

1.

The
WORLD FOOD

RICE

THE EASIEST TO DIGEST THE MOST NUTRITIOUS

EATEN BY ALL PEOPLES
ADAPTED TO ALL CLIMES

•• FOR ••

RICE RECIPES

WRITE TO
•• RICE ASSOCIATION of AMERICA ••
CROWLEY, LA.
(MAILED FREE)

A vintage advertisement for rice. At the top, a woman in a light-colored dress sits atop a globe, holding a small object to her face. A banner arches over her with the words 'The WORLD FOOD'. The globe itself is covered in rice stalks. The word 'RICE' is printed in large, bold, serif letters across the center of the globe. Below the globe, the text 'THE EASIEST TO DIGEST' is on the left and 'THE MOST NUTRITIOUS' is on the right, both following the curve of the globe. Below this, the text 'EATEN BY ALL PEOPLES' and 'ADAPTED TO ALL CLIMES' is centered. This is followed by '•• FOR ••' and then 'RICE RECIPES' in large, bold, serif letters. At the bottom, it says 'WRITE TO', followed by '•• RICE ASSOCIATION of AMERICA ••', 'CROWLEY, LA.', and '(MAILED FREE)' in parentheses.

item no. 31

Rabelais

Fine Books on Food & Drink

Catalogue 9

Food & Drink

On the occasion of RBMS 2018, New Orleans

2 Main Street, 18-214
North Dam Mill
Biddeford, Maine 04005

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Rabelais Inc.

Fine Books on Food & Drink

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Member:

Antiquarian Booksellers' Association of America
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Maine Organic Farmers' & Gardeners' Association

On the occasion of RBMS 2018 in New Orleans

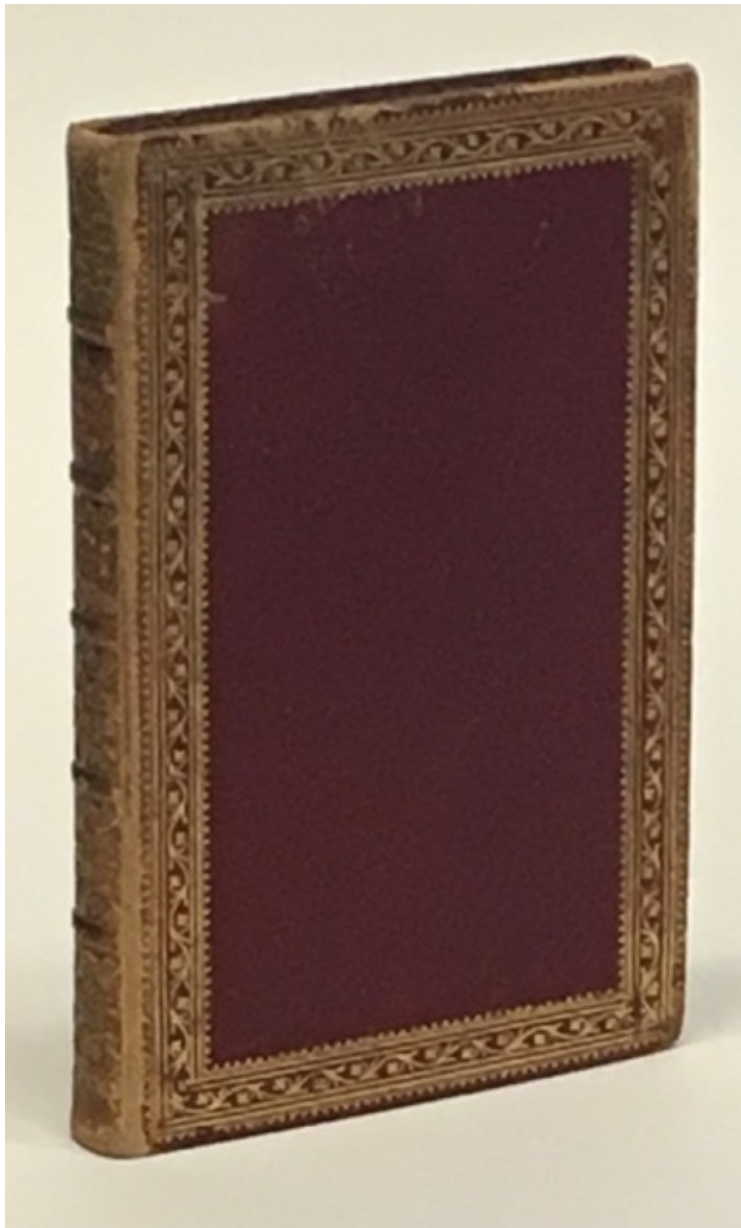
The ABAA Showcase at RBMS 2018 is an opportunity for us to strike up new conversations with the widest variety of special collections librarians all gathered in one great city with legendary food. It's also an occasion for us to consider how a narrow selection displayed in a small area might best represent what Rabelais offers. To that end we've chosen newly catalogued material including an 1859 menu from a New Orleans steamboat, an Elizabethan culinary work in poetry and prose, an unrecorded Louisiana rice cookbook, an early recipe collection from the Congo, the first two American distilling books, a British naturalist's unpublished volume of drawings of molluscs, a German mycologist's massive folder of field notes and drawings, and a salesman's sample book from the Sunshine Biscuit Company.

The catalogue is arranged roughly in chronological order by publication date, the items "bookended" by Henry Buttes' *Dyets Dry Dinner* (1599), and Anthony Bourdain's *Bone in the Throat* (1995), books with seemingly little commonality. But both use language freely and sometimes viscerally to approach the corporality of human nutrition.

If you will be attending RBMS in New Orleans, please be sure to drop by booth 30 to say hi and view some interesting books.

Local American: Cookery of Community & Place

We are *nearly* prepared to offer the first part of a multi-volume catalogue of American community cookbooks. When completed, the project will document in detail more than twelve hundred of these unusual and special cookbooks accompanied by an examination of the category. Please contact us to be sure to receive a copy of the electronic version, or to learn of plans for a printed version.



item no. 1

*“to take away the smell of Onions, eate Leekes:
and to convince your Leekes, eate a clowe or two of Garlicke: and if then Garlicke breath be strong,
choke him with a piece of T. with a u. with an r. with a d”*

Dyet's Dry Dinner

*the first reference to the advice that one should eat oysters
only when there is an "r" in the month*

1. Buttes, Henry. *Dyets Dry Dinner Consisting of eight severall courses: 1. Fruites, 2. Herbes, 3. Flesh, 4. Fish, 5. Whitmeats, 6. Spice, 7. Sauce, 8. Tabacco. All served in after the order of Time universall.* London: Printed in London by Tho. Creede for William Wood, 1599. Sextodecimo in eights (13.5 x 8.5 cm), [226] pages. Signatures: A3-5, B8-P6; lacking A1, A6-8, 2A1-4, and P7-8 (of which the last is blank). Two of the dedications are missing, one to Buttes's friends Richard and Elynor Thekeston and the other to his "Countrymen readers" (i.e. from Norfolk where Buttes was from).

FIRST & ONLY EDITION. This eccentric little work, which appeared in only this single edition in 1599, is a mixture of recipe book, description of late Elizabethan eating and cooking habits, a part-academic and part-humorous treatise on food, and an invitation to dinner. Henry Buttes (circa 1575-1632) was a well-connected (an ancestor had been one of Henry VIII's doctors) but impoverished Fellow of Corpus Christi College, Cambridge. The principal dedication is to Lady Anne Bacon, a relation of Buttes and more importantly, the widow of Sir Nicholas Bacon, Elizabeth I's Lord Keeper of the Great Seal and the mother of Francis Bacon who became (among other things) James I's Lord Chancellor. The Bacons had also been important patrons and benefactors of Buttes's Cambridge College. Buttes uses his dedication to Lady Anne to invite her to dine with him. He describes himself as a "servant to Dyet, healths kindest Nourse". He then explains that their Dry Dinner will reflect "Dyets own prescription". And, being dry, there will be no wine. Instead there will be tabacco (sic) "which is but Dry Drinke". ~ The main text consists of a description of a wide range of foods divided into eight chapters described as "Courses". Each type of food is set out one to a page in Gothic type and here Buttes describes the food, how and when it should be served and what health benefits it has. On the page opposite, in Roman type, are anecdotes or "story for Table-talke" about that ingredient. It is written in beautiful and opinionated prose. Leeks, for example should be grown in "moyst soyle" and eaten "verie small and tender". They "provoke urine, Venus; breake winde" and "cure the Hemorrhoids". Despite all this, they are "unfit nourishment for any but rusticke swaines". On the opposite page, Buttes informs us that "to take away the smell of Onions, eate Leekes: and to convince your Leekes, eate a clove or two of Garlicke: and if then Garlicke breath be strong, choke him with a piece of a T. with a u. with an r. with a d". *Dyet's Dry Dinner* is also thought to contain the first reference to the advice that one should only eat oysters when there is an "r" in the month: "It is unseasonable and unholosome in all monethes, that have not the letter R. in their name, because it is then venerious". When edible, however, it is "passing toothesome" and "exciteth appetite, and Venus". A surprisingly large number of Buttes's foods seem to have an aphrodisiac quality. What Lady Bacon made of this is not recorded and we do not know if she accepted his invitation to dine at Corpus Christi. Buttes himself appears to have led an unhappy life. Oxford writes "He

being to preach before the University as vice -chancellor on Easter-day, April 1, 1632, was found hanging in his garters in his own chamber.” It is said that he still haunts the College. ~ 19th-century brick-red morocco, gilt. Spine decorated and lettered in gilt, five raised bands. Some fading to spine, rubbing to hinges, head and foot of spine and to edges. Marbled endpapers. Red leather oval armorial ownership label on front paste down. Title page laid down and soiled. Small tears to bottom edge of N4-6 but with no loss of text. Despite lacking the two dedications, this is a very good copy of a work rarely found in commerce. The last copy sold at auction was this one which brought £550 in 1960. Rare.

[OCLC locates eight copies (just three in the US: Penn, Houghton, & Yale); a further copy is at the Huntington; STC (2nd.) 4207; ESTC S104849; Oxford, page 12; not in Bitting, Cagle or Vicaire]. \$9000.00



a milestone in the transition from the hearth to the stove

2. 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 & FIRST SEPARATE 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 in German by the same publisher the previous year as part of a larger work by the author and



titled *Holzsparkunst*. Francois Keslar or Franz 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 the hearth 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

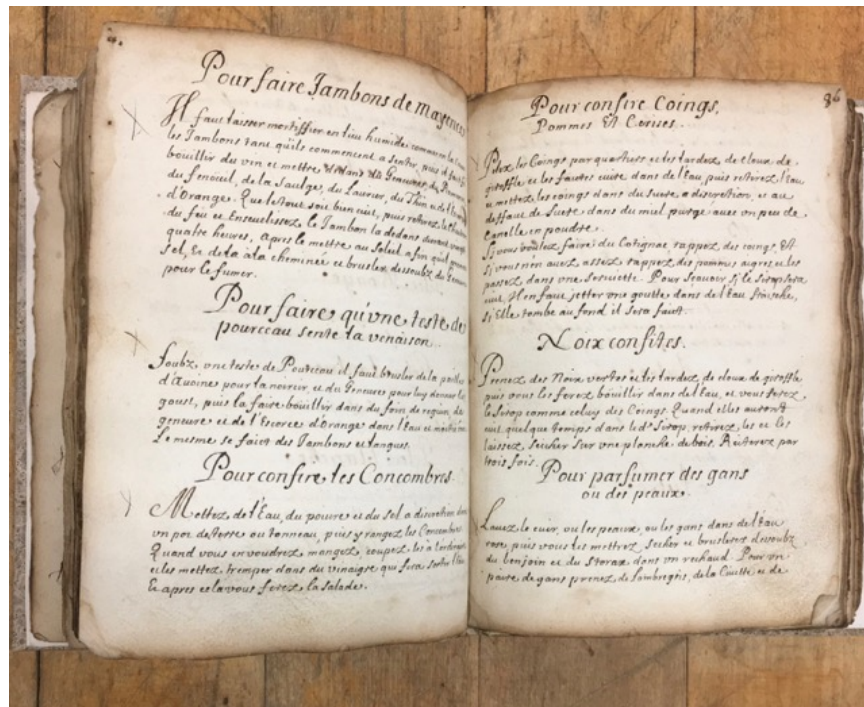
with a technique for the interpretation of thunder

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

An anonymous collection of over four hundred forgotten secrets to cure many medical diseases, including numerous potions for cosmetics, perfumes, etc. There is also a section dedicated to cookery: mushrooms, soups, hydromel, Muscat wine, liquorice syrup, paté of pike, ham of

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

\$3000.00

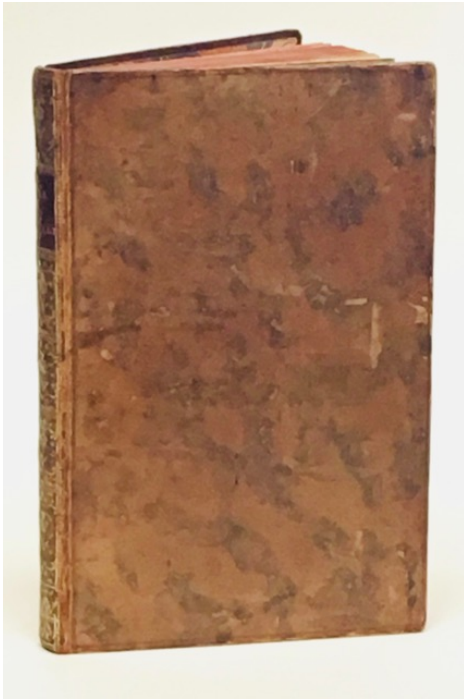


instructions for conceiving beautiful children

4. 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

Rabelais: Fine Books on Food & Drink



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 *Callipaedia*, 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 lable 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

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

5. 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 of engravings; two of preparation of birds for



cooking, and a third depicting “Arrangement of a Supper Table.”

Third American edition, first printing. Carter’s popular English cookbook (circa 1765), became one of the very earliest cookery books printed in the U.S. 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 Alexandria 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

the first American work on distillation

6. Krafft, Michael; [Michael August Krafft]. *The American Distiller, or, the Theory and Practice of Distilling, According to the Latest Discoveries and Improvements, including the Most Improved Methods of Constructing Stills, and of Rectification*. By Michael Krafft, of Bristol, Pennsylvania, Distill. Philadelphia:

Printed for Thomas Dobson, at the Stone House, no. 41, South Second Street, (Archibald Bartram, printer), 1804. Octavo (21 x 13.5 cm.), [13], 10-151, [22], 152-219, [1] pages, [2] folded leaves of plates; illustrated with two large engraved folding plates depicting distillation apparatus. Errata, page [8] in front. Other titles: *American distiller; Theory and practice of distilling*.

FIRST EDITION of the first American work on distillation, "The work is dedicated to Thomas Jefferson, president, as 'the munificent patron of the sciences,' and contains directions for making apple-brandy, mint, citron, orange, cinnamon, clove, etc. waters" (Bitting, page 265). Krafft (born circa 1775), resided in Bristol, PA, on the banks of the Delaware River, between Philadelphia and Trenton. In October 1801 he received a patent for an improvement in the construction of stills, successfully leasing the invention to 217 stills throughout the country (see *Papers of Thomas Jefferson, Volume 43: 11 March to 30 June 1804*, page 302). ~

Some light foxing and soil throughout; a few stains to edges. plates clean and In early full brown calf, with gilt-titled, brown calf label to spine. Boards are separating from binding, heavy wear to head and foot of spine, and rubbing to all edges. A good copy. While this title is represented in institutional collections, it is exceedingly scarce in the marketplace. Besides the Crahan/Keck Day copy (which has appeared at auction now three times since 1984, only six copies have come to auction since 1903, all but one with defects or significantly worn. Very rare.

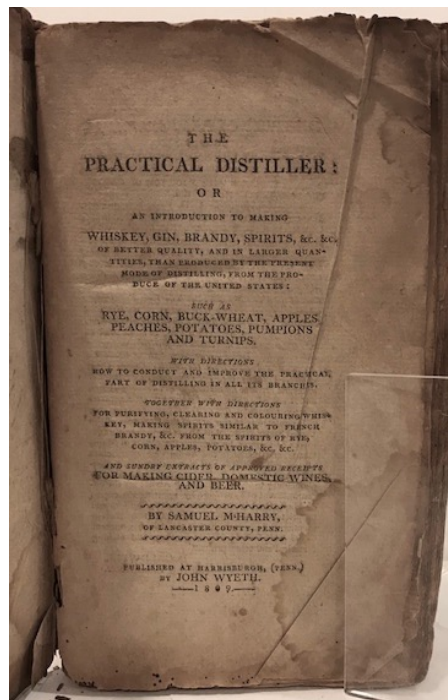
[Bitting, page 265; Crahan 72; not in Lowenstein; Noling page 243; Shaw & Shoemaker 6606; Sowerby, *Cat. of the Lib. of Thomas Jefferson* 1208; Tucher, *Agriculture* 1434].

\$9000.00



the second American work on distillation

7. M'Harry, Samuel. *The Practical Distiller, or, An introduction to making whiskey, gin, brandy, spirits, &c. &c. of better quality and in larger quantities than produced by the present mode of distilling, from the produce of the United States,*



such as rye, corn, buck-wheat, apples, peaches, potatoes, pumpions, and turnips: with directions how to conduct and improve the practical part of distilling in all its branches: together with directions for purifying, clearing, and colouring whiskey, making spirits similar to French brandy, &c. from the spirits of rye, corn, apples, potatoes, &c. &c., and sundry extracts of approved receipts for making cider, domestic wines, and beer. By Samuel M'Harry, of Lancaster County, Penn. Harrisburgh, Penn.: John Wyeth, 1809. Octavo (21 x 11.5 cm.), [xxiv], 25-184 pages.

FIRST & ONLY EDITION of the second American distilling manual, following Michael Krafft's *The American*

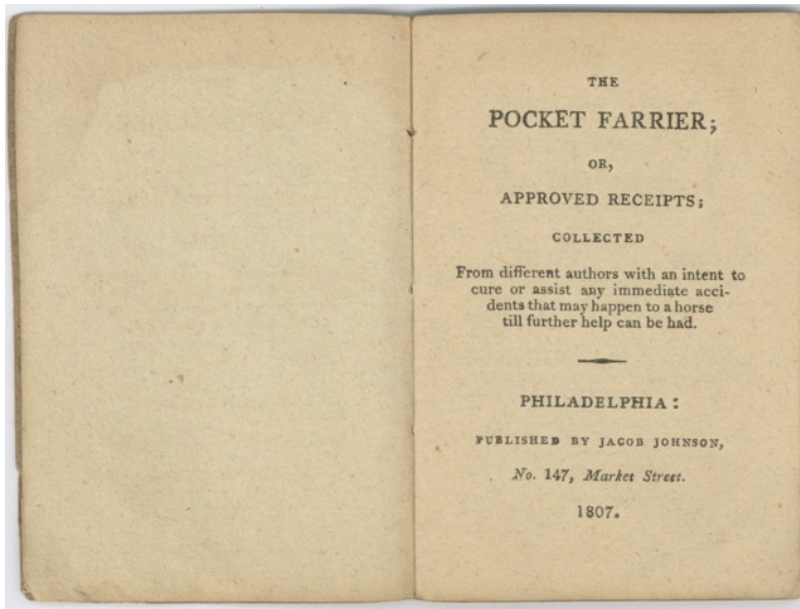
Distiller (Philadelphia, 1804). A rare work on the practicalities and economics of liquor production in early Nineteenth Century America. M'Harry, of Lancaster, Pennsylvania makes detailed observations on the properties of yeast, charring barrels to "purify and sweeten the cask," bottling, and all aspects of the distilling process, with the aim, according to his own introduction, "to convey all instruction necessary in the science of distilling, and producing from the growth of our own farms, the best spirits of every description, and such as I flatter myself will supercede the use of all imported liquors, and thereby fulfil the views and wishes of the author." Lacking front and rear blank end papers. Contemporary simple leather binding, rubbed and worn, text block detached from binding, overall browning to edges, particularly fore-edges, some rumpling to text, faint old tidelines to lower outer corner of a few of the first pages. A few pencil and ink names in margins (mostly illegible). Good.

[Cagle 500; Gabler (2nd edition) G30313; Lowenstein 51; Noling, page 270; Shaw & Shoemaker 17955; Rink *Technical Americana* 1473].

\$5000.00

an early American vetrinary instructional work

8. [Non-culinary recipes]. *The Pocket Farrier, Or Approved Receipts Collected From Different Authors With an Intent to Cure Or Assist Any Immediate Accidents That May Happen to a Horse Till Further Help Can Be Had*. Philadelphia: Published by Jacob Johnson, 1807. 64mo. (10 x 7 cm.) 27, [4] pages. Index (i.e. table of contents).



FIRST EDITION. Copies of this work are reported both with and without the engraved frontispiece, "The Age of a Horse by His Teeth", signed "J. Trenchard sculp." This copy lacks the frontispiece, which we believe had not been included in all copies at the time of binding. Copies with the frontispiece exhibit offsetting of the image to the title page, and a good number of the copies reported in institutional holdings also lack the frontispiece. Marbled paper over boards. Rubbing on the paper over the boards, small splits to the paper along the spine, slight age-toning or creases on a couple of pages, a handsome very good or better copy, and a surprising survival. Very good.

[Shaw & Shoemaker 13407].

\$500.00

9. [Receipt for Board; Elisha Sears' Inn (Hartford, Conn.)]. *Elisha Sears' Inn, Hartford*. [Hartford, Conn.: circa 1820 to 1823]. Single sheet (14.5 x 8.5 cm.) printed recto only, with a simple typographical border. The upper date limit is based on external evidence (the Inn was sold to a new owner who renamed it The Eagle Tavern in 1823 (*Conn. History* online)).

Printed and holograph receipt for board at a Hartford inn. An unidentified client ran up a bill of \$21.27, for twenty breakfasts, eighteen dinners, and twenty suppers, as well as an unspecified amount of spirits, horses at hay, and oats. The client did not avail themselves of lodging, wines, punch, porter, cigars, or

ELISHA SEARS' INN, HARTFORD.	
Mr.	BILL.
20 Breakfast, - - - -	\$5.00
18 Dinner, - - - -	4.50
20 Supper, - - - -	5.00
Lodging, - - - -	
Spirits, - - - -	4.19
Wines, - - - -	
Punch, - - - -	
Porter, - - - -	
Cigars, - - - -	
Horses at Hay, - - - -	1.50
Oats, - - - -	1.53
Corn, - - - -	
	<u>\$20.52</u>
	21.27
RECEIVED PAYMENT,	
E. SEARS	

11.

corn, all of which were – according to the receipt – are offered by the Inn. It is unclear from the receipt whether Mr. Sears received payment for the services. Some smudging to the ink; traces of mounting on the verso; still very good. \$200.00

early 19th C. French chocolate box trade cards

10. 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 nos. 6 and 14.

Bonbon box trade cards to be collected by children, the texts including fables and poems (four apiece) by La Fontaine, Abbé Aubert, Pierre-Louis Ginguené, 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 autorisées, conformément à la loi du 25 mars 1822 (art. XII), et à l'ordonnance du roi du 1^o mai 1822.* 865. *Douze Planches, divers petits sujets pour bonbons.* A Paris, chez Jourdan, quai des Augustins, n. 17]. \$900.00



*an Ohio German imprint
of Thomson's herbal medicine manual*

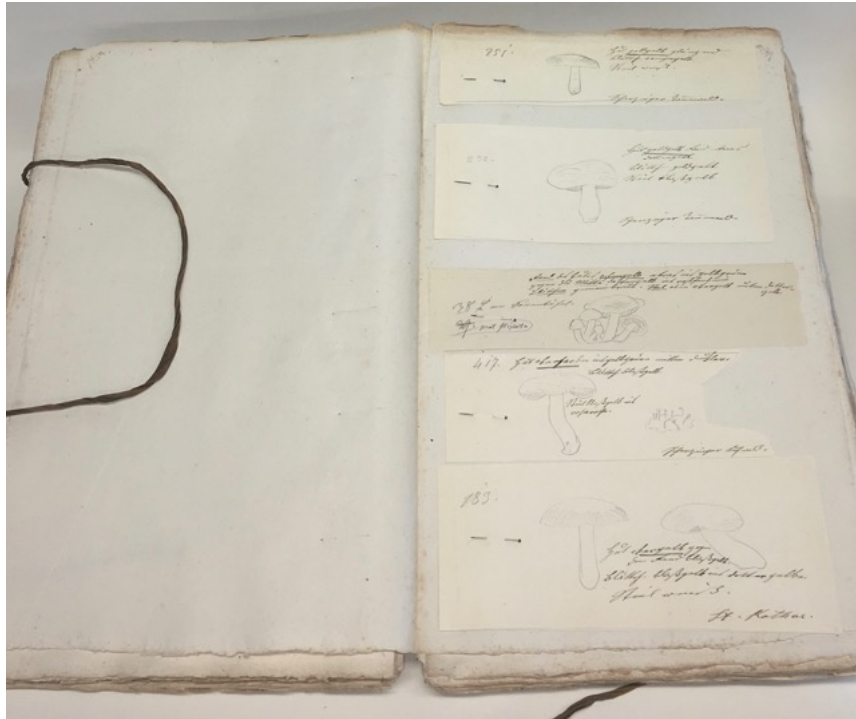
11. [Samuel Thomson]. *Neue Anweisung zur Gesundheit; oder, Botanischer Familien-Arzt, enthaltend ein vollständiges System von Practisiren, auf einen ganz neuen Plan; mit einer Beschreibung der Kräuter die gebraucht werden, und die Anweisung zur Bereitung und Austheilung derselben um Krankheiten zu curiren.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



FIRST GERMAN LANGUAGE EDITION, from the fourth English language edition. The first translation into Americanized German of the widely disseminated treatise by Samuel Thomson (1769-1843), an autodidact in the field of botany from rural New Hampshire, and the founder of an herbalist movement later codified as Thomsonian Medicine. The first and second (American English) editions bore the imprint of the Boston firm directed by Colonel E.G. House, an advocate of Thomson's "system" (and otherwise remembered as a printer of the original or "old" Farmer's Almanac). But in 1827 a third and, soon after, a fourth edition appeared in Columbus, owing to keen interest in herbalist medicine on the part of Horton Howard (1770-1833), a prominent Quaker pioneer recently settled in Ohio. The translation may be attributable to one Peter Appel, the translator credited in the colophon of the companion biography of Thomson (*Die Beschreibung von dem Leben und medicinischen Erfindungen von Samuel Thomson*), issued also in 1828 by Howard and Herman. Moderate foxing throughout; edges of some leaves rough, but not effecting text. Water stain on front endpapers and one preliminary leaf; pin holes to free front endpaper. Marbled boards over one quarter brown calf; some loss and rubbing to board and to spine. Near very good. Rare.

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

\$1200.00



an early 19th C. assemblage of a German mycologist's field notes & drawings

12. [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 Muünsterlingen 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



includes twenty-four recipes for various aquavits



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

A German apothecary’s recipe manual, in a repurposed account book. The accounts – neatly cancelled with a single line of ink – appear to be those of Stuttgart tobacconist or Tabakhändler, Gott. Vollmer. Entries in the accounts

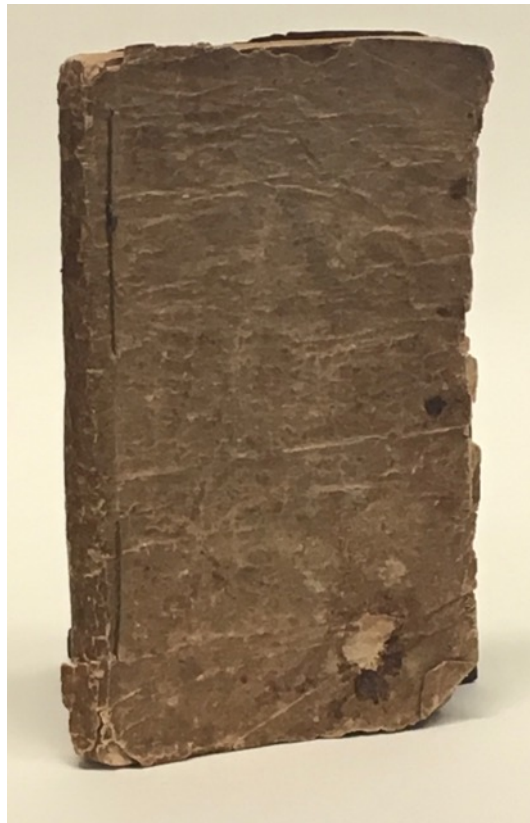
refer to Havana, Imperial, Formosa, Louisiana, Amazonen, etc., many having to do with tobacco. The recipes, nearly eighty in all, are not broken into subjects, but include a cross-section of commercial recipes and formulas for products one might find in an all-purpose apothecary: inks, pomades, medical cures, household products, various wines and spirits to be applied as elixirs, etc. Included are recipes for Hollandischen Bauchtabak (Dutch belly tobacco?), GichtBeulen (for gout bulges), Streichhoelzer (matches), Buchbinder Lack (bookbinding paint/glue), Magentrompfen (stomach drops), Aromatischen Desert

Liquor, Kampfer Spiritus, Kampfer Brantwein, Orange Liqueur, and many others. The ingredients mentioned include isinglass, gum arabic, gall, rhubarb, angelika, galangal, gentian, beaver horn, drachblut (dragon blood), and others one would expect to find in an apothecary's shop. The hand, consistent throughout, is the workaday writing of a tradesman, with tight margins, and words squeezed in to fit. Some signatures loose, but complete. In patterned, paper-covered boards over half brown calf. A paper label on the front board with no (legible) title. Various notes in ink and pencil to endpapers; rear pastedown looks to have had an ownership statement overwritten, and free front endpaper contains the more modern mark of a genius, "This must have been a book of records". General wear and rubbing; good. Also included are two separate gatherings of leaves, neither of which appears to have been integral with the account book. The first is a signature of three leaves (twelve pages), sewn. The twenty-two recipes are for aquavits, liqueurs, kummels, eau de vies, and more, including Persico Italiano, Liqueur de Vanille, Liqueur de Geneve, Chocolate Liqueur, and Chocolate Aquavit. The second is a single folded leaf of handwritten text. Soiling and edgewear, with some loss to both inserts.

\$600.00

*perhaps the earliest American cookbook with an international perspective,
in a vernacular wrapper*

14. Sanderson, J.M.; [W. G. Lewis]. *The Complete Cook: Plain*

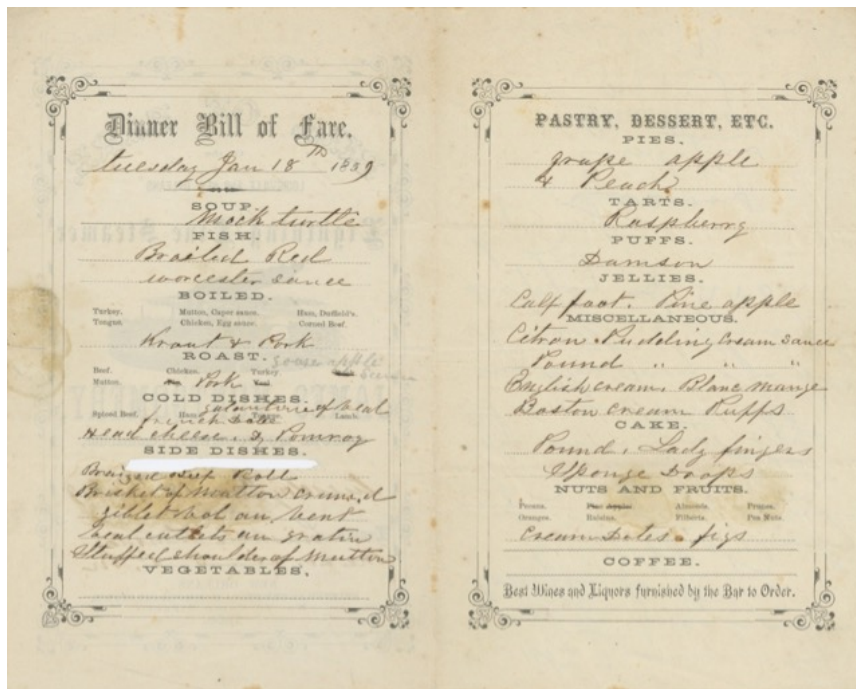


and practical directions for cooking and housekeeping; with upwards of seven hundred receipts, consisting of directions for the choice of meat and poultry; preparations for cooking, making of broths and soups; boiling, roasting, baking, and frying, of meats, fish, &c.: Seasonings, colourings, cooking vegetables; preparing salads, clarifying, making of pastry, puddings, gruels, gravies, garnishes, &c. And, with general directions for making wines. With additions and alterations, by J.M. Sanderson, of the Franklin House. Philadelphia: Lea and Blanchard; J. Fagin, Stereotyper; J. & W. Kite, Printers, 1843.

Octavo (20 x 12 cm.) 14-196 pages. Index.

FIRST AMERICAN EDITION, with substantial revisions reflecting its new origin. Perhaps the earliest American cookbook with international pretensions. James M. Sanderson was the owner and chef of Philadelphia's Franklin House Hotel. According to the title page and his introduction, Sanderson clearly states that the majority of his book was copied heavily from a well-known English work, and that he is but the adaptor. The uncredited English author was W. G. Lewis, and his original, *A Guide to Service, The Cook, Plain and Practical Directions*, was published in London, 1842. "Sanderson's small contributions throughout create an excellent combination of American and English cooking. For example, he provides an American recipe for Pumpkin Pie alongside the English version, comments on cooking in the excessive heat of the West Indies, and refers to a superior English method for boiling meat without contact with the water. There are quite a few American recipes cited with their English counterparts and referred to as 'the American mode,' for example, 'The American Mode of Dressing Salt Fish.'" (from the introduction to the 2013 AAS facsimile). This work is frequently found bound together with Eleanor Parkinson's *The Complete Confectioner*. Light foxing throughout, and with a few closed tears to fore-edge of some leaves. Corners bumped and dog-eared. Front panel of original printed wrapper is present, and carries a dime-size stain to the top of the panel. The vernacular wrapper, made of a tan, crepe-like, textured paper, is sewn on through the text block. Scarce.

[OCLC locates eighteen copies; Bitting, page 416 (later edition); Cagle 684; Lowenstein 302]. \$450.00

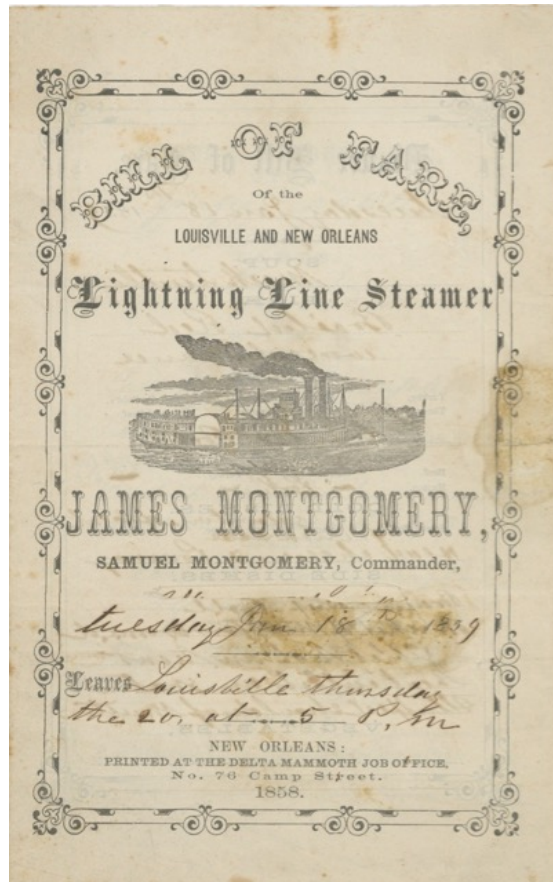


a pre-Civil War Mississippi steamboat menu, printed in New Orleans

15. [Menu – Mississippi steamboat]. *Bill of Fare, of the Lightning Line Steamer, James Montgomery, Samuel Montgomery, Commander.* New Orleans: Printed at Delta Mammoth Job Office, no. 76 Camp Street, 1858. Printed bi-fold menu, with manuscript additions (29.5 x 12.5 cm.), [4] pages. Illustrated with a woodcut of the vessel, under power and with two stacks belching smoke.

A printed bill of fare for a Mississippi steamer voyage from New Orleans to Louisville, Kentucky. The specifics of the voyage including the dates, “Tuesday, January 18th, 1859” arriving “Louisville Thursday, the 20th at 5pm” are added in manuscript, as are the specific menu items. This meal included Mock Turtle Soup, Boiled Red Fish, Kraut & Pork, Galantine of Veal, Head Cheese, Stuffed Shoulder of Mutton, Grape, Apple, and Peach Pies, Damson Puffs, Calf Foot and Pineapple Jelly, Citron Pudding, and Lady Fingers. “Best wines and liquors furnished by the bar to order.” ~ The Lightning Line Steamers were established in 1858, the year of the printed portion of this menu, and consisted of ten steamboats, owned by different parties, and running between New Orleans and Louisville (cf. Rightor. Stanard History of New Orleans. Chicago, 1900).

~There is a smudge or stain to the front panel of the menu, thought the handwritten text is still legible; an thin excision has also been made to the text below the statement “Samuel



Montgomery, Commander,” and the hanging comma after “Commander” leads me to conclude that the missing piece was an additional name, printed, and no longer associated with the enterprise. Fortunately, the excision does not impact reading of the text on the verso of that leaf. Otherwise very good. The blank final panel contains an interesting handwritten note complaining of the “bountiful supply of KROUT”, and dated Louisville, January 18th. Menus from the South, issued prior to the end of the Civil War are very scarce. We know of only one other pre-Civil War New Orleans steamboat menu. Rare.

\$900.00

16. Swett, Geo. W. *Catalogue of Crude and Powdered Roots, Barks, Herbs, Gums, &c. Agent for Wm. S. Merrill & Co.'s Concentrated Preparations, Cincinnati, Ohio, and B. Keith & Co.'s Concentrated Medicines, New York. Also, in store, Thayer & Co.'s and Tilden & Co.'s Fluid and Solid Extracts.* Boston: Fred Rogers, Steam Book and Job Printer, no. 152 Washington Street, 1862. Cord-sewn booklet (16 x 10.5 cm.), 47 pages. Index.

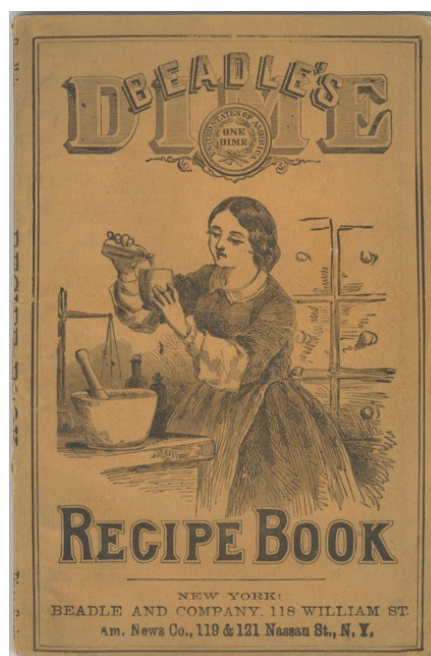
Evident FIRST EDITION. "The Catalogue embraces all those articles represented in the American Eclectic Dispensary..." "My stock consists of the greatest number of Indigenous Botanic Medicines." The Vegetable portion of the catalogue is presented in alphabetical order, giving a brief synopsis of the medical properties of each. Also includes a list of Medical Books, and one of Patent Medicines. George W. Swett was the owner of two wholesale and retail botanic pharmacies, one each in New York and Boston, businesses built on the success of his Dr. Swett's Root Beer, a product developed when he was as young as eleven years of age. In addition to the pharmacies, Swett operated the New England Botanic Depot, which manufactured and distributed a number of patent medicines. There are two known Swett published booklets, *The Illuminated White Pine Alphabet* (1866) and *The Great New England Remedy* (1865), both advertising Swett's White Pine Compound. This catalogue predates them both. ~ Some pages dog-eared, and with stains to edges; first and last leaf soiled and stained. Lacking wrappers, abraded at the spine; two small holes mechanically punched for a cord for hanging (cord now absent). Still good or better. Unrecorded.

[OCLC locates no copies].

\$150.00

17. *Recipe Book: a Directory for the parlor, nursery, sick room and toilet, for the kitchen, larder, etc. by Mrs. Victor.* New York: Beadle and Co., 118 William Street, 1863. Octavo (16 x 10.5 cm.), [vii]-x, [11]-97, [3] pages.

Revised and enlarged edition; originally published 1859. *The Dime Recipe Book* serves as companion to the *Dime Cook Book* published just fourteen days earlier in July 1859; it is second in the series of *Beadle's Housekeeper's Hand Books*. "The first edition has ... 100 pages ... A revised edition of the same size and with buff wrappers was issued by Irwin P. Beadle & Co. and was copyrighted December 19, 1862. It has 72 [sic] pages..." (Johannsen, A. *House of Beadle and Adams and its dime and nickel novels*). ~



Metta Victoria Fuller Victor (1831-1885) was author of more than one hundred dime novels, including *Alice Wilde* (1860) the first dime novel; and *The Dead Letter* (1866) considered the first full-length work of crime fiction. The salmon-colored wrappers depict a young woman carefully pouring a liquid into a beaker. In front of her, a scale and mortar and pestle sit on a table; and behind her a cabinet with small drawers, indicating more of an apothecary's shop than a kitchen. The recipes do indeed lean more toward medical and household recipes, but a section for the kitchen is included as well. A tiny bit of edge wear to the wrappers, otherwise fine. Rare.

[OCLC locates four copies of this enlarged edition (and four copies of the 1859 first); Cagle 782 notes the 1859 first edition only; not in Lowenstein (the *Dime Cook Book* of 1860 is included), not in Bitting (includes the *Dime Cook Book* of 1864); Johannsen, vol. 1, pages 373 & 375, no. 2]. \$750.00

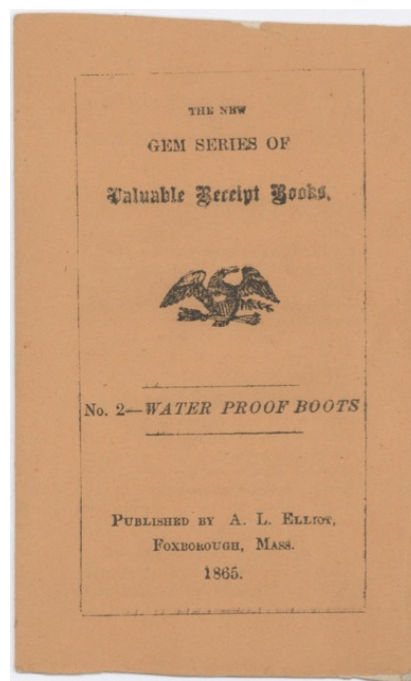
"They will save you \$50 a year"

18. [Non-culinary recipes – warm, dry, feet]. *The new gem series of valuable receipt books: No. 2 – water proof boots.* [Foxborough, Mass.]: Published by A.L. Elliot, 1865. Booklet, (13 x 7.5 cm.), 8 pages.

FIRST & ONLY EDITION. The second in a series of three handy money-saving books: *No. 1 – How to Save Fuel*; *No. 2 – Water-proof Boots & Warm Feet*; *No. 3 – Cures for Coughs and Colds*. While the wrappers indicate, "Others will be ready soon" there is no evidence more booklets were produced beyond the three. Includes twenty small receipts for various waterproofing salves and oils. Fine, in original, unevenly cut, salmon-colored wrapper. Scarce.

[OCLC locates just one copy of the complete set (at AAS) and no copies of the item alone].

\$300.00



19. [Agricultural Fair – Orange County Agricultural Society (Bradford, Vermont)]. *Twenty-Seventh Annual Fair and Cattle Show, on their fair grounds in Bradford, Vermont, Sept. 24, 25, 26, '78. Address Wednesday at 2 P.M. by Col. J.B. Mead, of Randolph. Music by Bradford Brass Band.* Bradford, Vermont: General Job Printers, [1878]. Machine-sewn booklet (16 x 10.5 cm.), [24] pages. Title from cover.

FIRST EDITION. The text is divided into sections: List of Officers, Purses, General Regulations, and a Premium List with prize money for each category, including numerous breeds of horses, cattle, sheep, and swine. Fruit, grains, sugar & honey, mechanic arts (development of new farm implements and techniques), and flowers round out the categories. And of course, a cookery contest is included as well, with awards for best brown bread, apple pie, blueberry pie, mince pie, custard pie, loaf of cake – plain, and loaf cake – fruit. The judges for the cookery prizes are husband and wife teams. Between the sections are advertisements for local businesses: dry goods stores, dentists, cattle breeders, auctions, and two eating establishments, H.C. Stevens who “keeps the best Providence River Oysters”, and B.P. Baldwin’s Eating Saloon, “get a Square Meal”. In original salmon-colored wrappers. Fine. Unrecorded.

[OCLC locates no copies].

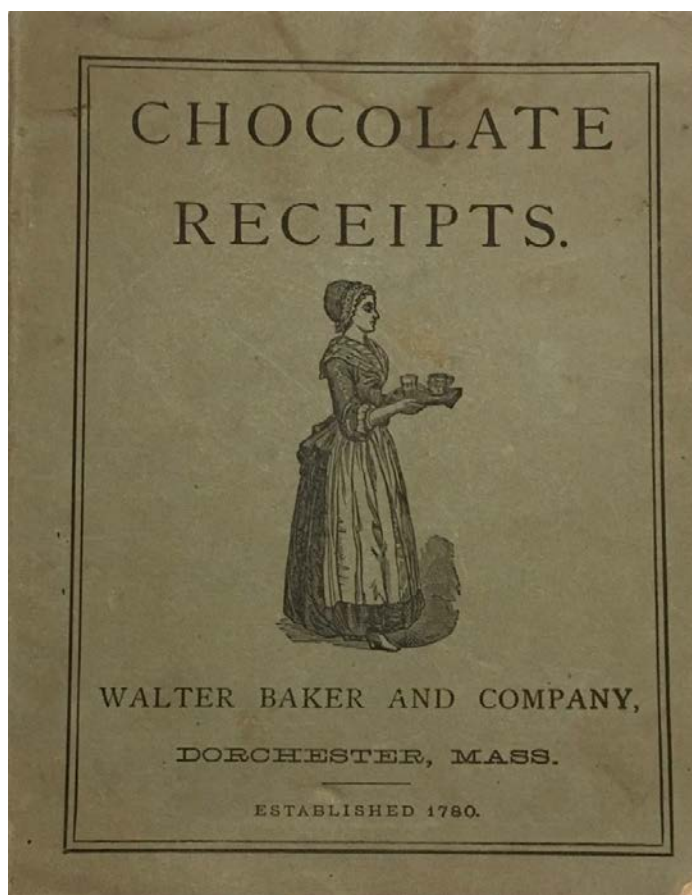
\$200.00

20. [Joseph Burnett & Co.]. *Burnett’s Floral Handbook.* Boston: Joseph Burnett & Co.; [printed by] Forbes Co., 1878. Booklet in stapled, chromolithographed wrapper (11.5 x 7.5 cm.), 40 pages. Illustrated advertisements throughout, Title, date, and publication information from cover.

A single issue of an attractive little calendar and promotional booklet produced annually, usually under the title *Burnett’s Floral Handbook and Ladies Calendar*, by the company to advertise its various patent medicines, flavoring extracts for cooking, and hair and beauty products, most notably Burnett’s Cocoaine for the hair: “It softens the Hair when harsh and dry. It soothes the irritated scalp. It affords the richest lustre. It prevents the Hair from falling off...” / Advertisements for Burnett’s cocoaine [coconut oil hair dressing], Florimel perfume, Kalliston, Oriental tooth wash, cologne water, flavoring extracts, and Jonas Whitcomb’s asthma remedy. Printed on back cover: “This book is presented by Joseph W. White of Chelsea Mass.), Druggist, Dealer in Burnett’s Standard Preparations...” Near fine, in chromolithographed wrappers with a Japonisme influenced design.

[OCLC locates no copies of this issue (and twenty copies of all other issues, circa 1865-1880)].

\$150.00



the earliest cookbook published by the Walter Baker Company

21. [Walter Baker & Company (Dorchester, Mass.)]. *Chocolate Receipts*. Dorchester, Mass.; Boston: Walter Baker and Co.; Alfred Mudge, [circa 1880]. Booklet (14 x 11 cm.), 40 pages.

FIRST EDITION. The first cookbook and second book of any sort produced by Walter Baker & Company. A later booklet with the title *Chocolate Recipes* would be published in 1899, with Maria Parloa and Miss Elizabeth K. Burr as the authors. "Christoph Wilhelm Hufeland, a German physician, is quoted: "I recommend good chocolate to nervous, excitable persons; also to the weak, debilitated and infirm; to children and women. I have obtained excellent results from it in many cases of chronic diseases of the digestive organs." The first teacher of the Boston Cooking School, Maria Parloa, wrote many of the recipes for Walter Baker & Co.'s 1899 pamphlet, *Choice Recipes*."

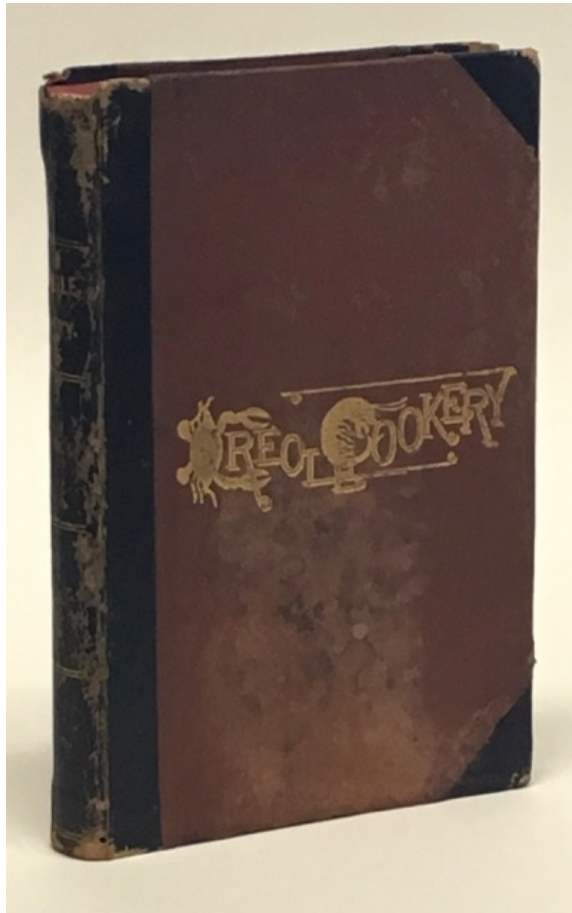
[OCLC locates ten copies; not in Cagle].

\$300.00

*the first cookbook of Creole cookery,
and the first New Orleans recipe collection*

22. Christian Woman's Exchange of New Orleans, LA. *The Creole Cookery Book. Edited by the Christian Woman's Exchange of New Orleans, LA.* New Orleans: T.H. Thomason, Printer, 36 Natchez Street, 1885. Octavo, xxv, [i], [1]-216, [8], [10 blank, ruled leaves for handwritten recipes (here blank)], 216-223, [1] pages. Advertisements. Please note the final section of paginated leaves (216-223) is a signature of advertisements, which did not appear in the other copies of this title we have handled. The eight unpaginated leaves of advertisements that follow page 216 are also present, but pages 216-223 are added and are unopened. Frontispiece woodcut of an African-American woman cook.

FIRST EDITION. A landmark culinary work; the first cookbook of Creole cookery, and the first New Orleans recipe collection. "The great chronology of New Orleans cookbooks gained its true start in 1885 when two cookbooks were compiled and published especially for visitors to the World's Industrial and Cotton Centennial (1884-1885). The first (by a few months), *The Creole Cookery Book* by the Christian Woman's Exchange, and the second, *La Cuisine Créole*, credited to Lafcadio Hearn, provide extensive listings of recipes proclaimed as unique to New Orleans. The word Creole, long in popular use, now came to be applied to cuisine." (*New Orleans Cookbook Bibliography*, ed. by Tucker, et al). The Christian Woman's Exchange began in 1881 as a group of elite New Orleans ladies dedicated to social good and the improvement of needy women's lives through education and the sale of their handmade crafts. This cookbook is significant as the first in the city's history. According to the title page, recipes were collected from "housekeepers experienced in the science of cookery as practiced throughout the South, and more particularly as it is understood and applied by the Creoles of Louisiana." The book was published to create a written record of "hereditary lore" and to raise funds for an Exchange headquarters building. Two sections of advertisements, as well as blank pages for handwritten recipes (here unused) follow 216 pages of text. There is no index, but a table of contents lists each recipe and organizes them into sections of Soups, Shell Fish, Fish, Sauces, Fowl,



Meats, Vegetables, Bread, Cakes, Ices (including ice creams and custards), Puddings, Preserves, Pickles, Confectionery, and Miscellaneous recipes, concluding with a list of weights and measures. ~ First signature pulling, with concurrent edgwear; rear free endpaper and one blank with a large piece torn away from top of both leaves; abrasions to a few leaves of advertisements at end, little affecting the text. Text block still surprisingly clean and sound. Front and rear endpapers a bit mottled and soiled; pulling at joints. Previous owner's early name and address to front paste down. In original half-black calf, over brown cloth, with a decorative title in gilt to front board. Spine chipped at head, and generally worn. Good. Rare.

[OCLC records two copies with the 223 page count, and twenty with 216 pages; Cagle & Stafford 199 (listing a copy with the same pagination and collation); Axford, page 104; Bitting, page 539; Brown 1145; Cook, page 94; Tucker, et al, *New Orleans Cookbook Bibliography*; Uhler 48; Wheaton & Kelly 3775]. \$3000.00



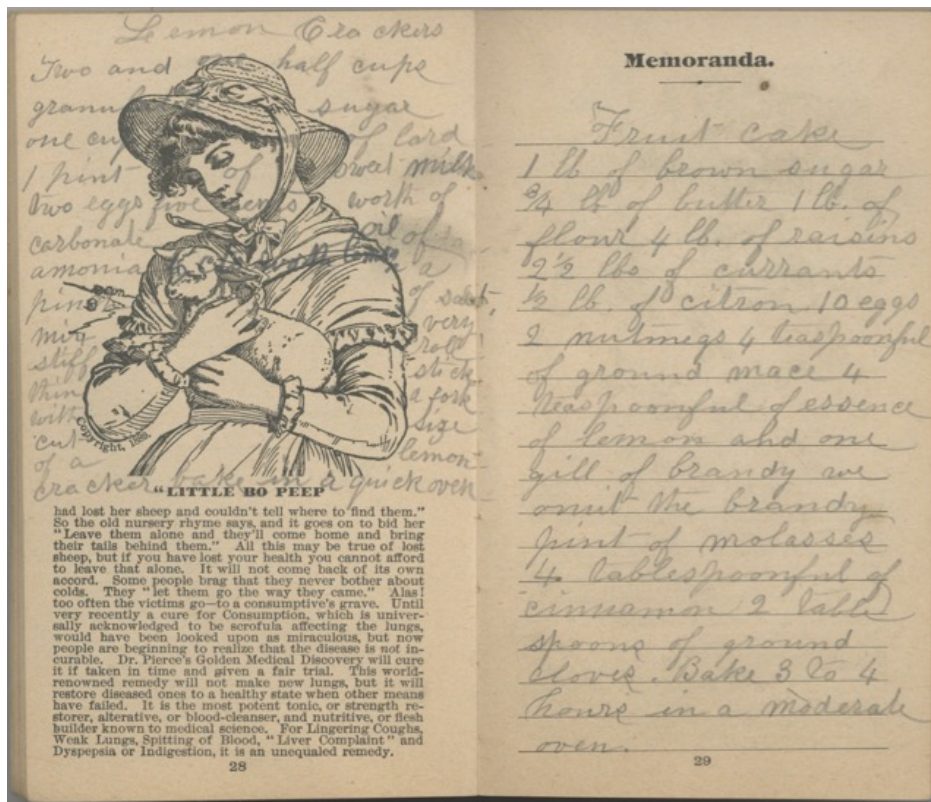
23. [National Yeast Company (Seneca Falls, N.Y.)]. *National Yeast Co. Cook Book. Established 1870, Daily Production 12 Tons. Depots New York, Boston, Troy, Detroit, Chicago & St. Louis. Factory at Seneca Falls.* [Seneca Falls, New York: the company, 1887]. Machine sewn booklet (15.5 x 9 cm.), 47 & [1] pages. Title from cover; date from calendar (page [48]).

FIRST EDITION. An attractive promotional cookbook, with recipes for griddle cakes, biscuits, and breads, as one might expect, but also for Boston & Maine Railroad pie, "sick room" & invalid recipes, and quite a

few recipes requiring no yeast at all. Pictorial sewn stiff paper wrapper in color (lithographed by L. Ottmann, New York); some light edgwear, small scuff at verso of the upper wrap and first page of text obscuring a few words, text age-toned. Good or better.

[OCLC locates four copies].

\$90.00



with a note on mail order diagnosis via hair

24. [Manuscript recipe book]; World's Dispensary Medical Association. [Manuscript recipes recorded in...]; *Pierce's memorandum and account book: designed for farmers, mechanics, and all people...* Buffalo, N.Y.; London: World's Dispensary Medical Association, [1890-91]. Booklet (14 x 8.5 cm.), 48 pages. Illustrated.

Printed memorandum and account book, with twenty-six manuscript recipes in pencil, recorded in the memorandum section and in the margins of other pages. The recipes are all for cakes (including Prince of Wales Cake, Hickory Nut-cake, Jelly Rolls, and Alpine Snow Cake), cookies and doughnuts. The booklet also contains the handwritten note, "Dr. S. J. Terburgh, Hair Doctor, 163 Second Avenue, Pittsburgh, Pa., Send \$1.25 in letter with hair cut from patient's head. Write your name and age also your profession. The haircuts must not be touched by anyone but the person from whose head it is cut." No mention is made of the expectations of the sender or the promises of Dr. Terburgh. An obit for the "Old Hair Doctor" appeared in the September 20, 1893 issue of the Pittsburgh Press, calling him, "one of the most peculiar characters in the western part of the state, and one whom many believed possessed supernatural powers." The doctor came to America from Holland in 1845, and worked as a carpenter. While studying Homeopathic medicine, he collaborated with his first wife, a spirit

medium, who would diagnose ailments of the sick while in a trance, and the doctor would prescribe a medical regimen. After the passing of his first wife, he moved to mail-order diagnosis via a patient's lock of hair. Light soil throughout, otherwise very good, in printed, salmon-colored wrappers. \$150.00

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

25. [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., Wiglesworth 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 plash 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

26. [Ice Cream – Peerless Iceland Freezer]. *A Collection of Fifty Choice Receipts for making ice cream, water ices, etc.: together with description and directions for operating the*

celebrated "Peerless Iceland freezer," also directions for freezing cream. [Cincinnati, Ohio: Dana & Co., [circa 1900-1913]. Stapled booklet (12.5 x 8.5 cm.), [2], 3-15, [1] pages. Illustrated. Cover title: *Fifty Ices*.

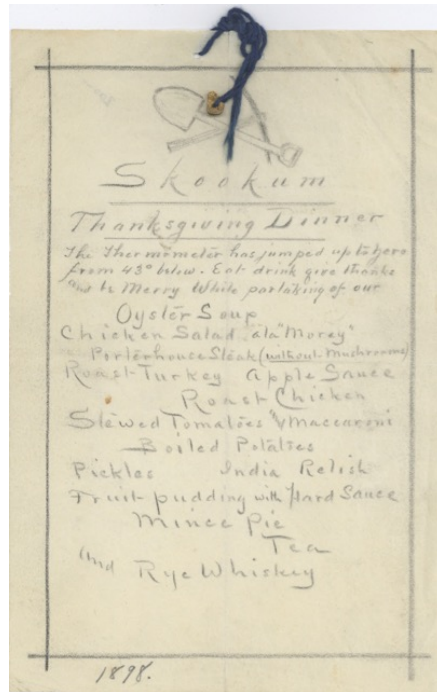
FIRST EDITION. A trade catalogue and product cookbook for the Peerless Iceland Freezer, manufactured by Dana & Co, (later the Peerless Freezer Co.), as well as the Peerless Ice Chipper, which is illustrated on the inside front wrapper. The recipes include Ice Creams, Puddings, Frozen Fruits, and Water Ices & Sherbets. The final page and the rear interior wrapper panel contain a price list and illustration of replacement parts for the ice cream maker. In July of 1914, Dana & Company was sold to the Alaska Freezer Company of Winchendon, Mass. and the new entity was renamed Peerless Freezer Company (see *Wooden and Willow Ware Trade Review*, Vol. XVI, no. 10). Staples a bit rusted; some light soiling to printed pale yellow wrappers. Near very good. Scarce.

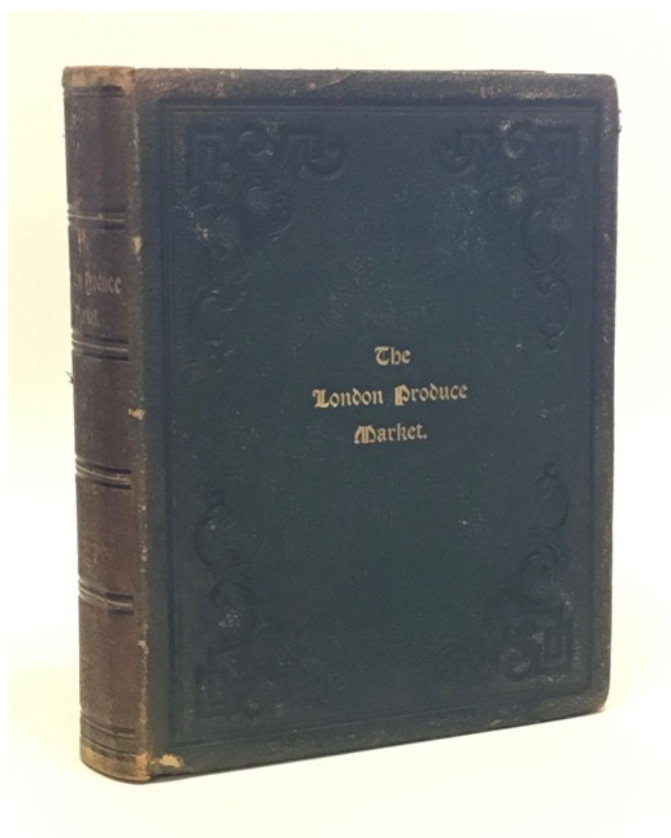
[OCLC locates one copy with this pagination and credit to Dana & Co. (and a second, unpaginated copy, credited to Peerless Freezer Company (and therefore post-1914)]. 90.00

an Alaskan Gold-Rush menu

27. [Menu – Alaskan Gold Rush]. *Skookum, Thanksgiving Dinner, the thermometer has jumped up to zero from 43 degrees below. Eat drink and be merry while partaking...* [Skookum, Alaska: 1898]. Manuscript menu (19.5x 12.5 cm.). Text in pencil; date in a second hand at foot of page. Illustrated with crossed shovel and pick. Small cord with gold flake attached at top.

Menu items include Oyster Soup, Chicken Salad a la "Money", Porterhouse Steak (without mushrooms), Roast Turkey, Apple Sauce, Roast Chicken, Stewed Tomatoes and Macaroni, Boiled Potatoes, Pickles, India Relish, Fruit Pudding with Hard Sauce, Mince Pie, Tea, and Rye Whiskey. The date of 1898 is likely spurious, or added by some overly optimistic previous owner. Skookum had only been reached one year earlier, and the menu seems broad and of an unlikely quality for such a rough and tumble town. Still an early, and evocative souvenir of the Gold Rush. Near fine. Unique. \$200.00





a photographic record of the members of the Exchanges of the Market

28. [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.

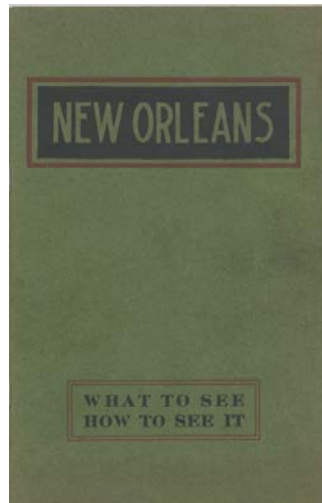
FIRST EDITION. One section, complete in and of itself, of a massive documentation of the Exchanges of London. A detailed description of the history, people, and product of the London Produce Market (Mincing Lane). The work contains: "an historical survey of the London Produce Market from early times 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 in England, 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, with

a tissue guard; the name of the depicted is included in the engraving. Some tissue guards 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 travel guide to NOLA, with recipes

29. New Orleans Progressive Union. *New Orleans: What to See and How to See It: A Standard Guide to the City of New Orleans. Illustrated. Compiled and published by the New Orleans Progressive Union.* New Orleans: Louisiana Printing Co., Ltd., 823 Perdido Street, [1909]. Octavo-sized, stapled booklet (21 x 13.5 cm.), [2], 68, [2] pages. Illustrated throughout. Date drawn from external evidence (cf. *Among Our Books, A Selected List of New Books in the Carnegie Library of Pittsburgh*. October 1913 edition, page 417).



FIRST EDITION, styled "Hotel Grunewald Edition". A New Orleans travel guide (with recipes), encouraging potential conventions and business investments. In text and in photographic illustrations the book covers many attractions of New Orleans and the surrounding areas of Southern Louisiana, including the expected: Mardi Gras, the Old French Market, the French Quarter, and the Garden District. Also covered – in somewhat greater detail – are agricultural businesses, including lumber, sugar cane, rice, and cotton, as well as hunting, sport fishing in the gulf, and crawfishing. Food is offered in passing as a restaurant activity, but recipes for classic dishes are present, including a lengthy recipe for Bouillabaisse, and others for Gumbo Nouvelle Orleans, Poulet Creole, and Casburgot Chambord (made with oysters and sheepshead (the fish not the mammal)). The additional pages at the front and rear of the book (a single sheet, as this is a single-fold, stapled booklet), contains information about the Hotel Grunewald and Annex, "the largest, newest and best hotels in the South". The Grunewald (1893-1923), now stands as the Roosevelt New Orleans, a landmark containing the Sazerac Bar, and the restaurant Domenica. Both Huey Long and Arthur Haley called the hotel home, at least temporarily. Small abrasion to top edge of rear wrapper and a few leaves at rear. Rubber stamp of a contemporary travel agent, "Mr. Foster's Information Office, Daytona, Fla. Ask Mr. Foster", to first page. Otherwise near fine.

[Not in Uhler]. \$250.00



30. Page, Albert Samuel. *Guide Pratique de la Cuisine au Congo. Second edition, revue et augmentée*. Anvers: the author; Imprimerie Aug. Van Nylen, remp. Kipdorp, 38, [1909]. Duodecimo (16 x 10.5 cm.), 70, [1] pages. Advertisements. Table of contents. Frontispiece portrait of author. Text in French.

Stated “Seconde édition, revue et augmentée”, of an unlocated first. One of the earliest known cookbook Sub-Saharan African cookbooks. A small cookbook compiled by a Belgian missionary in the Congo, with recipes divided into sections of a standard continental work. Like

many missionary cookbooks, *Guide Pratique* contains primarily dishes linking the missionary to their homeland. This work is primarily that, but the author demonstrates a broader interest in fish and game than most (his portrait in the photographic portrait in the book contains the word “Samaki” with his name. Samaki is a not uncommon nickname meaning “fish”). The fish section includes Poisson à l’Equatorial and Matelote Africaine, alongside more classic French preparations, and the meat section includes Muamba (pigeon in palm oil), Cuit d’antilope, and Perdrix aux Choux. There are few if any African vegetables or fruits, although mangoes and papaya make an appearance. ~ South African Hildagonda Duckitt produced two books, *Hilda’s Where is it?* (London: 1891) and *Hilda’s Diary of a Cape Housekeeper* (London: 1902), but neither was printed and published in South Africa. The earliest known cookbook published and printed in sub-Saharan Africa is *A Book of Congo Recipes*, compiled by the Ladies of the A.P.C.M. Luebo, Congo Belge, Africa, in 1918. We handled that book a few years back, and it is now deposited at Michigan State. The year of the Luebo book’s publication, the Belgian Congo had existed for just ten years, in part a reaction to King Leopold’s prior brutal control under the name the Congo Free State. So Albert Samuel Page’s *Guide Pratique* appeared on the cusp of the creation of the Belgian Congo. We’ve found little about Page, though the frontispiece indicates he was Agent of the Hodister Mission 1891-2 and worked for other Congolese social organizations 1892-1908. He died in Anvers, January 5th, 1909. Text lightly soiled; edges stained. Wrapper and endpapers shows mottling from damp-staining. In limp green cloth, sewn on cord, decorated in black. Good or a bit better. Rare.

[OCLC locates one copy of this second edition (VLAAMSE ERFGOEDBIBLIOTHEEK; and no copies of the first or other editions)]. \$750.00

an unrecorded Louisiana rice cookbook

31. [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. [see fronti. for image].

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

32. [Louisiana; Hearn, Lafcadio]. *La Cuisine Creole: A Collection of Culinary Recipes, From Leading Chefs and Noted Creole Housewives, Who Have Made New Orleans Famous for its*

Cuisine. Second Edition. New Orleans, LA: F.F. Hansell & Bro, [1915]. Octavo, 268 pages. Frontispiece.

Third edition, styled "Second edition". While the title page states "1885" it was likely printed about 1915. A classic American cookbook, and one of the great books of Creole cuisine. The original was one of the first two books on the subject; it was anonymously printed in 1885, but it is generally accepted that Lafcadio Hearn is the author. In the same year, the Woman's Christian Exchange published *The Creole Cookery Book*. Both books were issued to be marketed at the 1884 World's Industrial and Cotton Centennial Exposition. This work has been almost continuously in print since the original issue. Previous owner's name to front paste down, gilt-stamped blue cloth, with color illustration pasted down. Some light wear to boards, and to head of spine, otherwise a very good copy.

[For notes on various editions see: Perkins, *Lafcadio Hearn, A Bibliography*, page 10; Johnson, *American First Editions*, page 94; *BAL* 7913; Bitting, page 221; Cagle 348; Uhler 115]. \$300.00

33. [Candy shops – promotional booklet]; Page & Shaw. *The Story of Page and Shaw*. New York: Page and Shaw, 1921. Stapled booklet (14.5 x 9 cm.), 40 pages. Illustrated.

Stated "sixth edition" of an unrecorded promotional booklet for the significant candy shop firm, Page & Shaw, which grew from a single shop on West Street in Boston in 1888 to a multinational candy retailer by the time of this publication. Illustrations depict the storefronts of the Page & Shaw candy shops in Boston, London, Montreal, New York, Philadelphia, Detroit... as well as the factory, with workers on the floor, machinery, etc. "So inordinately fond of sweets was the late teetotaling James Buchanan ("Diamond Jim") Brady that he was known to eat a pound of candy in five minutes. One day he was given a box of chocolates made by a small Boston confectionery named Page & Shaw. "It's the best goddam candy I ever put in my mouth!" cried "Diamond Jim," who vowed he would thereafter buy no candy but Page & Shaw's. Later, according to his biographers, he offered the struggling little candy company \$150,000 without interest." *Time* magazine (August 19, 1935). Stapled in color-illustrated wrappers.

[OCLC locates no copies of any edition]. \$90.00

34. [Menus – Prince's Restaurant (Bruxelles, Belgium)]; Mario Galli. *Prince's Restaurant. La Langouste Parisienne [with:] La Coupe Jacques*. Bruxelles: [circa 1920]. Pair of bi-fold menus, each (13.5 x 12 cm.). Illustrations in color via pochoir.

Two menus for an Italian restaurant in Brussels. The dishes on offer are identical on each menu, but each of the fine Art Deco illustrations

(signed in the print, “Lyett”) features a glamorously dressed woman in repose on a dish, one a sleepy langoustine, and the other adding champagne to a punch. Fine. \$350.00



Cookies!

35. [Salesman's sample binder – Sunshine Biscuit Company (Elmhurst, Illinois)]. *Sunshine Biscuits* [cover title]. [Elmhurst, Ill.: the company, circa 1933]. Post-bound binder (31 x 22 cm.), [7], [88], unpaginated. Bound in limp, black, bonded leather. The first seven leaves contain two booklets “Food Sweethearts, Folder no. 1 of a series, Prepared by General Sales Dept., Jan. 28, 1933”, an instructional manual for good sales practice; and “Timing is Important” (labeled “W.G.S.D. 1177” on the final page but otherwise unidentified).

A salesman's sample catalog of eighty-one full-color labels and marketing materials displaying multiple brands of the Sunshine Biscuit



Company, from Animal Crackers, Andy Gump Biscuits, and Dionne Quintuplet Cookies, to Raisin Snaps, Malted Milk Stix, and Oyster Crackerettes. Present are well-known products, including Hydrox Biscuits, Saltines, and Cheez-Its, as well as more obscure varieties like Martini Butter Crackers, Vej (vegetable cookies), and Trumps Cookies (the card game not the nationalist). Additional sections for special lines, including Kosher biscuits, the “Dog Bread Line” of pet snacks, assortments, tin cartons, display racks, counter displays, etc. The display equipment images are black and white photographs. ~ In 1902, just four years after the National Biscuit Company was founded, Board Member Joseph Loose left National to create the Loose-Wiles Company, originally based in Kansas City. Favoring factories with lots of windows that let in light, he branded his products “Sunshine”. A decade later, Loose-Wiles opened the “thousand window bakery” in Long Island City. In 1946 the Company changed its name to Sunshine Biscuit Inc. It was sold again in 1960 to the American Tobacco Company, and eventually sold once again to others until finally landing as part of the Keebler Company. ~ A few package samples are lacking; one leaf detached, but as a whole, largely complete and intact. Some rubbing throughout, but colors mostly bright and clean. Rubbing and edgewear to bonded leather covers. Still, as a working salesman’s sample book, near very good, and thus remarkable. \$750.00

36. Steese, Maud Heaton. *The Recipe Book of M.H.S. [with:] More Recipes: a Supplement to the Recipe Book of M.H.S.* New York: E.B. Hackett; The Brick Row Book Shop, Inc., 1940. Octavo (24 x 16 cm.), ix, 150 pages. Pages 143-150 blank for handwritten recipes (not present here); [with] New York: Financial Print. Co., 1950. Octavo (24 x 15.5 cm.), 35 pages.

FIRST EDITION, thus: a new edition of ‘*The Queen of Hearts’ Recipe Book*, now re-titled, revised, and expanded with nearly one hundred new recipes. While the author refers to this as a separate work (see “By the Same Author” in *More Recipes*, which lists both), it is not. Includes sections of Soups, Eggs, Fish, Meat & poultry, Green Vegetables, Potatoes, Rice, Spaghetti & other Pasta, Breads, Pastry, Cakes & cookies, Sweets, Sauces, Icings & Fillings, Preserves, Miscellaneous recipes, Herbs, Sandwiches, and Hints for the Housewife. In the preface, the author invokes Ruskin, stating “anyone who is interested in household economics can develop what Ruskin describes as ‘carefulness, inventiveness, watchfulness, willingness, and readiness of appliance.’” (page vii). The second volume, *More Recipes* was issued a decade later, because the author “had so many requests for additional recipes...” (Foreword). Very light age-toning, and a few light spots throughout; in publisher’s purple cloth, with white paper labels to spine and front board. Original glassine is present, as is the very scarce printed dust jacket which is chipped at the edges but still near very good. The Supplement is very good, in lightly edgeworn printed wrappers. Rare in this complete state with the supplement and the printed dust jacket.

[OCLC locates ten copies of the first volume, and just one (Princeton) of the Supplement]. \$150.00

a South African manifesto of natural healing

37. Warmelo, Johanna Brandt-van. *The Harmony Crusade: the war on disease through a natural course of home-treatment, fruitarianism, the grape cure, sun-cook foods, the fasting-cure and ice treatments*. Vereeniging; [Heidelberg, Tvl.]: [J. Warmelo; Office of the Heidelberg News], 1943. Stapled booklet (22 x 14 cm.), 28 pages. Cover title: *The Harmony Crusade: a summing up of the harmony system of natural healing*.

FIRST & ONLY EDITION. Johanna Brandt-van Warmelo was a South African propagandist of Afrikaner nationalism, a spy during the Boer War, and a writer on controversial health subjects. This pamphlet is a summation of her thoughts on health. Age-toned throughout, and. In printed, pale green wrappers, pulling at staples; rust marks from a now-removed paper clip. Generally very good. With an inscription from the author on the first page, "To Dr. Williamson from the writer. To commemorate the 9th December, 1947" and with an address correction in the author's hand to the final page. With a holograph letter from the author's son, Willem Benjamin Brandt, on stationery of the University of Witwatersand Medical School.

[OCLC locates two copies (both in South Africa)]. \$300.00



[Trade catalogue – China]. Knowles, Taylor and Knowles; East Liverpool Pottery Works. Knowles, Taylor, and Knowles: Pioneer Manufacturers of Iron Stone China and Fine. East Liverpool, Ohio: [the company]; Simms Steam Print, [circa 1880]. Single sheet uncut & folded to form ([10] pages; illustrated.

35.

Net price list of decorated ware with descriptions of Toilet Sets, Tea Sets, Decorated Ware, Covered Jugs, Molasses Cans, Etc. The firm of Knowles, Taylor, and Knowles was formed in 1870, though its antecedents date to 1854. By the early 1870's the company specialized in Iron Stone China and operated four kilns. One horizontal fold, light edge wear with some tiny losses, slightly foxed & soiled. Still, very good.

[OCLC locates no copies].

\$95.00

38. *Armour & Co. Armour's Solid Extract of Beef, Fluid Beef Extract.* Chicago: [Published by the company, circa 1889]. Oblong, narrow booklet in stapled wrappers (8.5 x 16.5 cm.), 32 pages. Illustrated. Publication date from testimonials. Chromo-lithographed wrappers.



FIRST EDITION. A promotional book, but not a cookbook, from the famous meat packing firm of Armour. It provides descriptions of the various beef extract products, directions for use, and endorsements. Founded in 1867, by 1880 Armour & Company had "become Chicago's most important business and helped make Chicago and its Union Stock Yards the center of America's meatpacking industry." During the Spanish-American War the company gained notoriety for selling rotten meat to the U.S. Army. Later, in both 1904 and 1921, the company successfully escaped the evils of a unionized work force by breaking strikes with the use of African American and immigrant labor. Slight edgewear including one tiny closed tear at the top edge of the upper cover, otherwise near fine.

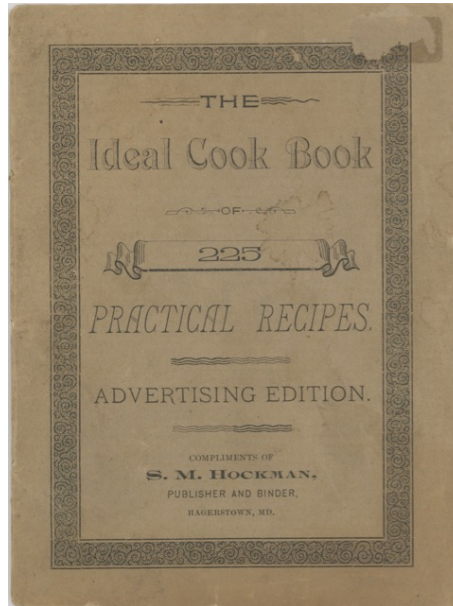
[OCLC locates no copies, though Michigan State holds a copy as part of the Alan and Shirley Brocker Sliker Culinary Collection]. \$120.00

cookbook as an advertising vehicle of a job printer and binder

39. [S.M. Hockman, Blank Book Manufacturers (Hagerstown, M.D.)]. *The Ideal Cook Book of 225 Practical Recipes. Advertising Edition. Compliments of...* [cover title]. Hagerstown, MD: S.M. Hockman Publisher and Binder, [circa 1880]. Sewn booklet in wrappers (17 x 13 cm.), 32 pages. Advertisements for the printer on wrappers. Title, issuer, and publication information from cover.

FIRST & ONLY EDITION. An interesting example of a cookbook as advertising vehicle for a job printer and binder. The recipes appear to be standard, short form contract recipes, a number of recipes, such as Catskill Milk Potatoes, made verbatim Midwestern newspaper appearances in the late 1870s and early 1880s. Otherwise, the selection is broad, and seems pulled from a variety of regions and from an Americanized version of English and French cuisine. Tiny chips to edges of original printed wrapper; small adhesive abrasion to front panel, otherwise near fine. Unrecorded.

[OCLC locates no copies]. \$300.00



"Do not attempt too many things with one chafing dish"

40. Owen, DeWitt C., Mrs.; [Leighton, Ella; Mrs. Dewitt Clinton Owen]. *Chafing Dish Delicacies*. Compiled by Mrs. De Witt C. Owen. [Dixon, Ill.]: Mrs. D.C. Owen; Printed at the Star Jobs Room, [circa 1900]. Oblong booklet sewn on cords (12 x 16 cm.), 16 pages. Illustrated.

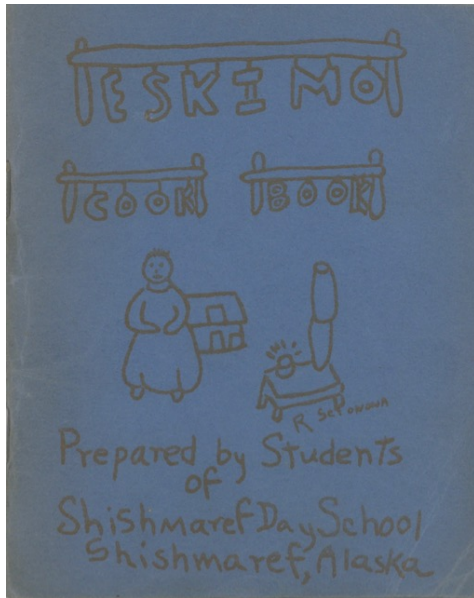
Evident FIRST EDITION. Another from the series of charming self-published cookbooks produced under the name "Mrs. De Witt C. Owen". The author, Ella "Nellie" Upton Leighton, was born in Steuben, Maine, and adopted into the Leighton family. Her husband, Dewitt Clinton Owen was a newspaperman, owner of Dixon Illinois' *Tri-Weekly Star*, whose thrice a week publication schedule was a considered a significant novelty in its day (as per the lead story in *Newspaperdom*, vol. viii no. 4 (New York, 1899). The cookbook is part of the *Ripley's Series of Ten-cent Booklets*, for which Owen self-published at least seven titles, and served as publisher and distributor. The significance of the name Ripley in the series title remains a mystery. The booklet closes with an ode "To the Chafing Dish". Printed in black and red throughout, with an interesting columnar format of ingredients in the left column, recipe name and instructions in the right, with each of the

three elements in a distinct typeface. A few light creases internally, and one light stain that has come through from the wrapper to the title page. Title page in black and red, and illustrated with an image of a Brownie standing on a stool in order to stir a chafing dish (another of the many unauthorized uses of the Palmer Cox images). Smallish ink stains to gray wrappers, printed in silver and black. Near very good. Scarce.

[OCLC locates just one copy (Iowa); not in Bitting or Cagle]. \$75.00

*a cookbook from a community whose descendants face
existential threat from climate change*

41. [Alaska Crippled Children's Association; Students of the Shishmaref Day School]. [Isabelle B. Bingham]. Eskimo Cook Book. Prepared By Students of the Shishmaref Day School, Shishmaref, Alaska. Anchorage, Alaska: Published exclusively by Alaska Crippled Children's Association, 1952. Duodecimo-size, stapled and photocopied booklet (13.25 x 10.5 cm.), [iv], 36 pages. Illustrated. Table of contents. Title from cover. Publisher from page [i] and date of publication from page [iii].



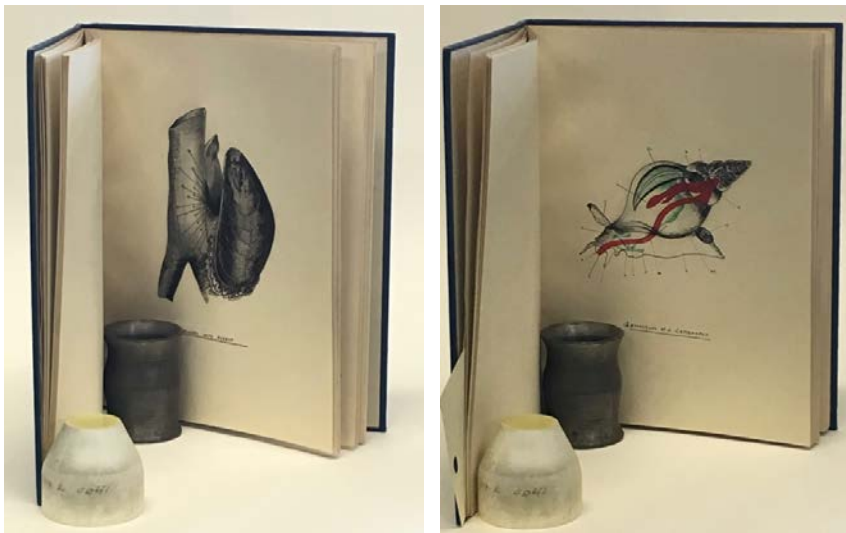
Evident FIRST EDITION. A community cookbook with eighty attributed recipes gathered from Inupiaq students participating in a school project and electing “to share the profits with the Alaska Crippled Children’s Association” (page ii). In some cases, latitude is required to explain the lack of detail in recipes contributed by children, for example: “Owl. Take feathers off from owl. Clean owl and put in cooking pot. Have lots of water in pot. Add salt to taste.” But in other cases, details are generously given, as in the caution provided for Willow Meats (with seal oil): “Never eat green stuff on willows,” and in another when preparing mouseleaves (Pick’Nicks): “Maybe the white men don’t like them.” Other delicacies: Mazue Root (Eskimo potato), Eskimo Ice

cream (with reindeer tallow), Baked Seal Liver, Walrus Stew, Oogruk (i.e., bearded seal), Intestine Soup, and Seal Flippers. ~ A cooperative venture between the public Day School in Shishmaref in the far north – on Sarichef Island (north of the Bering Strait) – and the Alaska Crippled Children’s Association, founded by a women’s organization in Anchorage to fund orthopedic care for some twelve hundred children in Alaska then in dire need. Isabelle B. Bingham (1900-1970) and her husband Herbert C. Bingham (1893-1965) were Alaska Native Service schoolteachers who taught in Shishmaref, under the auspices of a Lutheran Mission, at various times between 1948 and 1956. In 1952

they assisted in the creation of a crafts cooperative called the Kivalina Caribou Hoof Jewelry Project, and in Shungnak, several years later, they helped to revive the tradition of jade carving among the villagers. Isabelle Bingham died in Anchorage in August 1970 (a memorial notice describing her as “a long-time rural school teacher” appeared in the *Fairbanks Daily News-Miner* [August 14, 1970], page 3). ~ The island remains, notably if sporadically, in national and international news, owing to tidal and geocentric sea-level monitoring in Alaska. In 2002, and again in 2016, fearing that life would no longer be possible on Sarichef owing to the effects of global climate change, the inhabitants of Shishmaref voted in referendum to relocate. But moving a village of five hundred has proved daunting, and most residents as well as the school remain on the island as of this writing. ~ In stapled blue wrappers, decorated in light brown, with title letters formed from images of fish or seal drying on a line; some light wear and creasing to wrapper. Near very good.

[OCLC locates numerous copies, some (mis)credited to the teacher who penned the introductory note; a presumed second edition (1960) and third (1972) are documented; Brown 11 (undated); not in Cagle].

\$60.00

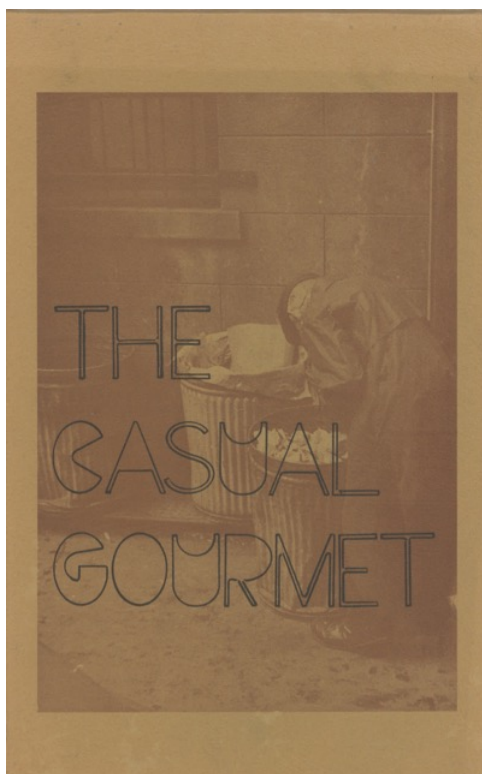


an album of original illustrations of British molluscs

42. [Manuscript - Molluscs; Garrad, Larch S.]. [*Unpublished Illustrations of*] *British Molluscs*; [*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. Title from cover.

A naturalist's carefully-drawn 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



43. Long, Jan & Mary Vallentyne. *The Casual Gourmet. Illustrations and Titles by Georgia Leckie. Photographs by Howard Vallentyne.* Anacortes [Washington]: Concrete Herald, [circa 1975]. Tall, top-bound, stapled book (21 x 13 cm.), 91, [10] pages. Illustrated. Index.

FIRST & ONLY EDITION. A hippie cookbook of the Pacific Northwest, not vegetarian, but with a number of the touchstones of the emerging counterculture cuisine. With a photographic image of another generation's "freegan", at work seeking sustenance in someone else's careless waste. Fine in publisher's illustrated wrappers. Signed by the authors and photographer. Scarce.

[OCLC locates one copy (Seattle Public Library)]. \$120.00

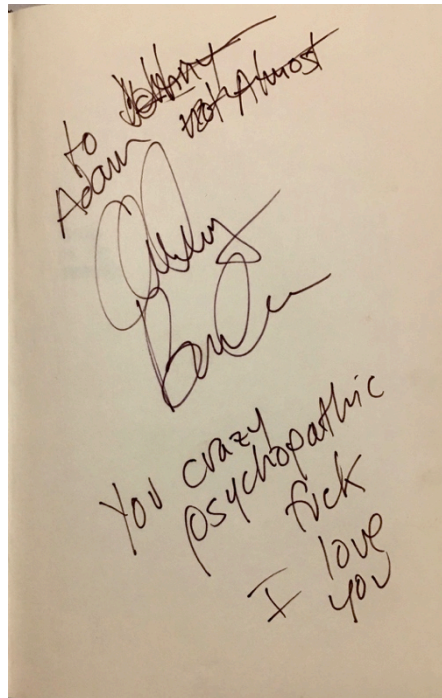
44. Harwell, Richard Barksdale. *The Mint Julep.* Savannah: The Beehive Press, 1975. Small octavo (21 x 13 cm.), 59, [1] pages.

FIRST EDITION, limited to 300 copies, one hundred for the author and two hundred for the publisher. Harwell's elegant volume provides a delightful foray into the ceremonial, traditional, and regional history of the Old South's favorite drink. Taking the reader through several oft-debated recipes for creating the perfect julep, Harwell unveils the elusive history behind the drink, from its highly contested origin in Virginia, through Oxford University's establishment of Mint Julep Day in 1845, and beyond. In publisher's slate blue, decorated paper-covered boards, backed in light gray cloth. Fine. \$90.00

Bourdain's first book, inscribed to Adam "Real-Last-Name-Unknown"

45. **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 a fitting and exceptional association for Bourdain's first book.

\$1500.00