



An Autumn Miscellany
Printed and Manuscript Cookery

Catalogue 8

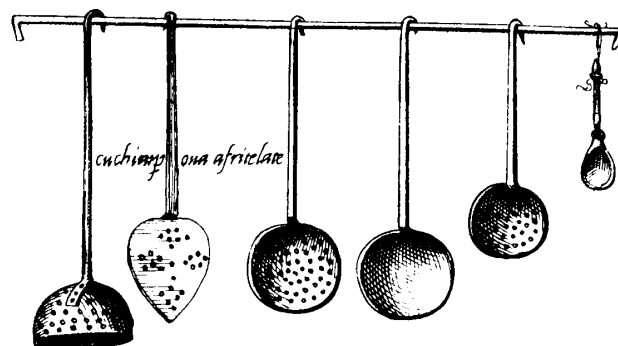
Rabelais: Fine Books on Food & Drink

Rabelais Inc.

Fine Books on Food & Drink

2 Main Street, suite 18-214
Biddeford, Maine 04005
USA

info@RabelaisBooks.com
www.RabelaisBooks.com
tel: 207.602.6320



An Autumn Cookery Miscellany 2017

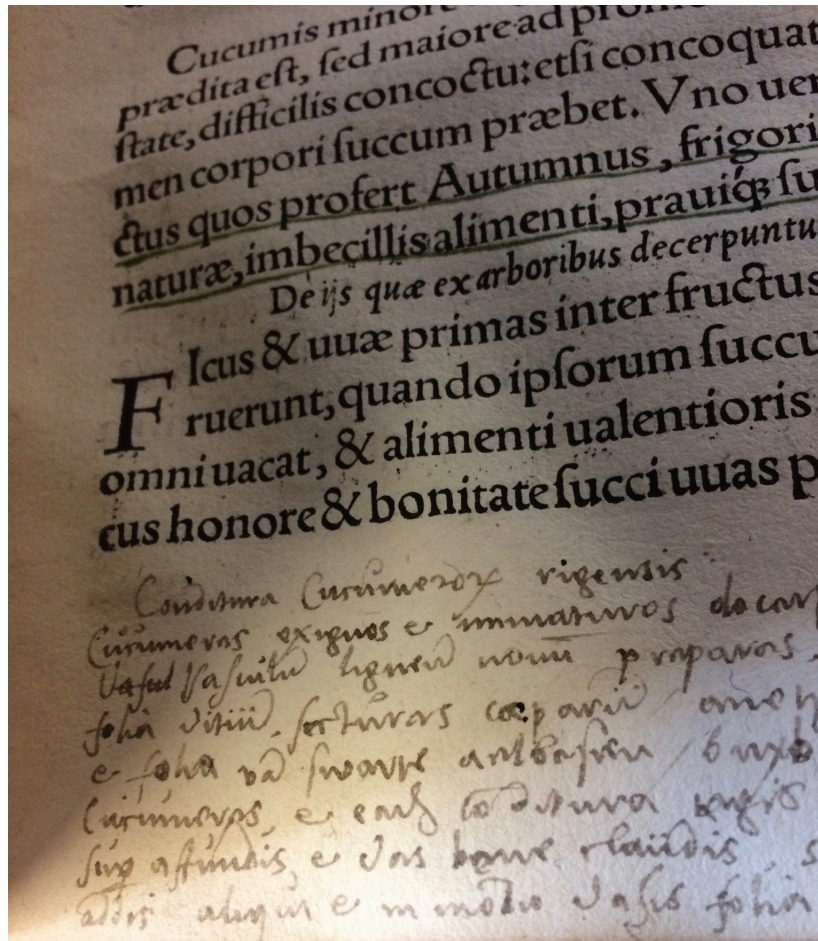
A short list of printed or manuscript cookery of importance or interest, either newly catalogued or – in just a few cases – from inventory. This list, in chronological order by publication date, is offered as illustration of the range of materials we work with and, we hope, the quality of attention given to cataloguing individual copies of antiquarian books and other historical food- and drink-related paper.

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Don Lindgren

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the first critical edition of Apicius, and the first cookbook printed in Switzerland, with contemporary manuscript annotations

1. Apicius; Bartholomaeus Platina; Paulus, aus Ägina; Albanus Thorer. *Caelii Apitii, svmmi advlatricis medicinae artificis, De Re Cylinaria Libri X. recens e tenebris eruti & a mendis uindicati, typis summa diligentia excusi. Praeterea P. Platinae Cremonensis vivi vnde svnque do Etissimi, De tuenda ualetudine, Natura rerum, & Popinae Scientia Libri X, adimitationem C. Aptii adunguem facti. Ad Haec. Pauli ae Ginetae de Facvltatibvs Alimentorvm tractatvs, Albano Torino Interprete. Cum Indice copiosissimo.*

Basilae [Basel, Switzerland]: [Johann Herwagen]; Mense Martino, 1541 Anno MDXLI. Quarto, (20 x 15 cm.), [16], 1-366. 26 lines. Running title: *P. Platinae Cremon., / Liber I* [etc.]. Ornamental title for each book.

FIRST THORNER EDITION. Three (really four) works combined. The first cookbook printed in Switzerland, and the first critical edition of Apicius, placing it at the front of the Latin Humanist tradition as regards cookbooks; together with the 7th Century Byzantine physician Paul of Aegina's *Facultatibus Alimentarum*; and *De honesta voluptate et valetudine* of Platina [Bartolomeo Sacchi], the *editio princeps* of which (circa 1474) is considered the first of all printed cookbooks. Additionally, between the texts of Apicius and Paul of Aegina there is a fourth, very brief work, the *Appendicula de Condituris Variis* of Joannus Damseni [John the Damascene]. Alban Thorer, the editor of this work, was a physician, philologist, translator and editor, perhaps most famous for his edition in German of Vesalius' *De Humani Corporis Fabrica*. He crossed paths with great figures of the Northern Renaissance; he was a student of Paracelsus at Basel, a classmate of Nostradamus at Montpellier, visited Erasmus at Freiburg, and Conrad Gesner attended his lectures. It is recorded that he discovered a text of Apicius on the island of Maguelonne, near Montpellier, after subsequently being introduced to the Venice edition of 1503, he undertook a translation, producing and editing this first critical edition. Aspects of the translation have been criticized by Brandt and others. Ownership inscription to top of title page, "Sum Rutperg Hu*d*en : e

[***] amicos”, and an inscription to the rear paste down in the same hand. Holograph annotations throughout in Latin, with a few in Greek. Most appear to be text edits, corrections to orthography or word selection. A few longer notes appear throughout, and an eight line additional recipe has been added to the text of Paul of Aegina (page 125). Some light dampstaining to first and last pages; tideline throughout, otherwise contents generally very good. In contemporary, if not original, full limp vellum, sewn on four tawed-skin bands, titles in ink to head of spine, and on bottom edge of text block. Still near very good, and surprisingly attractive. Remnants of paper label to head of spine (perhaps from a shelf number), and small blue oval stamp, with text obliterated, to foot of title page. Bookplate of Elizabeth Willets Lambert to front paste-down, covering what appears to be removal of an earlier bookplate. Lambert was wife of Samuel W. Lambert (1859-1942), Dean of the College of Physicians and Surgeons at Columbia and book. Rare. While the Lyon edition of 1541 appears on the market with some frequency, this earlier Basel printing is scarce (of the twenty-two 1541 printings sold at auction in the U.S. since 1900, only six were the Basel printing).

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

“One of the most famous panegyrics on wine ever written” André Simon

2. Redi, Francesco (1626-1697). *Bacco in Toscana. Ditirambo. Colle Annotazioni Accresciute.*

Firenze [Florence]: Per Piero Matini, 1691. Small quarto (23 cm), (8), 46; (2), 251, pages. Title page in red and black with printer’s vignette; decorative head- and tail-pieces, and ornamental initial caps. Text in Italian. ~

Third edition, improved. Francesco Redi (1626-1697) used the form of Ditirambo (dithyramb), a poetic meter of the ancient Greeks in the form of a song, here a paean praising the benefits of wine, particularly Tuscan wine. “Redi’s poem is thought to have its beginning in a drinking session at the Academia della Crusca in 1666. The situational irony of this learned body in a state of inebriation is transferred to Redi’s verse as the praises of solemn literati are sung by a drunken Bacchus. The poem is filled with references to classical as well as contemporary winemaking practices.” (Catholic Encyclopedia). The thousand-line poem is forty-six pages, followed by additional annotations including other beverages and chocolate. “One of the most famous panegyrics on wine ever written... The notes are full of learned information on wines of all kinds, and on other drinks such as chocolate, tea and coffee, which latter Redi particularly hated.” (Simon *Bibliotheca Gastronomica*). Redi was a leading Florentine physician, in the employ of both Ferdinand II and Cosimo III. He is known for discrediting the theory of spontaneous generation and for his work in the field of parasitology. ~ Contemporary full vellum, gilt-decorated spine with leather title label. Fore-edges yapped; top edge gilt. Marbled endpapers with residue of removed bookplate on front pastedown. Contemporary inked name, and faint, early oval stamp to margin of title page and first page of text. Spine split at top and bottom on front joint, and covers a little soiled and bowed, but still an attractive copy.

[Simon BG, 1268; Osler 5384 (for the 1685 first edition)]. \$1000.00



with a section on songbirds

3. J.B. [Blagrave, Joseph]. *The Epitomie of the Art of Husbandry : comprizing all necessary directions for the improvement of it, viz. : plowing, sowing, grafting, gardening, ordering of flowers, herbs : directions for the use of the angle : ordering of bees : together with the gentlemen heroick exercise : discoursing of horses ... of oxen, cows, calves, sheep, hogs ... of the nature of marle, the best way of planting clover-grass, hops, saffron, liquorice, hemp, &c. : to which is annexed by way of appendix, a new method of planting fruit-trees, and improving of an orchard : with directions for taking, ordering, teaching, and curing of singing birds, and other useful additions.*

London: Printed for Benjamin Billingsley, at the sign of the Printing Press, in the piazza of the Royal Exchange, over against Popes-Head-Alley, in Cornhill, 1685. Octavo, [8], 246, 136, [8] pages. Indexes. Second part has separate title page: *New additions to the art of husbandry : comprizing a new way of enriching meadows, destroying of moles, making tulips of any colour : with an approved way for ordering of fish and fish-ponds, and destroying the hern ...* London : Printed for Benjamin Billingsley ..., 1685. Both parts with an added engraved title page.

Fourth edition. Attributed to Joseph Blagrave by Wing. Fussel (*The Old English Farming Books* (1947)) describes the author as an astrologer and his work of “derivative character”. In turn he quotes Richard Weston who states that Blagrave has “copied verbatim, 181 pages from Fitz-Herbert without making any apology for this freedom; and the remaining chapters are taken, with the same liberty, from Mascall, Blyth, and an Italian author...” (Weston, *Tracts on Practical Agriculture* (1773)). The work also includes sections on bees and angling, and the eighty-five page, *Some Further Additions Concerning Singing Birds*. In an attractive marbled paper over half-brown morocco, with a compartmented spine with gilt-floral tooling, stamped by Andrew Grieve of Edinburgh. With the armorial bookplate of David Wagstaff, stock broker, sportsman, and collector of sporting books. Near fine.

[OCLC locates sixteen copies; *British Bee Books* 41; Fussel, page 76; Wing (2nd ed.) B3118; ESTC R35346]. \$1200.00

a most Royal cookbook

4. Lamb, Patrick. *Royal-Cookery; or, the Complete Court-Cook. Containing the Choicest Receipts in all the particular Branches of cookery, now in use in the Queen's Palaces of St. James, Kensington, Hampton-Court, and Windsor. With near Forty figures (curiously engraven on Copper) of the Magnificent Entertainments at Coronations Instalments; Balls, Weddings, &c. at Court; Also receipts for making of Soupes, Jellies, Bisques, Ragoos, Pattys, Tansies, Forc'd-meats, Cakes, Puddings, &c. By Patrick Lamb, Esq; Near Fifty Years Master-Cook to their late Majesties King Charles II. King James II. King William and Queen Mary, and Queen Anne. To which are added, bills of fare for every Season of the year.*

London: Printed for Abel Roper and sold by John Morphew, near Stationer's Hall, 1710. Octavo, 127, [16] pages. 35 plates, mostly folding. Includes bills of fare and booksellers' advertisements.

FIRST EDITION. Maclean describes an additional printing of the first edition, printed for and sold by Maurice Atkins. Lamb was cook to five kings and queens of England, so it is no surprise that “few others could possibly afford to emulate the vast spreads of exotic and costly foods which Lamb so often called for in his book of Royal recipes.” (Eric Quayle, *Old Cook Books*). In *The Cook Book Library*, Anne Willan states, “Lamb brought a touch of French snobbery to traditional English recipes for an increasingly prosperous group of wealthy merchants, urban professionals, and rural gentry. His recipes show a preference for French-style stewed and braised dishes over the boiled staples of seventeenth century England” (page 197). In an attractive, blind-paneled and tooled, brown calf binding by Clyde Newman, and with the bookplate of Sir Francis Hopkins, Bart.

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

the introduction of the olitorie garden

5. [Liger, Louis]; [Nicolas de Bonnefons]. *Le Menage des Champs, et le Jardinier Francois accommodez au gout des temps: Dans lesquelles on peut apprendre facilement a apreter tout ce qui est necessaire pour l'usage de la vie a la Compagne, & meme de la Ville; & la maniere de cultiver parfaitement les Jardins fruitiers, potagers, & flueristes, avec un traite de la Chasse & de la Peche; Ouvrage utile a toutes sorte de personnes.*

Paris: Michel David, 1711. Octavo, [6], 536, [8] pages. Frontispiece, five leaves of folding plates.

Second printing of the first edition of this compilation, originally issued by Michael David in 1710. A compilation of two seventeenth century works by Nicolas de Bonnefons, here issued under a royal privilege granted to Louis Liger, sieur d'Auxerre (1658-1717). The work is divided into four books, the first three concerning cooking, the fourth dealing with gardening, and with an additional brief treatise on hunting and fishing. Liger's compilation of de Bonnefons' work continued to be revised and reissued after his death and well into the eighteenth century, and rightly so. De Bonnefons' work recognizes the primacy of excellent ingredients. The final section is considered to be the first work on the kitchen garden. John Evelyn, who translated the work in 1658, called it "the first and best work of that kind that introduced the use of the olitorie garden to any purpose." Contemporary full-calf, compartmented spine with gilt-tooled ornaments and title. Some wear to foot of spine and corners, and one leather chip absent from the rear panel. Several contemporary ownership inscriptions to endpapers, some signed "Drouilly". Inkblot to verso of frontispiece has penetrated, and is visible in the image. Overall, near very good.

[Bitting, pages 287-288; Cagle 285-85 (later editions); Oberlé refers to the earlier publication of de Bonnefons' work, but not the Liger editions; Vicaire 522-523]. \$1200.00

"to those who would live cheap"

6. *Adam's Luxury, and Eve's Cookery, or, The kitchen-garden display'd. In two parts. I. Shewing the best and most approved methods of raising and bringing to the greatest perfection, all the products of the kitchen-garden; with a kalendar shewing the different products of each month, and the business proper to be done in it. – II. Containing a large collection of receipts for dressing all sorts of kitchen-stuff so as to afford a great variety of cheap, healthful, and palatable dishes. To which is added, the physical virtues of every root and herb.*

London: Printed for R. Dodsley in Pall-Mall; and sold by M. Cooper, at the Globe in Pater-noster Row., 1744. Duodecimo, xii, 216 pages. Table of contents (styled "index").

FIRST EDITION. Maclean cites an advertisement in *Scot's Mag* (1756), which indicates that there may be a second printing, but to the best of our knowledge, a copy has not been identified. An early attempt to teach the benefits of the kitchen garden "to those who would live cheap... particularly for Farmers and Tradesmen in the Country, who have but small pieces of Garden Ground, and are willing to make the most of it." The work is divided into two parts: first an alphabetical list of herbs, fruits, and vegetables found in the kitchen garden, followed by a monthly calendar of garden activities; second, a collection of recipes, organized alphabetically by the chief ingredient. The recipes are mostly vegetarian, although perhaps just as a result of the focus on the bounty of the kitchen garden, and not from any grander purpose. Finally, the second section also includes a collection of soup recipes and other recipes that fall under no specific category. Text block clean and sound. In original brown calf, gilt ruled boards; professional tissue repair to hinges and gutters, compartmented spine, with gilt floral decoration; red morocco spine label. Near very good.

[OCLC locates twenty-three copies; Bitting, page 514; Cagle 541; Maclean, page 3; Oxford, page 74; Pennell, *My Cookery Books*, page 151; Simon *BG* 64]. \$2000.00

Eleanor Lowenstein's copy

7. Glasse, H. [Hannah]. *The Compleat Confectioner: or, The Whole Art of confectionary made plain and easy, shewing, the various methods of preserving and candying, both dry and liquid, all kinds of fruit, flowers, and herbs; the different ways of clarifying sugar; and the method of keeping fruit, nuts and flowers fresh and fine all the year round; also directions for making rock-works and candies ... Likewise the art of making artificial fruit, with the stalks in it, so as to resemble the natural fruit, to which are added, some bills of fare for deserts for private families.*

London: Printed: And Sold at Mrs. Ashburner's China Shop, [circa 1760]. Octavo, iv, 304, xvi pages.

FIRST EDITION (see Maclean for the edition history). The third and final work by the author of the most successful and influential English cookbook of the eighteenth century. Previous owner's name [Eliza Gast] to title page. Some soiling throughout, dampstaining to endpapers. In worn but complete original brown calf, compartmented and with gilt-titled spine label. Facsimile signatures of the author on pages iv and 1. With the bookplate of Eleanor Lowenstein, compiler of the essential bibliography, *American Cookery Books*, culinary bookseller at the Corner Bookshop, and with André Simon, creator of the AIWF Collection. The first edition is rare.

[OCLC locates thirteen copies with the Ashburner imprint, but incorrectly labels ten of them as printed 1770; Bitting, page 190; Maclean, page 61; Oxford, pages 90-91 (later editions)]. \$5000.00

8. *The New Family Receipt Book containing eight hundred truly valuable receipts in various branches of domestic economy ... A new edition, corrected.*

New Haven: Published by Howe & Spalding, and Samuel Wadsworth; A.H. Maltby & Co., Printers, 1819. Duodecimo, xxi, [37]-429, [6] pages. Index. Publisher's advertisements.

Second American edition. Originally published London, 1810, and in Philadelphia, 1818 (see Cagle 567). Also see Cagle 566 for a lengthy description of the possible attribution of this work to Mrs. Rundell. We side with Cagle on this and find the attribution unlikely. A stated compilation, freely admitting the recipes are in large part gathered from other books. Culinary, household, medicinal, veterinary, and commercial recipes are gathered into a single volume. Includes sections on Fire, Fireworks (listed under Pleasing Experiments), and Fire-arms. Text block age-toned; some staining; one leaf with a corner tear not affecting text. In original brown calf with red morocco spine title, hinges tissue-strengthened inside and out; corners bumped. Good. Scarce.

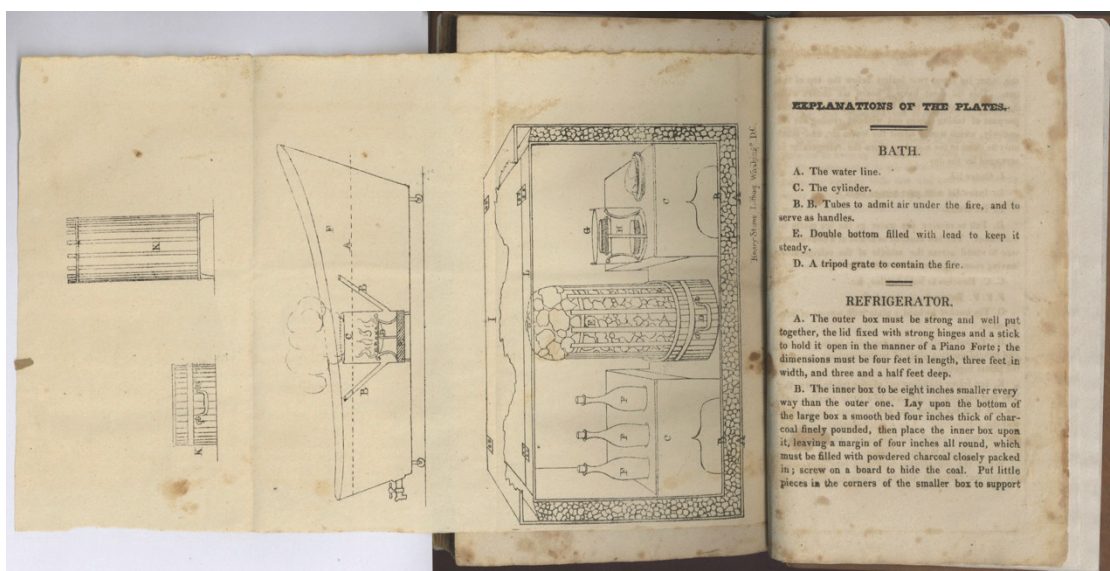
[OCLC locates four copies of this New Haven imprint (BL, AAS, the Huntington, and NH Historical Society); Bitting 582; Cagle 567; Lowenstein 84]. \$500.00

the scarce second edition, with an early American lithograph by Henry Stone

9. Randolph, Mary. *The Virginia house-wife. Method is the Soul of Management. Second edition, with amendments and additions.*

Washington: Henry Stone; Printed by Way & Gideon, Ninth Street, Near Pennsylvania Avenue, 1825. Duodecimo (18 x 10 cm.), xi, [13]-261 pages. One folded leaf with three lithographed illustrations.

Second edition, "with amendments and additions" of the first southern cookbook, the first American regional cookbook, and the first Virginia cookbook. Mrs. Randolph (1762-1828) states in the preface, "The government of a family, bears a Lilliputian resemblance to the government of a nation." She hopes to help beginning housewives, remembering the difficulties she had "from the want of books sufficiently clear and concise, to impart knowledge to a Tyro." The sections include Soups – Beef – Veal – Lamb – Mutton – Pork – Fish – Poultry, &c. – Sauces – Vegetables – Puddings, &c. – Cakes – Cold creams – Preserves – Pickling – Cordials, &c. The copyright of both the first and second editions of Randolph's *Virginia Housewife* were registered by Henry



Stone. But the second is the only edition of the book to include the three-page description of a Bath and a Refrigerator, with a single folding leaf of three lithographed illustrations of the two innovations. Some bibliographies record this as three plates, and others as three illustrations on one leaf (see below). In any case, this copy is complete, with all illustrations. The engraving is by Henry Stone, Litho., Washington D.C. Stone was one of the earliest American printers to use lithography, following Bass Otis, and contemporary with Barnett & Doolittle. In 1823, Stone provided the lithographic illustrations for Lovegrove's *Timber Merchant Guide*, only the second book published in America illustrated by the process. Light age-toning and foxing throughout, otherwise sound a clean. Rebound in full brown calf, with compartmented spine, and original red morocco spine label laid-down. Very good. With the ownership signature, "Eliza [?.] Graham, 1827", to a preliminary blank.

[OCLC locates fourteen copies of this printing (some cite "3 folded leaves of plates", but AAS cites "one folded leaf of plates"); Bitting, page 388 (cites three folding plates); Cagle 627 (indicates a single lithographed plate); Lowenstein 102 (cites three plates); Shoemaker; 22026]. \$3500.00

a milestone in the history of posters and advertising

10. [Wallpaper advertising broadside - Beer; Paulot & Carré]. *Bonne Double Biere*.

[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.

An important wallpaper broadside. The text states, "Bonne Double Biere", and the scene depicts four soldiers in uniform being waited on by a woman. She pours a seated soldier a drink while another stands with his hand draped around her shoulder. Two more soldiers share a smoke, appearing to have had a few drinks already. Only the woman is clearly not enjoying herself. There are no identifying marks or labels on the broadside or on the 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 internationale de 1900 à Paris*. Three similar prints were shown at the Exposition (notice 156 "*Deux affiches illustrées imprimées chez Paulot et Carré (1828-1830) (Bièrre, Cidre)*" and notice 158 "*Affiche illustrée 'Bonne double biere'*" (1828). The two scenes described here were issued interchangeably with a number of texts, including "*Bonne Double Biere*", "*Petite Biere*", "*Bièrre, 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, and exceptional for this type of item. Rare. (see front cover illustration).

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

in handsome green patterned cloth

11. Ude, Louis Eustache. *The French Cook; a system of fashionable, practical, and economical cookery, adapted to the use of English families. Twelfth edition, corrected and enlarged, with an appendix of observations on meals of the day...*

London: John Ebers & Co., 27, Old Bon-Street, 1833. Octavo, xlviii, 485, [3] pages. With an engraved frontispiece portrait of the author, and nine plates illustrating bills of fare.

Twelfth edition, corrected and enlarged. Perhaps the most extravagant work on French cookery published in England up to that time, first issued in 1813. A particularly handsome copy, in publisher's original patterned green cloth with gilt-titled spine. Some internal light soiling and foxing, otherwise near fine.

[Biting 471; Vicaire 849 (citing other editions)]. \$500.00

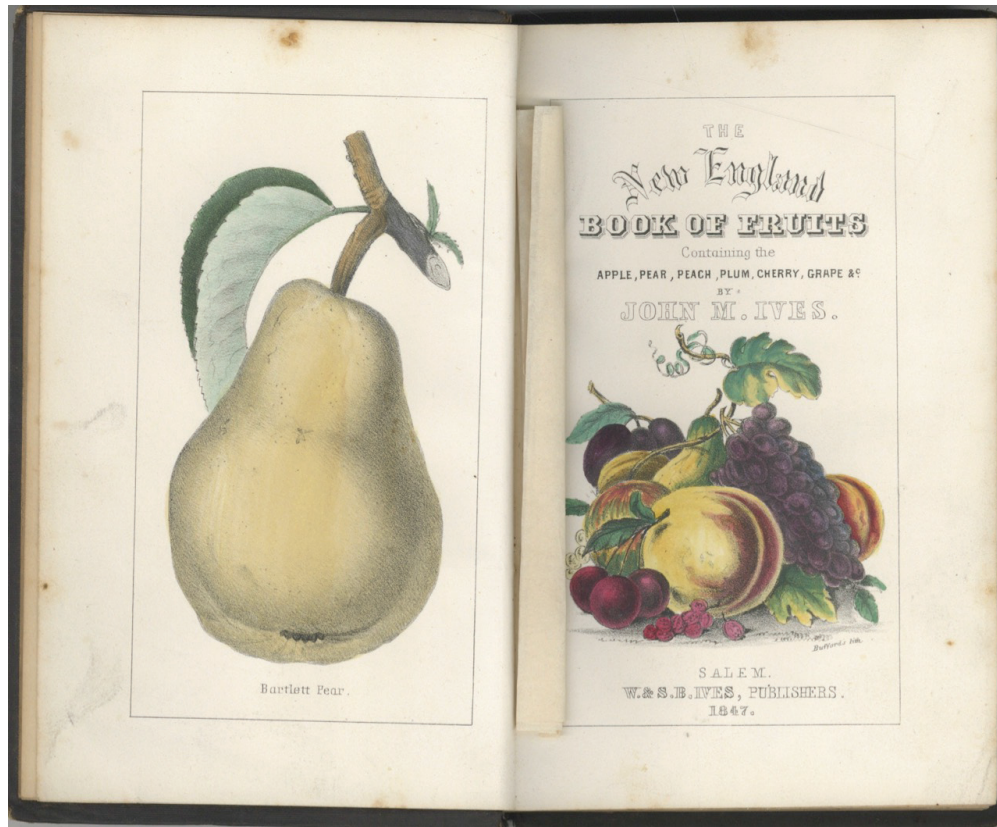
a magnificent description of the public markets of 19th Century New York City

12. De Voe, Thomas F. [Thomas Farrington De Voe]. *The Market Book, containing a historical account of the Public Markets in the cities of New York, Boston, Philadelphia, and Brooklyn. With a brief description of every article of human food sold therein. The introduction of cattle in America, and notices of many remarkable specimens.*

New York: Printed for the Author; Printed by Hall, Clayton, & Medole, 46 Pine Street, 1862. Octavo, (23.5 x 16.5 cm.), [i]-xiv, [15]-621 pages. Extensive General Index, and an Index to Butchers.

FIRST EDITION. The most complete and thorough historical description of the public markets of New York. While the title page states "In Two Volumes, Vol. 1", this was the only volume published, and the other cities mentioned in the title, Boston, Philadelphia, and Brooklyn, are not included in this work. It is thought that the author's follow-up volume, *The Market Assistant* (New York, 1866), was intended to be that second volume, but morphed into a stand-alone work. *The Market Assistant*, is an encyclopedic survey of the astounding variety of products available in the public markets all of the cities mentioned. Together, the two works are an indispensable view of the workings of American food markets mid-nineteenth century, and of the bounty provided by this young country. The level of detail of *The Market Book* is remarkable, as one might gather from a quick look at the Index of Butchers, which lists over twelve hundred butchers. Thomas F. De Voe, member of the New York Historical Society, was himself a butcher at Jefferson Market in New York's Greenwich Village. He was part of the New York's food distribution system at just the moment when improvements in transportation brought increasing abundance to its open air markets. Food historian Anne Vileisis, in her book, *Kitchen Literacy*, calls De Voe "no ordinary butcher. He might more aptly be described as an epicure naturalist, and it is this naturalist inclination that makes him so fascinating." Slight age-toning to pages; tiny bit of foxing to text block edges. In publisher's blind-stamped and titled, brown cloth. A bit of wear to corners, and cloth separating at bottom of front hinge. Still, near fine, and unusual in this condition. A presentation copy, inscribed by the author's wife, "To Dr. Hooper, with the compliments of Mrs. Thomas F. De Voe, 1870". Rare.

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



with a lovely hand-colored frontispiece and engraved title page

13. John M. Ives; [Manning, Robert]. *New England Book of Fruit: containing an abridgement of Manning's Descriptive Catalogue of the most valuable varieties of the pear, apple, peach, plum, and cherry, for New England culture. To which are added the grape, quince, gooseberry, current, and strawberry; with outlines of many of the finest pears, drawn from nature; with directions for pruning, grafting, budding, and general modes of culture. Third edition. Revised and enlarged.*

Salem, Mass.; Boston: Published by W. & S.B. Ives; W.J. Reynolds & Co. B.B. Mussey & Co. and for sale at most of the agricultural and seed stores in the United States, 1847. Octavo (16.5 x 10.5 cm.), [viii], 144 pages. Hand-colored frontispiece and engraved title page. Illustrated with wood engravings of fruit. Index of varieties at rear.

Third edition, revised and enlarged. A brief but broad survey of the cultivation of a wide variety of tree fruits, berries and vines. Manning established a pomological nursery at Salem, Massachusetts in 1823 (Amerine & Borg), and according to Hedrick, Manning's observations were made first hand at this nursery and elsewhere. Dozens of apples, pears, plums, cherries and peaches are included in the index of varieties. In original brown cloth boards, blind-stamped and gilt decorated, with the title and an image of a bunch of pears. Some light foxing and soil throughout. In blind- and gilt-titled and decorated brown cloth; corners bumped and head of spine lightly chipped. Near very good.

[Amerine & Borg, *Bibliography of Grapes* 2198 (later edition)]. \$180.00



14. [Dance Card – Spirits dealers]. *Grand Reception of the Liquor Dealers, Brewers, and Bottlers Beneficial Association, of Philadelphia, at the Academy of Music, February 2d., 1880.*

Philadelphia: [n.p.], 1880. Champagne bottle-shaped die cut, (19 x 7 cm.), 12 pages, plus card cover. Chromolithograph illustrated wrappers, bound with a brass grommet. Decorative blue and white silk cord and tassel.

A very handsome invitation and dance card for a fete of the Philadelphia Liquor Dealer, Brewers, and Bottler's Beneficial Association. The text outlines the Officers and Trustees, Conductors, The Programme (a series of Marches and Promenades, Quadrilles and Waltzes), Supper is served in the foyer. Fine. \$350.00

a trapezoidal chocolate recipe book, unrecorded

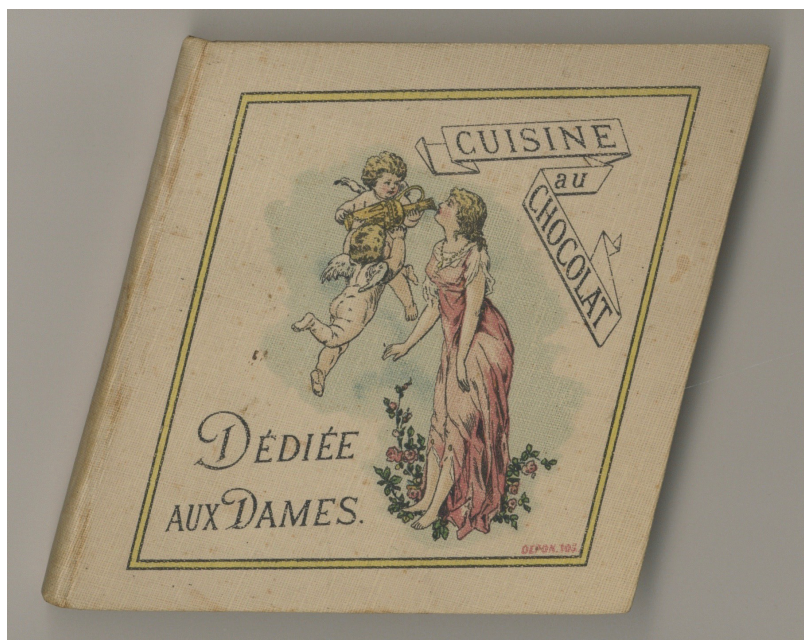
15. [Suchard, Philippe]. *Cuisine au Chocolat: utile, dolci.*

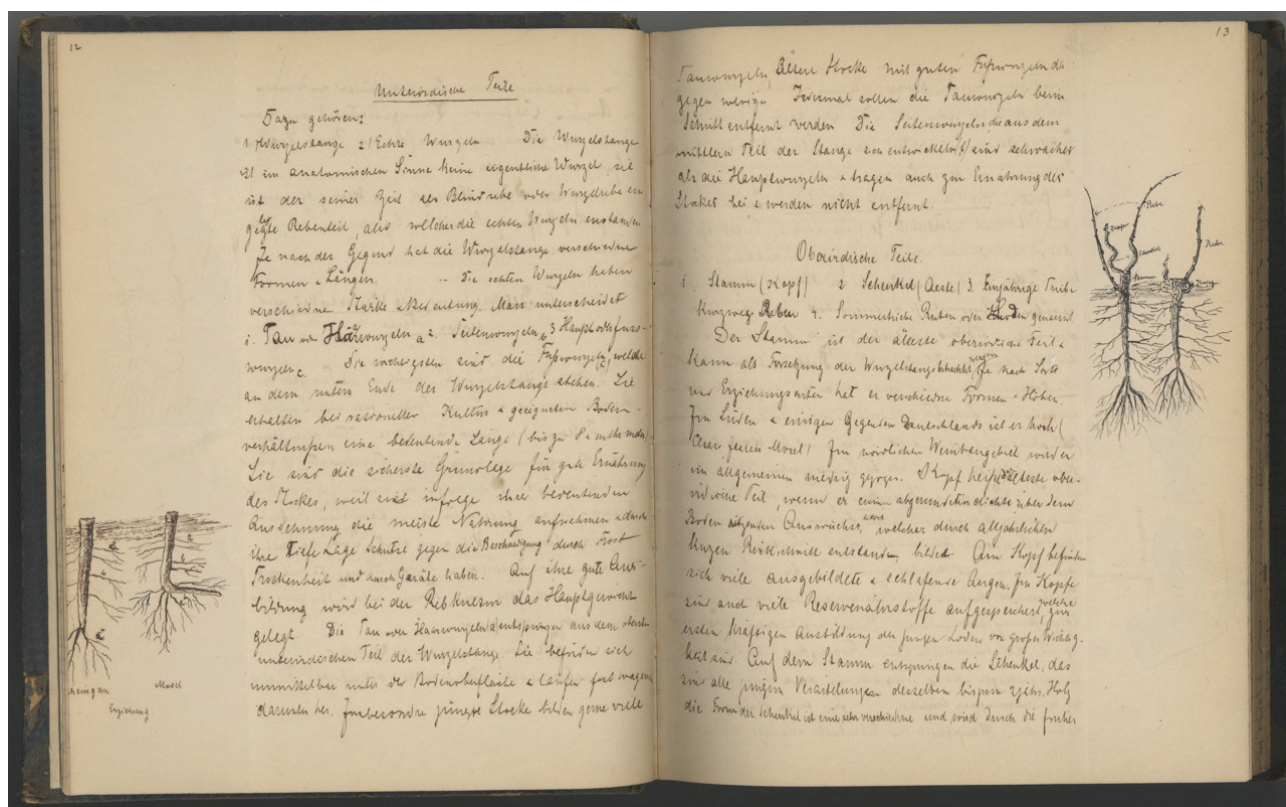
Neuchatel: Typographie Attinger, [circa 1885]. Parallelogram-shaped duodecimo, 159 pages. Printed throughout in red and black.

FIRST EDITION. A tiny gem of a promotional chocolate manual and cookbook, from one of the greatest of 19th

century Swiss chocolate firms, Suchard (founded 1824), with offices in Paris and London. Large scale chocolate manufactory started with Jules Pares in 1815, and was followed by Suchard, along with the Van Houten, Cadbury, Lindt, and Tobler, all within a fifteen year period. When Suchard opened his chocolate mill in 1826, he was able to produce 30 kg of chocolate in one day with just a single employee. Much of his operation was powered by water. This little work includes a section of general instructions for working with chocolate, as well as collections of recipes for puddings, flans & cremes, patisserie, and more. In tan, color-decorated cloth, with images of the pleasures of chocolate consumption on the front and rear panels. Small ink date to free front endpaper; some very light soiling to cloth, otherwise fine. Unrecorded.

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





unpublished work in manuscript on grape growing and winemaking

16. Zweifler, Franz. *Weinbau und Kellerwirtschaft* [Viticulture and Enology].

[Geisenhiem, Germany]: 1889/90. Octavo, 270, [4] pages. Table of contents. Illustrated.

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

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

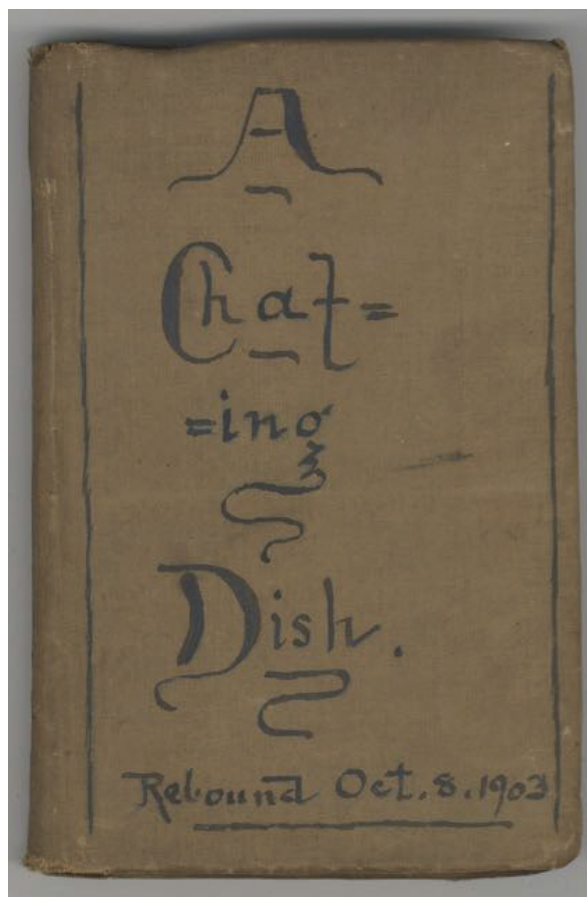
in an attractive vernacular protective binding

17. Rorer, Mrs. S. T. *How to Use a Chafing Dish. New edition. Revised and enlarged.*

Philadelphia: Arnold & Co.; Printed by George H. Buchanan and Company, 1894. Duodecimo, 73 pages.

Later edition, revised and enlarged. Another in the series of small, single-subject cookery books from Sara Tyson Rorer, culinary educator, editor, and founder of the Philadelphia School of Cookery. Interesting recipes include Puff Ball Omelet, Frizzled Beef, Tripe and Oysters, and Japanese Eggs. Some light soiling internally; in publisher's cloth, now covered with a protective pasted-down wrapper of linen with the ink title, "A Chafing Dish, Rebound Oct. 8, 1903" and on the rear panel, "Labor in-utilis". An attractive vernacular protective measure and witness to evidence of use.

[Not in Cagle]. \$150.00



a rare periodical for English household servants

18. [Mrs. Goddard's Registry Office for Servants London: Clapham Junction]. *Goddard's Register: A Household Journal: For Situations, Vacant or Wanted, Educational, Sale, or Exchange, Apartments, and General Requirements; Original Contributions, Poetry, Tales, Extracts, &c. and a Railway Timetable for the District. Numbers 86-89 (June-October 1894).*

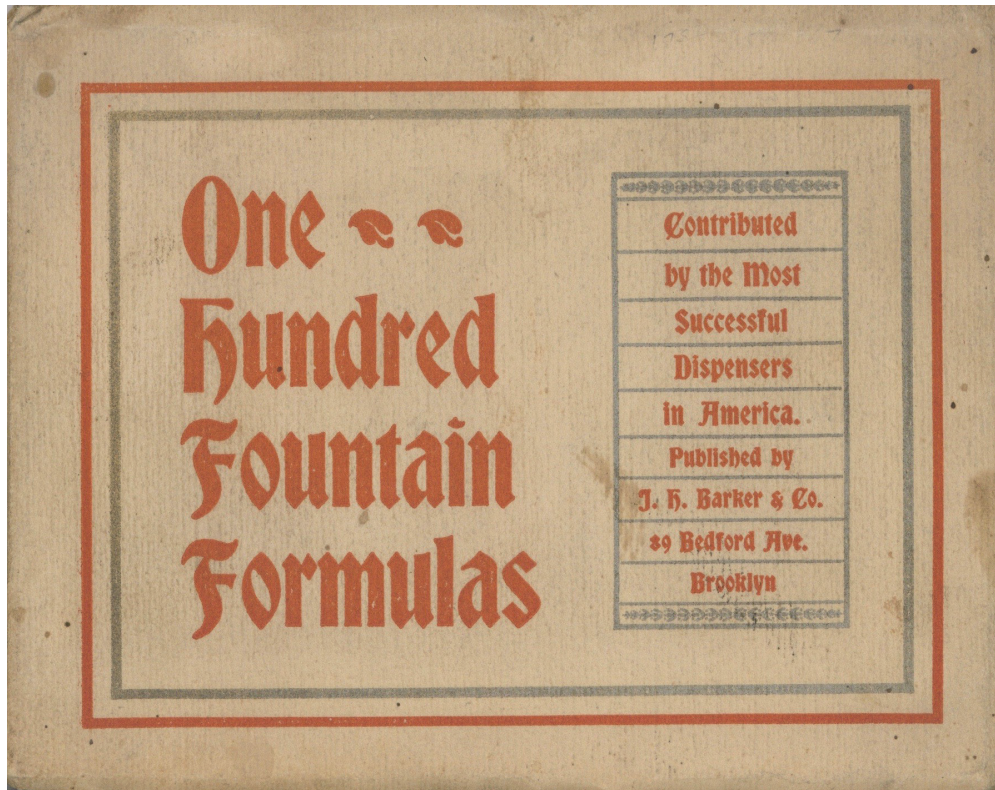
London: Printed by Goddard & Co., [1894]. Octavo, (23 x 15 cm.), each issue [12] pages.

Four consecutive issues (there was no issue for July) of a periodical printed as an aid to current and prospective clients of a metropolitan London servants' registry. Includes booking and engagement fees, train schedules, advertisements for shops offering household goods, along with inspirational anecdotes, maxims, and doggerel verse. Some of the poetry may have been original (according to the title page) and at least would have had local resonance (several "Lays of A Batterseaite" are attributed, for instance, to The Battersea Ink-Slinger); but at least one author, Francis H. Fisher, was independently known in Victorian literary circles, having served for a time as an editor of *The Literary World*. A valuable remnant of the impulse to standardize women's employment, over which vigilance had long been meager at best. Principal interest was for domestic service in private and public houses. Young women from the Continent especially assumed great risk in answering employment queries in London (complaints in the 1890s press can be read regarding an influx of German girls), but concern was rapidly rising, too, over unscrupulous foreign agents seeking English servants. Mrs. Goddard's Registry at 16, Queen's Parade, in what is now the inner Borough of Wandsworth, was listed among those deemed "trustworthy" by the Secretary of the National Vigilance Association, as reported by the British Weekly Commissioners' investigation of 1889. Edges of colored pages brittle and with some light chipping; a few closed tears. In pebbled brown cloth, with spine gilt-lettered: "G.R. 1894". Near very good. Unrecorded.

[OCLC reports no copies]. \$300.00

19. [J. H. Barker & Company]. *One Hundred Fountain Formulas. Contributed by the Most Successful Dispensers in America.*

Brooklyn: Published by J. H. Barker & Company, 1897. Small oblong booklet (12.5 x 15.5 cm.), 69, [iii] pages; with red titling, and sixteen full-page black & white plates (scenes of cocoa and sugar harvesting, processing, and distribution). Includes index to formulas and list of contributors. Illustrated advertisements.



FIRST EDITION. A practical, compact handbook for soda fountain operators, and at the same time a promotional collection whose recipes serve effectively as both individual expressions of pride and as testimonials from satisfied customers. It should be clarified that, although J. H. Barker & Co. was a supplier of fountain chocolate and rock candy syrup, the recipes sent in as expressions of satisfaction are not necessarily, however, limited to cocoa powder- or sugar cane-based formulas. Among them, for the initiated: Windsor Spray (from Rochester), Crushed Cherries (from New Orleans), Swiss Peach (from Louisville), Orgeat Syrup (from Washington, D.C.), Nerve Tonic (from Philadelphia), Port Sangaree (from Detroit), Cinisaya (from Indianapolis), Leghorn Chocolate (from St. Paul), and Herculine (from Memphis). Joseph H. Barker (1838-1897), a native of Baltimore, had founded in 1883, with his brother-in-law Charles Chamberlaine, what became a well-known firm supplying rock candy and syrup. In 1890 the firm originated a soluble cocoa powder which it successfully marketed to the drug store soda trade. At this juncture, the fountain chocolate industry had come under attack on charges of "adulteration" – a circumstance explicitly addressed following the preface, and one that very likely helps to explain why the public relations gambit was undertaken when it was. An increasingly attentive public had become aware of unscrupulous vendors who had added crushed cacao shells, potato starch, and even clay brick powder to cocoa products. Unable to weather the new scrutiny and criticism, Barker died suddenly ("of apoplexy"), while dining at his partner's home, just as *One Hundred Fountain Formulas* went to press. Eventually such scandals led to regulations beginning with the Pure Food and Drug Act of 1906. But by this time the Barker Company had not weathered well, and its "succession" by the Knickerbocker Chocolate Company was announced in June 1904; it would be led eventually by President Charles Chamberlaine.

Regardless of Barker's sad end, his products seemed well-liked by many. Here are just two of one hundred fifty testimonials from twenty-eight states, published in the February 1898 issue of *The Druggists Circular and Chemical Gazette*: "Baker's products Vincennes, Ind. January 14, 1898. Gentlemen: The soda water season of 1898 will soon be on. Please let me know your lowest price on your Fountain Chocolate. I used it at my fountain during the year 1897, and everybody pronounced it the finest in taste and flavor that they had ever drank [sic]: in fact it was the town talk and did much to double our soda trade over any former year. I think it superior to much I have used at a higher price. Respectfully H.J. Watjen." "Greenville, Ala. January 14, 1898. Gentlemen: Your Fountain Chocolate was dispensed from our soda fountain last season and gave entire satisfaction to the trade. We expect to continue using the J.H. Barker & Co. brand. I also use J.H. Barker & Co.'s Rock Candy Syrup, and find it unexcelled in weight and purity. Yours truly, E.M. Kirkpatrick." A few dog-eared pages, one checkmark in pencil, else clean and attractive. Internally near fine, in lightly soiled beige wrappers printed in red and silver. Rare.

[OCLC locates one copy, University of Michigan; a copy dated 1899 (and with different pagination) is held on microfilm by the University of Chicago Libraries]. \$900.00

a professional cook's manuscript receipt book, from Mexico

20. [Manuscript Cookbook – Mexican]. [Manuscript in Ink and Pencil].

Mexico: [circa 1900–1915]. Octavo (18 x 12 cm.), 150 pages. Not illustrated. Text in Spanish.



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



PRICE 25 CENTS.

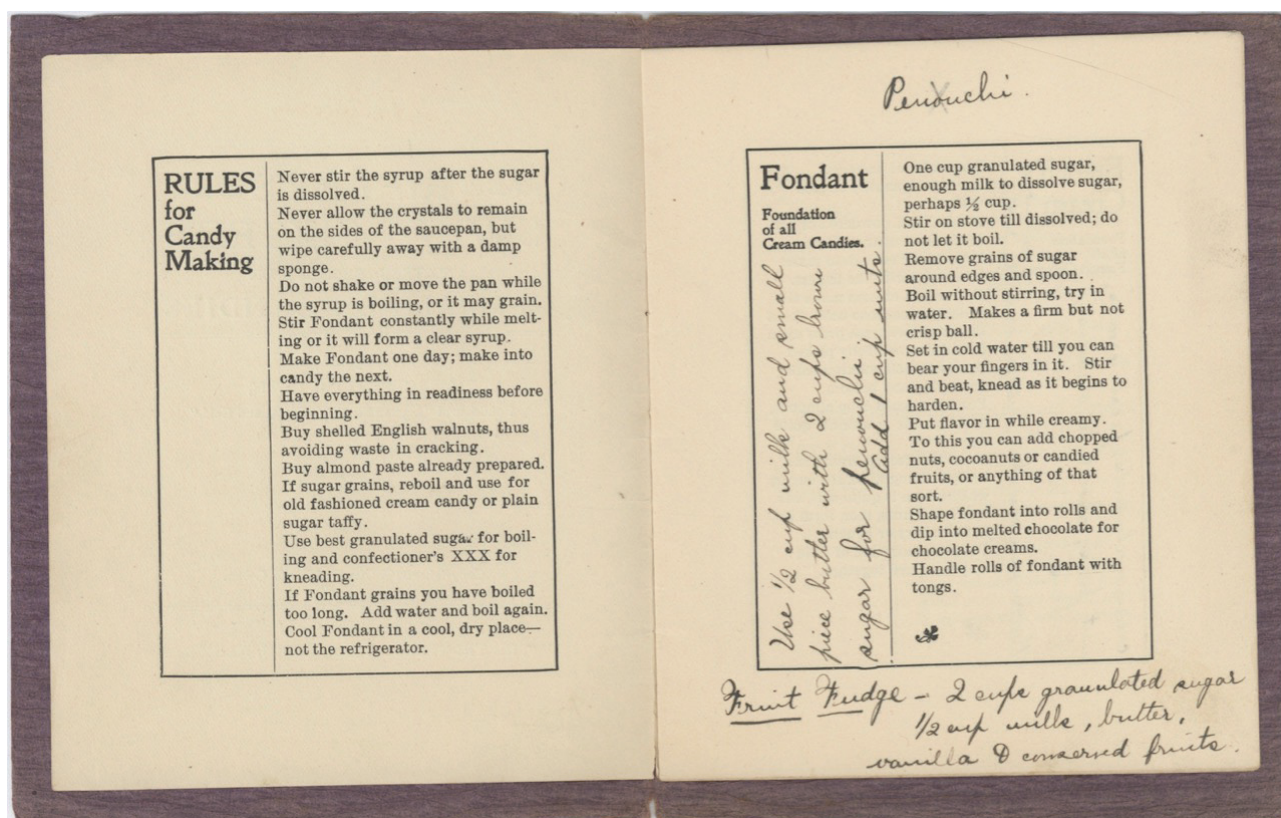
a great rarity of Southern cooking

21. [Louisa Cheves Smythe Stoney]; Mrs. Samuel G. Stoney. *Carolina Rice Cook Book*. Compiled by Mrs. Samuel G. Stoney.

Charleston, S.C.: Carolina Rice Kitchen Association, 1901. Octavo, 91 pages. Advertisement in rear for South Carolina rice brands, dealers, and other local businesses.

FIRST EDITION. Stoney compiled the *Carolina Rice Cook Book* by gathering rice recipes from around the region. In her classic work on the subject, *The Carolina Rice Kitchen: The African Connection*, Karen Hess writes, "This charming booklet, containing some two hundred thirty-seven receipts for rice, was compiled in 1901 by Louisa Cheves Smythe Stoney, wife of Captain Samuel... Stoney, a figure in his own right but most pertinently chairman of the Carolina Rice Kitchen Association, seated in Charleston... the work was 'offered at the South Carolina Interstate and West Indian Exposition as a 25-cent souvenir,' adding that 'the exposition was a sort of world's fair meant to inject some spark in the moribund Carolina economy.'... But we still have the *Carolina Rice Cook Book*, which has become exceedingly rare... Mrs. Stoney also included receipts obtained from the interested ladies of Low Country society, including some of the proudest names of the old rice aristocracy and their cooks, to be sure, although they are seldom credited and if they are, then by their old slave names. In short, it is a period piece, but this is what is important about the book. That is, it reflects one aspect of the period, the unique rice kitchen of Low Country Carolina, the glory of which was also beginning to fade as the old African-American cooks departed from the scene, one after the other." Internally fine and bright. Stapled in publisher's wrappers; one-inch length of top of wrapper backstrip lacking, otherwise, near fine. As Karen Hess wrote, "exceedingly rare".

[OCLC locates twelve copies; Brown 4151; Cook, page 240; not in Bitting]. \$4500.00



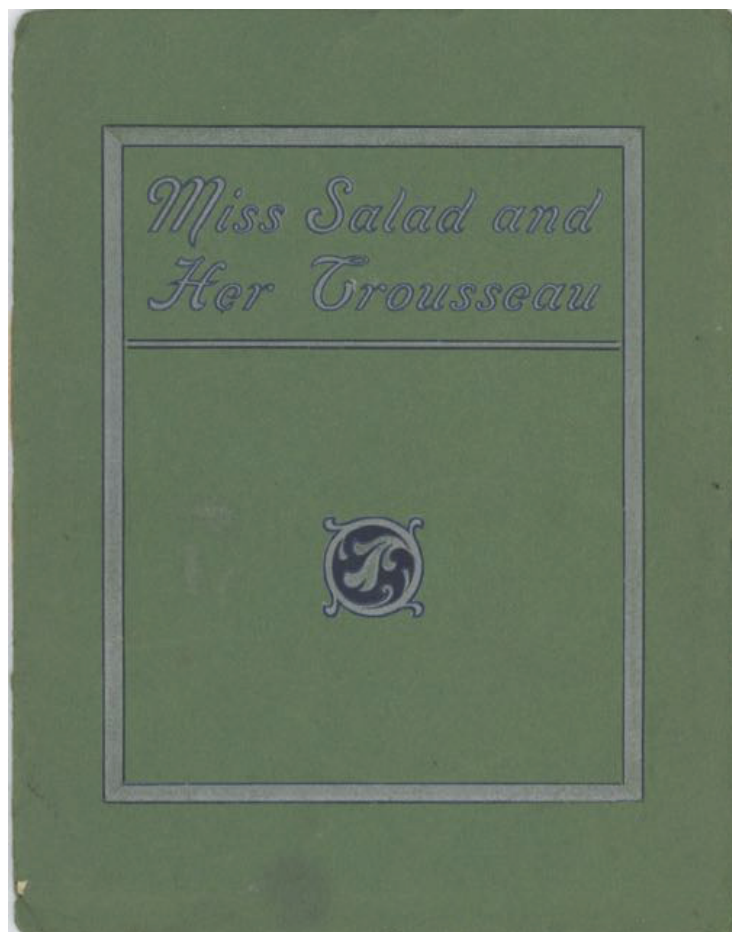
with some lovely additional recipes in manuscript

22. Owen, Mrs. De Witt C. [Ella "Nellie" Upton Leighton Owen]. *Ripley's Sweet Sixteen: Sixteen Recipes for Homemade Candies*. Compiled by Mrs. De Witt C. Owen.

Dixon, Illinois: Printed at the Office of The Tri-Weekly Star, 1898. Duodecimo (14 x 11.5 cm.; wrappers 16 x 12.5 cm.), [16] pages. Pages [13-16] for "Additional recipes" (blank).

FIRST EDITION. We are aware of two cover designs: this one with just text, and another with a line drawing of a woman. The priority of the two wrapper states remains undetermined. Attractively designed pamphlet with an overview of candy-making basics: Rules for Candy Making, Fondant – Foundation of all Cream Candies, French Cream – Foundation of all French Creams, Maple Cream; Vanilla Caramels, Nut Caramels, Coffee Candy, Orange Straws, Fudge [two recipes], Brown Sugar Candy, Chocolate Candy, Butter Scotch, Molasses Candy, Cream Candy, Chip, Peanut Candy, Chocolate Anna, and Penelope. The significance of the name "Ripley" is left unexplained; possibly it is a reference to the village of Ripley, Illinois, in Brown County, some one hundred eighty miles south of Dixon (though that is nothing more than a guess). Mrs. De Witt Clinton (Ella Leighton) Owen (1880-1948) had been a native of Maine, married an Iowan, and settled in Illinois where her husband (1877-1924) operated a newspaper printing business. Little more about her has thus far come to light. Cord-sewn in faded lavender crêpe wrappers with embossed title; near fine. Previous owner's signature to top of title page, "Julia A. Whitmore, December, 1904." Several annotations and additional recipes in ink, including Penuchi, Fruit Fudge, Peppermints, Wintergreens, Pop-Corn Balls, Ice-Cream Candy, Betty's Fudge, Butter Taffy. Scarce.

[OCLC locates eleven copies; in neither Brown nor Cagle]. \$60.00



23. Owen, Mrs. De Witt C. [Ella "Nellie" Upton Leighton Owen]. *Miss Salad and her Trousseau : forty-three recipes for salad and salad dressings*. Compiled by Mrs. De Witt C. Owen.

Dixon, Ill.: The compiler; Printed at the office of The Tri-Weekly Star, 1901. Cord-sewn booklet (15 x 12 cm.), 15, [1] pages.

FIRST EDITION. A tiny salad cookbook, with just thirty-two recipes. The verso of the title page bears the following epigram, "To make a perfect salad there should be a spendthrift for oil, a miser for vinegar, a wise man for salt, and a madcap to stir the ingredients up and mix them well together." (Spanish Proverb). The author, Ella "Nellie" Upton Leighton, was born in Steuben, Maine, and adopted into the Leighton family. Her husband, Dewitt Clinton Owen was a newspaperman, owner of Dixon Illinois' Tri-Weekly Star, whose thrice a week publication schedule was a considered a significant novelty in its day (as per the lead story in Newspaperdom, vol. viii no. 4 (New York, 1899). The cookbook is one in the Ripley's Series of Ten-cent Booklets, for which Ella Owen wrote at least seven titles, and

served as publisher, distributor. The significance of the name Ripley in the series title remains a mystery. Silver and black-printed wrappers sewn on cords; wrappers with very light soil, and wear to the spine crease. Tiny bit of foxing, otherwise very good. Scarce.

[OCLC locates nine copies; Longone, *American Cookbooks & Wine Books*, page 64; not in Bitting or Brown]. \$90.00

a royal Thai menu

24. [Menu – Thai Royalty] La Prince Maha Valiravudh, Prince Royal of Siam. [Menu] en honneur de S.A.R. Le Prince Maha Valiravudh. Prince Royal de Siam... Burapha Palace, Fevrier 14, 1903.

Bangkok, [Thailand]: 1903. Die-cut, pen and ink, and watercolor menu (17 x 13 cm.). Text printed in French on the verso and in Thai on the recto.

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

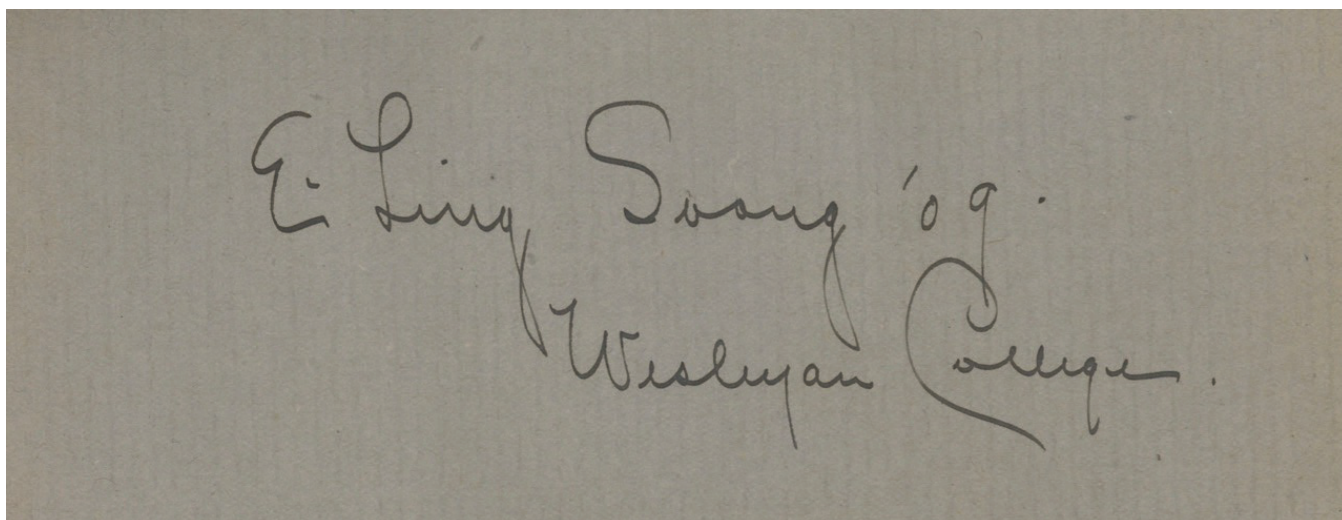
(see rear cover illustration).

the copy of Ai-Ling Soong, eldest of the legendary Soong sisters

25. [Macon Cook Book Committee]; Wesleyan College Alumnae, Benson-Cobb Chapter. *Macon Cook Book : a collection of recipes, Tested principally by members of Benson-Cobb Chapter, Wesleyan College Alumnae, Macon, Georgia.*

Macon, Georgia: The J.W. Burke Company, 1909. Octavo (20 x 14 cm.), 284, [xxii] pages. Advertisements. Index.

FIRST EDITION. A community cookbook “containing five hundred good old Southern recipes” – according to the preface, by the well-known novelist, memoirist of the Civil War, and Professor of Botany, Eliza Frances Andrews (1840-1931). Some of the entries, though not a majority, are attributed. Representative examples: Okra Soup, Farciéd Crabs, Oyster Loaf, Belted Smelts, Spoon Pone, Corn Dodger, Rice Waffles, Corned Beef, Chicken Gumbo, Apple Entre, Preserved Melon Rinds, Cucumber Jelly Salad, Pineapple and Celery Salad, Burr Artichokes, Salsify Fritters, Tomatoes and Walnuts, Olive Squares, Wine Pudding, Pistachio Strawberry Ice Cream, Tomato Water Ice, Pecan Sticks, Lemon Brittle, Vienna (Hot) Chocolate, Champagne Punch. Included are instructions on how servants ought to present and remove dishes – let it not be omitted that Wesleyan alumnae were *hostesses*, not cooks. “Fancy and plain centerpieces have been used underneath the center decorations,” readers learn, “and still may be, if one desires, but the idea is not according to the latest dictum of fashion.” Five short titles (led by the *Knoxville Cook Book*) are acknowledged “for help” on page [3], and several more (e.g., *Harper’s Bazaar*) receive credit elsewhere. The Benson-Cobb Chapter took its name from two illustrious personages associated with Georgia Female College, Catherine Elizabeth Brewer Benson (1822-1908), the first recipient of a degree from the College, in 1840, and Alice Rebecca Culler Cobb (1843-1918), the first chairwoman of the English Department (formally elected in 1885, though she had been serving without acknowledgment for nearly twenty years) and the first “Lady Principal,” the equivalent of a Dean. In 1909 a campaign was initiated to endow the chair of the English Department in her honor, and it is at least reasonable to suspect that *Macon Cook Book* was conceived to raise requisite funds, especially in view of the campaign’s success: the Cobb Alumnae Professorship was named in 1922. Well before that time, however, the book had become so identified with the region as to be named “Macon’s Official Souvenir” by the Macon City Council in 1912.



This copy signed and dated in the year of publication by Ai-ling Soong (written here “E-Ling Soong ‘09, Wesleyan College”). Ai-ling was the eldest of the three famous Soong sisters, the most famous women in China in the first half of the 20th Century. Soong and her sisters were sent to Macon by their father to escape political turmoil in China, and all attended Wesleyan College. Upon graduation in 1909 (the year of this book’s publication), Ai-ling returned to China, and became secretary to Sun Yat-sen. When she left that position, her younger sister Ching-ling Soong took the job eventually marrying Sun Yat-sen, who was to become the first President and founding father of the Republic of China. Mei-ling, the youngest sister, married Chiang Kai-shek, commander of the Chinese armies and later President of the Republic of China. Ai-ling was to marry H.H. Kung, the Finance Minister and wealthiest man in China. In 1997 a film was made of the life of the Soong sisters, with Michelle Yeoh in the role of Ai-ling. ~ This copy lacks the cancel leaf 270a which was inserted into the index after printing in order to include the “Desserts” section, which had been inadvertently dropped by the printer. We have seen this in another copy, and infer this copy was distributed before the error was caught. Some age-toning to text block; some rubbing to extremities of burgundy cloth with spine gilt-titled.

[OCLC locates nine copies; Bittner, page 575; Cook, page 53; Brown 508; not in Cagle]. \$1200.00

a rare war relief charitable cookbook

26. Archer, Mary. *Belgian Relief Cook Book*.

Reading, PA: Privately printed; Reading Eagle Co., 1915. Oblong quarto, 299 pages. Gilt-stamped, paper-covered boards, over black, cloth-backed two ring binder. Title from cover. Leaves printed rectos only.

Edition priority not established (see bibliographical note below). A war relief charitable cookbook. Pennsylvania philanthropist Mary Archer compiled this work as part of a massive WWI relief effort initiated by the forty year old mining engineer, Herbert Hoover, and encouraged throughout America by the Right Rev. Daniel R. Tuttle, presiding bishop of the Episcopal Church in America. This privately printed cookbook features over one hundred attributed recipes, containing “long-treasured family secrets handed down from generation to generation... The cover is in the color and form of a Belgian flag with the Belgian royal coat of arms... Mary Archer also organized relief efforts for Poland, Greece and Armenia during World War II. She provided food for the jobless during the Great Depression. She was the first woman member of the Democratic National Committee, and the first woman to serve on the Berks County Prison Board. She was an organizer of the Animal Rescue League, and raised prize cattle on her Flying Hills Farm.” (*Reading Eagle*, April 9, 2014). A foreword by the Consul General of Belgium thanks Mrs. Archer and her effort profusely, “I cannot tell you how much I admire your ingenuity (sic) in finding ways of raising money in behalf of the Belgian Sufferers. This time, it takes the form of a cook book— that is to say of a dissertation on the art of which the Great Homer

himself has celebrated in verse. For those who, like myself, have had the privilege of tasting the delicious pastry made at the Belgian Relief Cake and Pie Shop in Reading, there can be no doubt as to the excellence of the recipes in this book." We have found no other record of the Belgian Relief Cake and Pie Shop, but hope to. The bibliography of this important charitable cookbook remains unclear. Copies are recorded with 299 and 399 pages respectively, and there are multiple records for each amongst university holdings. Brown records 299 pages, while Cook describes 319. The Schlesinger copy, with 299 pages, also varies from this copy with its copyright statement reading "Copyright applied for, August, 1915" while this one states "Copyright 1915 by Mary Archer Reading, PA." Some wear and light soiling to page edges. In original ring binder with tri-color boards in the form of the Belgian flag; gilt-stamped Belgian royal coat of arms to the front board. Edgeworn and soiled. Good. Lacking the laid-in printed leaf issued by the "Commission for Relief in Belgium, the Pennsylvania Committee." Rare.

[OCLC locates fourteen copies; Brown, 3912; Cook, page 235 ff.]. \$500.00



27. [Photograph album – basket manufactory for the grape industry]; [The Westfield Factory]. *The Mill: Plans and Construction* by C.G.B.

Westfield, N.Y.: [circa 1915]. Photograph album, (18 x 27 cm), with ninety-seven black-&-white photographs (6 x 10 cm.) pasted on rectos and versos of the first seventeen leaves.

A pre-published blank album with neatly handwritten captions, and photographs that capture the landscape, surveyal, excavation, machinery, and building of a basket manufactory near Cassadaga Lake, in the center of the Chautauqua-Erie grape belt. Long before the Welch's Grape Juice Company relocated to Chautauqua County and incorporated in Westfield in 1893, the landscape between Lake Erie and the escarpment of the Allegheny Plateau had been transformed by cultivation of grape vines, most especially the cultivar of the North American

fox grape known as Concord. An ancillary economical development in the region was the proliferation of basket factories. A manufactory begun by the Stoddard family of Busti may have been established before the Civil War. By the late 1870s basket factories were operating in Gerry (George Noble), Forestville (W.F. Miller), Portland (W.E. Dudley), Ripley (W.B. Rickenbrode), and Stockton (Frederickson & Bussing), in addition to Westfield itself (Andrew Burns; Dexter Morse), a locality known as a specialist in fruit and vegetable transport baskets as much as for its production of grape juice. In 1897 the Grape Union reported to the New York State Agricultural Society that it had shipped more than twelve and one-half million baskets of grapes from Chautauqua County. A principal mode of export was the Dunkirk, Allegheny Valley and Pittsburgh Railroad (D.A.V. & P.R.R.), a snow-covered line of which is identified in the present album (in a photograph of scrub timber near Cassadaga Lake). Much clearer is a stretch of track running alongside the completed mill, in a photograph dated July 15, 1915, evidently the same track holding train cars pictured in two more photographs showing the loading and unloading of basket stock. The appreciation for landscape aside, the majority of the photographs track the stages of construction in some considerable detail, from the excavation of the boiler room to the laying of concrete masonry blocks, from the installation of the peeling lathe to the raising of the ventilation stack with a gin pole. For the moment, The Westfield Factory and its builders have a bifurcated existence, vividly represented in these carefully arranged images yet lost among the mislaid pages of history. The conceivers and executors of the project are provisionally known to us as W.A.B. and C.G.B., as the captions of two of the photographs have it. The second of the two sets of initials corresponds to that credited on the title page, and it is tempting to suppose that he may be the Charles standing in front of the mill in another photograph near the end, where the completed buildings of the enterprise are shown off. A detailed photographic record of the transition of an industry to mechanized production, and also of the dreams of an American businessman coming to fruition. The original commercial binder is a bit age-toned, otherwise very near fine condition. \$900.00

**28. Gagarine, Princess Alexandre.
*The Borzoi Cook Book.***

New York: Alfred A. Knopf, 1923. Octavo, 247 pages.

FIRST EDITION, issued the following year in London under the title, *The Russian Cookbook*. Four hundred sixteen recipes, compiled and translated by Princess Alexandre Gagarine, collected from her friends. Batik-decorated lavender and turquoise paper over one-quarter yellow cloth. Slightest rubbing to edges of boards, otherwise fine. In green-printed yellow dust jacket, with some edge chipping. Scarce in general, and particularly in the dust jacket.

[Axford, page 40]. \$250.00

29. American Gas Association. Industrial Gas Section. *Food products; a reference book on the use of gas in industries devoted to the preparation of food products.*

New York: American Gas Association, 342 Madison Avenue, 1925. Industrial Gas Series. Quarto-sized booklet (29 x 24 cm.), 54 pages. Illustrated with photographs, diagrams, and charts.

FIRST EDITION. A promotional survey of gas powered equipment in various food processing industries. About half of this work is given over to meat processing, from the treatment of hogs, to smoking, sausage making and the baking of meat loaves. The second half covers coffee and peanut roasting, drying fruit, potato chips, pasta, and then candy making, canning, and sugar manufacture. "Includes all of the material relating to the preparation of food products which has not been previously treated under the classification of 'Bakeries, Hotels and Restaurants'." A work published the prior year dealt with applications of gas in bakeries, hotels and restaurants. A bit of edgewear to the black and green decorated, darker green, stiff wrappers, otherwise very good. Scarce.

[OCLC locates seven copies]. \$150.00



a very rare New Orleans recipe collection

30. Aunt Dinah's New Orleans Receipts.

[New Orleans, La.]: [circa 1925]. Cord-bound pamphlet (21 x 14 cm.), 6 leaves, plus card wrappers, printed versos only. Title from cover. Illustrated with stereotypical image of a mammy on the front panel. Advertisement for "Crumb Gifts, The Home of Mammy Dolls" to inside panel of rear card stock wrapper.

FIRST EDITION. An early touristic New Orleans cookbook. The Historic New Orleans Collection has a similar title: *Aunt Dinah's New Orleans receipts: forty-eighth triennial general convention, Protestant Episcopal Church, New Orleans, La., October, 1925*. This leads us to believe that this is the same item, but that ours lacks the title page and thus the full title and the information crediting the corporate author. The HNOC copy, however, is described as having only three leaves, and is therefore, like this copy, incomplete.

[OCLC locates one copy (HNOC as noted above), not in Uhler]. \$500.00

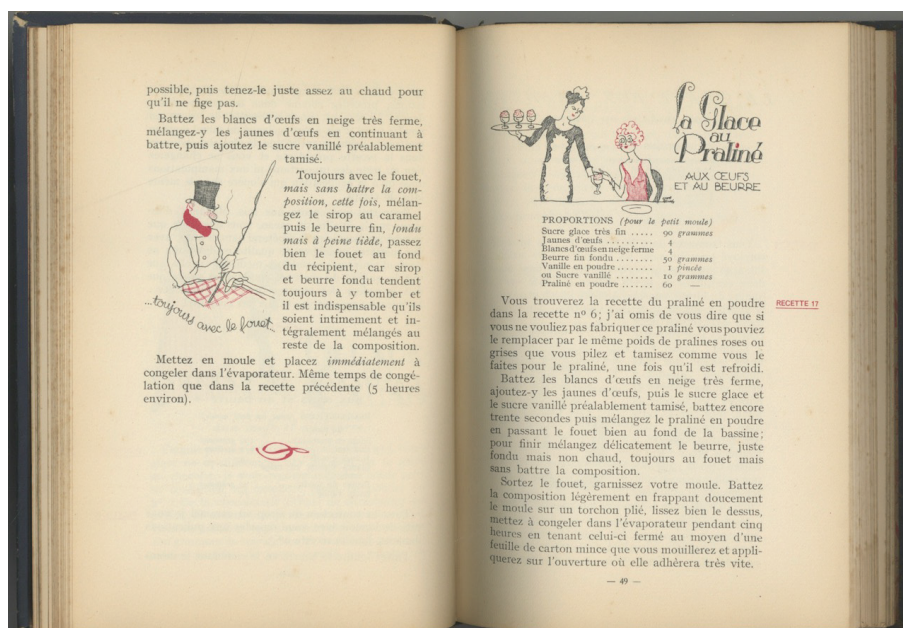
31. [Collection of the publications of the Evaporated Milk Association].

Chicago, Ill: [The Association], [1924-1929]. Quarto-sized ring binder (29 x 24 cm.), with thirty-two pamphlets, offprints and reprints. Labeled "Binder no. 82 including all of the publications of this organization and reprints of research on Evaporated Milk. Presented by, The Evaporated Milk Association, 231 South LaSalle Street, Chicago, Ill." Various dates and pagination.

A collection of promotional pamphlets issued by the Evaporated Milk Association, along with offprints and reprints of supportive scientific literature, much of it funded by the Association, or conducted by its members. Also included are two indexes (supplied successively) and two typed letters from the Association that

accompanied additional materials sent subsequent to the original issue. Neither index correspondence precisely to the contents of this binder, but the earliest lists twenty-one components, and the later, thirty. This binder contains thirty-two, but despite this, does not contain all of the publications listed within the publications list included among the booklets. Subsequent binders were issued through at least 1934, though the University of Minnesota notes a collection of seven volumes (!) ~ The Evaporated Milk Association, founded in 1923 (just a year before the first publication included in this collection), was formed by manufacturers in order to promote and encourage the consumption of evaporated milk, and to research additional uses for the product. The Association also sponsored clinical studies (and reprinted independent studies, such as those included here) that encouraged the use of evaporated milk for infant feeding and for other purposes. The two typed letters laid-in to the binder give a sense of the efforts of the Association to push their materials (either scientific or propagandistic) via the library system. ~ The variously-sized pieces are neatly attached to the ring binder with strips of gray book cloth; some edgewear to some larger pieces, otherwise very good throughout. In black, textured cloth covered ring binder, with gilt-titling to front panel and to spine. Very good or better. Scarce.

[OCLC locates five sets, of various degrees of completion; not included in OCLC is a three-volume set at Duke (the first volume contains only 19 items of the 32 in the volume offered here)]. \$600.00



32. Dumont-Lespine G.; Illustrations by M.A.B. Campbell. *Entremets et Boissons Glacés, par l'appareil réfrigérateur.*

Paris: Frigéco-Thomson; Max Gottchalk, Imp., [circa 1930]. Octavo (14.5 x 22 cm.), 183 pages. Index. Printed throughout in red and black.

FIRST EDITION. An attractive and charming cookbook promoting the Frigéco refrigerator through recipes require freezing and cold. Dishes include one hundred thirty ice-cream recipes, frozen *entremets*, cold *entremets*, specially studied for freezing in the "Frigéco". Some ice-creams made with perfumes; icy water (cherry); jellies with lemon, violet, rose ice cream; and a series of recipes specially studied for the inhabitants of the colonies. The Art-Deco style illustrations and decorated endpapers, were executed by M.A.B. Campbell. Some light foxing internally; in original paper-covered, blue boards, with title label pasted-down. edges rubbed and a bit worn; some light soiling to text block edges. Good plus.

[OCLC locates just two copies of this first printing, and three of all other printings]. \$120.00



33. 主婦のぜび心得べき禮式作法辭典;
Shufu no zehi kokoroubeki reishiki saho jiten.

昭和; Tokyo: 主婦之友社; Shufu no Tomosha, 1932. Special supplement to the magazine Shufu no Tomosha (Housewife's Friend). Accordion-style binding (19 x 13 cm.), 78 pages. Pictorial boards depict a woman elegantly holding a glass of wine. Illustrations throughout, mostly printed drawings but some a combination of photography and hand drawn work. Text in Japanese.

FIRST EDITION. A guide to proper etiquette for women, published to mark the New Year. Includes sections on table manners, proper bowing and kneeling. The dining sections depict what appear to be situations of eating in a traditional setting, kneeling on the floor; and served on traditional Japanese ware, and in a modern, Western dining setting. Very light wear to extremities, otherwise near fine, in publisher's printed, paper-covered pictorial boards. Scarce.

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



34. 赤堀峯吉; Akahori, Minekichi; [Fujokai-sha (Women's World)]. 惣菜料理五百種, *Sōzai ryōri ghyakushu*. [trans: *Fifteen Kinds of Prepared Dishes*].

東京; Tokyo: 婦女界社, 昭和; Fujokai-sha Ltd., 1936. Supplement for the Fujokai, January 1936. volume LIII, number 1. Stapled book (19 x 13 cm.), 240 pages. Index. Advertisement. Illustrated. Text in Japanese.

FIRST EDITION. A marketing cookbook published as a supplement to the magazine Fujokaisha (Women's World). With five hundred recipes aimed for the homemaker, illustrated with carving illustrations (mostly fish) in the text. The rear wrapper panel has an export statement printed in English. Text block evenly age-toned. Light soiling to pictorial wrappers printed in red, green, and brown; otherwise very good. Laid in are several additional folded sheets of mimeographed and handwritten recipes. Scarce in the US.

[OCLC locates one copy (LOC)]. \$150.00

35. *Here's How to Mix 'em; [300 Drinks and How to Mix 'em. Internationally Famous Drinks Collected from Authoritative Sources]* [cover title].

Cincinnati, Ohio: Kaeser & Blair Inc., 1933. Small octavo (17 x 12 cm.), [8], 69, [2] pages.

FIRST EDITION. A scarce cocktail recipe book issued the year of Repeal. Evergreen cocktails, along with many now obscure, or at least, with obscure names. Recipes include Absinthe Cocktail, Amaranth Cocktail, Fedora, Punch a La Fork, etc. Each recipe indicates the appropriate glass to be used. Kaeser & Blair, the publisher, remains in business today in Batavia, Ohio and produces branded promotional items. Although this book does not bear the name of a distiller, distributor or other liquor dealer, cocktail books were - and remain today - common promotional items. Age-toning to text block, otherwise near fine in gold-printed black wrappers, illustrated with a bow-tied and Van Dyke wearing barman making the long pour. Scarce.

[OCLC locates one copy (Iowa); not in Noling, *Beverage Literature*]. \$900.00

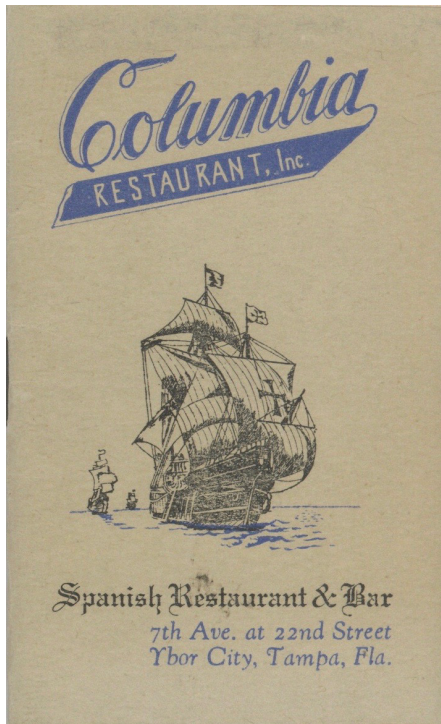
an unrecorded Floridian cocktail book

36. "Genial" Tony [Columbia Restaurant Inc., (Ybor City, Florida)]. *Compliments of Columbia Spanish Restaurant and Bar*. [Cover title: *Columbia Restaurant Inc., Spanish Restaurant & Bar, 7th Ave. at 22nd Street*].

Ybor City [Tampa], Florida]: [the restaurant], [circa 1935]. Small, stapled booklet (10 x 6 cm.), 30, [2] pages. Illustrated. Index. Advertisements.

FIRST EDITION. A promotional cocktail book, with recipes as well, from the oldest restaurant in Florida, and one of the oldest and largest Spanish/Cuban restaurants in America. A tip of the hat is given to the bartender, "Genial" Tony, who is indicated as the compiler. A single illustration, of a woman raising a glass, is signed by the illustrator in the print, "Com Cut". The cocktail recipes include a Napoleon "Columbia", Jack Rose, Caribe,





Orange Blossom, Conchita "Columbia", Abbey Cocktail, Gin Ricky, Absinthe Frappe, Bull-Dog, Daiquiri Cocktail (Real), Presidente Cocktail, Dry Martine Cocktail, Oriente, Seventh Heaven, and others. Culinary recipes include Black Beans, Yellow Rice and Chicken, and Spanish Bean Soup. Opened in 1903, and owned by the same family since 1905, the Columbia Restaurant is the oldest restaurant in Florida. The original name, "Columbia Saloon", was dropped with the onset of Prohibition in favor of the more neutral Columbia Restaurant. After Repeal, the Columbia reinvigorated its bar business and added entertainment, becoming a regular stop for Latin American entertainers and touring musicians. The archives of the restaurant and of its owners, the Gonzmart family, are held at Florida State University. The interior and back panels of the wrappers include advertisements for Mr. Old Boston Fine Liquors, Tropical Ice Cream and Sherbert Company of Tampa, and wines from Spain's Castel del Remey. The front wrapper panel, printed in black and blue, features a Spanish galleon. Stapled in wrappers, with a small smudge to rear panel, otherwise near fine. Unrecorded.

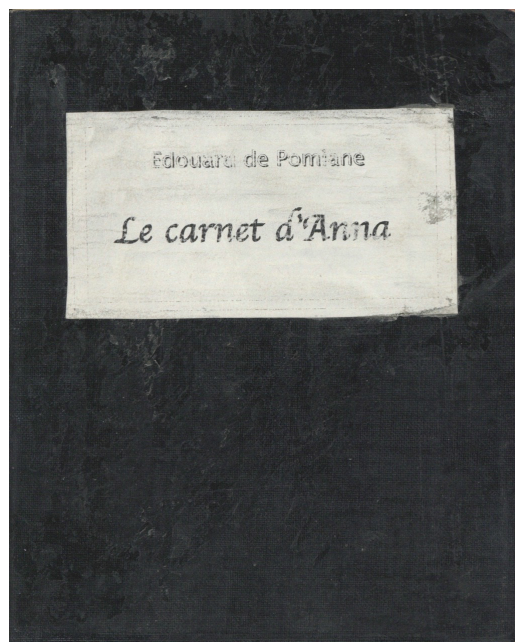
[OCLC locates no copies; not in Noling, *Beverage Literature*; not referenced in any way online]. \$350.00

37. Pomiane, Edouard de. *Le Carnet d'Anna*.

[Paris]: Editions Paul Martial pour les Laboratoires Zizine, 1938. Small octavo, 122 pages. Illustrated by André Giroux.

FIRST EDITION. In publisher's limp black cloth; white title label pasted to front panel. A bit of general light soiling to cloth wrappers, otherwise very good. Scarce.

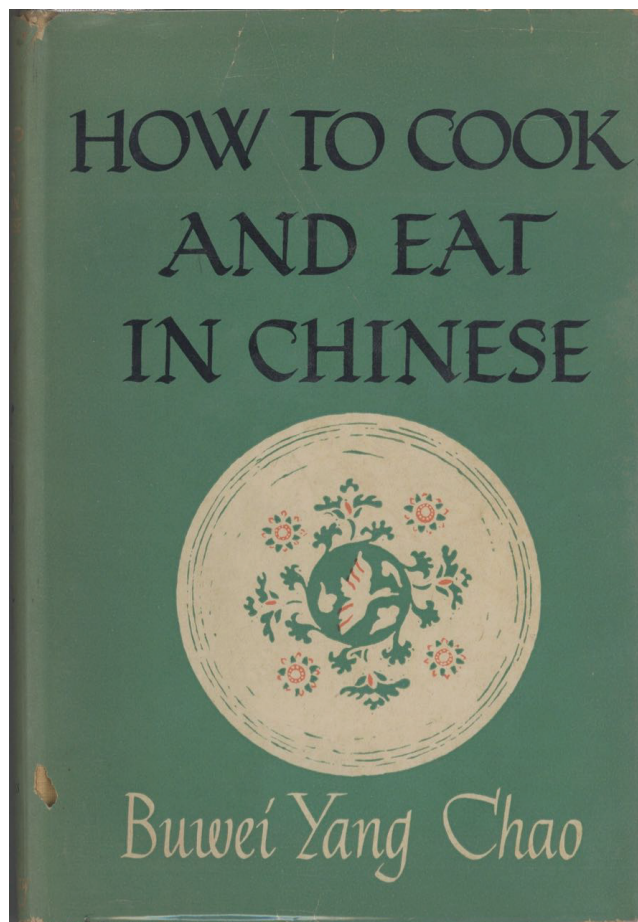
[OCLC locate three copies, just one in the US (Schlesinger Library)]. \$350.00



38. Chao, Buwei Yang, 1889-1981. *How to Cook and Eat in Chinese* [= *Zhongguo shi pu*].

New York: The John Day Company, 1945. An Asia Press Book. Octavo, xviii, 262 pages. Illustrated.

FIRST EDITION. A milestone of Chinese cookbooks published in America, a fact established in Anne Mendelson's terrific *Chow Chop Suey*, where she calls the work "the first work in the field by a home cook who knew what other home cooks were up against. She was neither a restaurateur, journalist, nor test-kitchen flack like those hired to crank out American soy sauce manufacturer's recipe brochures. Hers was also the first work by anyone acquainted with a broad spectrum of culinary styles beyond Cantonese... But her book also stood apart for two other reasons. One was the unspoken matter of social and educational status. The second, perhaps even more crucial, was the participation of uniquely qualified translators" (see especially page 150 ff.). The book is divided into three parts: Cooking and Eating, about foodstuffs and eating utensils; Recipes and Menus; and Meals and Menus. Some age-toning to the text block; one page spread (pages vi & vii) with dark offsetting from an inserted clipping. In bright and clean black- and red-lettered yellow cloth. A bit of darkening to the top edge of the dust jacket; spine lightly sun faded; small perforation to front panel at lower spine. Still, near very good, in a near very good dust jacket. Scarce thus.



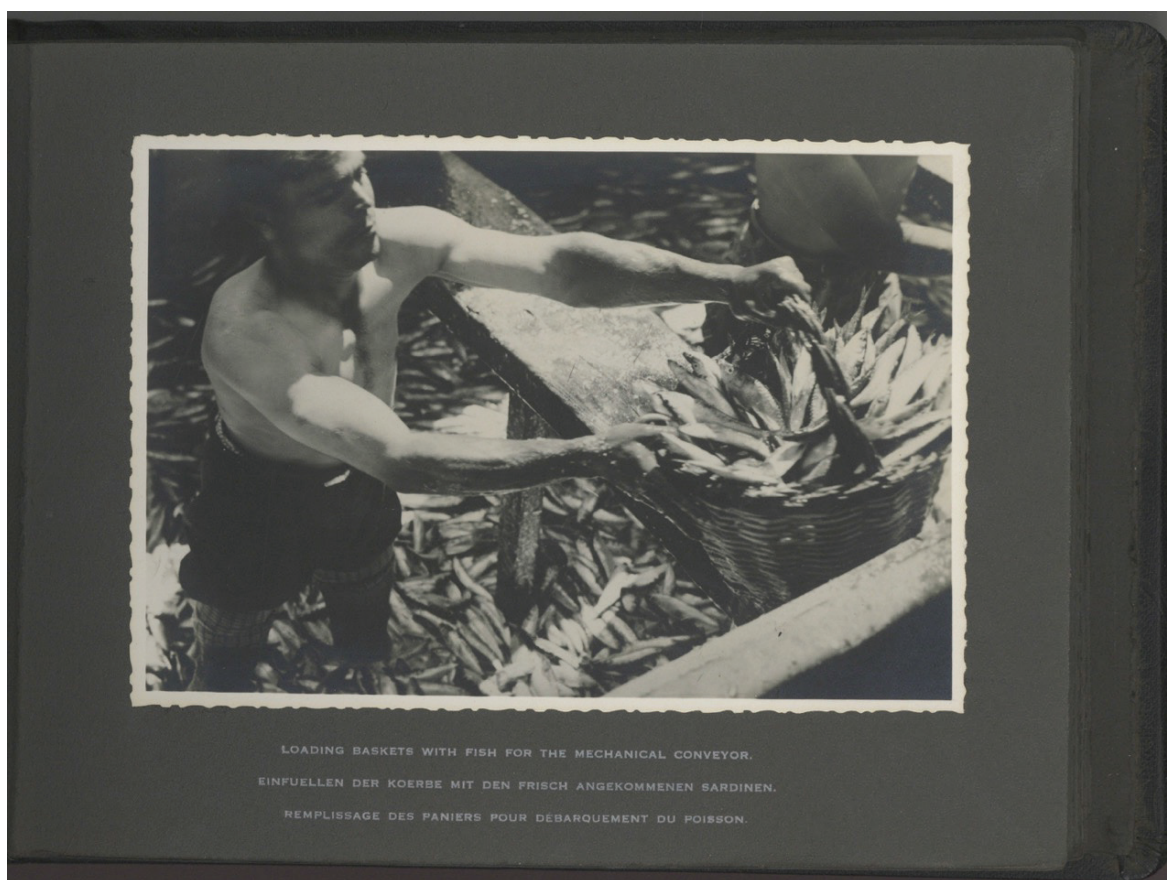
[Newman, *Chinese Cookbooks* 103; Newman, *Melting Pot* 84]. \$450.00

39. Joly, E. Gertrude. *The English-Arabic Cookery Book*.

Beirut: Dar Al Hayat, 1950. Large octavo, stapled in wrappers, 239, [17] pages. Advertisements. Parallel text in English and Arabic.

FIRST EDITION. The author states that this book is the product of her thirty years in the Middle East (preface). It seems she is trying to bring a sort of generalized Western cooking, peppered with North African flavors to the ordinary young Lebanese housewife, and that the Arabic translation was intended to be simple enough for all to understand. Recipes include ham pinwheel sandwiches, kaboosh, worcester sauce, prune whip, sareghe bourma, marron gateau, and a damascus fruit cream. With advertisements for Lebanese and Western food purveyors and appliances. One page with small, older, tape repair, some age toning to paper throughout. Otherwise very good in publisher's printed green wrappers, with small closed tear to bottom of one hinge. Overall very good. Inscribed by the author to an unnamed recipient, "Best wishes, E. Gertrude Joly".

[OCLC records nine copies; not in Bitting or Cagle]. \$250.00



album of a Portuguese sardine canning factory

40. [Photographic album - Portuguese fish cannery]. *Feu Hermanos, Portimao (Portugal)*.

Portimao, Portugal : Feu Hermanos, [circa 1950]. Oblong album (17 x 26.5 cm.), 15 leaves, with original silver print photographs, captioned in white letterpress on rectos. Text in English, German and French throughout.

FIRST EDITION. A promotional photograph album, with a title page and fourteen photographs, depicting the factory building, the trawler fleet, workers loading baskets with fish, a mechanical basket conveyor, sardines being set up to dry and later be boiled, the packing department at work, workers (mostly women), workers sealing the tins mechanically (mostly men), the tin assembling department and the worker's canteen. There is also a very interesting image of the children of workers being fed, with the explanation, "During the months of January to April, whilst the tinning of sardines is not allowed on account of the poor quality of the fish, we feed the workers' children at our expense." *Fabrica de Conservas Feu Hermanos* was one of the largest fish canning operations in the world, located in Portimao, on the southern coast of Portugal. *Feu Hermanos* had the advantage of the natural conditions of the meeting point of the Atlantic, the river Arade, and the Mediterranean, conditions that had made this area of Portugal attractive from prehistoric times, through Roman and Islamic occupations. The factory now houses the *Museu de Portimao*, a museum given to the region's history. Not long ago, the *Museu* was the site of a brief resurrection of *Hermanos'* iconic *Rose* brand sardines. The tissue guards for each photo have been removed, with one exception; photographs and leaves fine. Cord-bound in patterned, black cloth covers with some light soiling; stamped title to front panel. Near fine. Unrecorded.

[OCLC locates no copies; no other references to this work identified]. \$600.00

menu for a dinner honoring Haile Selassie, King of Ethiopia

41. [Menu – Diplomatic]; Haile Selassie, Emperor of Ethiopia. *Abendessen, zu Ehren Seiner Majestat des Kaisers von Aithiopien, gegeben vom Ministerpräsidenten des Landes Nordrhein-Westfalen und Frau Arnold. Schloss Benrath, 11 November 1954.*

Benrath [Dusseldorf, Germany]: 1954. Single fold menu, (16.5 x 10 cm.), edged in gold. With the crest of North Rhine-Westphalia.

Menu for a diplomatic dinner given by Karl Arnold, the Prime Minister of North Rhine-Westphalia, for the Emperor of Ethiopia, Haile Selassie. The dinner was given at the Pleasure Palace of Benrath, in Dusseldorf. It has been proposed as a Unesco World Heritage Site. Dishes served at the dinner included: Austern-Cocktail, Doppelte Kraftbruehe, Ostender Steinbuttschnitte, Kalbsmedallion, Fr. Ananas - Eiscreme, Kaseleckereien. The wines were almost exclusively wines of the Rhine: 1951 Bernkasteler Badstube, 1952 Trittenheimer Olk, 1949 Niersteiner Hipping Feinste Goldbeeren-Auslese Edelgewachs, and a 1951 Niersteiner Vockenbergr Spatlese. But the evening also included a 1949 Pommard, and a Heidsieck Dry Monopole Brut. Fine. \$300.00

one of the great soul food cookbooks

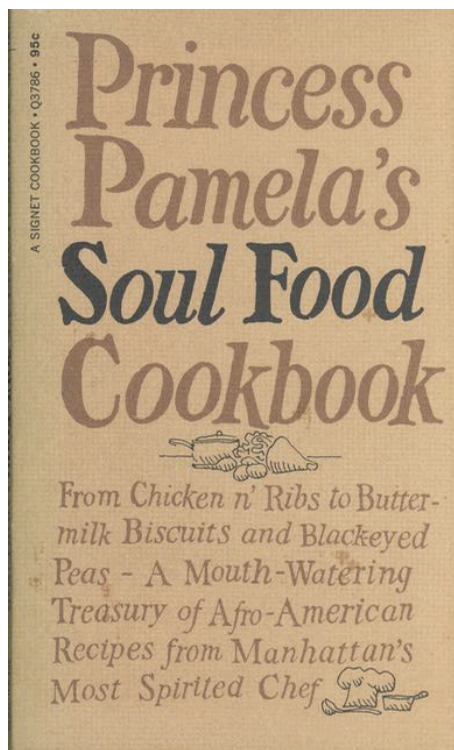
42. Princess Pamela [Pamela Strobel]. *Princess Pamela's Soul Food Cookbook.*

New York: New American Library/Signet, 1969. Mass market paperback (18 x 10.5 cm.), [20], 21-248 pages. Index. Illustrated.

FIRST EDITION, stated first printing; issued as a mass market paperback only. A cookbook from the chef and owner of one of Craig Claiborne's favorite "soul food spots", Princess Pamela's Little Kitchen. Chapters include: Meats complete: 'n other soul treats, Sweet garden greens: roots 'n shoots, Grits, 'taters, rice, 'n mush, Batter 'n butter, and Soulful goodies. Each recipe faces a page with a "sage saying" of Princess Pamela. The original restaurant, The Little Kitchen, was founded in the 1960s on East 10th Street in the East Village. It later moved to East 1st Street, just off Houston, and was renamed Princess' Southern Touch. The food found its origins in South Carolina, in great part due to the cooking of her mother, Beauty Strobel, who served as a pastry cook in Spartansburg. I had the pleasure of my first soul food meal at Pamela's Southern Touch in the early 1990s. During the meal, Princess Pamela spent much her time sitting on a throne, from which she would interview customers to see if they were worthy to gain access to the bathroom. She had a waitress, Ada I think, who seemed to despise the customers, and there was much muttering during the

service. But the meal was an experience, and the dishes unforgettable. The introduction to a new edition, by Matt and Ted Lee, states the following: "Princess Pamela ruled a small realm, but her powers ranged far and wide. Her speakeasy-style restaurant in Manhattan was for three decades a hip salon, with regulars from Andy Warhol to Diana Ross. Her iconic Southern dishes influenced chefs nationwide, and her cookbook became a bible for a generation who yearned for the home cooking left behind in the Great Migration. One of the earliest books to coin soul food, this touchstone of African-American cuisine fell out of print more than forty years ago." The author, Princess Pamela Strobel, is never identified by her full name, only as Princess Pamela, but the dedication, a poem to the author's mother, Beauty Strobel, allows the reader to complete the name. ~ In publisher's original black and brown printed tan wrappers; spine a bit sunned, and with some light creasing. Still a very good copy of a book often encountered in poor condition. Scarce.

[OCLC locates no copies of this original Signet edition; not in Tipton-Martin]. \$150.00



a classic American cookbook

43. Lewis, Edna & Peterson, Evangeline. *The Edna Lewis Cookbook*.

Indianapolis: Bobbs-Merrill, 1972. Octavo (23.5 x 15.5 cm.), 198 pages.

FIRST EDITION. The first published work by the distinguished African-American cookbook author and chef; the first recipient of the James Beard Living Legend Award. Her biography is much too interesting and varied to try to capture here – look it up! Fine, in publisher's butter colored cloth. In a near fine, nearly unfaded dust jacket. Scarce and doubly so in this condition.

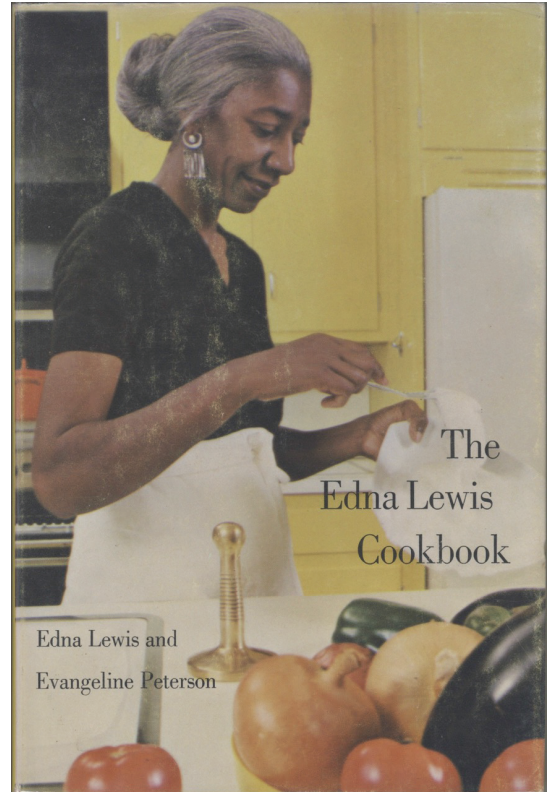
[Tipton-Martin, *The Jemima Code*, page 120]. \$500.00

le bonne vie meets la dolce vita

44. Olney, Richard. *Simple French Food*.

New York: Atheneum, 1974. Octavo, 433 pages.

FIRST EDITION of a classic. The best of *cuisine bourgeoise* or *cuisine simple* from one of the great modern cookbook authors. "The dishes are not those found in posh restaurants, but those one enjoys in comfortable little country restaurants... and in well-run homes where the traditions of good eating have been maintained." (from James Beard's preface). Tiny bit of discoloration to front free endpaper, and some light soiling to gray cloth, otherwise near fine. In an unprice-clipped, very near fine dust jacket. This copy inscribed by the author on the half-title, "for Felice Quinto whose palate I recognized and admired immediately, en toute amitié, Richard Olney." With an additional full-page inscription of Quinto to a love interest, dated "November 22, '74". Quinto was the Prince of Papparazi, the inspiration for the photographer character in Fellini's *La Dolce Vita*, and famously was once shot with an arrow by Anita Ekberg. Finally, tipped onto a preliminary blank is a press photograph of Olney, Quinto, and Felipe Rojas-Lombardi. A lovely association. \$1200.00



45. [Mario Batali; Jim Dine]. *The Lunch Box Fund Cook Book. Recipes by Mario Batali. Linocuts by Jim Dine.*

[New York: privately published, 2012]. Quarto (24.5 x 20 cm.), unpaginated. Printed letterpress by Ruth Lingen. Bound by Judith Ivry. One of 100 copies, numbered and signed by the author and artist in pencil. This is copy no. 99.

FIRST AND ONLY EDITION of this artists' book / cookbook collaboration between Mario Batali and Jim Dine who supplied linocuts. "Some of Mario Batali's favorite recipes from the part of the boot starting with Roma, and heading south to Napoli..." (colophon). Guests at the annual dinner of the Lunch Box Fund – a South African charity based in NYC – received copies in exchange for significant contributions. Fine in vivid blue, cloth-covered boards; sewing structure exposed at the spine, showing bright yellow cords. Stunning and not seen in the marketplace. \$1500.00

Recipes by
MARIO BATALI

Linocuts by
JIM DINE

**THE
LUNCH
BOX
FUND
COOK
BOOK**



9ARLIC

BROCCOLI & CACIO FRITTATA

2 pounds broccoli, tough stems removed and trimmed
2 tablespoons extra-virgin olive oil
1 onion, finely chopped
8 large eggs
1/4 cup grated cacio di roma or other sheep's milk cheese
1/4 cup freshly grated Parmigiano-Reggiano
Salt and freshly ground black pepper

Serves 4

Bring 6 quarts of water to a boil in a large pot, and add 2 tablespoons salt. Set up an ice bath next to the stove. Plunge the broccoli into the boiling water and cook for 2 minutes. Drain and transfer to the ice bath until chilled.

Remove broccoli from the ice bath and drain in a colander, then place on a cutting board and roughly chop.

In a 9-inch nonstick saute pan, heat the olive oil over medium heat until hot. Add the onions and cook, stirring, until soft, about 5 minutes.

Meanwhile, in a medium bowl, beat the eggs to blend. Add the broccoli pieces, cheeses, and salt and pepper to taste and mix well to combine.

Pour this egg mixture into the skillet and cook until the bottom has set, about 5 minutes. Hold a flat plate over the pan and invert the frittata over onto the plate, then slide it back into the pan. Cook until just set, about 5 minutes more, and serve hot.



Back cover, #23; front cover, #10