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*"This Satire Against Drunkenness, Whoring, and Gambling"*  
– André Simon

**I. BEROALDO, Filippo. *Declamatio lepidissima ebriosis scortatoris*. [Bologna: Benedicto Hectoris, 1499].**

4to. One large woodcut printer's mark on colophon page. [39], [1-blank] pp. Panned calf, blind and gilt fillets, central gilt medallion, gilt rosettes, raised bands, gilt fillet in compartments, a few small ink marks on two pages. \$8,000.00

The FIRST EDITION (see below) of Filippo Beroaldo's work on human vices, told through a series of arguments between three brothers, one who represents drunkenness, another whoring, and the third an addict of gambling. The worst of them will inherit nothing of their family's estate. As a result, each brother makes a case for his way of life and argues that the other vices are more depraved. It is the drunkard who opens the discussion and who has the most to say. But by the end, the other two gang up against him to make the argument that drunkenness is the worst of the three.

Beroaldo (1453-1505) was from Bologna where he studied with Francesco dal Pozzo. By age nineteen he was a professor of rhetoric and poetry and in 1476 he left Bologna for Paris. Despite the brevity of his stay in France, Beroaldo's lectures on classical texts attracted large audiences and he had a strong and lasting influence on French humanism. He returned to Bologna in 1479 where he continued to teach until his death in 1505. For more on Beroaldo, see Anthony Grafton's contribution in *Contemporaries of Erasmus*, vol. I, p. 135.

Fama &  
opes.

*Valerius Flac.*

*Solomon.*

Mos na-  
batheoz.

*Plato*

DE EBRIOSO  
scendum. Duo ante oīa sunt: quæ mortales magni-  
pendunt fama & opes: Quid enim per deos imor-  
tales mortalibus cōtingere potest illustrius q̄ nomi-  
nis splendor q̄ fama q̄ gloria: Cuius eā Tor erum-  
næ tot sudores. tot uigiliæ. ultro subeuntur ac tole-  
rantur: ut nō immerito Cecinerit Valerius Flaccus:  
Tu sola animos mentemque peruris gloria: Vt ue-  
rissimum sit illud Solomonis melius est nomen bo-  
nū q̄ diuitiæ multæ: præterea quid utilius: quid dul-  
cius: quid beatius q̄ opulentum patrimonium q̄ di-  
uitiæ luculentæ: Quarum causa impiger extremos  
currit mercator ad indos: propter quas uita mona-  
lium facta est laboriosa. Et irrequieta. sunt pleriq̄  
qui mortem potiorem q̄ egestatem putent: quibus  
intollerabilis uideat̄ nuda illa uita & omnibus qui  
buscunque antea habundauerit destituta. Apud na-  
batheos: qui opes iminuit publice mulctatur: q̄ au-  
get honore afficit̄: Quas tam græci q̄ barbari cum  
tertium locum bonorum tenere debeant: primo ta-  
men in loco collocant: ut auctor est Plato. At qui  
utriusq̄ huiusce boni iacturam facit meretricarius:  
Namque amationes meretriciæ grande ferunt una  
cum damno dedecus: infamiam afferunt opes au-  
ferunt: Male consulit & rei & famæ mulierarius  
amator: Quibus homini detractis nihil planē erit  
illo despectius: nihil notatius. Itaq̄ amator despec-  
tissimus notatissimusq̄ est habendus. qui scortio ho-

SCORTATORE ALEATORE.

nestum officium postponens qui in gurgustio deli-  
tescens assiduus pulsatur in famiis patrimonii decoc-  
tor. mendicitatis infamissimæ coagulū: Bonam de-  
perdere famā rem patris oblimare malū est ubicūq̄  
ut inq̄t satyrophus: Amator ut plautinus seruus  
festiuiter enarrat. bona sua pro stercore habet: foras  
iubet ferri domi quicquid habet perdit: quādo qui-  
dem ipse perditus est: Meretrices ut dicuntur ita pro-  
fecto sunt procaces: nullus est finis poscēdi nullus  
dandi: ut amatoris libido rediuiua resurgit estq̄ in-  
explebilis: sic meretricis. est iexaturabilis pccitas.  
Et cū hodie aliquid dederis: hodie quoq̄ aliud dan-  
dum est: Et cum scorti precium unus sit panis si So-  
lomon credimus Argētariam salutem ab Amasio  
quotidianam deposcit: Exenteratque quotidianis  
ictibus marsupium: Meretrix tātisper blanditur dū  
illud qd̄ rapiat uidet: Amator quā diu habet quod  
det tā diu illi Arridēt edes meretriciæ & patēt fores:  
Vbi despoliatus inopia argentaria laborat foras ex-  
truditur: Non ne comedia humanæ uitæ speculum  
est: atqui apud Comicos poetas tota est meretrica-  
ri amoris infectatio: Adolecentes in Scortis male  
audiunt: patres filios a turpi amore meretricis auo-  
care abducere: Auellere omnibus uiribus neruisq̄  
contendunt: Vt id nobis documento sit uitandas Suauia-  
esse meretricum illecebras. fugitandas suauiationes tiones.

*Plautus*

*panis scortij fuit*

*Plautus*

*com. d. 1*

With the marks and notes of an early reader: nearly every page has either some contemporary annotation, a manicule, or underlining in brown ink.

With a beautiful woodcut printer's device of Benedictus Hectoris (Benedetto Faelli di Ettore) on the final leaf.

A very good copy.

¶ B.IN.G. 194; Oberlé 1013; OCLC (not distinguishing between the two different issues): Newberry Library, Morgan Library, University of California (San Francisco), Burndy Library, Cornell University, Harvard, Johns Hopkins University, Yale, College of Physicians (PA), University of Illinois, Indiana University, Smithsonian, Huntington, Folger, Library of Congress and nine locations in Europe; Paleari Henssler p. 86; Simon *Gastronomica* 205 - "The first edition of this satire against drunkenness, whoring and gambling," & *Bacchica* 172. Not in Bitting, Cagle, Notaker, or Vicaire.

There were two different issues of this work published in the same year and priority has not been established. The difference is in the capitalization of "ARGUMENTVM" on the third leaf (it is all capitals in our copy). See Goff B-471 and -472 and Oberlé.

DE EBRIOSO  
ac podagrici. Aliaq; innumera mor  
ueniant. unde merito dici pōt: ebrie  
Aia ex ui comes. præterea quod non minus t  
no fetēs. tent ora nimio. & graueolentia ha  
Vis uidere quā noxia ac pestifera r  
uinū? ubi quispiā egrotat. statim ex  
coq; uini potu interdicitur: Tāq; id f  
uūq; morbī sit: Ad hæc rei suæ male  
Ebriosus. dum uina preciosa cum c  
monii undiq; conquirat: dū uinū pl  
Idq; iucundius q̄ solem intuet: Vic  
multos: nec enim ī re notissima ex  
ad inopiam egestatēq; redactos eb  
sa. Tanto labore & impendio cont

*felicitatis uinum mlti*

... diligentiaq; significatissimo uocabulo uinum teme  
num appellauere: Ex eo quod teneat mentem ac ten  
ter. Vnde & temulentia ebrietas nominata: Quid Temu  
per deos fedius quid turpius eē potest: q̄ qd̄ homo  
extra hominem extraq; humanum ītellectum i pui  
nolentia collocet: semet ipsum ignoret: nec plus sa  
pientia q̄ bimus puer aut anniculus: Vini calentis asp  
gine sanitas mentis expugnatur fitq; rerū omnium  
obliuio morsque memoria: Non est temulenti ani  
mus in sua potestate mersus uino & ebrietate deui  
tus quod neq; fornicario accidit neq; aleatori: Et ut  
elegantē diffinit Seneca grauissimus uinosorum  
mor nihil aliud est ebrietas q̄ insania uoluntaria: *Seneca*  
Eh hoc probrum omni probro maius est homi quid. *ebrietas insania uoluntaria est*  
tronea īsania oblectari: Cuius peculiare bo  
sapere & sanitate mētis perfrui: Ad iuce ex  
ines capitis tecta mobilia: gradum Erra  
tam ut ait scitissime plautus luctator do Luctator  
s sapientia clarus: sicut uenenum est Vinum.  
ta & cicutē uinum: intelligi uolens  
n esse uinum. Quam multi mor  
ex uini intemperantia proueni  
Cum hinc ulcera oculorum / ne  
mulæ manus / Cum hinc C  
tates / Cum hinc ped

*Plautus in pseudulo*



*Bread or Pastry?*

2. **LA REPONSE du bouflanger au patissier en colere contre les boulangers & les taverniers en vers burlesques.** Paris: Nicolas de la Vigne, 1649.

Small folio. Woodcut ornament on title page and one woodcut initial. 8 pp. Blue wrappers stitched as issued, light spotting, signs of having been folded. \$1750.00

The extremely rare FIRST EDITION of this pamphlet, written anonymously and as part of a debate about the merits of bread vs pastry. An earlier work had been written by a *pâtissier* attacking the *boulangers* and *taverniers* and this is a response written by a baker in their defense.<sup>1</sup> What is interesting is that the poem reveals quite a bit about the life of bakers and pastry makers as well as the foods that they produced.

The author argues that bread is the better of the two for it provides nourishment during hard times whereas pastry, with its “little double cakes [*petit fours*?]... tarts of all manners...big cookies [in the shape of] snails, in *fleur de lys*, in pyramids...brioches...and so much stupid merchandise which is only pure luxury,” will just lead a person to ruin and poverty. “In burlesque verse,” the baker doesn’t hold back and claims that he will “fuck” the *pâtissier* (“Et que ie te feray la nique”), as the *pâtissier*’s master is actually the tax man [“Et te monstrant que ton mestier/N’est que celuy d’un Maltotier”].

Instead of the *pâtissier*, the baker makes it clear that he values the tavern owner as a companion – for who can live without drinking wine? – “Puis que ce ius est si diuin,/Qu’il adoucit la fantaisie/La plus triste & la plus saisie?” (Since this juice is so divine,/that it softens the fantasy/the saddest & most distressed”).

In good condition.

¶ OCLC: two locations in France only.

<sup>1</sup> *La patissier en colere sur les boulangers et les taverniers.* Paris: Nicolas de La Vigne, 1649.

“The Cool Kitchen”

3. (MANUSCRIPT: French cookery.) *Dictionnaire de Recettes concernant L’office*. c.1750.

16.3cm x 10.2cm. [4 - blank], [1], [1 - blank], 208, [1], [5 - blank] pp. Contemporary calf, spine gilt, red morocco lettering piece on spine, marbled endpapers, marbled edges, spotting from use on several leaves. \$3500.00

AN UNUSUAL & INTERESTING FRENCH MANUSCRIPT describing the various recipes, foods, drinks, and ingredients necessary to maintain *l’office*, an essential part of a French household’s life during the early modern period. According to culinary historian Barbara Wheaton, *l’office* can be translated to “the cool kitchen;” in later times it would be renamed the *garde manger*, or pantry.<sup>2</sup>

*The cooler, smaller kitchen, the office, was the domain of the redundantly titled officier d’office. Audiger also calls him the sommelier, but his responsibilities included more than the care of the wine cellar...The household’s bread and wine were his responsibility...He was expected to know how to make “all kinds of preserved fruit, both liquid and dry, stewed fruits, creams, sweet cakes, marzipans, syrups, flavored waters, and distilled liqueurs.”*<sup>3</sup>

The responsibilities of the *officier d’office* are reflected in the current manuscript. The alphabetical entries start with *Abricots* (apricots) and end with *Vin d’absinthe* (absinthe wine). In between, the roughly 200 entries include *Alembic*, *Amandes Glacées* (candied almonds); *Crème des Barbades* (Barbados

<sup>2</sup> Wheaton, *Savoring the past*, p. 33.

<sup>3</sup> Wheaton, p. 106, who is quoting Audiger’s *Le Maison réglée* (first ed.: 1692) – a work outlining responsibilities concerning running a household but also containing some recipes.



P.  
Pain. Manière de  
un levain qui est un mot  
qu'on a gardé de la dernière  
partant 2 ou 3 livres selon ce qu'on  
voudra faire de pain. Pour le pain  
qui se fait en la cuisine. Prenez de la  
qui on veut employer; mettez  
un couvercle la quantité  
dans une huche  
à côté; m

cream, a liqueur “fort à la mode”); *Pour faire de bon café* (To make a good coffee); *Chocolat*; *Distillation*; *Eau de la Reine d'hongrie* (one of the first alcohol-based perfumes and made from rosemary); *Fromages* (cheeses); *gimblettes* (bagel-shaped bread flavored with orange flower water); *huile d'olive* (olive oil); *Limonade*; *Mais* (cornmeal); *Noisettes* (hazelnuts); *Ratafia de fl[eurs] d'orange* (orange flower ratafia); *Pain* (bread); *Safran* (saffron); and a *Sirop de Roses pâler* (syrup of pale roses). Each entry gives recipes for the item; in some cases, when and where to harvest or buy it; something of its history; its health properties; when its ingredients are available; and the different varieties.

The manuscript's section on wine also describes the functions of the *officier d'office* as the household *sommelier*. In addition to the many recipes for various ratafias (wines enhanced by fruit maceration) which appear under their primary fruit entries, the long entry on wine covers the responsibilities of maintaining, adapting, and serving wines. For example, there are sections on the clarification of wine; on blending wines; bottling; how to make a weak wine strong; how to make a *Champagne*; the herbs needed for a *Vin Brulé* (mulled wine); and how to make a *Vin de liqueur*.

It is interesting to note that during this period there was a rivalry between the main kitchen and *l'office*. Although “the cool kitchen” was typically smaller, it was an essential part of the beginning and end of a meal: it was where valuables such as the silver and linen were kept (to dress the table), as well as where the sweets, desserts, and specialty drinks were prepared, most of which were served to finish a meal.<sup>4</sup>

<sup>4</sup> Drinks included wine, liqueurs, chocolate, coffee, flavored waters, and sorbets served in a consistency we would think of as a “slushie.”

Less equipment was needed in the office than in the cuisine [kitchen], but it was more specialized, including alembics for distillation, molds for jellied preparations, and elaborate cutters for marzipans, copper candying pans for caramelizing almonds, and sometimes even a chocolate-grinding stone. There would be small charcoal braziers and perhaps a potager, but no fireplace. Shelves for storage and a large work table were essential because many preparations called for draining and drying. Sugar readily absorbs water from the air, which is why candy making is difficult in hot weather and why cookies go limp. The well-equipped office had, therefore, an étuve, a charcoal-warmed storage place in which preserved fruit and candies could be kept dry for long periods of time. It had room at the bottom for a small charcoal brazier and latticework shelves above, through which the warm, dry air could circulate....Because the office was drier and better ventilated than the kitchen and because fewer people passed through it, both table linens and silver were kept locked up there.<sup>5</sup>

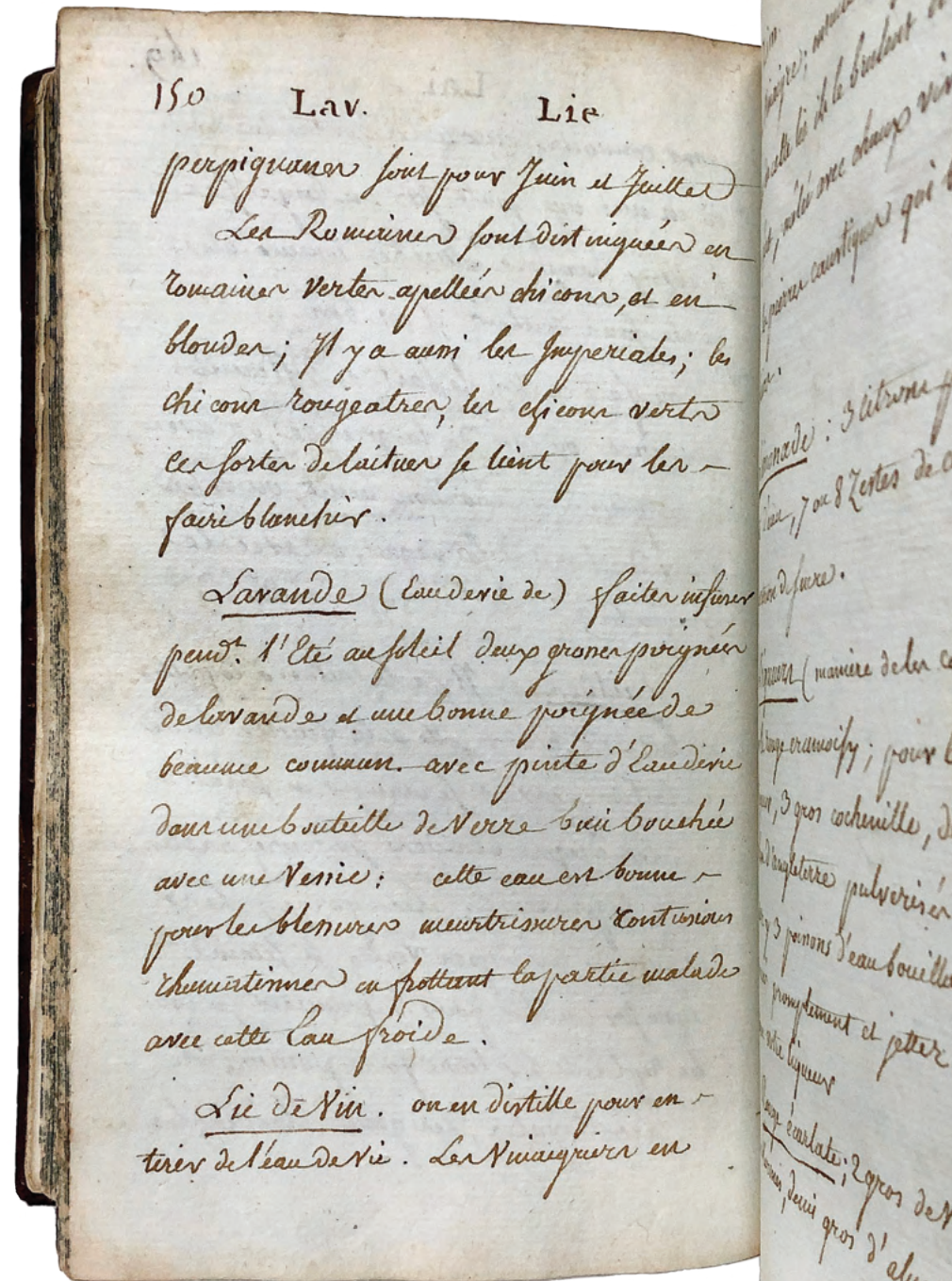
Both the *officier d'office* and the *officier de cuisine* reported to the *mâitre d'hôtel*, the person who oversaw the menu, the table, and accounts. Together, the kitchen and *l'office* created the gastronomic life of the French household during the 17<sup>th</sup> and 18<sup>th</sup> century.

Written in a single, clear legible hand. At the end is one recipe for a *vin d'oignon* that is dated 1930.

With the early and lovely engraved bookplate of the *Bibliothèque de Bonnay* on the upper pastedown (engraved by Chantrel and dated 1768). Remains of an old shelfmark and a modern bookplate on the upper pastedown as well.

In very good condition.

<sup>5</sup> Wheaton, pp. 106 & 108.



150 Lav. Lie

perpignan pour pour Juin et juillet  
 Les Roumiers sont dit uigues en  
 Roumain vertes appelle chi cou, et en  
 blouder; Il y a aussi les Imperiales; les  
 chi cou rougeatre, les chi cou vertes  
 les fortes de laitier se tiennent pour les  
 faire blanchir.

Lavande (Lauderie de) faire infuser  
 pendant 1<sup>h</sup> Eté au soleil deux grosses poignées  
 de lavande et une bonne poignée de  
 beaucoup commun avec esprit d'lauderie  
 dans une bouteille de verre bien bouchée  
 avec une Venise: cette eau est bonne  
 pour les bleures meurtrissures contusions  
 rheumatismes en frottant la partie malade  
 avec cette eau froide.

Lie de Vin. on en distille pour en  
 tirer de l'eau de Vie. Les Nivaisiers en

Liq.  
 mure; mure il: pour  
 de la lie de la bouteille et  
 mure avec always en  
 mure caoutchouc qui  
 mure: 3 litres  
 mure, 7 ou 8 litres de  
 mure d'usage.  
 mure (manière de la  
 mure ramolli; pour  
 mure gros coquille, d  
 mure pulvériser  
 mure 5 peisons d'eau bouillie  
 mure promptement et jeter  
 mure liqueur  
 mure emalate; 2 gros de  
 mure pour gros d'album



petits morceaux, une poignée de coriandre, trois  
un citron coupé par petits morceaux avec son écorce  
infuser le tout ensemble, pendant trois ou quatre  
jours le passerez ensuite à la chausse f. le me  
des Bouteilles.



## Lopulo.

Mettez dans une cruche une pinte de vin blanc  
demi-septier d'esprit de vin, une livre de sucre qui  
deux pommes de reinettes pelées & coupées par tran  
cillierer d'eau de fleur d'orange; faites infuser,  
L'endemain que vous le passerez à la chausse.

## Angelique.

Prenez une pinte de Blauquette ou vin de seip  
y avec une livre de sucre royal ou d'autres du plus  
vous aurez, un peu d'anis et de coriandre con  
pomme de reinette pelée et coupées par petit  
un citron pelée et coupées par ruelles, trois o

*The Manuscript Cookbook Belonging to Le Marquis de Sesmaisons  
While Residing at his Hôtel Particulier  
on the Rue du Bac, Paris*

#### 4. (MANUSCRIPT: French cookery.) Paris, c.1767.

21cm x 17cm. [2 - blank], [1], [1 - blank], 91, [7], [40 - blank], [38 - of  
tabulated index], [4 - blank] pp. Contemporary mottled calf, triple gilt  
fillet around sides, rosettes in the corners, spine richly gilt, lightly rubbed  
and corners slightly bumped, slight darkened stain on the lower board,  
edges stained red, one leaf is loose, first 35 pages are slightly faded (but  
still absolutely legible), some wear to the paper tabs on the index leaves.

\$8000.00

A handsome French manuscript recipe book of 180 different recipes fol-  
lowed by a tabulated index at the end. The first 172 recipes are in a single  
hand; the last eight are in a second hand. This manuscript is unusual  
because its owner and his address is known. On the first leaf is inscribed  
(in the first recipe hand):

A Monsieur Le Marquis De Sesmaison Lieutenant général  
Des Armées du Roi a Son chateau de St. Saire par Neufchatel  
Pais de Braye a Neufchatelet.

Où. En son hôtel rue du Bacq Fauxbourg St. Germain près les jacobins  
A Paris. \_\_\_\_\_

Claude-François de Sesmaisons (1709-1779) came from a military family  
based in Nantes and was named Lieutenant General of the King's army  
in 1767. He was married to Marie-Louise-Gabrielle de la Fontaine Solare  
de La Boissière (1722-c.1794) in Dieppe on the 10<sup>th</sup> of March, 1743. The  
marriage contract was signed in Paris the day before in the presence and

Epine Vinette

eau de vie 7.

pain d'epice f. 18.

Escubae d'angleterre. f. 25.

Escubae du mare f. 25.

Essence de toutes sortes de fleurs

Essence d'huile de violettes } f. 22.

de roses

d'oranges distillées } f. 22.

D'angelique --- f. 23.

Eau ou pate d'orgiat f. 26.

Essence de fleur d'orange 51.

Eau de gennevieve distillee 57.

de roses --- 58

de fleur d'orange 59.

Esprit d'air distille --- 62.

Eau divine 10. 26.

d'ange. 16.

de genevieve 11.

de ...

E.

F.

G.

H.

I.

K.

L.

M.

N.

O.

by permission of “Sa Majesté tre Chrestienne, La Reyne, Monseigneur le Dauphine, Mesdames de France, les Princes et Princesses de leur sang...soussignes.”<sup>6</sup>

During the 18<sup>th</sup> century, it was common for noble families to have a *hôtel particulier*, or townhouse, in Paris. It is possible that this manuscript was used by the Marquis’ *officier de l’office* at his *hôtel* on rue du Bac in the 7<sup>th</sup> *arrondissement*.

Although it is not declared as such, a read through the recipes reveals that this was probably intended for use in *l’office*, the “cool kitchen” where speciality drinks were prepared alongside desserts, candies, preserves, syrups, dried fruit, essences, and perfumed waters. The drinks included wine, liquors, and distillations. The current manuscript has recipes for a *pain d’épice de fleur d’orange*; *gâteau de fleur d’orange praline*; *almandes a la praline*; *café a la crème*; macaroons; *gâteau a la fleur d’orange* (and another recipe with the flowers grilled); *massepins de fleur d’orange* (marzipan); *dragés d’avelines* (hazelnut dragees); caramel; creams (chocolate and coffee); cookies (chocolate and almond); waffles and doughnuts (with cream, apples and peaches, and strawberries); compotes; dried fruit; extracts (e.g. juniper); lemonades; spirits (e.g. cherry and melissa – a lemony plant related to mint); *escubacs* (an herbaceous liquor); sorbets; *rossolio*; almond water, milk and syrup; *ratafias* (from apricot kernels, or “apricot almonds” and lemon); essences (lavender and orange flower); syrups (lemon, apricot, cherry, jasmine, quince, currants, marshmallow, pear, and blackberry); ices (made of carnations, rose, vanilla, peach, raspberries, strawberries, daffodil, lemon, chocolate, coffee, anise, coriander, and violets); and mousses (e.g. chocolate, coffee, and cream).

There is also a recipe for a *Populo*, a popular drink from mid-18th century Paris. In our manuscript the drink is made up of white wine, wine spirits, a pound of sugar, two apples cut into pieces, three spoons of orange flower water, the whole mixture infused for one day and then passed through a sieve. There is also a recipe to *faire l’essence d’hipocras* (a kind of mulled wine) and for some perfumes, including *L’eau d’ange*, *Parfums D’Espagne*, and *L’Eau de la reine d’hongrie*.

With a small modern bookplate on the upper pastedown and one additional recipe laid in (19<sup>th</sup> century & on woven paper).

In very good condition.

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<sup>6</sup> *Dictionnaire of pastellists before 1800*, p. 27. See [pastellists.com/Articles/LaTour5.pdf](http://pastellists.com/Articles/LaTour5.pdf).



Prenez un quarton de glace de fraise vous prenez  $\frac{1}{2}$  de  
table dans une terrine, ajoutez y  $\frac{1}{2}$  de sucre avec une  
une d'eau l'aisse infuser tous ensemble l'espace d'une  
heure ensuite le passé plusieurs fois a la chausse.

**glace de framboise &**  
Prenez dans une terrine, un panier de framboises ajoutez  
septier d'eau avec  $\frac{1}{2}$  de sucre battez le tout ensemble  
passé ensuite a la chausse vous le mettez dans la sabotiere  
le faire prendre a la glace.

**glace de jonquille &**  
Prenez dans un mortier une poignée de fleurs de jonquille  
vous pile tres fin, retirez la pour la meler avec une  
d'eau et  $\frac{1}{2}$  de sucre, l'aisse infuser  $\frac{1}{2}$  heures. et  
ensuite dans une serviette pour la faire prendre a la

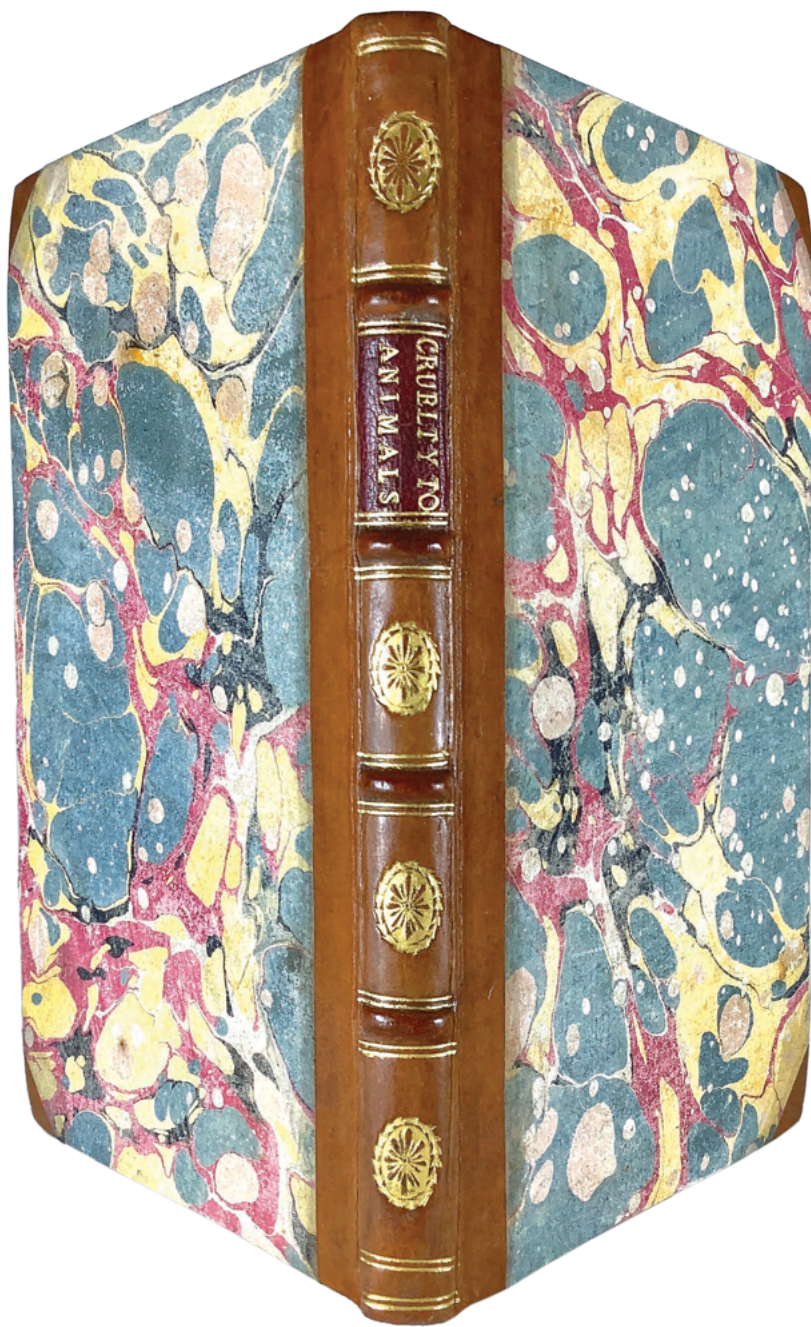
**glace de rose &**  
Prenez de l'essence de rose comme la precedente que vous meler  
a et du sucre; si vous etes dans la saison des fleurs

vous en pile  
delayer dans une pinte d'eau meler  $\frac{1}{2}$  de  
 $\frac{1}{2}$  heure, passé le tout autannis

**glace d'œillets.**  
Mettez dans un mortier une petite poignée de fleurs  
que vous pile tres fin, ensuite vous les retirez pour la  
avec une pinte d'eau mettez y  $\frac{1}{2}$  de sucre, quand il  
vous batterez 3 ou 4. fois l'eau, en la versant d'un  
un autre; passer le tout dans un tamis serré po  
dans la sabotiere.

**Glace De Lèches.**  
Prenez 8. Bellis pêches bien mures, que vous ecrasez  
main, et y ajouterez une chopine d'eau, il faut  
infuser pend. 1. heure ou 2., vous les passerez dans  
en les pressant sans les remuer, pour en exprimer  
vous y mettez  $\frac{1}{2}$  de sucre.

**glace d'Epine Vinette**  
Prenez une pinte d'eau dans une poêle que vous mettez  
quand elle sera chaude, vous y ajouterez deux poignées  
d'un beau rouge et bien mar que vous ferez bouillir  
illoua, avec une livre de sucre.



*"Motives of Compassion, Mercy, and Justice"*

**5. (VEGETARIANISM.) Remarks on cruelty to animals. Manchester: Nicholson, 1795.**

12mo. in 6s. Woodcut vignette on title page, one woodcut head and tailpiece, printed on thick paper. 53, [1] pp. Handsome period half calf over marbled boards, spine gilt, raised bands, red morocco lettering piece on spine. \$6500.00

The extremely rare FIRST & ONLY EDITION of these "objections to the practice of flesh-eating." As the lengthy title page notes, the work contains "observations and arguments indicating that man was intended to subsist entirely on the produce of the earth" and that this will be proven through "quotations from history, [and] shewing the effects of animal and vegetable food on the health and characters of mankind."

The work begins by noting that the produce of the earth grows spontaneously in every climate and is readily available whereas "animal food is a luxury, which the major part of mankind cannot reach." As an argument against eating meat, the writer notes that "The barbarous tribes of North America, who subsist almost entirely by hunting, can scarce find, in a vast extend of country, a scanty subsistence for a handful of inhabitants." Instead, the "practice of agriculture softens the human heart, and promotes the love of peace, of justice, and nature."

The work discusses the history of a vegetarian diet from classical times (for the Greeks, Jews, and Chinese); the health properties of a vegetarian diet; the chemistry involved; the effect of a vegetarian and non-vegetarian diet on the physiology of the body; the vegetarian diets of peoples living in far-off and exotic places (Laplanders, Samoides, Ostiacs

(the Khanty and Ket people living in Siberia), Tunguses (from Northeast Asia), Buraets (a Mongolian tribe), Kamtshadales (aboriginal people living in Siberia), "inhabitants of the most northern and southern promontories of America, the Esquimaux, and the natives of Terra del Fuego"); and how a vegetarian diet results in a more peaceful society. There are a number of sections that reference the eating habits and behavior of Native American Indians and Hindus.

Several of the sections quote or refer to the writings of John Oswald (1730-1793), a private soldier who had been posted to the East Indies. About Oswald, Colin Spencer writes in his history of vegetarianism: "Friends obtained for him an officer's commission as he had distinguished himself with his bravery, but he bought himself out and traveled through Hindustan [i.e. India] to learn about the Brahman and Buddhist religions. When he returned to England he still wore Indian dress. He then embraced the causes of the French Revolution and went to Paris."<sup>7</sup>

One very interesting element to this work is that it is printed by George Nicholson (1760-1825), himself a famous writer of vegetarianism. In 1801 he wrote and published *The primeval diet of man*, and interestingly, its title page had the same quote from Rousseau as ours ("Humans, be humane!" but followed with "It is your first duty. What wisdom is there for you without humanity?"). It is possible that our book, *Remarks on cruelty to animals*, is Nicholson's first, previously unrecorded, contribution to vegetarian literature. Even Wikipedia has Nicholson's printing activities not beginning until 1797, although our work has him printing in Manchester at 1795. About Nicholson, Spencer notes that he "had a pragmatic mind, as concerned with the poor as he was with animals."<sup>8</sup>

<sup>7</sup> Colin Spencer, *The heretic's feast: a history of vegetarianism*, p. 234.

<sup>8</sup> *Ibid.*, p. 236.

# REMARKS on CRUELTY TO ANIMALS:

containing

OBSERVATIONS AND ARGUMENTS INDICATING THAT  
MAN WAS INTENDED TO SUBSIST ENTIRELY ON THE  
PRODUCE OF THE EARTH;

QUOTATIONS FROM HISTORY, SHEWING THE EFFECTS  
OF ANIMAL AND VEGETABLE FOOD ON THE HEALTH  
AND CHARACTERS OF MANKIND;

OBJECTIONS TO THE PRACTICE OF FLESH-EATING;  
ANSWERS TO ARGUMENTS IN BEHALF OF FLESH-  
EATING;

and

THE ADVANTAGES OF A VEGETABLE ALIMENT  
POINTED OUT.

..>>><<<..  
"Man, be humane!"  
..>>><<<..



PRINTED BY G. NICHOLSON AND CO.

Palace-street, Manchester.

Sold by T. KNOTT, No. 47, Lombard-street;  
and CHAMPANTE & WHITROW, Jewry-street, London;

1795.

ON CR  
er sorrows through the  
sole sitting; still, at every dy  
Takes up again her lamentable str  
Of winding woe, till, wide around, the  
Sigh to her song, and with her wail resoun  
ch lines exhibit instances that the sons of  
port with sentiments of mercy, which they do  
or feeling practice not!  
inconstant maid repress the secret emotions of ten-  
to despair; and abandon the humble love-devoted youth  
and retire to a lonely hermitage? attend for a moment  
for a moment, consult thy feelings, whether they are  
will of the native species of man, or are degenerated  
to those of a hyena.

“No flocks that range the valley free  
To slaughter I condemn;  
Taught by that power that pities me  
I learn to pity them:  
But from the mountain's grassy side  
A guiltless feast I bring;  
A scrip with herbs and fruits supply'd,  
And water from the spring.”

The cruelties of mankind committed on the brute  
creation are falsely apologized for by utility: forc  
ing them to destructive labour procures the co  
veniences of life; and putting them to death su  
plies aliment.  
A sympathizing mind sees  
necessity to violate the life or liberty of an inno  
animal, because the aliment of life may be proc  
from the vegetable world, and that produced b  
own labours; and such aliment procures bodi  
salubriating the humours of t  
of the other

On the verso of the title page is a dedication which sounds almost Jacobin in its cry for radical political change in late 18<sup>th</sup>-century England:

*The difficulties of removing deep-rooted prejudices, and the inefficacy of reason and argument, when opposed to habitual opinions established on general approbation, are fully apprehended: hence the cause of humanity, however forcibly and zealously pleaded, will not be materially promoted. Unflattered by expectations of exciting any permanent impression on the public mind, the following compilation is DEDICATED to the FEELING AND SYMPATHIZING FEW, whose opinions have not been formed on implicit belief and common acceptance; whose habits are not fixed by the influence of false and pernicious maxims or corrupt examples; who are neither deaf to the cries of misery, pitiless to suffering innocence, nor unmoved at recitals of scenes of violence, tyranny, and murder.*

The dedication continues by telling the reader that the author “hopes more effectually to impress on the reader’s mind, motives of compassion, mercy, and justice, towards persecuted and unoffending animals.”

In fine condition and printed on thick paper.

¶ ESTC & OCLC: University of London, Oxford, and one defective copy at the Library Company of Philadelphia.

Bread as Ammunition

6. (GASTRONOMY & economic precarity: BREAD.)  
Entreprise de la fourniture du pain de munition.  
Caen: G. Le Roy, 5e année républicaine [1796].

Broadside: 43.7cm x 35cm. Printed on light blue paper, woodcut ornamental design between the two columns of text, signs of having been folded twice, deckles on all four sides, signs of sunning and light dusting along edges.  
\$950.00

The extremely rare FIRST & ONLY EDITION of this broadside describing how bread is to be made and provided to the troops stationed in the French department of Calvados in 1796. The regulation specifically names the cities of Caen, Bayeux, Vire, Falaise, Lisieux, and Pont-L'Évêque and how bread is to be delivered to the municipal administrations in these respective cities.

The broadside was posted on the “23 Brumaire, an 5 de la République Française, une & indivisible” (26 October in the 5th year of the French Republic, one & indivisible) and the bread is to be delivered no later than noon on “5 Frimaire” (the 5th of November). Signed by “Gimat, Secrétaire en Chef,” the broadside also mentions the distribution of salt, rice, and dried vegetables by the departmental administration; how vendors will be paid; transportation costs; and pricing.

“Pain de munition” (ammunition bread) was the term for bread that was made for French troops. The first regulation for such bread was printed in 1588 and over the years, the composition of the bread changed. At times it was given freely to soldiers; at other times, it was deducted from their pay. The price and the quantity you could have, would also

**ENTREPRISE**  
De la Fourniture du Pain de Munition.

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**EXTRAIT**

Du registre des Séances de l'Administration Centrale  
du Département du CALVADOS.

Du 23 Brumaire, an 5 de la République Française, une & indivisible.

L'Administration en séance, présens les citoyens LANON, Président, LE FEVRE, BERNARD, DELANNEY, MESNIL, & LEVEQUE, Commissaire du Directoire Exécutif.

Vu la loi du 3 vendémiaire, qui annulle le payement des contributions en nature;

Qui se rapporte de son bureau militaire;

Considérant, que le produit présumé de cette partie des contributions, a servi de base aux mesures arrêtées & suivies jusqu'à ce jour, pour assurer la fourniture du pain, aux troupes stationnées dans l'étendue du département, ainsi que le prescrit l'arrêté du 18 fructidor dernier;

Qu'avant d'épuiser totalement cette ressource, il est convenable d'y suppléer par d'autres moyens;

**A R R E T É ;**

Le commissaire du directoire exécutif entendu;

**ART. 1<sup>er</sup>.** Des fournitures pour la fourniture du pain de munition, dans chacune des places & arrondissemens de Caen, Bayeux, Vire, Falaise, Lisieux & Pont-l'Évêque, seront reçues d'ici à la fin de ce mois, par les administrations municipales desdites places, & par l'administration départementale, jusqu'au 5 frimaire avant midi.

**II.** Les conditions de cette entreprise étant déterminées en partie, par l'arrêté du directoire exécutif, du 18 fructidor dernier; par le règlement du ministre de la guerre, du 20, ainsi que par les arrêtés de l'administration départementale, des 29 du même mois & 9 vendémiaire dernier, les citoyens qui se proposent de faire des offres, pourront en prendre communication au secrétariat de toutes les administrations municipales, & au bureau militaire de l'administration départementale, où les adès sont déposés.

**III.** Lesdites conditions sont d'ailleurs étendues & modifiées, ainsi qu'il suit:

1<sup>o</sup>. Le prix sera stipulé en numéraire, par ration d'une livre & demie de pain.

2<sup>o</sup>. Le pain sera composé de trois quarts de froment, & d'un quart de seigle ou orge, de bonne qualité;

3<sup>o</sup>. Lesdits grains seront blutés, à raison de quinze livres d'extraction de son par quintal de farine;

4<sup>o</sup>. Chaque pain de trois livres & demie de pâte, se réduira à trois livres, cuit & raffiné.

5<sup>o</sup>. L'entrepreneur sera dispensé de livrer au magasin des fourrages, le son provenant de ses moutures.

6<sup>o</sup>. L'entrepreneur se pourvoira de grains, par des achats de gré à gré.

7<sup>o</sup>. Il sera toujours approvisionné pour la consommation présumée d'un mois, ce que l'administration municipale du lieu constatera fréquemment, en inspectant les magasins, & après s'être assurée de la consommation du dernier mois.

8<sup>o</sup>. Les grains & farines, qui, au moment de la remise du service, se trouveront, soit dans les magasins des manutentionnaires actuels, soit dans les magasins civils de la place, seront pris en payement par l'entrepreneur, au taux auquel ils ont été reçus pour les contributions dans chacune des places, à charge de tenir compte des moutures payées par le manutentionnaire adével.

9<sup>o</sup>. L'entrepreneur sera payé en numéraire dans le lieu de la manutention, à la fin de chaque écade, sur les bordereaux de distribution, appuyés de pièces justificatives, & ordonnés par l'administration départementale, sur la retenue de moitié du montant desdits bordereaux, jusqu'à concurrence de la valeur des grains qui lui auront été avancés.

10<sup>o</sup>. L'entrepreneur fournira sur le taux des mercures délivrés par les municipalités du lieu, les quantités de grains qui seront déterminées par l'administration départementale, soit pour l'hôpital, soit pour tout autre établissement militaire.

11<sup>o</sup>. L'entrepreneur sera chargé de la manutention & distribution gratuite du sel & du riz ou légumes secs, dont il sera approvisionné par les soins de l'administration départementale, qui déterminera les formalités de cette partie accessoire du service.

12<sup>o</sup>. Les fournitures acceptées, auront leur entier effet, à compter du dix frimaire prochain, jusqu'au premier vendémiaire an 6, exclusivement.

**IV.** Le cinq frimaire, après midi, l'administration départementale délibérera sur les fournitures que son bureau militaire aura reçues, & sur celles qui lui auront été adressées par les administrations municipales.

**V.** Au moyen du prix convenu par chaque ration de pain, l'entrepreneur demeurera chargé de tous frais de transports; & sera tenu d'assurer la distribution dans chacune des Communes de l'arrondissement du cr-devant District où il pourra se trouver des Troupes stationnées, soit en faisant transporter le pain, soit en envoyant des Grains ou Farines à un sous-entrepreneur sur les lieux, ou enfin par tout autre moyen qu'il avisera bien; mais toujours à ses frais, & sans par lui à répondre personnellement des retardés & de l'insuccès de ce service.

**VI.** Le présent sera imprimé & affiché dans tous les chefs-lieux des Cantons & principales communes du Département.

Certifié Conforme,  
GIMAT, Secrétaire en Chef.

A CAEN, de l'Imprimerie Nat., chez G. LEROY 5<sup>e</sup> année républicaine.



change according to your rank and role within the army (e.g. foot soldiers sometimes received a different amount than cavalry). Considering that it was a staple and necessary for a soldier's survival, it is not surprising that the poor administration of *pain de munition* was often grounds for revolt and desertion.

On the verso of the broadside is written in a contemporary hand "pain de Munition."

In very good condition.

¶ Not in OCLC or the usual gastronomic bibliographies.



*The Ginger from Jamaica is the Best*

**7. OXLEY, Samuel. A treatise on the virtues and efficacy of Oxley's concentrated essence of Jamaica ginger. London: Printed for the proprietor, by J. Barker, 1807.**

12mo. 24 pp. Original printed blue wrappers, upper wrapper with expert paper restoration just touching a couple letters on the recto of the upper wrapper and a few words on the wrapper's verso, lightly browned internally, small marginal tear to the corner of the final leaf. \$2400.00

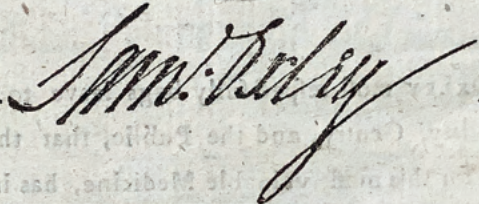
The extremely rare FIRST EDITION of this description of the healthful properties of ginger from Jamaica in curing ailments of the digestive system and nervous system. This first edition appears to be unrecorded (see below).

The first part of the pamphlet describes how "the progressive increase of Refinement and Luxury has...created Disorders to which our ancestors were total strangers." For example, "*Nervous and Hypochondriacal Diseases*, appellations never heard of among the buxom attendants of Queen Elizabeth, who could breakfast on a sirloin of beef; and even little known a century ago, are characteristic ones of the present generation." In addition to diseases of the nervous system, Oxley cites the increase in gout and a disorder called "Bilious...the effect of intemperance, in gorging indiscriminately all kinds of animal food."

As experience teaches that Medicines are subject to the arts of  
some be the envious and unprincipled in proportion  
to their excellence and reputation,  
This should always be enquired for in the name of  
**OXLEY'S CONCENTRATED ESSENCE OF  
JAMAICA GINGER,**

Prepared at No. 21, Tavistock-Street Covent Garden.

Please to observe that a LABEL is pasted on every BOTTLE  
which is GENUINE, signed by the NAME and in the  
HAND-WRITING of the PROPRIETOR, as follows,  
all not so signed are COUNTERFEITS.

Prepared only by  At the Warehouse, 21, Tavistock-street, Covent Garden.

And One Hundred Pounds reward will be paid on conviction  
of a Counterfeit and forgery of this Signature.

This ESSENCE may be had GENUINE,  
(IF SIGNED BY MR. OXLEY,)  
of every reputable Vender of Medicine in Europe,

The One Pound Case, containing the quantity of two 10s. 6d.  
Bottles ordered by letter, post paid, sent to all parts of England  
from Tavistock-Street only, and warranted to arrive safe.—The  
reason of this great difference in the price, is, that persons, by  
purchasing this quantity, give the article an opportunity of  
displaying those powers, and of producing those effects, which  
half the quantity might not do. By this measure BENEFIT  
to the purchaser is made CERTAIN, and the credit of the medicine  
is thereby the more advanced.

Printed by J. Barker, Great Russell-street, Covent-garden.

A TREE  
VIRTUES AND EFFICAC  
ON THE  
OXLEY'S  
Concentrated Essence  
OF  
JAMAICA GINGER,  
RECOMMENDED BY  
DR. GEORGE PEARSON,  
(Senior Physician to St. George's Hospital, and Physician to  
Royal Highness the Duke of York,)  
AS A MOST ELEGANT AND CERTAIN REME  
For the Relief and Cure of  
NERVOUS COMPLAINTS,  
GOUT, PALSY, RHEUMATISM, A  
SPASMS,  
Confirmed by a Variety of interesting  
INVENTED AND PREPARED  
SAMUEL OXLEY  
Her Majesty's Chemist,  
And Sold, Wholesale and  
No. 21, TAVISTOCK  
COVENT-GARDE  
HUDSON

Ginger is the answer. Oxley notes the benefits of ginger are well known and have been established as part of the domestic medicine cabinet. But he goes on to argue that the true white ginger from Jamaica is the most superior kind, especially when administered in powder form. A testimony of its efficacy comes from the case of Sir Joseph Banks who used it for one year to cure his gout. But he goes on to note how it can also reduce the nausea experienced by women when pregnant; how powdered ginger in a warm drink can replace "ardent spirits" (i.e. hard liquor) to soothe one's nerves and calm the stomach; and how Jamaica ginger works as an anti-inflammatory for joint problems.

The next section provides eight different recipes for its use ranging from in a glass of Madeira for gout to ginger mixed with "twenty grains of Rheubarb" for a head-ache. This is followed by five pages of testimony and two pages warning about the counterfeits of his product that are on the market. The final page has an illustration of Oxley's ginger label, reproducing his signature.

In good condition for such a rare and slight item. The table of contents is printed on the verso of the upper wrapper.

¶ Not in OCLC (which does record a later 27 page 1807 edition from York, and later London editions from 1809 and 1824).

“For the Lovers of this Edible,  
Who are Great in Number”

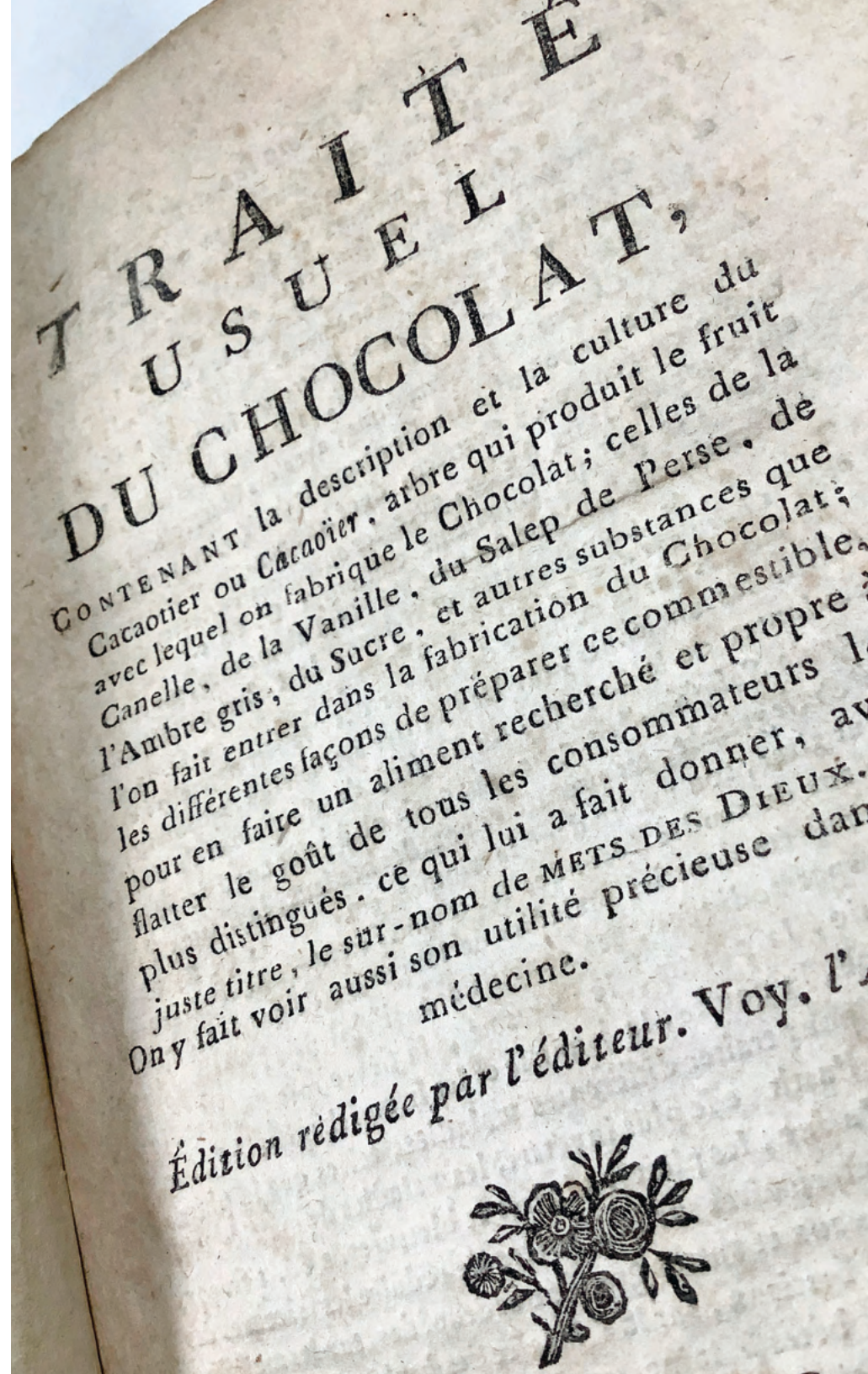
8. [BUC’HOZ, Pierre Joseph.] *Traité usuel du chocolat.*  
Paris: Chambon, 1812.

8vo. Woodcut vignette on title page. 112 pp. Early blue wrappers, lightly browned, light foxing on some leaves, untrimmed. \$2000.00

The FIRST & ONLY EDITION of this treatise on chocolate primarily written by Pierre Joseph Buc’hoz (1731-1807). In the Avis de l’Éditeur, we read that this work is written, in large part by Buc’hoz, but not entirely. The publisher had received Buc’hoz’s manuscript a year and a half after Buc’hoz’s death, but it was unfinished. To complete the work, Chambon consulted the writings of others as well as chocolate-makers themselves “pour la perfection de ce travail” (for the perfection of this work).

The *Traité usuel du chocolat* begins with a description of chocolate’s origin in the Americas and how it was first experienced by Europeans:

*Les Américains, avant l’arrivée des Espagnols chez eux, faisoient une liqueur avec le Cacao, delayé dans de l’eau chaude, assaisonné avec le piment, coloré par le rocou, et mêlé avec une bouillie de maïs, pour en augmenter la quantité: tout cet ensemble donnoit à cette composition un air si brun et un goût si sauvage, qu’un soldat espagnol disoit qu’il n’auroit jamais pu s’y accoutumer, si le manque de vin ne l’avoit contraint a se faire...*



CHAPITRE IV.  
DU SALEP DE PERSE.

Voici ce qu'à dit un ancien médecin, doyen de la Faculté de Médecine de Paris, sur la plante que l'on appelle *Salep de Perse*:

Le *Salep* dont on fait usage à Paris, et que l'on vante comme une ressource salutaire et de beaucoup au-dessus de la semoule et du vermicelle, pour les phisiques et tous ceux que les maladies de poitrine, foiblesses d'estomac occasionnées par des épuisemens de travail et autres genres d'excès, mettent hors d'état d'user d'alimens solides, et que, pour ces bienfaisantes propriétés, depuis peu quelques fabricans de Chocolat l'ont admise avec succès dans la confection de leurs Chocolats (1), est une plante qui, selon Albert Séba, dans son *Trésoir des choses naturelles*, et J. Harmant Degnerus, dans son *Historia medica de dysenteria biliosa contagiosa*, croît sur les confins de la Perse et de la Chine; elle a deux testicules, ou racines bulbeuses, oblongues et fibreuses, qui, au premier coup-d'œil, paroissent unies et collées ensemble, mais qui dans la réalité sont séparées. Ces bulbes de même que celles qui naissent dans nos climats, n'ont pas toutes la même forme; les unes sont rondes, d'autres sont

(1) Particulièrement M. DE LAUVRE, ancien Pharmacien; fabricant de Chocolats rue St. Dominique fauxbourg St. Germain, n°. 4. à qui on doit cette heureuse et utile invention.

*The Americans, before the arrival of the Spaniards, made a liqueur with cocoa, mixed in hot water, seasoned with chilli, colored by annatto [an orange-red dye from the pulp of a tropical fruit], and mixed with a corn porridge to increase the quantity: all of this gives the composition an air so brown and a taste so savage that a Spanish soldier said that he would never have been able to get used to it, if the lack of wine had not forced him to do so...*

The first chapter describes cacao cultivation and the fruit. Chapters two through six describe the various ingredients that can be added to chocolate: cinnamon; vanilla; *Salep de Perse* (salep is a flour made from an orchid bulb, commonly used in food in the former Ottoman Empire); ambergris (a waxy substance which comes from the digestive system of sperm whales – it is commonly used in perfume and is very valuable); and sugar. Chapter seven talks about how chocolate is prepared and its different properties, both nutritionally and medically.

In 1787, Buc'hoz wrote another work on chocolate entitled *Dissertation sur le cacao, sur sa culture, et sur les différentes préparations de chocolat* (Paris: F. J. Desoer). This was a very different work that discussed cacao cultivation and chocolate preparation in general terms only.

Pierre Joseph Buc'hoz (1731-1807) was an encyclopedic author who wrote on numerous subjects, including vegetables, apricots, minerals, domestic animals, insects, tobacco, perfume, tea, coffee, and diet. He was also a successful doctor who in addition to teaching medicine, lectured on botany.

A crisp untrimmed copy.

¶ Mueller, *Bibliographie des kaffee, kakao, tee*, pp. 34-35; OCLC: New York Public Library, Library of Congress, Harvard, University of Maryland, and three locations outside of the United States.

*Mrs. Lazenby Demands  
Compensation for  
Her Fish Sauce*

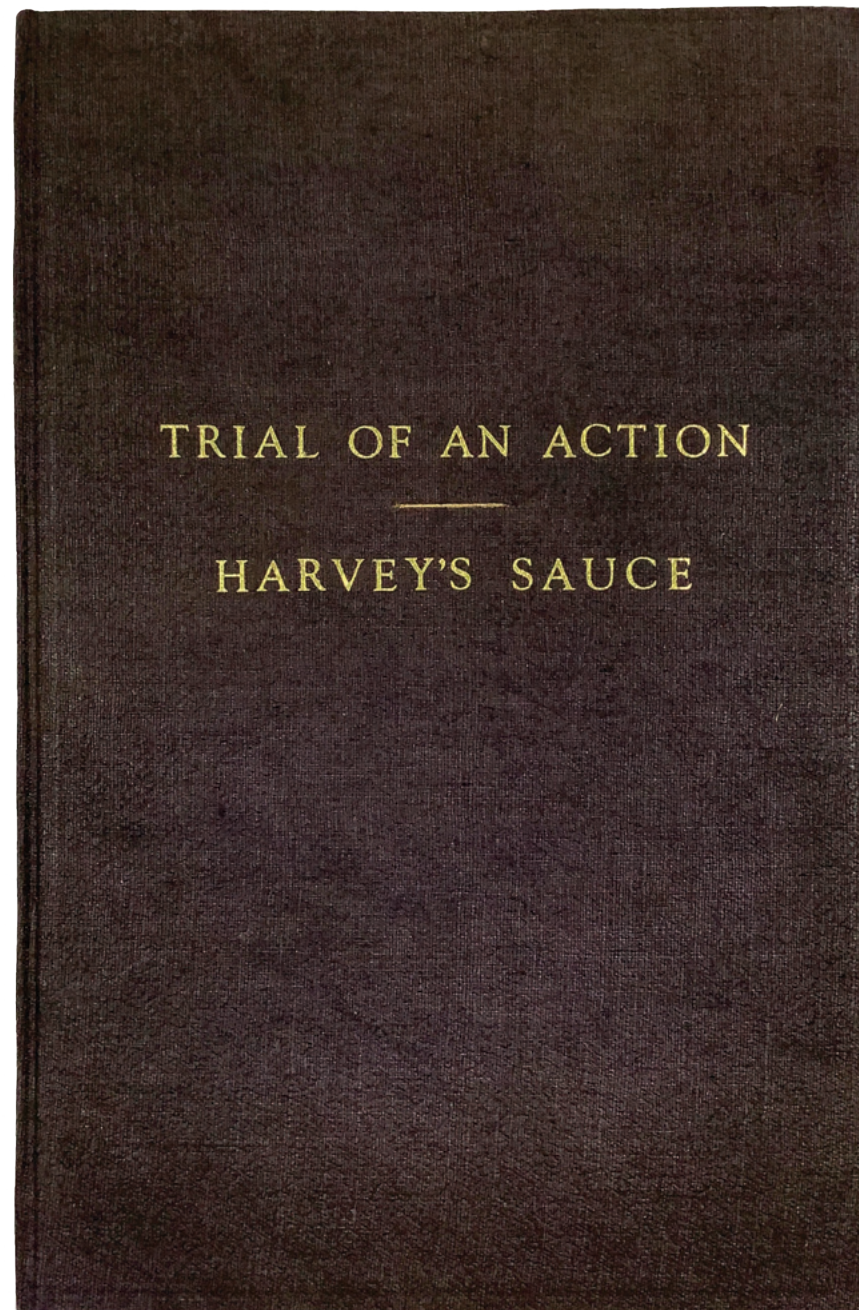
9. A STATEMENT of the trial of an action, commenced by Mrs. Elizabeth Lazenby, against Messrs. Hallett and Hardie. London: E. Bridgewater, [1819.]

8vo. 44 pp. Brown pebbled cloth, title gilt stamped on upper board, blind fillet around sides, a few early ink lines on title page (not affecting text).  
\$1500.00

The extremely rare FIRST & ONLY EDITION of this transcription of a trial in defense of Mrs. Elizabeth Lazenby who claims that Messrs. Hallett and Hardie have stolen her recipe, made a duplicate label, and sold her sauce without her consent and without compensation. The sauce in question was called *Harvey's Sauce*. By the early 19<sup>th</sup> century, *Harvey's Sauce* was already one of the most successful sauces ever marketed.

The original recipe for *Harvey's Sauce* was written by Elizabeth Lazenby's brother, Peter Harvey (1749-1812), who gifted her the recipe in 1793. The sauce was made of vinegar, soy sauce, mushroom or walnut ketchup, anchovies, garlic, and cayenne pepper. In order to deepen the color, it was matured in charred pine barrels. Between 1805 and 1812, Harvey signed each bottle they produced in order to validate its authenticity. When he died in 1812, Mrs. Lazenby signed her own name to the bottles.

The sauce became so popular that Lord Byron mentioned it in his poem *Beppo*, written in 1817, and later, William Makepeace Thackeray, Charles Dickens, and Edith Wharton included it in their writings. During World War I the Lazenby family had a contract for *Harvey's Sauce* to supply the army and navy as well as forces in India. Generations of the Lazenby family continued to sell the sauce and branched out into pickled



A STATEMENT  
OF THE  
**TRIAL OF AN ACTION,**

COMMENCED BY

**MRS. ELIZABETH LAZENBY,**

AGAINST

**MESSRS. HALLETT AND HARDIE,**

(LATE OF QUEEN STREET, CHEAPSIDE, LONDON, CHEMISTS,)

*On the 13th Day of January, 1819,*

In the Court of King's-Bench, at the Guildhall, London;

BEFORE THE RIGHT HONORABLE LORD CHIEF JUSTICE

**SIR CHARLES ABBOTT,**

AND A SPECIAL JURY,

**FOR MAKING & VENDING A SAUCE,**

*In imitation of and purporting to be*

**HARVEY'S SAUCE,**

*For Fish, Game, Steaks, &c.*

PREPARED FROM THE ORIGINAL RECEIPT, ONLY AT

**E. Lazenby's Fish Sauce Warehouse,**

No. 6, EDWARDS STREET,

Portman Square, London.

TAKEN IN SHORT-HAND BY MR. GURNEY.

LONDON:

PRINTED FOR MRS. LAZENBY,

BY E. BRIDGEWATER, SOUTH MOLTON STREET.

vegetables, becoming a very successful business which eventually sold out first to Nestle, and then to Premier Foods. Although no longer marketed as *Harvey's Sauce*, today it exists as a generic Worcestershire sauce sold in South Africa, and is called *MAGGI Lazenby Worcestershire Sauce*.

According to the statement of this trial, Messrs. Hallet and Hardie hired an engraver to duplicate the label for *Harvey's Sauce*, but the duplicate came out slightly altered from the original. They then went on to sell quite a large quantity of the sauce which they produced and labeled themselves. Unfortunately, the sauce had never been patented, so Mrs. Lazenby had very little recourse to specific compensation. Additionally, by the time the issue was brought to trial, Hallet and Hardie had gone bankrupt.

In excellent condition.

¶ OCLC: Only one location outside of the United States.

...they have not supplied my Lord Mayor's table  
Lazenby; that they had committed a great fraud on Mrs.  
these plates, and I shall shew you the number they have  
sold; a prodigious number! Mr. Cox was unwilling at first  
to declare, but was at last compelled to declare; and will  
upon his oath, I trust to day, declare the exact number.  
It turned out that, by the mistake of the boy seeing the  
me of Elizabeth Lazenby, in Edwards Street, he ran  
re with two or three hundred of them that ought to  
gone to the defendant's, and that let the secret out.  
inquiry, it turned out that they had been actually  
this as Mrs. Lazenby's; employing an engraver  
we from a plate they gave him, representing  
of Harvey's original plate, only  
name added to it, which she  
since Mrs. Lazenby  
had committed

*The Rarest of Bassi's Works  
on Wine Making*

**10. BASSI, Agostino. Nuova maniera du fabbricare il  
vino. Lodi: Gio. Battista Orcesi, 1824.**

4to. 46, [2] pp. Early pastepaper wrappers, light thumbing, untrimmed.  
\$2000.00

The extremely rare FIRST EDITION of this study of wine making by the well-known Italian scientist Agostino Bassi. This is the third of six different works by Bassi on wine and it focuses on the wine-making method of Mademoiselle Elizabeth Gervais, the first important female wine-maker in history.

In 1820, Gervais patented her invention through her brother and word of her methods spread rapidly throughout Europe and the United States. Gervais' invention was to use a valve during fermentation that allowed for the expanding gas to escape while preventing additional oxygen from coming in. One added benefit of this method was that a greater portion of wine was preserved through reducing evaporation.

"Competition between the winemakers in Italy and those in France began to intensify in the early 1800's. Publications appearing in both countries on methods of winemaking prompted Bassi to publish his own experiences in wine making."<sup>9</sup> Gervais' methods were very influential (and controversial) in Italy. In fact, Vincenzo Huber also wrote a book on Gervais' method in 1824 entitled *Saggio di enologia pratica*, the same year as

---

<sup>9</sup> Scherr, *Why millions died: before the war on infectious diseases*, p. 83. Sherr also gives a long discussion of Bassi's *Analisi critica dei quattro discorsi dell conte Carlo Verri intorno al vino* (Milan, 1824) and Bassi's importance in the development of the science of infectious disease.





# NUOVA MANIERA

DI

## FABBRICARE IL VINO

A TINO COPERTO

SENZA L'USO DI ALCUNA MACCHINA

## OPERA

DEL DOTTOR

AGOSTINO BASSI



LODI

DALLA TIPOGRAFIA DI GIO. BATTISTA ORCESI.

1824.

Bassi. Bassi begins his work by saying that he has read of Gervais' methods in Italian newspapers and that he is "determined to apply it to my particular methods of making exquisite and luxury wines." The rest of the book outlines his experiences.

Agostino Bassi (1773-1856) was "a most curious and ingenious naturalist who first established the doctrine of microbial parasitism and who postulated theories on, or worked in, many other important areas of agriculture, science and medicine."<sup>10</sup> He studied physiology under Lazzaro Spallanzani and physics under Alessandro Volta and, in addition to several books about wine, Bassi also wrote about sheep, potatoes, fertilizer, leprosy, cholera, cheese, and especially on diseases of the silk worm. His work was cited by Pasteur (who had a portrait of Bassi in his office) and Bassi is credited with being the founder of the parasite theory of disease.<sup>11</sup> "By his demonstration of the parasitic nature of the muscardine disease of silkworms, Bassi is regarded as the founder of the doctrine of pathogenic micro-organisms" – Garrison & Morton, 2532.

A very nice copy, bound in beautiful wrappers.

¶ Pazzini, P.S. *Bibliografia bacchica*, p. 65. Not in OCLC.



<sup>10</sup> Porter, J. R., "Agostino Bassi Bicentennial," in *Bacteriological Reviews*, September, 1973, p. 284.

<sup>11</sup> *Ibid.*, p. 287.

*American Indian Remedies*

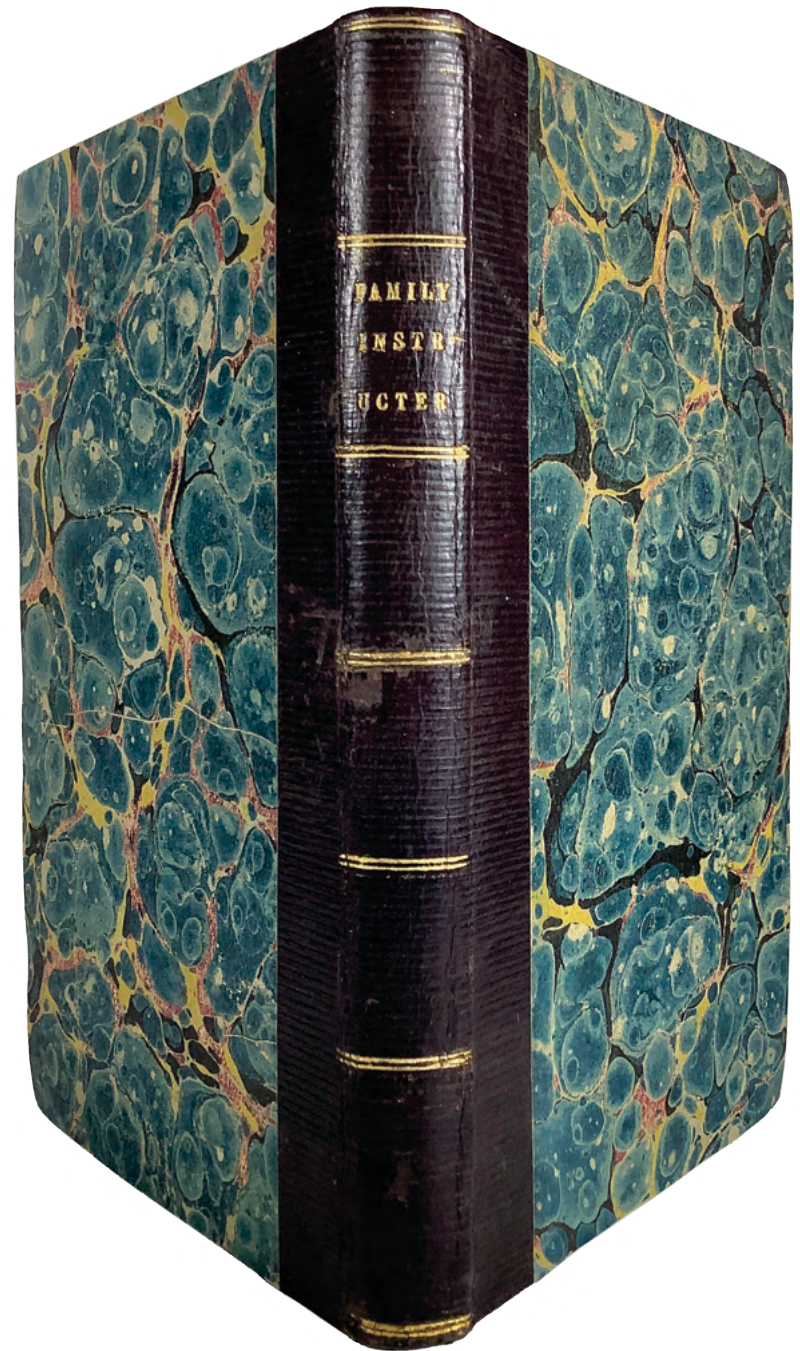
**II. BOWKER, Pierpont F. *The Indian vegetable family instructor*. Boston: Published by the author, 1836.**

18mo. in 9s. Two woodcut vignettes in the text. xii, [13]-180 pp. Handsome period black straight-grained half morocco over marbled boards, expert repairs to the upper and lower free endpapers, lightly browned, some thumbing and light spotting. \$2000.00

The FIRST EDITION of Pierpont F. Bowker's collection of "Indian prescriptions," a multitude of "vegetable remedies" that are "designed for the use of families in the United States." In the preface, Bowker states that some ailments have "baffled the skill of the most eminent physicians" and yet, "vegetable medicine" can provide relief where conventional medicine failed. He also sees these remedies as more accessible to the public and a means for everyone to become their own physician.

The first part of the book lists 182 different plants and their uses in medicine and in food. Each plant is described taxonomically for identification purposes; followed by a description of its smell and taste; where and when it can be found; how it is prepared and what it is mixed with; then what ailments it is for and how it is administered. Some of the plants include "Indian Milkweed, sometimes called Bitter Root;" "Indian Umbel, sometimes caled [sic] Ladies' Slipper, Nervine, &c.;" and "Cherry Tree Bark."

The second section is made up of the recipes themselves. Wisely, Bowker notes that not all remedies affect people the same way:



brittle, should be used  
for use, should be  
nded fine; made  
digestion, or for a re  
fine thing for a weak stomach  
er complaints caused by indigestion  
for all urinary obstructions and weakness  
who are consumptive, will find this a great  
to that lingering and slow complaint.

35. *Oak of Jerusalem.*

This herb is common; it grows in gardens  
d round buildings, and may be known by its  
ste, for it is bitter even to a proverb. It is of  
sweating nature, and if drank of freely will  
throw off fevers at first attack, and frequently  
prevent colds; it is also good in syrups. This  
weed is very healthy, and useful as a medicine  
and may be administered with good success.

36. *Bitter Sweet.*

This is a valuable and useful medicine.  
is found on wet low land, on the banks of  
ers, &c.; it is of a climbing nature; the to  
vine runs on bushes, and creeps along  
ground. The root is of a reddish yellow  
bark of which with other things, I shall  
after describe, are an excellent ointment  
ternal application.

*As it is impossible for even the loveliest [sic.] object to please every one's fancy, or the most palatable food to suit every one's taste, it must, therefore, be impossible for any one remedy always to have the same effect on different persons and diseases, which originate from different causes.*

This section includes 156 different medical recipes ranging from "For frost bitten feet" (simmered elder bark in hen's oil) to "For rickets in children" (a bath in good brandy followed by a drink of turkey root steeped in wine) and "A beer for the liver complaint" (made of fever-bush, winter-green, checkerberries, hops, black birch twigs, and a teaspoon of ginger). At the end are a few short writings covering how to speak with patients; the effects of hot weather on one's health; and notes about what to eat.

In good condition.

¶ OCLC: New York Public Library, University of Rochester, University of California (Los Angeles), University of Colorado, Yale, Library of Congress, University of Delaware, Northwestern University, University of Chicago, Indiana Historical Society, Harvard, Michigan State University, University of Michigan, Dartmouth, Lloyd Library, Miami University, College of Physicians of Philadelphia, Hunt Institute, Vanderbilt University, Vermont Historical Society, University of Wisconsin (Madison), and American Philosophical Society.

*The State of Agriculture  
in Mexico*

**12. BOLETIN de agricultura. Mexico: Imprenta de la sociedad literaria, 1846.**

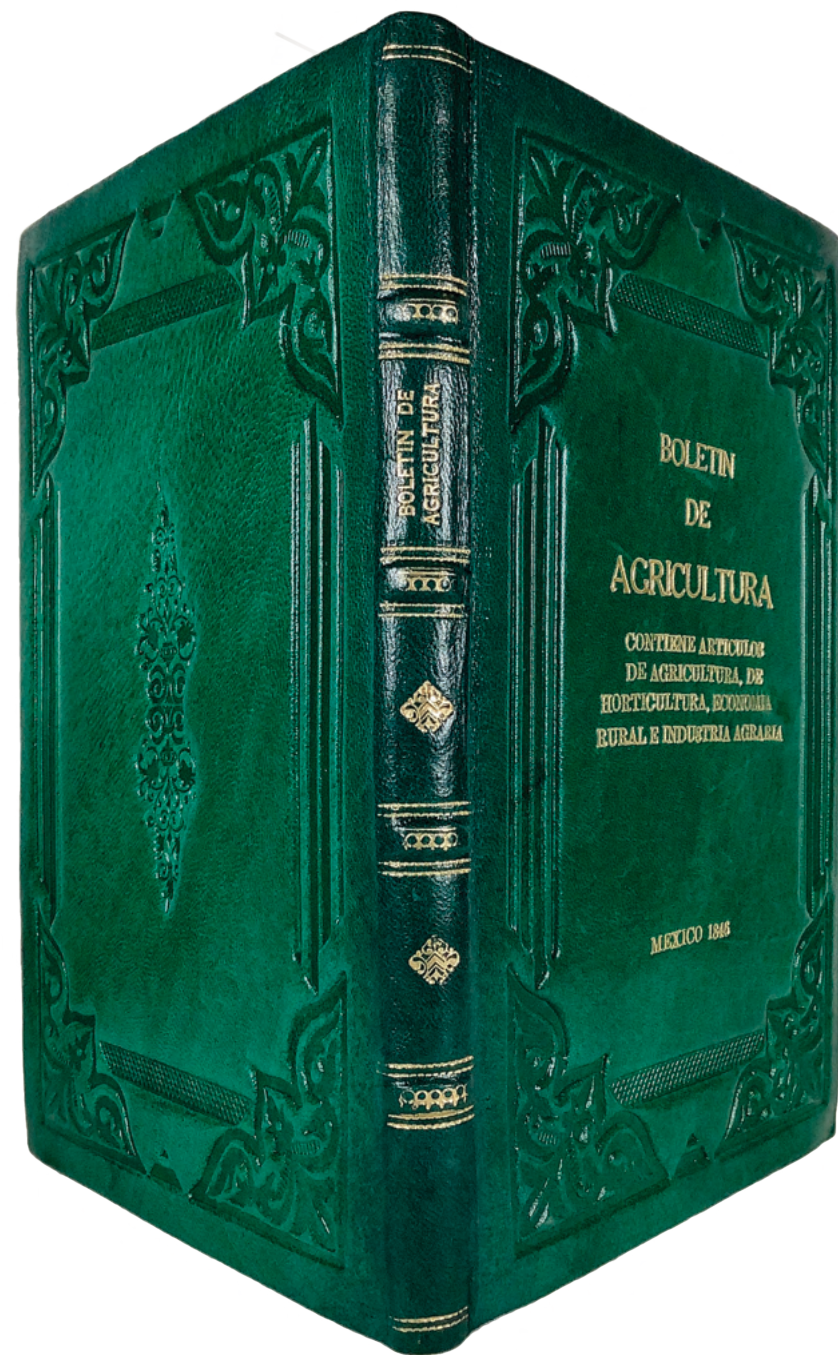
Large 12mo in 6s. Wood engraved vignette on title page. 2 p.l., 118, [2] pp. Green blind-stamped leather, title gilt stamped on spine and upper board, gilt spine in five compartments, raised bands, gilt dentelles, decorative endpapers, minor worming in lower margin of several leaves (not affecting text). \$1000.00

The very rare FIRST EDITION of this collection of articles on agriculture and horticulture, as well as the agrarian economy in Mexico. Several of the articles are of interest to the culinary historian.

There are two articles on bees, one of which is specifically about native Mexican bees. One of these is said to be much like the common European bee, but lives in the Yucatán and Chiapas and is famous for the superior flavor, jasmine-like aroma, and clarity of its honey. The plant that these bees take their pollen from and that gives it such an exquisite aroma is also native to the Yucatán and is called *xtabentún* (Nahuatl for “vine that grows on the stone”). There is also a traditional liqueur made in the Yucatán that goes by the name *xtabentún* which is made from anise seed, the same honey fermented, and rum.

The rural calendars for October, November, December, and January are written by “an Arab” named Doctor Abu Zacaria Iahia who was the author of a work called *Libro de agricultura*, published in Madrid in 1802. These calendars are mostly written about what to harvest during those months.

There is an article on “the most useful plants in Mexico” in which the *achiote* (a native to Mexico) is mentioned. The author writes about its cultivation and the process of extracting the *annatto* coloring which is one of the most significant natural food, cosmetic and pharmaceutical dyes used internationally. The indigenous people used the *annatto* coloring to paint their faces and lips. The seeds



### BOTANICA APLICADA A LA AGRICULTURA.

NOCIONES GENERALES Y SENCILLAS SOBRE LAS PLANTAS MAS UTILES DE MEXICO.

**Abeto.** Por lo relativo á este árbol, véase lo que dirémos sobre el *Pino*, el *Sabino* y el *Pinabete*.

**Abrojo.** No hemos visto la descripción de esta planta espinosa, muy comun en la República, y que nos parece es una acacia silvestre; en ninguna parte se cultiva, y lejos de eso se procura es-terminarla porque en sus ramas espinosas pierden mucha lana las ovejas. El abrojo es excelente para hacer carbon. Sembrándolo en los setos ó valladares, sería de mucha utilidad para resguardar los terrenos, creciendo entre otras plantas espinosas.

**Acacia.** De las numerosas especies que forman este género de plantas, ninguna se cultiva en México bajo el nombre de acacia sino algunas especies nuevas recién introducidas al país por los jardineros europeos, y que se van propagando con rapidez.—Se cree generalmente que el *mesquite* es la verdadera acacia que dá la goma arábica; por lo menos es cierto que ambas plantas son muy parecidas.—La planta llamada *uña de gato*, es en nuestro concepto la que llaman los botánicos *acacia feroz*. Véanse en este catálogo los párrafos correspondientes al *MESQUITE*, *HUISACHE*, *MIMOSAS* y *SENSITIVA*. Para adornar nuestros cementerios convendría propagar en México la Acacia de Santa Helena, (*mimosa péndula*) planta melancólica y pintoresca, cuyas ramas caen hácia la tierra como las del sauce de Babilonia.

**Acebo** (*Ilex*.) El acebo comun (*ilex aquifolium*) es un arbusto hermoso y útil. Su porte es el de un arbusto que se pone comunmente en forma de espinos; pero en los bosques se eleva á la altura de un árbol de segundo ó tercer orden. La cáscara exterior del acebo es de un verde ceniciento y la interior amarilla: la madera de un blanco hermoso y un poco moreno en el centro: las flores nacen de los encuentros de las hojas y muchas juntas: las hojas están colocadas alternativamente en los tallos: están siempre verdes, y pierden sus espinas cuando el acebo se hace árbol.—La flor del acebo es de una sola pieza, en forma de roseta, dividida en cuatro hojuelas redondeadas, cóncavas y abiertas. El cáliz muy pequeño y con cuatro dientes, cuatro estambres y cuatro pistilos.—El fruto es una baya carnosa, redondeada, roja, y tiene cuatro semillas.—Las hojas con peciolo ó rabito, son enteras, aovadas, agudas y espinosas, lustrosas, firmes y duras.—La raíz es leñosa y ramosa.—Se encuentra en los bosques y en los setos, y florece en Mayo.

El acebo esparce un olor desagradable, y el fruto es desabrido y mueve á náuceas; conviene no usarlo en lo interior.—De la corteza interior del acebo, machacada y fermentada, se estrahe una liga ó materia glutinosa, que sirve para untarla en las ramas de los arbo-

of the plant are also ground up and mixed with other spices to make a condiment called *recado rojo*, a central component in the cuisine of the Yucatan peninsula in Mexico. Also in this article there is a brief story on the potato. This root vegetable originated in Peru then spread early on, throughout the Americas. In this article, the author mentions a statue of Antoine-Augustin Parmentier that is to be built in France to celebrate his part in bringing the potato to France. The author also mentions that many "states" in Germany have adopted Goethe's suggestion to have festivals in honor of the introduction of the potato to Germany.

Throughout the *Boletin de agricultura* there is an author with the initials "E.R." who makes many comments and notations on the articles. On an article about a woman doctor named Manuela Jimenez y Martinez, "E.R." comments about how apt the subject of plants is for women:

*Creemos que el estudio de las plantas es muy adecuado a las inclinaciones del bello sexo y á su curiosidad por conocer los mas hermosos objetos de la naturaleza, no menos que á la sagacidad y penetracion con que la muger procura investigar los objetos que escitan su interes.*

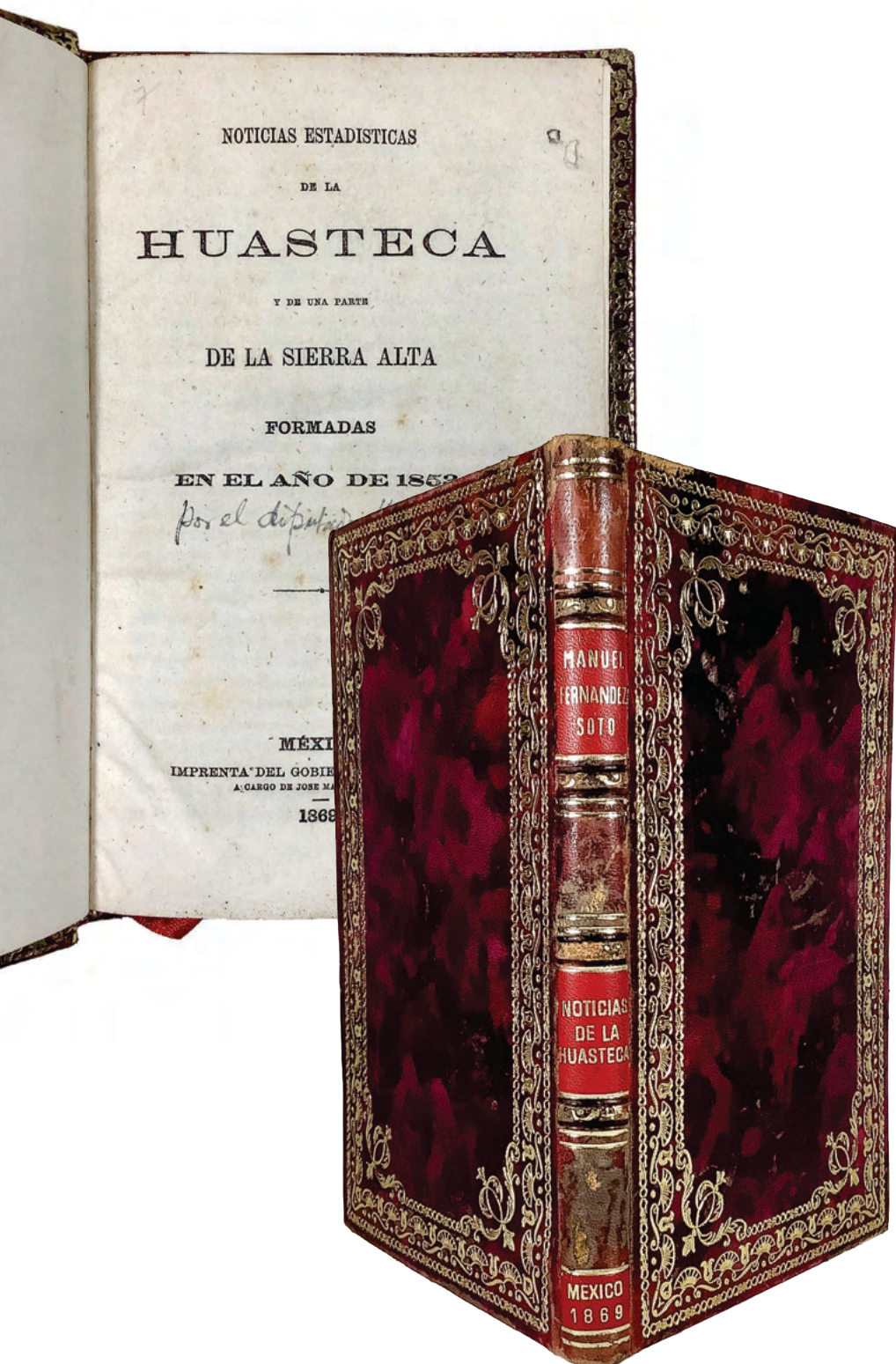
Which roughly translates to:

*We think that the study of plants is very fitting to the inclinations of the fairer sex and appeals to their curiosity regarding the more beautiful parts of nature, no less than the sagacity and penetration with which the woman investigates the objects that excite her interest.*

Overall, this is a very interesting collection of articles on specific agricultural products from specific regions in Mexico.

In good condition.

¶ OCLC: University of California (Berkeley), Yale University, Tulane University, and one location outside of the United States.



*A Bounty of Information  
on the Indigenous Edibles  
of Mexico*

**13. [SOTO, Manuel Fernando.] Noticias estadísticas de la Huasteca y de una parte de la Sierra Alta. Mexico: Imprenta del Gobierno, en Palacio, 1869.**

Large 12mo in 6s. v, [1- blank], 207, [3 - blank] pp. Twentieth-century marbled calf, ornate gilt roll pattern around sides, spine gilt in five compartments, raised bands, red morocco lettering pieces on spine, edges gilt, gilt dentelles, marbled endpapers. \$1200.00

The very rare FIRST & ONLY EDITION of this fascinating study of the potential for agriculture and mining to be found within the “400 leagues” of land between the ports of Tampico and Tuxpam in the Huasteca region of Mexico (including a portion of the Eastern Sierra Madre Mountains known as Sierra Alta). The author, Manuel Fernando Soto, was a Mexican politician who lived from 1825-1896. The original purpose of this book was to appeal to *hombres pensadores* (thinking men) to encourage them to bankroll a massive highway to be built along the larger rivers in order to exploit the natural riches of the land.

This book is an in-depth study of the towns within the Huasteca region and part of the Sierra Alta. The qualities of each town are divided into several categories. Soto describes what is to be found in the ground and within the mountains that can be exploited for commercial growth, including what they are currently cultivating there. He also writes about where to find potable water and roads. He lists all of the domestic animals, wild animals, birds, reptiles, and insects that populate the areas, as well as the hunting, fishing, and how the people earn a living. Soto covers the beverages consumed, what is commonly eaten, and the illnesses, factories, ancient historical sites, and languages spoken.

For the culinary historian, *Noticias* is an incredible resource for learning what native fruits and vegetables were growing in Huasteca at the time, some of which were cultivated by the Mayans. It is also interesting to see the variation in the common diet, from town to town.

In the town of Tamaulipas alone, there is a long list of native fruits. Here are a few that were cultivated by the Mayans: *ojite*, which has a large seed that is covered by a citrus-flavored skin, is highly nutritious, and whose nut can be boiled or dried and ground into meal for porridge or flatbread, and *tejocote* (from the *Nabuatl* word *texocotl* which means stone fruit), which is used in a traditional Mexican spiced drink called *ponche*, that is served at Christmas and New Years Eve. *Tejocote* is also used on Day of the Dead to decorate the altars as offerings to the dead. *Zapote* is another Mayan fruit. In *Nabuatl* it is called *tzapotl*. A byproduct of the *zapote* tree is a gummy latex used in chewing gum dating back to the Mayans. The fruit tastes rather like a fig and has the texture of an avocado.

Many of the fruits were used both for eating as well as for medicinal purposes. *Capulin* is a type of cherry that is high in antioxidants and used traditionally in specialty *tamales* as well as in a Mexican dessert where once the skin and seeds of the fruit are removed, it is mixed with milk, vanilla, and cinnamon. *Capulines* are also sometimes fermented to make an alcoholic beverage. *Chote* looks a bit like a long thin grooved yellow lantern and grows both on the arms and trunk of the tree. It has a fleshy interior with many seeds, and was used medicinally for earache, respiratory diseases, and as a diuretic. *Coroso* or *corozo* is a palm which bears a fruit that turns into a very hard nut that is used for carving into ornaments. When its fruit is soft, it has water inside that tastes like coconut and has a strong diuretic effect. The *buamuchile* is a plant from the pea family whose fruit is sweet and sour and whose pulp is eaten raw. The Huasteca people used other parts of the tree to treat gum ailments, toothache, and cancer.

In writing about what is commonly eaten in the towns and villages, beans, and rice, tortillas, fruit, salad, and various meats are what appear most often. The most common beverages consumed were *mezcal*, *aguardiente de caña* (an alcoholic drink made from sugar cane that is first fermented and then distilled), and water. Interestingly, the majority of the factories in Huasteca are dedicated to the production of *aguardiente de caña*.

With the author's name inscribed in an early hand on the title page, as well as filled in after the author's initials on page v.

There is an interesting printer's error that appears on the 1<sup>st</sup> and 4<sup>th</sup> leaf of each gathering in the upper right hand corner margin. It is a small inked spot, which is sometimes accompanied by a small hole. It may be that a piece of type had fallen into the press and when each full sheet was printed, the mark was made. The text in the book is never affected.

In good condition.

¶ OCLC: New York Public Library, Library of Congress, University of Wisconsin (Milwaukee,) and the National Library of Mexico.



*With Colorful Illustrations from the  
"Mendocino Codex"*

**14. RUIZ Y SANDOVAL, Alberto. El algodón en México.  
Mexico: Oficina Tipografica de la secretaria de fo-  
mento, 1884.**

8vo. Wood engraved vignette on title page, eight lithograph plates representing ten numbered illustrations (three of the plates are in color), one large folding map, and one full-page chart. 1 p.l., 186, [1], [1 - blank] pp. Marbled brown wrappers, small spot at the bottom of one leaf (pp. 127/128) just touching three letters on each side and causing a short tear/hole inside the spot, slight loss of image on outer edge of six plates, evenly browned throughout. \$300.00

The FIRST EDITION of this exhaustively researched book on the history of cotton in Mexico ranging from the pre-Columbian era through to 1884, when the book was written. Alberto Ruiz y Sandoval writes from the perspective of a man who loves his country and the rich culture of its indigenous people.

*Por cumplir con un deber voy á afrontar este trabajo, que tiene por asunto una materia que tantos bienes puede traer á mi querida patria. ¡Ojalá que en su desempeño me valga el decidido afan que tengo de hacer algo útil!*

Which translates roughly to:

*I feel duty-bound to write this work, whose subject is a matter that can bring great benefit to my beloved country. Hopefully this book has the desired effect and I have written something useful!*

EL  
ALGODON EN MÉXICO

TRABAJO ESCRITO

DE ÓRDEN

DE LA SECRETARIA DE FOMENTO

POR EL INGENIERO AGRÓNOMO

ALBERTO RUIZ Y SANDOVAL

Antiguo alumno de la Escuela Nacional de Agricultura,  
del Gobierno para el estudio del algodón en los Estados Unidos, Agrónomo de la  
"Comision Exploradora de la Baja California,"  
Comisionado explorador de las Costas del Pacífico, y Miembro de la  
seccion de publicaciones de la  
Comision Mexicana para la Exposicion de Nueva Orleans.





ESTADOS UNIDOS DEL NORTE

GOLFO MEXICANO

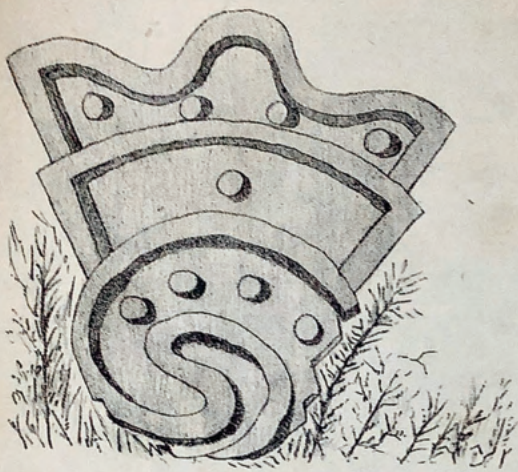
ZONA ALGODONERA  
DE LOS  
ESTADOS UNIDOS MEXICANOS.

(La parte señalada con fondo es lo que comprende la zona.)

Escala de 1:500000



Lám. 9



Lám. 10



The book is written in four parts. Part one is on the subject of cotton and all that relates to it in Mexico from the pre-Columbian era up to the Spanish conquest. In this section, the author writes about traditional Aztec clothing made from cotton, a plant which he believes to be native to Mexico. He includes eight pages taken from the *Mendocino Codex* in order to illustrate the importance of cotton in the Aztec culture; three of the pages are printed in color. The *Mendocino Codex* is an Aztec manuscript, which is believed to have been created in 1541, approximately twenty years after the Spanish conquest of Mexico. It is a document containing a history of the Aztecs, including descriptions of the daily life of early Aztec society. The Codex is written in Nahuatl and utilizes Aztec pictograms. It is also translated and explicated in Spanish.

Part two focuses on the history of cotton when Mexico was a colony of Spain. Part three is about cotton cultivation from the independence from Spain (1821) up to the time in which the book was written (1884). In this section, Ruiz y Sandoval writes about different cultivation methods and itemizes the cotton territories in Mexico. There is a large and detailed folding map included which highlights the *zona algodonera de los Estados Unidos Mexicanos* (cotton zone of the United States of Mexico).

In part four, the author writes about recent cotton production and enumerates how many cotton textiles existed at the time of writing the book, how many men, women, and children are employed by the cotton industry, as well as how much money it makes for the country (which was considerable). Ruiz y Sandoval sums this all up by expressing his confidence in the continued success of the cotton industry in Mexico.

With the inked owner's stamp of "Julio Beristain, Ago 10 1898, Mexico" on pages 1 and 156, and on the verso of the first color plate.

*On Growing Cotton in  
a Lagoon in Mexico*

**15. GUTIERREZ, Donato. El Algodonero. Mexico:  
Oficina Tip. de la Secretaría de Fomento, 1885.**

8vo. Wood engraved vignette on title page. 30 pp. Marbled brown wrappers.  
\$350.00

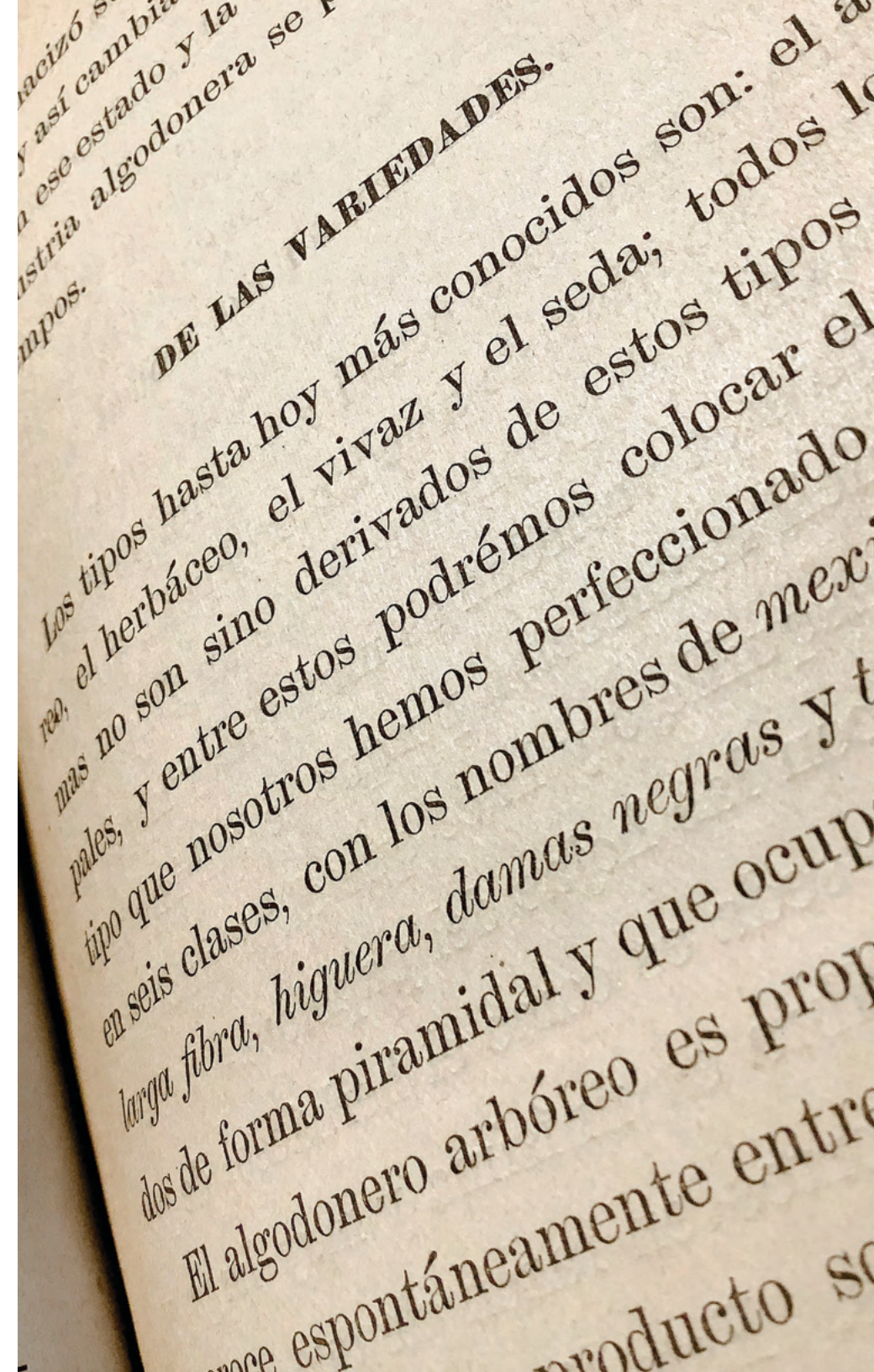
Probably the FIRST EDITION (see below) of this study of cotton. Donato Gutierrez, a farmer of northern Mexico in the Laguna region of Durango, has written this in-depth study of the cotton plant in order to educate and facilitate the best possible results in cotton cultivation in his home region.

Cotton is indigenous to Mexico, and grows very well there, but according to Gutierrez, in order to get the most out of the plant, one must work the land diligently, rotate crops regularly, and keep all tools clean. He also notes that in harvesting cotton by hand, the labors of men, women, and children can all be equally utilized as the work is not difficult or heavy but does require skill.

The book is divided into nine sections: cotton varieties; soil; sowing; cultivation; pruning; improvement; detrimental insects; illnesses that cotton is prone to; and harvesting.

With the inked owner's stamp of "Serafin Beristain" on the title page, above the wood engraved vignette of a young laborer in the field holding a scythe.

¶ OCLC records one copy at Cornell that has attributed the date as [1884]. The printer and pagination is the same so I think it likely that the attribution is wrong.



CULTIVO

DEL

TABACO EN MÉXICO

MEMORIA

SOBRE EL

TABACO DEL VALLE DE SANTA ROSA

En el Estado de Oaxaca.

DIRIGIDA AL SR. GUSTAVO LUIS DE COUTOULY, MINISTRO DE FRANCIA

POR EL SR.

LUIS LEJEUNE



MÉXICO

OFICINA TIP. DE LA SECRETARÍA DE FOMENTO  
Calle de San Andrés núm. 15.

1885

*Tobacco Cultivation  
in Mexico*

**16. LEJEUNE, Louis. Cultivo del tabaco en México: Memoria sobre el tabaco del Valle de Santa Rosa en el estado de Oaxaca. Mexico: Oficina Tip. De la Secretaría de Fomento, 1885.**

8vo. Wood engraved vignette on title page. 46 pp. Marbled brown wrappers, very small tear on title page (not affecting text), lightly browned throughout due to paper quality. \$400.00

The FIRST & ONLY EDITION of this study of tobacco cultivation in Mexico. Louis Lejeune was a French prospector and consular official in Mexico. He was a great proponent of facilitating better irrigation in Mexico as a means of invigorating its agricultural production. He felt that Mexico would profit far more from agriculture than through mining or any other industry.

In this book, Lejeune compares tobacco grown in Havana, Cuba, with that grown in Valle de Santa Rosa, in the state of Oaxaca, Mexico. The main goal of this work is to illustrate that Mexico has the ideal climate and soil for producing the same or similar quality of tobacco as that grown in Cuba. Lejeune notes that tobacco was originally cultivated by the native people of Mexico and that it grows spontaneously in many parts of Mexico. He lists the indigenous tobaccos of Mexico: nicotiana pasilla; nicotiana tentella; nicotiana rústica; nicotiana crispera; and many others.

With a wood engraved vignette on the title page depicting a jaunty young man contentedly smoking an extremely long pipe.

*Supporting Linen Production  
in Mexico*

**17. ANDREWS, Michael. Instrucciones para el cultivo y preparacion del lino en Irlanda. Mexico: Oficina Tip. de la Secretaria de Fomento, 1888.**

8vo. Wood engraved vignette on title page and two lithograph plates representing six numbered illustrations. 45, [1 - blank], [1], [1 - blank] pp. Marbled brown wrappers, faint waterstaining in lower margin of first few leaves (not affecting text). \$400.00

The extremely rare First Spanish Edition of this study of linen production, translated from English into Spanish by Carlos Cataño. Although the book is translated from the ninth revised English edition, we can find no trace in OCLC of either this Mexican edition nor *any* English edition. This may be due to the fact that – according to Andrews’ introduction – the English editions were published for free distribution. Andrews also notes that although his instructions for cultivating linen were intended for Ireland, they have been adapted to be useful in any climate.

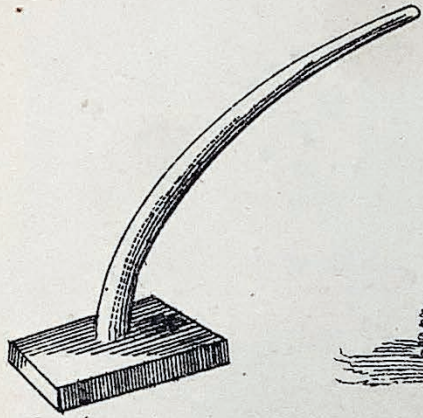
Michael Andrews (1788-1870) was a very successful Irish manufacturer of linen who “was of great importance in the industrial development of the north of Ireland” — *Dictionary of Irish Biography*. Among his many achievements, he was the first person in Ireland and Scotland to import Jacquard looms from France (for which he won many design awards). He was also a successful businessman who was concerned with social causes: he was known for paying his employees well; he supported hospitals and banks that benefitted the working class; and he worked to increase people’s political rights. Andrews’ products were distributed and sold world-wide.

INSTRUCCIONES  
Para el cultivo y preparacion del lino en Irlanda, por Mr.  
Michael Andrews, miembro de la Sociedad Abastecedora de  
de Belfast.  
(Traducidas del inglés por Cárlos Cataño.)

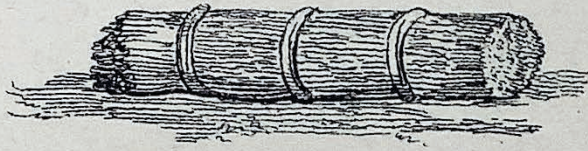
INTRODUCCION.

Como se considera oportuno conservar  
ciones para el cultivo y preparacion del  
este noveno tiro, cuidadosamente revisi  
para su gratuita distribucion.

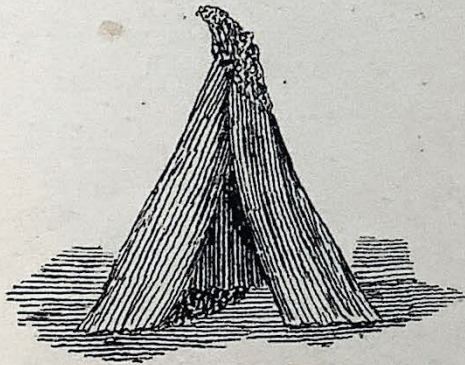
La revision que de él se ha hec  
con cada una de las anteriores pu  
mostrado que no altera en nada  
ellas se han dado, sino q  
las luces, c



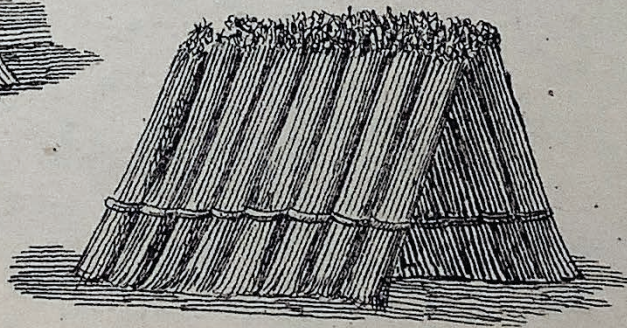
*Fig. 3.*



*Fig. 4.*



*Fig. 5.*



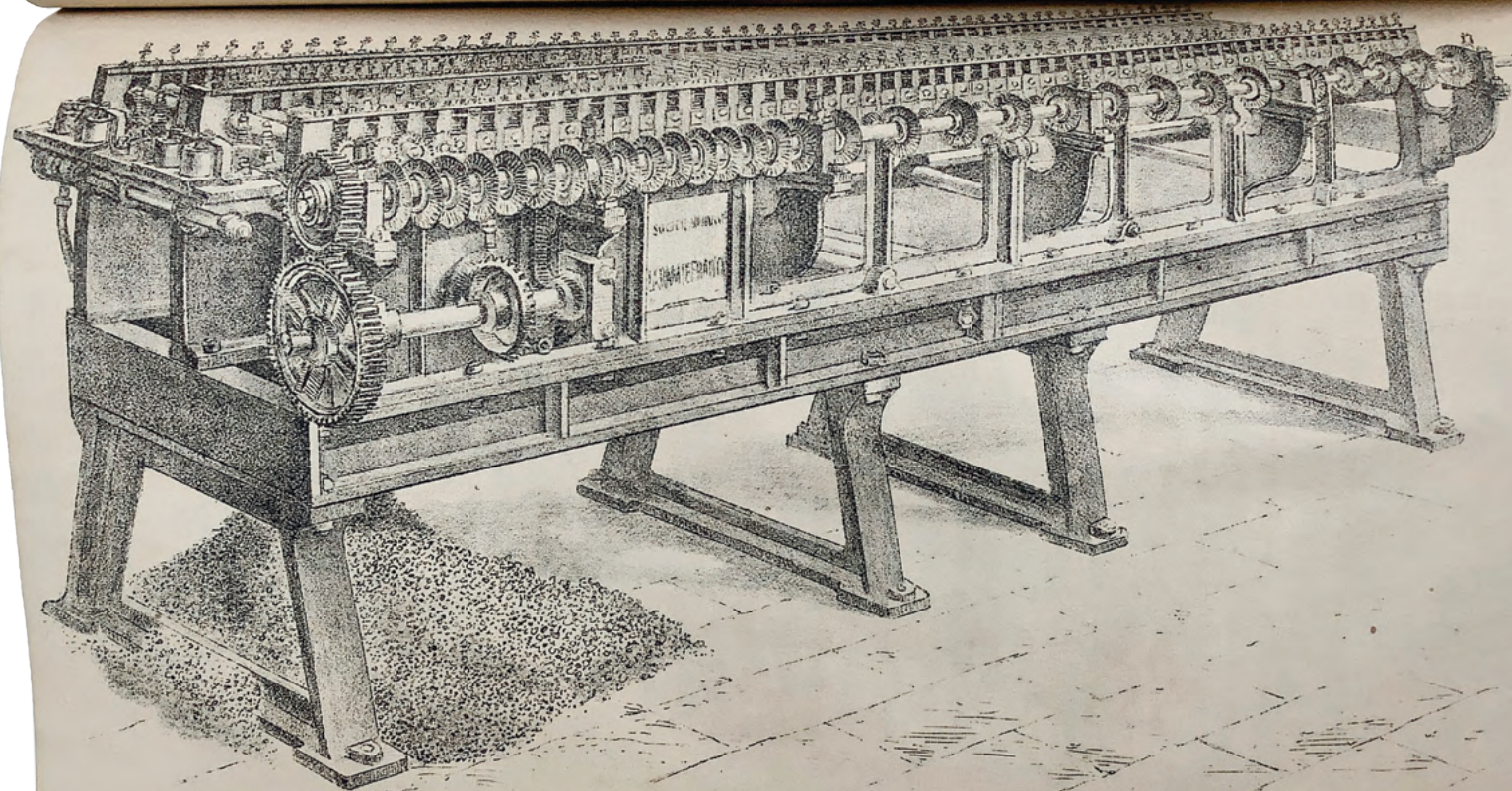
*Fig. 6.*

The book describes the linen manufacturing methods in Belgium, Holland and Russia, and holds those countries up as paragons in the industry. The author also gives in-depth instructions regarding the cultivation of flax for manufacturing linen. The two lithographs depict the stages of processing flax.

By the end of the 19<sup>th</sup> century, textile production and distribution was Mexico's largest area of manufacturing. In that context, it is easy to understand the desire to translate and distribute Andrews' work for a Mexican audience.

In very good condition.

¶ Not in OCLC.



MÁQUINA P. A. FAVIER.

*Introducing Ramie Production  
to Mexico*

**18. FAVIER, Pierre Auguste. Nueva industria del ramié. Mexico: Oficina Tip. de la Secretaria de Fomento, 1889.**

8vo. Two lithograph plates in the text. 176 pp. Marbled brown wrappers, faint waterstaining in outer corner of lower margin.

\$300.00

The rare First Spanish Edition of this study of ramie production in France (first edition: *Nouvelle industrie de la ramie*, Paris, 1881). Sections cover its general history; the machines used for decortication of ramie; and how to cultivate the plant. Ramie is a plant in the nettle family and is one of the strongest natural fibers. Once rendered into fabric, it can be used to make clothing.

# NUEVA INDUSTRIA DEL RAMIÉ

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## TRATADO

Sobre el descubrimiento de los métodos mecánicos y químicos para preparar  
y utilizar las fibras del Ramié,  
planta textil que produce una fibra más fuerte que el lino y que el cáñamo, más fina que el  
algodón y que la lana, y tan brillante como la seda.

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## SEGUIDO DE UN RESUMEN

DE DATOS ÚTILES Á LOS INDUSTRIALES EN TEXTILES  
DE CUALQUIERA NATURALEZA

Y

De un Tratado sobre el cultivo en Francia, de esta planta, llamada á ocupar un gran lugar  
en la agricultura de la Europa Meridional.

POR P. A. FAVIER.

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Traducido de la Tercera Edición Francesa por  
E. Sardaneta y A. Basurto L.

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MÉXICO

OFICINA TIP. DE LA SECRETARIA DE FOMENTO.  
Calle de San Andrés, número 15.

1889

In the introduction, Favier writes that his work is a patriotic publication in that he hopes to industrialize ramie on a large scale in France, the goal being that France might compete with other countries who do so well with other plants such as cotton and hemp. The objective may have been the same for the engineers Enrique Sardaneta and Andrés Basurto who translated Favier's work for a Mexican audience. Also included is a great deal of information on the economics and finances behind ramie production.

Favier was a French inventor who invented a new machine for preparing plant fiber for use in fabric. Included in this book is a lithograph plate depicting Favier's decortication machine which could separate the bark from the woody stalks of the plant and then extract the fibers from the bark. He was a great proponent for the mechanization of labor as a means of industrial progress.

¶ OCLC: New York Public Library, University of Texas (Austin), and four locations outside of the United States.



*“Collecting is a Hereditary Disease”*

**19. (BOOK PLATES.) Franks bequest. Catalogue of British and American book plates bequeathed to the trustees of the British Museum by Sir Augustus Wollaston Franks. London: William Clowes and sons, 1903-1904.**

8vo. Frontispiece and six plates. x, [1], [1 - blank], 458 pp.; six plates. 2 p.l., 443, [1] pp.; six plates. 3 p.l., 387, [1] pp. Three volumes. Handsome early library cloth, lightly bumped and rubbed, library name blind-stamped on upper boards, tan morocco lettering piece on each spine, gilt fillets on spines, shelf number gilt-stamped on spines, library stamps on the title pages (one of which is a perforated stamp, not affecting text), ink library stamp on the blank versos of the plates and the final leaf of each volume. \$350.00

FIRST EDITION. Sir Augustus Wollaston Franks (1826-1897) was “arguably the most important collector in the history of the British Museum and one of the greatest collectors of his age.”<sup>12</sup> He was both a museum administrator as well as a private collector of ceramics, medieval art, *netsuke* and *tsuba* from Japan, drinking vessels, playing cards, and bookplates, the subject of the catalogue offered here. When he died, he left behind a manuscript in which he wrote “Collecting is a hereditary disease, and I fear incurable.” The breadth of this catalogue is testimony of how far the disease had spread: it includes more than 34,000 bookplates, listed alphabetically by their owner and each including the date, name of engraver, and style of the bookplate. At the end of volume III is an index arranged by the subject of the bookplate’s image.

As described in the preface of volume III, the collection “includes several minor and supplementary series, viz., one of about two hundred anonymous plates which it has not been found possible to identify; Royal plates; plates of Univer-

<sup>12</sup> Marjorie Caygill, “Creating a great museum: early collectors and the British Museum,” at [www.fathom.com/course/21701728/session3.html](http://www.fathom.com/course/21701728/session3.html).



sities, Colleges and Schools; Premium or school-prize plates; plates of Ecclesiastical, Parochial, and Public Libraries; Naval and Military and Legal and Medical plates; with those of City Companies and Public Offices, Booksellers, and Circulating Libraries. The volume also furnishes notes of a few family plates supplementary to the main series: these have for the most part been discovered in and transferred from the Foreign portion of the testator's collection. Last comes a Heraldic Index to all those plates which, although anonymous, have been identified and inserted in their proper alphabetical places in the main collection."

The plates illustrate nineteen different elaborate engraved bookplates, including Franks' own as the frontispiece to volume I.

Bookplate of the Metropolitan Borough of Woolwich Public Libraries on the upper pastedown of each volume, with the stamp "Duplicate Sold" on the margin of each bookplate and the remains of a piece of beige paper (possibly from the removal of the library card pocket).

A good set.



*"Make our thing yours for a while  
& it will be yours forever"*

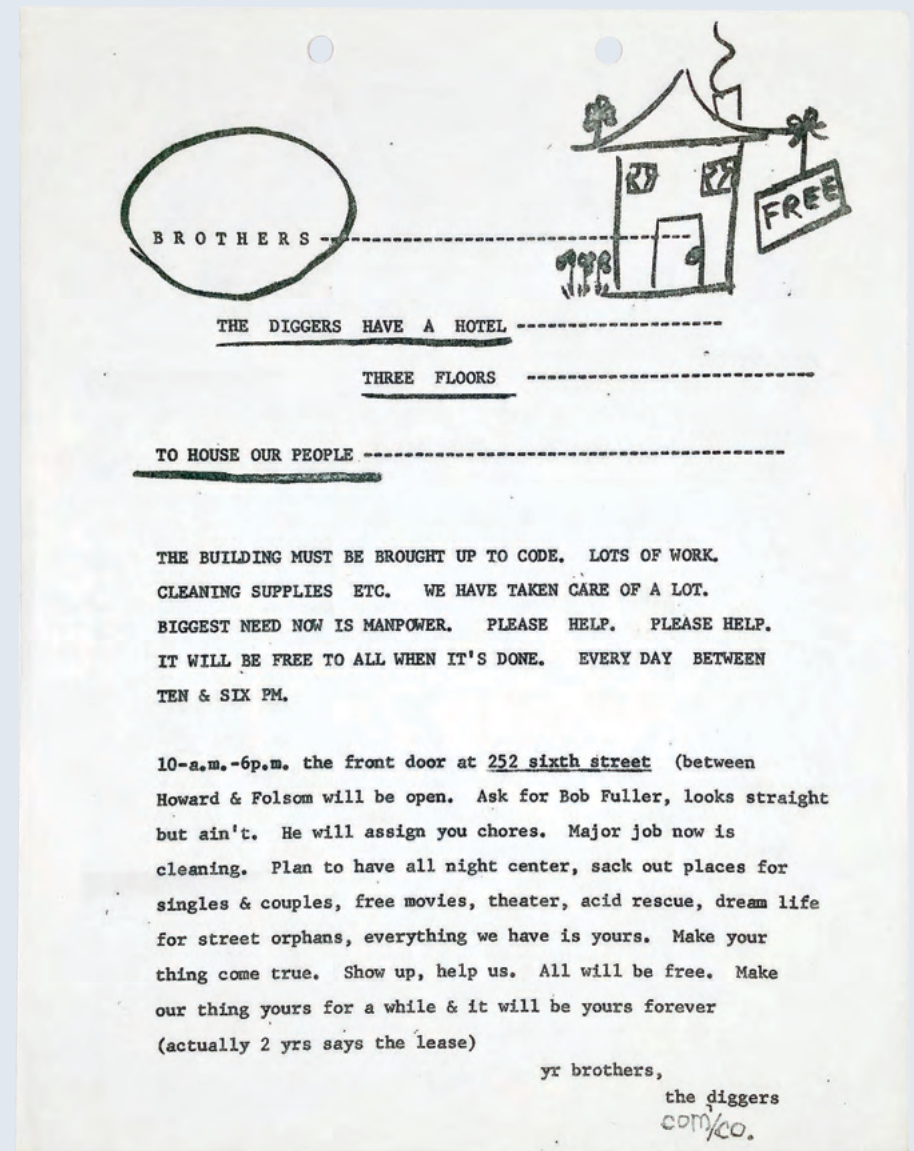
**20. (GASTRONOMY & economic precarity: Diggers.)  
Brothers, the Diggers have a hotel. [San Francisco:  
The Communication Company, 1967.]**

28cm x 21.7cm. Printed in black ink on recto only, two hole punches along the upper edge (original), slight bend in the upper left corner. \$300.00

FIRST & ONLY EDITION of this handbill from the Diggers and printed by The Communication Company ("com/co"). The announcement describes a new building that is available "TO HOUSE OUR PEOPLE" for free at 252 Sixth Street in San Francisco. If you need a place to crash, "Ask for Bob Fuller, looks straight but ain't." The handbill also asks for people to pitch in and help out setting the building up: "The major job now is cleaning."

*Plan to have all night center, sack out places for singles & couples, free movies, theater, acid rescue, dream life for street orphans, everything we have is yours. Make your thing come true. Show up, help us. All will be free. Make our thing yours for a while & it will be yours forever...*

The Diggers were founded by street theater actors who sought to create a society independent from capitalism. In doing so, they became "community anarchists" and a major force leading up to the Summer of Love



(1967). They also fought aggressively against the “commercialization of hipsterism” and, according to some shopkeepers who were profiting on hippy products, the Diggers even went so far as to threaten “to blow up their shops.”<sup>13</sup>

This handbill was printed by The Communication Company (Claude Hayward & Chester Anderson, a.k.a. Com/co) on a Gestetner 366 Dupli-cator. Com/co is remembered in San Francisco printing history as being among the first to use the mimeograph as a creative tool within the growing counterculture in the Bay Area. “The print runs of the majority of the broadsides...are unknown. All Com/co broadsides measure 11 x 8 ½ inches unless otherwise noted, and most were printed between January and June of 1967 by Claude Hayward or Chester Anderson in their apartment at 406 Duboce Avenue, San Francisco.”<sup>14</sup>

In very good condition.

¶ OCLC: Northwestern University.

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<sup>13</sup> *Sanity* (Toronto), vol. 4, issue 7, June 1st, 1967, p. 12. *Sanity* was published by the Canadian Campaign for Nuclear Disarmament and it ran from 1963-1967

<sup>14</sup> *Ibid.*, p. 174.

TO HOUSE OUR PEOPLE

THE BUILDING MUST BE BROUGHT UP TO CODE.

CLEANING SUPPLIES ETC. WE HAVE TAKEN CARE

NEED NOW IS MANPOWER. PLEASE

TO ALL WHEN IT'S DONE.



The Antinomian Press, July 2021  
This list was downloaded  
from kinmont.com.

Sometimes a nicer sculpture  
is to be able to provide  
a living for your  
family.