



Some pretty tasty cookbooks
Offered on the occasion of Rabelais' 10th Anniversary

Catalogue 7

Rabelais: Fine Books on Food & Drink

Authors of and contributors to the enclosed items include:

a stock and exchange broker and horticulture enthusiast

an eccentric divine, literary compiler, and medical empiric

a printer and hack

a Prime Minister

ironmongers and braziers

a mother of sixteen – or seventeen – daughters

housekeepers experienced in the science of cookery as practiced throughout the South

Madame ‘X’ of New Orleans

proprietor of the Joy Sing Lo Co., of Joliet Illinois

co-founder of the Eutropheons

an apothecary from Snohomish, Washington

the daughter of Ebenezer and Amarintha Keziah Platt of Upper Red Hook

The Sun King

once an apprentice at the Königliche Hofapothek at Charlottenburg

one of the greatest of 19th century Swiss chocolate firms

American Presbyterians in the Congo

British Presbyterians in Nyasaland

American corporate expats in Chile

Missouri Lutherans in New Guinea

#5, 21, 22, 24, 25, 26-28, 49, 51, 56, 59, 63, 64, 66, 67, 68, 69, 70, 72

Vernon Galster
678 Cass St Joliet, Ills.

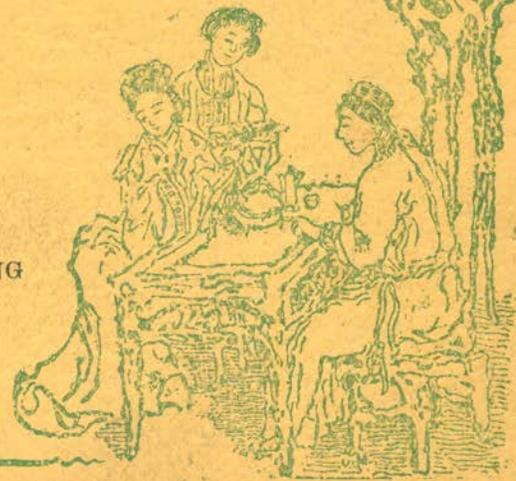
Chinese Cook Book

in Plain English.

中華
食譜

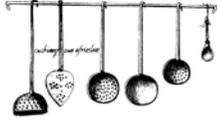
Recipes for

CHOP SUEY
EGGS FO YOUNG
WAR MIEN
CHOW MIEN
YET CA MIEN
ETC.



PRICE \$1.00

The earliest known Chinese-American cookbook, the only recorded copy. Item #54



Rabelais

Fine Books on Food & Drink

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Some pretty tasty cookbooks

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North Dam Mill
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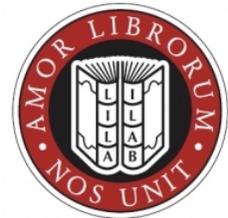
Proprietors: Don & Samantha Lindgren
Catalogued by Don Lindgren & Mark Germer

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Catalogue Seven

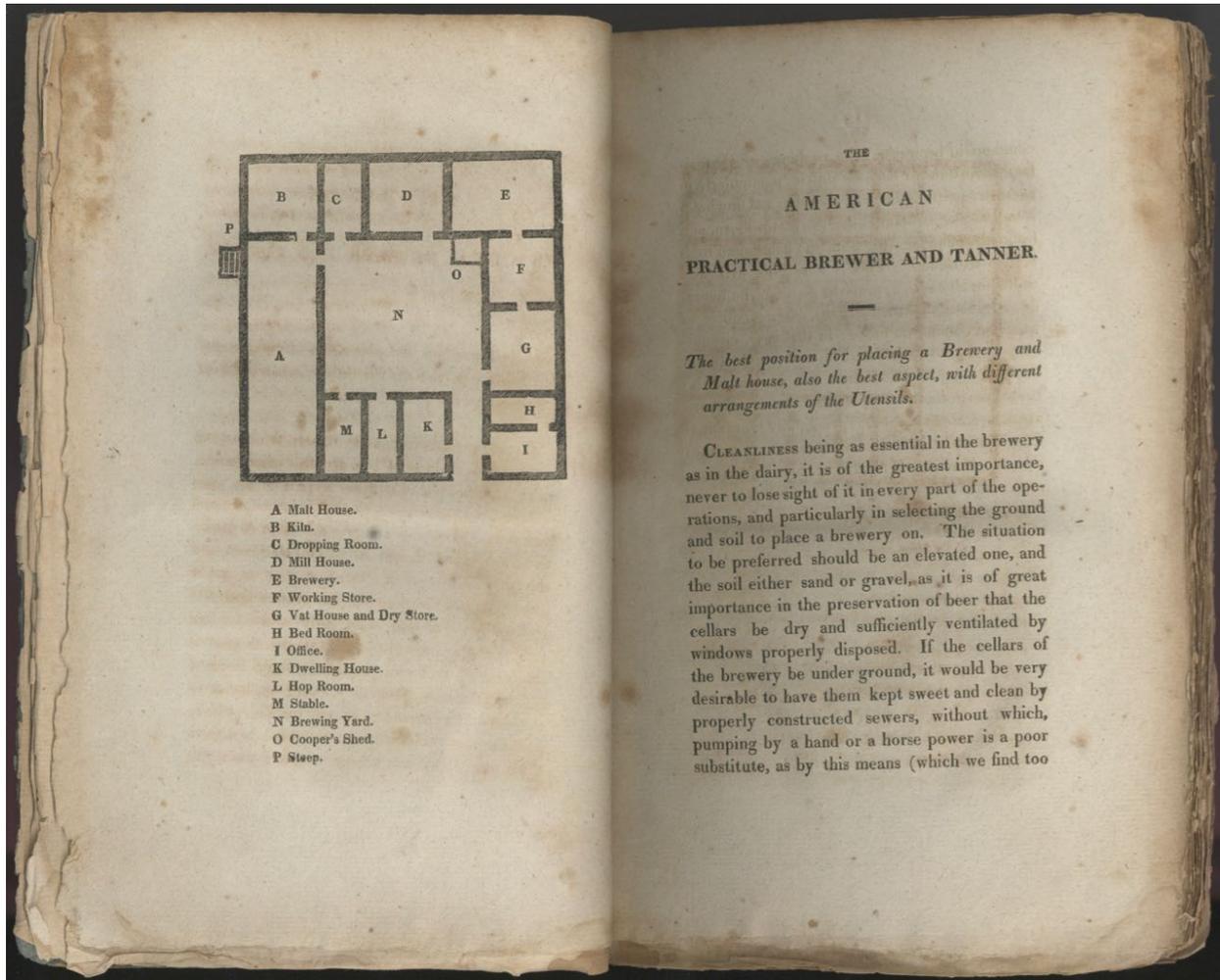
With this, our seventh full-length catalogue, we celebrate the tenth anniversary of Rabelais. In November of 2006, Samantha and I passed a 'For Rent' sign in a Portland shop window, spent lunch sketching a business plan on a napkin and, just a few months later in the Spring of 2007 opened Rabelais. The shop has allowed us to spend our days surrounded by good customers and new friends, meet many of the greatest of chefs and cookbook authors, and engage with Maine's incredible food community of farmers, fisherman, marketers, chefs, bartenders and others. Best of all, we get to spend our days in the company of cookbooks which have grabbed our attention, first to supply us with tasty meals, and then to make us think differently about the role of food and food writing in culture and history.

Over time, our attention has gravitated more and more toward the rare material. After all, most contemporary books can't offer up chapters - at least not all at once - on: "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." (#22)

And, while old cookbooks have long been loved and collected, the systematic collecting of cookbooks remains a young-ish field, somewhat overlooked by parts of the world of institutional special collections (with some notable and magnificent exceptions), and by antiquarian booksellers (again, with some notable and magnificent exceptions). This is good news, as it is still possible to find unrecognized and underexamined works out in the wild, at book fairs, in used and antiquarian bookshops, and on the shelves of kitchen libraries. This catalogue offers seven items not found in the collections of research libraries around the world, and thus this provides a debut of sorts for these books, humble though some of them may be.

Another reason cookbooks continue to hold our attention is the range of purposes for which they are made. Almost every conceivable corner of society seems to produce a cookbook and for every possible reason: a confectioner claims preeminence in his field (#38); an inventor provides a technological innovation hoping to feed the poor (#24 & 25); a group of women from Missouri try to create a bit of American culinary normalcy while acting as missionaries in New Guinea (#72); or a businessman looks to take advantage of trade with China by introducing American customers to Chop Suey and Chow Mein (#54).

To list the rest of many reasons we continue to love finding, researching and selling rare cookbooks would take a book, but the real work is done one book, manuscript, or piece of ephemera at a time, which is exactly what we'll continue to do.

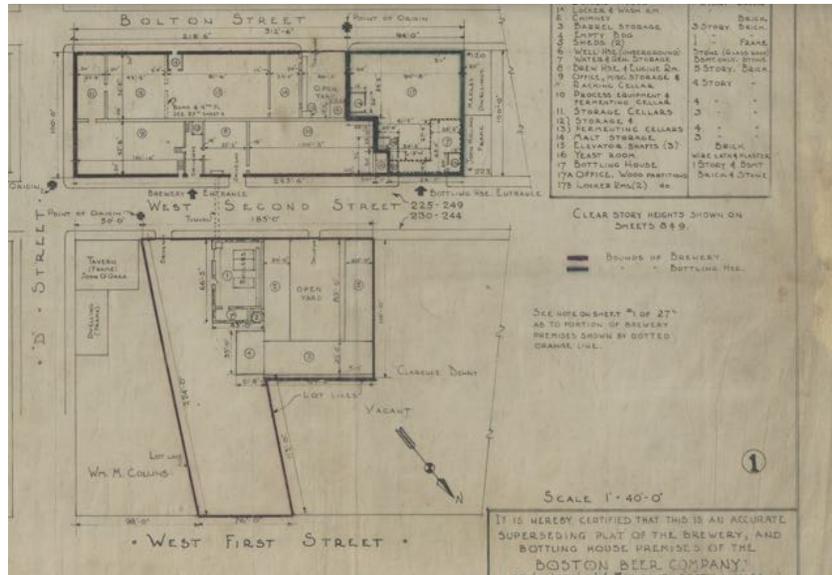


Beer, Wine, Spirits

1. Coppinger, Joseph. *The American Practical Brewer and Tanner: in which is exhibited the whole process of brewing without boiling... ..the French mode of tanning the heaviest soal leather in twenty-one days and calf skins in three or four. (Highly important).* New-York: Printed by Van Winkle and Wiley, No. 3 Wall-Street, 1815. Large octavo, vii, [2], 12-246, [2] pages. Illustrated.

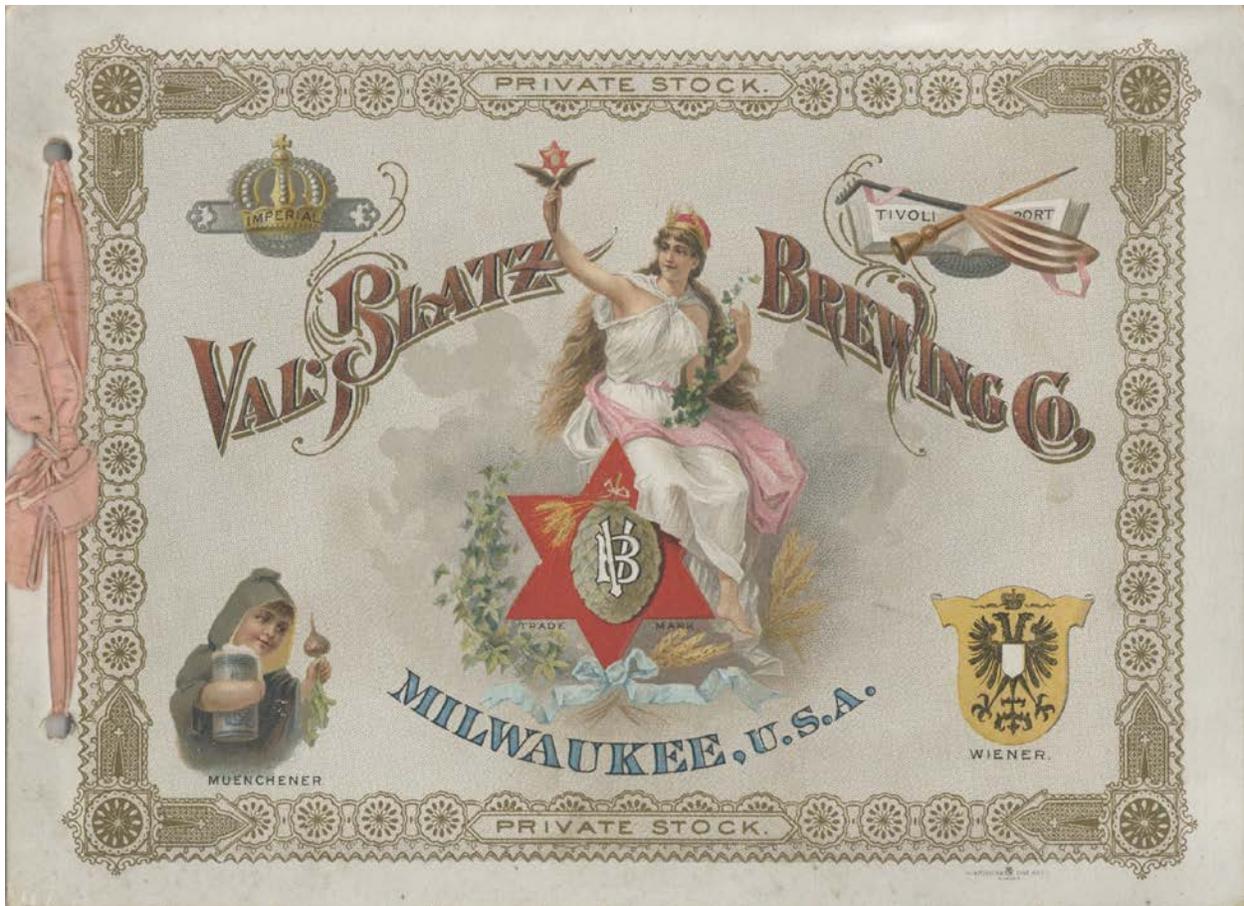
First edition. An important and very early American beer-making manual. The great bulk of the book is devoted to the production of beer, including recipes for several different varieties, but it also “includes wine and an interesting description of the French method of handling the various Bordeaux growths” (Gabler). Also present is a final section on tanning. Coppinger was an Irishman who emigrated to America in 1802. He landed in New York, moved to Pittsburgh in 1803, and became a partner in Point Brewery. He obtained a number of patents on brewing, preserving, and on the construction of flat-roofed buildings. A great fan of Thomas Jefferson, he initiated a correspondence with the President in 1802. In 1810, he proposed establishment of a National Brewery to President James Madison, a project which never came to fruition. Coppinger maintained the correspondence with Jefferson through 1815, the year in which this book was published. In a number of letters, Jefferson inquires as to the progress Coppinger was making on its

completion. In return, Coppinger requests that Jefferson become a subscriber. Surprisingly, there is no specific record of Jefferson having acquired the book for his library (Baron). Errata slip tipped-in at the title page. Foxing and dampstaining throughout. Untrimmed, in original blue, paper-covered boards, re-backed with tan paper, with printed spine label. Still, a handsome copy. While well-represented in institutional collections, this book is very rare in the marketplace, with just four copies coming to auction since the 1940s. [OCLC locates twenty-three copies; Baron, *Brewed in America*, pages 139-143; Gabler G17000; Noling, *Beverage Literature*, page 115; Rink, E. *Technical Americana* 1480; Shaw & Shoemaker, 34445; not in Cagle or Lowenstein]. \$3500.00



2. [Boston Beer Company]; Sherwood, Sidney and D.W. Gurton. *Plat of the Brewery, and Bottling House Premises of the Boston Beer Company*. Boston: 1938. Nine architectural plans for the Boston Beer Company Brewery and Bottling House, (38.5 x 50 cm. each). Printed on engineering vellum, rectos only.

Nine numbered plats depicting an overview (with cross streets and geographical context), basement through fifth floor plans, and two cross sections. Indicating dimensions and material types, the plans give a full picture of a 19th century brewery and bottling house operation. Plan includes layout for bottling house machines (including soaker and washer, pasteuriser, and [Norton] Oslund labeler), ale fermentation cellar, malt and yeast storage, cooper's shop, water tower for ammonia condensers, brewmaster's office, wort cooler room, among many other areas. The Boston Beer Company was founded in 1828 by Gamaliel Bradford, Nathan Rice, Benjamin Thaxter, and Elijah Loring; it was chartered and incorporated by an act of the Massachusetts Legislature. The Boston Beer Company, on Second Street in South Boston, was in operation until 1957. The plans in this collection were approved in April 1938, just five years after the ratification of the Twenty-first Amendment and during a period of rapid growth in beer production. Boston, with a total of thirty-one breweries, was distinguished as the city with the highest number of breweries, per capita, in the United States. In 1985, Jim Koch unveiled Samuel Adams beer and revived the Boston Beer Company name. It was among the first wave of breweries to characterize the modern American craft renaissance. The architectural firm that drew the plans is unnamed, but plans are signed by draftsmen and others. Some edgewear, creasing, and discoloration throughout the plans, but otherwise very good. Several plans annotated with color-coded pencil marks. \$900.00

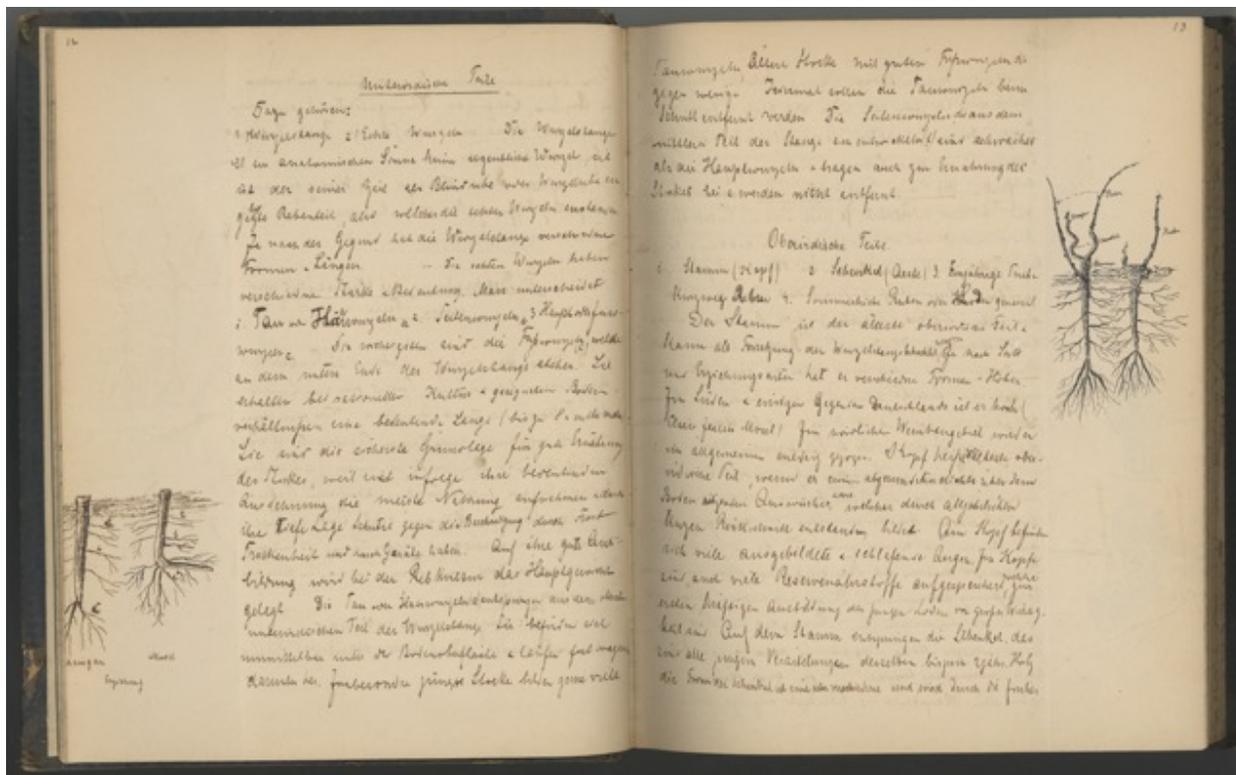


3. [Promotional booklet – Brewing]; Val. [Valentin]. *Blatz Brewing Co., Milwaukee, Wis.* Milwaukee: printed by American Fine Art, [1893]. Oblong ribbon-sewn booklet, 12 card-stock pages. Chromolithograph illustrations.

First edition. A promotional booklet for the Blatz brewery of Milwaukee with illustrations of the brewing process and, on the rear wrapper panel, a lovely chromolithograph of the Blatz brewery itself. Contains the song “Rally round the Star” and includes a section on Blatz’s standard brands: Tivoli, Imperial, Wiener, Private Stock, and Muenchener. The booklet was likely produced for Chicago’s Columbian Exposition of 1893. Blatz was originally founded in 1851, and the brand name lives on, although now owned by Pabst, with the beer produced for Pabst by Miller Brewing Co. Light crease to rear wrapper panel, otherwise near fine in embossed and chromolithographed wrappers tied with a pink silk ribbon. Scarce. [OCLC locates four copies]. \$400.00

4. [Manuscript – Wine]; Zweifler, Franz. *Weinbau und Kellerwirtschaft [Viticulture and Enology]*. [Geisenhiem, Germany]: 1889-90. Octavo, 270, [4] pages. Table of contents. Illustrated.

Manuscript of an unpublished work on grape growing and winemaking, by the principal of the School of Fruit and Wine Growing at Slovenia’s University of Malibor. The manuscript is a well-organized treatise on the subject, not a collection of notes, and therefore we believe it is a draft work in progress of an unpublished book. Divided neatly into two sections, the first treats viticulture in general, including

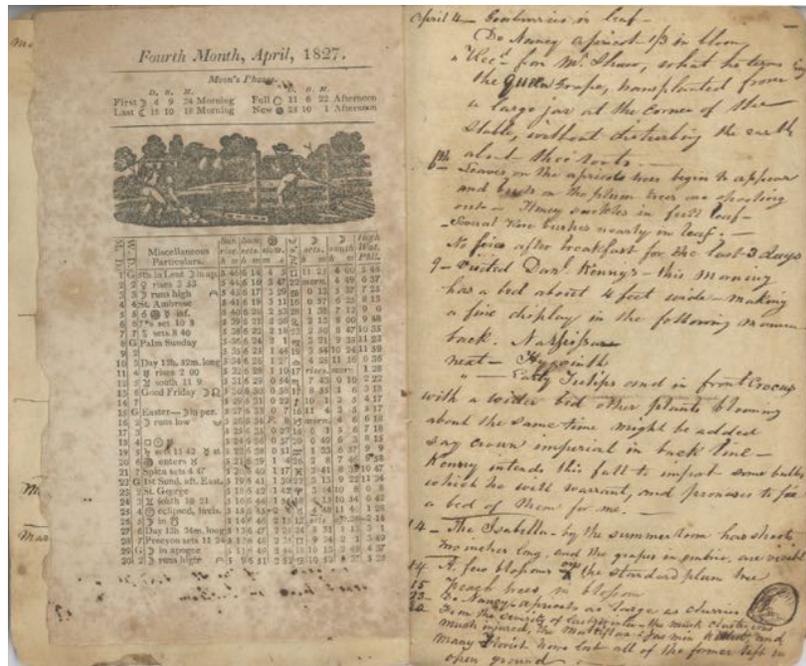


planting, soil, roots, grafting, structures for terracing, trellissing, pruning, etc. The second part covers the winemaking process and includes storage equipment – barrels, valves, bungs – the chemistry of fermentation, etc. The pages are uniformly creased to provide neat, wide margins, which have been used for additional notes, and for significant and detailed illustration. Zweifler, a German, was the author of a number of important works on the wines of Germany, Austria and Slovenia, including *Lehrbuch des Weinbaues und der Weinbehandlung Für praktische Weinbauern und Kellerwirte, sowie Weinbauschulen*. His earliest work, *Vrste ameriskih in domacih trt, ki so priporočljive za vinograde na Stajerskem*, was published in Gradec, Slovenia in 1905. All of the others were published in Germany. Maribor, location of the University’s School of Fruit and Wine Growing is the gateway to the Mariborske and Slovenske Gorice winemaking regions, and home to the oldest known grape vine in the world, the Stara Trta, estimated to be 450 years old. Included in the second part are two tipped-in printed booklets on viticulture: *Über Rotweinsbereitung [From the grape to the glass]*, by Zweifler ([1889] 6 pages); and *Betrachtungen über die Reblaus [Reflections on Phylloxera in the present state of Things]*. (1889. 20 pages)]. The second has a two page, chromolithographed plate of phylloxera. In patterned-cloth over a brown cloth spine; spine gilt-titled. Binding is edg worn and lightly chipped at the head and foot of spine, otherwise very good. [OCLC locates just one copy of *Über Rotweinsbereitung*, and none of the *Betrachtungen*]. \$4500.

5. [Manuscript – Agricultural & viticultural diary interleaved with pages of a published almanac]; Lawton, William Henry. *Handwritten “Notes and Memorandums” (principally ink; some pencil) recorded by “Wm. Lawton, No. 47 Walker St.” on leaves alternating with pages from The Agricultural Almanack for the Year of Our Lord 1827*. Philadelphia: Published and Sold by S.W. Conrad, [1826]. Booklet (19 x 11.5 cm.), [42] printed pages, sewn on a cord with a single knot. Illustrated with one plate. Interleaved with 4 folded leaves (20 x 26 cm.) and 12 calendar pages containing manuscript notes. The

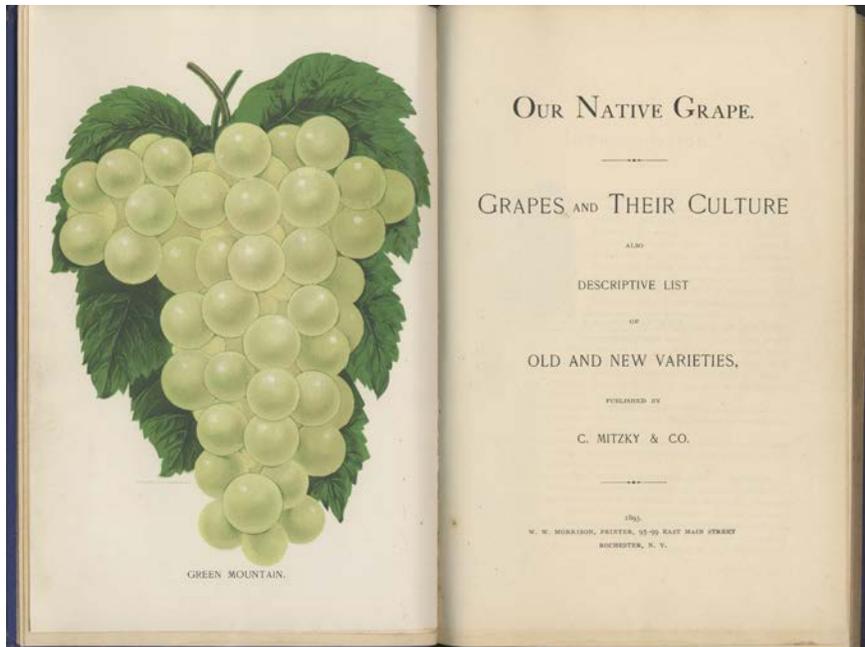
illustration is of a silk reel, imported from Genoa Italy by James Mease, and accompanies a short article on the need for a simple reel to wind silk off of cocoons.

A year's worth of manuscript notes on planting and fieldwork. For the most part the manuscript was, as the title suggests, observations jotted down as occasion permitted, regarding Lawton's propagation of grapes, apricots, peach, apple, and various berries. Also mentioned are Tulips, Columbine, Italian Honeysuckle, Rose, and Crocus. The diary contains entries recording planting of grape vines, pruning (both Lawton's and his neighbors'), cold spells, freezes,



sometimes weather in a general sense, market prices, haying, as well as notes here and there on events in the news. Particular attention is paid to dates relevant to the cycles of particular varieties: "March 28 - A number of blossoms out on the DeNancy Apricot"; "April 4 - gooseberries in leaf", and in the pruning and progress of Isabella grape vines. The impression is frequently given that the author's motivation was to learn from fellow gardeners: "Sept. 24 - Capt. Holmes has the Rose Chasalas [i.e., Chasselas], a French grape of exquisite flavor, thin skin, good size - also the real Golden Chasalas - and a Madeira Grape, a white oval grape... Mr. Shaw has a seedling of the Black Homburgh, a large round black grape, small seeds, abundant bearer of extraordinary size, also Blue Cartager..." ~ William Henry Lawton (1795-1881) was a stock and exchange broker and horticulture enthusiast who had settled in New Rochelle as a young man. He is credited with forming the first Broker's Board in New York, as well as the originator of the idea of combining railroad travel for passengers with freight transport through his influence as a shareholder in the Schuylkill Valley Navigation and Railroad Company. He would later receive recognition for promoting the cultivation of (what he called) the New Rochelle Blackberry, a name overridden in August 1853 by the Farmers' Club of the American Institute in favor of Lawton Blackberry, the name by which the subspecies is still known. The calendar pages are identical to those found in several almanacs of the time; the Solomon W. Conrad imprint was known to be associated with the *Philadelphia Agricultural Almanack* for the years 1819-1827. Fragmentation of the text in the remaining pages suggests that only subject matter of interest to the owner was retained. Two leaves at the end contain information about the federal court system, set in smaller type, and thus appear to have a different origin. \$750.00

6. Mitzky & Co., C. *Our Native Grape. Grapes and their culture, also, descriptive list of old and new varieties.* Rochester, N.Y.: W.W. Morrison, Printer, 95-99 East Main Street, 1893. Large octavo, 218, [1] pages. Chromolithograph frontispiece and two plates, plus numerous illustrations in the text, some full page. Two additional chromolithograph plates and one black and white photo illustration have been pasted-in.



First edition. Includes a history of the grape, wine making, cultivation, hybridizing, tools, etc. Hundreds of varieties of grapes are listed, from Adelaide to Zinnia. The three chromolithographs depict the Green Mountain, Brilliant, and Early Ohio varieties. Additional plates show the Stark Star, and an unidentified variety, looking a lot like the Concord. In the *Standard Cyclopedia of Horticulture*, Lydia Hyde Bailey writes, “The leading current works are: Bushberg’s *Descriptive Catalogue and Grape Growers’*

Manual; Mitzky’s *Our Native Grape*; Fuller’s *Grape Culturist*; Husmann’s *American Grape Growing and Wine Making*.” Owner’s stamp to front paste-down; some light soiling throughout. Adhesion mark to one chromolithograph. In blind- and gilt-stamped blue cloth. Near very good. Scarce. [OCLC locates sixteen copies; Gabler G31090]. \$900.00

7. [Photograph album – basket manufactory for the grape industry]; [The Westfield Factory]. *The Mill: Plans and Construction* by C.G.B. Westfield, NY: circa 1915. Photograph album, (18 x 27 cm.), with ninety-seven black & white photographs (6 x 10 cm.) pasted on rectos and versos of the first seventeen leaves.

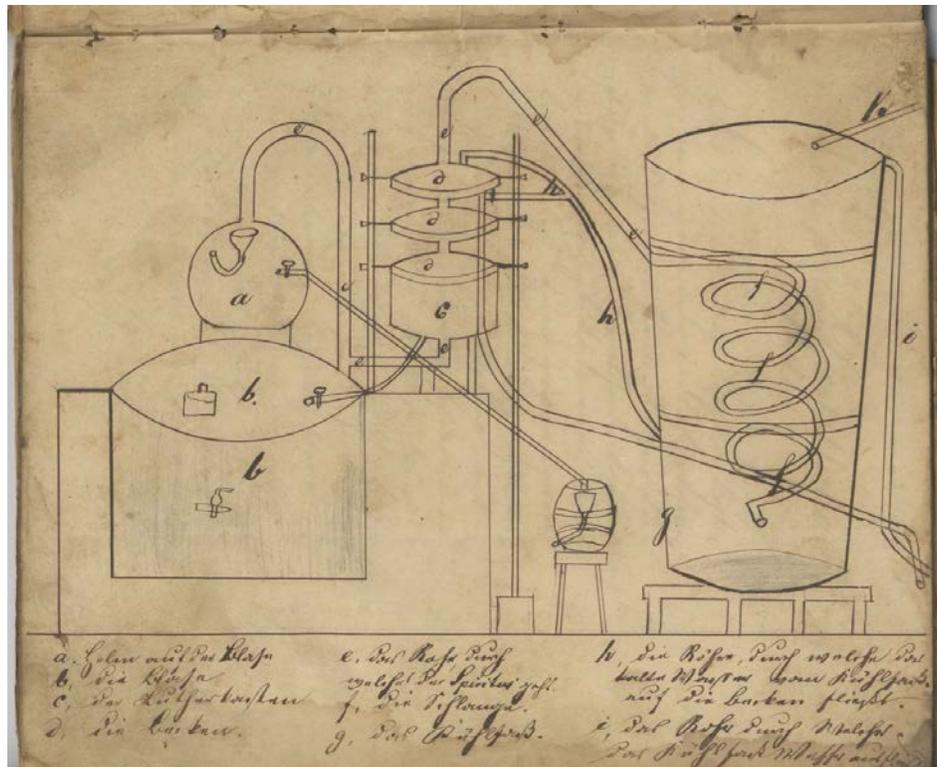
The photographic record of construction of an Upstate New York basket mill. The pre-published blank album has neatly handwritten captions, and the photographs capture the landscape, surveyal, excavation, machinery, and building of a basket manufactory near Cassadaga Lake, in the center of the Chautauqua-Erie grape belt. Long before the Welch’s Grape Juice Company relocated to Chautauqua County and incorporated in Westfield in 1893, the landscape between Lake Erie and the escarpment of the Allegheny Plateau had been transformed by cultivation of grape vines, most especially the cultivar of the North American fox grape known as Concord. An ancillary economical development in the region was the proliferation of basket factories. A manufactory begun by the Stoddard family of Busti may have been established before the Civil War. By the late 1870s basket factories were operating in Gerry (George Noble), Forestville (W.F. Miller), Portland (W.E. Dudley), Ripley (W.B. Rickenbrode), and Stockton (Frederickson & Bussing), in addition to Westfield itself (Andrew Burns; Dexter Morse), a locality known as a specialist in fruit and vegetable transport baskets as much as for its production of grape juice. In 1897 the Grape Union reported to the New York State Agricultural Society that it had shipped more than twelve and one-half million baskets of grapes from Chautauqua County. A principal mode of export was the Dunkirk, Allegheny Valley and Pittsburgh Railroad (D.A.V. & P.R.R.), a snow-covered line of which is identified in the present album (in a photograph of scrub timber near Cassadaga Lake). Much clearer is a stretch of track running alongside the completed mill, in a photograph dated July 15, 1915, evidently the same track



holding train cars pictured in two more photographs showing the loading and unloading of basket stock. The appreciation for landscape aside, the majority of the photographs track the stages of construction in some considerable detail, from the excavation of the boiler room to the laying of concrete masonry blocks, from the installation of the peeling lathe to the raising of the ventilation stack with a gin pole. For the moment, The Westfield Factory and its builders have a bifurcated existence, vividly represented in these carefully arranged images yet lost among the mislaid pages of history. The conceivers and executors of the project are provisionally known to us as W.A.B. and C.G.B., as the captions of two of the photographs have it. The second of the two sets of initials corresponds to that credited on the title page, and it is tempting to suppose that he may be the Charles standing in front of the mill in another photograph near the end, where the completed buildings of the enterprise are shown off. A detailed photographic record of the transition of an industry to mechanized production, and also of the dreams of an American businessman coming to fruition. The original commercial binder is a bit age-toned, otherwise very near fine condition. \$900.00

8. Gervais, J. Ant [Jean-Antoine]. *Opuscule sur la vinification, traitant des vices des méthodes usitées pour la fabrication des vins, et des avantages du procédé de M.lle Élizabeth Gervais, brevetée du gouvernement par ordonnance de S.M. Louis XVIII, pour la même fabrication.* Montpellier: de l'Imprimerie de J.-G. Tournel, place Louis XVI, no 57, 1820. Octavo, 112, [2] pages.

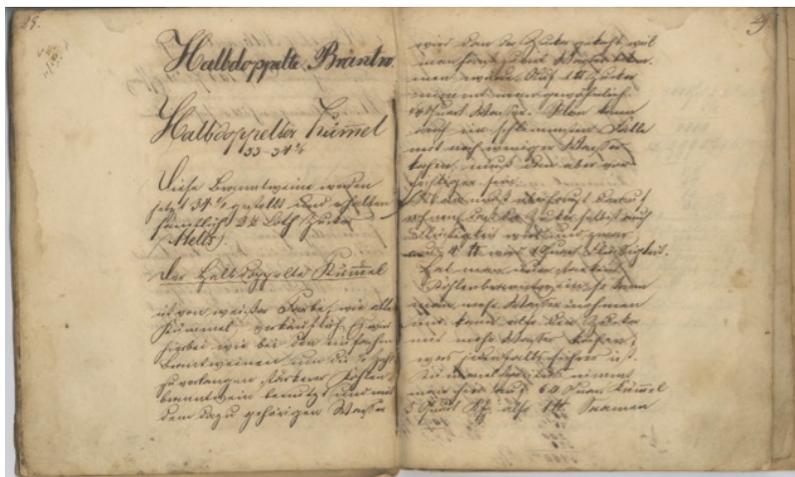
First edition, first printing. There were two printings of the first edition, both in Montpellier in 1820. The first has the title as it appears here, and does not include the letters of Neufchateau and of Chaptal. The real inventor of the winemaking method known as Mlle. Gervais was Don Nicolas Casbois, physics professor and member of the Academy of Metz. The method consists of using a valve to allow expanding gasses to escape from the bottle or other vessel, while allowing no air from the outside in. Uncut, and in original paste-paper blue wrappers with woodcut spine label, as issued. Rare. [OCLC locates just one copy, at Caen MRSB, and just three copies of the second printing, none in the US; Simon BV, page 19; Oberlé 164]. \$750.00



9. [Manuscript distillation manual]; [Bobrek, Leopold]. *Rezeptbuch von Leopold Bobrek: Alkoholische Getränke-Herstellung, Spezialität: Liköre* [Recipe Book by Leopold Bobrek: The Manufacture of Alcoholic Beverages, Specialty: Liqueurs]. Germany: [1859-1860]. Octavo-sized, sewn booklet (19.5 x 16.5 cm.), 69 [xvii] pages. Illustrated.

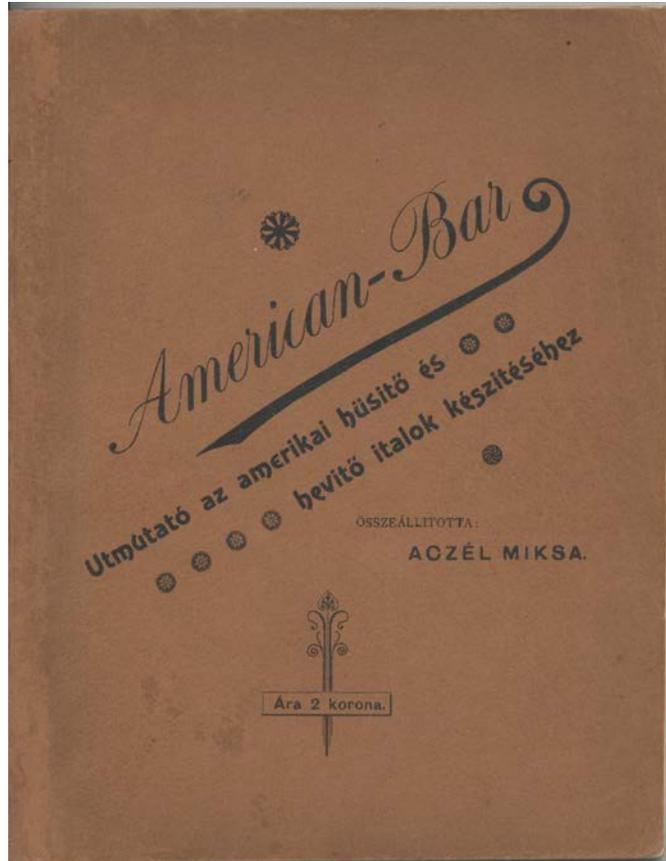
A handwritten technical distillation guide, providing an overview of the process, diagrams, prose commentary, and detailed recipe book for the manufacture of distilled spirits. The booklet is enclosed in two folders (an outer and an inner) with identifying information in a later hand (or hands). The inner folder is wrapped over the original blue paper wrapper and includes, in the manner of a title: *Destillation: Rezeptbuch meines Vaters* [Distillation: My Father's Recipe Book], signed below: H. Bobrek; at head of title: Im Jahre 1859-1860 geschrieben [written in 1859-1860]. Also on the inner folder, along the back: 1933 Beim Fortgang nach Erez mitgenommen [Taken along on the journey to Israel in 1933]. On the outer folder, a scrap of printed advertising card for "H. Bobrek, Architekt" contains the handwritten title: *Rezeptbuch von Leopold Bobrek: Alkoholische Getränke-Herstellung, Spezialität: Liköre* [Recipe Book by Leopold Bobrek: The Manufacture of Alcoholic Beverages, Specialty: Liqueurs]. ~ A practical document compiled for use within the distillery, on the evidence of intermittent staining, yet also designed for reference, drafted in a clean and efficient hand, with few cancellations or emendations. Unsigned, which might suggest a private or domestic derivation; however, the systematic ordering, explanatory style, and sheer scope argue, rather, for a manufactory setting of some considerable size and market reach. Anonymous, then, but with an external attribution to Leopold Bobrek recorded by his son. One Hugo Bobrek (1872?-1943), an architect and contractor, is reported in a family memoir (Franz Auerbach, *No Single Loyalty* [Münster: Waxmann Verlag, 2002]), to have emigrated from Düsseldorf to Palestine in 1933 at the age of sixty-one, and to have died there ten years after. The outer folder enclosing the present manuscript was evidently cut from an advertising brochure for "H. Brobek, Architect, Tel-Aviv." There is, further, a notice of Hugo Bobrek's death, in December 1943, in *The Palestine Gazette* (no. 1313 [20 January 1944], page 101). ~ The initial portion of the manuscript consists of

prose discussions under three headings: *Von der Reinigung des rohen Spiritus* [On the Purification of Crude Spirits]; *Von der Destillation Selbst* [On Distillation Proper]; and *Von der Fabrikation der Bran[n]tweine* [On the Manufacture of Spirits]. (It should be noted that the term *Brantwein* (*recte* *Branntwein*), though cognate with English brandy, corresponds to French spiritueux or boisson spiritueuse, and has but a peripheral connection to English usage of brandy for distilled wines.) The second, larger portion of the manuscript arranges recipes (first) in groups of simple, half-double, and double spirits and (second) within these groups by principal ingredient: corn, anise, cloves, caraway, bitter orange, juniper, caraway, spearmint, peppermint, lemon, raspberry, aloe, and calamus. The contents thus proceed systematically from the general to the specific, starting with a fundamental admonition: “*Um die Reinigung des Spiritus zu bewirken, um ihn zur Fabrikation des Bran[n]tweins zu gebrauchen, bedarf man so genauester Rechtensten der, welche folgendes Moden constru[e]rt sind*” [In order to effect the purification of spirits, for use in the manufacture of spirits, one requires exactest precision, as formulated in the following methods]. Recipe entries include similar introductory remarks, as that for Spanish Bitters: “*Dieser Branntwein unterscheidet sich von den bisherigen doppelten durch die rothe Farbe, hauptsächlich aber durch den bitteren Geschmack*” [This spirit differs from the previous double [spirit] by its red color, though principally by its bitter taste]. Reserved for the end are herbal and medicinal bitters recipes, some arcane, such as aloe or calamus, some with lengthy formulae (following the last numbered page), followed by a final note on red tinting. A pen and ink illustration of a still or condenser appears on the first page in the text. The second illustration, a full-page pen and ink drawing, is a more detailed schematic of a still, similar to the still designed by Johann Freiderish Dorn of Berlin, which was in use in the first half of the 19th century. Dorn’s still “was the first to improve the old still by introducing pre-heating. A small coil (in this drawing labeled “n”) connected with the alembic was used to draw samples of the vapours during distillation” (Forbes, *Short History of Distillation*, page 354). ~ To be determined, of course, remains not only further identification of the author, whose memory may well have been eviscerated by fascism, but also the identification of his professional home. If speculation holds any value in such a context, it can be noted that the Schmittmann Edel-Korn-Brennerei had been operating in Düsseldorf from at least 1818, having built upon a local distillery of medicinal spirits whose existence can be traced to 1640. Today the firm is best known for its Düsseldorf Kirsch, but one might wonder how the recipe for its Doppel-Wacholder would compare to that preserved in the handwriting of Leopold Bobrek, on pages 42-43. The first few leaves have a stain in the upper right hand corner of the recto, though the text is not obscured; a tide mark to the front edge of the pages also does not effect the text. The final, unnumbered pages of the booklet contain some later scribbles, note and drawings in a later hand. The rear panel of the original, plain blue wrapper is lacking. But the booklet is now covered by the two card wrappers, one with a green cord closure. Still, generally better than good. \$4500.00



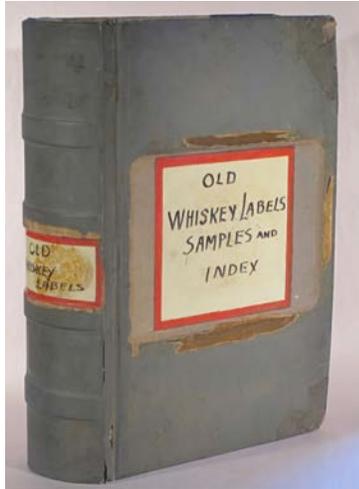
10. Miksa, Aczél. *American Bar. Utmutato az amerikai husito es hevito italok kesziteséhez*. [Guide for making American hot and cold beverages]. Budapest: Kapheto Aczél Miksa, 1899. Octavo, 96, iv pages. Ads. Illustrated.

First edition of this rare Hungarian cocktail manual, written and published by the famous eponymous cafe/bar. The recipes and other text are in Hungarian, but the cocktail names are in English, and one can get a good sense not only of the cocktails which had appeared in Budapest, but the available ingredients. The author urges those who would embrace foreign visitors to Budapest to be aware that high quality food and drink will be expected, and that the cocktail need be available. The illustrations depict required barware, and the ads a variety of luxury food and drink items available in Hungary. Some darkening to wrappers at spine, otherwise very good, in publisher's printed brick red wrappers. Rare. While there is a modern facsimile edition available in Hungary, no copy appears in OCLC, and none on any of the lists of major cocktail collections that have been made public. We are aware of only one other copy, which is in a private collection, and which we placed. [OCLC locates no copies; not in the relevant bibliographies]. \$2500.00



11. [Lithographer's Index – Spirits Labels]. [*Commercial Printer's Compendium of In-house Product Labels*]; *Old Whiskey Labels, Samples and Index* [cover title]. [Circa 1935-1940]. Folio-sized, commercial album, with pages on tabs (43 x 35 cm.), containing reference exemplars of labels collated with index numbers to printer's plates.

More than twelve hundred chromolithograph and color lithography labels, of various shapes and sizes, designed for spirits bottles. The labels were produced by an unidentified color lithographer under contract with approximately one dozen mostly Mid-western distilleries. Includes also a comparatively small number of in-house samples representing other printing contracts, not only labels for nonalcoholic syrups, salad dressings, and toiletry products, but also billheads, envelopes, warehouse receipts, commercial checks, and insurance certificates for disparate clients. The samples are accompanied by a small printed "index" with handwritten notes, which appear to be a finding aid for the print plates in a storage or warehouse facility, should the labels need to be reprinted. Included principally are main, band, and shoulder labels in multiple formats (for bottles of different size by volume) for widely recognized brand names of the era, mostly produced by two large Detroit-based distilleries, Arrow Distilleries and Mohawk Liquor. Among the brands: Magnet Kuemmel, Arrow Blackberry Brandy, Arrow Karavan Rum, Arrow Rock & Rye, Julius Marcus Crème de Cacao, Red Bird Bourbon, Walsh White Label Whiskey, Chicco Corn Whisky, Hawthorne Gin, Creamy Hed Sloe Gin, Mohawk Peppermint Schnapps, Mohawk Grenadine. Though the name of the printing house is wanting, a marked – that is not to say exclusive – geographical emphasis on Detroit is



apparent; secondary emphasis on the Ohio River (Lawrenceburg, Cincinnati, Louisville) can also be discerned. The prominence of these regions has to do with the historical disposition of corporate distilleries, on the one hand, and with the interaction of trademark and federal interstate commerce laws before, during, and after Prohibition. The notable absence of reference to Chicago, despite its famed liquor trade distribution relations with Detroit, is attributable to the same historical developments. During the latter half of 1933, a host of distilleries incorporated—or reconstituted—in anticipation of federal legalization on 5 December. Chief among the distilleries represented by labels here are Arrow Distilleries Incorporated, Mohawk Liqueur Corporation, Marcraft Liquor Company, Julius Marcus Liquor Corporation, all of Detroit; United Distillers & Winers Company (of Detroit and Cincinnati); James Walsh & Company (of Cincinnati & Lawrenceburg); Rossville Alcohol Corporation (of Lawrenceburg); National Distillery, Calvert Distillery, Hill & Hill Distillery (of Louisville); Old Kennebec Distilling (of Frankfurt); Reliance Distilling (of Philadelphia); Vincent Chicco Distilling (of Charleston); Ed Phillips & Sons (of East Minneapolis). Two of the warehouse documents are dated 1936 and 1937, confirmation that at least some portion of the otherwise undated contents originated after passage of the 21st Amendment. The labels bear witness to the galvanized demand in the 1930s for spirits generally—rums, bitters, whiskies, gins, cordials, schnapps—as well as for distilled drinks with strong ethnic associations for populations of East Central- and South-European descent, e.g., Polish Żubrówka, Baltic Allash, German Kuemmel, Swedish Punsch, Ukrainian Vishnevka, Croatian Pelinkovac, Balkan Slivovica, Mediterranean Anisettes. The largest client was Arrow Distilleries (incorporated 15 September 1933), and concentration in the Midwest but excluding Illinois is explained in part by interstate commerce requirements resulting from litigation over the use of the trademark “Arrow” by competing distilleries in Detroit, Baltimore, and Peoria. Companies could proceed without relinquishing the trade name only insofar as they did not compete in the same state markets (this in the context of Repeal’s stipulation that the separate states could decide how alcohol markets would operate within their respective borders). Related interstate commerce accommodations may also be in evidence; Phillips Brand Ginger Schnapps, for instance, one of the Minnesota distillery’s most successful cordials, appears here on labels produced for Marcraft of Detroit. The labels as objects themselves testify to yet another sort of transitional moment. Numerical codes for retained stone plates are included in the tabulations. In addition to numbers handwritten also on the album pages are several instances of the word “zinc” alongside one or more labels. The notation would seem to indicate a late-stage use of metal plates, which in most printing houses had already replaced smoothed stone in mass-production lithography by 1930. The following decade witnessed, in turn, the wholesale abandonment of the oil-and-water process, as photomechanical offset printing revolutionized mass commercial printing, eliminating the need for in-house lithograph artists altogether. The fact that the indicator “zinc” was needed means that, elsewhere, either surfaced stones of an

earlier time were still in use (the most likely explanation), or newly devised offset plates had already been introduced. The album endured vicissitudes of use. For a time, care was clearly taken to stack multiple formats of a label type intended for different-sized bottles of a single product. But at some point, too, pages and labels alike were sliced, suggesting that they were no longer kept for active use. The volume itself had been repurposed. Having begun with numbered pages at what is now the end, whose original pasted contents were subsequently removed, the entire album was flipped. The new upper bears a handwritten title of uncertain origin: Whiskey Label Sample Book. It should be reiterated, nonetheless, that this is not in fact a commercial sample book, having nothing to do with prospective sales; it is rather a working in-house reference for use in the manufactory, during the years immediately following Repeal. Throughout the pages are browned and somewhat brittle, with edgewear and chipping. Some of the labels and the separate pages of labels affixed to the binder, are now loose. The labels themselves are attached with staples, tape and other adhesives, a testament to the fact that reference, and not preservation was the aim here. The very large gray binder is labeled on the front board and on the spine. Good. Despite all faults, still an impressive and focused collection, and a rare example of a working printer's warehouse index. \$1200.00

12. [Trade Catalogue – Spanish spirits]; de Borja, José; Destilerias Escat, Barcelona. *En el ano de graci de 1864* [title from cover]. Barcelona: Destilerias Escat, 1948. Stapled booklet (17 x 12 cm.), 32 pages. Illustrated throughout in Cromotecnica.

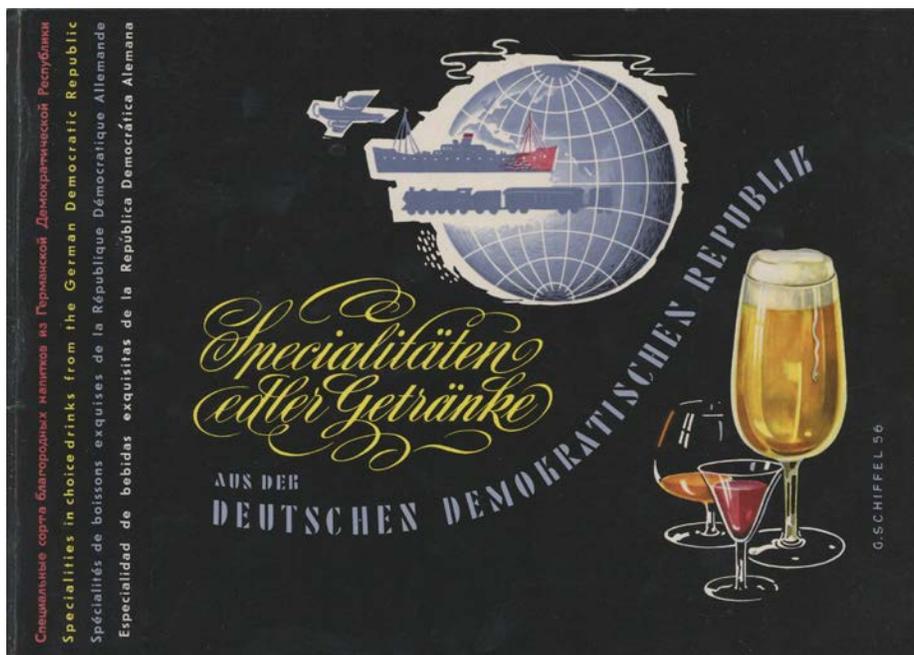
First edition. An attractively-produced promotional booklet for various spirits and liqueurs of Destilerias Escat. The spirits include Anis de la Corona, Anis, Conac Y Ron Escarchados, Kummel no.00, Crema de Cacao, Conac Jerezano (and other conacs), Anisette Burdeos, Estomacal Escat, Vit, Absenta, Crema de Naranja y Bitter, Ron Criolla (and other rums), Peppermint, Curasao Triple, Amer Escat, and Ginebra la Cruz. Each receives a double-page spread, illustrated by Juan Gil, Ricardo Fabregas, or Angel Vintro. In publisher's original card-stock wrappers, color-printed to imitate illuminated parchment, with silk tie. Near fine. Rare. [OCLC locates no copies]. \$450.00



#13

13. [Trade Catalogue – Russian spirits]. [*Likero-Vodochniye Izdeliya*]. Ministerstvo Pishvoy Promishlennosti. [circa early 1950s]. Octavo-sized, accordion fold (25 by 18 cm.), [24 pages]. Illustrated with seventeen color plates by C.B. Popov.

First edition. A trade catalogue of Russian liquors, issued by the Russian Ministry of Food. The spirits are of all types, with a wide range of vodkas, but also a rich variety of cordials, brandies and dessert liqueurs. The handsome color plates all stand out for their single color backgrounds, and the printing process would appear to have been a hybrid combining photolithography and lithography and then colored. Whatever one makes of the Soviet cultural landscape in general, it did attain high standards in some fields, and in a modest way, this trade catalogue is a proud reflection of its aesthetic achievement. Clean and bright within. Textured wrappers with debossed copper lettering and gilt ruling; lightly soiled and with wear and some separation at spine. Good. [OCLC locates no copies]. \$750.00

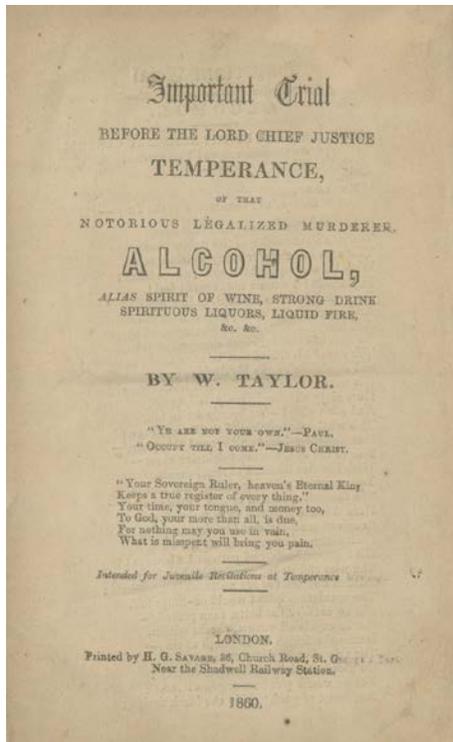


#14

14. [Promotional publication – East German spirits]. *Specialitäten edler Getränke aus der Deutschen Demokratischen Republik*. *Special'nye sorta blagorodnykh napitkov iz Germanskoj Demokrateskoj Respubliki*. *Specialities in choice drinks from the German Democratic Republic*. East Berlin, GDR: Ministerium f. Lebensmittelindustrie, 1957. Oblong octavo, 36 pages. Illustrated throughout. Parallel text in English, Russian, German, Spanish, and French.

First edition. A promotional publication for the wines, beers and spirits of the German Democratic Republic, produced in East Berlin. Illustrations and descriptions accompany the long list of beers, brandies, fruit spirits, vodkas, bitters, cordials, and champagnes. In the rear of the booklet, are the names and addresses of the East German producers, with lists of their products and the alcohol percentage of each. Very slight crease to gutters of printed wrappers, otherwise fine. Scarce. [OCLC locate only one copy (Die Deutsche Nationalbibliothek)]. \$450.00

An unrecorded English Temperance poem



15. Taylor, W. [William]. *Important Trial Before the Lord Chief Justice Temperance, of that Notorious Legalized Murderer, Alcohol, alias Spirit of Wine, Strong Drink, Spirituous Liquors, Liquid Fire, &c. &c.* By W. Taylor. London: Printed by H. G. Savage, 1860. Small octavo (18.25 x 11.5 cm.), 12 pages. Cover title: *The Trial of Alcohol*. “Intended for Juvenile Recitations at Temperance” (title page).

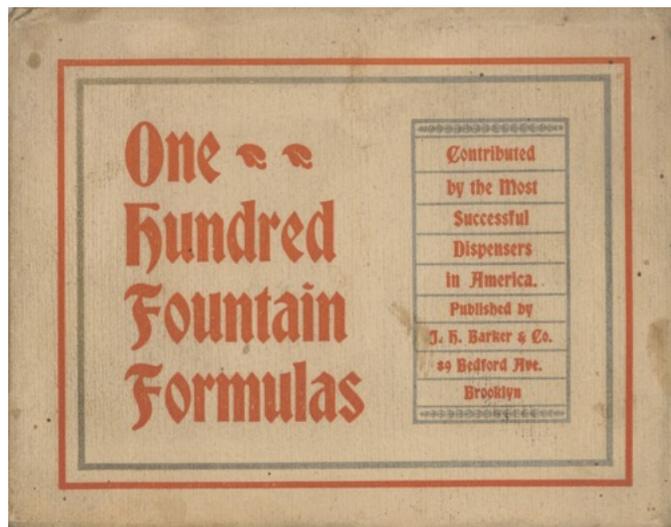
First edition. An extended poem in rhymed couplets, presented in the form of a quasi-dramatic court proceeding, with speakers: Counsel for the Prosecution, Advocate, Second Advocate, Judge, and Prisoner. William Taylor (1840-1910) was Headmaster of the Sir Walter St. John School in the district of Battersea (South London) between 1873 and 1907, and during an overlapping period also Normal Master (later Master of Method) at the National Society’s Training College for teachers at Battersea. He was also a prolific publisher of temperance literature for use in pedagogy, with titles such as *Elementary Lessons on Alcohol* and *The Physiological Side of Temperance*. (He should not be confused with the Methodist missionary William Taylor, who also taught for a

time at a training college.) Untrimmed fore-edges, a few pages with slight staining and edgewear. In soiled, blue cloth boards, now neatly separated from the textblock; with handwritten title label on front board. Still near very good. Unrecorded. [OCLC reports no copies]. \$350.00

A rare soda fountain recipe book

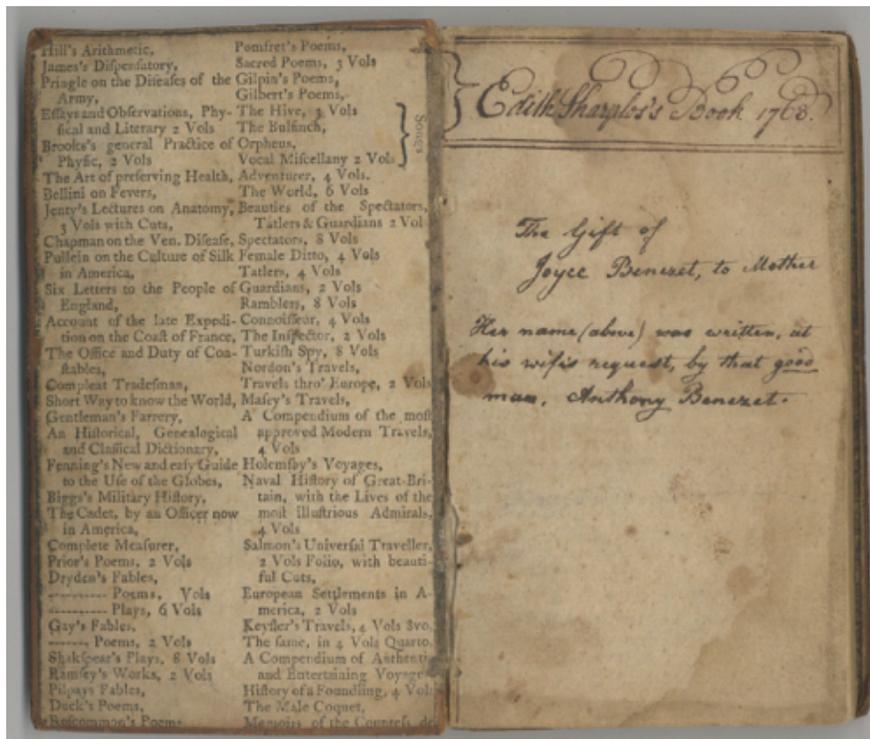
16. [J. H. Barker & Company]. *One Hundred Fountain Formulas. Contributed by the Most Successful Dispensers in America.* Brooklyn: Published by J. H. Barker & Company, 1897. Small oblong (12.5 x 15.5 cm.), 69, [iii] pages; with red titling, and sixteen full-page black & white plates (scenes of cocoa and sugar harvesting, processing, and distribution). Includes index to formulas and list of contributors. Illustrated advertisements.

First edition. A practical, compact handbook for soda fountain operators, and at the same time a promotional collection whose recipes serve effectively as both individual expressions of pride and as testimonials from satisfied customers. It should be clarified that, although J. H. Barker & Co. was a supplier of fountain chocolate and rock candy syrup, the recipes sent in as expressions of satisfaction are not necessarily, however, limited to cocoa powder- or sugar cane-based formulas. Among them, for the initiated: Windsor Spray (from Rochester); Crushed Cherries (from New Orleans); Swiss Peach (from Louisville); Orgeat Syrup (from



Washington, D.C.); Nerve Tonic (from Philadelphia); Port Sangaree (from Detroit); Cinisaya (from Indianapolis); Leghorn Chocolate (from St. Paul); Herculine (from Memphis). ~ Joseph H. Barker (1838-1897), a native of Baltimore, had founded in 1883, with his brother-in-law Charles Chamberlaine, what became a well-known firm supplying rock candy and syrup. In 1890 the firm originated a soluble cocoa powder which it successfully marketed to the drug store soda trade. At this juncture, the fountain chocolate industry had come under attack on charges of “adulteration” – a circumstance explicitly addressed following the preface, and one that very likely helps to explain why the public relations gambit was undertaken when it was. An increasingly attentive public had become aware of unscrupulous vendors who had added crushed cacao shells, potato starch, and even clay brick powder to cocoa products. Unable to weather the new scrutiny and criticism, Barker died suddenly (“of apoplexy”), while dining at his partner’s home, just as *One Hundred Fountain Formulas* went to press. Eventually such scandals led to regulations beginning with the Pure Food and Drug Act of 1906. But by this time the Barker Company had not weathered well, and its “succession” by the Knickerbocker Chocolate Company was announced in June 1904; it would be led eventually by President Charles Chamberlaine. Regardless of Barker’s sad end, his products seemed well-liked by many. Here are just two of one hundred fifty testimonials from twenty-eight states, published in the February 1898 issue of *The Druggists Circular and Chemical Gazette*: ~ “Baker’s products Vincennes, Ind. January 14, 1898. Gentlemen: The soda water season of 1898 will soon be on. Please let me know your lowest price on your Fountain Chocolate. I used it at my fountain during the year 1897, and everybody pronounced it the finest in taste and flavor that they had ever drank [sic]: in fact it was the town talk and did much to double our soda trade over any former year. I think it superior to much I have used at a higher price. Respectfully H.J. Watjen.” ~ “Greenville, Ala. January 14, 1898. Gentlemen: Your Fountain Chocolate was dispensed from our soda fountain last season and gave entire satisfaction to the trade. We expect to continue using the J.H. Barker & Co. brand. I also use J.H. Barker & Co.’s Rock Candy Syrup, and find it unexcelled in weight and purity. Yours truly, E.M. Kirkpatrick.” ~ A few dog-eared pages, one checkmark in pencil, else clean and attractive. Internally near fine, in lightly soiled beige wrappers printed in red and silver. Rare. [OCLC locates one copy (University of Michigan); an edition dated 1899, with different pagination, is held on microfilm by the University of Chicago Libraries]. \$900.00

English
Cookery



#18

A very rare English cookery book, with an important Quaker abolitionist association

17. [Ladies Delight]. *Ladies Delight: or Cook-Maids Best Instructor: Containing The best and most approved Receipts for roasting and boiling every Thing necessary to be sent to Table, in the utmost Perfection, with their proper Sauces, in the cheapest, and politest Manner; by which every Lady may know how to direct her Servant, and every Servant who can but read, by very little Application may become very good Cooks. As well calculated to set out a Table (the Manner of which is left to the Ladies Choice) as for single Dishes in private Families. Also how to dress all manner of Fowl, in the best approved and most elegant manner, with their proper Sauces. Directions for dressing all Sorts of Fish, and Sauces, with general Directions also, which in a Manner contain the Whole Art of Cookery. And the Art of making British Wines in the utmost Perfection. The whole containing every Thing necessary to be known by an accomplished Housewife, or an English Cook.* London: Printed for Henry Woodgate and Samuel Brooks, 1759. Duodecimo, 116, 4, [2] pages.

First and only edition. A small book containing two hundred sixteen recipes, mostly for meats, as the book sets out in its title to present the “best and most approved Receipts for roasting and boiling every Thing necessary to be sent to Table...” The focus on roasted and boiled meats allows room for specificity, with sections on various fowls and offal. There is also a Made Dishes section, with additional meat preparations in ragoos, stews, collops, fricaseys, and hodge-podges. Beyond the meats, there are sections on English wines, pickles and preserves, and cakes. The endmatter consists of ‘A Catalogue of Chapmens Books Printed for Henry Woodgate and Samuel Brooks’ followed by ‘New Editions of the Following Entertaining Histories... just published by Henry Woodgate’. In addition, the paste downs in the front and the rear are book lists as well, perhaps from a bookseller rather than a publisher, as the books (here titles only) appear to have been issued by various unassociated publishers. This book has a distinguished provenance. An inscription on the front fly reads, “The Gift of Joyce, Benezet, to Mother. Her name, (above) was written at his wife’s request, by that good man Anthony Benezet.” Above that in a different and flourished hand is written, Edith Sharplos’s [sp.] Book 1768.” The second inscription is repeated on the first page of text, “Edith Sharplos Her Book, the 22nd of the 12th Month___ 1768.” Anthony Benezet was one of the earliest American abolitionists and has been called, “the single most prolific antislavery writer and the most influential advocate of the Negro’s rights on either side of the Atlantic” [pbs.org]. He founded one of the world’s first anti-slavery societies, The Society for the Relief of Free Negroes Unlawfully Held in Bondage; founded the first public school for girls in North America; and created the Negro School at Philadelphia. He was also a correspondent with Benjamin Franklin and, after his death, the ghost that appeared in a dream of Benjamin Rush. Born in France, Antoine Benezet emigrated to Philadelphia in 1731, just a few years after he had become a Quaker. In 1736 he married Joyce Marriot, from a prominent New Jersey Quaker family. The Edith Sharplos[?] of the inscription remains unidentified. Strangely, Benezet was a vegetarian and an advocate of temperance, two beliefs this receipt book would seem to argue against. Whatever its relation to the diet of the Benezets, this work testifies to the transatlantic journey which cookery books and other practical works were to make from England to the colonies in the period prior to the Revolution. Internally, some dampstaining and soiling, otherwise very good and sound, with bookseller’s printed list pasted-down front and back. In original ruled, full calf, sewn on two cords; front board partially detached. Otherwise near very good. Very rare. We were able to find only one auction record for this title – Bloomsbury 35839, (2011) – and one bookseller’s catalogue listing. All holdings and listings we’ve seen are deficient, lacking a title page in two listings, and trimmed or with insect predation in others. [OCLC records two copies (British Library of Political and Economic Science, and Schlesinger Library); Oxford, page 104 (citing a copy lacking the title page and thus beginning the records dated [1770]); MacLean, page 87 (also for a copy lacking the title page and now locating that copy at Radcliffe); not in Bitting, Vicaire or the ESTC]. \$5500.00

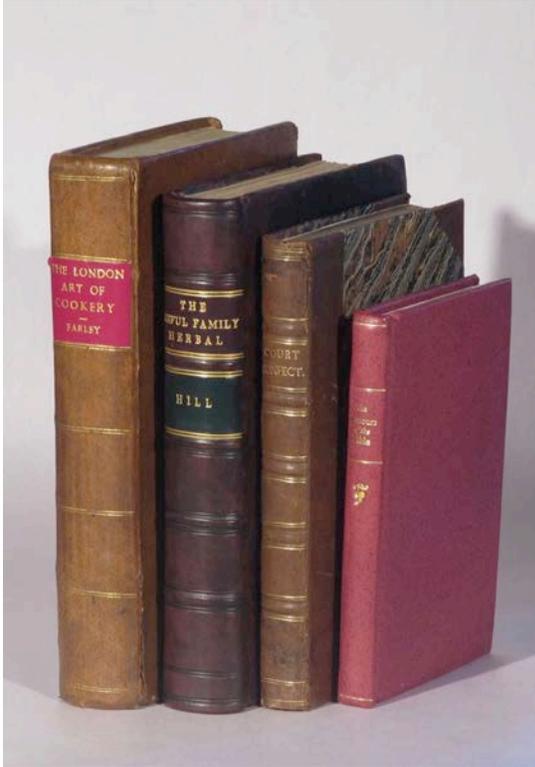
With the first recipe for ice cream in an English book

18. Eales, Mary. *The Compleat Confectioner, or, The art of candying and preserving in its utmost yt use of the ladies, and very necessary for all who are willing to excel in the most excellent Qualifications of a good House-Wife*. London: Printed for J. Brindley... and R. Mountagu [sic], 1733. Octavo, [10], 100, [4] pages. Advertisements. Page 95 incorrectly numbered 65.

First edition. Some have noted this work as a revised edition of the 1718 publication, *Mrs. Mary Eales Receipts*, but MacLean notes that “there are sufficient differences to allow them to be regarded as separate books.” The “Advertisement to the Reader” addresses the earlier book and its popularity. On the title page the author makes the claim to be “Confectioner to their late majesties King William and Queen Anne.” However, Gilly Lehman in her magnificent work, *The British Housewife*, explains there is no record of Eales in the royal household accounts, and thus surmises she was an outside supplier. Lehman also points out that before 1750, there were few specialized cookery books, and that this work, along with Emmett’s *Choice Collection of Excellent Receipts in Confectionery* (c. 1737), and Lambert’s *Art of Confectionery* (c. 1744) were examples of “books almost exclusively devoted to sugar work and preserves. She also reminds us that Eales’ work contains the first recipe for ice cream in an English book. Near fine, in publisher’s full speckled calf, with scalloped blind tooling. Some wear to the head and foot of the spine, and a bit of wear at the hinges. [OCLC locates nine copies; MacLean, page 39; Oxford, page 55]. \$1500.00

19. Hill, John. *The Useful Family Herbal; or, An account of all those English plants, which are remarkable for their virtues: and of the drugs, which are produced by vegetables of other countries. With their descriptions, and their uses, as proved by experience... With an introduction... and an appendix; containing, a proposal for the farther seeking into the virtues of English herbs, and the manner of doing it with ease and safety. The whole intended for the use of families, and for the instruction of those who are desirous of relieving the distressed sick*. London: Printed for W. Johnston and W. Owen, at Homer’s-Head near Temple-Bar, Fleet Street, and W. Johnston, in St. Paul’s Church Yard, 1755. Octavo, vi, [iii]-liv, 404 pages. Illustrated with eight plates.

Second edition. A reissue of the first edition, anonymously published, of 1754. This contains a new frontispiece and dedication. A greatly popular work on medicinal plants. It “was issued in at least eight editions, several of which appeared during the 19th century, long after the author’s death” (Henrey, page 102). It was published just two years before his *British Herbal*, a serial issued in fifty-two parts and containing a magnificent frontispiece by Henry Roberts. Hill was an apothecary, and later botanist, best-known as the author of the monumental *The Vegetable Systems* (26 volumes, in folio), for which he was honored by the King of Sweden with the Order of Vasa. Boswell credits Hill as the author of Hannah Glasse’s *The Art of Cookery*. Hill was querulous, engaging in the Paper War of 1752-53, with figures including Christopher Smart, Henry Fielding, and David Garrick, and fighting with the Royal Society. We note that on the title page of this work he lists himself as “Fellow of the Royal Academy of Sciences at Bourdeaux (sic)”. Hill endeavors here to create a useful work, stating in the preface, it is “a matter of more consequence, and a subject of more satisfaction, to have discovered the virtues of one herb unknown before, than to have disposed into their proper classes, sixteen thousand” (preface). This last comment eludes to Hill’s ongoing spat with Linnaeus. Each of the engraved plates contains illustrations of six plants. In full brown calf, with spine rebounded and original boards; gilt-titled spine labels on red and black morocco. [Henrey 824; ESTC 50632]. \$350.00



Ice cream gaining in popularity

20. Borella, Mr. *The Court and Country Confectioner: or, the House-Keeper's Guide; To a more speedy, plain, and familiar method of understanding the whole art of confectionary, pastry, distilling, and the making of fine flavoured English wines from all kinds of fruits, herbs, and flowers; comprehending near five hundred easy and practical receipts, never before made known. Particularly, Preserving. Candyng. Icing. Transparent Marmalade. Orange. Pine-Apple. Pistachio, and other Rich Creams. Caramel. Pastils. Bomboons. Syrups. Puff, Spun, and Fruit-Pastes. Light-Biscuits. Puffs. Rich Seed-Cakes. Custards. Syllabubs. Flummeries. Trifles, Whips, Fruits, and other Jellies - Pickles, &c. Also New and easy directions for clarifying the different degrees of sugar, together with several bills of fare of deserts for private gentlemen's families, A new edition. To which is added, a dissertation on the different species of fruits, and the art of distilling simple waters, cordials, perfumed oils, and essences.* By Mr. Borella. London: Printed for G. Riley, at his

Circulating Library, Curson-Street, May-Fair; J. Bell, in the Strand; J. Wheble, Pater noster-row; and C. Etherington, at York, 1772. Octavo, [2], ii, 3, [1], xxiii, [1], 271, [1], 46 pages. 'On distilling in general' has separate pagination.

Third edition. It was not until the publication of this new edition that the "Ingenious Foreigner" responsible for the 1770 and 1771 editions revealed himself as "Mr. Borella, now head confectioner to the Spanish Ambassador in England." "The first English book to include a whole chapter on ices and ice creams." (Quinzio. *Of Sugar & Snow: A History of Ice Cream Making*). A few early, small ink annotations or corrections to text; some age-toning throughout. Nicely rebound in half-calf, marbled boards with five raised bands, gilt-titled and ruled spine. Very good. All three editions are rare. [ESTC records seven copies of the first (1770), just one of the second edition (1771), and six of this edition; Bitting, page 49-50; Cagle, 572 (1770 edition); Maclean, pages 10-11; Oxford, page 102; Simon, 227]. \$1800.00

21. [Trusler, Thomas]; by the author of *Principles of Politeness, &c. The Honours of the Table, or, Rules for Behaviour During Meals; with the whole art of carving, illustrated by a variety of cuts. Together with directions for going to market... by the author of Principles of Politeness, &c. For the use of young people.* Dublin: Printed by W. Sleater, No. 28 Dame Street, 1791. 16mo., 126 pages. Illustrated with 26 woodcuts.

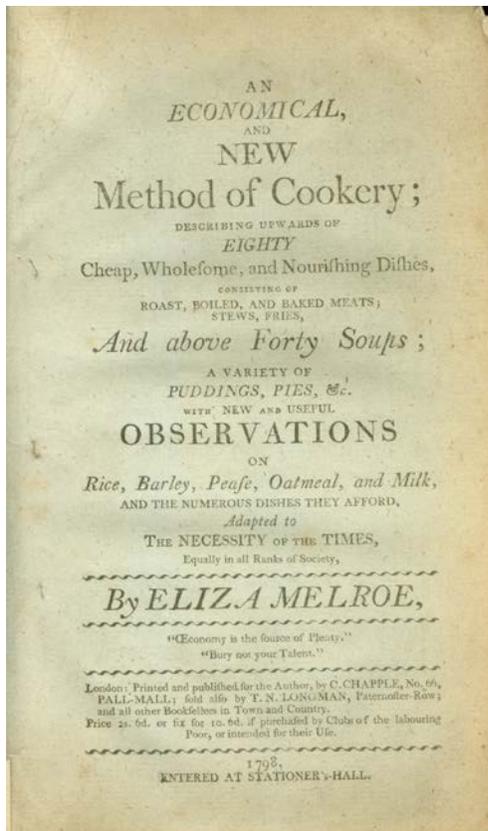
Second edition, Dublin printing. First issued in 1788, this juvenile manual of instruction for mealtime is best known for its extensive section on carving, well-illustrated with twenty-six handsome woodcuts of different cuts of meat. Oxford points out that the book contains "curious information as to the habits of the day. For example the custom of 'a gentleman and a lady sitting alternately around the table' had only been lately introduced." The DNB describes Trusler as an "eccentric divine, literary compiler, and medical

empiric.” Internally the book shows some paper repair, edges of some pages chipped, but not affecting text. Rebound in modern full speckled red calf, gilt lettered and ornamented at the spine. Near very good. With the card of Maltby’s the Bookbinders laid-in. [OCLC locates eight copies of this Dublin printing; Bitting 466; Cagle 1026; Maclean, page 142; Oxford, page 116]. \$1800.00

22. 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. Scatcherd and J. Whitaker, 1792. Octavo, vi, [50], 467, [1] pages. Frontispiece portrait of the author, and twelve engraved bills of fare, one for each month.

Seventh edition. An extremely popular late-eighteenth century cookbook, with recipes considered to be straightforward and useful, despite their being ghostwritten by “the printer and hack Richard Johnson” (Lehmann, *The British Housewife*, page 79). 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. A manuscript recipe To Make Currant Wine is handwritten on the rear free end paper. Internally very clean. Front and rear endpapers appear excised, but at a very early date, as they have the dated, handwritten signatures on them of “E. Selby, February 17th, 1832” and “E Selby Burton, 32”. The additional ownership signature “Elizabeth Woodward, Jan. 17th, 1808” appears on a preliminary. In full brown calf, with corners bumped; a bit of separation at the hinges. Generally very good. [Bitting, page 152; Maclean, page 50; Oxford, page 114]. \$750.00

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



23. Melroe, Eliza. *An Economical, and new method of cookery; describing upwards of eighty cheap, wholesome, and nourishing dishes, consisting of roast, boiled, and baked meats; stews, fries, and Above forty soups; a variety of puddings, pies, &c, with new and useful observations on rice barley, pease, oatmeal, and milk, and the numerous dishes they afford, adapted to the necessity of the times, equally in society, by Eliza Melroe.* London: Printed and published for the author, by C. Chapple, No. 66 Pall-Mall, 1798. Octavo, 94 pages.

First edition. Melroe’s interest was in feeding the poor. What she is promoting here is basically a return to pottages. In the March, 1798 issue of *The Monthly Review*, Ms. Melroe’s economical new method is explained: “assuming as a postulatam that the fat is the essential part of meat, her plan for ‘cheap living’ is to take the dripping of roasted meat, suet, or the like, and by means of the farinaceous matter of barley, oatmeal, wheat flour, potatoes, &c. to unite it with water into a soup, properly flavoured with vegetables. This, she asserts from experience, makes an article equally savoury, wholesome, and nutritious; and we can readily believe that, by a thorough union of the oily particles with the farinaceous jelly or mucilage, no disagreeable effects will be produced on

the stomach.” In later wrappers, with a small tear to front panel and a tape repair to foot of spine, otherwise very good. [OCLC locates fifteen copies; Bitting, page 319; Cagle 870; Maclean, page 99; Oxford, page 125; Simon BG 1033; Vicaire 581]. \$1000.00

A plan for the soup kitchen

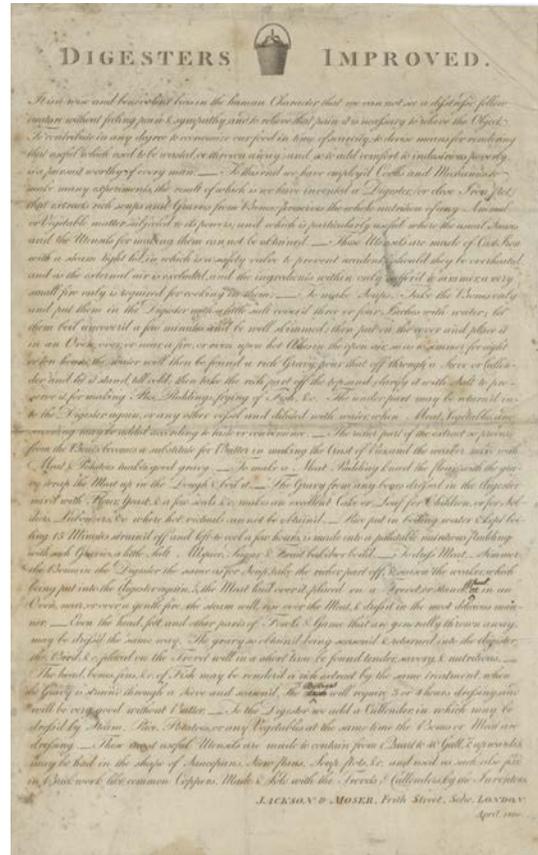
24. Duke of Portland; [William Henry Cavendish-Bentinck]; Great Britain. Court of Quarter Sessions of the Peace (Cheshire). *Copy of a letter from the Duke of Portland to the Lord Lieutenant of the County of Chester, and of his Lordship's letter, directing the same to be laid before the magistrates for the said county, at their general quarter sessions, on the 14th Jan. 1800, for the purpose of alleviating the distresses of the poor, from the effects of the late unfavorable harvest, by the substitution of soup and other food, in lieu of bread corn: and copy of several suggestions transmitted by the Duke of Portland to the Lord Lieutenant, on the same subject : printed pursuant to an order made at the said quarter sessions.* Chester: Printed by J. Fletcher, Foregate-Street, 1800. Octavo-sized, linen stitched booklet, iii, [1], 17, [1] pages. One engraved illustration.

First edition. An early plan for a soup kitchen, with an illustration depicting the floorplan of the Duke's soup kitchen. William Henry Cavendish-Bentinck served twice as Prime Minister. His interest in the welfare of the poor extended beyond feeding them. He served the London Foundling Hospital, becoming President of the charity in 1793. Some very light foxing, a few stamped letters to title page, otherwise very good. In green clamshell box. Scarce. [OCLC locates four copies, (BL, NLS, NYPL and at UMass Amherst); not in Bitting]. \$1500.00

“By its aid a capital soup is very cheaply produced from bones”

25. [Advertising Broadside]; Moser & Jackson. *Digesters Improved.* London: Jackson & Moser, April 1800. Engraved broadside (32.5 x 20.25 cm.).

Advertisement for an “improved” steam digester with simple instructions for cooking soups, puddings, meats, and rice, as well as turning “the head, feet, and other parts of Fowls & Game that are generally thrown away” into nutritious broths and gravies. Includes notes on relevant appurtenances (“trevets” and “cullenders”) and on the various shapes and liquid capacities available. With one illustration of a standard digester between the two words of the title. The *digesteur* (or *marmite de Papin*) invented by the physicist Denis Papin (1647-ca. 1714) in 1679 had been announced to the English public as early as 1681 (as described in *The New Digester, or, Engine for Softning Bones* [London: Printed by J.M. for Henry Bonwicke]). From this time forward, the digester was marketed as a modern contrivance for use by poor families and soup kitchens, or in the euphemistic language of the day: “by its aid a capital soup is very cheaply produced from bones, &c. which in large families of charitable habits is most commonly distributed to the poor” (James Jennings, *Two*



Thousand Five Hundred Practical Recipes in Family Cookery [London: Sherwood, Gilbert, & Piper, 1837], page lxxv). Such is the focus of the advertisement for the “improved” digester, promoted through a partnership of the ironmongers and braziers John Moser and Robert Jackson, whose offices and manufactory occupied the groundfloor of 47-51 Frith Street in Soho. Their proto-Dickensian introduction rhetorically asserts the promotion of “these utensils” as a means “to add comfort to industrious poverty.” The broadside as medium is no accident: digesters would not have been preferred to stewpans at kitchens of court and country house, where the decomposition of bones, cartilage, and sinews would have been deemed unnecessarily earthy. Three and one-half years after a great fire destroyed the Frith Street premises and on the last day of 1803 the partnership of Jackson & Moser was dissolved. The business was rebuilt under the name Moser & Company, with John Moser's nephew Roger at the helm. But despite the addition to digesters of safety valves, accidents received notice in the popular press and, even modestly priced, the device never achieved the sort of universal adoption foreseen by its advocates. Two ink corrections to text; some general light soiling. Fold line midway; otherwise very good. \$400.00

A raft of Raffalds

26. Raffald, Elizabeth. *The Experienced English House-keeper. For the Use and Ease of Ladies, The House-keepers, Cooks, &c., Wrote Purely from Practice. Dedicated to the Hon. Lady Elizabeth Warburton, Whom the Author lately served as Housekeeper... The Seventh Edition.* London: Printed for the author, and sold by R. Baldwin, No. 47, in Pater-noster Row, 1780. Octavo, iii, [1], 412, xiv pages. Two engraved folding plates of table settings, and one folding plate of stove fires.

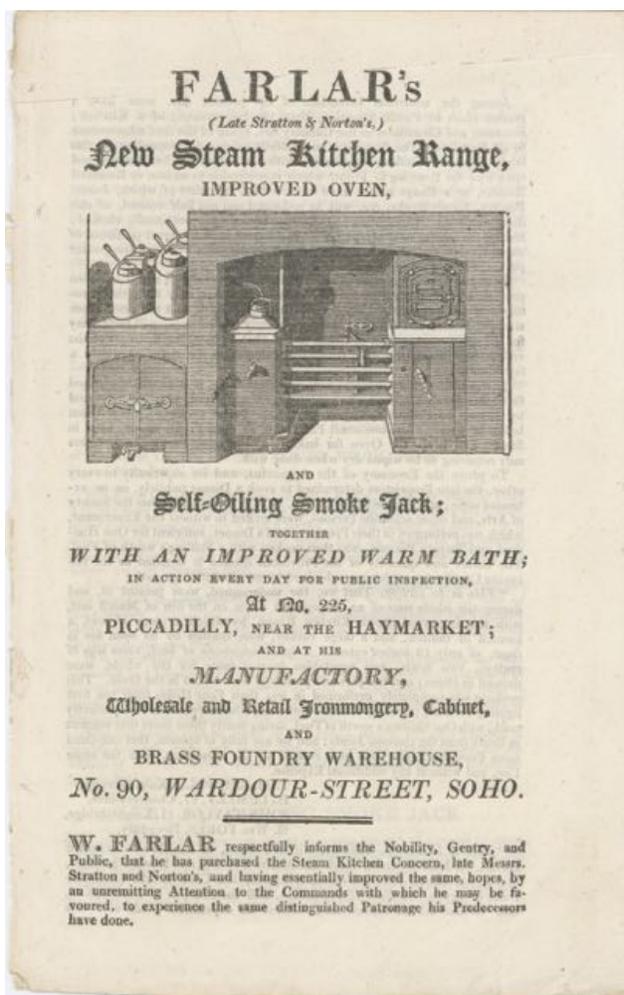
Stated seventh edition. One of the most celebrated and popular of 18th century cookery books, placing the author in the same sphere as Hannah Glasse. In addition to her position as housekeeper to Lady Warburton, Raffald operated the Bull's Head Pub in Manchester, and the King's Head in Salford, both notable inns, helped found a newspaper, operated a confectionery shop and ran a cooking school. All this after having provided her husband, John Raffald, with many daughters (as many as sixteen depending on your source). Among the interesting recipes is one “To spin a Silver Web for covering Sweet Meats”, and “Directions for a Grand Table.” Previous owner's name inked to title page, and the author's signature to page one, in an attempt to foil the cookbook pirates. Starting with the Eighth Edition of 1782, the signature is a facsimile. Internally there is a fair amount of light to medium foxing throughout. Bound in tree calf, and rebacked in compartmented, gilt-decorated and titled calf. [Cagle 944 (earlier edition); Maclean, page 121; Oxford, page 99]. \$1200.00

27. Raffald, Elizabeth. *The Experienced English Housekeeper. For the use and ease of ladies, housekeepers, cooks, &c., Written purely from practice. Dedicated to the Hon. Lady Elizabeth Warburton, whom the author lately served as housekeeper...* London: Printed for J. Brambles, A. Meggitt, and J. Waters, by H. Mozley, Market-place, Gainsborough, 1805. 24mo., vi, [1], 364 pages. Frontispiece portrait of the author, one folding plate of a stove (now lacking half of this plate) and two folding plates of table settings.

A later, “New Edition, in which are inserted some celebrated Receipts by other modern Authors” in a handy small format. Lacking part of the first plate, showing the design of three stoves; a few pages edgeworn, not effecting text. Attractively rebound in full brown calf, with blind tooled boards and a red morocco title label. Near very good. [OCLC locates just three copies; Cagle 944-953 (earlier editions); Maclean, page 121ff. (earlier editions)]. \$900.00

28. Raffald, Elizabeth. *The Experienced English Housekeeper. For the use and ease of ladies, housekeepers, cooks, &c., Written purely from practice. Dedicated to the Hon. Lady Elizabeth Warburton, whom the author lately served as housekeeper...* London: Printed for J. Brambles, A. Meggitt, and J. Waters, by H. Mozley, Gainsborough, 1814. 24mo., vii, [1], 282 pages. Frontispiece depicting a kitchen table laden with fish, flesh and fowl. One folding plate, depicting the stove fires; lacking the two plates of table settings.

An even later, “New Edition, in which are inserted some celebrated Receipts by other modern Authors” in a handy small format. Lacking part of the first plate, showing the design of three stoves, and lacking both of the plates of table settings; a few pages edgeworn, not effecting text. Attractively rebound in full brown calf, with blind tooled boards and a red morocco title label. Near very good. [OCLC locates just one copy of this edition, at Oxford; Cagle 944-953 (earlier editions); Maclean, page 121ff. (earlier editions)]. \$900.00



29. Farlar, W. *Farlar's late Stratton and Norton, new steam kitchen range, improved oven, and self-oiling smoke jack; together with an improved warm bath; in action everyday for public inspection.* [London]: J. Barfield, Printer, 91 Wardour-Street, Soho, [circa 1816]. Handbill, 4 pages, folded at top edge. Illustrated.

Handbill, advertising a kitchen range, combining a smoke-jack, with an “improved warm bath”. The kitchen range here provides a boiler for hot water, so a warm bath may be had elsewhere in the house. Includes descriptions of the major aspects of the range, along with a handsome woodcut illustration of the range itself. Unbound. Fine. Rare. [OCLC locates three copies, all at the Bayerische Staatsbibliothek, all with the erroneous date of 1830]. \$500.00

30. *The Butler: his duties, and how to perform them.* London: Houlston & Sons, Paternoster Square; Printed by J. & W. Rider, Bartholomew Close, [circa 1865]. Houlston's Industrial Library no. 4. Duodecimo, 111, [1] pages. Advertisements. Frontispiece.

A professional manual for the household butler. Sections include: the situation or office of butler; description of duties of a butler; the management of wine; brewing beer; the duties of the table. Original decorated red cloth, front cover stamped in black and gold, back cover blind-stamped. Fine. [OCLC locates just four copies of this title, just two in the US, and none with this specific pagination]. \$450.00



"This book has more wisdom to the square inch than any work of man"

#31, 26, 27, 28

- Sir Arthur Conan Doyle

31. Beeton, Isabella Mary. *The Book of Household Management... also Sanitary, Medical, & Legal Memoranda; with a History of the Origin, Properties, and Uses of all Things connected with Home Life and Comfort... Entirely new edition, revised and corrected. Three hundred and twenty-fifth thousand.* London: S.O. Beeton, (1880). Thick, short octavo, xviii, [3], 1296, [22] pages, with twelve color plates and numerous woodcuts in the text. Advertisements.

Later printing, of the revised edition of 1869, of perhaps the most famous of all English cookery books. Originally published in a single volume in 1861 (and issued in twenty-four monthly parts 1859-61), it was not only exhaustive, with thousands of recipes, formulas, and instructions for all aspects of household management, but it also was one of the earliest cookbooks to use color illustration, and an early example of the standard recipe format we expect now, with ingredients first, followed by step-by-step instructions. Attractively re-backed half-calf, with original decorated spine laid-down. rubbing and edgewear to marbled boards. A bit of edgewear to the color frontispiece, otherwise internally very good, bright and clean. [Bitting, page 32; Cagle 391 (1st edition)]. \$750.00

efforts to rationalize the employment of servants

32. [Mrs. Goddard's Registry Office for Servants (London, England: Clapham Junction)]. *Goddard's Register: A Household Journal: For Situations, Vacant or Wanted, Educational, Sale, or Exchange, Apartments, and General Requirements; Original Contributions, Poetry, Tales, Extracts, &c. and a Railway Timetable for the District. Numbers 86-89 (June-October 1894).* London: Printed by Goddard & Co., [1894]. Octavo, (23 x 15 cm.), each issue [12] pages.

Four consecutive issues (there was no issue for July) of a periodical printed as an aid to current and prospective clients of a metropolitan London servants' registry. Includes booking and engagement fees, train schedules, advertisements for shops offering household goods, along with inspirational anecdotes, maxims, and doggerel verse. Some of the poetry may have been original (according to the title page) and at least would have had local resonance (several "Lays of A Batterseaite" are attributed, for instance, to The Battersea Ink-Slinger); but at least one author, Francis H. Fisher, was independently known in Victorian literary circles, having served for a time as an editor of *The Literary World*. A valuable remnant of the impulse to standardize women's employment, over which vigilance had long been meager at best. Principal interest was for domestic service in private and public houses. Young women from the Continent especially assumed great risk in answering employment queries in London (complaints in the 1890s press can be read regarding an influx of German girls), but concern was rapidly rising, too, over unscrupulous foreign agents seeking English servants. Mrs. Goddard's Registry at 16, Queen's Parade, in what is now the inner Borough of Wandsworth, was listed among those deemed "trustworthy" by the Secretary of the National Vigilance Association, as reported by the British Weekly Commissioners' investigation of 1889. Edges of colored pages brittle and with some light chipping; a few closed tears. In pebbled brown cloth, with spine gilt-lettered: "G.R. 1894". Near very good. Unrecorded. [OCLC reports no copies]. \$300.00

33. Blandy, John, (editor). *The Bakery World*. London: The Bakery World, [1901]. Quarto, 242 pages. Advertisements. Illustrated with thirty-three chromolithographic plates, and additional illustrations in the text.

First edition. A substantial professional and technical journal of the English commercial bread industry. The first and only volume issued. Illustrated with a series of fourteen, full-page chromolithographs of bread in its various stages, "birth", "immaturity", "vigour", "vigour of youth", "ripeness", "maturity", "overripeness", "decay", and two plates showing maladies and imperfection labeled, "holes". An additional nineteen chromolithographs illustrate bread in its many international forms, "the bakery world") tipped onto printed pages. Also included is a two-page set of color samples, indicating the color of different grades of flours, and the qualities of each. Blandy was the author of *The Bakers' Guide and Cooks' Assistant to the Art of Bread-making, etc.*, a smaller guide to the same subject, which was issued in 1886, as well as *The Baker's Catechism* and *Bakery Economics*. A full-page ad for the author states that he was a "Certified Teacher of Breadmaking, Founder and past principal of the Borough Polytechnic School for Bread and Confectionery Making, Holder of City and London Guild Honors' Diploma for Breadmaking... Consulting Expert, etc." Some of his consulting activities included flour testing, yeast testing, supplying formulae, examining single loaves, and general consultations. The ads, some printed in rich chromolithography, offer a fascinating look into various elements of the commercial bread-baking industry in England at the turn of the twentieth century, and include ads for a number of other professional baking periodicals, including, *The Practical Confectioner & Baker*, *The Confectioner's Union*, *Milling*, *The British Baker*, *The Miller*, *The Baker & Confectioner*, and *Baker's Helper Chicago*. Other ads are for flour millers, suppliers of yeast, wheatmeal, cocoa, eggs, bakery utensils, ovens and machinery. A handsome and expensively-produced volume, in near very good condition for a commercial manual. Some edge wear and staining to gilt-titled boards. Hinges restored and quarter-brown calf spine replaced. Plain with no spine label as issued. Rare. [OCLC locates just one copy, at the National Library of Scotland]. \$1200.00

1/20 copies, with a Laboureur frontispiece

34. Boulestin, X. Marcel (Xavier Marcel); Herndon, James B., Jr. *A Second Helping, or More Dishes for English Homes*. London: W. Heinemann Ltd., 1925. Octavo, viii, 156 pages. Frontispiece, and second three-color pochoir illustration.

First edition, limited, signed, number 17 of 20 copies, with a special frontispiece designed by J.E. Laboureur. Printed on “British hand-made paper”. The author’s second cookbook, following *Simple French Cooking for English Homes* (1923). A tiny bit of foxing, otherwise internally fine. Moiré patterned, cloth-covered boards, decorated and titled in red on the front board and on the spine. Faded at the spine, and with some chipping at the head and foot of spine, and hinges starting. Still better than this sounds. Near very good. With the armorial bookplate of Mowbray Henry Gordon Howard, Earl of Effingham. [OCLC locates no copies of this limited, signed issue]. \$1800.00

specially printed and bound for Will Ransom

35. Plat, Sir Hugh. *Delightes for Ladies*. Written originally by Sir Hugh Plat, first printed in 1602, London, England, reprinted from the edition of 1627, illustrations from 1609 edition, collated and edited by... Herrin, Illinois: Trovillion Private Press at the Sign of the Silver Horse, 1939. Tall duodecimo, 120 pages.

First printing of this, deluxe limited edition. Number 37 of 279 signed and numbered copies. A delightful small press printing of noted agriculturalist and inventor Hugh Plat’s popular early 17th Century cookbook, originally published in 1600 (not 1602 as indicated by this title page). Lacking the dust jacket that was issued with the standard, limited issue. Beyond the normal limitation and signature of the colophon, this copy has an additional printed presentation, which reads, “Presentation copy of *Delightes for Ladies*, is specially printed and bound for Will Ransom the great bibliographer of private presses, and personally signed by the publishers, September 1939”, followed by the flourished signature of Violet and Hal Trovillion. Ransom’s library ticket is pasted in at rear, and laid-in is the printed prospectus for the book, a pink printed envelope addressed to the Trovillion Press, and the original mailing label used to ship the book from Trovillion to Ransom. \$300.00

American Cookery

One of the very earliest American cookbooks

36. Carter, Susannah, of Clerkenwell. *The Frugal Housewife, or complete woman cook. Wherein the art of dressing all sorts of viands, with cleanliness, decency and elegance, is explained in five hundred approved recipes... together with the best method of potting, collaring, preserving, drying, candying, pickling, and making of English wines; to which are added twelve new prints...* New York: Printed for Rogers and Berry, Pearl Street, [1795]. 16mo., [12], 180, [12] pages. Two plates of birds prepared for cooking; twelve plates of Bills of Fare with woodcuts of table settings.

Second American edition, second printing. Carter’s popular English cookbook (circa 1765), became one of the very earliest cookery books printed in the U.S. This 1795 printing follows the Boston: Edes & Gill of 1772 (Lowenstein 4), and the New York: Berry & Rogers of 1792 (Lowenstein 7). The Edes & Gill issue of



#36, 37, 38

1772 was just the second American cookbook, following thirty years on the heels of Eliza Smith's *Compleat Housewife* (1742). The two Rogers and Berry printings contained a number of changes which better reflected the American context of these books, and which greatly influenced Amelia Simmons in the creation of her foundational *American Cookery* (1796. Final leaf contains a neat, short, handwritten recipe for Shrub in pencil. Full brown calf, rebaked, with original gilt-titled, black morroco spine label; incorrect date of "1792" stamped to the modern spine. With the card of the bookbinder Alfred Maltby & Sons Lt., of Oxford laid-in. [Evans 24180; Lowenstein 8b]. \$3500.00

First American printing of an early work against animal cruelty

37. Toogood, [Rev.] John; Primatt, Dr. Humphrey. *The Book of Nature. A discourse on some of those instances of the power, wisdom and goodness of God, which are within the reach of common observation. ... To which is added, the duty of mercy, and sin of cruelty to brutes; taken chiefly from Dr. Primatt's dissertation. Fourth edition, etc.* Boston [Mass.]: Printed by Samuel Hall, no. 53, Cornhill, 1802. Duodecimo, [2]47 pages. Vignette of two birds drinking in a goblet-shaped fountain to foot of final page.

The first American edition; fourth edition overall, from the third published in England (printed in 1792). John Toogood was a theologian concerned with the parallel revelations of creation – revealed as the 'book of nature' – and scripture. Many theologians were placing significant or all emphasis on the Bible, which in Toogood's estimation was evident in the cruel treatment of animals. He thought a crime against the least of God's creations was a crime against God. The author of the second work, Humphrey Primatt, "was a clergyman who wrote on moral issues in natural philosophy... His only known work, *A Dissertation on the Duty of Mercy and Sin of Cruelty to Brute Animals* (1766), attacks what the author sees as unnecessary cruelty to animals, including that inflicted through hunting and other sports. His argument opens from the position that justice is a universal rule, stemming from God. Therefore, as animals are created by God, justice must extend to them as well." (Oxford Index). Contemporary marbled wrappers; free front endpaper clipped likely removing an owner's name, but the name "B Woodworth's 1805" remains. Generally very good. [OCLC locates thirteen copies]. \$600.00

America's first confectionery manual

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

First American edition; after the London “4th edition, with considerable additions”. Originally published London, 1789. The first confectionery manual printed in America. The author fancied that his work was just the second work on the subject published in England, and went to some efforts to disparage the author of what he called the first, Hannah Glasse, and her work, *The Compleat Confectioner*. There were other works that proceed Glasse’s book, and it’s hard to believe Nutt was not aware of them (see David, *Harvest of the Cold Months*, pages 312-315). Elizabeth David describes the recipes as including, “plenty of up-to-date recipes, all carrying the implied guarantee that they were those used by one or other of the three finest confectioners in London. Ices in particular were offered in impressive variety. There were thirty-one different ice-creams – called so, unusually for the period – many made with fresh fruit, others with jams or fruit jelly, some with a basis of fruit syrups and a flavouring of some potent essence such as bergamot orange. Ginger, chocolate, coffee, pistachio were other flavourings used by Nutt...” Nutt worked for the famous London confectioners Negri & Witten of the Pot & Pineapple in Berkeley Square, and in the early London editions of this work the frontispiece includes an image of the Goddess Pomona seated next to a pineapple in a pot. Besides Nutt, other confectioners who worked for Negri & Witten include Robert Abbott, William Jarrin and William Gunter, all of whom, like Nutt, went on to publish their own confectioners’ manuals. The frontispiece of the present edition is an etching depicting a kitchen scene, and includes the text, “Pamelia, the lovely Pamelia setting an example of domestic economy and industry.” The frontispiece was “Drawn by R. Corbold. / F. Kearny & c.” Also unlike the London publications this has no additional plates. Previous owner’s name to preliminary blank (“Julia Jorgensen [sp?]”). A few small early pen annotation to rear endpapers; bit of foxing throughout. In original tree-calf boards, re-backed, in full brown calf, with gilt-titled and -decorated spine label. Some wear to edges of boards. Generally very good. Rare. [OCLC locates twenty copies. Cagle 573; Lowenstein 38; Shaw & Shoemaker 13270; Wheaton & Kelly 4498]. \$3500.00

*“It took one hundred carts to carry 86,731 pounds of meat,
including bear and deer meat.”*

39. Yeager, Joseph; after John Lewis Krimmel. *Procession of the Victuallers*. Philadelphia: Published by Joseph Yeager; printed by Charles Woodward, circa 1821. Engraving, etching and aquatint with hand-coloring and mezzotint on buff wove paper (plate: 50.5 x 66 cm.; image: 42.5 x 59 cm.).

Second state, in which it is added that the view was “taken from M. Carey & Sons Book Store. S.E. corner of 4th and Chestnut Sts”. There is no known extant copy of the first state, but it is referred to and described in Stauffer & Fielding’s *American Engravers upon Copper and Steel* (page 556). “The procession of butchers with their carts carrying meat from a cattle market show was organized to encourage the breeding of cattle and attracted 300,000 people if the Philadelphia Gazette is to be believed. It took one hundred carts to carry 86,731 pounds of meat, including bear and deer meat. The butchers and victualers proudly flew their banner, ‘We feed the Hungry.’” (Nash, *First City: Philadelphia and the Forging of Historical Memory*). ~ “[T]he most popular of local views in aquatint was the light-hearted genre scene, *The Procession of the*

Victuallers. This is almost the only such local print of its time. Set in an atmosphere of happy holiday cheer, there is in it as well the appeal of dozens of figures drawn from Krimmel (1786-1821), whose simple charm in the flat planar medium is redolent of days long gone. *The Procession of the Victuallers*, drawn by Krimmel in the year of his death, 1821, was aquatinted by Joseph Yeager (c. 1792-1859) in his only engraving in that mode which has been found. This is lavish in size and in the crowded atmosphere typical of Krimmel... *The Philadelphia Gazette* of March 16, the day after the event, reported that ‘What added considerably to the novelty and beauty of the scene, was the ascension of several handsome balloons during the line of march.’ It has been said that the spectacle was witnessed by 300,000; the population of the city at that time was 127,000.” (Snyder, *Mirror of America*). The 1904 auction catalogue of rare Americana from the estate of Moses Polock, “the oldest bookseller in the United States” included the original watercolor (later sold at Christie’s New York in 2008 for \$338,500), and the descriptions noted that it was “from this that the now very rare engraving was made.” There is loss to the margins at the lower right-hand corner, and several closed tears intruding into the text or the image; paper restoration is subtle but visible. Some general discoloration, but the colors remain quite bright. Framed. Rare. [Stauffer & Fielding 3438ii]. \$5000.00



#39

40. [Munger, Horace]. *The Farmer's Universal Receipt Book: Containing more than two hundred and twenty receipts for the use of farming and cooking*. Hamilton, N.Y.: Printed and published by H. Munger at the University Press. No. 3, Broad-St., 1831. Duodecimo, 108 pages. Table of contents.

First edition. A practical farm recipe collection from Western New York State. It starts with a selection of recipes related to beer making, mostly specific instructions for each step in brewing: “to choose water for brewing”, “to determine the qualities of malt”, “to choose hops”, to make sugar beer”; and a few beer recipes: “Table beer from sugar”, and “Spruce beer”. Twenty-two recipes for winemaking are also included. Other sections include cookery, farriery, horticulture husbandry, ink, and miscellaneous. Some soiling and dampstaining throughout. One-quarter black calf, over marbled, paper-covered boards. With an early

ownership stamp of John Talmage. Scarce. [OCLC locates eight copies; Cagle 251; not in Lowenstein; not in the *Checklist of American Imprints*]. \$750.00

41. Leslie, Miss [Eliza]. *Seventy-Five Receipts, for Pastry, Cakes, and Sweetmeats. The Tenth Edition.* Boston: Munroe and Francis, and Joseph Francis, 1838. Octavo, vi, 107, 8, 4 pages. Advertisements.

Tenth edition, revised. A remarkable cookbook, in that it is considered the first to adopt the concise recipes formula, throughout, of a name, a list of ingredients, and a series of steps. The author did this with the intention of making the recipes, “intelligible to servants and persons of the most moderate capacity.” In later cookbooks, Leslie abandoned the format and returned to a more narrative approach to recipe writing. Recipes include a Carageen (Sea-moss) Blanc-mange, Spiced Oysters, and several methods to make Preserved Pineapple. Some moderate foxing throughout. Rebound in full green calf, gilt-ruled and spine decorated, with a red morocco gilt-titled spine label. Very good. [OCLC locates eleven copies; Cagle 476; Lowenstein 225]. \$500.00

42. A Lady of New York; [Mrs. T. J. Crowen]; Charles A Lee. *The Management of the Sick Room: with rules for diet; cookery for the sick and convalescent; and the treatment of the sudden illnesses and various accidents that require prompt and judicious care... compiled from the latest medical authorities, by a Lady of New York, under the approval and recommendation of Charles A. Lee...* Third edition. New York: Published by J.K. Wellman, 16 Spruce Street, 1845. Duodecimo, ix, 107 pages.

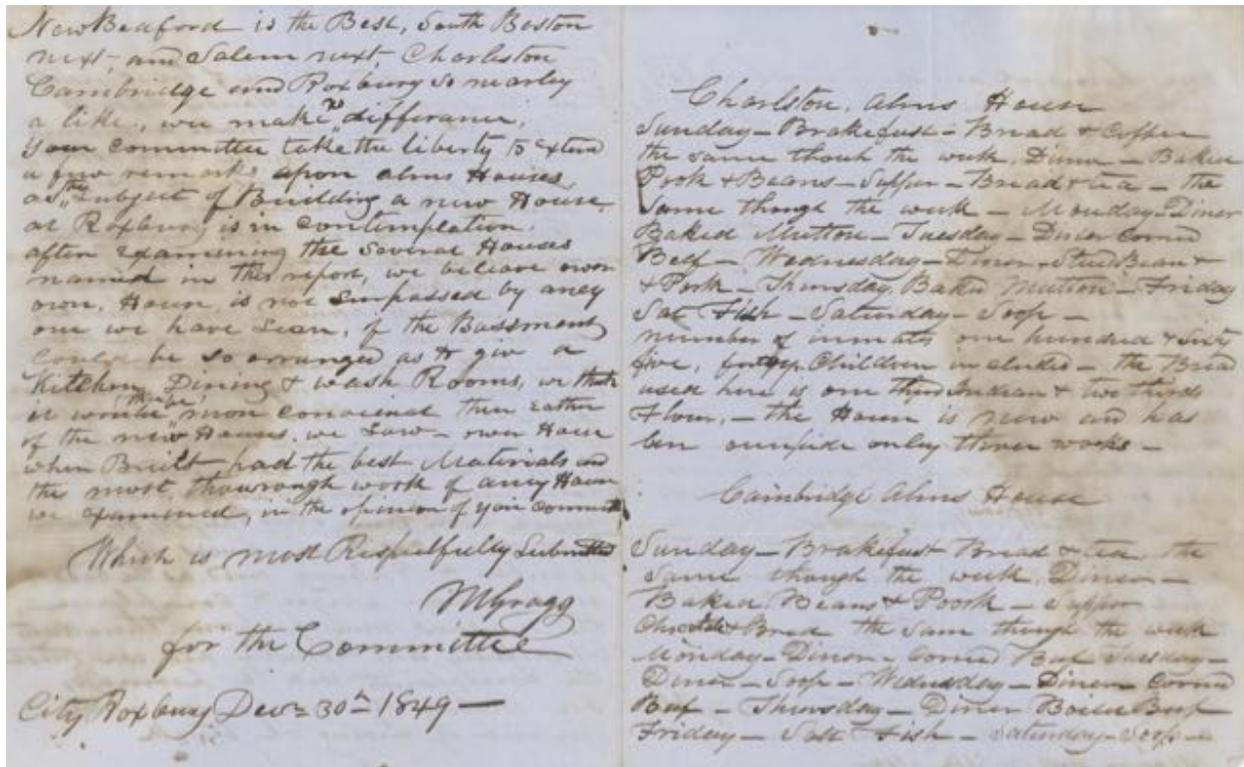
Third edition. Originally published New York 1844 by J. Mowatt. The author’s preface (following that of Dr. Lee), states her intention to address “the ignorance of nurses and attendants, in relation to the general management of the sick room and the preparation of suitable articles of drink and nourishment...” The book begins with general descriptions of Diet During Diseases, and then contains dozens of recipes for specific dishes and drinks for the sick and convalescent. Medical recipes, and antidotes follow, and the book ends with general rules for health, including entries for Reading Aloud (healthy), Wind Instruments (damaging to the lungs), and Friction (generally to be avoided). Internally foxed. The front panel of the original salmon-colored, printed wrapper is present. The rear panel is lacking altogether and the spine is partially perished. Nonetheless attractive in this state. Scarce. [OCLC locates five copies of this printing, and five of the 1844 printing; Lowenstein 360; not in Cagle]. \$350.00

Paupers living so much better than other Paupers

43. [Manuscript – Almshouses]. *[Report of Greater Boston Area Almshouse Menus]*. Roxbury, MA: 1849. 24.5 x 20 cm, half-fold manuscript report.

A handwritten report by a committee member of the Roxbury almshouse to assess the complaint that there are “Paupers living so much better than other Paupers”. The report examines the quality of houses in the Boston area, looking specifically at menus. A weekly menu for the Charlston, Cambridge, and Roxbury almshouses are outlined specifically, with the conclusion that “New Bedford is the best, South Boston next, and Salem next, Charlston, Cambridge and Roxbury so nearly a like, we make no difference.” Boston’s first almshouse was in operation by the mid-1660s. In 1744, Massachusetts provincial law ordered towns to establish poorhouses and by the late eighteenth century many towns experimented with building poorhouses as a cost-saving measure. Boston maintained a twelve-member board of overseers of the poor

that was responsible for consigning the city's most indigent residents to the almshouse. This report was submitted by a member (name is illegible) "for the Committee", presumably the board of overseers of the poor for the city of Roxbury. Fold creases and some staining, otherwise very good. \$350.00



#43

44. Lea, Elizabeth E. *Domestic cookery, useful receipts, and hints to young housekeepers*. Fifth Edition. Baltimore: Cushings and Bailey, 1851. Octavo, viii, 310 pages.

Styled "Fifth Edition", but actually the third edition, third printing. Originally published in 1845, the book found its final form in this third edition. One of a number of Quaker cookbooks of the period, along with those Mrs. Widdifield, and Mrs. Nicholson. Food historian William Woys Weaver notes that this book does not wear its Quakerism on its sleeve, but reaches for a wider audience. Some foxing throughout, but sound and tight. Rebound using original green cloth boards, spine laid-down, gilt and blind-stamped. The copy of Susan Biddle, with a presentation inscription from her father, Clement A. Biddle. [OCLC locates five copies; Cagle 445 (earlier printing); Lowenstein 509]. \$900.00

45. Lea, Elizabeth E. *Domestic cookery, useful receipts, and hints to young housekeepers*. Fifth Edition. Baltimore: Cushings and Bailey, 1853. Octavo, viii, 310 pages.

Fifth edition. Originally published in 1845, the book found its final form in 1851, and this is the 1853 printing of that edition. Some light staining throughout, but otherwise a lovely copy, rebound in modern full-brown, speckled calf, gilt-ruled and with gilt spine compartments. Scarce. [OCLC locates seven copies; Cagle 445 (earlier copy)]. \$1500.00

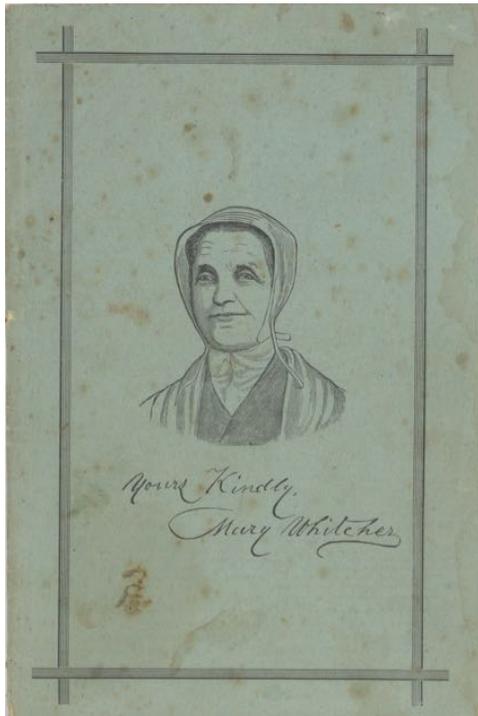
46. *The Ladies' Indispensable Companion and Housekeepers' Guide: embracing rules of etiquette, rules for the formation of good habits, and a great variety of medical recipes, to which is added one of the best systems of cookery ever published...* New York; Indianapolis: H. Dayton, 36 Howard Street; Dayton & Asher, 1859. Octavo, vii, 10-66, [3], iv-vii, [2], 77-136] pages.

The third edition, the first issue with this title, and the first combined with the second section with a separate title page: *Ladies' domestic economy and housekeepers' guide: containing a selection of valuable family recipes ... by an Experienced cook*, (p. [67]-136). The first section was originally issued in 1851 as, *Ladies' Indispensable Assistant*, and again in 1854 as *The New Family Book, or Ladies' Indispensable...* The first section contains medical recipes and foods for invalids; the second section contains household and culinary recipes. With significant foxing and some soiling throughout. Contains numerous additional recipes pasted-in, pinned-in and laid-in. In original publisher's brown cloth blind-decorated and gilt titled on the front board. Wear to edges and soiling throughout. Still generally sound and not unattractive. Scarce. [OCLC locates eleven copies of this issue; Lowenstein 788]. \$450.00

47. Parloa, M [Maria]. *Camp Cookery. How to Live in Camp*. Boston: Dana Estes and Company, 1878. Duodecimo, 91 pages. "Index" is actually a table of contents.

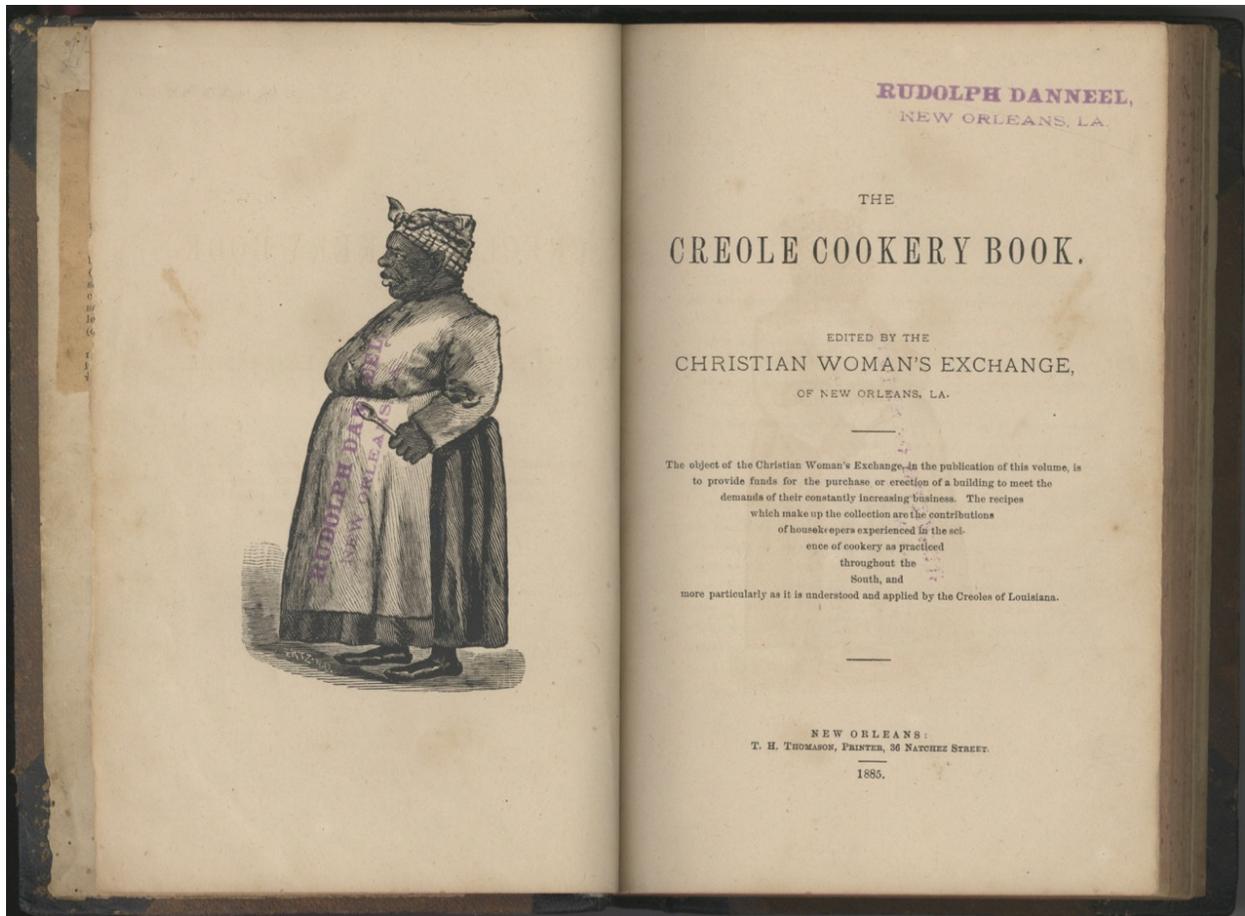
First edition. Cagle notes the Graves Locke (1878) printing as the first edition. We disagree, as the Graves Locke printing specifically states it is electrotyped, while the Estes and Lauriat printing does not. This is the classic camp cookery book, with a few recipes attributed to others beyond Miss Parloa. With a section on outfitting. Age-toned throughout. Endpapers brittle and separating. In black- and gilt-illustrated brown cloth; edgeworn and a trifle shaken. Near very good. [OCLC locates eighteen copies of this printing; Cagle 589 (Graves Locke printing)]. \$300.00

The earliest Shaker cookbook, with a photo of Mary Whitcher



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

First edition, first printing. "The earliest cookbook in Shaker culinary literature, and the first to give bills of fare, or menus, for each day of the week together with 150 nutritious recipes for preparing a variety of fresh, natural foods. The book was not sold but was given, in accordance with the custom of the day, to those interested in the Shaker medicines advertised therein." [Amy Bess Miller, in the introduction to the 1972 facsimile edition]. Some foxing and light stains to printed pale blue wrapper. The first printing appeared in both pale blue and salmon-colored wrappers. Near very good. Scarce. With a cabinet card photograph of Mary Whitcher by W.G.C. Kimball of Concord, NH. The photograph is fine, except for a small descriptive ink inscription on the verso, "Mary Whitcher, Granddaughter of Benjamin Whitcher." [OCLC locates twenty-two copies; Richmond, *Shaker Literature* 1428]. \$750.00



The first Creole cookbook and the first collection of New Orleans recipes

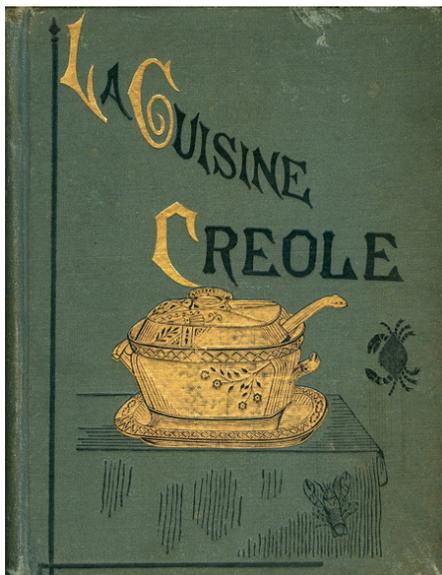
49. Christian Woman's Exchange of New Orleans, LA. *The Creole Cookery Book*. Edited by the Christian Woman's Exchange of New Orleans, LA. New Orleans: T.H. Thomason, Printer, 36 Natchez Street, 1885. Octavo, xxv, [i], [1]-216, [8, ads]; [10, blank ruled leaves, with five manuscript pages of recipes]. Frontispiece woodcut of a black woman cook.

First edition. A landmark culinary work; the first cookbook of Creole cookery, and the first New Orleans recipe collection. "The great chronology of New Orleans cookbooks gained its true start in 1885 when two cookbooks were compiled and published especially for visitors to the World's Industrial and Cotton Centennial (1884-1885). The first (by a few months), *The Creole Cookery Book* by the Christian Woman's Exchange, and the second, *La Cuisine Créole* by Lafcadio Hearn, provide extensive listings of recipes proclaimed as unique to New Orleans. The word Creole, long in popular use, now came to be applied to cuisine." (*New Orleans Cookbook Bibliography*, ed. by Tucker, et al). The Christian Woman's Exchange began in 1881 as a group of New Orleans elite ladies dedicated to social good and the improvement of needy women's lives through education and the sale of their handmade crafts. This cookbook is significant as the first in the city's history. According to the title page, recipes were collected from "housekeepers experienced in the science of cookery as practiced throughout the South, and more particularly as it is understood and applied by the Creoles of Louisiana." The book was published to create a written record of "hereditary lore" and to raise funds for an Exchange headquarters building. Advertisements follow 216 pages of text. There is

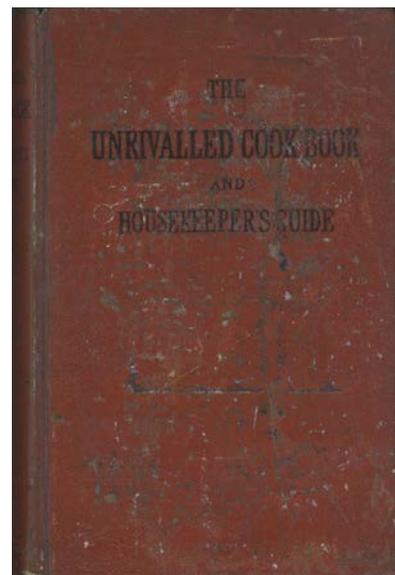
no index, but a table of contents lists each recipe and organizes them into sections of Soups, Shell Fish, Fish, Sauces, Fowl, Meats, Vegetables, Bread, Cakes, Ices (including ice creams and custards), Puddings, Preserves, Pickles, Confectionery, and Miscellaneous recipes, concluding with a list of weights and measures. Largely created to be marketed to visitors to the 1884 World's Industrial and Cotton Centennial Exposition, the cookbook is considered one of the classic New Orleans texts. Additionally, there are five pages of manuscript recipes on the added leaves, including a heading for soups, and Cream of Celery Soup, Noodle Soup, Crawfish Bisque, Creole Celery Soup, and Turtle Soup a la Creole. Publisher's half black roan and brown cloth boards, front board stamped with title and lobster and crayfish, spine titled in gilt. Near very good. An interesting association copy: philanthropist Rudolph Danneel's copy with his contemporary ownership stamp on the title-page, on the frontispiece (directly on the image of an African-American cook), and on the first page of text. At his death, Danneel left bequests for schools and a park in New Orleans. [Cagle & Stafford 199; Axford, page 104; Bitting, page 539; Brown 1145; Cook, page 94; Tucker, et al, *New Orleans Cookbook Bibliography*; Uhler 48; Wheaton & Kelly 3775]. \$5000.00

50. [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 two earliest 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



#50, 51



“The definitive text of Southern cooking”

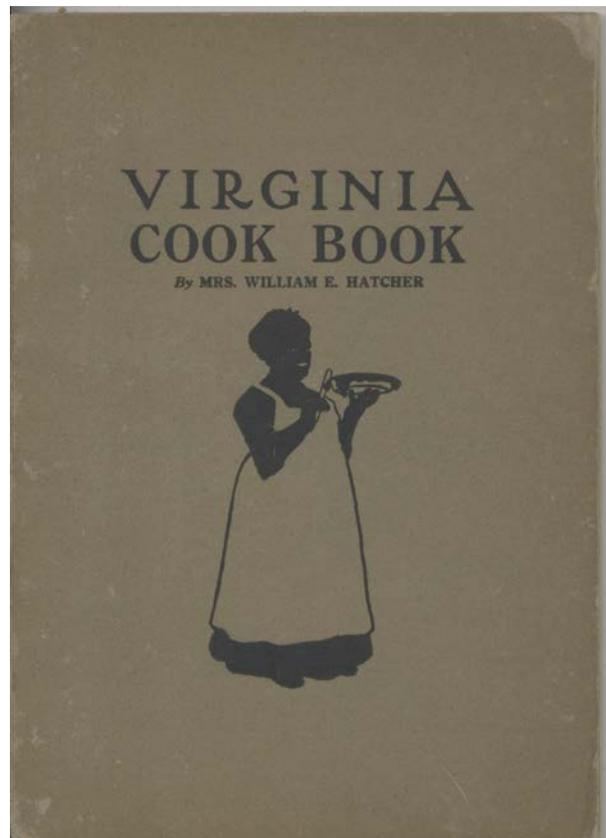
51. Washington, Mrs. [pseudonym]. *The Unrivalled Cook-Book*. New York: Harper & Brothers, Franklin Square, 1886. Octavo, viii, 639 pages.

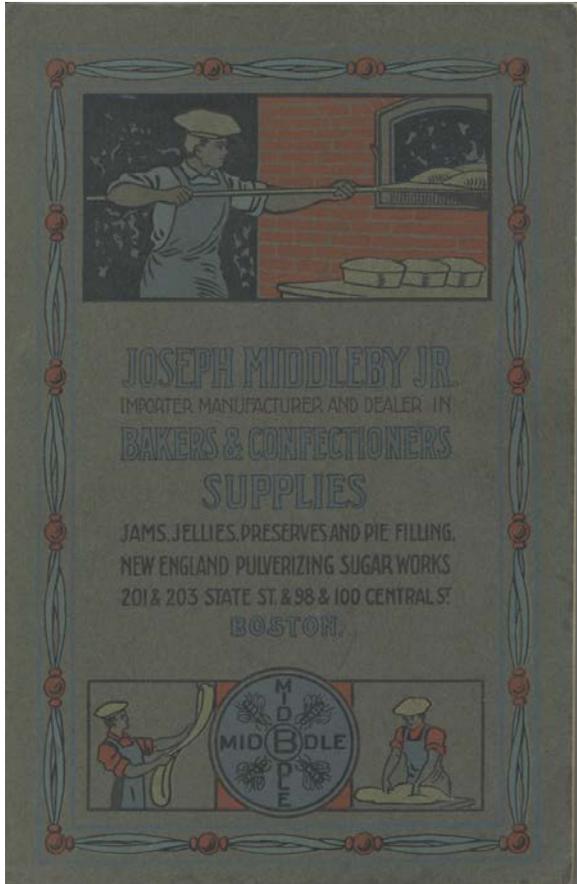
First edition. A large and significant collection of southern receipts. Celebrated Southern chef Sean Brock calls this, “the definitive text of Southern cooking”. More than two hundred Creole recipes are drawn from the manuscript recipe collection of a family friend, a “Madame _____ of New Orleans.” Others are from classic English and Continental sources. Historian David Shields believes the book contains the first printed recipe for boiled peanuts: “Choose fresh, well-filled peanuts. Carefully selecting them, as nearly as possible, the same size. Boil them in salt water, drain and serve. This is generally served before the soup.” *The Unrivalled Cook-Book* was published just a year after the issuance of Lafcadio Hearn’s *La Cuisine Creole*, and the Women’s Christian Exchange’s *Creole Cookery Book*, making it one of the earliest collections of Creole recipes. Internally near fine, with just a bit of age-toning to the text block. In slightly edgeworn, brick-red oil cloth with, as is frequently found with oil-cloth, adhesions from an old paper wrapper. This book remains rare in the marketplace and highly sought after. [OCLC locates twenty-four copies; not in Bitting, Cagle, or Uhler]. \$1800.00

52. Hatcher, Mrs. William E. (selected and compiled by). *Virginia Cook Book: 250 recipes, old and new*. Lynchburg, Va: J.P. Bell Co., [1899]. Stapled, octavo-sized booklet, 79 pages.

First edition. The date is inferred from the OCLC record. This small Southern cookbook from Richmond, Virginia seeks to address “a large contingent of Southerners, Virginians especially, who think there is no cooking like that of their old home. Witness, the President turns his back on the White House chef, and motors across the line to get a taste of apple pie as made by the old-time negro cook... In undertaking to interpret the ways of the traditional negro cook of ante-bellum days, whose sense of flavoring was never excelled, the writer lays no claim to originality” (preface). The recipes are mostly attributed to individual “ladies of Richmond”, but also to the “editors of *Warm Springs Book*, *Good Housekeeping in Old Virginia*, Marion Harland, and to Mrs. Caroline B. King of the *Evening Telegraph*”. Includes a section of Excellent Cool Summer Beverages, and one of sample menus. In printed gray boards, with some wear to spine and a bit of abrasions to the corners.

Otherwise very good or better. Rare. [OCLC locates just four copies (The Henry Ford, Atlanta History Center, U. of Richmond, and Virginia Historical); not in Cook, Brown or Cagle]. \$450.00





An unrecorded bakers' supplies trade catalogue

53. [Trade Catalogue: Bakers' Supplies]. Middleby Jr., Joseph, Importer Manufacturer and Dealer in Bakers & Confectioners Supplies; jams, jellies, preserves and pie filling; New England Pulverizing Sugar Works [cover title]. Boston: C.B. Webster & Co., [circa 1900]. Octavo, 194, [1] pages. Illustrated. Index.

First and only edition. A very attractive trade catalogue for a producer of the ingredients used by bakers: superfine sugar, pie fillings, etc., and a distributor of the equipment of baking made by numerous companies. Middleby started about 1874, not opening his first shop, on State Street, until 1877. By the time of this catalogue, the company was selling a broad array of specialty supplies and equipment for soda fountains and ice cream shops as well as bakeries and confectioners. Included are descriptions and illustrations of thousands of items, including peanut roasters, candy molds, wedding cake stands and decorations, oven equipment, oils and extracts, etc. This company is not to be confused with the Middleby Corp. of Chicago, which also made and sold industrial baking equipment, and which still exists today. Some age toning; in original four-color

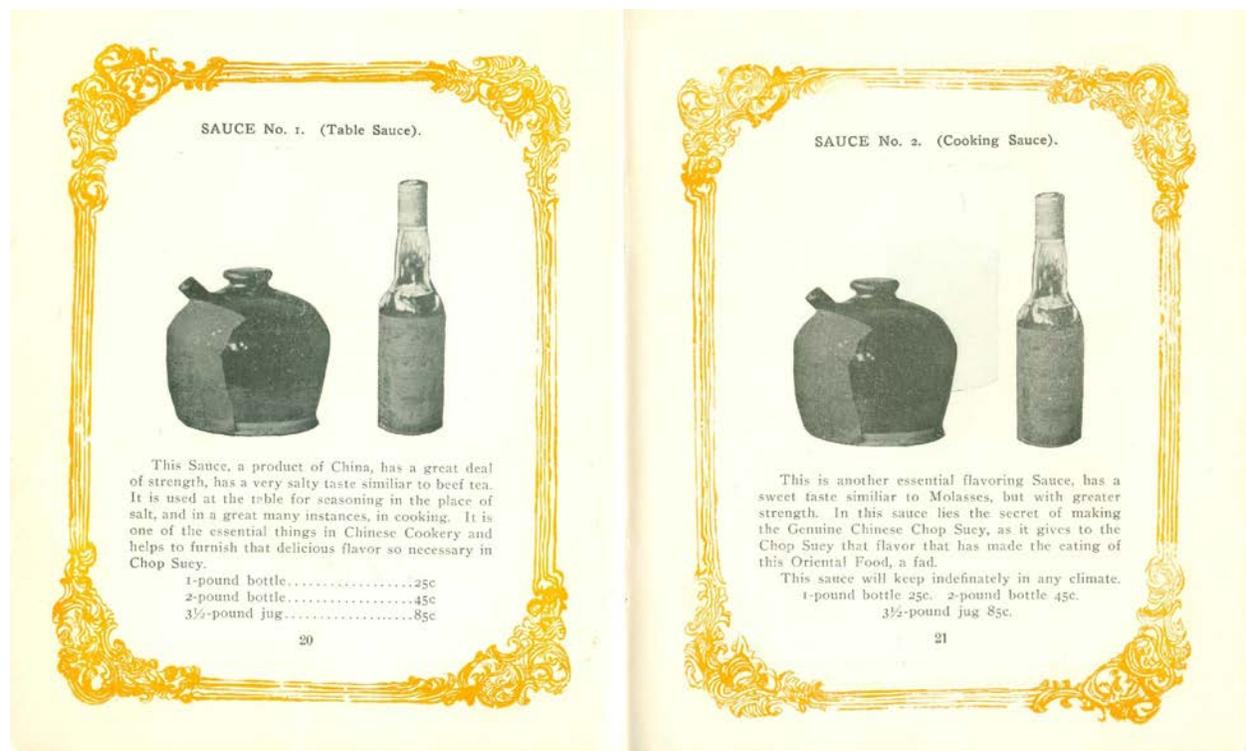
printed, illustrated wrappers. A bit of wear to the head and foot of spine, otherwise near fine. Rare. [OCLC locates no copies; not in Romaine]. \$500.00

The earliest known Chinese cookbook published in America

54. Galster, Vernon. *Chinese Cook Book in Plain English*. Joliet, IL: the author/Joy Sing Lo Co., 1907. Small stapled booklet (16 x 13 cm.), 31, [8] pages. Advertisements.

First edition, of the earliest known Chinese cookbook published in America. Until now, Nolton's *Chinese Cookery in the Home Kitchen*, published in 1911, held this title. Blasdale's *Description of Some Chinese Vegetable Food Materials*, was published earlier – by the Government Printing Office in 1899 – but contained no recipes. Newman, in her comprehensive bibliography, *Chinese Cookbooks*, does not record this book, but does record a later (1917), eight page, un-illustrated work by the same author and title. This earlier work refers to the author's plans to issue periodical updates, and we believe the 1917 work is one of those. The author was proprietor of the Joy Sing Lo Co., of Joliet Illinois, that offered a variety of "Chinese" ingredients for mail order. Twenty-four recipes for Chinese dishes, mostly variations of Chop Suey, Yet Ca Mein, and War Mein. Included in this booklet are order forms for preselected orders for the company's products. The products are described in the second half of the booklet and are photographically illustrated. These products include: Chinese Potatoes, Chinese Mushrooms, Sauce no. 1 (table sauce), and Sauce no. 2 (cooking sauce), Imported French Mushrooms (?), Chinese Tea Pots, Genuine Chinese tea, Chinese Chop Suey Dish, Chicken Chop Suey Dish, Chinese Tea Cups, Chinese Sandals, Li Chee Nuts, Yet Ca Mein

Bowls, and Rice Bowls. The copy also has the copyright stamps of the LOC of October 3rd and 5th, 1907. Vernon Galster has signed the front wrapper of the book, with his full mailing address “698 Cass Street, Joliet Ill.” [OCLC locates no copies of this first edition, and four of the later 1917 work of the same title; Newman, *Chinese Cookbooks* records the 1917 work but not this one]. \$1200.00



Likely the earliest collection of Middle Eastern recipes published in America

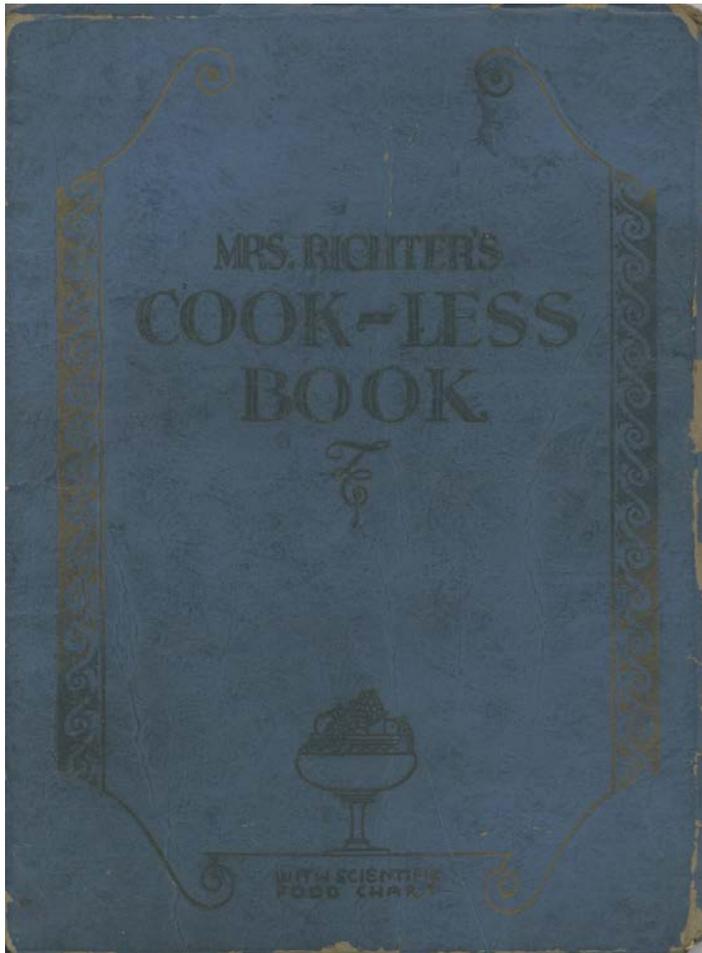
55. Haddad, George; Emily Marie Haddad. *Mt. Lebanon to Vermont; Autobiography of George Haddad : taken down by his daughter Emily Marie Haddad, with the assistance of Bernice Rachel Tuttle; with an introduction by John Abner Mead.* Rutland, Vt.: The Tuttle Co., 1916. Octavo, 187 pages. Illustrated.

First edition. Recorded by his daughter Emily Marie Haddad, with the assistance of Bernice Rachel Tuttle; with an introduction by John Abner Mead. While much of the book is an autobiography, the final thirty-five pages are given over to Syrian recipes supplied by Mrs. George Haddad. One of the earliest – if not the earliest – appearance of Middle Eastern recipes published in the U.S. Syrians and other Arabs had been emigrating to the US since the time of the Civil War, but a significant influx – nearly 90,000 Syrians – took place between 1899 and 1919. At the time, the term “Syrian” included people from a larger piece of territory as it had been defined during the Ottoman Empire, stretching from the mountains of Southeastern Asia to the Horn of Africa. A few specks of soiling to the final pages; one dog-eared page; otherwise near fine in publisher’s gilt-decorated black cloth. [OCLC locates thirty-seven copies; not found in Newman, *Melting Pot* or Wertsman, *What’s Cooking in Multicultural America*]. \$350.00

A raw food cookbook from the creator of Los Angeles' Eutropheons

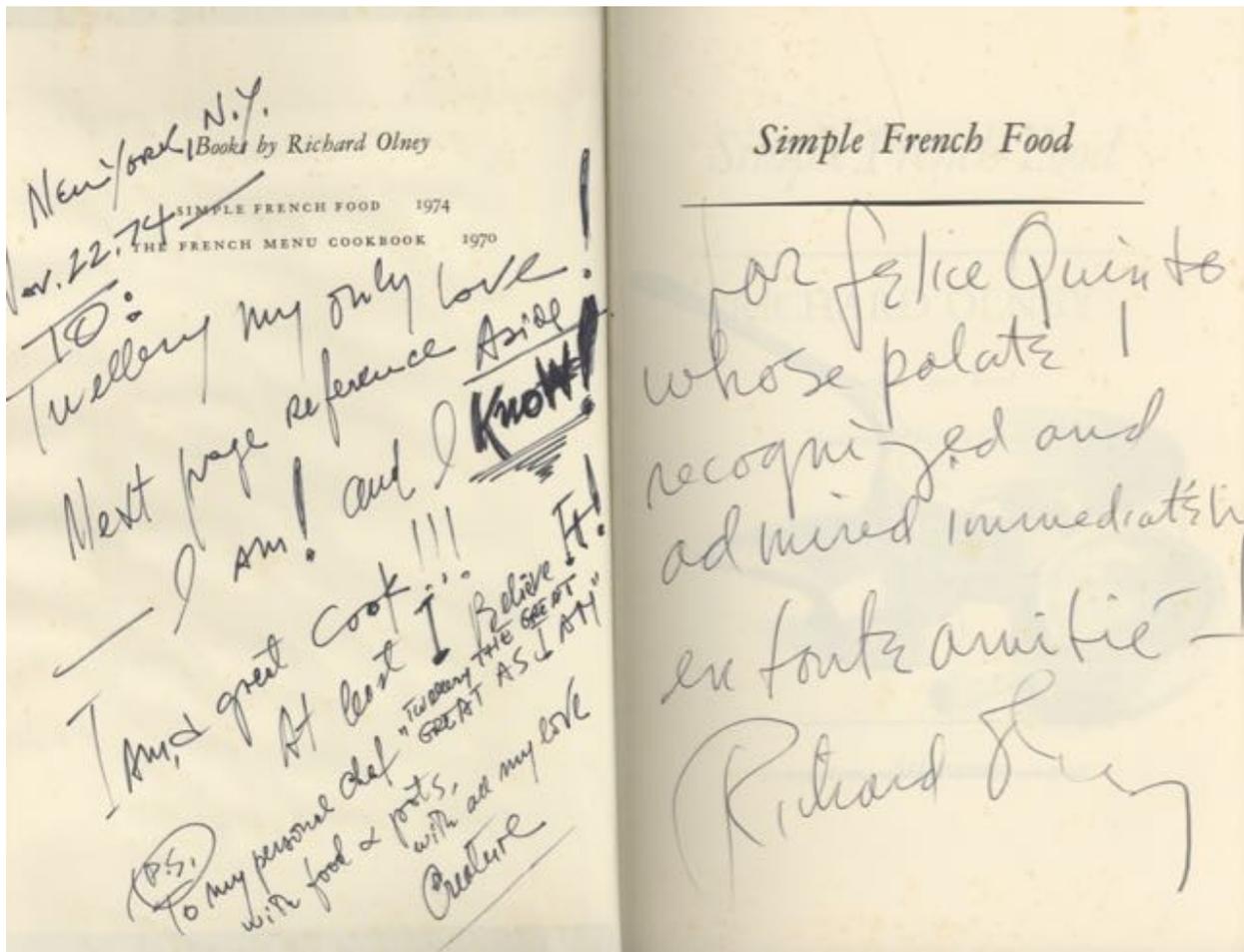
56. [Vera M. Richter]. *Mrs. Richter's Cook-Less Book, With Scientific Food Chart.* [By] Vera M. Richter. *Seventh edition.* Los Angeles, California: Published by Los Angeles Service and Supply Co. and Eutropheon, 1925. Octavo (18.5 x 13.5), 59, [v] pages. Advertisements. "Index" is actually a table of contents.

First edition. A pioneering work by an original contributor to American food and restaurant history, an advocate of raw foods as a fundamental component of healthy living. Of the one hundred seventy recipes, a considerable number will not likely surface elsewhere: Turnip-Olive Salad (with dried olives), Sorrel Salad (with watercress), Cabbage-Cocoanut Salad (with cucumbers), Tangerine Salad (with sweet peppers), Prune Whip (with pine nuts), Herbade (with beet greens), Carob Bread (with dates), Flaxseed Pemiken (with almonds), Celery Cream Pie (with apples), Chop Sticks (with dried bananas). Vera Richter compiled her *Cook-Less Book* from recipes developed for The Eutropheons, at first simply called Raw Food Dining Rooms, which she and her husband John Richter, Doctor of Naturopathy, had launched in 1917 at two locations, on West Second and West Sixth Streets in Los Angeles. By 1925, possibly earlier, they had moved to addresses advertised as 833 South Olive Street and 209-11 South Hill Street. The restaurants – cafeterias, probably – used no salt, refined sugar, vinegar, alcohol, or prepared condiments, and above all, became known as the only restaurants in the country to operate “without the aid of a cook stove” (according to a zealous patron, the newspaper columnist and health-food writer Phillip Lovell [1895-1978]). In 1932, Lee Shippey of *The Los Angeles Times* reported on an eponymous food club – The Trophers – evidently with thousands of members (and in fact founded two years before on Dr. Richter's birthday, according to the



February 1930 issue of *Vegetarian and Fruitarian*). *California Health News Magazine* tells us that by 1941 the Eutropheons were meeting places for celebrities and tourists, able to boast of testimonials from Leopold Stokowski and his wife Greta Garbo, to William Pester (sometimes called the first hippie), the athletic coach Paul Bragg, and the so-called “nature-boy” Gypsy Boots. Not only restaurants, then, but also distribution and information centers, The Eutropheons are among the earliest documented institutions heralding the natural and health foods fixations taking root in California between the two World Wars. Los Angeles would shortly become a magnet for natural diet advocates of various stripes, among them Otto Carque, Mildred Lager, Frank McCoy, and Clarke Irvine – all of them known to or influenced by the “raw-fooders” (a term apparently coined by the Richters, though their were earlier raw food advocates). The Richters themselves packaged solar-baked breads, dried-fruit confections, and raw pie crusts for sale, and invited the public to lectures and diet courses at their dining

halls. The “scientific food chart” that concludes the *Cook-Less Book* – in essence, a list of raw foods and their attributes – derives from the content of their evangelizing, as does Dr. Richter’s informal collection of informal talks, *Nature, the Healer*, published in 1936. Apart from birth and death dates from census records – 1884-1960 – little is known of Vera Richter’s background, or indeed of any details relating to her formative years, including her full name. It is thought she became the second wife of Theophilus John Richter (1863-1949) in 1917, before their move from Minneapolis to Los Angeles. John Richter had already espoused a diet of “live” (that is, uncooked) foods in his naturopathic practice, attaching the letters N.D. and Al. D. to his name (presumably Doctor of Naturopathy and Doctor of Alementaria) in advertisements for his lectures on food in its relation to disease. In blue cardstock wrappers; decorated in black and gilt. Edges worn and rubbed. Good. Scarce. [OCLC locates ten copies of all editions and printings of 1924-1925 (variously styled 2nd through 10th editions), with various pagination; Brown 146 (10th edition); not in Cagle]. \$250.00



Le bonne vie meets la dolce vita

57. Olney, Richard. *Simple French Food*. New York: Atheneum, 1974. Octavo, 433 pages.

First edition. A classic. The best of *cuisine bourgeoise* or *cuisine simple* from one of the greatest of modern cookbook authors. “The dishes are not those found in posh restaurants, but those one enjoys in

comfortable little country restaurants... and in well-run homes where the traditions of good eating have been maintained.” (from James Beard’s preface). Tiny bit of discoloration to front free endpaper, and some light soiling to gray cloth, otherwise near fine. In an unprice-clipped, very near fine dust jacket. This copy inscribed by the author on the half-title, “for Felice Quinto whose palate I recognized and admired immediately, en toute amitié, Richard Olney.” With an additional full-page inscription of Quinto to a love interest, dated “November 22, ‘74”. Quinto was the Prince of Papparazi, the inspiration for the photographer character in Fellini’s *La Dolce Vita*, and famously was once shot with an arrow by Anita Ekberg. Finally, tipped onto a preliminary blank is a press photograph of Olney, Quinto, and Felipe Rojas-Lombardi. A lovely association. \$1200.00

American Manuscript Books

A pair of 19th century jeweller’s manuscript daily account books

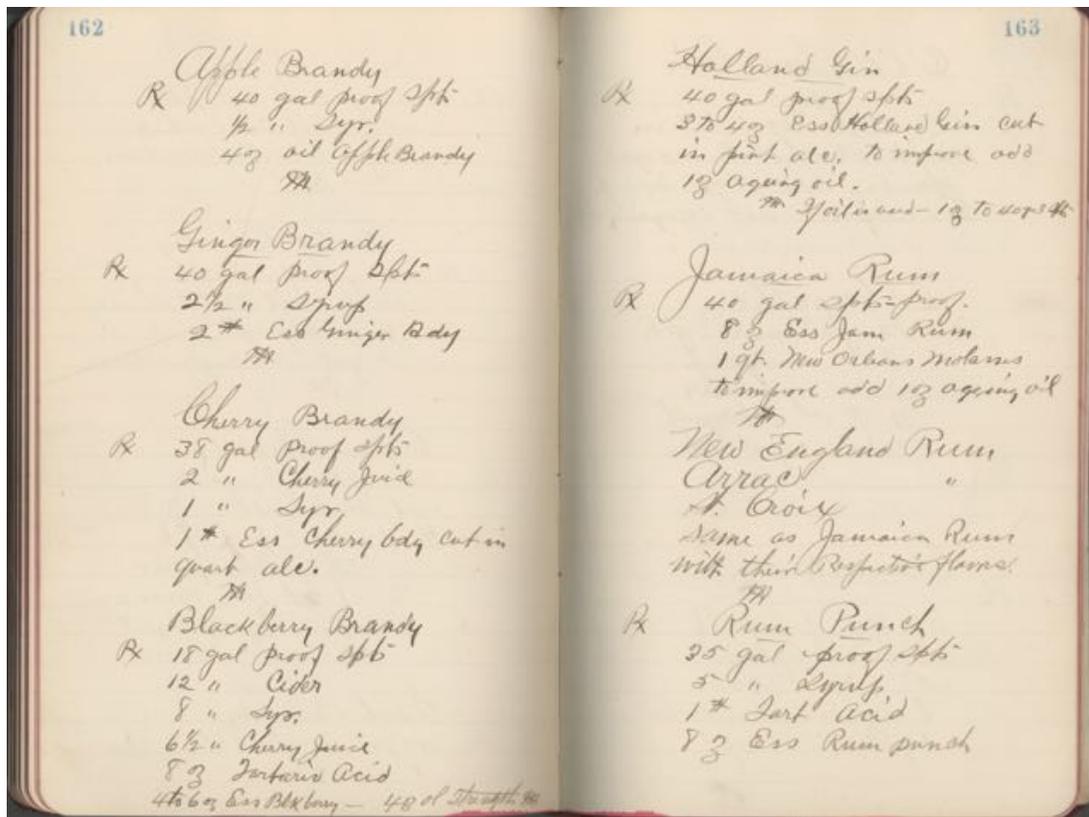
58. [Manuscript – Account books]; [George G. Phelps]. *George G. Phelps’ Cash Book Commencing April 1st, 1862 and George G. Phelps’ Cash Account Book July 15th, 1867*. Two cord-bound, wrapped account books (15.5 x 10 cm.), [16] leaves each).

Two holograph cash ledgers kept by the New Hampshire jeweler and silversmith George G. Phelps (1830-1894), recorded in ink and pencil in pre-published lined notebooks. Includes numerous entries for foodstuffs, drink, and tobacco purchased not only for household use (for instance: 2 lbs. Butter) but also as consumed during the day (1 glass Ale). Among the many food purchases are those for milk, cheese, eggs, sugar, crackers, buns, codfish, chickens, beefsteak, blueberries, potatoes, flour, cornstarch, molasses, salt, cloves, nutmeg, cough drops, coffee, tea, and whiskey. The chief historical value, perhaps, lies rather in the placement of these sales and purchases in the context of other expenses, mixed as these are among costs for nails, tacks, rivets, tin for soldering, thread, candles, soap, cloth, boots, kerosene, household repairs, room rents, even haircutting and doctor’s visits. Includes a diagram in pencil headed “Proper length of a watch chain to fasten in a vest button hole is about 13 inches” (cover of the 1867-1868 booklet, page [iii]) – an intimation of the sort of drawings he would develop for a Memorandum on shop tools now housed in the Smithsonian Institution Libraries. In cord-bound, tan wrappers; dated and titled in ink. Good. \$350.00

A Pacific-Northwest apothecary’s recipe collection

59. [Manuscript – Apothecary recipe collection]; [Elijah Marks Taylor]. Snohomish Wash.: 1895. Preprinted leather-bound notebook (21.25 x 13.5 cm.), pages numbered by ink stamp 1-177. Inscription on the free front endpaper states, “Private Property of E. M. Taylor, Snohomish Wa. 1895”.

Holograph miscellany of medicinal, hygienic, and other recipes, dated 1895. Approximately one hundred eighty recipes compiled as a desk reference by the chemist Elijah Marks Taylor (1858-1911). Recipes for show-globe dyes (amber, yellow, purple, red, blue, and green) point to a primary occupation with pharmacy, although it is hard to escape an impression that the notebook contains a record of curatives not primarily of the garden variety. Includes a separate compilation of post-distillation liquor recipes. A cure for La Grippe (Rx *tinctural* *opii camphorata*) (elsewhere known as paregoric) may have been common enough, but he also undertook to reproduce proprietary formulae, e.g., Peacock’s Bromides, a sedative manufactured by the Peacock Company of St. Louis; Listerine, the antiseptic produced by Lambert Pharmacal, also of St. Louis;

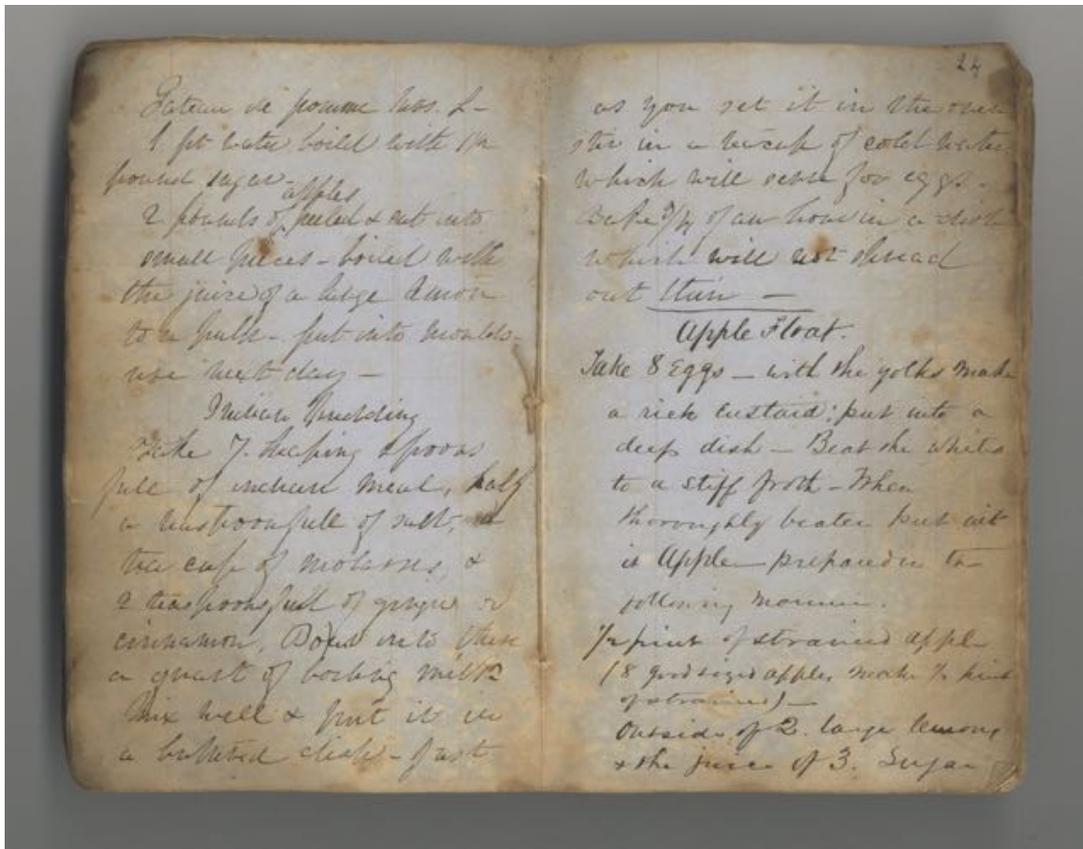


and Hunyadi János, a Hungarian purgative made with a concentrated solution of magnesium sulphate and sodium sulphate. He displayed at least some interest in market novelties, such as Tritipalm, still considered experimental after the turn of the century, a demulcent diuretic (usually used as a genitourinary system tonic) made with saw palmetto berries and *Triticum repens* (couch-grass) diluted in hydrochloric acid. Apart from his first registration as a pharmacist in Seattle in the spring of 1894, little about Taylor is known thus far. The notebook places him sometime the following year to the north in Snohomish, and it is clear from the disposition of his headstone that he had some relationship with the town of Sultan. His duties as an apothecary may be presumed to have been broad and varied, but the notebook includes recipes for – in addition to tonics, lotions, antiseptics, tooth powders, depilatories, and hair dyes – therapeutic medicaments for horses and dogs, hectograph and mimeograph ink compounds, leather restoratives, rust inhibitors, not to forget a treasury at the end of bulk recipes for whiskies, brandies, gins, and cordials. Regarding the last of these, a lengthy price list for essences and oils (for instance, Cognac oil was comparatively dear at \$3.50 per ounce) may be particularly worthy of attention. Some light soiling throughout; in full, dark brown calf, with gilt medallion to front panel; rubbing to edges. Near very good. \$500.00

60. [Manuscript – Cookery book]. *My Favorite Recipes* ([Chicago]: Armour and Company, 1907). Octavo, (20 x 14 cm.), 48 pages. Illustrated. “Index” is actually a table of contents.

In part a handwritten collection (ink and pencil), intercalated with preprinted recipes, that also includes recipes clipped from newspapers, all in a preformatted booklet titled, *My Favorite Recipes*. This pre-printed recipe book was issued by the Armour meatpacking company. Added by the home cook are twenty-three handwritten entries alongside forty pre-printed recipes and eight clippings pasted in. The booklet has a Michigan shop stamp and a copyright date that provides a *terminus post quem* of 1907. The manuscript and

clipping portion is of unknown provenance. Handwritten entries include: Pineapple Lemonade, Strawberry Jam, Lamb Stew, Maggie's Sponge Cake, Nut Bread (Kate), Creamed Chicken, Mayonnaise Dressing, Coffee Jelly, Lemon Ice, White Cake, Cheese Dish, Quick Salad, Pickled Peaches, Bran Gems, Bread Pudding, Quick Coffee Cake, Cousin Nettie's Meat Soufflé, White Cake (C. R.), Apple Pudding, Coffee Cake, Orange Cake, Salad Dressing, One Dish Meal. Several pages dog-eared, one page with closed tear at fore-edge, and one leaf half excised. In stapled wrappers, the original cover likely removed and replaced with owner's heavy paper covers held with black cloth tape along the back. Ink stamp on front flyleaf: "From Clarence B. Stoddard, Druggist, Front St., Monroe, Mich." The free front endpaper also has the gift inscription, "Dad". \$90.00



61. [Manuscript – Cookery book]. *Small Holograph Recipe Collection*. [Circa 1870s]. Pocket-size, leather-bound notebook (12.75 x 8.25 cm.), 44 pages.

A practical home treasury of unknown provenance and date, of forty-four pages – all of them densely filled in a single hand (chiefly ink, some pencil). The recipes, almost entirely for baked goods and puddings, provide but tentative guidance to chronological placement, though their consistent ordering of ingredients prior to directions suggests the last third of the nineteenth century, when the new practice was absorbed, at least in some quarters, from the precedent established by Eliza Acton and Isabella Beeton. It also suggests, therefore, some level of acquaintance with the emerging domestic-economy literature after 1850. Weights and volumes are precise, if not always given in metric abbreviations (e.g., 6 teacups flour; 1 dessert spoon soda). The veil of anonymity fails, at least, to obscure the author's faithful nods to her sources, which are recorded throughout: Mrs. Carleton's Gingerbread, Minerva's Johnny Cake, Mrs. Squire's Cake, Sarah's

Baked Plum Pudding, Mrs. Sargent's Pudding Sauce, Corn Cake Lizzie, Mrs. Wheeler's Tea Cake, Mrs. Patterson's Muffins, Currant Wine Mrs. Dickey, and Doughnuts Aunt Martha. Text block, on pale blue lined paper, is stained throughout, although most of the handwriting is legible. Edgewear and dog-ears to some pages. In full calf wrapper; edges chipped and cracked. Good. \$350.00

62. [Manuscript – Cookery book]; [Mrs. John A. Bates]. *Mrs. John A. Bates' Receipt Book 1865*. N.p.: [1865 ff.]. Octavo, (17.25 x 11 cm.) originally with ninety leaves.

Holograph manuscript collection, chiefly in ink, evidently begun in 1865 and augmented over years if not decades in a preprinted lined notebook. One hundred three recipes written chiefly (though not exclusively) on the rectos of the first fifty-four leaves. The notebook appears to have been used initially as a ledger, as vestiges of accounting figures remain on several partially excised leaves. Includes a pencil sketch of a plated rib on front flyleaf; on its verso the inscription: "Mrs. John A. Bates' receipt book 1865". Samplings suggest, for this date, a New England setting; for instance: Sunderland Pudding, Sailor Pudding, Indian Cake, Corn Pie, Cod Fish, Cusque à la Crème, Brattleboro Buns, Berwick Sponge Cake, [Sassafras] Beer; Cranberries, Citron Melon, and Pickled Lemons. The presence of Sailor Pudding inspires a suggestion for a line of enquiry. There was a public spirited Mrs. John A. Bates of Massachusetts, the wife of a U. S. Naval paymaster during the Civil War. She is known to have co-chaired a committee to fund a home for Navy veterans in Boston, starting in 1864, and to have copied and preserved historic Navy documents in the 1870s; her handwriting, therefore, may be discoverable for comparison. In brick-colored paste paper covered boards, with a tree-calf pattern, backed in black, patterned calf. Boards separated from text block; first signature detached. \$750.00

63. [Manuscript – Dutchess County cookery book]. *Small Manuscript Recipe Collection*. [New York]: Prior & Bowne, [circa 1845 ff.]. Octavo-sized booklet (15.5 x 10 cm.), [16 pages].

A gathering of recipes in two or more hands (ink with pencil emendations), originating in Dutchess County, New York and dating from 1845 or shortly thereafter, in a preprinted notebook originally with twelve leaves (15.5 x 10 cm.), of which the first four have been excised. Initials on the front cover "A.N.P." likely correspond to a name in fading ink on its verso "Am N. Platt", later transcribed incorrectly in pencil, in an unknown hand, as Ann N. Platt; a second name in a different hand appears also on the cover, along with a place of origin: "M. G. Johnson Upper Red Hook". Yet a third name (forename only) appears at the top of the verso: "Amarintha". A news clipping pasted inside the back cover bears the date November 17th, 1845. Many of the near sixty recipes are brief – that for Black Extra Molasses Cake has scarcely more words than its title – but are often of interest nonetheless. That gum arabic should be required for Frosting suggests something of textures sought before the prevalence of gelatin. On a different scale of reference, the Plain Jelly entry calls for Cooper's Isinglass, a reminder of the great industrialist and inventor Peter Cooper's origins in manufacturing, years before his abolitionist work and the establishment of Cooper Union. The pencil annotations (the water should be "scalding hot") to boiling hops for Yeast betray a learning process on a more personal level. The author's can be identified with near definitude. Two daughters of Ebenezer and Amarintha Keziah Platt are known to have lived in Upper Red Hook. Mary Gildersleeve Platt Johnson (1824-1854) (that is, M. G. Johnson) is attested there in a family history. Her older sister was Amarintha N(ichols?) Platt Williamson (1823-1852) –that is, Am N. Platt, thus before her marriage – whose death after a steamer explosion on the Hudson River is documented. In a distinct hand, the Amarintha written separately at the top of the inside cover is here held to be a third name, that of the sisters' mother. Wrappers now split at hinge; text block loose. Text legible and neat; edges lightly soiled. Good only. \$350.



DE PAR LE ROY.

EN L'ASSEMBLÉE GENERALE DE LA POLICE D'ANGERS
tenuë au Parquet de l'Audiance de la Prevosté dudit lieu le Lundy 18. Juillet 1689. où estoient

MESSIEURS Boylefve Lieutenant General, le Clerc Assesseur au Presdial, Trochon Juge,
& Sicault Lieutenant de la Prevosté, Lemarié & Chotard Conseillers au Presdial, de Cresty
Procureur du Roy au Presdial, Boisourdy Avocat du Roy audit Presdial, Denyau Assesseur à
la Prevosté, Herbereau Conseiller à ladite Prevosté, Grandet Maire de Ville, Cesbron Eschevin,
Daburon Procureur de Ville, Dupont & Dupas Syndics des Avocats, & Decordes Avocat &
Directeur de l'Hospital General.

APRE'S avoir entendu les Maistres Boulangers de cette Ville, le prix & taux a esté mis au
Pain qui se debite en cette Ville; Sçavoir, le Bled Seigle sur le pied de sept livres le septier,
le Bled Metal à raison de huit livres le septier, & le Bled Froment à raison de neuf livres le
septier, auquel prix la livre de pain de Seigle ne pourra estre vendue plus de sept deniers, cy 7. d.
La livre de pain de Metal ne pourra aussi estre vendue plus de huit deniers, cy 8. d.
La livre de pain de Froment fassé ne pourra aussi estre vendue plus de quinze deniers, cy 15. d.
Et la livre du pain molet, & autre pain de Froment ne pourra aussi estre vendue plus de seize de-
niers, cy 16. deniers.

A esté enjoint à tous les Maistres Boulangers de cette Ville & Fauxbourgs, d'avoir & tenir dans
leurs Boutiques autant de la presente Ordonnance en évidence, pour y estre veuë & leuë par tous
ceux qui iront y acheter du pain.

Comme aussi est enjoint à tous lesdits Maistres Boulangers de marquer tout le pain qu'ils feront,
de quelque nature & qualité qu'il soit.

Deffenses leurs sont faites d'en vendre ny exposer en vente qu'il ne soit marqué, & d'en vendre à
plus haut prix que le Taux cy-dessus; le tout à peine contre chacun des contrevenans de dix livres
d'amande pour chacune contravention, & de cent sols au profit du denonciateur de la contravention
à ces Presentes.

Enjoint à tous les Habitans, & à tous autres ausquels il sera vendu du pain par lesdits Boulangers,
non marqué & à plus haut prix que le Taux cy-dessus, d'en donner avis & de le denoncer incessamment
aux Officiers exécuteurs de la presente Ordonnance, pour y estre par eux pourvû; lesquels Habitans
& tous autres denonciateurs seront crus à leur affirmation, des contraventions qui seront faites à ces
Presentes.

Et après avoir entendu les Maistres Bouchers, a esté arresté que la viande ne pourra estre par eux
vendue sçavoir, par les Bouchers des grandes Boucheries plus de deux sols neuf deniers la livre,
Bœuf, Mouton & Veau, prise conjointement ou separément, au choix des Habitans. Et à l'égard
des Bouchers des petites Boucheries elle ne pourra aussi estre vendue plus haut prix que deux sols
la livre de viande, telles qu'ils ont accoutumé & sont en droit de vendre aux petites Boucheries,
prise aussi conjointement ou separément; deffenses ausdits Bouchers de la vendre à plus haut prix, sur
les mesmes peines & amandes que dessus, qui seront pareillement declarées encourvës sur les affirma-
tions des Habitans & autres qui auront achepté lesdites Viandes: Et remis l'Assemblée à Jedy
prochain dix heures du matin, auquel a esté arresté que les Marchands de Bois & Tonneliers seront
appelez. Et seront ces Presentes lûës & publiées aux Prônes des Messes Paroissiales de cette Ville
& Fauxbourgs, affichées aux Carrois de cette Ville à ce qu'aucun n'en prétende cause d'ignorance,
& exécutée nonobstant oppositions ou appellations quelconques & sans préjudice d'icelles.

Signé, CAVE.

Beyond

64. [Acts & Ordinances – Bread]. *De Par le Roy en l'assemblée de la police d'Angers tenue au Parquet de l'Audience de la Prevosté du-dit lieu le Lundy. Juliet 1689*. [Angers]: 1689. Broadside (40 x 30 cm.).

First edition. This royal proclamation regulates the prices bakers can charge for different varieties of bread in Angers in proportion to the cost of wheat and rye, perhaps as a result of the economic pressures of the beginning of the Nine Years' War. Includes regulation of meat prices, and a promise that price regulations will be considered the next Thursday for woodcutters and coopers. These regulations were to be posted over the city as well as announced in parish sermons; the fines for breaking these price regulations ran fairly steep – ten lives for each instance of contravention. Signed in type, “Cavé”. With the small stamp in the lower right hand corner, of the Bibliotheca Lindesiana, the great library created initially by the Lindsay family at Balcarres in Fife in the late 16th century. The library was significantly enhanced by Alexander William Crawford Lindsay (1812-1880), 25th Earl of Crawford & 8th Earl of Balcarres and his son James Ludovic Lindsay, the 26th Earl of Crawford, with the number of books eventually reaching almost 200,000 volumes. While significant portions of the collection were incorporated into the John Rylands Library, pieces were sold off over the years (see “The Bibliotheca Lindesiana” in *The Bulletin of the John Rylands Library*, 1946). Some creasing and wear to the edges; two corners chipped, otherwise very good. [OCLC locates no copies]. \$750.00

65. [Acts & Ordinances - Dutch Baker's Guild]. *Ordre en Reglement waar na zig de Bakkers en Roggemeel-Verkoopers binnen de Stad Wageningen zullen moeten reguleren*. Wageningen: Wynand Sandelyn, staddrukker en boekverkoop, 1776. Stab-sewn booklet, 14, [2] pages.

Orders and regulations to regulate the bakers and rye-flour vendors of the City of Wageningen, issued December 27, 1775. Two unopened signatures, stab-sewn with thread. Decorative ornament to titles page. Fine. \$250.00

An early classification of food by types

66. Zückert, Iohannis Friderici [Johann Friedrich Zückert]. *Materia alimentaria in genera, classes, et species disposita [Food substances arranged in types, classifications, and groups]*. Berolini [Berlin]: Apud Augustum Mylium [Augustus Mylius], 1769. Octavo (20.5 x 13 cm.), [ii], 427 pages. Engraved vignette on title. Includes conspectus (table of contents), index, and list of corrigenda.

First and only edition. Of historical significance for its classification of nutritive sources by type. Important as well for the transparency of its documentation according to the standards of its time, allowing it to stand as a snapshot of the communication between practicing physicians, chemists, and taxonomists during the Age of Reason in full flower. Thus what today is traceable as the fiveleaf yam – *Discorea pentaphylla* (Linnaeus)–appears here (page 68) under the binomials *Ubium digitatem* as per the *Herbarium Amboinense* (1741) of Georg Rumphius; *Volubilis nigra* as per the *Natural History* (1707) of Hans Sloane; and *Rhizophora seu Inhame* as per the *Paradisus Batavus* (1698) of Paul Hermann. *Pars 1, Generalis Alimentorum Consideratio [A Consideration of Foods in General]*, contains five chapters that serve to introduce the idea of nutrition as an object of study and to clarify categories of foodstuffs and their means of preparation from an analytical perspective. *Pars 2, Alimentorum Genera, Classes, & Species (Types, Classifications, and Groups of Foods)*, outlines the system, dividing nutritional substances according to their functions as *Esculenta*,

Potulenta, and Condimenta (That which is Edible, That which is Drinkable, and Seasonings). By analogy with the more frequently employed *Materia medica* (for what is now called pharmacology), the title *Materia alimentaria* refers to the body of collected knowledge thus far assembled regarding the animal, vegetable, and mineral substances contributing to nourishment of the body. The assertion of credentialed authority on the part of the author serves as a reminder that the undertaking and promulgation of pharmacopoeias and related summae stemmed from the desire to extend imperial prestige and power, to demonstrate through patronage the reach of transnational networks of knowledge beyond the borders of the temporal realm. ~ Johann Friedrich Zückert (1737-1778) began as a gifted student who had overcome extraordinary challenges. An early biographer with direct access to witnesses recorded that, “in his childhood a great irregularity of the body was noticed, a head bent to the right, deformed bones of the breast, and a crooked back. One did not know whether these traits had been brought into the world [from birth], or had arisen through neglect, so [physicians] tried lacerations, an iron corrective collar, and especially the therapeutic baths at Freienwald, but everything was without effect.” The one solace was the child’s studious nature, and in 1752 he was apprenticed at the Königliche Hofapotheque at Charlottenburg, where he was permitted to explore the library and to observe medical treatments. In 1756 he left the Apothecary and enrolled in the medical college of the Charité, taking what must have seemed an obvious interest in osteology and anatomy. A few years later Zückert defended his dissertation at the University of Frankfurt on diseases of the chest cavity, and received his doctorate in 1760. (A testimonial from his academic mentor, the chemist Johann Friedrich Cartheuser, follows the title page here.) He then returned to Berlin, visiting with restless regularity numerous German universities in order to further his investigations. Chief among his writings at this time were studies of pediatric interest, primarily with respect to nutrition during pregnancy and the diet of infants and toddlers. He was awarded a diploma membership in the Imperial Academy in 1765, all the while publishing what he termed travel memoirs but were, in effect, treatises on a range of medical subjects. In 1769 the *Materia Alimentaria* appeared—the seventh volume of his so-called *Reisebeschreibungen*, all published by Mylius in Berlin. “On this last[-named] book,” wrote his anonymous biographer, “he applied much diligence. He labored and ruminated on its production for a period of ten years.” (“*Auf das letzte Buch hat er vielen Fleiß gewendet. Schon seit zehn Jahren hatte er an dessen Verfertigung gedacht und daran gearbeitet.*”). ~ A capstone, then, the product of a first maturity, the 1769 volume summarized what he had synthesized thus far. In the event Zückert went on to publish works of potentially greater importance (though they are as yet little known), including a practical handbook (*Medicinisches Tischbuch*) for physicians on the prevention of disease by nutritional means, and perhaps his magnum opus, the *Allgemeine Abhandlung von den Nahrungsmitteln (General Discourse on Foods)* of 1775. But ill health prevented him from working and traveling, and he died in his forty-second year. Some light foxing throughout; early ink notes to free front endpapers; all edges red. In early full vellum, sewn on three cords, titled in ink on the spine. [OCLC locates twenty-two copies; Vicaire [881]; Drexel 858; Hunersdorff pages 1656-7]. \$750.00

A parallelogram of a chocolate book

67. [Suchard, Philippe]. *Cuisine au Chocolat: utile, dulci*. Neuchatel: Typographie Attinger, [circa 1885]. Parallelogram-shaped duodecimo, 159 pages. Printed throughout in red and black.

First edition. A tiny gem of a promotional chocolate manual and cookbook, from one of the greatest of 19th century Swiss chocolate firms, Suchard (founded 1824), with offices in Paris and London. Large scale chocolate manufactory started with Jules Pares in 1815, and was followed by Suchard, along with the Van Houten, Cadbury, Lindt, and Tobler, all within a fifteen year period. When Suchard opened his chocolate mill in 1826, he was able to produce 30 kg of chocolate in one day, with just a single employee. Much of his operation was powered by water. This little work includes a section of general instructions for working with chocolate, as well as collections of recipes for puddings, flans & cremes, patisserie, and more. In tan, color-

decorated cloth, with images of the pleasures of chocolate consumption on the front and rear panels. Small ink date to free front endpaper; some very light soiling to cloth, otherwise fine. Unrecorded. [OCLC locates no copies; Grivetti & Shapiro, *Chocolate: History Culture & Heritage*, pages 578, 613 (on the history of Suchard)]. \$1800.00



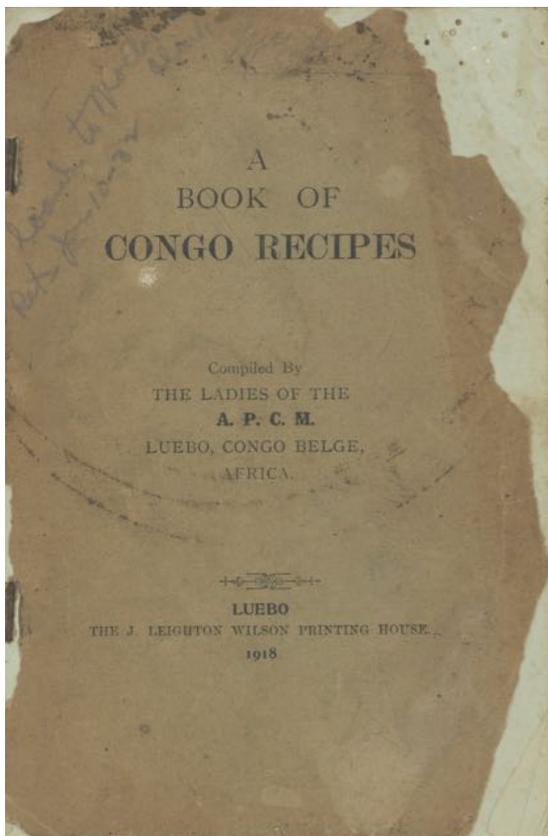
Only recorded copy of the first printing

68. *Il Re Dei Cuochi. Il Re Dei Cuochi; ossia, L'arte di mangiare al gusto degl'italiani con cibi nostrali e stranieri; opere contenente quanto è necessario per saper bene ordinare e servire un pranzo, non chè i migliori metodi per fare confetture, rosoli, liquori e gelati.* [The King of Chefs; or, The art of eating, after the manner of the Italians, our own and foreign dishes; containing what is necessary to know about ordering and serving a meal, as well as the best methods for creating preserves, spirits, liqueurs, and ice creams.] Firenze: Adriano Salani, Editore, 1901. Small octavo (17.5 x 12 cm.), 359 pages. Frontispiece (see description below) and one diagram (a banquet table, from above, set for twenty-four persons).

First edition. The earliest recorded copies of this title were printed by Salani in 1904, and there were numerous subsequent printings (see Orazio Bagnasco, II, pages 1406-1407). A recipe collection and guide to the Italian peninsula. *L'arte di mangiare* presumes a certain focus on batters, grains, creams, and sauces. One might linger over Fritelle di Erbe Odorose (fragrant herb fritters) or a regional Sfogliatine with candied fruit. But the seven hundred ninety-six numbered recipes insistently embrace fish (tench, bream, mullet, paraggi, carpione), game, and the full complement of bovidae – not to forget hooves, stomachs, testicles, and tongues. The indispensable note “salateli allora quanto basta” (“then add salt to taste”) recurs, but precision of measurement is enlisted when needed: Scorzonera (salsify) should be cut in eight or ten centimeter lengths; Gelato di Crema alla Mandorla requires three hundred grams of almonds to fourteen egg yolks. And, for those who desire the carmine effect, one needs ten grams of the scale insect cochineal to prepare the liqueur Alkermes – which, in turn, will be needed for the Zuppa Inglese. A small host of Italian cookery companions appear in the middle half of the nineteenth century with names of their author(s) omitted, evidently as promise that the cuisine advocated therein would be found to be communal, “of the

people” – in a word, national – and not, therefore, the concoctions of a chef in the employ of nobility. They might be either men or women, or even both, as in the case of *Il cuoco milanese e la cucciniera piemontese* (Milan: Lombardi, 1853). Chefs of noble houses, by contrast, advertised their names and co-opted the language of hierarchy. Probably the most successful cookbook of this milieu was that by Giovanni Nelli: *Il re dei cuochi: Trattado di gastronomia universale* (Milan: Legros, 1868; and reprinted many times); though later followers raised the royal banner, trumping Nelli’s *The King of Cooks* with *The King of Kings of Cooks* (Jean-Marie Parmentier’s *Il re dei re dei cuochi* [Turin: Bietti, 1895]) and *The Emperor of Cooks* (Vitalino Bossi’s *L’imperatore dei cuochi* [Rome: Perini, 1894]). An anonymous sovereign, then, is something of a hybrid. *Il re dei cuochi* (originally published in 1881) appropriates from Nelli the opening phrase of its title and reproduces on its frontispiece the image of a cook holding a saucepan and slotted spoon that had appeared on Nelli’s cover (a popular engraving in neither the first nor last of its sightings). It may have been intended as a less expensive alternative to the *Trattado*. Recipes occupy center stage: general instructions (obligations of the host, table service, preliminary ingredients notes) are dispensed with in twenty-two pages. Thereafter the impression is one of an attempt to embrace the regions of the peninsula, supplemented with a nod to the Mediterranean beyond, with suffixes such as all ‘*uso toscano, all’uso di Napoli, alla romagnola, alla veneziana, alla cremonese, alla milanese, alla lucchese, alla triestina, alla perugina, alla genovese, alla lombarda, alla tirolese, alla torinese, alla marchigiana*; and all’ *Istriono, alla provenzale, all’ uso di Levante*. One leaf partially detached, two pages very slightly chipped; otherwise text block solid and pages clean. rebound in lightly worn, publisher’s dark green pebbled cloth. Spine rubbed, with gilt short title on spine. Still, near very good. Owner’s bookplate “Ex Libris John Fuller” inside front cover. Very rare. [OCLC locates no copies of the 1891 printing, but two copies dated 1894 with similar pagination, (LOC & Texas Tech)]. \$500.00

Cookbook of a missionary group in the Belgian Congo, a miraculous survival



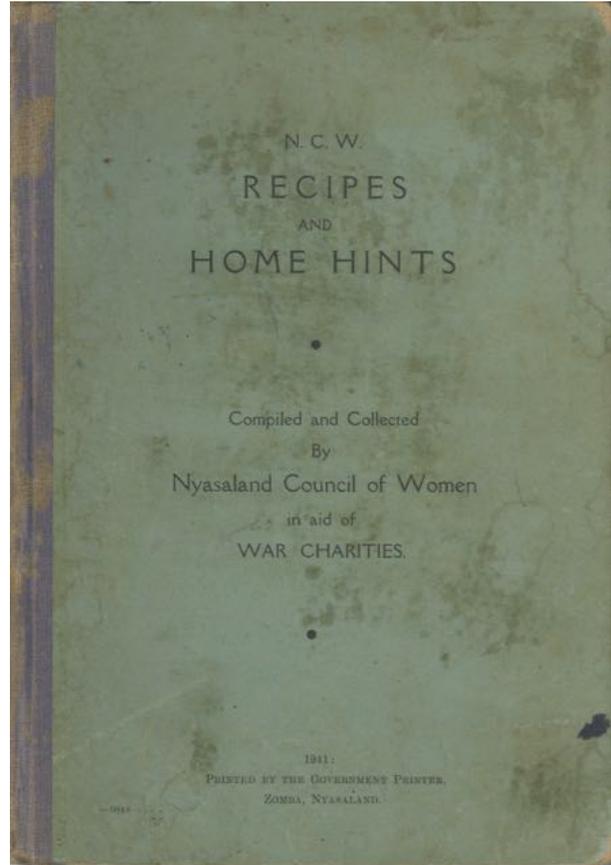
69. The Ladies of the A.P.C.M. Luebo, Congo Belge, Africa. *A Book of Congo Recipes. Compiled by the Ladies of the A.P.C.M. Luebo, Congo Belge, Africa.* Luebo, Congo Belge: The J. Leighton Wilson Printing Office, 1918. Octavo-sized, stapled booklet, 42 pages.

First and only edition. A missionary cookbook, from the American Presbyterian Congo Mission located in Luebo, Congo. The preface states that the “recipes in this book have been collected to enable our Missionaries to make as free and varied use of native foodstuffs as possible, and only such recipes as call in whole or in part for native products have been included in the collection. Some of the recipes have been adopted from home cook books, some are original with the Ladies of the A.P.C.M. and others contributed by ladies of the Lower Congo Mission.” Luebo was rivertown in the Kasai Province, a south-central region of the Belgian Congo, and the site of the Belgian Trading Company, through which massive amounts of elephant ivory and rubber were extracted. In 1918, the year of this book’s publication, the Belgian Congo had existed for just ten years, in part a reaction to King Leopold’s prior brutal control under

the name the Congo Free State. Missionary groups, like the A.P.C.M. provided one of the three controlling interests in the Belgian Congo, called the trinité coloniale: the state, private companies, and missionaries. The text block, printed on pale green paper, is sound, although it shows signs of chipping and insect predation to the first few leaves. Staples rusty. The front and rear wrapper panels, both printed, are detached and heavily chipped. But all text is unaffected and legible. With the pencil inscription of a previous owner, “loaned to Mother Clark, re. Jan 10-32”. A miraculous survival. Unrecorded. [OCLC locates no copies]. \$1200.00

70. Nyasaland Council of Women in Aid of War Charities. *N.C.W. Recipes and Home Hints. Compiled and collected by...* Zomba, Nyasaland [Malawi]: Printed by the Government Printer, 1941. Large octavo, 50 pages.

First and only edition. A charitable cookbook for and by British ex-pats in Nyasaland, now Malawi, early during the Second World War. Recipes are mostly attributed, and decidedly British, with sponge fingers, flummery, quince jams, and marmalades. But local foodstuffs make more than a brief appearance. Local fish preparations include: Barble or Mudfish, Lake Fish a la Bonne Femme, Nyasaland Whitebait, Zomba Trout, and Tiger Fish. Ground nuts appear throughout, as do paw-paws. The Nyasaland Council of Women was formed in 1932, inspired by the Associated Country Women of the World. In 1947, they published a second cookbook titled, *Nyasaland Cookery Book and Household Guide*. In soiled and worn, printed, paper-covered boards over blue cloth spine. Good. Unrecorded. [OCLC locates no copies]. \$300.00



From precisely the time that Che Guevarra was bringing Chuquicamata to the world's attention in his memoir The Motorcycle Diaries

71. [Ayuda a la Infancia (Chuquicamata, Chile)]; [Ruth Haller Lessels]. *The Pampa Cook Book. [Compiled by] Chuqui Ayuda a la Infancia, Chuquicamata, Chile. Edited by Ruth Lessels. 3rd Printing.* Antofagasta, [Chile]: Imprentas Unidas, 1958. Octavo (21.5 x 16.5 cm.), 313 pages. Index. Editor from preface. Text in English and Spanish on facing pages.

Third printing of the only edition. An elaborate memento of a United States corporate community in Chile. Approximately four hundred recipes sent, chiefly, from wives of industry executives who had, for various durations, sojourned there or in Santiago, Barquito, or other Chilean cities, or in Potrerillos, Argentina. The dishes are characteristic, for the most part, of Anglo-American fare, though some bear a local emphasis (e.g., recipes for Waffles sent from Elkins

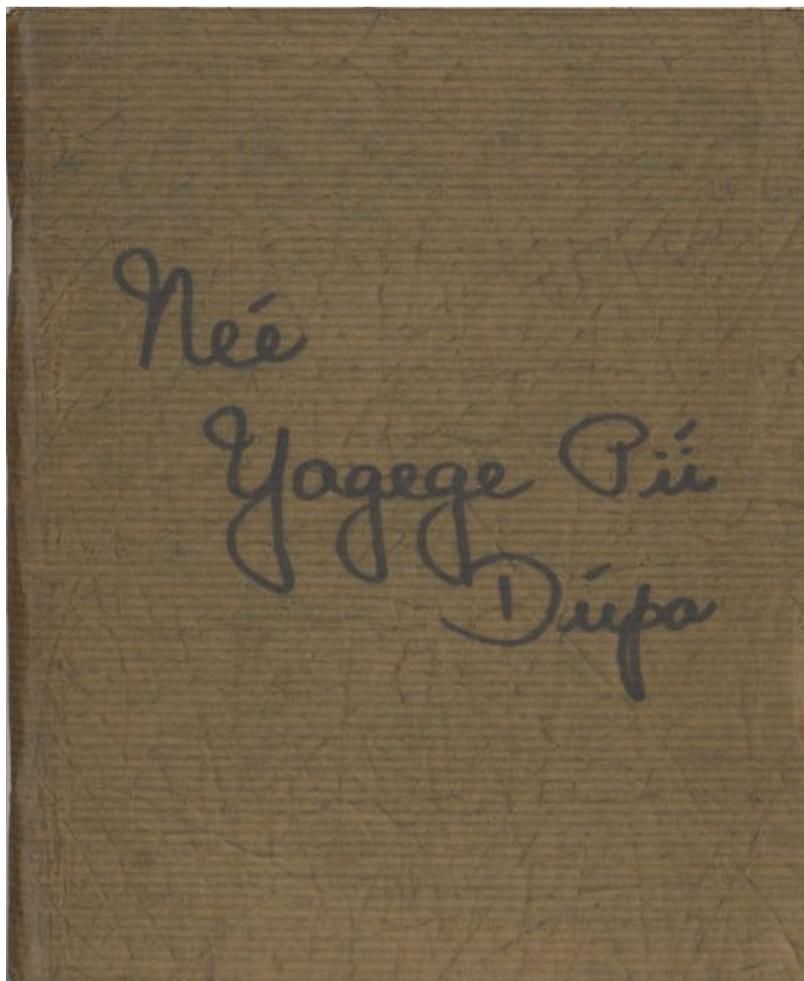
Park, Pennsylvania, for Southern Fried Chicken from Houston, Texas, and for Yorkshire Pudding from Letchworth, England). The oddities, though few, are worth searching out amidst the Ham Loaf and Scalloped Potatoes, for instance Stuffed Beets (vaguely East-European?) with liver pate – and seemingly perfunctory acknowledgements that the location, after all, is Chile: Congrio (or cusk-eels); Charquicán (a posta or beef-jerky stew); Humitas (creamed corn boiled in cornleaf pockets). ~ The Pampa del Tamarugal of the collections' title is the great plateau of the Norte Grande, the region immediately south of the Peruvian border. At the northern end, near the desert town of Calama, about two hundred kilometers northeast of Antofagasta, the “estado yankee” known as Chuquicamata was constructed, on the edge of a great open-pit copper mine. The motivation was one of convenience, namely, to bring closer members of the indigenous Aymara of Chile and Bolivia as workers in the altiplano mines. By the 1960s the town's population approached thirty thousand. Its primary overlord was the Anaconda Copper Mining Company headquartered in Butte, Montana. By the time *The Pampa Cook Book* was published, social hierarchies had been set in stone: two communities existed side by side, the New Camp and the American Camp. The former housed the Chilean workforce, who were classified as “guests” of Anaconda and its affiliates; the latter was a secluded enclave of North American – “yankee” – administrators and their families. Chuqui Ayuda was a woman's voluntary service organization that assisted children in need. Founded in 1946 by the wives of corporate executives, the original purpose was to house and clothe orphans, but by the 1950s the women had shifted focus to disabled and disadvantaged children generally. An interesting aspect of the editorial introduction by Ruth Lessels (of Twin Falls, Idaho; d. 1968) is the revelation that the foreign wives in the American Camp worked closely with Aymaran women “living in New Camp” and who had also joined the Ayuda charity. A document from precisely the time that Che Guevarra was bringing Chuquicamata to the world's attention in his memoir *The Motorcycle Diaries*, and just prior to the years of escalating and ultimately tragic interventions by the United States into Chilean internal affairs. In 2002 Chuquicamata was determined to be so saturated with toxins that human habitation was no longer possible there. The town was dismantled in 2003, its residents dispersed, mostly to Calama. Fine, in blue publisher's black lettered oilcloth. Inscription on flyleaf reads, “Remembrances of Chuqui from Bob and Lyn Swift, September 20, 1959.” Rare. [OCLC locates no copies of the third printing; and just two copies of an earlier printing (issued by a different publisher, reported by the Huntington Library and the Arizona Historical Society)]. \$250.00

*It was a grimy multitude,
hunger and shreds, solitude,
that excavated the gallery.
That night I didn't see
the countless wounds file by
along the mine's cruel rim.*

– Pablo Neruda, *Canto General* 38 (“Night in Chuquicamata”),
in the translation by Jack Schmitt

72. Wilson, Helen; Women of the New Guinea Lutheran Mission. *Née yagege pii dupa: By the Women of New Guinea Lutheran Mission – Missouri Synod – Wabag, New Guinea, and Helen Wilson, wife of the Government Doctor at Wabag.* Wabag, New Guinea: the Mission, 1961. Stapled, octavo-sized booklet, 118 pages.

First edition, second printing. According to the book's publication statement, the first printing was 1959. A women's missionary community cookbook from the New Guinea Lutheran Mission-Missouri Synod. The mission was based in Wabag, the capital of the Enga province, in Central New Guinea. Enga was sufficiently remote that it was not partially mapped until World War II, and a government presence established only in the late 1950s. The Lutheran Church-Missouri Synod was the first mission to be given permission to establish in Wabag, in 1949. The recipes, all attributed to members of the mission, lean heavily on standard Midwestern fare, with hot dogs and corn beef appearing in many guises. A few more tropical ingredients make appearances, pineapple, cocoonut, and papaya among them. There is also a short description of preparing and cooking eel. Some of the illustrations are credited as having been borrowed from another church cookbook *Our Favorite Recipes*, by the Ladies of St. John's Ev. Lutheran Church, of West Bend, Wisconsin. First and last leaves both stained with offsetting from the wrappers; front edge of text block and wrapper bumped. In ink-titled, brown textured wrappers. Ink gift inscription to title page. Generally very good. Unsurprisingly not recorded. [OCLC locates no copies; but finds one copy of a later and much larger cookbook, with the same name and issued by the same organization, in 1965]. \$350.00





*Archive of Culinary Ephemera
collected by culinary educator Dr. Alice Ross*

Dr. Alice Ross (b. 1930) worked for nearly three decades as a teacher, researcher, and consultant on culinary history for such institutions as Colonial Williamsburg, The Lowell National Historical Park, and the Rock Hall Museum. Having spent summers on a farm since childhood, she learned the ways of food growing, preserving, and animal husbandry from an early age. Her teaching career included a time as adjunct at Queens College, where she earned her doctorate in 1996, but her talents as hands-on instructor flourished fully when she began giving workshops in her own cooking school – Alice Ross Studios – in a restored carriage house behind her home on Long Island.

[Circa 1860 through 1960]. Fourteen binders aggregating two thousand six hundred-forty items, including one thousand four hundred fifty trade cards; nearly eight hundred postcards (both unused and posted); and in smaller numbers: history cards, greeting cards, photographs, recipe booklets, magazine advertisements, and business cards. The condition of the materials varies, from good to fine, with a good number of trade cards showing adhesion marks to versos, and some with edgewear. Still, generally in very good condition. \$18,000.00

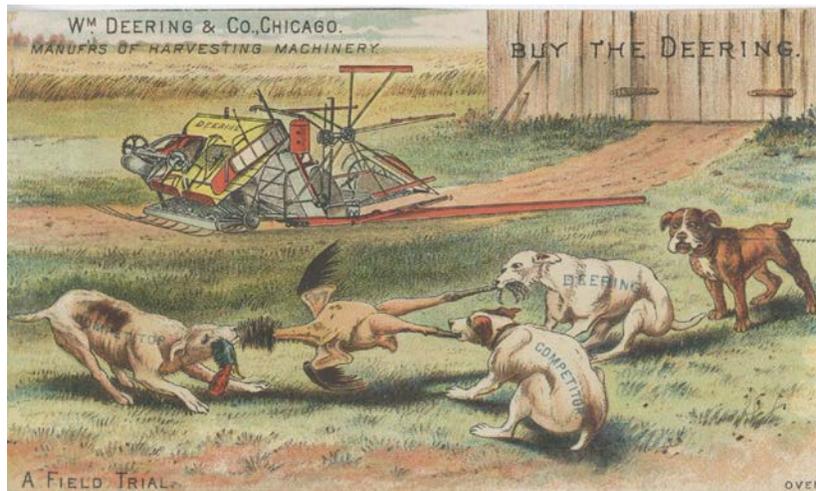
The collection stretches from the mid part of the 19th century to the first half of the 20th, and illustrates the core period for the development of commercial food production, the marketing, merchandising and advertising of food stuffs, the development of industrial processes, and the public reaction to the same.

The various types of ephemera distributed among the binders are grouped according to thematic emphasis. The groupings represent subject matter of relevance to the teaching interests of Dr. Alice Ross. Dr. Ross focused on the pervasiveness of food – and cooking –related themes in the material culture of everyday American life. Her conceptualization of “American life” was capacious, embracing not only major themes of historical discourse –the agricultural transformations of the landscape, urban manufacturing and the

industrial revolution, the social evolution of women and families – but also the traditions of various ethnic populations, with a special place reserved for First Nations peoples. Three of her scholarly interests feature prominently among the more general aggregations: the precipitous acceptance of manufactured foods at all levels of society; the diversity and evolution of hearths and stoves; and the gradual demise of lard that accompanied a growing awareness of the fundamental relationship between nutrition and health.

There are oddities, too. Of the one hundred twenty items that might loosely be labeled “other,” a trade card in the form of a sewing kit bears noting, as does a booklet of advertising jingles with music. Included here are cooking contest medals and ribbons; mendets (pot menders); a canvas salt sack; paper table decorations; lapel pins; advertisers' envelopes; and the occasional news posting or magazine cover. One form of advertising that surely no longer thrives was found in an issue of Harpers from 1893: an unsigned short story called the “The Professor's Dilemma”, in which a well-heeled married couple debate the nutritional merits of Cottolene.

It may be worth noting here that the teaching materials assembled by Dr. Ross were more varied than the ephemera gathered in this collection. This collection does not emphasize, for instance, menus, coupons, can labels, or recipe booklets, although several such items are present sporadically on account of their thematic relevance. Another detail warranting attention is that, inevitably, the thematic categories themselves overlap. Women, not surprisingly, appear in advertisements for everything from wheat flour to cast iron ranges; and trade card series turn up virtually everywhere, not only in the volume Dr. Ross set aside for arranging series in which she was particularly interested.



The Binders as arranged by Dr. Ross:

Holidays, Seasons, and the Calendar Year (2 vols.):

Unusual Birthdays, Presidents Days, St. Valentine's Day, St. Patrick's Day, Easter, Pentecost, Midsummer, Halloween, Thanksgiving, Christmas, Depictions of Seasons and Months.

Home and Family:

Household Work, Home Preserving, Marriage, Husbands, Children, Nursery Rhymes, Child Labor, Vagrancy.

Women and Girls:

Kitchen, Dining, Laundry, Etiquette, Charity Work, Leisure, Suffrage.

Fruits, Vegetables, Spices:

Orchard Fruits, Vineyards, Vinegars, Root Vegetables, Greens, Herbs, Spices, Harvest, Market, Grocer.

Fish and Meat:

Fish and Fishing, Farm Animals, Dairy Products, Hunting.

Manufactured Foods (2 vols.):

Cereals, Flour, Yeast, Crackers, Biscuits, Canned Goods, Chocolate, Coffee, Tea, Salt, Gelatine, Tonics, Tinned Meats and Fish.

Food Vending:

Food Transport, Street Selling, Catering, Food Parlors, Prepared Baskets, Grocery Trade.

Cottolene and the Demise of Lard:

Cost, Manufacture, Use in Cooking, Nutrition; Soap – Manufactured Equipment: Cast Iron Stoves, Water Pumps, Granite Ware, Crockery, Utensils, Freezers, Grinders.

Ethnic Traditions:

World's Fairs, Holidays, Social Class Commentary, Ghettoization, Assimilation.

Domestic Life of First Nations Peoples:

Traditional Foods, Agriculture, Hunting, Preserving, Food Containers, Child-Rearing, Ritual, Geography.

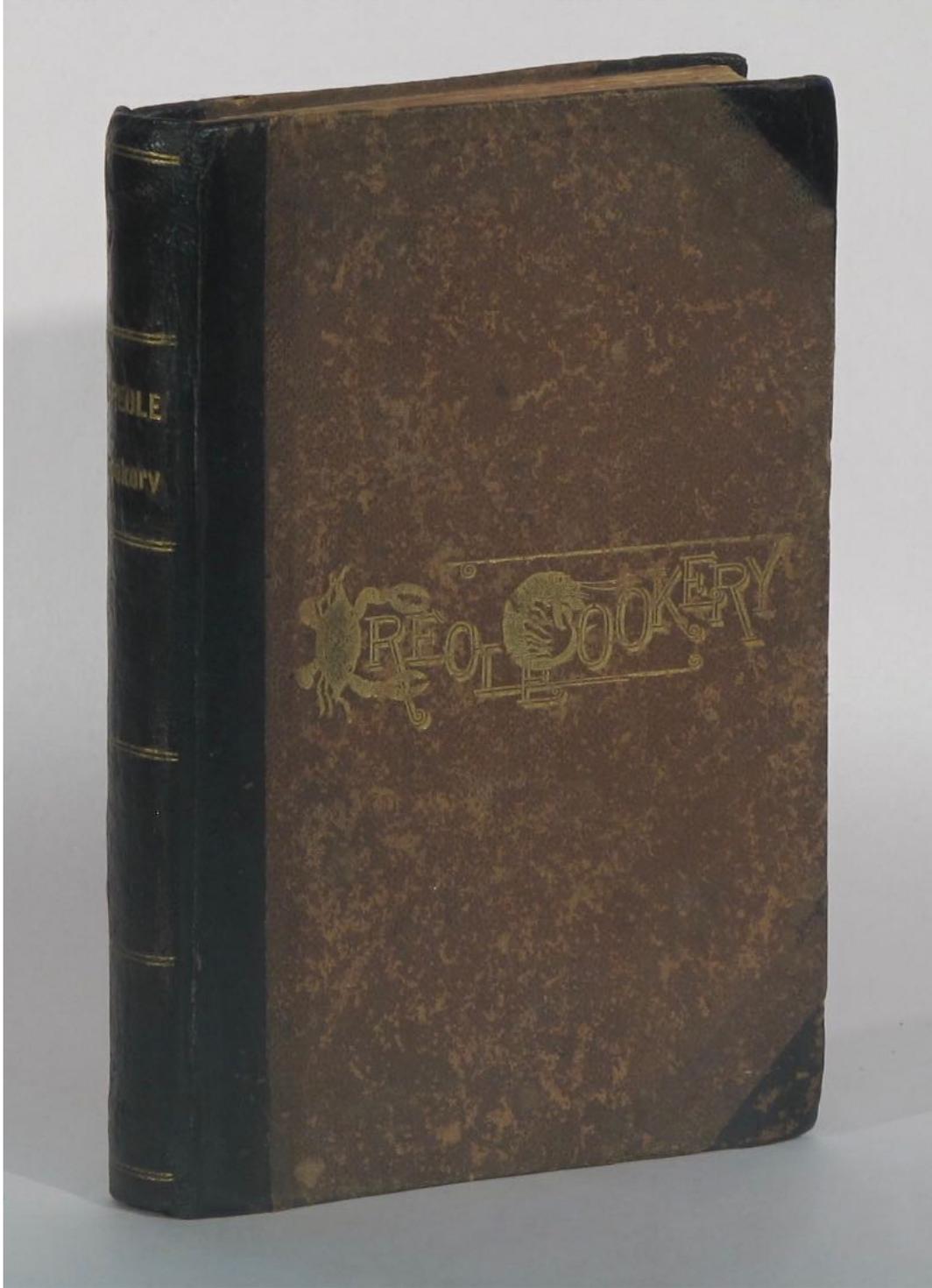
Places and History:

Ports, Mills, Market Squares, Urban Shopping, Communal Meals, Farms, Fisheries.

Series:

Cries of London, Stollwerck, Liebig, Arbuckle's/Ariosa.





Back cover, #49; front cover, #39