POTATOES.) [Drop title:] Instruction sur la culture et les usages des pommes de terre. [Angers: Jahyer and Geslin, c.1793-94.]**

8vo. 24 pp. Quarter sheep over marbled boards in the style of the period, paper restoration to the gutter of the first and final leaf (not affecting text), light spotting on the first and final leaves, paper repair at the lower corner of the first leaf (not affecting text). \$1250.00

The extremely rare FIRST EDITION (see below) of this pamphlet encouraging the people of France to propagate potatoes and other root vegetables. In 1793 there was a food crisis in France. At the height of the Terror in Paris, potatoes were being planted in the Tuileries and the Commission des Subsistances was created. This publication was issued at the order of the Commission.

The text begins with a description of the advantages of potato cultivation; its ability to grow in a multitude of terrains; the abundance of its harvest; how there are more than twelve species of potato; how potato cultivation is not labor intensive; how potatoes are easy to store and preserve; and so on. In total, the author provides thirty different reasons why people should plant potatoes.

ou enfin à les faire manger par le bétail, au moyen duquel il serait possible d'établir un grand commerce, ou qu'on échangerait. Enfin, la pomme de terre est un aliment local qui diminuera la consommation des grains dans les campagnes; alors leurs habitants mieux nourris et plus riches en bestiaux, doubleront leurs moissons en tout genre.

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**MOYEN ÉCONOMIQUE  
DE MULTIPLIER ET PLANTER  
LA POMME DE TERRE.**

---

**D**ANS un moment où tous les amis du bien public ne pensent et n'agissent que pour le salut de la patrie, ceux qui ne peuvent aller combattre les tyrans et leurs satellites, s'occupent dans l'intérieur du progrès des arts, et sur-tout de l'agriculture qui doit faire fleurir tous les autres: ces sentimens, qui ne peuvent germer avec avantage que dans le cœur des vrais républicains, produisent une multitude de mémoires dont quelques-uns renferment des vues salutaires, quoiqu'elles ne soient pas nouvelles. On peut même en tirer une ressource réelle, sur-tout à Paris où il y a beaucoup de terres incultes.

Il est peu  
leur logeme  
tres, quelq  
bonnes cito  
s'empresse  
temps aux  
duction ut  
terrains au  
sible de co  
raient des s  
La rareté  
causes ont  
avantages  
sironz don  
extension  
cette port  
dans cette  
l'instructio  
adressent  
Les pon  
la consom  
pouillées s  
qui contie  
tion nouve  
dant les er  
une partie  
Il s'agit  
terre desti  
ou deux y  
pointu, e  
enlève, de  
de pomme  
riture du  
développe





This is followed by directions for an economical way to plant potatoes; observations on the best time to sow string beans; and, lastly, a general statement entitled “Avis aux cultivateurs.” In this 3-page section the author reminds us that “bread is only part of man’s diet” and that “we do not know how to take advantage of vegetables enough.” The dependence on bread as a primary foodstuff has placed too much pressure on wheat and French agriculture needs to be diversified if France is going to be able to feed its populace. Towards that end, the author lists twenty-five additional foodstuffs that farmers should plant, including five different types of peas, four types of turnip, and six kinds of cabbage.

Bibliographically, this is an interesting work. Although this edition is not recorded in OCLC or any of the gastronomic bibliographies, there are recorded editions for the cities of Beauvais, Béthune, Caen, Paris, and Poitiers. Their size varies (12-24 pp.) and each only survives in a single copy (excepting the Paris edition which survives in two copies). In addition to efforts to direct the cultivation of foodstuffs, the Commission des Subsistances was also involved in trying to regulate food prices in an effort to feed those who were starving.

It is possible that this has been written by Antoine Augustin Parmentier (1737-1813), the first modern nutritionist in France and a famous supporter of the potato.

The imprint information appears on the final leaf.

¶ Not in OCLC.

*An Unrecorded Catalogue of International Goods  
Being sold in Belgium*

**52. PRIX COURANT des marchandises chez Js. Goewie et Compagnie. Ghent, 1804.**

Broadside: 23cm x 19.5cm. Printed in two columns, signs of having been folded three times, a few contemporary manuscript notations. \$1200.00

The extremely rare FIRST & ONLY EDITION of this list of international imports available for sale at Js. Goewie & Company in Ghent. Included are various types of wood from Spain, Honduras, and Brazil; turmeric; English glue; arsenic; gum from Senegal; red potash from America; and cochineal from Mexico.

There is also a long list of various shades of Indigo coming from Guatemala, Venezuela, India, Java, Louisiana, the Philippines, and Manila. A total of 97 items listed (54 of which are priced) with occasional contemporary manuscript corrections and additions to the pricing.

The payment terms listed at the head of the document are that everything is listed and sold in Brabant pounds (slightly larger than today's pound, 1 Brabant pound = 469.09 grams). The terms are invoices payable in six months (without discounts) or with a 25% discount if paid early.

This is a wonderful glimpse into a growing international market in Europe for goods from the Americas, Africa, and the Middle East.

In good condition.

¶ Not in OCLC.

20

**P R I X C O U R A N T**  
*Des Marchandises chez Js. GOEWIE et Compagnie, rue Slypstraete à Gand,  
le de l'an 1804.*

Le tout se vend au poids de Brabant en Argent Courant, payable à six mois fixe sans rabaix, ou avec escompte de 3/4 par 0/0 par mois pour paiement anticipé.

MARCHANDISES par 100. Livres.	Florins à Florins.	MARCHANDISES par 100. Livres.	Florins à Florins.		
Alizary de Chypres. . . . .	91	Garence fine grape de 180 . . . . .	} change.		
dito de Smyrne. . . . .	<del>61</del> 10	dito non robée de 1803. . . . .			
dito de Tripoli. . . . .		dito dito de 1803. . . . .		24	34
dito de Hollande. . . . .	53	dito commune. . . . .			
Alun de Rome. . . . .	37	dito mul. . . . .		6 - 10	8
dito de Liège. . . . .	20 - 10	Manganèze. . . . .	14		
Arsenic rouge en pierres. . . . .		Potasse bleue de Dantzig. . . . .			
dito dito moulu. . . . .		dito blanche de St. Petersbourg . . . . .			
dito blanc en pierres. . . . .		dito rouge d'Amérique. . . . .			
dito dito moulu. . . . .		dito du Rhin. . . . .			
Bois de Fernanbourg en bûches. . . . .		dito de Liège, dite de Trèves. . . . .	38 - 15		
dito dito moulu. . . . .	75	Sel Saturne de Marseille. . . . .	111		
Bois de Campêche d'Espagne, en bûches. . . . .	26	dito de Hollande. . . . .			
dito Jam. et Honduras, idem. . . . .		Sel Ammoniac blanc. . . . .	161		
dito haché ou moulu et scié. . . . .	24	Sumac de Sicile. . . . .			



*The Best Foods to Feed an Army*

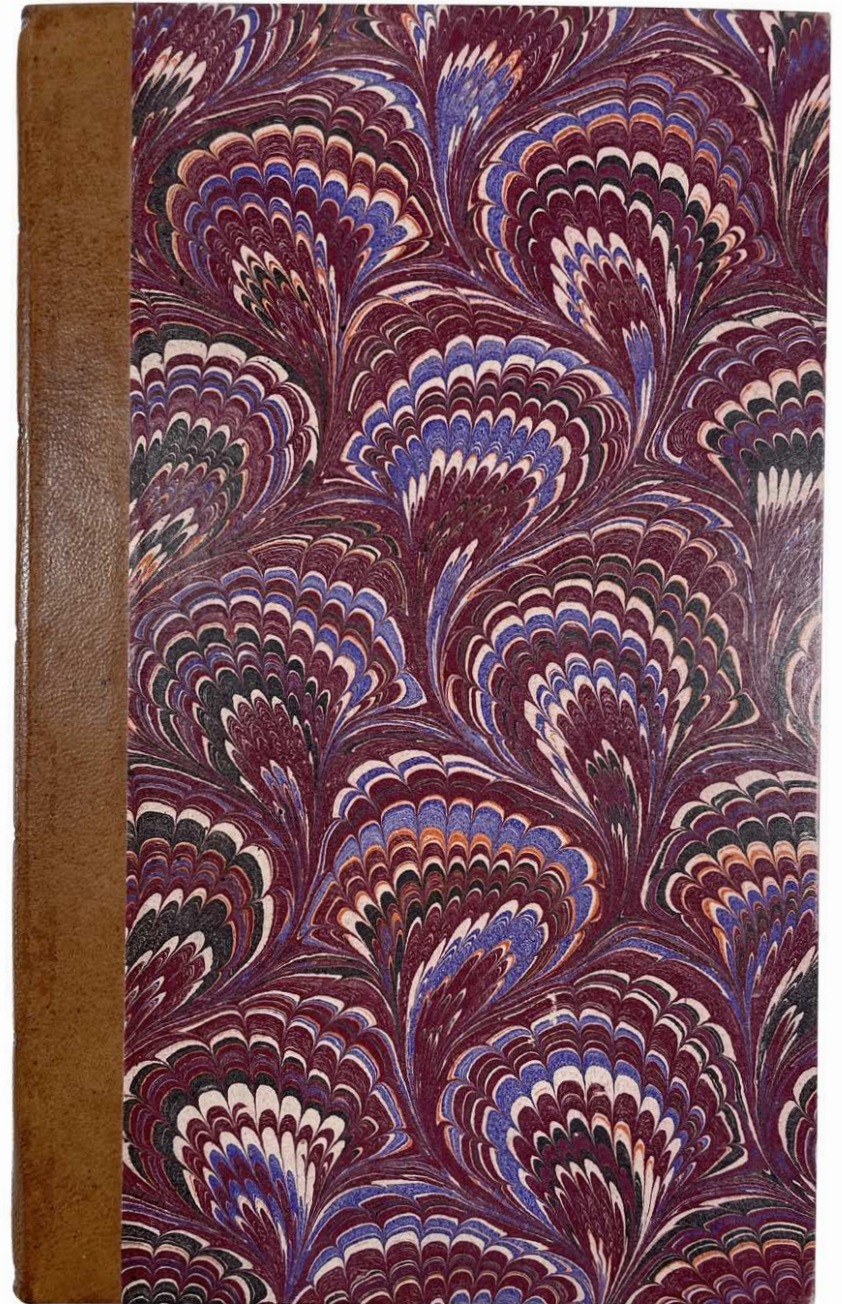
**53. ROUTH, Charles Henry Felix. *On the nature of food.* c.1852.**

8vo. 29, [1 - blank] pp. Quarter calf over marbled boards in the style of the period, small tear to upper margin of the final leaf (not affecting text), paper slightly browned due to paper quality. \$900.00

The extremely rare FIRST & ONLY EDITION of this study on nutrition and digestion written by Charles Henry Felix Routh (1822-1909), a physician to the St. Pancras Royal General Dispensary. According to his studies there are two types of “aliments” or sustenance: “combustible” and “incombustible.”

“The combustible aliments, or compounds especially rich in hydrogen and carbon, are those serving the purposes of respiration, and the maintenance of animal heat in the body” – (p.5). In order to illustrate how these foods are used in the body, the doctor presents the “Esquimaux” as a case in point. “Ten pounds of flesh and oil is not an unusual quantity for an Esquimaux to devour in twenty-four hours....The very coldness of the temperature requires a larger amount of duty to be performed by the lungs.” Incumbustable aliments are described as nitrogen and mineral-rich foods.

It would seem that this entire work was written with the goal in mind of coming up with a practical menu for soldiers “in times of war.” Routh delves into studies of various important food groups that can be reduced into highly concentrated substances that are highly nutritious. He seems to have been particularly taken with meat extract and writes of studies done by Parmentier, Proust, and Liebig (himself a manufacturer of tinned meat extract).



ON THE NATURE OF FOOD;

WITH SOME REMARKS ON THE VARIETIES OF ALIMENTS TO BE  
SUPPLIED TO THE ARMY OR NAVY.

BY

C. H. F. ROUTH, M.D.

Physician to the St. Pancras Royal General Dispensary.

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*From the "London Journal of Medicine."*

At the end is a list of recommended foodstuffs for the naval and military authorities to review:

1. *That in the supplies of troops and mariners, especially in time of war, black bread should be selected, as more nutritious, more wholesome, more easily procured than white bread.*
2. *That as an aliment biscuit is superior to either, and as such might be more often employed.*
3. *That if possible, the bread and biscuit should be made with upper-malt dough and flour, as being then more nutritious.*
4. *That preserved meats, similar to those introduced by Mr. Goldner, should continue to be issued; care only being taken to ensure their careful preparation, if necessary, under Government control, and means adopted to prevent their being carelessly stowed away in damp places.*
5. *That measures should be adopted to encourage the manufacture of meat biscuit, extracts of meat, for field and hospital service, and for provisioning fortresses, especially in time of war.*
6. *That in the supplies served out to the navy, especially in addition those enumerated above, it would be well to conjoin prepared extracts of blood, milk, coffee, tea, cocoa, etc., and preserved vegetables for more general use — p.29.*

On pages 27 and 28, Routh writes further on why he feels that meat is the better food for soldiers. He describes studies done on a bear who was of a very gentle demeanor when fed bread, who once having eaten meat was inclined to bite his keeper. In essence Routh is saying that soldiers will be better fighting machines if fed meat.

In good condition.

¶ OCLC: Rice University.



*An Unrecorded Book of Secret Recipes*

**54. SECRETS infallibles, pour guerir des morsures ou piquûres de toutes sortes de bêtes venimeuses, come vipers, aspics, envaux, serpents & toutes autres. Et contre la morsure des chiens enrages. c.1730.**

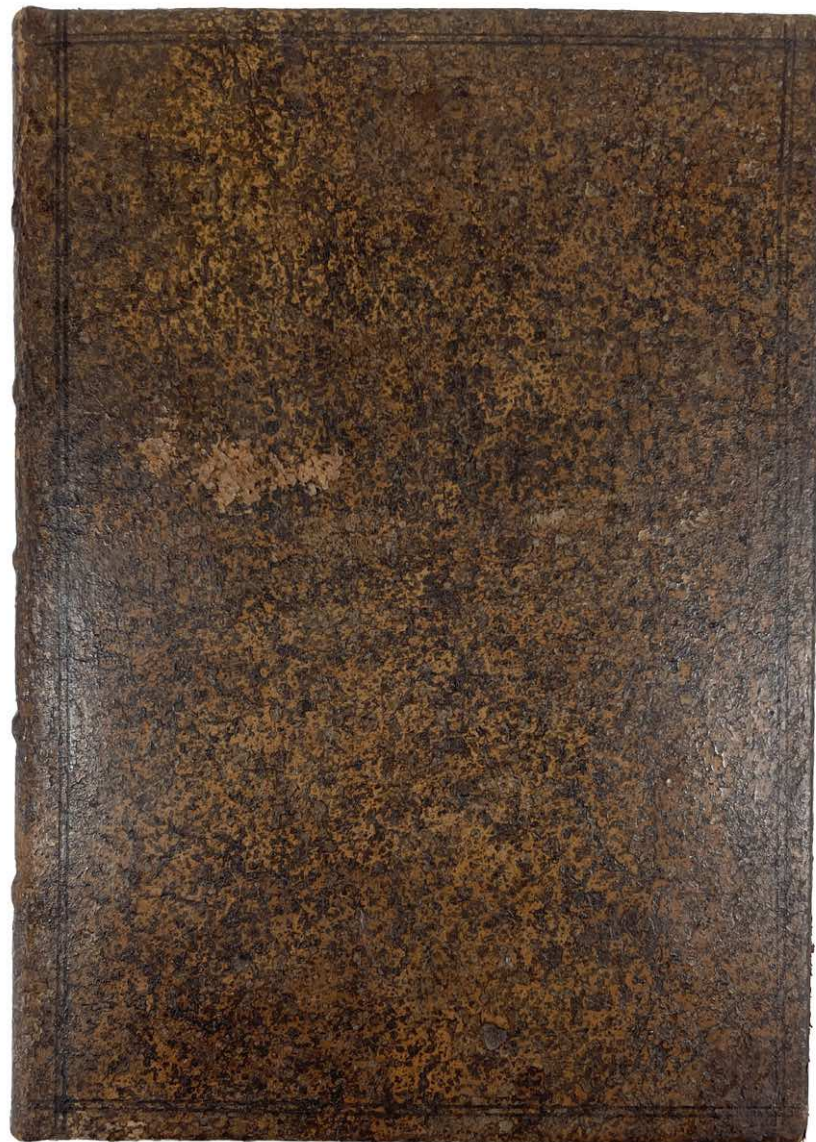
8vo. Woodcut head and tailpiece. 16 pp. Speckled calf in the style of the period made from early 18<sup>th</sup>-century calf, double blind fillet around sides, spine in six compartments, raised bands, 18<sup>th</sup>-century paper pastedowns and free endpapers, crease through the center of the pages, lower corner of first leaf torn away or perhaps a natural paper flaw (not affecting text).

\$3500.00

The exceptionally rare FIRST & ONLY EDITION of this series of descriptions of how herbs and wine can be used to make remedies for various venomous animal and reptile bites. The first part describes the mixture of seven different herbs with white wine. First the herbs are cleaned and sorted; then they are pulverized in a wooden mortar; and then white wine is added and stirred for the length of time it takes to recite a *Pater* and an *Ave*. (Red wine can be used if white is not available, but white is better.) The mixture is then strained and the liquid is drunk by the person that has been bitten. It must be consumed within one hour of the bite and is even more effective if swallowed immediately.

The other directions vary according to the effect of the bite and venom and when the remedy is administered (relative to the time of the bite). In some cases the herbs are boiled in water and in other cases the herbs are rubbed onto the bite.

It is noted that if the swelling doesn't go down after a few days, then it is probably due to a piece of the animal's tooth remaining in the person bitten. In this case, the herbs should be applied to the sting and strapped





onto the person's body tightly enough for the herbs not to fall. The anonymous author also describes how to increase the strength and dosage of the remedy if being used for horses and cows.

After these remedies for various venomous bites, the author provides a very interesting and useful section. Entitled "Maniere de connoitre les Herbes qui entrent dans la composition de ce Secret, & leurs differens noms," it gives the common and Latin names of the seven herbs in the remedies, when and where to find them, and which part of the plant to use.

The final section is for an "infallible secret" remedy for the bite of a rabid dog.

In this case, six different herbs and seeds are used. At the end it is noted that if you are administering it to a dog that has been bitten, you can replace the wine that is called for with milk as dogs prefer milk. This remedy can also be used for the plague. At the end of this recipe section, it is noted that "This secret has been strongly approved and tested."

On the final page is a paragraph of contemporary manuscript annotation concerning venomous bites that is dated 1732.

A very good copy.

¶ Not in OCLC.

SECRET



# SECRET

## INFAILLIBLE,

POUR GUERIR DES MORSTURES  
ou Piquâres de toutes sortes de Bêtes ve-  
nimeuses, comme Viperes, Aspics, En-  
maux, Serpents & toutes autres.

Il faut prendre de la Feuille des fe-  
tes d'Herbes ci-après explic-  
SÇAV



55. (SOAPMAKING.) A looking-glasse for sope-patentees. London, 1646.

4to. Typographic border on title page. 8 pp. Half calf over marbled boards in the style of the period made from early 18<sup>th</sup>-century calf and paper, spine in six compartments, raised bands, 18<sup>th</sup>-century paper pastedowns and free endpapers, final page lightly somewhat dirty but legible. \$3000.00

FIRST & ONLY EDITION of this “looking-glasse” to reflect upon what has happened after King Charles I changed the regulations around the production of soap.

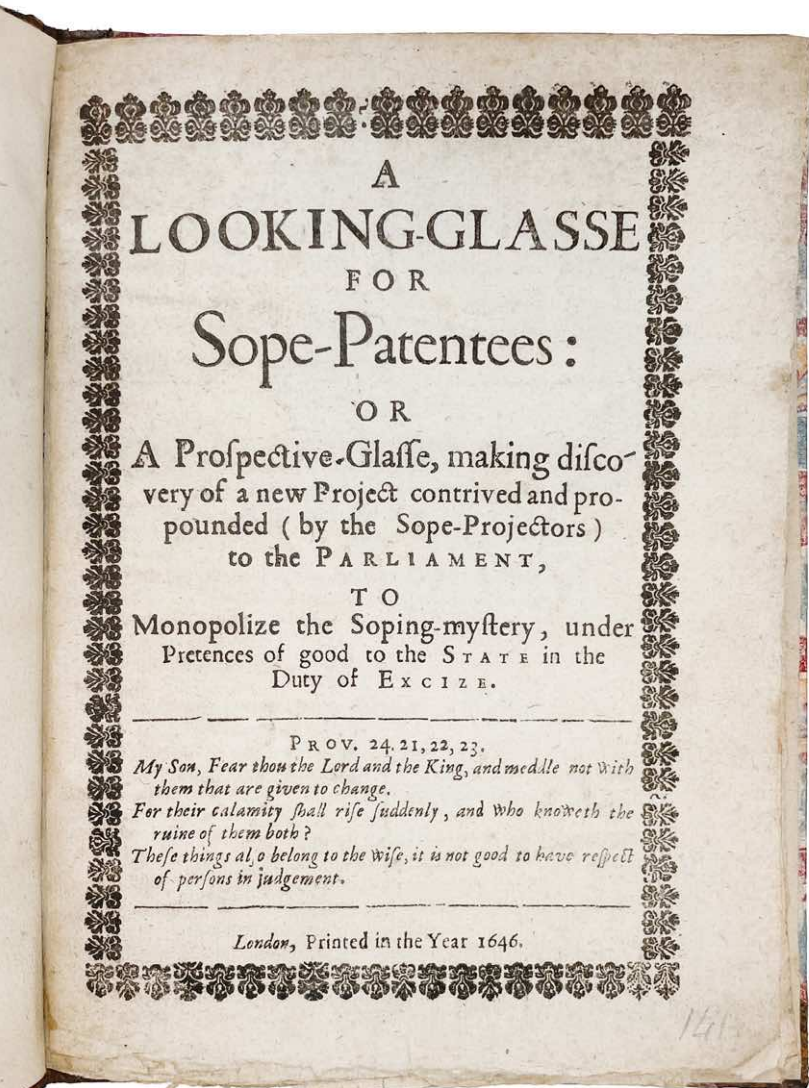
In 1631, hoping to exploit the soap trade as a source of revenue, Charles I granted a monopoly of soap manufacturing to a Westminster group made up of inexperienced Catholic recusants (staunch Roman Catholics who refused to attend Anglican services). The new patent was justified on the basis of an invention devised by these new soap makers which allegedly made a better, cheaper, white soap without the use of whale oil, which had been the key ingredient in the patent of the original (and now dispossessed) London soap makers.

In the current pamphlet, the author is describing the effects of having granted this monopoly to these “divers persons of mean condition” who don’t know what they’re doing, “not having bin Apprentices to that Trade.” The soap they make is described as “deceitfull and unserviceable;” is being made in a way to avoid taxation; and is being sold at a price that is ruining the businesses of the established soap makers who were thriving before the law in 1631 was passed. The pamphlet proposes an increased taxation of potash as the solution. According to our anonymous author, this will rescue the older and more skilled part of the soap trade as well as raise revenue for the state.

What then follows are pages describing the grounds for these complaints. This narrative is interesting because it reveals information on how soap was made; the quantities being produced in London weekly (“near 700 Barrels of Sope”); the different jobs within soap manufacturing; how some employees are having their hands burnt when handling the lesser soap; and the practicalities of how the taxation works.

In good condition.

¶ ESTC: Columbia University, Harvard, Indiana University, Williams College and five locations outside of the United States.



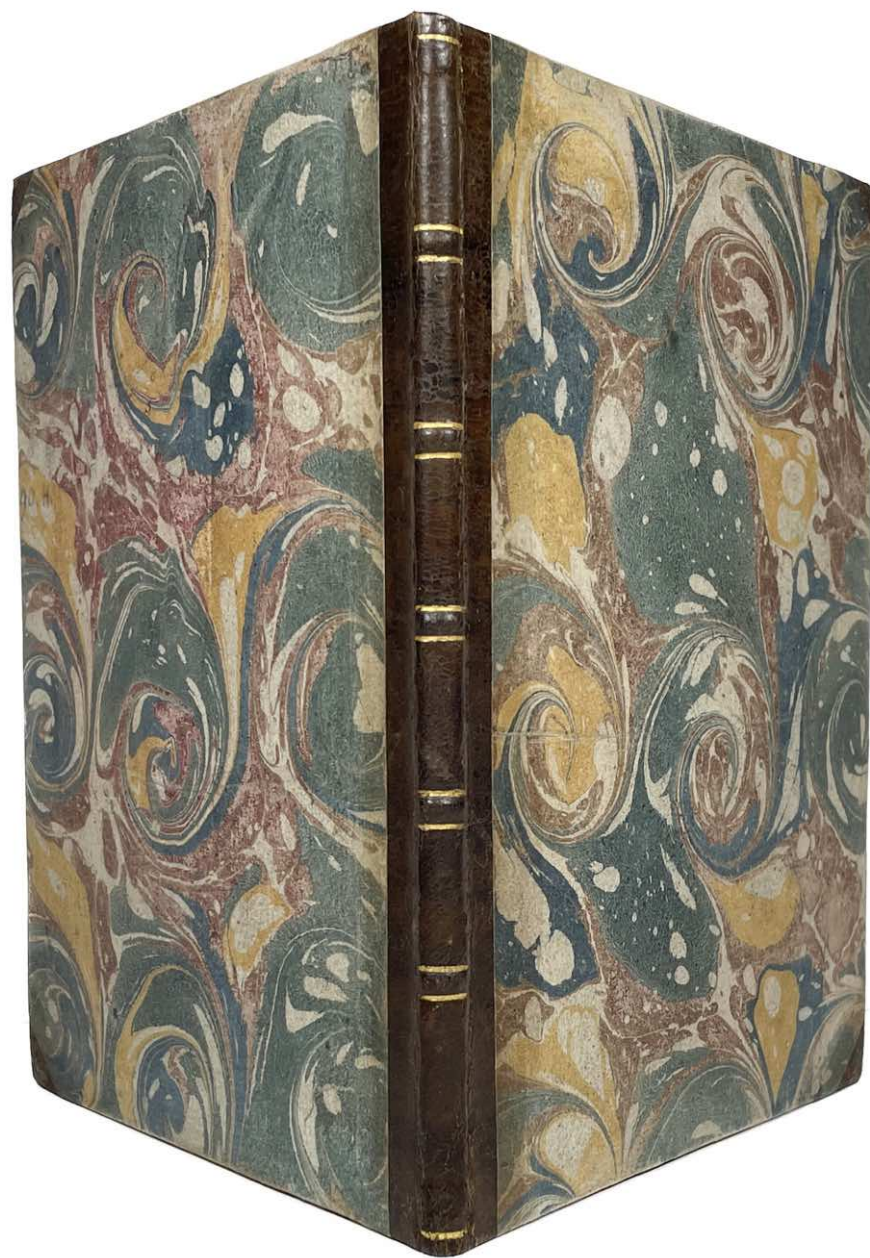
*Soap Made From Olive Oyle  
or Fish Oyle?*

**56. (SOAPMAKING.) A short and true relation concerning the soap-busines. London: Nicholas Bourne, 1641.**

4to. Two ornaments on title page, one woodcut headpiece, one historiated initial, 16, [13], [1 - blank] pp. Handsome half calf over marbled boards in the style of the period, binding made from 17<sup>th</sup> century calf and early marbled paper, 17<sup>th</sup> century paper used for pastedowns and endpapers, title page gutter restored with early paper (not affecting text), light spotting and thumbing (mostly at edges of leaves), some deckles remaining on several leaves. \$2500.00

The FIRST & ONLY EDITION of this complaint from the soapmakers of London against the new soapmakers of Westminster. Within the narrative is information on how soap was made in 17<sup>th</sup>-century England; the business men involved in soapmaking; figures on the price of soap and quantities being produced; and the industry's relationship to the Crown. This is the beginning of the soapmaking guilds in Europe.

"Thomas Overman, Edmond Whitwell, Edwyn Griffen, and divers others to the number of 20. or thirty...had beene apprentices to the trade of Soapmaking, for many years together quietly used that trade." They have built all of the equipment necessary – "Tarris Fats, Oyle Cisternes; Set up Pans" – investing "many thousand pounds." They have followed the laws of soapmaking, and, yet, the Westminster soapmakers have established themselves with help from the Crown.





Mention is made of the original patents granted the London soapmakers and how the Westminster soapmakers are threatening their businesses. According to the London soapmakers, the Westminster competition has copied their techniques; bribed officials at Court to obtain their patent; and are making an inferior bar of soap. Examples of others in the past who have violated soapmaking laws are given as well as a description of the nature of their crime and their subsequent punishment.

Interestingly, as an aid to following the arguments, in the margins are printed the dates of different events and legal documents.

¶ OCLC: Purdue University, Case Western, Brown University, Huntington, Yale, and eight locations outside of the United States.



A TRVE  
RELATION  
OF THE STATE  
OF THE BVSINES  
concerning SOAPE.



Thomas Overman, Edmond Whitwell, Edwyn Griffen, and divers others to the number of 20, or thirty or thereabouts, Freemen of London, that haue beene making

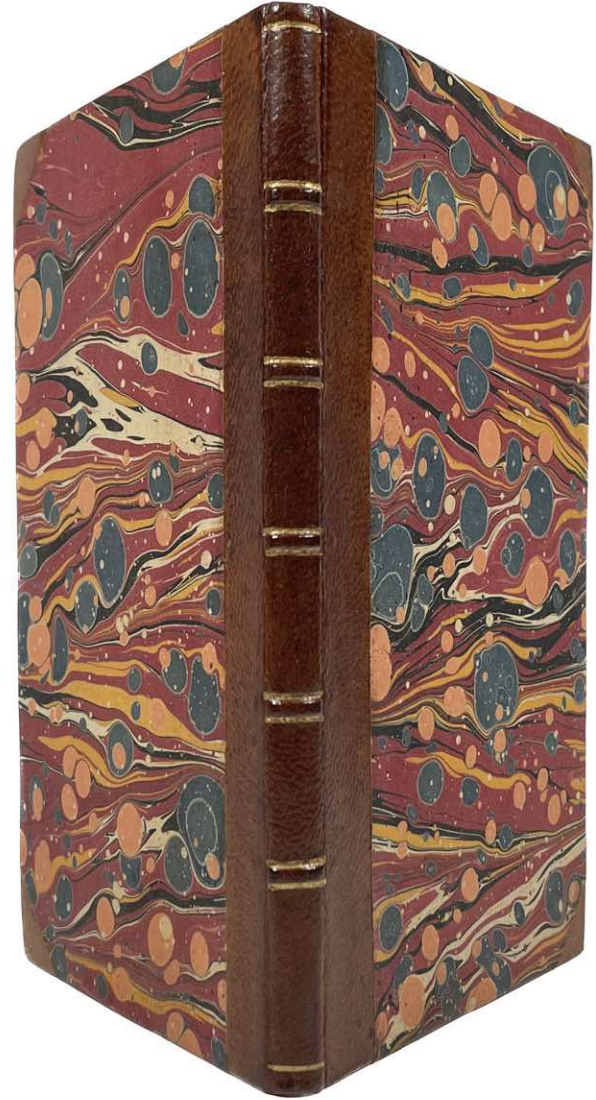
*The Willy Wonka of Early  
19<sup>th</sup>-Century England*

**57. STAVELY, S.W. *The new whole art of confectionary.*  
Blackburn: Wood, 1822.**

12mo in 6s. Two woodcut vignettes in the text. viii, [9]-72 pp. Half sheep over marbled boards in the style of the period, raised bands, gilt fillet on spine, occasional faint foxing, printer's error and early repair to leaf E<sup>3</sup> (see below). \$2500.00

AN UNRECORDED EDITION of this glimpse into the remarkable candies and sweets being made in early 19<sup>th</sup>-century England. Although proclaimed on the title page as the "Ninth Edition" of Stavelly's confectionary cookbook "to which are now added, several new & useful receipts, never before published," we have also had an edition from the same publisher that was described as the "First Edition" that was published a year later (1823). The only thing that is certain is that all early editions of this book are extremely rare (e.g. our edition is unrecorded, the 1823 edition had only one recorded copy, and all others survive in 1-3 copies). Some collector should collect them all and establish priority through an analysis of the recipes and introductions. In any case, what is clear is that all editions of *The new whole art of confectionary* are extremely rare and together, they demonstrate a popular interest in candy making in early 19<sup>th</sup>-century Britain.

It should be noted that all editions of Stavelly's cookbook are provincial imprints and most are from the northwest of England: Blackburn, Liverpool, Derby, Nottingham, and Bristol (the outlier). There are no recorded editions from London, which is very unusual for a cookbook of this popularity. This may also help explain the cookbook's rarity.





THE  
**NEW WHOLE ART**  
OF  
**CONFECTIONARY,**  
**Sugar Boiling,**  
**ICEING, CANDYING,**  
**JELLY MAKING, &c. &c.**

Which will be found very beneficial to **LADIES, CONFECTIONERS, HOUSEKEEPERS, &c.**

*Particularly to such as have not a  
PERFECT KNOWLEDGE OF THAT ART.*

—◆—  
**NINTH EDITION.**  
—◆—

TO WHICH ARE NOW ADDED, SEVERAL  
**NEW & USEFUL RECEIPTS,**  
*Never before Published.*

BY **S. W. STAVELY,**  
**NOTTINGHAM.**

☞ No person will be permitted to re-print this Work,  
on charge of Felony.

—◆—  
**BLACKBURN :**  
*Printed by R. WOOD, in the Market-Place.*

••••  
1822. -

Among the eighty recipes, we find desserts that range from “Tea Cakes” to “Spiced Cakes for a Feast” to “Rice Cheesecakes.” There are also different directions on how to process sugar (boiling and clearing) and how to make barley sugar and sugar loaf. Other recipes include those for “Crushers;” “Pop;” “Piklets;” “Paradise Twist;” “Caraway Comfits;” “Candied Ginger;” “Hunting Gingerbread Nuts;” “Peppermint Drops;” “Candied Lemon;” “Nelson’s Button’s [sic];” “Everlasting Syllabubs;” “Pipe Lozenges;” and “Quince Cream.” There are also recipes for improving wine and how to make, bottle, and maintain cider and various beers (including ale, porter, and perry).

In the introduction Stavely explains that he has been “frequently solicited...by several of the Nobility and respectable Housekeepers, who have known his abilities as a Confectioner” and that he as worked in “the first houses in London, Manchester, Bath, and many other Towns.” He claims that this book will help “Ladies [and] Housekeepers” as well as anyone setting up a business in confectionary. He also makes a very interesting statement about the origin of some of the recipes. He states that when he was younger, he would charge between “ten to thirty shillings” for an individual recipe. Presumably, these are some of the recipes which appear in the cookbook.

With a lovely woodcut vignette of a carriage being pulled by six horses at the bottom of page 36 and another of a swan swimming in a pond on page 63.

On leaf E<sup>3</sup> there is an unusual printer’s error. It appears that the corner of one leaf was folded over when it ran through the press: some type that should be on the recto is on the verso and portions of two lines on the recto are blank. Also, weirdly, some uninked “ghost” type has left an impression on the verso in the margin. The error affects three recipes, though the sense is still clear to two of them.

Otherwise, in good condition.

¶ Not in OCLC.

*The Expanding Market for Tripe*

**58. (TRIPE.) Sentences de police...concernant les marchands cuiseurs de tripes à Paris. Paris: Pierre Prault, 1752.**

4to. Woodcut device on title page, one woodcut headpiece, and one woodcut initial. 1 p.l., 18pp. Stitched as issued, small area of wear at lower outside corner (not affecting text). \$2000.00

The extremely rare FIRST & ONLY EDITION of this work on the regulations around the preparation and sale of tripe and other offal in Paris. Tripe is a delicacy made from the muscle wall of a cow's stomach. To prepare the meat, it is usually boiled and then bleached by a person especially trained in this task (in French, a "cuiseur de tripes").

*In the Middle Ages, the tripe butchers' corporation was founded in Paris by six families, who purchased white or red offal from butchers on a wholesale basis. They prepared the offal and resold it to merchants, who peddled it about the streets, in copper containers, especially ox (beef) tripe with saffron – Larousse Gastronomique.*

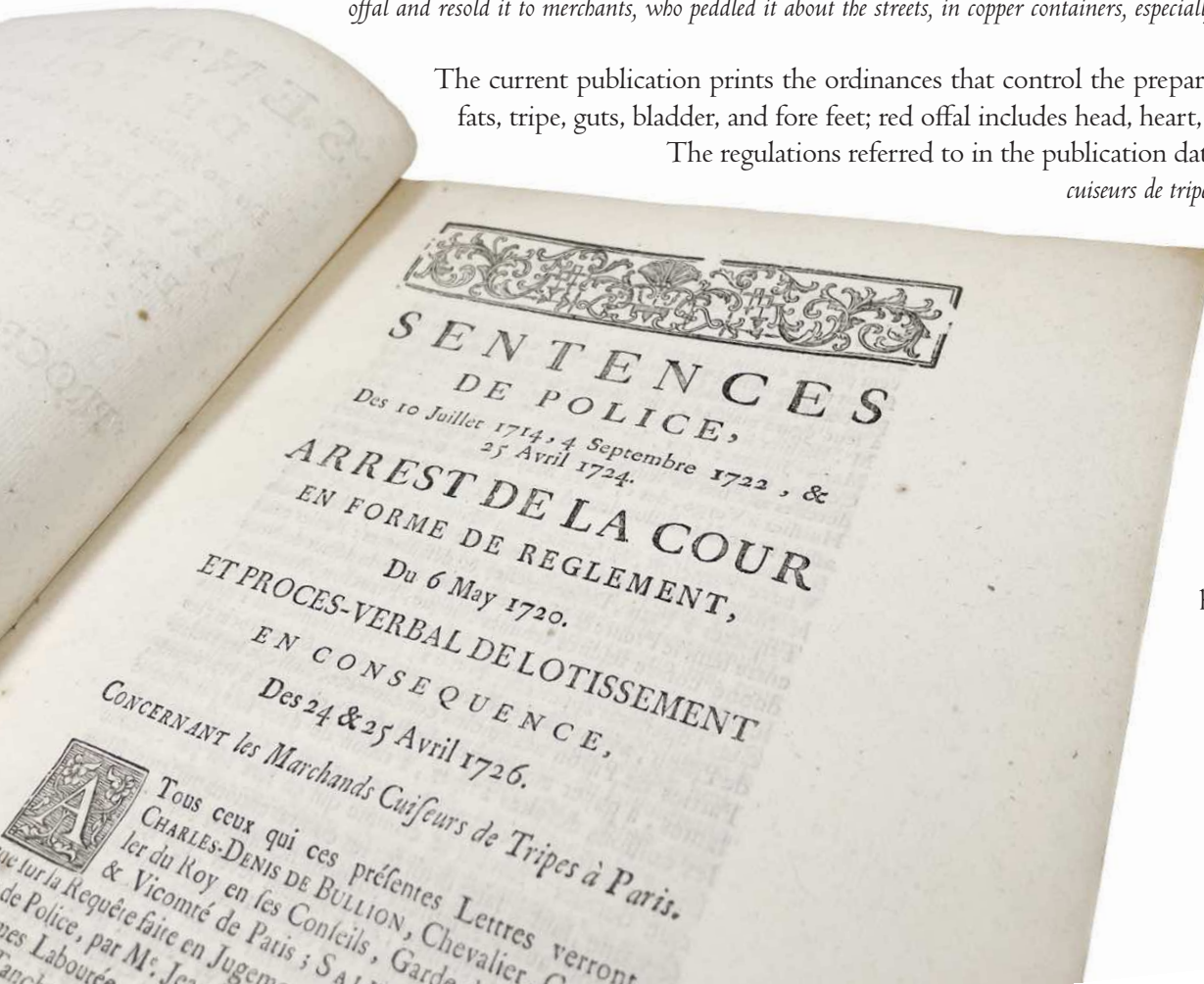
The current publication prints the ordinances that control the preparation and sale of these specialty meats. (White offal refers to fats, tripe, guts, bladder, and fore feet; red offal includes head, heart, liver, lungs, spleen, sweetbreads, tail, diaphragm, and tongue.)

The regulations referred to in the publication date from 1714 to 1726. The last regulation expands the *marchands cuiseurs de tripes* to more than 100 named firms, all organized into ten different "lots."

Tripe is one of the most popular examples of offal (internal parts of animals that fall away from the carcass when butchered – hence the term, "off-fall"). Historically, most offal dishes were consumed by those with modest incomes, but today, recipes for such cuts have had a revival of interest due to the increased sensitivity of not wasting any part of the animal. A few of the popular dishes in France that use tripe today are *andouille* (a cold sausage), *andouillette* (a grilling sausage), and *tripes à la mode de Caen* (carrots, onions, pigs feet, tripe, leeks, herbs, and Calvados).

In very good condition, stitched as issued.

¶ OCLC: one location outside of the United States.





*An Early Work on French Punch*

**59. [TURENNE, cuisinier.] *La véritable manière de faire le punch. Se trouve a la cuisine & a la Librairie du Petit Journal.* [Paris: Alcan-Lévy, 1866.]**

12mo. 29, [4], [1 - blank], [1], [1 - blank] pp. Quarter sheep over marbled boards in the style of the period, single gilt fillet on spine, edges slightly chipped, dog-eared, some thumbing. \$1250.00

The very rare FIRST & ONLY EDITION of this early French book dedicated to recipes for punch. Punch originated in India where it was named *paantsch*. It came to England in the 17<sup>th</sup> century via employees of the East India Company and from there was introduced to European countries. Punch is often made with fruit juices and it can be alcoholic or nonalcoholic; it is also considered a precursor to the cocktail (which is always alcoholic).

The work begins with a poem dedicated to Charles Monselet (a writer who was known as “the king of the gastronomes”) by “T” (presumably Turenne, the “cuisinier”). The poem describes Turenne’s regard for Monselet and asks Monselet to openly admire Turenne’s punch. Next, there is a brief note on the history of punch in France – namely that it came to France from England and once delighted such august drinkers as Marie Antoinette, but that since the revolution it has fallen into obscurity. This is followed by a quote from Grimod de la Reynière which the author hopes will help inspire readers to once again take punch more seriously.



## PUNCH A L'ANGLAISE

« Depuis que l'usage du punch est devenu presque universel en Europe, chacun le compose à sa manière, et l'on peut dire qu'il y a presque autant de différentes sortes de punch que de nations et même d'individus qui le préparent.

« Les uns substituent l'eau-de-vie au rhum ; les autres y introduisent du vin de Champagne ou du vin du Rhin. Ceux-ci suppriment le thé et ne se servent que d'eau bouillante ; ceux-là le prennent à la glace. Celui-ci y fait entrer des jaunes d'œufs ; un autre du kirschwasser ou du marasquin. Enfin, c'est une confusion telle, que ce nom de punch s'applique à une foule de préparations qui diffèrent essentiellement, et dans leurs principes, et dans leur manipulation ; on ne sait plus ce qu'on va boire, lorsqu'on vous sert cette liqueur.

« Beaucoup de personnes croient remédier à cet inconvénient en employant du sirop préparé, pour faire leur punch. Mais ces sirops varient selon le génie de leurs fabricants, et l'on n'en obtient jamais un punch uniforme. D'ailleurs, si fort et si bien fait que soit un sirop de punch, vous n'en obtiendrez

The twelve recipes for punch begin (appropriately) with English Punch. In his description for English punch, Turenne writes that when done properly, this beverage can serve as a preventative remedy against colds when drunk before going to bed. The English punch calls for lemon zest that has been infused in one part lemon juice for an hour, added to Jamaican rum and nine parts hot tea with sugar to taste.

Also included are recipes for rum punch; *eau-de-vie* punch; juniper punch; cherry punch; chartreuse punch; white and red wine punches; punch made with Madeira wine; milk punch; and Roman punch. There is also a section on how to prepare tea.

This delightful little book ends with tips on how to bottle punch and a recipe for a concentrated punch syrup that can be made ready to drink by adding boiling water or light tea. (The author is clearly not fond of this particular recipe but includes it nevertheless in order to complete his list.)

On the title page, it is noted that this publication "can be found in the kitchen" as well as at the book shop of the *Petit Journal* (a popular newspaper that ran from 1863-1944).

Printed on one of the final leaves is "Turenne, cuisiner" (Turenne, cook) and "Paris, Février 1866."

¶ OCLC: University of California (Berkeley), Library of Congress, and three locations outside of the United States.



*Give the Poor a Garden in Which  
to Grow their Own Food*

**60. WANSEY, Henry. Thoughts on poor-houses, with a view to their general reform. London: Cadell and Davies [Salisbury: J. Easton], 1801.**

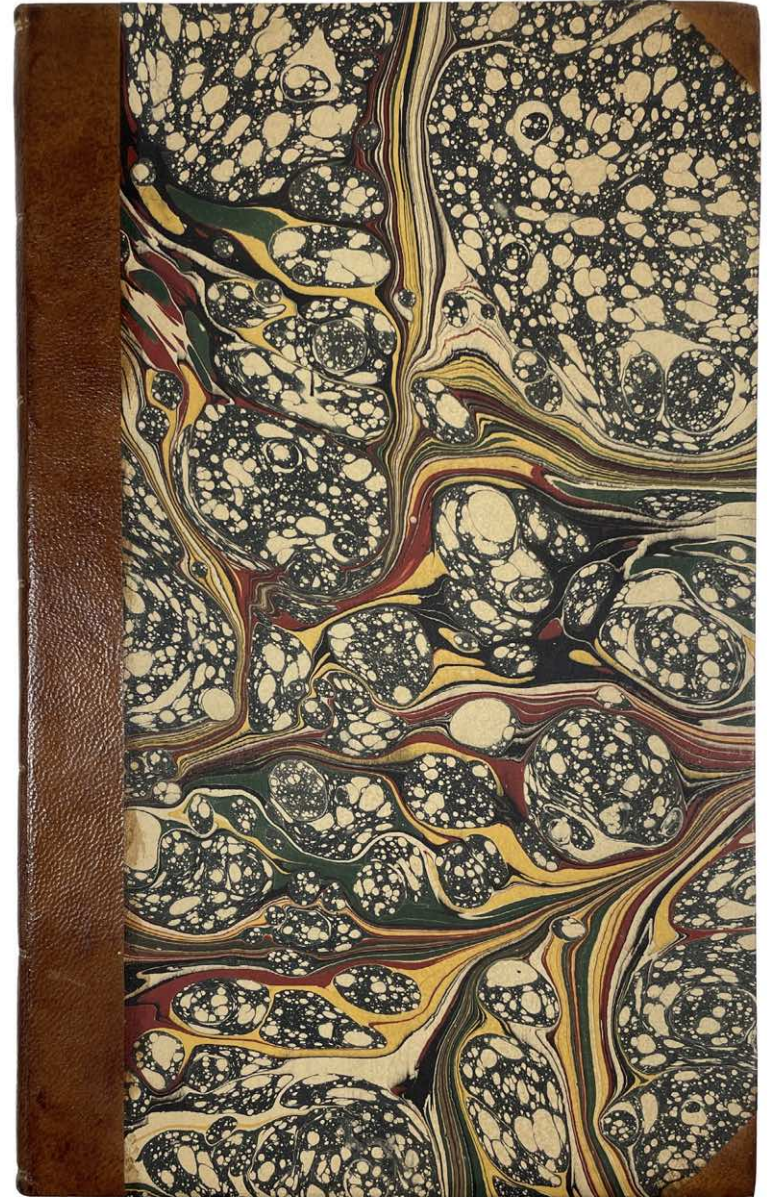
8vo. 1 p.l., 48, [2] pp. Half calf over marbled boards in the style of the period.  
\$1000.00

The rare FIRST EDITION of this work written to arrive at a better management system for supporting the poor and disabled. As the work begins “The chief design of addressing the following Observations to you, is, that by stating the Expences of our Poor, it may be contrasted with the Management of the Poor in other places.” In so doing, Wansey has much to say about the food that is prepared for those living in the poorhouse.

Henry Wansey (1751-1827) studied other towns that were able to reduce their tax to support the poor by making sure that all able-bodied residents of the poor-houses worked on the premises. In the introduction Wansey quotes a contemporary advertisement from a Lancashire newspaper in order to illustrate what he sees as the proper function of a poor-house:

*To train up the children of the poor to habits of industry, religion, and virtue, in order to make them useful members of society; to furnish employment for the poor of all ages, and oblige them to earn their own support, as far as their strength and ability will enable them; to prevent idleness, dissipation, and vice; and to provide a comfortable asylum for old age, disease, or infirmity, when thereby disabled from pursuing their usual occupation — (p. 3).*

To further explore what could be possible to provide for the poor, Wansey collected information about “that well-regulated House of Industry in the Isle of Wight... for the maintenance of their poor.” Wansey found that their success was due to the





The average number of our Poor for that same year was two hundred and twenty-three; our poor-rates amounted to near 400*l.* including some balances paid. There were no salaries paid either to a chaplain, matron, secretary, manufacturer, or schoolmaster, nor money to pay for interest, and yet there was only 154*l.* 4*s.* 9*d.*<sup>1</sup>/<sub>2</sub> remaining in hand at the end of the year.

Let us next compare together the different modes of feeding and managing the Poor in each house, (and in this statement I refer to the printed account published by each) that we may trace out the causes of the vast difference between their expences.

Salisbury Workhouse.		Isle of Wight House of Industry.	
Average of poor in 1798-9	223.	Average of poor in 1798-9	500.
Sums received in all	4361 11	Sums received in all	6644 18
Deduct balance left at the end of the year	154 4	Deduct laid by for a building fund	400 0
Clear expenditure	4207 7	Paid interest on 12,200 <i>l.</i>	488 0
		Balance left at the end of the year	206 9
Should have cost	£. 393	Clear expenditure	5550 9
£. 233	310		
106	183	Meat	516
73	152	Bread	689
93	217	Cheese	134
67	18	Salt Butter	100
	175	Coals	217
	307	Wood Fuel	50
		Malt and Hops	163
		Peas	59
		Potatoes	62
		Rice	55
		Treacle	30
		Vegetables	43
		Milk	106
		Grocery	43
		Chandlery	106
		Clothing	none

B 4

Here

following methodology: they purchased a large piece of land on which all sorts of industry could be practiced. Then they built a large house and the residents planted a produce garden from which they learned gardening and were able to feed themselves very well. They also taught profitable work skills to the residents and sold the goods that they made, including some of the produce that they grew. In this way, the residents learned skills to help them towards independence and the owners of the poorhouse were able to reduce the money needed from the local parish.

According to the many charts in the text, the diet for the poor largely consisted of beef, bread, rice, barley, roots, peas, and potatoes. Wansey provides two recipes on page 20, one for a meat broth and another for a peas broth. In the meat broth the meat is cooked with barley, potatoes, bread, and water. In the vegetarian version, the meat is replaced by peas. There is a note at the bottom that reads "a few onions or leeks boiled separately, and then thrown in, will much improve it." What is especially interesting is that after the cooking instructions Wansey notes the amount of food each broth will produce and how many people it will serve (32 people with 1 1/2 pounds of soup each). The cost for each batch of soup is £2 6.5d.

Also included is an accounting of the population of Salisbury with the conclusion that the town would have shrunk quickly if there hadn't been a resurgence of new settlers. Wansey notes that there have been more deaths than marriages and births in the last many years but adds the caveat that his numbers might be off as "Quakers do not baptize" (= births not reported).

On the final leaf is an errata statement and an advertisement for another work by Wansey regarding the wool industry. The printer's information appears on both the versos of the title page and the errata page.

In very good condition.

¶ OCLC: New York Public Library, Johns Hopkins University, Harvard, Columbia University, and five locations outside of the United States.



*A Rare Study of 17<sup>th</sup>- and 18<sup>th</sup>-Century Whaling  
from a Correspondent  
of Thomas Jefferson*

**61. (WHALING.) Noël de la Moriniere, Simon  
Barthélémy Joseph. *Tableau historique de la peche a  
la baleine.* Paris: Fuchs, 1800.**

8vo. 108 pp. Contemporary marbled calf, morocco lettering piece on spine, gilt double-fillets on spine, single blind fillet on boards, light abrasion in one spot on the lower board, red-speckled edges, marbled endpapers, a few unimportant small spots on a few leaves. \$6000.00

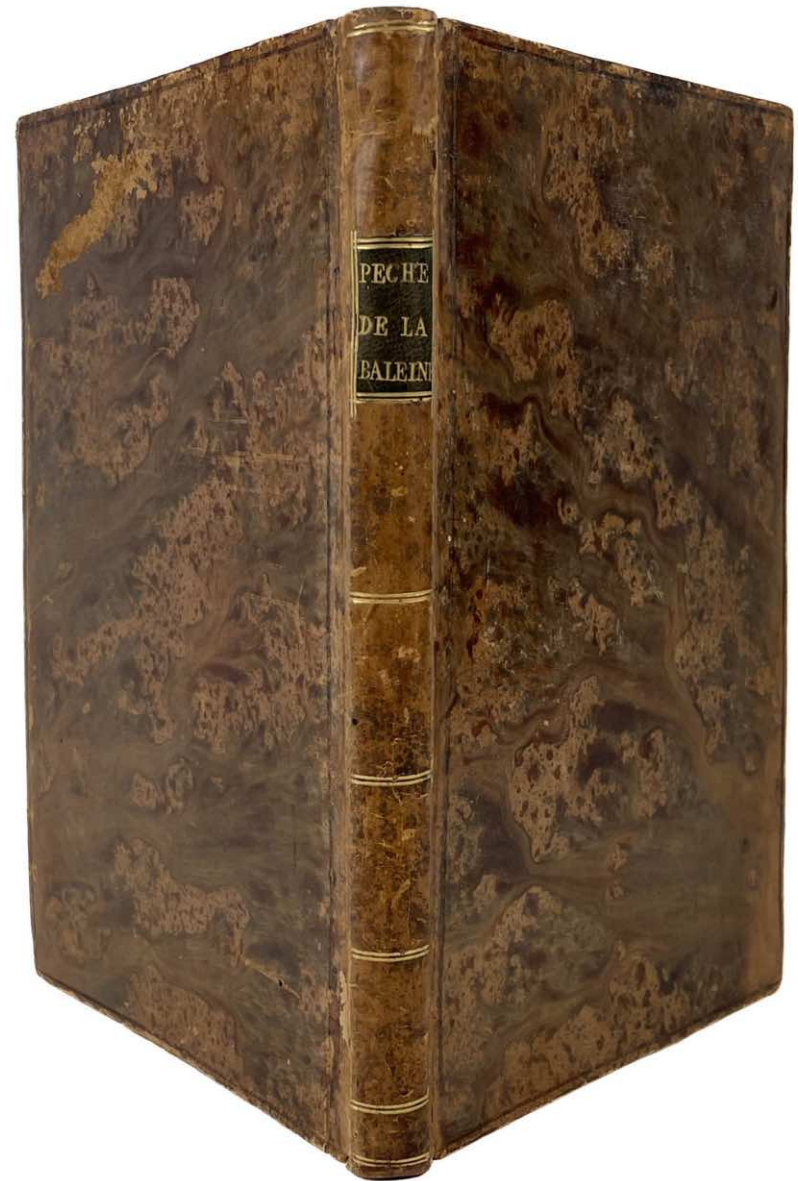
The FIRST EDITION of an extremely rare whaling work, written by Simon Barthélémy Joseph Noël de la Moriniere (1765-1822), a well-known French writer about the fishing industry who once described himself as being born “among the nets and fish in the first fishing port of France” (i.e. Dieppe).<sup>1</sup> His interest in fishing led him to study the industry on a global scale and to become a correspondent of Thomas Jefferson as he sought more information on the fresh and saltwater fish of North America.<sup>2</sup>

In the *Tableau historique de la peche a la baleine*, Noël de la Moriniere discusses whaling from an economic and historic perspective. Chapters discuss whaling in antiquity (beginning with the Basque and Norwegian

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<sup>1</sup> Cochet, L'Abbé, *Galerie dieppoise; notice biographiques sur les hommes célèbres ou utiles de Dieppe*, 1862, p. 107.

<sup>2</sup> In the U.S. National Archives there is a letter from Noël de la Moriniere to Thomas Jefferson discussing Noël de la Moriniere's *Histoire des poissons utiles*. See: <https://founders.archives.gov/documents/Jefferson/03-05-02-0515-0001>.



# TABLEAU HISTORIQUE

DE LA PÊCHE

## DE LA BALEINE;

PAR S. B. J. NOËL,

*Membre du Jury d'Instruction publique et  
de la Société des Sciences de Rouen,  
Corresp. de celles de Paris, de Ratis-  
bonne, Bordeaux, Dijon, Châlons-sur-  
Marne, Grenoble, Poitiers, Boulogne,  
Abbeville, Alençon, etc., etc.*

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A PARIS,

Chez FUCHS, Libraire, maison de Cluny,  
rue des Mathurins.

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THERMIDOR AN VIII.

whalers); the current state of whaling in Europe and America; and how whaling can be revived in France. The final chapter is comprised of 11 pages of tables that describe the cost of outfitting a whaling voyage in Greenland; the same for Holland; the number of ships that were whaling from Greenland ports and the number of whales taken; a table of the equipment needed and purchased to support the fisheries industry as well as the yield of the whales caught from 1669-1778 (this is, in effect, a look at the profitability of the industry); and, lastly, the tonnage of whaling ships at Dunkirk, their destinations (including Brazil, Madagascar, and the Ivory Coast), and their yield. In the list of products needed for a whaling voyage, there is a list of foods and their costs that include meat, butter, salted cod, dried cod, dried haring, biscuit, bread, liqueur (*eau-de-vie* or gin), spices and sugar, lard, cheese, beer, peas, and groats (grain). The food provisions amount to about 14% of the cost of a whaling voyage.

There is mention of the whaling off the California coast as being particularly rich; on whaling from Massachusetts in general and Nantucket specifically; the harpooners from Martha's Vineyard; and praise for the men of the ocean from America ("la supériorité des Américains, ces hommes de mer").

Laid in is a contemporary book review of the *Tableau historique de la pêche à la baleine*. Tipped onto the review is another paragraph (contemporary as well) about how whaling in America has been valued at \$4,000,000.00.

A very good copy in a handsome unsophisticated contemporary French binding.

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



*An Early Work on Basque Wine*

**62. (WINE.) Año de 1399. Ordenanzas originales. Bilbao: Zafra, 1745.**

Folio. Ornate typographic border and one large woodcut vignette on title page, woodcut decorative initials, typographic headpieces, and woodcut tailpieces. 1 p.l., 60 pp. Half sheep over marbled boards in the style of the period, gilt-fillet on spine, raised bands, paper repair in the gutter of the first leaf. \$4000.00

The extremely rare FIRST & ONLY EDITION of this comprehensive review of historical and contemporary production, sales, and harvest of Txakoli wine from the Basque Country. Txakoli is also known as Chacolí as it comes from the Chicaolí de Guetaria region, the only wine region in the Basque Country that resides solely within the Basque Country. This is the earliest wine book we have ever handled on Basque wines.

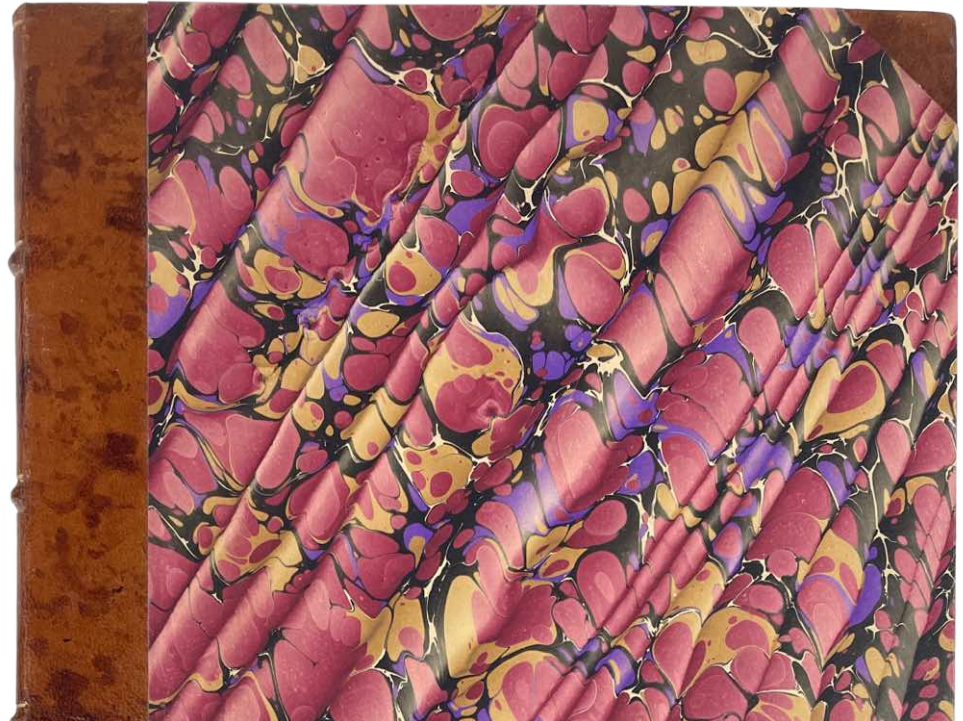
Txakoli wine can be red, white or rosé. The main varietal used to make red Txakoli is Hondarribi Beltza (*beltza* means black in Basque) and the main varietal used for white Txakoli is Hondarribi Zuri (*zuri* is Basque for white). The *beltza* grape is often confused with Cabernet Franc and the *zuri* is genetically identical to a French grape called Courbu Blanc and an American varietal called Noah. According to the *Oxford Companion of wine*, “Nearly all the wine is drunk in local seafood restaurants and Chacolí is almost unknown outside Basque country” (p. 208). Although Basque wine is quite rare today, there is a growing interest in white Txakoli which is often enjoyed as an aperitif for its freshness, low alcohol level, and acidity.

Prior to the 20<sup>th</sup> century, Basque wines were well-known. By the mid-19<sup>th</sup> century, between Bayonne and Bilbao, there were more than 1,000 hectares of vines in production. But unlike most French viticultural regions, the Basque vineyards did not recover from phylloxera and nearly all of the vineyards were decimated. Today there are less than 50 hectares of vines left that are producing Txakoli wines although as of the 1990s, expansion of the vineyards has begun.

The Basque Country has always been conscious of – and protective of – its identity and this comes through in the current publication about Txakoli wine. Some have argued that the origin of the name of the wine comes from the Basque expression *etxeke ain*, “for the home.”<sup>1</sup> This makes sense as Txakoli wine was, and continues to be, wine made for local consumption. In the current publication, this principal, and how it is protected, is spelled out in legal terms.

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<sup>1</sup> See <https://www.arteanwines.com/what-is-txakoli/> for a discussion of Txakoli wines.



Año de 1399.

**ORDENANZAS  
ORIGINALES,  
QUE ESTA NOBLE VILLA DE BILBAO  
HIZO, Y TIENE EN SU ARCHIVO,  
PARA LA CONSERVACION  
DE SVS HEREDEROS PROPIETARIOS,  
Y FORMA DE VENTA, Y VIEDO  
QUE HA DE AVER,  
DURANTE EL CONSUMO  
DE LOS VINOS DE SV COGECHA,  
CON LAS CONFIRMACIONES  
DE SUS MAGESTADES  
(QUE SANTA GLORIA AYAN)  
Y SENTENCIAS DE LAS CARTAS  
EXECUTORIAS DE SU RAZON.**

SAN GREGORIO



NACIANCENO.

Con Licencia: En BILBAO, por la Viuda de Antonio de Zafra. Año de 1745.

The current work spells out the ordinances concerning Txakoli wine production and the Cofradía de San Gregorio Nacianceno in Bilbao. What is interesting is that this particular Cofradía (brotherhood) was the guild for winemakers in Bilbao. In addition to looking out for the commercial interests of the winemakers, the brotherhood organized religious observances and celebrations (e.g. masses, funerals, and baptisms) for its members.<sup>2</sup>

The book covers the rights of the winemakers from 1399 to 1745. Most importantly, these rights include a commercial monopoly of the production and sale of Txakoli wine. Additionally, the regulations include a law that states that as long as there is Txakoli wine available in Bilbao, wine from the outside (i.e. not-Txakoli wine) cannot be sold in Bilbao. The way in which wine was enjoyed and circulated in Bilbao at this time is further illustrated in some of the other regulations: the price of the wine will be what the town authorities establish; anyone transporting outside wine will be punished; anyone “pouring” (i.e. selling) outside wine will be punished; and specific rules for wine being served at home, in *bodegas* (wine bars), and at taverns.

There is also mention of an exception that can be made for the sick: if you are sick, you may buy Castilian white wine at a tavern, even when the local wine hasn’t run out. When referring to outside wines, reference is made to the wines of La Rochela (La Rochelle), Galicia (northwest Spain), Burdeos (Bordeaux), and Portugal, and how anyone caught selling these wines will be fined.

With a large woodcut vignette on the title page depicting people kneeling and standing before a table (one of whom is holding a cluster of grapes). On the table is a giant chalice, a book, and a candlestick. In the background is a Christ figure surrounded by viticultural tools. Saint Gregory of Nazianzus (329-390) was one of the Cappadocian fathers and was known as “The Theologian” for his oratory skills. It may be that Saint Gregory of Nazianzus was the namesake for the winemakers’ brotherhood because of Gregory’s association with the Eucharist, the ceremony in the Last Supper where the bread and wine are consecrate and consumed.

In very good condition.

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

<sup>2</sup> See [https://www.buber.net/Basque/History/jw\\_bilbao.php](https://www.buber.net/Basque/History/jw_bilbao.php), which also includes an interesting history of 16<sup>th</sup> century Bilbao.



*Winemakers Hiding their Inventory*

**63. (WINE.) Arrest de la Cour des Aydes, portant reglement pour la visite & exercice dans les caves, celliers & pressoirs des particuliers, sujets aux inventaires, depuis les vendanges susqu'aux inventaires. [Paris: Saugrain & Prault], 1685.**

4to. Woodcut headpiece. 3, [1 - blank] pp. Half sheep over marbled boards in the style of the period, raised bands, single gilt fillet on spine, light marginal dampstaining. \$1200.00

The extremely rare FIRST & ONLY EDITION of this very early attempt by the government to better regulate the wine industry.

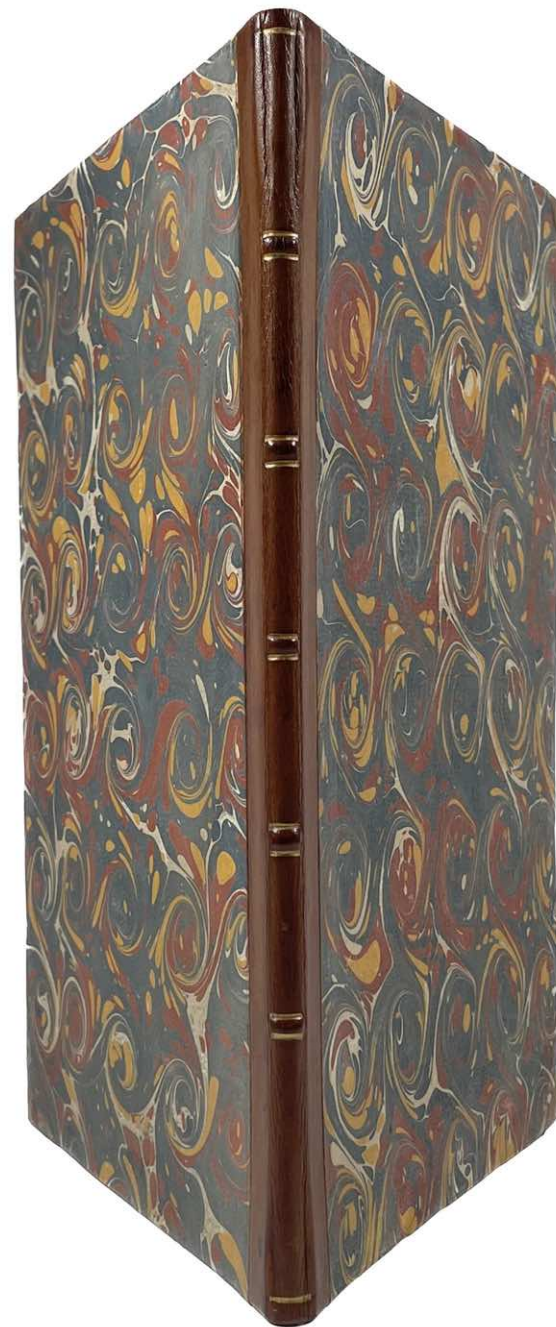
Apparently, the winemakers and cellar masters of Paris were not being honest about the size of their wine inventory. This lack of honesty was costing the government money as taxation was based upon inventory. According to an earlier law from 1680, the Cour des Aydes was given the right to inspect wine inventories, but, in practice, "plusieurs Vignerons" were preventing this from occurring. Firstly, they inhibited inspectors from gaining entry into their "Caves, Celliers & Pressoirs" (wine caves, cellars, and presses). To combat this, the current regulation states that all doors must be opened for the inspectors and, if they can not gain access, they can bring locksmiths to force the doors open (but that this must be done in front of neighbors or witnesses).

Secondly, the regulation accuses winemakers of hiding portions of their inventory at other locations during the month following the harvest. This defrauds the Cour des Aydes of a portion of their tax revenue. It is interesting to note that the Cour des Aydes accuses the winemakers of transferring this inventory at "heures indûes" (undue hours).

Until the French Revolution, the Cour des Aydes administered excise tax and custom duties in France.

In good condition.

¶ Not in OCLC or the usual gastronomic bibliographies.



*A Comet That Brings  
Great Wines*

**64. (WINE & astronomy.) Le thélescope. [Paris: De Stahl, 1819.]**

Bifolium: 26.9cm x 21.6cm (folded). Large woodblock vignette. 4 pp. Unbound, large expert paper repair to corner of second leaf (not affecting text), a few tiny holes filled on lower leaf affecting a few letters, deckled edges. \$2000.00

The extremely rare FIRST & ONLY EDITION of this announcement of a new comet that will bring a good harvest and great wine. Beyond predicting a great vintage, the pamphlet describes the nature of comets including a history of the most exceptional comets viewed in France since the year 817; a scientific explanation of comets; and a description of the various types of tails that comets create. The magnificent woodcut depicts a Merlin-like astronomer looking at a star through a telescope. In front of him is a celestial globe and a manuscript.

The author writes that the past comet of 1811 accompanied an excellent year for winemaking. For this reason, people should expect this year's comet (1819) to do the same. The writer notes that the comet is creating quite a hubbub in Paris and it is visible to the naked eye.

*Depuis le 2 juillet 1819, une nouvelle Comète apparaît sur l'horizon, au nord-ouest de Paris: les habitans de cette grande cité se rendent en foule, tous les soirs, sur les quais qui bordent la Seine, et sur les boulevards intérieurs et extérieurs, pour y former des conjectures sur ce phénomène qui n'offre au plus grand nombre que l'heureux présage d'une abondante récolte : sur tout dece bon vin qui, en réintégrant dans tous ses droits l'aimable gaieté française, nous sera oublier tous les maux éprouvés entre deux comètes.*

Roughly translated to:

*Since July 2, 1819, a new Comet has appeared on the horizon, northwest of Paris: the inhabitants of this great city go in crowds, every evening, to the quays which border the Seine, and to the interior boulevards and external, to form conjectures on this phenomenon which offers to the greatest number only the happy omen of an abundant harvest: on all this good wine which, by reinstating in all its rights the amiable French gaiety, we will forget all the evils experienced between two comets.*

The “evils” to be forgotten may be those around the Napoleonic Wars. The period from 1811 to 1819 was the era of Napoleon's rise to power and eventual defeat and exile.

At the end is a humorous dialogue between Babet and Fanchon to the air of “Je loge au quatrième étage” (I am staying on the 4<sup>th</sup> floor).<sup>1</sup> This part of the publication is typical of popular street literature of the period. The dialogue, which discusses the comet, wine, politics, and drinking and singing, is entitled “L'heureux pronostic.” It is signed “P.C.” and is followed by the note “Cinq Exemplaires ont été déposés conformément à la loi (five copies have been deposited in confirmation to the law).”

¶ Unrecorded, although we were able to locate a similar publication with the title *Le Thélescope des amateurs du bon vin* (OCLC: Bibliothèque national de France only).

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<sup>1</sup> Amazingly, one can hear the air here: [https://fr.wikisource.org/wiki/%C5%92uvres\\_comp1%C3%A8tes\\_de\\_B%C3%A9granger/La\\_Mouche#Air\\_note\\_255](https://fr.wikisource.org/wiki/%C5%92uvres_comp1%C3%A8tes_de_B%C3%A9granger/La_Mouche#Air_note_255)





# LE THÉLESCOPE

EXPLICATION

De la fameuse Comète de 1819, précédée d'une  
Astronomie sur la nature des Comètes et  
Comète attire en  
ux; quelle



*With an Early Description of  
the Wines of Beaujolais*

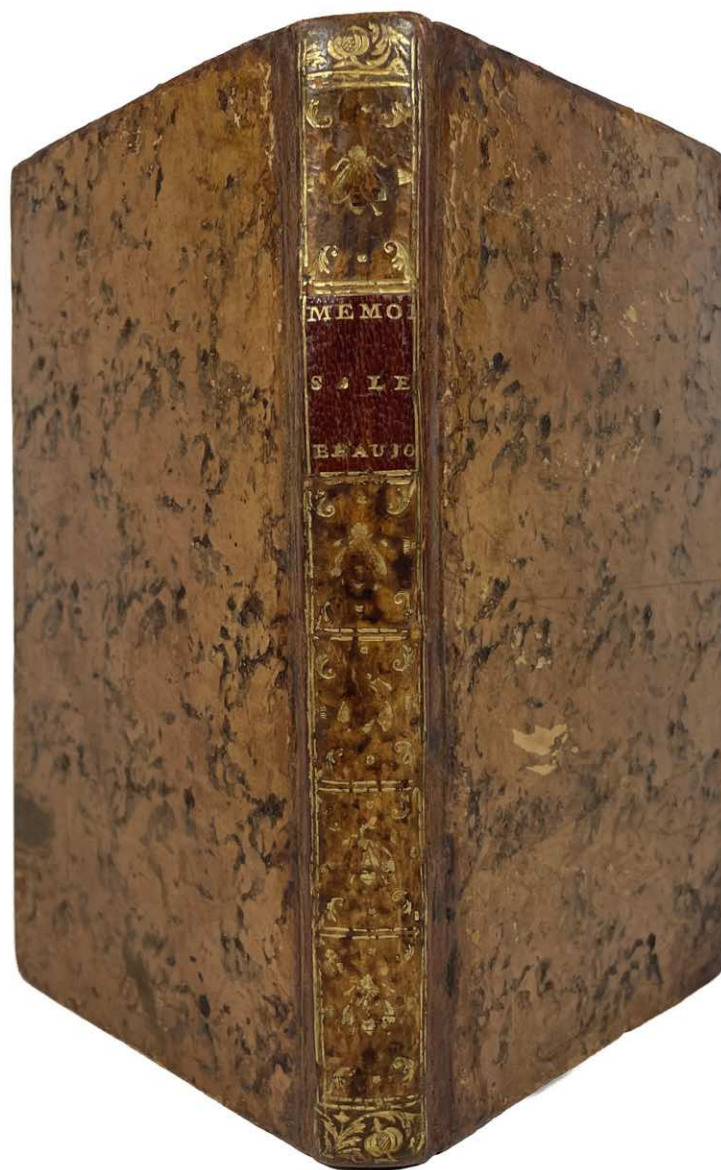
**65. (WINE.) Brisson, Antoine François. Mémoires historiques et économiques sur le Beaujolois. Avignon: Reguilliat, 1770.**

8vo. Woodcut device on title page, woodcut head and tailpieces, woodcut initials. xvi, 272 pp. Contemporary calf, spine gilt, red morocco lettering piece on spine, expert repairs to hinges and corners, edges stained red, marbled endpapers, light toning on the final leaves in the margins due to leather shadowing, natural paper flaw to R<sup>3</sup> not affecting text. \$3750.00

The very rare FIRST & ONLY EDITION of this study of the Beaujolois region of France, very much sought after by collectors of wine books as it contains the second earliest description of the vineyards and wines of Beaujolois. The first description was a wine merchant's guide by Brac fils, that appeared a few months earlier as *Le commerce des vins* (1769).

The first 74 pp. of *Mémoires...sur le Beaujolois* are concerned with the history of the region beginning in the year 967 and up to the present. Mention is made of its place in Burgundy; the Princes Seigneurs du Beaujolois; the house of Bourbon; and Beaujolois' relationship to the government in Lyon. At this time, Lyon was becoming an important place for industry in France and Beaujolois was the popular wine among the workers and in the *bouchons* (restaurants) of Lyon.

The second section is entitled "Des Forces du Beaujolois" and it describes the people, the agriculture, and overall economy of Beaujolois. Although reference to the vineyards of Beaujolois appears on p. 75, the fullest section occurs on pp. 100-107. There we find mention of how "la





MÉMOIRES  
HISTORIQUES  
ET ÉCONOMIQUES  
SUR LE  
BEAUJOLAIS,  
OU

RECHERCHES ET OBSERVATIONS  
sur les Princes de BEAUJEU, la Noblesse, l'Histoire  
Naturelle & les principales branches d'Agriculture,  
de Commerce & d'Industrie du Beaujolois.  
Par M. BRISSON, de l'Académie de Villefranche,  
de la Société Economique de Berne, des Bureaux  
d'Agriculture de Beauvais & de Lyon, Inspecteur du  
Commerce & des Manufactures de la Généralité de  
Lyon.

Malheur à ces cœurs durs & nés pour les forfaits,  
Que les besoins d'aujourd'hui n'attendrissent jamais.



A AVIGNON,  
Et se vend A LYON,  
Chez V. REGUILLIAT, Libraire, place Louis le Grand,  
M. DCC. LXX.

culture des vignes fait la plus grande ressource des habitants” (the cultivation of vines is the greatest resource of the inhabitants [of Beaujolais]). The wines are then listed, and it is interesting to note that a few of them are now subsumed into larger appellations: Jullienas; Chenas; Fleurie; Villé and Lantigné (both Beaujolais Villages); and Quincié, S. Lager, and Charentay (all part of Brouilly today). Mention is made of the conditions for vineyard cultivation; the commerce around the wines of Beaujolais; how the quality of the wine depends on the vineyard’s site; and how the vocabulary about wine is very localized. In the preface, we read that Brisson was assisted by l’Abbé Rozier (the famous French author on agriculture and wine) on the nomenclature of the vine.

The spine is gilt-stamped with an illustration of an *abeille* (bee) in five of the six compartments. This is because this copy comes from the library of Louis Paul Abeille (1719-1807), a French economist who was the Inspector General of Manufactures and Commerce in 1765 and from 1769 to 1783, the Secretary of Commerce. He was also a member of the Société royale d’agriculture.

On the recto of the lower free endpaper are written some contemporary notes directing the reader to certain pages.

On the upper pastedown is the 19<sup>th</sup>-century bookseller’s ticket “Librairie F. Savy.” It is interesting to note that Librairie F. Savy published Pasteur’s *Étude des vins* in 1873.

A very good copy.

¶ Chwartz vol. I, “B,” p. 152; OCLC: Cornell University, Harvard, and five locations outside of the United States. Not in Bitting, Cagle, Maggs, Fritsch, Oberlé, Simon, or Vicaire.



*The First Example of Color Printing  
in California*

**66. (WINE.) California Burgundy. Compliments of the Italian Swiss Colony, Asti, Cal. [San Francisco]: Edward Bosqui & Co., 1877.**

48.1cm x 33.3cm. A few expert paper repairs in the margins (only discernable if you hold the plate up to the light), otherwise bright. \$3000.00

This is one of the ten famous chromolithograph plates from Edward Bosqui's ampelography, *Grapes and grape vines of California*, originally "published under the auspices of the California State Vinicultural Association [and] oleographed by Wm. Harring from original water color drawings by Miss Hannah Millard" (from the title page of the book).

This is from the set of plates that were reused by the Italian Swiss Colony and printed with the winery's name in the margin at the bottom. The Italian Swiss Colony was an incredibly important and successful winery in late 19<sup>th</sup>- and early 20<sup>th</sup>-century California. When Bosqui's book didn't sell well, they repurposed the prints as advertising for their winery.

Interestingly, when this plate was used in Bosqui's book, it was identified as "Black Hamburg;" in our version it is "California Burgundy." According to Jancis Robinson, Black Hamburg is Schiava Grossa, common in the Triol, and also known as Trollinger. For the winemakers at the Italian Swiss Colony, this would have been a familiar grape and they might have seen it as California's answer to Burgundy.

Ampelographies are illustrated guides to grape varieties usually intended to document a specific region. They became quite popular in the 19<sup>th</sup> century as identification of specific grape cultivars became essential to combat phylloxera and the genus *vitis* is particularly prone to mutations. For book collectors interested in oenology and viticulture, ampelographies are especially prized for their spectacular plates, usually printed in color lithography.

It should be noted that a copy of the book containing all ten plates sold at the Bill Reese sale in May, 2022, for \$478,800.00.

A lovely example.



*An Unrecorded Early Broadside  
on French Wine*

**67. (WINE.) Ceaux du conseil des domaines & finances du Roy ayant ...le commerce des vins rouges. Brussels: Fricx, 1707.**

Broadside: 20.8cm x 23.6cm (oblong.) Large woodblock historiated initial. Signs of having been folded, lower right corner excised (not affecting text).  
\$1500.00

The extremely rare FIRST & ONLY EDITION of this royal decree seeking to control the price of wine coming from France into (what was then) the Spanish Netherlands. Written by the king's ministers, the regulations are directed at French red and white wines and the import fees that are incurred. The king stipulates that his provinces will not pay more than 15 *florins* per "150 pots" of reds and 20 *florins* for white. One pot was almost one liter.

The wine trade had been flourishing in the Netherlands until high import taxes began to slow down commerce.<sup>1</sup> The current decree ensures that all "Receivers, Collectors, Controllers, Clerks & Guards" will settle business according to the pre-agreed taxation levels.

The types of wines listed are interesting to note, as well as how they are classified. For the wines described as "red and *clairrets*," the regulation include those from Champagne, Burgundy, Lorraine, Paris, Ruelle, Argenteuil, Huy, Mulceau, and Hermitage. For the whites, which bear a larger tax, the law applies to those wines and liquors from Paris, Ay, Frontignan, Arbois, Ciudad (La Ciotat), and Muscat.

With a handsome woodblock historiated initial depicting a king with crown and scepter set to the side while he holds a book in one hand and a raised sword in the other.

In good condition.

¶ Not in OCLC.

<sup>1</sup> It is interesting to note that this is a concern even today in the United States as federal regulators try to protect the U.S. wine market by adding enormous import taxes on wines coming in from France.



Eux du Conseil des Domaines & Finances du Roy ayant esté informés que le Commerce des Vins Rouges & Clairets qui a cy-devant fleury dans les bonnes Villes de ce Pays , se trouve notablement diminué par le Droit de trente florins par Piece que l'on a levé depuis que ces Provinces sont sous l'obéissance de Sa Majesté , & voulant y pourvoir , & faciliter aux Sujets du Roy , le moyen de continuer ledit Commerce avec avantage , ont pour , & au nom de Sa Majesté , de l'ordre exprès

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NOTICE

*Sur la Décoloration du Vinaigre, et  
nouveau procédé pour Décolorer cet  
acide, et autres liquides végétaux,  
par le charbon animal.*

Par M. FIGUIER, Professeur de Chimie à l'École  
Spéciale de Pharmacie de Montpellier.

*Lu à la Séance de la Société des Sciences  
et Belles-Lettres le 27 Décembre 1810.*

**D**E tous les acides végétaux, celui qui  
porte le nom de vinaigre, est, sans con-  
tredit, le plus anciennement connu et le  
plus utile; sa facile préparation, les moyens  
qu'on a de se le procurer en grande quan-  
tité, à un prix très-modique, dans presque

*To Remove the Color from Wine*

68. (WINE & chemistry.) Figuiet, Pierre Oscar. [Drop title:]  
Notice sur la décoloration du vinaigre. [Montpellier: Tournel,  
1810.]

8vo. 14, [1], [1 - blank] pp. Quarter sheep over marbled boards in the style of the period, double blind fillets on spine. \$1750.00

The extremely rare FIRST & ONLY EDITION of Pierre Figuiet's announcement of his discovery of how to use animal carbon to remove the color from different vegetal acids. According to Figuiet, this process will have great utility in the making of medicine as well as in many branches of the domestic arts, including the making of wine, perfume, distillation, and confectionary.

Animal carbon is made from the bones of animals and as a natural absorbate it decolorizes liquids. Figuiet describes how to make the carbon and then how it can be used. He explains its application in winemaking (and still retain its smell and taste) and how it can be used to remove the color from sulfuric ether. He also tells how the process could be helpful in the vinegar industry as animal carbon can convert red wine vinegar to white vinegar. (At this time, white wine vinegar was more marketable than red vinegar.)

Figuiet (1759-1817) had studied with Antoine François Fourcroy at the College of the Jardin du Roi and Jacques François Demachy at the College de Pharmacie de Paris. He was a successful professional pharmacist as well as a professor of chemistry at the École spéciale de pharmacie de Montpellier. Although his work on animal carbon was his most important contribution to science, he also conducted research in the chemistry of gold and on the composition of purple thistle and chickpeas.

This essay was read at a meeting of the Société des Sciences et Belles-Lettres on the 27<sup>th</sup> of December, 1810.

A very good copy.

¶ Not in OCLC.



*Chemistry Applied to Viticulture*

**69. (WINE & chemistry.) Persoz, Jean François. *Nouveau procédé pour la culture de la vigne*. Paris: Masson, 1849.**

8vo. Two folding plates. viii, [9]-32pp. Quarter sheep over pastepaper boards in the style of the period, original printed upper wrapper preserved, one page has some minor ink spots, light foxing on some pages and the plates. \$2000.00

The FIRST & ONLY EDITION of Jean François Persoz' work concerning the application of agricultural chemistry to viticulture.

In the *Nouveau procédé*, Persoz studies the effect of phosphates and carbonates during vine cultivation. Experiments are described; critiques of past fertilizing techniques are given; and Persoz provides careful descriptions and diagrams of his method. According to Persoz, better control of the fertilizers used in viticulture will enable a control of the cellular growth of the wood and the flower in such a way that the natural qualities of each grape variety and its site will come through in the wine produced.

The folding plates depict unusual trellising and planting methods as well as grafting techniques. The engravings are finely drawn and each includes multiple figures that are explained and referred to throughout the *Nouveau procédé*.

Jean François Persoz (1805-1868) was a French chemist who discovered the enzyme diastase (also known as amylase), the properties of dextrin, and coined the name cellulose. He studied under Louis Jacques Thénard, taught chemistry at the University of Strasbourg, was the director of the École de Pharmacie in Strasbourg, and was later professor of dyeing and calico-printing at the Conservatoire des Arts et Metiers.

In good condition.

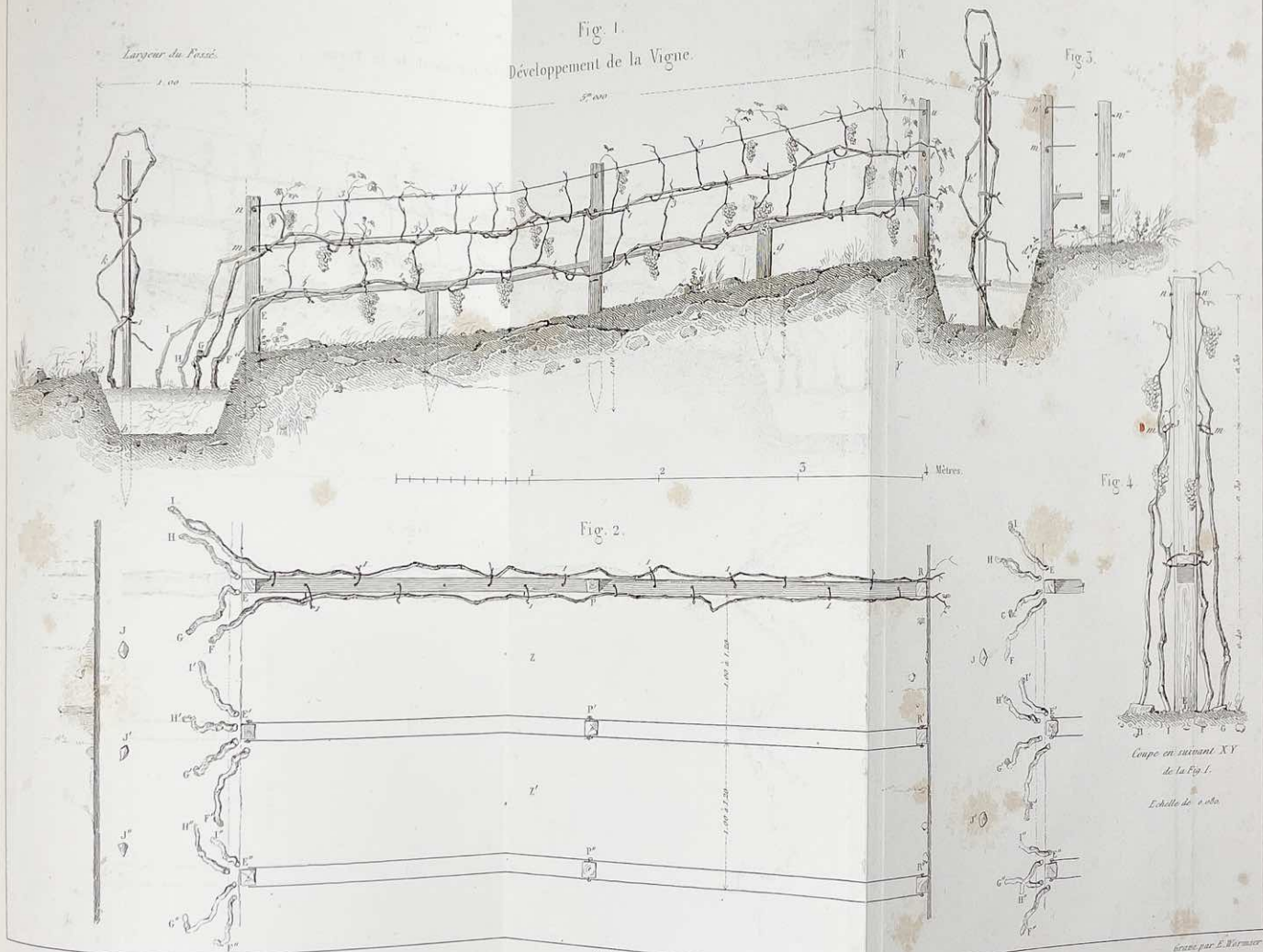
¶ OCLC: California State Library, California State University (Fresno), University of California (Davis), University of Massachusetts Amherst, and five locations outside of the United States.



LA CULTURE DE LA VIGNE.  
 qui tous les ans menace la vigne,  
 et d'accumuler les feuilles au  
 pied de chacun des ceps qui consti-

tantages de notre méthode :  
 frais de culture ;  
 et l'usage de terres stériles, des

d'en consacrer au moins la  
 moitié à des productions  
 alimentaires, tout en obte-  
 nant un rendement plus abun-  
 dant et sans surcroît de tra-  
 vail et de dépenses, et sans  
 être obligé d'échanger  
 les labeurs, souvent au moment  
 où les vignes ont besoin  
 des aliments nécessaires à son  
 développement, trouverait ainsi le moyen  
 de conserver sa vendange  
 et de ne pas être obligé de  
 payer à des ouvriers malheureux  
 des salaires exorbitants.





The Groundbreaking Winemaking Method  
 Invented by a French Woman

70. (WINE.) Choiset, J.C. [Drop-title:] Le guide indispensable aux propriétaires-vignerons, brasseurs, fabricans de cidre, distillateurs d'eaux-de-vie de grains, de fécules et autres matières fermentescibles, pour faire avec succès l'application de l'appareil vinificateur, inventé par M<sup>lle</sup> Elisabeth Gervais. Paris: rue de la Feuillade, 1823.

DU NOUVEAU SYSTÈME DE VINIFICATION,  
 DE SES EFFETS ET DE SES RÉSULTATS.

§ 1<sup>er</sup> Les innovations les plus salutaires en toutes choses, de même que les plus simples améliorations dans les arts utiles, rencontrent beaucoup plus de résistances dans la routine et les préjugés, que dans la raison.

Que l'on soumette en effet une amélioration sensible dans un art industriel, à deux hommes également instruits, et également capables de l'apprécier, celui des deux qui aura l'habitude d'exercer cet art, avec la méthode même la plus défec- tueuse, ne se rendra pas aussi promptement à l'évidence de cette amélioration, que celui qui n'aura point à se dépourvoir du préjugé inhérent à toute espèce d'habitude.

L'homme qui n'est point asservi par la routine, adopte avec confiance une méthode dont le bon sens lui démontre la supé- riorité, et marche rapidement vers le succès, tandis que l'autre perd un temps précieux à se débattre dans les entraves de la routine, et à lutter contre sa propre raison.

Voilà pourquoi les savantes théories imprimées depuis trente ans, dans des esprits vierges et sans préjugés, ont porté les arts et les sciences à une perfection à laquelle les praticiens, les plus consommés dans les anciennes méthodes, ne se seraient peut-être jamais élevés.

§ 2. L'Appareil Gervais a éprouvé dans son application au mout de raisin, toutes les résistances de la routine et de la malveillance, et si quelques agronomes éclairés, exempts de préjugés, et passionnés pour la propagation des découvertes utiles, n'eussent pas donné l'exemple, la méthode nouvelle serait encore ensevelie dans l'oubli.

Cependant, à peine l'impulsion fut-elle donnée, que l'em- ploi de l'Appareil vinificateur a surpassé, pour l'amélioration des vins, l'attente de l'inventeur lui-même. Chaque succès en a déterminé de nouveaux; les convertis ont fait à leur tour des prosélytes, et l'intérêt personnel a triomphé souvent de la pré- vention; car après avoir décrié les choses nouvelles, sans s'être donné la peine de les étudier, il faut bien consentir à les admettre quand on y trouve son avantage.

8vo. One full-page plate, 30, [2 - blank] pp. Original pink printed wrappers, early shelf label on spine, stitched as issued, loss to lower corner of first leaf due to natural paper flaw (not affecting text). \$950.00

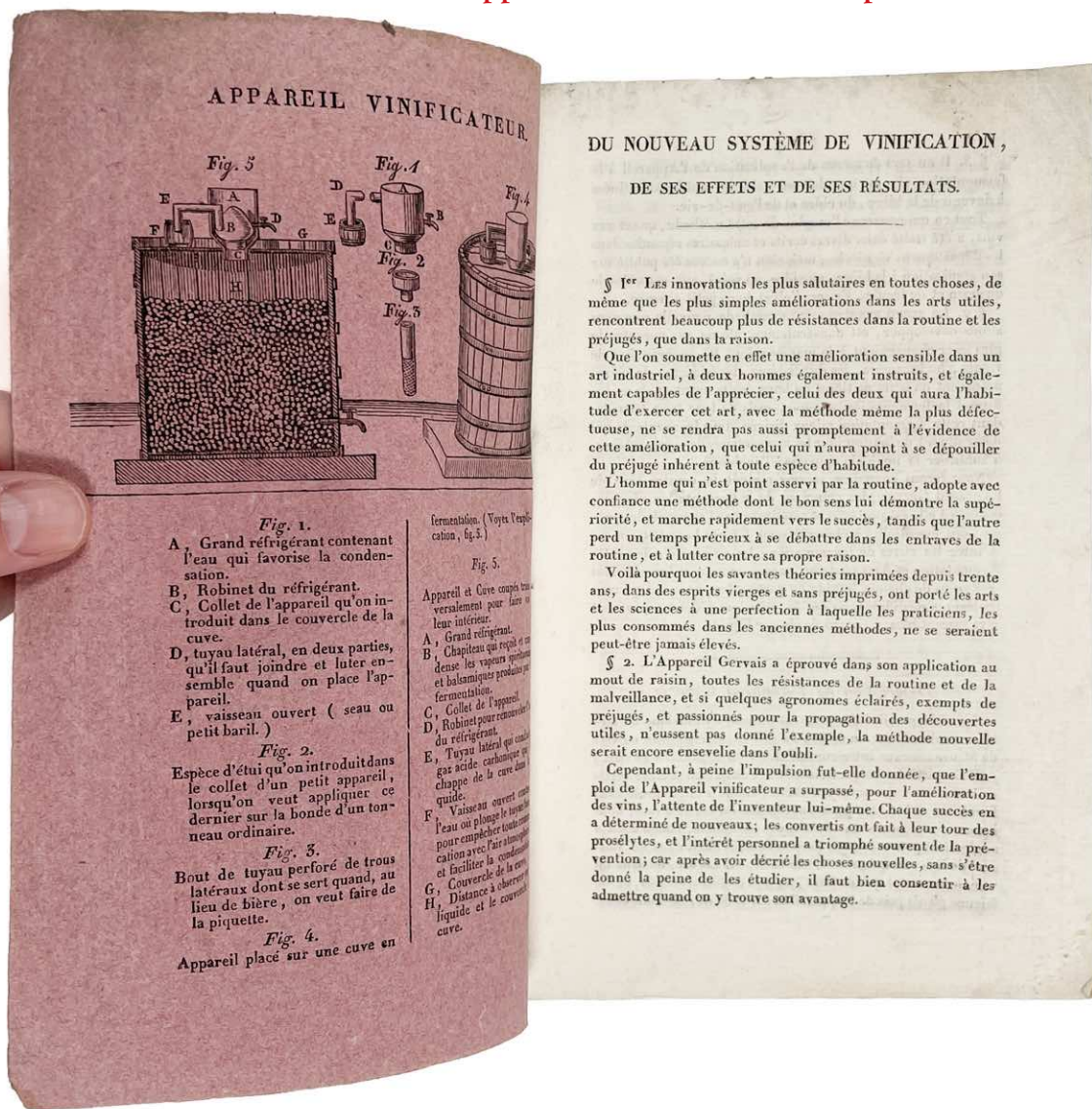
The extremely rare FIRST & ONLY EDITION of this work written to share the wine-making method of Mademoiselle Elisabeth Gervais, the first important female wine-maker in history. This work comes with a diagram and description of the Gervais apparatus and how it works. (Amazingly, this woodcut is printed on the verso of the upper wrapper.) The rest of the book is devoted to how to use the apparatus not only for winemaking but how to apply it to making beer, cider, and *eau-de-vie*.

In 1820, Gervais patented her invention through her brother and word of her methods spread rapidly throughout Europe and the United States. Gervais' invention was to use a valve during fermentation that allowed for the expanding gas to escape while preventing additional oxygen from coming in. One added benefit of this method was that a greater portion of wine was preserved through reducing evaporation.

With a contemporary blue and white oval shelf label on the spine.

In very good condition.

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



*An Unrecorded Work On Cognac*

**71. (WINE: Cognac.) [Drop title:] Mémoire sur l'état de la production de l'eau-de-vie de cognac. Cognac: Mercier, 1838.**

4to. Tables in the text. 16 pp. Original blue printed wrappers, stitched as issued, expert restoration at spine.

\$2500.00

The extremely rare FIRST & ONLY EDITION of this work on Cognac, preserved in its original blue printed wrappers and stitched as issued. Cognac is “France’s and therefore the world’s most prized grape-based spirit” (Nicholas Faith in *The Oxford companion to wine*, p. 362). To make the spirit, Cognac grapes are distilled twice and then aged in French oak barrels for a minimum of two years (and often much longer).

The author begins by noting how the Cognac market depends upon British consumers. But at the moment, this robust trade is being threatened by a new tax law that is adverse to Cognac and favors “British-Brandy” made from grain (i.e. whisky). In an effort find greater protection for Cognac, the author describes the current state of Cognac production in great detail. Sections cover the number of hectares planted in grapes in each of the different cantons that produce Cognac; the population of men and women (in separate columns) living in those areas; the taxation of Cognac levied; the number of people employed in vineyard cultivation; the value of the lands in the regions; the primary expenses faced by those cultivating grapes for Cognac (calculated per hectare); calculations on how much capital is spent to cultivate Cognac each year overall; the amounts of Cognac produced and consumed; and the salaries for those who work making Cognac. At the end the author pleads that the government not forget the 40,000 families who produce the Cognac of France.

Since the middle ages, Cognac has been a popular drink with the English and, by the 17<sup>th</sup> century, with the Dutch as well (who preferred it over wine to serve to their sailors). The 1800s in Cognac saw the continued growth and development of the brandy industry. Cognac producers refined their distillation processes and expanded their markets both domestically and internationally, solidifying Cognac’s reputation as a premium spirit. The success of the industry brought economic prosperity to the surrounding region of Charente and to Cognac itself.

In 1838 Cognac producers founded a Société des Propriétaires Vinicoles de Cognac to market their spirit directly to international clients. It is likely that this *Mémoire* was issued by the Société to protect this growing international market.

This copy came from the library of Justin Napoleon Samuel Prosper de Chasseloup-Laubat, 4<sup>th</sup> Marquis of Chasseloup-Loubat (1805-73), and has his signature on the upper wrapper. Chasseloup-Laubat was the Minister of the Navy under Napoleon III and godson to Emperor Napoleon I and his first wife Empress Josephine. It is not surprising that he would have this work in his library as his family was from Saintonge, located close to Cognac.

At the end it is noted that the information presented in the pamphlet has been compiled from documents gathered from various property owners by the notary Baraud.

In fine condition and preserved stitched as issued in handsome printed wrappers.

¶ Not in OCLC or any of the gastronomic bibliographies.



# MÉMOIRE

SUR  
L'ÉTAT DE LA PRODUCTION  
DE  
L'EAU-DE-VIE DE COGNAC.



COGNAC,  
IMPRIMERIE DE MERCIER ET C<sup>e</sup>

1838.

moins médiocre. Argileux et inondé une partie de l'année dans les plaines qui joignent l'arrondissement de Saint-Jean-d'Angély, siliceux ou calcaire sur les coteaux qui s'étendent de Cognac aux limites des arrondissements de Saintes, Barbezieux et Angoulême, il n'a partout qu'une couche de terre végétale fort mince, sauf 2 ou 3,000 hectares au plus qui font partie du canton de Segonzac, et où le sol est meilleur.

La partie du département de la Charente-Inférieure qui livre au commerce des eaux-de-vie dont la qualité permet de les classer parmi celles des crus de Cognac, se compose des cantons suivants (\*):

ARRONDISSEMENTS.	Portion de vigne qui fournit de l'eau-de-vie à Cognac.	Terrain planté en vignes.	Total de la superficie.
	hectares.	hectares.	hectares.
<b>SAINT-JEAN-D'ANGÉLY.</b>			
Canton d'Aulnay.....	3500	5157	33548
Saint-Savien.....	1500	2369	15723
Saint-Hilaire.....	2400	2786	12151
Saint-Jean-d'Angély.....	3000	5551	23363
Matha (non-cadastré, mais pour lequel on croit pouvoir porter les évaluations suivantes.).....	5000	6000	26000
<b>SAINTE.</b>			
Canton de Burie.....	3700	3700	12218
Saintes Nord.....	3000	3029	13254
Pons.....	4000	4560	33959
Gemozac.....	1200	4839	26175
Coze.....	700	2925	19956
<b>JONZAC.</b>			
Canton d'Archiac.....	3800	4430	19564
Saint-Genis.....	1200	2939	20866
	<b>33000</b>	<b>48325</b>	<b>246577</b>

(\*) Le reste du département de la Charente-Inférieure fournit encore beaucoup d'eau-de-vie ; mais comme cette partie de ses produits ne se consomme point en Angleterre et s'écoule sur d'autres marchés, principalement par les ports de la Rochelle et de Bordeaux, on n'a point eu à s'en occuper ici.



*From the Library of Dujardin-Salleron*

**72. (WINE.) Danflou, Alfred. Les Grands Crus Bordelais. Monographies et photographies des chateaux et vignobles. Bordeaux: Goudin & Lavertujon, [1867].**

Folio. 55 photographs (albumen prints) by the author, each measuring 13cm x 17cm, mounted on thick paper with printed titles & framework in red. Title pages printed in red & black. Two volumes. viii, 9-110 pp.; 106 pp. Original printed wrappers bound in red quarter-morocco over marbled boards by Laurenchet, raised bands, corners slightly bumped, occasional dampstaining (not affecting photographs), some foxing (though less than usual), repairs to wrappers. \$9,000.00



A VERY APPEALING COPY WITH AN IMPORTANT PROVENANCE of the Second Edition of this magnificent work, the earliest photographic survey of the important chateaux of Bordeaux. This is also the earliest photographic survey of any wine-producing region in France. Although the first edition was published one year earlier, since it contained only seventeen photographs, the second edition is the most sought after by collectors.

Our copy is especially interesting as it comes from the library of the Laboratoires Dujardin-Salleron, makers of oenological apparatus in France that started in 1855 and are still in business today. Their oval printed label appears on the half-title page of volume one and reads "Per Vinum. J. Salleron Dujardin Sr. Paris." Although I'm not sure when the library was dispersed, different printed and manuscript material from



Dujardin have been showing up in the book trade in France for the past twenty years. This set of Danflou was also previously in the collection of the Comte Emmanuel d'André.

The work's beauty and singular importance comes from Danflou's fifty-five original photographs of chateaux, each mounted on thick paper with printed titles within a framework of red. To accompany these early photographs, Danflou has provided a three to six-page history of each property. Photographs include the chateaux of Lafitte, Latour, Margaux, and Haut-Brion, as well as fifty-one others.

A lovely set of this spectacular work; the photographs are in particularly good condition and this is an unusually large copy. Beautifully bound by Laurenchet.

¶ Berk, "A Toast to Antiquarian and Rare Wine Books" in *The Wayward Tendrils Newsletter*, Vol. 6 No. 4, October 1996; OCLC: Library of Congress, University of California (Berkeley), and four locations outside of the US. Not in Cagle, Drexel, Fritsch, Georg, Horn-Arndt, Maggs, Oberlé, or Simon.



# RAPPORT

SUR

## LE PROCÉDÉ VINIFICATEUR

DE M.<sup>lle</sup> GERVAIS,

SUIVI

## D'EXPÉRIENCES COMPARATIVES.

*Par F. Delavau, propriétaire,*

MEMBRE ASSOCIÉ DE LA SOCIÉTÉ D'AGRICULTURE DE NANCY, DE  
TOULOUSE, ET DE LA SOCIÉTÉ DES SCIENCES, AGRICULTURE ET  
BELLES-LETTRES DE MONTAUBAN.



A BORDEAUX,

CHEZ PIERRE BEAUME, IMPRIMEUR-LIBRAIRE,

RUE DU PARLEMENT, N.º 39.

1822.

*Testing the Winemaking Method  
of Mademoiselle Gervaise*

73. (WINE.) Delavau F. *Rapport sur le procédé vinificateur de M.<sup>lle</sup> Gervais, suivi d'expériences comparatives.* Bordeaux: Beaume, 1822.

8vo. One woodblock device on title page. 70, [2 - blank], pp. Contemporary blue wrappers, stitched as issued, untrimmed. \$1750.00

The very rare FIRST & ONLY EDITION of this work written to share the results of an experiment conducted at the winery of F. Delavau in the Médoc region of Bordeaux. In 1820, Elizabeth Gervais, the first important female wine-maker in history, had patented her winemaking invention through her brother and word of her methods spread rapidly throughout Europe and the United States. Her invention was to use a valve during fermentation that allowed for the expanding gas to escape while preventing additional oxygen from coming in. One added benefit of this method was that a greater portion of wine was preserved through reducing evaporation.

As this was a new method in the world of winemaking, Delavau sought to determine whether it was truly better than more tried and true methods. This book shares the results of an experiment in which wine-makers used the Gervais method and two other methods. After running this comparison experiment, Delavau and the others concluded that there was no marked improvement in the winemaking process when using the Gervais method.

In very good condition.

¶ OCLC: University of Arizona, California State University (Fresno), University of Kansas, and one location outside of the United States.



*How the Basque Won a Case  
Against Foreign Wines*

**74. (WINE.) Escriptura de ajuste. N.p.: n.p., 1762.**

Folio. One woodcut decorative initial. 1 p.l., 58 pp. Half sheep over marbled boards in the style of the period, double gilt-fillet on spine, raised bands, light spotting and browning on some signatures due to paper quality, light marks to the title page gutter (not affecting text), gutter repair to the final leaf (not affecting text). \$3500.00

The extremely rare FIRST & ONLY EDITION of this 18<sup>th</sup>-century work concerning Txakoli (or Chacolí) wine from the Basque Country. The book documents a battle between the Bilbao winemakers (the Cofradía de San Gregorio Nacianceno) and the city of Bilbao over their winemakers' rights.

Dating back to the 14<sup>th</sup> century, the Cofradía had a monopoly on wine in Bilbao. Wine from the outside couldn't be sold in Bilbao until the local wine, Txakoli, was sold out. Numerous regulations were in place to enforce this rule, but this right was questioned in the mid-18<sup>th</sup> century and this book documents the nature of that dispute. In so doing, however, it tells much about the wine culture of the time and is descriptive of the identity of the Basque people as they argue for their privileges through various *Fueros* (charters that were granted by the Spanish government).

Mention is made of wine consumption in homes and taverns; the price regulation of Txakoli; the taxation of the wine and how it can be paid in pipes of wine (pipes are casks of wine that are tapered at each end); how during harvest, a small tavern must be provided that offers



(✠)

ESCRIPURA  
DE AJUSTE, Y CONVENIO,  
OTORGADA,

ENTRE ESTA MUY NOBLE, Y MUY LEAL

VILLA DE BILBAO,  
Y LA ILLUSTRE COFRADIA

DE EL SEÑOR

S. GREGORIO NACIANZENO

DE HEREDEROS PROPIETARIOS

DUEÑOS DE VIÑAS

DEL DEZMATORIO, TERRITORIO, Y CAMPANIL

DE ELLA,

EN ONZE DE FEBRERO DE ESTE AÑO DE MIL SETECIENTOS y sesenta y dos: Por la qual se transfieren enteramente los Pleytos, y diferencias, que han tenido, sobre que no se introdugesse el Vino Foraneo en tiempo de viedo: Y sobre la inteligencia del Capitulo segundo de las Ordenanzas de esta Noble Villa, quanto à la palabra *HACIENDA*, por los mil Ducados, que deban tener los que fueren Electos para los Empleos, y Gobierno de ella.

APROBADA, Y CONFIRMADA

POR EL REY NUESTRO SEÑOR

( que Dios guarde )

EN SU REAL, Y SUPREMO CONSEJO,

Y CAMARA DE CASTILLA,

EN QUINZE DE MARZO DEL MISMO AÑO,

rancid and stale white wine to the infirm; the protections against the sale of French wine in Bilbao; how the city of Bilbao will not allow bad pipes of Txakoli wine to be sold; and how the current authorities will comply with the ordinance from February 24<sup>th</sup>, 1399, and the subsequent agreements, to secure the sale of Txakoli wine in Bilbao.

One element about this work that is particularly interesting is the way in which it documents the rights that have been granted the winemakers of Bilbao. This subject is particularly pertinent today as the Basque people fight for independence from Spain. Bilbao was founded as a city in 1300 and is the largest city in the Basque Country. The legal battle in the *Escriptura de ajuste* references rights that were granted the people of Bilbao that date back to the 14<sup>th</sup> century. These rights, or charters (in Spanish: *Fueros*) of Bilbao were the legal recognition of the Basque people as a community with special rights and identity. For example, all citizens of Bilbao were considered noblemen and as such, they were taxed less and had greater rights.<sup>1</sup> Although it is also the case that the Spanish government challenged those rights when it could, these privileges and what they mean for identity and nationhood, have troubled Spain to this day.<sup>2</sup>

It is incredibly rare to find any early literature on Basque wine.

In good condition.

¶ OCLC: one location outside of the United States.

<sup>1</sup> See [https://www.buber.net/Basque/History/jw\\_bilbao.php](https://www.buber.net/Basque/History/jw_bilbao.php), which includes an interesting history of 16<sup>th</sup>-century Bilbao.

<sup>2</sup> It is also interesting to note that by the 19<sup>th</sup> century, the Txakoli wine bars developed a reputation of being a meeting place of artists, revolutionaries, and intellectuals. See <https://blogriojaalavesa.eus/txakolis-de-bilbao-historia/>.



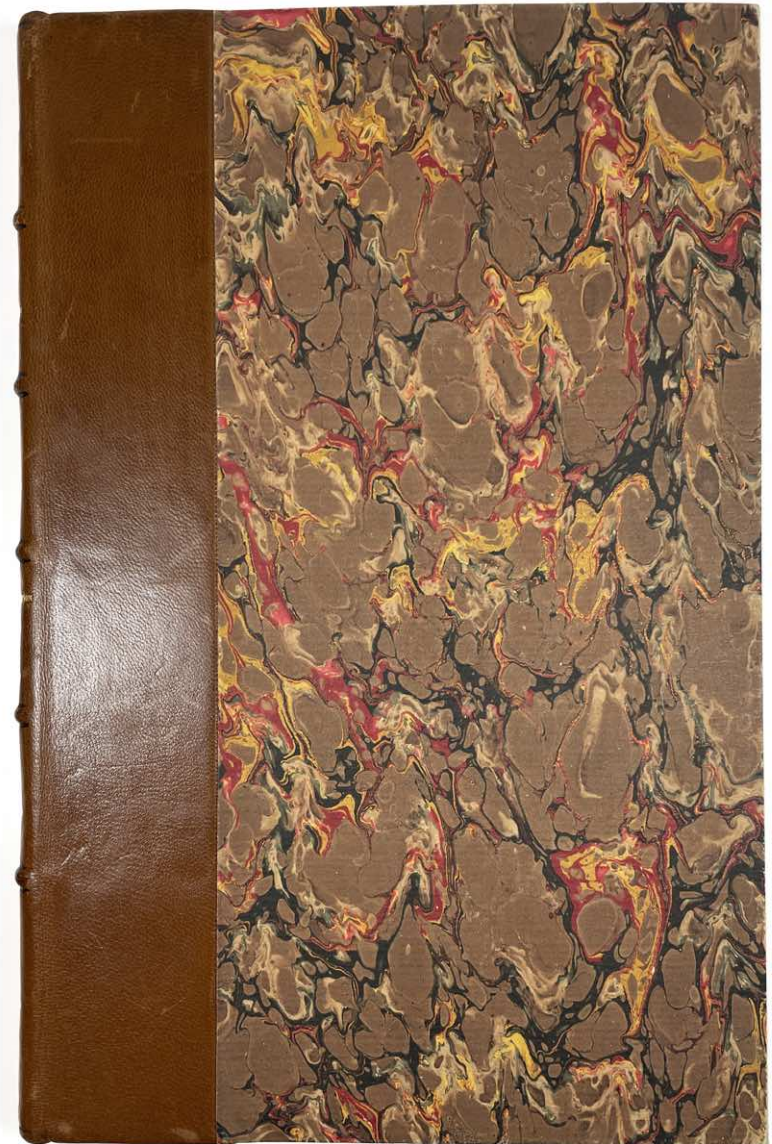
*Improvements on Bordeaux Wines*

**75. (WINE.) Gayon, Ulysse. *Expériences sur la pasteurisation des vins de la Gironde*. Bordeaux & Paris: Feret & Les Libraires Associés, 1894.**

8vo. Four illustrations in the text. 59, [1] pp. Original printed yellow upper wrapper bound in brown quarter morocco over marbled boards, yellow wrapper slightly worn, spine gilt, upper edge speckled red, decorative endpapers, paper slightly browned due to paper quality. \$850.00

The rare FIRST SEPARATE EDITION of Ulysse Gayon's (1845-1929) study of the pasteurization of wine in the Gironde region of France. Up to the time when this book was written, pasteurization was only commonly practiced in Burgundy. Pasteurization is the process of heating a liquid to a specific temperature for a long enough period to kill of any harmful bacteria (named after Louis Pasteur and his research in the 1860s).

The harvests in Bordeaux in 1882, '84, '85, and '86 had been poor due to blights of mold. *Expériences sur la pasteurisation des vins de la Gironde* shares the results of Gayon's multiple blind tastings he conducted in 1888, '89, '90, '93, and '94 on high quality wines of Bordeaux. In these tests, Gayon sought to determine if pasteurization would improve the taste of the wines. The labels had been removed from the bottles and the tasters were sampling wines that had been heated alongside wines that had not. The results of the tests proved that heating did help to prevent diseases which were causing wine spoilage.





extérieure, on enfonçait les bouchons légèrement poussés par la dilatation du vin et l'on mettait les étiquettes.

simples  
et trois  
permetto  
entre e  
plus  
dan  
e

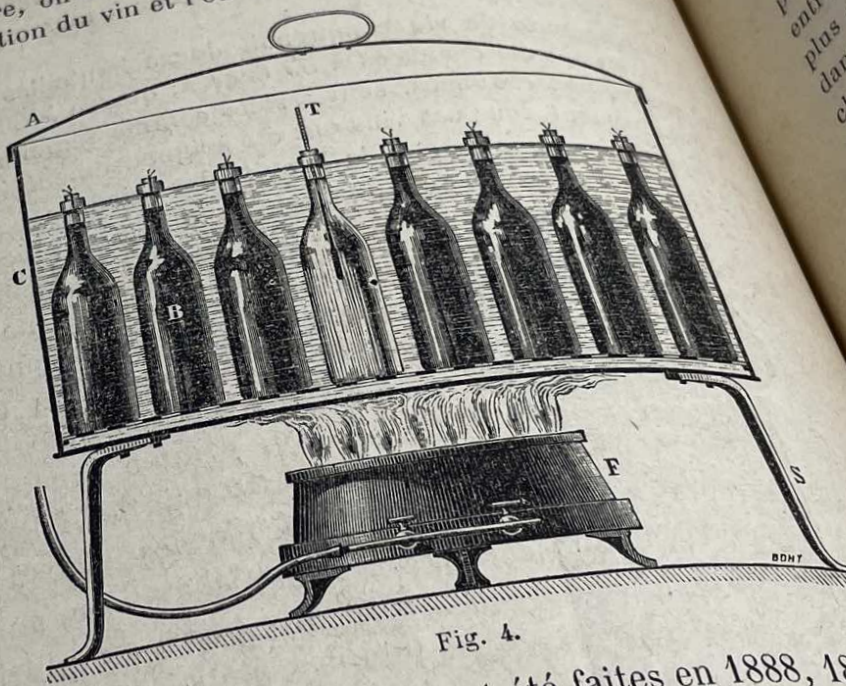


Fig. 4.

Une série de dégustations ont été faites en 1888, 1889, 1893 et 1894. Dans chaque cas, les échantillons étaient extraits des casiers 24 heures avant la séparation, les dépôts fussent réunis au fond des bouteilles et remplacées par les trois lettres. L'ordre des lettres n'étant pas le même, les opérations subies par les échantillons étaient spéciales, sans le comm

Louis Pasteur had already conducted similar experiments on important wines from Burgundy, including those from Nuits, Volnay, Chambertin, Romanée, and Vougeot. He showed that heating the wine during racking aided greatly in ridding the wines of unwanted microbes that were causing wines to taste moldy or "corked." Gayon was a student of Pasteur's and he was eager to conduct the same experiments on Bordeaux wines.

Gayon was instrumental in perfecting the formula for *Bouillie Bordelaise* in conjunction with ampelographer and botanist Alexis Millardet (1838-1902). Its use continues today; it is a popular fungicide made with copper, lime, and sulphur that is used on vines to prevent downy mildew and powdery mildew (among other fungi).

This essay also appeared in the *Mémoires de la Société des Sciences physiques et naturelles de Bordeaux*. On the title page we read that Gayon was a professor of chemistry on the Faculty of Sciences in Bordeaux and the director of the Agronomic Station of the Gironde.

In good condition.

¶ OCLC: Cornell, California State University, (Fresno), University of California (Davis), and five locations outside of the United States.



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# MÉMOIRE

EN FORME DE PÉTITION,

A MESSIEURS

DE LA CHAMBRE DES DÉPUTÉS DES DÉPARTEMENTS,

ADRESSÉ A MESSIEURS

LES DÉPUTÉS DU DÉPARTEMENT DE LA MARNE,

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

Par M. SIMON JACOB, ancien Négociant.

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MESSIEURS,

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

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

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

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

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

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

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

In very good condition.

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

# TOPOGRAPHIE

DE

## TOUS LES VIGNOBLES

CONNUS,

CONTENANT: leur position géographique, l'indication du genre et de la qualité des produits de chaque cru, les lieux où se font les chargemens et le principal commerce de vin, le nom et la capacité des tonneaux et des mesures en usage, les moyens de transport ordinairement employés, etc., etc.;

SUIVIE

D'UNE CLASSIFICATION GÉNÉRALE DES VINS;

PAR A. JULLIEN,

Auteur du *Manuel du Sommelier*, inventeur des *cannelles aërifères* et autres instrumens pour la *décantation* et la *filtration des liquides*.

Quid non ebrietas designat? Occulta recludit,  
Spes jubet esse ratas, in prœlia trudit inermem,  
Sollicitis animis onus eximit, addocet artes:  
Fœcundi calices quem non fecere disertum?  
Contracta quem non in paupertate solutum?

HORATIUS, *Lib. 1. Epist. 5.*

A PARIS,

Chez { l'Auteur, rue Saint-Sauveur, n<sup>o</sup>. 18;  
Madame HUZARD, imprimeur - libraire, rue de  
l'Éperon, n<sup>o</sup>. 7;  
L. COLAS, imprimeur-libraire, rue du Petit-Bourbon-  
Saint-Sulpice, vis-à-vis celle Garencière.

1816.

### *The First Study on Winemaking Around the World*

77. (WINE.) Jullien, André. *Topographie de tous les vignobles connus*. Paris: l'Auteur, Huzard, Colas, 1816. [Bound with:] Par brevet d'invention. *Cannelles – aërifères et autres instrumens inventés par A. Jullien*. [Paris]: Huzard, c.1815.

I. 8vo. [iii] - xxxii, 566 pp. II. 8vo. [2] pp. Contemporary quarter green morocco over marbled boards, edges red-speckled, marbled endpapers, portion of an early ink stamp on the verso of the flyer (perhaps a postal stamp). \$2500.00

I. FIRST EDITION of André Jullien's ground-breaking study on the wine regions of the world – “the most remarkable book on wine ever published.”<sup>1</sup> Jullien sought “to discover and categorize the characteristics of as many different crus as he could find, traveling throughout eastern Europe, along the Silk road to Asia, as well as discovering the vineyards of Africa....[This resulted in] a substantial volume full of useful detail which includes the most comprehensive wine classification (into five classes according to quality) ever undertaken....His was an extraordinary outlook, and it must have been a demanding journey, in an era when his peers barely ventured beyond the threshold of their wine shops.”<sup>2</sup>

*Jullien was primarily a wholesaler of wine. In those days, the wine merchant was required to have an exceptional knowledge of all wines. His word and his goods guaranteed quality. This knowledge was necessary because a lot of merchants were purchasing wine from numerous small vinegrowers (especially after the Revolution of 1789, when large estates were*

<sup>1</sup> Henderson, Alexander. *The History of Ancient and Modern Wines*. 1824. p. 570.

<sup>2</sup> Robinson, Jancis. *The Oxford Companion to Wine*, p. 535.



fragmented) and then made combinations of blends that they sold under their own name...Jullien's goal was to present to merchants and distributors, above all others a global overview of vinegrowing areas and the quality of wine, so that they could see the differences, distinctive features, and possible costs if they decided to import.<sup>3</sup>

Amazingly, among the many wine regions represented outside of France we find Serbia, Croatia, Turkey, Afghanistan, Vietnam, China, Japan, Egypt, Buenos Aires, and Chile.

In the section on California, Jullien describes winemaking in the early missions at San Diego, San Juan Capistrano, San Gabriel, Santa Barbara, San Luis Obispo, Monterey, and San José. These are some of the earliest descriptions of wine making in those regions.

André Jullien was born in 1766 in Chalon-sur-Saône and died of cholera in Paris in 1832. He was a wine merchant who spent his entire life studying wine and various methods of its improvement. Jullien invented various powders for treating wine diseases and Chaptal was among his supporters. He became quite famous with his *Topographie de tous les vignobles connus*, which is considered by many to be the beginning of modern writing about wine.

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<sup>3</sup> For more information on Serbian wine and Jullien's writing on the subject in 1816, go to: <https://www.vinopedia.rs/en/post/prve-svetske-klasifikacije-srpskih-vina-1816-1822-i-1832-godine-i>

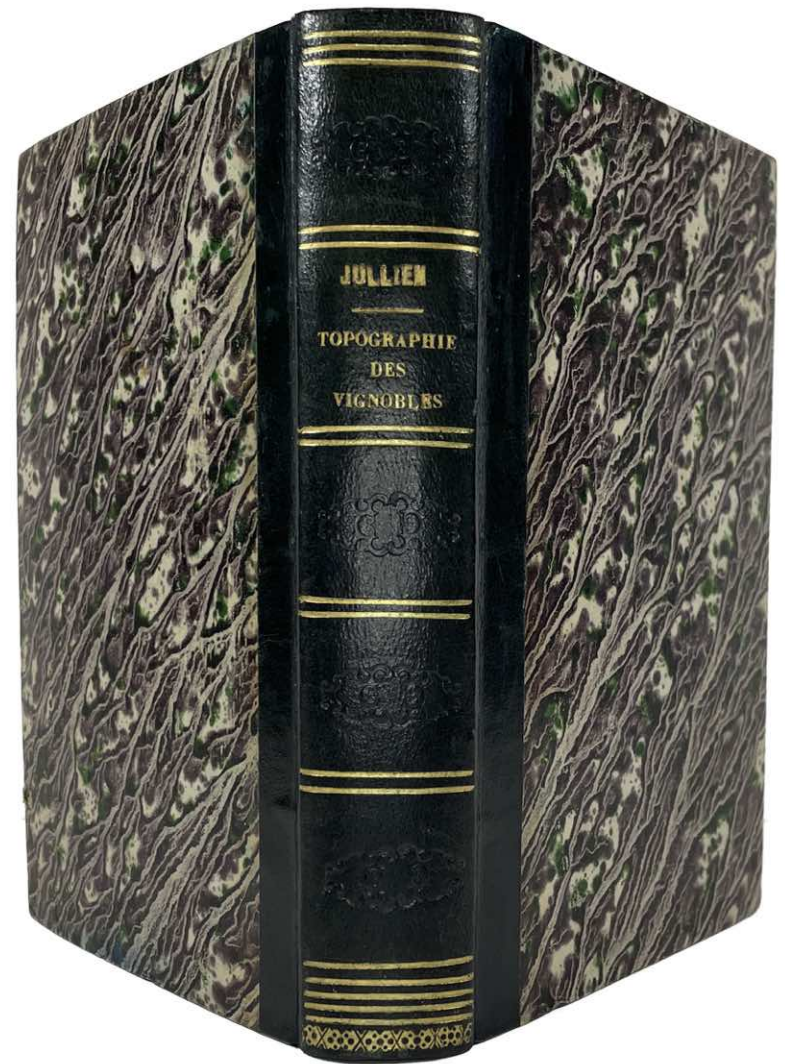


TABLEAU de l'étendue des terrains plantés en vignes, dans chaque département du royaume, de leur produit, année commune, de la consommation des habitans et des quantités livrées au commerce ou employées à la fabrication des eaux-de-vie.

NOMS des Départemens.	NOMBRE d'hectares de vigne.	PRODUIT en hectolitres.	Consomma- tion des Habitans.	Livré au Commerce ou converti en eau-de-vie.
Ain. . . . .	18,000	300,000	200,000	100,000
Aisne. . . . .	9,000	301,000	221,000	80,000
Allier. . . . .	12,000	260,000	110,000	150,000
Alpes (Basses). . . . .	5,400	124,000	124,000	»
Alpes (Hautes). . . . .	7,000	70,000	70,000	»
Ardèche. . . . .	16,000	230,000	122,000	108,000
Ardennes. . . . .	1,800	72,000	72,000	»
Ariège. . . . .	16,240	103,000	103,000	»
Aube. . . . .	21,000	617,000	300,000	317,000
Aude. . . . .	33,000	470,000	225,000	245,000
Aveyron. . . . .	20,000	280,000	280,000	»
Bouches-du-Rhône. . . . .	26,500	513,000	250,000	263,000
Cantal. . . . .	227	5,500	5,500	»
Charente. . . . .	60,000	800,000	300,000	500,000
Charente-Inférieure. . . . .	90,000	1,514,000	600,000	914,000
Cher. . . . .	12,000	260,000	150,000	110,000
Corrèze. . . . .	19,000	240,000	150,000	90,000
Côte-d'Or. . . . .	24,000	526,000	300,000	226,000
Corse. . . . .	9,000	250,000	160,000	90,000
Dordogne. . . . .	62,000	525,000	250,000	275,000
Doubs. . . . .	7,880	140,000	110,000	30,000
Drôme. . . . .	18,800	293,000	240,000	53,000
	488,847	7,893,500	4,342,500	3,551,000

II. Bound at the end is the flyer announcing Jullien's design for a special spigot to transfer wine from the barrel to the bottle. This leaflet is extremely rare. Jullien mentions that the Société d'Encouragement has approved his designs and that they are used today in "all good cellars." After explaining how the spigot works, the various other apparatus needed, and how it maintains the quality of the wine, Jullien lists a number of other wine-making tools that can be purchased from his shop. Also advertised in this little publication is Jullien's two most important books, the *Topographie de tous les vignobles connus* and his *Manuel du sommelier* (first edition: 1813). These are both available at his wine shop at no. 18 rue St-Saveur in Paris (just a few blocks north of Les Halles).

With the bookplate for George Guestier of Bordeaux. The Guestier family have been important wine producers in Bordeaux for more than 200 years.

In very good condition in a handsome contemporary binding.

¶ I. OCLC: Free Library Philadelphia, Trinity College, California State Library, California State University (Fresno), Sonoma County Library, Massachusetts Horticultural Society, National Agricultural Library, North Bay Co-op Library System, University of California (Davis and Riverside), and seven locations outside of the United States.  
II. Not in OCLC.



*Exceptionally Fine & Early  
Wine & Spirit Labels*

**78. (WINE & liquor labels.) [France, c. 1780-1820.]**

I. Tan early paper bifolium: 28x5cm x 16cm. Four loose engraved leaves printed in blue ink with 17 mounted labels. II. Blue early paper bifolium: 28cm x 15.7cm. Four loose engraved leaves printed in blue ink with 13 mounted labels. III. Grey early paper bifolium: 28.5cm x 16.3cm. Four loose engraved leaves printed in blue ink with 15 mounted labels. \$1500.00

A REMARKABLE COLLECTION of fifteen different early wine and liquor labels, each mounted on beautiful engraved panels printed in green ink. (A total of 45 labels are present, each in duplicate.) Included are eight wines, four brandies, and three rums. The labels are either printed with moveable type and ornaments or engraved. The labels are as follows:

Arbois (type and ornaments; 2 examples)	Kirschewasser de la Forêt Noire (engraved; 3 examples)
Arsures (type and ornaments;; 2 examples)	L'Etoile Mousseux (type and ornaments; 3 examples)
Bordeaux (type and ornaments;; 2 examples)	Muscat Rivesalte (type and ornaments; 3 examples)
Champagne Mousseaux (type and ornaments;; 2 examples)	Rhum de la Jamaïque (engraved; 4 examples)
Chateau-Chalons (type and ornaments;; 4 examples)	Rhum de la Jamaïque (type and ornaments; 4 examples)
Cognac Vieux (engraved; 3 examples)	Rhum (engraved; 4 examples)
Eaux-de-Vie Vielle de Cognac (type and ornaments; 2 examples)	Salins 1827 (type and ornaments; 3 examples)
Eaux-de-Vie Vielle de Cognac (engraved; 4 examples)	

The labels are mounted on sheets of laid paper that have an ornate engraved border printed in blue ink. They are absolutely lovely. There is a double border of flowers and leaves with a headpiece showing a caduceus (a staff with intertwined snakes and wings) laid across the top of bundles and an anchor leaning against some boxes. Each sheet has 3 or 4 mounted labels.

These are the earliest wine and liquor labels we have ever carried.

An interesting collection in fine condition.





RHUM

*de la Jamaïque*

Rhum de la Jamaïque.

Cognac vieux.

VIEILLE  
COGNAC

CHATEAU-CHABLONS.

SALINS,  
1827.

ARBOIS.

BORDEAUX.

MUSCAT  
RIVESALTE.

Rhum.

*Mitschenafser*  
*de la Forêt Noire*

Rhum de la Jamaïque.  
U-DE-VIE VIEILLE  
COGNAC

U-DE-VIE  
VIEILLE  
COGNAC.

RSURES.

RHUM

Rhum

CHATEAU

ORS.

AUX.



*Improved Methods for  
Cultivating Grapes*

**79. (WINE.) Maupin. Nouvelle méthode de cultiver la vigne. Paris: Musier, 1763.**

12mo in 4s and 8s. One woodcut device on title page, one woodcut headpiece. viii, 110 (misprinted as “100”) Quarter mottled calf over speckled brown boards, gilt title on spine, red edges, marbled endpapers. \$3500.00

The extremely rare FIRST EDITION of this viticultural work by Maupin, the most famous wine writer of the 18<sup>th</sup> century. This is his first publication. Maupin was born in Versailles, circa 1740 and owned vineyards in Poissy. Although he authored a multitude of works on viticulture and oenology, very little is known about him. All of his works are highly sought after by wine collectors, however, as he was arguably the most influential wine writer of the 18<sup>th</sup> century.

In the introduction, Maupin stresses the fact that growing grapes is expensive and often ruinous for the farmer. To improve the situation, Maupin has written *Nouvelle méthode de cultiver la vigne* to describe a new method of grape cultivation that will make the farmer’s work easier to manage and ultimately profitable.

*Il faut donc la réformer, cette méthode, & lui en substituer une nouvelle, plus simple, moins dispendieuse & plus avantageuse au Cultivateur. C’est le but que je me propose. La perfection de la culture de la Vigne n’est cependant pas le seul bien qui m’occupe. Mon dessein, en travaillant au soulagement du Cultivateur, est encore de rendre cette culture utile au progrès de l’Agriculture, & par suite à ceux du commerce.*



NOUVELLE  
MÉTHODE  
DE CULTIVER  
LA VIGNE

DANS TOUT LE ROYAUME;

*Plus économique & plus favorable à la  
perfection du Vin, que la Méthode  
ordinaire :*

PROUVÉE PAR DES EXPÉRIENCES.

Par M. MAUPIN, ancien Valet de Chambre  
de la Reine.



A PARIS;

Chez MUSIER fils, Libraire, quai des  
Augustins.

---

M. DCC. LXIII.

*Avec Approbation & Privilège du Roi,*

61

Roughly translated to:

*It is therefore necessary to reform this method and replace it with a new one, simpler, less expensive and more advantageous to the Farmer. This is the goal that I propose. The perfection of the cultivation of the Vine, however, is not the only good that concerns me. My purpose, in working for the relief of the Farmer, is to make this culture useful to the progress of Agriculture, and consequently to that of commerce.*

To that end, Maupin discusses the ideal distance between the vines, noting that historically vines have been planted too closely together; how to prepare the soil for planting; specific grape varieties that he feels are most suitable for winemaking (with descriptions of the advantages of each variety); the suitability of certain land for certain grapes varieties; on the grape vine itself; when and how to plant vines; on fertilizing with manure; on the size of the vine; on plowing; when is the right time to tie the vines to the stake (trellis); debudding; trimming; and finally how to make wine.

After this, Maupin shares some of his personal experiences in cultivating grapes, as well as those of a few authors of other works on grape cultivation. (He doesn't name the authors, but refers to their work.) Maupin then compares the cost between two different methods of grape growing and concludes with thoughts on the advantages of his new style of grape cultivation and how he hopes that it will ensure better harvest yields.

On the recto of the upper free endpaper is the 20<sup>th</sup> century bookplate of "O.B." Under and obscured by the bookplate is the ink stamp and shelf number of the Fürstlich-Starhemberg family library, Schloss Eferding. Because there were several large public sales of these books in the 1950s, works with this provenance are not uncommon in the market.

In very good condition.

¶ OCLC: University of California (Davis), Harvard, and six locations outside of the United States.



*The "Tasting Clerks" Pose a Threat  
to the Fine Wines of Burgundy*

**80. (WINE.) Pétition des négocians de la ville de Beaune. [Paris: Bailleul,  
c.1814-1815.]**

4to. [3], [1 - blank] pp. Quarter sheep over marbled boards in the style of the period, triple gilt-fillet on spine. \$1500.00

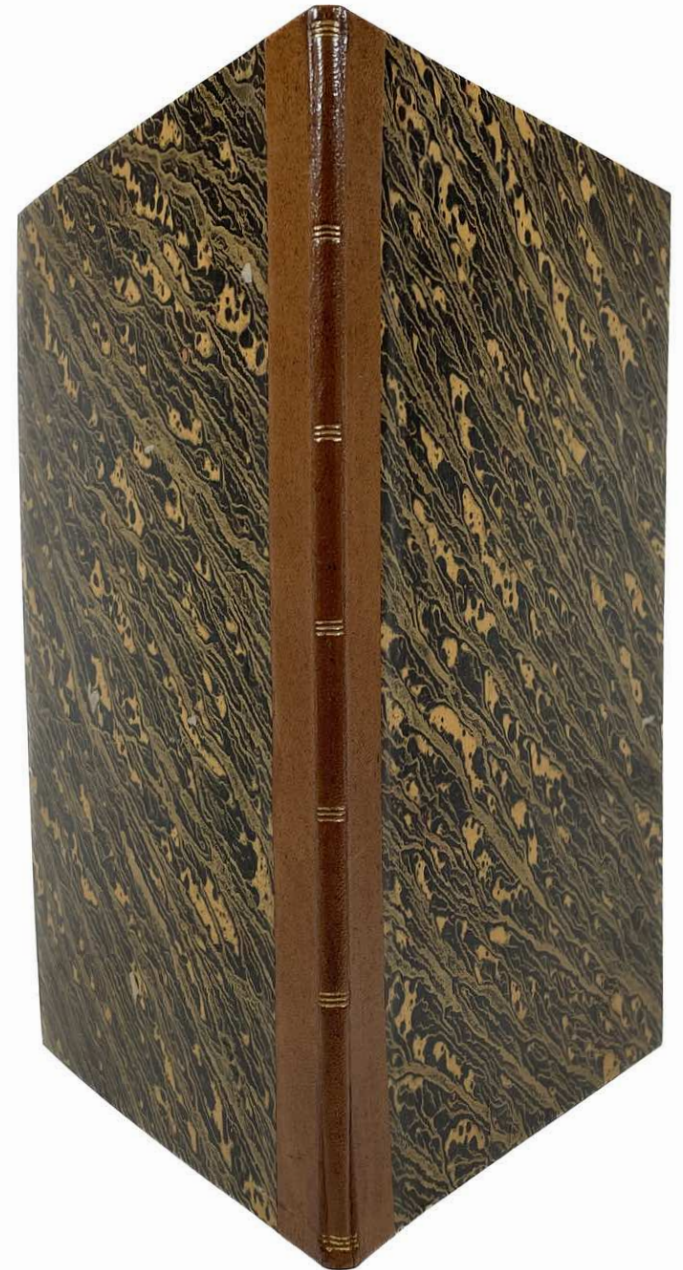
The extremely rare FIRST & ONLY EDITION of this plea from the wine merchants of Burgundy to the very short-lived *Chambre des Députés des Départemens*: a French legislative assembly that only lasted from June of 1814 to March of 1815.

The tasting rights (in practice, not law) given to the French administration branch called the *Régie et Octrois* (employees of the management and grants) are being "disastrously" abused. The abuse of this privilege is occurring when the wine is being transported. As the wine merchants ship their wines the "tasting clerks" are stopping the wines and drinking ("tasting") their contents. Shouldn't the tasting of the wines at their point of departure and arrival (to check for adulteration of the wine during transport) be sufficient? For the wine merchants of Beaune, the practice of tasting the wines during transport is creating disruption in the wine trade, undermining consumer confidence, and threatening profits. In closing, the merchants note that the trade in Burgundy wine is one of France's strengths and "has the precious advantage of making foreigners dependent on our homeland" ("a le précieux avantage de rendre l'étranger tributaire de notre patrie"). For this reason, the Burgundy wine trade must be protected.

This short work is especially interesting in the history of Burgundy and its various efforts to maintain a system of quality control. In the early 20<sup>th</sup> century, the system of Appellation d'Origine Contrôlée (AOC) would become the standard method by which adulteration and quality of wines would be controlled in France. This pamphlet is an insight into earlier methods and how they did and didn't work. In both cases, it is interesting to note that the ultimate objective was consumer confidence and securing the market for French wine.

In very good condition.

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



*A Wine Unicum from the Collection  
of André Simon*

**81. (WINE.) Sermon a l'honneur de Bacus et en faveur des buveurs. Frontignan: Chez Nicolas l'Ivrogne, rue de la Bouteille, [c.1750].**

12mo. Woodcut title page device. 12 pp. Calf binding in the style of the period made with 18<sup>th</sup>-century calf, single gilt fillet around sides, raised bands, spine in six compartments, 18<sup>th</sup>-century paper pastedowns and endpapers, faint spotting to a few leaves. \$6500.00

The only known copy of the FIRST EDITION of this modest pamphlet that begins with the dictum, “wine gladdens the human heart” (in Latin and French). What follows is a defense of drinking wine that is both poetic and lovely. This work was printed “At the home of Nicolas the drunk, on the street of the Bottle.”

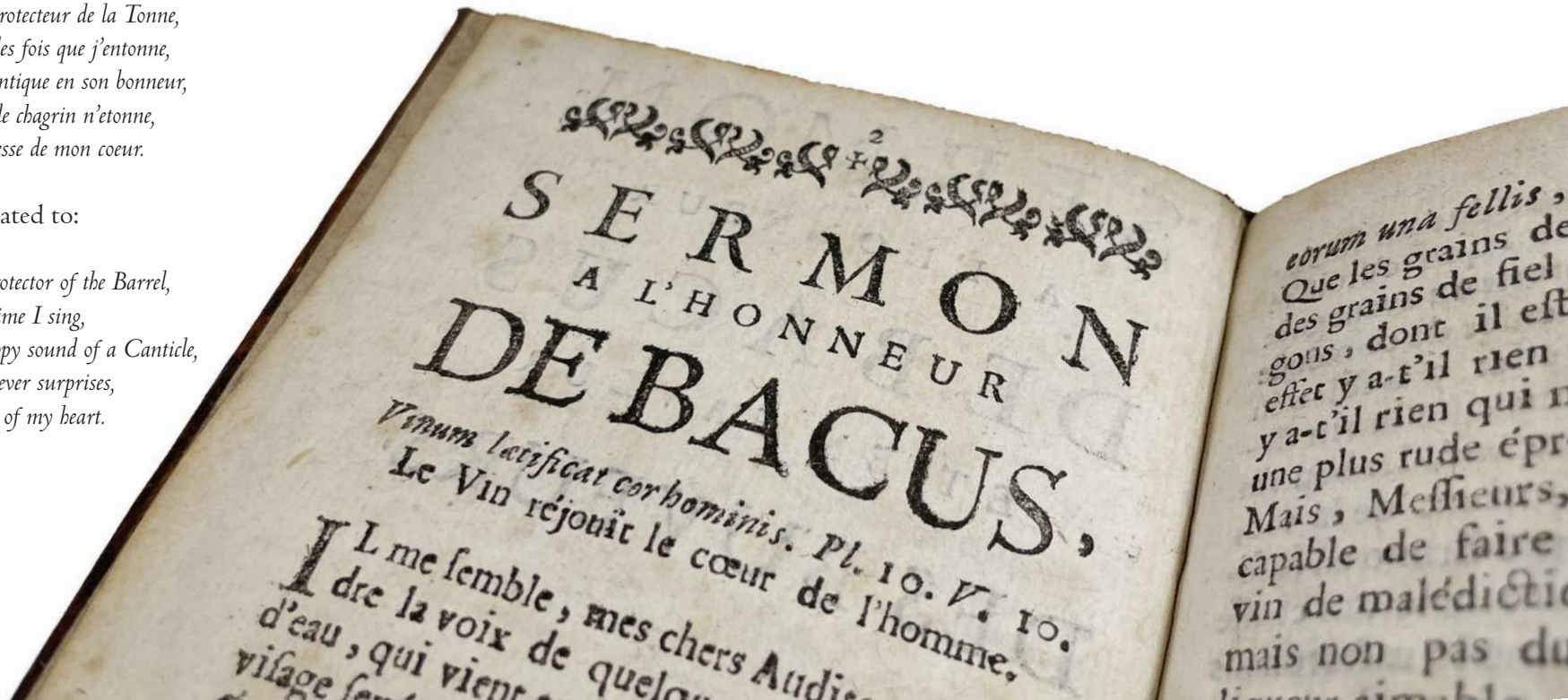
Interspersed with Latin truisms – such as *Vinum & mulierum faciunt apostare sapientes* (wine and women cause the wise to renounce religious belief), *Vinum mortem pellit* (wine drives away death), and *Bonum vinum laetificat cor hominis* (good wine gladdens the human heart) – the text discusses the pleasures of wine and defends itself against those who drink water and cannot embrace “this celestial reward” that “the sun produces on our hillsides.”

If you ever find yourself frightened by the murmurs of those critical men who don't apprehend wine, the author recommends that you pour yourself a glass and sing this hymn to Bacchus, the God of Wine:

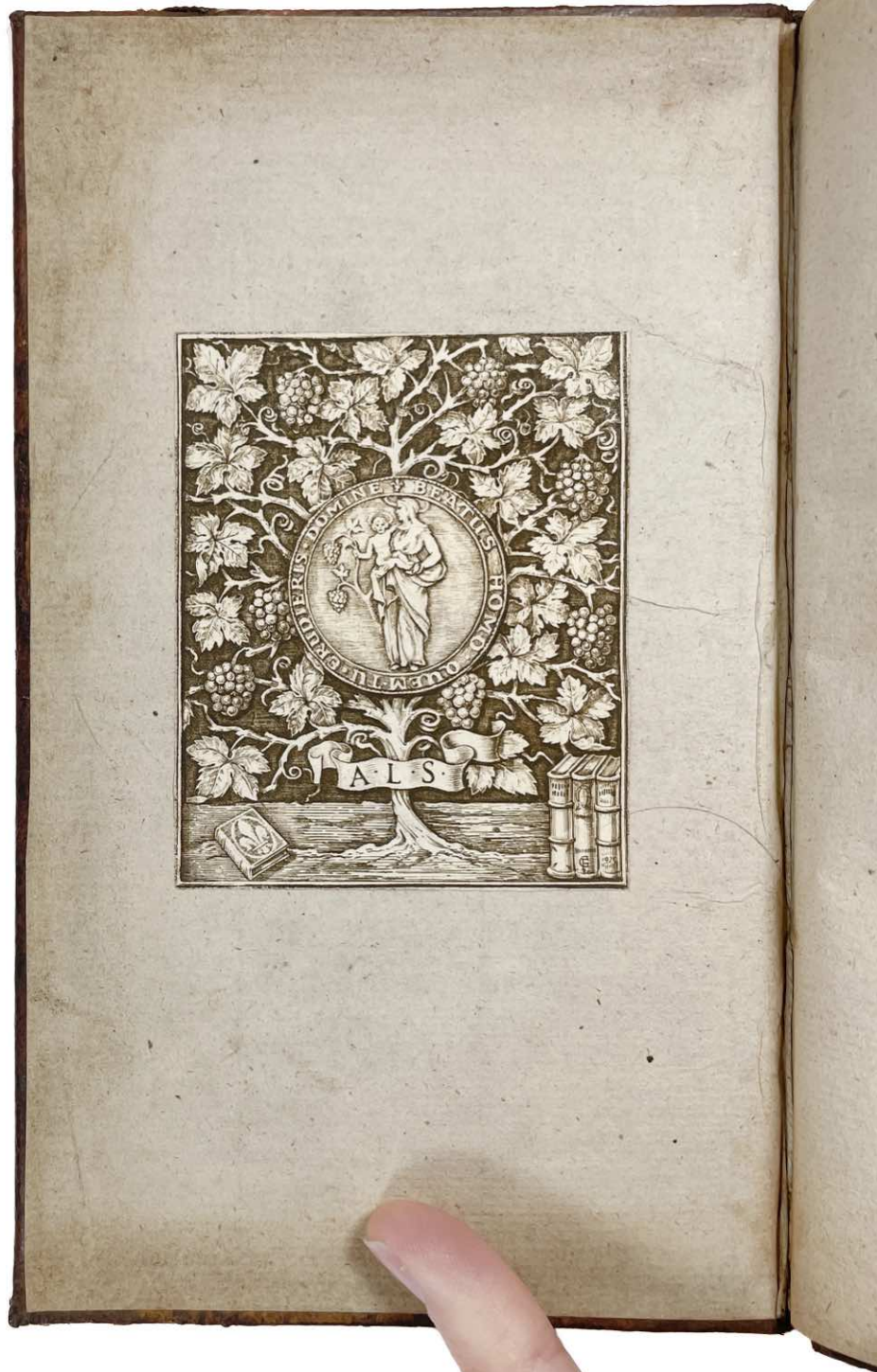
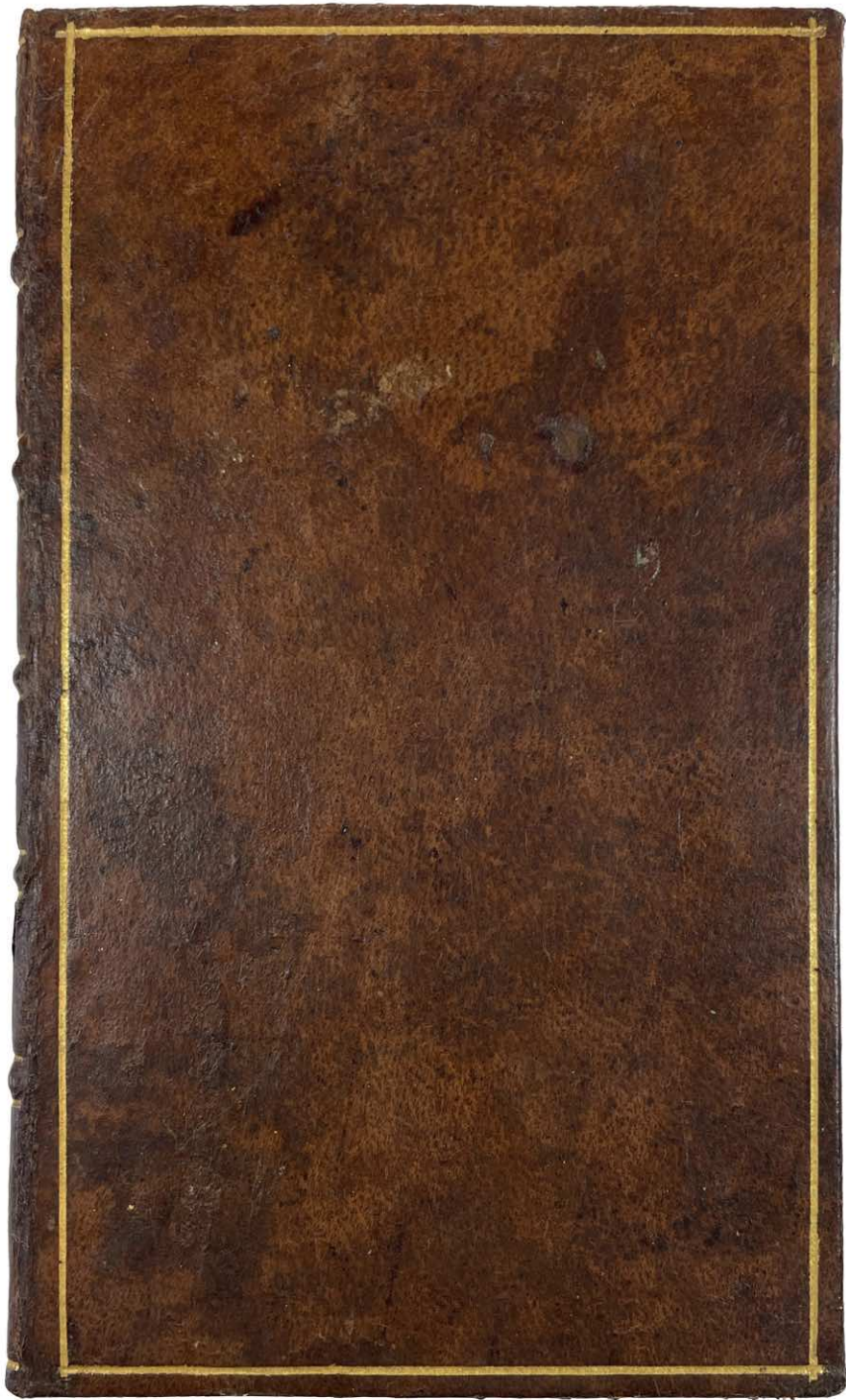
*Dieu Protecteur de la Tonne,  
Toutes les fois que j'entonne,  
Un Cantique en son bonheur,  
Jamais le chagrin n'étonne,  
L'allégresse de mon coeur.*

Roughly translated to:

*God Protector of the Barrel,  
Every time I sing,  
The happy sound of a Canticle,  
Grief never surprises,  
The joy of my heart.*









SERMON  
A L'HONNEUR  
DE BACUS  
ET EN FAVEUR  
DES BUVEURS.



A FRONTIGNAN.

Chez Nicolas l'Ivrogne, rue de la  
Bouteille,

Then, after calling up the most famous of all Latin sayings about wine – *In vino veritas* (truth in wine) – the author describes the joy of seeing brothers drinking together, the excellence of the wine, and how we must make good use of it. Towards that end, the writer announces that there are three important elements of wine that are of “the most serious matter” (“la matière la plus sérieuse”).

“1. Point” concerns cause and effect: if you have a good vine, then it will produce good grapes. This is followed by comparisons between a *bonne femme* and a vine, how Noah was a famous *vigneron*, and a reference to “the excellent wines” of Frontignan (near Montpellier), the Canary Islands, and Tavel (in the Southern Rhone).

“2. Point” is the principle that the necessity of a thing is derived from the end for which it was created. Here our author points out that wine gives us courage to fight and survive, to continue in life, and mentions the people of Israel taking the vine with them and planting it as they moved from place to place.

“3. [Point]” is an argument that wine was made to be drunk and therefore one should drink it. To not do so would be “to oppose the Oracles of Heaven.” In this passage the writer calls out to all “pale face...water drinkers” and encourages them to enjoy a glass of wine.

At the end the author raises his hands to Heaven and declares that he will drink for the rest of his life. He then closes with “Do the same and you will find joy in this world....*Bon Soir.*”

On the verso of the final leaf are two brief *chansons*: “En faveur des cocus” and “Gregoire revenant de boire, boire.”

This work may be an early example of publishing for the purpose and distribution by *colportage*. This was conducted by itinerant book peddlers who would sell cheap popular editions of small works by traveling from place to place.

From the collection of André Simon (1877-1970) – one of the 20<sup>th</sup> century’s most important bibliographers and collectors of books on wine – with his bookplate on the upper pastedown.

In very good condition.

¶ Simon, *Bibliotheca gastronomica*, no. 1373 – “Very rare little pamphlet of 12 pp.” Not in the Bibliothèque nationale de France or OCLC. However, OCLC does record another edition, one location only in Lyon.



*A Study on Soil Improvements  
For Viticulture*

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

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

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

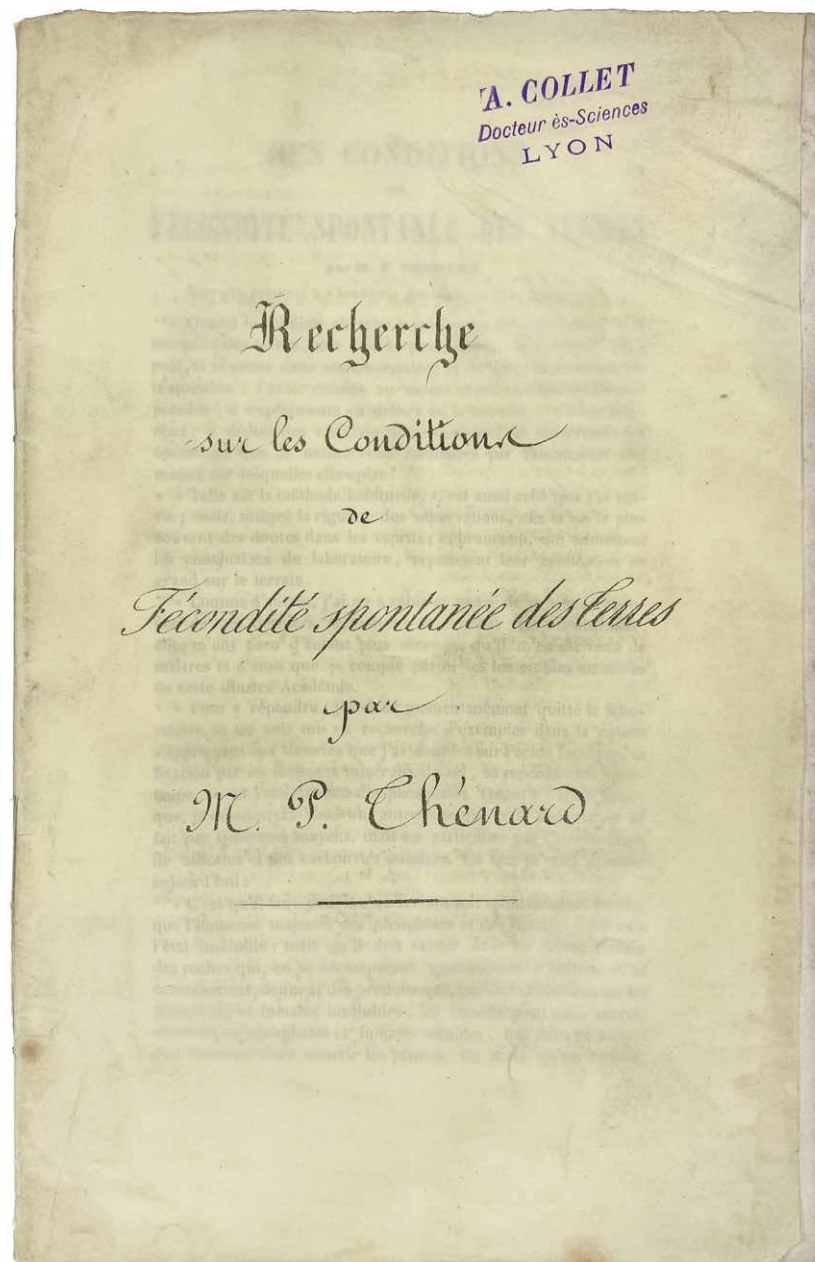
Paul Thénard (1819-1884) was an agronomist and chemist and the son of the famous chemist Louis Thénard (1777-1857). In addition to writing about wine, Paul Thénard published general works on agriculture, on animal husbandry, and on child labor (especially in silk manufacturing).

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

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

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

¶ OCLC: two locations outside of the United States.



*On the History & Practice of  
Winemaking in Champagne*

**83. (WINE.) Urbain, Paul, and Jouron, Léon. *Le vignoble champenois sa culture et ses produits*. Neufchâtel-en-Bray: Cœurderoy-Féray, 1873.**

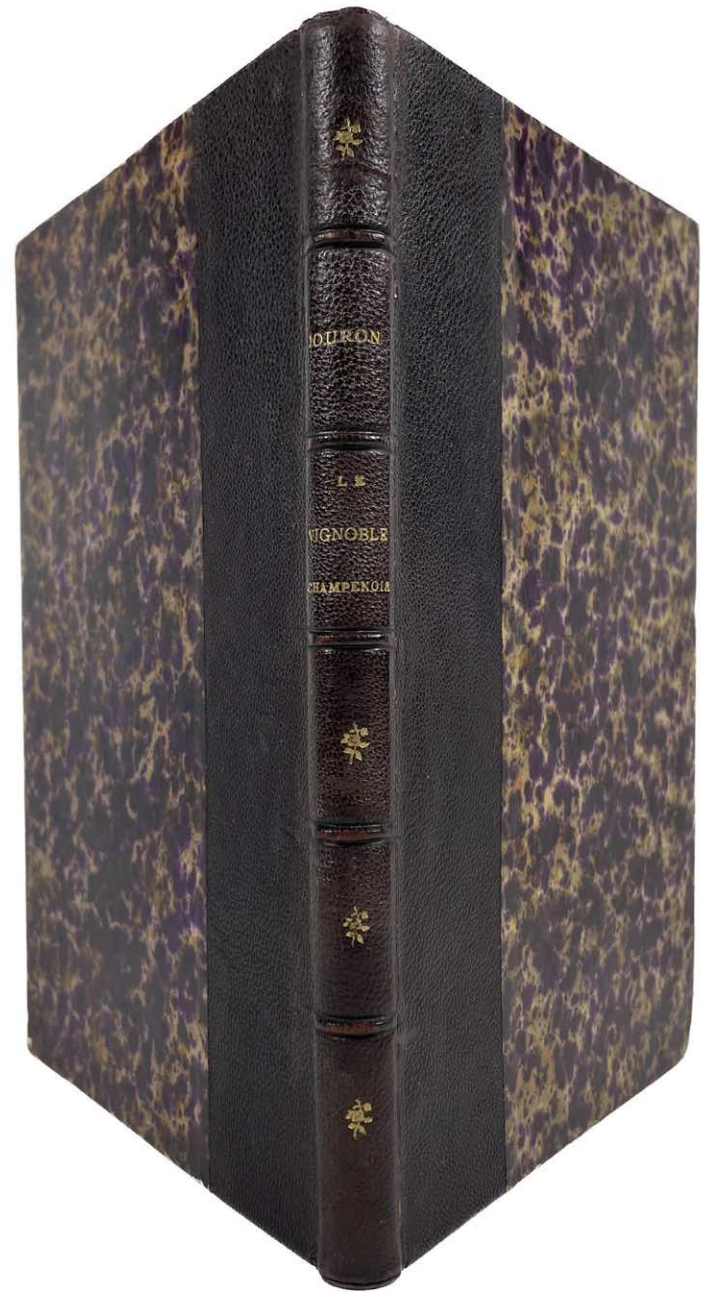
8vo. 80 pp. Contemporary quarter brown calf over purple marbled board, green vellum tips, spine gilt in six compartments, speckled edges, marbled endpapers, paper slightly browned due to paper quality. \$3000.00

The extremely rare FIRST & ONLY EDITION of this comprehensive work dedicated to winemaking in Champagne. The first half of the book contains the history of viticulture in the Champagne region starting with the year 1060 and going up to 1869. The next section covers planting, cultivation, and new and improved farming systems being utilized in that region.

At the time that this book was written, Champagne had become one of the most sought after wines in France. In order to fulfill the needs of buyers, some wine houses were having to rely on grapes coming from outside of Champagne.<sup>1</sup> By the time Urbain and Jouron wrote *Le vignoble champenois*, they noted that “The secondary wines of Champagne, which contain only two thirds and sometimes less of local wines...are made with grapes harvested in vineyards that are entirely secondary in Champagne, and mainly with white wines from Burgundy, the Midi and Saumur, which are cheaper than any from our own vineyards” – p.36.

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<sup>1</sup> For more information on the history of winemaking in Champagne and frequent mention of the current work, go to: <https://maisons-champagne.com/en/>.





One section of the book discusses concerns around workers and the harvest. The authors describe the difficulty in obtaining good honest workers during harvest and especially at pressing time when everything gets quite hectic. This is an urgent issue as the pressed grapes need to be bottled before their fermentation goes too far and the juice is no longer suitable for Champagne. The complaint is that the employees want to be paid too much and, although it is admitted that there are decent workers to be found, the authors bemoan the fact that many are drunkards and totally unreliable. Conversely, they also mourn the loss of good workers who have saved enough money to purchase their own vineyards and leave to make their own wine.

There is a chart on page 35 showing the "commercial movement of Champagne" for the years 1844 through 1869.

On the upper pastedown there is a binder's label from A. Joubert of Reims and the handsome bookplate of Parisian restaurateur Robert Viel, drawn by Ch. Bernard and engraved by G. Bourgoïnse. At the top of the bookplate are 1904, 1923, and 1929, each over a shield. The bookplate represents a cook attending to five birds on skewers roasting in a large fireplace.

In good condition.

¶ OCLC: two locations outside of the United States.

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ANNÉES.	NOMBRE de bouteilles existant en charge au compte des marchands en gros (1 <sup>er</sup> avril chaque année).	REPRÉSENTANT		NOMBRE de bouteilles EXPÉDIÉES à l'étranger.	NOMBRE de bouteilles expédiées en France aux marchands en gros non fabricants, aux débitants et aux consommateurs	IMPORTANCE  réelle du commerce	EXPÉDITIONS de fabricant à fabricant dans le département.	TOTAL du Mouvement.
		en HECTOLITRES.	hectol. lit.					
1844-1845	23,285,818	194,049	30	4,380,214	2,255,438	6,535,652	2,577,738	9,213,390
1845-1846	22,847,971	190,399	99	4,505,308	2,510,605	7,015,913	2,153,607	9,169,520
1846-1847	18,815,367	156,780	80	4,711,915	2,355,366	7,067,281	1,708,204	8,775,485
1847-1848	23,122,994	192,692	61	4,859,625	2,092,571	6,952,196	1,234,678	8,186,874
1848-1849	21,290,185	177,418	92	5,686,484	1,473,966	7,160,450	884,025	8,044,475
1849-1850	20,499,192	170,827	11	5,001,044	1,705,735	6,706,779	1,310,960	7,837,739
1850-1851	20,444,915	170,375	15	5,866,971	2,122,569	7,989,540	1,920,435	9,909,975
1851-1852	21,905,479	182,545	42	5,957,552	2,162,880	8,120,432	3,234,985	11,355,417
1852-1853	19,376,967	161,629	35	6,355,574	2,385,217	8,740,790	4,156,718	12,897,509
1853-1854	17,757,769	147,783	67	7,878,320	2,528,719	10,407,639	5,791,180	16,198,219
1854-1855	20,922,959	174,359	10	6,895,773	2,452,543	9,348,516	5,197,094	14,545,610
1855-1856	15,957,141	133,068	»	7,137,001	2,562,039	9,699,040	4,262,265	13,961,305
1856-1857	15,228,294	126,903	34	8,490,198	2,468,818	10,959,016	4,669,683	15,628,699
1857-1858	21,628,778	180,240	27	7,368,310	2,421,454	9,789,764	3,764,445	13,554,209
1858-1859	28,328,251	236,069	»	7,666,633	2,805,416	10,472,049	3,281,010	13,753,059
1859-1860	35,648,124	297,067	35	8,265,395	3,039,621	11,305,016	3,403,830	15,708,846
1860-1861	30,235,260	251,961	69	8,488,223	2,697,508	11,185,731	5,415,599	16,601,330
1861-1862	30,254,291	252,121	38	6,904,915	2,592,875	9,497,700	3,977,886	13,475,676
1862-1863	28,013,189	233,444	61	7,937,836	2,767,371	10,705,207	4,316,249	15,021,456
1863-1864	28,466,975	237,205	99	7,851,138	2,934,996	12,786,134	5,685,484	18,471,618
1864-1865	33,298,672	277,241	85	9,101,441	2,801,626	11,903,067	5,429,663	17,332,730
1865-1866	34,175,429	284,795	77	10,413,455	2,782,777	13,196,232	4,742,561	17,938,793
1866-1867	37,608,716	313,405	59	10,283,886	3,218,243	13,502,229	7,575,430	21,077,659
1867-1868	35,969,219	299,744	02	10,875,585	2,924,268	13,808,853	6,077,752	19,878,605
1868-1869	32,490,881	270,757	34	13,810,194	3,104,496	15,914,690	6,462,839	22,377,529



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