



STUTTGART BOOK FAIR

2026

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Woodcut by Hans Sebald Beham, c.1550, item 36.



*One of the Earliest and Most Complete Descriptions
of the Grape Varieties of Italy*

1. **ACERBI, Giuseppe. *Delle viti italiane.* Milano: Silvestri, 1825.**

8vo. One large folding table, woodcut vignette on title page, printed tables in the text, and to folding manuscript leaves. xv, [1 - blank], 335, [1] pp. Late 19th-century pebbled half-calf over marbled boards, title in manuscript on spine, marbled edges. \$2500.00

The FIRST & ONLY EDITION of Giuseppe Acerbi's (1773-1846) study of the grapes of Italy. The work describes the morphological characteristics of the grapes and how they are best cultivated. As an inventory of local grape varieties, it is also a comprehensive overview of Italy's rich viticultural biodiversity during Acerbi's time.

Acerbi was a politician, an explorer, an archaeologist (his collection of Egyptian archaeological artifacts is now housed in a museum in Mantua), and during the time that this publication was issued, the librarian and director of the Orto Botanico di Brera in Milan. On his estate in Castel Goffredo, Acerbi created a remarkable monument to the study of various grape varieties by planting more than 1500 grape varieties that he brought together from different regions around Europe.

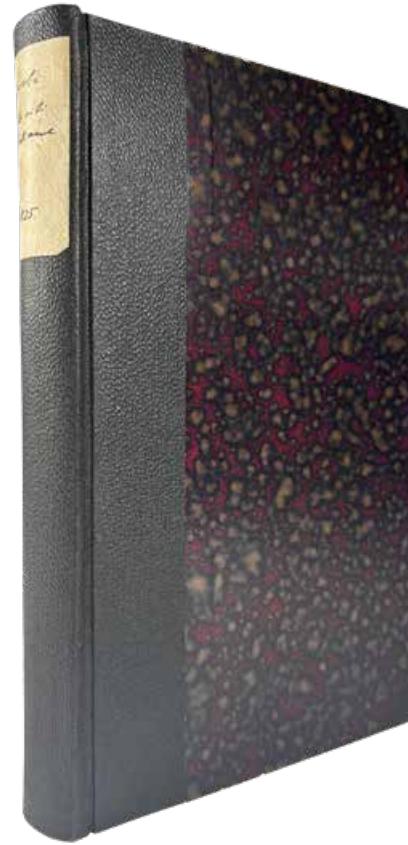
As noted by Daniele Vergari's article on Acerbi's life and pursuits, the purpose of Acerbi's *Delle viti italiane* "was to combine the classificatory aspect of the characteristics of the vines with the attempt...to arrive at a

shared synonymy of the names of plant varieties.”¹ Towards this end, the author created a collection of *vitis vinifera*, near his estate of La Palazzina in Castel Goffredo (in the Mantua region of northern Italy),

*where he gathered over 1500 varieties of vines. Of these, about 600 came from the surrounding areas.... Another 400 varieties were given to Acerbi by Archduke Francis Charles of Habsburg, also in virtue of the services rendered to the Habsburg Empire by Acerbi himself. These varieties represented a large part of the viticultural heritage of Austria, Hungary, Slovenia, Croatia, Bohemia, and other parts of the vast Habsburg Empire. Finally, about 500 varieties came from the rest of Europe thanks to purchases made from important nurserymen....*²

Towards the end of the book the 619 different Italian varieties are listed, organized into twenty-two different Italian regions. This is then followed by a list of 400 varieties from Hungary and 503 varieties from different nurseries around Europe. At the end is bound an index written in manuscript (in an early hand) and on large folding leaves.

This copy comes from the wine book collection of Dr. Friedrich von Bassermann-Jordan. His bookplate appears on the upper pastedown and an ink stamp on the half-title page (not affecting text). Bassermann-



¹ It must be remembered that during this time, the same variety of grape was known by a multitude of names in different places throughout Europe; the ampelographies of the 19th century were a concerted effort to identify and distinguish the different grape varieties. Acerbi's work is an important precursor to those efforts.

² See <https://rsr.bio/giuseppe-acerbi/>.

Jordan (1872-1957) was a well-known wine historian and winemaker from Germany. His family's activity in wine dates back to 1718 when they bought their first vineyard in Pfalz.

In very good condition.

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



*A Landmark in Ampelography;
Spectacularly Beautiful*

2. **BABO, Lambert Joseph von & METZGER, Johann.**
Die Wein- und Tafeltrauben der deutschen Weinberge
und Gärten. Mannheim: Heinrich Hoff, 1836.

8vo. xvi, 251, [1 - blank] pp. Publisher's printed wrappers, light overall wear, some corners dog-eared, light foxing on some leaves, a faint damp stain spot in the gutter of some leaves.

With:

BABO, Lambert Joseph von. Wein - & Tafeltrauben.
Mannheim: Rud Schlicht, [1836-38].

44cm x 36cm (Contemporary folding case); 43cm x 35cm plate size.
Seventy-two hand-colored lithograph lose plates preserved in a folding
gilt and blind-stamped cloth publisher's case lined with green and
gold decorative paper and retaining the original ties; light wear to the
publisher's case, six of the plates are slightly trimmed into by the binder's
knife, one plate has a very slight discoloration to the right margin, and
the final plate has a 3/4" light brown mark just touching the edge of the
plate image.

\$25,000.00



Blauer Weintraub

Blauer Traubling

Blatt des
Muscat.

Staudenwein von Reichenau

Blauer

The rare FIRST EDITION of this important study of the grapes and wines of Germany. These two works were sometimes issued together and sometimes sold separately; to find them together is extremely rare. The first work is a printed work on viticultural practices in Germany. The second is one of the most spectacular ampelographies every produced.

Lambert Joseph von Babo worked with Johann Metzger to produce this spectacular ampelography of 72 different grape varieties. The suite of hand-colored lithographs is attributed to Babo alone, however, due to the fact that Babo was the one with practical vineyard experience. It was Babo that was responsible for the illustrations of the grapes.

The smaller, text volume, was the work of Johann Metzger and Babo together. The work is a systematic description of the principal wine and table grape varieties cultivated in the German-speaking regions. Drawing on Babo's empirical vineyard observations, Metzger organized the material botanically, detailing each variety's morphology, ripening time, yield, and suitability for particular soils and climates. The book combines practical viticultural advice with scientific classification, aiming to standardize grape nomenclature and improve cultivation throughout the German wine provinces.

¶ OCLC: Harvard is the only library in the United States that has both parts; UC Davis and the California State Library both have the text volume alone. In Europe, there are seven locations with both volumes (all of which are in Germany) and several more with the text volume alone.





Weisser Verjus.

The Lost Beers of Germany

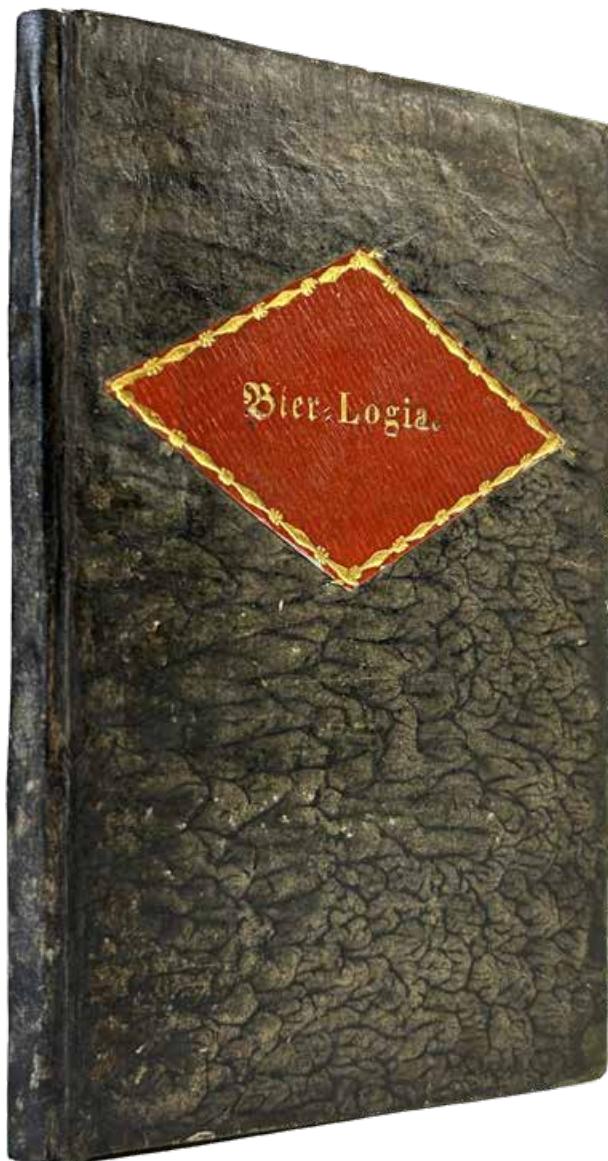
3. (BEER & WINE.) *Biere-Logia.* [Hamburg: Wiering, 1690.]

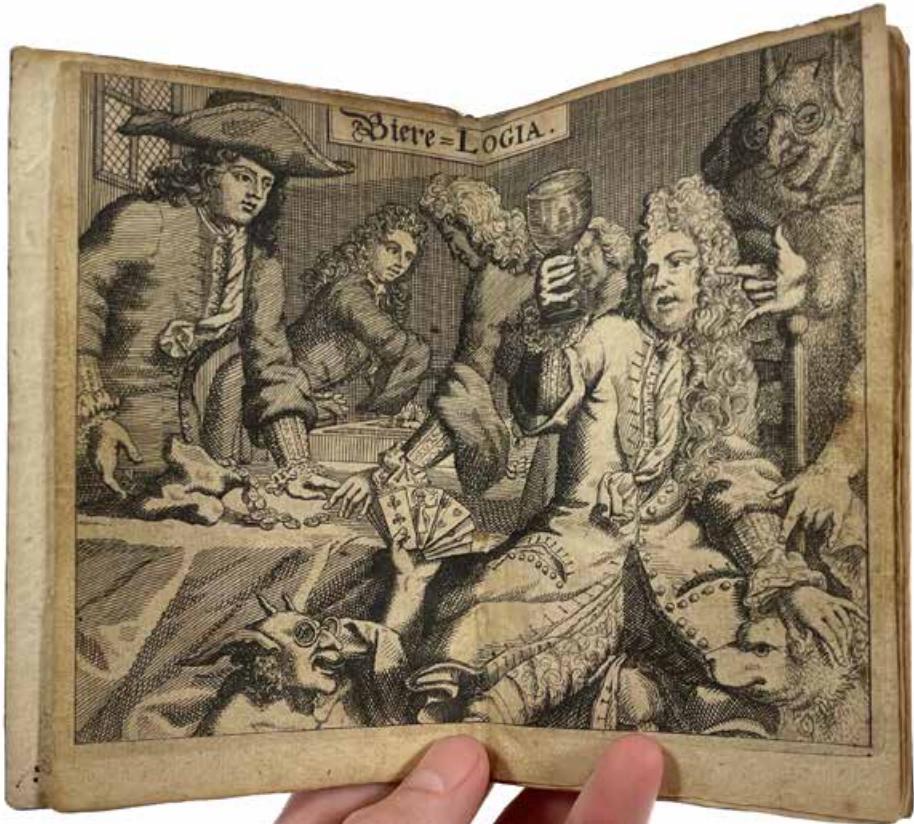
12mo. One double-page engraved frontispiece, large woodcut vignette on title page. 120 pp. A-E12. 18th-century black pastepaper boards, gilt red morocco title label on upper board, crease on lower board, expert restoration to edges of boards. \$3500.00

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

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

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





The next section is an alphabetical list of beers being brewed in Germany at that time. This is of great historical interest as most of these beers are no longer being made. Among the 94 different beers are Braunschweigische Mumme; Clune im Mecklenburgschen; Gose zu Goßlar; Kiwit; Lumpenbier zu Wernigeroda; Mordt und Todtschlag; Schlipschlap; Tuchstein zu Königslutter; and Zerbster Bier. The first record of Braunschweigische Mumme beer comes from the late 15th century and its popularity lasted until the late 18th century. *Mumme* was traditionally made with herbs, spices and stone fruits (usually plums or prunes).³ Mordt und Todtschlag was a rich, hearty, and dark lager “brewed for the knights of Kyritz an der Knatter as early [as] the 17th century.”⁴

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

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

In very good condition.

¶ OCLC: four locations outside of the United States.

³ For more on *Mumme* beer go to <https://www.beerblefish.co.uk/blogkeeping-mumm/>.

⁴ For more information on *Mordt und Todtschlag* beer go to: <https://drizly.com/beer/lager/dark-lager/schwarzbier/kyritzer-mord-und-totschlag/p59464>

*Viticultural Methods in Germany
Prior to Phylloxera*

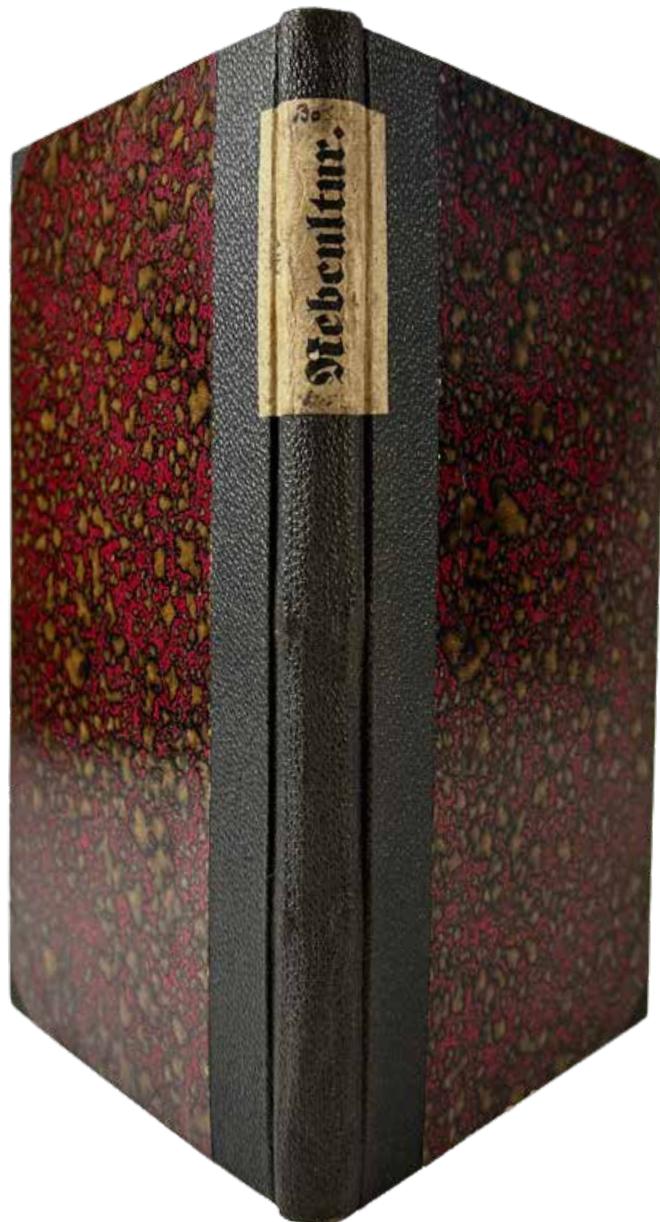
4 BOHI, Fidel. *Kurze praktische Anleitung zur Rebcultur.* Konstanz: Bannhard, 1845.

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

\$1500.00

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

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



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

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

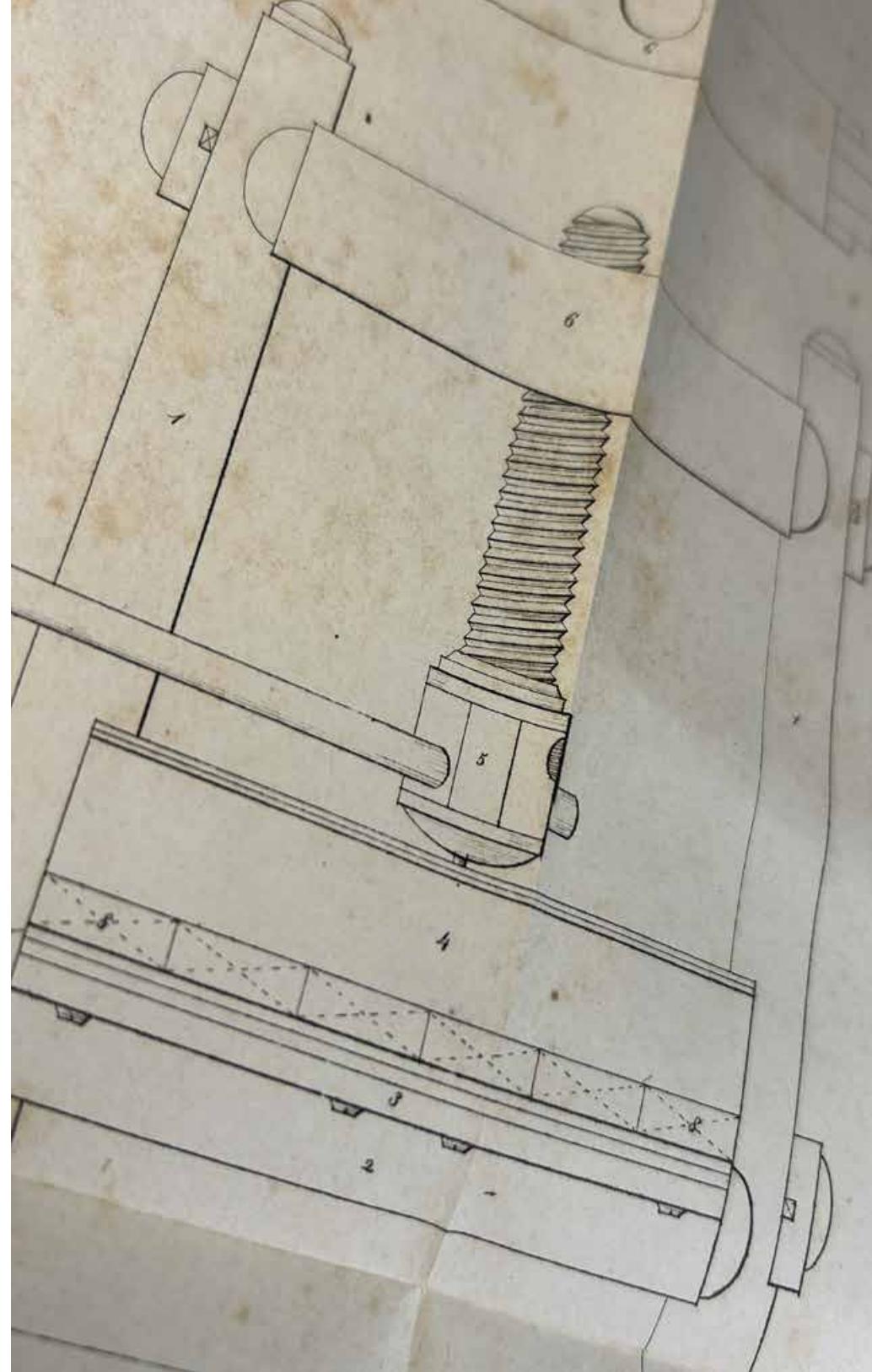
Several different varieties are discussed as well as wine-making methods outside of Germany (e.g. in Burgundy).

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

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

In good condition.

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



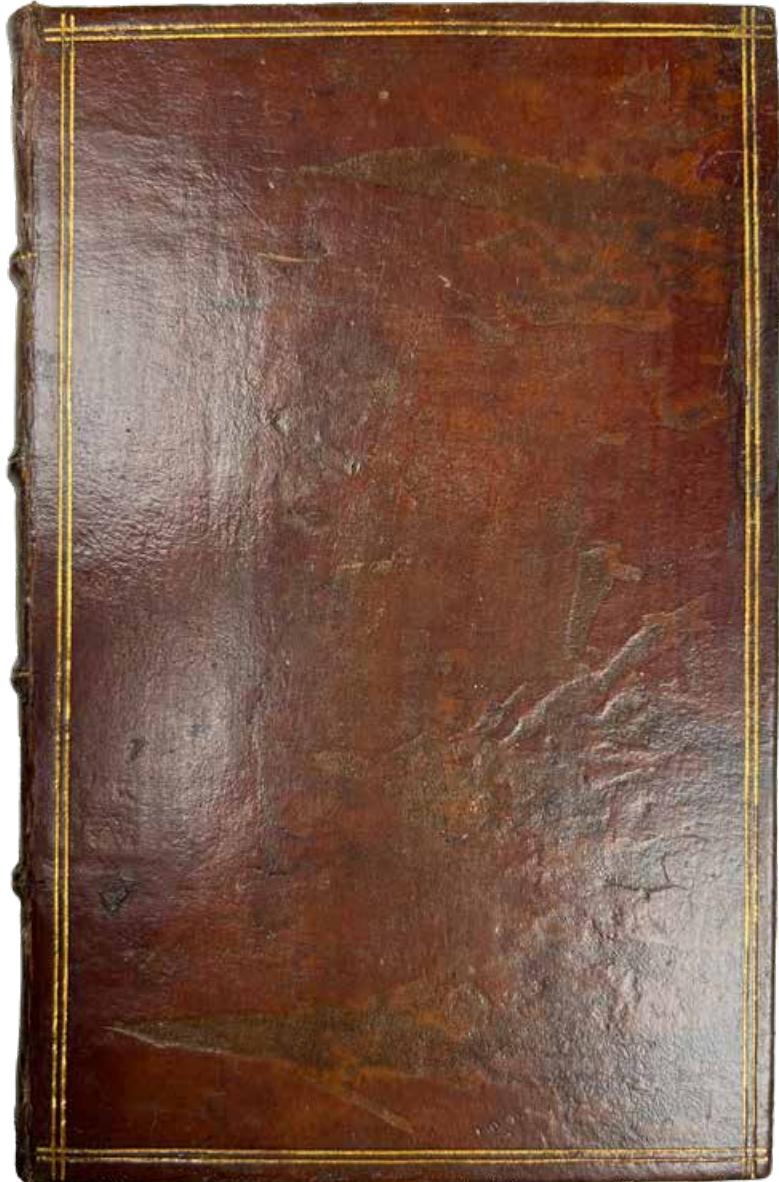
An Exceptionally Rare Early Wine Book

5. BOVILLUS, Johann Rudolf. *Eigentliche Beschreibung des Weinstocks, der Trauben unnd des Weins.* Hanau: Antonius, 1596.

Small 8vo. Woodcut vignette on title page. 64 pp. Period calf binding made with 18th-century calf, double gilt fillet around sides, spine in five compartments, raised bands, edges speckled red. \$12,000.00

The FIRST & ONLY EDITION of this exceptionally rare study of “the vine, the grapes and the wine..their natural properties.” According to Bovillus, the winemaker has the power to change these elements and towards this end, he has written the current work.

Bovillus begins his foreward with an expression of gratitude for where he lives: “Among all...plants, besides grain, nothing is more excellent or necessary than wine...with which our lands are so abundantly endowed.” He continues by telling the reader that he wants to explain the nature of the vine; why wine is to be praised, and how it can be used usefully and fruitfully.



Eigendtliche beschreibung des Wein- stocks / der Trauben vnd des Weins / dann auch derer Natur / Eis- genschafft / vielerley Geschlechten / vnd entlich eines jeden Krafft vnd Wirkung.

Auff das fürhest zusammen ge-
tragen / durch Johannem Rudol-
phum Bovillum bestalten des
vier Dheuer M. D.



Getruckt zu Hanaw durch Wilhel-
mum Antonium.

The first section describes the vine and its rootstock; of the nature of the grape (at harvest, crushing, and fermentation); on its used in remedies; its affect on health; on new wine and how the body responds to its consumption; mention is made of wines from different regions; how wines differ in taste, color, quality, and ability to age; a chapter is devoted to the different colors of wine as well as their tastes; how certain wines are right for some people but wrong for others (including how one is best for women when they need to regain their health); how wine grapes are different in different countries; and so on.

This work belongs in context of other early wine monographs such as Praefectus' *De diversorum vini*, 1559; Taegio's *L'humore dialogo*, 1564; Rasch's *Weinbuch*, c.1580; and Mini's *Discorso della natura del vino*, 1595, all of which were published in small formats, included a discussion different properties of different wines, and how they affect one's health. Of them all, the Bovillus is the rarest.

With an old ink stamp on the title page not affecting text.

In very good condition.

¶ USTC: Österreichische Nationalbibliothek only. Not in OCLC.

The First Description of Alcoholism as a Disease

6. BRÜHL-CRAMER, C. von. *Ueber die Trunksucht und eine rationelle Heilmethode derselben*. Berlin: Nicolai, 1819.

8vo. x, 94 pp. Contemporary marbled boards, black morocco lettering piece on spine, faint foxing and browning due to paper quality. \$2500.00

The FIRST & ONLY EDITION of this ground-breaking work, “one of the most important books in the history of alcoholism.”⁵ The work identifies the habits that result in alcoholism; the progress of alcoholism; and “how it can sometimes be successfully cured.” The work is premised on the position that alcoholism is not a moral issue but is instead due to physiological, behavioral, and chemical factors.

Brühl-Cramer coins the word “Trunksucht” to describe an addiction to alcohol. “Trunk” is from *trinken*, to drink, and “sucht” is from Old High German *subt* meaning illness, disease and sickness. This is important because it is relates to the state of being ill and not to a behavioral or moral failure. Brühl-Cramer discusses “aetiology (assuming the consumption of spirits as the main occasional cause and annoyance or depressive feelings as other causes), and pathogenesis (suspecting that repetitive or noxious stimuli provoke a craving for continued



⁵ Kielhorn FW. “The history of alcoholism: Brühl-Cramer’s concepts and observations” in *Addiction*, 1996 January;91(1):121-8. PMID: 8822020. See <https://pubmed.ncbi.nlm.nih.gov/8822020/>.

Ueber
die Trunksucht
und eine
rationelle Heilmethode derselben.

Geschrieben
zur Beherzigung für Jedermann
von

C. v. Brühl + Cramer,
Doctor der Medicin, Chirurgie und Philosophie,
der medicinisch-physischen Gesellschaft zu Moskva
Mitgliede.

Mit einem Vorwort
von

Dr. C. W. Hufeland.

Vino forma perit, vino corrumpitur aetas.
Hor.

Omne vitium ebrietas et incendit et detegit.
Sen.

Berlin 1819.
In der Nicolaischen Buchhandlung.

intoxication)."⁶ He also discusses fetal alcohol syndrome; how excessive alcohol consumption can result in dementia and the suppression of the immune system.

His recommendations for various cures are based upon chemical principles and he ends with a plea for rehabilitation centers:

While earnestly desiring that everyone might hear my faint voice, if not always for their own benefit, then at least for the benefit of their fellow human beings, I conclude with the fervent wish that our age, so rich in benevolence, might also grant the existence of some sanatoriums specifically for this disease!

The foreword is by the well-known physician and naturopath Dr. Christoph Wilhelm Hufeland. In his comments on Brühl-Cramer's work, Hufeland translates the word *Trunksucht* to dipsomania, a term that gains popularity in the 19th century.

From the wine book collection of Dr. Friedrich von Bassermann-Jordan whose bookplate appears on the upper pastedown and his ink stamp on the recto of the upper free endpaper. Bassermann-Jordan (1872-1957) was a well-known wine historian and winemaker from Germany. His family's activity in wine dates back to 1718 when they bought their first vineyard in Pfalz.

A very good copy.

¶OCLC: University of Minnesota, University of Iowa, University of California (San Francisco), National Library of Medicine, and ten locations outside of the United States.

⁶ Ibid.

DR. F. BASSERMANN-JORDAN
DEIDESHEIM

D. Fr. Aug. Cartheuser

Abhandlung

über die
Verfälschungen der Weine
welche
der Gesundheit schädlich sind.



Giesen, 1779.
in der Kriegerischen Buchhandlung.

Winemaking and its Adulterations

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

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

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

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

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

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

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

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

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

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

A very good copy.

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



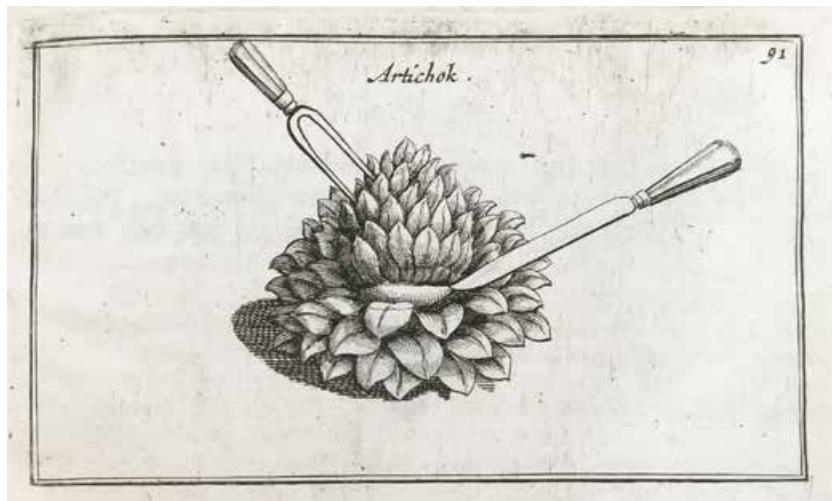
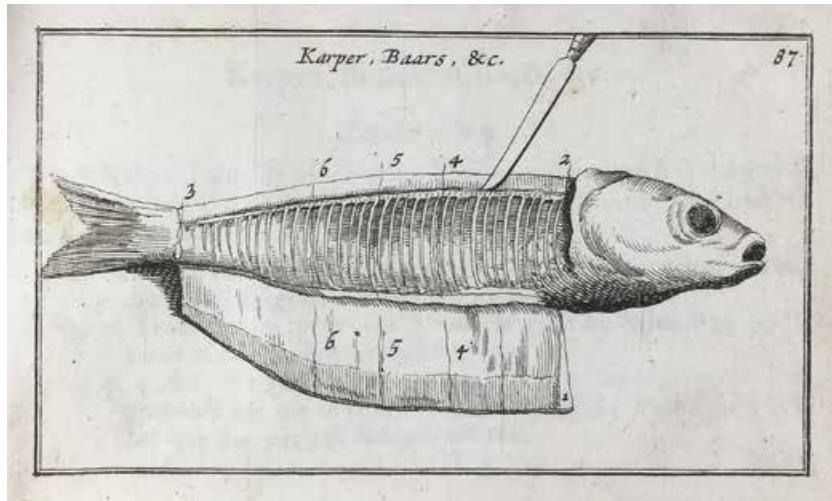
*The Extremely Rare First Edition of an
Important Baroque Carving Book*

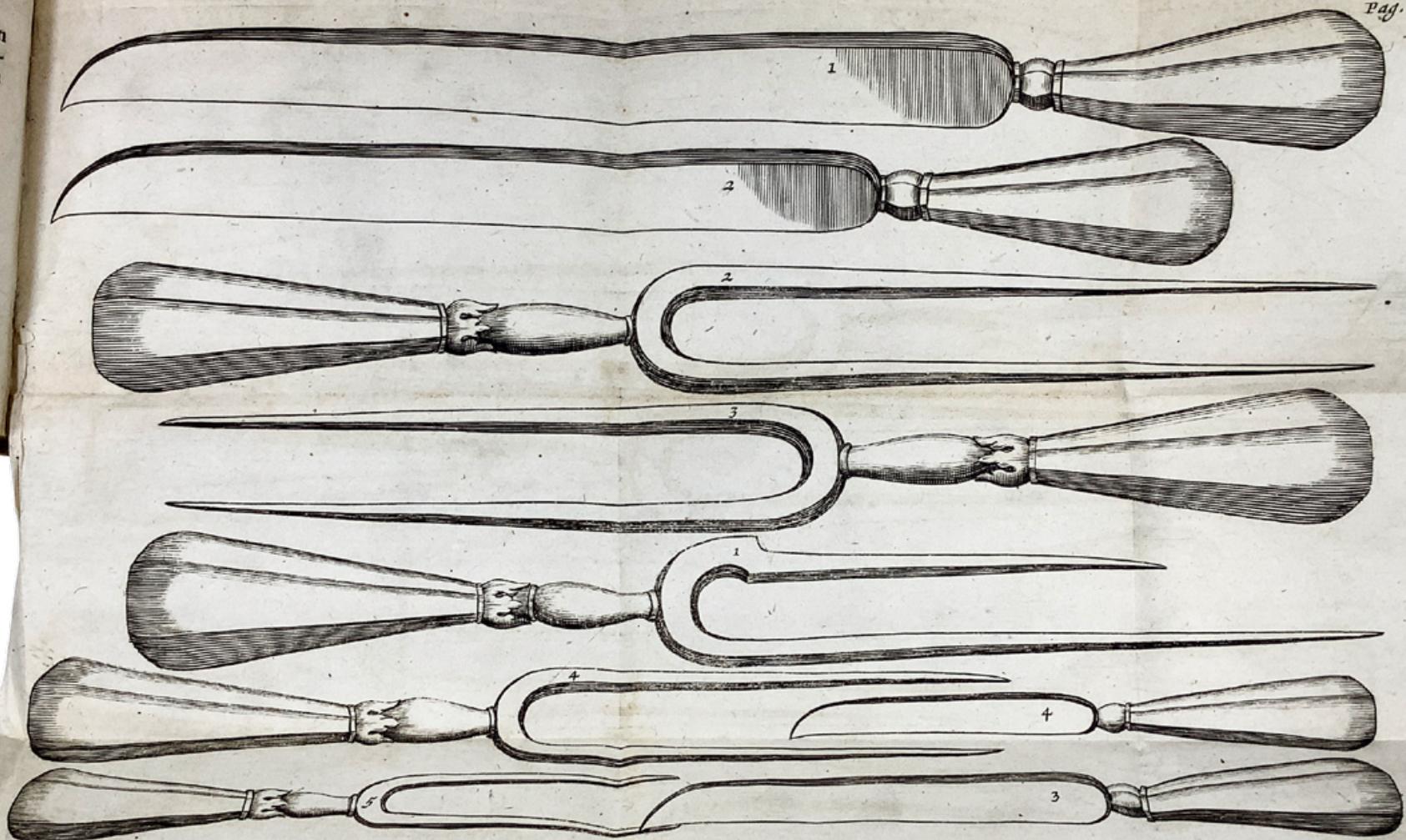
8. (CARVING & art of the table.) *De cierlycke voorsnydinge aller tafel-gerechten.* Amsterdam: Sweerts, 1664.

Oblong 8vo. Engraved title page and thirty-two plates, one of which is a large folding plate. 96 pp. Contemporary Dutch vellum, one paper flaw to the margin of the plate facing page 80 (not affecting image).
\$16,000.00

The extremely rare FIRST EDITION of this well-known carving book, and with a good contemporary provenance (see below). During the Middle Ages and Renaissance, carving was a form of courtly table-side entertainment as well as an exhibition of the host's power: a well-dressed man, bearing very sharp knives and in the employ of the host, slicing various cooked animals, often in mid-air, and laying them out upon the plates of the guests. The carver was an expert with all blades, and one of the most trusted of the host's staff, an *officier de bouche* that was an important part of court culture.

The carver was also the intermediary between the kitchen and the diners. It was up to the carver to slice and serve meats and fish, and in some cases, fruits and vegetables to those at the table, especially in noble households where guests should not be seen extending any effort to cut their own food. In the *De cierlycke voorsnydinge*, instructions are provided for the carving of various birds, beef, pork, veal, crayfish, fish, cakes, pastries, and even artichokes. Each set of instructions is supported by finely engraved plates, almost all of which indicate the various cuts to be made, with each incision numbered.





wel te letten
e zijn moe-
, door hun
aan.
ndre groote
r toe aller-
velen veel
Kalkoe-
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Hoend-
ders,

The engraved title shows a gentleman at the table with a carver standing beside him slicing a bird on a fork in midair, an important skill of the time. The ornate drapery surrounding the scene is actually made up of a cornucopia of the various meats and fish that are described in the book. In the background is the ubiquitous dog chewing on something found on the floor. The large folding plate depicts several knives and forks to be used in carving.

“Somewhat separate from [the kitchen] hierarchy, but absolutely essential to the entire banquet experience, was the *trincante*, or carver. There were usually several, one for each table of four, six, or up to eight

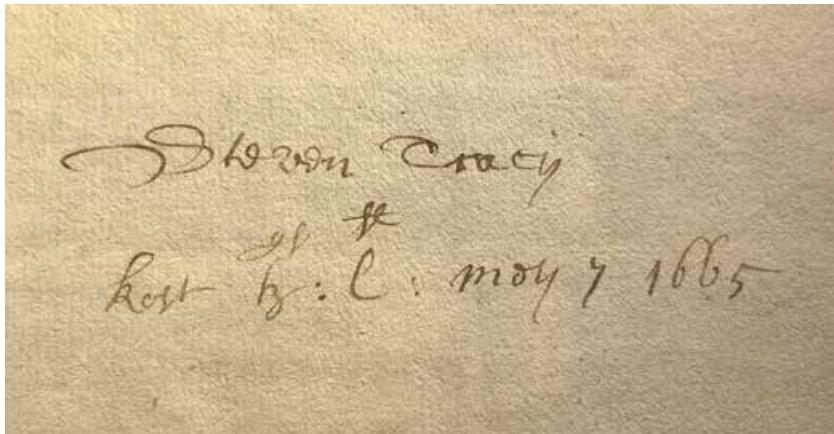
guests. These were nobles whose sole duty was to impress their peers with their feats of dexterous knife work. There is an entirely separate literature devoted only to carving, and it is clear that such men were normally not members of the household staff but rather peers who considered it an honor and privilege to carve at the table of one of their superiors.” – Albala, *The Banquet*, p. 153.

“The art of carving had been disseminated in print nearly everywhere by the end of the seventeenth century. It became a central part of the dining ceremony, and as such, professionals armed with their instructional manuals joined the ranks of courtly officers. It is a good example of how nobles gained access to patronage networks and earned gainful professional occupation. It is also interesting that table-side carving is one of the last and vanishing remnants of fine dining in expensive restaurants, being replaced by plated food that has been prearranged in the kitchen. Ironically, it is also one of the few ceremonial acts still performed by the male head of the household in celebrations like Thanksgiving, a rudiment of this once noble art.” – *ibid.*, p. 158.

One of the most compelling aspects of this copy is the contemporary inscription on the upper free endpaper: “Steven Tracij, kost [??]: [??]: May 7 1665.” I have been unable to decipher the cost; it may be written in code. Steven Tracij was a physicist and instrument maker (including globes, watches and optics). He was born in Yarmouth, England, in approximately 1642, and died in Rotterdam in 1703.

Tracij (or “Tracy”) was a “Scientific instrument maker of English origin. He was born in Yarmouth or Arnemuiden, and died in Rotterdam, where he had a house at the Noordblaak near the ‘Beurs’. Tracy made watches, clocks, mathematical instruments, celestial globes and spheres, of which the Leidsche Sphaera is the most famous. Under the authority of Adriaen Vroesen (Rotterdam regent) and after the instructions and calculations of Nicolaas Stampioen, Tracy designed





and built the 'Leidsche Sphaera' (Museum Boerhaave Leiden). His daughter Elisabeth married the horologist Adriaen Hoogendijk (d. 1702), probably Tracy's apprentice. Their son Steven Hoogendijk was the founder of the 'Bataafsch Genootschap der Proefondervindelijke Wijsbegeerte'. After his death Tracy was (possibly) succeeded by the horologist Jan van Wijngaarden." – from www.dwc.knaw.nl, a website devoted to the history of Dutch instrument makers.

A fine copy.

¶ OCLC: British Library and five locations in the Netherlands. The copies listed in OCLC as "1660" are mis-attributions to the undated, second edition which was printed c.1668. Vicaire cols. 870-71.

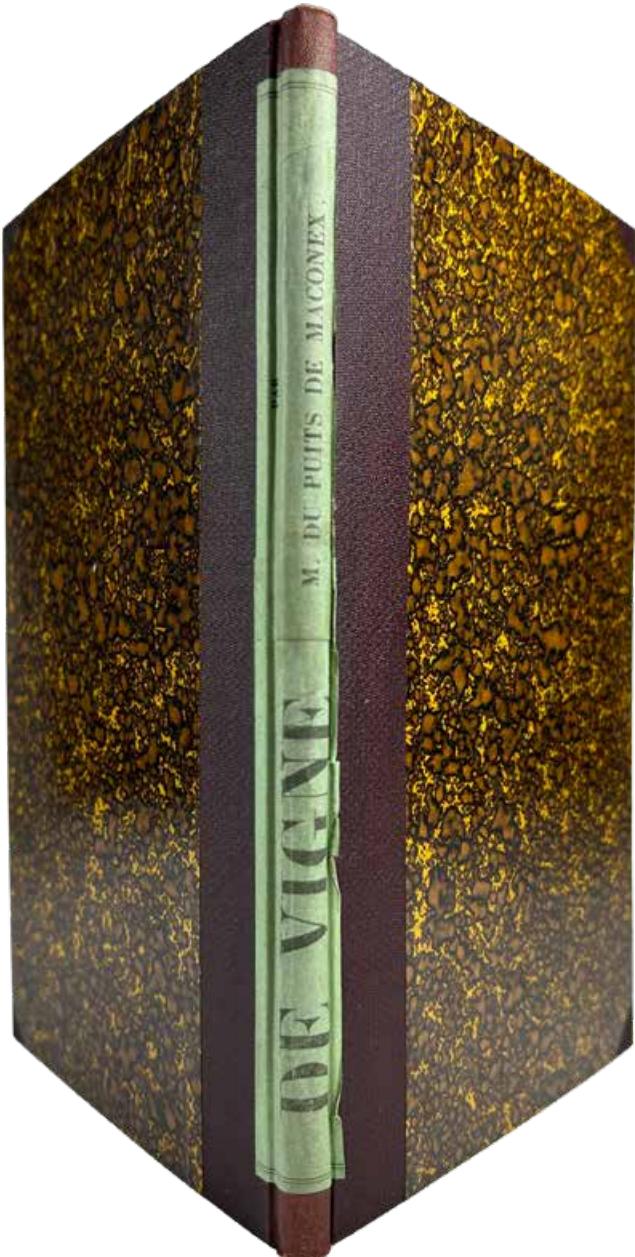
*Greater Vineyard Care is Needed
in Bordeaux*

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

8vo. 1 p.l., xiii, [1 - blank], 140 pp. Contemporary pebbled half-cloth over marbled boards, printed label on spine (likely from the original printed wrappers), light foxing on the title page and a few spots internally. \$2000.00

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

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



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

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

A good copy.

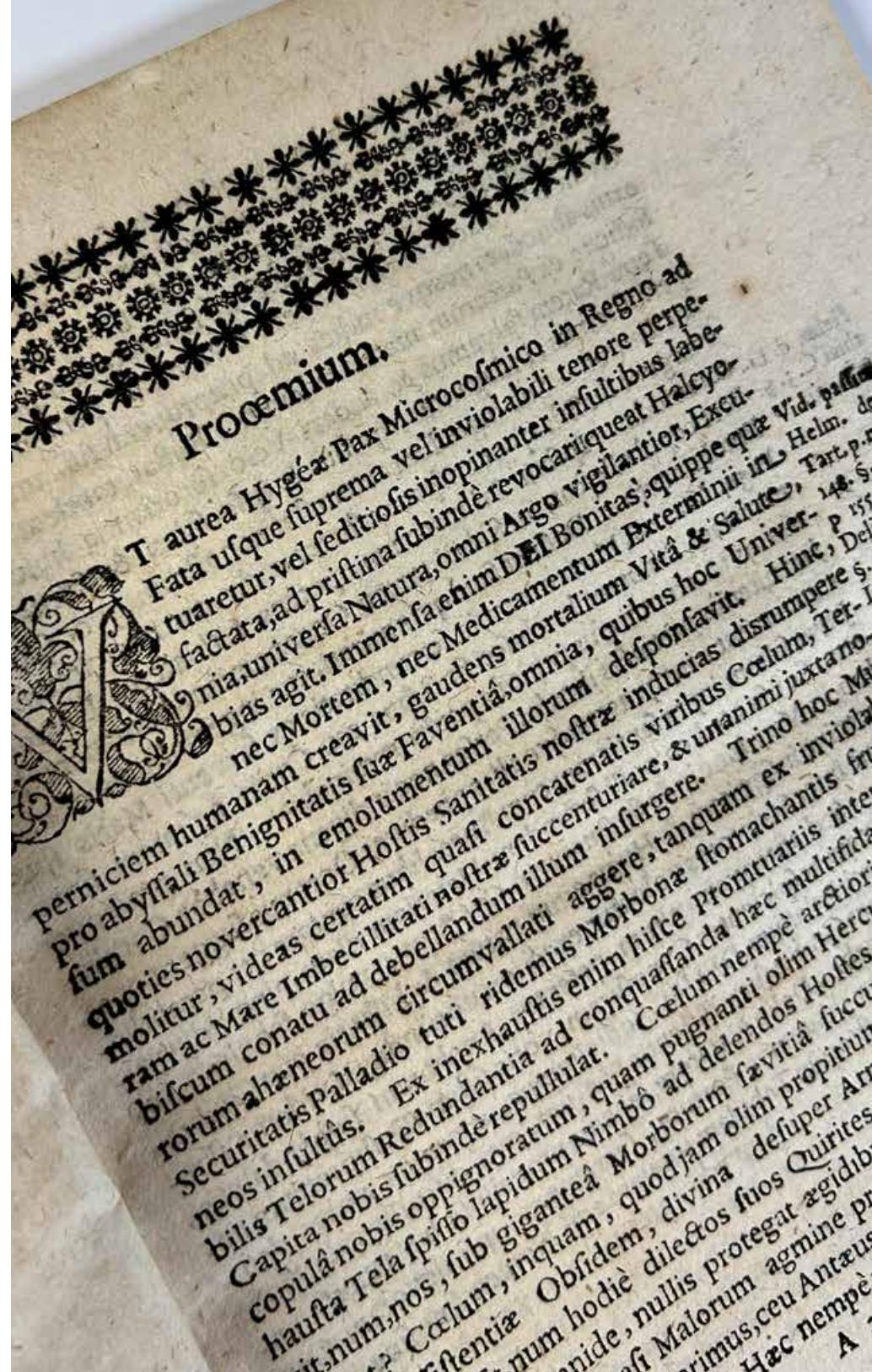
¶ OCLC: University of California (Davis) and three locations outside of the United States.

*Chocolate mixed with Whale Oil
as an Aphrodisiac*

10. ETMÜLLER, Michael, *praeses*; Sigismund-Scholtz, Adam, *respondent*. *Cerebrum orcae vulgari supposititiā spermatis ceti larvā develatum indultu inclutissimi Colleg. Medic. Sub Praesidiō. Leipzig: Nicolaum Scipionem, 1678.*

4to. [24] pp. Drab stiff wrappers, light browning and foxing.
\$2500.00

The rare Second Edition of this early dissertation on the sperm whale and in particular on spermaceti (sperm oil) found in the head cavity and from which the whale derives its name (first ed.: 1678). The second half of this work (*usus spermatis ceti medicus*) deals with the pharmaceutical uses of the spermaceti, including how it can be used as an aphrodisiac to "help people conduct themselves more vigorously in the service of Venus" (*ut strenui magis in veneris se gerant militā*). Among the ingredients that are recommended to be mixed with spermaceti is chocolate, which, when eaten, will produce "that titillating stimulus as if to induce genital itching" (*eidem stimulum titillantem ad genitalium pruritum quasi inducendum addunt*).



A. S. S!
CEREBRUM ORCÆ
vulgari suppositiâ
S P E R M A T I S C E T I
Larvâ develatum
Indultu inclutissimi Colleg. Medic.
Sub Præsidiô
VIRI Nobiliss. Excellentiss. & Experientiss.
DNI. MICHAELIS ETTMULLERI,
Philosoph. & Medicin. Doctor.
Publicæ Velitationi
ad d. 27. Octobr.
subjicit
Antor - Reponsurus
ADAM-SIGISMUNDUS Scholtz/
Bresl. Siles.
—
L I P S I A,
Apud NICOLAUM SCIPIONEM,
Anno clo Icc LXXIX.

The first half of this work deals with the natural history of the sperm whale and the regions where they can be found, including Mozambique, Cape Verde Africa, the East Indies, Norway, Greenland, Iceland, Bermuda, New England, and the West Indies. Also discussed are the origins of ambergris (correctly described in this book as being produced in the digestive system of the whale); what coasts ambergris can be found on; and its characteristics and uses. Ambergris is still highly valued as a scent and fixative in perfumes.

This dissertation was delivered with Adam Sigismund-Scholtz as *respondant* under the direction of the eminent physician and chemist, Michael Ettmüller (1644-1683). Ettmüller was an author and professor of botany and medicine in Leipzig.

In very good condition.

¶OCLC: Cornell, University of Chicago, National Library of Medicine, University of Minnesota, and seven locations outside of the United States.



With an Excellent Section on Wine Tasting

11. FISCHER, Johann Christian. *Der Fränkische Weinbau.* Markbreit: Knenlein, 1782.

8vo. Engraved frontispiece, woodcut vignette on title page, woodcut headpieces, one large woodcut in the text. xvi, 136, [1], [1 - blank] pp. Contemporary blue pastepaper wrappers, stitched as issued, moderate overall wear, light soiling to the corners of some leaves. \$3500.00

The very rare FIRST EDITION of Johann Christian Fischer's (1738-1818) study of the viticultural practices of the Franconian wine region of Germany, an area centered around the Main River valley (the Main is a tributary off of the Rhine).

Chapters include what to consider before planting a vineyard; vineyard cultivation year by year for the first five years; on the "proper work in the vineyard;" on different trellising methods; on pruning; on the harvests in Champagne, Franconia, and Tokay; of black and red wines; on wine to be drunk young; how to rack the wine; storage of grapes; on barreling; and on the equipment needed in the cellar.

There is a particularly good chapter on wine tasting entitled "Of natural wine." Here Fischer warns to not taste wine after eating acidic or spicy food and to cleanse your mouth with fresh water before tasting. In this chapter he also reveals what characteristics he expects from good

Doch gestern, ein Stündchen doch nur,
Vergaß ich den albernen Schwur.
Wie treslich bekam mir die Speise,
Wie schließt ich so ruhig die Nacht,
Wie bin ich so fröhlich, so weise,
So willig zum Stecken erwacht?
Tod hörde, man hat mir befohlen,
Stirb, oder entsage den Wein,
So bald du willst, kannst du mich holen,
Hier sitz ich und schenke mir ein.



wine. The small bubbles should disappear after pouring the wine; the wine should be the color of a citron and “pure and transparent in the glass, like a cut crystal” (at this time, the most common wine produced in Franconia was made from Silvaner or Riesling grapes). “It fills the mouth richly, tempts you to drink, warms you up without being too hot or making you thirsty....Its components are perfectly combined, although one does not predominate, depending on the grapes from which the wine is born.” At another point in the chapter he describes how “Every vintage throughout the country has its own vehicle, so that if a wine is not filtered or mixed with others, it remains recognizable for a long time.” Fisher’s comments on wine tasting are some of the most interesting that I’ve ever come across from this period.

The charming engraved frontispiece depicts two viticulturists out in the field, one holding a plumb line to a trellis and the other a torch. There are also depictions of pole and pyramid-trained vines.

It should be noted that the lower blue pastepaper wrapper does not match the upper blue pastepaper wrapper, though both are of the period.

In good condition.

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



1620 *Recipes Printed on Blue Paper*

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

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

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

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

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

afelbeszung zu Mittag an einer
re 20 Schüsseln und 8 Assietten.

IV. Erster Gang.

offene Rüggersuppe

Arbeitsmeriden

Auffas Lachs
mit Sauerampfer
Rebhähnchen in
einer Soße.

Schiel

Risolen

Suppe mit Grapsely.

ster Gang.

zigerorte.

Artischocken-Salat

Perschling

Krapfeln

Au gelauenes
Rindskos

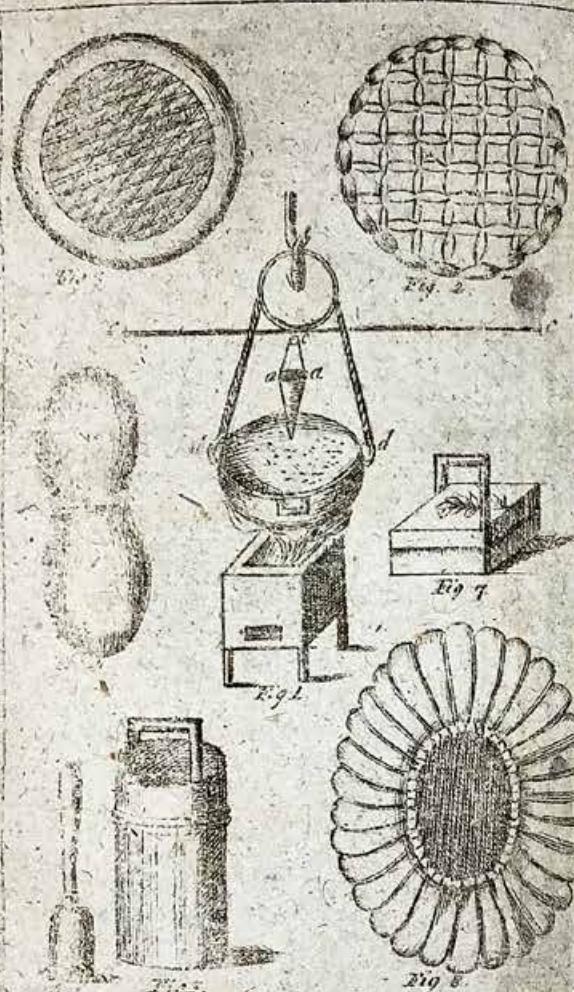
Krebsen

Spanischen Wind

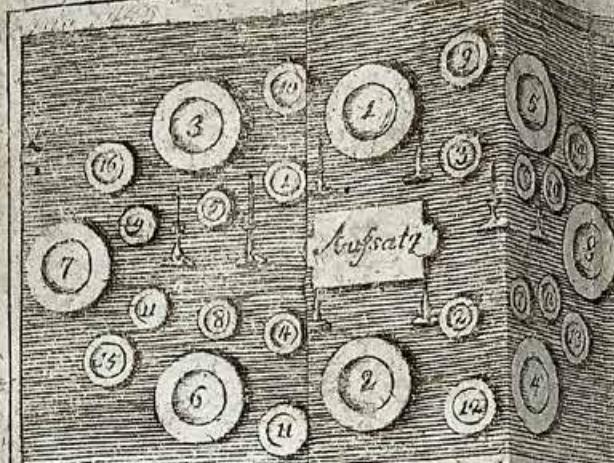
Auffas

gelbaderey.

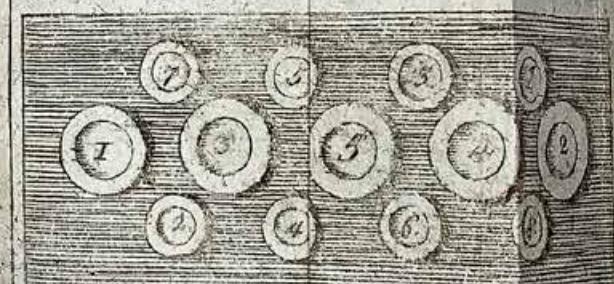
Tab. I.



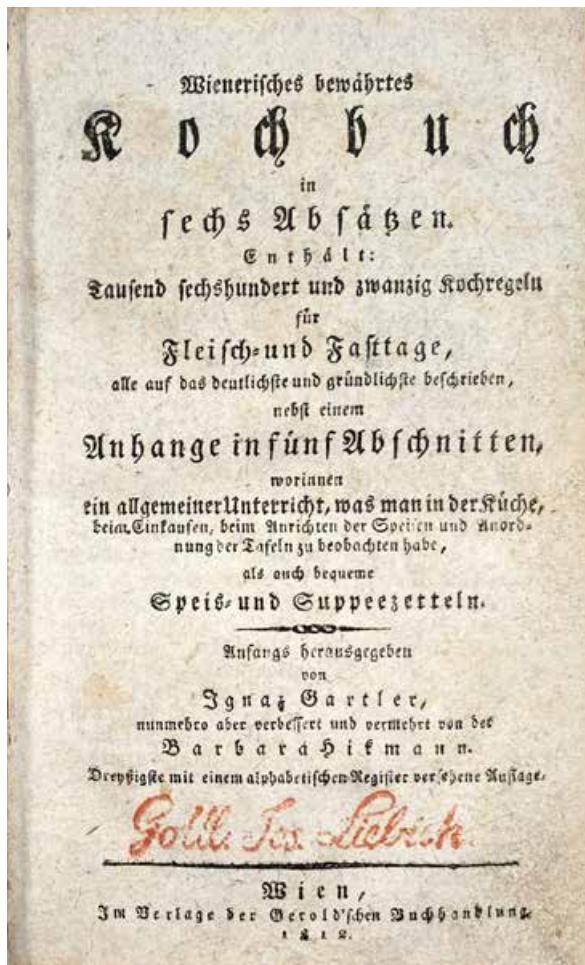
Tab. II.



Eine Tafel Abends an einem Fleischtag in zwey gängen
mit 8 Schüsseln und 8 grossen und 12 kleinen Assietten.



Eine Tafel Abends an einem Fleischtag in drey gängen
mit 5 Schüsseln und 8 Assietten.



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

Sweets and Gender Nonconformity

13. (GENDER & gastronomy) **Portrait of pastry cook Aron Forss, printed by Anderson, 1849 (according to an early pencil annotation).**

24.5cm x 15cm. Lithograph print, left margin with traces from being previously bound, lightly browned with a couple of small white spots due to paper quality, contemporary annotation in ink and a near contemporary annotation in pencil in lower margin.

\$2000.00

EXTREMELY RARE. Aron Forss (1807-54) owned and managed a successful pastry shop in Uppsala in Sweden in the mid-19th century. He was also well-known due to the fact that he dressed in women's clothing and inspired numerous rumors surrounding his gender identity. According to contemporary accounts he had curly hair and a high pitched voice and was described as a generally feminine person. In addition to the gossip and speculation about his gender identity, he also had to endure verbal and physical harassment from the young students who frequented his pastry shop. Stories in student memoirs survive about how students would surround and grope Forss and generally torment the pastry chef. In these accounts, the harassment is always portrayed as comical with Forss as a spectacle.⁷

⁷ Holmqvist, S. "Conditions of a Feminine Man: Rumors of a 'Hermaphrodite Pastrycook' in Nineteenth-Century Sweden" in *Men and Masculinities* 24:2 (2021): pp. 258-277.



Forss was born and died as a man according to the population register, and there are no records that he himself would have identified as anything other than a man (hence the use of "he" in this text). Was Aron Forss intersex, transgender, cross-dresser or something else entirely? A person like Forss raises difficult and interesting questions about how we should relate to the gender identity of people in the past - in a way that does not make transgender expressions and identities invisible, but which also does not impose modern concepts that the person themselves would have found foreign.

The pencil annotation: "d. in U. [=Uppsala] 1854. donated his fortune partly to the Academic hospital, partly to a scholarship to Norrlands Nation [=the student nation for students from the north of Sweden at Uppsala University]." The pen annotation: "Aron Forss in Upsala [=old spelling of Uppsala]."

In very good condition.

¶ I could find no mention of Aron Forss in OCLC though there is a copy of this print at the University Library in Uppsala and what appears to be an original drawing of a very similar portrait in the National Library of Sweden.

"Experiments and Play Mechanisms"

14. GÜTLE, J. K. *Sammlung neuer physikalischer, chemischer und mechanischer Instrumente und Spielwerke*. Nürnberg: Seidel, 1805.

8vo. Engraved title page vignette and ten folding engraved plates. xvi, 304 pp. Contemporary pastepaper boards, gilt-stamped label on spine, corners lightly bumbed, mild wear to spine, edges speckled red. \$3500.00

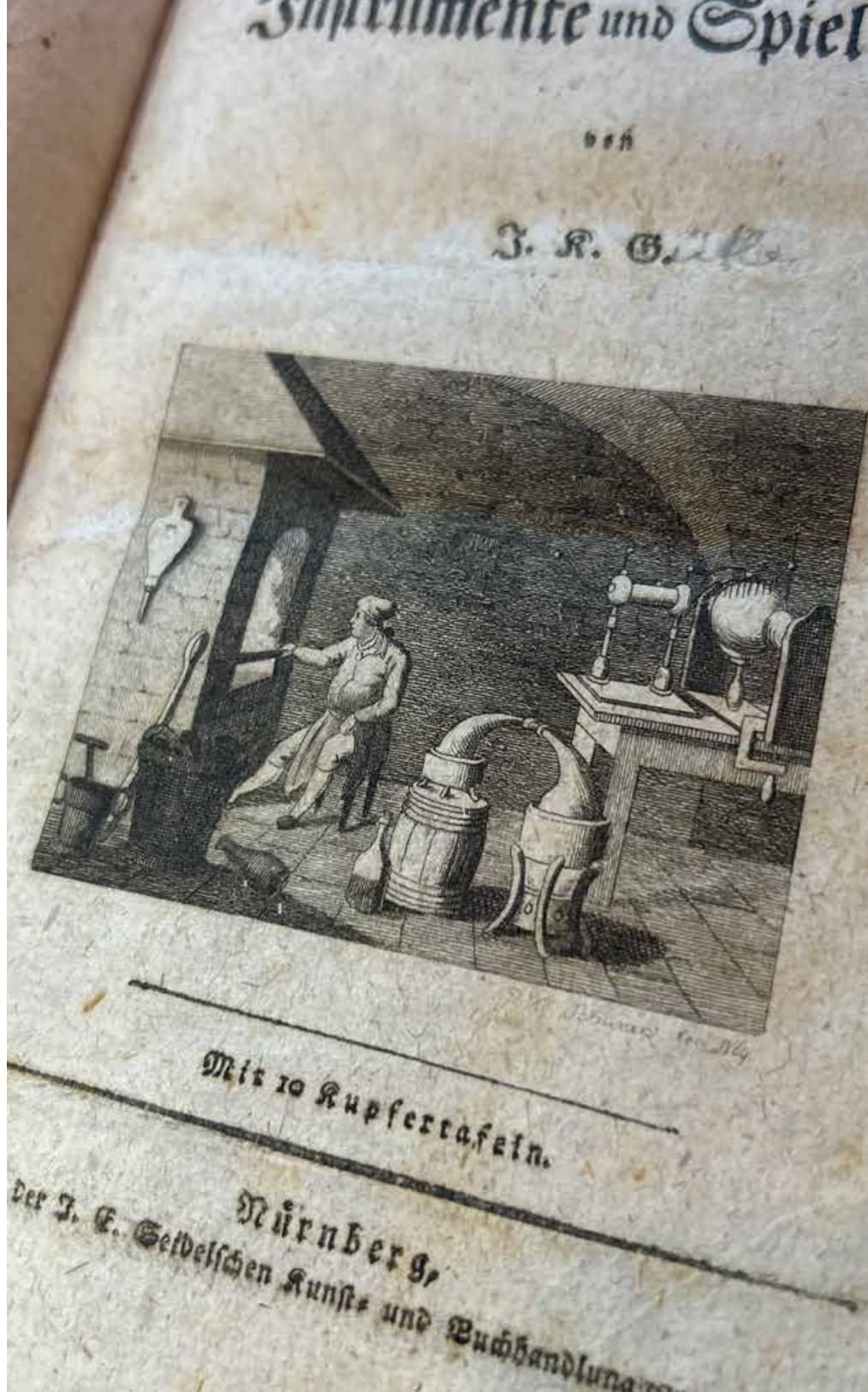
The FIRST & ONLY EDITION of this extremely rare study of scientific instruments by the well-known Nuremberg inventor Johann Konrad Gütle (1747-1827). The work contains experiments and apparatus from the fields of electricity, mathematics, and chemistry as well as two detailed chapters on the production and effects of different types of gas. In the section on distillation, which is in the part on chemistry, there is a description on how to make "a spirit of wine."

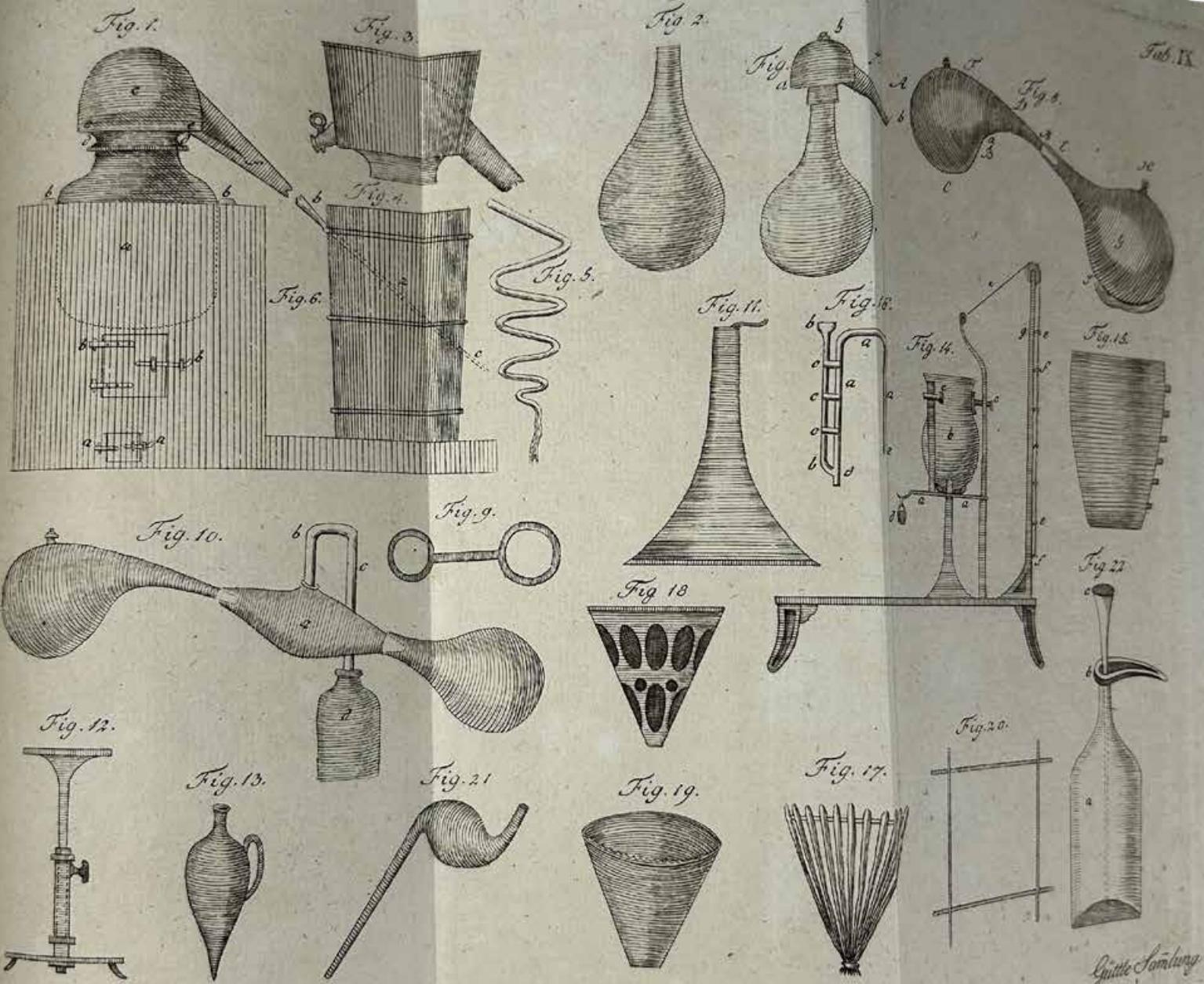
The numerous large folding plates depict various scientific apparatus and are beautifully engraved.

This copy comes from the wine book collection of Dr. Friedrich von Bassermann-Jordan. His bookplate appears on the upper pastedown. Bassermann-Jordan (1872-1957) was a well-known wine historian and winemaker from Germany. His family's activity in wine dates back to 1718 when they bought their first vineyard in Pfalz.

In very good condition.

¶ OCLC: one location outside of the United States only.





Gütte Samlung

15. KINMONT, Ben. *Edible bibliophilia*. Sebastopol: [Antinomian Press], 2018.

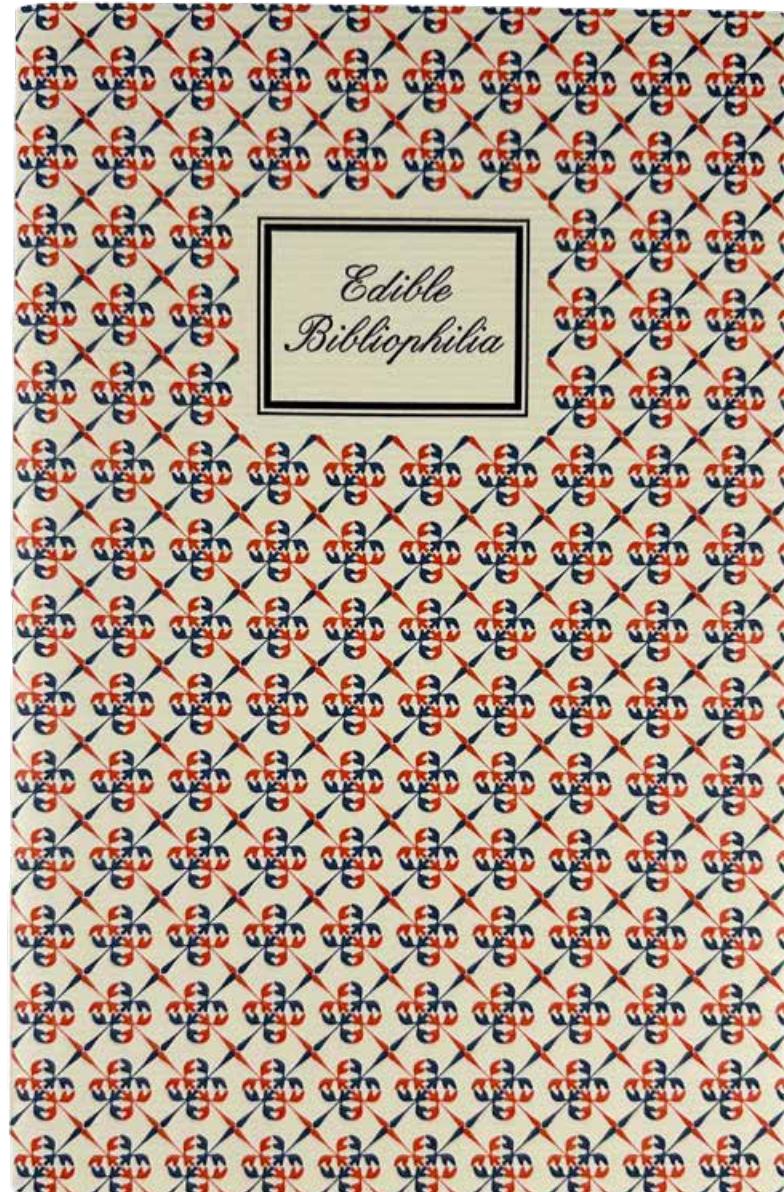
19.5cm x 13cm. One tipped-in illustration. vi, 20, [2] pp. Handsewn letterpress wrappers printed in three colors, text printed letterpress in black ink.

\$60.00

FIRST and ONLY EDITION. When did the idea of gastronomy emerge? Who were its earliest collectors and bibliographers? When was the first bookseller's gastronomy catalogue issued? When was the first gastronomy book auction?

All of these questions are answered in this essay. Originally delivered as a talk at the Book Club of California in the fall of 2017, the work is presented here in letterpress with a lovely hand-sewn binding.

Printed in a limited edition of 250 copies.



This Retort will Make Better Wine

16. KRÄMER, J. G. *Die Schutzretorte, ein neu erfundenes, erprobts und ganz wohlfeiles Mittel.*
Heidelberg & Speyer: Oßwald, 1823.

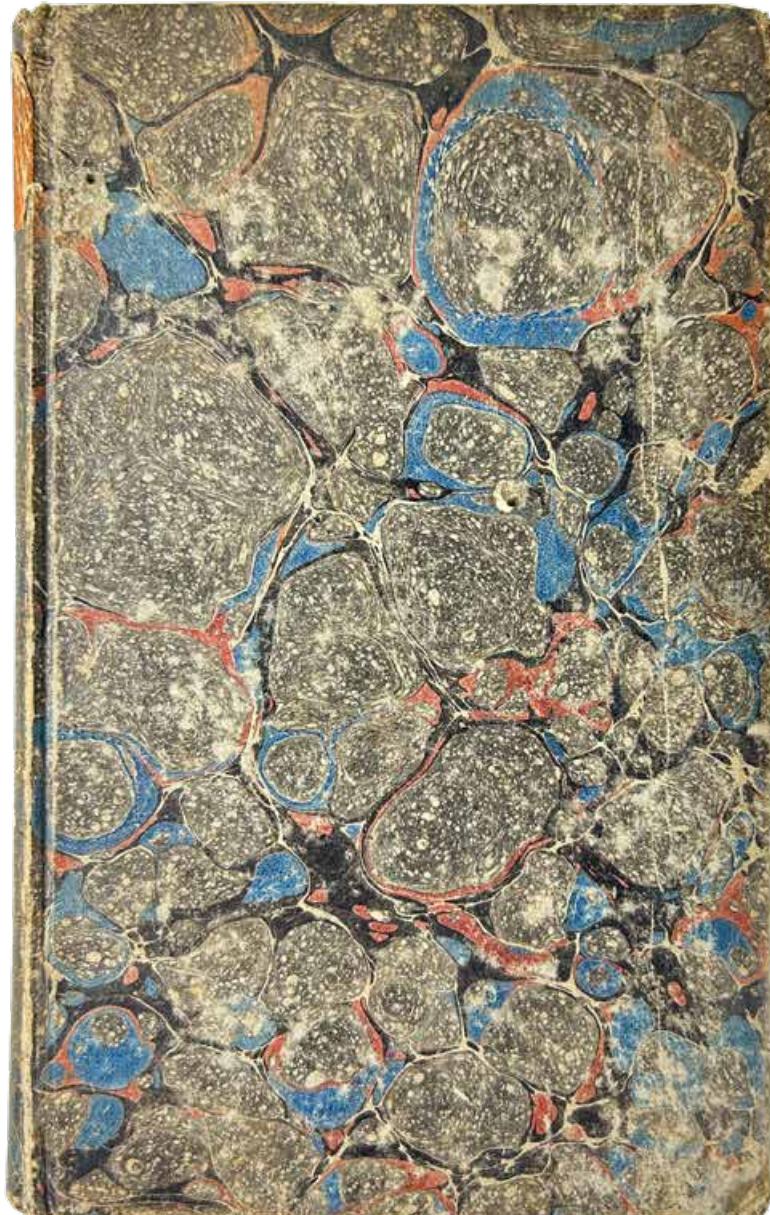
8vo. Two folding plates. viii, 167, [1 - blank] pp. Contemporary marbled boards lightly rubbed and bumped. \$2500.00

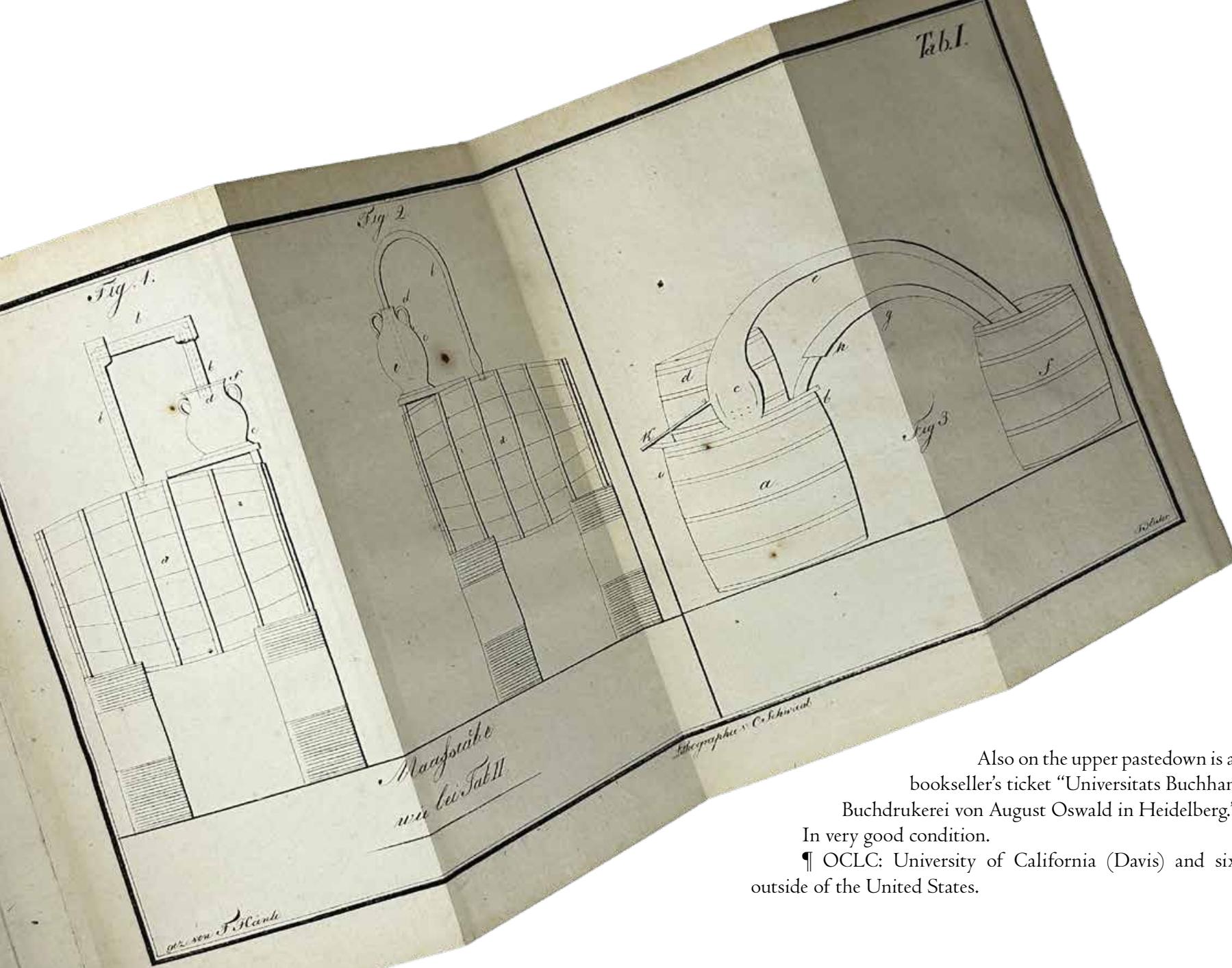
The rare FIRST EDITION of this study on how to prevent the harmful evaporation of your wine during fermentation with the use of a retort. According to Johann Georg Krämer (1771-1835), his method will result in greater profits and improve the quality of the wine.

Chapters discuss the nature of fermentation; how the spirit evaporating out of the wine can be collected and then returned to the wine; an explanation of his invented apparatus to collect this evaporation; descriptions of the experiments he's conducted to test his device; and testimonies of those who have used his retort. There is also a chapter on how the retort can be used for distillers (which today, is its more common use).

The large folding plates depict how to use Krämer's retorts to collect what evaporates out of the wine barrels and how it is connected to barrels.

This copy comes from the wine book collection of Dr. Friedrich von Bassermann-Jordan. His bookplate appears on the upper pastedown and his ink stamp is on the recto of the upper free endpaper. Bassermann-Jordan (1872-1957) was a well-known wine historian and winemaker from Germany. His family's activity in wine dates back to 1718 when they bought their first vineyard in Pfalz.





Also on the upper pastedown is a large early bookseller's ticket "Universitäts Buchhandlung und Buchdruckerei von August Oswald in Heidelberg"

In very good condition.

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

Die
organische Chemie
in
ihrer Anwendung
auf
Physiologie und Pathologie.

Bon.

Justus Liebig,

Dr. der Medizin und Philosophie,
Professeur der Chemie an der Universitt zu Gießen,
Ritter des Großen Kreuzes des Verdienstordens des Kaisers, Ritter des Ordens der Krone,
außenordentliches Mitglied der Königl. Akademie der Wissenschaften zu Stockholm, der Royal Society zu London,
Chemimist der British Association for the Advancement of Science, Chemimist der Königlichen Akademie der Wissenschaften
zu Dublin, konzerniertes Mitglied der Königlichen Akademie der Wissenschaften
zu Berlin, München und St. Petersburg, der Königlichen Akademie zu Amsterdam,
der Königlichen Gesellschaft der Wissenschaften zu Wittenberg, der
naturforschenden Gesellschaft zu Heidelberg &c. &c. &c.

Braunschweig,

Verlag von Friedrich Vieweg und Sohn.

1842.

*One of the Most Important Figures in
Culinary Chemistry*

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

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

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

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

A good copy.

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

On Salad & Eating Raw Vegetables

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

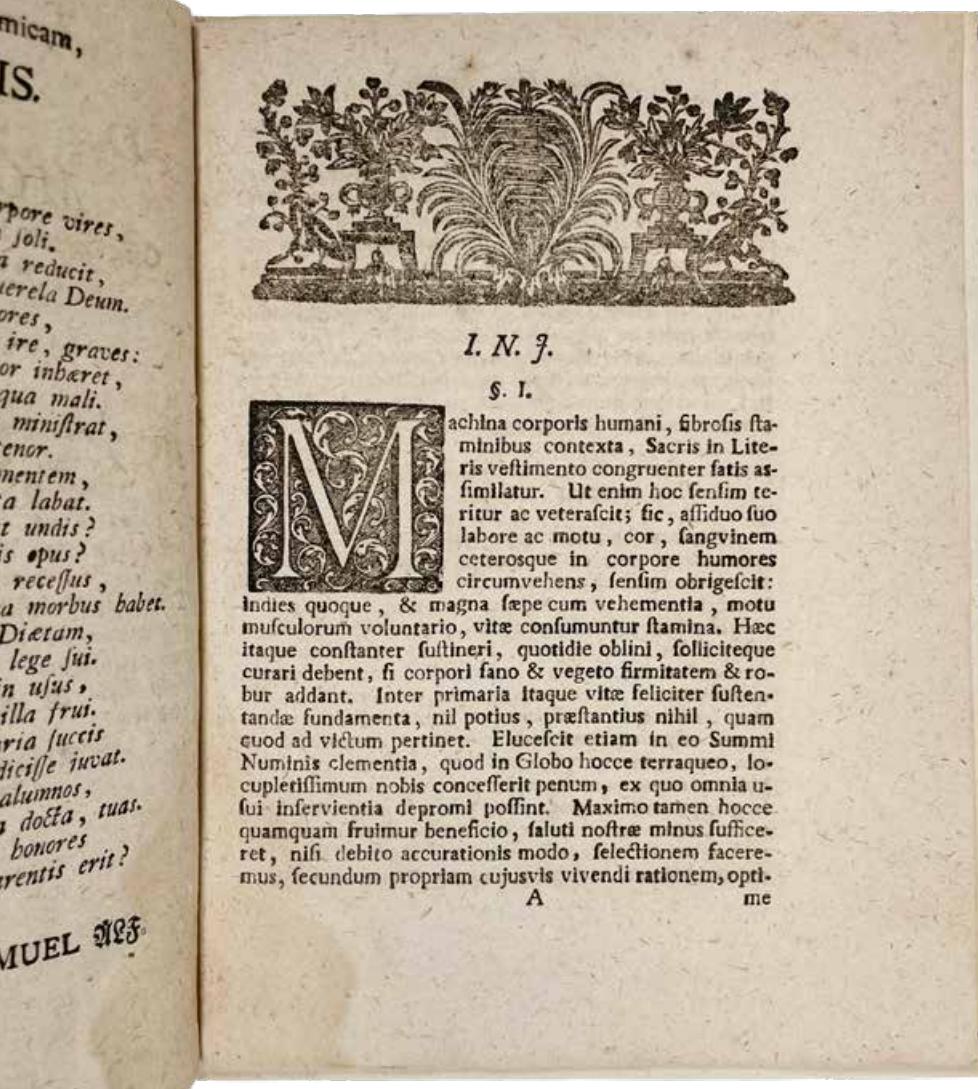
8vo. One large woodcut initial and one elaborate headpiece. 2 p.l., 16 pp. Early speckled boards, light dampstain in the lower corner gutter. \$2000.00

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

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

A very good copy.

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



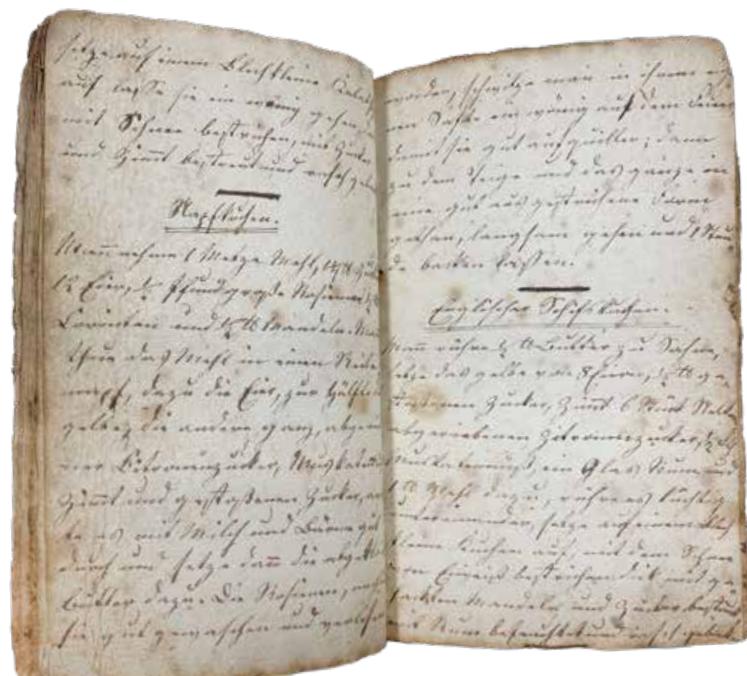
*A Set of Three German Cookbook
Manuscripts*

19. (MANUSCRIPT: German cookery) c.1850.

Sizes range from 18cm x 10.5cm to 18cm x 11.5cm each. Three volumes:
I. 18cm x 11cm. [86], [1 - blank] pp. Contemporary black cloth spine, blue wrappers, woven paper, stitched as issued, some manuscript faded. [With:] II. 18cm x 10.5cm. [19], [1 - blank], [13], [4 - blank] pp. Contemporary black cloth spine, blue wrappers, laid paper, stitched as issued, some pages chipped, browned and spotted throughout. [With:] III. [69] pp. Stitched as issued, laid paper, wrappers missing, pages chipped, spotted and browned.

\$200.00

Three manuscript volumes, two of which retain their original wrappers with the name “Luise Tenett geb[oren] Müller” (meaning that Luise’s maiden name was Müller). The recipes include both sweet and savory dishes and are written in German, with the exception of one which is an English recipe for boiled ham served with currant sauce.



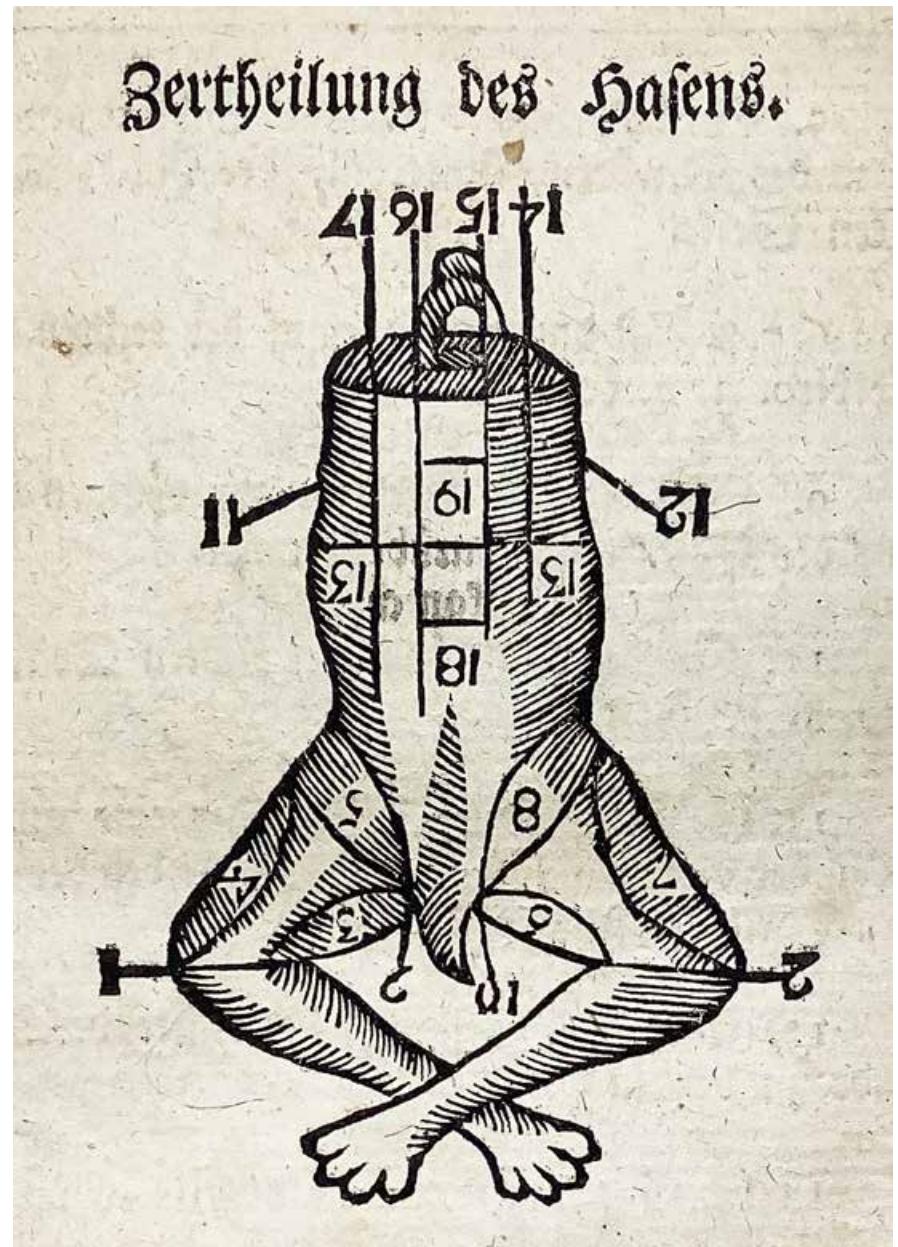
The Most Extensive 18th-Century German Cookbook

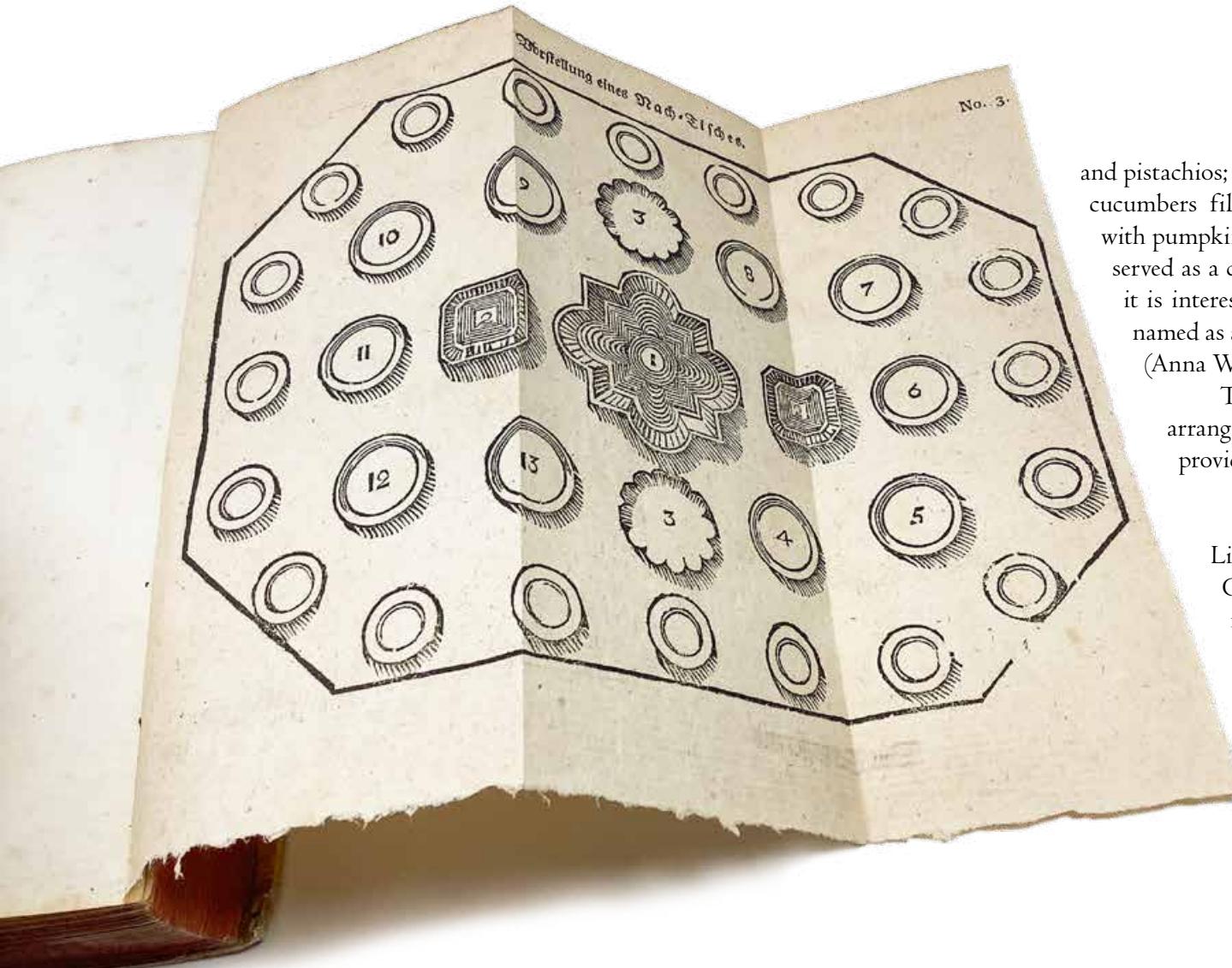
20. NEUES lehrreiches und vollständiges Magazin, vor junges Frauenzimmer die ganze Koch-Kunst, und Zuckerbeckerei. Karlsruhe: Michael Maklot, 1769-70.

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

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

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





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

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

A good copy.

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

The Royal Cellar, Wines, and Vineyards

21. OPPMANN, Michael. *Der K. Hofkeller zu Würzburg.* [Würzburg]: C. Weiss, 1849.

4to (oblong). Four lithograph plates. [20] pp. (paginated as 40 pp. because each page is laid-out to have two columns of text, each representing a page). Original lithographed wrappers, expert paper repair to the upper corner and edge of the upper and lower wrappers (not affecting the illustration), some leave edges with short tears (not affecting text), paper lightly browned. \$3000.00

The extremely rare FIRST & ONLY EDITION of this guide to a royal cellar located in Würzburg, Germany. The publication begins by noting that the cellar is usually off limits to viewers as it is “in the bosom of the earth.” To amend that situation, Oppmann has produced this magnificent description of the cellar and its history accompanied by four lovely full-page lithographs (five if you include the elaborate upper wrapper).

The cellar itself is part of the Würzburg Residence, a building that was commissioned by Prince-Bishop of Würzburg Johann Philipp Franz von Schönborn and his brother Friedrich Carl von Schönborn in 1720. Completed in 1744, the Residence is nearly 50,000 square feet and was designed by Balthasar Neumann, a well-known Baroque architect.⁸

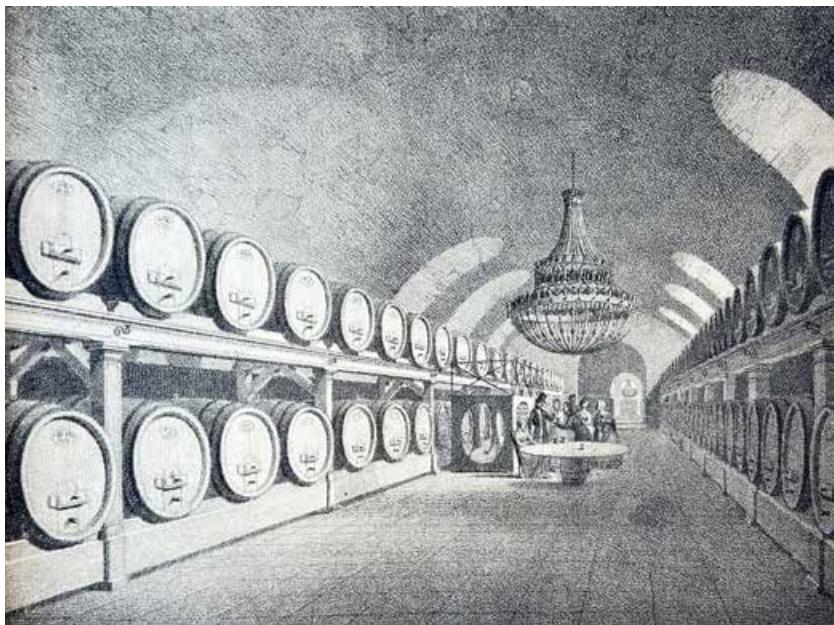
⁸ In 1981, it was designated a UNESCO World Heritage Site for its architecture.

The author of this cellar guide is Michael Oppmann, a German wine producer who also wrote other works on wine, one of which appears in Simon's *Bibliotheca vinaria* on p. 166.⁹ The work begins by describing the cellar itself:

In terms of its size and the number of barrels it houses it is one of the most magnificent in Germany and although the pillars and foundations of the upper buildings here are of enormous dimensions it is nevertheless very spacious and suitably designed for the cultivation of wines in their various stages of development...

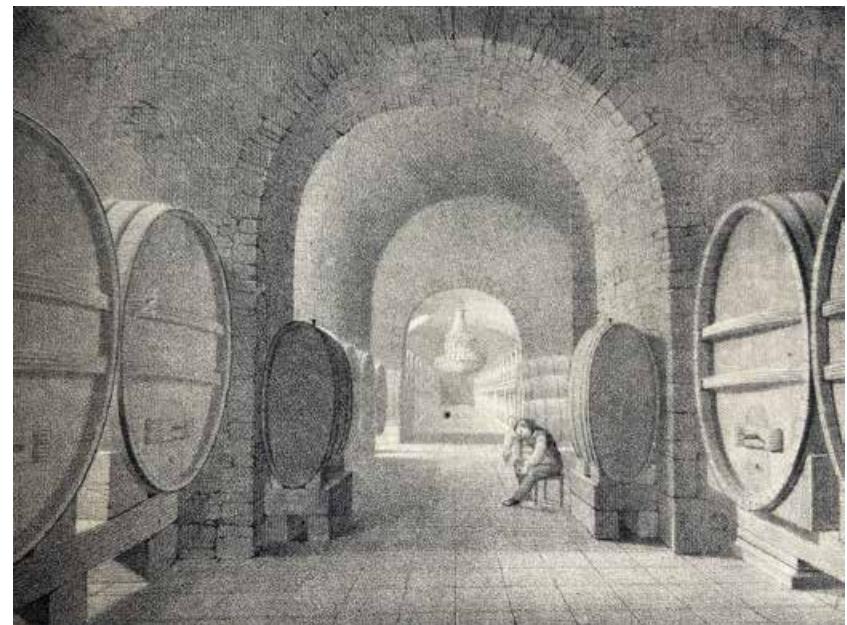
It should be remembered that in Germany, the *Kellermeister* (cellar master) was also responsible for making and blending wines. Oppmann then goes on to explain that the cellar can hold 18,000 barrels; the ways in which it was designed to facilitate the making and storage of wine; the history of other royal cellars; how the storage of wine was affected by different wars in the 17th and 18th centuries; different vintages; other vineyards owned by various royal families; the history of the Würzburg estate; and the history of the surrounding vineyards.

⁹ The work, *Ueber die öffnen Gäßchen des Weinmostes*, is equally rare and is not in OCLC.



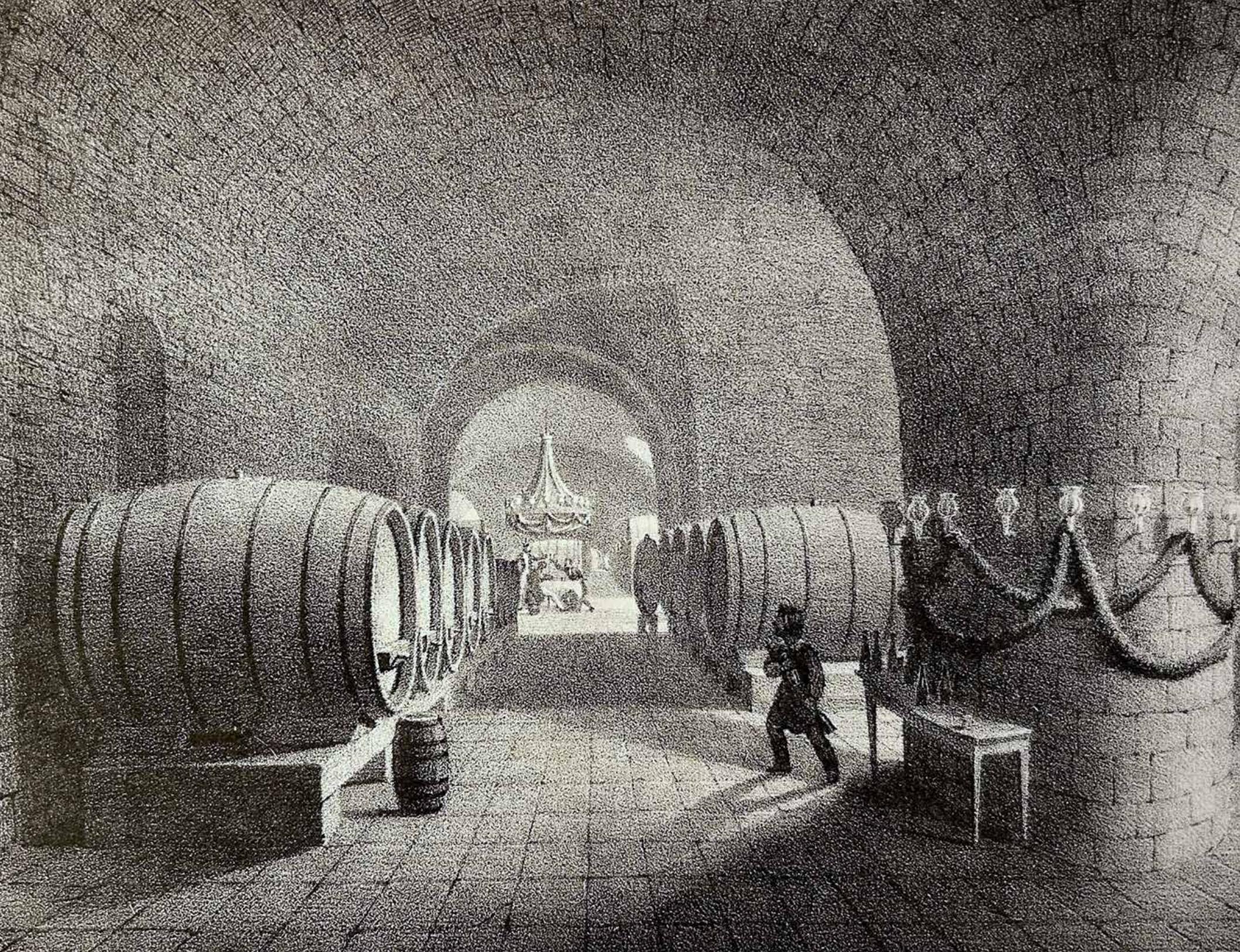
At one point Oppmann proudly proclaims that the Würzburg estate is one of the most important places for *Leistenwein*, a high-quality wine from the vineyards in Franconia, Germany. According to Oppmann, this wine “is particularly distinguished by its delicate taste, fine aroma and rich bouquet, to such an extent that it is rightly called the king of Franconian wines and is among the most famous wines.”

The beautiful full-page lithographs depict various scenes in the wine cellar: a long row of enormous barrels with men around the table drinking in the distance; another row of large barrels, this time



stacked on each other in twos, with well-to-do men and women being served wine; a winemaker holding up a glass of wine to see the light through it while his assistant has a bottle-carrier full of bottles, going into the distance are rows of enormous barrels and above their heads hangs a sign reading “In Vino Veritas;” and lastly a cellar worker who has fallen asleep at work, an empty glass in his hand, as more barrels disappear into the distance.

¶ Not in OCLC (which does record a digital copy at three locations in Germany).



*How to Protect the Vineyards of Champagne
from the Vine Moth*

**22. PARIS, Auguste Simon. Exposé...relativement a la
pyrale de la vigne. Epernay: Victor Fiévet, 1858.**

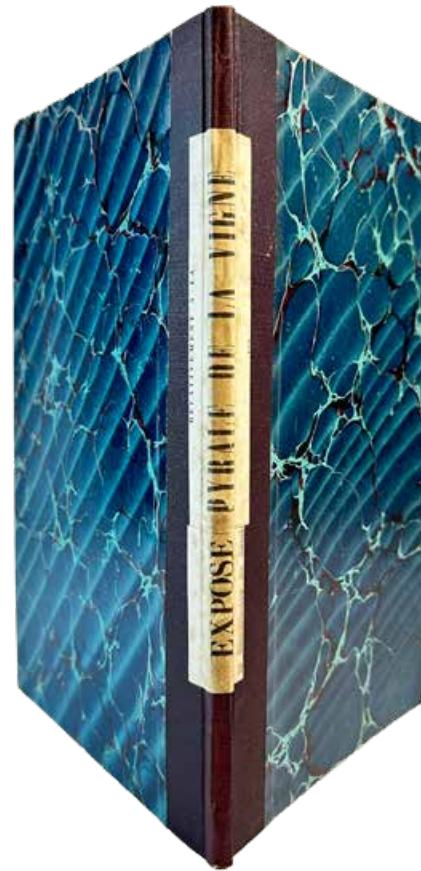
4to. Wood-engraved tailpiece. 48 pp. (see below). Contemporary pebbled quarter-cloth over marbled boards, printed paper label on spine (probably from the original printed wrappers), moderate foxing throughout. \$1500.00

The extremely rare FIRST & ONLY EDITION of this viticultural work concerned with the vineyards of Champagne and how to protect them from the vine moth.

The work is written by Auguste Simon Paris (1794-1869), an amateur entomologist who retired to Épernay. Paris was a member of the French Entomological Society since 1834, served as its president in 1866, and formed a large collection of butterflies and beetles that was sold at auction after his death.

Paris' work is concerned with the *pyrale* of the vine, a highly destructive caterpillar that was one of the most damaging pests in French vineyards during the mid-19th century. Also known as a vine moth, its larva feeds on vine shoots, leaves, and buds. Paris' describes his observations of the progress of this pest and various methods of control (e.g. the physical removal of the larvae and the boiling of the vineyard stakes for vineyard hygiene). He also describes how to identify the insect and compares its behavior and treatment with other vineyard pests.

This copy comes from the wine book collection of Dr. Friedrich von Bassermann-Jordan. His bookplate appears on the upper



pastedown and an ink stamp on the half-title page (not affecting text). Bassermann-Jordan (1872-1957) was a well-known wine historian and winemaker from Germany. His family's activity in wine dates back to 1718 when they bought their first vineyard in Pfalz.

Although completely complete, note that pages 5-8 are misbound between pages 40 & 41.

¶ OCLC records two locations outside of the United States.

On Asparagus

23. REIDER, Jakob Ernst von. *Der verbesserte spargelbau, nach eigenen und den neuesten erfahrungen.* Leipzig: Vetter & Rostosty, 1835.

8vo. 8 p.l., 65, [1] pp. Original printed green wrappers, remains of a paper label on the verso of upper wrapper, small indentations and light wear to lower wrapper, occasional faint spotting on a few leaves. \$900.00

The extremely rare FIRST & ONLY EDITION of this treatise on the cultivation of asparagus. Jakob Ernst von Reider (1784-1853) was a prolific author on the subjects of agriculture and horticulture. His works encompass such subjects as viticulture, beekeeping, hunting, fruit trees, home gardens, beer-making, and sheep husbandry.

In the forward, von Reider writes about the difficult nature inherent in growing asparagus and that up to this moment no single work had been written solely on the cultivation of the plant. According to the author, most people who grew asparagus thought that it was dependent upon the region, as with wine and hops, and had wasted small fortunes on babying their asparagus. Von Reider's hope in writing this work is to share his personal findings on effective cultivation of asparagus that can be done "cheaply and with little effort."

Included is information on how to choose the proper climate, location, manure, and soil; preparation of soil; planting; propagation; how to make use of the rest of the land in the first year of cultivating asparagus; transplanting plants grown from seed; seasonal treatment; and the duration of the plant.

In good condition.

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



An Appreciation of Rhine Wines

24. REISS, Jodocus. *Vom Rheinwein eine chemisch-medizinische abhandlung.* Mainz: Andreas Crass, [1791].

8vo. viii, 61, [1 - blank], [1], [1 - blank] pp. Stitched as issued with a small strip of decorative paper as a spine, a few leaves slightly dog-eared, light spotting, lightly browned. \$1750.00

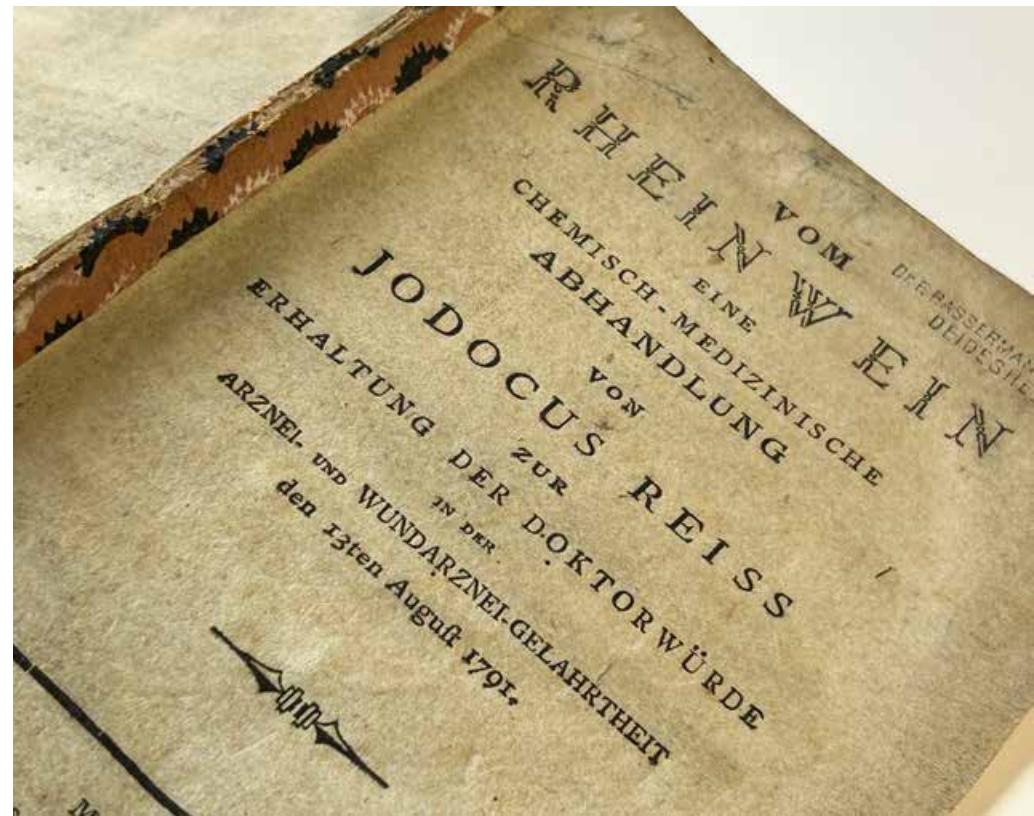
The extremely rare FIRST EDITION of Jodocus Reiss' study of the wines of the Rhine region of Germany, one of the most celebrated and economically successful areas for winemaking in Germany.

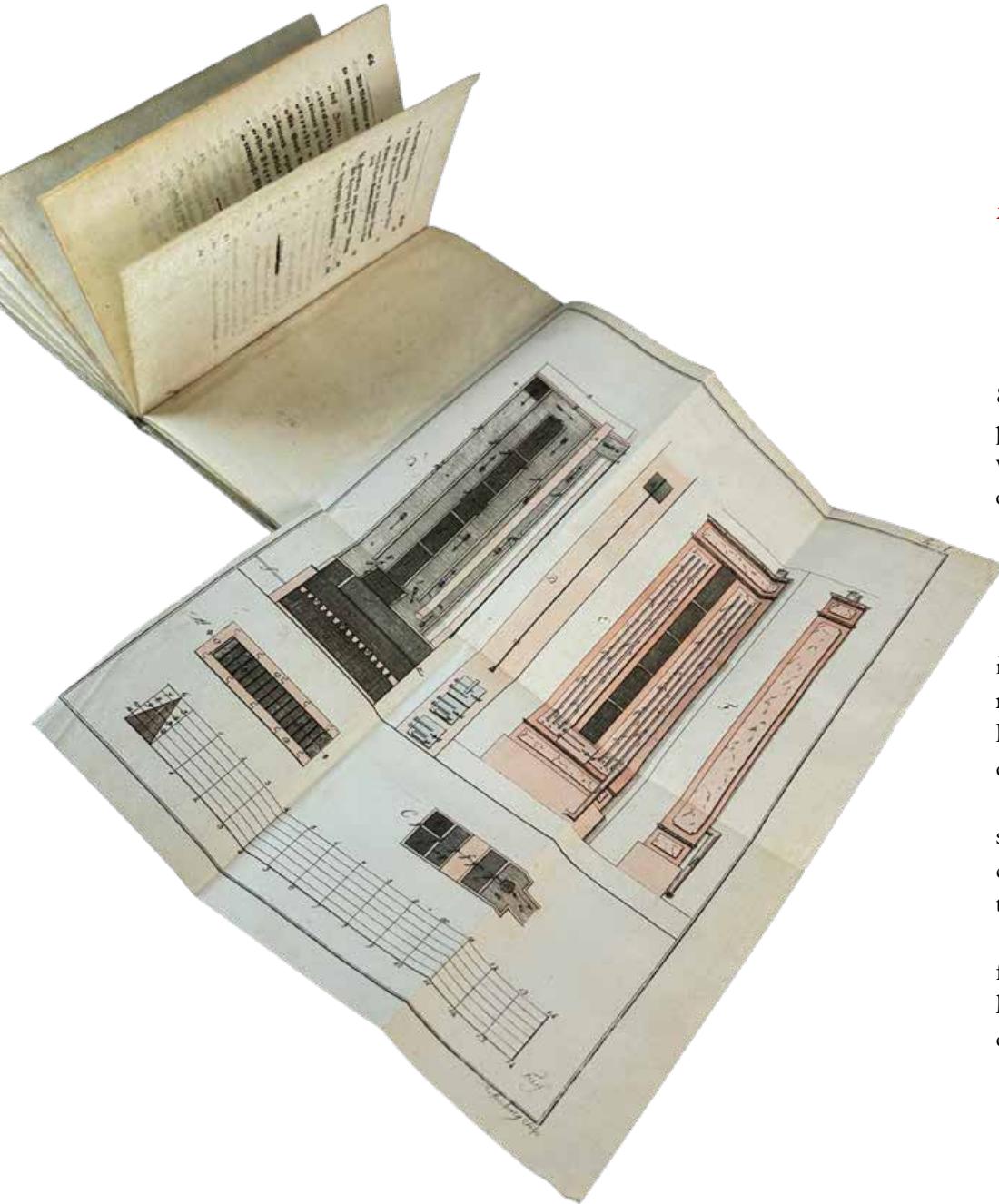
Sections cover the process of fermentation; how the regional characteristics affect the taste of the wines; what occurs after fermentation; and how the wines from the Rhine can be used to improve a person's health. There is much about the chemistry involved and how Rhine wines improve with age.

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

In good condition.

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





*An Extremely Rare Work on Kitchen Ovens & Furnaces,
Written for those Living with Modest Means*

25. ROMMERDT, Carl Christian. *Allgemein verständliche Anweisung, Stubenöfen und Küch-Kochöfen.* Eisenach: Joh. Georg Ernst Mittekindt, 1803.

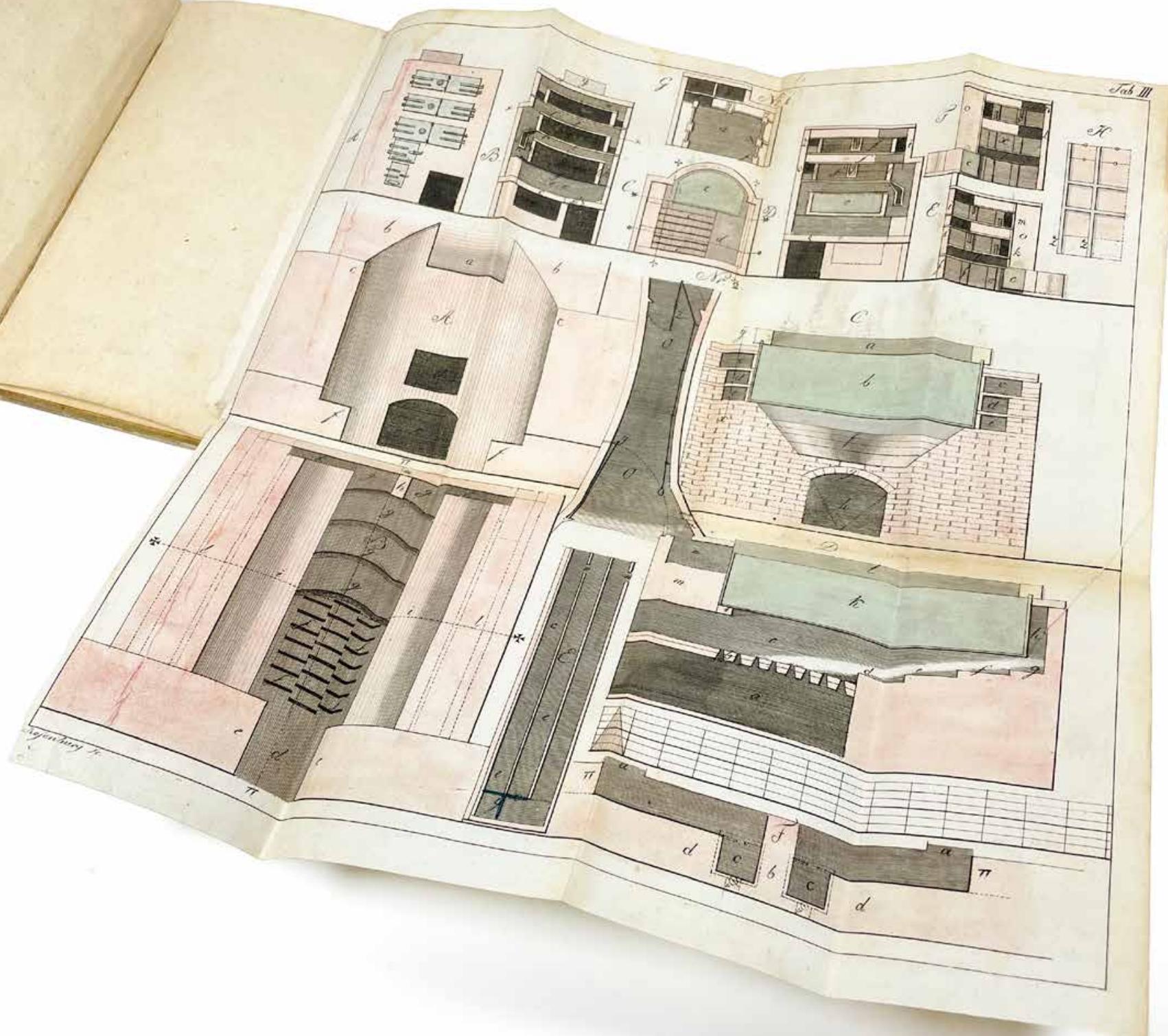
8vo. Three hand-colored folding plates. 8 p.l., 66, [2] pp. Contemporary pale green boards, small gilt-roll pattern and fillet around sides, light wear overall, pale orange pastepaper endpapers, short tear at the hinge of the final folding plate affecting about one inch of image. \$2500.00

Unrecorded in American libraries, this is the extremely rare FIRST EDITION of Rommerdt's (1774-?) guide to heaters for the home and ovens for the kitchen. Subjects include how a warm home is necessary for a healthy life, and the various ways in which a person of modest means can maintain a cooking stove and heater economically. Directions are given on how to save on wood and how to make the ovens, including an oven to be used in breweries.

Rommerdt also published works on forest management and surveying as well as the invention of a pile-driver of his own design. His current work on ovens was published again, a year later in Eisenach; this edition is also unrecorded in American libraries.

The handsome large hand-colored folding plates depict various furnaces and ovens with directions on their fabrication. With the library stamp of the famous German cookbook collector Rolf Dittmar on the upper pastedown.

¶ OCLC lists three locations in Europe only.



The New Pocket Book of Cookery

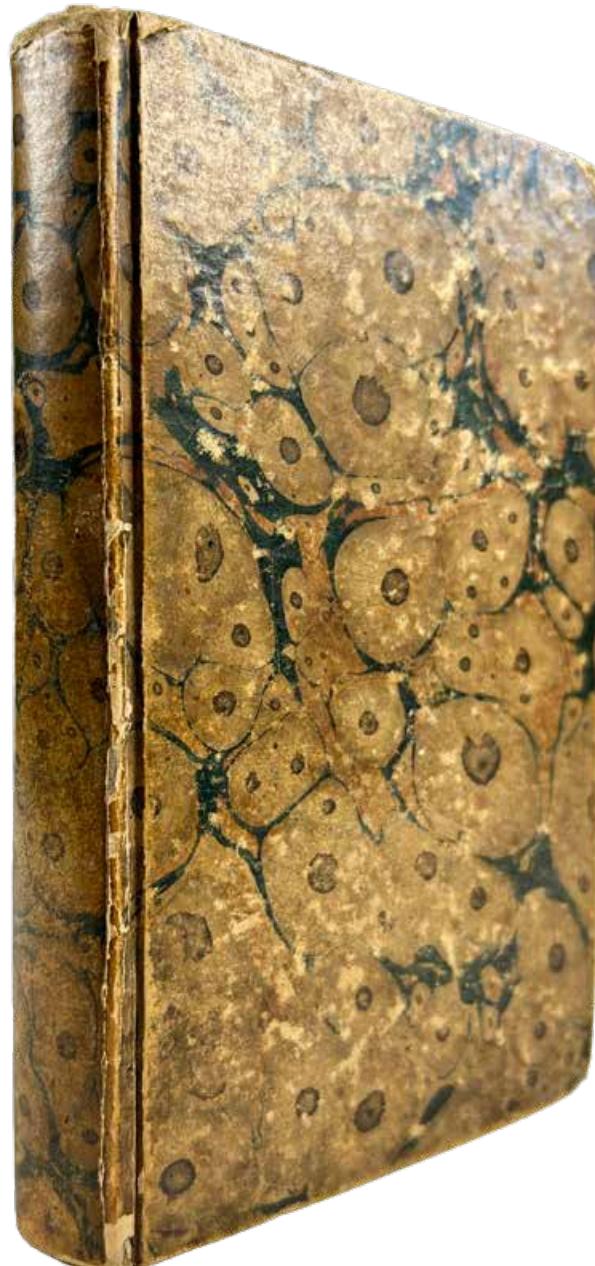
26. ROSENFELD, Margaretha Johanna. *Neues Taschenbuch der Kochkunst durch erfahrung erprobт und herausgegeben.* Nürnberg: Eichorn, 1821.

8vo. iv, 332 pp. Contemporary marbled boards, lightly rubbed, corners bumped.

\$1500.00

The very rare FIRST EDITION of this collection of approximately 480 recipes by Margaretha Johanna Rosenfeld. In the introduction, Rosenfeld declares that all of the dishes are "based on my own experience."

The work begins with several pages of menus (beginning with a wedding feast) and then moves on to a list of the foods that are available during specific months of the year. Each month is broken down into the categories of meat, poultry and game, fish, vegetables, and fruit. This is especially interesting when one considers current interest in eating seasonally and locally. At the time of this cookbook, it was less of a political and economic statement than simply Rosenfeld's effort to educate her reader as to what was possible in the kitchen during different times of the year.



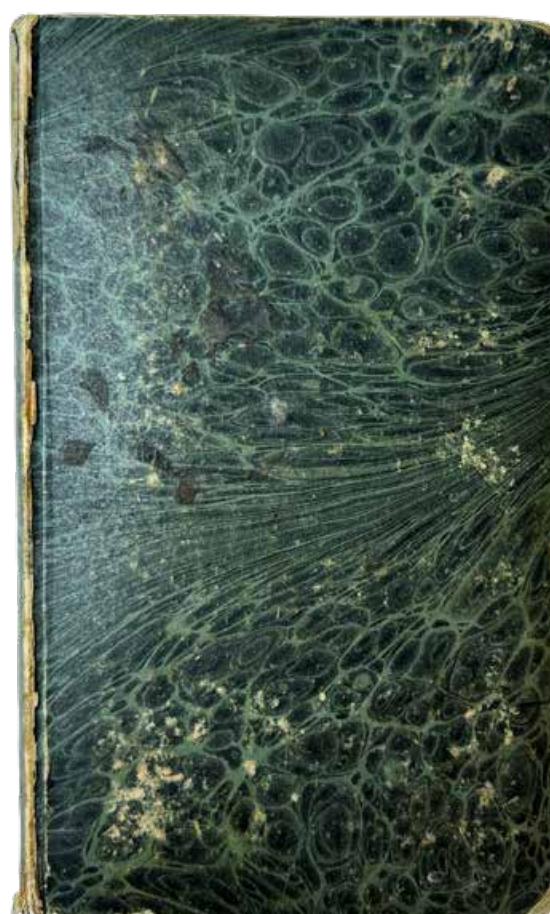
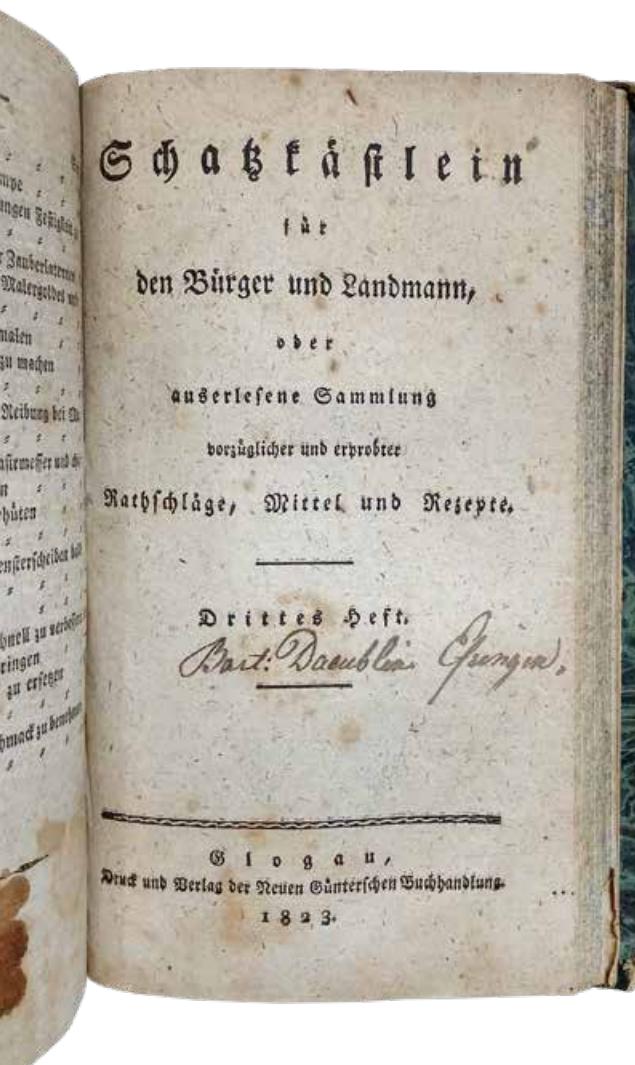
2 Pfund Bratenfleisch
an kann sie auch ein Fisch
Schalotten Bratwürste.
... macht vorhergehende Masse, lässt
Majoran weg, nimmt für 3 Kreuzer
Schalotten, hülstet sie aus, häfft sie sehr fein
thut sie unter die Masse; so sind
Bratwürste mit Gardellen.
Zu vorhergehender Masse nimmt
Bierling Gardellen, wäscht solche e
thut die Gräte schon davon, zuerst
gehäfft, dann unter das Brat-

Next, Rosenfeld provides her recipes organized into the following categories: ragout powders and sauces (a ragout powder was a powder of prepared ground spices to be used when making a ragout); soup; vegetables; fish; meat and poultry dishes in a sauce; roasted meat and white poultry (this includes turkey, goose, cockerel, chicken, and suckling pig); black and red game meats and poultry (this includes rabbit, partridge, snipe, pheasant, and plover); dumplings, noodles, and savory puddings; compotes; different types of pie crusts and savory pies; baked goods that use yeast (including a tea bread); other baked goods (including waffles, apple cakes, and chocolate tortes); to pickle and smoke different types of meat; of various sausages (including bratwurst, crab sausage, and a bread and herbs sausage); how to preserve vegetables and salad recipes; preserved fruits and aspics; dried fruit; different types of tea, punch, and other things (including several recipes for chocolate drinks, and mulled wine); a "frozen" section which is flavored ices; icings for cakes (the first recipes are for different colors, followed by different flavors); and creams.

At the end is a useful index for the recipes.

In very good condition.

¶ OCLC: Kansas State University and two locations outside of the United States.



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

27. **SCHATZKÄSTLEIN** für den Bürger und Landmann oder auserlesene Sammlung vorzüglicher und erprobter Rathschläge, Mittel und Rezepte. Glogau: Neuen Günterschen Buchhandlung, 1823.

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

\$1000.00

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

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

Contemporary ownership signature on each title page.

An extremely rare guide to domestic and rural economy.

*An Extravagant Culinary History
by a Famous Collector of Gastronomy*

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

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

\$750.00

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

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

In fine condition.

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's gibt
zanz

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MEISTER DER GAB



orsichtshalber, um jedem
tigkeit zu begegnen, will ic
ser Lebensbeschreibungen a
zwischen Überschrift und G
sen. Wenn nämlich hier wi
turbewußten Männer gedac
bei ihren verdienstvollen Ga
bedient haben, so müßte ic
rühmtesten und geistvollsten
betrügen.
Konnten wir die Frage nach dem ersten berühmten Koch da
nicht zufriedenstellend abklären, so soll uns dies aber nicht be
Spuren der ersten Feinschmecker zu folgen. Man muß nicht bes
ein, um sich des Linsengerichtes zu erinnern, das Esau recht te
rich selbst Linsen schätze – allerdings nur als Beigabe zu herrli
ch und auch dann nur, wenn sie mit Zungenwurst üppig g
erheben zu dürfen. Es ist dies Solon, einer der Weisen der e
zweieinhalbtausend Jahren lebte und bestim
iensfeste einen Quittenapfel essen
den Kusses zu erhöhen, s
chied gegeben
B. D.

With a Beautiful Engraving of a Cooking Fireplace

29. SCHREGER, Odilo. *Der Vorsichtige und nach heutigem Geschmacke wohlerfahrene Speismeister.* Augsburg: Matthäus Riegers sel. Söhnen, 1778.

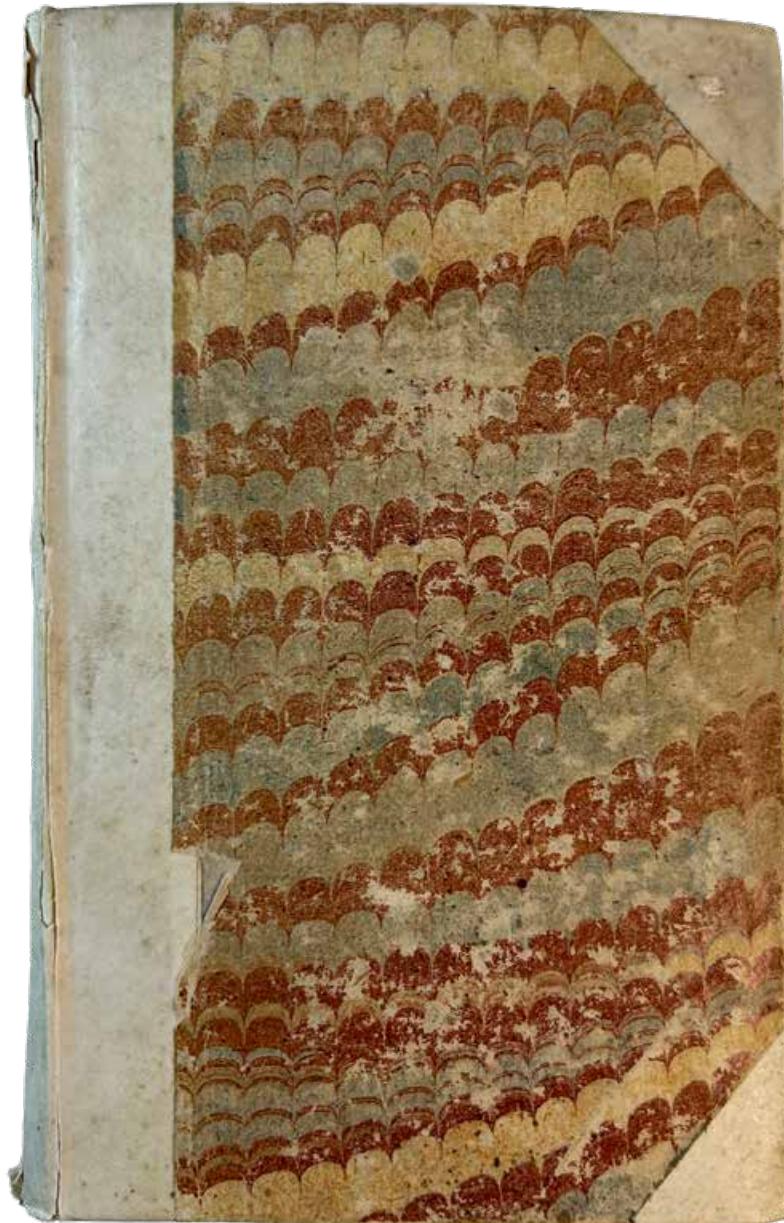
8vo. Engraved frontispiece, title page printed in red and black. 15 p.l., 484, [25] pp. Contemporary half-vellum over marbled boards, printed paper label on spine, edges sprinkled red, bright and crisp throughout. \$2000.00

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

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

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

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





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

On Salad

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

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

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

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

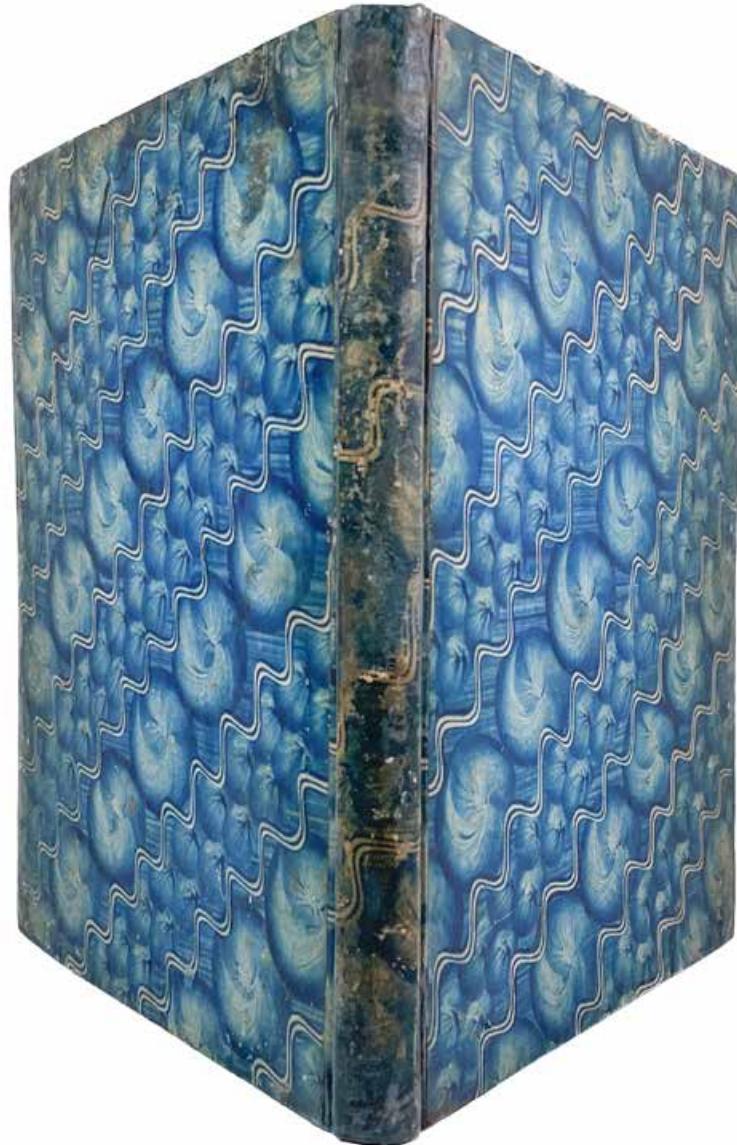
This is the earliest German study of salad that we are aware of. The first monograph on salad was the *Archidipino* by Massonio published in 1627. Schultze’s *Abhandlung von dem Nußen und Schaden derer*



Salate is the only other early work on salad that we have come across and it is much rarer than Massonio's *Archidipino*.

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

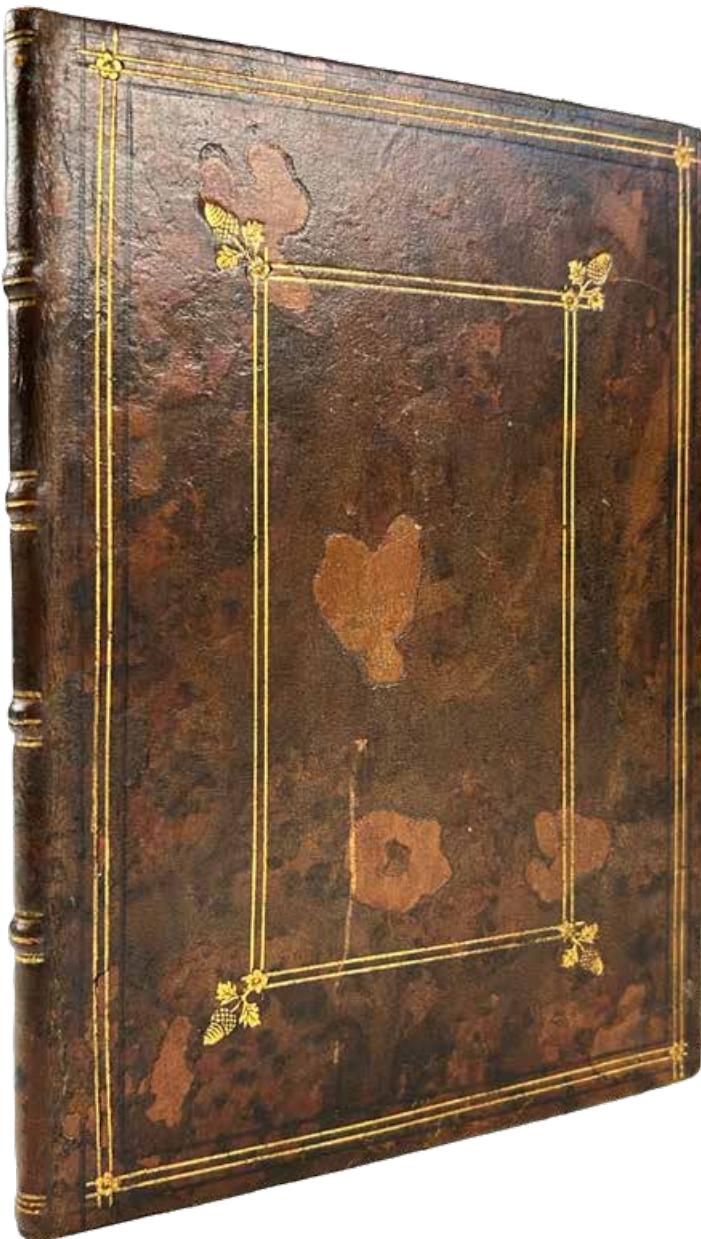
With an early bookseller's ticket on the upper pastedown "W. Junk, Verlag u. Buchandl, Naturwiss u. Mathemat. Berlin W. 15."



A very good copy.

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

Wine Kills Memory



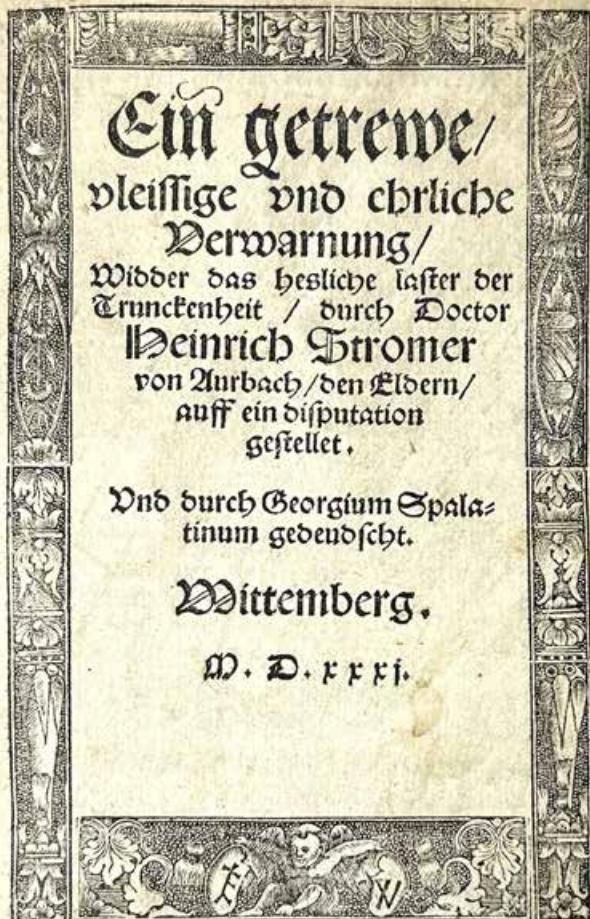
31. **STROMER, Heinrich. Ein gewtrewe, vleissige und erhliche Verwarung, Widder das hesliche laster Trunckeheit. Wittenberg: Rhau, 1531.**

4to. Ornate woodcut border on the title page and four historiated initials in the text. [22], [2 - blank] pp. Period paneled calf made from 18th-century calf, double gilt fillets and double blind fillets with rosettes and acorns stamped in gilt in the corners, gilt fillets on spine, raised bands in five compartments, paper lightly browned, occasional spotting. \$5500.00

The extremely rare FIRST EDITION of this warning against drunkenness. As Stromer states at the beginning of his treatise, "I have taken it upon myself to debate and treat the most hideous and unclean vice of drunkenness" with "the art of medicine."

For Stromer, no greater vice exists. Drunkenness causes trembling, bad breath, violence, loss of strength, and the death of memory ("des gedechnis todt" p. [12]). Stromer mentions drinking's effect on memory loss and brain health repeatedly in this work. It's interesting to note that recent studies have taken the same position. In 2023 the World Health Organization released a statement in *The Lancet Public Health* that there is no safe amount of alcohol consumption that does not affect health and in 2025 there was a study published in the *BMJ Evidence-Based Medicine* that even light alcoholic consumption increases the risk of dementia.¹⁰

¹⁰ Recent headlines of "No amount of alcohol is safe" have reverberated across the news lately. See for example, Washington Post, 15 October 2025 and CNN 23 September 2025.



The work begins with a description of drunkenness, which Stromer locates in the head and to “the brain and the veins that grow from the brain.” He describes how drunkenness causes “trembling, strokes of the legs, falling sickness, cramps, gout and ache in the legs, ache in the hands, rashes, and in addition old age and death.”

Nearly all of *Ein gewtrewe, vleissige und erhlche Verwarung, Widder das heiliche laster der Trunckenheit* is composed of a series of numbered statements in the debate around drinking wine. Included is the position that the brain is injured by wine; that the veins are weakened; that drunkenness disappears in different rates for different people; that wine can replace the important things in one’s life; that some people are made sleepy by wine and others more awake; that due to its hot nature, wine penetrates the brain and veins more quickly but that drunkenness from beer is worse as it lasts longer than wine; that drunkenness harms underage and weak brains; and so on.

Although the work is by Heinrich Stromer and translated into German from Latin by Georg Spalatin (1484-1545), we have been unable to locate Stromer’s original Latin version. It may be that this text may have come from a manuscript written by Stromer that Spalatin translated. In the introduction, Spalatin mentions that Dr. Heinrich Stromer of Aurbach was the “elder” of his dear friend and that he (Spalatin) has known Stromer for seven years.

With occasional manuscript marginalia, some of which has been cut into by the binder’s knife.

The ornamental border on the title page is lovely.

In very good condition.

¶ OCLC: six locations outside of the United States.

*A Scientific Consideration
of the Wines of Italy*

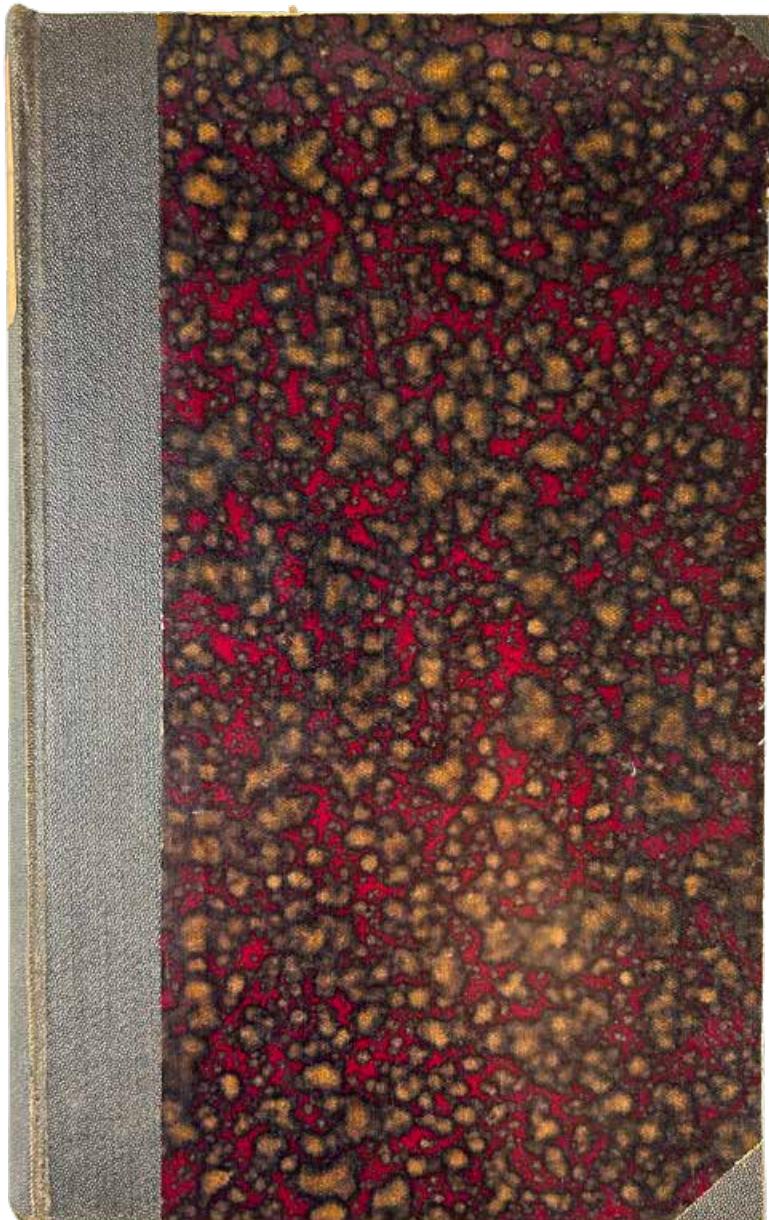
32. **VERRI, Carlo. Manuale per la fabbricazione del
vino. Milan: Silvestri, 1845.**

8vo. Engraved frontispiece portrait. 2 p.l., 259, [1], 7, [1] pp. Late 19th-century pebbled half cloth over marbled boards, faint foxing on the final leaves of the publisher's catalogue. \$1500.00

The extremely rare FIRST & ONLY EDITION of this posthumously published study of winemaking by Carlo Verri. The frontispiece is a lovely mezzotint portrait of Verri and is signed by Ester Silvestri (perhaps the wife of the publisher?).

The book begins with a chapter devoted to the wines of the Lombard region of Italy. This is then followed by sections concerning viticulture (soil, planting, grafting, spacing of the vines, and various diseases); general views on winemaking; the chemistry involved; the time of harvest; how to prepare the grapes for fermentation; the causes of fermentation; the influence of "atmospheric temperature" on fermentation; and the heat and gas produced during fermentation. There is also an interesting chapter with subsections on wine and its relationship to soil, climate, exposure, the seasons, and the vine's cultivation.

Count Carlo Verri (1743-1823) was the younger brother of Pietro and Alessandro Verri, both famous politicians and economists. He also published works on agriculture in general and economics.



**MANUALE
PER LA FABBRICAZIONE
DEL VINO**

CONSIDERATO NE' SUOI RAPPORTI CON IL SUOLO,
IL CLIMA, LE STAGIONI, LA COLTIVAZIONE

E MANIERA DI GOVERNARLO NELLE BOTTI

OPERA POSTUMA

DEL CONTE

CARLO VERRI

AUTORE

DEI SAGGI DI AGRICOLTURA PRATICA

SULLA COLTIVAZIONE

DEI GELSI E DELLE VITI



MILANO

DALLA TIPOGRAFIA DI GIO. SILVESTRI

1845



This copy comes from the wine book collection of Dr. Friedrich von Bassermann-Jordan. His bookplate appears on the upper pastedown and his ink stamp on the recto of the upper free endpaper. Bassermann-Jordan (1872-1957) was a well-known wine historian and winemaker from Germany. His family's activity in wine dates back to 1718 when they bought their first vineyard in Pfalz.

A very good copy.

¶ OCLC: University of California (Davis) and two locations in Europe. The single copy listed as 1815 (same publisher and pagination) is a ghost.



On Vineyards in Austria

33. (WINE.) *Der durch die Erfahrung bestättigte österreichische und steyermärkische Weinbauer.* Wien & Graz: Ferstl, 1805.

8vo. 2 p.l., 60 pp. Contemporary block-printed wrappers in a green and black pattern, head of spine worn. \$1200.00

The extremely rare FIRST EDITION of the study concerning the viticultural practices in Austria. Chapter discuss the care of the young vineyard; what varieties of grapes should be planted (Riesling or Kleinberger, — and the towns in which these varieties should be cultivated is also provided); on pruning; fertilizing; how to bring an old and neglected vineyard into shape; on the harvest; and on grafting (and note is made that in winter, the soil should be mounded up around the graft so that the new graft doesn't freeze).

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

Bound in handsome contemporary decorative wrappers.
¶ OCLC: one location outside of the United States only.

*On the Wines from Alsace;
Unrecorded*

34. (WINE.) Francois-Marie Gayot, conseiller du roi, commissaire provincial des guerres, ordonnateur et subdelegué general de l'intendance d'alsace. Strasbourg, [c.1755].

Broadside: 49.6cm x 41.2cm. One woodcut at the top, an ornamental border between the columns of text, signs of having been folded twice, one short tear at center fold at upper margin (not affecting text but just touching woodcut), one small hole at the bottom margin (affecting text), deckles remaining.

\$1750.00

The extremely rare FIRST & ONLY EDITION of this broadside regarding the purchase and transportation of wine from Alsace, printed in French and German. In this document it is made clear that any merchants who wish to export wine out of Alsace must first get a signed contract stating how many wine barrels are being exported.

The broadside is to "be read, published & posted everywhere where needed, so that no one claims ignorance." This portion of the broadside was "Signé" in Strasbourg by Francois-Marie Gayot on 4 March, 1746. Gayot was the King of France's Councillor, Provincial Commissioner of War, Ordinator and Sub-Delegate General of Alsace.

The second part of the document addresses cabaret owners and innkeepers who intend to purchase wine in Alsace. They must adhere to the above law and be held accountable for the exact quantity of wine they have purchased for their businesses. The fine for mishandling or misrepresenting the wine is one hundred *livres* and, in some cases, confiscation of

the wine. This part is signed in Strasbourg on 24 November, 1755, by Jacques Pineau, Chevalier, Baron de Lucé and Monseigneur Roullin.

Alsace is a region of France which has fluctuated between being part of Germany and France. It is populated by speakers of both French and German. This second part of the broadside was probably printed in both languages so that no one could feign ignorance due to a language barrier.

Early printed material about wines from Alsace are very rare.

With a fine woodcut at the top of a coat of arms, displaying feathers to the left, leaves to the right, a crown at the top, three *fleur-de-lis* in the center, and a Maltese cross at the bottom.

¶ Not in OCLC.



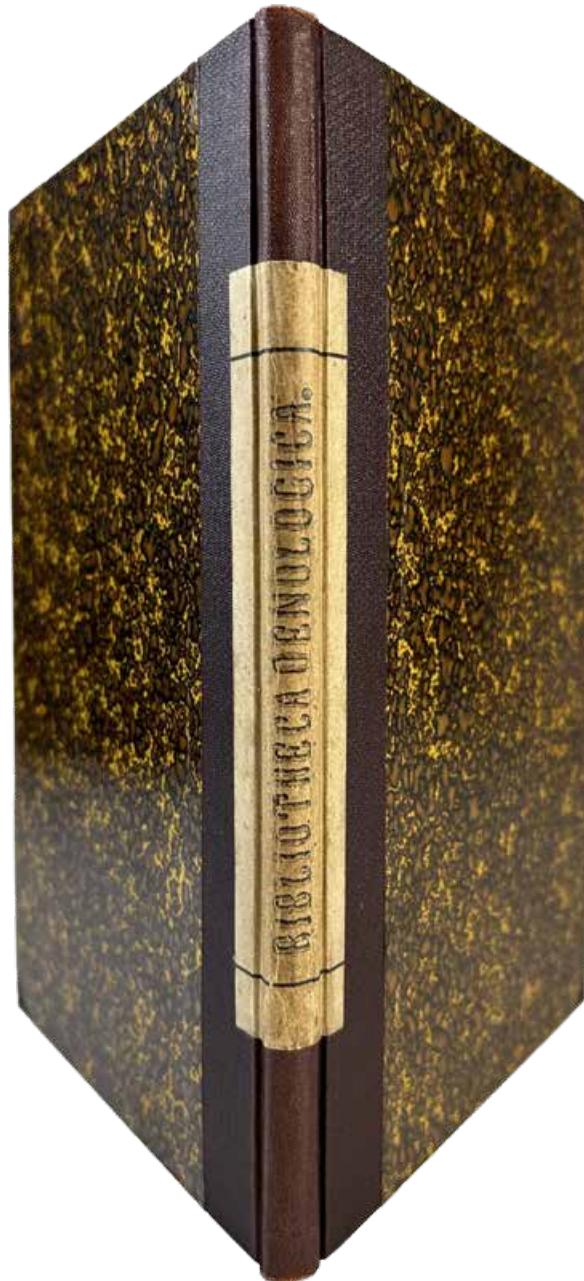
An Early Wine Bibliography

35. (WINE.) [Wagenmann, E.] *Bibliotheca oenologica. Zusammenstellung der gesammten Weinliteratur des in- und Auslandes.* Heidelberg: Carl Winter, 1875.

22.5cm x 14cm. 1 p.l., 88, 85-98pp. Late 19th-century quarter pebbled cloth over marbled boards, printed title from the original wrappers used as a label on the spine, lightly browned due to paper quality, light spotting throughout. \$950.00

The FIRST EDITION of this rare and very early bibliography devoted to wine. Although it is the earliest wine bibliography we've ever handled, in his introduction, Wagenmann refers to an earlier study of wine books written by C.W.J. Gatterer (*Catalog der Weinliteratur*, 1832).

The bibliography is organized by language with each section arranged chronologically: Latin (beginning with Arnaldus de Villanova); German (Villanova's *Von Bereyung der Wein* is first); French (beginning with Gohorry, *Devis sur la vigne*, 1549); Italian; as well as English, Spanish, Portuguese, Hungarian, Böhémische (Bohemian, a



B. F. VON JORDAN
DEIDESHEIM

BIBLIOTHECA OENOLOGICA.

ZUSAMMENSTELLUNG

DER

GESAMMTEN WEINLITERATUR

DES

IN- UND AUSLANDES.

By Dr. von Bassermann-Jordan

HEIDELBERG.

CARL WINTER'S UNIVERSITÄTSBUCHHANDLUNG.
1875.

dialect of German), and Dutch. At the end is an extensive author index followed by a list of 18 different wine-making periodicals. The latest work was printed in 1872.

On the verso of the title page we read that the bibliography also appeared in the *Annalen der Oenologie*, but was without the index.

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

In very good condition.

¶ OCLC: California State University (Fresno), University of California (Davis), Trinity College, and nine locations outside of the United States.

The Beginning of Wine History

36. (WINE: woodcut illustration.) Beham, Hans Sebald. c.1550.

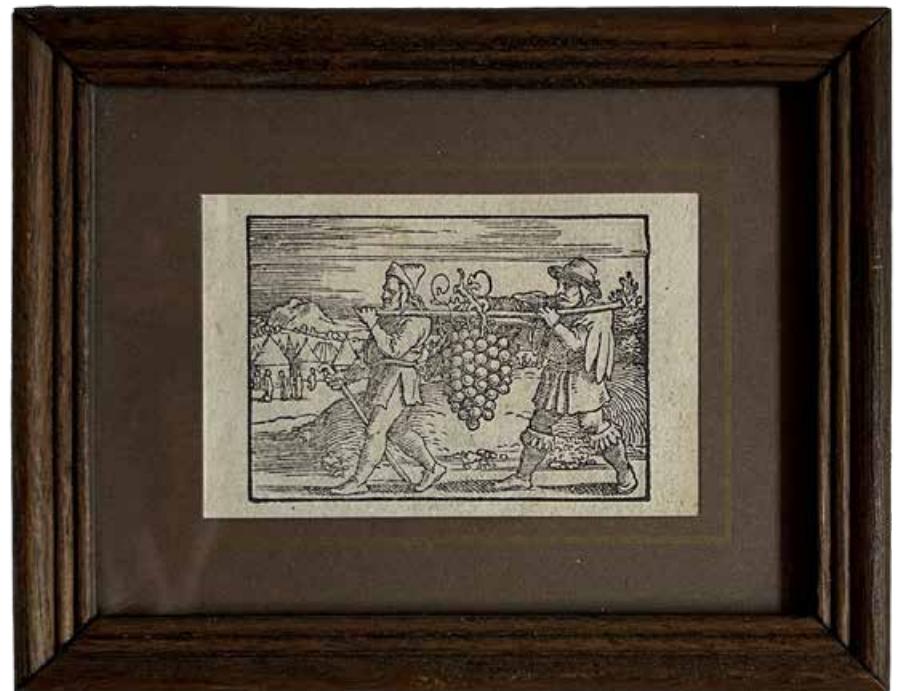
12cm x 15.2cm (framed). Woodcut framed and matted. \$250.00

A charming little woodcut framed and matted. The Bruegel-esque scene is of two men carrying an enormous grape cluster between them. In the background is a scene of nomadic people with round tents.

The image is likely an illustration of the following scene in the Bible (Numbers 13:23): "When they came to the Valley of Eshcol, they cut down a branch with a single cluster of grapes, and they carried it on a pole between two men." The purpose was to show Moses the fertility of the newly discovered land.

Sebald Beham (1500-1550) was born in Nuremberg and worked under the shadow of Albrecht Dürer. This woodcut is image number 13 in his *Biblisch Historien* (first edition Frankfurt am Main: C. Egenolff 1533).

I have not opened up the frame to examine the print but from what can be seen through the glass, the print appears to be in good condition.





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