



Food & Drink:

A culinary miscellany

Rabelais:

Printed & Manuscript Cookery

Catalogue 10

a Knuckle of Veal



A knuckle of veal is always boiled, and is admired for the fat, finewy tendons about the knuckle, which if boiled tender, are much esteemed. A lean knuckle is not worth the dressing.

You

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Printed & Manuscript Cookery

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Fine Books on Food & Drink

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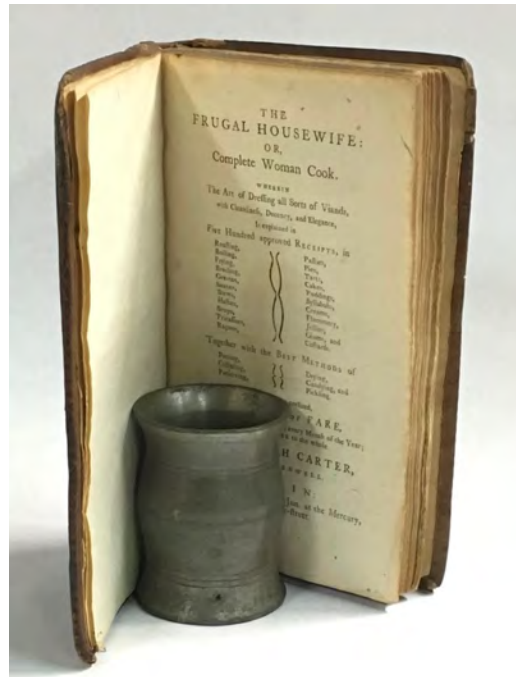
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the Dublin issue of the exceedingly rare first edition of Susannah Carter

1. Carter, Susannah. *The Frugal House Wife: or, Complete Woman Cook. Wherein the art of dressing all sorts of viands, with cleanliness, decency, and elegance, is explained in five hundred approved receipts, in roasting, boiling, frying, broiling, gravies, sauces, stews, hashes, soups, fricassees, ragoos, pasties, pies, tarts, cakes, puddings, syllabubs, creams, flummery, jellies, giams, and custards. Together with the best methods of potting, collaring, preserving, drying, candying, and pickling. To which are prefixed, various bills of fare, for dinners and suppers in every month of the year; and a copious index to the whole.* By Susannah Carter, of Clerkenwell. Dublin: Printed by James



Hoey, jun. at the Mercury, in Parliament-street, [circa 1765-8]. Duodecimo, (16.5 x 10 cm.), [12], 168 pages. [A-H12]; not all leaves signed. Index and bills of fare at front. Publication date from external sources.

Evident FIRST EDITION, the functionally simultaneous Dublin imprint (see Maclean, pages 23-24). The only known work by Susannah Carter of Clerkenwell (London), but an extremely popular and influential in England and Ireland. Perhaps its greatest impact was felt across the Atlantic, where in 1772 it became just the second cookbook published in America (Lowenstein 4), following Eliza Smith's *Compleat Housewife* (Williamsburg, 1742). The *Frugal House Wife* issued by Boston's Edes & Gill in 1772 was additionally notable for its two plates of carving instructions engraved by soon-to-be revolutionary hero Paul Revere. Successive American editions were issued by New York's Berry & Rogers in 1792 and 1795 (Lowenstein 7 and 8b), and by Philadelphia's James Carey in 1796 (Lowenstein 15). So popular was *The Frugal Housewife* in the New World that its recipes were to form a large section of the first cookbook compiled by an American, Amelia Simmons' *American Cookery* (Hartford, 1796). Staveland and Fitzgerald survey the borrowing in their recent and masterful *United Tastes: The making of the first American cookbook* (Amherst, 2017). "Mary Tolford Wilson acknowledged that many of the recipes in *American Cookery* 'were outright borrowings from British cookery books of the period, particularly Susannah Carter's.' But neither Wilson nor Karen Hess forty years later described the extent of this borrowing" (page 21). They go on to enumerate twenty-nine recipes in

American Cookery for which *The Frugal House Wife* was the sole source, and another eleven recipes for which it was one of just two or three possible sources. Carter's recipes were employed by Simmons more than any other, and thus the influence of *The Frugal House Wife* on America's cookery incunabula was significant.

The circumstances of this Irish issue remain somewhat murky. The Dublin printer James Hoey, Junior was active "at the Mercury in Parliament-street" address from 1765 to 1781. Unlicensed use of the text by Hoey was a possibility. Writing about James Hoey Senior, Richard Robert Madden says, "The Dublin printers of the eighteenth century had no *esprit de corps*; they pirated one another's newspaper titles without shame or scruple, as they spoiled the Egyptians of their craft on the other side of the Channel; but in later plunderings they appropriated, not only newspapers and magazines, but books of great value and many volumes" (Madden. *History of Irish Periodical Literature, Volume 1*. London: 1867, page 266.). Arguing against piracy is the fact that both James Hoey Senior and James Hoey Junior had some history of cooperation with the publisher of the first London edition, John Newbery. Hoey Senior shared an imprint on *The World Displayed; a curious collection of voyages and travels* (1757-67), (the second volume only is shared with "J. Hoey, jun. [junior], in Skinner Row, Dublin"). Further, Hoey Junior cooperated on publication of the juvenile *Robin Goodfellow*, "Printed for Newberry [sic]; Dublin: Re-printed by James Hoey, at the Mercury in Parliament-street, 1781." [cf. Charles Welsh. *A Bookseller of the Last Century, Being Some Account of the Life of John Newbery, and of the Books He Published, with a Notice of the Later Newberys*. (London: Griffith et al, 1885), page 333]. Whatever the relationship of the two printers in the late 1860s, Hoey saw fit to reissue the book in 1770 with a new title, *The Universal Housewife...* on a new title page tipped-in to replace the original. Susannah Carter remained listed as the author, but the shift of titles raises interesting issues.

Small wormholes at the bottom of the first twenty-five leaves, not affecting text; lacking rear endpaper. Otherwise internally remarkably clean and sound. Contemporary full speckled calf; spine with five raised bands, and later gilt-titled red morocco spine label. Some early professional repair to edges; spine replaced with original laid-down. In custom slipcase with chemise; half tan morocco, with raised bands and gilt-titled spine label. With the incorrect date "1780" at the foot of the spine.

[OCLC records two copies and ESTC three, but inquiries with the institutions reveal that only the National Library of Ireland holds a copy; auction record one sale of the London first edition, in the Scruggs/Cook sale of 1977; there are no auction records for any printing by Hoey (under either title), and just three records for various later Newbery editions; Bitting, page 78 (later editions); Cagle 594 (citing the E. Newbery 1795 printing); Maclean, page 23; Oxford, page 122 (citing the 1795 E. Newbery printing, but mentioning an undated first consisting of 168 pages); Ahearn, *Collected Books* (an unusual cookbook appearance in the guide]. \$40,000.00

*an American Susannah Carter,
published the same year as Amelia Simmons' landmark*

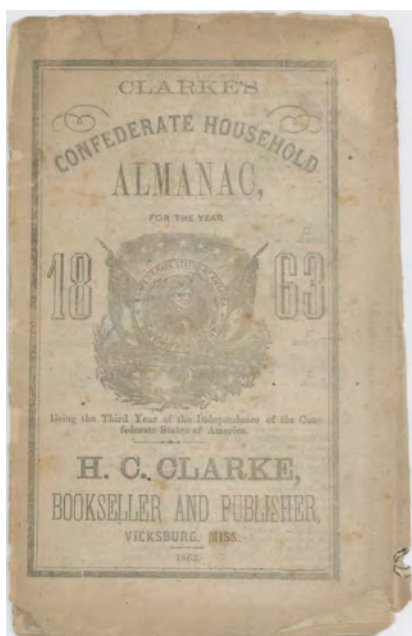
2. Carter, Susannah, of Clerkenwell. *The Frugal Housewife, or complete woman cook. Wherein the art of dressing all sorts of viands, with cleanliness, decency and elegance, is explained in five hundred approved recipes... to which are added, various bills of fare, and a proper arrangement of dinners, two courses, for every month in the year.* Philadelphia: Printed by James Carey, 83, N. Second-Street, 1796. Duodecimo (16 x 10 cm.), [xiii], 14-132 pages; three plates; two engravings depicting carving and a third woodcut depicting "Arrangement of a Supper Table".



Third American edition. Carter's popular English cookbook became one of the very earliest cookery books printed in America. The American printings preceding this one were: Boston: Edes & Gill of 1772 (Lowenstein 4), and New York: Berry & Rogers of 1792 (Lowenstein 7) and 1795 (Lowenstein 8b). The Edes & Gill issue of 1772 was just the second American cookbook, following the 1742 Williamsburg printing of Eliza Smith's *Compleat Housewife*. The two Berry & Rogers printings contained a number of changes which better reflected the American context of these books, and which greatly influenced Amelia Simmons in the creation of her foundational *American Cookery* of 1796. In a statement "To the readers" (page [ii]), it is explained that the sections on Gravies and Sauces has been moved to the front and indexed for reference within the other recipes, "as the chief excellence of all cookery consists in a perfect acquaintance with the making of Gravies and Sauces". Contemporary calf, gilt-ruled spine, morocco spine label; scuffed, joints and extremities rubbed, front cover substantially detached – but present. Lightly age-toned, with some light foxing, scattered spotting, darkening at edges; light spotting to plates, small tear to second plate with no paper loss. Ink ownership signature of Elizabeth Richardson, dated 1798, at head of front blank verso, old ink ownership of Mary Taylor at head of title page.

[OCLC locates twenty-three copies; Evans 30168; Lowenstein 15; not in Cagle; this printing not in Bitting]. \$4500.00

a Confederate household almanac with recipes, issued months before the fall of Vicksburg



3. [Almanac – Confederate]; Clarke, H. C. [of Vicksburg, Miss., compiler]. *Clarke's Confederate Household Almanac: for the year 1863, being the third year of the independence of the Confederate States of America*. Vicksburg, Miss.: H.C. Clarke, Bookseller and Publisher, 1863. Booklet sewn in wrappers (19 x 11.5 cm.), 22, [1] pages. Pagination error; page 21 labeled "page 22".

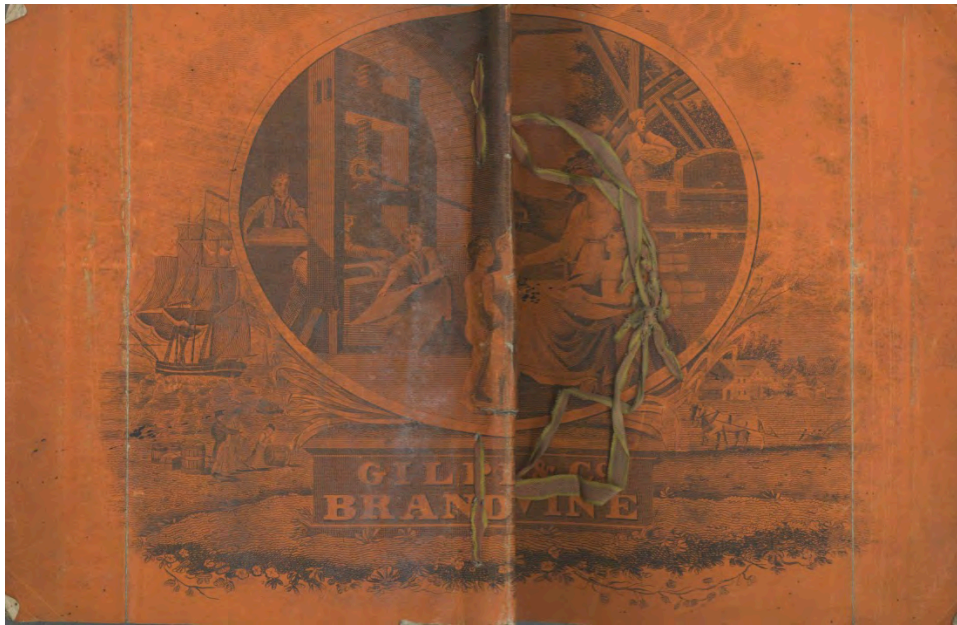
The *Clarke's Confederate Household Almanac* contains the usual ephemerides, along with five pages of thirty-five culinary and household recipes, including Indian Slap-Jacks, Salting and Curing Meat, Corn Beer, Tanning, Curing Hams and Bacon, Confederate Dye - to Make a Beautiful Blue, To Make Loaf Rice Bread, Rice Griddle Cakes, and more. Also present is a month by month Gardener's Chronicle, and a page listing the administrations of the

Confederate States of America, the governments of Georgia, Alabama, Mississippi, and Louisiana. This was the final version of this household almanac to be issued as a Confederate Imprint, as Vicksburg, Mississippi fell to the armies of Ulysses S. Grant on July 4th, 1863. ~ The Boston Athenaeum reports two variant copies of this 1863 edition; one with imprint: "H.C. Clarke, publisher, Vicksburg, Miss." which has [23] pages with page 23 misnumbered 21; and a second copy with imprint "H.C. Clarke, Bookseller and Publisher, Vicksburg, Miss." which has 22 pages with page 21 misnumbered 22. This copy fits the latter description. Small burn mark to front edges of a few leaves, not affecting text; general edgewear; wrapper crease splitting and with some small chips. Still near very good. Scarce.

[OCLC locates sixteen copies (and additional copies of the same work published Jackson, Miss., by J.B. Morey); Drake *Almanacs of the United States* 14282; not in O'Neal, *Early American Almanacs*]. \$1200.00

an American health almanac bound in a ream wrapper

4. [Almanac – Vernacular binding]; Porter, Henry H; William Collom (calculations). *Porter's Health Almanac, for 1832: Calculated generally for all parts of the United States: containing the rising, setting, places, and eclipses of the sun and moon*. Philadelphia: Office of the Journal of Health, Family Library of Health, &c., Henry H. Porter, Proprietor, 1832, ©1831. Small octavo (16 x 13 cm.), 80 pages. publisher's advertisements. Illustrated.



The first of just two issues of this Health Almanac, with popular medical information alongside the ephemerides. The subtitle continues “-- the southing, phases, age, and latitude of the moon; longitude of her ascending node, & c, : -- the geocentric places and aspects of the planets; -- the rising, setting, and southing of the most conspicuous planets and fixed stars; -- the passage of alioth over the meridian; the equation of time, sun’s declination, and time of high water, for morning and afternoon, at Philadelphia; with the festivals, &c.; -- calculated more particularly for the latitudes and meridians of Boston, New York, Philadelphia, Washington, Charleston, and New Orleans.” The section of medical advice includes sections on: Public Baths, Different kinds of fasting, Dietetic maxims, Accidents, Public economy and public health, Causes of disease, Death from poisoning, The quack doctor, Injudicious treatment of the sick, Personal cleanliness, The American aquatic, Hints to mechanics and workmen, Physician and patient, Cider, Hydrophobia, Concentrated liquor of milk (Braconnot early Homogenization?), Disorders and their cures, Toast and water, Tight dressing, corsets, Vaccination, Economical soup, Prevention of disease, Disinfecting and purifying agents, The summer or bowel complaint of children, Warming houses, Be not deceived, Chinese women, Ventilation of hospitals, Causes of deformity, Ventilation of ships, Means of purifying water. ~ Some dog ears to a few leaves; owner’s name in pencil at foot of title page. With a vernacular wrapper, fashioned from a ream wrapper of the Gilpin & Co Brandywine paper. The bright orange wrapper is illustrated with an image of paper being made. With a pink and yellow silk ribbon tied to act as a carrying handle.

[OCLC records twenty-seven copies; Drake, M. Almanacs, 11793]. \$300.00



5. [Almanac – Ibach, Laurence J. (compiler); Fisher & Brother]. *Fisher's Improved House-keeper's Almanac, and family receipt book*. 1869. Philadelphia: Fisher & Brother, no. 9 N. Sixth Street, 1868. Booklet, sewn on cord (19.5 x 15.5 cm.), [2], 35, [1] pages (including printed wrapper). Illustrated and with illustrated printed wrappers. Compiler information from foot of page 2, "Astronomical calculation by Lawrence J. Ibach, Sheridan P.O., Lebanon Co., Pa." Title and publication date from cover.

Single issue for the year 1868, of the annual almanac that originated in 1849 (for the year 1850). As is typical with recipes found in almanacs, included are culinary, medical, and household formulae, along with general

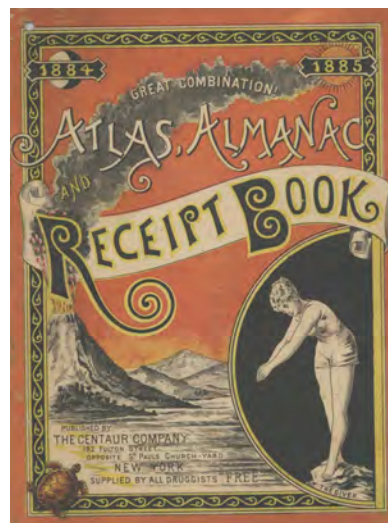
advice, such as "Troubles are like babies – they grow bigger by nursing." A surprisingly clean and bright copy; sewn in illustrated wrapper, with printed decoration to the spine fold. Tiny wear to corners; a few early ink annotations. One marginal ink annotation, "14 years old", otherwise fine.

[O'Neal, *Early American Almanacs: The Phelps Collection* 1167 (1865 issue only)]. \$90.00

6. [Almanac – Centaur Company (New York, NY). Great combination! Atlas, Almanac and Receipt Book. 1884, 1885. New York: Published by the Centaur Co., 182 Fulton Street, opposite St. Pauls Church-yard, 1883. Stapled in wrappers (20.5 x 15 cm.), 31, [1] pages. Illustrated, maps. Title and publication information from wrapper.

A "great combination" almanac with ephemerides, maps and culinary recipes, all for the New York patent medicine firm Centaur, makers of Castoria and Centaur Linament. Includes both culinary and medicinal recipes, and short stories and vignettes. In publisher's red, black and yellow decorated wrappers, illustrated with an image of "The Diver", which adorns many of the Centaur publications.

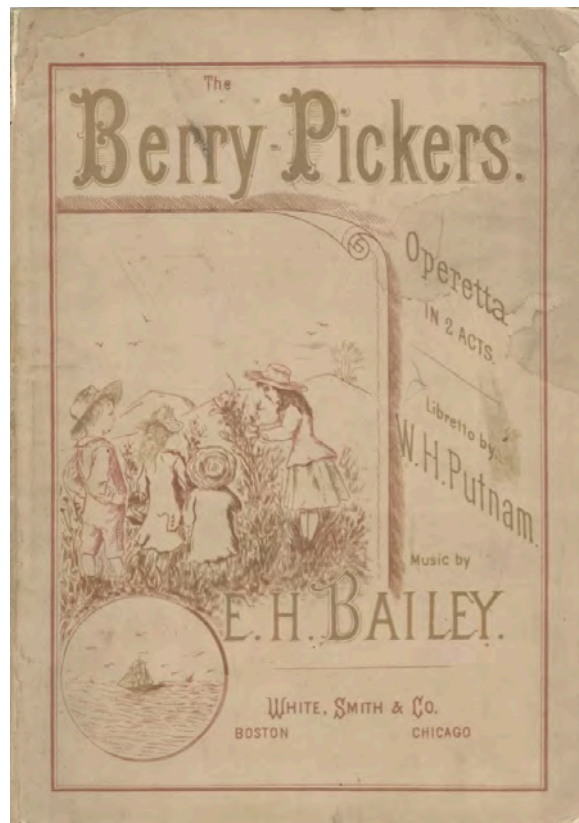
[OCLC records ten copies; not in O'Neal] \$100.00



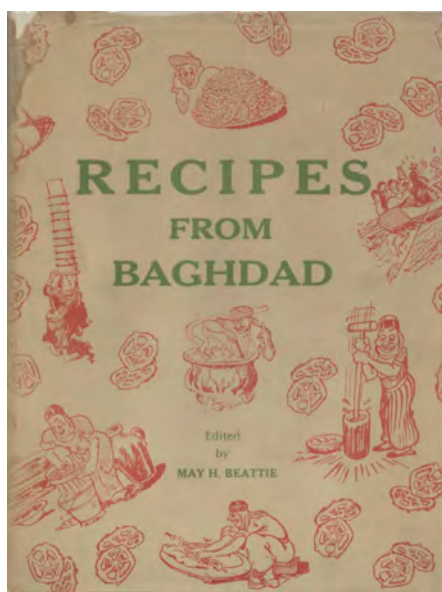
7. Bailey, E. H.; Putnam, W. H. *The Berry-pickers, Operetta in two acts for young people. Illustrative of incidents in country life. Written by W.H. Putnam; composed by E.H. Bailey.* Boston: White, Smith & Co., 1883. Quarto in wrappers (26 x 18 cm.), 104 pages.

FIRST & ONLY EDITION of this vocal score with piano accompaniment. An ad appearing in the March 1884 issue of the publisher's *Folio Magazine* described *The Berry-Pickers* as a "new and original operetta in two art--, adapted to the use of young people, and designed to illustrate scenes in country life" (page 142). A later issue of the same periodical indicates "*The Berry Pickers* was produced for the first time entire at Union Hall, Boston, January 30, before a large and enthusiastic audience. The presentation of the operetta was a most gratifying surprise to all who witnessed it. The delight caused by many of the numbers can hardly be over-rated, and the fact that many of them were re-demanded proves the success of the work." Adding that the "costumes can be made with very little expense" (page 113). Spine cocked; bit of spotting to upper right corner of a few leaves. Publisher's wrappers decorated in brown, burgundy and gold; some staining, and a small chip from upper right corner. Good or better. Scarce.

[OCLC locates just one copy (Brown)]. \$90.00



presentation copy of the earliest known Iraqi cookbook published in English

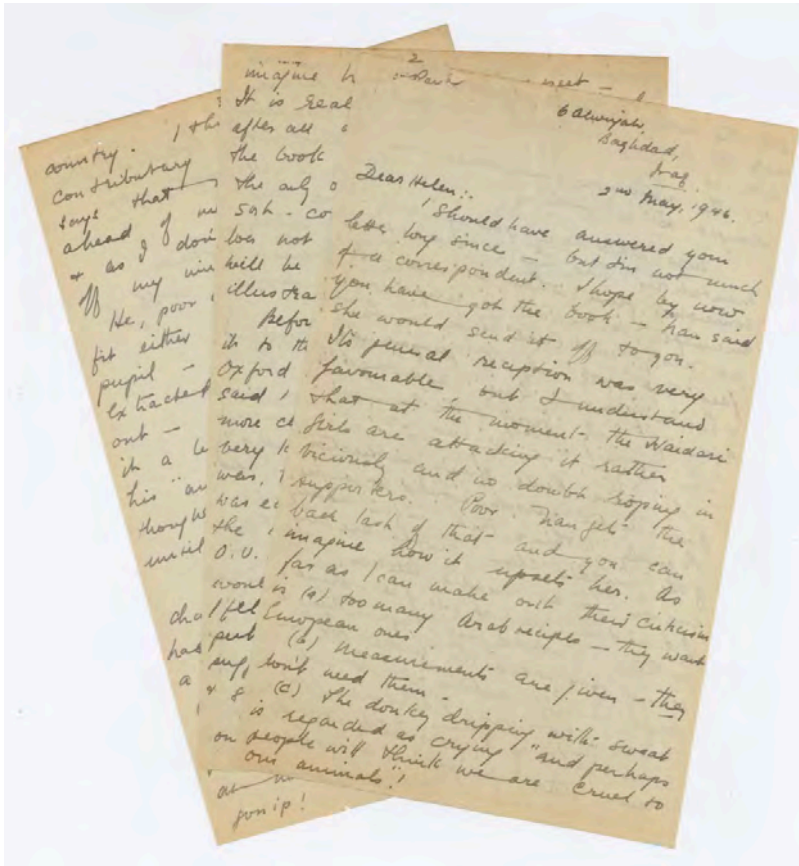


8. Beattie, May H. (1908-1997) [May Hamilton Beattie]; Afnan, Bedia; Salim, Suad (Caricaturist). *Recipes from Baghdad*. Edited by May H. Beattie, with the assistance of Bedia Afnan [and others]; caricatures by Suad Salim; with an introduction by Her Majesty the Queen Mother of Iraq. Baghdad: Published by the Indian Red Cross; Printed at the Government Press, 1946. Square-ish octavo (20 x 16.5 cm.), 163, xi pages, [1] folding plate. Illustrated. Interesting illustration of measuring utensils on endpapers. Index. Text in English, with additional text in Arabic.

Evident FIRST EDITION of the earliest known Iraqi cookbook published in English. Presentation copy, signed by all parties involved in the book: May H. Beattie, Renée Al Kabir,

Helen Gaudin, and Ann Walter. A presentation in Arabic precedes the signatures: "to [Helen Gordon?], [Ha...], 16/4/46". Laid-in is a six-page ALS, from May Beattie to "Helen" (presumably Helen Gaudin), dated "6 Alwiyah, Baghdad Iraq, 2nd May, 1946". The letter discusses the reception of the book in Iraq, including some backlash. She writes, "I understand that at the moment the Haidari girls are attacking it rather viciously and no doubt roping in supporters... As far as I can make out their criticism is (a.) too many Arab recipes – they want European ones; (b.) measurements are [illeg.] they don't need them; the donkey dripping with sweat is regarded as crying 'and perhaps people will think we are cruel to our animals!'; (d.) the man making coffee... is believed to be spitting into it; (e.) the numerous sandgrouse are thought to be flies". She goes on to talk of publication of the book in the west (possibly by Oxford), and of a second publishing project she had begun. "I have a most consuming passion to make a record of Baghdad women. I am finding out all sorts of things about their cosmetics, tattooing, hair dying, and customs in general. I should think it will be almost impossible to extract any information from Baghdad 'Society' but am finding other sources in plenty..." *Recipes from Baghdad* was never published in the west, although it was republished in Baghdad in 1952 and 1961. Sadly the book on women's customs of Baghdad never came to fruition. May H. Beattie was a great expert on Oriental carpets and textiles. ~ Some age-toning throughout; light spotting. In publisher's black paper covered boards, titled in green. In green and red-printed dust jacket, with the caricatures of Suad Salim; edge chipping, and damp stain to top of spine and rear panel. Still near very good. Scarce.

[OCLC locates seven copies]. \$900.00



no. 8

a handsome 19th century facsimile of *Les Cris de Paris*

9. [Bibliothèque Gothique; Truquet, Antoine; Divry, Jehan (d'Ivry)]. *Les Cris de Paris, à Paris, pour la vefve Jean Bonfons*. Paris; Chartres: Baillieu; Durand imprimeur à Chartres, 1872. Duodecimo (18 x 12.5) cm.), [43] pages. One of 200 examples on thick laid paper.

FIRST EDITION this, of this 19th century facsimile edition of the 1545 work by Antoine Truquet, the sixth volume in the Bibliothèque Gothique series, one of eighteen published by Baillieu between 1868 and 1874. Other authors in the series included Nicolas, Villon, Olivier de la Marche and Pathelin. Baillieu is described as a "merchant bookseller occupying his shop on the Quai des Grands Augustin, near the Pont Neuf in Paris" (my translation). Tiny bit of foxing to a few leaves; original decorated, yellow wrappers bound in. Marbled endpapers. In three quarter red morocco, with five raised bands, and gilt decorated compartments, with the binder's stamp of E. Pouget. Original green silk ribbon present. Some light bumping to the fore corners, otherwise fine.

[Brunet, II, 425 (for the edition of 1584); Vicaire 676]. \$350.00



10. [Lobsters - print]; Grinagain, Giles, [pseud. Samuel Howitt?]. *Stinking lobsters / Giles Grinagain, in. et fecit. / Published Decr. 1, 1801 by S. Howitt, Pantan Street, 1801.* [London: Samuel Howitt], Pantan Street, 1801. Hand-colored etching with stipple (20.7 x 23.7 cm.).

FIRST & ONLY EDITION. A humorous image depicting a woman selling lobsters on the street using a lobster to pull a man's nose, saying 'There, d-n your Eyes, who stinks now?' The publisher, also possibly the artist, was the printseller Samuel Howitt, who operated a shop at 6 Pantan Street, Haymarket. Howitt was married to the sister of Thomas Rowlandson and his images, in style and tone, often borrow from Rowlandson's work. One early tape repair to verso of leaf, crossing the plate mark but not affecting the image; two small abrasions becoming small holes in the margin, not affecting image. Adhesion marks to verso from early mounting or matting. Still, near very good.

[British Museum collections online (1948,0214.634), but not in George BM Satires; Library of Congress Prints & Photographs PC3 1801]. \$300.00



Turkish & Greek street vendors

11. [Photographs – Turkish & Greek street vendors]. *Vendeur d'une espece de gateau, homme: halva; vendeur d'oeufs; vendeur d'un espece de creme nomme: yaourti*. Constantinople / Athens: circa 1880. Three photographs mounted on card (each 9.5 x 6.5 cm.), labeled in ink on the versos.

Three photographs of street food vendors: from Athens, a “seller of a species of cake: halva”; and from Constantinople, “an egg seller” and a “seller of a kind of cream named yoghurt”. The images show each vendor in traditional garb, with the equipment of their trades, the egg vendor with a large basket on his back and smaller basket in front; the halve seller with a three-legged table with a mold; and the yogurt seller with an oblong basket and a pair of small, white ceramic bowls. Very light staining to edges of photos, otherwise very good. \$350.00

12. [London Produce Market]. *The London Produce Market, (Mincing lane), being a section of the work “The Exchanges of London at the beginning of the twentieth century”*. London: Heywood and Company, Limited, 150 Holborn, E.C.; Printed by Spottiswode & Co., Ltd., 1904. Large quarto (29 x 24 cm.), viii, 1-86, [plates], 1-58 pages.

FIRST EDITION. One section, complete in and of itself, of a massive documentation of the Exchanges of London. A detailed description of the history, people, and product of the London Produce Market (Mincing Lane). The work contains: “an historical survey of the London Produce Market from early times to the present day, with illustrations”, “the origin and history of the principal articles of produce dealt with on the Mincing Lane Market”, and “Portraits and biographies of some leading brokers and dealers in produce”. The historical section stretches well back before the establishment of the Mincing Lane Market to the earliest-known records of dealing grocery produce, which date from the fourteenth century. Principle articles traded on the exchange, and profiled here, include Sugar, Tea, Coffee, Cocoa, Heavy Chemicals (including bleach, various acids and sodas),

Indigo, Spices, Shellac (a cochineal product), Rice, and Flax Hemp & Jute. The largest section of the volume is given to portraits, mostly photo-engravings. Each plate printed verso only, and with a tissue guard; the name of the depicted is included in the engraving. Some tissue guard folded or crimped, a bit of foxing or soiling to the extremities of leaves, otherwise internally clean. In full black morocco, blind-decorated and gilt-titled. Top edge gilt. Spine faded to brown; edges rubbed. Still, very good. Rare.

[OCLC locates one copy (Baker Library, Harvard); and only one copy each of two other volumes in the series one on Lloyds, and another on the London Metal Exchange]. \$1500.00

a very scarce Latvian household book

13. Bertina, Vilma. *Praktiska Virtuve. [A Practical Kitchen]*. [Memmingen]: "Atauga" Izdevums, [1949-1952]. Octavo (20.5 x 14.5 cm.), 195, [1] pages. Date range from OCLC records of publisher's activity.



Likely second edition, enlarged, of this collection of Latvian household recipes. The single recorded copy (at LOC) is described as containing 175 pages, and the index contains a typographical shift with the entries listed after page 175. The additional sections include: Milks Soup, Porridge, Pancakes, Milk, Some Drinks, and two pages on Setting the Table. Vilma Bertina was the author of at least one other cookbook, *Majas Cepumi, Pecpusdienas teja un kafija* [Cookies in the House: Afternoon tea and coffee] (c. 1949), as well as a work of instructional grammar. Pages age-toned; in publisher's pink and green printed decorated paper-covered boards, over burgundy cloth spine. Some light wear to extremities, rear board lightly soiled, and one small chip to the cloth spine; still very good or better.

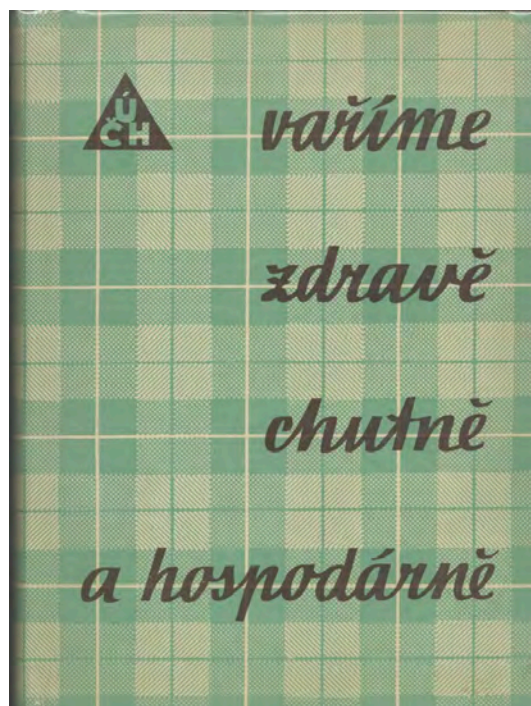
[OCLC locates one copy (LOC) but with the shorter pagination]. \$150.00

a best-selling Czech cookbook, scarce in the U.S.

14. [Brízová, Joza; Maryny Klimentové; Bozeny Krchové; Juliana Fialová and others]. *Varíme Zdrave, Chutne a Hospodárne*. Praha: Státní Zdravotnické Nakladatelství, 1961. Thick quarto (24 x 18 cm.), 624 pages. Two hundred-six plates, plus

additional line illustrations in the text. Index; bibliographical references. Original silk ribbon. Text in Czech.

Stated ninth edition; originally published in 1950. A best-selling Czech cookbook in its day, with more than five hundred recipes for classic Czech dishes, including: soups such as Garlic Soup, Creamed Fish Soup, and Rye Bread Soup; meat dishes including Ginger Roast Beef, Braised Beef with Vegetables and Sour Cream, Beef Goulash, Tartar Beefsteak,



Mutton with Marjoram, Veal Cutlets with Mushrooms, Stuffed Breast of Veal, Veal Paprika, Roast Pork with Capers, Braised Sweetbreads, and a variety of pates; poultry and game including Chicken Paprika, Roast Capon, Roast Goose. Stuffed Roast Squab, Roast Hare with Sour Cream, and Leg of Venison with Red Wine; egg dishes and dumplings like Baked Eggs with Chicken Livers, Farina Omelet, Noodle Soufflé with Cherries and Nuts, Noodles with Farmer Cheese, Napkin Dumplings, Dumplings with Smoked Meat, and Sour Cream Pancakes; vegetable dish like Sauteed Cabbage, Green Beans Paprika, or Stuffed Kale Rolls; baked goods include Bohemian Biscuits. Crisp Potato Sticks, Salt Rolls, Pretzels, Christmas Twist, Checkerboard Cookies, Bishop's Bread, and Honey Cake. The illustrations are wonderful, produced in half-tone, a few in color. Very light age-toning to text block; original tan publisher's cloth decorated and titled in brown with slight bumping to corners, otherwise fine. In near fine publisher's black and green dust jacket. Though this was a cookbook found in most Czech households, it has become scarce in all editions, certainly in such fine shape.

[OCLC records two copies of this issue, and thirteen copies of all issues (just three in the US)]. \$150.00

15. Chan, Shiu Wong. *The Chinese Cook Book. Containing more than on hundred recipes for everyday food prepared in the wholesome Chinese way, and many recipes of unique dishes peculiar to the Chinese – including Chinese pastry, “stove parties”, and Chinese candies.* New York: Frederick A. Stokes

Company, Publishers, 1917. Octavo (19 x 13.5 cm.), xiii, [2], 201 pages. Illustrated. Table of contents.

Evident FIRST EDITION. An early Chinese cookbook, the eighth published in North America, and just the second cookbook authored by a Chinese-American. With one hundred fifty-one recipes, each presented with a title in English and in Chinese characters. Includes introductions to the history and general laws of Chinese cooking, as well as sections on the chemistry of cooking, a list of “Stores and Noodle Shops Where Chinese Groceries may be Secured”, and a list of ingredients with Chinese names and suggested prices. As expected, Anne Mendelson has provides excellent insight into the book, depicting it as a book written by a knowledgeable cook attempting to convey process and some nuance, but without the linguistic ability to do so. “The knowledge that went into this pioneering book was sadly destined to remain locked up in its pages, through the author’s incomprehensible English and inability to fill in procedural details that would have been *terra incognita* to his audience. Bit of offsetting to endpapers; two leaves carelessly opened and with closed tear, not effecting text. Otherwise fine in publisher’s red cloth, decorated and titled in black and gray, with an image of a Chinese gentleman presenting a tray of food.

[OCLC records thirty copies; Newman 72; not in Cagle]. \$180.00

16. Manorama Phillips. *Everyday Recipes from India*. New York City: New Nations Publishing Company, [1965]. Stapled booklet (21.5 x 14.5 cm.), 48 pages. Cover and border designs by the author.

FIRST EDITION. Includes a thoughtful introduction by the author placing Indian cuisine amongst other world cuisines, and discussing the cooking of Indian food in the modern American kitchen. Slight tide line to top edge of a few leaves at rear, otherwise near fine in publisher’s red-decorated, mustard colored, stapled wrapper. Scarce.

[OCLC records just one copy (U. of Chicago)]. \$45.00

17. [Japanese Sweets Manual]; 藤沢, 文二郎; Bunjiro, Fujisawa. *[Wagashi Manual]*. [Meiji year 34; 1902]. Oblong, ribbon-bound book (17.5 x 24.5 cm.), 10 leaves of watercolor illustration, four leaves of text. One folding plate of text.

A manual of the classic Japanese sweets made from adzuki beans, mocha, and agar-agar, with images of the colorful and sometimes pleasingly abstract designs. Wagashi are a product of the Edo era (1603-1868), and the treats, most often accompanied by tea, can display visual themes inspired by poetry and nature. The plates are interleaved with tissue guards now largely crinkled or perished; but the plates are very good, with only a bit of age-toning. Light soil to wrappers, otherwise very good. \$750.00





BOSTON & NEW ENGLAND

18. [Boston Society]; Blake, Francis. *Record of a Gilded-Age Boston Society Party*. [Boston: Winter, 1896]. A bound volume of autograph letters with the invitation and autograph menu. Octavo (22.5 x 15 x 8 cm.), bound volume of letters mounted on stubs.

A superb record of the social grace of an era long gone. Mrs. Francis Blake, wife of the physicist and inventor of telephone fame (see DAB), gave a small 'dancing' party for the society 'A' list of Boston. Participants were to depart from the Columbus Ave. station and return to the Huntington Ave. station (1:45 AM) via private train. A complete, final manuscript list of the attendees and a manuscript record of the menu and engraved invitation accompany the individual acceptance and rejection (few) letters. Very good; some wear to the binding. A stationer's (Shipman) adhesive half leather letter file book. \$750.00

an early Julia Child letter: 'I've got to get to work on our book'

19. Child, Julia. *Autograph Letter Signed ("Julia Child"), to Mr. Fairbanks*. Paris: 16 May [1953]. One and one half page pen and ink letter (26.5 x 21.5 cm.) on single sheet of pale blue Paul Cushing Child stationery, with ink date stamp ("May 18 1953"), addressed, "USIS. 5 Place de Rome, Marseille (B du Rh)".

An early letter from Julia Child, written while she was living in Paris with her husband Paul and working on her first book, the

seminal *Mastering the Art of French Cooking*. Child writes to a Mrs. Fairbanks: "What a nice hour we spent with you the other afternoon. I only wish it could be repeated, as I would love to hear more about Thomas Wolfe and all you know about him. It would also be fascinating for me to hear much much more about your culinary experiences. Mrs. de Santillana [Child's editor] says you are the best cooks she knows, and I can well believe it from the interest you take. It is indeed a fascinating subject and a beau métier. Had a nice talk about friture de cheval pour les frites [possibly french fries cooked in horse fat] with your chauffeur on the way home ... " Child closes with the excuse that she must get to work on her book, what would be published in 1961 as *Mastering the Art of French Cooking*, co-written with Simone Beck and Louisette Bertholle. "I don't expect we'll be up this way for several months again — and I've got to get to work on our book" This same Mrs. Fairbanks is mentioned in Child's biography, *A Life in France*: "I was disappointed when our new editor, Dorothy de Santillana, allowed a friend of hers, a Mrs. Fairbanks, to try a recipe from our sauce chapter without first asking our permission. We had worked so hard to develop those recipes, and I considered a number of them to be real innovations, not to mention our intellectual property" (page 173). Toning at margins, creased from prior folding, paperclip stain. \$3500.00

USIS. 5 Place de Rome.
Marseille (BduRh) MAY 18 1953 Paris - May 16th
PAUL CUSHING CHILD

Dear Mrs. Fairbanks:

What a nice hour we spent with you the other afternoon. I only wish it could be repeated, as I would love to hear more about Thomas Wolfe and all you know about him. It would also be fascinating for me to hear much much more about your culinary experiences. Mrs. de Santillana says you are the best cooks she knows, and I can well believe it from the interest you take. It is indeed a fascinating subject and a beau métier. Had a nice talk about friture de cheval pour les frites with your chauffeur on the way home. He's a charming fellow. But I am surprised he didn't go into the business, too, following his mother's footsteps.

Now that we have renewed contact after our brief meeting at la Sorbonne with Dorothy

20. Lincoln, Mrs. D.A.; [Lincoln, Mary Johnson]. *Mrs. Lincoln's Boston Cook Book. What to do and what not to do in cooking.* Boston; Cambridge: Roberts Brothers; University Press: John Wilson & Son, 1887; ©1883. Octavo, 536, [7], [25] pages. Advertisements and blanks at rear.

Fourth printing (except for the advertisements and blanks, the pagination of the 1884, '85, '86 & '87 printings is identical). The milestone cookbook from the first principal of the Boston Cooking School and a student of Maria Parloa. According to the preface, the work was "undertaken at the urgent request of the pupils of the Boston Cooking School, who have desired that the receipts and lessons given during the last four years in that institution should be arranged in a permanent form." This work is considered one of the earlier American cookbooks to provide scientific information about cooking and nutrition. It helped set the pattern of rational organization for cookbooks to come. Lincoln was also the teacher of Fannie Farmer. ~ A bit of light staining to the fore edge of a few leaves, otherwise quiet clean. Lacking the front free end paper. Publisher's marbled boards over half brown cloth; edges rubbed, one closed tear to the foot of the spine. Still near very good or a bit better.

[OCLC records no copies of the 1887 printing, but numerous copies of the adjacent printings; Grolier Club, *One Hundred Influential American Books Printed in Before 1900*, page 116-117; Bitting, page 288 (1896 ed.) Cagle 478 (the first edition)]. \$250.00

a presentation from the founder of the Boston School Kitchen to a student

21. Lincoln, Mrs. D.A.; [Mary Johnson Bailey Lincoln; Mary Porter Tleson Hemenway]. *Boston School Kitchen Text-Book. Lessons in Cooking, for the use of Classes in Public and Industrial Schools.* Boston: Roberts Brothers, 1887. Octavo, xxvii, 237, [5], 16, [1] pages. Index.

Evident FIRST EDITION. Not a cookbook *per se*, but rather an instruction manual "for the use of classes in public and industrial schools" based on the work being done by the Boston School Kitchen. The Boston School Kitchen was initiated and funded by Mrs. Mary Hemenway in summer of 1885, and was the introduction of cooking schools into the Boston Public School system, and the first public school kitchen in the United States. Students from various schools in the system would choose to attend as an addition to their regular studies. Mrs. Hemenway supported the school for three years, and for the first year instruction was given by Miss Amabel Hope. School Kitchen No. 2 was established in January 1886 in South Boston. Ten years later, Miss Hope issued a report on the Cooking Schools indicating that the number of schools had grown to fourteen. (*Documents of the School Committee of the City of Boston, for the Year 1895.* Boston: Rockwell & Churchill, City Printers, 1895, page 281 ff.). ~

Mrs. D. A. Lincoln was the first teacher at the Boston Cooking School (though she recognized her inadequacy as a culinary instructor and replaced herself with Miss Joanna Sweeney). While at the school, she wrote *Mrs. Lincoln's Boston Cook Book* (1884), the fore-runner to Fannie Merritt Farmer's *Boston Cooking School Cook Book* (1896). The *Boston Cook Book* included a section on operating a cooking school, titled "An Outline of Study for Teachers". With the publication of the *Boston School Kitchen Text-Book*, Lincoln had written the two works that became the foundation of cooking education for decades. ~ A school prize copy, with the presentation inscription of the book's dedicatee, Mrs. Mary Hemenway. The inscription reads, "May Storey, from Mrs. Mary Hemenway, June (added later in pencil) 1885/6." And following in pencil, in what appears to be the same hand, "(aged 12 years) 1st Prize for highest percentage Diploma (98) and proficiency.)" Mary Porter Tison Hemenway (1820-1894) was a remarkable American philanthropist. Born in New York, she moved to Boston after marrying Augustus Hemenway, a successful merchant. Quick to recognize significant needs, she dedicated herself to a variety of educational causes, helping to fund the both white and black colleges (including Hampton and Tuskegee) in the south following the Civil War; she recognized that many soldier's wives did not know how to sew, and so she provided training and materials for introduction of a sewing course within the Boston Public Schools. This led to her opening "an industrial-vocation school in Boston and two years later in 1885 she opened a kitchen in a public school, the first venture of its kind in the United States. After three years the city assumed the cost of the kitchen, and cooking, as well as sewing became part of the program of education. Meanwhile in 1887, Mrs. Hemenway had started the Boston Normal School of Cooking, which after her death [in 1894] became the Mary H. Hemenway Department of Household Arts in the State Normal School of Framingham." (HarvardSquareLibrary 09/18). Moderately edgeworn, in illustrated paper boards over brown cloth. Professional repair to hinges and to one torn leaf. With the bookplate of Carl Sontheimer, founder of Cuisinart, and culinary collector.

[Cagle 479]. \$500.00

Paupers living so much better than other Paupers

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

A handwritten report by a committee member of the Roxbury almshouse to assess the complaint that there are "Paupers living so much better than other Paupers". The report quality of houses in the Boston area, looking specifically at menus. A weekly menu for the Charlston, Cambridge, and Roxbury almshouses are outlined specifically, with the conclusion that "New Bedford is the best, South Boston next, and Salem next, Charlston, Cambridge and Roxbury so nearly a like, we make no difference." Boston's first almshouse was in

operation by the mid-1660s. In 1744, Massachusetts provincial law ordered towns to establish poorhouses and by the late eighteenth century many towns experimented with building poorhouses as a cost-saving measure. Boston maintained a twelve-member board of overseers of the poor that was responsible for consigning the city's most indigent residents to the almshouse. This report was submitted by a member (name is illegible) "for the Committee", presumably the board of overseers of the poor for the city of Roxbury. Fold creases and some staining, otherwise very good. \$350.00

"How well can we live, if we are moderately poor?"



23. Corson, Juliet. *The Cooking Manual, of Practical Directions for Economical Every-Day Cookery*. New York: Dodd, Mead & Company, 751 Broadway, 1877. Small octavo, 144 pages.

FIRST EDITION. An important American book on economical cookery. Juliet Corson was "one of the original cooking school leaders, and a champion of nutritious meals for the poor." [*Historic American Cookbook Project*]. She made it her life's work to bring practical, inexpensive cooking to the masses. The section "Cheap Dishes With Meat" includes a good number of dishes made with alternative cuts, offal, or less popular meats such as mutton. As the founder of the New York Cooking School in 1876, she was a predecessor of Fannie Farmer, and was

even sought out by the French government for advice on introducing a cooking curriculum to the French public schools. Some light foxing throughout, otherwise internally very good. In publisher's textured, black-printed olive green oilcloth; front hinge cracked, and crudely repaired on the interior with cellophane tape. Pull to top of spine. Good only. With the charming addition of a pencil drawing to the front free endpaper, depicting a scolding older woman, with the text "Try some of these after I'm gone."

[OCLC locates thirty three copies; Bitting, page 101; not in Cagle].
\$60.00

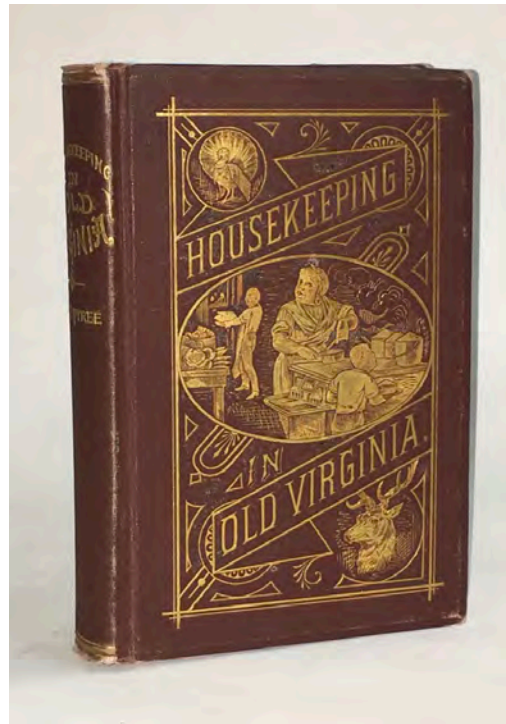
24. Tyree, Marion Cabell, editor. *Housekeeping in Old Virginia. Containing Contributions from Two Hundred and Fifty of Virginia's Noted Housewives, Distinguished for Their Skill in the*

Culinary Art and Other Branches of Domestic Economy. Edited by Marion Cabell Tyree. Louisville, Ky.: J.P. Morton and Company, 1879. Thick octavo (19.5 x 13.5 cm.), [7], vi, [1], viii-xviii, [1], 20-528, [2] pages. Index; list of contributors.

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

Marion Cabell Tyree (1826 - 1912) was the last surviving granddaughter of Founding Father and Governor of Virginia Patrick Henry (1736 - 1799) and the great granddaughter of Revolutionary War Colonel John Cabell. During the Civil War, Marion kept a small sanitarium for the wounded in Lynchburg, VA and helped establish one of more than 30 hospitals in the city. Bright, quick-minded, and entrepreneurial, she gathered family recipes from friends and relatives, giving credit to all the contributors - listing the men by their names, the women by the title of their husbands or just initials, and a former slave by her full name (though in quotation marks, "Mozis Addums"... Richmond. Possessing a great aptitude for domestic economy, she not only included recipes for meals, desserts, wine, cordials, etc., but also chapters on housekeeping, housecleaning, and remedies for the sick. Her book is still considered one of the most influential cookbooks, representing the culture of the Southern United States. ~ Offsetting from newsclipping has slightly darkened two pages. Brown cloth with beveled edges; gilt-stamped decoration and title to front board and to spine. Edges and corners a bit rubbed, otherwise fine. With the ownership signature of "M.H. Keating" to preliminary blank. A lovely copy of a book normally found well-used.

[Bitting page 469; Brown 4275 (citing the 1877 issue); not in Cagle].
\$1000.00



25. [Louisiana – Rice Association of America (Crowley, Louisiana)]. *The World Food. Rice, Eaten by all peoples, adapted to all climes. For Rice Recipes, write to Rice Association of America, Crowley, La. Mailed Free.* Crowley, La.: Rice Association of America; Signal Print. Co., [circa 1911]. Stapled booklet (14.5 x 9 cm.), 20 pages. Illustrated wrapper. Title from cover; date of publication from external sources.



Evident FIRST EDITION. A promotional recipe booklet, encouraging the use of rice. An earlier publication, titled *Creole Mammy Rice Recipes* was published by the Rice Association circa 1909. That work is known in a single copy, (at Kansas State). The dating of the two booklets is possible by comparing the tenures of various officers of the Rice Association. *Creole Mammy Rice Recipes* was published while Henri Gueydan was President, while this booklet was issued after George Hathaway of Jennings, L. ascended to the post. ~ Recipes include Rice Waffles, Rice Fritters, Rice Gumbo Soup, Red Beans & Rice (a famous Creole combination), Rice Croquettes, Rice Jambalaya, a Daube with Rice, and Rice Custard. Cooking hints recommend the use of garlic, and the preference for lard over butter. "The Rice Association, Crowley, La., has issued a little booklet of rice recipes, "Creole Mammy Rice Recipes." In this book are given many ways of preparing rice as a hearty food instead of in desserts. Southerners use rice as Northerners use

bread. Rice is served three times a day on Southern tables. Creole recipes are given for it is generally understood that the old "mammies" could turn out a dish of rice in such a delicate state of perfection that no French chef could approach them. In most ways these rice dishes could be used by vegetarians leaving out the meat additions and substituting oil or butter for the lard, which is so much used in the South. The price of this booklet is two cents. Send for it and learn about rice." (*The Vegetarian Magazine*, volume 13, page 46). The booklet weighs in on the nutritional value of rice at several points, perhaps most notable in a section on the "Effect of Rice on Japanese." Illustrated wrapper, depicting a young girl, nestled amongst rice branches and "on top of the world". A bit of light rubbing to wrappers; small adhesion mark to top of rear wrapper panel. Very good. Unrecorded.

[OCLC locates no copies; not in Brown or Uhler]. \$900.00

*an Ohio church fundraising cookbook finds new life
as an Antebellum Southern compendium*

26. [Estelle Woods Wilcox]. *The Dixie Cook-Book. Carefully Compiled from the Treasured Family Collections of Many Generations of Noted Housekeepers: Largely Supplemented by Tested Recipes of the More Modern Southern Dishes, Contributed by Well-Known Ladies of the South*. [Compiled by Estelle Woods Wilcox]. [Based on *Buckeye Cookery and Practical Housekeeping* (1877; issued later as *The Buckeye Cook Book*)]. Atlanta, Ga.: L.A. Clarkson & Company, 1883. Thick octavo (22.5 x 16 cm.), vi, [1], 8-378, 24, 379-688, [v], 2-4 pages. Publisher's advertisements. Indexes. Illustrated with in-text engravings throughout and frontispiece. Author from copyright registry.

Second printing of the revised edition (and first edition, second printing, to appear with this title). And the first printing to contain "What well known ladies of the South think of "Dixie Cook Book", a four-page section of testimonials, the earliest of which is dated "April 16, 1883". In its origins a community cookbook, as well as a voluminous housekeeping reference, with a convoluted bibliographic history. With twelve hundred recipes, some attributed by initials alone, others by name and place of origin, still others without attribution. Among those of interest from the interpolated "Dixie" supplement: French Sweet Rusks, Georgia Cocanut Cake, Peach Cordial, Catawba Wine, Virginia Apple Toddy, Gumbo Filet, Liver Pudding, Tongue Toast, Bisque Glace, Hickory Nut Ice Cream, Dixie Pudding, Virginia Sweet Potato Pie, Peanut Taffy, Walnut Catsup. ~ The stirrings of what would become the *The Dixie Cook-Book* lay in a church cookbook compiled by women of the First Congregational Church of Marysville, Ohio, titled *The Centennial Buckeye Cook Book* (Marysville: J. H. Shearer & Son, 1876). Associated with its publication (in a manner not wholly clear) were Estelle Hemans Woods Wilcox (1849-1943), a native of Marysville, and her husband, Major Alfred Gould Wilcox (1841-1900), originally from Madison, Ohio, and a newspaperman recently of Cleveland. Sales exceeded expectations, contributing amply to the completion of the church's construction in 1878. The Wilcoxes espied entrepreneurial opportunity and purchased the copyright of the Marysville cookbook – immediately, it would seem – as *Buckeye Cookery and Practical Housekeeping* appeared in 1877, uncredited, and identified as a "second edition" but not as a church fundraiser. In August 1878 the Wilcoxes relocated to Minneapolis and there embarked on a subscription publishing venture that would involve subcontracting the contents of the cookbook as well as extrapolating elements of it serially in the guise of *The Housekeeper* magazine. Several reworkings called *Practical Housekeeping* were issued in Minneapolis, and other versions emanated from Chicago, Dayton, and Denver (the succession is laid out in Katherine Bitting, *Gastronomic Bibliography*, pages 495-496). *The Dixie Cook-Book*, appearing under the imprint of Clarkson in Atlanta, is something of a special case. In a publisher's notice placed on the verso of the title page, Clarkson acknowledges the simple device by

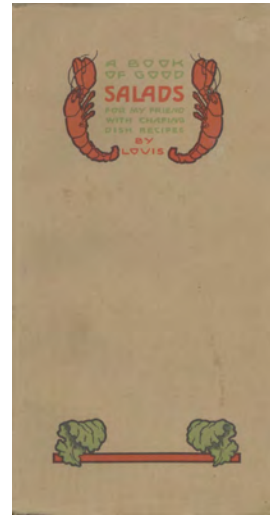
which *The Buckeye Cook-Book* (the title of the 1887 edition) “came under our notice” and “with the consent of its publishers” was deemed adaptable for “Southern matrons of to-day” through the addition of “choice treasures from the garners of many a Southern household, handed down from generation to generation, besides many other recipes, contributed by ladies of the South.” Thus, with the addition of a 24-page supplement placed at the center of, and out of sequence with, the original pagination, *Buckeye* was transmogrified into *Dixie*. ~ In *America’s Charitable Cooks*, Margaret Cook counts *The Dixie Cook-Book* as the second charitable cookbook to have been published in Georgia. Six years later, Clarkson issued a revised and enlarged edition (*The New Dixie Cook-Book* – this time bearing the copyright notice of Estelle Wilcox) with the southern recipes integrated, and with some six hundred additional pages of recipes, counsel, and guidance, from care of the ice-house and store-room to the “chemistry of food,” from the nurturing of infants to the salving of wounds, from window gardening to dress-making in the home. ~ Alfred Wilcox had come from a farming background, and after leaving Ohio rekindled his interest in agriculture and husbandry, not only editing a widely distributed serial *The Farmer*, but also opening and managing several livestock concerns, and was credited with introducing Holstein-Friesian cattle in Minnesota. After his death in 1900, Estelle Wilcox remained in Minneapolis, continued as an editor of *The Housekeeper*, and oversaw the publication of an enlarged – ninth – edition of *The Buckeye Cook-Book* (in 1904). ~ The frontispiece reproduces the popular wood-cut “Love in a Cottage” that had appeared in *Harper’s Weekly* in 1875, after a drawing by the noted illustrator associated with Charles Dickens, Sol Eytinge, Jr. ~ Internally age-toned, and splatter stained; hinges and edges of a few pages professionally restored. In black- and blind-stamped dark green oil-cloth, with rubbed; rebacked, and with original spine laid-down. All edges originally red, but now faded. Good or a bit better. With a label pasted to front and rear paste-downs, calling the book “The Best Cook Book in Existence” and noting that the book is, “sold wholly by Subscription, and is not and will not be placed in the Bookstores”.

[OCLC locates six copies of this 1885 printing; Bitting, page 495; Cook, page 52; Brown 501 (conflating the new title with the 1883 copyright date); neither title in Cagle]. \$300.00

27. Muckensturm, Louis. *Louis’ Salads and Chafing Dishes*. [cover title: *A Book of Good Salads, for my friend with chafing dish recipes*]. New York: Dodge Publishing Company, 220 East 23rd Street; [Copyright by H.M. Caldwell Co., 1906]. Tall octavo (26 x 13.5 cm.), 113, [7] pages. All pages with color rule; printed throughout in black and green. Index. Pages at rear “For your own receipts”.

Evident FIRST EDITION, wrapped issue. “Author of *Louis’ Mixed Drinks*, *Louis’ Every Woman’s Cookbook*, [and this work] Muckensturm rose up to become one of America’s top restaurateurs in the early

twentieth century. Part of that success might lie in the fact that his restaurant Louis' Café at 15 Fayette Street in Boston was a family business. His brother Paul was the chef and other family members and even in-laws were employed there. With over 500 seats in the main and private dining rooms, Louis' played host to countless Boston banquets and fundraisers (from *Spirituuous Journey: A History of Drink, Book Two* by Jared Brown & Anistatia Miller (2010)). Very light soiling and rubbing to decorated wrapper, printed in black, red, and green. Very near fine. \$75.00



a Rombauer letter with recipe

28. [Manuscript – ALS]; Rombauer, Irma. [One page autograph letter signed.] St Louis. MO: [circa 1940]. Text on recto and verso.

Signed correspondence from Irma Rombauer, author of *The Joy of Cooking*, and thus a major figure in the history of American cooking. Addressed to Louise [Diallo] (the last name was supplied by the seller and is not indicated on the letter itself). In black ink on cream-colored stationery printed in brown, “Mrs. Edgar Rombauer - 5712 Cabanne Avenue - St. Louis - Mo. The letter contains regrets for not staying longer at an event and, most interesting, a full recipe. The recipe, for “Bran Biscuit,” appears very close to that which appeared in the 1936 edition of the *Joy of Cooking* and in later editions, and contains both the ingredients list and step-by-step instructions. With one fold, otherwise fine. Rombauer manuscript material is very rare, and we have not been able to locate another record of it entering the marketplace. \$4000.00

several generations of recipe collection of a Quaker family

29. [Manuscript – Quaker cookery]; Moon family. [Early American Manuscript Recipe Books from a Prominent Quaker Family]. [Bucks County, Pennsylvania/New Jersey: circa 1770-1859].

Convolute of five discrete manuscript recipe books and one manuscript book with non-culinary notes (various sizes), with numerous additional individual recipes on separate loose sheets. Six hundred and sixty-three recipes in all. The group is from the family of prominent Quaker Moses Moon (1754-1822), of Woodbourne, Penn., and his descendants. The father of Moses Moon established a farm and nursery on two hundred eighteen acres in Middletown Township, now known as Woodbourne, in Bucks County Penn. and the farm remained in the family for more than a century. Substantial portions of the material collected herein show ownership marks of, or are in the hand of: Moses Moon (1754-1822) of Woodbourne, Penn., married Rachel Burgess; James Moon (- 1855) of Woodbourne, Penn., married Jane Haines in 1813; Jane Moon, né Haines; and Charles Moon Sr., son of James and Jane.

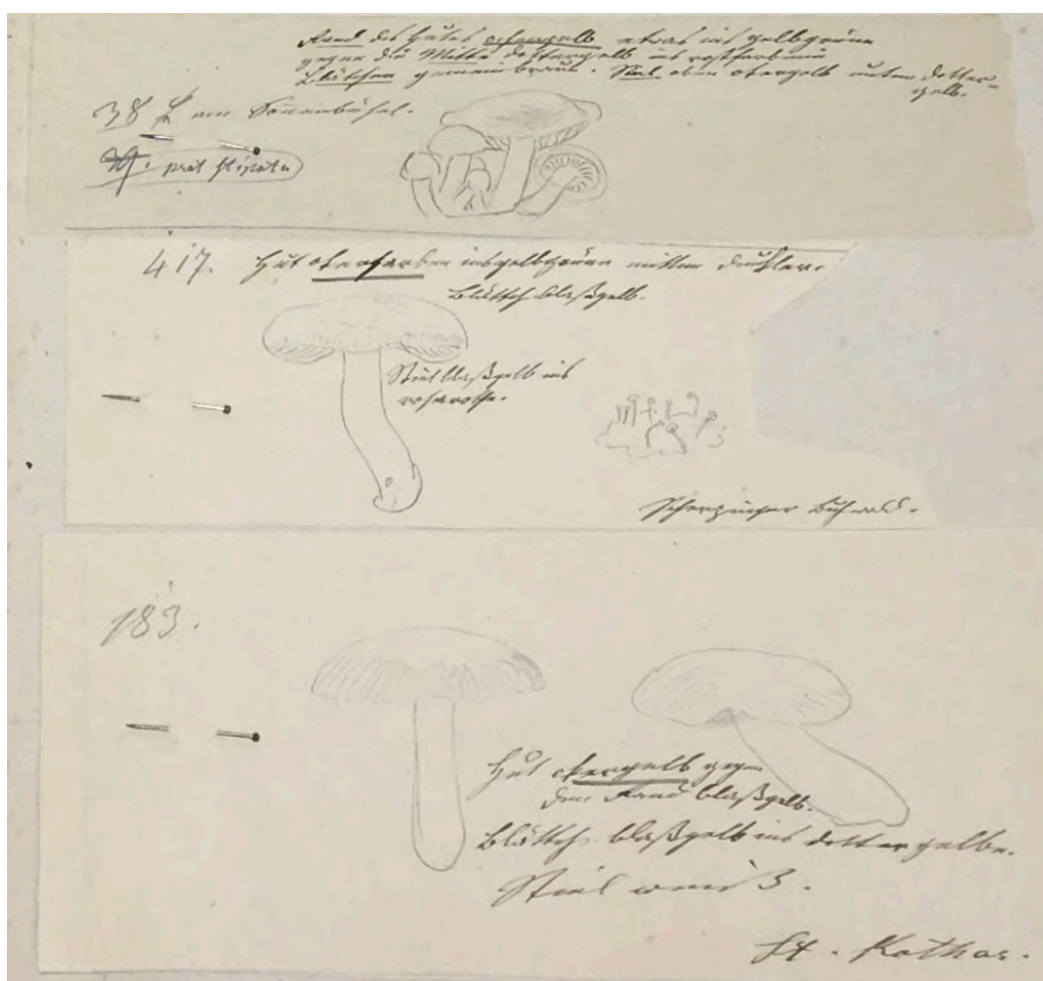


The notebooks represent a remarkable collection of manuscript recipes from the late 18th through the mid 19th centuries, combining culinary, medical, and household receipts. Most notable is the collection's vivid illustration of the process of collecting, compiling, and copying recipes into a new work. Sources are frequently cited from within the family, but also from members of the extended family, community members, and from published sources including newspapers, almanacs and books from the U.S. and England. Personal names cited as recipe sources include: M. Knowls, Anne Richardson, Dr. Jones, J. Frith, Admiral Peacock (and Admiral Pocock), Dr. Meredith, Daniel Large, Lord Howell, Mary Johnson, Dr. Green, Mary Leggin, Dan'l Quinby, Deborah Field, David Bacon, Michael Weaver, Elizabeth Gaskell, J.R., Mary Pennell, Mary Deshler, Leonard Snowdon, George Harrison, Timothy Matlock, Dr. Phillips, H. Hutson, E.H. Shapley, Anne P. Evans, M. C. Randolph, Mary Newlin, Sister Anne, J. Rowland, Eliza Morral, and David Broomal. Published sources

include “Walsh’s paper of 7th mo. 6th, 1822”, “*Almanach 1791*”, and Robert Stubbs, in a Cincinnati almanac of 1813. ~ A recipe for Blackberry syrup is credited to Quaker author E[lizabeth] Nicholson, and indeed appears verbatim in her cookbook *What I Know* (1856). The handwritten recipe appears with the additional note of the compiler, “This is a copy that I took from Eliza’s book and that I copied from into ours. It is very rough, but was done in a hurry. Do please preserve this as it is our receipt for butt- nuts”. She did, in fact, copy the recipe perfectly, and has added a timing recommendation above the line, “about ½ an hour” for the boiling of the nuts. Interestingly, in Nicholson’s book the recipe appears printed as a quotation with the prefatory note, “The following is the recipe for making the famous blackberry syrup. No family should be without it. All who try it will find it a sovereign remedy for bowel complaints.” Thus, the recipe that has been quoted in this manuscript collection, is itself a quote, and recognized as such by the author of the printed source. This should not be a surprise, but it is a particularly nice illustration of the passage of recipes in and out of various compilations, both personal and published. Two other recipes, one for Calves Head and the other To Pickle Walnuts, are copied, we are told, “verbatim from Mary Newlin’s book”. Other examples of the specific process of copying can be found throughout.

Many of the recipes in the collection have secondary comments, criticism, and even edits, suggesting intention to formalize and perhaps to publish. A Cheap Soap comes with the recommendation, “We like this soap very much”, A.K.’s Receipt for Court Plaster is “very superior”, a Pork Sausage Seasoning is “too hot, very hot”, and a Calf’s Head Soup “...if well made can not be surpassed”. A significant number of recipes appearing on loose slips of paper are marked “copied” in a tiny hand in the margins, indicating that they had been added to another, later book. Perhaps this book was to become a more organized collection for the compiler’s own use, or the recipes were compiled to be a gift to a daughter or granddaughter. ~ Culinary recipes include breads, puddings, cakes, biscuits, jams and jellies, marmalades, ketchups, pickles, custards, and some candies. Also included are a variety of meat and seafood recipes, such as To Preserve Ham, Calves Foot Jelly, To Dress a Calves Head, To Pickle Oysters, Eel Soup, Eel Pye, To Dress Terrapins, Allemode Beef, Oyster Pye, Force Meat, Sausages, Admiral Peacock’s Receipt for Pickling Beef, To Stew Rockfish, Pork Sausage Seasoning, and To Make Bologna Sausage. Techniques and processes go well beyond common cookery, with recipes describing the making of multiple wines, beers, vinegars, syrups, yeasts, and bitters. Medical recipes were actively pursued and collected from many sources amateur and professional. In particular, there are dozens of recipes related to cancer cures. But most other ailments and injuries of the time are represented (cholera, cholick, asthma, rheumatism, sores and wounds, burns, dysentery, heart palpitations, etc.), as well as non-ailments, (e.g. “Ill and not really – figgiets...”). A wide-ranging understanding of the globe’s useful plants is demonstrated, with snakeroot, gypsum weed, missletoe, Peruvian bark, asafetida, myrrh, boneset, hellebore, tamerick, indigo, and much more, all making appearances. Household recipes include soaps, inks,

dyes, paint, whitewash, and pest ("Elder leaves stewed on the hearth... kills cockroaches"). Repairs include a Chinese Method of Mending China, A Good Cement to Mend Cracks in Iron, and numerous methods for removing spots. There are a few veterinary recipes included, but nothing agricultural, which indicates a divide between agricultural practice (in a family that made much of its living farming and with a plant nursery), and the many other culinary, household and medical, practices represented here. While efforts were underway to standardize spelling, significant variation was still in use, even by the same compiler. One recipe that appears with multiple spellings is Paracelsus' elixir of saffron, aloe, and myrrh. It appears here three times, spelled both *Elixir Proprietatis* and *Elexer Propotates*. Surprisingly, this alchemist's herbal remedy shows up on Caleb Bingham's list of commonly misspelled words for children, there charmingly misspelled "*Lixir Propotatoes*" (Bingham, Caleb. *The Child's Companion, being a concise spelling book*. 12th ed. Boston, 1808). One wonders how often early American children had an opportunity to be writing this recipe title. Condition varies throughout, but shows significant use and subsequent wear. \$9000.00

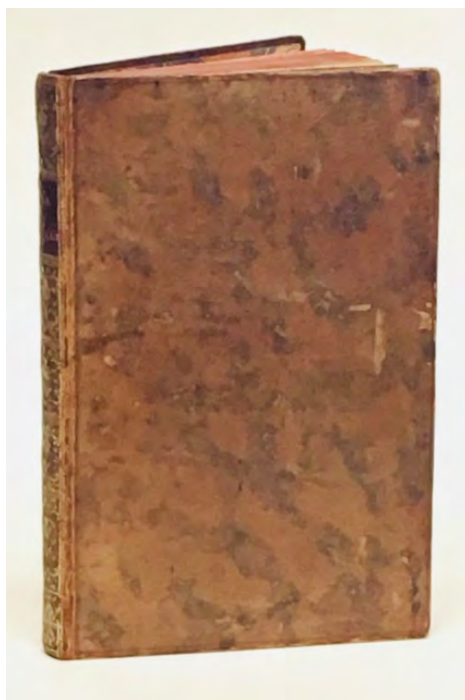


30. [Manuscript – Mycology].
[*Manuscript Field Notes in German Over 240 Fungi Drawings of Medicinal, Edible & Toxic Mushrooms*]. [Switzerland or Germany: circa 1835]. Folio notebook; loose gatherings in separate, ribbon-tied boards (38 x 25 cm.). Two hundred forty original drawings, with accompanying manuscript text, on individual trimmed leaves, each mounted thematically with others of its type, with brass pins to the inside of folio double leaves. Text is in German, with some plant names also in Latin. The lot housed in the original string-tied portfolio boards, heavy green cardstock with manuscript inscription to front.



A most uncommon manuscript work, profusely illustrated with pencil drawings, encyclopedic in its scope, devoted strictly to the study and classification of mushrooms, and dating to the formative era of medicinal mycology. Manuscript field notes accompany the drawings, in the form of scientific annotations, classification references, and occasionally with the month in which a living specimen was either collected or observed in its habitat. The notebook was made by an unidentified mycologist/botanist, and illustrates various species of fungi - edible, medicinal, and toxic. Numerous specimens shown were, and still are, popular and beneficial in homeopathic treatments. ~ The author of the present work is unknown, though the work is contemporary to that of notable pioneer mycologists such as Elias Magnus Fries, Christian Hendrik Persoon, Anton de Bary, and Lewis David von Schweinitz. The notes suggest that the writer observed living fungi specimens, between the months of May and October 1830, in Switzerland, Germany, and possibly London, drawing them on the spot, and subsequently identifying and classifying them according to the works of eighteenth century botanists. Specific regions identified include Münsterlingen and Scherzingen in Switzerland, as well as St. Katharine, which may be the ancient "Royal Peculiar" jurisdiction by the Tower of London that became a civil parish until 1895. In the nineteenth century, St. Katharine's by the Tower grew to be a village, flanking the banks of the River Thames. ~ Some light soiling to edges of leaves, but mostly clean and supple (the drawings and field notes were pinned on to a quality thick cotton rag paper). Rubbing and edge-wear to paper covered, green boards; light soil and some inks marks; ribbons present and nearly complete. Very good. \$3500.00

instructions for conceiving beautiful children



31. Quillet, Claude. *La Callipédie, traduite du poème latin*. Amsterdam et Paris: chez Durand & Pissot, 1749. Octavo (16.5 x 10 cm.), [1], 203 pages.

FIRST EDITION IN FRENCH & FIRST BILINGUAL EDITION. The French prose translation printed in roman type on versos facing the Latin poem, in italic type, on rectos. Originally published in Leiden in 1655, the poem, on the “art of producing beautiful children,” was the only published work of Quillet, an abbot and physician of free-thinking tendencies. The work was an unexpected and long-lived success, widely translated and frequently reprinted. Two further French translations were published before 1800. Quillet’s poem, in four books, presents a “curious mixture of modern science and ancestral prejudices, Galenic medicine, already contested at this period, astrological convictions, and racism pure and

simple. As the title states, it deals with producing beautiful children, in order to produce superior citizens for the state.... Quillet was a practitioner of the new, more empirical school of medicine” (Taussig). This is evident, for example, from his matter-of-fact description of the female reproductive organs in Book 2, a passage which however directly follows a discussion of favorable conditions for procreation. The all-important task of producing a male heir is the subject of several stanzas; advice includes restricting sexual relations to the morning hours, tying up the male partner’s left testicle, and drinking plenty of wine. ~ Part 3 treats care during pregnancy and childbirth, and Book 4 childhood education. Quillet expresses enlightened views on the condition of women, deploring forced marriages (in Book 1), the lack of education of French women and prejudices against *savantes* or intellectual women (in Book 4). ~ Quillet himself was short, red-faced, and no beauty, and unsuccessful in repeated love interests. Having heard his explanation of the meaning of the title *Callipædia*, the pretty young wife of a Tour magistrate is reputed to have remarked, “evidently, M. l’abbé, you did not learn this art from your father.” ~ Contemporary French mottled calf, smooth spine gold-tooled with red morocco label titled in gilt, edges red, marbled endpapers. 20th c. blindstamp of Dr. Jes A. Thelmier of Paris-Plaisance.

[Brunet IV:1018; Gay-Lemonnyer I:454; Sylvie Taussig, “Avortement et Callipédie: l’embryon au XVIIe siècle,” *La Bioéthique*, autumn 2010 issue (online)]. \$350.00

32. [Trade cards – Chocolate box cards]; La Fontaine, Jean de, Abbé Aubert, et al. *[Suite of Sixteen Chocolate Box Trade Cards with accompanying engraved plates]*. A Paris: chez E. Jourdan, quai des Augustins, n. 17, [circa 1825]. Sixteen numbered poems printed on trimmed laid paper (the largest measuring 8 x 8.5 cm.), accompanied by sixteen corresponding engraved plates (sheet sizes circa 12.75 x 9.75 cm., and images 5 x 3.75 cm.). The imprint is provided at the bottom edge of plates no. 6 and 14.

Bonbon box trade cards to be collected by children, the texts including fables and poems (four apiece) by La Fontaine, Abbe é Aubert, Pierre-Louis Ginguene é, and Antoine Le Bailly. Near fine.

[Bibliographie de la France (1825) no. 825, records the following publication (page 871): Dont la publication et la vente sont autoris ées, conforme ément a à la loi du 25 mars 1822 (art. XII), et a à l'ordonnance du roi du 10 mai 1822. 865. Douze Planches, divers petits sujets pour bonbons. A Paris, chez Jourdan, quai des Augustins, n. 17]. \$900.00



33. [Manuscript – recipe scrapbook]. *Scrapbook containing individual recipes in French and English*. England/France: [circa 1840-1910]. Quarto-sized scrapbook (28.5 x 23 cm.), with twenty-three individual recipe sheets pasted-in. Texts in English and French.

An odd collection of loose recipes on individual sheets. We've been unable to make sense of the particular selection, which includes a number of duplicate recipes, for rather unusual dishes, appearing side by side. Three of the recipes are on printed stationery. Recipes include: [illeg.] Glace, Pouding au Chocolat, Sauce au Chocolat, Compote of Chestnuts, Pudding au chocolat, Sauce au chocolat, Dutch sauce, Dutch Sauce, Tartar sauce, Potatoe Salad, Poulet a la Davidoff, Salad au legumes, Sole au gratin, To drip Westphalia hams, To drip Westphalia hams, "Take 3 or 4 small onions", Gateau aux ?? feuilles, Recipe for Pepper Pot, veal [illeg.], The Beef steak pudding of the late J*** Curtis (on the stationery of Lillinstone Dayrell, Buckingham), "Boil eight eggs hard", Potato au riz salmon, Punche a la Romaine, Lemonade, Bucknell cake, Receipt for Salsify, and Recipe for Making Tatlers. The recipes are in good condition. The scrapbook is lacking leaves at the rear; hinges cracked. Leaves generally age-toned, and brittle with edge chipping. Some leaves detached. Bound in full brown cloth, gilt-titled and decorated in black. Worn at spine. Good only. \$250.00



a humorous table setting in the shape of a hand fan

34. [Culinary Parody – Fan]. *A Marriage Feast. A Parody*. Dublin: Hibernia Magazine, [circa 1810-11]. Uncut, engraved sheet in the shape of a hand fan (32.5 x 50 cm.). Printed verso only.

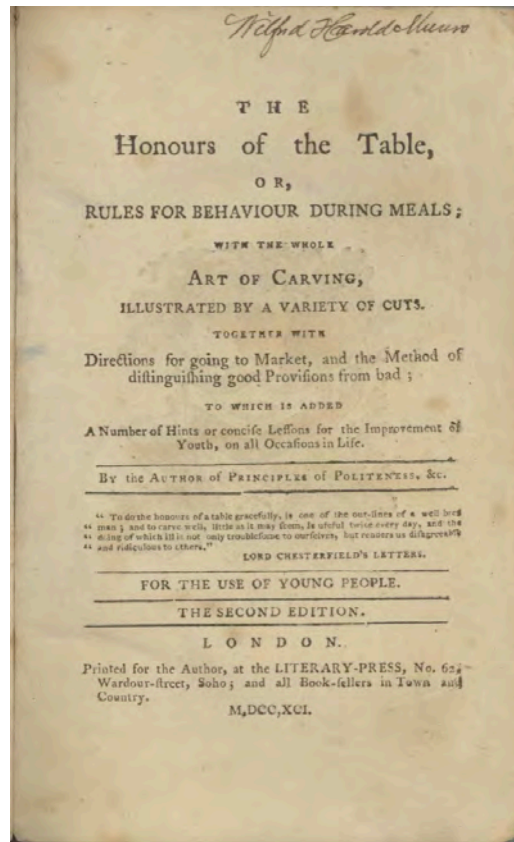
A parodic table setting. The image depicts the table for a "Marriage Feast", with a main table and dessert and liquor side tables. The tables are decorated with cupids, arrows and quivers, doves, and paired

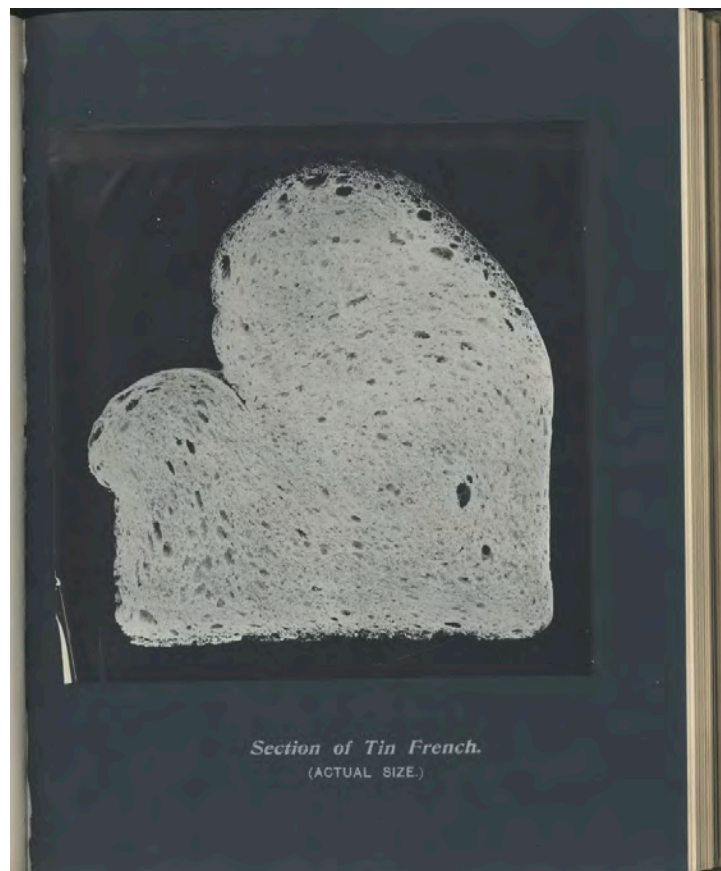
lovebirds. The names of the dishes reveal the conceit, with "Devine Part of a Man Boiled" and "An Unruly Member Garnished". Mounted in a simple matte. Light creases at folds lines, otherwise fine. \$1200.00

35. [Trusler, Thomas]; by the author of *Principles of Politeness, &c. The Honours of the Table, or, Rules for Behaviour During Meals; with the whole art of carving, illustrated by a variety of cuts. Together with directions for going to market... by the author of Principles of politeness, &c. For the use of young people. Second Edition.* London: Printed for the author at the Literary-Press, No. 62 Wardour Street, Soho, and all Book-sellers in Town and Country, 1791. Duodecimo (16 x 10.5 cm.), 120, [4-12] pages. Illustrated with twenty-one wood engravings. Publisher's advertisements at rear.

Second edition. First issued in 1788, this juvenile etiquette manual for mealtime is best known for its extensive section on carving, well-illustrated with nineteen handsome woodcuts of carving instruction for different cuts of meat, in addition to an image of the author's coat of arms on the verso of the title page, and an illustration within the publisher's advertisements. Oxford points out that the book contains "curious information as to the habits of the day. For example the custom of 'a gentleman and a lady sitting alternately around the table' had only been lately introduced." Trusler (1735-1820) was the editor of Lord Chesterfield's *Principles of Politeness* (1785), and has been described as an "eccentric divine, literary compiler, and medical empiric" (DNB). Some soiling throughout, and a number of closed tears; lower corner of one leaf (pages 119/120) torn off, effecting one line of text on each page. In early marbled boards over half-calf with the spine now mostly perished, with the structure now visible. Some signatures loose, but all is present, and still well-contained despite the spine. Now housed in an attractive custom clamshell box from Town's End Bindery. With the ownership signature of American historian Wilfrid Harold Munro.

[OCLC locates twenty-five copies of this London printing (and ten of the Dublin issue of the same year); Bitting 466; Cagle 1026; Maclean, page 142; Oxford, page 117; Pennell, page 163; Schraemli 485; Simon BG 1476]. \$1500.00





the bread-maker's bread book

36. Simmons, Owen. *The Book of Bread*. London; Edinburgh: Maclaren & Sons, 37 and 38 Shoe Lane; printed by Turnbull & Spears, [1903]. Quarto (29 x 23 cm.), 336 pages. Index. Advertisements. Illustrated, with twelve full-page color illustrations, eight tipped-in half-tones; and two tipped-in original gelatin silver prints.

First trade edition, second printing, differentiated from the first printing by twenty-four fewer pages, mostly advertisements and a list of subscribers to the deluxe edition, as well as undecorated endpapers (which in the first printing are decorated), as well as a different decorative rule on the cloth board. A comprehensive book of professional bread-making. "*The Book of Bread* is one of those rare books that can be judged by its cover, or rather, by its name... A monograph about the manufacture of bread, it is the bread-maker's bread book, illustrated with photographs, about which Simmons – evidently a man who did not hold with false modesty-writes: 'However critical readers might be, they will be forced to admit that never before have they seen such a complete collection of prize loaves illustrated in such an excellent manner.' The photographic reproductions – as opposed to the two original silver-gelatin prints pasted into the book – Simmons continues, were produced, with no expense spared, after various trials using different processes, especially for the colour of exactly full size, and the colours are as nearly perfect as it is possible

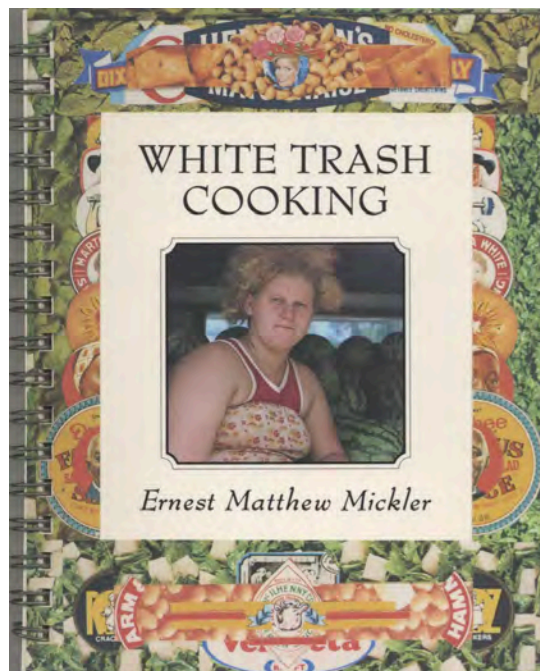
for them to be by any process at present known.' Simmons might be a little over confident about the reproduction, but as far as the aesthetic quality of the photographs go, his boasts are not misplaced. The late Sam Wagstaff, who amassed one of the finest photographic collections of the 20th century, once said that there was a photographer for everything-someone who was the best at photographing shoes, or clouds, or mountains. Simmons evidently found the best photographer of bread, though sadly, he failed to credit him. The 19th-century photobook was primarily an archive in which the things of the world were stored and catalogued. Here, at the beginning of the 20th century, one of the humblest, yet most essential of objects is catalogued as precisely, rigorously and objectively as any work by a 1980s Conceptual artists" (Parr & Badger I:56) The plate list for this edition refers to a bromide photograph; however, that photograph was only included in the *édition de luxe*, which was published the same year, and bound in full red grained morocco. ~ Some light foxing, spots and light soiling to endpapers, and edges of a few photographs creased. Publisher's green cloth, with a decorative border and pine title in black, and gilt-titled on the front panel, is edgeworn and rubbed. Still, good or better.

[Bitting, 435. Roth 101, Parr & Badger I:56]. \$1200.00

*an association copy of note,
for the most successful of Jargon Press publications*

37. Mickler, Ernest Matthew; [Jonathan Williams]. *White Trash Cooking*. Highlands, NC: The Jargon Society, 1986. Issued as Jargon 101. Large spiral-bound octavo (23.5 x 19 cm.), 134, [6] pages. Blank pages at rear for additional recipes.

FIRST EDITION. A cookbook often seen as satirical, but which is in fact a genuinely appreciative work of culinary Americana. One of the more unusual titles in Jargon's run and its only bestseller. Publisher Jonathan Williams, reveals how one might "explain what these recipes and snapshots were all about to some grand maitre like Paul Bocuse, you'd say: 'listen here, buddy, this be the vittels of white, Southern, rural peasants (excepts we call them folks, not peasants). Hit'll eat! Besides, you've already met the dark cousin, Soul Food.'" (publisher's statement, inside panel of front board). Fine in publisher's photographically illustrated stiff boards, in a double Wire-O binding. Inscribed by Mickler in the year of publication, "To Dean, Ernest



Matthew Mickler, 3.7.86.” and additionally signed by publisher Jonathan Williams. Also laid-in is a two-page obituary for Mickler by Williams signed by him, “JW for SDW”. The obituary is top-stapled and folded once. With an introduction by the publisher and inscribed to his life-long friend, Stanley Dean Willis. Willis attended St. Albans High School with Williams and was his best friend there. The obituary here included was eventually published in Williams’ book, *Blackbird Dust*. A warm and intimate association for one of Jargon’s best-known titles.

[Jaffe B52]. \$750.00

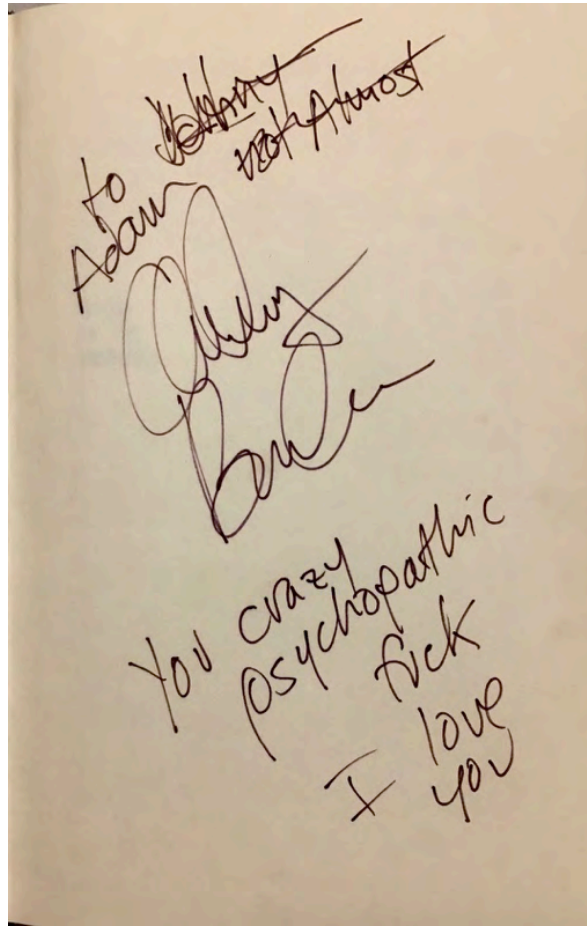
38. Spoerri, Daniel; (with Dieter Roth, Emmett Williams, and Roland Topor). *An Anecdoted Topography of Chance; done with the help of his very dear friend Robert Filliou and translated from the French and further anecdoted by their very dear friend Emmett Williams, enriched with still further anecdotations by their very dear friend Dieter Roth (translated out of the German for the first time by Malcolm Green), with 100 reflective illustrations by Topor*. London: Atlas Press, 1995. Near-square octavo (23.5 x 21 cm.), unpaginated. Housed in publisher’s two-chamber slipcase together with the separately printed fold-out photo-collage “Cubist View of My Room,” here in the form of a six-color screenprint by Uldry Serigraphie printed on 105g Tyvek, in printed and embossed chemise and wraparound band. Number 48 of 100 copies, published in the series Atlas Arkhive, documents of the avant-garde. Signed on the embossed front wrapper by Spoerri, Roth, Williams, and Topor (Filliou had died by the time of this publication). Spoerri acknowledges Filliou’s absence in his signature, adding, “et tou Robert, [illeg.]!”, while Williams’s signature includes a small drawing of a figure.

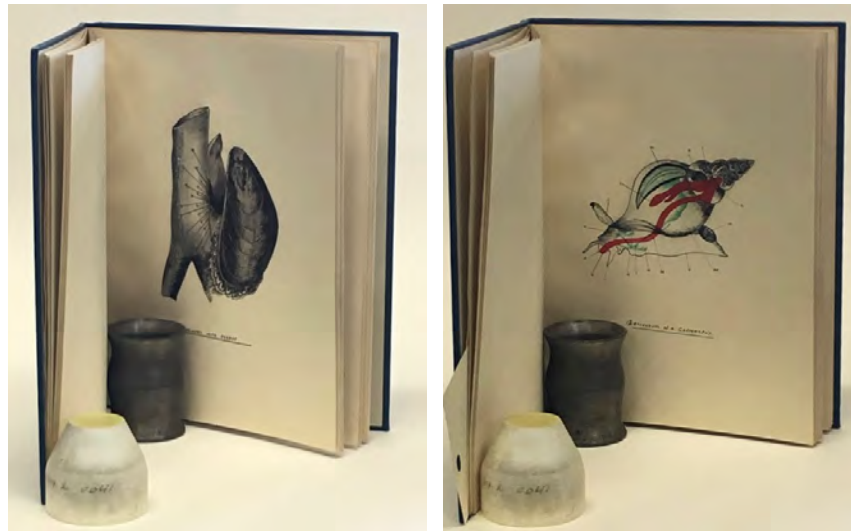
A catalogue and detailed analysis of the contents of a tabletop. An expanded and, one could perhaps say, definitive edition, incorporating all the various additions, embellishments, and extra materials that accrued to the work through various previous editions and translations, going back to Spoerri’s original 1962 exhibition pamphlet, and adding a new introduction. The original work itself, one of the great achievements of the Fluxus movement, was a pioneering contribution to the early development of conceptual art. “Imagine Francis Ponge’s micro-realisms taken to extremes “ (Frank 13). Slightest dusting to the black cloth slipcase, otherwise fine. \$750.00

Bourdain’s first book, inscribed to Adam “Real-Last-Name-Unknown”

39. Bourdain, Anthony. *Bone in the Throat*. New York: Villard Books, 1995. Octavo, 290, [1] pages. Cover title: *Bone in the Throat, A novel of death and digestion*.

First edition, second printing. The first book from Anthony Bourdain, chef, author, television host, celebrity defender of the working kitchen staff. This novel appeared five years before *Kitchen Confidential*, the author's breakthrough nonfiction portrait of the workings of the New York City restaurant world. *Bone in the Throat* was published toward the beginning of Bourdain's time as *chef de cuisine* at Les Halles and sixteen years into his checkered career in various New York City restaurant kitchens; it arrives almost ten years after his first short works of fiction – offered as a “novel in progress” titled *Chef's Night Out* – were published in *ZAT* magazine (1984 ff.). Those early pieces were alliteratively subtitled, “haute cuisine, hard drugs, and homicide” and in them Bourdain was already developing the themes that appeared in *Bone in the Throat* and later in *Kitchen Confidential*. Upon Bourdain's recent tragic death, critic Jonathan Gold remarked that he, “slashed through the walls separating working-class cooks from their soft, well-fed customers, and for perhaps the first time since George Orwell's *Down and Out in Paris and London*, [he] elevated the rough humanity of the kitchen above the soft pleasures of the table.” ~ Fine, in near fine dust jacket, with rear flap with small crease. Laid-in is an invitation to the launch party for the book at WXOU (the West Village bar aka Radio Bar across Hudson Street from the White Horse Tavern). Inscribed by Bourdain on the free front endpaper, “to Adam, Johnny, not almost, Anthony Bourdain, you crazy, psychotic, fuck, I love you.” The Adam here is “Adam Real-Last-Name-Unknown”, diabolical cook, “psychotic bread baker”, personification of the contradictory amalgam of high-level culinary creativity and emotional destruction that Bourdain portrayed so well in his work. Adam received an entire chapter of *KC*, in which he is “the enemy of polite society, a menace to a happy kitchen, a security risk, and a potential serial killer, but the man can *bake*.” The stricken portion of the inscription may possibly be explained by a passage in this chapter; Bourdain describes Adam's copy of a Lydia Bastianich cookbook, “inscribed to one of his many known aliases.” The portrait of Adam is unflinchingly damning, and warmly respectful, and thus this is a fitting and exceptional association for Bourdain's first book. \$1500.00





an album of original illustrations of British molluscs

40. [Manuscript – Molluscs; Garrad, Larch S.]. *Unpublished Illustrations of British Molluscs [cover title]; Unique Manuscript by a Resident Naturalist of the Isle of Man*. [Isle of Man: circa 1960s]. Small quarto (18 x 23.5 cm.), [90] pages; unpaginated. Forty-five pen and ink drawings, some hand-colored, on rectos only. Images are labeled on the pages, with additional caption text on cards (6 x 19 cm.) laid-in.

A carefully drawn, and technically annotated set of scientific illustrations of British molluscs. Molluscs pictured include (in common names, the artist has employed Latin names throughout): mussels, clams, periwinkles, snails, scallops, oysters, and more. An ownership label on the front paste-down states, "Miss L.S. Garrad, Rose Cottage, Cronk Road, Union Mills, Isle of Man". Larch S. Garrad (1936-2005) was Assistant Keeper at the Manx Museum on the Isle of Man, and author of "The Naturalist in the Isle of Man", "Industrial Archaeology of the Isle of Man", and "A History of Manx Gardens." She was also the author of *The Non-marine Molluscs of the Isle of Man* (published in three parts (1968, 1972, 1973), the first survey of Manx molluscs since Forbes' *Malacologia Momensis* (1838). We have not determined if these drawings were used in any of Garrard's illustrations, or if the molluscs depicted were specific to the Isle of Man or, more generally, to Britain. A bit of bowing to the boards of the blue cloth binding, otherwise fine. \$900.00

a milestone in the transition from the hearth to the stove

41. [Stoves]; Keslar, Francois [Franz Kessler]. *Espargne-Bois C'Est a Dire, Nouvelle Et Parci-Devant Non Commune, ni mise en lumiere, invention de certains et divers fourneaux artificiels. par François Keslar ... Maintenant publiee en françois pour le bien ...*

de tous ceux qui usent de ceste langue. Oppenheim: Par Iean Theodore dé Bry marchand libraire & bourgeois d'Oppenheim qui est sur le Rhin, 1619. Small quarto (19.5 x 14 cm.), [7], 8-72 pages, five plates engraved on copper, one folding.

FIRST FRENCH LANGUAGE EDITION. The first book on individual heating using stoves. A rare book on improvements in fireplaces and stoves featuring five plates of ornate examples. It was published by the copper engraver and publisher Jean Theodore de Bry (1561-1623), born in Strasbourg, who settled in Oppenheim in 1609. The text was published by the same publisher the previous year in German as part of a larger work by the author and titled *Holzsparkunst*. Franz Keslar or Kessler (circa 1580 – circa 1630) a painter from Frankfurt, describes several models of heating previously unrecorded in France. Keslar's innovation was a response to the dwindling supply of wood for heating and cooking throughout the Continent, promoting a transition from the use of hearths to the more efficient and controllable stove. Thus the title *Espargne-Bois* [*Wood Saver*]. "The model advocated by Keslar was a wood-burning furnace such as is still used today, several tiers high, and 'magnificently decorated, probably to make up for the loss of decoration due to the disappearance of the fireplace... Keslar expresses satisfaction given him by his device: 'When in winter, I often return home feeling cold, I like to warm myself bedside my furnace (rather than before an open fireplace where one is often almost roasted in front while freezing behind)...[with a glowing and agreeable heat'" (Roche, *A History of Everyday Things, the Birth of Consumption in France, 1600-1800*, page 128). The attractive engravings depict the various types of stoves, two of which are richly decorated individual heaters, in the manner of Alsatian *kachelöfen* [plaid stoves]. ~ A bit of edgewear, and some darkening to text block leaves throughout; plates less toned. In later, quarter brown calf with author's name in gilt to spine; tan paper covered-boards rubbed and abraded at corners. Rare.

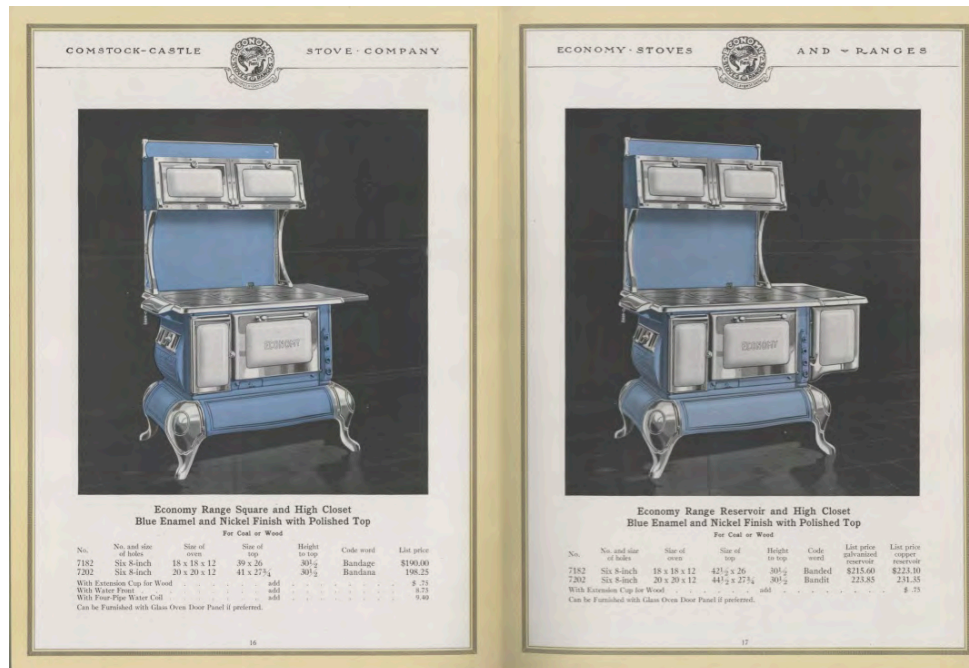
[OCLC locates six copies (just two in the US); Roche, page 128].
\$5000.00



42. [Trade catalogue – Stoves; Comstock-Castle Stove Company]. Economy Stoves and Ranges: World's largest sellers: Catalog number seventy-three. Quincy, Ill.; Chicago: The Company: Rogers & Company, [1922]. Quarto (26.5 x 19.5 cm.), 236 pages. Profusely illustrated, some in color. Title cover: *Economy stoves and ranges, comfort and plenty*. Date from OCLC records.

A handsome trade catalogue for the “Economy” stoves, ranges, and furnaces manufactured by the Comstock Castle Stove Company. The equipment reflects a moment when stoves were still commonly powered by wood, coal, or gas. The Comstock-Castle Stove Company grew out of the work of two western Illinois hardware men, Allen Comstock and Timothy Castle. Having sold stoves delivered to their hardware shops via the Mississippi River, they were to eventually establish foundries to make their own wares and stoves. By the depression of the 1930s, the firm was forced to drop the wood and coal burning lines, as well as furnaces and incinerators, to focus solely on gas stoves. The firm still manufactures a well-respected line of professional gas stoves and ranges. ~ Internally bright and clean; bound in stiff, cloth-backed, printed wrappers decorated in an arts and crafts style, with a color label pasted to front panel. Color label is creased and chipped (not affecting text). Otherwise fine.

[OCLC records two copies of this catalogue no. 73 (Hagley & Winterthur), and eight copies of all C-C equipment in all]. \$350.00



43. [Trade catalogue – Tableware]; Boulenger. Couverts Orfèvrerie : style moderne. No. 6. [Paris: Boulenger; Imp. G. Bolan, [circa 1925]. Stapled folio (28 x 38 cm.), [2], 3-24 leaves of plates; with an additional eight unnumbered plates laid-in loosely at back.

A handsome trade catalogue from this maker of tableware, with most designs representing a form of Art Deco. The first plate is a selection of monograph styles, followed by plates of silverware, serving vessels and implements, tea and coffee sets, and decorative table pieces, including centerpieces, table lighting, and vases. Of the loose plates, four of them appear in a different style, and bear the imprint, “Imp. Faucheax et Fils, Chelles”. Some light wear and fading to gilt-printed pale blue wrappers. Internally near fine. Scarce.



[OCLC records one copy with this title (Victoria & Albert), and five copies of all Boulenger trade catalogues]. \$180.00

DRINK

a milestone in the history of posters, advertising, and beer

44. [Wallpaper advertising broadside – Beer; Paulot & Carré]. *Bonne double bierre*. [Paris, France: Paulot & Carré, circa 1828]. Wallpaper 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.

The text states “Bonne double bierre” 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 matte, 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 internationales 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 bière’*” (1828). The two scenes described here were issued interchangeably with a number of texts, including “*Bonne Double Bière*”, “*Petite Bière*”, “*Bière, Cidre*”, and “*Eau de Vie de Cognac*”. Unevenly cut, with wide margins; affixed to modern matte 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 internationales 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]. \$2000.00



the first book-length consideration of the phenomenon of alcohol dependence

45. Trotter, Thomas. *An Essay, Medical, Philosophical, and Chemical, on Drunkenness: and its effects on the human body, by Thomas Trotter. The First Philadelphia Edition, corrected and enlarged*. Boston; Philadelphia: Bradford & Read and A. Finley, John

Bouvier, printer, 1813. Octavo (17.5 x 11.5 cm.), vii, 203, [1] pages. Publisher's one page advertisement at rear.

FIRST AMERICAN EDITION, Boston issue with altered imprint. The first published edition was issued by Longman in London 1804. The first book-length consideration of the phenomenon of alcohol dependence and its treatment. Thomas Trotter (1760-1832), was a Scottish naval officer and Physician to the Fleet, a position one would expect to offer a full view of the effects of inebriety. "At the age of nineteen, Trotter became a surgeon's mate in the Royal Navy and eventually became chief physician to the fleet under Lord Howe. After the Revolutionary War he returned to Edinburgh and received his M.D. degree. His publications include works on scurvy and nautical medicine. Trotter wrote his dissertation on inebriety and he comments in the Preface that the present work 'may be considered as a comment on the thesis, *De ebrietate, eiusque effectibus in corpus humanum*. Edin. 1788 (p. vi-vii). One of the earliest works on alcoholism, Trotter defines drunkenness, describes its symptoms, discusses the effects alcohol has on the body, lists diseases resulting from alcoholism, and considers methods of treatment" (*Heirs of Hippocrates*, page 379). "From Trotter onwards, doctors looked upon this 'medicalization' of hard drinking as a triumph of progress, both scientific and social... it constituted a truer understanding of a condition so long improperly and ineffectually denounced by preachers as a sin and by moralists as a vice..." (Sournier, *A History of Alcoholism* [Oxford: Basil Blackwell, 1990], xiii). ~ Some light foxing, and offsetting from boards; ownership inscription to free front endpaper. In full tree calf, with gilt-titled and decorated spine label; edges rubbed, some cracking at hinges. Still near very good. Ownership inscription, "Page, Waterford, 1817" to free front endpaper.

[Austin, R.B. *Early American Medical Imprints* 1926-27 (listing both the Philadelphia and Boston issues); Garrison-Morton 2071.1; *Heirs of Hippocrates* 1172 (this Boston issue only); Shaw-Shoemaker, 29976-77 (both issues)]. \$900.00

46. Tuck, John. *The Private Brewer's Guide to the art of brewing ale and porter: particularly adapted to the use of the families of the nobility, gentry, farmers, and private brewers, with complete instructions for country victuallers who brew at home. Also, an account of drugs, tables of duties, laws of excise, the art of sweetening casks, instructions for making up spirits, purchasing wines, &c. On a plain and entire new plan*. London: Printed for W. Simpkin and R. Marshall, Stationers' Hall Court, Ludgate Street, (Plummer and Brewis, Printers, Love-Lane, Eastcheap), 1822. Octavo (23 x 14.5 cm.), xvi, 262, [1] pages. Folding table. Advertisement.

Second Edition. Published the same year as the first edition. The author was a Brewer in Croydon. Includes instruction for "Country Victuallers Who Brew at Home." Edition statement at head of second

preface. Includes a list of brewers who approved the work. Some age-toning, light soil at edges; spotting to endpapers. Minor ink marginalia. Untrimmed, in printer's binding with dark blue-green sugar paper, over quarter black cloth; early cloth repair to spine. Still sound and attractive. Scarce.

[OCLC records twelve copies of this second issue (and just two of the first); Noling, page 412]. \$1200.00

the first American wine-grower's guide book

47. DUFOUR, John James. *The American vine-dresser's guide, being a treatise on the cultivation of the vine, and the process of wine making; adapted to the soil and climate of the United States*. Cincinnati: Printed by S.J. Browne, 1826. Octavo (11 x 18 cm.), 2 pages, [4] 1-314, [3] pages, [2]. 8 woodcuts in the text.

First edition of "the first truly American book on grape growing and wine making" (Butler), by the owner of the first commercial winery in the United States. John James Dufour, née Jean Jacques Dufour, emigrated to the United States from the Swiss winemaking canton of Vaud in 1796, with a mission to find land for a colony of settlers to grow grapes and make wine. He toured the United States, examining all of the known vineyards at the time, but was disappointed by what he found in the mid-Atlantic states, including the vineyards at Thomas Jefferson's Monticello, which he described as "abandoned, or left without care for three or four years before which proved, evidently, that it had not been profitable" (Gabler, *Passions*). Dufour traveled west, over the Appalachian Mountains, to explore vineyards on the frontier, where he found the prospects more promising. He eventually landed at Big Bend, on the Kentucky River, in 1798, where he founded the aptly-named "First Vineyard" colony, planting vines he believed to be of European stock. The results were mixed, to say the least, which inspired him to embark upon a period of serious experimentation, and necessitated another move farther west. Dufour and the other settlers purchased a second piece of land in Indiana on the banks of the Ohio River and named it New Switzerland. This second settlement was more successful, and resulted in the production of America's first commercial wines. In 1806, Dufour journeyed to Switzerland to retrieve his family and assets, but his return to the states was delayed by the War of 1812. Upon his return he was encouraged to see that progress had been made and that his vineyards and the wine they produced were well-respected; but just a few years later his wine-growing venture went into a decline, brought on by economic depression and competition from the growing whiskey trade. Throughout his life, Dufour had made efforts to share his knowledge of grape growing and wine making, and in that spirit in the year before his death he published *The Vine Dresser's Guide*. The book is an astonishing work of both observation and experimentation. Dufour recognized early on that America was a new land, with new agricultural challenges, and that traditional approaches that worked in

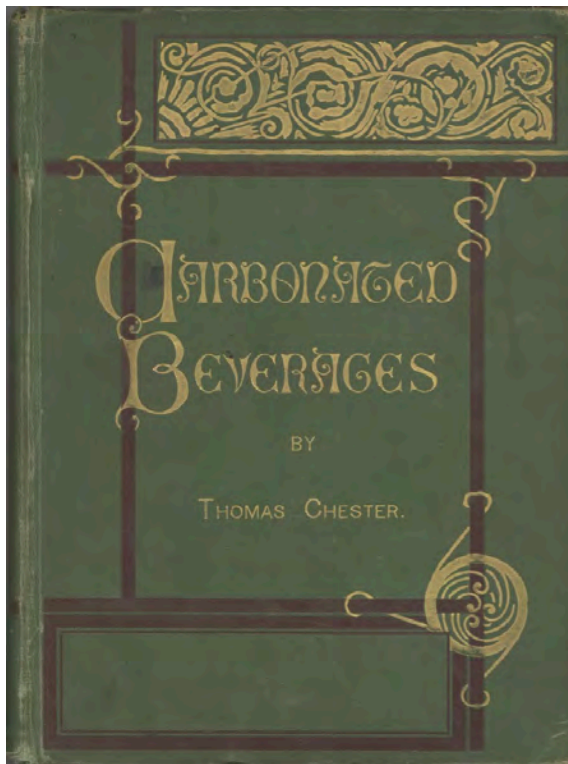
the old world could not be counted on to work in the new. His thorough tour of American vineyards had given him unprecedented experience and perspective, enabling him to write a guide-book that was the first to be free of the derivative practices that were prescribed in earlier works, including John Adlum's *A Memoir on the Cultivation of the Vine in America* (1823). Gabler calls Dufour's account of these observations, "The most accurate account of grape growing in the United States at the beginning of the 19th century." But Dufour also realized that America could do better, that grape varieties could be improved through selective plant breeding, and advocated a series of growing protocols which are still widely in use today. By the middle of the 19th Century, the Ohio River Valley was known as the American Rhineland, and although its wine-growing industry was interrupted first by the Civil War and later by Prohibition, it would eventually become the largest American Viticultural Area. To this day, the town of Vevay, which sits on the banks of the Ohio River in Switzerland County, Indiana, celebrates Dufour's legacy with its annual Swiss Wine Festival. Based on the evidence of Dufour's will and the surviving records of his estate, it is estimated that *The American vine-dresser's guide* was printed in an edition of five hundred copies. (Butler). As the authoritative guide-book for growing wine in America during the first half of the 19th Century, Dufour's book is rare, especially in good condition. Some foxing throughout, with a bit of edgewear to a few leaves. Contemporary full mottled calf with gilt-titled spine label. Some rubbing to calf, otherwise a very good copy.

[Gabler G19100; Amerine 1218; Shoemaker *A Checklist of American Imprints* 24373; OCLC indicates forty-two copies, but this book is much more scarce in the marketplace. The only auction appearances we've located were at the Crahan (1984) and Crahan /Keck-Day (1986) sales (same copy). Prior to that, it appears three times in Ernest Wesson's *Midland Notes*]. \$8500.00

48. [Redding, Cyrus]. *Every Man his Own Butler, by the author of the "History and description of modern wines."* London: Whittaker and Co., Ave Maria Lane; Printed by Manning and Mason, 1839. Duodecimo (17.5 x 11.5 cm.), xv, 200 pages.

FIRST EDITION. A guide to the buying, storing and drinking of wine by the journalist and author, Cyrus Redding, 1785-1870. 'The chief thing in the art of drinking wine is to keep within those salutary limits which mark the beneficial from the pernicious ... This is best done by studying self-respect, and the art of saying "no".' A large collection of charming aphorisms, 'wine sayings of my uncle', completes the volume: 'Your stomach is your wine-cellar - keep the stock small and cool ... Wine of the second bottle is a bad storyteller ...' In publisher's gilt-titled and decorated brown, patterned cloth. Small chip to the head of the cloth spine; some light fading to cloth at spine, otherwise near fine. Scarce.

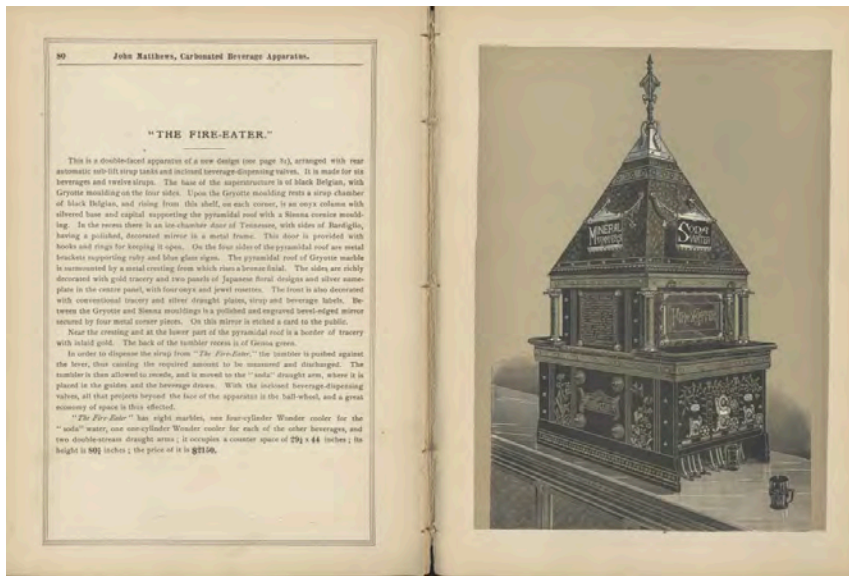
[OCLC locates copies; Gabler G35820]. \$600.00



an early history of soda fountains, with trade catalogue

49. [Trade catalogue - Soda fountains]; Chester, Thomas; Firm of John Matthews. *Carbonated Beverages. The art of making, dispensing & bottling soda-water, mineral-waters, ginger-ale & sparkling-liquors. [issued together with:] Catalogue of apparatus, materials, and accessories, for making bottling, and dispensing Carbonated Beverages, including soda-water, mineral spirits, & sparkling liquors.* New York: P.H. Reilly, Wood-Cut and Color Printer, 25 Rose Street, 1882. Quarto (27 x 20.5 cm.), 108, [4], 166, [2] pages. Profusely illustrated. Text in two columns. Table of contents at rear.

FIRST EDITION. An early – perhaps the first – history of carbonated beverages. Issued together with a trade catalogue for the soda water supply firm of John Matthews of New York, an important manufacturer of bottling equipment, soda fountains, and carbonation apparatus. The fountains get progressively larger and more elaborate, and with wonderful names: “The Citadel”, “The Horicon”, “The Adriatic”, “The Fire-Eater”, “The Nepenthe”, and “The Snow Queen”. There I also an outdoor soda fountain, “The Street Spa”. Also included are the auxiliary equipment of the carbonated water industry, like siphon boxes for home delivery of soda water. The historical work and the trade catalogue were issued in celebration of the firm’s 50th Anniversary. Some pencil scribbles to a few pages. Text block shaken;



free front endpaper lacking. In publisher's brown and gilt-decorated green cloth, corners rubbed and extremities a bit worn. Better than good. With the ownership signature of "Leopold F. Schmidt, Deer Lodge, Montana" and a more recent "Olympia Brewing Company". Very scarce.

[OCLC records two copies with this pagination ((Loma Linda Univ. & Hagley Museum), and four copies with just 108 pages, presumably just the history; Noling, *Beverage Literature*, page 104 (for the 108 page version)]. \$900.00

"So there is romance to the whisky of Kentucky..."

50. [Kentucky Distillers' Bureau Company, (Lexington, Ky.)]. World's Fair Edition. *Kentucky's Distilling Interests, by Kentucky Distillers' Bureau Co., of Lexington, Ky. An illustrated history containing sketches and announcements of the most celebrated makers and brands in the state.* [Lexington; Louisville: the Bureau; Courier-Journal Litho.], 1893. Stapled, oblong octavo (20 x 27.5 cm.), 100 pages. Illustrated.

Evident FIRST EDITION and stated "World's Fair Edition" although no other editions located. A sumptuously illustrated history of the distilling industry of Kentucky, prefaced by a portrait of Old Kentucky and its Old Bourbon Whisky as romantic as any modern advertising copywriter could imagine. "No maiden's kiss is tenderer or more refreshing; no maiden's touch could be more passionate. Sip it and dream – you can not dream amiss. Sip it and dream, it is a dream itself." The preface is followed by portraits of individual distillers, arranged by county, with each county receiving a brief historical outline of its whisky heritage. Distilleries profiled include: Old W.S. Stone, the M.V. Monarch Company, R. Monarch, Spring Water Sour Mash Whisky,

Worsham Distilling Co., Anderson & Nelson Distilleries, J. M. Atherton, Early Times, Fibble & Crabb Distilling, Mueller, Wathen & Kobert, Old Times Distillery, Rugby Distillers, J.B. Wathen & Bro., Van Hook, C. B. Cook, Freiberg & Workum, T.J. Megibbon Co., Wigglesworth Bros., Bourbon County Distilling, Old Pepper Whisky, Edge Cliff Distillery, Ashland Distillery, E.H. Taylor, Jr. & Sons, Chicken Cock Distillery, Silver Creek, W.H. McBrayer Whiskey, and Old Fort Spring Distillery. The fairly detailed texts are accompanied by illustrations of company heads or founders, the physical plants, and sometimes branding imagery. A few have likely paid extra for a splash of color added to their profiles, and one, Edgewater Whisky, has had a handsome red and gold label pasted-in. Bit of creasing to corner of title page, age-toning to text block. In publisher's blue-printed, lithographed wrapper, with some light edge chipping and general soil; some wear to wrapper at spine. Near very good. Rare.

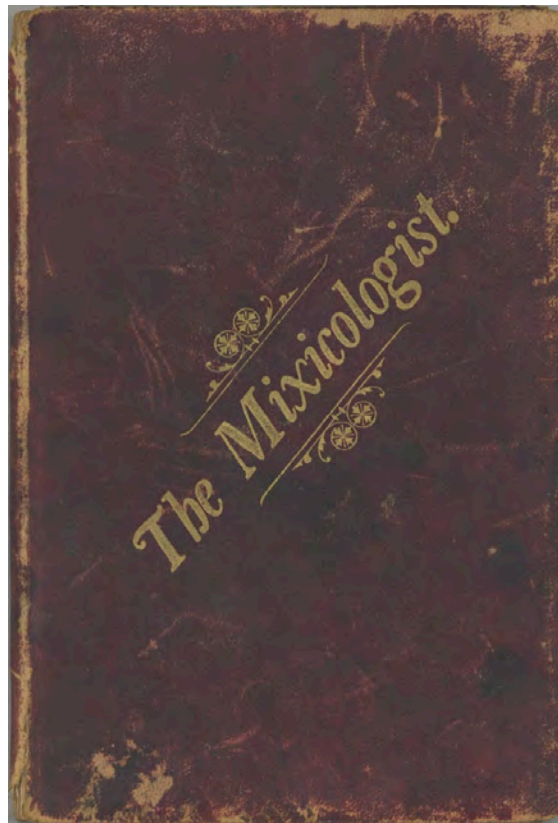
[OCLC locates just two copies (University of Kentucky & Filson Historical Soc.); not in Noling]. \$1500.00

"Don't be too positive about things. You may be in error."

51. Lawlor, C.F. *The Mixicologist, or, How to mix all kinds of fancy drinks, containing clear and reliable directions for mixing all the different beverages used in the United States, embracing juleps, cobblers, cocktails, punches, durkees, "rickeys", etc. etc. in endless variety, with some recipes on cooking, and other general information. An up-to-date recipe book.* Cincinnati; Chicago: The Robert Clarke Company, 1897; c.1895. Octavo (18.5 x 13 cm.), 5-168, [2] pages. Frontispiece. Advertisements. Index.

Evident second printing, styled "Standard Edition reentered at Washington 1897"; deluxe binding issue. The title page states "Price, Gold Cloth, 75 cents. Price, Paper Cover, 50 cents". We've seen this in three binding styles: paper, cloth, and full leather (as it appears here). The first edition, and the second revised edition both appeared in 1895. ~ C.F. Lawlor was the bartender at Cincinnati's Burnet House, and formerly the chief bartender at the Grand Hotel. An endorsement from the *Enquirer* (Cincinnati) in 1895 states, "As a prince of mixicologists C.F. Lawlor, of the Burnet House, has a national reputation; it only remained for him to write a book to gain immortality... [The book is] for those who patronize the best barrooms, wineroms and clubrooms, so that they may know what is really good, and when and where they can get it. The recipes are full, complete, and up to date." The text also includes note for a wine cellar, and "Dont's for Young Bartenders". ~ This book demands a serious comparison of all printings and editions side-by-side, and since we have this one in front of us, we will compare it with the revised 1895 and 1899 editions [both available on evus.com]. The author appears to have been involved in the publication of both editions, as an ad for obtaining copies directly from the author appears in both. However, there are significant changes in

pagination, with entire sections added or subtracted. Thus we include a summary of the changes between the revised 1895 and 1897 editions: the subtitle has dropped the word “Trilby” and replaced it with “Ricky” in the list of drink types represented; an advertisement on page 23 for obtaining more copies from the author has been replaced by a short description of the origins of Punch; page 58 contains three new recipes (the Swiss S., Boston Bamboo, and Horse’s Neck), replacing a full page advertisement for Standard Marble Works of Cincinnati which appears in the earlier edition; a blank space at the foot of bottom page 62 is now filled with a short list of “Toasts and Sentiments”; a small notice with instructions for placing large quantities of this book now appears on page 65, replacing a large advertisement for Joseph R. Peebles’ Sons Co. Interestingly, this small notice is the same as that which



appeared on page 23 of the earlier edition; page 74 now contains three additional recipes (Fizz Cocktail (a la T.G. Williams), Mulled Port, and Balaklava Nectar) replacing a statement on “Yankees and Beer”; at page 75 a series of advertisements is replaced with a new section of “Olden Time Drinks” containing eleven additional recipes (Lamb’s Wool, Wassail Bowl, Beer Cups, Hot Ale Cup, Copus Cup, “Burnet” Cup, Burgundy Cup, Mulled Claret, Champagne Cup, Moselle Cup, and Hock Cup; a one-page section on “Duties of Wines, Spirits, and Malt Liquors” (page 81) replaces a recipe for Roast Turnedoes of Sirloin, Cafetiere (page 80); following this, a wine section begins in both issues, with pagination now restarting at 95; in the earlier edition, an extra leaf, erroneously numbered “99, 98a” carries a full-page advertisement and a full-page additional statement on Whiskey. “It is rank buncombe to assert that whiskey contains no fusel oil...” and asserting the superiority of whiskey over all drinks (this is not present in the 1897 printing); an ad for The Christian Moerlein Brewing Company is lacking from the foot of page 101; two pages of culinary recipes, “Recipes for Cooking, by Leonard Gabriel (Chef Burnet House)” have been replaced with a six page section with eleven new recipes, “Punches and Sherbets for Dinner Table by Will V. Zimmer (Steward Burnet House)” and a statement on “The Art of Drinking Wine”; three pages of culinary recipes and menus “By Harry Stahl (Confectioner Burnet House)” have been eliminated as well as a page of advertisements that follows; a new recipe (Cider Cup) appears on page 116, replacing an advertisement for Burkhardt Bros., Men’s Fine Hats & Furnishings. Both volumes contain a section titled “The Wine

Cellar” but the texts are completely dissimilar. In the present volume this wine section ends strangely with a recipe for a White Special (Gin Fizz); a full page recipe for The Knickerbocker, and a lengthy paragraph called “Saloon Keeping (primarily dedicated to selling quality whiskey), are added; an ad for Adolph M. Jordan, Practical Optician, has been omitted in the present edition. ~ A quick comparison with the 1899 edition shows us the advertisements have been removed entirely; oddities of pagination have been ironed out (though there is still a gap between pages 82 and 95), and all references to credits for additional authors (chefs Gabriel, Zimmer, and Stahl) have been removed. The recipe for the White Special (page 116) is now “Dedicated to the Big 4 R.R.” A deeper look for potential evolution of recipes and other changes is yet to come, and it remains to explain the motivations behind these complicated changes, but this is clearly a title with a very complicated history. ~ Internally age-toned and getting bit brittle; a few small chips or closed tears to page edges. Original “deluxe” gilt-titled full oxblood calf binding; abraded at head of spine, with some wear, but still sound. Rare in all editions.

[OCLC records just one copy of this 1897 edition (Univ. of Waterloo), and just thirteen of all printings; Noling. *Beverage Literature*, page 249]. \$2500.00



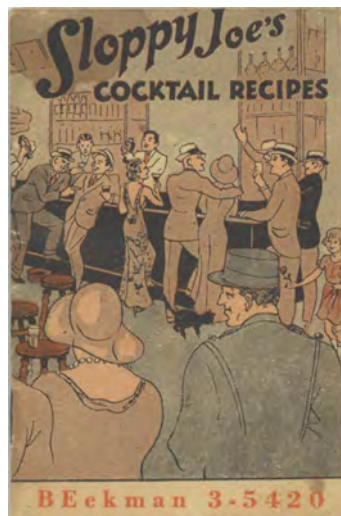
the proto “Mr. Boston”

52. [Mr. Boston; Ben Burk, Incorporated]. *One Hundred and Cocktails, Some Old – Some New. Thirty Toasts. Compiled by...* Boston: Ben-Burk Inc., 1932. Stapled booklet (15.5 x 8 cm.), 48 pages. Illustrated, and printed throughout in red and green.

First edition, second printing, issued November 1932, one year prior to

the Repeal of Prohibition. The first printing was issued just two months earlier, in September of 1932; the third printing was revised and issued with the variant name, *One Hundred and Twenty Cocktails, Fizzes, Punches, Highballs, Toddies and Long Drinks*. This was to become the *Old Mr. Boston Guide*, which was not issued with that name until 1935, when it became an instant hit. It went on to become one of the most iconic of American cocktail recipe books, a staple of professional and home bars around the country. All were published as promotional items for the Ben-Burk line of spirits, distilled in Boston. Stapled, in untitled, pebbled white wrapper. Some edge crinkles, and creases to a few pages. Wrapper is lightly soiled, and upper outside corner of rear wrapper panel is chipped. Still, better than good. Rare.

[OCLC locates no copies; not in Noling]. \$500.00



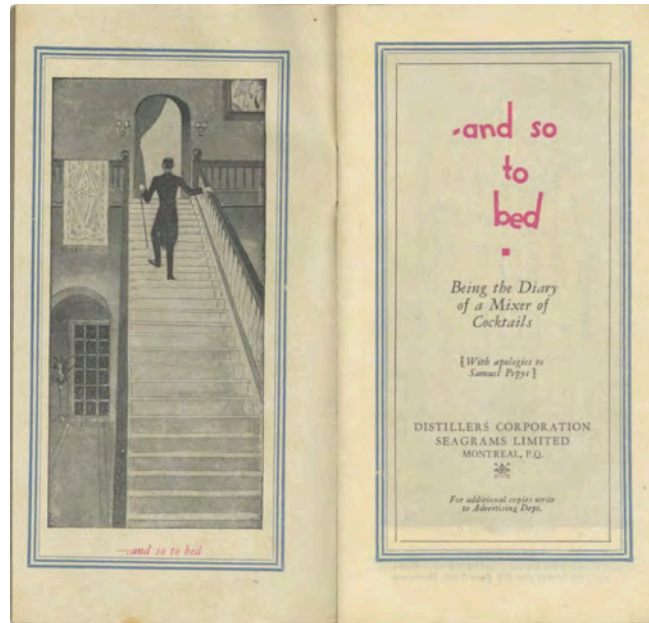
from the spirit retailing side of the business

53. [Rios, Agustin (compiler)]. *Sloppy Joe's Cocktail Recipes*. *BEckman3-5420*. [title from cover]. [Havana, Cuba: F. Diaz, undated: circa 1940]. Small stapled booklet (9.5 x 6.5 cm.), [32] pages (including price list at center). Issued without the title page, otherwise found in other issues), and without the portraits or biography of the founders.

A later – apparently promotional – issue of the famous cocktail manual, of which at least nine annual issues are known, all titled *Sloppy Joe's Cocktails Manual*, and most with the cover title of *Sloppy Joe's Bar*. While Sloppy Joe's is renowned as a bar, its role as an important liquor store is less known. Charles Baker, in his *South American Gentleman's Companion*, recommends Sloppy Joe's (as well as Canal Liquor of Panama City) for those in search of difficult to find ingredients such as Pisco Brandy. ~ The original Havana Sloppy Joe's was the destination for thirsty Americans during Prohibition and after. After nearly fifty years inactive, the bar reopened in its original location in 2013. Publisher's color illustrated wrapper depicts interior of the bar – the

same image as appeared on issues of the Manual from 1932-36. Small stain to front panel of wrapper, otherwise near fine.

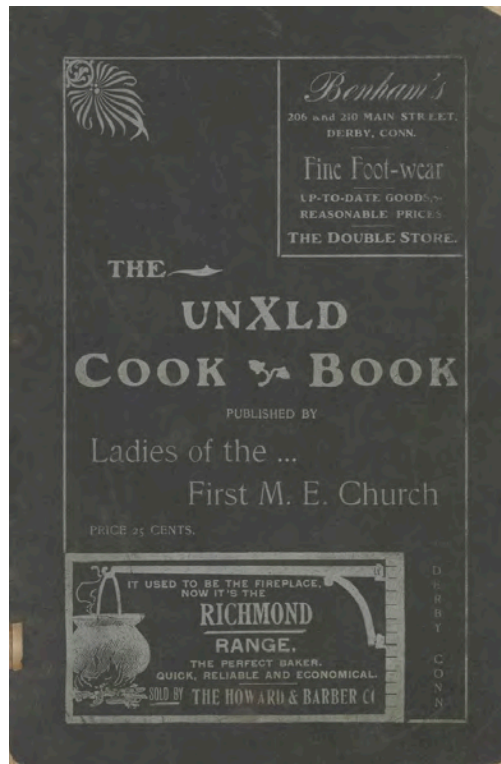
[OCLC locates no copies of this promotional printing of the manual; one copy each of two other issues (1934 and 1938) and a listing but no copy located for 1936]. \$300.00



54. Seagram's Limited. *And So to Bed. Being the Diary of a Mixer of Cocktails. [With apologies to Samuel Pepys]*. Montreal: Distillers Corporation, Seagrams Limited; The Ronalds Co. Limited, [circa 1930-32]. Stapled booklet, stapled in wrappers (15.5 x 8 cm.), 40 pages. Illustrated; color border throughout.

Likely second edition. Copies of this title appear with 35, 40, and 60 pages. The 60 page version, presumed to be issued last, was published in 1933 on the 300th anniversary of the birth of Samuel Pepys (see below), and with the statement, "Revised and enlarged edition in commemoration of the 300th anniversary of the birth of Samuel Pepys, 1633-1933" on the cover. A promotional cocktail recipe booklet, with thirty recipes, all for use with various Seagram's products. An illustration of the product, handsomely printed in chromolithography and with a short description of the spirit appears on the left page. The facing page contains a faux diary entry in the style of Samuel Pepys (a collection of Pepys' culinary anecdotes was collected by S.A.E. Strom and issued under the name, *And So to Dine*), as well as several recipes using the particular spirit. One small archival tape repair to the interior of the wrappers. Otherwise very good in reptile-textured black and red printed gray wrappers. Scarce.

[OCLC locates no copies of this issue (with 40 pages), and six copies of the 25-page issue, and four of the 60-page issue; not in Noling, *Beverage Literature*]. \$300.00



UNXLD: American Cookbooks of Community & Place

We remain poised on the brink of offering the first part of a multi-volume catalogue of American community cookbooks. The first volume will document one hundred forty-four community cookbooks and their brethren, from Alabama through the District of Columbia. When completed, the project will document in detail more than twelve hundred examples of this unusual and special category of books, and each volume will be accompanied by an examination of one aspect of the category. Please contact us via email to request a copy of the electronic version of the catalogue, or to learn of plans for a printed version.