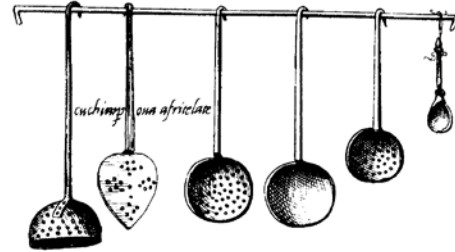


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The 2018 Bibliography Week ABAA Showcase The French Institute, New York City, January 25th

Below please find a short catalogue of items we will be bringing to the 2018 Bibliography Week ABAA Showcase in New York City. The one-day showcase takes place Thursday, January 25th, from 10-4pm, and is located at the French Institute /Alliance Francaise, at 22 East 60th Street. As we will be at the Showcase, we ask that inquiries and orders be placed via email and not phone.

The catalogue, offered here in no particular order, is mostly newly-catalogued printed and manuscript books and ephemera, all related to cookery.

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*“There are peaches and plums to make the mouth water, melons and greengages,
all set down carefully in classical drawing as though the artist was copying the frescoes of Pompeii”
(Great Flower Books)*

1. Brookshaw, George. *Pomona Britannica, or a collection of the most esteemed fruits at present cultivated in Great Britain, Selected principally from the royal gardens at Hampton court, and the remainder from the most celebrated gardens round London: accurately drawn and colored from nature, with full descriptions of their various qualities, seasons, &c.* London: T. Bensley for Longman, Hurst, Rees, Orme & Brown and John Lepard, [1816-]1817. Two volumes bound as one. Quarto, (33.7 x 27.3 cm.), xii, 4, [66]; [4], [62], [4] pages. List of owners and locations of gardens at end. Sixty stipple- and line-engraved plates by G. Brookshaw, printed in color and finished by hand.

Styled second edition; first quarto edition and the first in book form. The work was originally published as a large folio between 1804-1812, but this edition is essentially a new work: the format was reduced from broadsheet to quarto, the plates were re-engraved by the author himself, their number reduced from ninety to sixty, and the text was extensively re-worked. In this new work the plates are more realistic and useful, if less opulent, and include details of one hundred seventy-four cultivars of fifteen types of fruit. “The only work that invites comparison with *The Beauties of Flora* and *The Temple of Flora* is George Brookshaw’s *Pomona Britannica*...” (Sitwell & Blunt, *Great Flower Books* 1700-1900, page 28). “This masterpiece of botanical illustration—one of the most famous of all fruit books—typifies the golden century of botanical illustration (1750-1850). The glory of the plates lies in their delicacy of line and bright colors, which are accentuated by the plain backgrounds and the precise arrangements of the fruits. The author’s stated purpose in making this record of the choicest varieties available was the

improvement of English horticulture and the encouragement of gentlemanly interest in the subject. His motive was economic as well, since at that time enormous amounts of fresh fruits were imported from France. As in the case of floral print books of this period, many varieties that were illustrated no longer exist. Of further antiquarian interest is the author's list of the gardens in and around London from which he obtained his specimens—a great many coming from the royal gardens at Hampton Court.” (Nebenzahl. *Catalogue description*. (1982). ”Brookshaw's most important published work, which indeed is of some botanical significance, was his finely illustrated treatise on fruit growing, the *Pomona Britannica*, issued in parts from 1804 – when he first resumed his own name – and as a single folio volume in 1812. It was dedicated to his most illustrious former patron, the Prince of Wales. But Brookshaw's renown in the botanical world never matched that of his cabinet-making career, and he failed to gain recognition by Sir Joseph Banks, Sir J.E. Smith, and other luminaries of the recently founded Horticultural Society – perhaps in part because of the mystery surrounding his past, which he undoubtedly suppressed deliberately” (Lucy Wood for DNB). In contemporary marbled boards, over olive brown, plain half calf; gilt-titled spine label. Red and white silk headband. Some water staining and light soil to front endpapers and preliminary blanks only, not affecting text. Plates throughout are clean and bright; some very light foxing to some text leaves.

[*An Oak Spring Pomona* 40b; Dunthorne 51. Sitwell & Blunt, *Great Flower Books*, page 81; McClean, *British Colored Books 1738-1898*, page 14; Nissen, *BBI* 244]. \$12,500.00

a heretofore unidentified author now visible

2. [The Mistress of a Family]; [H.S.C., Harriet Seddon Clark; Harriet Seddon Chambers]. *A Work of Plain Practical Utility. Cookery and domestic economy, for young housewives. Including directions for servants. By the mistress of a family*. London and Edinburgh: William and Robert Chambers, 1854. Octavo (18 x 11.5 cm.), iv, [5]-128 pages. Index. Illustrated with seven woodcuts in the text.

Early printing of this English cookbook intended for “housewives who study simplicity and economy in the preparation of food... Every recipe—every advice—every little piece of information, is the result of personal experience.” Originally published in 1838 (Bitting erroneously refers to the first edition as 1841, but a single copy of the 1838 issue resides at the Wellcome Library), the book remains essentially unchanged through multiple printings until 1862, when it was expanded to 134 pages and now credited to “H.S.C.” On June 4th, 1833, William Chambers, half of the famous publishing house he owned with his brother Robert, was married at St. Mary's Church, Lambeth to Harriet Seddon Clark (born 1801), only daughter of John Clark, Esq., Darling Place, London. Died May 16, 1885. What occasioned William Chambers to credit his wife after thirty-four years remains unknown. Slight dampstain to edges of a few pages; otherwise very good in publisher's drab cloth, blind-decorated and with the title gilt-blocked on the spine. With a small ink stamp in red to the verso of the front fly. “From the Missions Library, London.” Scarce.

[OCLC locates no copies of this 1854 printing; Bitting, page 537 (1862 printing); Cagle 630]. \$350.00

includes a technique for the interpretation of thunder

3. [Manuscript – French cookery, medicine, and commercial recipes; Anonymous]. [France: circa 1670]. Quarto (23 x 17 cm.), [1], [45]-130 numbered leaves; [2] 168 pages. Text in French.

Seventeenth century manuscript in three or four hands. Included are over four hundred forgotten secrets to cure many medical diseases, numerous potions for cosmetics, perfumes, etc. There is also a section dedicated to cookery: mushrooms, soups, hydromel, Muscat wine, liquorice syrup, paté of pike,

ham of Mayence, cucumber confit, head of pig, etc. One can also read an interpretation of thunder depending on the month, how to perform bloodletting and what plant to use for different medical treatments depending on the month, a secret to make bread rise in the oven, and many other curious pieces of knowledge. Evidence of rodent damage to several early leaves along fore-edge, edges slightly frayed. First two leaves with repair, loss to fore-edge, damp stain along fore-edge and head throughout. in margin of some pages and other minor defects. Despite these defects, most of the text is quite legible. Modern binding of quarter vellum and marble boards. \$3000.00

4. [Manuscript – Coffee & tea]; Dufour, Philippe Sylvestre, (pseud.) [Spon, Jacob; Colmonero de Ledesma, Antonio; Marradon, Bartolomeo]. *Tractatus Novi de Potu Caphé, et de Chinesium The.* Parisiis: Apud Petrum Muguét, 1685. Duodecimo, 169. [4] pages. Index.

A fair copy manuscript of the first two sections of Dufour's *Tractatus*. The third section, on chocolate, is a translation of a separate work, Antonio Colmenero de Ledesma's *Curioso Tratado de la Naturaleza y Calidad del Chocolate, etc.*, and is purposely omitted here. The third part is also not included in the title, which in every other way is a facsimile of the Latin edition of 1685. The Latin edition was issued by Muguét of Paris simultaneously with the French edition from which it was translated. This manuscript includes holograph facsimiles of the frontispiece engraving and the two engraved plates, depicting stylized Arab and Chinese men of the time, as well as images of the plants and apparatus. "*Dufour upon Coffee, Tea and Chocolate* is a classic. It is the standard reference for the early history and methods of preparation" (Bitting). At the foot of the title page is a gift inscription reading, "Donatus e P. Andre Sieklucki ab eodem Magnifico dnd [abbreviation for "gave us gifts"] du in Novembri 1700 abiret Canna" [Given to Andrei Sieklucki for the magnificent gifts he has given, second day of November 1700, go sing." Just above that is what appears to be a later ownership signature, "Ex libris Michaelis Koserger [?] Notarii Terrestris Palatinatus Vilmensis". Tidemark to lower right hand corner of first one-third of pages, tiny bit of insect damage to first few pages, not affecting text, otherwise generally clean and neat internally. In limp paper-covered orange boards, with a decorative twining vine pattern. \$3500.00

an unrecorded Chocolate recipe book, bound as a parallelogram

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

FIRST EDITION. A tiny gem of a promotional chocolate recipe book, from one of the greatest of 19th century Swiss chocolate firms, Suchard (founded 1824), with offices in Paris and London. Large-scale chocolate manufactory started with Jules Pares in 1815, and was followed by Suchard, along with the Van Houten, Cadbury, Lindt, and Tobler, all within a fifteen-year period. When Philippe Suchard opened his chocolate mill in 1826, he was able to produce thirty kilograms of chocolate in one day with just a single employee. Much of his operation was powered by water. This little work includes a section of general instructions for working with chocolate, as well as collections of recipes for puddings, flans & cremes, patisserie, and more. In tan, color-decorated cloth, with images of the pleasures of chocolate consumption on the front and rear panels. Small ink date to free front endpaper; some very light soiling to cloth, otherwise fine. Unrecorded.

[OCLC locates no copies; Grivetti & Shapiro, *Chocolate: History Culture & Heritage*, pages 578, 613 (on the history of Suchard)]. \$1800.00

manuscript agricultural account book for a Tuscan estate

6. [Manuscript – Tuscan agriculture accounts]; [Ciotti, Antonio, Fattore (agricultural manager); Ugurgeri, Fausto, Signore (roughly equivalent to Lord of the Manor in Britain). *Amministrazione d[e]l' Mag[nifi]co Antonio Ciotti Fattore d[e]l' Nob[il]e Signore Fausto Ugurgeri alla Tenuta di Seggiano p[er] l'annata decorsa dal p[ri]mo 8bre 1793 al 30 Settembre 1794.* [= *Administration of the Magistrate Antonio Ciotti, farm manager of the noble lord Fausto Ugurgeri for the Estate of Seggiano for the year from 1 October 1793 to 30 September 1794.*] [Cover title]; *Visita, o Contazione del Bestiame dei Poderi della Tenuta di Seggiano per l'Annata 1794, qual Contazione serve di Stilcontro per quella da Farsi nella Futura Annata 1795.* [= *Inspection Report, or Account of the Livestock of the Farms of the Seggiano Estate for the year 1794, which Account serves as the Basis for what to do in the Future year 1795.*] [Title on first gathering]. [Seggiano, Italy: 1793-95]. Manuscript codex (32 x 22.5 cm.) in several hands; various paginations in 24 gatherings of unequal lengths, including additionally several miscellaneous receipts, all indicating a retrospective assemblage, headed by a summary report as reflected by the title on the first gathering; bound in vellum and tied with cords.

A reference account book for the crop year October 1793-September 1794 (two instances of the date 1792 may be errors) made for an agricultural estate in the Tuscan municipality Seggiano, near Siena, south of Florence. It was prepared in advance of a detailed examination or inspection, presumably commissioned by the lord of the estate, Fausto Ugurgeri (originally Ugurgieri della Berardenga), of a Siennese family well known in the area from the 9th to the 19th century. The compiler declares himself on the cover as Antonio Ciotti, likely the agricultural manager of the estate, though he may also have held some public administrative office. (Italian *fattore*, cognate with *fattoria*, farmstead) appears originally, in medieval times, to have embraced “accountant” among its meanings, but here may approach “director” or “manager,” thus encompassing accountant but broader. His title *Magnifico* does not necessarily indicate membership in the nobility, but would seem to confer recognition of public administrative office of some sort.

The Ugurgeri/Ugurgieri family traced its lineage to the feudal lords Winigis, who founded the first nunnery in the region, Fontebona, in 867, as well as other religious foundations near Siena, thus installing themselves with some degree of permanence as worldly proprietors and heirs according to the traditions of the Italian city states. The name derives more specifically as a contraction of Ugo di Ruggieri, a twelfth-century descendant and Siennese consul whose long line held political sway in the centuries thereafter. Their history entwined with that of another line descended from the Winigis, the Berarda family, who consolidated even greater regional power by the thirteenth century. Hence the formal name Ugurgieri della Berardenga, by which Fausto's more immediate ancestors had been known (it is not known when the form used here was first adopted). Today there is still a fortress complex called the Palazzo degli Ugurgieri in Siena, as well as an entire comune (or township) – famous for its Chianti wines and *vin santos* – called Castelnuovo Berardenga. The estate holdings passed from the last of the Ugurgeri, Isabella, to one Giovanni Battista Vivarelli in the early nineteenth century, and subsequently changed hands several times, until it was purchased by the Piccolomini family of Siena after World War II. ~ Some sample headings for the accounts: First gathering [6 recto]: *Canto a Vacche* [Account for Cows]; *Cano a Pecore* [Account for Sheep]; [recto 9, not counting receipts in folder bound in]: *Residovi Restati in Mano di me Ant. Ciotti di Tenuta di Seggiano Spettante al Nob[il]e Sig[no]re Ugurgieri di 30 Settembre 1794.* [Residuals Remaining to Hand with me Antonio Ciotti of the Seggiano Estate due the Noble Lord Ugurgeri on 30 September 1794.] Second gathering headed: *Giornale al Mese d'Ottobre 1793.* [Journal for the Month October 1793]; heading on page 98 (13th gathering): *Note dell'Olive, che si macinevanno dai Particolari all' Oliviera di Casa Pagando di Molenda Cinque Quartucci ogni Pilata a Peso, e misure tenese di 356 il Boccale.* [Notes on Olives that have been Milled Specifically for the Home Oil at a Cost of Five Quartucci [a liquid measure] by weight, and measured at 356 per tankard.] A chief purpose of the accounts was to record

payments for services in cash, goods, or land use; such payments were not only noted but also indexed, as for example in the 23rd gathering, where names that are written on the first recto in a neat scribal hand appear grouped according to place number in the subsequent leaves, but recorded there as occasion arose and in some cases in evident haste (one Domenico Ferri, for instance, in group 13, was given cash (contanti) and a garden plot (una partita di suolo).

The accounts kept include those for maintenance of livestock (pigs, goats, sheep), for maintenance of seed crops (per mantenimento di coltivazioni semente), and for costs related to transport of animals and goods. Ciotti's personal summary of accounts payable and received – a sizeable business was conducted with both Siena and the village of Baccinello – supplies a good idea of the extent of the Estate's production, enumerating quantities of wheat, rye, farina, barley, vegetables, cheese, olive oil, walnuts, wool, and linen. It seems that Ciotti had authority to operate finances with some latitude, as even alms for the poor and religious mendicants were noted (per elemosina a più poveri e religiosi mendicanti) when the local Capuchin Friars Minor came to call (though the commitment appears to have been trivial by comparison to the generosity exhibited by Ugurgieri forbears of an earlier millennium). There are many details that await interpretation and analysis, but for modern eyes an endearing attribute might be noted, namely, that in livestock lists the affectionate names of cows are recorded (Damigella [Little Lady], Pastorella [Shepherdess], Bellarosa [Lovely Rose], Pomposella [Little Miss Grand]). In full vellum, with tawed cords. Good. \$3500.00

unpublished 19th C. manuscript work on grape growing and winemaking

7. Zweifler, Franz. *Weinbau und Kellerwirtschaft [Viticulture and Enology]*. [Geisenhiem, Germany]: 1889/90. Octavo, 270, [4] pages. Table of contents. Illustrated.

Manuscript of an unpublished work on grape growing and winemaking, by the principal of the School of Fruit and Wine Growing at Slovenia's University of Malibor. The manuscript is a well-organized treatise on the subject, not a collection of notes, and therefore we believe it is a draft work in progress of an unpublished book. Divided neatly into two sections, the first treats viticulture in general, including planting, soil, roots, grafting, structures for terracing, trellising, pruning, etc. The second part covers the winemaking process and includes storage equipment – barrels, valves, bungs – the chemistry of fermentation, etc. The pages are uniformly creased to provide neat, wide margins, which have been used for additional notes, and for significant and detailed illustration. Zweifler, a German, was the author of a number of important works on the wines of Germany, Austria and Slovenia, including *Lehrbuch des Weinbaues und der Weinbehandlung Für praktische Weinbauern und Kellerwirte, sowie Weinbauschulen*. His earliest work, *Vrste ameriskih in domacih trt, ki so priporočljive za vinograde na Stajerskem*, was published in Gradec, Slovenia in 1905. All of the others were published in Germany. Maribor, location of the University's School of Fruit and Wine Growing is the gateway to the Mariborske and Slovenske Gorice winemaking regions, and home to the oldest known grape vine in the world, the Stara Trta, estimated to be four hundred fifty years old. Included in the second part are two tipped-in printed booklets on viniculture: *Über Rotweinbereitung [From the grape to the glass]*, by Zweifler ([1889] 6 pages); and *Betrachtungern uber die Reblaus [Reflections on Phylloxera in the present state of Things. (1889. 20 pages)]*. The second has a two page, chromo-lithographed plate of phylloxera. In patterned-cloth over a brown cloth spine; spine gilt-titled. Binding is edgework and lightly chipped at the head and foot of spine, otherwise very good.

[OCLC locates just one copy of *Über Rotweinbereitung*, and none of the *Betrachtungern*]. \$4500.00

*the first Latin Humanist edition of Apicius, and the first cookbook printed in Switzerland,
with contemporary manuscript annotations*

8. Apicius; Bartholomaeus Platina; Paulus, aus Ägina; Albanus Thorer. *Caelii Apitii, summi aduatricis medicinae artificis, De Re Culinaria Libri X. recens e tenebris eruti & a mendis uindicati, typis summa diligentia excusi. Praeterea P. Platinae Cremonensis vivi vnde vnqve do Etissimi, De tuenda ualetudine, Natura rerum, & Popinae Scientia Libri X, adimitationem C. Aptii adunguem facti. Ad Haec. Pauli ae Ginetae de Facultatibus Alimentorum tractatus, Albano Torino Interprete. Cum Indice copiosissimo.* Basiliae [Basel, Switzerland]: [Johann Herwagen, il vecchio]; Mense Martino, [1541] Anno MDXLI. Quarto, (20 x 15 cm.), [16], 1-366. 26 lines. Running title: *P. Platinae Cremon., / Liber I* [etc.]. Ornamental title for each book. Three (really four) works combined.

FIRST EDITION thus. The first cookbook printed in Switzerland, and the first critical edition of Apicius, placing it at the front of the Latin Humanist tradition as regards cookbooks; together with the 7th Century Byzantine physician Paul of Aegina's *Facultatibus Alimentarum*; and *De honesta voluptate et valetudine* of Platina [Bartolomeo Sacchi], which in its *editio princeps* is considered the first printed cookbook (1474). Additionally, between the Apicius and Paul of Aegina there is a fourth, very brief work, the *Appendicula de Condituris Variis* of Joannus Damasceni [John the Damascene].

Alban Thorer, editor of this work, was a physician, philologist, translator and editor, perhaps most famous for his edition in German of Vesalius' *De Humani Corporis Fabrica*. He crossed paths with great figures of the Northern Renaissance; he was a student of Paracelsus at Basel, a classmate of Nostradamus at Montpellier, visited Erasmus at Freiburg, and Conrad Gesner attended his lectures. It is recorded that he discovered a text of Apicius on the island of Maguelonne, near Montpellier, after subsequently being introduced to the Venice edition of 1503, he undertook this translation, producing and editing this first critical edition. The edition has been criticized by Brandt and others. Ownership inscription to top of title page, "Sum Rutperg Hu*d*en : e [***] amicos", and an inscription to the rear paste down appears to be in the same hand. Holograph annotations throughout in contemporary Latin, although a few are in Greek. Most appear to be text edits, corrections to orthography or word selection. A few longer notes appear throughout, and an eight line additional recipe has been added to the text of Paul of Aegina (page 125). Some light dampstaining to first and last pages; tideline throughout, otherwise contents generally very good. In early, if not original full vellum, sewn on cords, titles in ink to head of spine, and on bottom edge of text block. Still near very good, and surprisingly attractive. Bookplate of Elizabeth Willets Lambert to front paste-down, covering what appears to be a previous bookplate removed. Lambert was wife of Samuel W. Lambert (1859-1942), Dean of the College of Physicians and Surgeons at Columbia and collector of rare books. Rare. While the Lyon edition of 1541 appears on the market with some frequency, this slightly earlier Basel printing is scarce (of the twenty-two 1541 printings sold at auction in the U.S. since 1900, only six were the Basel printing).

[OCLC locates fifteen copies; LOC copy is not listed in OCLC; *Schöne alte Kochbücher* 7; Vicaire 30; Simon (BG) 122; Notaker 1001.23, 1002.5]. \$7500.00

a Renaissance-era work on the Roman feast

9. Ciacconius, Petrus [Pedro Chacón]. *Petrus Ciacconius Toletanus de Triclinio, sive de Modo Convivandi, Apud priscos Romanos, & de conviviorum apparatu. Accedit Fulvii Ursini Appendix, & Hier. Mercurialis De accubitus in coena Antiquorum origine, Dissertatio.* Amstelaedami: Apud Henricum Wetstenium [Wetstein, Hendrik], 1689. Duodecimo (13 x 8 cm.), [12, including additional engraved title], 445, [23] pages; 6 leaves of plates (5 folding), and numerous full-page engravings. All edges red.

Fifth edition; the first appearance was Rome 1588. A “remarkable study of the ancient Roman table: the feast, invitations, the dishes, composition of the table, etc. Several chapters are devoted to drinking, generosity toward guests, the nobility of old wine, wine and music, mixing wine, fresh wine, etc.” (Oberlé (my translation)). In full green calf, with elaborate decoration. Very good. With the booksellers’ tickets of Cooks Books and R.F.G. Hollett. Scarce.

[OCLC locates nineteen copies; Bitting 89; Cagle 1079 (first edition only); Oberlé 20, 21 (earlier editions); Simon BB 311; Vicaire 174]. \$1200.00

“Diets, extraordinary”

10. Lamb, Patrick. *Royal-Cookery; or, the Complete Court-Cook. Containing the Choicest Receipts in all the particular Branches of cookery, now in use in the Queen’s Palaces of St. James, Kensington, Hampton-Court, and Windsor. With near Forty figures (curiously engraven on Copper) of the Magnificent Entertainments at Coronations Instalments; Balls, Weddings, &c. at Court; Also receipts for making of Soupes, Jellies, Bisques, Ragoos, Pattys, Tansies, Forc’d-meats, Cakes, Puddings, &c. By Patrick Lamb, Esq; Near Fifty Years Master-Cook to their late Majesties King Charles II. King James II. King William and Queen Mary, and Queen Anne. To which are added, bills of fare for every Season of the year.* London: Printed for Abel Roper and sold by John Morphew, near Stationer’s Hall, 1710. Octavo, 127, [16] pages. 35 plates, mostly folding. Includes bills of fare and bookseller advertisements.

FIRST EDITION. Maclean describes an additional printing of the first edition, printed for and sold by Maurice Atkins. “Lamb brought a touch of French snobbery to traditional English recipes for an increasingly prosperous group of wealthy merchants, urban professionals, and rural gentry. His recipes show a preference for French-style stewed and braised dishes over the boiled staples of seventeenth century England” (Anne Willan, *The Cook Book Library*, page 197). As cook to five kings and queens of England, “few others could possibly afford to emulate the vast spreads of exotic and costly foods which Lamb so often called for in his book of Royal recipes.” (Eric Quayle, *Old Cook Books*). In attractive, blind-paneled and -tooled, brown calf by Clyde Newman; with the bookplate of Sir Francis Hopkins, Bart.

[OCLC records eighteen copies of this printing, and five of the Atkins printing; Bitting, page 271; Maclean, page 88; Pennell, page 144; Simon 939 (the third edition of 1731)]. \$8500.00

11. [Manuscript Apothecary’s Recipe Manual – German]. [Stuttgart, Germany], [1843-47ff.]. Small octavo (16.5 x 11 cm.), [172] pages. 2 pages recipes; 32 pages of accounts; followed by 34 pages of recipes; 104 blank pages. Text in German.

A German apothecary’s recipe manual, in a repurposed account book. The accounts – neatly cancelled with a single line of ink – appear to be those of a Stuttgart tobacconist or Tabakhändler, Gott. Vollmer. Entries in the accounts refer to Havana, Imperial, Formosa, Louisiana, Amazonen, etc., many having to do with tobacco. The recipes, nearly eighty in all, are not broken into subjects, but include a cross-section of commercial recipes and formulas for products one might find in an all-purpose apothecary: inks, pomades, medical cures, household products, various wines and spirits to be applied as elixirs, etc. Included are recipes for Hollandischen Bauchtabak (Dutch belly tobacco?), Gichtbeulen (for gout bulges), Streichhoelzer (matches), Buchbinder Lack (bookbinding paint/glue), Magentrompfen (stomach drops), Aromatischen Desert Liquer, Kampfer Spiritus, Kampfer Branntwein, Orange Liqueur, and many others. The ingredients mentioned include isinglass, gum arabic, gall, rhubarb, angelika, galangal, gentian, beaver horn, drachblut (dragon blood), and others one would expect to find in an apothecary’s shop. The hand, consistent throughout, is the workaday writing of a tradesman, with tight margins, and words squeezed in to fit. Some signatures loose, but complete. In patterned, paper-covered boards over half brown calf. A paper label on the front board with no (legible) title. Various notes in ink and pencil

to endpapers; rear pastedown looks to have had an ownership statement overwritten, and free front endpaper contains the more modern mark of a genius, "This must have been a book of records". General wear and rubbing; good. Also included are two separate gatherings of leaves, neither of which appears to have been integral with the account book. The first is a signature of three leaves (twelve pages), sewn. The twenty-two recipes are for aquavits, liqueurs, kummels, eau de vies, and more, including Persico Italiano, Liqueur de Vanille, Liqueur de Geneve, Chocolate Liqueur, and Chocolate Aquavit. The second is a single folded leaf of handwritten text. Soiling and edgewear, with some loss to both inserts.
\$600.00

an Ohio German imprint of Thomson's herbal medicine manual

12. [Samuel Thomson]. *Neue Anweisung zur Gesundheit; oder, Botanischer Familien-Arzt, enthaltend ein vollständiges System von Practisiren, auf einen ganz neuen Plan; mit einer Beschreibung der Kräuter die gebraucht werden, und die Anweisung zur Bereitung und Austheilung derselben um Krankheiten zu curiren.* [New Guide to Health; or, Botanical Family Doctor, containing a complete system of practices, on a plan entirely new; with a description of the herbs needed, and instructions for preparing and administering them to cure maladies.] *Bey Samuel Thomson. Erste Deutsche, von der vierten Englischen Ausgabe.* Lancaster, Ohio: Gedruckt für Horton Howard, bey Johann Herman, 1828. Duodecimo (17 x 11 cm.), [5], 6-144, [ii] pages. Stippled engraved frontispiece portrait of the author by H. [Henry] Williams. Index.

FIRST GERMAN LANGUAGE EDITION, from the fourth English language edition. The first translation into Americanized German of the widely disseminated treatise by Samuel Thomson (1769-1843), an autodidact in the field of botany from rural New Hampshire, and the founder of an herbalist movement later codified as Thomsonian Medicine. The first and second (American English) editions bore the imprint of the Boston firm directed by Colonel E.G. House, an advocate of Thomson's "system" (and otherwise remembered as a printer of the original or "old" Farmer's Almanac). But in 1827 a third and, soon after, a fourth edition appeared in Columbus, owing to keen interest in herbalist medicine on the part of Horton Howard (1770-1833), a prominent Quaker pioneer recently settled in Ohio. The chronology of the publication history intercalates with the curious unfolding of relations between the author and his Ohio agent, for shortly after the publication of the German edition in Lancaster, Howard broke with Thomson and eventually offered to the public a competing work under his own name – *An Improved System of Botanic Medicine* – also published in Columbus, in 1832. In an unfortunate turn of events, Howard died along with several members of his family during a cholera outbreak in 1833. Thereupon Thomson (or his epigones) declared the nettlesome "Howard controversy" over in their periodical dedicated to the movement (*The Thomsonian Recorder* 1 [1833], iii, vii). In the event, the legacies of both men were ensured for a time by disciples who shepherded additional compendia by them into print. Altogether, then, a largely forgotten chapter of American medical practice before the establishment of regulatory norms.

What is now called traditional or folk medicine was by no means a marginal phenomenon in the early nineteenth century, nor was it regarded as eccentric or quaint. Believing his wife and children to have been cured of life-threatening illnesses by local practitioners in New Hampshire, Thomson investigated the lore of "root doctors" and conducted trials with native plants himself. By this means evolved the recommendations found in *The New Guide To Health*, which were buttressed even more by the framework of their presentation as remedies that – readily procurable in the wild through the beneficence of God – would enhance the self-sufficiency of families and, at the same time, curtail their dependence on conventionally trained (and highly priced) physicians. ~ The German edition presents only the *Guide* proper, omitting the lengthy chronological narrative in the English editions that places the author's discoveries in autobiographical context. Elementary principles are set forth first, foremost among them the understanding that "heat is life" and that, as "the stomach is the depository from which the whole body is supported," the heat emanating as a result of the consumption of food necessarily

deserves highest consideration, “as the whole room is warmed by the fuel which is consumed in the fire place.” Naive though the pronouncements may seem now, it must be remembered that the standard toolkit of “learned” medicine was itself controversial, and very much a target of Thomson’s ire. Accused, himself, of trafficking in poisons, he counters that doctors who disdained his methods made no mention of their own dependence on mercury, opium, nitre (i.e., saltpeter), ratsbane (i.e., arsenic), and in concert with them an incautious use of the lancet. ~ Thomson’s numbering of the medicaments in order of their discovery and relative therapeutic value is also retained. His first discovery, for instance – the medicinal use of which he had filed for a patent – was *Lobelia inflata*, which he calls “the emetic herb” (here, *Emetisch Kraut*) and whose purgative values and methods of application require twelve pages of discussion. Next in priority is the promotion of perspiration (which is understood as a function of thermo-regulation) through preparations of capsicum, by which is presumably intended the capsaicin found in the berries of *Capsicum annuum*. In all there are six such numbered physiological processes susceptible to remediation by the properties of plants. Shorter descriptions of additional plants and their derivatives follow.

Not only Quakers, of course, but German speakers from diverse points of origin, including a sizable contingent from the Palatinate, had settled throughout the Northwest Territory, where their numbers swelled in the years leading up to Ohio’s application for statehood. Germans contributed considerably to the economic growth of Columbus and, by 1850, owned more than a third of the city’s property. Lancaster, a few miles to the southeast, became a German-language publishing center of sorts, notably of newspapers distributed throughout the region, but it is important to note that such publications were not immigrant organs, but rather weeklies and dailies calibrated to serve American-born settlers pouring into Ohio from Maryland, Virginia, and Pennsylvania. Their outlook and politics were Jeffersonian: agrarian, anti-federalist, and emphasizing self-reliance. A ready-made audience, then, for *Neue Anweisung zur Gesundheit*, whose title page bears the curiously Americanized preposition “bey” and whose printer, having Americanized his surname from Herrmann to Herman, was also the printer of the earliest German edition of the newspaper *The Ohio Eagle – Der Deutsche Ohio Adler* – beginning in 1817. The translation may be attributable to one Peter Appel, the translator credited in the colophon of the companion biography of Thomson (*Die Beschreibung von dem Leben und medicinischen Erfindungen von Samuel Thomson*), issued also in 1828 by Howard and Herman. Moderate foxing throughout; edges of some leaves rough, but not effecting text. Water stain on front endpapers and one preliminary leaf; pin holes to free front endpaper. Marbled boards over one quarter brown calf; some loss and rubbing to board and to spine. Near very good. Rare.

[OCLC locates just two copies (AAS and NY Historical); Shoemaker 35510; Bötte & Tannhof, *German Printing* 2945; Morgan, R.P., Ohio 1861]. \$1200.00

the copy belonging to the successful plaintiffs’ lawyer

13. [Patent suit – Cooking stove design]; Johnson, Elias; Low, Peter.; Hicks, George W. *Report of a trial for violation of the patent right of the ‘American Air-Tight’ cooking-stove, in the Circuit Court of the United States within and for the district of Massachusetts : wherein Elias Johnson and David B. Cox, were plaintiffs, and Peter Low and George W. Hicks, were defendants*. Boston: Dickinson Printing Establishment, Damrell & Moore, 1848. Octavo (22.5 x 14 cm.), 60 pages, [1] folded leaf of plates; illustrated. With one folding copper-engraved plate and 12 text figures. Interleaved with blanks throughout.

FIRST EDITION. Record of a patent infringement case between two neighboring stove foundries in Troy, New York. The plaintiffs, Elias Johnson and David B. Cox, who owned the Clinton Foundry (later owned by Fuller & Warren), sued their neighbors, Peter Low and George W. Hicks. The attorney for the plaintiffs, William Whiting, explains that the defendants, “flooded the market with a stove so nearly resembling the patented stove, both in name, form, size, ornaments, and construction, as to

deceive any person of ordinary discrimination.” They even named the stove the “American Hot Air”, while the Johnson and Cox stove was the “American Air Tight. “[T]he Defendants desiring not only to take away the fruits of Pierce’s invention, but of his taste also, actually directed their pattern makers to imitate Pierce’s stove in every particular, even to the ornamental carving of the pattern, and the shape and position of the legs on the stove, so that it would be easy to pass off their stove for Pierce’s” (page 12). Low and Hicks saw the strength of the suit, and settled. Contemporary calf over marbled boards, with black morocco cover label with the name “William Whiting” stamped in gold. Whiting’s copy, who was one of the lawyers for the plaintiffs in this interesting American patent trial.

[OCLC locates three copies (NYHS, Boston Athenaeum, Houghton Library)]. \$750.00

the monumental study of the public markets of New York, by an “epicure naturalist”

14. De Voe, Thomas F. [Thomas Farrington De Voe]. *The Market Book, containing a historical account of the Public Markets in the cities of New York, Boston, Philadelphia, and Brooklyn. With a brief description of every article of human food sold therein. The introduction of cattle in America, and notices of many remarkable specimens.* New York: Printed for the Author; Printed by Hall, Clayton, & Medole, 46 Pine Street, 1862. Octavo, (23.5 x 16.5 cm.), [i]-xiv, [15]-621 pages. Extensive General Index, and an Index to Butchers.

FIRST EDITION. The most complete and thorough historical description of the public markets of New York. While the title page states “In Two Volumes, Vol. 1”, this was the only volume published, and the other cities mentioned in the title, Boston, Philadelphia, and Brooklyn, are not included in this work. It is thought that the author’s followup volume, *The Market Assistant* (New York, 1866), was intended to be that second volume, but morphed into a stand alone work. *The Market Assistant* is an encyclopedic survey of the astounding variety of products available in the public markets in all of the cities mentioned. Together, the two works are an indispensable view of the workings of American food markets mid-nineteenth century, and of the bounty provided by this young country. The level of detail of *The Market Book* is remarkable, as one might gather from a quick look at the Index of Butchers, which lists over twelve hundred butchers. Thomas F. De Voe, a member of the New York Historical Society, was himself a butcher at Jefferson Market in New York’s Greenwich Village. He was part of the New York’s food distribution system at the precise moment when improvements in transportation brought increasing abundance to its open air markets. Food historian Anne Vileisis, in her book, *Kitchen Literacy*, calls De Voe “no ordinary butcher. He might more aptly be described as an epicure naturalist, and it is this naturalist inclination that makes him so fascinating.” Slight age-toning to pages; tiny bit of foxing to text block edges. In publisher’s blind-stamped and titled, brown cloth. A bit of wear to corners, and cloth jus separating at bottom of front hinge. Still, near fine. Rare.

[OCLC locates just four copies; Sabin 19824 cites *The Market Assistant* (1867) as volume two]. \$2000.00

a presentation copy, from the second “Lady Principal” of the Cooper Shop Hospital

15. [Cooper Shop Volunteer Refreshment Saloon]; Moore, James. *History of the Cooper Shop Volunteer Refreshment Saloon. By James Moore, M.D.* Philadelphia: Published by Jas. B. Rodgers, nos. 52 & 54 North Sixth St., 1866. Octavo (19.5 x 13 cm.), vi, 212 pages. Frontispiece.

FIRST EDITION. A report on the activities of the Philadelphia war relief operation named the Cooper Shop Volunteer Refreshment Saloon. “The saloon, established in 1861 in the cooerage of William M. Cooper & Company, was a volunteer relief agency that provided meals, hospital care, and facilities for washing, sleeping, and writing to over 400,000 military personnel, refugees, and freedmen during the Civil War.” (Library of Congress World Digital Library). “The soldier forsook the endearments of the domestic hearth, and with brave spirit went to the field of contest in support of the grand principles

involved in the preservation of order. The citizens of Philadelphia, with a liberality that does them lasting honor, conceived and carried out the design of rendering them service by the way, and assuaging their sufferings and the cravings of appetite” (from the Preface). The engraved frontispiece depicts a line of soldiers in front of the Cooper Shop with volunteer workers in the background. Because the saloon served so many soldiers returning from war, the medical needs of some of these soldiers demanded creation of a Cooper Shop Hospital, which was founded in November of 1861.

Pencil collation marks to verso of rear free end paper; some light soiling to a few pages. In publisher's textured green cloth; front cover bears a gilt-stamped vignette of the shop and its American flag (taken but modified from the frontispiece); the rear cover bears the same image in blind-stamp. Corners lightly bumped, some chipping to the head and foot of spine, otherwise very good. Inscribed in pencil on the rear paste-down, “John Welch, 139 Federal Street”; and in ink on the verso of the front free endpaper, “Compliments of Mrs. A. Horner, Phila. July 4th 1786.” This same Horner inscription appears in a copy at the National Library of Medicine. That copy bears two additional inscriptions, and the *Journal of the Franklin Institute* (1877) indicates a copy of this work was donated by Mrs. A. Horner, also in 1876. Mrs. A. [Abigail] Horner became “Lady Principal of the Cooper Shop Hospital” after the death of the previous and original Principal, Mrs. Anna M. Ross (pages 54-56). Horner tendered her final report regarding the Hospital on September 9th, 1865, months after the war had ended, but the work of the hospital had continued. “Like the Temple of Janus at Rome, it was open in time of war, and closed in time of peace.”

[OCLC locates five copies; Sabin vol. 12, page 342, H. 50402]. \$900.00

16. [Menu-Fishing Derby]. Victory Banquet, to 1938 Taylor St. Yard Champions, Crafts' Manor. Seven P.M. April 8, 1939. 1939. Folded menu (12 x 16.5 cm.), [4] pages.

Manuscript menu for a dinner in honor of the winners of the fishing derby of a private club. Includes the names of the previous and new champions, as well as the menu, along with two pieces of fishing doggerel. The wrapper includes a drawing of a fisherman's bag, with a chromolithograph image of a rainbow trout pasted-down. Tiny bit of soiling to the wrappers, otherwise fine. \$120.00

one of the rarest of Low Country cookbooks

17. [Louisa Cheves Smythe Stoney]; Mrs. Samuel G. Stoney. *Carolina Rice Cook Book. Compiled by Mrs. Samuel G. Stoney*. Charleston, S.C.: Carolina Rice Kitchen Association; Presses The Lucas-Richardson Co., [1901]. Stapled booklet (18.5 x 11.5 cm.), 91, [13] pages. Advertisements. [Cover title: *The Old Carolina Rice Pot*].

Evident FIRST EDITION. Margaret Cook records this as the first South Carolina community cookbook. At least two other non-community cookbooks from the Palmetto State precede this book by some decades: *The Carolina Receipt Book* by a “Lady of Charleston” (1832) and Sarah Rutledge's *Carolina Housewife* (1847). A third book, clearly a community cookbook, *Old Receipts from Old St. Johns*, compiled by the Pinopolis Civic League emerged circa 1900 but remains undated (and unrecorded by Cook), and thus the priority of these books is unclear. However, we do know that in 1901, Mrs. Samuel Stoney compiled *The Carolina Rice Cook Book* by gathering recipes from around the region. Karen Hess writes of the book (in her seminal work on the subject, *The Carolina Rice Kitchen: The African Connection*), “This charming booklet, containing some 237 receipts for rice, was compiled in 1901 by Louisa Cheves Smythe Stoney, wife of Captain Samuel... Stoney, a figure in his own right but most pertinently chairman of the Carolina Rice Kitchen Association, seated in Charleston... the work was ‘offered at the South Carolina Interstate and West Indian Exposition as a 25-cent souvenir,’ adding that ‘the

exposition was a sort of world's fair meant to inject some spark in the moribund Carolina economy.'... But we still have *Carolina Rice Cook Book*, which has become exceedingly rare... Mrs. Stoney also included receipts obtained from the interested ladies of Low Country society, including some of the proudest names of the old rice aristocracy and their cooks, to be sure, although they are seldom credited and if they are, then by their old slave names. In short, it is a period piece, but this is what is important about the book. That is, it reflects one aspect of the period, the unique rice kitchen of Low Country Carolina, the glory of which was also beginning to fade as the old African-American cooks departed from the scene, one after the other." Numerous advertisements in rear for South Carolina rice brands, dealers, and other local businesses. We have seen two variants of book's wrapper designs: one with a sheaf of rice and the title *Carolina Rice Cook Book*; and this one, with an image of a pot hanging in the fire, and the alternate cover title, *The Old Carolina Rice Pot*. Both have the indication, "Price 25 Cents" at the foot of the front wrapper panel. Small chip from wrapper at head of spine; some light wear and soiling to wrapper, otherwise very good. Very rare.

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

an Atlanta African-American self-improvement guide, with recipes

18. Penn, I. Garland; [Irvine Garland]; [Irvine Garland Penn]. *Afro-American Home Manual and Practical Self-Educator, Showing What To Do and How To Do It: Being a Complete Guide to Success in Life. With Articles by Professor I. Garland Penn and Many Other Distinguished Men of the African Race*. Atlanta, Georgia: Phillips-Boyd Publishing Co., 1902. Large octavo (26 x 19 cm.), [vi], 17-176, 17-704, 1-18, 1-32, [viii], 705-720 pages. Engraved illustrations, fourteen inserted photographic plates, four inserted color plates, tables, diagrams. Table of contents. Index. Title continues: *Containing Sketches of the Lives of Prof. Booker T. Washington, Rev. John Jasper, and Many Others, as Examples of the Achievements of Successful Men and Women of the Race Being an Incentive and Inspiration to the Rising Generation*. Subtitle on cover: *A Manual of Self Improvement for the Colored Race*.

Evident FIRST EDITION. A "success manual" likely to be found in the home libraries of African-American families and business offices during the first decades of the last century; an important document, in addition, of the generalized American cult of success that was central to the objective of establishing community self-help traditions to which cultural groups could refer with pride. Of interest in the present context is Chapter 19: Helps, Hints, and Advice to the "Queen of the Household": Cooking, Preserving, Cleaning, Mending (second sequence pages 227-268), containing two hundred recipes "from the best sources" – including: Split Pea Soup, Spring Vegetable Soup, Philadelphia Pepper Pot, Baked Pickerel, Boiled Salt Codfish, Oyster Fritters, Roast Beef Pie with Potato Crust, Fricaseed Tripe, Stewed Duck, Mutton Pudding, Fried Cauliflower, Baked Onions, Boiled Winter Squash, Hominy Muffins, Johnny Cake, Gooseberry Jam, Damson Wine, Ginger Wine, Candied Horehound, Lemon Drops. ~ Today it is the analytical sobriety of W.E.B. Du Bois that historians credit for drawing back the curtain, revealing the plight of African Americans dispossessed of any means of social progress. White business owners feared the fiscal influence of their very presence. Nearly all the black employees in most urban offices and business settings worked in establishments owned by African Americans. One economic sector where opportunity grew was that of print media: in 1900 there were approximately two hundred newspapers and magazines "published by Negroes in this country," employing "a good many Negro printers and pressmen" (Ray Stannard Baker, *Following the Color Line* [New York: Doubleday, 1908], 135-136). Given that, in cities such as Atlanta, black readers were barred from public libraries (idem, 35-36), the road leading from serial to book publishing for African American audiences was traversed, once discovered, in short order.

Presentations of much the same material found in the *Afro-American Home Manual* had appeared under the title *The College of Life, or, Practical Self-Educator: A Manual of Self Improvement for the Colored Race* –

with compilation credits to three men – in editions contracted by publishers in Chicago, Cincinnati, Denver, and Washington, D. C. between 1895 and 1900. The collaborators were listed as Henry Davenport Northrop, Joseph Gay, and Garland Penn, all of whom separately would publish “home educator” manuals of one cast or other. Hodge-podges, perhaps, but also efforts of prodigious industry, they enclosed between two covers summaries of historical events, inspirational biographies, examples of poetry and eloquence, Bible stories, and a range of practical advice, on topics such as letter-writing, public speaking, comportment, dress, etiquette, hygiene, courtship, domestic behavior, childcare, leisure pursuits, book-keeping, carpentry, and “important facts for reference” (e.g., “How to Tell the Age of a Horse by his Teeth”). ~ A member of the first free-born generation of African Americans, Irvine Garland Penn (1867-1930) was a native of Virginia, born in New Glasgow and reared in Lynchburg. Before completing high school he took work as a journalist, and afterwards served as a correspondent for black newspapers in Richmond and New York. Eventually he would earn advanced degrees at two Methodist Episcopal colleges (in Mississippi and Texas). In 1895 he directed the African-American exhibits at the Cotton States and International Exhibition held in Atlanta, and was instrumental in securing the fateful participation of Booker T. Washington there in what became known as the Atlanta Compromise. His further association with Atlanta came about as a result of his expanding assumption of lay leadership responsibilities for the Methodist Episcopal Church. In 1897 – the same year Du Bois began his professorship at Atlanta University – Penn accepted an administrative post in Atlanta in order to coordinate the Colored Conferences of the Epworth League, the Church’s outreach organization for young adults, a position that gave him time to write and to teach. As it would appear highly unlikely that the two writers and public activists – almost exact contemporaries – would not have crossed paths in Atlanta, the coincidence of their arrival in the same year carries some interest in light of the absence of any appreciation of Du Bois among the biographical sketches and engraved portraits contained in *The Afro-American Home Manual*. The obvious slight can be put down to Du Bois’s cool relations with Penn’s confrere Booker Washington, his adamant insistence that religious expression should remain absent from the public square, and his deprecation of clergy who, in Du Bois’s assessment, perpetuated the isolation of church communities from each other under a false banner of equality. ~ Penn would again be called to Methodist service in 1912, this time to Cincinnati, where he worked for the venerable Freedman’s Aid Society, and played a role in early unification meetings between the northern and southern conferences of the Methodist Episcopal Church. It is thought that his death in 1930 resulted from injuries sustained during his ejection from a segregated train in South Carolina (Morris Davis, *Methodist Unification: Christianity and the Politics of Race in the Jim Crow Era* [New York: NYU, 2008], 166, note 7).

Textblock firm and interior clean, save for intermittent foxing and the vestige of an annotation in ink, now illegible. Top forecorner of the front free endpaper wanting. Publisher’s terra cotta-brown boards with illustrations in black, worn and abraded; corners bumped. Scarce.

[OCLC locates two copies (and multiple copies of various contract editions of *The College of Life*); not in Tipton-Martin; not in the Lupton Collection]. \$1500.00

*“If I required to be made whole, I would seek the services of a physician,
and if I wanted fine whisky I would logically turn to the Monongahela Valley”*

19. [Small archive - 19th c. distilling]. *Small archive of materials related to Grain, Distilling, and Distribution in Western Pennsylvania*. [Washington County, Penn.]: 1842-1905. More than eighty pieces: Billheads, contracts, handbills, trade lists, typed and manuscript correspondence, and other small business documents.

[with:]

[Manuscript Account Book – Pennsylvania Grain Mill (Kammerer, Penn.)]; Kammerer, Joseph. *Mill Book. June 8-94, Jos. Kammerer* [cover title]. [Kammerer, Penn.: [1881-1904]. Account book

(31.5 x 19 cm.), 200 pages. Partially thumb-indexed. Manuscript account book of a grain mill with connections to distilling and other mercantile activities. The text block is detached from the binding; some leaves loose as well, but complete. In soiled and stained tan cloth, attractively titled by hand in black and red. Pasted to front end paper are two price lists for “Arkell & Smiths Paper & Cotton Sacks!” both dated 1895.

The owner of the mill was Joseph Kammerer, “Dealer in Dry Goods, Hats, Caps, Groceries, Boots, Shoes, Crockery, Glass Ware, Patent Medicines, also Manufacturers of Kammerer Flour and Whiskies”. The town of Kammerer in Southwestern Pennsylvania’s Washington Co., was named for his father, John Kammerer, who was born in Germany in 1793, and settled in Nottingham township – south of Pittsburgh – where he set up business as a millwright and miller. Kammerer pere entered into the general merchandising and hotel businesses; his establishment was known as “Dutch John’s”. After his father death, Joseph took charge. “In 1881 a partnership company was formed, under the name of “The Kammerer Manufacturing Company (Limited),” between Joseph Kammerer, Christian Hootman and John Leyda, for the manufacture of liquors, the two partners last mentioned retiring from the company before the machinery was put into operation. The capacity of the distillery is thirty bushels per day. In connection with the distillery, Mr. Kammerer conducts a roller flour mill, having a capacity of seventy five barrels of flour per day, and fitted with all the latest improved machinery, making a market for several townships for grain for which the highest cash prices are paid. He owns 200 acres of land on which mills are located, and is very valuable for its coal and gas, and for grazing and farm purposes. On this he is raising a fine herd of cattle. Mr. Kammerer is also in the merchandise business, carrying a stock of goods of about \$75,000, consisting of a complete line of goods kept in a general store. In 1873 he was appointed postmaster at Kammerer, which office he still holds.” (*Commemorative Biographical Record of Washington County, Pennsylvania* (Chicago: J.H. Beers & Co., 1893)).

The account book begins with the stock split of the partners in Kammerer Mfg. Co., the aforementioned Kammerer, Leyda, and Howden (above indicated as Hootman), with Kammerer owning 964 of 1040 shares of common stock in the firm. The remainder of the records indicate inventories in and cash out for a variety of grains, including Flour, Corn, Malt, Hops, Wheat, Corn for Hog Feed. Also indicated are the various measurements and methods of storage, i.e. Barrels Flour in Wood, Bushels Wheat in Bins, Bags Middling, as well as prices of the grains at the time of each transaction. The final section is headed, “Amt. of Grain Taken to Distillery”. Laid-in are several leaves titled “Mash, Amt. of Grain, May 4, 1897”. Kammerer may have later been distracted away from distilling; he is listed as having gas wells in Clapps’ *Economic Geology of the Amity Quadrangle* (G.P.O., 1907).

Additional items – billheads, contracts, handbills, trade lists, typed and manuscript correspondence, and other small business documents – illustrate a wide range of business activities of a Dry Goods Dealer, Grain Miller, and Distiller, and represents both materials and equipment required for various manufacturing activities (barrels, pumps, transportation, malt & hops), and products to be sold directly to a consuming public (sewing machines, stoves, lace and trimmings, wool socks and stockings, fireplace grates, tobacco, spices, glue, robes, sauerkraut, coffee, and my favorite – camel hair underwear). Some of the companies named with a connection to alcohol include: C.H. Beckwith & Sons, Importers of Teas; W.H. McBrayer’s Cedar Brook Hand Made Sour Mash Whiskey; Old Times Distillery Distributing; Hannah & Hogg Distillers’ Distributors; Schmidlapps’s Live Oak Distillery, Fine Copper Distilled Bourbon Whiskey; Union Line. All Rail Fast Freight; Edm. Renault & Co.; A.J. Gallagher & Son, Wine Merchants; Weil & Aaron, Maltsters; Robert Anderson, Pure Old Rye Whiskies, Wines &c.; Wm. Rueckenheisen, Export Lager Beer; The Treasury Department; Ph. Hamburger, Jobber in Rye & Bourbon Whiskies; Lazarus Moyer, Commission Merchant; A Bivenour, Pure Rye & Bourbon Whiskies; Messieurs Perier Freres & Cie.; Fuller & Wilder, Importers & Jobbers; Thos. Booth, Brewer Maltster and Hop Dealer; Distillery Warehouse of Geo. W. Jones; George W. Smith, Manufacturer of Pale & Kennet Ales; Joseph Schlitz Brewing Company; Zelt & Brother, Manufacturers of Ale and Lager Beer; John McCullough, Dealer in Wines, Brandies, Bourbon, Monongahela and Rye Whiskies, &c.; Philip O’Donnell & Co.; and Boylan & Nelson, Commission Merchants. ~ A few highlights include: a license

to sell Foreign Merchandise and Liquors in Washington County given to a James Ewing in May of 1842; a handwritten Article of Agreement between Kammerer and an Alonzo Cauthary, dated September 11, 1909, and leasing a home to Cauthary in exchange for farm labor; an invoice from Edm. Renault & Co. of Bordeaux, dated 28 Juin, 1877, containing the manuscript annotation, "Destroyed by mob at the Pittsburgh labor riot, July 1877." The destruction of more than 1200 railcars, as well as the Union Depot, along with the deaths of more than forty people, was the result of violence in Pittsburgh precipitated by the Great Railroad Strike of 1877; a manuscript "Plan of Distillery premises of James Rosenheim & Co. which they hold by lease from George W. Jones and John South. Dated November 27th A.D. 1875." The plat describes – with surveyor's points – a piece of land from "Kossuth Street to the Monongahela River", with three well-spaced buildings: a Warehouse, Distillery and Hog Pen. George W. Jones was well-known distiller in partnership with Phillip Hamburger, owner of The Hamburger Distillery. Hamburger's relationship with Jones was complicated by a high-profile lawsuit brought by a third party, and one wonders if this lease was sign of an effort to leave the relationship with Hamburger and strike out on his own. The very large Hamburger Distillery also sat on the bank of the Monongahela, and it is unclear if this was an entirely separate distillery, or was subsumed into the Jones/Hamburger operation.

Condition of the individual pieces varies; some edgewear to larger, folded pieces, and rusting to staples to others. Still, overall near very good. While small in size, this archive touches on a number of important figures and events in this region recognized for an important role in the development of high quality American spirits, especially the well-respected Mononghela Rye. (*Wine & Spirits Bulletin*, vol. XVII, no. 7. (Louisville, KY) 1903, page 40-43). \$1800.00

the earliest known woman viticultural innovator

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

FIRST EDITION, first printing. There were two printings of the first edition, both in Montpellier in 1820. The first has the title as it appears here, and does not include the letters of Neufchateau and of Chaptal, which appear in the second printing. Elizabeth Gervais is the earliest woman known to have produced a technological innovation in winemaking (the first recorded winemaker was a woman, Siduri, who appears in the Epic of Gilgamesh in the 4th Millenium B.C.). Gervais' method consists of using a valve to allow expanding gasses to escape from the bottle or other vessel, while allowing no air from the outside in. Her brother, Jean-Antoine, records the method and in this book applies in Elizabeth's name to Louis XVIII for a patent. Though the process was granted a patent by Louis XVIII, Gervais' invention was attacked on the one hand as not having been hers: some claimed the real inventor of the process was Don Nicolas Casbois, a physics professor and member of the Academy of Metz, or "Fabroni, or Goyon de la Plombanie, who in 1757 described an analogous process; or from the Neapolitan Porla, or the German chemist Becker who lived in the beginning of the 17th century." (Thiebaut de Berneaud, *The Vine Dresser's Theoretical and Practical Manual*, (New York: Canfield, 1829). And on the hand, Gervais' invention was attacked as being ineffectual, often in an overtly sexist manner, "...and we have only to add that Madame (not Mademoiselle) Gervais's patent is not worth sixpence, whatever may be said of the humbug attempted in this country." (David Booth. *The Art of Brewing on Scientific Principles* (1824)). In the same year, Alexander Henderson in his influential *History of Ancient and Modern Wines*, goes to some length to undercut the claims of this invention Whatever the originality and usefulness of her invention, it seems likely that much of the vitriol aimed at Elizabeth Gervais was the result of her sex. Wine chemist and founder of the Club Oenologique Anton Massel writes, "One wonders if women, who were, after all, familiar with household chores like cooking and preserving food, might not have achieved better results earlier, in terms of wine quality, had they been given the chance." (*The Wine*

Pioneers (2008)). Uncut, and in original paste-paper blue wrappers with woodcut spine label, as issued. “VERITABLE ‘EDITION ORIGINALE tres rare” (Oberlé).

[OCLC locates just one copy (Caen MRSH), and just three copies of the second printing, none in the U.S.; Simon *BV*, page 19; Oberlé *BB* 163]. \$750.00

an early and important American beer-making manual

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

FIRST EDITION. An important and very early American beer-making manual. The great bulk of the book is devoted to the production of beer, including recipes for different varieties, but it also “includes wine and an interesting description of the French method of handling the various Bordeaux growths” (Gabler). Also present is a final section on tanning. Coppinger was an Irishman who emigrated to America in 1802. He landed in New York, moved to Pittsburgh in 1803, and became a partner in Point Brewery. He obtained a number of patents on brewing, preserving, and on the construction of flat-roofed buildings. A great fan of Thomas Jefferson, he initiated a correspondence with the President in 1802. In 1810, he proposed establishment of a National Brewery to President James Madison, a project that never came to fruition. Coppinger maintained the correspondence with Jefferson through 1815, the year in which this book was published. In a number of letters, Jefferson inquires as to the progress Coppinger was making on its completion. In return, Coppinger requests that Jefferson become a subscriber. Surprisingly, there is no specific record of Jefferson having acquired the book for his library (Baron). Errata slip tipped-in at the title page. Foxing and dampstaining throughout. Untrimmed, in original blue, paper-covered boards, re-backed with tan paper, with printed spine label. Still, a handsome copy. While well-represented in institutional collections, this book is very rare in the marketplace, with just four copies coming to auction since the 1940s.

[OCLC locates twenty-three copies; Baron, *Brewed in America*, pages 139-143; Gabler G17000; Noling, *Beverage Literature*, page 115; Rink, E. *Technical Americana* 1480; Shaw & Shoemaker, 34445; not in Cagle or Lowenstein]. \$3500.00

the deluxe issue, with ten engravings by Laboureur

22. Laboureur, J.-E.; [Toye, Nina & A.H. Adair]. *Petits et Grands Verres. Choix des meilleures recettes de Cocktails*. Paris: Au sans Pareil, 1927. Small quarto (24 x 18.5 cm.), 131, [2] pages. Index. Illustrated with ten engravings by Laboureur.

FIRST EDITION, DELUXE ISSUE, number 105 of 225 copies on vélin Montgolfier, from a total edition of 270. There was also an issue of 20 copies on vergé Arches, and 25 on Japon Imperial. A translation, by Ph. Le Huby, with illustrations by J.-E. Laboureur, the great printmaker, painter, illustrator and designer, of an English publication, Toye and Adair’s, *Drinks: Long & Short* (originally issued in London, 1925). But much more than a simple translation, this work is a beautiful re-imagining of the book. A truly fine copy, largely unopened, in publisher’s illustrated wrappers. \$3500.00

a milestone in the history of posters, and beer

23. [Wallpaper advertising broadside – Beer; Paulot & Carré]. *Bonne Double Biere*. [Paris, France: Paulot & Carré, circa 1828]. Broadside (45 x 51 cm.), with seven-color woodcut (black, orange, green, blue, white, gray, and brown). Printed on a brown paper coated with a pale blue pigment.

An early and important wallpaper advertising broadside with text stating, “Bonne Double Biere”, and the scene depicts four soldiers in uniform being waited on by a woman. She pours a seated soldier a drink while another stands with his hand draped around her shoulder. Two more soldiers share a smoke, appearing to have had a few drinks already. Only the woman is clearly not enjoying herself. There are no identifying marks or labels on the broadside or on the mat, but the stated publisher and date, and the attribution to the printers Paulot & Carré, are inferred by comparison with a print of the same series in the collection of the Musée du Papier Peint, in Rexheim, France. That print, with the same text, background color, print colors and rough size, depicts two women and a child, seated under an arbor with a military officer, enjoying a drink. Two exhibitions at Rixheim included that print; three similar prints were included in the groundbreaking exhibition by wallpaper collector and manufacturer Félix Follot, *Papiers peints, à l'exposition universelle internationale de 1900 à Paris*. Three similar prints were shown at the Exposition (notice 156 “*Deux affiches illustrées imprimées chez Paulot et Carré (1828-1830) (Bière, Cidre)*” and notice 158 “*Affiche illustrée ‘Bonne double biere’ (1828)*”). The two scenes described here were issued interchangeably with a number of texts, including “*Bonne Double Biere*”, “*Petite Biere*”, “*Biere, Cidre*”, and “*Eau de Vie de Cognac*”. Unevenly cut, with wide margins; affixed to modern mat with two small cloth hinges; one small cloth repair to verso. Some rubbing to surface of print and a bit of color loss to the face of one character, and general light creasing. Still, near very good. Rare.

[Félix Follot. *Papiers peints, à l'exposition universelle internationale de 1900 à Paris*. (Saint-Cloud: Imp. Belin Frères, 1900), no. 156 & 158 (prints from the same series); Françoise Teynac, Pierre Nolot, Jean-Denis Vivien. *Le Monde du Papier Peint*. (Paris, Berger-Levrault, 1981), page 137; Sotheby. *Papiers peints anciens, collection de la maison Follot, catalogue de vente, 7 et 8 février 1982*. (Monte-Carlo: Sotheby, 1982), no. 12]. \$1500.00

24. [Labels – Collection of Original French Eaux-de-Vie Labels]. [Paris: circa 1800]. Duodecimo (15.2 x 9 cm.), unpaginated, 142 pages.

Small leather notebook used as a scrapbook to house a collection of French liqueur labels. Twenty-eight labels affixed to line-ruled pages. Labels are for the following liqueurs: Nectar des Mexicains, Crème de Bobelina, Eau-de-vie de Cognac, Crème de Noyaux, Broux de Noix, Huile de Cacao, Crème de Cedrat, Crème de Citron, Crème de Cachoux, Kirsch de la Forêt Noire, Crème de Framboises, Curaçao de Hollande, Crème de Cannelle, Fine Orange, Élixie de Garus, Liqueur de la Martine, Crème a la Giraffe, Crème d’Absinthe, Depiqueset des Piques, Crème de Menthe, and Eau de Fleur d’Orange. Sixteen labels are hand-colored and fourteen of the colored labels were engraved by the French engraver and printer Polier, active circa 1770–1800. Several labels have “Dr. Claude” inscribed in pencil on their verso, presumably the collector or a source. The notebook is bound in rich green gilt-stamped calf, featuring three fleurs-de-lis arranged in a cartouche of flags topped with a crown appears on both front and back covers; blind-stamped spine and border design. All edges gilt. Waxy pink endpaper has stationer’s ticket—Ruel, Md. Papetier, Rue St. Jacques, No.r 174, a Paris—on front pastedown; rear pastedown has pencil inscription from later owner. Slight bumping to corners; pages have some slight foxing otherwise fine. \$1200.00

the proprietor's copy of a New York hotel wine list

25. [Wine list – Hotel Astor] Muschenheim, William C. *Hotel Astor Wine List*. New York: Hotel Astor, 1906-1907. (28 x 12.5 cm.), three interior stiff leaves with eight paper leaves tipped-in (unpaginated). Art Nouveau border and hotel's logo printed in gold to each page, text printed in blue.

An early wine and spirit list for New York's grand Hotel Astor. The Hotel Astor was operated in Manhattan between 1904 and 1967. German businessman (a restaurateur and former proprietor of the New York Athletic Club) William C. Muschenheim (1855-1918) conceived of the plans for a grand hotel and with backing from William Waldorf Astor, Muschenheim oversaw the construction of the Hotel Astor, an eleven-floor Beaux-Arts jewel stylistically related to the Waldorf-Astoria. In the early 20th century the area was known as Longacre Square and stood beyond the fringe of metropolitan life, the center of New York's carriage-building trade. The hotel opened on September 9, 1904 to immediate success and helped to establish Times Square as a cornerstone of New York urban life and culture. The wine and spirits section of the list dates to February 1, 1907 and includes Champagnes, Vintage Champagnes, Sparkling Wines, Sherries, Sauternes, Burgundies (red and white), Rhine, Moselle, Bordeaux, Hungarian, Italian, Madeira, Port, Brandy, Rums, Whiskies, and Gins. The section for Malt Liquors, Miscellaneous, Minerals Waters, Etc., and Liqueurs and Cordials dates to October 1, 1906. Over three hundred wines and spirits are listed, including Rhine estate bottlings from the Drexel Brothers of Frankfort, sherry from the cellars of twenty-first U.S. President Chester A. Arthur and Buckingham Palace, and Madeira dating to 1831 and 1846. In beautiful Art Nouveau-style, gilt-decorated leather boards with Hotel Astor's logo stamped to the center, and Munschenheim's name at the bottom. Slightly rubbed, wear to edges, and spine lightly creased. Interior boards with decorative gilt-stamped dentelles and corner tabs, some tabs detached but present. Some mild foxing to paper lists; near very good. \$750.00

an hotel manager touts the absolute freshness of his food

26. Hill, John. *Food Talks. Being a series of Little Talks which first appeared as newspaper advertisements and are here reprinted in response to many requests*. Brooklyn, New York; [New York]: Hotel Clarendon; [the author]; [printed by Redfield Brothers Inc.], [1910]. Booklet sewn on cord (16.5 x 12 cm.), [22] pages. Illustrated. Printed throughout in dark brown and tan.

FIRST EDITION. A series of eighteen single-subject "talks" which, as the title tells us, "first appeared as newspaper advertisements". Subjects include Eating, Cold Storage, Milk Cream, Butter, Eggs, Oysters, Guinea Chickens, Squabs, Ice Creams, Banquets, Healthy Body, In Explanation, and Criticisms. There is much emphasis on the very best ingredients, and procedures in full compliance with new food safety laws (The Food & Drug Act of 1906 was fresh in people's minds). Hill also stresses the freshness of ingredients, and a move away from canned vegetables to fresh. A second edition was issued in 1915, with the title *Food Talks: Culinary candor for epicures and for all who wish to eat wisely*. The Clarendon Hotel was one of Brooklyn's grand hotels, originally standing at the corner of Johnson and Washington, across from the Central Post Office Building. The most recent iteration of the hotel was raised to make way for Cadman Plaza. The Clarendon was a designed by architect J.G. Glover in Romanesque Revival style, and was centrally located, both to Brooklyn's City Hall, and near the elevated line that ran across the Brooklyn Bridge to Manhattan. The hotel was managed by John Hill, author of this booklet, and was famous for its banquets, dinners and business meetings.

Less than a month after publication of this booklet, the hotel suffered a calamity. On October 22nd the basement hot water tank exploded, destroying the dining room and disabling the hotels elevators. The setback was temporary Presumably this booklet was issued prior to this calamity or almost certainly the fastidious Hill would have mentioned the event and everything that had been done since to correct the problem. After Hill left the hotel, he set himself up as a caterer, based at 133 Remsen Street, Brooklyn, and was the author of another scarce little cookery-related book, *John Hill's Book*, which also emphasized

the best and freshest ingredients, “We will not talk of eggs in the abstract, but of John Hill eggs, about which there is nothing abstract.” In publisher’s black- and brown-decorated tan stiff wrappers, with French flaps; sewn on brown cord. Tiny Library of Congress recording stamps to title page, and to rear wrapper panel (dated “Sept. 27, 1910”). Near fine. Scarce.

[OCLC locates no copies (but three copies of the 1915 title with alternate title; not in Bitting, Brown, or Cagle)]. \$350.00

an early nutritional argument for a vegetarian diet

27. [O’Leary, A]. *Ingesta: Eating and Drinking as an Art, instead of a mere animal indulgence*. By A. O’Leary, Lecturer in Hygiene, &c. Boston, Mass.: [the author], 1886. Small octavo (17.5 x 12.5 cm.), 128 pages.

FIRST EDITION. An argument for a vegetarian diet from a nutritional point of view. Some light foxing to first few leaves; in blind- and gilt-stamped dark brown cloth, titled on front board. Light rubbing and a faint tide line to cloth, otherwise very good. Scarce.

[OCLC locates one copy (UC Davis)]. \$350.00

28. [Louisville & Nashville Railroad Company (Louisville, Ky.); Passenger Department]. *Eating and Seeing. Issued by the Passenger Department [of the] Louisville & Nashville Railroad*. Louisville, Ky.; Chicago: [The Company]; [Printed by] Poole Bros., [1901]. Small pamphlet (14 x 15.25 cm.), [24] pages. Chiefly illustrations. Printer from colophon. Date of publication from external evidence. Cover title: *Louisville & Nashville Railroad Dining Car*.

Evident FIRST EDITION. An attractively illustrated promotional publication announcing the addition of dining cars to passenger trains traveling routes of, arguably, the most successful of all the railroad ventures operating from the Gilded Age to the 1950s. “The company has just placed in service,” we are informed, “on its through trains between Cincinnati, Louisville, Birmingham, and New Orleans a number of new dining cars.” The date of publication, then, can be taken as 1901, when such cars were introduced, according to the railroad historian Maury Klein (*History of the Louisville & Nashville Railroad*, 2nd edition [Louisville: University Press of Kentucky, 2002], page 56). Two of the engraved illustrations depict interior views of the domed dining cars. Apart from additional interiors of day and sleeping cars – all commissioned from the Pullman Company – the remainder of the illustrations are jauntily framed photographic reproductions of scenes, from Cincinnati to Birmingham, likely to be witnessed through the dining cars’ double windows. In decorated light blue wrappers, with an image of an urbane couple seated at table, tied with red twine. With the rubber stamp of “J.G. Hollenbeck, District Pass. Agent, L.&N.R.R., Atlanta, Georgia” to the title page. Unrecorded.

[OCLC locates no copies]. \$180.00

29. Milton, Bert. *How to Behave at a Banquet, by Bert Milton, A.M., M. & P.M. Being a Nifty Thing to Have Around in Case of an Emergency*. Boston, Mass.: The A.M. Davis Company, Publishers, 1912. Cord-sewn booklet covered in a printed silk napkin (22 x 10.5 cm.), [24] pages. Illustrated. Letterpress printed throughout in dark brown and orange.

FIRST EDITION. Satirical advice on banquet etiquette. As the book says of itself, “How to comport one’s self at a Gastronomical Entertainment in such a manner as to obviate any Chance of Vituperation”. The book ends with a list of other publications offered by the publishers, including *Clams, – and How*

They Teach Their Young to Expectorate, Tripe as a Substitute for Gum, and Moustaches as Lemonade Strainers. Not content with satirizing various aspects of food, the author turns to publishing, listing the binding materials of these other publications, including: Cravennated Cloth, Flexible Seal, Imported Hen-Skin, De Luxe Hair Cloth Binding, Tough Cloth, and Cream Colored Ooze (appropriate for a book titled, *Eclairs and How They Get Back at You for Biting Them*. Charming and whimsical throughout. Some light soiling to a few pages; a bit of light fraying to the edges of the red and white silk napkin, which is pasted-down over the card stock wrapper. Still, about very good.

[OCLC locates seven copies (and one copy of a 1914 printing)]. \$180.00

a community cookbook from the foothills of the Himalayas

30. Landour Community Centre. *The Landour Community Centre Cook Book*. Mussoorie, India: Mussoorie Book Society; printed at the Art Printing Press, 1938. Small octavo (19 x 12.5 cm.), [2], 227, [1] pages. Index.

Stated second edition; the first having been issued in Landour in 1930, and printed at the Mafasilite Electric Printing Works. The brief foreword to the second edition, printed on the title page, mentions slight corrections and additions. A community cookbook created by expat American and English women in a summer resort community in the foothills of the Himalayas. The Woodstock School was first built in Landour by Protestant Missionaries in 1852. The recipes in this book, mostly attributed, represent fairly standard Anglo-American cookery, though they do address issues of cooking at such a high altitude. includes a section of poems about various foodstuffs, particularly dishes associated with Thanksgiving. All proceeds from the sale of this book went to support a Reading Club, just one manifestation of a culture of volunteerism in this interesting small community among the mountains. A few light pencil annotations to a final blank, otherwise truly fine; in publisher's black-printed blue cloth; Printed dust jacket with a few short closed tears to edges, and some fairly light water spots, otherwise very good. Surprisingly nice condition for a missionary cookbook.

[OCLC locates no copies; there is one copy of the 1930 issue at the University of Oregon Library, though the Oregon record refers to that copy as, "Loose-leaf; table of contents and paging appear faulty"]. \$250.00

a letterpress and watercolor menu for the Prince of Siam

31. [Menu – Thai Royalty]; La Prince Maha Valiravudh, Prince Royal of Siam. [*Hand-drawn watercolor menu*] *en honneur de S.A.R. Le Prince Maha Valiravudh. Prince Royal de Siam... Burapha Palace, Fevrier 14, 1903*. Bangkok, [Thailand]: 1903. Die-cut, pen and ink, and watercolor menu (17 x 13 cm.). Text printed in French on the verso and in Thai on the recto.

The fanciful menu for a dinner in honor of Prince Maha Valiravudh of Siam depicts a royal procession. Printed fare, includes both Western and Thai dishes, including: Dindon Froid, Oie Rotie Froide, Aspci de Foie Gras, Jambon d'Yorck, Petits Fours, and Creme Glacées, on the Western side; and Kanom Buang, de Siam et d'Annam, Mieng Lao-Kanom Chieb, Sai Krok Khao, Kanon Pang Natang, Mee Khao Tang, and Punlami Dong Dang, for the Thai dishes. Wear to edges of the die-cut, with perhaps some loss to the tip of the bright red and yellow pennant; six, small ink designs added. Still, bright colorful and near very good. \$600.00

a Mexican professional cook's manuscript recipe book

32. Manuscript Cookbook - Mexican]. [*Manuscript in Ink and Pencil*]. Mexico: [circa 1900 - 1915]. Octavo (18 x 12 cm.), 150 pages. Not illustrated. Text in Spanish.

A manuscript cookbook, written in a single, very legible hand on unlined paper in a blank notebook. The hand suggests a single recorder, though variations in pencil, ink and size, suggest the recipes were recorded at various moments through time. One hundred forty one recipes fill one hundred eighteen pages of the blank book, with pagination provided by a dark blue rubber stamp in the upper outer corner of each page. Recipes include *vol au vent* shells; many breads, some French, some Italian and some Mexican. A cake recipe - Gaudeau de Eloisa, Italian meringues, Tostaditas, a yeast recipe - Snow Cakes, baked peaches, muffins, both Devil's and Angel's Food Cakes, and much more, including quite a few soup recipes. This is a sophisticated collection with many European entries, but including quite a number of Mexican ones. The selection of recipes, as well as a few annotations lead us to believe this was the collection of a professional cook. A man's ownership signature, "Cutberto Monterrubia" on the front pastedown also suggests, perhaps, professional relationship with food, perhaps a chef or owner of a restaurant. Text block shaken; rear hinge started, but internally clean and text quite legible. Paper-covered boards with a red and black stipple pattern; cloth spine; edgeworn. Front cover decorated with Mexican stamps and cigar labels, worn. \$3500.00

includes menus from the Palais Ismailia and the Palais D'Abdine

33. [Menu collection – Egypt]. *A collection of late 19th and early 20th century Egyptian Menus*. [Egypt]: [various dates, 1896-1903]. Various sizes. Twenty-nine printed menus with specific offerings printed or in manuscript. On various papers, some with chromolithograph illustrations; some with embossed, debossed or die-cut elements; some with edges beveled and gilt. Texts in Arabic, French, German, and English.

An unusual group of Egyptian menus from a moment when the British, Germans, and Austro-Hungarians were jockeying for Power in the region, and the last of the Khedive rulers was in power. The collection includes menus from Palais Ismailia; Palais D'Abdine; Savoy Hotel, Cairo; Ziftah Barrage; Hotel Angst; Unter den Belten bei den Chalifen-Gräbern, Kairo (under the straights at the Khalifa Tombs, Cairo); and Ghésireh Palace Hotel. ~ Four of the menus are from the Palais D'Abdine in November and December of 1902, and bear the coat of arms of Abbas Helmi II, Khedive of Egypt, the last to serve as King of Egypt before being deposed by the British in 1914. One of these menus is labeled for S.E. El-Lewn F. Thurneyssen Pacha, *ecuyer* (riding instructor) to the King, and one of many Austro-Hungarians close the Khedive court (much to the consternation of the British). A second menu from this group is labeled in Arabic, which we have been unable to translate. Additionally, two menus hail from the Palais Ismailia and record dinners on consecutive evenings, March 3 and March 4, 1903. Each of bears the hand-lettered names of the guests: Moustapha Fehmi Pasha, who had served as 7th Prime Minister of Egypt; and Hr. Van der Does de Villebois, the Dutch Consul General later posted to Constantinople. Perhaps some light soiling or a bumped corner to a few menus, otherwise condition throughout is very good. \$3500.00

"The quality and finish of our cans are the best"

34. [Trade Catalogue – Lard Labels]; [W.B. Bertels & Son Co. (Wilkes-Barre, Penn)]. *Catalogue of Lard Can Labels. Always on Hand for Butchers' and Packers' Trade. Manufactured by W.B. Berets & Son Co., Wilkes-Barre, Pa.* [cover title]. Wilkes-Barre, Pa.: W.B. Bertels & Son Co.; R. Baum & Son, Printers, [circa 1906 ff.]. Stapled, cloth-backed, trade catalogue (13 x 25 cm.), [3], [27 chromolithographed plates, some printed recto & verso], pages. Printed throughout in multiple colors.

FIRST AND ONLY EDITION. A trade catalogue of printed labels for lard cans offered by Bertels & Son, a manufacturer of lard cans and other metal cans for commercial food shipping. William B. Bertels founded the company, originally a hardware shop and specialist in tinware, in the 1860s. The company grew, supplying specialized cans to various food industries, and supplying custom label printing in addition to the cans themselves. The date for this catalogue is drawn from the mention of the Food & Drug Act (page [2]), and inclusion of compliance with the act on one sample label (Label 12). The company stresses that these labels are produced lithographically, and are not stencils or rubber stamps. The final five plates have text on the versos, describing alternate texts that are available, and specifics of the enameling of the cans related to the label. ~ Internally fine. Stapled in chromo-lithographed wrappers backed in tan cloth. Rear wrapper panel has a small damp stain to the upper fore-corner and a small crease to lower corner; otherwise fine. Unrecorded.

[OCLC locates no copies]. \$450.00

“the most modern, efficient, labor-saving Peanut Plant equipment in the world”

35. [Trade Catalogue – Peanut Processing Equipment]; Huntley Manufacturing Co.. *Monitor Peanut Cleaning, Shelling, Grading and Roasting Machinery for Whole and Shelled Nuts: Catalog No. 69*. Silver Creek, New York: Huntley Manufacturing Co., 1920. Booklet (23 x cm.), 43 pages. Index. Illustrated.

FIRST EDITION of this number. Trade catalogue with descriptions of equipment for the milling and processing of peanuts, including dimensions and capacities. A single page is dedicated to each piece of equipment, with an illustration and technical specs. Fine in stapled, publisher's printed tan wrappers.

[OCLC locates eight copies]. \$150.00

36. [Trade Catalogue – China]; [Danner & Baker, Inc.]. *China, Satsuma: Catalog no. 4*. [cover title]. San Francisco: Danner & Baker, Inc., 1920. Oblong, stapled booklet (23 x 27 cm.), 80 pages. Illustrated.

FIRST EDITION of this number. A trade catalogue of glassware, porcelain, and Satsuma pottery, from this long running San Francisco dealer in crockery and glassware. Near fine in green- and gilt-titled tan wrappers. Previous owner's inscription to the from wrapper panel.

[OCLC locates one record for Catalogue no. 4, but the location is lacking; one copy each of Catalogues no. 3 & 5]. \$250.00

37. [Trade Catalogue – Ice Cream Supplies]; Wood & Selick, Incorporated. *Ice Cream Supplies and Machinery*. New York: Wood & Selick, Inc., Hudson Duane & Thomas Streets, [1923]. New York: Wood & Selick, Inc., Hudson Duane & Thomas Streets, [1923]. Quarto (28 x 25 cm.), 76 pages. Index. Profusely illustrated. Lacking the separate price list. Publication date from the UC Davis copy, which includes a price list dated March 15th, 1923.

FIRST AND ONLY EDITION. A trade catalogue of supplies and machinery for the ice cream trade, including everything a small business might need to outfit an ice cream parlor, including ice cream machines, electric fudge warmers (also good for bullion!), ice cream pails, trowels, scoops, spoons, ladles, straws, soda glasses, sundae cups, chairs, tables, and other shop furniture. The firm of Wood & Selick was formed in 1880, and became a significant supplier of ingredients, equipment, and machinery for the baking, confectionery, and ice cream industries. They also were well known for a side business as the producers of W&S Cough Drops. Business was so good that the firm commissioned a new seven story

brick warehouse at the corner of Duane and Hudson Streets in what is now known as New York's Tribeca (the handsome Babcock & Morgan building was recently home to David Bouley's eponymous restaurant). Light soiling to publisher's wrappers, otherwise near fine. Scarce.

[OCLC locates two copies (UC Davis and UVA's Small Collection)]. \$300.00

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