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The 2019 Bibliography Week ABAA Showcase The French Institute, New York City, January 24th

Below please find a short catalogue of items we will be bringing to the 2019 Bibliography Week ABAA Showcase in New York City. The one-day showcase takes place Thursday, January 24th, from 10-4pm, and is located at the French Institute /Alliance Francaise, at 22 East 60th Street. As we will be at the Showcase, we ask that inquiries and orders be placed via email and not phone. The catalogue, offered here in no particular order, is mostly newly-catalogue printed and manuscript books and ephemera, all related to cookery.

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#### *an unrecorded coffee plantation manual from India*

1. Maistry, Timma. *The Coffee Planters' A B C. To those good sportsmen and gentlemen, the planters of southern India. This little book is most respectfully dedicated by their humble and obedient servant, Timma Maistry.* [Madras: Printed at the M.E. Printing House, Mount Road, 1898]. Small octavo (16.5 x 12 cm.), 93 pages.

Evident FIRST & ONLY EDITION. A dictionary of terms associated with the coffee plantations of Southern India, presented in a causal manner possible only for someone with significant observational experience. Dime-sized chip from lower front edge of free front endpaper. In stiff, paper-covered wrappers, over green cloth-covered spine. Some light rubbing and soiling to wrappers. Otherwise very good. Inscribed by the author, "M. [illeg.] Lamb, From the author, R. Milne, 8.6.98", on the free front endpaper, and on the title page, "with the author's compliments". Very rare. [OCLC records no copies; (not in Mueller)]. \$750.00

2. [Photographs Turkish & Greek street vendors]. *Vendeur d'une epece de gateau, homme: halva; vendeur d'oeufs; vendeur d'un espece de creme nommé: yaourti.* Constantinople; Athens: circa 1880. Three photographs mounted on card (each 9.5 x 6.5 cm.), labeled in ink on the versos.

Three photographs of street food vendors: from Athens, a "seller of a species of cake: halva"; and from Constantinople, "an egg seller" and a "seller of a kind of cream named

yoghurt". The images show each vendor in traditional garb, with the equipment of their trades, the egg vendor with a large basket on his back and smaller basket in front; the halve seller with a three-legged table with a mold; and the yogurt seller with an oblong basket and a pair of small, white ceramic bowls. Very light staining to edges of photos, otherwise very good. \$350.00

3. [Menu Diplomatic]; Haile Selassie, Emperor of Ethiopia. *Abendessen, zu Ehren Seiner Majestat des Kaisers von Aithiopien, gegeben vom Ministerpräsidenten des Landes Nordrhein-Westfalen und Frau Arnold. Schloss Benrath, 11 November 1954.* Benrath [Dusseldorf, Germany]: 1954. Single fold menu, (16.5 x 10 cm.), edged in gold. With the crest of North Rhine-Westphalia.

Menu for a diplomatic dinner given by Karl Arnold, the Prime Minister of North Rhine-Westphalia, for the Emperor of Ethiopia, Haile Selassie. The dinner was given at the Pleasure Palace of Benrath, in Dusseldorf. It has been proposed as a Unesco World Heritage Site. Dishes served at the dinner included: Austern-Cocktail, Doppelte Kraftbruhe, Ostender Steinbuttschnitte, Kalbsmedallon, Fr. Ananas - Eiscreme, Kaseleckereien. The wines were almost exclusively wines of the Rhine: 1951 Bernkasteler Badstube, 1952 Trittenheimer Olk, 1949 Niersteiner Hipping Feinste Goldbeeren-Auslese Edelgewachs, and a 1951 Niersteiner Vockenber Spaltese. But the evening also included a 1949 Pommard, and a Heidsieck Dry Monopole Brut. Fine. \$300.00

*two medico-pharmaceutical collections in one manuscript volume*

4. [Manuscript Latin formulary]; Van der Aa, Henri-Hubert; [Reuss, Christian Frederick]. *Henri.-Hubertus, Van der AA, Med. Doct. A Breeé, 1801.* [Bree, circa 1801]. Octavo (16.5 x 10 cm.), 1-159, 170 (contiguous)-175, [176-205] pages. The title page has a neat decorative border in pen and ink, and the hand is neat and quite legible throughout.

A manuscript formulary in Latin, with approximately nine hundred fifty recipes for various botanical and medico-pharmaceutical remedies and medicines, preparations against rheumatisms, arthritis, itching, birth pains, etc. Evidently two recipe collection recorded together in one volume: the first which appears to be unpublished occupies the first 158 pages of the work, and contains approximately five hundred fifty recipes, in a rough alphabetical order. About the compiler of this first part, Henri-Hubert Van der AA, we have located little; the second part of the text (159 ff.) is labeled "C.F. Reuss, Dispens. universale", and appears to be a fair copy manuscript of a substantial amount of the *Dispensatorium Universale seu lexicon chemico-pharmaceuticum ad tempora nostra accommodatum* of Dr. Christian Frederick Reuss, (first published Argentorati [Strasbourg] in 1786, and then again in 1791. The formulae approximately four hundred recipes in the *Dispensatorium Universale*, offered in alphabetical order, are more

detailed as they give both recipe and the circumstances in which the remedy can be used. Reuss was a Danish-born German botanist and professor of medicine at the University of Tübingen, 1745-1813, and author of a number of important botanical and medico-pharmaceutical works. Subjects include *Formula Emitica*, *Linctus Expectorantes*, *F. Tonica Digestivae*, *F. Absinth*, *F. Antihysterica*, *Ad Scabiem*, *Contra Herpetem*, *F. Antirheumatica*, *F. Anti-arthriticae*, *Ad Ictericum*, *Ad morbos*, *Ad epilepsium*, *Aqua Ophthalmica*, *Bacilli*, *Ceratum Saturni*, *Decoctum Lusitanicum*, *Elixir Proprietat. Paracelsi*, *Confectio Japonica*, *Balsamodendron of Lucatelli*, *Oleum Absinthii*, and many others. Some of the recipes have attributions, and names include Matthews, Hoffmann, Sydenham, Richard, Millar, Rosenstein, Plencki, Klein, and Brickmann. ~ Contemporary paste paper over half sheepskin, on raised bands; boards and edges rubbed, corners rounded. Generally, near very good. \$2500.00

**Six books from our forthcoming catalogue,  
*UnXld: Local American Cookbooks of Community Place.***

**This first volume in what promises to be a six-volume work contains books from  
Alabama through District of Columbia.**

*the second cookbook known to have been published in Alaska*

5. [Methodist Episcopal Church (Ketchikan, Alaska); Ladies' Aid Society]. *Recipe Book. This book is compiled by the Ladies' Aid of the Methodist Episcopal Church, Ketchikan, Alaska.* [Ketchikan, Alaska: The Church], 1912. Tall (23.5 x 10 cm.), 32, [i] pages. Two illustrations. Advertisements. "Index" is actually a table of contents. "Officers of the Aid Society" listed on title page. Cover title: *Ketchikan Kookery 1912.*

Evident FIRST EDITION. An attractive church cookbook narrow enough to slip into a pocket and the second cookbook known to have been published in Alaska. With one hundred fifty attributed recipes, including: Cabbage and Potato Soup, Fish Pudding, Baked Herring, Tomato Jelly Salad, Carrots with Cream, Turnip Ragout, Mince Meat Pie, Apple Custard Pie, English White Plum Cake, Brunswick Sponge Cake, Orange Pudding, Cornelius Spiced Cherries. Today a marine port and transportation hub, Ketchikan, on Revillagigedo Island in the southeasternmost corner of Alaska, was little more than a fishing and mining outpost with plank roads in 1900, when its Methodist Episcopal congregation was organized. A small building at Main and Grant Streets the first church erected in Ketchikan, began Sunday School services the following year. The dedication of a larger sanctuary on the site was celebrated in 1910, and it may be more than coincidence that the community's *Recipe Book* appeared shortly after the arrival of a new permanent minister with his family. ~ Ketchikan is widely known for clan and kinship totem poles of historical significance preserved in the area (many at the Totem Heritage Center); about eighty reproductions are prominently displayed

throughout the city, and the descendent church of Methodist Episcopal, First United Methodist, maintains (at this writing) a landmark example near the corner where Main and Grant meet – a new commission, apparently, as it does not match the line engraving on the cover of *Recipe Book*, but likely evident of a long association nonetheless. Another image should be noted, that of an indigenous Alaskan sitting on an ice flow against a dark sky and a low sun (page 32). The *Recipe Book* succeeded the 1904 publication of the *Guild Cook Book* of Nome (see Cook, page 20); an earlier work, Tracy's *Klondike Edition of Scientific Cookery* was issued in 1898, but published in Seattle. ~ In publisher's green wrappers, decorated in black, with an image of a totem pole. Some age-toning to the front panel of wrappers, and the lower corner of the title page dog-eared; otherwise very good or better. Scarce. [OCLC locates three copies; Cook, page 20; in neither Brown nor Cagle]. \$900.00

*an early Colorado cookbook presently known in just one copy*

6. [First Baptist Church (Fort Collins, Colo.); Ladies of the Church]. *Our Best Receipts. Published by the Ladies of the First Baptist Church.* Fort Collins, Colorado: [The Church; Printed by] The Argus Printing Company, 1896. Octavo (24 x 16 cm.), 126 pages. Advertisements (some with recurrent illustrated figures). “Contents” is actually an index.

Evident FIRST EDITION. An early Colorado church cookbook with approximately five hundred recipes, many of them attributed. Among those meriting a second look: Cream Asparagus Soup (“with juice of powdered spinach”), Tongue Salad, Fried Sun Fish, Souse, Quail Pie, Euchered Plums, Spiced Crab Apples, Pickled Blackberries, Mint Vinegar, Turnip Croquettes, Succotash, Rice Pie, Green Currant Pie, Cinnamon Pie, Baked Quinces, Cherry Dumplings, Hickory Nut Cake, Tomato Jelly. ~ Methodists, Presbyterians, and Episcopalians preceded Baptists in establishing communities at Fort Collins, sometimes holding “union services” in the presence of multiple clergy. Baptists organized in 1879, meeting soon after – in 1888 – in a modest brick church at the corner of Magnolia and Remington Streets. The compilers of *Our Best Receipts* would thus have been looking forward to a tenth anniversary. At the same location today stands a neo-Gothic church with a finely cut ashlar façade and a deep-set rose window – an imposing replacement completed in 1904. In the 1960s the congregation, unable to sustain the historic property, moved to a modern structure on Prospect Road, at some considerable distance from the town center. Even here modern pressures took their toll. A succession of *sui-generis* exhortative network churches has occupied both buildings in the decades since, as the controversies over traditional Baptist stances on the role of clergy, mission work, and liturgy have riven the denomination. Clean and bright. Better than very good, in white oilcloth boards, slightly soiled, with red lettering. Rare. [OCLC locates one copy (Michigan State); not in Cook, Brown, or Cagle]. \$750.00

*known previously only through its second edition*

7. [Mesa Presbyterian Church (Pueblo, Colo.); The Mesa Workers]. *The Mesa Workers' Cook Book. Compiled by The Leader of The Mesa Workers of the Mesa Presbyterian Church of Pueblo, Colorado.* [Pueblo(?): The Church, 1897. Octavo (23 x 15.5 cm.), iv, 88 pages. Table of contents. Lists of compilers and contributors. Possessive apostrophe in title on cover only.

Evident FIRST EDITION. A densely filled church cookbook with four hundred attributed recipes, weighted to baked goods and sweets. Among them: Hominy Muffins, Steamed Maizene Loaf, Hickory Nut Custard Cake, Date Cake, Almond Macaroons, Stuffed Figs, Citron Preserves, Red Currant Jelly, Apricot Sponge, Peach Pudding, Popcorn Candy. Presbyterians are documented in the Kansas and Nebraska Territories at the height of the Pike's Peak Gold Rush, just before the federal incorporation of Colorado Territory in 1861. An itinerant missionary (and purveyor of geological curiosities) by the name of Lewis Hamilton (1810-1881) was even credited with founding a church at the Irwin mining camp at an altitude of 10,500 feet. It was his hand, too, that guided the first Presbyterian congregations in Denver and Central City, but by then several other colorful figures were furthering the cause. By 1890 there were four Presbyteries governing eighty churches, as well as a Presbyterian College at Del Norte. The consolidation of Pueblo from four previously incorporated towns came comparatively late (1886-1894), as did the formation of its Presbyterian congregation. ~ A list of the compilers appears on the title page, and it seems probable that the name Jennie Weed, set off and centered, might indicate the "Leader" in the title-page attribution. The Mesa Presbyterian church, a handsome stucco building at the corner of East Routt Avenue and Michigan Street, dates to 1886 (a date that connects the *Cook Book* to the tenth anniversary of its consecration). Any argument that the intervening years have been kind to it would be strained. The congregation dissolved in 1966, and in 1974 the church was converted into a restaurant, with table seating in the former sanctuary. In 2014, the building was sold to The World Mission Society Church of God, a bi-theistic Korean movement that acknowledges Ahn Sahng-hong and the Mother of God Zahng Gil-jah as deities. Some staining and edgewear; one leaf loosened. Still good, in mock lizard-skin green boards, bumped and abraded, titled in black. Includes five recipes handwritten in ink on blank "memoranda" leaves. Scarce; known only via the later, 1907 edition. [OCLC locates no copies of the 1897 edition (but six copies of a later edition dated 1907); Cook, page 37 (with the 1907 edition as the source); in neither Brown nor Cagle]. \$750.00

*one of the earliest of Connecticut community cookbooks,  
in part in service of a scheme of P.T. Barnum*

8. A.W.H.N.; [Mrs. William H. Noble]. *Choice Receipts from Experienced Housewives, to be Sold for the Benefit of the Fair. [Compiled by] A.W.H.N.* Bridgeport [Conn.]: Standard Association Press, 1878. Duodecimo, [2], 38, [viii] pages. Advertisements. Author attribution from preface.

Evident FIRST EDITION. An early community cookbook, and an early fair-related publication, a category of fundraiser that won favor in the 1870s. Some one hundred sixty short recipes, many documenting preferred preparations of the time, such as glacéed, stuffed, and boiled meats. Includes such favorites as Johnny Cake, Sally Lunn, Indian Pudding, and Oyster Pie, but also a number about which one would like to know the origins, such as Aunt Ophelia Bancroft's Queens Cake, which requires "one gill of wine, one gill of brandy, one gill of cream." Perhaps of greater interest still: Rondoletia (lavender perfume) and Flaxseed Jelly (for a cough). The identity of A. W. H. N. remains shrouded. (The temptation is to assimilate the initials to a contributor and prominent citizen of Bridgeport, Mrs. William Henry Noble, the wife of a famous Civil War brevetted general; however she can be identified as Harriet (Jones Brooks) Noble (1818-ca. 1890), leaving the first initial unaccounted for.) Whoever she was, her question posed in the preface, "What shall I do for the Fair?" that is, the charity proclaimed in her title pertains to a controversial enterprise that divided the community of Bridgeport. In order to raise funds for Fairfield County's Mountain Grove Cemetery in December 1878, a raffle was proposed to award cemetery lots during the course of a market fair. Anti-gambling grievances and accusations against the Committee were publicly aired. That the showman and politician Phineas Taylor Barnum was instrumental in the proposal played a role. The matter is meticulously documented in *Lots for Lots; or, The Great Fair and What Preceded It* (published without attribution [Bridgeport: Farmer Office Presses, 1879]). One advertisement on front paste-down with an illustration of the sewing machine invented by the Fair's president, Nathaniel Wheeling. Cook (*America's Charitable Cookbooks*) mentions two earlier Connecticut community cookbooks, also titled *Choice Receipts* (both from Hartford). Clean, in gilt-stamped red cloth. Hinges delicate. Near fine. Rare. [OCLC locates one copy; not in Brown, Cook, or Cagle]. \$750.00

9. [James Cowgill & Son (Firm: Dover, Del.)]. [Thomas Francis Dunn]. *Cowgill Cook Book: Choice Delaware Cookery. By Dover Ladies.* [Dover, Del.]: Thomas F. Dunn; [Printed at The Index Printery], July 1907. Octavo (21.25 x 14.5 cm.), 47, [i] pages. "Table of Contents" is actually an index. Title from cover. Printer from rear panel of wrappers.

Stated second edition (at the head of the title on the cover). A community cookbook issued, according to the publisher's preface, as a kind of salvage proposition, to preserve recipes collected by the Dover merchants James Cowgill & Son and published "about

1883” (as printed on the front panel of the wrappers). “I have endeavored to reproduce the recipes, and every one of them,” the author of the preface clarifies, “exactly as they appeared in the original. [...] I have also collected a few additional choice ones from the present residents of Dover, and have sufficient confidence in the experience and reputation of these contributors to justify the hope that they will stand the test of the most critical.” Two hundred recipes, then, some attributed if only by initial (Mrs. C., Mrs. D., and Mrs. R. winning the ribbons for generosity). Included among the entries: Orange Fritters, Apples à la Religieuse, Pickled Oysters, Pumpkin Custard, French Puffs, Clabber (sour milk) Muffins, Timber Wheels, Turbot à la Crema, Turtle Bean Soup, Rice Soup (with wine and walnut catsup), Sponge Ginger Cake, Blackberry Cordial. ~ Thomas Francis Dunn (d. 1919) was the publisher of the *Dover Index*, a weekly newspaper founded by his father that had competed successfully in Dover since 1887. Copies of the cookbook that caught his attention do not appear to have survived; if his estimate of the date of publication is held to be accurate, it would presumably have been compiled by the son in the firm’s name, Albert Cowgill (1829-1906) – as James Cowgill himself (1802-1879) had died four years before the proposed date. It is reasonable to guess that Dunn and Cowgill the younger were acquainted, and that the second edition of the *Cook Book* stood as a memorial to the man who had died only a year before its publication. ~ Interior bright and clean, with slight wear to the fore-edges. In publisher’s faded light green crêpe with deckle edges, titled in black; edges – almost yaps, extend over the text block and are worn as a result, otherwise very good. Scarce. [OCLC locates one copy (and no copies of “the original” cited in the publisher’s preface); neither book in Bitting, Cook, Brown, or Cagle]. \$300.00

*an early Italian American recipe collection*

10. [Julia Susan Lovejoy Cuniberti]. *Practical Italian Recipes for American Kitchens. Sold to Aid the Families of Italian Soldiers. [By Julia Lovejoy Cuniberti.]* Washington D.C.; Janesville, Wisconsin: Printed by Gazette Printing Co., 1917. Octavo-size booklet (25 x 15 cm.), 32 pages. Author from conclusion of Foreword (page 4). Place of publication and printer from *Catalogue of Copyright Entries* (new series, volume 15, part 1).

Evident FIRST EDITION. A charitable cookbook undertaken on behalf of Italian families after the harrowing retreat of the Italian army from the Julian Alps in 1917. In addition, one of the earliest cookbooks of any genre to introduce tenets of Italian cooking into American kitchens. With sixty recipes, presented in unusual detail with unusual care, emphasizing fruits and vegetables (“with a minimum of meats and sweets”). Included among the entries: Vegetable Chowder (Minestrone alla Milanese), Soup with Little Hats (Cappelletti all’uso di Romagna), Fried Celery (Sedano Fritto), Gnocchi of Farina (Gnocchi alla Romana), Spaghetti alla Napolitana, Ravioli with Meat (Ravioli alla Genovese), Codfish Stufato (Stufato di Baccalà), Mont Blanc (Monte Bianco, Dolce di

Castagne). There is North-American culinary history here, too. An early instance of the Italian variation on Persian eggplant was contributed by a chef from the Chicago restaurant Roma Pavilion: Baked Eggplant with Cheese (Tortino di Melanzana alla Parmigiana). “The housewives of the old world have much to teach us in thrift, especially in the kitchen. Italian cooking – not that of the large hotel or restaurant, but the *cucina casalinga* of the roadside hostelry and the home where the mother, or some deft handmaid, trained in the art from infancy, is priestess at the tiny charcoal stove – is at once so frugal and so delicious that we do well to study it with close attention.” Julia Susan Lovejoy (Mrs. Fernando) Cuniberti (1888-1987), originally from Janesville, Wisconsin, was the wife of a diplomat attached to the Italian embassy in Washington, D. C. She knew whereof she wrote, having spent a number of years in the region of her husband’s birth, Pavullo nel Frignano in the central province of Modena. Donations from the sale of the cookbook were channeled through the embassy to war relief agencies in Italy; some later printings amend the preface to clarify that funds were directed to help refugee children and orphanages. Printed on fine laid rag paper, with the watermark Alexandra. Stapled in green paper wrappers bearing a white label with red lettering; very light age toning. Near fine. Rare. [OCLC locates three copies of the first printing from late 1917 (and thirteen copies of subsequent printings issued over several months beginning February 1918); Bitting, page 110; Brown 4383; not in Cagle]. \$1200.00

*a Confederate household almanac with recipes,  
issued months before the fall of Vicksburg*

11. Clarke, H. C. [of Vicksburg, Miss., compiler]. *Clarke's Confederate Household Almanac: for the year 1863, being the third year of the independence of the Confederate States of America*. Vicksburg, Miss.: H.C. Clarke, Bookseller and Publisher, 1863. Booklet sewn in wrappers (19 x 11.5 cm.), 22, [1] pages. Pagination error; page 21 labeled "page 22".

The *Clarke's Confederate Household Almanac* contains the usual ephemerides, along with five pages of thirty-five culinary and household recipes, including Indian Slap-Jacks, Salting and Curing Meat, Corn Beer, Tanning, Curing Hams and Bacon, Confederate Dye – to Make a Beautiful Blue, To Make Loaf Rice Bread, Rice Griddle Cakes, and more. Also present is a month by month Gardener's Chronicle, and a page listing the administrations of the Confederate States of America, the governments of Georgia, Alabama, Mississippi, and Louisiana. This was the final version of this household almanac to be issued as a Confederate Imprint, as Vicksburg, Mississippi fell to the armies of Ulysses S. Grant on July 4th, 1863. ~ The Boston Athenaeum reports two variant copies of this 1863 edition; one with imprint: "H.C. Clarke, publisher, Vicksburg, Miss." which has [23] pages with page 23 misnumbered 21; and a second copy with

imprint "H.C. Clarke, Bookseller and Publisher, Vicksburg, Miss." which has 22 pages with page 21 misnumbered 22. This copy fits the latter description. Small burn mark to front edges of a few leaves, not affecting text; general edgewear; wrapper crease splitting and with some small chips. Still near very good. Scarce. [OCLC locates sixteen copies (and additional copies of the same work published Jackson, Miss., by J.B. Morey); Drake *Almanacs of the United States* 14282; not in O'Neal, *Early American Almanacs*]. \$1200.00

*a brief manuscript recipe collection, with an abolitionist connection*

12. [Manuscript recipe collection]. *Oxford Sausages... [and fourteen other numbered recipes a manuscript folio]*. [N.p. (U.S.)], 1843. Bi-fold, with manuscript recipes in blue ink (32 x 19 cm.), [4] pages.

A manuscript folio with fifteen numbered recipes, for culinary, agricultural, and domestic recommendations. A characteristically heterogeneous mix of recipes, starting with one for Oxford Sausage, followed by compression of wood to improve axe or hammer handles, for coloring walls, curing colic in horses, renewing decaying trees, making fireproof cement, growing asparagus, and selecting seeds. A few of the recipes supply sources: Daniel Wright; S.W. Farmer of June 16, 1843 (likely the Mississippi serial South-Western Farmer, which commenced publication in Raymond, Miss. in 1842), and perhaps most intriguingly two recipes (Fire-proof cement; Growing asparagus) from what is referred to as the N.A.S.S-d and the N.A.S. Standard (June 16, 1843) this most likely the National Anti-Slavery Standard, then under direction of Lydia Maria Child and David L. Child. Given Lydia Child's reputation for domestic sciences (cf. her *Frugal Housewife*) it seems little wonder that as with most papers of the period the Anti-Slavery Standard would fill out its columns with household hints. Light soil, crease lines from having been folded. \$750.00

*a rare pre-Civil War cookbook*

13. [An Eminent Physician, compiled by; Turner & Fisher, publisher]. *The New and Popular Cook Book: Containing an unrivalled [sic] collection of rare and valuable recipes; to which is added the Complete Family Doctor*. Philadelphia: Turner & Fisher, Publishers, no. 15 North Sixth Street, [circa 1843-49]. Octavo (19 x cm.), [33], 16-35, [50], [3], 4-33 pages. Printed in double columns; the last 33 pages with separate title, *The Family Physician*. Frontispiece woodcut and additional illustrations (mostly carving instructions) in the text. Original blue paper wrappers illustrated on front and rear panels. Medical glossary.

FIRST EDITION with this title and with these particular contents. A collection of culinary, household and medical recipes, from the Philadelphia firm of Turner & Fisher,

publishers of plays, almanacs, songsters, and illustrated juveniles. The firm was active at the stated address from 1843-49, thus the source of our publication date. Turner & Fisher produced a number of culinary titles, none credited to a single author or compiler, and the pagination leads us to believe that the pieces were, over time, mixed and matched with new titles. Original blue illustrated wrappers bound-in. Minor wear to the spine ends, two corners lightly bumped; occasional foxing. Bound in diamond-patterned half calf, with marbled paper covered boards. Title label, "Cook Book" on spine. An exceptional, near fine copy. Rare. [OCLC locates no copies, though one copy which does not identify the publisher has similar pagination (Old Sturbridge Village Research Library); not in Cagle or Lowenstein; but see Lowenstein 353 for comparison with the same publisher's *The Family Book of rare and valuable recipes*]. \$500.00

14. [Menu Idaho]. *Hotel Perrine Menu*. Twin Falls, Idaho: 1906. (17 x 16 cm.), [7] leaves.

Menu from the Hotel Perrine for a farewell banquet assembled for M.M. Murtaugh by "his many friends in Twin Falls, Idaho." Photographic image of Murtaugh as frontispiece. Booklet is organized into three sections, each tabbed separately: The Event, The Menu, The Autographs. The menu features dry martini cocktails, Oyster en Glasse, Sauterne wine, Lamp Chops ala Nelson, Apples Princess, White Seal, Milk Fed Chicken ala Flyland, Clear Havanas and more. Poetic sentiments offered by C.D. Thomas. Also included are brief quotes by Byron and Shakespeare. Murtaugh was a hydraulic and construction engineer in Twin Falls who worked for the Twin Falls Land and Water Company. The Hotel Perrine was a landmark of Twin Falls (three-time presidential candidate William Jennings Bryan spoke in front of the establishment in 1907); the building was demolished in 1968. In slightly creased heather gray wrappers tied with a ribbon. Minor water stain to frontispiece page, otherwise very good. Sadly, the autograph section remains unused. \$150.00

*a series of four unrecorded die-cut, single-subject cookbooks*

15. [Die-cuts]. *A Baker's Dozen Apple Recipes, comprising thirteen ways of cooking apples [with]; A Baker's Dozen Cake Recipes, comprising thirteen economical ways of making cake [with]; A Baker's Dozen Orange recipes, comprising thirteen delicious ways of cooking oranges [with]; A Baker's Dozen Christmas Recipes, comprising thirteen appropriate recipes for the Christmas season*. Philadelphia: George W. Jacobs, 1911. Four volumes, die-cut booklets, stapled in chromolithographed wrappers, each [13] pages.

Evident FIRST EDITIONS. Four novelty single-subject cookbooks, each a die-cut, and not explicitly promoting any product. Each in a die-cut image of the food it features: apple, cake, orange, and Christmas pudding. All four fine in original stapled wrappers. Rare. Unrecorded. [OCLC locates no copies of any "Baker's Dozen" titles]. \$500.00

*how did America's ruling class live during the Great War?  
not in the trenches but in their cups*

16. [Manuscript Chef's Menus]; Tuxedo Club, (Tuxedo Park, N.Y.). *Tuxedo Park, November 5, 1915. [title from header]. [Tuxedo Park, N.Y.: November 15, 1915 – January 27, 1917.* Manuscript menus in a lined notebook (21 x 17 cm.), [110] pages. Menus, one per page, throughout in a neat hand.

A chef's collection of daily menus for meals at the Tuxedo Club, the private clubhouse and dining room for the community of the Tuxedo Park Association (now the village of Tuxedo Park). The Club, like many of the original buildings for the Association was built by the influential architect Bruce Price (father of Emily Post), and it was in the original Tuxedo Club (1886-1927), that the meals described in this manuscript took place. The Great War seems not to have hindered filling the larder and pantries of the Club, as the menus describe quite lavish meals for as many one hundred fifty covers. The offerings included Romanoff or Ostrakhan caviar, Cape Cod or Smith Island Oysters, roasts and grilled meats, and more, often presented in five to seven courses. Some of the meals indicate special guests, and names include C. Vanderbilt, Mrs. Alexander, Ms. Goellel, Mrs. Burben, Mr. M.G. Perry, and M. Briffeh. A few blanks at rear contain later child's scribbles; some age toning and light staining to pages. Evidently lacking original wrapper. But sound, and otherwise whole. Good. \$500.00

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

17. Child, Julia. *Autograph Letter Signed ("Julia Child"), to Mr. Fairbanks.* Paris: 16 May [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 of 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 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. \$3500.00

18. Tuck, John. *The Private Brewer's Guide to the art of brewing ale and porter: particularly adapted to the use of the families of the nobility, gentry, farmers, and private brewers, with complete instructions for country victuallers who brew at home. Also, an account of drugs, tables of duties, laws of excise, the art of sweetening casks, instructions for making up spirits, purchasing wines, &c. On a plain and entire new plan.* London: Printed for W. Simpkin and R. Marshall, Stationers' Hall Court, Ludgate Street, (Plummer and Brewis, Printers, Love-Lane, Eastcheap), 1822.

Second Edition. Published the same year as the first edition. The author was a Brewer in Croydon. Includes instruction for "Country Victuallers Who Brew at Home." Edition statement at head of second preface. Includes a list of brewers who approved the work. Some age-toning, light soil at edges; spotting to endpapers. Minor ink marginalia. Untrimmed, in printer's binding with dark blue-green sugar paper, over quarter black cloth; early cloth repair to spine. Still sound and attractive. Scarce. [OCLC records twelve copies of this second issue (and just two of the first); Noling, page 412]. \$1200.00

"As to rules for fancy cocktails there is no end..."

19. [Livermore & Knight Co.]. *Cocktails: How to Make Them.* Providence, RI: Livermore & Knight Co., 1898. Oblong duodecimo (8.5 x 12 cm.), 39 pages. Printed throughout in red and black.

FIRST EDITION. This small cocktail recipe book appears to be the first dedicated solely to cocktails, leaving other mixed drinks aside. The anonymous author defines a cocktail as "an appetizer or stomach stimulant [that] differs from other drinks in that it is supposed to contain bitters." Many of the recipes seem to have been lifted from Kappeler's *American Drinks*. Handsomely printed, with decorated endpapers, and a

wallet-style, gilt-titled full red morocco binding. Rubbed, and with some loss to leather at edges. Rare. [OCLC locates just one copy of the first edition (Harvard), and one copy of the 1914 second edition; not in Noling, *Beverage Literature*]. \$750.00

*a milestone in the transition from the hearth to the stove*

20. [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 Iean Theodore dé 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]. \$5000.00

*"La goutte se meurt!"*

21. 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]. \$250.00

*"The first English book to include a whole chapter on ices and ice creams"*

22. Borella, Mr. *The Court and Country Confectioner: or, the House-Keeper's Guide; To a more speedy, plain, and familiar method of understanding the whole art of confectionary, pastry, distilling, and the making of fine flavoured English wines from all kinds of fruits, herbs, and flowers; comprehending near five hundred easy and practical receipts, never before made known. Particularly, Preserving. Candying. Icing. Transparent Marmalade. Orange. Pine-Apple. Pistachio, and other Rich Creams. Caramel. Pastils. Bomboons. Syrups. Puff, Spun, and Fruit-Pastes. Light-Biscuits. Puffs. Rich Seed-Cakes. Custards. Syllabubs. Flummeries. Trifles, Whips, Fruits, and other Jellies. - Pickles, &c. Also New and easy directions for clarifying the different degrees of sugar, together with several bills of fare of deserts for private gentlemen's families, A new edition. To which is added, a dissertation on the different species of fruits, and the art of distilling simple waters, cordials, perfumed oils, and essences. By Mr. Borella.* London: Printed for G. Riley, at his Circulating Library, Curson-Street, May-Fair; J. Bell, in the Strand; J. Wheble, Pater noster-row; and C. Etherington, at York, 1772. Octavo, [2], ii, 3, [1], xxiii, [1], 271, [1], 46 pages. 'On distilling in general' has separate pagination.

Third edition. It was not until the publication of this new edition that the "Ingenious Foreigner" responsible for the 1770 and 1771 editions revealed himself as "Mr. Borella, now head confectioner to the Spanish Ambassador in England." "The first English book to include a whole chapter on ices and ice creams." (Quinzio. *Of Sugar & Snow: A History of Ice Cream Making*). A few early, small ink annotations or corrections to text; some age-toning throughout. Nicely rebound in half-calf, marbled boards with five raised bands, gilt-titled and ruled spine. Very good. All three editions are rare. [ESTC records seven copies of the first (1770), just one of the second edition (1771), and six of

this edition; Bitting, page 49-50; Cagle, 572 (1770 edition); Maclean, pages 10-11; Oxford, page 102; Simon, 227]. \$1800.00

*with a detailed recipe for Pepperpot*

23. [Manuscript recipe scrapbook]. *Scrapbook containing individual recipes in French and English*. England, France: [circa 1840-1910]. Quarto-sized scrapbook (28.5 x 23 cm.), with twenty-three individual recipe sheets pasted-in. Texts in English and French.

An odd collection of loose recipes on individual sheets. We've been unable to make sense of the particular selection, which includes a number of duplicate recipes, for rather unusual dishes, appearing side by side. Three of the recipes are on printed stationery. Recipes include: [illeg.] Glace, Pouding au Chocolat, Sauce au Chocolat, Compote of Chestnuts, Pudding au chocolat, Sauce au chocolat, Dutch sauce, Dutch Sauce, Tartar sauce, Potatoe Salad, Poulet a la Davidoff, Salad au legumes, Sole au gratin, To drip Westphalia hams, To drip Westphalia hams, "Take 3 or 4 small onions", Gateau aux ?? feuilles, Recipe for Pepper Pot, veal [illeg.], The Beef steak pudding of the late J\*\*\* Curtis (on the stationery of Lillinstone Dayrell, Buckingham), "Boil eight eggs hard", Potato au riz salmon, Punche a la Romaine, Lemonade, Bucknell cake, Receipt for Salsify, and Recipe for making tatlers. The recipes are in good condition. The scrap book is lacking leaves at the rear; hinges cracked. Leaves generally age-toned, and brittle with edge chipping. Some leaves detached. Bound in full brown cloth, gilt-titled and decorated in black. Worn at spine. Good only. \$250.00

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