



JUNE HARVEST • Ben Kinmont Bookseller • Sebastopol • CA • 707 829 8715 • bkinmont@gmail.com

le debat

Du Vin & de l'eau



The First French Book on Wine

I. [JAMEC or JAPES, Pierre.] *le debat Du Vin & de Leau.* [Paris: Guillaume Nyverd, c.1515.]

Small 8vo. Two large woodcuts on the title page. [8] ll. Early 19th-century red morocco by Bauzonnet, spine richly gilt in six compartments, title in gilt on spine, gilt triple-fillet panel design on boards with rosettes in the corners, marbled endpapers, gilt dentelles, edges of boards and leaves gilt, printed in French Gothic type, twenty-six verses per page. \$60,000.00

A REMARKABLY FINE COPY OF THE FIRST BOOK PUBLISHED ON WINE IN FRENCH. The first French edition of *Le debat du vin & de l'eau* appeared in 1487 (Lyon: Jean du Pré, Bibliothèque nationale de France only). According to USTC and OCLC, later editions appeared c.1491, c.1497, c.1500, 1501, 1505, and 1527 as well as eight different undated editions. All of these are known in either one or two copies only (most being in the BnF) and none of them are in American libraries. Our edition is from c.1515 and it has two beautiful woodcuts on the title page. It is also the only known copy of this edition.¹

In the Middle Ages, debate around imaginary themes played an important role in both Latin and vernacular languages throughout Europe. Dating back to classical times, short pastoral poems and fables were used to illustrate how ordinary people should live and the social virtues necessary to live responsibly. The debate between water and wine was one such poetic example and it occurred in several European languages: Latin, Spanish, French, German, Italian, and two Rhetoromanic dialects. As E. K. Chambers has noted in his work *The Mediaeval Stage*:

¹ Interestingly, the BnF has an undated edition of *Le Débat du vin et de l'eau* [note difference in spelling of "eau"] which, like ours, is printed by Nyverd, but with the woodcuts on the recto and verso of the title page: "fig. sur bois au recto et au verso du feuillet de titre, marque de Guillaume Ier Nyverd à la fin" (FRBNF30643644).

The débat is a kind of poetical controversy put into the mouths of two types of two personified abstractions, each of which pleads the cause of its own superiority, while in the end the decision is not infrequently referred to an umpire in the fashion familiar in the eclogues of Theocritus....Like the chansons, they probably owe something to the folk festivals with their 'flytings' and seasonal songs. In any case they are common ground to minstrelsy and to the clerkly literature of the Middle Ages. — vol. I, 1903, pp. 79-80.

At its beginning, the debate between wine and water was in Latin and it was one of the popular poems from the Goliards, wandering medieval scholars who were famous for spending as much time in taverns as they were in the classroom. Their poems were part of a popular oral tradition that included everything from songs about women, wine, and gambling to satires about society, mortality, and the church.

Our text first appeared as *Denudata veritate* in the 12th century.² As Helen McFie noted in her dissertation on *Le debat du vin & de l'eau*, the *Denudata veritate* was one of these

joyial and exuberant drinking songs of the tavern. The poem begins with the axiom that water and wine ought never to be mixed and, with no more ado, the dramatic dialogue begins. Wine speaks first, reviling its antagonist which, it claims, lies stagnant in foul places, is unfit to adorn a table, and poisons the system of any man who drinks of it, causing a bloated stomach and the unpleasant after-effects of such a condition. Water then counters the vulgar insults of its attacker, describing with humour the results of too liberal an intake of wine: men are led to vice and quarrels, they are debilitated, and cannot speak or see properly. For its treachery, Wine is kept under lock and key, whereas Water roams at large all over the world.³

The French version of the poem, *Le debat du vin & de l'eau*, dates to the 14th or early 15th century, but in the French version, instead of the circumstances of the poem being left indefinite, the scene of the debate is explained and the characters in the poem are personified (in some passages, wine is even referred to as “L’Acteur”). In our edition, this point is furthered by the title page which has two woodcuts, each representing a different person in the debate. On the left is a master holding a scroll or rod in his left hand, his right pointing to something while speaking.⁴ On the right is a woodcut of a student who looks over his shoulder at the master while walking away in the opposite direction. Both have speech bubbles (*banderoles vides*) that are empty above their heads. In the French version of the poem,

The poet is supping alone. He has a little pitcher of wine before him, only a “chopine,” because it is dear.⁵ When the liquor begins to give out, he pours in some water. Straightway there is a great thundering in the vessel; then Wine and Water begin their dispute.⁶

² The *Denudata veritate* survives in fragmentary form among the drinking songs in the *Carmina Burana*, a thirteenth-century manuscript originally preserved in the monastery of Benediktbeuern in Upper Bavaria and now in Munich.

³ Helen McFie, *The Medieval Debate between Wine and Water in the Romance Languages: Tradition and Transformation*, University of Pennsylvania, 1981, p. 4.

⁴ This woodcut was also used by Guillaume Nyverd to illustrate his edition of Jean de Lacu's *La Quenoille spirituelle* where, on the final page, the man is pointing to a flower being held by a woman.

⁵ A *chopine* is a bottle of wine that is only one third the usual size; the term is most often associated with Bordeaux.

⁶ Hanford, James Holly, “The Medieval debate between wine and water” in *Publications of the Modern Language Association of America*, vol. XXVIII, 3, New Series, vol. XXI, 3, 1913, p. 334.

U Ns soit tout seulle
De ce tantinet que iauoye
Et me vouloye aller coucher
Aussi tost que soupe iauoye
Destudier lasse mestoye
Iauoye Vng morcellet de cher
Et du Vin dedans Vng picher
Lhopine pource quil estoit cher
En buuant ce Vin se dragmoye
Quant mon Vin se prist a lascher
Vng peu deaue pour le resce scher
y mis Vin pur gaste le foye

C Quant ie leuz mise tel tonnoirre
Days en ce picher de terre
Que ie cuydoye que tout fendist
Le Vin commença a leur guerre
Et leaue au Vin lun lautre serre
Le Vin dist que leaue se rendist
Et qua terre se respondi
Tu ne dois point entrer se dist
En pot ou ie soye ne en voirre
Car ma puyssance sa maindist
La grant froidure me froidist
Qui te met dedans moy il erre

C Je le te preuue clerement
Dh fait de moy le sacrement

Other passages of the poem argue over the relative health properties of wine compared to water (with mention of Hippocrates, Galen, and Plato); how wine turns good men bad; where one finds each in society (wine can be found on the tables of great lords and is used during Mass, whereas water is found in the kitchen and in mud); and how wine is favored by those who like to sing and be merry. There is even a stanza that tells how the wines from “beaune bourgongne” are able to battle illness and provide comfort “jour et nuyt” (day and night).

At the end of the poem, wine calls for help from *Taste-Vin*, the “prevost...des gourmecetz,” to help him defeat water. The *Taste-Vin* negotiates an end to the fight and water agrees to never dilute wine again.

The closing of the poem is also very humorous as the author tells us that he had forsworn meat and bread for dinner while writing this poem, and that if one reads carefully, they will find out who he is.

*Je ne mangay ne chair ne pain
Au soupper q'voudra sauoir mo[n] no[m]
Pour scauoir qui est le scripuain
En ce couplet est tout a plain
Son luy veust apperceuoir.*

The last stanza is acrostic where the first letter of each line spells out his name “P-J-E-J-R-E-J-A-P-E-S.” (In other editions, the last name is spelled out as “Jamec.”) Unfortunately, nothing else is known about Japes (or Jamec) as no other works by him are recorded.⁷

Although there have been comparisons of the different vernacular language editions of *Le debat du vin & de l'eaue*, I have been unable to find a study of the different editions in French (which is most likely due to the rarity of all French editions). But even a brief comparison of

⁷Anatole de Montaiglon, in his *Recueil de poésies françaises des Xve et XVIe siècles*, chose to attribute the work to “Jamec” as he felt that it sounded more French, and that name has stuck (e.g. the BnF catalogues it under Jamec). Interestingly, according to Helen McFie, the French editions with “Jamec” and “Japes” included acrostically are the only editions of the poem which have authorial attribution (see her dissertation, p. 37).

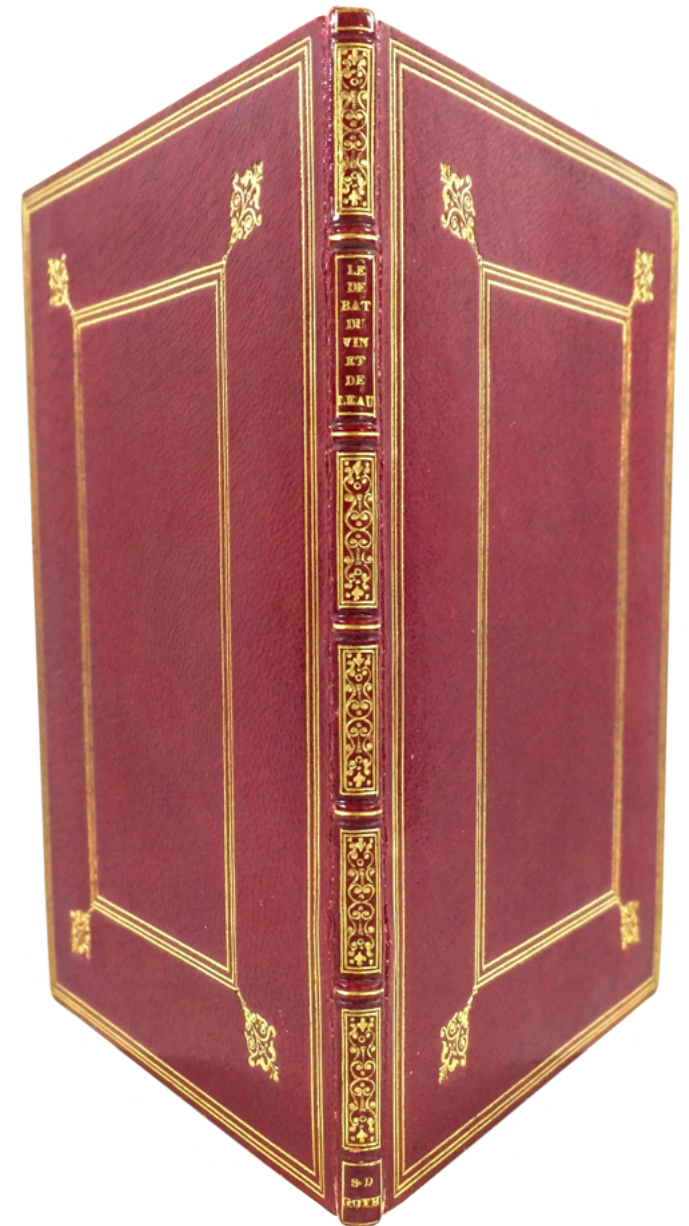
the French editions show that there is a change to the text that occurs over time, similar to what James Holly Hanford noted as the poem moved from Latin to French.

In general,... [Jamec's] treatment of the material is such as to give it a wider and more popular appeal. The narrative, picturesque, and allegorical elements are emphasized; the contestants are visualized as persons; and the interest is in a measure transferred to the human aspect of their acts and words.⁸

Le debat du vin & de l'eau's scarcity is surely due to its ephemerality as an object but also due to its use and circulation within the popular culture of the time. Such *plaquettes* were carried around and read in public places. They were part of an oral culture from which not much survives and, as such, *Le debat du vin & de l'eau* provides a rare glimpse into how wine and water were understood in early French Renaissance life and culture.

In fine condition and bound in a lovely binding by Antoine Bauzonnet, one of the greatest French bookbinders in the beginning of the 19th century.

¶ This is the only known copy and it is the same one that is described in Guy Bechtel's *Catalogue des gothiques français, 1476-1560*, J-62; in Librairie Sourget's catalogue XII, 1996, no. 17; and in the auction of Le Comte de Lignerolles (1817-1893), *Catalogue des livres rares et précieux, manuscrits et imprimés...Deuxième Partie. Belle-Lettres*. Paris, 5-17 March, 1894, no. 1111 (on March 8th). The copy was also previously in the collection Edmée Maus (1905-1971— the remains of his oval monogram "EM" book label are on the verso of the upper free endpaper) and Max Cointreau (with his modern bookplate on the upper pastedown).



⁸Ibid., p. 335.

cuite en la tierce digestion, & qui soit vuide de dormir & d'autre chose faire, & ceste heure pouuez scauoir par les enseignemés mis au chapit. cy dessus de l'exercitation du corps, & ceste heure n'est pas esgale à chacun, car la viade se cuist plus tost à vn qu'à l'autre selon sa complexion, pource aduise l'heure que tu sentiras ta viade estre cuite, car (pour lors) l'heure est bonne pour engendrer enfans, specialement quád la femme sera deliurée vne heure & vn iour de sa priuée maladie: & sçaches que l'hôme qui est yure, & celuy qui en vse trop, ieunes enfás, hômes de grád vieillesse & celuy qui est leué de quelq grád maladie ne peu uët engèdrer enfans, mais ceux qui sont de bône complexiõ & forte, q ne sont ne trop gras ne trop maigres & ont les veines larges, telz engendrent volütiers: & pùrant ceste habitatiõ qui est attrépée n'est pas inutile, ains faict à santé & volupté, car elle red le corps plus legier, & dõne appetit de manger, faict bien dormir, fait demourer l'hôme ioyeux, & passer toutes melécolies, & assouage les angoisses d'amours, dõt maintes gés sont suptrins, & faict escheuer maintes maladies qui pourroient aduenir au cueur & à la ceruelle, par fumées qui la sõt enclofes, & par ce faire les espurgèt: & sçachez que celuy qui a aprins à ce faire ne le doit pas du tout delaisser, pource que telle matiere (quád on la retiët) a nature de veni, cõme pouõs voir en femmes veufues, à hômes, fêmes de religio, & espucelles q passët l'heure de marier, qui meurët maintes fois soubdainement (comme dict Hely) & en aduët maladies que ne diray pour le pñent pour la prolixité du teps. Et qui ne peult tenir du tout ces enseignemens, il vault mieulx qu'on le face quand on est plein que quand on est vuide, & vault mieulx le fair

Madness
et temps
epidemic
venis de
Eragrost
de legib con
fo 127 120
et annot
de opusculis
de pluribus
fo 384

Commo
da qui pro
cedunt ip
coitu tunc
amo et
moderate
videtur
quidam h
is legi in
numerali p
58 et signi
fo 119 let
scollary sa
Rsm fo 275

Melancholicus iunat moderata vitans
Concubitus magis nimis concupiscendus neque
nimis prostratus est hanc corpus facit
frequenter solent cum autem frequenter prostratus
in sua natura hanc ab eis de hanc
piscat in nocte hanc cor est in mod. libici

An Extremely Rare French Edition of the First Printed Cookbook,
With Numerous Contemporary Annotations in French

2. **PLATINA. Les X. Livres de B. Platine de Cremonne De l'Honneste volupté, traduit de Latin en François par M. Desdier Christol, M. à Montpellier. Tres necessaire à toutes gens pour obseruer bonne santé. Paris: Jean Ruelle, 1567.**

8vo. Title page woodcut vignette and woodcut initials. [8], ccxlv, [1] ll. Contemporary limp vellum, ties missing, small expert restoration to the foot of the spine, lightly browned, pages ruled in red, copious annotations. \$20,000.00

An extremely interesting copy of an early French language edition of Platina's *De honesta voluptate et valetudine* (first ed. in Latin: Rome, c.1473-75; first ed. in French: Lyon, 1505). All early French editions of Platina are very rare – this is the first one we have ever handled in 33 years – and the current edition is not in American libraries (according to OCLC & USTC).

This copy is particularly remarkable because of its contemporary French annotations. Written by a reader who was interested in the connection between food and health, the notes fill the four blank preliminary pages as well as the ten final blank pages. Additionally, one is hard pressed to find a page without an annotation or a manicule. For example, on the first blank leaf, our anonymous annotator has written:⁹

Remedies to conserve health.
Plutarque, in his tract on the conservation of health, said that the best medicine for having a long life is a diet and rules for eating and drinking, because people who do not eat or drink excessively do not get ill.

⁹ We have French transcriptions and translations into English of all of the manuscript notes listed here, as well as many others. These transcriptions and translations will accompany the book when sold.

Foman Pontan, who was the best philosopher and poet in Europe, asked why I do not eat meat and drink soberly, and I respond that it was the end of my need for medicine.

Too much food generates in no small quantity a superfluity of abundance in gentlemen that is not good and brings about an infinite amount of grievous maladies that, for a long time, violently mar their victims. The vital spirits (they are as such when they are a light to strength) are not the cause of an early death. Alexander Severus, Emperor of Rome, said that these improvident maladies are not a great price to pay for gourmands and that by consigning fault, princes become the subject of medicine and an environment where doctors get to tell them what to do.

One of the notes on the verso of the second upper free endpaper reads:

And to the contrary, those who are sad and melancholic are skinny, eat poor food, or have bad color and ill health.

Some of the marginal annotations include:

Melancholy extinguishes sexual desire. Sexual intercourse is neither to be desired overmuch or feared overmuch. Rare is the body that is frequently aroused frequently



Tout le desio d'un mauvais malade
 que de vouloir venir a convalescence pour
 vivre et foye davantage du monde et et
 de se plaindre Mais le desio d'un bon esueille
 est de venir a sante moy point tant pour
 vivre qui pour se corriger et amander

Avecq la maladie on a point de plaisir
 mais avecq la sante tout est bon pour
 terrible Car qui luy fault a celuy qui
 a sante qui pousse a boni et de sagesse
 se na sante qui luy fait avoir bon lier se
 comme on li peut priver d'ici qui luy
 fait d'avoir grand plaisir et delicat se
 ne peut manger cest ung si tres grand befoir
 que la sante quil veut se priver d'ici
 se donne bon pain de garde mais avoir l'italien
 grand seing

Hippocrate Galien et des Amoureux parleur
 de l'ancien aviceu deus et avecq luy plusieurs
 savans et doctes medecins ont tres bien sçait
 come se deplent qu'on est malade et convalesce
 La sante mais l'air tout est de s'occire
 quilz commandent de se faire luy de luy mille
 vers sobriete et éviter fastidieuses

Vin sobri
 ment et
 seure vin
 et de la taze

ou ennuy Car luy de luy d'ici de luy de luy
 corruption de luy de luy de luy de luy de luy
 et fastidieuses sont consommés fastidieuses
 os de luy de luy de luy de luy de luy de luy
 que avecq qui pousse luy de luy de luy de luy de luy
 d'ici de luy de luy de luy de luy de luy de luy
 de luy de luy de luy de luy de luy de luy de luy
 de luy de luy de luy de luy de luy de luy de luy
 de luy de luy de luy de luy de luy de luy de luy
 de luy de luy de luy de luy de luy de luy de luy
 de luy de luy de luy de luy de luy de luy de luy
 de luy de luy de luy de luy de luy de luy de luy
 de luy de luy de luy de luy de luy de luy de luy

attended to. Sometimes it is, but the nature of age subjects us to meditation at night, which is safer – bottom margin of the recto of page viii.

To have many kinds of plums all the time in your garden, plant them near cherries, as said by Charles Estienne in his *Maison Rustique* folio 130 and 137, or for many of the same kind of plum folio 148 and 156 – bottom margin of the recto of page xvii.

Goat's milk is healthy after the baby goat is born and it is more nutritious than cow's milk, but it is to be avoided if you have a head cold and fever – bottom margin of the recto of page xxxviii.

The final endleaves are transcriptions from the works of various classical authors such as Galen's *De Sanitate Tuenda*; Ovid's *De Tristibus*; the *Schola Salerni*, *Regimen Sanitatis*; and Cato's *Disticha Catonis*.

Bartolomeo Sacchi, known as Platina (1421-81), was appointed the first Vatican librarian by Sixtus IV in 1475. It was prior to this, while on a summer retreat on the Tuscan estates of Francesco Gonzaga in the early 1460s, that he wrote *De honesta voluptate et valetudine* (first ed.: [Rome: Ulrich Han?, c. 1473-75]). At the same time there was a professional cook named Maestro Martino de' Rossi who was working on a cookbook of his own. An analysis of the early manuscript copies of both cookbooks show that it is likely that there was considerable collaboration and exchange between the two authors. While Martino's cookbook is more practical and written in Italian, Platina's is more theoretical, is concerned with health, lifestyle, and food, and is written in Latin. Like *De honesta voluptate et valetudine*, Martino's text *Libro de arte coquinaria* would go on to be a bestseller in 16th-century cookery.

The French edition of Platina is the second recipe book to be published in French (preceded only by Taillevent's *Le viandier*, c. 1486 – see Notaker). Interestingly, some changes were made to the cookbook when

it was translated into French by “Didier Christol, prior to the monastery Saint-Maurice near Montpellier. The additions consist of many dietetic observations in the first part of the book, but also descriptions of French food products, habits, and a few new recipes.”¹⁰ For example, the Bolognese pie recipe becomes a Bourbonnaise pie recipe, and Christol has changed the ingredients to what is available in France. Anne Willan and Mark Cherniavsky elaborate further:

The team that translated Platina’s book, headed by Desdier Christol of Montpellier, made significant additions to the text, including new commentary on the foodstuffs and recipes in the original. The 1505 work, which is twice as long as Platina’s original, blends the new and old material so seamlessly that it is impossible to know what was added without directly comparing the Latin and French versions. In Platine en françois, touches of Spanish, Arab, and Catalan cooking punctuate Platina’s Florentine, Venetian, and Roman delights: luxurious pastas, carefully seasoned vegetables, sugared fritters, and other sweets. The book also touts food as the key to good health, prefiguring a trend that would mark the century. An extensive passage pairs sauces with foods according to the Greek physician Galen’s medical theory of the humors. Cooks should not use the same sauce for a boiled meat that they used for a roast, say the French translators: in winter, mustard, ginger, pepper, cinnamon, and garlic are good, but summer sauces must be fresh with verjuice, lemons, orange juice, rose water, and perhaps a little sugar.¹¹

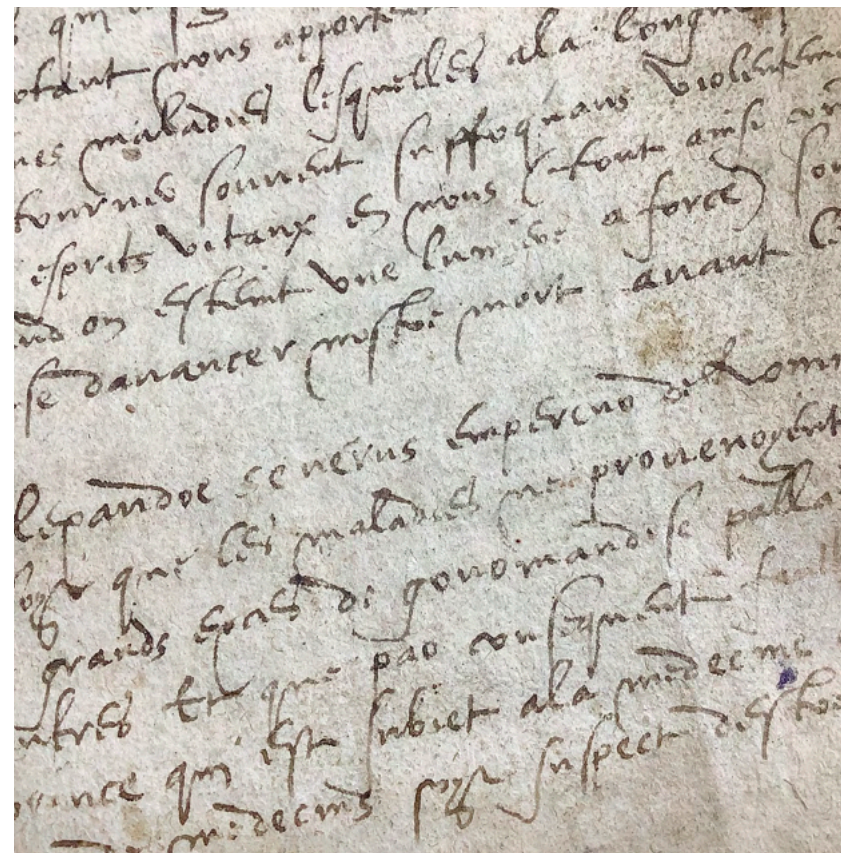
This copy deserves further research and study to unlock the relationship between the contemporary annotations and the content of the French edition. Perhaps someone could even discover the author?

A very good copy in contemporary vellum. With a small modern bookplate on the verso of the upper limp vellum wrapper.

¶ OCLC & USTC: three locations in Europe. Notaker, *Printed cook-books in Europe, 1470-1700*, 602.18.

¹⁰ Notaker 602.1.

¹¹ Willan & Cherniavsky, *The cookbook library*, pp. 92-93.



Gründliche und war-
hafftige
Beschreibung/
Wie man auß der Weinhefen
einen guten Weinstein in grosser
Menge extrahiren soll.
Er funden/beschrieben und /dem Vatterland
zum besten/an Tag gegeben
Durch
Johann Rudolph Glaubern.



Nürnberg/
In Verlegung Wolfgang des Jüngern/
und Johann Andreæ Endter.
ANNO M. DC. LIV.

An Alchemist Goes into the Wine Business

- 3. **GLAUBER, Johann Rudolph. Gründliche und warhafftige Beschreibung wie man auß der Weinhefen einen guten Weinstein in grosser Menge extrahiren soll. Nürnberg: Wolfgang des Jüngern und Johann Andrae Endter, 1654.**

8vo. Woodcut vignette on title page, woodcut headpieces, woodcut initials. [7], 25 pp. Early marbled wrappers. \$7000.0

The FIRST EDITION of this treatise by Johann Rudolph Glauber (1604-1670), the “the world’s first industrial chemist.” Glauber is important in the history of chemistry for discovering the virtues of sodium sulfate (*sal mirabile* or Glauber’s salt) and noting its medicinal qualities. He also observed the formation of nitric acid from potassium nitrate and sulphuric acid; described the preparation of tartar emetic; made useful observations on dyeing; produced and sold drugs; and provided free medical treatment to the poor. He invented new methods of distilling for the production of chemicals and developed a flame test to identify the metal of an unknown ionic salt, a method that is still used today. Because of these activities and his numerous contributions, he is considered to be the first industrial chemist and the first chemical engineer.

In 1650, Glauber moved to Wertheim and Kitzingen where he began to turn his attention to the chemistry of wine making. Both cities are in Franconia, the largest wine producing area of Bavaria. Due to the soil conditions there, the wines are famous for their minerality (on a level that is unique in Germany). The best wines from the region are made with the Silvaner grape.

The current work by Glauber contains the nucleus of his work on wine. Translated to *A thorough description of how to extract large quantities of good*

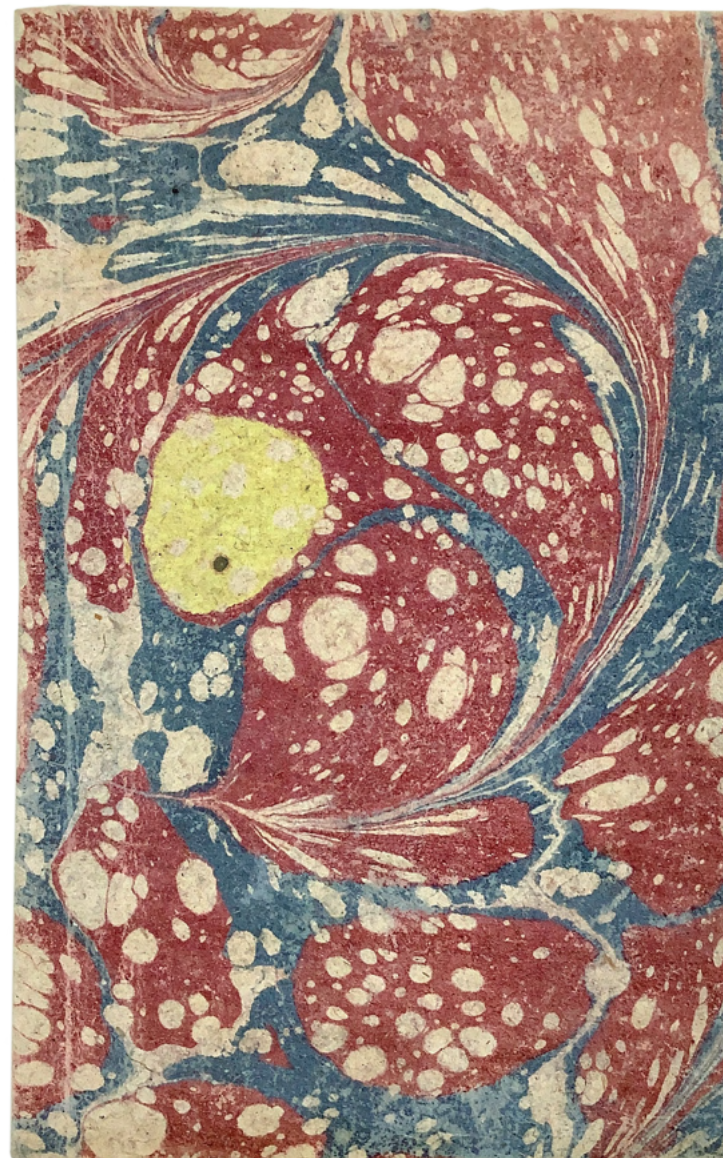
tartar from wine yeast, the work includes his work on wine, wine vinegar, and potassium bitartrate (cream of tartar), all of which he studied during his time in Franconia. Tartaric acid is the dominant acid in grapes and when it combines with potassium bicarbonate, it becomes potassium bitartrate, or cream of tartar. As the crystals precipitate out of the wine, the pH level of the wine increases and the titratable acid lowers. Cream of tartar appears as a white crystal or powder that forms inside barrels during fermentation.

“Thanks to Glauber’s salt (*Sal mirabile Glauberi*), sodium sulphate, which he discovered, his name has been handed down to our times. Johan Rudolph Glauber...ran a wine and spirits trade in Wertheim (1651) and Kitzingen am Main (1652/53), did research in his laboratories to improve wine, distilled alcohol, and extracted the tartar from the wine yeast with great profit. He received a privilege from the Elector of Mainz, granted licenses and obligations for [his method’s] exclusive use, [and]...advised winemakers and wine dealers with his knowledge, which he finally published in his Kitzinger Weinbüchlein [the work on offer here].”¹²

A fine copy.

¶ OCLC: University of Delaware, University of Chicago, and six locations outside of the United States. A pirated edition appeared in Amsterdam later the same year.

¹² Eschnauer, HR and G. Schwedt, “Johann Rudolph Glauber, Alchemist, Chemist, doctor, pharmacist, wine merchant and oenologist,” in *German Weinbau-Jahrbuch* 55, 2004, pp. 337-344: “Durch das von ihm entdeckte Glaubersalz (*Sal mirabile Glauberi*), das Natriumsulfat, ist sein Name bis in unsere Zeit überliefert. Johan Rudolph Glauber (1604-1670) betrieb in Weinheim (1651) und in Kitzingen am Main (1652/53) einen Wein- und Spirituosenhandel, forschte in seinen Laboratorien an der Verbesserung des Weines, destillierte den Alkohol und extrahierte den Weinstein aus der Weinhefe mit grossem Gewinn. Er erhielt vom Mainzer Kurfürst ein Privilegium, vergab Lizenzen und Obligationen zur exklusiven Nutzung, beriet aber andererseits Winzer und Weinhändler mit seinem Wissen, das er letztendlich in seinem Kitzinger Weinbüchlein veröffentlichte.”





TRAITE GENERAL
DES
SUBSISTANCES MILITAIRES,

PREMIERE SECTION.

CHAPITRE PREMIER

CONTENANT l'établissement & la forme
des vivres.



LES Munitions en général se
parvenir aux fins qu'un souverain
qu'il veut se faire craindre, se
ou entreprendre une guerre; n
tions, celles qui servent à la f
mes & des chevaux, font le
car, supposant que des provisio
quaffent, il en arriveroit qu'une conquête seroit
jours, ou si l'on veut, quelle manqueroit totaleme
nécessaires à la vie des hommes & des chevaux
armée, manquoient quatre ou cinq jours, non-

"Subjugated and Subordinate to Subsistence"

4. (GASTRONOMY & economic precarity.) Dupré
d'Aulnay, Louis. *Traité general des subsistances mil-
itaires.* Paris: Prault, 1744.

4to. Engraved frontispiece, engraved vignette on the main title page, woodcut vignette on the second title page, engraved headpieces and historiated initials, nine folding printed tables, and seven engravings. xxii, [2], 666 pp. Contemporary cats-paw calf, spine gilt, light wear to binding, marbled endpapers, green silk ribbon bookmark, a tear to the gutter of two folding printed tables (one of which affects one word), edges stained red. \$2000.00

The FIRST EDITION of this guide on how to feed an army. The author, Louis Dupré d'Aulnay (1670?-1758), first served as the commissioner of war in France and was later appointed the director general of the food administration to the military. In the dedication, we learn that the *Traité general des subsistances militaires* "is the fruit of thirty years experience and reflection." Dupré d'Aulnay goes on to note that his object was to "develop, clarify, and simplify" how an army is fed and that this matters greatly because all military operations are "subjugated and subordinate to subsistence." In other words, as Napoleon would famously say many years later, "an army marches on its stomach."

Sections describe the duties of those responsible for feeding the army; where and how the food should be stored and transported; how it should be prepared and distributed to the soldiers; how to calculate costs for the soldiers' rations; how bread should be made; how traveling bread ovens should be constructed and operated; the costs of various foods; and how to budget for certain foodstuffs. There are also sections on maintaining the animals needed in the army as well as the hospitals, both when in a town and during a march.



The engraved plates depict plans of a building containing ovens and storage facilities for bread and flour. There are also several different engravings which provide elevations for different types of ovens – both for when soldiers are garrisoned in a village and when out in the countryside. The many folding printed tables show the cost for bread and flour and the quantities needed during various campaigns; the cost of operating ovens and how many people they fed; and the names of the officers, their rank, and the number of days they were cared for at the hospital.

There are three sections to the book. The second section has a new half title page with the title “Seconde partie du Traité general des subsistances militaires.” The third section has a new title page that reads *Traité general des subsistances militaires...suite de la seconde partie*. The engraved allegorical frontispiece, title page vignette, headpieces (very detailed and elaborate), initials, and seven engravings were drawn and engraved by Mondon fils. Signed by Pignault, “Directeur general des Vivres d’Italie,” on the verso of c⁴.

A handsome copy. Page 274 is misprinted as “175.”

¶ OCLC: University of Chicago, US Military Academy (West Point), Society of the Cincinnati, and nine locations outside of the United States.

DES SUBSISTANCES MILITAIRES. 6

VARIATION du prix de la manutention, relativement à l'augmentation du prix des bleds.	Prix du septier de froment, pesant 240. liv.	Prix de la livre de pain, matiere & manutention comprises.
<p>PREMIERE CLASSE.</p> <p>de manutention, ... 5. ^{tt.} 1. ^{ß.}</p> <p>déduire, ... 2. 12.</p> <hr style="width: 50%; margin-left: 0;"/> <p>Reste ... 2. ^{tt.} 9. ^{ß.}</p>	<p>à .. 10. ^{tt.} ..</p> <p>11.</p> <p>12.</p> <p>13.</p> <p>14.</p> <p>15.</p> <p>16.</p>	<p>1. ^{ß.} 2. ^{ß.} $\frac{11}{17}$</p> <p>1. 3. $\frac{17}{14}$</p> <p>1. 5. $\frac{17}{17}$</p> <p>1. 6. $\frac{3}{17}$</p> <p>1. 7. $\frac{4}{17}$</p> <p>1. 8. $\frac{17}{17}$</p>

*A Lovely Fresh Manuscript of Recipes
for Liqueurs, Candies,
& Ointments*

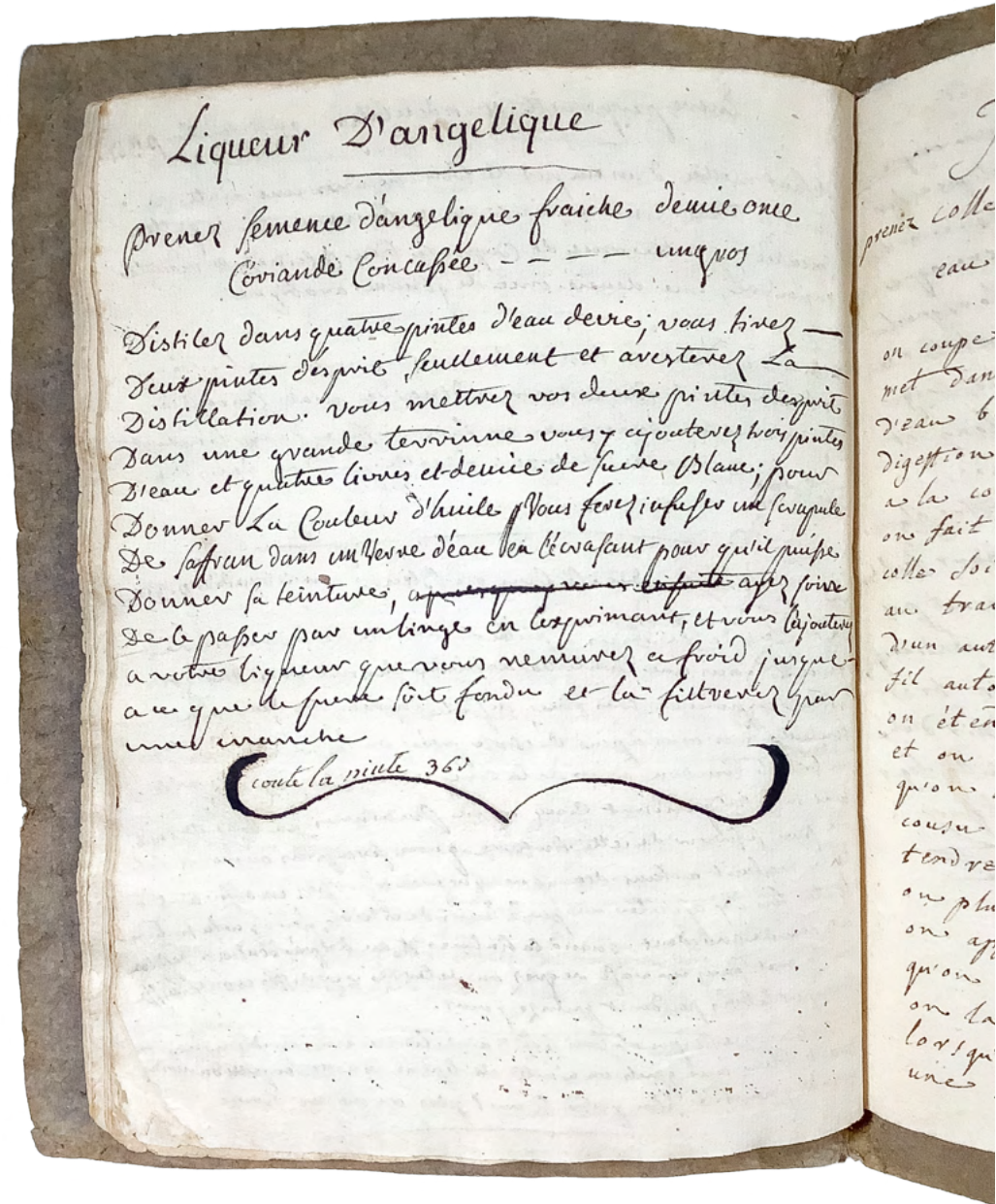
**5. (MANUSCRIPT: French liqueurs.) Liqueurs. [13
October 1779.]**

20cm x 15.5cm. [24] leaves. Contemporary stiff blue-grey card wrappers.
\$2500.00

A charming and well-preserved collection of approximately fifty different recipes for various liqueurs, desserts, unguents, and remedies written in at least three different hands. The blue-grey stiff wrappers resemble the Italian *carta rustica* paper and inside, the gathering of 24 leaves are hand sewn together and then to the binding. The collection is indicative of the way in which the world of making essences, spirits, candies (anything requiring sugar), and remedies was inter-related in 17th and 18th century France.

Recipes include *Conserve de violette* (candied violets); *Cerise Confite avec les noyaux* (candied cherries with their pits); *Conservé de réglisse blanche qui ne se doit pas faire en hiver* (candied white liquorice, prepared in a way that shouldn't be done in winter); *onguant de la mère therese de l'hotel dieu de paris* (ointment from Mother Theresa of the Hotel Dieu de Paris); *Liqueur D'angelique* (liqueur made from the herb angelica); *Tisane Royale* (a tea that includes anise, rhubarb, and lime); *Rossolie de fruit qui a Eté bon trouve* (a rosolio made from black cherries, clove, raspberries, and vanilla); *Liqueur de Coin* (liqueur made with quince); *Maniere de faire L'esprit d'anis pour faire La Liqueur fine danis* (how to make a spirit of anise to make a fine liquor of anise); and *unguant du bec abeye de normandie* (an ointment from the Abbaye du Bec in Normandy). There is also a section which is "pour donner de La couleur aux Liqueurs" which tells how to obtain different types of red coloring in liqueurs.

In very good condition.





*“The Great Hunger”
in Mexico*

6. (GASTRONOMY & economic precarity.) [Gálvez, Bernardo de.] [Drop title:] Instruido por las representaciones que en estos ultimos dias me han dirigido los Justicias de algunos Partidos haciendome ver la escasez de maizes que justamente se teme en todo el Reyno.[Mexico City, 1785.]

4to. One historiated woodcut initial. [7], [1 - blank] pp. Calf binding; gilt roll pattern around sides; author, title and date gilt stamped on the upper board; decorative endpapers. \$3500.00

The rare FIRST & ONLY EDITION of Viceroy Bernardo de Gálvez' response to the corn plight and famine that was devastating the people in Mexico from 1785 to 1786.¹³ This emergency proclamation describes how to respond to the crisis and is addressed to the governing bodies of Mexico City; Puebla; Valladolid (Yucatán Peninsula); Oaxaca; Guadalajara; and Durango. Prior to becoming Viceroy of New Spain, Gálvez served as the Governor of Cuba and Spanish Louisiana.

The order first circulated throughout Viceregal Mexico on October 11, 1785, when the crisis was just beginning to emerge. “El Gran Hambre” (“The Great Hunger”) occurred due to a severe drought during the *maiz* (corn) planting months of April and May, a period when there is normally a rainy season in Mexico. Then, in September, during

¹³ Bernardo de Gálvez was the Viceroy of New Spain (Mexico). He was born in 1746 in Málaga, Spain, and died in 1786 in Mexico City. For a wonderful picture of Gálvez see his calligraphic portrait in the digital archive at the University of Texas (San Antonio).

harvest, there was an early frost that destroyed the remaining *maiz* crop.¹⁴ Simultaneous to this agricultural crisis, there was a typhus epidemic that gripped Mexico in 1785, which claimed the lives of a large percentage of the population.

It is clear from the tone of the order that Gálvez has realized that the country is moving into a profound famine as its main food source, *maiz*, becomes scarce. His tone is at once urgent and admonitory as he addresses the leaders of the government and Church about how to move forward during such trying times. The order is spelled out in eighteen parts and they can be summarized as follows:

1. All governors, *corregidores* (magistrates), mayors, and others who recognize Royal Jurisdiction in Mexico City, Puebla, Valladolid (Yucatán Peninsula), Oaxaca, Guadalajara, and Durango, must promptly take careful inventory of their corn supplies, and must work with each of their corn farmers, respectively, to ensure that this happens.
2. Once all *relaciones* (inventories) have been collected, the reports should be sent at once to Gálvez.
3. At the same time, Gálvez is to be informed as to how many *fanegas* (bushels) of corn will be available within a year, as well as a count of any that can be spared and supplied to other jurisdictions that might be in greater need.
4. Gálvez is to be given an explanation for the prices at which corn has been priced within each jurisdiction.
5. Gálvez is to be provided with the state of the current corn harvest and an explanation for any discrepancies or losses in the actual outcome of the harvest.

¹⁴ An estimated 300,000 deaths occurred during "El Gran Hambre;" it was the worst famine during colonial Mexico.



Nstruido por las representaciones que en estos últimos dias me han dirigido los Justicias de algunos Partidos haciendome ver la escasez de maizes á causa de haberse retardado mas de lo ordinario en el presente año la estacion de las aguas, y adelantadose notablemente la de las eladas: Informado igualmente de la alteracion de precios que há tenido este alimento de la primera necesidad para los Pobres desde que los yelos experimentados en fines de Agosto causaron detrimento en los Sembrados y diindicios de la cortedad de la venidera cosecha: Cercioso con harto dolor mio, de que lejos de inspirar esta acia sentimientos de humanidad y compasion hacia los Pobres, há producido el contrario efecto de que produose muchos un lucro excesivo con motivo de la temeridad, han cerrado sus troxes ó graneros y sus venta y abasto publico con notable perjuicio de miserables que, aun con el dinero en la mano, ontrado donde proveerse para su preciso sustento de los clamores de otros Pueblos que situados en territorios de siembra empiezan rigores de la necesidad por no permitirseles extraer de las Jurisdicciones comarcanas, se han surtido, los granos necesarios para seando proveer de remedio á tantos males y alivio de todos los Habitantes que Dios...

6. The transfer of corn from one jurisdiction to another will not be allowed (with exception to Mexico City, or other places in which the soil is not as fertile, or where corn does not usually grow).
7. Only as a last resort will negotiations be permissible on the price and/or supply of corn for the indigenous and the poor. Gálvez prompts leaders to use the teachings of Catholicism to inspire them to price corn fairly to these groups of people, and reminds the leaders to acknowledge that it is by virtue of the labor of the indigenous and poor that corn agriculture is possible.
8. The indigenous communities are to be given their normal rations of corn, and Gálvez wishes to banish the abuse of withholding rations that has come to his attention. Furthermore, indigenous people will continue to be paid in corn rations rather than money, as observed under Article X of the Proclamation of Gañanas. Anyone who meddles with this system of payment will be under watch.
9. During these difficult times, “by the spirit of humanity,” all corn harvesters, corn farm owners, and corn vendors will not be charged *alcabala* (taxes).
10. It is expected that the *Colectores de Diezmos* (tithe collectors) and ecclesiastics comport themselves in an exemplary manner. (The *diezmo* was an obligatory tithe paid by the people to the Church. It is called *diezmo* because one-tenth of something – e.g. salary or earnings – was paid as tribute to the Church. Today this is voluntary, and it is paid in the form of cash donations in the offertory during Mass. The *diezmo* was eradicated in Mexico in 1821 after independence from Spain.)
11. Gálvez will receive word on who obeys his orders and makes every effort to carry out his plans, and he will report these individuals to the King.
12. In places where corn is not usually grown (e.g. in the desert and wetlands), farmers should instruct their laborers to plant it, along with beans and other seeds, and take the utmost care so as to not lose any potential harvests.
13. Gálvez orders the planting of wheat, rice, potatoes, yams, *huacamotes* (yuca) and other legumes at once, and to carry on as if there were no detrimental environmental factors at play, in an attempt to remedy the widespread famine.
14. Local seeds should be used, as opposed to ones acquired elsewhere (in other jurisdictions), to ensure more successful harvests.
15. Farmers must not take advantage of the situation, and must continue to plant (corn and other crops for consumption) in their own jurisdictions only.
16. Gálvez is to be notified of all new planting efforts.
17. Lastly, it is discouraged for indigenous people and the poor to migrate to other regions (so as not to exhaust the resources in jurisdictions that are not their own), and it is discouraged for anyone to take these persons in. Everyone will be watched closely.
18. These measures will be made into a formal *orden de bando* (proclamation order) for each jurisdiction. Everything delineated here is in an effort to alleviate the disadvantageous situation of famine throughout the territory and the people whom God and the Crown have entrusted him with. (This statement gives us a glimpse at the weight of responsibility Gálvez feels on his shoulders.) If anyone commits an act that merits attention, Gálvez should be made aware at once.

The order ends with: “May God bless you with many years. Mexico [City], October 11, 1785, The Count of Gálvez.” And: “This is as copy of the original order that has been circulated throughout this Viceroyalty. Mexico [City], October 13, 1785, Francisco Fernandez de Cordova” (with Cordova’s cipher in manuscript).¹⁵

Luz Maria Espinosa Cortés, in his essay “‘The Year of Hunger’ in New Spain, 1785-1786: corn shortage, epidemics and ‘public kitchens’ for the poor,” describes the broader context of Galvez’ efforts to stabilize Mexico, of which this order, the *Instruido por las representaciones*, was just one part:

*Don Bernardo de Gálvez, Viceroy of New Spain, ordered the implementation of several measures such as public kitchens to feed the poor, emergency shelter for the poor (women, children and the disabled), provide employment to the young and to healthy adults in State public works and in the Church; foster agriculture by irrigation and the search for kitchen recipes that could substitute corn. In conclusion, the purpose of Gálvez’ measures was to protect social peace in New Spain and hence, the State and the Church’s economic interests.*¹⁶

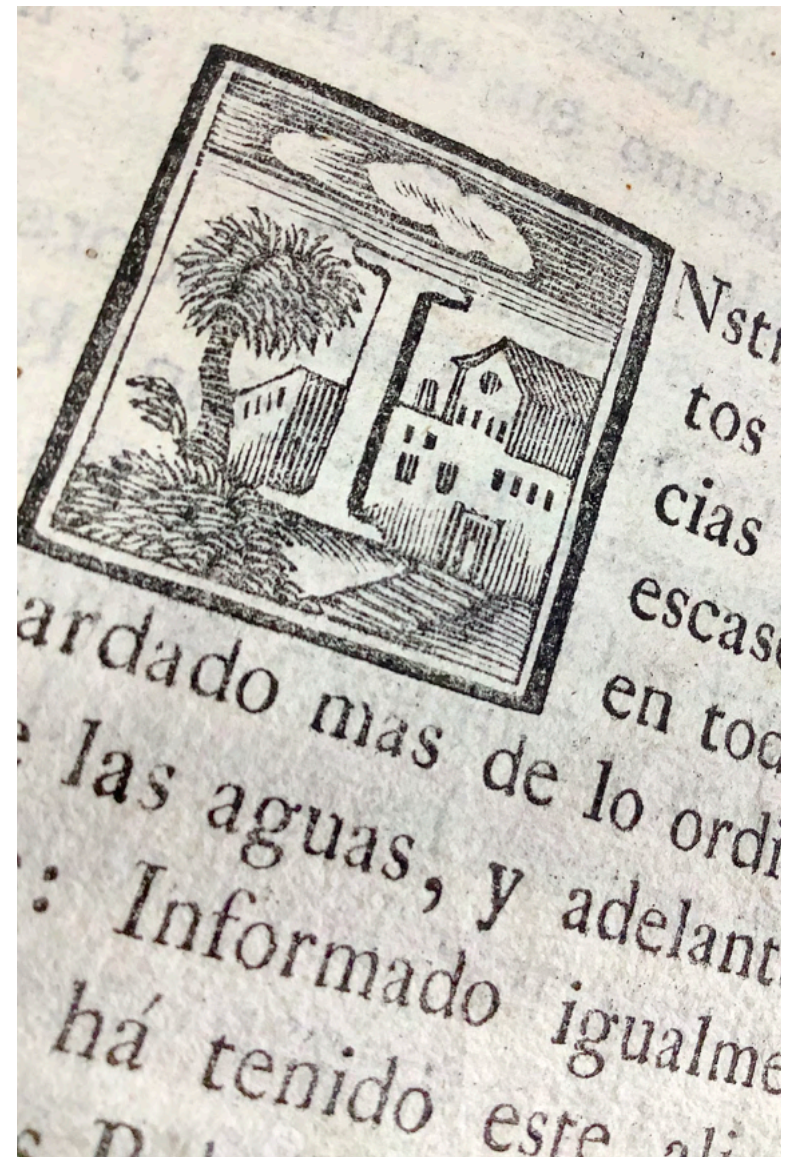
According to Cortés, Gálvez’ measures met with some success, especially where his alternative agriculture practices were followed and the poor were supported through financial subsidies.

In very good condition.

¶ OCLC: University of Arizona, Huntington Library, Newberry Library, and John Carter Brown Library.

¹⁵ It should be noted that there is no evidence of this order having been printed earlier. It could be that the original order was “circulated” verbally or in manuscript; if it was in a printed form, copies no longer exist nor are they recorded.

¹⁶ Luz María Espinosa Cortés, “El Año del Hambre’ En Nueva España, 1785-1786: escasez de maíz, epidemias y ‘cocinas públicas’ para los pobres” (“‘The Year of Hunger’ in New Spain, 1785-1786: corn shortage, epidemics and ‘public kitchens’ for the poor”), in *Diálogos: Revista de Historia*, 17.1, January-June, 2016, p. 176. See: <https://revistas.ucr.ac.cr/index.php/dialogos/article/view/20900/23753>.



*On the Taxation of Pork, Fruit, Corn, Flour, Barley, Yeast, and Wine
in Late Colonial Mexico*

7. A collection of documents, both in manuscript and printed, from Juan Navarro, a Spanish tax adviser to Las Yndias, present-day Southwestern United States, Mexico, Central America, and the Caribbean. 1794-1803.

Ten works bound in contemporary speckled calf, with the spine gilt in six compartments, marbled endpapers (see below for details). \$7500.00

Juan Navarro, Señor Director General de Aduanas (General Director of Customs), was based in Mexico City and this is a collection of his *circulares* (memos), edicts, decrees, resolutions, and correspondence pertaining to various *alcabalas*, both in manuscript and printed, and dated 1794-1803. The *alcabala* was the largest and most important system of taxes imposed by the crown in Spain on its dominions and it affected all commercial transactions (until it was abolished in 1845). The rates of taxation and the various exemptions changed and fluctuated, however, and this volume offers insightful examples of the system's instability, as well as the complex involvement of several bureaucratic entities in setting new rates, including the King of Spain, viceroys, members of the aristocracy, businessmen, and the church. The time lapse from when conversations and meetings first take place to when resolutions are approved, highlight how difficult it was to implement new rates and standards for *alcabalas* in the New World.

All of the items are extremely rare.



I. (MANUSCRIPT: on land division and taxation.) Navarro, Juan. Segun las constancias que ministra el Expediente formado sobre division de suelos. Mexico. April 19, 1794.

30.7cm x 20.2cm. [3], [1 - blank] pp.

A *communiqué* from Juan Navarro to the Administrators of Guachinango (Puebla) and Tampico (Tamaulipas) pertaining to the resolutions on the division of *suelos* (land) and their taxation in Guachinango, Fresnillo, Valle de Valparaíso, Burgo de San Cosme, Sombrerete, Miguel de Mesquita, Río Grande, Huejutla, Yagualica, Chinotepec, Tampico, Tantima, Tantoyuca, and Chiconamel. The manuscript states that the regulations are to be observed at once by order of the Viceroy Juan Vicente de Güemes Padilla Horcasitas y Aguayo, 2nd Count of Revillagigedo. The document also records the towns that have satisfied the payment of their taxes and those which must still pay.

Dated April 19, 1794, in Mexico City. "No. 1" written in a contemporary hand at the top.

In very good condition.

WITH:

II. (ON THE SALE AND TAXATION OF PORK.) Navarro, Juan. Circular. Alcabalas. Con orden de 28 de Abril anterior ha pasado el Ex[celentísi]mô Señor Virrey á esta Direccion General. Mexico City: n.p., 1794.

Folio. One large woodcut initial. [1], [1 - blank] pp.

FIRST & ONLY EDITION. A memo by Navarro, dated May 6, 1794, in Mexico City, that precedes copies of declarations and resolutions by the Junta Superior de Real Hacienda, circulated by the Viceroy, regarding the taxation of *ganado de cerda* (pork). Issues were first addressed by Don Andrés Cruz Manjarres from Toluca on August 23, 1793, and were resolved by order of the King. Navarro instructs that the information should be circulated amongst the Administradores de Aduana (customs administrators).

At the top of the *alcabala* is written "No. 2" in manuscript.

In very good condition.

¶ Not in OCLC.

de
Or-
Ximó. Señor. = Ha mere-
bacion del Rey la det-
mada por la Junta Su-
cienda en el Expediente promo-
Andrés Joseph Cruz Manjarres
do de Alcabala en el Ganado de
introduce en Toluca, respecto
en iguales casos, de que V. E.
Testimonios en Carta de V. E.
N.º 472: Prevéngolo á V. E. de
para su inteligencia. Dios guar-
dos años. San Ildefonso 23 de
1793. = Gardoqui. = Señor Vi-
ico 25 de Nov-
Copia de

WITH:

- iii. (ON THE SALE AND TAXATION OF PORK.)
[Navarro, Juan.] Ex[celentísi]mô Señor = Ha merecido
la aprobacion del Rey la determinacion tomada por la
Junta Superior de Hacienda en que el Expediente pro-
movido por Don Manuel Andres Joseph Cruz Manjar-
res sobre adeudo de Alcabala en el Ganado de Cerda que
se introduce en Toluca. Mexico City: n.p., 13 April 1794.

Folio. One large woodcut initial. [3], [1 - blank] pp. One small ink spot on
the first page.

FIRST & ONLY EDITION. A series of regulations concerning the sale
and taxation of *ganado de cerda* (pork) by the Junta Superior de Real Ha-
cienda. The first section notes that in Toluca, the payment of $1\frac{3}{4}$ *reales*
per head of pig will continue and that this tax also applies to all pork
products. The second decree states that the tax applies to all pork prod-
ucts originating from Toluca, even when they are sold in other regions.
Thirdly, all third-party vendors are also required to pay an additional tax
when selling pork products. Lastly, under the *aduana* (customs) article 135
of Mexico City, pork that is not sold in Toluca but is instead brought to
Mexico City, is subject to a customs fee.

Toluca is about 60 kilometers to the west of Mexico City. These
decrees were originally made on the 1st of December, 1793, by Viceroy
Revillagigedo at the Junta Superior de Real Hacienda; this printing was
made on April 13, 1794, in Mexico City.

In very good condition.

¶ Not in OCLC.

WITH:

- IV. (ON THE SALE AND TAXATION OF FRUIT.) Navarro, Juan. Circular. Alcabalas. En Circular de 19 de Enero de 1782 contraída á los casos en que Eclesiásticos gozan exêncion de Alcabala. Mexico City: n.p., 1798.

Folio. One large woodcut initial. [1], [3 -blank] pp.

FIRST & ONLY EDITION. A circular by Navarro that limits the tax exemption privilege maintained by ecclesiastics. Navarro states that there is an update on the decree by the Superior Gobierno (superior government) from December 29, 1780, which states that the privilege was not intended for clerics of minor orders. The Viceroy Marqués de Branciforte has communicated to Navarro that under law 17, article 13, book 8 and *aduana* (customs) article 63, these ecclesiastics must pay taxes for the fruits they cultivate on their *haciendas* (estates/plantations).

Dated March 21, 1798, Mexico City. "No. 3." is written in manuscript in a contemporary hand at the top of the first page.

In very good condition.

¶ Not in OCLC.

WITH:

- V. (MANUSCRIPT: on the sale and taxation of wine and other goods in Cuba.) El Rey = En Carta de 26 de Noviembre de 1792 dió cuenta con Documentos Don Domingo Hernaní siendo Yntendente de Ejército de Real Hacienda de la Ysla de Cuba, que con el importante objeto de deducir y formar la Admin[istraci]on g[ene]râl de Rentas una regla fixa para el mas seguro gobierno en la exâccion de los d[ine]rôs. Mexico. December 15, 1802.

30.6cm x 20.6cm. [16] pp.

This manuscript explains that on November 26, 1792, Don Domingo Hernaní sent a letter to King Charles IV of Spain to make the King aware that special circumstances had been made to ecclesiastics regarding the *alcabala* of their provisions in Cuba. (Hernaní was a military official of the Real Audiencia de Cuba.) The manuscript goes on to explain that now religious officials would like to lock in a fixed rate of taxation because, in some cases, the previous resolutions had been combined to their benefit. For example, there was no tax on certain imported goods, and yet others had to

pay both the *alcabala* on resold goods while also having to pay the *almojarifazgo* (a tax on maritime trade between Seville and the Americas).

Among many other resolutions, it was decided by the Real Audiencia that the Capuchin and Bethlehemite orders should remain free of taxation; wine, chalices, and other sacred objects used in the divine service of God are also to be tax-free; secular orders should pay the *almojarifazgo* for the products cultivated on their haciendas, except when those goods are used as daily provisions for their own consumption; and that materials used to erect charitable organizations (i.e. churches, hospitals) are also free of *alcabala*.

The manuscript is signed by "Yo el Rey" (I the King) and is dated July 7, 1795, in Madrid; however, it is also noted that it has been copied by many others, including José de Galvez, Viceroy of New Spain. It then reads "This is a copy, Mexico, May 29, 1801, Ximenez, and that this copy matches with the verbal order of Navarro and file that was provided to the Dirección General and Superior Gobierno, which were brought forward to the office in Valladolid regarding whether or not ecclesiastics should pay *alcabala* on imported objects of everyday use."

"No. 4" is written at the top of the first page.

In very good condition.

WITH:

VI. (MANUSCRIPT: on the taxation of inheritance and "profane" and "pious" credits.) Ex[celentísi]mô S[eñ]or = Con Órñ. de V.E. de 8 de este mes he recibido cien Exemplares del Acuerdo de la Junta Superior de Real Hacienda de lo de Abril de 1801 que el Rey N.S. se dignó aprobar. Mexico. January 31, 1803.

30.4cm x 20.5cm [15], [1 - blank] ll.



REMITO á Vm. Copia á la le
 de este mes que el Exmô. S
 guel Joseph de Azanza se
 ñarme con Orden de 24 del
 En el propio Bando se prescribe con
 Cédula que cita de 2 de Diciembre de 17
 tas del Maiz sean en el Reyno absoluta
 cho de Alcabala, y que las qüotas c
 rga de Harina comun y seis por la s
 gir por providencia de 14 de Agosto
 del siguiente Septiembre, (en que
 la se hacia en lo general del Reyno
 sistan en las Administraciones en c
 Vendedores ó Introduçlores, y qu
 por el precio baxo de la Harina e
 seis por ciento del valor de la mis
 que corresponda al seis por cient
 manda en el citado Bando que s
 de que avisaron las Circul
 25 de Enero
 iten

This is a manuscript that pertains to the sale and inheritance of *fincas* (properties and estates) and how the *credito profano* (profane credit) and *credito piadoso* (pious credit) work. Originally coming from a decree issued by the Junta Superior de Real Hacienda, *alcabala* is to be charged for any property sold that has been involved in anything illegal or contrary to Christianity or the King. The manuscript also references a Real Cedula (a royal decree) dated December 24, 1722, and a declaration dated March 10, 1793. It appears that the system of *credito piadoso* and *credito profano* was a tax-deductible system for when portions of the sale of an estate were donated to the Church or other institution (e.g. schools & hospitals).

Many different names are listed at the end of the document as witnesses to having seen the memo; this example was written (i.e. copied) by Juan Navarro on January 31, 1803, in Mexico City. "No. 5" is written at the top of the first page.

In very good condition.

WITH:

- vii. (ON THE SALE AND TAXATION OF CORN AND FLOUR.)
 [Navarro, Juan.] Circular. Alcabalas. Remito a Vm. Copia á letra de Bando de 21 de este mes que el Ex[celentísi]mô Señor Virrey D[on] Miguel Joseph de Azanza se ha servido acompañarme con Orden de 24 del mismo. Mexico City: n.p., 1798.

Folio. One historiated woodcut initial. [3], [1 - blank] pp.

FIRST & ONLY EDITION. A memo to explain a *letra de bando* (edict) dated December 2, 1797, in which the Viceroy Miguel Joseph de Azanza declares that all sales of *maiz* (corn) shall be free of taxation throughout the Kingdom of Spain, and that a quota of 4 *reales* is to be paid per load of *harina* (flour) by vendors. The text explains that this has been determined because the tax on corn exceeded the value at which it was sold.

Also free of *alcabala*, as per earlier circulated decrees dated September 28, 1782, and January 25, 1783, is flour produced in Veracruz and destined for the Islas de Barlovento (present-day Winward Islands, including Martinique, St. Lucia, Barbados, St. Vincent, the Grenadines and Granada) and other Spanish colonies. This is an amendment to a circular dated May 28, 1790. In the same circular it is mentioned that metal, wax, livestock, and utensils intended for everyday use are also to be free of *alcabala*.

Navarro states that he will consult with the Viceroy about the need to stabilize the tax rates in order to avoid extortion. Signed by Navarro, and dated September 25, 1798, in Mexico City.

“No 6” is written in a contemporary hand at the top of the first leaf.

In very good condition.

¶ Not in OCLC.

WITH:

VIII. (ON THE SALE AND TAXATION OF CORN AND FLOUR.) [Navarro, Juan.] Don Joseph de Azanza Caballero de la Orden de Santiago, del Consejo de Estado de S.M. Virrey, Gobernador y Capitan general de esta Nueva España y Presidente de su Real Audiencia &c. &c. Mexico City: n.p., 1798.

Folio. [2], [2 - blank, although with some ink transfer from other leaves] pp.

FIRST & ONLY EDITION. Copy of a letter by Miguel Joseph de Azanza, Viceroy and gentleman from the Order of Santiago (the highest order in Spanish aristocracy), to end the confusion regarding the *alcabala* on *maiz* (corn); *barina* (flour); and the *aperos* (tools and utensils) used by *hacienda* workers. Under a Real Cédula (royal decree) given at San Lorenzo on December 2, 1797, Azanza states the following: under no circumstances should *alcabala* be paid for *maiz*, since it is the main food staple of the indigenous and poor; a quota of 4 *reales* is to be paid for the *barina* (flour) produced in Veracruz destined for Islas de Barlovento and other Spanish colonies; in the Yucatán, the *alcabala* should remain the same as in Veracruz for corn and flour due to its scarcity in that region; the tax on livestock, *aperos* (tools), and utensils used by *hacienda* workers will be kept at current rates; and the tax on metals, wax, and livestock should be closely monitored by administrators to avoid extortion.

It is also noted that this Letra de Bando is to be circulated amongst those to whom it applies and should be publicized widely. Dated September 21, 1798, in Mexico City; this copy was made by Navarro on September 25, 1798, also in Mexico City.

¶ Not in OCLC.

WITH:

- IX. (ON THE SALE AND TAXATION OF MINING MATERIALS AND TOOLS.) [Navarro, Juan.] Circular. Alcabalas. Con arreglo á Acuerdos de la Junta Superior de Real Hacienda de este Reyno de 17 de Julio de 1792, y 18 de Junio de 93. librados de conformidad con lo que pidió en 11 del propio Junio y reproduxo en 30 de Abril del citado año de 93 el Señor Don Ramon de Posada. Mexico City: n.p., 1798.

Folio. One woodcut initial. [2] pp.

FIRST & ONLY EDITION. An announcement written by Navarro regarding four agreements that were made by the Junta Superior de Real Hacienda on July 17, 1792, and June 18, 1793. Don Ramon Posada, Fiscal to the Real Hacienda, declared, under royal order from December 6, 1796, that exchanges involving mines, mined goods, metal grinding tools are subject to a tax. Exempt from the tax are *plomo* (lead) and *ceñrada* (an ash paste used in silver smithing). A declaration by the Gobierno Superior (Superior Government) from April 24, 1781, is cited as confirmation.

Also not subject to the *alcabala* are *quartones de arrastre* (the wood used to drag heavy objects); carbon; salt; rock metals; steel; coal; firewood; oak; rocks; slabs; *taxamanil* (long pieces of wood intended for use in manual labor); iron; load-carrying animals; leather goods; *sebo* (tallow); *cebada* (barley); *xarcia* (fibres) *maiz* (corn); and *levadura* (yeast).

These regulations are to be observed, as approved by the Superior Government, and the announcement is to be circulated for a duration of six months. Signed by Navarro on January 24, 1798, in Mexico City.

“No. 7” is written in a contemporary hand at the top of the first page.

In very good condition.

¶ Not in OCLC.

WITH:

- X. (MANUSCRIPT: on the sale and taxation of articles of clothing for the military.) [Navarro, Juan.] Con thã de 26 de Septiembre ultimo me dice el Ex[celentísi]mô S[eñ]ôr d[on] Diego Gardoqui de Or[de]n del Rey lo que sigue. Mexico, April 4, 1796.

32cm x 25cm. [1], [1 - blank] pp.

A *communiqué* dated September 26, 1795, by order of the King via Don Diego de Gardoqui to be circulated to military and maritime officials. The letter states that members of these forces should be charged for the materials and objects used in their uniforms and clothing and that this is mandated by the Real Hacienda, both in Spain and Las Yndias (present-day Southwestern United States, Mexico, Central America, and the Caribbean). Gardoqui was a Spanish diplomat in the Americas and the United States who fought for the rights of Spain along the Mississippi River.

Signed by Branciforte (Viceroy Miguel de la Grúa Talamanca), Director of Alcabalas, on April 4, 1796.

"No. 8" is written in a contemporary hand at the top of the page.

In very good condition.

A WONDERFUL COLLECTION OF EXTREMELY RARE DOCUMENTS REGARDING THE SALE AND TAXATION OF VARIOUS FOODSTUFFS IN LATE COLONIAL MEXICO.

os guarde á Vm. ...cialmente exéntas de Alc
le 1798. muchos años. México 25 de
Juan Navarro.

Wineries Must Stop Selling Illegal Aguardiente

8. (MEXICAN alcohol regulations: *aguardiente*.) Miguel la Grua Talamanca y Branciforte....Las grandes ventajas y utilidades que prepara á los habitantes de este reyno la libre fábrica y uso del aguardiente de caña. [Mexico City], 31 December 1796.

42.7cm x 31cm. One large woodcut initial. Signs of having been folded once, residue from a small sticker on the upper left corner (not affecting text).
\$1500.00

FIRST & ONLY EDITION. A very interesting broadside concerning the production of *aguardiente de caña* (rum) in Mexico and the state's effort to control it. Branciforte explains that the restriction on the alcoholic drink was lifted by the King of Spain on March 19th, 1796, and announced in a *bando* on December 9th. However, since that time, it has become clear that a number of *vinaterias* (wineries) are selling the rum that was made illegally *before* the ban was lifted. This is a crime and punishable under the law.

But because Branciforte wants to emulate the kindness that the King of Spain showed by lifting the ban, Branciforte will give "all individuals, both in this capital and in the other cities, towns, villages, farms and ranches of these domains," three days from the date of this broadside to turn in all of the rum that they produced during the period of the ban.

Remarkably, this is the third different set of regulations we've handled regarding *aguardiente* production in Mexico published in 1796. It was clearly an important drink both for the public (with whom it was very popular) and for the state as means of income through taxation. We have had the above mentioned *bando* from December 9th and a 26-page pamphlet entitled *Reglamento...de aguardiente de caña* that refers to both the *Real Órden* of 19 March 1796 and the *bando* from 6 December 1796. This is the first time we have had, or seen, the broadside from 31 December 1796.

Aguardiente de caña is an alcoholic drink made from sugar cane that is first fermented and then distilled. It is still produced throughout Mexico, often with regional variation and supplemented with different flavors. It has been made in Mexico since the introduction of sugar cane and it was always a drink of the people (along with *pulque*, an indigenous drink made from the fermented sap of agave; imported wine was the drink of those in power). One of the first sugar plantations was that of Hernan Cortez who had brought the plant to Mexico from Cuba in 1521.

With the signature of Branciforte's secretary "Josef Ign. Negreyros y Soria" in brown ink at the bottom and docketed twice in ink on the verso with the arms of New Spain.

In very good condition.

¶ OCLC: University of California (Berkeley), American Philosophical Society, John Carter Brown Library, and Texas A&M University.



MIGUEL LA GRUA TALAMANCA

y Branciforte, de los Príncipes de Carini, Marqués de Branciforte, Grande de España de primera clase, Caballero de la Insigne Orden del Toyson de Oro, Gran Cruz de la Real y Distinguida de Carlos Tercero, Comendador de Bienvenida en la de Santiago, y de Torres y Canena en la de Calatrava, Caballero de la de San Juan, Gentil-Hombre de Cámara de S. M. con exer-

J O R

Containing
All kinds
of
British
Wines

*"Our English Wines Want Only Age to Equal
if not Exceed All Foreign Wines"*

**9. (MANUSCRIPT: English wine.) For Making All
kinds of British Wines. c.1808.**

15,5cm x 19cm. [23] ll. Contemporary grey wrappers, light wear and spotting to wrappers, pencil marks on two pages otherwise clean internally.
\$2500.00

A CHARMING and very legible English wine-making manuscript, written in a single hand and including twenty-four different recipes for wines made from fruits, flowers, and herbs. The manuscript begins with a few pages of general instruction: "A Strict and attentive management in the making of these articles is the grand means by which they are to be brought to perfection."

People have made wines from fruits, root vegetables, flowers, and herbs since Classical times. The practice is especially common in areas where the climate is too cold to support a grape harvest. For this reason, the tradition of making wines in England has probably been more associated with wine made from fruit and flowers than the cultivars of *vitis vinifera*, the grape typically used to make wine today.

The wine recipes in the current manuscript include those made with raisins; currants; "Mulbury;" lemon; grape; apricot; "Clary wine" (made with Malaga raisins); quince; blackberry; turnip; elder flower; "raisins elder wine;" orange; elderberry; "Another way to make cherry wine to taste of the kernel;" raspberry; birch; sage; white mead wine; "Damascene wine;" "cowslip or marigold wine;" ginger; balm; and rose wine; At the end are a few pages of "General Instructions for brewing beer."

Paper watermarked 1808.

In very good condition.

missing – perhaps not available on the day of this menu). As was typical, the dishes are categorically arranged: *potages*; *bors-d'oeuvres*; *boeuf*; *entrées de mouton*; *entrées de veau*; *entrées de volaille*; *entrées de pâtisserie*; *poissons*; *rots*; *entremets de légumes*; *entremets au sucre*; and *desserts*. Below the food is a list of the different drinks available: *vins rouges* (with a different section for *vin fins* such as Pomard [sic.], Volnay, Chambertin, Nuits, Bordeaux-Lafitte [sic.], Hermitage, and Côte-Rôtie); *vin blancs* (the fine whites section includes Mulsaut [sic.], Soterne [sic.], Coudrieux [sic.], Côte-Rôtie (white?), and Champagne; the wines are also offered in half-bottles); *vins de liquers* (including ratafia and Madeira); and *liqueurs fines le petit verre* (including *absinthe*, *rhum de la Jamaïque*, and *Marasquin de Zara*, a maraschino cherry liqueur). Ice cream and coffee are also included in the drinks menu.

Some of the dishes are *Pied de cochon à la Ste.-Menebould*; *Bifteck aux cornichons ou au cresson*; *Filet de chevreuil*; *Oreille [de veau] aux champignons*; *Suprême de volaille aux truffes*; *Vol au-vent de cervelle [au pâtisserie]*; *Turbot, sauce aux câpres*; *Chicorée aus jus*; and *Un meringue à la crème*. A bottle of red Beaune was 2 livres; a bottle of white Hermitage was 5 livres; and a Cognac was 4 livres.

As Sprang has noted in her chapter entitled “Putting Paris on the Menu,” menu literacy was only just beginning in France and England during this period.

*First catching the eater's attention by its format alone, the restaurant menu was an impressive affair, a printed folio text often set in a leather border or affixed to a wooden frame. Little resembling the ornately calligraphed Art-Nouveau menus of the Belle Epoque...these early menus were covered with tightly packed columns of tiny print. In the first decades of the nineteenth century, the restaurant menu – by its size, typeface, and layout – resembled nothing so much as a newspaper. As one English traveler commented, “Good Heavens! the bill of fare is a printed sheet of double folio, of the size of an English newspaper. It will require at least half an hour to con over this important catalog.”*¹⁸

One nice element of the menu on offer here are the manuscript notations both recto and verso, all of which are contemporary. On the upper left hand corner of the menu is written the Latin phrase “Venite ad me omnes qui stomacho laboratis, et ego restaurabo vos” (“Come to me, all of you whose stomachs are in distress, and I will restore you” – usually the word “restaurabo” is after the word “vos”). This is particularly fascinating because this was the motto of Boulanger, a soup shop near the Louvre that sold *bouillons restaurants* (meat-based broths meant to restore a person's health).¹⁹ The establishment became famous in 1765 due to a court case that made its way to the magistrates of the Paris Parliament.

*In order to entice customers into his shop, Boulanger had inscribed on his window a line from the Gospels: “Venite ad me omnes qui stomacho laboratis, et ego vos restaurabo.” He was not content simply to serve bouillon, however. He also served leg of lamb in white sauce, thereby infringing the monopoly of the caterers' guild. The guild filed suit, which to everyone's astonishment ended in a judgement in favor of Boulanger. It was an ominous sign for the future of the guilds, which were soon swept away in the turbulence of the French Revolution, but an encouraging one for a new profession that greatly needed it.*²⁰

¹⁸ Sprang, *The invention of the restaurant*, p. 185.

¹⁹ Boulanger's establishment is usually thought to be the first restaurant in history. See britannica.com and merriam-webster.com.

²⁰ Flandrin & Montanari, *Food, a culinary history*, p. 474.

Presumably, the Latin motto was written onto our menu by someone who had dined at Prévot and knew their Paris restaurant history (or legend!).²¹

The menu's other manuscript annotations include five dishes that are corrected in manuscript, one that is added, and several prices either corrected or added. On the verso of the menu is the name Felix Bouilliod written large twice in a contemporary hand. The last name "Bouilliod" is crossed out both times.

The printer Jean Denugon was active from 1817 to 1822. From a review of his publications in OCLC and the catalogue of the BnF, he worked out of no. 14, rue du Pot-de-Fer (in the 5th arrondissement) from 1818 to 1821.

¶ Not in OCLC.

Section	Dish	Quantity	Price
ENTRÉES DE VOLAILLE.	Toutes les Entrées aux truffes	10 s.	
	de plus.		
	Carick à l'indienne	le quart.	1 15
	Japon au gros sel,	le quart.	1 10
	au riz,	le quart.	1 15
	et au consommé,	le quart.	1 5
	au riz,	le quart.	1 10
	à la tartare,	le quart.	1 10
	à la marinade,	le quart.	1 5
	le poulet,	le quart.	1 10
	à la mayonnaise,	le quart.	1 5
	le poulet,	le quart.	1 10
	à la sauce,	le quart.	1 10
	le poulet,	le quart.	1 10
ROTS.	Dinde aux truffes,	le quart.	
	Poularde idem,	le quart.	
	Agneau		
	Dindonneau		
	Un poulet farci de truffes		
	Poularde fine,		
	Poulet gras,		
	Perdreau rôti		
	Idem		
	ENTREMETS	Charlotte de pomme	
Omelette soufflée .			
Idem, aux confitures			
Idem, aux pommes			
Idem, au sucre . . .			
Soufflé aux pommes			
Idem, au riz			
Beignets de pommes			
Idem, d'abricots ou de			
Croquette de riz . . .			
DESSERT	Un petit pot de crème		
	Fromage à la		

²¹ Sprang questions the veracity of "The Boulanger Affair" (as Flandrin & Montanari call it). See Sprang, p. 9.

Sex in a Tea House Restaurant

II. (JAPANESE moveable erotic card.) Hitome no Seki. [The secret scene behind the partition.] N.p.: N. p., late Edo period [1820-1860s].

8.5cm x 15cm. Woodblock printed in color recto and verso, overall wear but all parts present and working. \$3500.00

A REMARKABLE SURVIVAL! An extremely rare moveable erotic card, featuring a man and a woman having sex in a tea house restaurant with the scene's script printed on the verso. The card is made by stringing together different cut-out pieces of colorful woodblock. A man, in a patterned blue kimono is entering a woman from behind; she is looking down, has one leg raised, and is dressed in a voluminous colorful kimono. The man's penis slides in and out as one pulls and pushes the paper tab to the right of the card. All parts are present, attached, and in good working order.

On the verso the card's title reads "Chaya no chonno ma" (tea house restaurant's private room). This is then followed by a scripted dialogue between the woman (most likely a Yujo, or prostitute) and her customer.

Man: *Was it boring all day today?*

Woman: *No, it was not boring at all, I really, really enjoyed the many things we did.*

Man: *Actually, the play was interesting for you, but I thought you don't like to be with someone like me...*

Woman: *Oh, if you say so. I thank you for taking me to Narikoma-ya's dressing room on the 3rd floor.*

Man: *Oh yes, your favorite actor is Narikoma-ya...compared with him, I'm nothing.*

Woman: *No, I'm happy to be with you.*

Man: *Really? (He holds her.)*

Woman: *Ah, someone is coming.*

Man: *Nobody is coming.*

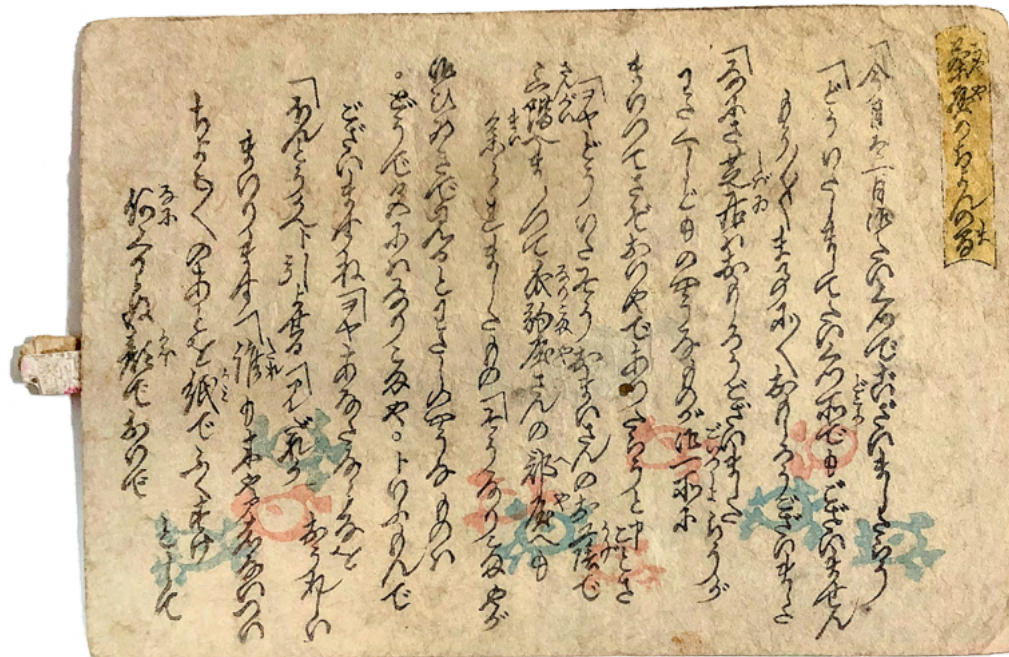
(Then she cleans up their private parts nonchalantly with paper.)



The actor Narikoma-ya was probably Nakamura Utaemon IV (1798-1852), a famous Japanese kabuki performer and an important member of a family of actors from the Keihanshin area of Japan. Today the tradition of such tea house restaurants continues in Osaka where the brothels are allowed to skirt the prostitution laws by being Ryoutei (Japanese-style restaurants). The “waitresses” serve clients tea and food in a private room and have a “private affair.”

It is interesting to note that in France, during the time of our card, there were *les cabinets particuliers*, private rooms at restaurants where couples could meet in private, have a dalliance, and have food and drink delivered. In fact, in France during this period, a married woman could only charge her husband with adultery if he had sex with another woman in their home; for this reason, sex in private dining rooms at restaurants became a thriving source of income for many important and famous restaurants.²²

In good condition.



²² I once sold the accounts of Le Grand Véfour, one of the oldest and most celebrated restaurants in Paris. These accounts showed that the restaurant made approximately one third of their income from their *cabinets particuliers*.

In Original Publisher's Boards

12. LOUBAT, Alphonse. The American vine dresser's guide. New York: G. & C. Carvill, 1827.

12mo. in 6s. Woodcut vignette on title page. xi, [12] - 137, [1 - blank], iii, [1 - blank] pp. Original printed publisher's boards, ornamental border around sides, vignette on the upper board, lightly rubbed, untrimmed, light foxing throughout. \$3000.00

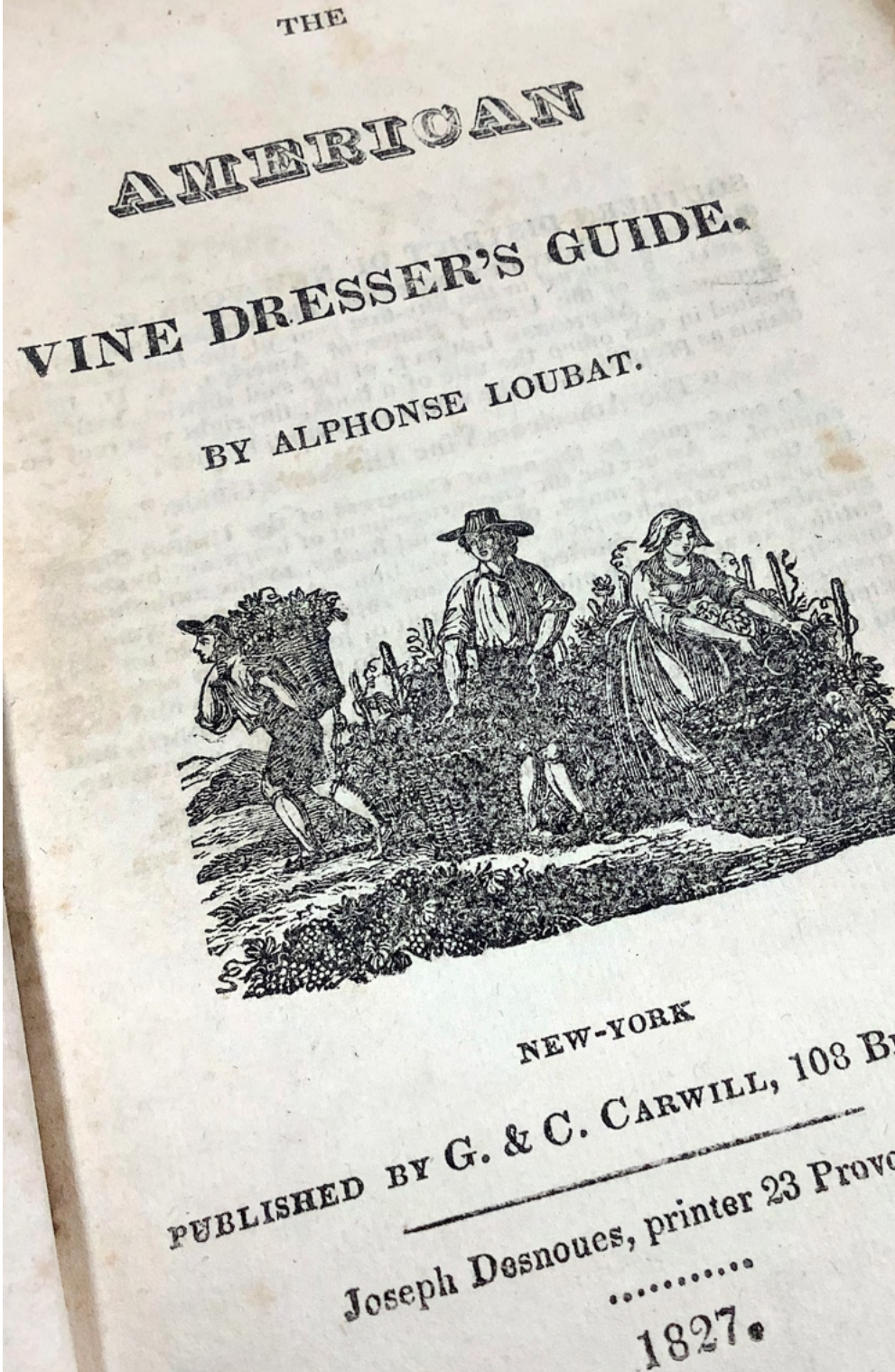
A wonderful copy of the FIRST EDITION of this classic in American viticulture and oenology. Written in French and English by a Frenchman from the Bordeaux region of France, the work begins with a letter evoking the spirit of Benjamin Franklin, "l'homme par excellence" of whom the author asks

Protège mes faibles écrits, s'ils ne sont pas eloquents, du moins ils seront utiles; cela vaut mieux: protège ma vigne, fais quelle prospère et que je puisse bientôt faire des libations ru ta tombe en y pressant le doux Muscat et le suave Malvoisie.²³

Interestingly, the letter to Franklin is in French only. This is then followed by a preface where it is noted that the

author of the following brief treatise is a native of the south of France, where vineyards are in the highest possible state of perfection, and where the common avocation of the husbandman is the cultivation of the grape vine.

²³ Roughly translated to: "Protect my feeble writings, if they are not eloquent, at least they will be useful; more importantly: protect my vineyard, make it prosperous so I can soon pour forth upon your tomb libations of sweet Muscat and the mellow Malvoisie."



On perusing the geography and statistics of the U. States, he has wondered why the grape as in his native land, did not constitute one of the staple articles of a country so favourably situated by nature, so mildly governed and ably managed in its civil polity.

The American vine dresser's guide is Loubat's attempt to bring French vineyards into the United States. On the lower board of the publisher's binding, Loubat outlines his "Proposals for the introduction of the grape vine into the United States, at a moderate expense."

Mr. Alphonse Loubat having planted two Vineyards in New-Jersey and Long-Island, of 11,000 Grape Vine roots; and having also the peculiar advantage of being enabled to procure the best species of roots from his father's extensive vineyards and nurseries in the districts of Bordelais, Damazan, Clerac and Buzet, (Departments of Gironde, and Lot et Garonne, in France,) proposes a subscription....

Mr. A. Loubat will engage to furnish the subscribers with their Grape Vines, before the 1st of April next, and forward them free of expense, to the cities where the subscription is opened. The Grape Vine Roots will be three years old, and produce considerable fruit the second year after the time of their being planted; and will be also carefully classed, and packed in boxes with some of the original soil in which they have been raised, which will greatly facilitate the thriving of the roots when transplanted.

This announcement goes on to explain pricing and where interested parties can subscribe (agents are from New Orleans to Boston). This text, which exists on the publisher's binding only and is not inside the book, describes Loubat's business plan. It also provides the purpose and context for the content of the book which is a guide for the American *vigneron*.

The chapters of the book are as follows: The viticultural chapters cover the choice of soil; mode of planting; preparing the land; numerous pruning methods and concerns; grafting; vine propagation; frost; and diseases of the vine. The wine-making chapters discuss how to dry grapes to make raisins; wine vessels; the harvest; "Treading" the grapes; fermentation and decanting; pressing of the wine dregs; wine management; brandy; "Of wine Ware-houses and Cellars;" and how to make a "Confection of Grapes."

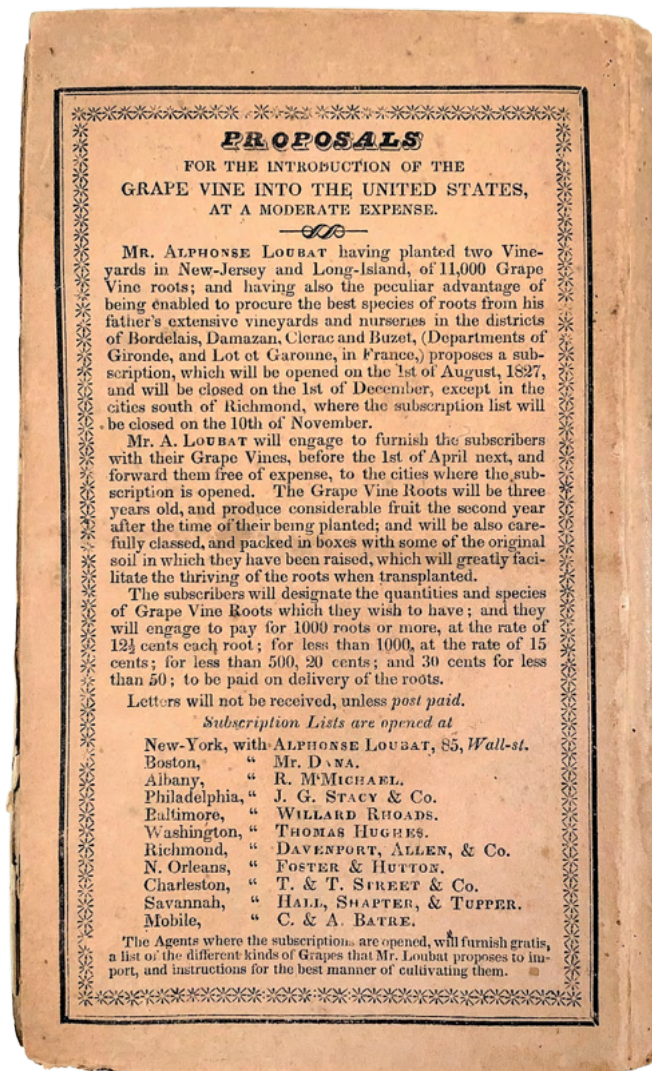
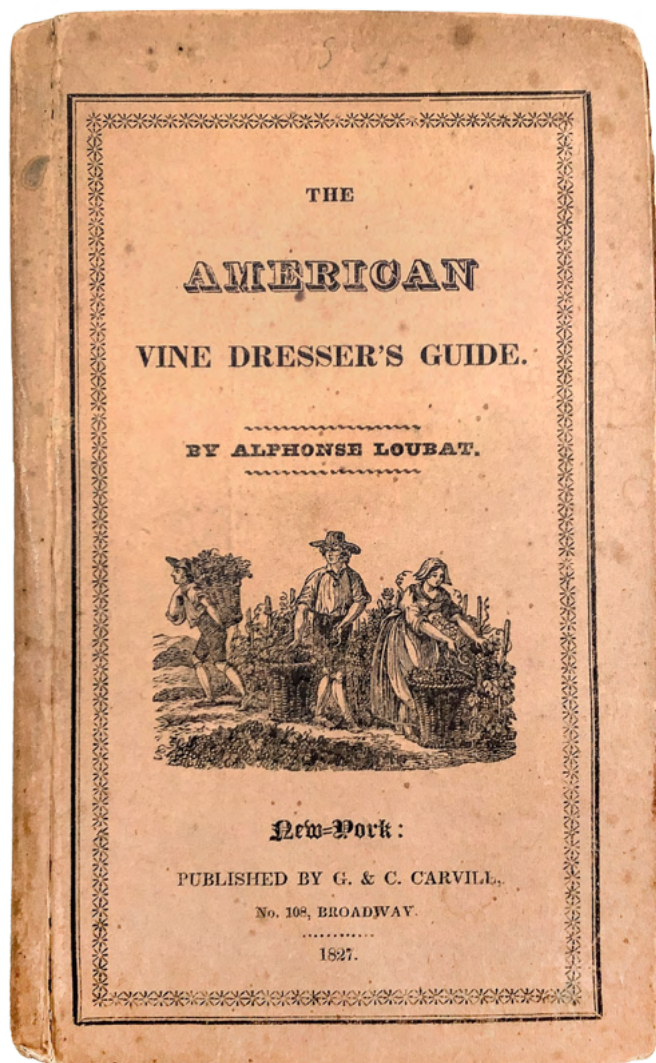
Unfortunately, Loubat's own vineyards didn't fare well. Loubat's vines were *vinifera* (which was standard in France at the time) and they were immediately attacked by Black Rot and powdery mildew. After years of struggle, in 1835, Loubat's vineyard was sold to make room for building lots. His efforts did attract attention, however, and other Americans were inspired by his efforts (e.g. Alden Spooner). In New York, Loubat's vineyards were located in what is now known as the Brooklyn waterfront.

One of the most incredible aspects of this copy is its binding. Firstly, it is rare to find the original publisher's binding in such good condition, and especially for a wine manual. The peach-colored boards, while slightly rubbed and spotted, are still lovely and when one opens up the binding, you can see the stabbed sewing of the text block as it sits in the boards. Additionally, all of the pages are untrimmed. Secondly, there is important content on the binding that explains Loubat's project, information that would be lost if the copy were rebound.

The handsome detailed title page vignette depicts two men and a woman working in the vineyard during harvest.

While not rare institutionally, the first edition of Loubat is very rare on the market. The last copy to come up at auction was 37 years ago; it was the Crahan copy, in a later binding and it sold for \$495.00. In my gastronomy index, I also have a record of a copy having been sold by a French colleague in 1993 for 13,500 French Francs (approximately \$2500.00); it was in a modern binding.

¶ Gabler (2nd edition) 28987, p. 235; OCLC: Columbia University, Buffalo & Erie County Public Library, Cornell, Fenimore Art Museum; New York Botanical Library, New York Historical Society, New York Public Library, Yale, American Antiquarian Society, Boston Public Library, Harvard, University of Massachusetts (Amherst), Rutgers University, Office of the Commonwealth Libraries (PA), and one location outside of the United States; Sabin 42160.



*From the Library of Dr. Elmira Y. Howard,
the First Female Physician in
Cincinnati*

13. DRAKE, Daniel. Discourse on intemperance. Cincinnati: Looker & Reynolds, 1828.

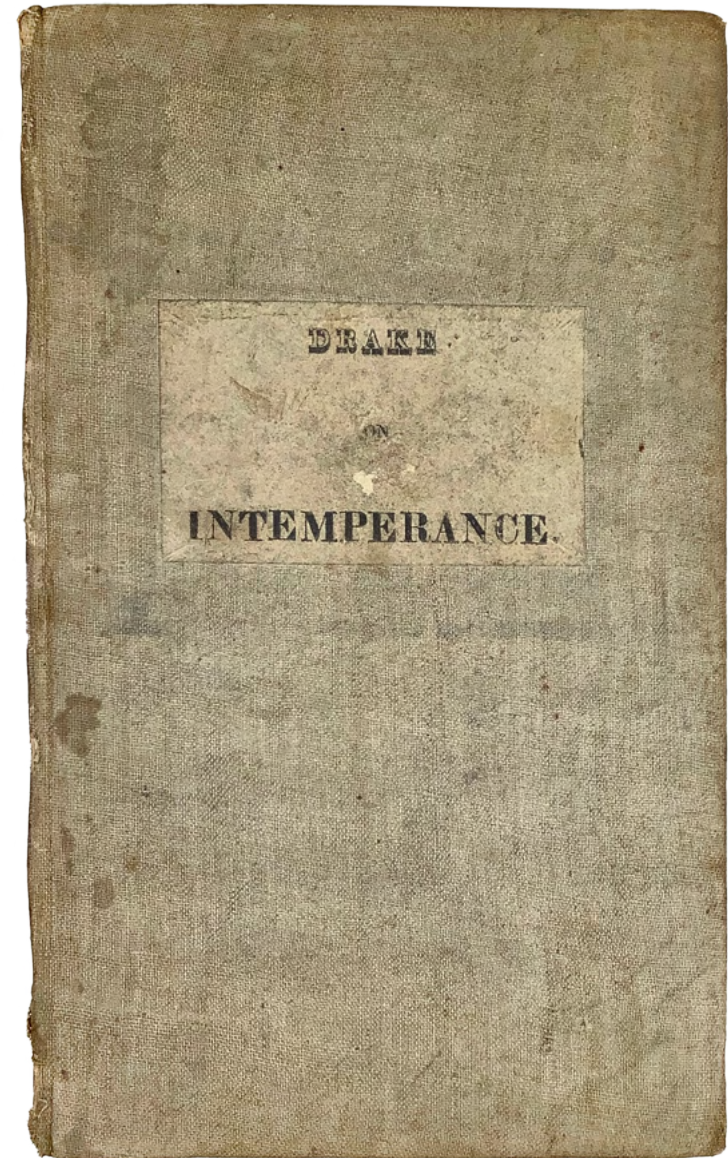
12mo. in 6s. 96 pp. Contemporary silk-covered boards, original printed label on upper board, spine worn with title written in ink, lightly browned throughout, occasional spotting, many outer and lower deckles remaining.
\$2500.00

FIRST & ONLY EDITION of the extremely rare discussion of alcohol addiction by Dr. Daniel Drake (1785-1852), "a unique physician among pioneers."²⁴ This is a particularly interesting copy as it belonged to Dr. Elmira Y. Howard (b. 1841), a woman physician who, like Drake, lived in Cincinnati, Ohio. At age twenty-three, Howard found herself a widow and the mother of three children, one of whom was disabled. Against her parents wishes, she studied medicine at the New York Medical College for Women. In 1870, she moved to Cincinnati and became the first woman physician to open up a practice there.

Howard's signature appears on the title page (dated July 18th, 1881) and again on page 40. There is also a presentation inscription on the recto of the upper free endpaper from the author: "To Mrs. Wood from her very obed[ien]t ser[van]t, Dan Drake, Cin. Sept. 2d 1832."

The arguments against drinking mention the effects of both wine and hard liquor. Chapters include "Of the Chemical Nature of Ardent

²⁴ Book review of Emmet Field Horine's *Daniel Drake (1785-1852): Pioneer physician of the midwest* (University of Pennsylvania Press, 1961) by Wiliam B. Bean in the *Archives of Internal Medicine*, 1961;108(5), p. 796.



A
DISCOURSE
ON
INTEMPERANCE.

CHAPTER I.

OF THE CHEMICAL NATURE OF ARDENT SPIRITS.

SCARCELY any one is ignorant of the fact, that when vegetable substances containing sugar, are broken down, and mixed with water, and the compound is left to stand in a moderate degree of heat, an intestine motion takes place, and the ingredients undergo a variety of changes. This is vinous fermentation. If the mixture, at a certain stage of process, is subjected to distillation, a transparent fluid, thinner than water, and of a peculiar, hot and penetrating nature, is obtained. This liquor is Ardent or Distilled spirit, and consists, essentially, of water, and another fluid, the properties which are expressed by the word *spirit*. In popular works, and in treatises on chemistry, the ingredient is called spirit of wine, because it is obtained by distilling that liquor. In scientific treatises it is called ALCOHOL, a word derived from the Arabic *al-kuhul*, the eye-straining substance.

Spirits" (including a discussion on "vinous fermentation"); "Of their Operation and Effects" (alcohol's "influence reaches, indeed, to almost every part of the body"); "Of the Necessity of their use" ("spirits do not constitute one of the natural and necessary supports of life"); "Of the Diseases which they occasion" (from epilepsy to liver disease); "Of their Desolating effects, on Character, Fortune and Family;" and "Of the Correctives of Intemperance, both Moral and Physical." When discussing the causes of alcohol abuse, Drake categorizes it under habit; social gatherings; gambling; trades such as hatters, tailors, shoemakers; cigars; matrimonial unhappiness; places such as confectionaries, coffee houses, and retail groceries; distilleries; and "the construction of canals, trunpike roads, and other public works."

Daniel Drake was "a pioneering American physician and prolific writer. Born in New Jersey, his family moved to Kentucky, and by 1800 Drake was in Cincinnati, Ohio, studying to be a physician. He received the first medical diploma granted west of the Allegheny Mountains, and finished his studies at the University of Pennsylvania. He settled in Cincinnati, and was one of the founding organizers of the Medical College of Ohio, as well as an asylum, a church, a medical journal, and the Ohio State Medical Society. Drake wrote on medical matters, but was also interested in geology, botany, zoology, and climate."²⁵

A good copy in original state.

¶ OCLC: American Philosophical Society and British Library only.

²⁵ *Physician to the West: selected writings of Daniel Drake on science and society*, [Lexington]: University Press of Kentucky, 1970.

LOU GUIDÉ
DEL
BIGNEYROU

OU
PIGHOU TRATAT EN BERSÉS PATOUÉSÉS

SUR LA CULTURO DE LA BIGNO,

COUMPOUSAT

Per LAFORGO-RAFINO.

BENDUT AL PROUFIT DES PAOURÉS

DE MOUNTALBA.

PREX : 50 CENT.

Mountalba,

IMP. DE J. RENOUS ET COUMP.^e, PLASSO DEL REILOGÉ.

1844.

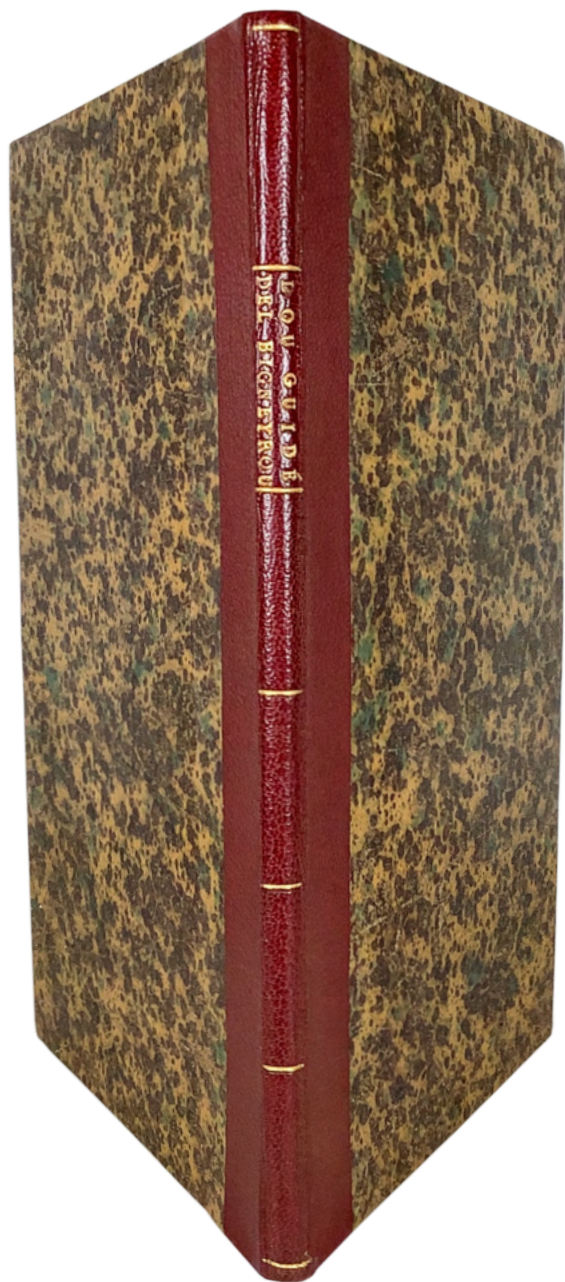
*A Very Rare Work on Wine
Written in an Endangered Language*

14. LAFORGUE-RAFINE, Jean. Lou guidé del bigneyrou, ou pichou tratat en bersés patouésés sur la culturo de la bigno, coumpousat per Laforgo-Rafino. Bendut al proufit des paourés de Mountalba. Mountalba [Montauban]: J. Renous et Coump.^e, 1844.

8vo. Woodcut head and tail piece. 20 pp. Quarter red morocco over decorative boards, title stamped in gilt on spine. \$2500.00

The FIRST & ONLY EDITION of this very rare poem on the viticulture and wine making practices in the area around Montauban which is located in the Occitanie region of southern France. The first part discusses the planting of the vines (“La Plantatiou”); next are pruning methods (“Lou Pouda”); then vineyard maintenance (“Lou Trabal”), and, lastly, is a section on wine making (“Binificatiou”) that breaks the process into two parts: one for red wines and another for white wines.

What is exceptional about this work is that it is written in a subdialect of Occitan, possibly a *patois languedocien*. Occitan is a Romance language spoken in Southern France, Monaco, Italy’s Occitan Valleys, and Spain’s Val d’Aran (together called Occitania) and it is considered an endangered language. Furthermore, the text is important because it is written prior to the codification of Occitan (standardization began with Louis Alibert’s *Gramatica occitana segon los parlars lengadocians* in 1935). For this reason, many of the words used in the poem are not found in Occitan dictionaries; for example, in the Academia Occitana online dictionary, “vinha” is the Occitan word for the French “vigne,” or “vine” in English, yet in the current work it is spelled “bigne.” Another example is the word for wine making. In official Occitan it is spelled “vinificacion,” in French “vinification,” and in our book it is spelled “binificatiou.”



Jean Laforgue-Rafine was a *vigneron* from Bressols who was active in viticultural matters in his region. In *Recueil agronomique publié par...la Societe des Sciences Agriculture...du Departement de Tarn-et-Garonne* (vol. XLIV, Montauban, 1863), where he is listed as a Membre du Comice de Montauban, Laforgue-Rafine wrote an essay entitled “Plantation et culture de la vigne.” In the same book there is also the chapter “Visite du Comite de Direction de la Vigne-École aux vignobles de MM. Laforgue, Carrère-du-Pin et d’Ayrat” (pp. 257-267) that discusses Laforgue’s vineyards and his activity as a *vigneron* in great detail. Here we read that Laforgue-Rafine was a vineyard owner with 12-13 hectares of vines producing 45 to 50 hecto litres of wine and that he had 72-75 varieties growing in his vineyards (!). The red varieties included “le bordelais, le négret ou morillon, l’auget, le bouillenc, le perpignan ou mourastel, le millau et le bon bouissalés, de la famille des cots, et peut-etre le plus précieux de nos cépages.” Among the whites there were “mauzac, le chalosse, la blanquette et le louval.” As a person, he sounds as though he was a serious, dedicated farmer: “M. Laforgue, vécu dans sa vigne étudiant tous ses besoins, au point de connaître la place, la tenue, la vie, l’histoire privée, enfin, de chaque cep en particulier.”²⁶ The essay also refers positively to his *Lou guidé del bigneyrou* on page 260: “les excellentes maximes qu’il a si rustiquement formulées dans son *Guidé del Bigneyrou*.”²⁷

In very good condition.

Special thanks to Adam Siegel, Bibliographer for Languages, at the Shields Library, University of California (Davis), for his help in this description (though all faults are mine!).

¶ OCLC: Harvard and four locations outside of the United States; Quérard, J.-M., Félix Bourquelot, and Alfred Maury. *La littérature française contemporaine*, vol. 4. Paris: Delaroque, 1852, p. 538. “C’est un Traité sur la culture de la vigne en patois languedocien.”

²⁶ “Mr. Laforgue, lived in his vineyard studying all its needs, to the point of knowing the place, the behavior, the life, the private history, finally, of each variety in particular.”

²⁷ “The excellent maxims he so rustically formulated in his *Guidé del Bigneyrou*.”

*An Early use of Probiotics
in Mexico*

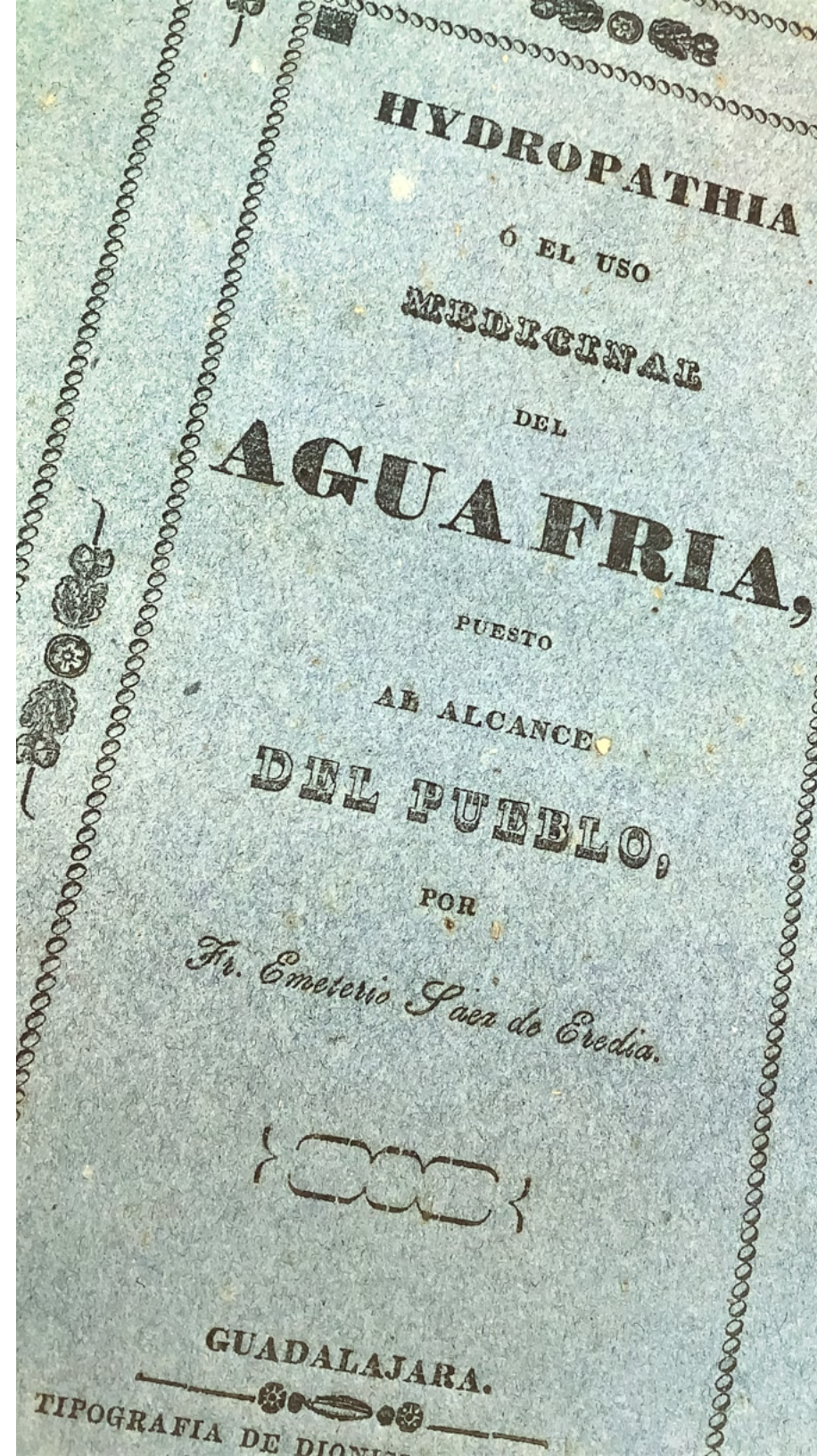
15. (GASTRONOMY & economic precarity.) Saez de Eredia, Emetrio. *Hydropathia o el uso medicinal de agua fria*. Guadalajara: Tipografia de Dionisio Rodriguez, 1849.

8vo. Ornamental border on the upper and lower wrappers, wood engraved vignette on the lower wrapper, and one wood engraved vignette in the text. xxix, [1], 105, [3] pp. Publisher's blue wrappers, light wear to spine, corners slightly dog-eared. \$450.00

The rare FIRST EDITION of this book on hydropathy written expressly for the “suffering poor” in Guadalajara, Mexico. The author, Emetrio Saez de Eredia, firmly recommends eating *jocoqui* (a Mexican dairy product based on fermented milk) to cure dysentery.²⁸ Saez de Eredia was a priest who believed in helping the poor, and felt that hydropathy was the most democratic form of water therapy, as it relied on cold clean water and nothing else. He is explicit in his dislike of pharmacists and their making money from the sale of medicine. In his prologue, he says that this *obrita* (a small work) was written solely for the purpose of educating the poor and the ignorant. To this purpose, he says that he has been careful to only use words that are basic and easy to comprehend.

Hydropathy is a form of water therapy to cure illness, breakages or wounds through drinking and bathing in cold or hot water. It is different from hydrotherapy in that it is based on the idea that at a time of bodily crisis, clean water can force out impurities, and thus allow the body to heal. This is in contrast to hydrotherapy which is based on the medical principals of physical therapy.

²⁸ Fermented milk is a form of probiotics, healthful live microorganisms found in naturally fermented food that are good for the digestive system.



HYDROPATHIA

Ó EL USO MEDICINAL



PUESTO

AL ALCANCE DEL PUEBLO.

RESUMTO

SEGUN EL SISTEMA DE VICENTE PRIESSNITZ:

contiene la clasificacion de las enfermedades, dadas á conocer por sus mas comunes síntomas, y el método curativo correspondiente á cada una, explicado con la mayor claridad,

por Fr. Emeterio Saez de Eredia.



GUADALAJARA 1849.

—000000000—
Tipografia de Dionisio Rodriguez

In hydropathy a strict diet is often prescribed. The diet Saez de Eredia recommends for people who are taking the hydropathy cure consists of meats of all kinds, preferably cooked or roasted; rice, noodles; bread soup; purslane; chard; cooked lettuces; milk; bread; and white fish (but not dried). He also recommends that people taking the cure stop ingesting any kind of stimulant. He lists chocolate, coffee, and tea as prohibited as well as hard liquor. For those who are afflicted in the stomach, he recommends not eating anything that might irritate or hinder digestion, such as chili, onions, beans, corn, or cabbages. Also, for those with stomach problems, he recommends that all food be eaten cold.

In the section on dysentary, Saez de Eredia highly recommends eating *jocoqui*, which is a product based on fermented milk and is specific to Mexican cuisine. He writes that one should eat it for breakfast after much stomach purging and drinking of water. At the time when this book was written, before pasteurization had been invented, *jocoqui* was made by leaving fresh milk in a pot made out of clay, near a heat source, such as the stove, chimney, or next to open fire. This way, the milk would start curdling, changing not just its structure but also its taste.

Saez de Eredia's *obrita* lists all of the illnesses that can be cured with hydropathy and gives specific instructions for different types of cold water bathing cures. He also writes on how to use water as a cleansing beverage, in enemas, as well as in injections. The most consistent factors in these curing methods are the copious drinking of cold water and regular exercise.

With a list of aphorisms taken from Vincent Preissnitz (1790-1851) who was one of the earlier founders of hydropathy. There is also a list of hydropathic establishments in Europe as of the end of 1840.

On the lower wrapper there is a charming woodcut vignette of a duck who has a rather angry look on his face.

In very good condition.

¶ OCLC: Columbia University, University of Arizona, Huntington Library, University of Texas and 2 locations outside of the United States.

*American Recipes from "Sassaparilla Syrup"
to a Remedy for "The Kings Evil"*

16. (MANUSCRIPT: American medical recipes.) [Robert T. Van Deusen, Lansingburgh, New York, 1844-1857.]

15,5cm x 19cm. [24] ll. Contemporary marbled wrappers, corners dog-eared, one half two pages have a section cut away, one page torn away (with stubs remaining), occasional ink and rust spots, recipes written in black and blue ink on red-ruled woven paper. \$1200.00

A very interesting American collection of seventy-two remedies, nearly all of them dated and signed by Robert T. Van Deusen, and all in the same hand. Recipes include an "Indian Receipt for the Dropsy" (made with blue-flag root and elecampane root boiled in water and sweetened with molasses); a remedy for "Female Obstructions" ("guaicum" – i.e. guaiacum, a New World plant – in half a cup of milk taken at the full moon); "Laxative Pills" (made from peach extract, rhubarb, soap, bitter root, cayenne, and beef's gall beaten together and rolled up into little pills); a "Restorative Cordial" (comfrey root, Solomon's seal root, spikenard root, camomile flowers, and fennel seeds); a "Receipt For Colouring Yellow;" and "Sassaparilla Syrup."

It is interesting to note that one recipe for "A Cancer in any other Part but the Mouth" has the heading of "England 1755", and "A Receipt for Stubborn Ulcers" is dated "1755." On two pages the name "Sarah. W. Van Deusen" is also written out. Occasionally, at the top of the recipe, the name "Kelly" is attributed, even though Van Deusen's signature still appears at the bottom of the recipe. Presumably, this means that Van Deusen wrote out the recipe but got it from "Kelly." One recipe for an "Alterative Syrup" is attributed to Sanborn of Boston, 1844.

A legible recipe manuscript bound in attractive contemporary wrappers. In good condition.

England 1755
A Cancer in any other Part but the Mouth
October 16 Make a plaster of rock stum and
Vinegar and honey equal parts with
Wheat flour Linger it every twelve
hours it often cures in a few days

A Receipt to make the best
Surlington balsam This balsam of
life is a most excellent medicine in
consumptive complaints and also
for weakly females in all stages of
life for a feverish stomach let the
patient take 13 or 14 drops in a small glass of
wine in the morning fasting it
strengthens the stomach or side
and nourishes weak lungs and helps
a cough This balsam of life is made
thus

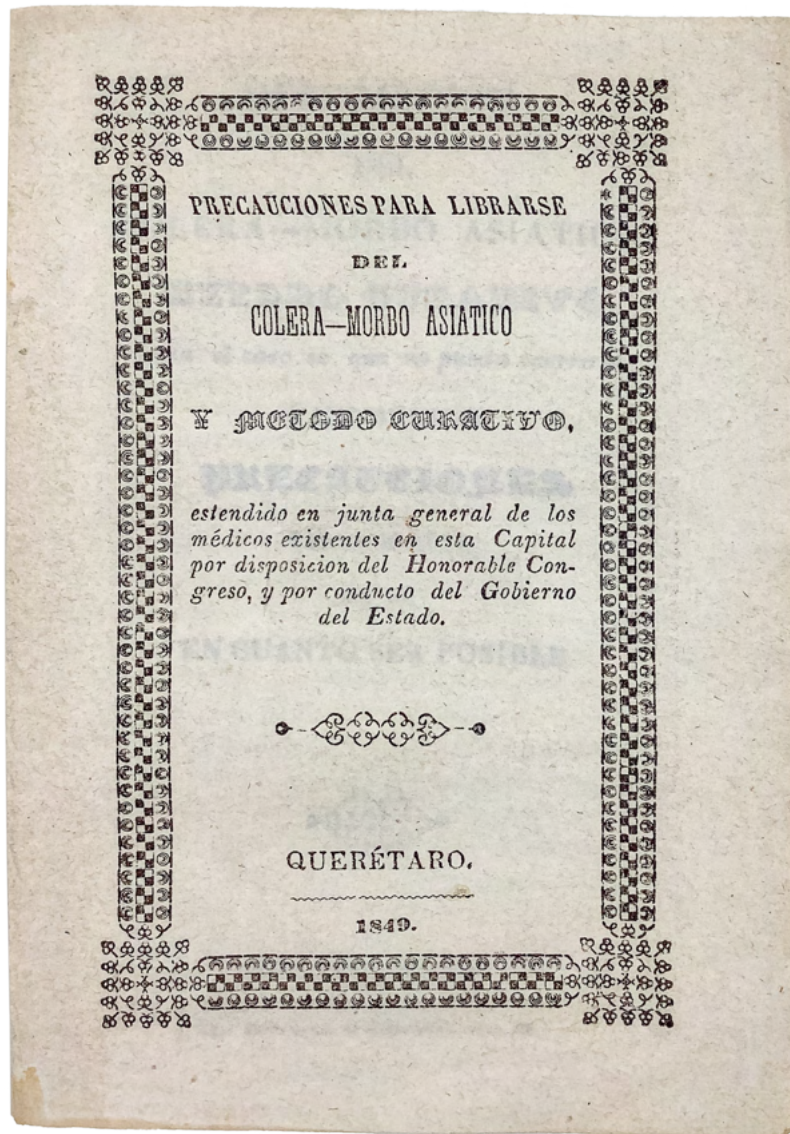
*A Peruvian Root to Calm the
Choleric Stomach*

**17. DESCRIPCION DEL COLERA – morbo asiatico:
metodo curativo para el caso en que no pueda ocur-
rirse á un medico precauciones para librarse, de el en
cuanto sea posible. Querétaro: Tip. de Perez, 1849.**

12mo in 6s. 1 p.l., 10 pp. Original printed wrappers, upper wrapper in an ornamental border and lower wrapper with a woodcut vignette, stitched as issued, crisp and bright. \$850.00

The extremely rare FIRST & ONLY EDITION of this delightfully friendly and approachable booklet describing the characteristics of cholera and how to combat the illness when no doctors are available in rural Mexico. The author makes it clear from the beginning that this book is not a medical dissertation nor is it written for professors or illustrious men, but specifically for people who lack medical knowledge. The writing is basic and easy to read, relying on graphic descriptions of the physical manifestations of cholera rather than obscure medical terminology.

In attempting to describe the initial symptoms of cholera, the author compares them to the side effects of exposure to poisonous mushrooms, such as lethargy and irritation. He goes on to write about how rapidly cholera progresses through the body and how it becomes evident upon the surface of the body. Here is his excellent illustration of the exterior physical traits of cholera which is so descriptive it could not have failed to be understood by anyone:



Parece que todo el cuerpo se reduce á menos volumen, la piel de las manos se arruga como cuando se tienen mucho tiempo en agua fria, los dedos se enjutan hasta salirse por si solos los anillos. No hay ninguna enfermedad en que el semblante presente con tanta propiedad los síntomas mas destructores como en el Cólera. Toda la cara se pone como contraída. Las sienas se enjutan, los carrillos se deprimen, la nariz se afila, los ojos que son la espresion de la alma se ponen marchitos, tristes y abatidos, y rodeados por una areola obscura, se hundan en lo último de sus órbitas: en suma, todas las facciones del rostro demuestran el mayor estado de abatimiento y de tristeza.

This loosely translates to:

It seems that the whole body is reduced to less volume, the skin of the hands wrinkles as though it had been kept in cold water for a long time, the fingers shrink until their jewelry falls off. There is no other disease in which the countenance exhibits the most destructive symptoms so appropriately as in Cholera. The whole face becomes contracted. The temples become thin, the cheeks become depressed, the nose sharpens, the eyes that are the expression of the soul become withered, sad and dejected, and surrounded by a dark aureola, they sink into the depths of their sockets: in short, all the features of the face show the greatest state of despondency and sadness.

Our anonymous author moves on to provide various methods with which to treat cholera. One prescription for calming the stomach after it has expelled liquids (one way or another) is to eat ice or snow quite frequently — which is interesting because snow is a relatively rare occurrence in Querétaro! In cases where vomiting is predominant, he recommends acidic beverages such as lemonade or orange juice. For those afflicted by diarrhea, he recommends either a syrup of *ratania* (*krameria lappacea*, a Peruvian plant, the root of which is used in herbal medicine for curing diarrhea and is sometimes mixed with cocaine) or cooked rice. To conclude this section of the booklet, the author writes that the most important thing to remember is to take laudanum and eat ice regularly throughout the day in order to effectively fight cholera.

The section on treatment is followed by the author's recommendations for preventing the spread of cholera. Here he writes that the best way to avoid getting sick is through proper hygiene and paying attention to government regulations. It is also important to eat fresh bread and meat, as well as seeds and vegetables and clean water. One must avoid green fruit as it is often dangerous, particularly during an epidemic. He also writes that during the time of an epidemic it is best not to have public gatherings.

At the end of the booklet there are recipes for an anti-nausea formula, a paregoric beverage (to relieve diarrhea), a stimulating drink with ether, and a camphor liniment. Also provided is the recipe for an astringent enema which calls for starch, crushed oak gall, and laudanum, with the dosage for adults and children.

¶ Not in OCLC.

Life on Board a Convict Ship

18. (GASTRONOMY & economic precarity. Manuscript: convict ship logbook.) Journal of Convict Ship Matilda Atheling. Tho.^s Charlesworth, 1868.

17.8cm x 11.8cm. [28] ll. (of which seven are blank). Contemporary boards (glazed red sheep?), original paper label to the upper board with title and author written in manuscript, rubbing to spine and corners, evidence of a few pages being cut away (these may have been blank since they are located at the beginning of the blank pages and after the journal had ended). \$2500.00

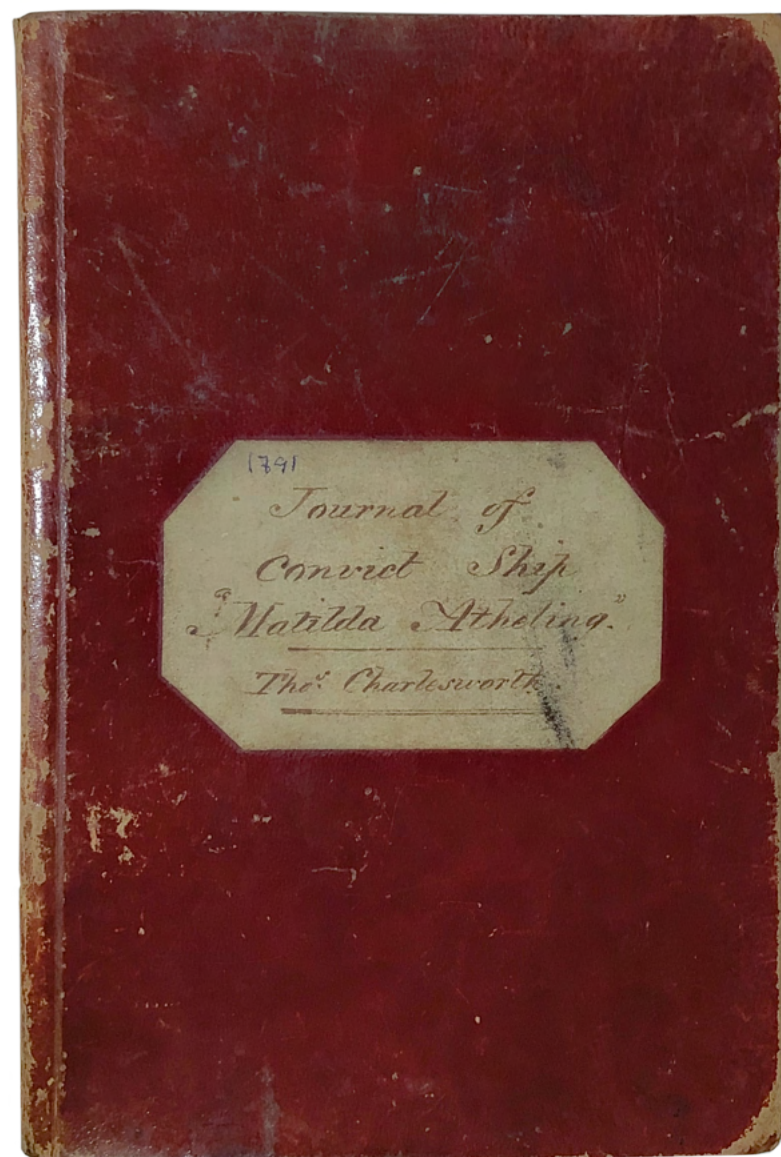
A FASCINATING ACCOUNT of life on board the convict ship *Matilda Atheling*, with much of interest to the culinary historian. From the label on the upper board, it appears that the author was Thomas Charlesworth, who, we read in the journal entry for April 2nd, is described as “Warder Charlesworth from Pentonville Prison.”²⁹ He joined the ship while it was moored at Gravesend. Written in a clear and legible hand.

This manuscript is bound *tête-bêche*: read from one direction, it provides the ship’s rules and regulations; a list of actions that will result in punishment; the prisoners’ daily schedule; and the weekly activities on board the ship. Flipped over and read from the other direction, the manuscript contains a daily journal of what happened on the voyage from April 1st to May 7th, 1868.

Some of the general topics covered in the journal include the weather conditions; sailing maneuvers (a collision with a schooner is described); attempts by convicts to escape; stops at ports to obtain supplies; protests by the convicts; and how other ships repeatedly come alongside the *Matilda Atheling* to deliver more convicts.

There is also a great deal of information on what and how the convicts were fed. In the “Instructions for the Wardens,” after explaining the responsibilities of

²⁹ Pentonville Prison was a notorious prison in Islington, North London, and it opened in 1842. It was similar to a panopticon and had cells for 860 prisoners.



Daily Routine

- a. m.
5. 0 Coots on Deck to commence work.
5. 30 Upper Deck Men do do.
" " All the Prisoners to get up and lash
" " up and stow their Beds & Hammocks.
6. 0 Prisoners to commence Washing by Division.
7. 0 Water and Biscuit to be issued.
7. 30 Surgeon Superintendent visits Hospital.
7. 45 Captains of Messes muster on Deck
" " to receive Breakfast allowance.
8. 0 Breakfast.
8. 30 Prison Deck to be cleaned, one Man
" " from each Mess in rotation cleaning
" " his Dress bottom - boards up.
9. 30 Prison Deck to be inspected, and
" " then Prayers.
10. 0 One half of Prisoners on Deck - remaining

the head warden and the warden of the prison hospital, the manuscript describes the duties of Mr. Wedgbury, who "will attend to the Victualling of the Prisoners, and see that the proper quantities are drawn and given to the Captains of the Messes, and by them to the Cooks, reporting to the Principal Warder every meal time when the food is cooked and ready for distribution." These directions also discuss what to do when there is "cause to complain of short-weight from shrinkage in boiling or the bad quality of any Article of food."

In the "Daily Routine," which specifies prisoner activity from 5 am to 9 pm, we read that biscuits and water are distributed at 7 am (meant to last for the day); Captains of Messes go to the deck to receive breakfast rations at 7:45 am; breakfast is served at 8am; dinner allowances are given to the Captains at 11:45 am; dinner is served at 12 noon; wine is issued at 1:30 pm on the upper deck; and supper is served at 5 pm. The job of cleaning up after each meal is rotated within each Mess under the direction of its Captain.

In the "Copy of Rules and Regulations to be observed on board the Ship" and "Offences which will incur punishment," there are several sections that pertain to food and meals:

Any person stealing or secreting any of the Mess Stores, or any article belonging to the Mess or to the Ship will be severely punished.

Each Mess will have a Captain, whose business it will be to attend when the Rations are served out and draw provisions for his Mess. In every Mess it will be the business of one Man in his turn to clean the Mess utensils, the latter after each meal, are to be taken on deck and thoroughly cleaned and dried before being passed below. The Members of each Mess must sit together [when eating].

The Captains of Messes will receive their provisions in the order of their Messes - they are to tally the pieces of Meat, and to deliver them to the Cooks - they are also to receive Water for their Messes.

Spreading discontent about rations [is a punishable offense].

For the weekly schedule, the days are organized as follows: on Tuesdays the bedding is aired; Wednesday and Friday are washing days; on Thursdays, prisoners are mustered with arms and legs bare (to check for scurvy and other diseases); on Saturdays the Prison

Deck is holystoned and disinfectants are to be used whenever required; on Sunday the convicts attend two religious services, one at 10:30 am and another at 7 pm.

If you flip the manuscript over, and read it from the other direction, the journal entries give brief anecdotes that describe and depict the prisoners' diet and their fraught relationship to food. For example, on April 5th, Sunday, at 8:30 am, Charlesworth writes

The Prisoners complained this morning at Breakfast that they were out of Bread having consumed it the previous evening. The Surgeon Superintendent taking into consideration that they had dined at 11 the previous day and were so hungry on coming on board that they had consumed all their allowance, he ordered each 2 oz of preserved potatoes for Dinner and ordered that their Bread should be issued every morning for the future.

On April 6th:

In the Breakfast hour one Prisoner got severely scalded on both legs by slipping down the ladder with a bucket of hot cocoa which capsized. I paid all attention to this man for some few days and the case progressed favorably. [It is not clear if the cocoa was for prisoners or the warders and their soldiers and families.]

On April 11th:

The Portsmouth batch of Prisoners inclined to be troublesome, some of them constantly complaining of their Rations, but the Surgeon Superintendent always referred them to the scale of Diet for Convicts on their passage to Gibraltar.

On April 12th:

Two of the Convict Messes complained that the allowance of Meat contained too much Bone. The complaint being just (the allowance of 6lbs containing 2lbs of Bone) the Surgeon Superintendent directed that each should have 1lb extra.

On April 21st:

This day on account of the Sea Sickness which prevailed I was obliged to make an alteration in the Rations for 83 Men who were supplied with Rice instead of Salt Provisions. At 1.30 Wine was issued to them, but many refused in consequence of their extreme weakness — most of them were in their Bunks or Hammocks.

On April 24th:

A Prisoner was reported for stealing a Tin of Ox Tail Soup from the Salon Gallery and...he was sentenced to confinement in the Black Box for 48 Hours upon Bread and Water. ³⁰

Other entries reveal some of the non-incarcerated aspects of the voyage. On April 22nd, Charlesworth writes:

This morning at 3 p.m. the Wife of Sergeant Roger Magee was delivered of a Female Child, and I am informed that she will be called Matilda Atheling after the name of the ship.

It is interesting to note that in addition to the convicts on board the ship, there were five women and six children who were described as being with the wardens and soldiers (presumably their families).

There is also an interesting entry on April 17th telling about the first use of a pump to ventilate the prison:

At 7.0 this morning the Prison was ventilated for the first time by Danvis Machine, and the foul air pumped out, and as it acted very well it was ordered to be used daily for the future at 5.30 am.

The *Matilda Atheling* was a barque that was built in Sunderland with a tonnage of 657. Prior to its use as a convict ship it had made trips to Africa, St. Helena, Jamaica, Australia (via India and carrying immigrants), and Singapore.³¹ For the current voyage, it was chartered by the British Government to carry prisoners (including Fenian convicts³²) to Gibraltar to work on defense structures.³³

The history of gastronomy has ignored the eating habits and understanding of food from those living in precarious situations. This is true for people living with disabilities, in hospitals, in poverty, during wartime, or in prisons. Manuscripts such as this provide valuable insight into the eating habits of a part of our society that is largely invisible.

On the upper pastedown is written in pencil: "Mrs Cecilia Anderson, 4 Springfield Cottages, Trinity Road, Stevenage, Herts., Sunday, 9th June, 1940."
In good condition.

³⁰ The "Black Box" was a cell placed on deck in which the prisoner was made to stand, sometimes for days and often without food. On April 18th, the journal entries mentions that there is more than one such box on deck.

³¹ A sailing ship, typically with three masts, with a square-rigged foremast and mainmast and the mizzenmast is rigged fore-and-aft.

³² The Fenian Rising, a "doomed rebellion," had occurred one year earlier and many of the Fenians had been imprisoned. It may be that these were the Fenians on board the ship.

³³ See <http://donaldpfox.blogspot.com/2019/>.

*An Early Work on Japanese Viticulture;
With Much about American Vines*

19. OZAWA, Zenpei. *Budō baiyōhō tekiyō* [trans.: *A Summary on grape cultivation*]. Tokyo: Ozawa Zenpei, 1877.

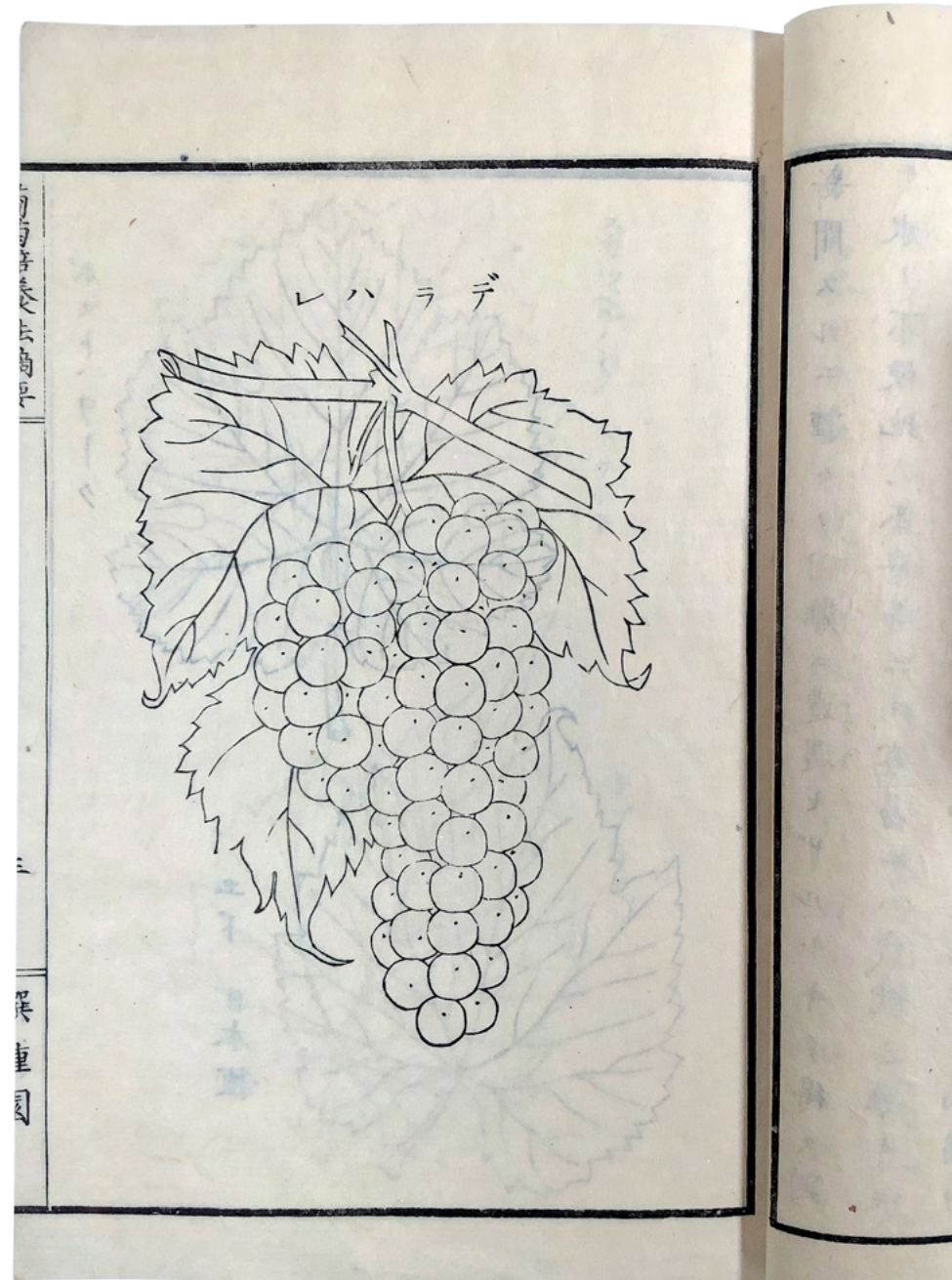
22.7cm x 15.2cm. Upper pastedown printed on pink paper, several woodcuts (some of which are full page) in the text. [32] folding leaves. Original dark blue wrappers, rubbed overall, binding string renewed. \$4250.00

The FIRST & ONLY EDITION of this illustrated guide to grape cultivation written by Ozawa Zenpei (1840-1904), an important pioneer of wine in Japan. Ozawa was responsible for introducing over one hundred varieties of grapes to Japan from overseas, especially from America. The current work discusses plant cultivation; preparation of the soil; care of the vines (one chapter devoted to the first year, another to the second year); and the importance of selecting the variety of grape according to the weather of the region.

The several woodcut illustrations depict the Delaware grape; grape leaves (five different types of vines, one of which is the Japanese variety "Edo"); and various planting and grafting techniques.

Interestingly, in *Budō baiyōhō tekiyō*, there is quite a bit about Andrew Fuller (1828-1896), the extremely influential American viticulturist whose work *The Grape culturist* (first ed.: 1864) was a nineteenth century best-seller. Our author has translated numerous parts of Fuller's text into Japanese (beginning on leaf "14" [i.e. 16]); this is then followed by an exhaustive list of grape varieties (including early American varieties such as Catawba, Clinton, Concord, Delaware, & Isabella) and a summary of Fuller's viticultural practices.

"Eventually, in 1875, the first attempts at commercial wine-making were undertaken in Yamanashi, where grape-growing had begun over a

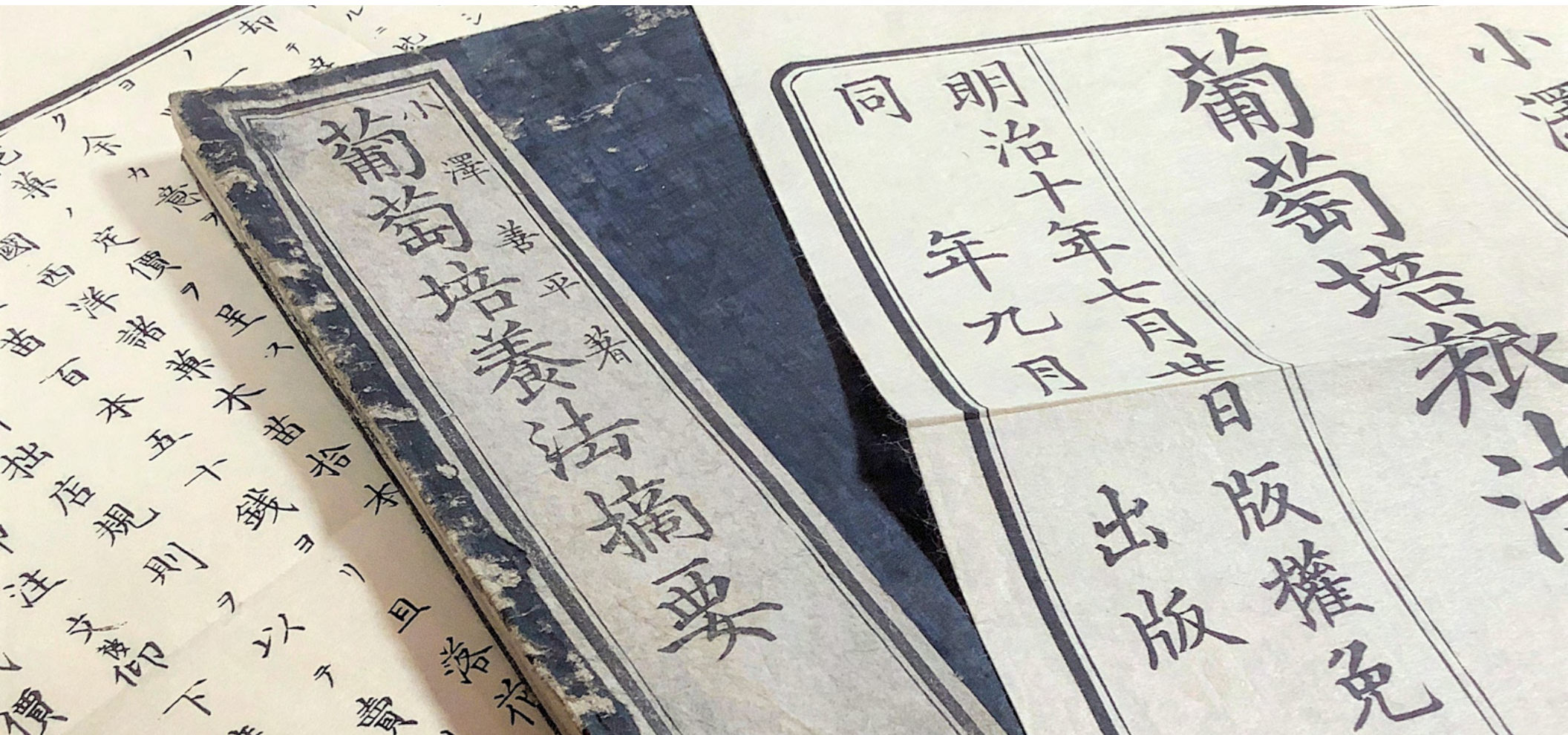


millennium before. An enterprising merchant who had seen foreigners at the port of Yokohama drinking wine set out to make a substitute from local grapes. The early product was not good, but the effort was enough to convince local authorities to permit the import of European vinifera and American vines as the basis of a new industry.” – Robinson, *The Oxford companion to wine*, p. 528. This work comes out of this initial effort by the Japanese to make western-style wine.

This copy also includes two printed elements not usually preserved. One is the original book sleeve that the book was inside of during its original point of sale. The other is an advertising leaflet for Ozawa’s nursery where he was cultivating and selling western plants to the Japanese market. The advertising broadside is printed recto only and it is even rarer than the book sleeve. Both are folded and in fine condition.

I would like to thank Toshie Marra, Librarian for the Japanese Collection at University of California, Berkeley, for her assistance in the research of this work.

¶ OCLC lists only one copy in Japan to which the National Diet Library Catalogue of Japan adds one further (also in Japan). There is also a copy at the University of California (Davis).



*An Early Consideration of Man's Impact
on the Environment
in Mexico*

**20. VILLAGÓMEZ, Ignacio Ochoa. Vegetacion espontánea y re-
poblacion de los médanos de la zona litoral de Veracruz. Mex-
ico: Oficina Tipografica de la Secretaria de Fomento, 1885.**

8vo. Wood engraved vignette on title page and one folding map. 23, [1 - blank] pp. Marbled brown wrappers, tear in map expertly repaired, faint dampstaining to the lower margin of a few leaves. \$650.00

The rare FIRST & ONLY EDITION of this essay on rebuilding the dunes around the town of Veracruz using native plants so as to alleviate the dispersal of sand all over the town. Villagómez put it this way: “las ruinas de la antigua Villa Rica de la Veracruz, fundada por Cortés, cerca de Zempoala, están actualmente cubiertas por la arena” (“the ruins of ancient Veracruz, founded by Cortés, close to Zempoala, are currently covered by sand”).

The city of Veracruz, originally named Villa Rica de la Veracruz on April 22 1519 by its founder Hernando Cortés, was (and has recently become again) the most important port city in the Gulf of Mexico, being the principal location for most of Mexico's import and export business. However, in the late 19th century, when this essay was written, Veracruz was in a sad state of affairs. It had been a war zone for most of the century and had suffered greatly. It's original prosperity and booming mercantile class were gone, and at the time it was considered to be one of the most dangerous ports in America.

This essay is a study of the native plants that might be utilized to rebuild the dunes which had been destroyed over time by human impact. Because of this breakdown of the dunes the city of Veracruz was suffering from bad air coming in off the ocean and causing illnesses such as yellow fever. The author cites studies

VEGETACION ESPONTÁNEA

Y

REPOBLACION

DE LOS MÉDANOS

DE LA ZONA LITORAL DE VERACRUZ

INFORME PRESENTADO Á LA SECRETARÍA DE FOMENTO

POR EL INGENIERO AGRÓNOMO

IGNACIO OCHOA VILLAGÓMEZ



MÉXICO

OFICINA TIPOGRAFICA DE LA SECRETARIA DE FOMENTO,

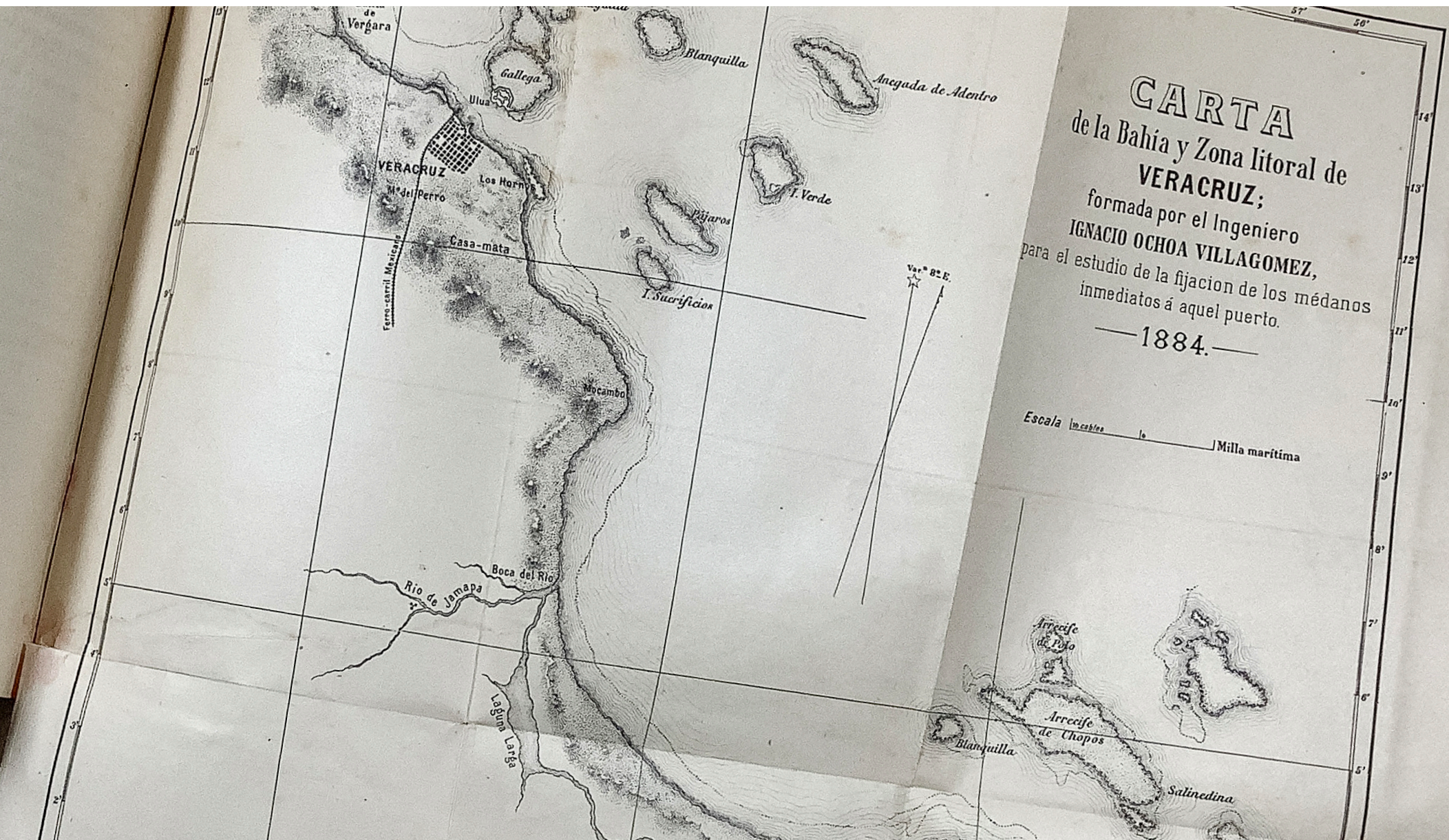
Calle de San Andrés número 15.

1885

by Eugène Fournier whom Villagómez describes as having the most complete study of the flora of Mexico, including the native coastal plants of the Gulf of Mexico, all of which are listed on page 16.

With a folding map of the bay and coastline of Veracruz made in 1884 specifically for Villagómez for his research into repairing the dunes.

¶ OCLC: New York Public Library, University of California (Berkeley), Harvard, Missouri Botanical Library, University of Texas (Austin), and two locations outside of the United States.



SECRETARÍA
 DEL GOBIERNO CONSTITUCIONAL DEL ESTADO DE OAXACA
 Noticia del número de cafetos que tiene el Distrito de Choapan con expresión de su cosecha y el valor de ésta.

PUEBLOS.	Número de cafetos.	Quintales cosechados.
Choapan.....	20,000	800
Comaltepec.....	30,000	1,250
Lachixova.....	1,000	40
Lealao.....	300	12
Metaltepec.....	900	36
Zacaltepec.....	20,000	800
Atitlán.....	10,000	400
Ayacastepec.....	1,000	40
Alotepec.....	20,000	800
Yahuivé.....	10,000	400
Yaveloxi.....	5,000	200
Chisme.....	10,000	400
Colzocón.....	20,000	800
Candayoc.....	7,000	280
Ozolotepec.....	1,000	40
Latani.....	1,000	40
Jalahuy.....	10,000	400
	<hr/>	
		167,200

Oaxaca, Mayo 28 de 1879.

The Cultivation of Coffee in Mexico and California

21. ROMERO, Matias. El cultivo del café en la República Mexicana. Mexico City: Oficina Tip. de la Secretaria de Fomento, 1893.

8vo. 127, [1 - blank], ii pp. Marbled brown wrappers, water staining on the lower margin (not affecting text). \$850.00

The Second Separate Edition of this study of the cultivation of coffee in the Republic of Mexico (first edition: 1887) with a short essay on growing coffee in California. Matias Romero (1837-98) was a lawyer by profession but spent much of his life in public service. He was Mexico's ambassador to the United States during the Civil War, a correspondent and friend to Lincoln, and during the 1870s, was senator of Mexico's Chiapas region. This publication is an extract taken from a book by Matias Romero called *El Estado de Oaxaca* (first edition: 1881).

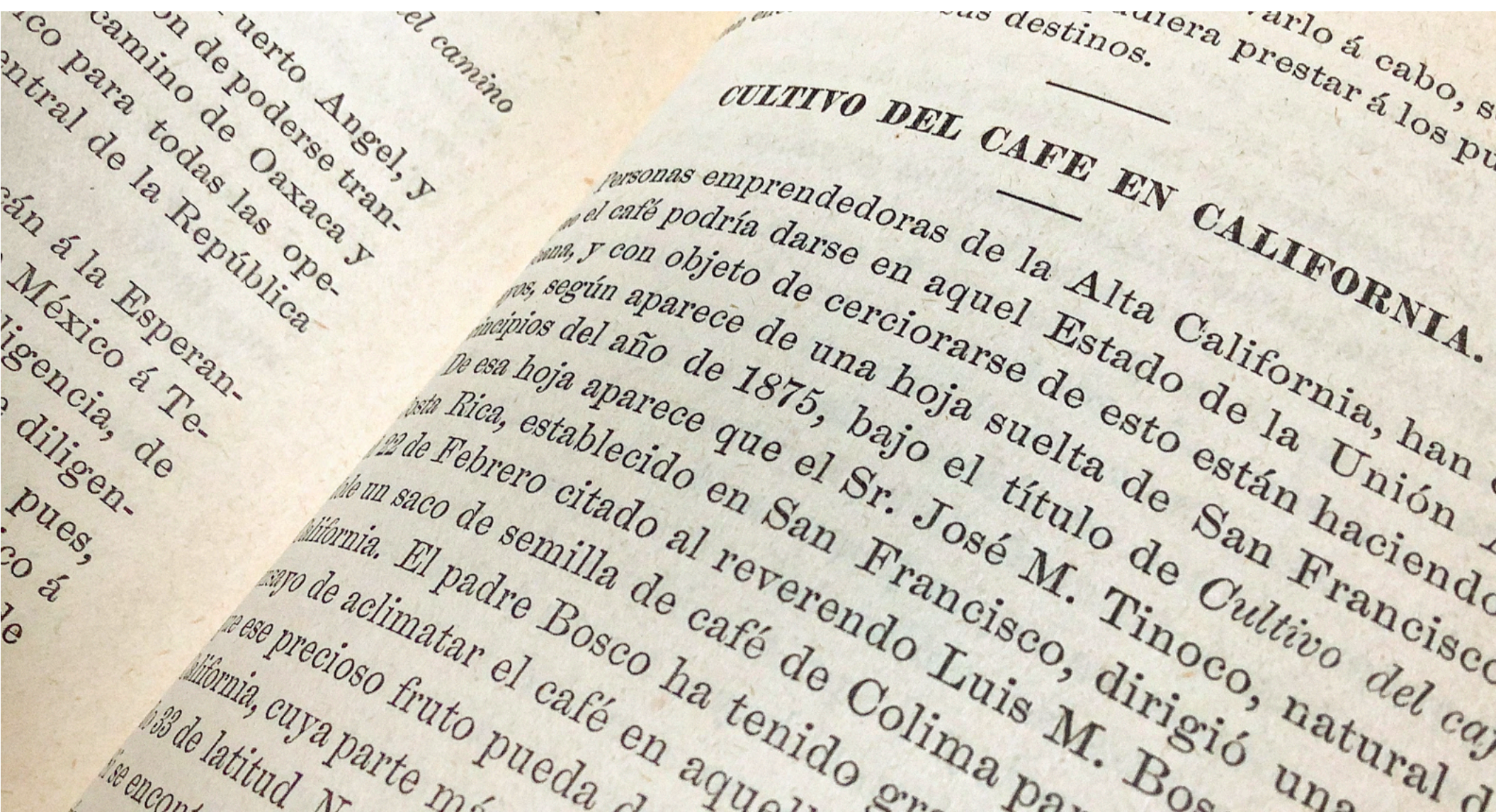
Romero begins by comparing the cost and yield of coffee cultivation in India and Ceylon versus the cost and yield of coffee cultivation in Mexico. He approves of the efficiency with which the British manage agricultural production within their territories. Romero focuses particularly on Oaxaca and Veracruz, and concludes with an essay on Colima, presenting it as a paragon of productivity, with enthusiastic laborers and excellent coffee. When discussing Veracruz he writes about Córdoba and Huatusco. On Oaxaca, he writes about Teotitlán; Tuxtepec; Choapan; Villa-Alta; Villa-Juarez; Miahuatlán; Pluma; Juquila; Pochutla; and Loxicha.

Romero writes that entrepreneurs living in Alta California felt that California would lend itself well to growing coffee and made many attempts to do so. He read about one of these attempts made by a man

from Costa Rica, José M. Tinoco, who had immigrated to California and established himself in San Francisco. This gentleman brought coffee seeds from Colima to San Francisco to see if it could be a viable location for the cultivation of coffee. Romero included in his essay Tinoco's instructions for the Costa Rican method for growing coffee from seedlings in a warehouse and then transplanting them. Tinoco's first attempt at transplanting failed due to frost, but eventually, after a second attempt at cultivation, and three years of careful attention, there was some success.

With the inked owner's stamp of "Julio Beristain, Ago 10 1893, Mexico" on pages 3 and 74.

¶ OCLC: New York Public Library, University of California (Riverside), University of Chicago, Tulane University, National Agricultural Library, Princeton University, University of Texas (Austin), and three locations outside of the United States.



Lunch in a German POW Camp

22. (GASTRONOMY & economic precarity.) [International Committee of the Red Cross.] OFLAG IV C. Leipzig, 1941.

33cm x 21.3cm. [3] ll. copied type-script, stapled in the corner (staple a bit rusty), with Red Cross delegation stamp in red ink in the upper right corner. \$200.00

A fascinating and rare glimpse into what was fed to POWs in Germany during the Second World War. This is a report from Dr. Robert Schirmer of the Red Cross on the condition of prisoners in the infamous German POW camp at Colditz Castle, a camp that was primarily used to confine officers who had attempted to escape from other prisons. The report describes the conditions Dr. Schirmer found on his visit to the castle on December 16th, 1941.

In addition to noting their quarters, clothing, infirmary, pay, and camp hygiene, Dr. Schirmer describes what foods the prisoners were being served. He notes that the prisoners primarily survive off of the parcels of food sent to them from family back at home. While observing lunch, Dr. Schirmer observes "At the time of our visit, at midday, they had received a small plate of soup, very thin and transparent, in which float some small morsels of beetroot and some potato parings." The prisoner's diet consisted primarily of bread and potatoes as seen in Dr. Schirmer's list of the weekly rations: 3200 grams of potatoes; 2250 grams of bread; 400 grams of meat (including dried fish and sausage); 268 grams of margarine; 62 grams of cheese; 175 grams of sugar; 28 grams of tea; and 175 grams of jam.

The report also describes how the prisoner's intellectual needs were met through playing cards, indoor games, musical instruments, a small piano and orchestra.

In good condition.

TRANSLATION

GERMANY

OFLAG IV C

December 16th, 1941.

Colonel Guy GERMAN, No. 191

Officers in the Chateau 66 being British
Berlles " " " 14 " " "

124 Officers at Schutzenhaus, but
British.

principally the officers from the dif
attempts to escape, and who ther

national Red Cross Delegates of

size of the rooms, 6 to 40
one has a palliasse and
ries are overcrowd
lit by small
almost



*Free Food & Recipes
from the Diggers*

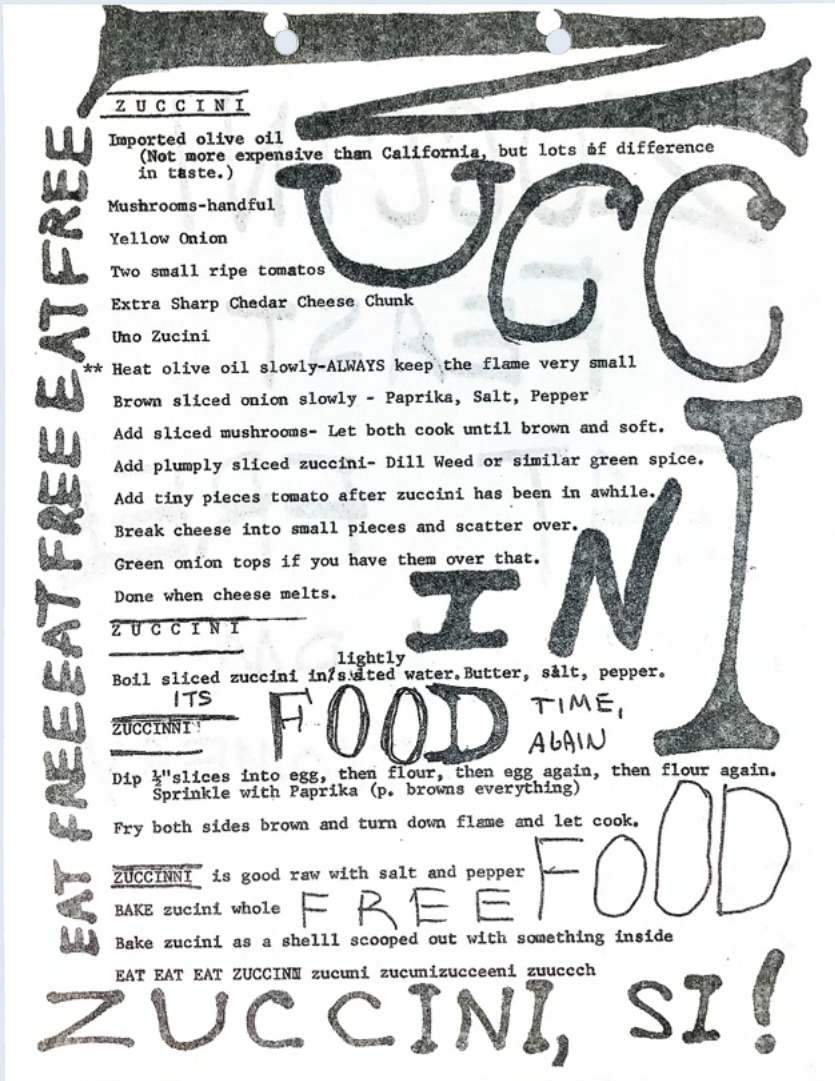
23. (GASTRONOMY & economic precarity.) Zucchini
Feast Eat Free. [San Francisco: Communication
Company, 1967.]

28cm x 21.5cm. Printed recto verso, two hole punches along the upper edge
(original) due to having been printed on recycled paper. \$500.00

The FIRST & ONLY EDITION of this Digger handbill announcing a free meal being prepared and offered by the Diggers as well as affordable recipes to cook from. 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."³⁴

While people were flooding to San Francisco to seek and support an alternative way of living and experiencing life, the Diggers were conducting free political theater events on the street and in the parks, as well as collecting, cooking, and distributing free food. The ephemera that they printed through the Communication Company is rare and comes out of an alternative street literature that would influence poets and artists for years to come.

The recto of the handbill announces:



³⁴ *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.

ZUCCINI
FEAST
EAT FREE
MONDAY, 6 PM
836 MONTGOMERY
ZUCCINI

The address of the feast was the location of the Committee Theater. The Committee was an improvisation comedy group that was involved in civil rights and anti-war protests and was sympathetic to the Diggers' political improvisation.

On the verso of the broadside the Diggers provided different recipes for how to cook zucchini. The first is to brown it in a pan using olive oil, then mix in mushrooms, yellow onion, tomatoes, paprika, salt, pepper, and dill, then crumble cheese on top and eat once the cheese is melted. The other recipes are for zucchini boiled and then buttered; zucchini battered and then fried; and suggestions to eat it raw with salt and pepper, scooped out and baked with something inside, or simply baked whole. At the bottom is drawn "ZUCCINI, SI!"

According to Peter Coyote, one of the founders of the Diggers,

*We began with food. Scouring the farmers' market for ripe-that-day produce and leftovers, we made large amounts of stew every day in steel milk containers...We fed approximately six hundred people a day — not because we wanted to "care for the poor," but because we wanted to live in a world where the hungry were looked after.*³⁵

The handbill was printed by The Communication Company (Claude Hayward & Chester Anderson, a.k.a. Com/co) on a Gestetner 366 Duplicator. 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."³⁶

In very good condition.

³⁵ Coyote's essay "Making visions real" in *Notes from a revolution: Com/Co, the Diggers & the Haight*, p. 9.

³⁶ *Ibid.*, p. 174.

“Nixon Eats Lettuce”

**2.4. (GASTRONOMY & economic precarity: César Chávez and the United Farm Workers of America.)
1968-c.1997.**

A group of nine different items.

\$1750.00

A small archive of material related to the activism and leadership of César Chávez (1927-1993), “one of the heroic figures of our time.”³⁷ Chávez spent his lifetime advocating for Latino farmworkers through non-violent marches, food boycotts, labor strikes, and political action campaigns. He founded the National Farm Workers Association (later known as the United Farm Workers – UFW) with Dolores Huerta in 1962.

That same year Richard Chavez [César’s brother] designed the UFW Eagle and Cesar chose the black and red colors. Cesar told the story of the birth of the eagle. He asked Richard to design the flag, but Richard could not make an eagle that he liked. Finally he sketched one on a piece of brown wrapping paper. He then squared off the wing edges so that the eagle would be easier for union members to draw on the handmade red flags that would give courage to the farm workers with their own powerful symbol. Cesar made reference to the flag by stating, “A symbol is an important thing. That is why we chose an Aztec eagle. It gives pride . . . When people see it they know it means dignity.”³⁸



³⁷ Senator Robert Kennedy, March 10th, 1968, while visiting Chávez on the day when Chávez ended a 23-day hunger strike (https://www.upi.com/News_Photos).

³⁸ UFW’s website: <https://ufw.org/research/history/story-cesar-chavez/>.



UNITED FARM WORKERS of AMERICA AFL-CIO

National Headquarters: La Paz, Keene, California 93531
(805) 822-5571

December 23, 1976

Mr. Herb Wetenkamp, Jr.
983 Northwestern Drive
Claremont, California 91711

Dear Mr. Wetenkamp:

Thank you for your letter of September 1. I am sorry for the delay in responding to your inquiry, but the Proposition 13 campaign and our current organizing drive have taken up so much of my time in the past several months that I am just now catching up on my correspondence.

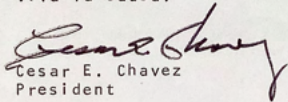
When we began the movement in 1962, I never thought we would have made the progress we achieved. A union of farm workers run by farm workers was a dream fourteen years ago, and most of our friends and relatives said it could not be done, and that we were crazy for trying.

Our struggle will continue until all farm workers who suffer in America are liberated from exploitation and powerlessness. We will continue to work hard to protect the integrity of the farm labor law in Sacramento as we carry on the job of organizing farm workers throughout California.

For your information, an excellent book on the farm workers cause is Jacques Levy's Cesar Chavez: Autobiography of La Causa, W.W. Norton & Company, 1975.

Thank you for your interest and support.

Viva la Causa!


Cesar E. Chavez
President

CEC/df



The abovementioned eagle appears on the Nixon bumper sticker and the Gallo protest handbill below. One of the most interesting items is the letter, signed by Chávez, that gives an overview of his activity as an activist:

When we began the movement in 1962, I never thought we would have made the progress we achieved. A union of farm workers run by farm workers was a dream fourteen years ago, and most of our friends and relatives said it could not be done, and that we were crazy for trying.

Our struggle will continue until all farm workers who suffer in American are liberated from exploitation and powerlessness.

Chávez was influenced by Roman Catholic teachings on social responsibility as well as the Mahatma Gandhi's writings on nonviolent protest. His actions permanently changed the landscape for migrant workers in America and in so doing, our food systems as well.

All of the items are in good to very good condition.

- i. Por TRAGA-UVAS...the grape eater is on the run. [UFW, 1968.] Handbill: 29cm x 22.8cm. Black ink on white paper, printed recto verso, illustrated, in English and Spanish. Not in OCLC.
- ii. YOU CAN RELATE TO HUBERT HUMPHREY. [UFW, 1968.] Handbill: 28cm x 21.7cm. Black ink on white paper. Not in OCLC.
- iii. 3. DON'T BUY CALIFORNIA GRAPES! [UFW, c.1970.] Bumpersticker: 9.5cm x 12.5cm. Black and florescent red ink on a white background, sticker unused and retaining its backing, somewhat dirty. Not in OCLC, although other UFW bumper stickers are at Yale.

- iv. NIXON EATS LETTUCE. [UFW, c.1974.] Bumpersticker: 10cm x 38cm. Black ink on a bright orange background, sticker unused and retaining its backing, note in blue ballpoint pen on the back. Not in OCLC, although the pin is.
- v. FARMWORKERS MARCH ON GALLO. San Francisco: [UFW, 1975]. Handbill: 21.4cm x 28cm. Printed in red, black, and yellow ink. Not in OCLC, although a larger poster version is.



vi. (Correspondence between César Chávez and Herb Wetenkamp regarding the UFW's purpose and goals.) "Dear Mr. Chavez." 1 September 1976. Letter: 28cm x 21.7cm. Blue carbon copy of a letter sent to Chávez by Herb Wetenkamp, Jr., asking questions "about the United Farm Workers struggle." With: "Dear Mr. Wetenkamp." 23 December 1976. Letter: 28cm x 21.7cm. Typed on United Farm Workers of America AFL-CIO stationery, signed by Chávez, and answering Wetenkamp's questions. With: Envelope from "Office of the President, United Farmworkers of America" (i.e. Chávez) to Wetenkamp, Jr., post-marked 28 December 1976. 10.5cm x 24cm.

vii. (PHOTOGRAPH.) César Chávez is urging another country-wide boycott of grapes. 1986. Photograph: 23.5cm x 20.3cm. Black and white matte finish photograph, writing in red and black on verso, taped on large "Photo Assignment Request" label on verso.

viii. (PHOTOGRAPH.) 5-23-87 ***César Chávez listens to a band play during the 25th anniversary celebration in Delano Saturday. 1987. Photograph: 24.7cm x 18.2cm. Black and white glossy photograph, typed caption on recto (not affecting image), newspaper article mounted on verso as well as stickers and notes in red ball-point ink (including note: "NEG. LOST IN PHOTO LAB").

ix. (PHOTOGRAPH.) The Fight in the Fields: César Chávez and the Farmworkers' Struggle. c.1997. Photograph: 22cm x 25.8cm. Black and white glossy photograph promoting the eponymous documentary film, three images reproduced with one paragraph photographically printed on recto, stickers and felt-tip pen on verso.



THE GRAPE EATER IS ON THE RUN

Free Food on Survival Day

25. (GASTRONOMY & economic precarity: Black Panther Party Free Food Giveaway Program, Detroit, 1972.)

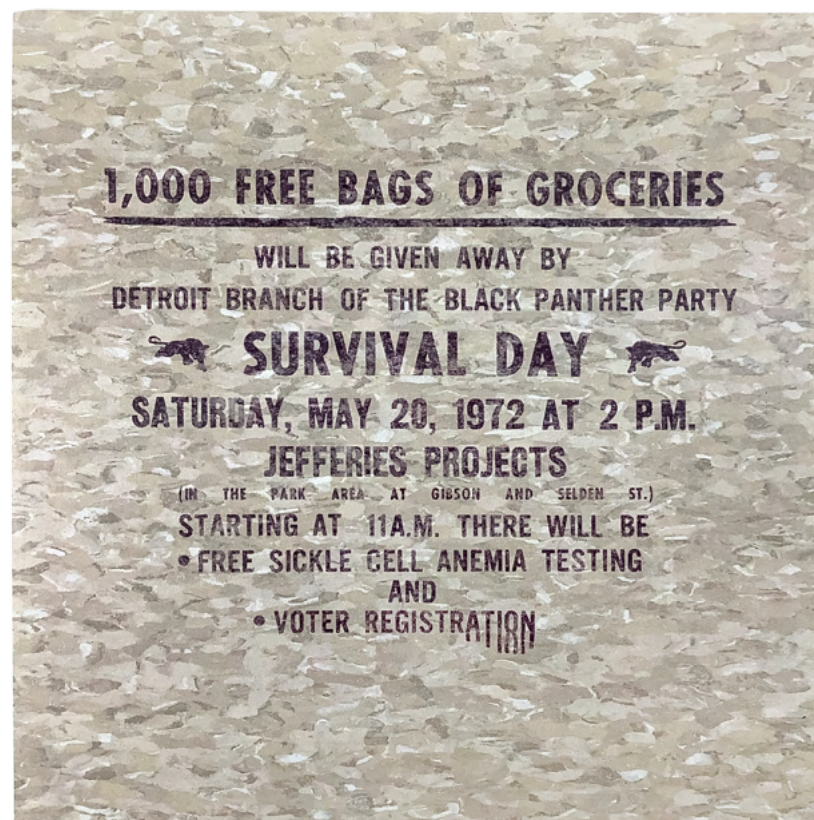
An unused 12" x 12" kitchen floor tile, text printed in black ink on one side, one small hairline crack in the lower corner. \$1500.00

UNIQUE: In 1971, the Black Panther Party renamed their community outreach activities – including their Free Breakfast for Children Program, medical clinics, and ambulance services – the Survival Programs. The printed tile offered here announces a “Survival Day” on Saturday, May 20, 1972:

1,000 FREE BAGS OF GROCERIES
WILL BE GIVEN AWAY BY
DETROIT BRANCH OF THE BLACK PANTHER PARTY
[panther symbol] SURVIVAL DAY [panther symbol]
SATURDAY, MAY 20, 1972 AT 2 P.M.
JEFFERIES PROJECTS

The tile announcement goes on to say that there will also be free sickle cell anemia testing and a voter registration drive.³⁹

³⁹ In *The Black Panther* newspaper from May 13th, 1972, p. 14, there is an advertisement for the Survival Day event at Jefferies Projects which, at first glance, appears to be identical to what's printed on our tile. However, there are a few textual differences: 1. no underlining on the first line “1,000 FREE...”; 2. the inclusion of the line “(WITH A CHICKEN IN EVERY BAG)” under the “1,000 FREE” line; 3. the word “THE” before “DETROIT BRANCH”; 4. the word “ON” after “BLACK PANTHER PARTY”; and 5. the Branch's contact information is printed at the very bottom: “FOR FURTHER INFORMATION PLEASE CONTACT: DETROIT BRANCH, BLACK PANTHER PARTY, 157 COLLINGWOOD ST. DETROIT, MICHIGAN 48202 (313) 867-7742.”



Seventeen months earlier the Detroit Police Department had laid siege to a Black Panther Party community center and it resulted in the death of one police officer. Fifteen Black Panthers were arrested and charged with murder. They became known as the “Detroit 15” and a wide-spread campaign began to free the young Panthers. After arguing that the Detroit Police Department were illegally trying to eradicate the Black Panther Party, the defendants were acquitted.

Huey Newton described the Panther’s community programs in the following terms:

We recognized that in order to bring the people to the level of consciousness where they would seize the time, it would be necessary to serve their interests in survival by developing programs which would help them to meet their daily needs. . .these programs satisfy the deep needs of the community but they are not solutions to our problem. That is why we call them survival programs, meaning survival pending revolution.⁴⁰

The Black Panther newspaper covered the Survival Day event at Jeffries Projects. The article begins as follows:

On May 20, 1972, the Detroit Branch of the Black Panther Party also implemented a Survival Day, initiating the Free Food Program into the Jefferies Projects. Seven thousand oppressed people live in Jeffries Projects, a great portion of whom are “senior members” of the oppressed community. The overwhelming majority of the people who live in Jeffries are poor people, who are either living on low income, or welfare. Many of the people, especially the old, were in doubt as to whether or not the Black Panther Party would actually distribute free food there, because they had already heard all the promises of relief, dating back to the 1930’s, to Hoover with his “chicken in every pot.” People are tired of empty promises and empty stomachs.⁴¹

On the day of the event, Lonnie Dee, a member of the Detroit Branch of the Black Panther Party, spoke about the Panther’s survival programs and the necessity of registering to vote in order to elect those “candidates who are true representatives of the broad masses of oppressed people.”

It is not clear what the purpose of this tile was. Perhaps it is an example of something that was used at the event, or handed out? In any case, it is certainly rare and an unusual piece of Black Panther history.

In very good condition.

⁴⁰ Huey P. Newton, *To Die for the People: The Writings of Huey P. Newton*, New York: Random House, 1972, p. 104. “Survival pending revolution” later became the title of Paul Alkebulan’s history of the Black Panther Party (first ed.: 2007).

⁴¹ “Free food all over Motown!”, *The Black Panther*, no. 12, June 10th, 1972, p. 7.

"An Insult to Women"

26. (GASTRONOMY & economic precarity.) Hunger is a feminist issue. 1975.

35.5cm x 21.5cm. Broadside printed recto verso, signs of having been folded, some sunning to both sides. \$125.00

FIRST & ONLY EDITION. A broadside issued by the National Organization for Women (NOW) regarding poverty and women. The text begins with

The facts:

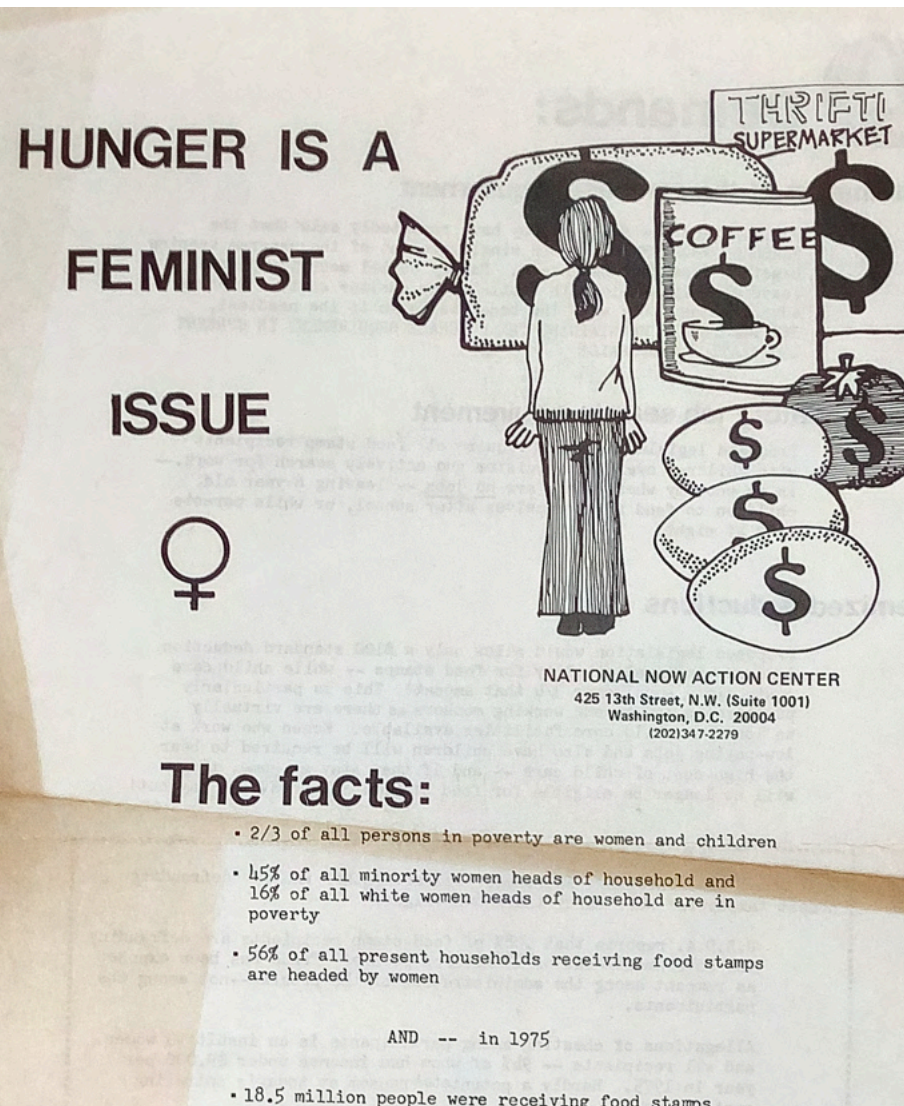
- 2/3 of all persons in poverty are women and children*
- 45% of all minority women heads of household and*
- 16% of all white women heads of household are in poverty...*

The text goes on to note that "MILLIONS OF POOR AMERICANS ARE NOT RECEIVING FOOD STAMPS!!"

The purpose of the broadside is to make voters aware of proposed cuts to the Food Stamps program. Specifically, NOW is concerned about legislation that will terminate food stamp benefits to 60% of the (then) current participants through requiring the purchase of food stamps, mandatory job searches, and the limiting of itemized deductions.

NOW asks that voters lobby their "congresspeople and senators to act in favor of reforming the program to meet the needs of all people. Tell them you DEMAND ACCOUNTABILITY."

An illustration on the recto shows the back of a woman looking at a loaf of bread, a can of coffee, a tomato, and three eggs with dollar signs on them. In the background is a sign with another large dollar symbol and reading "Thrifty Supermarket." The drawing is signed by Peg [last name not clear].



"Get Fat, Don't Die!" – the First Cooking Column for People with AIDS

27. (GASTRONOMY & economic precarity.) Thorne, Beowulf & Shearer, Tom, eds. *Diseased Pariah News 1-II* [with] *GAWK No. 6* [Complete]. San Francisco: *Diseased Pariah News*, 1990-95.

21cm x 17.5cm each. Eleven issues of DPN and the one issue of GAWK, each in very good to fine condition, with additional items laid in (as described below). \$2400.00

A COMPLETE RUN OF THIS LEGENDARY ZINE, ALL OF WHICH ARE FIRST EDITIONS, AND IN VERY GOOD TO FINE CONDITION. This particular set includes several pieces of important ephemera usually lacking: the flexi-record bound into no. 5; the original wraparound paper bands laid into nos. 2, 3, 4, 7; a promotional postcard laid into no. 3; a printed letter from the editors laid into no. 2; and the very rare *Diseased Pariah News* Silent Auction brochure laid into no. 7 offering many prizes (including an erotic phone call with the editors – "We all got our bugs by being bad, and that's because we're so good at it"). Complete sets in the first edition, and with so much additional printed ephemera, are extremely rare.

<p>I would like to see DPN become:</p> <p><input type="checkbox"/> A bi-monthly rag (6 issues per year).</p> <p><input type="checkbox"/> Remain quarterly (4 issues per year).</p>	<p>I would like to see...</p> <p><input type="checkbox"/> Lots and lots of DPN merchandise.</p> <p><input type="checkbox"/> You're getting too commercial.</p>
<p>I would like to see more of the following in DPN:</p> <p><input type="checkbox"/> Smut (pictures) <input type="checkbox"/> Smut (stories).</p> <p><input type="checkbox"/> More regular or semi-regular features</p> <p><input type="checkbox"/> Non-fiction and newsy articles.</p> <p><input type="checkbox"/> True-life experiences. <input type="checkbox"/> Fiction <input type="checkbox"/> Poetry.</p> <p>Other suggestions:</p>	<p>About Captain Condom:</p> <p><input type="checkbox"/> Keep him. <input type="checkbox"/> Longer stories.</p> <p><input type="checkbox"/> Lose him. <input type="checkbox"/> Shorter stories.</p> <p><input type="checkbox"/> Serialize stories over several issues.</p> <p><input type="checkbox"/> I would like more sex and violence.</p> <p>Comments:</p>
<p>I would like to see these technical features become a regular part of DPN:</p> <p><input type="checkbox"/> Two-color cover. <input type="checkbox"/> Full-color cover.</p> <p><input type="checkbox"/> Glossy cover. <input type="checkbox"/> Fold-out centerfold.</p> <p><input type="checkbox"/> Glossy centerfold.</p> <p>Other suggestions:</p>	<p>Bonus Question:</p> <p><input type="checkbox"/> I think the Cranky Editor should be able to earn a small but reasonable living off of DPN.</p> <p><input type="checkbox"/> Screw him! Let Biffy toil in drudgery and bondage like the rest of us!</p>
<p>I think DPN should be:</p> <p><input type="checkbox"/> Longer. <input type="checkbox"/> Shorter. <input type="checkbox"/> Its just right.</p>	<p>For the suggestions I have marked, I would be willing to pay a fair price per issue of</p> <p><input type="checkbox"/> \$2.50 <input type="checkbox"/> \$3.00 <input type="checkbox"/> \$4.00 <input type="checkbox"/> _____</p> <p>Color and glossy stock add quite a bit to the production cost.</p>

GET FAT, don't die!

High Calorie Cooking with Biffy Mae

ORAL THRUSH

If you're like ol' Biffy Mae, then oral thrush (Candidiasis) has probably visited your household many times. The discomfort associated with thrush does more than just cramp your romantic style, it can make trying to eat a living horror. As I said before, I won't tolerate any of my boys getting skinny without putting up a fight. Here are some things to do if you're having problems with thrush:

- Eat things that are friendly to tender mouthparts. Soft, non-irritating foods like eggs, cream soups, pudding, ground meat, baked fish, soft cheeses, cooked fruits, and noodle dishes. Hard-to-eat things like peanut butter or kashi should probably wait for another day.
- Avoid spicy or acidic foods and drinks. Kung pao chicken will leave you willing to confess the location of Jimmy Hoffa's body. Carbonated drinks and salty soups may also cause some discomfort. Apple juice and milk (if you're having no problem with diarrhea) will be nice to you.
- Serve food cold or at room temperature.
- Dunk toast, crackers, and cookies in milk or tea to soften them up.
- Don't be afraid to look like a gimp! Use a straw to drink to soup or juice. It works for yours truly.
- No one has proven yet whether a regimen of (ugh!) Listerine will prevent candidiasis, but hey, it can't hurt.
- The medicine for candidiasis comes in two varieties, one for oral infection, and the other for vaginal. They both taste nasty. The trick is that you usually take the oral kind four times a day,

whereas if you don't mind the idea of chomping on a vaginal suppository, it only has to be taken once a day. Ask your doctor.

TASTE PERVERSIONS

This isn't the same as your best friend suddenly deciding to redecorate with Sears mock-opulent furniture. The truth is, many medications (AZT, pentamidine, amphotericin B, metronidazole) and conditions (like thrush) associated with HIV can alter the way we taste foods. Some liken it to a metallic taste, sort of like having a bloody nose all the time. If eating has become a gruesome experience, here are some things to do:

- Meat can be the most affected of all. If it starts to taste bitter, use alternate protein sources such as cheese, eggs, poultry, yogurt, tuna, and nut butters. There's probably something out there that will taste okay. Also try marinating meat in soy sauce, wine, or fruit juice. Some vegetables such as broccoli, cauliflower, bok choy, and Brussels sprouts may also seem bitter. Test them individually and eliminate them from your cooking if they ruin the stew.
- Serve protein foods at room temperature.
- Sweet things don't seem to change flavor as much as meats and vegetables. See if meat tastes better with a fruit glaze or sweet-and-sour sauce. Add fresh or canned fruit to milkshakes and ice cream.

Don't forget that everyone is special, so check with your doctor before making any radical changes to your diet. Finally, here are some recipes that our readers sent in (it's about time!).

— B. T.



The flexi-record in no. 5 has the “Songs of DPN” with vocals by Glenn Peacock, Jeffy Mae at the grand piano, and Angelo Mysterioso on guitar. The issue of GAWK is the only issue printed.⁴²

The zine was named after a cartoon in the Advocate,⁴³ which attacked Delta Airlines and their policy of not seating customers with known HIV+ status. In the cartoon an airline attendant asks a customer “Would you like smoking, nonsmoking or the diseased-pariah section?”

The *Diseased Pariah News* was written by an HIV+ editorial team to meet the needs of those who had AIDS-related illnesses. It was famous for being both frank and darkly humorous, while still containing a great deal of factual and useful information. In the first issue alone the articles range from “A short history of sex, death and literature” to “I fisted Jesse Helms” to a comic strip called “Valley of the Ultratwinkies; further adventures of Captain Condom.” On the recto of the lower wrapper is “The DNP Resource Guide” listing organizations and publications to help those who are HIV+.

The *Diseased Pariah News* is important for the culinary historian because it contains the first cooking column for those with AIDS.⁴⁴



⁴² GAWK was a newsletter for the Gay Artists and Writers Kollektive and Tom Shearer was its editor. Printed on gold-colored paper, the issue begins with a book review section, followed by numerous comic strips from different contributors, and then closes with a review of various zines “catering to fags, lesbians, and bicycles.” On the masthead it is listed as issue #5, but on the cover it is described as #6; for this reason, there is some confusion in OCLC as to how to catalogue the publication.

⁴³ *The Advocate* is the oldest and largest LGBT publication in the United States. It was founded in 1967 and today has a circulation of 175,000.

⁴⁴ Jonathan Kauffman, “Get fat, don’t die,” from April 28, 2020, on the website *Hazlitt*, a literary blog run by Random House. Kauffman is a James Beard Award-winning author who writes on the intersection between food and culture and I am indebted to him for bringing this food column to my attention.

Entitled “Get Fat, Don’t Die!” the column was written by “Biffy Mae” – the culinary alias for Beowulf Thorne – who in issue no. 1 “is currently single.” Biffy lets the readers know that all of the recipes are tested and that readers are encouraged to submit contributions. Biffy describes the inaugural column as follows:

What you will see in this ballowed column probably flies in the face of everything that you have learned about nutrition. While we’re not knocking what Mizz Johnson taught you about the four basic food groups, the truth is that classic dietary guidelines often fail to address the specific needs of people living with HIV and AIDS.

Malnutrition and weight loss can be a significant problem for us folks. There’s the obvious problem of dropping weight due to some nasty infection, but being too tired to cook or changes in taste perception due to certain medications (including our favorite, AZT) can take their toll as well. Not only does being undernourished reduce your chances of getting lucky at that next orgy, it can make you much more susceptible to illness, and we’ll have none of that.

The first issue’s collection of recipes includes a beautiful young man, naked but for a black tank top, and reclining in a large oval gratin pan.

The food writer, Jonathan Kauffman noted “Telling readers with T-cel counts in the double digits to lard their food with Paula Deen-ism levels of cream sounds like nutritional heresy.⁴⁵ Yet Wulf’s advice echoed the recommendations that doctors and nutritionists were giving patients with AIDS wasting syndrome.”⁴⁶

Tom Shearer, co-founder of the zine with Beowulf Thorne, died of AIDS before issue 2. In the fifth issue, on the verso of the upper wrapper, it is written “The remains of your Dusty Deaditor (formerly Serene Editor) have been ground up and mixed into the ink used in this issue.” The “Serene Editor” was the nickname for Tom Shearer.

⁴⁵ Paula Deen is a food show host and cookbook author known for her rich Southern comfort food.

⁴⁶ Kauffman, “Get fat, don’t die,” *Hazlitt*, April 28, 2020.

Jeffrey Mae's Thai Chicken Curry

Approx. 2 lbs. boneless chicken
 1 tablespoon grated fresh ginger
 4-6 scallions, chopped
 3 tablespoons peanut oil
 1 large ripe mango, peeled, pitted, and chopped
 3-4 squirts fish sauce*
 1 14 oz can coconut milk*
 2 teaspoons (or to taste) red curry paste*
 1 10 oz. can baby corn*, drained, slit lengthwise
 2 medium zucchini, cut into shoe-strings
 1 14 oz. can straw mushrooms, drained
 Chutney, chopped mint, and shredded coconut as condiments
 Cooked rice for four

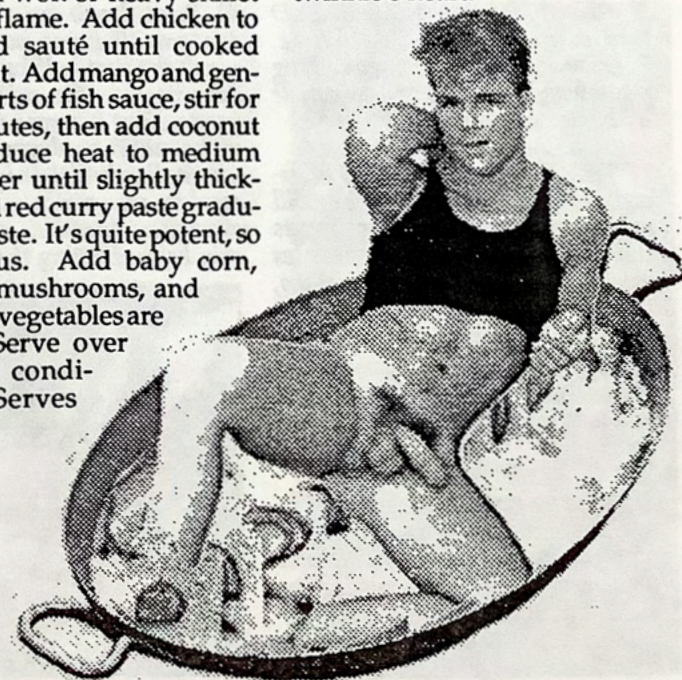
* Can be found at spice stores, Asiani markets, or larger grocery stores.

Cut chicken into bite-size pieces, toss with ginger and scallion. Heat oil in wok or heavy skillet over high flame. Add chicken to skillet and sauté until cooked throughout. Add mango and generous squirts of fish sauce, stir for a few minutes, then add coconut milk. Reduce heat to medium and simmer until slightly thickened. Add red curry paste gradually and taste. It’s quite potent, so be cautious. Add baby corn, zucchini, mushrooms, and cook until vegetables are tender. Serve over rice with condiments. Serves four.

Austin Mae's Vanilla Poached Pears

4 Bosc or firm Comice pears
 2-1/2 cups water
 3/4 cups sugar
 1/2 vanilla bean, slit lengthwise
 3-1/2 inch strip lemon peel

Peel the pears and cut in half. Use a spoon to carefully remove the seeds and narrow fibrous core. Bring water to boil with sugar, vanilla bean and lemon peel. Stir to dissolve sugar, then lower heat to a simmer. Add pears and cook them gently until they are translucent around the edges; then remove and place in a bowl. Scrape the seeds out of the cooked vanilla bean and place the pod in the bowl with the pears. Pour the poaching syrup back over the pears, discarding the lemon peel, and refrigerate until chilled. Serve with a small scoop of Häagen Dasz vanilla bean ice cream. Very elegant and sure to win that twinkie’s heart.





DPN

Diseased Pariah News

NUMBER ONE \$1.00
The blood of 86,000 Americans who have of AIDS, Mr. President You're soaking in

DPN

DISEASED PARIAH NEWS #6

Inside This Issue:
Part of the Solution,
Seropositive Sushi,
Candypink Dildoes,
DPN Clip Art,
Innocent Victims,
And Much More!

DPN

DISEASED PARIAH NEWS #5

Inside This Issue:
Songs of DPN,
Voices from Dystopia,
Aunt Kaposi's Advice,
Etiquette for the
Examining Room,
The Taste Challenge,
Day of the Dildoes,
And Much More!

DPN

DISEASED PARIAH NEWS #4

Inside This Issue:
The Cranky Editor
Wants His Butt Back,
Alonzo Lee Thangia, CM,
Adventures with ACT-UP,
Life Expectancy,
and More Meats than
Before!

DPN

DISEASED PARIAH NEWS #9

Inside This Issue:
Why HIVers are Sexier,
How to Die Without
Really Trying,
Eating Our Own,
Larry Kramer's (Most
Recent) Last Interview,
And Much More!

DPN

DISEASED PARIAH NEWS #7

Inside This Issue:
Welfare Queens,
Hunting Seroposited
Republicans,
Those Pesky Little
Blood Stains,
Applied Rudeness,
Louise Goes Haywire,
And Much More!

DPN

DISEASED PARIAH NEWS #11

Inside This Issue:
Jesus Makes
House Calls,
Selling Your Soul
for Easy Money,
Vomiting 101,
The Pharmacy
That America
Shouldn't Trust,
And Much More!

DPN

DISEASED PARIAH NEWS #10

Inside This Issue:
What to Do Once
You're Dead,
NV Merit Badges,
Inkblots on Ribbons,
Love Letter to Newton,
And Much More!

APPEASE YOUR WHIMS!

The Official DPN
Silent Auction and Subscription
Renewal Brochure
Read This or Die!

My dearest readers, I humbly submit DPN #1 for your amusement and distraction. I'm sorry that it's a month or two late but Your Cranky Editor found himself subject to full time employer compensation the fact that you've received your mailer in the ranks of the Awesomely Stoked. (Speaking of the mail, in the last issue of DPN that you've signed up for. If you'd still like to receive DPN, and give poor little ol' me a reason to keep site side of this paper.)

Now, for something a little different. As you might have guessed, DPN generates just enough income to pay for the cost of printing and mailing, but not much in the way of capital equipment, which for us is mostly software. Without after hours, scandalizing our employer's equipment. Without necessarily a bad thing, it's not always convenient. So here it is, the DPN Silent Auction, our steady attempt to raise a little money. If you would like to partake of fabulous prizes, just fill out the back of this page. Gosh, prostitution can be fun!

NIH: NOT INVENTED HERE!

GAWK

WHAT YOUR FRIENDS WOULD RECOMMEND

#6

IS NOT!

IS NOT!

IS TOO!



\$3

\$3

\$200

\$7

DPN

DISEASED PARIAH NEWS

Inside This Issue:
My Mother is
John Sununu

Inside This Issue:
Surviving AIDS,
Party Poorty Planned,
Tales From the Front,
and Coming Out,
ence,

These are
your LIPS

This is
PENI

Inside This Issue:
How to Tell if You
Loved One is Dead,
Chills & Thrills for
Vegetarian Pariahs
Unflattering Things
About a Certain
Famous Queer
Journalist—and
Much More!

SH
CA

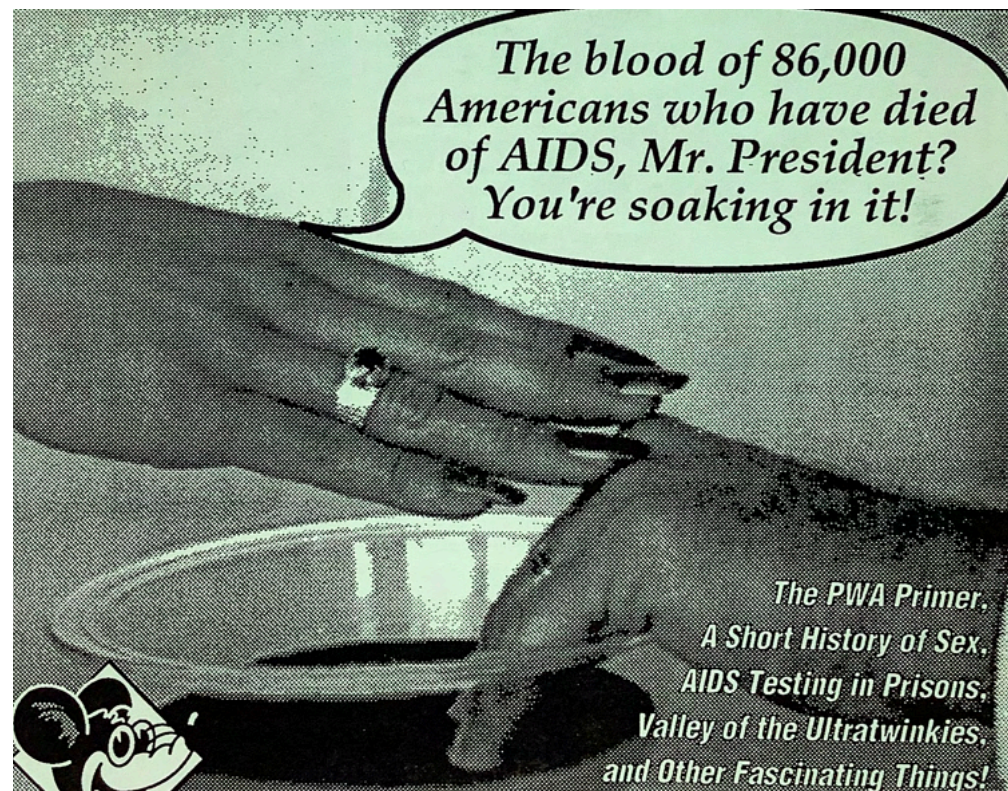
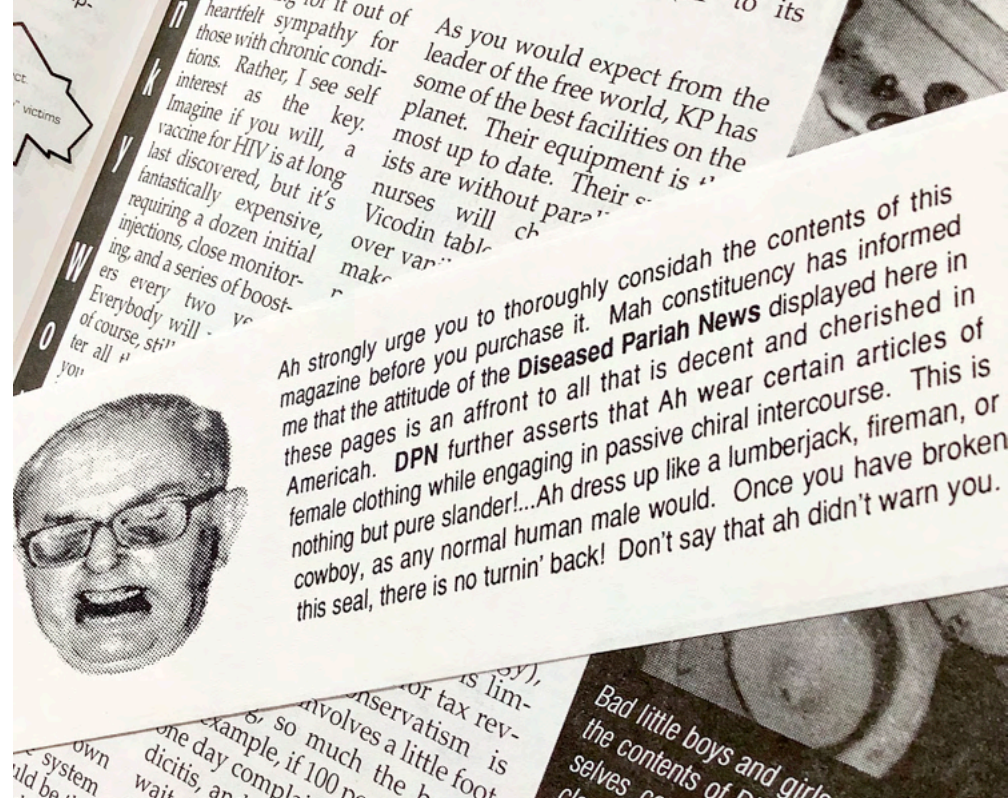
JESSA
"Deliberate, dispu

From the very beginning, the editors announced on the masthead that the zine was “for people with HIV disease (and their friends and loved ones).” When their 11th and final zine came out, the editors added, “This is the final issue of this journal (snif, sniff). In the eternity since DNP #10 appeared, 66.67% of the editorial staff expired.” What they didn’t mention is that they had managed to develop a subscription rate of 1500, a print run of 5000, and their zine was carried by bookshops as far ranging as City Lights Bookstore (San Francisco), A Different Light (New York City), Brothers & Sisters (Albuquerque), L’Androgyne (Montreal), and Vrolijk (Amsterdam). In the “Requiem: Beowulf Thorne” that appeared in the final issue, Tom Ace (“Your loan surviving editor”) wrote:

Beowulf Thorne died on the eve of the publication of this issue, in a sense following in the footsteps of our co-founder Tom Shearer, who’d died just before issue #2 went to press. Like Tom Shearer, Wulf had a devastating sense of humor. He also had superb illustration and layout skills, a wide range of knowledge, and an imagination that wouldn’t quit.

Wulf was Porn Potato, Wulf was the source of most of the recipes, Wulf came up with all the clever ads, Wulf created most of the covers, Wulf invented AIDS Barbie and other gems too numerous to mention. In short, he was responsible for the lion’s share of DPN. It wasn’t that he hogged all the glory for himself; on the contrary, he was generous in allowing others to contribute to the magazine. He simply came up with more good original material than the rest of us did.

In very good to fine condition.





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

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