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Fine Books on Food, & Drink

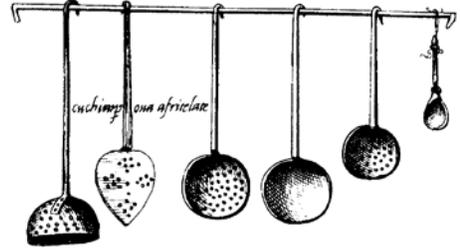
2 Main Street 18-214

Biddeford, Maine 04005

Tel: 207.602-6320

info@RabelaisBooks.com

www.RabelaisBooks.com



The California International Antiquarian Book Fair

Friday February 12th, 13th & 14th, 2016

Pasadena Convention Center

Below please find a short list of some of the items we will be bringing to Pasadena for the fair. Many are newly catalogued. For more information on the fair, please visit <http://www.cabookfair.com>. You can find us in booth 505, and we hope to see you there. As we will be at the show, we ask that inquiries and orders be placed via email and not phone.

MANUSCRIPTS

1. 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 account book, written in both French and English, records personal expenses, amounts of wine and spirits moving in and out of inventory, formulae for blended and compounded wines, and notes on comparing Fahrenheit, Centigrade and Reaumur temperatures. Rixford's *The Wine Press and the Cellar* provides some good background on some of the issues being addressed by Reveyron, specifically the sugar and tartaric acid levels of some of the wines. Some of the accounts are recorded in a shorthand or code, listing expenditures and income for each month. Others not in code list expenses for "one gl. port", "shave & haircut", "Examiner one month", and "amusement". At the foot of the page for July 1893, Reveyron notes Rouget de Lisle's *Manuel du Fabricant Des Boissons Gazeuses* is a source for information on clarification of wines. At the end of 1894, the author writes that he has "commencé a travailler a Minturn (S.V.V. & Co) on the 15th of September 1894". Minturn was likely Charles Minturn, owner of the Contra Costa Steam Navigation Company, one of the dominant ferry operators on the bay. What looks like shipments received including one from "B. Dreyfus Cellar" and another with a Napa Zinfandel are interspersed with formula for blended wines, and the notebook finishes with a recipe for Eau de Vie. The first two leaves have been excised, and the front stamped calf board is detached, otherwise good or better. \$1200.00

a manuscript recipe book of the Hapsburg Court Apothecary

2. [Manuscript Austrian Apothecary Notebook]; Steinhäuser, Wenceslaus. *Pharmacia [illeg.] 1828. Wenceslaus Steinhäuser*. [Vienna, Austria]: 1828. Octavo (17.25 x 10.5 cm), unpaginated, 101 leaves total. Title from front cover verso. Small working *vade mecum*, replete with splash stains, compiled over years if not decades, with chiefly medicinal, pharmacological, and domestic recipes arranged for the most part in alphabetical sequence. Latin script and German *Schreibschrift*, in a uniform hand. Most pages filled, often in double columns, sometimes planned (a fold providing the vertical division), sometimes the second column added in reduced space and smaller script. Contains approximately six hundred seventy recipes for all manner of household needs (the number does not include cancels or alternatives marked “*alio modo*”), from tonics (e.g., *Spec[ies] pectorales*, cough syrup; *Murrias ferri*, ammoniated iron to treat glandular swellings) to powders (*Pulv[is] albificans*, for polishing copper and brass; *Leuchtkugeln*, for setting off flares). Wenzel Steinhäuser worked for forty years as head of the Habsburg Court Apothecary. He was named *Direktor der k.k. [kaiserlich und königlich] Hofapotheker*--later the *Hof- und Civil-Apotheker*--in 1831 and served until his death in 1871. Directories locate him in the Stallburg (at Obere Breunerstrasse 1154), an adjunct to the Hofburg in the center of Vienna (today the home of the Spanish Riding School for Lipizzan horses); in summer he oversaw the Schönbrunn branch (*Filiale*) of the Apothecary, at the summer palace, then on the outskirts of the city. He would have served and on occasion traveled in the retinue of members of the Imperial Family, which helps to explain the enormous variety of elixirs, tinctures, pastes, perfumes, lozenges, aromatic spirits, ointments, soaps, and powders for which measurements and succinct commentaries would need to have been readily to hand. The manuscript is historically significant on account of its timeframe. In the early 19th century, Austrian educational policy had only recently brought apothecaries under review and established criteria for measuring their professional attainment. Compilations such as this illustrate a middle stage wherein antiquated treatments of doubtful benefit coexisted with new findings circulating among chemists and surgeons. Some recipes, such as ointments for soothing urinary tracts or the breasts of nursing women (*Unguent[um] ad mammae*), can be traced to printed pharmacopoeia of previous centuries. In this connection it seems within reason to note the survival of Dippel's Oil (*Oleum Dipelli*, the bone distillate of circuitous Frankenstein association). Other recipes reveal Steinhäuser's professional training, in cases where the name of a chemist associated with a successful process serves as part of a title (in the very first entry, *Acid[um] hydrocyanicatum [sic] Trautwein*, names an acidic compound in aqueous solution first effected by J.B. Trautwein, a contemporary apothecary in Nürnberg; similarly *Fomentum Schucker*, a reference to a *Fomentum frigidum*, a cold poultice described by J.L. Schmucker); or in one of the narrower columns adjacent the principal entry (*Electuar[um] contra vermes*, or Lozenge to combat intestinal worms, with a variant by one D.D. Rosenstein). In some cases ingredients themselves may be referenced, as when medicinal clay is called for in a recipe for treating erysipelas (*Globuli erysipelae*) while having its own entry (*Terra sigillata*) later on. What are now deemed foodstuffs--citric fruits, cinnamon, juniper, cocoa bean--coexist, predictably, alongside gentian and jalappa and other barks and roots in

medicinal and aromatic contexts. But amongst the varia lurk a *Beste Chiocolade* [sic] (with vanilla, cardamom, and cloves) and a *Rosoglio duplex* (calling specifically for Theobroma cacao--in case one had some other bean on hand). Some light staining internally, especially at hinges. In half-calf over marbled boards. Boards rubbed. Some remains of clasps. Generally near very good. \$1800.00

3. *[Colonial Tavern Keeper's Manuscript Account Book]*. Sterling, MA: December 1785-1786. Duodecimo, 24 pages of accounts. Waste-paper wrappers bound on cord. A drink-by-drink, day-by-day accounting of flips, toddies, slings, mugs of brandy, rum (both New England and West Indies), etc. illustrating the drinking habits of 18th century New England. There are occasional entries for rum and brandy in larger amounts as well as meals, salt, sugar, paper, and in one instance, "one cake of chocolate". While the keeper of these accounts remains anonymous, "Sterling" is written several times on the wrappers and a number of names here are to be found in that Massachusetts town's early records. General wear and staining, but the condition is remarkable given its expected purpose and likely location in a business, behind the bar. We've seen before tavern or inn account books which record transactions with suppliers, but not the accounts, or "tabs" of customers, which gives us a better record of colonial American drinking habits. \$1200.
4. Adams, Emily. *[Early 19th century American Manuscript Cookery Book]*. N.p.: circa 1790-1810. 13 x 10.5 cm, [22] pages. A 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 form. 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.
5. Brillat-Savarin, [Jean-Anthelme]. *One-page autograph letter signed*. 1818. One-page ALS, eighteen lines in the hand of and signed by the great epicure and gastronome, Brillat-Savarin, the author of the magnificent *Le Physiologie du Gout*. Brillat-Savarin was a lawyer and politician, and this letter finds its origin in his legal work. The letter bears three stamps of the *Loi de 1816*, a tax instituted to restore credit to the state after the financial turmoil of the First Empire. The letter is dated "*le quinze novembre dix huit cent dix huit*". A tiny bit of foxing to the laid paper, and horizontal and vertical fold marks, otherwise in fine condition. \$1500.
6. [Manuscript - Distilling]; Lilley, Thomas. *Thomas Lilley's Account for Distilling*. [Virginia/Kentucky]: 1820. Manuscript records on a repurposed inventory return, (76 x 20.5cm). Some measure of the scope of alcohol manufacture in the late Federalist period, an extensive record of rum distilling here kept on a repurposed

printed Virginia Militia inventory return (made of two leaves pasted together). The records begin November 10th, 1820, run down one side of the return and up the other side, ending in October 1821. The number of gallons distilled are recorded for each day. The original printed return would have been used to take a census an unspecified regiment of the Virginia Militia, with spaces to record the number of majors, adjutants, quarter master, surgeon, surgeon's mate, captains, lieutenants, ensigns, drum majors, fife majors, musicians, rank & file, total strength, and others, as well as material such as rifles, muskets, bayonets, cartridge boxes, shot pouches and powder horns, scabbards & belts, knapsacks, and loose balls. Genealogical resources suggest a Virginia man Thomas Lilley named was given a land grant in Kentucky after the Revolution for his services in the Virginia Navy (which would account perhaps for the rum) though other records suggest other men of this name were kicking around Virginia in this era. The paper, two sheets pasted together, is unevenly cut and shows some age toning, but the condition of the document is generally very good. \$350.00

7. [German Manuscript 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 culinary recipes scaled for household use and partially indexed at the front. Written in narrative form, the recipes include a wide variety of desserts such as puddings, cakes, and torts, as well as instructions for various dumplings and soups. The majority of recipes are annotated in red ink with either a backslash, X, or circle. Catchwords are also consistent throughout text. Title page is inscribed in blue ink with the name Jeanette Danielowski. Along edge of page eighty-four appears "R. Danielowski 1860 Auguste Lehmann 186[0?]" It is probable that this cookbook emigrated from Prussia to the United States. Immigration records show a Matilde Lehmann arriving to the US in 1886 circa age forty-one to forty-seven. Genealogical records indicate an Auguste (born in 1836) marrying into Lehmann family and a daughter Matilde 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.

a magnificent presentation manuscript of a cook to the King and Kaiser of Germany

8. 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 a cook who in 1868 became *Hof-Traiteur*. 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 „Englisches 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 capitals* (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. \$12,000.00

mycology archive with original watercolor

9. Jackson, Henry A.C. *Boletus Flavus L. Collected L'Islet County, Que. 1950*. [Original watercolor with convolute of related materials]. 1950. Original watercolor, 17 x 22 cm. Labeled, signed and dated by the artist in pencil. On watercolor paper which had been mounted on a thicker card stock, now de-laminated, but in remarkably fine condition. Henry A.C. Jackson (1877-1960) was one of Canada's outstanding amateur naturalists. He was the elder brother of landscape painter A.Y. Jackson, and while A.Y. achieved great fame through his art, Henry chose to quietly document his mycological journeys in Quebec through copious note taking and watercolor paintings of the collected specimens. After his death in 1960, much of his work was donated to the National Gallery of Canada. In 1979 The National Gallery mounted an exhibition of the watercolors, and produced the catalogue, *Mr. Jackson's Mushrooms* which reproduces forty-odd images, and accompanies them with excerpts from his field notes. Very few of Jackson's mushroom watercolors have reached the market, with only a few having been given to friends and neighbors over the years. A small convolute of related materials accompanies the watercolor, including: *The Fungus Records of Mr. H.A.C. Jackson From L'Islet Co., Quebec 1941-1960* (offprint from *The Canadian Field Naturalist*, vol. 7, no. 4 (1963)); *Notes on the Higher Fungi Collected in Lasalle, Que., 1950-1940* (offprint from *C.F.N.*, vol. 62, no. 5. (1948)); 18 pages of original manuscript and typescript of Jackson's Field notes from 1932 and 33; three original photographs, 6 x 9cm each. Two of the photos depict the artist, at a youthful age, in the field. The third depicts an unidentified fungus on a log. \$3500.00

a fair copy manuscript of a major work on coffee & tea

10. 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 Vilnensis". 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. \$3500.00

11. [Manuscript Cookery Book]. *19th Century British Manuscript Cookery Book*. English: 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 (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 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. \$750.00

12. [Manuscript Cookery Book]. *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 edge wear and darkening to the boards. Near fine. \$650.00

CALIFORNIA

among the very earliest California cookbooks

13. Pond, Helen. *Helps for Young Housekeepers: prepared for the fair given by "The Bethany Band of Merry Workers", Monday and Tuesday evenings, Dec. 20 and 21, 1875. Revised for the benefit of the Church building fund, January 1879*. San Francisco: Bethany Congregational Church / Bacon & Company, 1879. Small octavo, 82 pages. Second edition. This revised second edition, was issued for the "benefit of the

church building fund". Among the very earliest of California cookbooks. Bitting points out that the "recipes are somewhat casual even for the period." Small edge tear and a bit of light staining and age toning to printed wrappers, otherwise very good. Rare. [OCLC locates three copies of this second printing, none of the first; Bitting, page 376; Brown 27; Cook, page 23 (noting that the first edition is known only by mention in the second; Glozer 250; not in Cagle or Strehl)]. \$2500.00

the first book printed and bound in Los Angeles, and the city's first cookbook

14. Ladies Aid Society of the Fort Street Methodist Episcopal Church; Bovard, M.M. *Los Angeles Cookery. 1881. [cover title]*. Los Angeles: Mirror Printing and Binding House, 1881. Octavo, 172 pages. Ads. Contributors' list. First edition. A charitable and church receipt book. The first book printed and bound in Los Angeles, and the first cookbook published in Los Angeles (see Ward Ritchie, *A Bookman's View of Los Angeles*, page 45). The introduction states the ladies' objectives. "First - That of supplying the house-keepers of the country with a large list of tried and valuable recipes. Second- To raise funds to help pay off the indebtedness of the church. Both objects are reasonable and worthy." The range of recipes is a bit broader than one usually finds in the church books, with an extensive meat section (which includes Tongue, Brains, Scapple, Liver Cheese, Tripe, Brawn, and To Cure 1000 Hams), as well as a Poultry and Game section. Other parts of the U.S. show up in Old Virginia Corn Pudding, Philadelphia Muffins, Maryland Biscuits, and Saratoga Rolls. A French section is supplied with recipes by Madames Chavallier and Meyer. Beyond large sections of Cakes and Breads, there are Pies, Custards, Creams & Floats, Candy, Fruit, and Preserves. It's worth noting that Strehl indicates that Clayton's *Quaker Cook-Book*, printed two years later in 1883, contains "what may be the first printed Mexican recipe in a California cookbook." Clayton's work contains the single recipe, Squash and Corn, Spanish Style, while this earlier book includes an entire separate Spanish section offering Estafado, Fricassed Tripe, Roast Goose a' la Espanola, Chili (Spanish) Zalza, Sopa Espanola. Beyond that section, other dishes appear throughout, including Spanish Hash, Stuffed Chilis, Sarsa (sic) of Tomatoes, and Spanish Wafers. The introduction is supplied by M.M. Bovard, the Reverend who founded the Fort Street (later Broadway) Church in 1875, and who was at the time of this publication the first President of the University of Southern California (USC). A full-page advertisement appears for the opening of the University following completion of its first building in which Bovard is listed as the President. The ad includes a list of faculty (almost all women), a calendar for the school year, and terms of admission. Crimson cloth with gilt lettering to front board. Binding has been restored with matching new cloth spine. Boards slightly creased. Hinges simply repaired; endpapers show some discoloration. Previous owner's name on front free end paper, "Sophie Harvey". Rare. When this book was auctioned as part of the 1984 Crahan sale, it realized \$6050, which set a record for most expensive California cookbook sold. [OCLC locates eight copies; Cook, page 23; Crahan no. 634; Christian, *Collations & Potations* 206; Glozer, *California In The Kitchen*, no. 164; Streeter 2973, Strehl 6]. \$3500.00

an early and unrecorded San Francisco cookbook

15. Potrero M.E. Church; Hamilton, Lilly & Grace Chilson (compilers). *Cook Book. Collection of tested receipts compiled for the benefit of Potrero M.E. Church of San Francisco, Cal.* San Francisco, CA: n.p., June 9, 1899. Octavo, 79, [1] pages. Ads. First edition. An early San Francisco church cookbook, with recipes attributed. Includes a section of almond and date recipes. Roughly bound in original printed black, pebbled cloth. Some soiling throughout, and to covers. Still near very good and presentable. Unrecorded. [OCLC locates no copies; not in Cook, Glozer or Strehl]. \$750.00

16. Ladies' Aid Society of the Grace Methodist Episcopal Church, Long Beach, Calif. *Choice Selection of Tested Recipes from Many Households. Published under auspices of the Ladies' Aid Society of the Grace Methodist Episcopal Church, Long Beach, California.* Long Beach: The Church, 1922. Printed wrappers. [ii], 79 pages. Illustrated frontispiece. Ads inside covers, interspersed, and intermittently in footers. Publication date from wrappers. With a formulaic title, occurring on publications issued by Baptist and Methodist communities in several states early in the twentieth century, this "choice selection" was made through the offices of a committee led by Mrs. C.B. Bergen, some of whose community activism can be learned from the society pages of San Rafael, and whose husband was a well-known enthusiast of early Edison phonograph players and recording formats. Arguably a no-frills publication, succinctly edited, the collection of slightly more than three hundred items is not short on recipes of ingenuity, including suggestions for "meat substitutes" and specialties such as a cold Coffee-Rice Pudding that would soon be promoted by Betty Crocker, and a Three-P Salad (peanuts, pickles, and peas) that pre-dates the Seattle version of 1924, documented by Andrew Smith in *Peanuts: The History of the Goober Pea*. Small stain to edge of text block, and a bit of discoloration to publisher's printed blue wrappers, otherwise near fine. [OCLC locates one copy, at Kansas State]. \$200.00

17. Cocoanut Grove. Ambassador Hotel (illustrated by Billy DeBeck). *Recettes Exquises, De La Californie Par Notre Chef.* Los Angeles, CA: Ambassador Hotels, c. 1925. Stapled booklet, [32] pages. Promotional booklet for Los Angeles' Ambassador Hotel, illustrated with black and white photos and cartoon art. Fifty-four recipes from the chef at the famous Cocoanut Grove nightclub. Includes cartoons by Billy DeBeck (featuring Barney Google and Spark Plug), and Carl Ed. Some age-toning to orange and brown printed cream wrappers, otherwise very good. \$60.00

18. Los Angeles Junior League; Moody, Charlotte. *The Junior League Cook Book.* Los Angeles: Privately Printed, 1930. Octavo, 215 pages. Ads. First edition. A charitable cookbook, issued by the Junior League of Los Angeles, which had been founded in 1926, and which chiefly benefited the Home for Convalescent Children. The recipes are attributed, some to well-known hotel chefs, but mostly to members of the League. Most striking about this book is the attractive Art Deco design of the text

and the covers. Some rubbing to edges and boards, otherwise very good in printed, cream-colored cloth. [OCLC locates fourteen copies]. \$1600.00

19. Household Arts Department, Los Angeles County Fair and Industrial Pagent. *Prize Winning Recipes [from the] Los Angeles County Fair, Pomona, California, September 1935*. Pomona, Calif.: Los Angeles County Fair, 1935. Small sewn booklet (13 x 7.5 cm), single signature, 42, [ii] pages. Cover title. Held in Exposition Park, now known as the Fairplex, the Los Angeles County Fair flourished even if not especially during the Great Depression; new stadia and exhibition halls, built with support of the WPA, contributed to the portrait of Southern California as a region of exceptional vitality and economic strength. The culinary competition, of which this booklet is a memento, continues today--still all baked goods and confections. Some age toning to text block, printed wrappers rubbed, and starting at the spine. Good plus. [OCLC locates one copy]. \$60.00

WINE & SPIRITS

20. 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 Mlle Élizabeth 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. 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 allowing no air from the outside in. Uncut, and in original paste-paper blue wrappers with woodcut spine label, as issued. Rare. [OCLC locates just one copy, at Caen MRSB, and just three copies of the second printing, none in the US; Simon BV, page 19; Oberlé 164]. \$750.00
21. [Archive - Wine]; Thomas, Douglas H. *A Wine Collector's Extensive Archive, the meticulous records of Douglas H. Thomas (1847-1919; President of Merchants' National Bank, Baltimore, Maryland), including wine catalogues and invoices, Thomas's correspondence with wine importers, restaurant menus, and other material gathered by Thomas, 1897-1906*. Baltimore and other places: 1897-1906. A prominent member of Baltimore society in the late 19th and early 20th century, and a connoisseur of fine wines, Thomas traveled widely, retaining menus from restaurants he visited in London, Paris, Nice, Lucerne, Moscow, etc.; this collection includes more than 150 items, including 35 wine catalogues and lists issued by importers, major vintners, private clubs and hotels, 16 hotel and restaurant wine lists, three auction and sale lists, eight menus, several manuscript inventories of Thomas's wine collection, and more than 85 pieces of correspondence and invoices from Taylor's importers and

agents. Four of the menus are from the Café de Paris, with color cover illustrations by the artist Jane Atche; a fifth menu is illustrated by Gregoire Calvet. Thomas's correspondents included Bailey & Co., Hedges & Butler, and Robinson & Payne in London; Sazerac de Forge & Fils, Moët & Chandon, F. Woltner, Brossault & Co., Dignimont Frères, and P. Louis in Paris; and Ad. Chr. Engelbrecht in Mainz. Thomas inherited both his interest in wine and a portion of his large collection from his father John Hanson Thomas, a Baltimore physician, writing in a 1906 letter that "I have quite a large cellar of champagnes, clarets, and Rhine wines, all of which are vintage wines of my own importation. My father was a great connoisseur of Madeira and at his death he bequeathed me a large amount of vintages of 1800 to 1845. This stock I have increased somewhat by purchases when I had the opportunity of procuring the very highest grades of wine, which is very rare, but I have now a stock of perhaps seven to eight hundred bottles which is probably one of the largest stocks of old Madeira in the country." Taylor considered Madeira to be "a gentleman's wine and the king of wines, and the love of it is an inherited one, hence I desire to transmit the means of its enjoyment to my children." *Among his purchases of Madeira were a dozen bottles from Thomas K. Carey, originally imported in 1840 by a Charleston, South Carolina, resident and carefully hidden by the owner, sealed under the pavement in a cellar during the Civil War; one of the finest wines in his collection was one he inherited, called the Marshall wine '1805,' which once belonged to his father's great uncle Chief Justice John Marshall.* A four-page inventory of the collection is available upon request. A very good lot in all respects. \$7500.00

22. [Trade Card - Whiskey]; H. H. Hatch & Co. *H.H. Hatch & Co., (successors to Skeels & Hatch), Importers and wholesale dealers in pure Rye & Bourbon Whiskies. 125 River Street, Cleveland, Ohio.* Cleveland, OH: H.H. Hatch & Co., circa 1870. Trade card, (7 x 12cm). Printed one side in black and gold, on pale red card stock. The 1886 directory, *Leading Manufacturers and Merchants of the City of Cleveland and Environs*, describes the firm as follows. "One of the best-known houses in Cleveland is that of H. B. Hatch & Co., importers and wholesale liquor dealers. This house dates its foundation from 1855... The business house is 25x100 feet in extent and is well arranged, and contains a large stock and valuable assortment of the finest wines from the vineyards of the most distinguished growers of France and other parts of Europe, also choice brandies, gins, etc., of the firm's own importation, and the finest American wines, brandies, etc., and the choicest old Bourbon and rye whiskies, the best made in the land. These goods are all of high, standard quality, and command the attention of the trade, a large business being carried on by the firm with all parts of the States of Ohio, New York, Massachusetts, Vermont, Pennsylvania, etc. The Messrs. Hatch are both of Cleveland, where they were born and brought up, and as merchants and useful citizens stand high in commercial and financial circles. Mr. C. H. Hatch is a member of the Royal Arcanum." Some light discoloration to verso, otherwise very good or better. \$150.00
23. Monzert, L. *The Independent Liquorist; or, the Art of Manufacturing and Preparing all kinds of cordials, syrups, bitters, wines, champagne, beer, punches, tinctures, extracts, essences, flavorings, colorings, Worcestershire sauce, club sauce, catsups, pickles, preserves, jams, jellies, etc., etc.* New York: Dick & Fitzgerald, [n.d.]

circa 1886]. Octavo, 193 pages + 12 ads. Later printing. The ads include an announcement for *Dick's Comic Dialogues*, which were not published until 1886, from which we surmise our date. A thorough manual for the many stillroom items mentioned in the title, including bitters and cordials. The author studied under chemist and botanist V.J. Moner, and operated as a wine merchant on New York's Bowery. His failure as a wine merchant he blames on "the inability of the South to meet its liabilities." Some edgewear to the endpapers, some soiling to text block edges, and some wear and rubbing to the publisher's green cloth boards. Gilt spine lettering faded. Overall near very good. [OCLC indicates twenty-one copies of the 1866 first edition, and only two of this 1886 printing; Noling, *Beverage Literature* page 294]. \$900.00

24. DeSalis, Mrs. *Drinks, a la Mode. Cups and Drinks of Every Kind for Every Season*. London: Longmans Green and Co., 1891. Octavo, 100 pages. Stated second edition, but with pagination identical to the first, really second printing. With recipes for punches, ales, syrups, drinks for invalids, liqueurs and cups. The section "American Drinks" includes recipes for The Floster, the Prairie Oyster, the Corpse Reviver, and the Cramhamball. Quite charming. A bit of edgewear, in lightly soiled publishers printed decorative paper over half-cloth. With the bookseller's blind stamp of W.H. Barrett, Bookseller of Chichester. [Noling, *Beverage Literature*, page 358]. \$375.00
25. [Gorham Manufacturing Company]. *The Gorham Cocktail Book*. New York: Gorham Manufacturing Company, 1905. Duodecimo, 47, [1] pages. First edition. A cocktail recipe book, issued by the great manufacturer of silver and silver plate, the Gorham Company. This is a very early use of the term cocktail in the title of a book that refers solely to a book of cocktails in the classical sense. Andrew Willet, in his terrific blog *Elemental Mixology* explains, "There are fifty recipes in this little book. And, actually, not all of them are true cocktails. Two are food items already called cocktails at the time — the so-called Clam Cocktail and the so-called Oyster Cocktail. Three of them are drinks that are decidedly not cocktails, but that had already been called so at the time. They are the so-called Chocolate Cocktail (a flip, really), the so-called Coffee Cocktail (another flip), and the so-called Soda Cocktail (actually a soft-drink). The other forty-five recipes are for true cocktails. That's ninety per-cent! So, yes, there was a book before the Volstead Act that was titled a 'cocktail book.' But, it actually is a cocktail book! You won't find any cobblers, Collinses, coolers, fixes, fizzes, highballs, juleps, punches or sours in it. The majority of today's so-called 'craft cocktails' (most of them actually sours or other short punches) would not have passed muster to get into the *Gorham Cocktail Book*." We've seen another book that fits this description and was issued a bit earlier, the 1898 *Cocktails: How to Make Them*. Text block a bit shaken, and brittle endpapers starting at the hinges. Bound in full-tan morocco with the logo and silvermarks of the Gorham Company blind stamped. With somewhat worn yaps, stained at the edges and the spine. Still, very scarce. [OCLC locates just one copy, at the UC Davis; Noling, *Beverage Literature*, page 175]. \$1000.00
26. Stergios, Alex; Dick Gump. *Small archive of items related to classic Tiki bartender Alex Stergios*. Circa 1930. Five pieces of Tiki-bar related ephemera, including: a photograph of Alex Stergios, inscribed to Dick Gump in Tahiti in 1930;

Gump's Guest Membership Card in the Tahiti Yacht Club, two labels for the "Alex Rainbow Cocktail" and a handbill for Stergios' Rendezvous club in San Francisco. Stergios was the bartender at the Tahiti Yacht Club in Papeete, Tahiti. Later after moving to the states, he was co-owner, with Nino Brambilla, of Sergios' Original Tahiti Club, and Stergios' Rendezvous, both located at Grant and Francisco in San Francisco. Dick Gump was the owner of the famous Gump's Department Store and a member of the early wave of Americans who lived at least part time in Tahiti. He was also a songwriter who composed a number of songs about the South Pacific, several of which were recorded by Augie Gaupil and his Royal Tahitians, who appear on the handbill as the entertainment. This little collection illustrates a small piece of the migration of South Pacific bar culture into the US. Generally very good. \$350.00

27. Direct Mail Associates; Geer, Dean & Miles Kimball. *101 Drinks and How to Mix Them*. Osh Kosh, WI: Direct Mail Associates, Inc., [c. 1935]. Tall, stapled booklet, [16] pages. First edition. A promotional cocktail recipe book, although it is unclear what it is promoting, as no specific products are mentioned. It was issued by the Direct Mail Association, an early innovator in the field of marketing through the mail. The piece itself is not dated, but laid-in is a signed letter from Miles Kimball, President of the Miles Kimball Company, which produced the booklet with Direct Mail Associates. The letter, dated 1946, states that the booklet was issued "right after Repeal." newspaper clipping regarding "Liquor and Longevity" pasted to inside of front flap. Lower right corner lightly bumped, otherwise near fine, in stiff blue wrappers printed in black and gold. Unrecorded. [OCLC locates no copies; not in Noling, *Beverage Literature*]. \$200.00
28. [Promotional Brochure with Drinks Recipes - Matte]. *The Enchanted Tree*. Brazil: Epoca, circa 1939. Folded brochure, (19 x 8.5 cm). A promotional brochure for Brazil's matte industry, pitching the tea-like beverage to American consumers. Includes information on the process of making matte, and testimonials supposedly supplied by Franklin and Theodore Roosevelt, as well as the "famous French scientist" Shunk de Goldfein (!), about whom we can find nothing. Several recipes are included, as well as the mythological tale of the origin of matte. Best of all, the brochure is illustrated using a somewhat primitive four-color process. The cover depicts a pair of scantily-dressed native maidens, covered by some leaves, which are a movable flap revealing... Tiny bit of wear, otherwise very good. \$90.00
29. [Salesman's Sample Photo Album - Bars]; Appleton, Herbert A. (photographer). *Photographic Salesman's Sample Book*. Buffalo, NY: circa 1940. Oblong ring binder, 23 x 30 cm. Sixteen original black and white photos, approximately 20 x 25 cm, and each mounted on a linen backing. Photographs depict custom-built bars and back bars for various saloons, clubs and restaurants in the Buffalo, NY area, including The Sunray Bar, The Spa, Chez Annie, The Circle Bar at the Vendome Hotel, The Lafayette Hotel, The Buffalo Trap and Field Club, Mann's, The Statler Hotel, The Gold Dollar Restaurant, and Torbensen's. The builder is unnamed, but the photographer has stamped all photos, "Herbert A. Appleton, Photographic Craftsman". The versos contain information about each job, including

the name of the restaurant or bar, the address, per foot cost, and perhaps a bit about construction. The variety of styles represented is impressive, with classic heavy wood paneling, Art-Deco, a whimsical merry-go-round like bar, and more. Some of the images depict the gleaming sinks and plumbing of back bars, the work environment for the bartenders and other staff. Some wear to the black cloth cover binder at the foot of the spine, otherwise generally very good. \$1200.00

30. Singer, Victor, J. *Cocktails. A Simple Guide on How to Mix 'em.* Brooklyn: by the author, 1940. Stapled booklet, 16 pages. Illustrated. First edition. A promotional cocktail recipe book, intended for use by various wine and spirits shops, in this case, Appel's Wine & Liquor Co. of Jackson Heights, Long Island. The interior of the wrapper includes a chart of proper glassware. Very near fine, in yellow wrappers printed in blue and red. Scarce. [OCLC locates just one copy, at Kansas State; not in Noling]. \$400.00
31. Chicote, Pedro. *Cocktails Mundiales.* Madrid: the author/Imprenta de Sucesores de Rivadeneyra, [1946]. Octavo, 335 pages. Indexed. First edition. Dated from the dust jacket. Later printings appeared in 1947 and 1950, and are indicated as the second and third printing on the title page. A survey of cocktails around the world, with hundreds of recipes, a section on the duties of the barman, and quick pieces on the drinks of various nations. A few red pencil annotations to a few recipes, otherwise very good in gilt-decorated blue cloth. With the attractively illustrated dust jacket by Quintinilla. Corners and foot of spine of dust jacket chipped. With the ticket of Valencia bookseller Libreria Maragat pasted-in. [OCLC locates six copies of all printings, just one in the US, and only two worldwide of the first edition]. \$750.00

AMERICAN

32. Carter, Susannah, of Clerkenwell. *The Frugal Housewife, or complete woman cook. Wherein the art of dressing all sorts of viands, with cleanliness, decency and elegance, is explained in five hundred approved recipes... together with the best method of potting, collaring, preserving, drying, candying, pickling, and making of English wines....* New York: Printed for Rogers and Berry, Pearl Street, [1795]. 16mo. [12], 180, [12] pages. Two plates of birds prepared for cooking. One of the earliest cookery books printed in the US. Full calf, rebounded, but with the incorrect date of "1792" to the spine. [Evans 24180; Lowenstein 8b] \$2500.00

the first cookbook published in Vermont

33. [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 Kellog?] to final page. [OCLC locates twenty-six copies; Bitting page 144; Cagle 235; Lowenstein (3rd ed.) 48; Shaw & Shoemaker 1808, 14937; Wheaton & Kelly 1953]. \$3500.00

an early edition of the first American cookbook

34. [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," 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]. \$4000.00

good republican dishes and garnishing

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

including index. First edition, second printing, following the first of 1830. It has been suggested that the authors of this book are George Willard Knowlton (one half of the team of Knowlton & Rice) and his wife, Elizabeth Carroll. The book is clearly intended for the "American Publick" as it states in the introduction. Within you will find no "English, French and Italian methods of rendering things indigestible, which are of themselves innocent, or of distorting and disguising the most loathsome objects to render them sufferable to already vitiated tastes... These evils are attempted to be avoided. Good republican dishes and garnishing, proper to fill an every day bill of fare, from the condition of the poorest to the richest individual." General foxing throughout, but overall nearly very good, in marbled paper-covered boards with cloth spine. Scarce. [Lowenstein 264; OCLC shows no copies of this edition, and only two of the first edition]. \$1800.00

36. 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, [2] pages. 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 text block tight and pages supple. Pencil scribble to rear blank. In publisher's pale green paper covered boards, with one quarter red morocco, neatly re-backed. Generally near very good. [OCLC locates nineteen copies; Lowenstein 148; Bitting, page 440 (cites the second edition of 1835); not in Cagle or Brown]. \$1200.00
37. [Rundell, Maria]. *The Experienced American Housekeeper, or Domestic Cookery: Formed on Principles of Economy, for the Use of Private Families. With an engraving.* New York: Robinson & Franklin, 1839. Duodecimo, 216 pages. With a folding table depicting a table setting, as well as two other engravings: one a butchering guide and the other James and Cornell's Improved Cooking Stove. Later American edition, substantially abridged. Originally published under the title *A New System of Domestic Cookery*, London 1806 or 1807. Handsomely rebound by St. Michael's Abbey in full brown calf, with red morocco spine label. A few pages with repair to edges, otherwise near very good. [OCLC locates just two copies of this printing; Bitting page 411; Cagle 674-79; Lowenstein 239]. \$500.00
38. By Miss Leslie of Philadelphia; [Eliza Leslie; Charles Stephen Francis]. *Miss Leslie's Seventy-five receipts, for pastry, cakes, and sweetmeats. Twentieth Edition.* New York and Boston: C.S. Francis & Co., 1847. Duodecimo, [5], 6-120 pages. Styled twentieth edition, but a later printing of the Tenth Edition (after Cagle). The first work by the prolific cookbook author Eliza Leslie. Considered the earliest example of a cookbook in which recipes are broken into their three distinct components: name, ingredients, and instructions. Leslie went on to publish *Domestic French Cookery*, the second French cookbook published in America, following Ude's *The French Cook*, as well as *The Indian Meal Book*, published in the UK to encourage a market

for corn meal in England. A very handsome copy, in publisher's gilt-titled brown cloth. Tiniest bit of edgwear, otherwise near fine. [OCLC locates sixteen copies; Bitting, page 285; Cagle 477; Lowenstein 389, 421, 523]. \$400.00

"The most influential cookbook of the nineteenth century" - Karen Hess

39. 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]. \$750.00
40. Blot, Pierre. *What to Eat, and How to Cook It: Containing over one thousand receipts, systematically and practically arranged, to enable the housekeeper to prepare the most difficult or simpler dishes in the best manner*. New York: D. Appleton and Company, 1863. Octavo, 259 pages, ads. First edition. Illustrated with two small images of a capon (page 135). By the "late editor of *Almanack Gastronomique of Paris*, and other gastronomical works." Blot was a Frenchman in America on a bit of a crusade to bring some order to American kitchens, but he was unusual in that he was a chef speaking to housewives, breaking the tradition of parallel and separate tracks for professional chefs and home cooks. Previous owner's name to rear paste-down. A tiny bit of foxing throughout. In green blind- and gold-stamped green cloth with very light wear to spine edges and corners. Very good. [OCLC locates thirty copies; Bitting, page 45; Cagle 94]. \$250.00

Detroit's first cookbook

41. [Michigan]; M[ary] B. D[uffield]. & I[sabella] G.D.S[tewart]. *The Home Messenger Book of Tested Receipts, respectfully dedicated to the friends and patrons of the Detroit Home of the Friendless*. Detroit: E.B. Smith, 1873. Size, [6], 5-137 pages. Illustrated with frontispiece engraving of the home. First Edition of Detroit's first cookbook. A second edition was published in 1878. In the early days of the Civil War, Rev. George Duffield, Minister of the First Presbyterian Church, located at the corner of State and Farm Streets in Detroit, convened a meeting of the women of the church. He called on them to help the "worthy and indigent persons in this City constantly suffering for the necessaries of life." In 1862, the First Presbyterian women, led by Rev. Duffield's daughter, Isabella Duffield Stewart, brought together a group of women from more than a dozen Detroit churches (see below) for the purpose of helping the less fortunate in the city. They met in what they called the "Home of the Friendless"

which they had recently purchased and which became the name of the agency. Isabella Duffield Stewart was its founder and president until her death in 1888; the agency is still in existence today as the Children's Aid Society. Recipes include Canadian red relish, "mother's rich cup cake," railroad cake, cole slaw, German salad dressing, corn pone, etc. Very little meat included, as it would have been expensive. Gilt-lettered brown cloth. Scarce. [OCLC locates thirteen copies; Brown 1722; Cook 131; not in Bitting or Cagle]. \$1200.00

"No silent educator in the household has a higher rank than the table."

42. [Miller, Elizabeth]. *In the Kitchen*. Boston/New York: Lee & Shepard/Lee, Shepard, and Dillingham, 1875. Squarish octavo, 568 pages. First edition. A collection of recipes, drawn from various sources, including French, German and English cookbooks, as well as "written receipt-books of families famous both at the North and South for their savory cooking." The compiler, Elizabeth S. Miller, hails from Geneva, New York, and dedicates the book to the "Cooking Class of the Young Ladies' Saturday Morning Club". A few neat handwritten notes, and some age toning to the text block. Some wear to the head and foot of the spine. In black and gilt-decorated beveled boards. Near very good. [Not in Bitting or Cagle]. \$200.00
43. A.W.H.N.; [Mrs. William H. Noble]. *Choice Receipts from Experienced Housewives, to be Sold for the Benefit of the Fair*. Bridgeport [Conn.]: Standard Association Press, 1878. Duodecimo, [2], 38, [8] pages. Ads. First edition. An early Connecticut community cookbook, printed to raise funds for Bridgeport's Mountain Grove Cemetery in December of 1878. The compiler, "A.W.H.N.", was the wife of William H. Noble, Colonel of the Seventeenth Regiment Connecticut Volunteers. Noble was captured and spent time in the infamous Confederate prison Andersonville, and was, in fact, the highest ranking Union officer held there. The Fair Committee, as one would expect, was a who's who of Bridgeport society ladies, and included Mrs. Noble, and Mrs. P.T. Barnum. Alas the later did not contribute a recipe to this collection. Mrs. Barnum's husband had just finished his term as Mayor of Bridgeport. The recipes are attributed, and begin with Mrs. Noble's for Mock Turtle Soup. Cook, in *America's Charitable Cookbooks*, mentions two community cookbooks printed in Connecticut prior to this, both titled *Choice Receipts*, and both from Hartford. Hinges delicate but holding. Clean, in gilt-stamped red cloth. Very good. Scarce. [OCLC locates just one copy, at Kansas State; not in Brown or Cook]. \$250.00
44. Parloa, [Maria]. *Choice Receipts and Specimen Pages from Miss Parloa's New Cook Book. Sold by all Booksellers and Newsmen*. Boston: Estes & Lauriat, 1881. Small octavo, 32 unnumbered pages. Ads. Illustrated. Includes a page of press notices. Sample book with specimen pages for the author's *New Cook Book*. Miss Parloa's *New Cook Book* was written during the time she was lecturing at the newly established Boston Cooking School, funded in 1879 by the Women's Education Association. Not long after the book was published, she left Boston for New York, where she established Miss Parloa's School of Cooking. While the Boston Cooking School had not been financially successful, her new school in New York made her a wealthy

woman and launched her on a path to celebrity status, eventually to include numerous product endorsements. Corners a bit bumped and worn, otherwise very good, in printed wrappers. [OCLC locates four copies]. \$300.00

the earliest Shaker cookbook, with a photo of Mary Whitcher

45. [Shaker] Whitcher, Mary. *Mary Whitcher's Shaker House-Keeper* [caption title]. [with a cabinet card of Mary Whitcher]. Boston: Weeks & Potter, (1882). Small stapled booklet, 32 pages. First edition, first printing. "The earliest cookbook in Shaker culinary literature, and the first to give bills of fare, or menus, for each day of the week together with 150 nutritious recipes for preparing a variety of fresh, natural foods. The book was not sold but was given, in accordance with the custom of the day, to those interested in the Shaker medicines advertised therein." [Amy Bess Miller, in the introduction to the 1972 facsimile edition]. Some foxing and light stains to printed pale blue wrapper. 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]. \$750.00
46. Lincoln, Mrs. D.A. [Lincoln, Mary Johnson]. *Mrs. Lincoln's Boston Cook Book. What to do and what not to do in cooking*. Boston: Roberts Brothers, 1884. Octavo, 536 + [2] ads. First edition, first printing. Copyright 1883. Except for the ads, the pagination of the 1884, '85, '86 & '87 printings were identical. The milestone cookbook from the first principal of the Boston Cooking School and a student of Maria Parloa. According to the preface, the work was "undertaken at the urgent request of the pupils of the Boston Cooking School, who have desired that the receipts and lessons given during the last four years in that institution should be arranged in a permanent form." This work is considered one of the first American cookbooks to provide scientific information about cooking and nutrition. It helped set the pattern of rational organization for cookbooks to come. Lincoln was also the teacher of Fannie Farmer. Edgewear to first few leaves, age-toned throughout. General edgewear to marbled paper-covered boards over brown cloth. With two bookplates of owners, both unidentified, and bookseller and auction provenance marks of Goodspeeds, ("August 1957 \$50"), and Park Bernet. Rare in the first printing. [Grolier Club, *One Hundred Influential American Books Printed in Before 1900*, page 116-117; Bitting, page 288 (1896 ed.) Cagle 478 (the first edition)]. \$1800.00

"the definitive text of Southern cooking"

47. 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. 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 books remains rare in the marketplace and highly sought after. [OCLC locates twenty-four copies; not in Bitting, Cagle, or Uhler]. \$1500.00

48. [Sample Book]. Cooke, Maud C. *Three Meals a Day: A choice collection of valuable and reliable recipes in all classes of cookery and a comprehensive cyclopedia of information for the home ... and a thousand facts worth knowing. [WITH] Die Tafel und die Kuche, ein sammlung...* Chicago, IL: Educational Company, 189[?]. Octavo, selected pages [70 leaves], illustrated frontispiece, engraved illustrations. Oil cloth covers, decorated endpapers. Text in English and in German. Salesman's sample book, advertising English and German editions, for a subscription publication; postdating editions issued by North American in 1887 and by Acme in 1892, and antedating an enlarged edition published by The Educational Company in 1902. Maud C. Cooke, was a popular and prolific author of middlebrow books on etiquette, social comportment, hygiene, and housekeeping, in competition with perhaps better-known authors covering similar ground such as Virginia James and Marion Harland. In the case of *Three Meals A Day*, the subscription was handled by J.S. Ziegler & Co. of Chicago. The audience for the German edition would have been the Central-European immigrants settling at an accelerated rate from Pennsylvania and Ohio to Wisconsin and Ontario. At the same, the recipes advertised here, representing an anticipated 2,500, were not to be considered foreign: "Does not use French or foreign terms, but is a book for the American people," assured the Ziegler Company. And for those who might be worried: "It has no recipes taken from Italian, India[n], or Cuban authorities." The thirty-three "departments" under which the recipes are to be gathered include: Marketing, Carving, Soups, Fish, Game, Poultry, Meats, Hash & Croquettes, Eggs, Condiments, Garnishes, Vegetables, Bread, Fritters, Pastry, Cake, Puddings, Preserves, Jelly, Summer Desserts, Creams, Ice Creams & Sherbets, Table Drinks, Fruits, Pickles & Vinegar, Home-made Candies, French Candies [!], The Table, Housekeeping, Invalid Cookery, Health, The Toilet, Miscellaneous. Age toning to text block, otherwise very close to fine, in publisher's decorative white oil cloth. [OCLC locates no copies of the sample, and four copies of an "1890s" edition published by The Educational Company]. \$250.00
49. Grebb, Louis Oyster and Fruit Packer. *How to Obtain Good Oysters ...and... How to Cook Them.* Baltimore, MD: Louis Grebb, c. 1900. Small, stapled booklet (15 x 8.5 cm), 16 pages. First edition. A promotional recipe book from Baltimore "Oyster and Fruit Packer" Louis Grebb. Included are illustrations of the packing of cans of oysters in various sizes, up to sixty pounds. Part of the booklet address the conformity of Grebbs packing and shipping with Pure Food Laws, the state laws that

preceded the federal Pure Food and Drug Act of 1906. Some light soiling to illustrated wrappers and age-toning to the text. Rare. [OCLC locates no copies]. \$300.00

MENUS

50. [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 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
51. [Menus]; E.A. *Les Halles. 12 Assortis*. French: circa 1890. Collection of twelve printed menu blanks (16 x 11.5 cm). Each lithograph depicts a different scene of Les Halles, the great Parisian market. The subject of each menu card is a different market stall or worker: the hog butcher, the oysterman, the cheese seller, sellers of vegetables, rabbits, poultry, fish and flowers, the beef slaughterhouse, a soup vendor, and a cartman. The images are energized with the bustle of the market, and the imaginative lettering of the word "MENU" reflects the subject matter of each card (sausages are used for the lettering on the hog butcher's card, for example). The envelope for the cards depicts the poultry dealer on the recto, but a broader scene of sellers and customers on the verso. Charming. Slight wear to the edges of the printed envelope, otherwise fine. \$750.00

FRENCH

52. [Blocquel, Mme.]. *Art De Confectionner Les Fleurs Artificielles; Nouvelle édition orne de figures et dédiée aux Dames*. Paris: Librairie Delarue, [1850]. Duodecimo, 272, [11] pages, with twenty-five numbered plates (some double-page), plus thirty-two supplemental plates lettered a-z and aa-ff. New edition. Date supplied via OCLC. A

lovely small manual for the creation of sugar flowers, a pastime for genteel Victorian women. Some creasing to original printed wrappers at spine, and a bit of paper restoration to corners of wrapper, otherwise fine. In a later chemise and slipcase with spine label. [OCLC locates thirteen copies of all printings]. \$350.00

53. [Photograph - kitchen staff]. *Personnel de la Cuisine [caption title]*. 1894. Black-and-white photographic image, 14.5 cm. x 10.25 cm., depicting the head chef and numerous kitchen staff of a large-scale dining establishment in France, Belgium, Monaco or some other francophone country. Dated in pencil at lower margin, 1894-1895. Additional ink inscription on one of two cardboard mounts, "Marius Buisseren a ses neuf copans, Laurent Rouge. The chef surrounded by forty eight seated and standing members of his kitchen staff (including two very young boys seated at front center). Photograph affixed to white cardboard matting, which has been glued to larger colored cardboard backing. Some spotting to photograph margins, else very good. \$150.00
54. Urbain Dubois, [Felix]. *Cuisine d'aujourd'hui: École des déjeuners, service des diners, plus de 300 manières de préparer les œufs; 260 Dessins, dont 40 Planches gravées par Urbain Dubois*. Paris: Librairie Dentu, 1900. Thick octavo, xv, 794, [iii], xxvi pages. Sixième édition, Soigneusement corrigée, avec de nombreuses additions. Illustrated frontispiece, engraved illustrations and line drawings. Advertisement below author's name: Auteur de *La Cuisine de tous les pays*, de *La Cuisine artistique*, de *La Cuisine classique*, de *La Cuisine d'aujourd'hui*, du *Grand livre des pâtisseries*, de *La Pâtisserie d'aujourd'hui*. Publisher's name printed on paste-over. The date on the dedicatory poem, 1894, --by Achille Ozanne, page x--is significant in identifying this edition, as most instantiations of this title and publisher bear the date 1889, while the author's advertisement makes clear that the present publication appeared after (or contemporaneously with) the *Pâtisserie d'aujourd'hui* of 1894. A work of summation by a founder of modern French cuisine. Urbain Dubois (Félix Urbain-Dubois, 1818-1901) was a celebrated chef, whose two-volume *La Cuisine classique* of 1856, written with Émile Bernard, still holds its place as the preeminent document of its subject. Originally from Provence, he worked early on for the Russian diplomat Prince Alexey Fyodorovich Orlov, and in subsequent decades for members of the Hohenzollern dynasty in Berlin (1860-1880). The eight major publications he oversaw during his lifetime continued to be edited and reissued for many years, the present title alone reaching a seventeenth edition in 1948. *Cuisine d'aujourd'hui* became the great project of Urbain-Dubois's retirement, its drawings and engravings having been accomplished under his supervision during the years of royal service (which means, incidentally, that these should be regarded as visual documentation, not as works of the imagination). The legendary Auguste Escoffier recalled: "When in 1881 to 1888 I directed the kitchens of the Grand Hôtel and restaurant at Monte Carlo, Monsieur Urbain-Dubois, retired from active life, came to spend the winters in Nice, and nearly every week visited Messieurs [Henri] Noël and [Melchior] Pattard, proprietors of the Grand Hôtel. Knowing M. Dubois quite intimately over a number of years, it was rare that he came to Monte Carlo without some new recipes to try, recipes for his new book, *Cuisine d'aujourd'hui*." --from a letter to Paul Thalamus, as quoted by Kenneth James,

Escoffier, The King of Chefs (London: Hambledon and London, 2002), page 116. With the signature of the author stamped on the verso of the title page. Foxing to endpapers and a bit to title page. Some age toning throughout. With decorated papers over half-vellum, spine compartmented and titled in black. Generally near very good. [OCLC does not record a sixth edition; a seventh edition from the publisher Cureau et Fayard Frères is held by the New York Academy of Medicine; a third edition from Dentu with the date 1893 is reported by the Staatsbibliothek zu Berlin; Bitting, page 131; Vicaire, page 900]. \$350.00

55. Montagné, Prosper (revised and with a preface by). *Le Trésor de la Cuisine du Bassin Méditerranéen par 70 médecins de France*. Chartres: Editions de la Tournelle, S. d., c. 1930. Offered by the Laboratories of Dr. Zizine. Illustrated by V. Le Campion. Octavo, 127 pages. First edition thus. Prosper Montagné, author of *Le Grand Livre De Cuisine*, and co-author of the monumental *Larousse Gastronomique*, revises this compilation of Mediterranean recipes supplied by more than seventy French men of medicine. In original black printed orange wrappers. Small damp-stain to edge of front wrapper panel, glassine. Substantially unopened. Near very good. \$150.00
56. [Trade Catalogue - Chefwear and Kitchen Accessories]; Dupont, J.les & Malgat, Gueriny Succr. *Au Grand Vatel... Fabrique de Vestes pour Cuisiniers Pâtisseries et Charcutiers, Accessoires de Cuisine*. Paris: Dupont, J.les & Malgat, Gueriny Succr., 1928-29. Octavo-sized, booklet sewn on cord, 16 pages. Illustrated. Trade catalogue for one of the greatest of professional cookware suppliers, Dupont et Malgat, founded in 1862. This catalogue includes *chef's vestes* and *pantalons de travail*, knives of all sorts, and specialized kitchen tools. In addition, Dupont et Malgat were the publishers of a number of important cookbooks, most notably, Gringoire and Saulnier's *Repertoire de la Cuisine*. Publisher's notice regarding 1929 prices laid-in. Stamp of the firm's Rotterdam agent to interior of front wrapper. Near fine in attractively printed salmon-colored wrappers. Rare. [OCLC locates no copies of this catalogue]. \$400.00

OTHER

57. Sadeler, Johannes; Jacopo Bassano il vecchio. *The Rich Man and the Poor Lazarus*. Late 1500s. Engraving, 23.5 x 29.5 cm (image dimensions). Signed in lower part of impression, "Bassan. inuet. loa. Sadeler sc." and CU. priuil. S. Caes. M." and ex S. Lvc. xvi. cap." Lacking the legend below the image. One of Sadeler's three "Kitchen" scenes, this one with Lazarus seen from behind at right with two dogs, seated and looking at a dinner table with the rich man, a kitchen with a maid tending a spit over a fire and other servants preparing food. The wall has a display of plates, pots and aging game hanging from hooks, some fish in a basket, and vegetables and a broken egg in the foreground, a boy taking a basket with eggs from under the table, and a monkey behind him. After Jacopo Bassano, c. 1598. The engraving was laid down onto another sheet of paper at some point in the mid 20th century, having been trimmed to

the edges of the image at some earlier date. The outlines of the legend have been drawn in. Some very light foxing to the image. [British Museum 1868, 0612.499; Spencer Museum of Art 1990.0017]. \$1500.00

58. 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 bookplate of Sir Francis Hopkins, Bart. [OCLC records eighteen copies of this printing of the first, and 5 of the Atkins printing; Bitting page 271; Maclean page 88; Pennell page 144; Simon 939 (the third edition of 1731)]. \$8500.00
59. Glasse, H. [Hannah Glasse]. *The Servant's Directory, or, House-keeper's Companion: wherein the duties of the chamber-maid, nursery-maid, house-maid, landery-maid, scullion or under-cook are fully and distinctly explained, to which is annexed a diary or house-keeper's pocket-book for the whole year, with directions for keeping accounts with tradesmen, and many other particulars fit to be known by the mistress of a family* London: Printed for the author and sold by W. Johnston ... at Mrs. Ashburnham's china-shop ... Mr. Vaughn's ... and by all the booksellers in town and country, 1760. Octavo, viii, [4], 80, 432 pages. First edition. A practical manual of day-to-day activities of household servants, from the author of the bestselling *The Art of Cookery Made Plain and Easy* (1747). This earlier book was intended for servants, while the *Servant's Directory* was intended for the lady of the house, for the management of servants. In 1902, *The Atlantic Monthly* published an essay titled "My Cookery Books" by the great culinary collector Elizabeth Pennell, which is largely concerned with the identity of Mrs. Glasse, and the authorship of *The Art of Cookery*. Within, she describes her difficulty in obtaining *The Servant's Directory*, and then records in a footnote, "Just

as I am re-reading this before trusting it to the post, a package is handed to me. I open it. *The Servant's Directory, or Housekeeper's Companion*, by H. Glasse. The book I have been searching for all these long years! The miracle I owe, I am proud to say, to Mr. Janvier, whose intimacy with Mr. Hutchinson, Port of Philadelphia, has made him sympathize with me in my study of the Science of the Gullet." (page 224). Rebound in full calf with red morocco spine label, with the author's name spelled "Glass" as it was on the original spine label (laid-in), and on the title page. Some edgewear to the title page and few other earlier pages, otherwise near fine. With the bookseller's ticket of Joseph and James Crukshank of Philadelphia preserved and pasted down to front end paper. Scarce. [OCLC locates twelve copies of this first edition; Biting page 190; Craig 42; Maclean page 62; Oxford page 89-90; Pennell page 155]. \$2000.00

60. Beauvilliers, A.B.; M.A. Carême; Burnet, Monsieur. *Nuevo Cocinero Americano en forma de diccionario que contiene todos los procedimientos empleados en la alta, mediana y pequeña cocina... Encontrándose en él todos los artículos importantes de las obras de esta clase que se han publicado en castellano, y otros nuevos, relativos tanto á la cocina mexicana, como a la francesa, tomados estos últimos del cocinero real*. Paris/Mexico: Libreria de Ch. Bouret, 1878. Thick octavo, 966, V pages. 5 plates. Frontispiece and illustrated title. Later printing. First issued in 1845 under the title *Diccionario de Cocina*. In this later edition, the book invokes a number of French chefs including Beauvilliers, Careme, and Burnet. In original blind and gilt-stamped black morocco. All edges marbled. Small chip to head of spine, hinges a bit shaken. Otherwise near very good. [OCLC locates no copies of this printing, and seven of all others combined, only two in the US (Huntington & UCSD; not in Biting, Cagle, or Vicaire)]. \$900.00
61. Blandy, John, (editor). *The Bakery World*. London: The Bakery World, [1901]. First edition. Quarto, 242 pages. Ads. Illustrated with a series of fourteen, full-page chromos of bread in its various stages, "birth", "immaturity", "vigour", "vigour of youth", "ripeness", "maturity", "overripeness", "decay", and two plates showing maladies and imperfection labeled, "holes". An additional nineteen chromolithographs illustrate bread in its many international forms, "the bakery world") tipped onto printed pages. Additional illustrations in the text. Also included is a two-page set of color samples, indicating the color of different grades of flours, and the qualities of each. A substantial professional, technical journal of the English commercial bread industry. The first and only volume issued. Blandy was the author of *The Bakers' Guide and Cooks' Assistant to the Art of Bread-making, etc.*, a smaller guide to the same subject, which was issued in 1886, as well as, *The Baker's Catechism*, and *Bakery Economics*. A full-page ad for the author states that he was a "Certified Teacher of Breadmaking, Founder and past principal of the Borough Polytechnic School for Bread and Confectionery Making, Holder of City and London Guild Honors' Diploma for Breadmaking... Consulting Expert, etc." Some of his consulting activities included flour testing, yeast testing, supplying formulae, examining single loaves, and general consultations. The ads, some printed in rich chromolithographed color, are a fascinating look into various elements of the commercial bread-baking industry in England at the turn of the twentieth century, and include ads for a number of other

professional baking periodicals, including, *The Practical Confectioner & Baker*, *The Confectioner's Union*, *Milling*, *The British Baker*, *The Miller*, *The Baker & Confectioner*, and *Baker's Helper Chicago*. Other ads are for flour millers, suppliers of yeast, wheat meal, cocoa, eggs, bakery utensils, ovens and machinery. A handsome and expensively produced volume, in near very good condition for a commercial manual. Some edge wear and staining to gilt-titled boards. Hinges restored and quarter-brown calf spine replaced. Plain with no spine label as issued. Rare. [OCLC locates just one copy, at the National Library of Scotland]. \$1200.00

a scarce Swedish cookbook in serial form

62. Velinder, Ingeborg [editor]. *Det bästa af allt: bibliotek för Sveriges kvinnor, rådgifvare i hvarje hem, af fackbildade på olika områden*. Stockholm: Nordiska Bokförlaget, 1909-1911. Octavo, 36 fascicles in 19, three pagination sequences. Lacking one signature, page 51-62 in Häft. 3-4. Eleven leaves with color illustrations. With ads on the covers. Serial publication boasting *The Best of Everything: Library for Swedish Women*; accretions gathered under three headings: *I. Fråga mig! Handbok för hemmet*; *II. Praktisk kokbok för hemmet*; *III. Handbok i varukänedom*. Signatures apparently intended for later separation and sequencing in order to produce three volumes, as indicated by the headings (*Ask me! Handbook for home; Practical cookbook for home; Handbook of trade knowledge*). Incomplete, with pages contributing to the first volume ending at 256 and those for the second and third volumes ending at 272. The first two of the volume binders also present, red with gold lettering and black line drawings and borders. A considerable amount of culinary and food production information is distributed primarily throughout sections two and three. While including diet recommendations, issues under the first heading lean heavily towards the care of children in the broadest sense. The third heading, however, includes much of relevance to the kitchen, for instance, guides to cuts of meat as well as recipes and equipment for the production of medicaments. The second heading--the cookbook section--contains not only recipes suitable for the Swedish home, methods for preserving foods, and alcohol tables for spirits, but also instructions for distinguishing between leafy plants in the vegetable garden and fruits from the orchard (for instance, more than forty varieties of pear). Incomplete, as noted above, but still substantially present. In original wrappers, with some edgewear and light soiling throughout. [OCLC locates only one set of the three volumes, at the Swedish National Library]. \$900.00

63. Gebhardt Chili Powder Co. *Mexican Cooking. The Flavor of the Twentieth Century. That Real Mexican Tang*. [San Antonio, TX]: U.S. Print and Litho Co., c. 1911. Tall, stapled booklet, 44 pages. Illustrated in color. Ads. Very early edition of the first Mexican-American cookbook published in English. Gebhardt published this little recipe booklet to help spread an understanding of Mexican-American cooking in order that they might grow demand for their products. The recipes claim to drawn from the "most famous chefs in Old Mexico". The dating of this cookbook remains a bit hazy; Andrew Smith, in his introduction to the Applewood reprint states "about 1908", Bob Brown says, "before 1910", and all copies appearing in OCLC state

either 1910 or 1911. According to the archives of the company at University of Texas San Antonio, Gebhardt received a meat license in 1911, allowing them to produce canned "chili meat". This booklet includes an ad for chili meat, as well as some recipes for the same, and so it is at least as late as 1911. Some discoloration and edge-chipping to the color-printed wrappers, otherwise very good. [OCLC locates ten copies (all with 44 pages and with the color ads); Brown 4202; not in Cagle]. \$500.00

1/20 copies

64. Boulestin, X. Marcel (Xavier Marcel); Herndon, James B., Jr. *A Second Helping, or More Dishes for English Homes*. London: W. Heinemann Ltd., 1925. Octavo, viii, 156 pages. Frontispiece, and second three-color poacher illustration. First edition, limited, signed, no.17 of 20 copies, with a special frontispiece designed by J.E. Laboureur. Printed on "British hand-made paper". The author's second cookbook, following *Simple French Cooking for English Homes* (1923). A tiny bit of foxing, otherwise internally fine. Moire patterned, cloth-covered boards, decorated and titled in red on the front board and on the spine. Faded at the spine, and with some chipping at the head and foot of spine, and hinges starting. Still better than this sounds. Near very good. With the armorial bookplate of Mowbray Henry Gordon Howard, Earl of Effingham. [OCLC locates no copies of this limited, signed issue]. \$1800.00
65. [Food Product Promotions - Bananas]; Eulalia Dougherty Chapman. *Good King Banana : Children's Game*. [Title from mailing envelope]. Boston: United Fruit Co., circa 1930. Single sheet of colored lithographed linen, 63 cm. x 43 cm.; original printed mailing envelope, with game instructions. Includes seven-page instructional booklet, *A Trip to Banana Land : A Geography Project Adaptable to Any Grade*, by Eulalia Dougherty Chapman, reprinted by permission from *The Grade Teacher*, March, 1930. Rare promotional game from the United Fruit Company. A children's game variant of "Pin the Tail on the Donkey," only the point of this exercise is to teach kids the finer points of ripeness. \$350.00
66. Baldessari, John. *Choosing: Green Beans*. Milan: Edizioni Toselli, 1972. Octavo, unpaginated (28 pages). First edition, limited to 1500 copies. Illustrated with offset lithography on paper. Text in Italian and English. In this, Baldessari's second artists' book, the text is comprised of a description/instructions for a game of choosing (in this case green beans). This is accompanied by nine photographs in which an anonymous finger points to one of three green beans. Stiff white wrappers with very slight discoloration to staples, else in fine condition throughout. Scarce. \$2200.00

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