



# Lovely Food:

A Winter Miscellany

Catalogue 13

Rabelais: Thought for Food

## Rabelais Inc.

*Printed & Manuscript Cookery*

2 Main Street, Suite 18-214

Biddeford, Maine 04005

info@RabelaisBooks.com

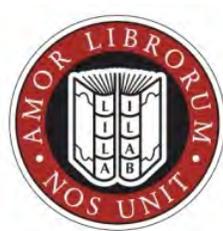
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Catalogued by Don Lindgren

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1575

#1 – *the first English translation of The Regimen of Health*

1635; 1618

#2 – *Hugh Plat’s Delights for Ladies [with:] A Closet for Ladies*

1675; 1674

#4 – *Hannah Woolley’s Queen-like Closet*

1762

#5 – *Thomas Chapman’s Cyder-Maker’s Instructor (Lowenstein no.2)*

1765-8

#7 – *the Dublin 1<sup>st</sup> of Susannah Carter’s Frugal House-Wife*

1807

#10 – *Frederick Nutt’s Complete Confectioner,  
(the first confectioner’s manual printed in America)*

1889-93

#26 – *a rare photograph of Fannie Farmer with students, signed by all*

1912-19

#36 – *a complete set of all forty-seven of the original Michelin maps*

1918

#37 – *the American Red Cross Book of Recipes (Shanghai)*

1931

#41, 42 – *a presentation Joy of Cooking with a photo of Irma laid-in ☺ a Joy in a jacket*

1936

#44 – *Elfrida Puleston’s Chefs-Cooks and Cannibals, inscribed*

1984

#47 – *French Fries “A quick service circus of culinary discourse”*

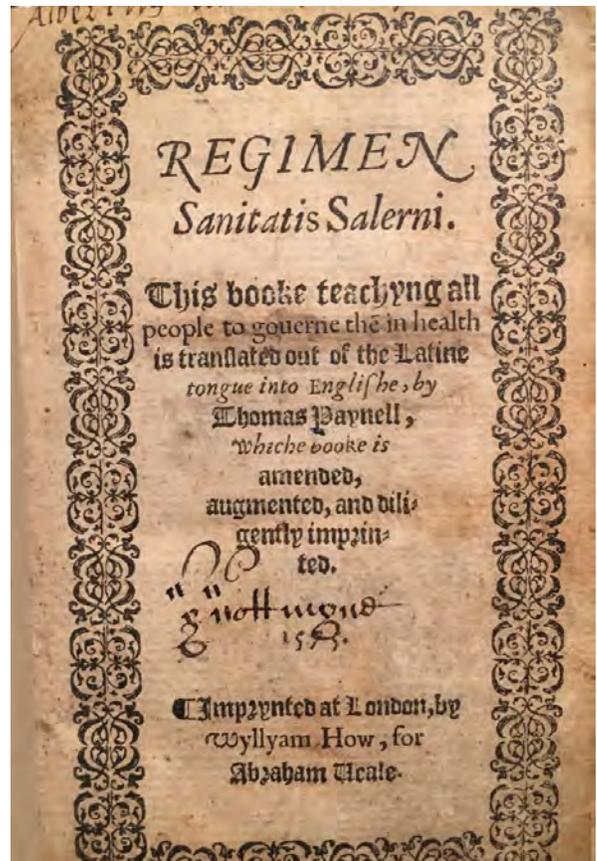


## 16<sup>th</sup> Century

*An early edition of the first English translation of The Regimen of Health, with a century of 17<sup>th</sup> C. owners' inscriptions and two manuscript recipes*

1. Paynell, Thomas, translator; Joannes de Mediolano; Arnaldus; de Villanova ( - 1311). *Regimen Sanitatis Salerni. This booke teachyng all people to gouerne the[m] in health is translated out of the Latine tongue into Englishe, by Thomas Paynell, whiche booke is amended, augmented, and diligently imprinted.* Imprynted at London: By Wyllyam How, for Abraham Veale, 1575. Octavo (13.5 x 9 cm.), [16], clxvii [i.e. clxviii] leaves; signatures: A<sup>s</sup> \*\*s B-Y<sup>s</sup>. Index, styled, "The Table". Title page with decorative typographical border and additional woodcut vignettes. Body text in black letter, headlines and shoulder notes in roman type. Running title: *The Regiment of Health.*

An early printing of the FIRST ENGLISH TRANSLATION of the *Regimen Sanitatis Salernitanum*, the great medieval medical poem on the preservation of health (originally published Strasbourg, 1491), more commonly known as *The Regimen of Health*. The anonymous didactic work in verse is attributed to Joannes de Mediolano (fl. 1100) and thought to have been written while he was head of the medical school at Salerno. The poem is Galenic in nature and forms both a *materia medica* and a summary of the medical knowledge of the era. This translation, by Thomas Paynell, was the first into English, the first edition of which was published in 1528, and it remained 'the only English version... available until the seventeenth century' (*The Haskell F. Norman Library of Science and Medicine, Part 1, March 18, 1998*). *The Regimen* was an immensely popular work; the work was translated into French, German, Italian, English, Polish, Czech, Flemish and Hebrew. Castiglioni claimed there were some three hundred editions by the late 1920s. For more on various speculations about authorship of the poem, and for information on the School of Salerno, see David Reisman's *Story of Medicine in the Middle Ages* (New York, 1935, pages 42ff.). There is a tradition of doubting the connection of this work to matters culinary, and for those who might doubt, I would refer you to the frontispiece of the 1554 Frankfurt edition. In the image, a kitchen hearth is placed to the right, where a woman is preparing foods; to the left, dine men of rank, served dishes at the table by a second woman. In the background, a third woman opens a window, letting fresh air into a small space (for bathing?), while a lone (male) doctor to the left wields a knife over a bedridden invalid. In the artist's vision of healthcare not only does food take the foreground of, but women play most of the roles in delivering it. Finally, *The Regimen* is considered the first book with a table of contents (or index) referring directly to pages of text. ~ Internally sound and largely clean, with just a few



marginal pencil notes, mostly small 'x's. Leaves trimmed with little or no loss to text. New endpapers. In paneled, full calf, with four raised bands, and gilt tile and author to compartments. Professionally rebound, with original boards and spine panel retained.

With the ownership inscription, "Albertus Van Otten [xxx]" to the head of the title page (partially trimmed), and three additional ownership inscriptions to the verso of the title page: "Thomas Prince, [illeg.] this booke, 1611"; "[illeg.] this booke 1633"; and "William Wergaman (?), this book 1651". In addition, there are two manuscript recipes, the first of which – a fourteen-line recipe for "A Dyet Drinke..." – seems to match the hand of Thomas Prince. The second, seven-line recipe, "To purge the bode (?)", has a separate signature below it [illeg.]. Rare; this edition appeared at auction just twice (1931 & 1938).

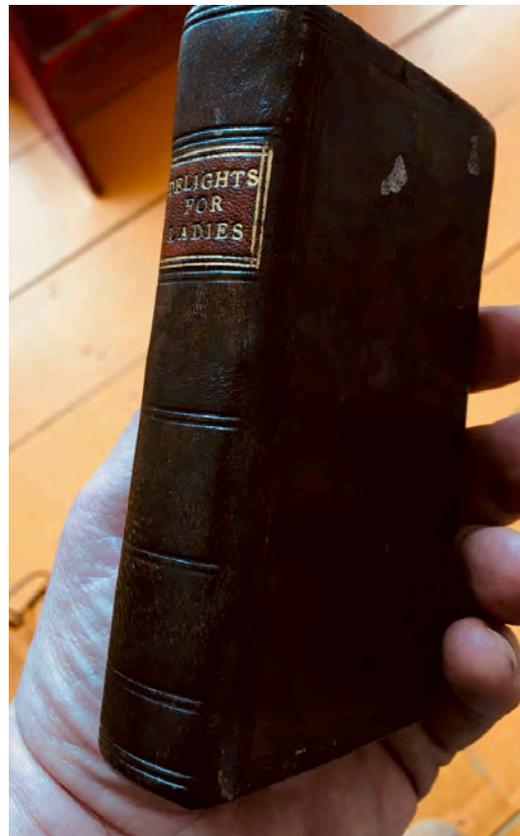
[OCLC locates seven copies; *Early English Books, 1475-1640* 395:8; STC (2nd ed.) 21601; Bitting and Cagle noting only later publications; Eimas, *Heirs of Hippocrates* 77 (citing this issue); Oxford, page 14 (recording only the 1607 edition, printed by Helme and Busby, with the title, *The Englishman's Docter, or the School of Salerne*); Notaker is silent on the work, except to explain his omission of the title, page 22; Vicaire (citing numerous non-English editions); Wellcome 5390; Norman 1819 ('the only English version.. available until the seventeenth century')]. \$9000.

## 17<sup>th</sup> Century

### *Two early and rare 17th Century cookbooks*

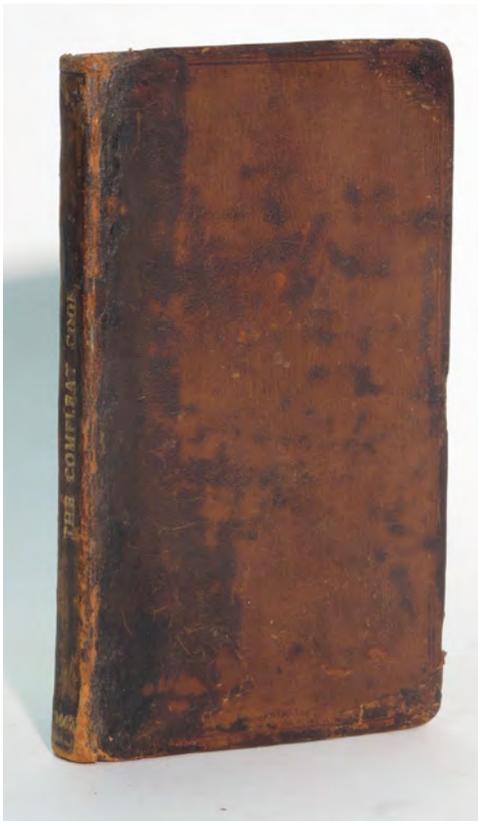
2. [Platt, Sir Hugh; Hugh Plat]. *Delights for Ladies to Adorne their Persons, Tables, Closets, and Distillatories; with Beauties, Banquets, Perfumes, and Waters ... [with:] Closet for Ladies & Gentlewomen, or, the art of preserving...* London: Printed by R. Y. [R. Young] and to bee sold by James Boler; Printed for Arthur Johnson, dwelling near the great North dore of Paules, 1635; 1618. Two works bound as one. *Delights*: duodecimo (12.5 x 7 cm.), [190] unpaginated; A-H12; complete, with the final bordered blank at H-12. Text in ornamental woodcut borders throughout. Index. Author from printed signature at end of preliminary epistle in verse. [With:] *Closet*: 16mo. (12.5.7 cm.), 1-190 pages; A-M8. Also with woodcut borders (different design) throughout, but pages numbered. The printing has been attributed to Thomas Purfoot (cf. STC).

Early printings of two major culinary works of the early 17<sup>th</sup> Century. Using Notaker as a guide, this would be the fourteenth of all printings of Platt's *Delights*, and the second with R. Young as the printer (H. Lownes and R. Young issued two earlier printings together (1628 and 1630). The work was originally issued by Peter Short in London, 1602. *A Closet for Ladies and Gentlewomen*, originally printed by Arthur Johnson in 1608, is often bound together with *Delights*, but attribution to Hugh Platt as



author or compiler remains not definitive. It is worth noting that when H. Lowens took up printing *A Closet* in 1624, they already had been issuing *Delights* for nineteen years. Oxford, *English Cookery Books*, notes the attribution appears “in the Douce catalogue, but it looks more like a rival work.” (cf. *Catalogue of the printed books and manuscripts bequeathed by Francis Douce, Esq., to the Bodleian Library*. Oxford, 1840). ~ “The well-educated Londoner Sir Hugh Platt wrote widely on food technology and supply, on famine, and on new modes of food technology. He calls his receipts ‘inventions’ and ‘experiments’ rather than ‘secrets’ in *The Jewel House of Art and Nature* (1594) ... His *Delights for Ladies* (1602) gave receipts for cookery, cosmetics, distillation, housewifery and preservation” (*The Oxford Companion to Food*, page 276). The distillation section contains twenty-five recipes, emphasizing the type of household still-room recipes we would expect to delight ladies, with waters and essences drawn from flowers and herbs. “The reader is left in no sort of doubt about what went on in the Elizabethan kitchen, and few could put the book down without some regret for the passing of those most leisurely days. The book was immensely popular and passed through at least twenty-five editions during the next half-century. It is not surprising that some of these have survived in single copies only, and some have probably disappeared altogether ... Most of the surviving copies are pretty grubby and often incomplete” (Bent Juel-Jensen, ‘Some Uncollected Authors XIX’, in *The Book Collector*, 1959). Some light edgewear and age-toning throughout. Healthy margins throughout, with none of the loss due to over-trimming often seen with these small works. In early full calf, filleted front and back; filleted bands on spine, with gilt-titled, red morocco spine label. Owner’s signature to final rear blank, “Mary Hawkins, her book”. With few copies of each in institutions and fewer appearances on the market, both printings are rare.

[*Delights*: OCLC records three copies of this printing, just two in the U.S. (Huntington, Yale); STC (2nd ed.) 19986; ESTC S174742; Oxford, page 13 ff. (noting many printings, but not this); Notaker 516; Vicaire 183-4 (1609 edition). *Closet*: OCLC records three copies (BL, NLM – both imperfect copies – and Yale); Cagle; Hazlitt, STC 19983. Oxford, pages 14-15; Vicaire 183-4]. \$9000.

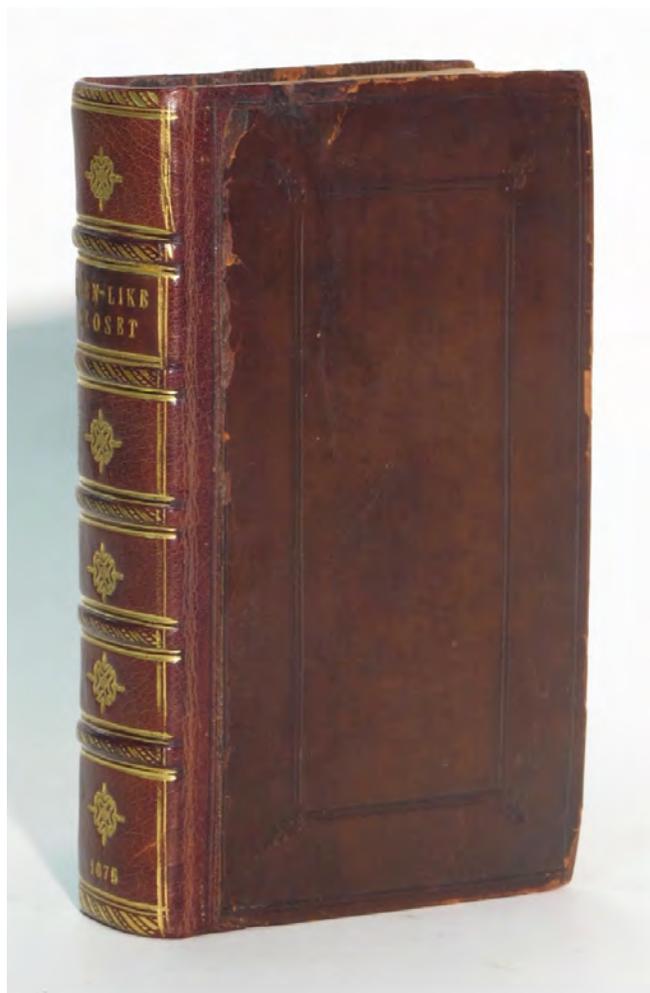


3. [M., W.]. *The Compleat Cook: Expertly Prescribing the Most Ready Wayes, Whether Italian, Spanish, or French, for Dressing of Flesh, and Fish, Ordering of Sauces, or Making of Pastry*. London: J.G. [John Grismond] for Nath. Brook at the Angel in Corn Hill, 1662. Duodecimo (15 x 8.5 cm.), 123, [5], [14] pages. Table of contents. Publisher’s advertisements at rear. Title within rule border. Printer’s name from British Library record. Attributed to “W.M.” by Wing.

Fourth printing; originally issued in 1655 by Nathaniel Brooks. Oxford identifies the book as one of three parts of *The Queen’s Closet Opened*, also first issued by Brook (1655), the other parts being *The Pearle of Practice*, and *A Queen’s Delight*. The preface to the first and to some later editions of *QCO* identifies “W.M.” as the author. Oxford points to “such interesting recipes as ‘To make a Devonshire white-pot’, ‘To Make a Outlandish dish’ (hog’s liver seasoned with aniseed), ‘The Jacobin’s Pottage’, ‘To make a Battalia Pye’, ‘To make a Stumpe Pye’, ‘The Countesse of Rutlands Receipt of Making the rare Banbury Cake, which was so much praised at her daughters (the Lady Chaworths) wedding’, ‘To make a Fat Lambe of a Pig’, ‘To make poor

Knights'. Pages darkened; loss at edge of final two leaves, just affecting text. Eighteenth Century calf, re-backed at an early date. General wear; gilt-titled at spine. Armorial bookplate of Sir Robert Chester. Scarce.

[OCLC records just seven copies of this printing (and at least one other where it is bound together as the *Queen's Closet Opened*; Bitting 53; ESTC R218359; (Oxford (c.f pages 26-27 for notes on the work as part of *The Queen's Closet Opened*); Pennell 133 (later edition); Wing M92A]. \$3500.



*From a servant-maid and widow, a "Queen-like" collection*

4. Wolley, Hannah; [Hannah Woolley; alias Chaloner]. *Queen-like Closet, or Rich Cabinet: stored with all manner of rare receipts for preserving, candying and cookery...* [with:] *The Second Part of the Queen-like Closet...* [with:] *Supplement to the Queen-Like Closet, or a little of everything...* London: Printed for Richard Lownds at the White Lion, in Duck-Lane, near West-Smithfield; [supp.] Printed by T.R. for Richard Lownds..., 1675; 1674. Duodecimo (14 x 8.5 cm.), [10], 1-344, [28]; 1-200 pages. Illustrated with an engraved extra title/frontispiece depicting five scenes of women preparing food. Wanting leaf A1v, the verso of which contains the imprimatur, "Licensed, Nov. 16, 1669. Roger L'Estrange" (recto blank). *Second Part...* has separate title page (leaf H7r) pagination and register are continuous. Index styled "Contents of the first part" and "Contents of the second part"; publisher's advertisements.

Third edition, identical (per Oxford) to the 1672 second edition; originally published London, 1670. Hannah Woolley, here spelled “Wolley” in the first volume, “became adept in needlework, medicine (which she practiced with success), cookery, and household management. In later life, she wrote copiously on all of these topics” (DNB XXI, 902). In addition to hundreds of traditional recipes, this work contains remedies for plague, consumption (“Take a peck of snails with the shells on their backs...”), ague, and other maladies; advice to parents and children; and examples of letter writing for various occasions (“From a Mother to a Daughter in a Ladies Service;” “From a Woman in Prison to Her Friend, to help her”). For an in-depth account of her life and work, see Caterina Albano’s introduction to the Prospect Books edition of Woolley’s *Gentlewomans Companion*, 2001). Interior clean but running title has been partly trimmed on a final few leaves. In later brown paneled full calf, with raised bands and gilt decorations; red morocco spine label with title. A remarkably clean and handsome copy. Scarce, with just three auction records in the last century.

[OCLC locates ten copies; ESTC R221176 (4 U.K. and 4 U.S. holdings); Cagle 1063 (their copy lacking leaves); Oxford, pages 35 (in a note); Pennell, page 139-140; Wing W3284 & 3287].  
\$7500.

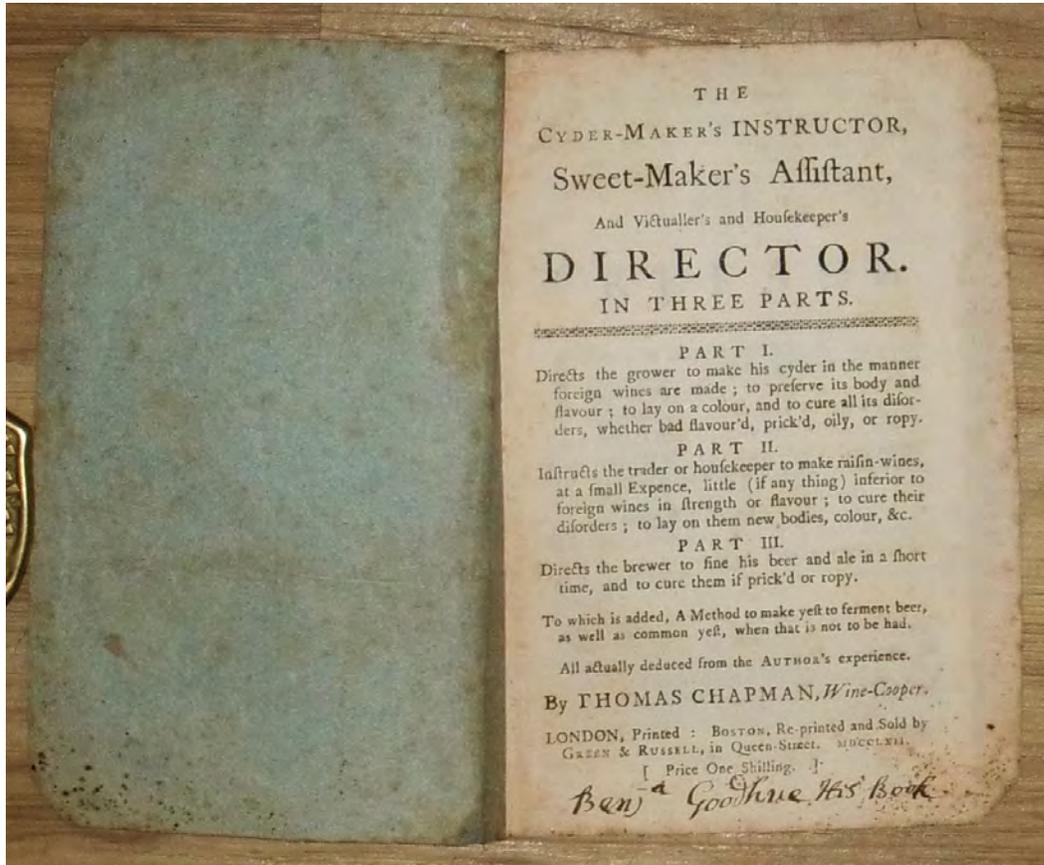
## 18<sup>th</sup> Century



*The first drink book and just the second cookbook printed in America*

5. Chapman, Thomas; [Green, John (1731-1787, printer); Russell, Joseph (1734-1795, printer)]. *The Cyder-Maker's Instructor, Sweet-maker's Assistant, and Victualler's and Housekeeper's Director. In three parts. Part I. Directs the grower to make his cyder in the manner foreign wines are made; to preserve its body and flavour; to lay on a colour, and to cure*

*all its disorders, whether bad flavour'd, prick'd, oily, or ropy. Part II. Instructs the trader or housekeeper to make raisin-wines, at a small expence, little (if anything) inferior to foreign wines in strength or flavour; to cure their disorders; to lay on them new bodies, colour, &c. Part III. Directs the brewer to fine his beer and ale in a short time, and to cure them if prick'd or ropy. : To which is added, a method to make yest [sic] to ferment beer, as well as common yest [sic], when that is not to be had. All actually deduced from the author's experience. By Thomas Chapman, wine-cooper... (Price one shilling.) London, printed: Boston, re-printed and sold by Green & Russell, in Queen-Street, MDCCLXII [1762]. Booklet sewn on cord (16.5 x 11 cm.), viii, 9-28 pages. Signatures: [A]<sup>4</sup>B-C<sup>4</sup>D<sup>2</sup>].*



FIRST AMERICAN EDITION. The second cookbook and the first drink-related work printed in America (see Lowenstein 2). Another printing was issued in Philadelphia the same year (Lowenstein 3). First published 1757 by S. Rudder, in Cirencester, England (about 80 miles west of London), the *Cyder-Maker's Instructor* is a small work on cider-making and cooking with cider which also includes information on wine, wine-making, beer and liquors. Various recipes for yeast are included at the end. In the colonies as in England, advances in the technology of alcohol production were eagerly received and put into practice, and Chapman places this book into that context of breakthroughs to assist with problem solving. "Discoveries and Improvements ought not to be concealed; the Public Good calls loudly for them" (the Preface, page iii). The book is divided into three parts, with each directed at a slightly different audience, in effect revealing that cider making and the production of other alcoholic beverages were – in the mid-eighteenth century – the province of both men and women, professionals and amateurs (women could be among the professionals, as they had been permitted membership in the

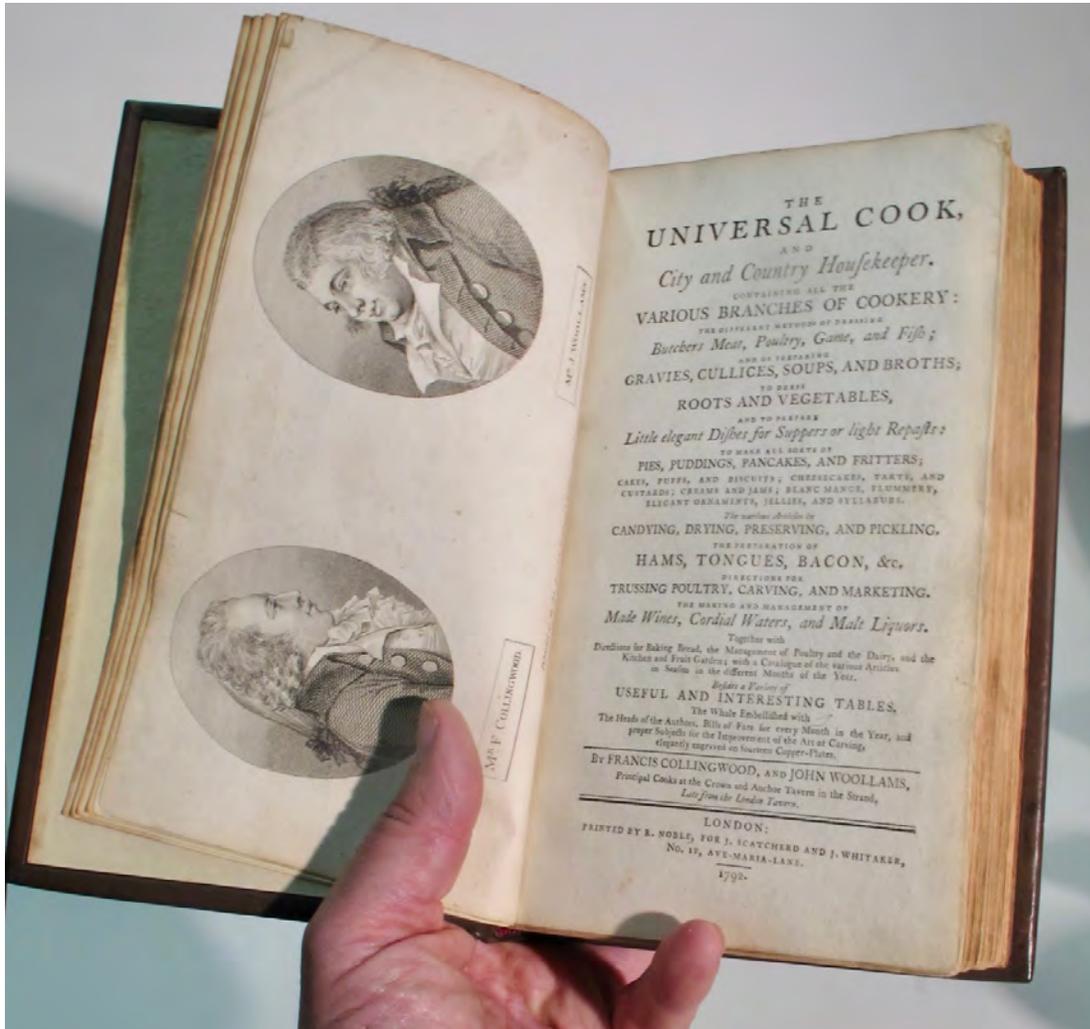
Brewer's Guild since its founding in the 14<sup>th</sup> century). The first part of the *Cyder-maker's Instructor* is directed at the "grower to make his cyder in the manner in which foreign wines are made..."; the second is addressed to the "trader or housekeeper, to make raisin-wines, a small expense..."; and the third to "fine his beer and ale in a short time..." (all quotes from the title). On both sides of the Atlantic a shift – of alcohol production from being largely women's household work to men's work in a commercial context – was well underway. Of the cookbooks printed in the Colonies in the 18<sup>th</sup> century, some contain remarks on cider, including Eliza Smith's *Compleat Housewife* (Williamsburg, 1742) and Briggs' *New Art of Cookery* (Philadelphia, 1792), while others contain no cider-making, including Susannah Carter's *Frugal Housewife*, (Philadelphia, 1772) and Amelia Simmons' *American Cookery* (Hartford, 1796). Chapman's little work represents this shift to a professionalization, commercialization, and masculinization of cider production [for a detailed investigation of the of these changes in the cider world of the Colonies, see Sarah H. Meacham, *Every Home a Distillery* (Baltimore, 2009)].

With some light foxing and spotting to text leaves and to wrapper; exterior wrapper panels faded from blue; otherwise fine. In contemporary ream wrappers, likely a printer's binding, or possibly a vernacular binding added by an early owner. The ream wrapper bears the royal arms of Queen Anne in the period after the merger (1707-1714), with the motto "Honi Soit [Qui Mal y Pense]" and the words "Super F[ine]" indicating the quality of paper. At the foot of the title page is the ownership signature "Benjamin Goodhue, His Book". Goodhue was a Salem, Mass. Federalist, one of the "Essex Junto". A Harvard graduate, Goodhue was a member of the first ever class of the Mass. House of Representatives. He became a Senator in 1796. There is an additional manuscript annotation to foot of page 9, which is illegible. VERY RARE, with only two copies coming to auction in the 20<sup>th</sup> and 21<sup>st</sup> centuries (1917 & 2009).

[OCLC locates four copies (NYHS, AAS, Bowdoin, Huntington), and we have located three additional copies (JB, LOC, Harvard); ESTC W30572; Evans 9084; Lowenstein (3rd ed.) 2; Rink, *Technical Americana* 1453; not in Howes; not in Janson, *Pomona's Harvest*]. \$20,000.

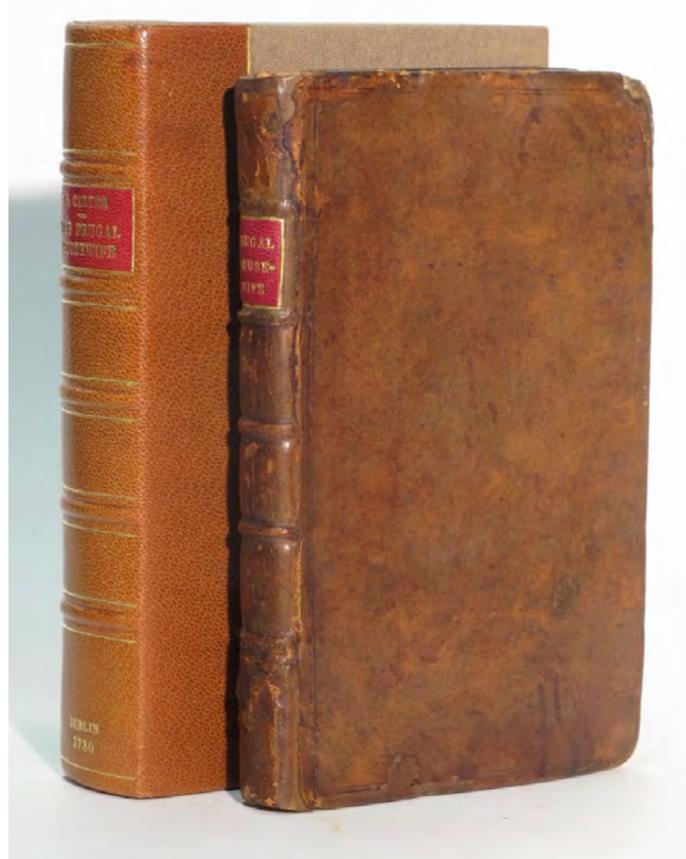
*From the chefs of the Crown and Anchor Tavern in the Strand*

6. Collingwood, Francis & John Woollams. *The Universal Cook, and City and Country Housekeeper. Containing all the various branches of cookery: the different methods of dressing butchers meat, poultry, game, and fish; and of preparing gravies, cullices, soups, and broths; to dress roots and vegetables, and to prepare little elegant dishes for suppers or light repasts: to make all sorts of pies, puddings, pancakes, and fritters; cakes, puffs, and biscuits; cheesecakes, tarts, and custards; creams and jams; blanc mange, flummery, elegant ornaments, jellies, and syllabubs. The various articles in candying, drying, preserving, and pickling. The preparation of hams, tongues, bacon, &c. Directions for trussing poultry, carving, and marketing. The making and management of made wines, cordial waters, and malt liquors. Together with directions for baking bread, the management of poultry and the dairy, and the kitchen and fruit garden; with a catalogue of the various articles in season in the different months of the year. Besides a variety of useful and interesting tables. The whole embellished with the heads of the authors, bills of fare for every month in the year, and proper subjects for the improvement of the art of carving, elegantly engraved on fourteen copper-plates, by Francis Collingwood, and John Woollams, principal cooks at the Crown and Anchor Tavern in the Strand, late from the London Tavern.* London: Printed by R. Noble, for J. Scatcherd and J. Whitaker, 1792. Octavo (22 x 13.5 cm.), [28], 451, [1] pages. Half title; table of contents. Illustrated with fourteen engravings, including a double-portrait frontispiece, twelve engraved plates setting out bills of fare for each month, and one engraved plate with directions for carving.



FIRST EDITION. Maclean quotes the bookseller John Lyle (*Catalog 3*, 1976), a “well printed book by the chefs of the Crown and Anchor Tavern in the Strand, a notable London dining-house, with a banqueting room which could take 2,500 people, and consequently the scene of many famous gatherings, such as Charles James Fox’s 2,000 strong birthday party... It was also the meeting place of the Royal Society Club.” Includes “A Catalogue of Various Articles in Season” arranged by month, and a set of marketing tables. Internally clean, with just a bit of soiling to edges, and very little age-toning. In modern full calf, ruled panels, raised bands, and gilt-titled red morocco spine label. Close to fine. With the bookseller’s ticket of Cooks Books to the rear paste down, and just below that, the blind-stamped initials “AB”, presumably those of the binder.

[OCLC locates thirty-two copies; Bitting, page 94 (citing the later 1801 issue); Cagle 625; ESTC T50471; Maclean page 30; Vicaire 189-190]. \$1500.



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

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

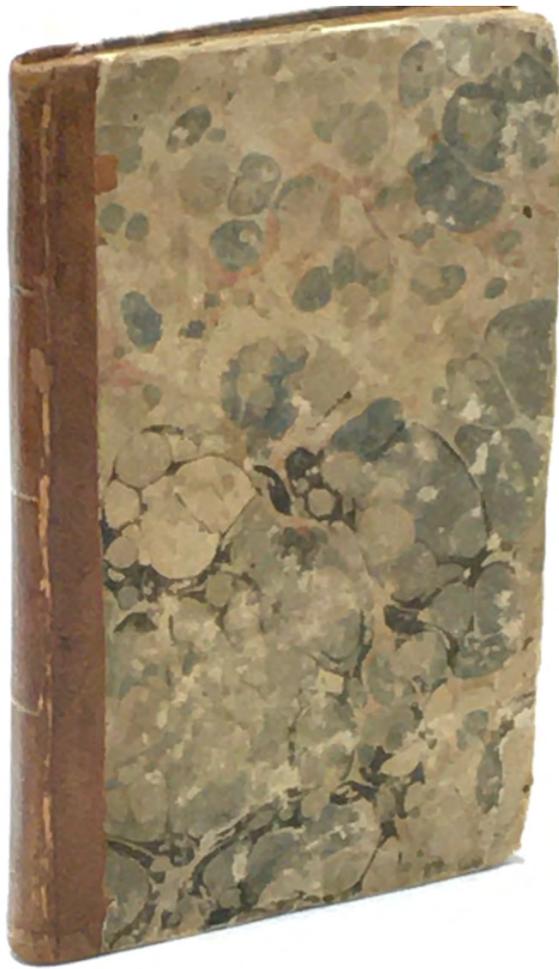
FIRST EDITION, the functionally simultaneous Dublin imprint (see Maclean, pages 23-24). The only known work by Susannah Carter of Clerkenwell (London), but an extremely popular and influential work in England and Ireland. Perhaps its greatest impact was felt across the Atlantic, where in 1772 it became 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.

[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.

*an American Susannah Carter, published the same year as Amelia Simmons' landmark*

8. Carter, Susannah, of Clerkenwell, London. *The Frugal Housewife, or complete woman cook. Wherein the art of dressing all sorts of viands, with cleanliness, decency and elegance, is explained in five hundred approved recipes... to which are added, various bills of fare, and a proper arrangement of dinners, two courses, for every month in the year*. Philadelphia: Printed by James Carey, 83, N. Second-Street, 1796. Duodecimo (16 x 10 cm.), [xiii], 14-132



pages. Index. Illustrated with three plates; two engravings depicting carving and a third woodcut depicting “Arrangement of a Supper Table”.

Third American edition, first printing. Carter’s popular English cookbook (circa 1765-68), became one of the very earliest cookery books printed in the United States. The American printings preceding this were: Boston: Edes & Gill of 1772 (Lowenstein 4), and New York: Berry & Rogers of 1792 (Lowenstein 7) and 1795 (Lowenstein 8b). The Edes & Gill issue of 1772 was just the second American cookbook, following the 1742 Alexandria printing of Eliza Smith’s *Compleat Housewife*. The two Berry & Rogers printings contained a number of changes which better reflected the American context of these books, and which greatly influenced Amelia Simmons in the creation of her foundational *American Cookery* of 1796. In a statement “To the readers” (page [ii]), it is explained that the sections on Gravies and Sauces has been moved to the front and indexed for reference within the other recipes, “as the chief excellence of all cookery consists in a perfect acquaintance with the making of Gravies and Sauces”. Lightly age-toned, with some light foxing, scattered spotting, darkening at edges. Ink ownership signature, “Samuel H. Tumlner” to rear paste-down. Contemporary half calf over marbled boards, untitled gilt-ruled spine; joints and extremities rubbed. Near fine.

[OCLC locates twenty-three copies; Evans 30168; Lowenstein 15; not in Cagle; Bitting (later printing)]. \$7500.

19<sup>th</sup> Century



With John Bewick's classic wood engraved carving instructions

9. [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. and the method of distinguishing good provisions from bad: to which is added a number of hints or concise lessons for the improvement of youth, on all occasions in life. Fourth Edition.* Bath: Printed by Gye and Son, for the author, and sold by J. Souter, [n.d. 1805 or earlier]. Duodecimo (17.5 x 10.5 cm.), 72, 4, 229-240 pages. Illustrated with twenty-one wood engravings after John Bewick (see Hugo, *The Bewick Collector*. London, 1866-68, 3787). Advertisements for author's other publications at rear, with a twelve-page section from one of those publications, *The Progress of Man*. Two additional woodcuts within that sample.

Stated "fourth edition". Date from external information, based on the fifth edition by the same publisher, which has a stated publication date of 1805. 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 light soiling throughout; a few small

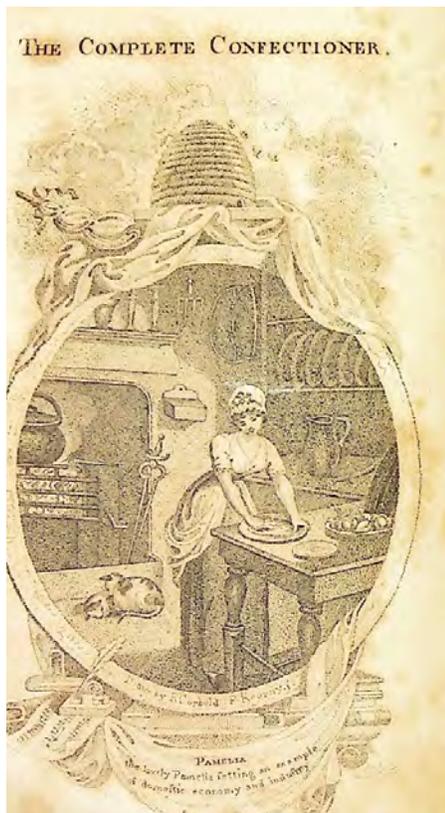
dog ears, but generally clean and sound. In contemporary full tree calf; some light edge wear and leather just starting to separate at the gutters.

[OCLC locates eleven copies of this issue (and nine of “fifth edition” of 1805), n.b. all Gye printings are identified as microform by OCLC; Bitting 466 (other issues); Cagle 1026 ff. (for other editions); Maclean, page 142; Opie Collection of Children’s Literature 008:158; Oxford, pages 116-7; citing earlier editions are: Pennell, page 163 Schraemli 485; and Simon *BG* 1477].

\$1000.

*The first confectioner’s manual printed in America*

10. Nutt, Frederick. *The Complete Confectioner, or, The whole art of confectionary made easy: containing, among a variety of useful matter, the art of making the various kinds of biscuits, drops ... as also the most approved method of making cheeses, puddings, cakes &c. in 250 cheap and fashionable receipts. The result of many years experience with the celebrated Negri and Witten.* New York: Reprinted, for Richard Scott and sold at his Bookstore, no. 243 Pearl-street, 1807. Duodecimo (17.5 cm.), 91, [1] pages. Frontispiece. Index.

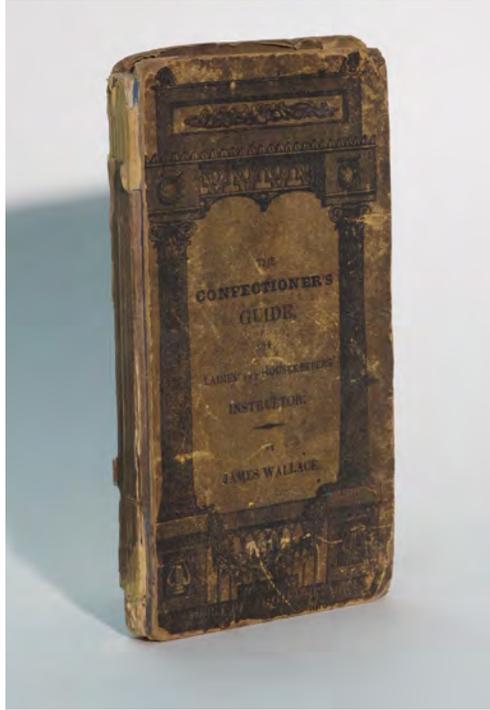


FIRST AMERICAN EDITION. The first confectionery manual printed in America; originally published London, 1789; this American issue after the London “4th edition, with considerable additions”. The author fancied his work just the second work on the subject published in England and went to some efforts to disparage the author of what he called the first – Hannah Glasse – and her work *The Compleat Confectioner*. There were other English works on confectionery that precede Glasse’s book and it’s hard to believe Nutt was not aware of them (see David, *Harvest of the Cold Months*, pages 312-315). Speaking of this work, Elizabeth David describes it as including, “plenty of up-to-date recipes, all carrying the implied guarantee that they were those used by one or other of the three finest confectioners in London. Ices in particular were offered in impressive variety. There were thirty-one different ice-creams – called so, unusually for the period – many made with fresh fruit, others with jams or fruit jelly, some with a basis of fruit syrups and a flavouring of some potent essence such as bergamot orange. Ginger, chocolate, coffee, pistachio were other flavourings used by Nutt...” Nutt worked for the famous London confectioners Negri & Witten of the Pot & Pineapple in Berkeley Square, and in the early London editions of this work the frontispiece includes an image of the Goddess Pomona seated

beside a potted pineapple. Other confectioners who worked for Negri & Witten include Robert Abbott, William Jarrin and William Gunter, all of whom, like Nutt, went on to publish their own confectioners’ manuals. The frontispiece etching of the present edition depicts a kitchen scene and includes the text, “Pamelia, the lovely Pamelia setting an example of domestic economy and industry.” The frontispiece is credited, “Drawn by R. Corbold. / F. Kearny & c.” Unlike the London publications the first American has no additional plates. ~ Frontispiece

rather toned with offset to title page, else internally sound. Publisher's full sheep with gilt-ruled spine and gilt-titled, black spine label. Light rubbing, upper cover nearly separated, Near very good. While British editions of this work are often available, the American first is rare.

[OCLC locates twenty copies. Cagle 573; Lowenstein 38; Shaw & Shoemaker 13270; Wheaton & Kelly 4498]. \$3000.



*A confectioner's manual, perhaps with unrecognized "American" roots?*

11. Wallace, James, late of Philadelphia. *The Confectioner Guide, and Ladies' and Housekeeper's Instructor: being a grand display of pastry, in a variety of forms: also confectionary; icing, candying, preserving, jelly-making, sugar-boiling, colouring, &c. &c. in the first of the art.* by James Wallace, late of Philadelphia. [London: the author;] J. Smith, Printer, 193 High Holborn, [1826]. Duodecimo (14 x 8 cm.), v, 144 pages. Index. Publisher's advertisements on rear board. Date from author's statement in preliminary "Advertisement", "London, July 1<sup>st</sup>, 1826".

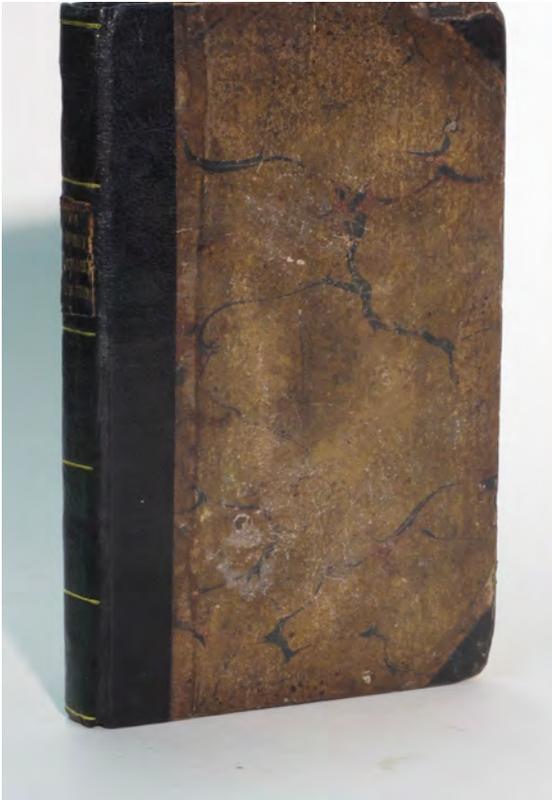
An early, perhaps first, edition of this confectioner's manual by an author, "Late of Philadelphia". We know of five printings between 1826 and 1831 (in London, Bungay, and Leeds); the publication sequence remains unclear, as all copies we've been able to examine contain the same author's advertisement implying this issue is a response to the successful sale of an earlier printing. We have located no issue preceding 1826, nor has there surfaced an American issue of this work by a James Wallace, confectioner; no information shedding light on the author's connection to Philadelphia has surfaced. This begs the question of whether this is the work of an American (and therefore an unrecognized early American cookbook), but one published in London, instead of within the U.S. The recipes lean decidedly English, and include cakes and gingerbreads, as well as puddings, custards jellies and preserves, all in addition to the more expected candies, with separate sections for sugar boiling instructions and coloring. ~ Text block is sound and clean. In original publisher's printed, paper-covered boards; publisher's advertisements to rear panel. Binding soiled and edge worn, and heavily chipped at the spine.

Good. Ownership inscription to final leaf (page 144), “Thomas Baron, Bradshawgate, Great Bolton”. Baron was a tobacconist in Bolton, northwest of Manchester.

[OCLC records no copies of this J. Smith issue (and seven copies combined of all later printings); Oxford, page 159 (citing the C. Cooper, Leeds imprint of the same year, but adding the author’s address “Theobald’s Road” to the imprint); not in Bitting, Cagle or Vicaire]. \$900.

*A classic handbook for the manufacture of spirits, wines, & beers, honest or adulterated*

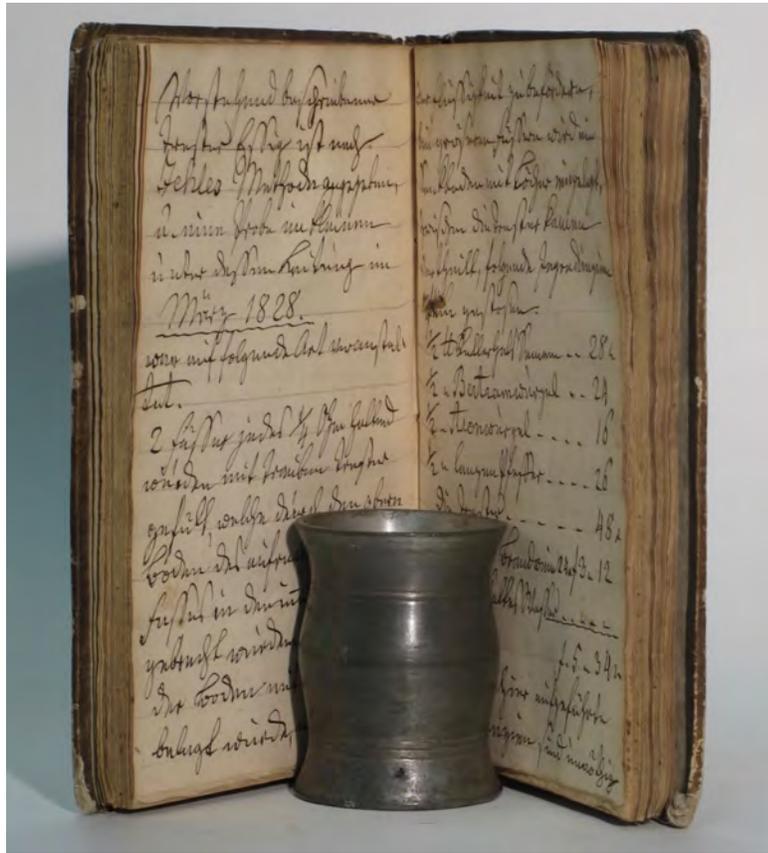
12. Hartley, Joseph. *The Wholesale and Retail Wine & Spirit Merchant’s Companion, and complete instructor to the trade: containing several hundred valuable receipts from practical experience, by Joseph Hartley*. London: Printed for the author and sold by T. Rodd and J. Wacey, 1835. (16 x 10.5 cm.), ii, 208 pages. Index.



FIRST EDITION. New editions published in 1839, 1843, & 1850. A handbook for the manufacture of various wines and spirits. One of a number of manuals to emerge in the first half of the 19<sup>th</sup> century focused on the production and care of wine and spirits. The one hundred sixty-nine recipes for wines or spirits – some honest, some approximations – include: Finings for Bucellus Wine, A Superior Bitter, Wormwood Bitters, Beading for Brandy, Rum or Gin, To Make Gin, To Remove the Color from Spirits, To Remove the Blackness from Gin, To Make a Puncheon of Rum, Of Leeward Island Rum, Caraway Brandy, Cherry Bounce or Cordial, Lovage (cordial), Noyeau, The Highly Esteemed Liquor: Curraca, Martinique Noyeau, Poppy Brandy, Usquebaugh, and White Spruce Beer. About one third of the recipes are identified as “British Wines”, and these include Apricot Wine, Birch Wine, Cowslip Wine, Pearl Gooseberry Wine, Macaroni Coridal (!) and additional techniques for Cider, Mead, Whiskey, and Beer. All of this is preceded by instructions for keeping a cellar, and avoiding problems with the tax man, followed by descriptions of equipment, and basic ingredients, such as hops and malt. Some of the material appears to have been sourced from John Davies’ *Innkeeper and Butler’s Guide* (Liverpool,

1805), which itself could trace the lineage of its contents to Gervase Markham and his *Countray Contentments* (London, 1623). Davies’ work was one of the targets of food reformer Frederick Accum in his *Treatise on the Adulteration of Food* (London, 1820), and the subsequent publication of Hartley’s work is an example of the persistence of these ancient methods. With light soil to edges of text block; new marbled endpapers. In dull marbled boards, over half black calf, professionally re-backed, and with the original gilt-titled spine label (perhaps excised from the original back-strip). Generally very good. Scarce.

[OCLC locates nine copies; Gabler, page 172; Noling, page 192; Simon *BG* 818 (another ed.)]. \$1200.

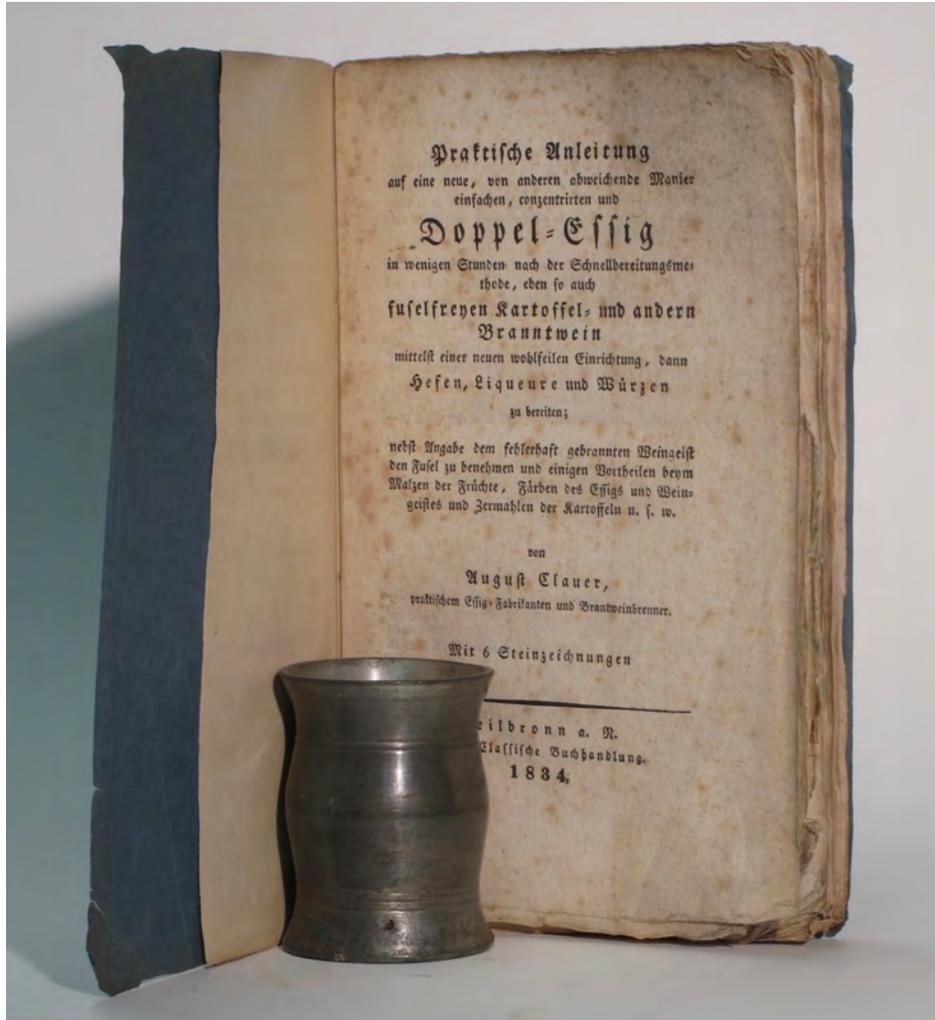


*Vinegars, fermentation, and distillation – two works bound as one*

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

Two works bound as one: Second, Improved Edition; FIRST EDITION. The first work consists of a general guide to making all kinds of vinegars from different sources and for differing purposes. Domestic and commercial production of these useful ferments are discussed, including unusual applications, e.g., as perfume bases. The second part is a complement to the first item in that the author discusses the production of various sources for initiating fermentation especially those utilized in alcoholic distillation. ~ Overall age-toning and some stains; some childish pencil scribbles to a few leaves. Advertisements at end of the second item appear to lack at least one page. In contemporary paste paper boards, rubbed at extremities, paper spine label partially worn away. Good or a bit better. A small (attractive) nineteenth century ownership stamp on a blank portion of the title page of the first item. Neat ownership signature to front fly, "Ex Libris [m...] Schmitt". Additional pencil ownership inscription to front paste down, locating the book in Harrisburg, Penn. The manuscript notes (mostly recipes) are bound with additional blanks after each section.

[OCLC locates no copies of the first part, and just seven copies of the second, none in North America]. \$750.



An early 19th C. German work on “Strong Drink”

14. Clauer, August. *Praktische Anleitung auf eine neue, von anderen abweichende Manier einfachen, konzentrierten und Doppel-Essig in wenigen Stunden nach der Schnellbereitungsmethode, eben so auch fuselfreyen Kartoffel- und anderen Branntwein mittelst einer neuen wohlfeilen Einrichtung, dann Hefen, Liquere und Wurzen zu bereiten ... von August Clauer, practischem Essig-Fabrikanten und Brantweinbrenner [sic].* Heilbronn: T. D. Classische Buchhandlung, 1834. Octavo (20 x 12 cm.), iv, 68 pages, untrimmed. Large folding plate (which includes six lithographic illustrations—the “6 Steinzeichnungen” noted on the title page) tipped-in at the rear.

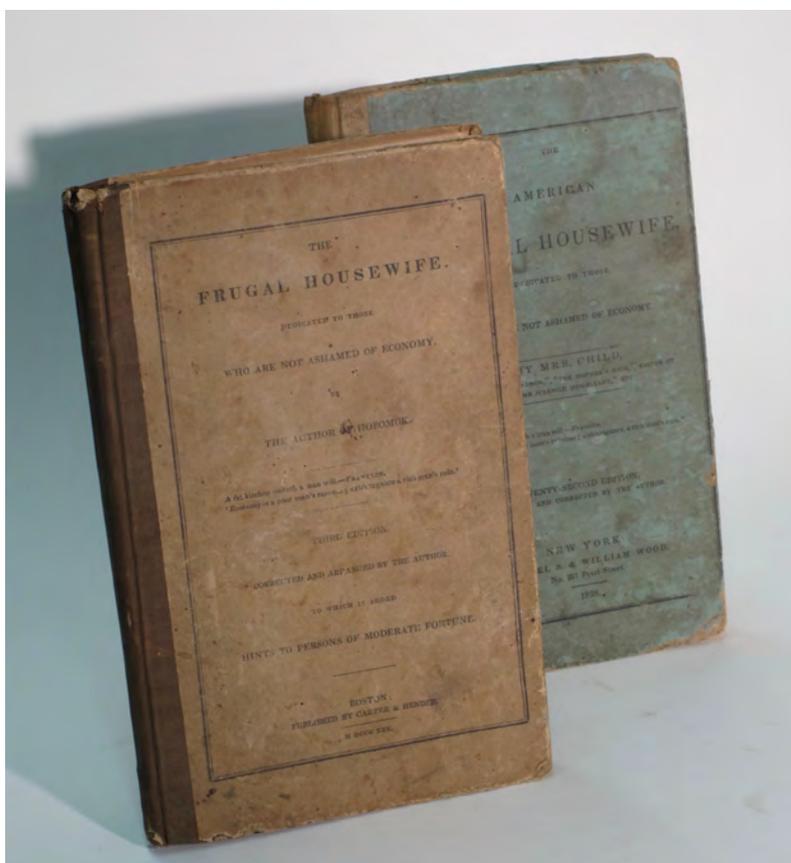
FIRST EDITION. A distilling manual outlining a method of making concentrated vinegars and brandies. The author, August Clauer, was a “practical vinegar manufacturer and distiller.” Included are diagrams and recipes for such spirits as Absinthe, Chocolate-Aquavit, Persico Italiano, and Englisch Bitter. In somewhat later blue wrappers. Untrimmed edges of the leaves somewhat soiled; some scattered foxing and toning; very good. Rare.

[KVK and OCLC note only one copy (Universitatbibliothek Greifswald); not in Noling]. \$900.

15. [Child, Mrs. Lydia Maria]; by the author of Hobomok. *The Frugal Housewife. Dedicated to those who are not ashamed of economy. Third Edition. Corrected and arranged by the author. To which is added, hints to persons of moderate fortune.* Boston: Published by Carter and Hendee, 1830. Octavo (19 x 12 cm.), 128 pages.

Second edition, second printing, styled "Third Edition", with substantial revisions and enlargement. In 1832, the title was changed to *The American Frugal Housewife* so as to avoid confusion with the English cookbook by Susannah Carter with the same name and an earlier imprint (note Bitting states incorrectly that the name was changed with this second edition). ~ In soiled and edge-rubbed, publisher's printed grey paper-covered boards with brown cloth spine; some wear to spine ends. Some soiling and foxing throughout, otherwise very good. Early inscription to front endpapers.

[OCLC locates twenty-one copies; Bitting, page 86; Cagle 148; Lowenstein 131]. \$500.



*With the adjusted "American" title, and 18 manuscript recipe additions*

16. Child, Mrs. [Lydia Maria]. *The American Frugal Housewife. Dedicated to those who are not ashamed of economy. Twentieth edition, enlarged and corrected by the author.* Boston: American Stationers' Company, 1836. Duodecimo (18.5 x 12 cm.), 130, [6] pages. Illustrated frontispiece. Index. Publisher's advertisements to rear panel of boards.

Stated "Twentieth Edition, enlarged and corrected by the author. Originally published as "The Frugal Housewife," the title change was made so as to avoid confusion with the English cookbook by Susannah Carter, which bore the same title and an earlier imprint. ~ Some light foxing to text block; one preliminary blank with simple archival paper repair. In yellow, printed paper-covered boards, over quarter brown, textured cloth. Some wear to corners, otherwise very good or better. A remarkably clean copy of a book most frequently seen in marginal condition. With eighteen manuscript recipe additions to front and rear blanks, including: [?] Gingerbread, Sponge Cake, Cup Cake (Mrs. Holton's); Cherry Pudding, Arrow Root Custard, Sweet Sauce, Ina Cake (J.H.J.), Rice Gruet, Milk Toast, Ina Cake, Molasses Gingerbread, Timbales (?), One Egg Cake, Ginger Beer, Hard Waffles (?), In Griddle Cakes, Molasses Ginger Cookies, and Muffins. With an ownership inscription, "Mrs. Jane Hill, Jan. 1838, [and in a later hand] to J.H.J., Oct. 22, 1852".

[OCLC locates twenty-four copies of this printing; Bitting, page 86; Cagle 149; Lowenstein 194]. \$450.

*With the folding perpetual calendar, hand-colored  
earliest appearance of a color illustration in an American cookbook?*

17. "By a Married Lady"; [Webster, Mrs. A.L.]. *The Improved Housewife. Or Book of Receipts: with Engravings for Marketing and Carving... Eleventh edition, revised: with supplement and perpetual calendar.* Hartford: Sold by Ira Webster...; [Stereotyped by Richard H. Hobbs, 1848. Octavo (19.5 x 12 cm.), xi, 12-236 pages. Frontispiece, plus folding, hand-colored plate. Illustrated with woodcuts in the text.

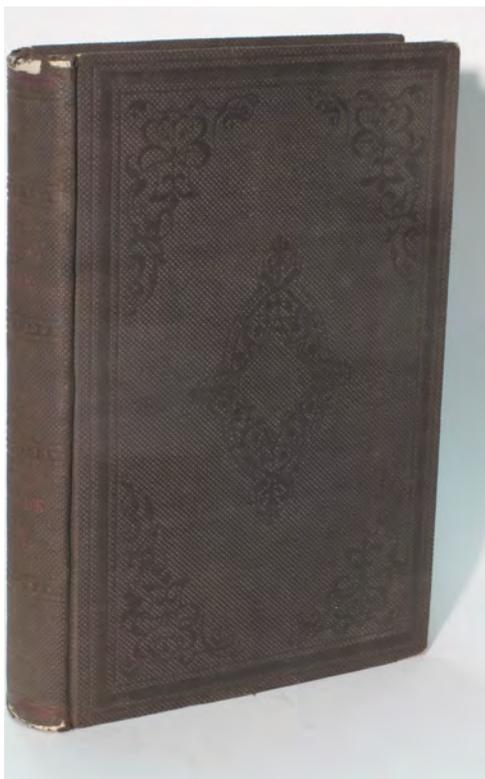


Though styled “Eleventh Edition” on the title page, this is evidently the FIRST EDITION, likely 12th or 13th printing. Likely the second appearance with the color calendar (Lowenstein first indicates the color illustration in the “Twelfth Edition” of 1850). As such, this is the second issue of the earliest-known American cookbook to contain a color illustration. The author describes herself as “experienced in the vicissitudes of life and in housewifery; whom admonitory years now invite to a more retired and less active life, cheered by affectionate remembrances...” (from the title page). “Mrs. Webster was at best, what one would call a good plain cook, and yet she too reflects some of the virtues of her time”, wrote Karen Hess, who stops to point out that up to Mrs. Webster, “most cookbook writers... measured dry ingredients by weight rather than volume.” Mrs. Webster advises measuring rather than weighing, a serious step in the degradation of American cooking skills. This book is also one of the first to include a recipe for bread made with Sylvester Graham’s flour, and Hess stops again to lament that “one of our earliest “health”-bread recipes is also one of the first to call for sweetening - a pattern that has only intensified since.” One might wonder if the title term “Improved” is merited. Some light soiling to a few leaves. ~ In publisher’s gilt-titled and blind-stamped brown cloth, with light wear to the head and foot of the spine. Closed tear to one panel of folding calendar. Still, near very good. This issue scarce.

[Cagle 796-800 (earlier editions); this issue not in Lowenstein (see item 482 for a later issue)].

\$350.

*Includes a description of the African-American vendors at the Catherine Market*



18. De Voe, Thomas F. [Thomas Farrington De Voe]. *The Market Book, containing a historical account of the Public Markets in the cities of New York, Boston, Philadelphia, and Brooklyn. With a brief description of every article of human food sold therein. The introduction of cattle in America, and notices of many remarkable specimens.* New York: Printed for the Author; Printed by Hall, Clayton, & Medole, 46 Pine Street, 1862. Octavo, (23.5 x 16.5 cm.), [1]-xiv, [15]-621 pages. Extensive General Index, and an Index to Butchers.

FIRST EDITION. The most complete and thorough historical description of the public markets of New York. While the title page states “In Two Volumes, Vol. 1”, this was the only volume published, and the other cities mentioned in the title, Boston, Philadelphia, and Brooklyn, are not included in this work. Some have posited that the author’s follow-up volume, *The Market Assistant* (New York, 1866), was intended to be that second volume, but morphed into a stand-alone work. *The Market Assistant* is an encyclopedic survey of the astounding variety of products available in the public markets all of the cities mentioned. Together, the two works are an indispensable view of the

workings of American food markets mid-nineteenth century, and of the bounty provided by this young country. The level of detail of *The Market Book* is remarkable, as one might gather from a quick look at the Index of Butchers, which lists over twelve hundred butchers. Of the New York markets described, the Catharine Market, or Catharine’s Fish Market, is notable as it was at

least partially operated by African-Americans (see pages 341-375). Thomas F. De Voe, member of the New York Historical Society, was himself a butcher at Jefferson Market in New York's Greenwich Village. He was part of New York's food distribution system at just the moment when improvements in transportation brought increasing abundance to its open-air markets. Food historian Anne Vileisis, in her book, *Kitchen Literacy*, calls De Voe "no ordinary butcher. He might more aptly be described as an epicure naturalist, and it is this naturalist inclination that makes him so fascinating." ~ Slight age-toning to text block. Free front endpaper present but detached. Some pencil annotations to preliminary blanks. In publisher's blind-stamped and titled, brown cloth. Rubbing and wear to cloth at head and foot of spine and at corners. Near very good. Early ownership inscription in ink to preliminary blank. Rare.

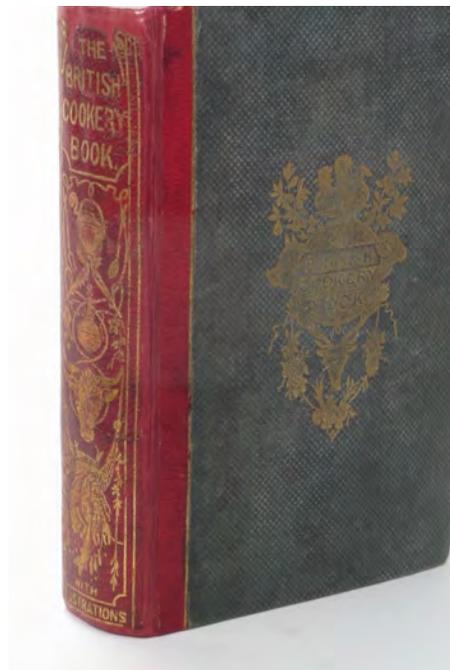
[OCLC locates four copies; Sabin 19824, incorrectly citing *The Market Assistant* (1867) as volume two]. \$1500.

*Earliest issue with this title, previously unrecorded*

19. Walsh, J.H.; [John Henry Walsh (1810-1888)]. *The British Cookery Book: Uniting a good style with economy, and adapted to all persons in every clime; containing many unpublished receipts in daily use, by private families. Collected by a committee of ladies, and edited by J.H. Walsh ... New edition, with engravings.* London: Routledge, Warne, and Routledge; [M'Corquodale and Co., Printers], 1863. Octavo (17 x 11 cm.), viii, 375, [1] pages. Index. Illustrated with eight unnumbered leaves of plates.

FIRST EDITION THUS TITLED. Stated "New and Revised Edition", though we've been unable to locate any earlier issue under this title. Walsh published *The English Cookery Book* in 1858, with the same pagination, and by the same publishers; this is a revised (barely) edition of that work. There is, however, no record we can find of an issue under this title prior to 1864. The editor, John Henry Walsh, F.R.C.S., was author of *A Manual of Domestic Economy* (first issued 1856, in both London). *The Manual* was well received and reprinted in 1857; a condensed version was issued in 1860 under the title *The English Housekeeper's Book*. Interestingly, the shorter work, now just 425 pages, was issued in New York three years earlier, under the title *The Economical Housekeeper*. *The English Cookery Book*, and then this title, appear to complement *Housekeeper's* work, with culinary information in one, and domestic, non-culinary information in the other. ~ In publisher's green, patterned cloth, with gilt emblem and title to front panel. Re-backed in red morocco, with original gilt-decorated and -titled back laid-down. New endpapers. In all, very sound and handsome copy. Near very good. With the bookplate of the Craig Collection, and the bookseller ticket of Cooks Books. Unrecorded, and earliest, issue of this title.

[OCLC locates no copies of this title before 1864; Simon BG (for the 1859 issue of *The English Cookery Book*) Cagle 1045 (for the 1858 first edition of *The English...*; not in Bitting]. \$500.





20. [Bibliothèque Gothique; Truquet, Antoine; Divry, Jehan (d'Ivry)]. *Les Cris de Paris, à Paris, pour la vefve Jean Bonfons*. Paris; Chartres: Baillieu; Durand imprimeur à Chartres, 1872. Duodecimo (18 x 12.5 cm.), [43] pages. One of 200 examples on thick, laid paper.

FIRST EDITION thus, of this 19th century facsimile of the 1545 work by Antoine Truquet, the sixth volume in the Bibliothèque Gothique series, one of eighteen published by Baillieu between 1868 and 1874. Other authors in the series included Nicolas, Villon, Olivier de la Marche and Pathelin. Baillieu is described as a “merchant bookseller occupying his shop on the Quai des Grands Augustin, near the Pont Neuf in Paris”. ~ Tiny bit of foxing to a few leaves; original decorated, yellow wrappers bound in. Marbled endpapers. In three quarter red morocco, with five raised bands, and gilt decorated compartments, with the binder's stamp of E. Pouget. Original green silk ribbon present. Some light bumping to the fore corners, otherwise fine.

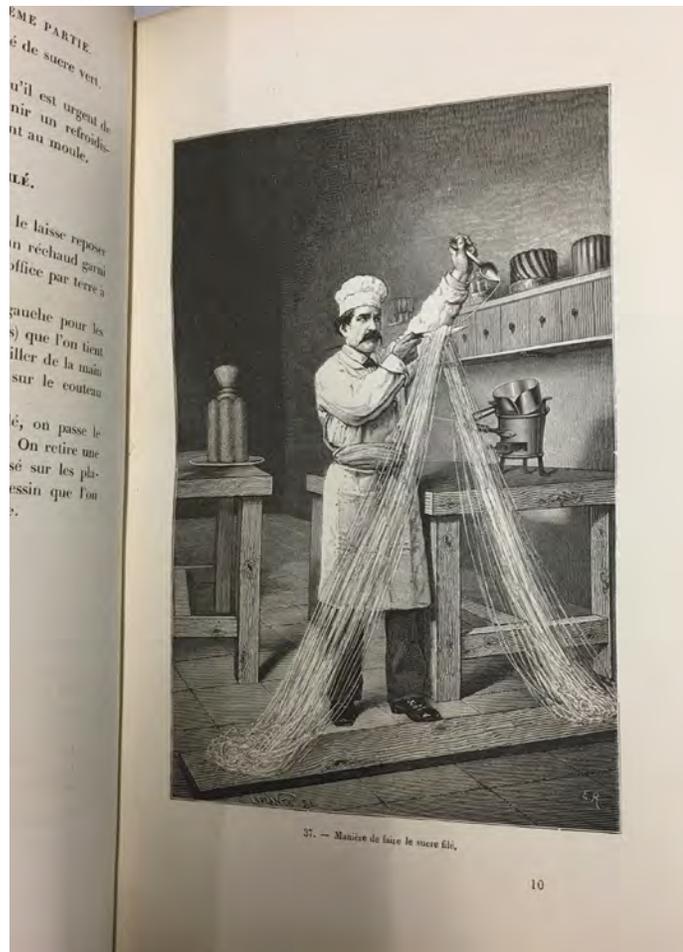
[Brunet, II, 425 (for the edition of 1584); Vicaire 676].

\$350.

*With lovely chromolithograph illustrations*

21. Gouffé, Jules (1807-1877). *Le Livre de Pâtisserie*. Paris, Hachette et Cie, 1873. Quarto (27 x 18.5 cm.), vii, 499 pages. Illustrated with ten chromolithographic plates and one hundred thirty-seven wood engravings after oil paintings and drawings by E. Ronjat. The chromolithographs were engraved by A. Pralon and printed by Imprimerie Fraillery et Cie, both of Paris.

FIRST EDITION. One of the great French illustrated cookbooks of the 19th century. The penultimate published work of the renowned French chef and pâtissier, Jules Gouffé (1807 – 1877). Nicknamed “l'apôtre de la cuisine décorative”, his work had a deep impact on the evolution of French gastronomy. He had been a student of Careme and was invited by



Alexandre Dumas and Baron Brisse to be *chef de bouche* of the Jockey-Club de Paris in 1867. It was this position that gave him the stature and support to depart on his series of essential culinary works, including *Le Livre de Cuisine* (1867), *Le Livre de Conserve* (1869), and the present work in 1873. *Le Livre de Soupes et des Potages* followed in 1875. His work remains revered today, by great chefs including Bernard Loiseau, and by molecular gastronomy researchers such as Hervé This. Gouffé's work is rightfully placed alongside Francatelli and Urbain Dubois, the three chefs belonging to the generation following that of Careme; all three worked for significant European royalty outside of France; and all three bore responsibility for a range of significant culinary innovations. Gouffé's work stands out in this esteemed company for the sheer beauty of its presentation in book form, in good part because his publisher's embraced chromolithography at the height of its practice. The chromolithographic plates and woodcuts in this volume were after the paintings and designs of Etienne-Antoine-Eugene Ronjat (1822-1912), an artist with a remarkable skill in exact copying. He was one of the two painters responsible for the 1859-1860 reproduction of Gericault's *Raft of the Medusa* (1819). His exact copying skills were put to use illustrating Gouffé's works, achieving, in some cases, what might today be called Hyperrealism. ~ Some leaves (including plates) with significant foxing, a few small dog ears. Some light pencil annotations to a few recipes. In early, full red morocco, paneled, and with gilt-decorated, compartmented spine. Some edgewear to the boards and spine. Near very good. Oberlé states, "Edition Original tres recherché".

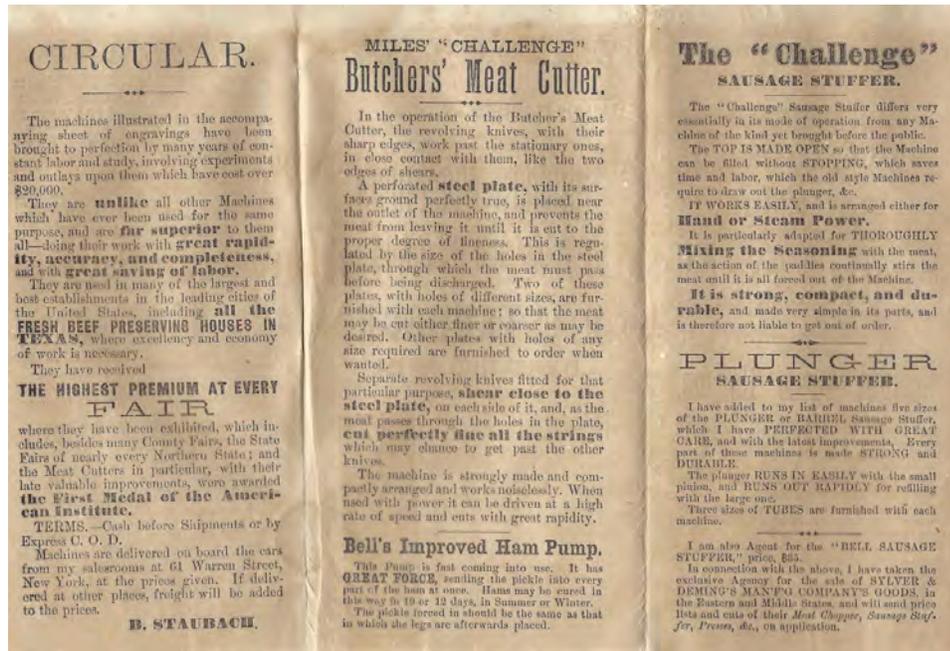
[Berthelot 114; Bitting, pages 195-6; Cagle 219; Oberlé/Fastes 230-1 (calling it "tres important"; Vicaire 418]. \$750.



22. Talboys, W. P. [New York Yacht Club]. *West India Pickles: Diary of a Cruise Through the West Indies in the Yacht Josephine*. New York: G. W. Carleton & Co, 1876. 24mo. (15 x 10 cm.), 209 pages. Illustrated with frontispiece and engravings in the text.

FIRST EDITION. The daily travel journal of a pleasure cruise through the West Indies aboard the yacht *Josephine*, a considerable center-board schooner, drawing 8'2" and ninety-five feet long with a crew of six. Setting sail from New York Harbor in November of 1874, the *Josephine* visited nineteen ports on this voyage, with stops including Puerto Rico, Martinique, Caracas, Haiti, and Cuba. In the text, the passengers are identified only as L. C. H. and W., though a pencil annotation (page [20]) has identified them. I've included this journal amongst the culinary offerings here as it contains a good number of observations and images of food and drink in the West Indies, albeit seen through the eyes of extreme privilege and told with overt racism. Scenes of gastronomic interest include plantations, markets and ports, meals, and entertainments in the offices of various consuls. "A stroll in the marketplace brought us among crowds of clamorous negresses ... each sitting behind heaps of beautiful fruits, vegetables, and brilliant colored fish, and each prepared to cheat us out of as many francs as possible." A meal with the English Consul in Guadeloup yields an encounter with "... an exquisite little fruit called 'pomme de liane.' It is about the size of a sickle pear, color and rind like a ripe pumpkin, and I never could have blamed Adam, if our first mother had tempted him with a nice ripe one." As to drink, the voyagers meet boys selling "cocoa nuts" for a drink (to which the travelers added brandy (!), are offered a "voluminous but enticing drink known as 'swizzle'" (no recipe offered) and, in Martinique "made the acquaintance of Barbadian punch" (recipe included) which met with a favorable review. "I have no expression strong enough to describe my entire respect for it." The *Josephine* itself was well provisioned, "carrying live-stock such as chickens, ducks, pigeons, turkeys, etc." And along the way they took aboard two black pigs, and a "brace of turtles" purchased for four dollars. Lobsters could be bought daily from fishermen who came alongside, "to tempt us with huge saurians, the very Gogs and Magogs of lobsters." Sadly, whatever pleasure this journal might have offered in descriptions of islands and the sea is

obliterated by the regular, and often verbally violent racism and sexism of the author. ~ Lacking rear free endpaper. In blue cloth, black-decorated and gilt-titled. Edges and corners rubbed. The top one-half inch of the title page has been excised, clearly removing a name from the presentation inscription, the remainder of which reads, "To Mrs. Charles M. Oelrich, with kind regards of the author". Charles M. Oelrich was a founding member of the Newport Country Club. \$150.



23. [Trade Catalogue – Butcher Supplies; B. Staubach (New York, N.Y.)]. *Price List and Illustrations of Butchers' Machinery, Tools and Fixtures, B. Staubach*. New York City: [circa 1880s]. A tri-fold circular (18 x 9 cm.) when flat. Alas, not illustrated.

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

[OCLC records no copies (but one copy of an 80-page trade list from Staubach); not in Romaine]. \$120.

*the earliest Shaker cookbook, with an added cabinet photo of Sister Mary Whitcher*

24. [Shaker] Whitcher, Mary. *Mary Whitcher's Shaker House-Keeper* [caption title]. [with a Cabinet Card of Mary Whitcher]. Boston: Weeks & Potter, (1882). Small stapled booklet, 32 pages.

FIRST EDITION, first printing. "The earliest cookbook in Shaker culinary literature, and the first to give bills of fare, or menus, for each day of the week together with 150 nutritious recipes for preparing a variety of fresh, natural foods. The book was not sold but was given, in

accordance with the custom of the day, to those interested in the Shaker medicines advertised therein" (Amy Bess Miller, in the introduction to the 1972 facsimile edition). Some foxing and light stains to printed pale blue wrapper (issues appeared in salmon-colored wrapper and, less frequently, in pale blue). The wrapper and the first and last leaf of text detached, but whole, but for wear at hinge and edge chipping. Good. Scarce, and especially so in the blue wrapper. With a cabinet card photograph of Mary Whitcher by W.G.C. Kimball of Concord, NH. The photograph has a small ink inscription on the verso, "Sister Mary Whicher [sic], Canterbury, N.H."

[OCLC locates twenty-two copies; Richmond, *Shaker Literature* 1428].

\$500.



25. [Almanacs – Shaker] White, A.J. [*The Story of the Shakers and Illustrated Almanac for '83 & '84. The Story of an Accidental Discovery*]. [New York: A. J. White, 54 Warren Street, 1883]. Stapled booklet (19.5 x 15 cm.), 28 pages (plus wrappers). Title from cover. Illustrated with wood engravings throughout. The ephemeris begins with April 1883 and runs through March of 1884. One in the short series of A.J. White Shaker almanacs.

The text includes a letter of Mary Carr. These promotional booklets, advertising the "Shaker Extract of Root", were manufactured by the Mount Lebanon, New York United Society of Believers Community, but based on the recipes of Andrew Judson White, who contracted the Shakers to supply the tonic. Shaker Almanacs were produced by White for many years, but just a few of them are dedicated to cookery, at least in name. This booklet does contain a variety of Shaker culinary recipes, as well as stories of their history and other bits typical of the almanacs, but much of it is given over to glowing testimonials for the Shaker Extract of Root.

Pages somewhat brittle, with chipping to edges, not effecting text. Some light soiling to publisher's illustrated wrappers. Still near very good.

[Richmond, *Shaker Literature* 22].

\$250.



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

26. [Farmer, Fannie; Elmer Chickering (photographer)]. [*Fannie Farmer and her students at the Boston Cooking School or at Miss Farmer's School of Cookery*]. Boston: Elmer Chickering, [ca. 1889-1893]. Albumen print photograph, (19 x 24 cm. plus margins). Photographer's imprint and manuscript inscriptions on verso, identifying the women pictured and their hometowns.

This rare photo, taken by Boston photographer Elmer Chickering, shows Fannie Merritt Farmer (1857-1915) seated at front left surrounded by the students. Most are holding cooking utensils while one holds a cookbook and another kneads dough. Farmer graduated Mrs. Lincoln's Boston Cooking School in 1889 and was asked to remain as assistant to the director in 1890. She became the school's director in 1891, resigning in 1902 to open her own school, Miss Farmer's School of Cookery. We have not determined if this photo was taken during Farmer's final years at the Boston Cooking School or soon after she had established her own. All eleven women in the photo are identified on the verso, along with their hometowns. They include: Ida A. Maynard (author of "High Altitude Cooking"), Marion L. Campbell (founder of the Friendly Inn Cooking School of Cleveland, Ohio), Grace G. Allen (of Pawtucket, R.I.), Margaret Mather Sill (founder of Miss Liggetts' School, and the Girls Friendly Society), Sarah E. Craig (culinary lecturer in Cincinnati, Ohio), Anna C. Woodman (Jamaica Plain), Anna T. Windell (Quincy

Mass.), and of course Fannie M. Farmer. No other examples of this image have been located. Age-toning to photograph and card mount; card mount is chipped at edges, not affecting image. A two-inch crease impacts the image on right margin but is faint. The verso, containing the photographer's label with the signatures is heavily toned, and the chipping effects the printed border of the label, but no text or the signatures. \$3000.

27. [Price Baking Powder Co. (Chicago, Ill.)]. *Table and Kitchen: a compilation of approved cooking receipts carefully selected for the use of families and arranged for ready reference: supplemented by brief hints for the table and kitchen*. Chicago: Price Baking Powder Co., [1891]. Octavo-sized, stapled booklet (18.5 x 13 cm.), 64 pages. Illustrated. Index. Date from OCLC records.



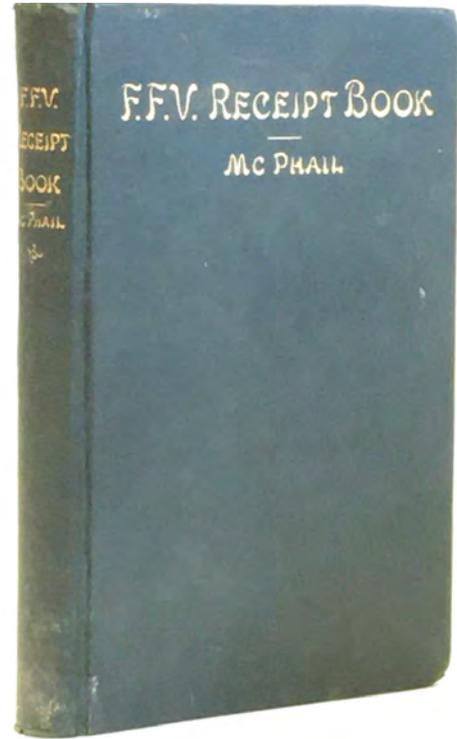
Evident FIRST EDITION. A product cookbook, issued by the Price Baking Powder Company, a small player relative to other participants in the Baking Powder Wars like Royal and Rumford. Recipes in narrative form are accompanied by testimonials and descriptions of comparative analysis of various other baking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

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

28. McPhail, Mrs. Clement Carrington [Jane Millicent Powell McPhail (1842-1907); First Families of Virginia (F.F.V.)]. *F.F.V. Receipt Book, by Mrs. Clement Carrington McPhail*. Richmond, Virginia: Published by West, Johnston & Co., 1894. Octavo (19.5 x 13.5 cm.), 287 pages. Advertisements (pages 275-287). Index.

FIRST EDITION. A recipe collection issued by the First Families of Virginia (F.F.V.). The publisher's advertisement states it "contains over eight hundred receipts, including all the favorite old Virginia receipts, menus for dinners and luncheons, rules for serving wines, etc., etc." A few notable contributions include Topsy Parson Pudding, Ortolan Patties, Piccadillo, Arrow-Root Pudding, Peach Ice-Cream, Cucumber Catsup, and Regent Punch. The author/compiler, Jane Millicent Powell McPhail (1842-1907) was a lifelong resident of Virginia, and wife of a Confederate Army officer, Capt. Clement Carrington McPhail, who was in

command of the arsenal at Ashville, North Carolina and then Columbia, South Carolina. The First Families of Virginia were those families in Colonial Virginia who were socially prominent and wealthy, but not necessarily the earliest settlers. They descended from English colonists who primarily settled at Jamestown, Williamsburg, and along the James River and other navigable waters in Virginia during the 17th century. These elite families generally married within their social class for many generations and, as a result, most surnames of First Families date to the colonial period. This is a genteel cookery book, as one might expect. The polite Mrs. McPhail instructs her audience, "I kindly ask that no ingredients will be omitted which are called for, as dishes prepared with more or less quantities, not instructed by one, I cannot be responsible for". With many standards such as batter bread; as well as "Nice Hash" and the "Best Way to Cook Old Virginia Ham". We note that the recipe for "Confederate Pudding" is offered by a Mrs. Grant. Some age-toning to text block; decorated endpapers. In publisher's window-shade patterned, green cloth, gilt-titled front board and spine. Some light soiling to boards, and a bit of rubbing to edges. Still near fine. Scarce, especially so in this condition.



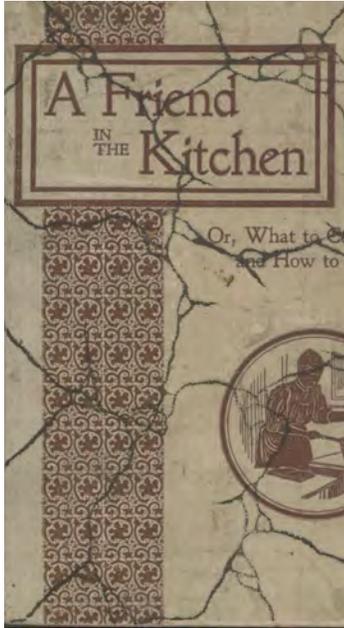
[OCLC records thirteen copies; Bitting 303; Brown 4282; Cook, page 259].

\$750.

*a vegetarian cookbook with Australian roots*

29. Colcord, Anna L. *A Friend in the Kitchen: Or What to Cook and How to Cook it. Containing about 400 choice recipes carefully tested.* By Mrs. Anna L. Colcord. Oakland, Cal.: Pacific Press Publishing Company, 1899. Small octavo (18.5 x 12.5 cm.), 126, iv, [ii] pages. Advertisements. Title continues: *Together with plain directions on healthful cookery; how to can fruit; a week's menu; proper food combinations; rules for dyspeptics; food for infants; simple dishes for the sick; wholesome drinks; useful tables on nutritive values of foods, time required to digest food, weights and measures for the Kitchen, etc.* Illustrated throughout with full-page plates, engraved chapter heads and illustrations in-text, and color frontispiece. Table of contents and index.

FIRST AMERICAN EDITION (published one year earlier in Australia) of an attractive and early vegetarian cookery book by an American Seventh-day Adventist living in Cooranbong, New South Wales. Among the four hundred recipes, apart from those emphasizing simple preparation of fresh ingredients, are chapters on "Specially Prepared Health Foods" and "How to Become a Vegetarian" as well as menus and recommendations for Sabbath dinners. Apple Butter, Baked Parsnips, Stewed Turnips, and Vegetable Pie have their place, while puddings, eggs, and biscuits are not neglected. But the novelties grab attention: Prairie Fish (made with grits), Forcemeat Fritters, Granola Mush, Granose Fruit-Cake, Nut Butter Cream, Corn Coffee. ~ Anna (Langley?) Colcord (1883-1971) and her husband William Allan Colcord (1860-1936), both originally from Illinois, left for Australia in 1893 to join Ellen White on her mission to establish a Seventh-day Adventist presence and to assist in the foundation of the Avondale



School for Christian Workers (later known as Australasian Missionary College, and today simply as Avondale College). They served as president and secretary of the Sabbath Day Association; Willard also directed the Echo Press, publisher of the 1898 Melbourne edition of *A Friend in the Kitchen*. During the 1890s the Adventists were able to acquire a vast tract of contiguous land where they built the Sanitarium Health Food Company, a concern still owned and operated by the Church. By 1902 the Colcords had returned, but in the meantime they had developed a considerable expertise in what might be termed alternative food sources. Recipes calling for protose (a tinned meat substitute) are the first culinary documentations of the product; also, a first documented occurrence is the advertisement for malted nuts on the rear flyleaf (as per William Shurtleff and Akiko Aoyagi, *Soybeans and Soyfoods in Australia, New Zealand, and Oceania* [2010]). In publisher's white oilcloth decorated and titled in brown; slightly soiled and rubbed at the edges, otherwise very good.

[OCLC locates thirteen copies of this edition; Bitting 93; not in Cagle].

\$250.

## 20<sup>th</sup> Century

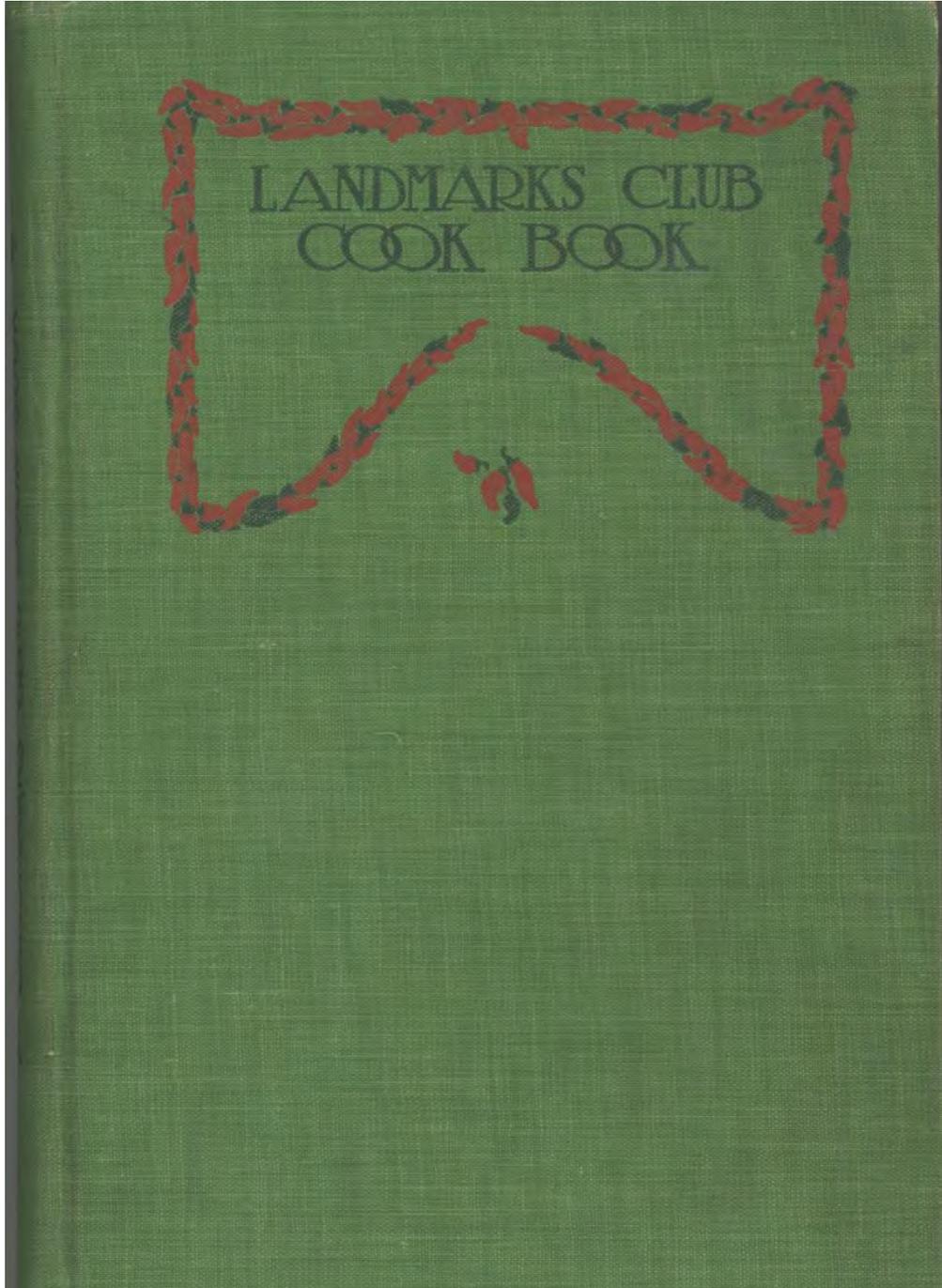
### *A presentation copy of this Virginia candy-making manual*

30. [Lucy Lilly Temple]. *Home Made Candies with Lessons*. [By] Lucy Lilly Temple. [Richmond, Virginia: The Author]; Richmond, VA.: I. N. Jones Print, [circa 1901]. A single gathering sewn on red cord and bound in cloth (18 x 14 cm.), 29 pages. Printer from colophon. Date extrapolated from handwritten inscription. Decorated endpapers.

Evident FIRST EDITION. A very satisfactory and attractively designed guide, with twenty-one recipes for confectioneries that can be made in the home without the professional "appliances and utensils" mentioned in the author's introductory remarks. The majority are helpfully arranged across page openings, with ingredients to the left and directions ("lessons") to the right. There is something scrupulous about the author's claims to priority in publication of her Black Walnut Nougat, while the Brandied Peaches are acknowledged to derive from a "valuable old Virginia receipt." The Peppermint Wafers, Marrons, and Palm Nuts ought not be overlooked, but pride of place may belong to the most "difficult of manufacture," the Orange Pastes, cut in squares or diamonds. Lucy Lilly Temple (1848-1935) moved to Richmond as a young woman from the family's North Virginia estate in Spotsylvania County, and resided in the center of town at 1112 West Avenue. The Temple name turns up frequently in historical society records from Colonial times to the last century, and Lucy's correspondence is included among the papers of her parents and siblings that await the attention of historians. ~ Several pages spot-stained, otherwise clean; hinges shaken. In publisher's gilt-lettered green cloth. Near very good. Gift inscription in pencil on front free endpaper. "Miss M. R. Wallace, -1901-Complements of L.L. Temple".

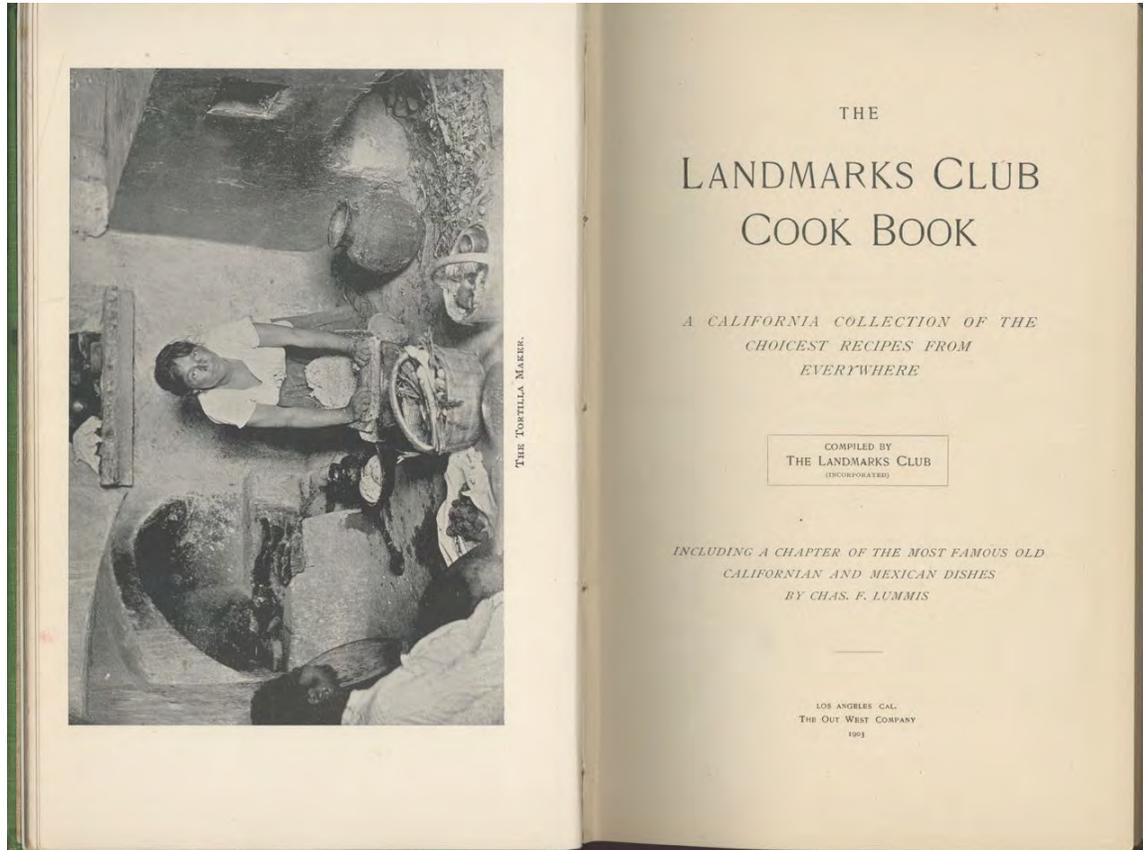
[OCLC locates no undated copy, two copies dated 1909, and another assigned 1915; not in Brown, Cagle, or Cook].

\$300.



*This So-Cal cookbook a landmark itself*

31. [Landmarks Club (Los Angeles, Calif.)]. [Charles Fletcher Lummis]. *The Landmarks Club Cook Book: A California Collection of the Choicest Recipes From Everywhere. Compiled by The Landmarks Club (Incorporated), Including a Chapter of the Most Famous Old Californian and Mexican Dishes by Chas. F. Lummis.* Los Angeles, Cal.: The Out West

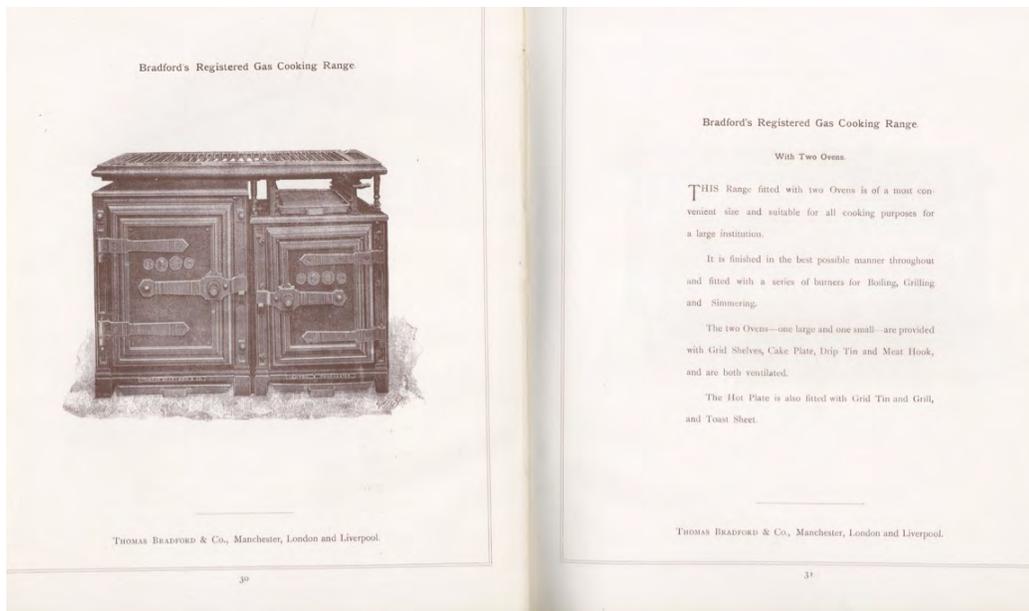


Company, 1903. Octavo (24 x 15.5 cm.), [xiv leaves of plates], [iv], [ii plates], vi, 261, [xix] pages. Illustrated with reproductions of photographs documenting site restorations. Decorated endpapers. Table of contents. Index. Pages at rear “Blanks for your pet recipes”.

Evident FIRST EDITION. A community cookbook undertaken to raise funds for the restoration of architectural landmarks of Southern California, and especially of the Franciscan missions, the dilapidated conditions of which can be seen in some of the accompanying photographic illustrations. Includes a foreword by Charles Fletcher Lummis (1859-1928), who had become the first City Editor of the Los Angeles Times after chronicling by dispatch his tramp across the continent during the fall and winter of 1884-85. With eight hundred attributed recipes, generous among them some enduring standards but also many entries of eye-catching interest, to wit: Chupé (a shrimp soup), Calabacitos con Queso, Colaché (with green pumpkin), Galloria, Migas, Papas con Aji, Capirotada, Atole de Piña (corn meal with grated pineapple), Ranfañote; and in the general chapters, Cream of Lima Bean Soup, Dried Apricot Soup, Abalone Fritters, Jugged Hare, Roasted Partridge, Chestnut Salad, Celery Root Salad, Artichokes al Inferno, Native Mushrooms in Brown Butter, Tortas de Huevos, Cherry Omelet, Nasturtium Sauce, Rothe Groetse [i.e., Grütze] (with red currants and palm sago), Banana Float, Burnt Almond Charlotte, Walnut Pudding, Sultana Cake, Anchovy Catsup, Greengage Jam, Guava Paste, Grapefruit Punch, Candied Rose Leaves. ~ As a newspaperman, founding publisher of Land of Sunshine (a successful magazine, renamed Out West in 1901), and – after 1905 – administrator of the Los Angeles Public Library, Lummis was well connected to promote The Landmarks Club, of which he appears to have been the driving force. By 1903 the Club had secured permissions and initiated repairs of San Juan Capistrano (in Orange County), San Fernando Rey (in Mission Hills), San Diego de Alcalà as well as San Luis Rey, the largest mission of the Franciscan Friars (both in San Diego County). Its achievements were

considerable, given that only a token fee was asked for club membership, and the average size of donations was small. In this connection, it would appear likely the network that produced the cookbook – all of the contributors save Lummis were women – played a significant role. ~ At least with respect to the entries from Mexican and Peruvian tradition, the publication reins were grasped by Lummis, a larger-than-life Angeleno –and president of The Landmarks Club – who had veritably shed his Yankee upbringing and embraced the Southwest with all the fervor of a convert. He lived for a time in – and may be considered an early ethnographer of – the Isleta Pueblo of central New Mexico. There he befriended the Swiss-American archaeologist Adolph Bandelier (1840-1914), whom he joined on an exploratory survey of Peru. His interests were wide-ranging, and his short essay here on “Spanish-American Dishes” served as a prescient English-language description of what would come to be recognized as an authentic (as opposed to an attenuated) Mexican cookery. More important, Lummis foresaw the threat posed by assimilation to the accumulated lore of the Native American and Colonial Spanish table – a recognition that likely accounts for the unusual level of detail provided in the forty or so Mexican and Peruvian recipes that constitute Chapter 1. ~ Front hinge started; text block nonetheless tight, and interior clean. Dime-sized abrasion, and bit of tape residue to free front endpaper. In publisher’s decorated green cloth, with a garland of ripe red chili peppers (*Capsicum annuum*) on the front panel, and a few separate peppers on the rear. Very slight rubbing to extremities, otherwise bright. Overall near fine. Handwritten recipe for Pie Crust and a shopping list, in pencil to the blanks at end. Scarce.

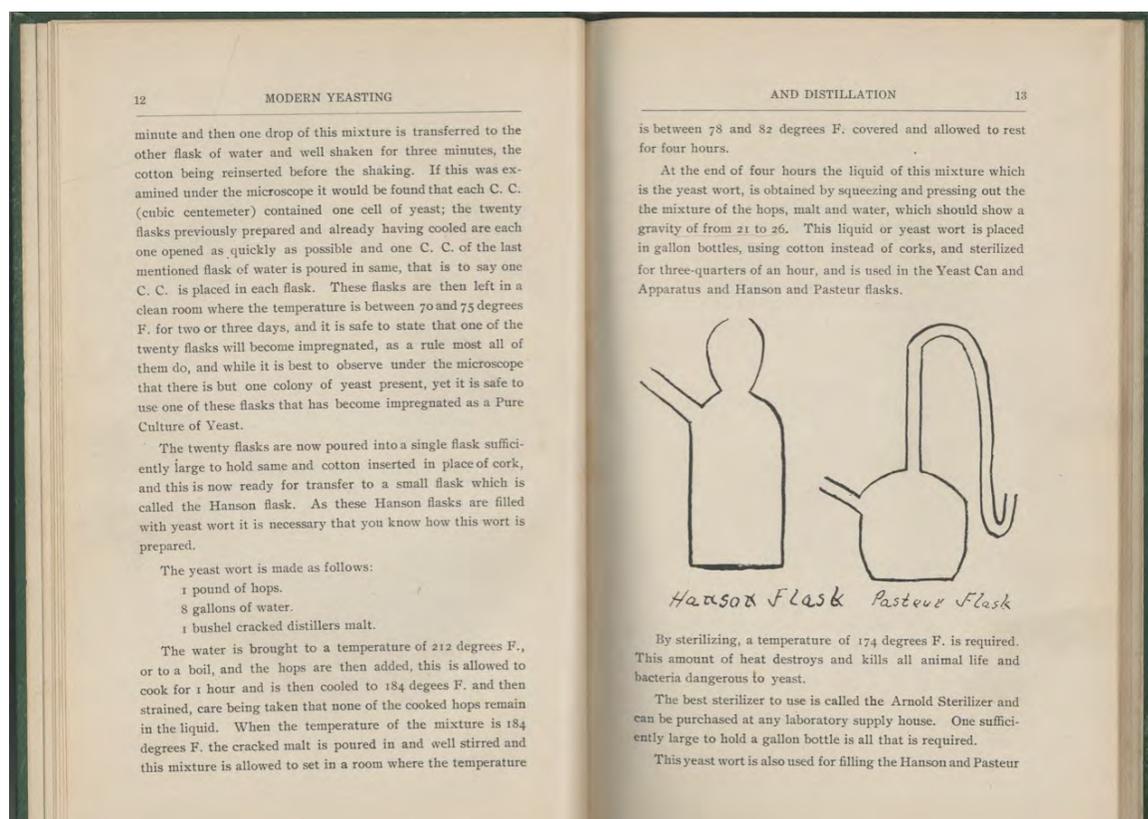
[OCLC locates thirty copies; Bitting, page 295; Brown 59; Cook, page 28; Glozer 150; Longone I:6; Strehl 12; *Zamorano Select* 60; not in Cagle]. \$1500.



32. [Trade catalogue – Stoves and cooking equipment; Thomas Bradford & Co. (Manchester, UK)]. *Cooking apparatus: Section VI of Bradford's catalogue for the information of architects, borough surveyors, and civil engineers*. Manchester: Thomas Bradford & Co., 1903. Quarto (23 x 20 cm.), 68 pages. Illustrated. Index. Catalogue 1159.

A trade catalogue of cooking apparatus from Thomas Bradford & Co., operators of Crescent Iron Works of Salford. The 'Cooking Appliances and Kitchen Scullery Fittings' delineated include, Steam Cooking Pans, Beef Tea Cooking Pans, Vegetable and Pudding Steam Ovens, Kitchen Ranges, Gas Roasting Oven, Steam Carving Table and Hot Closet, Steam Hot Closet, Baker's Oven, Kneading Machines, Potato Washing Machines, Food Wagons, Coal Wagons, Knife Cleaners, Bread Cutters, Sinks and Shelves, Pot Sinks, and more. Small chip from bottom edge rear fly; one signature pulling a bit. Corners bumped a bit. In publisher's gray linen, titled in maroon on the front panel. About very good. With the ownership signature of "F.J. Hicks Esq., Dublin" of 1904.

[OCLC locates no copies of this issue (and only one copy of *Bradford's Catalogue no. 951*)]. \$350.



33. Norton, Charles. *Modern Yeasting & Distillation*. Chicago, Ill.: [Mitchell, Larimer & Titus, printers], 1911. Octavo (22 x 15 cm.), 68 pages. Illustrated. Index.

FIRST EDITION. A "work on the manufacture of whiskey and alcohol..." by the Director of Chicago's Distillers and Rectifiers Institute. With diagrams of a variety of stills, and images of other equipment. Some light spotting to some pages. In publisher's green pebbled cloth, gilt-titled on the front board; some wear to extremities, and a few spots to boards, otherwise very good.

[OCLC locates one copy (UC Davis); Noling, page 313].

\$350.



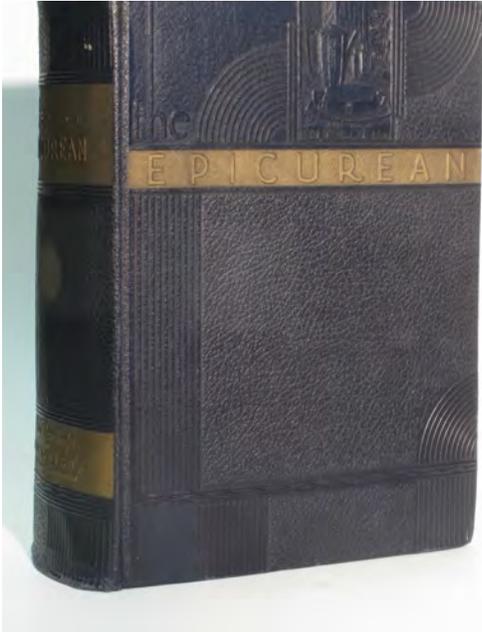
*A complete set of all forty-seven of the original Michelin maps, rare in an early printing*

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

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

[OCLC locates one complete set of an unspecified early printing (Harvard Map Collection); other early listings (Bayerische Staatsbibliothek, Columbia, Bibliotheque Nationale) appear to be incomplete sets]. \$3500.

35. Ranhofer, Charles. *The Epicurean, a Complete Treatise of Analytical and Practical Studies on the Culinary Art. Including Table and Wine Service, How to Prepare and Cook Dishes, an Index for Marketing, a Great Variety of Bills of Fare for Breakfasts, Luncheons, Dinners, Suppers, Ambigus, Buffets, etc., and a Selection of Interesting Bills of Fare from Delmonico’s, from 1862 to 1894. Making a Franco-American Culinary Encyclopedia*. Chicago: Hotel Monthly Press, 1920. Thick quarto, 1183 pages. Illustrated.



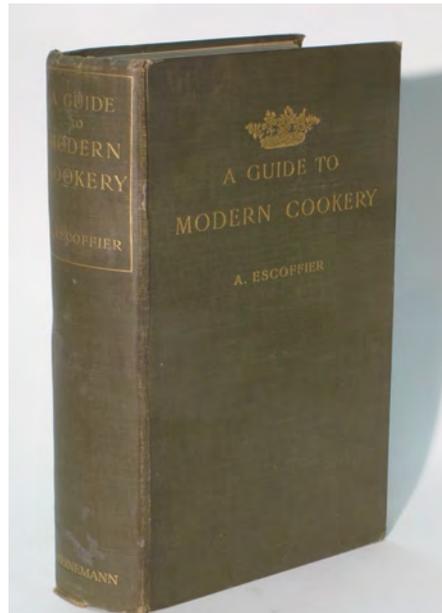
Later printing of the 1894 classic, originally self-published, by Charles Ranhofer of Delmonico's. An encyclopedic book containing the great chef's recipes accumulated over his thirty-four years at Delmonico's including signature dishes such as Lobster Newburg and Baked Alaska (Ranhofer did not invent this dish, but did name it). This great work is considered an American equivalent of Escoffier's *Guide Culinaire*. With Bills of Fare indexed to the recipes, and a well-illustrated section on kitchen tools. The massive book is a very useful guide for anyone researching late 19th century American grand restaurants and the hotel menus of the same, especially those of the Delmonico, as one is able, most often, to identify the preparation of an individual dish, sometimes with an illustration. Near fine in publisher's blue, red, and gold Art Deco designed cloth. With the bookplate of hotelier and collector Ferdinand Sperl.

[Bitting, page 388; not in Cagle]. \$450.

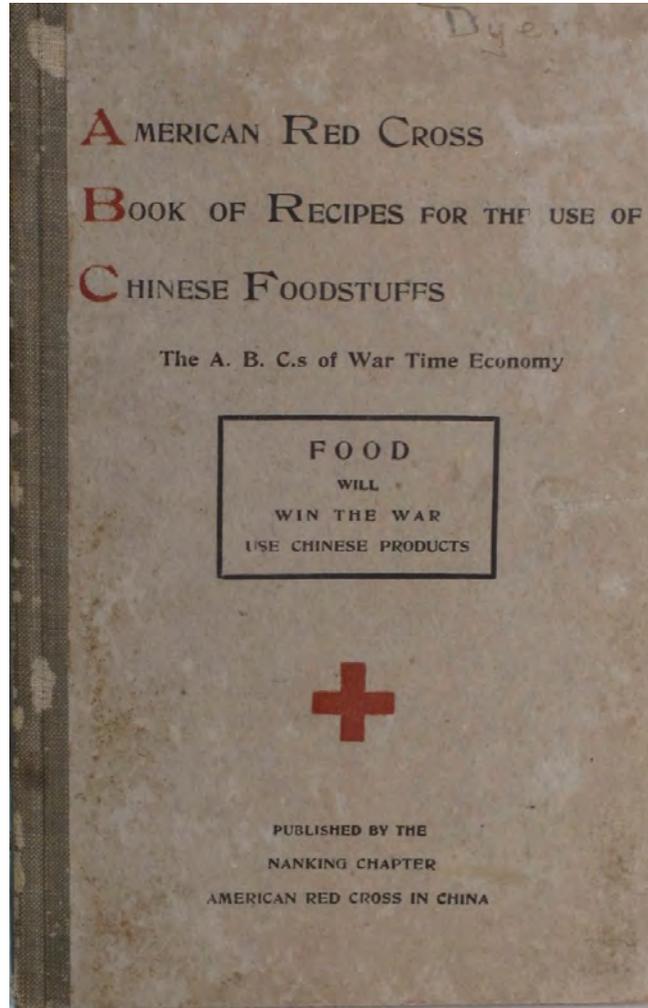
*"We eat as we eat because of Auguste"*

36. Escoffier, A [George Auguste]. *A Guide to Modern Cookery*. London: William Heinemann; [Richard Clay & Sons Ltd.], 1911. Thick quarto (24.5 x 16 cm.), xvi, 880 pages. All edges green. Publisher's advertisements; index.

Second printing of the stated, "New and Revised Edition"; an English version was first issued in 1907, with a second New and Revised edition issued in 1909. One of the most influential cookbooks of all time. This is an early printing of the first English language translation of Escoffier's masterwork, which built on the work of Careme while simplifying and codifying French *haute cuisine*. His efforts to professionalize and discipline the kitchen served to raise the job of cooks to a respected profession. In an introduction to the 2011 translation of the *Guide*, Heston Blumenthal writes, "We eat as we eat because of Auguste. Escoffier's precision and invention inform every page of his *Guide*. He said he wanted the book to be 'a useful tool rather than just a recipe book' and that is exactly what it is." Light foxing throughout (a bit heavier to the endpapers); light wear to edges of the publisher's green, gilt-titled cloth; ownership inscription to front paste-down, otherwise very good.



[Bitting, page 146 (citing the 1913 issue); Cagle 666 (citing the first UK issue); Craig 33]. \$250.



*An early expat “Chinese-American” cookbook, published in Shanghai*

37. Reisner, Mrs. J. H. [Reisner, Bertha Betts?]; Committee on War Time Economy for the Household. *American Red Cross Book of Recipes for the use of Chinese Foodstuffs*. Shanghai: American Presbyterian Mission Press, 1918. Octavo (21.5 x 13 cm.), [3], 165, v, [4] pages. Advertisements.

FIRST EDITION. One of the earliest Chinese community fundraising cookbooks, published by the Nanking Chapter of a western organization to raise money, lower the cost of living for the Western residents, and teach the use of what they call: ‘Native products’ to the western community in Shanghai, where it was printed. It was republished six years later as “The Nanking Cookbook”. Considered by some an early “American” book of Chinese cookery, not published in the United States though apparently written by five American women of the Nanking Red Cross “Committee on Wartime Economy for the Household”, chaired by the wife of the Dean of the College of Agriculture and Forestry at the University of Nanking. Thus, an early expat community cookbook. Focused on “food value” rather than cuisine, the book has scores of recipes for dishes that could be made from “Chinese foodstuffs”, with sections on Meats, Luncheon Dishes and Meat Substitutes, Cereal Breakfast Foods, Cakes and Cookies, Desserts, Vegetables, Milk or Cream Soups and Salads. There are separate chapters on “Chinese Recipes” (Kidney Flowers, Fried Pig Brains, Chop Suey, Fish Balls, Peanut Puff) and

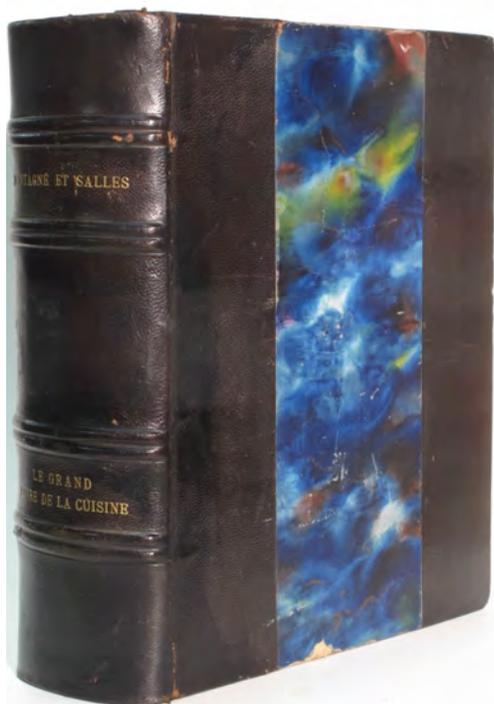
“International Recipes” and a List of Foodstuffs and Kitchen Terms in Chinese and English. ~ Text block quite clean; staples oxidized as usual. In pictorial boards, titled in black and red, backed in green cloth. Covers rubbed and lightly soiled. Owner’s name in ink, “Dyer”, to front board. Near very good. Rare.

[OCLC locates seven copies; Newman, *Chinese Cookbooks* (listing the Nanking Cookbook, and referring to this one)]. \$1200.

38. [Péleprat, Henri-Paul (1869-1954); Barthelmy F. (Fernand)]. *La Cuisine et la Pâtisserie Expliquées du Cordon-Bleu*. Paris: Bibliothèque du journal *Le Cordon Bleu*, [1927]. Two parts issued together in one volume. Quarto (27 x 18.5 cm.), 337, [1], & xvi, 742 pages. Illustrated with many engravings in the text.

FIRST EDITION. Published by the magazine *Le Cordon Bleu*, an illustrated newspaper of cooking classes (then called “practical kitchen”), published from 1897 to 1959. In 1927, Henri Péleprat was the editor-in-chief of the review and supervised this unusual publication. He started working at the age of twelve, at prestigious restaurants such as Maison Dorée as assistant to the great Moisson, and then at the restaurant Champeaux, in the Place de la Bourse. In 1896, he created, with Marthe Distel, the School of Cordon Bleu where his students were to include Curnonsky and Raymond Olivier. Some age-toning throughout; some light rubbing to fore edge of some leaves. In quarter oxblood calf, with raised bands, and gilt-titled at spine, rubbing to marbled paper covered boards. Otherwise generally very good or better. With ownership signatures and locations to free front endpaper.

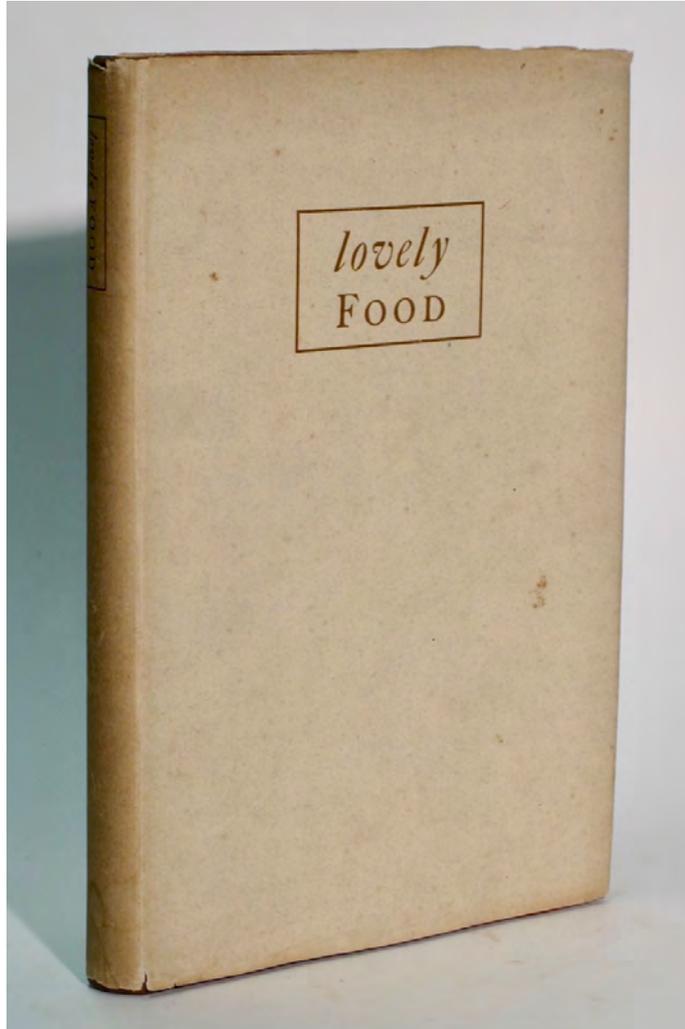
[OCLC locates thirteen copies; Bitting, page 29 (Barthelmy)]. \$500.



39. Montagné, Prosper. *Le Grand Livre de la Cuisine. Preface de Henri Beraud, Bois de Renefer*. Paris: Ernest Flammarion, Editeur, [1929]. Thick quarto, 1479 pages. Illustrated with woodcuts by Renefer.

FIRST EDITION, ordinary issue; an additional thirty-seven copies were issued on *Hollande*, for the press or *hors commerce*. A two-fold expansion of Montagné’s 1905 work, *Le Grande Cuisines Illustree*. Though it was the *Larousse Gastronomique* which earned him a place alongside Careme and Escoffier as one of the three most influential culinary Frenchmen, it is this monumental work that is considered the author’s culinary masterpiece. Some light spotting to the top edges. Bound in half black morocco over marbled paper-covered boards. Some rubbing to edges; original woodcut-illustrated wrappers bound-in. Generally, very good or better.

[Bitting page 329; not in Oberlé]. \$750.



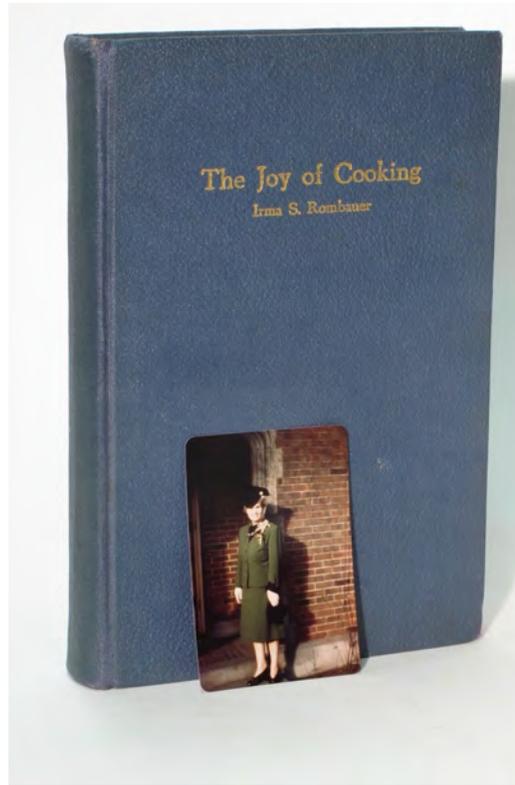
*The deluxe issue, in the elusive dust jacket*

40. Lowinsky [Ruth; Thomas Lowinsky (illustrator)]. *Lovely Food. A Cookery Notebook with table decorations invented & drawn by Thomas Lowinsky*. London: The Nonesuch Press [printed by the Fanfare Press], 16 Great James Street, 1931. Octavo (22 x 15 cm.), [7], 127, [1] pages. Illustrated with ten full-page and one smaller drawing, plus a decoration on the title-page, all by Thomas Lowinsky.

FIRST EDITION. Number 279 of 500 copies set in Caslon and SB Open and printed at the Fanfare Press on Batchelor's Hammer & Anvil handmade paper. An unlimited trade edition on machine made paper was issued simultaneously. "The menus and recipes in this book are all *cuisines bourgeoise* of rather a high order." Brick-red cloth over quarter brown buckram, gold-blocked with roundels; gilt-titled spine, top edge trimmed. In the seldom seen dust jacket, printed solely with the two-word title on the front panel. Some light chipping to extremities; overall, fine.

[Bitting, page 294; Dreyfus 79; Myers 14].

\$500.



*A presentation Joy, with a photo of Irma laid-in*

41. Rombauer, Irma S. *The Joy of Cooking. A compilation of reliable recipes with a casual culinary chat.* St. Louis, MO.: A. C. Clayton Printing Co., 1931. Octavo (20.5 x 14 cm.), [32], 395 pages. Illustrated with chapter silhouettes by Marion Rombauer.

FIRST EDITION. Privately published by the author in an edition of 3000 copies, and illustrated by the author's daughter, Marion Rombauer Becker, who also designed the dust jacket (not present on this copy). Irma von Starkloff Rombauer, the daughter of Max von Starkloff, an affluent St. Louis doctor, studied art at Washington University, and enjoyed a brief romance with the writer Booth Tarkington before marrying Edgar Rombauer, a lawyer, in 1899. As she wrote in her introduction to *The Joy of Cooking*, "Will it encourage you to know that I was once as ignorant, helpless and awkward a bride as was ever foisted on an impecunious young lawyer? Together we placed many a burnt offering upon the altar of matrimony." After her husband committed suicide following decades of intermittent depression in 1930, Rombauer needed to find a means of support and decided to publish a book of the recipes that she had perfected as a homemaker, as the teacher of a cooking class for the Women's Alliance at a midwestern church that she had started in 1922, and as hostess to numerous civic and cultural organizations in St. Louis to which the Rombauers belonged, including the elite Wednesday Club, of which she eventually became president. Using part of the \$6000.00 legacy she had received following her husband's death, Rombauer paid the Clayton Printing Company to publish her cookbook, which she marketed herself, selling copies for \$3.00 apiece, and managing to sell approximately 2000 copies in two years, no mean accomplishment in the early years of the Great Depression. The original edition enjoyed modest success, but it was not until Bobbs-Merrill took over the commercial publication of the book in 1936 that *The Joy of Cooking* began its rise to the position it holds today, that of the most popular and best-selling cookbook in American history, with nearly 18 million copies sold to date. *The Joy of Cooking* is the only

cookbook to be included in the New York Public Library's list of *150 Influential Books of the Century*. The first edition of *The Joy of Cooking* is rare. The book, in medium blue cloth and gilt-titled on the front panel, is very good, with just the faintest of light soiling to a few early pages. Inscribed by the author on the free front endpaper, "To Helen, my "best seller", affectionately, Irma S. Rombauer, May - 1933". Additionally, laid-in is an original color photograph (8 x 5.5 cm.) of Rombauer, dated 1946.

[Bitting, page 403; Cagle 653; NYPL's *150 Influential Books of the Century*; Fales, *101 Classic Cookbooks*, pages 56-59]. \$9000.

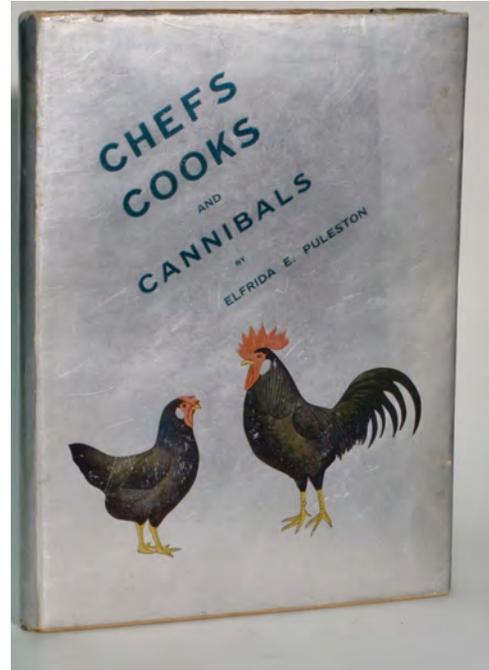
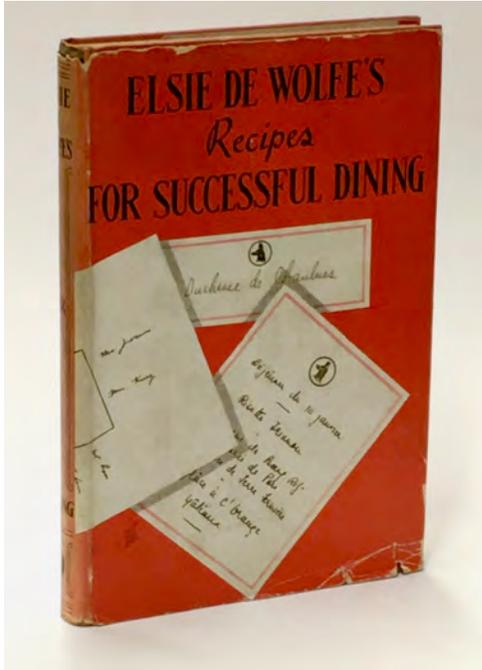
...and a Joy in a jacket

42. Rombauer, Irma S. *The Joy of Cooking. A Compilation of Reliable Recipes with a Casual Culinary Chat*. St. Louis, MO.: A. C. Clayton Printing Co., 1931. Octavo (20.5 x 14 cm.), [32], 395 pages. Illustrated with chapter silhouettes and with a dust jacket design by Marion Rombauer.

FIRST EDITION. Privately published by the author in an edition of 3000 copies. Illustrated by the author's daughter, Marion Rombauer Becker, who also designed the dust jacket depicting St. Martha of Bethany, the patron saint of cooking, who took up a mop to fend off the dragon Tarasque. The first edition of *The Joy of Cooking* is rare, and very rare in the original dust jacket. ~ The book, in medium blue cloth and gilt-titled on the front panel, is very near fine, with just the faintest of light soiling to a few early pages. The dust jacket is separated at the front hinge, and with some edge chipping; one small chip effects the "I" and the "R" in the author's name, but the jacket is remarkably clean, and the beautiful Art-Deco design is otherwise unimpaired.

[Bitting, page 403; Cagle 653; NYPL's *150 Influential Books of the Century*; Fales, *101 Classic Cookbooks*, pages 56-59]. \$12,000.





43. De Wolfe, Elsie (Lady Mendl). *Elsie De Wolfe's Recipes for Successful Dining*. New York: D. Appleton-Century Company, Incorporated, 1934. Octavo (19.5 x 13.5 cm.), 102 pages. Index. Photographically illustrated.

FIRST EDITION. William Heinemann issued the book in England the same year. A work on dining and entertaining from one of the most prominent American socialites of the early 20th century, immortalized in the lyrics of Cole Porter's *Anything Goes*. She's been credited, though not entirely accurately, with having invented the profession of interior design. Some light foxing to text-block edges; Fore edge of a few leaves rough from having been cut open. In publisher's bright orange cloth, gilt-titled at spine and on front board. In unclipped, printed in black and orange. Some edgewear to jacket and a bit of fading to the spine panel. Still a near fine copy of an elusive book. \$500.

*"Other books by same author, None, and Never Again."*

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

FIRST EDITION. A collection of recipes along with advice for pleasurable entertaining, from a woman of stature, descendant of Roger Puleston of Emral, Worthenbury. She spent her later years in Monaco, and travelled in high circles there, in the book offering thanks to the Marches Donghi for supplying recipes to this compilation. The recipes reflect Monaco, offering Tacchino all Storiona, Sole Lucullus, Zabaglione, and Oeufs Poches Marquise, for example. The author was the last Puleston to possess the trove of important manuscript on 16th and 17th century Wales and Ireland known as the Puleston Mss. "On the death of Mrs. Elfrida Puleston in Monaco in 1946 the family papers passed to H.S.H. the Prince of Monaco, whose archivist later arranged their transfer to the British Museum." Some age-toning to text block, tiny bit of small staining to edges. Some sunning to titled and illustrated green cloth boards. Green ribbon

present and complete. Light rubbing to printed, silver foil dust jacket, with cover illustration depicting a cock and hen. Inscribed by the author on free front-end paper, "With best wishes, from Elfrida E. Puleston." Scarce, especially in such attractive condition.

[OCLC records eight copies].

\$900.

*The classic science fiction community cookbook*

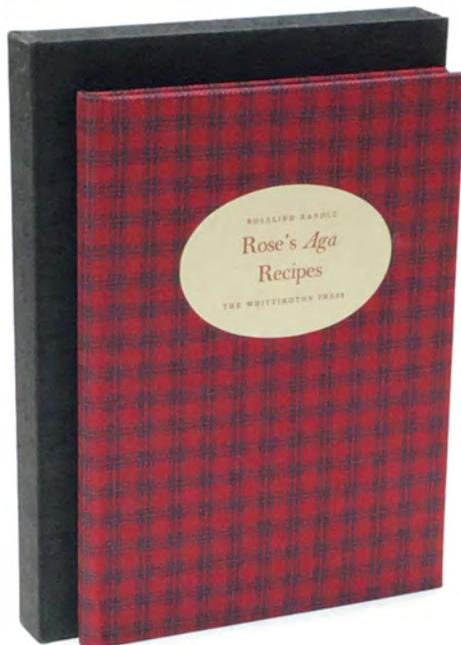
45. McCaffrey, Anne (editor). *Cooking Out of This World*. New York: Ballantine Books, 1973. Mass Market Paperback (17.8 x 11 cm.), 213 pages. Cover illustration by Jacques Wyrns.

FIRST EDITION; stated "First Printing: August 1973". A "paperback original" of the classic science fiction community cookbook. A collection of recipes and commentary on the dishes by more than fifty prominent science fiction authors and editors. Recipes are supplied by Brian Aldiss, Poul Anderson, Alfred Bester, Anthony Boucher, Marion Zimmer Bradley, John Brunner, Jack Dann, Harlan Ellison, Carol Emshwiller, Frank Herbert, Robert Silverberg, E.C. Tubb, Chelsea Quinn Yarbro, Larry Niven, Michael Moorcock, Ursula K. LeGuin, Fritz Leiber and many more. Pages age-toned, as usual; very slight edge wear to an unfaded illustrated wrapper. Near fine. \$100.

*1/30, signed and hand-colored*

46. Randle, Rosalind; Judith Verity (illustrator); [Whittington Press]. *Rose's Aga Recipes*. Illustrated with six linocuts by Judith Verity. Andoversford: The Whittington Press, Manor Farm, 1984. Imperial 16mo. (19.5 x 14 cm.), [44] pages. Text set in 12-point Bell. Printed in black (the illustrations in reddish-brown) on Zerkall Silurian paper.

FIRST EDITION, deluxe issue. Number 27/30 *deluxe* copies signed by Rosalind Randle and Judith Verity and hand-coloured by the artist. Judith Verity obtained material for the lino by pulling up part of the floor of the village school nearby and the first job in printing was to scrape the cement off the back of each cut. Bound in decorated fabric, red and blue, with a title label printed in red inset on the upper board; in black cloth clamshell box. Fine. \$500.



“A quick service circus of culinary discourse”

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



FIRST EDITION, review copy. One of 700 copies, though not – as called for – numbered or signed, likely as this is a review copy. Laid-in are the printed Order-Coupon indicating, “review”, and a tri-fold prospectus, printed in color offset like the book text. An artist’s book considered a masterpiece of offset lithographic design. Described by Johanna Drucker in *The Century of Artists’ Books* as, “a carnivalesque-pop-art amusement- motel-and-theme-park of visual and typographic devices.” The authors state “*French Fries* is a quick service circus of culinary discourse, argument, dream, loss and twisted aspiration” (introduction). The project statement describes the work, “This book/play presents a day in the life of the original DREAM QUEEN restaurant (a restaurant that grew to become the third largest burger chain in the western hemisphere). Before the book/play begins, 83-year-old Gertie Greenbaum is found dead in a pool of blood and ketchup. Four customers and three employees (each set in his or her own typographic voice and color) give testimony to how Gerite died, and continue their day discussing food, money, religion, politics, love, loss, dreams, memories, and fading aspirations. The text is illuminated with icons

and images that evoke the fast food tableau, and the internal projections of the characters.” And others have commented, “Lehrer pioneered what might be best termed ‘typographic performance’ in his 1984 book/play *French Fries*, a hot type cacophony of word and image that is today considered by historians one of the lynchpins of the deconstructionist era...” (Steve Heller, *Eye Magazine*); “Without a discernable grid, the typography [in *French Fries*] flows freely across the pages, interspersed with images and marks evoking the ambiance and mood of the situation. Except for the work of the famous French designer Robert Massin, I had never seen an approach to typography quite like this before... I could experience the relationship between the text and its visualization, and I saw how effective it could be. Somewhere between seeing the books of Edward Ruscha and Warren Lehrer’s *French Fries*, I discovered that my options as a graphic designer had expanded by tenfold” (Rudy Vandlans, *Emigre Magazine, The Last Issue*). Clean and bright; small bump and light soiling to head of spine. Still, near fine. With the color prospectus and order coupon laid-in. Scarce. \$750.

