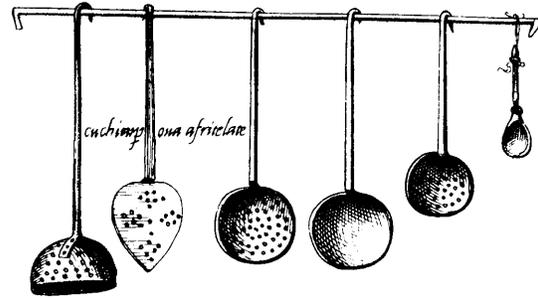


Rabelais Inc.

Fine Books on Food & Drink

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A list for the 2019 California International Antiquarian Book Fair *February 8-10, Oakland Marriot City Center*

Seventy-five items for the annual ABAA California Fair, where you will find us in booth 505, alongside Gabe Boyers of Schubertiade Music & Arts Ltd. Seventy-four are printed or manuscript, food- or drink-related items, newly catalogued or – in a few cases – from inventory. The seventy-fifth item is an exceptional example of a type of book that I used to sell, and while I always bring a few items representing the arts and ideas, this one has earned a place at the head of the list.

Rabelais Inc. buys and sells printed and manuscript materials in all fields related to food and drink, and works with clients to source rare books and develop private collections. We also appraise books and archives in these and other fields, and offer institutional placement services for significant archives and collections. If you seek cookbooks for collecting or research, or if you have need of any of our services, or if you just want to chat about historical cookbooks, please contact us.

Hope to see you at the fair!
Don Lindgren

Something different to start

- Those of you who know me, know I like to bring a few items to each show that reflect my bookselling life before I turned to food and drink, when I was working with books on art, design, photography, and architecture, particularly in the historical avant-gardes. It allows me to reconnect with a few customers from “the old days”. This time, I have something lovely enough to top the list.

the final two issues of Camera Work, from the collection of James Johnson Sweeney

1. *Camera Work. Numbers 48 & 49/50.* Edited by Alfred Stieglitz. New York: 1916 & 1917.

The final two issues of Alfred Stieglitz’ monumental photographic periodical, *Camera Work*, including, in number 48, the earliest appearance in print of the work of Paul Strand, and in number 58, an issue entirely dedicated to the work of Strand. Amongst the most sought-after issues of *Camera Work*. Only five hundred copies of each of these last issues were printed. "The work of

Paul Strand was the first photography to excite Stieglitz in a long time. He saw Strand as practicing a truly photographic version of the kind of forceful representation he found in painters like Picasso and Matisse, and he presented Strand's work as a clean break, even changing the time-tested production methods of *Camera Work*, Strand's photogravures were printed on thicker paper and with different inks." [Roth 101, pages 42-43]. \$60,000.

- *No. 48*. Edited by Alfred Stieglitz. New York: October 1916. Small folio (32 x 23 cm.), 70, [12] pages. Advertisements. Original printed, stiff grey wrappers. Complete with nine original photogravures, including six after works by Paul Strand and one each after photographs by Frank Eugene, Arthur Allen Lewis, and Francis Bruguiere, as well as six halftones by Alfred Stieglitz of installations at 291. Photographs: one by Frank Eugene; six by Paul Strand; one by Arthur Allen Lewis; one by Francis Bruguiere; six by Alfred Stieglitz, exhibitions at 291: Negro Art (November 1914), German and Viennese Photographers (March 1906), Detail, Picasso, Braque (January 1915), Nadelmanau, room 1 (December 1915), Nadelman, room 2 (December 1915). Texts: 291 exhibitions 1914–16; Marius de Zayas, "Modern Art in Connection with Negro Art"; A. E. Meyer on Marion H. Becker and Katharine Rhoades; Elie Nadelman on his shows; Abraham Walkowitz on his shows; Marsden Hartley on his shows; C. Duncan and Evelyn Sayer on "Georgia O'Keeffe, C. Duncan and René Lafferty-"; New York critics reprints; announcing "291 , a new publication"; reprint from 291, July—August 1915 of Marius de Zayas piece; unsigned, "291 and the Modern Gallery "; Marsden Hartley, "Epitaph for A. S."
- *No. 49/50*. Edited by Alfred Stieglitz. New York, June 1917. Small folio (32 x 23 cm.). Advertisements. Original printed grey wrappers. Complete with eleven original photogravures, all after work by Paul Strand. Photographs: eleven by Paul Strand, including The White Fence, Abstraction Porch Shadows, and Abstraction Bowls. Texts: Paul Strand, "Photography"; W. Murrell Fisher on O'Keeffe drawings and paintings; Charles Caffin on 1916–17 Season shows at 291; Stanton MacDonald Wright, Foreword to his show; extract from letter from Frank Eugene; miscellaneous others.

Both issues complete, and in remarkable condition. The plates are clean and not foxed, with no creasing. The text blocks are clean, bright, and sound, largely unopened. A bit of offsetting from plates to facing pages (more pronounced in no. 49/50), but not affecting plates themselves. Wrappers are clean, with hinges unspilt, spine uncreased and with no darkening. Some light wear to wrapper edges. Overall both issues near fine, and extremely scarce thus.

Provenance: from the collection of James John Sweeney, dynamic Curator of Painting and Sculpture at MOMA, second Director of the Guggenheim Museum, and Director of the Museum of Fine Arts Houston.

California

- Please note that in addition to these California-related items, we will be exhibiting a number of books from our recently released catalogue, *UnXld: American Cookbooks of Community & Place, vol. 1*, which features community cookbooks from California and other states. The full UnXld catalogue can be found on our website.

a Sacramento Delta steamship menu

2. [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.

3. [Manuscript – winemaker’s notes]; Reveyron, J.B. *Manuscript Notebook of a San Francisco Cellarman*. [San Francisco: 1892-1901]. Duodecimo, about 50 pages. Manuscript in pencil and ink.

Small, blank account book for a dry goods store, repurposed as a cellar book for a J. B. Reveyron, who is identified by Crocker-Langley's *San Francisco Business Directory* (1899), as a "cellarman" located at 135 Perry Street in San Francisco. The book, written in both French and English, records personal expenses, amounts of wine and spirits moving in and out of inventory, formula for blended and compounded wines, and notes on comparing Fahrenheit, Centigrade and Reaumur temperatures. Rixford's *The Wine Press and the Cellar* provides some good background on some of the issues being addressed by Reveyron, specifically the sugar and tartaric acid levels of some of the wines. Some of the accounts are recorded in a shorthand or code, listing expenditures and income for each month. Others not in code list expenses for "one gl. port", "shave & haircut", "Examiner one month", and "amusement". At the foot of the page for July 1893, Reveynor notes that Rouget de Lisle's *Manuel du Fabricant Des Boissons Gazeuses* as a source for information on clarification of wines. At the end of 1894, the author writes that he has "*commencé a travailler a Minturn* (S.V.V. & Co) on the 15th of September 1894", and his final entry in the accounts is "Minturn was likely Charles Minturn, owner of the Contra Costa Steam Navigation Company, one of the dominant ferry operators on the bay. What looks like shipments received including one from "B. Dreyfus Cellar" and another with a Napa Zinfandel are interspersed with formula for blended wines, and the notebook finishes with a recipe for *eau de vie*. The first two leaves have been excised, and the front stamped calf board is detached, otherwise good or better. \$1200.

4. [Trade catalogue – Ice-making]; Oakland Iron Works. *Descriptive catalogue: Oakland Iron Works, builders of ice making and refrigerating machinery*. Oakland, Cal.: Oakland Iron Works, 1898. Octavo (18 x 11 cm.), 3-94 pages. Illustrated. Advertisements. Cover title: *Ice-making and refrigerating machinery*.

Trade catalogue for this Northern California iron work company, describing compressors and steam engines involved in ice-making and refrigeration, but also valves, coils, the track hanging systems and scales for abattoirs, butchers, and meat packing plants. Also covers refrigeration for the brewing industry. Thoroughly illustrated, with images of equipment in use. One image shows inmates at Folsom Prison making sheets of plate ice; another shows two men displaying a ten foot long piece of plate ice with a very large salmon frozen inside. Some internal light soil; pulling at front hinge. In limp green cloth, gilt-titled to front panel. Near very

good. Scarce. [OCLC locates one copy (California State Library); Romaine, page 308 (indicating an earlier work from 1893, with different title and pagination)]. \$250.

5. [Ghirardelli Chocolate Company]; Bock, Frank (compiler). *Dainty Dessert Dishes. Prepared expressly for the D. Ghirardelli Co. by Frank Bock, Pastry Chef, Palace Hotel, San Francisco, Cal.* San Francisco: Ghirardelli Chocolate Company, [circa 1900]. Stapled booklet (15 x 12.5 cm.), [16] pages. Illustrated, and printed in halftone throughout, in black, red, and gray.

FIRST EDITION. A collection of recipes for chocolate ice cream, cookies, puddings, jumbles, kisses, and more. "Chocolate Bretzles" and "Chocolate Africans" are among the more interesting inclusions. Publisher's stapled, illustrated and blind-embossed wrappers, with some light edgewear. Otherwise fine. Scarce. [OCLC locates five copies]. \$150.

issued the year Warren G. Harding died in the bathtub of the hotel

6. Reiter, Victor. *Palace Hotel Waiters' Guide. Arranged for the Use and Instruction of Waiters.* [San Francisco, California: the author, 1923]. Booklet, stapled in wrappers (17 x 10 cm.), 32 pages.

Evident FIRST & ONLY EDITION. A short, but very detailed guide to service throughout the hotel, including rules for room service, banquets, general catering, times for cooking cuts of meat (not provided as cooking instruction but for the proper timing of the meal). "Particular stress has been placed where errors are most frequent." The Palace Hotel (also called the "new Palace Hotel") still stands at the corner of Market and New Montgomery Street in downtown San Francisco. It was built in 1909, following destruction of the original Palace Hotel by fire following the earthquake of 1906. The original, built in 1875, was at the time of its construction, the largest hotel in the United States. The great bartender, William "Cocktail" Boothby was a fixture in the hotel's Palm Court lounge. The hotel was site of a number of important political moments, perhaps most notable the death of President Warren G. Harding, in a bathtub in room 8064, an event that occurred the same year this booklet was issued, though there appear to be no rules present that might cover such a situation. Text age-toned; printed wrappers neatly separated from text at staples. Near very good. [OCLC records no copies]. \$120.

a celebrity cookbook from the famous Monterey hotel

7. Steinbeck, John; Robinson Jeffers, Zane Grey, H.L. Mencken, Edgar Rice Burroughs, Walt Disney, Gertrude Stein, William Beebe, Sherwood Anderson, Sinclair Lewis, Rube Goldberg, et al. (Herbert Cerwin, ed). *Famous Recipes by Famous People. Illustrated by Paul Whitman.* Del Monte, CA: Hotel Del Monte, 1936. Square octavo, 43 pages, on cream and green laid papers.

FIRST EDITION of this entertaining compilation, with sometimes surprising entries by a host of luminaries and Whitman's full-page cartoons. A compilation of celebrity recipes attributed to the famous including Gertrude Stein, John Steinbeck, Walt Disney, J. Edgar Hoover, Rube Goldberg, and many others. Includes a section of recipes of well-known chefs of the day, with a bias toward California Hotels, and the west in general, as well as a short section of recipes from the Hotel Del Monte itself. A near fine copy, in publisher's illustrated wrappers, with only a touch of spotting. Scarce. \$350.

8. [California – Zack, Mrs. Eva. *A True Cook Book. Menus, recipes, food combinations. Price \$1.25.* [Los Angeles, Calif.: the author], 1935. Booklet in stapled wrappers (20 x 13 cm.), 44 pages. Index.

FIRST & ONLY EDITION. A self-published cookbook focused on nutrition, to build "Health, Strength, and Beauty" (from the title page verso). The author, born in Russia in the 1890s, was living in Los Angeles at the time of this publication, but we have been otherwise unable to find information on her. The text begins

with a set of menus; a short section on Food Combinations completes the book. Some light soil and age-toning. In publisher's black-printed tan wrappers, with some soiling and an abrasion to the wrappers. Otherwise very good. [OCLC records one copy (California State Library)]. \$35.

a very early print appearance of Alice Waters

9. [Counterculture cooking – poetry]; Waters, Alice; Therese Shere (cover design); J.M. Campbell (illustrator). *Eight Berkeley Poets. Cover by Therese Shere. Calligraphy by Alice Waters. Drawings by J.M. Campbell.* Berkeley: Free University of Berkeley, [circa 1965-72]. Stapled booklet (21 x 13.5 cm.), [48] pages. Illustrated.

A small collection of works by poets of Berkeley, California, published by the Free University of Berkeley. The calligraphy by Alice Walters is likely her first appearance in print. Therese Shere, the cover artist, was the young daughter of Lydia Shere, later pastry chef at Chez Panisse. Drawings by J.M. Campbell. Two small ownership inscriptions to first leaves, otherwise fine. With an ALS of an unidentified correspondent laid-in, returning the book, and refusing to approach Waters for a signature, as he wishes “to retain my poor opinion of A.W., unsullied or untampered by any sense of gratitude – for a small favor – for someone else.” \$150.

American Cookery (beyond California)

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

10. 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.

a brief manuscript recipe collection, with an abolitionist connection

11. [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.

a rare pre-Civil War cookbook

12. [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.

13. [Almanac – household/culinary]; Egelmann, Charles F. [(i.e. Charles Frederick Egelmann); J.W. Bond & Co., Publisher]. *Farmer's Almanac, and Housekeeper's Receipt Book. For 1851*. Baltimore: Published by J.W. Bond & Co., No. 44 Baltimore Street, 1850. Octavo-sized booklet, sewn on cord (20 x 17 cm.), [36] pages including wrappers. Illustrated with woodcuts. Each month has a vignette, and there are an additional six larger woodcuts in the text. Title and publication information from cover. Author from note on page [2], a note by the calculator, "Charles F. Egelmann".

FIRST EDITION of this early American culinary almanac, just the second listed in David O'Neal's catalogue of the Phelps collection. With eighty-one culinary, household, and medicinal recipes. Included are remarks on poultry raising, the common duck, the "betting dandy", dairy management, fast driving (of horses), capture of a robber, a duel between two African-Americans, another duel between two Native Americans, and the mode of burying lawyers in olden times. A few pages dog eared; some light soiling and fly specking to printed wrappers, backed in green paper. With the blind stamp of the Western Reserve Historical Society to the front panel of wrapper. Still, very good. Scarce. [OCLC records one copy (AAS); O'Neal's *Early American Almanacs* records a similar copy with the Philadelphia imprint of King & Baird; not in Drake or Lowenstein]. \$180.

14. [Almanac – Centaur Company (New York, NY)]. *Great combination! Atlas, Almanac and Receipt Book. 1884, 1885*. New York: Published by the Centaur Co., 182 Fulton Street, opposite St. Pauls Churchyard, 1883. Stapled in wrappers (20.5 x 15 cm.), 31, [1] pages. Illustrated, maps. Title and publication information from wrapper.

A "great combination" almanac with ephemerides, maps and culinary recipes, all for the New York patent medicine firm Centaur, makers of Castoria and Centaur Linament. Includes both culinary and medicinal

recipes, and short stories and vignettes. In publisher's red, black and yellow decorated wrappers, illustrated with an image of "The Diver", which adorns many of the Centaur publications. [OCLC records ten copies; not in O'Neal]. \$100.

15. [Product cookbook]; Hutchins, H. *Hutchins' Receipt Book: Containing valuable and choice receipts, many of which were never before published : Highly interesting to every one, and should be in every family : To which is added important information concerning cephalalgia or headache, a remedy to this terrible disease, and finally a cure: Stillman Wood, – Barre, Vt. where may be found Hutchins' headache & cathartic pills, fine toilet soaps, drugs, medicines, perfumery, chemicals, brushes, combs, fancy articles, &c. Pure wines and liquors.*[Springfield, Mass.]: Samuel Bowles & Company, printers, Springfield, Mass., 1867. Booklet in cord-sewn wrappers (18.5 x 11 cm.), [1], 2-9, 12-14, 11, 16-24, [2] pages. Illustrated. Title and publication data from wrapper. Local distributor information pasted down to front wrapper, "Sold by C.W. Hinsdale, 305 Warren Street, Hudson, N.Y." At head of wrapper title, "Price, ten cents". Publication date from prefatory note, page [1] signed, "H. Hutchins. Springfield, Mass., May, 1867".

Promotional literature for proprietary remedies manufactured by H. Hutchins. Foxing throughout, and some leaves dog-eared. In publisher's black-titled pale blue wrappers with paste-down label noted above. Rear wrapper panel contains an illustration of a headache sufferer and a doctor. Near very good. Scarce. [OCLC records three copies matching this publisher's information, and an additional two copies indicated as 1858 (this may be in error, as the copy we hold has a copyright date of 1858, but a prefatory note signed and dated "1867"; not in Lowenstein]. \$150.

16. [Trade catalogue – butter; Ferguson Manufacturing Co, (Burlington, Vt.)]. *Cream Raising and Butter Making. An explanation of the process of cream raising by the cold, dry air method, as employed in the Ferguson Bureau Creamery; also the concussion method of churning, whereby the butter is obtained in granular form, and is wholly freed from butter milk, by the use of the Ferguson Concussion Churn, and Improved Butter Worker.* Burlington, Vt.: The Ferguson Manufacturing Co., [circa 1881]. Cord-sewn booklet (17.5 x 13 cm.), [14] pages (including. Illustrated. Date from various testimonials.

Trade catalogue, advertising the bureau creamery, with testimonials, price lists, and more. An advertisement for the Automatic Milk Faucet, also sold by Ferguson, and for Wells, Richardson and Co., Perfected Butter Color. Very light edge wear, otherwise fine. [OCLC locates no copies]. \$90.

an early nutritional argument for a vegetarian diet

17. [O'Leary, A]. *Ingesta: Eating and Drinking as an Art, instead of a mere animal indulgence.* By A. O'Leary, Lecturer in Hygiene, &c. Boston, Mass.: [the author], 1886. Small octavo (17.5 x 12.5 cm.), 128 pages.

FIRST EDITION. An argument for a vegetarian diet from a nutritional point of view. Some light foxing to first few leaves; in blind- and gilt-stamped dark brown cloth, titled on front board. Light rubbing and a faint tide line to cloth, otherwise very good. Scarce. [OCLC locates just one copy (UC Davis)]. \$350.

18. Owen, Mrs. De Witt C.; [Ella "Nellie" Upton Leighton] (compiled by). *Beef, Veal and Leftovers. First of a series on meats.* [Cover title: *Meats. Beef, Veal and Leftovers*]. Dixon, Illinois: Privately Printed at the Star Job Rooms, [circa 1900]. Cord-bound booklet (15.5 x 12 cm.), 16 pages.

FIRST EDITION. Another in the series of charming self-published cookbooks produced under the name "Mrs. De Witt C. Owen". The author, Ella "Nellie" Upton Leighton, was born in Steuben, Maine, and adopted into the Leighton family. Her husband, Dewitt Clinton Owen was a newspaperman, owner of Dixon

Illinois' *Tri-Weekly Star*, whose thrice a week publication schedule was a considered a significant novelty in its day (as per the lead story in *Newspaperdom*, vol. viii no. 4 (New York, 1899). The cookbook is part of the *Ripley's Series of Ten-cent Booklets*, for which Owen self-published at least seven titles, and served as publisher and distributor. The significance of the series name "Ripley" remains a mystery. Some light soiling to text; in publisher's black and green-printed pale green wrappers; some creasing and very slight fading to wrapper edges. Very good. Scarce. [OCLC records just one copy (Denver)]. \$120.

19. Owen, Mrs. De Witt C.; [Ella "Nellie" Upton Leighton] (compiled by). *Soups, Number Seven of the Ripley Series of Cook Books. Containing about three dozen Tested Recipes for making Soups and Chowders*. Dixon, Illinois: Privately Printed at the Star Job Rooms, [circa 1900]. Cord-bound booklet (15 x 12 cm.), 16 pages.

FIRST EDITION. Some light foxing, otherwise very good, in publisher's black, silver, and blue-printed grey-blue wrappers; very slight fading to edges of wrappers. Very good or better. Scarce. [OCLC records just two copies (Denver & Michigan)]. \$120.

20. [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.

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

21. [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.

22. Wadhams, Caroline Reed. *Simple Directions for the Cook. With introduction by Maurice A. Bigelow, Ph.D. Director of the School of Practical Arts, Teacher's College, Columbia University*. New York, London & Bombay: Longmans, Green and Co., 1917. Small octavo, 84 pages. Color frontispiece.

FIRST EDITION. The author penned five of these guides for household servants in the "Simple Directions" series, including works for the Waitress, Chambermaid, Butler, Laundress, and Child's Nurse. Although a number of basic recipes are included, as well as recommendations of books in which one might find additional suitable recipes, the book is intended to teach the care of the kitchen and pantry, the stove and the kitchen's equipment. Age-toning to top of text-block, otherwise fine in publisher's decorated blue cloth. Lacking the color illustrated dust jacket. Scarce in the marketplace. With the ownership inscription of "Mrs. Arthur Pew of Springbrook Farm, Bryn Mawr, PA, April 12th, 1930". \$200.

23. Pennell, Elizabeth Robins. *A Guide for the Greedy by a Greedy Woman, being a new and revised edition of The Feasts of Autolykus*. Philadelphia: J.B. Lippincott Company, [1923]. Octavo (19 x 13 cm.), xxxii, 179, [1] pages.

Third edition, revised and enlarged, and now with the new title *A Guide for the Greedy*; therefore first edition with this title. The original did include the subtitle, *Diary of a Greedy Woman*, so the theme had been established. Interestingly, the book was issued in between these with yet another title, *The Delights of Delicate Eating*. It would be interesting to have listened in at the editorial meeting that led to these title changes. The author, an American writer who spent much of her adult life in London with her husband, the artist Joseph Pennell, has been described as "an adventurous, accomplished, self-assured, well-known columnist, biographer, cookbook collector, and art critic" who "paved the way for food writers such as Elizabeth David, M. F. K. Fisher, and Jane Grigson," (Jacqueline Block Williams, in the introduction to *The Delights of Delicate Eating*). She was perhaps one of the most visible cookbook collectors in history, as she frequently wrote of her collection in her column in the *Pall Mall Gazette*, which formed the basis of this work. The new introduction to this edition speaks of her collection, of its uses, the loss of many volumes during the First World War, and the donation of the remainder to the Library of Congress. Some age-toning to text block, a bit of discoloration to endpapers. In publisher's gold printed gray-green cloth. In the scarce dust jacket, with some wear to corners, and a bit of light foxing and soiling. Still, about very good. Scarce in dust jacket. \$150.

"Cheese is a Nerve Food Unsurpassed"

24. [Trade catalogue – Roethlisberger & Co. Inc. (New York)]. *When We Came to Town, Seventy-five Years Ago, 1856 – 1931 [cover title]*. [New York: Roethlisberger & Co. Inc., 1930]. Stapled booklet (15 x 9 cm.), 40 pages. Illustrated.

Trade catalogue of the New York-based importer of foreign cheeses, including Emmental, Sap Sago (Roquefort), Camembert, Pont Leveque, La Trappe, Edam, Gouda, Stilton, English Cheddar, Cheshire, Gjetost, Jadarost, Pecorino Romano, and others. In publisher's stapled, color-printed wrappers; near fine. Unrecorded. [OCLC locates no copies]. \$90.

the memoir of a dining-car steward

25. [Railroad food service]; Kachel, Edwin. *Quarter of a Century with the Traveling Public and What it Taught Me, by Edwin Kachel. Price one dollar*. [Seattle: Progressive Printing Co.], 1937. Octavo (20 x 14.5 cm.), [10], 113 pages. Illustrated with a portrait of the author.

FIRST & ONLY EDITION. A memoir of a railroad steward, having served in dining-car service on the Portland to Seattle run since 1911. In part a guide to 'Humanized Hospitality' on the railroads, and in part profiles of some of the celebrities the author served. Green-titled wrappers, backed in brown cloth; small stain to front panel, otherwise near fine. Inscribed at length in green ink by the author on the free front endpaper, and dated 1953. [OCLC locates nine copies]. \$150.

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

26. 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.

enough variety for a lifetime of omelette making

27. Chamberlain, Narcissa. *The Omelette Book. Drawings by Hilary Knight*. New York: Alfred A. Knopf, 1956. Octavo (21.5 x 14.5 cm.), 175, [1] pages.

FIRST EDITION. A classic of egg cooking from one half of one of the most famous couples in American culinary letters. Narcissa was an American in France with her husband, the artist, photographer and gastronome, Samuel Chamberlain. "This book includes omelettes for every season of the year, for any meal of the day from breakfast to late-evening snacks, for any course from entrée to dessert, many a meatless omelette for Lent. It includes omelettes of many nationalities, French, Spanish, Italian, Chinese, and Russian... The recipes are conveniently grouped under headings resembling the courses of a meal: seafood, poultry, meat, vegetables, and desserts. All are preceded by descriptions and clear instructions for the making of the basic omelettes apart from fillings. The recipes are conveniently self-indexed in alphabetical order within each chapter" (extracted from the jacket copy). Text block slightly darkened at edges, otherwise fine. Some light age toning to dust jacket and a bit of edgewear. Overall near fine in a very good plus dust jacket. Review copy, with slip dated February 20 1956 laid-in. \$350.

"the world's only Kosher comic book"

28. Leibel Estrin (writer); Dovid Sears (artist). *The Adventures of Mendy and the Golem. No. 13, [Volume 3, Issue 1]. The Terrorists have a Grape Jelly Whammer Jammer*. New York, NY: Mendy Enterprises, 1983.

Single issue of this comic book (26 x 17 cm.), 32 pages. Minor food contents, except for the use of grape jelly as a weapon, and the claim to be "the world's only Kosher comic book". Some very light wear; generally very good or better. \$35.

an association copy of note

29. Mickler, Ernest Matthew; [Jonathan Williams]. *White Trash Cooking*. Highlands, NC: The Jargon Society, 1986. Issued as Jargon 101. Large spiral-bound octavo (23.5 x 19 cm.), 134, [6] pages. Blank pages at rear for additional recipes.

FIRST EDITION. A cookbook often seen as satirical, but which is in fact a genuinely appreciative work of culinary Americana. One of the more unusual titles in Jargon's run and its only bestseller. Publisher Jonathan Williams, reveals how one might "explain what these recipes and snapshots were all about to some *grand maitre* like Paul Bocuse, you'd say: 'listen here, buddy, this be the vittels of white, Southern, rural peasants (excepts we call them folks, not peasants). Hit'll eat! Besides, you've already met the dark cousin, Soul Food.'" (publisher's statement, inside panel of front board). Fine in publisher's photographically illustrated stiff boards, in a double Wire-O binding. Inscribed by Mickler in the year of publication, "To Dean, Ernest Matthew Mickler, 3.7.86." and additionally signed by publisher Jonathan Williams. Also laid-in is a two-page obituary for Mickler by Williams signed by him, "JW for SDW". The obituary is top-stapled and folded once. With an introduction by the publisher and inscribed to his life-long friend, Stanley Dean Willis. Willis attended St. Albans High School with Williams and was his best friend there. The obituary here included was eventually published in Williams' book BLACKBIRD DUST. A warm and intimate association for one of Jargon's best-known titles. [Jaffe B52]. \$750.

Bourdain's first book, inscribed to Adam "Real-Last-Name-Unknown"

30. Bourdain, Anthony. *Bone in the Throat*. New York: Villard Books, 1995. Octavo, 290, [1] pages. Cover title: *Bone in the Throat, A novel of death and digestion*.

First edition, second printing. The first book from Anthony Bourdain, chef, author, television host, celebrity defender of the working kitchen staff. This novel appeared five years before *Kitchen Confidential*, the author's breakthrough nonfiction portrait of the workings of the New York City restaurant world. *Bone in the Throat* was published toward the beginning of Bourdain's time as *chef de cuisine* at Les Halles and sixteen years into his checkered career in various New York City restaurant kitchens; it arrives almost ten years after his first short works of fiction – offered as a “novel in progress” titled *Chef's Night Out* – were published in *ZAT* magazine (1984 ff.). Those early pieces were alliteratively subtitled, “haute cuisine, hard drugs, and homicide” and in them Bourdain was already developing the themes that appeared in *Bone in the Throat* and later in *Kitchen Confidential*. Upon Bourdain's recent tragic death, critic Jonathan Gold remarked that he, “slashed through the walls separating working-class cooks from their soft, well-fed customers, and for perhaps the first time since George Orwell's *Down and Out in Paris and London*, [he] elevated the rough humanity of the kitchen above the soft pleasures of the table.” ~ Fine, in near fine dust jacket, with rear flap with small crease. Laid-in is an invitation to the launch party for the book at WXOU (the West Village bar aka Radio Bar across Hudson Street from the White Horse Tavern). Inscribed by Bourdain on the free front endpaper, “to Adam, Johnny, not almost, Anthony Bourdain, you crazy, psychotic, fuck, I love you.” The Adam here is “Adam Real-Last-Name-Unknown”, diabolical cook, “psychotic bread baker”, personification of the contradictory amalgam of high-level culinary creativity and emotional destruction that Bourdain portrayed so well in his work. Adam received an entire chapter of *KC*, in which he is “the enemy of polite society, a menace to a happy kitchen, a security risk, and a potential serial killer, but the man can *bake*.” The stricken portion of the inscription may possibly be explained by a passage in this chapter; Bourdain describes Adam's copy of a Lydia Bastianich cookbook, “inscribed to one of his many known aliases.” The portrait of Adam is unflinchingly damning, and warmly respectful, and thus a fitting and exceptional association for Bourdain's first book. \$1500.

Drink

31. 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.

32. [Trade catalogue – barrel trucks]; Weaver, George E. *Standard Barrel Truck. Patented August 28th, 1884. Manufactured by Geo. E. Weaver, Providence, R.I., U.S.A.* [Providence, R.I., the company; Geo. F. Chapman, Printers, 27 Pine Street, circa 1887]. Bi-fold handbill (21.5 x 15 cm.), [8] pages, plus folded broadside. Illustrated.

A small trade catalogue, promoting barrel trucks – wheeled racks that hold barrels and allow them to be moved around a warehouse or shop. Illustrated with two full-page images, interior scenes of a “wholesale liquor store” and of a “retail grocery”, each showing the barrel trucks in use. The broadside, folded inside, is a list of first-year purchasers of the “1665 Barrel Truck”, and is torn at the edges. The handbill itself is fine, clean and bright. Unrecorded. [OCLC locates no copies]. \$150.

collection of nine pamphlets, four of which are unrecorded

33. [Sammelband – wine; various authors. *Viticulture and Oenology Sammelband*]. [Various: 1866-1903]. Octavo with eleven pamphlet volumes, mostly in original wrappers, bound together in blue cloth with handwritten spine label featuring seven of the eleven titles. Texts predominately in French, with two works in English.

An assemblage of rare volumes that cover topics related to viticulture and oenology, specifically wine production, but also include a report on federal protection of American commerce and a French price guide to historic coins and medals. Blue cloth with some rubbing, small white mark to the cover, and mild foxing to the end pages. In some cases, original wrappers – if issued – were not bound-in, otherwise very good. \$1500.

- Manning, J.F. *Federal Protection to American Commerce.* New York: Evening Post Job Printing Office, 1882. 48 pages. “Congrès de Reims Les 23, 24, 25 et 26 Juillet 1903”. Bulletin de l’Association des Chimistes, No. 3—Tome XXI, Septembre 1903. 1903. 27 pages, paginated [145]-172. With fourteen illustrated figures. Text in French.
- Salleron, J. *Notice sur les Instruments de Précision Appliqués A l’Oenologie.* Paris: Chez L’auteur, 1887. xvi +182 pages. Second edition. Illustrated with numerous figures and two plates. Text in French.
- Duclou, Georges. *De l’Epamprement ou Écimage de la Vigne en Gironde: Effets qu cette opération semble produire sur le cep et le vin.* Paris/Bordeaux: Les Libraires Associes/Feret et Fils, 1896. 8 pages. Text in French. In orange wrappers. [OCLC locates one copy at UC Davis, Shields Library].
- Barbet, M.E.A. *Concours Relatif a la Rectification des alcools.* Paris: Imprimerie Noizette, 1892. 19 pages. Illustrated with figures. Text in French. In heathered blue wrappers. [OCLC locates no copies]

- Bouffard, A. *La Loi Griffé et le Platrage*. Montpellier: Aux Bureaux du Progrès agricole et viticole, 1890. 12 pages. Text in French. In blue wrappers. [OCLC locates no copies].
- Marès, M.H. *Du Prix de Revient Des Vins dans Le Département de l'herault*. Montpellier: Imprimerie Typographique de Gras, 1866. 18 pages. Text in French. In blue wrappers. [OCLC locates just one copy: at Bibliothèque nationale de France].
- Andrieu, Pierre. *Nouvelle Méthode de Vinification de la Vendange par sulfitage et Levurage: Ses application en 1900 et 1901 dans diverses, contrees viticoles de la France*. 1902. 22 pages. Text in French. In blue wrappers. [OCLC locates one copy: at the University of Chicago Library].
- Salleron, J. *Notice ser les Instruments de Précision appliqués a l'oenologie*. Paris: Chez L'auteur, 1882. 82 pages + index. Illustrated throughout. Text in French. Lacking front wrapper. [OCLC locates no copies].
- Administration des Monnaies et Médailles. *Catalogue et Prix de vente des Medailles de la Monnaie: Prix de vent des Medailles de administrations de l'etat: Tarif des frappes sur coins particuliers des inscriptions en creux et end relief, etc.* Paris: Imprimerie Nationale, 1902. 31 pages. Text in French. In green wrappers. [OCLC locates no copies].
- Grazzi-Soncini, G. *Appendix E to the Biennial Report of the Board of State Viticultural Commissioners for 1891-92: Wine. Classification—Wine Tasting—Qualities and Defects*. Translated by F.T. Bioletti. Sacramento: State Office, 1892. 57 pages. [OCLC locates no copies].

an unrecorded catalogue for an Illinois supplier of grape vines

34. [Nursery Catalogue – grape vines]; Office of Bates Vineyard and Grape Nursery (White Hall, Ill). *Bates Vineyard and Grape Nursery, White Hall, Illinois. Directions for the planting, pruning, training, and care of grape vines and small fruits*. By W.P. & L.O. Bates, growers of and dealers in choice varieties of grape vines and other small fruits, especially for the retail trade [cover title]. [White Hall, Ill.]: White Hall Republican Print, [circa 1890]. Machine-sewn booklet in wrappers (16.5 x 12 cm.), 12 pages. Illustrated. Printed throughout in dark blue.

Stated “Fourth edition, 5000”. A small trade catalogue for this Illinois grape and small fruit nursery. The small fruits section includes strawberries, currants, gooseberries, raspberries, and blackberries. Pages creased and edges chipped and with closed tears. Original pink, printed wrappers. Unrecorded. [OCLC locates no copies (and no copies of any other publications by Bates)]. \$250.

"So there is romance to the whiskey of Kentucky..."

35. [Kentucky Distillers' Bureau Company, (Lexington, Ky.)]. *World's Fair Edition. Kentucky's Distilling Interests, by Kentucky Distillers' Bureau Co., of Lexington, Ky. An illustrated history containing sketches and announcements of the most celebrated makers and brands in the state*. [Lexington; Louisville: the Bureau; Courier-Journal Litho.], 1893. Stapled, oblong octavo (20 x 27.5 cm.), 100 pages. Illustrated.

Evident FIRST EDITION and stated “World’s Fair Edition” although no other editions located. A sumptuously illustrated history of the distilling industry of Kentucky, prefaced by a portrait of Old Kentucky and its Old Bourbon Whisky as romantic as any modern advertising copywriter could imagine. “No maiden’s kiss is tenderer or more refreshing; no maiden’s touch could be more passionate. Sip it and dream – you can not dream amiss. Sip it and dream, it is a dream itself.” The preface is followed by portraits of individual distillers, arranged by county, with each county receiving a brief historical outline of its whisky heritage. Distilleries profiled include: Old W.S. Stone, the M.V. Monarch Company, R. Monarch, Spring Water Sour Mash Whisky, Worsham Distilling Co., Anderson & Nelson Distilleries, J. M. Atherton, Early Times, Fibble & Crabb Distilling, Mueller, Wathen & Kobert, Old Times Distillery, Rugby Distillers, J.B. Wathen & Bro., Van Hook, C. B. Cook, Freiberg & Workum, T.J. Megibbon Co., Wiglesworth Bros., Bourbon County Distilling, Old Pepper Whisky, Edge Cliff Distillery, Ashland Distillery, E.H. Taylor, Jr. & Sons, Chicken

Cock Distillery, Silver Creek, W.H. McBrayer Whiskey, and Old Fort Spring Distillery. The fairly detailed texts are accompanied by illustrations of company heads or founders, the physical plants, and sometimes branding imagery. A few have likely paid extra for a splash of color added to their profiles, and one, Edgewater Whisky, has had a handsome red and gold label pasted-in. Bit of creasing to corner of title page, age-toning to text block. In publisher's blue-printed, lithographed wrapper, with some light edge chipping and general soil; some wear to wrapper at spine. Near very good. Rare. [OCLC locates just two copies (University of Kentucky & Filson Historical Soc.); not in Noling]. \$1500.

36. [Wine]; Thomas, Douglas H. *A wine collector's extensive archive, the meticulous records of Douglas H. Thomas (1847-1919; President of Merchants' National Bank, Baltimore, Maryland), including wine catalogues and invoices, Thomas's correspondence with wine importers, restaurant menus, and other material gathered by Thomas, 1897-1906.* [Baltimore and other places: 1897-1906.]

A prominent member of Baltimore society in the late 19th and early 20th century, and a connoisseur of fine wines, Thomas traveled widely, retaining menus from restaurants he visited in London, Paris, Nice, Lucerne, Moscow, etc.; this collection includes more than one hundred fifty items, including thirty-five wine catalogues and lists issued by importers, major vintners, private clubs and hotels, sixteen hotel and restaurant wine lists, three auction and sale lists, eight menus, several manuscript inventories of Thomas's wine collection, and more than eighty-five pieces of correspondence and invoices from Taylor's importers and agents. Four of the menus are from the Café de Paris, with color cover illustrations by the artist Jane Atche; a fifth menu is illustrated by Gregoire Calvet. Thomas's correspondents included Bailey & Co., Hedges & Butler, and Robinson & Payne in London; Sazerac de Forge & Fils, Moët & Chandon, F. Woltner, Brossault & Co., Dignimont Frères, and P. Louis in Paris; and Ad. Chr. Engelbrecht in Mainz. Thomas inherited both his interest in wine and a portion of his large collection from his father John Hanson Thomas, a Baltimore physician, writing in a 1906 letter that "I have quite a large cellar of champagnes, clarets, and Rhine wines, all of which are vintage wines of my own importation. My father was a great connoisseur of Madeira and at his death he bequeathed me a large amount of vintages of 1800 to 1845. This stock I have increased somewhat by purchases when I had the opportunity of procuring the very highest grades of wine, which is very rare, but I have now a stock of perhaps seven to eight hundred bottles which is probably one of the largest stocks of old Madeira in the country." Taylor considered Madeira to be "a gentleman's wine and the king of wines, and the love of it is an inherited one, hence I desire to transmit the means of its enjoyment to my children." *Among his purchases of Madeira were a dozen bottles from Thomas K. Carey, originally imported in 1840 by a Charleston, South Carolina, resident and carefully hidden by the owner, sealed under the pavement in a cellar during the Civil War; one of the finest wines in his collection was one he inherited, called the Marshall wine '1805,' which once belonged to his father's great uncle Chief Justice John Marshall.* A four-page inventory of the collection is available upon request. A very good lot in all respects. \$7500.

"Dedicated to the corkers and uncorkers"

37. Moore, Amanda. *Tabulated Times, by Amanda Moore, illustrations by Kash.* Mobile, Ala.: Chat Publishing Co., 1904. Octavo (19 x 13 cm.), [31] pages. Illustrated.

FIRST EDITION. A novelty work from Mobile, Alabama, emulating the wedding calendar-form journal, but with more lascivious and well-lubricated categories. Illustrated throughout in woodcut silhouettes by Kash. The illustrations for each month include a calendar of dates, each made from cocktail glasses, drops of spirits, jiggers, or jugs of whiskey. In publisher's white and gilt-decorated red, textured cloth; stain to the front panel and spine of the cloth, but still near very good. [OCLC records five copies]. \$200.

38. [Volvell]; National Distilling Co. (Milwaukee, WI). *Mistletoe Mix Meter – Gins and Liqueurs Die-cut Cocktail Shaker with Wheel of Drink Recipes*. Milwaukee, WI: National Distilling Co., [circa 1930s]. A die-cut volvelle (14 x 10 cm.), in the shape of a cocktail shaker, printed in silver and blue.

Includes recipes for twelve different cocktails with three die-cut windows for ingredients for each cocktail. The verso promotes a variety of Mistletoe Gins and Liqueurs including Tom Gin, Mistletoe Sloe Gin, Dry Gin, Kummel and Ruby Sloe Gin. Also includes a suggestion at the base on how to prepare fizzes and rickeys. Edge wear at base with corner rubbed away; otherwise fine. [OCLC records no copies; Haas Family Volvelle Collection, Yale University Library]. \$350.

39. [Trade catalogue – spirits distributor]; Park & Tilford Import Corporation (New York City)]. *Park & Tilford Quality Group*. New York: the company, [circa 1934-1940]. Oblong metal ribbon-bound book (14.5 x 22.5 cm.), 41, [12] pages. Illustrated. Images of product on rectos, with descriptive text on versos.

A promotional catalogue for the “Quality Group” line of spirits from Park & Tilford, including Harvey’s Sherries, Marie Brizzard, and champagnes and wines from Heidsieck, Beaulieu Vineyards, Blanche, Martel & Co., Booths, Sanderson, and a number of spirits under the Park & Tilford brand. The text descriptions contain more technical information, than is usually found in promotional materials of this time. Bound in textured black card stock, with the corporate name stamped in silver. Some light creasing to the edges of the wrappers, otherwise fine. [OCLC locates no copies]. \$250.

"This little book is for those who don't know, and know they don't know." (dedication)

40. Kelly, Bill. *The Roving Bartender: Two Hemisphere Drinks for Home and Bar*. [Hollywood, California: Oxford Press, 1946. Octavo (20 x 14 cm.), 79 pages.

FIRST EDITION. A bartender's guide and recipe book, from a bartender who indeed had gone-a-roving. A list at the end of the book lists seventy-three bars, from Alaska to Hawaii, Arizona to Mexico, Nevada to Washington State, as well as bars on four steamships. His itinerary adhered to the West Coast of North America, and so Kelly had hardly seen it all. And in terms of employment, a potential employer might very well wonder about the longest period of time he held a job. But what he lacked in longevity on the job, he made up for in this book with it's a mix of cocktail recipes, historical lore, and good old advice for properly running a liquor establishment. He often offers comparisons of an element of bar keeping pre- and post-Prohibition, say on serving glasses, or the definition of whiskey. Very faint stain to fore edge. In publisher's gilt-titled, pebbled green cloth, with a touch of rubbing to corners and some light soiling. Still very good or better. Scarce. [OCLC locates just one copy (Virginia Tech)]. \$350.

41. [Slide rule; cocktail computer]; Slide-Chart Corporation, Perrygraf Corporation. *Cocktail Mixer*. Maywood, Ill.: Slide-Chart Corp.; Perrygraf Corp., 1953. Cocktail manual in the form of a slide rule (7 x 16.5 cm.). Slider, with data sandwiched between two panels, printed in red and black, and affixed by brads. Date from external source (see below).

An early sample of the mechanical cocktail manual, this one in the form of a slide rule, sometimes called a "cocktail computer". One hundred recipes, with a fixed number of recipes and instructions. This one has been imprinted with the name Robertson & Symonette Ltd., Wine and Spirit Merchants, and was obviously used as a promotional item for the firm. The publishers were designers and manufacturers of volvelles and slide rules and are still in business today under the same name. Lightly soiled, otherwise very good. [OCLC locates no copies; not in Noling]. \$100.

The Continent

a milestone in the transition from the hearth to the stove

42. [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 publiée en françois pour le bien ... de tous ceux qui usent de ceste langue.* Oppenheim: Par Iean 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.

with the added treatises on bees and on pond management

43. La Ferrière, Abbé de; Harrewijn, Jacobus. *Le Menage Universel de la Ville et des Champs, et le jardinier accomodez au gout du temps; contenant la patisserie, confitures, liqueurs, la cuisine, le jardinage, la chasse et la pesche, secrets du menage, les abeilles, les chevaux les etangs, viviers, canaux, fosses, et marais. Ouvrage utile a toutes fortes de personnes. Par Mr. de La Ferriere. Nouvelle Edition Augmentée... avec approbation et privilege.* Bruxelles: Chez Jean Leonard, Libraire-Imprimeur; rue de la Cour, 1733. Octavo (20 x 13.5 cm.), [2], 502, [21] pages. Table des Chapitres. Frontispiece illustration engraved by Harrewijn, Jacobus (1662-1732?).

Four parts in one volume: *Le Menage Universel de la Ville et des Champs*; [with] *Traité des Abeilles ou l'on Voit*, both by de la Ferriere; [with] *Nouveau Traité des Chevaux, la Maniere se la Nourir, et de les Elever...* [and with] *Traité des Etangs des Viviers, Canaux, Fossés et Marais, et du profit que l'on en peut tireur*, by "le Sieur L.D.B." *Traité des Abeilles* was first published by C. Jombert, in Paris, 1720. *Traité des étangs, des viviers, canaux, fossés et mares et du profit que l'on en peut tirer.* [*Treaty of ponds, ponds, canals, ditches and ponds and the profit that can be drawn from it*], Par le sieur L.D.B., first published by C. Prudhomme in 1717. "Contains the same material as *Le menage universel*, published under the name of *sieur Liger*, at Brussels, 1720, with the addition of *Traité des abeilles* by De la Ferriere." And thus attributed to Louis Liger, 1658-1717. Previously published as: *Le ménage de la ville & des champs*. [Cf. The Nat'l Union Cat., pre-1956 imprints, v. 332, page 695]. Generally clean and unblemished, untrimmed. Rebound in full vellum (a bit bowed), marbled endpapers, spine hand-titled, with green silk ties present. Very good. [Cagle 17; Vicaire 358; Oberlé 140; Thiébaud 544/545]. \$900.

two eighteenth century medico-pharmaceutical collections in one volume

44. [Manuscript – Latin formulary]; Van der Aa, Henri-Hubert; [Reuss, Christian Frederick]. *Henri-Hubertus, Van der AA, Med. Doct. A Bree, 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. Anti-rheumatica, F. Anti-arthritis, 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.

an affordable early edition of the most famous work in gastronomy

45. Brillat-Savarin, Jean Anthelme. *Physiologie du gout, ou meditation de gastronomie transcendante; ouvrage theorique, historique et a l'ordre du jour, dedie aux gastronomie parisiens*. Paris: Sautelet et Cie., 1829. Two volumes, octavo, xiv, 390 & 449 pages. Contemporary quarter calf and marbled boards Light wear at extremities, otherwise in very good condition.

Third edition of the most famous work in gastronomy. *The Physiology of Taste* was published in an edition of 500 copies, appearing only two months after the author's death. The book is a comprehensive philosophy of the palate and of the table, and far beyond, presented in a series of thirty meditations on subjects such as the senses, taste, appetite, gastronomy, restaurateurs, cooking, fasting, obesity, death, sleep, rest and dreams. Brillat-Savarin was an attorney and magistrate who fled France during the Terror, living in Switzerland and New York until his return after the fall of Robespierre in 1796. The present work secured his eternal fame among gastronomes. The charming American writer and translator of Brillat-Savarin, M.F.K. Fisher commends the work for its straightforward and unornamented prose in an era of florid writing, but the intellectual range and invention of the work is anything but simple. At the very outset: "1. The Universe is nothing without the things that live in it, and everything that lives eats. 2. Animals feed themselves; men eat; but only wise men know the art of eating. 3. The destiny of nations depends on how they nourish themselves." It may be noted that Brillat-Savarin regularly refers to his gastronomic experience in America. [Cagle 98; Crahan 491; Oberle 144; Vicaire 116; Wheaton & Kelly 860]. \$500.

a later printing of the first Portuguese book dedicated to cookery

46. Rodrigues, Domingos. *Arte de Cozinha, dividida em quatro partes... correcta, e emendada nesta ultima edição*. Lisbon: Na Impr. de J.N. Esteves, e Filho, 1834. Duodecimo (15.5 x 10.5 cm.), 272 pages. Later edition, revised and corrected.

Originally issued in 1680, Rodrigues' *Arte de Cozinha* was the first Portuguese book dedicated to cookery, and remained the only cookbook for one hundred years, until the publication of Rigaud's *Cozinheiro Moderno* in 1780. A touch of foxing. Full calf, gilt-decorated spine with red and green morocco spine labels. Very good. With the bookplate of John Fuller, Director of the Scottish Hotel School, and a great collector of books on cookery, gastronomy and hospitality. [OCLC locates three copies of this edition; *Livros Portugueses de cozinha* 282; Cagle 1206 (1758 ed.); Simon BG 1300]. \$500.

47. [Manuscript – German receipt book]; Lehmann, Matilde. *Recept Buch für Matilde Lehmann in Liebemuehl. 1853*. Liebemuehl, Prussia: 1853. 20.5 x 17 cm, 140 pages. Text in German; in one neat hand.

A cookery book created for Matilde Lehmann of Milomlyn, Poland, formally Liebemuehl in the Province of Prussia. Contains two hundred eighty-six food recipes scaled for household use and partially indexed at the front. Written in narrative form, the recipes include a wide variety of desserts such as puddings, cakes, and torts as well as instructions for various dumplings and soups. The majority of recipes are annotated in red ink with either a backslash, X, or circle. Catchwords are also consistent throughout text. Title page is inscribed in blue ink with the name Jeanette Danielowski. Along edge of page eighty-four appears “R. Danielowski 1860 Auguste Lehmann 186[0?]” It is probable that this cookbook emigrated from Prussia to the United States. Immigration records show a Matilde Lehmann arriving to the US in 1886 circa age forty-one to forty-seven. Genealogical records indicate an Auguste (born in 1836) marrying into Lehmann family and a daughter Auguste Lehmann born in Prussia in 1860. In faded and worn blue wrappers, edges are chipped throughout. Pages seventy-nine through ninety-two have become dis-bound from wrapper. There is insect damage to pages ninety-three through ninety-six and margin deterioration to pages one hundred-seventeen through one hundred-forty; the text is minimally affected. Otherwise very good. \$750.

48. [Manuscript – German receipt book; Kathe (Guhke?)]. *Kochrecepte*. Germany: [circa 1890-1915]. Octavo, (20 x14.5 cm.), 141 pages. Thumb indexed by subject.

One hundred five pages of handwritten recipes, eighty-two of which are in a fine German script, with twenty-three pages in English in a somewhat similar hand. One hundred eighty recipes in all. Sections include Soups, Gemuse, Sleichspeisen, Fische, Braten, Wildpret, Saucen, Compots und Salate, Cremes, Puddings, L[illegible], Meat, Desserts. Recorded in a publisher's blank recipe collection book, thumb indexed. In green cloth, decorated with a gilt, red, and light green-stamped Art Deco design. Spine and hinges with later green cloth repair. Still, better than good. \$150.

a slight cookbook, but global in scope

49. Gilles, Alphonse. *Recettes de 48 Hors-D'Oeuvre Varies Froids, Presentes au 8^e Salon Culinaire*. Paris: Imprimerie Typographique Ph. Marquet, Editeur, 1905. Octavo, 28, [2] pages. Table of contents. Engraved preface by the author.

FIRST EDITION of this small but decidedly global cookbook. Turkish, American, Russian, Moroccan, German, Italian, and of course, French, influences can be seen in the recipes and their names. recipes printed two to the page, with the titles of each in a variety of typefaces. Small closed tears to a few pages, small chip from front edge of title page, not affecting text. Title page printed wrappers soiled and a bit edgeworn. Still

better than good. Scarce. [OCLC locates two copies (BNL and Berlin Staatsbibliothek, none in the US); not in Bitting or Cagle]. \$150.

50. [Trade catalogue – stoves]; Descours, Cabaud & Cie, A. *Album des Fontes de Chauffage: Lyon, 5 Rue Pentbievre, agences Marseilles - Nice - Rome. Edition 1911.* Lyon/Paris: Descours, Cabaud & Cie; Imprimerie B. Arnaud, 1911. Octavo (27 x 22 cm.), 69, [1] pages. Illustrated. Table of contents. Text in French.

Trade catalog of heating products. Besides a variety of heating and cooking stoves, also included are fireplace ornaments, charcoal trays, waffle irons, pots and pans, and mantelpieces. Beautifully illustrated throughout. Early ink scribble to one page (pl. 51); text has some foxing throughout and an inkblot along fore-edge (o affecting text or illustrations). Some light wear and soil to publisher's blue cloth-covered boards, titled in black. [OCLC locates no copies]. \$450.

51. Pardo Bazán, Emilia, Condesa de (1852-1921). *La Cocina Española Moderna.* Madrid; Buenos Aires: Compania Iberi-Americana de Publicaciones, Sociedad Anónima, Renacimiento, [circa 1913-17]. *Biblioteca de la mujer*, vol. 2. Duodecimo (17 x 11 cm.), viii, 412 pages. Index. "Prólogo" signed by La Condesa de Pardo Bazán.

FIRST EDITION. A companion Spanish cookbook to *La Cocina Española Moderna*, both written by the Galician countess Emilia, Condesa de Pardo Bazán, novelist, journalist, literary critic, poet, playwright, translator, editor and professor. She was also recognized as a groundbreaking feminist, including ideas of women's rights in her literary works. Text block age-toned a bit brittle, some corners chipped. Bound in contemporary green cloth, over half green sheep with raised bands, faded at spine. Original wrappers (with a bit of water staining to edges) bound in. Still, near very good. \$150.

52. Lucas, Elizabeth. *Mrs. Lucas's French Cookery Book. With some Additional Hints from English and American Kitchens.* London: Christophers, 1929. Octavo, 231 pages.

FIRST EDITION. Not so much a cookbook of French recipes as an application of French techniques to English cooking, with an eye to bringing the later to new heights. Includes a chapter on wine and its appropriate use with certain dishes. A few small dog-ears, otherwise fine, in publisher's blue cloth, in a very near fine dust jacket. \$150.

"La goutte se meurt!" (with the bellyband)

53. 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.

54. Laribe, J. *Manuel du Cuisinier Militaire en Campagne. Préface de Francis Carton*. Paris: Etienne Chiron, Editeur, 1940. Octavo (17.5 x 11.5 cm.), 123 pages. Index. Illustrated with a few diagrams in the text.

FIRST EDITION. Practical recipes and menus from J. Laribe, military pharmacist and director of military classes. All recipes are portioned for one hundred soldiers. Laribe's culinary theory was appropriately technocratic for the military, and considered the three main factors in cooking to be equipment, manpower, and climate. Some light soiling throughout; in publisher's titled, paper-covered boards, backed in brown cloth. Binding a bit shaken, but still near very good. [OCLC locates just one copy not indicated as a later edition (Basel), and eleven copies total of all editions dated "1940"]. \$120.

English

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

55. 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.

the Dublin issue of the extremely scarce first edition of Carter's Frugal Housewife

56. 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, candyng, 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). They 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. With the incorrect date "1780" at the foot of the spine.

[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.

57. [Trusler, Thomas]; by the author of *Principles of Politeness, &c. The Honours of the Table, or, Rules for Behaviour During Meals; with the whole art of carving, illustrated by a variety of cuts. Together with directions for going to market... by the author of Principles of politeness, &c. For the use of young people. Second Edition*. London: Printed for the author at the Literary-Press, No. 62 Wardour Street, Soho, and all Book-sellers in Town and Country, 1791. Duodecimo (16 x 10.5 cm.), 120, [4-12] pages. Illustrated with twenty-one wood engravings. Publisher's advertisements at rear.

Second edition. First issued in 1788, this juvenile etiquette manual for mealtime is best known for its extensive section on carving, well-illustrated with nineteen handsome woodcuts of carving instruction for different cuts of meat, in addition to an image of the author's coat of arms on the verso of the title page, and an illustration within the publisher's advertisements. Oxford points out that the book contains "curious information as to the habits of the day. For example, the custom of 'a gentleman and a lady sitting alternately around the table' had only been lately introduced." Trusler (1735-1820) was the editor of Lord Chesterfield's *Principles of Politeness* (1785), and has been described as an "eccentric divine, literary compiler, and medical empiric" (DNB). Some soiling throughout, and a number of closed tears; lower corner of one leaf (pages 119/120) torn off, effecting one line of text on each page. In early marbled boards over half-calf with the spine now mostly perished, with the structure now visible. Some signatures loose, but all is present, and still well-contained despite the spine. Now housed in an attractive custom clamshell box from Town's End Bindery. With the ownership signature of American historian Wilfrid Harold Munro. [OCLC locates twenty-five copies of this London printing (and ten of the Dublin issue of the same year); Bitting 466; Cagle 1026; Maclean, page 142; Oxford, page 117; Pennell, page 163; Schraemli 485; Simon BG 1476]. \$1500.

with a method of clearing ale of cloudiness after thunder

58. Stavelly, S. W. *The New Whole Art of Confectionary, sugar boiling, icing, candying, jelly making, &c. which will be found very beneficial to ladies... Seventh edition.* Liverpool: Printed by G. Wood, 13 Price Street, 1828. Octavo (18 x 11 cm.), 60 pages. Table of contents.

Stated "Seventh edition", and apparently the first Liverpool edition. Stavelly was a confectioner, who had worked in shops and within fine homes in London, Bath, and Manchester. The short recipes for confections, cakes, and other sweets, are accompanied here with advice on keeping beer from going sour, on making vinegar, and on cellaring and bottling wine, cider, and perry. Only one cordial recipe is present, while some other editions are reported to contain a section on the topic. The history of the plagiarism and piracy of this title is significant (see *NSTC Newsletter*, No. 6, July 1989 – thanks to Palinurus Books for this lead). Some darkening and spotting to text block, especially in the front and rear; a few small, early paper repairs. Rebound at an early date in brown paper-covered boards, with a gilt titled, blue morocco spine label. Chipping to head and foot of spine. Near very good. [OCLC locates three copies of this printing, none in the U.S.; Cagle 1009 (citing the 11th edition of 1830)]. \$350.

a lovely bird

59. [Dobbs of London]. *Embossed, hand-painted pheasant card.* [London: Dobbs of London, circa 1830]. Single sheet of stiff card, hand-cut, oblong oval (11 x 14 cm.), embossed with the publisher's name on the lower left.

A superb late Georgian embossed paper pheasant with hand painted watercolor detailing. This beautiful embossed paper pheasant was produced plain in the 1820-30 period by Dobbs of London who were a firm of embossers, print publishers and "ornamental stationers to the King". The Regency period saw the introduction of the technique of embossing and it quickly became a very popular form of decoration. Dobbs were known for their use of embossed paper/card designs used in face screens, mourning cards, writing papers, visiting cards and envelopes, adapted to all the purposes of fashionable correspondence, drawing, writing, and wrapping papers etc. Painting and drawing were very popular pastimes in the late 18th and 19th centuries. The plain high relief/ embossed card was purchased from a stationer and the artist then set to work bringing the pheasant to life by the use of watercolor. Early dealer's pencil note. Hand-cut into an oval, not effecting text or image. Very good. \$200.

with a detailed recipe for Pepperpot

60. [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.

"Mud-launchers on the oozes, off Lymington, shoving their punts up to wigeon."

61. Hawker, Lt. Col. P. *Instructions to Young Sportsmen in all that Relates to Guns and Shooting*. London: Longman, Orme, Brown, Green and Longman, 1838. Octavo (22.5 x 14 cm.), xxv, 549 pages. Illustrated with plates and with additional illustrations in the text.

Eighth Edition. One of the most popular treatments of shooting and hunting in the early 19th century. With interesting detailed sections including, Observations on Mad Dogs, Tricks of Poachers, Launching over the Oozes, Wildfowl Shooting When Afloat by Night, and French Hut Shooting. Includes what is perhaps my favorite image caption of all time, "Mud-launchers on the oozes, off Lymington, shoving their punts up to wigeon." Some age-toning to text block. In gilt decorated green half calf, over marbled boards, with black calf spine label. Generally very good. \$300.

62. [Warne, F., publishers]. *Warne's Bijou Books. Etiquette of the Dinner-Table: with the Art of Carving, with illustrations*. London: F. Warne; Savill and Edwards, Printers, Chandos-Street, Covent Garden, 1867. From the "Warne's Bijou Books" series. Duodecimo (9.5 x 6.5 cm.), 95, [1] pages. Illustrated, with a color lithograph frontispiece and extra-title, and additional wood engravings in the text. Publisher's advertisement at rear, listing twenty-one titles in the series at the time of publication.

FIRST EDITION. A delightful text with information on how to behave while eating, as well as how to portion out a saddle of mutton (and many other cuts as well). Light wear, faint vertical crease, many b/w illustrations in the text. The brittle title page paper is cracking at top and bottom. Bound in blind- and gilt-stamped brown cloth covering flexible boards, all edges gilt, spine edges showing wear. The picture in gilt on the front cover shows a man and a woman at their dinner table. With a colored lithographic frontispiece and title (both with vertical creases), and a printed title page with a small scrape that obliterates a few letters in the publisher's name and location at the foot of the page. [OCLC records two copies of this original edition]. \$350.

signed by Hockney

63. [Menu; David Hockney (after); Odin's Restaurant; Peter Langan]. *Illustrated Menu and Wine List from Odin's Restaurant*. London: Oct. 1969. Two pieces: bi-fold menu (35 x 25.5 cm.), illustrated with a one-color lithograph on the recto, and the menu list, produced in Ditto or similar spirits duplicator on the final

page, WITH bi-fold wine list (35 x 25.5 cm.), illustrated with a one-color lithograph on the recto, and the wine list, produced in offset lithography to the interior pages.

Odin's was the first restaurant in the career of Peter Langan. He joined the staff of the original Odin's in the early 1960's, later purchasing the original owner's share, and then expanding the restaurant into a larger space next door in 1973. But by then he had already put his much larger than life stamp on the place, attracting a creative clientele of artists, actresses, and royalty, while trading dinners for art with clients that would include Francis Bacon, Lucien Freud, and David Hockney. Langan partnered with the actor Michael Caine on the even larger, and still operating, Langan's Brasserie, which continued the traditions of A-list clientele, including Elizabeth Taylor, Marlon Brando, Mick Jagger, Muhammad Ali and others. He was the original truly bad boy restaurateur, and the stories of his antics are legendary and legion (for a select group of stories see John McEntree's reminiscence in the Independent of 2010, appropriately called "Champagne Supernova" <https://www.independent.ie/lifestyle/champagne-supernova-26662019.html>). In the two pieces here, Hockney's lovely drawings depict Peter Lagan, one in thought in the kitchen, and the second in a suit jacket (perhaps his signature white linen?). Some light soiling to both pieces; the menu shows some age-toning. Overall, near very good. Signed, "David Hockney" in the top right-hand corner of the menu's recto. \$1200.

64. [Menu – David Hockney (after); Odin's Restaurant; Peter Langan]. *Portrait of Peter Langan and Jean-Marc Moussis. [Illustrated Menu from Odin's Restaurant]. Dinner 21st April, 1983*. London: April 1983. Broadside menu (48 x 32.5 cm.), illustrated with a color lithograph on the recto, and the menu list, produced in Ditto or similar spirits duplicator within the image. Signed in the print, "D.H. for Peter, Paris, 1975".

Odin's was Peter Langan's first restaurant. This work was originally executed soon after Langan purchased the previous owner's share, and expanded the restaurant into the space next door. Under Langan, Odin's attracted a creative clientele of artists, actresses, and lesser royalty, while trading dinners for art with clients that would include Francis Bacon, Lucien Freud, and David Hockney. This color lithograph is a reproduction of a color crayon drawing Hockney did of Langan and his friend and wine dealer Jean-Marc Moussis during a trip to Paris in 1975. The story goes that on this trip Langan mistakenly purchase 30,000 bottles of wine instead of 3000, nearly bankrupting himself. When sold as part of the 2012 sale of artwork from Langan's estate, the original crayon drawing of this work brought £97,500 (against an estimate of £15,000). A year later, Langan was to partner with the actor Michael Caine on the even larger – and still operating – Langan's Brasserie, which continued the traditions of A-list clientele, serving Elizabeth Taylor, Marlon Brando, Mick Jagger, Muhammad Ali and others. He was the original truly bad boy restaurateur, and the stories of his antics are legendary and legion (for a select group of stories see John McEntree's reminiscence in the Independent of 2010, appropriately called "Champagne Supernova" <https://www.independent.ie/lifestyle/champagne-supernova-26662019.html>). In the two pieces here, Hockney's lovely drawings depict Peter Lagan, one in thought in the kitchen, and the second in a suit jacket (perhaps his signature white linen, or is this too early?). The lithograph is in excellent condition, clean and not edgeworn; the printed menu items have faded, though they are legible. Near very good. \$350.

& Beyond

65. [Bourke-White, Margaret; Home Economics Department, American Can Company]. *Coffee Through the Camera's Lens. A Project on Brazil. Photographs by Margaret Bourke-White. Home Economics Department*. New York: Home Economics Department, American Can Company, 1936. Printed card folio (18 x 12.5 cm.) with pocket holding sixteen loose leaves (each 16.5 x 9.5 cm.).

The loose leaves include eleven reproductions of captioned photographs by Margarite Bourke-White, plus additional sheets with a map of Brazil and classroom assignments on the history and production of coffee. There is also a mail-order card for ordering additional copies. Published at the height of the Depression, these

images of heroic workers doing it the old way are here put to overtly didactic use as part of a social studies lesson on the history and production of coffee in Brazil. For Parr and Badger, *Coffee Through The Camera's Lens* illustrates the Bourke-White 'conundrum': the photographer of hard-hitting social documentary such as *You Have Seen Their Faces* who earned far more than most women in the country for doing high paying commercial and industrial work. A scarce Depression-era document. The sixteen loose leaves are in fine condition; folded, printed folio shows some light edgewear and abrasion to the front panel. Near fine. Scarce. [OCLC locates two copies (NYPL & University of Maryland); Parr & Badger v2, 184]. \$400.

66. Bartley, J., Mrs. *Indian Cookery General for Young House-keepers, by an Anglo-Indian (the late Mrs. J. Bartley)*. Bombay: Thacker & Co., Ltd., [1955]. Octavo (19.5 x 13.5 cm.), xii, 208 pages. Detailed index. The title page continues: "Containing seven hundred sixty-three popular recipes for all kinds of dishes, together with hints and other useful information."

Ninth edition revised. Sections include: Kitchen Requisites, A.B.C. of Health, Roasting, baking, boiling, frying and corning meats, Meat puddings stews and made dishes, Curries and Foogaths, Balchows, Chutneys and Pickles, Bread and biscuits, Pastries and fruits stews, etc., Puddings, fritters, etc., Cakes and sweets, Preserves, fruit cheeses, jams and jellies, Beverages, Miscellaneous recipes, Cookery tips, Vernacular and Latin names, and an Index. Near fine in olive green cloth, in a tan dust jacket, titled in black, with a bit of light spotting and wear to the corners. Still overall very good or better. Scarce in this condition. [OCLC records three copies of this issue, and ten copies combined of all issues prior]. \$120.

a community cookbook from the foothills of the Himalayas

67. Landour Community Centre. *The Landour Community Centre Cook Book*. Mussoorie, India: Mussoorie Book Society; printed at the Art Printing Press, 1938.

Stated second edition; the first having been issued in Landour in 1930, and printed at the Mafasilite Electric Printing Works. The brief foreword to the second edition, printed on the title page, mentions slight corrections and additions. A community cookbook created by expatriot American and English women in a summer resort community in the foothills of the Himalayas. The Woodstock School was first built in Landour by Protestant Missionaries in 1852. The recipes in this book, mostly attributed, represent fairly standard Anglo-American cookery, though they do address issues of cooking at such a high altitude. Includes a section of poems about various foodstuffs, particularly dishes associated with Thanksgiving. All proceeds from the sale of this book went to support a Reading Club, just one manifestation of a culture of volunteerism in this interesting small community among the mountains. A few light pencil annotations to a final blank, otherwise truly fine; in publisher's black-printed blue cloth; Printed dust jacket with a few short closed tears to edges, and some fairly light water spots, otherwise very good. Surprisingly nice condition for a missionary cookbook. [OCLC locates no copies; there is one copy of the original 1930 issue at the University of Oregon Library (and perhaps one at Cambridge Univ. Libraries), though the Oregon record refers to that copy as, "Loose-leaf; table of contents and paging appear faulty"]. \$250.

68. Searle, Townley. *Strange News 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 condition. \$300.

recipes from the home of early protectors of the Chiapas Rain Forest

69. Crow, Nancy & Helene Ginsberg. *Recipes of Na-Bolom. Proceeds from the sale of this booklet help maintain the Library and Museum at Na-Bolom.* San Cristobal de Las Casas, [Chiapas, Mexico]: [Na-Bolom], 1971. Stapled quarto in wrappers (28 x 22 cm.), 43, 11 pages. Printed and paginated on rectos only. Author, title, and publication information from cover.

Stated second edition, with eleven additional recipes, now edited by Helene Ginsberg. Na Bolom was the home of the Danish archaeologist Frans Blom and the Swiss conservationist and photographer Gertrude DUBY Blom. In 1950, the home was incorporated into a nonprofit organization founded by the couple, with the purpose of protecting the Lacondon Maya people, and preserving the Chiapas rain forest. Some light soiling, otherwise very good or better. Inscribed by co-founder of Na-Bolom, "I hope it tastes good for your good friends the Brockhouses, Gertrude DUBY Blom, Tobal, 30 June 1974". Very scarce. [OCLC records just two copies of this second edition, only one in the US (Notre Dame), and no copies of the first edition]. \$120.

70. [Photographs – Turkish & Greek street vendors]. *Vendeur d'une espece de gateau, homme: halva; vendeur d'oeufs; vendeur d'un espece de creme nomme: yaourti.* Constantiople; 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.

71. [Methodist English Church (Rangoon, Burma). Woman's Society of Christian Service]. *Rangoon International Cook Book. By the Woman's Society of Christian Service of the Methodist English Church, Rangoon, Burma.* Rangoon, Burma: [The Society], 1956. Octavo (23 x 14.5 cm.), [2], 263 pages. Advertisements.

Stated second edition, enlarged, following the original issue of 1954. Edition statements from forewords. A substantial missionary cookbook, with 654 recipes, many attributed. An additional 120 recipes appear in this second edition. Includes interesting short sections on cereals, fruits and vegetables available in Rangoon markets, and a practical nutrition guide, titled, "How Shall We Feed Our Babies?" The recipes are a mixture of American dishes with a good number of global dishes, including some from Armenia, China (quite a few), Holland, India (again, quite a few), Indonesia, Japan, Italy, Turkey and more; a far more international collection that one expects in a missionary cookbook. Dishes indicated as Burmese include Balachaung, Buffadoo Duck, Candied Pumpkin, Chicken Kaukswe, Cocoanut Blancmange (?), Dohl Dohl, Lthoke Fish, Hilsa Curry, Mok-si-kyo, Nga-boung-doke, Sa-nwin-ma-kin, Seaweed Kyauk-Kyaw, and more. The Chairwoman of the cookbook's Editorial Committee, Mary Brewster Hollander, calls out a few special contributors to the book, including Allen Bloodworth of Mason, Texas - then living in Burma, who supplies his recipe for Texas Barbecue, and the local Daw Thei Chone, the "white-haired Burmese gentlewoman who

could at once describe every step and ingredient of her unique preserved ginger... She's famous all over Burma for her wonderful ginger." The Chairwoman also indicates that all profits from the book "will be used for Community Service Projects." The advertisements imply Rangoon was quite a developed city at the time of publication. Previous owner's small name sticker to front and rear paste-downs; very light soiling internally. In black and red printed textured cloth, with an illustration of a Burmese woman cooking in a wok. Near very good. Scarce. [OCLC locates one copy of this second edition (National Library of Sweden), and four copies of the 1954 first edition]. \$150.

a classic Mexican cookbook with French roots

72. Beauvilliers, A.B.; M.A. Carême; Burnet, Monsieur. *Nuevo Cocinero Americano en forma de diccionario que contiene todos los procedimientos empleados en la alta, mediana y pequeña cocina... Encontrándose en él todos los artículos importantes de las obras de esta clase que se han publicado en castellano, y otros nuevos, relativos tanto á la cocina mexicana, como a la francesa, tomados estos últimos del cocinero real*. Paris/Mexico: Libreria de Ch. Bouret, 1878. Thick octavo (24.5 x 16 cm.), 966, v pages. Illustrated with five plates, frontispiece and illustrated title.

Later printing; the first was issued in 1845 under the title *Diccionario de Cocina*. In this later edition, the book credits a number of French chefs including Beauvilliers, Carême, and Burnet. In original blind and gilt-stamped black morocco. All edges marbled. Small chip to head of spine, hinges a bit shaken. Otherwise near very good. [OCLC locates no copies of this printing, and seven of all others combined, only two in the US (Huntington & UCSD; not in Bitting, Cagle, or Vicaire)]. \$900.

menu of a banquet for an Emperor, and for some, a Diety

73. [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 Kraftbruehe, 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 Vockenbergr Spatlese. But the evening also included a 1949 Pommard, and a Heidsieck Dry Monopole Brut. Fine. \$300.

a pair of African cookbooks, published on the continent

74. [Plummer, Gladys]; [The Church Missionary Society's Bookshop (Lagos, Nigeria)]. *The Ibo Cookery Book. Compiled by G. Plummer*. [Lagos]: C.M.S. (Nigeria) Bookshops, [1947]. Stapled booklet (18 x 12.5 cm.), 87 pages. Publication data from wrapper.

Later, unspecified edition. The earliest printing we can locate of this title is a 1937 issue of 47 pages. An early cookbook of recipes from the Ibo [Igbo] people of Nigeria. Very good, in publisher's printed wrappers. [OCLC locates two copies with the same pagination, neither identifying the date, one copy of the 1937 first printing (at the Bibliothek Humboldt-Universitat, Berlin), and three copies of a later printing with different pagination]. \$180.

75. Mars, J.A. & E.M. Tooleyo. *The Kudeti Book of Yoruba Cookery. (Revised Edition)*. Lagos: C.M.S. Bookshops, 1965. Duodecimo in machine-stitched wrappers (18 x 12.5 cm.), 60 pages.

Later issue, with revisions, of a Nigerian recipe book first published in 1934. Includes such traditional Yoruba recipes as Yam Balls, Ekuru, Gari (fried Cassava), etc. Fine, in publisher's printed green wrappers. [OCLC locates eleven copies of this printing, and just sixteen copies of all earlier printings]. \$120.

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Rabelais: Thought for Food

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