Boston Book Fair 2023
Supplemental List
A Beautiful Collection of Beer Labels & Matchstick Box Labels

1s. (BEER & matchstick labels.) c.1880-1910.

Album: 27cm x 21.7cm. Labels range from 14cm x 11.5cm to 4.2cm x 3.2cm. Bound by Trevor Lloyd in handsome period green quarter-calf over decorative green cloth (appearing similar to watered silk), “Album” stamped in gilt on spine, raised bands.

$3750.00

An amazing collection of 114 beer labels from the late 19th century to the early 20th century. The labels are from all over the world including Belgium, Marseille, Languedoc, Holland, Dakar, Hamburg, Copenhagen, Oslo, Aalborg, Casablanca, Altona, Nantes, Melun, Amsterdam, Munich, Pilsen, Walsheim, Finistère, The Hague, London, Dublin, Yokohama, Morocco, Nice, Anvers, Nancy, Paris, Vézelise, Tokyo, Berlin, Budějovice (Budweis), and Trieste. Their condition is very good. One of the most beautiful is a label printed in Arabic on purple paper; it is missing a corner, but is still absolutely lovely. Nearly all of the beer-makers are unknown today.

Also bound in this volume is a collection of 320 matchstick box labels. These are also wonderfully colorful and designed with striking graphics. Like the beer labels, they also come from around the world and are in very good condition.

Although I have handled close to twenty wine-label albums, I’ve never seen one for beer (let alone matchstick boxes!).

In very good condition.

4to. One large engraved title page vignette and fifty-two numbered engravings, of which seventeen are either partly or fully handcolored, woodcut headpieces, 8 p.l., 96 pp. Expert period paneled calf, gilt double-fillets around sides and forming the inner panel, gilt-stamped flowers at the outer corners of the inner panel, spine in six compartments and richly gilt, raised bands, edges of boards gilt, the title page (π 1) and a page of the index (π 4) with paper repair along the top edge (just touching the ampersand in the title), thin marginal wormholes to the upper edge of two leaves (π 2 & π 3) not affecting text, lightly browned throughout. $6500.00

The FIRST EDITION and a special copy of this early description of the rare plants of Italy and France. Printed in London, the work is the outcome of the research of Sicilian naturalist Paolo Boccone (1633-1704), a botanist and doctor who had worked for Ferdinando II de Medici. He traveled to England in 1673 and while on that trip, attended a meeting of the Royal Society. There he met Charles Hatton who then introduced him to Robert Morison, a Scotish botanist who developed the first systematic classification of plants.

“The manuscript of the above work, together with the plates, was sent to Morison by Charles Hatton at Boccone’s request. Hatton had been a pupil of Morison’s during his residence in France. Morison had
the work printed at Oxford. He found the plates to be not very accurate and had the last seven redrawn from dried specimens, and engraved at Hatton's expense.” – Henrey, *British botanical and horticultural literature before 1800*, vol. I, p. 121.

The current copy is of particular interest because seventeen of the fifty-two engravings are either fully or partly colored. From a look at the images and the oxidation of the paint, it appears as though the coloring was either contemporary or, at least, very early.

Despite the above-mentioned faults, a handsome copy.
Potatoes to Flour

3s. CHALLAN, Antoine Didier Jean Baptiste. Rapport fait a la séance publique de la société royale et centrale d’agriculture, le 29 mars 1818, sur...la culture des pommes de terre, la préparation et l’emploi de leurs produits, l’invention ou le perfectionnement des machines propres à les convertir en farine. Paris: Madame Huzard, 1818.

8vo. 139 pp. Original blue wrappers, untrimmed, a crisp and bright copy. $800.00

The FIRST SEPARATE EDITION of Challan’s (1754-1831) report to the Société royale et centrale d’Agriculture concerning potato cultivation; what to do with them; and the invention of machines necessary to convert the potatoes to flour. The report was presented to Labbé, Dubois, Petit de Beauverger, Sageret, Vilmorin, & Yvart (the commissioners of the Société) and is an extract from the Société’s Mémoires (published earlier in the same year).

In fine condition.

Green Tea & Chocolate to Combat Gout


8vo. Woodcut initials and ornamental headpieces. xvi, [2], 97, [1 - blank], 4, 13, [1 - blank] pp. Contemporary speckled calf, covers ruled in gilt, spine ruled in gilt, red morocco label, red sprinkled edges, expert restoration to upper joint, corners bumped, light shadowing from leather onto pastedowns and upper and lower endpapers, a few small early pencil marks in the margins. $3500.00

The FIRST EDITION of this provincially printed guide to relieving gout through a controlled diet that includes green tea, chocolate, and boiled white meat. The recommendations are given “in a licentious and degenerate Age” (p. [viii]) and are based upon the author’s own experience.

Cheshire was educated at both Oxford and Cambridge and by 1721 was practicing medicine in Buckinghamshire and later Leicestershire. The present book is dedicated to James Winstanley, high sheriff of Leicestershire who may well have been one of Cheshire’s patients. Cheshire admits in the preface to this book that he has suffered from gout himself and at times “I have so far exhausted it, as for many Years being unable to walk by any Assistance, and being always lifted upon, and from, my Horse” (p. xiv). He notes that by following his own cure he is now able to ride “thirty, forty or more Miles a Day” (ibid.).

The book begins by outlining the history of gout and describing some of the symptoms. Cheshire also outlines an ideal diet for controlling symptoms of gout including green tea for breakfast alongside boiled milk, chocolate and bread and butter. For the “great Meal or dinner,” Cheshire recommends, “some one kind of the White Animal Foods” which should be boiled rather than roasted. At the end is a useful and highly detailed index.

From the collection of William Allen Potter with his armorial bookplate on the front pastedown. Maggs’ cost code on the lower pastedown, bought at Hodgson’s November 1948, is £4. A very good copy in a handsome contemporary binding.

¶ ESTC: Countway Library of Medicine (MA), Houston Academy of Medicine (imperfect), New York Academy of Medicine, and the National Library of Medicine and five locations outside of the United States.
For Cooks of “All Intelligences”

5s. CHEVRIER, M.A. Le cuisinier national et universel. Paris: Chez tous les marchands de nouveautés [Versailles: Marlin], 1836.

8vo. Frontispiece and two large folding plates. 1 p.l., iv, [3] - 437, [1 - blank] pp. Red quarter calf over marbled boards in the style of the period by Laurenchet, vellum tips, spine richly gilt in six compartments, black-speckled upper edge, marbled endpapers, marginal repairs to half title page and frontispiece (not affecting text or image), marginal repair on leaf 24, expert repairs to second folding plate. $1500.00

The FIRST EDITION of this cookbook that was written with the purpose of making tried and tested recipes accessible to cooks of “all intelligences.” In the preface, we read that the author has written this book because despite the plethora of printed cookbooks, none were able to deliver recipes that were neither too highbrow, nor too lowbrow. (He refers to Le Maitre d’Hôtel as pretentious and the extremely popular and famous Cuisinière Bourgeoise as “barbaric.”) He goes on to state that too many cookbooks seem to have been published without the recipes having been tested beforehand, “thus [exposing] the reader to compose at great cost a detestable cuisine.”

There are roughly 1,640 recipes included in Le cuisinier national et universel. The first two chapters cover potage au maigre and potage au gras. These are soup recipes that are designed for fasting days (maigre) and then all other days (gras). As noted by Ken Albala in his book Food in early modern Europe, the fast was a “food custom inherited from the Middle Ages. Although not a total fast, all healthy individuals were expected to abstain from all animal flesh and products obtained from animals such as milk, butter or eggs, for the entire period of Lent.” – p. 196. Although Lent
Instruments et ustensiles de cuisine.

- Fournreau
- Potager
- Coquille à poignée
- Cuissière
- Cuisinière
- Cuivres pour haches
- Cafetière à la Dubarry
- Machine en pou de Dufoeur pour nettoyer les vais
- Cuivres à o. p. hachés
- Culbuteur
- Sabot à café
- Tamis
- Frit pour cuire les Côtelettes
- Bouilleur d'Alcool
would last for forty days only, “Minor fasts were also scattered throughout the Christian calendar, such as Advent, as well as fasts every Friday....About 150 days of the year were set aside as fasting days.” – ibid. By the time this work was written, the rules around fasting days must have softened a bit, as we see recipes in the potage au maigre chapter that include seafood, eggs, milk, and cheese.

The next chapters cover sauces, ragouts and garnishes; beef dishes; veal dishes; lamb; pig; mutton; poultry; game; fish; vegetables; eggs; fruit-based entremets (desserts such as beignets, charlottes, and crépes); custards, soufflés, and cakes; jellies; patisserie; and pantry items such as coffee, chocolate, compotes, preserved fruit, syrups, and ratafias. Clearly, Parmentier’s championing of the potato had been successful: in the vegetable chapter, there are twelve recipes for the potato. Other popular vegetables are green beans, artichokes, and truffles. The recipe for Pommes de terre à la provençale is as follows:

Après avoir fait cuire, pelé et coupé par tranches des pommes de terre, foncez une casserole avec du beurre que vous partagez en plusieurs portions d'égale grosseur, ajoutez moitié d'huile fine avec du zeste de citron coupé en filets très minces, du persil et de la ciboule hachés; saupoudrez de farine, sel, poivre et muscade râpée; mettez-y vos pommes de terre, et les remuez sur un feu doux sans les faire bouillir; ajoutez un jus de citron, et servez.

Roughly translated to:

After cooking, peeling and slicing the potatoes, line a pan with butter which you divide into several portions of equal size, add half [the same quantity] of fine oil with lemon zest cut into very thin fillets, chopped parsley and spring onions; sprinkle with flour, salt, pepper and grated nutmeg; put your potatoes in it, and stir them over a low heat without boiling them; add lemon juice, and serve.

The final chapter is concerned with wine. Sections cover the fining of wines; the sequence in which wines should be served; and the wines that should be in one’s cellar. This includes the wines from Beune, Chambertin, Chablis, Chassagne, Clos-Vougeot, Irancy, Mâcon, Mercurey, Meursault, Montrachet, Nuits, Pomard, Pouilly, Romanée, Saint-Georges, Volnay, Vougeot, Château-Margaux, Haut-Brion, Lafitte, Médoc, Saint-Emilion, Saint-Julien, Sauternes, and Champagne. In addition to French wines, the author lists a few options from Spain, Italy, Africa, Greece, Portugal, and Persia.

The first folding plate illustrates 23 instruments and utensils for the kitchen, including various types of small ovens, coffee-makers, choppers, and a tami which is a cylindrical object with a fine mesh at the bottom that can be used as a sieve, grater, or food mill. The second folding plate depicts how a table set for 10 people should arrange the dishes for the first, second, and third courses of a meal as well as how to set a table for 43 people. Also shown are plating recommendations and pièces montées (edible sculptures). Several of the illustrations are unusual in that they are drawn with the backgrounds in black and the lines scribed in white (the opposite of what is typical in illustration).

In good condition.

A Gastronomic ABC Book

6s. (CHILDREN’S LITERATURE.) Dufrenoy, Mme.

8vo. Lithographed frontispiece and twenty-six lithograph plates. vii, [1 - blank], 109, [i - blank], [i], [i - blank] pp. Original printed wrappers bound in quarter calf over marbled boards, wrappers slightly soiled, spine gilt and blind-stamped in six compartments, red morocco label in second compartment, blue-speckled edges, marbled endpapers. $5500.00

The rare FIRST EDITION of Adélaïde Gillette Dufrénoy’s Abécédaire des petits gourmands, a beautifully illustrated book of gastronomic ABC’s. Each letter is represented by a food-related word followed by a children’s story that associates the word with food. The lithograph plate then illuminates the story within a circular image surrounded by an ornamental border.

In the introduction, we learn that the premise for the book is that a group of children have been tasked with inventing stories for the engravings that are printed in this book. Throughout, we not only read their stories, which are mostly of a naughty or mischievous bent, but we hear their voices, as in the story for the letter “K” where they argue over who will tell the story as it is represented by a word most of them don’t know. The word is “karmesse” and the learned boy, Gustave, informs the other children that it is a village festival in Flanders and Belgium where people gather and feast on “tartes couvertes du riz, de confitures, de fruits, de crème” (pies covered with rice, jams, fruit, cream).
There is one detailed lithograph frontispiece that functions as an added illustrated title page. The additional twenty-six plates are for twenty-five letters of the alphabet (all excepting “W”) and one additional plate for the ampersand. It begins with “A” for abeilles (bees), “B” for beignets (doughnuts), “C” for cerises (cherries), and so on. My favorite is “U” for ultra-gourmand which shows a child eating the food off the table after the adults have left the dining room. The lithograph is then followed by the tale of Théodore Leroi, a “horrible gourmandise” who has hidden sweets in his shirt and filled his hat with friandises. By the end of the story, Théodore’s diet is restricted to bread and water for six months.

Adélaïde Gillette Dufrénoy was a well-known author of children’s literature and erotic poetry. The engravings are drawn by Jean Charles Develly (1783-1862) and Jean Charles François Leloy (1774-1846), both of whom painted for Sèvres porcelain between 1813 and 1848. The lithograph printing is by Godefroy Engelmann (1788-1839) who patented an invention for chromolithography in 1837. The Abécédaire des petits gourmands is famous within the gastronomic literature as an incunabulum of lithography.

Page 79 is printed as “97.”
In very good condition.

Not in OCLC? OCLC records a dated edition 1822 with only 26 lithograph plates (Stanford, University of California (Los Angeles), Library of Congress, Indiana University, Princeton University, and one location outside of the United States) as well as an edition dated 1823 that has 27 leaves of plates (Morgan Library, Library of Congress, and Harvard). Our first edition, undated and with a total of 27 lithograph plates, does not seem to be listed in OCLC.

4to. 1 p.l., vi, xii, 172, 165-298, [1] pp. Original interim blue boards, shadowing of another printed page on the upper board, paper spine, printed label on spine (label possibly later), edges of boards rubbed, some spotting on a few pages due to leaves having once been pressed in the book. $3000.00

An amazing copy of the FIRST EDITION of this classic in 18th-century beer literature. Michael Combrune was a philosophically inclined brewer who sought to introduce the thermometer as a diagnostic tool in brewing. “The choice of format would have sent a clear message to the readers of the day: here was not a cheap, portable manual of practical advice aimed principally at the literate artisan brewer, but (at least in intention) a bona fide philosophical treatise, fit to grace the shelves of a gentleman’s library. Combrune was bidding to be seen, not as a communicator of philosophical ideas, but as a philosopher in his own right.” – Sumner, “Michael Combrune, Peter Shaw and commercial chemistry; the Boerhaavian chemical origins of brewing thermometry,” Ambix, Vol. 54, No. 1, March 2007.

The theory and practice occupy separate parts of the book. Combrune’s earlier work, An Essay on brewing (first ed.: 1758), was the first significant beer-making text to recommend the use of a thermometer. In the current work, An Essay occupies the first part of the work, largely in unamended form. “The second section is entirely new, laying out explicit arithmetical computations of the relationships between malt character, mashing heats, hop rates and fermentation times on a basis which is entirely thermometric.” – ibid.
The work starts out with an explanation of technical terms. This is followed by four chapters: of fire; of air; of water; and of earth. These chapters cover basic principals of physics and chemistry and their relevance to beer making. The rest of the book is made up of chapters on the principals and practicalities of beer making. The numerous sections including those on mashing; practical fermentation; the storage and cellaring of beer; remedies for diseases in beer; of taste; the nature and properties of hops; the volume of malt needed; of extraction; on water; of the heat of the air and how it relates to practical brewing; the nature of barley; the properties of malt; of artificial fermentation; of the vine, its fruits and juices; and of the thermometer. Specific types of beer are discussed such as Brown Strong; Pale Strong; Pale Ale; Amber; Brown Stout; Old Bock; and Dorchester Beer.

A lovely copy in original state. With the early armorial bookplate of “Ja’. Clealand, Roseville near Bangor Ireland” on the upper pastedown.

¶ OCLC: Harvard, California State Library, University of California (Davis), Yale, Smithsonian, University of Chicago, Boston University, Colonial Williamsburg, Illinois State University, Anheuser Busch Library, Chemical Heritage Library, Library Co. of Philadelphia, University of Pennsylvania, Milwaukee County Library, University of Wisconsin (Madison), and 12 locations outside of the United States; Schoellhorn p. 243, no. 67.

SECTION X. OF MALTING.

HIS process is intended to furnish proper means, setting the constituent principles of the grain in motion: so that the oils, which before serv

defend the several parts, may be enabled to escape. This is effected by steeping the grains. Thus, as the grain absorbs moisture, the grains begin to germinate. As the grains begin to germinate, enzymes are produced which break down the starch into sugars. This is the first step in the process of fermentation. The sugars are then fermented by yeast to produce alcohol. The resulting liquid is then aged in oak barrels to develop the characteristic flavors and aromas.

...
"When Taste and Fancy are United"

In Scotland

8s. FRAZER, Mrs. The Practice of cookery, pastry, pickling, preserving. Edinburgh: Peter Hill; London: T. Cadell, 1791.

12mo. in 6s. Two engraved plates bound at the beginning (upside down). xiii, [1 blank], 254 pp. Contemporary calf, red morocco lettering piece on spine, spine with single gilt fillet in six compartments, faint spotting on the first few leaves. $3000.00

The FIRST EDITION of Mrs. Frazer’s Scottish cookbook. Organized into general categories, chapters cover “Of Soups;” “Of Fish;” “Of Flesh;” “Pies, Pasties, &c.;” “Of Puddings, Cheese-Cakes, Custards, &c.;” “Of Creams, Jellies, Syllabubs, &c.;” “Sauces for Meat;” “Sauces for Poultry;” “Sauces for Fish;” “General directions for trussing Poultry &c.;” “Preserves, Pickles, &c.;” and “Vinegar, Ketchup, Shrue, Wines, &c.” At the end of the table of contents is noted: “The liquid measure is here given in Scotch; but it can in a minute be reduced into English.” Recipes include “Scotch soup, or hotch potch;” “To dress codlings with an ale sauce;” “To pickle mussels, or cockles;” “Brain cakes;” “A pidgeon dumpling;” “Marrow pasty;” “Fairy butter;” and “An elegant floating island.”

The arts of which we are about to treat are, like every other art, gradually advancing towards perfection; and the more rapid must the progress be when taste and fancy are united. These indeed are so particularly requisite in the arts of cookery and confectionary, that much depend upon them. It is therefore with a view to the improvement of both that the present work is humbly offered to the public (from the preface).
With an engraved plate of various trussed animals prepared for roasting and and one engraved plate showing a table with nineteen dishes. There are five pages devoted to bills of fare for dinners of five to seventeen dishes. Also featured is a seasonal guide to meat, poultry, fish, and “fruits and kitchen stuffs.”

In very good condition and in a handsome contemporary binding.

ESTC: British Library, National Library of Scotland, University of Leeds Brotherton Library, University of Western Ontario Library, Lilly Library, and Michigan State University; Maclean p. 55; Oxford p. 120; Vicaire col. 375. An edition was published in Dublin later in the same year. Not in Bitting.

8vo. Engraved frontispiece and one plate ("Tab I" & "Tab II") on one folding leaf; 3 p.l., 652, [4] pp. Contemporary half-calf over marbled paper boards, spine gilt, red paper label on spine, lightly rubbed, edges stained red. $1500.00

A very good copy of Gartler's well-known Viennese cookbook; this edition is very much expanded and is extremely rare (see below). According to Weiss, the *Wienerisches bewährtes Kochbuch* was so popular, that by 1850 it was in its thirty-eighth edition. Our edition has been enlarged and updated by Barbara Hikmann. One thousand six hundred and twenty recipes are listed followed by an appendix of kitchen rules; directions on how to serve at the table; shopping; and guides on when to prepare which foods.

Arranged according to meat and fast-days, the cookbook includes almond strudel; Linzer torte with cinnamon; chocolate bread; trout cooked in a dry wine; stuffed asparagus; carp sausage; pheasant the English way; chicken in a butter sauce; venison liver (cooked with lard, onion, vinegar, and garlic); and nine different recipes for veal schnitzel.

The engraved frontispiece depicts a woman directing two other women in the kitchen; the folding plate shows various cooking apparatus and table settings. On the title page (not affecting text) is an early ownership stamp in red ink "Golib. Jes. Liebich."

¶ OCLC records only one copy in the United States (incomplete and in the Vehling Collection at Cornell), one location in Canada, and four locations in Europe; Weiss 1179.
The Lamentations of Innkeepers
Over Feeding Soldiers

10s. (GASTRONOMY & economic precarity.) The Case of the inn-holders, victuallers, and other persons, subject to the burthen of quartering soldiers. [England, 1781.]

Large 8vo. [4] pp. Late 19th century brown cloth, title and date stamped in gilt on spine, lower corners of upper and lower board bumped, small clean tear to lower margins of both leaves (not affecting text). $2000.00

The extremely rare FIRST & ONLY EDITION of this case in defense of the innkeepers (“inn-holders”), and suppliers of food and victuals who were being sorely overtaxed by the “Mutiny Act” that required the landlords of inns, lodging houses and hostelries to house and feed soldiers and their horses. The claim being made in this case is that the military authorities were not compensating these businesses in full nor were they taking into account the inflationary rise in prices. This act obliges inn-keepers to supply the troops with

Candles, Vinegar and Salt, and with Small Beer or Cyder not exceeding Five Pints for each Man by the Day, gratis, and allow them Fire and the necessary Utensils to dress and eat their Meat — Or to find them Diet and Small Beer at Six Pence a Day for each Light-Horseman or Dragoon, and at Four Pence a Day for each Foot Soldier.
Innkeepers were also expected to supply the soldiers’ horses with hay and straw as well as beds for officers and men “gratis.” Annexed to this petition is a case in point regarding the expenditures and losses accrued by Mr. Charles Wasse of One Crown Inn, Blandford, over the course of thirty-one days. At the bottom, after a woodcut manicule, is a caveat which explains that although the losses printed in this accounting were reckoned conservatively, they still show a substantial loss to the inn-holder.

This work provides a rare glimpse into the effects of governmental policy and war on the economic lives of food providers and the availability of food overall.

With the bookplate from the Board of Law Library, Los Angeles, California tipped into the upper pastedown and a penciled-in signature and date “George Harding, 2-13-47” on page 2.

In good condition.

¶ ESTC & OCLC: National Archives only.

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### An ACCOUNT of Inholders

**March 1, 1781.**

**An ACCOUNT of Moneys lost by 18 Dragoon Horses in Blandford, by Mr. Charles Wasse, One Crown Inn, Blandford, Viz.**

<table>
<thead>
<tr>
<th>Item</th>
<th>Cost (Sh.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eighteen Dragoon Horses on 31 Days</td>
<td>15 Tons</td>
</tr>
<tr>
<td>Eighteen Dragoon Horses on 31 Days</td>
<td>16 Cwt.</td>
</tr>
<tr>
<td>Pay of Government for 18 Horses for the above Time</td>
<td>1.14.6</td>
</tr>
<tr>
<td>Which leaves a Deficiency of</td>
<td>1.1.4.6</td>
</tr>
<tr>
<td>Eighteen Dragoon Horses on 31 Days and Four Load of Straw, 1.1.4.6.5</td>
<td></td>
</tr>
<tr>
<td>Each Load of Straw made over Load and an half of Dress, which is worth 5s., a Wearage Load, and which makes the Load of Dress for the four Load of Straw, only</td>
<td>1.1.4.6.5</td>
</tr>
<tr>
<td>Which leaves a Deficiency of</td>
<td>1.1.4.6.5</td>
</tr>
<tr>
<td>Which Deficiencies together make a Loss of</td>
<td>1.1.4.6.5</td>
</tr>
</tbody>
</table>

Caveat: The losses printed in this accounting were reckoned conservatively, they still show a substantial loss to the inn-holder.

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### An ACCOUNT of Money lost by the above Person, by 18 Dragoon Men in 31 Days, viz.

<table>
<thead>
<tr>
<th>Item</th>
<th>Cost (Sh.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seven Dragoon meat at 3 of three Bushels of Cow's per Week, 1.1.4.6.5 per Bushel, which is 9.04, per Bushel, for 31 Days</td>
<td>9.04.0.0</td>
</tr>
<tr>
<td>Seven Dragoon Allotment of Small Deer is 10 Gallons per Day, at the low Price of 2.0.0 Gal. for 31 Days</td>
<td>2.0.0.0</td>
</tr>
<tr>
<td>Candles for the Use of the Dragoons in their Rooms, and for the Use of the Stallions, is four Candles per Night at 2.0.0.0 for 31 Days, at the low Price of 7.0.0.0 per Pound</td>
<td>7.0.0.0</td>
</tr>
</tbody>
</table>

This Sum divided makes a Loss of about 3.0.0.0 per Man.

Caveat: The above Articles are reckoned at the lowest Prices, and not as they are sold in the East, which makes the above Articles frequently much greater prices than the above.

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The Regiment to."
How to be a Proper Limonadier

12mo in 6s. x, 192 pp. Contemporary quarter speckled sheep over speckled boards, spine gilt, faint yellow edges, four leaves coming loose from the binding, a few tiny wormholes in the upper margin of several leaves. $2000.00

The extremely rare FIRST & ONLY EDITION of this lovely little work by Leblond on the art of the limonadier (lemonade-maker). Sections describe how to work with sugar; provide recipes for syrup, ice cream, eau-de-vie (a clear brandy made from fruit), and ratafias; and various ways to prepare fruit juices, coffee and chocolate. Also included is helpful advice on how to find and purchase the best ingredients for the sophisticated café of a limonadier.

Leblond goes into great detail on where the best coffee beans come from (Yemen and Senam); on the cultivation of coffee; and what defines a good coffee bean. He provides information on how to roast coffee beans and prepare the beverage. He also writes in detail on cacao, citing Mexico as the best place to get cacao from. He says that good quality chocolate should only contain “cacao, sugar, vanilla, and a few beneficial spices,” as opposed to lesser chocolate which is mostly composed of inferior cacao, crushed and roasted sweet almonds, brown sugar, and storax instead of vanilla. (Storax is a resin derived from the bark of the liquidambar tree.)

Leblond writes that tea comes from provinces in China, Japan, and “la Tartarie” (a region that encompassed parts of India and Persia). He does not describe how to brew tea as he says that this method is already known well enough. He also takes a dig at the people of Holland...
and England for their excessive tea drinking: “où l’on fait usage de cette boisson pendant tout le jour et une bonne partie de la nuit sans discontinuer” (where this drink is used throughout the day and a good part of the night without stopping). He then goes on to describe cinnamon, cloves and mace, including their medicinal properties and the best places to get them from. He also recommends purchasing cider from the town of Isigny in Normandy and explains how to preserve fruit in eau-de-vie.

In the forward, Leblond despairs that there are too many limonadier establishments in France. In his opinion, such businesses must be shining examples of cleanliness, have a refined menu, and serve with gracious hospitality. Unfortunately, he feels that many of the people who call themselves limonadiers are not worthy of the name as their beverages, food, and accommodations are not up to par. Those limonadiers who find themselves unable to sell coffee, chocolate, or fresh liqueurs are called “rogomistes” by Leblond. “Rogomistes” are basically merchants of spirits. For these people, Leblond has provided profitable ratafia recipes.

With a contemporary inscription on the title page of “Du Dresnay” as well as the Du Dresnay library stamp. The speckled binding is an excellent example of scratching.¹

In good condition.

¹ Vicaire: col. 506. Not in OCLC.

¹ “Scratching is splattering droplets of a pigment (or an acid) over a surface to leave a spotted pattern on the surface...a popular way of finishing off...patterned paper.” – Sidney E. Berger, The dictionary of the book, second edition. London: Rowman & Littlefield, 2023, p. 411.
With Many Offal Recipes

12s. (MANUSCRIPT: French cookery.) 18th century.

25.4cm x 19.2cm. [28] pp. Contemporary stitched vellum wrappers made from recycled 17th c. manuscript vellum, wrappers stained and worn at edges, stitched together with a pale pink silk ribbon, one leaf attached with a pin to a stub where a leaf had been excised (included in the pagination), paper lightly stained in places, deckles remaining on the outer and lower edges. $2000.00

An unusual French cookery manuscript, comprising 61 savory recipes and 5 sweet recipes, all written in a single legible hand and charmingly bound in an earlier manuscript leaf stitched together with a (now faded) pink silk ribbon. What is of particular note is the large number of offal dishes, even for a French cookery book (offal is the parts of an animal that are usually discarded).

Many of the dishes have a mirepoix base (in this case made with onions, carrots, parsley, salt, and pepper), and are examples of humble home cooking. There is a classic garbure which is a traditional hearty soup from Gascony made with ham and vegetables that is known to have been a daily source of nourishment for the peasants of that region. The offal recipes include mamelle de vache (cow udders); langues de mouton (mutton tongue); pied de veau (calves feet); fraise de veau au gratin (veal intestine au gratin); cervelles de mouton (mutton brains); farce a l'oreille (stuffed ears); and oeuf à la tripe (eggs with stomach lining).

Also included are rissoles (savory stuffed pastry); carotte au gras pour mettre sous de la viande (prepared carrots for laying meat on top of); potato dumplings; Flemish waffles; gigot a litiere d'oignon (leg of lamb on a bed of...
onions); pain au écrevise (crayfish loaf); perdrix au choux (partridge with cabbage); tanche a la tourtiere (tench baked in a double-crusted pie – tench is a fish that is found in fresh or brackish water); petit pot au caramel (caramel custard); œufs à la neige (meringues floating on a bed of custard); carpe en ragout (carp stew); and brochet au court bouillon (pike poached in a light broth).

Bound in a 17th-century vellum leaf that is a manuscript contract to establish a foundation to pay for administering the sacrament to the poor at the Sainte Magdeliane church in Moulins. The foundation was established by the “Sieur Moret” and his wife and the document is dated 1684. Gilbert More, captain of the militia of Chambon Colombeau (Moulins), died in 1680 and bequeathed money for the foundation. The document is written by Louis Gabriel Girault, Doctor of Theology and Canon of the collegiate church of Notre Dame. On the upper wrapper is an ink stamp of “dix sous” with two official ciphers; on the lower wrapper are the remains of a wax seal.

In good condition.
Delicate and Lovely

13s. (MANUSCRIPT: French cookery.) Recettes. [18th century.]

23cm x 19cm. One bifolium (as a loose wrapper), 32, [3], [13 - blank] pp. Three contemporary gatherings neatly stitched together by pink string with tassels. “Recettes” written in a contemporary hand on the bifolium that is not attached but functions as the wrappers, each of the gatherings sitting loose in the bifolium. $3000.00
A lovely French cookery manuscript, in surprisingly fine condition for something so delicate. Written in a single hand, each of the pages has letters for its alphabetization (e.g. “aBr” for the first page, which begins with “Marmelade D’abricots...,” “aN.g” for the second page, which begins with “angelique,” and so on). From a study of the recipes, it is likely that this manuscript was written by a chef d’office, a cook whose responsibilities were for those items that are served cold. The French term office would later change to garde manger (pantry).

Among the approximately 100 recipes are those for Beignets (donuts); Biscotins (biscuits); Biscuits (cookies); Blanc manger (a soft white dessert made in a mold); Crème a frire (a type of fritter); Boeuf fumé (smoked beef); Brioche; six different ways to cook sugar; Crème fouettee (whipped cream); Crème de Mr Gervais de Blois; three different forms of guimauve (marshmallow); Gelées et pâtes de fruits diverse; Onguent de la Mere; Pain d’epice (gingerbread); Vinaigre de sureau (elderberry vinegar); Vinaigre des quatre couleurs (vinegar of four colors); Manière de faire les macrons (how to make macaroons); and Manières de conserver des truffes (how to preserve truffles).

There are also fourteen different ratafia recipes, including those made with orange flowers, apricots, quince, pits from fruit, lemon, and cherries. As noted by Larousse gastronomique,

Ratafia [is] a home-made liqueur produced by macerating plants or fruit in sweetened spirit... The word is of Creole French origin; it formerly referred to the alcoholic drink which clinched an agreement or a business transaction and is said to be derived from the Latin phrase rata fiat (let the deal be settled).

Written on laid paper with the watermark of C. & I. Honig and a crowned shield with a postal horn in the center.

With the bookplate of Jacques and Hélène Bon on the verso of the upper wrapper. The bookplate includes an illustration of a bibbed gastronome with a morel mushroom for a head, getting ready to eat.

In fine condition.
English Sweets, Wines, and Pickles

14s. (MANUSCRIPT: English cookery.) F. Norris her Book. 1781.

A manuscript of 133 numbered recipes for the pantry, the barrel, and the sweet tooth, written in a few different hands. The initial six pages are devoted to a careful index that directs the reader to (all but one) of the numbered recipes. There then follows a collection of 19 wine recipes, 57 ways to preserve and pickle fruits and nuts, and 57 dessert recipes. On the upper pastedown is written “F. Norris her Book, 1781” and on the lower board of the vellum binding are the faded remains of “F. Norris her book” followed by two words that we have been unable to decipher (one may be “Lincolnshire”).

The manuscript begins with directions on how to make English wines. Among the instructions are recipes for elder flower wine both “Mrs. Godin’s way” and “Mrs. Ireland’s Way;” balm wine; white currant wine “Mrs. Smith’s way which is very good;” birch wine; clary wine (a flowering sage); cowslip wine; and British Madeira (made with raisins, sugar, yeast, and cochineal). There are also recipes for numerous dried fruits, preserves and pastes made from quince, barberries, plums, peaches, apricots, apples, oranges, lemons, gooseberries, oranges, pippins, cherries,
raspberries, almonds, and walnuts. Among the pickle recipes are those for artichokes, cucumbers, quince, and lemons. Prior to modern refrigeration, preserves and pickles were an important component of people's diets as they were a means to make the bounty of harvest periods available during winter when fruits and vegetables were scarce.

The desert recipes are especially appealing and they represent a nice cross section of sweets in 18th century England. Included are those for cakes; drops; jumballs; shives (i.e. slices); clear cakes; puffs; ratafia drops; flavored butters; creams; candies with almonds; an elderberry rob (a condensed syrup); a lemon omelet (which is baked); cheesecake; Nun's biscuits; Queen cakes; seed cake; syllabub; “cheap plumb cake;” “paradise pudding” (eggs, bread crumbs, brandy, lemon peel, currants, and butter\(^1\)); gingerbread; “spunge biscuits;” and wigs (enriched, leavened tea cakes). Below is the recipe for “cracknells:”

\[
\text{Almond Buns}
\]

\[
\text{Take half a pound of Almonds blanched in cold water slice them as thin as possible and sift of Sugar over them to prevent their oiling. Boil half a pound of double refined Sugar in cold water, stir in the Almonds as fast as you can then take it of}
\]

Although slightly worn and stained, in good condition and easy to read.

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\(^1\) This recipe ends with the quote “Adam tasted the pudding, it was wondrous nice, So Eve cut her husband another large slice.” I guess this recipe was known in the Garden of Eden (hence, the title)!
A Fondness for Quince and Almonds

15s. (MANUSCRIPT: German cookery.) Dieser buch gehört von Cristina, Maria Beclerin. in Pforzheim...28 Janu: 1781.

20.5cm x 17cm. [244] pp. (16 pp. of which are blank). Contemporary pastepaper boards, worn and stained, some pages ruled in pencil, light foxing, signs of two leaves having been torn out, final six pages loose. $2000.00

A substantial family cookery book from Pforzheim, Germany. Pforzheim is in the south and borders the Black Forest. This manuscript is written in several different hands and begins with the notation that “this book belongs to Maria Cristina Beclerin...1781.” It provides a comprehensive collection of late 18th-century cuisine from South Western Germany and includes roughly 325 sweet and savory recipes.

There are a number of traditional Christmas cookies such as Nürnberger lebkuchen (gingerbread); Pfeffernußlein (small spice cookies made with pepper that originated c.1756); mandel kränzlen (dough that is striped with a chopped almond, sugar, and butter mix and then twisted to make wreathes); and Belgraden Brod (made with sugar, flour, almonds, cardamom, cinnamon, and lemon peel). There are conserves and latwegen (fruit purées) of quince, apricot, cherry, mirabelle plums, mulberry, strawberry, rosehips, grapes, and raspberry. There is also a recipe for black currant juice.

There are many bread and torte recipes, and almonds and quince figure frequently throughout the manuscript. Among the dishes using quince is a recipe for dried quince marmalade. On the savory side, there are recipes for knackwurst (in Germany there are many regional variations to this sausage); speck (cured aged ham); chard; fricassee; and casseroles.

One leaf is dated “4 Juni 1766” and contains the following names: Marie Weidemann, Marie Marquardt, Sophie Bloch, and Anna Krackert. On the first leaf is a later notation by “C.F. Schmidt” that is dated 1811.

Although the binding is worn, in good condition internally.
A lovely and UNRECORDED California menu offering an astonishing fifty-two dishes at a Free Mason’s banquet in Nevada. The meal was to honor the establishment of the first commandery to be organized in Nevada, the DeWitt Clinton, No. 1, Knights Templar and Appendant Orders. This bright and colorful menu is divided into three columns and each course is accompanied by wine and spirits. The dishes are written in a mix of French and English.

The town in which the banquet occurred was the boomtown of Virginia City in Storey County, Nevada, elevation 6,148. In the 1860s, the town was a busy, rapidly growing mining town due to the discovery in 1859 of the Comstock Lode, the first major silver deposit in the United States. That such a banquet and richly printed silk menu would make its way to a high elevation mining town speaks to the wealth that was being generated.
A few years before our menu, Samuel Clemens was a writer in Virginia City and it was there, while working for the newspaper the *Territorial Enterprise* that he first used the pen name “Mark Twain.” (Mention is also made of the town in his book *Roughing it*, 1872.) At the time of the banquet, the town had close to 20,000 inhabitants; by 2020, the population had dropped to 787.

The banquet begins with oysters accompanied by Chablis and Sauternes, then a soup served with Madeira and Sherry. Next is fish and hors d’oeuvres served with a Riesling from Rüdesheim am Rhein, Germany. This is followed by various meat dishes (including tenderloin with truffles, goat à la Provençale, and tête de veau with a turtle sauce), all of which come with a Bordeaux from Saint-Émilion. These are followed by wines from Burgundy (Chambertin and Côtes de Nuits) and pièces montées (edible sculptures made of sugar). The roasts of various fowl and the vegetable dishes are served with a “De Luze Paullac” (i.e. Pauillac, a wine from Bordeaux) and the entremets and desserts come with Veuve Clicquot (Champagne) and various spirits. It is interesting to note that none of the wines come from California.

The menu includes a large illustration of a knight on horseback signed “Keith.” This may have been William Keith (1839-1911), a Scottish-born portrait painter and engraver, who began as an engraver for Harper’s in New York, but moved to California in 1859. The menu was printed in San Francisco by Frank Eastman, a printer who was active in San Francisco from 1853 until his death in 1882. Eastman also printed other items for Nevada Freemasons from 1865-1880.

In very good condition

¶ Not in OCLC.
The Fruit of the Incas,  
The Yeast in Pulque,  
Chile Cultivation,  
& Aztec Corn

17s. LA NATURALEZA. Mexico City: Escalante, 1870-73.

31.5cm x 21.5cm. Fifteen issues (nos. 9, 10, 11, 17, 18, 21, 24, 25, 26, 30, & 31) bound in original printed wrappers, upper and lower wrappers with an ornamental border, vignette on upper wrapper, wrapper paper in seven different colors, some wrappers detached, edges worn in places, early library stamps and duplicate release annotations in pencil, entirely untrimmed.

FIRST EDITIONS of this important Mexican periodical issued by the Sociedad Mexicana de Historia Natural, one of the oldest continually running scientific societies. Founded in 1868, just two years before our run of issues, the group included a number of important Mexican scientists, including Alfonso L. Herrera, the first Mexican biologist. Devoted to the natural history of Mexico, the periodical focuses on indigenous plants with some issues including essays on non-native plants, mineralogy, and mining (including two full-page maps), as well as one essay on a lichen used for dye that comes from Baja California and another on a scientific ascent of Popocatepetl.
There is much of interest to the culinary historian, including essays on \textit{el chahuiztle} (the Nahuatl word for a type of corn disease, issue no. 9); the cactus family in Mexico (issue no. 10); the yeast found in \textit{pulque}, a special fermented alcohol drink that dates back to Mesoamerica (issue no. 11); cashews (issue no. 17); and chile production (issue 18).

In issue no. 33 there is an essay on \textit{yepacihuitl} and another on \textit{la chirimoya}. \textit{Yepacihuitl} is a medicinal plant that was used as a purgative by the Nahua (of which the Aztecs are a part); it is also known as Croton dioicus or \textit{C. Vulpinus}.\footnote{In Tucker and Janick's \textit{Flora of the Voynich Codex, an exploration of Aztec plants}, they write “It is our belief that the inability to decipher the symbols and translate the Voynich Codex stems from the erroneous belief that the manuscript must be a European work.” One of the plants that Tucker and Janick associate with the \textit{Codex} is the \textit{yepacihuitl}. See p. 305 of their work (available on Google books).} Also in issue no. 33 is an essay on \textit{la chirimoya}, a fruit that was especially popular with the Incas; it is a strangely faceted fruit that, today, is known in the English-speaking world as a “custard apple.”

Although copies of this Mexican periodical are rare, it seems to have been widely distributed. On the verso of one of the wrappers (issue 9), it is noted (in translation) that “By agreement of this Society...it has established relationships with several foreign societies for the exchange of publications, through the Smithsonian Institute of Washington.” The scientific societies that they’ve established partnerships with include those in Sweden, Norway, Denmark, Russia, Holland, Prussia, Switzerland, Belgium, Italy, France, England, Australia, Cuba, and Chile.

A good set of this rare and colorful Mexican periodical.
On Wheat, Flour, and Bread;
An Americanum

18s. PARMENTIER, Antoine Augustin. Expériences et réflexions relatives a l’analyse du bled et des farines.
Paris: Monory, 1776.


$2500.00

A nice copy. The FIRST EDITION of Parmentier’s study of wheat, flour and bread. Chapters cover general information on wheat; the maladies that affect wheat; how to know the quality of flour; how to remove gluten from wheat flour; on starch; wheat flour; bran in wheat flour; bread; rye and other flours that different nations make into bread; and general observations on the different ways to analyze bread (e.g. using methods from chemistry to study bread).

In the chapter about the breads made in different nations, Parmentier mentions breads made with potatoes; bananas; corn meal; sagu; cheese; and chestnuts. He also mentions the silk cotton tree (Ceiba) and how Christopher Columbus was taken with them when he was in l’Amérique (i.e. the West Indies). Colombus was especially interested in how the tree could be used for making canoes, but in the context of bread, Parmentier is probably referring to the seeds and flowers which were dried and pounded to be used in bread-making and as a thickener in soups.
Antoine Augustin Parmentier (1737-1813) was famous for his introduction of the potato into the French diet, for establishing a free baking school in Paris (along with Cadet-de-Vaux), and for being the first modern nutritionist in French history.

Page 140 is misprinted as “150” and 141 as “151.”
In very good condition.

¶ OCLC: Library of Congress, Boca Raton Public Library, University of Minnesota, Science History Institute (PA), University of Wisconsin (Madison), Oak Spring, and eighteen locations outside of the United States. There is another issue of the same year with the publisher as Paris: Chez Nyon, with the same pagination. Priority hasn’t been established. I suspect that it is the same edition with a different title page. Locations are at the University of Kansas and two in Europe.
Pioneering a more Efficient Method of Making Vinegar;  
An Unrecorded Offprint by Pasteur


4to. One folding engraved plate. 1 p.l., 46 pp. Quarter calf over marbled boards in the style of the period, upper wrapper bound in, vellum tips, spine gilt in six compartments. $4500.00

The extremely rare FIRST & ONLY EDITION of this offprint of Louis Pasteur’s comprehensive study of acetic fermentation and the paper in which he claimed that the transformation of wine into vinegar was due to the development of the veil of Mycoderma aceti on its surface.

At the beginning of the work, Pasteur explains that he has conducted this study because although humans have known since early times that fermented alcoholic liquids such as wine, beer, and cider, will sour upon contact with air, the reason for this transition had yet to be explained.

Pasteur experimented with the thin layer of skin at the surface of vinegar and found that when exposed to oxygen, his sample was able to produce abundant vinegar. This was very helpful for commercial vinegar-makers, in that they were now able to control the speed with which they were able to produce the mycoderma or “mother vinegar,” in order to make fresh batches.

The sections of the essay describe the different steps and parts of the experiments Pasteur undertook. At the end is a folding plate depicting the mycoderma and the instruments Pasteur used.

This text also appeared in the Annales scientifiques de l’É.N.S. 1re série, tome 1 (1864), p. 113-158.

In good condition.
¶ Not in OCLC.
From the San Francisco Beat Poets to a Critique of Capitalism

20s. SAN FRANCISCO DIGGERS. Fall 1966-October 1969.

Twenty-six publications, sizes vary from 26.1cm x 20.4cm to 35.7cm x 21.9cm, most are street sheets, but included is one unbound book and one collection of flyers that were distributed as a paper-clipped group. (This includes the original paperclip.) Publications come from four presses: Digger Papers are printed on a spirit mimeograph machine; Communication Company and the Free City News flyers are printed on a Gestetner and Gestafax Machine; and the Kaliflower publication is printed offset.

San Francisco Digger publications range from rare to lost. Of the approximately 1000 estimated street sheets that were produced, less than half have survived. All were given away for free and usually through street distribution.
Below is a representative group of 23 individual flyers (or “street sheets” as the Diggers sometimes called them); one group of flyers paper-clipped together; one unbound book; and one communal newspaper. They are sorted according to the four Digger printing operations: the Digger Papers (which were printed on the SDS spirit mimeograph machine); the Communication Company (printed on Gestetner Mimeograph and Gestafax machines); the Free City News (utilizing the same printers as the Communication Company); and the Free Print Shop (from the Kaliflower Commune and mostly using an offset printer – they sometimes used letterpress and mimeography).

The San Francisco Diggers were a radical underground movement that sought to create a culture of free. They critiqued the Vietnam War and mainstream culture, as well as the commercialization of the underground scene. They established free stores, distributed free food, and started the free health clinic movement in the United States.

Unfortunately, memory is often connected to capitalism. So, in an effort to preserve the history of the San Francisco Diggers, we are happy to offer the following selection of their publications. However, if anyone would also like photocopies of the flyers below, we would be happy to oblige and send them to you gratis.

Note that all are FIRST EDITIONS and in good to excellent condition. The street sheets are listed by their first lines. The list and individual prices are as follows:

DIGGER PAPERS. Printed Fall, 1966.

term paper: the relationship between poetry and revolution. Flyer: 27.9cm x 21.6cm, printed recto. $450.00

COOL CRANBERRY HORSEHAIR MOUTH. Flyer: 28cm x 21.6cm, printed on red paper, recto. $350.00
COMMUNICATION COMPANY. Printed January-September, 1967.

The Communication Company \ haight/ashbury \ OUR POLICY. Flyer: 27.9 cm x 21.6 cm, printed recto. $300.00

MANUSCRIPT EDITIONS NUMBER ONE \ INFORMED SOURCES. Book, unbound: 28 cm x 22 cm; printed recto/verso. 138, 140 pp. $3000.00

SUNDAY, \ APRIL 2, \ 1:00 p.m. Flyer: 27.9 cm x 21.6 cm, printed in green, blue, red and yellow ink, recto only; signed by Allen Cohen. $300.00

HIPPIES IN HAIGHT-ASHBURY. Flyer: 28 cm x 21.6 cm, printed recto. $300.00

To The Free World. Flyer: 27.9 cm x 21.6 cm, printed recto and verso. $300.00

EMMETT GROGAN \ is \ BACK! so what. Flyer: 27.9 cm x 21.7 cm, printed on light tan paper with binder holes along left edge, recto. $300.00

CANDLE \ OPERA. Flyer: 26.6 cm x 20.4 cm, printed recto. $300.00

ZXO___9837466 \ LINO BLOCK FLYERMMMMMMM (500). Flyer: 26.7 cm x 20.4 cm, printed recto. $300.00

Where? \ Beach Comber's Haven. Flyer: 28 cm x 21.7 cm, printed recto. $300.00

Dig! \ If, during this or any future love feast. Flyer: 27.9 cm x 21.6 cm, printed recto. $300.00
SUNDAY, APRIL 2, 1:00 p.m.

Haight Street is ours to play on till we feel it beautiful to stop.

THE DIGGERS

Toni[gh]t Thurs. April 13, 8 p.m. "HAIGHT “MALL-IN”? Flyer: 27.9cm x 21.8cm, printed recto. $300.00

ANTI-RAT Demonstration. Flyer: 27.9cm x 21.6cm, printed in blue ink, recto. $300.00

We oughtta have our Heads examined. Flyer: 27.9cm x 21.6cm, printed recto. $300.00

DESIDERATA \ Go placidly amid the noise and haste. Flyer: 27.9cm x 21.6cm, printed recto. $300.00

March 31, 1967 \ THIS IS ALL BULLSHIT. Flyer: 28cm x 21.6cm, printed recto. $300.00

kARMA rEPAIR kIT. Flyer: 26.1cm x 20.4cm, printed recto. $500.00

IF I AM DOING IT. Flyer: 27.9cm x 21.6cm, printed recto. $300.00

Rockdance-environment Happening. Flyer: 27.9cm x 21.6cm, printed recto. $300.00

FREE SPRING MOBILIZATION. Flyer: 9cm x 21.6cm, black ink on dark brown paper with binder holes along right edge, printed recto. $425.00

San Francisco \ Poets \ Benefit. Flyer: 28cm x 21.6cm, printed on pink paper, recto. $350.00

STATE OF THE SOUL PREPARED FOR WAR. Flyer: 28cm x 21.7cm, printed recto. $500.00
FREE CITY NEWS. Printed Fall 1967-Spring 1968

eat \ life. Flyer: 35.7cm x 21.9cm, printed in red ink on yellow paper, recto and verso. $750.00

Twelve flyers held together by a paperclip. 1. Free City. 2. News of the day. 3. It's been unusually dark. 4. enumeration of erotic postures. 5. Daytime paranoia. 6. Are the mothers of America. 7. (collage in blue). 8. Here lies Bob Dylan. 9. For When You're Alone. 10. Do my thing. 11. Vote for me. 12. Free City News. Set of 12 flyers: 35.5cm x 21.5cm each, various ink, includes original clip that held them together, seven are recto only, five are recto and verso. $3000.00

THE FREE PRINT SHOP. Printed Aug 1968-Dec 1972

Kaliflower Intercommunal Newspaper October 2, 1969. Newspaper: 28cm x 21.1cm, printed in red and brown ink, rectos. 3 ll. $950.00
“Noble, Handsome, Necessary, and Plain”

21s. SMITH, Robert. Court Cookery: or, the Compleat English Cook. London: Wotton, 1723.

8vo. Woodcut head and tail pieces, woodcut decorative initials. 4 p.l., 112, [8], 82, [14] pp. Contemporary gilt panelled calf, spine gilt in six compartments, boards lightly rubbed and cracked. $5000.00

The rare FIRST EDITION of this delightful cook book of more than 300 recipes. Recipes range from “To make a Ragoo of Snipes” to “A Swan Pie, to be eat cold” to “Sweet-Bread Pasties.” In the introduction we read:

TO THE NOBILITY AND GENTRY OF GREAT BRITAIN. COOKERY being arriv’d to greater Perfection than ever in these Kingdoms, and great Entertainments are become so common, I thought I cou’d not do a greater Service to the Publick, than by communicating these Receipts, which I have practis’d at COURT, and in several of your FAMILIES for above thirty Years past, in Order to render that Art practicable and easy. It’s true, there are
several Books of Cookery already extant, but most of 'em very defective and erroneous, and others fill'd with old Receipts, that are impracticable at this Time. I was near eight Years with Mr. Lamb [Patrick Lamb, author of Royal Cookery, 1710] in His Majesty's (King William) Reign, and therefore knew most of His Receipts and Methods of Dressing; yet several of those Receipts, as they are now printed in His Royal Cookery, were never made or practis'd by him...I have not indeed fill'd my Book with Washes and Beautifiers for Ladies, or making of Ale for Country 'Squires, all which is foreign to my Purpose; and a Person that's well acquainted with Cookery, cannot be also acquainted in clearing the Skin and the fining of Ale: What I have inserted is noble, handsome, necessary, and plain...

Smith's Court Cookery stands at the transition period between courtly cook-books and economic cookery.

In view of Smith's snobbery here and in view of the title of his book...[it is] a little unexpected that he shows himself very much concerned with economy and with avoiding the charge of extravagance — against which Lamb had also defended himself...Such an emphasis on economy was quite foreign to the spirit of the French court nobility in the seventeenth and eighteenth centuries...and that spirit was reflected in the writings of their cooks who make rather grudging concessions to the needs of their bourgeois readers. In contrast, Lamb appears to be a little on the defensive, anticipating charges of extravagance, and Smith positively endorses the need for economy. — Mennell, All Manners of Food, pp. 94-5.

With an early inscription of “Mrs Crockford, 1781” on the upper free endpaper.

¶ Cagle 1001; Maclean p. 137; OCLC: New York Public Library, University of California (Los Angeles), Folger, University of Chicago, Indiana University, University of Tulsa, University of Pennsylvania, University of Wisconsin (Madison), Case University; Saint Joseph's University (PA); Harvard; and three locations outside of the United States; Oxford pp. 55-6. Not in Bitting (which has the second ed.), Maggs, Pennell, or Simon.
Sometimes a nicer sculpture is to be able to provide a living for your family.