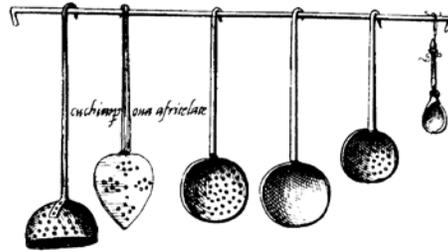


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The Boston International Antiquarian Book Fair Hynes Convention Center, November 13-15, 2015

Below please find a short list of nearly one hundred items we will be bringing to the Boston International Antiquarian Book Fair. Most are newly catalogued. In addition to these items, we will be bringing lots of other culinary ephemera, including menus, product cookbooks, labels, recipe manuscripts and more. For more information on the fair, please visit BostonBookFair.com. We hope to see you there. As we will be at the show and not in the shop, we ask that inquiries and orders be placed via email and not by phone.

a cornerstone of French cuisine

1. La Varenne, [François Pierre de]. *Le Cuisinier françois... par le sieur de La Varenne*. Paris: Cie des imprimeurs et marchands libraires associés, 1670. Duodecimo, 356, [2] pages. Lacking pages 139-148, 157-180, 189-190, 193-212, 311-318, 287-288. Lacking 66 pages in all. Notaker indicates that the book is 358 pages, but mis-numbered "248" on the final page. In fact, the number "248" is part of the unnumbered two-page table of contents, and is merely the page number of the item on the first line of the second page of the table. An early edition of a cornerstone cookbook of French cuisine, originally published in 1651. Written after ten years in the employ of Louis Chaalon du Bled, *Le Cuisinier François*, reflects the changes in French cooking that had been made since the 1540s, when the previous (and earliest) French cookbooks had been issued, a gap of more than one hundred ten years. The book includes the first appearances of many recipes and techniques, including dishes served, "au naturel", "au bleu", and "a la mode". But the greatest change was in the use of spices, with only pepper, cloves, and nutmeg employed for savory dishes, putting aside sugar, ginger, cinnamon, and mace for use only with sweet dishes. (see introduction to Hyman, *The French Cook*). Incomplete, as mentioned above, but still handsome in hand-lettered, full vellum. And this printing is very rare. [OCLC locates just one copy of this printing, at the BNF; no auction records for this printing; Notaker 616.30; Vicaire 497]. \$3500.

a fair copy manuscript

2. Dufour, Philippe Sylvestre, (pseud.) [Spon, Jacob; Colmonero de Ledesma, Antonio; Marradon, Bartolomeo]. *Tractatus Novi de Potu Caphé, et de Chinesium The*. Parisiis: Apud Petrum Muguet, 1685. Duodecimo, 169. [4] pages. Index. A fair copy manuscript of the first two sections of Dufour's *Tractatus*. The third section, on chocolate, is a translation of a separate work, Antonio Colmenero de Ledesma's *Curioso Tratado de la Naturaleza y Calidad del Chocolate*, etc., and is omitted here. The third part is also not included in the title, which in every other way is a facsimile of the Latin edition of 1685. The Latin edition was simultaneously issued by Muguet of Paris with the French edition from which it was translated. This manuscript includes holograph facsimiles of the frontispiece engraving and the two engraved plates, depicting stylized Arab and Chinese men of the time, as well as images of the plants and apparatus. "Dufour upon coffee, tea and chocolate is a classic. It is the standard reference for the early history and methods of preparation." (Bitting). At the foot of the title page is a gift inscription reading, "Donatus e P. Andre Sieklucki ab eodem Magnifico dnd [abbreviation for "gave us gifts"] du in Novembri 1700 abiret Canna" [Given to Andrei Sieklucki for the magnificent gifts he has given, second day of

November 1700, go sing.” Just above that is what appears to be a later ownership signature, “Ex libris Michaelis Koserger [?] Notarii Terrestris Palatinatus Vilmensis”. Tidemark to lower right hand corner of first one-third of pages, tiny bit of insect damage to first few pages, not affecting text, otherwise generally clean and neat internally. In limp paper-covered orange boards, with a decorative twining vine pattern. \$3500.

3. Ciacconius, Petrus [Pedro Chacón]. *Petrus Ciacconius Toletanus de Triclinio, sive de Modo Convivandi, Apud priscos Romanos, & de conviviorum apparatu. Accedit Fulvii Ursini Appendix, & Hier. Mercurialis De accubitus in coena Antiquorum origine, Dissertatio.* Amstelaedami: Apud Henricum Wetstenium [Wetstein, Hendrik], 1689. Duodecimo (133x78 mm), [12, including additional engraved title], 445, [23] pages; 6 leaves of plates (5 folding), and numerous full-page engravings. All edges red. Fifth edition, the first appeared in Rome in 1588. A “remarkable study of the ancient Roman table : the feast, invitations, the dishes, composition of the table, etc. Several chapters are devoted to drinking, generosity toward guests, the nobility of old wine, wine and music, mixing wine, fresh wine, etc.” (Oberlé (my translation)). In full green calf, with elaborate gilt decoration to the spine and boards. Very good. With the booksellers’ tickets of Cooks Books and R.F.G. Hollett. Scarce. [OCLC locates nineteen copies; Bitting 89; Cagle 1079 (first edition only); Oberlé 20, 21 (earlier editions); Simon BB 311; Vicaire 174]. \$1200.
4. Lamb, Patrick. *Royal-Cookery ; or, the Complete Court-Cook. Containing the Choicest Receipts in all the particular Branches of cookery, now in use in the Queen’s Palaces of St. James, Kensington, Hampton-Court, and Windsor. With near Forty figures (curiously engraven on Copper) of the Magnificent Entertainments at Coronations Instalments; Balls, Weddings, &c. at Court; Also receipts for making of Soupes, Jellies, Bisques, Ragoos, Pattys, Tansies, Forc’d-meats, Cakes, Puddings, &c. By Patrick Lamb, Esq; Near Fifty Years Master-Cook to their late Majesties King Charles II. King James II. King William and Queen Mary, and Queen Anne. To which are added, bills of fare for every Season of the year.* London: Printed for Abel Roper and sold by John Morphew, near Stationer’s Hall, 1710. Octavo, 127, [16] pages. 35 plates, mostly folding. Includes bills of fare and bookseller ads. First edition. Maclean describes an additional printing of the first edition, printed for and sold by Maurice Atkins. Anne Willan, author of the *The Cook Book Library*, states, “Lamb brought a touch of French snobbery to traditional English recipes for an increasingly prosperous group of wealthy merchants, urban professionals, and rural gentry. His recipes show a preference for French-style stewed and braised dishes over the boiled staples of seventeenth century England.”(page 197). As cook to five kings and queens of England, “few others could possibly afford to emulate the vast spreads of exotic and costly foods which Lamb so often called for in his book of Royal recipes.” (Eric Quayle, Old Cook Books). In an attractive, blind paneled and tooled, brown calf binding by Clyde Newman. And with the book plate of Sir Francis Hopkins, Bart. [OCLC records eighteen copies of this first printing, and five of the Atkins printing; Bitting page 271; Maclean page 88; Pennell page 144; Simon 939 (the third edition of 1731)]. \$8500.
5. Glasse, H. [Hannah]. *The Compleat Confectioner: or, The Whole Art of confectionary made plain and easy, shewing, the various methods of preserving and candying, both dry and liquid, all kinds of fruit, flowers, and herbs; the different ways of clarifying sugar; and the method of keeping fruit, nuts and flowers fresh and fine all the year round; also directions for making rock-works and candies ... Likewise the art of making artificial fruit, with the stalks in it, so as to resemble the natural fruit, to which are added, some bills of fare for deserts for private families.* London: Printed: And Sold at Mrs. Ashburner’s China Shop, [circa 1760]. Octavo, iv, 304, xvi pages. First edition. See Maclean for explanation of the edition history. The third and final work by the author of the most successful and influential English cookbook of the eighteenth century. Previous owner’s name [Eliza Gast] to title page. Some soiling throughout, dampstaining to endpapers. In worn but complete original brown calf, compartmented and with gilt-titled spine label. Facsimile signatures of the author on pages iv and 1. With the bookplate of Eleanor Lowenstein, compiler of the essential bibliography, American Cookery Books, culinary bookseller at the Corner Bookshop, and with André Simon, creator of the AIWF Collection. The first edition is rare. [OCLC locates thirteen copies with the Ashburner imprint, but incorrectly labels ten of them as printed 1770; Bitting page 190; Maclean page 61; Oxford pages 90-91 (later editions)]. \$5000.

6. [Act & Ordinances: Coffee, Sugar Trade]. *Anno Regni Georgii III. Regis Magnae Britanniae... An Act to continue two several acts therein mentioned; one for securing the growth of Coffee in his Majesty's Plantations in America, and the other for the better securing and encouraging the Trade of His Majesty's Sugar Colonies in America.* London: Printed by John Baskett, Printer to the King's most Excellent Majesty, 1738. Octavo-sized, title plus one leaf. Removed from larger collection of acts. Near fine. \$150.
7. [Act & Ordinances: Corn, Maize]. *Anno Regni Georgii III. Regis Magnae Britanniae... An Act for the free Importation of Indian Corn or Maize, from any of His Majesty's Colonies in America for the Time therein limited.* London: Printed by Mark Baskett, Printer to the King's most Excellent Majesty; and by the assigns of Robert Baskett, 1767. Octavo-sized, title plus one leaf. Removed from larger collection of acts. Near fine. \$300.
8. [Act & Ordinances: Salted Beef, Pork, Bacon, and Butter]. *Anno Regni Georgii III. Regis Magnae Britanniae... An Act to continue for a further time an Act, intituled... An Act for Importation of Salted Beef, Pork, Bacon, and Butter from Ireland...and for allowing the Importation of Salted Beef...from the British Dominions in America...* London: Printed by Charles Eyre and William Strahan, Printers to the King's most Excellent Majesty, 1775. Octavo-sized, title plus one leaf. Removed from a larger collection of acts. With creases from folds and some age toning, otherwise near fine. \$150.
9. [Acts & Ordinances - Dutch Baker's Guild]. *Ordre en Reglement waar na zig de Bakkers en Roggemeel-Verkoopers binnen de Stad Wageningen zullen moeten reguleren.* Wageningen: Wynand Sandelyn, staddrukker en boekverkooper, 1776. Stab-sewn booklet, 14, [2] pages. Orders and regulations to regulate the bakers and rye-flour vendors of the City of Wageningen, issued December 27, 1775. Two unopened signatures, stab-sewn with thread. Decorative ornament to title page. Fine. \$250.
10. [Alletz, Augustine Pons]. *L'Albert Moderne, ou nouveaux secrets éprouvés et licites, recueillis d'après les découvertes les plus récentes [...]. Seconde édition, augmentée de plusieurs secrets nouveaux.* Paris: Veuve Duchesne, 1769. Duodecimo, viii, 429, [1], [18] pages. Second edition, original part, of this famous work that would grow to three volumes through many editions. The author, anonymous on this printing, was from Montpellier. In three parts: the first part concerns health, medicine and pharmacopoeia; the second deals with various topics of country life: poultry, wine, recipes, livestock, ponds, preserves, fishing, hunting, and bees, as well culinary recipes; the third part deals with liqueurs, ratafias, distilling, etc. In the preface, the author states that this book is a response to two famous twelfth century works, *Les Grands Livre d'Albert*, and *Les Petit Albert*, both anthologies that contained recipes related to witchcraft, the cabala, and alchemy. In this copy, the section of the preface which references witchcraft has been excised with ink and then with a piece of paper pasted-down to complete obscure the offending text. Internally a bit shaken, but generally very good. In full mottled calf, with decorated spine. Wear to edges and to the foot of the spine. Some wormholes and spotting. Good. [Oberlé 123]. \$300.
11. Liger, Louis. *La Nouvelle Maison Rustique, ou Économie générale de tous les biens de campagne; la maniere de les entretenir & de les multiplier; donnée ci-devant au public... Dixieme edition, augm. considérablement, & mise en meilleur ordre; avec la vertu des simples, l'apothicairerie; les décisions du droit françois sur les matieres rurales et enrichie de fig. en taille-douce par M.*** [Henricus Besnier].* Paris: Chez Durand, Neveu, Libraire, rue Galande, Hotel Lesseville, a la Sagesse, 1775. Two volumes, quartos, 916 pages. Frontispiece to volume one, illustrations, two folded plates (other illustrations). Stated tenth edition, revised and augmented. A great work of French rural economy, based largely on an earlier work by Charles Estienne. *Le Nouvelle Maison Rustique* remained in print throughout the eighteenth century. It includes advice on all aspects of managing a country estate, including wine-making, beekeeping, and hunting. In original speckled calf with raised bands, compartmented and gilt-decorated spine. Near fine. A gift inscription on the title of volume one, "Souvenir de m.ami Eugn Bernie, Blachon, and with the stamp "E. Blachon, Hotel du Louvre, (Ardeche). And a second gift inscription on the half-title "a Blachon, maitre d'hotel a Rival. Souvenir de m. ami, [...]. Bernie." [Simon BG 958; Vicaire 521]. \$1200.

12. Liger, Louis. *Le Jardinier Fleuriste, ou la culture universelle des fleurs, arbres, arbustes, arbrisseaux servant à l'embellissement des jardins. Contenant plusieurs parterres sur des dessins nouveaux, bosquets, boulingrins, salles, sallons, & autres ornemens de jardin. Avec la maniere de rechercher les eaux, de les conduire dans les jardins, & une instruction sur les bassins: ouvrage ou tous les curieux trouveront de quoi s'amuser agréablement.* Rouen: Chez la veuve de Pierre Dumesnil, 1787. Duodecimo, xij, 419, [1] pages. With fourteen folding leaves of plates, and additional illustrations and ornaments in the text. A later printing of the very popular work of agriculturalist Louis Liger, on flowers and gardening. In a modern binding in imitation of eighteenth century style, in full brown morocco, with compartmented, and gilt-decorated spine. All edges gilt. Fine. With the bookplate of chef and culinary collector P.J.C. Orsi. \$750.
13. [Manuscript – American Cookery Book]; Adams, Emily. [*Early 19th century American Manuscript Cookery Book*]. N.p.: ca. 1790–1810. 13 x 10.5 cm, unpaginated [22 pages]. A small, charming collection of manuscript recipes, all in one hand, owned and compiled by an unidentified Emily Adams. Twenty-eight recipes for cakes, gingerbreads, cookies, and biscuits, including a Federal Cake, two Election Cakes, and Composition Cake (recipes that first appear in America in the late 18th and early 19th centuries). Twenty recipes simply list ingredients with no instructions, while the other eight are written in a narrative format. Of the eight, just a few contain instructions beyond a baking time. The recipe proportions vary widely, from cookies with five cups of flour and one egg to a plumb cake that calls for forty-seven pounds of flour and thirty eggs. Many of the recipes call for pearl ash, a leavener that was in popular use between 1780 and 1840. In blue floral wallpaper wrappers, with the original cord mostly perished. Some chipping and edge wear, soiling, and minor foxing throughout, otherwise very good. \$1200.

by an “eccentric divine, literary compiler, and medical empiric”

14. [Trusler, Thomas]. *The Honours of the Table, or, Rules for Behaviour During Meals; with the whole art of carving, illustrated by a variety of cuts. Together with directions for going to market ... By the author of Principles of Politeness, &c. For the use of young people.* Dublin: Printed by W. Sleater, No. 28 Dame Street, 1791. 16mo., 126 pages. Second edition, Dublin printing. First issued in 1788, this juvenile manual of instruction for mealtime is best known for its extensive section on carving, well-illustrated with twenty-six handsome woodcuts of different cuts of meat. 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 is described by the DNB as an “eccentric divine, literary compiler, and medical empiric”. Internally the book shows some paper repair, edges of some pages chipped, but not affecting text. Rebound in modern full-speckled red calf, gilt lettered and ornamented at the spine. With the card of “Maltby’s the Bookbinders” laid-in. [OCLC locates eight copies of this Dublin printing; Bitting 466; Cagle 1026; Maclean, page 142; Oxford, page 116]. \$1800.

“Why should the Welsh be the only makers of good leek-porridge?”

15. Melroe, Eliza. *An Economical, and New Method of Cookery; describing upwards of eighty cheap, wholesome, and nourishing dishes, consisting of roast, boiled, and baked meats; stews, fries, and above forty soups; a variety of puddings, pies, &c, with new and useful observations on rice barley, pease, oatmeal, and milk, and the numerous dishes they afford, adapted to the necessity of the times, equally in society, by Eliza Melroe.* London: Printed and published for the author, by C. Chapple, No. 66 Pall-Mall, 1798. Octavo, 94 pages. First edition. In the March, 1798 issue of the Monthly Review, Ms. Melroe’s economical new method is explained. “assuming as a postulatam that the fat is the essential part of meat, her plan for ‘cheap living’ is to take the dripping of roasted meat, suet, or the like, and by means of the farinaceous matter of barley, oatmeal, wheat flour, potatoes, &c. to unite it with water into a soup, properly flavoured with vegetables. This, she asserts from experience, makes an article equally savoury, wholesome, and nutritious; and we can readily believe that, by a thorough union of the oily particles with the farinaceous jelly or mucilage, no disagreeable effects will be produced on the stomach.” Melroe’s interest was in feeding the poor and what he is promoting here is basically a return to pottages. Textblock in later wrappers, with a small tear to front panel and a tape repair to foot of spine. Generally very good. [OCLC locates fifteen

copies; Bitting, page 319; Cagle 870; Maclean, page 99; Oxford, page 125; Simon *BG* 1033; Vicaire 581]. \$1000.

16. Duke of Portland; [William Henry Cavendish-Bentinck]; Great Britain, Court of Quarter Sessions of the Peace (Cheshire). *Copy of a letter from the Duke of Portland to the Lord Lieutenant of the County of Chester, and of his Lordship's letter, directing the same to be laid before the magistrates for the said county, at their general quarter sessions, on the 14th Jan. 1800, for the purpose of alleviating the distresses of the poor, from the effects of the late unfavourable harvest, by the substitution of soup and other food, in lieu of bread corn : and copy of several suggestions transmitted by the Duke of Portland to the Lord Lieutenant, on the same subject : printed pursuant to an order made at the said quarter sessions.* Chester: Printed by J. Fletcher, Foregate-Street, 1800. Octavo-sized, linen stitched booklet, iii, [1], 17, [1] pages. One engraved illustration. An early plan for a soup kitchen, with an illustration depicting the floorplan of the Duke's soup kitchen. William Henry Cavendish-Bentinck served twice as Prime Minister. His interest in the welfare of the poor extended beyond feeding them. He served the London Foundling Hospital, becoming President of the charity in 1793. Some very light foxing, a few stamped letters to title page, otherwise very good. In green clamshell box. Scarce. [OCLC locates four copies, at BL, NLS, NYPL and at UMass Amherst; not in Bitting]. \$1500.
17. [Grimod de la Reyniere]. *L'Épicurien français, ou les diners du Caveau moderne. Troisième année. Premier au Quatrième Trimestre de 1808.* Paris: Capelle and Renaud, 1808. Twelve monthly issues in four volumes, duodecimos, 306, 288, 270, & 288 pages. Each volume with an engraved frontispiece. First editions. A year-long excerpt from the second of Grimod's two grand gastronomic almanacs, which together essentially form the beginning of culinary journalism. Near fine in period brown calf, with gilt-decorated spines. [Oberlé 134; Vicaire 467; not in Bitting, Horn, or Simon]. \$450.
18. Friedel, U. [Louise Béate Augustine Utrecht, Mme J. P.]. *Le confiseur impérial, ou L'art du confiseur dévoilé aux gourmands - contenant la manière de faire, par excellence et avec économie, les confitures, conserves, gelées, marmelades, compotes, crèmes d'entremets, dragées, pastilles, sirops, punch, pains d'épices de Hollande, macarons, biscuits; fruits à l'eau-de-vie, ratafias, liqueurs fines, crèmes et huiles; les procédés à suivre pour fabriquer le chocolat, faire les eaux odoriférantes, préparer les glaces, la limonade, l'orgeat, le thé, le chocolat et le café; suivi d'une instruction sur la distillation et sur la manière de faire le vinaigre et de l'aromatiser. Par M. Utrecht Friedel. Edition revue et augmentée par un gastronome français.* A Paris: chez Henri Tardieu, 1809. Duodecimo, x, 310 pages. With engraved frontispiece and two engraved plates. This work was originally published in 1801 under the title, *L'Art du Confiseur...* The widow Friedel was a very well known confiseur with a shop in Berlin named P.J. Friedel. An important collection of late eighteenth century recipes. A fresh, untrimmed copy in original wrapper with paper spine label. Fine. [OCLC locates twelve copies, just eight in the US; Horn/Arndt 608; Bitting 472; Vicaire 851; Oberlé 175]. \$1200.

the first cookbook published in Vermont

19. [Simmons, Amelia]. Emerson, Lucy [Reed], compiler. *The New-England Cookery, or the art of dressing all kinds of flesh, fish, and vegetables, ; and the best modes of making pastes, puffs, pies, tarts, puddings, custards and preserves, and all kinds of cakes, from the imperial plumb to plain cake. : Particularly adapted to this part of our country.* Montpelier, [VT]: Printed for Josiah Parks, (Proprietor of the work.), 1808. 24mo., [1-5] 6-81 [82-84] pages. Index. First edition of the first cookbook published in Vermont. Like a number of other American cookbooks of this period it is essentially a pirated edition of Amelia Simmons' *American Cookery* (Hartford, 1796), the first cookbook by an American author. In the preface, Lucy Emerson states, "It is with diffidence that I come before the public as an authoress, even to this little work; I have no pretensions to the originality of the whole of the receipts herein contained, it is due to those ladies who have gone before me. ... L.E. Montpelier, 21st March, 1808." According to Lowenstein "much of the text is a verbatim copy of the Troy edition of 1808." A scaleboard binding, in

- worn, decorated paste paper-covered boards. Contents good. Brown calf spine partially perished. Rare. Early owner's inscription [Harriet Kellogg?] to final page. [OCLC locates twenty-six copies; Bitting page 144; Cagle 235; Lowenstein (3rd ed.) 48; Shaw & Showmaker 1808, 14937; Wheaton & Kelly 1953]. \$3500.
20. [Acts & Ordinances - Innkeepers]. *Duties of Innkeepers, &c. Extracts from the laws of the Commonwealth of Massachusetts, for the due regulation of innholders, retailers of spiritous liquors, and others.* [Boston?]: s.n., [1810]. Broadside, 33 x 20 cm on unwatermarked laid paper. The broadside presents seven Laws of the Commonwealth of Massachusetts, regulating innkeepers and retailers of alcohol. While the actual laws as printed are detailed and interesting, in short the laws are: suitable room and board must be available, no gambling, no dancing, no serving to drunkenness, no serving on Sunday, pay a fee for the license, and recognize the authority of the state in these matters. Imprint dates suggested by typography (per the AAS record). The extracts are from laws dating back to *An Act for the Due Regulation of Licensed Houses, passed Feb. 28, 1787*. Light toning to sheet, some light wear to untrimmed edges. [OCLC locates two copies, at AAS and Library Co. of Philadelphia; not in Shaw & Shoemaker; not in Ford, W.C. *Broadsides, Ballads, etc.*]. \$1000.
21. [Manuscript English Cookery]. *British Manuscript Cookery and Medicinal Recipe Book.* English: circa 1810-1830. 18.5 x 12 cm, 186 hand-numbered pages. Index. A collection of one hundred twenty-nine English manuscript recipes, divided into sections of puddings; mince pies and cheesecakes; cakes; jellies, preserves, wines; stews and soups; pickles for ham, tongue and sausages; stuffings, sauces, gravies; catsup and vinegar; vegetable pickles; pickle salmon; ointments. The book was carefully indexed, leaving room between each section for additional recipes. Mostly in one hand, with a few entries in a second hand. In full vellum, all edges marbled, with an intact and working brass clasp. A handsome small volume, with just a bit of edgewear and darkening to the boards. Near fine. \$650.
22. [Simmons, Amelia]; by an American Orphan. *American Cookery, or, The art of dressing viands, fish, poultry, and vegetables, ; and the best modes of making puff-pastes, pies, tarts, puddings, custards, and preserves. And all kinds of cakes, from tre [sic] imperial plumb to plain cake. adapted to this country, and all grades of life. By an American Orphan* Walpole, N.H.: Printed for Elijah Brooks, 1812. 24mo, iv, [5]-71 pages. The eighth edition of Amelia Simmons' *American Cookery*, originally issued Hartford, 1796. The first American cookbook authored by an American and printed and published in the states. American ingredients such as corn meal and squash are printed here for the first time, including Indian Slapjack, Johny Cake (sic), and Squash Pudding. In a scale-board binding, contemporary one-quarter brown calf, with gray-green paper over boards. Calf shows some small holes, and a cord has been sewn through the head of the spine for hanging. The paper covered boards show some adhesion marks from masking tape has been removed by a professional restoration binder, and some of the scale board is showing through where there is loss to the paper. The boards still exhibit some tackiness from the removed tape. The original endpapers and hinges have been preserved and strengthened. Small later ownership sticker to the free front fly. All early editions are rare. [OCLC locates eleven copies of this printing; Bitting, page 435; Lowenstein (3rd) 60]. \$4000.
23. Ciccarelli, Alfonso; [Amoureux, Pierre Joseph]. *Opuscule sur les Truffes, trad. libre du Latin, d'Alphonse Ciccarellus, auteur du XVIe siècle ; avec des annotations sur le texte, et un préambule historique par Mr. P.-J. Amoureux.* Montpellier: J.-G. Tournel, 1813. Octavo, 180 pages. Table of contents. First edition of this translation of ... Ferdinand Denis' *Nouveau Manuel de Bibliographie* states, "L'ouvrage de Ciccarelli est pour ainsi dire introuvable. L'auteur pretend demontrer l'existence des graines de truffe et il indique la maniere de les semer." ("The work of Ciccarelli is virtually unfindable. The author claims to demonstrate the existence of truffle seeds and indicates the way of sowing them" (our translation)). In original salmon-colored wrappers with a woodcut, paper spine label. Pages uncut. Some light wear to wrapper edges, other wise very good. Rare. [OCLC locates eight copies only, none in the US; not in Volbracht, *Myko Libri*]. \$1000.

24. Farlar, W. *Farlar's Late Stratton and Norton, New Steam Kitchen Range, improved oven, and self-oiling smoke jack ; together with an improved warm bath; in action everyday for public inspection*. [London]: J. Barfield, Printer, 91 Wardour-Street, Soho, [circa 1816]. Leaflet, 4 pages, folded at top edge. Illustrated. Handbill, advertising the Stratton and Norton kitchen range, combining a smoke-jack with an "improved warm bath". The kitchen range here provides a boiler for hot water, so a warm bath may be had elsewhere in the house. Includes descriptions of the major aspects of the range and testimonials, along with a handsome woodcut illustration of the range itself. Unbound. Fine. Rare. [OCLC locates three copies, all at the Bayerische Staatsbibliothek, all with the erroneous date of 1830]. \$500.
25. Hufeland, Christoph Wilhelm. *Makrobiotik oder Die Kunst, das menschliche Leben zu verlängern. Erster und Zweyter Theil*. Reutlingen: 1817/1818. Two volumes in one, 268, 334, [20] pages. Fifth edition. The original edition, translated in later editions as *The Art of Prolonging Human Life* (1979), contains what is considered the first use of the work "macrobiotic". Hufeland's work on preventative and curative aspects of health made him the father of macrobiotics. With a library bookplate and withdrawn stamp of the Dragnothian Literary Society at Franklin and Marshall College. A bit of staining to preliminaries, otherwise very good in worn and scuffed boards covered in marbled paper. \$250.
26. Gervais, J. Ant [Jean-Antoine]. *Opuscule sur la Vinification, traitant des vices des méthodes usitées pour la fabrication des vins, et des avantages du procédé de M.lle Élisabeth Gervais, brevetée du gouvernement par ordonnance de S.M. Louis XVIII, pour la même fabrication*. Montpellier: de l'Imprimerie de J.-G. Tournel, place Louis XVI, no 57, 1820. Octavo, 112, [2] pages. First edition, first printing. There were two printings of the first edition, both in Montpellier in 1820. The first has the title as it appears here, and does not include the letters of Neufchateau and of Chaptal which appear in later printings. The real inventor of the winemaking method known as Mlle. Gervais was Don Nicolas Casbois, a physics professor and member of the Academy of Metz. The method consists of using a valve to allow expanding gasses to escape from the bottle or other vessel, while preventing outside air from getting in. Uncut, and in original paste-paper blue wrappers with woodcut spine label, as issued. Very good. Rare. [Simon *BV*, page 19; Oberlé 164]. \$750.
27. [Cuisin, J.-P.-R.]. *Les Cabarets de Paris, ou l'Homme peint d'après nature, par un dessinateur au charbon et un enlumineur à la litharge...* Paris: Delongchamps, Libraire, rue du Dauphin, no. 4, vis-à-vis Saint Roch, 1821. In 18, 179 pages. Illustrated. Vicaire calls for four plates. This volume contains three, and is lacking the gravure, *Cabinet particulier ou le garçon ne vient que quand on l'appelle*. The work is credited by Vicaire and others to J.-P.-R Cuisin or Cusin (1777-1845). Untrimmed. In lightly soiled and edgeworn, plain paper-covered wrappers, with brown morocco spine label. Near very good. Rare. [OCLC locates five copies but at just three institutions: BNF (three copies), Cambridge, UPenn (just one in the US); Vicaire 135/6]. \$750.
28. [Manuscript English Cookery]. *19th Century British Manuscript Cookery Book*. Circa 1821-1855. Oblong, 10 x 16.5 cm, 125 pages plus numerous blanks and index. A collection of one hundred thirty-seven manuscript recipes compiled in one hand. Some of the recipes are attributed: collected from family members (e.g. Mother's Method of Brewing), friends, doctors, and publications, including *Hereford Journal*, Alexis Soyer's 1855 *Cookery*, and *Domestic Economy* magazine. The cookbook includes a diverse range of recipes, including many fruit recipes, preserves, puddings, cakes, cheeses, wines, cakes, beers, as well as medicinal and household recipes. Several entries indicate direct influences from India, the Netherlands, Spain, and France. Multiple recipes for the same item, for example both Sponge Cake and Blacking for a Harness, appear throughout with slight variations in ingredients and process. A variety of serving sizes represented throughout, from a typical family sized portion to A Harvest Drink for 50 Gallons, and an Enormous Christmas Cake (it weighs one ton). Many recipes annotated with "good", "very good", or "proved" indicating the success of the recipe. Interspersed throughout are several pencil sketches of landscapes, figures, and animals—some quite detailed, others more juvenile. The sketches and annotations together speak to how the book was used, and its role as a living document for its author/owner. In rubbed and chipped blind-stamped leather boards with complete brass clasp closure. Some light foxing to paste-downs, edges discolored, and two preliminary pages lacking. \$750.

29. Albert, B. *L'art du Cuisinier Parisien, ou, Manuel complet d'économie domestique: contenant la cuisine, la charcuterie, la grosse pâtisserie, et la pâtisserie fine, l'office dans toutes ses branches, la cuisine des malades, les remèdes urgents que'on doit administrer en attendant le médecin, dans les cas d'empoisonnements par les champignons, le vert-de-gris, les moules, etc., contre l'asphyxie, les brûlures, les indigestions, etc., les propriétés diététiques des substances alimentaires: les procédés les plus sûrs pour la conservation des viandes, des fruits, des légumes, des oeufs, etc.,: la conduite de la cave: un recueil de recettes choisies sur toutes les branches de l'économie domestique: enfin la description et l'usage des fourneaux et ustensiles économiques récemment introduits dans les cuisines: avec quatre planches.* A Paris: Chez Emile Babeuf a la Librairie historique et des arts et métiers, rue Saint-Honoré, no. 123, Hôtel d'Aligre, 1822. Octavo, [4], vi, 454 pages. [I], III leaves of plates. Second edition. The original was published in 1815 with the title, *Manuel Complet d'Economie Domestique*. This 1822 second edition was the first to carry the new title. Cagle incorrectly states that the title was changed with the third edition, of 1825. The frontispiece is a handsome depiction of *Le Cuisinier Parisien* tasting from a pot on the stove, and accompanied by a seated female assistant, a cat, and a dog. An array of kitchen equipment is displayed on shelves. Albert was *chef de cuisine* to Cardinal Fesch, Prince of France, diplomat, and uncle of Napoleon Bonaparte. Some light foxing throughout, otherwise tight and sound. Rebound in one-quarter brown calf, with gilt-stamped spine decoration and titling. [OCLC locates nine copies, just two in the US, at LOC and the National Academy of Medicine; Bitting page 5; Cagle 28; Vicaire 9]. \$350.
30. Kreysig, Frédéric Louis. *De l'Usage des Eaux Minérales naturelles et artificielles de Carlsbad, Embs, Marienbad, Eger, Pyrmont et Spa.* Leipzig/Paris: chez Brockhaus/Schubart et Heideloff, 1829. Duodecimo, xvi, 330 pages. First edition in French, translated from the second German edition, revised and corrected. Kreysig was physician to Frédéric Auguste King of the Saxons, from 1803 to 1828. His greatest contribution was to the art of diagnosis. Attractively bound in full calf with gilt decorated spine, red speckled edges. Early previous owner's name, otherwise very good. [OCLC locates thirteen copies, just three in the US]. \$250.
31. [Manuscript - English & French Cookbook]. *19th Century English & French Manuscript Cookery Book.* Circa 1830-1840. 18 x 12 cm, 188 pages (paginated until 148) plus numerous blanks. In English and French. Collection of one hundred ninety-one named manuscript recipes predominately compiled in a single hand, with several clippings pasted in. Written in a fairly clear, though occasionally sprawling, hand. An interesting array of culinary, wine and spirit, and household/medicinal recipes including many recipes for curry, soups, cakes, preserves/jellies/jams, cheeses, and beef. International influences from India, Italy, and France are explicit throughout; the recipes on pages fifty-nine through seventy-four are written entirely in French. The recipes tend to be narrative and some are quite expansive, with a single recipe spanning several pages. There are several sections on techniques—Frying, Roasting, for example—or a singular food item (like fish) that offer extensive suggestions and brief instructions for a variety of preparations. Several recipes are attributed to “The Queen” while several others are for preserving artwork (To Clean an Oil Painting, To Clean an Engraving). Serving size primarily oriented to a single-family portion. Handbill and instructions for a “Camphine Lamp” pasted in. Among the blanks at the rear is the beginning of an index with “Pies” underlined and two recipe titles and page numbers listed beneath. Paper holds an 1825 watermark. Edges marbled. In rubbed and worn marbled cloth over half black calf, with gilt-decorated and labeled spine. Some very light foxing throughout, otherwise very good. \$900.

who is adulterating the bread?

32. Kuhlmann, F. [Frederick]. *Memoire, sur La Fabrication du Pain.* Lille: de l'Imprimerie de L. Danel, Grande Place, 1831. Cord sewn booklet, 36 pages. Three folding plates. Presumed second printing. OCLC locates another edition, without place of publication, with the title, *Considérations sur l'emploi du sulfate de cuivre et de diverses autres matières salines dans la fabrication du pain, présentées au conseil central de salubrité du département du Nord (avril 1830)*. This is close but not precisely the running title that appears on the the first text page. We assume this is a distinct and separate text. This important tract decisively ended the debate over the use of copper salts in the making of bread. Kuhlmann, a chemist, demonstrated that the use

of copper salts and other adulterants was widespread, and then describes processes for detecting these adulterants. Ironically, Kuhlmann's little work also contained enough information for shady bakers to replicate the process. Near fine, in plain paper wrappers, titled in ink, and with a shelf number label, and the bookseller ticket of Cooks Books. Bit of separation to wrappers at spine crease. Rare. [OCLC locates two copies of alternate titles of this text, none in the US]. \$600.

33. Smith, Prudence. *Modern American Cookery, containing directions for making soups, roasting, boiling, baking, dressing vegetables, poultry, fish ... &c., with a list of family medical recipes and a valuable miscellany*. New York: Publisher by J.& J. Harper, 1831. Square duodecimo, 222 pages, [2] ads. Illustrated with ten wood engravings of carving in the text. First edition. With a fascinating and angry introduction by the author, with much ire directed at the "barren, inhospitable country" of Scotland. Some light soiling throughout, but textblock tight and pages supple. Pencil scribble to rear blank. In publisher's pale green paper covered boards, with one quarter red morocco, neatly rebacked. Generally near very good. [OCLC locates nineteen copies; Lowenstein 148; Bitting page 440 (cites the second edition of 1835); not in Cagle or Brown]. \$1200.

in original printed publisher's paper-covered boards

34. A. L. -E. [Audot, Louis-Eustache]. *La Cuisiniere de la Campagne et de la Ville, ou Nouvelle Cuisine Economique; Contenant : table des mets selon l'ordre du service... Vingtieme édition, corrigée et augmentée*. Paris: Audot, Libraire-Editeur, 1836. Duodecimo, 480, 24 pages. Styled twentieth edition. Vicaire notes that this extremely popular work has on occasion been misattributed to Mlle. Aglaé Adanson. In 1832, Philadelphia's Carey & Hart published the first American edition, a translation by Eliza Leslie, and one of the earliest French cookbooks published in the U.S. A lovely copy, untrimmed, in original printed, paper-covered boards, with a bit of pulling at the hinges. A touch of foxing to some pages, small bit of final leaf adhered to the rear board, otherwise fresh and supple. Near very good. Rare in the original publisher's boards. [OCLC locate just two copies of this 20th printing; Bitting, page 20 (1859 printing only); Cagle 54; Vicaire, page 54]. \$400.
35. Wirthe, M. *Nouveau Manuel du Confiseur Chimiste, contetant: ce qu'il est essential de savoir pour faire les confitures, compotes, dragées, pates, sirops, etc.* Paris: Au Depot des Nouveaux Manuels, 1837. 16mo, 272, [3], 17, 34 pages. Ads. Index. First edition. Illustrated frontispiece depicting a cook hard at work over a candy bowl, fruit and bottles in the background, and a woman in the front of shop pointing out the goods to an unseen customer. The front wrapper includes the date "1838" and Vicaire cites only an 1838 edition published by M. Poussin. Some general edgewear, and light soiling to the text block, original printed yellow wrappers bound in. In later, one-quarter tan calf with gilt tiled red morocco spine labels. With the bookplate of culinary collector John Fuller. Rare. [OCLC locates two copies only: BNF and Indiana, though the book is not in Cagle; Vicaire 878]. \$900.
36. Alcott, Wm. A. [William Andrus]. *The Young House-Keeper: or Thoughts on Food and Cookery. First Stereotype Edition*. Boston: George W. Light, 1 Cornhill, 1838. Sextidecimo, 424, 8 pages. Ads. First stereotype edition. Alcott was the first president of the American Vegetarian Society and the founder of the American Physiological Society in 1837, the world's first physiological society. Much of this work is dedicated to vegetables, grains and fruits, with additional chapters on keeping accounts and journals, the general purposes of housekeeping, and an interesting exploration into "Cooking as It Is," and "Cooking as It Should Be." Fine, in publisher's brown cloth, gilt-stamped at spine. [Bitting, page 6 (later printing); Cagle 14; Lowenstein 229]. \$900.
37. A Lady. *Cookery Made Easy; or the Most Plain and Practical Directions for Properly Cooking and Serving-up All Sorts of Provisions, from a Single Joint of Meat with Vegetables to the most Exquisitely Seasoned Dishes of Poultry, Fish and Game, Every Necessary Direction being Clearly Described in the Most Exact and Accurate Manner*. London: Published by Dean and Munday, Threadneedle-Street, circa 1840. Duodecimo, iv, 164 pages. Frontispiece engraving illustrating the "Art of Trussing". Second,

improved edition. The “whole written entirely from practice, and combining gentility with economy by a Lady.” Three handwritten recipes to rear blanks, two for puddings and one Remedy for Toothache. Near very good, in gilt-titled, limp green cloth. [OCLC locates just three copies of this second edition (none of the first), one in the US (Iowa); not in Cagle]. \$200.

38. By a Lady; [Rundell, Maria]. *A New System of Domestic Cookery : founded upon principles of economy and adapted to the use of private families. By a Lady. Sixty Fourth edition. Remodelled and improved by the addition of nearly One Thousand entirely new receipts, suited to the present advanced state of the art of cookery.* London: John Murray, Albemarle Street, 1840. Thick small octavo, liv, 571 pages. [10] leaves of plates. Originally printed in late 1805 but dated forward to 1806. The book went through dozens of printings, and was one of the most profitable books published by Murray. The author originally intended the book for use by her daughters, and borrowed a good number of the recipes in the original edition from her ancestor, Mary Kettily. This has been called the “earliest manual of household management with any pretensions to completeness, it called forth many imitations.” (DNB). Small abrasions to edges of publisher’s gilt and blind-stamped dark green cloth. [Not in Attar or Cagle]. \$250.
39. [Menu - Boston]; Samoset House. *Bill of Fare. Samoset House, Tribou & Gardner. 15th Aug. 1850 Wines.* Boston: C. C. P. Moody, Printer, 52 Washington Street, 1850. Single sheet, printed both sides. 35 x 10.8 cm. Recto with printed ornamental border, within which the day’s Bill of Fare is handwritten, and with a woodcut image of Samoset House. Verso with printed and priced wine list, also inside a typographical ornamental border. The day’s fare included chowder, divers boiled and roast meats, six entrées, including Poissons Noire Grille, assorted puddings and pastries, and for dessert, “nuts, raisins, apples, ice cream”. The accompanying printed wine, liquor, and beer list includes a selection of Madeira, Sherry, Hock, Champagne, Port, Claret, Liquors, & Porter and Ale. Below the list is a car schedule between Plymouth & Boston. “In 1844 the Old Colony Railroad corporation, then building their road from Boston to Plymouth, bought the estate and built and furnished the Samoset House, which was opened in 1845, under the management of Joseph Stetson, who was employed by the road for the purpose. Mr. Stetson was succeeded by James S. Parker and Henry C. Tribou, under the firm name of Parker & Tribou, who kept it under the direction of the railroad until 1850. In the year the house and furniture were sold to the Samoset House Association, who leased it until 1878...” [Davis, *Plymouth Memories...*]. The menu is split along the centerfold. General age-toning and light spotting to paper. Bottom edge with crinkle, small tears & creases. American menus prior to the Civil War are quite rare. \$750.00

“the most influential American cookbook of the nineteenth century”

40. Randolph, Mary. *The Virginia Housewife: or, Methodical Cook. Method is the Soul of Management.* Philadelphia: Published by E.H. Butler & Co., 1851. Small octavo, xii, 180, [12] pages. Later printing, based on stereotyped plates made in 1831 and used for later printings through 1860. The first edition was published in 1824. The first regional cookbook published in America. Karen Hess called this book “the most influential American cookbook of the nineteenth century... and a case may be made for considering it to be the earliest full-blown American cookbook” [from the introduction to the facsimile edition published by the University of South Carolina Press, 1984]. Light foxing and a bit of staining throughout. In modern half brown calf, with compartmented spine and gilt titling. Some foxing, and a little light staining, otherwise very good. [OCLC locates twenty-four copies; Bitting page 388; Cagle 629 (other printings); Lowenstein 203]. \$750.
41. [Manuscript German Cookery Book]. Lehmann, Matilde. *Recept Buch für Matilde Lehmann in Liebemuehl. 1853.* Liebemuehl, Prussia: 1853. 20.5 x 17 cm, 140 pages. Text in German, in one neat hand. A cookery book created for Matilde Lehmann of Milomlyn, Poland, formally Liebemuehl in the Province of Prussia. Contains two hundred eighty-six food recipes scaled for household use and partially indexed at the front. Written in narrative form, the recipes include a wide variety of desserts such as puddings, cakes, and torts as well as instructions for various dumplings and soups. The majority of recipes are annotated in red ink with either a backslash, X, or circle. Catchwords are also consistent throughout text. Title page is

inscribed in blue ink with the name Jeanette Danielowski. Along edge of page eighty-four appears “R. Danielowski 1860 Auguste Lehmann 186[0?]” It is probable that this cookbook emigrated from Prussia to the United States. Immigration records show a Matilde Lehmann arriving in the US in 1886 circa age forty-one to forty-seven. Genealogical records indicate an Auguste (born in 1836) marrying into Lehmann family and a daughter Auguste Lehmann born in Prussia in 1860. In faded and worn blue wrappers, edges are chipped throughout. Pages seventy-nine through ninety-two have become disbound from wrapper. There is insect damage to pages ninety-three through ninety-six and margin deterioration to pages one hundred-seventeen through one hundred-forty; the text is minimally affected. Otherwise very good. \$750.

42. Bernhard, William. *The Book of One Hundred Beverages for Family Use*. New York: C.S. Francis and Company, 1859. Small octavo, 53, [10] pages. Ads. Later printing, originally issued in London in 1850, and the US in 1853. A complete listing of non-alcoholic recipes, to “increase the growing demand for beverages of an unintoxicating character” for “all who drink with the desire of allaying their thirst and not for the purpose of excitement.” Includes an interesting section on water, with recipes for snow water, river water, toast and water, and orange toast and water. Other sections include milks, wheys, vinegars, fruit waters, beverages for invalids, breakfast beverages, effervescent beverages, and more. Some age-toning to text block. In limp, blind- and gilt-stamped cloth covered boards, with some light wear. Near fine. Rare. [OCLC locates twenty copies of all printings, US and UK, and just two of this printing; Noling, *Beverage Literature*, page 64]. \$500.
43. [Broadside - Household Recipes]. *The Mine of Wealth*. N.p. [American]: n.d., circa 1860. Four-column broadside, 48.5 x 34cm. Collection of eighty-five household, medical, and commercial recipes, for cures, liniments, soaps, oils, varnish, cider, cherry bounce, lotions, paint, cements, etc. Bit of edgewear and darkening, fold lines, and some light foxing, otherwise very good. With an ownership signature to the verso, “John L. Locke, Dec. 27, 1860”. \$300.
44. Petit, Alphonse. *La Gastronomie en Russie*. Paris: L’Auteur, Mellier, 1860. Duodecimo, 275, [1] pages. First edition, of the first book of Russian cuisine published in France. Petit was the chef to Count Panine, the Russian Minister of Justice, and based in Saint Petersburg. In addition to the collection of Russian recipes (twelve varieties of blini!), there is an important lexicon of Russian culinary vocabulary at the rear. The intended audience was chefs who might wish to move to Russia to work, or those seeking employment in Western hotels with Russian clientele. Pebbled black cloth over one-quarter black calf, with raised bands and gilt title. Binding somewhat rubbed, internal foxing and some offsetting. Good plus. With the signed card of “Alexandra Tolstoy” laid-in. [Bitting 366; Drexel; Oberlé 251; Simon 1155; Vicaire 677]. \$500.
45. Jarrin, W.A. *The Italian Confectioner; or, Complete Economy of Desserts: Containing the Elements of the Art, According to the Most Modern and Approved Practice. New edition, revised and enlarged*. London: Routledge, Warne, & Routledge, 1861. 16mo, 298, 19, [3] pages, with two folding plates and a frontispiece portrait of the author. The final edition, corrected and enlarged. Published after the author’s death. The author’s full name was William Alexis Jarrin [Guglielmo Alexis]. In early editions, including this one, the name is abbreviated “G.A.” Later his anglicized name was abbreviated “W.A.” “In 1820 Jarrin published *The Italian Confectioner*, through which he is best known. The book sits within an English tradition of publishing recipes for food and confectionery, but it reveals more about the techniques involved, and about the character of the author, than was usual in the genre. Written when confectionery production was on the point of being industrialized through the activities of such contemporaries as Joseph Terry of York, it represented the high point of artisan skills in the craft, which Jarrin believed could not be improved upon. He devoted several chapters to his specialty of making ornaments for the dessert table using various edible and non-edible materials. Other chapters covered more standard ground including recipes for small confections, preserving fruit, and making ices, but with details which throw light on both his own skills and continental practice. He provided instructions on modeling and wood carving (one wooden confectionery mould signed by him has come to light), and evidently possessed artistic talents, for he signed the two engraved plates illustrating confectionery equipment. Proud of his ingenuity as an inventor, Jarrin described inventions and improvements he had devised for making confectionery. *The Italian*

Confectioner was reprinted at least ten times (the last in 1861, after his death), and was updated with new material on several occasions. Earlier editions incorporated small but often telling additions: for example, observations on managing ice-wells and the introduction of new instruments such as the saccharometer. For the 1844 edition he undertook a major reorganization of the material and added many new recipes” (ODNB). Medium to heavy foxing to the first few pages, otherwise internally very good, rebaked in one quarter gilt-stamped brown calf over original patterned green cloth. Two short recipes in pencil to front fly. Near very good. \$400.

46. [Martin, Alexandre]. *Bréviaire du Gastronom, Utile et recreatif aide-mémoire, pour ordonner les repas, par l'auteur de la Cuisiniere de la Campagne et de la Ville*. Paris: Audot/Typographie du Henry Plon, (1864). Duodecimo, 286 pages. Illustrated. Index. Later edition of this popular and useful guide to managing the kitchen, originally published in 1828. With sections covering utensils and other equipment, hiring a good cook, and seasonal menus. An attractive copy, bound in half red morocco, with marbled endpapers and decorated boards. [OCLC locates sixteen copies but all indicated as 1828]. \$300.
47. [Shakers - Table Monitor; Bronson, Hannah]; copied by Elizabeth R. Avery. *Table Monitor of the Shakers at Mt. Lebanon, N.Y.* Mt. Lebanon, NY: Mt. Lebanon Shaker Village, 1868. Two column broadside, 27.5 x 21.5 cm. A poem of eight numbered stanzas, which appeared as early as 1830, and is attributed to Hannah Bronson. A later printing included this explanation, “The foregoing hymn was composed by Hannah Bronson, a Shakeress, in consequence of a story being circulated that the Shakers put some kind of seed into their cakes.” Rumor had it the seed made those who had eaten it wish to remain and become Shakers. Some light soiling, and an adhesion mark to the verso. Otherwise very good. Scarce. [Richmond, *Shaker Literature* 125]. \$350.

*the manuscript recipe book of Fanny Kemble, star of the London stage,
and author of an important anti-slavery work*

48. [Manuscript Cookery Book; Frances Ann Kemble]. *The Household Treasury or Psalms & Lyrical Ballads/The Manuscript Receipt Book and Household Treasury*. Philadelphia: Claxton, Remsen & Haffelfinger, 1870. “21 x 17 cm, 256 pages. Manuscript recipe book with one hundred forty-six recipes mostly in the hand of Frances Anne (Fanny) Kemble (1809-1893), the noted 19th century British stage actress, author, and abolitionist. Contained in a printed blank book, with printed preface, contents, and illustrated chapter headings. Kemble’s hand matures throughout the text and appears in three distinct ‘ages’, indicating the ongoing relevance and importance of the cookbook to Kemble and her kitchen. Mostly scaled for small household use (serves two to four) and arranged according to chapters predetermined by the publisher, the recipes offer a range of techniques and flavors from soups, cakes, made dishes, and medicines to Moonshine Biscuits, Lalla Rookh, Calves Feet Jelly, and Graham Gems. Interestingly, though Kemble had remarked “The sight and smell of raw meat are especially odious to me and I have often thought that if I had had to be my own cook I should inevitably become a vegetarian, probably, indeed, return entirely to my green and salad days” (*Journal of a Residence on a Georgian Plantation, 1838-1839*; the OED has cited this use of the word ‘vegetarian’ as an original source of the word) there are at least ten recipes for meat and poultry. Early vegetarianism directly correlated to abolitionism, so this statement perhaps just seeks to further bolster Kemble’s social values in the public eye. Several recipes are attributed, most notably “White Soup a l’Agassiz” from the wife of scientist Louis Agassiz, a close friend of Kemble’s. Born to a respected British theatre family, Kemble moved to Philadelphia after marrying Pierce Butler in 1834. He was an American heir to large plantation holdings in Georgia. The couple had two children before divorcing in 1847. Their separation was due in large part to their differing values regarding slavery. Between 1838 and 1839 Kemble wrote *Journal of A Residence on A Georgian Plantation*, though it was not published until 1863, after the onset of the Civil War. Butler died in 1867, after which Kemble resided at Butler Place, an estate of 83 acres outside of Philadelphia. Their eldest daughter, Sarah (Sally) Butler, married Owen Jones Wister, an American doctor. They were adamant abolitionists. They had one child, Owen Wister, who became a popular American novelist, most notably author of the 1902 western, *The Virginian*. This cookery book was compiled in Philadelphia, while Kemble was in residence at Butler Place.

Laid-in are nine additional manuscript recipes, a list of "Reception Provisions for 100+", and an ALS from Kemble ("Mum") to her eldest daughter, Sarah (Sally) Butler Wister. A Butler Place bookplate is affixed to front pastedown. Also includes the loan agreement and promotional material regarding the book's inclusion in the Grolier Club's 1988 exhibit "The Terrific Kemble". In rubbed green cloth with titles and decorations stamped in black and gilt and some cap damage. Text separated from binding with very minor foxing and rubbing and edge wear. Housed in new clamshell box, with gilt spine label. \$22,000.00

49. Gerard, (Charles). *L'ancienne Alsace à Table, étude historique et archæologique sur l'alimentation, les mœurs et les usages épulaires de l'ancienne province d'Alsace*. Paris: Berger-Levrault et Cie., 1877. Large octavo, vi, 362 pages. Second edition of this remarkable historical and archaeological study on food in Alsace. The original 1862 edition published in Colmar by Decker is very rare. Oberlé states "this new edition is the most sought after" (Oberlé 516). A bit of dog earing to a few pages, and some light foxing, otherwise very good, in original publisher's printed wrappers, with edgewear and some of the spine perished. Still a good copy, whole and not unattractive. In custom clamshell box. [OCLC locates thirty copies; Maggs 503; Oberlé 516; Vicaire 401]. \$500.
50. *Album de la Marmite*. 1880. Paris: Librairie d'Art, L. Vaschet, Editeur, 1880. Tall octavo, 123 pages. Illustrated. Printed in black and red throughout. First edition. One of three hundred copies on colored paper, after ten on *Japon* and two hundred ninety on *Hollande*. An elaborate album commemorating an annual dinner, with contributions by artists and literary figures, who were members of the club Marmite. Paul Eudel, in his *L'Hotel Drouot et la Curiosité en 1885-86*, lists some of the many clubs, and speaks of the unsatiable desire for these dinners among their frequenters, "Les dîners de Paris. — Le Bon-Bock. — La Soupe aux choux. — La Pomme. — Les Bourguignons. — L'Alouette. — La Cigale. — Les Anciens élèves du lycée de Nantes. — La l'olenta. — Les Parisiens de Paris. — lî Hippopotame. — Les Moliéristes. — La Soupe à l'oignon. — Les Spartiates. — Le Pot-au-feu. — La Macédoine. — La Marmite. — Les Timides. — l'Homtne gui bêche. — Les Auteurs siffles. — La Boulette. — Les Pris de rhum. — Les Têtes de bois. — La Vrille." This album contains illustrations by Alexandre-Auguste Hirsch, L. Sergeant Felix Lucas, Hista, Bartholdi, Feyen-Perrin, Frappa, L. Couturier, etc. Sheet music of a song by Theodore Ritter and the "curtain of my neighbor" with lyrics by Alfred de Musset. Texts by Lucien Paté, Paul Bert, Armand Sylvestre, Emile Goudeau, Francis Pittie, Erckmann-Chatrion, Georges Louis, Lucien Paté, Jules Claretie, and others. With a menu for a meal on the 30th of February, with Petits seminaristes au vinaigre, Filets d'Ignorantins aux navets, Flageolets opportunistes. Handsomely rebound in full brown calf with gilt-ornamented spine by Maltby's of Oxford. Fine. Scarce. [OCLC locates three copies only: at the Bib. Geneve, the BNF, and Columbia]. \$500.
51. Beeton, Isabella Mary. *The Book of Household Management... also Sanitary, Medical, & Legal Memoranda; with a History of the Origin, Properties, and Uses of all Things connected with Home Life and Comfort... Entirely new edition, revised and corrected. Three hundred and twenty-fifth thousand*. London: S.O. Beeton, (1880). Thick, small octavo, xlvi, [3], 1296, [22] pages, with twelve color plates and numerous woodcuts in the text. Ads. Later printing of the revised edition of 1869. Perhaps the most famous of all English cookery books. Originally published in a single volume in 1861 (and issued in 24 monthly parts 1859-61), it was not only exhaustive, with thousands of recipes, formulas, and instructions for all aspects of household management, but it also was one of the earliest cookbooks to use color illustration, and an early example of the standard recipe format we expect now, with ingredients first, and then step-by-step instructions. Attractively re-backed half-calf, with original decorated spine laid-down. rubbing and edgewear to marbled boards. A bit of edgewear to the color frontispiece, otherwise internally very good, bright and clean. [Bitting, page 32; Cagle 391 (first edition); \$750.
52. Brown, Susan Anna. *The Book of Forty Puddings*. New York: Charles Scribner's Sons, 1882. Small oblong octavo, unpaginated (52 pages). First edition. Charming collection of forty pudding recipes and ten sauces. In green cloth with illustrated printed covers, which are rubbed and mildly soiled with some slight foxing throughout, front hinge starting, otherwise very good. [OCLC locates twenty six copies; Bitting 63; not in Cagle]. \$120.

with a cabinet card of Mary Whitcher

53. [Shaker] Whitcher, Mary. *Mary Whitcher's Shaker House-Keeper* [caption title]. 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. The first printing appeared in both pale blue and salmon-colored wrappers. Near very good. Scarce. With a cabinet card photograph of Mary Whitcher by W.G.C. Kimball of Concord, NH. The photograph is fine, except for a small ink inscription on the verso, "Mary Whitcher, Granddaughter of Benjamin Whitcher." [OCLC locates twenty-two copies; Richmond, *Shaker Literature* 1428]. \$750.
54. Fleischman, Joseph. *The Art of Blending and Compounding Liquors and Wines. Showing how all the favorite brands and various grades of whiskeys brandies wines &c &c are prepared by dealers and rectifiers for the trade giving directions for making all the ingredients used in their preparation. And valuable information concerning Whiskeys in Bond.* New York: Dick & Fitzgerald Publishers, 18 Ann Street, 1885. Octavo, 68, [4 ads], pages. First edition. Contains detailed information on blending to create imitations of popular spirits, but also recipes for bitters, cordials, essences, syrups, and more. The author's preface states, "It is a generally well understood fact that the thirsty individual who takes his glass of whiskey at any of even the first-class public bars, saloons, or parlors, does not know what he drinks." A tiny bit of water staining to front board and to front edge of text block, in publisher's gilt- and black-stamped brick colored cloth. Near fine. [Noling *Beverage Literature*, page 156]. \$750.
55. [Trade Catalogue - Soda Fountain]. The Firm of John Matthews. *Matthews catalogue and price list of apparatus, materials and accessories for making and dispensing carbonated beverages.* New York: John Matthews Apparatus Co., 1885. Quarto, 104 pages. Fully illustrated. A lovely trade catalogue for this important manufacturer of bottling equipment, soda fountains, and carbonation apparatus. The fountains get progressively larger and more elaborate. Also includes siphon boxes for home delivery of soda water. In elaborately decorated printed wrappers. Edges of wrappers and one or two pages with repair, corners bumped. Some soiling throughout. Good. Rare. [OCLC locates just one copy in this series; Noling, page 283]. \$900.
56. White, Mrs. Peter A. *The Kentucky Housewife, A Collection of Recipes for Cooking.* Chicago and New York: Belford, Clarke & Co., 1885. Octavo, 316 pages. First edition. An early cookbook from the Blue Grass state. It would later be pirated and issued with only a title change as *The Blue Grass Cook Book* by a "Genvieve Long", perhaps to ride the coat tails of Minnie Fox's popular *Blue Grass Cook Book* (1904). Some light edgewear to the black and gilt-stamped green publisher's cloth otherwise near fine. [OCLC locates four copies of this edition; not in Cagle]. \$500.

"the definitive text of Southern cooking"

57. Washington, Mrs. [pseudonym]. *The Unrivalled Cook-Book* New York: Harper & Brothers, Franklin Square, 1886. Octavo, viii, 639 pages. First edition. A large and significant collection of southern receipts. Southern chef Sean Brock calls this, "the definitive text of Southern cooking". More than two hundred Creole recipes are drawn from the manuscript recipe collection of a family friend, a "Madame _____ of New Orleans." Others are from classic English and Continental sources. Historian David Shields believes the book contains the first appearance of a recipe in print for boiled peanuts: "Choose fresh, well-filled peanuts. Carefully selecting them, as nearly as possible, the same size. Boil them in salt water, drain and serve. This is generally served before the soup." *The Unrivalled Cook-Book* was published just a year after the issuance of Lafcadio Hearn's *La Cuisine Creole*, and the Women's Christian Exchange's *Creole Cookery Book*, making it one of the earliest collections of Creole recipes. Internally near fine, with just a bit of age-

toning to the text block. In slightly edgeworn, brick-red oil cloth with, as is frequently found with oil-cloth, adhesions from an old paper wrapper. This book remains rare in the marketplace and highly sought after. [OCLC locates twenty-four copies; not in Bitting, Cagle, or Uhler]. \$1500.

58. [Manuscript Cookbook]; Huster, Adolf. *The Manuscript Recipes of a Cook to the King and Kaiser of Germany*. Berlin: 1892. "Bound manuscript. (29.5 cm x. 24.5 cm x 6.9 cm). 788 pages. 1-38 (index) 39-788 (1,423 recipes). Containing fourteen hundred twenty-three recipes in a neat secretarial hand. Index in French; recipes titled in French with German subtitles; recipe text German. Decorative endpapers; all edges gilt. Gilt-decorated spine with five raised bands. Blind decorated covers in full brown morocco. Some scratches on covers, not to boards. Bit of sunning to front cover. Front joint starting. 3 mm x 5 mm of board showing on head of rear board. Extremely minor tilt. Text block in fine condition, and overall very good. A presentation copy. A rare comprehensive historical record of the food of the highest classes in Berlin in the late 1800s, including the King and Kaiser of Germany. An exclusive window on culinary culture at the German court. These are the recipes of A. Huster, *Hof-Traiteur Seiner Majestät des Kaisers und Königs* [Cook to his Majesty the Kaiser and King] an official title granted by the Kaiser and abbreviated to *Hof-Traiteur*. Adolf Huster was elevated to *Hof-Traiteur* in 1868. In 1873 he purchased a commercial building at Mohrenstraße 49, Berlin and from it operated the private dining hall known as Das Englische Haus. The property could not operate publicly as the Kaiser was not allowed to eat food prepared in public establishments. Mohrenstraße 49 is located adjacent to Gendarmenmarkt, then as today a cultural highlight of Berlin. The luxury chocolatier Fassbender & Rausch is presently at the approximate location. In addition to Huster's role as *Hof-Traiteur*, Das Englische Haus became the premier private dining establishment of Berlin: „Die besten Kreise Berlins feierten bei Huster, dessen auf große Gesellschaften eingerichtete „Stadtküche“ zur unentbehrlichen Einrichtung selbst des Hofes geworden war; in Seinem „Englischen Haus“ in der Mohrenstraße feierte die „gute Gesellschaft“ und gab sich die Hautevolee von Industrie und Börse glänzende Feste.” [The best social circles of Berlin celebrated at Huster. Huster's city kitchen was arranged for large parties and even became an indispensable accommodation to the King's Court. Englisches Haus at the Mohrenstraße is where the „high society” had their festivals and where the upper crust from industry and the stock market gave themselves magnificent feasts.] Annemarie Lange, *Berlin zur Zeit Babels und Bismarcks* (Dietz Verlag, Berlin 1976, pages 507-508). In 1883 Adolf Huster retired and A. Huster, *Hof-Traiteur* continued as a company. Starting in 1889, the owners of A. Huster were Ernst Brandt and Max Huster. Brandt had been an employee of Adolf Huster and learned to cook under his guidance. Max Huster was likely the son of Adolf Huster. In 1892 Max Huster transferred his interest in A. Huster to Ernst Brandt. Adolf Huster, who had retained ownership of the real estate after his retirement, also transferred ownership of Mohrenstraße 49 to Ernst Brandt. In 1893 Max Huster disappears from residential and commercial listings of Berlin. Police registration records as reprinted in the 1893 Berlin Adreßbuch include the following business listing: „A. Huster. Hof-Traiteur Seiner Majestät des Kaisers und Königs, Koch auf Bestellung und Weingroßhandel., W Mohrenstraße 49. F. Englisches Haus. Inhaber Ernst Brandt.” [A. Huster. Cook to his Majesty the Kaiser and King, cook to order and wine wholesale., W Mohrenstraße 49. F. Englisches Haus. Owner: Ernst Brandt.] It is likely Max Huster commissioned the manuscript as a gift to Ernst Brandt to commemorate the 1892 change in ownership, and that the manuscript embodies the symbolic transfer of Adolf Huster's recipes to Ernst Brandt. The inscription reads: „Meinem verehrten Freund und Socius Ernst Brandt zur freundlichen Erinnerung an der Zeit unseres Zusammenwirkens. Berlin den 26. September 1892. Max Huster.” [To my revered friend and associate Ernst Brandt for friendly remembrance of the time of our cooperation. Berlin the 26th of September 1892. Max Huster.] This beautiful manuscript of 1,423 recipes covers a wide range of French cooking. Each recipe is linked to other recipes by number, an incredible feat for a 788 page manuscript. Recipes include filets, soufflés, risotto, croquettes *foie gras*, fish, pigeon, et cetera. For example, recipes 266 through 343 are only sauces. These in turn are divided into *Grades Sauces capitales* (266 through 271), *Sauces Simples* (272 through 292) and *Sauces de Reduction* (293 through 343). Some sauce recipes are a mere three sentences. Others, such as Number 266, *Sauce Espagnole*, take well over a page. Recipes 837 through 858 are solely purees for garnishment purposes. Recipes 1,132 through 1,141 are patés. Sample recipe titles include: *Potage crème de chicoree a la Colbert*; *Cotelettes de veau braises a la Dreux*; and *Filets de merlans a la d'Orleans*. An exquisite manuscript of significant importance. \$18,000.00

the business of wine in San Francisco in the 1890s

59. [Manuscript – California Wine]; Reveyron, J.B. *Manuscript Notebook of a San Francisco Cellarman*. [San Francisco]: 1892-1901. Duodecimo, about 50 pages. Manuscript in pencil and ink. Small, blank account book for a dry goods store, repurposed as a cellar book for A. J. B. Reveyron, who is identified by *Crocker-Langley's San Francisco Business Directory* (1899), as a “cellarman” located at 135 Perry Street in San Francisco. The book, written in both French and English, records personal expenses, amounts of wine and spirits moving in and out of inventory, formula for blended and compounded wines, and notes on comparing Fahrenheit, Centigrade and Reaumur temperatures. Rixford's *The Wine Press and the Cellar* provides some good background on some of the issues being addressed by Reveyron, specifically the sugar and tartaric acid levels of some of the wines. Some of the accounts are recorded in a shorthand or code, listing expenditures and income for each month. Accounts not in code list expenses for “one gl. port”, “shave & haircut”, “examiner one month”, and “amusement”. At the foot of the page for July 1893, Reveynor notes that Rouget de Lisle's *Manuel du Fabricant Des Boissons Gazeuses* is a source for information on clarification of wines. Toward the end of the account, the author writes that he has “commencé a travailler a Minturn (S.V.V. & Co) on the 15th of September 1894”, and his final entry in the accounts, “Minturn” was likely Charles Minturn, owner of the Contra Costa Steam Navigation Company, and one of the dominant ferry operators on the bay. What looks like shipments received including one from “B. Dreyfus Cellar” and another with a “Napa Zinfandel” are interspersed with formulae for blended wines, and the notebook finishes with a recipe for *Eau de Vie*. The first two leaves have been excised, and the front stamped calf board is detached, otherwise good or better. \$1200.
60. Statistical Publishing Co. *A History of the Chicago Union Stock Yards and Packing Business: a history of the industry from its inception, with a detailed description of the methods used in slaughtering cattle, curing and marketing meats, and utilizing the bi-products*. Chicago, Il: Statistical Publishing Co., 1893. Duodecimo-sized booklet, 40, [8] pages. Ads. Illustrated with photographs of various cuts produced by the business in the stockyards. Chromolithographic wrappers depict “The American Hog” on the recto, and the “Main Gate and Entrance of the Union Stock Yards” with a rail stock car and vignettes, of cows, beef, a hog and sheep. Wrappers lightly soiled, otherwise fine. [OCLC locates just one copy, at Yale]. \$200.
61. De Bonnechere, Catherine. *La Cuisine du Siècle, Dictionnaire pratique des recettes culinaires et des recettes de ménage - Deux cents menus à l'usage de tous*. Coulommiers: Imprimerie Paul Brodard, 1895. Octavo, 318, [1] pages. First edition. Two hundred menus, with recipes, arranged in alphabetical order, in two columns. Age toning throughout, in printed pale blue cloth with some rubbing and light soiling. Generally near very good. With the bookplate of culinary collector John Fuller. [OCLC locates just two copies of the first edition, (Michigan and at Yale)]. \$150.
62. [Kentucky, Louisville]; Ladies of the Guild of St. James Parish Church. *Favorite Food of Famous Folk. With Directions for the Preparation thereof given for the most part by the Famous Folk themselves to the...* Louisville, Kentucky: John P. Morton & Co., 1900. Octavo, 86 pages. First edition. Illustrated. With a preface in verse by the Thomas Underwood Dudley, Bishop of Kentucky. With a number of recipes of the “famous” including the Archbishop of Canterbury, Charles Dana Gibson, Susan B. Anthony, and Jacob Riis. Some interesting recipes, including a Tripe with Oysters, A New Sensation (which is simply a peeled, chilled, and salted cucumber), Bishop Whittle's Jowl and Greens, African Chicken Cakes and more. Illustrated with vignettes in the text, and with the title page and other rubricated. some bumping and wear to the front corners, otherwise very good. [Bitting page 550; Brown 1121; Cagle 252; Cook, page 92]. \$120.
63. *Nouveau manuel complet du Limonadier, Glacier, Cafetier et de l'Amateur de Thés et de Cafés - nouvelle édition entièrement refondue par N. Chryssochoïdès* Paris: Encyclopédie Roret, 1901. Small duodecimo, vi, 352 pages. Ads. Illustrated with seventy-six figures in the text. Later edition. A complete manual for the café or other business selling lemonades, coffee, tea, ices and ice creams, and other refreshing diversions. In

original publisher's illustrated wrappers, with some wear to the spine, otherwise generally very good. In attractive, custom clamshell box. \$200.

64. Kappeler, George J. *Modern American Drinks. How to Mix and Serve All Kinds of Cups and Drinks*. Akron, OH: Saalfield Publishing Co., 1902. Octavo, 120, [8] pages. Ads. Second edition, Ohio printing. A significant American cocktail recipe book, from the barman of the Holland House Hotel in New York City. In his preface to the Mud Puddle facsimile of this title, "Dr. Cocktail" Ted Haigh describes the author, "Kappeler was a different animal... His guide [...] was the tortoise to the others' hare; slow and steady wins the race... Kappeler, with his old, description-style recipes was the new style bartender. He was the no-nonsense bar master. He was the guy you knew would make your drink right because it wasn't all about him. It was about you." Haigh goes on to state that one of Kappeler's real accomplishments with *Modern American Drinks* was the large number (he counts seventy-five) of new drinks. Some edge wear to the black and orange-printed brown cloth. Pages age-toned and somewhat brittle. A few pages dog-eared. Near very good. Rare. [OCLC locates seventeen copies of all early (pre-1910 printings)]. \$500.
65. Osgood, Grace Franklin. *The Convalescent's Receipt Book. By a trained nurse*. Boston: L.C. Page & Company, 1902. Small octavo, 163 pages. text printed in red and black throughout. First edition. A handsomely designed and printed "sick-room" cookbook. With sections on drinks, broths, soups, meats, vegetables, shellfish(!), sweets and more. Next time I'm under the weather, I'll have the Roast Duck, Oysters au Gratin, a Champagne Punch, and the Chocolate Bavarian Cream. Fine in publisher's decorated red cloth. Scarce. \$200.

the first Jewish cookery book published in Maryland

66. [Jewish Cookery in Maryland]. *Pots, Pans and Pie-Plates and How to Use Them. A collection of tried receipts. Published under the auspices of the Hebrew Day Nursery*. Baltimore, MD: The Lord Baltimore Press; the Friedenwald Company, 1905. Octavo, 171 pages. Ads. First edition. The first Jewish cookbook published in Maryland, and an early Jewish-American cookbook in general. With recipes attributed, and in cases where the contributor was outside of Baltimore, the cities and states are indicated, including Lynchburg, VA, Philadelphia, Cincinnati, Goldsboro, NC, and New York City. With a small section of Passover recipes toward the rear. Many of the recipes in the book are clearly not Kosher, but reflect an aspirational middle class style of cooking in keeping with the time. Some pencil marks to a few recipes, and a few pages dog eared, otherwise clean and tight. In rubbed and edge worn illustrated tan cloth. Near very good. Scarce. [OCLC locates five copies; Cook, page 103; not in Bitting or Cagle]. \$1200.
67. [Benton, Caroline French]; by the author of "Gala Day Luncheons". *A Little Cook Book for a Little Girl*. Boston: Dana Estes and Company, 1905. Octavo, 179 pages. First edition, with the author's name omitted. A collection of recipes for "little girl cooking", assembled at the request of the precocious Margaret, who doesn't want to wait until she is old enough to go to cooking school, and for whom her mother's cookbooks are too difficult. Recipes throughout, in a narrative form. Lots of cookies, puddings, and soups, but also veal cutlets, liver and bacon on skewers and creamed lobster. The recipes were, in part, extracted from the author's column in Good Housekeeping magazine. A near fine copy, in black and red printed cream colored cloth, with an image of a little girl on the front board. In a very good brick colored dust jacket, with the same image in black, and additionally, the original glassine dust jacket, near fine. Rare in this condition. \$300.
68. Muckensturm, Louis. *Louis' Mixed Drinks with Hints for the Care & Serving of Wines*. Boston/New York: H.M. Caldwell, 1906. Tall, thin quarto, 113 pages. An elaborately decorated cocktail recipe book, from the author of *Louis' Salad and Chafing Dish Cook Book*. This book contains the first printed recipe for the dry martini, easily debunking the story that the cocktail was invented at the Knickerbocker Hotel in 1911 or 1912. Under the heading, "Bottled Cocktails", the author supplies recipes for those who like to mix larger quantities in advance. Offsetting to front endpapers from some now gone laid-in miscellanea.

Previous owner's stamp to front fly. Some light rubbing to boards of publisher's black and gold printed, red decorative cloth. Near very good. \$450.

At the dawn of the American Conservation movement

69. [Menu]; The Camp Fire Club. *Menu for a Dinner of the Camp Fire Club*. [New York]: [1906-07]. Folio menu, (x cm). Menu, with letterpress-printed list of officers and guests on left and facing, the menu, consisting of an somewhat game-oriented meal, featuring Cape Cod Oysters, Supreme of Sole St. Germain, Mignons of Lamb Pompadour, Roast Black Head Duck, Georgia Sweet Potatoes, and Camp Fire Ice Cream. Illustrating the menu are four illustrations, pasted-down to the card stock, and a red ribbon (partially perished). A menu for a meeting of the Camp Fire Club, an association formed by various men of substance who fancied themselves hunters, fishermen, and other outdoorsmen. The club played a prominent role in the creation of the American conservation movement. Members included Teddy Roosevelt and William Cody, although neither was present at this dinner. Signed by twenty-four club members and dinner guests including: Dan Beard, the illustrator, social reformer and founder of the Sons of Daniel Boone, which later became the Boy Scouts of America; William T. Hornaday, first Director of the New York Zoological Park (the Bronx Zoo); American landscape painter William A. Coffin; and Charles Kellogg, vaudeville performer and birdsong imitator. Some wear and light soiling. One of four lengths of red ribbon perished. Generally good or better. \$500.
70. Fryer, Jane Eayre. *The Mary Frances Cook Book. Adventures Among the Kitchen People. Seven full-page colored illustrations by Margaret G. Hays. Individual decorations in colors on each page by Jane Allen Boyer*. Philadelphia: The John C. Winston Co., 1912. Squarish octavo, 175 pages. First edition. The classic children's culinary adventure, "It makes pleasant companions of the pots and pans and turns drudgery into pleasure. It makes every little girl want to learn to cook and teaches her to cook the things that grown up people cook" (from the dust jacket). An unusually clean copy, with the color illustration pasted down on blue cloth, fine. A bit of light age-toning to text block edges. In the very scarce illustrated dust jacket, with some edgewear and a touch of light staining, otherwise very good. Very scarce in this condition. \$750.
71. Wehman Bros. *Wehman Bros.' Bartenders' Guide: How to Mix Drinks*. New York: Wehman Bros., 1912. "24mo, 91, [5] pages. Wehman Bros was a novelty publisher, issuing books for the drugstore rack. Original pictorial, stapled wraps. Covers slightly soiled & foxed, with a trace of edge wear, text toned. Very good. [OCLC records four copies & provides date of publication as "1910s" also indicating that place of publication & publisher are "not identified." This copy carries a copyright date of 1912 on the title page and gives the publisher as Wehman with their address as "712 Broadway." The Daytonian in Manhattan blog places "Wehman Bros Books" at that address in 1938]. \$150.
72. Takagi, T[eijiro]. *The Rice in Japan*. Kobe, Japan: T. Takagi, Photographic Studio & Art Gallery, circa 1914. 18 x 25.5 cm, unpaginated [22 leaves, plates interleaved with tissue]. Illustrated title page, brief introduction, and twenty hand-colored collotype plates depicting the process of cultivating Japanese rice, or, "Nippon's 'Staff of Life'". Each photograph accompanied by short descriptive text. Known for his glass slides and many collotype books on themes of Japanese life, Teijiro Takagi bought his Kobe studio from photographer Kozaburo Tamamura in 1904 (changing the company name to his own in 1914) and continued business through at least 1929. In green raw silk with green ribbon tassels, some bumping, edgewear, and minor discoloration, otherwise very good. Rare. [OCLC locates just three copies: University of Arizona, University of Alberta, and the National Diet Library of Japan]. \$750.
73. Mills, Elizabeth [Stivers]; Marjorie Peck; Grace Roper; Margaret Salladin; Mildred Wheeler (compiled by...). *At the Sign of the Rolling Pin. Compiled by...* Middletown, NY: Stivers Printing Comapny, 1916. Oblong small octavo, 225, [2] pages. Illustrated with drawings by Elizabeth Mills. Second edition. A cookbook of recipes of the students of Vassar College, as an effort to raise money for the Vassar College Fund. The recipes are attributed, and the home states of the students are listed as well. Includes an interesting selection of recipes from around the world, with dishes from Persia, Mexico, "Porto

Rico”, and beyond. Attractively printed on a thick paper, in red-printed oil cloth binding. Front hinge starting, otherwise very good. \$300.

74. Wadhams, Caroline Reed. *Simple Directions for the Waitress or Parlor Maid. With Introduction by Maurice A. Bigelow, Ph.D. Director of the School of Practical Arts, Teacher's College, Columbia University.* New York, London & Bombay: Longmans, Green and Co., 1917. Small octavo, 83 pages. Color frontispiece. First edition. The author penned a series of five of these guides for household servants, under the “Simple Directions” title, including for the Chambermaid, Butler, Laundress, Cook, and Child’s Nurse. Included are a number of simple recipes, as well as recommendations of books in which one might find additional suitable recipes. Beyond the recipes, there are basic instructions for care of linens and silver, dusting, setting a table, serving, etc. Some offsetting to front endpapers from inserted clippings (now removed), otherwise fine in publisher’s illustrated blue cloth, in a near fine dust jacket with just a tiny bit of edgewear. Scarce in the marketplace. \$300.
75. [Trade Catalogue – Flatware]; Orfebres de Espana, Sociedad Anonima. *Catalogo de Cubiertos.* Barcelona: Orfebres de Espana, Sociedad Anonima, circa 1920. Tall, brad-bound trade catalogue, 23 leaves, printed rectos only. Trade catalogue of flatware, illustrated in various patterns. Some wear to the printed card-stock wrappers, otherwise very good. Rare. [OCLC locates no copies]. \$200.
76. Rapken & Co. Ltd. *The Mixer. Being a collection of formulas compiled purely as a history of a lost art and to bring back pleasant memories of old-fashioned hospitality. Price 50 cents.* San Francisco: The Recorded Printing and Publishing Co., circa 1920s. Small, stapled booklet, 32 pages. 7x10cm. First edition. Arranged into five sections, with Brandy Drinks, Gin Drinks, Rum Drinks, Whiskey Drinks, and Wine Drinks. The title page states the booklet is “compiled purely as a history of a lost art and to bring back pleasant memories...” Ads on the wrappers offers the oddly named Reichswehr Brand and UFA non-alcoholic spirits and cordials. A bit of light soiling, otherwise fine, in publisher’s attractive, deco-style wrappers. Rare. [OCLC locates no copies; not in Noling]. \$350.
77. Conrad, Jessie. *A Handbook of Cookery for a Small House. With a preface by Joseph Conrad.* London: William Heinemann, Ltd., 1923. Octavo, 135 pages. First edition. The American edition was issued simultaneously by Doubleday Page. The small preface by the author’s famous husband has stolen the attention away from a very charming cookbook in its own right. Includes chapters on Mutton, Veal and Pork, Fowl and Game Birds, and everything else one might need for simple but tasty cooking in a small house. The preface, by the author of *Heart of Darkness*, cannot help but cast cooking as “a moral agent”. Lacking the dust jacket, but with illustrated cloth, designed by William Nicholson. Tiny bit of wear to the extremities, otherwise near fine. \$150.
78. Dupin, Pierre. *Les Secrets de la Cuisine Comtoise. Colliges es papiers perdue des Abbaye de Baume et de Chateau-Chalon et de quelques autres plus récents éclaircis, complétés et mis en lumiere.* Paris: E. Nourry, 1927. Octavo, 137 pages. Five full-page wood engravings and ornaments in the text. A scarce work on the culinary traditions of the Franche-Comté, with recipes including: soupes aux fromage, aux grenouilles, aux cerises, champignons, grenouilles, écrevisses, escargots, la pochouze, bécasses, jambon Droz, quiches, galettes, confitures, liqueurs, and much more. Fine in red one-quarter calf over marbled paper. Original wrappers bound in. Fine. [Biting 136]. \$250.
79. Laboureur, J.-E. [Toye, Nina & A.H. Adair]. *Petits et Grands Verres. Choix des meilleures recettes de Cocktails.* Paris: Au sans Pareil, 1927. Small quarto, 131, [2] pages. (24x18.5cm). First edition. #105 of 225 copies on vélin Montgolfier, from a total edition of 270. With ten engravings by the art deco master, J.-E Laboureur. A translation by the artist of Toye and Adair’s *Drinks: Long & Short*, originally issued in London in 1925. Much more than a translation, this beautiful re-imagining of the book, by one of France’s most prolific and imaginative printmakers. A beautiful, truly fine copy in publisher’s illustrated wrappers. \$3500.

80. Wisdom, Stanley; Consolidated Distilleries. *Rubáiyát of Canada : or Omar up-to-date*. Montreal: Published with the compliments of Consolidated Distilleries Ltd., 1929. Stapled booklet, 15 pages. Illustrated throughout in color. First edition. A Canadian promotional cocktail recipe book, published during the American Prohibition. Many of the cocktails are rye-based, and are often mixed in quantities four drinks. Recipes include Rock and Rye, American Rye Cocktail, Mint Julep, Reception Punch, Legation Punch, Whisky Punch, Palace Fizz, and a Bronx. Near fine in publisher's printed wrapper. [OCLC locates five copies; not in Noling]. \$150.
81. Craddock, Harry, compiler; Gilbert Rumbold, illustrator. *The Savoy Cocktail Book: Being in the main a complete compendium of the Cocktails, Riqueys, Daisies, Slings, Shrubs, Smashes, Fizzes, Juleps, Cobblers, Fixes, and other Drinks, known and greatly appreciated in the year of grace 1930, with sundry notes of amusement and interest concerning them, together with subtle Observations upon Wines and their special occasions*. New York: Richard R. Smith Inc., 1930. Octavo, 287 pages. Illustrated throughout. First US edition of this iconic art-deco cocktail book, compiled by Harry Craddock of London's Savoy Hotel. Some light foxing throughout. Two small spots to front edge of text block, and some light edgewear. Otherwise bright and lean in black, green, and gray-stamped gold foil over black cloth. \$1500.
82. Elliott, Virginia & Phil D. Strong. *Shake 'Em Up. A Practical Handbook of Polite Drinking*. N.p.: Brewer & Warren, Inc., 1930. Octavo, 80 pages. First edition. A prohibition-era cocktail manual. Elliott, a Manhattanite, was also the author of the lovely book, *Quiet Drinking*. Bookseller's ticket to front paste-down. In gray cloth with silver printed decorations. General wear and rubbing. Good. \$600.
83. [Nebraska -Kearney]; St. Luke's Guild. *St. Luke's Guild Cook Book*. Kearney, NE: St. Luke's Episcopal Church / Hub Printing Co., [1933]. Octavo-sized, 120 pages. Ads, including two in color. A charitable church cookbook, with all recipes attributed. The date is drawn from a reproduction of a letter from the Secretary to Mrs. Roosevelt supplying two recipes for inclusion in the book, as well as from an ad which states the current date as 1933. There is a copy of a book with the same title, also from Kearney, NE, at SMU's Degolyer Library, but with 244 pages, and no mention of the letter from Mrs. Roosevelt. We would presume ours to be the earlier edition, but will withhold judgment. A bit of edgewear, and a few dog-eared pages. In lightly soiled, limp, white oil-cloth, with decorative red design. overall near very good. Scarce. [OCLC locates no copies besides one copy of the similar title mentioned above; not in Brown]. \$150.
84. Boothby, William T ("Cocktail Bill"). *World Drinks and How to Prepare Them*. San Francisco: Boothby's World Drinks Co., 1934. Octavo, 270 pages. The expanded repeal edition of this important cocktail recipe book. The legendary Boothby, bartender at the Palace Hotel in San Francisco, first compiled his drink recipes in 1891. He died in 1930. The recipes are organized by category of drink (cocktails, rickies, highballs, sangrias, etc.) rather than by base alcohol. A small diamond shaped perforation penetrates the front wrapper and the first few leaves. Some wear and soiling to wrappers, and a closed tear to the bottom of the front hinge. Rubber stamp of Robert H. Pitts of San Francisco's Castle Terrace Club to front panel of wrappers. Good or a bit better. \$350.
85. [Menus - French Printer's Sample Book]; Etablissements Artistiques Parisiens. *Album des Menus [Title Cover]; [Printer's Archive of Art Deco Era Menus]*. Paris: Etablissements Artistiques Parisiens, 1935. 23.5 x 31, 16 leaves (unpaginated). One hundred and twenty-two blank menu templates mounted in scrapbook with printer's 1935 price list tipped-in. This archive represents a wide range of print styles for menus, though the size of these examples is standard with few exceptions: 17 x 8.5 cm single sheet, printed recto and 14 x 14 cm half-fold, printed verso. Each menu printed with a number that corresponds to price list tipped in to front prelim. While offering many examples of the Art Deco movement, the menu styles presented are diverse and range from elegant gilt-embossed script or bold and bright deco block lettering to full-color cartoon scenes or rococo-style pastoral scenes. Some templates merely include the word Menu, while many more illustrate decorative scenes evoking duck hunting, weddings, nationalism, children, humor, and pastoral landscapes. Etablissements Artistiques Parisiens was a printing house that produced menus, postcards, business cards and more, founded by J.R. Cornet with D. Delattre serving as

president and general manager. The company won a gold medal at the 1937 Exposition Internationale des Arts et Techniques dans la Vie Moderne (International Exposition of Art and Technology in Modern Life) for a postcard set illustrated by French painter, illustrator, and engraver Georges Géo-Fourrier (1898-1966). In soiled and edge-worn green boards with fraying black cloth spine. Title written by hand to cover. Menus pasted onto black paper with wax paper interleaved. Some menu with light speckled foxing though most clear, foxing is heavier to end paper and wax interleaves. A few annotations and sketches throughout. Otherwise very good. \$1200.

86. [Trade Catalogue - Flavors and Perfume Essences]. *Polaks Frutal Works, Esencias, Jugos y Extractos de Frutas*. Amersfoort, Holland: N.V. Polak's Frutal Works, circa 1935. Quarto-sized, 24 pages. Trade catalogue for this international producer of flavors and essences for use in culinary, perfume and distilling applications. Polak was to later move to the US and settle its operation in Middletown, NY. A lovely, typographically striking catalogue, with card stock wrappers printed in black, gold, and five additional colors. With the ownership stamp of Manuel Sande Coderch to a few internal pages, otherwise internally very good. Wrappers have a number stamp to front panel and a bit of staining to the fore edge. Rare. [OCLC locates no copies]. \$200.
87. Dodge, Ernest S. *Gourd Growers of the South Seas: An Introduction to the Study of the Lagenaria Gourd in the Culture of the Polynesians*. Boston: The Gourd Society of America, 1943. Ethnographical Series No. 2. Octavo, xiii, 119 pages. Plus 33 plates in black and white. Large folding chart of use categories. The second publication of The Gourd Society of America. Green cloth stamped in gilt. Fine. Scarce. \$450.
88. Brun, Maurice; préface de Charles Maurras. *Groumandugi. Réflexions et souvenirs d'un gourmand Provençal*. Marseille: chez l'auteur, 1944-1949. Large quarto, xvii, 197 pages. 35 cm. Illustrations by Louis Jou. First edition. One of 1000 numbered copies on *Auvergne pur chiffon* made by Richard de Bas. One of the great works of Provençal cookery, from the great chef Maurice Brun of Marseille. An elaborate production, with signatures sewn, but unattached to the colorful printed wrappers. Decorated chemise somewhat worn, a bit of very light foxing throughout, otherwise fine. With a lengthy inscription from the author on a preliminary blank. [OCLC locates four copies, none in the US]. \$900.
89. Walterspiel, Alfred. *Meine Kunst in Küche und Restaurant. Erfahrungen und kulinarische Anschauungen eines internationalen Kochs. Mit uberr hundert eigenen Rezepten*. Munchen: Selbstverlag/Suddeutschen Verlag, 1952. Octavo, 478 pages. First edition. Walterspiel was a prominent German chef, restaurateur and hotelier. After operating a string of other restaurants and hotels throughout northern Europe, Alfred, with his brother Otto, opened purchased the Hotel Four Seasons in Munich, and opened the Restaurant Walterspiel. The restaurant was open throughout World War II, but was bombed and burnt to the ground in 1944. They reopened the hotel in 1950, and Alfred issued this combined memoir/cookbook. Lacking the original dust jacket, one small adhesion mark to front paste-down, otherwise fine. This copy is inscribed to the great Swiss hotelier Ferdinand Sperl, and additional carries a gift inscription from Sperl's wife. With the bookplate of Sperl to the front paste-down, and a review of the book by Harry Schraemli pasted to the front fly. [Horn-Arndt 1247]. \$200.
90. [Wine List]; Surmain, André and André Soltner. *Lutèce Carte des Vins*. New York: 1962. Folio, unpaginated [22 leaves]. Printed rectos only. Hand lettered. An early wine list from the legendary Manhattan restaurant Lutèce (1961-2004). The list opens with an introductory statement to diners from the restaurant's founder, André Surmain, who thanks the restaurant's seven suppliers, a credit that is rare on modern wine lists, and Alexis Lichine, the author of the *Wines of France*. Displaying a fine selection of Bordeaux, Rouges & Blancs; Bougognes, Rouges; Roses Loire; Alsace Rhône; and Champagnes, including Lafite Rothschild dating to the 1890s, Haut Brion from the 1930s, and pre-depression era Mouton. Throughout, each selection lists producer as well location of the vineyard. The three Alsatian wines on the list have been credited as the primary genesis of the Alsatian wine market in the United States. Julia Child, Playboy Magazine, and Zagat each proclaimed Lutèce the best restaurant in the United States; the New

York Times gave the restaurant four stars. Spiral bound in gilt-stamped blue wrappers. Wine sections are thumb-indexed. Fine. Signed by head chef André Soltner, "Eu Souvenir". \$500.

91. Oliver, Raymond; Cocteau, Jean. *Recettes pour un ami. Préface et illustrations de Jean Cocteau. Introduction de Emmanuel Berl*. Paris: Galerie Jean Giraudoux, 1964. Quarto, unpaginated. 20 original illustrations in red on ivory cloth pages. First edition, limited to 800 copies, with this being number 64 of 770 unsigned copies. A collection of recipes by the chef of Le Grand Vefour, the first grand restaurant of Paris, which originally opened in 1784. The restaurant was revived with Oliver in charge in 1948, having been closed in 1905. It was awarded a third Michelin star in 1953. In this book, Oliver shares dishes he makes for his friends. A touch of very light foxing to edges of text block, otherwise fine, in ivory cloth, in very lightly soiled slipcase with chemise. With an additional suite of twelve lithographs on B.F.K. Rives, labelled in pencil, "Avantages Réservés aux membres de "Tradition et Qualité". \$900.
92. [Food Art - Fluxus - Food Art] Watts, Robert. *Watts, Bianchini Gallery, February 22 - March 19, 1966. 50 West 57th Street, N.Y.C.* New York: Bianchini Gallery, 1966. Exhibition announcement, single sheet of coated cardstock, 24 x 24cm. Watts, known to some as Doctor Bob, was an early participant in Fluxus activities, as well as a participant in the landmark exhibit, "The American Supermarket" at the Bianchini Gallery in 1964, along with Andy Warhol and Claes Oldenbergh. Much of Watts' early work dealt with themes of food, homewares and the garden, and his most well-known work may have been his series of chromed food. He later moved on to laminated photographs of food, and this invitation, depicting a lone green pea on a typical diner plate, echoes those pieces. Some light wear and creasing, otherwise very good. Scarce. \$500.
93. Child, Julia and Simone Beck. *Mastering the Art of French Cooking (Volume Two only, signed)*. New York: Alfred A. Knopf, 1970. Quarto, 555 + liv pages. First edition, first printing of the second volume of Julia Child's classic work, published nine years after the first volume. For this second work, Julia was joined by Simone Beck only. The book is in very good condition, in original publisher's cloth, with just some age toning to the spine, and a bit of very light soiling to the edges of the text block. The dust jacket has some age toning to the spine and rear panel as well, and a bit of insect predation to the front edge of the front panel, but still near very good. With no edge wear or chipping. inscribed by Julia to Chef Yvan Anastay, "In Admiration". Anastay was a chef at the Madison Hotel in Washington DC, and worked under Chef René Verdon in the Kennedy and Johnson White House. \$900.
94. Gagnaire, Pierre. *La Cuisine Immediate*. Paris: Editions Robert Laffont, 1988. Small quarto, 317 pages. First edition. One of the most sought after of modern French high cuisine books. Gagnaire has gone on to be France's number one proponent of - call it what you want - modernist cuisine, molecular gastronomy, or plain avant-garde cooking. His teamwork with molecular biologist Herve This is legendary. His St. Etienne restaurants were global dining destinations in a league with Ferran Adria's El Bulli. A bit of light wear and corner bumping to original publisher's illustrated boards, otherwise very good or better. Inscribed by the chef to "Pierre". Rare. [OCLC locates only four copies in the US and two in France]. \$900.

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