

Item no. 3

Food & Drink:

For the 2023 Bibliography Week Showcase

Catalogue 15

Rabelais: Printed & Manuscript Cookery

Rabelais Inc.

Printed & Manuscript Cookery 2 Main Street, Suite 18-214 Biddeford, Maine 04005

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Catalogue 15

Don Lindgren, Proprietor

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Please place all orders and inquiries via email: Info@RabelaisBooks.com

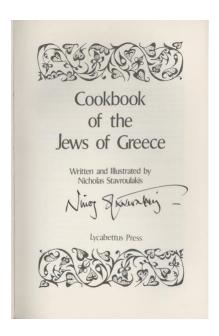
Or through our website: www.RabelaisBooks.com

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Twenty-four items, all related to food or drink. Click the images for more information. Presented in reverse chronological order and for no particular reason.

20th Century



1. Stavroulakis, Nicholas. Cookbook of the Jews of Greece. Athens, Greece: Lycabettus Press, 1986. Octavo (24 x 16 cm.), 266, [1] pages. Illustrated in black & white. Index.

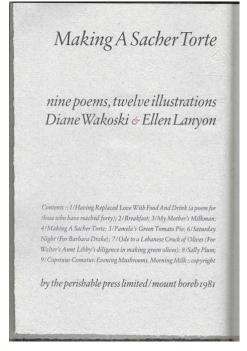
FIRST EDITION. An important effort to document what remained of the cooking of the Jews of Greece in the wake of the Second World War. The author interviewed survivors and sought other sources around the world to piece together what remained of that two-thousand year history. Fine, in publisher's magenta cloth, gilt-titled at the spine. Unclipped dust jacket has just a bit of edge wear, and some light spotting to the interior top edge. Near fine. Signed by the author on the title page. Very scarce in the Athens publication, scarce signed. \$250.00

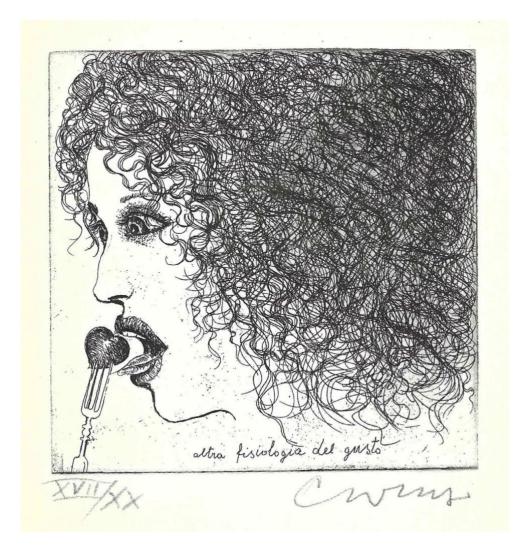
"My linguini simmers"

2. Wakoski, Diane; Lanyon, Ellen (illustrator). *Making a Sacher Torte: Nine Poems, Twelve Illustrations*. Mount Horeb, Wisc.: Perishable Press Limited, 1981. Small quarto (28.5 x 19 cm.), [iv, 28] pages. Illustrated.

FIRST EDITION, limited. "The edition is but 225 copies & you have no. 195" (colophon). A prefatory text reads, "Herewith published as a sequel to the 1974 *Wandering Tattler* but replacing birds with food, cooking, eating and drinking in the season of harvest & All Saints Day, Perry Township near Minor Confluence/Wisconsin." Contents: 1. Having replaced love with food and drink (a poem for those who have reached forty) ~ 2. Breakfast ~ 3. My mother's milkman ~ 4. Making a sacher torte ~ 5. Pamela's green tomato pie ~ 6. Saturday night (for Barbara Drake) ~ 7. Ode to a Lebanese crock of olives (for Walter's Aunt Libby's diligence in making green olives ~ 8. Sally Plum ~ 9. Coprinus comatus: evening mushrooms, morning milk [i.e. ink]. Paste-paper boards over blind-titled, grey morocco spine. Fine. While well-represented in institutional collections, this book is scarce in the marketplace.

[Joan Flasch Artists' Book Collection 82.16]. \$350.00





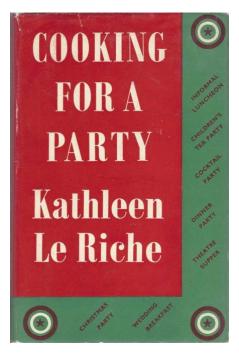
Roland Barthes on Brillat-Savarin, one of twenty copies

3. Barthes, Roland; [Brillat-Savarin; Bruno Caruso (engraving by)]. Brillat-Savarin letto da Roland Barthes. [Lecture on Brillat Savarin's Physiologie du Gout; WITH: Fisiologia del gusto]. Palermo: Sellerio Editore, circa 1978; [1979]. Octavo (21.5 x 15 cm.), XL, 273, [2] pages. Laid-in is an original engraving by Bruno Caruso, signed and numbered.

FIRST EDITION THUS. Text in Italian, translated from the French by Roberta Ferrara. While the copyright date is 1978, the colophon states January 8, 1979. One of twenty numbered author's copies, this one XVII/XX, from a total of one hundred twenty copies, all printed on Fedrigoni's Bodonia. The engraving was printed by Il Feltro in Rome. Contains the text of Barthes' lecture on Brillat-Savarin's monumental work of modern gastronomy, and with a translation drawn from the 1826 original edition. The essay was later published in English as Reading Brillat-Savarin, in the collection, *The Rustle of Language* (1986). In plain white wrapper, covered with a pale green dust jacket, titled and with a reproduction of the Caruso illustration in black. Small, closed tear to foot of spine, otherwise fine. In pale green slipcase, with light soil and corner bumping. Scarce.

[OCLC locates thirteen copies (just one in the U.S., at Virginia Tech; all appear to be the ordinary edition, as no records indicate the limitation or signed engraving)]. \$250.00

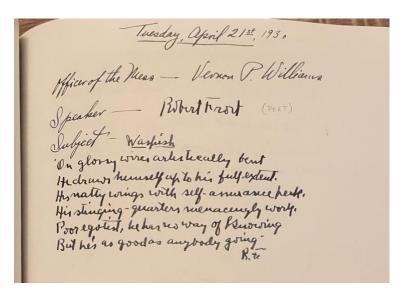
4. Le Riche, Kathleen. Cooking for a Party. London: Faber & Faber Limited, 24 Russell Square, [1953]. Small octavo (19.5 x 13 cm.), 143 pages. Index.



FIRST EDITION. The second cookbook from Kathleen Le Riche, following the success of Cooking from Scratch (1951). A "book for the host - and the hostess" with "food and wine for every kind of party, from the informal supper party to the large Christmas or wedding party, with the least expense and the greatest of ease" (from the jacket). In 2021, Faber brought out a re-issue of the follow-up volume, Cooking Alone (1954) with a new introduction by Bee Wilson, in which she writes, "Remarkable. Aside from its wit and period charm, this [recognizes] that the most important ingredient in the kitchen is the human ... Nearly seventy years on, this still feels like a radical message.". Fine, in publisher's agua paper-covered boards. In a very near fine unclipped dust jacket, with a short, closed tear to the top edge of the front panel. Very scarce in any condition, especially so in the dust jacket. \$150.00

The manuscript record book of a Boston dining society, with a fair copy poem by Robert Frost

5. [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, gilt-titled, and with 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 Guerriere Dinners, a Boston dining society named for 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 dinners recorded and includes the individual signatures of each member and guest present. Each meeting featured a speaker, and the speakers and topics were 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 an effort to formalize the work with a prefatory statement added much later 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, 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 Club met 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 in the Club. \$3500.00

a Brooklyn community cookbook, recorded in a single copy

6. [Women's Auxiliary of the Bedford Branch Y.M.C.A., (Brooklyn, N.Y.)]. The Tried and True. Published by The Women's Auxiliary of the Bedford Branch Y.M.C.A., 1905. Brooklyn, New

Page 6.

York: Brooklyn Eagle Book Printing Department, 1905. Octavo (23.5 x 15.3 cm.), 86, [8] pages. Advertisements. Blank pages at rear headed, "Memorandum".

FIRST EDITION. A community cookbook, with an introduction by the committee. Recipes are in narrative form and are frequently attributed. Light tideline to endpapers and to a few leaves; a bit of discoloration to endpapers as well. In publisher's white oil-cloth, with triangle and crescent design in gold and red. Generally very good. One leaf of Memorandum section has been excised, in the middle of a two-page, handwritten list titled, "1931 Inventory by Myra + Jimmy, 1/10/31". Apparently a somewhat simple household inventory, the list includes items such as "2 Finished Quilts" and "4 Bags (vegetables)". Scarce.

[OCLC locates no copies; LOC has one copy; Cook cites the LOC copy; not in Brown]. \$200.00

19th Century

"Sweet basil is often worn by maidens in their bosoms, it is supposed to engender sympathy; and borage makes me merry and joyful." (from the author's preface)

7. Ross, Janet; [Giuseppi Volpi]. Leaves from Our Tuscan Kitchen, or How to Cook Vegetables. London; [Edinburgh]: J.M. Dent and Co.; [T.&A. Constable, Printers], 1899. Duodecimo (17.5 x 12 cm.), 150 pages. Illustrated with an engraved frontispiece.

FIRST EDITION. A collection of vegetable recipes supplied by Guiseppi Volpi, chef for Janet Ross



at Poggio Gherardo, her villa outside of Florence. Chef Volpi at work in the kitchen at Poggio Gherardo is depicted in the engraved frontispiece. The recipes, presented in narrative form, are organized by vegetable, from artichokes to truffles. Janet Duff Gordon Ross was a central figure in the Anglo-American community of Florence. Her father, Sir Alexander Duff-Gordon, held government positions, including Commissioner of Inland Revenue and her mother, Lady Lucie Duff-Gordon, wrote the classic, Letters from Egypt. Endpapers browned, as usual, but otherwise clean and sound throughout. Offsetting from early bookplate of "Emily Langhorne" to front paste down; free front endpaper with two closed tears. A bit of sun fading to the spine, in publisher's pale rose cloth, gilt-titled at the spine, and titled and decorated in brown at the front board; some wear to the silk ribbon present. Still, very good. The first edition of this classic is scarce.

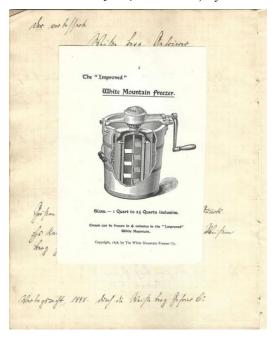
[Driver]. \$250.00

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

8. [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.

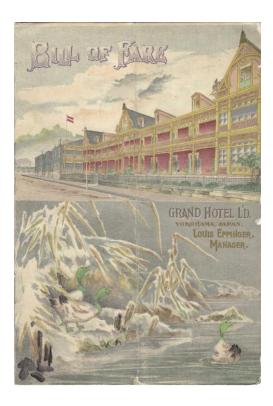
Lincoln, author of the Boston Cook Book]. Nashua, New Hampshire; [Germany]: [White Mountain Freezer Co., 1898; [circa 1900]. Squarish, octavo-sized notebook (17 x 21.5 cm.), 64 pages. Illustrated with two pasted-in clippings from the original book.

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 publication 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. \$500.00





A handsome menu and cocktail list for Japan's first Western hotel, during the famed barman Louis Eppinger's term as Manager

9. [Menu - Grand Hotel Ltd. (Yokohama, Japan)]. *Bill of Fare. Grand Hotel Ltd.*, Yokohama, Japan. Louis Eppinger, Manager. [Yokohama, Japan: the hotel, Wednesday, 23rd August, 1899]. Bi-fold menu (24 x 17 cm.), [4] pages. Chromolithograph illustration on all panels, with the text letterpress printed on the two interior panels.

A bill of fare and wine list for Yokohama's Grand Hotel, the first of the hotels to appear as Japan opened itself to the arrival of the West on its shores (1873). Identified on the front panel of this menu, Manager Louis Eppinger was recently arrived from San Francisco. Simon Difford explains his ascension to the position, "...an acclaimed German bartender who made his name tending a small bar on Halleck Street, San Francisco, [Eppinger] was brought to Japan in 1889 to manage the bar at Grand Hotel by a group of American naval officers stationed in Yokohama with an interest

in the hotel. They sought to import U.S. cocktail culture to Japan, a desire Eppinger fulfilled at the Grand Yokohama until just months before his death in 1907" (diffordsguide.com). Eppinger is credited by "Cocktail Bill Boothby with the creation of the Bamboo Cocktail, although alternate origin stories are offered in Diffords.

The "Grand" was just two stories tall, with thirty rooms, a dining room, and a library. The menu contains classic western hotel fare, without a single nod to any of the food traditions of Japan. Dishes include Rizotte a la Milanaise, Chicken Curry with Rice, Mutton with Mint Sauce, Pine Apple Ice, Roquefort Cheese, etc. The wine menu features the classic wine categories of the period, including Burgundies, Bordeaux, Rhine wines, Champagne, and Hungarian wines. Sherry, Port, and Madeira are included in a short section titled Vins Liquoreux. The list also has some surprises, including a few California wines (Cresta Blanca is named). A Cognac & Whisky section includes Canadian Club Whisky, A. No. 1 Cutter Whisky, O.K. Cutter Whisky, Cutter Rye Whisky, and some Scotches. Finally, a Beer selection ranges from Milwaukee's Schlitz, Pabst, Bass Pale Ale, Guiness Stout, and Yokohoma Bock Beer, and Tokio Beer. The rear panel of the menu posts the Meal Hours for Breakfast, Tiffin, and Dinner. ~ "The Grand Hotel opened on August 16, 1873, on the Yokohama Bund, overlooking the harbor, and was soon considered the height of Western culture and elegance in Japan; "the place to stay" for well-monied travelers. It can no longer be determined with certainty who designed the Grand Hotel but the architecture has occasionally been attributed to R. P. Bridgens, the American architect who designed both of Japan's first railway stations at Yokohama (Sakuragicho) and Shimbashi. Among the Grand Hotel's illustrious guests, Rudyard Kipling was a visitor and was amazed by the printed menus (handwritten menus at the time were the norm), and by the customers ordering food by citing the number assigned to dishes listed on the menu" (OldTokyo.com).

The menu has a single vertical crease down the front and rear panels of the bi-fold (likely to fit it into an envelope); some light wear to edges, otherwise the menu is bright and clean. Near very good. \$500.00

an unrecorded trade catalogue for mill machinery

10. [Trade Catalogue - Milling Equipment; J.B. Allfree Co. (Indianapolis, Ind.)]. Manufacturers of Flour Mills, Automatic Engines, and General Flour Mill Machinery. Indianapolis,



Ind. Mill Builders and General Mill Furnishers. Indianapolis, Ind.: J.B. Allfree Co.; Gilmore & Miller, Printers, 1889. Octavo, cord-bound in wrappers (19.5 x 13.5 cm.), 70 pages. Illustrated with steel engravings throughout, and with three folding plates. All pages ruled in red.

FIRST EDITION. A very attractive trade catalogue of the J.B. Alfree Company, manufacturers of milling machines, including the "Keystone" Four Roller Flour Mill, the "Success: Bolter and Dresser, the J.B. Alfree Sieve Scalper, the J.B.A Purifier, the "Climax" Bran Duster and more. Includes specifications and diagrams. Price list and order slip (one piece) for bolting cloth laid-in. Some light wear

to spine of wrapper; small adhesion to front panel of illustrated chromolithograph wrapper. Still, near very good or a bit better. Rare.

[OCLC locates no copies, and only one copy of any Allfree catalogue; no Alfree listings in Romaine]. \$600.00

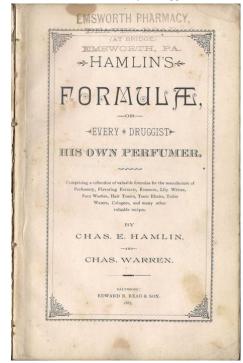
formulae, or every druggist, his own perfumer; every druggist, his own perfumer

11. 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 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. 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)]. \$750.00



12. [Trade catalogue – cider and wine presses]; Boomer & Boschert Press Co. (Syracuse, N.Y.). The Boomer & Boschert, Cider and Wine Press. Factory and Home Office, at Syracuse, N.Y. Syracuse: Boomer & Boschert Press Co.; Journal Print, [1876]. Booklet in wrappers (22 x 14.5 cm.), 12 pages. Illustrated. Title from cover. Publication date, "September, 1876", from interior front wrapper panel.

FIRST EDITION. A trade catalogue for this Central New York producer of presses. Includes illustrated information about the Power Press, Hand Cider Press, Wine Press, Improved Apple Grater, Power Attachment, and Racks and Cloths. The wrapper cover includes an illustration of the factory. Wrapper and text leaves separated at the fold; pinhole through all leaves. Some light soiling, otherwise near very good. Scarce.

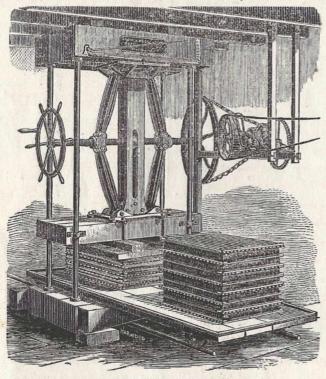
[OCLC locates two copies (AAS & UC Davis, and one copy of a 16-page 1877 edition); Romaine, American Trade Catalogs, page 3 (later, 1882, edition]. \$150.00

BOOMER & BOSCHERT

POWER CIDER PRESS,

WITH

PATENT DOUBLE PLATFORM.



PRICES.

Press Wooded, with Double Platform and Power	
Attachment\$	450 00
Set of Twenty-Two Racks	35 00
Single Rack	1 60
Form	1 00

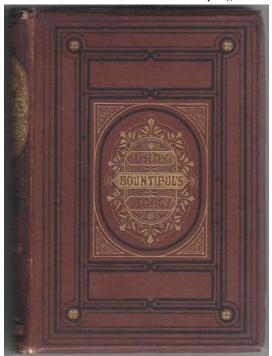
DIMENSIONS.

Extreme Height of Press	11	feet	3 i	nches.	
Width between Rods	5		8	44	
Width between Rods. Height between Follower when down and Platform.	2	**	2	44	
Rise of Follower	3	= 6			
Length of Lever Arm			2	166	
Length of Platform	13				
Length required to work Platform	19				
Racks 5 fe	eet 2 i	inche	28.8	anare	
Form4 feet 8 inches square in	side.	4 inc	hes	deen	
Size of Cloth	94	hv 15	% i	nches	
Steel Screw	1/2 inc	hes	dia	meter.	

"quintessentially a scissors and paste man"

13. Timbs, John (editor). Lady Bountiful's Legacy. A Book of Practical Instructions & Duties, Counsels & Experiences, Anecdotes, Hints & Recipes, in Housekeeping & Domestic Management, Calculated to Increase the Comforts of House and Home. London; Edinburgh: Griffith & Farran; Murray & Gibb, 1868. Octavo (18 x 12.5 cm.), viii, 375, [1] pages. Index. Publisher's advertisement.

FIRST EDITION. Notes on the progress of cookery and housewifery from the Elizabethan to



Victorian eras, with many practical suggestions for the domestic remedies, avoidance and treatment of accidents, and one on cookery for the poor. The last offers recipes to be used by Lady Bountiful in "doing good by stealth" and "gladdening the hearts of their poor neighbors". John Timbs (1801-1875) was an English author and antiquary. He wrote many books, including *Table-Wit*, and *After-Dinner Anecdote* (1840), and this work.

"John Timbs was not really a writer. He was more of an assembler. He took things he found and assembled them into books with titles like Anecdote Lives of Wits and Humourists, Curiosities of Science, Past and Present, a book for the Old and Young, Mysteries of Life, Death, and Futurity: Illustrated from the Best and Latest Authorities, and Things Not Generally Known: Popular Errors Explained and Illustrated. These were all published cheaply, in low-priced editions with weak bindings and poor, thin paper, for the purpose of informing as many people as possible. "He moved

on to become editor of *The Mirror* in 1827, then on to John Limbird's *The Mirror of Literature*. There, he mastered his technique. Henry Vizetelly, who later worked with Timbs at *The Illustrated London News*, described it in his crotchety memoir, *Glances Back Through Seventy Years*: "Timbs spent the best part of a busy life, scissors in hand, making 'snippets.' Such of these as could not be used up in *The Mirror* were carefully stored, and when later on he became sub-editor of *The Illustrated London News* and editor of *The Year-Book of Facts*, he profited by his opportunities to add largely to his collection. By-and-by he classified his materials, and discovered that, by aid of a paste brush and a few strokes of the pen, he could instruct a lazy public respecting Things not generally known, explain Popular Errors, and provide Something for Everybody, and that he had, moreover, amassed a perfect store of Curiosities of science, history, and other subjects of general interest, wherein people partial to snippets might positively revel."

"There was no love lost between Vizetelly and Timbs, whom he called "quintessentially a scissors and paste man" — which was at least better than his assessment of Timbs' predecessor, Thomas Byerley: "a crapulent hack." Vizetelly wrote that "the tinted tip of Timbs's nose suggested that *The Mirror* editor was not averse to what is called the cheerful glass, and yet he developed into a singularly sour and cantankerous individual" and accused him of being a vicious gossip who "seemed to take especial delight in repeating all the spiteful tales he could pick up" — to which the reader is tempted to mutter, "Et tu, Brute?"

Internally clean; hinges delicate. In publisher's brown cloth, beveled edges, titled and decorated in black and gilt. Some rubbing to corners, otherwise bright and clean. Very good. With the booksellers' tickets of "Maxwell Einhorn" and "W. Bone & Son, London".

[OCLC locates sixteen copies]. \$250.00

the Crahan copy

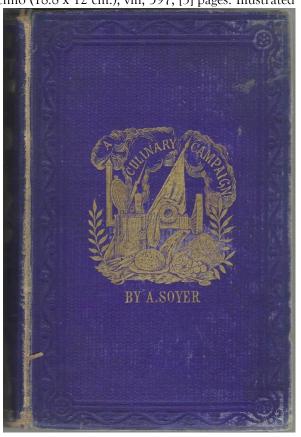
14. Soyer, Alexis; [Alexis Benoît Soyer (1810-1858)]. Soyer's Culinary Campaign. Being historical reminiscences of the late war. With the plain art of cookery for military and civil institutions, the army, navy, public, etc., etc. London: G. Routledge & Co., Farringdon Street; Saville & Edwards, Printers, 1857. Thick duodecimo (18.8 x 12 cm.), viii, 597, [3] pages. Illustrated

with frontispiece and six additional wood engravings by Henry George Hine; additional engravings in the text. Advertisements. Index.

FIRST EDITION. Soyer's famous work on military cooking in which he outlines numerous advancements in culinary science required to match the difficult circumstances of war. Soyer wrote this work having recently returned from the Crimea. Text block clean and sound; hinges tender. In publisher's giltand blind-decorated patterned blue cloth. Rubbing to extremities; overall very good. With the bookplate of cookbook collector Marcus Crahan to the front paste-down; bookseller ink stamp of Bertrand Smith's "Acres of Books" in Long Beach, California.

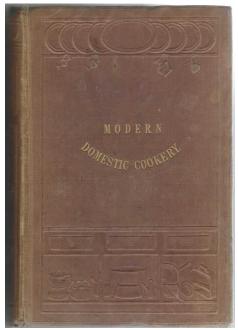
[Bitting, page 444; Cagle 1008]. \$750.00

15. By a Lady; [Mrs. Rundell; Maria Eliza Ketelby Rundell]. Murray's Modern Cookery Book. Modern Domestic Cookery: Based on the Well-Known Work of Mrs. Rundell but including all the recent improvements in the culinary art. Founded on



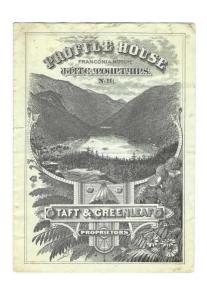
principles of economy and practical knowledge, and adapted for private families. By a Lady, with illustrative woodcuts, An entirely new and revised edition. London: John Murray, Albemarle Street; Printed by W. Clowes & Sons, Stamford Street, 1853. Small thick octavo (24.5 x 15.5 cm.), xxviii, 644 pages. Illustrated with a frontispiece and additional plate with full-page woodcuts, and numerous cuts in the text. Index.

Second Printing of this newly-titled edition of Mrs. Rundell's *Modern Domestic Cookery*, considered "the earliest manual of household management with any pretensions to completeness, calling forth many imitations." Originally printed in late 1805 but dated forward to 1806, the book went



through dozens of printings and was one of the most profitable books published by John Murray, frequently revised and reprinted under a variety of titles in both England and the United States throughout the nineteenth century. He liked it so much, that in 1851 he put his name in the title itself. Maria Eliza Ketelby Rundell (1745-1828), originally intended the book for use by her daughters, and borrowed a good number of the recipes in the original edition from her ancestor Mary Kettilby's book, A Collection of Above Three Hundred Receipts in Cookery, Physick and Surgery (1714). Early on, Mrs. Rundell expressed misgivings about Murray's handling of the book's fortunes. A legal injunction led to a stalemate, but publication continued, as is evidenced by this issue. Original blind-stamped and gilttitled light brown cloth. Hinges tender; some light foxing to endpapers, otherwise near fine. Bookseller's ticket of "Edmonds & Remnants of London"; booksellers' ticket, "T.W. Clarke, Bookseller, Mansfield".

[OCLC locates ten copies of this printing, and just three of the 1851 issue; Bitting 579 cf.; Cagle 893 (designating the 1851 issue a first edition, authored anonymously)]. \$300.00







a significant group of menus of the great New Hampshire Hotels

16. [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.

Five decades of menus 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. \$4500.00

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

17. [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. Daniel Webster addressed an 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 by some to have the finest nose in the country. The "Stevens Sherry" was a 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.

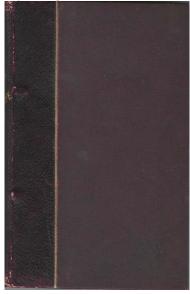
Paper is age-toned and has a water stain along the bottom edge. Still bright and legible. Very good. No records of other copies of this menu have been located. Menus from any location in the United States prior to 1850 are very scarce, and containing a wine list of this stature, truly rare. \$1500.00



an unusual London edition of an important American cookbook

18. Child, Mrs. [Lydia Maria]. The Frugal Housewife. Dedicated to those who are not ashamed of economy. Eighteenth edition, corrected and arranged by the author. London; Glasgow: Printed for T. Tegg & Son, 73 Cheapside; R. Griffin and Co.; Printed by Bradbury & Evans, 1839. Duodecimo (12.3 x 7.7 cm.), 188 pages. Illustrated with an engraved frontispiece.

Styled eighteenth edition on the title page. Originally published in Boston in 1829, the title was



\$350.00

changed in 1832 to *The American Frugal Housewife*, so as not to be confused with Susannah Carter's *Frugal Housewife*. The omission of "American" from the title of the London Tegg printings of this work inclines this cataloguer to believe this was just a convenient text to reprint in the UK, with no effort made to emphasize the book's American origins. The frontispiece depicts "The Frugal Housewife", cookbook in hand, directing her cook.

Small burn mark – not effecting text (2 cms.) – to a few early leaves. Engraved frontispiece suffers from a one cm. piece of the lower corner having adhered itself to the prior leaf. The piece is still present, with a clean break, but a tiny bit of the image has been affected. Bound in brown half-calf, handsomely titled in gilt at the spine. All edges gilt. Early ownership inscription to preliminary blank. Overall, a very attractive copy of a scarce overseas printing of this important American cookbook.

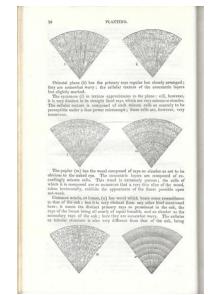
[OCLC records just two copies of this "eighteenth edition"].

A popular 19th C. work on arboriculture

19. [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. Other topics touched on include hedgerow planting and maintenance, and a list with descriptions of forest trees. A few institutional records credit George Sinclair or Jane Loudon records as author of this work, but we find source evidence 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



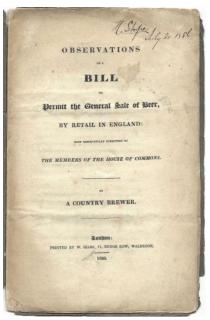
treatises on a wide range of topics so that individuals who could not obtain formal education could educate themselves. Bound in half brown calf, with blue marbled paper over boards. Compartmented spine decorated with a handsome gilt-tooled fish-scale pattern; gilt -titled, red morocco spine label. Binder's stamp "Bound by MacKenzie & Son", to front paste-down. Some light edgwear, 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 Ziphius.

[OCLC locates numerous institutional holdings; Goldsmiths' Kress Library 35009]. \$250.00

"Everybody is drunk. Those who are not singing are sprawling."

20. A Country Brewer. Observations on a Bill to Permit the General Sale of Beer, by Retail in England, Most Respectfully Submitted to the Members of the House of Commons. London: Printed by W. Sears, 11, Budge Row, Walbrook, 1830. Booklet, sewn in wrappers. Octavo (22.5 x 14.5 cm.), 16 pages.

FIRST & ONLY EDITION. A response to the impending Beer Act of 1830, from a "Country



Brewer". The commercial policy called the Beer Act would open brewing and cider making up to all householders who paid a modest fee, and the existing brewers, all licensed by local magistrates, were pushing back. The argument made within claims that quality will decline, adulteration will proliferate, and the economic impact will be negative. To some extent the Country Brewer must have been correct. Only two weeks after the passage of the act, Sir Sydney Smith uttered his famous line, "The Sovereign people are in a beastly state. Everybody is drunk. Those who are not singing are sprawling." Internally near fine, in contemporary, but not original, edge-worn brown wrappers with a hand-lettered label; wrappers now separated at hinge. With the ownership inscription, "H. Stokes, July 20, 1886".

[OCLC locates six copies; not in Noling. Goldsmiths' Kress Library 26197]. \$300.00

21. [Booth, David]; Society for the Diffusion of Useful Knowledge. The Art of Brewing. Part I & Part II. Published under the superintendence of the Society for the diffusion of useful knowledge. London: Baldwin and Cradock, Oliver and Boyd, Edinburgh, Robertson and Atkinson, Glasgow, W.F. Wakeman, Dublin, and G. and C. Carvill, New York, 1829. Two volumes. Octavos (22.7 x 15.2 cm.), 32, [4] pages; 32, [2] pages. With six steel engraved illustrations of equipment in the text, and additional charts and tables. Advertisements.

FIRST EDITION. Two additional volumes were issued in 1834 by F.J. Madon of London. A practical explanation of brewing ingredients, equipment and processes. The Society for the Diffusion of Useful Knowledge, was a London-based society formed in the early nineteenth century whose intention was to publish educational treatises on a wide range of topics so that individuals who could not obtain formal education could educate themselves. Previous owner's name in ink to title page. Offsetting to first and final pages of text block, otherwise internally near fine. In later, but contemporary brown paper wrappers, with hand lettered label to each. Edges of wrappers of both volumes worn. With the ownership inscription, "H. Stokes" to the title page, and ink annotations to wrappers in the same hand.

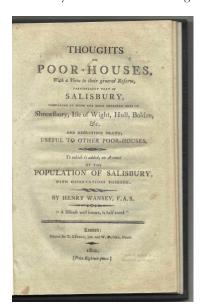
[OCLC locates only ten copies of both volumes; Noling, page 73; not in Amerine & Borg]. \$500.00



"Half a red herring to each person, or so that the smaller children may have the lesser halves, may likewise be substituted for cheese."

22. Wansey, Henry. Thoughts on Poor-houses, with a view to their general reform, particularly that of Salisbury, comparing it with the more improved ones of Shrewsbury, Isle of Wight, Hul, Boldre, &c., and deductions drawn, useful to other poor-houses. To which is added, an account of the population of Salisbury, with observations thereon. London: Printed for T. Cadell, jun. and W. Davies, Strand; J. Easton, Printer, High Street, Salisbury, 1801. Octavo (21 x 13.5 cm.), 48, [2] pages. Tables. Final leaf contains an errata statement and an advertisement for another work by the author. The errata statement contains a printer slug (same as that on the title page verso, indicating separate printing.

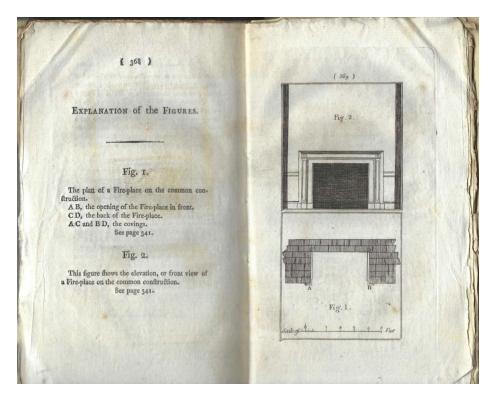
FIRST EDITION. A comparative study of poor-houses or alms-houses in England, particularly Salisbury with the Isle of Wight, Shrewsbury, Hull, Bristol, etc., and discusses food, employment,



management, and more. Henry Wansey (1751-1827) was a member of the Society of Antiquaries, and undertook a fair amount of travel, including a trip to the United States in 1794. The research for this work was conducted in Salisbury, after he returned from that trip. Wansey examined Parish registers, extracting statistics on burials and baptisms. He also used these and other statistic to arrive at projected figures of population for Salisbury, some of which stand up to actual census figures, others which do not. Clean. Bound in simple but attractive blue cloth, gilt-tiled at the spine. Very good.

[OCLC locates eight copies; Goldsmiths'-Kress Library 18330; Williams. Guide to the Printed Materials for English Social and Economic History, 1750-1850, vol. 2, page 224]. \$250.00

18th Century



Rumford's important work on fire-places & chimneys

23. Rumford, Benjamin, Graf von. Count Rumford's Experimental essays, political, economical, and philosophical. Essay IV. Of Chimney Fire-places, with proposals for improving them, to save fuel; to render dwelling-houses more comfortable and salubrious, and effectually to stop chimnies from smoking. The Third Edition. Dublin: Printed by W. Porter ... and J. Archer, 1796. Octavo (23.5 x 15 cm.), [2], 295-289, [1] pages (plates included in the pagination), ninety-four pages in all. Illustrated with fourteen engraved figures on six plates. Separate title page and wrappers.

Third Edition. The final of Rumford's famous essays, the other three on the creation of poor houses and the feeding of the poor. This final essay proposes advancements in the fireplace so that they might use less fuel while radiating heat more efficiently. "Rumford applied his knowledge of heat to the improvement of fireplaces in the 1790s. He made them smaller and shallower with widely angled covings so they would radiate better. And he streamlined the throat, or in his words "rounded off the breast" so as to "remove those local hindrances which forcibly prevent the smoke from following its natural tendency to go up the chimney." In modern, pale green, paper-covered boards; original front wrapper panel bound-in. Untrimmed, with some edgewear to a few leaves, and some scuffing and creasing to final plate and facing text. Wrapper panel chipped. Still, overall, near very good. With the ownership signature, "Jonathan Chetwood, 1796" to the title page; ink initials and date, "J.C. 1796" to front wrapper panel. Scarce.

[OCLC locates five copies of this essay, either alone or included with other essays in this series, and two copies of the Dublin R.E. Mercier printing of the same year (but with separate pagination). \$350.00

24. [Costume - Turkish Cook; Smith, Francis (after); Calvert, Frederick (Baron Baltimore)]. Arshi, Cook of the Seraglio. Engrav'd from the Collection of the Rt. Hon.ble Lord Baltimore. [London: no publisher, 1769]. Engraved plate (27 x 19.6 cm.), untrimmed with large margins. "Fran.co Smith pinx. G. Vitalba sculp."; "Publ.d accord.g to Act of Parl.t Jan.y 30 1769".

A single engraved plate from a series of Ottoman costume plates and portraits; this issued separately, but it would later be published as [Costumes of Constantinople], alternatively titled [Eastern Costume] (1768-1769). The portfolio issue contained twenty-eight engravings, each numbered in the upper right-hand corner (this image was "Tav. XII". all after paintings in the collection of Frederick Calvert Baltimore. The painter Francis Smith accompanied Lord Baltimore on a trip to the Levant in 1763-4, and later exhibited his work in London 1768-73. The subject, Arshi, Cook of the Seraglio, was cook to the Turkish Sultan, and the Seraglio the sequestered living quarters used by wives and concubines in a Turkish household. The cook is depicted as a tall, mustachioed figure, made taller by his conical hat. Carrying a dish in his hands, he strides away from the flaming stove. The engraving of Smith's painting was done by Giovanni Vitalba, whose name appears in the margins of the print. Light foxing and spotting to the print; verso contains one early ink notation, and several later pencil annotations. Overall near very good. Rare.

[Catalogued holdings include the Yale Center for British Art, the British Art Center, the Gennadius Library, and the Qatar National Library]. \$350.00

