

SEPTEMBER CATALOGUE

The Market for Food in Paris

- I. (ACTS & ORDINANCES.) A Collection of twenty-two French acts and ordinances concerned with the sale and distribution of various foodstuffs including cheese, butter, eggs, meats, bread, wheat, lentils, peas, rice, and fruit. 1697-1789.

Preserved in a marbled-paper clamshell box, red morocco lettering piece on spine.

\$7500.00



AN EXTRAORDINARY COLLECTION of twenty-two various laws, taxes, and regulations governing the sale and distribution of foods in France, especially as regards cheese, butter, and eggs, but also for bread, wheat, fruit, peas, rice, and various meats (wild game, veal, chicken, lamb, and goat). All are FIRST EDITIONS and extremely rare; only four are to be found in OCLC, and each of those, in one or two locations only. Twenty are unbound and untrimmed, two are disbound, and nearly all have lovely ornate woodcut headpieces (some of which are signed).

These twenty-two works span 92 years and give a wonderful picture of the sale and distribution of foods in France from the late 17th century through the 18th century. During this period, the supply and availability of food was crucial to France's stability as a nation, and one of the important ways to meet that need, was through the governance of food production and distribution. This collection provides a view into that process as well as much detailed information around the sale and marketing of specific foods.

Here are some of the subjects covered by the material in this collection: who is empowered to collect the taxes on various foods; the taxation of food sold in public places; how much the tax will be charged relative to the amount a farmer at market makes in sales; when a food vendor – who sells from their basket or on the street – can let his children negotiate the price of their food for sale; various regulations to ensure food quality and freshness; business licensing; announcements of newly appointed officers to oversee the sale of specific foodstuffs; the taxation of bread and its payment in flour; regulations for bringing food into Les Halles in Paris; the hours in which food vendors can do business; the taxation of foods imported into France; explanation of fines that will be applied to those who fraudulently bring eggs, butter and cheese into the city of Paris or its *fauxbourgs*; fines for cheeses coming in from other countries; rules concerning the sale and resale of foods; the rights and responsibilities of people from the countryside who want to come and sell their goods through shops in Paris; and a request from the butchers of Paris to the city government regarding their traditional rights and how some boutiques are illegally selling meat in Paris.

Many of the laws refer back to earlier 17th-century regulations and most pertain to Paris and its surrounding communities. There are also rules specified for the innkeepers, street food vendors, and the *pâtisseries* in and around Paris and a large portion of the regulations reference Les Halles, the famous market established in the 12th century to supply Paris with food.

Full list of titles available upon request.



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

INTRODUCCION.

Como se considera oportuno conservar
ciones para el cultivo y preparacion del
este noveno tiro, cuidadosamente revisado
para su gratuita distribucion.
La revision que de él se ha hecho
con cada una de las anteriores pu-
mostrado que no altera en nada
ellas se han dado, sino q
á luces, c

*Supporting Linen Production
in Mexico*

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

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

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

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

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

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

In very good condition.

¶ Not in OCLC.

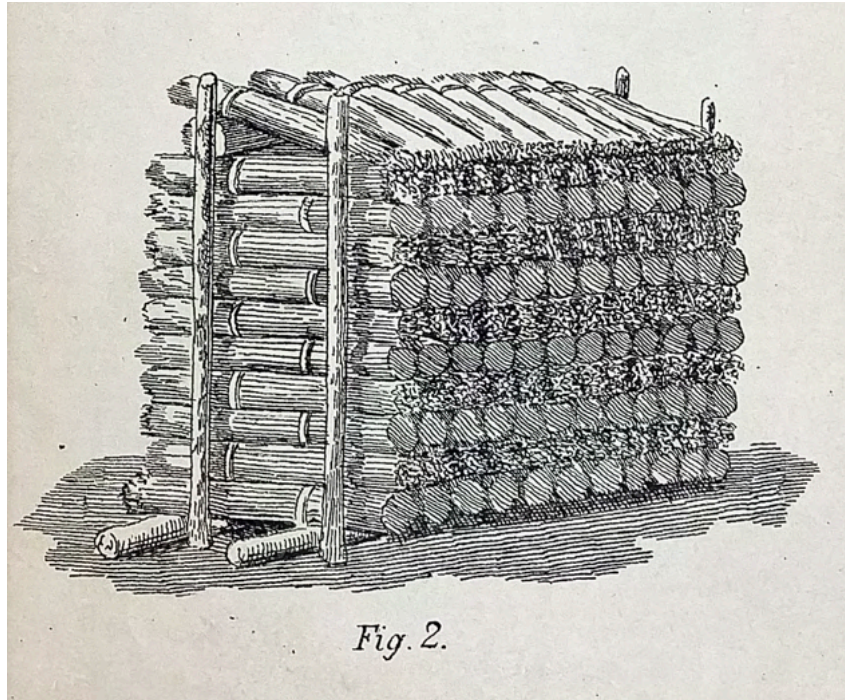


Fig. 2.

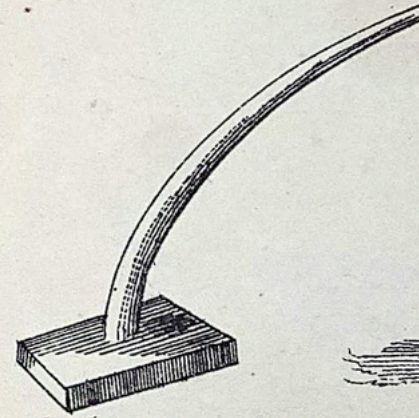


Fig. 3.

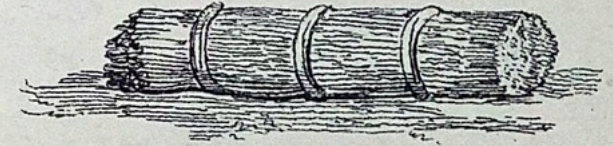


Fig. 4.

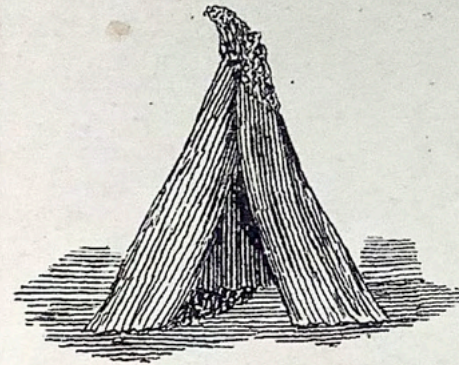


Fig. 5.

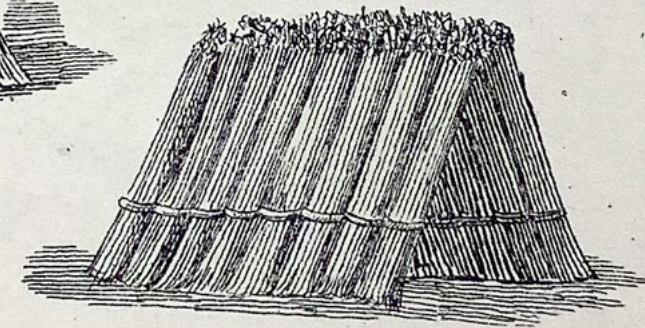


Fig. 6.



*The First Monograph on Desserts
in Portuguese*

3. **ARTE nova, e curiosa, para conserveiros, confeitheiros, e copeiros, e mais pessoas que se occupaõ em fazer doces, e conservas com frutas de varias qualidades, e outras muitas receitas particulares, que pertencem à mesma arte. Lisbon: José de Aquino Bulhoens, 1788.**

8vo. 203, [1 - blank], [1], 3 - blank] pp. Contemporary mottled calf, spine gilt in five compartments, expert repair to the upper free endpaper and repairs to small marginal wormholes on a few leaves in signature E. \$6000.00

The FIRST & ONLY EDITION of this rare and early Portuguese cook-book, specializing in sweets and the preservation of various fruits. This is the first cookbook devoted to sweets to be published in Portuguese and the third cookbook in Portuguese overall.¹

As Darra Goldstein has noted in her *Oxford Companion to Sugar and Sweets*, “Portugal, with its rich variety of confections, is a nation of dessert lovers” (p. 551). Goldstein writes that “Portuguese desserts can be generally characterized as exceptionally sweet, with a heavy emphasis on sugar and egg yolk combinations.” Goldstein goes on to suggest that the early focus on egg yolks in desserts may be due to the wine trade: beginning in the 17th century, the Portuguese used egg whites in abundance to fine their wines being sent to England. This availability of yolks could have influenced the evolution of their recipes for sweets. Whatever the reason

¹ The first was Domingos Rodrigues’ *Arte de cozinha* (Lisbon: João Galvão, 1680) and the second was Lucas Rigaud’s *Cozinheiro moderno ou nova arte de cozinha* (Lisbon: Francisco Luiz Ameno, 1780).

for the use of egg yolks, Portugal's tradition of sweets began early, and can certainly be connected to their dominance in the production and sale of sugar from their colonies in the Atlantic.

Within the roughly 160 recipes provided, there is a great deal of variety in the dishes. About 25% are for cookies and pastries (including *broas*, a sweet potato cookie); 23% are for fruit-based sweets; 20% are for puddings (that can be served with a spoon); 9% are for cakes made in a mold; 6% are for ice cream and sorbet; and 17% are miscellaneous recipes. There are also directions for serving chilled wine at banquets; how to make a lemon syrup for ice cream; multiple recipes for *ovos moles* ("the best-loved and most distinctive of Portuguese desserts" – Goldstein); and a section on the quality of sugar.

On the recto of the penultimate leaf is a bookseller's advertisement: "Vende-se na Calsada de Santa-Anna na caza de Jozé Luiz de Carvalho mercador de livros, onde acharaohum copioso surtimento de livros de varias qualidades" (roughly translated to "Sold at Calsada de Santa-Anna in the house of Jozé Luiz de Carvalho, book merchant, where can be found a copious collection of books of various qualities").

In very good condition.

¶ *Livros portugueses de cozinha*, no. 33; OCLC: New York Public Library, Los Angeles Public Library, University of California (San Diego), Library of Congress, Iowa State University, and the Newberry Library and one location outside of the United States.

A R T E
NOVA, E CURIOSA,
P A R A
CONSERVEIROS,
CONFEITEIROS,
E COPEIROS,
E MAIS PESSOAS QUE SE
occupaõ em fazer doces , e confer-
vas com frutas de varias qualida-
des , e outras muitas receitas
particulares , que pertencem
à mesma Arte.



LISBOA :

Na Offic. de JOSE' DE AQUINO BULHOENS.

A N N O de 1788.

Com licença da Real Mesa da Commissão Geral
sobre o Exame , e Censura dos Livros.



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

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

4to. One large woodcut printer's mark on colophon page. [39], [1-blank] pp. Panned calf, blind and gilt fillets, central gilt medallion, gilt rosettes, raised bands, gilt fillet in compartments, a few small ink marks on two pages. \$8000.00

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

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

Fama &
opes.

Valerius Flac.

Solomon.

Mos na-
batheoz.

Plato

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

SCORTATORE ALEATORE.

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

Plautus

panis scortij fuit

Plautus

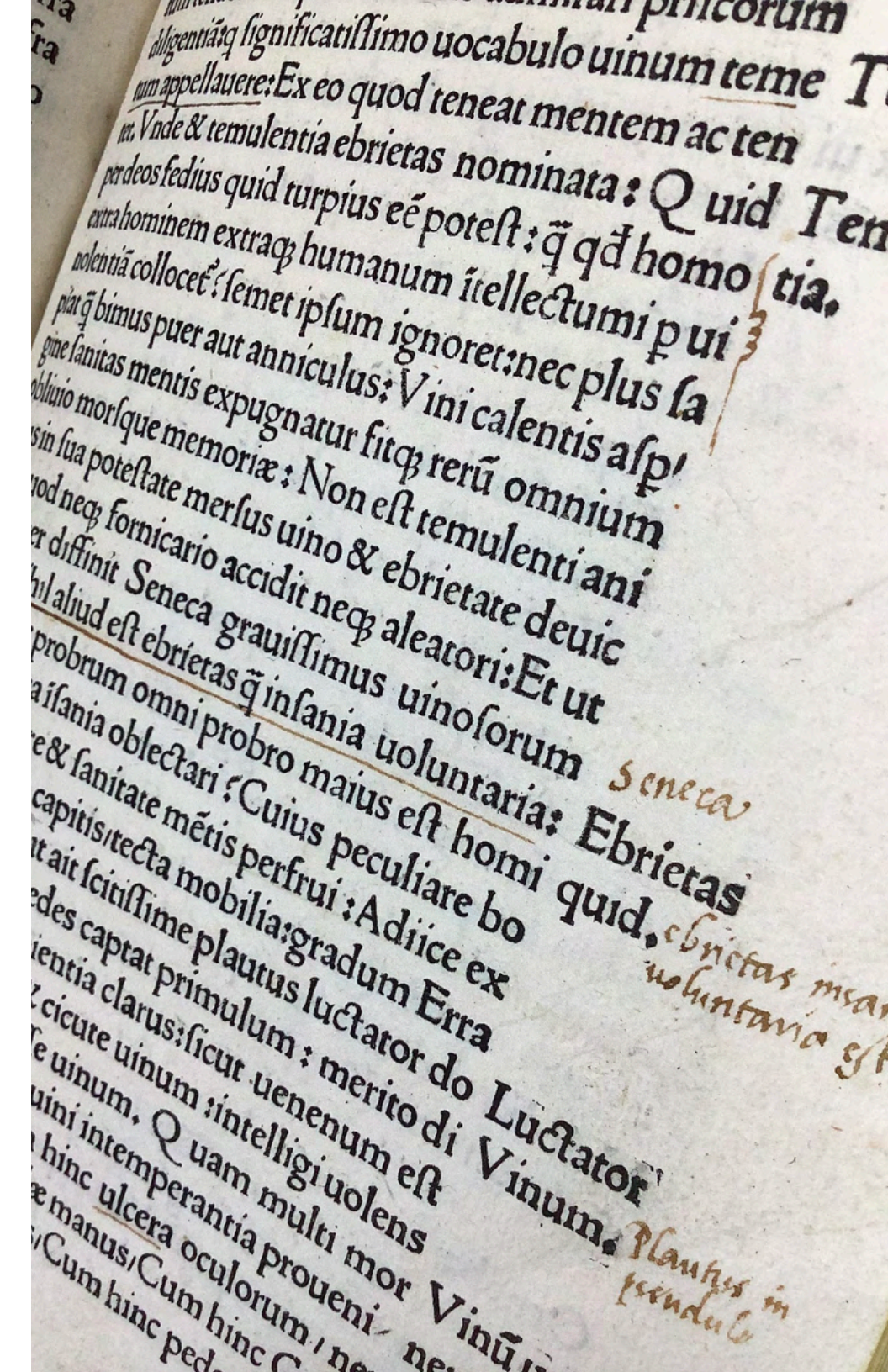
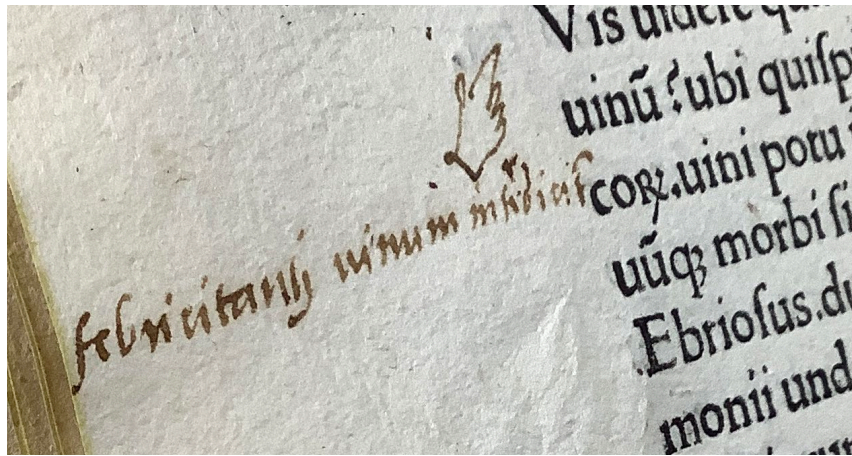
With the marks and notes of an early reader: nearly every page has either some contemporary annotation, a manicule, or underlining in brown ink.

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

A very good copy.

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

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



Attack the Baker!

5. (CHILDREN'S GAME.) *Boulangerie*. [France.] c.1920.

57.5cm x 68cm x 13cm. Carnival knock-down game made of wood, *papier mâché*, and fabric, painted in shades of red, yellow, blue, green, white, and brown, moderate overall wear. \$2000.00

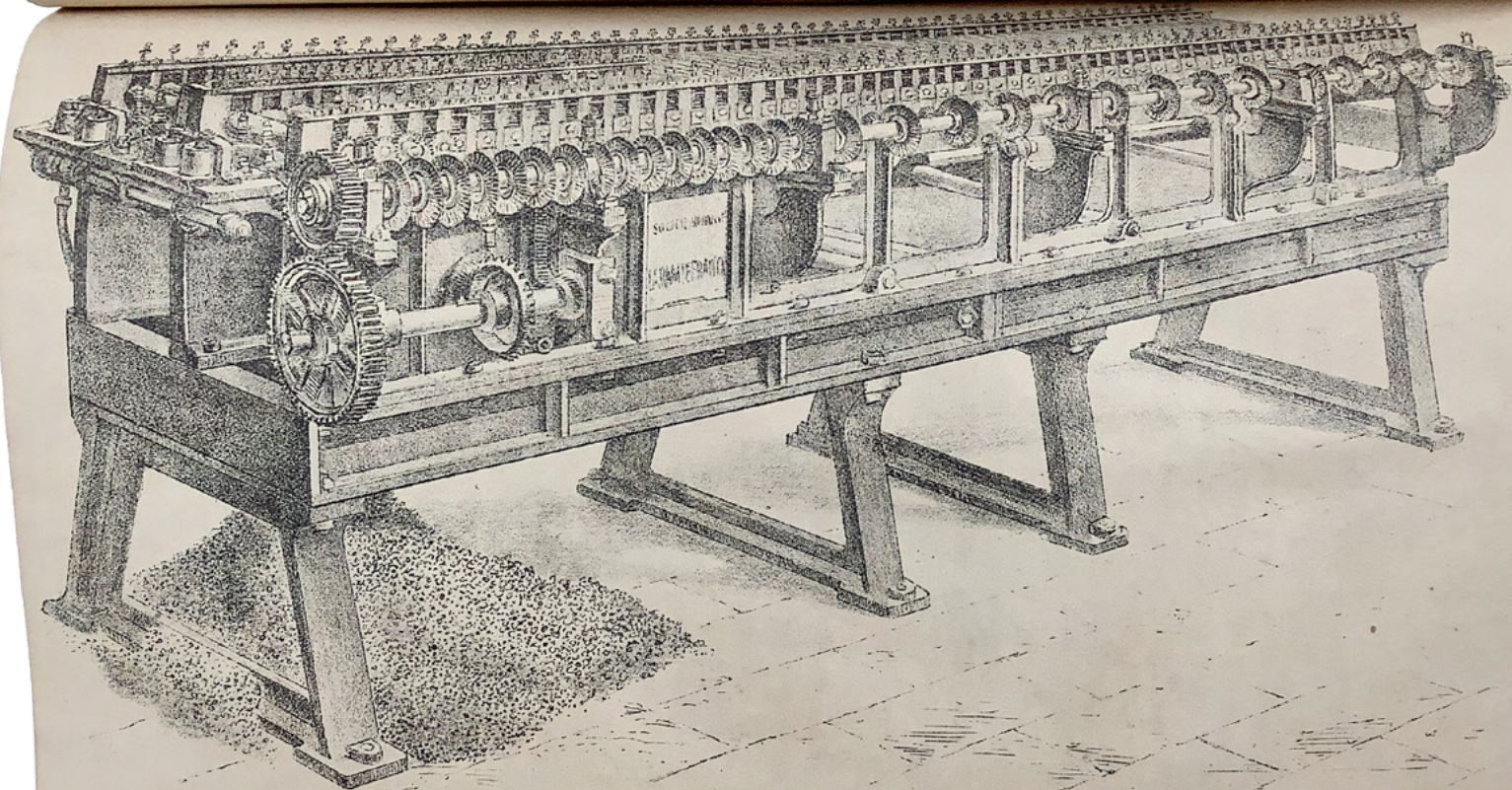
An exceptional survival and possibly unique. This a knock-down carnival game (*jeu de massacre*) from France, colorfully painted and amazingly still intact. The game is made up of a wooden storefront surrounding three knock-down characters who appear as though they are standing behind a counter. The shop is a bakery, with "BOULANGERIE" painted at the top. On the sides, as though written on the storefront windows, is painted "PAIN DE GLUTEN" (gluten bread) and "CROISSANTS." Behind the figures is a curtain made of red and white checked cloth.

Each of the characters has a silly look on their face, as though anticipating the next projectile coming their way. Two are female shop assistants in white aprons and one is a male baker in a white coat with tie. What is especially funny is that all three are part human and part food: the first is a woman whose face is a *tarte au fraise* (strawberry tart) that looks innocently to the left; the second is of a *brioche*-headed assistant who smiles and looks to the right; and the third is the baker whose head is made up of a loaf of bread. He sports a green tie and has a smirk on his face, his left eye looks straight ahead while the right looks right under an arched eyebrow. All of the figures are made out of *papier mâché* and are hand-painted in blue, green, white, yellow, red, brown, and black.



This game gives us a glimpse into the gastronomic world of children in early 20th century France. Like children's books, games open up an imaginative world made of fantasy and story. Unlike books, however, games include play and social interaction, and with *jeux de massacre* such as ours, were actually meant to have things thrown at them. For this reason, it is not surprising that not many survive. This is a charming and lovely exception. In good condition.





MÁQUINA P. A. FAVIER.

*Introducing Ramie Production
to Mexico*

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

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

\$300.00

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

NUEVA INDUSTRIA DEL RAMIÉ

TRATADO

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

SEGUIDO DE UN RESUMEN

DE DATOS ÚTILES Á LOS INDUSTRIALES EN TEXTILES
DE CUALQUIERA NATURALEZA

Y

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

POR P. A. FAVIER.

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

MÉXICO

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

1889

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

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

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

Bread as Ammunition

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

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

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

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

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

ENTREPRISE
De la Fourniture du Pain de Muniton.

EXTRAIT
Du registre des Séances de l'Administration Centrale
du Département du CALVADOS.
Du 23 Brumaire, an 5 de la République Française, une & indivisible.

L'Administration en séance, présents les citoyens LANON, Préfète, LE FEVRE, BENARD, DELANEY, MESNIL, & LEVEQUE, Commissaire du Directoire Exécutif.

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

Qu'on se rappelle de son bureau militaire;

Considérant, que le produit présumé de cette partie des contributions, a servi de base aux mesures arrêtées & suivies jusqu'à ce jour, pour assurer la fourniture du pain, aux troupes stationnées dans l'étendue du département, ainsi que le prescrit l'arrêté du 18 fructidor dernier; Qu'avant d'épuiser totalement cette ressource, il est convenable d'y suppléer par d'autres moyens;

A R R E T E;

Le commissaire du directoire exécutif entendu;

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

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

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

1°. Le prix sera stipulé en numéraire, par ration d'une livre & demie de pain.

2°. Le pain sera composé de trois quarts de froment, & d'un quart de seigle ou orge, de bonne qualité;

3°. Lesdits grains seront blutés, à raison de quinze livres d'extraction de son par quintal de farine;

4°. Chaque pain de trois livres & demie de pâte, se réduira à trois livres, cuit & rasié.

5°. L'entrepreneur sera dispensé de livrer au magasin des fourrages, le son provenant de ses moutures.

6°. L'entrepreneur se pourvoira de grains, par des achats de gré à gré.

7°. Il fera toujours approvisionné pour la consommation présente d'un mois, ce que l'administration municipale du lieu constatera fréquemment, en inspectant les magasins, & après s'être assurée de la consommation du dernier mois.

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

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

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

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

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

13°. Le cinq frimaire, après midi, l'administration départementale délibérera sur les fournitures que son bureau militaire aura reçues, & sur celles qui lui auront été adressées par les administrations municipales.

14°. Au moyen du prix convenu par chaque ration de pain, l'entrepreneur demeurera chargé de tous frais de transports; & sera tenu d'assurer la distribution dans chacune des Communes de l'arrondissement du ci-devant District où il pourra se trouver des Troupes stationnées, soit en faisant transporter le pain, soit en envoyant des Grains ou Farines à un sous-entrepreneur sur les lieux, ou enfin par tout autre moyen qu'il avisera bien; mais toujours à ses frais, & sans par lui à répondre personnellement des retards & de l'incertitude de ce service.

15°. Le présent fera imprimé & affiché dans tous les chefs-lieux des Cantons & principales communes du Département.

Certifié Conforme,
GIMAT, Secrétaire en Chef.

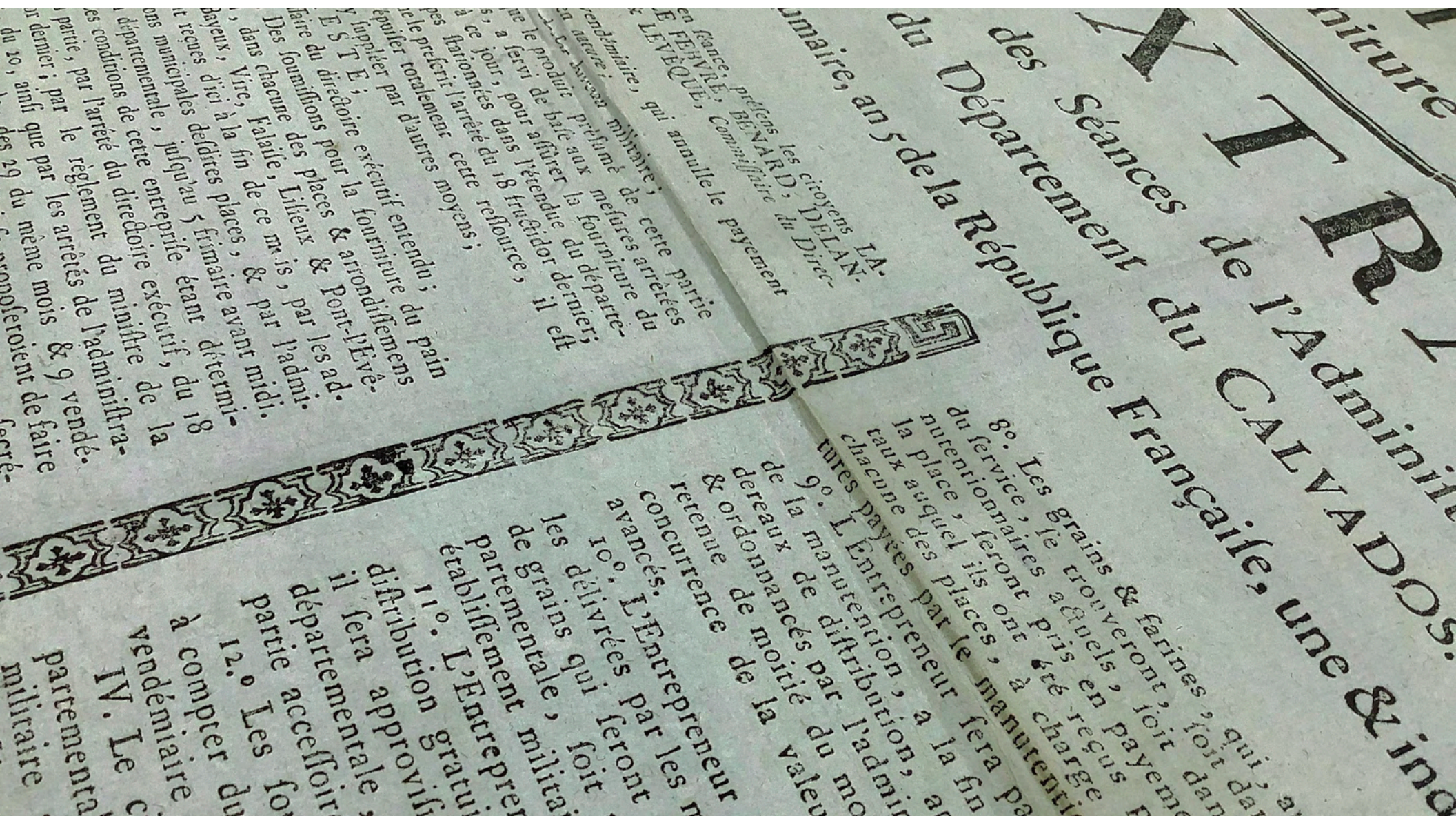
A CAEN, de l'Imprimerie Née, chez G. LE ROY, 5e année républicaine.

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

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

In very good condition.

¶ Not in OCLC or the usual gastronomic bibliographies.



Food Justice by Any Means Necessary

9. (GASTRONOMY & economic precarity.) Zapata Unit bombs another Safeway! 28 December 1975.

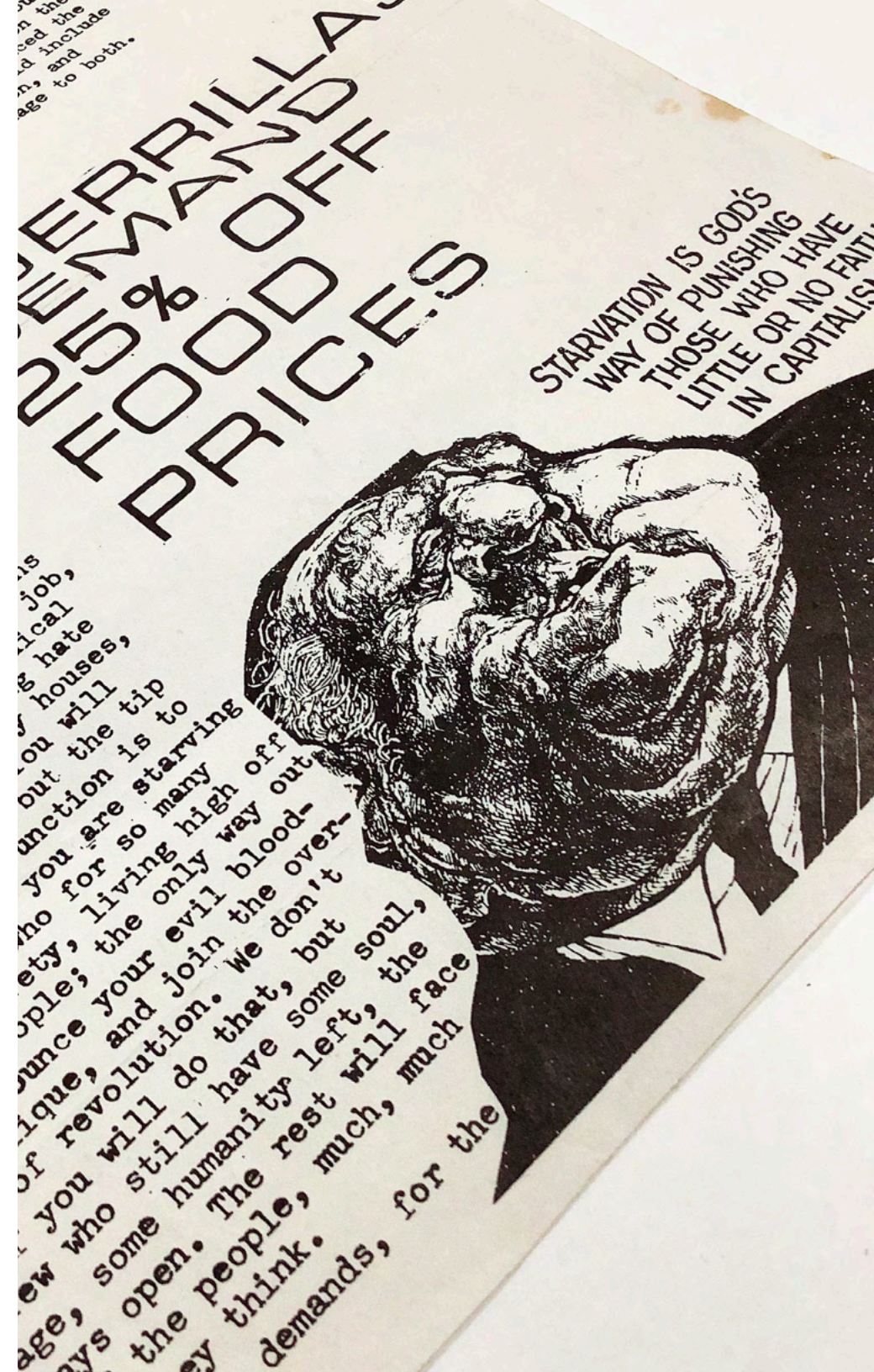
Broadside: 31.2cm x 21.6cm. Signs of having been folded, one small unobtrusive spot. \$100.00

The extremely rare FIRST & ONLY EDITION of this broadside from the Emiliano Zapata Unit, threatening more Safeway grocery store bombings if the store didn't lower their food prices. At the time of distributing this flyer, Safeway stores had already been bombed several times in Oakland and San Francisco, and yet the situation hadn't changed. The country itself struggled with high unemployment, inflation, and a severe recession. As the broadside notes,

...the people, as usual grow hungrier. As the depression deepens the dread grows: of starvation, of no job, of no heat, of sickness with no medical facilities. The millions cast long hate filled glances toward your gaudy houses, so nearby. You are not safe. You will never be safe again.

Earlier, in the first issue of *The Urban Guerilla*, one of the Zapata's communiques explained that in addition to unfair food pricing, they were bombing Safeway due to its anti-union activities.¹

¹ Safeway was stocking Coors beer and Gallo wine. Coors was openly anti-union and Gallo was being boycotted by Cesar Chavez' United Farm Workers for unfair labor practices.



ZAPATA UNIT BOMBS ANOTHER SAFEWAY!

December 28, 1975

Tonight we bombed the Safeway in Belmont. Last chance Safeway, you had better start negotiating! Do you think we're bluffing? You have seen our capabilities grow over the last months from crude, low power bombs, to high power, efficient devices. But you ain't seen nothing yet! Yes, your insurance has covered you so far. But will they cover you for multiple, mass damage attacks? What if six of your emporiums of exploitation go up in one night (And we do mean go up). Or, more to the point, will they insure you against kidnaping? Assassination? And who will protect you from napalm attacks on your decadent ruling class nests when we bring the war home for real? The pigs? And who will protect them?

But don't feel picked on, Safeway. You were first simply because you are the worst of the lot. A period of snowballing growth of our forces has begun, and so we will soon be able to deal just as effectively with your competitors, and with all the other ruling class VIPers named in our previous communiques.

So hold out Safeway. Maybe some of your executives want to be heroes, some of the first martyrs to the cause of "business as usual".

Meanwhile, the people, as usual, grow hungrier. As the depression deepens the dread growls of starvation, of no job, of no heat, of sickness with no medical facilities. The millions cast long hate filled glances toward your gaudy houses, so nearby. You are not safe. You will never be safe again. We are but the tip of the iceberg. Our only function is to show the way. The people you are starving will do the rest. You who for so many years have sat in safety, living high off the agony of the people; the only way out for you is to renounce your evil blood-soaked ruling clique, and join the overwhelming tide of revolution. We don't think many of you will do that, but for those few who still have some soul, some courage, some humanity left, the way is always open. The rest will face the wrath of the people, much, much sooner than they think.

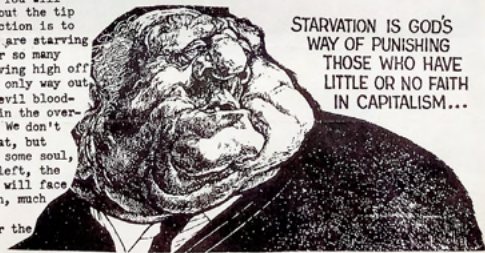
We repeat our demands, for the last time:

25% discount on all food prices
No lay-offs
No scab products
Pay your neighbors for all damages in Halloween bombing

Emiliano Zapata Unit

P.S. In solidarity with our NWLF comrades' attack on the energy barons, we placed the bomb so that it would include a P&E installation, and increase the damage to both.

GUERRILLAS DEMAND 25% OFF FOOD PRICES



STARVATION IS GOD'S
WAY OF PUNISHING
THOSE WHO HAVE
LITTLE OR NO FAITH
IN CAPITALISM...

The Emiliano Zapata Unit was an underground revolutionary group that was an offshoot of the New World Liberation Front.² It was also connected to "The New Dawn Party," which was described a few months later in the *Dragon* as

*an above-ground Marxist/Leninist/Maoist organization operating out of a storefront in Berkeley. New Dawn supports the revolutionary underground and functions as a radical bookstore and information center.*³

In the current broadside, the Zapata Unit describes Safeway as the "worst of the lot" in their list of offending "VIPers." They promise to continue to harass Safeway until the store changes its policies.

We repeat our demands, for the last time:

25% discount on all food prices

No lay-offs

No scab products

Pay your neighbors for all

damages in Halloween bombing

With a caricature of an obese business man saying "Starvation is God's way of punishing those who have little or no faith in capitalism."

¶ Not in OCLC.

² Emiliano Zapata Salazar (1879-1919) was a leader in the people's revolution in Mexico. He was known for his effective guerilla warfare, his support for peasant rights, and his influence in agrarian movements in Mexico and around the world.

The New World Liberation Front was a Bay Area underground revolutionary group founded c.1973. They sought to improve the economic conditions of poor and working people and, towards that end, were responsible for more than seventy bombings (amongst their targets were large corporations, Diane Feinstein, and utility companies).

³ *Dragon: Bay Area Research Collective*, no. 7, February-March, 1976, p. 39. The *Dragon* was a Bay Area periodical that supported the Symbionese Liberation Army.

ARMORIAL BELGE

numérotés de :

Pannekoek;

use;

naire.

3.

ARMORIAL BELGE DU BIBLIOPHILE

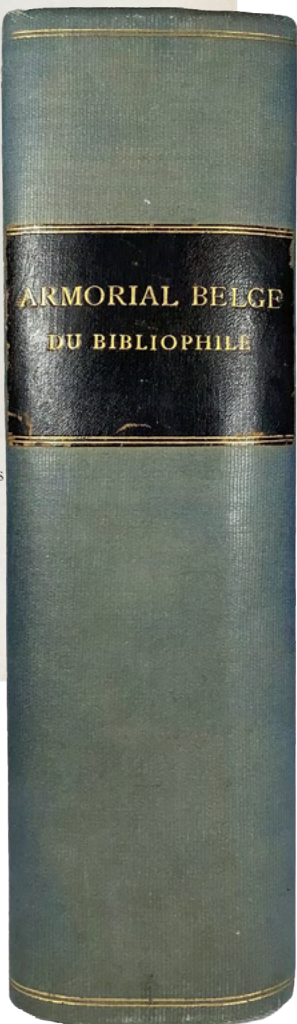
PAR

Le Vicomte de JONGHE d'ARDOYE
Joseph HAVENITH
Georges DANSAERT

TOME I



SOCIÉTÉ DES BIBLIOPHILES ET ICONOPHILES
DE BELGIQUE
1930



*“A Major Reference Source for
Armorial Bindings”*

10. JONGHE D'ARDOYE, Le Vicomte de, HAVENITH, Joseph, & DANSAERT, Georges. Armorial belge du bibliophile. Brussels: Société des Bibliophiles et Iconophiles de Belgique, 1930.

4to. Thirty-eight plates, numerous illustrations and photographs in the text. 2 p.l. (both blank), xii, 384, [2 - blank] pp.; 2 p. l., [385]-630, [6 - blank] pp.; 2 p.l., [631]-918 pp.; 919-947, [1 - blank], [1], [3 - blank] pp. Blue cloth, gilt leather label on spine, light rubbing and soiling on binding, spine sunned, original upper wrapper for volumes one and three bound in. \$350.00

The FIRST EDITION of this important and handsome illustrated study of Belgian armorial bindings. The work is divided into five parts: “Sovereign Houses and General Governors of the Netherlands;” “Ecclesiastical Amateurs;” “Abbeys and Religious Institutions;” “Royal Provinces, Cities, Universities, and Civil Institutions;” and “Private Amateurs.” According to David Pearson in *Provenance research in book history: a handbook*, this is “a major reference source for armorial bindings from Belgium and the Low Countries, covering both private and institutional owners. Well illustrated with drawings of armorial stamps, and pictures of bindings” – p. 115.

This copy is number 343 of 700. With a sheet to the binder bound in. In very good condition.

PLANCHE V



DE JOURNAL, IX^e ARCHEVÊQUE DE MALINES.

XVII^e SIÈCLE.

Coupé au 1^{er} parti de sable au lion d'or armé et lampassé de gueules est Brabant, et d'or à trois pals de gueules qui est Bertoud, au sinople à trois macles d'argent qui est Boutersem, l'écu posé sur une croix pastorale, surmonté du chapeau assorti de ses franges et houppes.

Dimensions : 0.102 x 0.102

es, dit de Berghes, né en 1625, mourut à Bruxelles le
enterré dans l'église métropolitaine de Saint-Rombaut

T H E
LADY'S COMPANION:
O R,
A C C O M P L I S H ' D
D I R E C T O R
In the whole A R T
O F
C O O K E R Y .

C O N T A I N I N G
Approved R E C E I P T S, (never before
P U B L I S H E D ;) for

PASTRY, PYES, PASTIES, FRICASSIES, BAKING, ROASTING, STEWING, BOILING,	RAGOUS, SOOPS, SAUCES, PICKLING, COLLARING, POTTING, CAKES, CUSTARDS,	PUDDINGS, CREAMS, PRESERVING, CANDYING, TORTS, JELLIES, CHEESE-CAKES, MADE WINES, &c.
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Also, BILLS of FARE for all the SEASONS of the
YEAR, with an ALPHABETICAL INDEX to the
whole.

By a L A D Y .

D U B L I N :

Printed for JOHN MITCHELL, in *Skinner-Row*.

M D C C L X V I I .

The Second Known Copy

II. THE LADY'S companion: or, accomplish'd director in the whole art of cookery. Dublin: John Mitchell, 1767.

12mo. Twelve pages of table-menu plans printed with text and printer's ornaments in the text. iv, [5]-105, [19] pp. Contemporary calf, spine with gilt double fillet in six compartments, expert repair to hinges. \$12,000.00

The extremely rare FIRST & ONLY EDITION of this Irish cookbook and guide to the kitchen. The introduction is written by "Ceres" and is addressed "To the Ladies of Dublin." "Though there are many Books of this kind extant; yet, I am sure, something hath been deficient or superfluous in them all: I have therefore ventured to offer this to you, as I think it comprehends all the Accomplishments necessary for Ladies, in things of this Nature.... I have had a great deal of Experience in Business of this Kind, and endeavoured to fix a Standard so that good Housewifry and Oeconomy, may go Hand in Hand." Ceres was the goddess of agriculture and fertility, and is also associated with motherly relationships and nutrition.

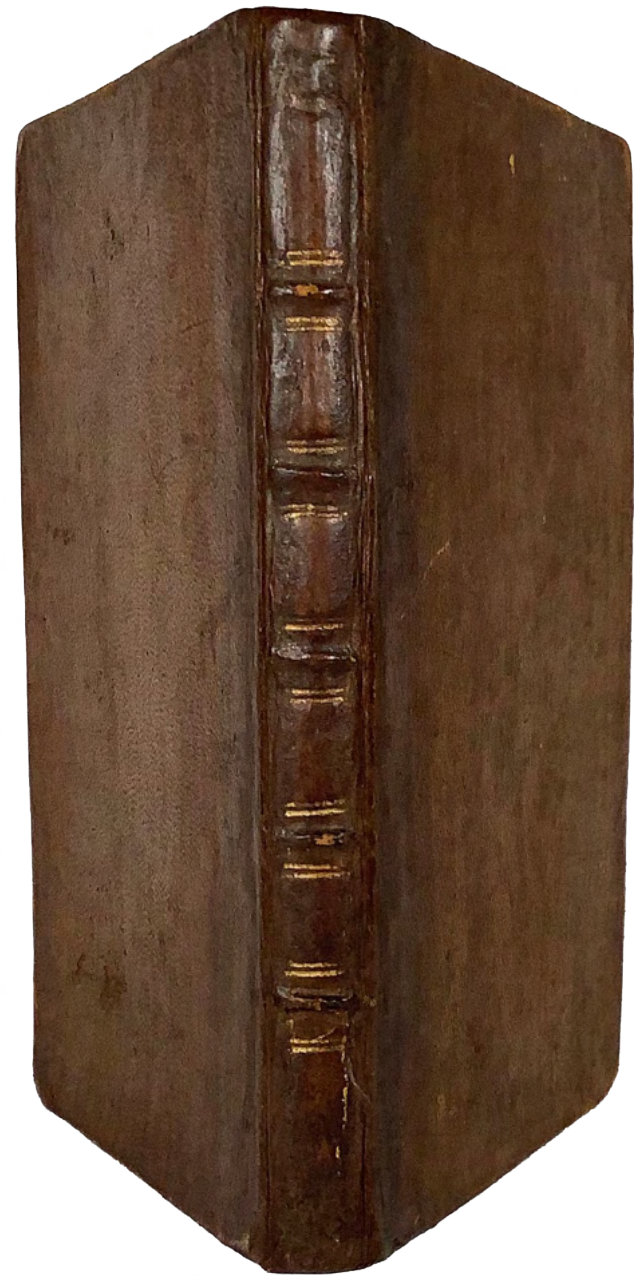
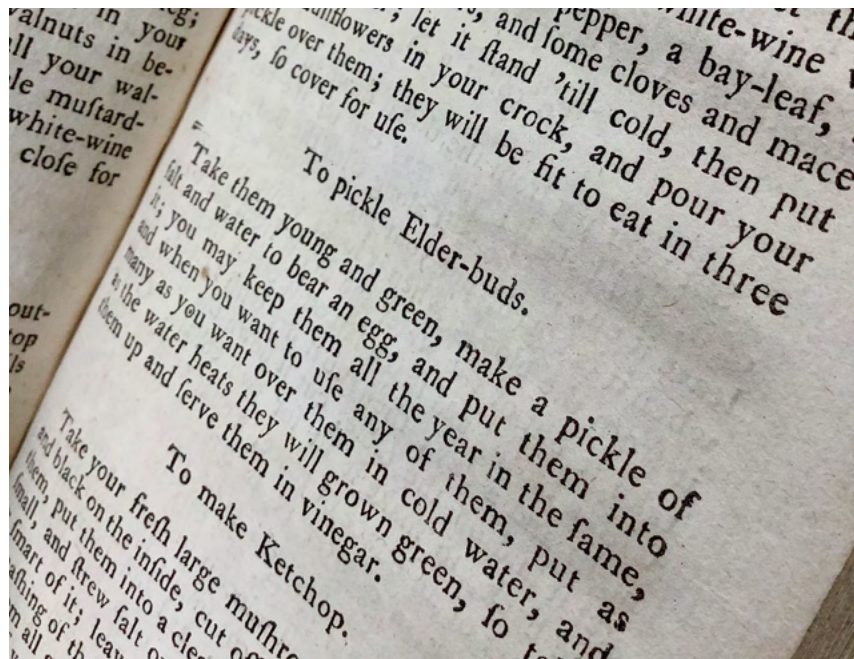
Among the more than 300 recipes we find those for "Sauce for a green Goose" (made from sorrel juice, white wine, nutmeg, sugar, and fresh butter); "A Bitilia Pye" (made from pigeons or chickens, larks bone marrow, artichokes, egg yolks, served with gravy made from claret, anchovy, and more egg yolk); "Solomon Gundy" (using roasted veal, pickled herring, onions, apples, and anchovies); and "Potato Pye" (potatoes with sugar, mace, nutmeg, cinnamon, rose-water, and marrow, then, when serving, "cut your lid in quarters and put in a white-wine caudle").

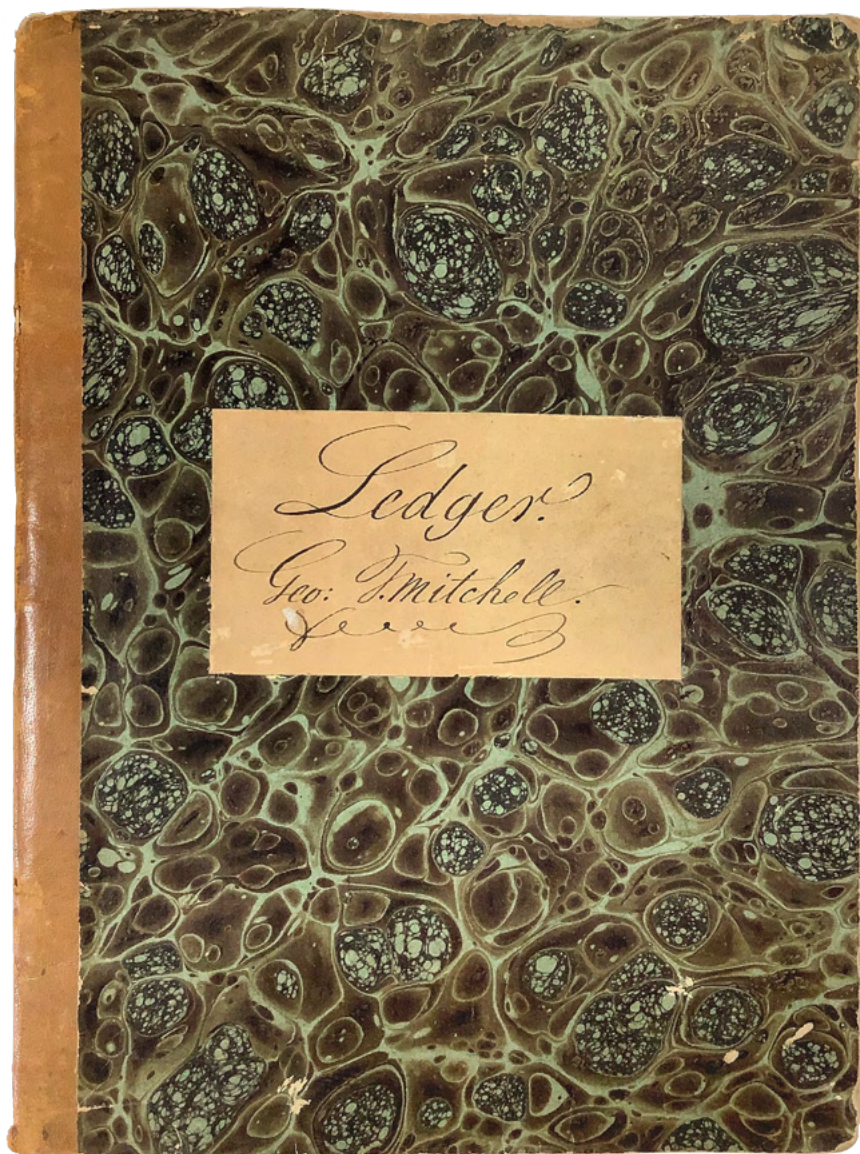
The recipe section is followed by seasonal menus, creatively presented by the printer through the use of printer's ornaments. The title of each dish (e.g. "A Loin of Veal roasted") is surrounded by rosette printer's ornaments as though to outline a platter of food. These "platters" are then laid out on the page as though dishes on a table. In this way, the reader gets both a menu for a given meal, as well as a table arrangement. Usually, in 18th century cookbooks, the platters would be represented through a woodcut with the name of the dish printed in the center of the plate; but the use of printer's ornaments, such as this, does sometimes occur as a less-expensive means of cookbook illustration, and usually in provincial printings.

At the end of the book is a wonderful advertisement regarding a lending library: "John Mitchel, Bookseller, in Skinner-row, begs leave to acquaint the Ladies, that he has added a large Collection of Books of Entertainment, to his Circulating Library; where all Persons may have Books hired out to them by the Year."

A very good copy.

¶ ESTC: British Library only. OCLC adds a copy at the National Library of Scotland; this is in error as they only have microfilm and digital versions. Not in Bitting, Cagle, Maclean, Oxford, Simon, or Vicaire.





From "Economy in Cooking Cranberries" to
a Discussion of Opium

12. (MANUSCRIPT: American commonplace & cookery.) Ledger. Geo: T. Mitchell. c.1829-c.1840.

26.5cm x 19.5cm. [42] pp. with a gathering of [20] pp. laid in. Contemporary quarter-calf over green marbled wrappers, contemporary label on upper wrapper with title in manuscript, stitched as issued, extra gathering is ruled in red ink, one additional recipe laid in, stubs of four pages remaining (where four pages were removed), small portions of spine missing. \$1000.00

A legible and interesting American commonplace book made up of recipes for ink, food, and cologne; cures for ailments such as dysentery, indigestion, and rheumatism; poisons and their antidotes; weights and measurements; practical advice; the exchange rates from francs to dollars and from sterling to dollars; and bookkeeping notes. Written in a single hand, almost all of the entries are attributed to newspaper articles and monthlies. One of these periodicals is labeled as "Nicholson's Chemistry," which may be *A Journal of Natural Philosophy, Chemistry, and the Arts* edited by William Nicholson, which was printed from 1797 to 1814.

There are a few recipes for beverages, including "To make sour Cider sweet;" "Beer without malt;" Instantaneous Ginger Beer;" "Cyprus Wine;" "Molasses Beer;" and "Napoleon's mode of making Coffee."

Some of the food-related recipes are "To preserve eggs;" "To pickle cucumbers green;" "Honey Vinegar;" Tomato ketchup;" "Keeping apples for spring use;" "Economy in cooking cranberries;" "Refining maple sugar;" and "To make good bread." Below is the recipe for a "Delicious apple pudding:"

Pare & chop fine ½ a dozen or more according to their size, the best cooking apples,—grease a pudding dish, cover the bottom & sides ½ an inch thick with grated bread & very small lumps of butter. Then put a layer of apples with sugar & nutmeg and repeat the layers until the dish is heaped full. Before adding the last layer, which must be of bread & butter, pour over the whole a teacupfull of cold water, put it in the oven as soon as the dinner is served & bake it 25 or 30 minutes. It requires no sauce. It may be baked the day before, when it must be thoroughly heated, turned into a shallow dish & sprinkled with powdered sugar.

In the section with bookkeeping entries, "1829" appears multiple times and "1840" once. Most of the headings for the entries begin with a person's first and last name, flanked by "Dr" and "Cr" and then follow reckonings. There are a few other headings, such as "Personal Expenses;" "Commission;" "Sugar;" "Domestic Cotton;" and "Storage."

Interestingly, the themes which appear most consistently throughout this manuscript are various cures for dysentery; ways to keep one's clothing waterproof; how to make ink; and how to stain wood.

In very good condition.

Chronic Bronchitis. Form of treatment recom-
b. booper that has never failed him in con-
sumption, this treatment is of nearly equal effe-
ctiveness and is a valuable remedy for consump-
tion when in its chronic stages, and free from
any symptoms. This treatment is based on
expectation as the generic name for disease.
Expectation amounted to four daily, with
a cold sweat and entire physical pro-
stration. The administration of sulphate of cop-
per, combined with gum ammoniac, is
but not ordinarily to produce full
dose for this purpose is about
of the respective ingre-
to be taken at first
one day
that

*The Original Manuscript of a
Pioneering 19th-Century
American Cookbook*

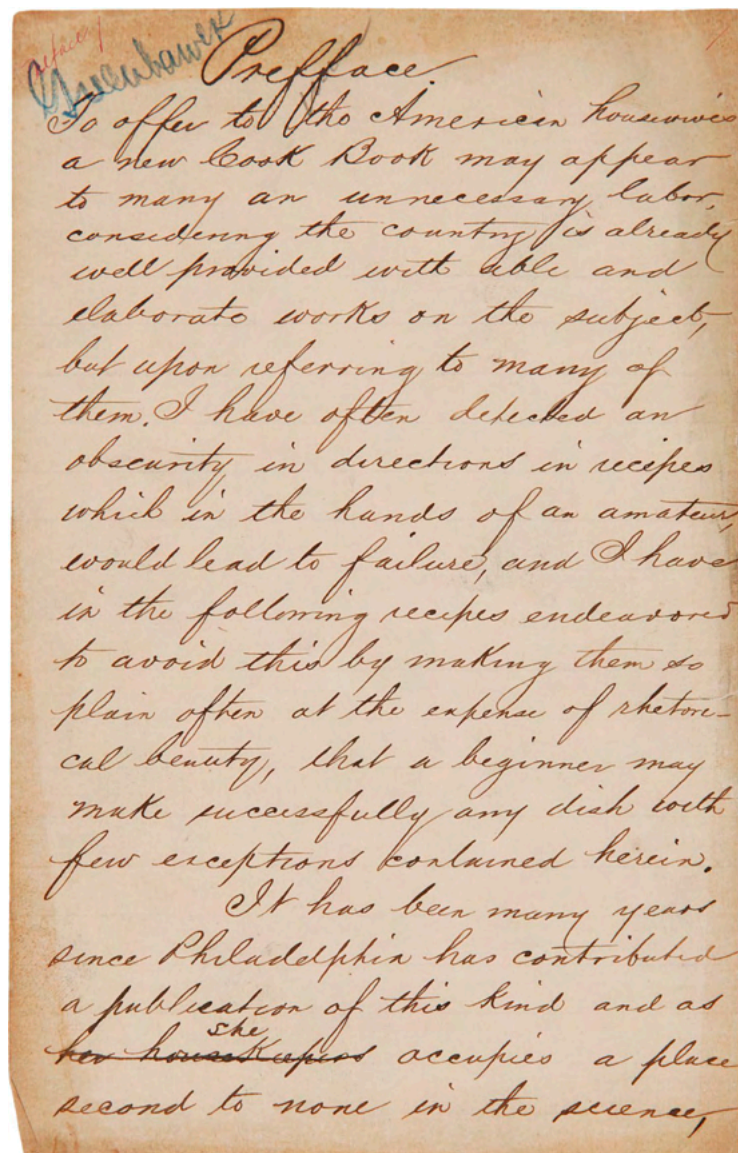
**13. (MANUSCRIPT: American cookery.) Mrs. Rorer's Philadelphia
Cook Book. [Philadelphia. 1886.]**

Sizes range from 29.5cm x 15cm to 23cm x 14.5cm. [1381] leaves of manuscript, written on loose leaves of octavo- and narrow quarto-sized ruled paper. Wrapped in two dish towels, light soiling and inky fingerprints throughout, light tanning to a few leaves. \$15,000.00

An incredible discovery: the original manuscript draft of pioneering chef, culinary editor, educator, and nutritionist Sarah Tyson Rorer's best-selling and encyclopedic cookbook, *Mrs. Rorer's Philadelphia Cook Book: A Manual of Home Economics* (Philadelphia: 1886). Working manuscripts for published cookbooks are *extremely rare*; to find one for such a well-known and influential cookbook is exceptional.

This draft is heavily annotated, with numerous deletions, additions, emendations, and corrections, all in Rorer's hand. For example, there is a dedication page written in brown ink: "To my friend Mrs. Eliza S. Turner, whose energy and liberality established the first Cooking School in Philadelphia, these recipes are affectionately dedicated." Rorer has gone back in pencil and changed it to "...through whose energy and liberality *was* established the first Cooking School in Philadelphia, ~~this book is these recipes~~ are affectionately dedicated." At the bottom of the same sheet Rorer has written to "Mr. Arnold" (her publisher) "Arrange the above in your usual good style." In other portions of the manuscript, in addition to edits, Rorer also dictates where passages should appear and how the book should be laid-out.

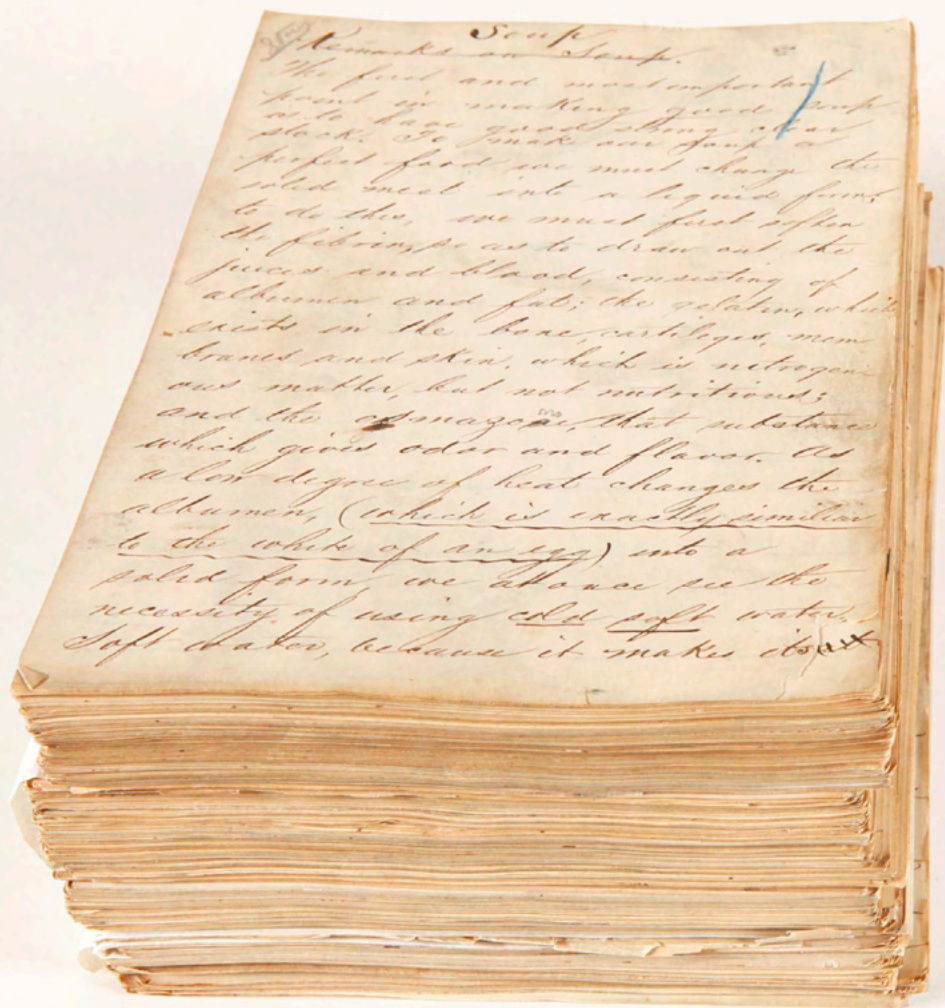
The published work ran to 581 pages and is a comprehensive collection of recipes and instructions, from soups to preserving to pastries. The present manuscript, which is a late draft of the book, contains most of the text of the final published work and reveals Rorer's working process as she prepares to present her

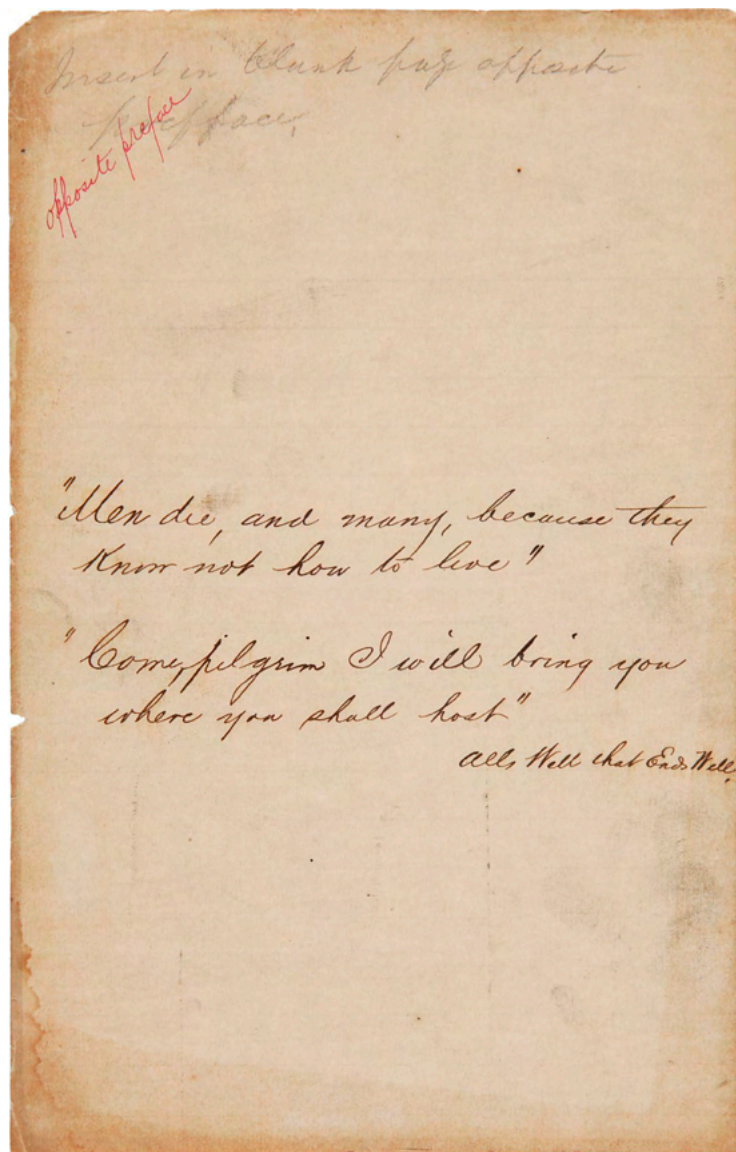


recipes to the public. Sections included in this draft consist of "Soup;" "Meats;" "What to Save;" "Poultry & Game;" "Meat & Fish Sauces;" "Salads;" "Modern Dinner Giving;" "Menus;" "Eggs;" "Vegetables;" "Bread;" "Cereals;" "Cheese;" "To Cooks;" "Pastry;" "Pudding;" "Desserts;" "Pudding Sauces;" "Ice Creams;" "Water-Ices & Sherbets;" "Jellies;" "Plain Cakes;" "Fancy Cakes;" "Candies;" "Fruits;" "Preserving;" and more.

As expected, the manuscript includes many now-classic American recipes, such as "Indian Griddle Cakes" (made with cornmeal), "Maryland biscuits," and "Baked Beans with Pork." Aside from a handful of simple German and Italian dishes and a chicken curry, the recipes focus more on American food than international cuisine.

The manuscript also reveals much about the process of getting a cookbook published in late 19th century America. For example, on the food sections of the manuscript Rorer has written the names of various Philadelphia printers in pencil in the upper left hand corner, likely identifying the firms that typeset the proof pages. When looking at the manuscript, one sees how Rorer wrote, assembled, and edited the cookbook. There were





several significant changes made between our manuscript and the final printed work, with about 10-15% of the book added later and not included in this draft. Rorer's commitment to social causes can be seen in the dedicatee, who was Rorer's close friend Eliza Sproat Turner (1826-1903), a noted author and a prominent suffrage activist and abolitionist.

Although already well-known professionally as a dietician and educator, it was the *Philadelphia Cook Book* that propelled Rorer to nationwide fame. Her culinary fame was so long-lived that P.G. Wodehouse and Jerome Kern wrote a song about her entitled "Mr. and Mrs. Rorer" for their 1924 musical *Sitting Pretty*:

*She kept her husband well-supplied
With ev'ry appetizing dish
That any hungry man would wish...*

*When Mr. Rorer said that he was blue
Kind Mrs. Rorer filled him up with stew!*

The song continues to explain how marital bliss can be found through a well-prepared meal.

Sarah Tyson Rorer (1849-1937) was born in Richboro, Pennsylvania to Charles Tyson Heston, a pharmacist, and Elizabeth Sagers. She attended East Aurora Academy in New York, graduating c.1869. She married William Albert Rorer in 1871 and settled with him in Philadelphia. Although her own digestive issues and the poor health of her son had drawn her attention to healthier living, she later explained that before 1879, she was "not especially interested in either cooking or housekeeping."¹

In 1879, however, she was encouraged by friends Mary Coggins, Eliza Turner, and Lucretia Blankenburg to enroll in a cooking school they were starting at the New Century Club. Within a year, Rorer became the school's director and started studying physiology, anatomy, and chemistry privately with professors at the University of Pennsylvania Medical School and attending lectures at the Woman's Medical College of Pennsylvania. In 1883, she left the New Century Cooking School and started her own Philadelphia Cooking School, for which she wrote a series of cookbooks and manuals.

¹ *Ladies' Home Journal*, June 1905, p.38.

^{Specimen} Head To Cooks. 892

On first going into a new family make friends with the other servants, as they will acquaint you with the customs of the house. Be especially kind to the waitress or waiter, as from her you can find out how your dishes are received in the dining room, and this will enable you to rectify many mistakes, and learn ^{the} peculiar family tastes, ^{that is} whether or not they like onion cayenne, or much sugar, and many other small points that will greatly assist you, and as you are not cooking to suit your own taste but that of your employers, it will study these small points. Give your whole time and attention to your work, make

greased Turk's head, and bake ⁸⁹³ in a moderately quick oven for forty minutes.

^{sub-head} Raised Waffles ^{and} Griddle Cakes.

Plain Waffles

1 quart of sifted flour.

2 ounces of butter.

1 heaping teaspoonful of salt ^{help}
^{1/2 cup of yeast or 1/2 of a compressed}
2 heaping teaspoonfuls of baking ^{powder}

3 Eggs

1 1/2 pints of milk.

Rub the butter into the flour, then add the salt, then the milk, which should be scalded and cooled; beat thoroughly and continuously for three minutes; cover and stand in a warm place for two hours, or until very light. Then beat the eggs separately, add to the batter
(When does the yeast go in?)

By 1897, her school offered a wide variety of classes, including a two year normal course to prepare domestic arts teachers. Rorer's interests were not restricted to culinary matters only, however. She was also deeply interested in social causes: each year Rorer awarded a scholarship to an African American woman to attend the school in addition to working to improve the hygiene and nutrition of the poor in Philadelphia, with her students often staffing community kitchens throughout the city. She was also interested in how to best feed those who are sick. During this period, Dr. S. Weir Mitchell at the University of Pennsylvania Medical School recruited Rorer to establish a "diet kitchen" where she and the medical staff developed recipes to meet the special needs of patients. She also lectured on nutrition to fourth-year medical students and nursing students at the Woman's Medical College. These lectures were later adapted to train the first hospital dieticians in Philadelphia.

In addition to this cookbook, Rorer also published the monthly magazine *Table Talk*, which included articles and recipes. In 1893, she became editor and co-owner of *Household News*, which was acquired by *Ladies' Home Journal* in 1897, for which she then served as the domestic editor. She published additional cookbooks on specialized topics and continued to lecture widely. At the World's Columbian Exposition in Chicago in 1893, she maintained a demonstration kitchen utilizing what she felt were "neglected" foods, and at the 1904 St. Louis World's Fair she was director and manager of the East and West pavilions.

She was also one of the earliest cookbook authors to collaborate with the growing American food industry. "Rorer's fame as a cookery writer and teacher meant she was recruited by the food industry to experiment with products and make recommendations both to industry and to the public."² The purpose of working with food companies was not only financial, however. "For Rorer and other reform-minded domestic scientists of the time, collaboration with the food industry was a great opportunity for public refinement and cookery education."³

Mary Anna DuSablón, when writing about the important contributions of cookbook authors such as Maria Parloa, Rorer, Mary Lincoln, and Fannie Farmer, notes "[James] Beard...was correct in his assessment that our [American] written food record is awesome, but the existence of that history must be seen for what it is: proof that our national cuisine was conceived, developed, penned, and conserved almost entirely by women."⁴ Rorer's goal was to make that cuisine accessible "to the American housewives" through recipes "so plain, that a beginner may successfully make...any dish" (from the preface of *Mrs. Rorer's Philadelphia Cook Book*).

Rorer closed the Philadelphia Cooking School in 1903 to become director of the School of Domestic Science for Philadelphia chapter of the Chautauqua movement in Pennsylvania.⁵ She continued to write and lecture nearly until her death, yet despite her popularity as an author, teacher, and advisor to the food industry, she died destitute.

In good condition.

² Arndt, Alice, ed., *Culinary biographies*, p. 316.

³ Ibid.

⁴ *America's collectible cookbooks*, p. 61.

⁵ The Chautauqua movement sought to bring education to the middle class through public gatherings. Founded by Methodists and named after an Iroquois-named lake in New York, the movement was nondenominational and included everything from speakers about social causes to music, including Black spirituals.

*A Lovely Collection of Recipes Written on
Light Blue Paper*

14. (MANUSCRIPT: French cookery & liqueur.) Recettes 1788.

29.3cm x 21.7cm. 410 pp. Contemporary vellum, title and date written in a contemporary hand on the upper board, small portions of vellum missing from upper board, lower board, and spine, original linen ties intact, written on light blue paper, natural paper flaw to upper corner of p. 319, one folded manuscript index laid in, one manuscript recipe laid in, and one provenance notation from laid in. \$3750.00

A HANDSOME FRENCH COOKERY MANUSCRIPT, written in two different hands and containing nearly two hundred recipes. Although the entire manuscript is numerated throughout in one hand, only the first 69 pages contain the recipes. The pages are otherwise blank. Laid in is a contemporary index written on the recto and verso on a large sheet of folded paper which measures 39.8cm x 32.5cm (when open). The paper is watermarked "CR" and has a few pen trials on its recto.

Interestingly, the index's pagination does not correlate to our manuscript, even though many of the recipe titles do appear. It may be that one of the people that wrote our manuscript used this index as a list to find the recipes that he or she transcribed into our manuscript.

The manuscript includes nearly two hundred recipes organized under eleven headings: "Maniere de faire le ratafia" (how to make ratafia); "Maniere de faire les confitures" (how to make jam); "Maniere de faire les sirops" (how



pour le lait.
feuille de papier gris
poudre de macarons écrasés.

patte d'office pour
un quarton de fleur fine, un glair d'œuf, d'orange
en poudre fine, et un peu d'eau de fleur d'orange
beurre le fond d'une casserole ou vos moules a
fantaisie, cela fait si vous avez une étuve
la dans un four a demi chaud afin d'avoir
orner la ensuite de confiture suivant

patte pour croquante ou
vous prenez quatre cuillerées de sucre
glair d'œuf, un peu d'écorce de citre
le voulez. vous tier bien le tout ensemble
a la quelle vous donner la forme
a chaleur modérée. pour la
pate d'amande et alors on diminue

Meringues
prenez six blancs d'œuf sans
tamis de neige durcie, vous les
fleur d'orange ou de canne
quand cela est battu bien
papier huilé. pour les

peut piquer les
meringues d'amandes
tranches fine
et longue. on peut
aussi ajouter aux glairs
que l'on bat une cuillerée
de crème double épaisse
au feu

to make syrups); "Maniere de faire les crèmes" (how to make custards); "Maniere de faire les glaces" (how to make ice cream); "Maniere de faire les gaufrettes et ce qui concerne le dessert" (how to make wafers [and waffles] and those which concern dessert); "Maniere de faire diferentes choses pour le dessert" (How to make various desserts); "Entremets de toutes especes au sucre" (Desserts of all kinds with sugar); "Entremets de toutes especes" (Desserts of all kinds); "potages et soupes de toutes especes" (soups of all kinds); and "tout ce qui concerne la cuisine" (everything to do with cooking). There are a few items at the end of the section on *Entremets de toutes especes* that are made without sugar, such as macaroni and fondue.

Although the manuscript focuses on food recipes, the section on ratafias is the most extensive, listing a total of fifty-two different recipes. Ratafia is an alcoholic drink which is made by infusing a great number of different ingredients, including fruits, herbs, spices, and nuts in pre-distilled spirits and which is sweetened with sugar. It is made in Italy, Spain and the south of France and is a refreshing aperitif. In our manuscript, most of the ratafia recipes have a fruit base, but a few are made with honey or coffee, and one is made with chocolate and vanilla.

The paper in this manuscript is folded into four vertical panels with the left-hand margin left blank for contemporary marginalia commenting on the recipes. For example, in the margin of the recipe for *crème en facon de fromage moux de picardie* (custard in the form of mousse cheese from Picardie), it is written "quand on a de lait de chevre, il est infiniment plus delicat" (when you have goat milk, it is infinitely more delicate).

The one laid-in recipe is for *paté de Macraux* (mackerel paté). The laid-in provenance notation states that the manuscript is probably written by Mr. de Luytens or Madame de Luytens (mother of Mme Auguste de Courcelles). The provenance sheet is signed by Cte René de Germiny and is dated 1929.

In very good condition.

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



Lopulo.

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

Angelique.

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

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

15. (MANUSCRIPT: French cookery.) Paris, c.1767.

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

\$8000.00

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

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

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

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

Epine Vinette

eau de vie 7.

Pain d'epice f. 18.

Escubae d'angleterre. f. 25.

Escubae du mare f. 25.

Essence de toutes sortes de fleurs

Essence d'huile de violettes } f. 22.

de roses

d'oranges distillées } f. 22.

D'angelique --- f. 23.

Eau ou pate d'orgiat f. 26.

Essence de fleur d'orange 51.

Eau de gennepiere distillee 57.

de roses --- 58

de fleur d'orange 59.

Esprit d'air distille --- 62.

Eau divine 10. 26.

d'ange. 16.

de gennere 11.

de ...

E.

F.

G.

H.

I.

K

L.

M.

N.

O.

by permission of “Sa Majesté tre Chrestienne, La Reyne, Monseigneur le Dauphine, Mesdames de France, les Princes et Princesses de leur sang...soussignes.”¹

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

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

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

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

In very good condition.

¹ *Dictionnary of pastellists before 1800*, p. 27. See pastellists.com/Articles/LaTour5.pdf.



Original Artwork Illustrating
Edible Sculptures

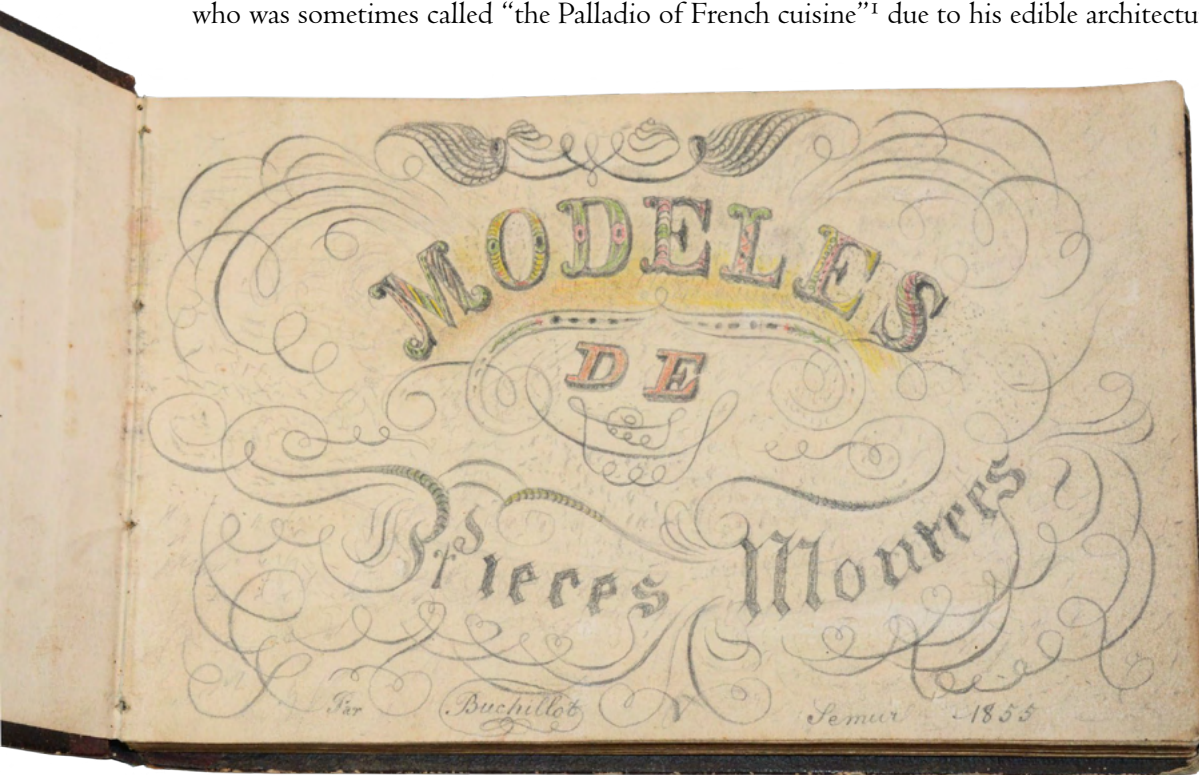
16. (MANUSCRIPT: French gastronomy.) Buchillot. Modeles de piece montees. Semur [& Auxerre], 1855 [-1858].

Oblong: 11.5cm x 18cm. [38] leaves. Contemporary pebbled cloth, "ALBUM" stamped in gilt on the upper board, edges rubbed, very faint spotting, leaves slightly dirty. \$5000.00

A lovely pocket-sized manuscript, made up of drawings in pencil and color of edible sculptures known as *pièce montées*. In France during the 19th century, *pièce montées* were the pinnacle of achievement in pastry making, most famously exemplified by the recipes and work of Marie-Antoin Carême (1783-1833), who was sometimes called "the Palladio of French cuisine"¹ due to his edible architectural creations. *Pièce montées* date back to the 17th century and were

usually made from sugar and *pastillage*² to look like fanciful architectural creations; sometimes, they represented actual gardens and buildings, and on even rarer occasions, they were savory. Mid-19th century in France is considered the apogee of the art form with famous examples coming from not only Carême, but Urbain Dubois (1818-1901) and Émile Bernard (1868-1941).

The manuscript is a complete album of original artworks. The title page is ornately drawn in a calligraphic style, with added coloring painted in. The following explanatory text appears on its verso: "Album. Comence le 1 Mars 1855 a Lemur, finit le 1 Août 1858 a Auxerre." There is a town of Semur-en-Auxois about 80 km to the southeast of Auxerre; both are in the region of Burgundy.

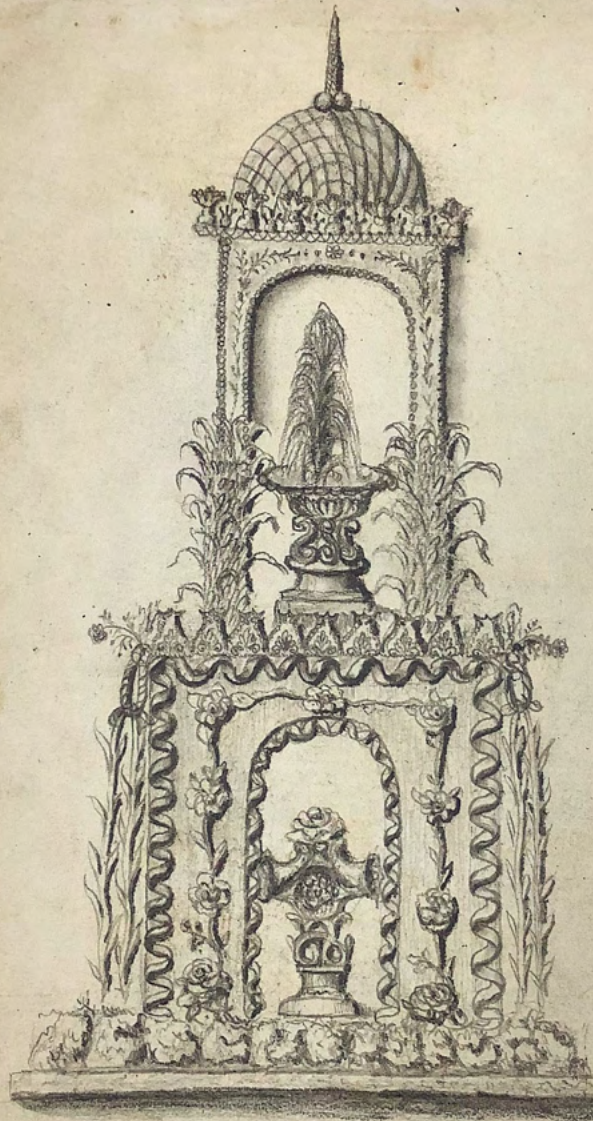


¹ Arndt, Alice, ed., *Culinary biographies*, p. 90.

² Larousse: "Pastillage. A paste, used in confectionery, made from a mixture of icing (confectioner's) sugar and water with the addition of gelatine or gum tragacanth and powdered starch."



Panier enchanté



*Souvenir
au prince Jérôme 1857*

Thirty-seven drawings of various edible sculptures then follow, drawn on the rectos only (versos blank) of each leaf. Each is titled in an ornate calligraphic hand, and in some cases, the person for whom the *pièce montée* was made is indicated.

Several are titled simply “Nougat”³ or “Croquante,”⁴ but others are “Pièce en Oranges;” “Corbeille Africaine” (African basket); “Corbeille Sicilienne” (Sicilian basket); “Pyramide Chinoise;” “Dome Méditia” (Méditia is a city in the Ivory Coast of Africa); “Coupe Peruvienne;” “Cour Indienne;” “Pyramide Japonaise;” “Mat-de-Cocagne” (a greasy-pole game where participants try to climb up to grab the free food at the top – there is also a second one, “Le Mât de Cocagne Oriental”); “Le panier de fruits;” “Panier enchaté;” “Le Jet d’eau artésien;” “Coupe printanière;” “La Flèche Elégante;” “Dôme rêvé;” “La ruche printanière” (the spring beehive); and “La Jardinère Nouvelle.”

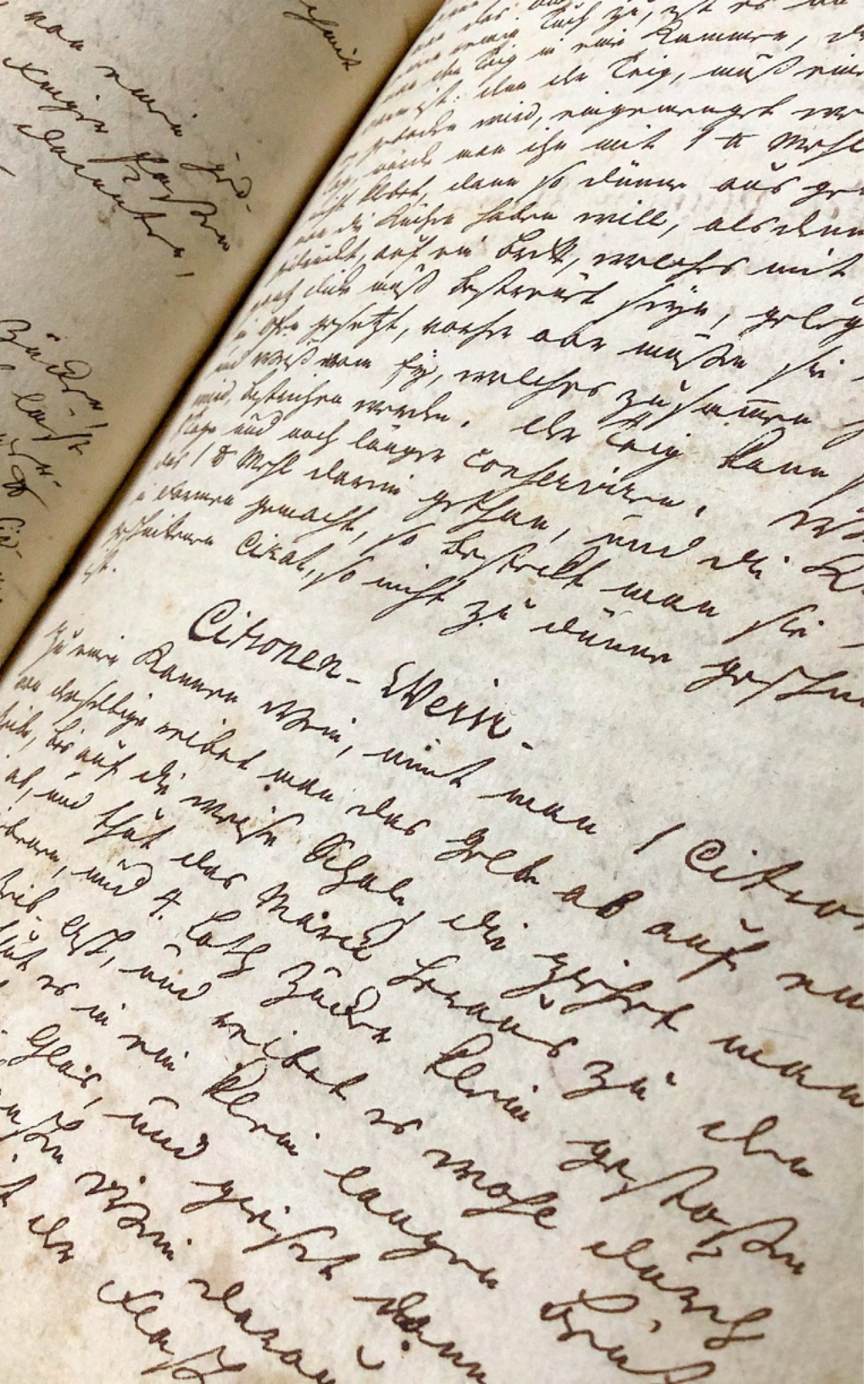
The *pièce montées* that were either made for, or simply reference, specific people include “Souvenir du prince Jérôme 1857” (two different examples are drawn); “Trophee de la Moisson, Souvenir du Comte Duchatel 1857” (representing a sheaf of wheat with harvesting tools); and “Souvenir du Comte Duchatel 1857 Trophee des Arts.”

Three of them are my favorites. The “Chamiere Allégorique” which shows a staircase spiraling around a round stone wall, on top of which sits a three-storied cottage made up of colorful candies; on one side is a similarly constructed small guardhouse and on the other, a green tree growing out of the rocks. Then there is the *pièce montée* for Burgundy. Entitled “Souvenir de la Bourgogne,” it has a grape vine, laden with bunches of grapes, growing out of a basket that sits on a candied crown. Lastly, is the “Souvenir d’un Bonapartiste” which is a domed castle inside of which is an edible sculpture representing a crown and eagle, Napoleon Bonaparte’s crest.



³ From Larousse: “*Nougat*. A sweetmeat made from sugar, honey and nuts. Although the recipe for the Roman sweet *nucatum* (from the Latin *nux*, nut), described by Apicius, was based on honey, walnuts and eggs, nougat in its’ present form appears to have been invented in Marseille in the 16th century, also based on walnuts. In about 1650, following the introduction of almond trees to the Vivarais region of France by Olivier de Serres, Montélimar became the manufacturing centre of nougat based on almonds.”

⁴ Ibid. “*Croquante*. A large item of *pâtisserie* formerly used as a table decoration. It was made of interlaced strips of cooked almond paste, placed on a pastry base and iced with green or pink sugar; the whole preparation was decorated with hollowed-out rounds of puff pastry, garnished with *glacé* (candied) cherries.”



An Extensive Manuscript of Household Receipts,
From a Noble Library

17. (MANUSCRIPT: German cookery, medicine, & domestic economy.) c.1750.

20cm x 15.5cm. One blank leaf, 359, 306-342, 342-388, [93 - blank], [23], [1 - blank] pp. Contemporary calf, crown and "WA" stamped in gilt on the upper board, triple-paneled with a blind roll pattern, fleurons in each corner, spine richly gilt in five compartments, marbled edges, expert restoration to the corners and edges of the binding, occasional light spotting and foxing. \$5000.00

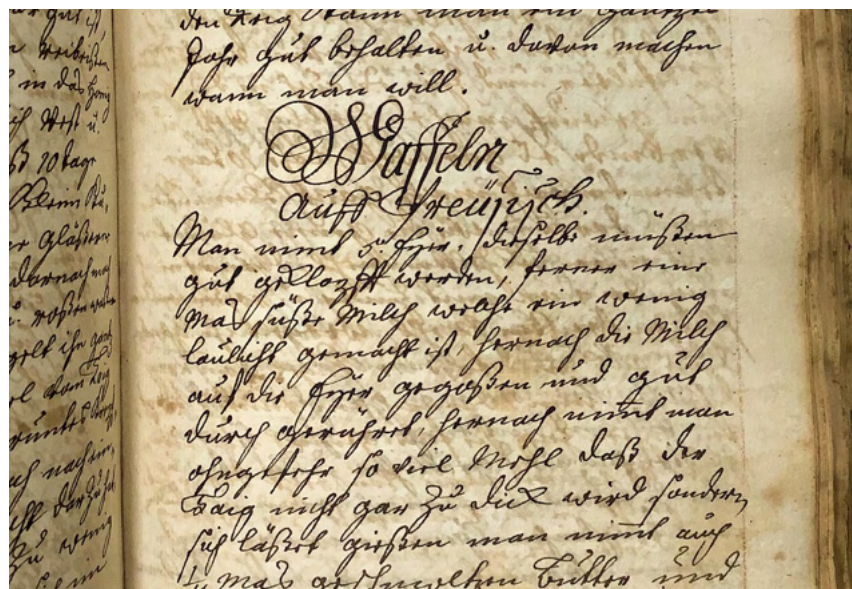
An attractive German household manuscript, written in several 18th-century hands and bound in a handsome contemporary binding. Recipes describe the making of various savory dishes (e.g. hare soup, how to cook an egg the Spanish way, and French bread); desserts (e.g. sugar bread, almond cream, French macaroons, apricot marmalade, syllabub, and Spanish chocolate biscuits); the production and use of wine (both for enjoyment and health, including recipes for ratafia and rosoli); how to make various medicines and pharmaceutical remedies (e.g. to help with fevers, gastrointestinal issues, injuries, bad teeth, and pregnancy; mention is made of a Dr. Torman and a Dr. Stahl); and directions on how to produce one's own household and personal necessities (e.g. a Danish toothpaste made with honey; cosmetics such as perfumes, a scented Russian soap, and a rose balm; varnishes; paints; and poisons for killing pests). There is also a large section on how to make quince paste look like other foods such as a loaf of bread, sausage, cheese, ham, or an English salmon. There are also a few recipes in French and Danish as well (though these usually still have German recipe names).

Interestingly, there are two different indexes at the end; this is especially useful as the recipes in the manuscript are not organized by subject. Additionally, some of the index entries are written in both French and German.

The manuscript appears to be complete, despite the errors of pagination mentioned above. On the upper pastedown is an early receipt mounted with sealing wax. The watermark on the paper is of a rampant lion on a shield inside a circle surmounted by a crown.

The upper board has a gilt-stamped crown above the initials “WA.” Because the crown has an orb at the top, and either three or five temples (depending upon how you interpret the gilt-stamp), the manuscript either came from a prince-bishop library or that of a duke/duchess or archduke/archduchess. I have not identified who “WA” is.

In good condition.



LIBRO DE

COSINA

Para

El buen uso de los Sres
y Sras es muy util. y
en el se allan Diversos Pasteles
Estofados Postres Chanfainas &c.
comensado el Dia 11 de

Junio de 844

Creo -

"For the Good Use by Men and Women"
— A Oaxacan Cookery Manuscript

18. (MANUSCRIPT: Mexican cookery.) Libro de Cosina Para El buen uso de los Sres y Sras es muy. util. y en el se allan Diversos Pasteles, Estofados Postres Chanfainas, Sopas &. comensado el Dia. 11 de Junio de 844. [A cook book for the good use by men and women it is very useful and in it can be found diverse cakes, stews, desserts, stews, soups, etc., begun on 11 June [1]844.]

21.8cm x 15.5cm. 2, [2 - title page on recto, blank verso], 3-88 pp. Contemporary vellum over light blue wrappers, spine crudely sewn together at an early date, small portions of vellum wrapper missing, edges chipped, spotted and stained, occasional light spotting due to paper quality, water stain in the lower portion of the last three leaves and the lower pastedown.

\$12,000.00

An interesting collection of recipes, dating from a pivotal moment in the development of Mexican cuisine and of Mexican national identity. In the years following the War of Independence (1810–1821) there was “a mini-culinary revolution...when a spirit of nationalism and pride prevailed in the preparation and consumption of typically Mexican food. This was part of a conscious effort, encouraged by intellectuals and government officials, to promote a new national identity” (Long-Solis and Vargas, *Food culture in Mexico*, 2005, pp. 24-25).

The manuscript was written during this period. It is in a legible hand and includes occasional emendations in a second early hand. There

are also added instructions for *Tortitas de huevo oajaque* (Oaxacan egg pancake) on the recto of the upper front free endpaper as well as a note for the final recipe *Morongitas españolas* (Spanish blood sausages) on the lower pastedown in this second hand.

It is possible that our anonymous author intended for this manuscript to be published. From the title page we learn that the recipe collection was “para el buen uso de los Sres. y Sras.” (for the good use by men and women). It would be unusual for a private cooking manuscript to be addressed in such a manner. The manuscript also fits well within the “mini-culinary revolution” as described by Long-Solís and Vargas. These recipes reflect an unapologetic pride, are predominantly Mexican in origin, and when they aren’t traditional Mexican dishes, they are tailored to Mexican tastes through their inclusion of indigenous ingredients.

For example, the recipe for *manchamanteles*, a stew associated with the Oaxaca and Puebla regions – whose name translates literally into “tablecloth stainer” – call for *chilhuacle* chilies to be heated with pepper, cloves, cinnamon, oregano and roasted garlic before being ground to a paste, combined with vinegar and salt and then used to marinate meat. The meat is then covered in a pot, put on the fire until cooked, and then served with ground fresh tomato. The author recommends that an hour or two before the dish is finished cooking “se parte uno o dos platanos de Castilla” (one or two Castilian bananas be peeled) and added to the stew, but that one must keep an eye on the stew “hasta que repose sin que quede espaso” (until it can be left to rest without becoming too thick).

In total, the manuscript contains sixty-seven recipes. Included are those for tarts; stews; meat and fish dishes; soups; sauces; pastries; rice dishes; and desserts. There are recognizably Mexican dishes such as *sopa negra* (black soup); *cabrito al limon* (goat in lemon); *bobo en escabeche* (marinated bobo mullet, a fish native to brackish river waters in the Gulf of Mexico); *vaca hecha en adobo de chilhuacle* (beef cooked in a chili marinade – *chilhuacle*

36

Nov

En Salada, Vien
para Chichinito Jr. Juajolote
o vovo, o una Buena Masa. Ofien
ta - - - - -

Secorta toda cosa por cosa
en una Mesa muy Vien cortadi
pues Va, Menudito y en cada
Cuarteron se pone Vien fuerte,
Cosa por cosa los Repollos Van
los lados haciendo piquitos al
rededor del plato y Va como esta
aquí - - - - -

L.	S.
U.	S.

De Cuatro Coto
nos q. Son

De lechuga Sa
nonia Detabel y
Seboya con los pi
quitos Repollos y
kabano en medid

...on tornada
...en Lima
...Receta
...de halli y seprica tomate
...afriar con su pimienta
...Canela y secuese la carne
...ca y se hace el picadillo y
...de esta el resaca

means “ancient chile” in Nahuatl); and *torta de mamey* (mamey fruit tart, which continues to be a popular dessert today; mamey is a Carribean tree fruit that tastes somewhere between apricot, sweet potato, and persimmon). While the selection of dishes is diverse, it is notable that meat recipes dominate. The presence of cooking instructions for beef, chicken, turkey, rabbit, pork and game suggests that the manuscript was used by a fairly prosperous family.

Some of the recipes also give us a sense of the social life around the table through presentation. For example, in the recipe for an *Ensalada, buena, para cochinito, p[ara] juajalote ò vovo, o una buena mesa o fiesta* (Good salad for suckling pig, turkey or bobo mullet, or for a good table or a feast), the author describes the manner in which the lettuce, carrot, beetroot, onion, and radish were to be presented, even going so far as to give a rough diagram illustrating the manner in which the platter was to be laid out in order to create a good impression.

This manuscript is special not only because of its inclusion of Mexican ingredients and recipes, but also because one could argue that it is a regional cookbook. It is probable that the manuscript originated in Oaxaca: there are several recipes calling for *chilhuacle chile* – a chile which is exclusively cultivated in Oaxaca – as well as the abovementioned recipe for *Tortitas de huebo oajaque*. Today, Oaxaca is well-known for its ancient culinary traditions and is considered one of the richest gastronomic regions of Mexico.

In good condition.

*Mexican Cooking Techniques
& Indigenous Ingredients*

19. (MANUSCRIPT: Mexican cookery.) Mexico, c.1830.

21.5cm x 15.7cm. [20] pp. Disbound, remains of stitching, some spotting throughout, a few clean tears, one small piece missing along outer edge of margin, one upper corner torn away, neither affecting text, a few marginal tears not affecting text, the first and final recipes are incomplete.

\$3750.00

An interesting Mexican manuscript collection of recipes, written in a single, legible hand, c.1830 (see below). A total of seventeen recipes are provided (two of which are incomplete) for dishes both sweet and savory. Because of the irregularity of spelling, grammar, and the hand, it is probable that the cook who wrote out these recipes was not very literate.

While the majority of recipes are of Iberian and French origin, their cooking instructions display an adaptation to the terminology, ingredients and cooking methods associated with Mexican cuisine. For example, the manuscript includes ingredients indigenous to Mexico such as the *mamón* fruit (Spanish lime, similar to lychee fruit) and others with Nahuatl etymological origins such as *tornachiles* (a type of green chili) and *xitomates* (tomato and the origin of our word "tomato").

The manuscript is also interesting for the cooking methods it describes. For example, one recipe calls for a *pastilla colorada*, a "red tablet (or pill)" that was used in dishes in the Puebla region of Mexico. The *pastille* was composed of scarlet-colored spices which could be dissolved into mixtures, sauces or stews (as in the recipe for *Cubiletes de canela*, a type of cinnamon roll) or broken up and sprinkled over dishes to give it its final touches. This red topping is also used, along with sesame, in the recipe for *Torta de pies de puerco* (pig's feet tart) when this was served as a dessert;

tostadas en pedazos sirbe para pas
tel de la misma masa antes dicha
poniendole por ensima rajitas como se
losia pero se adentro dicha crema
para echarla en el Plato y se adentro
en el orno para coserla y caliente al sa
carla se le adentro echar azucar y canela des
pues si quieren le pueden bolber a me
ter en el horno para q^e tengal
re y color y pegar asi el baxdo de m
sa al rededor como qualquier afigu
q^e se le ponga para q^e pege masa con
masa se le untallemas de huevos ba
tidas ~~en~~ solo untar dolas con plu

de
dedoqua
el grano
tes esta
esa se
ncli
pa
e
se pone a freir se tuer
seco duradito un poco de
rosa q. aga un a-tasa cada
junto el chile seco y a q. esta
se ha a freir con el xitom
es de regalo se le mude d'uer
pñones todo se frie se le e
un poco de ajonjolín entero tos
tornachiles asitron canela vino
pollos o carne d' puerco mejores
Torta de pies de puerco
se cuesen asta que estan muy bla
se pican sin qe se eche ni
le echa un quart
de asucar

“si es de principio” (if it is to be served as a starter), the tart is to be sprinkled with cinnamon and sesame. This recipe, along with others in the collection like that for *Ante de Mantequilla* (butter cake), epitomizes the versatility of Mexican cuisine in intermixing sweet and savory in different dishes and courses. Here, however, it also exemplifies the practice of serving a sweet dish as an entree.

In addition to Mexican ingredients, the various recipes in this collection also call for the use of cooking utensils and tools traditionally associated with pre-Hispanic Mexican cookery. Examples include the *metate* for grinding spices, the *comal* pan used for the preparation of (among other foods) corn tortillas, and the method of cooking “a dos fuegos” (in two fires) whereby heat was applied under and over a cooking pot.

The anonymous author has included personal observations as well. For example, noting that if the *Postre Leche Crema* (milk cream dessert) is intended as a gift, then ten ground pine nuts should be added and that if the *Agridulce de Limones y naranjas* (sweet and sour lemons and oranges) is cooked in the manner suggested, “lo comen sin dexar nada” (nothing will be left behind).

The watermark is of a crown over a double headed eagle and a countermark of “VLE.”

From *Gallinas en Chichimeco*
to *Chiles Capones*

20. (MANUSCRIPT: Mexican cookery.)[Mexico, c.1837.]

22.2cm x 16cm. [24] pp. Unbound sheets, written in brown ink on laid paper with various watermarks (see below), incomplete. \$4000.00

An early Mexican cookery manuscript of twenty-four different recipes, mainly for poultry, fish, and vegetable dishes, all written in a single, legible hand. This appears to be part of a larger collection of recipes that was made up of unbound sheets, written by a single person. The spelling and grammar is very irregular and in many cases words are joined together; for this reason, it may have been that the cook who wrote out these recipes was not very literate.

The recipes exemplify the indigenous and Hispanic hybridity of Mexican cuisine at the beginning of the nineteenth century. Some of the recipes of Mexican origin include *chiles capones* (chillies stuffed with cheese and “*epasote*” (i.e. *epazote*), an indigenous herb that is added to beans to help reduce gas); *ensalada de calabacitas en adobo* (zucchini salad in a spicy marinade); and *gallinas en Chichimeco* (Chichimec chicken; the Aztecs were one of the Chichimec tribes). The recipe for *Enbueñas de nana Rosa* (Gamma Rosa’s wraps), is as follows:

preparados unos huebos rrebueltos de la especie de los que hemos dicho de picadillo como para chiles rreellenos se toman unas tortillas delgadas i se frien en una poca de mantequilla sasonada con sal i sacandose se enbuelben rreellenas de los huebos rrebueltos o picadillo se acomodan en el platon se adornan con cebolla rrebanada o chilitos en vinagre aseitunas almendras mondadas ebras de carne o de jamon magro fritas.

birro peres
gallinas en chichimeco
*Se muelen hijuditos de gallina con ajos y pan
frito en manteca se deslie esto en agua
se frie y se le echa clavo canela pimienta
molido todo un cuartillo de vinagre y
tro de vino se muelen unas abellanus y se a
grega al caldo pasas almendras limpias
cuando ya este sazornado se agrega se braja
cuida parate y las gallinas cocidas para se br
se se adorna con tostados de pan frito*
gallinas en chile
*se frie un ajo en manteca se saca y en la
misma manteca se frie el caldo goimado de
unas almendras una tlema de huebo cocido dos o
tres chiles mulatos todo molido se echa alli la
gallina y se sazorna con la sal corries pondien
te*

... con aceite
... de ajos mondados
... se mueven con pimienta
... de chicharras tiernas
... con esta masa y bolariendoles
... en que se frien los ajos y
... se ponen a la lumbre
... al sebisitas se les echa aceite y
... con sal
Ensalada de betabel
... el betabel con untecion de asnequia
... se cortan en dados o riebadas
... pasas y se deshecan
... y tostadas
... de bina

[Roughly translated to:] prepared are some scrambled eggs prepared as for chiles rellenos [stuffed chilies] that are mixed with the spices we wrote about earlier for picadillo [a stew]. Take some thin tortillas and fry them in a little butter seasoned with salt and remove them, fill them with the scrambled eggs or picadillo, lay them on a platter and garnish with sliced onions or pickled chili peppers, shelled almonds, fried meat or lean ham.

The recipe for *ensalada de betabel* is more European in origin; it is a beetroot salad prepared with raisins, almonds, figs, vinegar, sugar, and muscatel wine. Among the fish recipes, which are mainly for *escabeches* (fish in an acidic marinade and sauce), there are several for cod (e.g. *bacalao en salsa de ajo*, cod in garlic sauce). With a distinctly local recipe like *escabeche Veracruzano* (*escabeche* from Veracruz), the author recommends that “aunque es bueno para todo pescao fresco el que suele preferirse [es] el bobo y el panpano” (although all fresh fish is good, for this dish what is usually preferred is the bobo mullet and the pompano). Both the *bobo* and *panpano* were readily available in Mexico’s coastal and river waters.

Of the six bifolia, all but one sheet has a cross and shield watermark which Lenz dates to 1837 (see *Historia del papel en Mexico y cosas relacionadas: 1525-1950*, no. 201. The other bifolium has a “BP” watermark, which we have been unable to date.

Rare collection of Mexican Desserts and Sweets

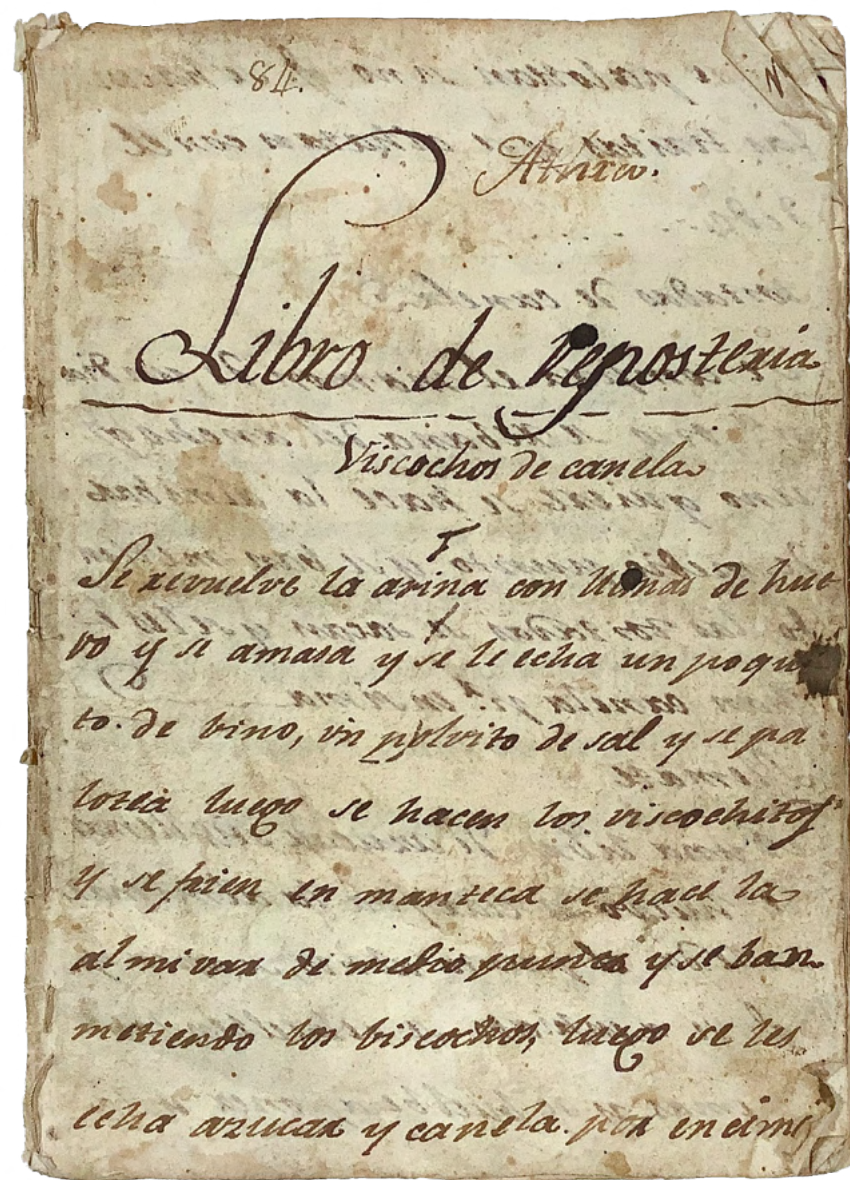
21. (MANUSCRIPT: Mexican pastry.) Libro de reposteria (Book of pastry.) [Mexico, c.1820–c.1850.]

15.7cm x 11.3cm. [30] pp. Sheets crudely sewn together, written on woven paper with a watermark, occasional spotting, some corners dog-eared, light wear overall, first and final leaves dusty. \$4250.00

A manuscript *recetario* containing thirty-six pastry recipes representative of Mexican cuisine in the early nineteenth century. The manuscript is written in a legible hand and has corrections that were made at the time of writing (as well as a few ink spots). With the exception of the final two recipes – one for pasta and another for an Italian-style chard and cheese filling for ravioli – all of the recipes in this collection are for pastries and desserts. They include traditional Mexican delicacies such as *Gollorias* (a sweet from Oaxaca which, in this recipe, is prepared with sweet potato and nuts); *Pasta de Pepita* (a recipe where pumpkin seeds are cooked with syrup into a paste that can be molded afterwards – our anonymous author notes that it can be shaped into whatever design the cook desires); and *Torta del Cielo* (“the pie from heaven,” an almond dessert from the Yucatan peninsula).

There are also recipes that use ingredients more typical to Central and South America. For example, there are recipes for tarts made using *chicozapote* (the name originates from the Nahuatl word *tzapotl*; it is a tropical fruit that is common in southern Mexico and Guatemala); pineapple; and *chirimoya* (so-named by the Incas and native to Colombia, Ecuador, Peru, Bolivia, and Chile; it is also known as a custard apple).

There are also desserts with Hispanic origins, such as *rosquitas de aguardiente*, which, in the manuscript’s recipe, is made with *tequesquite* (from the Nahuatl word *tequixquilt*, a mineral salt that was used in Mexico in



The manuscript also provides glimpses of a new trend in Mexico's food culture at this time, which was the growing popularity of French cuisine. The first French immigration wave to Mexico started in the 1830s; foreign immigration to Mexico had been prohibited by the Spanish authorities during the colonial period. The interest in French culinary culture is reflected in the manuscript with recipes such as *Postre de Arros Fransas* (French rice dessert) and *Gondine Franses* (a dessert made with milk, bread, sugar, butter, eggs and cinnamon).

We have been unable to identify the watermark. It includes a grape cluster and a few letters, plus another element that is illegible.

capa de mamon, empujando en
leche, y otra de natilla y asi asta
q. se hene, se pone a dos fuegos
muyos, se le da por encima una
cantidad con queso batido y se le
pone un comal encima asta q.
cuesta y doxe.

y
Torta de Chirim
olla.

Toma la Chirimola y desaseca
bien y luego de desecha se revuel

be con bicocha molida pasas almen
dras y pinones, se revuelven como
ya fue se revuelven todo y se pone
a dos fuegos muyos, y un q. esta
casi se echa en almizra de
quanto q. al dar un corte con la
torta quede en buena disposicion.

Dulce de Pasta Blando.

Se lava y m. de pepita lavada
se le echa unode anuca, y se le da
quanto de queso se ayera y se
lavan los dulces.

Cheape and Good
HUSBANDRY

For the well-Ordering of all
Beasts, and Fowles, and for the
generall Cure of their Diseases.

Contayning the Natures, Breeding, Choise, Vse, Feeding,
and Curing of the diseases of all manner of Cattell, as *Horse,*
Oxe, Cow, Sheepe, Goates, Swine, and tauer Conies,

Shewing further, the whole Art of Riding great-Hottes, with the
breaking and ordering of them: and the dieting of the Running,
Hunting, and Ambling Horse, and the manner how
to vse them in their traile.

Also, approved Rules, for the Cramming and Fattning of all sorts of
Poultry and Fowles, both tame and wilde, &c. And divers good and
well-approved Medicines for the Cure of all the diseases
in Hawkes, of what kind soeuer.

Together with the Vse and profit of Bees: the making of Fish-ponds,
and the taking of all sorts of Fish.

Gathered together for the generall good and profit of this whole
Realme, by exact and assured experience from English practises, both
certaine, easie, and cheape: differing from all former and forraigne
experiments, which eyther agreed not with our Clime, or were to
too hard to come by, or ouer-costly, and to little purpose: all which
herein are auoyded. Newly corrected and Inlarged with
many excellent additions, as may appeare
by this marke. ↯

The first Edition.

LONDON.

Printed by *Nicholas Okes* for JOHN HARRISON, and are to be sold
at his shop in PATER-NOSTER-ROW. 16; 1.

*One of the Most Important 17th-Century English Writers
on Agriculture*

**22. MARKHAM, Gervase. Cheape and good husbandry
for the well-ordering of all beasts, and fowles, and for
the generall cure of their diseases. London: Printed
by Nicholas Okes for John Harison, 1631.**

8vo. One large engraving in the text. 13 p.l., 133, 136-188, [2 - blank] pp.
Lacking the initial blank, A¹. Later speckled calf, triple gilt-fillet around
sides, rosettes in the corners, spine richly gilt in six compartments, red mo-
rocco lettering pieces in the second and third compartments, gilt dentelles,
marbled endpapers. \$4200.00

A very good copy of Markham's important early study on the care and
breeding of livestock, including fish, birds, and bees (first ed.: 1614). As
he states in his note *To the Courteous Reader*, "I have...beheld those Cartell or
Horse dye ere they could be brought either to Smith, or other place where
they might receive cure; nay, if with much paines they have been brought
to the place of cure, yet have I seene Smiths so unprovided of Pothecary
simples, that for want of matter or sixe pence, a beast hath dyed worth
many Angels." To combat this tragedy, Markham has written the following
book. He notes that many of the solutions are to be found in farmers'
fields, pastures, and meadows, and even "blinde ditch."

The first part of the *First Booke* discusses horses and how to main-
tain their health. For example, sections cover specific types of horses (for
Princes, hunting, coaches, pack horses, for carts, traveling, and for run-
ning); the training of horses; breaking a colt; on riding in general; and so
on. The next section is on the "Bull, Cow, Calf, or Oxe," and talks about
the mixing of breeds; health preservation; "Of the loss of the Cud;" how

to treat broken bones; and on the nourishing of calves. The section on sheep includes a discussion of “When Ewes should bring forth;” “Of wilde-fire;” and “A few precepts for the Shepheard.” The last three sections of the First Booke are on goats, swine, and conies (rabbits).

The *Second Booke* covers poultry, geese, turkeys, water-fowl, hawks, bees, and fish. When discussing animals raised for food, Markham discusses their preparation for slaughter as well as when and how they are cooked and eaten.

The six-page chapter on bees has sections on bees in general; “Of the Bee-Hive;” the trimming of the hive; hive placement; “Of the taking of Bees and ordering of Swarms;” on selling hives; and the preservation of weak stocks.

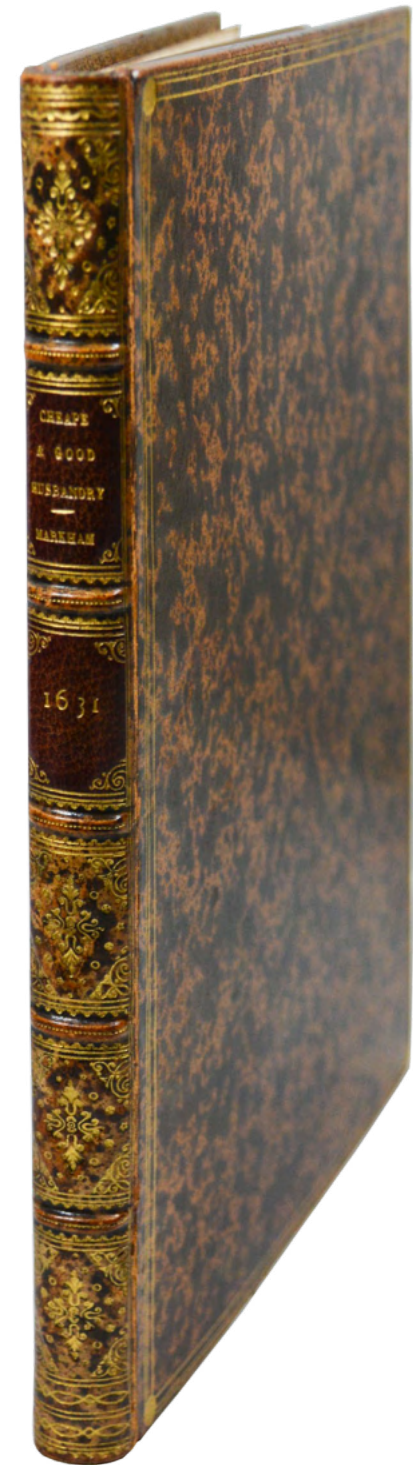
Gervase Markham (1568-1637) was a prolific writer on agriculture, gardening, and domestic economy. “Many books on agriculture and gardening were published during [the 17th] century, but from the historical point of view the most important were those of Gervase Markham...” – Drummond & Wilbraham, *The Englishman’s Food*, p. 92. Markham was especially well-known for horses and horse breeding. “Before settling down to write poetry and rural how-to books, Markham, the soldiering scion of a respected family, had made a fortune by importing and breeding the first Arabian horses in England.” – Janson, *Pomona’s harvest*, p. 86. It’s not surprising that the largest (and first) section in our book is on horses.

The engraving in the text depicts *A Platforme for Ponds*, “for the better satisfaction and delight of such as having a convenient plot of ground for the same purpose shall be desirous to make any Ponds for the increase and store of fish” – p. 183. At the base of the illustration it is noted that “the Walkes about the Ponds may be planted with Fruite-trees or Willowes.”

From the Rothamsted Library with their acquisition note and shelf mark on the upper pastedown and their ink library stamp on the lower pastedown. On the verso of the upper free endpaper is a tipped-in description of the book (early 20th-century) with the price of £3.

A very good copy in a handsome, if later, binding. Lacking the initial blank, A¹.

¶ ESTC & OCLC: British Library, National Library of Wales, Nottingham University, Oxford University, Rothamsted (this copy), Senate House Library, Southampton University, Wellcome Institute, Folger Library, Massachusetts Historical Society Library, National Agriculture Library, Harvard, Morgan Library, University of California (Los Angeles), University of Illinois, University of Kansas, University of Texas, and Yale. For a thorough discussion of Markham and his many works, see also McDonald’s *Agricultural writers...1200-1800*, pp. 84-96.





*The Earliest Monograph on Chilled Wine & Cold Beverages,
Bound in a Lovely Contemporary Binding*

**23. MASINI, Nicolò. De Gelidi Potus Abusu, Libri tres.
Cesena: Bartolomeo Raverio, 1587.**

8vo. Title within an elaborate woodcut architectural border, one full page woodcut in the text, woodcut initials, and a woodcut printer's device on final page. 38 p.l., 303, [1] pp. Ornate contemporary limp vellum, some restorations to the corners and edges of the boards. \$15,000.00

The FIRST EDITION of this rare Cesena imprint, the first monograph on the harmful effects of the use of ice for cooling beverages, especially wine.¹ Andre Simon, when writing about Masini in his bibliography of early wine books, described the work as “Le plus complet des traités sur les bienfaits et méfaits de la glace employée pour rafraîchir ou frapper le vin et autres boissons” (*Bibliotheca Bacchica*, no. 440).

Masini's theories reflected those of his time, “when the members of the medical faculties of Europe were almost unanimous in their condemnation of the growing practice among the rich and fashionable of drinking their wine, water and sweet beverages chilled with snow” (David, *Harvest of the cold months*, p. 6). Masini begins with a discussion of the humoral theories of Galen and Avicenna, and then criticizes the drinking of excessively cold drinks, saying that they can be damaging to the body. For Masini, the damage occurs because extremely cold drinks, such as wine, can penetrate into the blood and lead to coagulation, and even sudden death. He also explains how the pleasure of swallowing a cold drink is but brief, and is only caused by the numbed sense of taste in the tongue.

¹ In Seville in 1571, Nicolas Monardes published his *Libro de la nieve*, a discussion of the use of ice and snow in the treatment of various illnesses. Although it wasn't the focus of the work, it did include a small section on chilling beverages.



For Masini, drinks should either not be chilled, or only in moderation. Towards this end, and to improve the enjoyment of wine, on page 83, he provides an illustration of a wine-cooling apparatus of his own design. Made up of two parts, the lower half is a thick-walled goblet that holds the wine. The upper half is a bell-shaped container holding cold water which, through a series of holes, creates a vacuum while releasing water through the thick walls of the lower, wine-containing goblet.

Masini was a native of Cesena and much celebrated as a medical practitioner. In fact, Pope Clement VIII tried to appoint Masini as his personal physician, but Masini declined. He was also very much aware of the cultural life of his time. He is mentioned by Vasari in his *Life of Raphael*, where he mentions that Masini supplied him with documentation on Raphael and is as much “a genuine admirer of our arts as he is distinguished in every other particular.”

On pp. 81-82 is a remarkable digression on the great advances recently made in all the arts and sciences, mentioning inventions in the fields of naval and military engineering, as well as “that marvelous art of printing books.” Masini goes on to state that in the arts antiquity is surpassed by modern artists, “as is evident when the sculptures of Michelangelo are compared with those of the ancients — including Lysippus, Pheidias, Praxiteles, Polycleitus, and Alcamenes, all of whom excelled in the genre, according to Pliny.” After a few more laudatory comments about Michelangelo, Masini goes on in the same vein about the artistry of Benvenuto Cellini and Andrea del Sarto, the anatomical work of Vesalius, and the pharmacological work of Mattioli.

Masini ends the digression with, “I pass over the other marvelous inventions of our age, for if I wished to enumerate them all, this entire book would not be sufficient.” (It should be mentioned, incidentally, that Masini's book was unknown to Steinmann & Wittkower who do not cite it in their *Michelangelo bibliography: 1510-1926*.)

The preface is by the philosopher, astronomer, humanist, and also a native of Cesena, Jacopo Mazzoni (1548-1598). The prefatory matter includes laudatory verses by Lorenzo Frizzoli and Camillo Antenti, including a poem by the former about the cooling of wine with snow. This is followed by a remarkably detailed 60-page index.

A note regarding the binding: bound in contemporary limp vellum, the front cover is illustrated with the ornately drawn arms of the Abbot Guidi di Bagno. Below the coat of arms, is an inscription to the Abbot within an ornate cartouche. The title is in manuscript on the spine.

A lovely copy.

¶ Adams M-838; B.IN.G. 1259; Bitting p. 313; Durling 2982; OCLC: Library of Congress, California State University (Fresno); University of California (Los Angeles), New York Public Library, Yale, Folger Library, and the National Library of Medicine (incomplete), as well as twelve locations outside of the United States; Paleari-Hennsler p. 475; Simon *Vinaria* p. 195, *Bacchica* II, 440, *Gastronomica* 1012 — “A well-written treatise setting out the chief arguments for and against the use of ice to cool wine and other beverages;” Vicaire col. 572. Not in Cagle, Fritsch, or Oberlé.



Liquor, Wine, and Sweets

24. (MENU.) A l'Aigle d'Or. J.H Bergier et Compagnie, Distillateurs-Liquoristes. [Probably Lyon, c.1846.]

24.2cm x 18.5cm. Printed recto within an ornamental border, manuscript on verso. Worn along edges, repaired tears along edges, light spotting. \$650.00

Unrecorded. The FIRST & ONLY EDITION of this charming menu of liqueurs, wines, syrups, chocolates, and waters from Joseph Bergier at the Golden Eagle in Lyon. All products are made and sold at their premises near the “place de l’Herberie” on the “rue de l’Enfant-qui-pisse” (the street of the pissing child).

The list of products is organized into four columns, each organized by type and with its corresponding container listed alongside (e.g. it could be sold in a *Verre noir*, *Flacons carrés*, *Flacon cannellés*, *Flacons ronds*; a *Bout[eille] verre noir*, or a *Grand [ou Petit] modèle*). The categories of drinks and foodstuffs include *liqueurs fines* (*crèmes*, *eaux*, *ratafias*, *huiles*, *compliquées*, and *elixirs*); *liqueurs surfines* (which includes those *de la côte*, *de Turin*, and *Étrangères*); wines; spirits; syrups; *eau-de-vie* made from fruit; chocolates; and perfumed waters.

On the verso of the menu are some accounting notes written out in manuscript. They were tallied up on the 3rd of September, 1847, and cover purchases of wines from April to June 1847.

Joseph Bergier (1800-1878) was born into the liquor and confectionery trade in Lyon. After running his family business, he focused on helping the poor children of Lyon and was a city counselor. When he died, he directed that his fortune should be used to establish an educational institution for orphaned children on his estate. The school continues today as a nursery school that bears his name: *École maternelle Joseph Bergier*.

The paper this is printed on is unlike anything I’ve seen. The chain lines are only 1cm apart, and the wire lines (or laid lines) are extremely fine.

¶ Not in OCLC or the usual gastronomy bibliographies.

A L'AIGLE D'OR.			
J. H. BERGIER ET COMPAGNIE,			
DISTILLATEURS-LIQUORISTES, rue de l'Enfant-qui-pisse, près la place de l'Herberie, A LYON, fabriquent et vendent les articles suivants :			
LIQUEURS FINES. CRÈMES à la Rose. à la Framboise. au Moca. de Portugal au vin de Champagne. de Noyaux. de Cannelle. de Girofle. à la Vanille. de Cédral. de fleur d'Orange au vin de Champagne. à la fleur de Raisin. de Barbade. de Menthe glaciale. de Violette. de Citron. d'Absinthe.	LIQUEURS FINES. HUILES de Rose. d'Orange. de Vénus. d'Anis des Indes. de Cédral. de Vanille. de Girofle. de Moca. de Thé. de Noyaux. de Malte.	LIQUEURS SURFINES DE LA CÔTE. Eau de Cannelle. de Girofle. de Noyaux. Crème de Menthe. de Rose. de Moca. Huile de Rose rose.	VINS de Malaga. . . . d'Alicante. . . . Muscat rouge et blanc de Frontignan. de Rivesaltes. . .
E A U X de Noyaux de Phals- bourg. de Cannelle. d'Or, de Turin. de Coin. de Persicot. de Celeri. d'Angelique. de Mille-Fleurs. de Classeur. d'Éillet d'Espagne. de Melisse. de Noix. de Girofle. Cordiale. Eau-de-vie d'Andaye.	COMPLIQUÉES. Cédral rouge et blanc. Scubac jaune et blanc. Anisette de Bordeaux. Fenouillette. Citronnelle. Vanille rouge et blanche. Parfait Amour rouge et blanc. Coquette-flatteuse. Bergamotte. Fine Orange. Marasquin. Vespéros. Cinnamomum. Cuirasseau. Beume humain. Princesse. Nectar des Dieux.	DE TURIN. Aqua vita di Nocciolo. Aqua vita d'Oro. Aqua vita di Garofano. Aqua vita di Canelle. Aqua vita di Vaniglia. Aqua vita di Bergamotto. Aqua vita di Rosolio. Oglio di Rosa. Crema di Barbado. Crema di Moka. Crema di Frambose. Crema di Portugal. Crema di Cuirasseau.	E A U X S P I R I T U E U S E S d'Arquebusade. de Cologne, la 12. ^e des Carmes, la 12. ^e
RATAFIAS de Cerise. de Coin. de Cassis. des quatre fruits.	E L I X I R S de Genièvre. d'Amour. de Longue-vie. de Garus. Eau-de-vie de Cognac.	ÉTRANGÈRES. Kirswasser de Suisse. Rhum de la Jamaïque Extrait d'absinthe verte. Maraschino di Zara.	S I R O P S de Capillaire. d'Orgeat. de Vinaigre à la Framb. de Limon. de Groseille.
		FRUITS A L'EAU-DE-VIE. Pêches. Prunes Reine-Clabde. Poires de Russelet. Abricots. Noix. Gerises.	C H O C O L A T S . Chocolat de Sauté. Chocolat fin. Chocolat surfin et à la Vanille.
		Flacons ronds. Huile de Rhin. Huile de Kirswasser.	E A U X de Rose double. . . . de fleur d'Orange dou- ble.



*Chinguirito,
a Dangerous Mexican Drink*

25. (MEXICAN alcohol regulations: *chinguirito*.) Frey Don Antonio Maria Bucareli...Respecto a que los medios que hasta ahora se han tomado con las mas bien premeditadas providencias para el exterminio de las Bebidas prohibidas, y principalmente la del Chinguirito. Mexico, 1772.

44.3cm x 32cm. One large floriated woodcut initial "R," four official stamps, three signatures and one note in manuscript on recto, expert marginal paper restoration. \$2750.00

The FIRST & ONLY EDITION of this extremely rare Mexican broadside concerning *chinguirito*, an alcoholic beverage made by distilling honey and water in stills. The viceroy Don Antonia Maria Bucareli (1717-1779) wished to eradicate all prohibited and deleterious beverages, especially *chinguirito*. The drink was especially problematic because it had such a simple production process, that it leant itself to small clandestine operations where one could make thousands of liters of the alcohol in just a few days.

The indigenous and *mestizo* inhabitants of New Spain created mezcals, tequila and *chinguirito*, which rapidly, along with *pulque*, became the preferred beverages of colonial and independent Mexico. (Wine, sherry, and port were reserved for the more affluent classes.) The poor were known to drink *chinguirito* daily for breakfast as the start of their day. It was affordable and readily available. However, it was also thought by government officials of the time to be the main cause of sudden death and *matlazahuatl*, a mixture of endemic hepatitis with typhoid. Due to its wide

*An Extremely Rare & Early Catalogue of
"Cooking Machines"*

26. OLDHAM, James. A representation & description of the last improv'd air stove grate.... Concerning also a variety of his improvements on kitchen ranges &c. [London, c.1780.]

4to. Engraved title page, eighteen plates on ten folding leaves (with a total of 24 different numbered illustrations – some of the plates have multiple numbered illustrations). 18 pp. Original blue glazed wrappers, printed label on the upper wrapper, wear to the spine, small edge tear to the lower wrapper. \$7500.00

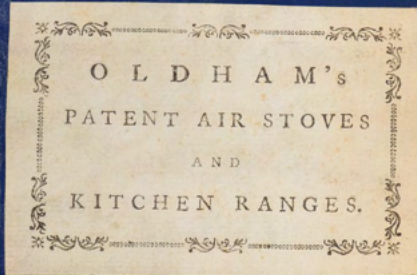
The extremely rare FIRST & ONLY EDITION of James Oldham's designs of kitchen and heating ranges. Oldham explains in his text that the stoves are designed to go into both existing chimneys (to replace the existing cooking and heating fire-places), or into rooms where there is no stove yet installed. Either way, this work represents an important stage in the development of kitchen technology and one that would eventually lead to a multi-use stove such as the famous AGA cooker.

The twenty-four numbered illustrations are primarily focused on cooking stoves, including kitchen grates with cast iron fronts; a kitchen range with an oven heated by the same fire; "a cooking machine properly adapted for any size kitchen;" a "cooking machine with 2 ovens, a hot closet, a large double boiler, iron hot plate, & steam closets, all heated by one fire;" and so on. Other engravings represent heating "air stoves," many of which are ornamental, and incorporate a series of air tubes.

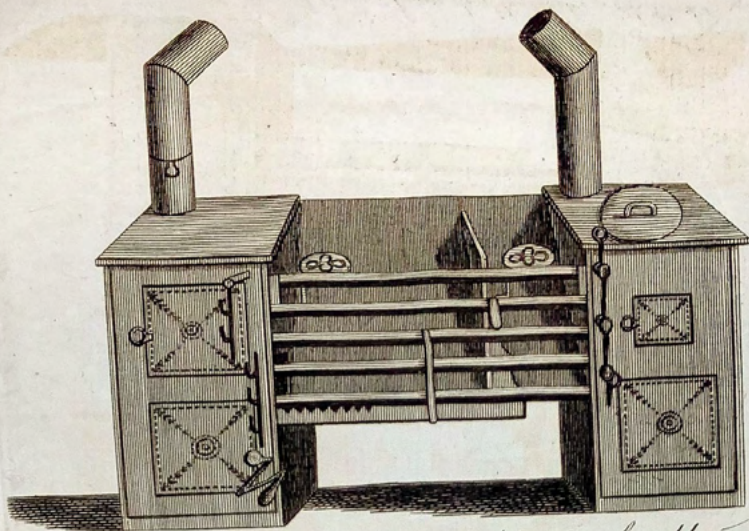
James Oldham (1750-1822) first appears in London directories in about 1780; one of his early bill-heads gives his name and address as "James Oldham Late Dolley and Oldham, Ironmonger & Brazier, Corner of Brook Street, Holborn."

In very good condition.

¶ OCLC & ESTC: British Library and Yale only.

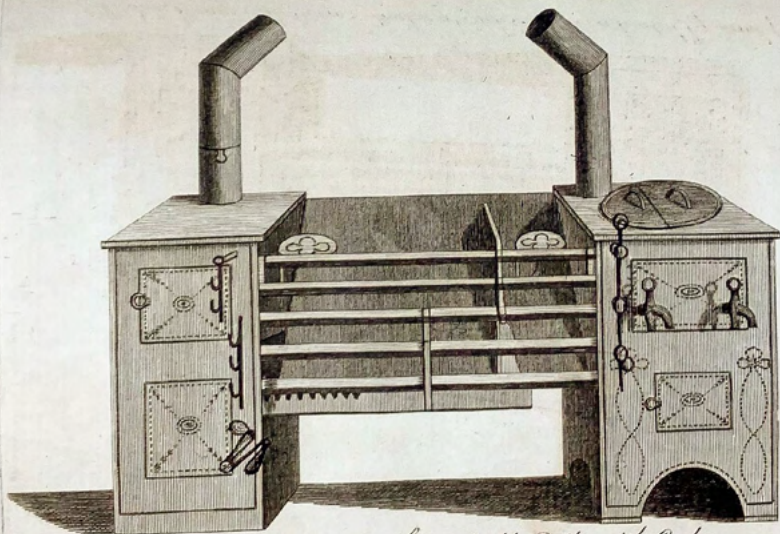


Pl. 9.



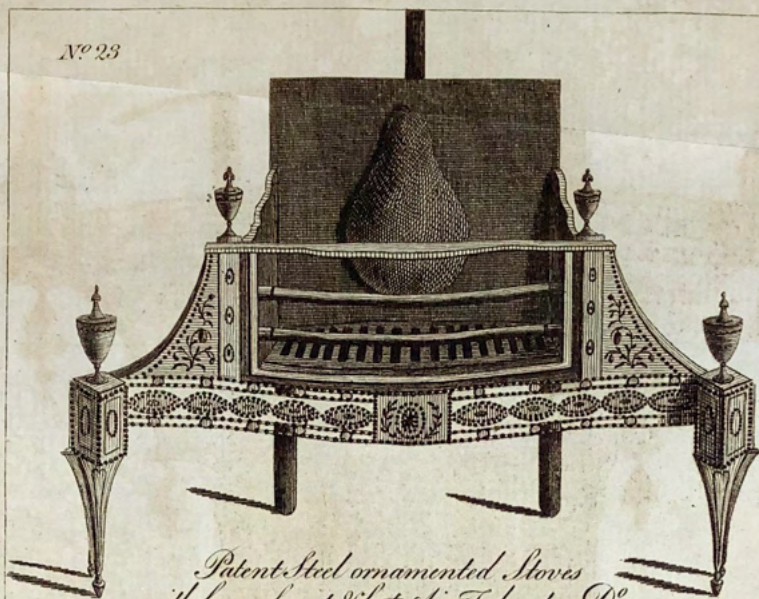
A Kitchen Range, with Oven & Boiler at each End, Oven heated by same fire.

Pl. 10.



A Ditto with Oven & large double Boiler, with Cocks.

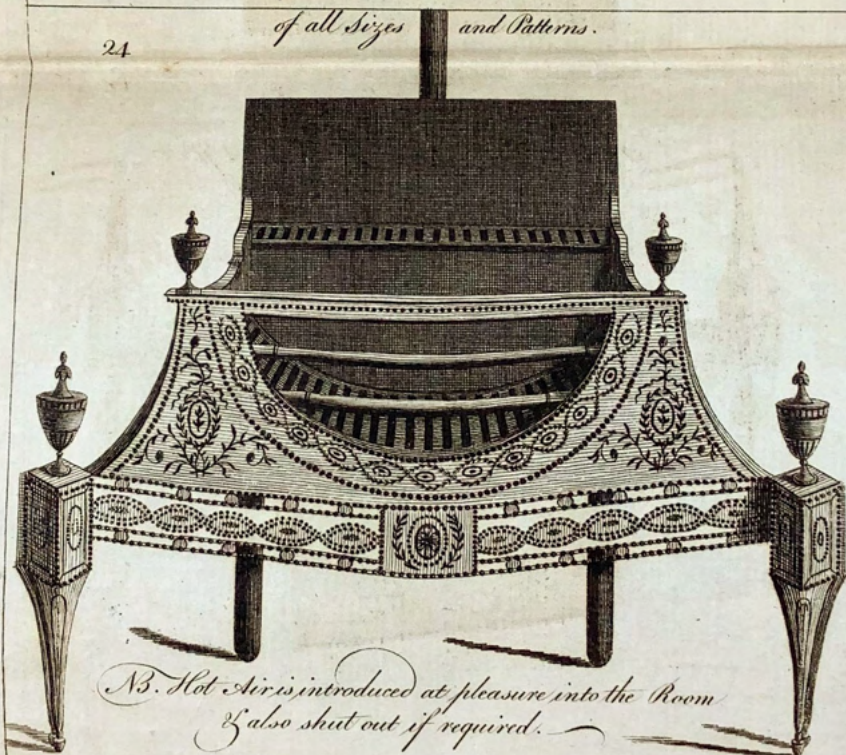
N^o 23



*Patent Steel ornamental Stoves
with loose fronts & hot Air Tubes to D^o.*

24

of all Sizes and Patterns.



*N^B. Hot Air is introduced at pleasure into the Room
& also shut out if required.*

*"Till Every Hog There,
Was a True Drunken Beast"*

27. The patient parson forgetting his text; or, the hogs in the ale cellar. [London:] S. W. Fores, April 1, 1791.

Broadside: 38.2cm x 23cm. One large circular engraving (19.5cm). A few expert paper repairs (one which was a clean tear into the engraving), signs of having been folded. \$2000.00

The extremely rare FIRST & ONLY EDITION of this verse satire of the Parson who preaches patience and understanding from the pulpit, only to go home and berate and attack his wife. The story begins:

*A Parson, who had a remarkable foible,
In minding the Bottle much more than the Bible,
Was deem'd by his neighbours to be less perplex'd,
In handling a tankard, than handling a text.*

After rushing through his sermon to get home to begin drinking, the Parson finds out that the hogs are in the cellar, and they've gotten into his "cask of strong beer...Till every hog there, was a true drunken beast." To make matters worse, he had invited a friend over for a Sunday meal (who is depicted in the engraving at the table in the background, laughing).

*And now, the grave lecture and prayers at an end,
He brings along with him a neighbouring friend;
To be a partaker of Sunday's good cheer,
And taste his delightful October-brewed beer.
The dinner was ready, and all things laid snug —*



*Though Parsons often Patience teach
They seldom practice, what they preach
Published in the Strand, London, by S. W. Fores at N. 3. Piccadilly, April 1, 1791.*

The Patient PARSON forgetting his Text;

Or, the HOGS in the ALE CELLAR.

<p>A Parson, who had a remarkable foible, In minding the Bottle much more than the Bible, Was deem'd by his neighbours to be less perplex'd, In handling a tankard, than handling a text.</p> <p>Purch'd up in his pulpit, one Sunday he cried— "Make patience, my dearly beloved, your guide; And in all your troubles, mischances and "crofles, "Remember the patience of Job in his losses."</p> <p>Now this Parson had got a float cask of strong beer; A present, no doubt—but no matter from where; Sutice it to say, that he reckon'd it good, And valu'd the liquor as much as his blood.</p> <p>While he the church service in haste mutter'd o'er, The hogs found their way thro' his old cellar door; And by the sweet scent of the beer-barrel led, Had knock'd out the spigget or cock from it's head.</p>	<p>Out spouted the liquor abroad on the ground, And the unbidden guests quaff'd it merrily round; Nor from their diversion or merriment ceas'd, Till every hog there, was a true drunken beast.</p> <p>And now, the grave lecture and prayers at an end, He brings along with him a neighbouring friend; To be a partaker of Sunday's good cheer, And taste his delightful October-brewed beer.</p> <p>The dinner was ready, and all things laid snug— "Here, wife," says the Parson, "go fetch up a mug; But a mug of what liquor he'd scarce time to tell her, When—" Lord, husband!" she cried, "here's the hogs in the cellar.</p> <p>"To be sure they've got in whilst we were at "prays."</p> <p>"To be sure you're a fool; so, get you down stairs, "And bring what I bid you—Go, see what's the "matter.</p> <p>"For now I myself hear a grunting and clatter!"</p>	<p>She went; and, returning with forrowful face, In fuitable phrases related the case: He sav'd like a madman; and, snatching a broom, Ere it belabour'd his hogs, then his wife round the room.</p> <p>"Was ever poor mortal so possess'd as I! "With a baste that who keep all my house like a flyer; "How came you to have your damn'd hogs in the "kitchen?"</p> <p>"Is that a fit place to keep cattle, you bitch, in? "Lord, husband!" said she, "what a coil you keep "here, "About a poor beggarly barrel of beer; "You should, in "your troubles, mischances, and "crofles, "Remember the patience of Job in his losses."</p> <p>"A pox upon Job!" cried the priest, in a rage; "That beer, I dare say, was near three years of age; "But you are a poor stupid fool, like his wife; "Why, Job never had such a cask in his life!"</p>
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67 Just Published in this Manner, MRS. THRALE'S THREE WARNINGS, the GREENWICH PENSIONER, POLL and my PARTNER JOE, and many other esteemed Songs and Pieces.—In FORES'S EXHIBITION, No. 3, PICCADILLY may be seen the completest COLLECTION of CARICATURES in Europe.—Admittance One Shilling.

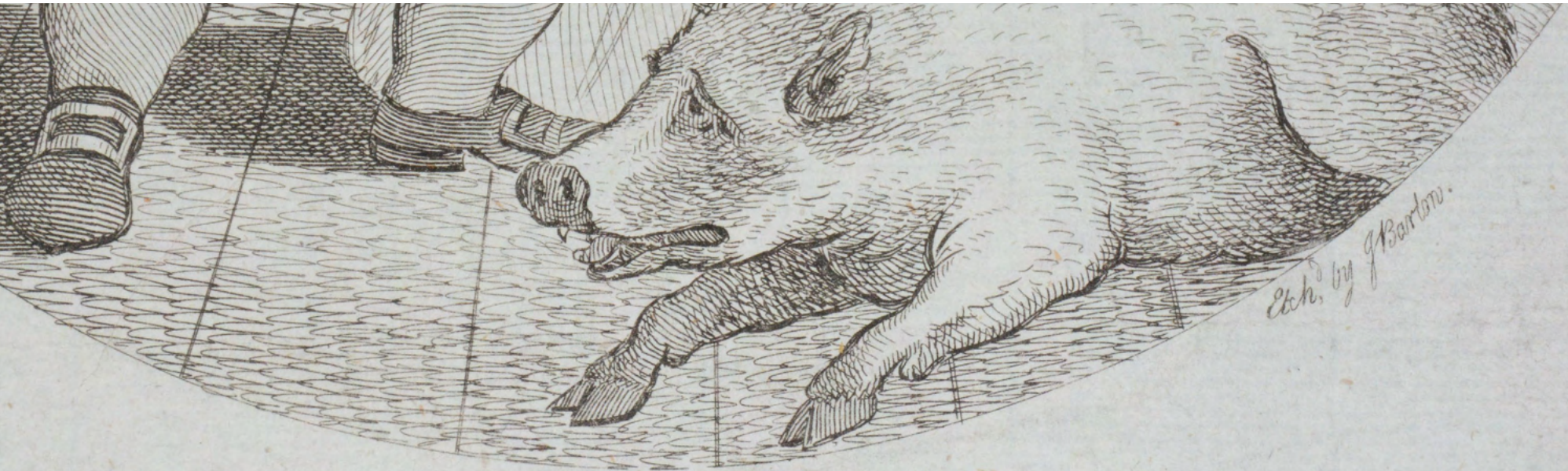
*"Here, wife," says the Parson, "go fetch up a mug."
But a mug of what liquor he'd scarce time to tell her,
When – "Lord, husband!" she cried, "here's the hogs in the cellar."*

He sends her back to the cellar anyway, demanding his beer; she returns "with sorrowful face / In suitable phrases related the case" (i.e. she explains what has happened). To which the Parson "rav'd like a madman; and, snatching a broom, / First belabour'd his hogs, then his wife round the room." He blames her for the dirtiness of the house, for the loss of his beer, and calls her a "bitch." She then calls him out on his hypocrisy and how the subject of his morning's sermon had been "the patience of Job in his losses."

The large, round engraving depicts the Parson swinging his broom at his wife and hogs; the dinner guest is sitting at a laid table, laughing; and the clock reads 2:30. On the wall of the dining room hangs a framed image of a man kneeling and praying, with a caption that reads "Job in his Distress." Below the large round engraving is a caption (also engraved) to the scene which reads: "Though Parsons often Patience teach / They Seldom practice, what they preach." Below that is engraved "Published as the Act directs by S W Fores N 3 Piccadilly. April 1, 1791." and along the curved edge of the image, the engraving is signed "Collings delin." and "Etch.^d by JBarton."

At the bottom, below the verse, the publisher advertises four other broadsides, sheet music, as well as an exhibition of "the completest COLLECTION of CARICATURES in Europe – Admittance One Shilling."

¶ ESTC & OCLC: British Library and Cambridge University only (though they interpret the engraved date to read "April 4").



*Though Parsons often Patience teach
They Seldom practice, what they preach.*



*An Early & Important Work On
Wine and Cider*

28. LE PAULMIER, Julien. *De vino et pomaceo libri duo*. Paris: Aurray, 1588.

Small 8vo. Woodcut vignette on title page. [6], 75, [1] ll. Period binding made of early calf, triple gilt roll in two panels, gilt-stamped central device of a hand holding flowers surmounted by a bird, spine in six compartments with a simple gilt-stamped device in each compartment, a few of the printed marginal annotations just touched by the binder's knife (sense still clear).
\$12,000.00

The very rare FIRST EDITION of this work on wine and cider, written by Julien Le Paulmier de Grentemesnil, physician to Charles IX and Henry III. In the first part, Le Paulmier discusses the Galenic health properties of various wines and how they affect one's humors; red wine, white wine, dry wine, and sweet wine are all covered, including descriptions of their smell. He even covers different wine regions, including Bordeaux, Burgundy, Ile-de-France, Chateau-Thierry, Orleans, Montmartre, Argenteuil, and Anjou, with mention of specific vineyards and particular vintages.

The second half of the book is devoted to cider. Sections cover the harvest; cider apple cultivation; the varieties of apples in different regions; their qualities; cider production; cider's qualities as a drink; and its medicinal properties (including its ability to cure melancholy and end bad dreams).

According to André Simon, the "*De vino et pomaceo* was the first book to give practical and reliable hints about the cultivation of apple trees and the making of cider; hence its popularity in the course of the seventeenth century" (*Gastronomica* 950). In his bibliography of early wine books,

Bibliotheca Bacchica, Simon also notes that the cider-making section is the first to provide a scientific treatment of cider making. The reputation of the work was “due en grande partie au fait que ce traité est le premier qui ait donné d’utiles renseignements sur la culture du pommier sur une grande échelle et sur la fabrication du cidre sur des bases presque scientifiques” (vol. II, n. 488).

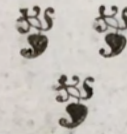
For *Le Paulmier*, cider is preferable to wine. Not surprisingly, he was from Rouen, the capital of Normandy, a region famous for its cider.

A very good copy.

¶ B.IN.G. 1106; Bitting p. 354; OCLC: University of Indiana, Yale, and ten locations outside of the United States; Vicaire cols 650-51 “Traité curieux sur le vin et sur le cidre.” Not in Chwartz.



IVLIANI PALMARII DE VINO ET POM- MACEO LI- bri Duo.



PARISIIS,

Apud Guillelmum Auray, via D. Ioan,
Bellouacensis, sub insigni Belle-
rophontis coronati.

M. D. LXXXVIII.

Cum Priuilegio Regis,

Outstandingly Beautiful!

29. (PERFUME.) A perfume sample album from the Piver perfume house. Paris, c.1820-1870.

Oblong: 21.5cm x 29cm. [29] leaves of artwork mounted on rectos only. Contemporary dark purple morocco, ornately gilt and blind stamped, with red, green and yellow inlay, spine gilt and blind-stamped in five compartments, edges gilt, white *papier moiré* endpapers, gilt dentelles. \$28,000.00

This is the most exceptional perfume album we have ever seen. Approximately 220 different printed and hand-painted labels for perfume and various cosmetics are included, most of which are richly ornate and presented on hand-painted lithographed images of perfume bottles as well as various boxes, tubes, and little packages. In addition to perfume and cologne, we find products such as oils, scents, waters, aromatic vinegars, soaps, *bouquets*, essences, extracts, creams, powders, ointments, and various health products. In terms of printing techniques, there are engraved labels, lithographed labels, labels printed in color, and those embossed in gilt and various bright colors. The condition is very fine and all samples are well preserved.

Products include various lavender waters; a *Huile Antique*; a cream for a woman's hair called *Crème nutritive a la Duchesse*; an *Opiat Carbonique* (perhaps a pick-me-up?); an almond paste; various types of rose waters and essences; a soap powder made especially for the beard; an *Essencia de Portugal*; a double-rectified cologne; a *Pommade de Macassar*; a *Savon au Magnolia* and a *Savon de l'Impératrice du Brésil*; a soap made with bitter almonds; a jasmine oil extract; a *Pommade Coquette*;



POUDRE DE SAVON

AU LAIT D'IRIS.

Spéciale pour les soins de la Barbe

Pour les bains & les ablutions du Corps.

Essencia
de
PORTUGAL
Suprema
Para perfumar e accear
os cabellos.

Seul Dépôt chez **L. T. PIVER**, Parfumeur
Breveté de S. M. 10, Boul. de Strasbourg, Paris.

À LA REINE DES FLEURS
pour les soins de la Barbe.

POUDRE DE SAVON
Lénitive, Tonique et Styptique
AU LAIT D'IRIS.

Spécial l'Inventeur. Fournisseur de Sa Majesté.

L. T. Piver

10, Boulevard de Strasbourg.
PARIS.
PRIX F^{cs} 1.25 (EN FRANCE)

À LA REINE DES FLEURS

EAU-DE-VIE
DE GAYAC

Pour la Conservation
des Dents et la
propreté de la
Bouche.

L. T. PIVER
B^l de Sébastopol
à Paris.

De L. T. PIVER

EAU DE COLOGNE
DOUBLE
RECTIFIÉE

PARF^r à PARIS.

OLEINE
Pour lacer les Cheveux

L. T. PIVER Parfumeur
B^l de Strasbourg, N^o 10, Paris
AND 100
REGENT STREET LONDON

À LA REINE DES FLEURS

POMMADE
Romaine Supérieure
à la Violette

de **L. T. PIVER** Parfumeur
Rue S^t Martin N^o 103, Paris.
AND 100, REGENT-STREET, LONDON



vanilla oil; a perfume made from almond flowers and violets that can also whiten one's hands; perfumes for fabric and clothes; brown and black dyes for one's moustache; a beef marrow pomade to be applied to one's hair; a *Vinaigre Radical*; an *Eau Spiritueuse*; dental powders; an extract of crystalized vinegar for headaches; and an aromatic vinegar to be used against typhus and the plague.

Two of my favorites products include the perfume *Bibliothèque de Flore* and the ointment *Admirable Graisse d'Ours* (an admirable bear grease). The first is a hand-painted lithograph that depicts a beautiful young woman sitting on a cloud, surrounded by flowers with a butterfly above. She is carefully taking a green book out of an ornate bookcase. The second is a finely drawn lithograph label printed in black ink on green paper which is then mounted onto a 3d red box. The label shows a bear approaching two women in a teepee with two Indians talking to each other off to the right. The label assures us that the bear grease was produced in Canada is "pour l'entretien et la beauté de la tête" (for the maintenance and beauty of the head).

Piver is one of the first important perfume houses in France, and is still in business today. It was founded in 1774 and was the perfumer to King Louis XVI as well as Napoleon and Empress Josephine. The Paris addresses listed on the various labels include 10 Boulevard Strasbourg and three addresses on Rue St. Martin (nos. 103, 111, and 155). Many of the bottles also mention an address at 160 Regent St., London and one mention is made of St. Petersburg, Russia. There is also mention of an award from 1851.

One of the most incredible attributes of this album is the elegant binding. It is in an eggplant purple morocco, ornately gilt and blind stamped, with a central diamond-shaped gilt-stamped medallion with red, green and yellow inlay. The condition is impeccable.

On the verso of the upper free endpaper made of *papier moiré*, is the small engraved ticket that reads "SUSSE, Pass.^{es} des Panoramas, N.º 7 et 8 à Paris." It is interesting to note that the Passage des Panoramas was one of the first covered walkways in Paris. The Susse Frères started at 7 & 8 Passage des Panoramas in 1806 and left in 1844. But it was for their contribution to the history of photography that they are remembered. By 1839, the brothers had signed a contract with Louis Daguerre to manufacture the first commercially available cameras, an exclusive right they shared with Alphonse Giroux. The Susse Frères' success at selling the cameras was satirized in a lithograph by Theodore Maurisset entitled *La Daguerriotypomanie* in 1839.



*Hand-Painted Lithograph Puzzles
of the Street Vendors
of Paris*

30. (PUZZLE.) Les cris de Paris. [Paris: Duru, 1848.]

Illustrated box: 17.2cm x 23.5cm x 2.5cm. Three different puzzles, original blue paper dividers. Wear to the edges of the box, light spotting to the top of the box lid, tips of two puzzle pieces missing, tips of two others broken off but present, light wear to the puzzles from use. \$2000.00

A lovely early children's game and a remarkable survival! A decorative box of three puzzles depicting *Les cris de Paris* in hand-colored lithographs. At this time in Paris, the streets were populated by numerous vendors hawking their wares. Known as *les marchands ambulants*, these street merchants would walk the streets from dawn to dusk and sing out to passersby to advertise their goods. The practice began in the Middle Ages and continued in Paris up to the First World War. Because this was prior to the automobile and motorized public transportation, the voices of the street hawkers were a prominent feature of public urban space, one which was often documented in art¹ as well as in children's literature.

In the current *jeu de puzzle* (puzzle game), four different lithographed scenes are depicted, each hand colored in a multitude of colors: greens, blues, orange, red, pink, grey, brown, and purple. The first one is on the top of the box lid and it depicts three different hawkers: the *Etameur des Casseroles* (the person who tins the inside of copper pans and pots); *Du beau Chasselat à la livre* (a woman with her donkey selling Chasselas grapes by the pound; she's holding a scale); and the *Marchand de Paniers* (seller of wicker baskets, traditionally done by Gypsies). The lithograph scene is within an ornamental border; the

¹ For example, in the engravings of François Boucher (1703-1770), the paintings of Edouard Manet (1832-1883) and Henri de Toulouse-Lautrec (1864-1901), and the photographs of Eugène Atget (1857-1927). For more on the subject, see Aimée Boutin's *City of noise: sound and nineteenth-century Paris*, 2015.





Pois verts! Pois verts!

A la fraiche, qui veut boire?



LES CRIS DE PARIS.

Lille. Prodhomme, 89, r. du Temple.



cardboard
box covered in
light green paper, embossed
pale yellow paper, and
light blue paper.

Most of the vendors illustrated in the puzzles are identified by their cries (as opposed to the name of the occupation). For example, the man pouring hot chocolate for a young boy, calls out “A la fraiche, qui veut boire?” – he has four bells attached to the straps that hold the hot chocolate urn on his back. The man selling strawberries calls out “Fraises, Fraises, Mes Fraises!” while holding a tray with pyramids of strawberries for sale; the water seller cries “A l’Eau, à l’Eau;” the woman selling cherries to two children “A la douce Cerise, à la douce,” and the seller of green peas says “Pois verts! Pois verts!”

A total of twelve different types of street vendors are represented, nine of which are food or kitchen related. In one puzzle, you can see the towers of Notre Dame and a bridge in the distance. Such puzzles functioned as both a children’s game as well as a teaching tool to learn various trades and help children to understand what they were seeing and experiencing on the street.

The lithography is by “Prodhomme, 89 r. du Temple” [Paris].

In good condition considering that this was a child’s toy that was used.

*On the Making and Sale of Aguardiente
in Mexico*

31. REGLAMENTO que se ha de observar...de aguardiente de caña...19 de Marzo de 1796. Mexico [City]: Mariano de Zúñiga y Ontiveros, [1796].

Large 4to. Woodcut device on title page. 1 p.l., 26 pp. Handsome period half-calf over marbled boards by Courtland Benson, spine gilt, red morocco lettering piece, strange paper flaw to the lower margin of the second leaf, not affecting text. \$4500.00

The FIRST EDITION of this important work outlining the regulations for the making of *aguardiente* in Mexico. *Aguardiente* is an alcoholic drink made from sugar cane that is first fermented and then distilled. It is still produced throughout Mexico, often supplemented with different flavors, and changing from region to region.

This *Reglamento* was issued by Miguel de la Grúa Talamanca, 1st Marquess of Branciforte, who was the viceroy of Nueva España from 1794-1798 (and known to be especially corrupt). Written to better secure Spain's control over the economy of Mexico and make trade more profitable, the work describes who can own and make *aguardiente*; how to ensure its quality; the ingredients used; barrel sizes; the taxes that are due and how they are to be paid; pricing; and how *aguardiente* will be transported.

We once had a similar text, same date, but abbreviated and printed as a large broadside.

In very good condition.

¶ OCLC: New York Public Library, University of California (Berkeley), Yale, University of Florida, Huntington Library, and four locations outside of the United States.

N^o 49. 100.

REGLAMENTO
QUE SE HA DE OBSERVAR
PARA LA ADMINISTRACION, MANEJO,
CUENTA Y RAZON DEL NUEVO RAMO
DE AGUARDIENTE DE CAÑA,
MANDADO ESTABLECER
EN LOS DOMINIOS DE LA NUEVA ESPAÑA
Por Real Órden de 19 de Marzo de 1796.
Y VERIFICADO
POR EL EXM^o. SEÑOR
MARQUÉS DE BRANCIFORTE
Virrey, Gobernador y Capitan general de ellos.



DE ORDEN SUPERIOR.

**EN MEXICO: Por Don Mariano de Zúñiga y Ontiveros, calle
del Espíritu Santo, en el mismo año.**



A Rabbit Cookbook

32. RENAUDET, Benjamin. *60 Recettes pour préparer le lapin domestique et le lapin de garenne à la cuisine bourgeoise*. Paris: Albin Michel, c.1915.

8vo. 2 p.l., 119, [1-blank], [1] pp. Illustrated paper wrappers, lightly rubbed, pages browned due to paper quality, small marginal tear to one leaf. \$450.00

The FIRST & ONLY EDITION of this rare French monograph on cooking and preparing rabbit. The book begins with how to purchase your rabbit followed by recipes arranged according to the following categories: marinades; ragouts; roasts; salads; and "Patés, Conserves et Pièces Froides." There is also a chapter entitled "Les Restes," which includes a recipe for rabbit croquettes and a gratin.

The upper wrapper features a dramatic illustration of a woman skewering a rabbit. The author wrote another book in 1918 called *Nos fruits frais* (Bitting p. 393).

A very good copy.

¶ OCLC: Cornell (damaged), Harvard, National Agricultural Library, University of Massachusetts (Amherst), and one location in The Netherlands. Not in Bitting, Cagle, Oberlé, or Simon.

On Mexican Coffee

33. ROMERO, Matias. Cultivo del café en la costa meridional de Chiapas. Mexico City: Imprenta del Gobierno, 1875.

8vo. 240, [1], [1 - blank], [8] pp. Original printed purple wrappers, some sunning to spine and upper edge of wrappers, entirely untrimmed and unopened. \$1200.00

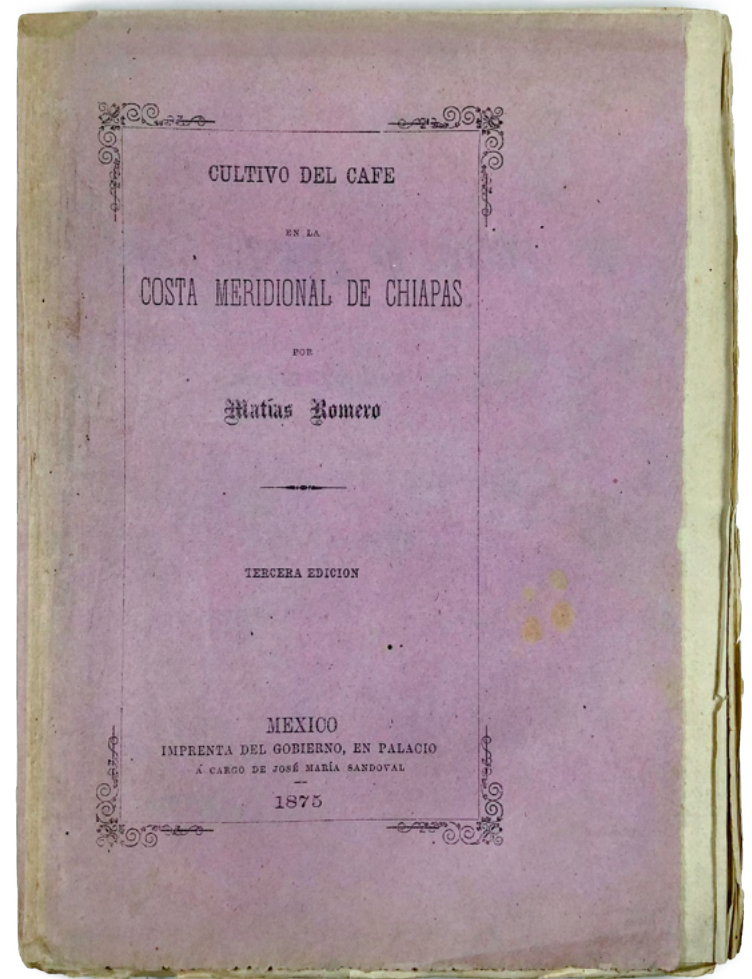
The First Complete Edition and the FIRST EDITION in book form (see below). Matias Romero (1837-98) was a lawyer by profession but spent much of his life in public service. He was Mexico's ambassador to the United States during the Civil War, a correspondent and friend to Lincoln, and during the 1870s, was senator of Mexico's Chiapas region, the area discussed in this book.

Coffee came to Mexico in the late 18th century and was first cultivated in the present-day states of Oaxaca and Veracruz. In the 1840s, Dutch and German coffee-growers began extending their production to the highlands of Chiapas.

Although the title page describes this as the "tercera edicion," from the preface we learn that it is the first complete edition and the first edition in book form. First written in July of 1874, a portion of the work first appeared in the periodical *Porvenir* (September, 1874) and then again in the periodical *Correo del Comercio* (May-June, 1875; 130 pp.). The present edition is the corrected and enlarged edition and is the first complete edition: "Lo principal de la parte adicionada, ha sido tomado de documentos escritos en Tapachula, simultáneamente con este trabajo." Six further editions were printed including one in 1991.

A fine copy in original wrappers, especially for a Mexican book of this period.

¶ Hünersdorff vol. II, p. 1267; OCLC: New York Public Library, University of California (Riverside and San Diego), Library of Congress, University of Hawaii (Manoa), University of Illinois, Louisiana University, Tulane University, and two in Europe; Palau 277389 (this is the earliest edition listed).



A New Versatile Cooking Stove

34. RUSSELL, W[illia]m. D. Fish's patent lamp heating apparatus. New York: T.R. Dawley, 1863.


8vo. Wood engraved frontispiece and fifteen wood engraved illustrations in the text. 2 p.l. (including frontispiece), [7]-26 pp. Original pink illustrated wrappers, stitched as issued, moderate wear and staining to wrappers, one inch of wrapper split at bottom of spine. \$650.00

The FIRST EDITION? (see below) of this pamphlet selling a portable heating apparatus that can boil, fry, stew and steep. Invented by Warren L. Fish and sold by W[illia]m D. Russell, the stove was first patented in 1862 and was eventually utilized by camp cooks to feed soldiers during the American Civil War (see description of illustration below).

In the introduction we read that Mr. Fish came upon the idea of utilizing the extra heat expended by his kerosene lamp, while attending to his ailing family. In order to be able to remain in the same room with his family and keep up the constant vigilance they required, he decided to use his kerosene lamp to heat the food he gave to his family. This idea transformed into a heating apparatus made possible by a "Lamp Attachment" which could cook food "in hospitals and hospital railway ambulances, in barber shops, in restaurants, in the student's room at colleges, in chemical laboratories; and for family purposes."

This pamphlet advertises four models which can be adapted to different situations (all of which are well represented through numerous illustrations). The price for each article is listed below each illustration, and there is a price list on page [1]. In addition to being able to provide moist air in a sick room, one can use the stove to boil water, fry food, and steep tea for an extended period of time. The apparatus is being advertised as a great economical choice, especially for large families who live in small spaces, as well as hospitals and military camps.

FISH'S PATENT
Lamp Heating Apparatus.



For Kerosene. For Gas.

BOILING,---FRYING,---STEWING,---STEEPING,
WITH THE FLAME THAT LIGHTS THE ROOM.

MANUFACTURED AND FOR SALE BY
W M. D. RUSSELL, Agent,
206 PEARL STREET,
One door North of Maiden Lane, New York.

T. R. DAWLEY, PRINTER, 13 AND 15 PARK ROW.

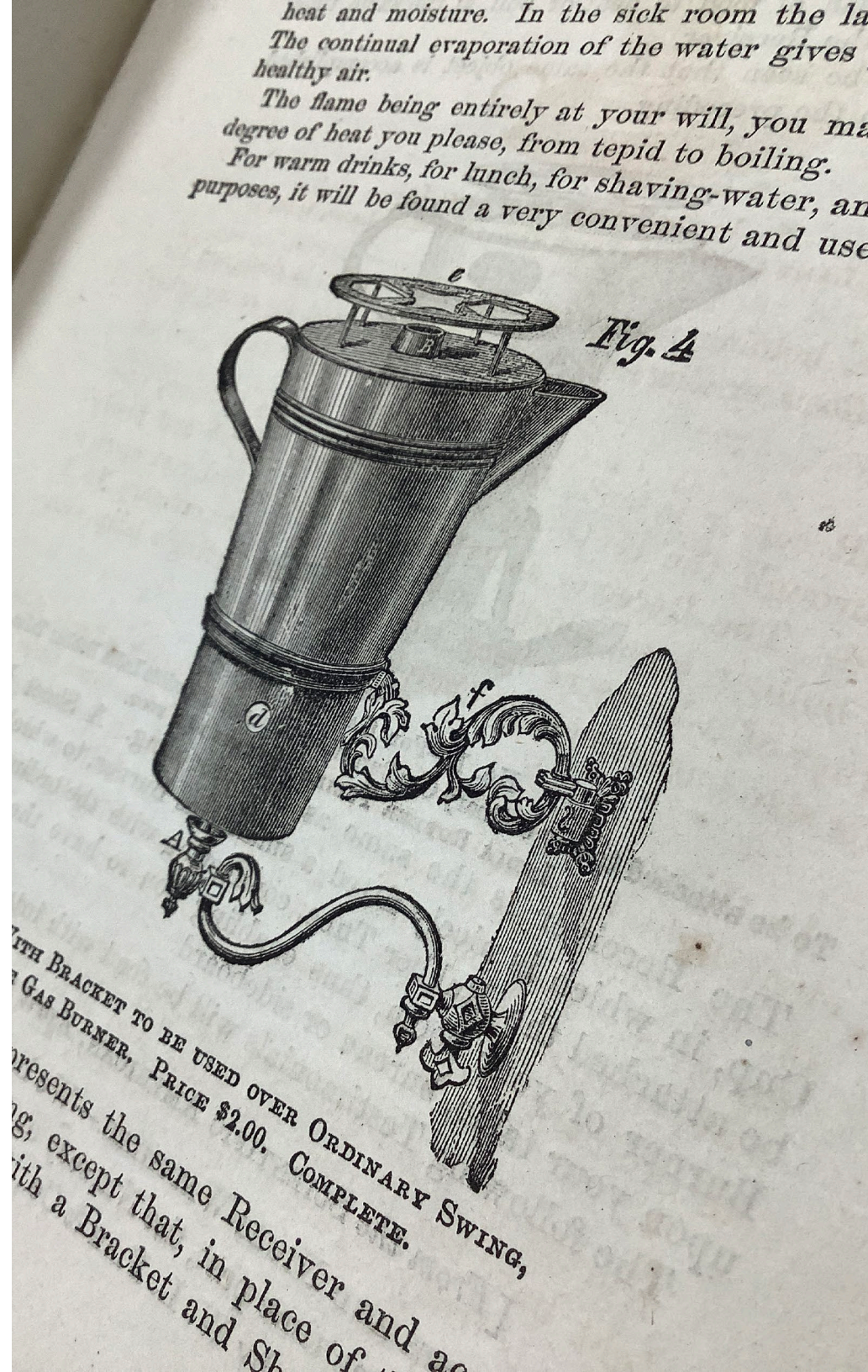
The final announcement is for a double burner created especially for railway ambulances.

With this simple apparatus 50 invalid soldiers have been amply provided with tea, coffee, boiled eggs, farina, soups, warm drinks...on their trip from Washington to New York. It was deemed impossible to boil so large a quantity of water with two simple Kerosene Lamps. But the steward reports In reply to the question whether the water boiled— "Boil, sir! The water fairly hopped."

With an image engraved from a photograph of an American Civil War camp scene showing Lieutenant A. C. Plummer at his leisure with a newspaper. Nearby, is his servant preparing breakfast on one of Fish's Patent Lamp-Heating apparatus.

The prices for these apparatuses and their accoutrements range from "62½ cts" to "5.00."

¶ Not in OCLC, though OCLC does record three editions from C.O. Jones: two in New York, (1863 & 1864) and one in Boston (1864).



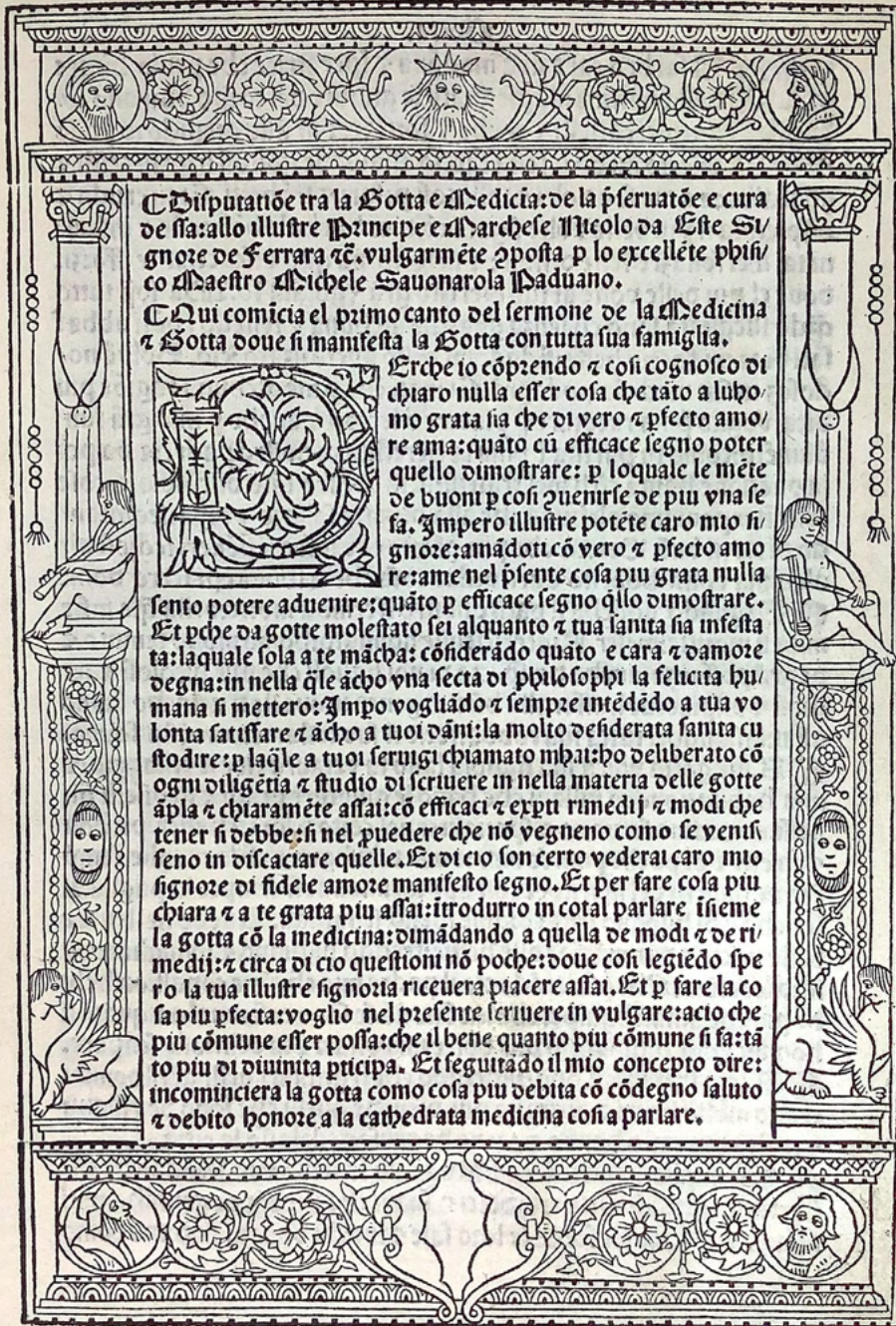
An Important Renaissance Food Writer
& "One of the Greatest Physicians
of the First Half of the
15th Century"

35. SAVONAROLA, Giovanni Michele. *De gotta la pres-
ervation e cura.* Pavia: Pocatela, 1505.

8vo. Woodcut device on title page and final leaf, one woodcut ornamental border with woodcut initials in the text. [78] pp. followed by the final blank leaf e^s. 18th-century vellum, gilt red morocco lettering piece on spine, light spotting on binding, clean internally. \$15,000.00

The rare FIRST & ONLY EDITION of this study of the dangers of eating rich food, one of Savonarola's rarest works and lacking from most gastronomic collections. Chapters cover how to combat the resultant gout medically; the specifics of certain food stuffs and their nutritional properties; and the work of other doctors, especially that of Avicenna, in relation to the healthy diet. Savonarola (c.1384-c.1462) was a well-respected doctor and encyclopedic writer about medicine. He taught at the Universities of Padua and Ferrara and is also remembered as the grandfather of the Dominican reformer and martyr Girolamo Savonarola (1452-98).

On the recto of a² is a lovely, elaborate architectural woodcut border depicting a king, Arabic doctors, musicians, and sphinxes. Interestingly, an almost identical woodcut was used by the printer Lorenzo Rossi in Ferrara for his edition of Francesco Nigri's *Contio in D. Herculis*, c. 1505. (See Ruth Mortimer's study of the Hofer collection at Harvard, *Italian 16th Century Books*, no. 434.) One has to look very closely to see the difference between the two woodcuts, but I must say that the cut used in the Savonarola is finer, and in better condition. Also, the one used in Ferrara is the mirror image of the Savonarola woodcut.



fusseno a lordine de la natura: finito seria gia molti anni p la possanza del fuocho la machina del mondo che fra tutte le belle cose da dio create: et ancho per li homini facto lordine e comendato: acio creder far ti debbe lordine della gerarchia angelica celestiale et gloriosa. **De** vogli adoncha come sugietta a miei comadamenti star et non volerle a tuoi superiori equare.

Gotta.

B En vedo questa contentione fra noi nata per vna parte et l'altra multi argumenti hauere: doue non meno serebbe difficile fra noi il giudicare che al nostro dire far fine: et impero per venire alle cose piu fructuose: cotal fine al mio dir far voglio. Io son facta come podesta o rectore nel correggiere tali malfactori deli quali disotto diremo apieno. Se adoncha aloro iustitia amministras gran torto hanno di me far lamento. Et faccio come li altri officiali che pur li sciagurati et coloro che guastano larte pur puniscono et li boni maestri lassano andare. Ancho piu te dico che molte volte se comio honore potessi: lassarebbi star: che al creder duro serai: et assai volte contra mio volere altrui cosi molesto. **Ma** ben voglio sappi che se alcun modo o via tu hai nel dispregiar questo nostro gentil pregione per loqual insieme cosi a parlare conducti siamo: pur che con mio honore et ancho con vn pocho di caricho far tu possi che gia dadi doti la mia fede ti prometto li ochij serrare et ogni comodo darti per sua liberatioe: ne ancho alcuna cosa a me piu grata far potresti: sicche arditamente acio adoperar ti vogli.

Adedicina.

Qredo ben te sapere che il longo contender e gran cagione di accendere lodio. Et impero vogliando io non con minor disio quello che tu aspecti: acio che piu pacificamente et meglio assai et senza odio fra noi nostro voler adempir potiamo: voglio te co a tempo per lui far pace a cui sempre sommamete e piaciuta et di quella e stato non poche volte fermo mediatore: come publico e per l'uniuerso. Tu sei ben contenta che io ti discacci: et ancho tu di partiti. Et considerando la cosa cosi da noi pendere: spero senza grande affanno quello liberare: o vero dalli tuoi affanni molto psuare. **Ma** voglio prima sappi che cio senza suo volere far non si puo. Sicche fra noi il terzo esser conuene che in vna voluntate cõcozza et in altro modo sinta uolera lo giuoco. **Post** ponamo adoncha il longo et fructuoso

dire: et vegnamo a quello che tutto tra noi con ardete uoluntate desideriamo. Gotta.

Molto contenta et beata facta mhai cara mia regina quando copreso ho il tuo volere et incio il mio partire da questo nobil signore: il quale contra mia uolgia si molesto. Et certo comio me lui fa bene: io li sono stata piaciuta assai et di dolore pocho ho affannato perche non e signor da molestare ma sempre dallegrare: ne ancho senza peccato trouar si puo chi allui ingiuria far possa. Et certo si alli miei comadamenti obediente si fara: li prometto optima speranza di sua dolce sanita. Che come delli religiosi la obediencia e la prima parte et quasi tutta di sua anima salute: cosi delli infirmi e la prima che per sua salute hauer si debbe. **L**assiamo adoncha tal dire et uengniamo alle cose che lui da te con gran disio aspecta. Et per intrare alle cose da sapere pregoti madonna mia uogli prima ben dichiarar me el nome mio: acio che bene cognosciuta sia. Ancho la mia famiglia di casa et miei ambasciatori che portano le nouelle del mio venire con loro ad habitare come fece Joane batista a giudei nel venire di christo. Ancho mei soldati. Sicche cosi uenendo non habbiamo cagione di lamentarsi di me. Ancho innanti di me in tutto guardarli. Tu sai ben cara mia madonna che alordine della natura contrastar non posso. Impero son bene deffer supportata se cosi uogliando loro li molesto quali bene fanno che queste due cose insieme star non possano. botte piene et massara imbraccia. Sicche di cio pur ti prego la brigata facci ben chiara acio che nel mio primo venire come si suole non si tardi il mio batteggiare il quale per uergogna molti trouando noue cagioni inde suoi principij ascondere suoleno.

Adedicina.

Molto me piaciuto il tuo dire: e dicio rimasa ne son ben contenta: perche vedo di chiaro fidelmete tuo venire in sul fatto perche dimandi che io ti faccia ben cognoscere: et ogni tuo aguaito discoprire: et cosi ti prometto di fare. Et a tutta mia possanza tu et tua compagnia a tutti sie noto e manifesto faro che da tuoi infidie et aguaiti ben guardar si potranno. Et perche principio dogni doctrina e sapere che iporta el nome della cosa che tractar si debbe: impero incominciero a dichiarare il tuo nome.

Gotta.

R su incomincia con gia di Maria sancta et piu non tardare.

According to Sarton, Michele Savonarola “was one of the greatest physicians of the first half of the fifteenth century, and his works may be said to mark the beginning of a wholesome reaction against medical scholasticism.” -- III, p. 1197. When writing about the importance of Savonarola’s contribution to early food history, Ken Albala notes that he was “respected as a professional physician in his day. . . . Like his contemporaries, Savonarola was dependent primarily on Arabic authorities—particularly Avicenna. This Arabist focus colored his opinions sharply in ways that clearly distinguished him from later Hellenists of the sixteenth century who used Greek sources.” – Albala considers Savonarola as one of the key writers on food during “Period I (1470-1530),” the time of “Courtly Dietaries,” and a period shared with Platina. See his *Eating right in the Renaissance*, pp. 26-27.

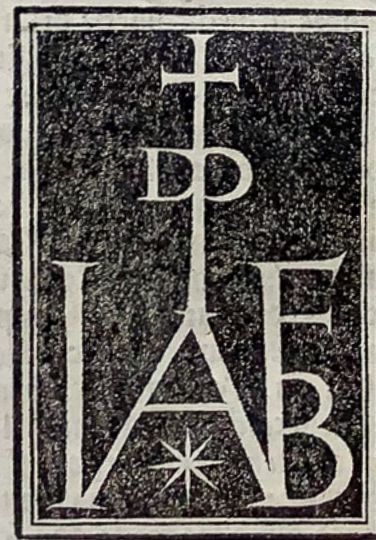
This is a particularly lovely copy with red and blue rubrication in a contemporary hand. After the first several leaves, the hand-painted letters are replaced by woodcut initials. A signature has been crossed out in ink on the title page.

¶ B.ING 1770; OCLC: New York Academy of Medicine, Harvard, National Library of Medicine, College of Physicians of Philadelphia, Houston Academy of Medicine, Yale Medical Library, and six locations outside of the United States. Not in Bitting, Cagle, Oberlé, Palcari Hensler, Pennell, Vicaire, or Westbury.

cio di tre diti di sotto & nõ sopra alla giuntura: imo che sarebbe per
ricolo di spasmo & di ptractione. Ma nel dolore della sciatica si met/
ta sopra la giuntura profundando quasi in fin a lasso. Et di tal opa/
tione qui breuemente dicto voglio basti: lassando il compimento al
doctissimo homo come fratello mio & caro compagno maestro Frã/
ceschino da verona: del illustre signor nostro expertissimo chirurgico
& phisico egregio: il quale in tal opatione ha il modo singulare & or/
dine che in somigliate cose seruar si debbe. Et cosi per non esser nel
longo dir fastidioso: priegoti illustre & caro mio signore piacciati qui
il mio cosi finire. Sempre a laude & gloria del omnipotete dio Jesu
saluatore: che per sua infinita bonta ti restitua tua libera sanita.

Finis.

Qui finisce il tractato della Gotta: cioe quella medicare: o vero
da quella preseruare: Cõposto per lo eccellitissimo medico: maestro
Michel sauonarola: padoano. Impresso in Pavia dal diligete &
solerte maestro Jacob dal Borgofrãcho: bidello. Al quale ha ob/
tenuto dal christianissimo Re di Frãcia ch niuno possa la dicta ope/
retta imprimere ne far imprimere ifra dieci anni nel suo dominio: ne
in altri luochi ipressa a quello trasportare: sotto la pena si contiene
in esso prinilegio. 1505. die. 7. Nouembriis.





*Two Important 16th-Century Cookbooks
in an Incredible Binding*

36. STAINDL, Balthasar. *Ein künstlichs und nutz lichs Kochbüch*. [Augsburg: Hainrich Stayner], 1544. Bound With: RYFF, Walther Hermann. *New Kochbüch/ Für die Krancken*. [Franckfurt am Meyn: Christian Egenolff, 1545.]

I. STAINDL: 4to. One large woodcut on the title page and one large woodcut in the text. 4 p.l., LII leaves. II. RYFF: 4to. Large woodcut on title page, title page printed in red and black ink, seven woodcuts in the text. 4 p.l., 152 ll. Contemporary blind-stamped calf over wooden boards; metal clasps; spine in four compartments with triple fillet around sides of each spine compartment; small hole to center of bottom spine compartment; “kock book” in manuscript to upper spine compartment; spine slightly faded; beveled boards; paneled blind roll-pattern to boards; biblical scenes blind stamped to outer panel; the titles of both books stamped in gilt (one title to each board) on the frame of the inner panel along with rosettes and turnips; inner panel decorated in various blind-stamped arches, leaves, and buds; small hole to calf of lower board with wooden board showing through. \$52,000.00

I. The FIRST EDITION of Balthasar Staindl’s *Ein künstlichs und nutz lichs Kochbüch*, the fourth cookbook published in German. This is a wonderfully fresh copy, bound in the nicest binding I have ever seen on a 16th century cookbook. What is remarkable about the binding, is that the

cookbook contents are stamped in gilt on the upper and lower boards. Usually, when I've had other beautiful 16th century bindings on cookbooks (whether German or Italian), the design and text stamped into the binding has nothing to do with the content. Here the binder proudly proclaims the culinary nature of the two books contained; or, perhaps, the owner of the books who commissioned the binding, felt that gastronomy was a subject worthy of an elegant and ornate binding. In either case, it is simply wonderful.

In the Staindl, there are "279...numbered recipes organized in eight parts: 1. almonds and grapes, 2. pastry with apples, pears, and quinces; 3. pastry with eggs, milk, and vegetables; 4. fish; 5. meat; 6. bakery; 7. conserves and preserves; 8. soups, and an extra chapter titled 'Underricht wie man wein gütt behalten soll.'" – Notaker, no. 704.1. According to Notaker, by the year 1700, Staindl's cookbook had been printed in sixteen different editions.

The beautiful title page woodcut depicts a chef working in his kitchen, with two others helping, one chatting with a man handling game, and another older man looking on. The large woodcut in the text is of a *kellermeister* working in the cellar.

A fine copy.

¶ OCLC: University of Chicago (the John Hodgkin copy) only. VD16 adds a copy at Wolffenbüttel and Notaker adds a copy at Augsburg. So, a total of three copies are known (outside of ours). Weiss 3683 (noting that Schraemli only had the 1545 edition). Not in Bitting, Cagle, Maggs (Catalogue 645), Oberlé, Pennell, Vicaire, or Simon. Not even present in the great German gastronomy collections of Drexel, Georg, Horn Arndt, or Schraemli.

Ein künstlichs vnd nutz
lichs Kochbüch/ vormahlens nie so leicht/
Mannen vnd Frauen personen/ von inen selbst zu
lernen/ in Truck verfaßt/ vnd ausgegangen ist/ Art
lich inn acht Bücher gethaylt/ Sampt etlichen
fast nutzen bewärten Sawpnoturfften
oder künsten. Auch wie man Essig
macht vñ Wein gütt behelt.

Balchassar Staindl von
Dillingen.



M. D. XXXXIII.

II. The rare FIRST EDITION of Walther Herman Ryff's cookbook written to help feed and restore those in bad health. Cookbooks devoted to recipes written to help patients convalesce are extremely rare at this period, though they become more common in the 19th century. They also form an important part of any gastronomy collection; in fact, the copy described by Vicaire, was the one owned by Baron Pichon, the greatest French gastronomy collector of the 19th century.

“Ryff gives nutritional advice and recipes against anxiety, melancholy, fevers, lunacy, and the plague, recommending the use of ivory, corals, sea pearls, and sandalwood. The *regimen* contains recipes for meat dishes, chicken soup, the preparation of pumpkins, fruit, and various beverages including wine and herbal infusions. The last two sections deal with diet during pregnancy and the miraculous effects of guaiac, used as a treatment for syphilis.”
– Detlev Auvermann writing in the Quaritch, catalogue 1276, item 142 (for the second edition).



**Neu Kochbüch / Für
die Kranckten.**

W **Jemann krancker Personen /
In mancherley Fehl vñ Gebrechen**

des Leibs pflegen / Mit zürichtung vñ Kochung vñ
ler nützlicher gesunder Speiß / Getrânck / vñ allen euss
serlichen dingen warten sol. Den Brandenwartern / vñ
sonst jederman in der noturfft zu vnderweisung gestelt /

Durch Gualtherum Ryff, Medicum.
Mit Keyf. Gnaden vñ Pannlegien.



Ryff (d. 1548) first trained as an apothecary's apprentice in Güstrow, Mecklenburg, before moving to Strasbourg where he was municipal physician. He wrote textbooks on distilling, anatomy, and surgery and was the author of the first German anatomy. Although described by some as a compiler and plagiarist, much of his work was original and his books succeeded in reaching, and influencing, a wide audience. "Ryff belonged to those men, who taught scientific topics in a popular manner, and whose books, mostly printed by businesslike publishers, were widely influential amongst doctors. His books enabled patients to treat themselves" (translated from Benzing).

The title page woodcut is especially striking as it is printed in red and black ink and depicts a busy kitchen with a cooking fireplace. In the foreground is an old man who is being spoken to by an older woman. In the background are two bedroom alcoves where people in bed are being served food and being cared for. The woodcuts in the text depict a mother and her children at a bedside, with a doctor, offering a drink to someone sick in bed; and various apparatus for the sick room and herbs.

In fine condition.

¶ Drexel 4; Georg 55; Notaker 706; OCLC: University of California (Los Angeles), New York Academy of Medicine, National Library of Medicine, University of Minnesota, University of Wisconsin, and five locations outside of the United States; Vicaire cols. 763-64; an Weiss 3300.



In solchem fall sol auch der Patient Rosenwasser/ oder ander gemeyn wasser/ das vast kalt sei/ oder külder kreuter safft ansich ziehe mit dem athem in die nasen/ darunder mag man auch mancherley stück vermischen/ reyn gepülvert/ so das hefftig vnnatürlich bläten der nasen stopffen. Aber fürnemlichenn sollen die Francken pfleger auff die stett oder geng/ durch welche dz blüt seinen zůflus zu der nasen hat/ aussert halben leinin tuchlin in obgemelten stücken gesetzt/ überlegen/ vnd zu solchen gedistillierten wasserren etwan ein wenig essigs vermischen/ vnd darin genetzte tuchlin umb die nasen herumb legen/ In sonderheyt wo man das haupt nit wol külen darff.

Von vnmessigem vnwillen/

oder obenaußbrechen.

Wiewol das hefftig vnmessig vnwillen vnnnd obenaußbrechen inn mancherley gestalt verursacht werden mag/ ist doch in scharpffen hizigen febern vñ gebrechen solichs dreierley vrsach. Die erst vrsach/ von der materi so im magen ligt. Zum andern/ so die materi ander stwoher in magen fleust. Die dritt vrsach/ die blödigkeyt der behaltenden krafft.

In solchem hefftigen vnwillen sol man merken/ wo solcher flus ein endzeychen einer Franckheyt ist/ das man in nit stillen oder stopffen sol. Aber wo sunst der Patient zu solchem vnwillen geneygt/ sol man nach euacuation/ oder hinnemung der materi/ auch andere eusserliche hülf vnnnd mittel brauchen/ also/ das man dem Patienten ie ein trünclein saures Granaten öpffel saffts eingebe/ oder Quitten safft/ vnd

vnnnd in solchem safft erweychte schnitten brotts/ Sein speis mag man im auch bereyden mit essig/ Agest/ Quitten/ Coriander/ Kürbis/ Vnnnd vnder weylen so gib im ein wenig Quitten Latwerg/ die aber on alles gewürtz bereydt sei/ Sant Jehans treubel latwerg/ Saurrauch/ oder Erbselen ker latwerg/ zucker Rosat latwerg/ so man von äschöflin bereydt/ oder von Hagbutten/ Kürschen latwerg/ vñ dergleichen. Aber an statt einer arznei magstu im Rosen sirop/ Nirtillen sirop/ vnnnd Granaten sirop auch vnderweilen geben/ vñ kleine trünclein darvon bereyden.

Von vnmessigen bauchflus/

oder durchbruch des leibs.



Von scharpffer hiziger Cholerischer materi in scharpffen hizigen febern vnnnd gebrechen/ erhebt sich auch vnderweilen ein hefftiger vnmessiger durchbruch des leibs/ vnd durchlauffe. Wo dann solcher fehl nit beschicht zu einem endzeychen der Franckheyt/ sol er gesopft werden. Vnd magst in solchem fall dem Patienten vnderweilen nützlich en geben des sirops/ oder safft Latwergen von N. itz

*Wine Taverns Can Only Offer Bread to Eat,
& No Gambling*

37. (TAVERN REGULATIONS.) A decree lately made in the high court of Starre-Chamber...and also a confirmation of that decree by his Sacred Majestie. London: Robert Barker, 1633.

4to. One full-page woodcut coat of arms in the text. [30] pp. (lacking the initial blank). Stitched marbled wrappers, trimmed close at the top. \$2000.00

The FIRST EDITION of these decrees written to control the sale of food in London and the activities in and around London's taverns. For example, a tavern that is "selling wine by retaile" may not offer any kind of food other than bread, whereas the taverns that are responsible for food, cannot charge more than two shillings for a meal. Another law forbids chandlers from selling grain; one regulates horsemeat; another sets tariffs for foddering horses at inns; and yet another mandates that a baker's dozen shall not exceed thirteen. And, lastly, there is a decree prohibiting tavern owners from allowing "Games of Dice, Cards, Tables or other unlawfull Games in their houses."

In addition to providing a glimpse into the public eating and drinking life of London during the time just before the English Civil War, these decrees are also a good example of the regulations that obstructed the emergence of a restaurant culture. It wasn't until the late 18th century in France, that such restrictions collapsed and the selling of prepared food was opened up to a broad range of eating and drinking establishments.

In good condition.

¶ OCLC: Columbia University, New York University, Huntington, Yale, Library of Congress, Hagley Museum, Newberry Library, University of Indiana, University of Kansas, Harvard, University of Minnesota, Dartmouth, University of Oklahoma, University of Texas, Washington State University, University of Illinois, and nine locations outside of the United States.

A
DECREE

Lately made in the High
Court of Starre-Chamber, after
consultation had among the
Judges, and Certificate of their
opinions in diuers things, &c.

*And also a Confirmation of that Decree by
His Sacred Maiellie; together with His
Maiesties Command that the same be
Printed, Published, and put in
due execution.*



Imprinted at London by ROBERT BARKER,
Printer to the Kings most Excellent
MAIESTIE: And by the
Assignes of JOHN BILL.
M.DC.XXXIII.

Chinese Banqueting in Japan

38. TOKUSŌSHI. *Kaiseki shippoku shukōchō*. [An Idea book for the *shippoku* banquet.] Edo: Suharaya & Kyoto: Nishimura Ichirōemon, Meiwa 8 [1771].

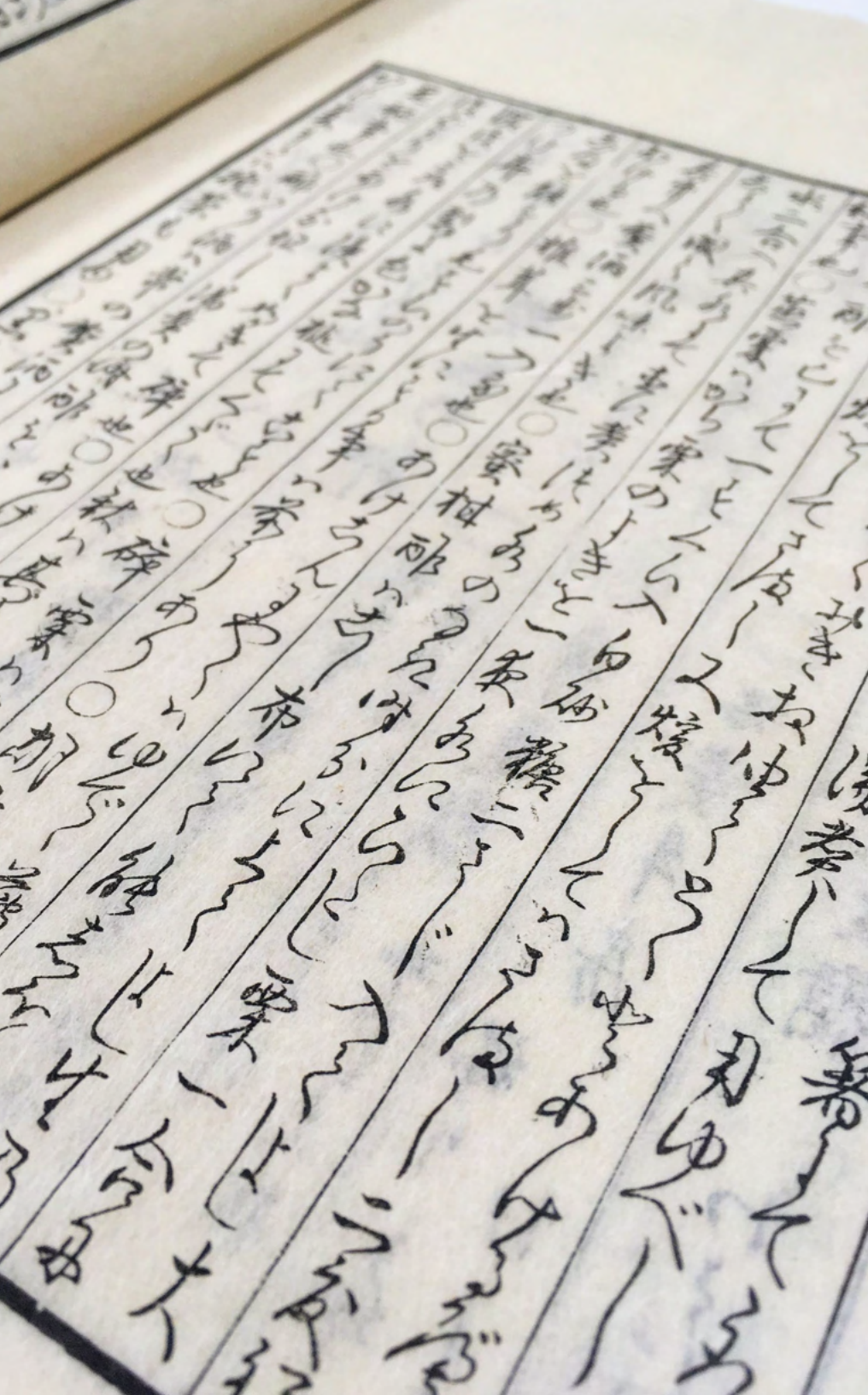
26.2cm x 17.8cm. Nine pages of woodcut illustrations in the text. 52 folded leaves, [1] printed lower pastedown. Contemporary blind-stamped light-blue wrappers, printed paper label on upper wrapper (partly deteriorated), stitching renewed, light rubbing and spotting overall, one or two small wormholes (not affecting text), slight mouse-gnawing to the bottom (not affecting text). \$3750.00

The FIRST EDITION of this book of *shippoku* banqueting in Japan. During this era, the Japanese usually ate at small individual tables which sat low to the ground, one table for each person. In *shippoku*, the table is larger, stands on four legs, is higher off the ground, and everyone eats family style. *Shippoku* was particularly popular in Nagasaki.

In the current work, the many woodcuts depict the *shippoku* table laid out; the individual pieces of dishware needed (e.g. a wine dispenser, rice container, chopsticks, spoons, bowls, platters, a teapot, and knives); decorative pieces; and the table itself.

The text is structured around *shippoku* menus arranged month by month; then a new set of menus arranged according to the four seasons, with each set of menus followed by the ingredients needed for the dishes and notes on the dishes' preparation. Some menus focus on soups, others vegetables, and some are for grilled meats.





“A few published culinary books introduced foreign foods, but only in descriptions of dining in the Chinese enclave in Nagasaki. The style of cooking these books introduce is known as ‘table cookery’ (*shippoku ryori*). The term reflects the fact that diners sat at a common table rather than at individual tables as in a *honzen* banquet. Titles of these works include... *Shinsen kaiseki shippoku shukōchō*, published in 1771.” – Rath, *Food and fantasy in early modern Japan*, p. 103.

Tokusōshi is the pen-name of our author. He wrote other works, many of which were also illustrated, on topics ranging from education to flower arrangement to poetry.

One interesting element of this copy is in the binding. Attached to the lower edge of the upper wrapper is a flap of paper which has the title of the work in manuscript. Like early printed books in Europe where the title was written along the edge of the leaves, this piece of paper was attached to our book so that it could be read while the book was laid flat on its side on the shelf.

I would like to thank Toshie Marra, Librarian for the Japanese Collection at University of California, Berkeley, for helping me to research this book.

¶ OCLC: University of California (Berkeley and San Diego) and Cornell University. *The Union Catalogue of Early Japanese Books* locates several copies in Japan. Please note that this work is sometimes catalogued under *Shinsen kaiseki shippoku shukōchō*.



The Antinomian Press, September 2021
This catalogue was downloaded
from kinmont.com.

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