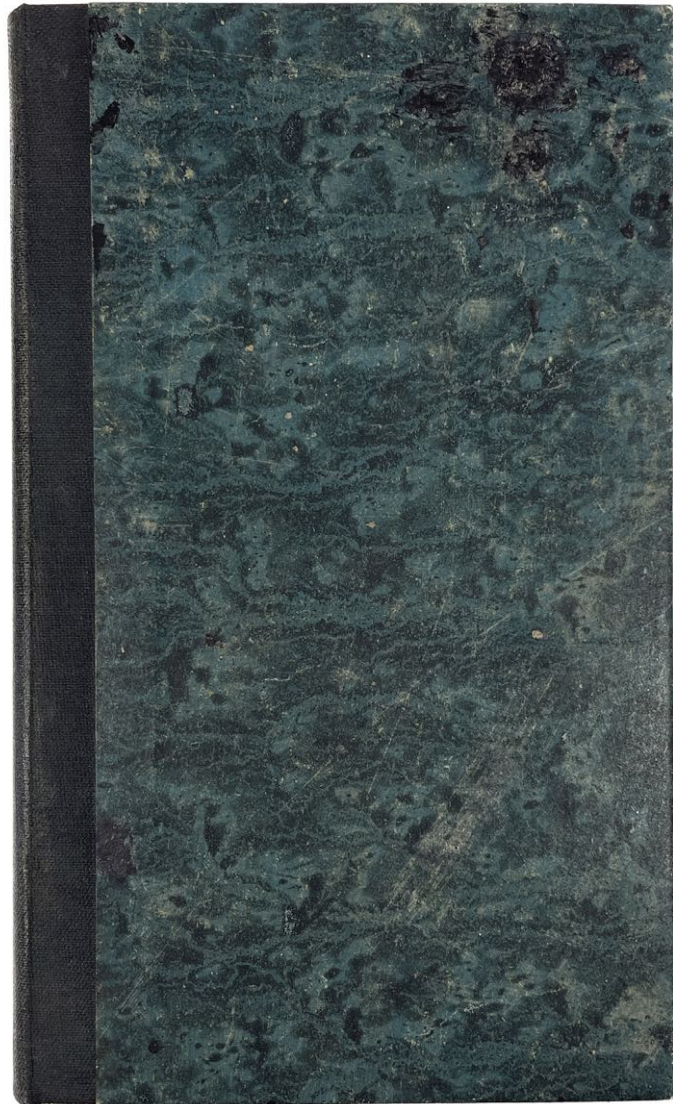




July Harvest 2023

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



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

I. [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 à *La Cuisinière de la campagne*. Paris: Audot, 1825.*

12mo. 2 p.l., 140 pp. Contemporary quarter cloth over blue marbled boards, boards lightly rubbed, brown-speckled edges, marginal repair to natural paper flaw on leaf 5'. \$1200.00

The extremely rare Second Edition of Louis Eustache Audot's *La Pâtissière de la campagne et de la ville*. Amongst the 175 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, meringues, gingerbreads, waffles, and wafers. There is also 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 faites-les cuire au four à une chaleur douce; étant cuits, dressez-les et servez.

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.

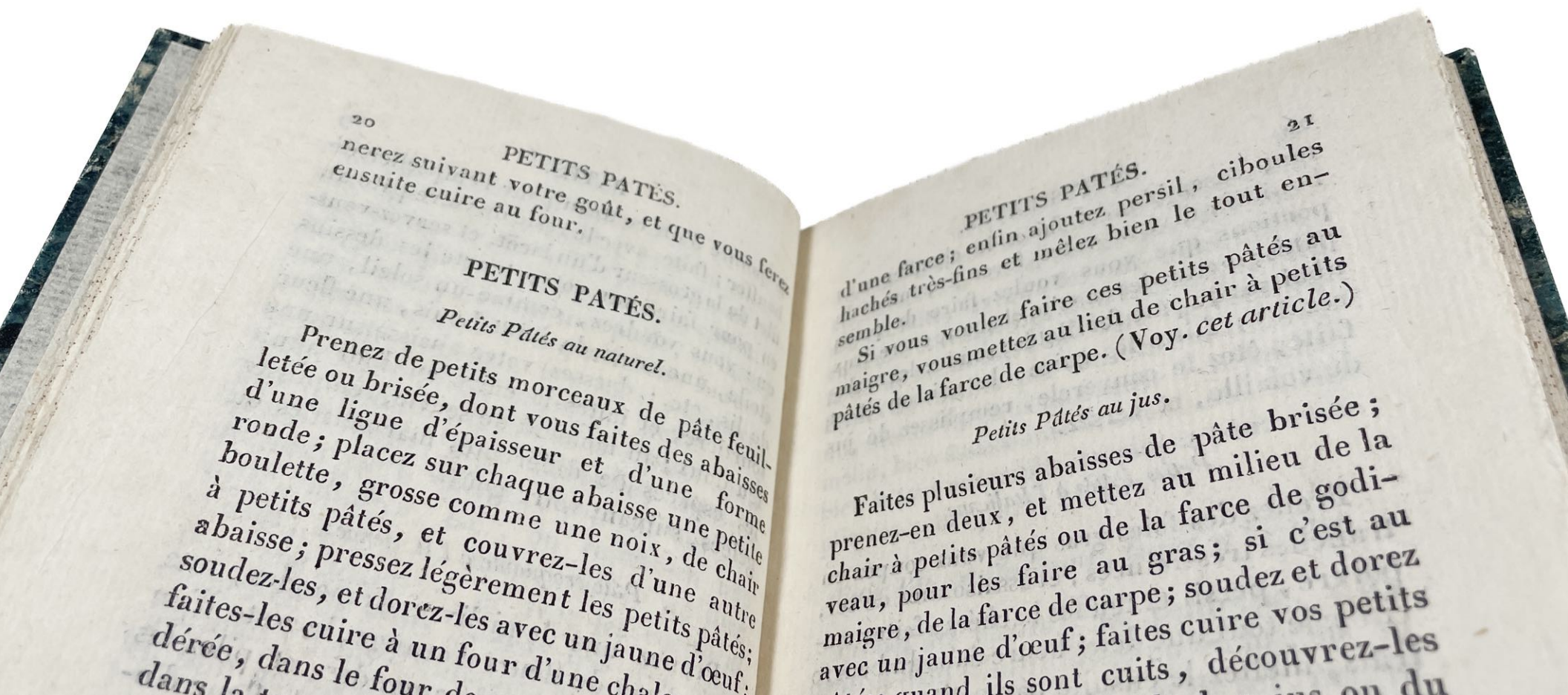
Louis Eustache Audot (1783-1870) was a bookseller, publisher, author, and journalist who began in the book trade in 1805. In the same year as *La Pâtissière*, Audot published *La Cuisinière de la campagne et de la ville*. It would become the most popular cookbook published in France in the 19th century. 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 thirty-three different cities in Europe. This list was also included in the first edition, but interestingly in this edition (which was printed seven years later), we find that Alençon, Bayeaux, Caen, Cambrai, Châlons-sur-Saône, Orléans, Provins, Tours, and Versailles were dropped. Instead, Amsterdam, Avignon, Blois, Bruges, Havre, Lausanne, Limoges, Londres, Marseille, Milan, Moscou, Nancy, and Pétersbourg were added.

This second edition mirrors the recipes in the first edition with the exception of the recipe for *pâte à ramequin*. This edition contains the full recipe, whereas in the first edition, the reader is referred to *La cuisinière de la campagne et de la ville* for the recipe.

A fine copy.

¶ OCLC: Trinity College, Peabody Essex Museum, and one location outside of the United States.



The Life and Recipes of the Lemonadier

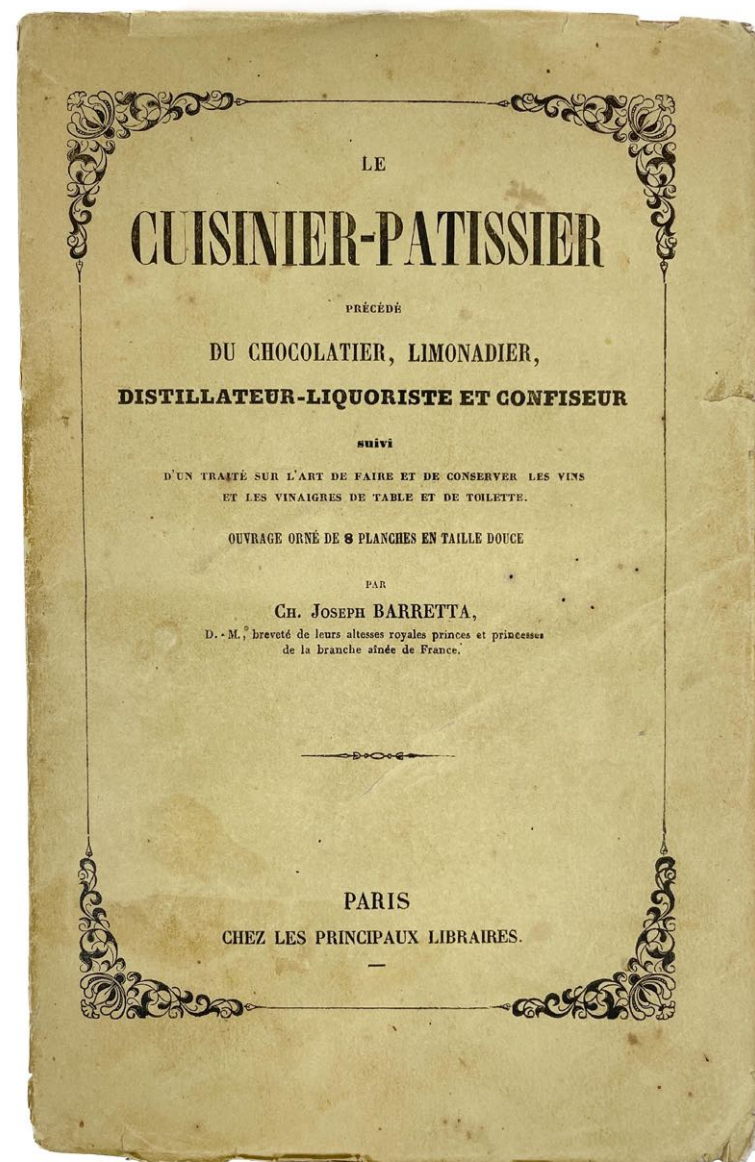
2. **BARRETTA, Ch. Joseph. Manuel complet théorique et pratique du chocolatier, limonadier, distillateur-liquoriste, confiseur, pâtissier Suisse. Paris: Mathias, Lyon: Savy, 1841.**

8vo. Eight engraved plates. 2 p.l., iv, 814 pp. Original printed yellow wrappers (preserved in a folding sleeve and slipcase), light wear to head and tail of spine, wrappers lightly worn along edges and with light spotting, a spot of blue ink on upper edges, untrimmed, first leaves heavily foxed, then moderate foxing throughout, one marginal dampstain affecting several leaves in the upper margin, a stain in the gutter of the final few signatures. \$3500.00

The very rare FIRST & ONLY EDITION of this incredible compendium of recipes and instruction about the arts of making chocolate, confectionery, and pastry and being a *lemonadier*. There are also sections on distillation and winemaking, and a collection of Continental recipes which the author collected over his “thirty-six years of work in several regions of Europe.” All told, Barretta provides roughly 1,020 recipes.

In the section on chocolate, Barretta writes on the different varieties of cacao; which make the best chocolate; economical methods for roasting the beans; flavoring ideas (such as adding vanilla and cinnamon from Ceylon); how to extract the essence from cacao without pounding the beans; how to make cocoa butter; and how to improve cacao that has gone bad during transport. He also provides numerous recipes for both medicinal and gastronomic chocolates.

In the section on being a *lemonadier*, we find a long and articulate description of what it is that defines the kind of shop that is run by a *lemonadier*. According to Barretta, these elegantly appointed venues can be found all over Europe, but especially in France. They are places where people are meant to enjoy both their leisure time and conduct business. The prime offerings are traditionally “coffee, beer, ice cream, chocolates, syrups, wines, jams, bonbons, pastries, liqueurs, *eau-de-vie*, rums, *taffiats* [brandy made from molasses], punches, *bichofs* [wine punch], *aigres de cèdre* [cedar sours], and a hundred other similar preparations” – p.74. This description is followed by the many recipes necessary for provisioning a *lemonadier’s* establishment.



In the section on the art of the confectioner, Barretta compares working with sugar to being a chemist. He describes it as a complex art requiring an intricate knowledge of the different qualities of sugar derived from cane, beets, grapes, and honey, as well as how cane sugars can vary depending on where they come from (e.g. India, Martinique, and Havana). Prior to the recipes, there are detailed descriptions on how to clarify sugar; how to clarify honey; and other ways to prepare sugar such as pearled, caramelized, and for use in making syrups. There is even a method for extracting sugar from potatoes.

The recipes in the section on the art of the confectioner are for syrups; jellies and marmalades; *eau-de-vie* and *confits*; bonbons; *pastilles*; *dragées* (described as “small dried jams made with various fruits, seeds, pieces of bark or odoriferous and aromatic roots, covered with different layers of sugar, and to which one can give various colors”); *croquantes* and *nonpareilles*; sweet pickles; and *gaufres* (waffles). There are also recipes for medicinal *tablettes*.

The next section is called “Le Pâtissier Suisse.” Contained therein are various methods for making puff pastry and recipes for *pâtés*; *tourtes*; custards; brioche; *échaudés*, *briquets*, *barquettes*, *poupelins*, *croquets*, and *biscotins* (pastry-based confections); biscuits; cakes; meringue; marzipan; birds nests; nougats; and bread rolls. This is followed by “Le Pâtissier-Cuisinier Suisse,” in which Barretta cites his many travels in Europe and writes that he has collected many savory recipes from great cooks which he will share here. Included are soups; sauces; meat and fish *entrées*; *foies gras*; *crêpes*; custards, and pickles. To start off the section on *entrées*, Barretta contributes a self-attributed recipe for *poulardes et chapons au gros sel* (pullets and capons with coarse salt):

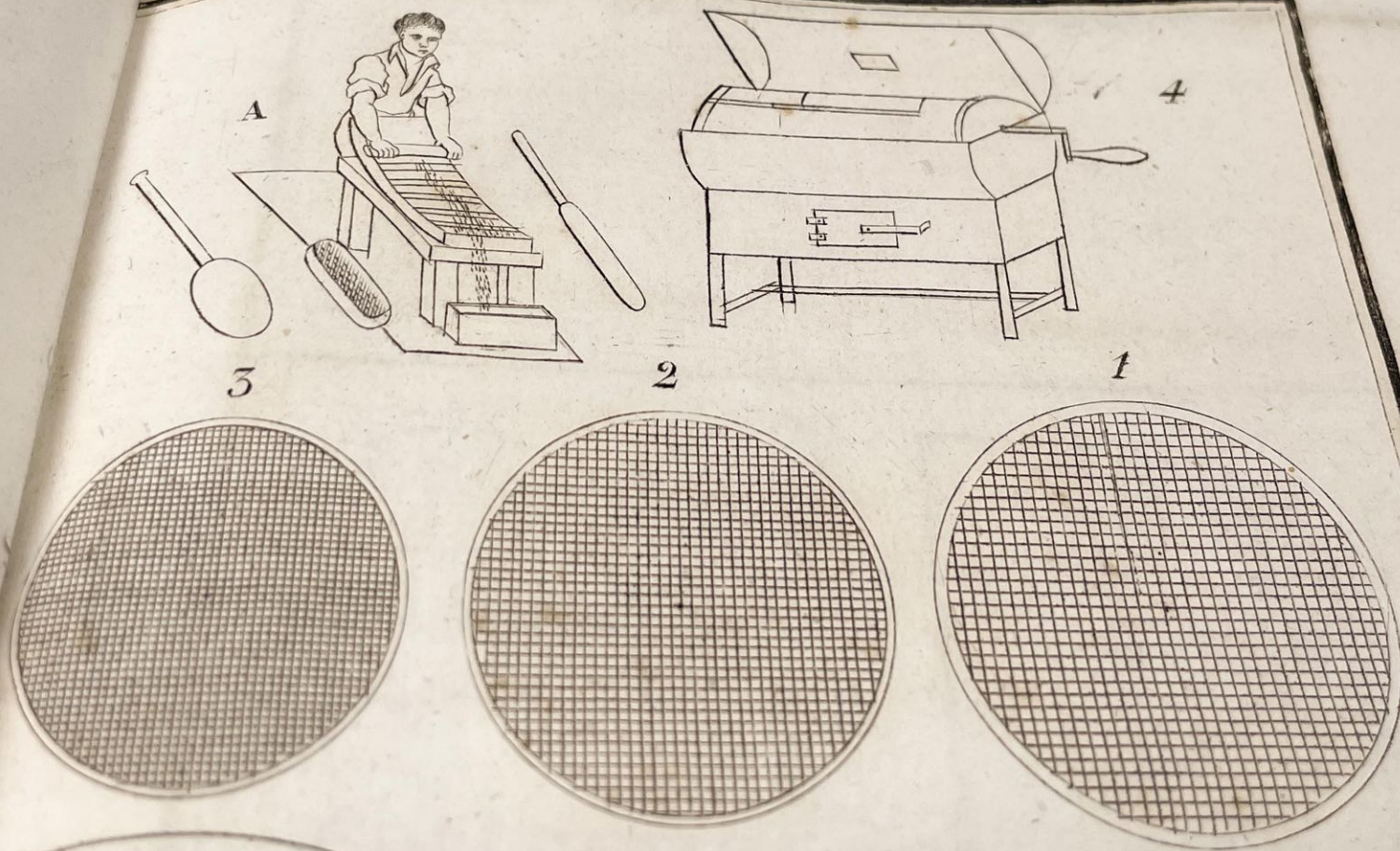
Ayez une poularde ou un chapon très-gras et fin; nettoyez-le, flambez-le, coupez-lui les pattes et trousssez-le; mettez-lui dans le ventre gros comme une noix de beurre frais, un peu de sel, et un clou de girofle.
Ayez une vessie de cochon bien propre, un peu plus grosse que votre chapon, coupez-en le bout, et faites entrer votre volaille par ce trou: faites attention que votre vessie ne soit point percée, et nouez-la fortement avec une ficelle afin que rien n'en puisse sortir.
Mettez-la dans le bouillon, faites cuire; quand c'est cuit vous le mettez sur un plat, vous sortez la vessie et vous mettez dans le jus une cuillerée de sauce tomate et une de bouillon, quelques grains de sel dessus, et vous servez.

Roughly translated to:

Have a very fat and delicate chicken or capon; clean it, flame it, cut off its legs and truss it; put in his stomach a big knob of fresh butter, a little salt, and a clove.
Have a very clean pig's bladder, a little bigger than your capon, cut off the end, and introduce your poultry through this hole: take care that your bladder is not pierced, and tie it tightly with a string so that nothing will leak out of it.
Put it in the broth, cook; when it's cooked you put it on a dish, you remove the bladder and you put in the juice a spoonful of tomato sauce and one of broth, a few grains of salt on it, and you serve — pp. 474-475.

vie qui
alcohol
nacen-
litre
cet
ju-
n-
r

Pl. I.



5



The distillation section is a guide to extracting the “perfumes of aromatic substances” using either water or alcohol. Included are recipes for liqueurs; *eau-de-vie* (a clear brandy made from fruit); absinthe; various *crèmes*; *ratafias*; and medicinal tinctures. Some of the liqueurs bear the names of famous French royalty such as Louis XVIII, Madame la Dauphine, Charles X, Madame la Duchesse de Berri, Duc de Berri, Henri V, and Mlle d’Artois, as well as a “liqueur favorite de l’auteur Barretta.”

In Barretta’s treatise on winemaking he bemoans the lack of studies on how to make wine in northern regions. He states that although there are many books written on winemaking in the South where the grapes grow easily and contain more alcohol, only Chaptal can be said to have written anything reliable, and even he did not go into detail on making low alcohol wines. Barretta promises to “fill this gap” with this treatise.

The final section is on vinegar and it describes six different methods for making vinegar. There are many recipes for flavoring vinegar both for the kitchen and for the toilet as well as information on how to ensure that intense heat does not destroy the vinegar.

The eight engraved plates depict 57 numbered cooking apparatus which are described on pages 792-794. Each plate illustrates various tools mentioned in the sections of the book. There is also a conversion chart on the measurement of alcohol.

With an ink stamp of the Ministry of the Interior on the half-title.
Preserved in a folding sleeve and slipcase.

In good condition and an incredible resource for the kitchen.

¶ OCLC: Library of Congress, Harvard, and four locations outside of the United States.

WATER.

THE PUBLICANS

IN A FIX.

AIR.—“What can the matter be?”

The Chancellor's Bill and all his parade
Of reducing French wine and giving free
trade,
Has mocked and deceived our license brigade,
And drink-selling now is no go!

O dear, what can the matter be,—
Dear, dear, what can the matter be?
Victuallers are done as sure as a gun,
For the people will have a Main Law!

No matter what plans we take to allure,
No coaxing or dodging can custom insure,
We shall not be able to pay off the brewer,
For drink-selling now is no go!

O dear, what can the matter be, &c.

Our capital invested (O dear!) is fast sinking,
Our calling, and name, and character stink-
ing;

The sooner we flit and the better, I'm think-
ing,

For drink-selling's not worth a straw!

O dear, what can the matter be, &c.

A tinker, a tailor, a hatter, or snob,
As need to be happy and proud of his job,
But he who sells drink must be wrong in the
knob,

the people declare it's no go!

O dear, what can the matter be, &c.

cold water folks told truth in the past,
said the drink-sellers' sky was o'erblast;
might have been certain that justice
blast

system in mercy o'erthrow!

O dear, what can the matter be?

O dear, what can the matter be?

ers are done as sure as a gun,
people will have a Main Law!

SONG 220

Beware of Ice Cream & Alcohol

3. (BROADSIDES.) A collection of four broadside ballads regarding temperance in alcohol and ice cream. c.1850s.

I. *A new teetotal song & dialogue, between a drunkard and a teetotaler.* [c.1830.] Broadside: 25.4cm x 19cm. Text in two columns, lightly browned.

II. *Shiver and shakery.* [c.1850s.] Broadside: 25.4cm x 19.3cm. Text in two columns, lightly browned.

III. *Water, pure water.* [c.1850s.] Broadside: 25.2cm x 18.8cm. Text in two columns, lightly browned.

IV. *Willie, drunk again.* [c.1850s.] Broadside: 25.2cm x 18.8cm. Text in two columns, lightly chipped at lower margin (not affecting text), lightly browned. \$1200.00

AN EXTREMELY RARE GROUP OF BROADSIDE BALLADS in fragile, but very good condition. Due to the ephemeral nature of these examples of mid-19th century job printing, very few of the originals survive today. “Broadside ballads, printed cheaply on one side of a sheet of paper from the earliest days of printing....[were] sold in large numbers on street-corners, in town-squares and at fairs by traveling ballad-singers and pinned on the walls of alehouses and other public places.”¹ Each of the ballads is numbered at the lower right margin, (i.e. “SONG 223” for item I).

Three of the ballads are on the subject of abstinence from alcohol. *A new teetotal song* is a tale about a man who believes that his heavy drinking is having no ill effects on those around him. He is warned kindly and firmly by a teetotaler that the drunkard's life will result in penury and is to the detriment of his married life. The broadside identified as “SONG 229” is actually comprised of three songs: *Water, pure water*; *Cheer, boys, cheer!*; and *The Publicans in a fix*. The first two songs are celebrations of alcohol-free living. The last song is a critique of the publican:

¹ See <http://ballads.bodleian.ox.ac.uk/about>. The Bodleian Library at the University of Oxford holds nearly 30,000 songs, many of them unique survivals, printed from the 16th to the 20th Centuries.

*A tinker, a tailor, a batter, or snob,
Has need to be happy and proud of his job,
But he who sells drink must be wrong in the knob*

Willie, drunk again, (song sheet 215) is printed in two columns. The left column contains a lament against a husband who has forsaken his wife and children in favor of roaming about with drunkards, leaving his family in abject poverty. The right column contains a grim lament for British soldiers who died in India, led by Sir Colin Campbell at the Second Battle of Cawnpore. It is thanks to the names and places in this ballad that we can roughly place this song around 1857 which was the year in which that battle took place.

Shiver and shakery, song 253, is an outrageous cautionary tale about a man who wanted to cool off by eating ice cream. Unfortunately, he ate to excess and was never able to warm back up. Eventually, he dies of hypothermia in a bathtub when his personal body temperature turns the bathwater to ice.

*The morning after he was drowned,
While in a hot bath he was found,
The water frozen all around
The man that couldn't get warm....*

*"Oh! Have ice creams when you will,
But do not eat them till you're ill,
And always first take off the chill,
And swallow your ices warm!"*

SHIVER AND SHAKERY.

ALL you who are fond, in spite of price,
Of pastries, creams, and jellies nice,
Be cautious how you take an ice
When you are over warm!

A merchant who from India came—
And Shiver-and-Shakery was his name—
A pastry-cook did once entice
To take a cooling luscious ice;
The weather hot enough to kill,
Kept tempting him to eat, until
It gave his coppers such a chill,
He never again felt warm.

Shiver and Shakery, oh! oh! oh!
Criminy, crickety, isn't it cold?
Woo, woo, woo, oh! oh! oh!
Behold the man who couldn't get warm!

Close to a burning fire he got,
And took to drinking brandy hot;
And sent for doctors, such a lot,
The man that couldn't get warm.

Who recommended chamois leather—
Flannel—shoes of India rubber;
Mustard, chilis, and cayenne!
But nothing seemed to warm the man.
And when the doctors took their fees,
It chill'd their blood full twelve degrees,
And really made their fingers freeze—
The man that couldn't get warm.

His room was hot enough to bake,
And yet he still with cold did ache,
Nay, made his servants shiver and shake—
The man that couldn't get warm.

The nursery-maid, the scullion, cook,
Even John, the coachman, shivered and shook,
And all kept crying, night and morning,
"We really must give master warning!"
What's worse, his wife began to pout,
And left his house, quite chill'd, no doubt,
For it even froze his gardener out—
The man that couldn't get warm.

To make his wife come home again,
The Doctors' Commons tried in vain,
For there his looks did soon condemn
The man that couldn't get warm.

The Proctors' fee with cold did shuffle,
Learned brothers learn'd to snuffle;
The clerks for warmth their bodies thump'd,
And round the court the crier jump'd.
The judge had nigh a frozen nose,
And he, in haste, the case to close,
Decreed against—you may suppose—
The man that couldn't get warm.

Then he, with grief fill'd up to brim,
Resolv'd to go abroad by steam;
But not a ship could move with him
The man that couldn't get warm.

He went into the engine-room,
And gave the stoker sudden col;
Condensed the steam, which st
And gave the passengers the
The vessel ice-bound seemed,
The captain, shivering from t
Affirm'd on shore again mus
The man that couldn't ge

Shiver and Shakery,
I say, messmates, isn

The morning after he
While in a hot bath h
The water frozen all
The man that cou

The jury prov'd it
He died of indiges
And then the fore
The verdict gave
"Oh! have ice c
But do not eat
And always fir
And swallow

*One of the Most Mysterious Books
in Gastronomy*

4. [CARON, Pierre Siméon.] *Le plat de carnaval ou les beignets. Bonne-Huile: Chez Feu-Clair, rue de la Poêle, A la Pomme de Reinette, L'an dix-huit cent d'oeufs* [Paris: 1802].

8vo. Engraved frontispiece. 1 p.l. (engraved frontispiece on recto and printed text on verso), x, 142, [6] pp. 19th-century quarter calf over marbled boards with green vellum tips, spine gilt, red morocco lettering piece on spine, marbled endpapers, light foxing on the first few leaves, natural paper flaw on A¹ at lower corner (not affecting text). \$8000.00

The extremely rare FIRST EDITION, FIRST ISSUE, of this collection of erotic-gastronomic-scatalogic songs and anecdotes, each section presented as a numbered *beignet* (doughnut). In addition to the poetry, there is a "Notice de quelques livres" (a notice on some books) "which must necessarily enter the library of a man of good taste." The list includes works of a similar vein as well as some imaginary titles. At the beginning of the work is an engraved frontispiece entitled "Object de Curiosité" that depicts a smiling harlequin giving bones to a dog.



De ce Sacré dépôt garant , 133
Respecte un ragout qui te tente ,
Songe que le peuple l'attend ,
Grands Yeux ouverts, Bouche béante !

DERNIER BEIGNET

100.

AU PLUS BEAU CUL
DE MA CONNAISSANCE.

ODE.

QUE le Ciel, quand tu vins au monde,
Accomplit un rare dessein,
Non pas à cause de ton Sein
Dont la blancheur est sans Seconde,
Non pas à cause de tes Yeux,
Capables de charmer les Dieux,

I iij

Le plat de carnaval ou les beignets was privately printed with the Baskerville type that Pierre Augustin Caron de Beaumarchais had bought from Baskerville's widow to use for his sumptuous edition of Voltaire printed in Kehl. (According to Legman's bibliography, Simon Caron's full name was Simon Caron de Beaumarchais and he was related to Pierre Augustin Caron de Beaumarchais.)

Legman attributes the rarity of literature such as *Le plat de carnaval ou les beignets* to cultural conventions and censorship. As he notes in the introduction to his bibliography:

*Folklore is the voice of those who have no other voice, and would not be listened to if they did. Of no part of folklore is this more true...than of the sexual parts. These stand to the body of folklore and folksong in about the same proportion as the physical sexual parts stand to the human body.... But to most people they are among the most treasured, if secret, parts. Yet the record of erotic folklore and folksong has only seldom — and then usually only privately — been committed to print, owing to the antisexual religious censorship in the West...*¹

There are only two confirmed locations of the first issue (and both are outside of the United States). The second issue was published in the same year and is distinguished by four additional unpaginated leaves bound at the end (these leaves translate the coded *beignet sucré* that appears on pages 79-84). That this section was added later is confirmed by a sentence that appears on the first of the added leaves: "un feuillet qu'on refait à cause de quelques fautes qui y sont survenues" (a sheet [was] redone because of some mistakes that have occurred).

¹ Legman, "Erotic folksongs and ballads, an international bibliography" in *Journal of American Folklore*, vol. 103, no. 410, 1990, p. 417.

On page 85 (of both issues), the key is provided to unlock this coded *beignet*. For example, the key unlocks the first few words “Amo Honno ujuml olo bzo-comlo” to mean “Une Femme ayant ete present” (a woman who has been present).² The second issue provides the translation for the reader on the four (new) leaves bound at the end (perhaps Caron’s friends weren’t fond of word games!).

According to Legman, there are two additional reasons for the extreme rarity of *Le plat de carnaval* (beyond the sexual nature of its subject). One is that it was printed in a limited edition of 56 copies for private circulation. The second reason is that the book pokes fun at Napoleon Bonaparte and was therefore suppressed by the police. (The subtitle is “les beignets apprêtés par Guillaume Bonnepâte, pour remettre en appétit ceux qui l’ont perdu” – the doughnuts prepared by Guillaume Bonnepâte [i.e. Napoleon Bonnapart] for those who have lost their appetite.)

A delightful and playful contribution to the history of gastronomy.

In very good condition.

¶ Brunet, Gustave, *Manuel du libraire*, 5th ed., 1860, vol. I, col. 1593 (who gives Paris as the place of publication and describes it as being the 7th part of 11 works published by Caron 1798-1806); Legman, G. “Erotic folksongs and ballads, an international bibliography” in *Journal of American Folklore*, vol. 103, no. 410, 1990, p. 432 (who gives the place of publication as Paris); Oberlé 384; OCLC: only two locations outside of the United States (note: this does not include the Harvard, British Library, and Mediathèque de Montpellier copies, all three of which do not provide enough information to distinguish between the first and second issues); Quérard, J.-M. (Joseph Marie); Brunet, Gustave; and Jannet, Pierre; *Les supercheries littéraires dévoilées, galerie des écrivains français de toute l’Europe qui se sont déguisés sous les anagrammes, des astéronymes, des cryptonymes, des initialismes, des noms littéraires, des pseudonymes facétieux*, 1869, vol. I, col. 557 (under Bonnepate); Vicaire col. 103 (for the second issue).

² The key tells us that the letters can be read as follows: a = u; m = n; n = m; o = e; h = f; j = y; l = t; b = p; z = r; and c = s.

VINGT-SIXIÈME BEIGNET.

R E C E T T E

*Pour la conservation de la santé &
de la gloire des Belles.*

Depuis l’Age de 15 Ans, jusqu’à 25.

1 Gros de Pudeur bien pulverisé,
3 Grains d’Enjouement rectifié,
2 Onces de Tendresse simple,
1 Demi-Once de Fierté naturelle,
1 Gros de bonne Opinion,
2 Grains de petites graines de Minau-
deries,
4 Onces de Poudre d’or pur;
*Le tout infusé dans une Pinte d’eau
de Beauté, où l’on incorporera un quar-
teron de MATRIMONIUM.*

Depuis 25 Ans, jusqu’à 40.

1 Gros d’Aigre doux,
2 Onces de Prudence

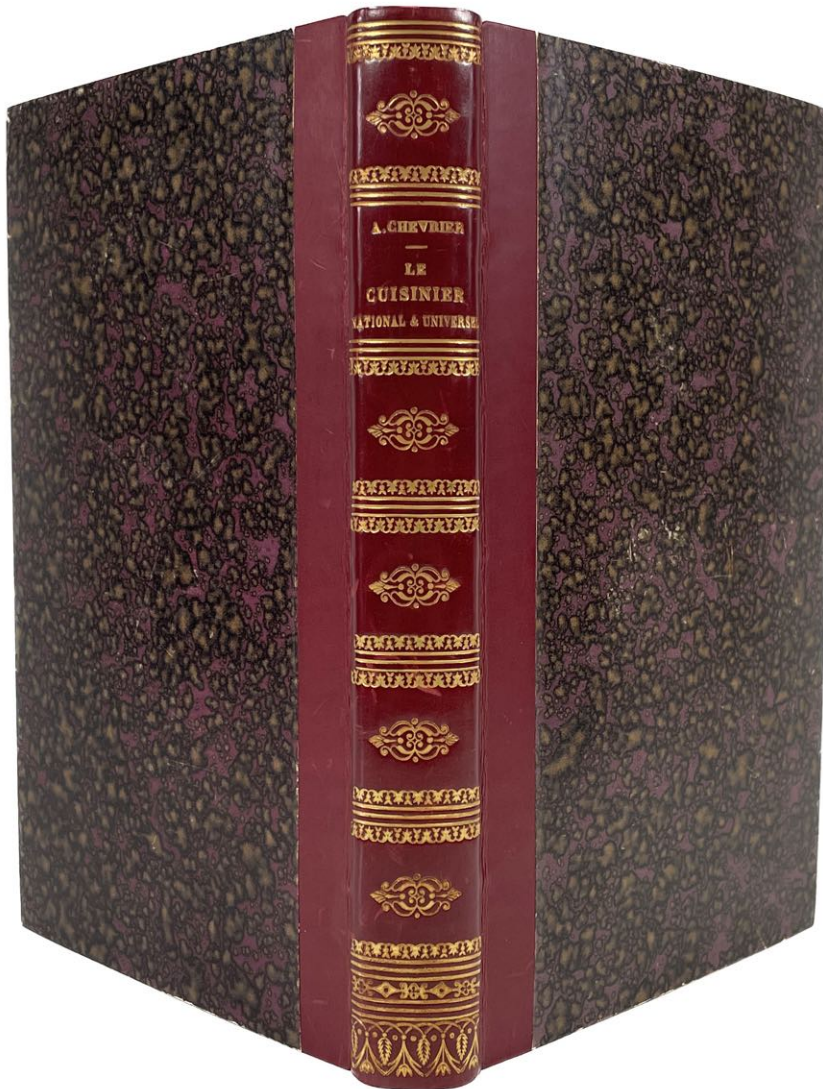
For Cooks of “All Intelligences”

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

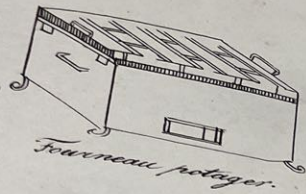
8vo. Frontispiece and two large folding plates. 1 p.l., iv, [3] - 437, [1 - blank] pp. Red quarter calf over marbled boards in the style of the period by Laurenchet, vellum tips, spine richly gilt in six compartments, black-speckled upper edge, marbled endpapers, marginal repairs to half title page and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

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

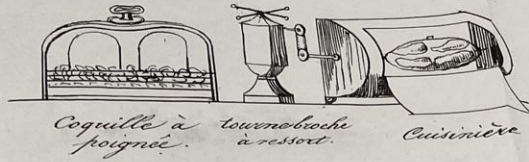
There are roughly 1,640 recipes included in *Le cuisinier national et universel*. The first two chapters cover *potage au maigre* and *potage au gras*. These are soup recipes that are designed for fasting days (*maigre*) and then all other days (*gras*). As noted by Ken Albala in his book *Food in early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



Instrumentes & Ustensiles de Cuisine.



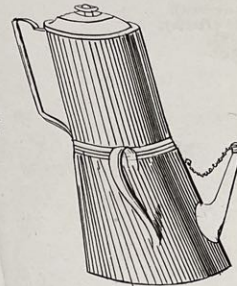
Fourneau potager.



Coguille à poignée.

Tournebœuf à ressort.

Cuinière.



Cassière à la Dubelloi.



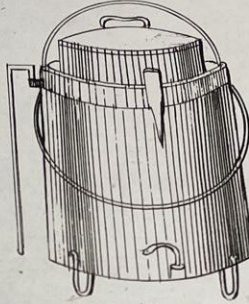
Couperet pour hachis.



Rapre.



Coupe longitudinale du fourneau potager.



Caléfacteur.



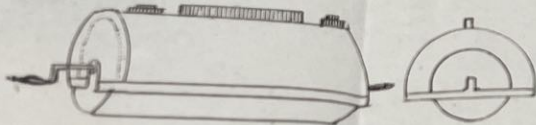
Machine en poil de sanglier p^r nettoyer les vases.



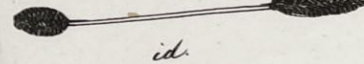
C. p. hachis.



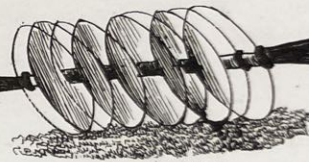
Fourneau à Papier.



balcoir à Café.



id.



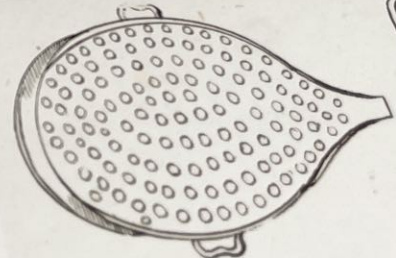
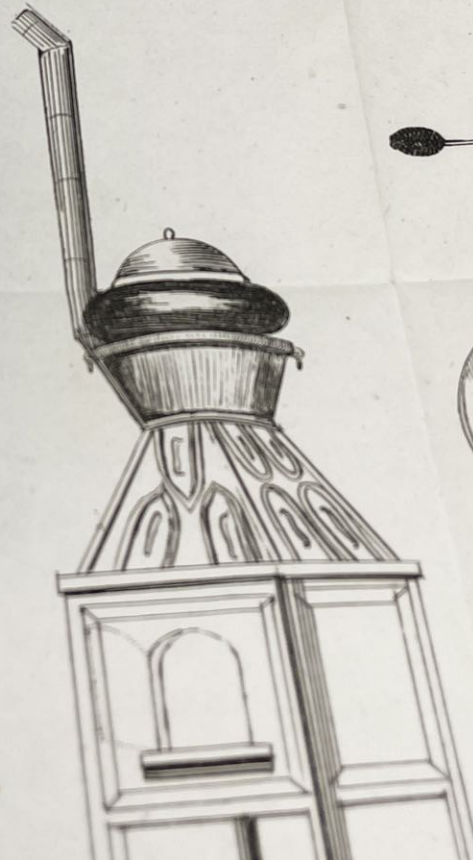
C. p. hachis.



Fourneau.



Tamis.



Inst^t pour cuire les Cotelettes.



Bouillon.

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

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

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

Roughly translated to:

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

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

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

In good condition.

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

On Cheese and Butter

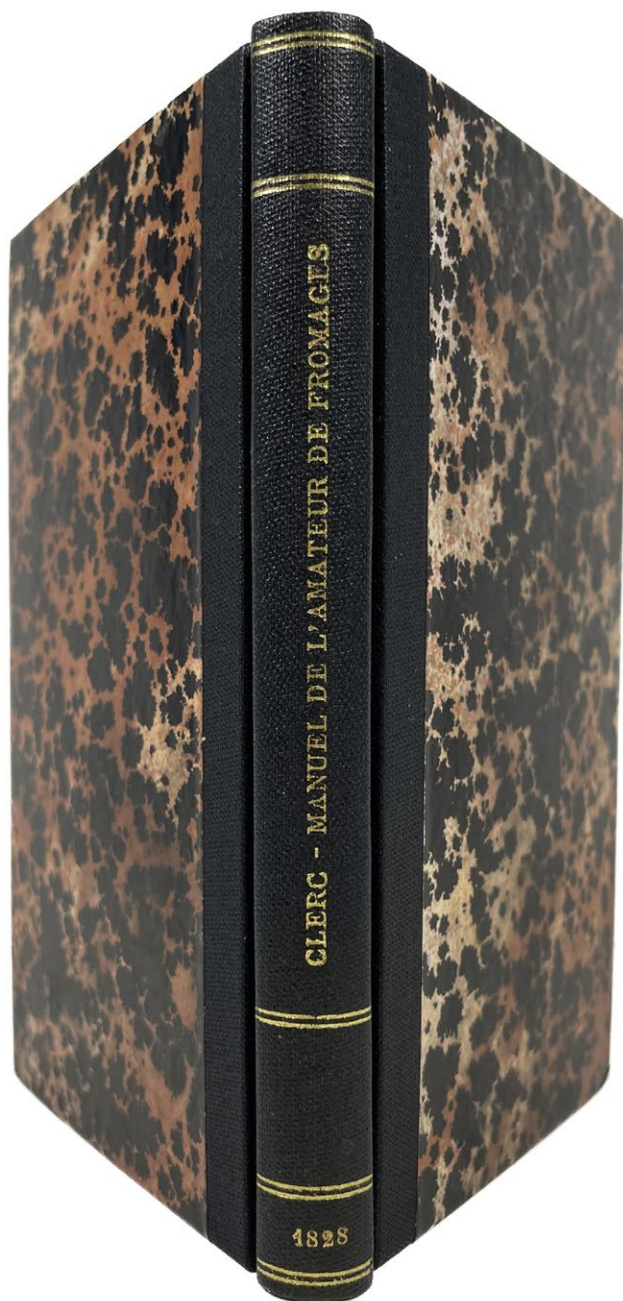
6. CLERC, M. [Louis]. Manuel de l'amateur de fromages et de beurre. Paris: Librairie Française et Étrangère, 1828.

12mo in 6s. Hand-colored folding engraved frontispiece. 108 pp. Quarter black cloth over red and black marbled boards by Laurenchet, title in gilt on spine, marbled edges, lightly foxed (heavier on the first few leaves). \$1000.00

The very rare FIRST EDITION of this instructional manual on how to make cheese and butter affordably. Although there is little known about Louis Clerc, from the title page, we learn that he was a doctor.

The first chapter centers around cheeses made from cow's milk such as Gruyère, Auvergne, Bresse, Parmesan, Gerardmer, Mersem, Brie, cream cheese, and Stilton. Chapter two covers cheeses made from sheep and goat's milk such as Roquefort, Montpellier, and cheeses from Mont-d'or and Bordeaux. Also included are the names of shops and their locations in Paris where the cheeses can be found.





In the section which covers the general concept of cheesemaking, the author discusses both plant-derived rennet and rennet that comes from the stomach lining of young ruminants such as calves, lambs, and kids. Rennet is an enzyme that helps to curdle milk which is the first part in the cheesemaking process.

The third chapter covers various aspects of making butter. The sections go from fresh butter, to methods for preserving butter, and then the medicinal and healthful properties of butter. There are two basic methods listed for preserving butter: either by cooking it and saving the solids (also known as clarifying), or by salting the butter.

C'est donc à la sé- paration de la matière caséuse du beurre frais que sont dus les chan- gements qu'il éprouve dans l'opération qui le convertit en beurre fondu; il se garde comme le beurre salé et peut remplacer l'huile dans les salades, l'axonge dans les fritures et le beurre frais dans les sauces blanches.

Roughly translated to:

It is therefore to the separation of the caseous matter from the fresh butter that are due the changes which it undergoes in the operation which converts it into melted butter; it keeps like salted butter and can replace oil in salads, axungia [a soft animal fat usually taken from the kidneys of geese or pigs] in fried foods and fresh butter in white sauces — p.95.

Clerc adds that during the cooking process, there is a by-product which he calls “gratin” that “children love with a passion.”

With a scene from a cheese shop on the hand-colored folding engraved frontispiece. Entitled “L’amateur de fromages,” it depicts a man pointing to his nose as he buys a wheel of cheese from a woman behind the counter.

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

¶ OCLC: New York Academy of Medicine and four locations outside of the United States.

*A Study of the Chestnut
With Recipes*

7. 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. \$1,500.00

The extremely rare Second Edition 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.

ur les châtaignes qui doivent être toujours mangées chaudes. Cette préparation est fort agréable.

Manière de glacer les Marrons.

On choisit une centaine de beaux marrons de Lyon ou d'Agen, on les fait cuire sous les cendres chaudes après les avoir incisés. Pendant ce tems, on clarifie une livre environ de sucre, qu'on fait cuire à perler, ensuite on pèle ses marrons, puis on les jette les uns après les autres dans le sucre, et on en retire aussitôt avec une cuillère les jeter dans l'eau fraîche, afin que le sucre qui les couvre se glace.

How to Find, Buy, and Eat Oysters

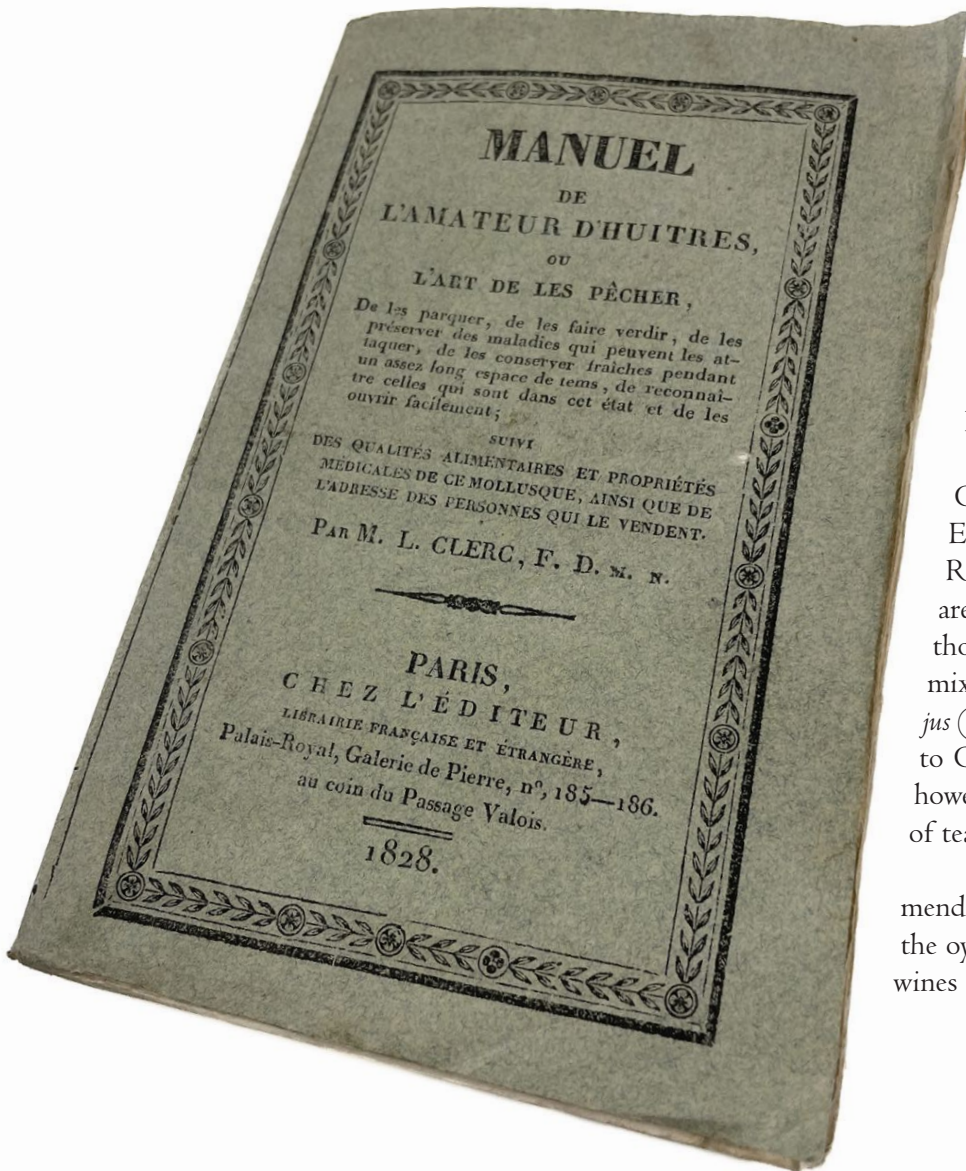
8. CLERC, M. [Louis]. *Manuel de l'amateur d'huitres ou l'art de les pêcher*. Paris: Librairie Française et Étrangère, 1828.

12mo. in 6s. Hand-colored engraved frontispiece. viii, [9]-73, [1 - blank], [1], 74-79, [1 - blank], viii pp. Original printed green wrappers, untrimmed. \$2000.00

The very rare FIRST EDITION of this work on oysters written by Dr. Louis Clerc. Included is the natural history of oysters, their varieties, and what creatures prey upon them; the proper time of year to harvest for oysters in the wild; oyster farming; the process by which one can cultivate "green" oysters for a particular flavor; diseases that oysters are prone to and the importance of keeping recently harvested wild oysters separate from farmed oysters until they have been vetted for their good health; how to keep oysters fresh when they must travel long distances; how to be able to discern whether an oyster is fresh or not; how to open oysters; and a chemical analysis of oysters.

Also included is a section on the gustatory qualities of oysters, in which Clerc guides the reader to all of the best known places in France and other parts of Europe to find high quality oysters. He also writes disparagingly about the ancient Romans and their propensity for overeating oysters. He opines that small oysters are generally best and that "true [oyster] lovers eat them without any additives." For those that want to add a little more flavor, they can season them with a *mignonette* (a mixture of minced shallots, pepper, and vinegar); a few drops of lemon juice; or a *verjus* (an intensely acidic juice made from green grapes or other acidic fruit). According to Clerc, two or three dozen oysters is a nice, moderate amount for a person to eat, however if one is feeling poorly from eating too many, usually drinking a light infusion of tea with lemon juice will cure the problem.

There is a brief section on pairing wine with oysters in which the author recommends sticking to wines with lower alcohol, as higher alcohol levels will tend to make the oyster rather tough. Overall, Clerc writes that white wine is best, and recommends wines from "Le Chablis, Le Bourgogne, et Le Champagne."



There is a section which covers the medicinal properties of oysters. Included in the vast array of afflictions and illnesses that oysters can cure are constipation, diarrhea, depression, jaundice, engorged intestines, and colds that won't go away. Oysters are also said to be a great stimulator of the appetite in that they give "tone to the fibers of the stomach." The author follows this section with a brief note about oyster shells and their possible medicinal uses, but finishes with the caveat that he has very little faith in the shells as medicine.

Finally, there is a section devoted to shopping for oysters. In a *nota* at the end, Clerc recommends three different merchants from which to buy oysters in Paris. Interestingly, all are women (names and addresses are provided). After the index, there is also a list of seventy-nine wine shops and restaurants where one can find *écaillères* (shuckers, i.e. places where raw oysters are being served).

With a hand-colored engraved frontispiece depicting a table where men are seated and having an oyster feast. In the foreground is a gentleman who is clearly enjoying the amorous effects of eating oysters and is caressing the only woman in the room. She seems to be enjoying the attention and is in the act of shucking an oyster. The title of the engraving is "Les amateurs d'huitres."

The final viii pages are a catalogue of books to be found at the Librairie Française et Étrangère.

In excellent condition. Preserved in a handsome marbled sleeve and slipcase in the style of the period by Laurenchet.

¶ OCLC: New York Academy of Medicine, University of Indiana, and two copies outside of the United States.

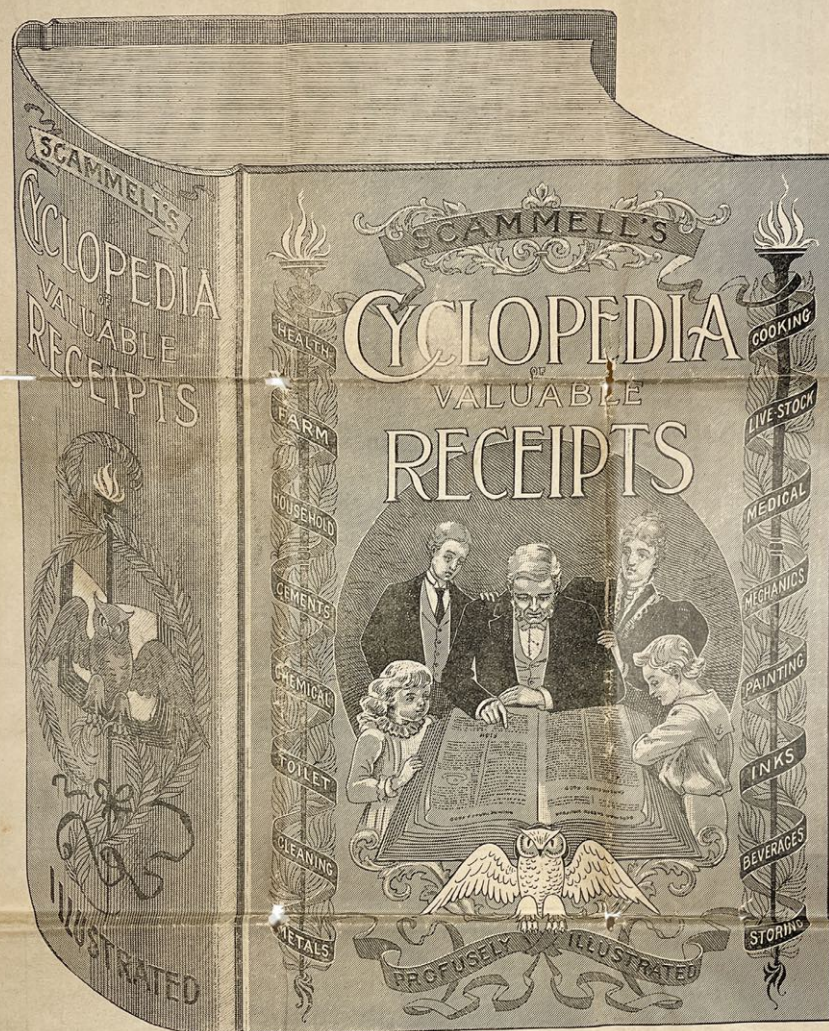


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For six years Mr. SCAMMELL labored towards this grand culmination of his life. He was no visionary literary theorist, but a publisher and a business man of over a quarter of a century experience, and of wide acquaintance with the labors of authorship, and his practical business brain formed the

HOW THE LABOR WAS PERFORMED.....

As he worked, his conception expanded into vast dimensions. A large force of assistants was employed to sort out, analyze, classify and arrange the immense mass of material which had been gathered from both Europe and America. A thorough system of classification of topics was adopted, so that those things relating to the same subject could, as far as

An Early Example of Cookbook
Publicity

9. (CULINARY EPHEMERA.) [Scammell, Henry B.] A marvel in book making! Largest receipt book in the world! St. Louis, Missouri: Planet Publishing Compa- ny, [c.1885-87].

When opened: 81.6cm x 24.3cm. One large wood engraved illustration, signs of having been folded, small holes at folds (affecting some text but sense still clear), browned. \$250.00

The UNRECORDED announcement of Henry B. Scammell's *Cyclopaedia of valuable receipts*, a collection of recipes for the "actual daily use and necessities of every man, woman and child in the world." This large advertisement sheet was probably a newspaper or magazine insert that was intended to be pulled out and unfolded and read. It includes a summary of each section of the book.

Part one is on health and chemistry and includes receipts for popular medicines; inks; explosives and fireworks; and perfumes. Part two is on domestic life and contains "the Processes by Which the Leading Foods of All Nations are Prepared." There are receipts on confectionery; cooking; preserving and pickling; and "liquid refreshments" (including cider, vinegar, malt tonics, *koumiss*, effervescing powders and medicinal liquors.) There are also helpful hints on running a household including "mental, moral and industrial training;" receipts for household cleaning agents; laundry tips; ample help in how to arrange one's home; how to deal with pests; and finally, a household miscellany.

Part three covers all aspects of farming, including agriculture; landscaping; dairy work; and animal husbandry. Part four has to do with "mechanical arts" such as building; wood-working; metal working; watchmaking; and painting. Part five is devoted to recreational activities such as gymnastics, field sports, water sports, and dancing.

Part six was written while the rest of the book had already been set to type:

It took several years of great research to find, arrange and edit the immense mass of matter and make the thousands of engravings to illustrate the myriads of processes in the foregoing main body of this great volume. The systematic analysis and classification of all receipts in the work under headings, thus brining all things on the same subjects together as they should be, is an extremely valuable feature unknown to other receipt books. While the stupendous collection was being set in type, hundreds upon hundreds more of most valuable receipts which had been sent for, kept coming in to the editor, too late to be classified. These then had to be arranged alphabetically in a final grand Sixth Division.

At the end of the announcement is an "agents wanted" ad for those desirous of the job of canvassing for sales.

¶ Not in OCLC.

Scammell's Cyclopedia of Valuable Receipts. A Book Worth Its Weight in Gold to Every Possessor. CONDENSED CONTENTS.

(The Contents of a Cyclopedia of 1,200 double column pages are too numerous to more than partially name here.)

At the foundation of all our life and action are the subtle and wonderful forces of **CHEMISTRY**; and the chief use of this great science to man is the preservation or restoration of his **HEALTH**. First in natural order will therefore be found

HEALTH AND CHEMISTRY—PART 1

POPULAR MEDICINES.—Receipts for Simple Home Remedies—Gargles for Bad Throats—Tonics for Everything—Catarrh Remedies—Cholera Mixtures—Cough Medicines—Remedies for Corns—Ointments—Lotions for Chaps—Pain Killers—Salves—Hair Dressings—Liniments—Sarsaparillas—Liver Regulators—Eye Waters—Toothache Drops—Cordials—Tooth Washes—Pile Cures—Secret Formulas Revealed for Compounding the Most Famous Patent Medicines—Etc., etc.

INKS.—The Largest and the Most Wonderful Variety of Practical Choice Selected Receipts for All Kinds of Ink Making Ever Gathered Together in Any Book Ever Published—Hundreds of Recipes for Writing Inks—78 Methods of Making Black Inks—Blue-Black Inks—All Kinds of Aniline Inks—Every Sort of Copying Inks—Ingredients for Making Ink Powders—Colored Inks, All Kinds—Iron Inks—Vegetable Inks—Mineral Inks—Water-Proof Inks—Transfer Inks—Vanishing Inks—Indelible Inks—Incorrodible Inks—Marking Inks—Secret and Invisible Inks—Copying Pad Inks—Horticultural Inks—Gold and Silver Inks—Gloss Inks—Ruling Inks, All Kinds—Stamping Inks—Indestructible Inks—India Inks, 9 Kinds—Japan Inks—Luminous Inks—Inks for Writing on Metals—Parchment Inks—Sympathetic Inks—White Inks—Copying Processes—How to Make a Hektograph—Multiplying Processes—Hektograph Sheets—Etc., etc.

EXPLOSIVES AND FIREWORKS.—Explosives, How Made, Such as Cartridges—Dynamite—Fulminates—Greek Fire—Gunpowders—Nitro-Glycerine—Perfusion Caps—Torpedoes—Etc., etc.—Complete Recipes for Making All Sorts of Fireworks, Such as Balloons—Butteries—Colored Fires—Blue Lights—Bomb Shells—Colored Flames—Electric Paper—Fire-Pots—Flyers—Saxons—Revolving Crackers—Chinese Fire—Grasshoppers—Gerbes—Golden Rain—Japanese Matches—Maroons—Mines—Pharaoh's Serpents or Eggs—Wheels—Quick-Matches—Rockets—Roman Candles—Showers—Silver Rain—Trail Stars—Squibs—Stars—Torpedoes—Priming Paper—Tourbillions—Pyrotechnics for Celebrations—Etc., etc.

MEDICAL AND SURGICAL.—The Symptoms, Discovery and Treatment, by Allopathic, Botanical (Herbs), and Homoeopathic Systems, of All Known Diseases—Surgery, or the Treatment of Accidents, Emergencies and Injuries of All Kinds—Amputations—Banding—Bleeding—Bruises—Burns—Cramps—Dislocations—Fractures—Freezing—Rupture—Sprains—Wounds—Poisoning—Etc., etc.—Diseases of Women and Children, a Whole Department by Itself—The Sick Room—Diet and Nursing—Etc., etc.

The reading matter and engravings illustrating the Health and Medical Departments, which have here been outlined, would alone make a large illustrated volume of 800 12mo or 8vo pages, if set in the common big fat type of most books.

Good Health insures good appetite; healthy, civilized man must now be fed, housed and clothed. Naturally there next follows, then,

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PRESERVING AND PICKLING.—Toothsome Delicacies of Every Sort—Canning Fruits and Vegetables—Jams—Jellies—Marmalades—Sweet Pickles—Sour Pickles—Preserves—Marketing—Serving Food—The Art of Carving Meats and Fowls—Table Arrangements—Decorations—Garnishing—Menus for Various Occasions—Explanation of French Names on Bills of Fare—Setting the Table—Etc., etc.

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HOME LIFE.—Servants—Care of Infants and Children—Exercise—Food—Nurses—Dress—Beauty—Cosmetics—Mineral Waters—Trial Treatises—Etc., etc.

*Planting Endemic Crops in Mexico
to Avert Famine*

10. (FAMINE in Mexico: corn.) El Conde de Galvez. La Junta de Ciudadanos que mandé formar en esta Capital...remedio de las necesidades y consecuencias que dimanar de la escasez de Semillas experimentada for la perdida de las cosechas. Mexico City: 1786.

Bifolium: 30cm x 21.3cm (folded). [1 - printed], [1 - blank], [2 - manuscript] pp. Unbound.
\$1200.00

A fine copy of the FIRST & ONLY EDITION of this UNRECORDED report on a meeting held with a board of citizens in Mexico City. Pages [3-4] include a letter in manuscript written by the Count of Galvez from 1786.

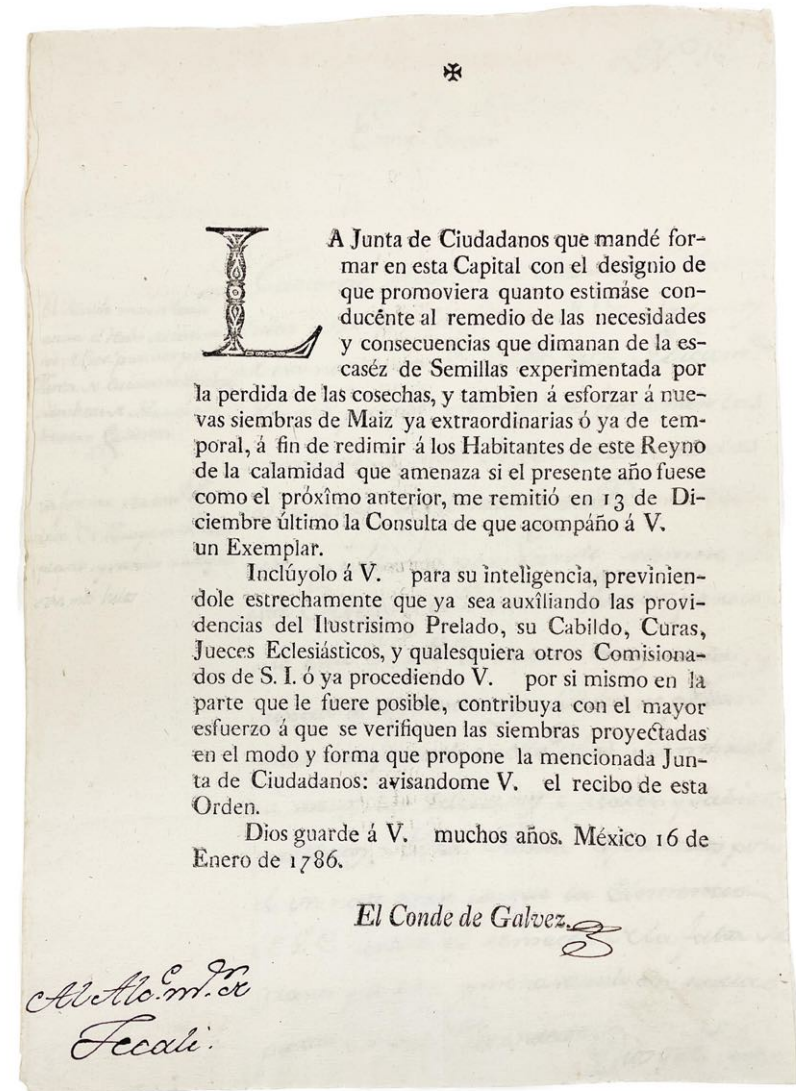
According to the report, there had been a major seed shortage the previous year due to the loss of crops. The citizens were asked to come up with a solution that would help to avert the consequences of seed scarcity and they recommended planting more corn. Bernardo Vicente de Gálvez y Madrid (1746-1786) was made Viceroy of New Spain in 1785. Prior to that year, Mexico had been experiencing drought conditions and with the great freeze in 1785 came crop failure and famine in 1786.¹

In the manuscript portion of this document, Galvez is writing to the mayor of Tecali which is a town in Puebla, Mexico. In the left margin of the letter is a notation which states that "the mayor of Tecali acknowledges the receipt of the testimony of professors requested by the citizens' board on corn planting in hot climates." The letter is dated 3 February, 1786, and signed Exmo. S. Vincci Conde de Galvez. It appears to be confirming that corn may be the only plant that can survive the extremes of heat and ice in Mexico.

In very good condition.

¶ No locations listed in OCLC (although the title does appear).

¹ For more information on the brief life of the Count of Galvez go to https://en.wikipedia.org/wiki/Bernardo_de_G%C3%A1lvez.



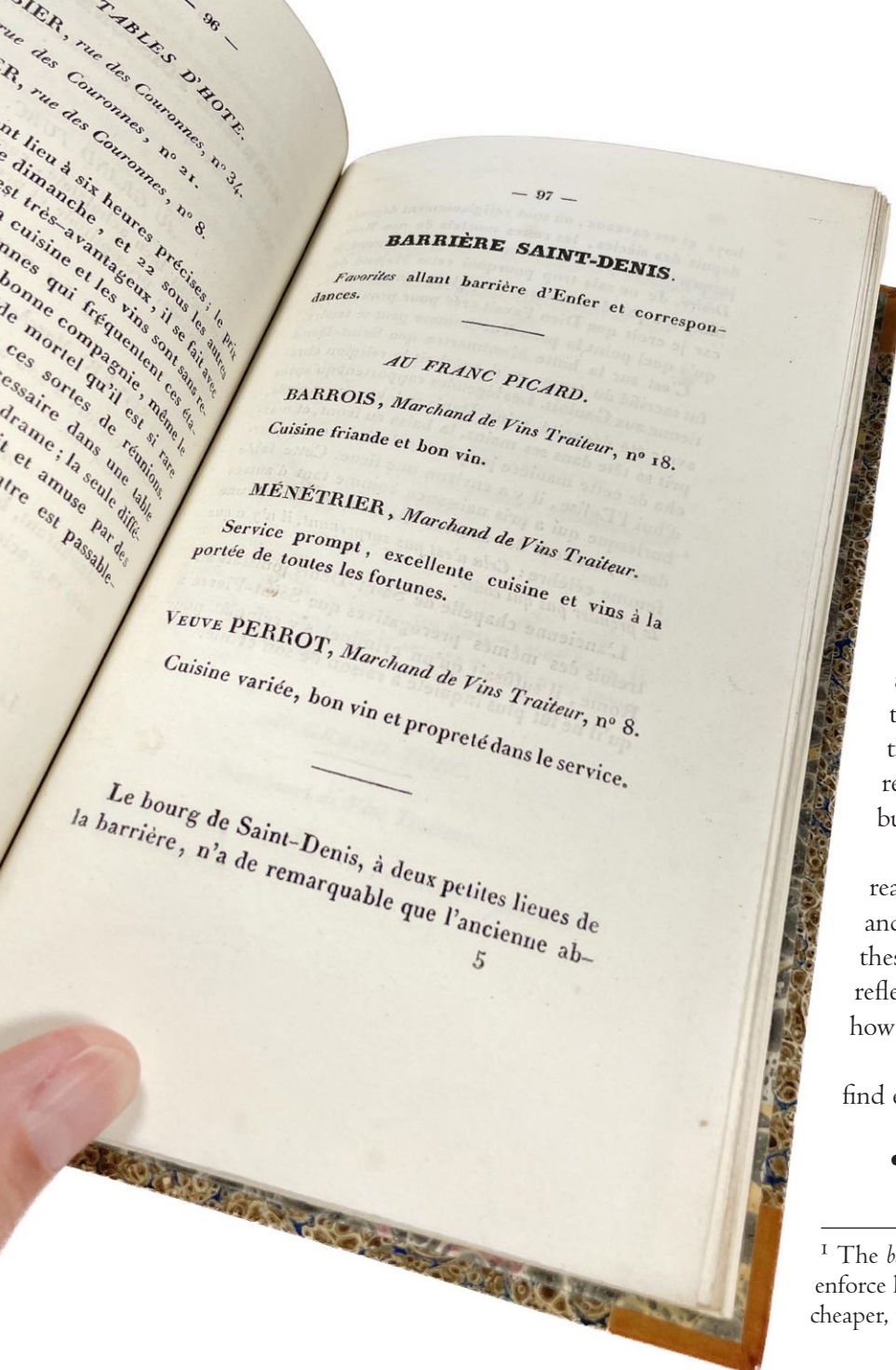
LA Junta de Ciudadanos que mandé formar en esta Capital con el designio de que promoviera quanto estimáse conducente al remedio de las necesidades y consecuencias que dimanar de la escasez de Semillas experimentada por la perdida de las cosechas, y tambien á esforzar á nuevas siembras de Maiz ya extraordinarias ó ya de temporal, á fin de redimir á los Habitantes de este Reyno de la calamidad que amenaza si el presente año fuese como el próximo anterior, me remitió en 13 de Diciembre último la Consulta de que acompaño á V. un Exemplar.

Inclúyolo á V. para su inteligencia, previniéndole estrechamente que ya sea auxiliando las providencias del Ilustrísimo Prelado, su Cabildo, Curas, Jueces Eclesiásticos, y qualesquiera otros Comisionados de S. I. ó ya procediendo V. por si mismo en la parte que le fuere posible, contribuya con el mayor esfuerzo á que se verifiquen las siembras proyectadas en el modo y forma que propone la mencionada Junta de Ciudadanos: avisandome V. el recibo de esta Orden.

Dios guarde á V. muchos años. México 16 de Enero de 1786.

El Conde de Galvez.

Allo. m. x
Tecali.



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

II. (FRENCH GASTRONOMY.) 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."¹

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."

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).

¹ 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.

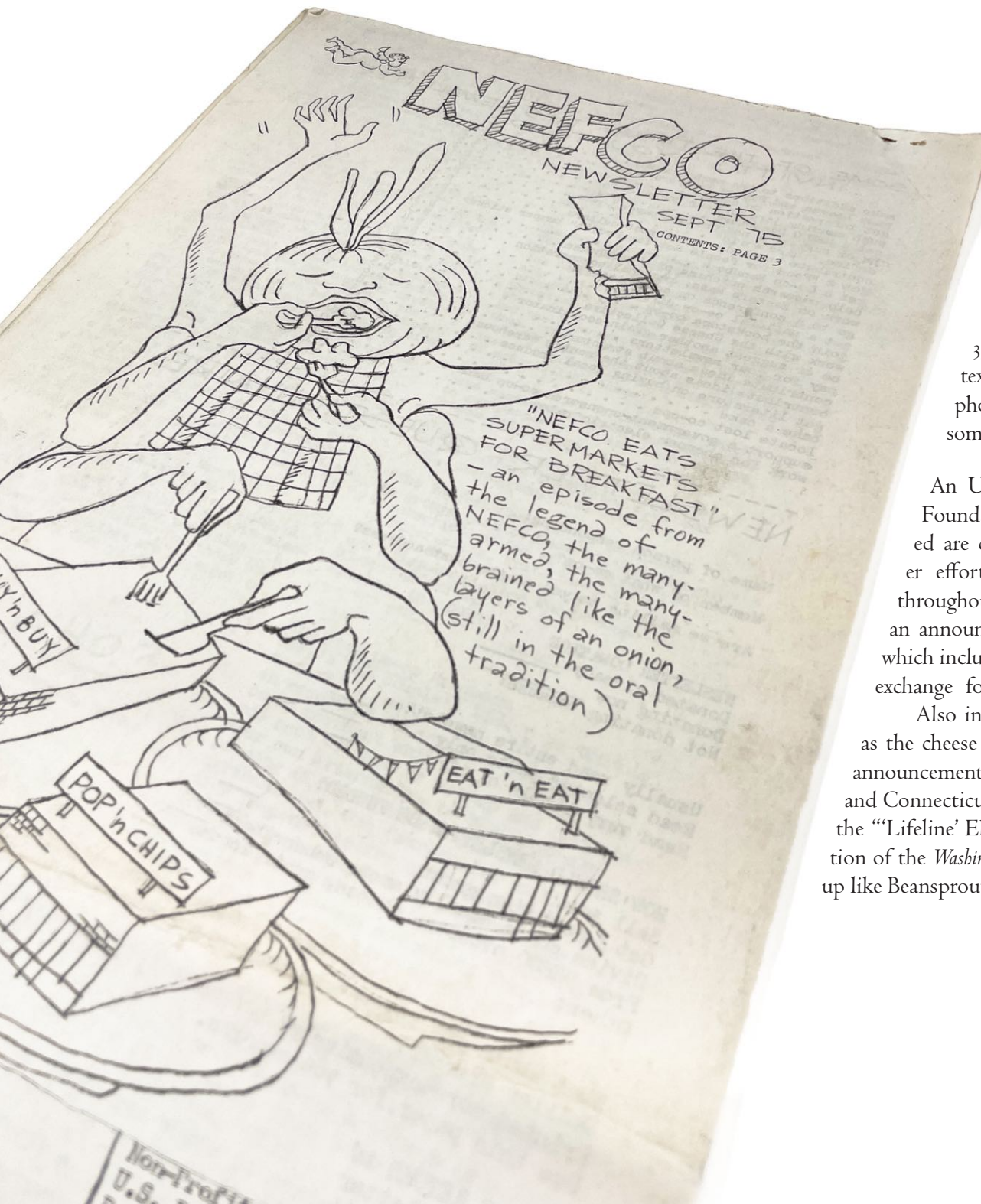
New England Food Cooperatives

12. (GASTRONOMY & economic precarity.) NEFCO newsletter. Allston, [MA]: New England Foundation for Co-operative Living, 1975.

35.6cm x 21.6cm. Many hand-drawn illustrations in the text. 4, [1], [1 - blank], 5-7, [1], 8-14, [1] pp. Staple bound photocopy, some rust at staple, pages one and two detached, some browning to pages 3-6. \$100.00

An UNRECORDED newsletter from the New England Foundation for Co-operative Living or "NEFCO." Included are communications about food co-op ventures and other efforts to establish alternative cooperative organizations throughout New England. The first entry in this newsletter is an announcement for the next meeting in Winooski, Vermont, which includes square dancing, and breakfast, lunch, and dinner in exchange for a \$2.50 donation.

Also in the newsletter are reports on various collectives such as the cheese collective and the grain collective. There are regional announcements from Vermont, Maine, Massachusetts, Rhode Island, and Connecticut as well as articles on the "National Co-op bank" and the "'Lifeline' Electric Rate." There is an article from the May 30 edition of the *Washington Post* titled "The New Food Cooperatives: Coming up like Beansprouts" that is transcribed onto page 12. Below is an excerpt:



The food coop may afford us the only road leading back toward the real tomato. The degeneration of the quality of our food has been slow enough to allow the chain stores and the manufacturers and extruders of near-food to educate our plates and stomachs to want, or at least not to regurgitate, industrial substitutes, but the tomato is a different story. It left us so quickly. It's just been in the last few years that they've changed a once noble, tasty, and nutritious vegetable into a color additive in our salads. — Nicholas Von Hoffman, *Washington Post*, 30 May, 1975.

There are recipes under the heading "LE'SEAT" which were compiled during a co-op feast in Rhode Island. Included are "curried rice salad;" "cockeyed carob cake;" "lightning cake;" and "quick upside-down cake."

"Born out of the ideas and philosophies of the 1960s counterculture, [food co-operatives of the 1960s and 1970s] were opened by young and idealistic members. They set up [the stores] to fit their beliefs in equality, not to follow their ...predecessors. Most of the new co-ops sold only whole, unrefined, and bulk foods. Their operating practices were diverse and experimental."¹

With a drawing on the verso of page 14 of a tomato-headed being with six arms cutting into and eating large department stores. The heading reads "NEFCO EATS SUPERMARKETS FOR BREAKFAST."

¶ Not in OCLC.

¹ For more history on food cooperatives go to: <https://www.grocery.coop/food-coops/history-of-co-ops>.

A New Film at AFSC

LOOKING FOR ORGANIC AMERICA

AN EXAMINATION OF AGRIBUSINESS AND THE ORGANIC ALTERNATIVE

Farmers and their work provide the style and setting of this film. But the issues and concerns dramatized speak to everyone. The highlights include wheat grown without herbicides and pesticides; mass production of cattle and chickens, and high-oil and machine technology in food production.

The film shows what organic farming as an alternative looks like, including family farms, barnyard eco-system, and in one case a processing plant for organic cheese. But most important it talks about the loss of quality in some of the food products from our "farm factories" and dangers from higher and higher use of chemical control of pests and chemical fertilization. It gives a credibility to organic farming in terms of nutritional quality (and benefits) of food, a way of restoring and conserving healthy soil, increased sophistication and methods, and an expanding market making organic farming financially feasible to farmers.

It is good for all who are interested and concerned about necessary trends in food production and agriculture, such as environmental groups, high school and college classes, food co-ops, community groups, etc. We recommend that a speaker or resource person go with it wherever possible... someone who is familiar with recent data on organic techniques, since it raises a lot of questions that you might want to explore more fully in discussion or study.

30 minutes, Color, Produced by Bullfrog Films Inc.

Rental for this film: \$10.00

Contact: Film Library
American Friends Service Committee
48 Inman Street
Cambridge, Massachusetts 02139
617-864-3150

Real Cheese news: The New York aged cheddar 1 1/2 pound blocks are very popular, though the price has risen once and will rise again soon. It's consistently sharp, tasty, and has a firm yet creamy texture, something we haven't seen since the Irish cheddar of last winter. Most imported cheeses have been rising steadily except for Swedish Fontina which went down 2%. We've started getting a new American cheese (blah!): it's creamier than Land-O-Lakes, has a cheddar taste, and it's 2¢ cheaper than Land-O-Lakes.

We have Cheese Collective meetings the third week of each month, alternating Wednesdays and Thursdays as meeting day. The next one is 17 September at Cheryl's house. If you want information on this

...of some contact with people in other regions possible inefficient duplication of resources. The answer may lie somewhere between - with strong regions closely tied together by a central coordinator to schedule joint truckloads of rice, etc. Here is the place for ideas from as many sources as possible which will help provide us with direction for the future.

Dave and Mark

HELP WANTED

NEFCO HAS A JOB OPENING FOR A PART-TIME GRAIN COORDINATOR

We are now recruiting applicants for

TAMALE PIE			
Yield: 100 servings 10 9x13 pans Baking Temperature: 375 degrees F Baking Time: 45 minutes			
10 Servings	Ingredients	Groceries (x 10)	Directions
2 pounds	Ground Beef	20 pounds	Brown ground beef, onion, and green pepper. Stir in tomato sauce, corn, olives, garlic, sugar, 1 teaspoon salt, chili powder, and pepper. Simmer for 20-25 minutes until thick. Add cheese, stir until melted, and turn into a greased 9x13 pan.
1 medium	Onion, chopped	10	
1 medium	Green Pepper, chopped	10	
1 can (29 oz.)	Tomato Sauce	10 cans	
2 cans (15 oz. each)	Whole Kernel Corn, drained	20 cans	
1 can	Ripe Olives, pitted & chopped	10 cans	
1 clove	Garlic, minced	10 cloves	
Dash	Pepper		
2 TBSP.	Sugar	1 1/4 cups	
1 tsp.	Salt	1/4 cup	
1 TBSP.	Chili Powder	1/2 cup	Mix cornmeal, 1/2 teaspoon salt, and cold water. Add melted margarine and mix well. Spoon over meat mixture.
12 ounces	American Cheese, shredded	8 pounds	
1 1/2 cups	Yellow Corn Meal	4 pounds + 9 oz.	
1/2 tsp.	Salt	5 tsp.	
1 quart	Water, chilled	2 1/2 gallons	
2 TBSP.	Margarine	3/4 pound	* Heat + stir until thickened

*Recipes Accompanied by a Meditation
on Gratitude*

13. (GASTRONOMY & economic precarity.) The banquet. Pierre, South Dakota. c.1987.

Oblong: 14.8cm x 21.6cm. One illustration on each of the five divider leaves. [58] ll. Original printed blue wrappers, comb-bound, printed beige leaves dividing each section. \$150.00

An UNRECORDED soup kitchen cookbook describing how to prepare and cook charitable meals for “those in need.” “The Banquet is love in action – an opportunity to provide a safe place where people can gather, receive nourishment, and a moment of caring.” Included is a basic rundown of how a regularly scheduled “Banquet” is organized, along with the location, average attendance (100 people), date, time, and roster of servers. This is followed by instructions on how to organize and prepare a meal so that there are no health-code violations.

The cookbook is divided into five sections: entrees, soups and salads, vegetables, breads, and desserts. Included are recipes for “Tamale Pie” (which has a short manuscript annotation); “Three Bean Salad;” “Mashed Potatoes;” “Corn Bread;” and “Chocolate Zucchini Cake.”

There are many quoted prayers and meditations printed along with the recipes, most of which are taken from the bible, but there are also quotes from the Arapaho Nation, Nikolai Berdyaev, Theodore Roosevelt, Albert Schweitzer, and Ralph Waldo Emerson.

The final leaf contains a blank form for the host to fill out.

In very good condition.

¶ Not in OCLC.

Vegetables as Medicine

14. (GASTRONOMY & medicine.) Dr. Strong's vegetable stomach pills. c. 1850-c.1870.

Broadside: 23.1cm x 15.1cm. Printed on thin bright yellow paper, double black border around two separate areas of text, light wear and rubbing, signs of having been folded four times, faint brown fingerprints. \$150.00

An extremely rare relic from the Bowery in New York City announcing a medicine made from vegetables that is a miracle cure for "dyspepsia in all its forms." The broadside is an exceptionally rare example of the ephemera printed around the use and distribution of popular medicine.

According to the leaflet, hundreds of people in New York who were at death's door were saved by this vegetable medicine and would be happy to attest to that fact. Dr. Strong's pills can cure consumption; dyspepsia; asthma; coughs, colds, and bronchitis; pains in the side, chest or stomach; indigestion; and distress from overeating. In cases of "female weaknesses and chronic diseases," the pills have "extraordinary strengthening powers.... They never fail of curing all those diseases so peculiar to the sex."

"ADVICE GIVEN FREE OF CHARGE" is advertised at the foot of the handout. The free advice from the doctor is available "at all times" at the principal office located at 85 1-2 Bowery, New York.

Although fragile, in remarkably good condition.

¶ OCLC: University of Rochester Medical Center and Library Company of Philadelphia.

DR. STRONG'S VEGETABLE STOMACH PILLS.

A SPECIFIC

FOR DYSPEPSIA, CONSUMPTION, COUGHS, CATARRH, BRONCHITIS, ASTHMA, AND ALL DISEASES ARISING FROM
A DISORGANIZED STATE OF THE STOMACH.

DYSPEPSIA IN ALL ITS FORMS

IS PERMANENTLY CURED BY THESE PILLS.

The efficacy of these Pills is unparalleled in the history of medicine; their virtue and power in healing and restoring the lungs to a healthy state, and removing all dyspeptic habits, is truly astonishing, and is the only remedy that can be relied upon for the safe, speedy, and permanent cure of those dread dis-

influence that this medicine imparts to the lungs is beyond comparison, the patient need take these Pills but a very few days to satisfy himself of their utility.

FOR DYSPEPSIA.—Take one Pill immediately after eating, continue this course until a cure is effected. The most aggravated cases of Dyspepsia, are within

Recipes and Advice for a Young Wife

15. GENLIS, Stéphanie Félicité du Crest, comtesse de. Manuel de la jeune femme. Guide complet de la maîtresse de maison. Paris: Charles-Béchet, c.1820s.

12 mo. Three engraved plates (including title page). 1 p.l., 391, [1 - blank] pp. Bound in a Romantic style binding by Laurenchet made of green half calf over marbled boards, spine gilt and blindstamped in five compartments, marbled endpapers, faint foxing throughout. \$1200.00

An unrecorded edition of this handbook by Madame la comtesse de Genlis, written to instruct *jeunes femmes de ménage* in the art of housekeeping. Despite its popularity, all recorded editions of this work survive in one or two copies only (all of which are in European libraries).

Although today a “jeune femme de ménage” usually translates to “housekeeper” or “maid,” this book is addressed to young wives. The work begins with instructions on how to assemble and care for different rooms in the house (with the husband’s rooms being the most important), including the dining room, the antechamber, and the salon. In the section for the *Chambre de Madame*, there is a 2-page description of how the wife should have a library of her own:

Une petite bibliothèque est sans doute un meuble qui n'est point superflu dans la chambre d'une femme; mais il faut que cette bibliothèque soit judicieusement composée, et que vous la visitiez dans vos loisirs. La vie la plus pure, la plus utilement occupée, a besoin de ces lumières de l'esprit développées dans quelques excellents ouvrages.

Roughly translated to:

A small bookcase is undoubtedly a piece of furniture which is not superfluous in a woman's room; but this library must be judiciously composed, and you must visit it at your leisure. The purest life, the most usefully occupied, needs these lights of the spirit developed in some excellent works.

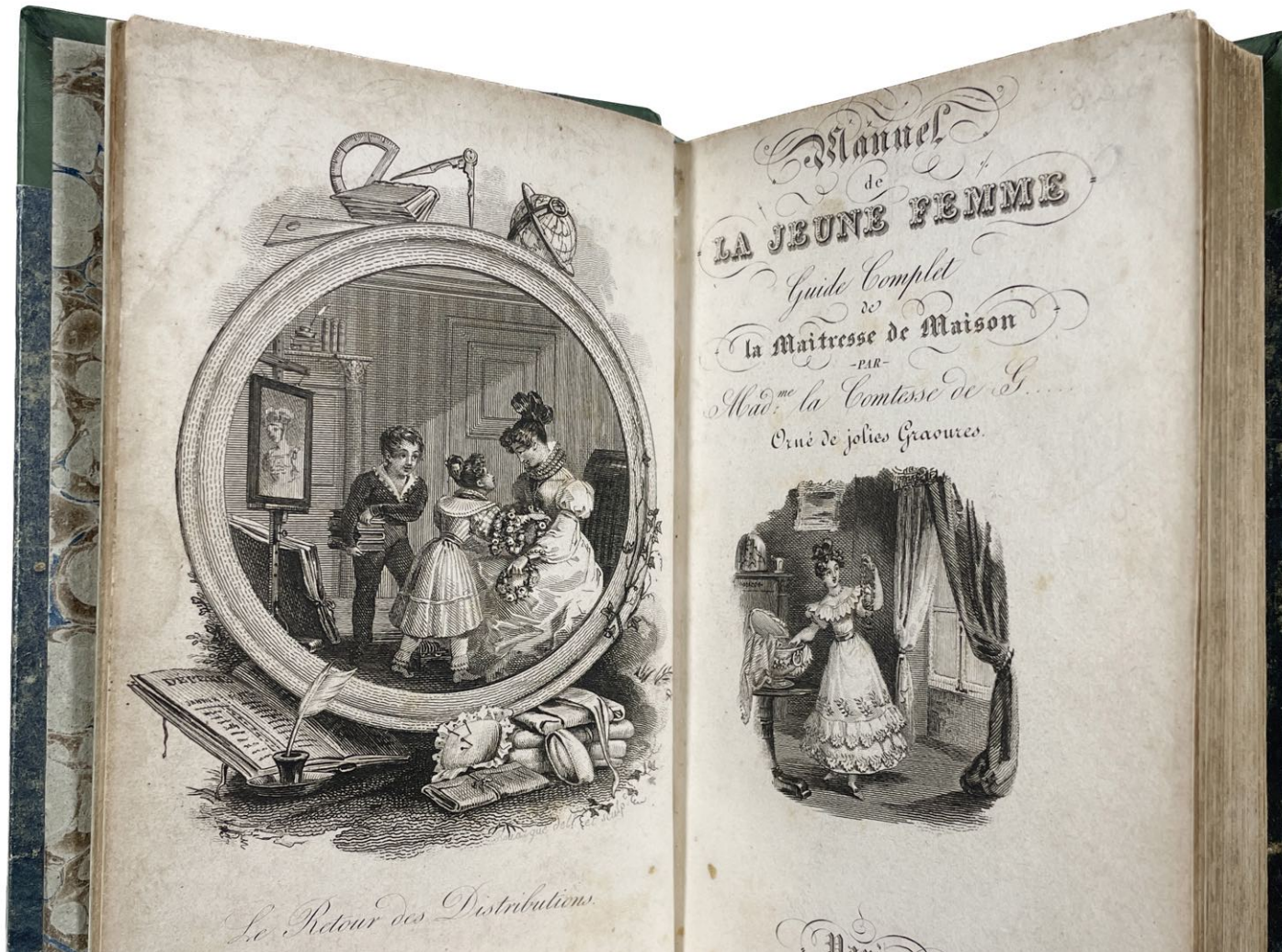
Genlis goes on to note that reading will help a woman with her elocution and conversation. She then lists ten works which a young woman needs to read (and reread) often. The final part of the house that is described is that of the *office* (pantry), where one stores jams, “started” liqueurs, groceries, cheeses, fruits, soap, and linens.



Much of the book is devoted to various aspects of the kitchen, from recipes to how to hire a cook to advice on shopping. Over 200 recipes are included as well as instructions for carving meats, advice on how to obtain various foodstuffs, and the names and addresses of the best bakers, grocers, *charcutiers*, chocolate makers, and *confiseurs* in Paris. Genlis notes that “Paris est le lieu de l’Europe où se trouvent les approvisionnement de la meilleur qualité” (Paris is the place in Europe where the supplies of the best quality are found) – p. 307.

The instructions on hiring domestic help indicate that this book is written for a smaller, although well-to-do family as they are expected to have at minimum a cook and a maid. Also indicative of the intended audience of this book is the fact that the cook is a woman. As noted by the culinary historian Henry Notaker, “Starting in the eighteenth century, many cookbooks were intended for middle-class households with fewer servants, where the kitchen was managed by a female cook with cook-maids to assist her.”¹ The basic description of the prospective cook is that she should be a

¹ Notaker. *History of cookbooks*, p. 192.



woman between the ages of 35 and 40; thoroughly familiar with good home cooking; be able to read, write, and count; and have basic sewing skills so that she can mend any linens that she uses.

There is also a section on how to seat dinner guests and the order in which dishes and wines should be served as well as a lengthy chapter on carving and plating. Carving should be done in a way that "is pleasing to the eye" and there are instructions for cutting up and serving beef; veal; roast lamb; wild boar; hare; chicken; turkey; goose; duck; pigeon; partridge; woodcock; hot pastries such as *tourtes* and *vol-au-vents*; *paté*; and melon. This is then followed by a two-page section on preparing and serving coffee.

Next is a discussion on how to entertain during the long winter evenings. The author recommends preparing everything beforehand and suggests serving simple cakes, brioche and jams, rum punch, and tea. There are also instructions on the care and cleaning of the home, including a lengthy discussion on the prime importance of keeping the kitchen and cookware immaculate.

The "Traité de la cuisine" section occupies more than half of the book. Genlis states that it was written for the purpose of enlightening the young wife in the ways of cooking – not so much so that she can prepare food – but so that she can converse intelligently with the cook and ask the right questions. The recipes are divided into the following sections: soups; rice; pasta; hot and cold *hors-d'oeuvres*; sauces; meat dishes including beef, veal, lamb, pig, and fowl; fish dishes including sturgeon, salmon, trout, sole, dab, plaice, ray, merlin, mackerel, mussels, pike, carp, ell, and barbel; vegetable dishes including potatoes, carrots, turnips, artichokes, asparagus, cabbage, green beans, white beans, peas, lentils, and fava beans; eggs including *beignets* and souffles; confitures; syrups; and ratafias.

PRÉPARATION DES ALIMENS.

Il est indispensable qu'une jeune femme sache comment se fait une bonne cuisine bourgeoise. Elle ne la fera point elle-même; mais alors elle pourra la commander.

Voici sur ce sujet un catalogue que je crois assez complet.

Des potages.

Qu Bonillon gras.

LES cuisiniers, les femmes cordons-rouges, font assez souvent de mauvais bonillon. La raison en est qu'ils en met-

There is also a section on home winemaking and tending to the cellar with the directive not to “entrust the keys of the cellar to [the] servants.” The author recommends keeping wines of good quality for the sake of good health and that it is better to have only one kind of wine than a variety of expensive and highly sought after wines. Genlis writes that the best ordinary wines come from “Mâcon, de Joigny, de Beaune, de Thoris, [and] de Beaugency.”

This is followed by a 25-page section on medical concerns. Included are directions for where to have surgery for a hernia; various remedies; a section on milk; common ailments; illness in children; dental care; and how to treat different types of inflammation. At the end of the book, Genlis reveals her broad understanding of gastronomy when discussing shopping in Paris: she recommends the pharmacist Bauve “who makes the chocolate so much praised by the witty author of *la Physiologie du goût*” (Brillat Savarin).

Madame la comtesse de Genlis (1746-1830) was a fascinating woman who was originally from Burgundy.² She was a prolific writer. After her husband was executed during the French Revolution, she was able to support herself and her family on her writing and by working as a governess.

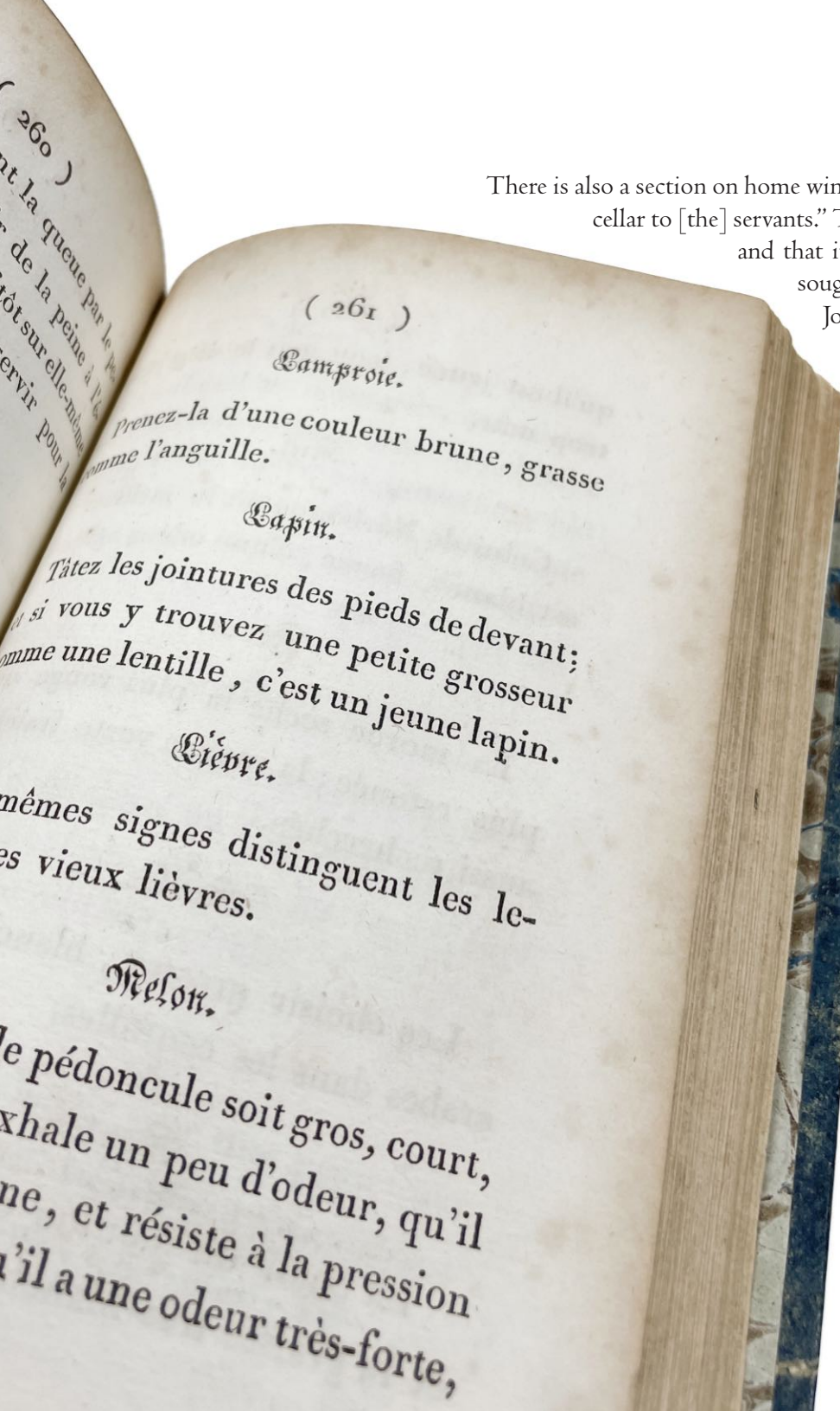
The publisher Charles-Béchet, Libraire Editeur operated from Quai des Augustins nos. 57 and 59 from 1818 to 1830 (according to the BnF catalogue).

The three lovely engravings (two of which are signed by Rouargue) depict a mom with her adolescent children (in front of a painting and holding books); tending to an infant in a bassinet; and serving guests at a *soirée*.

In good condition.

¶ Not in OCLC. OCLC does record editions from 1820, 1827, and 1829, and one undated edition listed as “1800s.” All are extremely rare: each survives in only one or two locations and none are located in the United States.

² For more on Genlis and her amazing life, see wikipedia.com.



*Seeds for a Kitchen Garden
& A Recipe for Ratafia*

16. GOFFRES. Catalogue des plantes de potager, pour la pharmacie et pour fourrages. Toulouse: Goffres, 1782.

12mo. in 6s. 36 pp. One title page woodcut vignette and one woodcut tailpiece. Contemporary marbled wrappers, stitched as issued, wrappers slightly worn and dog-eared, small piece of lower wrapper torn away, faint marginal dampstains to a few leaves, small hole to upper margin of the last several leaves (not affecting text), small hole (natural paper flaw) in lower margin of leaf C' (not affecting text). \$7500.00

An UNRECORDED seed catalogue, in original wrappers and stitched as issued. This is the extremely rare FIRST & ONLY EDITION of this guide to vegetable gardening. The first 9 pages cover the planting and care of the garden, organized month by month. This is followed by an extensive seed catalogue of culinary plants and a recipe for making *ratafia*. The seeds from nearly 150 different plants are offered and Goffres provides information regarding how each foodstuff is to be cultivated, in what part of the world it is eaten, and its qualities.

(10)
couche sous chassis, des Melons, qu'il faudra
replanter deux fois sous cloche ou chassis.
M A R S.

JUSQU'ICI la nature n'a fait que sortir de son engourdissement. Ne pourroit-on pas dire donc que dans le mois de Mars, elle est dans sa convalescence? En effet, les boutons de plusieurs plantes, commencent à s'épanouir; les fleurs de certains arbres annoncent, en ornant la surface de la terre, l'arrivée prochaine du printemps, saison sans contredit la plus agréable & la plus frappante de toute l'année. La végétation se fait sentir par-tout, tout s'anime, tout s'embellit.

Ce mois est celui où on répète sur de nouvelles couches les semences du mois précédent, soit pour l'usage, soit pour ramener le plant qui peut avoir manqué, ou pour y succéder. C'est pendant ce mois qu'on sème le plus de verdure, de racines & de légumes en pleine terre.

On peut donc semer l'Arroche, la Poirée, l'Oseille, la Carotte, le Panais, le Navet printanier, les différens Oignons, les Raves & Radis, un peu de Scorfonere & de Salsific; enfin des Epinards, du Cerfeuil, du Nazitord ou Cresson de jardin, de Coronope ou corne de cerf, des Capucines, du Pourpier doré, des

(11)
A V R I L.

LA nature, qui, dans le mois précédent, n'étoit que convalescente, se trouve dans le mois d'Avril dans un enjouement qu'il seroit difficile d'exprimer. Tout annonce dans ce mois la joie, les plaisirs. Il n'est point d'ame, soit végétative, sensible ou raisonnable, qui ne sente ses douces influences. Les plantes & les arbres se sentent rajeunir; les troupeaux, ci-devant engourdis, bondissent sur l'herbe naissante; les Rois, signols d'Arcadie (1) font entendre leurs voix, aussi désagréables que fastidieuses; l'Hirondelle timide, le chancre mélodieux & infatigable des forêts (2), & cet oiseau si connu sur-tout des D. . . . (3), annoncent par leurs chants répétés, l'arrivée prochaine de l'été. L'Homme même, cet être supérieur à tous les êtres sublimes, sent, dans la circulation de son sang, un je ne sai quoi qui le ravit, qui l'enlève.

C'est à ce mois qu'on peut semer sans crainte la Scorfonere, le Salsific, les Betteraves, si ces racines, semées précédemment, ont manqué en tout ou en partie; la Bette-carde ou Poirée à replanter en Cardes, les Cardons de Tours, les Cardes d'Espagne dans les terrains chauds, ou en petits pots sur couche; les Pois goulus, les Pois nains, les Fèves de Nice, les Epinards

si l'on n'a point de (6)
plantes jeunes & délicates en terre douce,
endée & bien exposée, & les lever en montes,
tant qu'il est possible, lorsqu'on veut les mettre
place.
Dans les terrains infectés de courtillieres (1),
aut semer en pois, caïsses ou terrines, tou-
les Graines dont on ne fait pas des semis
étendus.

Petits insectes, qu'on appelle communément le
chand.



(7)

T E M P S

*Les plus propres à semer les Graines
mentionnées dans ce Catalogue.*

D É C E M B R E.

LE mois de Décembre semble être l'effroi
de la nature. En effet, à ce mois, la sur-
face de la terre se trouve entièrement dépouillée
des ornemens, qui n'a guere la rendoient si ai-
mable & si enjouée à nos regards avides. Les
vignes sont dépouillées de leurs pampres verds;
les arbres, qui faisoient l'ornement des forêts
& des campagnes cultivées, semblent toucher à
leur fin. Rien ne donne le moindre signe de vie.
Enfin, il semble que tout présage, que tout
annonce une fin, une mort prochaine. Cepen-
dant au commencement de ce mois si triste & si
languissant, on peut semer sur couches des Ra-
dis blancs, & des Raves de Paris hâtives, de
petites salades, comme Laitues romaines, rou-
gettes ou de la passion, grosses rouges, du Cres-
son de jardin ou Nazitord pour fournitures, mê-
me des Concombres; mais la culture de tous
ces articles demande beaucoup de soin & de
surveillance, sur-tout dans un temps où on ne
peut donner aux plantes l'air si nécessaire à leur
végétation, sans introduire dans les endroits où
on les tient en serre, un froid humide, qui con-
trarie beaucoup la température artificielle des

From the title page we learn that Goffres was a *marchand grainier* (seed merchant) whose shop was located in front of the large Carmelite church in Toulouse. (You could identify which place was his by locating the sign of the dove – perhaps the same bird that is depicted on the title page.) The only other known Goffres catalogue survives in a single example in Toulouse and is 4 leaves long.

In Goffres' *AVIS* for this work, he writes that his seeds do not degenerate easily as he only sells seeds that have been gathered from their native lands. As further proof, he cites the origin of nearly every seed on his list. For example, the asparagus seeds are from Holland; basil from Italy; balm from Peru; celery from Spain; beets from Castelnaudary (France); cauliflower from England; chicory from Portugal; leeks from Germany; regular melon seeds are from Turkey but winter melons seeds are from Barcelona; cauliflower from the Levant (Middle East); red cabbage from Strasbourg; kohlrabi from Siam (Thailand); broccoli from Malta; and turnips from Belleville (northeast Paris).

At the end of the publication, Goffres provides a recipe for an herb and spice *ratafia* that can be made from the seeds offered in the catalogue :

On prend de la graine d'Anis, d'Anet, de Carvi, de Coriandre, de Carotte jaune musquée & de Fenouil de Florence, de chacun une once, avec deux gros d'Angélique de Boheme. On met le tout dans une bouteille de verre, ou dans un cruche avec un péga d'eau de vie, qu'on laisse infuser pendant quinze jours en été, & pendant trois semaines en hyver. On doit avoir soin de remuer tous les jours la bouteille, pour empêcher la liqueur de se graisser, & de l'exposer au soleil s'il est possible. Ensuite on passe l'infusion à la chausse ou manche, dans laquelle on jette de six à huit onces de sucre par péga, fondu dans un ucheau d'eau. Si on trouve que cette quantité de sucre n'est pas suffisante, on en met un peu plus, suivant le goût d'un chacun: ensuite on repasse le tout à la manche. Je fournis ces Graines fraîches & de la meilleure qualité, criblées, mêlées & toutes prêtes à infuser.

Roughly translated to:

We take one ounce each of Anise Seed, Dill, Caraway, Coriander, Yellow Musk Carrot & Florence Fennel, with two large Bohemian Angelica. We put everything in a glass bottle, or in a jug with a péga¹ of eau-de-vie, which we let infuse for fifteen days in summer, and for three weeks in winter. Care must be taken to shake the bottle every day, to prevent the liquor from getting oily, and to expose it to the sun if possible. Then we pass the infusion through a sieve, in which we add six to eight ounces of sugar per péga, melted in hot water. If we find that this quantity of sugar is not sufficient, we put a little more, according to the taste of each one: then we pass the whole thing through a sieve. I provide these Seeds fresh & of the best quality, screened, blended & all ready to infuse.

Although the bulk of the catalogue is concerned with vegetable garden cultivation and seeds, there is also a short section at the end for seeds for the pharmacist and for plants to feed livestock, all of which are also available at Goffres' store in Toulouse.

A remarkable survival for such a practical guide. There are a few contemporary manuscript text corrections such as in the case of a red eggplant from Italy that is described as long, but is corrected to say "round."

In good condition.

¶ Not in OCLC.

¹ A péga was a pre-Revolutionary measurement of volume in Toulouse that equalled approximately 3.2 liters.





*18th Century Wine Improvements
In Lombardy*

**17. LANDI, Eraclio. Dissertazione sopra il quesito se vi
siano mezzi opportuni di migliorare I vini manto-
vani. Mantova: Alberto Pazzoni, 1781.**

Large 8vo. Woodcut device on title page. 74 pp. Green marbled stiff wrappers.
\$4500.00

The very rare FIRST & ONLY EDITION of Eraclio Landi's study of the wines of Mantua (in Lombardy, in the north of Italy). Adopting scientific criteria and referring in particular to wine's chemistry, Landi carefully describes the various wines of Mantua: its characteristics, its quality, the fermentation process used, as well as the market for the wines. Included is a description of fourteen different grapes that can be cultivated in this region of Italy. There is also a section on how to conserve the wines and to transport and export them by sea.

The work was written for presentation to the Reale Accademia di Scienze, e Belle Lettere di Mantova, an academic society which was founded by Maria Teresa, Empress of Austria, in 1768. Landi was a Franciscan from Siena who was appointed by the Austrian government to be the royal agrarian inspector in Milan and the surrounding area.

A very good, large-margined copy. With the initials "G M" on the lower board.

¶ B.I.N.G. 1077; OCLC: University of California (Davis) and two locations outside of the United States; Hennsler p. 413; Sormani, *Opera di enologia*, pp. 70-71 "Raro."

How to be a Proper Limonadier

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

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

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

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

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

De l'origine du Cacao et de ses propriétés.

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

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

L'ART
DU
LIMONADIER,
AVEC

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

PAR F. LEBLOND.

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

AN XI (1803.)



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

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

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

In good condition.

¶ Vicaire: col. 506. Not in OCLC.

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

*From a Pea & Meat Soup Recipe for the "Industrious Poor"
to an "American Cure" served in Sassafras Tea*

19. (MANUSCRIPT: English cookery & medicinal remedies.) 18th century.

Oblong: 7.5cm x 20.2cm. 4 p.l., 5, 7-20, [1], 23-31, 33, [1 - blank], [35], 36-44, 46-56, 58, [7] ll. Contemporary vellum, double blind fillet around edges, wear to gutter, paper slightly browned at outer margins, one leaf almost detached, signs of one leaf excised. \$7750.00

AN INTERESTING COLLECTION of nearly 100 manuscript recipes, bound in an unusual oblong vellum binding, the type that is usually found on carving books from the 17th and 18th centuries. Three different names appear on the verso of the first leaf: "Mrs Fordham No.13 Saint Ann Place, Commercial Road, Limehouse [London];" "Mrs Johnson, no.22 Hanable row, London;" and "Mrs Partridge" with the note "to be left at the Universal Office Regent Circus till called for."

The second leaf contains a series of names and dates for the Peachey family. At the foot of the page it is explained that these are the "Sons & Daughters of Rich & Elizabeth Peachey Born 14 Octob. 1736 and the 2 Jan 1736." Of the eight children named, the first two were twins and six of the children survived. The birth (and death, when young) dates of the children range from 1759 to 1774.

All of the recipes are written in legible hands and they include directions for making "Donut Cakes;" "Soda Scone's;" "Mince Pies;" "To Rost a Pigg;" "To Bake Maycrill;" "To Pot Cheese;" "To Pickle Small Onions;" "Pickle Walnuts;" "A la mode Beeff;" "To Make Shrub;" "Orringe Wine;" "White Mead" (to which one may add a sliced lemon "if you plase"); "To make Stale Beer Mild;" "To make Bitters;" "Spruce Beer;" and "Rice Cakes."



Among the medicinal receipts is "The famous American Cure, for the Rheumatism" which is made of garlic and gum ammoniac and is to be drunk with a very strong sassafras tea. There are several recommendations for ready-made tinctures with notes on how effective they are, where the tinctures can be bought, and for how much. On the verso of leaf 55, is written "Clarke of Swafham told me

that Reynolds Specific drops cured him of gout & Rheumatism after he had paid to Norton 40£...may be had at Rogemer Newmarket." (Swaffham is in Norfolk and Newmarket is in Suffolk; they are about 35 miles apart and northeast from London.) There is a simple remedy for bee sting which is to apply a slice of onion that has been salted to the wound. There are also several Christian incantations and charms against illness. At about 3/4 of the way through the manuscript is a recipe "For Cancerou's Houmowr's" that is dated July 23, 1762.

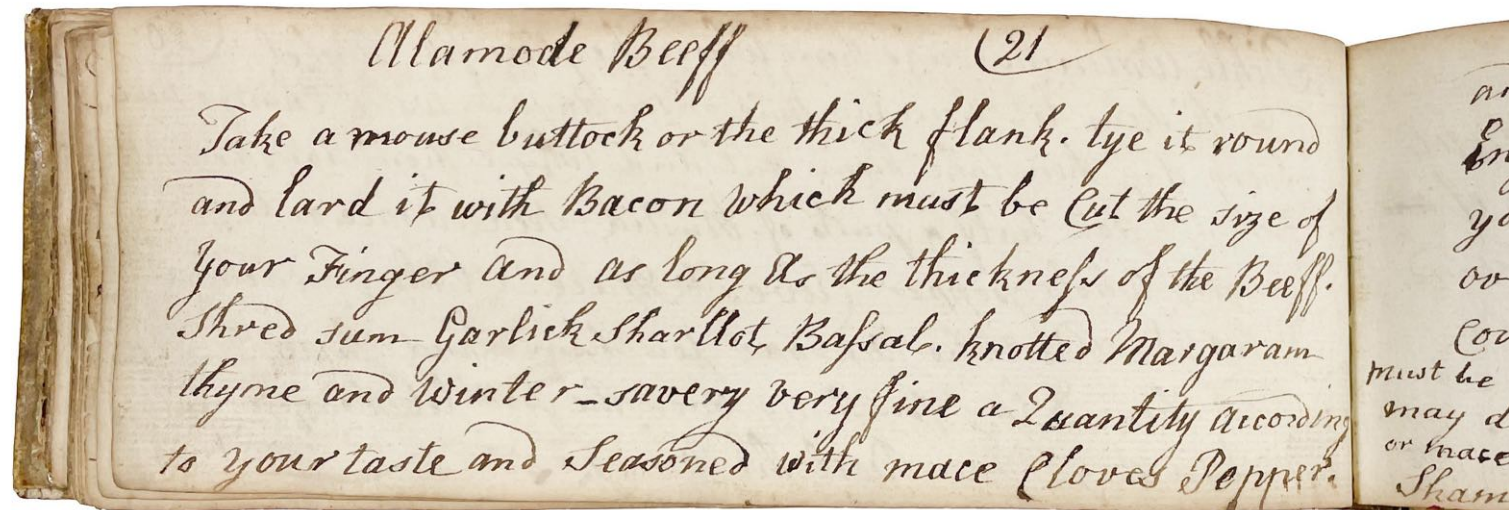
There are occasional commentaries on the recipes. In a receipt for "Green Gooseberry Wine" from Mrs. Richard Gardiner, the author notes that adding a little brandy and an extra half pound of sugar is an improvement on the original recipe. At the end of the recipe for "Pan Cake Puding" our anonymous author has written "tis a very Cheap & Acceptable Puding, being less offensive to the Stomack then fry'd." In the recipe for "pretty Crust for Tarts," the author opines that "it keeps Crisper and longer then Crust for most Pies." There is a recipe that may be reflective of the author's own financial status: "For Industrious Poor. A Comfortable Meal for Six Person's."

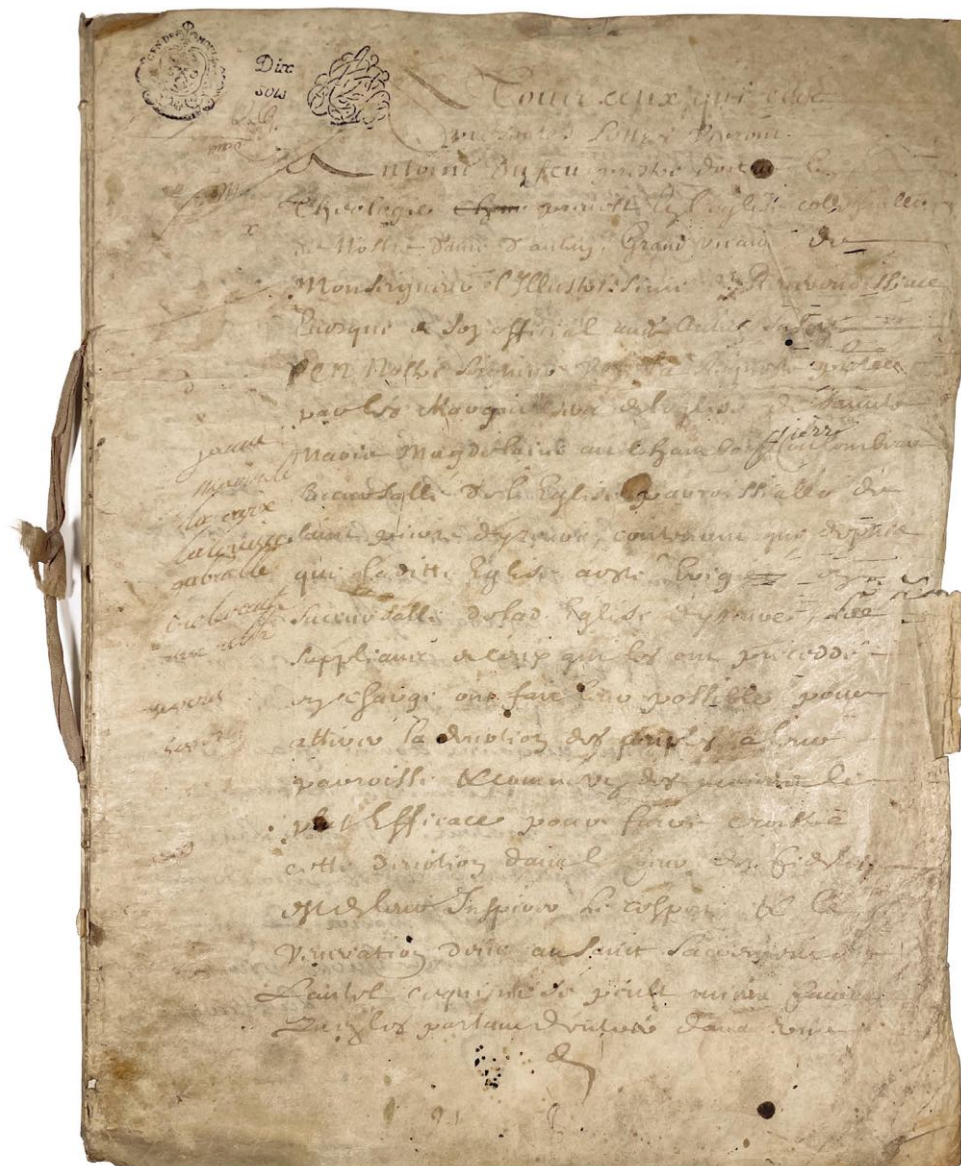
Take a Gallon of Water, half a pint of Split-Pase. A pound of Lean-Beeff cut in pieces. Six Potatoes, two Onyon's, two Ounces of Rice, With some pepper & salt — Put the Whole into a Pot and Bake it Well in An Oven

Among the attributions for the recipes appear the names of Emma Gardiner, Mrs. Levet, Mrs. Jennings, and Mrs. Partridge.

With a contemporary index squeezed into a few of the preliminary leaves. At the bottom of one is written "Turn O'ver the Alfabate is Continued." On recto of the first leaf is a curious note: "The Surip of Squills" and occasionally there are a few small later notations in pink ink.

Other than the one excised leaf, the manuscript appears to be complete. The irregularity in pagination and foliation is due to errors in numbering. In good condition.





With Many Offal Recipes

20. (MANUSCRIPT: French cookery.) 18th century.

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

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

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

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

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

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

In good condition.

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

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

Carotte au gras pour mettre
sous de la viande

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

ou prend 2
veau en b...

Absolutely Lovely

21. (MANUSCRIPT: French medical, art, & cookery receipts.) *Receuil de remedes*. 18th century.

18cm x 12.5cm. [3] p.l., 250, [2], 252-306, [5] pp. (40 pp. of which are blank except for their page numbers). Contemporary red morocco, decorative gilt border on boards, spine richly gilt, edges of boards with single gilt fillet, blue silk endpapers, gilt dentelles, gilt edges (lower edge gilt and marbled).
\$7500.00

A STUNNINGLY BEAUTIFUL EARLY 18TH-CENTURY FRENCH COOKERY & MEDICINAL MANUSCRIPT written primarily in one legible hand and bound in contemporary gilt red morocco.

The illustrated section pages are particularly spectacular. They divide the manuscript into three subjects: “*Receuil de Remedes*,” “*Recettes pour Vernis et Couleurs*,” and “*Recettes pour l’Office*.” The first is drawn with a border of flowers, ivy, animals, birds, and a cherub at the top. The second, for “*Recettes pour Vernis et Couleurs*,” shows a moth at the top above a tied ribbon held by two cherubs, with a border of ribbons and flowers, two birds at the bottom. The third and final divider is for the “*Recettes pour l’Office*.” The drawing depicts a heart made of flowers, large imaginary butterflies at the corners of the page, and an ornate flower pot, out of which the floral vines emerge, at the bottom of the page. The drawings are unsigned, but are clearly the work of an experienced artist.

Many of the recipes – whether they relate to medicine or gastronomy – come with a provenance and their effectiveness is attested by testimonials. Of the 218 recipes preserved in the manuscript, 133 are for medicinal receipts, 35 are for art materials; and 50 are culinary. The only date that appears is for a recipe for a medicinal oil that is dated 1704 (bottom of page 149).





RECETTES

Pour

L'office.



Among the medicinal receipts in the “Receuil de Remedes” section are remedies for bile; cholic; dysentery; chest pain; fever; heavy blood flow; sore throat; gangrene; gout; kidney stones; hemorrhoids; dropsy (the swelling of soft tissue due to excess of water in the body); jaundice; paralysis; pleurisy (an inflammation of the tissues surrounding the lungs); rheumatism; sciatica; smallpox; and burns & abrasions.

The directions for making art supplies are contained in the “Recettes pour Vernis et Couleurs” section. Some of the recipes included are those for making Chinese varnish; red varnish; *Vernis de Martin*; how to color bricks; *Vernis a l'Esprit de Vin*; how to give an object the look of bronze; and how to marble surfaces. Many of the 35 recipes specify the country from which the recipe originated.

Included in the culinary recipes in the “Recettes pour l'Office” section are instructions for making *craquelin* (a cookie-like dough that can be placed on top of a pastry and then baked to give the surface a crackled top); macaroons; *oeufs a la neige* (meringues floating on a bed of custard); *Gateau de Savoye*; currant syrup; strawberry syrup; different *ratafias*; different lamb, ham, chicken and beef dishes; how to eat walnuts during the winter; and several vinegar recipes.

Some of the culinary recipes are in a second, slightly later hand. A few originate from the seaside village of Hyères (near to the Spanish border) and others are attributed (e.g. to Mademoiselle Vernon, Madame Pousui, M. Lepay, and M. Renaud). Recipes include those for various preserves; a recipe for Irish sea moss jelly (a thickening agent for food); vinegar; a few syrups; a recipe for biscuits; and a recipe for a quinine wine.

With the woodcut bookplate of Le Rouge, which includes the French revolutionary emblems of the Phrygian cap and the Gallic rooster.

In very good condition.

vous faites de mesme pour les
compotes, de prunes, d'abricots
de perches et de nourelles, ou que
vous faites ~~blanchir les fruits~~

cresme veloutée

prenez un demitier de lait et
un de bonne cresme douce et
nouvelle que vous merlez, vous
y mettez un peu de canche et
de coriandre et un morceau de
sucre, vous mettez cela sur le
feu et le remuez jusques a ce
qu'il soit bien chaud et puis vous
l'ortez et le passez dans un
plat, vous y jettrez un peu d'eau
de fleur d'orange et y delaierez
un peu de plevre, puis vous
le laissez jusques a ce qu'il soit mis
a se pour le servir

Written by a Friend to Famous French
18th-century Apothecaries

22. (MANUSCRIPT: French medicinal and culinary re-
ceipts.) c.1730-c.1780.

18.7cm x 11.5cm. [100] pp. of manuscript (including the verso of the upper free endpaper) followed by [118] blank leaves. Contemporary richly gilt morocco, spine richly gilt, edges of boards in gilt roll pattern, gilt dentelles, bronzed floral Dutch endpapers, gilt edges, dampstaining to the endpapers, possibly an early *remboitage* (see below). \$4500.00

A COMPELLING MANUSCRIPT, bound in a lovely binding, and written by at least three successive owners roughly between 1730 and 1780. Although the authors are anonymous, they were close to famous pharmacists of the time and their recipes capture the diverse responsibilities of the apothecaries of the time.

Of the 60 recipes included, 41 are medicinal and 19 are culinary. Included in the culinary receipts are several *ratafias*; a cherry compote with *eau-de-vie*; "cresme veloutée" (a sweet cream dessert with cinnamon and coriander); *crème brûlée*; marzipan; currant syrup; preserved apricots; and a *marmelade de fleurs d'oranges* (marmalade of orange flowers).

Among the medicinal receipts are remedies for indigestion; rheumatism; hot red eyes; fever; sore throat (attributed to Mr. Morand); kidney stones (attributed to M.^{lle} Jeane Stephens); and many remedies for afflictions of the chest. Below the remedy "Pour les fievers intermitante sur tout accompagnées de douleurs de tete et chaleur d'urine" (for intermittent fevers accompanied by headache and hot urine), one of the later hands notes that it would be a good idea to consult a letter written by Dr. Francisco Selva on the subject of women's illnesses that is to be found in a catalogue from 1779. In that same hand, after a remedy for dysentery,

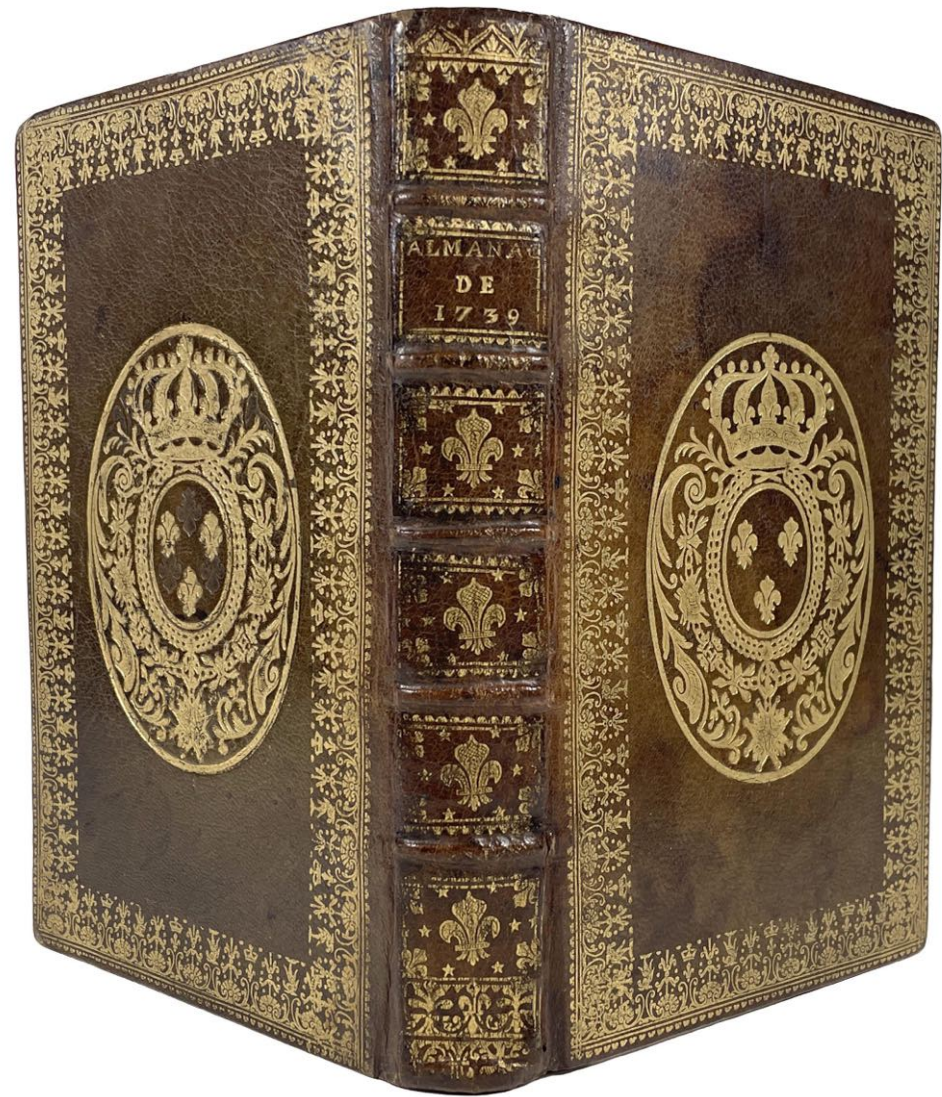
“T” writes “Un paysan du Village de Kjsoc près Lesnevers En Basse Bretagne a guérie plusieurs personnes avec Le remède suivant qu’il a Composé devant moi” (a peasant from the Village of Kjsoc near Lesnevers in Lower Brittany cured several people with the following remedy that he composed in front of me). This note is dated 20 August, 1780.

A note on the verso of the upper free endpaper reads: “Je tiens presque tous les remedes qui sont dans ce livres du grand Mr Grosse et quleques uns de Mr Boulduc mes bons amis” (I got almost all of the remedies that are in this book from the great Mr. Grosse and some from Mr. Boulduc, my good friends). The Boulducs were a famous French apothecary family of the 17th and 18th century. Gilles-François Boulduc (1675-1741) was a well-known French pharmacist and chemist as well as a member of the apothecaries’ guild. Jean Grosse was a chemist of German origin and a member of the Academy of Sciences who arrived in France towards the end of the reign of Louis XIV. When in Paris, he frequented the laboratory and the dispensary of Simon and Gilles-François Boulduc. Grosse died in 1744.

With the bookplate of Ludovic-Damas Froissart (1925-2018), an avid collector of works from France, with a focus on those from Nord-Pas-de-Calais, Picardy, Brittany and Maine.¹

A lovely copy in a beautiful contemporary binding with the coat of arms of Louis XV emblazoned in gilt on the upper board and with bronzed floral Dutch endpapers. On the spine, “Almanac de 1739” is stamped in gilt in the second compartment. It is likely that this fancy almanac binding was reused in the 18th century to protect the current manuscript. (That is, this binding may be an early *remboîtage*.) All markings indicate that this was if not the manuscript’s first binding, then, at the least, it was attached to the manuscript at a very early date.

In very good condition.



¹ For more information on Ludovic-Damas Froissart’s collection go to <https://francearchives.gouv.fr/findingaid/9826ce4d45e50a755efe2564751117084cab25d6>. We traced his bookplate via <https://bibale.irht.cnrs.fr/59073>.

*A French American Revolutionary War Hero
Plans a Banquet*

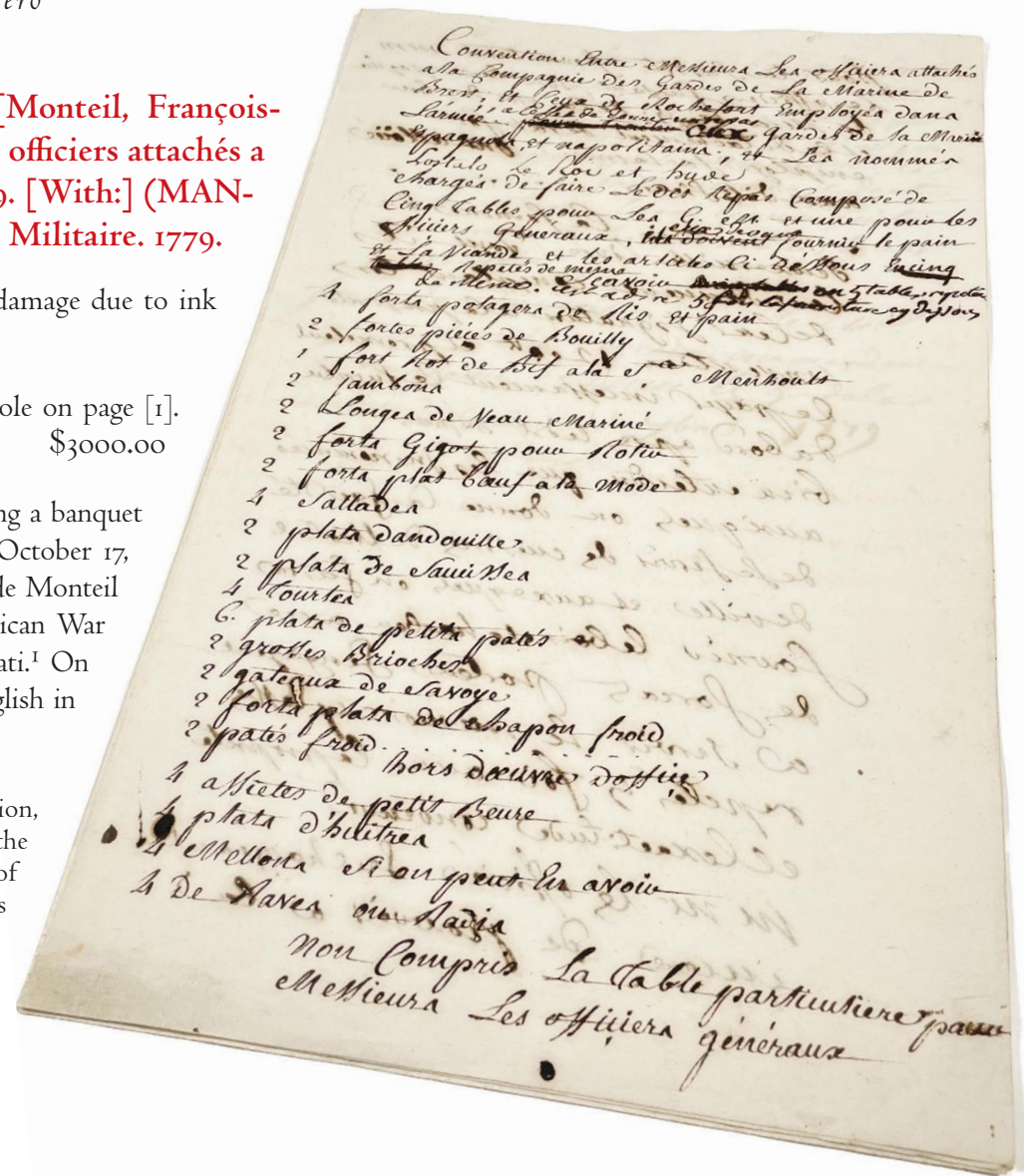
23. (MANUSCRIPT: French naval officer's banquet.) [Monteil, François-Aymar, chevalier de.] Convention Entre Messieurs Les officiers attachés a la Compagnie Des Gardes de La Marine de Brest. 1779. [With:] (MANUSCRIPT: Report on the banquet.) Detail Du Répas Militaire. 1779.

I. Bifolium: 31.6cm x 20cm. [3], [1 - blank] pp. On laid paper, minor damage due to ink "burning" through the paper.

II. Bifolium: 31.5cm x 20.1cm. [3], [1 - blank] pp. On laid paper, small hole on page [1].
\$3000.00

A REMARKABLE SURVIVAL AND AN AMERICANUM. Two documents concerning a banquet in Brest for officers of the French, Spanish and Neopolitan navies on October 17, 1779. These are from the personal archives of François-Aymar, chevalier de Monteil (1725-1787), one of the most brilliant French naval officers of the American War of Independence and a founding member of the Society of the Cincinnati.¹ On May 4, 1779, after an active military career that included fighting the English in

¹ “The Society of the Cincinnati is the nation’s oldest patriotic organization, founded in 1783 by officers of the Continental Army who served together in the American Revolution. Its mission is to promote knowledge and appreciation of the achievement of American independence and to foster fellowship among its members. Now a nonprofit educational organization devoted to the principles and ideals of its founders, the modern Society maintains its headquarters, library, and museum at Anderson House in Washington, D.C.” – <https://www.societyofthecincinnati.org/>.



Amusements d'une Dignité et de l'aptes.
Dans cet intervalle, on a été averti que
les tables alloient être servies. M. M. Les
alors étant rendus les premiers aux
disposés ~~le jour~~ le podium conténu
Boo & bustes, la jeune noblesse
mêlée, et une D'Amite. ~~Sig~~
le ch. de Montail suivi des
deux compagnies, a lieu les
portes, la Musique des G. de
quelque le dernier des
fut entré, et pris place
M. français. à l'une des
Amusement, et alla
de Gaston, dont M. r
les honneurs, ainsi
chère aux de la quelle
placat, ~~un~~
chaumée des
~~autres~~
~~sauts~~
quels que
tables de
M.
nt
ités

et plusieurs personnes de Rang, ont désiré
arriver le coup d'œil de la Verblage d'une
jeune noblesse, qui déjà contribue à la
des armées Acunies; les santes des aug
Souverains Bués. les français, ont au
porté à leurs Couvres, celles des G. de
Espagnols, après lesquelles les autres ont
celles des français.

Les tables d'Éternités, ont sert de
au bal avec les officiers des deux corps
M. M. de Gaston, de Posada, de Massa
et le ch. de Montail, ont pris une interv
pour aller faire visite à son ex. M.
Cordoua, qui le jour avoit l'Assemblée
son bord tous les Généraux, et prin
Capitaines français; Bientôt de venu
terre, ils trouverent la salle du bal
parée par le nombre des personnes de
Sexes qui en faisoient l'ornement, dan
Assemblée les G. de la M. des deux corp
à Bonnes pour le jour par les compa
françaises, se sont également fait de
par leur politesse, et Bonne uni
qu'à l'instant de cette Ma
qui Reigne
et fra

Newfoundland, Monteil was promoted to Chief of Squadron and commanded the Marine Guards in Brest. It was in this capacity that he was put in charge of organizing this banquet which was intended to strengthen the ties between these navies who were allied against England. This banquet was organized shortly before Monteil's departure for America, where he was to distinguish himself to such a degree that he ended his career as the second highest ranked officer in the French Navy.

I. Written in the hand of François-Aymar, chevalier de Monteil, and signed by him at the end, this is the preparatory draft of a contract for the above-mentioned banquet. The document is an agreement between Monteil and the caterers and contains the number of tables; the content and quantities of food to be had at each table; and the cost and method of payment for the banquet.

The feast was arranged around five large tables, each of which seated more than fifty people. At each table, the following items were served: 4 large soups made of rice and bread; 2 large pieces of *bouilly* (boiled beef); 1 large *Rot de Bif a la Ste Menhoul* (roast beef served with a sauce made from chicken broth, mushrooms, parsley, flour, butter, shallots, and lemon juice, then converted it into a glaze with the addition of egg yolks and bread-crumbs); 2 hams; 2 marinated veal loins; 2 large roasted legs of lamb; 2 plates of *boeuf à la mode* (larded and marinated beef cooked in cognac, spices, onions, carrots, red wine, garlic, and pork rind); 4 salads; 2 platters of *andouille* sausage (sausage stuffed with chopped up pieces of intestine); 2 sausage platters; 4 *tourtes* (covered pies); 6 platters of mince pies; 2 large brioches; 2 Savoy cakes (French sponge cake); 2 platters of cold capon; and 2 cold *pâtés*. Separated out as "hors oeuvre doffice," the menu includes 4 plates of butter; 4 platters of oysters; 4 melons (if they are available); and 4 platters of turnips or radishes. This is then followed by a description of how much is to be paid for the banquet; when payments are to be made and how; where the foods will be prepared and served; the cost of cooking coal and the "convict porters" (presumably from the navy); the linen and crockery; and the level and nature of the service.

II. The second document is written by an anonymous author in the employ of Monteil and it contains a detailed report on the banquet and the ball which followed. There are descriptions of military protocol, organization of the tables, and the order in which the gathering of three hundred military personnel of varying ranks conducted themselves into the banquet and thence to the ball.

According to this account, the guests comported themselves with great civility and expressed pleasure in the food presented to them. Our author interpreted this cordiality as a reflection of "the harmony which Reigns among the Spanish and French leaders" and "the connection that their Majesties desired in their respective Navies." During the time of this manuscript, the French were providing ammunition and naval support to Washington's Continental Army and, two years later, they were crucial in the British surrender of Yorktown.

Both documents are legible and in very good condition. Preserved in a paper folder made of early laid paper.

English Sweets, Wines, and Pickles

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

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

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

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

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

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

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

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

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

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

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

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



A Shaker Cookery Manuscript

25. (MANUSCRIPT: American cookery.) [Betsy Wright, Canterbury Shaker Village, c.1890.]

16.5cm x 10cm. 32, 35-36, pp. Contemporary brown board wrappers, stitched as issued, some leaves loose, leaves chipped around edges, stained and worn, written on laid paper ruled in red and blue. \$4500.00

A REMARKABLE SURVIVAL. In more than 30 years of dealing in cookery manuscripts, we have never had a Shaker cookery manuscript before. The Shakers believed in a simple lifestyle as a means to godliness. They believed in equality between men and women and were pacifists. Mealtime was an important moment when the community came together. Many were vegetarians and they emphasized food being simple and locally raised and procured. In addition to being famous for their furniture, they were well-known for their seed catalogues encouraging others to make their own kitchen garden.

This Shaker cookery manuscript has a legacy of having been in the hands of Charles "Bud" Thompson (1922-2021). In his pursuit of undiscovered American folk music, he met with the Canterbury Shaker Village in New Hampshire and stayed to live with them and work for them, eventually founding a museum for the colony.¹ Most likely, this manuscript came from the same colony as it has written in pen on the upper right margin of page one "A-176" (which is consistent with the Canterbury Shaker inventory numbering system). Tipped in is a note that says "Early-Handwritten Recipe Book Canterbury Sister Betsy Wright - ect. [*sic*]."

¹ For more information on Charles "Bud" Thompson go to his obituary at <https://www.chadwickfuneralservice.com/obituary/charles-thompson>.

Betsy Wright (1867-1940) was born in Worcester, Massachusetts, and was indentured to the Canterbury Shakers in 1876. All told, there are 64 recipes, most of which are sweet, although there is a pork pie, a tomato pickle, and a chili sauce. Other recipes include Feather Cake, Cup Cakes, Yankee Cakes, Apple Cake, multiple recipes for doughnuts, Harrison Cake, ginger snaps, black cake, Tapioca Pudding, and soft ginger bread.

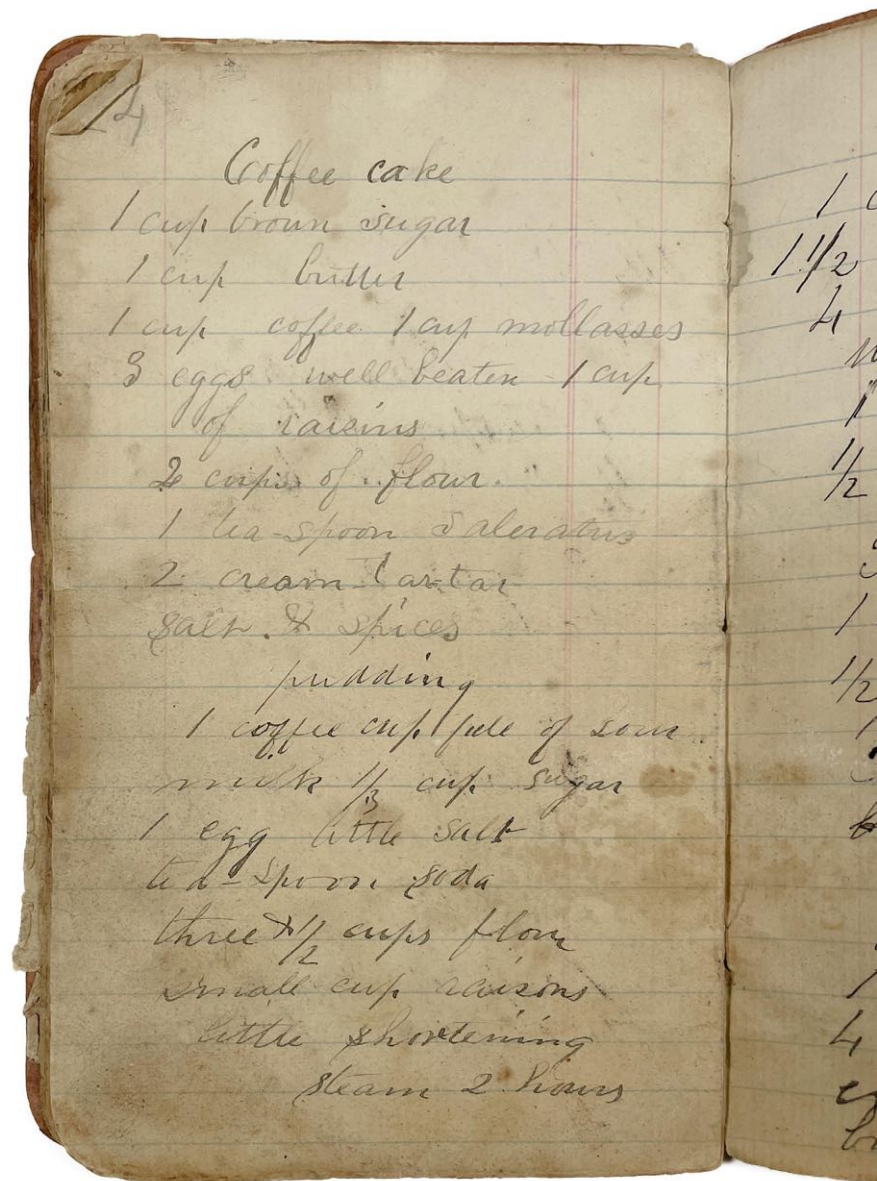
As further testament to the American nature of the recipes, there are three separate entries for "Indian Pudding" made with cornbread (two just call for "meal" and one for "Indian meal"). Molasses also features in many recipes (during the 19th century, it was a cheaper alternative to sugar). There are a few recipes that highlight the need for thrift (e.g. "poverty cake" and "Cheap cake") and all of the recipes are relatively simple and have few ingredients. Below is the recipe for chili sauce:

10 ripe tomatoes large
1 tablespoon salt
2 tablespoon sugar
1 teaspoon ginger
2 peppers chopped fine
1 large onion
2 cups vinegar

One of the recipes is attributed to Anna Saunders and one of the recipes is for a medical remedy for catarrh (postnasal drip).

This manuscript was previously in the collection of Frannie Ness and Gary Oleson, proprietors of Waiting for Godot Books.

Although largely written in pencil, lacking one leaf, and quite worn, this is a rare glimpse into the culinary history of an early alternative community in the United States.



DES Agres, Appareaux & Utensiles du Navire LA NOTRE-DAME DU ROZAIRE, de Bordeaux : Ledit Navire de 72. pieds & 8. pouces de Quille, 35. pieds de large, 11. pieds 6. pouces de cale & d'un port de 300. Tonneaux en environ, ayant fait trois Voyages à la Martinique, & couronné à Bordeaux, mite de dix sept tois Mts, deux Vergues & Beupré, Chaloupe & Canon. En l'état où il se trouve.

Don il sera procédé à la vente judiciairement & volontairement, au Siège de l'Amirauté de cette Ville, le *Cinq avril 1781. à deux heures*

Boulins de grand hunier & de petit hunier.
 + Drifs de grand vergue.
 + Bots de mizenc.
 + Cargue-fons, Cargue-boulie & Palanquins de petithunier.
 + Drifs de voile d'etui.
 + Boulins de mizenc.
 + Cargue-fons & Cargue-boulie de mizenc.
 + Cargue-point de grand hunier.
 + Cargue-bots, Cargue-boulie & Palanquins de grand hunier.

- ✦ Bras de balancine, de vergue sèche & de perroquet de fougues.
- ✦ Cargues d'arimon.
- ✦ Garniture de petit perroquet.
- ✦ Bras de grand humier.
- ✦ Draye du grand fsc & draye.
- ✦ Balancines du petit humier.
- ✦ Cargue-point de grand-voile.
- ✦ Balancines de mizenne.
- ✦ Drille de mizenne.
- ✦ Drille, écuque de perroquet de fougues.
- ✦ Bras de petit humier.

- † Drisse & draye du petit foc.
- † Garniture de Chaloupe.
- † Balançines de grand-vergue.
- † Cargue-fins & Cargue-boulaine de grand-voile.
- † Drisse & étaye du petit hunier.
- † Garniture du bâton de foc.
- † Garniture du grand perroquet.
- † Cargues de perroquet de bœuques.
- † Cargue-point de misaine.
- † Cargue-point de petit hunier.
- † Drisse & martinet d'artimon.

- + Palanc d'œu du grand mlt de bone.
- + Tarlieugue des Huabans.
- + Ecoute de perroquet de fougues.
- + Garniture de vergue de perroquet de fougues.
- + Marchepied & dormant de brn de grand buaser.
- + Garniture de vergue du grand buaser.
- + Garniture de vergue de petit buaser.
- + Marchepied de grand vergue.
- + Garniture de brn mlt de bone.
- + Rascage de palanc d'artimon.
- + Naufrage de verrete sèche.

- Drille & écuque du grand banier.
- Racage de perroquet de fouguu.
- Racage de petit banier.
- Racage de mirzame.
- Un paquet de poalles de conduit.
- Capécure de perroquet de fouguu.
- Harabans de Cheloupe.
- Garniture de vergue sèche.
- Grand racage.
- Un paquet de poalles de conduit.
- Gambes de hune du grand mât.

- + Poullies d'écoute de hune du petit hunier.
- + Racsge du grand hunier.
- + Poullies d'écoute de hune du grand hunier.
- + Marchepied de mizenne.
- + Garniture du grand ent de hune.
- + Garniture de vergue de mizenne.
- + Écoutes de grand-voile & écoutes de mizenne.
- + Écoutes de hune du petit hunier.
- + Galibris de perroquet de fougue.
- + Écots de grand-voile & écots de mizenne.
- + Garniture de vergue.

- + Palanc d'étai du petit mât de hune.
- + Escoutes de hune du grand banier.
- + Haubans de perroquet de focages.
- + Etague de grand-vergue.
- + Etague de vergue de misenne.
- + Etai de petit mât de hune.
- + Etague de hune de rechange.
- + Haubans de petit mât de hune.
- + Galaubans du grand mât de hune, & galaubans de petit mât de hune.
- + Haubans du grand mât de hune.

- + Haubins ou
- + Eau & foug. érai du grand mât de hune.
- + Palans de canon.
- + Gambes de hune de perroquet & fougues.
- + Gambes de hune de mizencne.
- + Un paquet poulies de conduit.
- + Quatre paquets rabans de serlage.
- + Neuf bidernes.
- + Deux Haubins de besupré.
- + Vingt-deux Caps de bouton de gambes de hune ferrés.
- + Deux poulies fougues de bulles vergues.
- + Un paquet de foug. de grand vergue & de mizencne ferrés.

- + Quatre poulies de quinze à dix-sept ferres.
- + Deux poulies d'écoute de basses voiles.
- + Quatre poulies d'écoute de basses voiles.
- + Trois chiquets de mât de hune.
- + Deux rateliers pour les manœuvres courantes.
- + Deux pilans de droffe de vergue de hune.
- + Trois barres de hune.

Echange du Maître. 15

- + Une pièce de ride.
- + Deux poulies d'écoute de hune.
- + Deux poulies de carène.

- + Onze capi de mouton.
- + Nombre de poalics, tant grandes que petites.
- + Trente-quatre crocs afforta.
- + Un paquet de cabilloes.
- + Deux piéces de quarantahmier, de six fils.
- + Quatre minoques de lazia ou de merlia.
- + Six épissoirs.
- + Treize grates.
- + Un berlin.
- + Un chat.
- + Une nelle de bois.

Un grapin de Chaloupe.

Articles du Charpentier.

† Quatre chaînes d'Haubans à croc.

† Huit gambes de hune.

† Quatre taquets de fix.

† Quatre fers de bout-dehors.

† Dix haches.

† Cinq plates-bandes de canot.

† Cinq repouloirs.

Quatre chevilles à chalone d'Aubain.
 *Quatre chevilles à boucles.
 *Deux mailles.
 †Un matras.
 †Deux coings de fer.
 †Un cinzeau à frêt.
 †Quatre chevilles.
 †Deux garnitures de ferrure de gouvernail pour Chaloupe.
 †Quatre galles.
 †Deux boucles de panneau.
 †Une pistarene.

† Un tour de maille.
 † Deux foines.
 † Deux émerillons.
 † Sept chopines à pouspe.
 † Deux huzes.
 † Une barre de fer avec sept anneaux.
 † Un lien de mit de Chaloupe.
 † Une scie à refendre.
 † Une fagille à point.
 † Deux herminettes.
 † Un gros marteau & trois petits.

Un couteau à deux manches.
 Deux feuiltes à main.
 Une grolpe.
 Onze vrilles assorties.
 Deux lants.
 Une paire tenilles.
 Un maillet de clous à pompe.
 Huit caisset.
 Cinq tarrises assorties.
 Deux cizeux.
 Deux gouges.

Deux maillets.
Six feuilles à fcie.
Une équerre quarée.
Un roset de Chaloupe.
Un petit sce clous de manderie.
Un morceau de cuir à pompe.
Deux pots à bray.
Un croc à pompe.
Cinq pince.
Une drayze de pompe.
Une pince à bale.

Articles de Caennier.

- Huit canons avec leurs affûts et platons, de 4 livres de bal.
- Vingt-un fusils.
- Sept pistolets.
- Sept sabres.
- Treize bayonnettes.
- Une baguette de fer.
- Sept baguettes de bois.
- Six circonvolutions.
- Quatre girdes-fus.
- Deux c. enroulés à mortier.
- Deux bœufs-fus.

Deux tourterelles.
 Un baril de poudre & quelques argouffes à la poudrière.
 Une balle de boulets de canon.
Artiles du Trésorier.
 Une Colombe avec son fer.
 Une macotte.
 Deux mailles de bois.
 Deux Routiles.
 Un compas.
 Trois carternoirs de fer blanc.
 Trois mesures de fer, idem.
 Un cheuen.

Un coiffeur.
 Un tailleur.
 Deux huffes, dix scéaux, trois vidons.
 Une curette, deux gourbi-lous.
 Deux courtois à deux manches.
 Une paire vieilles balances de bois.
 Sept livres de plomb en petits poids.
 Dix cercles de fer.
 Un Entonnoir. *Articles du Pilote.*
 Quatre compas de route.

- + Un id. de varietous.
- + Un id. reuerse.
- + Un volet.
- + Une horloge de 4. heures.
- + Quatre id. de demi heure.
- + Deux demi-minutes.
- + Un grand pavillon blanc.
- + Un id. petit.
- + Un id. de couleur, grand.
- + Trois fauxaux à signaux.
- + Quatre fauxaux clairs.

- Deux fanaux de combat.
- Un id. sourd.
- Deux huilières.
- Une lampe avec ses pincettes.
- Deux porte-voix.
- Une ligne de sonde de 120. brisses.
- Trois plombs de sonde de différentes grosseurs.
- Un tour de loe avec sa ligne.
- Une ponne de pavillon avec deux drisses.
- Trois fuzs de girouettes.

- † Six feux de girouettes.
- † Cinq pommes de id.
- † Quatre de bouts-dehors.
- † Deux galoches.
- † Une clochette.
- † Une ligne de sonde à main.
- † Un renard.
- † Un paquet de coton de lampe.
- † Deux lignes neaves de loc.

Un paquet fil à voile.
 Quatre vîtres de bitale.
Ustensils de la Chambre & du Cuisinier.
 Sept napes.
 Sixante-douze serviettes.
 Quarante-un torchons ou tablés.
 Seize sacs.
 Un moulin à café.
 Deux chandeliers à main.
 Deux flambeaux.
 Trois épargnes.

- Sept foucoupes & trois tiffes.
- Deux thicieres.
- Deux salieres & deux burettes.
- Deux pots à l'eau.
- Une écuelle de foyance.
- Quarante affiettes de foyance.
- Cinq plats de foyance de différentes grandeurs.
- Un batin à barbe.
- Dix Dames-Jeanes.
- Quatorze bouteilles.
- Un entonnoir.

- Une jarre.
- Une ceinture de fer blanc assortie.
- Un tapis pour la Chambre.
- Deux poelons, deux grils.
- Une poêle à frire & une à café.
- Une tourtière.
- Une casserole.
- Deux couvre-plats.
- Une calotte de fer blanc.
- Deux tamis, un grand & un petit.
- Un fouailet.
- Une pelle de fer avec les pinces.

- Une petite de rer avec les pinces.
- Un moulin à poivre.
- Un étui de lardoires.
- Une grande & une petite chaudiere de cuire.
- Un trois-pieds.
- Cinq grandes cuilleretes de bois.
- Trois couteaux de cuisine de différentes grandeurs.
- Une poivriere.
- Un rechaud.
- Treize cuilleretes d'étain.
- Dix fourchettes.
- Trois couteaux de table.

+ Un hôpital & un mortier.
 + Une broche. *Etat de ce qui a resté à bord du fustils Nancien.*
 Cinq palans.
 Un guran de capon.
 Deux poules de capon.
 Une vieille étréque.
 Six poules à croc.
 Deux pailles de bitte.
 Un croc à pompe.
 Deux guinderelles.

Deux vieux grilins.
Un bout de cable de 27. brasses.
Deux paires de pates.
Trois cingues
Huit avirons.
Deux gaffes,
Un grapin.
Dix pièces ferrées de 2. barriq.
Deux id. de bois.
Quinze barriques.
Une cueillere à brai.

Un final.
Une mulle.
Trois cables de différentes grandeurs: sçavoir
Le grand cable qui n'est point mouillé.
Deux cables, le lecond & le troisieme, mouillés.
La grande ancre, & celle de tont à bord.
La leconde & la troisieme mouillées.
La grande cloche.
Deux grandes voiles.
Deux mizenocs.

- Deux petits huniers.
- Un perroquet de fougues.
- Un grand foc.
- Une voile d'étai de hune.
- Un arimon.
- Deux tourmentins.
- Deux bonnettes de hune.
- Un vieux foc.
- Deux restes de toile à voile neuve, d'environ 50. aunes.
- Une casse & ses baguettes.

Une boëte où sont les instrumens de Chirurgie
une scie, un couteau courbe, un bec à corbin, un
deux deuidels, deux bislours, droit & courbe,
cette à abëts, une paire pinces à ressort, une es-
pèce ciseaux à incision, un déchusseoir, une es-
pèce de balances & deux aiguilles.

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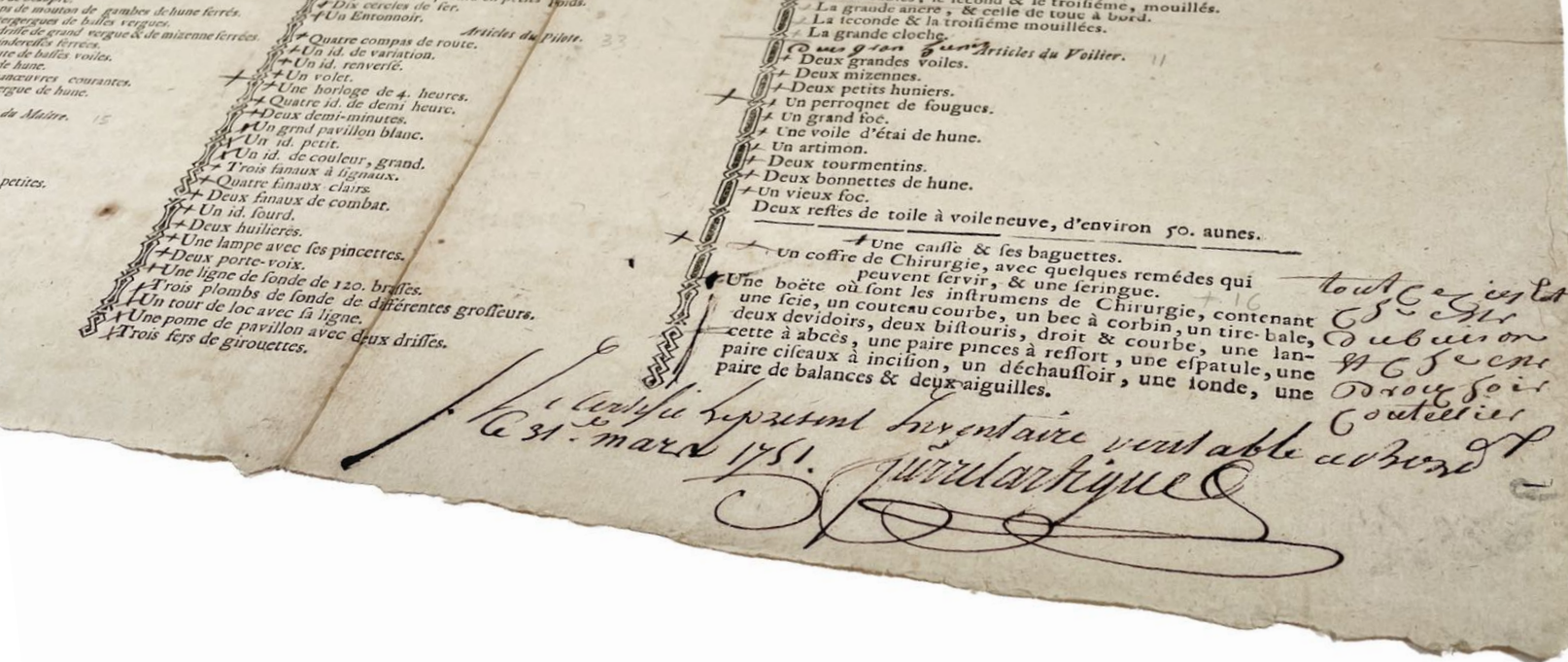
26. (MARITIME gastronomy.) Inventaire des agrès, apareaux & ustenciles du navire La Notre-Dame du Rozaire, de Bordeaux. 1751.

Broadside: 54.5cm x 41.8cm. Printed in three columns, an ornamental border between the columns, signs of having been folded two times, contemporary ink annotations, lightly browned, deckles remaining.

An UNRECORDED broadside of the sale in 1751 of a merchant ship equipped for trade between Bordeaux and Martinique. There are more than 320 pieces of rigging, instruments, and kitchen utensils inventoried. This document is remarkable both in terms of vocabulary and what it reveals of life on board an 18th-century merchant ship. At the top of the broadside it is noted in manuscript that the sale of the ship and its contents took place on April 5th, 1751.

The broadside is divided into sections including those for the rigging; the carpenter's supplies; the gunner's supplies; those of the cooper; and the pilot's tools and materials. The list ends with roughly thirty miscellaneous objects that remained onboard (e.g. a pump hook, a grapple, 2 capon hens, 5 hoists, a big bell, and a big anchor) followed by the contents of the "ship's surgeon's chest," which include various remedies and instruments.

The section that is of particular interest to the culinary historian are the “utensils for the bedroom and the cook.” This list of kitchen supplies helps us understand what the gastronomic life was like on board a French merchant ship in 1751. Among the 45 items are table tops; tablecloths; napkins; tea towels & aprons; cups & saucers; teapots; salt shakers; pepper mills; water jugs; 10 forks; 5 earthenware plates of different sizes; frying pans; coffee pots; torte pans; casserole dishes; dish covers; 13 pewter spoons; tin pots; sieves; bellows; and an iron shovel & tongs.



During the reign of Louis XV, Bordeaux supplied a large part of Europe with coffee, cocoa, sugar, cotton and indigo, and became the leading French port and the second largest in the world (after London). The increase of merchant fleets and the progression of trade with lands within the French Colonial Empire made Bordeaux one of the main French ports for colonial trade.

The French Colonial Empire included parts of North and South America, the West Indies, West Africa, and India. Because of the inventory listed on this ship, the *Notre-Dame du Rozaire* was most likely engaged in “straight” trade with the West Indies (exchanges of regional commodities such as wine for colonial products). This is in contrast to the infamous “triangular trade” which involved trading food, cloth and arms from France for slaves taken in East Africa who were then brought to Haiti to trade for sugar, cocoa, tobacco and cotton, which was then brought back to Bordeaux.

It is indicated in the title that this 300-ton frigate, armed with eight cannons and built in Bordeaux, had already made three transatlantic voyages. These expeditions would have been carried out while maritime traffic benefitted from a short period of peace between the War of the Austrian Succession (1744-48) and the Seven Years’ War (1755-1762).

With a manuscript signature vowing that the inventory printed on this document is complete as of 31 March 1751. There are Xs in manuscript checking off each item on the list. On the verso in manuscript is written “8 May =.”

Preserved in a nice folder made of early paper.

In good condition.

¶ Not in OCLC.

A Lovely Copy of the Gastronomer's Handbook

27. [MARTIN, Alexandre]. *Bréviaire du gastronome*. Paris: Audot, 1828.

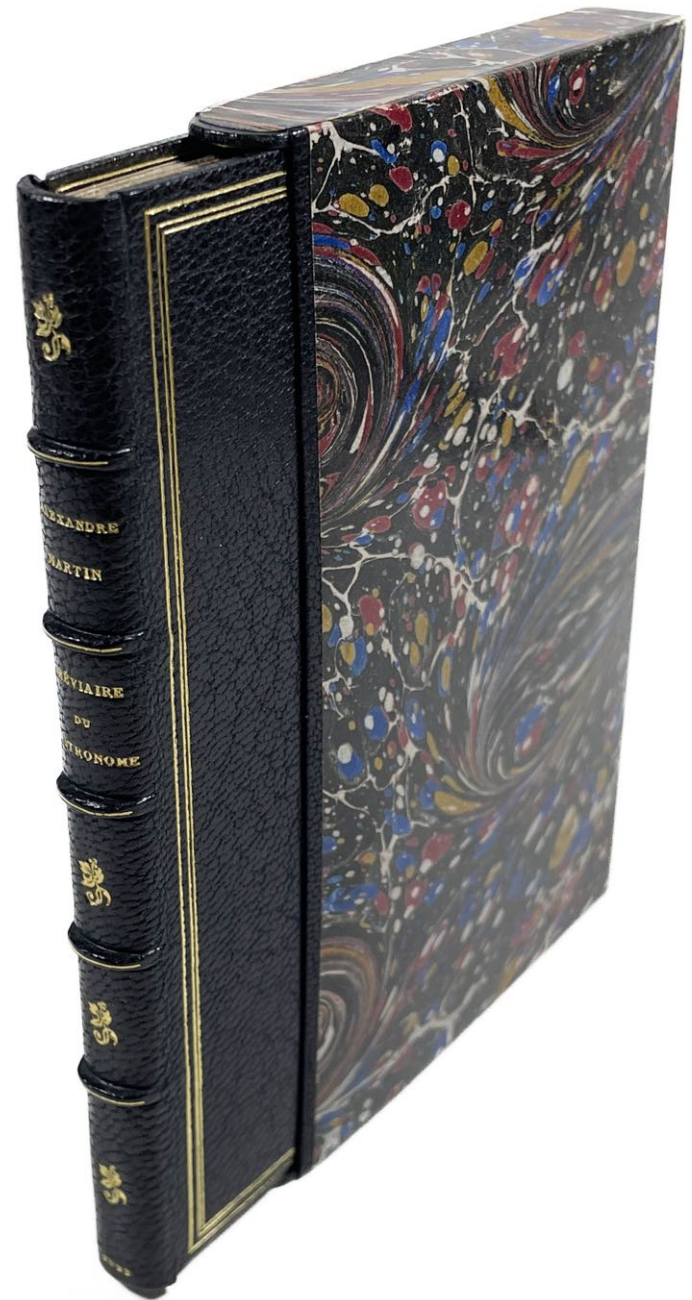
12mo in 6s. Folding hand-colored lithographed frontispiece. 2 p.l., 122, [3], "124," 12 pp. Original printed blue wrappers bound in black morocco with triple gilt fillet on boards, spine gilt in six compartments, gilt edges, triple gilt fillet dentelles, marbled endpapers, untrimmed. \$1200.00

The Second Edition of Martin's (b. 1795) introduction to gastronomy. Although the first edition was printed earlier in the same year, the second edition is the most complete as it has been expanded to include new menus and 16 additional pages.

After a discussion of the history of cuisine (with frequent reference to earlier writers), Martin describes the tools needed in the kitchen and how to care for them; how to select a good chef; and how to maintain one's health through eating well. The rest of the book is comprised of menus; suggested dishes (divided according to one's income, "cuisine bourgeois" or "grand cuisine"); and which foods to consume during each month.

In the section on how to find a chef, Martin argues for the connection between gastronomy and the social order through a reference to the famous chef Marie Antoine Carême (who had been chef to the French statesman Talleyrand and, at the time of the book, was chef to the Rothschild family):

M. Carême regarde un bon cuisinier comme la pierre angulaire de l'édifice social, et il a raison; cest à table que furent arrêtées les bases du traité d'Amiens; la capitulation de Paris fut signée dans un brillant déjeuner d'empereurs, et plus d'un de nos budgets fut présenté, arrêté, emporté entre la poire et le fromage. Or sans cuisiniers point de dîners et sans dîners plus de lois, de traités, ni de budgets: anarchie complète.



Roughly translated to:

Mr. Carême regards a good cook as the cornerstone of the social edifice, and he is right; it was at table that the bases of the Treaty of Amiens were laid down; the capitulation of Paris was signed in a brilliant lunch of emperors, and more than one of our budgets was presented, stopped, carried away between the pear and the cheese. But without cooks there are no dinners and without dinners there are no more laws, treaties, or budgets: complete anarchy.

The colored frontispiece by Henri Monnier (1799-1877) is of a gastronome conversing with a cook in her kitchen. After working as a French bureaucrat, Monnier became an illustrator, author, and actor famous for his lampooning of high culture. His many gastronomic scenes are both intimate and humorous and drawn and colored with a light touch.

In a sumptuous binding by Lutrel and preserved in a matching slipcase made of marbled paper with black morocco edges.

¶ Oberle, 201 (reproducing the frontispiece); OCLC: Cornell University, New York Academy of Medicine, Library of Congress, Indiana University, Harvard, Johns Hopkins University, and six locations outside of the United States.



PETITE
BIBLIOTHÈQUE
UTILE ET AMUSANTE.

Recipes for the Modern Chef

28. MARTIN, Alexandre. *Le cuisinier des gourmands, ou la cuisine moderne*. Paris: Froment, 1829.

12mo in 6s. Engraved frontispiece. 2 p.l., 320 pp. Contemporary half calf over marbled boards, spine richly gilt, light rubbing overall, blue-speckled edges. \$1500.00

The extremely rare FIRST EDITION of Alexandre Martin's cookbook written for the "modern" cook of the early 19th century. In the introduction, the author disparages such works as *Le cuisinier des cuisiniers* (Leconte), *Le cuisinier royal* (Viart), and *Le cuisinier parfait* (Raimbault), as being "too backward to meet the needs of the present generation." He assures the reader that in compiling the recipes for this book he consulted "the Beavilliers, the Carêmes, the Vêrys, the Véfours, the Provençal Brothers...the Lemardelets, the Grignons and all the luminaries of our century."

This work begins with 15 pages of basic culinary vocabulary ("langue culinaire"), going from *abaisse* (a sheet of rolled out dough) to *mijoter* (simmer) to *zestes* ("skin of fragrant fruits"). This is followed by 405 recipes organized alphabetically. Included are recipes for cooking with various meats and vegetables; preserves; egg dishes; sauces; *pâtes*; soups; *ratafias*; pasta; cakes; and custards. Included is this hearty cheese soup from Provence:

Faites blanchir des choux et jetez-en la première eau; faites-les cuire dans une eau bouillante dans laquelle vous ajouterez un morceau de beurre, un peu de sel et poivre et une cuillerée à bouche de bonne huile d'olive. Lorsque vos choux seront presque cuits, écoutez-en l'eau, et les nourrissez avec du bon bouillon gras passé au tamis.





Adrien St.

Gilbert

LE CUISINIER DES GOURMANDS,

OU
LA CUISINE MODERNE
ENSEIGNÉE D'APRÈS LES PLUS GRANDS MAÎTRES ;

SUIVI
DE L'ART DE DÉCOUPER LES VIANDES,
ET DE LES SERVIR A TABLE ;

PAR A. MARTIN,
AUTEUR DU BRÉVIAIRE DU GASTRONOME.

A. DUBOIS

PARIS,
CHARLES FROMENT, LIBRAIRE,
QUAI DES AUGUSTINS, n° 37.
1829.

Coupez ensuite votre pain dans la soupière: le pain de ménage est le meilleur; vous placerez une couche de pain et une couche fromage de gruyère coupé par petites tranches fines, et ainsi alternativement un lit de fromage jusqu'aux deux tiers de la soupière; arrosez-en le dessus avec de l'huile d'olive environ deux cuillerées à bouche; trempez-la ensuite avec votre bouillon de choux jusqu'à ce qu'il surnage le pain; placez votre soupière sur un feu de charbon assez doux, et la laissez mitonner à petit feu jusqu'à ce que le fromage soit bien fondu et mélangé avec le potage; et lorsqu'il commencera à se prendre, garnissez-en le dessus avec les choux et un de poivre, et servez-le bien chaud.

Roughly translated to:

Blanch the cabbages and throw away the first water; cook them in boiling water to which you will add a piece of butter, a little salt and pepper and a spoonful of good olive oil. When your cabbages are almost cooked, drain the water and mix them with good fatty broth that has been passed through a sieve.

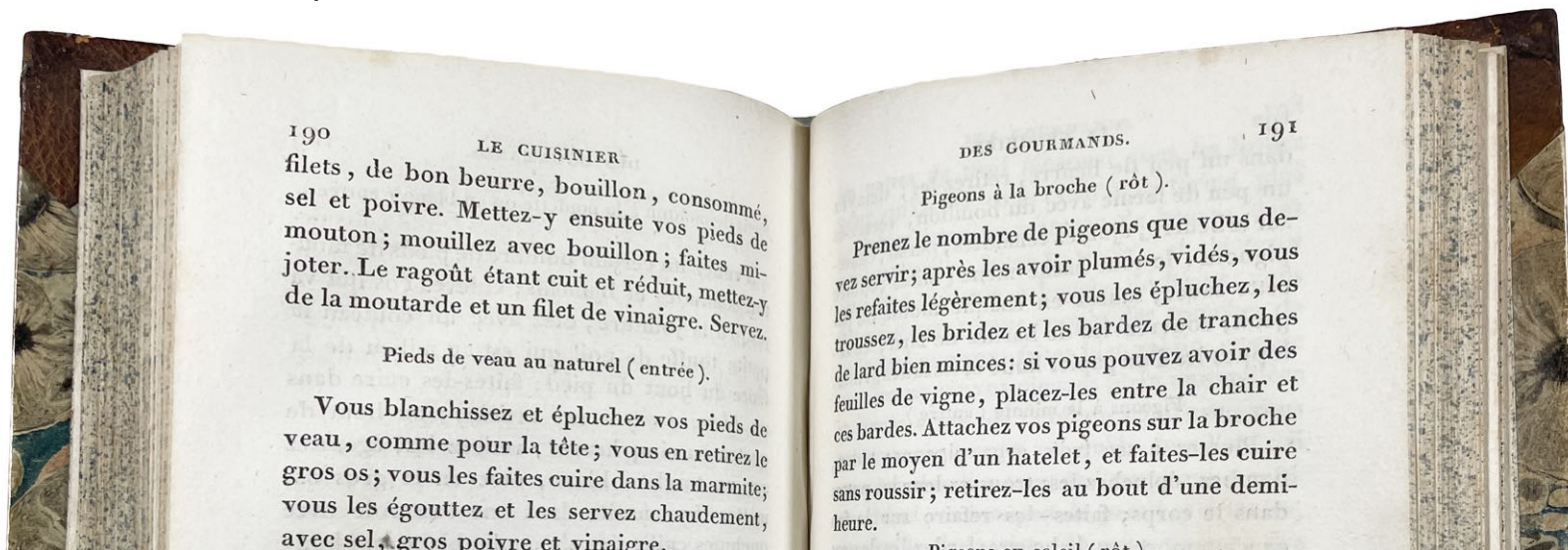
Then cut your bread in the soup tureen: household bread is the best; you will place a layer of bread and a layer of gruyère cheese cut into small thin slices, and thus alternately a bed of cheese up to two-thirds of the tureen; drizzle the top with about two tablespoons of olive oil; then soak it with your cabbage broth until the bread floats; place your soup tureen on a fairly low charcoal fire, and let it simmer on a low heat until the cheese is well melted and mixed with the soup; and when it begins to set, garnish the top with the cabbages and a little pepper, and serve it hot.

Following the recipes is a section devoted to seasonal menus for six to forty guests. The final section describes methods for carving various meats and their service at the table. The chapter begins “L’art de disséquer les viandes n’est ni aussi facile ni aussi commun qu’on se l’imagine” (the art of dissecting meats is neither as easy nor as common as one would imagine).

With a frontispiece by “Adam H.” depicting a kitchen with a fierce looking chef in the foreground; he appears to be speaking with either a customer or the owner of the household. In between them is a table laden with food. In the background is a cooking fireplace and a frightened kitchen boy.

On the upper pastedown and free endpaper are three bookplates, one of which is that of Jean Paul Lacombe, the famous chef from Lyon. In very good condition.

¶ OCLC: Indiana University and four locations outside of the United States.



A Few Remedies for Overeating

29. [MARTIN, Alexandre.] Dardanus. *Traité medico-gastronomique sur les indigestions*. Paris: Audot, 1828.

12mo. in 6s. One colored lithograph frontispiece. 2p.l., 94, 12 pp. Original printed blue wrappers bound in dark green morocco with decorative gilt borders, spine gilt in five compartments, gilt roll pattern on edges of boards, gilt dentelles, gilt edges, marbled endpapers, faint foxing throughout. \$1500.00

The FIRST & ONLY EDITION of this work on the indigestion caused by the gastronome's tendency to overeat. Sections cover the different types and causes of indigestion and its various cures (with a considerable amount on enemas). This is a particularly handsome copy.

An apothecary and prolific writer, Alexandre Martin wrote a dozen works relating to gastronomy published under his name or various pseudonyms, as in the case of the *Traité medico-gastronomique*. On the title page it is described as a posthumous work "De Feu Dardanus, Acien Apothicaire."

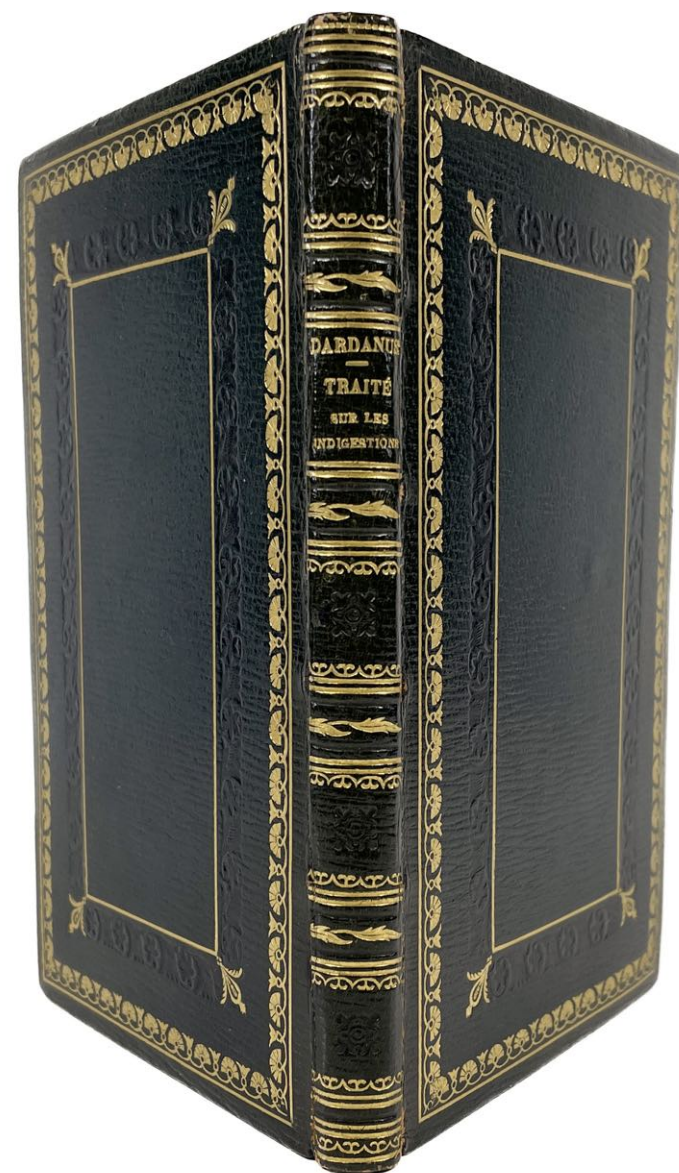
One of the treatments recommended is drinking salt water to induce one to vomit. This remedy is described with a nod to Grimod de la Reynière who is said to have suggested carrying a few grains of salt on one's person so as not to be caught unawares (see page 38). Otherwise, if one is so full of gourmet food and wine that they cannot even swallow, it is recommended to rub the back of one's mouth in order to induce vomiting.

A large portion of the book is devoted to enemas: their application; medical enemas; cleansing and washing oneself; and how enemas can be safely used by young people. The last chapter is on the causes of obesity.

With a colored lithograph frontispiece depicting "the author" by Henry Monnier. Prepared for a night of grand consumption, our author is on his way to a meal with an enema syringe under his arm.

In good condition. With the lovely original wrappers preserved in a handsome binding by Yseux, successor to Thierry-Simier.

¶ OCLC: Cornell University, Yale Medical Library, University of Chicago, Indiana University, National Library of Medicine, and six locations outside of the United States.



On Coffee

30. [MARTIN, Alexandre.] *Manuel de l'amateur de café, ou l'art de prendre toujours de bon café.* Paris: Audot, 1828.

12mo. in 6s. One folding colored lithograph frontispiece and one large folding hand-colored engraved plate. vii, [1 blank], 79, [1 - blank], [1], "84," [1], [1 - blank], 12 [of a publisher's catalogue from Audot] pp. Original printed blue wrappers bound in faded green boards with the title embossed on the spine, early repair to upper wrapper, moderate foxing throughout, corner of one of the advertisement pages torn away. \$1750.00

The rare FIRST EDITION of Martin's well-known guide to the drinking and appreciation of coffee. The eleven chapters give an account of the history and cultivation of coffee; varieties of coffee; a chemical analysis of coffee; methods of its preparation; how to serve and drink it; the effects it has on the consumer's mind and stomach; ways to take coffee (*café au lait* or *à la crème*); on Turkish coffee; on the cafés of Paris; and coffee's medicinal qualities.

The lovely hand-colored frontispiece of "Un Gourmet" depicts a man drinking coffee in a Parisian café and is drawn by Henry Monnier. After working as a French bureaucrat for many years, Monnier (1799-1877) became an illustrator, author, and actor famous for his lampooning of high culture. His many gastronomic scenes are both intimate and humorous and are drawn and colored with a light touch. At the end is bound a handsome carefully hand-colored engraving of the coffee plant in full bloom, its seed, and structure. The engraving is drawn by P. Bessa and engraved by Maria Gabriel Coignet.



Coffea Arabica.
Cafeyer Arabique.

The black-ink stamped grey boards binding is interesting. Near the foot of the spine is a Star of David inside of which is a swastika. On the upper pastedown are two bookplates, one of which is that of Gaston Prinet. This may be Gaston Auguste Lucien Prinet (1858-1933) who worked in the Ministry of Foreign Affairs. Prinet was an avid collector of engravings and a member of numerous different societies. Regarding the unusual symbol, we have been unable to find any information.

¶ Cagle 309; Mueller p. 140; OCLC: University of California (Berkeley), Indiana University, New York Public Library, University of Chicago, to which should be added Los Angeles Public Library, and one location outside of the United States; Vicaire cols. 569-70. Note: as usual, pp. 81-82 are mistakenly bound after pp. 83-84 but the work collates complete.



Henry Monnier

Lith. de Bernard

Un Gourmand

MANUEL DE L'AMATEUR DE CAFÉ, OU L'ART DE PRENDRE TOUJOURS DE BON CAFÉ.

OUVRAGE

Contenant plusieurs procédés nouveaux, faciles et économiques, pour préparer le café et en rendre la boisson plus saine et plus agréable.

DÉDIÉ

AUX GOURMETS, AUX BONNES MÉNAGÈRES, ETC., ETC.

PAR M. H....,

Doyen des habitués du café de Foy.

PARIS.

AUDOT, ÉDITEUR DE L'ENCYCLOPÉDIE POPULAIRE,
RUE DES MAÇONS-SORBONNE, N^o. 11.

1828.

Oysters

31. MARTIN, Alexandre. *Manuel de l'amateur d'huitres*. Paris: Audot, 1828.

12mo. in 6s. One folding hand-colored engraved frontispiece and one folding engraved plate. viii, 84 pp. Original printed blue wrappers bound in later 19th-century quarter decorative cloth over marbled boards, decorative gilt endpapers, wrappers a bit aggressively glued at gutters, upper corner of r³ cut away and upper edge of r⁵⁻⁶ torn away (not affecting text), small paper flaw on leaf 6³ just touching two letters on each side (sense still clear), lightly foxed. \$1200.00

The FIRST EDITION of Alexandre Martin's (b. 1795) study of the oyster, its natural history, cultivation, perfection as a foodstuff, and medical properties. The frontispiece is by Henri Monnier (1799-1877), one of the period's most celebrated caricaturists and especially famous for lampooning Parisian gourmands.

Although Martin is clearly in favor of fresh oysters, he makes a concession to those who like them cooked. In a brief section on the cooking and marinating of oysters, Martin includes the following recipe for a dozen oysters:

mettez dans une casserole un morceau de beurre, en raison de la quantité de vos Huîtres; ajoutez-y des champignons, du persil, des échalotes hachées et une pincée de poivre faites revenir vos fines herbes; singez-les d'un peu de farine; mouillez-les avec l'eau de vos Huîtres et un peu de bouillon; faites cuire et réduire le tout à consistance de sauce; retirez votre casserole du feu, mêlez-y vos Huîtres; sautez-les; ajoutez-y un jus de citron; goûtez-les; mettez-les dans vos coquilles; panez-les avec de la chapelure ou de la mie de pain; et mettez dessus gros comme une noisette de beurre, séparé en plusieurs morceaux; posez-vos coquilles sur un plat creux; mettez-les au four ou sous un four de campagne, avec feu dessous; faites-leur prendre couleur, dressez-les et servez.





*De l'influence des Comatibles
sur le moral des convives*

PETITE
BIBLIOTHÉQUE

UTILE ET AMUSANTE.

Roughly translated to:

put in a pan a piece of butter, according to the quantity of your Oysters; add mushrooms, parsley, chopped shallots and a pinch of pepper sautéed your fine herbs; dust them with a little flour; moisten them with the water from your oysters and a little broth; cook and reduce to sauce consistency; remove your saucepan from the heat, mix in your Oysters; sautéed them; add lemon juice to them; taste them; put them back in their shells; top with breadcrumbs; and add a big knob of butter, separated into several pieces; put your shells on a deep dish; put them in the oven or under a country oven, with fire underneath; color them, dress them and serve.

Manuel de l'amateur d'huîtres.

Fig. 2.

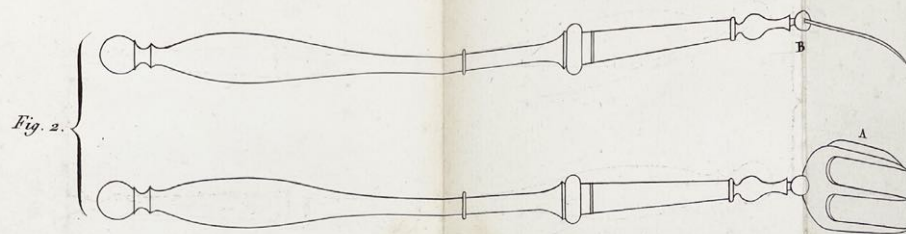
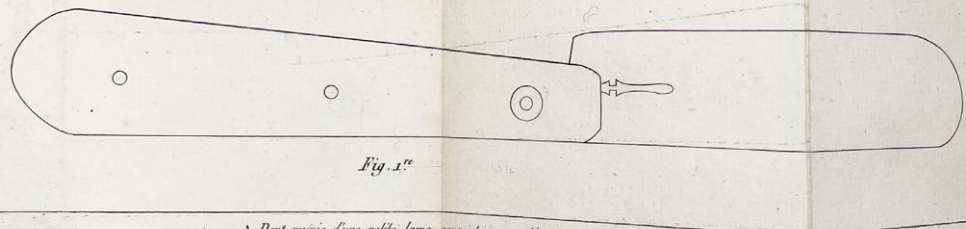


Fig. 1^{re}



A Dent muni d'une petite lame coupante, pour détacher l'huître.
B Fourchette vue de côté pour faire voir la courbure.

There are many medical uses for the oyster according to Martin who – in addition to being a prolific writer – was also an apothecary. He writes that oysters are good for ailments such as diarrhea; scurvy; chronic consumption; poor digestion; morning sickness; and gout. He also explains how one can grind up oyster shells with oyster water to make a paste that can cure ulcers and “pestilential buboes.”

The hand-colored frontispiece is entitled “De l’influence des Comestibles sur le moral des convives” (On the influence of edibles on the morale of the guests). It depicts three men around a table happily eating oysters with six bottles of wine sitting on the table. On the floor are three discarded baskets that have the names of the types of oysters being eaten. Bound at the end is a folding engraving of the utensils needed to successfully consume your oyster.

¶ OCLC: Lilly Library (lacking one of the plates), Cornell University, New York Public Library, University of California (Berkeley), University of Chicago, Harvard, University of Maryland, University of Minnesota, New York Academy of Medicine, and five locations outside of the United States.

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LA
CUISINIÈRE
BOURGEOISE,

Suivie de l'Office à l'usage de tous
ceux qui se mêlent de dépenses
de Maisons.

CHAPITRE PREMIER.

Instruction sur les richesses que la
Nature produit pour notre subsis-
tance pendant toute l'année.



JE suivrai l'ordre des
saisons, & commence-
rai par le Printems, qui
comprend Mars, Avril,
May. Si cette partie de l'année est

A
M

"The Great French Bestseller;"
Incredibly Important

32. MENON. *La cuisiniere bourgeoise*. Paris: Guillyn,
1746.

12mo. in 8s & 4s. Woodcut device on title page, woodcut head and tailpieces, woodcut decorative initial. vii, [1], 384, 389-400, [4] pp. Contemporary cats-paw calf, spine gilt in six compartments, red morocco lettering piece on spine, edges of boards with a gilt roll pattern (partially worn away), edges stained red, marbled endpapers, light wear overall, corners slightly bumped. \$7500.00

The VERY RARE FIRST EDITION (see below) of the best-selling cookbook of 18th-century France. With more than twenty 18th-century editions alone, *La cuisiniere bourgeoise* contributed greatly to the accessibility and simplification of grande cuisine. It was also the first French cookbook written for a female chef.

The approximately 350 recipes are broken into chapters covering "sur les richesses que la Nature produit," how to cook seasonally, and various menus; recipes for soups; beef; mutton; veal; pork and suckling pig; lamb; fowl; game; saltwater and freshwater fish; vegetables; eggs; recipes with dairy products and a section on spices; pastry; sauces; and of the pantry (e.g. recipes for fruit, jams, syrups, fruit juices, ratafias, waffles, ice creams, and marzipan).

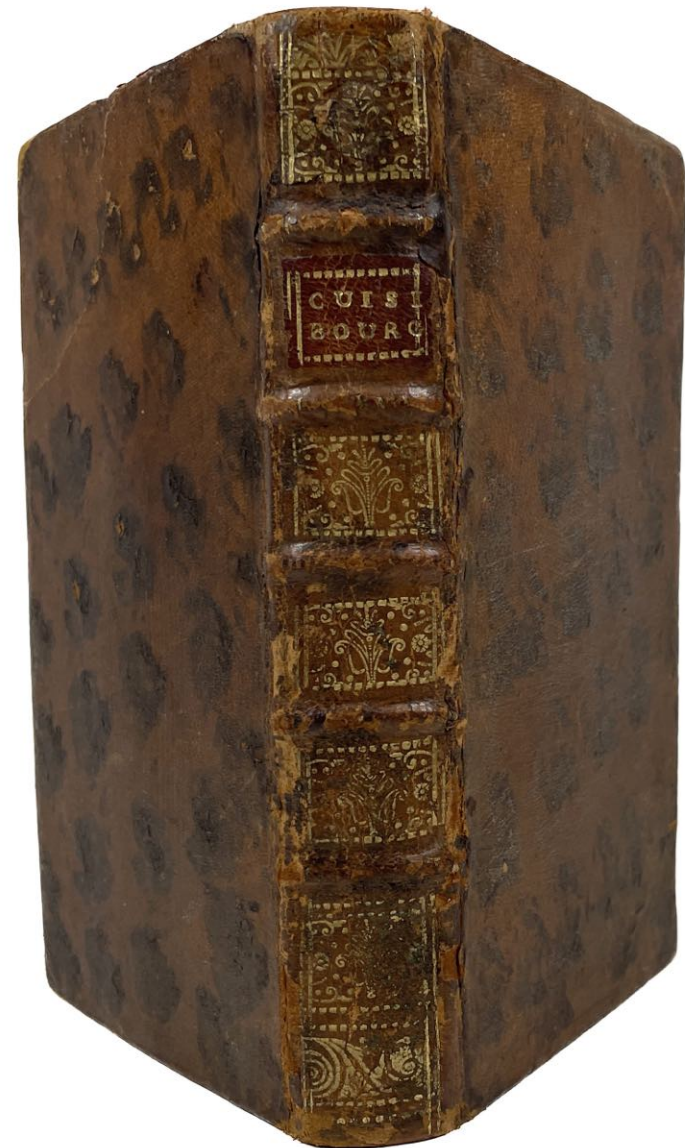
As noted by Stephen Mennell in his culinary history *All manners of food, eating and taste in England and France from the Middle Ages to the present*:

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

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

The great bibliographer and culinary historian Henry Notaker writes in his *History of cookbooks*, “Starting in the eighteenth century, many cookbooks were intended for middle-class households with fewer servants, where the kitchen was managed by a female cook with cook-maids to assist her. The transition from male to female cooks is documented in the title of the great French bestseller *La cuisinière bourgeoise* (1746)” – p. 192. It is interesting to note that the first cookbook with a woman’s name on the title page appeared in Germany in 1597 (Anna Wecker’s *Ein köstlich neu Kochbuch*). The first cookbook in Italy with a woman’s name on the title page didn’t appear until 1900. It was Giulia Ferraris Tamburini’s *Come posso mangiar bene? Libro di cucina con oltre 1000 ricette di viande*.

With Menon’s manuscript cipher at the foot of page [1].

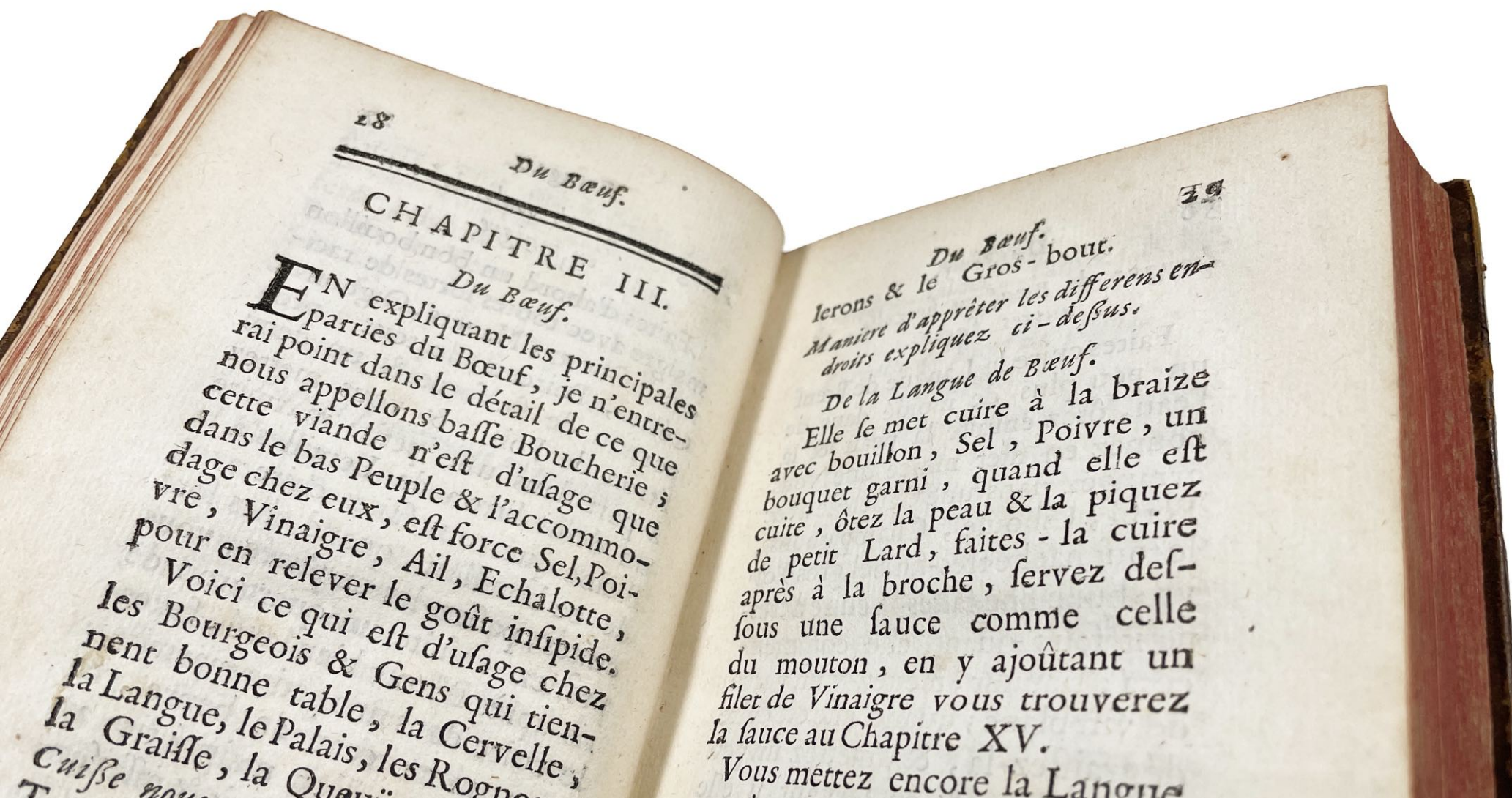


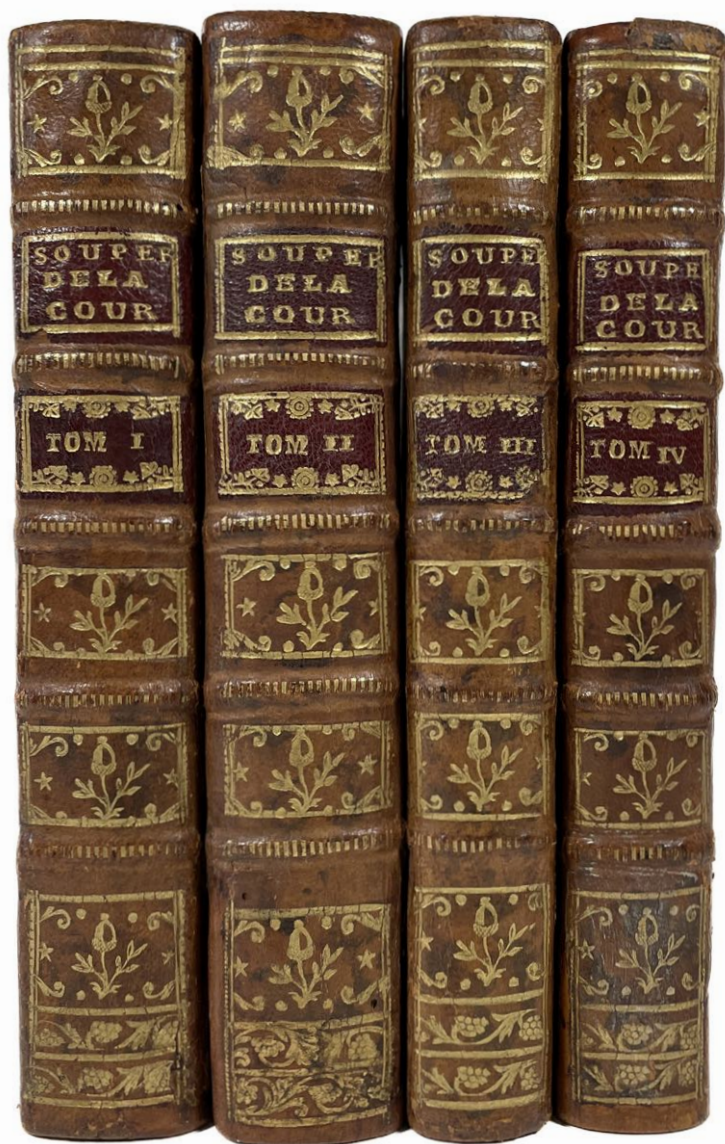
Another edition, equally rare, appeared in 1746 with a slightly different title and very different pagination: *La nouvelle cuisiniere bourgeoise* (also Paris: Guillyn, pagination [2 - blank], v, [1], 322, [18] pp.). Although both *La cuisiniere* and *La nouvelle cuisiniere* have the same approbation date of 29 April 1745, *La nouvelle cuisiniere* does not have the errata page present in *La cuisiniere*. From a study of the errata page in *La cuisiniere* and the recipes of *La nouvelle cuisiniere bourgeoise*, the errata corrections have been made to *La nouvelle cuisiniere bourgeoise* and, therefore, I think one can argue that *La nouvelle* is, in fact, a later edition published in the same year.

With some early pencil annotation for recipes in the index.

In very good condition.

¶ Bitting p. 320; Cagle no. 336; OCLC: Lilly Library, Williams College, Schlesinger Library, Library of Congress, and the Bibliothèque nationale de France; Vicaire col. 589.





"The Most Celebrated of Menon's Works"

33. [MENON.] Les soupers de la cour, ou l'art de travailler toutes sortes d'alimens, pour servir les meilleurs tables, suivant les quatre saisons. Paris: Guillyn, 1755.

8vo. Four volumes. xii, xxii, [2], 404 pp.; 1 p.l., xxii, 460 pp.; 1 p.l., xxii, 264, 269-302 (misnumbered as "300") pp.; 1 p.l., 367, [1 - blank] pp. Contemporary mottled calf, spines gilt in six compartments, red morocco labels, marbled endpapers, occasional minor spotting. \$15,000.00

A very good copy of the FIRST EDITION and a famous rarity in the market, especially with the fourth volume. This is a particularly nice, unsophisticated set of this collection of more than 2000 recipes, "the most celebrated of Menon's works and one of the most important among the culinary works of the 18th century...rare and difficult to obtain in complete form." — Bitting, p. 321 (lacking a complete set).

Menon begins in his *Avertissement* by noting that many chefs scorn cook-books and believe that a knowledge of cuisine can only be found in the kitchen. Menon argues that the development of *la cuisine nouvelle* is best achieved by working in the kitchen and reading theory. "Voit-on un Médecin, un Jurisconsulte, un Architecte, rougir de lire des Ouvrages qui concernent sa Profession?" (Do we see a Doctor, a Lawyer, an Architect, blush to read Works which concern his Profession?) He goes on to note that the art of cooking has its own rules, principles, and practice, and that only the union of practice and theory, can lead to the perfection of cookery.

Later, in the *Avertissement*, Menon notes how some of the recipes have come from others and how it is important to put them to print to more broadly share the art of cookery. He also explains that readers of *Le soupers de la cour* should take the liberty to adapt the recipes as they see fit and that the designs on the table (i.e. *pièces montées*) should be left to the imagination of the artist.

The four volumes are well indexed and organized. Volume one covers menus for the different seasons; broths during fasting days; soups for *jours gras* (non-fasting days); soups for *jour maigres* (fasting days); sauces; and recipes for cooking beef, veal, and lamb.

In volume two, there are recipes for pork; mutton; birds; turkey (including forty-five recipes for domestic pigeon); ducks, ducklings, geese and gosling; *de la venaison ou viande noire*; wild boar; different types of deer including fawn; game in general; wild pigeon; collared dove; woodcock; larks; *des oiseaux de rivere, rouges et sarcelles* (riverside birds, red and teal); and partridges.

The third volume has sections devoted to ragout and rissole; roasts; carp and bream; barb and pike; eel; lamprey; perch; monkfish; *trenches*; trout; barbel, *goujon* and frogs; salmon; sturgeon; brill, turbot and *turbotin*; dabs, *carrelets*, plaice, and *flayes*; sole; shad; *de la vive*; sea bass, tuna, grey mullet, and mullet; whiting; mackerel; herrings and sardines; cod, salted cod and hake; and skate. This is followed by recipes for pastry; pies (cold and hot, with different meats, for small dishes, and for large dishes); cakes; cookies; tarts; and food cooked in ramekins.

The final volume, which is often lacking, includes *entremets* made of creams and vegetables; recipes for truffles; egg dishes (including twenty-four different types of omelets); fruit dishes; conserves; compotes; ice creams; candies; waffles; sweets; gelatine; desserts made from almonds and pistachios; syrups; macaroons; *fromages glacés*; ratafias; chocolate; coffee; and *confitures au liquide*. Also in the fourth volume is a recipe for cooking potatoes in a mustard sauce. This is especially early for a French cookbook (Parmentier wouldn't popularize the root vegetable until about fifty years later). Entitled *Des chervis, salsifix, pommes de terre & taupinambours* (skirrets, salsify, potatoes & Jerusalem artichokes), the recipe translates to:

The skirrets, you scrub them & cook them with water, a piece of butter mixed with flour, salt; it only takes a quarter of an hour to cook; you drain them & dip them in a wine batter, & fry them to a beautiful color; the salsify, you scrub them, cook them in the same way or simply with water; it takes much longer; drain them & serve in a good white sauce; potatoes & Jerusalem artichokes are cooked in the same way; being drained, you remove the skin & put them in a spicy white sauce, or a mustard sauce — p. 150.

32 LES SOUPERS
ront pour garnir la table avec. 18 Com-
pottes ou Affiettes.

Menus de l'Automne.

Table de vingt-cinq à trente couverts;
servie à vingt-trois en gras.

Premier service.

1 Dormant.

2 grosses Entrées pour les deux
bouts.

1 d'une culotte de bœuf aux choux.

1 d'un quartier de veau à la broche, une
blanquette dans le cuisseau.

2 Outils pour les deux contre
bouts.

1 au ris.

1 à la Crecy.

2 Potages pour les deux flancs;

1 à la Chartre.

1 aux choux.

16 Entrées & Hors-d'œuvres;

1 de poulets à la folette.

1 de petits pâtés en gondole.

1 de mincés de poularde aux truffes;

1 d'un pâté de lapreaux.

1 de côtelettes de faisan, comme les
pigeons.

1 de croquettes de palais de bœuf.

1 de pigeons à la charmante.

LES SOUPERS
D E
LA COUR,
O U

L'ART DE TRAVAILLER

TOUTES SORTES D'ALIMENS

Pour servir les meilleures Tables, suivant les
quatre saisons.

TOME SECOND.



A. PARIS,

Chez GUILLYN, Libraire, Quai des Augustins,
au Lys d'Or.

M. DCC. LV.

Avec Approbation & Privilège du Roi.

Skirrets and salsify are thin root vegetables that were common in Europe since Roman times. Skirrets taste somewhere between parsnips and potatoes and, for some, salsify tastes like oysters and for others, like artichokes.

Anne Willan, in her history *Great cooks and their recipes*, compares Menon to another important 18th century French cookbook author, Marin, and notes the importance of Menon's contribution to culinary history.

For some reason Marin's polished work [*Dons de Comus*] did not enjoy a lasting success and it was a similar three-volume book written by Menon in 1755, *Les Soupers de la cour*, which held the stage until the French Revolution swept away all demand for such lavish productions. To modern tastes the profusion of dishes Menon describes is overwhelming — a typical menu for thirty lists well over a hundred dishes, served in five courses. After the first and third courses, the whole table was cleared and a completely fresh set of dishes laid out in an established geometric design. The second and fourth courses were smaller, complementing the twenty to thirty dishes already on the table. The appointments of the table were just as elaborate as the food. Centerpieces such as china soup tureens, branched candelabra, and bonbonnières proliferated. Instead of the single glass or goblet and knife and spoon, used a century before, there was an array of cutlery and crystal for each place setting. Plates were changed between each course — even, remarked a bewildered observer, when they were not dirty — p. 87.

Later, in *The cookbook library* (2012), Willan and her husband Mark Cherniavsky describe *Les soupers de la cour* as "Menon's most elegant and approachable book." They note that the work is important because "Menon describes himself as a chef rather than a cook, the first to assign the term to the head of the kitchen" (p. 219). They also note that Menon is one of the first cookbook authors to combine the functions of the *maître cuisinier* with that of the *chef d'office*.

Menon's cipher appears in manuscript on the first page of the *Avertissement* (as a form of authorization and to prevent counterfeit editions).

A very handsome set.

¶ Cagle 344; *Livres en bouche*, p. 211; OCLC: Library of Congress, University of California (San Diego), Newberry Library, University of Chicago, Indiana University, Harvard, and six locations outside of the United States (most entries do not specify if they have the 4th volume); Vicaire col. 591. Not in Oberlé, Pennell, or Simon.



34. (MENU.) "Charley Sing" Cuban American and Chinese Restaurant. Havana: La Campana, [c.1920s.]

Bifolium: 27.6cm x 18cm (folded). Printed pink paper. [4] pp. with another leaf laid in that is hand-typed on printed rice paper, some spotting. \$250.00

The UNRECORDED menu from a Cuban American and Chinese restaurant in Havana, Cuba, called "Charley Sing." As a colony of Spain, Cuba began to see its first Chinese immigrants via the Philippines, also colonized by Spain, in the 1830s. They either traveled or were brought against their will to Cuba to work the sugar cane fields. In the late 1800s many Chinese Americans fled to Cuba to escape discrimination. Quite a few of these new immigrants were merchants and were able to bring

an infusion of capital into the Chinese community in Cuba. Although there is a long-standing history of Cuban Chinese fusion food, this menu is purely Chinese and American. There are no Cuban influences on the dishes (although the translation for "eggs and omelettes" is "huevos y tortillas").

This menu is printed in English and Spanish, and has "Chinese Dishes' Mandarin Style" such as "Shop-Suey;" "Chow-Main;" "Eggs-Foyong;" "Yor-O-Main;" various fried rice dishes, and soups of meat, vegetables and eggs.

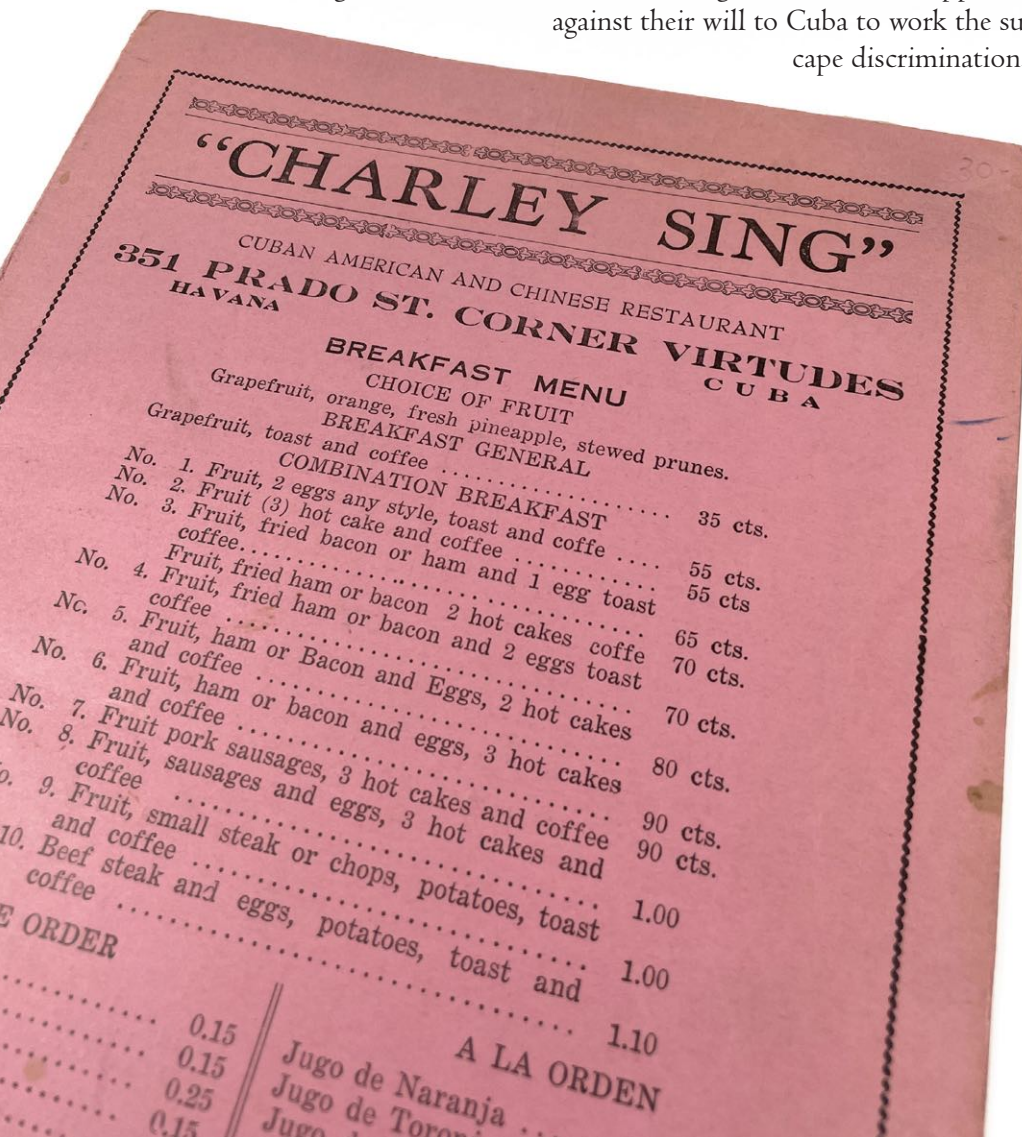
The "American Dishes" include a selection of "Campbell's Soups." There are also various steaks and chops; chicken dishes; oysters, shrimp, lobster, and red snapper; and salads such as chicken, potato, tomato, fruit, cucumber, asparagus, and "Alligator pear" (also known as avocado). There are also classic American breakfast dishes such as hot cakes, French toast, and bacon and eggs.

The additional laid-in, hand-typed menu also boasts availability of "Best Cigars and Cigaretts [sic.] at Factory Prices." The printed portion of this menu is done in a distinctly art deco style.

The address for the restaurant is listed as "351 Prado St. Corner Virtudes Havana Cuba." Interestingly Graham Greene's 1958 novel, *Our Man in Havana*, begins at the same intersection.

In good condition.

¶ Not in OCLC.



The Great American Banquet

35. (MENU) The Grand Pacific Hotel. Twenty-Second Annual Game Dinner. Chicago: Shober & Carqueville Litho. Co., [1877].

Bifolium: (when folded) 22.8cm x 14.1cm. Two lithograph plates, one is hand-colored, colors have run through to color all [4] pages, signs of having been folded twice, small tear to center of lithograph, small tears to head and tail of fold. \$300.00



The UNRECORDED hand-colored lithograph menu for the twenty-second annual game dinner presented by the Grand Pacific Hotel on 10 November 1877. This particular copy is heavily water damaged in a way that has caused the colors to run. When opening the menu, the inside appears as a psychedelic Rorschach test. All text is still clear and legible, however.

The tradition of this massive game dinner was begun at the Tremont House in Chicago by hotelier John Burroughs Drake (1826-1895). It then moved with him to the Grand Pacific Hotel when the hotel opened in 1874. The final banquet was held in 1893. (OCLC records digital copies only of the 24th, 25th, 29th, and 34th dinner.) Typically these menus included large American game such as buffalo, moose,

antelope, elk, and bear as well as smaller woodland creatures such as opossum, “coon,” woodchuck, various squirrels, hare, and rabbit. They also contained a great host of song-birds and shore birds such as teal, grouse, quail, widgeon, partridge, wild pigeon, plover, and sand snipe.

Dubbed “Chicago’s great feed” by the New York Times, this unrivaled game dinner was a celebration of America’s vast abundance. Nevertheless, as time went on, it became increasingly difficult to procure such a wide variety of wild game to feed over five hundred guests each year. In the early 1880s, just as the last of the free-ranging bison were disappearing from the Great Plains, a few states began to strengthen their wildlife laws, belatedly realizing that the country’s natural resources were limited.¹

This particular dinner came from an earlier time, when there was still an abundance of wildlife to choose from for this yearly feast. The menu begins with “oysters in shell” then is divided into choices of soup, fish, boiled meat, roasted meat, broiled meat, vegetables, entrées, salads, cold ornamental dishes, pastry, dessert, and then “Bon-Bons and Flowers.”

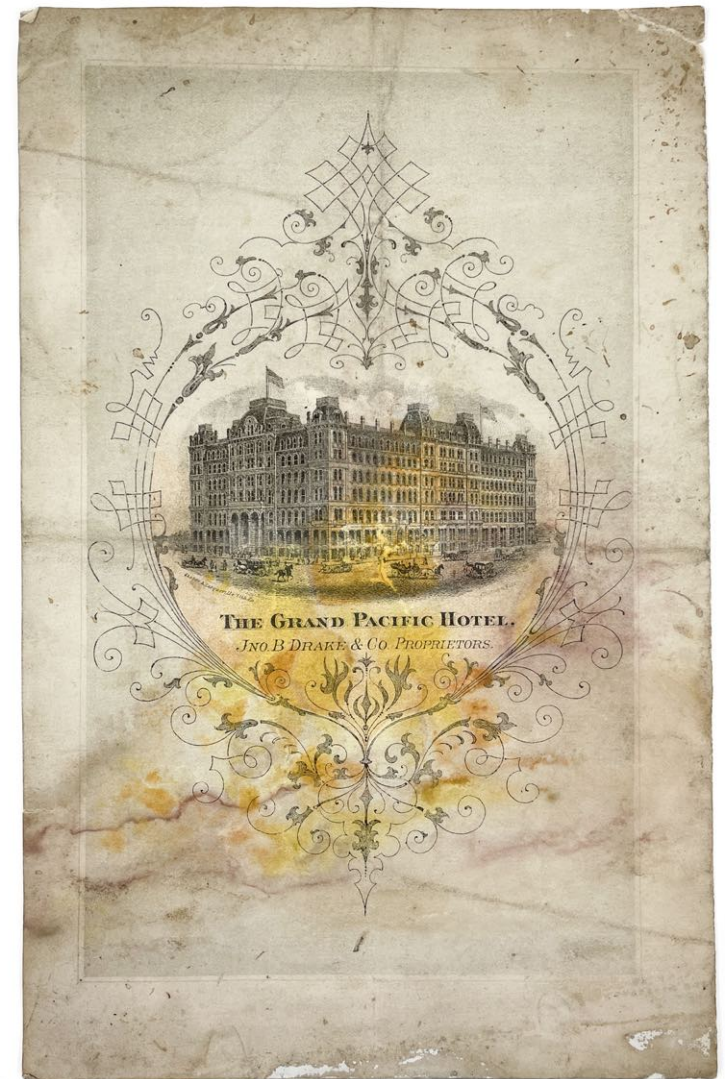
Some of the dishes featured are boiled “Leg of Mountain Sheep, Ham of Black Bear, [and] Buffalo Tongue;” roast “Saddle of Antelope, Loin of Buffalo, Coon, Woodchuck...Prairie Chicken...Green-Winged Teal, [and] Opssum;” and broiled “Jack Snipe...Fox Squirrel...Partridge, Plover, [and] Sand Snipe.” There is also “Venison Pie, Hunter Style;” “Buffalo Steak, with Jelly;” “Stewed Terrapin, en Caisses;” and “Stuffed Coon, au Naturel.”

Pictured in the lithograph are hunters, fishermen, and camp cooks. There is a great pile of dead animals in the foreground and a few others who are running or flying away. This tableau is imposed on a background of forest, with a mountain range in the background and a distant train with a stream of smoke billowing behind it.

Although worn and with watercolor bleeding through the pages, this remains a fascinating piece of American dining ephemera.

¶ Not in OCLC.

¹ Taken from the blog The American Menu, written by Henry B. Voigt. <https://www.theamericanmenu.com/2010/03/annual-game-dinner.html>



An Exhaustive Early Florida Menu,
Handsomely Designed

36. (MENU.) Restaurant, oyster and chop house, Charles J. Britz. Jacsonville, Florida: Ashmead Brothers, [c.1881-1901].

Bifolium: 24.6cm x 15.2cm (folded). [4] pp. Light dampstaining, short tear at bottom edge (not affecting text), signs of having been folded. \$350.00

An incredible survival of an UNRECORDED menu from Charles J. Britz's dining establishment. The restaurant opened in 1881 and then burnt down in the massive 1901 fire that took place in Jacksonville, Florida; the Ashmead Brothers printing house (where the menu was printed) was located about a block down the street and also perished in the fire. We were able to find an entry in *Webb's Historical, Industrial and Biographical Florida* (1885) which describes the restaurant in great detail.

Porterhouse.....35	New York Sirloin Steak.....40	" " with Onions.....50	" " with Olives.....50	" " with Mushrooms.....60	Porterhouse.....75	" " with Mushrooms.....90	Kidney Sautè, with Wine Sauce.....30	Calf's Liver and Bacon.....35	Calf's Brains.....30	Veal Cutlet.....30	" breaded.....35	" a la jardinière.....40	Mutton Chops.....35	" with Tomato Sauce.....45	" a la jardinière.....50	mb Chops.....40	r Chops.....30	Steaks.....30	urger Steak.....40	Schnitzel.....30	urebft.....30	ancake.....35	eggs.....35	POULTRY AND GAME.	, broiled.....1.00	" half......00	y Sauce.....40	Jelly.....50	35	25	15	10	35	Glass Milk.....10	Bowl of Milk and Crackers.....15	" " Bread.....15	" " Oatmeal.....15	" " Hominy.....15	Dry Toast.....10	Buttered Toast.....15	Milk Toast.....20	German Bretzel.....20	Rum Omelette on Toast.....25	Plain.....30	Parsley.....35	Tomato.....25	Ham.....25	Kidney.....35	Cheese.....35	Mushroom Omelette.....40	Green Peas.....10	Green Corn.....10	Asparagus.....10	Okra.....10	Tomatoes.....10	Onions.....10	Beets.....10	Saratoga Chips.....10	Potatoes, boiled.....10	" fried.....10	" French fried.....10	" Lyonnaise.....10	" mashed.....10	" stewed.....10	Roast Beef.....15	Smoked Beef.....15	Smoked Beef Tongue.....10	Bologna.....15	Imported Mett Bologna.....20	Devilled Crab.....20	Smoked Eels.....20	Sardellen.....20	Chicken.....20	Turkey.....20	Smoked Sturgeon.....20	SALADS.	Potato.....15	Cucumber.....15	Cold Slaw.....15	Lettuce.....15	Tomato.....25	Lobster.....25	Chicken.....30	Herring.....25	Plain & Mixed Pickles.....	Olives and Capers.....	PICKLED AND PRESERVED.	Lambs' Tongues.....15	Pigs' Tongues.....15	Pigs' Feet.....15	Pickled Eels.....15	Herring.....15	Herring Marinee.....25	Anchovie Paste.....	Anchovies in Oil.....	Sardellen in Oil.....	Sardellen in Salt.....	CHEESE.	Neufchatel.....15	Young America.....15	Swiss-Gruyere.....15	Sap Sago—herb.....15	Roquefort.....15	Fromage de Brie.....15	Stilton.....	Limburger.....20	Hand.....1	OYSTERS.	Raw, on plate.....20	Raw, in half shell.....25	Raw, in half shell, half dozen.....15	Stew.....25	Boston Stew.....35	Fry.....30	Stew, in a kettle to take home.....30	Shell Roast.....	Pan Roast.....	Fancy Roast.....	Broiled.....	Broiled on Toast.....	Pickled.....	Fry, in a box to take home.....	Oyster Loaves—Peacemakers—a Specialty.....Large, 50c. Sm	REGULAR MEALS.
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RESTAURANT, OYSTER AND CHOP HOUSE,

CHARLES J. BRITZ,

BAY & NEWNAN STS., OPP. POST OFFICE,
JACKSONVILLE, FLA.

27 EAST BAY STREET.

20 & 22 NEWNAN STREET.

New York, Boston, Philadelphia and Western Newspapers on File.

Information as to arrival and departure of Mails, R. R. Trains and
Steamboats cheerfully given.
Orders solicited from Private Residences for Luncheon, &c.
Orders for Shipments promptly attended to.

LIST OF MIXED AND FANCY DRINKS.

- | | |
|-------------------------------|----------------------------------|
| 43 Gin Julep, | 84 Kirchwasser Punch, |
| 44 St. Croix Rum Punch, | 85 Gin Smash, |
| 45 Kelly Is. Catawba Cobbler, | 86 Brandy Sling, |
| 46 Gin Fix, | 87 Gin Sling, |
| 47 Medford Rum Fix, | 88 Apple Toddy, |
| 48 Port Wine Cobbler, | 89 Brandy Toddy, |
| 49 Cal. Wine Cobbler, | 90 Tom Collins, |
| 50 Port Wine Flip, | 91 Gin Toddy, |
| 51 Whiskey Flip, | 92 Hot Whiskey Punch, |
| 52 Ale Sangaree, | 93 Hot Scotch Whiskey, |
| 53 Porter Sangaree, | 94 Hot Irish Punch, |
| 54 Brandy Fizz, | 95 Tom and Jerry, hot, |
| 55 Whiskey Punch, | 96 Tom and Jerry, cold, |
| 56 Rhine Wine Cobbler, | 97 Knickerbocker, |
| 57 Sherry Cobbler, | 98 Stone Wall, |
| 58 St. Croix Rum Fix, | 99 Stone Fence, |
| 59 Brandy Sour, | 100 John Collins, |
| 60 Milk Punch, | 101 Whiskey Toddy, |
| 61 Hot Milk Punch, | 102 White Lion, |
| 62 Sherry W. Sangaree, | 103 Lemonade, |
| 63 Gin Julep, | 104 Italian Lemonade, |
| 64 Gin Crusta, | 105 Old Tom Gin Cocktail, |
| 65 Brandy Smash, | 106 Wine Lemonade, |
| 66 Port Wine Punch, | 107 Hot Spiced Rum, |
| 67 Phila. Fishing Punch, | 108 Hot Rum, |
| 68 Jamaica Rum Sour, | 109 Hot Locomotive, |
| 69 Dry Punch, | 110 Mulled Claret, |
| 70 Tip-Top Punch, | 111 Seltzer Lemonade, |
| 71 Arrack Punch, | 112 C. M. B. Monon. M. Cocktail, |
| 72 Whiskey Smash, | 113 Soda Cocktail, |
| 73 Medford Rum Sour, | 114 Soda Lemonade, |
| 74 Toledo Punch, | 115 Vanilla Punch, |
| 75 Egg Nogg, | 116 Hot Lemonade, |
| 76 Brandy Julep, | 117 Old Verm. Cockt. |
| 77 Apple Jack Sour, | 118 Boston M. |
| 78 St. Charles Punch, | |
| 79 Whiskey Smash, | |
| 80 Apple Jack Sour, | |

The establishment of Mr. Britz is a genuine new York-German lunch-counter and restaurant and the only one of the kind in this section....From Bay Street one enters through large glass-panelled doors, upon which appears the name of the proprietor in gilded letters, into a spacious apartment 48 by 23 feet in area, with handsomely frescoed walls and ceiling, and containing a number of small tables upon which are found the latest newspapers and periodicals. One side of the room is occupied by a semicircular lunch-counter loaded with all the delicacies of the season, and a handsomely furnished bar and refrigerator — p.132.

As it states on the first page of the menu, mail, train, and steamboat schedules were readily available at the restaurant, and "orders solicited from private residences for luncheon &c. orders for shipments promptly attended to."

The menu begins with 125 "mixed and fancy drinks" on offer. Then follows a list of items which are "cooked to order." There is "Florida Sirloin Steak;" "Kidney Saute, with Wine Sauce;" "Vienna Schnitzel;" "Welsh Rare-bit;" "Quail on Toast;" "Larks;" "Plover Snipes;" "Fresh-water Trout;" "Rum Omelette;" "Potatoes, boiled...fried...French fried...Lyonnaise...mashed...[and] stewed;" "Bowl of Milk and Crackers" "German Bretzel;" and "Corn Bread," among many others.

Next are "Cold Luncheon" items such as sandwiches, salads, pickled and preserved foods, various cheeses, and oysters prepared in multiple ways.

On the final page is the "Wine List" which also contains beers, liquors ("put up in flasks"), cordials, mineral water, and "imported segars" from Acker, Merrall & Condit, as well as Park & Tilford. White wines included are "Table Hock;" Laubenheimer; Hockheimer; Liebfraumilch; and Forster Riesling. Red wines are represented by a "Table Claret;" Bordeaux from St. Estephe, St. Julien, and Chateau la Rose. Champagnes are from Piper Heidsieck and G.H. Mumm.

Although this menu has clearly seen some practical use in the restaurant, it remains legible and in good condition.

¶ Not in OCLC.

*A Rich Menu Printed
During a Famine*

37. (MENU.) Speise-Karte au Cafe Royal. Berlin, 8 June 1849.

Broadside: 44.8cm x 28cm. Large woodcut vignette, printed in four and five columns, lightly browned, signs of having been folded, expert paper repairs at the folds. \$1750.00

UNRECORDED. A lovely menu from the celebrated Cafe Royal at 33 Unter den Linden in Berlin. This *Speisekarte* is dated and priced in print and manuscript so that the proprietor, C. Schott, could update dishes on a daily basis. At this time, Prussia was going through political upheaval and social unrest: in 1844-1845, there had been famine due to a series of bad harvests and a potato blight which, in part, contributed to the Revolutions of 1848 and extensive protests in Berlin. Our menu is not long after these events.

Schott offers 121 different dishes (starting with soups and ending with fresh fruit) and 90 drinks (organized into 13 categories). In 1822, Heinrich Heine (1797-1856), a German poet, writer, and literary critic, wrote a glowing review of the Cafe Royal. "I can't pass by [the Cafe Royal] without looking in for a moment....A meeting place of the elegant, educated world. You can often see the most interesting people here....But what do I care about all these gentlemen, I'm hungry. Garçon, *la carte!* Look at this multitude of wonderful dishes....There are secret magic formulas that unlock the spirit realm for us. And champagne at the same time!"¹

The first four columns consist of soups; hors d'oeuvres; fish; *relevés* (main meat courses); vegetable dishes; *entrées*; *entremets* (small dishes served between courses); various *braten* (marinated pot roasts); salads; compotes; pickled items; preserved fruits; dessert; cheeses; fruit in *eau-de-vie*; marmalade; jellies; and fresh fruits.

The following five columns contain the drinks available, including wines from Bordeaux, Burgundy, Champagne, and the Rhine and Mosel valleys. Some of the Burgundies include those from Chablis, Volnay, Chambertin, and Montrachet, and the Bordeaux include the wines of Chateau Margeaux, Chateau Lateur, and Chateau Lafitte. Six years later these Bordeaux would be identified as first growths (in the classification of 1855). There are also warm beverages including *glühwein* (mulled wine), *punsch*, *grog*, bouillon, coffee, tea, and hot chocolate, as well as fruit juices, beer, and various liqueurs. It is interesting to note that some of the wines are listed and priced by the bottle whereas others are by the glass; this is very unusual for a menu from this period. All items offered are priced in Neuer Reichsthaler (Rst) and Silbergroschen (Sgr), a currency that was used in Prussia from 1821-1873. At this time Berlin was the capital of Prussia.

With a handsome woodcut engraving of an eagle clasping a banner in its beak that has the name of the restaurant emblazoned upon it.
In good condition.

¹ In a letter reprinted in his *Gesammelte Werke. Dritte Gesamtausgabe*, Berlin: 1887, vol. VIII, p.14f.

Majonaise { *Hahn* } . . . 8.
 { *Lachs* }
Spanierfardner Lachs . . . 8.
Linsensuppe . . . 6.
Knoblauch Salat . . . 7.

Speise-



Karte

Ananas Cardinal . . . 10.
Selbsten do . . . 8.

Unter den Linden No. 33.
 Berlin, den 8^{ten} *Juny* 1849

Suppen.
a la Hamande . . .
a la Meliatoni . . .
Suppe mit . . .
Knoblauch . . .

Gemüse.
 4. *Kartoffel Suppe* . . .
 4. *Erbsen mit Knoblauchbutter* . . .
 3. *Kartoffelsuppe mit Fleisch* . . .
 2 1/2. *Blumenkohl mit Lachs* . . .
 5. *Kartoffel mit Cohnsalat* . . .

d'oeuvres.
Kalt.
 4. *Schinken, roh u. gekocht* . . . 5
 5. *Braunschweiger Wurst* . . . 5
Rinderzunge. . . . 5

Entrées.
 4. *Kartoffel mit Rind u. Markt.* . . .
Salbzungen, panni, au jus . . .
Schiffel mit Ragout fin . . .

Confituren.
Melone. . . .
Reine Claude . . .
Abricosen . . .
Hagebutten . . .
Nüsse . . .
Glaskirschen . . .
Nattkirschen . . .
Schwarze Kirschen . . .
Ingber . . .
Ananas - Erdbeeren . . .
Orange . . .

Früch
in Brand
Abrico
Rein

*On the Taxation of Food & Wine
From Europe to Mexico*

38. (MEXICAN food & beverage import taxes.) El Baylio D. Antonio....A Consecuencia de haver resuelto. Mexico City, 1777.

Broadside: 42.7cm x 31.3cm. One woodcut decorative initial. Signs of having been folded twice.

\$1000.00

An extremely rare FIRST & ONLY EDITION of this document written to overrule a law that had been written in 1754 which allowed for tax exemptions for items being imported in to Mexico that fell under the label of "gifts" or "domestic consumption." This law had apparently been being abused for the last 23 years by people who would claim items to be gifts and then sell them at great profit.

The following items will no longer be able to be imported into Mexico free of tax:

Efectos de China, texidos de ropa hecha, ó por hacer que se haya conducido de Europa, Vidrios, y Cristales azogados, ó por azogar, Muebles costosos de casa, é Instrumentos, ó Utensilios de Artesanos, ó de diversion; Alhajas de mercería, quinquillería, y jollería fina, comprehendida la relojería, y pedrería en qualesquiera diferencias; Azeytes, Vinos, Aguardientes; y otros Licóres Européos, inclusa Cidra, y Cerbeza; Pasa, Almendra, Escaveches, Azúcares, y otros comestibles usuales, y Bugías de cera, y esperma.

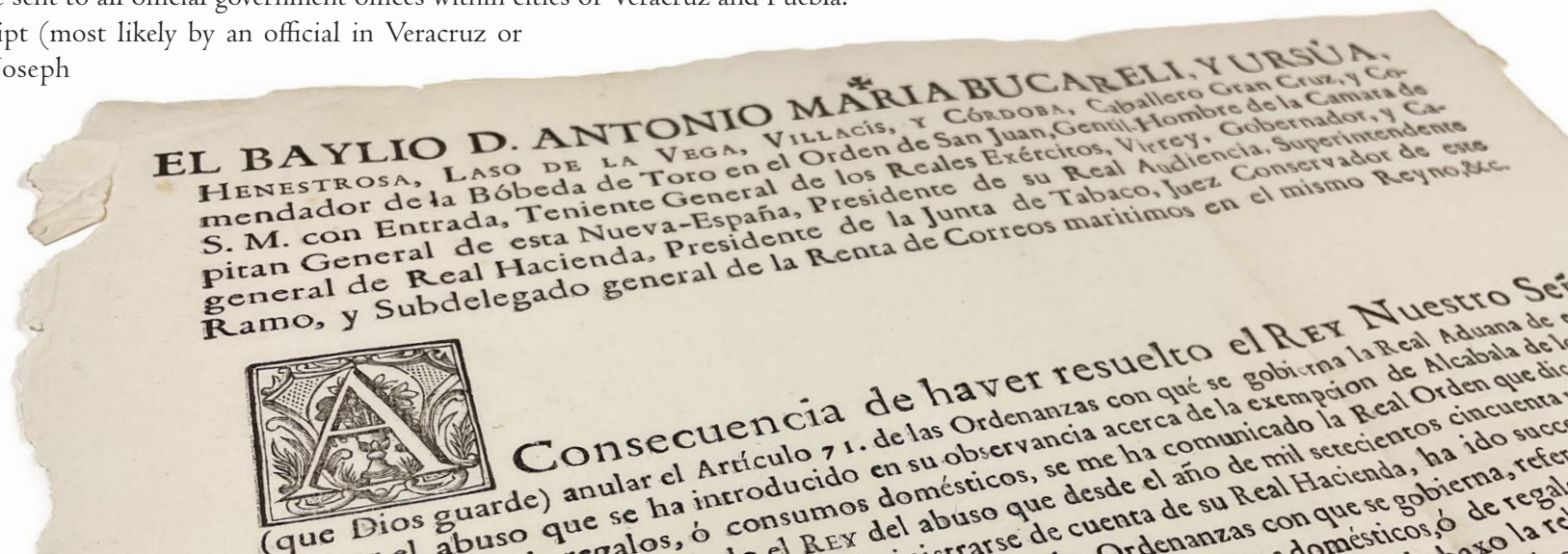
Roughly translated to:

Effects from China, fabric for clothes made, or to be made that have been brought from Europe, glass, and crystals gilt in silver, expensive household furniture, and instruments, or utensils for craftsmen, or for entertainment; bat decorations, ironmongery, and fine jewelry, including watches, and precious stones of any kind; oils, wines, aguardiente; and other European liquors, including cider, and beer; raisins, almonds, pickles, sugars, and other usual edibles, and wax Bugías, and whale oil

This document was to be sent to all official government offices within cities of Veracruz and Puebla.

Signed in manuscript (most likely by an official in Veracruz or Puebla), by Diego Joseph Sanchez Perez.

¶ OCLC: University of California (Berkeley) and Indiana University.



*Promoting Wheat Farming & Tax-free
Flour Exportation for the Indigenous
People of Mexico*

39. (MEXICAN wheat cultivation and flour exportation.) Don Bernardo de Galvez....El Bando de 28 Junio de 1783 sobre la libertad de alcabala á las harinas. Mexico City: 27 de Setiembre de 1785.

Broadside: 43.4cm x 31cm. One historiated initial. Signs of having been folded three times. \$1000.00

The extremely rare FIRST & ONLY EDITION of this edict to promote wheat cultivation as well as tax-free transportation of flour. This law was originally passed in 1783 by the father of the Count of Galvez, who had been the previous viceroy of New Spain. The "proclamation of June 28, 1783 on the freedom from taxation on flour, was published to root out the encumbrances and difficulties with which the measures dictated up to then... and for the increase in commerce of flours and dried foods." Now, in 1785, the newly appointed viceroy of New Spain is having to re-iterate the laws, as it seems various corrupt personages in positions of power had been applying false taxes to line their own pockets. The broadside also explains that there is a punishment of one thousand pesos plus loss of office for any governors, mayors, or other people in high ranking positions who attempt to tax anyone who is transporting flour.

This law states that the indigenous people ("Indios") must be encouraged and helped in any way possible by the local justices to cultivate, harvest, and transport wheat, and they are allowed to deliver their flour to Veracruz free of tax. Also, anyone transporting flour and other dried foods must be accompanied by a guard so that they need not fear the seizure of their "pack animals, herds or other goods being transported for the King" (*Reguas, Atajos ó Bagages para el Rey*).

In very good condition.

¶ OCLC: University of California (Berkeley) and Texas A&M University.

DON BERNARDO DE
Conde de Galvez, Caballero de la Real y Distinguida Orden
Comendador de Bolaños en la de Calatrava, Teniente Ge-
pector General de todas las Tropas de América, Capitan
siana y dos Floridas, Virey, Gobernador y Capitan
Presidente de su Real Audiencia, Superintendente de
Tabaco, Juez Conservador de éste, Presidente de
mismo Reyno &c.



El Bando de 28 de Junio de 1783
blicó para cortar de raíz los es-
providencias dictadas hasta en-
rinas y Menestras secas.
A este fin se ordenaron los Bando
mas de la licencia concedida para la
pedir Guias en todas partes sin mo-
racruz en Mulas propias ó alqui-
bió el embargo de las Reguas.
de Real Hacienda los debían

Por último se mandó
á los Labradores de sus r-
á las Leyes, á que aum-
quejas; y que en tod-
de su cuenta Semer-

Con estas p-
lo á fomentar l-
truye el Bando
no restar o-
Real Orde-
expresad-

*Parmentier Sings His Praises of
Seine Water*

40. PARMENTIER, Antoine Augustin. *Dissertation physique, chymique, et économique, sur la nature et la salubrité des eaux de la seine*. Paris: Clousier, 1775.

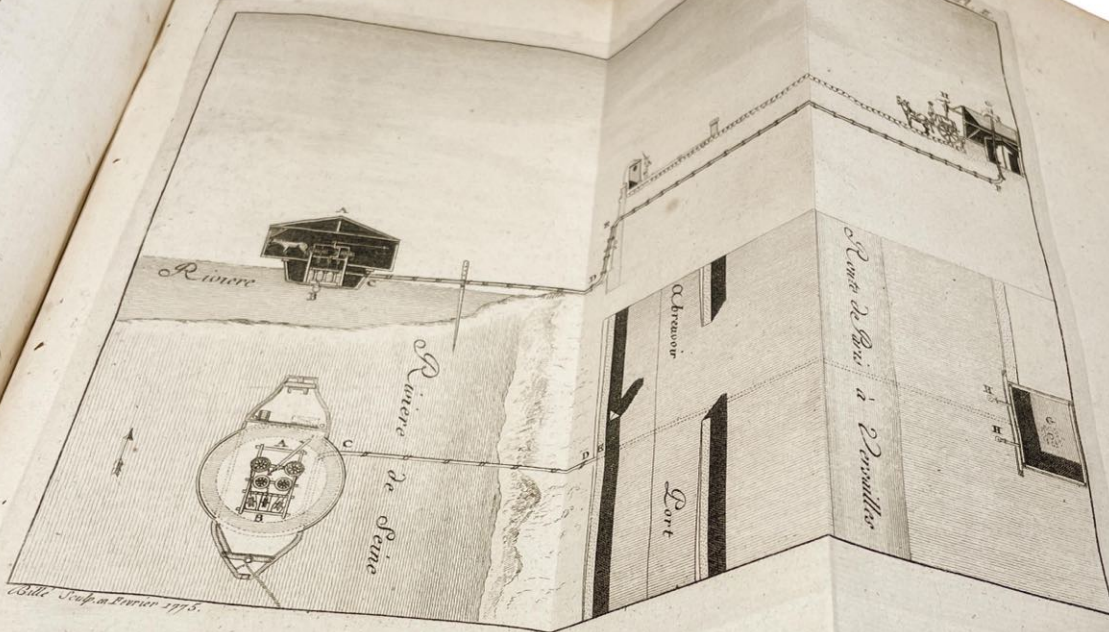
4to. One woodcut vignette on title page, one folding engraved leaf. 1 p.l., 34 pp. Half calf over marbled boards, spine gilt, upper and lower edges stained red. \$2000.00

The very rare FIRST SEPARATE EDITION of Antoine Augustin Parmentier's (1737-1813) dissertation on the excellent qualities of the water of the river Seine which flows from Dijon to Paris and onward to the seaport of Le Havre.

Although some chemists of Paris had analyzed the water of the Seine and found it to have bad qualities, Parmentier strongly defends it. He writes that although the Seine is affected by tanners, cloth-dyers, butchers, and other manufacturers who pour their waste into the river (not to mention the effluvium from the sewers!), it is being constantly refreshed and renewed by its own force and flow.

In addition to popularizing the potato, Parmentier was famous for being the first modern nutritionist in French history. To that end, he discusses the healthful qualities of water. He writes that although he would rather not pit water drinkers against wine drinkers, it is his observation that people who primarily drink water enjoy particularly good health.





Parmentier sings high praises for the water of the Seine. In his conclusion he writes that “the water of the Seine, which is used in Paris, whether it is brought to us by public fountains, or by newly built pumps or hydraulic machines, has a character of goodness and healthiness that it would be much to be desired for the Nation and the human race.” (*Que l’eau de la Seine enfin, dont on fait usage à Paris, soit qu’elle nous soit apportée par les fontaines publiques, ou par les, pompes ou machines hydrauliques nouvellement construites, a un caractère de bonté & de salubrité qu’il seroit bien à désirer pour la Nation & le genre humain*) – p.34.

With a folding engraved leaf depicting Seine water being pumped to Versailles. Note that the plate is numbered “2.” This is because it was also printed for the *Journal* (described below), which included other engravings for other essays. Our Parmentier pamphlet is complete.

This dissertation was also published in 1775 in volume V of the *Journal de physique, de chimie et d’histoire naturelle et des arts* (pages 161-194).

In very good condition.

¶ OCLC: Yale Medical Library and three locations outside of the United States; Oberlé, no. 452.

DES AVANTAGES DU SON DANS
LE PAIN.

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

H iv

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

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

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

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

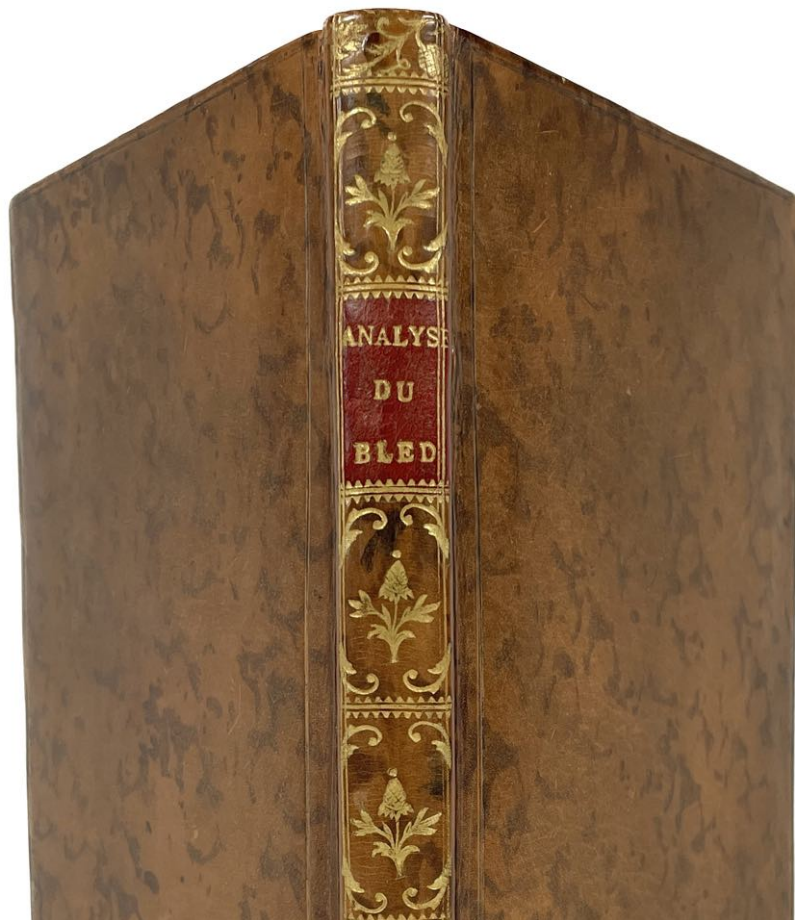
In the chapter about the breads made in different nations, Parmentier mentions breads made with potatoes; bananas; corn meal; sagu; cheese; and chestnuts. He also mentions the silk cotton tree (*Ceiba*) and how Christopher Columbus was taken with them when he was in *l'Amerique* (i.e. the West Indies).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

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

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

In very good condition.

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



(84)

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

DE LA FARINE DE FROMENT.

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

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

*"The World's Only Socialized Industry;"
With a Tomato Soup Can Label
Tipped-In*

42. (RADICAL food systems.) Three publications from the Columbia Conserve Co. 1931-32.

I. The Columbia Conserve Co. of Indianapolis. *A 'business without a boss' The Columbia Conserve Co. of Indianapolis packers of Columbia Products here present the story of their efforts to achieve food quality...by establishing human equality...as told by Boyd Gurley, editor, Indianapolis Times.* Indianapolis: Allied Printing, Union Label Trades Council 75, [1931]. 20.3cm x 9cm. [12] pp. Original printed wrappers, staple bound, some browning to lower wrapper.

II. The Columbia Conserve Co. of Indianapolis. *A 'business without a boss' The Columbia Conserve Co. of Indianapolis packers of soups under wholesale labels here present the story of their efforts to achieve food quality...by establishing human equality...as told by Boyd Gurley, editor, Indianapolis Times.* Indianapolis: Allied Printing, Union Label Trades Council 75, [1931]. 22.3cm x 9.8cm. [20] pp. Original printed wrappers, staple bound.

III. Hapgood, William. *An experiment in industrial democracy.* Yellow Springs, OH: Antioch Press, 1932. 20.5cm x 13cm. [8], 61 pp. Original printed wrappers, staple bound, pages 53-61 slightly dog-eared, lower wrapper slightly worn.

Price for all three: \$250.00

I. & II. These UNRECORDED informational pamphlets were proudly issued by The Columbia Conserve Co. in order to explain their pioneering business plan that was designed to put the power of running the business into the hands of the laborers, a policy that they viewed as "industrial



COLUMBIA



TOMATO SOUP

PREPARED BY
THE COLUMBIA CONSERVE CO.
INDIANAPOLIS, IND.

"A Business without a Boss"

CONTENTS
10 1/2-0Z. AVD.

DIRECTIONS

Add equal part of cold water to the contents of this can. Bring to boiling point and serve.

CREAM OF TOMATO

To the contents of this can add an equal quantity of cold milk; heat, but do not boil, and serve immediately.

COOKS WHO CARE

No wonder we make such fine soups, catsup, tomato juice, and other products. We, the workers, own the business. We are proud that we have succeeded, and succeeded because we have done better work because we cared. Not one of us has been discharged on account of hard times. For us there is no unemployment. There are 52 pay envelopes a year, old age pensions, expert care in sickness and in health, three weeks vacation with full pay. Why should we not make good products?

If you think this plan should spread, and if you find that this product is better because it is made by cooks who care, please tell your friends about it.

If you wish to know more, write for our free pamphlet, "An Experiment in Industrial Democracy."

The Columbia Conserve Company
Indianapolis, Indiana

*NOTE - Since this pamphlet was printed originally, we have made some adjustments in our program. Anyone interested in obtaining more detailed information about these changes can obtain same by writing to the factory.

Preface

WHAT IS DEMOCRACY?

It is an old question, this of the true nature of democracy, and will still remain with us a long time, not only in politics, but also in industry, until we have proved that it can be a success or admitted that it is the road to failure.

Conservatives have always said that democracy would fail, because large bodies of men and women, without training, would not be able to act in unison or to follow and support their more informed leaders. Progressives, on the other hand, have maintained that with experience the majority would develop the same qualities of skill, leadership and support of the selected leaders that a smaller class has shown. They have admitted that if freedom did not develop restraint and team-play it would fail, but they have also strongly hoped that liberty would mean as good leadership as despotism, or better, and as much loyalty in the rank and file to their leaders, or more.

In politics there have been some interesting examples of late. After the war there was more confusion than usual in Italy, and more obstruction to effective business, with the result that a movement toward despotism was successful, and met little resistance. No doubt the Fascist dictatorship will be overthrown before many years, but whether the more democratic regime to follow turns out to be permanent depends on how efficient it is. Democracy is safe in countries like Denmark, Norway and Switzerland, where the people are trained to sound methods, but whether it will be able to work in Spain, with many uneducated and discordant elements, remains to be seen.

Russia is a specially instructive example. Democratic rule in industry was something in which the leaders were keenly interested. They arranged, therefore, that representatives of the unskilled masses, which they call the proletariat, and we call the rank and file, should have the final power in the factories, the technicians being subject to their orders. The com-

democracy." The preface begins with "Fourteen years ago the Hapgood brothers inherited a canning factory, and as an experiment they turned it over to the employees to run...Today it stands as the world's only socialized industry, where wages are determined by personal need and not by efficiency, and where the most menial laborer may criticize the way every superior handles his job."

Included in this publication is an article written by the editor of the Indianapolis times, Boyd Gurley, which details the methods of the business from an eyewitness' perspective. He describes a typical 150-strong "bosses" meeting in which the employee-owners discuss the state of the business for two hours and then go on to the "human relations" portion of the meeting in which they review workers who are either not doing their fair share, or have otherwise shown themselves to not be team-players. It is a "session devoted to...a frank, cold, full and free discussion of the workers themselves, their needs, their deficiencies, their promotions in rank."

Gurley sums up his article with a few quotes from the company regarding the success of this experiment in "approximate equality of income."

They write that "individually our incomes have increased, our education has been broadened by the social as well as by the business problems with which we deal, and most of us are happier than we should be in a less democratic society."

The differences between the two pamphlets lie in the final pages. In one, the company writes a note to the consumer regarding their products. They packed sixteen soups: "tomato, vegetable, chicken, green pea, vegetable beef, tomato beef, tomato vegetable, beef bouillon, pepper pot, consomme, mock turtle, navy bean, ox tail, beef, celery, and mulligatawny." They also describe their methods for thickening soups and write that although by law packers are allowed to include beef in their "chicken" soups, their policy is to use no other meat than chicken and they slaughter the birds themselves. This is followed by a list of "Regal Stores" which are independently

owned shops that carry their products. There is a final statement printed on the lower wrapper, compelling the reader to "DEMAND COLUMBIA PRODUCTS AT REGAL STORES."

The other pamphlet does not contain the note to the consumer, but has a long list or "key" to the many private brands under whose labels the Columbia Company packs their products.

In good condition.

¶ Neither of these pamphlets are recorded in OCLC.

PREFACE

In 1917 the owners of the Columbia Conserve Company began to turn its management over to the workers. The stockholders voluntarily surrendered their right to control the policies of the business, with the result that they now have no more power than those who are without shares. All the workers who wish to sit in council to decide the policies of the business may do so, and each one has an equal voice in its affairs.

Perhaps the most important thing we have done is to abolish unemployment. We are paid by the week and retained by the year. We can be discharged only by vote of the council, may be discharged only by explicit action of the council, may be made from our old age checks. We are paid when we are sick, and in our weekly checks. We are paid according to our needs, and are not influenced by our position with the company.

We and all our dependents receive medical and hospital care without cost to us individually. Each employee who has been with the company a year is given a vacation of three weeks with full pay; eight months' service provides two weeks' vacation; less than eight months, one week. More, our remunerations are being determined by our efficiency, rather than on the basis of being employed. Those under a minimum of \$19.00 per week. Married men are paid a minimum of \$33.00 for married is \$22.00 whose husbands are gainfully employed. We are paid for single people and the minimum of \$22.00. We are paid for each child under sixteen. We are paid for our foremen, forewomen, and higher management which we have described, in volume, in profits, and in special work and in the business, out of the profits of the common stock. When that we shall have built an understanding, and affection between them we shall do heretofore.

A BUSINESS WITHOUT A BOSS

Reprinted from Indianapolis Times, Feb. 13, 1930

BUSINESS MEN will tell you that it just can't work. It's crazy to think of fixing wages on the basis of needs and not efficiency. That way leads to bankruptcy. It's crazier to think of a business that has no owner, no responsible head who is looking for dividends, no boss who hires and fires, no genius to direct and guide. And if that be not insanity enough, think of a business, a big business, whose smallest detail is managed by its workers from janitor to skilled technician, who meet on a basis of common equality and make decisions with a finality and a frankness that would astound the directors of a railroad or a bank or a steel trust.

The answer, of course, is that there is one business in this country which has operated on that basis for fourteen years, is still running, makes large profits and has prospects of even greater ones with never a prospect for any individual for himself an added dollar. It is a business of needs, real needs, not the needs of a few.

III. An early edition of William P. Hapgood's review of his pioneering business plan to put the management and ownership of The Columbia Conserve Co. into the hands of the employees. Included is a detailed report on the last fifteen years of the business. Hapgood writes on the concept of "industrial self government" and "democracy vs. autocracy." He also discusses irregular employment; income; social equality among workers; employee ownership; financial problems; and advertising and publicity.

Above the preface there is a rubber-stamped message noting that changes to the company's organization had taken place since publication.

Mounted onto the verso of the upper wrapper is a pristine label for the company's tomato soup cans, with the slogan "A Business Without a Boss" printed below the company's name as well as a short description of how the business is run.

For details of the company's unprecedented experiments in "industrial democracy," its years of success, and its eventual schism and sale to a larger company, see Kim McQuaid's 1976 article in *Labor History*, "Industry and the co-operative commonwealth: William P. Hapgood and the Columbia Conserve Company, 1917-1943."

In good condition.

¶ OCLC: Indiana University, Harvard, Yale, University of Kansas, Duke, University of Pennsylvania, Princeton, and one location outside of the United States.

advanced timidly, doubting our own natures. We are about to acquire confidence in ourselves. When we do, our social progress will be as rapid as our material progress has been during the last few decades.

V. SOCIAL EQUALITY AMONG WORKERS

When the first step was taken toward changing from the wage to the salary system, and the length of the working week was decided upon in committee, there arose for decision the difference between the hours of labor for workers in the office and for those in the factory. It was decided that all employees should begin work at the same time and stop at the same time.

When this rule became effective there was considerable disturbance. After a time some of the less important office employees resigned. A few of the stenographers thought their social status was unfavorably affected by beginning an office day's work at the same time as their sisters in the plant, and they withdrew. For a time we sought to replace them with trained stenographers, but their experience where had taught them to believe that office work was above factory workers socially and that they were not entitled to certain privileges. Consequently they broke what they chose to believe to be the "disgrace" of the process. Then we decided to develop our own staff from among the girls in the plant. By following this we have completely equalized the two fields, both financially. It is not necessary to do this now as who come to us from other industries understand the system under which they will be asked to work.

Perhaps the most unusual and interesting thing when we called for volunteers from the plant was that bookkeepers and accountants. The first worker employed in this way is now treasurer of the company. assistants were once manual workers in the departments we are developing our technicians from manual workers. This is a slower process than before, but we believe it is necessary in the long run. When we choose a

The Growing Power of Restaurants in Paris

43. (RESTAURANT history.) Arrêt de la cour de Parlement, qui, entr'autres dispositions, permet aux traiteurs-restaurateurs de recevoir du monde dans leurs Salles, & y donner à manger jusqu'à onze heures en hiver. Paris: Simon & Nyon, 1786.

4to. Woodcut headpiece. 7, [1 - blank] pp. One folded signature, unopened and untrimmed.

\$1000.00

The extremely rare FIRST & ONLY EDITION of this document concerning the first restaurants that emerged in Paris during the French Revolution. The act authorizes restaurateurs to serve food and "receive people in their rooms" until eleven o'clock in the evening in winter and midnight in summer. This was an extension of the rights of restaurants at an important moment in culinary history when the restaurant was still emerging. These hours were longer than those offered by caterers and wine merchants, both of whom were not permitted to serve food at a table, and innkeepers, who at this time, did not offer individual tables to eat at or dishes on a menu to choose from.

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 that. For more on this story, see Sprang, *The Invention of the restaurant*.

This law came about due to several (named) restaurateurs in Paris going to Parliament to challenge a raid that had occurred on a Paris restaurant. One evening, a contingent of the Paris guard invaded a restaurant during hours when they claimed that the restaurant should be closed. The guard abruptly evicted all of the guests and refused to let them bring their already purchased food with them. The restaurateurs before Parliament not only won their case against the guards – the document closes with the ruling that by order of the "King's Attorney General...Soldiers of the Paris Guard [are forbidden] to enter...restaurants on the pretext of haste or otherwise" – but they got their opening hours extended.

With an ornate woodcut headpiece signed Papillon and dated 1765. Signed (in print) by Dufranc, with a contemporary manuscript notation to the first page of "28 juin 1786" (28 June 1786.)

¶ OCLC: Harvard and one location outside of the United States.



*How to Make Sure that the Best French Wines
Come to England*

44. (WINE.) [Drop-title:] Reasons humbly offered to the consideration of the honorable the house of commons, against part of a bill...whereby the importation of wine in bottles is proposed to be prevented. [London: William Bowyer, 1728.]

Bifolium: 30.8cm x 19.5cm (folded). [4] pp. Signs of having been folded twice.

\$1750.00

The FIRST and ONLY EDITION of this early argument concerning the care and handling of French wines being sold in England. Our anonymous author is trying to stop Parliament from passing a law that will prohibit bottled French wines from coming into England. He argues that in order to preserve the taste and quality of French wines, wines must be bottled in France before they are sent to England. The pamphlet begins:

All French Wines, especially Burgundy, Champagne, Cote-rotee, and Hermitage, are so difficult to be dressed, purged, and then preserved in their full Taste, Flavour, and Fineness, unless bottled off at the critical Time, that they often elude the Skill of the greatest Artists, of which many are daily convinced by costly Experience.

When he writes that they “elude the Skill of the greatest Artists,” he is referring to the wine merchants in England who bring the French wine over in bulk and then bottle it in England. The pamphlet argues that there is neither the skill nor the taste among the wine merchants in England to handle French wines correctly; furthermore, he also warns that many English-bottled French wines are, in fact, adulterated with wines from Spain and Portugal.

The document argues that the law would result in “prime old Claret” only being available “at most extravagant Prices” in England due to the monopoly that would ensue from the law. The author is clearly appalled that “the Nobility and Gentry of the Countrey should subject themselves to such a Monopoly, which must certainly raise the Price of their Wines, already high enough, and bring them in Danger, nay almost under a Necessity of drinking Wines that are adulterated, or of entertaining a Wine-Cooper in the House as well as a Butler.”

The plea went unanswered and the bill was signed into law by George II just days after this pamphlet was printed. The ban on bottled wine imports stood relatively unaltered until 1745 and, in practice, restricted the importation of French bottled wine until 1800.

Docket title on final page: *Reasons humbly offered to the consideration of the honourable the House of Commons, against prohibiting the importation of wine in bottles, &c.*

According to the ledgers of William Bowyer, he printed this document for someone named “Hamilton” on 14 and 20 May, 1728.¹ A total of 700 copies were printed.

In very good condition.

¶ OCLC: Case Western University and two locations outside of the United States.

¹ Bowyer Ledgers, the printing accounts of William Bowyer Father and son...1699-1777 is available in pdf format at <https://zenodo.org/record/1342527#.ZD8ACnbMKM9> through the website for the Bibliographical Society.

(1)

REASONS

Humbly Offered to the

Consideration of the Honourable
the HOUSE of COMMONS, against Part
of a BILL now depending, intituled,
A BILL for Repealing the present Duties
payable upon Wine Lees imported, and laying
new Duties thereon, and for other Purposes
therein mentioned, whereby the Importation of
Wine in Bottles is proposed to be prevented.

I. ALL French Wines, especially Burgundy, Champagne, Cote-
rotee, and Hermitage, are so difficult to be dressed, purged,
and then preserved in their full Taste, Flavour, and Fine-
ness, unless bottled off at the critical Time, that they of-
fer the Skill of the greatest Artists, of which many are daily
want, That French Wines can be more easily
preserved than in England, the Materials for do-
ing so are more here, and cheaper by the
Quantity than in France no Danger
of Wines; such being



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