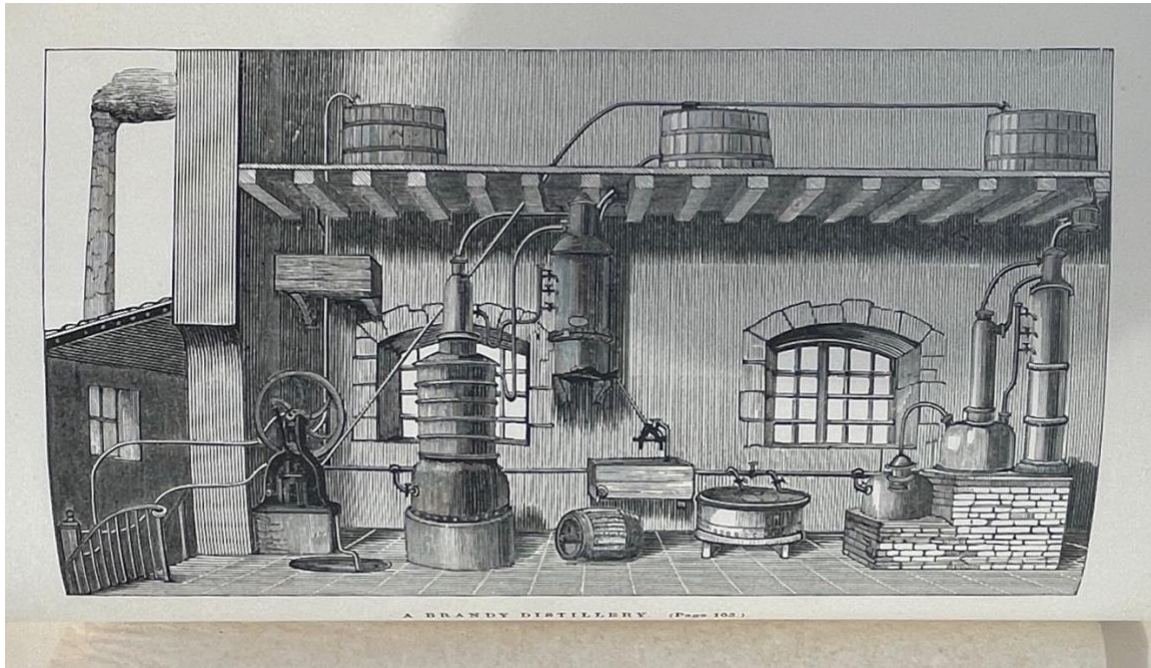


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Duplais, item #14

Catalogue no. 16
The 45th Boston International Antiquarian Book Fair
October 27-29, 2023
Hynes Convention Center, Boston, Mass.

This weekend, Rabelais returns to the main stage at the Boston International Antiquarian Book Fair. You can find us in booth 528 at the Hynes Convention Center, October 27 through 29. [Click here for more information about the show including hours and tickets.](#) To celebrate the fair we offer a list of dozens of exceptional culinary books, manuscripts and ephemeral items.

Highlights include a mid-17th century manuscript receipt book, *The Lady's Recreation in physick, chyrurgery, preserving, conserving, drying, candying and cookery* (circa 1640-60), a near fine copy of the second African-American cookbook, Abby Fisher's *What Mrs Fisher Knows About Old Southern Cooking* (1881), a menu from the opening year of Boston's famed Revere House, with a wine list by "the finest nose in the country" (1847), one of the earliest Utah cookbooks, Parley Parker Pratt's *"Waste not, want not," Home Economy, etc.* (1895), and a rare butchers' supply

trade catalogue, known only in a single copy, George V. Brecht *Butchers' Supply and Sausagemakers' Handbook* (1893).

All items are available exclusively through this list, and not on our website; they may be reserved via phone (718-290-5014) or email (don@rabelaisbooks.com). Reciprocal trade courtesies extended, with institutions billed according to their needs.

Once the fair has begun (Friday night), you can view and purchase the books in this catalogue through our website (with images), and with some additional books not on this list, but exhibited at the fair. We have made extra effort to showcase material related to Boston's rich culinary heritage, and so browsing our booth you will not be surprised to encounter letters by Julia Child, photographs of Fanny Farmer, menus of the Parker House and more. We hope to see you there.

Cheers, Don Lindgren

October 24, 2023

Rabelais Inc. buys and sells printed and manuscript materials in all fields related to food and drink and works with clients to source rare books and develop private collections. We also appraise books and archives in these and other fields and offer institutional placement services for significant archives and collections. If you seek cookbooks for collecting or research, or if have need of any of our services, or if you just want to chat about historical cookbooks, please contact us.

All material herein is offered subject to prior sale and remains property of Rabelais Inc. until paid in full by the purchaser. Postage and insurance charges are billed to domestic orders, and international orders are shipped by airmail or courier, with full charges billed at our discretion. Payment may be made by check, wire transfer or bank draft. We also accept American Express, Discover, Visa and MasterCard.

Rabelais: Printed & Manuscript Cookery

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1. [Manuscript Receipt Book – Cookery & Medicine; Anonymous]. *The Lady's Recreation in physick, chyrurgery, preserving, conserving, drying, candying and cookery. Collected by a person of honour and since her death made publick.* [England: circa 1640-60]. Octavo (19.2 x 15 cm.), original full sheep. [ii], 12, 141 pages. Hinges broken; front fly leaf is lacking. Edges of first ten or so leaves are chipped but with no loss of text. Preserved in a gilt-labeled cloth-covered folding back box, probably made in the early 20th century. The book itself is written in a good clear 17th century court hand. It is attractively arranged and laid out with wide black rules (made with a wide-nibbed pen) and occasional flourishes between recipes. It is legible and clear throughout.

A unique manuscript receipt book containing both culinary and medicinal recipes of England in the Stuart period. As far as we have been able to determine, the manuscript remains unpublished. The author is unnamed, only referred to on the title page that states the contents were “Collected by a person of honour and since her death made publick.” That the title page is quite “structured”, modeled after that of a printed book, implies that the compiler’s name was omitted purposefully. The two handwritten names that appear in the book, “Rev. Francis S. Statham…” and “Ann Stoneclift” are in much later hands and are marks of provenance and not of authorship or source. No other guidance as to the author or place of publication has been found within the book. ~ That the book is not a fair copy of an unpublished compilation demands some confirmation. The short form of the title, “The Lady’s Recreation…” appears in none of the standard cookbook bibliographies covering the period (Bitting, Cagle, Notaker, Oxford, or Vicaire), and a title search for the phrase in OCLC’s Worldcat locates only Charles Evelyn’s *The Lady's Recreation or the Art of Gardening further improved ...* Hannah Wooley’s *The Compleat Servant-maid, or, The cook's guide* (1714 ed.)... contains the phrase “recreation for ladies, by instructing them in the best methods of catching of fish...” but neither uses the phrase in a manner consistent with that in this book. The title of a work by Elizabeth Grey, Countess of Kent, contains phrases that attract attention, *A Choice Manuall, or, Rare and select secrets in physick and chyrurgery: collected, and practised by the Right Honourable, the Countesse of Kent, late deceased. Whereto are added several experiments of the vertue of Gascon powder, and lapis contra yarvam by a professor of physick. As also most exquisite waies of preserving, conserving, candying &c.* (1653/59), notably “secrets in physick and chyrurgery... waies of preserving, conserving, candying &c.” It also describes the compiler as “The Right Honourable” and “recently Deceased”. Simple parallels end there, though closer analysis may be fruitful. One might expect the source of a copied manuscript to be discoverable, and thus we are comfortable stating this is not a copy of a published work. That it was intended for publication is another possibility. ~ *The Lady's Recreation* ... is highly organized in form and was perhaps - as mentioned above - created in preparation for publication. Following the title page is a twelve-page table of contents, arranged in double columns and headed, “A Table wherein is conteyned and recited by page and chapters the severall things conveyed handwritten in this book, as followeth”. The Table include titles for each of the four hundred three recipes, offered by “Page” and “Chapter”, though here chapter means recipe number. Sections indicated (as headers, or as breaks between recipes) in the Table of Contents include ‘unspecified though mostly cookery’, confectionery, physical rules, and chirurgery, which comports with the sections described in the subtitle: “Physicall rules, chyrurgery, preserving, conserving, drying, candying and COOKERY”.

Following the Table are the actual recipes or receipts, 141 numbered pages in all. Pages 1 to 73 offer 196 recipes for all sorts of foodstuffs, especially cakes, candies, preserves, and all kinds of desserts. Pages 74 to 141 are filled with entries for cures for all sorts of maladies including sores, aches, bleedings, injuries and cancers (recipes numbered 197 to 403). The recipes, in narrative form, are quite detailed. Recipe no. 145, “Another way to dry Apricocks” requires 29 lines and fills an entire page. There are numerous recipes with two, three, or four variations such as Recipe no. 189-191, “To make honey of roses... Another way... Another way”) And the book is expectedly rife with somewhat fluid orthography. What the recipes largely lack, however, is attribution, which would be unusual if this were a household book. Very few recipes name their source, either in the name of the recipe or elsewhere within the recipe itself. The Index contains only one recipe which names a source, Recipe no. 197, “The Lord of Salesburyes Excellent Approved Good Water Called Treacle”.

The book contains two ownership inscriptions. The first reads "Rev. Francis F. Statham, St. Peters Walworth", in a later hand on the front paste-down. Francis Freeman Statham was rector of St. Peter's Church, Walworth, London during the years (1814-1884), and a Fellow of the Royal Geographical Society. He was a well-known preacher and scientific lecturer. His parish, St. Peter's Walworth, was the first church designed by Sir John Soane. The second ownership inscription is a simple name in a later hand (18th-19th century?) on a preliminary blank, "Ann Stonecliff" or "Ann Stoneclift". We have been unable to locate anything useful on someone of that name. Loosely laid-in is a two-page typed letter signed, which indicates a Southern California home for the book, at least during the middle part of the 20th century. The two pages from an unidentified Martin Schiller. He speaks of researching the book together with "Phil Brown", likely Philip S. Brown, antiquarian bookseller and co-author with his wife Helen Evans Brown, noted expert on Southern California cuisine. Shiller recommends reprinting the manuscript in part, with Helen Evans Brown (1904-1964) as editor, and Ward Ritchie as the printer. It seems he was recommending this as a publication of the Zamorano Club, as The Ward Ritchie Press was the favored printer for the Club's publications, and he mentions "the Club" several times. The publication never came to be. More recently, the book was purchased from an American ephemera dealer. \$25,000.

2. [Nursery Circulars; O.K. Gerrish (Lakeville, Massachusetts)]. *A Nurseryman's Advertising Circulars*. Lakeville, Mass.: [circa 18955-1905]. Eight advertising circulars (size ranges from 42 x 29 to 11x17 cm.). Five of the circulars are illustrated with attractive woodcuts. Printed in dark red, lighter red, brownish purple, and black on various colored stocks.

A group of circulars or handbills advertising the fruit tree and vine offerings of O.K. Gerrish of Lakeville, Massachusetts. Gerrish operated a nursery in Lakeville for more than 35 years, from the late 1860s through the turn of the 20th century. In 1904 the National Nurseryman described his operation as having had "the largest volume of business of any man not having a partner, nor being associated with any company, in the country." Varieties represented include The Greely Plum, the Jessica Grape, Fay's Prolific Currant, the Russian Apricot, and the Arctic Apple, a cold-hardy variety for which Gerrish was particularly known. He claimed to have discovered the apple growing in the St. Lawrence River Valley, propagated it, and introduced it to the market. The very lovely woodcut on the Fay' Prolific Currant is indicated as having been "photographed and engraved for the Rural New Yorker. Only one handbill (the Russian Apricot) exhibits significant wear to the edges and splitting along fold lines. The others have some chips to the edges; generally very good. \$600.

with instructions to grow pineapple in Germany and Holland

3. Bradley, Richard. *Le Calendrier des Jardiniers: qui enseigne ce qu'il faut faire, Qui Enseigne Ce Qu'il Faut Faire ; Dans le Potager, dans les Pépinières, dans les Serres, & dans les Jardins de Fleurs tous les mois de l'année ; Plus une Description des Serres, & la maniere de cultiver les Ananas en Hollande & en Allemagne ; Avec des Planches & une Instruction pour construire & gouverner lesdites Serres ...* Paris: Piget et Durand, 1743. Duodecimo (17 x 10 cm.), v, [3], 182 pages. Illustrated with five folding plates engraved on copper by François-Gérard Scotin (1703-17).

FIRST FRENCH LANGUAGE EDITION. Puisieux' translation into French of *The Gentleman and Gardener's Kalendar*, a practical work by Richard Bradley (1688-1732). first published in London in 1718. Besides the famous calendar, the work also includes a description of greenhouses. Of note, the engravings represent the greenhouse designed by the Florentine architect Alessandro Galilei (1691-1737), combining "the amenities of the Architecture, with the kindness of construction" (page 149). Also included are descriptions of how to grow pineapples in Holland and Germany. This is a complete copy, as many are lacking page 167-68, as they were incorrect, and were withdrawn in most copies. ~ Text block clean and sound; a little wear or light soil to the fore edge of some folding plates, not effecting the images. All edges red. Marbled endpapers. Bound in full calf, five raised bands with gilt-ornamented compartments, and a gilt-titled red *morocco* label. Some rubbing and bumping of corners. Still generally very good or better. With a small, neat contemporary ex-libris inscription, "D'Assenoy". Rare. [OCLC locates six copies of this first edition (just one in the US at UPenn)]. \$900.

with clues to publication in the scrap used for endpapers

4. Rosset, Pierre-Fulcrand de (1708-1788). *L'Agriculture: Poème. Seconde édition*. [Place of publication not identified: publisher not identified, 1774. Octavo (21 x 14 cm.), 259, pages. Illustrated with woodcut vignettes. Stated "Seconde édition". Not to be confused with the publication of the same year, also styled "Seconde édition", but issued in an entirely different setting by l'Imprimerie Royale, with different pagination and with eight plates of engravings. This current edition has no identified place of publication or publisher. While both 1774 editions state "Seconde Edition" on the title page, evidence of survival of a first edition remains a mystery to this cataloguer.

A vast didactic poem on life in the countryside, in six songs. The poet, Pierre-Fulcrand de Rosset (born in Montpellier in 1708) starts with eighty pages on the Georgics. The first of the six songs addresses the foundations of agriculture and breeding. The second is devoted to the vine, from Noah to the modern Carnival. Rosset's *Agriculture* appeared twenty years before Delille's poem on the same subject. Robert Sabatier, the historian of French poetry, found Rosset's poetry a bit boring, but one can find worse amidst the poetry of 18th century France. Perhaps Rosset's *Agriculture* is best read a few pages at a time, allowing one to sample the bucolic Alexandrines of this Virgil of the Languedoc. An unopened copy, in printer's binding, with endpapers made from scraps of two works: The front endpapers contain scraps a title page from the second volume of *Recueil des Oeuvres de Madame Du Bocage* (Lyon: Les Freres Perisse, 1770. Three volumes). The rear endpapers are made of scrap from the second work, which remains yet unidentified. It too was published in Lyons, but at a later date, as text indicates it was placed on deposit at the Bibliotheque Imperiale. The later date calls into question employment of the wrappers to pin down the place of publication of *Agriculture*, but the proximity of Lyons to the Occitan which inspired Rosset's work is a powerful argument in and of itself. Much scarcer than the edition published the same year by l'Imprimerie Royale.

[OCLC locates seven copies of this edition, none in the US (Lille, ULB Sachsen Anhalt Zentrale, Zentralbibliothek Zurich, Kantonsbibliothek Graubunden, National Libr. of Sweden, U. Manchester, Biblioteca Nacional de Espana); LOC Rosenwald 1674; Kress 11119; Higgs, *Bibl. of Economics* 5922]. \$600.

a popular 19th C. work on arboriculture

5. [Sinclair, George, 1786-1834 (?); Jane C. Loudon (?); The Society for the Diffusion of Useful Knowledge (London)]. *Useful and Ornamental Planting. With an index. Published under the superintendence of the Society for the Diffusion of Useful Knowledge*. London: Baldwin and Cradock, Paternoster Row, 1832. Series: Library of Useful Knowledge. Octavo (23 x 14 cm.), iv, 151 pages. Illustrated in text with wood engravings. Index.

FIRST EDITION. An early 19-century work on planting, mostly arboriculture for trees, with chapters on judicious planting, the structure and growth of trees, approved methods for preparing soil, and with a chapter on ornamental plantings as well. Other topics touched on include hedgerow planting and maintenance, and a list with descriptions of forest trees. Both George Sinclair and Jane Loudon are credited in a few institutional records as author of this work, but we find a source for neither. Published by the Society for the Diffusion of Useful Knowledge, a London-based society formed in the early nineteenth century with the intention to publish educational treatises on a wide range of topics so that individuals who could not obtain formal education could educate themselves. Bound in half brown calf, with blue marbled paper over boards. Compartmented spine decorated with a handsome gilt-tooled fish-scale pattern; gilt -titled, red morocco spine label. Binder's stamp "Bound by MacKenzie & Son", to front paste-down. Some light edgewear, otherwise fine. With the bookplates of Thomas Philip, Second Earl de Grey (1781-1859) and a modern bookplate of a George S. Mead, depicting Gesner's sea creature, the Ziphisus.

[OCLC locates numerous institutional holdings; Goldsmiths' *Kress Library* 35009].

\$250.

patent medicine booklet and broadside

6. [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.

7. Boswell, Peter, of Greenlaw. *Bees, Pigeons, Rabbits, and the Canary Bird, Familiarly Described: Their Habits, Propensities, and Dispositions Explained; Mode of Treatment in Health and Disease Plainly Laid Down; and the Whole Adapted as a Text-Book for the Young Student, with An...* New-York: Wiley and Putnam; J.P. Wright, Printer, 18 New Street, 1842. Small octavo (11 x 15 cm.), viii, 164 pages. Illustrated with four small black and white in-text drawings.

Presumed FIRST & ONLY AMERICAN EDITION. Originally published in Glasgow by W.R. M'Phun. A thorough presentation on the art of rearing bees, pigeons, rabbits and canaries, based on the author's experience, followed by the Appendix, set in a smaller typeface, with brief information on keeping the mockingbird, robin, indigo bird (blue linnet), the American yellow-bird (gold finch?) and purple finch (linnet). Internally, hinges just starting; light foxing throughout. In publisher's blind-stamped, decorated cloth, gilt-titled on spine. Bit of wear to the extremities of the cloth. Scarce. Near very good.

[OCLC locates twelve copies (and three copies of the Glasgow printing of 1840)].

\$500.

from the opening year of the Revere House, and with a wine list by the "finest nose in the country"

8. [Menu – Revere House (Boston); Paran Stevens]. *Revere House. Paran Stevens. Boston July 17, 1847. [Menu & Wine List]*. Boston: 1847. Broadsheet menu (31 x 13.6 cm.), [2] pages. Illustrated with an engraving of the hotel from across Boston's Bowdoin Square.

A menu and wine list for the hotel restaurant of Revere House, issued in the hotel's inaugural year. Built on the site of home of Boston's Kirk Boote, Revere House became one of the city's leading hotels, hosting guests that included Charles Dickens, Jenny Lind, and Walt Whitman, and Daniel Webster addressed audience from the steps of the portico. Paran Stevens (1802-1872), at times the general manager and later a co-owner of the hotel, was to become proprietor of additional luxury hotels in Claremont, N.H., Philadelphia and New York. He had a considerable reputation as connoisseur of wines and liquors and was said to have the finest nose in the country. The "Stevens Sherry" was tailor-made to suit his palette and it was said that his cellars were, "never equaled in America". The Wine List includes the usual categories: Madeira, Sherry, Champagne, Hock, Sauterne,

Port, Burgundy, and Claret, along with a short selection of Porter and Ale. What is unusual is the detail in the descriptions of some of the Madeira and Sherry, including Dornelios, Vasconcellos Sercial, Rapid East India Madeira, imported by J. W. Boott, Esq. in 1819 – bottled in 1822, and Governor Phillip's imported in 1820, from Page, Phelps, & Co. ~ Paper is age-toned, and has a water stain along the bottom edge. Still bright and legible. Very good. No records of other copies of this menu have been located. Menus from any location in the United States prior to 1850 are very scarce. Rare. \$1500.

culinary advice for the Maitresse de Maison

9. Brillat-Savarin, A. de Pelame, le vicomte de N--. Gallait Villermos, Boul-d'Auterive, Eugène Woestyn, Dureau de la Malle, etc. *Le Livre des Recettes Utiles*. Paris: Chez Ploche, Libraire-Editeur, 1852. Small octavo in wrappers, sewn on cord (17 x 11 cm.), 64 pages. Table of contents at rear.

FIRST & ONLY EDITION. A small compilation of short texts extracted from Brillat-Savarin and others. Intended for the mistress of the house, the book was issued in the series Bibliothèque de la Maitresse de Maison. The wrapper advertisement for the series lists approximately fifty titles, stating "chaque ouvrage se vend separement". The essays include *Cuisson d'un poisson monstre*, *Grandeur et decadence du pain d'epice*, *Maniere de traiter les huitres*, *De la maigreur*, *Confitures de campagne*. and more. Internally clean and sound. In publisher's printed wrapper, titled and decorated in black. Some edge wear and staining to the wrapper, otherwise very good. Scarce.

[OCLC locates three copies (just one in the U.S., at Indiana)].

\$90.

10. [Menu collection – New Hampshire Hotels]. *Thirty-one Menus from the Grand Hotels of New Hampshire's Atlantic Shore and White Mountains*. [New Hampshire: 1852-1901]. Thirty-one different menus, plus four related promotional pieces (35 pieces together,) all assorted broadsides, broadsheets, and bi-folds (various sizes). Some are illustrated with engravings, others with chromolithograph or hand-colored illustrations. Some of the menus are both printed and manuscript; most are print only. Condition varies but is mostly very good to fine.

Five decades of menus and other items from the Golden Age of New Hampshire hotels. Hotels include: Mount Pleasant House, Senter House, Twin Mountain House, Profile House, Crawford House, The Oceanic, Intervale House, Farragut House, Franklin House, Winnecummet House, Prospect House, The Wentworth, Lafayette House, The Kearsarge, House of Seven Gables, Strawberry Hill House, the Moosilaukee (sp?), Forbyen House (sp?), Boar's Head House, Van Ness & American Hotels, Ormand, Pearson's House, Everett House, and Lakeside House. ~ Condition is largely very good to fine, though a few items show adhesion marks or stains from being removed from early albums. All are loose in sleeves in a three-ring binder. A compilation of rare menus displaying the full range of New Hampshire Hotels during the height of their opulence. \$4500.

an early wine list from New York City

11. [Wine List - St. Denis Hotel, New York]. *St. Denis Hotel, New York. D. Julien, Proprietor. Clarets, from Finke & Merman, Bordeaux, Sole Agents, Schmidt, Schmidt & Co., 18 Beaver Street*. [New York]: Lith. of W. Faust, 105 Nassau St., [1853-1860]. Broadside wine list (25.5 x 15.5 cm.), [1] page. Porcelain card decorated in chromolithograph with text in blue and red.

A very early wine list from an important New York hotel and dining establishment. The hotel was at the corner of Broadway and Eleventh Street, across from Grace Church and Rectory. Both the hotel and the church were designed by the architect James Renwick Jr. Named for its original owner, Denis Julien, the St. Denis Hotel opened in 1853, just in time for the Crystal Palace Exhibition. The building was leased to William Taylor in

1875, who incorporated the Taylor Saloon into the facility. The list features Clarets from Finke, Merman of Bordeaux, mostly from 1847 and 1848. And French whites including 1847 Latour Blanche and 1847 d'Yquem. Champagne, Sherries, and Madeiras are also included. A solid piece of printing, from a firm more known for fruit labels... Verso contains an unattributed primitive pencil drawing of a horse. Some darkening to the top edge of the recto. \$900.

12. Petit, Alphonse. *La Gastronomie en Russie*. Paris: L'Auteur, Mellier, 1860. Duodecimo, 275, [1] pages.

FIRST EDITION. The first book of Russian cuisine published in France. Petit was the chef to Count Panine, the Russian Minister of Justice, and based in Saint Petersburg. In addition to the collection of Russian recipes (twelve varieties of blini), there is an important lexicon of Russian culinary vocabulary at the rear. The intended audience was chefs who might wish to move to Russia to work, or those seeking employment in Western hotels with Russian clientele. Pebbled black cloth over one-quarter black calf, with raised bands and gilt title. Binding somewhat rubbed, internal foxing and some offsetting. Good plus. Laid-in is a signed card with the name "Alexandra Tolstoy".

[Bitting 366; Drexel; Oberlé 251; Simon 1155; Vicaire 677]. \$500.

13. Roessle, Theophilus; Henry S. Olcott, ed. & pref. *How to Cultivate and Preserve Celery*. Albany: Theophilus Roessle, 1860. Octavo (23.5 x 15.5 cm.), [6], xxvi, [27]-100 pages. Illustrated with color lithograph frontispiece and three plates, two of which are also in color.

FIRST EDITION. A handsomely produced treatise devoted entirely to celery, the only title published under the series "Roessle's Gardener's Hand-Books". The author, the son of a market gardener, emigrated to the United States from Stuttgart in 1825 at the age of 14, his first job in this country as snow shoveler and firewood splitter before making his own way to market gardening and, finally, real estate. Roessle was quite a wealthy man by 1860 and this appears to have been a vanity project of his, expensively produced and self-published (a biography of the author can be found in George Roger Howell's *Bi-Centennial History of Albany* (1886), pages 653-4.). Publisher's brown blind-embossed cloth, gilt spine. Spine rather sunned and gilt almost entirely effaced, contemporary ownership signature in pencil on front free endpaper with her unobtrusive marginalia and notes in rear, preliminaries a bit foxed, else sound and very good. [Hedrick; Woodburn, page 546]. \$300.

Duplais' rare 'bible' of 19th century distilling technique

14. Pierre Duplais, Aine; Pierre Duplais, Jeune; M. McKennie (trans.). *A Treatise on the Manufacture and Distillation of Alcoholic Liquors: Comprising Accurate and Complete Details in Regard to Alcohol from Wine, Molasses, Beets, Grain, Rice, Potatoes, Sorghum, Asphodel, Fruits, etc., with the Distillation and Rectification of Brandy, Whiskey, Rum, Gin, Swiss Absinthe, etc., the Preparation of Aromatic Waters, Volatile Oils or Essences, Sugars, Syrups, Aromatic Tinctures, Liqueurs, Cordial Wines, Effervescing Wines, etc., the Aging of Brandy and the Improvement of Spirits, with Copious Directions and Tables for Testing and Reducing Spirituous Liquors, etc. etc. To Which Are Added the United States Internal Revenue Regulations for the Assessment and Collection of Taxes on Distilled Spirits*. Philadelphia: Henry Carey Baird, Industrial Publisher, 1871. Very thick octavo (24 x 16 x 6.5 cm.), xxviii [17]-743, 24 pages. Illustrated with a frontispiece, fourteen folding plates and several wood engravings in the text. Table of contents and index. Publisher's catalogue at rear.

FIRST EDITION in ENGLISH. A translation of the Duplais' monumental *Traite des Liqueurs et de la Distillation des Alcools*, which has remained the authoritative French distillation guide since its original publication in 1855. The massive work went through seven editions from 1855 to 1900 and is the basis of the contemporary understanding of 19th century French distillation techniques. This is the first and only edition in English,

translated by M. McKennie, and was the sole English language edition, until a facsimile edition of this work was published by the Virtual Absinthe Museum within the last ten years. The book's first sections offer detailed descriptions of the general process of distilling alcohol and of its many aspects (various forms of fermentation, the distilling apparatus, the application of heat, rectification, alcohol from different sugar sources, etc.). Beyond the usual grains, beets, sugar cane, potatoes, and so on, less frequently encountered processes and sources are described, including alcohol from asphodel or figs. The recipes first appear with the chapters on the distillation of brandies and on the Swiss method for distilling absinthe. In all, there are more than three hundred sixty detailed recipes for spirits and spirits-related products, including aromatic waters, essences, syrups, perfumed syrups, aromatic tinctures, liqueurs (*eau d'angelique, curacao, eau de noyaux, eau de sept graines, eau de vie d'Andaye, elixir de Garus, creme de roses*, etc.), and more. The special section on absinthe is of particular importance. It remains the most accurate and comprehensive guide to the recipes and techniques used by late 19th century absinthe distillers and is informally regarded as the "bible" of those seeking to duplicate their recipes today. The illustrations, detailed and handsomely rendered, depict various types of styles, from a table-top alembic to the "Laboratory of a Liquorist".

The text block is clean and sound, with original endpapers. A few pages in early sections have blue pencil marks from an early owner. Bound in original blue cloth now sun faded to gray), and blind-stamped and gilt-titled. Overall, the book remains very good and is entirely original, never repaired or rebound. McKennie's translation appears to have been issued in a very small print run, and surviving copies are extremely scarce. Appearances in the market are few; only one copy appeared at auction in the last twenty years, and the last copy to surface in a bookseller's catalogue (per Rarebookhub.com) was via Charles Wood in 1968.

[OCLC locates twenty-four copies; Noling, page 141; Amerine & Borg 1226; Gabler G19280]. \$2500.

"Did people ever eat so much and so luxuriously?"

15. Howard, Mrs. B.C. [Mrs. Benjamin Chew Howard; Jane Grant Gilmore Howard]. *Fifty Years in a Maryland Kitchen*. Baltimore: Turnbull Brothers, 1873. Octavo (19.5 x 13.5 cm.), 376, 2 pages. Index.

FIRST EDITION. The most famous of 19th century Baltimore cookbooks. Florence Brobeck asked, "Did people ever eat so much and so luxuriously?" (introduction to 1944 edition). A high class Maryland cookbook from a woman of Maryland's planter class, the economic base of which had been recently destroyed by the Civil War. "A new cookbook by Mrs. Benjamin Chew Howard (1801-91), called *Fifty Years in a Maryland Kitchen*, emerged in time for the Centennial and its turn toward colonial nostalgia and myth. If Mrs. Howard's cookbook acquired the sanctification of a history seen through somewhat colored spectacles, hers was also a book which became an institution and a social model for the next one hundred years" (William Woys Weaver. *A Quaker Woman's Cookbook*). It's remarkable Howard had the time to cook and to entertain so much, as she was the mother of twelve children. Includes some entertainingly odd recipes, including Medicine for Canary Birds and How to Wash a Carpet with Ox Gall. In pebbled green cloth, with very light wear to extremities. Gilt-titled spine with blind-ruled boards. A fine copy.

[OCLC locates twenty-one copies; Bitting page 235; not in Cagle]. \$500.

a Boston cookbook, known only by a single copy

16. Draper, Ella; Wayland Unitarian Society. *Our Best, "but not too good, for human nature's daily food", a collection of practical receipts*. Boston: [The Society; A. Williams and Co.; Press of Rockwell and Churchill, 1876. Small sewn booklet in wrappers (10 x 15 cm.), 34 pages.

FIRST EDITION. Although published by a commercial publisher and largely lacking attributed recipes, this early Massachusetts community cookbook was compiled by Ella Draper from the recipes of the ladies of the

Wayland Unitarian Society, information not included on the title page or the printed wrapper. The book is, like so many others, mostly cakes, pies, sweets and preserves, although there are a oyster recipes and instruction to Preserve Autumn Leaves. Stewed Blackberries (Nantucket) looks worth a try, as does Ginger Pop. A few recipes with a discrete 'x' in pencil, otherwise very good, in printed wrappers with just a bit of soiling and edgewear. Early Christmas gift inscription to front panel of wrappers. Rare.

[OCLC locates one copy only, (Schlesinger Library); not in Cook].

\$350.

an early Missouri oyster house menu

17. [Menu - Oyster House (St. Louis, Mo.); Buda & Gamble Props.]. *The What Cheer Restaurant and Oyster House...* St. Louis, Mo.: the restaurant; A. DeBolt & Co. [printer, circa 1878-1880]. Bi-fold menu (21.5 x 14 cm.), [4] pages.

Printed menu, with handwritten additions. Publication date from external data. St. Louis' "What Cheer Restaurant" was opened in 1877, at the "Cor. Third and Washington Ave. [Bridge Approach]", a location that appears to have been obliterated with the construction of Interstate 44. The printed Bill of Fare inside lists a hearty fare "Cooked to Oreer (sic)" including Mutton Chops, Beefsteak & Onions, Fried Pigs Feet, Codfish Balls, Sheeps' Tongue, Four Doughnuts, Cocoanut Pie, and Oysters. The oysters were served raw, fried, stewed, broiled, and "Cove Oysters" were offered. The rear panel of the menu offers the "Regular Dinner, 15 Cents" with included items handwritten into the categories. The restaurant has left a bit of a legacy, in the form of trademark litigation that served as a precedent for decades. Within a year or two of opening a restaurant opened across the street named "The New and Original What Cheer Restaurant". The owner, now just Gamble, having split with his partner, sued for trademark infringement and was successful. This was recorded in *The Central Law Journal* of 1881, vol. 12, page lxxv. Some light wear to edges, otherwise fine. \$350.

a very handsome copy of an important Virginia cookbook

18. Tyree, Marion Cabell (editor). *Housekeeping in Old Virginia. Containing Contributions from Two Hundred and Fifty of Virginia's Noted Housewives, Distinguished for Their Skill in the Culinary Art and Other Branches of Domestic Economy. Edited by Marion Cabell Tyree.* Louisville, Ky.: J.P. Morton and Company, 1879. Thick octavo (19.5 x 13.5 cm.), [7], vi, [1], viii-xviii, [1], 20-528, [2] pages. Index; list of contributors.

Third printing, following the issues of 1877 (New York: G.W. Carleton) and 1878 (Richmond, Va.: J.W. Randolph), all with like pagination. Biting indicates an issue of 1876, but none are located, and we note the preface by the author is dated "January, 1877". We have handled two states of this Morton 1879 printing: state "A" contains an additional 24 pages of advertisements, and plain salmon-colored endpapers; state "B" lacks the advertisements, and the endpapers contain printed testimonials (front) and notices of the press (rear). Both issues lack the frontispiece illustration that appeared in the 1877 and 1878 issues, depicting a smiling African-American woman at work in the kitchen. And finally, both 1879 states contain a small but important shift in the subtitle, replacing "Ladies in Virginia" with "of Virginia's Noted Housewives". The list of contributors provides their locations, primarily various cities and counties within Virginia.

Marion Cabell Tyree (1826 - 1912) was the last surviving granddaughter of Founding Father and Governor of Virginia Patrick Henry (1736 - 1799) and the great granddaughter of Revolutionary War Colonel John Cabell. During the Civil War, Marion kept a small sanitarium for the wounded in Lynchburg, VA and helped establish one of more than 30 hospitals in the city. Bright, quick-minded, and entrepreneurial, she gathered family recipes from friends and relatives, giving credit to all the contributors – listing the men by their names, the women by the title of their husbands or just initials, and a former slave by her full name (though in quotation marks, "Mozis Addums"... Richmond. Possessing a great aptitude for domestic economy, Tyree not only included recipes for meals, desserts, wine, cordials, etc., but also chapters on housekeeping, housecleaning, and remedies

for the sick. Her book is still considered one of the most influential cookbooks to represent the culture of the Southern United States. ~ Offsetting from a newsclipping has slightly darkened two pages. Brown cloth with beveled edges; gilt-stamped decoration and title to front board and to spine. Edges and corners a bit rubbed, otherwise fine. With the ownership signature of "M.H. Keating" to preliminary blank. A lovely copy of a book normally found well-used.

[Biting page 469; Brown 4275 (citing the 1877 issue); not in Cagle].

\$1000.

the second African-American cookbook, and the first in California

19. Mrs. Fisher; [Fisher, Abby]. *What Mrs. Fisher knows about old Southern Cooking, soups, pickles, preserves, etc. Awarded two medals at the San Francisco Mechanics' Institute Fair, 1880, for best pickles and sauces and best assortment of jellies and preserves.* San Francisco: Women's Co-operative Printing Office, 420, 424 & 430 Montgomery Street, 1881. Octavo (20 x 13.5 cm.), 72 pages. Table of Contents.

FIRST EDITION. The second earliest complete cookbook created by an African-American and the first California cookbook created by an African-American. Fisher's work followed Malinda Russell's *Domestic Cookery* in 1866 (an exceedingly rare work, known only by a single copy). Two earlier works, Robert Roberts' *House Servant's Directory* (1827) and Tunis Campbell's *Never Let People Be Kept Waiting* (1848) were household and hotel management manuals which contained information on cookery but were not fully cookbooks. Fisher was born enslaved in Mobile, Alabama. After her emancipation with the end of the Civil War, Fisher moved to San Francisco and became a caterer, widely recognized for her canning and pickling prowess. She explains in the book's preface, the "publication of a book on my knowledge and experience of Southern Cooking, Pickle and Jelly Making, has been frequently asked of me by my lady friends and patrons in San Francisco and Oakland, and also by ladies of Sacramento during the State Fair in 1879. Not being able to read or write myself, and my husband also having been without the advantages of an education - upon whom would devolve the writing of the book at my dictation - caused me to doubt whether I would be able to present a work that would give perfect satisfaction. But, after due consideration, I concluded to bring forward a book of my knowledge - based on an experience of upwards of thirty-five years - in the art of cooking Soups, Gumbos, Terrapin Stews, Meat Stews, Baked and Roast Meats, Pastries, Pies and Biscuits, making Jellies, Pickles, Sauces, Ice-creams and Jams, preserving Fruits, etc. The book will be found a complete instructor, so that a child can understand it and learn the art of cooking." The publisher of this book, the Women's Co-operative Printing Office was founded in June of 1869 and produced a handful of books between 1879 and 1887, including *Clayton's Quaker Cook Book* issued in 1883, just two years after this work. For more information, I highly recommend the 1995 Applewood facsimile edition of this work as it contains the best overview of Abby Fisher's life, and a detailed analysis of her recipes.

Offsetting from newspaper clipping laid-in effecting two pages, otherwise fine. Bound in blue cloth; blind-ruled and gilt-titled. Like many American books of the era, the binding cloth appears in many colors including red, green, brown and, as with this copy, blue. Priority of the colors, if there is any, has not been determined. Although copies have surfaced in the market in recent years, the book remains a true rarity, as many copies are said to have perished in the San Francisco earthquake and fires of 1906. Copies of this book in this condition are very rare.

[OCLC locates twenty-five copies; Biting, page 158; Brown. *Culinary Americana*, page 29; Crahan 565; Glozer. *California in the Kitchen* 100; Strehl 5; Tipton-Martin page 21; ref. *Oxford Encyclopedia of Food and Drink in America*, vol. 1, page 487 and pages 170, 298, 321].

\$25,000.

20. [Trade card – champagne; G.H. Mumm & Co. (New York)]. *Importations of Champagne Wines into the United States in 1880, According to Bonfort's Wine & Liquor Circular of Jan. 10, 1881.* [New York: the

company]; Neuman & Dinglinger, Lith., 1881. Trade card (15.5 x 8.7 cm.). Recto is a chromolithograph printed in red, pale blue, and gold; verso printed in red and black.

A trade card advertising the G.H. Mumm Champagne imported by Fred de Bary & Co., located at the time at 43 & 44 Warren Street in New York City. The card lists the comparative quantities of champagnes brought into the United States by various importers. Of a total of 214, 732 cases of the bubbles, G.H. Mumm & Co. tops the list at 69, 308 cases. Near fine. \$150.

an early Colorado banquet that included "Taos Lightning"

21. [Menu - Society of Colorado Pioneers (Denver, Col.)]. *Society of Colorado Pioneers, First Annual Banquet and Re-Union, at the "Windsor", Denver, January 25th, 1881*. Denver: [publisher not identified], 1881. Menu and program (16 x 9 cm.), two separate cards, printed versos and rectos, [4] pages. Illustrated.

Printed menu and program of the Society's first annual banquet held January 25, 1881, at the Windsor Hotel. The Society of Colorado Pioneers was founded in 1872 to recognize and assist those who had arrived in Colorado earlier than 1861, which effectively meant during the three-year period (1858 through 1861) when Colorado was still part of the Kansas territory. The menu is really two menus, one an imagined menu featuring the "Grub" experienced by those arriving in 1859, which included beans, bacon, hard tack, dried apples, and "Taos Lightning". The spirit was a high proof whiskey which distilled in New Mexico starting around 1830, and laden with tall tales. It was said that "Taos Lightning would take the hair off a chihuahua". The much lengthier menu for the dinner consumed that January night in 1881 included raw oysters, mock turtle soup, a larded filet of trout, glazed sweetbreads, quail, etc. The table was bedecked with ornamental pieces depicting scenes of Denver's Western heritage, including The First House in Denver, a Wagon Train, and Indian Teepees. Each card includes a wood engraving printed on one side. The menu card depicts a prospector driving his mule "Over the Range"; the program card shows two riders leading a wagon drawn by six head of cattle, titled "The Sleeper We Came On," both are credited "J.D. Howland, Del. [delineavit] and J.M. Bagley, Eng". John Dare Howland (1843-1914) is often referred to as Denver's first resident artist, and James M. Bagley, born in Maine, (1837 -1910), "the first artist, wood engraver, and cartoonist in Denver". Complete details of the banquet reported in the Rocky Mountain News on January 26, 1881, page 4. Small stain and a bit of other light soil to the menu card; program card is clean. Together, near fine.

[OCLC locates one copy of the program solely (Denver Public Library; one copy of the menu and program are held by UNLV)]. \$750.

22. [Product cookbook – Patent Medicines; Binghamton Oil Refining Co. (Binghamton, N.Y.)]. *Petrolina Family Recipe Book: a practical and concise book of reference, that will be appreciated by the head of every family*. Binghamton, N.Y.: Binghamton Oil Refining Co., [circa 1884]. Booklet, stapled in wrappers (17 x 11.5 cm.), 48 pages. Illustrated. Advertisements. Title from cover. Date from testimonials in text.

FIRST EDITION. A product book advertising patent medicines offered by the Binghamton Oil Refining Company, with cures for various poisons and other ailments, as well as testimonials and some culinary recipes. "Gives the exact dose of leading medicines. Furnishes reliable prescriptions and treatment for numerous diseases of man and beast and many valuable recipes for a great variety of useful articles". Includes advertisements for the Fire Proof Farm Engine with the Shapley Sparkless Boiler sold at Shapley & Wells, Binghamton, and *Practical Poultry Keeping* by C. M. T. Johnson, Binghamton. An interesting woodcut depicting an oil field and the Petrolina shack graces the front wrapper panel, and in a larger form, the rear panel. A crease from folding runs vertically through the booklet. Some light spotting to the wrapper, and a very small chip from the edge of the rear panel. Very good.

[OCLC locates four copies]. \$90.

formulae, or every druggist, his own perfumer; every druggist, his own perfumer

23. Hamlin, Charles E.; Warren, Charles. *Hamlin's Formulae, or Every druggist his own perfumer. Comprising a collection of valuable formulas for the manufacture of perfumery, flavoring extracts, essences, lily whites, face washes, hair tonics, tonic elixirs, toilet waters, colognes and many other valuable recipes.* Baltimore: E.B. Read & Son, 1885. Octavo (20 x 13 cm.), 141, [3] pages, interleaved with blanks for notes, so really [246] pages. Advertising matter at rear. Index.

FIRST EDITION. There was also a simultaneously issued 48-page extract in wrappers. While emphasizing perfume in the title, this collection of commercial and useful recipes, has sections that include: Tinctures, Extracts, Pomades, Sachets, Face Washes, Tooth Powders, Fancy Elixirs, Soda Syrups, Wines & Liquors, Bouquets, Cosmetiques, Mineral Waters, Inks, and Colored Fires. And don't forget the Celebrated New Orleans Mead! Some light soil throughout. In publisher's stiff, cloth covered boards, gilt titled on the front panel. With an ownership stamp on the title page and a few other pages, "Emsworth Pharmacy, Emsworth, PA".

[OCLC locates sixteen copies (and one copy of the 48-page version in wrappers)]. \$750.

just the second Texas cookbook (and the first printed within Texas)

24. [Ladies of St. Paul's Guild, St. Paul's Episcopal Church (Waco, Tex.)]. *Household Manual and Practical Cook Book: embracing many hundreds of valuable recipes. With numerous miscellaneous suggestions, invaluable to housekeepers.* Waco: Brooks & Wallace Steam Print, 1888. Octavo (22 x 15.5 cm.), 340 pages. Advertisements. Frontispiece. List of contributors, and in the rear a separate Appendix of the names of contributors "sent in after 'The List of Contributors' was in press".

Evident FIRST EDITION. A church-based community cookbook. Margaret Cook records this as the second cookbook published in Texas, following *The Texas Cook Book*. But as *The Texas Cook Book* was printed in St. Louis, this is the first cookbook printed in the state of Texas. A rare collection of recipes, compiled by the Ladies of St. Paul's Guild, Waco, Texas, and issued for the elimination of \$800 of the Church's debt. The list of contributors is extensive and consist of five pages; these individuals are almost all women, principally from Texas, but we see contributions from residents of California and New York; cf. the name of Henry Ward Beecher, the social reformer, whose contribution must have been added around the time of his death in 1887. A fair number of the contributions are drawn from well-known cookbooks or authors, including Miss Beecher, "Bluegrass", "Creole", "Manerva Cook", New York Cooking School, Miss Catherine Owen, Miss Parloe (sic), and the St. Louis Cooking School; famous contributors include Mrs. Sam Houston, Mrs. Robert E. Lee, and Mrs. Gen. Sherman. Also included are many excellent home remedies.

There is significant wear to a number of leaves, with stains and edges chipped. Dog ears, closed tears and a few burns testify to kitchen use. In green, patterned cloth, gilt-titled *Practical Cook Book* on the front board but not on spine. Some light soiling and wear to the cloth, but externally near very good. Handwritten note to free front endpaper, "Bound by Mr. [Hae]chter", indicates the book may have been re-bound after some years of rough use, though the binding is clearly early. In the same hand, a lengthy recipe is recorded in ink on a preliminary blank and on the frontispiece, "Belle Hilgartner's recipe for salt-rising bread". Despite its issues the book is complete and sound, and decidedly rare.

[OCLC locates five copies (Baylor, Kansas State, SMU, TAMU, Tex Womens' University); Cook, page 246; not in Brown or Cagle. There appears to be some variation in the few copies recorded. In this copy, pages 289-340 consist entirely of advertisements from purveyors of goods and services in Waco. The number of advertisements apparently varies; the advertisements in the TAMU, Baylor, and Kansas State copies extend to page 341, but in the copy at Texas Women's University to just page 328.]. \$1800.

the unexpurgated first UK edition of Zola's grand novel set in the markets of Paris

25. Zola, Emile. *Fat and Thin. (Le Ventre de Paris). A Realistic Novel. [Translated from the French of 'Le Ventre de Paris' (The Belly of Paris)]*. London: Vizetelly & Co., 42, Catherine Street, Strand; H. Blacklock & Co., Printers, 1888. Thick octavo (19.5 x 13.5 cm.), 336 pages. Illustrated with eight plates of engravings.

FIRST UK EDITION. Emile Zola's grand naturalist description of "the Belly of Paris", Les Halles, "translated from the 24th French edition" by the publisher, Henry Vizetelly. While this edition is often put forward as the "first English language edition", that honor is held by Mary Neal Sherwood's translation, published in 1879 in Philadelphia with the title *The Markets of Paris*, and then in 1882 under the title *La Belle Lisa; or, The Paris Market Girls*. Sherwood translated dozens of Zola's novels (and novels of other contemporary French writers). Vizetelly's translations of Zola's works would eventually bring to a finish his publishing company (founded in 1880). After publishing Zola's *The Soil (La Terre)* in 1888 he was prosecuted for obscene libel. When Vizetelly persisted in publishing *Fat and Thin*, he was again prosecuted and subsequently imprisoned. His firm never recovered and closed in 1890. A revised and expurgated version of *Le Ventre de Paris* was subsequently produced by Vizetelly's son, Ernest Alfred Vizetelly for Chatto & Windus (1896), and for years remained the most widely available English translation. *Le Ventre de Paris* or *The Belly of Paris* was the third in Zola's epic twenty-volume "Les Rougon-Macquart", and his first novel on the working class. A bit of light foxing to the edges of the text block and to a few leaves; hinges tender. Publisher's dark blue cloth, red and gilt-titled and ruled. \$500.

a rare photograph of Fannie Farmer and students, signed by all

26. [Photograph – Farmer, Fannie; Elmer Chickering (photographer)]. [*Fannie Farmer and her classmates at the Boston Cooking School or at Miss Farmer's School of Cookery*]. Boston: Elmer Chickering, [circa 1889-1893]. Albumen print photograph, (19 x 24 cm. plus margins). Photographer's imprint and manuscript inscriptions on verso, identifying the women pictured and their hometowns.

This rare photo, taken by Boston photographer Elmer Chickering, shows Fannie Merritt Farmer (1857–1915) seated at front left surrounded by the students. Most are holding cooking utensils while one holds a cookbook and another kneads dough. Farmer graduated Mrs. Lincoln's Boston Cooking School in 1889 and was asked to remain as assistant to the director in 1890. She became the school's director in 1891, resigning in 1902 to open her own school, Miss Farmer's School of Cookery. We have not determined if this photo was taken during Farmer's final years at the Boston Cooking School or soon after she had established her own school. All eleven women in the photo are identified on the verso, along with their hometowns. They include Ida A. Maynard (author of "High Altitude Cooking"), Marion L. Campbell (founder of the Friendly Inn Cooking School of Cleveland, Ohio), Grace G. Allen (of Pawtucket, R.I.), Margaret Mather Sill (founder of Miss Liggetts' School, and the Girls Friendly Society), Sarah E. Craig (culinary lecturer in Cincinnati, Ohio), Anna C. Woodman (Jamaica Plain), Anna T. Windell (Quincy Mass.), and of course Fannie M. Farmer. No other examples of this image have been located. Age-toning to photograph and card mount; card mount is chipped at edges, not affecting image. A two-inch crease impacts the image on right margin but is faint. The verso, containing the photographer's label with the signatures is heavily toned, and the chipping effects the printed border of the label, but no text or the signatures. \$3000.

an elaborately printed program for the annual Boston meeting of the Hotel Men's M.B.A

27. [Banquet program – Hotel Men's Mutual Benefit Association; Parker House; American House; Hotel Vendome (Boston, Mass.)]. *Eleventh annual meeting: Hotel Men's Mutual Benefit Association. Boston, May 13, 14, 15, 1890. Reception Hotel Vendome May 15, 1890*. [Boston: Robinson Engraving Co., 1890]. Menu, in painted wooden boards, bound with cord (20 x 15.2 cm.), 10 gold-printed leaves, each a die-cut circle, printed versos only.

An elaborate program of events for the eleventh annual meeting of the Hotel Men's Mutual Benefit Association, held in May 1890 at three of Boston's great hotels, the Parker House, Hotel Vendome, and American House. The H.M.M.B.A. was founded in 1879 to offer hotel workers insurance plans; it was later to become the Bankers Life and Casualty Company. The program and menu for the three-day meeting includes the meeting itself, music, speakers, presentations, carriage excursions, etc. The painted wooden boards hold die-cut 'booklets' dedicated to the Convention, headquartered at the Parker House, the Eleventh Annual Banquet held at the American House, and the Reception held at the Hotel Vendome. The boards are scored and textured, painted in silver with gold spots, and hold a hand-lettered piece of 'vellum'. Some rubbing to edges of boards, otherwise very good. \$500.

a single author cookbook that nonetheless relies on a community of recipe contributors

28. Ayres, Elizabeth Lee Sluyter. *Useful Receipts: Simple directions for practical housekeepers, including contributions of special dishes from many sources and a few choice receipts now little known*. Hartford, Conn.: The Fowler & Miller Company, Printers, 1892. Octavo (19 x 13 cm.), 141, [ii] pages. Index.

Evident FIRST EDITION. A hybrid collection of more than three hundred recipes, presented by a single author who, nonetheless, has gathered favorite recipes from "ladies who have for years made a practice of collecting the rules for dishes that they have found especially attractive." Exceptional among the attributions are those to a manuscript cookbook of 1820 compiled by the author's grandmother, identified by the word "Dutch" in curves next to the entry titles. Several recipes are marked "First Principles" - nods to Maria Parloa's groundbreaking work (both the editions of 1879 and 1882 are acknowledged, with "thanks for her courtesy in this matter"). Another title ("Live and Learn") recurs often enough in what appears to be another attempt to recognize priority, if a failed one, as no further clue is provided. A representative sampling of the contents: Purée of Celery, Oysters with Sherry, Deviled Clams, Stewed Eels, Broiled Squabs, Stuffed Onions, Baked Hominy, Fricasee of French Beans, Parsnip Fritters, Rice Muffins, Huckleberry Cake, Almond Custards, Baked Quinces, Strawberry Dumplings; and - not necessarily for the sickroom - two versions of Caudle with mace and lemon. ~ At the time of her cookbook's publication, Elizabeth Lee Sluyter Ayres (d. 1932) had recently become the second wife of William Augustus Ayres (1841-1923), a reporter and managing editor for several newspapers in Hartford County. Charitable rosters from the 1890s identify her as a "Teacher in a Cooking School." Given her assertion of acquaintanceship with Miss Parloa, as well as the timeframe (Parloa returned to Boston in 1887), it is tempting to speculate that her credentials may have been earned under Parloa's tutelage. Fine in publisher's gilt-stamped green cloth.

[OCLC locates six copies; not in Brown, Cagle, or Cook].

\$350.

a rare butchers' supply trade catalogue

29. [Trade catalogue – butchers; George V. Brecht Butchers' Supply (St. Louis, Mo.)]. *Butchers, Packers and Sausagemakers' Handbook. Directions for the use of meat preservers, seasonings, potato flour sausage color, blood compound, lard bleacher, hog slaughtering, curing meats, etc.* St. Louis, Mo.: Gus V. Brecht Butchers' Supply; [Press of J.D' McGinnis & Co.], [1893]. Booklet, stapled in wrappers (16.5 x 12.8 cm.), 38 pages. Illustrated with charming line drawings after the Brownie characters of Palmer Cox.

A trade catalogue for this St. Louis butchers' supplier. The subtitle continues: Also receipts for making all kinds of sausage. With full directions on how to slaughter hogs and cure meats; also valuable curing receipts." The methods and rules herein, like that "Bock Wurst" is only made in the month of May, with Buck Beer, are the influence of German immigrants to the Midwest. The "firm was established in 1853 by Gustavus von Brecht. From the beginning, his products were primarily aimed at butchering. In 1868, Brecht was granted a patent for a hub boring machine and although we have never found an advertisement or article proving he manufactured it, an example has surfaced labeled as made by "G. V. Brecht" [vintagemachinery.org]. By the late 19th century

the company name was Gus V. Brecht Butchers Supply Co. By 1920 [actually 1916] the business name had changed to Brecht Co., with the business being operated by Gus v. Brecht's sons. By that time, they were definitely not making hub boring machines." In 1909, Brecht had expanded to Colorado with a new factory and warehouses. Very near fine, in blue wrappers, illustrated with a spatter image in black. With an ownership inscription, "Will Cleland, Yreka, California, Nov. 19th, 1983" on interior front wrapper panel, and again to rear panel. A Will Cleland is reported to have opened a large general merchandise store in Tailholt, in California's Shasta Valley, which also contains Yreka. Tailholt was the site of a rodeo grounds, racetrack, and baseball diamond, though this period was its peak. Rare.

[OCLC locates one copy at the Hagley Museum].

\$500.

30. [Manuscript - mushrooms; Anonymous]. *"ECHO" Mushroom Plant. Troy, N.Y.* [Troy, N.Y.: [circa 1895]. Octavo (19.5 x 12 cm.), 1-2, 59-134 pages. Index. References.

Manuscript on printed blank account book. Thirty-two pages of handwritten text and illustrations in pencil. An interesting mycological manuscript, in that it is focused on mushroom propagation and not identification. Descriptions of individual varieties are followed by growing specifications. Some of the descriptions are accompanied by pencil depiction of the mushrooms. Internally very good; some age-toning to endpapers. In textured brown calf, lined, and with a paper title label, hand lettered. Some wear to edges and rubbing to boards. Still near very good.

\$350.

one of the earliest Utah cookbooks

31. Pratt, Parley P. (1807-1857), [Parley Parker]. *"Waste not, want not," Home Economy, etc., Compiled and edited by P. P. Pratt.* Salt Lake City, Utah: Printed at Geo. Q. Cannon & Sons Co., 1895. Octavo (20 x 14 cm.), 116 pages.

Second Edition. "The first edition of this little work having been received with favor, I now venture to offer my friends and the general public, a new, revised, and enlarged edition." (preface); no copies of a first edition have been located. An early household manual published in Salt Lake City, with a combination of household, culinary and medical recipes. Margaret Cook records an 1886 publication by the Ladies of St Mark's Guild, SLC, as the earliest known Utah community cookbook, but notes that no copies are recorded and the book is only known through a statement on a 1909 revised edition. Early owner's name, "Sarah A. Evans" néé Brackham of Brigham Canyon, Utah, inscribed to front and rear endpapers. Hinges starting a bit, otherwise very good, in original, publisher's green cloth, with Gilt titling to front board. Overall, very good.

[OCLC locates twelve copies of this second edition, none earlier; no copies in Brown, Cagle, or Cook]. \$1500.

a superb record of the social grace of a long gone era

32. [Boston Society]; Blake, Francis. *[Record of a Gilded-Age Boston Society Party]*. [Boston: winter, 1896]. Octavo-sized correspondence record book (22.5 x 15 x 8 cm.), bound volume of one hundred forty-three letters mounted on stubs.

Mrs. Francis Blake, wife of the physicist and inventor of telephone fame (see DAB), gave a small 'dancing' party for the 'A' list of Boston society. Participants were to depart from the Columbus Ave. station and return to the Huntington Ave. station (1:45 AM) via private train. The original engraved invitation precedes the individual acceptance and rejection (few) letters, which are divided by sex. A complete list of attendees is included, as is the handwritten menu, perhaps a contract, with notes on what was to be supplied by the caterer, Joseph Lee, and what by Mrs. Blake. The stationery includes many addresses on Beacon Hill, as well as the

Porcellian Club, Somerset Club, Hasty Pudding Club, etc. Some wear to the binder, and to some of the correspondence at folds or at the edges. Generally near very good. A stationer's adhesive label – "Shipman" – to the half-leather letter file book. \$750.

33. Owen, Mrs. De Witt C.; [Ella "Nellie" Upton Leighton Owen]. *Ripley's Sweet Sixteen: Sixteen Recipes for Homemade Candies. Compiled by Mrs. De Witt C. Owen.* Dixon, Illinois: Printed by Rogers and Owen, 1898. Cord-sewn duodecimo (14 x 11.5 cm.; wrappers 16 x 12.5 cm.), [16] pages. Pages [13-16] left blank for "Additional recipes". We are aware of two cover designs: this one with a line drawing of a woman, and a second on crepe-style paper with the title only. The priority of the two wrapper designs remains undetermined.

FIRST EDITION. Attractively designed pamphlet with an overview of candy-making basics: Rules for Candy Making, Fondant – Foundation of all Cream Candies, French Cream – Foundation of all French Creams, Maple Cream; Vanilla Caramels, Nut Caramels, Coffee Candy, Orange Straws, Fudge [two recipes], Brown Sugar Candy, Chocolate Candy, Butter Scotch, Molasses Candy, Cream Candy, Chip, Peanut Candy, Chocolate Anna, and Penelope. Another from the series of charming self-published cookbooks produced under the name "Mrs. De Witt C. Owen". The author, Ella "Nellie" Upton Leighton, was born in Steuben, Maine, and adopted into the Leighton family. Her husband, Dewitt Clinton Owen was a newspaperman, owner of Dixon Illinois' *Tri-Weekly Star* whose thrice a week publication schedule was a considered a significant novelty in its day (as per the lead story in *Newspaperdom*, vol. viii no. 4 (New York, 1899). The cookbook is part of the *Ripley's Series of Ten-cent Booklets*, for which Owen self-published at least nine titles, and served as publisher and distributor. The significance of the name Ripley in the series title remains a mystery. Cord-sewn in orange wrappers titled and illustrated in black. The illustration is of an 1890's young woman. Some light soil and edgewear to the wrapper, otherwise near very good. Ownership initials in ink to head of title page. Scarce.

[OCLC locates eleven copies; in neither Brown nor Cagle].

\$60.

manuscript translation into German of Mrs. Lincoln's ice cream book

34. [Manuscript - translation into German] Lincoln, Mary J[ohnson]; [Mrs. D.A. Lincoln]. *Gefrorene Leckereien, von Frau Lincoln, Autor des Boston Cook-Buches. [Frozen Dainties, by Mrs. Lincoln, author of the Boston Cook Book].* Nashua, New Hampshire; [Germany]: [White Mountain Freezer Co., 1898; [circa 1900]. Squarish, octavo-sized notebook (17 x 21.5 cm.), 64 pages. Illustrated with two pasted-in clippings from the original book.

A handwritten and likely professional translation of the original American publication of *Frozen Dainties as Made with the White Mountain freezer from Recipes by Mrs. Lincoln* [the title page is translated in full] (White Mountain Freezer, 1898). With fifty recipes for ice cream, sorbet, etc. as well as descriptions of the maker, a price list, comments etc. The two clipped illustrations are a view of the "Improved" White Mountain Freezer, and a detailed image of Repairs for the White Mountain Freezer, depicting twenty-seven replacement parts. One wonders if the translation was intended to accompany the release of White Mountain Freezer's popular ice-cream maker? We have been unable to locate any record of a German translation of Mrs. Lincoln's promotional work. The identity of the translator is hidden in a tiny hand on the title page.

Final blank page of the book is lacking about one quarter of its surface; a bit of age-toning and a few small corner creases. Bound in black oil-cloth with the usual adhesions, including two manuscript fragments, "fur Philipp Otto" and a section of a letter in German. Overall, quite sound and very good. \$500.

35. [Trade catalogue – Refrigeration; Triumph Ice Machine Company (Cincinnati, Ohio)]. *Triumph Ice Machine Company*. Cincinnati: C.J. Krehbiel & Co., 1899. Octavo in wrappers (19 x 12.5 cm.), 122 pages. Thoroughly illustrated with photographs and diagrams, numerous plates, some folding.

FIRST EDITION. The second catalogue of Cincinnati's Triumph Ice Machine Company; the first catalogue, of 80 pages, was issued the prior year. A detailed and technical catalogue of the refrigeration and refrigerating machinery offered by the firm. Triumph's machinery was instrumental in growing the ability of meat packers, fisheries, and canners to preserve foodstuffs safe for longer. Clean and sound internally. In publisher's gilt-titled, textured, cream-colored wrappers, with the lightest toning. Near fine.

[OCLC locates one copy (Case Western Reserve); not in Romaine].

\$500.

the rare first printing of a classic New Orleans recipe book, published by the Southern Pacific Railroad

36. [Southern Pacific Company (Firm: San Francisco, Calif.); Henry Monroe Mayo; Elizabeth Kettenring Bégué; Bégué's (Restaurant: New Orleans, La.)]. *Mme. Bégué and Her Recipes: Old Creole Cookery. Book by H. M. Mayo*. [San Francisco; Chicago: Southern Pacific Railroad]; [Printed by] Poole Bros., 1900. Duodecimo-size booklet (14.75 x 8.5 cm.), 80 pages. Blue and brown ink on pink paper. Two photographic portraits (Monsieur and Madame Bégué). Illustrations. List of railway agents. Title from cover. In logo at head of title: Southern Pacific Sunset Route.

Evident FIRST EDITION. A souvenir anthology of writings, including sixty recipes from two landmark New Orleans restaurants, offered for sale to customers traveling the Sunset Route (San Francisco–New Orleans) by the Southern Pacific Railroad Company. A sampling: Mutton Feet à la Créole, Liver à la Bégué, Jambalaya of Chicken, Codfish with White Beans, Bisque of Crayfish, Creamed Cauliflower, Onion Salad, Eggplant with Rice and Ham, Mayonnaise of Celery and Shrimps, Pineapple with White Wine.

The title displayed on the wrappers is misleading: the atmospheric essays and testimonials – arranged by a literary journalist who contributed to Southern Pacific's promotional magazine *Sunset*, Henry Monroe Mayo (1868-1950) – reveal little regarding the eponymous originator of the recipes or the history of the cuisine that brought her fame. Only pages 47-68 contain recipes by Elizabeth (*née* Elisabetha) Kettenring (Dutreuil) Bégué (1831-1906), the proprietary chef of the beloved restaurant in the Vieux Carré – the second oldest such establishment in New Orleans – located on the Rue de la Levée (Decatur Street, after 1870), downriver from Jackson Square and across from the French Market. An immigrant from southern Germany, she had opened a coffee shop with her husband Louis Dutreuil in 1863. After his death in 1875, she married again, and with her second husband Hippolyte Bégué (1842-1917) reopened in the same location, with the aim of serving one meal per day – a “second breakfast” beginning at 11:00 a.m. – to accommodate laborers in the meat markets and on the docks who started work at dawn. (A fuller history by David Shields is available in his *The Culinariums* [Chicago: University of Chicago Press, 2017], pages 270-273.) By the mid-1880s, trade fairs held in the city were bringing tourists as well, and Bégué's became a destination on its own. Madame Bégué died in 1906. The restaurant continued under management of her daughter but was sold in 1914 to relatives of the family Tujague, competitors since 1856 on Decatur Street, a few doors away.

A shorter tribute with recipes (pages 69-74) is accorded another restaurateur, presumably Victor Béro (d. 1904), an immigrant from Belgium who had presided over Victor's Restaurant since 1873. (Mayo appears to confuse the "Monsieur Victor" of his time with the founder and namesake of the establishment, Victor Martin [1812-1865]; cf. Shields, page 136, 445). ~ The Sunset Route of the Southern Pacific Company was the southernmost of the transport lines to the West Coast originally contemplated by the series of Pacific Railroad Acts between 1862 and 1866. Of the resulting publicly subsidized corporate consortia that would transform western North America – known collectively as the transcontinental railroads – Southern Pacific was already a mammoth system in 1900, including smaller subsidiaries such as the Texas and New Orleans Railroad, and extending across territories that would later become New Mexico and Arizona, as well as northwards through Nevada,

Utah, and much of California. The in-house *Sunset* magazine appears to have been printed close to headquarters in San Francisco, but like many publications issued by the transportation industry, *Mme. Bégué and Her Recipes* was printed by Poole Brothers of Chicago, who advertised as "railway printers" and also produced tickets, brochures, and mileage tables. ~ A few pages dog-eared. Very good, in publisher's red wrappers decorated in black and white, with an image of Madame Chef in kitchen apron. Rare.

[OCLC locates thirteen copies; Uhler 28; New Orleans Culinary History Group, page 13; not in Bitting, Brown, or Cagle]. \$1800.

an unrecorded mash-up of trade catalogue and cocktail manual

37. [Trade catalogue – cocktail recipe book; Cleveland Faucet Company (Cleveland, Ohio)]. [*Catalogue C. The Cleveland Faucet Co. Beer Pump Makers (cover title)*]. Cleveland, Ohio: Cleveland Faucet Co.; [printed Foreman, Bassett, Hatch Co., [circa 1900-01]. Octavo, stapled in wrappers (21.5 x 15 cm.), 32 pages. Illustrated with engravings throughout. Index of cocktails and drinks. Printed in blue and black throughout.

FIRST EDITION. A dual-purpose trade catalogue and cocktail recipe book, issued by Cleveland Faucet Company, makers of bar fixtures, hardware, and equipment. Seventy cocktail recipes, plus additional recipes for tinctures, colorings, essences, and syrups, and prepared cocktails for bottling, and fruit wines and brandy. In 1883, three Ohio natives, Messrs. Collins, Weatherhead, and Mayer, founded Cleveland Faucet Company, a brass foundry specialized in a combination pump and faucet. Their "specialties are absolutely unrivaled for utility, quality, and adaptability to the purposes required of them and have no superiors." [Leading Manufacturers and Merchants of the City of Cleveland and Environs. (Akron, 1886), page 172]. Their first trade catalogue was issued in 1885, and a 48-page, combined trade catalogue/drinks manual was published in 1897, titled *Catalogue B*. It was reissued in 1899, now under the title, *Catalogue B and Bartender's Guide*. This catalogue falls between B and the 1902 publication *Mixed Drinks*, also a combination trade catalogue and drinks manual. After that, the company offered smaller (24 page) catalogues with recipes, titled *Fancy Drinks*, or *Fancy Drinks and Latest Toasts*. The primary purpose of this publication is to market the products of the Cleveland Faucet Company, which include beer pumps, tap systems, ice boxes, faucets, keg coolers, work boards, hand pumps, cork pullers and lemon squeezers. But significant space is given over to the nearly one hundred twenty cocktails and drink recipes. This catalogue seems to have been produced specifically for the California market, as the "San Francisco Branch" address appears prominently at the head of the front wrapper panel, which is printed in blue and gold, and includes a decorative Art Nouveau motif with a border of hops buds. The rear wrapper panel contains an engraving of three of the manufacturer's large plants: a Finishing Plant, the Brass Foundry, and the Woodworking Department. Clean and sound, though some of the bi-folds have pulled away from the staples. Still, very good in blue and gold printed wrappers. With the ownership signature of an "Elizabeth G. Harrington, Howard House" Rare.

[OCLC locates no copies; Romaine, page 21 (refers to an 1894 trade catalogue by the firm); not in Noling, *Beverage Literature*]. \$900.

an early Black Hills menu

38. [Menu - The Evans Hotel (Hot Springs, S.D)]. *The Pride of the Black Hills. The Evans Hotel, Roy M. Scott, Mgr... Sunday, July 23, 1905*. Hot Springs, S.D.: the hotel, 1905. Bi-fold menu (14 x 9 cm.), [4] pages. Printed in brown. Illustrated.

Printed menu for the resort hotel in the Black Hills of South Dakota. The hotel featured golf, tennis, swimming, shooting, pine forests, and "sunshiny weather". The front panel of the menu contains a photographic illustration of the five-story hotel, which looks a bit like an armory or a prison. The Sunday evening meal included a musical programme by the Evans Orchestra and some appealing menu items including Chicken with Orka, Broiled Columbia River Salmon, Roast Spring Duck with Walnut Dressing and a Russian Marmalade, Chocolate Ice Cream, and Saratoga Wafers. The photograph of the hotel may have been taken by W.R. Cross, a Hot Springs-

based photographer who photographed scenes of the Dakotas. Some light soil to the tan pages of the menu. Still, near very good. \$150.

a jalapeno pepper-shaped banquet menu

39. [Menu die-cut - Native Sons of the Golden West; Cabrillo Parlor No. 114, N.C.S.W. (Ventura, Cal.)]. *Twenty-ninth Annual Session Banquet. Armory Hall San Buenaventura, California: Tuesday Evening, June 28, 1906.* San Buenaventura [Ventura; San Francisco: the lodge; Brunt Co. Press], 1906. Die-cut and de-bossed menu & program, on cord and with a single staple (5.5 x 19 cm.), [8] pages, plus wrappers. Illustrated with ornaments on three pages. Text in red and green.

A most unusual banquet menu, die-cut in the shape of a jalapeno pepper, an appropriate shape for the Cabrillo Parlor no. 114 of the N.S.G.W. Ventura County is a major producer of jalapenos and famous for its jalapeno poppers, jalapeno cheese bread, and the (red) jalapeno-based Sriracha hot sauce. The bright green pepper, gilt-decorated and titled features a pasted-on lithographic image of the San Buenaventura Mission, founded 1762 by Father Junipero Serra. The N.S.G.W. was founded "To perpetuate in the minds of all native Californians the memories of the days of '49 to encourage a lively interest in all matters and measures relating to the promotion of the national interests and to the upbuilding [sic] of the State of California" (General Winn, founder). The meal was served "by L.J. Christopher & Co., Los Angeles Cal." and included a cooling meal of oyster cocktail, chicken salad sandwiches, cold meats, Neapolitan ice cream, and "Coffee (a la Lima Beans)", which refers to the Peruvian origin of the beans and not the succotash ingredient. The staple is oxidized, and there is a small piece of old adhesive tape on the hinge (we daren't remove it). Tiny bit of edgewear to the otherwise stunning wrapper. Greenish silver silk cord present. Near fine. \$500.

40. Sykes, Walter J.; Ling, Arthur R. *The Principles and Practice of Brewing.* London: C. Griffin and Company, Limited, 1907. Thick octavo, xviii, 588 pages. Illustrated. Index. Publisher's advertisements.

Stated Third Edition, "thoroughly revised by the author and Arthur R. Ling". The first edition was issued in 1897, and the second in 1902 (with 511 pages). In a review of this new edition published August 1907, the journal *Nature* stated, the work in its present form stands easily first among books in our language devoted to a consideration of the complex scientific problems underlying the brewer's art." Clean and sound; in publisher's brick red cloth, gilt-titled at the spine. Lightest rubbing to edges, otherwise fine.

[OCLC records thirty copies of this third edition; Noling, page 398 (citing this edition)]. \$150.

a Swedish gastronomic dictionary and cocktail book in one

41. Benzon, Karl. *Gastronomisk ordlista för Skandinavien: oundgänglig hjälpreda för restaurantfacket. [with:] Några råd hur man tillverkar bardrinkar.* Stockholm: Zetterlunds Boktr; C. Löfvander: I distribution, A. Rietz bokh., 1910. Duodecimo (16 x 10 cm.), 104, 31 pages. Advertisements. Errata slip. Text in Swedish. All edges red. The second section on blue paper.

Second Edition of the first title (originally issued in 1907), and the FIRST EDITION of the second. A Swedish gastronomic dictionary (*Gastronomic glossary: handbook for the restaurant trade*) paired with a cocktail manual (*Some advice on how to make bar drinks*). The glossary contains a list of common culinary terms of the time from the French, German, or English. The cocktail section contains sixty-two recipes, with drink titles in English (and a few in French). The compiler, Karl Theodor Wilhelm Benzon (1862-1914), was a Swedish writer, journalist and translator. Clean and sound in publisher's limp, leather covered boards. Some light rubbing to corners and edges; a bit of wear to the head and foot of the spine. Generally very good.

[OCLC locates three copies; LOC, Kungliga Bibliotekt; Royal Danish Library]. \$600.

42. [Lobster Aquaculture]; Moore, H.F. (1867-1948) [Henry Frank Moore]; Pope, Thomas E.B.; United States Bureau of Fisheries. *Oyster Culture Experiments and Investigations in Louisiana*. Washington: Government Printing Office, 1910. Department of Commerce and Labor, Bureau of Fisheries no. 731. Booklet, stapled in wrappers (25 x 15 cm.), [1] leaf, 52 pages. Illustrated with 8 leaves of plates. Table of contents.

FIRST EDITION. A report of various experiments with oyster and bivalve culture in Jefferson, St. Bernard, and Terrebonne Parishes, Louisiana. Some pencil annotations to margins of a few pages. In publisher's titled, gray wrappers. Near very good. \$50.

an early French vegetarian cookbook, with a focus on cuisine, not health

43. Coquelet et Tissier (Medames); Henri Bellery-Desfontaines et de H. Rapin. *Régime Végétalien utilisant les graisses animales. Recettes de cuisine' par Mesdames Coquelet et Tissier; avec préface du Henri Tissier; illustrations de Henri Bellery-Desfontaines et de H. Rapin*. Paris: Editions d'Art Edouard Pelletan, 1914. Quarto (24 x 17 cm.), 406 pages.

FIRST EDITION. Number 281 of 1133 copies on *vélin teinté* (see Oberlé for limitation information). Additionally signed with the initials of Henri Rapin - "H.R." - on the limitation page. One of the first French cookbooks to use vegan recipes outside of a purely convalescent food context. Sumptuously illustrated throughout by the great Art Nouveau designer Henri Bellery-Desfontaines who died in 1909 before the book was completed. His friend, Henri Rapin, finished the illustrations. "Un des meilleurs traités français de cuisine végétalienne. Remarquables recettes. Un superbe livre illustré" (Oberlé, *Les Fastes de Bacchus et de Comus*). Very light foxing to a front and rear preliminary blanks. In original wrapper, titled and decorated in black and red; glassine. Near fine. With the bookplate of the Charles Sontheimer Foundation. Sontheimer was the creator of the Cuisinart and a significant collector of cookbooks.

[OCLC locates sixteen copies worldwide; Bitting 99; Oberlé 717]. \$500.

44. Johnson, Constance & Burges. *Parodies for Housekeepers*. Poughkeepsie, New York: A.V. Haight Company, 1921. Octavo (21 x 13 cm.), 58 pages. With eighteen illustrations by Peter Newall.

FIRST EDITION. A collection of paradoxical verse based on known works by famous poets, re-imagined to relate to the trials and tribulations of housekeeping in the 1920's. Internally clean and sound. In red printed tan wrappers; some wear to wrapper spine and with edgewear, otherwise very good. Signed and inscribed by Burges Johnson on the ffep, "To [xxx] - Here's one you missed! Burges Johnson". \$60.

1/500 deluxe copies, signed

45. Saintsbury, George. *Notes on a Cellar-Book. Trinc!* London: Macmillan and Co., 1921. Foolscap quarto (22.5 x 18 cm.), xxxi, 227, [1] pages.

Stated "Edition de Luxe", one of 500 unnumbered copies, signed by Saintsbury, beneath the limitation notice, one year after the smaller first edition of the book. First published in July 1920, the book was reprinted twice before the issue of this 'Edition de Luxe'. George Saintsbury (1845 – 1933) was an English critic, literary historian, editor, teacher, and wine connoisseur. Known during his lifetime as a scholar, "he is remembered today for his *Notes on a Cellar-Book* (1920), one of the great testimonials to drink and drinking in wine literature. When he was close to death, André Simon arranged a dinner in his honour. Although Saintsbury did not attend, this was the start of the Saintsbury Club, men of letters and members of the wine trade who continue to have dinners to this day" (Wikipedia). Quarter maroon cloth and paper boards gilt stamped with facsimile signature,

gilt spine lettering; some bumping to corners, and rubbing to edges. Partially unopened; some foxing to preliminaries. Near very good.

[Gabler, page 317; Noling, page 357].

\$350.

46. Varille, Mathieu. *La Cuisine Lyonnaise*. Lyon: Librairie de P. Masson, 1928. Large octavo (24 x 19 cm.) 136 pages. Illustrated.

FIRST EDITION. n°505 of 900 examples on *velin blanc*, from a total edition of 1040. A year earlier, the author issued a twenty-three page booklet with the same title. "Treats of the old Lyonnaise innkeepers, cabarets, and famous restaurants; the Lyonnaise cookery, accompanying wines, and typical recipes..." (Bitting). Largely unopened, in original printed wrappers with glassine. Some wear to glassine at spine, otherwise near fine.

[OCLC locates eleven copies; Bitting, page 475].

\$500.

a lesser known work of Escoffier

47. Escoffier, A.; [Auguste]. *Le Riz; L'aliment le meilleur, le plus nutritif. 130 recettes pour l'accommoder*. Paris: Flammarion, 1928; [1935]. Duodecimo (18 x 11.5 cm.), 79 pages. Advertisements.

Later printing; originally issued in 1927 with 72 pages and just "120 recettes pour l'accommoder". Date of printing from printer's slug in rear. This small work by the great chef proposes to rediscover the merits of rice and offers one hundred thirty recipes to cook with rice. Escoffier (1846-1935) praises the merits of rice by retracing its origins, highlighting its nutritional value and health benefits, which he claims are much better than those of potatoes. The final small chapter (page 73 ff.), signed by the "Société des rizières méridionales, à Marseille", is titled "Riz et la Faculté de Médecine" and discusses the benefits of rice for the digestive system. Original wrapper bound in; in later tan buckram with new, marbled endpapers, and a gilt-titled red morocco spine label. Generally very good. With the bookplate of the Carl Sontheimer Foundation. Sontheimer was the creator of the Cuisinart and a culinary book collector of significance.

[OCLC locates just one copy dated 1928 (at the Biblioteca Nacional de Espana) but it is reasonable to expect that some of the seven copies listed with 130 recipes and 79 pages are the 1928 expanded edition or later printings].

\$150.

"It is evident that each nation has the fruits that it deserves..."

48. Bunyard, Edward A. *The Anatomy of Dessert*. London: Dulau & Company, Ltd., 1929. Octavo (21.5 x 15 cm.), vii, [1], 133, [3] pages. Illustrated Frontispiece. Top edge gilt.

FIRST EDITION, limited to one thousand copies, each SIGNED BY THE AUTHOR (this is no. 978). A great classic of food writing, and an important book for all interested in northern tree fruits and berries. Also contains sections on nuts and grapes. The book is a learned recitation of the qualities, distinctions, difficulties, and histories of specific varieties, presented by a student of fine fruit with a refined palate and a gift for the pen. "In the vast literature which deals with food and its appreciation I have searched for thirty years to find a precedent for a book devoted to the dessert. The great classic authors of France have left it untouched, nor can I find in any language a treatise on this crucial subject, which may so easily make or mar a well-planned meal" (page v). This cataloguer must admit that Bunyard has provided guidance in his own selection of fruit trees to propagate, and that he has frequently been frustrated by these more finicky cultivars. A bit of light spotting to a few pages, and some light foxing to edges. In publisher's green buckram, gilt-titled at the spine, and with edges beveled. The publisher's dust jacket, titled and illustrated in burgundy, has some toning at the edges and one small chip at edge. Generally, very good.

[Bitting, page 68].

\$350.

cocktail recipes in slider form designed by John Held Jr.

49. [Boland, John; Held Jr, John; Colonial Sales Corp. (New York)]. *Forty Famous Cocktails: Being a compendium of reliable recipes carefully compiled for use in this arid era. Engraved with humble apologies to that master engraver John Held Jr. [title from recto]*. New York: Colonial Sales Corp., [circa 1930]. Two-sided slider (29 x 19 cm.), chromolithograph printed pictorial board with sliding insert, a double-sided board printed both sides in red and black.

FIRST EDITION. A cocktail recipe "book" issued as a promotional piece by the Colonial Sales Corp. The recipe data are arranged on a sliding card, behind chromolithograph-printed illustrations with recipe title, ingredients, and instructions appearing through cut-outs in the card. The card features humorous wood block-style illustrations in the manner of celebrated John Held Jr. (but here "Eng by John Boland"). The illustration on the verso is captioned, "The Road to Perdition or a Scene from the Back Room when Life Was Simple." A pre-repeal publication date is suggested by the mention of "this arid era" in the title. *Forty Famous Cocktails* was released in three sizes, this being the largest, and was produced in at least the middle size in black and white. Light wear to cardboard edges, with additional wear to insert pull-tab at top, some scattered stains, else very good. Scarce.

[OCLC locates four copies (SMU's DeGolyer Library, UKentucky, UUtah, Virginia Tech)]. \$900.

a manuscript record book of a Boston Dining Society, with a fair copy poem by Robert Frost

50. [Dining Societies – Guerriere Dinners; [John P. Marks, Secretary; Robert Fiske Bradford]. *[Original scrapbook and manuscript notes for the Guerriere Dinners. With:] A Brief History [of the Club], by Robert Fiske Bradford*. Boston: [1933-1948]. Quarto (29 x 22 cm.), [~150] pages. Additional handwritten or typed leaves pasted in. In full royal blue calf, titled in gilt; dentelles. Some rubbing to edges. Some additional materials detached but present. Generally very good.

A somewhat *ad hoc* record book of the meetings of the Boston dining society, The Guerriere Dinners. The Dinners are named after the British frigate Guerriere, which lost a grand naval battle against the U.S.S. Constitution in 1812. The book contains the handwritten descriptions of more than seventy meetings recorded, which were done at the time of each dinner, as the descriptions include the individual signatures of the members and guests present. Each meeting also featured a speaker, and the speakers and topics are also recorded. What was not recorded were the menus of each dinner. While the book functioned as a sort of scrapbook with supporting photos, clippings and other texts pasted-in where appropriate, there was a late effort to formalize the work with a prefatory statement added to a preliminary blank: "This volume is property of the Guerriere Dinners, a dining society of gentlemen in Boston in the state of Massachusetts..." a note by "John P. Marks, Sec'y, Aug. 25, 1946." And by way of an introduction, a history of the club was typed separately and pasted-in at the front, *A Brief History*, by Robert Fiske Bradford, dated March 1933. Bradford was a one term Governor of Massachusetts, a descendant of a Mayflower passenger, and a true Boston Brahmin. At the time of the founding of the Society, Bradford was practicing law at Ropes and Gray and in 1935 would soon form his own firm with the newly-retired Governor Joseph Ely. Besides Bradford, members included Vernon P. Williams, Vivian Pomeroy, John P. Monks, and Francis Peabody Magoun Jr. Guests included Thomas North Whitehead, Calvert Magruder, G.W. Cottrell Jr., Henry F. Colt, T. Hsieh, Philp Hofer, George F. Plimpton, Lucien Price, Alexander Forbes, J. Malcolm Forbes, and many others.

The presentations covered a wide range of topics from science and medicine to global politics, archaeology, exploration, and the arts. Presenters included Robert M. Washburn (journalist and friend of Teddy Roosevelt, the poet Robert Hillyer, U.S. Supreme Court Justice Felix Frankfurter, and poet Robert Frost. Frost spoke on April 21st, 1936, and offered "Waspish" as his subject. Whether he delivered more than the text of that poem to the room, we don't know, but he included the poem in the guest book, a fair copy manuscript, initialed "R.F." at the end, but signed in full as the speaker. The club voted to disband May 21, 1948, and a description

of the meeting and the reason for disbanding is recorded by the Secretary, J.P. Monks. The book records that the Club met just one more time, in July of 1955, at a luncheon in honor of Sir Charles Belgrave, K.B.E. who was elected to honorary membership. \$3500.

"devenu fort rare"

51. Guégan, Bertrand. *Le Cuisinier Français ou les Meilleures Recettes D'Autrefois et D'Aujourd'hui*. Paris: Éditions Émile-Paul Frères, 1934. Quarto (23 x 18 cm.), xcix, 654 pages. Illustrated. Bibliography; index.

FIRST EDITION, trade issue; also issued was a deluxe limited edition of thirty-five copies on *Hollande*. A collection of recipes enveloped in a history of French cuisine. With illustrations by Dufy, Laboureur, and others. Mostly uncut, a few short tears in the margins, with illustrations throughout and a gastronomic map of France at the rear. Original wrappers a bit sunned, and with some wear to edges.

[OCLC locates sixteen copies; Oberle 299 *"devenu fort rare"*]. \$500.

"as near the truth as any bootlegger's promise"

52. Sigmund Spaeth (songs collected by); Roe, Charles & Schwenk, Jim (recipes and text by); Dean, Bob (illustrated by). *The Home Bartender's Guide and Song Book*. New York: Edward B. Marks Music Corporation, 1934. Quarto-sized book, stapled in wrappers (31 x 22 cm.), 96 pages. Illustrated throughout in black & white by Bob Dean.

Second Edition, with the 2-page musical supplement "Drink, Brother, Drink!" and published on the occasion of Repeal. Originally issued in cloth by Experimenter Pub. Inc. in 1931, this prohibition-era book features over two hundred mixed drink recipes accompanied by the lyrics of drinking songs. The author's preface describes the book as "the history of the good old days when a man could get neuralgia in his good right arm from holding cold glasses, without the kink in his neck from peering over his shoulder for prohibition agents." Some interesting cocktail recipes include Baby Fingers, Bermudiana Rose, Calisaya, Chattanooga Dew, the Couronne Cocktail, Opalescent, Party Manners, the Plinius, and the Rajah's Peg. The supplement, added presumably to celebrate Repeal, is music and lyrics for the song, "Drink, Brother, Drink"; lyrics by the music publisher, and music by Paul Raasch. Wrappers with an attractive color illustration of a server carrying a tray of drinks while reading from this very book. Some wear to wrappers at spine; small label partially scratched away. Otherwise very good. Scarce.

[OCLC locates just one copy of this 1934 issue (Bowling Green State), and just two copies of the 1931 first edition]. \$250.

a self-published Missouri cookbook

53. Lang, Gladys T. *Choice Menus for Luncheons and Dinners*. St. Louis, Mo.: the author, 1937. Octavo (25 x 18 cm.), 135, [11], X pages. Index. Memorandum pages for additional recipes.

Stated "Seventh Edition", originally published 1930. A self-published compilation of "all the best recipes" the author has originated, collected and served. Structured in sections that start with a menu for either luncheon or dinner and followed with the recipes by menu. In an eleven-page Memorandum section there are fifteen manuscript recipes, handwritten directly on the page or taped-in, and there are also clipped recipes taped in (unfortunately with mid-century cellophane tape). Amongst the added recipes are Chocolate Frosting, Steamed Chocolate Pudding, Alice Foss Peanut Cookies, and Mrs. Farnham's Spice Cake. In rubbed, slightly soiled, and bumped, beige oilcloth with red-printed title and illustration to cover. Some slight discoloration to end pages, otherwise very good.

[OCLC locates seven copies; Brown 1968 (different printing)]. \$150.

an unrecorded promotional cocktail manual from Las Vegas

54. [Pioneer Club (Las Vegas, Nevada)]. *Home Bar Hints* [running title]; *Pioneer Club, Gambling House and Cocktail Lounge. Downtown, Las Vegas, Nevada* [cover title]. [Las Vegas, Nevada; [Newton, Iowa: The Club; Becco Litho. Co., circa 1953]. Miniature book, stapled, in stiff wrappers (8 x 5.3 cm.), [60] pages. Illustrated.

FIRST EDITION of this promotional cocktail recipe book with calendars. Includes room for addresses and memoranda. A child's pencil scribbles to a few of the memorandum pages. in publisher's stiff blue leatherette, silver-titled and decorated. Rubbing to edges, otherwise very good. Very scarce.

[OCLC locates no copies; one similar copy published 1956 listing Walnuts of Chicago as the corporate author found at Franklin & Marshall]. \$250.

an unrecorded trade catalogue of bar equipment

55. [Trade catalogue - Bar equipment; Superior Products Mfg. Co. Inc. (Minneapolis, Minn.)]. 1955. *Superior Tavern Equipment*. Minneapolis, Minn.: the company, 1955. Quarto-sized, booklet in wrappers, in a three whole brad binding (29 x 22.5 cm.), 249, [4] pages. Illustrated throughout. Printed on various stocks, some illustrated with color, and two leaves at the end with color samples.

A sizable trade catalogue from the Minneapolis-based bar supply company, servicing drinking establishments, restaurants, hotels, etc. Sections include direct draw bars, direct draw tap boxes, ice cube makers, refrigeration and refrigerating machinery, reach-in coolers, freeze chests, walk-in coolers, glass washers, glasses, bar rails, fans, faucets, taps, regulators, picnic pumps, keg bumpers, chairs, bar stools, booths, counters, back bars, costumers, sand urns, and more. One of four order blanks at rear has been removed; "received" stamp to title page; small sticker with file number to front panel of wrapper. In textured black wrappers, printed in red, white, and pale blue. Some rubbing to extremities, otherwise very good. Unrecorded.

[OCLC locates no copies; and one copy of a smaller 1949 catalogue (Hagley Museum)]. \$350.

the first major study of the phenomenon of thirst

56. Wolf, A. V. PhD. *Thirst: Problems of the Urge to Drink and Problems of Water Lack*. Springfield Ill.: Charles C. Thomas, 1958. Large octavo (23.3 x 16 cm.) x, 536 pages. Index.

FIRST EDITION. The first major examination of the phenomenon of thirst, by A.V. Wolf of the Army Institute of Research at Walter Reed Hospital, and a member of the original A.E. Adolph expedition to the deserts of the Southwestern U.S. to study thirst and heat exhaustion in soldiers. This massive work contains "full discussion and classification of all scientific theories of thirst" as well as a "bibliography of over 900 references...". Includes consideration of the physiology of thirst, water drinking, fluid balance, salt effects, and related topics. Important short works have been translated and included, such as Viterbi's diary from his suicide by abstention, Rickenbacker and Haynes on thirst at tea, King, Magee, and Pujo on desert thirst, and numerous accounts of the survivors of shipwrecks. Fine in publisher's light gray cloth; in a very good, lightly soiled dust jacket. \$90.

"a qui nous devons tout!" – a magnificent association copy

57. Troisgros, Jean & Pierre. *Cuisiniers a Roanne: Les Recettes Originales de Jean et Pierre Troisgros*. Paris: Editions Robert Laffont, [1977]. Small quarto (24.5 x 16 cm.), 365, [1] pages. Illustrated in the text and with eight color plates. Index.

FIRST EDITION. The first cookbook from the giants of nouvelle cuisine. At the time of this publication, the two brothers had recently completed an expansion of the building and kitchen of their eponymous restaurant, *Les Frères Troisgros* in Roanne (Loire). This followed the restaurant receiving a third Michelin star and being called "the best restaurant in the world." The rise of the brothers is legendary, and a major element of the legend is the formative time spent in the kitchen of Fernand Point's La Pyramide in Vienne. They served in the kitchen of the great Point simultaneously with Paul Bocuse, and one can only imagine the youthful conversations among the three over cigarettes out back. The brothers certainly recognized the importance of their time with Point, as they have inscribed this copy on the half-title to Point's widow (who had continued to operate the restaurant after his death), "A Madame Point, toute notre admiration, et une pensée pour notre Maître Fernand Point a qui nous devons tout! Amitiés Culinaires, Pierre Troisgros, Jean Troisgros". A magnificent association, crediting their mentor Point, "to whom we owe everything" (trans.), and illustrating the importance of succession in the culture of the best French chefs. A volume in the important series *Les Recettes originales de...*, edited by Claude Lebey. The entire series was issued between 1976 and 1992. In publisher's pictorial boards with some scuffing and soil. No dust jacket, as issued. Some light soil and foxing throughout the text block. With a few pencil annotations by an auction expert, otherwise very good.

[OCLC locates fourteen copies].

\$3500.

58. Curtan, Patricia & Will Powers (editors). *Aid & Comfort: The Artists Portfolio*. San Francisco: 1987. Stiff paper portfolio with paper title label (33.5 x 23.5 cm.), 23 letterpress broadsides, 10 color printed, and 4 preliminary leaves with a list of contributors and explanatory text.

FIRST EDITION, limited to 500 copies. Created by "a group of San Francisco restaurateurs to raise money for people fighting AIDS" and joined by Bay Area artists, writers, and printers to create this portfolio. A benefit dinner-performance was held June 8, 1987. Contributors include Chez Panisse, Stars, Zuni Cafe, MFK Fisher, James Beard, Marion Cunningham, Diana Kennedy, Calvin Trillin, Arion Press, and David Lance Goines. Very slight bumping to edges of stiff paper portfolio, otherwise fine.

\$900.

an artist's book / cookbook

59. Tiravanija, Rirkrit & Antto Melasniemi; Sara Kay, Lola Kramer, Krishendu Ray, Pauliina Siniauer, Janne Tuunanen (photographer). Rirkrit Tiravanija and Antto Melasniemi: *The Bastard Cookbook*. [additional cover subtitle: *The Odious Smell of Truth*]. New York: Garret Publications; Finnish Cultural Institute, 2019. Exposed structure binding, in limp boards (24 x 17 cm.), 223, [1] pages. Illustrated with color photographs throughout.

FIRST EDITION. A hybrid cookbook and art project. "After years of making food together in gallery settings and art institutions around the world, "bastard brothers" Rirkrit Tiravanija and Antto Melasniemi release their first collaborative cookbook. *The Bastard Cookbook*... brings together new texts from scholars and journalists in food studies, interviews with chefs and fifty or so odd recipes. The dishes and ingredients are illustrated by photographer Janne Tuunanen as he follows the bastards on their culinary adventure from a fish sauce farm in Thailand to the Archipelago of Finland." The book "comprises a collection of texts, exhortations, culinary scenarios, and ingredients and preparations, and is intended to liberate the modern gourmand from essentialism. The authors offer what one could refer to as an adulterated fare to its purist counterpart, with over fifty preposterous recipes. Through a collaborative exploration into the realms of food and cosmopolitanism, the cookbook proposes that the key to appreciating the idiosyncrasies of an unfamiliar culture is perhaps through a hybridised form" (publisher's promotional text). A few fly spots to top edge of text block, otherwise fine. In publisher's black- and blind-titled gold stiff boards.

[OCLC records fourteen copies, just five in the US].

\$500.