



Food & Drink:

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Catalogue 13

Rabelais: Printed & Manuscript Cookery

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Presented in reverse chronological order for no particular reason

20th Century

1. [LGBTQ – Comedy/performance art]; Carol Roberts. *[Handbill]: Comedy: Carol Roberts Comes Out as a FoodSexual. This Tuesday, August 11th, 9:30 & 11 pm. Fanny's Cabaret, 4230 18th Street, across from Cala! Comedy comes to the Castro!* [San Francisco, CA: the artist, 1981]. Handbill (21.5 x 13.5 cm.), one leaf, printed recto only. Illustrated. Date from ink stamp on verso "1981".

Handbill for a performance, perhaps the first in which Lesbian entertainer Carol Roberts "Comes out as a Foodsexual". A photographic image of Roberts shows her engaging a large bag of M&Ms. Roberts operated at the nexus of comedian and performance artist. Records of her performances are clustered in the early 1980s, at Bay Area clubs, including the Other Café, the Boarding House, and Fanny's Cabaret. In a February, 1982 issue of the S.F. Examiner, Bill Mandel reviews a show in which Roberts shared the bill with three other women including Paula Poundstone. Mandel wrote, "Roberts also admitted to being a foodsexual. She offered tips on spotting habits with the foodsexual community. If the fork is worn protruding from the left rear pocket, the person is into feeding. A fork in the right pocket means the wearer is into feeding. She ran through the erotic names of some candy bars, particularly favored by the practicing foodsexual: Big Hunkey, Chunky, (Looking for) Mr. Goodbar, Butterfingers." A few small and light stains, otherwise fine. \$50.00

Julia in Santa Barbara

2. Child, Julia; Beverly Jackson. *Correspondence from Julia Child to Beverly Jackson, with photographs and other materials.* [Santa Barbara; Cambridge: 1981-2003].

A convolute of correspondence, photographs, and other materials documenting the relationship between American icon Julia Child, and Beverly Jackson, reporter, novelist, collector, and a legend of the social circles of Santa Barbara. The two were long-time friends and neighbors in Santa Barbara's Montecito. Contents include: fifteen original notecards or postcards, typed or handwritten, signed by Julia Child; one TLS; one fax, and one TLS in photocopy. Some on Child's Montecito Shores, Santa Barbara stationery, some on notecards of Julia Child Productions (SB), and some on notecards from the Irving Street, Cambridge home. Most of the correspondence is short, polite, 'thanks you's' and quick inquiries, for visits, meals shared, etc. ~ Eight original photographs (various sizes & dates), including black and white press print by Alan Berliner (of Julia with Robert Mondavi and Robert Balzer); Julia with Reginald Faletti (1978) by Jackson; color snapshots of Julia in her kitchen, elsewhere signing a book with Beverly Jackson, and Jacques Pepin; Julia and others on the ground at a picnic; Julia on a fishing boat (1983); Julia Paul and others at an outdoor event (Jackson, n.d.). ~ Materials related to a 1993 special charity dinner saluting Julia on her 80th Birthday. Included are The program for the event; "Julia Child, Merci Julia", an ink jet typescript, 15 pages of an account of the birthday event, its planning and execution, by Jackson; and original menu for the event, with notes by Jackson; an original photo (sepia toned?) with attendees of the event including Jackson, Celia Chang, Alice Waters, and Ruth Reichl, wearing original East Asian textiles (likely taken at Jackson's home – she was a collector of rare Asian garments and textiles); and a comb-bound book of recipe contributions on original and photocopy stationery from the event's many chefs (at least forty-four, including: David Bouley, Arianne Duguin, Daniel Boulud, Hubert Keller, Gray Kunz, Gilbert le Coze, Sirio Maccioni, Drew Nieporent, Jean-Louis Palladin, Alain Sailhac, Joachim Spichal, and others). As

the menu book is compiled from both original and photocopy recipes from the chefs, the number of copies of this book made must have been very small (ten or fewer, I would expect). \$7500.00

3. [Child, Julia; Mid-Fairfield County Youth Museum (Museum Women's League)]. *The Women's League is pleased to present two cooking demonstrations by Julia Child, The French Chef...* Westport, Ct.: The Museum, 1973. Stapled booklet in wrappers (21.5 x 14 cm.), [24] pages. Advertisements, and list of supporters.

FIRST EDITION. A community cookbook of sorts; a booklet prepared as a fundraising mechanism in tandem with a demonstration appearance by Julia Child. The event was staged at the Westport Country Playhouse, and consisted of two demonstrations, held Tuesday, October 4th, and Wednesday, October 4th, 1973. The thirteen detailed recipes were not sourced from the community but are, of course, drawn from Child's works. But the book contains advertising from local businesses and media outlets and lists Mrs. Frank Kinson as chair of the Book Sales Committee, indicating the book was distributed, to raise funds, beyond the attendees of the events. Additionally, "gourmet" items were sold at a "bazaar" at the event, harkening to the origins of community cookbooks in the sanitary fairs of the late Civil War era. Somewhat foxed throughout; in attractive wrappers illustrated by "Mrs. Robert Klopfenstein". Near very good. Interior rear wrapper panel bears a manuscript note in ink from an attendee, just directions to the event.

[OCLC locates just one copy (Smithsonian)]. \$200.00

4. [National Distillers Products Co.]; Stenger, Thomas E. *Cocktail Bar Reference Manual. The following is a bar list and suggestions for a successful bar operation.* [Los Angeles, California]: The author; National Distillers Products Co., 1972. Letter-sized comb-bound book (28 x 22 cm.), A-D, 53 pages. Tables. Index.

Stated "Revised Edition"; originally issued in 1971. A cocktail manual, produced by a large regional distiller, and aimed at instructing the bar or tavern owner in all aspects of operation of her business. The first four pages (A-D) contain information that would be updated, including a list of National Distillers' products, imports sold by National, and price lists. The rest of the work consists of lists of bar supplies, bar tools, merchandising ideas, and special event concepts. The Cocktail and Mixed Drink Recipes (with Stenger's name once again specified), consists of forty recipes, including two punches, and a number of large batch cocktail. Tips for Bartenders, with thirty-five brief elements of good bartending practice, is described as having been developed by Stenger, for a class he gave at the Southern California Restaurant Association, and offers permission to copy and post these tips for the staff. Some light soil to printed bluish-gray wrappers, titled and with an image of a martini in black.

[OCLC locates one copy of this revised edition, and no copies of the first (eleven copies total of all later printings)]. \$90.00

5. Velázquez de León, Josefina. *Cocina Regional Jalisciense.* México, D.F.: Academia de Cocina y Repostería Velázquez de León, 1952. Octavo (19 x 14.5 cm.), 75 pages. Illustrated with a photographic frontispiece portrait of the author.

FIRST EDITION. A publication of the prolific cookbook author and culinary educator, Josefina Velázquez de León. Here she examines the cuisine of Jalisco, the far west state of Mexico containing Guadalajara, a

region known for its beer, tequila, mariachi and ranchera. Text block age-toned; some soiling to tipped-in frontispiece portrait of the author. In publisher's blue, red, and yellow-printed, illustrated wrappers; ink title to spine. Near very good. Scarce.

[OCLC locates six copies]. \$200.00

six books from apartment on the "rue de loo"

6. Child, Julia. *Collection of six books from Julia & Paul Child's Paris apartment library*. [Various, circa 1950]. Rimbaud. *Oeuvres* (Paris: Mercure de France, 1950); *Le Chanson de Roland* (Paris: Piazza, 1947); Honore de Balzac (Paris: Bibliotheque Nationale, 1950); de Maupassant. *Contes* (Paris: Piazza, 1930). *La Legende de St. Germain des Pres* (Paris: Roulotte, 1950). *Guide Commode de la Banlieue de Paris* (Paris: Andre Leconte, 1950). Various sizes and editions. All signed by Julia Child.

The final volume listed above is signed "Paul Child" but in Julia's hand, and the second to last is signed, "Paul & Julia Child, Paris, 1950", also in Julia's hand. The two were married in 1946 in Pennsylvania and moved to Paris in 1948. They lived on the left bank, at 81 Rue de l'Université, just off Boulevard St. Germain. These six simple and otherwise unremarkable books seem exactly the sort of thing a young couple in Paris might purchase while wandering the city. Now, titles like these are common fare for the bouquinistes, but most of these works were new publications during this time. *La Legende de St. Germain des Pres*, with photo illustrations of the youth, artists, literary lights, and nightlife of the Left Bank, forms a backdrop to our picture of Paul and Julia establishing themselves in Paris. All volumes in generally very good condition, with the exception of the *Guide Commode*, with some hinge wear and inking to the spine. \$3500.00

a California bbq classic, inscribed and with two related ALS

7. Magee, William Patrick; Ainsworth, Ed (1902-1968); Forsythe, Vic (1885-1962, illustrator). *Bill Magee's Western Barbecue Cookbook, rounded up by Ed Ainsworth, drawings by Clyde Forsythe*. Culver City: Murray & Gee, Inc., 1949. Octavo (21 x 14.5 cm.), ix, 225 pages. Illustrated. Index.

FIRST EDITION. A classic Southern California barbecue book, with wild claims that Magee "put barbecue on the map". The book includes sections on The Fire, Barbecued Meats, Venison, Poultry and Rabbits, Mixed Meat Dishes, Wild Fowl, Sauces, Garnishes, Pickles, Spanish-Mexican, and more. A corrective to the crowing can be found in Neill and Fred Beck's *Farmer's Market Cook Book*, who invoke Magee and Ainsworth by name before stating, "There are reasons for going to a barbecue, but none of them would be because of the food" (page 101). An investigation of this tension might yield an interesting chapter on California food history. Some age-toning internally; in publisher's green cloth, titled and decorated in yellow. A bit of edgwear and some discoloration to one corner. Lacking the dust jacket. Inscribed on the free front endpaper by Ed Ainsworth and by California artist Orpha Klinker, both to a "Jarvis" on his birthday. Laid-in are two ALS, one from Klinker to "Emerson and Jarvis", dated June 26, 1949, and a second ALS from songwriter and lyricist Edward Lynn to "W. Emerson Minton".

[Not in Strehl]. \$250.00

with a signed, printed recipe card of chef Daisy Bonner

8. [Bonner, Daisy]; Farmer, Fannie Merritt. *[Signed recipe card] Country Captain; The Boston Cooking School Cook Book*. Boston: Little, Brown, 1944; 1950. Thick octavo (19 x 12 cm.), viii, [3] 824 pages. Illustrated; index.

Stated "Seventh edition, completely revised by Wilma Lord Perkins". A heavily worn copy of this landmark work, originally published in 1896. Included amongst the taped-in clippings, handwritten recipes, and other evidence of use is the printed recipe card, by Daisy Bonner, chef to President Franklin D. Roosevelt at his Warm Springs, Georgia retreat. The recipe, for Country Captain, was apparently one of the President's favorites. The recipe card is signed, "Daisy Bonner, 1950" in the lower right corner. Daisy Bonner died on April 23, 1958, at her home in Warm Springs. She was fifty-five years old. Stains internally, and text block shaken. In publisher's light ochre cloth, ruled and lettered in brown; the book is worn, soiled and the binding has started. With one recipe, "Pastry" to rear blank, and a few clippings taped-in. Ownership inscription "This book belongs to: Mabel Hollingsworth" to blank facing title page. \$600.00

reading tea leaves in San Pedro

9. Smith, Kizzie Everhart. *What Does Your Cup Reveal?* [San Pedro, California: Trade Winds Publishing Co. Inc.; Schindler Printing Company, Inc., 1948. Quarto, stapled in wrappers (26 x 20 cm.), [32] pages. Illustrated. Frontispiece portrait of author.

FIRST EDITION. A guide to reading leaves in a teacup. Illustrated with fifteen images of tea leaves, photographed from above, surrounded by text with the author's interpretation. Includes a glossary of images with interpretations. Some light soiling, and a light tideline to top and bottom edges. Red wrappers, illustrated in blue and white; wear at spine and some splitting to bottom two inches. With the bookseller ticket of the Corner Bookshop to the front, inner wrapper panel.

[OCLC locates three copies; William G. Lockwood Collection of Romani and Gypsy Stereotypes]. \$120.00

a Chinese-American restaurant menu, with an interesting association

10. [Menu - Chinese-American Restaurants; King Joy Low (Los Angeles); Irving Ronald Lerner]. *King Joy Low. Chop Suey & Noodles, Genuine Chinese Dishes, Open 11 a.m. to 2 a.m., 801 N. Alameda Street, Los Angeles, California*. Los Angeles, (Ca.): the restaurant, [circa 1937]. Menu, booklet, stapled in wrappers (23 x 15 cm.), [4] pages.

Menu for a Los Angeles Chinese-American restaurant with dishes listed throughout in English and Chinese. Categories include Chop Suey (nine varieties), Fried Noodles, Eggs, Rice, Noodles, Miscellaneous (forty dishes in this all-encompassing section), Soup, Cold Drinks, and Relishes. The final page and a half is offered in Chinese only. Joe Collins, in *The Hollywood Low-Down* (June 1936)) describes the restaurant, "Lately film colony satellites have been digging in to Chinatown, unearthing these quaint little restaurants where they get the real, honest-to-goodness Mandarin dishes. Such an odd place, where many of the stars go, is King Joy Low, on North Alameda, run by Leland and William Lee. Here come the stars for Bo Lo Pai Cwat, pineapple with spareribs, Cho Coo Jan Cai, steamed chicken and grass mushrooms, Ma Tai Yuk, water chestnut and meat, Fan Kai Ngow Yuk, tomato cooked with beef, and Hung Yun Cai Ding, which is almonds, chicken, mushrooms, bamboo shoots, celery and onions cooked together. Dishes fit for the gods!" ~ Inscribed on the front interior wrapper panel, "Irving Ronald Lerner, December, 1937, 'The Futuristic Thespian'". Filmmaker Irving Lerner was known for his work in both documentary (*Hymn of the Nations*, *Muscle Beach*) and fictional film (*Studs Lonigan*, Kubrick's *Spartacus*, Scorsese's *New York, New York*). He was

an early member of Workers Film and Photo League, and film critic for New Masses and New Theatre. At the time of his visit to King Joy Low, Lerner was involved in the important documentary project *China Strikes Back*, which presented original footage shot by documentarian Harry Dunham in China in 1936 and 1937. The editing of Dunham's raw footage of Mao Zedong in his home was done by Lerner, Leo Hurwitz, and Paul Strand, producing one of the earliest works of the landmark documentary collective, Frontier Films. The phrase, "futuristic thespian" remains unexplained, to this cataloguer. ~ Oxidation to the staples, general light soil to the stiff wrappers, printed with a decorative border and a variety of typefaces. Light crease from a horizontal fold. Still, near very good. \$150.00

11. [Menu - Pine Inn, Carmel-by-the-Sea (Carmel, Ca.)]. *Breakfast Menu*. [Carmel, Ca.: the restaurant, circa 1937]. Menu (17.5 x 13.5 cm.), [4] pages on cream color laid paper. Wood block illustration to front panel.

A breakfast menu from the dining room of the first hotel built in beautiful Carmel-by-the-Sea in 1889. The Pine Inn still operates at its original location, a few blocks from the Carmel Beach on Ocean Avenue, with the dining room now an outpost of the Il Fornaio group of Italian restaurants. This menu offers three breakfasts, all fairly simple yet organized by price: "Thirty-Five Cent Breakfast", Fifty Cent...", and "Seventy-Five Cent Breakfast De Luxe", which was also served to guests on the American Plan. The rear panel contains a description of the scenic beauty of Carmel and of its unique architecture. Not a word about golf though. The text goes on to describe access to Carmel, via stage from the train station at Monterey, and by the recently completed Carmel-San Simeon Highway. A woodcut illustration of the iconic Lone Cypress graces the front panel of the menu. Very light horizontal crease to the menu; a bit of light age-toning, otherwise very good. \$90.00

a precursor of the iconic bartender's guide

12. [Old Mr. Boston; Ben-Burk Distillers (Boston, Ma.)]. *Old Mr. Boston Says "Here's How" with 24 Famous Recipes*. [Old Mr. Boston Bartender's Guide]. Boston: B.B. Inc.; [Ben-Burk Distillers], 1934. Small folded pamphlet (11 x 6.5 cm.), 16 pages when folded. Printed in red, black and blue.

FIRST EDITION. One of the very rare precursors to the famous *Old Mr. Boston Bartender's Guide* (1935). Following Repeal, Ben-Burk Distillers published the *Guide*, which was to become one of the iconic cocktail recipe books. Originally published as a promotional item for the Ben-Burk line of spirits distilled in Boston, the *Guide* became a staple of professional and home bars around the country. But prior to the first work titled *Old Mr. Boston Guide*, Ben-Burk published *One Hundred Cocktails, Some Old - Some New* (1932) and *One Hundred and Twenty Cocktails, Fizzes, Punches, Highballs, Toddies and Long Drinks* (1934), both of which are very rare. We can add this small work - previously unrecorded - to this short list of precursors. A bit of soiling to edges, and one corner dog-eared; otherwise very good. All early printings of the Mr. Boston Guide are scarce. Unrecorded.

[OCLC records no copies; no in Noling or EUVS]. \$600.00

13. [Junior League of Los Angeles]. [Charlotte Moody]. *The Junior League Recipe Book*. [Compiled by Members of the Junior League of Los Angeles; Selection of Recipes by Charlotte Moody.] Los Angeles: [The League]; Privately Printed, 1930. Octavo (24 x 16 cm.), [viii], 215, [i] pages. Illustrated chapter heads. Advertisements. Cover title: *Los Angeles Junior League Recipes*. Editorial attribution from page [3].

Evident FIRST EDITION. One of the earliest documented Junior League community cookbooks in a tradition that would not be firmly established until two decades later. Unusual in the context of charitable books, too, in that an outside consultant oversaw the selection of accepted contributions (Charlotte Moody was a nutritionist and home economics instructor for the San Francisco public schools system). With seven hundred attributed recipes running the culinary gamut from pancakes to caviar; selected items of interest: Water Cress Soup, Cream of Artichoke Soup, Litchi Nut Salad, Celery Root Ring, Wild Rice, Baked Oranges, Kaldomar, Polpetti, Apple Rings, Creamed Chestnuts, Zucchini with Dill, Chili con Queso, Frijoles, Spinach Frittata, Blueberry Pudding, Grape Juice Souffle, Marshmallow Gingerbread, Zabaione, Peppermint Sherbet, Almond Cake, Pappets, Cinnamon Coffee Bread, Red Pepper Jam, Brandy Snaps. ~ Junior Leagues began as charitable women's associations in support of Settlement Movement work at the dawn of the last century. At the core of their success was a dynamic training leadership program that educated and empowered volunteers. News of the first Junior League's successes in New York City inspired others, and by 1921 a group of thirty such urban Leagues formed to provide mutual support under the banner of a national organization. In 1912 a League formed in Montreal; in 1926 another was established in Toronto; and in 1930, when the Los Angeles *Junior League Recipe Book* appeared, a League had formed in Mexico City, and the Association of Junior Leagues International had more than one hundred constituent organizations in North America. Mirroring Toronto, the Los Angeles League also formed in 1926. Its cookbook may well be the first of its kind, although caution is in order until dates can be established for compilations issued by the Leagues of Dallas, Santa Barbara, and perhaps others yet unknown. More than two hundred books are known in all, but surveys of them usually claim that the tradition originated in 1940, the year League fundraising cookbooks appeared in Augusta (Georgia) and Omaha. Los Angeles revises the timeline, at least, and if it is not the first, it is surely one of the earliest. ~ In 1930 the principal recipient of the Los Angeles Junior League's charitable outreach was the Home for Convalescent Children at 1923 Ingraham Street – in fact the prior name of the charity, founded in 1925, had been The Convalescent Children's League. A few years hence, however, the League would donate the Home to Los Angeles Children's Hospital, and turn its attention to children's theater, producing and publishing a series called Junior League Plays – which diversion may account for the absence of further editions of the *Junior League Recipe Book*. A striking aspect of this book is the striking yet uncredited Art Deco design of both chapter layout and covers. In publisher's cream cloth, titled in black. Some rubbing to edges and boards; a bit of sun fading to spine; otherwise very good.

[OCLC locates fourteen copies]. \$1600.00

14. State Fish Exchange, California Department of Agriculture. [Florence, B.B., Secretary]. *Five Hundred Ways to Prepare California Sea Foods. Compiled by State Fish Exchange, California Department of Agriculture*. Sacramento: California State Printing Office, 1928. Oblong booklet, stapled in wrappers (15 x 24 cm.), 119 pages. Text printed vertically, while the covers are displayed horizontally.

Second printing; the original was issued in 1927, and it was issued almost every year until 1935. More than eighty California seafood varieties, listed in alphabetical order, with recipes for each. Some wear to edges, and bit of soil to a few leaves; generally near very good, in attractive, color printed wrappers.

[OCLC locates five copies of this second printing (and nine of the first of 1927)]. \$60.00

15. Peacock, C.B. [Christina B. Peacock]. *Radiant Smiles: Desserts*. Edinburgh: Andrew Elliot, 17 Princes Street; [printed by R. Mitchell & Sons, 18-20 Clyde Street, 1928. Octavo, stapled in wrappers (18 x 13 cm.), 32 pages. Index.

FIRST & ONLY EDITION. A small Scottish cookery book of largely simple desserts. It begins with lists of 'Suggested Necessary Equipment', and 'Suggested Necessary Goods to be Kept in Stock', both of which include some items with brand names. Lots of whipped things. Some light spotting to text; staples oxidized and text starting to pull away. Printed salmon-colored wrapper, chipped, soiled, and separated at spine. Good only. Author inscription to top of front wrapper panel, "With compliments from C.B. Peacock, June 1944.

[OCLC locates three copies, none in the U.S.]. \$90.00

signed by the chef while employed at the L.A. Country Club

16. Gancel, J. (Joseph Gancel). *Gancel's Culinary Encyclopedia of Modern Cooking: the most complete and concise glossary ever compiled and published: over 8,000 recipes and 300 articles: alimentary, hygienic & household recipes: table service, order of service of wines, market list, etc. Fifth edition, revised and augmented.* [San Francisco: Gancel, 2474 California Street; Lanson & Gorfinkel, Printes & Bookbinders, 3954 Jackson Street, 1920, but circa 1926]. Duodecimo (15 x 10.5 cm.), 525, [1] pages. Illustrated. Index. Printer information from final page.

Stated "Fifth edition, revised and augmented" of this cooking dictionary, from this hotel and catering chef... Publication date stated as 1920, but changes in the printer's full business name indicates 1926. A small, though not-quite-pocket encyclopedia for the professional chef or serious amateur. Based largely, on the author's earlier work published in French (but issued in the U.S.), *Petite Encyclope édie Culinaire de la Cuisine Moderne* (N.Y. & S.F., 1918). Following the author's preface, there is a list of references (page 4), placing the beginning of the chef's career in Rennes France in 1874, followed by details of "forty-five years of experience as chef with the best hotels of Europe and America." The references continue with "two years at Tait's Café, San Francisco", and indicates the present employment as, Chef at Los Angeles Country Club, Beverly Hills, California (another printing we've seen indicates the present employment as "chef at Family Club, San Francisco". A few leaves dog eared, and light soiling to some pages. In publisher's black cloth over card stock. Title pasted down to front panel, printed in black, red, and blue. Soiling and rubbing to covers. Inscribed by the author on the free front endpaper, "Compliments to Mr. S.G. Walker, Author, Chef, L.A. C.C. Beverly Hills, Calif, J E. Gancel."

[OCLC locates three copies of this printing]. \$200.00

17. Williamson, Sarah M. (compiler); [Lionel Josaphare (illustrator)]. *A California Cook Book.* San Francisco: Published by Town Talk Press, 88 First Street, 1916 copyright January 1, 1917. Tall octavo (28.5 x 18 cm.), 47, [3] pages. Illustrated wrappers with envelope fold. Includes the cancel leaf tipped-in at the rear, "Some War Recipes and Others".

FIRST EDITION. An early and attractively produced San Francisco cookbook, issued as the city was finally putting the Great Earthquake behind it, but the nation was on the brink of entering the Great War. Recipes are attributed, and a separate list of contributors is included. The list is a who's Who of San Francisco society at the moment. In addition to expected recipe sections such as Soups and Sauces, Fish: Fresh and Salt, Entrees, Punch, Flesh, Fowl and Game, Vegetables, Puddings and Pudding Sauces, Fancy Desserts, etc., also included are The Economical Hamburger, Hot Cakes and Waffles, and Favorite "Kosher" Dishes. Some of the recipes are given in great detail, such as a Gigot of Lamb, Lilianne, contributed by Raphael Weill, Chicken Fricassee with Noodles, by Mrs. Joseph Steinhart, or Marshmallow

Pudding by Mrs. Roach, which has two added suggestions on additions to the dish from a Miss Ray Bromley and a Mrs. Mayo. In illustrated tan wrapper, lithographically printed in brown with an illustration by San Francisco artist and writer Lionel Josophare (author of the 1909 classic *The World of Suckers*). The text block is separating between the first and second signatures, though the wrapper is holding the whole together with some security. There is a light tide line at top and bottom throughout, but the pages are clean and bright. A bit better than good.

[OCLC locates thirteen copies, almost all in California; Glozer 347; not in Strehl]. \$1500.00

a fine copy of a scarce Santa Barbara cookbook

18. [Santa Barbara Cottage Hospital (Santa Barbara, Calif.)]. *Good Things from Good Cooks. Compiled by the managers and sold for the benefit of the Cottage Hospital*. Santa Barbara: Press of Pacific Coast Publishing Co., 1909. Octavo (20.5 x 14.5 cm.), 256 pages. Index. Illustrated. Eight photographic plates precede the title-page.

Evident FIRST EDITION. A community cookbook, in service of the Cottage Hospital, with a preface in verse with four stanzas. The recipes are attributed, and begin with a section of "Spanish Receipts" led with Delfina de la Guerra's *Albondigas de Pescado*, made with barracuda or sea bass. Other sections include Soup, Fish, oysters and shell fish, Meats, Vegetables, Eggs, Entrees, Turkey, chicken, etc., Salad, Breads, Cake, Cookies, Puddings and pies, Desserts and ices, Pickles, Preserves and jellies, Drinks, Candy, Diets for invalids, Chafing dish, Miscellaneous, and Menus. The preserves section is interesting in that it leans towards citrus, and contains a range of marmalades. The menus include several from the magnificent Potter Hotel. The photographic plates depict classic Santa Barbara scenes: the Old Mission, the Potter Hotel, the waterfront, the Potter Hotel, the Santa Barbara Country Club, the Cliff Drive and more. Some adhesive offsetting to endpapers; final leaf a bit creased, otherwise a fine copy. Scarce.

[OCLC locates twelve copies; Cook page 31; Glozer 286; not in Strehl]. \$500.00

19. California Fruit Canners Association. *Fruits of the Golden State*. Issued by the California Fruit Canners Association, for distribution at the Pan-American Exposition, Buffalo, N.Y., 1901. [San Francisco: The Association, 1901]. *Fruits of the Golden State*. Issued by the California Fruit Canners Association for Distribution at the Pan-American Exposition, Buffalo, N. Y., 1901. [San Francisco: The Association, 1901.] [California Fruit Canners' Association (San Francisco, Calif.)]. Small pamphlet (16 x 13 cm.), [16] pages. Printed in black and green throughout, illustrated with ornamental borders. Title, author, and date of publication from front panel of wrappers.

Evident FIRST EDITION. An attractively produced promotional pamphlet trumpeting the recent formation of an association in San Francisco as the successor organization to eighteen companies with canneries in a dozen or so northern and central California cities (between, roughly, Marysville and Visalia). The California Fruit Canners' Association had been founded only two years before the Buffalo Exhibition, as a solution to the problem of widely fluctuating prices amongst growers' cooperatives. Members constituted about half of the total number of cannery establishments in the state. Before long the CFCA would control prices at every stage, from seed to consumer, and claimed to have become the largest commercial entity of its kind in the world. In 1916, however, it would be swallowed by the early corporate giant Calpak (the California Packing Corporation), an agglomeration of five canning operations – Del Monte was its premium brand – that controlled production from millions of acres in the American West, Alaska, and Hawaii. ~ The Association's exhibit at Buffalo's great Pan-American fair was housed in the

Horticultural Building (the agricultural spaces were dominated by New York); therein, according to press reports, a great “fruit house” attracted attention – a pagoda-like structure built of nine thousand containers of tin and glass, stretching “about twenty feet in either direction” (*The San Francisco Call* 87/73 (12 August 1901), page 4). A description of “Our Fruit Palace,” where visitors could meet an Association representative in a reception room within, can be read in *Fruits of the Golden State* (page [8]). Near fine, stapled in grey wrappers with deckle edges, titled in gilt upon a green field, and an image combining the association’s seal with a cornucopia and the bear of the state flag. Scarce.

[OCLC locates three copies; not in Brown]. \$180.00

"the unique rice kitchen of Low Country Carolina" – Karen Hess

20. [Louisa Cheves Smythe Stoney]; Mrs. Samuel G. Stoney. *Carolina Rice Cook Book. Compiled by Mrs. Samuel G. Stoney*. Charleston, S.C.: Carolina Rice Kitchen Association; Presses The Lucas-Richardson Co., 1901. Booklet, stapled in wrappers (18.5 x 11.5 cm.), 91, [13] pages. Advertisements.

Evident FIRST EDITION. Margaret Cook records this as the first South Carolina community cookbook. At least two other non-community cookbooks from the Palmetto State precede this book by some decades: *The Carolina Receipt Book* by a “Lady of Charleston” (1832) and Sarah Rutledge’s *Carolina Housewife* (1847). A third book, clearly a community cookbook, *Old Receipts from Old St. Johns*, compiled by the Pinopolis Civic League emerged circa 1900 but remains undated (and unrecorded by Cook), and thus the priority of these books is unclear. However, we do know that in 1901, Mrs. Samuel Stoney compiled *The Carolina Rice Cook Book* by gathering recipes from around the region. Karen Hess writes of the book (in her seminal work on the subject, *The Carolina Rice Kitchen: The African Connection*), “This charming booklet, containing some 237 receipts for rice, was compiled in 1901 by Louisa Cheves Smythe Stoney, wife of Captain Samuel... Stoney, a figure in his own right but most pertinently chairman of the Carolina Rice Kitchen Association, seated in Charleston... the work was ‘offered at the South Carolina Interstate and West Indian Exposition as a 25-cent souvenir,’ adding that ‘the exposition was a sort of world’s fair meant to inject some spark in the moribund Carolina economy.’... But we still have *Carolina Rice Cook Book*, which has become exceedingly rare... Mrs. Stoney also included receipts obtained from the interested ladies of Low Country society, including some of the proudest names of the old rice aristocracy and their cooks, to be sure, although they are seldom credited and if they are, then by their old slave names. In short, it is a period piece, but this is what is important about the book. That is, it reflects one aspect of the period, the unique rice kitchen of Low Country Carolina, the glory of which was also beginning to fade as the old African-American cooks departed from the scene, one after the other.” Numerous advertisements in rear for South Carolina rice brands, dealers, and other local businesses. ~ There are two variants of book’s wrapper design: this one, with a sheaf of rice and the cover title *Carolina Rice Cook Book*; and another, with an image of a pot hanging in the fire, and the alternate cover title, *The Old Carolina Rice Pot*. Both indicate “Price 25 Cents” at the foot of the front panel. An exceptionally fine, clean and bright copy. Very rare.

[OCLC locates eleven copies of this first printing, and one copy at NYPL indicated as 1902; Brown 4151; Cook, page 241, not in Cagle]. \$4500.00

21. [Stickney & Poor Spice Company (Boston, Mass.)]. *Twenty-Seven Recipes, requiring the use of good mustard*. [Boston, Mass.: Stickney & Poor Spice Company, [circa 1900]. Booklet, stapled in wrappers (15 x 8.5 cm.), 12 pages.

FIRST EDITION. A handsome product cookbook for Stickney & Poor's mustard, with twenty-seven recipes, including lots of salads and sandwiches. Very light soil to brown printed tan wrappers, otherwise fine. One handwritten recipe to interior wrapper panel, Scotch Wood-Cock, Ethelynde Smith".

[OCLC locates just one copy (Historical Society of Penn)]. \$75.00

19th Century

an early cookbook from Ventura, California, recorded in one copy only

22. [First Congregational Church (Ventura, Calif.); Ladies' Aid Society]. "As we were going to a feast." Cook Book issued by the Ladies' Aid Society of the First Congregational Church of Ventura, California. Ventura, Cal : Free Press Book and Job Office, 1897. Octavo, stapled in wrappers (21.5 x 14.5 cm.), 116, [20] pages. Detailed table of contents. Advertisements. Index of advertisers. Blanks at end. Cover title: *Cook Book*.

Evident FIRST & ONLY EDITION. Most recipes attributed. Recipes arranged into standard sections: Soup, Salad, Vegetables, Meat, etc., and also includes Spanish Recipes, with several dishes contributed by Mrs. A.G. de la Riva (Spanish Jerked Chicken, Spanish Liver), and contributed by others: Preserved Pumpkin and Havana Soup). Age-toning throughout, and some light soiling and edgewear; first few leaves dog eared. In publisher's limp gray cloth, titled on the front panel. Very rare.

[OCLC records one copy (Yale); not in Cook (nor are there any other books listed as issued in Ventura); not in Glozer or Strehl]. \$2500.00

23. [Howard Presbyterian Church (San Francisco, Calif.)]. *Howard Presbyterian Church Cook Book: a collection of tested recipes. Compiled for the benefit of Howard Presbyterian Church of San Francisco, Cal.* San Francisco: [publisher not identified; James H. Barry, Printer, 429 Montgomery Street], November 1897. Octavo, stapled in limp cloth (19 x 13 cm.), 92 pages, additional blanks interleaved. Advertisements. Printer information from page facing Table of Contents.

FIRST & ONLY EDITION. While the publisher is not identified, and advertisement for James H. Barry, Printer of Montgomery Street, appears prominently on the front paste down, facing the title page. Recipes attributed. Fine, in publisher's limp black oil cloth, gilt-lettered on the front panel. Very rare.

[OCLC locates just one copy (Texas Women's Univ. Library; not in Brown or Cook)]. \$750.00

a comprehensive survey of Los Angeles cooking, including a 'Russian Department'

24. [Simpson M.E. Church (Los Angeles, Calif.); Ladies' Social Circle]. *How We Cook in Los Angeles: a practical cook-book containing six hundred or more recipes selected and tested by over one hundred well known hostesses including a French, German and Spanish department with menus, suggestions for artistic table decorations, and souvenirs, by the Ladies Social Circle, Simpson M.E. Church.* Los Angeles, Calif.: Commercial Printing House, 1894. Octavo (22.25 x 15 cm.), [14], 382 pages. Illustrated. Index. Advertisements. List of contributors.

Evident FIRST EDITION. "One of the best and most extensive local cook books ever compiled. The contributors include the leading names of Southern California, to mention a few: Mrs. R. M. Widney, the Bixby's, Mrs. M. M. Bovard, Mrs. S. C. Poy, Mrs. Jessie Benton Fremont, Frank A. Miller, Mrs. Don Juan Forster and Mrs. Anna O'Melveny. There are sections on Spanish, German and French cooking" (Dawson's catalogue of 1943), and also a Russian Department, which includes a full-page instruction for drying Smyrna figs. Most recipes attributed. "A rare early Los Angeles cook book listing many Los Angeles Pioneer families" and "Recipes contributed by Jessie Benton Fremont, Dolores Sepulveda, Hancock Banning, W.H. Workman, et al." Preliminary sections on "Old Time Hospitality" by James Benton Fremont, "Mrs. Alcott's Table" by Mrs. C.M. Severance, "Table Decorations" by Mrs. Anna Bancroft, and a selection of menus and decorations. Small chip from corner of final blank leaf; some offsetting from recipe clips laid-in. In limp, medium brown leather, with decorative titling to front panel. A bit of age-toning, some rubbing to edges, spine panel separated at one hinge. Otherwise, generally very good. Manuscript recipes to margins of a few pages: Indian Bannock, Virginia Spoon Bread, and Grape Fruit Cocktail. Pencil ownership inscription to free front endpaper, "M. Edith Gardiner, Sierra Madre Street, Pasadena, Calif." Rare.

[OCLC locates twenty copies; Cook, page 25; Bitting, page 565; Glozer 172; not in Strehl, *100 Books on California Food & Wine*]. \$2000.00

25. [St. Louis Stamping Company (St. Louis, Mo.)]. *The Granite Iron Ware Cook Book... Price 25 cents*. St. Louis, Mo.; New York: St. Louis Stamping Company; [chromolithography by Donaldson Brothers], [1887]. Small pamphlet, stapled wrappers (12.75 x 8.75 cm.), 64 pages. Wood engraved illustrations throughout, and chromo-lithographically illustrated wrappers. Publication date from front wrapper panel.

FIRST EDITION. A small, but beautifully produced promotional cookbook, advertising the full line of iron ware kitchenware from the St. Louis Stamping Co. Includes testimonials, recipes, and lots of illustrations of the many products they produced. The illustrated wrappers depict a woman in her kitchen admiring her Iron Ware on the front panel, and a young boy fishing, with an Iron Ware pail at his side on the rear panel. Fine in fine wrappers.

[Cagle 956; Wheaton & Kelly 2489; Axford 190]. \$120.00

26. Warner's Safe-Yeast; [H.H. Warner & Co., Rochester, N.Y.]. *Warner's Safe-Yeast: health preserving, pure & wholesome. [title from cover]*. [Rochester, N.Y.: H.H. Warner & Co., circa 1886]. Stapled booklet in wrappers (22.75 x 15 cm.), 32 pages. Illustrated. Advertisements. Publication date from the latest testimonials.

FIRST EDITION. A promotional book for patent medicine from H.H. Warner & Co., with the usual assortment of medicinal recommendations, glowing testimonials, household and culinary recipes, and advertisements. Also mentioned is *Warner's Safe Cook-Book*, "the most valuable family recipes ever published." Lightest discoloration to some leaves, otherwise fine, in wrappers boldly decorated with a woodcut of a child sitting atop a sea captain's shoulder. Laid-in is a printed addendum, a warning against falsely advertised products, with a guide to telling the fakes from the real Warner's nostrums. Scarce.

[OCLC locates two copies (appears to be the earliest of the Warner's SY booklets)]. \$200.00

27. [Menus – Freemasons (Oneonta, N.Y.)]; John L. Lewis, Chapter no. 229, R.A.M. [*Royal Arch Masons*]. *Bill of Fare. Wednesday Evening, May 26th 1886*. Oneonta, N.Y.: 1886. Broadsheet menu (21.5 x 14 cm.), one leaf, printed recto only. Illustrated with two small, engraved vignettes at head and foot of sheet.

An attractively designed menu for a dinner of the Royal Arch Masons in the central New York State city of Oneonta. The menu items are interesting, with a strong representation of clams, oysters, lobsters, salmon, sardines, boiled ham, corned beef, pickled tongue, pickled tripe, pickled (more) clams, and of course, ice cream, strawberries, and pie. "J. Benedict [sic], Prop." is printed, but there is no indication of the name of a hotel, caterer, or restaurant. Very slight fold lines, otherwise very clean and bright. \$250.00

"the definitive text of Southern cooking"

28. Washington, Mrs. [pseudonym]. *The Unrivalled Cook-Book and Housekeeper's Guide*. By Mrs. Washington. New York: Harper & Brothers, Franklin Square, [copyright 1885]; 1886. Octavo (21 x 12.5 cm.), viii, 639 pages. Table of contents. Index.

Evident FIRST EDITION. Intended as a general household manual but containing one of the earliest cumulations of Creole recipes in their myriad variety – succeeding by perhaps only a few months the first two Creole summations, *The Creole Cookery Book* issued by the Christian Woman's Exchange (New Orleans: The Exchange; Printed by T. H. Thomason, 1885) and *La Cuisine Creole* (New York: Will H. Coleman, 1885), published as an anonymous work, but belatedly attributed to Lafcadio Hearn. With more than two thousand recipes, including: Broiled Mushrooms, Boiled Peanuts, Courtbouillon à la Créole, Carp à la Chambord, Lobster à la Bordelaise, Soft-shell Crabs à la Créole, Bouilli en Querelles, Stewed Beef Feet, Ragout of Kidneys, Hochepot, Blakely Mutton Pâté, Blood Pudding, Boudin Blanc, Capon with Truffles, Pigeon Pie, Stuffed Egg-plants à la Créole, Collards or Cabbage Sprouts, Succotash, Corn Pie, Browned Hominy, Stewed Lettuce, Nettles and Dandelions, Buttered Parsnips, Eggs Roasted in Their Shells (in sand), Farcied Eggs, Rice Fritters, Dinah's Cream Cake, Green Apple Pie, Sweet Potato Pie, Apple-Plum Pudding, Iced Apricot Pudding, Pistachio Custard, Gooseberry Fool, Brandied Grapes, Stuffed Mangoes à la Créole, Sherry Cobbler (with a sensible afterthought: "if you use Champaign, use less sugar"). ~ One could be forgiven for supposing that the stars over New Orleans had aligned sometime in 1885, although commercial interests lavished on the city owing to the World's Industrial and Cotton Centennial Exposition there – from December 1884 through May 1885 – suggests a better explanatory framework for the preparation, at nearly the same time, of three seminal celebrations of Creole cuisine. Moreover, a consortium of exhibitors from the Western Hemisphere extended the fair – popularly renamed the American Exposition – from November 1885 through March 1886. The title page of *The Unrivalled Cook Book* displays the later date (1886), but the copy submitted to the Library of Congress for the purpose of securing copyright was accessioned on 12 October 1885. Thus it forms a trio with the aforementioned New Orleans books, and it shares with *La Cuisine Creole* the mysterious caché of anonymity. (Inference ascribing an authorial role to the journalist Lafcadio Hearn arose only retrospectively.) ~ But of course the stars over New Orleans were *not* aligned. Owing in some measure to the glare occasioned by the Exposition, but also to generational clashes that loomed with ominous inevitability, the flood of arguments over what racial constitution the word "Creole" could encompass would crest during the year 1885, when tensions within the Creole community flared into full public view (illuminating on the subject is Rien Fertel's *Imagining the Creole City: White Creole Print Culture, Community, and Identity Formation in Nineteenth-Century New Orleans* [doctoral thesis, Tulane University, 2013], chapter 4 and *passim*). The novelist George Cable, a native of the city whose fiction and nonfiction alike explored relations among races, became the object of so much enmity that he departed New Orleans in 1885, never to return during the last forty years of his life. ~

Outside – that is, northern – observers educated about the deep South via the likes of Cable and Hearn tended to forgo distinctions – French Creole, Creole of Color, Black Creole – whose cultural politics they did not (or did not want to) fully comprehend. An author might verge on either the intrepid or the intemperate to wade into waters as fraught as those stirred by the word “Creole.” Best, perhaps, to remain anonymous. ~ Some age-toning to the text block; internally near fine otherwise. In publisher’s brick red oilcloth, very slightly edge-worn and abraded. With the bookseller’s ticket of “M.M. Einhorn Maxwell Books, at the sign of the Dancing Bear”, and the ink signature of significant cookbook collector Eloise Schofield to the free front endpaper, and an additional blind-stamp of Schofield to the title page. By far the best copy of this important book we’ve handled, rare in the marketplace in any condition. and with a distinguished provenance.

[OCLC locates twenty-four copies; Brown 2458; not in Bitting, Cagle, Uhler, or New Orleans Culinary History Group]. \$3000.00

29. Kirkpatrick, Mrs. T.J. *The Housekeepers New Cook Book, embracing nearly one thousand recipes and practical suggestions to all young housekeepers in regard to cooking and the utensils used.* Springfield, OH: Mast, Crowell & Kirkpatrick, 1883. Octavo (20 x 14.5 cm.), 253, [6] pages. Index. Blank pages for additional recipes at rear (unused).

FIRST EDITION. A cookbook issued by the publishers of the popular *Home Companion* magazine (originally issued as *Home*, in 1872). The author's husband was the first general editor of the magazine, and the nephew of Phineas P. Mast. Introductory chapters include, "Suggestions to Young Housekeepers" by Christie Irving and the author's "Necessary Kitchen Utensils." Included are recipes, samples of menus, a glossary of cooking terms, suggestions on carving meat, household hints, and "Practical Suggestions to Young Housekeepers" by Christine Irving. Recipes are attributed to contributors from across the United States. In rubbed, blind- and gilt stamped black oil cloth. Some light stains throughout interior, otherwise very good.

[OCLC locates twenty-two copies; Bitting, page 261; not in Brown, Cagle, or Cook]. \$350.00

30. [Periodicals – Juvenile Bee Journal; A.I. Root]. *The Juvenile Gleanings, or, Boys' and Girls' Bee Journal. [nine issues].* Medina, Ohio: A.I. Root, 1882-1883. Volume I, nos. 1-4, 12; and volume II, nos. 1-4 (nine issues in all) [a complete set would be: Volume 1-2; April 1882 – December 1883 (twenty-four issues in all)]. Slim periodical, each issue bound on cord (25.5 x 17 cm.), 8-24 pages each issue. Illustrated.

A juvenile supplement, or "Extra", to *Gleanings in Bee Culture*, the newsletter of the famous apiarist A.I. Root. Contents include simple advice on beekeeping, entertaining stories, moral guidance, letters from readers, and more. Some soiling and edgewear to front panel of first issue; tiny printed sticker with subscriber's name and address to each. Otherwise very good. Each issue with the same very attractive woodcut masthead.

[OCLC locates five (complete sets indicated)]. \$350.00

31. [Trade catalogue – Nursery; Washington Street Nurseries; Graves, Selover and Willard & Co. (Geneva, N.Y.)]. *Spring, 1872. Wholesale Trade List of the Washington Street Nurseries. Graves, Selover and Willard's Washington Street Nurseries.* Geneva, N.Y.: Graves, Selover and Willard's Washington

Street Nurseries, Spring, 1872. Octavo-sized booklet, machine sewn (23.5 x 15 cm.), 8 pages. Title from cover.

FIRST EDITION. Annual wholesale trade list of Graves, Selover and Willard's Washington Street Nurseries., founded 1864-5. The catalogue is divided into a Fruit Department (apples, pears, cherries, plums, peaches, apricots, grapes, etc.) and an Ornamental Department (roses, deciduous trees, shrubs, plants for hedges, stocks and seedlings, and grafted roots). A short section of novelties includes Ash Leaved Maple Variegated, Imperial Cut Leaved Alder, and Paul's New Double Scarlet Thorn. Washington Street also issued a series of lengthier trade catalogues.

[OCLC locates no copies]. \$250.00

a near perfect example of a fragile work

32. Corson, Juliet; [New York Cooking School]. *Price Fifteen Cents. Twenty-five Cent Dinners for Families of Six*, by Juliet Corson. New York: The author; published by the author at the Office of the N.Y. Cooking School, 35 East 17th St. (Union Square), [copyright 1877]; 1878. Octavo, in wrappers, sewn on cords (17 x 12.5 cm.), 72 pages. Index. Advertisement.

FIRST EDITION. Orange Judd also issued this work in the same year, and the Judd issue of the following year claimed to be the 13th edition, revised and enlarged. Juliet Corson (1842-1897) was "one of the original cooking school leaders, and a champion of nutritious meals for the poor" (*Historic American Cookbook Project*). She made it her life's work to bring practical, inexpensive cooking to the masses. As the founder of the New York Cooking School in 1876, she was a predecessor of Fannie Farmer, and was even sought out by the French government for advice on introducing a cooking curriculum to the French public schools. *Twenty-five Cent Dinners* was preceded by *Fifteen-Cent Dinners for Workingmen's Families* (1877). Fine in pale blue printed wrappers, and very scarce thus.

[OCLC locates three copies of this earliest printing (NYU, Winterthur, UPenn.), and nine copies of all other early printings]. \$350.00

the earliest American recipe book devoted to seaweed

33. Aunt Priscilla. *Price 10 cents. One Hundred New and Original Receipts*. by Aunt Priscilla of New Bedford. New York: Published by Rand Sea Moss Farine Co., 81 Beekman Street; E.S. Dodge, Printer, 96 Chambers Street, [circa 1870-75]. Cord-bound booklet (17.5 x 10.5 cm.), [16] pages. Publisher's advertisements at rear, and on both panels of rear wrapper. Date from testimonials at rear, and from external sources (Sea Moss Farine was manufactured by Lyon Mfg. Co. after 1976).

FIRST & ONLY EDITION. Evidently the first American cookbook dedicated solely to seaweed as an ingredient, with one hundred-two recipes, each employing Rand Sea Moss Farine, a commercial carrageen or carrageenan product derived from the seaweed *chondrus crispus*, commonly called "Irish Moss" which was found to be plentiful in New England's Atlantic waters. In non-commercial forms, carrageen had been used for centuries – and continues to be used today – as a gelatinous thickener for a wide variety of foods. The recipes provided seek to show the widest possible uses of the thickener, from sauces, soups, custards, stews, baked proteins, ice creams, medicines and much more. Though the recipes are many, they are short and serve to highlight the Sea Moss Farine more than to provide cooking instruction. We've been able to locate no other information about the author, "Aunt Priscilla of New Bedford". The author is not to be confused

with the Baltimore newspaper columnist Eleanor Purcell, whose racist persona, "Aunt Priscilla", penned a recipe column in the Baltimore Sun from the 1920s through 1940s. Interestingly, New Bedford's most famous citizen, Lizzie Borden, had an Aunt Priscilla Gray Fish, though it appears she spent little time in New Bedford itself. Like many promotional booklets of the time, a space was provided for notice of the local purveyor of the product. Accordingly, the lower portion of the rear wrapper panel contains an advertisement (printed separately as a slug) for George G. Sawyer & Co., Dealers in Drugs, Medicine, & Chemicals" of Keene, N.H. Slightest bit of wear to corners of wrappers. Otherwise fine. Rare.

[OCLC locates six copies; Brown 3624]. \$500.00

34. [Wine - manuscript wine order]; Maison Clossman & Cie; Normand & Duplessy (Bordeaux). [*Wine purchases for the palaces of Emperor Napoleon III*]. [Bordeaux: Maison Clossman & Cie, October, 1861]. Four handwritten invoices or envoi (each 21 x 13.5 cm.), on stationery with the blind-stamp of Normand & Duplessy, Entrepot Transit & Cammoinage, and with the oval ink stamp of same.

Receipts for four simultaneous purchases of wine from the Bordeaux wine merchant Maison Clossman, each for delivery to a different palace of Emperor Napoleon III: Palais des Tuileries, Palais de L'Elysée, Palais de St. Cloud, Palais de Fontainebleau. The items are numbered across the four invoices in consecutive order, with one hundred seven items in all. A total of one hundred seven items, most large quantities in barrels or cartons of fifty bottles each. The fourth and final invoice contains an additional stamp in green ink, "Maison de [ill.], Service de la Regie de Palais de Fontainbleu". Folded, with creases. Near fine. \$900.00

35. [Manuscript - Fermentation/Distillation; R. Marshall]. *Mid-nineteenth Century Manuscript Recipe Notebook*. [German-American (?): circa 1850]. Blank book, duodecimo (13 x 9 cm.), 144 pages.

A manuscript recipe book, mostly in German in a neat Gothic script, and containing formulae for all kinds of fermented and distilled liquors. Included are recipes for more than one hundred seventy varieties of liqueurs, essences, bitters, rums, and aquavits. Specifically, Rosinenessenz, Kartoffelsprit Reinigung, Vanille Essenz, Arac Essenz, Rum Essenz, Duseldorfer Punsch-extract, Goo Essenz, Bischoff, Curasao-Aquavit, Grunewald-Aquavit, Forstrath Liqueur, Johannisbeer Liqueur, Sago Liqueur, Marasquino Liqueur, Orangen Bluthen, Parfait'dAmour, Rosen Liqueur, Eisenbahn, Persico, Extract d'Absynthe, Magenol, Himbeer, Tivoli, Kirsch, Engl. Bitter, Danziger Tropfen (a fermented liquor made up of a variety of herbs and plants, etc. There is also a short section at the rear with formulae for colors. The book appears to be continental in origin but at some point made its way to America (there are occasional English notations in at least two hands, including "232 □ inch to 1 Gall."). Notebook in contemporary full brown leather. Rubbed, and with general wear, but still generally very good. An early ink ownership signature, "R Marschall" to front free endpaper, and a later pencil inscription, "Berliner no. 86, Houston St. N.Y." to rear paste down. \$750.00

on therapeutic and culinary uses of sea moss

36. [Seaweed - medicinal uses]; George G. Sigmond (1794-); [Farre, Frederic]. *The Ceylon Moss, for the cure of consumption, asthma, catarrh, affections of the trachea, diseases of the mucous membranes, and disorders of the stomach, communications read to the Royal Medico-Botanical Society of London ...* London: Henry Renshaw, 356 Strand; [printed by T. Brettel, Rupert Street, Haymarket, 1841. Slim octavo (21 x 13 cm.), 85, [8] pages. Testimonials at rear.

Stated "Second Edition", but really first edition, second printing. The text of a presentation given by the author to the Royal Medico Botanical Society, in February, 1940, Sigmond is arguing for the expansion of the known *Materia Medica*, in this case an account of the nutritional and herbal qualities of *Fucus amylaceus*, or Ceylon Moss. "The infinite variety of sea weeds must afford sources of different medicinal and dietetic agency..." "The attention of Mr Previte, during a residence in the island of Ceylon, was accidentally directed to the uses made by the natives of a moss found on the sea shore. He found that it was extensively used in the arts, and for culinary purposes." A second presentation, also on Ceylon Moss, was given by Frederic Farre and is included in both the first and "second edition". Interestingly, Farre's name has been dropped from the title page in the second. Each report contains information on both the therapeutic and culinary uses of seaweeds. The testimonials at the rear include those for both this work, and for products, including Previte's Royal Ceylon Moss Jelly. Text block largely unopened, but a bit shaken; some light foxing throughout. In publisher's textured, and blind-stamped brown cloth, gilt titled to front board; some soiling to cloth, still, near very good.

[OCLC locates four copies of this printing (and fourteen copies of the first printing)]. \$350.00

37. Kenrick, William. *American Silk Growers' Guide or The Art of Raising the Mulberry and Silk, and the system of successive crops in each season. Second edition, revised and enlarged.* Boston: Weeks, Jordan & Co., 121 Washington Street; [D.H. Ela, printer, no. 19 Washington Street], 1839. Octavo (18 x 11.5 cm.), viii, 167, [1] pages. Bibliographical references and publisher's advertisement at rear.

Second edition, enlarged and improved; following the first of 1835. This second edition contains a lengthy new preface by the author, outlining the author's observations about improvements in the American silk industry since the book was first made available. Some darkening to endpapers, otherwise very clean. Original textured brown cloth, gilt-titled on the front board. Fine. Early, bold ownership signature "Hugh C. Robertson, East Boston" to free front endpaper.

[OCLC locates fifty-one copies]. \$300.00

patent medicine booklet and broadside

38. [Patent Medicine - Hollis, Thomas (1802-1875)]. *A Companion to the Medicine Chest, with plain rules for taking the medicines in the cure of diseases. By Thomas Hollis... to which are added rules for restoring suspended animation, from drowning. [WITH:] To the Public. The unparalleled success attending the use of Dr. Ward's Vegetable Asthmatic Pills. " ... induced the proprietor to put them up in some convenient form with directions ..."* Boston: J. Howe, Printer, no. 39 Merchant's Row; D. Hooton, printer, [1834]. Booklet, single sheet, folded in eight (17 x 10 cm.), printed recto and verso, 7, [1] pages (twice, printed same both sides).

FIRST EDITION. A brief manual of recipes, a short *materia medica*, offered by Boston's Thomas Hollis, Druggist and Apothecary. The title continues, "list of articles contained in the chest", followed by a table of contents, "Emetics, Physical Billious Pills, Jalap and Calomel, Rhubarb... Camphor, Tarlington's Balsam of Life, Laudanus, Essence of Peppermint, Elixir Palegoric, White Vitriol, etc." The final section covers artificial respiration. On the rear panel, Hollis offers actual medicine chests, "for ships or families... medicine chests put up very cheap, with medicine of the first quality, and designed for fishing and coastal vessels." as well as a number of inks, lemon syrup, and soda. Small chip from rear panel, not effecting text. [WITH:] Broadside (29 x 22 cm.). Publication information from OCLC record. A small broadside

advertising Dr. Ward's Asthmatic Pills a patent medicine offered as an anti-tussive agent by Hollis. Printed with an interlocking border of ringlets. Trimmed a bit close. Still very good.

[OCLC locates one copy (UMich. Clements Library)]. \$450.00

39. Moat, Thomas; Morison, James. *Fifth edition of the Practical Proofs of the Soundness of the Hygeian System of Physiology, giving incontrovertible testimony to the afflicted, of the inestimable value of Morison's vegetable universal medicines: including, with other matter, 'The Origin of life, and cause of all diseases explained; 'an entirely new view of the origin of the small-pox virus, and of its being most certainly eradicable, or rendered harmless; and sundry cases of cure, with most important information connected with the successful promulgation of the Hygeian system in the United States of America.* New York: Printed by W. Mitchell, 265 Bowery... for Dr. H. Shepherd Moat..., 1834. Octavo (18.5 x 11.5 cm.), 228 pages.

Stated Fifth Edition. An American issue of the primary work of the British quack-physician James Morison "the Hygeist" (1768-1840), flogging uses of his Hygeian Vegetable Universal Medicine. The book contains "the Hygeist's account of his own cause of cure, as extracted from Morisoniana"; "origin of life, and causes of disease"; "a short treatise, on the original cause of the small pox virus, by Thomas Moat; "A letter addressed to the honourable Court of Directors of the United East India Company, proposing an easy and safe remedy for the prevention and cure of the cholera morbus of India"; "Progress of the Hygeian theory towards universal estimation throughout the United States", followed by annual updates. Some light water staining to parts of text block, but interior otherwise clean and sound. Hinges started; in worn but legible original paper-covered boards, printed with the lengthy title, and on the rear panel a "list of Agents selling Morison's Hygeian Vegetable Medicines. Good or better.

[OCLC locates three copies of this edition]. \$900.00

40. Brillat-Savarin, Jean Anthelme. *Physiologie du gout, ou meditation de gastronomie transcendante; ouvrage theorique, historique et a l'ordre du jour, dedie aux gastronomie parisiens.* Paris: Sautelet et Cie., 1826. Two volumes, octavo, xiv, 390 & 449 pages.

FIRST EDITION of the most famous treatise on gastronomy. *The Physiology of Taste* was published in an edition of 500 copies, appearing only two months after the author's death. A comprehensive philosophy of the palate, the table, and far beyond, the book is presented in a series of thirty meditations on subjects including the senses, taste, appetite, gastronomy, restaurateurs, cooking, fasting, obesity, death, sleep, rest and dreams. Brillat-Savarin was an attorney and magistrate who fled France during the Terror, living in Switzerland and New York until his return after the fall of Robespierre in 1796. The present work secured his eternal fame among gastronomes. M.F.K. Fisher - whose translation of Brillat-Savarin's work still stands as the best - commends this book for its straightforward and unornamented prose in an era of florid writing, but the intellectual range and invention of the work is anything but simple. At the very outset: "1. The Universe is nothing without the things that live in it, and everything that lives eats. 2. Animals feed themselves; men eat; but only wise men know the art of eating. 3. The destiny of nations depends on how they nourish themselves." It may be noted that Brillat-Savarin regularly refers to his gastronomic experience in America. Contemporary quarter calf and marbled boards Light wear at extremities, otherwise in very good condition.

[Cagle 98; Crahan 491; Oberle 144; Vicaire 116; Wheaton & Kelly 860]. \$9000.00

41. S.W., F.R.S. F.A.S.; [Weston, Stephen]. *The Praise of Paris: Or, a sketch of the French capital; in extracts of letters from France, in the summer of 1802; with an index of many of the convents, churches, and palaces, not in the French catalogues, which have furnished pictures for the Louvre-Gallery*. London: Printed by and for C. and R. Baldwin, New Bridge-Street, 1803. Octavo (22.5 x 14.3 cm.), x, 180, [2], 183-186. Index. Illustrated with engraved frontispiece, one engraved vignette to the text, woodcut finispiece.

FIRST EDITION. Weston (1747-1830) was an antiquarian and classical scholar who wrote some fifty books, including various editions of Persian poetry, commentaries on Shakespeare, and several studies of classical architecture; notably he produced the first English translation of the Rosetta Stone, presented verbally at a Society of Antiquaries meeting in 1802. As a young man he accompanied Sir Charles Warwick Bampfylde of Devon as his tutor on his tour of the continent. "As a result of this tour he conceived a passion for travel and a particular love for France and, especially, for Paris. He was in Paris during the revolution of 1791 and 1792, but thought it expedient to leave the city rather than take unnecessary risks. He returned to Paris in 1802, and this visit too was celebrated by a publication, *The Praise of Paris* [which prompted] a contributor to the *Gentleman's Magazine* to write that although 'as an archaeologist he may have had something to learn, his little book is vividly written, and his descriptions as clean cut as a cameo'" ODNB (N&Q, 27). An excellent, tall copy, untrimmed, in printer's binding, one-quarter textured green cloth over pale gray-blue cloth. "Fermor's Sketch of Paris" in ink to front board. [OCLC locates thirteen copies]. Ownership inscription to title page, "T.H. Fermor" (?), and ink annotation to foot of title page, "x le muse". Ex-Libris stamp to free front endpaper, "Delawanna, Geo. B. Mason, Passaic Co., N.J." Mason was a significant philatelist. Handsome orange bookseller ticket to front paste-down, "Harding, Bookseller & Stationer, 36 St. James's Strt. Books elegantly bound." \$300.00

18th Century

42. MacIver, Mrs. [Susanna MacIver]. *Cookery & Pastry. As taught and practiced by Mrs. Maciver, teacher of those arts in Edinburgh. The second edition*. Edinburgh: Printed for the author, and sold by her, at her house, Stephen Law's close, back of the City-guard, 1777. Duodecimo (17.5 x 11 cm.), [i-v] vi-xii, [1], 2-238. Detailed table of contents. Publisher's advertisement.

Stated and evident "Second Edition"; originally issued in 1773, with a second printing in 1774 (see Maclean, page 92). Susanna MacIver ran one of the few cookery schools in Edinburgh, a task shared with Mrs. Frazer, and Frazer's book, *The Practice of Cookery* (1791), is largely based on this work. Though the general tenor shows French influence, there are a number of distinctly Scottish recipes including 'Scots collops', stewed turnips, tablet, six or seven venison dishes, and 'a good Scots haggies.' This is the first appearance of haggis in a Scottish recipes book, though there are earlier recipes printing in England, and earlier mentions of the dish in Scotland. In later editions of MacIver's work she adds dinner menus for five to fifteen people, as well as lists of ingredients in season month by month, but these are absent in the first and this second edition. Text block a bit soiled at edges, and a few pages with edgewear, otherwise very good. In full brown calf with a gilt-titled and bordered red morocco spine label. Overall very good.

[OCLC records eight copies of this edition (only three in the U.S.); Cagle 842; Maclean page 92; Vicaire 546]. \$1500.00

17th Century

once considered "one of the rarest cookbooks in the English language"

43. Rose, Giles. *A Perfect School of Instructions for the Officers of the Mouth : shewing the whole art of a master of the household [sic], a master carver, a master butler, a master confectioner, a master cook, a master pastryman; being a work of singular use for ladies and gentlewomen and all persons whatsoever that are desirous to be acquainted with the most excellent arts of carving, cookery, pastry, preserving, and laying a cloth for grand entertainments; the like never before extant in any language; adorned with pictures curiously ingraven, displaying the whole arts / by Giles Rose, one of the master cooks in His Majesties kitchen.* London: Printed for R. Bentley and M. Magnes, 1682. Duodecimo (15 x 9 cm.), title leaf, [22], 563 pages. Illustrated with forty-two pages of woodcuts of which a few depict table settings and the majority the carving of various fowl (capon, turkey, goose, duck, pigeon, woodcock, partridge, pheasant, etc.), veal, mutton, wild boar, pig, hare, fish, and lobster and the decorative carving of fruit.

FIRST & ONLY EDITION IN ENGLISH. One of the most important titles of 17th Century French gastronomy, and to some, one of the rarest cookery books in the English language. There are few recorded copies and most all existing copies appear to be imperfect, i.e. primarily lacking pages, while this copy is complete. Bitting notes, "Despite the claim 'The like never before extant in any language,' the book is a translation of '*L'Escole parfaite des officiers de bouches*,' first published in 1662. The English translation is much scarcer than the original." Simon Gough states with insight in one of his wonderfully eccentric *Food for Thought* catalogues, "it is curious how few great collections of cookery books contain this volume". By way of an answer, he further declares it, "one of the rarest cookery books in the English language". In six books, (here translated): "Steward of the Family", "The Great Master Carver", "The Royal Butler", "The Royal Confectioner", "The Royal French Master Cook", and "The Royal Pastry Man". Internally remarkably bright and clean. Full brown calf; original boards, attractively rebaked, and with gilt titled, red morocco spine label. Rare, especially in this condition.

[OCLC locates eight copies; Bitting, page 407; Cagle 970; Pennell, *My Cookery Books*, page 141; Wing R1933; ESTC R30134]. \$9000.00

16th Century

an early 16th century edition of the first printed cookery book

44. Platinae Cremonensis, Bap. [Platina; Bartolomeo Sacchi (1421-1481)]; Gottfried Hittorp (publisher). *De Honesta Voluptate. De ratione victus, & modo viuende. De natura rerum & arte coquendi. Libri X...* Coloniae (Koln): Ex officina Eucharistu; [Ex officina Eucharij, apud Eucharium Ceruicornum procurante M. Godefrido Hittorpio ciue Coloni], 1529. Octavo (17 x 11 cm.), ccclxviii, [4] leaves. Errata list at rear. Title within architectural woodcut border. Ornamental initials for each book.

Printed in Koln by Gottfried Hittorp, an early 16th century edition of what is considered the first cookery book to be printed, first issued in 1474. Platina (Bartolomeo Sacchi) examines the mode of living most beneficial to the human body, the pleasures of the table, and how to best enjoy one's meals and have good health. He discourses upon the quality of various meats, fish, fruits and vegetables, the best manner to prepare them, and the correct sauces to be served with various dishes. An entire chapter on wine and vinegar is included as well. Internally sound and clean; corner of C6 torn off, and small closed tear to P4 (neither effecting text). Fairly early rebind in tan, paper-covered boards; simple, gilt-titled black calf spine label. Early ink stamp "[illeg.] Grandjean, Walteville, [illeg.]" to foot of title and colophon. With two bookplates to front paste-down; one has been scratched out, and the second, is an ornate monogram.

[OCLC records just one copy; Notaker 1001.17 (noting thirty-five copies, but just two in the US - LOC & UChicago); Bitting 373 (see note); Drexel 654]. \$4500.00