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menu.

Consommé

Homard à l'Américaine

Grenadins de Veau

Filet de Boeuf rôti au Cresson

Asperges en Branches

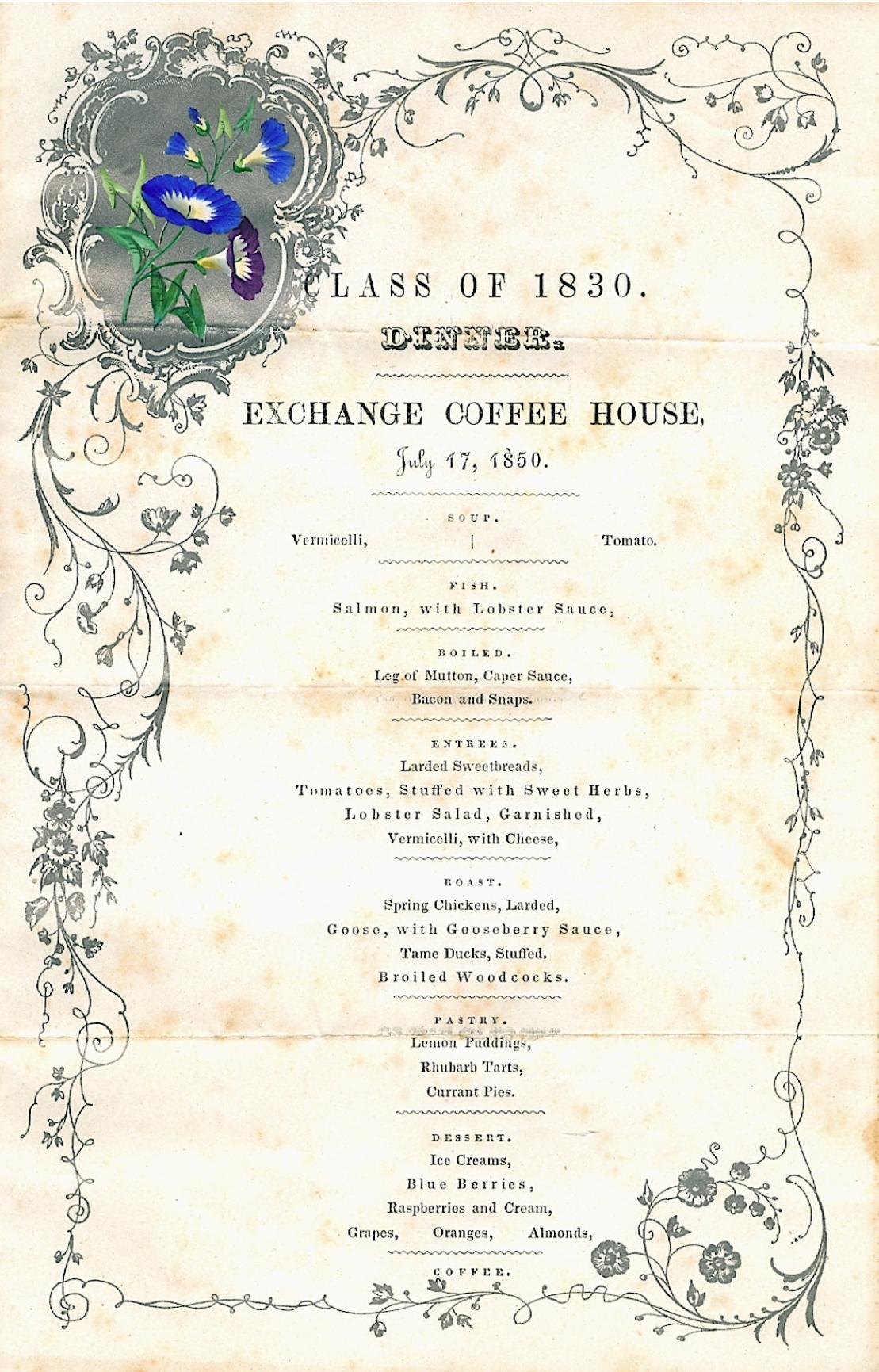
Petits-Fours Plombière

Dessert Fromage

Vins : Corton - Pommard - Champagne

*Catalogue Five:
American, Continental and English Cookery*

Rabelais: Fine books on food & drink



CLASS OF 1830.

DINNER.

EXCHANGE COFFEE HOUSE,

July 17, 1850.

S O U P .

Vermicelli, | Tomato.

F I S H .

Salmon, with Lobster Sauce,

B O I L E D .

Leg of Mutton, Caper Sauce,

Bacon and Snaps.

E N T R E E S .

Larded Sweetbreads,

Tomatoes, Stuffed with Sweet Herbs,

Lobster Salad, Garnished,

Vermicelli, with Cheese,

R O A S T .

Spring Chickens, Larded,

Goose, with Gooseberry Sauce,

Tame Ducks, Stuffed.

Broiled Woodcocks.

P A S T R Y .

Lemon Puddings,

Rhubarb Tarts,

Currant Pies.

D E S S E R T .

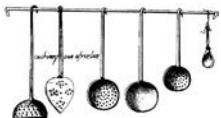
Ice Creams,

Blue Berries,

Raspberries and Cream,

Grapes, Oranges, Almonds,

C O F F E E .



Rabelais

Fine Books on Food & Drink

Catalogue 5

Gastronomy:

North America, The Continent,
& England

2 Main Street, 18-214
North Dam Mill
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Rabelais Inc.

Fine Books on Food & Drink

2 Main Street
North Dam Mill 18-214
Biddeford, Maine 04005

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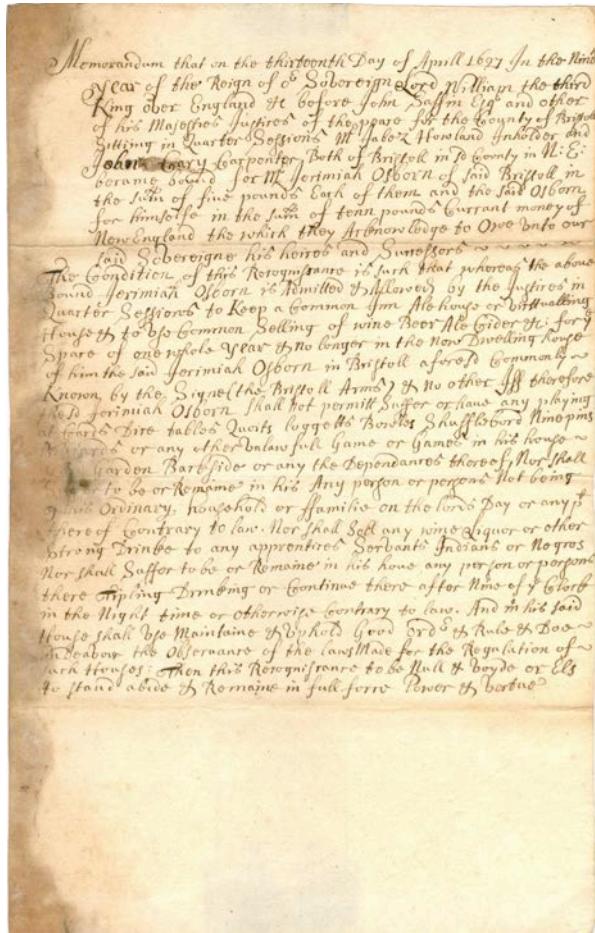
Man has been distinguished from other animals in various ways; but perhaps there is no particular in which he exhibits so marked a difference from the rest of creation – not even in the prehensile faculty resident in his hand – as in the objection to raw food, meat and vegetables. He approximates to his inferior contemporaries only in the matter of fruit, salads, and oysters, not to mention wild-duck. He entertains no sympathy with the cannibal, who judges the flavor of his enemy improved by temporary commitment to a subterranean larder ; yet, to be sure, he keeps his grouse and his venison till it approaches the condition of spoon meat.

It naturally ensues, from the absence of explicit or systematic information connected with the opening stages of such inquiries as the present, that the student is compelled to draw his own inferences from indirect or unwitting allusion; but so long as conjecture and hypothesis are not too freely indulged, this class of evidence is, as a rule, tolerable trustworthy, and is, moreover, open to verification.

When we pass from an examination of the state of question as regarded Cookery in very early times among us, before an even more valuable art – that of Printing – was discovered, we shall find ourselves face to face with a rich and long chronological series of books on the Mystery, the titles and forefronts of which are not without a kind of fragrance and goût.”

- from the preface of Hazlitt's

Old Cookery Books and Ancient Cuisine



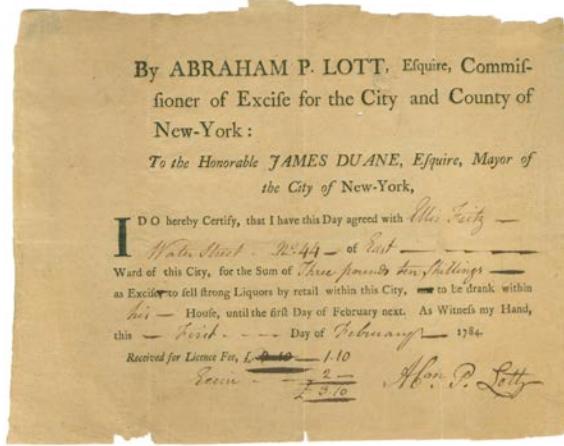
#1.

AMERICAN

1. [Colonial American Tavern Recognition]. Bristol Arms. *Manuscript Tavern Recognition*. Massachusetts: 1697. One-page manuscript recognition. A recognition or license, for Messrs. Jabez Howland Inholder, John Cary Carpenter, and Jeremiah Osborn, all of Bristol County, New England, dating just six years after the dissolution of the Plymouth Colony. Bristol County was created by the Plymouth County, and at this time included towns now found in Rhode Island, including Bristol. The Tavern Recognition is granted by John Saffin Esquire, a legal representative of King William III, and describes the fees paid and conditions of operating a "Common Inn Alehouse or Victualling House and to use Common Selling of wine Beer Ale Cider etc." The tavern was permitted to use the name "Bristol Arms". Hours of operation, currency to be used, the nature of employees and more are all spelled out. Of particular interest are clauses forbidding "...any playing of Cards dice tables Quoits loggetts Bowles Shufflebord Ninepins Billards or any other unlawful Game or Games in his house..." and restricting the customer base; "Nor shall sell any wine Liquor or other strong drinks to any apprentices Servants Indians or Negroes". The document has a small note on the verso, "For Osborn, his recognition, 1697". A bit of light staining, and edgewear, otherwise in very good condition. While late 18th century tavern licenses and recognitions are seen in the market with some regularity, 17th century documents of this sort are rare. \$2500.00



2.

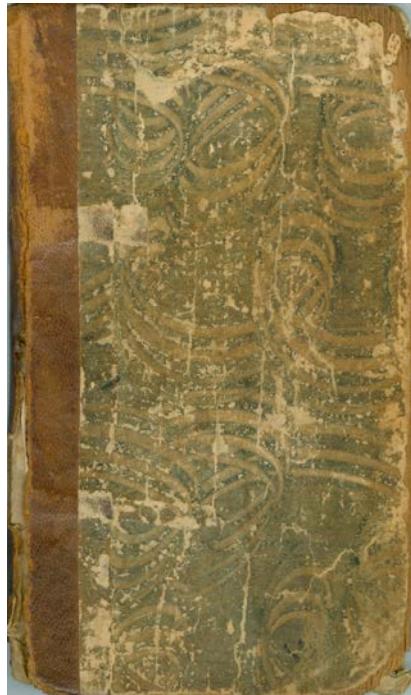


3.

2. [Revolutionary War Era - Food & Drink Invoice]. Trumbull, Jonathan, Governor of Connecticut. *Handwritten Invoice*. Hartford, CT: 1780. Single leaf with handwritten text, 15.5 x 19 cm. A bill for food and drink served by Charles Caldwell (1732-1801) to Governor Jonathan Trumbull and Council on May 11 and 12, 1780. Cake and cheese, four and a half gallons of wine, and punch for two days total nine pounds, two shillings. The document is in two hands; the first itemizes goods sold, and the second, that of John Lawrence, Esq. Treasurer, certifies payment from the public treasury corroborated with signatures of two Justices of the Peace. Governor Trumbull (1710-1785) was the only colonial governor to support the American Revolution, and one of the few who served both before and after the war. Verso includes notes in various hands, including signature of a Catherine Caldwell. Bottom edge uneven, with some fold creases and discoloration, otherwise very good. \$500.00
3. [Colonial Tavern License]. Lott, Abraham P. *[New York Liquor License]*. New York City, NY: Lott, Abraham P., 1784. 15 x 19.5 cm, printed form completed in one hand. A certificate that allows Ellis Fritz of East New York to sell "strong liquors" for one year, signed by New York Commissioner of Excise, Abraham P. Lott and addressed to Mayor James Duane. The form is amended to permit him to drink said liquors within his house. Uneven, chipped edges with fold creases and slightly discolored, otherwise very good. \$500.00
4. [Colonial Tavern Keeper's 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 account of flips, toddies, slings, mugs of brandy, rum, 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 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 give us a better record of colonial American drinking habits. \$1200.00
5. Briggs, Richard. *The New Art of Cookery; According to the Present Practice; Being a Complete Guide to all Housekeepers, on a Plan Entirely New; consisting of Thirty-eight Chapters With*

Bills of Fare for every Month in the Year, Neatly and Correctly Printed. Boston: Printed for W. Spotswood, 1798. Octavo, xxiii, [1], 444 pages. Twenty-four additional pages of illustrations of monthly bills of fare. Table of contents. Second American edition, improved. Briggs is identified on the title page as “many years cook at the Globe Tavern, Fleet-Street, the White Hart Tavern, Holborn, and now principal of the Temple Coffee-House, London.” The first edition of his *English Art of Cookery* was published in London in 1788, and the book quickly crossed the Atlantic to the newly independent United States. The first American edition of *The New Art of Cookery* was published in Philadelphia in 1792 and this improved, second American edition soon followed. An interesting case study in the transmission of texts. Period full-calf, rebacked with modern calf and gilt-lettered spine label. Paper age-toned, hinges repaired and reinforced, older leather well-rubbed, two leaves with closed tears, overall slightly better than good. All early editions of Briggs’ work are quite scarce. [Lowenstein 25; Axford, page 90; Bitting, page 60]. \$2250.00

6. M'Mahon, Bernard [McMahon]. *American Gardener's Calendar; Adapted to the Climate and Seasons of the United States; Containing a Complete Account of all the Work Necessary to be Done in the Kitchen-Garden, Fruit-Garden, Flower-Garden, Orchard, Pleasure-Ground, Vineyard, etc, etc.* Philadelphia: B. Graves for the author, 1806. Large, thick octavo, v, [1], 648 pages, plus folding table and [18] page index. First edition. “Bernard M'Mahon (1775-1818), an Irishman, came to America in 1796, and went at once to Philadelphia, where he founded a successful seed and nursery business. He served horticulture best by publishing in 1806, in Philadelphia, his excellent *The American Gardener's Calendar*. For fifty years the book was the standard authority in America.” (Hedrick). Foxing and a few stains to interior, with an early bookplate of “Princeton Library” and a later rubber stamp of an owner in Kewaunee Co. Wisconsin. In scuffed and worn full-calf, with red calf spine label. Generally better than good. [Rink 1647; Sabin 43560; Hedrick, page 197]. \$800.00



7.



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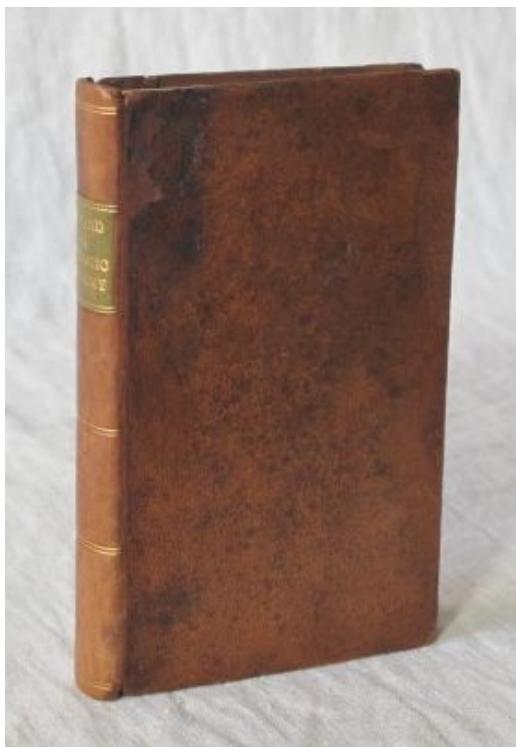
a Simmons pirate and the first cookbook published in Vermont

7. [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. Essentially a pirated edition of Amelia Simmons' *American Cookery*, originally issued 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 scale-board binding, in worn, decorated pastepaper covered boards. Brown calf spine partially perished. Good. 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]. \$3500.00
8. [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, with recipes 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 adhesion marks where masking tape has been removed by a professional restoration binder, and some of the scale-board shows 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 60]. \$4000.00

what's in a name?

9. Homespun, Priscilla. *The Universal Receipt Book; being a compendious repository of practical information in cookery, preserving, pickling, distilling, and all the branches of domestic economy. To which is added, some advice to farmers. Second edition, with great additions.* Philadelphia: Issac Riley, J. Maxwell, Printer, 1818. Octavo, 361 pages. Second edition, expanded. Originally issued in 1816, the first edition lacked the Priscilla Homespun claim to authorship, and instead was offered by "A Society of Gentlemen in New York". This collection of household recipes includes cookery, medicine, confectionery, distilling, pickling, dyeing, paints, agriculture, etc., and ends with a recipe for Preserving Wood against Injury from Fire Works. Also interesting are recipes for, A Genuine West Indian Method for Dressing a Turtle, and An Excellent Turkish Dish called Yaphrak. The authors include a number of methods for producing yeast, including The Art of making Yest [sic] with Peas in Persia. Some pages dog-eared with some staining throughout. Early owner ink inscription and scribbles to the half-title. Original mottled calf boards, rebarked, and with a gilt-stamped red morocco spine label. Overall, good or better.

[OCLC locates twenty-six copies; Bitting, page 232; Lowenstein 79; Shaw & Shoemaker 44368; not in Cagle]. \$500.00



10.

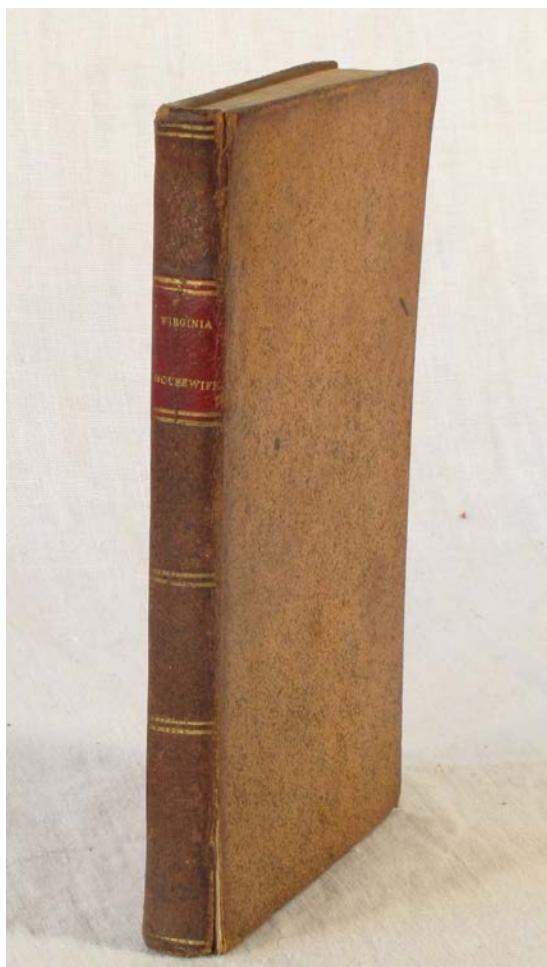
*important Jewish-American
work on domestic economy*

10. Noah, M. M. [Mordecai Manuel]. *Essays of Howard, on Domestic Economy. Originally published in the New-York National Advocate.* New York: Printed by G.L. Birch & Co. no. 39 1/2 Frankfort-Street, 1820. Duodecimo, 214 pages. First edition. A collection of articles on domestic economy, originally published in the *New-York National Advocate*, a daily newspaper edited by Mordecai Manual Noah (1785-1851). Noah was an American playwright, diplomat, journalist and utopian, considered to be the first Jew to reach national prominence in the U.S. He served as American Consul to the Kingdom of Tunis, and later founded and edited a number of important newspapers. His play, *She Would be a Soldier*, established him as the first important Jewish-American writer. The authorship of the essays collected here was once considered unknown, but the question of the identity of "Howard" has been addressed by Aviva Ben-Ur, in her fascinating study, "The Exceptional and the Mundane: A

Biographical Portrait of Rebecca (Machado) Phillips, 1746-1831." Phillips was Noah's grandmother, and in part, Noah's descriptions of domestic life are based on hers. The book is important for its portrayal of Jewish domestic life in America, not just at this time, but in the homes of the author's forebears, including Rebecca Phillips who arrived in Savannah, Georgia, in 1733 fleeing the ongoing persecution of Spain's Sephardic Jews. Much of the text links a healthy domestic economy with moral ethics, condemning ostentatious spending and overindulgence in food, dress, and other social manners. There is a marvelous, while disapproving, description of a New York City oyster house, and another of New York women competing at auction for expensive silver for their tables. While this is far from a cookbook, it is worth noting here that the first Jewish-American cookbook would not appear for another fifty-one years, with Esther Levy's *Jewish Cookery Book* (1871). A bit of light foxing throughout, re-backed, in original speckled calf boards, and with a gilt-lettered spine label. This copy inscribed from a Frederick Brown to Oliver Parry, in 1820, and with the bookplate of Oliver Parry. Scarce. [OCLC locates sixteen copies; Shaw & Shoemaker 2557; BAL 14997]. \$2500.00

11. [Eliza Leslie; Charles Stephen Francis]; A Lady of Philadelphia. *Seventy-five receipts, for pastry, cakes, and sweetmeats.* Boston: Munroe and Francis, no. 128, Washington-Street, C.S. Francis, 252 Broadway, 1828. Duodecimo, [2], viii, [3], 8-88 pages. First edition. The first book of the prolific cookbook author Eliza Leslie. Considered the earliest example of a cookbook in which each recipe is broken into its three 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*, and *The Indian Meal Book*, published in the UK to

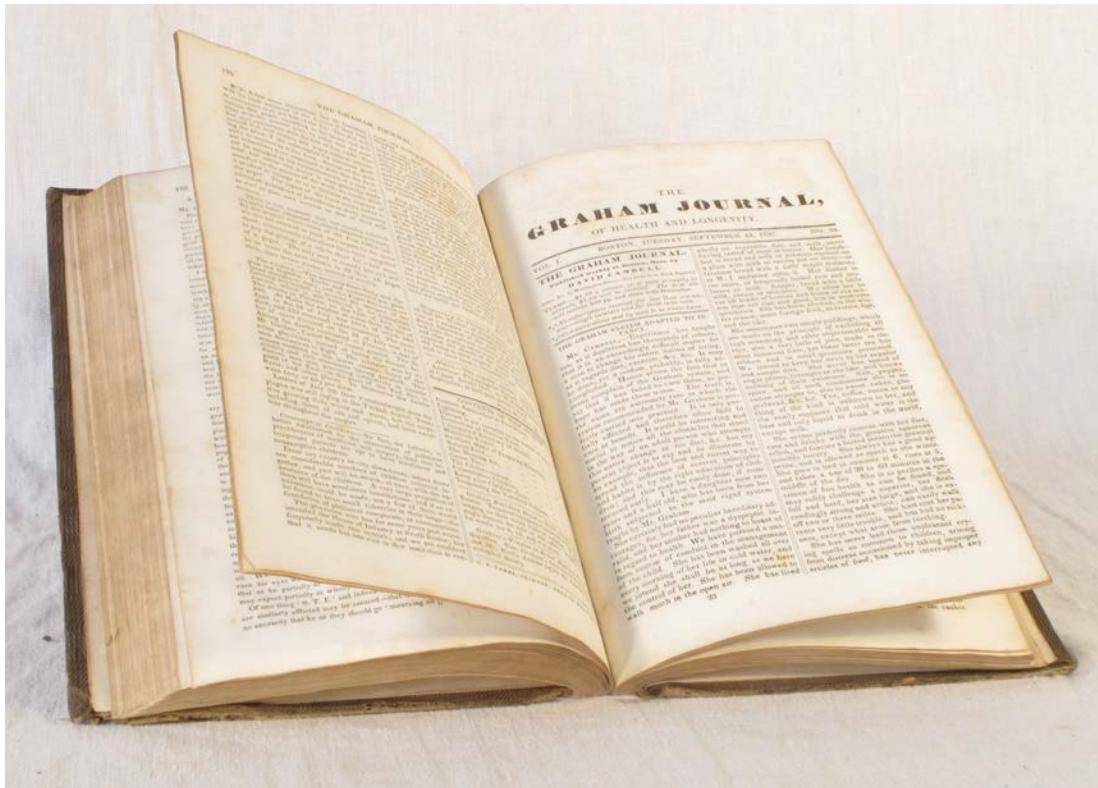
encourage a market for corn meal in England. In tan cloth, with three-inch portion of spine and part of the printed paper spine label perished. Light soiling throughout. Good. In custom clamshell box. [OCLC locates sixteen copies; Bitting, page 284 (later edition); Cagle 470; Lowenstein 113;] \$1000.00



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

12. Randolph, Mary. *The Virginia Housewife: or, Methodical Cook. Method is the Soul of Management. Stereotype Edition, with Amendments and Additions.* Baltimore: Published by John Plaskitt, 218 Market Street, 1836. 16mo., xii, 180 pages. Styled fifth edition, later printing (after Cagle). Stereotyped plates for this edition were made in 1831 and used for later printings through 1860. The first edition was published in 1824, and this volume was copyright 1828. 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. Previous owner's names trace the book through several generations of the Bach family. In original full brown speckled calf, with gilt-ruled spine, with a red morocco label. Tiny bit of separation of the calf at the hinge. A very good copy of a book scarce in the market in all early printings. [OCLC locates twenty-four copies; Bitting page 388; Cagle 629 (other printings); Lowenstein 203]. \$1500.00
13. Graham, Sylvester. *A Treatise on Bread or Bread-making.* Boston: Light & Stearns 1 Cornhill, 1837. Duodecimo, 9.5 x 15 cm, [2], [3]-131 pages + 12 ads. First edition. Sylvester Graham began his career as a temperance reformer but soon expanded his efforts to control the affairs of the stomach beyond alcohol. Against the backdrop of fear that the European cholera epidemic would soon arrive on American shores, Graham developed a theory of healthy living which included well-ventilated rooms, exercise, and regular baths, as well as a vegetarian diet. The diet consisted mostly of fruits and vegetables and bread from unbolted flour or coarse ground grain. Graham had other, more controversial, theories as well, about sexual self-restraint and the connection between spirituality and physiology. His lectures frequently caused a commotion, including an 1847 altercation during which "a mob of Boston bakers attacked Graham while he was extemporizing on the evils of consuming commercially produced bread and the dietary value of unbolted flour. The riotous bakers were subdued when Graham's followers shoveled slaked lime from the windows of the lecture hall onto the crowd below." (*American National Biography*). But it is the Graham Cracker, loosely based on his bread from coarsely-ground grain, for which he is

best remembered today. Foxing throughout, half-inch chip to the edge of one page, not affecting text, hinges reinforced, contemporary ownership blind-stamp to front fly, moderate edgewear and some chipping to the patterned, gilt-titled, brown cloth. Still, sound and complete. Scarce. [American Imprints 4459; Axford, page 397; Bitting, page 197; Cagle 301; Lowenstein 211; Streeter 4186; Wheaton & Kelly 2484]. \$1500.00



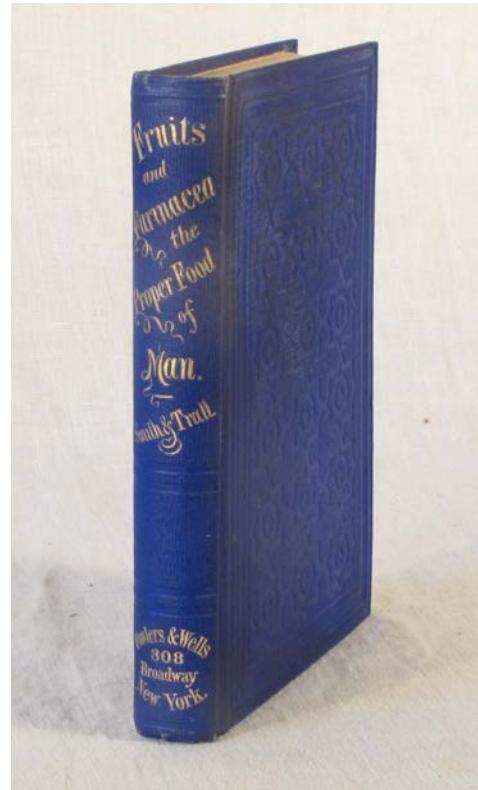
14.

14. Graham, [Sylvester]; David Campbell, Editor. *The Graham Journal of Health and Longevity. Vol. I, No. 1 (April 4, 1837) - Vol. 1, No. 38 (December 26, 1837)*. Boston: David Campbell/George P. Oakes, Printer, 1837. Bound in one volume, vi, [2], 304 pages. Index. First edition thus. A specially bound issue of the first volume (of three), complete in thirty-eight issues, of this journal edited in Boston by David Campbell and "designed to illustrate by facts, and sustain by reason and principles the science of human life as taught by Sylvester Graham." With a small blind-stamp of the Iowa State Library to the title page. In original publisher's edge worn brown, patterned cloth. Early ownership signature to preliminary blank. Good. [OCLC locates six copies]. \$750.00
15. [Menu - Harvard]. *Class of 1830 Dinner. Exchange Coffee House. July 17, 1850*. Boston: 1850. 20.3 x 13.5 cm, half-fold menu. Ornately decorated, hand-colored dinner menu marking the twentieth anniversary of Harvard's Class of 1830. The menu records an eight-course meal including choice of soup, fish, boiled leg of mutton, entrees of sweetbreads and lobster salad, roasts, pastry, desserts, and coffee. The dinner was presided over by Dr. Jonathan Mason Warren (1811-1867), third generation Harvard alumnus and member of the Class of 1832 (*Memoir of Jonathan Mason Warren*, page 30). A Boston landmark, the Exchange Coffee House on Congress Street was destroyed by fire in 1818, yet Yale historian Paul Freeman notes an 1830 meal held

there, indicating its continued presence into the mid-19th century. Menu lightly creased from folding and a bit foxed, otherwise fine. \$900.00 (*see frontispiece*).

Brillat-Savarin comes to America

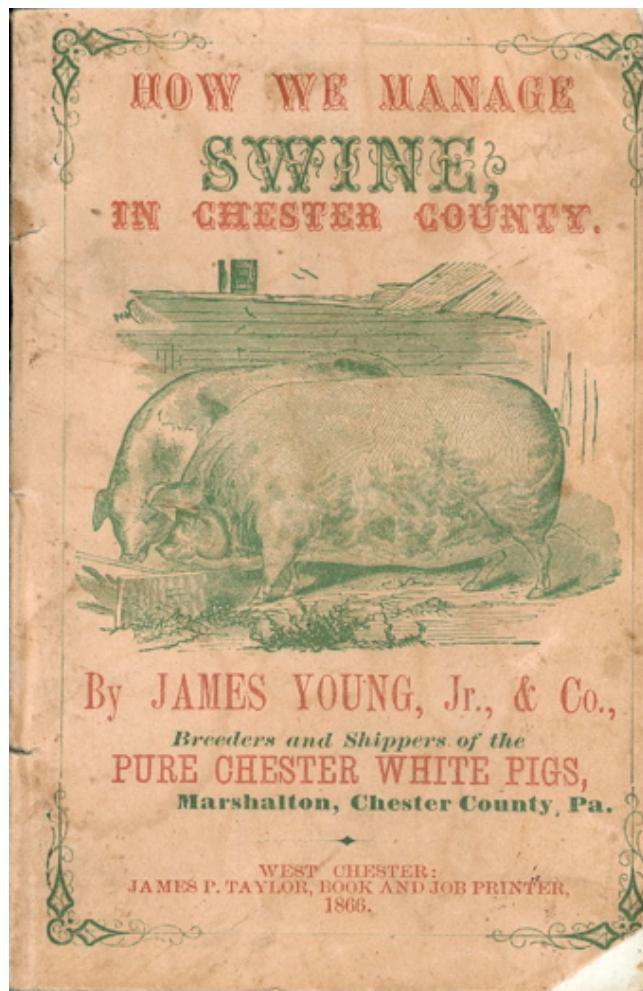
16. Brillat-Savarin, [Jean Anthelme]. *The Physiology of Taste; Or Transcendental Gastronomy. Illustrated By Anecdotes of Distinguished Artists and Statesmen of Both Continents. Translated From the Last Paris Edition By Fayette Robinson.* Philadelphia: Lindsay & Blakiston, 1854. Octavo, xx, 237, [4 ads], pages. First American edition and the first English language translation of the greatest work of gastronomy. It may be noted that Brillat-Savarin regularly refers to his gastronomic experience in America. He spent three years in Boston, Philadelphia and New York, earning a living by playing violin, before returning to France. Internally very good, with the text block tight and clean. In publisher's gilt and blind-stamped decorated brown cloth, with significant wear to the head and foot of the spine. Overall good plus. Fairly scarce in the trade, with only three copies coming to auction since 1965. [Cagle 103; Lowenstein 639; not in Bitting, Horn-Arndt, Maggs, Oberlé, Simon, or Vicaire]. \$500.00
17. Smith, John; Trall, R.T. *Fruits and Farinacea, The Proper Food of Man. Being an Attempt to Prove, from History, Anatomy, Physiology, and Chemistry, That the Original, Natural, and Best Diet of Man is Derived from the Vegetable Kingdom.* New York: Fowlers & Wells, 1856. Octavo, 314 pages + ads. Hand colored frontispiece. Illustrated with engravings in the text throughout. Second printing of the first US edition, from the second London edition. An early and important work in the history of vegetarianism. Some foxing throughout, and evidence of dog-earing. Previous owner stamp and small inscription to end paper. Some soiling to the front and rear panels of the bright blue cloth, otherwise a very good copy in gilt and blind stamped blue cloth. [Bitting, page 439; not in Cagle]. \$300.00
18. Root, Riley. *Root's New Process for Clarifying Chinese & Other Cane Juices. Patented October 8th, 1861.* Galesburg, Ill: Charles Faxon, Book and Job Printer, 1861. Folded folio sheet. 7, [1] pages. From the author of *Journal of Travels from St. Joseph's to Oregon.* Root was a pioneer and early settler of Log City, Illinois and later Galesburg where he built, almost singlehandedly, the first grain mill. He also patented the rotary snow blower. Other inventions included the spirit-filled level and the glass fruit jar. With two pencil annotations on the front page, "Dunbar," and along the edge of an interior page, "Put the Clay into the Cooler Instead of the Heater". [OCLC locates only three copies, at the Huntington, Knox College, and UC Berkeley]. \$400.00



17.

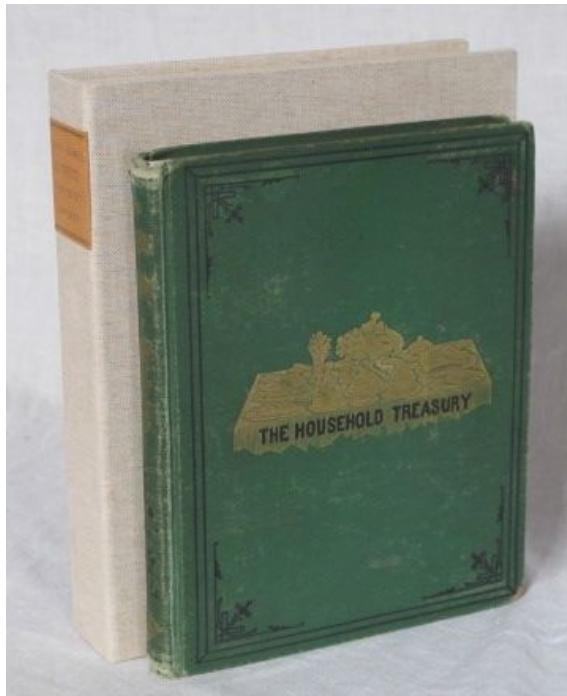
The first domestic hog breed developed in America

19. Young, Jr., & Co, James. *How We Manage Swine, in Chester County. Containing several valuable Hints and Suggestions with Instructions for general Management of Sows with Pig, Store Hogs, Fattening Hogs, And Pigs Should be Weaned. Also Calenders [sic] and Tables Valuable to Every Breeder...by James Young Jr., & Co. Breeders and Shippers of the Pure Chester White Pigs, Marshalton, Chester County, Pa.* Marshalton, Chester County, Pa.: James Young Jr. & Co. Book & Job Printer, 1866. Duodecimo, 28 pages. First edition. Illustrated. Wrapped booklet advising on the management of swine and promoting the qualities of the Chester White Breed. Prior to 1812, all non-wild pigs in the US were Yorkshire or Lincolnshire animals which had come from England. The Chester White was developed from these breeds crossed with a white boar brought to America by a Capt. James Jeffries sometime between 1815 and 1818. The Chester White Record Association was founded in 1884. The Chester White is considered a Heritage Hog, but it also is widely popular with some larger pork operations. Lacking the rear panel of the illustrated wrapper; small chip from lower right corner of front panel; some soiling. Otherwise near very good. Unrecorded. [OCLC locates no copies]. \$300.00



19.

20. Mead, Peter B. *An Elementary Treatise on American Grape Culture and Wine Making . . . Illustrated with Nearly 200 Engravings Drawn from Nature*. New York: Harper & Brothers, 1867. Octavo, 483 pages. Illustrated. First edition. A classic of American grape culture and winemaking. Includes an interesting chapter on “Taste, as it Applies to Fruits” which encourages a better understanding of flavor, and not decisions about what to plant based solely on crop yield or hardiness. The illustrations, by Henry Holton, are handsome, and fit a book with “paper and typography of a quality uncommon in trade publications of the time.” (Gabler). Previous owner inscription, some very light wear to head and foot of spine, otherwise very good in decorated gilt-stamped and beveled green cloth. [Amerine & Borg 2290; Cagle 529; Gabler G3o586; Longone N-12]. \$500.00



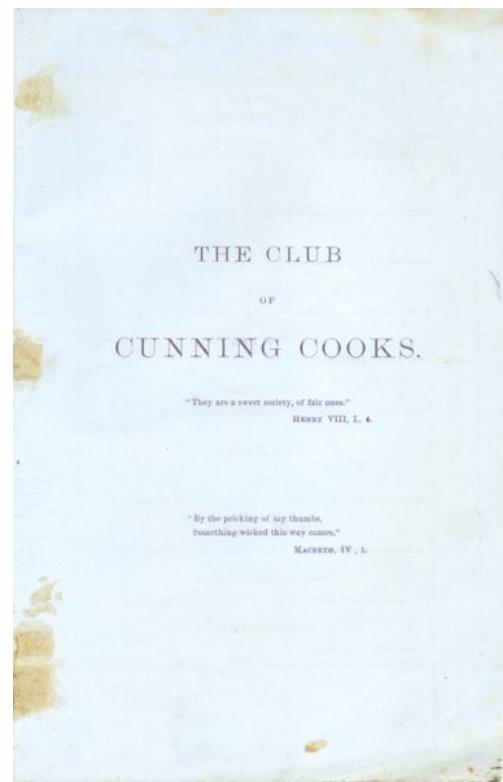
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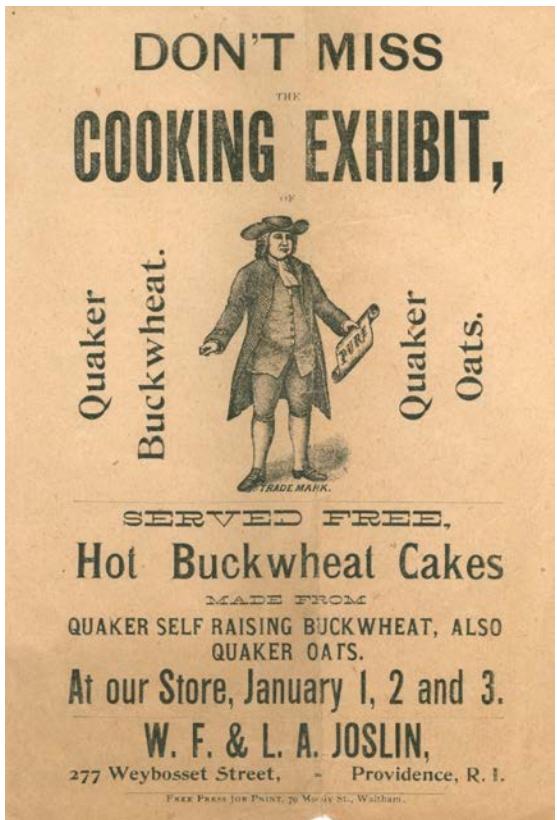
*the manuscript recipe book of Fanny Kemble, star of the London stage,
and author of an important anti-slavery work*

21. [Frances Ann Kemble Family Manuscript Cookery Book]. *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. Textblock separated from binding with very minor foxing and rubbing and edge wear. Housed in new clamshell box, with gilt spine label. \$25,000.

22. [Menus - Philadelphia]. *The Club of Cunning Cooks. [with:] The Lenten Council of Ten.* Philadelphia: 1876-1877. Two printed menus, for two different social dinners, of the so-called "Council of Ten" in Philadelphia. The cataloger has turned up little information on the organization, though it appears to have been a small group of wealthy men active in politics and municipal affairs. Both menus print excerpts of dialogue from the plays of William Shakespeare to describe various items on the bill. For instance, under Boned Chicken is the caption "Alas, poor hurt fowl" from the second act of *Much Ado About Nothing*. For Potato Salad is a quote from *All's Well that Ends Well*: "Mine eyes smell onions." The name "Club of Cunning Cooks" is likely taken from the line in Shakespeare's *Romeo and Juliet*, "Go hire me twenty cunning cooks..." In addition to the two menus, there is a printed dance card with holograph notations from Philadelphia's Natatorium Hall dated 1876-77 and a partially printed, partially holograph announcement of a meeting of "The C.C.C." (presumably, the Club of Cunning Cooks) at a Locust Street address on March 3, 1877. One menu and the dance card and announcement glued to a backing sheet, the other menu loose; presumably all were once in an album. All show minor offsetting from either tape or glue. \$250.00





23.

- [Quaker Oats] W.F. & L.A. Joslin. *Don't Miss the Cooking Exhibit of Quaker Buckwheat and Quaker Oats. Served Free, Hot Buckwheat Cakes, made from Quaker Self-Rising Buckwhat, also Quaker Oats. At Our Store, January 1, 2 and 3.* Providence, RI/Waltham, MA: W.F. & L.A. Joslin/Free Press Job Print, circa 1880. Handbill, 12.5 x 18 cm. Illustrated with an image of the trademarked Quaker Oats man. The trademark was filed in 1877. An interesting example of early demonstration cooking in the service of product marketing. Creases, small chip from lower edge, and a few small closed tears. Some pencil notes on the verso, otherwise very good. \$120.00

the earliest Shaker cookbook

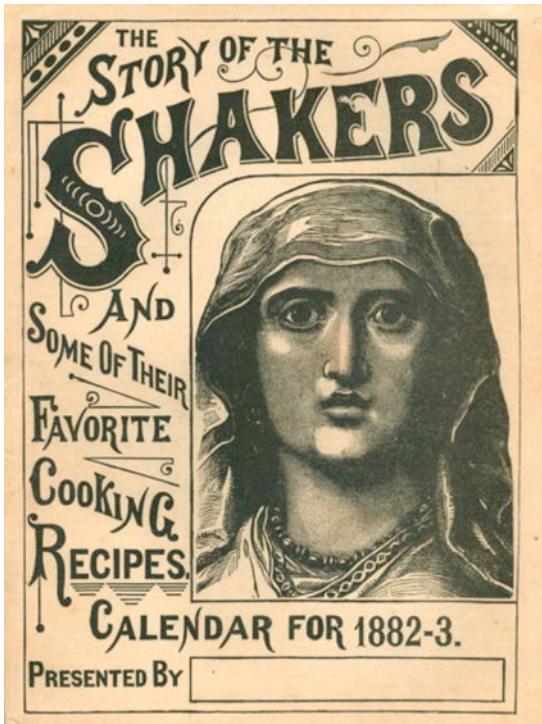
- [Shaker Cookery] Whitcher, Mary. *Mary Whitcher's Shaker House-Keeper [caption title]*. Boston: Weeks & Potter, (1882). Duodecimo-sized stapled booklet, 32 pages. First edition, first printing. "The earliest cookbook in Shaker culinary literature, and the first to give bills of

fare, or menus, for each day of the week together with one hundred fifty 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). Wear and some chipping to edges of printed wrapper. Good. Scarce. [OCLC locates twenty-two copies; Richmond, *Shaker Literature* 1428]. \$500.00

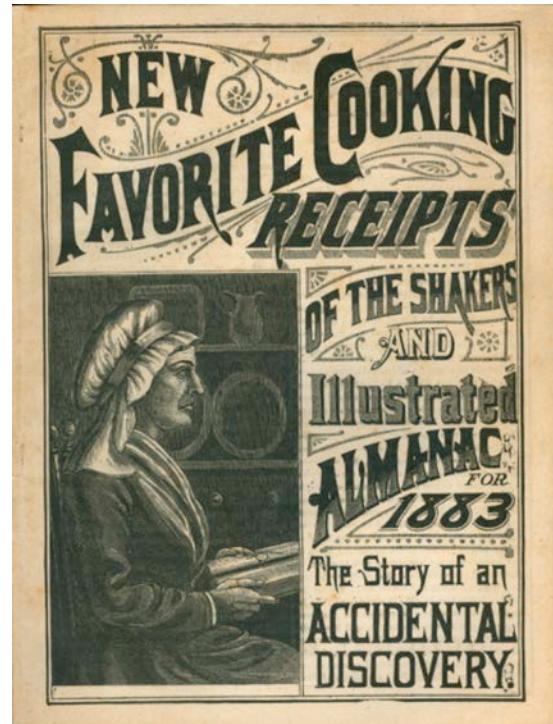
25. [Shaker Cookery]. White, A.J. *The Story of the Shakers and Some of Their Favorite Cooking Recipes. Calendar for 1882-3*. New York: A. J. White, 54 Warren Street, 1882. Octavo-sized stapled booklet, 32 pages. Illustrated throughout. The second of the A.J. White Shaker almanacs. These promotional booklets advertised the "Shaker Extract of Root", which was manufactured by the Mount Lebanon, New York United Society of Believers Community, but based on the recipes of Andrew Judson White, who contracted the Shakers to supply the tonic. Shaker Almanacs were produced by White for many years, but just a few of them are dedicated to cookery, at least in name. This booklet does contain a variety of Shaker culinary recipes, as well as stories of their history and other bits typical of the almanacs, but much of it is given over to glowing testimonials for the Shaker Extract of Root. A



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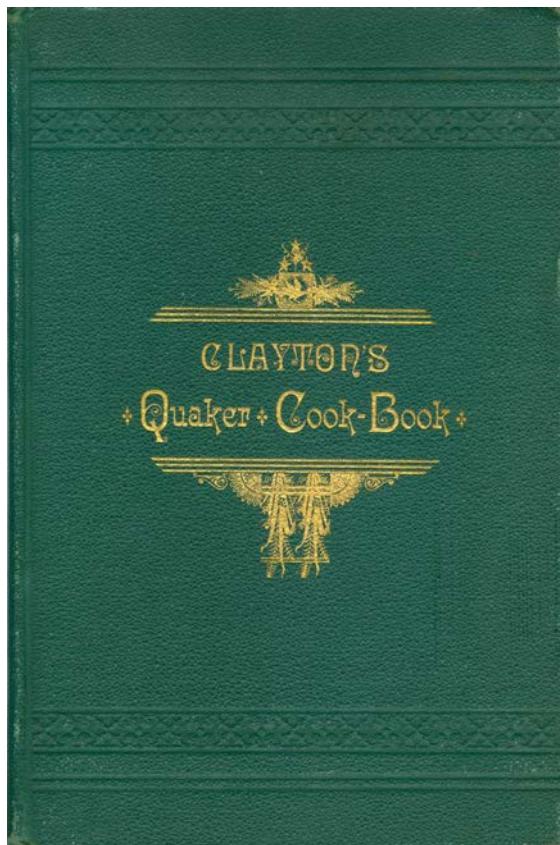
tiny bit of foxing throughout, otherwise fine, in publisher's illustrated wrappers.
[Richmond, *Shaker Literature* 20]. \$250.00

26. [Shaker Cookery]. White, A.J. *New Favorite Cooking Receipts of the Shakers and Illustrated Almanac for 1883. The Story of an Accidental Discovery*. New York: A. J. White, 54 Warren Street, 1882. Octavo-sized stapled booklet, 32 pages. Illustrated throughout. The third of the A.J. White Shaker almanacs. A tiny bit of foxing throughout, otherwise fine, in publisher's illustrated wrappers. [Richmond, *Shaker Literature* 21]. \$250.00

"the first to contain explicitly California recipes"

27. Clayton, H.J. *Clayton's Quaker Cook-Book, being a practical treatise on the culinary art, adapted to the tastes and wants of all classes. With plain and easily understood directions of every variety of food in the most attractive forms. Comprising the result of a life-long experience in catering to a host of highly cultivated tastes*. San Francisco: Women's co-operative printing office, 1883. Octavo, xv, 80 pages. Ads. The frontispiece is a photographic portrait of the author. First edition. An important California cookbook, written by a San Francisco caterer who claims he was "born and brought up on a farm..." Strehl states the book is "the first to contain explicitly California recipes, including his Celebrated California Salad Dressing, instructions on how to cook steak California Style, 1849-50, and recipes calling for California oysters and quail. His recipe for Squash and Corn, Spanish Style, may be the first printed Mexican recipe in a California cook book." Within the recipes there is much additional information, such as that the tripe "sold by John Bayle, in the California Market, which is cleaned by steam process, and is quite tender and unsalted is a superior product." Many of the ingredients are specifically Californian, especially the wines: "California sherry, California champagne, California port". The author's loyalty to California wines is repaid, as the ads include significant producers of the time, such as Kohler & Frohling, Arpad Haraszthy, and J. Gundlach. A very slight bit of foxing within,

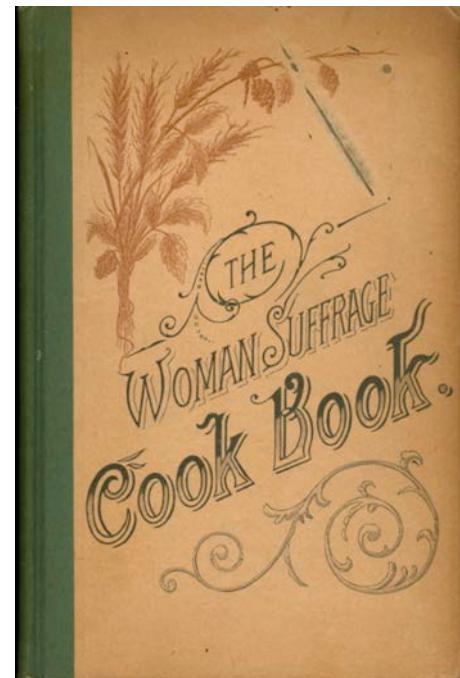
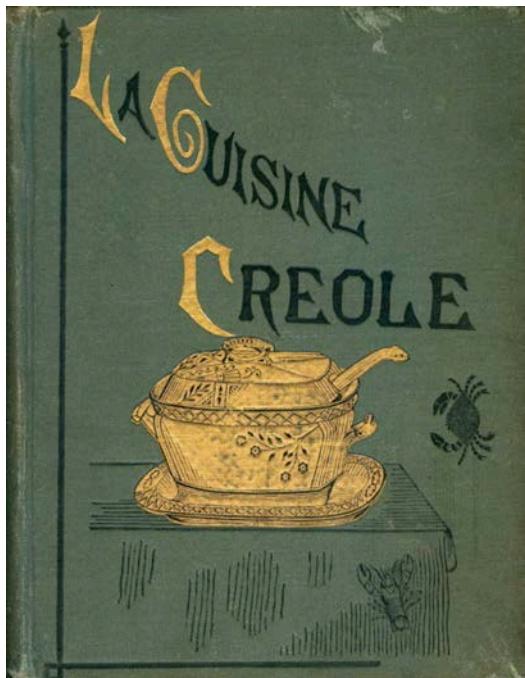
otherwise fine, in bright and clean gilt and blind-stamped publisher's green cloth. Very near fine. Rare in the trade. [OCLC locates seventeen copies; Bitting 9r; Brown 32; Glozer 65; Strehl 16; not in Cagle]. \$1200.00



27.

one of the first books of Creole cuisine, and of New Orleans cooking

28. [Hearn, Lafcadio]. *La Cuisine Creole: A Collection of Culinary Recipes, From Leading Chefs and Noted Creole Housewives, Who Have Made New Orleans Famous for its Cuisine*. New York: Will H. Coleman, 1885. Octavo, 268 pages. First edition, state "A" according to BAL. A classic American cookbook, and one of the great books of Creole cuisine. One of the first two books on the subject, it was anonymously printed in 1885, but it is generally accepted that Lafcadio Hearn is the author. In the same year, the Woman's Christian Exchange published *The Creole Cookery Book*. Both books were issued to be marketed to the 1884 World's Industrial and Cotton Centennial Exposition. This work has been almost continuously in print since this original issue. Some light wear to textblock at edges, a bit shaken. Some scuffing and edgewear to the brownish-green cloth with gold and black title and decorations to front board, dusty pink endpapers. Overall, a near very good copy. This copy comes from the extensive Hearn collection compiled by Grinnell Jones and contains a receipt dating from 1945 from Goodspeed's Book Shop selling the book to Mrs. Grinnell Jones for \$60, as well as the original Goodspeed's price in pencil to the front pastedown. [Perkins, *Lafcadio Hearn, A Bibliography*, page 10; Johnson, *American First Editions*, page 94; BAL 7913; Bitting, page 221; Cagle 348; Uhler 115 (later edition)]. \$4500.00



28.

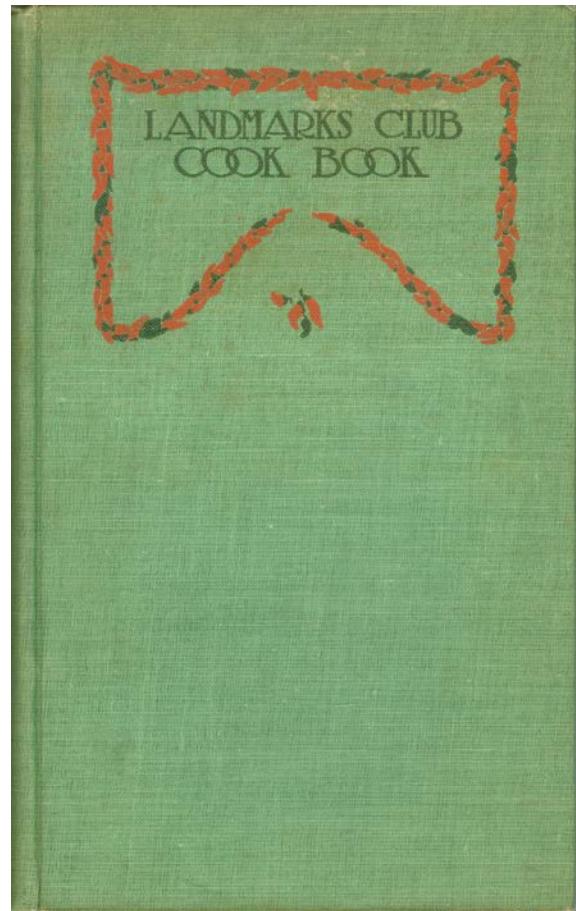
29.

the earliest cookbook to support women's suffrage

29. Burr, Mrs. Hattie A. [editor]. *The Woman Suffrage Cook Book : containing thoroughly tested and reliable recipes for cooking, directions for the care of the sick, and practical suggestions, contributed especially for this work*. Boston: In aid of the Festival and Bazaar, December 13-19, 1886. Octavo, 148, [1] pages. With ads on the endpapers and facing the title page. First edition. The earliest cookbook published as a fundraiser to support women's suffrage. The book contains simple recipes, thoroughly tested and attributed to their contributors, who include such luminaries as Julia Ward Howe, Elizabeth W. Stanton, Lucy Stone, and Julia A. Kellogg. The final five pages of the book are given to "Eminent Opinions on Woman Suffrage", with short quotes from Harriet Beecher Stowe, Clara Barton, Lydia Child, Louisa May Alcott, and many others. In the preface the editor projects this book "will go forth a blessing to housekeepers, and an advocate for the elevation and enfranchisement of women." The textblock is shaken, but not loose, with a few early ink annotations indicating approval or disapproval of the recipes. The illustrated paper-covered boards, printed in black and brown are soiled and worn at the edges. The light brown cloth spine is stained and worn away at the foot. Still a good copy. Rare. [OCLC locates seven copies but does not distinguish between the first and second printings published in the same year; Bitting, page 70; Brown 1282; Cook, page 109; not in Cagle]. \$2500.00
30. [Trade Cards]. *Armour Packing Co. Luncheon Beef, a Product of the Armour Packing Co., Kansas City, MO.* Kansas City: Armour Packing Co., circa 1900. Eight trade cards, (8.5 x 11.5 cm). All illustrated with chromolithographs depicting monkeys and parrots in a progressively more drunken conversation. Tiniest bit of rubbing to some cards, otherwise fine, with maroon silk cord binding. \$150.00

*one of the first descriptions of Mexican cookery
in an American publication*

31. The Landmarks Club, Los Angeles, Calif. [Lummis, Charles]. *The Landmarks Club Cook Book, a California collection of the choicest recipes from everywhere. Comp. by the Landmarks Club (incorporated); including a chapter of the most famous old Californian and Mexican dishes by Chas. F. Lummis.* Los Angeles: The Out West Company, 1903. Octavo, vi, 261 pages. Photographically illustrated. First edition. This book was published to raise money for the restoration of the Spanish missions, and before and after pictures of some of the missions are provided in the front of the book. The foreword is by Charles Lummis, editor of the Los Angeles Times and author of many books on the American Southwest. He's been called "one of the great proselytizers of Hispanic cookery". Lummis includes a chapter on "Spanish American Dishes", which is considered to be one of the first descriptions of Mexican cookery in an American publication. Several works containing Mexican or Mexican inspired dishes preceded this work, including *Treasures Old & New* (1898), and Mary Johnston's pamphlet *Spanish Cooking* (1895). But these recipes cover more ground, with over forty dishes from Mexico and Latin America [Pinedo, *Encarnacion's Kitchen*]. In publisher's decorated green cloth, with a garland of red chilis on the front panel and a few loose chilis on the rear. The cloth has a bit of light fading and soiling, and light rubbing to the head and foot of the spine. Overall, near very good. While well represented in institutional collections, this book is quite scarce in the marketplace, especially in respectable condition. [Bitting, page 295; Brown 59; Cook 28; Glozer 150; Longone I:6; Strehl 12; not in Cagle]. \$1200.00
32. Farmer, Fannie M. *Food and Cookery for the Sick and Convalescent.* Boston: Little Brown and Company, 1909. Octavo, 289 + 16 pages ads. Photographically illustrated. Fourth edition. Originally issued in 1904. While best known for *The Boston Cooking School Cookbook*, Fannie Farmer had more than a passing acquaintance with issues of health, convalescence and medicine. Farmer suffered a debilitating stroke following high school, and struggled for years to regain her mobility. After her studies at the Boston Cooking School she took summer courses at the Harvard Medical School, where she later would lecture. The school she founded under her own name, Miss Farmer's School of Cookery, developed special equipment for the invalid or convalescent. Previous owner's name to front endpaper, and "Seneca Falls" penciled to rear paste down, otherwise very good in publisher's decorated green cloth. In the scarce dust jacket, with edgewear and some loss to the foot of the spine of jacket. [Axford, page 162; Cagle 248; Wheaton & Kelly 2085 (all citing the first edition); Bitting, page 153 (later edition)]. \$200.00



31.

33. Raskin, Xavier. *The French Chef, in Private American Families*. Chicago: Rand McNally & Co., 1922. Octavo, 700 pages. First edition. A very interesting cookbook for the American family cook seeking to replicate the French food they may have experienced in finer restaurants or clubs. The recipes are by no means exclusively French, with String Beans Mexican, Cottage Cheese and Pear Salad, and Pigs Tail with Split Pea Soup drawn from something else altogether. One tiny dog-eared, otherwise fine, in the very scarce dust jacket. \$400.00
34. Hungerford, Edward. *The Story of the Waldorf-Astoria. Illustrated*. New York & London: G.P. Putnam's Sons/Knickerbocker Press, 1925. Octavo, 283 pages. First edition. "No business is more intimate with human nature than the hotel business. And no record of a hotel more resplendent of contacts with human nature than this record of distinguished tradition - the Waldorf-Astoria." Fine in original royal blue cloth. In the scarce dust jacket, complete but rubbed and with a bit of edge chipping. \$400.00

the mini-version

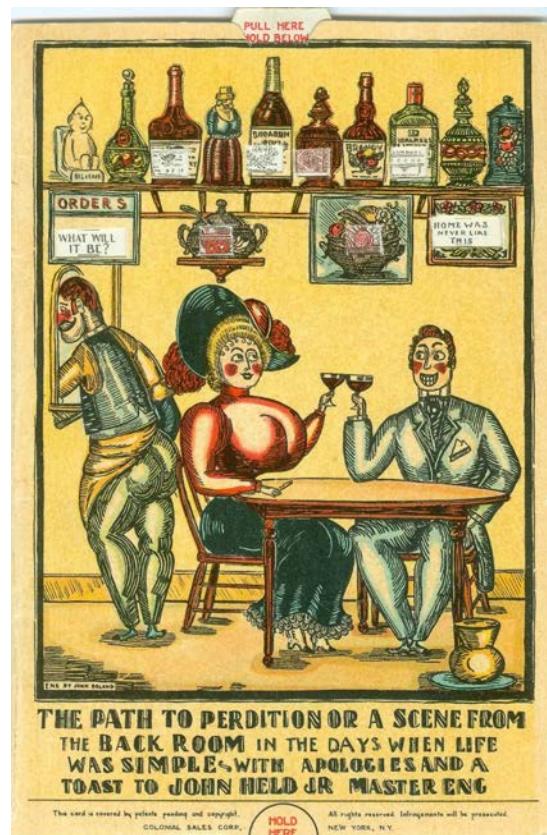
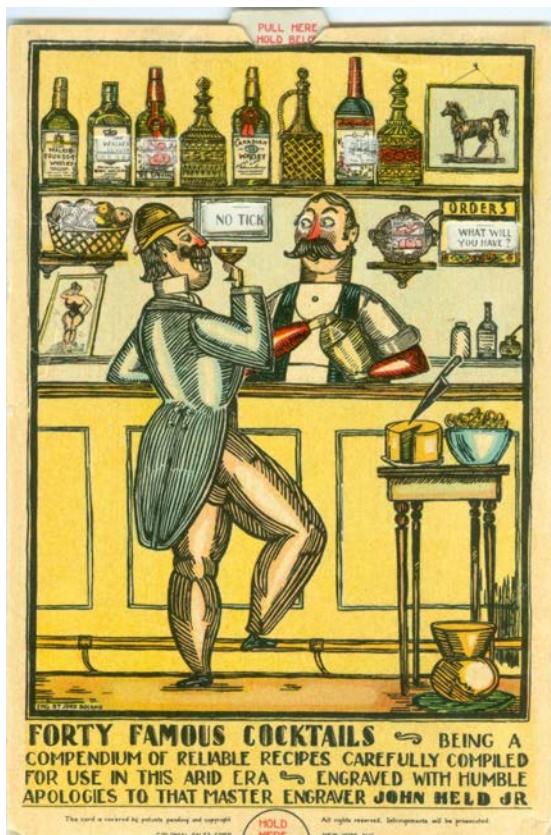


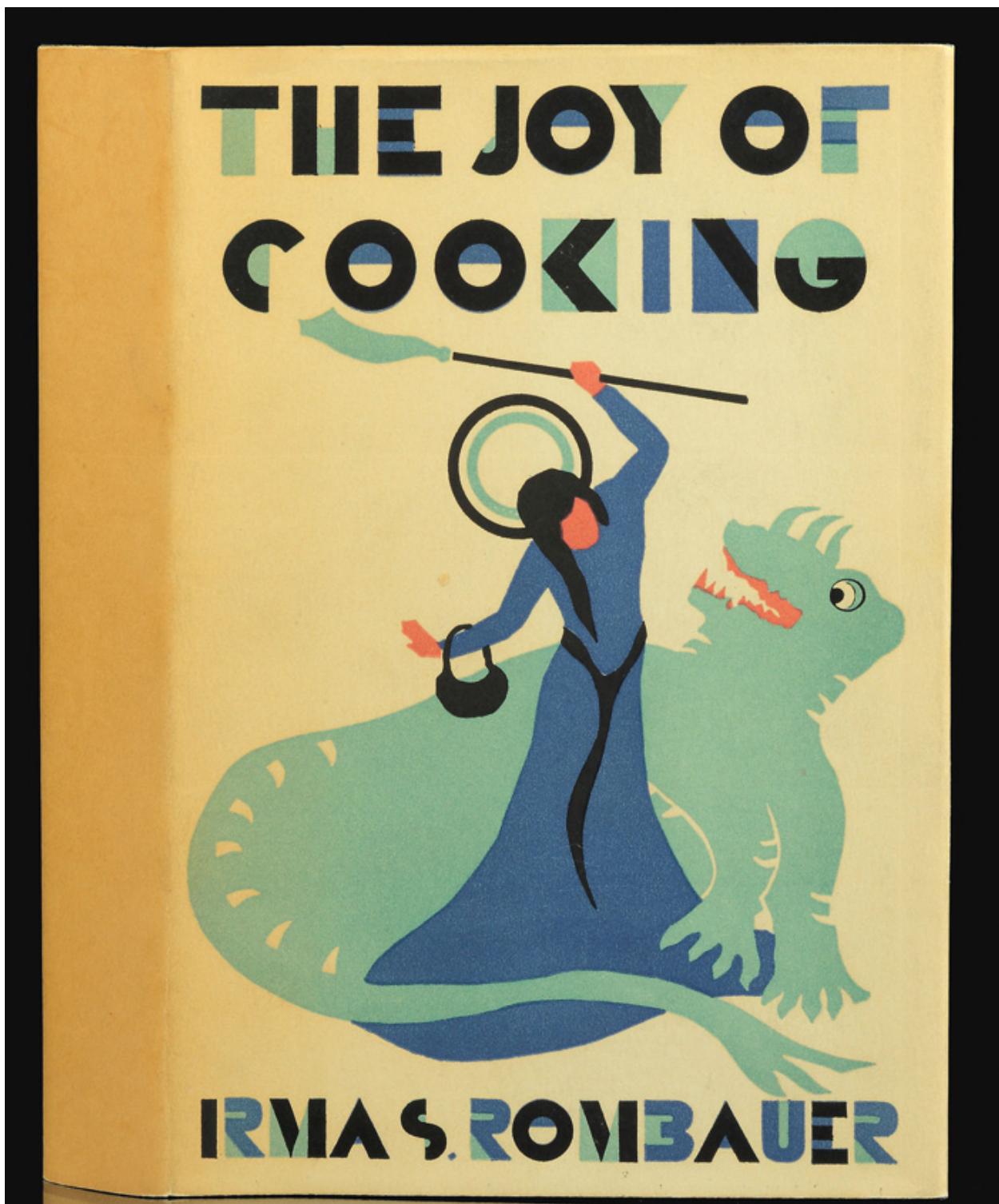
35.

[Held Jr, John]; engraved by John Boland. *Forty Famous Cocktails: Being a Compendium of Reliable Recipes Carefully Compiled For Use In This Arid Era. Engraved with Humble Apologies to that Master Engraver John Held Jr. [title from recto]*. New York: Colonial Sales Corp., n.d. circa 1930. Two pieces of printed pictorial cardboard, glued together on three sides and with view windows cut on both sides, and with double-sided sliding cardboard insert with printed recipes. 9.5 x 14 cm. The simultaneously issued, smaller version of the otherwise identical movable cocktail recipe book featuring humorous illustrations in the style of celebrated barroom artist John Held (engraved by John Boland), and an imaginative sliding display for the cocktail recipes. The illustration on the verso of this piece is captioned, "The Road to Perdition or a Scene from the Back Room when Life Was Simple." The mention of "this arid era" in the title suggests a pre-repeal publication date. Light wear to cardboard edges, with additional wear to insert pull-tab at top, some light staining, else very

good. Scarce. [OCLC locates only a single institutional copy of either versions of this work, at SMU's DeGolyer Library]. \$1000.00

36. Crockett, Albert Stevens (Leighton Budd, illustrator). *Old Waldorf Bar Days, with the Cognomina and Composition of Four Hundred and Ninety-one Appealing Appetizers and Salutary Potations Long Known, Admired and Served at the Famous Brass Rail; ...also... A Glossary for the Use of Antiquarians and Students of American Mores.* New York: Aventine Press, 1931. Octavo, 242, [5] pages. First edition. With bar history as well as profiles of some of the illustrious customers, and explanations for how some of the cocktail recipes came to be. Front hinge repaired, otherwise very good in original decorated silver cloth. Lacking the scarce dust jacket. \$600.00



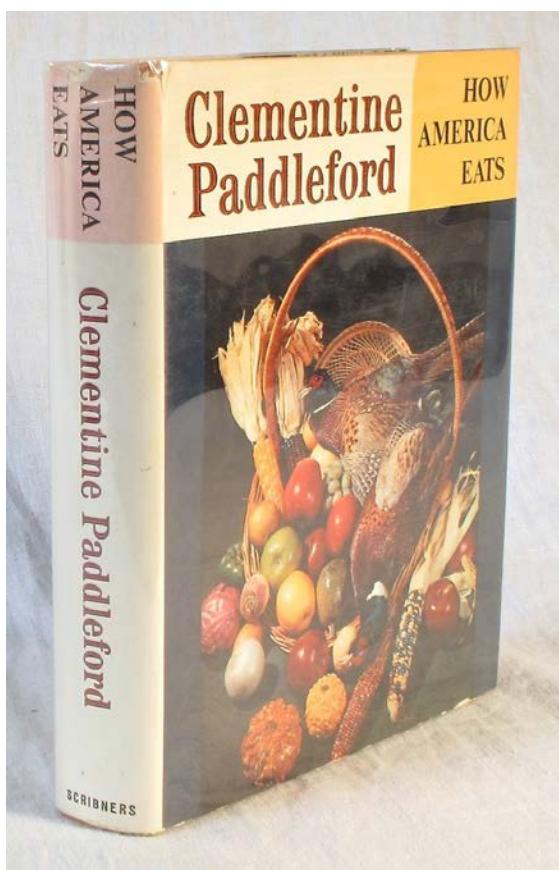


A perfect Joy

37.

37. Rombauer, Irma S. *The Joy of Cooking. A Compilation of Reliable Recipes with a Casual Culinary Chat.* St. Louis, MO.: A. C. Clayton Printing Co., 1931. Octavo, [32], 395 pages. Illustrated by Marion Rombauer, original cloth, pictorial dust jacket. First edition, privately published by the author in an edition of 3000 copies, and illustrated by the author's daughter, Marion Rombauer Becker, who also designed the dust jacket depicting St. Martha of Bethany, the patron saint of cooking, who took up a mop to fend off the dragon Tarasque. Irma von Starkloff Rombauer, the daughter of Max von Starkloff, an affluent St. Louis doctor, studied art at Washington University, and enjoyed a brief romance with the writer Booth Tarkington before marrying Edgar Rombauer, a lawyer, in 1899. As she wrote in her introduction to *The Joy of Cooking*, "Will it encourage you to know that I was once as ignorant, helpless and awkward a bride as was ever foisted on an impecunious young lawyer? Together we placed many a burnt offering upon the altar of matrimony." After her husband committed suicide following decades of intermittent depression in 1930, Rombauer needed to find a means of support and decided to publish a book of the recipes that she had perfected as a homemaker, as the teacher of a cooking class for the Women's Alliance at a midwestern church that she had started in 1922, and as hostess to numerous civic and cultural organizations in St. Louis to which the Rombauers belonged, including the elite Wednesday Club, of which she eventually became president. Using part of the \$6000.00 legacy she had received following her husband's death, Rombauer paid the Clayton Printing Company to publish her cookbook, which she marketed herself, selling copies for \$3.00 apiece, and managing to sell approximately 2000 copies in two years, no mean accomplishment in the early years of the Great Depression. The original edition enjoyed modest success, but it was not until Bobbs-Merrill took over the commercial publication of the book in 1936 that *The Joy of Cooking* began its rise to the position it holds today, that of the most popular and best-selling cookbook in American history, with nearly 18 million copies sold to date. *The Joy of Cooking* is the only cookbook to be included in the New York Public Library's list of 150 Influential Books of the Century. The first edition of *The Joy of Cooking* is rare, and very rare in the original dust jacket. The present copy, a miraculous survival, is virtually as new in the dust jacket. Enclosed in a cloth folding box. \$40,000.00
38. Wakefield, Ruth Graves. *Ruth Wakefield's Tried and True Recipes.* Brockton, Mass.: by the author / Printed by Nichols & Eldridge, 1931. Octavo, 207, [1] pages. First edition of this popular New England cookbook, published by the author five years prior to the trade issue which included the famous Toll House Cookie, which is credited by some with being the first chocolate chip cookie. The original recipe (not present here) was called a Toll House Chocolate Crunch Cookies, and appears in a later edition. Ruth and Kenneth Wakefield's Toll House Restaurant in Whitman, Massachusetts served hearty, home-cooked New England food. Handsomely printed on a laid paper. Some light soiling throughout, and a few pages show signs of dog-earing. In printed red cloth, with a bit of mottling to spine. Near very good. [OCLC locates just six copies of the first edition; not in Bitting; Cagle incorrectly cites the 1936 trade publication as the first]. \$300.00
39. McNeil, Blanche & Edna. *First Foods of America.* Los Angeles/San Francisco/New York: Suttonhouse Ltd., 1936. Octavo, 150 pages. First edition. This book draws recipes from both Mexico, especially Minititlan, on Tehuantepec in Oaxaca, and from early Texas history, based on oral and manuscript sources. Strehl, in *One Hundred Books on California Food and Wine* states, "based on family recipes brought from Mexico during the late nineteenth century, this book addresses the Indian origins of Mexican food. Probably the first and best work to present an accurate and non-romantic approach to this influential cuisine." An exceptional, truly fine copy, in publisher's decorated red cloth, in a fine unclipped dust jacket. [Bitting 303; Brown 186; Strehl 35]. \$750.00

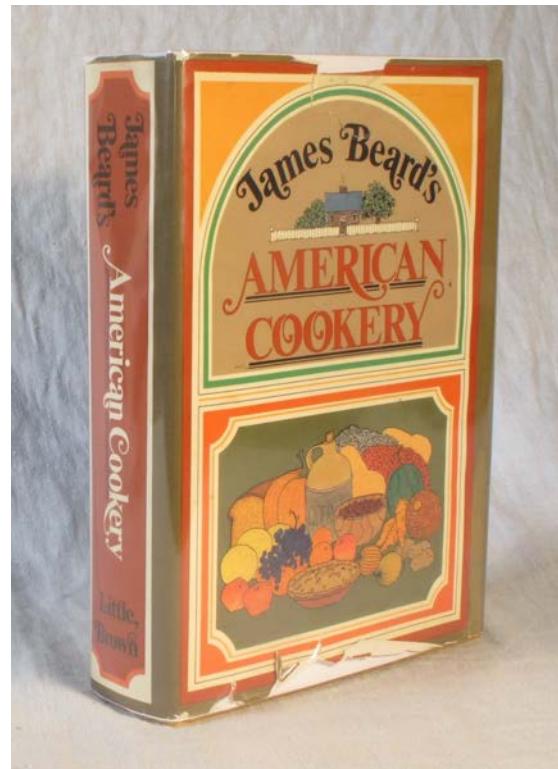
40. [Menu]; Le Pavillon. *Le Restaurant Français, Dinner Menu for October 1, 1939.* [Paris, France]: Le Restaurant Français, Exposition Internationale de New York, 1939. Folio, half-fold menu. Text in French. Dinner menu for the seminal restaurant run by Henri Soulé in the French pavilion of the 1939 New York World's Fair. The restaurant was presented by the French institutions Hotel Meurice, Drouant, French Line, Café, Fouquet's, Armenonville, Pavillon Royal, and Le Pré Catelan. After the fair, Soulé moved the restaurant into Manhattan, and continued to run Le Pavillon. The restaurant helped to define French cuisine in America, and was the progenitor of many of the great French restaurants of America of that era. A dramatic image of the French flag being raised above New York illustrates the cover. Creasing and foxing, otherwise very good. \$300.00
41. [Wine List]; Le Pavillon. *Carte Des Vins De France Présentée par Hotel Meurice, Drouant, French Line, Café, Fouquet's, Armenonville, Pavillon Royal, Pré Catelan.* [Paris, France]: Le Restaurant Français, Exposition Internationale de New York, 1939. Folio, unpaginated [16 pages]. Illustrated throughout. Text in French. Wine list for the seminal restaurant run by Henri Soulé in the French pavilion of the 1939 New York World's Fair. Features four hundred seven unique wines and spirits, including Champagne, Bordeaux, Burgundy, Cote du Rhone, Cognac, and more. In illustrated wrappers, with center crease and foxing to wrappers and initial pages, otherwise very good. \$300.00
42. Kriendler, John Carl & Charles A. Berns. *Jack and Charlie's Twenty-One Wine List.* New York: by the restaurant/B.R. Doerfler Company, 1954. Folio, 71 pages. Thumb indexed. First edition, number 544 of 1000 copies. The beautifully produced wine list for the legendary 21, at 21 West 52nd Street in New York City. The list is printed throughout in black and red on Brentwood Vellum paper. Typography and mise-en-page by the great book designer James Hendrickson. The wine list was produced by Maxwell Kriendler, with assistance by Alexis Lichine and Frank Schoonmaker. Various wine geographies are presented, each accompanied by an overview and map. Both a stunning modern book design and an expectedly impressive wine list. Fine, in gilt and blind-stamped red cloth, with original mylar wrapper, but slipcase faded and very worn. \$500.00



43. Paddleford, Clementine. *How America Eats.* New York: Charles Scribner & Sons, 1960. Quarto, 495 pages. Illustrated. First Edition. A great but underappreciated American cookbook, appearing on the cusp of America's newfound love affair with food, in the era that also introduced Julia Child's *Mastering the Art of French Cooking*, and Craig Claiborne's *New York Times Cookbook*. R.W. Apple described Paddleford as the "Nellie Bly of culinary journalism", and stated that she was "matched as a regional food pioneer only by James Beard". Near fine in publisher's orange-tan cloth. Dustjacket sunned a bit at the spine and with a pull to the head of the spine. Signed by the author on the free front end paper. \$300.00

44. Beard, James. *American Cookery. With Illustrations by Earl Thollander.* Boston/Toronto: Little Brown & Company, 1972. Thick quarto, 877 pages. First edition. The magnum opus of “America’s first foodie”, as James Beard is described by Mitchell Davis, Executive Vice President of the James Beard Foundation. Beard himself called it, “simply a record of good eating in this country with some of its lore.” The more than fifteen hundred recipes constitute a grand tour of American food. Fine, in publisher’s yellow cloth, in an unclipped but chipped and edgeworn dust jacket. Inscribed by the author, “For Mayor William Donald Schaefer, Good Luck and Good Eating! Best Wishes, James Beard.” Schaefer was the Mayor of Baltimore and later the Governor of Maryland. \$900.00

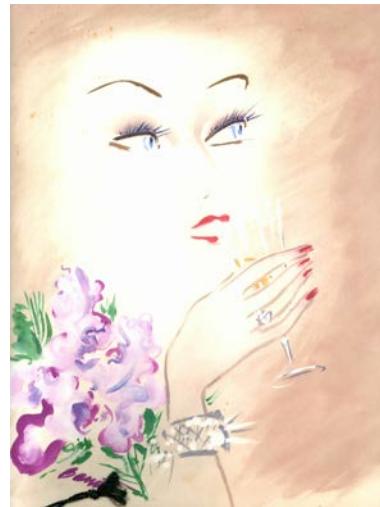
45. Child, Julia. *From Julia Child’s Kitchen.* London: Jonathan Cape Limited, 1978. Thick large octavo, 640 pages. First British Edition. A useful guide to a more precise approach to cooking, filled with recipes which are supplemented with advice on buying the ingredients, storing the foods, and making the most of your cooking. A very good or better, nice clean and tight copy of the unusual British first edition, in a price clipped dust jacket, with a neat closed tear to the front hinge, otherwise very good. Signed by Julia on the half-title. \$350.00
46. Child, Julia. *The Way to Cook.* New York: Alfred Knopf Inc., 1989. Thick quarto, 512 pages. First edition, first printing. More than 800 recipes in this magnificent cookbook, arguably second in importance only to Child’s *Mastering the Art of French Cooking*. The book is a well-illustrated guide to technique with recipes for delicious classics. Fine in a fine, unclipped dust jacket. Inscribed by the author on the title page, “Bon Appétit! Julia Child.” \$600.00



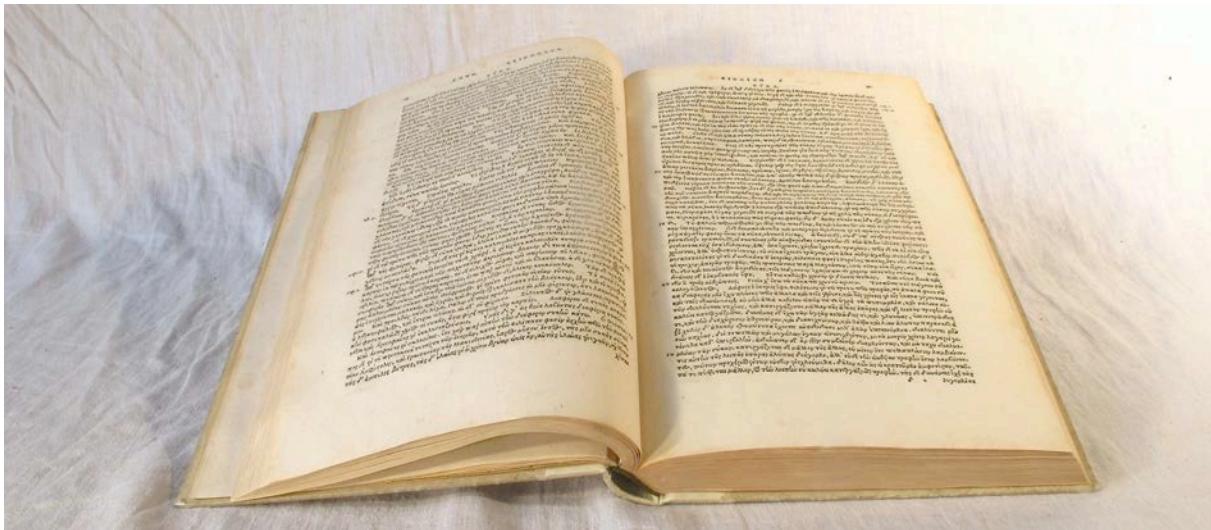
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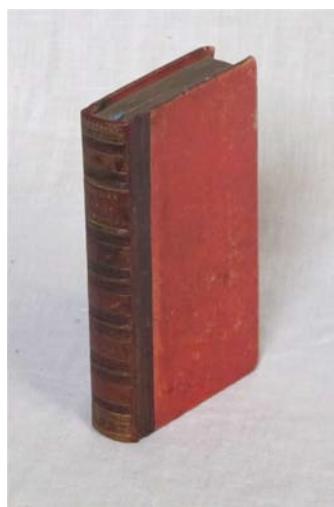
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CONTINENTAL

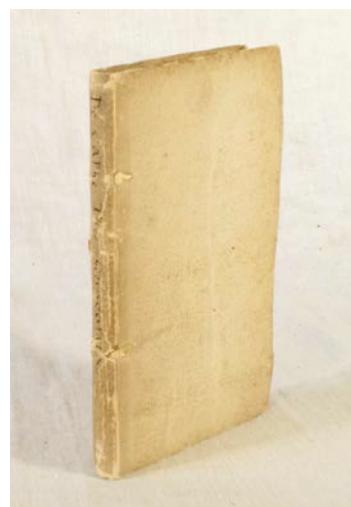
47. Athenaeus Naucratites; Bedrott, Jakob. *Athenaiu Deipnosophiston Biblia Pentekaideka. Athenaei Dipnosophistarvm, Hoc Est argute sciteque conuiuio disserentum. Lib. XV, quibus nunc quantum opera ac diligentiae adhibitum sit satis fiedei erit.* Basileae: Joannes Valderus, 1535. Quarto, [34], 333, [1]. Second edition. Text in Greek, editor's notes in Latin & Greek. One of the most important works of late classical antiquity dealing with food, wine, and table customs, dating from the third century A.D. The book is a fictionalized symposium of twenty one artists, writers, musicians and surgeons, discussing all things that, according to Greek custom, should adorn a banquet. The names of the most famous gastronomers and most celebrated cooks are recorded, and the text of a recipe from a lost cookbook by Mithaecus is quoted -- the earliest recipe by a named author in any language. The virtues and qualities of various wines are the subjects of lengthy discourses. Table ornament and decoration are also treated. Rebound in rather plain modern half-vellum, text-block trimmed. Generally very good internally, with a touch of foxing to some leaves, and pages supple. With the bookplate of Anne Willan, noted authority on French cookery, founder of the prestigious Ecole de Cuisine La Varenne and, with her husband Mark, truly great cookbook collectors. This edition very scarce in the trade. [OCLC locates eight copies, only one in the US, at the University of Kansas; this edition not listed in Bitting, Cagle, or Vicaire]. \$4500.00
48. Nonnius, Ludovicis. *Diaeteticon sive De re cibaria libri IV.* Antuerpiae: Ex Officina Petri Belleri, 1646. Quarto, [24], 526, [2] pages. Copper-engraved title page, depicting Diana, Ceres, Bacchus and Neptune offering gifts to Aesculapius on the throne. Dedicated to Thomas Lopes de Ulloa. The second printing of the second, much enlarged edition. The first edition of this work appeared in 1625, printed by the same printer. An important treatise on food and diet that contains a great deal on the nutrition of the Ancients. The first book is devoted to general considerations of meals, fruits and vegetables, and the second to meat, game and poultry, fish, and the third and last to drink, with numerous interesting digressions on iced drinks, hot mixtures, wine and water, Empedocles' opinions about wine, and a magnificent praise of wine by Asclepiades. Additional writings on drink include mead, the diseases of wine, beer, palm wine,

apple cider, and more. The author, whose real name was Nunez, was born in Antwerp in 1555, was a celebrated physician, traveled a great deal in Italy, and maintained relationships with many scholars of the time, including Justus Lipsius. Front edge of first forty leaves show insect damage, not affecting text. In full, limp vellum, with the front edges of both front and back boards restored. Good only. [B.I.N.G. 1366; Cagle 19; Crahan 181a; Oberlé 32; Bitting 344; Vicaire 626 (ed. 1645); Simon 1101 (ed. 1647); not in Notaker]. \$1500.00

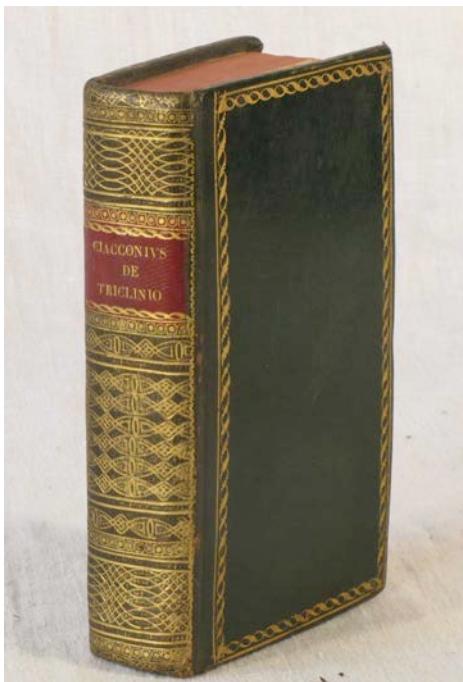
49. de Bonnefons, Nicolas. *Les Delices de la Campagne. Suite du Jardinier Francois, ou est enseigné preparer pour l'usage de la vie tout ce qui croist sur la terre, & dans les eaux.* Amsterdam: Chez Iean Blaev, 1661. Duodecimo, [14], 350 pages. Adorned with a frontispiece and title three engraved plates hors texte by F. Chauveau. Second edition, expanded by the author. Perhaps the earliest kitchen garden cookbook, and a major leap in the evolution of French cookbooks. Two books in one, “In the *Jardinier* Bonnefons emphasizes production and preservation; in the *Delices*, preparation and consumption.” (Wheaton, *Savoring the Past*, page 122). De Bonnefons emphasizes the tastes and pleasures of a wide variety of fruits and vegetables while de-emphasizing heavy use of spices such as cinnamon found in the earlier cookbooks. In quarter brown calf, with gilt and blind-decorated spine, over red paste-paper covered boards. Marbled endpapers, silk ribbon. Overall very good or better, and quite handsome. [OCLC locates twelve copies of this printing); this edition not in Cagle, Bitting, page 48 (1684 editions only); Vicaire 262; Eduoard Rahir, *Catalogue d'une collection de volumes imprimés par Elzevir et divers typographes Hollandais du XVII siecle 2171*]. \$1200.00
50. Dufour, Philippe Sylvestre, (pseud.) [Spon, Jacob; Colmonero de Ledesma, Antonio; Marradon, Bartolomeo]. *Tractatus Novi Potu Caphe, de Chinesium The, et de Chocolta.* Parisiis: Apud Petrum Muguet, 1685. Duodecimo, [vi] 202 [3] pages. Frontispiece engraving, three engraved plates. First edition in Latin. Translated from the French edition issued under the pseudonym P. Sylvestre Dufour, by J. Spon. First published in French under title, *De l'usage du caphé, du thé, et du chocolate*, Lyon, 1671, by Philippe Sylvestre Dufour. “Dufour upon coffee, tea and chocolate is a classic. It is the standard reference for the early history and methods of preparation.” (Bitting). A fresh, untrimmed copy of this rare work. As nice a copy as will ever likely be found. In a clamshell box, with chemise. [OCLC locates nineteen copies, only seven in the US; Bitting, pages 134-135; Vicaire 294-296; Mueller, W. *Bibliographie des Kaffee, des Kakao, der Schokolade, des Tee und deren Surrogate*, page 68] \$5000.00



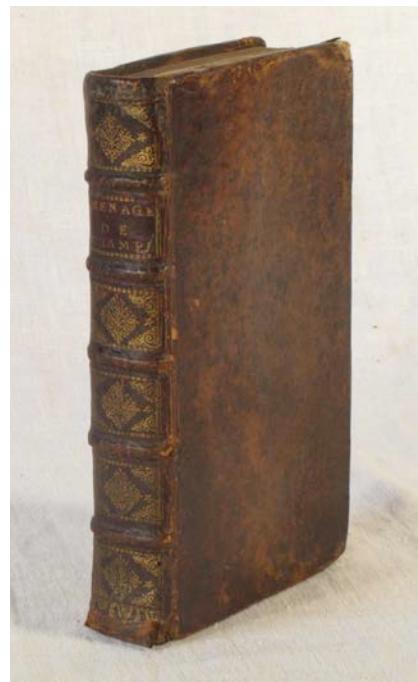
49.



50.



51.



52.

51. 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 (133 x 78 mm), [12, including additional engraved title], 445, [23] pages; 6 leaves of plates (5 folding), and numerous full-page engravings. 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]. \$1200.00
52. [Liger, Louis] [Nicolas de Bonnefons]. *Le Menage des Champs, et le Jardinier Francois accommodez au gout des temps: Dans lesquelles on peut apprendre facillement a apreter tout ce qui est necessaire pour l'usage de la vie a la Compagne, & memo de la Ville; & la maniere de cultiver parfaitement les Jardins fruitiers, potagers, & flueristes, avec un traite de la Chasse & de la Peche; Ouvrage utile a toutes sorte de personnes*. Paris: Michel David, 1711. Octavo, [6], 536, [8] pages. Frontispiece, five leaves of folding plates. Second printing of the first edition. Michel David issued the title originally in 1710. A compilation of two seventeenth century works by Nicolas de Bonnefons, here issued under a royal privilege granted to Louis Liger, sieur d’Auxerre (1658-1717). The work is divided into four books, the first three concerning cooking, the fourth dealing with gardening, and with an additional brief treatise on hunting and fishing. Liger’s compilation of de Bonnefons’ work continued to be revised and reissued after his death and well into the eighteenth century. And rightly so. De Bonnefons’ work recognizes the primacy of excellent ingredients. The final section is considered to be the first work on the kitchen garden.

John Evelyn, who translated the work in 1658, called it “the first and best work of that kind that introduced the use of the olitorie garden to any purpose.” Contemporary full-calf, compartmented spine with gilt-tooled ornaments and title. Some wear to foot of spine and corners, and one leather chip absent from the rear panel. Several contemporary ownership inscriptions to endpapers, some signed “Drouilly”. Inkblot to verso of frontispiece has penetrated, and is visible in the engraved image. Overall, near very good. [Bitting, pages 287-288; Cagle 285-85 (later editions); Oberlé refers to the earlier publication of de Bonnesons’ work, but not the Liger editions; Vicaire 522-523]. \$1500.00



53.

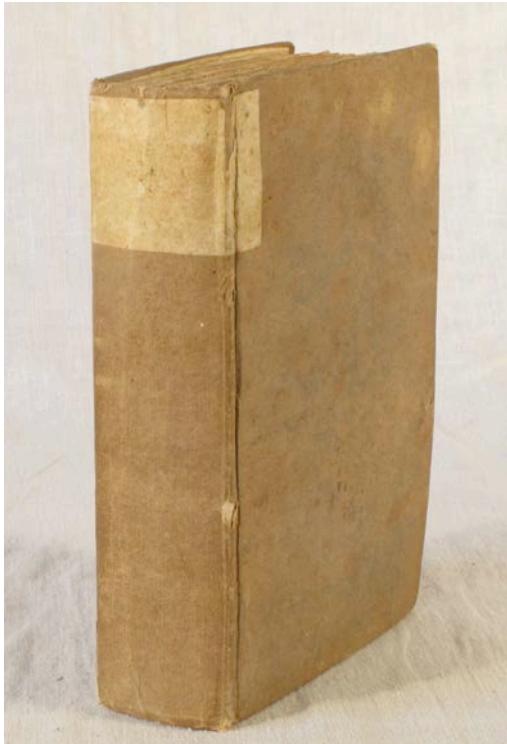
"the most important culinary work of the 18th century"

53. La Chapelle, (Vincent). *Le Cuisinier moderne, qui apprend à donner toutes sortes de repas, en gras et en maigre, d'une manière plus délicate que ce qui en a été écrit jusqu'à présent ; divisé en cinq volumes... Seconde édition revue, corrigée et augmentée.* La Haye: Aux dépens de l'auteur, 1742. Five volumes. [2], 261, [8] pages, plates; 258, [7] plates; [2], 288, [8] plates; [2], 313, [10] plates; [5], 346, [7] plates. The second French, and third overall edition. The most complete edition, containing significantly more recipes than the earlier editions, as well as sections in the introduction and in the fifth volume pertaining to the dispute between La Chapelle and Massialot, a dispute well documented by Philip and Mary Hyman in *Petits Propos Culinaires* 2. First published in English in 1733, and first in French in 1735. Includes the first recorded recipe for soufflé. La Chapelle was cook to Phillip Dormer Stanhope, fourth Earl of Chesterfield, to William IV, Prince of Orange, to John V of Portugal, then to Madame de Pompadour, the mistress of Louis XV of France. Gerard Oberlé calls this the “first of a new generation of cook books” and “the most important culinary work of the 18th century.” (Lacam sale). Complete, with all plates. A few leaves show some soiling, but otherwise internally bright, clean and supple. All edges red. In uniform, natural spotted calf, with gilt spine decoration and title labels. Some wear to edges, and light chipping to the heads and feet of the spine. Otherwise near very good. Rare. [In 2012, Pierre Lacam’s copy was sold at auction in Paris. An incomplete set was auctioned at Sotheby’s London in 2010; We find no records of other copies of this edition selling at auction]

since 1966; not in Oberlé, which we take as an indication of its great rarity; Vicaire 867; OCLC locates nine copies of this edition, and the LC copy is incomplete]. \$8500.00

in original boards, untrimmed

54.

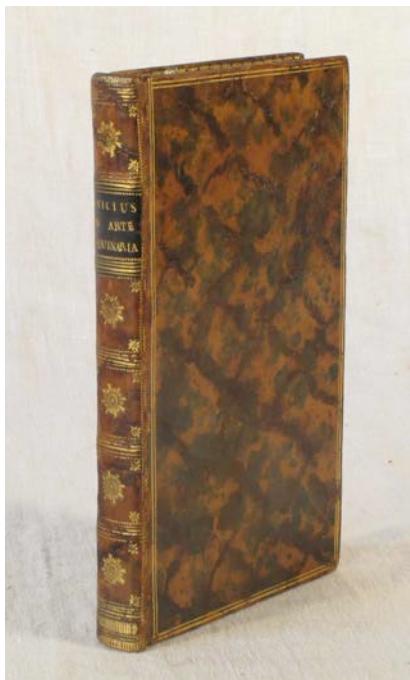


54. [Menon]. *La cuisinière bourgeoise : suivie de l'office, a l'usage de tous ceux qui se mêlent de dépenses de Maisons : contenant la maniere de disséquer, connoître & servir toutes sortes de Viandes ... Nouvelle édition, augmentée de plausieurs apprêts qui sont marqués par une Etoile*. Paris: Chez Guillyn, 1775. Duodecimo, xxiv, 528 pages. Seventh edition. The author of one of the most widely distributed and influential cookbooks of the 18th century remains a mystery. “The first book to appear in France directed specifically to female cooks was Menon’s *Cuisinière Bourgeoise*.” (Wheaton, *Savoring the Past*, page 98). Changes in techniques and also in the overall flavor profiles of the food were changing. “In the hundred years since La Varenne, the advances made in drafting recipes were considerable. Menon’s instructions are detailed and he has a wide variety of technical terms such as braiser and blanchir at his command. A recipe is no longer a sketchy expression of ideas but is well on its way to the precise blueprint we expect today” (Willan, *Great Cooks and their Recipes*, page 90). “Menon, in the generation before the French Revolution, was relatively sparing in his use of spices other than nutmeg, pepper and ginger,

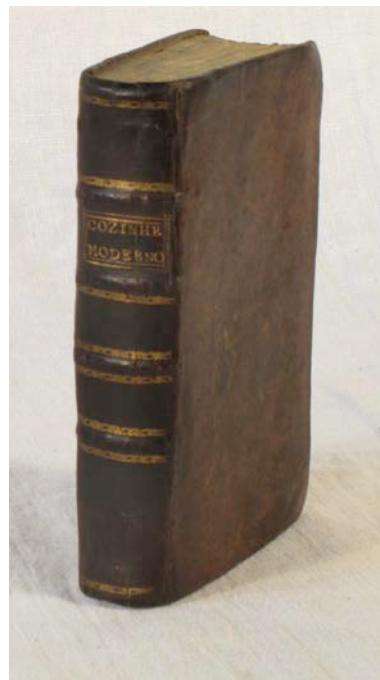
in line with the taste of the times, and he did give a minimum of indications, a feature which makes his book remarkably modern” (Toussaint-Samat, *History of Food*, page 535). Some light foxing throughout, otherwise very near fine, and untrimmed, in publisher’s original boards with paper spine label (now faded). Bit of abrasion to spine edges. Overall a remarkable copy, in original state. With the bookplate of the Sontheimer Foundation. Carl Sontheimer was a culinary book collector and the inventor of the Cuisinart. [Bitting, page 320; Cagle 336; Oberlé 119; Simon 1038-39; Vicaire 325-38]. \$750.00

55.

[18th Century Manuscript Liqueur Recipe Book]. *Art und Weise... [The Method of making Rosolio] [illegible]*. Circa 1780. 16.5 x 10 cm, unpaginated [14 leaves]. Text in German. A lovely small recipe manuscript for drinks mixed with Rosolio, the Italian liqueur. Rosolio is derived from rose petals and is often used as the basis for the preparation of other liqueurs of various flavors; its ingredients include alcohol, sugar, and water (in the same proportion) with rose essence. With a short narrative introduction, the text outlines thirteen varieties of liqueur using Rosolio as the base, including: Caffe Rosoglio (Coffee Rosolio); Pomeranzer Rosoly (Bitter Orange Rosolio); Annanas Rosoly (Pineapple Rosolio); and Vanili Rosoli (Vanilla Rosolio). Half-fold booklet with no wrappers, bound with yellow and black ribbon. In one hand throughout with elegant margin lines drawn in red. Some slight staining and edge wear, otherwise fine. \$1000.00

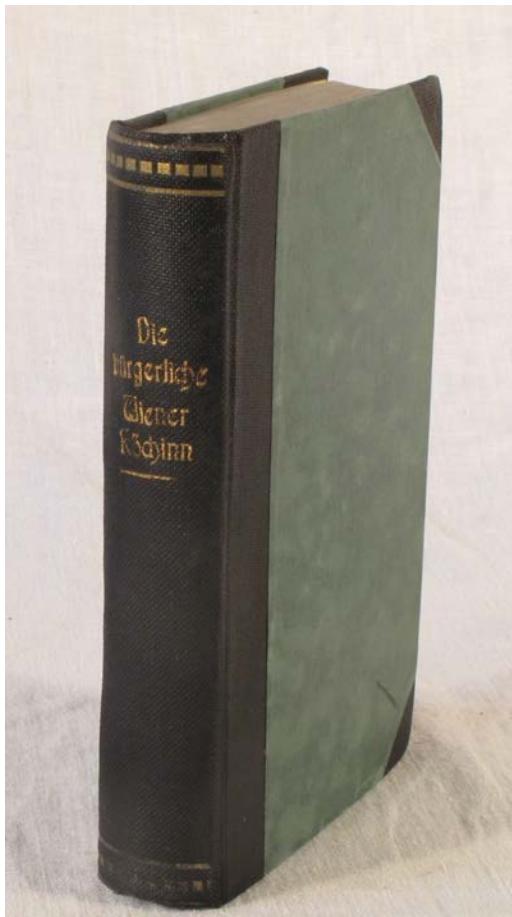


56.



57.

56. Apicius, Marcus Gavius. *De opsoniis et condimentis sive arte coquinaria libri X cum lectionibus variis atque indice edidit Joannes-Michael Bernhold. [De re coquinaria].* [Lubeck]: n.p., [1790]. Octavo, [14], 230 pages. Engraved title and dedication pages. All edges dappled red. The final edition of Apicius to reprint the 1542 Humelberg text, which therefore closes the Renaissance tradition for the author. In the preface to this edition of the Apicius collection of Roman cookbook recipes - the oldest collection of recipes to survive from antiquity - Joannes Michael Berhold refers to a Mediolani edition of Apicius (1490). Vicaire states that Brunet doubts its existence. The work is divided into ten books, each treating a category of cooking, much like in a modern cookbook. With the bookplate of Thomas Cranegy Esq. of Craigo. In patterned calf, gilt bordered. Gilt decorated spine compartments. Silk ribbon. Very near fine. [OCLC locates twenty-seven copies; Vicaire 33 (citing this as 1787 or 1791)]. \$1500.00
57. Rigaud, Lucas. *Cozinheiro moderno, ou nova arte de cozinha, onde se ensina pelo metodo mais fácil, e mais breve o modo de se prepararem varios manjares, tanto de carne, como de peixe: Mariscos, legumes, ovos, lacticinios: Terceira edição correcta, e emendada.* Lisboa: na Offic. de Simão Thaddeo Ferreira, 1798. Duodecimo, [8], 461, [1] pages. Third edition, corrected and augmented. Originally published in 1780 by Francisco Luiz Ameno. Only the second true cookbook to be published in Portugal, following Rodrigues' *Arte de cozinha*, which first appeared in 1680. Rigaud himself states in the preface that one of his purposes in publishing this work was to update Rodrigues. A small bit of staining to a few pages; early inscription of presentation by a "Maria d. Carmo" to preliminary blank. In early full brown calf, with some restoration to head of spine. Gilt spine decoration and title. Overall very good. Scarce. [OCLC records just one copy of this edition, and five copies of all prior printings; Cagle 1205 (1780 ed.); Vicaire 744 (1785 ed.); *Livros Portugueses de Cozinha* 277]. \$500.00



58.

a rare Viennese cookbook for the middle class

58. Stocklinn, Franziska. *Die Bürgerliche Wiener Kuchinn, oder die Neue Wiener Kochschule, für Bergerfamilien aus der gebildeten Mittelklasse*. Wien [Vienna]: Zu haben in R. Sammer's Buchhandlung, circa 1798. Small octavo, 300, [20] pages. The work was also issued with an alternate title, *Neue Wiener Koch-Schule für Frauenzimmer*, by Binz in 1798, and exists in one recorded copy at Gottingen. Perhaps the intention was to place the book within another market, as this issue is targeted to "Berger families from the educated Middle Class." Stocklin was a cooking instructor, which is alluded to in the title here and explicit on the title page of the other volume, where the book is described as, "after the private lessons of the famous Mrs. Franziska Stocklin." Bound in black cloth over three-quarter decorated paper, with gilt-decorated spine, with some wear to foot of spine. Original wrappers bound-in. Some light soiling to wrappers and throughout, otherwise near very good. With the bookplate and ink signature of the hotelier Ferdinand Peter Sperl, who was born in The Hotel Bristol, Bern, Switzerland. Rare. [OCLC locates no copies under this title, and only one of *Neue Wiener...*; neither title appears in Cagle, Bitting, Vicaire, or Horn-Arndt]. \$1200.00

Chamberlain's Grimod : what would they make of Yelp?

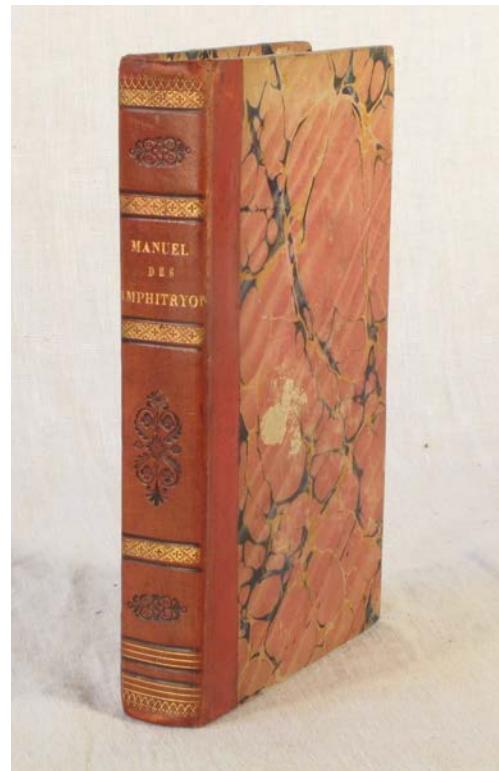
59. [Grimod de la Reynière, Alexandre Balthazar Laurent]. Un Vieil Amateur. *Almanach des gourmands, servant de guide dans les moyens de faire excellente chère; par un vieil amateur. Première année / &c.*] Paris: Chez Maradan, 1804. Five volumes (of eight). Duodecimos, xxij, 318; xvij, 282 (lacking frontispiece); xiv, 342; xx, 11-336 (two leaves excised, lacking frontispiece); xiv, 362 (lacking frontispiece). First editions of the first five years of this groundbreaking gastronomic almanac, which ran to eight volumes (1804-1810), and later was revived by Perigord [Horace Raisson] for three *Nouvel Almanachs*, (1825-1827). These volumes constitute the first restaurant reviews, from one of the greatest of French gastronomes. Some wear to some pages, and a bit of neat, older underlining to parts of one volume. Sadly lacking three of five frontispieces, and with two leaves excised from volume four. Bindings sound, bound in later plain brown buckram, with spine numbers indicating volume. Good only. With the bookplates of Samuel Chamberlain, the artist, author, Francophile and gastronome. [Vicaire 424-427; Oberle 133]. \$1000.00
60. Grimod de la Reynière, Alexandre Balthazar Laurent. *Manuel des Amphitryons ; contenant un Traité de la Dissection des viandes à table, la Nomenclature des Menus les plus nouveaux pour chaque saison, et des Eléments de Politesse gourmande [...] Par l'auteur de l'Almanach des Gourmands*. Paris: Chez Capelle et Renand, 1808. Octavo, [1-5] 6-384 pages. First edition. A treatise on the carving of meats, proper creation of menus, and manners at table, with much of

the contents drawn from the author's famous *Almanach des Gourmands*. In quarter red calf, with marbled boards, and black and gilt-decorated spine. Dark stain to front edge of several leaves, including six plates. Otherwise generally very good. [Bitting, 203; Vicaire 427-428; Simon, 805; Oberlé, 135]. \$3500.00

61. Brillat-Savarin, [Jean-Anthelme]. *One-page autographed letter, signed.* [n.p.], 1818. One-page ALS, eighteen lines in the hand of and signed by the great epicure 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. \$1500.00

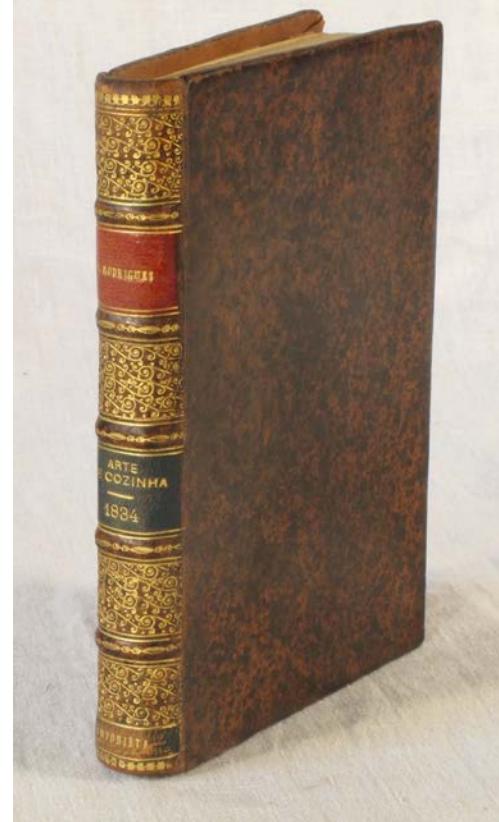
62. Beauvilliers, A. B. [Antoine]. *The Art of French Cookery*. London: Longman, Hurst, Rees, Orme, Brown and Green, 1824. Octavo, xv, 380 pages. First English edition of this important cookbook by "one of the most famous early nineteenth century Paris restaurateurs. ...Beauvilliers stands as the first and most easily recognized example of a restaurateur as a democratization of what had once been an aristocratic privilege." (Spang, *The Invention of the Restaurant*). André Simon called this book, "at the time of its publication easily the best and most reliable both in French and in English" (*Bibliotheca Gastronomica*). The author's famous restaurant, originally eponymous, and later the Grandes Taverne des Londres, closed the year after this English edition was published. Internally with a bit of light foxing and a few light pencil checkmarks. Three quarters of an inch of corner of free front endpaper torn away. Publisher's advertisement glued to front pastedown, and with the bookseller's ticket of Merridew in Warwick. In original blue paper-covered boards over brown paper spine with printed label. Much of the spine paper is perished, and the hinges are cracked, but the text block is solid and the paper remains supple. Scarce in this edition. Only one copy has appeared at auction in the past several decades. [OCLC locates twelve copies of this edition; Bitting, page 31; Cagle 559; Oxford, page 155; Simon BG 184; Vicaire cites the French editions only]. \$1000.00

63. [Sporlein, Margareta]. *Oberrheinisches Kochbuch, oder Anweisung für junge Hausmütter und Töchter, die in der Kunst zu kochen und einzumachen einige Geschicklichkeit erlangen wollen. Nebst einem Anhang von Speisen für Kranke*. Mühlhausen (Alsace): Joh. Rißler, 1825. Octavo, viii, 400, [24 index]. Fourth, revised and improved edition. An early and important Alsatian household cookbook of the Upper Rhine. One of the few German cookbooks which was to be translated into French. Some internal soiling and a few early paper repairs. Adhesion marks from the bookplate. Rebound in full black morocco with gilt spine titling. Some shallow chips to the head of spine, otherwise very good. From the library of the hotelier Ferdinand Peter Sperl. Scarce. [OCLC locates four copies of this printing; Horn-Arndt 599 (other edition); Vicaire 478; not in Bitting or Cagle]. \$250.00



60.

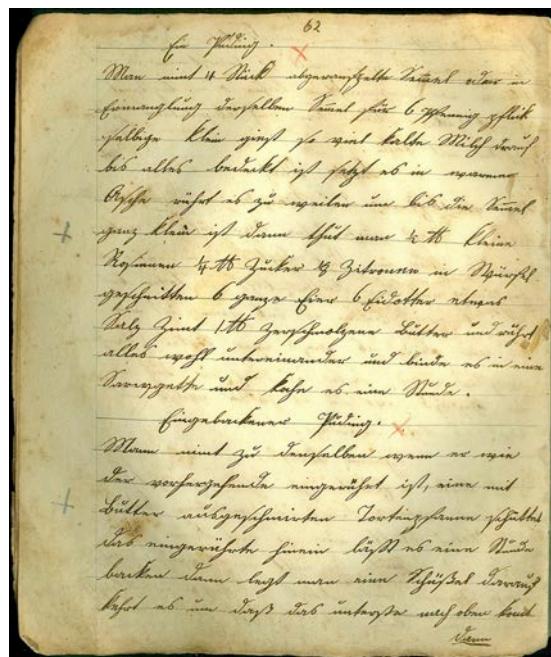
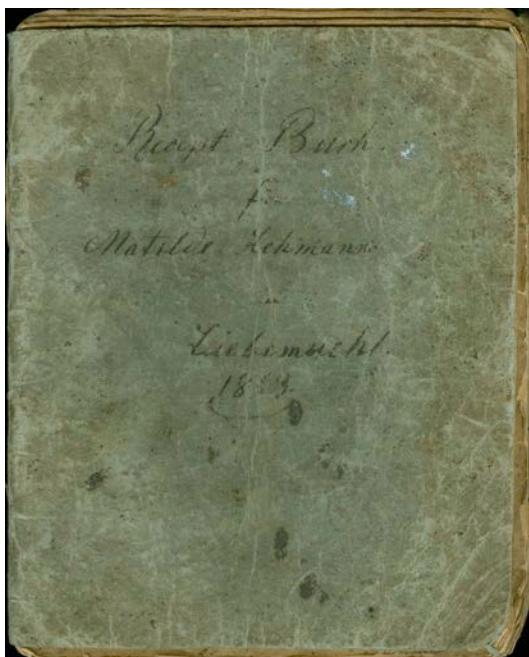
64. Brillat-Savarin, Jean Anthelme. *Physiologie du gout, ou méditation de gastronomie transcendante; ouvrage théorique, historique et à l'ordre du jour, dédié aux gastronomes parisiens*. Paris: Sautelet et Cie., 1826. Two volumes, octavos, xiv, 390 & 449 pages. First edition of the most famous treatise on gastronomy. *The Physiology of Taste* was published in an edition of 500 copies, appearing only two months after the author's death. The book is a comprehensive philosophy of the palate and of the table, and far beyond, presented in a series of thirty meditations on subjects such as the senses, taste, appetite, gastronomy, restaurateurs, cooking, fasting, obesity, death, sleep, rest and dreams. Brillat-Savarin was an attorney and magistrate who fled France during the Terror, living in Switzerland and New York until his return after the fall of Robespierre in 1796. The present work secured his eternal fame among gastronomes. The charming American writer and translator of Brillat-Savarin, M.F.K. Fisher commends the work for its straightforward and unornamented prose in an era of florid writing, but the intellectual range and invention of the work is anything but simple. At the very outset: "1. The Universe is nothing without the things that live in it, and everything that lives eats. 2. Animals feed themselves; men eat; but only wise men know the art of eating. 3. The destiny of nations depends on how they nourish themselves." It may be noted that Brillat-Savarin regularly refers to his gastronomic experience in America. Contemporary quarter calf and marbled boards. Light wear at extremities, otherwise very good. [Cagle 98; Crahan 491; Oberlé 144; Vicaire 116]. \$11,000.00 (see rear cover illustration).
65. Rodrigues, Domingos. *Arte de cozinha, dividida em quatro partes . . . correcta, e emendada nesta ultima edição*. Lisbon: Na Impr. de J.N. Esteves, e Filho, 1834. Duodecimo, 272 pages. Later edition, revised and corrected. When originally issued in 1680, Rodrigues' *Arte de Cozinha* was the first Portuguese book dedicated to cookery, and remained the only cookbook for one hundred years, until the publication of Rigaud's *Cozinheiro Moderno* in 1780. A touch of foxing, otherwise clean and supple internally. In full calf, with gilt decorated spine and red and green morocco spine labels. Very good. With the bookplate of John Fuller, Director of the Scottish Hotel School, and a great collector of books on cookery, gastronomy, and hospitality. [OCLC locates three copies of this edition; *Livros Portugueses de cozinha* 282; Cagle 1206 (1758 ed.); Simon BG 1300]. \$500.00
66. Briffault, Eugène (illustrated by Bertall). *Paris à Table*. Paris: Publié par J. Hetzel, 1846. Octavo, 184, iv pages. Illustrated by Bertall. First edition. A significant work of early nineteenth-century gastronomy, which, though small by comparison, stands alongside Brillat-Savarin and Dumas. The illustrator Bertall was one of the most prolific French illustrators of the nineteenth century, and a pioneering photographer as well. Small open tear to corner of page 37, with no loss to text, otherwise very good in dark brown half-morocco, with marbled boards. [Cagle 97; Vicaire 115; not in Oberlé]. \$450.00



65.

Frederick Wildman's copy - the pre-Repeal research of a great wine importer

67. Franck, William. *Traité sur les Vins du Médoc et les autres Vins Rouge et Blancs du Département de la Gironde. 3rd Edition.* Bordeaux: P. Chaumas, Libraire-Editeur, 1853. Octavo, 326 pages, 5 folding tables, 24 plates. Lacking the folding map. One of a number of books that were published on the heels of the Restoration (the first edition of this work was 1824). Clive Coates puts it among “the first comprehensive accounts of the wines of Bordeaux” (*Grand Vins*, 1995). Some light soiling internally, pulled at the title page/frontispiece, otherwise very good. In publisher’s half green calf, over marbled boards. With the ownership signature, “Property of Frederick Wildman, NY City, Sept. 1933”. Dated three months before repeal, and prior to the founding of the firm that was to become Frederick Wildman & Sons Ltd., the oldest, still-operating wine importer in the United States. [Simon BV, page 95; Simon BG, page 69]. \$1500.00



68.

68. [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 a single neat hand. Contains two hundred eighty-six food recipes scaled for household use and partially indexed at the front. A cookery book created for Matilde Lehmann of Milomlyn, Poland, formally Liebemuehl in the Province of Prussia. 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 the edge of one page is written "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 about 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 detached from the 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. \$750.00

69. [Extra-Illustrated]. Delvau, Alfred. *Histoire Anecdotique des Cafés et Cabarets de Paris, Avec Dessins et Eaux-fortes de Gustave Corbet, Leopold Flamend et Félicien Rops*. Paris: E. Dentu, Librairie de la Société des Gens des Lettres, 1862. Octavo, xvii, 298 pages. First edition. Frontispiece and six etchings in the text. Extra-illustrated with an autograph letter and thirty-one additional illustrations, mostly portraits of notable French men of letters mentioned in the text, bound-in. The letter is from actor Augustin Dogemonot and bears the embossed seal of the Théâtre du Palais-Royal. Bound in three-quarter brown morocco, spine with five raised bands, tooled gilt design, black spine label. Leather rubbed at extremities, but binding tight and hinges secure. Overall, near very good. With the bookplate of Edward Joseph Dent. \$750.00
70. Vicaire, Georges. *Bibliographie Gastronomique*. Paris: Chez P. Rouquette et Fils, Editeurs, 1890. Large octavo, 971 columns / 485 pages, plus errata. Text in French. First edition. One of 450 copies on *beau papier velin*, from a total of 500. Illustrated throughout with images from cookery books and engraved elements for each chapter. The seminal gastronomy bibliography, covering cookery books from the beginning of printing to 1890. According to Bitting, “the work is considered the most erudite and valuable bibliography extant on gastronomic subjects”. In original printed brown wrappers with glassine dust jacket. Deckled edge with some pages uncut. Foxing to endpapers and to edges throughout text, otherwise very good. [Bitting, page 478]. \$500.00



71.

71. [Menu]. *Late 19th Century French Menu Template*.

France: circa 1890. Colorful lithograph (14.5 x 14 cm) die-cut in the shape of an artist's palette for use as a menu. The playful scene depicts two children and a young woman with a parasol “en plain air” delicately surrounding the blank menu area. Fine. \$250.00

72. [Menu]. *Late 19th Century French Menu Template*.

France: circa 1890. Colorful lithograph (14.5 x 14 cm) die-cut in the shape of an artist's palette for use as a menu. A playful “à la table” scene depicts a gentleman at one end of the table and two ladies at the other, both parties drinking wine. Cleverly, the white tablecloth serves as the area to write-in the menu. Fine. \$250.00

73. [Menu]. Mucha, Alphonse. *Menu: Champagne Moët and Chandon*. Paris: circa 1890. 14 x 9 cm. Color lithograph. Blank menu template with iconic imagery by Czech Art Nouveau painter and designer Alphonse Mucha. Originally issued as one of a set of ten promotional menu blanks for Champagne Moët and Chandon. Fine. \$650.00



72.



73.



79.



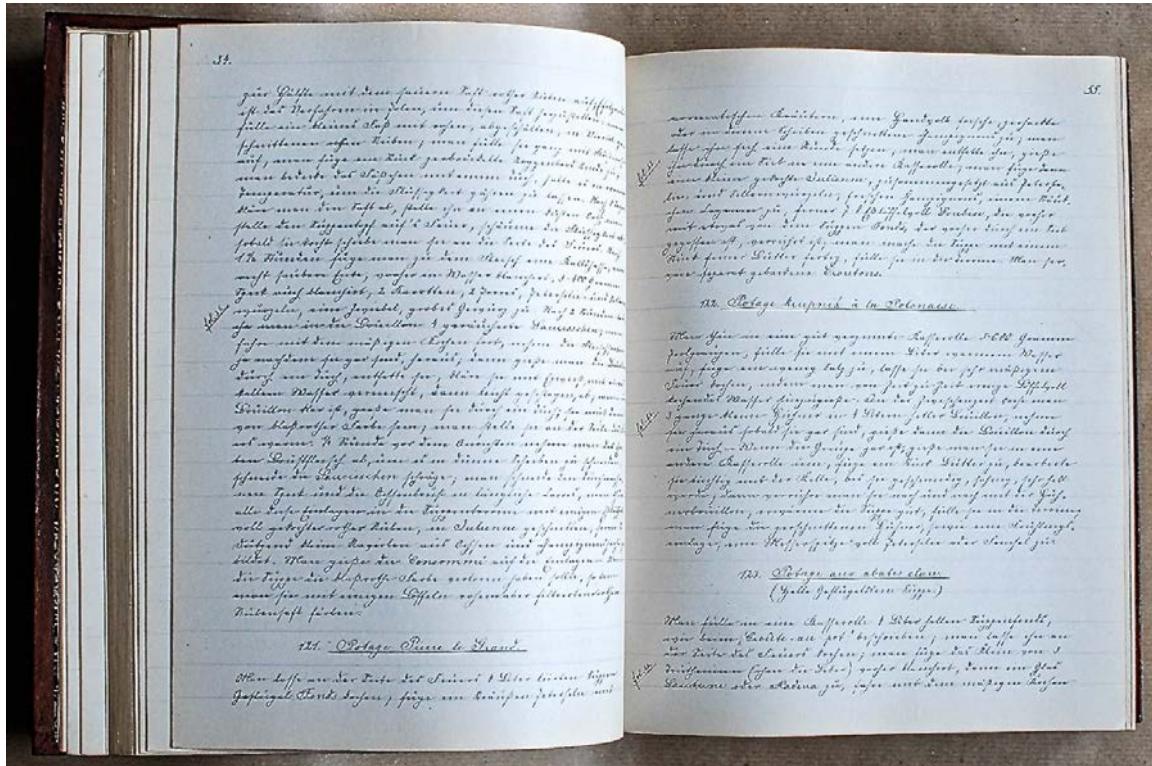
74.

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

74. Huster, Adolf. *The Manuscript Recipes of a Cook to the King and Kaiser of Germany*. Berlin: 1892. Bound manuscript. (29.5 x 24.5 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 in German. Decorative endpapers; all edges gilt. Gilt-decorated spine with five raised bands. Blind decorated covers in full brown morocco. Some scratches on covers. Bit of sunning to front cover. Front joint starting. 3 mm x 5 mm of board showing on top edge of rear panel. Text block in fine condition, and overall very good. A presentation manuscript.

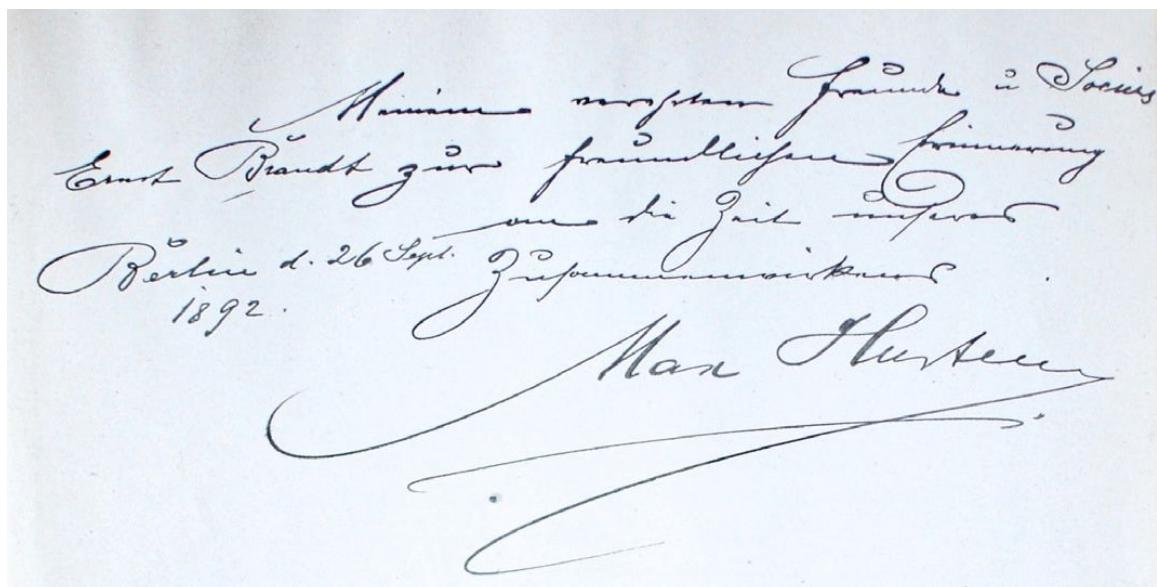
These are the recipes of A. Huster, *Hof-Traiteur Seiner Majestät des Kaisers und Königs* [Cook to his Majesty the Kaiser and King] an official title granted by the Kaiser and abbreviated to *Hof-Traiteur*. Chef Adolf Huster was elevated to the position of *Hof-Traiteur* in 1868. In 1873 he purchased 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 Bebels und Bismarcks* (Dietz Verlag, Berlin 1976, pages 507-508)..



74.

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

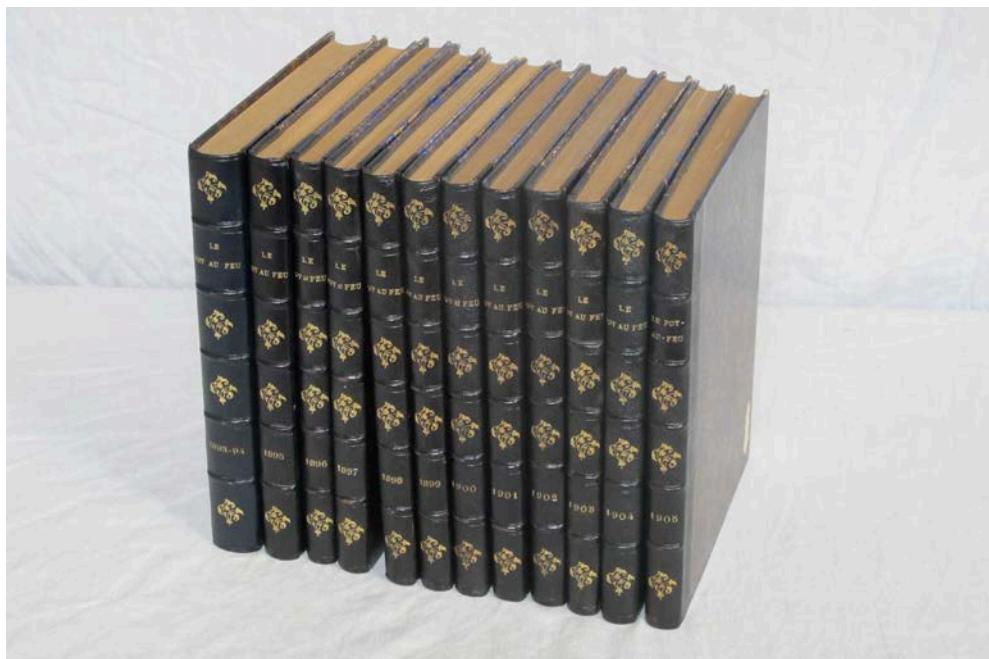


74.

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*. 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. An exquisite manuscript of significant importance.
\$18,000.00

"Est le seul Journal de Cuisine Pratique s'adressant a toutes les maitresses de maison"

75. [Culinary Periodical]. *Le Pot Au Feu : Journal de cuisine pratique et d'économie domestique*. Paris: Saint-Ange Ébrard, 1893-1905. Twelve quarto volumes, 25.5 x 20 cm, page counts vary. Illustrated throughout. Text in French. The first thirteen years of the cooking magazine *Le Pot-Au-Feu* bound in twelve volumes (1893 and 1894 bound together). The fortnightly periodical was published from 1893-1940; a successor adopted the name for a shorter-lived run from 1949 to 1956. The magazine grew out of a series of lectures on domestic cookery given by the famed chef Charles Driessen, a prominent member of the Escoffier circle and chef to the King of Italy. Concerned with "practical" cookery and geared towards housewives of all social standings, the recipes and menus clearly reflect a cuisine bourgeoise. The publisher's wife contributed under the pseudonym "La Vieille Catherine" and in 1927 many recipes featured in the magazine were collected into *La Bonne Cuisine de Madame E. Saint-Ange*, a cookbook later revered by Julia Child, Anne Willan, and others. An atypical woman's magazine in that it focuses solely on cookery and its contributors are primarily professional male chefs. Other contributors include Nobel Prize



winning chemist Henri Moissan, journalist Emile Gautier, agronomist and naturalist Jean Dybowski, and statesman and philosopher Jules Simon. Table of contents featured at the end of each year, but lacking for 1896. Each magazine is bound without wrappers, except for the initial issue of each volume (January 1); 1893-1894 volume begins with the cover for September 15, 1893, though the first issue is April 15, 1893. In handsome dark blue quarter morocco with marbled boards and endpapers. All volumes with original silk ribbons. Some rubbing and edgewear with slight foxing throughout, otherwise fine. \$3500.00

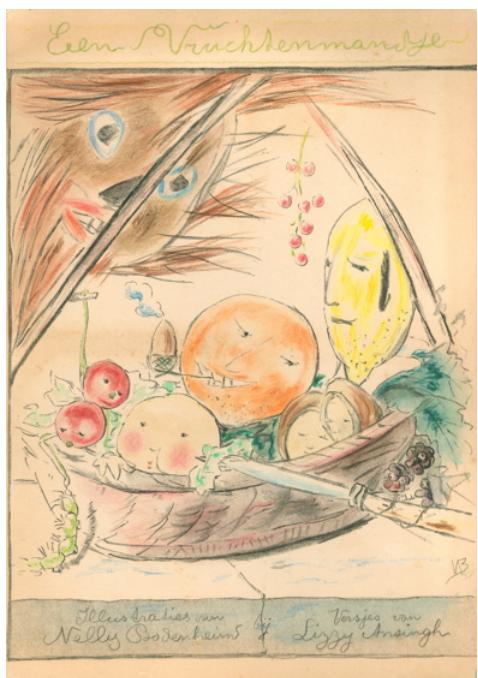
Prime Minister Gladstone's copy

76. Meyer, Ernest, editor. *Meyrina Revue Economique Universelle Annuelle. Guide, Catalogue et Repertoire General des Denrees Coloniales, Epicure Fine, Conserves Alimentaires, Vins Fins, Liqueurs, Droguerie, Produits Chimiques et Techniques, Coleurs et Vernis, Parfumerie, Specialites Pharmaceutiques, Eaux Minerales, etc.* Geneva: Administrations et Redaction, [1893]. Quarto, 207 pages plus index and errata. Illustrated advertisements throughout. Numbered "17" on front pastedown, and presumably one of a number of presentations copies. A scarce Swiss economic review of food, wine, liquor, medicinal products, and fragrances world-wide. Original gilt- and black-stamped blue cloth has some bumping, endpapers include some marks from prior booksellers, but otherwise in very good condition. Inscribed at length by Meyer to the British Prime Minister and bibliophile, William Ewart Gladstone, on the half-title. [OCLC locates one copy only, at the Bibliotheque Geneve]. \$500.00
77. [Menu]. Laboureur, Jean Émile. *[Menu au Paysan]*. France: 1899. Lithograph (13.5 x 9 cm). French menu featuring early lithography by artist Jean Émile Laboureur (1877-1943). Auguste-Louis Lepère introduced Laboureur to lithography in 1896 and his early work in the medium was done under the supervision of Henri de Toulouse-Lautrec. The image depicts a peasant, dining in a field, taking a long draft of presumably wine from a jug. Menu text in the lithograph features nine dishes, including Homard à l'Americaine, and three wines: Corton, Pommard, and Champagne. Fine. \$350.00



82.

in Portugal. But Sellers' work edges out the other classic study, Vizetelly's Facts About Port and Madeira, by virtue of his intimate knowledge as a "member of the 'portocracy'", and by a clearly apparent spiritual connection to his subject. "He wrote his book as a book on port should be written, retiring into the back office after lunch with a bottle of tawny". (Bradford). A truly fine copy, with only the tiniest bit of rubbing to the burgundy, cloth-covered, beveled boards. The front board bears the gilt-stamped city arms of Oporto. Rare in such fine condition. Interestingly, this book does not appear in the catalogue of the Instituto do Vindo do Porto, or in either of the two supplements to the catalogue, although a collector has informed us that it is indeed in the collection. [OCLC locates seventeen copies; Gabler 2nd ed., G380101; VP 2769: indicated as not included in the IVP library]. \$2250.00



82.

78. Sellers, Charles. *Oporto, Old and New. Being a historical record of the Port wine trade, and a tribute to British commercial enterprise in the north of Portugal.* London: Herbert E. Harper, 1899. Quarto, [8], 314 + x pages. Illustrated throughout. First edition. One of the best and most useful books about the history of port wines and their trade, by an insider, an Englishman who lived much of his life in Oporto. The author seeks to "present to the public a historical record of the British families more especially connected with the shipping of Wine from the North of Portugal, embracing a period of nearly three hundred years..." (from the Preface). The names of most of the great Port wine shipping firms remain familiar to us today: Dow, Offley, Sandeman, Warre, Cockburn, Forrester and others, and the extensive genealogy of each is laid out in detail. Sellers contends that while the Portuguese deserved credit for the viticulture of the north of their own country, the English were responsible for the viniculture, and therefore were the "originators and disseminators" of Oporto's excellent wines. *Oporto, Old and New* remains one of a very short list of truly great books about wine and the wine trade

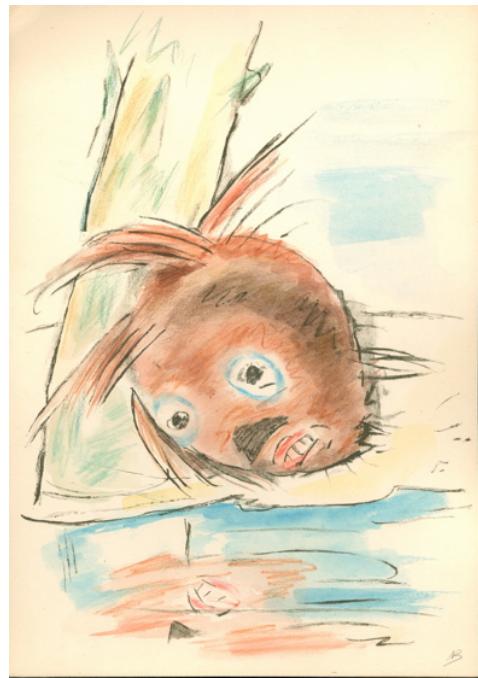
in Portugal. But Sellers' work edges out the other classic study, Vizetelly's Facts About Port and Madeira, by virtue of his intimate knowledge as a "member of the 'portocracy'", and by a clearly apparent spiritual connection to his subject. "He wrote his book as a book on port should be written, retiring into the back office after lunch with a bottle of tawny". (Bradford). A truly fine copy, with only the tiniest bit of rubbing to the burgundy, cloth-covered, beveled boards. The front board bears the gilt-stamped city arms of Oporto. Rare in such fine condition. Interestingly, this book does not appear in the catalogue of the Instituto do Vindo do Porto, or in either of the two supplements to the catalogue, although a collector has informed us that it is indeed in the collection. [OCLC locates seventeen copies; Gabler 2nd ed., G380101; VP 2769: indicated as not included in the IVP library]. \$2250.00

79. [Menu]. *Early 20th Century Lithograph Menu Template.* France: circa 1900. Two-tone lithographed menu template (16 x 11.7 cm). Initialed by the artist in the lithograph, but artist unidentified. Surrounding the blank menu area is an illustration of an urban setting with the silhouette of several figures including a young woman with a market basket, a lamplighter, and a figure pulling a cart. Fine. \$90.00

80. [Menu]. Carlège, Charles-Emile. *French Menu Template with Anthropomorphized Table Settings.* France: circa 1900. A lithographed menu template (20 x 10.5 cm) partially hand colored, designed by noted French engraver Charles-Emile Carlège. The unused menu template depicts a simple table setting with all the accessories -candlesticks, oil and vinegar, saltcellar, coffee grinder, and more - anthropomorphized. Signed in the lithograph by the artist at

the hem of the tablecloth. Very slight bumping to corners, otherwise fine. \$120.00

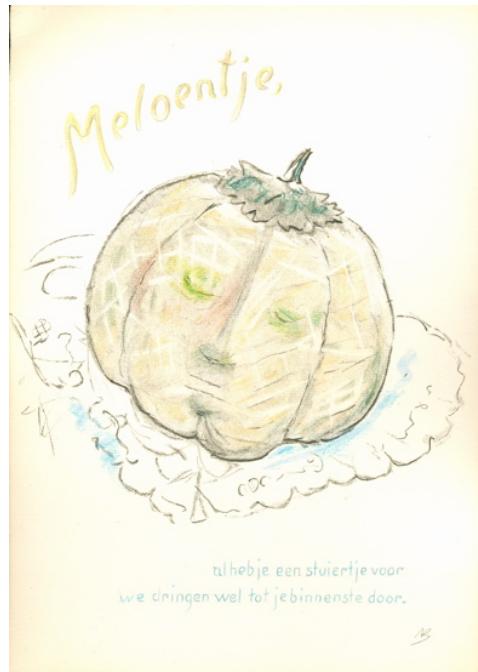
81. Morin, Victor. *La Cuisine Decorative Moderne: Dressage Formules pour l'Execution; Cent Pieces Illustrées et Anotées avec preface par Chatillon-Plessis et Introduction Historique*. Paris: Bibliothèque de l'Art Culinaire, 1913. Quarto, xxix, [3], 48 pages. Text illustrations. Index. First edition. A paean to French culinary excess, with illustrations of elaborate sculptural presentations suitable for royal banquets and other formal occasions. Includes instructions for dishes such as Tonneau Abondance and Volcan Norwegien. Original pictorial wrappers bound into contemporary half leather and marbled paper-covered boards, with raised band and gilt-lettered spine. Some wear to edges and corners. A bit of discoloration to the bottoms of a few pages, otherwise near fine. Rare. [No institutional copies found (OCLC or BN); not in Bitting, Cagle, Vicaire, Oberlé, etc.]. \$1500.00



82.

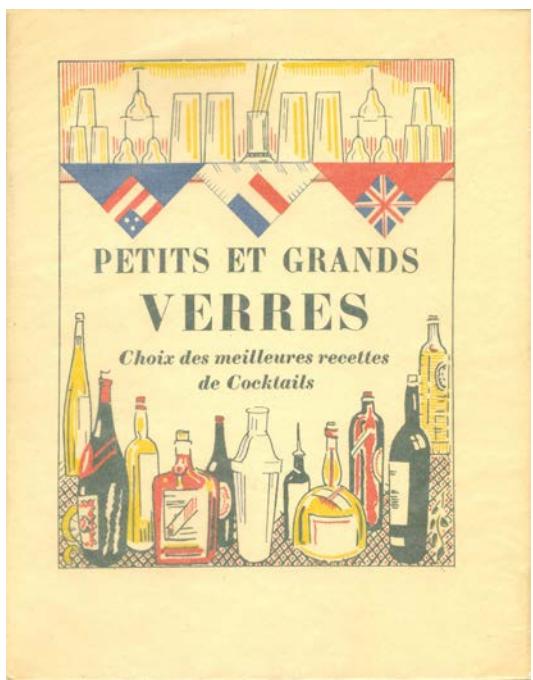
one of seven copies only

82. Bodenheim, Nelly (illustrator). Verses by Lizzy Ansingh. *Een Vruchtenmandje. [A Fruit Basket]*. Amsterdam: De Spieghel, 1927. Folio, [48] pages, twenty-one hand-colored plates, All the plates are on sturdy, thick cardstock (29 x 21 cm). First edition, signed and limited. Roman numeral III of VII copies in portfolio form, signed by Bodenheim. With an additional inscription dated 1941, signed by both Bodenheim and Ansingh. There was also an edition of one hundred copies in book form, bound in a Japanese style and printed on Japon Van Gelder. Rhymes by Lizzy Ansingh, with drawings by Nelly Bodenheim of anthropomorphic fruits, nuts and vegetables, including lemons, grapes, pears, radishes, red pepper, almonds, blackberries, apricots, cherries and leeks. The vignette on the folio and many of the plates appear not printed at all but rather were mostly done by hand. The illustrations are rich in color and originality, with a naive style and an accessible, wry humor. Bodenheim was a popular book illustrator in the Netherlands in the early twentieth century and she and Ansingh teamed up on numerous projects. Plates well preserved and clean. The folio ledger has light soiling on its boards and wear along its joints and flaps' cloth edges. Very good. Rare. [OCLC locates four copies of the work in book form, none of this more limited issue; Cotsen 488 (of the issue in book form)]. \$5000.00



tu heb je een stuurtje voor
we dringen wel tot je binnenste door.

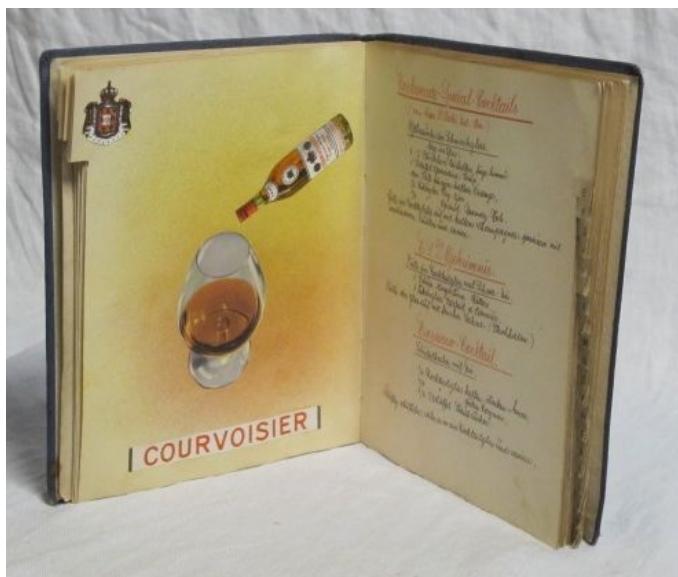
82.



83.

hand, this manuscript cocktail book offers almost three hundred recipes for absinthe mixtures, bowls, cobblers, crustas, sizzes, flips, fixes, gluhwein, slings, sodas, souris, and many other types of drinks. An “explanation” on the first pages includes a general glossary, a pictogram of different glasses, and a “directory of required liqueurs, wines, etc.” which includes forty-seven spirits, eleven types of fruit, and fifteen spices and other ingredients. Handwritten in ink with titles in red and recipes in black, the book is arranged alphabetically by drink title and includes lettered thumb-tabs for quick reference. The author, F. Koki, was the barman of the Est Bar at Hotel Esplanade in Prague. The author gives his own recipe for the Esplanade-Special-Cocktails. Other drinks included are those named for places and people: from the Ohio, East India, Japanese, and Sarajevo Cocktail to the Rob Roy, Prince of Monoco, and Victor VI. The Hotel Esplanade was built in 1927 in Art Nouveau style and during the 1930s Est Bar was regarded as one of the most fashionable night clubs in the city. The hotel, still operational today, was located across the street

from the New German Theater (now the Prague State Opera), which, with the growing Nazi threat in the 1930s, was among the bastions of democracy in Prague, serving as a refuge for artists fleeing from Germany. In blue cloth with gilt-stamped “Cocktails” and “F. Koki” to front cover, some minor staining and bumping to exterior with very slight foxing to interior, otherwise very good throughout. Manuscript cocktail books are rare as a category, and the manuscript cocktail book of a barman at a notable bar in Eastern Europe is an exceptional rarity. Above and beyond that, this book offers a list of cocktail recipes more interesting than most, and is accompanied by the charming collage elements throughout. \$12,000.



84.

one of the loveliest of cocktail books, deluxe issue

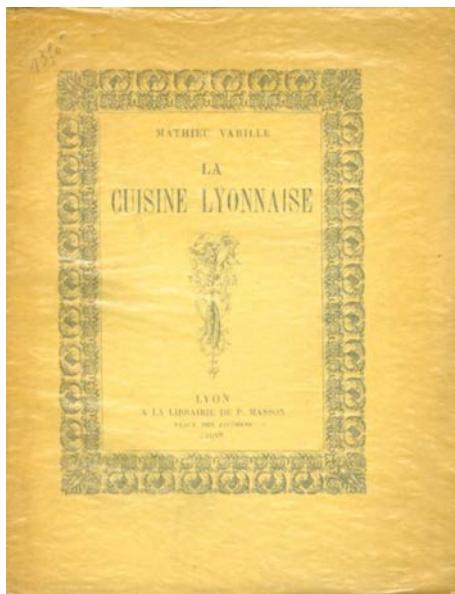
83. Laboureur, J.-E. [Toye, Nina & A.H. Adair]. *Petits et Grands Verres. Choix des meilleures recettes de Cocktails*. Paris: Au sans Pareil, 1927. Small quarto, 131, [2] pages. (24 x 18.5 cm). First edition, number 105 of 225 copies on vélin Montgolfier, from a total edition of 270. With ten engravings in the text. 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 is a beautiful re-imagining of the book, by one of France's most prolific and imaginative printmakers. A truly fine copy in publisher's illustrated wrappers. \$3500.00

84. Koki, F. [*Art Deco Manuscript Cocktail Book*]. (Prague, circa 1928). Octavo, 20 x 16.5 cm, [120] pages. Text in German. Sixty collage vignettes throughout, comprised of trimmed color-printed spirit advertisements augmented with hand-colored backgrounds, one with moveable element. In one neat

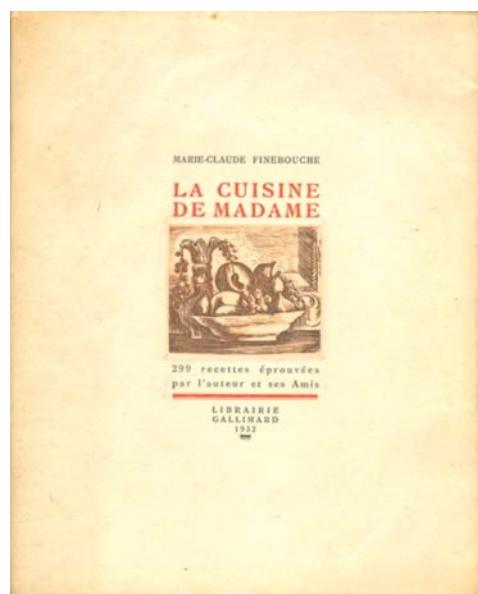
85. Varille, Mathieu. *La Cuisine Lyonnaise*. Lyon: Librairie de P. Masson, 1928. Large octavo, 136 pages. Illustrated. First edition, number 818 of 900 examples on vélin blanc, from a total edition of 1040. A year earlier, the author issued a twenty-three page booklet with the same title. “Treats of the old Lyonnaise innkeepers, cabarets, and famous restaurants; the Lyonnaise cookery, accompanying wines, and typical recipes...” (Bitting). A fine copy, uncut, in original printed wrappers, with glassine. [OCLC locates eleven copies; Bitting, page 475]. \$750.00

inscribed by the great chef

86. Nignon, Edouard. *Les Plaisirs de la Table. Où, sous une forme nouvelle, l'Auteur a dévoilé maints délicieux secrets et recettes de bonne Cuisine, transcrit les précieux avis de Gourmets fameux et de fins Gastronomes, conseillers aimables et sûrs de l'Art du Bien-Manger. Préface de Robert de Flers. Dessins de P. F. Grignon*. Paris: Chez l'Auteur et chez Lapina, Editeur, 1930. Small quarto, 333 pages. Illustrated. Second, revised edition, with a new introduction by the original dedicatee, Robert de Flers. One of 2000 copies on verge, from a total of 2150 copies. A “remarquable livre de recettes.” (Oberlé, *Le Fastes de Bacchus et de Comus*). Nignon was chef to the Tsar, and to the Austrian Emperor, before cooking at the grand Parisian Restaurant Larue. His cookbook is filled not just with recipes redolent of the finest French cooking, but also many historical culinary anecdotes. In original salmon-colored wrappers with an art-deco design in black and gold. A bit of sunning and one small closed tear to the foot of the spine, otherwise fine. Inscribed by the author to Newport, R.I. resident Andrew Chalmers Wilson. [Oberlé 277; Cagle cites this second edition of 1930 only]. \$1200.00



85.



87.

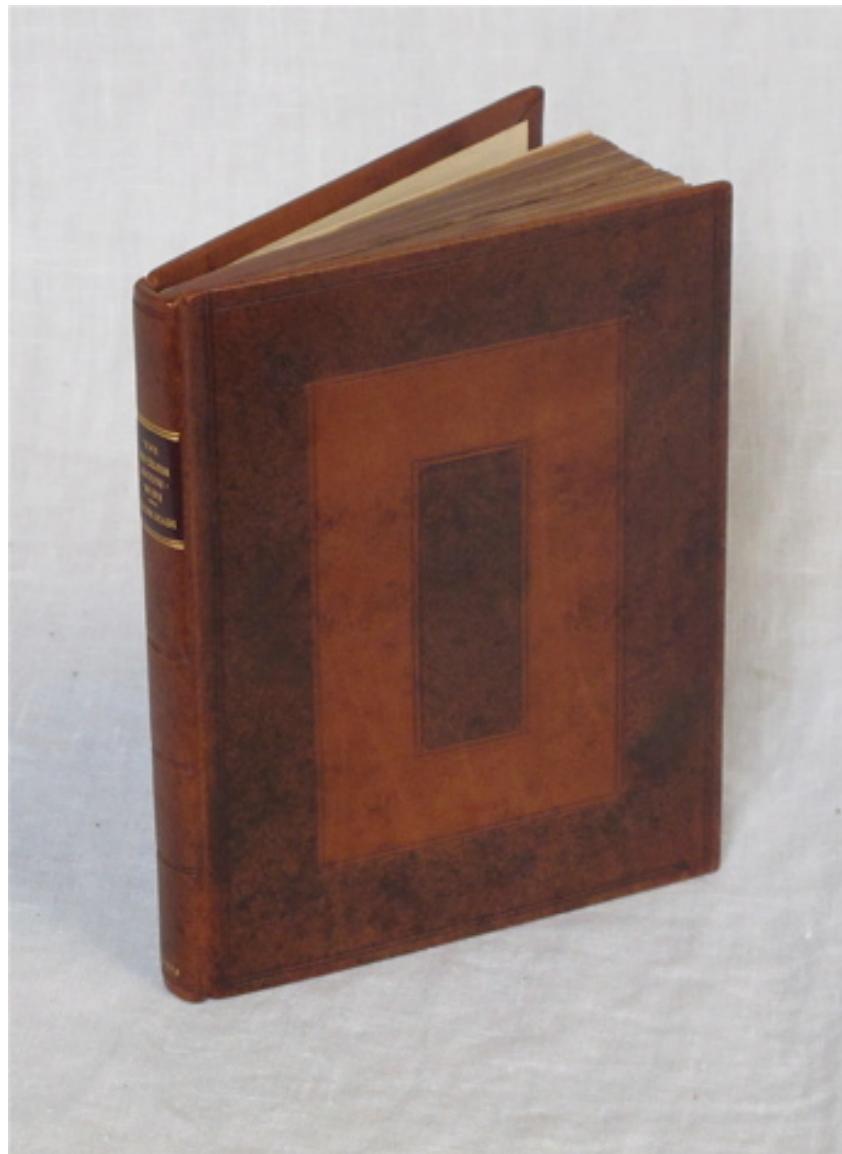
87. Finebouche, Marie-Claude [pseudonym of Madame Jean Ajabert]. *La Cuisine de Madame. 299 recettes éprouvées par l'auteur et ses Amis*. Paris: Librairie Gallimard, 1932. Quarto, 180 pages. First edition, numbered and limited. One of 220 numbered *hors commerce* copies, stamped S.P. [service de la presse], from a total of 1589 copies. Printed in red and black and with text decorations throughout. Marie-Claude Finebouche is the pseudonym of Madame Jean Alabert, wife of the celebrated author and gourmand. Born in 1879, she published several cookbooks in the 1930s and 40s celebrating the pleasures of traditional French domestic cuisine, as practiced by the women of her grandmother's generation. All were issued in somewhat limited editions, and all are rather

scarce in American collections. Publisher's advertisement and author's photograph laid-in; Some light foxing to a few pages, otherwise fine, in illustrated wrappers. Inscribed at some length by the author, using her real name, to Jean Ernest-Charles. [OCLC locates eight copies, only four in the US; Bitting, page 158]. \$750.00

88. Clusells, Sylvain. *La Cuisine a la Broche et les Grillades. Recettes et Conseils.* Paris: Bonne Table et Tourisme, 1959. Octavo, 330 pages. Illustrated. First edition. "Edition réservée aux Membres de la confrérie de la Chaîne des Rôtisseurs." A thorough treatment of grilling and rotisserie cooking by a grand master. Clusells was a Master Rôtisseur and a Grand Senechal of the Chaîne de Rôtisseurs. A fine copy, with the original wrappers bound into gilt-titled black cloth. With the bookplate and ink signature of the Ferdinand Peter Sperl, a lifelong hotelier, who was born in The Hotel Bristol, Bern, Switzerland. Signed by the author. Scarce. [OCLC locates only four copies of this edition, and three of all other editions]. \$150.00
89. Baldessari, John. *Choosing: Green Beans.* Milan: Edizioni Toselli, 1972. Octavo, unpaginated (28 pages). First edition, limited to 1500 copies. Illustrated with offset lithography. Text in Italian and English. In this, Baldessari's second artist's 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

“wild boar ragout and schnapps was dispersed freely to the impromptu participants
as a non-oppositional contribution to the so-called critique of capitalism”

90. Furtenbach, Philipp, Phillip Riccabona, and Thomas A. Wisser. *AO&: Fall Residency NYCLA& for Katia and Gerold Schneider; AO& Imtal; Summer Residency; AO& For ARche Noah; Momenti Mori Tour; AO& for Fred Loimer; AO& for Pepi Helm; Late Winter Residency; Feed the Rich; Nonvaleur; Harvest Trojice; Fall/Winter 2009; Heimsuchung Schweiz; Weimsuchung; Ganz; Kurpfusch; Brot und Tod; Leben und Sterben in den Bergen; Alimentary; Priggitz; Natura and Obscura; General Statement; Specifications.* (Vienna): AO&, (2009-2010). Folio, [78] pages. First edition. Photographically illustrated in color and black and white. This book documents approximately twenty interventions by the Austrian art collective AO& between 2009-2010. Consisting of its founding members, Philipp Furtenbach, Phillip Riccabona, and Thomas A. Wisser, AO& explores the intersection of food and place, taking inspiration from sources as diverse as Fluxus and molecular gastronomy. According to their own manifesto, “AO& is a semi-nomadic organization [...] living and working with such diverse themes as sociology, food, health, quotidian culture, ‘nature’, ‘art’, urbanism, spatial planning, business ethics, psychogeography, regional development and beyond.” The groups have realized a number of interventions, or “residencies”, around the world since 2008; the collective implements site-specific projects in urban and rural areas encouraging environments for relaxation, communication and production. For example, occupying abandoned buildings and establishing an underground restaurant, creating a living environment within a forest, or their “Feed the Rich” event in which they set up a soup line outside of various Swiss Alpine resorts and “wild boar ragout and schnapps was dispersed freely to the impromptu participants as a non-oppositional contribution to the so-called critique of capitalism”. Exact publishing information, purpose, edition size, are not delineated. In plain black cloth, Fine. Rare. [OCLC locates no copies]. \$500.00

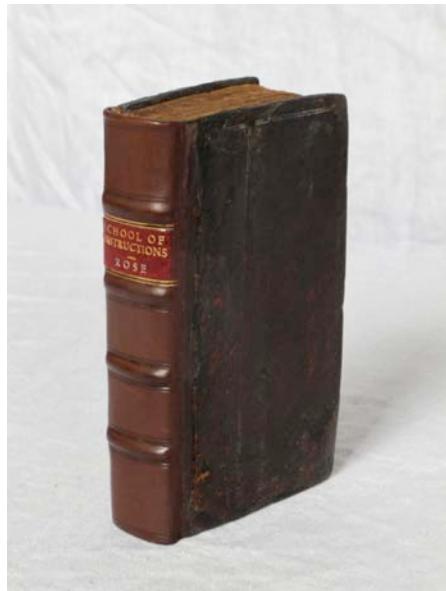


91.

ENGLISH

91. [Markham, Gervase]. *The English House-Wife Containing The inward and outward Virtues which ought to be in a Compleat woman : As her Skill in Physick, Chirurgery, Cookery, Extraction of Oyles, Banqueting stuff, Ordering of great Feasts, Preserving of all sorts of Wines, conceited Secrets, Distillations, Perfumes, ordering of Wool, Hemp, Flax : making Cloth and Dying; the knowledge of Dayries : Office of Malting; of Oats, their excellent uses in Families : of Brewing, Baking, and all other things belonging to an Houshold. A Work generally approved, and now the Eighth time much augmented, purged, and made most profitable and necessary for all men, and the general good of this Nation. By G.M. London: Printed by J. Streater for George Sawbridge, dwelling on Clerkenwell-Green, 1668.* 18.1 x 13.5 cm, 101 leaves, [3], 1-65, 70-71, 68-69, 66-67, 72-80, 73-88, 97-104, 97-188 pages; Aa4, Bbb-Ggg4, Hhh3, Iii-Bbbb4, Cccc2.

Eighth edition, originally published as book two of Markham's *Courtney Contentments*, London, 1615. Markham (circa 1568-1667), an industrious author covering many genres including poetry, prose, drama and instructive manuals on horsemanship, husbandry, and military training, is perhaps best remembered for his work on domestic economy. *The English House-Wife* is a vivid and explicit glimpse of day-to-day living in the 17th century. The author prioritizes first medicine (including surgery), then cookery and entertainment, distillation, textile work, dairy work, brewing, baking, followed by "all other things". The medicinal section offers healing advice for a wide range of ailments from deafness, bruises, and plague to childbirth, diseases of the privy parts, consumption and much more. A.W. Oxford declares these recipes, "appalling, animal dung and other filth being frequent ingredients". The cookery section includes, "sallets of all sorts, with flesh, fish, sauces, pastery, banqueting-stuff, and ordering of great feasts" with over one hundred fifty recipes ranging from gingerbread, pancakes, marzipan, pies, tarts, boils, and roasts. In new supple brown calf binding by Period Binders of Bath, England. Gilt-titled spine label. Rubricated edges with wear isolated mainly to pages 51-55. Some spots to text throughout, but nothing amiss; very good. Binder's ticket tipped in, bookseller's ticket pasted to rear pastedown. [Poynter, *Gervase Markham* 34.12, part iii; Oxford 15-16; Bitting, page 309]. \$2500.00



92.



92.

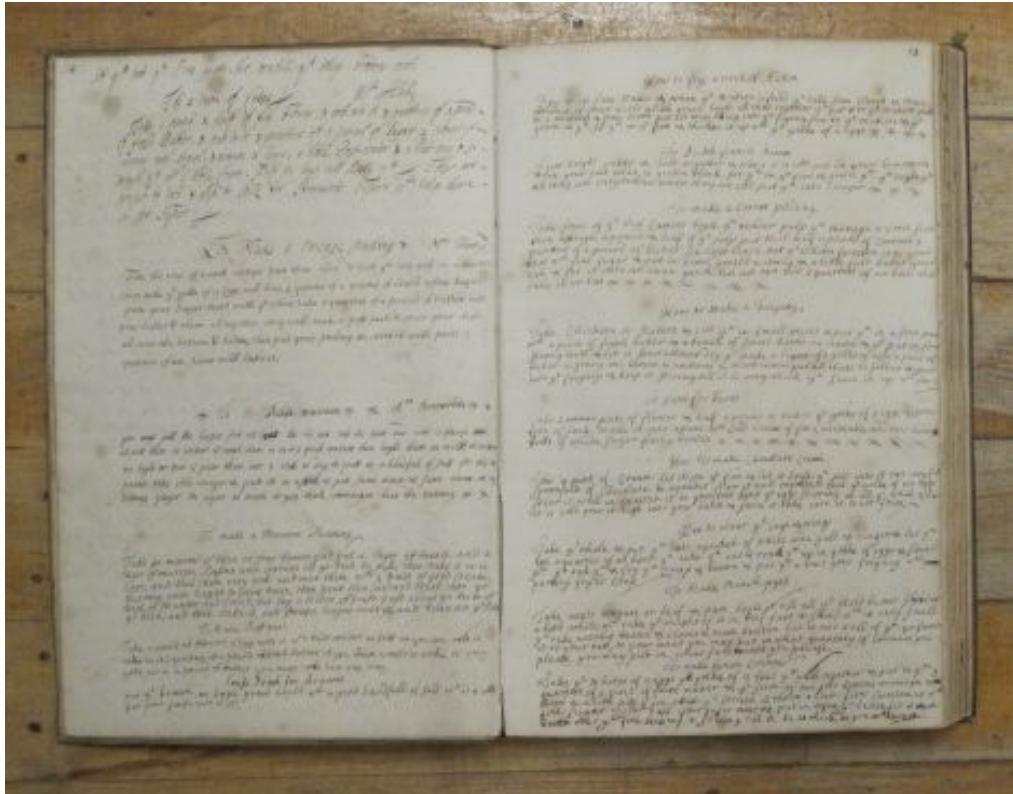
one of the rarest cookbooks in the English language

92. Rose, Giles. *A Perfect School of Instructions for the Officers of the Mouth : shewing the whole art of a master of the houshold [sic], a master carver, a master butler, a master confectioner, a master cook, a master pastryman; being a work of singular use for ladies and gentlewomen and all persons whatsoever that are desirous to be acquainted with the most excellent arts of carving, cookery, pastry, preserving, and laying a cloth for grand entertainments; the like never before extant in any language; adorned with pictures curiously engraven, displaying the whole arts / by Giles Rose, one of the master cooks in His Majesties kitchen.* London: Printed for R. Bentley and M. Magnes, 1682. Duodecimo, Title leaf, [22], 563 pages [lacking pages 481-504]. With 41 pages of woodcuts of which a few illustrate table settings and the majority illustrate the carving of various fowl (capon, turkey, goose, duck, pigeon, woodcock, partridge, pheasant, etc.), veal, mutton, wild boar, pig, hare, fish, and lobster and the decorative carving of fruit. First and only English edition

of one of the most important titles of 17th century French gastronomy, and one of the rarest cookery books in the English language. There are few recorded copies and most all existing copies appear to be imperfect, i.e. primarily lacking pages. Bitting notes, “Despite the claim ‘The like never before extant in any language,’ the book is a translation of *L’Ecole parfaite des officiers de bouches*, first published in 1662. The English translation is much scarcer than the original.” In six books, (here translated): “Steward of the Family”, “The Great Master Carver”, “The Royal Butler”, “The Royal Confectioner”, “The Royal French Master Cook”, and “The Royal Pastry Man”. Verso of title page with margins strengthened and old repairs to pages 5-6 and 11-12 in the lower margin and pages 9-10 in the lower quarter with some little loss of text. Rebacked in full brown calf with spine label, with original boards. A good or better copy. [OCLC indicates eight copies only; Bitting, page 407; Cagle 970; Wing R1933.] \$9000.00

“the first stand-alone confectionery text” [in English]

93. *The True Way of Preserving and Candyng, and making several sorts of sweet-meats. According to the best and truest manner. Made publick for the benefit of all English ladies and gentlewomen; especially for my scholars.* London: Printed for the author, in the year, 1695. Small octavo, 154, [6] pages. Second edition, identical to the first of 1681 (according to Notaker). Food historian Sandra Sherman call this, “the first stand-alone confectionary text (that is without medical or cookery components)...” Presumably she means in English. Others have stated that this book is a translation from a French original. In any case it contains lovely recipes for drying, preserving, and candyng a wide variety of fruits and flowers. To make Apricocks cakes, or Tours Apricocks, To Preserve and Dry White Pear Plums, To make White Marmalade of Quinces Jellyed, and with whole Lumps in it. First signature loose but whole. Pages a bit browned and edgeworn in places, early owner’s name inked to front paste down. In contemporary paneled calf, rebacked and with some bumping to corners. Bookseller’s catalogue description tipped into front. Still an attractive copy and near very good. Rare. [OCLC indicates eight copies of this 1695 edition, and just four of the 1681 first; Cagle 1024; Notaker 562 (1681 ed); Oxford, page 40; Vicaire 874; Wing T3126B]. \$4500.00
94. [English Manuscript Cookbook] *Anne Cotter Her Book. Given by Mrs. Hall. In the Yeare 1699.* [English], 1699. 37.6 x 24.3 cm, 20, 8, 19, 13 pages (mostly unpaginated, 140 leaves total). A late seventeenth-century English gentry manuscript cookbook, containing one hundred-eighty recipes divided into four sections with numerous blank leaves interspersed. Written in as many as four hands with many attributed recipes, from “Cosen Foster” and “Docter Ratclife” to “Mr Clark of Pickworth” and “Mrs. Brerwoods”. Recipes are composed in a narrative format and are scaled for household use. Included is an amalgam of pickles, meats, game and fowl, fish, puddings, medicinal, and household instructions: King Williams Breakfast Cake (perhaps unique), To make cheese cakes, To Stew Elk, To pickle Pigeons, To make Ratafia, A perfume to Stop ye Infection of ye Plague, for example. There are two recipes for chocolate, To make Chocolet and How to Make Chocolate Cream, fairly early appearances for chocolate in England and further attesting to the gentry status of the book’s author and owner. Techniques include frying, baking, stewing, pickling, fermenting, and other preserving techniques. Though there is no particular arranged order to recipes, e.g. To Make Almon Custard appears next to How to clean candlesticks [...], the first section is mostly food, the second contains wines, drinks, and preserves, while the third and fourth are predominately medicinal recipes and household hints. The final sixteen pages are formatted for an index (vertically ruled columns) and a comprehensive index with each section separated by several blank leaves. Several of the attributed recipes include locations, Pickworth and Langford for example, which tentatively locates its origins north of London. Recipes include King Williams Breakfast Cake and To Make Queens Cake. In 1699, England was under the



94.

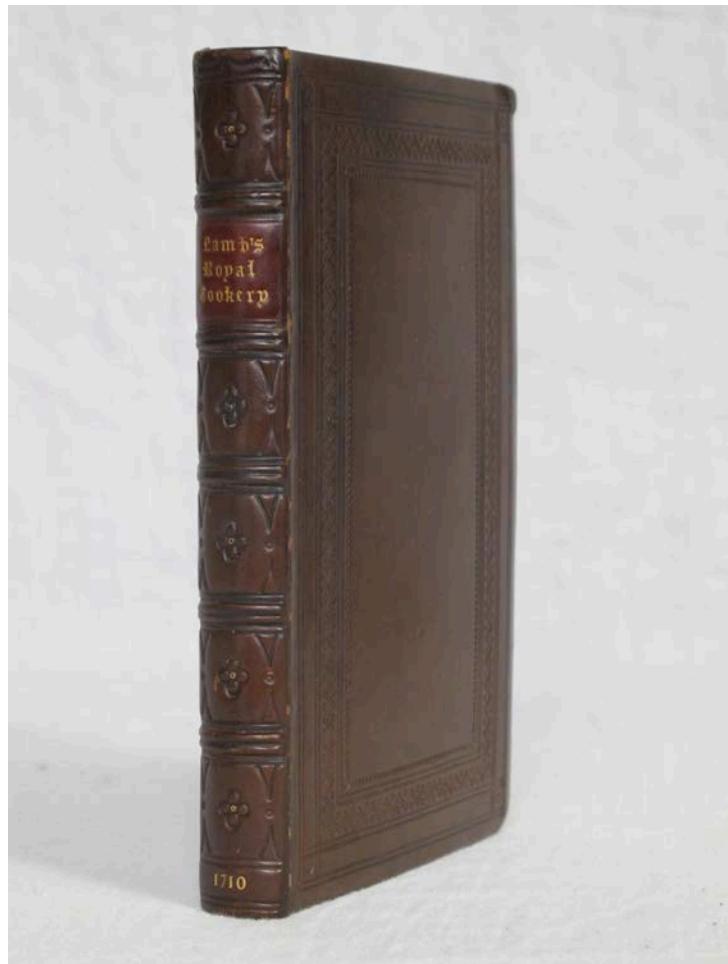
Protestant rule of King William III, who had deposed King James II in the “Glorious Revolution” over ten years prior. William invaded England in 1688 and with the aid of a union of Parliamentarians won the crowns of England, Scotland, and Ireland that he jointly ruled with his wife, Mary II (until her death in 1694). The recipe To Make Carrott Pudding was published in William Woys Weaver’s *Thirty-Five Receipts from “The Larder Invaded”* (Philadelphia: The Library Co. of Philadelphia, 1986). In slightly bowed and rubbed full vellum boards with blind ruling and exposed vellum cords. The *de facto* title page contains elaborate flourishes, embellishing most generously the name “Anne Cotter”; in this area where the ink was laid on thickly the paper has gently started to wear away. Several blanks indicate in their discoloration where flowers or other plants had been laid-in (flowers not present). Some very minor creases and edge wear with foxing throughout, otherwise very good. \$12,500.

95. 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 offare 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

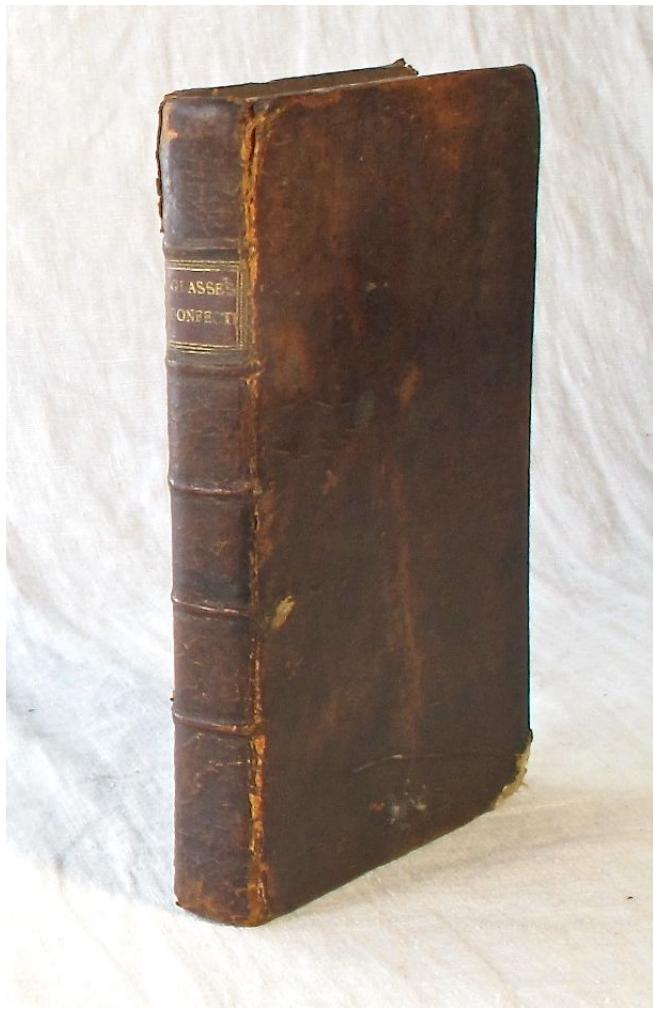
rural gentry. His recipes show a preference for French-style stewed and braised dishes over the boiled staples of seventeenth century England." (page 197). As cook to five kings and queens of England, "few others could possibly afford to emulate the vast spreads of exotic and costly foods which Lamb 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 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

96. Smith, Eliza. *The Compleat Housewife, or, Accomplish'd gentlewoman's companion : being a collection of upwards of six hundred of the most approved receipts in cookery, pastry, confectionary, preserving, pickles, cakes, creams, jellies, made wines, cordials : with copper plates curiously engraven for the regular disposition or placing the various dishes and courses : and also bills of fare for every month in the year : to which is added, a collection of above three hundred family receipts of medicines : viz. drinks, syrups, salves, ointments, and various other things of sovereign and approved efficacy in most distempers, pains, aches, wounds, sores, &c. particularly Mrs. Stephen's medicine for the cure of the stone and gravel, and Dr. Mead's famous receipt for the cure of a bite of a mad dog : with several other excellent receipts for the same, which have cured when the persons were disordered, and the salt water fail'd : never before made publick : fit either for private families, or such publick-spirited gentlewomen as would be beneficent to their poor neighbours. With directions for marketing.*
The fifteenth edition, with additions. London: Printed for R. Ware, S. Birt, T. Longman, C. Hitch, J. Hodges, J and J. Rivington, J. Ward, W. Johnston, and M. Cooper, 1753. Octavo, 396, xii pages. Illustrated with an engraved frontispiece depicting the kitchen and staff of a good-sized household, and with six folding plates of table settings. "After Hannah Glasse and, perhaps, Elizabeth Raffald, Eliza Smith is one of the best known of 18th Century cookery writers..." (Maclean, page 134). Originally published in 1727, the book went through many editions, and in 1742 became the first cookbook published in the United States. The text block is quite fresh and clean. In full calf with gilt-ruled panels, re-backed, and with black morocco panels for titling. Overall near very good. Scarce. [OCLC locates nine copies of this printing; Bitting, page 438 (earlier editions); Maclean, page 133; Oxford, pages 60-61]. \$1000.00



95.



97.

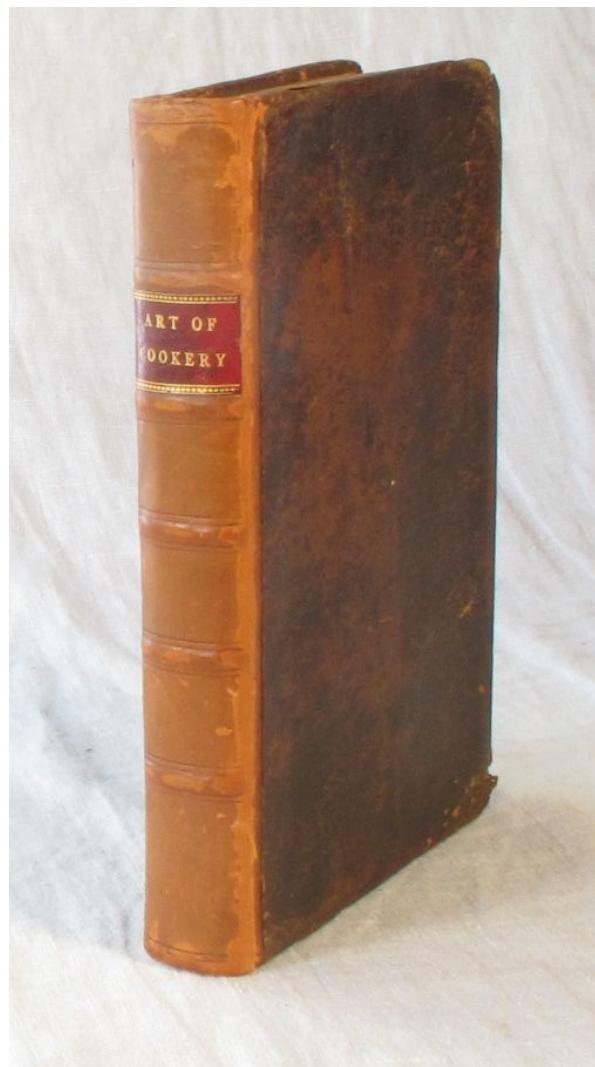
Eleanor Lowenstein's copy

97. 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)]. \$5000.00

98. [Glasse, Hannah]. *The Art of Cookery Made Plain and Easy, by a Lady.* London: printed for the author, 1748. Octavo, iv, [28], 330 pages. Third edition of the most successful and influential English cookbook of the eighteenth century. Hannah Glasse (1708-1770) was the wife of an attorney and the mother of eight children, and she published the first edition of her *Art of Cookery* - a work she boasted "far exceeds any Thing of the Kind ever yet published" - in 1747. It went through eight editions in her lifetime and was not supplanted as a culinary authority until the work of Isabella Beeton appeared in 1861. Oberlé notes that the author "Severely condemns the extravagance of French cooking." General wear and staining throughout. Original calf boards worn and crushed at corners. Rebacked with a now somewhat brittle calf, with raised bands and a gilt-stamped red morocco spine label. Still a good or better copy. All early editions of this title are scarce. [Bitting 187; McLean, page 59; Oxford, page 77; Simon BG 763]. \$2500.00

99. Glasse, H. [Hannah]. *The Art of Cookery Made Plain and Easy. To Which are Added, One Hundred and Fifty New Receipts, A Copious Index, and a Modern Bill of Fare, for each Month, in the Manner the Dishes are placed upon the Table.* Edinburgh: Printed for Alexander Donaldson, 1781. Octavo, vi, [18], 440, [24] pages. Folding table. Index. Scarce Edinburgh edition of the most successful and influential English cookbook of the eighteenth century. Written on the cusp of the industrial revolution, the book expresses the author's intention to instruct the growing numbers of servants. "If I have not wrote in the high polite style, I hope I shall be forgiven ; for my intention is to instruct the lower sort, and therefore must treat them in their own way." This need only accelerated during the following years. A large folding table contains a chart with meals for every month of the year. The plate first appeared in a "new" edition in 1774. In full brown calf, with corners refreshed, gilt-lettered spine. Previous owner's bookplate to front pastedown, preliminary pages moderately foxed and with scattered light foxing to text, light additional wear, overall very good. [OCLC locates only a single copy of this edition, at the Schlesinger Library; Cagle 695-706]. \$1000.00



a rare pirate of Glasse disguised as a work of Sarah Harrison

99.

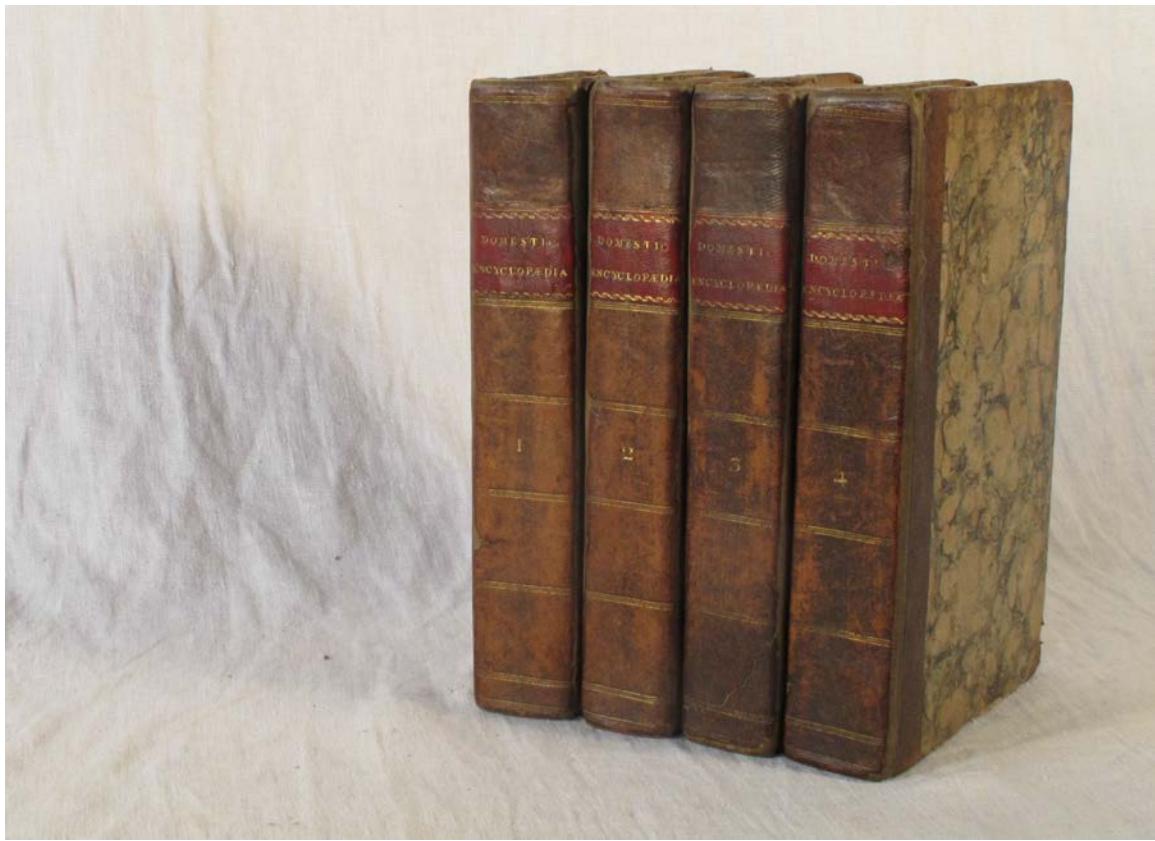
100. [Glasse, Hannah]. *The House-keeper's pocket book, and compleat family cook : containing several hundred curious receipts in cookery, pastry, preserving, pickling, brewing, baking, made wines, &c., with plain and easy instructions for preparing and dressing every thing suitable for an elegant entertainment, from two dishes to five or ten, &c. : to which is added, Every man his own doctor, shewing the nature and faculties of the different sorts of foods, whereby every man and woman may know what is good or hurtful to them.* London: Printed by Thomas Martin, No. 76 Wood-street, Cheapside, 1783. Duodecimo, 168 pages. Copper-engraved frontispiece of a woman in her kitchen, plating a dish in front of a roaring fire, with the legend: "Engraved for Mrs. Harrison's new cookery book, 1783" but despite bearing a title identical with that of a book by Mrs. Harrison, the book was neither new nor Mrs. Harrison's. The bulk of the text is excerpted from Hannah Glasse's *The Art of Cookery*, and was originally published in 1776. According to Maclean, Thomas Martin lost no time capitalizing on the growing popularity of Glasse's work. Period calf, expertly rebacked, leather spine label. Near fine. Rare. [OCLC locates two copies of this printing, at NYPL and at the Wellcome, and one each of the 1776 and 1790 printings; Cagle 758; Maclean, page 72; Oxford 115; Wellcome Catalogue III, page 305]. \$1000.00

101. Warner, Richard. *Antiquitate Culinariae; or Curious Tracts relating to the Culinary affairs of the Old English. With a preliminary discourse, Notes and Illustrations, By the Reverend Richard Warner, of Sway, near Lymington, Hants.* London: Printed for R. Blamire, Strand, 1791. Quarto, [2] lx, 137, [1 blank] pages. First edition. Illustrated with two aquatints, “A Saxon Entertainment” and “The Peacock Feast” (the later double-paged). Engraved title page. Warner was a prominent English antiquarian and divine. This work was one of the first to examine the history of early English cookery, at the forefront of a scholarly movement that developed over the last three decades of the eighteenth century. The book contains Warner’s detailed introductory notes; *The Forme of Cury*, copied from an ancient vellum roll thought to have been compiled about 1390 by the master cooks of Richard II; *Ancient Cookery, A.D. 1381*, another collection of recipes from the same vellum roll; *Ancient Cookery*, a collection of recipes from a fifteenth century manuscript but which almost certainly dates from a much earlier period; *Ancient Recipes to Preserve Fruits*, from the mid-seventeenth century; and account of the enthronization feasts of George Neville as Archbishop of York in the reign of King Edward IV, and of William Warham of Archbishop of Canterbury in 1504. Nineteenth century three-quarter roan leather and boards, with gilt-lettered spine, some minor spotting throughout, some offsetting from text printing, otherwise very good. [Bitting, page 485; Cagle 1049; Crahan 446; Simon 1607]. \$1500.00



101.

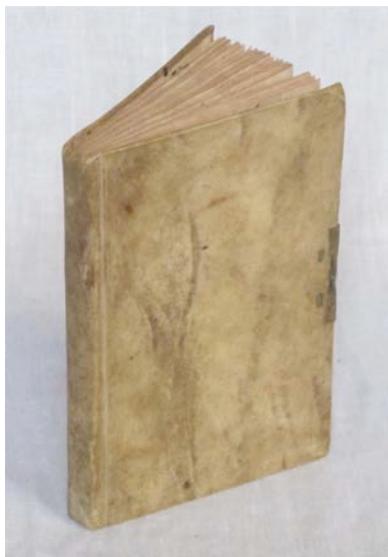
102. Farley, John. *The London Art of Cookery, and Housekeeper's Complete Assistant. On a new plan. Made plain and easy to the understanding of every housekeeper, cook, and servant in the kingdom... The Seventh Edition.* London: J. Scatcher and J. Whitaker, 1792. Octavo, 467, [5] pages. With 12 plates. Lacking the frontispiece portrait of the author, but with twelve engraved bills of fare, one for each month. The seventh edition of this extremely popular late-eighteenth century cookbook, with recipes considered to be straightforward and useful, despite their being ghost written by “the printer and hack Richard Johnson”. (Lehmann, *The British Housewife*, page 79) Interesting sections include, Pickling, Collaring, Potting, Preparation of Hams, Bacon, &c., Elegant Ornaments for a Grand Entertainment, Made Wines, Cordial Waters, Malt Liquors, Culinary Poisons, and Necessary Articles for Sea Faring Persons. Manuscript recipe “To Cure Hams” tipped onto free front end paper. Title page showing some edgewear and light soiling, lacking frontispiece, otherwise very good in somewhat soiled and edgeworn original boards. An untrimmed copy, in original boards, and rare thus. [Bitting, page 152; Maclean, page 50; Oxford, page 114]. \$500.00



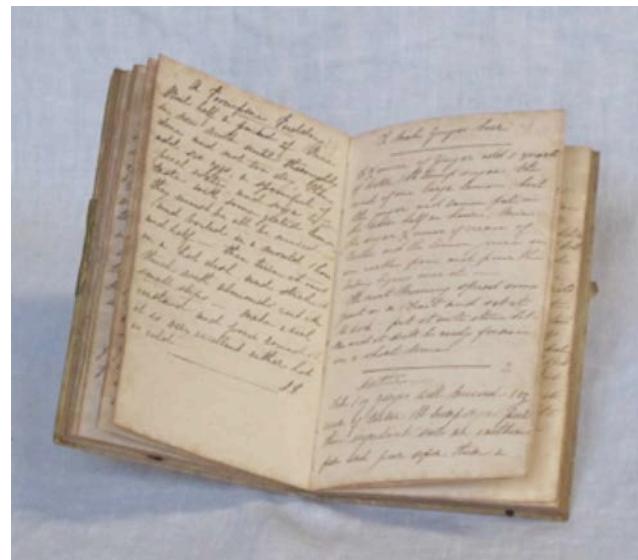
103.

103. Willich, A.F.M. [Anthony Florian Madinger]. *The Domestic Encyclopaedia, or, A Dictionary of Facts, and Useful Knowledge : comprehending a concise view of the latest discoveries, inventions, and improvements, chiefly applicable to rural and domestic economy ; together with descriptions of the most interesting objects of nature and art ; the history of men and animals, in a state of health or disease ; and practical hints respecting the arts and manufactures, both familiar and commercial ; illustrated with numerous engravings and cuts.* London: Printed for Murray and Highley ... Vernor and Hood ... G. Kearsley ... H.D. Symonds and Thomas Hurst ... and the author, 1802. Four volumes. Octavos, xvi, [2], 528; xiii, 512; xii, 512; xiii, 492 pages. 28 plates (complete), one hand-colored, plus illustrations in the text. First edition, of the first domestic encyclopedia in the English language, an encyclopedia aimed at the rural household, with emphasis on agriculture and domestic concerns, but not much on cookery. Murray and Highley published this reference work in octavo-sized volumes, smaller and handier than the Britannica's quartos, or the Chamber's folios. In 1803 an American edition was issued by Birch and Small of Philadelphia, expanded into five volumes by James Mease. A second American edition was issued in just three volumes in 1821, but unlike the earlier editions, it contained cookery (see Lowenstein 87 for a note on this). In marbled boards over quarter speckled brown calf, professionally re-backed with the original spine panels and labels. Lacking the original half-titles, but otherwise very good, clean and sound throughout. Still, handsome and very good. With the bookplate of John Fuller, Director of the Scottish Hotel School, and a great collector of books on cookery, gastronomy and hospitality; and with a second, earlier, unidentified bookplate. [Attar 339.1; Bitting, page 499; Lowenstein 87 (for American printings).] \$1000.00

104. Molland, John. *The Art of Cookery made Easy and Refined; comprising ample directions for preparing every article requisite for furnishing the tables of the nobleman, gentleman, and tradesman.* London: Printed for J. Nunn, 1808. Octavo, viii, [16], [12], 211 pages. With engraved dedication leaf, and twelve engraved plates depicting monthly ‘bills of fare’. First Edition. John Molland was “one of the proprietors of Freemasons’ Tavern, Great Queen Street, Lincoln’s Inn Fields”, and dedicates his work to another restaurateur, Lawrence Laforest of the London Tavern, Bishopsgate Street, London. The recipes are designed for restaurant, rather than private, catering, and are drawn from many years of personal experience. Age-toning throughout, and a bit of foxing. In edgeworn black half morocco, with marbled boards and gilt-stamped spine. With the bookplate of the Cookery Collection of the great bibliographer and book and manuscript collector, John Eliot Hodgkin. [Bitting, page 328; Oxford, page 130 (earlier edition); Vicaire 601]. \$1200.00
105. MacDonald, Duncan. *The New London Family Cook : or, Town and Country Housekeepers' Guide; Comprehending Directions for Marketing, With Illustrative Plates, on a Principle entirely new; General Observations, and Bills of Fare for every Week of the Year; Practical Instructions for preparing Soups, Broths, Gravies, Sauces, and Made Dishes.* London: Albion Press. Printed for J. and J. Cundee, Ive-Lane, [1811]. Octavo, 634 pages [lacking pages 633-634 (final leaf of index)]. Frontispiece portrait of the author and ten plates. Later printing of the third edition. Originally issued c. 1800 by J. Robins, with the second edition by J. Cundee in 1808. MacDonald was the Head Cook at the Bedford Tavern and Hotel, Covent-Garden. The condition is good only, with some wormholes to a number of pages in the rear, mostly the index. The book has been re-cased and hinged, in the original brown calf, over marbled paper boards. The plates vary in condition, but some are a bit soiled, and all have been trimmed down from their original publication size. Still sound though. Good. [Bitting, page 297; Cagle 841; Maclean, page 92 (first edition)]. \$350.00
106. [Rundell, Maria Eliza Ketelby]. By A Lady. *A New System of Domestic Cookery; formed upon principles of economy; and adapted to the use of private families. a new edition, corrected.* London: John Murray, Albemarle Street, 1818. Octavo, 354 pages. Index, ads. Frontispiece depicting “Domestic Cookery”, and nine full-page plates of various meats. New edition, revised and corrected. 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. This 1818 printing appeared just a few years after Mrs. Rundell had started to express misgivings about Murray’s handling of the book’s fortunes. A legal injunction led to a stalemate, but publication continued. This has been called the “earliest manual of household management with any pretensions to completeness, it called forth many imitations.” (DNB). Internally very good, with the text and plates clean and supple. In a make-do binding, early linen pasted-down over original cloth, affixed with pins and linen tape. Overall near very good. [Bitting, page 410; Cagle 971 (both other printings)]. \$350.00
107. Tweed, John. *Popular Observations On Regimen and Diet; In Which The Nature And Quantities of Our Common Food Are Pointed Out and Explained; Together With Practical Rules and Regulations In Regard to Health, Adapted to Various Situations and Circumstances, From Infancy to Old Age.* Chelmsford: Printed and Sold by Meggy and Chalk, circa 1820. Duodecimo, v, 248, xii pages. First edition. The author, an Essex surgeon, insists on the primacy of dietetics or nutrition to health, and traces its place in medicine back to Hippocrates, and then forward, through Cheyne, Cullen, Nisbet, etc. There are sections on general nutrition, invalid care, and the effects of exercise on digestion, but much of the book is given over to descriptions of individual foodstuffs and their uses and effects upon digestion. Curious prejudices emerge, as



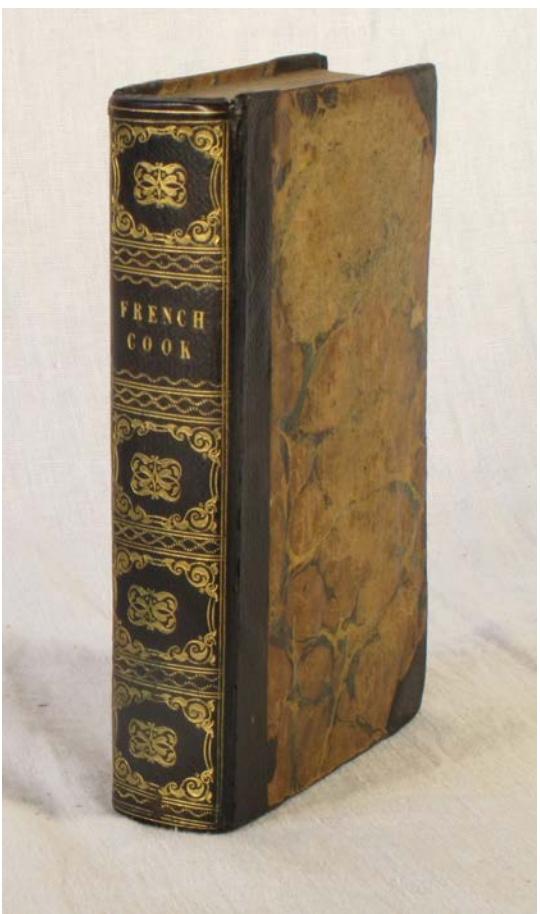
108.



108.

in these reviews of the cheeses of competing nations: "Cheshire Cheese, which is old and sound, by producing a temporary stimulus upon the stomach, is the most wholesome cheese we can eat," versus "Dutch Cheese, by being over-salted, acquires a pernicious acrimony; and is, on that account, very unwholesome." The short descriptions are quite engaging. A lovely copy, with only a tiny bit of foxing to the edges and to a few pages. Bound in tan half morocco, with raised bands and gilt-ornamented compartments featuring fish. Handsome leather bookplate of former owner. Near fine. [Bitting, page 469]. \$450.00

108. [Manuscript Cookery Book]. *Dann, Susan. Dann's Book, Susan Dann, 10 September 1821.* N.p. [English]: 1821-1853. Octavo, 78 leaves. 150 pages of manuscript recipes in five or more hands. In full ruled vellum, with remains of a clasp. A few pages excised at both front and rear of volume. Dent to the fore-edge of some pages. Some recipes tête-bêche. The earliest dated recipe is Diet Bread, and the latest, 1853 Rice Cakes. Other recipes include: Timballo di Macaroni, To Brew Porter, To Brew Ale, very excellent, Curry Balls for Mock Turtle, Veal, Poultry..., To preserve Oranges Whole, Cakes for Schools, and Mock Ice Cream. Several festival menus are included as well, Harvest Supper 1842 and Cooked for the Sale 1851. Medical recipes include, American receipts for the Rheumatism and Used by his Majesty George 4th for indigestion. Overall very good. \$500.00
109. [Manuscript Cookery Book]. *British Manuscript Household, Medicinal, and Cookery Recipe Book.* [English]: circa 1824-1840. 20.3 x 16.3 cm, unpaginated (86 leaves), bound tête-bêche. Includes two-hundred and twenty-four recipes in total, with over one hundred dedicated to food items and in the flip direction more than one hundred offering household hints and medicinal remedies. Written entirely in a single hand, recipes are narrative in form and scaled for household use. The food section features primarily dessert items, including several recipes for blancmange and plum puddings; savory pies; wines and other spirits; preserves and jellies; and a few breads. There are several attributed dishes - primarily ascribed to a Mrs. or Miss, but recipes also from a Lord, Reverend, and Doctor. International references can be seen in specific dishes: Italian Cheese, Irish Cream Solid, and Gateau de Pomme, but also in particular ingredients and techniques as in the mention of Indian ghee within a butter preservation recipe. Occasionally, the author calls out topics making news in popular papers, books, and journals, offering her opinion on the effectiveness of Indian rubber as an adhesive or effective ways to graft apple varieties, for example, and demonstrating she is a well-read and practiced homemaker. The household and



110.

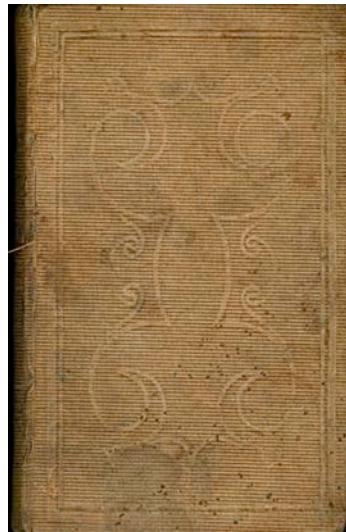
medicinal recipes in the flip direction encompass a broad range of topics, from body care (toothpaste and whitener, lotion for glossy hair) and ailments (cures for cholera, diarrhea, cold, etc. and To Cure a Bite from a Mad Dog) to farm and garden (bug repellents, Soil for Cactus Plant, and cures for sheep skin warts) and housekeeping techniques (removing ink stains, preventing rust, and several recipes for glue). Interestingly, included in this section is a recommendation for Warm Night Clothing for the Poor. Other recipes and hints include mention of “economical” or “cheap”, highlighting a concern for frugality. Small clipping, A New Discovery - Mr. Howard’s Composition pasted to rear pastedown. Notebook in full vellum, with lined paper and marbled edges. Bridge Mill paper watermark dates to 1824. Vellum rubbed and slightly discolored with slight edgewear and bumping, one preliminary blank excised and another with a small tear, and mild edge discoloration to pages, otherwise very good. \$1800.00

no. Ude, Louis Eustache. *The French Cook. By Louis Eustache Ude, Ci-Devant Cook to Louis XVI, and the Earl of Sefton, and Steward to his Late Royal Highness the Duke of York. The Eighth Edition, Greatly Enlarged.* London:

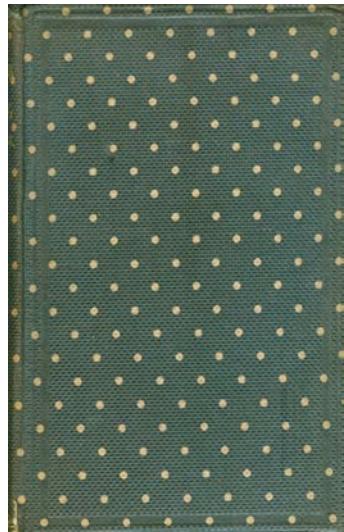
William H. Ainsworth, Old Bond-Street, 1827. Octavo, xl, 498 pages. Ads. With an engraved frontispiece portrait of the author, and eight plates illustrating bills of fare. Eighth edition, greatly enlarged. Perhaps the most extravagant work on French cookery published in England up to that time, first issued in 1813. This eighth edition was issued with a much abbreviated title, describing the author more than the contents, and it is this title and, I believe, edition which was used as the source for the first American edition of the work, issued in Philadelphia by Carey and Lea (see Lowenstein 109) with the same shortened title. Internally tight and clean. Evidence of two previous owners to several pages. The earliest, inks a name and “____ House, 1827” to the first page of the index and once or twice elsewhere. The next owner, “George Hussey” inks his name to the title page, and then via stamp to a preliminary blank. Some internal light staining. In handsomely gilt-decorated half-calf, marbled boards, with some professional restoration to the head and foot of spine. Near very good. [OCLC locates six copies of this edition, just three in the US; Bitting, page 471; Cagle 1039; Simon BG 1516; Vicaire 849 (other editions)]. \$750.00

- iii. Reynolds, M.E. *The Complete Art of Cookery : exhibited in a plain and easy manner, with directions for marketing ; the seasons for meat, poultry, fish, game, etc., and numerous useful family recipes.* Dublin: Published by J. M’Glashan, 1848. 16mo, [7]-320 pages. Frontispiece, and wood engravings throughout the text. Index. Bills of fare. This unrecorded Dublin printing may follow the London first edition of the same year by W. Brittain, but the pagination is identical, and the printer, “J.S. Pratt, Printer, Stokesley, Yorkshire” is the same for both. Faint tide line to a few pages, otherwise internally clean and sharp. Bit of flyspecking to original, attractively blind-

stamped tan cloth. Text block untrimmed. Very good, and rare in this original printing. [OCLC locates four copies of the London printing, and four copies of the second edition of 1850; not found in any of the relevant bibliographies]. \$900.00



111.



112.

112. Brillat-Savarin, [Jean-Anthelme]; (Leonard Francis Simpson, translator). *The Handbook of Dining; or, How to Dine, Theoretically, philosophically, and Historically Considered. Based chiefly on upon The Physiologie du Gout of Brillat-Savarin*. London: Longman, Brown, Green, Longmans & Roberts, 1859. Small octavo, 244, 24 pages. First UK edition, and the first edition of the English language translation of Leonard Francis Simpson. The first English language translation was that of Fayette Robinson, published in Philadelphia in 1854. Simpson's translation here is quite unfaithful to the original, admitting in the Introduction that "Many parts are, however, condensed, others omitted, as not suited to the present tone of society." Subsequent editions of Simpson's translation strayed even further, with emphasis placed on a rejection of gourmandise, even changing the title to, *The Handbook of Dining; or, Corpulence and Leanness Scientifically Considered Comprising the art of dining on correct principles consistent with easy digestion, the avoidance of corpulency, and the cure of leanness*. Quite a departure from Brillat-Savarin's original. But the translator did have high hopes for this book to affect a change upon Britain. The Translator's Preface takes the form of a discussion among Olympians, where the goddess Gasterea speaks up to Jupiter, informing him that, "There is a race... of bold sea-girt islanders who worship me well in their way; indeed, mighty fires of coal never cease to burn in my honour; but it a melancholy fact, that London does not know 'How to Dine!'" proposing a Reform movement starting with this book. A lovely copy, in gilt-titled clue cloth, with a pattern of pink polka-dots. With previous owner's bookplate to the front pastedown, and a binder's ticket to the rear pastedown. Near fine. [Bitting, page 437; Cagle 58o; Craig 14]. \$1000.00
113. Ashworth, Thomas. *The Salmon Fisheries of England, 1868, From Authentic Information Obtained from the House of Commons, to Which is Added Valuable and Exclusive Information, Extracted from the Reports of the Commissioners of Fisheries in France, America, Norway, & Russia*. London/Bath: Longmans, Green, & CO./William Lewis, "Directory" Office, 1868. Small octavo, 17.6 x 11.3 cm, 117 pages. First edition. Color lithographed frontispiece. A digest of the issues and failing policies facing British salmon fisheries. Threats to fisheries throughout the

North Atlantic arose in the 19th century, and despite many laws to regulate salmon in England, all proved ineffectual. Thomas Ashworth expands the issue beyond the British quandary to include extracts from the related and corresponding policies and solutions of New England (specific reference to Maine policies), France, Norway, and Russia. Text, clean, unmarked, very minor toning. Half dark blue morocco, marbled boards, covers tooled in gilt, raised bands, spine titled and decorated in gilt, top edge gilt, marbled endpapers; binding square and tight, minor rubbing. Inscription on one of the front blanks, "Alfred Denison May 15, 1868 with Major Scott's compliments." Bound for Clan Melville, with their oval leather label, gilt device and border, at upper left of front paste down. Very good. [OCLC locates just three copies]. \$600.00

114. [Periodical]. *Isobel's Home Cookery [and later] Home Cookery and Comforts*. London: C. Arthur Pearson Ltd., 1899-1901, 1903-1908. Ninety-one issues, all approximately 23 x 16.5 cm, various pagination (issues are continuously paginated within each year). Almost complete runs for 1899-1901 and 1903-1908. Illustrated throughout. A British women's magazine on the topic of home cookery, which was published between 1896 and 1915. Recipes abound within each issue, with emphasis on seasonal food and simplicity; monthly columns share ideas for "Simple Dinners for a Week", "Food for the Month", and "Dinners Prepared in an Hour" while articles explore more varied topics like "Catering for a Yachting Cruise", "The Cookery of Norway and Sweden" and "A Dance Supper for 60 People". In 1905 the publication begins to include more general notes on homemaking, such as household management and needlepoint, and this shift is reflected in a slight title change, to *Home Cookery and Comforts*. Most of the articles are unattributed, though the 20th century cookbook author, C. Herman Senn is named, as is the reoccurring "Emily, First Class Diplomée, National Training School of Cookery", whose attribution alludes to the publication's connection to an educational institution. There is no indication within the text of who "Isobel" is, though she appears in *Home Notes, London* (also published by C.A. Pearson) in 1895 to announce her new publication. All issues are in their original wrappers, some minor chipping, rusting to staples, and slight foxing, otherwise very good. [OCLC has just one entry for *Isobel's Home Cookery* and one for *Home Cookery and Comforts*, both at The British Library]. \$600.00



114.

