

Food & Drink:

On the occasion of RBMS19, Baltimore MD

Rabelais:
 Printed & Manuscript Cookery

Catalogue 12

Rabelais Inc.

Fine Books on Food & Drink
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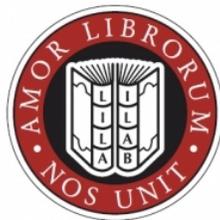
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1500s

an early issue of the first printed cookbook, from the humanist scholar and librarian of the Vatican

1. [Platina; Bartolomeo Sacchi (1421-1481); Petit, Jean (printer)]; Bap. Platinae Cremonensis... *De honesta voluptate, De ratione victus, & modo vivendi, De natura rerum & arte coquendi, Libri X*. [Paris]: In aedibus Ioannis Parui, [1530] M.D.xxx. Octavo (17 x 11 cm.), ccclxviiij, [4] leaves. Device of Jean Petit on title page. Roman letter; title within architectural woodcut border; decorated initials and devices throughout.

“A rare edition of Platina’s famous work” is how the catalogue of the sale of Arnold Shircliffe’s library describes a copy of this book (Shircliffe, *Books on Cookery* (Parke-Bernet 1954, no. 558)). First issued in 1474 and considered the first cookery book to be printed. The author deals with the mode of living most beneficial to the human body, the pleasures of the table, and how to best enjoy one’s meals and have good health. He discourses upon the quality of many types of meat, fish, fruits and vegetables, the best manner to prepare them, and the correct sauces to be served with various dishes. An entire chapter on wine and vinegar is included as well. ~ Some light soiling to edges of text block; otherwise clean, bright, and sound. Rebound in half brown morocco over decorated paper, blind titled at spine. Binder information laid-in at rear, “J.A. Haverstick of Millersville, PA”. Short manuscript annotation to rear blank, “*variorum carmina in obitu Platina, fol 119 v et ff. Libri 2*”. Scarce; this edition has appeared at auction just thrice since 1909.

[OCLC records twenty copies; Bitting, page 391-93 (for other editions); Cagle 943; Graesse V:312; Notaker 1001.19; Shircliffe sale 558; Simon BG 115; Simon B II 145; Vicaire 691]. \$5000.

1600s

a milestone in the transition from the hearth to the stove

2. [Stoves]; Keslar, Francois [Franz Kessler]. *Espargne-Bois C’Est a Dire, Nouvelle Et Parci-Devant Non Commune, ni mise en lumiere, invention de certains et divers fourneaux artificiels. par François Keslar ... Maintenant publiee en françois pour le bien ... de tous ceux qui usent de ceste langue*. Oppenheim: Par Jean Theodore de Bry marchand libraire & bourgeois d’Oppenheim qui est sur le Rhin, 1619. Small quarto (19.5 x 14 cm.), [7], 8-72 pages, five plates engraved on copper, one folding.

FIRST FRENCH LANGUAGE EDITION. The first book on individual heating using stoves. A rare book on improvements in fireplaces and stoves featuring five plates of ornate examples. It was published by the copper engraver and publisher Jean Theodore de Bry (1561-1623), born in Strasbourg, who settled in Oppenheim in 1609. The text was published by the same publisher the previous year in German as part of a larger work by the author and titled *Holzsparkunst*. Franz Keslar or Kessler (circa 1580 – circa 1630) a painter from Frankfurt, describes several models of heating previously unrecorded in France. Keslar’s innovation was a response to the dwindling supply of wood for heating and cooking throughout the Continent, promoting a transition from the use of hearths to the more efficient and controllable stove. Thus the title *Espargne-Bois* [Wood Saver]. “The model advocated by Keslar was a wood-burning furnace such as is still used today, several tiers high, and ‘magnificently decorated, probably to make up for the loss of decoration due to the disappearance of the fireplace... Keslar expresses satisfaction given him by his device: ‘When in winter, I often return home feeling cold, I like to warm myself bedside my furnace (rather than before an open fireplace where one is often almost roasted in front while freezing behind)...[with a glowing and agreeable heat’” (Roche, *A History of Everyday Things, the Birth of Consumption in France, 1600-1800*, page 128). The attractive engravings depict the various types of stoves, two of which are richly decorated individual heaters, in the manner of Alsatian *kachelofen* [plaid stoves]. ~ A bit of edgewear, and some darkening to text block

leaves throughout; plates less toned. In later, quarter brown calf with author's name in gilt to spine; tan paper covered-boards rubbed and abraded at corners. Rare.

[OCLC locates six copies (just two in the US); Roche, page 128].

\$5000.

3. Plat, Hugh (Sir); Gent, D.B. *The Jewell House of Art and Nature: Containing divers rare and profitable inventions, together with sundry new experiments in the art of husbandry, with... Divers chemical conclusions concerning the Art of Distillation... Whereunto is added, a rare and excellent discourse of minerals, stones, gems, and rosins...* London: Printed by Bernard Alsop, and are to be sold at his house in Grubstreet, near the Upper Pump, 1653. Quarto (19 x 14 cm.), [8], 1-232 pages; A-Gg4. Illustrated with woodcuts throughout.

Later edition, of the noted agriculturalist and inventor Hugh Plat's popular early 17th Century cookbook. 'The well-educated Londoner Sir Hugh Platt wrote widely on food technology and supply, on famine, and on new modes of food technology. He calls his receipts 'inventions' and 'experiments' rather than 'secrets' in *The Jewel House of Art and Nature* (1594) ... (*Oxford Companion to Food* page 276). The book gives instructions on food preparation, storage, and household hints, many original inventions of the author, such as keeping fruit fresh, how to roast meat, make cakes without sugar, make honey and malmsey wine, and many others. Also, observations on how to make secret (invisible) ink, waterproof a coat, and how to use wooden cubes with letters on each face (i.e., modern blocks) to teach children their alphabet. Woodcut of remarkable specimen of barley on obverse of title page; others throughout. Original full calf with gilt-ruled panels. Rebacked with original hand-tooled gilt-decorated spine and original gilt label laid-down. Marbled endpapers, both blanks present (front and back). Early owner's signature to head of title page, but largely trimmed by a biner. An exceptionally clean copy, rare in this condition.

[OCLC locates six copies worldwide, and just one in the U.S. (Yale); ESTC R10675; Bitting, 373; Cagle 935; Wing P2391].

\$5000.

*"fit to beautifie either noblemens or gentlemans table.
All set forth according to the now new English and French fashion"*

4. Murrel, John. *Murrel's Two Books of Cookery, containing the best fashions of dressing of flesh, fish or fowle, and curious receipts for making gellies or made-dishes of any fashion. Also,.. the Eighth Edition Enlarged.* London: Printed by D. Maxwell, and are to be sold by Robert Horn at the Turk's Head in Cornhill [illegible], 1659. Small octavo (12 x 7 cm.), [2], 155 [10], 2-31, [1] pages. A2, B8, C-112, K3 (-K4, and ?K5) of "table for preserving, conserving, candying and perfuming, &c.").

Stated eighth edition enlarged. The final edition of Murrell's 'two books' consisting of *The First Book of Cookery*, *The Second Book of Cookery*, and *A New Book of Sewing and Carving*, the second book with a separate title page. The New Book... was cribbed from *The Boke of Kerynge* (London 1508) [see Oxford, pages 1ff.]. One of Murrell's major contributions to English culinary literature was to bring French recipes to England some forty years before the competition. This and the previous edition (1650) are the only editions of Murrell that are contemporary with the other leading English cookery texts of the 1650s: *The French Cook* of La Varenne (1653 and 1654) and Marnette's translation of *Le Patisserie François* (*The Perfect Cook* of 1656). As to the contents and tone of the work I'll let the title page of the second book speak for the whole. "[W]herein is set forth the newest and most commendable fashion of dressing, boyling, sowcing, or roasting all manner either flesh, fish or any kind of fowle. Together with an exact order of making kickshawes, or made dishes of any fashion, fit to beautifie either noblemens or gentlemans table. All set forth according to the now new English and French fashion. ~ Textblock contiguous but partially disbound. In a brown buckram chemise and slip case. Pages are somewhat brittle. [A1] title, within an ornamental border, loose and frayed at edges,

with loss of last line and the date in as well as some of the border; Some fraying of first few leaves, not affecting text. Final leaf or two (K4, K5) lacking. All in all, good. Very rare. Known only in one copy in a private collection, and a single title leaf in the British Library (see Notaker). Provenance: Woolley & Wallis sale on 19th June 1996 of some books belonging to Nancy Spain, Isabella Beeton's great-niece, and authoress of *Mrs. Beeton and her Husband*, (London: Collins 1948). Ex libris of Joan Dawson.

[OCLC locates no copy of this edition; COPAC (2019) locates a fragment - only the title page - of this edition at the British Library; Notaker 525.7; Oxford page 19]. \$4500.

5. Digby, Kenelme, Sir (1603-1665). *The Closet of the Eminently Learned Sir Kenelme Digbie Kt. Opened Whereby is Discovered Several Ways for Making of Metheglin, Sider, Cherry-Wine, &C. together with Excellent Directions for Cookery as also for Preserving, Conserving, Candyng, &C... published by his son's consent. The third edition corrected.* London: Printed by H.C. [Henry Cruttenden] for H. Brome, at the West-end of St. Pauls, 1677. Duodecimo (15 x 10 cm.), [2], 251, [8] pages. Table of contents at rear. Printer's name from Wing.

Stated third edition corrected, first published in 1669. A classic of seventeenth-century English food writing from the English courtier, diplomat, respected natural philosopher, and founding member of the Royal Society. He was also a pirate and the lover of Marie de Medici, a man of such achievement he was described as the "Magazine of all Arts and Sciences, or (as one styles him) the Ornament of this Nation" by the antiquary John Pointer in his *Oxoniensis Academia* (1749). The work was published posthumously, edited by a close servant, the work is considered an excellent source of recipes for beverages and for various forms of food preservation. What is considered the first printing of a recipe for bacon and eggs is present, as well as a recipe for capons fed on the flesh of vipers. ~ Internally sound and clean (lacking portrait?). In later half-calf over marbled boards, with five raised bands and gilt-titled red morocco spine label. Bookplate of the Craig Collection.

[OCLC locates fifteen copies; Cagle 646; *Une Affaire du Gout* 70; ESTC R010652; Wing D1429]. \$4500.

once thought to be "one of the rarest cookbooks in the English language"

6. Rose, Giles. *A Perfect School of Instructions for the Officers of the Mouth: shewing the whole art of a master of the houshold [sic], a master carver, a master butler, a master confectioner, a master cook, a master pastryman; being a work of singular use for ladies and gentlewomen and all persons whatsoever that are desirous to be acquainted with the most excellent arts of carving, cookery, pastry, preserving, and laying a cloth for grand entertainments; the like never before extant in any language; adorned with pictures curiously ingraven, displaying the whole arts / by Giles Rose, one of the master cooks in His Majesties kitchen.* London: Printed for R. Bentley and M. Magnes, 1682. Duodecimo (15 x 9 cm.), title leaf, [22], 563 pages. Illustrated with forty-one pages of woodcuts of which a few depict table settings and the majority the carving of various fowl (capon, turkey, goose, duck, pigeon, woodcock, partridge, pheasant, etc.), veal, mutton, wild boar, pig, hare, fish, and lobster and the decorative carving of fruit.

FIRST & ONLY EDITION IN ENGLISH. One of the most important titles of 17th Century French gastronomy, and to some, one of the rarest cookery books in the English language. There are few recorded copies and most all existing copies appear to be imperfect, i.e. primarily lacking pages, while this copy is complete. Biting notes, "Despite the claim 'The like never before extant in any language,' the book is a translation of 'L'Escole parfaite des officiers de bouches,' first published in 1662. The English translation is

much scarcer than the original.” In one of his wonderfully eccentric Food for Thought catalogues, bookseller Simon Gough stated with insight “it is curious how few great collections of cookery books contain this volume”. By way of an answer, he further declares it, “one of the rarest cookery books in the English language”. In six books, (here translated): “Steward of the Family”, “The Great Master Carver”, “The Royal Butler”, “The Royal Confectioner”, “The Royal French Master Cook”, and “The Royal Pastry Man”. Internally remarkably bright and clean. Full brown calf; original boards, attractively rebacked, and with gilt titled, red morocco spine label. Rare, especially in this condition.

[OCLC locates eight copies; Bitting, page 407; Cagle 970; Pennell *My Cookery Books*, page 141; Wing R1933; ESTC R30134]. \$9000.

1700s

the Dublin issue of the exceedingly rare first edition of Susannah Carter

7. Carter, Susannah. *The Frugal House Wife: or, Complete Woman Cook. Wherein the art of dressing all sorts of viands, with cleanliness, decency, and elegance, is explained in five hundred approved receipts, in roasting, boiling, frying, broiling, gravies, sauces, stews, hashes, soups, fricassees, ragoos, pasties, pies, tarts, cakes, puddings, syllabubs, creams, flummery, jellies, giams, and custards. Together with the best methods of potting, collaring, preserving, drying, candying, and pickling. To which are prefixed, various bills of fare, for dinners and suppers in every month of the year; and a copious index to the whole. By Susannah Carter, of Clerkenwell.* Dublin: Printed by James Hoey, jun. at the Mercury, in Parliament-street, [circa 1765-8]. Duodecimo, (16.5 x 10 cm.), [12], 168 pages. [A-H12]; not all leaves signed. Index and bills of fare at front. Publication date from external sources.

Evident FIRST EDITION, the functionally simultaneous Dublin imprint (see Maclean, pages 23-24). The only known work by Susannah Carter of Clerkenwell (London), but an extremely popular and influential in England and Ireland. Perhaps its greatest impact was felt across the Atlantic, where in 1772 it became just the second cookbook published in America (Lowenstein 4), following Eliza Smith's *Compleat Housewife* (Williamsburg, 1742). The *Frugal House Wife* issued by Boston's Edes & Gill in 1772 was additionally notable for its two plates of carving instructions engraved by soon-to-be revolutionary hero Paul Revere. Successive American editions were issued by New York's Berry & Rogers in 1792 and 1795 (Lowenstein 7 and 8b), and by Philadelphia's James Carey in 1796 (Lowenstein 15). So popular was *The Frugal Housewife* in the New World that its recipes were to form a large section of the first cookbook compiled by an American, Amelia Simmons' *American Cookery* (Hartford, 1796). Staveland and Fitzgerald survey the borrowing in their recent and masterful *United Tastes: The making of the first American cookbook* (Amherst, 2017). “Mary Tolford Wilson acknowledged that many of the recipes in *American Cookery* ‘were outright borrowings from British cookery books of the period, particularly Susannah Carter’s.’ But neither Wilson nor Karen Hess forty years later described the extent of this borrowing” (page 21). Staveland and Fitzgerald go on to enumerate twenty-nine recipes in *American Cookery* for which *The Frugal House Wife* was the sole source, and another eleven recipes for which it was one of just two or three possible sources. Carter's recipes were employed by Simmons more than any other, and thus the influence of *The Frugal House Wife* on America's cookery incunabula was significant. The circumstances of this Irish issue remain somewhat murky. The Dublin printer James Hoey, Junior was active “at the Mercury in Parliament-street” address from 1765 to 1781. Unlicensed use of the text by Hoey was a possibility. Writing about James Hoey Senior, Richard Robert Madden says, “The Dublin printers of the eighteenth century had no *esprit de corps*; they pirated one another's newspaper titles without shame or scruple, as they spoiled the Egyptians of their craft on the other side of the Channel; but in later plunderings they appropriated, not only newspapers and magazines, but books of great value and many volumes” (Madden. *History of Irish Periodical Literature, Volume 1*. London: 1867, page 266.). Arguing against

piracy is the fact that both James Hoey Senior and James Hoey Junior had some history of cooperation with the publisher of the first London edition, John Newbery. Hoey Senior shared an imprint on *The World Displayed; a curious collection of voyages and travels* (1757-67), (the second volume only is shared with “J. Hoey, jun. [junior], in Skinner Row, Dublin”). Further, Hoey Junior cooperated on publication of the juvenile *Robin Goodfellow*, “Printed for Newberry [sic]; Dublin: Re-printed by James Hoey, at the Mercury in Parliament-street, 1781.” [cf. Charles Welsh. *A Bookseller of the Last Century, Being Some Account of the Life of John Newbery, and of the Books He Published, with a Notice of the Later Newberys*. (London: Griffith et al, 1885), page 333]. Whatever the relationship of the two printers in the late 1860s, Hoey saw fit to reissue the book in 1770 with a new title, *The Universal Housewife...* on a new title page tipped-in to replace the original. Susannah Carter remained listed as the author, but the shift of titles raises interesting issues. Small wormholes at the bottom of the first twenty-five leaves, not affecting text; lacking rear endpaper. Otherwise internally remarkably clean and sound. Contemporary full speckled calf; spine with five raised bands, and later gilt-titled red morocco spine label. Some early professional repair to edges; spine replaced with original laid-down. In custom slipcase with chemise; half tan morocco, with raised bands and gilt-titled spine label.

[OCLC records two copies and ESTC three, but inquiries with the institutions reveal that only the National Library of Ireland holds a copy; auction record one sale of the London first edition, in the Scruggs/Cook sale of 1977; there are no auction records for any printing by Hoey (under either title), and just three records for various later Newbery editions; Bitting, page 78 (later editions); Cagle 594 (citing the E. Newbery 1795 printing); Maclean, page 23; Oxford, page 122 (citing the 1795 E. Newbery printing, but mentioning an undated first consisting of 168 pages); Ahearn, *Collected Books* (an unusual cookbook appearance in the guide).
\$40,000.

“Indolence, Intemperance and Vexation.”

8. Cadogan, William. *A Dissertation on the Gout, and all chronic diseases, jointly considered : as proceeding from the same causes, what those causes are and a rational and natural method of cure proposed ... [One line of Latin quotation], by William Cadogan, Fellow of the College of Physicians*. Philadelphia: Printed and sold by R. Aitken at his Book-Store, nearly opposite the London-Coffee-House, in Front Street, [circa 1772]. Octavo, disbound from larger work (18 x 11.5 cm.) iv, 39, [1] pages. Publisher’s advertisement to final page.

Second edition; issued together with – but now separated from – Buchan, William, *Domestic medicine; or, The family physician...* Cadogan’s *Dissertation on the Gout* has separate paging and a special title page. Aitken used this imprint from 1770 until 1773. The text is typographically identical with the Philadelphia 1771 edition printed by John Dunlap for Aitken (and crediting Dunlap). “William Cadogan (1711-1797) was one of the first to publicly blame the occurrence of gout upon its victims’ immoderate habits, identifying the causes of the disease as ‘Indolence, Intemperance and Vexation.’ He rejected the traditional drastic treatments for gout, which included bleeding, purging and dosing with antimony, in favor of temperance, a moderate diet and regular exercise. These sensible recommendations did much to dispel the fashionable aura surrounding the disease and promoted a more rational and systematic approach to its alleviation. *A Dissertation on the Gout* was a sensation upon publication, going through eight editions in one year, but it was also severely criticized and lampooned by those unwilling to accept its tenets; Dr. Johnson, himself a sufferer, called it ‘a good book in general. . . but a foolish one as to particulars.’” (Copeman, *A Short History of the Gout and the Rheumatic Diseases*). “By challenging conventional wisdom in arguing that gout was bad for the constitution, and was not a hereditary disease, Cadogan was perceived to be challenging the hereditary principle not only in medicine but also in politics, and in doing so aroused the hostility of conservatives” (ODNB). Age-toning throughout; tide line to first few leaves. Disbound, but sound.

[OCLC locates just two copies (Rutgers, Ashland Theological Seminary); Evans 12338; Garrison-Morton.com 4498. Norman 384 (the first edition). \$300.

a presentation copy from the dedicatee and owner of the original Ms.

9. Pegge, Samuel. *Forme of Cury: a Roll of Ancient English Cookery, compiled, about a.d. 1390, by the master-cooks of King Richard II, presented afterwards to Queen Elizabeth, by Edward, Lord Stafford, and now in the..* London: Printed by J. Nichols, printer to the Society of Antiquaries, MDCCLXXX [1785]. Octavo (22 x 14 cm.), (i-ii), iii-iv, i-xxxvi, 188, [2] pages. Illustrated with an engraved plate, and a frontispiece portrait engraved by James Basire after Arthur Devis Jr. Addenda; advertisement; and a final leaf of publisher's advertisements.

FIRST EDITION, second issue, enlarged. First published in 1780, the unsold leaves from that printing were sold for a second issue in 1785. In the second issue, the title page was changed and the preface was given a named signor rather than the anonymous "Editor" of the 1780 printing (see Cagle, *Matters of Taste* 920). The date is inferred from the date on the engraved frontispiece. The "Other Congruous Material" mentioned on the title page consists of rolls discovered in an "Ms. belonging to the family of Nevile Chevet of Wakefield, and is responsible for the increase in the book's length (to 188 pages). Bound in full red morocco with gilt borders and gilt decorations in center & corners. Hand-tooled, gilt decoration to spine compartment and boards; dentelles. Marbled endpapers, with the book plate of the Craig Collection. A presentation copy, offered by the dedicatee of the work with a gift inscription on the title page, "To Thomas Astle Esq.: wth Mr. Branders Compliments" and, in a similar hand on a preliminary blank, "G. Brander Arm D.D. Benignitate, Amicitia, Honestate, Prostantisimus ~ ~ Bibb T. Astle". With the ownership stamp of the Astle Library. In a handsome armorial binding of the Astle family. [N.B. several other copies of the 1785 issue contain a similar presentation inscription by Branders, leading some to view the entire issue as being for the purpose of gifts].

[OCLC records just one copy of the 1885 issue; ESTC locates eight copies; Cagle 920; Oxford 108; Bitting 361; Vicaire 669]. \$4500.

1800s

in an interesting paste paper binding with scalloped edge

10. [Berchoux, Joseph]; DeLille, Jacques. *La Gastronomie, ou l'homme des champs à table, pour servir de suite à l'Homme des champs par J. Delille. Seconde édition, revue et augmentée, avec fugure.* A Paris: Chez Giguet et Michaud, Imprimeurs-Libraires, rue des Bons-enfants, no. 6, 1803 (an 11.). Duodecimo (14 x 9 cm.), 176 pages. Frontispiece. Prefatory letter in verse, signed: "J.B. ...", i.e. Joseph Berchoux.

Second edition, revised and enlarged).With the famous frontispiece engraved by Bovinet, on which the caption reads, "Le Senat mit aux voix cette affaire importante et le turbot fut mis a la sauce piquant [trans: the Senate put this important affair to the vote, and the turbot was put in a spicy sauce]". By his first employment of the word "gastronomie" Berchoux joined the other two food writing giants of his era, Brillat-Savarin and Grimod de la Reyniere. Some light spotting, otherwise internally near fine. In a blue paste paper over one quarter calf, with compartmented, gilt-titled and decorated spine. Some wear to corners and rubbing to boards. The edge where the paste paper meets the calf has an interesting and attractive scallop-cut pattern we have not see before. Very good. With the bookplate of F.M. Caye.

[OCLC records are particularly muddled on this title and frankly useless here; Bitting, page 37; Oberlé 386; Vicaire *Bibliographie Gastronomique* 83]. \$500.

11. [Manuscript - Dining account book]. *Dining Book. August Term.* [New England?]: 1804. Cord-bound 16mo. (15.5 x 9 cm.), [18] pages.

A manuscript list of breakfasts, dinners, and suppers served August 21-30. One hundred forty-nine in all, each with the name of the diner and prices affixed. Use of the word "term" seems to imply a school-related work. Brown ink in a neat hand throughout. Generally very good. \$350.

*"great care ought to be taken with respect to the food of animals which furnish . . .
so great and necessary a part of our sustenance"*

12. Twamley, J. *Essays on the Management of the Dairy; Including the Modern Practice of the Best Districts in the Manufacture of Cheese and Butter...*, new edition, corrected & enlarged. London: Printed for J. Harding, 36, St. James's Street, 1816. Duodecimo, 178, [2] pages. Publisher's advertisements.

FIRST EDITION under this title, but an updated of Josiah Twamey's *Dairying Exemplified*, originally published in 1784. The book was written as a single continuous chapter, but this has been remedied in this edition, with clear chapters and sections and a good table. In this expanded version, additional sections by different authors are added as well, with the authors credited at each chapter. Under the title *Dairying Exemplified*, the book was published in Providence, Rhode Island in 1796, and was the first book on dairying published in America. The book is divided into two main sections, "On the Management of the Butter-Dairy" and "On the Management of the Cheese-Dairy", and includes descriptions of the making of various British and Foreign cheese. Free front endpaper stained and lacking about fifteen percent at top of page (signature removed?). In original blue paper-covered boards, over tan paper, partially perished at spine, but text block still sound. Spine label rubbed off. Still, internally very good, and overall good plus.

[Chau & Chau. *Blunden*. 7: 350]. \$450.

a pirated printing of Hannah Glasse, in printed green paper-covered boards

13. [Glasse, Hannah (unauthorized)]; "By a Lady". *The Modern Cookery, written upon the most approved and economical principles, and in which every receipt has stood the test of experience. By a Lady. Fourth edition, with considerable additions.* Derby: Printed and published by Henry Mozley & Son, and sold by George Cowie and Co. 31, Poultry, 1827. Duodecimo (15.5 x 9.5 cm.), [3], 271, [17] pages. Index and table at rear. Illustrated with an engraved frontispiece and title page, and eight full page woodcuts, six of these being dinner settings, from five to twenty-one covers.

A pirated printing by Mozley of Hannah Glasse's *Art of Cookery* (original 1747). Illustrated with an engraved frontispiece and title page, and eight full page woodcuts, six of these being dinner settings, from five to twenty-one covers. Publisher's original green printed boards; cracks at center and hinges, but intact. Leaves untrimmed, with deckled edges. A handwritten recipe at the top of the title page verso shows slightly on the recto. Occasional slight browning. Otherwise, clean and very good.

[BL lists copies of two other editions, one 1820 and the other 1868; not listed in the standard bibliographies or in COPAC; Bitting, page 2 (citing a later printing, incorrectly identifies the author as Eliza Acton)]. \$600.

14. [Fermentation, Distillation; Anonymous; F.W. Gutschmuths]. *Die Kunst alle Arten Essig ... zu bereiten ... nebst Angabe aller beliebten französischen Tafel und Parfümerie-Essige... [bound with] Der praktische Hefenfabrikant...* Quedlinburg & Leipzig: G. Basse, 1828; 1833. Two volumes bound as one. Octavo (17.5 x 12 cm.), 80 pages; 44 pages; with the addition of 12 pages; 4 pages respectively, of contemporary hand-written notes in German.

Second, improved edition; FIRST EDITION. Two works from the early 19th century, united in their investigation of fermentation and distillation as it applies to vinegar, perfume, and spirits. The first work is a general guide to making all kinds of vinegars from different sources for differing purposes. Domestic and commercial production of these useful ferments are discussed, including unusual applications, e.g., as perfume bases. The second work is a complement to the first item in that the author discusses the production of various sources for initiating fermentation especially those utilized in alcoholic distillation. Overall age-toning and some stains. A small (attractive) nineteenth century ownership stamp on a blank portion of the title page of the first work. The last four pages of advertisements of the second item removed at binding. The autograph notes are bound in place (with additional blanks), after each work. Contemporary paste paper boards. Good.

[OCLC locates six records, none in the U.S.].

\$750.

“Good republican dishes and garnishing”, in a vernacular binding

15. [Knowlton & Rice]. *The Cook Not Mad, or Rational Cookery; : being a collection of original and selected receipts, embracing not only the art of curing various kinds of meats and vegetables for future use, but of cooking, in its general acceptation, to the taste, habits, and degrees of luxury, prevalent with the American publick, in town and country. : To which are added, directions for preparing comforts for the sick-room; together with sundry miscellaneous kinds of information, of importance to housekeepers in general, nearly all tested by experience. (Motto, Gen. Chap. 27, V. 1, 2, 3, 4.).* Watertown [New York]: Published by Knowlton & Rice, 1831. Duodecimo (14 x 8 cm.), v, [2], 8-120 pages. Index.

First edition, second printing, following the first of 1830. A Toronto printing was issued by J. Macfarlane, also in 1831, and is recognized as the first cookbook published in Canada. The book is clearly intended for the “American Publick” as it states in the introduction. Within you will find no “English, French and Italian methods of rendering things indigestible, which are of themselves innocent, or of distorting and disguising the most loathsome objects to render them sufferable to already vitiated tastes... These evils are attempted to be avoided. Good republican dishes and garnishing, proper to fill an every day bill of fare, from the condition of the poorest to the richest individual.” Lacking front free endpaper; rear blank is missing a good sized piece; foot of one leaf (page 117-118) lacking bottom .5 cm., with loss of two lines of index. Textblock otherwise whole but shaken. In scaleboard binding, covered and handstitched in an early vernacular wrapper of plain linen. There is an early ownership signature on a rear blank, “Luzetta Foose” or “Luzetta Foose Rooke” (likely died 22 June 1845). Scarce.

[OCLC locates twenty-two copies, and eleven of the first printing; Checklist of American Imprints 6680; Lowenstein 139].

\$1500.

“use French brandy only”

16. Fenton, Samuel; Lee, William. *The Use of Brandy and Salt, as a remedy for various internal as well as external diseases, inflammation and local injuries: containing ample directions for making and applying it. Explained by...* New-York: Carvill & Co., 108 Broadway; James Van Norden & Co. Printers, No. 60 William street, 1842. Slim octavo (18 x 10.5 cm.), [2], 42, [2 blank] pages. Index.

Stated “second edition, corrected and enlarged” but Second American printing, following that of New York, 1841. That in turn followed the original English issue of 1840. A formula for therapeutic concoction combining wine, ethanol and sodium chloride for a, “a simple but powerful remedy, an antidote to many of the common ills of life. Readers are counseled to “use French brandy only.” Some light foxing, and a few leaves dog eared. In early quarter marbled boards, over green morocco spine. Early ownership signature and later stamp to free front endpaper. Very good. Scarce.

[OCLC records four copies].

\$300.

“after ten bottles of the stuff...”

17. [Broadside – elixirs]; Larzetti, Antonio. *Dr. Lazaretti’s Juno Cordial, or procreative elixir, “Be ye fruitful and multiply...”* New York: Judson & Co., 1844. Folio broadsheet (13.5 x 9.5 cm.), [2] pages, printed recto and verso. Text in English on the recto, with summaries in Spanish and French on the verso.

“It is at the same time so simple, and so efficacious, that while it can renovate the energies of a giant, a child can use it, not only with impunity, but with advantage...” A story is related about a childless woman, but after ten bottles of the stuff, she gives birth to a baby boy. Antonio Larzetti, M.D. was from Naples, Italy, but he now offers the rest of the world his golden elixir. Small closed tear at bottom edge, otherwise very good.

[OCLC records four copies (Library Company, Harvard, Michigan, and Rochester)].

\$500.

a ‘spirits label’ album compiled for the reference of a Customs Agent

18. [Collection – Liquor Labels; Charles Day, Custom House Agent (London)]. ‘SPIRIT LABELS’ [title from binding front board].

London, [circa 1850-60]. Quarto (31 x 25 cm.), pages, with more than two hundred eighty labels printed primarily by chromolithography and mounted rectoverso on eighty-four pink pages. Engraved ownership card at front. ‘Charles Day, Licensed Custom House & Shipping Agent. Trinity Chambers, 5, Water Lane, Lower Thames Street, London’. Engraved ownership label continues: ‘Ships reported, insurances effected, agents for passengers and presents’. An intriguing contemporary reference collection formed by ‘Licenced Custom House & Shipping Agent’ Charles Day. Original color-printed bottle labels for various brands of Gin, Whiskey, Rum, Brandy, Sherry, Port, Hungarian Claret and other wines and cordials. Labels usually printed in London by lithographers Jones, Le Blond & Co., and A. Braun & Wustlich, with a few continental examples mixed in. A splendid group of colorful contemporary lithographic designs, many spiked by gold or silver elements. Many of the labels were designed for export purposes. Gin and Whiskey are most widely represented here, with branded spirits including, Anderson & Co.’s Old Tom Gin, Booth’s Celebrated Old Tom, Duckworth’s Finest Old Tom Gin, Evans Hoare Scotch Whiskey, Pure Old Cambelton Malt, Highland Small Still Whiskey, John Jameson & Son Fine Old Whiskey, and Usqubaugh: Old West Highland Malt Whiskey ‘Bottled under Revenue Inspection. Export Agent in London Edward Vaughan Jones, 5 Water Lane EC.’ These labels document the international import/export trade of spirits such as Hungarian Claret of Eger

by a Perth company; Kenneth Mackenzie & Co Rum, Imported by H.J.Carr, Hong Kong; Martell's Superior Old Cognac; F.W. Cousens Xerex de la Frontera; and Standard Pure Old Jamaica Rum, among others. Designs also detail various exotic Bitters, Worthington and Robinson's India Pale Ale, Curacao, Creme de Menthe, Champagne Cyder, Anisette, Maraschino, Worthington's Choice Shrub, and Stunt's Summer Beverage. ~ Labels are generally very good, with traces of a few items removed; original worn half calf (leather backstrip not present) but otherwise tight album, title label in dull gilt on front board. \$4500.

evidence of wartime collateral damage at the bar or tavern

19. [Manuscript - W. R. Lount [sp?]] (Brenham Texas). *Inv.ce of Goods left with Baker & Lockett, at Brenham, Nov. 22nd, 1861*. Brenham; Austin, Texas: Nov. 22nd, 1861; January 28th, 1862. Single page manuscript (26 x 20 cm.), handwritten text in brown ink recto only (though some faint pencil notes to verso).

An invoice for goods stored in Brenham Texas, in the early part of the Civil War, apparently for the safe keeping of the owner's inventory of spirits and other items related to his tavern or bar. The list includes "4 Brls. Old Bourbon Whiskey 165 Gallons", "1 Brl. Hol. Gin...", "1 Keg Jamaica Rum...", "1 Keg Old Port Wine...", "1/4 Cask French Brandy...", "...Arm Chairs" and other items. The second part of the document appears to be the sale of the inventory, less than one year later, to a Mr. M.M. Young. Brenham, Texas is a small city about half way between Austin and Houston. Lined paper with two crease lines, separating along one, but legible and with no text lost. \$250.

cholera? we can help

20. [Marsden, T.W. (New York, N.Y.)]. *Take one. The family friend containing useful information, valuable recipes words of wisdom and reading for all. The perusal of this little pamphlet will amply repay the reader*. [New York]: [T.W. Marsden], 1866. Sewn booklet with wrapper (17 x 11 cm.), [32] pages.

Evident FIRST EDITION of this promotional item for T.W. Marsden, makers of popular patent medicines such as Marsden's Pectoral Balm, and Marsden's Carminative Syrup. The content is a mixture of culinary, household, and medicinal recipes, with the latter employing a Marsden's product, of course. Also included are lists of the agents for various products across the country. The rear panel of the wrapper contains an illustration depicting the Marsden Depot and Laboratory, a five story building which stood at the corner of Broome Street and Broadway. The front wrapper panel has a few closed sharp cuts, with no loss to text or image. Otherwise, near fine in illustrated wrapper. An ink note at the top of the front wrapper reads, "Take One, if you want it".

[OCLC records one copy (AAS); and a single copy of an 1867 issue (Williams College)]. \$100.

convolute documenting food preservation and the world's first antiseptic mouthwash, largely unrecorded

21. Gahn, Henrik. 1. *Rorande det af Herr Henrik Gahn upptakta medlet, aseptin, att fran forskamming bevara kott och organiska amnen I allmanhet*; 2. *Henrik Gahn och hans "upppfinningar" Amykos och Aseptin*; 3. *Beskrifing ofver anvadandet at Henrik Gahns Patenterade Aseptin*; 4. *Amykos [broadside]*; 5. *flyer for Meyer Zadig's "Tymolin"*; 6. *29 contemporary pharmaceutical labels*. [Sweden - various places: various, 1869-1889].

Five works bound together, all FIRST EDITIONS. Henrik Gahn (1820-1874) invented the first antiseptics to be used in Sweden, which he called "Aseptin" and "Amykos", the first being a secret preparation containing boric acid, used for preserving articles of food, which he patented in 1869; the second for use as a mouthwash

and disinfectant. The eponymous firm based on his work, Henrik Gahn AB of Uppsala, stayed in family ownership until 1949, and in some form still exists today. The first pamphlet is inscribed by Gahn to J.G. Winnberg (1824-1899) owner of a village drugstore in Leksand, Sweden, who moved to America and practiced pharmacy in Jamestown, NY. Rare.

[OCLC records one copy of *Amykos och Aseptin* (National Library of Sweden); the other works are not located by OCLC]. \$1200.

an unfinished but unprecedented work of mycology of the Ain and more generally of the Rhone-Alpes region

22. [Manuscript – mushrooms; Valentin-Smith, (Joannes-Erhard)]. *Champignons de l'Ain*. [l'Ain (France): circa 1870]. Large quarto (32.5 x 25 cm.), eight sheets of text and six of color drawings. There are forty-nine original watercolors and four plain drawings of mushrooms found in the department of Ain. The watercolor drawings are approximately life-size and realistic with fine shades of color as well as precise details on the feet, rings, blades and caps.

Unpublished manuscript by Joannes-Erhard Valentin-Smith, a member of the Academy of Sciences, Belles-lettres and Arts of Lyon but also a founding member in 1872 of the Literary, Historical and Archaeological Society of the department of Ain. The present manuscript, which describes mushrooms beginning with the letter A (Agaric) up to the letter C (Yellow Clavary), with two exceptions (Delicious Morel and Half-free Morel), is an unfinished and incomplete preparatory work to a description general of all mushrooms growing in the department of Ain. The disorder of capricious numbering clearly indicates that it is a draft or project. However, Valentin-Smith indicates for each species described and illustrated the precise place where he collected the particular specimen and the time of year when it can be expected to be picked. In 1852, Antoine-Marie-Alexandre Sirand had published in Bourgen-Bresse the “Edible mushrooms of the Ain”. It was a small work of 33 pages in 8 format, which perhaps inspired Valentin-Smith’s more ambitious but unfinished study. An interesting, unprecedented work of mycology of the Ain and more generally of the Rhone-Alpes region. Most leaves lightly soiled, and with a water stain to the lower right corner. Text and illustrations remain bright and legible. Tan-colored stiff wrapper is worn, and with several large chips, but not effecting the title text on the front panel. Some informal scribbles to rear wrapper panel. Good. \$3000.

23. [Trade catalog – Butcher’s equipment; B. Staubach (New York City)]. *Price List and Illustrations of Butchers’ Machinery, Tools and Fixtures, B. Staubach*. New York City: [circa 1870s]. A tri-fold circular (18 x 9 cm.) when flat. Alas, not illustrated.

A small handbill-sized trade catalogue with an introduction by B. Staubach, followed by information on Miles’ “Challenge” Butchers’ Meat Cutter, Bell’s Improved Ham Pump, the “Challenge” sausage stuffer, the Plunger sausage stuffer, various lard presses and butchers’ fixtures. Each with a narrative description, some with pricing information. The verso includes testimonials, information on Steam Engines and the Upright Steam Engine and locations of the Miles’ Challenge Meat Cutter. Near fine. \$120.

“the first American cookbook devoted to seaweed

24. Aunt Priscilla. Price 10 cents. *One Hundred New and Original Receipts*. by Aunt Priscilla of New Bedford. New York: Published by Rand Sea Moss Farine Co., 81 Beekman Street; E.S. Dodge, Printer, 96 Chambers Street, [circa 1870-75]. Cord-bound booklet (17.5 x 10.5 cm.), [15] pages. Publisher’s

advertisements at rear, and and on both panels of rear wrapper. Date from testimonials at rear, and from external sources (Sea Moss Farine was manufactured by Lyon Mfg. Co. after 1976).

FIRST & ONLY EDITION. Evidently the first American cookbook dedicated to seaweed as an ingredient, with one hundred-two recipes, each employing Rand Sea Moss Farine, a commercial carrageen or carrageenan product derived from the seaweed *chondrus crispus*, commonly called “Irish Moss”, which was found to plentiful in New England waters of the Atlantic. In non-commercial forms, it had been used for centuries – and continues to be used today – as a gelatinous thickener for a wide variety of foods. The recipes provided seek to show the widest possible uses of the thickener, from sauces, soups, custards, stews, baked proteins, ice creams, medicines and much more. Though the recipes are many, they are short and serve to highlight the Sea Moss Farine more than to provide cooking instruction. We’ve been able to locate no other information about the author, “Aunt Priscilla of New Bedford”. The author is not to be confused with the Baltimore newspaper columnist Eleanor Purcell, whose racist persona, “Aunt Priscilla”, penned a recipe column in the *Baltimore Sun* from the 1920s through 1940s. Interestingly, New Bedford’s most famous citizen, Lizzie Borden, had an Aunt Priscilla Gray Fish, though it appears she spent little time in New Bedford itself. The lower portion of the rear wrapper panel contains an advertisement for Donovan & Co., Wholesale & Retail Grocers of Lowell Mass., while a copy of this title at Harvard contains a notice for James F. Hale of Salem Mass. Like many promotional booklets of the time, a space was provided for notice of the locale purveyor of the product. Some light pencil marks and spots throughout. Publisher’s printed wrapper lightly soiled and edgeworn. Still near very good. Rare.

[OCLC locates five copies; Brown 3624].

\$500.

an unrecorded cookbook from a Boston dry goods retailer

25. [Promotional cookbook – Houghton & Dutton (Boston, Mass); Knight, Mrs. S.G; [Susan G. Knight]. *The New England Cook Book*. Boston, Mass. [cover subtitle: Contains over 500 new and tried receipts]. New York: Charles A. Lilley, Publisher, 7 Murray Street, [circa 1879]. 115, [1] pages. Advertisements. Date based on external evidence. The publisher produced only a very few books, all issued in 1879.

Evident FIRST EDITION. A promotional cookbook, featuring recipes that are brief, if not altogether lacking in detail. The book is in service to Houghton & Dutton, a dry goods specialist from Boston, and the recipes are interspersed with descriptions of the shop’s various departments (crocker, glassware, millinery, etc.). In addition to the text descriptions, there are advertisements throughout, with varied typography, but all hawking Houghton & Dutton. Susan G. Knight was also the author of a number of other works, including one cookbook, *Tit-Bits, How to prepare a nice dish at moderate expense*, (Boston & New York, 1865). A comparison of the two text would perhaps be of use. Some age-toning to text-block, and wear to corners of some leaves. In printed yellow wrappers, worn and soiled, but whole. Unrecorded.

[OCLC locates no copies; not in the relevant bibliographies].

\$450.

26. Ewing, Mrs. Emma P. [Emma Pike Ewing]. *Soups and Soup Making. Cookery Manuals No.1*. Chicago: Fairbanks, Palmer & Co., 1882. Octavo (17 x 11.5 cm.), 40 pages. Index.

FIRST EDITION. The first of four books in the *Cookery Manuals* series, with books on salads, breads, and vegetables to follow. A volume combining the four individual short works was published in 1891 under the title *Cookery Manuals*. Ewing, author of *Cooking and Castle Building*, was superintendent of the Chicago

Training School of Cookery and later Professor of Domestic Economy at Purdue University in Lafayette, Indiana. Original printed, paper-covered boards over quarter cloth spine. Very slight spotting to boards, otherwise fine.

[OCLC locates seven copies].

\$200.

a Sacramento Delta steamship menu

27. [Menu – steamship; California Navigation & Improvement Company; Steamer T.C. Walker]. *California Navigation & Improvement Company Menu*. [N.p. (California): the Improvement Company, circa 1885 ff.]. Bi-fold menu (20 x 13 cm.), [4] pages, lithographically printed. The menu spans both pages of the interior, and includes numerous ruled lines for specific dishes (here unused).

The California Navigation & Improvement Company was formed in 1854, establishing steamship routes in San Francisco Bay as well as on the Sacramento and San Jacinto Rivers. In part, it was a consolidation based on ruinous competition between rival steamboat companies during the height of the California Gold Rush. In 1864, the company offered the first route between San Francisco and the Hawaiian Islands. The T.C. Walker, a stern-wheel steamer of 787 gross tons, launched in 1885 (though there are reports that the steamer was first commissioned in the mid-1860s). It plied the waters of the Sacramento Delta, and met its demise in the Suisun marshes (a largely paved over wetland in West Sacramento), and its hulking wreck served as the clubhouse for the aptly named Poop Deck Gun Club. The final page is a Notice to Passengers, with rules for conduct onboard. The front panel is lithographically illustrated with a depiction of the steamship underway, smoke billowing from its double stacks. A pencil annotation on the top of the page reads, “1st ruling[?] by old[?] (1st job on litho stone)”. There is one crease to the front and rear panels, and some soiling. Still near very good.

\$250.

28. Fleischman, Joseph. *The Art of Blending and Compounding Liquors and Wines. Showing how all the favorite brands and various grades of whiskeys brandies wines &c &c are prepared by dealers and rectifiers for the trade giving directions for making all the ingredients used in their preparation. And valuable information concerning Whiskeys in Bond*. New York: Dick & Fitzgerald Publishers, 18 Ann Street, 1885. Octavo, 68, [4], pages. Advertisements.

FIRST EDITION. Contains detailed information on blending to create imitations of popular spirits, but also recipes for bitters, cordials, essences, syrups, and more. The author’s preface states, “It is a generally well understood fact that the thirsty individual who takes his glass of whiskey at any of even the first-class public bars, saloons, or parlors, does not know what he drinks.” Two leaves at rear (pp. 65-68) with closed tears, otherwise clean and sound. In publisher’s gilt- and black-stamped brick colored cloth. Near fine.

[Noling *Beverage Literature*, page 156].

\$750.

a rare photograph of Fannie Farmer and students, signed by all

29. [Farmer, Fannie; Elmer Chickering (photographer)]. [*Fannie Farmer and her classmates at the Boston Cooking School*]. Boston: Elmer Chickering, [circa 1889]. Albumen print photograph, (19 x 24 cm. plus margins). Photographer’s imprint and manuscript inscriptions on verso, identifying the women pictured and their hometowns.

A class photograph, taken by Boston photographer Elmer Chickering; this rare photo shows Fannie Merritt Farmer (1857-1915) seated at left in the front row accompanied by members of her class at the Boston Cooking School. Most are holding cooking utensils, while one is holding a cookbook and another kneads dough. Farmer graduated in 1889, and was asked to remain as assistant to the director in 1890. She became the school's director in 1891, resigning in 1902 to open her own school, Miss Farmer's School of Cookery. All eleven women in the photo are identified on the verso, along with their hometowns. No other examples of this image have been located. \$3000.

30. [Price Baking Powder Co. (Chicago, Ill.)]. *Table and Kitchen: a compilation of approved cooking receipts carefully selected for the use of families and arranged for ready reference: supplemented by brief hints for the table and kitchen.* Chicago: Price Baking Powder Co., [1891]. Octavo-sized, stapled booklet (19 x 13 cm.), 64 pages. Illustrated. Index. Date from OCLC records.

Evident FIRST EDITION. A product cookbook, issued by the Price Baking Powder Company, a small player relative to other participants in the Baking Powder Wars like Royal and Rumford. Recipes in narrative form are accompanied by testimonials and descriptions of comparative analysis of various other baking powders, revealing adulteration with ammonia, or so they say. Truly fine and bright, in publisher's chromolithograph wrappers, depicting an elaborate dish being presented in the kitchen by an African-American cook or manservant (which is not clear). The rear wrapper panel depicts a dining room, decorated in Victorian style, and ready for service. Scarce.

[OCLC records three copies matching this pagination]. \$300.

31. [Candy - Schofield, R.J.]. *The Candy Maker: a practical guide to the manufacture of the various kinds of plain and fancy candy.* New York: Excelsior Publishing House, 1901. Excelsior Library of Popular Hand Books, no. 64. Small octavo (19 x 13 cm.), 477-556, [2] pages. Publisher's advertisements; illustrated.

Later edition; originally published in 1878 in the series 'Haney's Trade Manuals', which included works on animal training and sign painting. This is the sole book in the series devoted to food of any sort. Haney's manuals were extracted originally from *The Home Mechanic*, a much larger work written by R.J. Schofield. We've located only one copy of *The Home Mechanic*, an 1897 printing, although there must have been earlier printings preceding the 1878 publication of this work. This confectioner's manual includes recipes for a wide selection of popular late nineteenth century candy, and also illustrations of a variety of machines and tools used for candy-making. Hinges reinforced at an early date, otherwise very good in lightly soiled publisher's printed, paper-covered boards over green cloth.

[OCLC locates three copies of this printing; eight of all others]. \$350.

"Don't be too positive about things. You may be in error."

32. Lawlor, C.F. *The Mixicologist, or, How to mix all kinds of fancy drinks, containing clear and reliable directions for mixing all the different beverages used in the United States, embracing juleps, cobbler, cocktails, punches, durkees, "rickeys", etc. etc. in endless variety, with some recipes on cooking, and other general information. An up-to-date recipe book.* Cincinnati; Chicago: The Robert Clarke Company, A.C. McClurg & Co., 1897; circa 1895. Octavo (18.5 x 13 cm.), 5-169, [1] pages. Frontispiece portrait of the author. Advertisements. Index.

Evident second edition, second printing, styled “Standard Edition reentered with Librarian at Washington 1897”. The title page states “Price, Gold Cloth, 75 cents. Price, Paper Cover, 50 cents”. We’ve seen this in three binding styles: paper, cloth, and full leather. The first edition, and the second revised edition both appeared in 1895. C.F. Lawlor was the bartender at Cincinnati’s Burnet House, and formerly the chief bartender at the Grand Hotel. An endorsement from the Enquirer (Cincinnati) in 1895 states, “As a prince of mixicologists C.F. Lawlor, of the Burnet House, has a national reputation; it only remained for him to write a book to gain immortality... [The book is] for those who patronize the best barrooms, wineroms and clubrooms, so that they may know what is really good, and when and where they can get it. The recipes are full, complete, and up to date.” Internally a bit age-toned, with some soiling at edges, but not brittle; some rounding to corners and wear to page edges. Some general wear to binding, but overall much better than we’ve seen. Rare in all editions.

[OCLC records no copies dated 1897 with the Robert C. Clark imprint, and just one copy of any 1897 printing (Univ. of Waterloo), and just thirteen copies of all printings; Noling. *Beverage Literature*, page 249].
\$2000.

1900s

a classic New Orleans recipe book, published by the Southern Pacific Railroad, rare in the first edition

33. [Southern Pacific Company (Firm: San Francisco, Calif.); Henry Monroe Mayo; Elizabeth Kettenring Bégué; Bégué’s (Restaurant: New Orleans, La.)]. Mme. Bégué and Her Recipes: Old Creole Cookery. Book by H. M. Mayo. [San Francisco; Chicago: Southern Pacific Railroad]; [Printed by] Poole Bros., 1900. Duodecimo-size booklet (14.75 x 8.5 cm.), 80 pages. Blue and brown ink on pink paper. Two photographic portraits (Monsieur and Madame Bégué). Illustrations. List of railway agents. Title from cover. In logo at head of title: Southern Pacific Sunset Route.

Evident FIRST EDITION. A souvenir anthology of writings, including sixty recipes from two landmark New Orleans restaurants, offered for sale to customers traveling the Sunset Route (San Francisco–New Orleans) by the Southern Pacific Railroad Company. A sampling: Mutton Feet à la Créole, Liver à la Bégué, Jambalaya of Chicken, Codish with White Beans, Bisque of Crayfish, Creamed Cauliflower, Onion Salad, Eggplant with Rice and Ham, Mayonaise of Celery and Shrimps, Pineapple with White Wine. ~ The title displayed on the wrappers is misleading: the atmospheric essays and testimonials – arranged by a literary journalist who contributed to Southern Pacific’s promotional magazine *Sunset*, Henry Monroe Mayo (1868-1950) – reveal little regarding the eponymous originator of the recipes or the history of the cuisine that brought her fame. Only pages 47-68 contain recipes by Elizabeth (née Elisabetha) Kettenring (Dutreuil) Bégué (1831-1906), the proprietary chef of the beloved restaurant in the Vieux Carré – the second oldest such establishment in New Orleans – located on the Rue de la Levée (Decatur Street, after 1870), downriver from Jackson Square and across from the French Market. An immigrant from southern Germany, she had opened a coffee shop with her husband Louis Dutreuil in 1863. After his death in 1875, she married again, and with her second husband Hippolyte Bégué (1842-1917) reopened in the same location, with the aim of serving one meal per day – a “second breakfast” beginning at 11:00 a.m. – to accommodate laborers in the meat markets and on the docks who started work at dawn. (A fuller history by David Shields is available in his *The Culinarians* [Chicago: University of Chicago Press, 2017], pages 270-273.) By the mid-1880s, trade fairs held in the city were bringing tourists as well, and Bégué’s became a destination on its own. Madame Bégué died in 1906. The restaurant continued under management of her daughter, but was sold in 1914 to relatives of the family Tujague, competitors since 1856 on Decatur Street, a few doors away. ~ A shorter tribute with recipes (pages 69-74) is accorded another restaurateur, presumably Victor Béro (d. 1904), an immigrant from Belgium who had presided over Victor’s Restaurant since 1873. (Mayo appears to confuse the “Monsieur Victor” of his time with the founder and namesake of the establishment, Victor Martin [1812-1865]; cf. Shields, page 136, 445).

~ The Sunset Route of the Southern Pacific Company was the southernmost of the transport lines to the West Coast originally contemplated by the series of Pacific Railroad Acts between 1862 and 1866. Of the resulting publicly subsidized corporate consortia that would transform western North America – known collectively as the transcontinental railroads – Southern Pacific was already a mammoth system in 1900, including smaller subsidiaries such as the Texas and New Orleans Railroad, and extending across territories that would later become New Mexico and Arizona, as well as northwards through Nevada, Utah, and much of California. The in-house Sunset magazine appears to have been printed close to headquarters in San Francisco, but like many publications issued by the transportation industry, Mme. Bégué and Her Recipes was printed by Poole Brothers of Chicago, who advertised as “railway printers” and also produced tickets, brochures, and mileage tables. ~ A few pages dog-eared. Very good, in publisher’s red wrappers decorated in black and white, with an image of Madame Chef in kitchen apron. Rare.

[OCLC locates thirteen copies; Uhler 28; New Orleans Culinary History Group, page 13; not in Bitting, Brown, or Cagle]. \$1200.

a rare celluloid booklet for the company that became Campbell’s Soup

34. [Soup – Anderson Preserving Company (Camden, N.J.); Abraham Archibald Anderson]. *To Mr. and Mrs. Appetite, City* [cover title]. Camden; Newark: Anderson Preserving Company; Whitehead and Hoag Co., 1901. Miniature, single-stapled booklet in printed celluloid wrapper (6.5 x 3.75 cm.), [32] pages, about half printed, half blank.

Evident FIRST EDITION. A tiny promotional booklet – part blank book, part calendar, and part product promotions – for the Anderson Preserving Company, founded in 1860 by Archibald Anderson. In 1869 he partnered with Joseph Campbell, and later left the firm in 1876, well before this booklet was published. Cambell later changed the name to Campbell’s Soup in 1920. The celluloid wrapper mimics an envelope, addressed “To Mr. and Mrs. Appetite, City” and depicts the Anderson’s Soups logo with a bespectacled man holding a can of the soup while spooning soup from a bowl. Wrapper stiff, but otherwise fine. Scarce.

[OCLC locates no copies]. \$120.

35. [Ice Cream]; Rippey, William. *Rippey’s Up To Date Receipts: for making ice creams, sherbets, fruit frost and water ices*. Cincinnati, O.: Wm. Rippey, 126 E. 2nd St.; Chas. Schraffenberegger & Co. Printers, [circa 1906]. Stapled booklet (17 x 12 cm.), [20] pages. Illustrated. Title from cover. Date from reference to the Drug and Food Act of 1906.

FIRST EDITION. A product cookbook promoting Foamoline, an ice cream additive. Small pinholes to tops of several leaves where booklet may have been pinned to a wall. Otherwise very good, in attractive color-decorated wrappers. Laid-in is an additional bi-fold booklet (14.5 x 8.5 cm.), [4] pages, for Rippey’s Powdered Foamoline. Scarce.

[OCLC locates two copies]. \$150.

36. [Trade catalogue – Soda fountain]; J. Hungerford Smith Co.. *“True Fruit” Soda Fountain Requisites: Descriptive catalogue and formula book*. Rochester, N.Y.: J. Hungerford Smith Co., 1908. Stapled booklet (19 x 14 cm.), [28] pages. Illustrated. Printed in chromolithograph throughout. Date from interior panel of front wrapper.

FIRST EDITION of this trade catalogue of flavored syrups for soda fountains and other retailers of sodas and drinks. Some shallow chipping to edges of text block; rear panel of wrapper separated. Illustrated wrapper depicts a young woman surrounded by boughs of oranges, and holding a basket of many fruits. Near very good.

[OCLC locates two copies (Univ. of Rochester, The Henry Ford)]. \$250.

37. [Trade catalogue – Soda fountain]; J. Hungerford Smith Co.. “*True Fruit*” *Soda Fountain Requisites: Descriptive catalogue, formula book*. Rochester, N.Y.: J. Hungerford Smith Co., 1912. Stapled booklet (19 x 14 cm.), [26] pages. Illustrated. Printed throughout in chromolithograph. Date from interior panel of rear wrapper.

Later edition. A trade catalogue of flavored syrups for soda fountains and other retailers of sodas and drinks. Substantially revised from the original publication of 1908, with recipes for the various syrups integrated into the descriptions of the syrups. Also new, counter-sized dispensers of Golden Orangeade and Cardinal Cherry Coolers, are offered. Mild crease to rear wrapper panel; light soiling to wrappers and text block edges. otherwise very good. Scarce.

[OCLC locates no copies (but two copies of the 1908 issue, at Univ. of Rochester, The Henry Ford)]. \$300.

38. [Rice Association of America]. *A Few Rice Recipes. Respectfully Dedicated to Madam Good Housekeeper by The Rice Association of America*. Crowley, La.: [The Association; Printed by] Signal Printing Co., [between September 1910 and March 1911]. Small booklet (14.75 x 9 cm.), 20 pages. Illustration. Printer from page [1]. Date range of publication determined from internal and external evidence. Cover title: The World Food, Rice: Eaten By All Peoples, Adapted to All Climes.

Evident FIRST EDITION. An attractive collection of recipes from Cajun Country (or Acadiana, as it has been dubbed since the 1960s), intended for distribution by mail upon request, and designed to promote the consumption of rice. A memento, too, of a particular feat of capitalist engineering leading to the emergence of a state-of-the-art agricultural industry. Includes hints for boiling and seasoning, and testimony regarding nutrition supplied by the United States Department of Agriculture. Among the twenty entries: Rice Gumbo Soup, Red Beans and Rice, Rice Jambalaya, Daube with Rice, Rice Waffles, Rice Custard. ~ The so-called Rice Belt along the Gulf assumed its profile during the era when risiculture in the Carolinas and Georgia was declining, above all in the decades following the Civil War. Most of the rice long cultivated on plantations of the South Atlantic had been for export to the United Kingdom and northern Europe – rice had never been a staple of the American diet – but competition there from developing Asian markets devastated the South Atlantic trade. Meanwhile a number of planters in the Gulf discerned cost advantages to shifting focus from sugar cane to rice. And in a fateful coincidence, by the mid-1880s the entire region began to attract the attention of agronomists and entrepreneurs from the Midwest (a significant number of them from or educated in Iowa) looking to invest in the sparsely populated coastal prairie, and especially in the southwestern third of Louisiana, that is, the twenty or so parishes inhabited chiefly by francophone Acadians. ~ But their project would need to include an expansion of the domestic market. Cooperative arrangements between corporate land speculators, settlement recruiters, and commercial promoters virtually invented a new industry out of whole cloth, uniting the interests of farmers, millers, and the burgeoning railroads (the overview on which this outline leans is that by Peter Coclanis, “White Rice: The Midwestern Origins of the Modern Rice Industry in the United States,” *Rice: Global Networks and New Histories*, edited by Francesca Bray (et al.) [New York: Cambridge University Press, 2015], pages 291-317). *A Few Rice Recipes* is but one document, then, of a coordinated regime of marketing pamphlets, newspaper notices, farm-show exhibits,

and sightseeing tours designed to advertise the benefits of rice consumption beyond the immediate orbit of Cajun Country. Not only did initiatives of largely Midwestern origin succeed in transforming the economy of southwestern Louisiana, but they also attracted government-funded support in the guise of experimental agriculture stations – evident here in quotations from reports by the Department of Agriculture. The Rice Association of America, finally, was one of the trade cooperatives organized in the 1890s by Seaman Knapp (1833-1911), a native of New York who had moved to Iowa in his youth to farm and to promote the interests of large-tract agriculture. Soon enough it would spawn the Rice Millers' Association, which remains one of the oldest United States agribusiness trade groups in continuous operation. ~ Among the Iowans Knapp lured to Louisiana was the president of the Association whose name heads the list of officers on page [1] of *A Few Rice Recipes*, George Hathaway (1853-1935). He was elected in April 1910, but the span of months for the booklet's appearance in print can be narrowed: a quotation from the September 1910 issue of the national newspaper *Leslie's Weekly* occupies page 2; and the untimely death of Henry Kahn, a vice-president listed on page [1], was reported in newspaper notices to have occurred on 16 March 1911. ~ In stapled wrappers, with an illustration on the front panel depicting a girl nestled amongst rice culms and perched atop a globe showing the rice belt at its center. A bit of light rubbing to the wrappers; a small adhesion mark to the top of the rear panel, otherwise very good. Unrecorded.

[OCLC locates no copies; not in Brown, Cagle, or Uhler].

\$900.

39. [Michelin & Cie. (Clermont-Ferrand)]. *Carte Michelin, France en 47 Feuilles. [nos. 1–47 complete]. Paris: Librairie Ch. Delagrave, [circa 1912-19].* Forty-seven folding maps (each 21.5 x 11 cm. folded; 43 x 112 cm. unfolded), in bi-fold, printed card stock covers.

Second printing, in third printing wrappers. Edition and date information from “Les Anciens Cartes Michelin”. The first Michelin maps to be published were, of course, of France, and they appeared in 1910. The original format at a scale of 1:200,000 remained in place until 1924, when the format was enlarged to 11.5 x 25 cm. and the wrappers printed in blue and orange. The maps show roads, road numbers, railways, prefectures, towns, monuments, and other details—verso front cover. Includes locations and index maps on cover as well as insets on some sheets. Each sheet is named and numbered individually. Some wear to edges, some wrappers worn a bit at the fold, but overall in remarkable condition. Very good. Rare to be found complete in any early printing.

[OCLC locates one complete set of an unspecified early printing (Harvard Map Collection); other early listings (Bayerische Staatsbibliothek, Columbia, Bibliotheque Nationale) appear to be incomplete sets].

\$1200.

a sample catalogue of early color-printed cellophane wrappers

40. [Trade catalogue – Packaging; Milprint Products (Milwaukee, Wisc.)]. *Famous Milprint Products, Milwaukee [title from cover]. [Milwaukee: the company, [circa 1915-1925].* Trade catalogue bound with three brass fasteners (28 x 22.5 cm.), forty-two original color-printed cellophane or polyethylene food wrappers, mostly for meat (bacon or sausage) or candy products. Brand names and designs vary greatly. Some of the samples bare the Milprint Protecto-Pack or Millprint Econo-Wrap slug.

“Milprint, Inc., was founded by the brothers Max T. (“Popsy”) Heller and William (“Billy”) Heller as the Milwaukee Printing Company in 1899. Beginning in 1908, they succeeded in developing printing techniques for flexible media used in commercial packaging, at first glassine paper, and then cellophane, foil and polyethylene. The Heller brothers were able to get in at the beginnings of the mass marketing of consumer goods, when individually sealed wrappings implied safety and purity. Their paper wrappings practically made

the individual nickel candy bar possible, and the firm dominated the candy wrapper market at an early date. Its in-house artists and designers advised clients on the most effective way to package their products. The Heller brothers also developed "Trans-Vision," a means of depicting complex objects in peel-away layers on transparent film, whose most common use was probably depicting the anatomy of the human body in textbooks. William Heller sold Milprint to Philip Morris Incorporated in 1957" (Hagley Museum, Finding aid for the Leonard Walton collection of Milprint materials). Some leaves at the rear show signs that some samples were removed, and some adhesive corner marks to leaves, otherwise in remarkable condition for a collection of cellophane meat and candy wrappers, with all samples bright and clean. Rare.

[OCLC locates no copies, and the Hagley finding aid was (for us), unclear on the presence of this catalogue].
\$350.

*the earliest edition of the first manual for the care of diabetes to include insulin as part of that care,
a nurses copy, with her notes*

41. [Diabetes]; Joslin M.D., Elliott P. *A Diabetic Manual for the Mutual Use of Doctor and Patient*. Philadelphia: Lea & Febiger, 1924. Octavo (20.5 x 14 cm.), vii, 211 pages. Index. Illustrated.

Third edition, thoroughly revised. The original publication of 1918 was the first general work on diabetes, published before insulin was introduced as a treatment by Banting and his Toronto colleagues. The second edition introduced approaches to the prevention of diabetes, in part because of the Great War, during which the restriction of food and its effect on diabetes was measurable. This third edition was published after the introduction of insulin as a treatment, and is the first manual to the care of diabetes to outline the use of insulin. A sizable chapter with its own introduction has been added, "The Treatment of Diabetes with Diet and Insulin". ~ "Elliott Joslin was the first doctor in the United States to specialize in diabetes and was the founder of today's Joslin Diabetes Center. Dr. Joslin was involved for seven decades in most every aspect of diabetes investigation and treatment, save for the fact that he did not discover insulin. Following the Toronto group's blockbuster discovery of insulin in 1921, and the group's disbanding several years later, Joslin became effectively the Dean of diabetes mellitus. In the mid 1920s, Joslin, in his mid 50s, took the reins as the world spokesman for the 'cause of diabetes.' He was the first to advocate for teaching patients to care for their own diabetes, an approach now commonly referred to as "DSME" or Diabetes Self-Management Education. He is also a recognized pioneer in glucose management, identifying that tight glucose control leads to fewer and less extreme complications." (Wikipedia). ~ If a manual for care of diabetes can have charm, this one contains it, at least in a short chapter titled, "Dogs, Diabetics, and their Friends", in which the author waxes about the comparative beneficial effects of human and dog companionship. "A dog never says to a diabetic "You are thin,' never speaks about his diet, never tempts him to break it and to eat a little more, never refers to the delicacies he himself has eaten or the good bones he expects to eat, in fact never implies by any sign or action in public or private that he knows his master has diabetes. A diabetic is never embarrassed by his dog. How often he wishes his friends were as considerate!" (pages 129-130). In publisher's brown cloth, with some light stains and rubbing, otherwise very good. With two ownership inscriptions of an "Ida M. Anderson, Deaconess Hospital, Boston Mass.", one dated Jan. "1928". Miss Anderson had been missionary in Changchow, China for the Methodist Episcopal Church South (Directory of Protestant Missionaries for China, Japan, and Corea 1910). Later she served as a nurse at Deaconess Hospital, Boston. The rear of the book contains four pages of handwritten notes in Ms. Anderson's hand, regarding suppliers of insulin and various other recommended items for treatment of diabetes, as well as lists of foodstuffs and their characteristics. An important medical work on an ailment with us now more than ever.
\$500.

a young couple face life with a war-inflicted disability

42. Caroline (pseudonym); [O'Leary, Iris Prouty, 1878-]. *Feeding Peter*, by Caroline. Philadelphia & London: J.B. Lippincott Company, [1924]. Octavo (20 x 13.5 cm.), 206 pages.

FIRST EDITION. A cookbook told, in part, as a series of letters from a wise homemaker (Caroline) to a young wife (Judith), whose husband (Peter) has suffered the loss of an arm in the Great War. The young wife, once a young woman of means, now faces much reduced circumstances and seeks advice on homemaking to make ends meet. Though riddled with class pretention, the book remains the earliest we've seen to address what must have been a sadly common experience: cooking and housekeeping in the face of precarious finances and bodily injury in the aftermath of war. The conversational tone, in the form of correspondence from 'Caroline' adds an additional element to the story. Edges of text block a bit dusty, otherwise very good in publisher's gilt-titled royal blue cloth. In photo-illustrated dust jacket printed in red and black, depicting the couple together in the kitchen. Some light soiling and edgewear to jacket, otherwise very good. With the bookseller's ticket of Brentano's of Washington D.C. to rear paste-down.

[OCLC locates twenty-six copies (through we'd be interested to know if any sport the sensitive dust jacket)].
\$350.

43. [Cocktails; Arturo's Wines - Liquors - Brandies - Whiskies (Monterrey, Mexico)]. *Recipes*. Monterrey, Mexico: the company, 115 so. Zaragoza Street, 1 1/2 blocks from Fed. Bldg., [circa 1925]. Stapled booklet (16 x 8 cm.), [12] pages. Printed in red and blue. pages cut in graduating lengths for index effect.

Evident FIRST EDITION. A promotional cocktail book, for a Monterrey destination bar as well as a retail and wholesale liquor store, long known for their tequilas and mixes for various tropical drinks. Recipes for twenty-three fizzes, cocktails, and "specials" in all. While not a direct descendant that we can trace, this cocktail book follows in the footsteps of Jorge Gasparo's *Guia Practica del Cantinero* (Monterrey, 1909), recognized to be the earliest known Mexican cocktail book. Slightest edgewear and fading, otherwise fine. Unrecorded.

[OCLC records no copies; not in Noling].
\$300.

"Good endures. Evil Passes. Soda Fountain drinks are good..."

44. [Trade catalogue - soda fountains; Combination Soda Fountain Co. (Decatur, Ill.)]. *Combination Soda Fountains, Catalogue 20*. [Decatur, Ill.; Fort Wayne, Ind.: the company; The General Printing Corp., circa 1925]. Folio (x cm.), 24 pages. Illustrated throughout, and with a color illustrated title page. Printed throughout in green and black ink.

An attractively printed trade catalogue for the Combination Soda Fountain Company, founded in 1898 with the introduction of the "Iceless" soda water machine. The company further expanded in 1919 with the purchase of the Wise Soda Apparatus Company of Ohio. The catalogue depicts and provides information for various scale soda water set-ups, both counter and wall type, as well as a few pages of smaller equipment and accessories. A bit of edgewear to the decorated stiff wrappers, printed in black, green, brown, and gold, otherwise fine. With the ownership label of the Robert A. Wright & Co., "Complete Store Equipment", of Pittsburgh.

[No publications of the company are located by OCLC].
\$650.

one of seven copies, hand-colored

45. Bodenheim, Nelly (illustrator). Verses by Lizzy Ansingh. *Een Vruchtenmandje. [A Fruit Basket]*. Amsterdam: De Spiegel, 1927. Folio, [48] pages, twenty one hand-colored plates, All the plates are on a sturdy, thick card stock (29 x 21cm).

FIRST EDITION, signed and limited. Roman numeral III of a limitation of seven copies in portfolio form, signed by Bodenheim. There was also an edition of 100 copies, in book form, bound in a Japanese style and printed on Japon Van Gelder. This copy bears an additional inscription dated 1941, signed by Bodenheim and Ansingh Rhymes by Lizzy Ansingh, with drawings by Nelly Bodenheim of anthropomorphic fruits, nuts and vegetables, including lemons, grapes, pears, radishes, red pepper, almonds, blackberries, apricots, cherries and leeks. The vignette on the folio and many of the plates appear not printed at all but rather were entirely done by hand. The illustrations are rich in color and originality, with a naive style and an accessible, wry humor. Bodenheim was a popular book illustrator in the Netherlands in the early twentieth century and she and Ansingh teamed up on numerous projects. Plates well preserved and clean. The folio ledger has light soiling on its boards and wear along its joints and flaps' cloth edges. Very good. Rare.

[OCLC locates four copies of the work in book form, none of this more limited portfolio issue; Cotsen 488 (of the issue in book form)]. \$5000.

"Southern Pacific dining cars are famous for their excellent meals at moderate prices"

46. [Southern Pacific Company; Reiss, Chef Paul]. *Our Dining Car Recipes*. Southern Pacific Company, [1928]. Tall, stapled booklet (20 x 9.5 cm.), 24 pages. Date from printer's slug on rear wrapper panel.

"Each recipe has been tested by Paul Riess, internationally famous supervising chef of the Southern Pacific Commissary Department." Also includes "Ten Don't for Housewives" which includes tips like "Don't salt liver before frying". A feature article about Chef Reiss explains, "In the course of his interesting career as chef in many famous hostleries of the world, Otto [Paul] Reiss of the Southern Pacific Company's Dining Car Department catered to European monarchs and once prepared food that brought a personal interview with Egyptian royalty. Reiss' position with the company is that of Supervising Chef for the Southern Pacific's Pacific System lines. His jurisdiction extends from El Paso to Having Ogden and Portland and it is his duty to see that the cooking on all Southern Pacific's Pacific System lines is of the highest standard. (Southern Pacific Bulletin, Volume 7, no. 3, pages 14-15). Lightly soiled, otherwise very good. \$120.

on the source of the signature ingredient for birds' nest soup

47. Chasen, F. N. *Report on the Birds' Nest Caves and Industry of British North Borneo, with special reference to the Gomantong Caves*. Jesselton, North Borneo: Government Printing Office, 1931. Octavo (23.5 x 17 cm.), [2], 24 pages.

FIRST EDITION of this report on the preservation of swiftlets' nest (used in bird's nest soup). Chasen, 1931-33, was the former curator of the Raffles Museum in Singapore, and a noted expert on the bird's nest caves of Borneo. He argued that creating forest preserves were an important way of isolating the caves from human disturbance. He believed that the birds' nest industry could be exploited further, benefiting both collectors and the government who charged a tax on the trade in nests. Using Chasen's report to support his case, Keith was able to reserve 45,000 acres of forest specifically for the protection of the swifts' habitat. Preserving the forests near the birds' caves also allowed the nest collectors easy access to bamboo and rattan canes used for scaffolding to access the birds' nests" (N. Martland). The caves at Madai, Mantanani, and Gomantong are

famous as a source for swiftlets' nests used in bird's nest soup. Original printed wrappers bound in blue cloth, gilt lettering on upper cover. Laid-in is a letter from Chasen to "Dear Keith," likely his collaborator on other monographs on the birds' nests, Henry George Keith, dated 2/10/32 "regarding the Sultan of Sulu's former share in the Gomantong caves."

[OCLC locates four copies (just one in the US, at Cal. Academy of Science). \$350.

48. [Chinese Cookery]; Searle, Townley. *Strange Newes from China. A First Chinese Cookery Book by Townley Searle with 101 Rare and Choice Chinese Recipes and Decorations by the Author*. New York; [Bristol, UK]: E.P. Dutton & Company, Inc.; [Printed in Great Britain at the Burleigh Press, Lewin's Mead, no date, circa 1932]. Octavo (22 x 14 cm.), 231 pages. Illustrated.

FIRST AMERICAN EDITION, from the British sheets used for the London issue of Alexander Ouseley. An early examination of English Chinese restaurants, with brief forays to the East and to San Francisco. Illustrated by the author with charming vignettes, and with remarkable pochoir endpapers depicting Chinese lanterns. *The Spectator* (September 7, 1932) reviewed the London issue, stating Townley offers "a priced catalogue of 'all that seductive; delicious, ambrosial, luscious and lickerish belly-timber' that may be bought in England. Having whetted our appetite with descriptions of meals enjoyed in restaurants, he gives instructions for the making of a hundred and one Chinese dishes, including fish fried in five perfumes, water angels cooked in honey, and apple and cinnamon fritters in cloth of gold. Each recipe—and they nearly all sound excellent—ends with a Chinese proverb." Publisher's gilt-titled blue cloth, with just a hint of fading to edges; still, near fine. In a near fine dust jacket, with just a bit of wear to the edges, printed in blue black and red on textured gold foil. Very scarce in such lovely condition.

[Newman, *Chinese Cookbooks* 565] \$300.

49. [Cocktails]; Wiley, James A. and Helene M. Griffith. *The Art of Mixing. Gathered and arranged by James A. Wiley, in collaboration with ...* Philadelphia: H.M. Griffith; Macrae, Smith, Company, 1932. Small octavo (18 x 11.5 cm.), xii, [2], 49 pages. Detailed table of contents.

FIRST EDITION, first printing. A prohibition-era cocktail book. "The Art of Mixing is the result of much research in many climes. It contains 235 recipes, in most of the recipes the ingredients have been proportioned in fractional quantities, making the use of a standard measuring until unnecessary and allowing any number of drinks to be prepared at the same time. Careful perusal will prove a boon companion to those now suffering the status of amateur; and will bring a fragrant breath of memory to the hardened veteran in the gentle art of mixing". Lacking the dust jacket. Tiny dog ear to two leaves. Slightest rubbing to red-printed, silver cloth. Near fine.

[Noling, *Beverage Literature*, page 445] \$600.

a celebrity cocktail manual, printed within one month of Repeal

50. [Cocktails]; Cerwin, Herbert (compiler); [Hotel del Monte; Ernest Hemingway; Edgar Rice Burroughs; Theodore Dreiser; etc.]. *Cocktail Recipes, Mixed by Famous People for a Famous Hotel*. Del Monte, California: Hotel Del Monte, 1933. Stapled, octavo-sized book (16.5 x 11.5 cm.), unpaginated [32] pages. Illustrated throughout by Jo Mora; printed on alternating green and yellow paper, and printed in black, red, and green ink.

Second printing (styled “second edition”). Printed and distributed less than one week after the repeal of Prohibition, with this second printing just thirteen days later. This cocktail manual also preceded publication of the Hotel del Monte’s cookbook, *Famous Recipes by Famous People*, assembled by many of the same celebrities, and with Cerwin at the helm. But in this cocktail collection, the recipes were collected by The National Association for Advancement of Fine Art of Drinking in the year that brought the end of the long drought 1933, tested and sampled by a group of competent experts at Hotel Del Monte. Contributors include Ernest Hemingway, Theodore Dreiser, Edgar Rice Burroughs, the Marx Brothers, Marlene Dietrich, Will Sparks, George M. Cohan, Ed Wynn, W.C. Fields and Jo Mora. Rare.

[OCLC locates two copies of the first or second printing (Texas Christian Woman’s Univ. & Cal. State); not in Noling, which includes the 1940 *Famous Recipes by Famous People*]. \$750.

“La goutte se meurt!”

51. de Pomiane, Edouard; [Giroux, André (illustrator)]. *Vingt Plats qui Donnent la Goutte (Unice ad usum Medicorum), conseillés par la Pipérazine Midy, l’anti-urique type*. Paris: Editions Paul-Martial pour la Pipérazine Midy, 1935. Squarish octavo (22.5 x 16.5 cm.), 96(4) pages. Table of contents. Illustrated throughout.

FIRST EDITION. A cookbook as pharmaceutical promotion, from the great French founder of “gastrotechnie”. The twenty rich recipes – any one of which may be sufficient to bring on “the drop” – are followed by a twenty-first, a dose of the medicine Pipérazine Midy which, it was claimed, would undo the effects of the meal. Very light soiling to publisher’s pink paper-covered boards, printed in red and black and with an illustration of a gentleman happily dining and drinking, his foot wrapped for the pain. Near fine. In the publisher’s black printed, craft-paper belly band, and rare thus.

[OCLC locates eleven copies]. \$250.

a fishing camp cookbook from northern Minnesota

52. [Kingfish Doc]. [*Fishermen’s Cookbook*]. Danville, Ill.: n.p., 1935. Duodecimo (12 x 7.5 cm.), 122 pages. Type, especially for recipe titles, changes from section to section, implying the sections were set separately.

FIRST & ONLY EDITION. The first one hundred-one pages are given to recipes (including sixteen cocktail recipes), while the final one hundred-one pages are an assemblage of poems and short texts, most credited to the author, but some to others. The focus seems to be the Kawishiwi Outing Camp of Ely Minnesota on the shore of Shagawa Lake, in what is now the Kabetogama State Forest. A 1932 issue of *Commercial West* described an expansion of the camp, “Frank and John Zgonc have just completed three new cabins and a bungalow headquarters, making a total of nine cabins, the office...” The Zgonc brothers, part of a large Slovene-Serbian population in that part of Minnesota, had operated the camp since at least 1922. This book immortalizes the brothers in the penultimate poem, “Beware of the Zgonc Brothers”, which offers not a word of negativity about camp’s operators, but rather warns the reader of the irresistible lure of their fishing grounds. Text block a bit shaken; in publisher’s black titled textured, stiff cloth, with a vignette of a sunrise (or sunset) with a gaff-rigged sailboat on a lake. Unrecorded.

[OCLC locates no copies; not found in any relevant bibliographies]. \$750.

“Other books by same author, None, and Never Again.”

53. Puleston, Elfrida E. *Chefs-Cooks and Cannibals and their Various Methods of Cooking. (Written and Illustrated) by... Other books by same author, None, and Never Again.* Monte-Carlo: Imprimerie Nonegasque, 1936. Squarish octavo (21.6 x 16.5 cm.), 68, [3] pages. Illustrated throughout. Text printed in red and black. Two-page folding facsimile menu.

FIRST EDITION. A collection of recipes along with advice for pleasurable entertaining, from a woman of stature, descendant of Roger Puleston of Emral, Worthenbury. She spent her later years in Monaco, and travelled in high circles there, in the book offering thanks to the Marches Donghi for supplying recipes to this compilation. The recipes reflect Monaco, offering Tacchino all Storiona, Sole Lucullus, Zabaglione, and Oeufs Poches Marquise, for example. The author was the last Puleston to possess the trove of important manuscript on 16th and 17th century Wales and Ireland known as the Puleston Mss. “On the death of Mrs. Elfrida Puleston in Monaco in 1946 the family papers passed to H.S.H. the Prince of Monaco, whose archivist later arranged their transfer to the British Museum.” Some age-toning to text block, tiny bit of small staining to edges. Some sunning to titled and illustrated green cloth boards. Green ribbon present and complete. Light rubbing to printed, silver foil dust jacket, with cover illustration depicting a cock and hen. Inscribed by the author on free front-end paper, “With best wishes, from Elfrida E. Puleston.” Scarce, especially in such attractive condition.

[OCLC records eight copies].

\$900.

54. [Chinese Cookery]; Lamb, Corrinne; Sewall, John Kirk (illustrator). *The Chinese Festive Board. Line drawings and paper-ends by John Kirk Sewall.* Peking; Shanghai: [Henri Vetch; The Willow Pattern Press, 1938. Octavo (20 x 14 cm.), 153 pages. Illustrated with five leaves of plates, and additional line drawings in text; “a typical dinner invitation” is mounted on page [24].

Stated second edition, originally issued in 1934. An early Chinese recipe collection, with fewer recipes but much greater detail about ingredients, preparation, serving suggestions, and more. Additional sections are given to table etiquette, Chinese wines, how to order in a restaurant, and so on. “Dishes on the menu” (in English and Chinese), and an “English-Chinese Dictionary of Food stuffs” are included at the rear, and the endpapers are handsomely decorated with a “Gastronomical map of China”. The cardstock wrappers, printed in black gold and yellow, contain an image of Chinese men dining boisterously at table, accompanied by at least two musicians. Some rubbing to edges of wrappers, otherwise very good.

[Newman, *Chinese Cookbooks* 355].

\$150.

55. David, Elizabeth. *French Country Cooking, by Elizabeth David. Decorated by John Minton.* New York: Horizon Press, 1952. Small octavo (20.5 x 13.5 cm.), x, [4], 15-247 pages. Frontispiece, title vignette, illustrations in the text by John Minton.

FIRST AMERICAN EDITION. The author’s landmark second book, written while rationing was still partly in force. Elizabeth David (1913-1992) taught herself Mediterranean-style cooking while living abroad during the early 1940s, and in 1949 she began writing a food column for Harper’s Bazaar. Her first book was published to wide acclaim the following year, and she is now recognized for her profound influence on British culinary culture. “A remarkable book ... food is treated with reverence, with understanding and, above all, with care” (Sunday Times). Near fine, in publisher’s cloth; dust jacket with only a bit of edgewear. \$600.

an early Julia Child letter: 'I've got to get to work on our book'

56. Child, Julia. *Autograph Letter Signed ("Julia Child"), to Mr. Fairbanks*. Paris: [1953]. One and one half page pen and ink letter (26.5 x 21.5 cm.) on single sheet of pale blue Paul Cushing Child stationery, with ink date stamp ("May 18 1953"), addressed, "USIS. 5 Place de Rome, Marseille (B du Rh)".

An early letter from Julia Child, written while she was living in Paris with her husband Paul and working on her first book, the seminal *Mastering the Art of French Cooking*. Child writes to a Mrs. Fairbanks: "What a nice hour we spent with you the other afternoon. I only wish it could be repeated, as I would love to hear more about Thomas Wolfe and all you know about him. It would also be fascinating for me to hear much much more about your culinary experiences. Mrs. de Santillana [Child's editor] says you are the best cooks she knows, and I can well believe it from the interest you take. It is indeed a fascinating subject and a beau métier. Had a nice talk about friture de cheval pour les frites [possibly french fries cooked in horse fat] with your chauffeur on the way home ... " Child closes with the excuse that she must get to work on her book, what would be published in 1961 as *Mastering the Art of French Cooking*, co-written with Simone Beck and Louisette Bertholle. "I don't expect we'll be up this way for several months again – and I've got to get to work on our book ...". This same Mrs. Fairbanks is mentioned in Child's biography, *A Life in France*: "I was disappointed when our new editor, Dorothy de Santillana, allowed a friend of hers, a Mrs. Fairbanks, to try a recipe from our sauce chapter without first asking our permission. We had worked so hard to develop those recipes, and I considered a number of them to be real innovations, not to mention our intellectual property" (page 173). Toning at margins, creased from prior folding, paperclip stain. \$3500.

an advertising record of food concessions at the Iowa State Fair

57. [Photo collection – Iowa State Fair Lunch Stands; 7UP advertising]. Iowa: 1952-1958. Collection of sixty two vintage black and white or color gelatin silver photographs (individually approx. 9 x 12.5 cm.), most mounted on eight loose photo pages with handwritten dates to rectos and some with captions on the versos. Age-toning to the color photographs with a few items with corner chips from mounts. Several loose photos, and several spaces on the pages where photos appear to have been removed. Still, overall very good as a collection.

A collection of photographs depicting hamburger stands and luncheonettes between the years 1952 and 1958 taken at the annual Iowa State Fair. Although the food served at each stand varies from hamburgers to fried chicken; each stand has a 7UP logo. It appears likely these photos were taken by a representative of 7UP or someone from the State Fair committee as some of the handwritten captions mention how long the sign was in existence, most are dated with the year of the State Fair. A photo caption of the sign for the stand of Christ Church Evangelical United Brethren reads "2nd year for sign"; another of a stand with signs on the front and sides reads "first year for both signs." The color photos have a Kodak stamp on the verso and are mostly taken between 1952 and 1954. While the intention may have been to document the 7UP advertising, there is more recorded in the photos as well. The signs announce the offerings of each stand: "Hot Lunches", "Fried Chicken", "Good Coffee!", and "Ice Cream Sandwiches", as well as the owner's who appear to be small family or single-owner operations, such as Opie's, Funroy and Wheeler, Graham's, CEC & PEG, Don's, Larsen's, Turner's, Jean & Shirley, the aforementioned Christ Church Evangelical United Brethren, and the White Front Café. Some that are not identified by name on the same, have a short manuscript note indicating the proprietors. Styles of seating vary, with stool, low benches, or no seating and just a walk up woodern counter. A more official looking business is the State Fair Store, housed in a permanent wooden building, and offering "Groceries, Meats, Picnic Supplies". The people of the fair appear in some images, either working behind the counter, sitting at the stools or benches, or just milling about. An interesting collection of 1950s state fair food stands with a tie to the renowned fizzy beverage. \$1200.

58. [The Editors of Holiday; Silas Spitzer]. *A Guide to Fine Dining in America*. [New York]: Holiday Magazine; Curtis Publishing, 1964. Stapled booklet (8 x 5.5 cm.), 55 pages. Index at rear. Title from cover; author and publication information from text.

FIRST EDITION. A follow-up publication to *A Guide to New York City Restaurants* (1959), itself an expanded version of what began as an article in the October 1959 edition of *Holiday* magazine, "A Holiday Handbook of New York Restaurants". The listings for this new title now represent restaurants nationwide. No author is indicated, but the original was written by the "gourmet Silas Spitzer", and perhaps this one was as well, but it remains unclear. Near fine in illustrated wrapper. \$90.

59. Montgomery, John. *Food Poems*. Niagara Falls: Press Today, 1966. Stapled booklet (13.5 x 10.5 cm.), [12] pages. FIRST & ONLY EDITION, one of 150 copies printed via mimeograph.

Soup is the blending agent.
Never send to know for whom
The soup is brewing, cat;
It is made of the alphabet,
As everyone's cradle is
Some one else's ladle.

Unprinted brown wraps purposefully trimmed smaller than the text block. Light offsetting from the wraps to verso of final leaf, else fine. \$35.

60. Krims, Les. *The Incredible Case of the Stack O'Wheats Murders*. Rochester, NY: the photographer, 1972. Small folding box (14 x 15 cm.), with two folding sheets containing text by Robert Sobieszek, and ten black and white prints.

FIRST EDITION, limited, numbered 1047/4000 copies and signed by the author on the second text leaf. Internally fine; publisher's blue folding box, with photographically illustrated title pasted-down to top panel, rubbed and slightly split at corners. Still, generally very good.

[Not in Roth 101 or Parr, through Krims is mentioned]. \$450.

61. Green, Don (created by); illustrated by Charles Benick. *Voodoo Reaganomics Cookbook* [title from cover]. [Place of publication not identified: publisher not identified, circa 1980s]. Letter-sized book, secured with a single brass fastener (28 x 21.5 cm.), [47] pages. Illustrated. Text printed on a dot-matrix printer; illustrations appear to be made on a photo-duplicator.

Evident FIRST EDITION. A self-published, satirical political cookbook issued, apparently, in the midst of the Reagan era. Recipes appear to be offered genuinely, but the author and illustrator had some fun with the titles, for example, "Atomic Sub Navy Bean Soup, Reagan's Great Recovery Bean Pot, Moch (sic) Turtle Soup, Off His Noodle Soup, Republican Party Split Pea Soup, Famine Potatoe Soup (and that's just the first page of recipes!). The numerous illustrations by Charles Benick illustrate a variety of recognizable moments in the Reagan administration with the President and staff members depicted in caricature. Some light creasing to front and rear wrappers, otherwise fine. Scarce.

[OCLC records one copy (Univ. of Delaware)]. \$150.

“a quick service circus of culinary discourse”

62. Bernstein, Dennis & Warren Lehrer. *French Fries. A New Play, written by...* Purchase; Rochester: Ear/Say, Visual Studies Workshop, 1984. Quarto (27.5 x 21 cm.), 104 pages. Three colors on acid-free Mohawk Superfine. Hardcover [ketchup-resistant faux-leather cloth, die-cut over boards]. Color separation by Phil Zimmermann. Subtitle from second title page following copyright page.

FIRST EDITION, review copy. One of 700 copies, though this copy is not – as called for – numbered or signed, likely as this is a review copy. Laid-in are the printed Order-Coupon indicating, “review”, and a tri-fold prospectus, printed in color offset like the book text. An artist’s book often considered to be a masterpiece of offset lithography. Described by Johanna Drucker in *The Century of Artists’ Books* as, “a carnivalesque-pop-art amusement-motel-and-theme-park of visual and typographic devices.” The authors state “French Fries is a quick service circus of culinary discourse, argument, dream, loss and twisted aspiration” (introduction). The project statement describes the work, “This book/play presents a day in the life of the original DREAM QUEEN restaurant (a restaurant that grew to become the third largest burger chain in the western hemisphere). Before the book/play begins, 83-year-old Gertie Greenbaum is found dead in a pool of blood and ketchup. Four customers and three employees (each set in his or her own typographic voice and color) give testimony to how Gerite died, and continue their day discussing food, money, religion, politics, love, loss, dreams, memories, and fading aspirations. The text is illuminated with icons and images that evoke the fast food tableau, and the internal projections of the characters.” And others have commented, “Lehrer pioneered what might be best termed ‘typographic performance’ in his 1984 book/play *French Fries*, a hot type cacophony of word and image that is today considered by historians one of the lynchpins of the deconstructionist era...” (Steve Heller, *Eye Magazine*); “Without a discernable grid, the typography [in *French Fries*] flows freely across the pages, interspersed with images and marks evoking the ambiance and mood of the situation. Except for the work of the famous French designer Robert Massin, I had never seen an approach to typography quite like this before... I could experience the relationship between the text and its visualization, and I saw how effective it could be. Somewhere between seeing the books of Edward Ruscha and Warren Lehrer’s *French Fries*, I discovered that my options as a graphic designer had expanded by tenfold” (Rudy Vandlans, *Emigre Magazine*, The Last Issue). Clean and bright; small bump and light soiling to head of spine. Still, near fine. With the color prospectus and order coupon laid-in. Scarce. \$750.

the first volume of our exploration of the American Community Cookbook

63. Lindgren, Don & Mark Germer. *UnXld: American Cookbooks of Community & Place. Volume 1, Alabama – District of Columbia*. Biddeford, Maine: Rabelais Inc., 2018. Volume one only (all published to date). Small quarto (26.5 x 19 cm.), 169 pages. Illustrated throughout in color. Title Index. Bibliography. Designed and with a letterpressed wrapper by Scott Vile of the Ascensius Press in Bar Mills, Maine.

FIRST EDITION. The first volume in a long-term effort to examine AMERICAN COMMUNITY COOKBOOKS as a genre, within a context of other cookbooks which are outside the formal genre but which express place and/or community. *UnXld: American Cookbooks of Community & Place* vol.1 is arranged alphabetically by state and chronologically within each state. This first volume (of what is expected to be six volumes in all) includes one hundred forty-four community books (and others which address issues of place and community) from Alabama through the District of Columbia, nearly one quarter of which are unrecorded. Each item receives a detailed bibliographic description, as well as a narrative description concerning the community that produced the book, it’s charitable purpose, if discernible, and it’s impact. Attention has been paid to the community cookbook as physical artifact, in particular the creative application of wide variety of printing and binding techniques employed, from the vernacular to the professional. An introduction briefly reviews the context of the community cookbook within the American cookbook

tradition, defines the genre itself, and provides an outline of some particularities of cataloguing these books, which were most often produced outside of traditional publishing and production circles. Future volumes will carry texts considering aspects of the genre including: community; the mechanisms of funding, marketing, and distribution; printing and binding technologies.

[ISBN: 978-1-7329526-2-1] NEW.

\$50.