



CALIFORNIA BOOK FAIR

2026

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Illustration from Atkinson, R.W. *The chemistry of sake-brewing*, item 3.

L'ART DE CONSERVER,

PENDANT PLUSIEURS ANNÉES,

TOUTES LES SUBSTANCES ANIMALES ET VÉGÉTALES;

OUVRAGE soumis au Bureau consultatif des Arts et Manufactures, revêtu de son approbation, et publié sur l'invitation de S.-Exc. le Ministre de l'intérieur.

PAR APPERT,

Propriétaire à Massy, Département de Seine et Oise, ancien Confiseur et Distillateur, élève de la bouche de la Maison ducale de Christian IV.

« J'ai pensé que votre découverte méritait
un témoignage particulier de la bienveillance
du Gouvernement ».

*Lettre de S. Exc. le Ministre de
l'intérieur.*

A PARIS,

CHEZ PATRIS ET C^{ie} IMPRIMEURS-LIBRAIRES, QUAI
NAPOLÉON, AU COIN DE LA RUE DE LA COLONNE, N^o 4.

1810.

Preserving Food for the Army

1. **APPERT, Nicolas. L'Art de conserver, pendant plusieurs années toutes les substances animales et végétales. Paris: Patris, 1810.**

8vo. One folding plate. xxxii, 116 pp. Original blue wrappers, entirely untrimmed, stitched as issued, faint dampstaining to the first few leaves. \$2000.00

FIRST EDITION of the most famous book in food conservation. In the preface the author, Nicolas Appert, (1749-1841) writes about his philanthropic reasons for inventing an effective preserving process. He wanted to be able to make long-lasting food that would be “of the greatest utility in sea travel, in hospitals and home economics” (*ma découverte pouvant être de la plus grande utilité dans les voyages sur mer, dans les hôpitaux et l'économie domestique*). First, Appert perfected a method to sterilize and preserve food in air-tight bottles by applying heat and then hermetically sealing the bottles, tying them shut with wire and then tarring the closure. This preservation process came to be called *appertisation* (named after Appert). Then, in 1804, he built his production factory.

In 1795, the Directory government had “offered a prize of 12,000 francs for the discovery of a process to preserve the food destined for the army [and]....In 1810 the government officially recognized [Appert's] discovery and awarded him the prize. In the same year, [he] published [this work].”¹ Being an innovator, and open to learning more about the process, Appert notes in the preface that we would receive with gratitude any observations on the process described in his book.

¹ Larousse, *Gastronomique*, p. 28.

Included is a report from various food experts, including Antoine-Augustin Parmentier, the noted nutritionist, who sampled the following of Appert's bottled foods: *pot-au-feu* (boiled beef, poultry, and vegetables); *consommé* (a richly flavored clear soup); *lait* (milk); *petit-lait* (whey); *petits pois* (peas); *petites fèves de marais* (fava beans); *cerises* (cherries); *abricots* (apricots); *suc de groseilles* (gooseberry juice); and *framboises* (raspberries). Once tested, they reported on the food's flavor and quality. The results were highly favorable. According to the report, the *pot-au-feu*, although it had been in a bottle for 15 months, tasted as good as if it had been cooked that day. All other sampled foods received equally favorable acclaim, although the experts noted that Appert had to show them how to prepare the preserved foods.

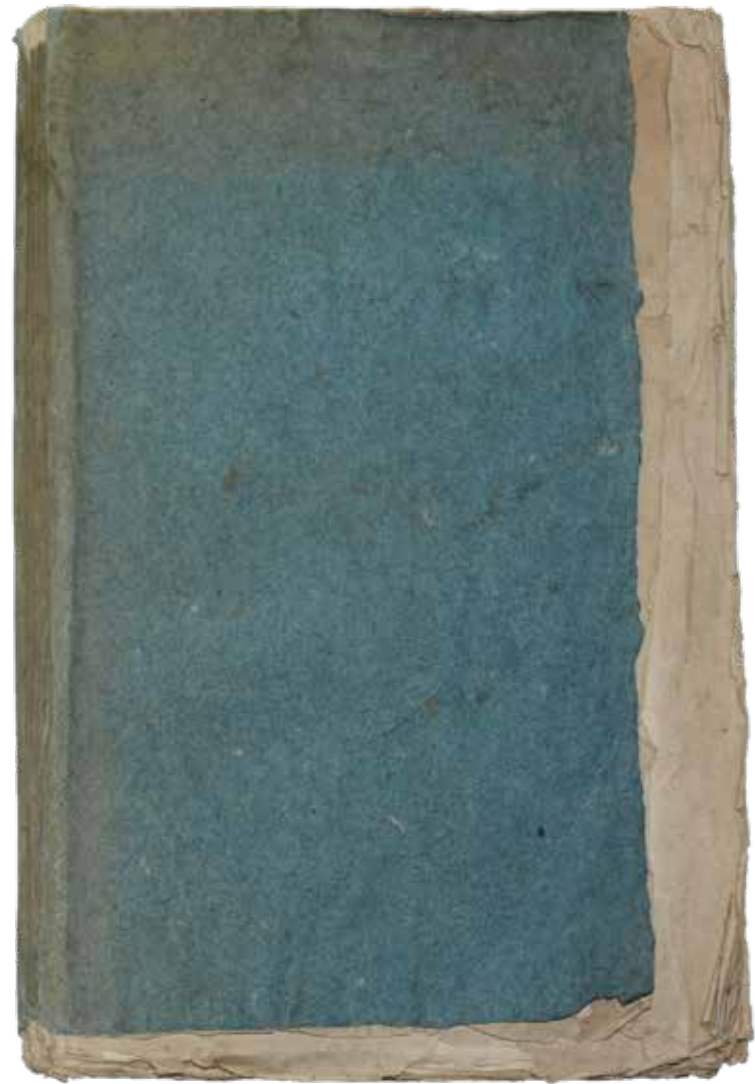
Appert "learned the art of cooking from his father, who was an hotelier. He worked at first in the service of the Duke of Deux-Ponts and was *officier de bouche* to the Princess of Forbach. In 1780 he established himself in business as a confectioner in the Rue des Lombards in Paris."²

With an engraved folding plate showing Appert's tools for bottling preserved food which is accompanied by a list of instructions on how to use them.

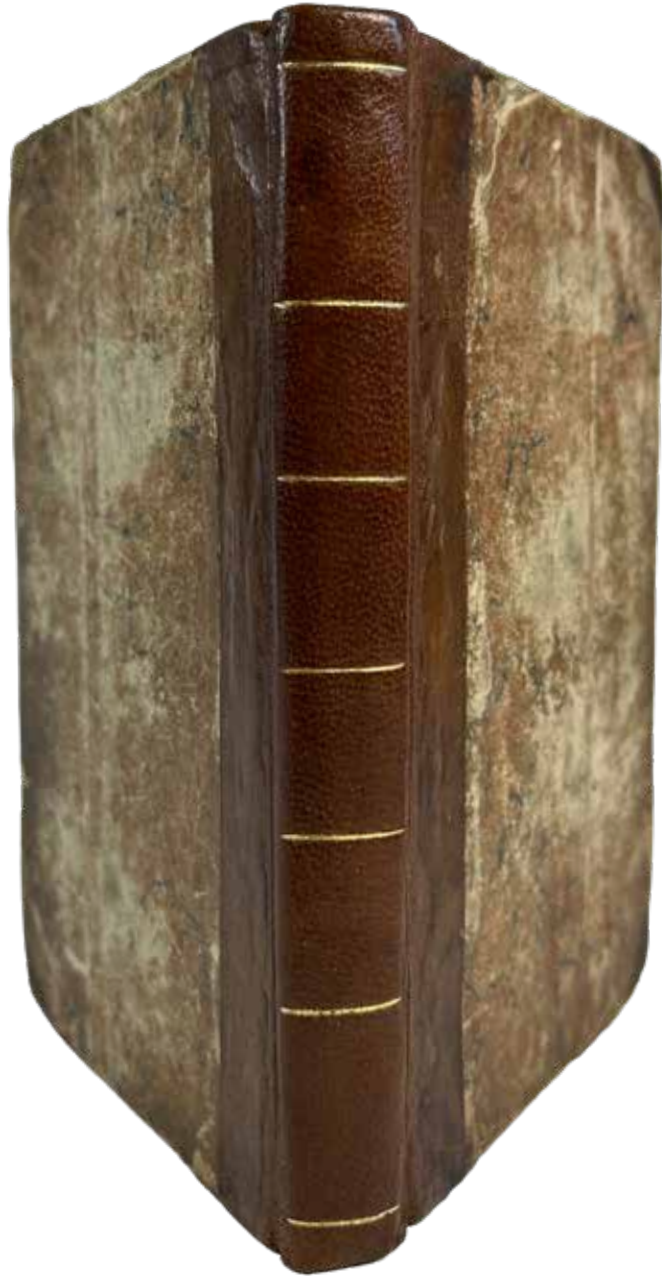
A very good copy in original state; with Appert's signature on the verso of the ½ title page.

Preserved in a clamshell box by Sangorski & Sutcliffe.

¶ Bitting p. 13; Oberlé 184; Toussaint-Samat, *History of Food*, p. 740: "This 'theory,' foreshadowing Pasteur's discoveries, most notably pasteurization itself, is expressed in the cautiously imprecise language of the period;" Vicaire col. 34.



² Ibid.



A Very Rare Provincial English Cookbook

2. **ASHBURN, Addison. The family director; or, housekeeper's assistant. Coventry: Longman et al., 1807.**

12mo in 6s. 1 p.l., xx, 180 pp. Contemporary half-calf over marbled boards, rebacked, light foxing, signature "K" is mistakenly bound between "H" and "I" (but the book is completely complete). \$2500.00

The rare FIRST EDITION of this provincially printed cookbook coming from Coventry, England, and collecting approximately 300 recipes. Provincial cookbooks are rare in the United Kingdom and they are particularly interesting to culinary historians as they represent more local and vernacular tastes.

Recipes range from apple jelly; brain cakes; cib-cab (made from mutton); dumplings; eels collared; force meat balls; gruel water; heart of a sheep dressed; icing for China cakes; Jumbals (with caraway seeds); lemon sherbet; mutton pasty; nasturtium pickled; oysters stewed; pig's head baked; quin sauce (made of walnut pickle, mushroom catsup, garlic cloves, anchovies, horseradish, and cayenne); rusks (a twice-baked bread); sweetbreads fricasseed brown; tongues salted; veal potted; wigs made with saffron; and yeast from potatoes.

In the preface Ashburn notes the following: “The collection of recipes which are contained in this little Volume, would always have been kept private, had not the repeated solicitations of many respectable friends prevailed on the Author to publish them in their present form. As they are entirely original, and embrace a greater variety of matter, than is usually found in works of a similar nature, it is hoped, that they will be generally useful.” The author signs the preface from Meriden, England, which is approximately seven miles to the east of Coventry, where the cookbook was printed.

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

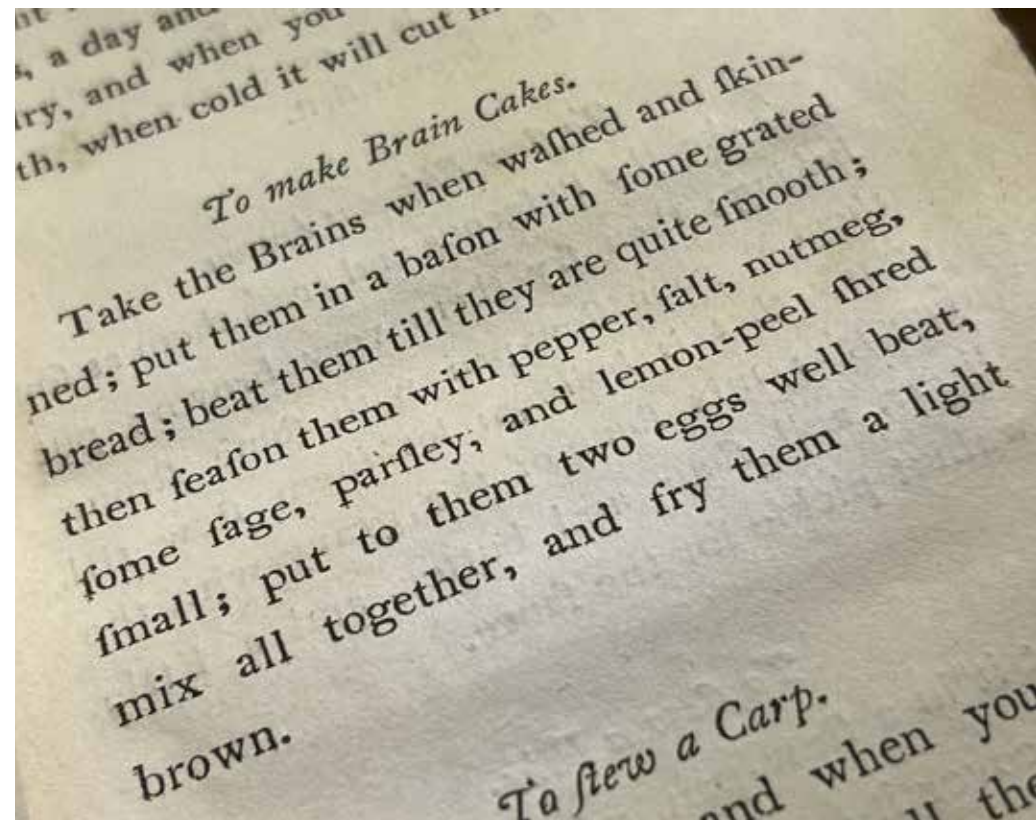
Take a sponge cake, or new French roll, and pare off the outside; lay it in a China or glass dish, and pour on it some rich white wine till it is quite soaked and soft; then pour on it a little brandy, and stick it all over with blanched almonds, cut in thin slices; have ready a good custard, and pour it into the dish.

The “hedgehog” recipe was an example of a “conceited dish,” a dish which showed artistry and was often meant to look like something else. Versions of the recipe previously appeared in Hannah Woolley’s *Queen-like closet* (1670); Hannah Glasse, *The art of cookery* (1747); and Elizabeth Raffald’s *The experienced English housekeeper* (1769). The biggest difference with Asburn’s recipe is the lack of orange flower water and the replacement of sack with white wine and brandy. The recipe is also simplified, which is typical of provincial cookbooks as they wrote for households with more modest incomes.

In manuscript, written on the upper pastedown, are two recipes. One is for “Muffin Pudding” and the other is for “Almond Pastry.”

In good condition.

¶ OCLC: six locations outside of the United States.



*The Earliest Monograph on
Sake Wine in English*

3. **ATKINSON, R.W. The chemistry of sake-brewing. Memoirs of the Science Department, Tokio Daigaku (University of Tokio), no. 6. Tokyo: Tokio Daigaku, 1881.**

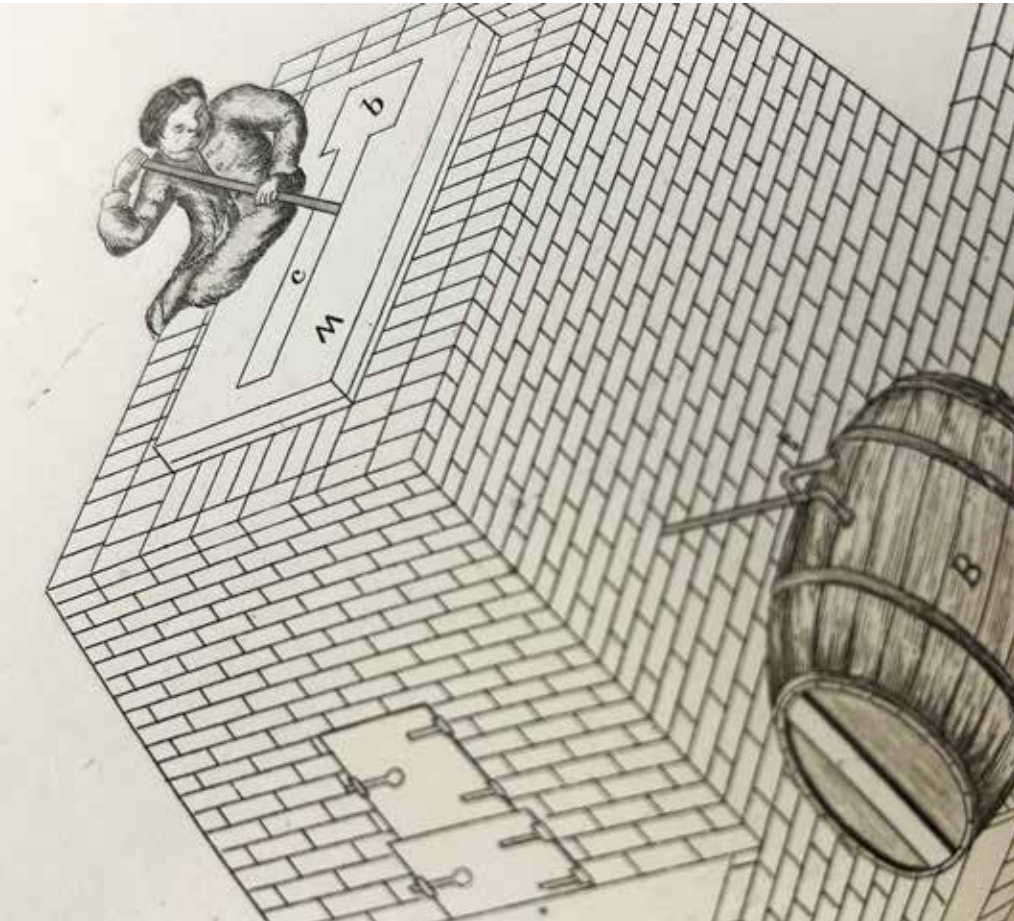
29cm x 20cm. Frontispiece reproducing a Japanese woodcut, 19 plates, and numerous tables in the text. viii, 73, [1 - blank] pp. Original publisher's green wrappers. \$7500.00

The FIRST & ONLY EDITION of this early monograph on *sake* wine, the earliest in English. It also contains one of the earliest English descriptions of *shochu*, a fermented drink that is distilled and stronger than *sake*.

Atkinson, a professor of chemistry at Tokyo University at the time, was among the first Western scientists to deeply study and comprehend *koji*, the enzyme responsible for fermenting *sake*. After publishing several papers on *sake* and the fermentation process, he broadened his research to produce this monograph. The first section of *The chemistry of sake-brewing* focuses on *koji*, the fungus that drives *sake* fermentation.

Inspired by Louis Pasteur's recent advancements in the research of fermentation, Atkinson examines the microorganisms involved in *sake* brewing, supplementing his analysis with numerous illustrations derived from daily observations of the brewing process. (In fact, plates xvii, xviii, and xix are reprinted from Pasteur's *Etudes sur le vin*, 1866).

The second part of the book describes the *sake* brewing process, accompanied by chemical analyses of its components at various stages, along with illustrations showing microscopic analysis of *sake* at various stages of brewing. The final part of the book covers the distillation of the *sake* brewing residue into *shochu*, another traditional Japanese spirit, including a woodcut illustration of the distillation equipment needed.







The handsome plates show *sake* being made; apparatus needed; microscopic illustrations of *koji* and the *sake* fermentation process; and graphs depicting the action of *koji*.

An obituary published in the Cardiff Naturalists Society in 1930 gives a little more detail about Robert William Atkinson's early life, and his time in Japan. He was born at Newcastle-on-Tyne, but at age 11 he started at University College School, London, graduating in 1872. From 1874 to 1881 he was Professor of Analytical and Applied Chemistry at the University of Tokyo under the appointment of the Japanese Government, being recommended in high terms by Dr. A. W. Williamson of London "who not only commended his scientific attainments, but also his clear delivery in lecturing, and added that he never failed to gain the esteem and regard of those with whom he came in contact. In those seven years he was the pioneer of the science and art of chemistry in Japan, and he was succeeded by one of his pupils (Mr. Sakurai), who came to England for part of his training. Mr. Atkinson, for his services to Japan, was personally honoured by the Emperor."

This very rare book is interesting not just for its status as the first work in English on *sake*, but also as a valuable and in-depth record of Japanese social history, recording as it does with great detail the methods and varieties of *sake* brewing in the late nineteenth century.

On the upper wrapper Atkinson has inscribed the book to "Prof. Wurtz With the Author's Compliments." Charles Adolphe Wurtz was a French chemist and educator noted for his research on organic nitrogen compounds, hydrocarbons, and glycols.

Page vi is misprinted as "iv" and a red ink chop appears on the upper and lower free endpaper.

In very good condition.

¶ OCLC: Columbia University, University of California (Berkeley & Davis), Yale, Harvard, Peabody Essex Museum, Johns Hopkins, Linda Hall, Princeton, Oberlin, University of Cincinnati, Hunt Library, and twelve copies outside of the United States.

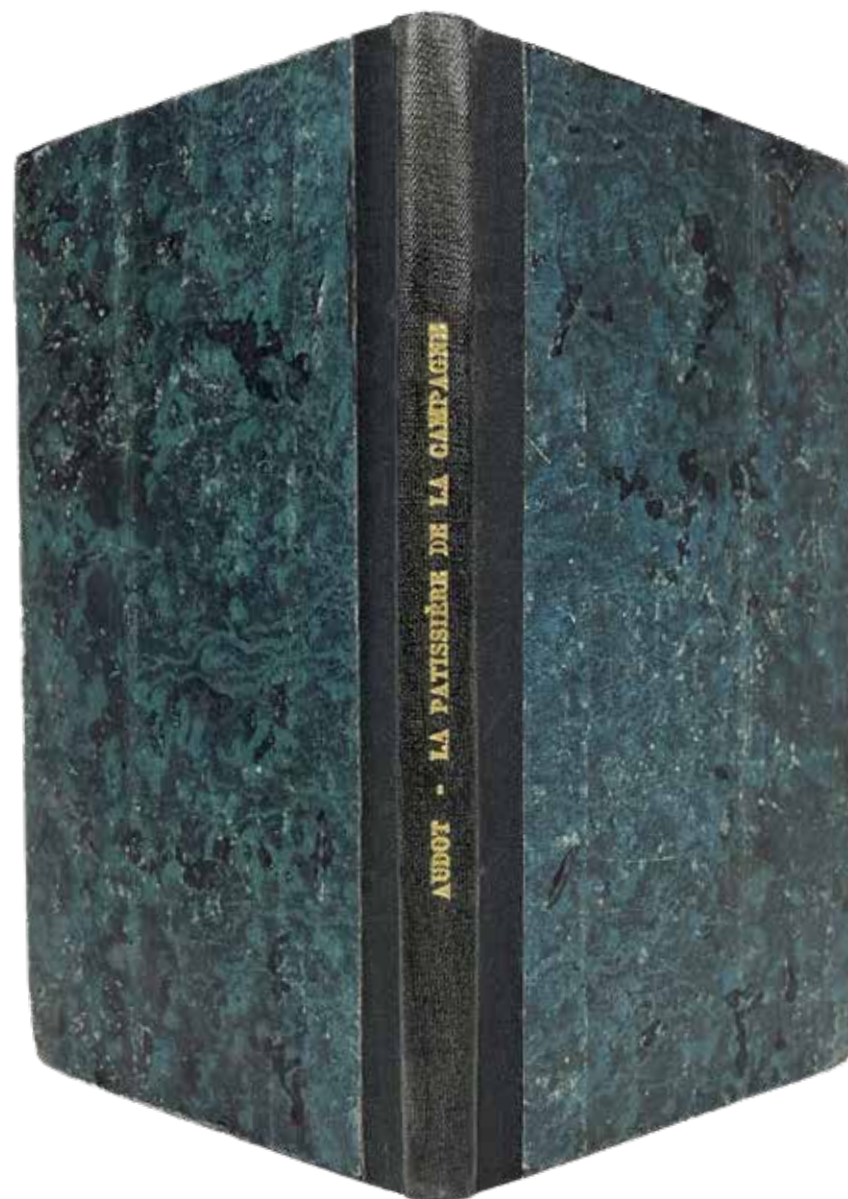
*A Popular Early 19th-Century
Confectioner's Book*

4. [AUDOT, Louis Eustache.] *La Pâtissière de la campagne et de la ville, suivie de l'art de faire le pain-d'épices, les gaufres et les oublies, pour faire suite a la Cuisinière de la campagne.* Paris: Audot, 1818.

8vo. 131, [1 - blank] pp. Contemporary quarter cloth over blue marbled boards, boards lightly rubbed and bumped at corners, speckled edges, occasional foxing. \$2500.00

The extremely rare FIRST EDITION of Louis Eustache Audot's *La Pâtissière de la campagne et de la ville*. Amongst the 174 recipes are methods on how to prepare various pastry doughs, *pâtés* (including those with pheasant, carp roe, and salmon), tarts, pies, flans, cakes, *soufflés*, cookies, marzipans, macaroons, gingerbreads, waffles, and wafers. There is a delightful recipe for a regional classic from Normandy – the “Mirlitons de Rouen.”

Mettez dans une casserole un quarteron de sucre en poudre, deux oeufs entiers, et un demi-quarteron de beurre fondu, un peu d'eau de fleur d'orange: mêlez bien le tout ensemble; abaissez une demi-livre de pâte feuilletée de l'épaisseur d'un sou; formez-en vos mirlitons en les coupant en rond, avec un verre ou un coupe-pâte; mettez-les dans de petits moules de même grandeur remplissez vos moules avec le mélange que vous avez préparé; saupoudrez-les de sucre, et faits-les cuire au four à une chaleur douce; étant cuits, dressez-les et servez.



aplatissez un peu le milieu, et mettez dessus un autre petit morceau de pâte aussi de forme ronde, pour faire la tête de la brioche; dorez avec de l'œuf battu, dressez sur un papier beurré, et faites cuire à un four bien atteint dans une casserole, ou dans un moule que vous avez soin de bien graisser de beurre auparavant.

Vous donnez à votre pâte les formes que vous voulez, suivant les petits gâteaux que vous avez intention de faire.

Pâte à Baba.

Préparez votre levain comme il est indiqué à l'article *Pâte à Brioche*, en ayant soin d'y ajouter un quarteron de raisin de Corinthe, une livre de raisin en caisse, une cuillerée à café de safran en poudre, une demi-bouteille de vin de Malaga, et un demi-quarteron de sucre rapé; suivez ensuite pour faire votre pâte les mêmes procédés que pour celle à brioche, mais seulement faites-la bien moins ferme; votre pâte achevée, mettez-la dans une casserole ou un moule que vous aurez graissé de beurre; laissez-la revenir pendant six heures en été et dix en hiver: quand elle est bien revenue, mettez-la dans un four chaud comme pour la brioche.

Roughly translated to:

Put in a saucepan a quarter of a pound of powdered sugar, two whole eggs, an eighth of a pound of melted butter, and a little orange blossom water: mix everything together well; roll out half a pound of penny-thick puff pastry; form your mirlitons out of them by cutting them in circles, with a glass or a pastry cutter; put them in small molds of the same size and fill your molds with the mixture you have prepared; sprinkle them with sugar, and cook them in the oven over a gentle heat; once they are cooked, arrange them and serve them.

Louis Eustache Audot (1783-1870) was a bookseller, publisher, author, and journalist who began in the book trade in 1805. In the same year as *La Pâtissière*, Audot published *La Cuisinière de la campagne et de la ville*. It would become the most popular cookbook published in France in the 19th century. Other than a brief period between 1832-35 when his son, Louis Désiré Joseph Audot took over the business, Louis Eustache Audot was an active bookseller until his death in 1870.

On the verso of the half-title page is a list of where this publication can be purchased in twenty-nine different cities in Europe.

In good condition

¶ OCLC: two locations outside of the United States.

A Banquet Offered by Matias Romero

5. **BANQUETE dado en obsequio del señor don Matias Romero. Mexico: Imprenta del Gobierno, en Palacio, a cargo de Jose Maria Sandoval, 1868.**

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

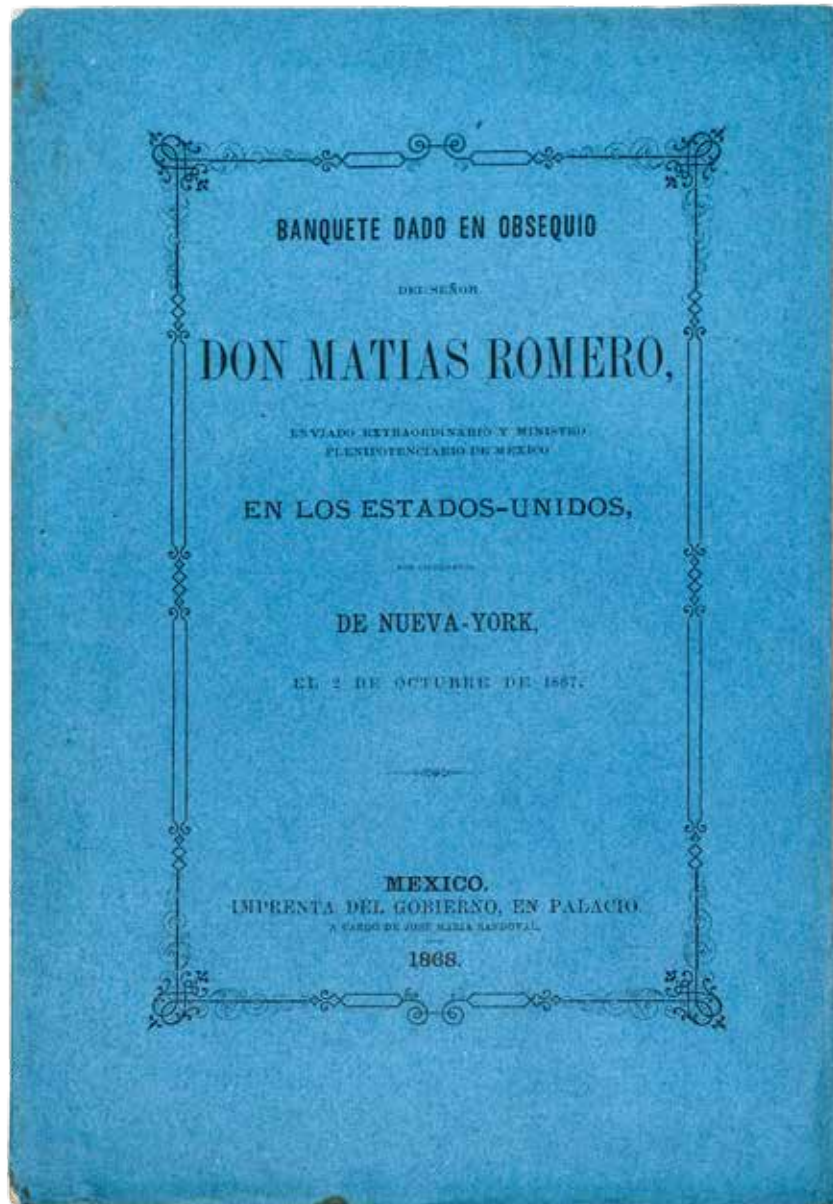
The FIRST & ONLY EDITION of this work commemorating Matias Romero's departure from New York City after eight years of diplomatic service between Mexico and the United States. In the introduction, it is noted that the letters of support that were read at the banquet (reprinted here), show that the people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

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

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

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

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



MENU.

LA V OCTUBRE, 1897.

COLOCACION DE LOS CONVIDADOS.

Henry Clews, tercer vicepresidente.

C. Romero.

Shepard Gandy.

James R. Whiting.

F. A. Conkling.

M. H. Grinell.

Profesor Bartett,
de West Point.

Wm. Cullen Bryant,
Presidente.

M. Romero.

Hiram Barney.

John Russell Young.

William E. Dodge, hijo.

Mayor general Rufus
Ingalls.

Henry A. Smythe.

MESA.

Mayor general Daniel
Butterfield.
John A. Stewart.

Mayor general Chas.
W. Sandford.
James Robb.

General Jas. Grant Wil-
son.
I. Mariscal.

Jas. W. Beekman,
Primer vicepresidente.

A. G. Cattell.

Peter Cooper.

E. C. Cowdin.

Benjamin Holliday.

Francis Skiddy.

Dr. J. N. Navarro.

Theodore Roosevelt, segundo vicepresidente.

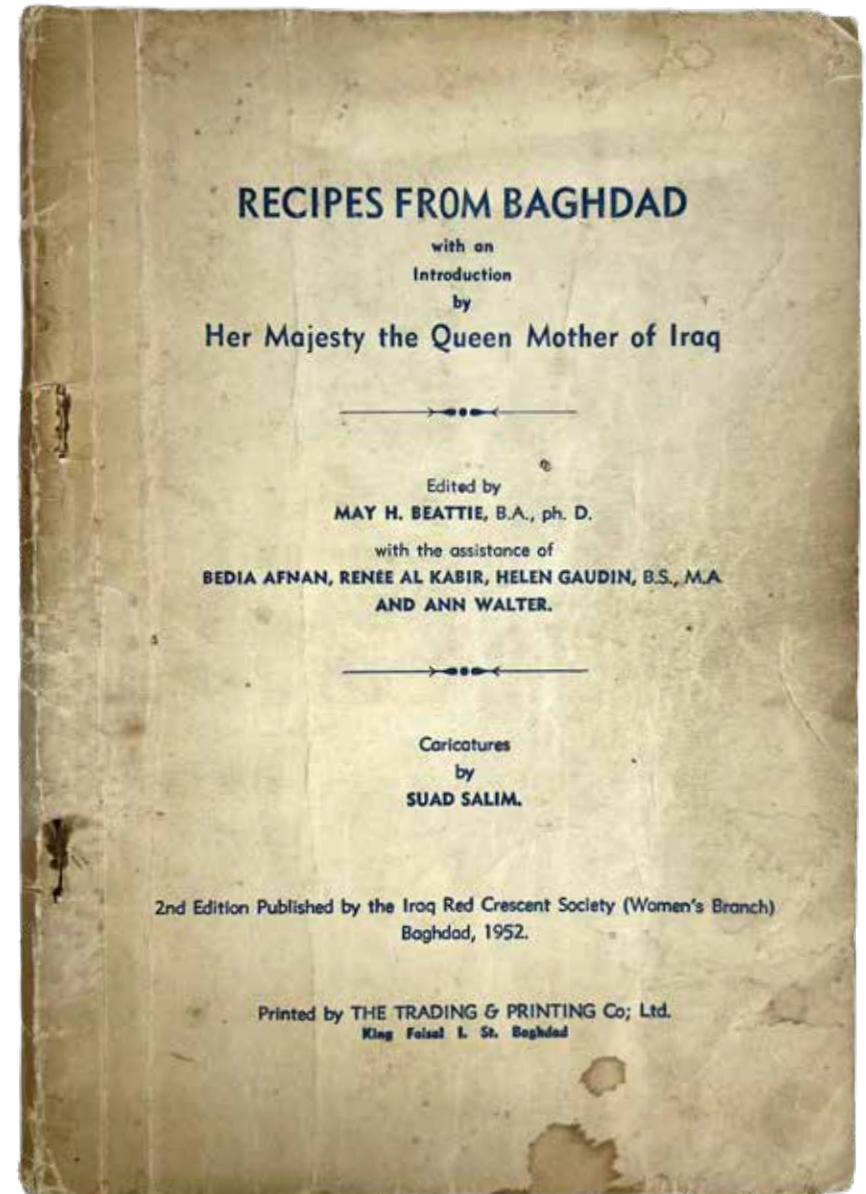
Arab Cuisine for the English

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

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

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

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





Around the time of Beattie's arrival to Baghdad, there was a rebellion and a military coup. This resulted in the Anglo-Iraqi War as the English tried to secure oil supplies while the Iraqi government was being supported by Axis forces. The British won and a pro-Allied government was established. It is in the context that this cookbook was written; it also explains why the cookbook was published by the Iraq Red Crescent Society, a humanitarian organization that provides relief during periods of crisis in Iraq.

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

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

To this, the Queen Mother of Iraq adds:

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

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

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

The numerous and funny caricatures are by Suad Salim.

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

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

5220.3AA

See also item 42 for a menu from Baghdad, 1918.



"This Satire Against Drunkenness, Whoring, and Gambling"
– André Simon

7. **BEROALDO, Filippo. *Declamatio lepidissima ebriosis cortatoris*. [Bologna: Benedicto Hectoris, 1499].**

4to. One large woodcut printer's mark on colophon page. [39], [1-blank] pp. Panned calf, blind and gilt fillets, central gilt medallion, gilt rosettes, raised bands, gilt fillet in compartments, a few small ink marks on two pages. \$8000.00

The FIRST EDITION (see below) of Filippo Beroaldo's work on human vices, told through a series of arguments between three brothers, one who represents drunkenness, another whoring, and the third an addict of gambling. The worst of them will inherit nothing of their family's estate. As a result, each brother makes a case for his way of life and argues that the other vices are more depraved. It is the drunkard who opens the discussion and who has the most to say. But by the end, the other two gang up against him to make the argument that drunkenness is the worst of the three.

Beroaldo (1453-1505) was from Bologna where he studied with Francesco dal Pozzo. By age nineteen he was a professor of rhetoric and poetry and in 1476 he left Bologna for Paris. Despite the brevity of his stay in France, Beroaldo's lectures on classical texts attracted large audiences and he had a strong and lasting influence on French humanism. He returned to Bologna in 1479 where he continued to teach until his death in 1505. For more on Beroaldo, see Anthony Grafton's contribution in *Contemporaries of Erasmus*, vol. I, p. 135.

Fama &
opes.

Valerius Flaccus

Solomon

Mos na-
bathooy.

Plato

DE EBRIOSO

scendum. Duo ante oia sunt: quæ mortales magni-
pendunt fama & opes: Quid enim per deos imor-
tales mortalibus cõtingere potest illustrius q̄ nomi-
nis splendor q̄ fama q̄ gloria: Cuius cã Tot erum-
næ tot sudores. tot uigilia. ultro subeuntur ac tole-
rantur: ut nõ immeritõ Cecinerit Valerius Flaccus:
Tu sola animos mentemque peruris gloria: Ut ue-
rissimum sit illud Solomonis melius est nomen bo-
nũ q̄ diuitiæ multæ: præterea quid uilius; quid dul-
cius: quid beatius q̄ opulentum patrimonium q̄ di-
uitiæ luculentæ: Quarum causa impiger extremos
currit mercator ad indos: propter quas uita morta-
lium facta est laboriosa. Et irrequieta. sunt pleriq̄
qui mortem potiorem q̄ egestatem putent: quibus
intollerabilis uideat̄ nuda illa uita & omnibus qui
buscunq̄ antea habundauerit destituta. Apud na-
bathoos: qui opes iminuit publice mulctatur: q̄ au-
get honore afficit: Quas tam græci q̄ barbari cum
tertium locum bonorum tenere debeant: primo ta-
men in loco collocant: ut auctor est Plato. At qui
utriusq̄ huiusce boni iacturam facit meretricarius:
Namque amationes meretriciæ grande serunt una
cum damno dedecus: infamiam afferunt opes au-
ferunt: Male consulit & rei & famæ mulierarius
amator: Quibus homini detractis nihil planè erit
illo despectius: nihil notatius. Itaq̄ amator despec-
tissimus notatissimusq̄ est habendus. qui scorto ho-

SCORTATORE ALEATORE.

nestum officium postponens qui in gurgustio deli-
tescens assiduus pulsatur infamiis patrimonii decoc-
tor mendicitatis infamissimæ coagulũ: Bonam de-
perdere famã rem patris oblimare malũ est ubicũq̄
ut inq̄t satyrogaphus: Amator ut plautinus seruus
festiuiter enarrat. bona sua pro stercore habet: foras
iubet ferri: domi quicquid habet perdit: quãdo qui-
dem ipse perditus est: Meretrices ut dicuntur ita pro-
fecto sunt procaces: nullus est finis poscẽdi nullus
dandi: ut amatoris libido rediuita resurgit estq̄ in-
explebilis: sic meretricis. est iexaturabilis pccãtã.
Et cũ hodie aliquid dederis: hodie quoq̄ aliud dan-
dum est: Et cum scorti precium unus sit panis si So-
lomon credimus Argẽtariam salutem ab Amasio
quotidianam deposcit: Exenteratque quotidianis
ictibus marsupium: Meretrix tãtis per blanditur dũ
illud qd rapiat uidet: Amator quã diu habet quod
det tã diu illi Arridẽt edes meretriciæ & patẽt fores:
Vbi despoliatus inopia argentaria laborat foras ex-
truditur: Non ne comedia humanæ uitæ speculum
est: atqui apud Comicos poetas tota est meretrica-
ri amoris infectatio: Adolēscētes in Scortis male
audiunt: patres filios a turpi amore meretricis auo-
care abducere: Auellere omnibus uiribus neruisq̄
contendunt: Ut id nobis documento sit uitandas Suauia/
esse meretricum illecebras. fugitandas suauiationes tiones.

Plautus

panis scortij ficit

Plautus

With the marks and notes of an early reader: nearly every page has either some contemporary annotation, a manicule, or underlining in brown ink.

With a beautiful woodcut printer's device of Benedictus Hectoris (Benedetto Faelli di Ettore) on the final leaf.

A very good copy.

¶ B.IN.G. 194; Oberlé 1013; OCLC (not distinguishing between the two different issues): Newberry Library, Morgan Library, University of California (San Francisco), Burndy Library, Cornell University, Harvard, Johns Hopkins University, Yale, College of Physicians (PA), University of Illinois, Indiana University, Smithsonian, Huntington, Folger, Library of Congress and nine locations in Europe; Paleari Henssler p. 86; Simon *Gastronomica* 205 - "The first edition of this satire against drunkenness, whoring and gambling," & *Bacchica* 172. Not in Bitting, Cagle, Notaker, or Vicaire.

There were two different issues of this work published in the same year and priority has not been established. The difference is in the capitalization of "ARGUMENTVM" on the third leaf (it is all capitals in our copy). See Goff B-471 and -472 and Oberlé.

... Ex eo quod teneat mentem ac ten
Vnde & temulentia ebrietas nominata: Quid Temu
teos fedius quid turpius eē potest: q̄ qd̄ homo
ninem extraq̄ humanum itellectum i p̄ ui
collocet: semet ipsum ignoret: nec plus sa
us puer aut anniculus: Vini calentis asp
mentis expugnatur fitq̄ rerū omnium
ue memoria: Non est temulenti ani
state mersus uino & ebrietate deuic
anicario accidit neq̄ aleatori: Et ut
Seneca grauissimus uinosorum *Seneca*
ebrietas q̄ insania uoluntaria: Ebrietas
omni probro maius est homi quid, *ebrietas insania*
blectari: Cuius peculiare bo *uoluntaria est*
ate mētis perfrui: Adice ex
cta mobilia: gradum Erra
time plautus luctator do Luctator
at primulum: merito di Vinum. *Plautus in*
arus: sicut uenenum est *pendulo*
inum: intelligi uolens
Quam multi mor Vinū
mperantia proueni
cera oculorum
Cum hinc
inc ped

*Viticultural Methods in Germany
Prior to Phylloxera*

**8. BOHI, Fidel. Kurze praktische Anleitung zur
Rebcultur. Konstanz: Bannhard, 1845.**

8vo. Eight engraved plates (one of which is folding). xii, 137, [3 - blank] pp. Contemporary half pebbled-cloth over marbled boards, contemporary printed label on spine (probably taken from the original printed wrappers), marbled edges, stamped ink exlibris on the title page (not affecting text), paper residue in the gutter of the first leaf (not affecting text and possibly from the removal of the upper wrapper), some leaves foxed due to paper quality but most bright and crisp. \$1500.00

The very rare FIRST & ONLY EDITION of this work on viticulture written by a vineyard manager who had worked for “many years” as estate manager at Bermatingen in southern Germany. In the foreward, Bohi warns that this is going to be a practical manual and not a scholarly treatise. Despite these words of caution, Bohi provides twelve “views” on viticulture, each with several chapters on specific subjects.

Sections cover vineyards in general (including a discussion of the vineyard’s altitude); the vineyards on Lake Constance and their former design; trellising; pruning; vineyard maintenance; what to do in the vineyard at different times of the year; when to remove old vines; planting young vines; the use and installation of vine stakes; the specifics of the harvest; and how to press the grapes.





Sind die Trauben mit möglichster Sorgfalt von dem Rebstock abgelesen worden, so bedürfen sie eben falls einer sorgfältigen, zweckmäßigen Behandlung, sowohl vor, als bei dem Keltern, weil dies sehr viel Einfluß auf die Qualität und Quantität des Weines hat.

If the grapes have been picked from the vine with the utmost care, they also require careful and appropriate handling, both before and during pressing, as this has a significant influence on the quality and quantity of the wine.

Several different varieties are discussed as well as wine-making methods outside of Germany (e.g. in Burgundy).

The eight engraved plates depict different trellising methods, the layout of the vineyard, and a press designed by Bohi.

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

In good condition.

¶ OCLC: University of California (Davis) and six locations outside of the United States.

MANIERE
DE BIEN CULTIVER
LA VIGNE,
DE FAIRE LA VENDANGE
ET LE VIN
DANS LE VIGNOBLE
D'ORLEANS;

Utile à tous les autres Vignobles du Royaume,
où l'on donne les moyens de prévenir & de
découvrir les friponeries des mauvais Vignerons.

TROISIÈME EDITION.

*Beaucoup plus ample & plus exacte que les précédentes,
& divisée en trois Parties.*

Par JACQUES BOULLAY Prêtre, Bachelier en Droit,
Chanoine d'Orléans.



A O R L E A N S,
Chez JACQUES ROUZEAU, Imprimeur - Libraire,
rué de l'Ecrivinerie, à l'Aigle Imperial.

M. DCC. XXIII.
Avec Aprobation & Privilège du Roy.

An Early Study of Regional Wine-Making in France

9. **BOULLAY, Jacques. Maniere de bien cultiver la vigne, de faire la vendange et le vin dans le vignoble d'Orleans. Orleans: Jacques Rouzeau, 1723.**

8vo. Woodcut head and tailpieces, woodcut initials. 12 p.l., 678, [7], [1-blank] pp. Contemporary vellum, somewhat worn, corners bumped, slight damage to head of spine, early paper repair without loss of text at 2P1. \$3000.00

The third and most complete edition of Boullay's study of the viticultural and wine-making practices of Orléans, an ancient wine-producing region in the Loire valley. The first edition was printed in 1712 and is known in one copy only (at the Bibliothèque nationale de France).

Boullay's *Maniere de bien cultiver la vigne* is an important work on the viticultural and wine-making methods of Orléans in the Loire Valley. Boullay was both a wine maker and a canon of Saint Pierre Empont in Orléans, and he writes his work with a keen interest in the relationship between vineyard owner and those who actually work in the field. Sections discuss the choice of the vine; trellising; budding; weeding; hoeing of the vineyard; treatment for various pests; the choice of a *vigneron* by the vineyard owner; the character and spirit of the *vignerons*; the harvest; and how to make wine. At the end is a dictionary of viticultural terms used by the Orleanais.

Interestingly, Boullay makes what is perhaps the earliest arguments for the role of *terroir* in a wine's quality and characteristics. When describing the nature of vegetation and its relationship to the soil, he asks himself, how can grapes which are treated the same in two different places – same variety, the same pruning methods, same sky, same fertilizers – taste so different? “Je répons que toutes ces différences dans les productions de la terre, viennent de la différence du terroir.” – p. 180.

In the current edition, Boullay writes an 11-page text to defend his writings on viticulture and wine-making. Apparently, he was accused of not reading the portions of scripture that were critical of wine.

With an early ownership inscription of Nicolai Geoffroy on the upper pastedown and several early manuscript notations in the text.

¶ Oberlé 922; OCLC: National Agriculture Library, California State University (Fresno), University of California (Davis), and the Bibliothèque nationale de France; Vicaire col. 108.





MAIRIE DE NISMES.

ARRÊTÉ

RELATIF à l'Exercice de la Profession de Boulanger dans la ville de Nismes.

Le MAIRE de la ville de Nismes, chevalier de l'Ordre royal et militaire de St-Louis et de la Légion d'honneur,

Vu le décret du 5 janvier 1814;

Vu le préambule donné le 25 septembre dernier pour constater la continuation d'un usage et de ses attributs, laquelle continuation a été faite au gouverneur de Nismes, par deux bacheliers connus, conformément à l'art. 5 du décret précité;

Vu l'arrêté réglementaire du 7 décembre 1814, approuvé par S. M. le Roi, le Ministre, Secrétaire d'Etat de l'Intérieur, le 20 du même mois;

Considérant qu'il importe de mettre à exécution les dispositions du décret du 5 janvier et le

réglement du 7 décembre 1814, afin de donner à la police plus de facilité pour surveiller la fabrication et la vente du pain;

ARRÊTÉ:

ARTICLE PREMIER.

A compter du 15 janvier 1815, les dispositions du décret du 7 décembre, seront mises à exécution. Il sera exigé avant l'entrée que les pains soient en production dans la ville de Nismes, et il sera tenu compte des conditions prescrites par le décret précité et par l'arrêté réglementaire.

2.

Conformément à l'art. 6^o du décret du 5 jan-

vier, les individus qui exercent actuellement la profession de boulanger dans la ville de Nismes, sont tenus de se présenter à la mairie pour déposer une déclaration spéciale, laquelle sera leur titre de profession, et à partir de laquelle, ils seront seuls autorisés à exercer leur profession dans la ville de Nismes.

3.

Le décret du 5 janvier et le règlement de police seront imprimés et distribués à chaque boulanger, afin qu'ils en aient les dispositions en ce qui les concerne, à partir de leur date.

Le présent règlement sera publié et affiché à la suite de l'arrêt.

Fait en l'hôtel de la Mairie de Nismes, le 5 janvier 1815.

Le Maire,

Le Baron de BUNAST.

REGLEMENT DE POLICE

POUR l'exercice de la Profession de BOULANGER dans la ville de Nismes.

Du 7 Décembre 1814.

LE PRÉFET ou GARD.

Vu le décret du 5 janvier 1814, portant règlement sur l'exercice de la profession de boulanger dans la ville de Nismes;

Vu le décret précité du 25 septembre dernier par lequel le Roi a autorisé le Gouverneur de Nismes à faire exécuter les dispositions du décret précité;

Vu le décret du 5 janvier 1814, approuvé par S. M. le Roi, le Ministre, Secrétaire d'Etat de l'Intérieur, le 20 du même mois;

Considérant qu'il importe de mettre à exécution les dispositions du décret du 5 janvier et le règlement de police du 7 décembre 1814, afin de donner à la police plus de facilité pour surveiller la fabrication et la vente du pain;

ARRÊTÉ:

ARTICLE PREMIER.

A compter du 15 janvier 1815, les dispositions du décret du 7 décembre, seront mises à exécution. Il sera exigé avant l'entrée que les pains soient en production dans la ville de Nismes, et il sera tenu compte des conditions prescrites par le décret précité et par l'arrêté réglementaire.

Les bacheliers connus par deux bacheliers connus, conformément à l'art. 5 du décret précité, seront seuls autorisés à exercer leur profession dans la ville de Nismes, et à partir de leur date.

Le présent règlement sera publié et affiché à la suite de l'arrêt.

Vu le décret du 5 janvier 1814, portant règlement sur l'exercice de la profession de boulanger dans la ville de Nismes;

Vu le décret précité du 25 septembre dernier par lequel le Roi a autorisé le Gouverneur de Nismes à faire exécuter les dispositions du décret précité;

Vu le décret du 5 janvier 1814, approuvé par S. M. le Roi, le Ministre, Secrétaire d'Etat de l'Intérieur, le 20 du même mois;

Considérant qu'il importe de mettre à exécution les dispositions du décret du 5 janvier et le règlement de police du 7 décembre 1814, afin de donner à la police plus de facilité pour surveiller la fabrication et la vente du pain;

ARRÊTÉ:

ARTICLE PREMIER.

A compter du 15 janvier 1815, les dispositions du décret du 7 décembre, seront mises à exécution. Il sera exigé avant l'entrée que les pains soient en production dans la ville de Nismes, et il sera tenu compte des conditions prescrites par le décret précité et par l'arrêté réglementaire.

Les bacheliers connus par deux bacheliers connus, conformément à l'art. 5 du décret précité, seront seuls autorisés à exercer leur profession dans la ville de Nismes, et à partir de leur date.

Le présent règlement sera publié et affiché à la suite de l'arrêt.

The Staff of Life

10. (BREAD.) Arrêté relatif à l'exercice de la profession de boulanger dans la ville de Nismes. Nismes [Nîmes]: Blachier-Belle, [1814-15].

Broadside: 83cm x 54.5cm. One woodcut at the top, ornamental borders between the columns of text, printed on two large sheets glued together, all deckles remaining. \$1200.00

The extremely rare, and very large, FIRST & ONLY EDITION of this broadside regarding bread being made in "Nismes." This is an early spelling for Nîmes, France, and it is not Nismes, Belgium.³

The announcement declares that anyone wanting to be a *boulangier* (baker) in the city of Nîmes, must first present themselves to the City Hall to be approved, and then they must follow the city regulations. It also specifies, that the police will monitor the making and selling of bread in Nîmes to make sure that these regulations are being followed.

The rules start out by declaring that, in the city of Nîmes, all loaves of bread are to be round. The three types of bread that can be made are *le pain blanc* (made from white flour), *le pain rousset* (made from

³ See the Bibliothèque nationale de France catalogue, which lists the printer, Pierre Blachier-Belle (b. 1772) as being from Nîmes: https://data.bnf.fr/17153746/pierre_blachier-belle/.

wheat and rye flour), and *le pain bis* (a brown bread that still has its bran and germ). “Long” breads can be made if specially requested, but only with the first two types of bread. (It is noted that the round loaves are really more economical.) Other rules specify weights required; how those weights are determined; where the bakers can work and sell their breads; how they must follow the authorized prices; the size of rolls and type of flour that can be used to make them; and so on.

The regulations are signed (in print) by the Chief of Police Le Baron Rolland, approved by Minister of the Interior, L’Abbé de Montesquiou, and copies of the broadside can be obtained from the Mayor of the City of Nîmes, the Baron de Daunant.⁴

The fine woodcut at the top is of the city coat of arms.

On the verso is written a few calculations in manuscript as well as “Reglement de la Boulangerie / 7 Xbre [December] 1814.”

In fine condition, and rather remarkable, especially considering its size.

¶ Not in OCLC.

⁴ A colleague, Pierre-Yves Guillemet, kindly pointed out that there was a manuscript (also dated 1814) at auction that was from Le Baron de Daunant, the mayor of “Nîmes.” The Baron’s printed stationary notes that “Nîmes” is in the Département du Gard. The Gard is located in the south of France, further supporting that the broadside is from Nîmes, France, rather than Belgium.



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.

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

11. **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. Modern pale lavender sheep, gilt roll pattern of six fillets around sides, spine gilt, black morocco lettering piece on spine, marbled endpapers, faint dampstaining on two signatures, occasional light foxing. \$3500.00

A very good copy of FIRST & ONLY EDITION of Buc'hoz' rare 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 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 18th 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 good condition.

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

*Two Early Studies of Household Economy
& Gender Roles*

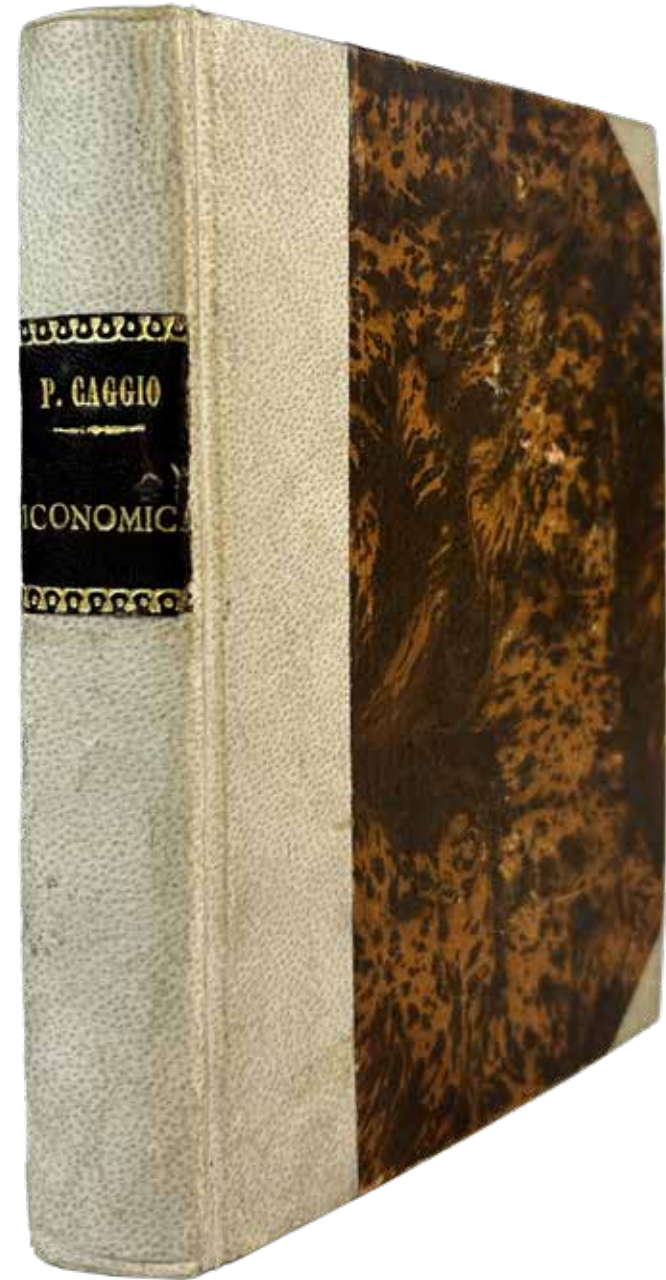
12. **CAGGIO, Paolo. *Iconomica...nella quale s'insegna brevemente per modo di dialogo il governo familiare, come di se stesso, della moglie, de' figliuoli, de' servi, delle case, delle robbe, & d'ogn'altra cosa a quella appartenente. In Vinegia, al segno del Pozzo* [Venice: Andrea Arrivabene], 1552.**

8vo. Woodcut title page vignette, four woodcut initials (three of which are historiated), and a woodcut on the verso of the final leaf. [8], 64 leaves.

Bound with:

LANTERI, Giacomo. *Della economica trattato di... gentilhuomo bresciano nel quale si dimostrano le qualità, che all'huomo et alla donna separatamente convengono pel governo della casa. Venice: Vincenzo Valgrisi, 1560.*

8vo. Woodcut printer's mark on title page which is repeated on the final page and four woodcut historiated initials in the text. 16 p.l., 171, [1], [1 - blank], [1], [2 - blank] pp. Both works are bound together in 19th-century half vellum over marbled boards, a few tiny wormholes to the title page of the first work, ex libris stamp to recto of upper free endpaper with a shelf number written at the center of the stamp. \$4500.00



ICONOMICA
DEL SIGNOR PAOLO
CAGGIO GENTIL'HVO=
M O D I P A L E R M O ,
NELLA QVALE S'INSEGNA BRE=
VEMENTE PER MODO DI DIA=
logo il gouerno Famigliare,
COME DI SE STESSO,
della moglie, de' figliuoli, de' serui, delle ca=
se, dell' robbe, et d'ogn'altra com=
sa à quella appartenente.

Con Priuilegio per anni XV.



In Vinegia al segno del Pozzo. M D LII.

I. The rare FIRST EDITION of Paolo Caggio's *Iconomica*, a study about family and domestic economy written in the form of a dialogue. Early considerations of life within a household are rare.

Caggio structures the *Iconomica* around a two-day dialogue between the aged and wise Apollonius and the young and impulsive Monophilus. In the form of benevolent instruction, Apollonius tries to persuade Monophilus of the need to form a family. To this end, the author analyses a wide range of issues relating to family government, such as what the family is; the differences between the prince and the father of the family; the qualities and virtues required of a woman to be an excellent wife and mother (here Caggio shows great respect and admiration for women); the differences between the two sexes that make them complementary (Caggio advocates that relationships between men and women be one of mutual understanding and cooperation); the praise of marriage; the education of children (mentioning the lack of good schools in the Kingdom of Sicily); the importance of cultivating good friendships; how to deal with servants; how to preserve and increase wealth; and on the value and development of agriculture. There is also a discussion on the importance of a moderate consumption of food and alcohol for ones health and the need to store grain and other foodstuffs properly for household security.

Paolo Caggio was born (Palermo, c.1525) into a wealthy family of senators. He studied law and held several public offices during his career, including the post of secretary and chancellor of the senate. He apparently never left Sicily during his lifetime and the publication in Venice of his works (*Ragionamenti*, 1551; *Flamminia prudente*, 1551; and *Iconomica*, 1552) was undertaken by his friend Ottaviano Precone, Bishop of Monopoli. In 1549 Caggio founded the Accademia dei Solitari to promote the spread of the Italian language in Sicily through the study of the works of Dante, Petrarch and Boccaccio.

In good condition.

¶ OCLC: Stanford, Yale, Folger Library, Newberry Library, University of Illinois, and seven locations outside of the United States.

II. The FIRST EDITION of Giacomo Lanteri's *Delle economica*, also a study of family life and domestic economy, but this time with a greater focus on how the relationship between husband and wife is crucial to the successful running of a household.

According to Lanteri, household economy is a science whose importance and necessity is demonstrated by the ruinous fortunes of so many families over the years. In *Delle economica*, Lanteri describes the characteristics of different types of families (from the noble to the merchant); he discusses the different roles of father and mother; the choice of servants; and the education of children.

The work is particularly interesting in that it provides a look into how gender was understood through its respective roles in Italian society in the 16th century. For example, women should oversee domestic work; take the lead in raising the children; direct the use of domestic resources; and maintain order within the household. But through his discussion, he also describes a space in which women have power and agency, or as Constance Jordan describes it, where "her economic productivity is a guarantee of her autonomy" (*Renaissance feminism*, p. 147). Lanteri also sees this domestic organization as necessary to prepare family members for public responsibility.

Men on the other hand, are expected to oversee the farming – the "art of the fields" – and preserve and increase the family's assets. It is interesting that he makes a point to say that even noble families have such agricultural responsibilities. Lanteri warns against laziness in men.

As for the financial matters, while Lanteri does not consider it disreputable for the *pater familias* to engage in commerce, he considers agriculture, animal husbandry and hunting to be the most noble and appropriate activities for him. Like Coggio, Lanteri also believed that



the domestic and public economies ran along parallel lines, and that those who were good at running a household were also good at running a public administration.

Giacomo Lanteri (d. 1560) was famous as a mathematician and expert in military fortifications, on which he wrote several treatises. He was appointed chief engineer at the court of King Philip II and later transferred to Naples, where he died in 1560.

¶ OCLC: Columbia University, New York Public Library, Syracuse University, University of California (Los Angeles), Yale, Newberry Library, University of Chicago, Cornell, University of Kansas, Harvard, Ohio State University, and ten locations outside of the United States.

Winemaking and its Adulterations

13. **CARTHEUSER, F. A. Abhandlung über die Verfälschungen der Weine welche der Gesundheit schädlich sind. Gießen: Krieger, 1779.**

8vo. Woodcut vignette on title page, woodcut head and tailpiece. 66 pp. followed by [3] pp. of contemporary manuscript followed by [30] blank leaves. Contemporary speckled boards, title in manuscript on spine, edges sprinkled red. \$2000.00

The FIRST & ONLY EDITION of this study of the different adulterations found in wine and how they can affect one's health.

Sections mention the adulteration of wines in Africa (with gypsum); in Greece (with clay); and in Italy (with pitch or the lees of previous wines). Other sections talk about why winemakers and merchants adulterate their wines (to improve the taste, color— with blueberries and sandalwood, for example — and smell); how some use elder flowers and bark; the effects of these additives on the wine; and the problems additives pose to one's health.

Interestingly, especially in light of today's passion for natural wines that have little to no sulfur, Cartheuser has this to say about the use of sulfur in winemaking:



DR. F. BASSERMANN-JORDAN
DEIDESHEIM

D. Fr. Aug. Cartheuser

Abhandlung

über die

Verfälschungen der Weine

welche

der Gesundheit schädlich sind.



Gießen, 1779.

in der Kriegerischen Buchhandlung.

Da die allzustarke Weinschwefelung der Gesundheit schädlich ist, so wäre es gewiß nützlich, wenn von Fürsten und Obrigkeiten, durch ein öffentliches Gesetz, das Gewicht des Schwefels, so zu einer gewissen Menge Wein sollte gebraucht werden, den Weinbändlern vorgeschrieben würde...

Since excessive sulfuring of wine is harmful to health, it would certainly be beneficial if princes and authorities, through a public law, prescribed to wine merchants the amount of sulfur that should be used for a certain quantity of wine...

He then uses poetic terms to describe the use of sulfur to preserve wine in the barrel: according to Cartheuser, sulfur should be limited to “one lot of dew-kissed sulfur for the preparation of one sulfur-kissed wine.” Interestingly, the legal precedents he provides for his position on sulfur date back to the 15th century.

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

With the signature of “C.F. Habel” dated 1799. Christian Friedrich Habel (1747-1814) had a son who acquired, restored, and inhabited Miltenberg Castle. On the upper pastedown is the ink stamp of Schloss Miltenberg.

A very good copy.

¶ OCLC: State University California (Fresno) and eleven locations outside of the United States.

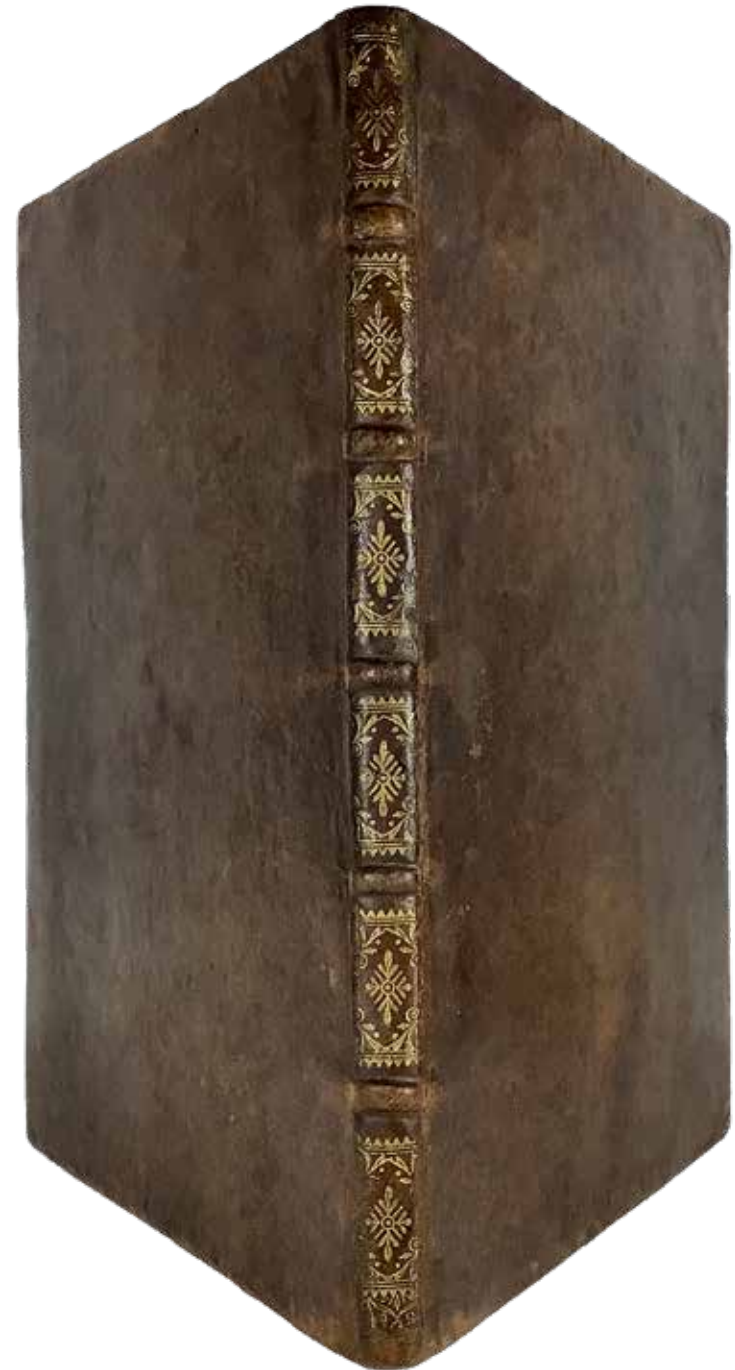
The Most Interesting and Mysterious of All Carving Books

14. (CARVING & art of the table.) [Vontet, Jacques.] *La Methode de trancher aloüetes Bequefis, et ortolans avec toute sorte d'autres petits oyseaux.*[Lyon or Paris, c.1647-1650.]

26.3cm x 18.2cm. Forty-eight engravings and twenty-four pages of manuscript on [45] ll. Contemporary speckled calf, spine richly gilt in six compartments, edges of boards with a gilt roll pattern, edges speckled in orange and green, corner of first leaf torn off at an early date (not affecting image), unimportant occasional faint spotting, five leaves with light marginal dampstaining not affecting text or image.

\$45,000.00

No carving book has excited as much interest or fascination as that of Jacques Vontet. Jacques Vontet was a 17th-century Swiss *Escuyer tranchant* (carving squire) from Fribourg who traveled through Europe to important households to teach his carving methods. To aid him in his pedagogic mission, he brought along suites of engravings to illustrate the steps that would be taken by his students. His instructions were written out in manuscript, usually on the verso of the engravings themselves, and it is assumed that this writing occurred during Vontet's instruction, though it has never been proven, nor is it known if these instructions were written by Vontet himself, or by his students.





The peripatetic nature of Vontet's teaching method resulted in every copy of his carving book being different, or, we could also argue, it resulted in every copy being unique, and yet each was representative of the household it was made for. In the copies I have had studied,⁵ we see a variation in the engravings included, in their placement in the book, and even on the page. The spelling, syntax, and even in some cases, the content of the instructions varies, and, I would argue, so does the hand writing the manuscript. Such variation can be seen in the two copies presented here.

During Vontet's time, the role of the *écuyer-tranchant* was a noble one, dating back to the Middle Ages. *L'écuyer*, or squire, was responsible for the lord's horses, armor, and swords, and was himself well-versed in blade use. He accompanied his lord everywhere, including to war, and as an *écuyer-tranchant*, was responsible for the meat service at the table, including knowing who should get what cuts of meat and how the meat should be sliced. In this sense, his role was not so unlike that of the *Mâitre d'Hôtel*, and at times he even had his own *brigade*, or staff, to help him.

At the end of his life Vontet retired to Lyon but his work continued to greatly influence French identity as it pertains to the art of the table. This can be seen by the continued use of Vontet's engravings in the 18th century by Pierre Petit, and then later in the 19th century, when Grimod de la Reynière used them as his source for the carving methods and plates included in his *Manuel des Amphitryons* (1808).

A very good copy in a handsome contemporary binding.

¶ OCLC records copies at the Lilly Library, National Library of Medicine, and three locations in Europe.

⁵ I have been able to examine five different copies to date: one I had several years ago; the two copies offered here; the copy at the National Library of Medicine; the one at the Biblioteka Jagiellonska (via the web); and that belonging to the École nationale supérieure de Beaux-Arts de Paris (reproduced in its entirety in photographic reproduction).

Du leurre et du conmit

La Saison de ces deux Gibiers bien qu'ils
Soyent bons en toutes saisons, elle est principalement
au mois de may et de Juin.

L'ordre de les servir 1^o la cuisse droite, 2^o la
cuisse gauche, 3^o vne piece du cropion 4^o l'autre
piece du cropion 5^o vne partie Rable, 6^o l'autre
partie du Rable, et enfin les deux Epaulles
separement offertes, apres de la carcasse,
l'Escuyer peut servir. Selon la conduite de son

Jugement.

La façon de trancher le lievre dans le plat.



*A Wine-Cooper Writes on How to Make
Wine, Cider & Beer*

15. **CHAPMAN, Thomas. The cyder-maker's instructor, sweet-maker's assistant, and victualler's and housekeeper's director. Cirencester: Rudder [1757].**

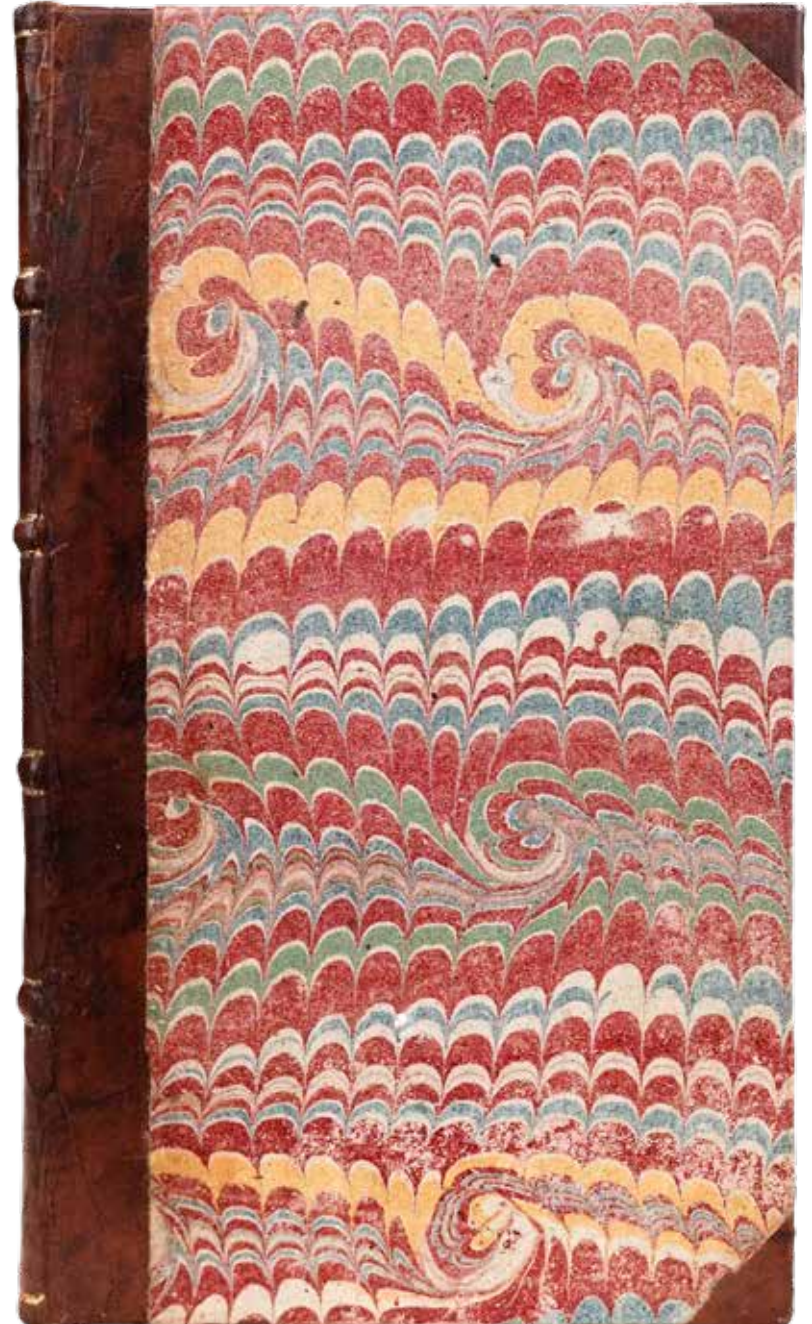
12mo in 6s. xii, [15]-49, [1 - blank] pp. Expert half-calf over marbled boards in the style of the period, faint damp staining in the gutter of the first two leaves. \$12,000.00

The FIRST EDITION of An exceptionally rare practical English guide to making wine, cider, and beer, with wine being the largest section. Only one other copy of the first edition is known (British Library).

From the title page we learn that Thomas Chapman was a "Wine-Cooper" and from the preface that he did business "in the counties of Gloucester, Hereford, Worcester." From his years of experience he has written this "Victualler's and Housekeeper's Director" to teach people how make and maintain wine, cider, and beer both for their business and at home. He goes on to note that

The following receipts and directions are not collected from books, nor interspersed with old woman's nostrums, but they are, in very truth, the result of my own long experience in trade, founded on chemical principles.

The section on cider covers the harvest; fermentation; how to stop the ferment; "a forcing for cyder" (forcing is to help the fermentation along); how to reduce the acid level; "to cure oily cyder" (when the juice from ripe and unripe fruit doesn't blend); "for ropy cyder" (when the cider becomes viscous); how to deal with bad flavors in the cider; and on how to control the color of your cider.



THE
CYDER-MAKER'S INSTRUCTOR,
Sweet-Maker's Assistant,
And Victualler's and Housekeeper's
DIRECTOR.
IN THREE PARTS.

PART I.

Directs the grower to make his cyder in the manner foreign wines are made; to preserve its body and flavour; to lay on a colour, and to cure all its disorders, whether bad flavour'd, prick'd, oily, or ropy.

PART II.

Instructs the trader or housekeeper to make raisin-wines, at a small expence, little (if any thing) inferior to foreign wines in strength or flavour; to cure their disorders; to lay on them new bodies, colour, &c.

PART III.

Directs the brewer to fine his beer and ale in a short time, and to cure them if prick'd or ropy.

To which is added, A Method to make yest to ferment beer, as well as common yest, when that is not to be had.

All actually deduced from the Author's experience.

By THOMAS CHAPMAN, *Wine-Cooper*.

CIRENCESTER: Printed and sold for the Author,
by S. RUDDER. Price Two Shillings.

6

The section on beer describes how to force beer and ale; what to do when the beer or ale is too acidic; if it becomes ropy; and how to make yeast for fermenting new beer.

The section on wine is close to twice as long as either the section on beer or cider. Chapman describes how to make wines from raisins such as Malaga (will taste much like its fortified sweet wine just slightly less strong), Belvedere (which produce a strong and sweet wine that will age), and Smyrna (which will produce a wine that tastes like Maderia).

To make raisin wine, one adds 5 to 6 pounds of fruit to each gallon of water and lets it macerate while stirring daily. After about two weeks, the rehydrated grapes are pressed and put into a cask to ferment. Yeast and "jalap" are added and the ferment occurs for 10-12 days. You then move the wine to a clean barrel, top it with "melasses-spirit" (rum), and bung up the close. The barrel is stored in a dark cool place for six months at which point it is racked into a clean pipe "and you'll find it tolerably fine." Still let it lay for another month before drinking it. Chapman notes that the longer is lays, the better it will be. Other sections describe how to force raisin wine; how to make English Stum (partially fermented grape juice); "to cure acid raisin wines;" and how to cure the wines of various ailments and improve its color.

Chapman's *The cyder-maker's instructor* was a popular book, especially in the American Colonies. In 1762 it was reprinted in Boston thus becoming the second gastronomy book printed in America (see Lowenstein, *American cookery books, 1742-1860*, no. 2.

In very good condition.

¶ OCLC: British Library only (which assigns the date of 1757).

*A Study of the Chestnut
With Recipes*

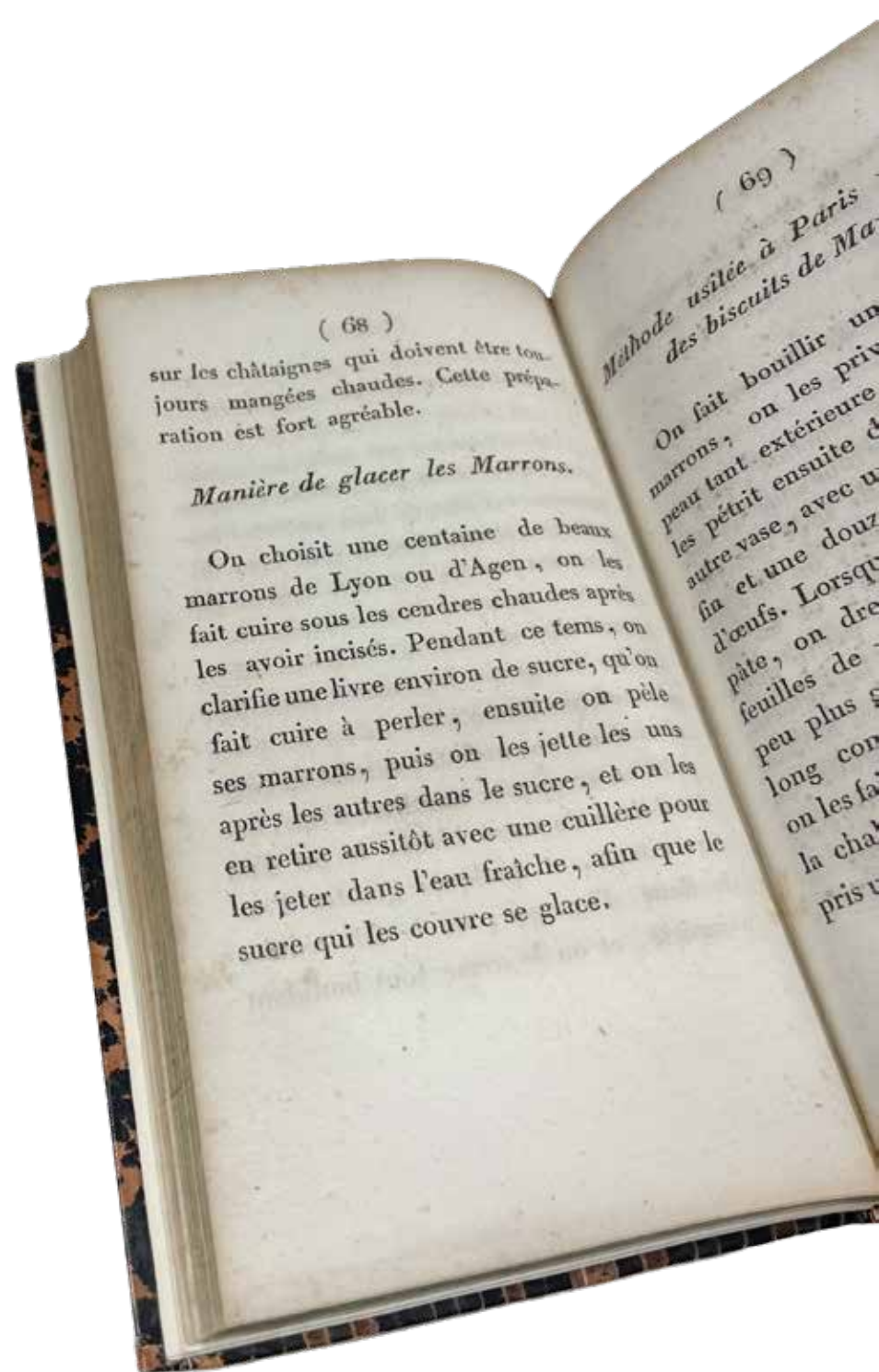
16. CLERC, [Louis]. *Manuel de l'amateur de marrons et de chataignes*. Paris: Librairie Française et Étrangère, 1828.

12mo in 6s. Hand-colored folding engraved frontispiece. viii, [9]-90 pp. Quarter black cloth over red and black marbled boards by Laurenchet, title in gilt on spine, marbled edges, lightly foxed. \$1500.00

The extremely rare "Second Edition" (see below) of this work on the history, cultivation, varieties, and preparation of the chestnut. Aside from a brief note on the medical uses for chestnuts, the last thirty-six pages are devoted to various ways to prepare them. *Marron* is the fruit inside of the nut; *châtaigne* refers to the tree and the shelled fruit.

Included in the methods for preparing chestnuts are how to glaze chestnuts (the famous *marron glacé* recipe, truly amazing with a glass of Armagnac); how to roast them in a coffee drum, under hot ashes or in a pan; a Parisian recipe for chestnut cookies; a compote recipe for chestnuts; and a Corsican recipe for chestnut bread.

In the section devoted to the culinary and medical properties of the chestnut, one finds that emulsions and poultices can be made from chestnuts to cure milking cows; that poultry fattened with chestnuts are tasty and firm; that black dye can be made from the inner layer of the *châtaigne* hull; and that the second, more bitter layer of the hull can be used to cure dysentery.

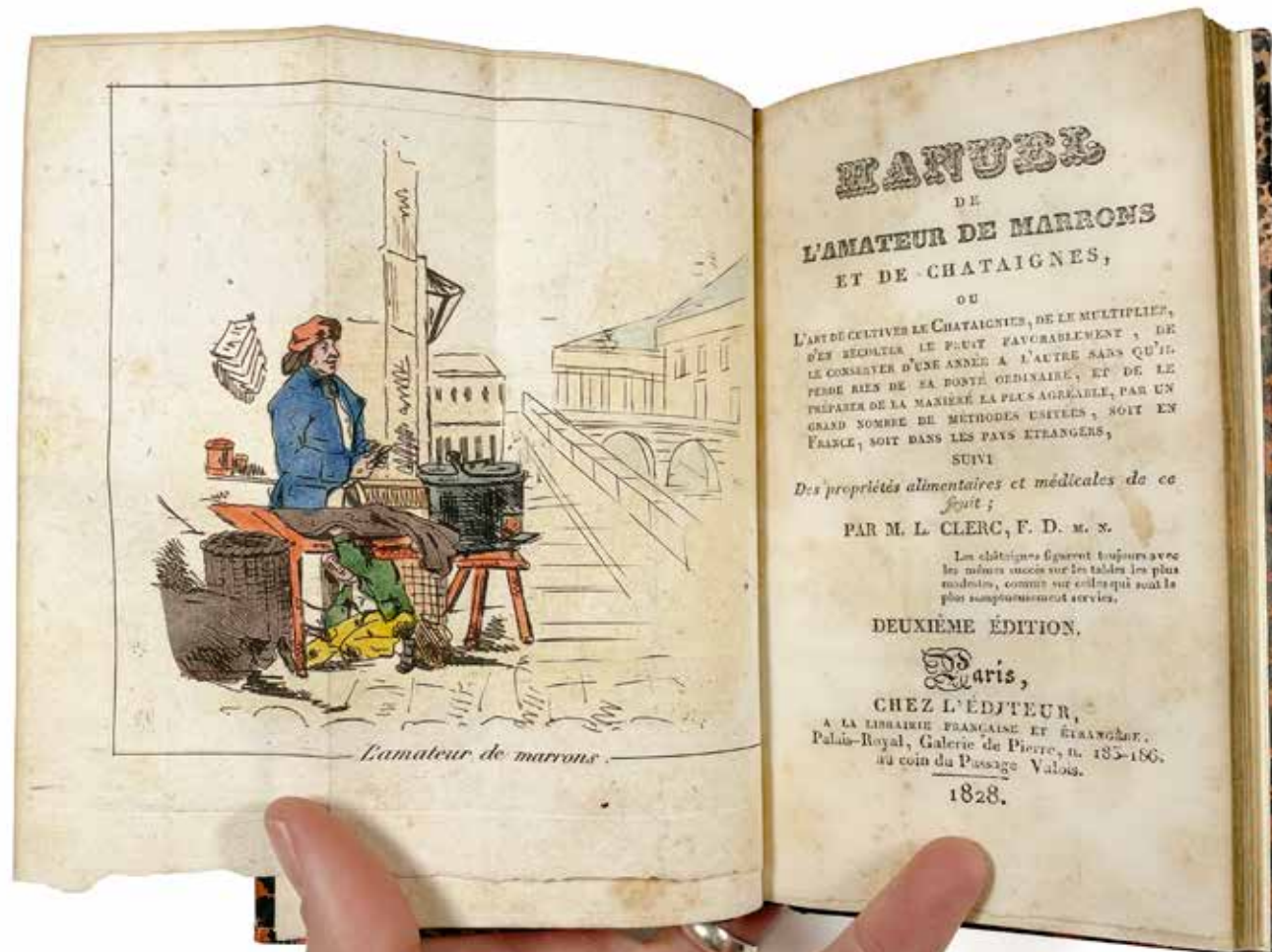


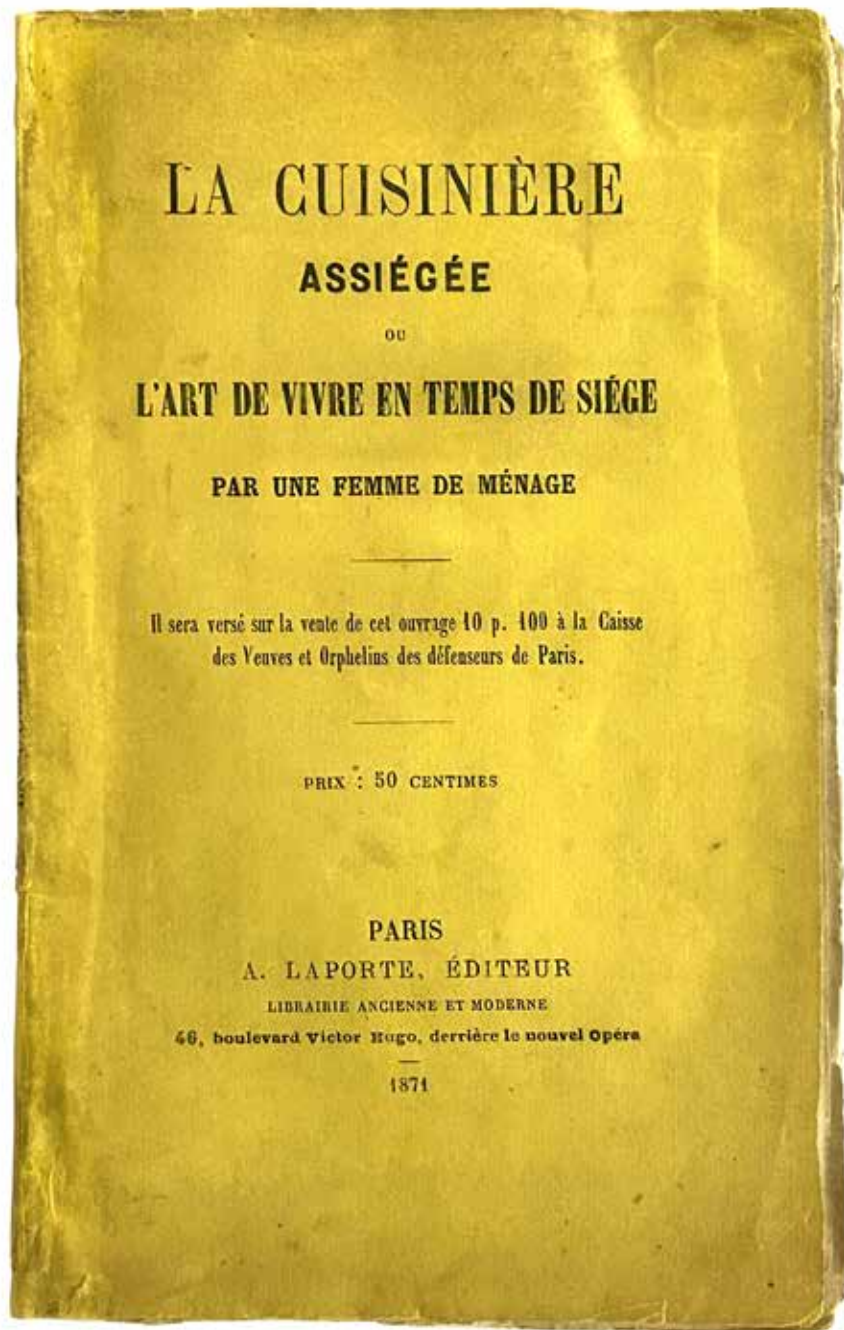
Lastly, Clerc states that several countries make wine barrels out of the wood from chestnut trees as it seems to impart “less of a bad taste” than other woods. He explains that *châtaigne* wood “allows less of the spirits to evaporate, because it has a finer and tighter grain” – p. 85.

With a charming hand-colored folding engraved frontispiece depicting an outdoor chestnut vendor. Under the table is a child reaching up to steal one of the *marrons*.

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

¶ OCLC: three locations outside of United States (it should be noted that the first edition is not listed in OCLC); Vicaire col. 183. Not in Bitting, Cagle, or Pennell. It may be that this is the first edition as there is no earlier edition listed in OCLC nor the usual gastronomic bibliographies.





*A Fine Copy of a Cookbook
from the Siege of 1871*

17. LA CUISINIÈRE assiégée ou l'art de vivre en temps de siege par une femme de menage. Paris: Laporte, 1871.

12mo in 6s. 36 pp. Contemporary printed yellow wrappers, wrappers faintly soiled, untrimmed. \$9500.00

The FIRST & ONLY EDITION of the only cookbook written by a woman during the Siege of 1871. The author is identified as “une femme de ménage” (a housekeeper) and her book is on the “art of living in times of siege.” The work is also a book with a social conscience: on the title page we read that 10% of the proceeds of the sale of the cookbook will go to the widows and orphans of the siege.

The introduction explains that the author has included not only recipes that can be made with leftovers, but dishes “with little things” that are fortifying enough to nourish and varied enough to not discourage one’s appetite. It goes on to note that the experience of the siege taught one that “hunger was still the enemy most to be feared” during a battle. With this in mind, the writer notes that although the leader of a military is more glamorous, “the leader who directs a kitchen is no less useful.” The text ends with commentary on those who speculated on foodstuffs during the siege and the prices that the various foods achieved due to scarcity and greed.

The rest of the cookbook lists the various foods and dishes eaten during the siege, how they were prepared, what they tasted like, and their various health properties. One of the points made in the introduction is how Parisians had to change their taste for food during the siege. This cookbook describes these new dishes and tastes and how to make them more palatable.

For example, chocolate and coffee, instead of being prepared with milk, can be made with gruel water. Not only will it still be enjoyable, but it will be especially nutritious for children and the elderly. Our resourceful housekeeper also notes that the domestic cat, “the ornament and companion of the attic, the happy favorite of the elegant drawing room, has become one of the most sought-after and almost rarest dishes of the siege.” It should be dead for at least 48 hours and be roasted or prepared like a hare stew. A total of fifty-four different recipes and siege foodstuffs are described (including donkey, Parisian horse; grilled dog chops; egg-less pancakes; rat; horse fat; several rice dishes; and a *soupe de rampart* made from bread, wine, with sugar and cinnamon).

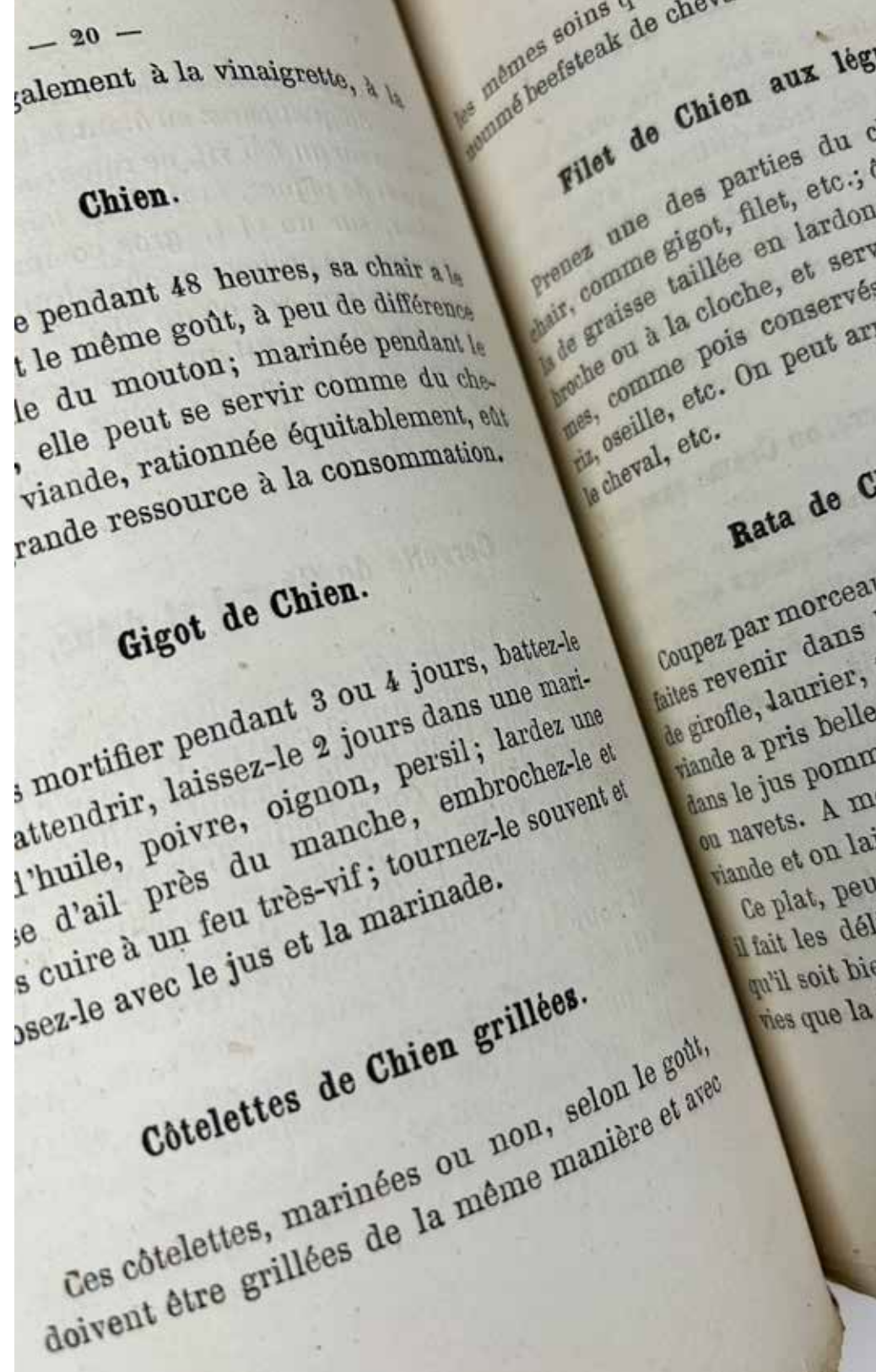
La cuisinière assiégée provides a rare glimpse into the gastronomic life of Parisians during a demoralizing moment in French history. Emperor Napoleon III had surrendered to the Germans at the Battle of Sedan, but the Parisians were not ready to accept the peace terms and so the Germans encircled Paris from 19 September 1870 to 28 January 1871. The siege resulted in the death of approximately 45,000 Parisians due to starvation and disease.

From the first weeks of the siege, the prices for comestibles reached unprecedented levels. Food rationing was introduced and Parisians were quick to seek out substitutes for meat that they no longer had access to. The wealthiest dined on giraffe, camel, kangaroo, and elephants taken from the zoo, while the rest ate equines, cat, dog, rabbit, hare, rooster, crow, sparrow, pigeon, and rat. Considering the disparity in the level of suffering between those with and without money during the siege, it is not surprising that less than a month later, the Paris Commune would begin.

With the early bookseller’s ticket on the verso of the upper wrapper for “Livres anciens...E. Nourry” of Paris and a small engraved ex libris depicting a stag with wings jumping over a candle.

Preserved in a handsome slipcase with a blue morocco spine and marbled paper.

¶ OCLC: University of Alabama, University of Chicago, Boston Public Library, Harvard, Michigan State University, and six locations outside of the United States.



18. **DEBONNAIRE.** [Drop-title:] **Instruction pour la culture du riz sec de la Chine.** [Versailles]: Allois, c.1830.

8vo. 3, [1-blank] pp. Black and green marbled wrappers. \$1750.00

An UNRECORDED work on the cultivation of Chinese rice in France. *Instruction pour la culture du riz sec de la Chine* was originally delivered to the Society of Agriculture and Arts of Seine-et-Oise by Monsieur Débonnaire, one of its members. The work encourages farmers to consider planting rice in France, a food crop that was popular in Italy at this time, but wasn't especially popular in France. It is interesting to note that Débonnaire differentiates between aquatic rice and dry rice cultivation and is arguing for the latter. At this time, rice was being experimented with as an affordable foodstuff throughout France; it was also a common ingredient in the food being served at soup kitchens during the early 19th century.

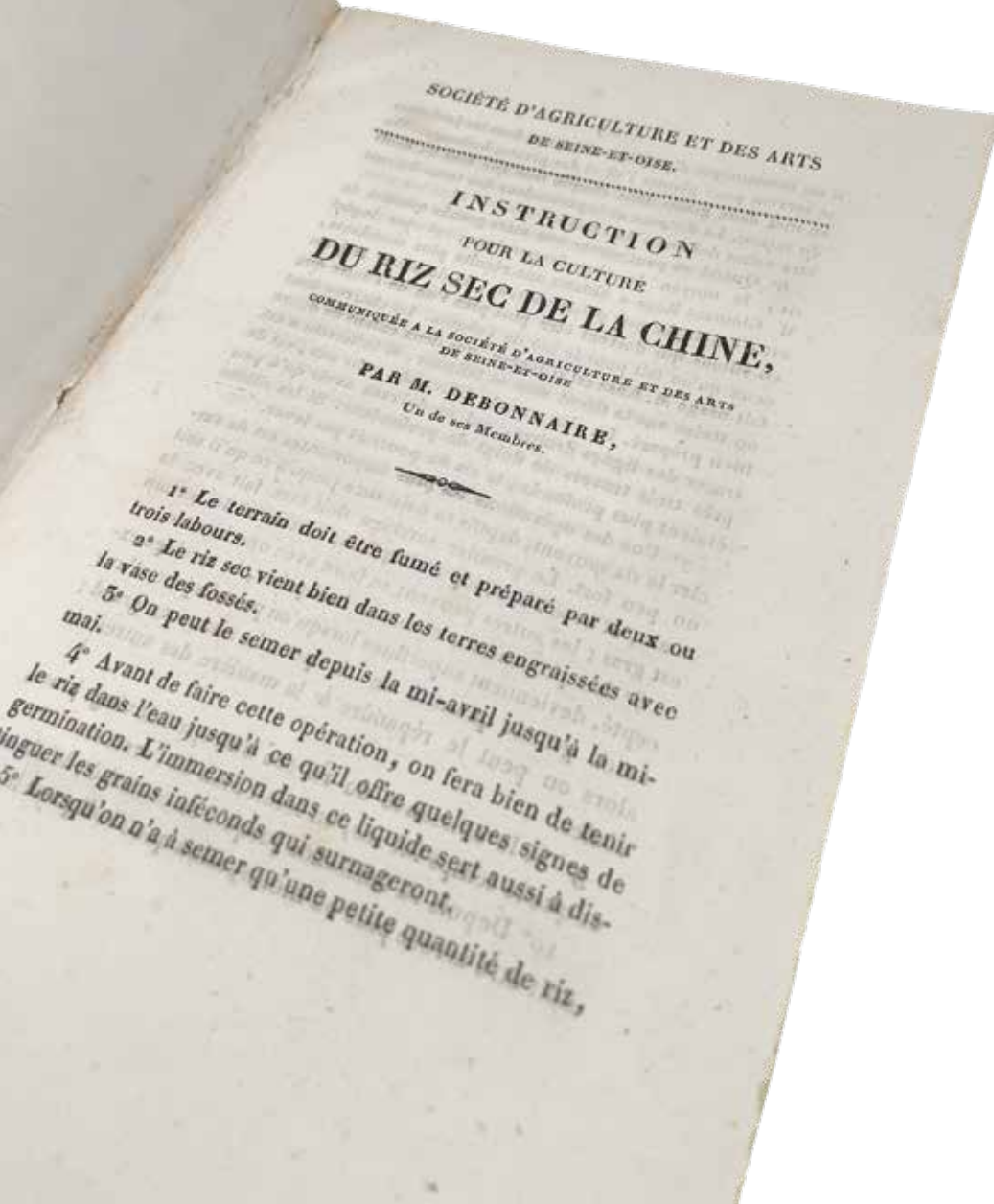
For those wishing to plant rice and economize in their farming practices, the author recommends the use of the same rake that one would use to plant garlic and other bulbous plants. One may use the rake to make evenly spaced holes in which to drop two grains of rice at a time. He also refers to a farmer by the name of Clement Rosa who had successfully cultivated dry rice and supplies all of Rosa's methods. Rosa planted his rice in closely packed furrows and used a plow that was so light that two twelve-year-old children could easily pull it. (The only difficulty in plowing such narrow rows was keeping them straight.) Rosa also found that it is vital to weed rice rigorously.

Debonnaire invites those who would like to conduct their own cultivation experiments to go the Hôtel de la Mairie de Versailles where they will find copies of this publication as well as rice to plant.

François Nicolas Allois was active as a printer at Versailles between 1828 and 1831.

In very good condition.

¶ Not in OCLC.



*One of the Most Beautiful of all Chocolate Books;
A European Americanum*

19. **DELCHER, Eugène. Recherches historiques et chimiques sur le cacao. Paris: Bailliere, 1837.**

8vo. Two hand-painted engravings. 4 p.l., 338, [1], [1 - blank] pp. Publisher's printed wrappers, moderate foxing, light wear to the spine, light browning to the wrappers, untrimmed. \$8500.00

A fresh copy in original state of the FIRST & ONLY EDITION of Delcher's extensive study of chocolate. The work includes two spectacular engraved illustrations of the cacao plant, carefully painted in a wide range of rich colors.

Chapters cover a description of the plant *Theobroma cacao*; the history of the cacao tree; where it grows; its cultivation; the harvest and processing of cacao ("terrage du cacao" similar to a racking of the cacao, separating the cacao liquid from the solids); the importation, rights, and trade in cacao; choice of cacao; on candied cacao; on chocolate; on the uses of chocolate in medicine; on the roasting of cacao; how to make chocolate; the abuses of chocolate in factories; how to detect adulterations; on special chocolates; on cocoa butter and cocoa oil; and an analysis of cacao. Although *Theobroma cacao* was first described by Linnaeus in 1753, archeological evidence shows that it is native to the Amazon forest and has been a foodstuff in the Americas as early as 5300 BC. Chocolate was first introduced to Europe in the 16th century (with some histories attributing it to Hernán Cortés in 1528).



RECHERCHES
HISTORIQUES ET CHIMIQUES
SUR
LE CACAO
ET
SES DIVERSES PRÉPARATIONS;

Ouvrage auquel la Société des Sciences physiques et chimiques de France, etc., a décerné sa médaille d'encouragement.

PAR E. DELCHER,

Bachelier ès-lettres, pharmacien-chimiste de l'École de pharmacie de Paris; ex-député par concours de l'École pratique; membre correspondant de la Société de chimie médicale, de pharmacie et de toxicologie de Paris; de la Société des sciences physiques, chimiques, et arts agricoles et industriels de France, etc.

«La nature doit beaucoup à l'art, mais l'art
doit tout à l'expérience.»
Bacon.

Paris,

CHEZ J.-B. BAILLIÈRE,
LIBRAIRE DE L'ACADÉMIE ROYALE DE MÉDECINE,
RUE DE L'ÉCOLE-DE-MÉDECINE, 13 BIS.

A LONDRES,
MÊME MAISON, 219, REGENT'S STREET.

1837.

The color plates depict the morphology of the cacao plant: the first showing the leaves and flowers and the second the cacao bean, pod, and tree. The engravings are "made according to the original drawings executed in Saint-Dominique by Mr. Turpin."

On the title page we learn that Delcher was a pharmacist-chemist who was a member of the Society of Medical Chemistry, Pharmacy and Toxicology of Paris and of the Society of the Society of Physical, Chemical Sciences, and Agricultural and Industrial Arts of France.

Although there are some issues due to paper quality, this is otherwise a very fresh and beautiful copy in original state. Preserved in a red morocco and marbled paper slipcase.

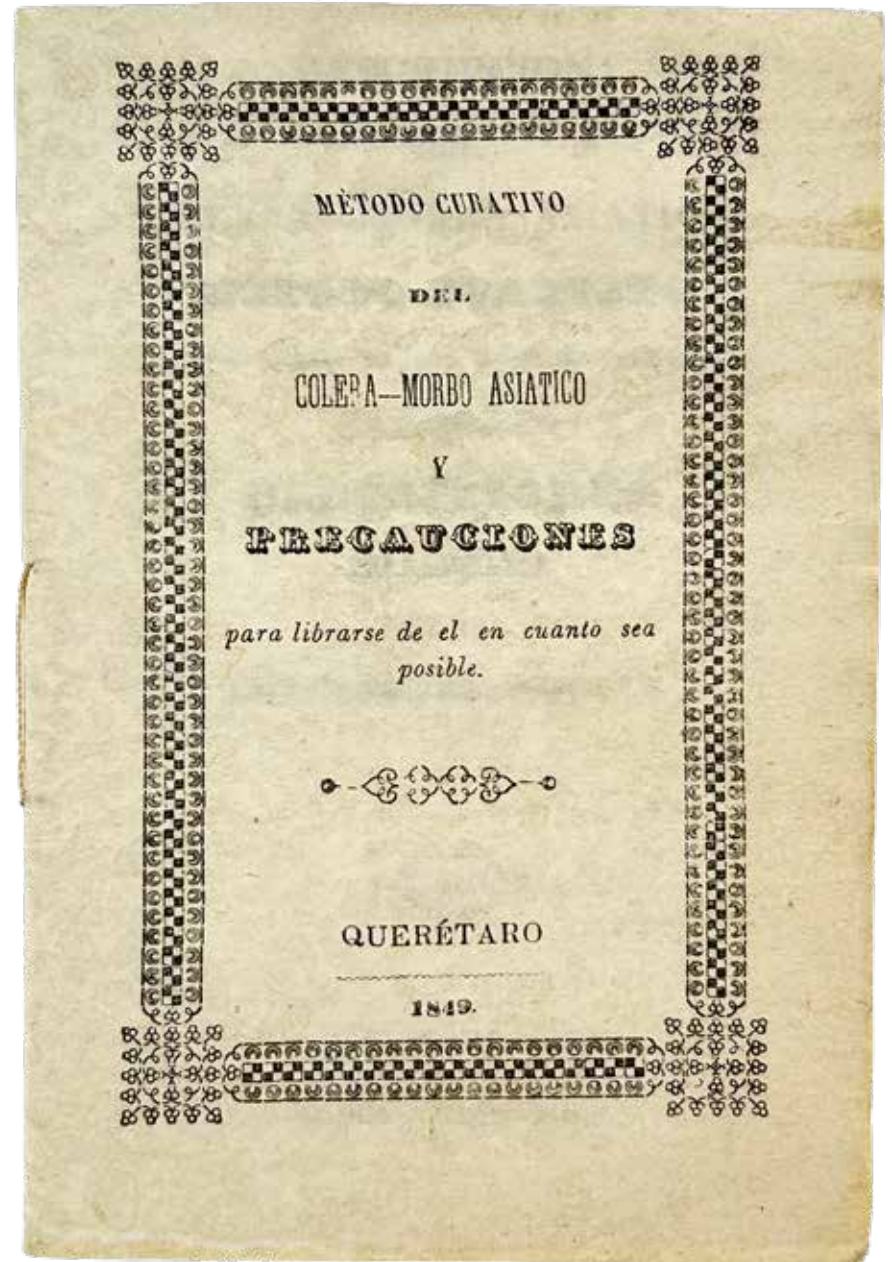
¶ Mueller, *Bibliographie des kaffee, kakao, tee*, p. 60; OCLC: Cornell, Library of Congress, University of Georgia, Harvard, and six locations outside of the United States. Not in Vicaire nor known by Grivetti and Shapiro (lacking from their exhaustive work *Chocolate: history, culture, and heritage*).

*A Peruvian Root to Calm the
Choleric Stomach*

20. **DESCRIPCION del colera – morbo asiatico: metodo curativo para el caso en que no pueda ocurrirse á un medico precauciones para librarse, de el en cuanto sea posible. Querétaro: Tip. de Perez, 1849.**

12mo in 6s. Ornamental border on upper and lower wrapper and woodcut illustration on the lower wrapper. 1 p.l., 10 pp. Original printed wrappers stitched as issued, upper wrapper in an ornamental border and lower wrapper with a woodcut vignette, stitched as issued, crisp and bright. \$950.00

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



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

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

This loosely translates to:

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

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

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

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

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

*Greater Vineyard Care is Needed
in Bordeaux*

**21. DU PUIITS DE MACONEX. Guide du propriétaire
de vigne. Bordeaux: P. Chaumas, 1850.**

8vo. 1 p.l., xiii, [1 - blank], 140 pp. Contemporary pebbled half-cloth over marbled boards, printed label on spine (likely from the original printed wrappers), light foxing on the title page and a few spots internally.

\$2000.00

The FIRST & ONLY EDITION of this viticultural study by Du Puits de Maconex, a “propriétaire” and member of the Agricultural Society of the Gironde (and numerous other societies).

The work begins with a history of viticulture and winemaking and a discussion of the importance of grape cultivation. There then follow chapters that include a study of soil preferences; pruning techniques; grafting; harvest techniques; and the impact of weather, pests and various animals on vineyard health. Different grape varieties for the Bordeaux region are discussed as well as practical advice on the planting of the vineyards; the labor involved; types of stakes to use; and vineyard renewal.

In the section on grape varieties in the Gironde, the author writes that although the various *cépages* are of the utmost importance to viticulture, in Bordeaux they are poorly understood. (He notes that this is even true for the grand crus from Bordeaux.) “Is it not utterly irrational to find thirty or more grape varieties, of varying strength, yield, and ripeness, mixed together in the middle of a vineyard?” For guidance, the author recommends looking at the vineyards in the Rhône, specifically in “the famous vineyards of Hermitage, Côte-Rôtie, Condrieu, [and] Château-Grille.”



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

A good copy.

¶ OCLC: University of California (Davis) and three locations outside of the United States.

The First Regional French Cookbook

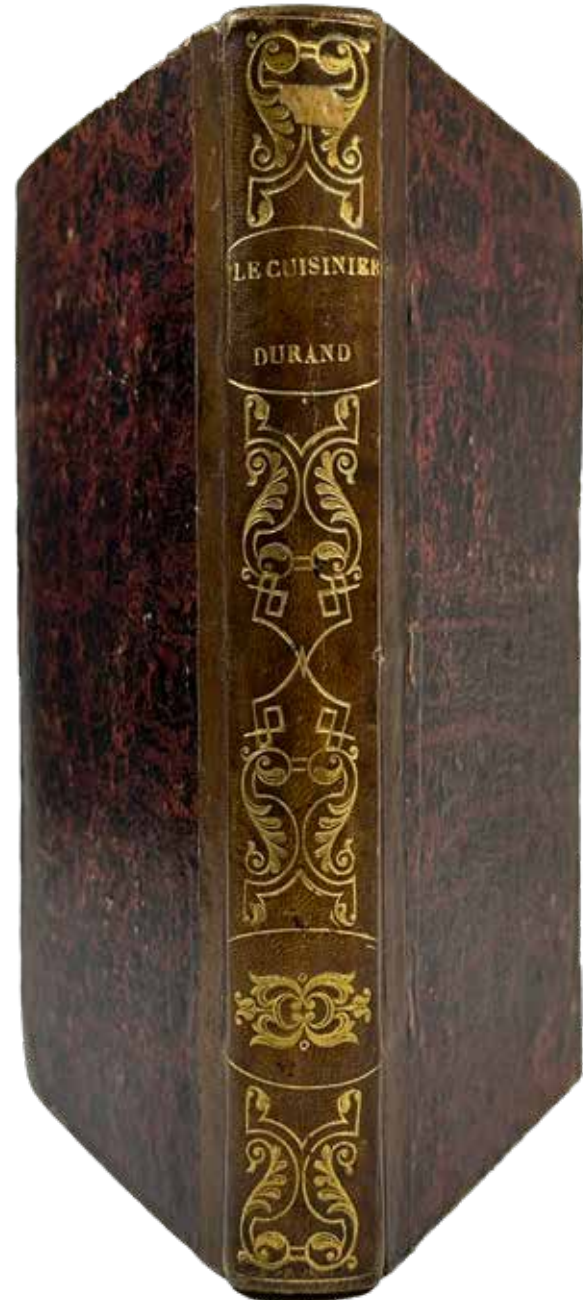
22. [DURAND, Charles.] *Le cuisinier Durand*. Nîmes:
P. Durand-Belle, 1830.

8vo. Title page device. xv, 480, [1], [1 - blank] pp. Contemporary quarter-calf over marbled boards, spine richly gilt in the Romantic style, edges rubbed and lightly worn. \$7000.00

The FIRST EDITION of the first regional French cookbook. As Durand declares in his preface: “Nous avons deux cuisines en France, celle du nord et celle du midi. Les ouvrages qui ont été publiés jusque à ce jour ne traitent guère que de la première. Le midi attend un ouvrage.” (We have two cuisines in France, that of the north and that of the south. The books that have been published to date deal almost exclusively with the former. The south is waiting for a book.) This is Durand’s effort to remedy the problem.

After his preface there is a poem to Durand, the “premier Traiteur de Nîmes,” singing praises to his culinary genius. This is followed by 885 numbered recipes specializing in the gastronomic riches of Languedoc and Provence including *Hourtète* (a vegetable soup including sorrel); *Remoulade*; *Beurre de Languedoc aux écrevisses*; and *Artichauts à la Provençale*. With Durand’s signature on the verso of the half-title page.

At the end is an interesting seven-page “dictionnaire” of 80 different culinary terms ranging from *abatis* to *flamber* to *pocher* to *zeste*. This provides a rare glimpse into the life of the professional kitchen in early 19th-century France.



LE
CUISINIER
DURAND.



NIMES,
IMPRIMERIE DE P. DURAND-BELLE.

1850.

In large part, our current concept of food and gastronomy emerges during the beginning of the 19th century in France. During this period, restaurants become wide-spread, the first food criticism emerges, the idea of the star chef begins, collections of gastronomic literature and philosophy are published, and the notion of regional foods and specialities are seen in both gastronomic maps and regional cookery. It is within this context that Durand's cookbook arrives.

Charles Durand was born in 1766 to a poor family in Alès, in the Gard region of France. Before opening his celebrated restaurant, he worked for the local bishop (starting at age 13) and was taken under the wing of a very accomplished cook named Barry. He then worked for the Marquis de Cassagnoles in Nimes; for the Bishop of Ballore; for the Count of Perigord; the Archbishop of Narbonne; and then, in 1787, for M. de Joubert, the treasurer of the Languedoc. He resisted offers to come to Paris and cook and even an offer from the King of Spain to come and be his head cook. Instead, he was happy to run his own restaurant in Alès, about 100km north of Montpellier.

A very good copy of an important and very rare book.

¶ Bitting p. 137; OCLC: the New York Academy of Medicine, University of California (Berkeley), the Library of Congress, Harvard, and three locations outside of the United States; Vicaire cols. 231-32. Not in Cagle or Oberlé.



On relève les huit hors-d'œuvres par huit entremets chauds *h*, et les quatre entrées des contre-coins, par quatre rô-
tis. *e*

Dans les grandes maisons, et lorsque le dîné dépasse douze couverts, le potage ne se met point sur la table. Placé à côté, il est servi par les domestiques.

La mise de table à un seul service est celle que j'ai adoptée pour les grands dî-
b ne souffre, parce que les mets station-
c naires ne sont que des mets froids. Les
g hors-d'œuvres, remplacés par des entre-
mets chauds, et les entrées, par des rôtis,
g substituent, en fait, une espèce de second
service au premier, sans rien changer
la beauté de la table.

Sex in a Tea House

23. (EROTICA & gastronomy.) *Hitome no Seki*. [The secret scene behind the partition.] N.p.: N. p., late Edo period [1820-1860s].

8.5cm x 15cm. Woodblock printed in color recto and verso, overall wear but all parts present and working. \$3500.00

A REMARKABLE SURVIVAL! An extremely rare moveable erotic card, featuring a man and a woman having sex in a tea house restaurant with the scene's script printed on the verso. The card is made by stringing

together different cut-out pieces of colorful woodblock. A man, in a patterned blue kimono is entering a woman from behind; she is looking down, has one leg raised, and is dressed in a voluminous colorful kimono. The man's penis slides in and out as one pulls and pushes the paper tab to the right of the card. All parts are present, attached, and in good working order.

On the verso the card's title reads "Chaya no chonno ma" (tea house restaurant's private room). This is then followed by a scripted dialogue between the woman (most likely a Yujo, or prostitute) and her customer.



Man: Was it boring all day today?

Woman: No, it was not boring at all, I really, really enjoyed the many things we did.

Man: Actually, the play was interesting for you, but I thought you don't like to be with someone like me...

Woman: Oh, if you say so. I thank you for taking me to Narikoma-ya's dressing room on the 3rd floor.

Man: Oh yes, your favorite actor is Narikoma-ya...compared with him, I'm nothing.

Woman: No, I'm happy to be with you.

Man: Really? (He holds her.)

Woman: Ah, someone is coming.

Man: Nobody is coming.

(Then she cleans up their private parts nonchalantly with paper.)

The actor Narikoma-ya was probably Nakamura Utaemon IV (1798-1852), a famous Japanese kabuki performer and an important member of a family of actors from the Keihanshin area of Japan. Today the tradition of such tea house restaurants continues in Osaka where the brothels are allowed to skirt the prostitution laws by being Ryoutei (Japanese-style restaurants). The “waitresses” serve clients tea and food in a private room and have a “private affair.”

It is interesting to note that in France, during the time of our card, there were *les cabinets particuliers*, private rooms at restaurants where couples could meet in private, have a dalliance, and have food and drink delivered. In fact, in France during this period, a married woman could only charge her husband with adultery if he had sex with another woman in their home; for this reason, sex in private dining rooms at restaurants became a thriving source of income for many important and famous restaurants.⁶

In good condition.

⁶ I once sold the accounts of Le Grand Véfour, one of the oldest and most celebrated restaurants in Paris. These accounts showed that the restaurant made approximately one third of their income from their *cabinets particuliers*.



**24. EVESHAM public Reform Dinner. Evesham:
George May, 1832.**

Broadside: 33.8cm x 20.7cm. Printed in black ink on recto only, manuscript note on verso, wrinkled, signs of having been folded, a few slight paper repairs (not affecting text), two small pieces of the lower edge torn away, small hole at one of the folds. \$1500.00

The extremely rare FIRST & ONLY EDITION of this invitation to come to a street dinner in Evesham, Worcestershire. The occasion was to celebrate the passage of the Reform Bill with a free dinner. On the broadside we read that organizers expect 700-800 people and attendees should wear oak or laurel leaf emblems and the color “true blue.”

The Reform Act of 1832 expanded the right to vote to by 63% by including middle class men in the electorate. Before the act, you could only vote if you owned property worth more than 2£ or more annually. The act has been described “as one of the defining moments in the political history of Britain.”⁷ The meal was catered by Councillor William Smith, proprietor of the White Hart and in addition to those attending, there were an estimated 4000 spectators.⁸

⁷ Kathryn Gleadle, *Borderline Citizens: Women, Gender and Political Culture in Britain, 1815–1867*, chapter 5.

⁸ George May (the publisher of our broadside), *History of Evesham*, 1834 (updated 1845), pp. 282-83.

One element of the free dinner (and that is a wonderful precursor to the San Francisco Diggers) is that people should bring their own eating implements.⁹

Each Guest is...requested to bring with him his own Knife and Fork; and after the Feast, to tie to them, his Ticket, with his Name written upon it, that they may be returned the following Day.

Those borough inhabitants that were infirm and unable to attend had the meal delivered to them.¹⁰ The broadside also explains that women and children should go to a tea party the next day and would not be admitted to the dinner. It appears that some women did attend, however. On the verso of our broadside is a contemporary note in manuscript “Eleanor May, Worn at the Reform Festival, Evesham, June 15, 1832.” That the broadside was worn by May This may explain the wrinkling and folding of our broadside.

Like the Reform Bill itself, the focus of the free dinner was on those who were previously disenfranchised. “This Festival is intended chiefly for the comfort and entertainment of the Poor; but the presences of the Inhabitants generally, is expected.” The broadside then asks for volunteers and donors for the event. “On a memorable Occasion like the present, the master will not degrade himself by sitting down with an inferior, nor will the poor man be less inclined to yield willing and proper obedience to his master on the morrow.”

Women wouldn't get the right to vote until 1918.

¶ Not in OCLC.

⁹ When the San Francisco Diggers did their Feeds for free at the Panhandle of San Francisco's Golden Gate Park in 1966, they requested that people bring their own spoon and bowl. They didn't offer dish washing services afterwards, however, nor did they segregate the women and children.

¹⁰ For more on the event, see *Evesham inns and signs*, 2008, pp. 187-88.

EVESHAM

PUBLIC

Reform Dinner,

15th JUNE, 1832.

THE Committee for arranging the Order of the Dinner, have to communicate to Fellow Townsmen the following Particulars.

That the Time and Place for the Dinner, are **FRIDAY** next at Half-past Two in the **VINE-STREET**.

That as it is necessary to confine the Dinner to the Inhabitants of the Borough, it is advisable to issue Free Tickets.

It is to be perceived, that in the orderly assembling and management of the Dinner, every thing will depend upon our previous Diligence and Attention to the Public.

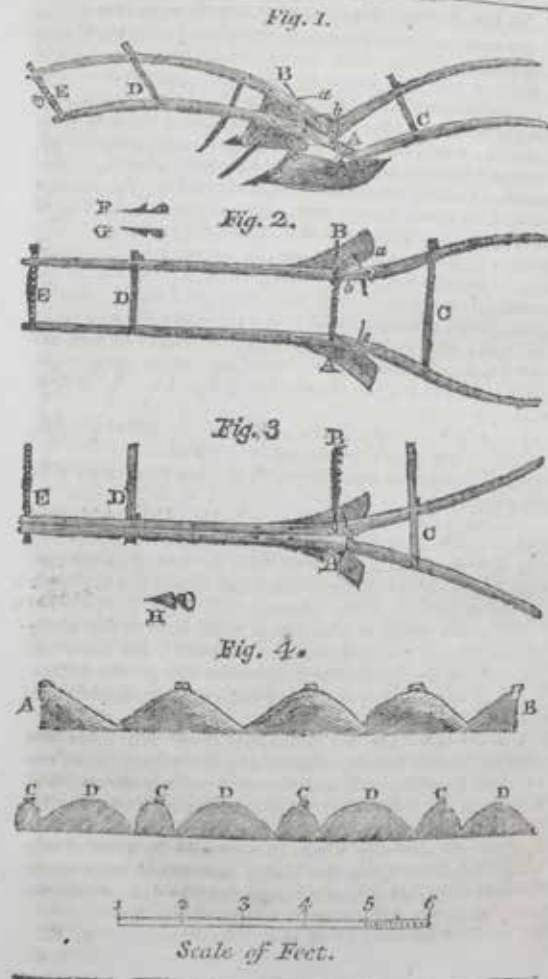
Side Knives and Forks for s

"A Spirit of Enquiry Amongst Agricultural Men"
in Eleven Volumes

25. **THE FARMER'S MAGAZINE: a periodical work,
exclusively devoted to agriculture, and rural affairs.**
Edinburgh: Archibald Constable, 1801-10.

8vo. Two engraved frontispiece portraits, twenty-three plates (five of which are folding), two folding printed tables, and numerous woodcuts in the text. Eleven volumes. Vols. 1-10 contemporary half-calf over marbled boards, red and/or black morocco lettering pieces on spines, gilt fillet into six compartments; vol. 11 contemporary full tree-calf, red morocco lettering piece on spine, spine gilt in six compartments, joints split but very strong. \$2500.00

All FIRST EDITIONS except volume one which is the second edition: a very handsome set. *The Farmer's Magazine* was a quarterly periodical undertaken to "encourage and promote, as far as possible, a spirit of enquiry and experiment amongst agricultural men, and to record faithfully the result of such information as may be communicated to them....Many farmers, from a diffidence of themselves, are withheld from communicating their observations to the public, from an apprehension, that their style and manner of writing are unfit for publication. In that way, many facts and observations, highly interesting to society, are either entirely lost, or but very partially known. To such we beg leave to say, that, provided facts, properly authenticated, and sound observations, are furnished, the style of the author will be considered as a matter of inferior consideration." – from the Introduction of vol. 1.



TO THE
GENTLEMEN

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The subjects of the articles include how to preserve fruits; the proper size of a farm; flax cultivation in England and Russia; newly invented farm machinery (e.g. the Double Turnip Plow); accounts of American husbandry; recommendations to cottagers on keeping a cow; how to convert grass lands to tillage without exhausting the soil; the corn trade and corn laws; the restrictions on farming near London; wheat cultivation; sheep and cattle management; "Thoughts on the Management of Dung;"

potato cultivation in the Highlands and "On Steaming Potatoes;" the cultivation of kelp; distillery; farm buildings; and on the education of farmers. Numerous book reviews are also included.

This is a complete run of the first eleven years; the periodical ran until 1825. From the library of Lewis Dunbar Brodie of Burgie with his contemporary dated signature on vols. 1-10. Vol. 10 also contains the binder's ticket "Bound by J. Forsyth, Elgin."

A handsome set.



The Floating Kitchen

26. (GASTRONOMY: naval.) By the Principal Officers and Commissioners of His Majesty's Navy. [London: n.p.], 5 Decemr 1748.

30.8cm x 19.2cm sheet, printed and with manuscript on one side.

\$1500.00

A WONDERFUL PIECE OF NAVAL GASTRONOMY. The document, which is both printed and written in manuscript, is the Royal Navy appointment of Cornelius Sheene as the Master-Cook to HMS to the ship "New Dunkirk." Not only does it grant him a post on a notable ship-of-the-line (that was yet to be built) and "an Allowance of Wages and Victuals for Himself," but a servant as well to assist him. The document bears the signatures of four members of the original Office of the Admiralty and Marine Affairs, which had been established in 1705.

What is fascinating and unusual about the document is that the Admiralty did not often appoint cooks. Formal appointments were generally reserved for Commanders, Captains, for a Commander-in-Chief of a foreign station, and for other high-ranking posts. Cornelius Sheene must have been exceptionally skilled at his trade to have been issued this warrant for his appointment.

Ship's cooks had many issues to contend with that were unique to their trade. Having to prepare meals at sea and provide sustenance to large working crews, they were responsible for the health of the men on board the ship. They also had to deal with the unique challenges of foreign foodstuffs, unforeseeable food shortages, and unique diseases that the crew was exposed to either from nutritional issues on board the ship, or from diseases they encountered in their voyages.

The document is signed by Royal Navy Captain Richard Haddock (1673-1751) who was Comptroller of the Navy from 1734 to 1749, and Robert Osborn, the Commissioner of the Navy.

In good condition.

By the Principal Officers and
Commissioners of His Majesty's
Navy.

W Hereas We have thought fit to appoint *Cornelius Sheene* Cook of his Majesty's Ship the *Dunkirk* to be Cook of the *New Dunkirk* - - -

And he having received a Copy of the Instructions proper for his Place, attested by the Clerk of the Acts of His Majesty's Navy. These are to direct and require you to Enter Him the said *Cornelius Sheene* Master-Cook of His Majesty's said *New Ship Dunkirk* - - - accordingly, together with such an Allowance of Wages and Victuals for Himself and *Servant* - - - as is proper and usual for the Master-Cook of the said Ship - - - For which this shall be your Warrant. Dated at the Navy-Office, the 5. Decemr 1748.

R. Haddock
Robert Osborn

To the Clerk of the Checque
of His Majesty's Yard at

Woolwich.

E.

LA TROUPE

DES

BONS ENFANS,

Assemblés à l'hôtel des bons
Ragoûts.



LIMOGES;

chez F. CHAPOULAUD, Imprim.-Libraire,
place des Baucs.

A Paean to a Glorious Feast

27. (GASTRONOMY: poetry.) *La troupe des bons enfans, assemblés à l'hôtel des bons ragoûts.* Limoges: Chapoulaud, [c.1794-1810].

12mo. One woodblock vignette on title page and one headpiece made of typographical ornaments. 12 pp. Contemporary blue wrappers, stitched as issued, two small tears at edge of lower wrapper, dampstaining to lower corner of title page, occasional faint foxing. \$1500.00

The extremely rare FIRST EDITION of this anonymous poem to the joys of eating. Preserved in its original blue wrappers and discrete stitching, the publication is a good example of the small popular chapbooks that were printed and distributed inexpensively in France during the late 18th and early 19th century. Examples in original state are hard to find.

The poem is an eloquent homage to a gluttonous feast in which all parts of the pig are consumed over a series of courses, along with a "large quivering piece of beef;" a "perfected *bisque*;" "asparagus, the queen of herbs;" artichoke; "Roquefort that I caress;" as well as a host of game and fowl. All of this is finished off with "royal morsels" of cake and custard. Interestingly, amongst the flowery words describing the various parts of the pig that is consumed, the author takes the time to mention the kosher prohibition of eating pork.

*Inocent morceau de village
Que les Juifs ne mangent jamais,
Jeune animal et tendre mets
De noces et de comperage,
Petit grondeur, joli pourceau,
Apporte-nous ta rousse peau,
Ton petit groin, tes deux oreills,
Et de tes quatre pieds rôtis,
Fais de rages et des merveilles,
Car sans toi nos festins ne sont point assortis (p.6).*

Roughly translated to:

*Innocent morsel of the village
That the Jews never eat,
Young animal and tender food
Of weddings and gossip,
Little scold, pretty swine,
Bring us your red skin,
Your little snout, your two ears,
And your four roasted feet,
Make passions and wonders,
For without you our feasts are not matched.*

Throughout the feast wines are being thoroughly enjoyed. Included in the regions named are Grave(in Bordeaux); Frontignan (known for its Muscat); and Aÿ (today a Grand Cru subregion of Champagne).

The poem ends with a somewhat backhanded apology to the reader in which the author writes that if his verses are too impolite and “smelling of Gascony” then he will dedicate it to some belching drunkard who will no doubt say of this poem “ces vers sont bien jolis” (These verses are very pleasing).

Following the poem is a brief song dedicated to the god Bacchus which glorifies the pleasure of drinking. “Chaque verre \ Que j’enterre \ Affranchit mon cœur, \ Plus je deviens buveur.” (Each glass \ That I bury \ Frees my heart, \ The more I become a drinker.)

The printer, François Chapoulaud, succeeded his father in 1794. He was one of the printers of the Bibliothèque bleue in Limousin and worked until around 1840.

With a lovely woodblock vignette on the title page of the god Hermes holding a caduceus (a staff with intertwined snakes and wings) and surrounded by putti. Signed “Thiroushail, F.”

In good condition.

¶ OCLC: one location outside of the United States.

George III Invites you to Dinner

**28. (GASTRONOMY: British history.) JUBILEE ball
& supper. Eastbourne, 25th Oct.r 1810.**

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

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

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

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

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

Beautifully designed and printed in blue ink.

In very good condition.

¶ Not in OCLC.





The Foundation of Homeopathy

**29. HAHNEMANN, Samuel. *Apothekerlexikon*.
Leipzig: Lebrecht Erusius, 1793, 1795, 1798, & 1799.**

8vo. Engraved vignette on title page and numerous woodcuts in the text in vol. I; woodcut vignette on title page and one woodcut in the text of vol. II; engraved vignette on title page and three full-page engravings in vol. III; and woodcut vignette on the title page and woodcuts in the text of vol. IV. 4 p.l., 280 pp. (without the 4 ll. of adverts found in some copies); 1 p.l., [281]-“524” (correct is 544) pp.; 3 p.l., 259, [3] pp.; 1 p.l., 498 pp. Four volumes. Contemporary half calf over beige boards, spines richly gilt, beige and light blue morocco lettering pieces on spine, vol. I rebaked retaining original spine expertly laid down, light wear overall, a few early marginalia notes and underlines in ink and pencil. \$7000.00

The FIRST EDITION of this pharmaceutical dictionary, written by Samuel Hahnemann (1755-1843), “the visionary founder of homeopathy.”¹¹ Complete sets are especially rare, which is not surprising considering that the work was published over a seven-year period.

Hahnemann’s *Apothekerlexikon* reveals his deep engagement with *materia medica*, chemical purity, and the preparation of drugs made from various plants, animals, and minerals, including many foodstuffs. The exhaustive 4-volume work includes more than 2000 entries that describe

¹¹ Patil B K, Gandhi M A (September 30, 2024) “The Life and Legacy of Samuel Hahnemann: Founder of Homoeopathy and His Medical Philosophy.” *Cureus* 16(9): e70489. doi:10.7759/cureus.70489.

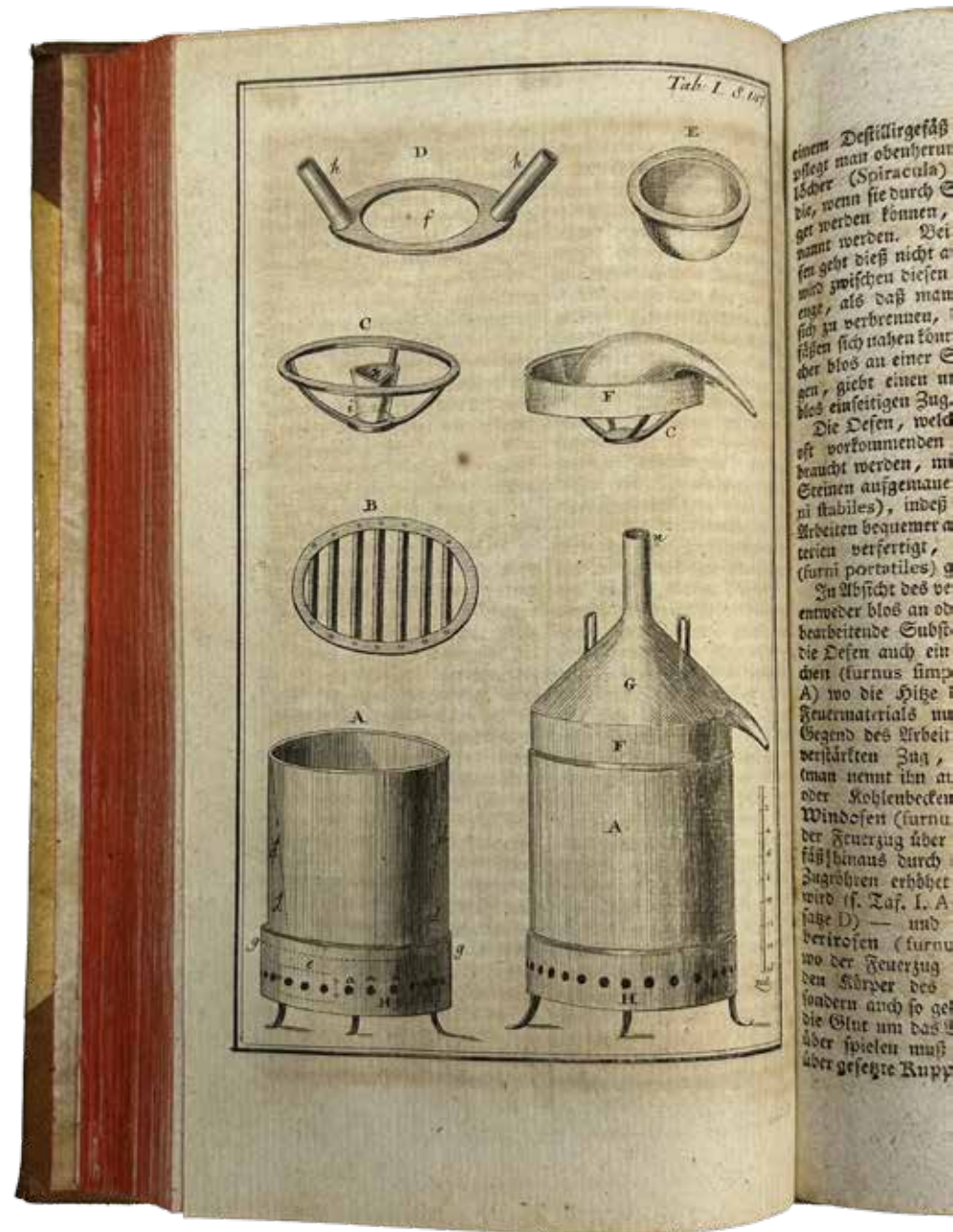
both professional and home remedies, as well as those that have become obscure or are thought to be “disgusting” or “superstitious” (from his introduction to vol. I). In this way, in addition to displaying a scientific rigor, Hahnemann’s work shows his open-mindedness and willingness to think outside of the conventions of his profession in his search for an understanding of health.

The *Apothekerlexikon* was foundational to Hahnemann’s development of homeopathic medicine because it was his knowledge of the *materia medica* that made it possible for him to understand that the therapeutic power of a substance is determined by the symptoms it produces in a healthy person. This principle, that “like cures like” (*similia similibus curentur*) reversed conventional 18th-century pharmacology.¹²

Some of the foodstuffs covered in the *Apothekerlexikon* include acorns; almonds; anis; apple; apricot; barley; bay; beans; beer; butter; cacao; cherries; cinchona bark; coffee; chocolate; dates; figs; ginger; honey; lemons; lentils; milk; millet; nuts; oats; olive oil; pear; pepper; rice; rye; saffron; spinach; sugar; tea; vanilla; vinegar; wheat; and wine. In the section on wine, mention is made of Burgundy as well as Champagne, wine from the Canary Islands, the Rhein, Spain, “der Pontack” (Bordeaux), and differences between young and old wine.

Although most paginations call for 524 pages in volume II, there are actually 544 pages due to an error in the pagination of signature Gg*8. Our volume I lacks the 4 leaves of publisher’s advertisements found in some copies, though a publisher’s catalogue does appear in our volume III.

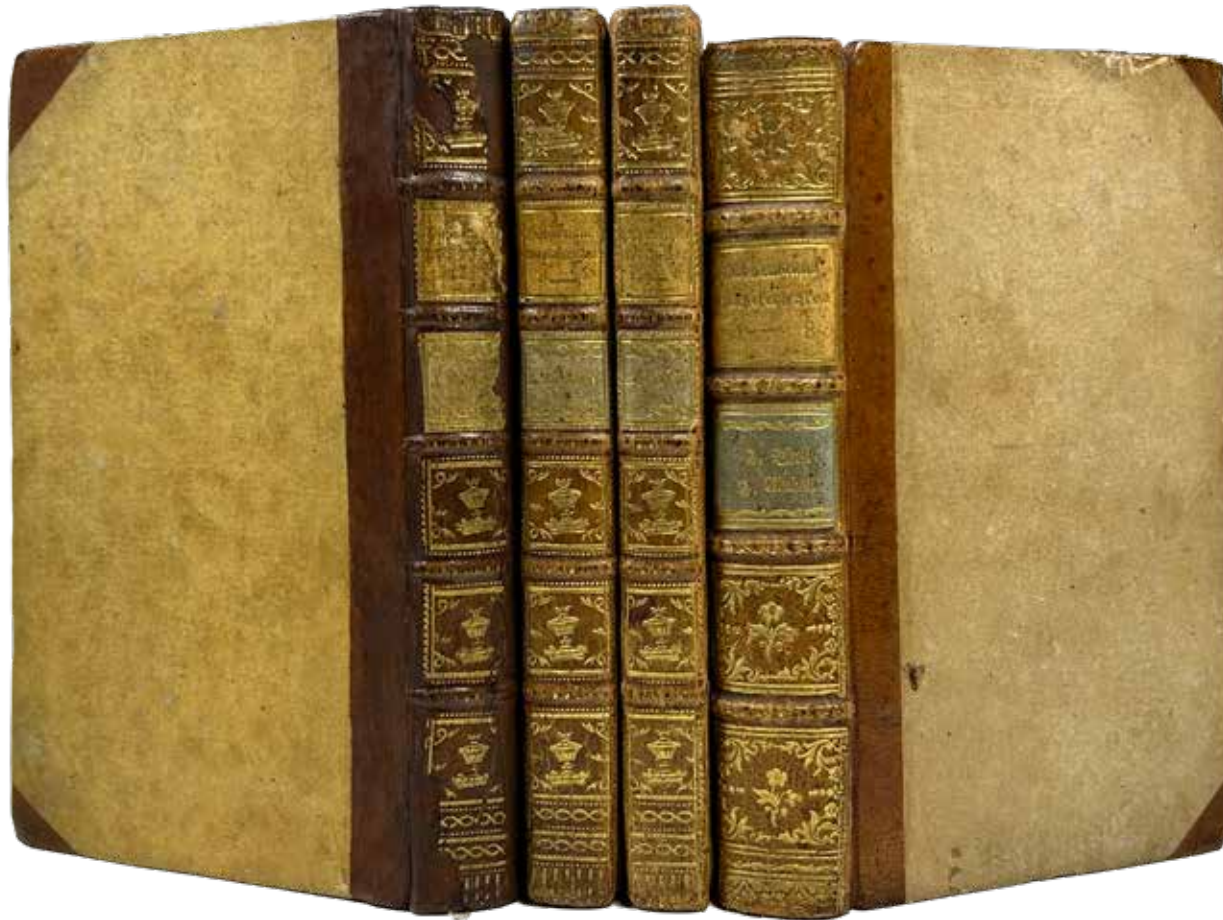
¹² Hahnemann first elaborates on this principle in his work on cinchona bark (the source of quinine) as a treatment for malaria.



The full-page engravings and woodcuts in the text depict various apparatus.

A very good set. With the bookseller's ticket of Antiquarian Kohlhauer on the upper pastedown of vol. I and contemporary manuscript notes on the recto and verso of the lower free endpaper of vol. I.

¶ OCLC: University of Michigan, University of Wisconsin, Princeton, New York Academy of Medicine, Stanford, National Library of Medicine, Cincinnati & Hamilton Public Library; Schmidt, *Bibliographie der Schriften Samuel Hahnemanns*, 1989, no. 22 (title page of vol. I reproduced on p. 52).



*With 92 Beautifully Hand-Painted
Engravings*

**30. JUCH, Karl Wilhelm. Handbuch der pharmaceutischen
Botanik. Nürnberg: Stein, 1804.**

Folio. Plate volume: ninety-two hand-colored engravings, one leaf of original drawings in pencil, and another leaf with two small drawings in pencil. Text volume: one finely engraved title page vignette. 2 p.l., 163 pp. followed by [11] blank leaves. Two volumes. Contemporary speckled boards, gilt-stamped paper labels on spines, rubbed, moderate overall wear to boards, corners bumped. \$5000.00

The FIRST & ONLY EDITION of this study of the health properties of various plants, written by Karl Wilhelm Juch, 1774-1821, a German pharmacist and chemist who also taught at the University in Heidelberg. As Juch states in the preface

If it is true, as Linnaeus claims, that natural history, and especially botany, is the foundation of economics, crafts, science, commerce, and medicine, then I believe that with the publication of this work I will earn the approval of those for whom knowledge of plants is absolutely essential. This work is especially intended for young pharmacists and farmers, and should serve as a guide for them to acquire knowledge of the most common plants.



Then, in the introduction, Juch continues

Plants consist of various parts, almost all of which are used in pharmacies. Thus, from plants we obtain not only flowers, leaves, stems, woods, bark, fruits, and seeds; but also most resins, gums, and gum resins; indeed, even salts and earths, such as the soda plant, which provides us with the so-called mineral potash or soda, are supplied by the plant kingdom.

This utility of the plant kingdom is reflected in Juch's thoroughness in describing all aspects of the 429 different plants in these two volumes. When describing the species, Juch includes its various names; its anatomy; the color and shape of the part used in medicine and food; its taste and smell; its various health properties; the plant's origin; and where it can be found.

Among the foodstuffs we find cardamom; ginger; cinnamon; cumin; jasmine; olive; pepper; sage; rosemary; saffron; blackberry; broad bean; lemon; cucumber; oregano; spinach; fig; peanut; clove; pomegranate; parsley; oat; tomato; salsify; wild garlic; potato; cherry; elderberry; caraway; nutmeg; rhubarb; marjoram; bay; coriander; parsnip; saffron; wild thyme; bitter orange; pistachio; wood sorrel; blueberry; celery; mustard; wintergreen; table and wine grapes; tamarind; soybean; asparagus; juniper; chicory; lentil; wheat; and sugar cane. At the end are three useful indexes: one with the plant names first listed in German; another with the names first listed in Latin; and then an alphabetical list of various illnesses and where their remedies can be found in the various plants.

For example, the entry for tamarind describes it as a beautiful tall tree to be found in central and western India; the plant's anatomy is described with a focus on the fruit; "the entire pulp is...filled with a pleasantly sour pith;" distinction of flavor is made between those found in the western part of India from those in central India; and as a remedy, how it can be used as a cooling medicine, in stronger doses as a purgative, for dysentery, and for fever. Lastly, Juch notes how when it is purchased, the tamarind "must have a pleasant, slightly sour taste, be wine-like without any off-odor, and not release any moisture when placed on a plate or paper."

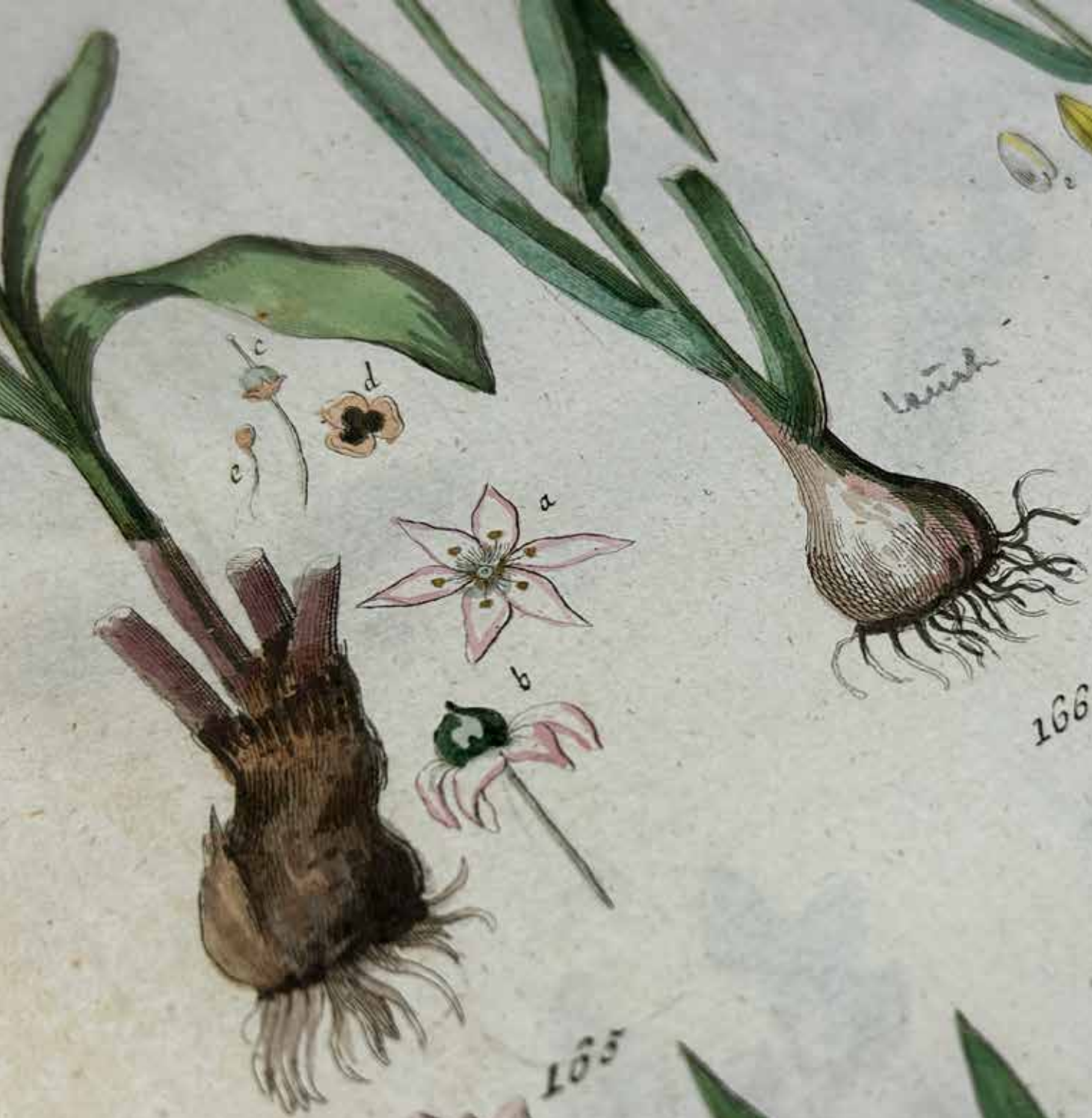
The *Handbuch* is made-up of one text volume and one volume of plates. The plate volume includes ninety-two detailed engravings, each of which has been meticulously hand-painted. In total, 429 different plants are illustrated and numbered (e.g. each plate has between 4-5 different plants depicted). In the introduction, Juch states that whenever possible, he has had the plants engraved at actual size; they are also numbered so they can be matched with the numbered plant descriptions in the text volume.

In addition to the engravings, there are original pencil drawings of plants on two leaves of the plate volume.

From the library of George Pflumer with his bookplate and shelf number on the upper pastedown of each volume.

In good condition.

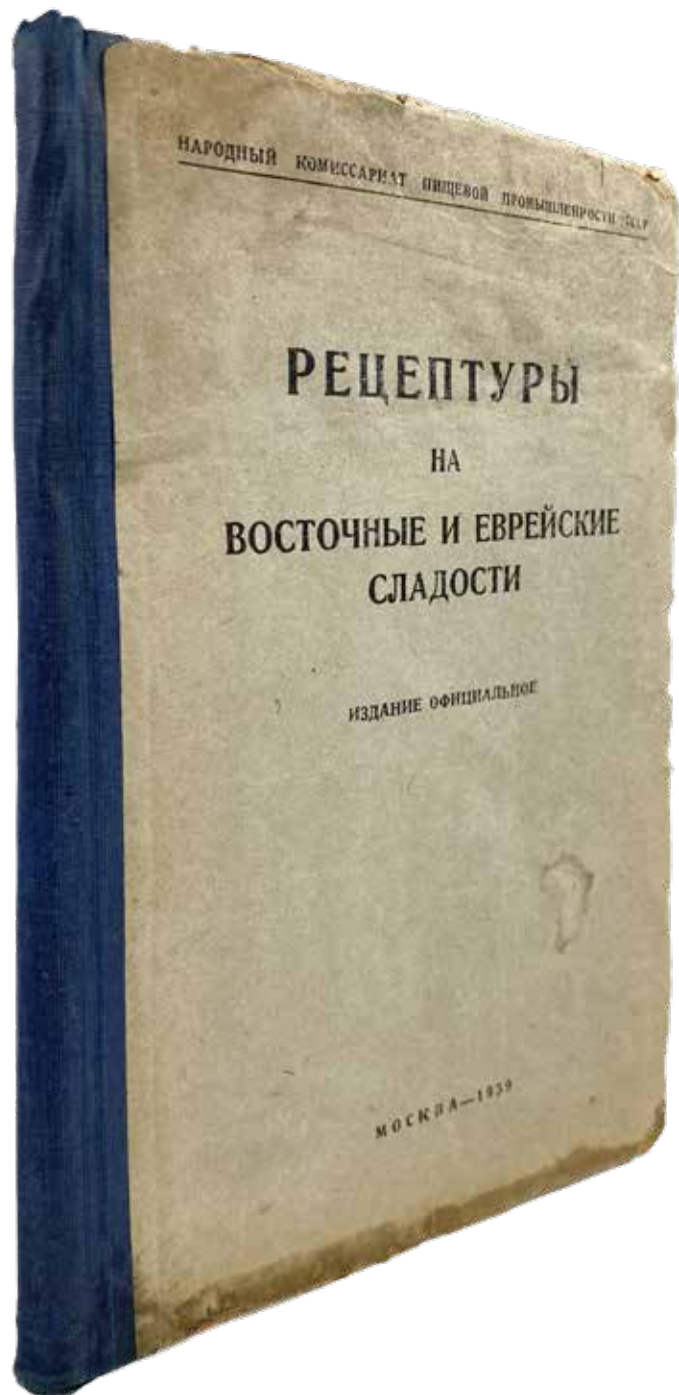
¶ OCLC: Brown University, the National Agriculture Library, and nine locations in Europe.



166



167



*Including Candy Recipes from a Cooperative
for People with Disabilities*

31. **KANTOR, Ia. A. Retseptury na vostochnye i evreiskie sladosti [Oriental and Jewish Sweets Recipes.] Moscow: Narodnyi komissariat pishchevoi promyshlennosti SSSR [People's Commissariat of Food Industry of the USSR], 1939.**

22.5cm x 14.5cm. 143, [1] pp. Contemporary blue cloth over original printed boards, dampstaining to boards, edges of boards and lower board rubbed, occasional dampstaining to some pages, lightly browned due to paper quality. \$1500.00

The extremely rare FIRST EDITION of this Russian dessert recipe book containing 216 recipes. In addition to the directions on how to make the sweets, each recipe describes the dish; explains how much can be produced per kilogram of batter or dough; and if the dessert should be sold by the piece or by weight.

The cookbook is organized into three sections: 146 Eastern Sweets (i.e. from Turkey, Greece, and Iran); 24 Ashkenazi Jewish recipes; and 46 assorted recipes from a cooperative for people who have disabilities.

Before 1917, these types of sweets were produced mainly by craftsmen at their small workshops in corresponding regions. After the Revolution, the Soviet Union replaced small artisanal workshops with large state factories. The state started compiling and printing official collections of recipes in 1937-1939.

Included in the Eastern sweets are “Badam-abi-nabad” (caramel filled with whole peeled almonds); “Kozinak from Sunjut” (Sunjut is in Turkey and the treat is peeled sesame seeds brewed with strong sugar-treacle syrup and molded into flat squares or diamonds); “Sesame Halva” (toasted sesame seeds cooked in a sugar-butter syrup); “Persian fruit sausage” (a candy made from raisins, sugar, and nuts, shaped like a sausage and sprinkled with powdered sugar); and “Greek Baklava” (layers of “tender” dough with crushed walnuts, honey, molasses, and vodka).

Jewish sweets include cinnamon sponge cake; “Geribenner-floden” (grated shortbread dough with layers of fruit filling); “Zemelakh” (shortbread cookies sprinkled with cinnamon); “Kamish-broit” (cake made with premium flour with cinnamon and walnuts and sprinkled with a mixture of sugar, cinnamon, and cocoa powder); cinnamon pretzel; and strudel with raisins or apples.

The section providing recipes from the cooperative for disabled people includes recipes for caramels, soft candy, and soya cakes. In the Soviet Union there was a tendency to replace precious ingredients with more affordable ones such as with the use of walnuts instead of pistachios in the baklava as well as the use of molasses in the same, in order to stretch the honey.

With marginalia and notes on the recto of the lower free endpaper written in pencil in a legible hand. Also with a signature signed in blue ink on the title page.

At the end is a useful index.

Although slightly worn, an interesting look at Soviet candy manufacturing.

¶ Not in OCLC.

«КАМИШ-БРОЙТ»
Кекс из муки высшего сорта с корицей и грецкими орехами. Сверху «Камшиш-Бройт» посыпается смесью сахара, корицы и порошка какао.

Наименование сырья	% сухих веществ	Расход сырья на загрузку		Расход сырья на 1 тонну готовой прод.
		В натуре	В сухих вещ-в.	
Мука высшего сорта	85,0	10,0	8,5	381,2
Яйца	27,0	2,0	0,54	76,2
Сахар	84,5	4,2	4,2	190,5
Сливочное масло	99,85	4,99	4,99	190,5
Ванилин	99,85	0,12	0,12	4,7
Соль	100,0	0,125	0,125	4,7
Корица	100,0	0,125	0,125	4,7
Грецкие орехи	100,0	0,02	0,125	5,95
Какао-порошок	—	6,2	—	0,29

Итого 20,51 7% 1000,9
Влажность —
Выход 17,1 —



The second part is a printed edition of *Orders devised by the special commandment of the Queen's Majesty for the relief and ease of the present dearth of grain within the realm* (Christopher Baker, 1586, and lacking the title page A1 and the final blank). This is a very interesting document in which the Crown establishes power for the sheriffs and Justices of the Peace to undertake the search or survey of the amount of grain in the countries and whom this is held by (the subject in the manuscript sheets). Questions were asked of malt makers, bakers, and common brewers within a parish, such as who they are by name; how long they have been in that trade; how much they bake or brew in the week; and what other trade they

participate in. (Again, the manuscript sheets appear to be the outcome of the activation of this rule.) The law seeks to ensure that people within a given parish will not go without food or drink during periods of shortage and was especially intended for the poor and to protect those injured during war. OCLC records copies of the *Orders devised* (1586) at Harvard, Yale, and Williams College.

The third part is a collection of seven manuscript documents from 1608 that include an order from the Crown to ensure fair pricing of grain during times of scarcity. This concerns the sale at local markets of wheat, malt, and barley, very important foodstuffs as they are staples for the production of bread and ale. There is also a second copy of this order but with some omissions and slight differences. There are also four manuscript documents related to Colchester, Essex, from 1608. These are the orders to the different wards of the town of Colchester that were given to the town's different jurisdictions by order of the bailiff as Justices of the Peace. They are concerned with the shortages of grain (wheat, barley, rye, oats, and malt) and other victuals.

The fourth and final part is a manuscript from c.1750 that is a transcription of an earlier act, from 1549, that describes the regulations concerning the sale and storage of grain. The presence of this manuscript suggests that this collection may have been made in the mid-18th century by someone doing research on the history of grain in England and policy to feed the poor.

This small collection of documents comes with printed transcriptions of the 16th and 17th-century manuscript leaves (which is helpful as most are written in a secretarial hand).

To force a Legg of Mutton (46)

Take a large Legg of Mutton, cut a long slit in the back side & take out all y^e meat you can get (Take care you don't displace it on the other side) Then take y^e meat & chop it fine with 3 or 4 newnes don't wash y^e meat take a little beaten Cloves Nutmeg a few Shives of Onion a little Roman peat sweet Basil, Salt, pepper, & some Oysters a good Deal of Marrow of Beef Sewell put all these into a mortar & beat it very fine all together. Then stuff it into your meat againe & stick it up wth a good strong Thread, to keep y^e meat in. Then put it into your Dish & couch let cover with y^e yolke of 2 Eggs & drudge it wth Butter & lay pieces of Butter all about it. y^e Bake it or you may broil it. And have ready some Oysters spread in White Wine, and a blade of mace with y^e largest Drupp wth Anchovies sauce & mushrooms And a good deal of strong Gravy served. The same way force a legg of Lamb & make a Drupp of y^e Leggs to lay about it in small pieces pretty thin season it with salt & pepper beaten in mace & Nutmeg a few sweet herbs & Sives y^e Fry it with Clarified Butter & wth it is drye enough pour out y^e Butter & wipe out y^e pan, put in a pint of strong Gravy and a Quarter of a pint of White Wine or Cyder. Then lett your Lamb stew in y^e Liquor & Anchovies. Then Rowl up a piece of Butter & flower with the yolke of an Egg and squeeze in y^e Juice of a Lemon then Garnish with Hard Radish Lemon & Flowers and the Legg of Mutton or Lamb is proper to place in y^e middle of a Dish of Hashed Mutton served.

To Marmalitt Fowles

Take Pullets or Chicken or Veale, sweet bread mushrooms Anchovies Oysters & Marrow a little Roman peat salt & pepper Nutmeg a little Marjoram Sprigge a few newnes mixe all these together with y^e yolke of an Egg then raise up y^e skin of y^e breast of y^e Fowles stuff it in & press it up againe lard them & fill their Bellies with Oysters wash them make y^e strong Gravy for sauce, & so you may do Turkeys or Pheasants. Serve it

An Extensive and Beautiful Early 18th-Century English Cookery Manuscript

33. (MANUSCRIPT: English cookery.) c.1712-1747.

30.5cm x 19.7cm. One full page drawing. [91] leaves paginated and foliated as follows: [2 - blank], [1], [1 - blank], [3] [1 - blank], 4 pp., 5-19 ll., 20-147, [1 - blank], [4], [2 - blank] pp., with one bifolium laid in with mss on two pages. Contemporary limp vellum, double blind-fillet around sides, light overall wear and soiling, corners and edges worn, text block slightly loose in binding but holding, one leaf loose with soiling and wear along edges (manuscript still legible). \$20,000.00

A HANDSOME MANUSCRIPT COLLECTION of 397 recipes, nearly all of which are culinary and written in a single lovely and legible hand; about 20% of the manuscript is in three other 18th-century hands. The watermark for the paper can be dated to 1712 (see below) and the latest date in the manuscript is 1747.

One of the more spectacular elements of the manuscript is a full page ink drawing that appears towards the end is dated 1740. It is a recipe for a "Floating Island" written within a circle that hovers over an imaginary map that includes Mount Etna and numerous islands. Interestingly, it is generally thought that the first recipe in English for a Floating Island appeared in Hannah Glasses' *The art of cookery* (first ed.: 1747), but Glasses' bestseller didn't appear until seven years after our drawing. A Floating Island is a delicious dessert where an island of meringue floats on a sea of custard (an Île flottante in French).

Spring Garding Beef

cut pieces of Beef into thin. Slices Card it thick & well with Bacon put it into the salt with a little Mace pepper & Salt & a Bay leaf or 2 a bunch of Sweet Herbs an Onion &c. if baled take it out & draw it well from the Gravy place it in another pott & fill it up & Cover it well with Clarified Butter & sell it by for your Use

To pott Pidgeons

Pick y^e very clean & dry y^e well with a Cloth season y^e high seas you like them with salt & pepper & rowl up a good piece of butter in y^e seasoning & put it into their bellies 6 Pidgeons will take up a pound & half of butter place y^e in y^e pott b^e their breasts down & pin them down close & w^h they are baled take them out & put y^e in another pott with their breasts up w^h & keep back y^e Gravy & pour of all the butter & if there is not enough Clarified as much more as will cover them well & sell them in your Cellar for your Use

To pott Geese

Boone & season them high with Pepper & Salt & lay their breasts Downwards in y^e pott bake in a pound of butter & baste them well & w^h they comes out of the Oven place y^e in y^e pott you intend to keep them in with their breasts above & pour of all the butter & keep back the Gravy & if not enough Clarified as much more butter as will cover them and then put a paper over them & pin them down close sell them in your Cellar for your Use

To Pickle Barberris

pick out some of y^e worst to make y^e pickle look red. Lay y^e in water w^h may salt & white salt & w^h y^e liquor takes red take y^e of the fire & strain it through a Sieve into y^e pott you intend to keep them in when y^e liquor is cold put in the Barberris & lett the Pickle be strong enough to bear an Egg y^e them down Close for your use

To pott Tongues

Take sweet Tongues cut off y^e Pickle w^h they have lay long enough to flush red cut of the roots & lay y^e in y^e salt they will pickle. Then season y^e high with salt pepper Cloves & Mace & Nutmeg & rub it well in w^h your hands w^h they are hot. Then putt y^e in to a pott w^h as much Clarified butter as will cover y^e sell y^e in y^e Oven & w^h they are baled take them out & putt them into the other pott that you intend to keep them in pour of all the butter & keep back the Gravy. Then Clarified as much butter as will cover y^e any such. Above y^e Tongues. And you may fill up the side with Picken or Pidgeons

To make Sausages

Take the best part of a Sweet bone Skin & Bone it then cut it into small pieces & Chop it very fine y^e season it high with salt pepper Cloves & mace & good parts of Sage Chop fine & make mix it into a soft paste then rowl up a little of it in a Flower & let it to see if it is seasoned high enough if not season it higher then fix them or you may keep them in a pott & use them as you have Occasion when you fry them rowl them up in a Towel & fry them brown

Current Cream

Take y^e Juice of 2 Quarts of Currants sweeten it to your taste with fine Sugar & put to it y^e Whites of 8 or 10 Eggs very well beaten sell it over a Chafin Dish of Glass. If it will it is as thick as Cream then grate Sugar over it serve it

Another interesting recipe – “To make Stouton’s Drops” – appears on page 144. Stoughton’s Drops, also known as Stoughton’s Elixir, was a hangover cure invented by Richard Stoughton (c.1660-) that first appeared in the late 17th century in England. (It was also very popular in the United States.) The drink was composed of a medicinal additive that was served with sweetened wine. Because the elixir was made of alcohol and sugar plus bitters, it is identified as one of the earliest known cocktails by some mixologists.¹³ Stoughton’s recipe appears in our manuscript as follows:

Take a quart of the best French Brandy, put in the thick rine of 6 Cevill Oranges Juneper Berries & Cardemum of each one Dram an o.z. of Gensben cut small one Dram of Cochenole one Dram of Saffern One o.z. of Corriander Seeds Bruise the Seeds Scuchenels & Berries, then put it all on the Brandy Lett it stand 12 days straine it of for your use. You may put a quart of White-Wine on it & it will be a very pretty Bitter.

In addition to being an early cocktail, Stoughton’s Elixir has a place in the history of medicine: in 1712, it became the second compound medicine in English history to receive a patent.¹⁴

Among the hundreds of culinary recipes, we find directions “To make a Venison Pasty;” “To make a Spanish Potato Pye;” “To Make a Calves foot Pye;” “A Hedge Hogg;” “To Pickle Pidgeons;” “Marrow Pasty;” “To keep Hartichoake Bottoms;” “Frith Cheese;” “Syrrup of



¹³ See <https://library.cocktailkingdom.com>,

¹⁴ See Griffenhagen and Young’s *Old English patent medicines in America*, 1959, p. 38 for a full history of Stoughton’s elixir (the book is available on Project Gutenberg).

The Sweet-meat Book

Orange Marmalett

Take 18 Sweet Pippins or According to the Quantity of yo
 Oranges pare & slice them into yo preserveing pan & put to
 three pints of water Cover it & hang it over the Fire & Stew it
 the longer its cooking the better the Marmalett will be
 24 Citill Oranges cutt them in halves & take out the mee
 no kernells nor strings goe in halves & take out the mee
 stewed enough & more riseth, Take it up & sell
 them. These hang it up over the
 on their foot in y
 it is boyled

In Three Matching Contemporary Bindings

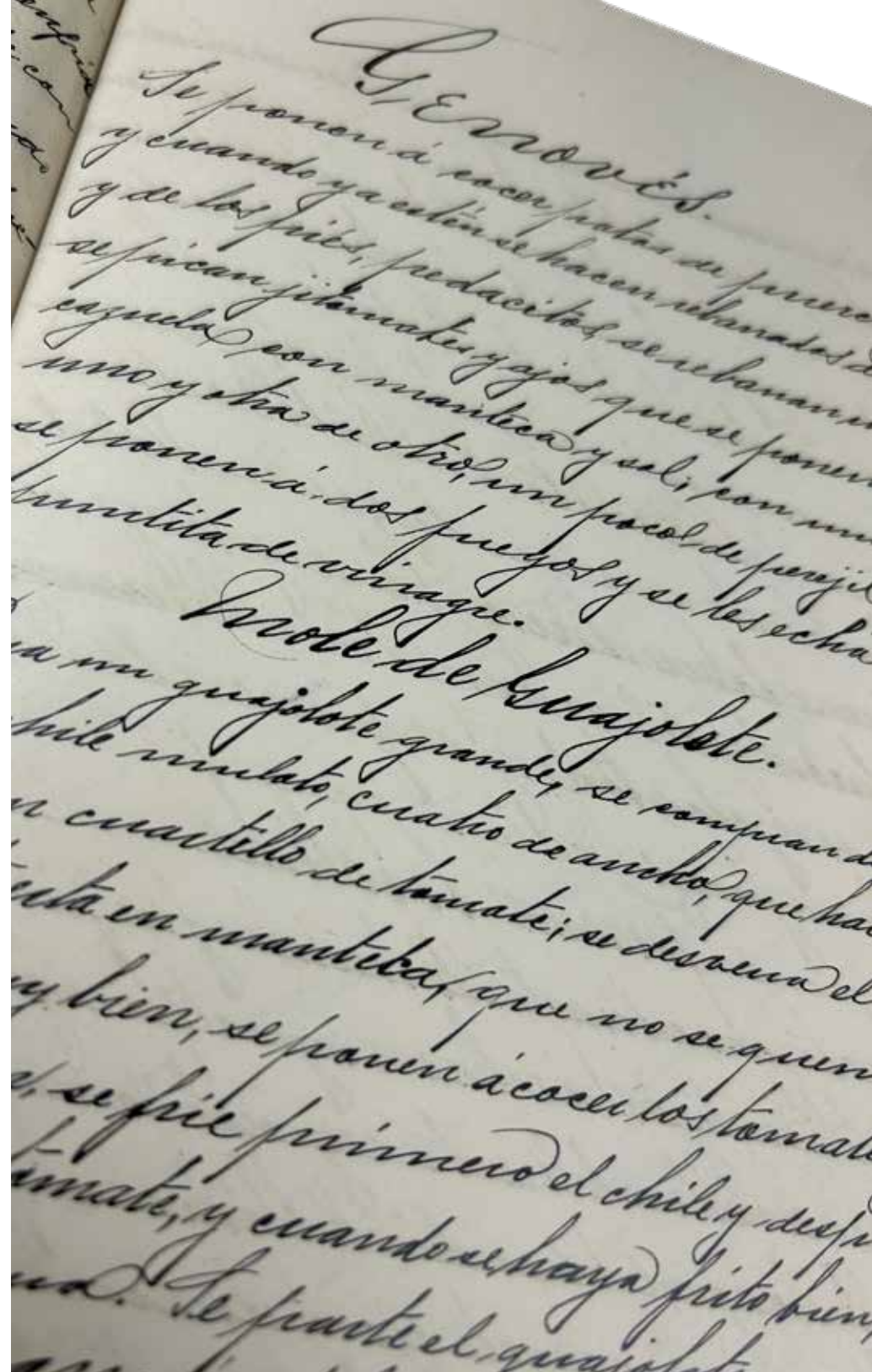
34. (MANUSCRIPT: Mexican cookery.) c. 1840.

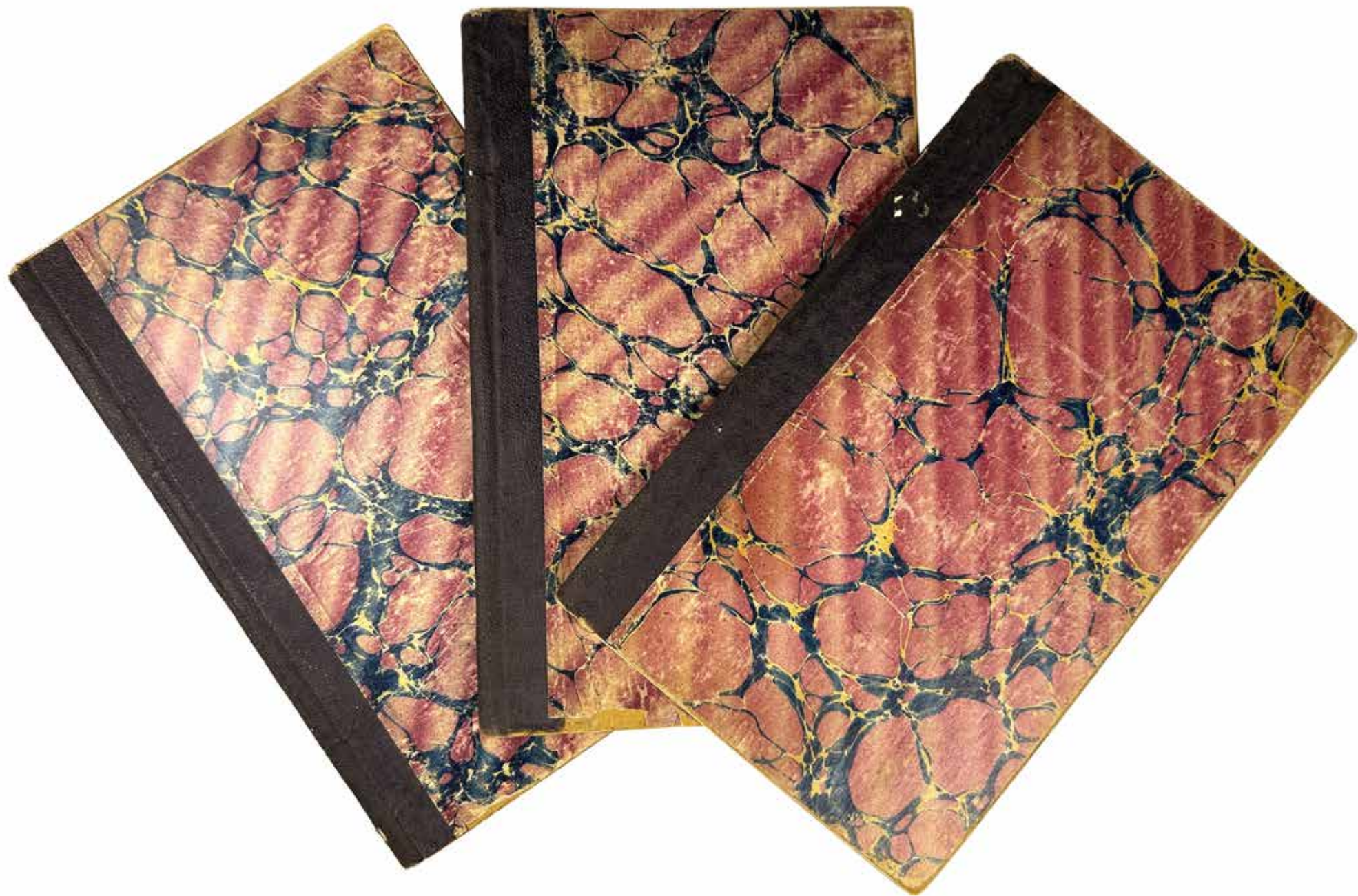
20.3cm x 13cm. [52] pp.; [56] pp.; [56] pp. Three volumes. Contemporary quarter pebbled cloth over marbled boards, lightly rubbed overall, corners of boards bumped and one chipped, wear to the head of one spine, written on woven paper. \$7500.00

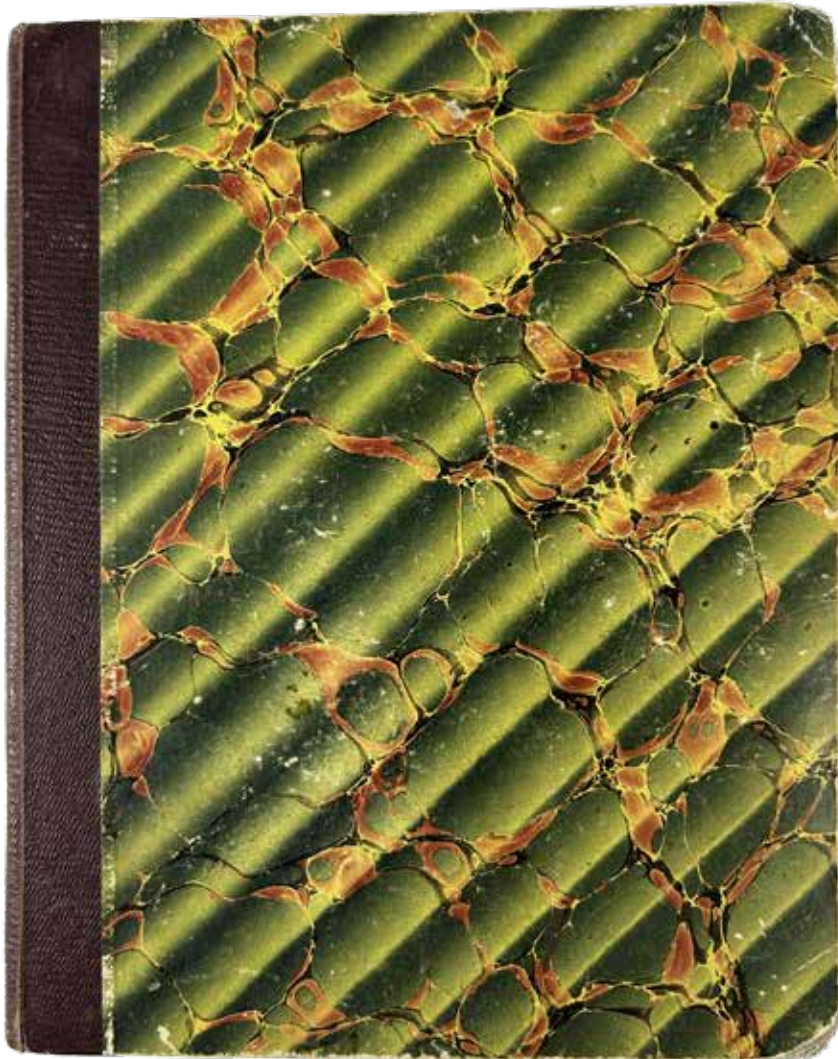
A HANDSOME COLLECTION of 191 recipes written in a single, legible hand, and bound in three matching volumes, with recipes from the Puebla, Yucatán and Oaxaca regions of Mexico.

Some of the recipes include *mole de guajolote* (turkey mole); *pichones en su sangre* (brains fried in egg); *conejo en fiebre español* (rabbit in a Spanish fever); *muéganos de Puebla* (a type of candy from Puebla); *guisado de pollos borrachos* (drunken chicken stew); *capirotada de carne* (veal testicles); *tortillas de tapioca* (tapioca tortillas); *masas de empanada* (empanada dough); *masa de maíz* corn dough; *róbalo en nogada* (sea bass in walnut sauce); *buñelos*; *buevos mejicanos* (Mexican eggs); and various types of tamales.

In remarkably good condition for a Mexican cookery manuscript from this period.







With a Recipe for Menudo

35. (MANUSCRIPT: Mexican cookery.) c.1840-50.

19cm x 15cm. 88, [5] leaves. Contemporary pebbled cloth over marbled boards, corners bumped, edged marbled, written on laid paper, one additional manuscript sheet laid-in. \$6000.00

A HANDSOME COLLECTION of 183 Mexican cookery recipes, written in a single distinctive hand, with one additional recipe written in a different hand and on blue paper laid in. It is for *Mole de Huajolote* [guajolote] *Poblano* (turkey cooked in a dark and rich mole sauce that includes chiles and chocolate).

Recipes include *chile rellenos* (stuffed pepper), *turrón de Oaxaca* (Oaxacan nougat); *cajeta de melon* (a caramelized goat milk confection); *cacao frio* (a Mexican chocolate drink); *mermelada de Guayaba* (guava jam); *pasta de tecojote* [sic.] (a sweet fruit paste – the *tejojote* is a Mexican hawthorn fruit); *mole gachupin* (mole is a traditional sauce from Oaxaca and “gachupin” is a pejorative term Spaniards living in Mexico); and even a recipe for *menudo*, the famous Mexican tripe soup.

At the end is a useful 10-page index.

In very good condition.

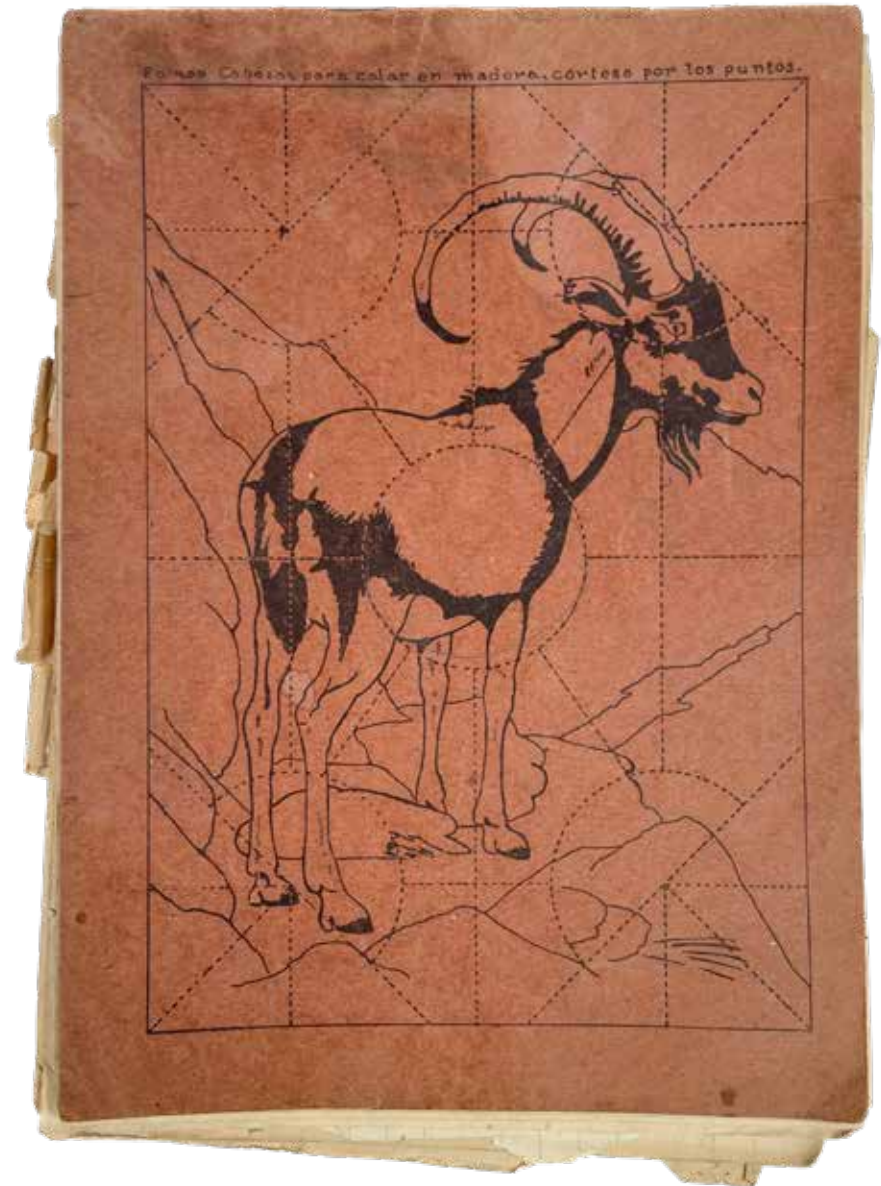
*From Pollo Saratoga
to Pastel Cecilia*

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

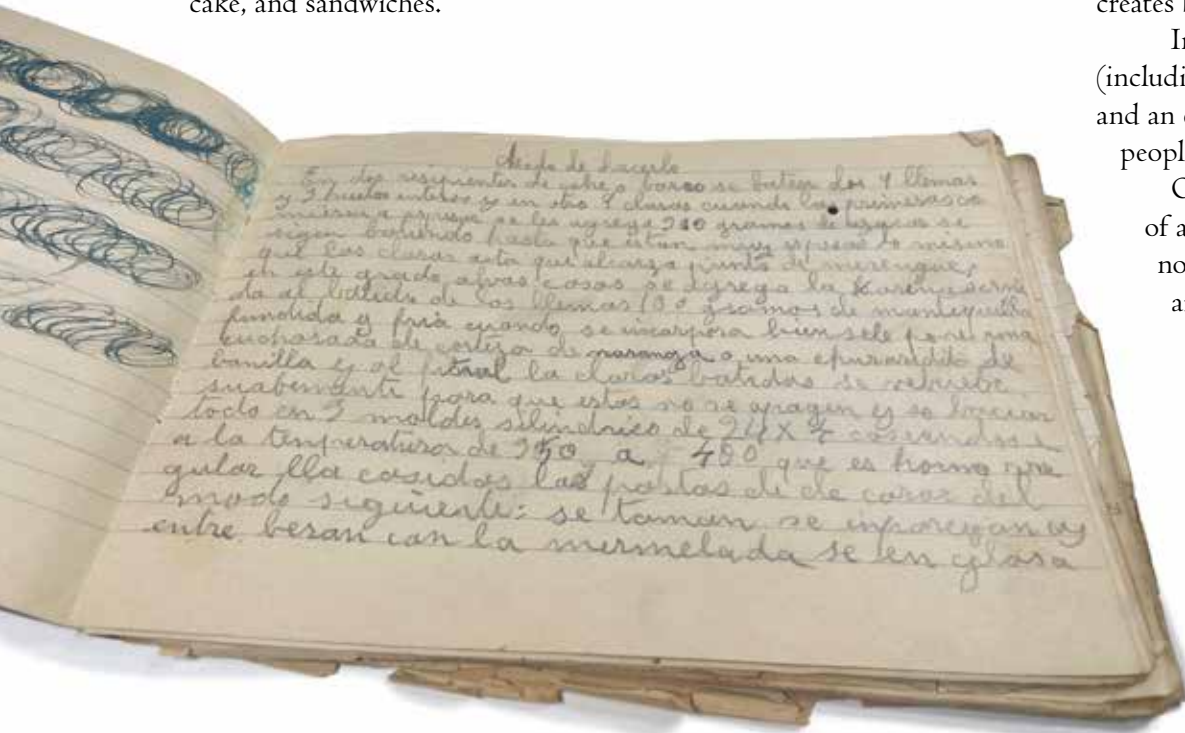
Oblong: 16.5cm x 23cm. [40] ll. (including half of one leaf torn away and the stubs of two leaves remaining). Original printed red wrappers, saddle-stitched, some leaves detached (including the second of two signatures), occasional spotting, blue-ruled paper, five additional loose leaves laid in. \$800.00

A curious little Mexican cookery class manuscript written in several hands in pink and black pencil, and green ink. Included are roughly 34 recipes. The majority are written in pencil in a single younger person's hand, perhaps someone in middle school.

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



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



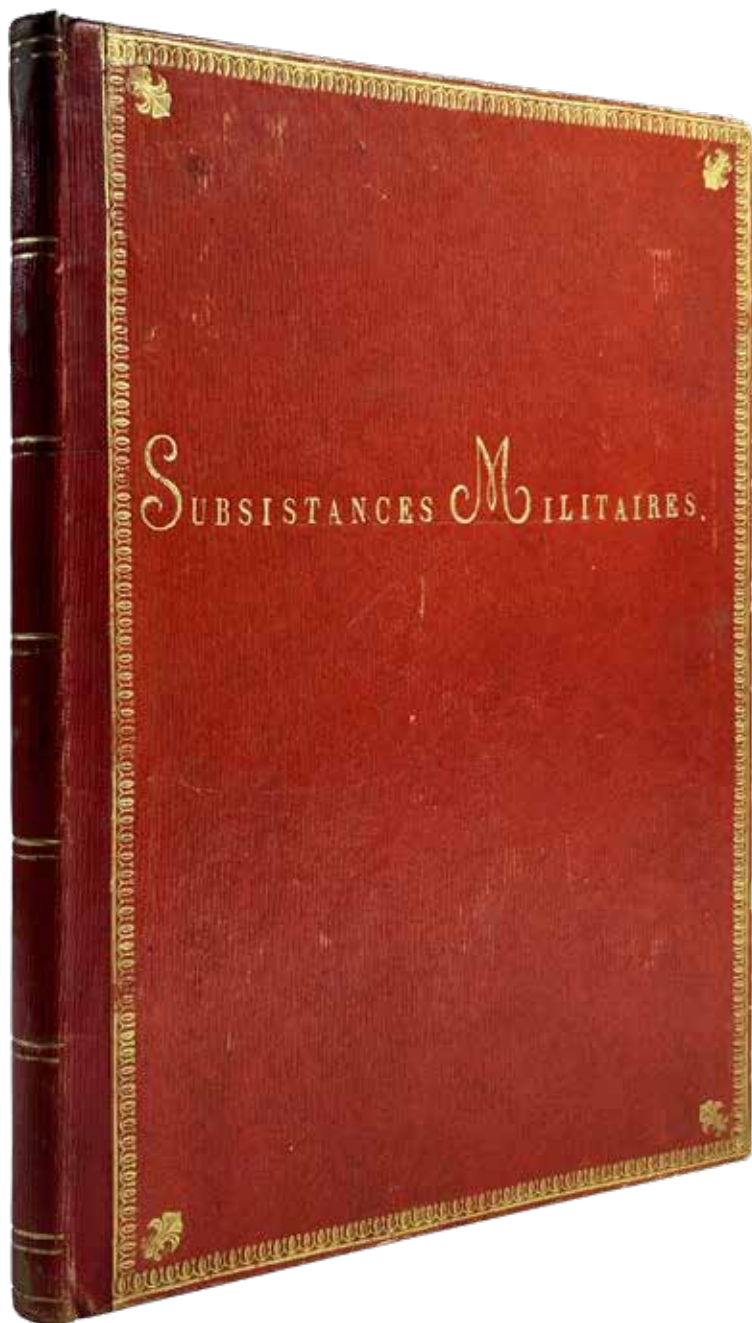
The additional loose leaves contain recipes for chocolate bonbons and *grenetina plata especial amapolas* (poppy-shaped milk gelatin). There is also a dinner menu for eight people that is comprised of potato soup; *asado casero* (meat stew in which meat and potatoes are cooked in tomatoes, garlic, oregano,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

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

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

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

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



How to Feed 200,000 Men

37. **MARCHAND, André. Observations sur le meilleur mode à adopter pour organiser et administrer le service des subsistances militaires. N.p.: N.p., [1817].**

4to. 1 p.l., 66 pp. Contemporary quarter red straight-grained morocco over orange paper stamped to look like straight grained morocco, gilt roll pattern around the sides, gilt-stamped fleurette in the corners, edges rubbed. \$3250.00

The extremely rare FIRST & ONLY EDITION and a lovely copy of this study of how to best feed an army. On the first page, Marchand maintains that his method will save the French military 1.23 million French francs.

The work begins by noting that Marchand's objective is "to obtain the best possible quality of food at the most moderate price and by means which reconcile...with the safety of supplies." Sections discuss the army's grain supplies and the *pain munition* needed to feed the army; how and where to buy the grain and which vendors to use; the need to know about the harvests as they affect the pricing of wheat; how the person buying provisions for the army must think about where the army is going to purchase wisely; how the cost of *pain munition* should be kept

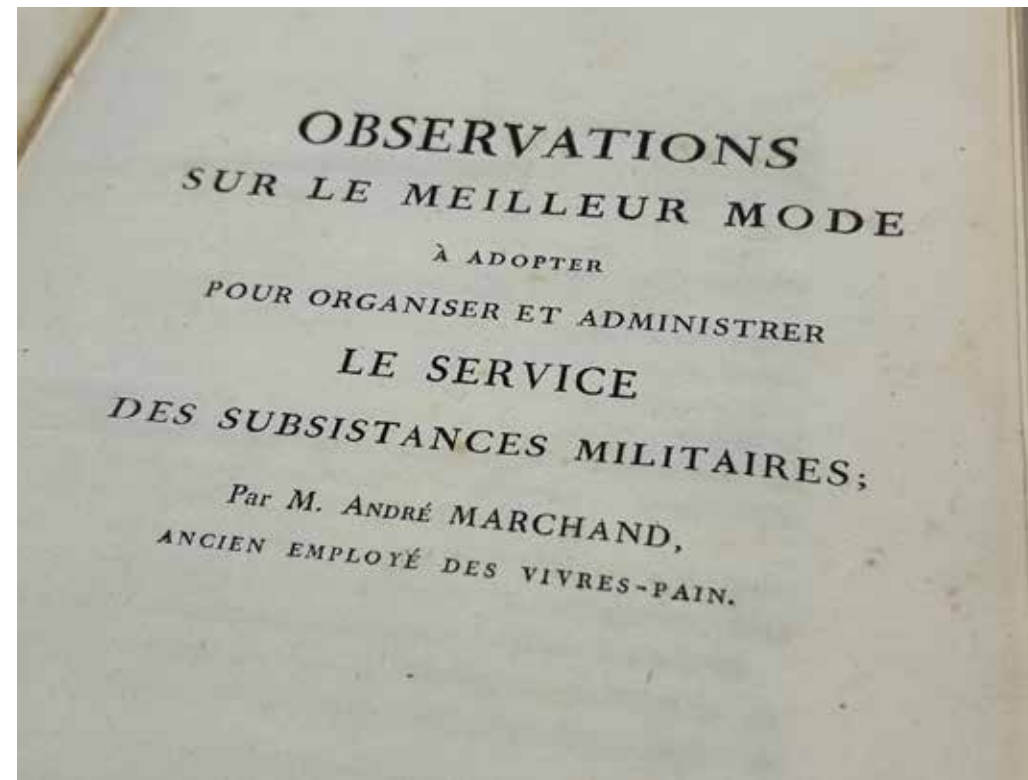
to 15 centimes per ration of bread with 4.5 centimes for handling; how to buy grain when in foreign countries (e.g. Germany, Switzerland, Alsace, the Palatinate, Holland, Belgium, Flanders, Artois, and Picardy).¹⁵

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

In very good condition.

¶ Not in OCLC or the usual gastronomic bibliographies.

¹⁵ "Pain de munition" (ammunition bread) was the term for bread that was made for French troops. The first regulation for such bread was printed in 1588 and over the years, the composition of the bread changed. At times it was given freely to soldiers; at other times, it was deducted from their pay. The price and the quantity you could have, would also change according your rank and role within the army (e.g. foot soldiers sometimes received a different amount than calvary). Considering that it was a staple and necessary for a soldier's survival, it is not surprising that the poor administration of *pain de munition* was often grounds for revolt and desertion.





*One of the Great Monuments in French
18th-Century Gastronomy*

38. [MARIN, François.] *Suite des dons de comus ou l'art de la cuisine réduit en pratique*. Paris: Veuve Pissot, Didot, & Brunet fils, 1742.

8vo. One engraved frontispiece and a woodcut vignette in each volume. liii, [3], 448 pp.; 2 p.l., 508 pp.; 2 p.l., 631, [1] pp. Three volumes. Contemporary calf, spines richly gilt, edges of boards with a gilt roll-pattern, spines expertly rebacked retaining the original spines, marbled edges, marbled endpapers. \$9000.00

The FIRST & ONLY EDITION of this rare and extensive cookbook by François Marin. In the *Approbation*, we read that Marin has written the *Suite des dons comus* to “see the old cuisine reconciled with the new” where “the principles of both [are] developed and made accessible to everyone.”

The three-volume work includes more than 1500 different recipes organized into the following categories: broths, sauces, meats, vegetables, savory pies, pastries, eggs, and recipes for *jours maigres* (fasting days, including juices and fish), and at the end of volume one are 25 pages of suggested menus. Interestingly, in the margin of most recipes, the course for each dish is assigned: *hors d'oeuvre*, *entre-mêts*, *entrée*, or *gross entrée*. This is very unusual and helpful in understanding the gastronomic live around the table.

In her *Great cooks and their recipes*, Anne Willan has noted that Marin includes almost 100 sauce recipes and that many of them would be recognized by chefs today. She also notes that the most prolific and influential cookbook author of the second half of the 18th century in France, Menon, was accused by Marin of “poaching ideas from his book” (p. 87). This isn’t surprising when one considers that Marin was the most prolific recipe writer of the first half of the 18th century in France.

Marin’s other important work was entitled *Les dons de comus, ou les délices de la table* (first ed.: 1739). Unlike *Suite des dons comus*, the earlier work was one volume only.

The lovely engraved frontispiece in volume one depicts Diane, Ceres, Bacchus, Glaucus, and Pomona, and Comus in the garden with various foods being presented to a man and woman. The caption notes that the gifts of the first five gods are superfluous if not seasoned by the gifts of Comus, the god of banquets and indulgence.

A very good set in matching contemporary bindings.

¶ OCLC: Yale, University of Indiana, Missouri Historical Museum, and eight locations outside of the United States.



Qu'à Pales, à Diane, à Ceres, à Bacchus
Se joignent Glaucus et Pomone:
Tous leurs dons réunis sont des biens superflus
Si Comus ne les assaisonne.

Women's Health & Beauty

39. **MARINELLO, Giovanni. *Gli ornamenti delle donne*. Venice: Francesco de' Franceschi Sense, 1562.**

Small 8vo. Woodcut device on title page, woodcut head and tailpieces, woodcut initials. [8], 319 ll. Contemporary speckled vellum, spine gilt, corners lightly bumped, slight wear to hinges, light wear to the edges of the upper free endpaper and title page (not affecting text). \$6500.00

The FIRST EDITION of Marinello's recommendations for health and beauty. "It is a very detailed treatment of personal hygiene, and of the exacting demands of hygienic principles in the care of the human body. The author deals with the many ways to keep the single parts of the body in shape, with methods for removing defects which interfere with the symmetry of the body. There are chapters about the hair, its care, remedies for thinning hair and for colouring. Other chapters are devoted to eyes, eyebrows, ears, lips, neck, and breasts. Recipes for the preparation of essences, for baths, perfumes and balms are given, as well as reducing and weight-gaining diets." – Erdmann, *My Gracious Silence*, 15 (describing the second edition).

"It was not vanity alone which encouraged the art of perfumery among the Italians, although of course this played a large part... Marinello's book, *The Ornamentation of Ladies*...begins with another panegyric to physical perfection and quotes Plato in the opinion that external beauty is just an outward sign of the inner state, and a constant source of delight to the senses. It is perhaps appropriate that in a time when man seemed capable of achieving the noblest endeavors, from the



GLI
ORNAMENTI
DELLE DONNE

Tratti dalle Scritture d'una Reina Gre-
ca per M. GIOVANNI MA-
RINELLO, & diuisi in
quattro libri,

Con due Tauole, una de' Capitoli, e l'altra d'al-
cune cose particolari.

Opera utile, & necessaria ad ogni gentile persona.

Oratorii Parisiensis Catalogo Inscript.
CON PRIVILEGIO.



In Venetia Appresso Francesco de' Fran-
ceschi Senese. M D LXII.

encirclement of the globe to the most ambitious creations in visual arts, study and care of his body and a frank delight in adorning it should be one of his chief pastimes.”—Kennett, *The History of Perfume*, p. 148.

Born in Modena and died in Venice, Giovanni Marinello was a successful physician who also wrote on gynecology and the plague. Marinello's preface is a defense of women in general and it is interesting to note that his daughter, Lucrezia Marinella (1571-1653), was a prolific writer who authored ten different works. Although she lived during a time when women usually had to get married (or chose a nunnery to avoid marriage and be able to study), Lucrezia was encouraged in her studies by her father. In her *La nobiltà et l'eccellenza delle donne, co' difetti et mancamenti de gli uomini*, (*The nobility and excellence of women and the defects and vices of men*), published in 1600, Lucrezia writes about the worth of women, deals directly with issues around inequality, and argues that women's moral superiority results in their intellectual superiority.

A handsome copy.

¶ Montesquiou, *Pays des Aromates*, 71; OCLC: Columbia University, Stanford, University of Colorado (Boulder), Yale, University of Delaware, University of Miami School of Medicine, Newberry Library, Harvard, National Library of Medicine, University of Minnesota, and ten locations in Europe; Simon, *Bacchica*, 436; Wiggishoff p. 36. Not in Bitting, Cagle, Garrison & Morton, or Vicaire.

*One of the Most Important 17th-Century English Writers
on Agriculture*

**40. MARKHAM, Gervase. Cheape and good husbandry
for the well-ordering of all beasts, and fowles, and
for the generall cure of their diseases. London:
Printed by Nicholas Okes for John Harison, 1631.**

8vo. One large engraving in the text. 13 p.l., 133, 136-188, [2 - blank] pp.
Lacking the initial blank, A1. Later speckled calf, triple gilt-fillet around
sides, rosettes in the corners, spine richly gilt in six compartments, red
morocco lettering pieces in the second and third compartments, gilt
dentelles, marbled endpapers. \$3500.00

A very good copy of Markham's important early study on the care and
breeding of livestock, including fish, birds, and bees (first ed.: 1614). As
he states in his note *To the Courteous Reader*, "I have...beheld those Cartell
or Horse dye ere they could be brought either to Smith, or other place
where they might receive cure; nay, if with much paines they have been
brought to the place of cure, yet have I seene Smiths so unprovided of
Pothecary simples, that for want of matter or sixe pence, a beast hath dyed
worth many Angels." To combat this tragedy, Markham has written the
following book. He notes that many of the solutions are to be found in
farmers' fields, pastures, and meadows, and even "blinde ditch."



Cheape and Good
HVSBANDRY

For the well-Ordering of all
Beasts, and Fowles, and for the
generall Cure of their Diseases.

Contayning the Natures, Breeding, Choise, Vlc, Feeding,
and Curing of the diseases of all manner of Cattell, as *Horse,*
Oxe, Cow, Sheepe, Goates, Swine, and tame Conies,

Shewing further, the whole Art of Riding great-Hottes, with the
breaking and ordering of them: and the dieting of the Running,
Hunting, and Ambling Horse, and the manner how
to vse them in their traile.

Also, approved Rules, for the Cramming and Fattning of all sorts of
Poultry and Fowles, both tame and wilde, &c. And divers good and
well-approved Medicines for the Cure of all the diseases
in Hawkes, of what kind soever.

Together with the Vse and profit of Bees: the making of fish-ponds,
and the taking of all sorts of Fish.

Gathered together for the generall good and profit of this whole
Realme, by exact and assured experience from English practises, both
certaine, easie, and cheape: differing from all former and sorraine
experiments, which eyther agreed not with our Clime, or were to
too hard to come by, or ouer-costly, and to little purpose: all which
hertin are auoyded. Newly corrected and Inlarged with
many excellent additions, as may appeare
by this make. ¶

The first Edition.

LONDON.

Printed by *Nicholas Okes* for JOHN HARRISON, and are to be sold
at his shop in Paternoster-row, 1631.

The first part of the *First Booke* discusses horses and how to maintain their health. For example, sections cover specific types of horses (for Princes, hunting, coaches, pack horses, for carts, traveling, and for running); the training of horses; breaking a colt; on riding in general; and so on. The next section is on the “Bull, Cow, Calf, or Oxe,” and talks about the mixing of breeds; health preservation; “Of the loss of the Cud;” how to treat broken bones; and on the nourishing of calves. The section on sheep includes a discussion of “When Ewes should bring forth;” “Of wilde-fire;” and “A few precepts for the Shepheard.” The last three sections of the *First Booke* are on goats, swine, and conies (rabbits).

The *Second Booke* covers poultry, geese, turkeys, water-fowl, hawks, bees, and fish. When discussing animals raised for food, Markham discusses their preparation for slaughter as well as when and how they are cooked and eaten.

The six-page chapter on bees has sections on bees in general; “Of the Bee-Hive;” the trimming of the hive; hive placement; “Of the taking of Bees and ordering of Swarms;” on selling hives; and the preservation of weak stocks.

Gervase Markham (1568-1637) was a prolific writer on agriculture, gardening, and domestic economy. “Many books on agriculture and gardening were published during [the 17th] century, but from the historical point of view the most important were those of Gervase Markham....” — Drummond & Wilbraham, *The Englishman’s Food*, p. 92. Markham was especially well-known for horses and horse breeding. “Before settling down to write poetry and rural how-to books, Markham, the soldiering scion of a respected family, had made a fortune by importing and breeding the first Arabian horses in England.” — Janson, *Pomona’s harvest*, p. 86. It’s not surprising that the largest (and first) section in our book is on horses.

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

The engraving in the text depicts *A Platforme for Ponds*, “for the better satisfaction and delight of such as having a convenient plot of ground for the same purpose shall be desirous to make any Ponds for the increase and store of fish” – p. 183. At the base of the illustration it is noted that “the Walkes about the Ponds may be planted with Fruite-trees or Willowses.”

From the Rothamsted Library with their acquisition note and shelf mark on the upper pastedown and their ink library stamp on the lower pastedown. On the verso of the upper free endpaper is a tipped-in description of the book (early 20th-century) with the price of £3.

A very good copy in a handsome, if later, binding. Lacking the initial blank, A1.

¶ ESTC & OCLC: British Library, National Library of Wales, Nottingham University, Oxford University, Rothamsted (this copy), Senate House Library, Southampton University, Wellcome Institute, Folger Library, Massachusetts Historical Society Library, National Agriculture Library, Harvard, Morgan Library, University of California (Los Angeles), University of Illinois, University of Kansas, University of Texas, and Yale. For a thorough discussion of Markham and his many works, see also McDonald’s *Agricultural writers...1200-1800*, pp. 84-96.

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

55.8cm x 35.2cm. Intricate woodcut border at upper and lower edge, restaurant name printed in elaborate woodcut letters, woodcut headpiece. Printed in four and six columns, signs of having been folded four times, light spotting, early paper restoration to fold on verso, loss of border on sides due to trimming, contemporary manuscript notation on recto and verso. \$12,000.00

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

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



VERY FRÈRES, Restaurateurs
Palais Royal, N^o 83.



particuliers au premier.

PAGES.

Fr. S.
 12
 12

ENTRÉES DE VOLAILLES.

Fr. S.

2 ailerons de dindon à la financière.	2	10
aileron de dindon aux navets.	2	10
ies gras à la gelée	1	10
ille à la gelée	2	10
arde sans truffes.	3	10
x truffes.	3	10
ffes.	2	10
	5	

ENTRÉES DE POISSONS.

Filets de merlan au gratin ou frit		
Merlan frit ou aux fines herbes		
Pereche de Seine sauce au beurre		
Laitances de carpe frites.		
Moules aux fines herbes		
Escalope de Saumon		
Turbot sauce aux fines herbes		
Turbot sauce tomate		
Saumon sauce au beurre		
Cabillaud sauce au beurre		
Filet de saumon		

in the Palais Royal was Véry, which occupied three arcades next door to where the Grand Véfour is today.”¹⁶ In 1793 upon the death of Louis Phillip II, the Palais-Royal was confiscated by the state and was called the Palais du Tribunat. The Palais maintained this name until it was reinstated as the Palais-Royal some time around 1814, after the Bourbon Restoration.

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

Véry Frères was designed to be opulent. The decor and menu both reflected this goal and many luminaries of the time could be seen enjoying themselves there. Grimod de la Reynière described it as “the most beautiful restaurateur establishment there is in France and perhaps in Europe.” Balzac famously invited his publisher to eat there, ate a massive dinner, then sent the bill to the publisher much to his chagrin.¹⁷

The menu is organized into the following categories: *Potages* (soups); *Hors-d’oeuvres*; *Entrées de Boeuf* (beef starters); *Entrées de Mouton* (mutton starters); *Entrées de Volailles* (poultry starters); *Entrées de Veau* (veal starters); *Entrées de Pâtisseries* (pastry starters); *Entrées de Poisson* (fish starters); *Rots* (roasted meats); *Entremets de Legumes* (small vegetable dishes to be served between courses); *Suite des Entremets* (in this case, including omelets, gelatines, potato dishes, rice, pasta, and doughnuts); *Desserts*; *Vins Rouges*; *Vins Blancs*; *Vins de Liqueurs* (by the half bottle or glass); and

Liqueurs Fines (by the glass). Interestingly, some prices have been changed and a few dishes have been altered to reflect a change in ingredients. (The date of menu may have been somewhere between April and June as asparagus is written in three times in the *Entremets de Legumes* section.)

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

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

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

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

¶ Not in OCLC.

¹⁶ Macdonough, Giles. *A palate in revolution*. 1987, p.52.

¹⁷ *Ibid.*, p. 82.

... à la chicorée ou aux navets.	1	18
Poitrine aux haricots, à la chicorée ou navets.	1	5
Poitrine de mouton panée grillée, sauce piqu.	1	5

... de filet de poula	
Vol-au-vent à la financière	
Vol-au-vent de saumon	
Vol-au-vent d'anguille	
Vol-au-vent de cervelle à l'all	
Tourte de Godiveau	
Pâté chaud de légumes	

VINS ROUGES.

	Fr.	s.
Beaune ordinaire	2	
Beaune 1. ^{re} qualité	5	
Volnay	4	
Pomard	4	
Nuits	4	10
Richebourg	5	
Chambertin	6	
Clos-Vougeot	8	
Romanée-Conty	7	
Ordeaux-St.-Julien	4	
Meursault-Margaux	6	
Beaune-Latour	6	
Clos-Vougeot 1. ^{re} qual.	8	
Beaune 1802	6	
Beaune	6	
Beaune	5	
Beaune	1	
Beaune	2	
Beaune	12	

VINS BLANCS.

	Fr.	s.
Chablis	2	
Meursault	4	
Meursault, 1. ^{re} qualité	5	
Mont-Rachet	6	
Mont-Rachet 1. ^{re} qual. 1802	8	
Clos Vougeot blanc	8	
Grave	6	
Soterne	6	
Soterne, 1. ^{re} qualité	6	
Champagne rozé	8	
Champagne mousseux	6	
Tisane de Champagne	6	
Champagne d'Ai non mous.	4	
Champagne-Sillery	6	10
De l'Hermitage	8	
Du Rhin	6	
Saint Peyret	10	
Saint Peyret	5	

VINS

LA D
Madère
Malaga
Frontign
Muscato d
Alicante
Rota
Xerès
Malvoisie
Constanc
Pacaret





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

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

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

\$500.00

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

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

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

¶ Not in OCLC.

See item 6 for recipes from Baghdad, 1952.

On the Sale of Meat

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

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

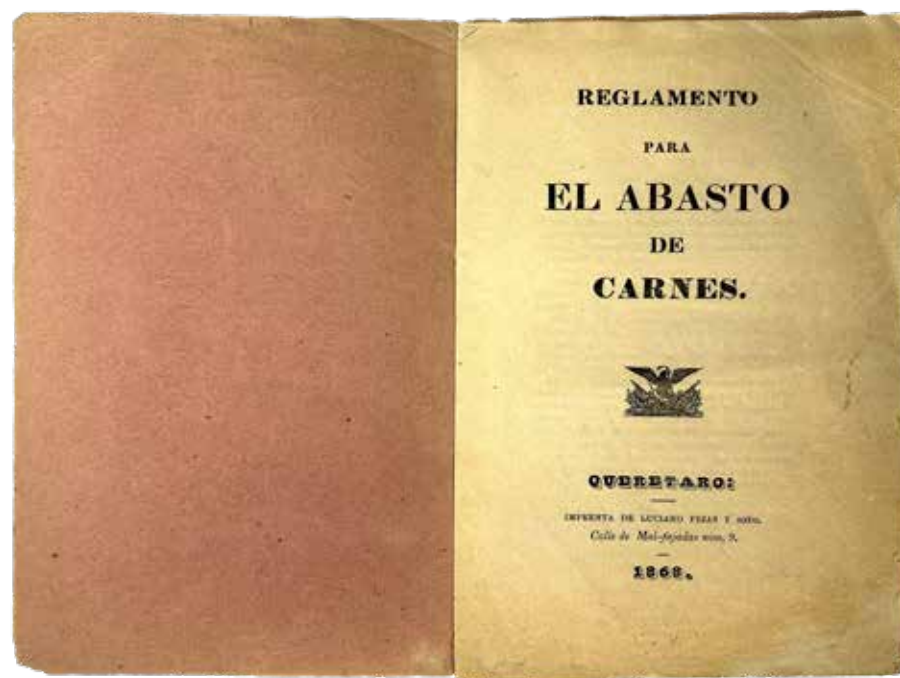
The extremely rare FIRST & ONLY EDITION of this pamphlet explaining the handling of beef, lamb, goat, and pork from the point of the slaughter of the animal to the sale of the meats to the public. Queretaro is located in north-central Mexico, in a region known as Bajío

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

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

In very good condition for something so fragile.

¶ Not in OCLC.



*With Essays on the Fruit of the Incas,
the Yeast in Pulque,
Chile Cultivation,
& Aztec Corn*

**44. (MEXICO.) *La naturaleza*. Mexico City: Escalante,
1870-73.**

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

\$2500.00

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



*“The First Formally Regional Cookbook
Printed in America”*

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

In issue no. 33 there is an essay on *yepacihuilit* and another on *la chirimoya*. *Yepacihuilit* is a medicinal plant that was used as a purgative by the Nahua (of which the Aztecs are a part); it is also known as *Croton dioicus* or *C. Vulpinus*.¹⁸ Also in issue no. 33 is an essay on *la chirimoya*, a fruit that was especially popular with the Incas; it is a strangely faceted fruit that, today, is known in the English-speaking world as a “custard apple.”

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

A good set of this rare and colorful Mexican periodical.

¹⁸ In Tucker and Janick’s *Flora of the Voynich Codex, an exploration of Aztec plants*, they write “It is our belief that the inability to decipher the symbols and translate the Voynich Codex stems from the erroneous belief that the manuscript must be a European work.” One of the plants that Tucker and Janick associate with the *Codex* is the *yepacihuilit*. See p. 305 of their work (available on Google books).

45. THE NEW-ENGLAND COOKERY, or the art of dressing all kinds of flesh, fish, and vegetables, and the best modes of making pastes, puffs, pies, tarts, puddings, custards and preserves, and all kinds of cakes, from the Imperial Plumb to plain cake. Particularly adapted to this part of our Country. Montpelier: Josiah Parks, 1808.

12mo. 81, [3] pp. Contemporary quarter-calf and marbled paper over wooden boards, light wear, small piece of spine missing due to worming, some pages browned throughout.\$5500.00

The FIRST EDITION of this fascinating early Vermont cookbook, according to the title page, written by Lucy Emerson (under whose name OCLC lists it), but according to Lowenstein (no. 48), “much of the text is a verbatim copy of the Troy edition of 1808” of Amelia Simmons’ *American cookery*.

From the Preface: “It is with diffidence that I come before the public as an Authoress, even to this little work; I have no pretensions to the originality of the whole of the receipts herein contained, it is due to those LADIES who have gone before me.”

According to John and Karen Hess, in their history of American cookery, *The Taste of America, The New-England Cookery* is the “first formally regional cookbook printed in America....It is sad to report that whole sections were lifted verbatim from Amelia Simmons – including the errors that Miss Simmons had noted in her 1796 edition. But Miss Emerson did insert a few recipes of her own, the most interesting of which is one for Oyster Soup.” – page 87.

THE
NEW-ENGLAND COOKERY,
OR THE
ART OF DRESSING
ALL KINDS OF FLESH, FISH, AND VEGETABLES,
AND THE
BEST MODES OF MAKING
PASTES, PUFFS, PIES, TARTS, PUDDINGS, CUS-
TARDS AND PRESERVES,
AND ALL KINDS OF
CAKES,
From the Imperial PLUMB
TO PLAIN CAKE.
Particularly adapted to this part of our
Country.

—————
◉◉◉:◉◉◉
COMPILED BY LUCY EMERSON.
◉◉◉:◉◉◉
—————

Montpelier :
PRINTED FOR JOSIAH PARKS,
(Proprietor of the work.)
++++
1808.



We currently have a copy of Simmons' 1814 Brattleboro, Vermont, edition, and a facsimile of the first edition, Hartford, Connecticut, 1796. After analyzing each recipe, we have found that there are, in fact, many differences between Simmons and *The New-England Cookery*. For example, the 1796 edition of Simmons has approximately 122 recipes; the 1814 edition 156 recipes; and yet *The New-England Cookery*, published in between the two in 1808, has 185 recipes. In addition, *The New-England Cookery* has some patterns in the variation of the content of the recipes. For example, many of its recipes replace milk with cream and when there are different cooking times, it is always shorter in *The New-England Cookery*. Also, *The New-England Cookery* has sections on "Of Frying," "Of Broiling," and "Of Stewing" which do not appear in either of the Simmons editions we have examined.

Simmons herself was well-known for plagiarism and as noted by Gail Weesner in her introduction to her Simmons reprint, "Much of Amelia Simmons' material was far from original. Approximately a quarter of Simmons' recipes were verbatim copies of material that had appeared in *The Frugal Housewife* [Susannah Carter, first ed.: London, c.1765]....But this was – and is – the *modus operandi* for compiling books of cookery – modern authors have the delicacy or the wisdom to make slight alterations in the original recipes, but in Simmons' day the matter was obviously more casual. Simmons herself was soon to be plagiarized, wholesale fashion, by more than one New England press."

From my own examination, I must say that a careful textual bibliographical study of the evolution of the various Simmons' editions and their relationship to *The New-England Cookery* is due to be written before one can confidently state that Lucy Emerson has "plagiarized, wholesale fashion."

A very good copy for a contemporary American binding of this period.

¶ Bitting p. 144 and Cagle 235.

On Wheat, Flour, and Bread;
An Americanum

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

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



DES AVANTAGES DU SON DANS
LE PAIN.

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

H iv

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

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

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

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

In very good condition.

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

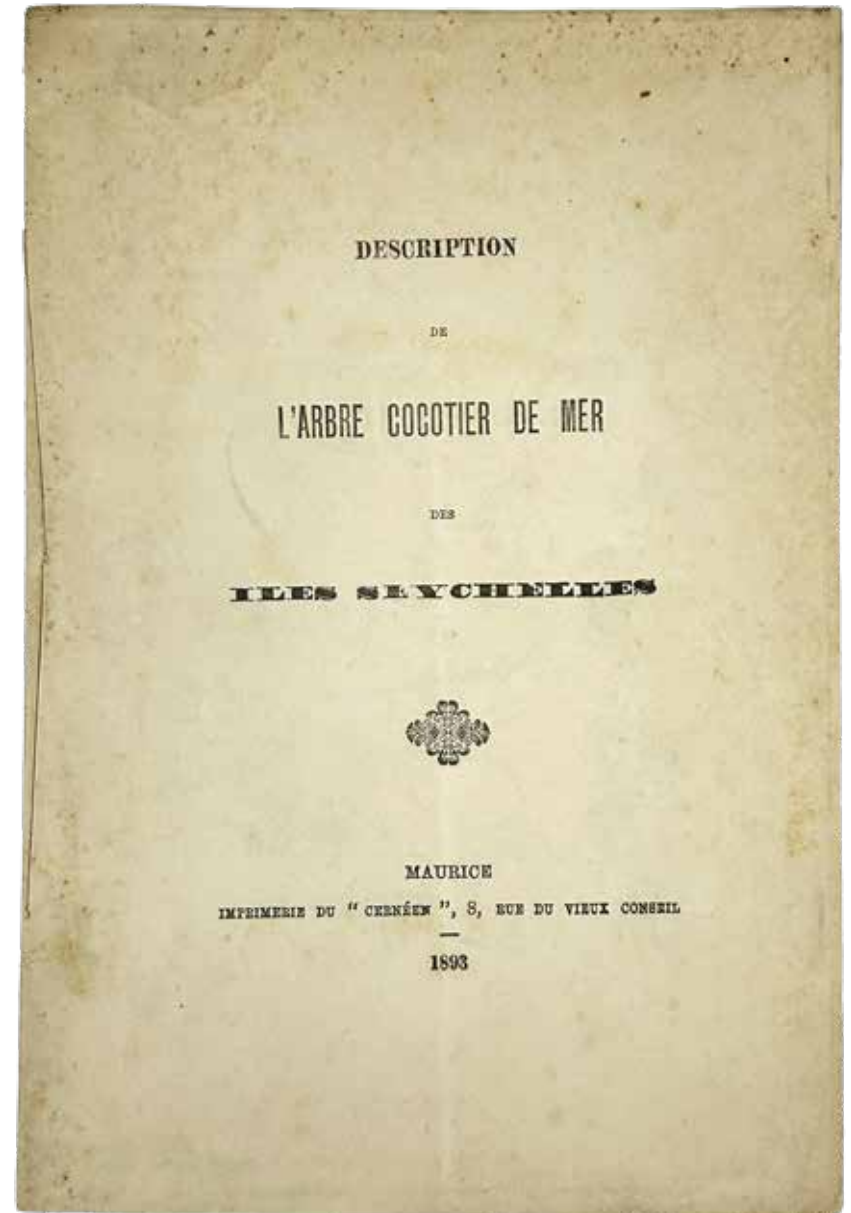
The Erotic and Useful Sea Coconut

47. [QUEAU DE QUINCY, Jean Baptiste.] **Description de l'arbre cocotier de mer des Iles Seychelles. Maurice: Imprimerie du "Cernéen," 1893.**

8vo. 10, [2 - blank] pp. Stitched as issued, lightly foxed. \$1750.00

The extremely rare FIRST & ONLY EDITION of this study of the sea coconut (*Lodoicea*) by Jean Baptiste Queau de Quincy (1748-1827). The work describes the places the tree grows; the discovery of the islands first by the Portuguese and later by the French; the coconut tree's characteristics; and how the leaves at the head of the tree can be made into a *confit* with vinegar. The sea coconut is the largest seed in the plant kingdom and, today, is considered an endangered plant (due to its rarity). The Seychelles are one of the only places where it thrives.

When describing the coconut itself, the author compares it to a person's buttocks, and the male and female genitalia (e.g. "The germ comes out, which in the first days, when it does not pass the length of 6 to 8 inches, looks perfectly like the virile member"). He goes even further when describing the fruit of the young coconut:



DESCRIPTION

DE

L'ARBRE COCOTIER DE MER

DES

ILES SEYCHELLES



MAURICE

CERNÉEN", 8, RUE DU VIEUX CONSEIL

—
1893

When the almond of the sea coconut is not yet in its perfect maturity, the interior of the coconut...contains a substance in the form of a white jelly, firm transparent, excellent and pleasant to the taste, a single coconut can contain two good plates of soup...[when] this jelly becomes sour it is no longer edible, then having the smell, color and real consistency of human seed.

Other parts of the work describe the various products that can be made from the coconut tree: water containers from the trunks; parts of houses from the leaves (e.g. floor mats, roofs, walls, or doors – the author notes that most of the homes are built this way at the Praslin Island); brooms and baskets; when young, how the leaves can be used for making hats; and how the coconut shells can be made into dishes and drinking vessels. He also describes how in India, the sea coconut had exceptional value at one time because it was believed to have special health and aphrodisiac properties.

Queau de Quincy was the administrator of the Seychelles for France until the English took it over in 1811, when he continued to run the islands for the English until his death. The Seychelles are a group of islands off the east of Africa which, since 1976, has been an independent country (the Republic of Seychelles).

Works printed in Maurice, an island country now known as the Republic of Mauritius and south of Seychelles. Although early works printed in Mauritius are very rare, printing began on the island in 1767 (which was very early in the history of printing in the Southern Hemisphere).

In very good condition.

¶ OCLC: two locations outside of the United States.

*An Extremely Rare & Early Guide to the Restaurants
& Wine Bars Just Outside of Paris*

48. (RESTAURANT history.) R*, Auguste.
L'éclaireur des barrières. Paris: Dépôt général, 1841.**

12mo. 120 pp. Original printed wrappers bound in handsome recent half calf over marbled boards, title in gilt on spine, upper edge gilt, marbled endpapers, expert repairs to the lower margins of pages 31-52.
\$2500.00

The extremely rare FIRST & ONLY EDITION of this 19th-century guide to the “principal restaurants, caterers, wine merchants and other public establishments of the *barrières* of Paris.”¹⁹

This is a picturesque guide intended “for hardworking people who seek on Sundays, outside Paris, the happy relaxation...[after] a week of solicitude, fatigue and boredom.” In the preface, the author restrains himself from detailing the “customs and manners peculiar to people who live outside Paris.” He then bemoans the fact that the only low-cost transportation to these establishments that he can recommend is the “voitures-omnibus” (coaches), in which “one is squeezed like a bunch of asparagus.”

¹⁹ The *barrières* of Paris were toll houses set up around the perimeter of the city center in order to enforce higher taxation on goods coming into Paris. As a result, outside of the *barrières*, prices were cheaper, there was a more relaxed atmosphere, and restaurants and brothels abounded.



L'ÉCLAIREUR
DES BARRIÈRES,
CONTENANT
LES NOMS DES PRINCIPAUX RESTAURANS, TRAITEURS,
CHANDS DE VIN ET AUTRES ÉTABLISSEMENS PUBLICS
BARRIÈRES DE PARIS;
NOTICES HISTORIQUES
SUR QUELQUES LOCALITÉS ET MONUMENS DES ENVIRONS DE
PRÉFACE, ANECDOTES, FACÉTIES, CRITIQUES, RÉFLEXIONS
PHIQUES, MORALES ET RELIGIEUSES;
Auguste R**

The author begins with the Barrière d'Enfer (Gate of Hell) then guides the reader through thirty-seven more *barrières*, each of which includes several restaurants and cafes. Peppered throughout are historical notes on monuments to be found in these locales; anecdotes; farces; critiques; as well as philosophical, moral, and religious reflections. At the beginning of each new *barrière* section, there is also information on how to get there by coach.

Judging by the restaurant reviews written in this book, it would have been easy to find excellent food and wine, a garden setting, and good service just outside of Paris.

In excellent condition.

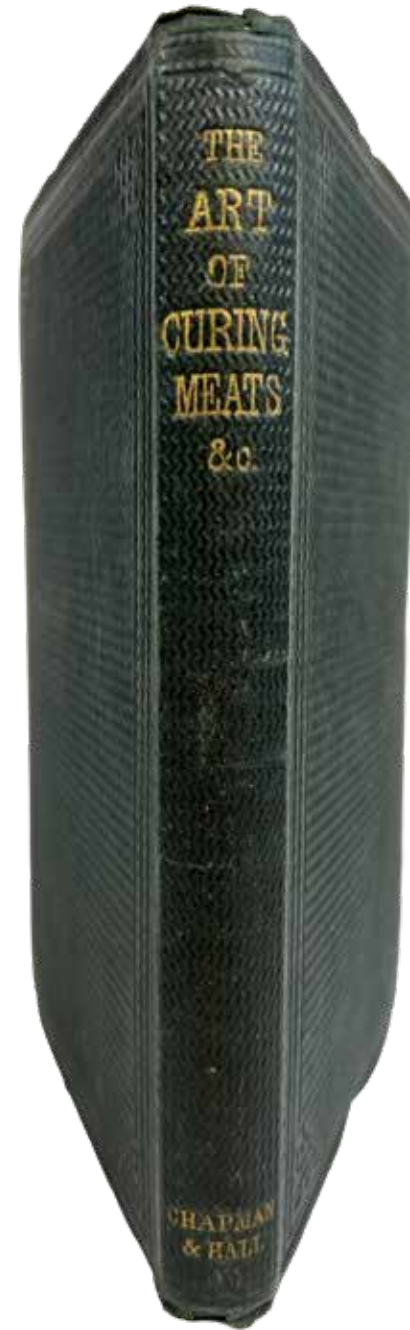
¶ OCLC records only one copy (Bibliothèque nationale de France).

Regional Methods of Preserving different Foods

49. [ROBINSON, James.] The art and mystery of curing, preserving, and potting all kinds of meats, game, and fish; also the art of pickling and the preservation of fruits and vegetables. London: Chapman and Hall, 1864.

8vo. xii, 184 pp. Publisher's blind and gilt-stamped cloth. \$1200.00

A lovely copy of the FIRST & ONLY EDITION of this study of food preservation written by "a wholesale curer of comestibles." Approximately 175 different recipes are given including sections on "Dried and smoked meats;" fish (including "Bloaters," "Turbot fins," and "Dried Conger Eels"); "Potted meats and fish;" "Preserved fruits;" and pickles (including asparagus, lemon mangoes, nasturtiums, and codlins). At the end is a recipe for "An excellent Curry-powder."



THE ART AND MYSTERY
OF
CURING, PRESERVING, AND POTTING
ALL KINDS OF
MEATS, GAME, AND FISH;
ALSO
THE ART OF PICKLING AND THE PRESERVATION
OF
FRUITS AND VEGETABLES.

ADAPTED AS WELL FOR THE WHOLESALE DEALER AS ALL HOUSEKEEPERS.

[By a WHOLESALE CURER OF COMESTIBLES.]

LONDON:
CHAPMAN AND HALL, 193, PICCADILLY.
1864.

The work begins “This treatise comprises light and heavy salting, saccharine and muriatic preservative fluids, drying by gentle heat and air currents, smoking with woods, peat and turfs, marinating fish and bucaning [a method of drying and smoking that “rude hunters” would use in the forest] of meats, and the whole process of potting, preserving and pickling.”

There is a national British flavor to the methods employed here with “Yorkshire Pressed Pork,” “Whitehaven Corned Beef,” “A Norfolk Chine” and “Leicestershire Spiced Bacon” amongst many other regional methods. Cagle attributes the authorship to James Robinson (*A matter of taste*, pp. 381-82).

A fine copy.

¶ OCLC: Buffalo Public Library, New York Public Library, Stanford, Florida State University, Indiana University, Harvard, Williams College, Detroit Public Library, Lamar University (TX), and six locations outside of the United States. Not in Bitting or Driver.

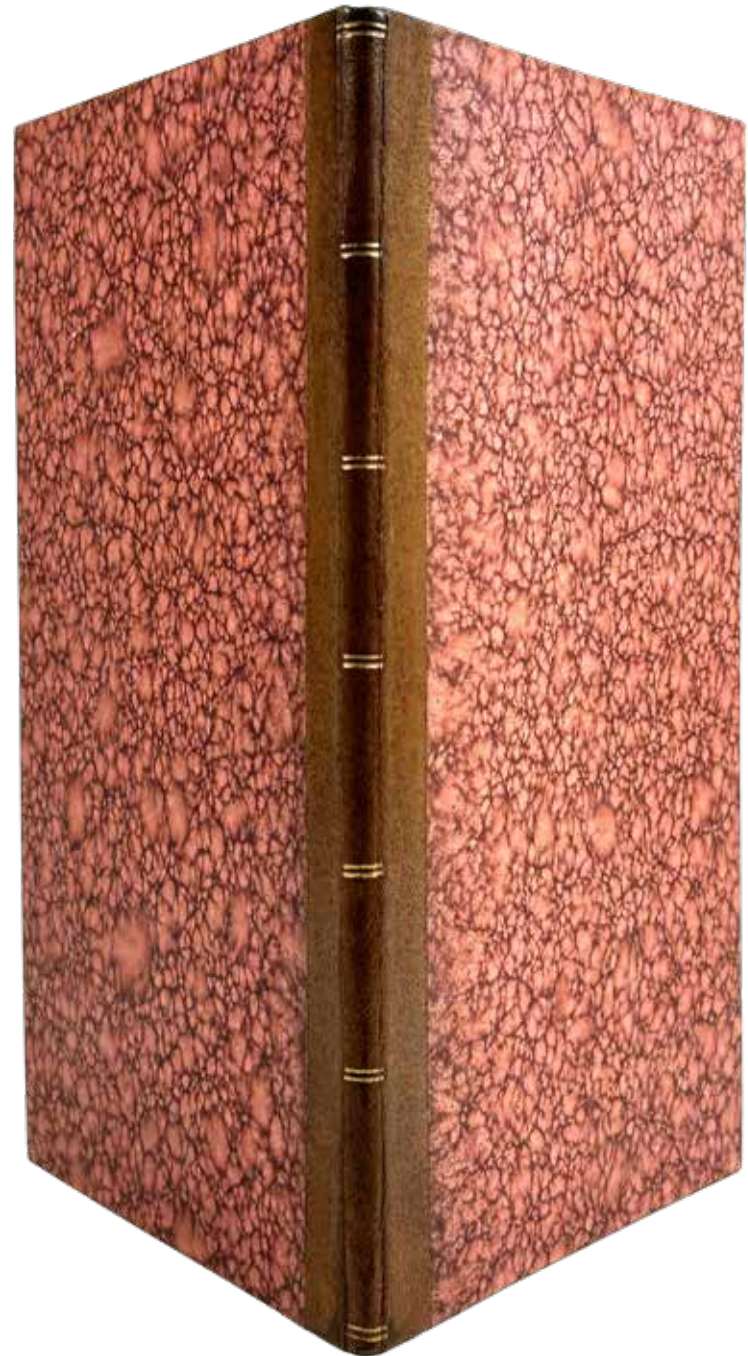
How to Produce the Best Vineyard

50. **SAINTPIERRE, Camille. Les engrais chimiques appliqués a la culture de la vigne. Montpellier & Paris: Coulet & Librairie Agricole del a Maison Rustique, 1870.**

8vo. 29, [1 - blank], [1], [1 - blank] pp. Original printed yellow upper wrapper bound in quarter sheep over marbled boards in the style of the period. \$1500.00

The extremely rare FIRST & ONLY EDITION of this viticultural study to understand which is the most effective chemical fertilizer for vine cultivation. Based upon practical experience, the work includes charts showing the results of the various experiments conducted by Saintpierre.

The author, Camille Saintpierre, (1834-1881) was a doctor, agronomist, and prolific writer on the subject of viticulture. He came from a wealthy family from Languedoc who made their living from agriculture. At the family's estate, the Rochet Farm in Castelnau-le-Lez, they produced wine, wool, and olive oil, and owned their own distillery



- 20 -

TABLEAU I
Résultats comparatifs, prix et quantité des engrais, dans les diverses expériences de la série A

NOM de l'engrais	COMPOSITION	PRIX des 100 kilog	QUANTITÉ employée par hectare	PRIX de la fumure par hectare	QUANTITÉ de
					raisins récoltés en quint. mètr.
1	Sans engrais.....	0'	0	0'	
2	B. h. Résidus de lies (1) Sulfate de chaux (2).....	50	5	126	
3	Sans engrais (G. Vile) Sulfate d'ammoniaque seul.....	50	5	109.30	
4	Engrais complet (G. Vile) Superphosphate de chaux 34 Nitrate de potasse..... Sulfate d'ammoniaque..... Sulfate de chaux.....	400	200	96.60	
5	Engrais sans potasse Superphosphate de chaux 34 Sulfate d'ammoniaque..... Sulfate de chaux.....	400	184		
	Superphosphate de chaux 34 Sulfate d'ammoniaque..... Sulfate de chaux.....	1200	336		
	Superphosphate de chaux 45 Sulfate d'ammoniaque..... Sulfate de chaux.....	1000	147		
	Superphosphate de chaux 38 Sulfate d'ammoniaque..... Sulfate de chaux.....	1000	240		
	Superphosphate de chaux 25 Sulfate d'ammoniaque..... Sulfate de chaux.....	1000	79.80		
	Superphosphate de chaux 30 Sulfate d'ammoniaque..... Sulfate de chaux.....	210	193.20		
	Superphosphate de chaux 45 Sulfate d'ammoniaque..... Sulfate de chaux.....	800	134.40		
	Superphosphate de chaux 30 Sulfate d'ammoniaque..... Sulfate de chaux.....	312	172.20		
	Superphosphate de chaux 45 Sulfate d'ammoniaque..... Sulfate de chaux.....	1600	105		
	Superphosphate de chaux 30 Sulfate d'ammoniaque..... Sulfate de chaux.....	0	0		
	Superphosphate de chaux 45 Sulfate d'ammoniaque..... Sulfate de chaux.....	0	0		
14	Mélange d'essai B-D				
15	Mélange B-SS				
16					
17					

and mill. Saintpierre carried out numerous experiments to solve the problems caused by the phylloxera epidemic in 1868 on the estate. In 1875, Saintpierre was appointed head of the school of agriculture in Montpellier.²⁰

With humility and assurances of his intention to be as thorough as possible in his experiments, the author concludes that for Rochet, in the year 1869, potash was the most effective fertilizer for the sake of healthy vines and grapes; that “soluble phosphates and nitrates...are not sufficient to obtain large products;” and that “the true fertilizer of the vine must contain both nitrates, phosphates, and potash or at least the last two substances.” Saintpierre avers that “1869 was too dry for a comparison of farm fertilizers and chemical fertilizers to have been made.”

At the end of the book is a page listing other works written by Saintpierre that are published at Imprimerie Gras in Montpellier, nearly all of which are concerned with viticulture, winemaking, and chemistry.

In good condition.

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

²⁰ There is an essay written on Camille Saintpierre available at www.ac-sciences-lettres-montpellier.fr/academie_edition/fichiers_conf/Argeles2003.pdf.

*How to Eat, Live, and Stay Healthy
in 17th-Century England*

**51. [SALMON, William.] J. H. The family-dictionary;
wherein are alphabetically laid down exact rules
and choice physical receipts. London: Rhodes, 1695.**

8vo. [378] pp. Contemporary calf with single fillets in a school-book pattern, light overall wear, foot of spine and two corners expertly repaired, corners bumped, without endpapers, small portion of lower free endpaper with a piece removed, light worming on a few signatures (occasionally just touching one letter but sense clear), lower corner paper repairs to the first few leaves (not affecting text), light browning on edges of leaves, occasional spotting. \$7000.00

A handsome, unsophisticated copy of the FIRST EDITION of William Salmon's (1644-1713) handbook for the domestic arts in 17th-century England. Written in dictionary form, the work has a focus on cookery, domestic medicine, and household duties, and is intended to "Be a Helper at Need."

That is is called a FAMILY-DICTIONARY, shows it is intended for the Publick Good, containing such Things as cannot in one way or other miss of their designed Ends, in being Useful and Advantageous to those that stand in need of Good Advice or Directions....Here you will not only find Physical Receipts for the most reigning Distempers, Diseases, and Grievances, incident to English Bodies; but how to Prepare and Administer...Remedies when Necessity calls for them.



T H E
Family - Dictionary ;
O R,
Household Companion :

Wherein are *Alphabetically* laid down *Exact Rules*
and *Choice Physical RECEIPTS*

F O R

The Preservation of Health, Prevention of Sickness, and Curing the several Diseases, Distempers, and Grievances, incident to Men, Women, and Children.

Also, Directions for Making Oils, Ointments, Salves, Cordial-Waters, Powders, Pills, Bolus's, Lozenges, Chymical Preparations, Physical-Wines, Ales, and other Liquors, &c. and Descriptions of the Virtues of Herbs, Fruits, Flowers, Seeds, Roots, Barks, Minerals, and Parts of Living Creatures, used in Medicinal Potions, &c.

Likewise, Directions for *Cookery*, in Dressing Flesh, Fish, Fowl, Seasoning, Garnishing, Sauces, and Serving-up in the Best and most acceptable Manner. *The Whole ART* of Pastry, Conserving, Preserving, Candying, Confectioning, &c.

Also, The Way of Making all sorts of Perfumes, Beautifying-Waters, Pomatums, Washes, Sweet-Balls, Sweet-Bags, and Essences: Taking Spots, and Stains out of Garments, Linnen, &c. and Preserving them from Moths, &c. Washing Point, Sarsnets, and Restoring Faded Linnen; and Scowring, or Brightning Tarnished Gold, or Silver Lace, Plate, &c.

Together, *VV*ith the Art of Making all sorts of English *VV*ines, as Currants, Cherries, Gooseberries, and Cyder, Mead, Metheglin, &c. And the *ART* of Fining, and Recovering Foul or Faded Wines. *The MYSTERY* of Pickling, and keeping all Sorts of Pickles throughout the Year.

To which is Added, as an APPENDIX,

The Explanation of Physical Terms, Bills of Fare in all Seasons of the Year. With the *ART* of *CARVING*. And many other Useful Matters.

By *J. H.*

London, Printed for *H. Rhodes*, at the *Star*, the Corner of *Bride-lane*, in *Fleetstreet*, 1695.

Salmon also hopes that this book will be utilized by the rich "being Charitably dispos'd...to exercise their Charity, in helping the afflicted Poor." As for his culinary receipts, "All sorts of Cookery are herein nicely displayed; and the whole Mystery of Confection" as well as "all sorts of Wines, Cyders, Metheglins, and several sorts of Cordial-Waters."

Among the approximately 1250 different alphabetized entries, one finds culinary receipts such as "Cods-Head, to dress;" "Gooseberries, to pickle;" "Lampreys in Pattypans, Baked;" "Neats-Tongue Stewed;" "Quince-Cream;" "Salmon to Roast;" "Tongue-Pye;" "Turkey Roasted;" "Umble-Pye;" and "Wine of Cherries."

Some of the medicinal directions include "Blood-spitting;" "Cock-Water" (for constipation); "Electuary of Sassafras" (for healing and clearing "the Noble Parts"); "Guts-Gripping;" "Hysterick-Balsom;" "Leprosie;" "Scorbuttick-Water;" "Syrup for Rheums;" and for "Weakness after Delivery."

Salmon was not a professional doctor but had instead received his education from a charlatan doctor whose business he had inherited, setting out his stall outside St. Bartholmews. In addition to cookery and medicine, he also wrote about alchemy and the arts. For more on Salmon, see the *D.N.B.* and *Curth's English almanacs, astrology & popular medicine: 1550-1700.*

With the signature of James Cornish written twice on the verso of the final free endpaper; one of the signatures is dated 1766. It also appears that the price that Cornish paid for the book is noted on the same leaf.

A very good copy.

¶ Notaker 576.1; OCLC: National Library of Medicine, University of California (Irving), Library of Congress, California State University (Long Beach), Huntington, Emory University, University of Iowa, Indiana University, Indiana State University, Harvard, Michigan State University, Southern Methodist University, Texas Woman's University, and thirteen locations outside of the United States.

*A Large & Beautifully Engraved Menu
Satirizing the Siege of Paris*

**52. (SIEGE OF PARIS: menu.) Blocquel, Charles. G^d
Diner Parisien. Paris: Jules Claye, 1871.**

50cm x 35cm. Engraved and printed letterpress in red, blue, and black ink. Lightly worn, one small hole (not affecting image or text), a few early and well-done paper repairs, a bit dusty, a few very small spots.

\$5000.00

The extremely rare FIRST & ONLY EDITION of this extravagant Siege of Paris dinner menu drawn by the celebrated illustrator Charles Blocquel and engraved by Jean Gauchard. At the top of the engraving is a hot air balloon. During the Siege of Paris hot air balloon's were used to carry letters and even the minister Léon Gambetta out of the Siege. To avoid cannon fire, they were often sent at night.

This is a beautifully drawn and engraved menu satirizing the food disparity during the Siege of Paris and what was eaten. At the top (below the balloon) is an allegory of the city of Paris within an oak and laurel wreath, depicting an armed woman wearing a mural crown (a crown made of the city walls) and leaning on a cannon. Surrounding the menu are various plants and animals: camel, rat, hippopotamus, elephant, cat, dog, horse, walrus, donkey, squirrel, and giraffe as well as



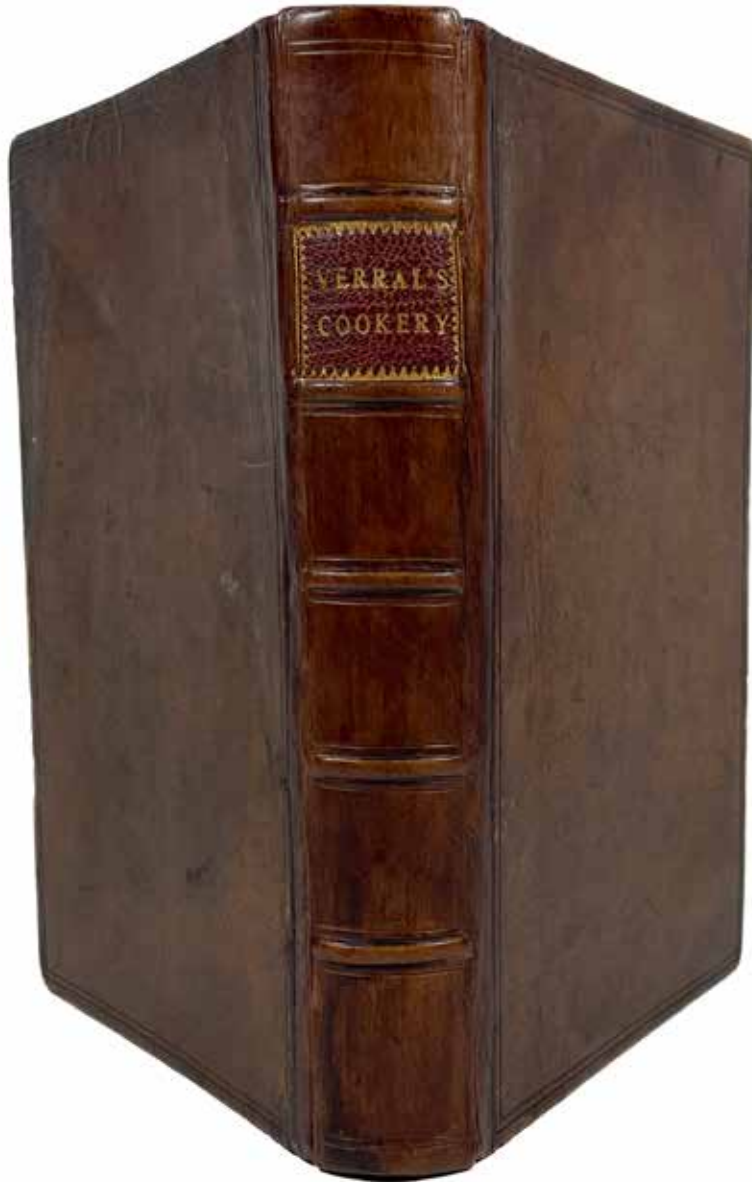
an assortment of exotic birds. Around each animal's neck hangs a price tag for the animal's meat. There are also other foodstuffs represented and with prices: eggs, cheese, butter, salt, potatoes, sugar, horse lard, horse sausage, coal for heating and cooking, and the famous *pain de siege* (bread from the siege). Below, a grinning bat carries a banner reading "4 to 5,000 dead per week."

The letterpress-printed menu at the center is printed in blue and red ink and is comprised of thirty different dishes, most of which poke fun at the situation: *Bisque-Bismarck*; *Rats à la Crapaudine*; *Phoque savnt*; *Gigot d'Antilope*; *Pois, conserves de 1814* (in 1814 there was another siege of Paris); and so on. The menu is signed "Ch[arles] Blocquel."

This is a tremendously beautiful menu, poking fun at one of the most tragic moments in French history.

¶ OCLC: Northwestern University and Staatsbibliothek zu Berlin.





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

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

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

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

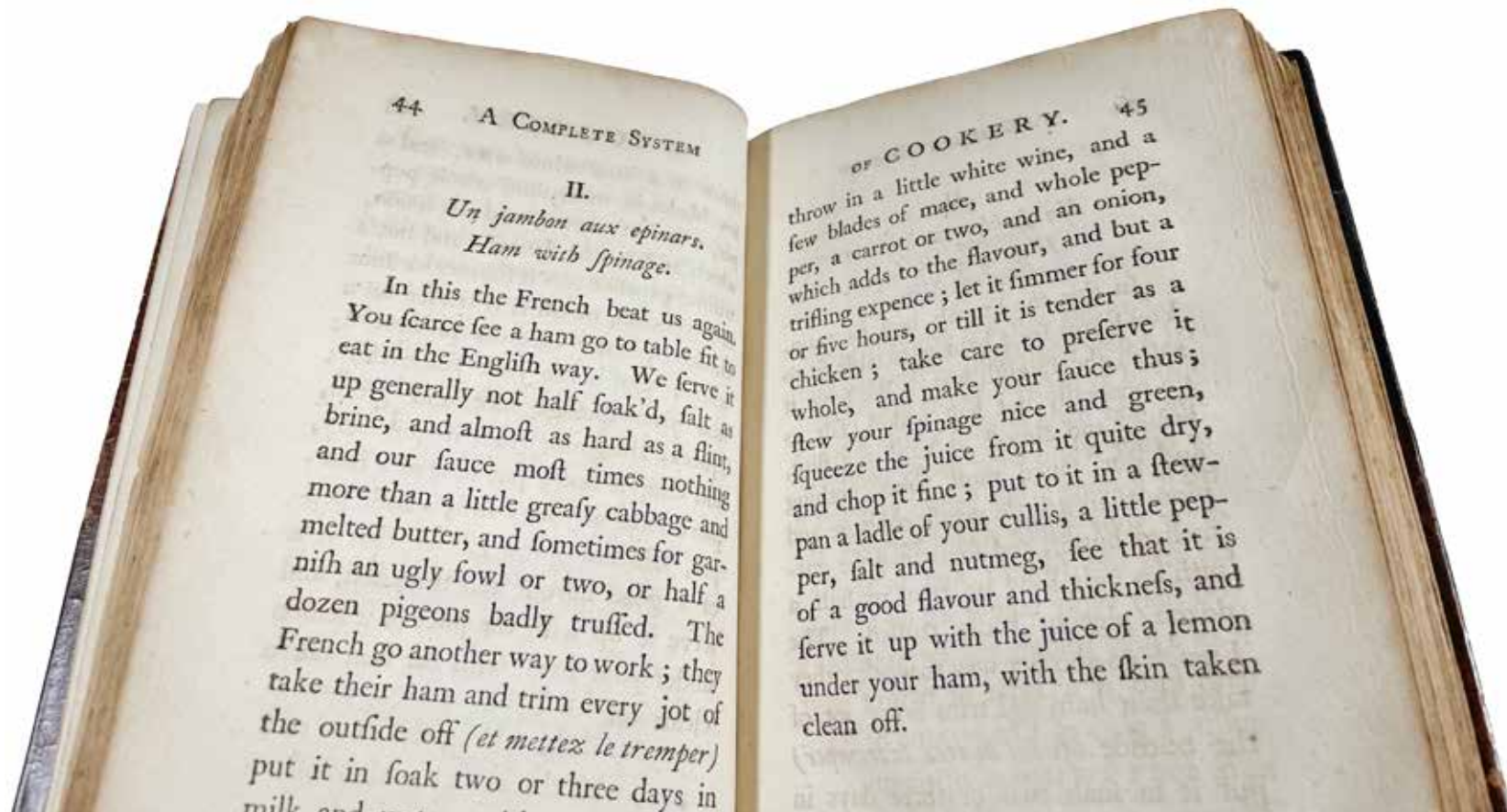
First then, give me leave to advise those who please to try the following receipts, to provide a proper apparatus for the work they take in hand, without which it is impossible it can be done with the least air of decency; and before I finish this, shall further shew by maxims unexceptionable, that a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

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

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

A good copy of a delightful recipe book.

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



Flemish Beer

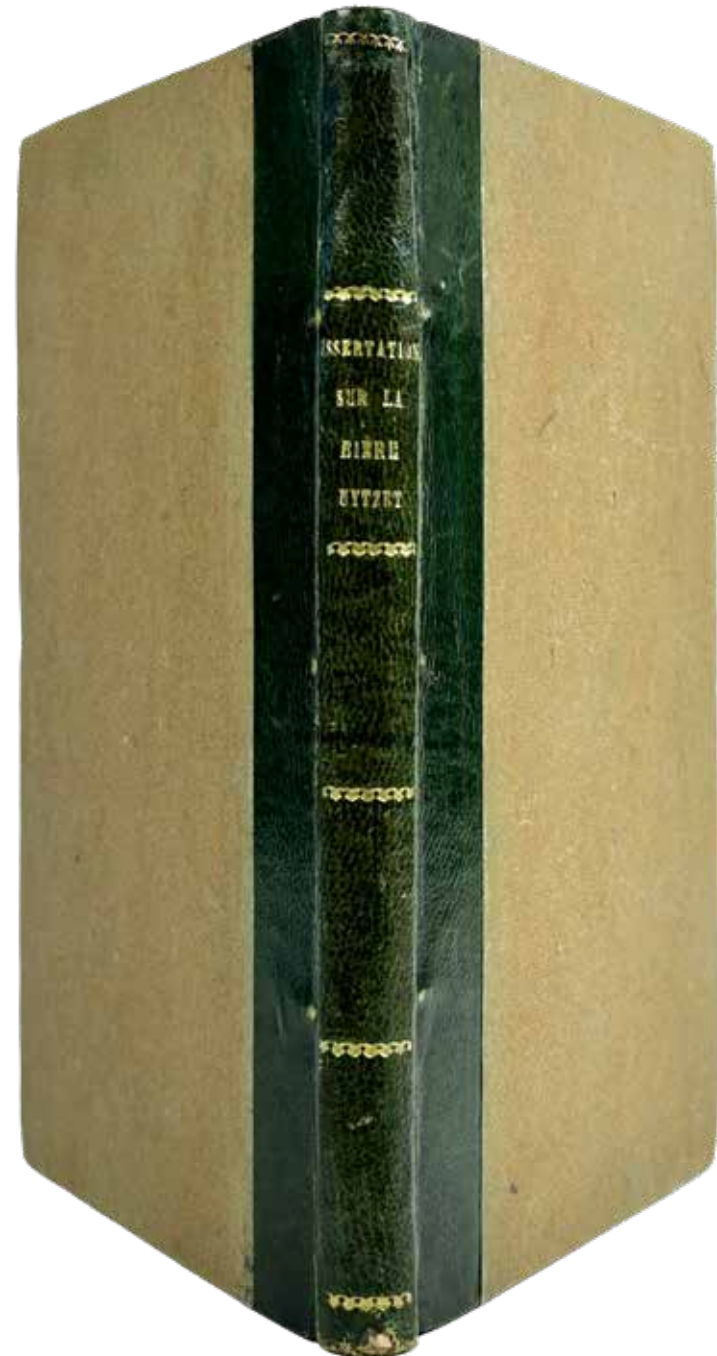
54. **WAUTERS, Pierre Englebert. *Dissertation sur la manière de faire l'uytzet et sur sa salubrité: comparée avec celle des autres bières & autres boissons.* Ghent: Charles de Goesin, 1798.**

8vo. viii, 127, [1] pp. Mid-19th century green quarter-calf over drab boards, spine gilt. \$3,500.00

The FIRST & ONLY edition of Wauters' (1745-1840) study on how to make Uytzet (or Uitzet, as it is now more commonly called), a special Flemish beer which is top fermented and slightly darker than a traditional pilsner. Sections discuss Uytzet's ingredients; the preparation of the barley and malt; how to brew it; Uytzet's virtues and healthful properties; how Uytzet is better for you than tea or coffee; and the regulations concerning its consumption. Bound at the end is an appendix which describes the chemistry of Uytzet based upon the work of J. B. Coppens, pharmacist.

One chapter is devoted to how Uytzet is healthier than water. Reasons range from the nutritional properties of the beer to its ability to quench thirst to its effective treatment for various illnesses.

From the title page we learn that Wauters was a member of the commission of health for the city Gand (Ghent) as well as a member of the Sociétés de Médecine of Brussels, Anvers, and Paris. He was also Médecin des Hospices civils de la Ville & Canton de Gand.



DISSERTATION

SUR LA MANIÈRE DE FAIRE

L'UYTZET,

ET

SUR SA SALUBRITÉ,

COMPARÉE

*Avec celle des autres Bières & autres Boissons,
qui sont le plus en usage dans les neuf
Départemens réunis,*

PAR P. E. WAUTERS,

*Membre de la Commission de Santé de GAND, des So-
ciétés de Médecine, &c. de BRUXELLES, d'ANVERS
& ci-devant de celle de PARIS; Médecin des Hospices
civils de la Ville & Canton de GAND, &c.*

A G A N D,

Chez CHARLES DE GOESIN, Imprimeur-Libraire,
Rue des Champs, n° 235.

THERMIDOR, AN VI.



From a study of Schoellhorn, Wauter's *Dissertation* may be the earliest book about beer published in Belgium. All earlier French language beer books where the imprint location is known were all published in France and are as follows: *Le Bragardissime* (Arras: 1611); *Lettres sur la bière* (Valenciennes: 1734); Richardson, *Abrégé théorique de l'art de brasser* (Lille: 1779); and Le Pilleur d'Appligny, *Instructions* (Paris: 1783). Two of the books in Schoellhorn were published before the Wauters and have unknown locations: *Dissertation sur la bière* (N.p.: 1737) and *Reflexions... pour la bière de valencienne* (N.p.: 1738).

From the library of Léon Lambert with the "Ex Libris Deuzel" bookplate on the upper pastedown. Signed by the author on the final leaf.

A very good copy.

¶ OCLC: University of Iowa, Kansas State University, National Library of Medicine, Rutgers University, University of Wisconsin (Madison), and nine locations in Europe; Vicaire col. 874.

Whaling in America

55. (WHALING.) Arrêt du Conseil d'État du Roi, qui excepte de la prohibition portée par l'arrêt du 28 septembre dernier, les huiles de baleine & de autres poissons, ainsi que les fanons de baleine, provenant de la pêche des États-unis de l'Amérique. Du 7 décembre 1788.

4to. Large woodcut headpiece. 4 pp. Handsome period quarter-calf over marbled boards, red morocco lettering piece on spine, untrimmed.

\$1250.00

The FIRST EDITION of this French law to regulate fishing and whaling in American waters. Specifically, the law prohibits bringing into France any whaling product (oil, bones, or spermaceti) or fish caught in America. On page 3, the law is signed by La Luzerne.

The very large and lovely woodcut headpiece depicts a mermaid and a merman holding up a crown and shield bearing three *fleur-de-lis*. In the background ships are sailing by. The woodcut is signed Beuynet and dated 1772.

In very good condition.

¶ OCLC: Cornell University and Yale only. However, there is also an edition of the same year published in Paris: Nyon (at Princeton and Brown) and another published in Lille: Peterinck-Cramé (at New York Public Library and the Paris Academy of Sciences).



ARRÊT
DU CONSEIL D'ÉTAT
DU ROI,

Qui excepte de la prohibition portée par l'arrêt du
28 septembre dernier, les Huiles de Baleine &
d'autres Poissons, ainsi que les fanons de Baleine,
provenant de la pêche des États-unis de l'Amérique.
Du 7 Décembre 1788.

Extrait des Registres du Conseil d'État.
LE ROI s'étant fait représenter l'arrêt rendu en son
Conseil, le 28 septembre dernier, portant prohibition
trée dans le Royaume, des Huiles de Baleine &

JOHN KEHEW,
AT HIS
NAVIGATION STORE,
49, NORTH WATER STREET,
Corner of William St., **NEW BEDFORD,**
Has for sale all the various kinds of
Nautical, Optical, and Mathematical
INSTRUMENTS,
At Wholesale and Retail; and as complete an Assortment of
CHARTS,
Of all Parts of the World visited by Whalemén, as is required to
make a COMPLETE NAVIGATION ESTABLISHMENT.

All Instruments for Repairs will receive the personal attention of
MR. KEHEW.

Provisioning a Whaling Ship

56. (WHALING.) Outfits for a whaling voyage. [New Bedford: John Kehew?, c.1872.]

12mo. [4 - blank], [2], 4-37, [1 - blank], [1], [3 - blank], [1] pp. (pagination includes pastedowns). Original green wrappers, water stain on upper wrapper, sunned, printed on blue paper, manuscript on several leaves.

\$1750.00

A lovely little whaling provisions form book, filled out and added to in manuscript in a legible hand. It is likely that this was published and sold by John Kehew, a New Bedford maker of nautical, optical, and mathematical instruments and whose ads appear in the publication. This provisions book appears to be for a voyage taken by the *Edward Everett*, a whaling bark, in 1867.

The outfit book includes sections devoted to provisions (prime pork, mackerel, sugar, dried apples, cabbages, Souchong tea, etc.); cabin stores; medicinal supplies; casks; try pots (cauldrons used to process whale blubber into oil); sheathing copper; sail needles; and nautical instruments. Alongside the printed list of provisions are manuscript notes on what was ordered for this particular voyage, quantities needed, and the price paid.

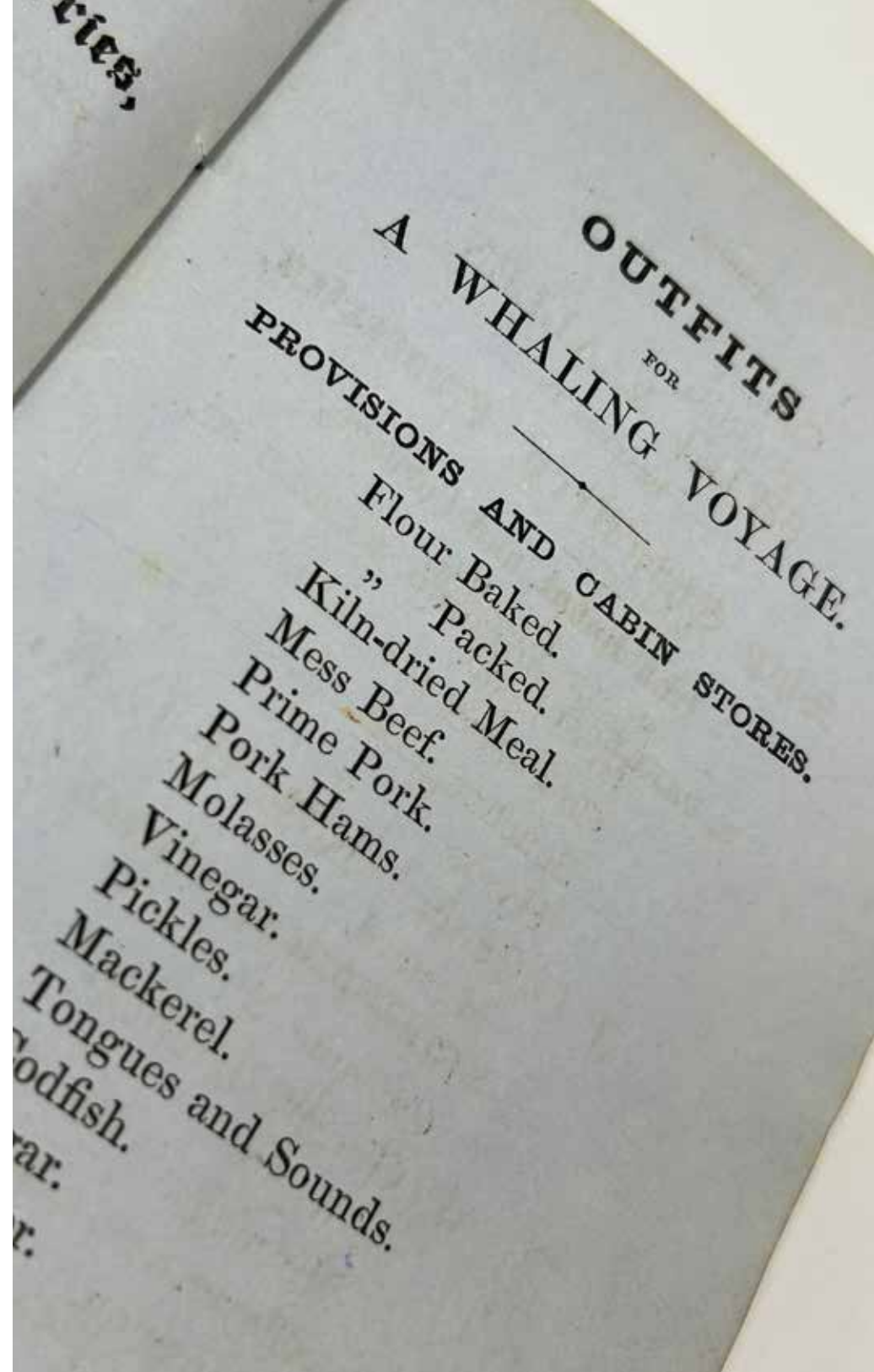
From reading through this book we find out that the supplies purchased for the voyage included a coffee mill; a corkscrew; a spice mill; bread tray; mortar and pestle; carvers and forks; knives; corn; molasses gates (spigots); five cod lines; and two dozen fish hooks. In addition to this numerous carpenter's tools; cooper's tools; ; six rifles; and sail repair supplies were ordered.

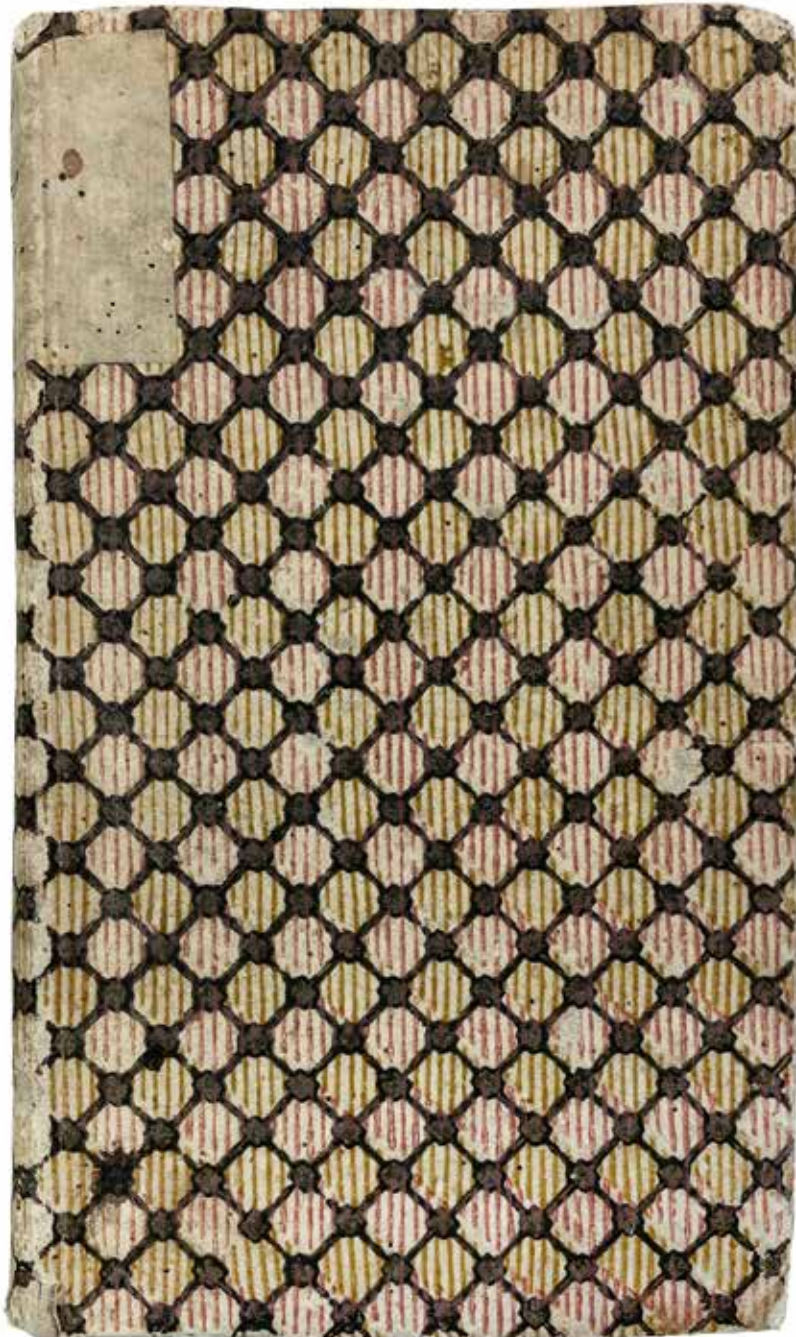
The *Edward Everett* departed from New Bedford c. June 5th, 1867; the master of the twenty-one-man crew for this voyage was Joseph D. Silva, a native Azorean. The bark was active from the mid-1850s to 1875.²¹

On the upper wrapper is written "Bark Edward Everett / 1867."
In good condition.

¶ Not in OCLC although there is a similar work dated 1871 with locations at Yale, University of Virginia, and one location outside of the United States. It has 37 pp. and has Wm. H. Koon listed as the author. There are also two other examples in OCLC, one with 48 pp. and another printed by Edward Lovitt c.1869.

²¹ For more on the bark, see *The New York Herald*, October 6, 1875, p. 12.





*A Lovely Copy of a Rare Study
of Winemaking*

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

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

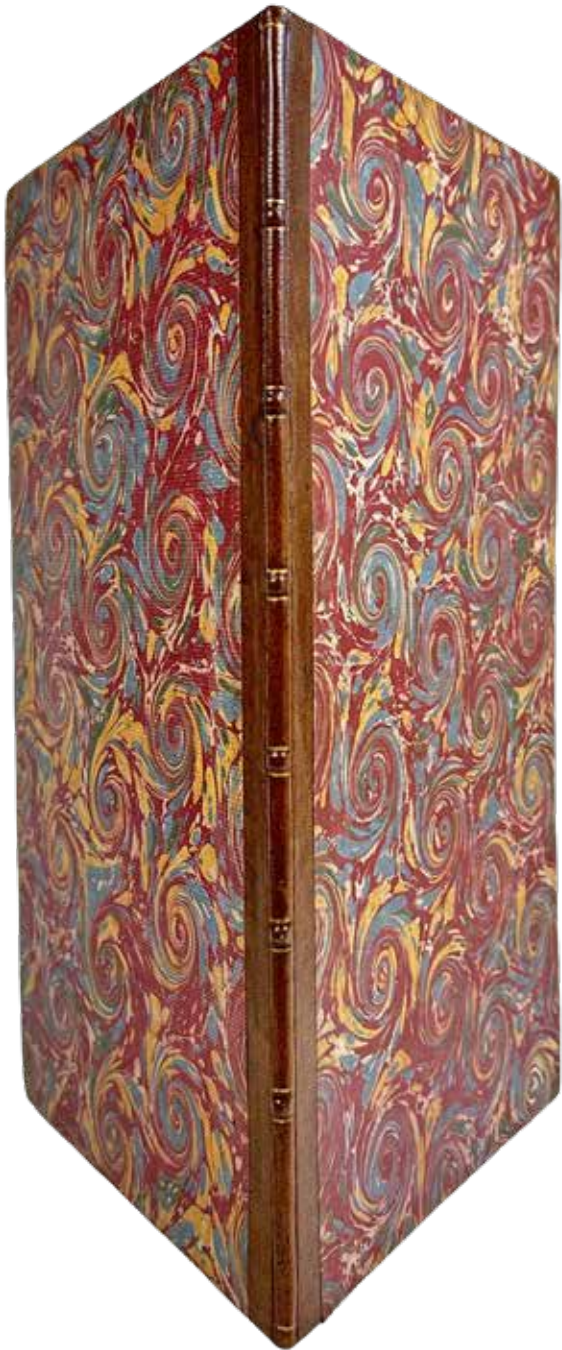
The FIRST & ONLY EDITION of this early collection of texts concerning viticulture and oenology. Sections cover the history of the vine and its culture; choice of plants; care of the vine; grape varieties; the harvest; how to make wine; different types of wine; the qualities of a good cave; care of the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

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

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

A handsome copy in beautiful pastepaper boards.

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



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

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

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

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

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

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

Early texts on the French wine trade are very rare.

In very good condition.



The Antinomian Press, February 2026
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Sometimes a nicer sculpture
is to be able to provide
a living for your
family.