Manuscripts

2024

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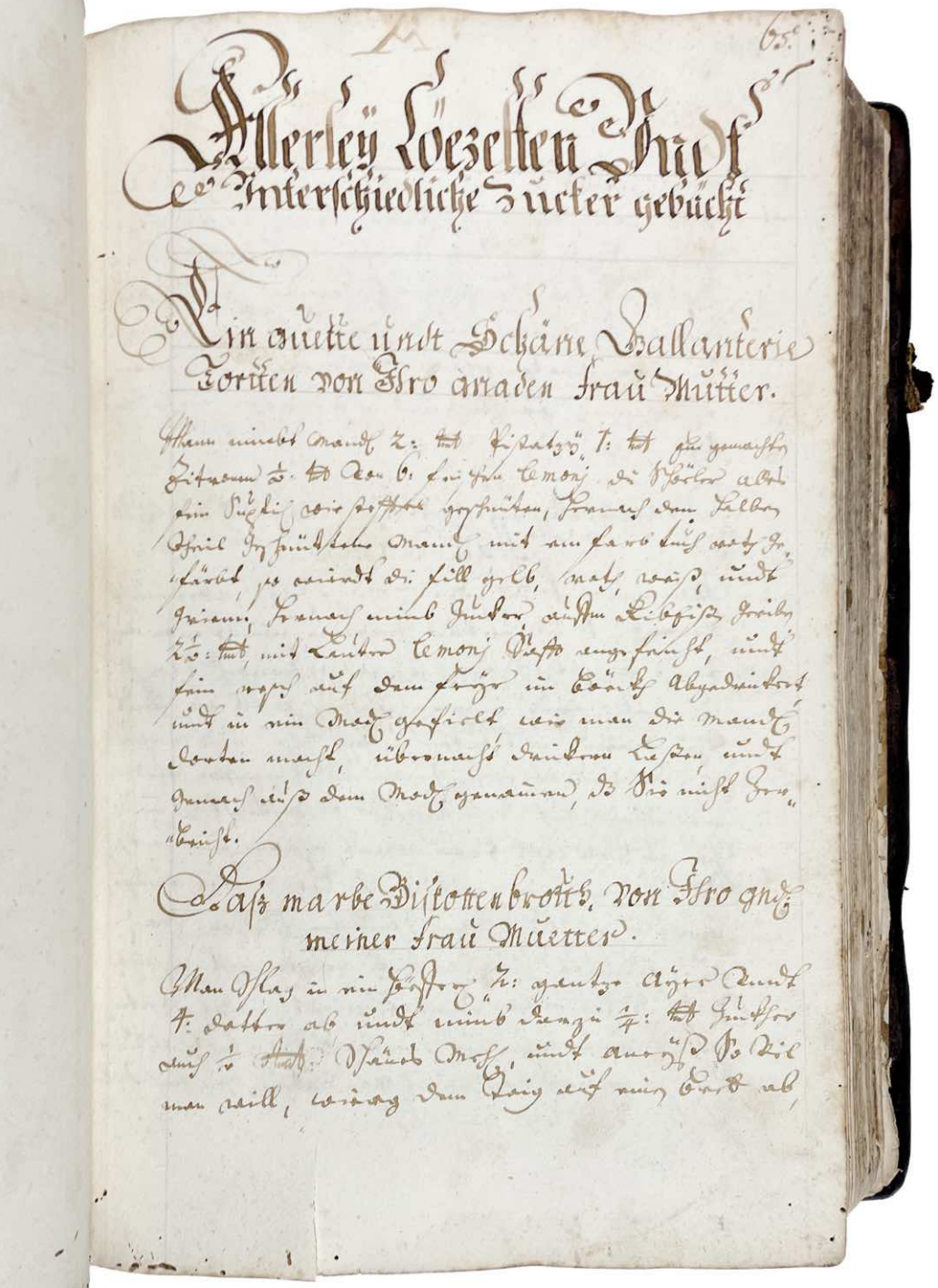
Recipes from my Mother

1. (MANUSCRIPT: Germany cookery.) Erstlichen. Die Eingemachten Sachen. [South Germany, early 17th century & early 18th century.]

33cm x 21cm. 72, [12], 73-80, 65-128, 121-184, [12], 185-224, [16], 225-288, [12], 289-374, 367-408, [8], 409-446, [80] pp. (76 of which are blank). Contemporary calf, expertly and heavily restored, triple blind fillet around sides, spine renewed, recent paper label with the title in manuscript mounted on the spine, remains of original clasps, upper pastedown renewed, first two leaves strengthened at gutter, lower pastedown restored, marginal worming (not affecting text), occasional spotting and dampstaining. $15,000.00

An enormous, comprehensive German cookery manuscript written primarily in one early 17th-century hand. This folio is the most magnificent German cookery manuscript we have ever handled. The first six parts focus on preserved fruit, sugar biscuits, desserts, cakes, and pastries, and are followed by two chapters on meat and fish dishes. This is then followed by a short chapter of recipes for wine and spirits and a final chapter on preserves and household instructions. A total of 1008 recipes are included and despite the irregularity of pagination, the manuscript is complete.

One unusual element of this cookery manuscript is that most of the early recipes are attributed to the author's mother ("Von meiner Fraü Müetter" or "von Ihro Gnaden meine Fraü Müetter"). Such sense of recipe transmission is unusual in early German cookbook manuscripts. Although we don't have the name of the author, the manuscript can be attributed to an aristocratic or upper middle-class family as evidenced by the wealth of unusual recipes for desserts and pastries.



Allerleÿ Löezelten Undt Unterschiedliche Zucker gebäckt

Ein guette undt schöne Ballanterie Tortten von Ihro gnaden frau Mutter.

Man nimbt Mandt 2: ℔ Eierdotter 7: ℔ gut gemachten Zitronen saft 2: ℔ den 6. ein gute Lemoni die Schalen alles ein Stückli wie sie sollen geschnitten, hernach den Saft von Eier Schil geschnitten Mandt mit zu gar auf nach Ihr gefallen, so nimbt die Hill grob, nach weis, undt feinen, hernach nimb Zucker, auffm Liebfeüer drüb 2½: ℔ mit Lauter Lemoni Saft angefrischt, undt fein wohl auf dem Feüer im Kouch abgedunstet undt in ein Mod gestiebt wie man die Mandt darein macht, übermach darüber Lessen undt hernach auf dem Mod genaumen, so Sie nicht Ihr„ „brüch.

Daß marbe Bistottenbrodt, von Ihro gnd meiner frau Muetter.

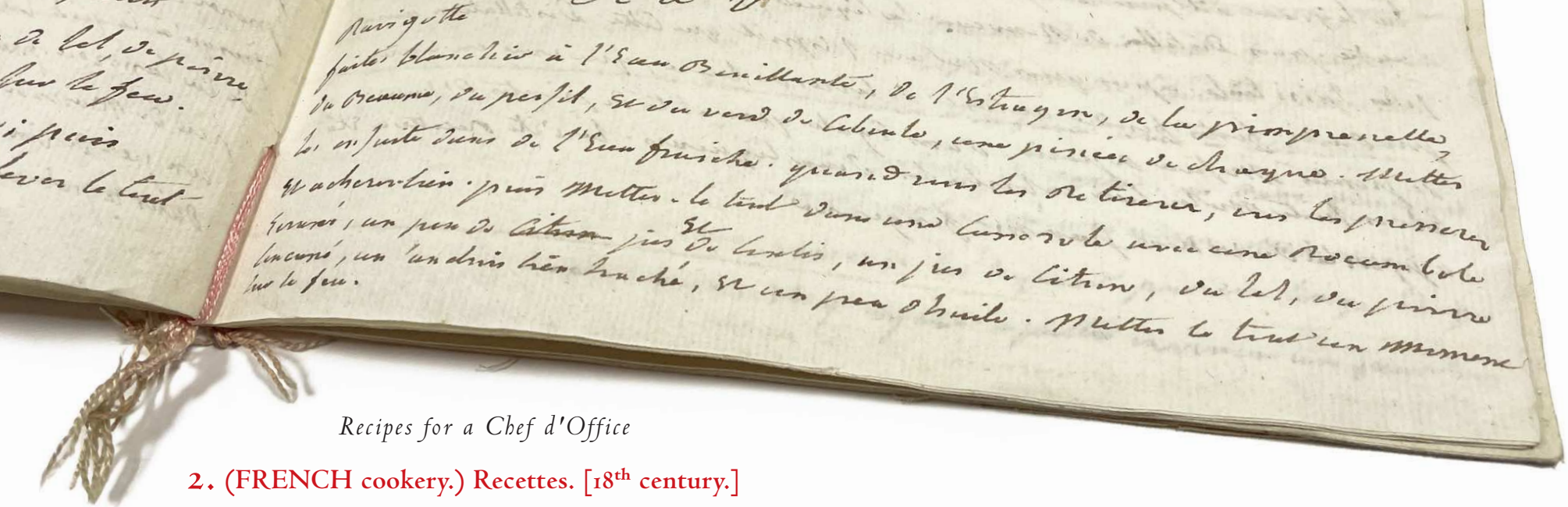
Man Schlag in ein Hafen 2: gantze Eyer Undt 4: dotter ab undt nimb darzu 4: ℔ Zuckher auf 1 ℔ Stach: Schön Mehl, undt auch so Viel man will, darzu den Teig auf ein Bord ab,

The manuscript is written in ten sections with large calligraphic chapter headings. The chapters are as follows: *Erstelichen. Die Eingemachten Sachen* (preserves – pp. 1-68); *Allerleÿ Löezelten undt Unterschiedliche Zucker gebäckt* (sugar pastries – pages 65-118); *Allerleÿ Millichs und Sültzen zü machen* (milk-based dishes and headcheese, such as *blancmange* and a caraway headcheese sausage – pages 129-146); *Allerleÿ Kochs zü machen* (a variety of savory dishes such as *schmaltzkoch,* or rendered chicken or goose fat – pages 153-181); *Von Allerhandt Tordten, Pastedten, von gütten Morben Taig* (torts and pastries – pages 185-224); *Folgen hernach außgebackt Von Allerleÿ krapffen und Eier Speÿsen auch andere gütte süsspeÿsen, alß güette Sträüben* (jam-filled doughnuts, egg dishes, and other desserts such as *strauben,* a traditional Tyrolean funnel cake – pages 231-286); *Von Allerhand Fleisch Speÿsen aüch Sügel über daß gekraftne* (meat dishes such as *allapatrita,* which is a one pot dish, inspired by the Spanish *ollapotrida* – pages 291-361); *Von Allerhandt Fisch ünd Fasten Speÿsen* (fish and other dishes for fasting days – pages 367-403); *Von Untterschen*^{iedli}*c*^{h} *Weÿn und Wassern zümachen* (various wines and spirits – pages 401-420); and *Von Allerhandt Eingemachten Sachen, aüch andere Würdschafft Sachen* (preserves and household remedies – pages 425-445).

The first hand includes 761 recipes and is from the early 17th century. The second hand has added 247 more recipes in the early 18th century; these are written on the pages that were left blank by the first author. At the end is an index with sectional headings in large beautiful calligraphic letters.

The manuscript is written on thick paper and the original text is written in a legible script in brown and black ink. A few doodles in pencil appear on some leaves (probably by a child) and there is some damp-staining in the upper margin of a few leaves and traces of worming that is mostly confined to outer margin of lower edges, not impairing text.

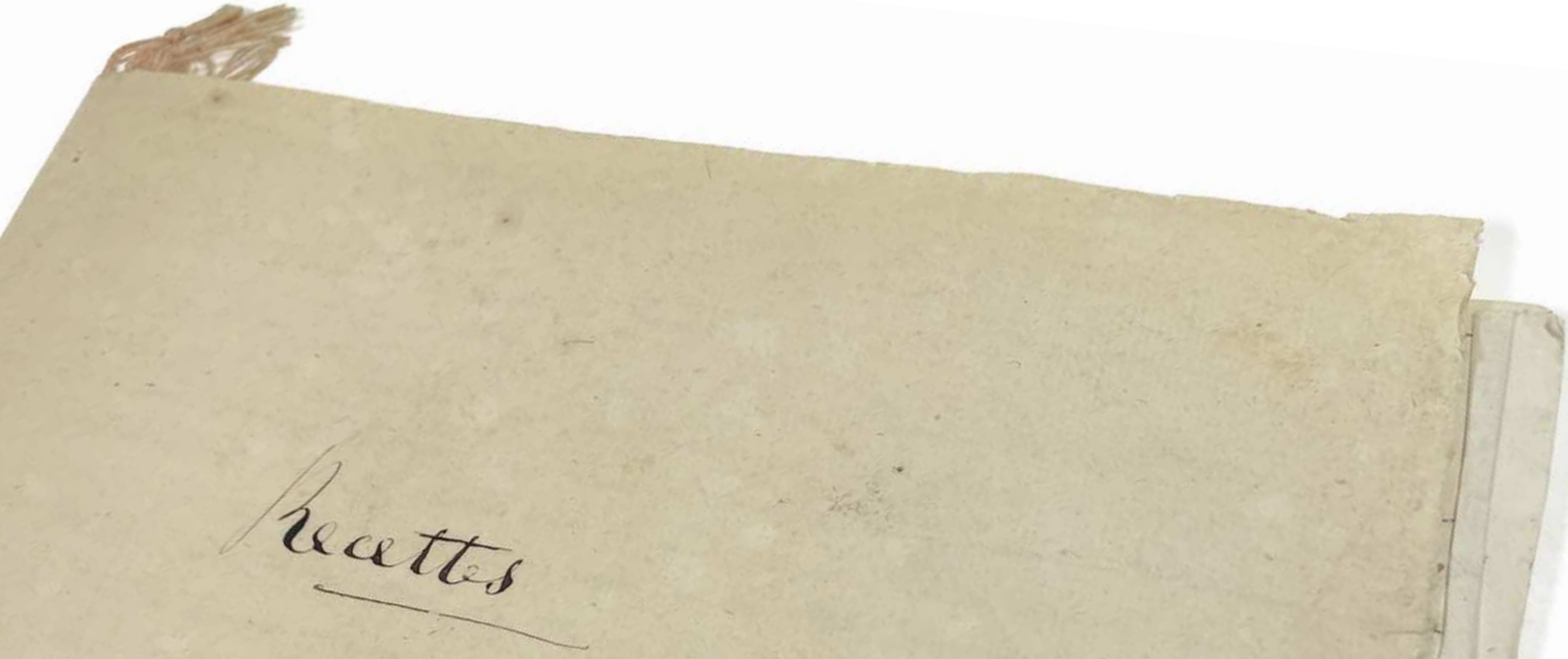
A large format, extensive, early German cookery manuscript.

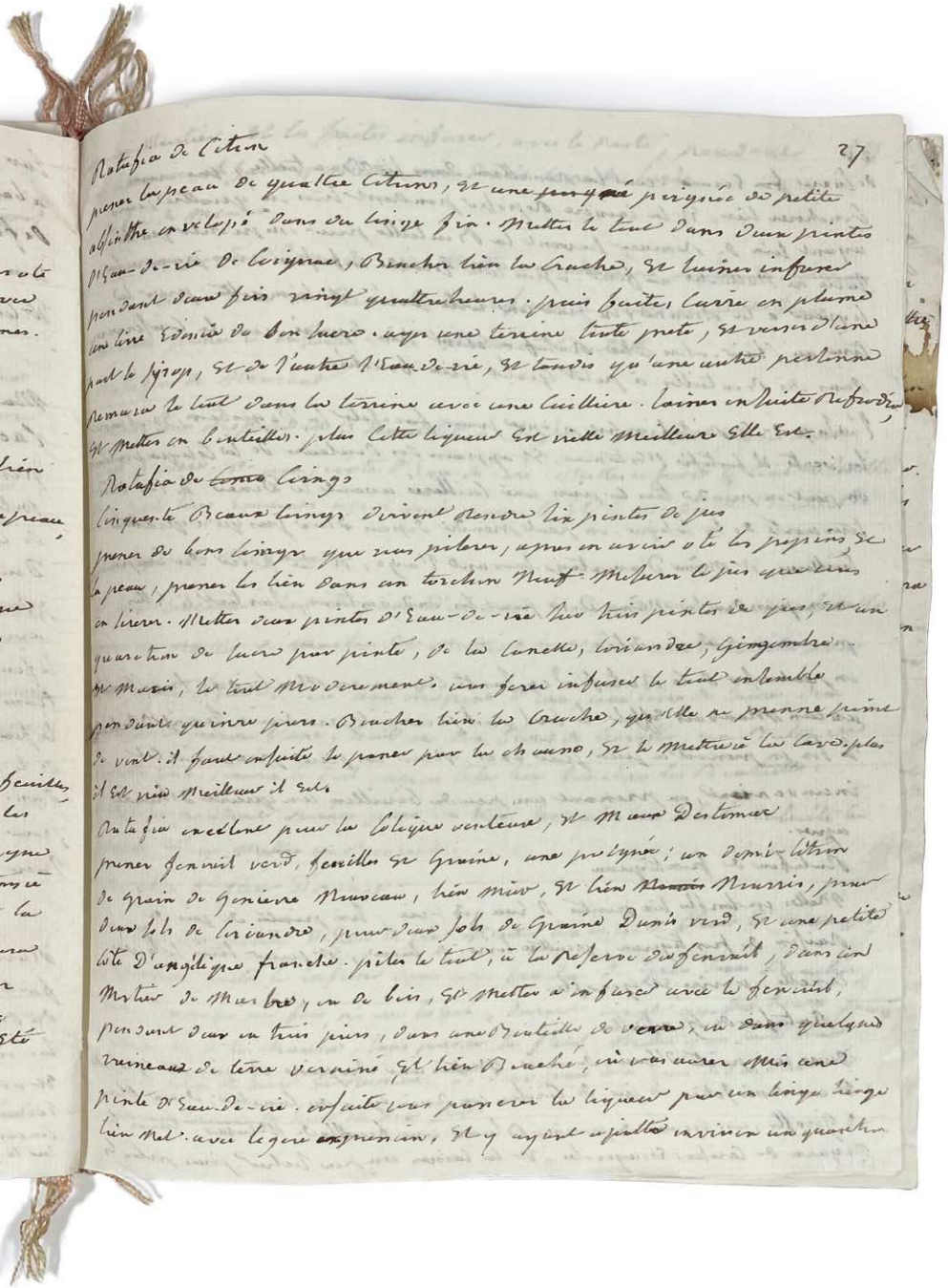


Recipes for a Chef d'Office

2. (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); *pudding à l'anglaise*; *pudding de pain* (bread pudding); *pudding au Ris* (rice pudding); *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).

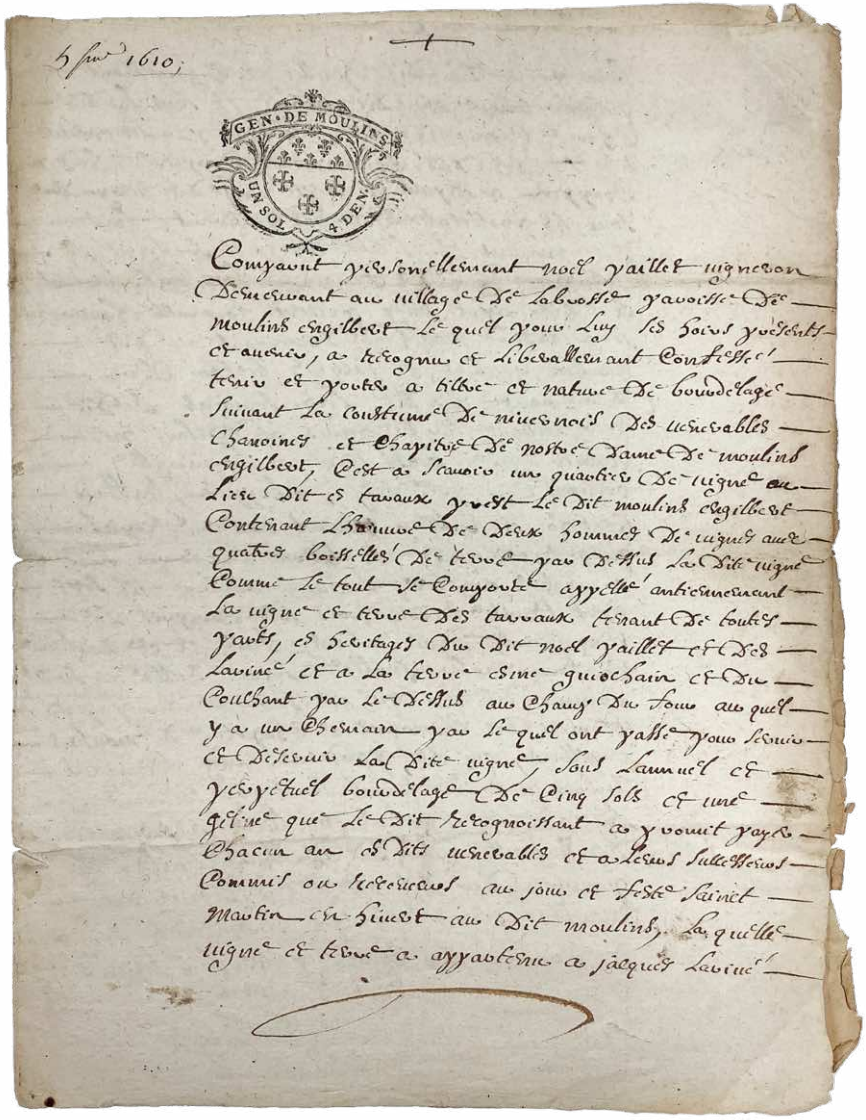
There are also fourteen different ratafia recipes, including those made with orange flowers, apricots, quince, pits from fruit, currants, lemon, and cherries. As noted by *Larousse gastronomique*,

> *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 Hélèn 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.



A Vineyard between the Loire Valley and Burgundy

3. (FRENCH viticulture.) Coppie collationée de La Rente que je doibt Sur La vigne des tarault ce 21 octobre 1730.

25.5cm x 19.3cm (folded). [4] pp. Unbound, signs of having been folded, some wear to the outer edge, a few small unimportant holes at folds (no loss of text), contemporary ink stamp at the top of the first page. $950.00

An interesting manuscript describing the rents that the winemaker Noël Paillet, living in the village of La Brosse, must pay to the owners, the *vénérables chanoines et chapitre de Nostre Dame de Moulins Engilbert*, for the use of the Tarault vineyard. The vineyard consists of two *hommées* and four bushels of land (a little less than 1800 square meters). An *hommée* was the amount of vineyard one person could work in one day; the term was especially used in the Lorraine, in northeastern France.

The agreement has been written and signed by François Dubois, Royal Notary at Moulins-Engilbert. It is a confirmation and renewing of an earlier arrangement dated February 5, 1610 (this date is written at the top of the first page). The document attests to the *bourdelage* which designates, according to the custom of the Nivernais, the fees to be paid to the owner of a land by the one who cultivates it. Payment for the use of the land could be paid in silver, wheat, feathers, or poultry; here, annual payment for the Tarault vineyard is agreed upon as *cinq sols* and a *géline* (a wild hen that was considered a delicacy at the time).

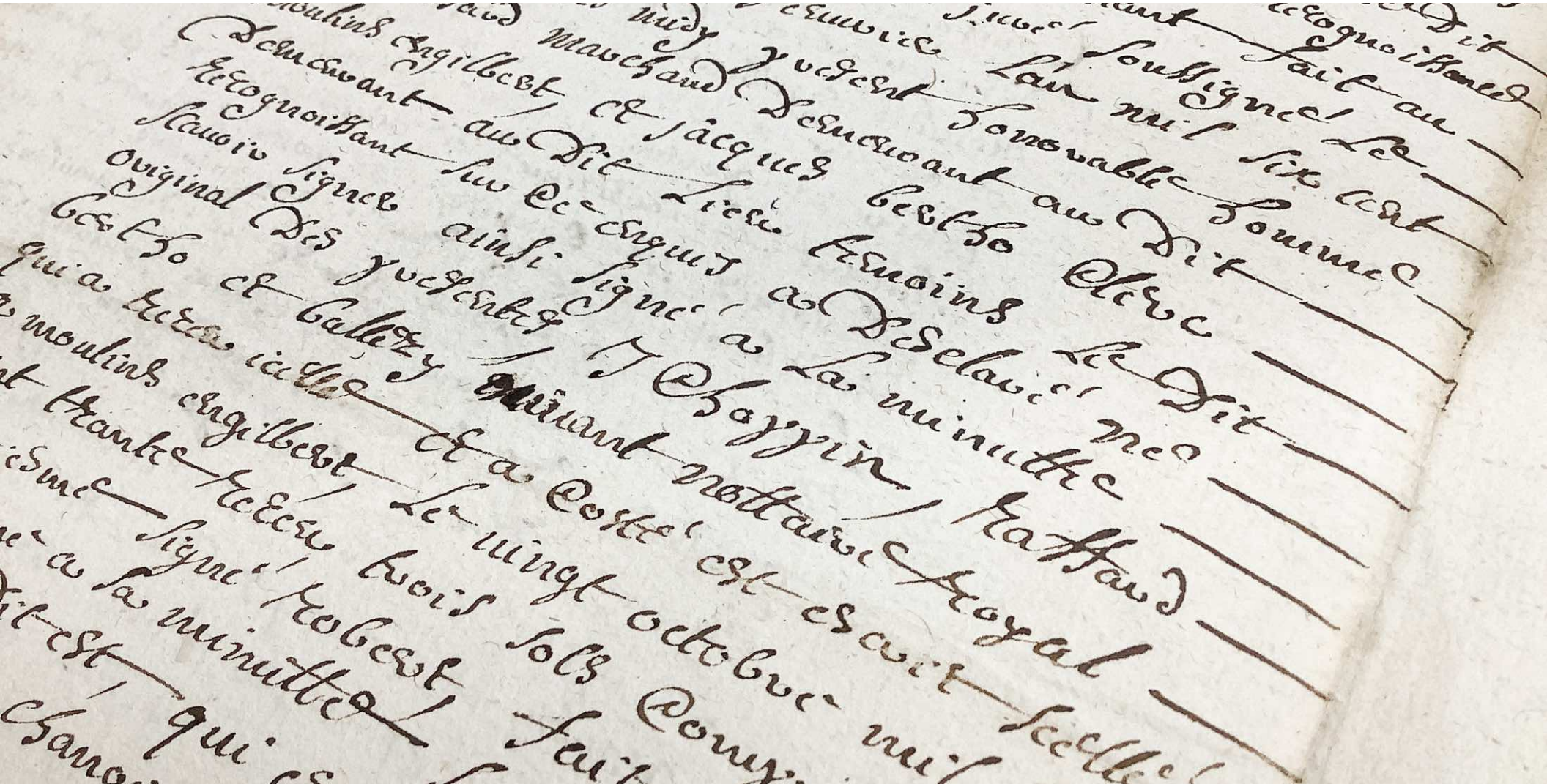
The rent was to be paid, as was customary, on the day of St. Martin (November 11); since the Middle Ages, this date marked the beginning of the year for viticulturists. Although the northwest part of the department Nièvre is still famous for its wines - Pouilly and Giennois in particular - there is almost no active viticulture in the Moulins-Engilbert region today. For this reason, this document is of particular interest to wine historians as it is evidence of a production that has since disappeared.

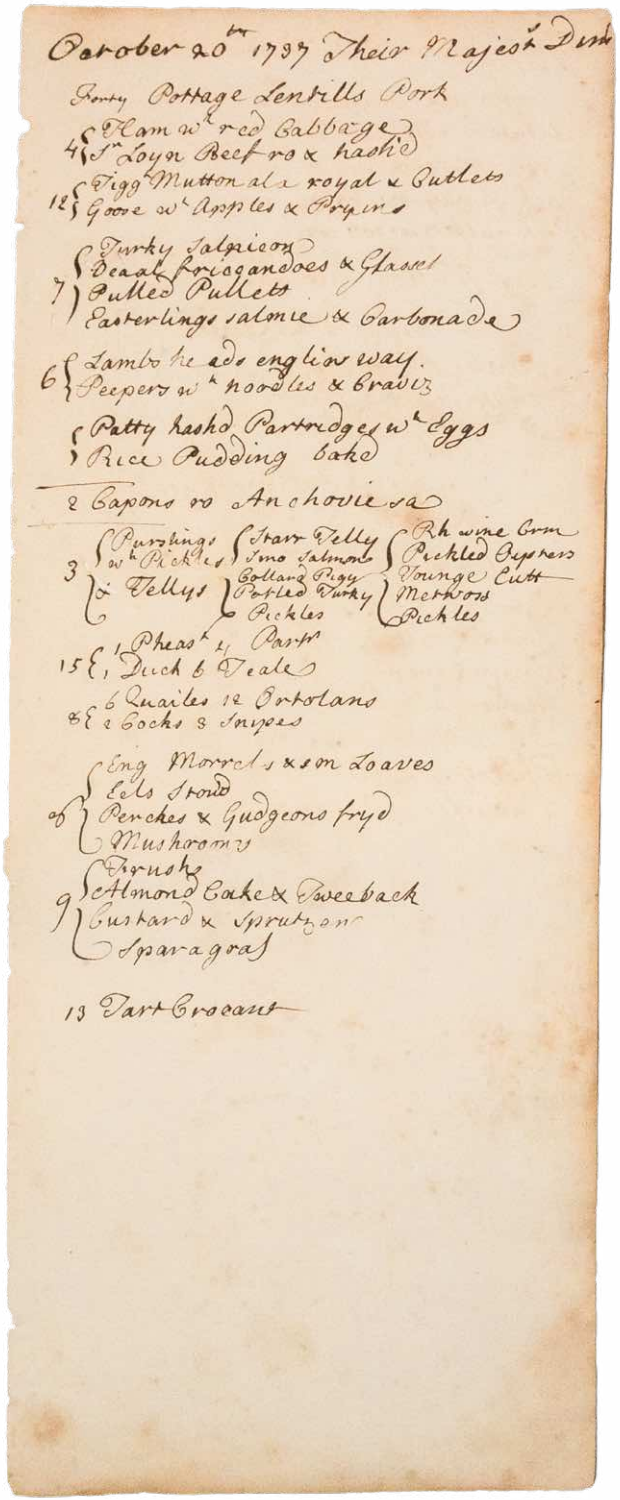
A neighbor of the Burgundy region (Moulins-Engilbert is about 100km to the west), from which it is separated by the mountains of Morvan, the soil is actually more related to the Loire basin. In most parts of France, since the Middle Ages and through the Ancien Régime, it was the Benedictine monks who worked to establish vineyards. Here, it is the Benedictine canons of Moulins-Engilbert who own the vineyard and collect a profit, paid by the *vigneron* who cultivated their land.

On the first page is the stamp of the Generalité de Moulins (which cost *un sol 4 den[iers]*) indicating that this letter was officially done and recorded.

From the collection of Bernard Chwartz, the well-known 20th century wine collector. The manuscript comes with a transcription.

In good condition.





October 20th 1737 Their Majest Din

Forty Pottage Lentills Pork

4 { Ham wh red Cabbage
Sr Loyn Beef ro x hash'd

12 { Tigg Mutton al a royal x Cutlets
Goose wh Apples x Pepins

7 { Turky Salpicon
Beaal fricgandoes x Glasses
Pulled Pullets
Easterlings salmie x Carbonade

6 { Lambs heads english way.
Peepers wh noodles x bravis

{ Patty hashd Partridges wh Eggs
Rice Pudding bake

2 Capons ro Anchovies a

3 { Pursings wh Pickles
x Tellys { Starr Telly
Imo Salmon
Collard Pigy
Potted Turky
Pickles
{ Rh wine Grm
Pickled Oysters
Younge Cutt
Merrows
Pickles

15 { 1 Pheasth 4 Partr
1 Duck 6 Teale
8 { 6 Quailes 12 Ortolans
2 Cocks 3 Snipes

{ Eng Morrels x son Loaves
Eels Stroud
Perches x Gudgeons fryd
Mushrooms

9 { Brush
Almond Cake x Sweeback
Custard x Sprutzon
Sparagras

13 Tart Crocant

Dinner Menu for King George II

4. (ENGLISH royal menu.) October 20th 1737 Their Majests Din. [1737].

39.5cm x 15.7cm. Possibly disbound, a few wormholes slightly affecting text, but sense still very clear, light foxing. $1500.00

A legible menu documenting the dinner had by King George II on Sunday, October 20th, 1737. Forty-six different dishes are served. To put this into context, this menu appears one year after Charles Carter's profusely illustrated edition of *The Compleat City and Country Cook* (1736) and ten years before Hannah Glass's *Art of cookery* (1747). This meal was also served ten days after King George II had expelled his son Frederick, Prince of Wales, from court, and exactly one month before the death of his wife, Caroline.

The menu starts out with "Forty Pottage Lentills Pork," and then continues with dishes such as "6 Lambs heads english way;" "Patty hashd partridges wh Eggs;" "12 Ortolans;" "6 Eng. Morrels on Loaves;" "12 Goose wh Apples & Pepins;" "9 Sparagras;" and ends with "18 Tart Crocant" (a crocant is a shaped, decorative crisp pastry, that is filled with something sweet). Quite a few birds are included (beyond the above-mentioned ortolans and geese): capons (served with anchovies), pheasant, partridge, duck, teal, quail, woodcocks, snipes, turkey ("Turky Salpicon," a minced turkey dish, and "Potted Turky"), and widgeon in salami and stew ("Easterlings salmie & carbonade").

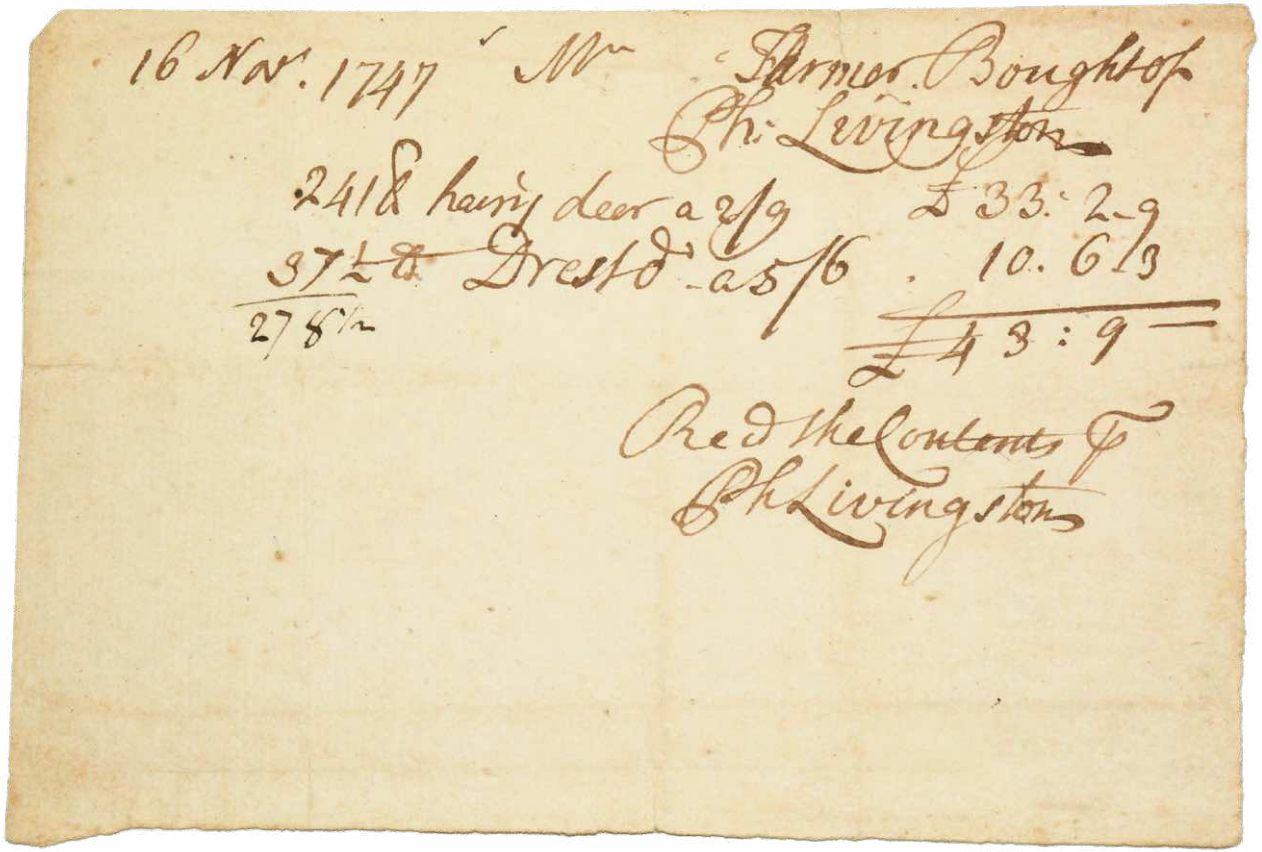
An interesting and early royal English menu.

5. (AMERICAN colonial receipt.) 16 Nov. 1747.

15cm x 10.4cm. Written in brown ink, recto and verso. $300.00

A manuscript receipt for some venison, dated 16 Nov. 1747, and signed by Philip Livingston (1686-1749), the Second Lord of Livingston Manor. Livingston was a successful merchant and slave trader, Deputy Secretary of Indian Affairs, and the father of Philip Livingston (1716-1778), a merchant from New York City who would later be a signer of the Declaration of Independence.

The receipt shows that Livingston had purchased a 241 pound "hairy deer" for £33: 2-9 as well as 37½ pounds (of venison?) "Dressd" for £10: 6-3. The total bill came to £43:9-. At the bottom of the calculations is written "Rcd the contents of. PhLivingston" and on the verso is written "Phil: Livingston- Rx:16 Novr: Dr. Skins £43-9- Enter'd," presumably by someone who was doing Livingston's bookkeeping.


16 Nov. 1747 Mr Farmer Bought of
Ph: Livingston
241 lb hairy deer a 2/9 £ 33: 2-9
37½ lb Dressd a 5/6 10. 6/3
278½
£ 43 : 9 —
Rcd the Contents of
PhLivingston

Remembering Shakespeare

6. (PEN & ink illustration: Shakespeare, Henry IV.) Death rock me asleep. [Late 18th century.]

15.2cm x 11.3cm. Light spotting, sunned, two clean tears to upper edge, evidence of the right edge having been cut away (with some loss of text), signs of having been folded. $250.00

A lovely little pen and ink drawing of a man holding a sword with an elaborate hand guard, and sporting a beribboned hat. He is standing, legs akimbo and with arms spread out as though about to orate.

Below this drawing in manuscript is "Death rock me asleep abridge my doleful days!" and "Shakespeare Henry 4 P.2. Act 2."

Although somewhat worn, a handsome illustration.

A Nobleman's Cookbook
During Famine

7. (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 followed 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*
> *Païs de Braye a Neufchatelet.*
>
> *Où.* *En son hôtel ruë du Bacq Fauxbourg St. Germain prés 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 by permission of "Sa Majesté tre Chrestienne, La Reyne, Monseigneur le Dauphine, Mesdames de France, les Princes et Princesses de leur sang...soussignes."[1]

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

E.
F.
G.
H.
I.
K
L.
M.

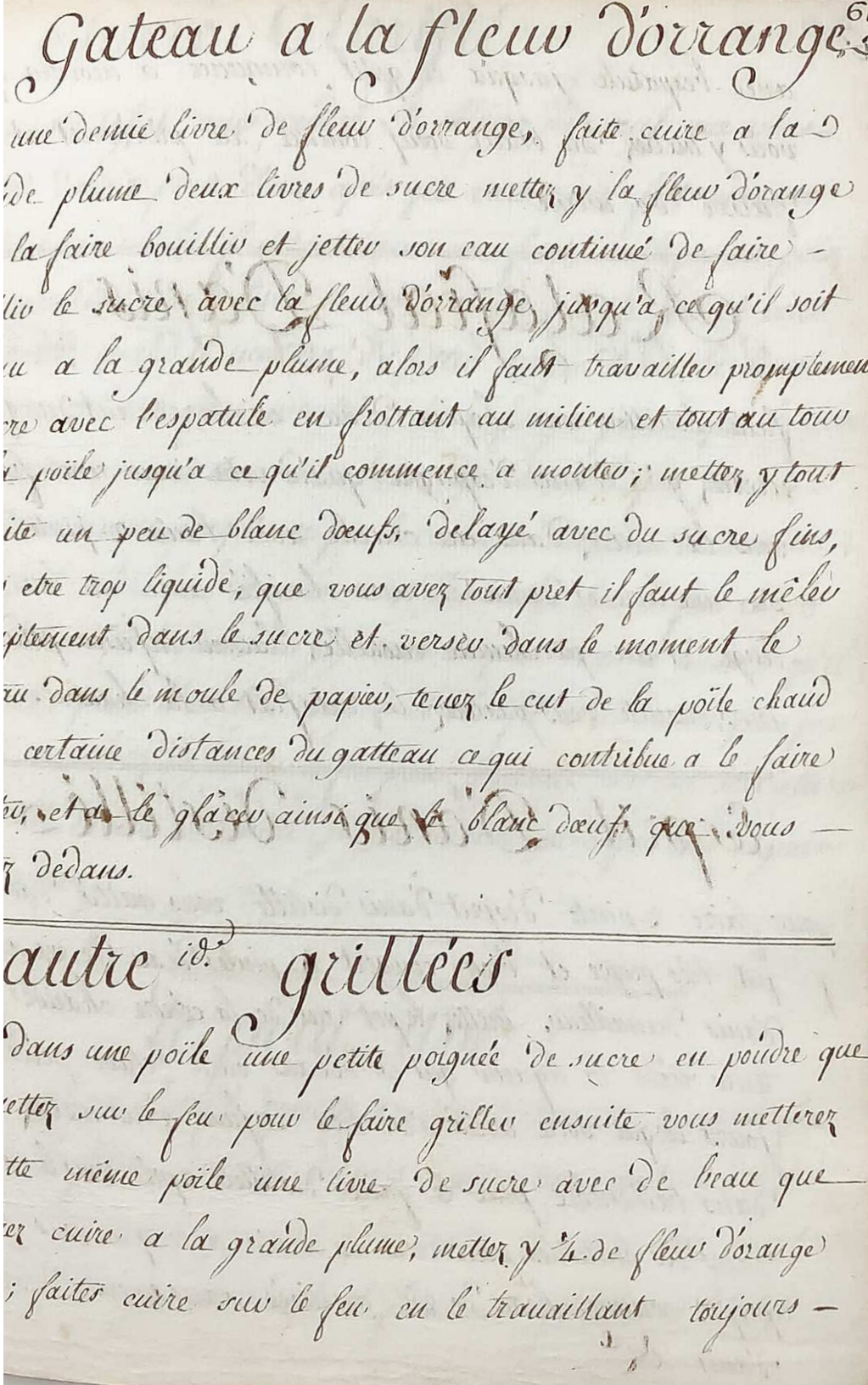
During the 18th century, it was common for noble families to have a *hôtel particulier*, or townhouse, in Paris. By way of context, it is interesting to note that France was going through a famine at the time of this cookbook due, in part, to low crop yields.

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'epice de fleur d'orange*; *gateau de fleur d'range praline*; *almandes a la praline*; *caffé a la crême*; 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.



Gateau a la fleur d'orrange

une demie livre de fleur d'orrange, faite cuire a la
de plume deux livres de sucre metter y la fleur d'orange
la faire bouillir et jetter son eau continué de faire
lir le sucre avec la fleur d'orrange, jusqu'a ce qu'il soit
u a la grande plume, alors il faut travailler promptement
re avec l'espatule en frottant au milieu et tout au tour
poile jusqu'a ce qu'il commence a monter; metter y tout
ite un peu de blanc doeufs, delayé avec du sucre fins,
etre trop liquide, que vous avez tout pret il faut le mêler
pletement dans le sucre et versez dans le moment le
u dans le moule de papier, tenez le cut de la poile chaud
certaine distances du gatteau ce qui contribue a le faire
ter, et a le glacer ainsi que le blanc doeufs que vous
z dedans.

autre id. grillées

dans une poile une petite poignée de sucre en poudre que
etter sur le feu pour le faire griller ensuite vous metterez
tte même poile une livre de sucre avec de beau que
ez cuire a la grande plume, metter y ¼ de fleur d'orange
faites cuire sur le feu en le travaillant toujours –

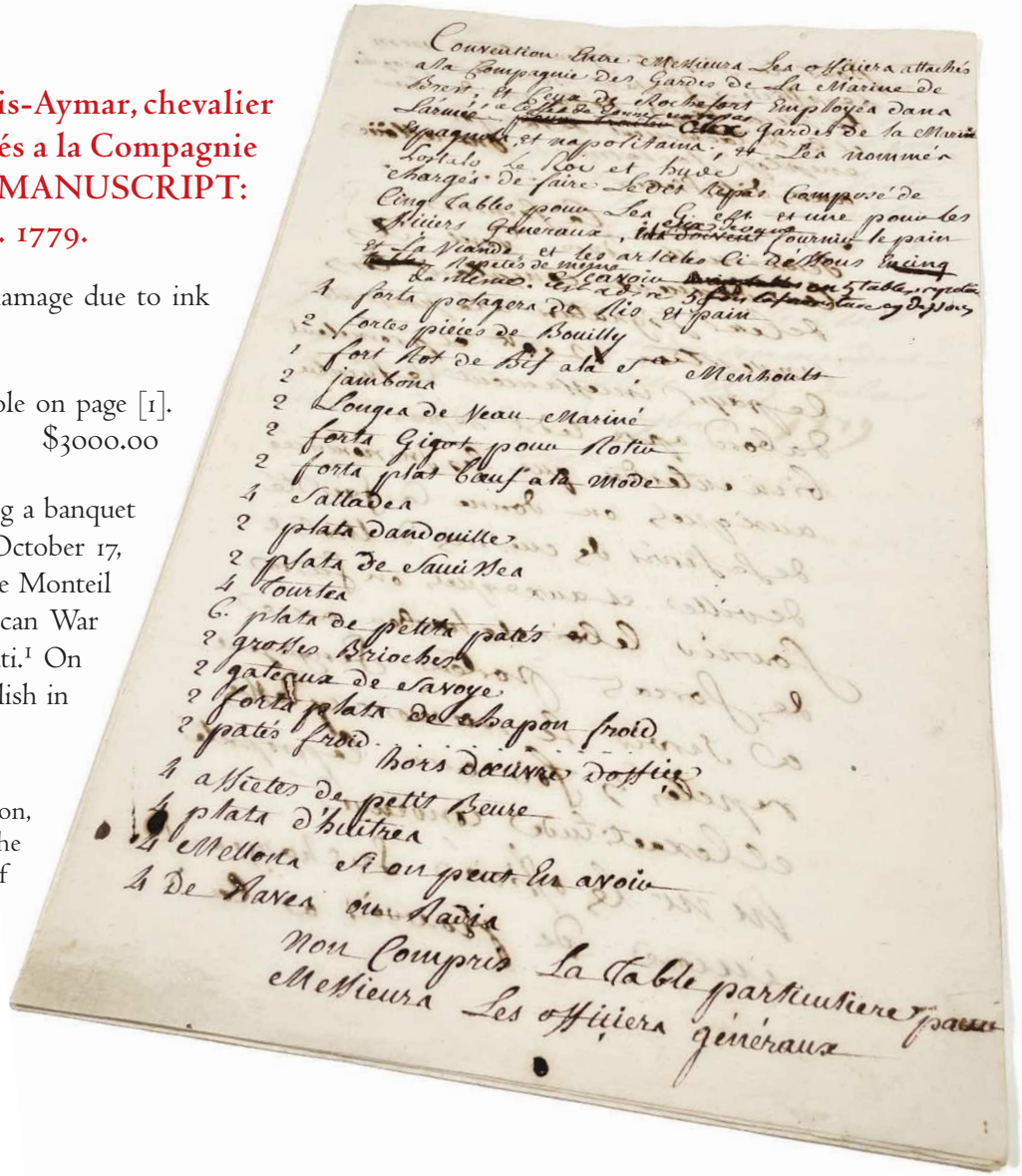
A Revolutionary War Hero
Plans a Banquet

8. (FRENCH naval officer's banquet.) [Monteil, François-Aymar, chevalier de.] Convention Entre Messieurs Les officiers attachés a la Compagnie Des Gardes de La Marine de Brest. 1779. [With:] (MANUSCRIPT: Report on the banquet.) Detail Du Répas Militaire. 1779.

I. Bifolium: 31.6cm x 20cm. [3], [1 - blank] pp. On laid paper, minor damage due to ink "burning" through the paper.

II. Bifolium: 31.5cm x 20.1cm. [3], [1 - blank] pp. On laid paper, small hole on page [1].
$3000.00

A remarkable survival and an Americanum. Two documents concerning a banquet in Brest for officers of the French, Spanish and Neopolitan navies on October 17, 1779. These are from the personal archives of François-Aymar, chevalier de Monteil (1725-1787), one of the most brilliant French naval officers of the American War of Independence and a founding member of the Society of the Cincinnati.[1] On May 4, 1779, after an active military career that included fighting the English in


Convention Entre Messieurs Les officiers attachés
a la Compagnie des Gardes de la Marine de
Brest, et ceux de Rochefort employés dans
Lorsque le Roi et Buse
chargés de faire ledit Répas composé de
Cinq tables pour les officiers et une pour les
officiers Generaux, fournir le pain
et les articles ci dessous
4 forts potagers de lis et pain
2 fortes pieces de Bouilly
1 fort Rot de Bef a la S. Menehoult
2 jambons
2 Longes de Veau Marine
2 forts Gigots pour Rotir
2 forts plats Bouf a la mode
4 Sallades
2 plats d'andouilles
2 plats de saucisses
4 tourtes
6 plats de petits pates
2 grosses brioches
2 gateaux de savoye
2 forts plats de chapon froid
2 pates froid hors d'œuvre d'office
4 assiettes de petits beurre
4 plats d'huitres
4 Melons si on peut les avoir
4 De Raves ou Navets
Non compris la table particuliere pour
Messieurs les officiers generaux

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[1] "The Society of the Cincinnati is the nation's oldest patriotic organization, founded in 1783 by officers of the Continental Army who served together in the American Revolution. Its mission is to promote knowledge and appreciation of the achievement of American independence and to foster fellowship among its members. Now a nonprofit educational organization devoted to the principles and ideals of its founders, the modern Society maintains its headquarters, library, and museum at Anderson House in Washington, D.C." – https://www.societyofthecincinnati.org/.

Dans cette intervalle, on a été avertis que
les tables alloient être servies. MM. Les
Généraux alors s'étant rendus les premiers aux
tables disposées ~~le jour de~~ pour contenir
300 couverts; la jeune noblesse
mêlée, et unie d'amitié, s'est
rangée le Chev. de Montreil suivi des
deux compagnies, a rien les
portes; la Musique des G.des
jusqu'au que le dernier des
hôtes fut entré, et prit place
M. français. à l'une des
extrémités, et à la
De Gaston, dont M.r
les honneurs ainsi
généraux, de la quelle
plaisir, un
chaumine des
autres
~~alliés~~
agnols que
tables de
M.
nte
ités

et plusieurs personnes de sang, ont désir
avoir le coup d'oeil de la rassemblage d'une
jeune noblesse, qui déja contribue à la
des armées réunies; les santés des augu
souverains Bués. les français, ont aussi
porté à leurs convives, celles des Génér
espagnols, après lesquelles les autres ont p
celles des français.

Les tables dés servies, ont sert rem
au Bal avec les officiers des deux corps
MM. de Gaston, de Posada, de Massa
et le Chev. de Montreil, ont pris une interv
pour aller faire visite à son Ex.ce M.
Cordoua, qui le jour avoit rassemb
son bord tous les Généraux, et prin
capitaines français; bientôt revenus
terre, ils trouverent la salle du Bal
parée par le nombre des personnes de
sexes qui en faisoient l'ornement, dans
assemblée. Les G.s de la M. des deux corps
a bonnés pour le jour par les compa
françaises, se sont également fait d'
par leur politesse, et bonne uni
qu'à l'instar de ~~cette~~ Mar
qui règne
et fro

Newfoundland, Monteil was promoted to Chief of Squadron and commanded the Marine Guards in Brest. It was in this capacity that he was put in charge of organizing this banquet which was intended to strengthen the ties between these navies who were allied against England. This banquet was organized shortly before Monteil's departure for America, where he was to distinguish himself to such a degree that he ended his career as the second highest ranked officer in the French Navy.

—

I. Written in the hand of François-Aymar, chevalier de Monteil, and signed by him at the end, this is the preparatory draft of a contract for the above-mentioned banquet. The document is an agreement between Monteil and the caterers and contains the number of tables; the content and quantities of food to be had at each table; and the cost and method of payment for the banquet.

The feast was arranged around five large tables, each of which seated more than fifty people. At each table, the following items were served: 4 large soups made of rice and bread; 2 large pieces of *bouilly* (boiled beef); 1 large *Rot de Bif a la Ste Menhoult* (roast beef served with a sauce made from chicken broth, mushrooms, parsley, flour, butter, shallots, and lemon juice, then converted it into a glaze with the addition of egg yolks and bread-crumbs); 2 hams; 2 marinated veal loins; 2 large roasted legs of lamb; 2 plates of *boeuf à la mode* (larded and marinated beef cooked in cognac, spices, onions, carrots, red wine, garlic, and pork rind); 4 salads; 2 platters of *andouille* sausage (sausage stuffed with chopped up pieces of intestine); 2 sausage platters; 4 *tourtes* (covered pies); 6 platters of mince pies; 2 large brioches; 2 Savoy cakes (French sponge cake); 2 platters of cold capon; and 2 cold *pâtés*. Separated out as "hors doeuvre doffice," the menu includes 4 plates of butter; 4 platters of oysters; 4 melons (if they are available); and 4 platters of turnips or radishes. This is then followed by a description of how much is to be paid for the banquet; when payments are to be made and how; where the foods will be prepared and served; the cost of cooking coal and the "convict porters" (presumably from the navy); the linen and crockery; and the level and nature of the service.

II. The second document is written by an anonymous author in the employ of Monteil and it contains a detailed report on the banquet and the ball which followed. There are descriptions of military protocol, organization of the tables, and the order in which the gathering of three hundred military personnel of varying ranks conducted themselves into the banquet and thence to the ball.

According to this account, the guests comported themselves with great civility and expressed pleasure in the food presented to them. Our author interpreted this cordiality as a reflection of "the harmony which Reigns among the Spanish and French leaders" and "the connection that their Majesties desired in their respective Navies." During the time of this manuscript, the French were providing ammunition and naval support to Washington's Continental Army and, two years later, they were crucial in the British surrender of Yorktown.

—

Both documents are legible and in very good condition. Preserved in a paper folder made of early laid paper.

A Vineyard Sale in the Moselle,
Recorded on Vellum

9. (FRENCH viticulture.) Aquêt pour Fiacre Louë, marchand à Pont-Saint-Vincent, sur Jean Louis Goury, m[aîtr]e vitrier au Bourg. Du 31 Xbre 1778 [5 January 1779].

17cm x 26.5cm. Single vellum sheet, written in ink recto and verso, with an ink duty stamp on one side of l'Intendance de Lorraine et Barrois, dépendant de la Généralité de Nancy. $850.00

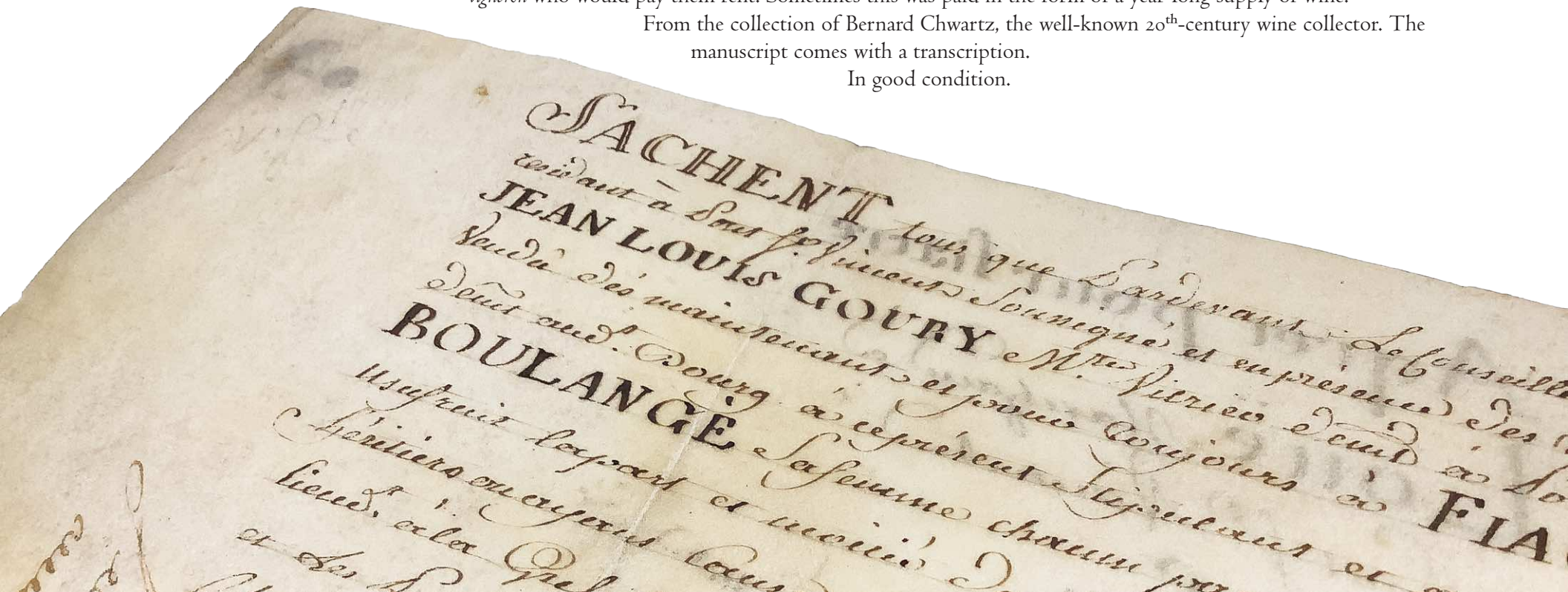
A handsome document recording the sale of a vineyard located on a hillside of Point-Saint-Vincent (known as Meurthe-et-Moselle today), located between Nancy and Toul. Louë paid 62 *livres cours de Lorraine* for the vineyard; this was a special currency used in the region prior to the French Revolution. Fiacre Louë, and his wife Anne Boulangé, are mentioned as joint purchasers.

This vineyard in Pont-Saint-Vincent most likely belonged, under the Old Regime, to the wine region then known as the Coteaux de Nancy. This wine region no longer exists due to industrialization during the nineteenth century. On the other hand, about fifteen kilometers to the west, there is still an appellation called the Côtes-de-Toul, which does produce a *vin gris* made from Gamay grapes.

It is interesting to observe that neither the seller nor the buyer were winemakers: the first was a glazier and the second was a tanner. During this time, it was common for the owners of the vineyards to entrust the management of their vineyard and all wine-making activities to someone else, a *vigneron* who would pay them rent. Sometimes this was paid in the form of a year-long supply of wine.

From the collection of Bernard Chwartz, the well-known 20th-century wine collector. The manuscript comes with a transcription.

In good condition.


SÇACHENT tous que Cardevant le Conseill
soudant a Sous p. Jurés Soussignés et en présence des
JEAN LOUIS GOURY Mtre Vitrier demeurant a Sous
Vaudé des maintenant et pour Conjoints a FIA
Demeurant audt. Bourg a Cependant Stipulant et
BOULANGE sa Femme chacun pr
Usufruit Laquels et moitié
Héritiers ou ayants cause
lieux, et les Ce
et des

A Beautiful Vineyard Map
in Watercolor & Ink

10. (FRENCH viticulture.) Plan geometrique de plusieurs Cantons de vielles et jeunes vignes ajnsi que de deux Champs scitues derrier. Chaux les Ports, 1784.

46cm x 61cm. Watercolor and ink on paper. Signs of having been folded four times, expert small paper repairs at intersections of a few folds, pen trials on verso, all four deckles remaining. $4000.00

An early and lovely watercolor map of a vineyard property in Chaux les Ports, near Vesoul, Haute-Saône, in the Bourgogne-Franche-Comté region of France. This vineyard would have been located east of the Côte d'Or.

At this time in this region of France, more than forty different varieties of grape were grown, including Pinot Noir and Chardonnay. Later, by the nineteenth century, it was especially famous for Franc Noir, a light bodied red wine grape that is a cross between Pinot Noir and Gouais Blanc (as is Aligoté, Chardonnay and Gamay Noir). Franc Noir had been grown in this region since the Middle Ages, but it was particularly hard hit by phylloxera in the mid-19th century and now almost ceases to exist.

Twenty different adjacent parcels are included in the illustration, some of which are as small as two rows of vines, and others are considerably larger. Each is numbered and then listed on the left in a section entitled *Observations* where the owner's name is given as well as the year in which their vines were planted (the dates range from 1772-1780).

At the bottom, the document is signed and dated on the 6th of September, 1784, by "Bourgoing." This was probably the point at which it was legally recorded.

In very good condition.

Plan geometrique de plusieurs Cantons de vielles et jeunes vignes ajnsi que de deux Champs scitues derrier

Le village de Chaux Les ports mesuré et Levé par Larpenteur Sousigné ensuite dinvitation du Sr Jacque quarteret dud Chaux

observations

I Champs a antoine deriot quil a planté en vignes en 1782
2 Champs au Sr faivre pere
3 Champs a Sebastien faivre quil a planté en vignes en 1782
4 Champs au Sr drouillet planté en vignes en 82
5 Champs a Jeanne Cammut planté en 83
6 Champs a estienne Bouchot et autres Srs. La Cordaire planté en — 82
7 Champs a marie Carteret planté en 82
8 Champs a antoine Byot planté en 72
9 Champs du Sr Jacque quarteret planté en 79
10 autre partie du même Champs dud. quarteret planté depis dix ans fl y a un mur au bout de Ladite vignes Joignant Le Chemin tirant de Chaux a Conflandey qui paroit aussi ancien que celuy des vieilles vignes
II bleuers de Buisson et murgers
12 Champs a pol paris planté en vignes en 79
13 Champs a Sebastien faivre planté en 80
14 Champs a Joseph quarterel de Chargey en 80
15 Champs a xavier Cospe planté en 80
16 Champs au Sr faivre fils non planté . . . .
17 Champs au Sr Blechet planté cette anné
18 Champs a estienne Cammut planté en 80
19 Champs a Joseph gros planté en 80
20 Les vieilles vignes de moirot a plusieurs particuliers
21 Chemin que Le Sr faivre a fait dans les vignes des particuliers figuré et numerautes au plans cy Contre

nous avont de plus Reconnut que dans le Chemin fait dans La vignes du Sr Carteret quatorze pieds de vignes Bourcons trennant lesquels nont porte aucun fruis tandit que les autres qui ne sont pas etés endomagés en etoient Charges

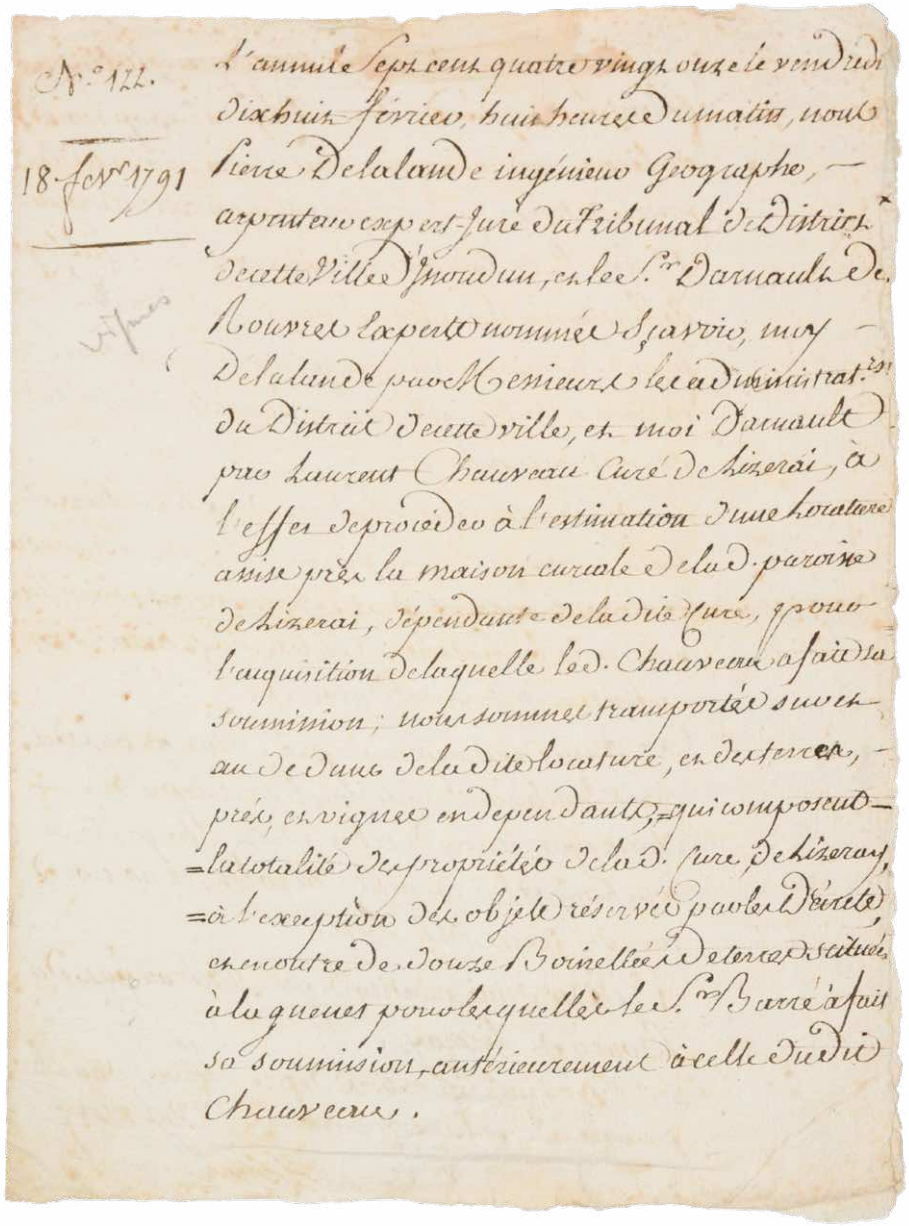
22 Sentier pour aller dans Les vignes

nous avont de plus Reconnu onze pieds dans le Chemin de La vigne numeraux quattre

Je Sousigné francois francois durget arpenteur juré au Balliage de Vesoul residant a Conflandey certifie avoir Levée Le present plan Conformement a Letat des lieu ce que je certifie Veritable a Conflandey le six Novembre mil Sept cent quattre Vingt quattre f. Durges

Contlé a Portsurs. Le six 9bre 1784.
Reçu quinze sols
Bourgoing

Echelle de Boper de neuf pied et demy encien du Conté de Bourgogne diuisé en dix parties Egalle



N.° 122.

18. fev.r 1791

l'année sept cens quatre vingt onze le vendredi dix huit février, huit heures du matin, nous Pierre Delalande ingénieur Géographe, arpenteur expert-juré du tribunal de District de cette ville d'Issoudun, en les S.rs Darnault de Rouvret l'expert nommé d'office, moy Delalande pour Messieurs les administrat.rs du District de cette ville, et moi Darnault pour Laurent Chauveau curé de Lizerai, à l'effet de procéder à l'estimation d'une locature assise près la maison curiale de la d. paroisse de Lizerai, dépendante de la dite cure, pour l'acquisition de laquelle le d. Chauveau a fait sa soumission; nous sommes transportés sur ces lieux de dans de la dite locature, en des terres, prés, et vignes en dépendants, qui composent la totalité des propriétés de la d. cure de Lizeray, à l'exception des objets réservés par le Décret, et en outre de douze Boisselées de terres situées à la queue pour lesquelles le S.r Barré a fait sa soumission, antérieurement à celle du dit Chauveau.

A Vineyard in the Loire Valley

11. (FRENCH viticulture.) N. 122. 18 fev^r [February] 1791.

25cm x 18.5cm (folded). [4] pp. Some wear to the upper edge. $750.00

This is the description of the Lizeray parish, including a vineyard, and located about ten kilometers northwest of Issoudun, to the west of the Loire river. At the time of the French Revolution, when the departments were created, Châteauroux was selected to be the capital of the Indre, much to the consternation of Issoudun (which was twice as populous). Historians report that this was due to the influence that the *vignerons* had in the region. This document is an assessment of the parish by Pierre Delalande and Arnault de Rouvret.

The property includes a building, a beautiful area of arable land, three meadows, and a vineyard. The experts assess that the vineyard can produce 200 *livres* of annual income and because of this, set the purchase value of the property at 4,400 *livres*. In the document, it states that the vineyards are located in the Clos de Courtibault in the vineyard of Rochefort. Today, this area is no longer associated with wine production, though there is a vineyard appellation in the Indre department that is linked with the Loire Valley to the east.

From the collection of Bernard Chwartz, the well-known 20th century wine collector. The manuscript comes with a transcription.

In good condition.

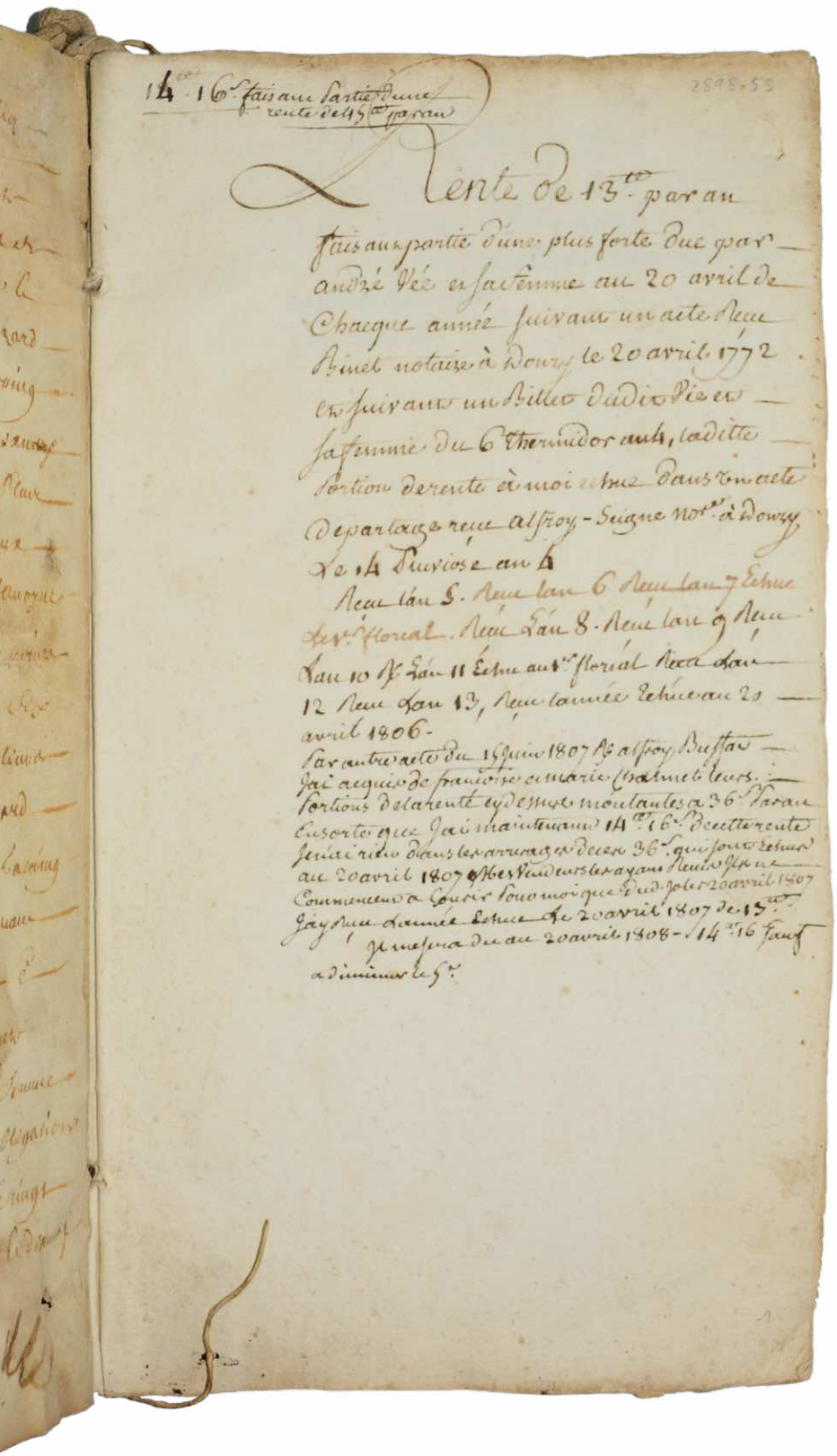
Vineyard Management During the French Revolution

12. (FRENCH viticulture.) Livre des rentes et autres propriétés appartenantes à Pierre Alexandre Billetou, marchand à Donzy. [c.1795 - c.1807.]

24.5cm x 14cm. [18] ll. Contemporary limp vellum wrappers, re-used from an earlier document, with a contemporary paper label affixed to the upper leaf, a slit is cut into the center of the upper wrapper, a multitude of writings and jottings on both upper and lower wrappers, recto and verso, binding held together with linen cords. $2000.00

An interesting manuscript documenting the extent of various properties owned by a French bourgeois at the time of the Revolution. The owner, Alexandre Billetou, has written up page after page of all the lands he owns, with the value of the rents they bring to him and the names of the farmers who rent from him (one is named Antoine Moutot, mentioned on the recto of the third leaf). There is often a reference to *journées de vigne*, which was an old term representing the amount of vineyard one person could work in one day.

All the plots are around the town of Donzy, located in the extreme north-west of Burgundy, in the department of Nièvre. Donzy is near the Loire and faces Sancerre, located on the other side. Two white wines are produced in the region: Pouilly-sur-Loire, made from the Chasselas grape, and Pouilly-fumé, made from Sauvignon Blanc. Under the Ancien Régime, these wines were distributed to Fontainebleau, Versailles, and Paris and were very much appreciated at court.



Probably begun in year IV (1795-1796), the document was continuously updated until around 1807. Some vineyard acquisitions date back to the end of the 18th century, but most of the land was bought by Billetou in the years following the Revolution. He benefitted from favorable circumstances, particularly when buying property designated as "acquis de la Nation." One example is on the 14th leaf where he buys a piece of land called *Le Grand Pré du Chapitre*, which had belonged to the church.

On the final four leaves, another writer, in May and June of 1837, has noted numerous expenses for food. (These entries are entered in with the manuscript flipped around, i.e. from back to front and upside down relative to the earlier manuscript.) Within the many columns of expenses, there is mention of various types of meat (including beef tenderloin and veal tenderloin and chops); *du gras double en fricassée*, chickens, cheese, and eggs, and 40 *francs* paid for a *raccomodage de casseroles* (?). There is also a record of 30 *francs* paid to the winemaker Pierre Berthier from Montbenoit in the municipality of Pougny, *pour les flacons de la vigne de la Garde*. Remarkably, a Berthier producer still exists today in Montbenoit, where they produce a Pouilly Fumé and a Coteaux du Giennois (both red and white)!

From the collection of Bernard Chwartz, the well-known 20th century wine collector.

A beautiful object.

13. (ARABIC.) n.d.

Bifolium: 16.4cm x 10.2cm (folded). Gilt and red ink border, gilt, pink, and orange illustration, worn and taped. Free

A beautiful, finely wrought Arabic manuscript leaf. Enjoy.

A Recipe for Ham

14. (FRENCH charcuterie.) Pour mayancer un jambon. [19th century.]

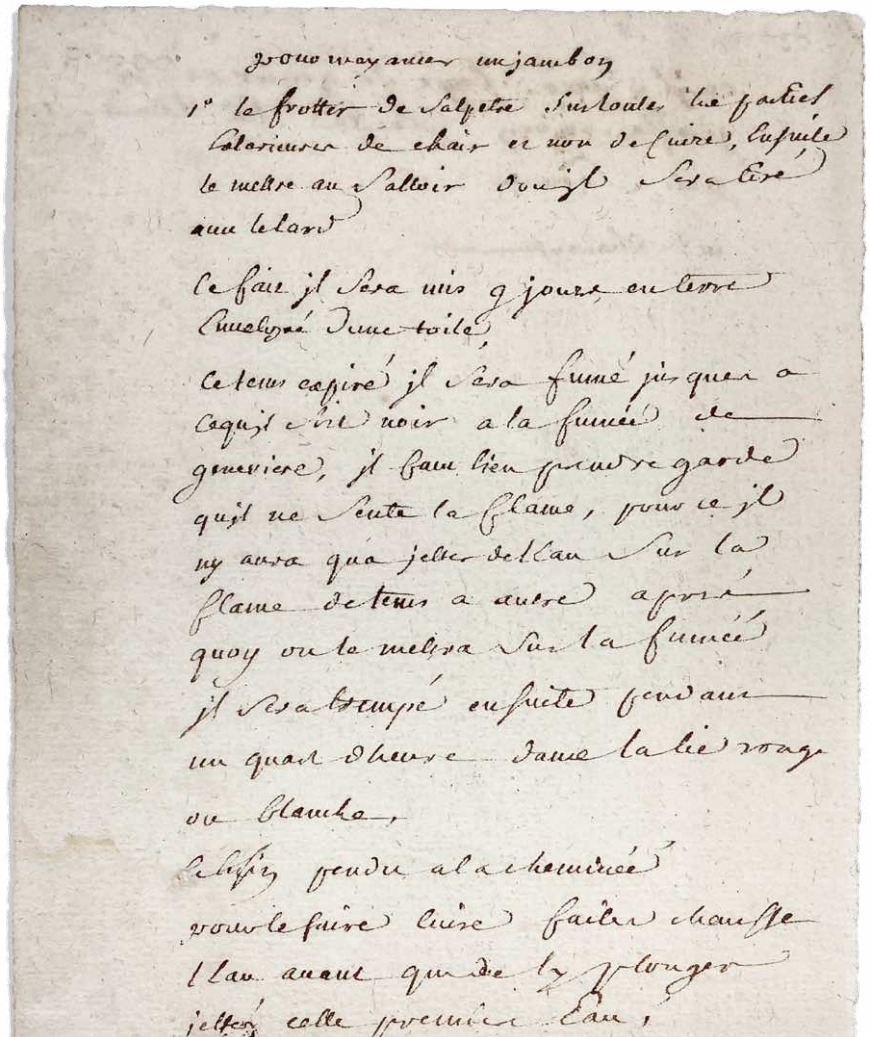
18.3cm x 15cm. Ink on laid paper, very small hole touching one letter. $150.00

The preparation of ham has always been the object of the greatest care in France. It also occupies an important position in the history of meat preservation and is an important component of French charcuterie. The current manuscript details how to make a juniper smoked ham.

1° le frotter de salpetre sur toutes les parties
[1 mot] de chair et non de cuire, ensuite
le mettre au salloir dont il sera tiré
avec le lard
Ce fait il sera mis 9 jours en terre
enveloppé d'une toile
Ce tems expiré il sera fumé jusques a
ce qu'il [soit ?] noir à la fumée de
geneviere [= genièvre], il faut bien prendre garde
qu'il ne sente la flame, pour ce il
n'y aura qu'à jetter de l'eau sur la
flame de tems à autre après
quoy on le [metera ?] sur la fumée.
Il sera trempé ensuite pendant
un quart d'heure dans la lie rouge
ou blanche.
[Et ?] enfin pendu à la cheminée
Pour le faire cuire faire chauffer
l'eau avant que de l'y plonger,
jetter cette première eau,
mettez le dans une autre eau chaude
où il y aura baye de genièvre,
girofle, ognon, canelle, tin, laurier
puis servir

From the collection of Bernard Chwartz, the well-known 20th century wine collector.

A translation is available upon request.



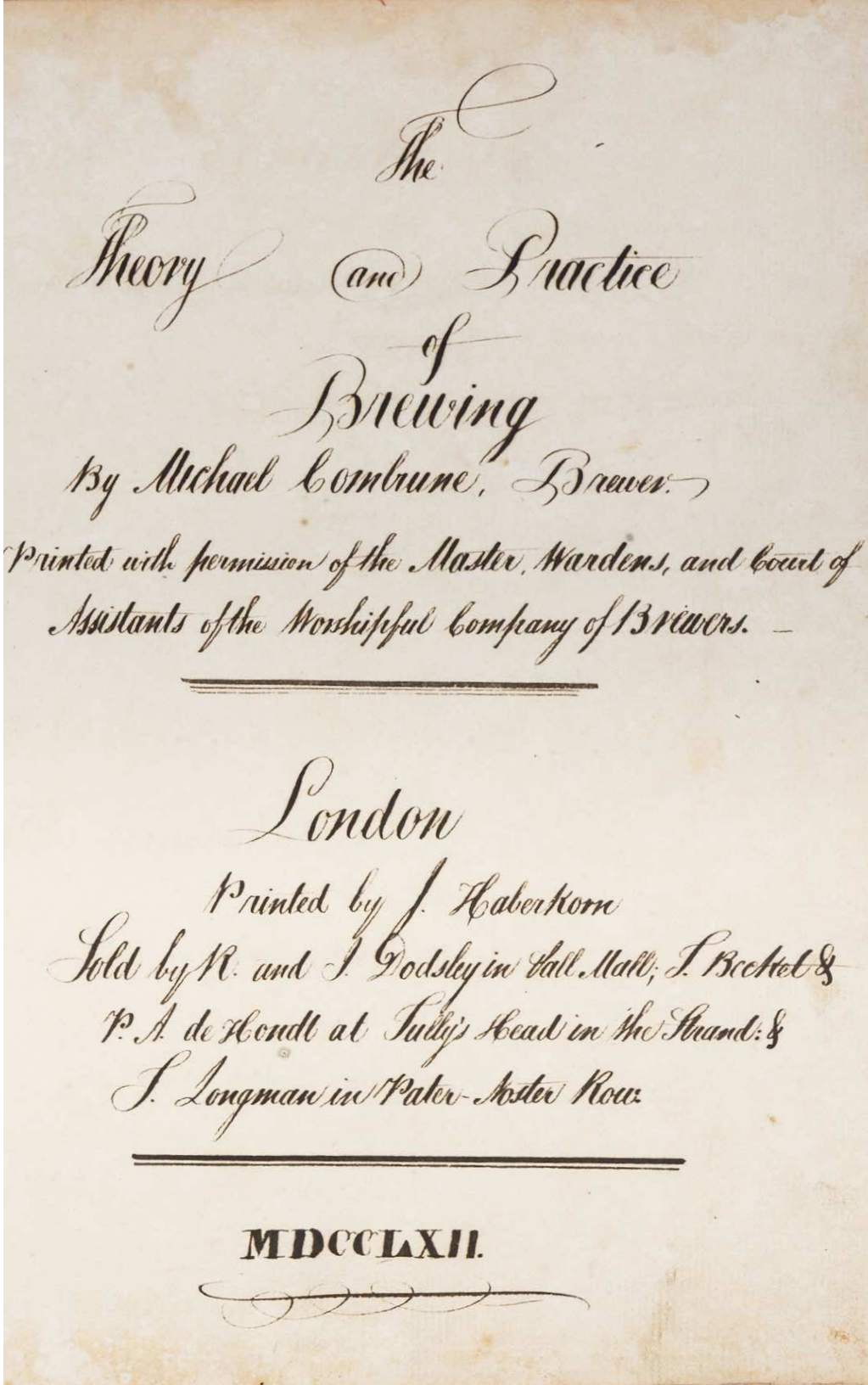
A Lovely Beer Manuscript
in Reversed-Calf

15. (ENGLISH beer.) ["G.H."] Combrune, Michael. The Theory and practice of brewing. [c.1810.]

25.5cm x 20cm. 1 p.l., 7, [1], 249 pp. Contemporary reversed-calf, floral roll pattern around sides, light overall rubbing, expertly rebacked to match the binding, double blind fillet on spine, a few repairs to the corners and edges of the binding, some shadowing internally from the ink. $4500.00

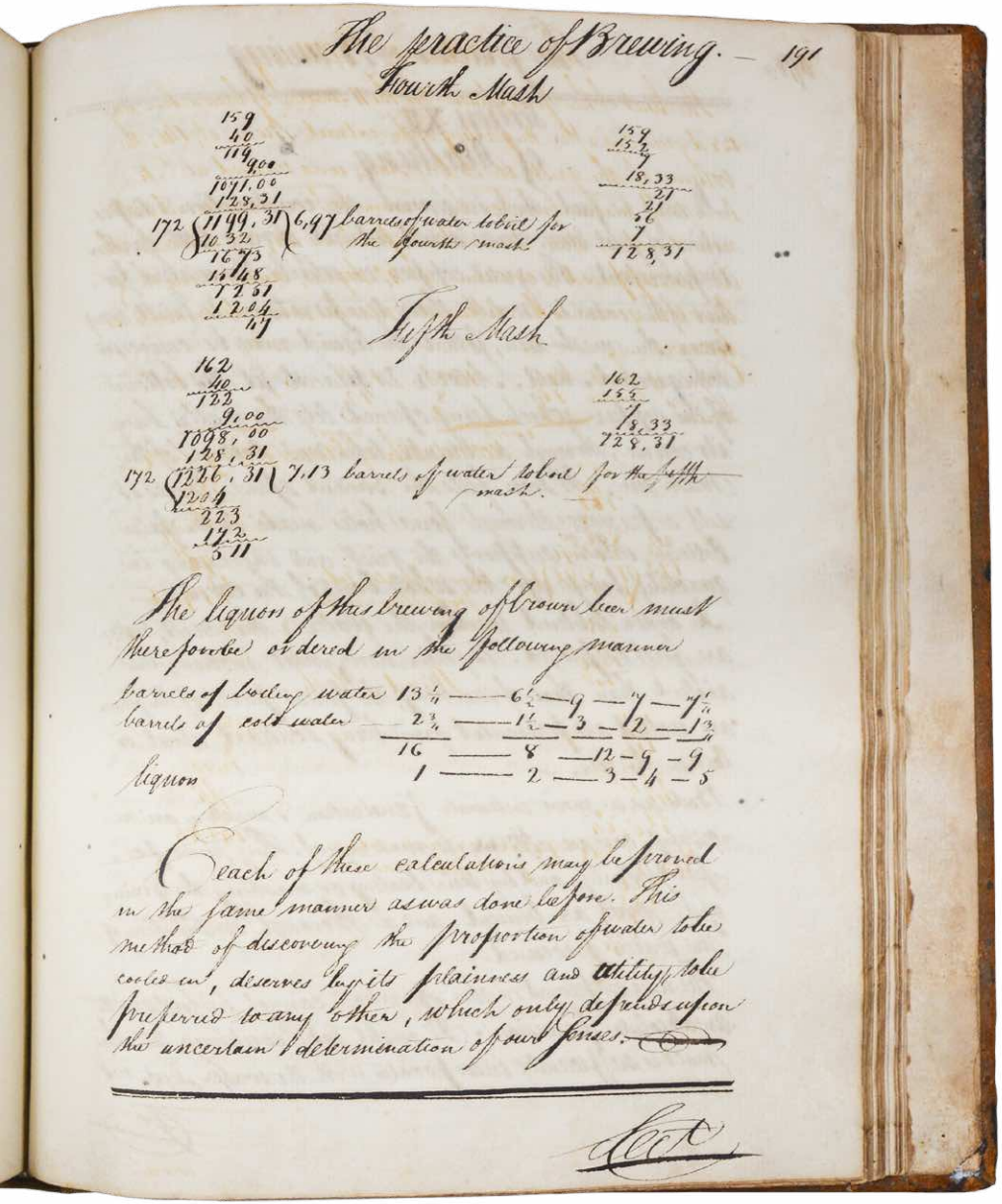
A LOVELY MANUSCRIPT copy of Michael Combrune's *The Theory and practice of brewing*, 1762. The copyist's hand is elegant and very legible and the reversed calf binding is handsome. The copyist, who provides his initials "G.H." on the final leaf, has copied all parts of the first edition of Combrune's masterpiece to beer making, except for the registration information to the Stationer's Hall; the dedication to Peter Shaw; the preface; and the testimonial letter by Peter Shaw. The copyist was diligent, however: the index and errata pages have been copied with the page numbers and line numbers adjusted to reflect the actual layout of the manuscript copy. Also included are all numerical tables and footnotes.

Michael Combrune was a philosophically inclined brewer who treated brewing as a science and 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
of
Brewing
By Michael Combrune, Brewer.
Printed with permission of the Master, Wardens, and Court of
Assistants of the Worshipful Company of Brewers.

London
Printed by J. Haberkorn
Sold by R. and J. Dodsley in Pall Mall; T. Becket &
P. A. de Hondt at Tully's Head in the Strand: &
T. Longman in Pater-Noster Row.

MDCCLXII.



The practice of Brewing. — 191

Fourth Mash

159
40
119
9,00
1071,00
128,31
172 (1199,31) 6,97 barrels of water to be added for the fourth mash.
10,32
16,73
15,48
1,25
1,04
,21

159
13,2
7
18,33
21
26
7
128,31

Fifth Mash

162
40
122
9,00
1098,00
128,31
172 (1226,31) 7,13 barrels of water to be added for the fifth mash.
1204
22,3
14,2
5,11

162
13,3
7
18,33
128,31

The liquors of this brewing of brown beer must therefore be ordered in the following manner

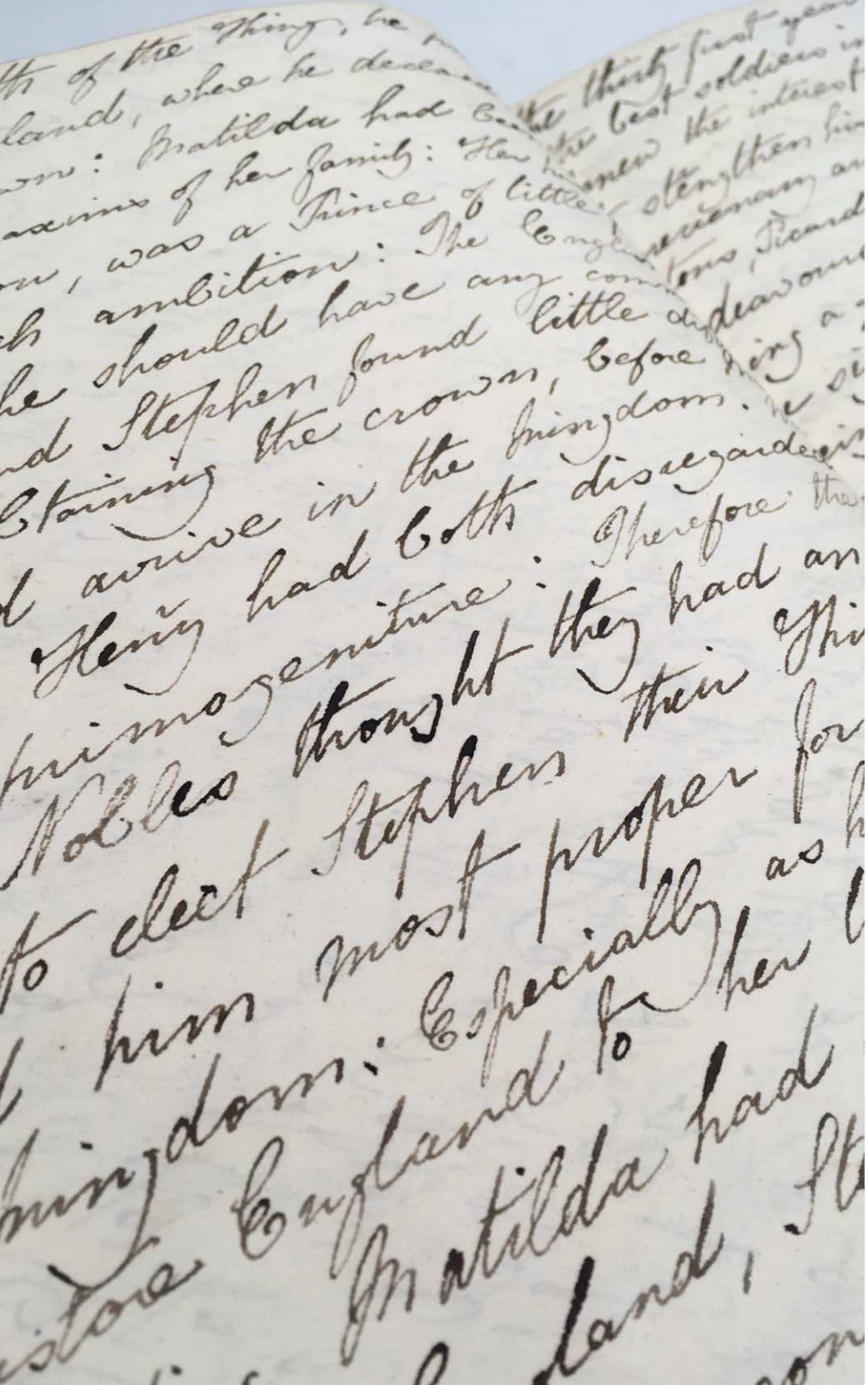
barrels of boiling water	13 1/4	6 1/2	9	7	7 1/4
barrels of cold water	2 3/4	1 1/2	3	2	1 3/4
	16	8	12	9	9
liquor	1	2	3	4	5

Each of these calculations may be proved in the same manner as was done before. This method of discovering the proportion of water to be cooled in, deserves for its plainness and utility to be preferred to any other, which only depends upon the uncertain determination of our senses.

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 manuscript 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 manuscript. The paper has a countermark of 1809.



From Druids to a Recipe for Lobster

16. (ENGLISH commonplace & cookery.) c.1824.

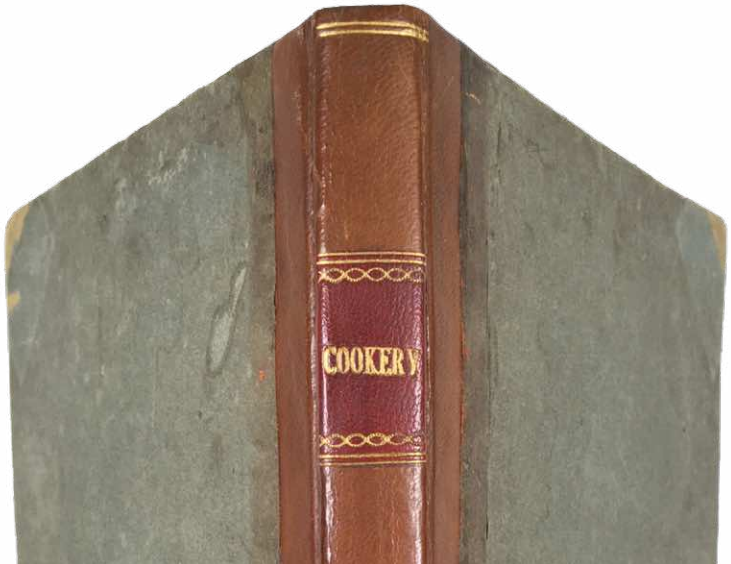
22.5cm x 18.5cm. [166] pp. Contemporary quarter-calf with vellum tips over blue boards, rebacked in the style of the period, red morocco lettering piece on spine. $2500.00

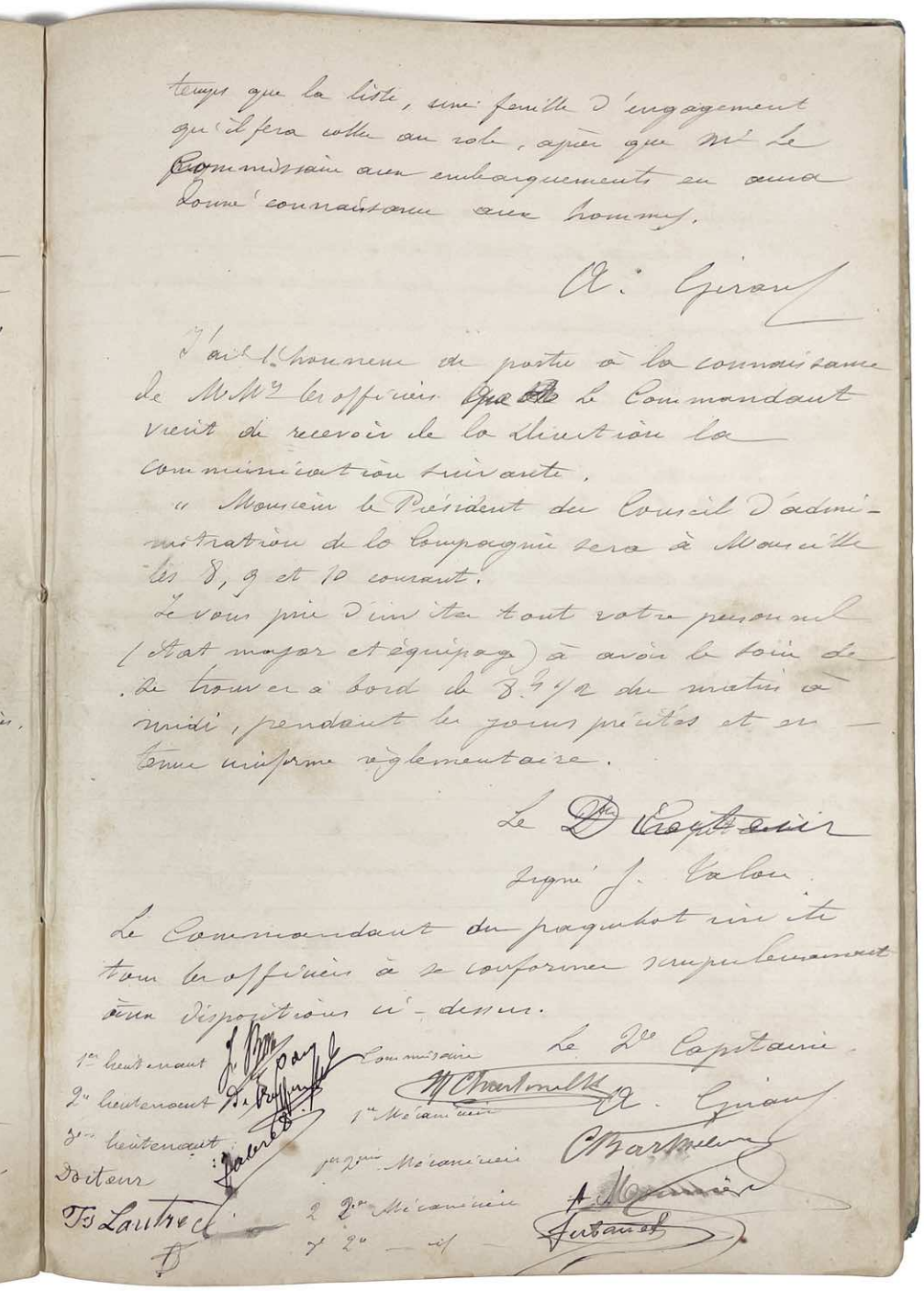
A LEGIBLE AND INTERESTING COMMONPLACE BOOK, the majority of which is made up of various recipes. Written in a single hand, the dishes include To Stew a Layer of Mutton; Orange Pudding; To Stew Beef; Walnut Catchup; Lobster Soup; To Pot Shrimps; Veal Cake; To preserve Strawberries in Wine; To Preserve Green Apricots; Apricot Cheese; French Bread; Partridge Soup; and An excellent Sauce for Carp.

The random literary jottings include transcriptions of parts of books related to Rome, William the Conqueror, and the history of Druids. At the end there is also a comment on Byron: "Lord Byrons Poems, too much sameness in the characters, the characters may all be said to Portraits of Lord Byron himself." There is also reference to Scotland, but it is not clear if this is a quote from another text, or if the author made these observations him or herself.

The paper is watermarked "H Bath 1817" and in several places there is reference to 1824.

In good condition.





temps que la liste, sur feuille d'engagement qu'il fera coller au rôle, après que Mr le Commissaire aux embarquements en aura donné connaissance aux hommes.

A. Giraud

J'ai l'honneur de porter à la connaissance de MM. les officiers que le Commandant vient de recevoir de la Direction la communication suivante.

« Monsieur le Président du Conseil d'administration de la Compagnie sera à Marseille les 8, 9 et 10 courant.

Je vous prie d'inviter tout votre personnel (état major et équipage) à avoir le soin de se trouver à bord de 8 à 9 h. du matin à midi, pendant les jours précités et en tenue uniforme réglementaire.

Le Capitaine

Signé J. Calou

Le Commandant du paquebot invite tous les officiers à se conformer scrupuleusement aux dispositions ci-dessus.

Le 2e Capitaine

A. Giraud

1er lieutenant — Commissaire

2e lieutenant — 1er Mécanicien

3e lieutenant — 1er 2e Mécanicien

Docteur — 2 2e Mécanicien

Ts Lautrec — 3 2e — id

French Captain's Log Books
& A Seaman's Diet

17. (MARITIME gastronomy.) Captain Cauvin and Captain Giraud. Five voyage journals with accounts of food purchased for the crew from 1848-1874.

I. [Captitaine Cauvin.] Du 10me voyage de la tartane nouvelle marie. 1848. 4to. [74] pp. Original blue pastepaper wrappers, wrappers and spine lightly rubbed, stitched as issued, red-ruled paper, lower corners of pages dog-eared, remainder of three leaves that were torn out, occasional spotting, one leaf laid in, blue and red ruled paper with business label from Anchois & Sardines, Antibes.

II. [From the label on the upper wrapper:] Livre de Comptes dans la nouvelle Marie Capitaine Cauvin En mars 1851. Marseilles: Delestrade, papetier. 4to. [182] pp. (including front free endpaper), (155 of which are blank except for the rule lines). Original blue pastepaper wrappers, stitched as issued, wrappers rubbed, title piece mounted onto upper wrapper, paper ruled in brown and red, upper free endpaper slightly folded and torn, first few pages lightly dog-eared at lower corner.

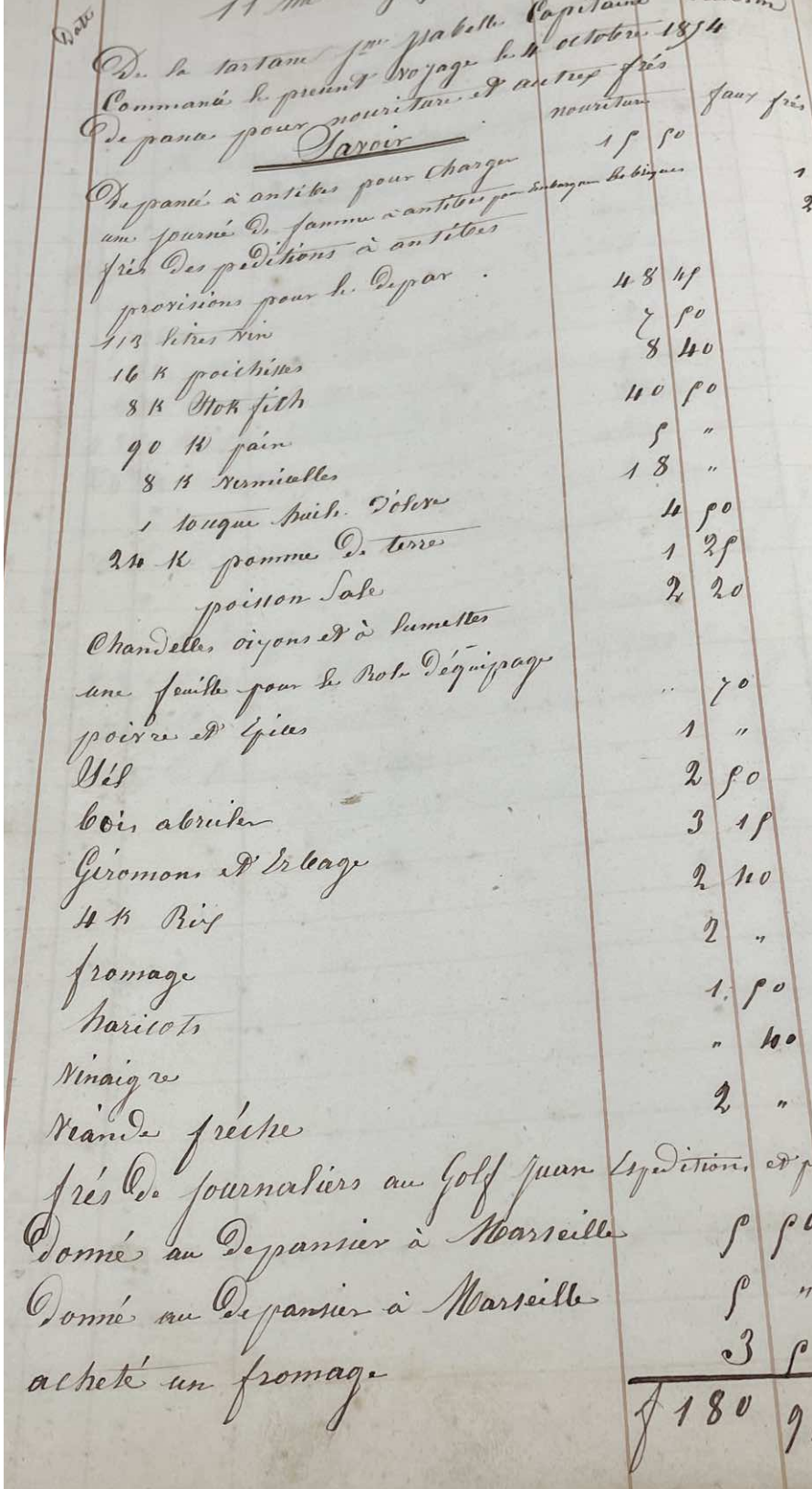
III. [From the label on the upper wrapper:] Livre de Comptes de le tartane la Jeune ysabelle Capitaine Cauvin 1852. Marseille: Delestrade, papetier. 4to. [172] pp. (not including front free endpaper and of which 29 pages are blank except for the rule lines). Original brown pastepaper wrappers, stitched as issued, wrappers rubbed, title piece mounted onto upper wrapper, brown and red-ruled paper, light spotting throughout, upper and lower corners dog-eared.

IV. [From the label on the upper wrapper:] Compagnie des Messageries Maritimes. Direction de l'exploitation. Iraouaddy. Cahier de Service 2em Capitaine. [Capitaine Giraud, 4 November 1877.] 4to. [84] pp. Original brown marbled wrappers, stitched as issued, peeling at spine, dampstaining to lower margin of some pages, lightly browned throughout.

V. Compagnie des Messageries Maritimes. Direction de l'exploitation. Ordres de Services. Circulaires du trafic et autres, intéressants le service du second. [J Talon, Marseille, 1878.] 4to. [78] pp. (37 of which are blank and with 6 additional pages bound in). Original blue marbled wrappers, stitched as issued, lower wrapper and spine rubbed, one leaf torn, remainder of one leaf torn out, spotting on verso of upper wrapper. $3000.00

I-III: The first three volumes contain the accounts kept by Capitaine Cauvin during his voyages. Each rotation lasts approximately one-and-a-half months. His vessel, a tartane, which is a small single-masted ship, connected Antibes to Marseille and made stops along the coast for various commercial deliveries. A very large part of these three notebooks is devoted to recording the purchases of food made for the crew. According to the long lists of groceries, although the crew ate well, they had a fairly monotonous diet.

The tartane "Nouvelle Marie" was a typical Mediterranean sailing vessel that served as a popular cargo carrier. The travel pattern was always the same. For example, the first notebook opens with the "10th Voyage of the tartane nouvelle marie" and with the note "Dépense pour nourriture et autre frais, commencé le présent voyage le 28 septembre 1848" (Expense for food and other expenses, started the present voyage on September 28, 1848). The captain then lists the "on-board provisions" which include 80 kilos of bread; 130 liters of wine; 3 kilos of rice; 3 kilos salt; 3 kilos lentils; peppers and spices; 3 kilos cod; onions and garlic; salted fish; 8 kilos olive oil; a bottle of vinegar; 2 pumpkins; 6 kilos of vermicelli noodles; and cheese. The ship picks up a new supply of "60 liters of wine" after 10 days at sea, as well as more rice and cheese. As the years progress the shopping list changes a bit with such additions as potatoes; eggs; fresh meat; chestnuts; beans; *eau de vie*; and artichokes.



Also included are what the captain calls incidental expenses for piloting in a port. The list of goods transported often consists of construction materials; foodstuffs such as Dutch cheese, flour, chestnuts, beans, lobster, and cod; and perfume. The quantity or weight is specified each time and occasionally the names of the buyers of the merchandise are provided.

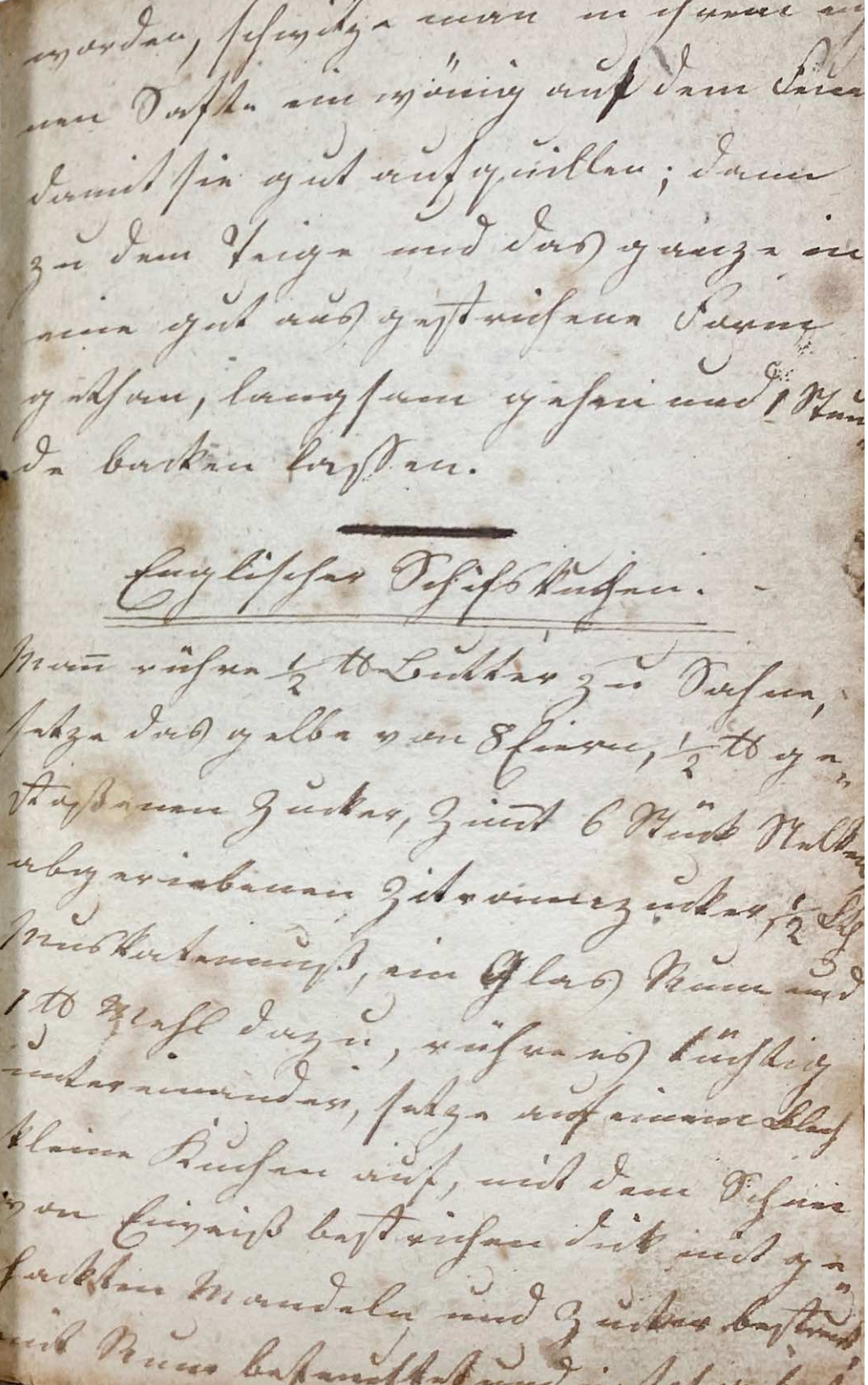
These logs also act as the Captain's journal. For example, in the first notebook, which contains about fifteen voyages, the captain sometimes notes personal expenses; the small services he can render; or money he has loaned to his crew. The second log contains the same content as the first and has a folded piece of netting laid in.

In the third log, the Captain Cauvin is on a larger vessel. The brig Jeune Isabelle used from 1852 transported more goods and traveled to Corsica and Algiers. For example, in a single trip the ship was able to haul 8 tons of soda; 12,000 bricks; 1,234 barrels of jars; 3 tons of cake; and 1 ton of cement.

IV-V: The fourth and fifth volumes are from the archives of Captain A. Giraud, second-in-command of the liner Iraouaddy of the Messageries Maritimes (a private company founded by Albert Rostand in 1851). They provided transportation on the Chinese line: to Aden, Suez, Pointe de Galles, Singapore, Saigon, Hong Kong, Shanghai from 1875 to 1878. The liner Iraouaddy was 410 feet long.

In the first log, Giraud notes daily the tasks to be carried out and the orders to be given in order to maintain a clean ship. In the second log there is an interesting collection of orders and circulars addressed to the commander of the Iraouaddy and concerning the service of the second captain. These letters are copied by Giraud and by other hands. There are also a few typed letters bound in. In a circular from 27 April 1877 there is a note about arming the ship and painting it black.

All five ship logs are in good condition.

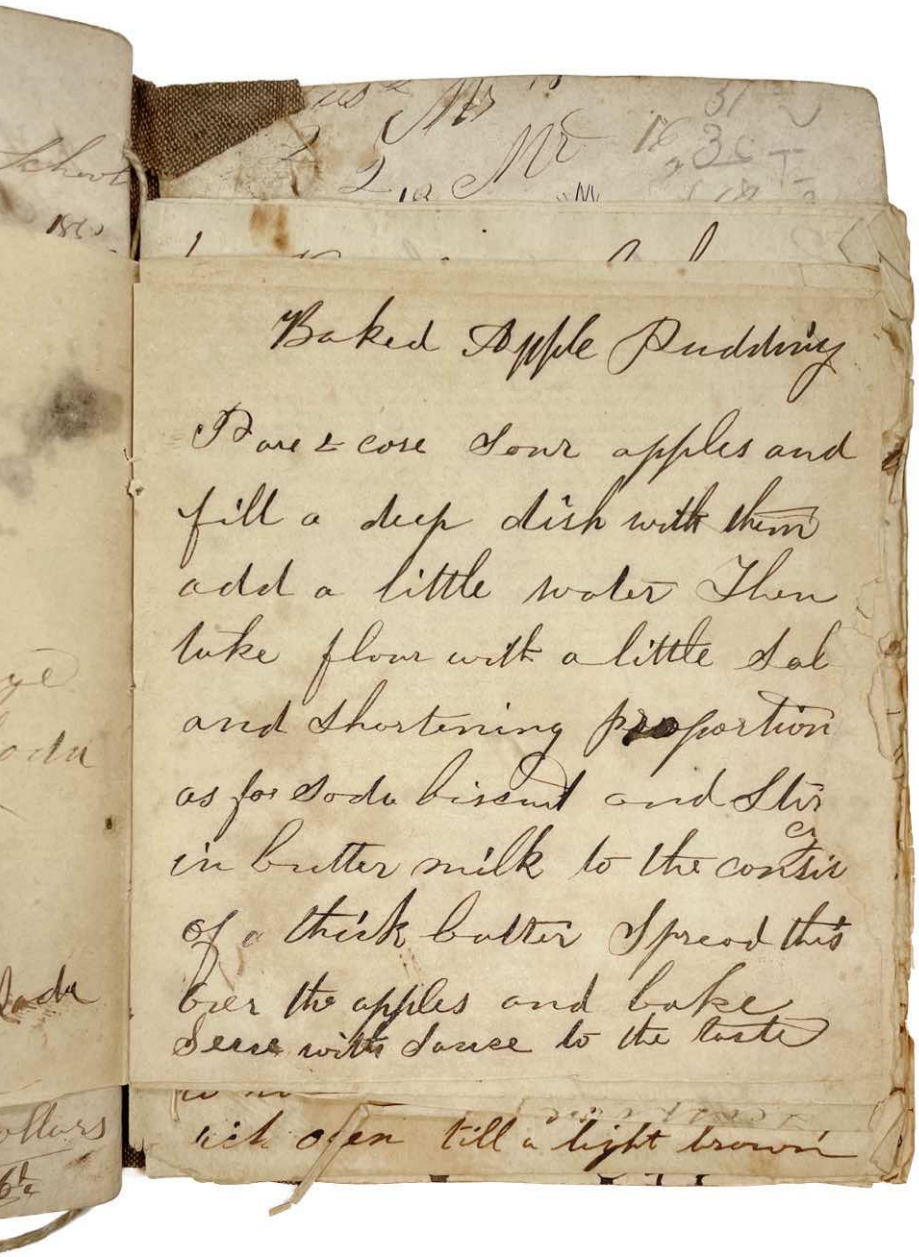


A Set of Three German
Cookbook Manuscripts

18. (GERMAN cookery.) c.1850.

Sizes range from 18cm x 10.5cm to 18cm x 11.5cm each. Three volumes: I. 18cm x 11cm. [86], [1 - blank] pp. Contemporary black cloth spine, blue wrappers, woven paper, stitched as issued, some manuscript faded. [WITH:] II. 18cm x 10.5cm. [19], [1 - blank], [13], [4 - blank] pp. Contemporary black cloth spine, blue wrappers, laid paper, stitched as issued, some pages chipped, browned and spotted throughout. [WITH:] III. [69] pp. Stitched as issued, laid paper, wrappers missing, pages chipped, spotted and browned.
$100.00

Three manuscript volumes, two of which retain their original wrappers with the name "Luise Tenett geb[ornen] Müller" (meaning that Luise's maiden name was Müller). The recipes include both sweet and savory dishes and are written in German, with the exception of one which is an English recipe for boiled ham served with currant sauce.



Baked Apple Pudding

Pare & core sour apples and fill a deep dish with them add a little water Then take flour with a little Sal and shortening proportion as for Soda biscuit and Stir in butter milk to the consis of a thick batter Spread this over the apples and bake serve with sauce to the taste

rich open till a light brown

With a Recipe for Indian Pudding

19. (SCHOOL TEACHER'S LOG with cookery and household recipes.) Susan King. Bellmont, Canada, and Russeltown, New York, 1850-57.

Three gatherings, two of which are hand-stitched together & size of leaves vary: [27] pp. measuring 14.2cm x 9.8cm; [12] pp. measuring 10.7cm x 9.8cm; and [16] pp. measuring 12.5cm x 9.9cm. Homemade contemporary quarter linen over marbled boards, hand-stitched, pages stitched together but separated from spine, occasional spotting, lower edges of pages dog-eared, edges of some pages chipped (affecting some text but sense still clear). $1200.00

An interesting little teacher's manuscript memo book that logs the dates that Susan King worked as a teacher in Russeltown, Canada, and Bellmont, New York. Dates range from 1850-1857. King carefully notes all of the children's names in her classes and their attendance. Often there are several members of the same family of varying ages in the same classroom. The manuscript is made of three gatherings that have been sewn into a hand-made book and all entries are made in the same hand. The first gathering relates mostly to classroom-related information and the second two gatherings are filled with cookery and household recipes.

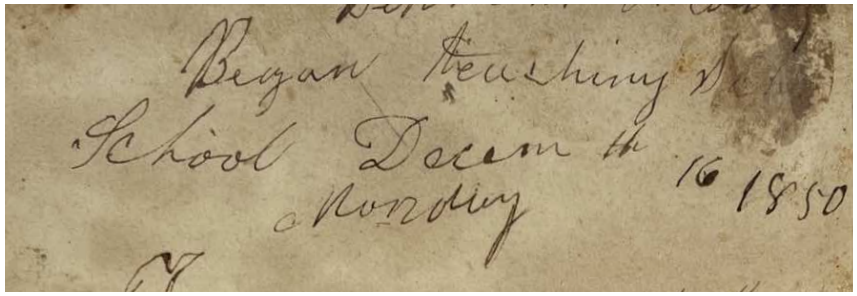
The first entry, written on the upper pastedown says "Began teaching School. Russeltown CA April th 24 1850" and "Bellmont NY...Began teaching school Monday December th 16 1850." In the first gathering there are shopping lists which include calico; barred muslin; gingham; indigo cotton; ribbon; thread; handkerchiefs; bonnet; shoes; comb; books for scholars; papers & chalk; envelopes; gold pen; articles for coloring; books; trunk; geography; soap; castor oil; medicine; 3 geese; and a corn broom. Interspersed between these practical matters are quotes from hymns by Isaac Watts (1674-1748) and James Montgomery (1771-1854). Watts: "Let not despair nor fell revenge \ be to my bosom known" and "Time like an ever rolling stream \ bears all its sons away." From Montgomery she quotes:

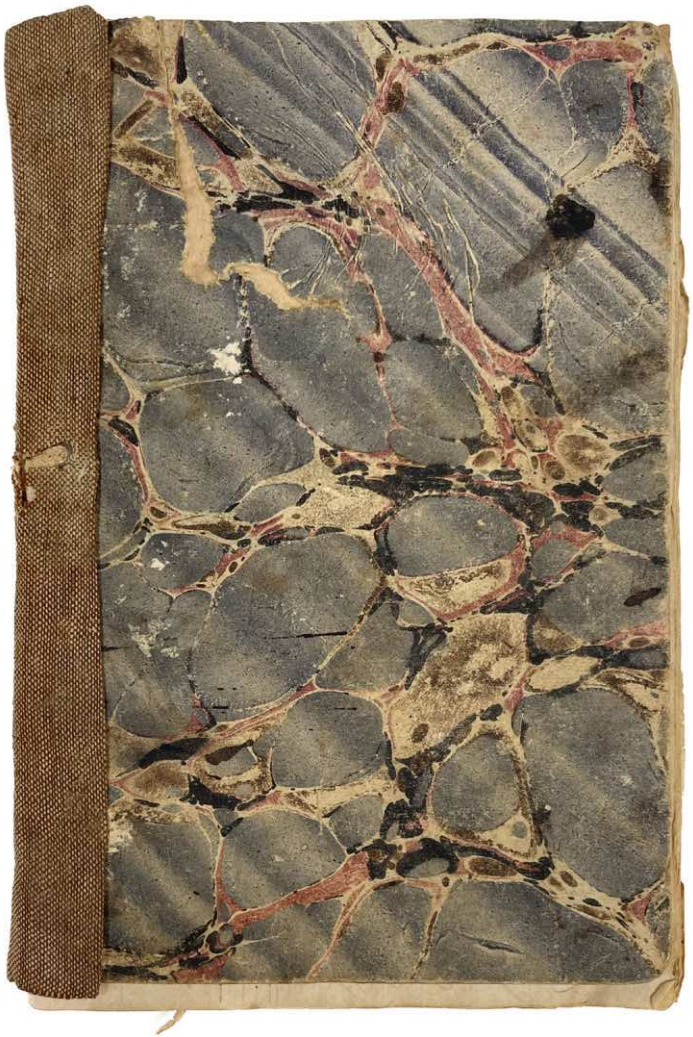
Those hours those walks are past.
We part; — and ne'er again may meet;
Why are the joys that will not last
So perishingly sweet?
Farewell, — we surely meet again
In life or death; — farewell till then.

In the second gathering there are recipes for "Brighton biscuit;" soda pudding; baked apple pudding; cookies; raspberry vinegar; ginger beer; cement; and root beer (that calls for burdock, sarsaparilla, dandelion, horseradish, wintergreen with leaves and berries, black cherry, yeast, and "hops enough to make it bitter").

In the final gathering there are recipes for "New Years Cookies;" gingerbread; "Indian pudding" (an early American colonial recipe that calls for cornmeal, scalded milk, and molasses); "Bachelor Loaf;" "Zinc wash for rooms;" "flour pudding;" rusks; an ointment made with lard, rosin, red precipitate (mercuric oxide) and a couple of spoonfuls of spirits; two methods for cleaning dirty laundry; how to bring white hair back to its original color; how to separate beeswax from the comb; and pickled cucumbers.

Although worn, a lovely glimpse into the life of a mid 19th-century female teacher.





An Apprenticeship to a Baker
& Confectioner

20. (GASTRONOMY & economic precarity: indentureship.) Letter from Reverend Chandos Pole regarding the .imminent indentureship of George Sessions to John Hardy, Baker & Confectioner, dated 15 February, 1856. [With:] Indenture contract binding George Sessions to John Hardy for seven years, dated 21 February, 1856. [With:] Bond of Agreement binding John Hardy to take George Sessions on as his apprentice, dated 21 February, 1856.

I. [POLE, Reginald Chandos.] My Dear Jepso[n?]. [Derbyshire, 15 February, 1856.] Oblong: 20.2cm x 25.5cm. Blue laid paper with "Derbyshire Club" embossed on the upper right margin of the recto, manuscript on recto and verso, signs of having been folded three times, a few puncture holes from a push pin (not affecting text). With "15 Feb^{r}y 56 / Rev^{d} R Chandos Pole / Pole's Charity" written in another hand on the verso.

II. [INDENTURE CONTRACT.] [Signed by George Sessions, Rebecca Sessions, John Hardy, and John Heald.] This indenture witnesseth that George Sessions son of Rebecca Sessions of Markeaton...a poor indigent boy belonging to the Parish of Markeaton...doth put and bind himself apprentice to John Hardy of Willow Row in the Parish of All Saints. [Markeaton, Derby, England, 21 February, 1856.] Oblong: 23cm x 38cm. In print and manuscript on laid paper, recto and verso, signs of having been folded twice, three embossed wax seals on recto, some sunning to edges of verso, a few puncture holes from a push pin (not affecting text).

III. [Signed John Hardy.] Bond of agreement. 21st February 1856. 32cm x 20cm. In print and manuscript on blue laid paper, recto only, signs of having been folded three times, a few puncture holes from a push pin (not affecting text). $200.00

An absolutely incredible survival allowing us insight into the life of a disadvantaged youth in England in the mid-19th century.

I. The story begins with a letter from Reginald Chandos Pole to a friend in Markeaton, which was at that time a civil parish in Derby. He is asking his friend Jepso[n?] to take care of a matter concerning the indentureship of a young boy named George Sessions as an apprentice to John Hardy, a baker and confectioner, as he, Chandos Pole, is "still poorly." Chandos Pole was a descendent of Sir German Pole, whose funds established the German Pole Charity of Radbourne upon his death in 1683. We were able to locate the calendar of apprenticeship entries in the Derbyshire record office which covers all apprenticeships paid for by this charity between 1754 and 1895. "The aim of the charity was the apprenticing of poor children from the six townships of Radbourne, Mercaston, Mackworth, Markeaton, Dalbury Lees and Mickleover, with each township able to put forward one apprentice a year." [1]

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[1] https://calmview.derbyshire.gov.uk/calmview/GetDocument.ashx?db=Catalog&fname=Radbourne.pdf

This Indenture Witnesseth That

by and with the consent and approbation of his said Mother HATH put and bound and

to after the manner of an Apprentice to serve from the day of the date hereof

with him the full end and term of Seven Years from thence next following to be fully complete and end

faithfully shall serve, his secrets keep, his lawful commands every where gladly do. he shall

done of others, but to his power shall let or forthwith give warning to his said Master of the sam

them unlawfully to any, he shall not commit fornication nor contract Matrimony within the said term,

whereby his said Master may have any loss with his own Goods or others during the

neither buy nor sell he shall not haunt Taverns or Playhouses nor absent himself from his said M

faithful apprentice he shall behave himself towards his said Master and all

of the said Apprentice to be well and faithfully performed and also in consideration of the sum o

Great Britain to the said John Hardy

Poor of the said Parish of Manchester the receipt whereof is hereby acknow

by them in putting out apprentices.) He

the said John Hardy

which he useth by the best means that

drink, lodging, clothes, washing, mending, and al

thes of all sorts AND the said

his said apprenticeship have gained

other parish or in default

ll costs and expences

nants and ag

changed

son of Rebecca Jessiman of

Jon upon consent of the age

self Apprentice

nd

BOND OF AGREEMENT.

I John Hardy bind myself in

Ten Pounds upon the demand of a Trustee of the Pole Charity to pay the sa

Charity Fund if in any case I take my Apprentice before a Magistrate or other leg

without the matter in dispute being heard, and leave granted by Mr. Reginald Ch

or any two of the Trustees.

I likewise bind myself in the sum of Ten Pounds to take the boy

Jessiman as an Apprentice, and retain him as such unt

is expired, and he has gained a Settlement in the Parish to which I myself belon

I also bind myself in the same sum, to board and lodge the aforesaid

in my House, and will provide that he attends Public Worship on the Sabbath d

I moreover bind myself in the sum of Three Pounds, that at all periods of

o suits of such Clothing as shall be

erty, under the last mentioned sum, t

l, upon every Christmas Day and Whit

of his Work for the inspection of the

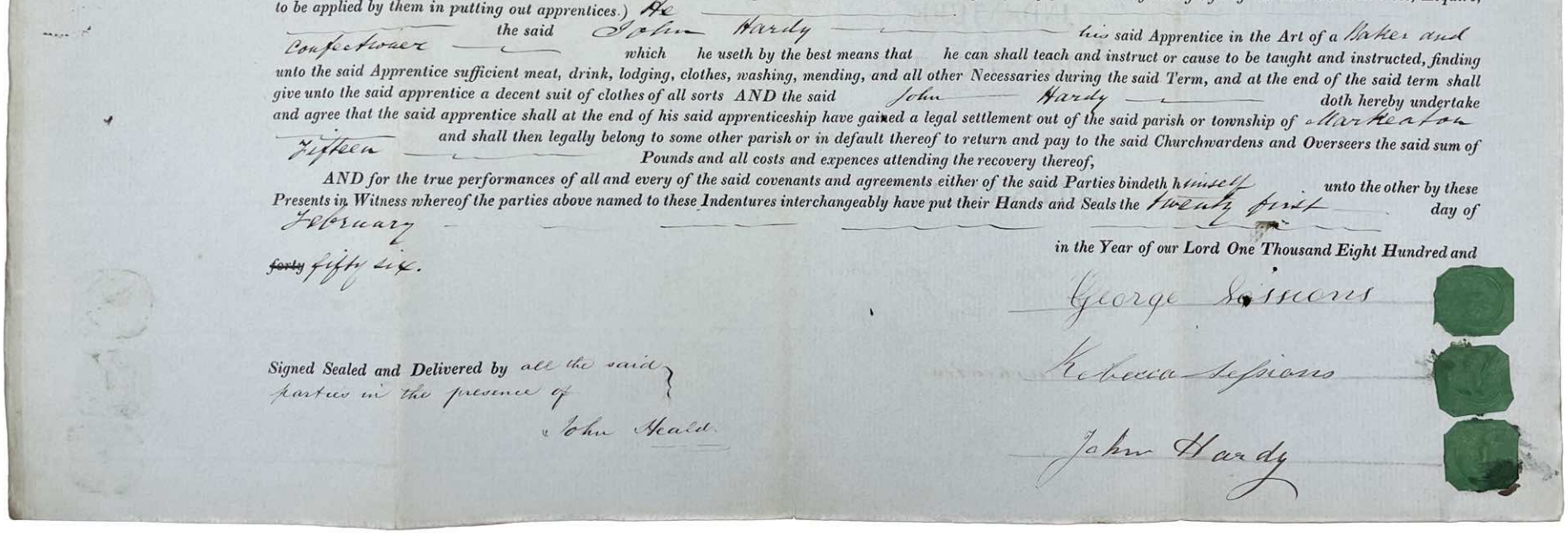
expenses of this Agreement being stamp

John Hardy

My Dear Father

Mr Gining of the Auntkdons has spoken to me about a boy of the name of George Jessiman of Manch: cotton to be bound as an apprentice to Mr Hardy a Baker and confectioner living in the

what a



to be applied by them in putting out apprentices.) He the said John Hardy his said Apprentice in the Art of a Baker and Confectioner which he useth by the best means that he can shall teach and instruct or cause to be taught and instructed, finding unto the said Apprentice sufficient meat, drink, lodging, clothes, washing, mending, and all other Necessaries during the said Term, and at the end of the said term shall give unto the said apprentice a decent suit of clothes of all sorts AND the said John Hardy doth hereby undertake and agree that the said apprentice shall at the end of his said apprenticeship have gained a legal settlement out of the said parish or township of Markeaton and shall then legally belong to some other parish or in default thereof to return and pay to the said Churchwardens and Overseers the said sum of Fifteen Pounds and all costs and expences attending the recovery thereof,

AND for the true performances of all and every of the said covenants and agreements either of the said Parties bindeth himself unto the other by these Presents in Witness whereof the parties above named to these Indentures interchangeably have put their Hands and Seals the Twenty first day of February in the Year of our Lord One Thousand Eight Hundred and ~~forty~~ fifty six.

Signed Sealed and Delivered by all the said parties in the presence of John Heald

George Sessions

Rebecca Sessions

John Hardy

II. The second document is the paperwork created to bind young George Sessions, "a poor indigent boy belonging to the Parish of Markeaton... of the age of twelve years or thereabouts" to "John Hardy of Willow Row in the Parish of All Saints – in the Borough of Derby, Baker and confectioner." This document is a printed form with areas to fill in by hand. It contains fascinating information about the expectations on the part of the apprentice: he is bound to faithfully serve his "master;" keep his secrets; do no "damage" to his "master;" and be careful not to be wasteful of his "master's" "goods," nor to lend them to anyone. For the seven years of his indentured servitude, George Sessions is required to live a life of sobriety, attend church, and learn the trade that will ultimately allow him to be a skilled laborer in society. He is forbidden access to taverns or playhouses; he may not gamble; nor may he have sex or get married. In short, he is expected to stay faithfully and humbly by his "master's" side for seven years. In exchange, John Hardy (baker & confectioner) will receive £15 at the time of the signing of this document, and a committed wage-free employee for seven years who Hardy promises to teach, feed, cloth, and provide life's necessities. The form is signed by George Sessions, his mother, Rebecca Sessions, John Hardy, and witnessed by John Heald, and dated 21 February, 1856.

The green wax embossed seals placed next to three of the signers are particularly lovely.

III. The third document binds John Hardy to George Sessions for the price of £10. Hardy promises that he will pay an additional £10 to the Pole Charity if he doesn't first consult with the trustees of the Pole Charity before bringing George Sessions before a magistrate (should such a need arise). Hardy is also bound by this agreement to take Sessions on as an apprentice for the full seven years; to ensure that the boy goes to "Public Worship on the Sabbath days;" to provide Sessions "with two suits of such Clothing as shall be deemed sufficient by the Trustees;" and most importantly, "he shall be at liberty...to attend the Parish Church from whence he was bound, upon every Christmas Day and Whit Sunday, and then to take with him some specimen of his Work for the inspection of the Parish Officers." This form is signed by John Hardy and dated 21 February, 1856.

Although somewhat folded, and marked by the past presence of a pushpin, all three documents are on crisp, clean paper, and in good condition.

Original Artwork, Each Telling a Gastronomic Story

21. (ART OF THE TABLE: designs for dinner plates.) Millet, Eugène-Henri. Bordeaux or Paris, c.1870.

Round, each measuring between 21.7cm - 22.5cm in diameter. Six original ink drawings, gouache highlights in pink and white, ink wash, each with a painted gilt edge applied over green watercolor, gilt rubbed away on the edges of two of the drawings and showing the green watercolor underneath.

"Le Pain"(bread).....$950.00
"Les Fruits" (fruit).....$950.00
"Les Confitures" (jams).....$950.00
"La Patisserie" (pastry).....$950.00
"Le Lait" (milk).....$950.00
"Le Vin" (wine).....$950.00

Six lovely designs by Eugène-Henri Millet (1847-1887[1]) for illustrations on dinner plates to be made by the Jules Vieillard & Cie porcelain manufacturer in Bordeaux. Each of the six plates tells the gastronomic story of a particular food or drink. The six subjects are: bread, fruit, jams, pastry, milk, and wine. Each drawing depicts its subject, at all stages of production, with a sympathetic eye towards the laborer making the product. The skill and dexterity of the drawing combined with the gouache highlights and ink wash painting, render the scenes both beautiful and compelling.

Each plate tells a narrative around the gastronomic subject represented. For example, on the plate devoted to "Le Pain" (bread), on the left side, there is a farmer leading a horse which is pulling a wooden harrow through a field. In the

[1] The only place that I was able to find these dates for Millet was on the gallery website for Les Galleries du Luxembourg. Most references to Millet just give the dates of "active 1866-75" (e.g. OCLC).

background is a windmill grinding wheat into flour and in the foreground is a scythe laying on the wheat. On the right side of the plate is a street crier carrying a backpack laden with large loafs of bread. In the foreground is a stack of loaves and croissants, and to the right is a round wooden container marked "Farine" (flour). In the distance, behind the man carrying bread, you can read part of a store sign reading "Boula[nger]." Lastly, at the center and bottom of the plate, is the arched opening of a bread oven. The closed oven doors read "LE PAIN."

Millet has given the same level of detail to each of the six dinner plates and, in all cases, the workers who make the food are included in the story. For the fruits, there is a mother and child picking apples. For "Les Confitures" (jams) there are people harvesting fruit from a tree, a baby eating jam out of a jar, and two women in the kitchen stewing the fruit. For "La Patisserie," there are drawings of different pastries, people lining up to buy *galettes* (a type of flat cake), and a crowd trying to get into a Parisian pastry shop. For "Le Lait" (milk) there are cows and goats in the field, a man and woman tending the cows, and another woman trying to feed milk to her baby with a spoon. Lastly, for the plate about wine, there are workers in the vineyard during harvest, little *putti* (naked winged baby angels) climbing into wine glasses, and a man on horseback speaking to a woman working at an *auberge* who is offering him some wine.

Each scene is drawn in ink on thick beige paper, with additional ink washes and highlights in pink and white gouache. Around the perimeter of each drawing is a thin border of gilt paint, under which is a pale green watercolor line (visible where the gilt is rubbed away). Each of the artworks is signed by Millet[2] and attached to a larger sheet of modern black or blue paper.

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[2] Millet's signature begins with a reversed "E" which is attached to the first vertical line of the "M" when he writes out "Millet." We have been able to identify which "Millet" this is by comparing the signature with those documented on Artnet and other online valuation and auction sites.


LES CONFITURES
MILLET

In addition to being the in-house painter and designer for the Vieillard porcelain company in Bordeaux, Millet was a well-regarded artist who exhibited his paintings (and, on one occasion, his ceramic designs) in the Paris Salons from 1866-1875. By way of context, the Salon des Refusés was in 1863 and the Impressionists started their own Salons in 1874. Although Millet would not be considered as part of the avant garde, his working for a ceramics factory was unusual and his interest in depicting those laboring was distinctly modern.[3] Millet also made six etchings for Jean Dolent's *Petit manuel d'art: à l'usage des ignorants* (Paris: Lemerre, 1874), all of which depict the life of the working artist.

All six artworks are in very good condition.

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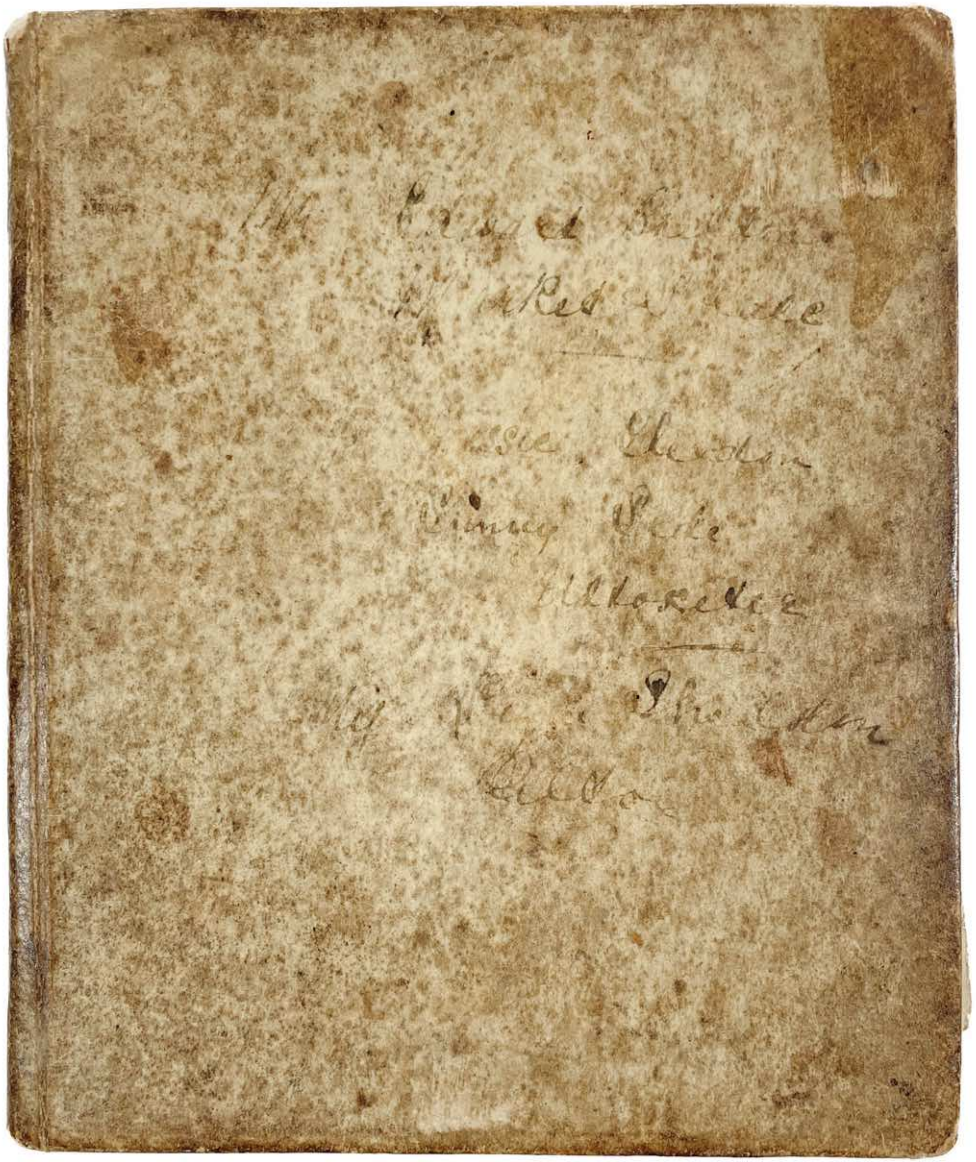
[3] There is another series of plate designs in the collection of the Musée des Arts décoratifs et du Design in Bordeaux. See https://madd-bordeaux.fr/sites/madd/files/2017-04/documents/livret%20Des%20souris.pdf for a 16-page essay discussing those drawings.



From Marmalade to a Poem for Christmas

22. (ENGLISH cookery, medicine, poetry, and accounts.) 1871-c.1896.

19.5cm x 16.3cm. [88] ll. (six of which are blank). Contemporary vellum, faded manuscript notations on upper board, corners bumped, light wear to head and tail of spine, marbled edges, marbled endpapers, red-ruled blue paper, evidence of one leaf excised, spotted throughout. $850.00

An interesting English manuscript written in several legible hands that begins with account-taking in 1871: "Edward Sheldon took possession of Shop and fixtures stock, Saturday Oct 21st 1871, from Tho.s Morris paying 48£." Below this entry are the first nine lines of the poem *The star of Bethlehem*: "It was the eve of Christmas..."

Some of the accounting entries appear to be for household contsruction jobs whereas others are for household goods purchased. Eventually the accounting transitions primarily to cookery plus a few medical receipts with occasional random bits of poetry and a few names and addresses. There are twenty-one stanzas of a poem decrying the "men of great renown" who are allowing the roads of Uttoxeter to deteriorate under the snow (signed by Lenny Son).

Included in the culinary receipts are "Christmas Plum Pudding;" "Mr. Baileys Rec for Sponge Cake;" "Cheese Straws:" "Oat Meal BisCuits;" "Ginger Slices;" "Raspberry Sanwich;" "Beef Steak Pudding;" "Baked Apple Pudding very good;" 'Preserved Marrow;" "Tea Cakes;"

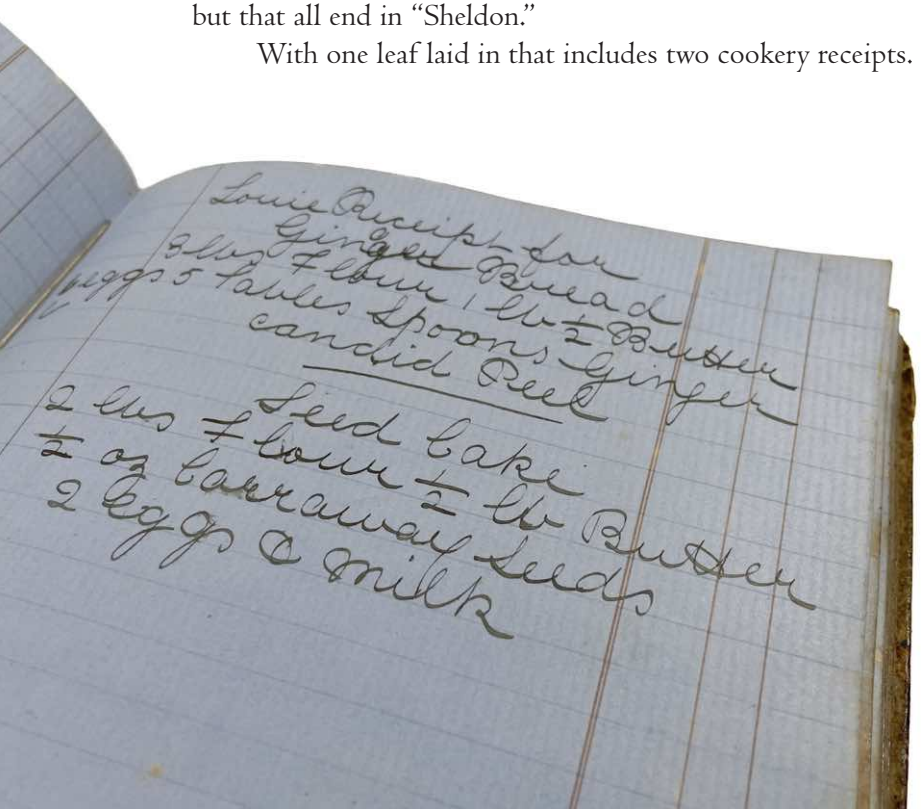
"Chutney or Chutne;" "Mrs Howell Water Biscuits;" "Daily Mail Seed Cake;" "Mrs Wood's Marmalade;" "Sculling Cakes;" "Victoria Sandwiches;" "Half Penney Cakes;" Mrs. Wooley's Lemon Cheese;" Jennie Roberts R. for Gingerbread;" and "Gingerette." Below is the recipe for "A Breakfast Dish:"

> *Melt a spice of butter about the size of a walnut in an enamelled sauce pan. Slice half a pound of tomatoes. Add them to the butter & cook over a slow fire for about 15 minutes then break in 2 eggs & stir until the whole mixture is curdled. Pile on buttered toast & serve hot.*

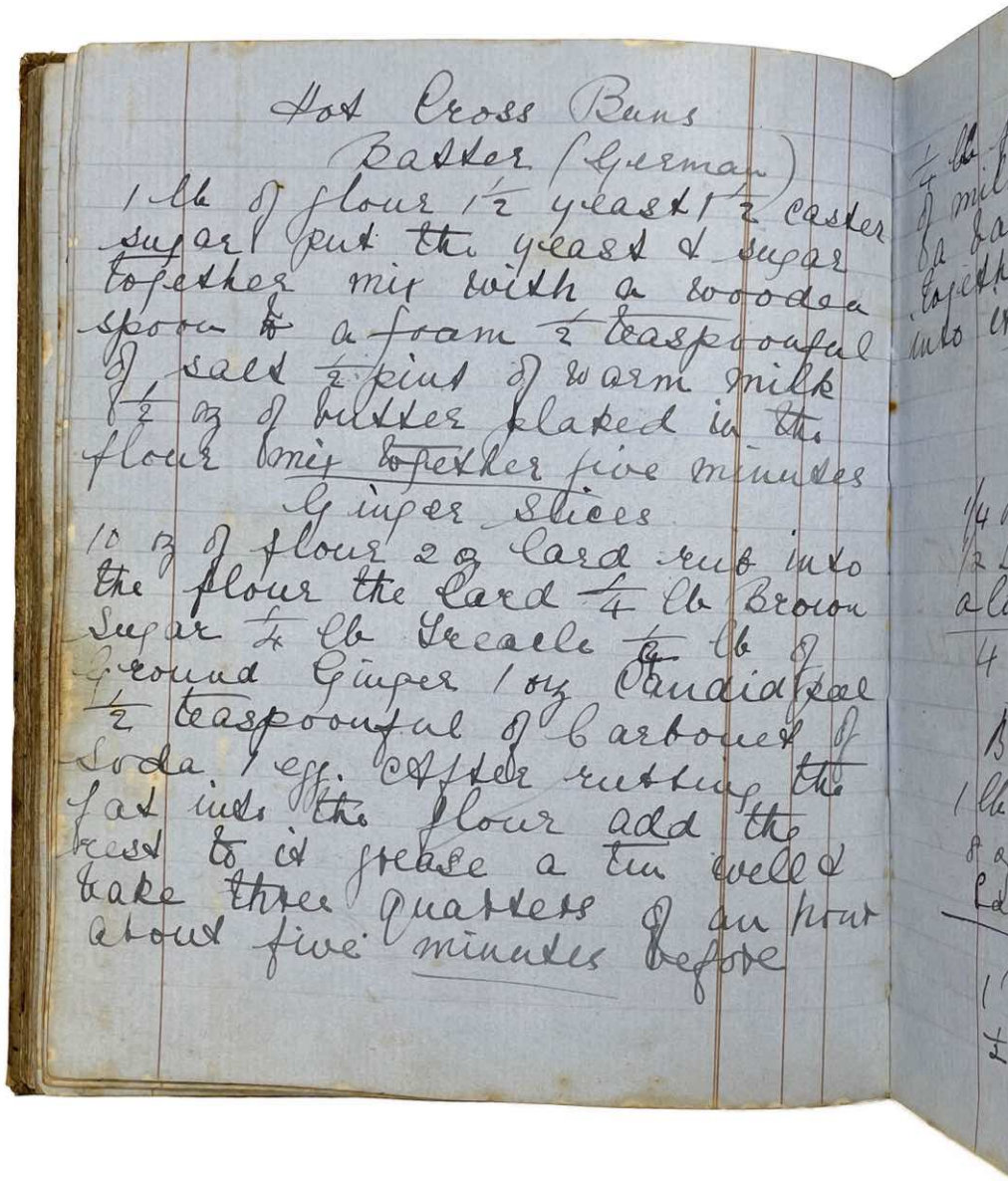
The family name that appears most often in this manuscript is Sheldon. The many addresses are from a number of towns and cities including Sheffield, Manchester, Handsworth, Chester, and London.

Although heavily used and spotted with the remains of cooking, an interesting mix of recipes. On the upper board in very faint ink is inscribed "Mr Edward Sheldon" and other names that are too faint to read but that all end in "Sheldon."

With one leaf laid in that includes two cookery receipts.


Lovie Receipt for
Ginger Bread
3 lbs Flour 1 lb ½ Butter
eggs 5 Tables Spoons Ginger
candied Peel

Seed Cake
2 lbs Flour ½ lb Butter
½ oz Carraway Seeds
2 Eggs & milk

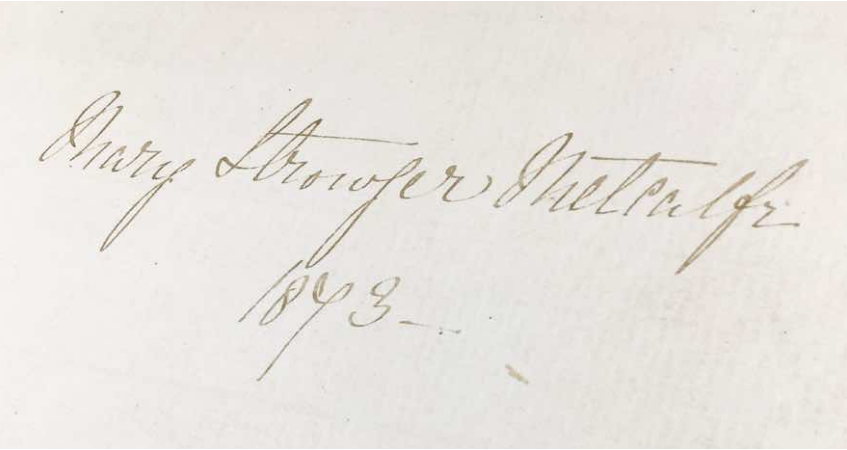

Hot Cross Buns
Batter (German)
1 lb of flour 1½ yeast 1½ caster
sugar put the yeast & sugar
together mix with a wooden
spoon to a foam ½ teaspoonful
of salt ½ pint of warm milk
½ oz of butter flaked in the
flour mix together five minutes
Ginger Slices
10 oz of flour 2 oz lard rub into
the flour the lard ¼ lb Brown
Sugar ¼ lb Treacle ¼ lb of
Ground Ginger 1 oz Candied peel
½ teaspoonful of Carbonate of
Soda 1 egg After rubbing the
fat into the flour add the
rest to it grease a tin well &
bake three quarters of an hour
about five minutes before

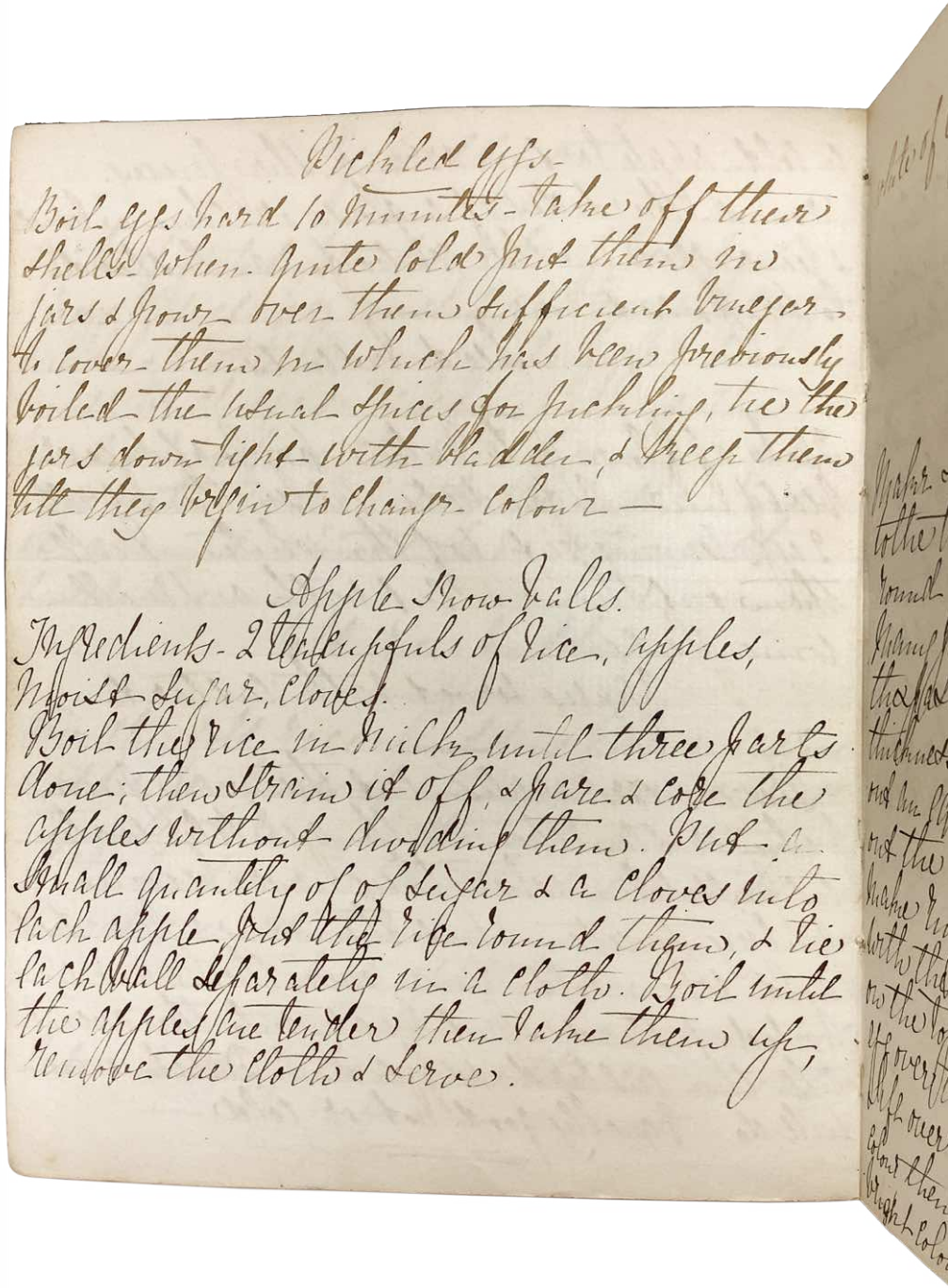
23. (ENGLISH cookery.) Mary Strowger Metcalf, 1873.

8vo. [64] ll. (of which 58 ll. are blank) with three additional leaves laid in. Contemporary blind-ruled plumb morocco, yellow endpapers, all edges stained indigo, water damage to the endpapers and pastedowns, otherwise clean. $350.00

A manuscript of thirty recipes by Mary Strowger Metcalf bound in a pleasant binding of blind-ruled plumb morocco. Recipes include fish cakes; potatoes fried with fish; pulled bread; mock crab; castle pudding; barrister's pudding; rhubarb jam; seed biscuits; puff paste rings; apples served with custard; apple jam balls; and apple snow balls.

With the ownership inscription "Mary Strowger Metcalf, 1873" and the modern bookplate of John Marks on the upper pastedown.


Mary Strowger Metcalf
1873

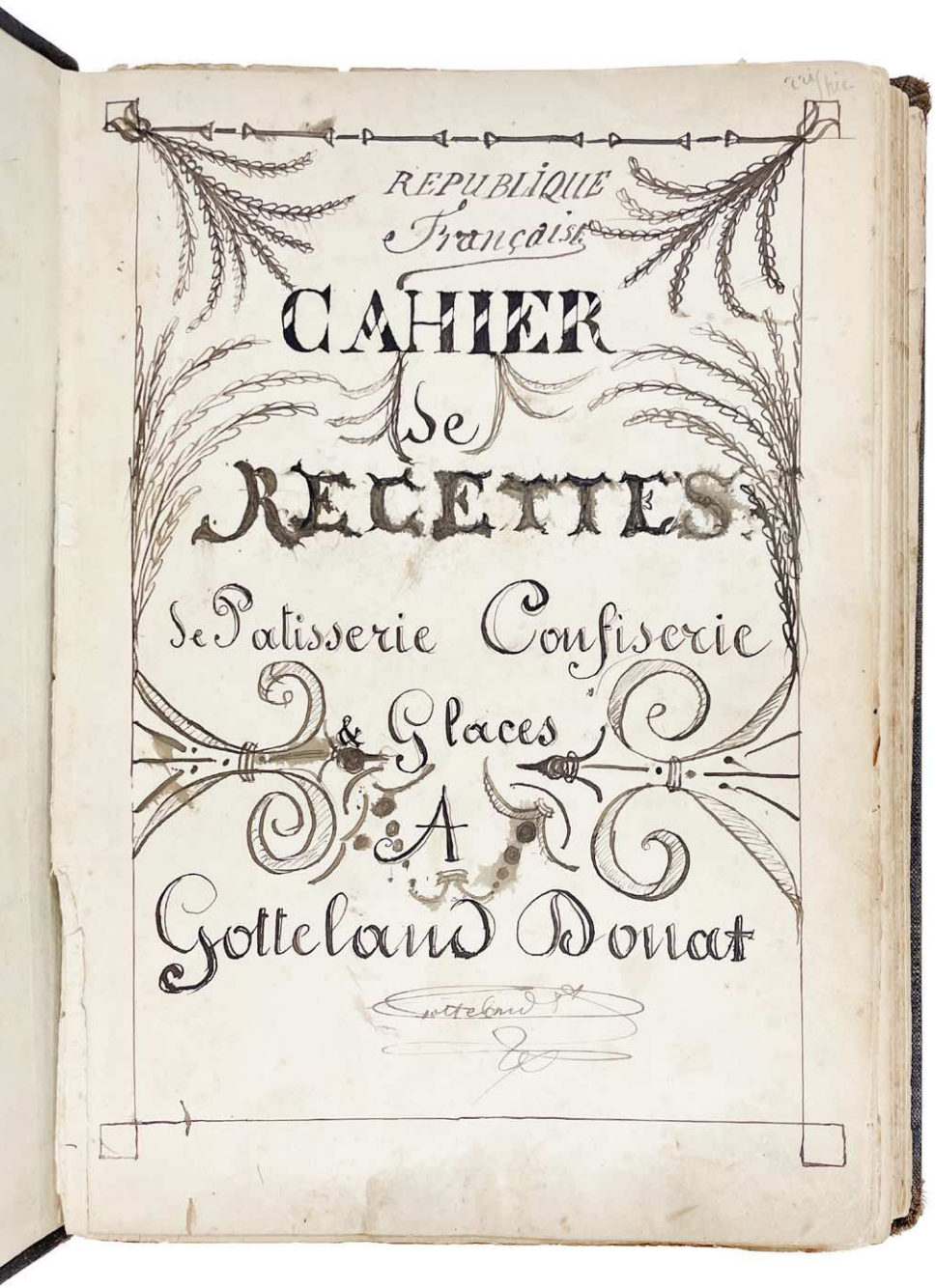

Pickled eggs.

Boil eggs hard 10 minutes - take off their shells when quite cold put them in jars & pour over them sufficient vinegar to cover them in which has been previously boiled the usual spices for pickling, tie the jars down light with bladder, & keep them till they begin to change colour —

Apple Snow balls.

Ingredients - 2 tablespoonfuls of rice, apples, moist sugar, cloves.

Boil the rice in milk until three parts done; then strain it off, & pare & core the apples without dividing them. Put a small quantity of sugar & a cloves into each apple put the rice round them, & tie each ball separately in a cloth. Boil until the apples are tender then take them up, remove the cloth & serve.



Recipes for an Early 20th-century Catering Business

24. (FRENCH cookery.) [Gotteland & Déchelette.] Republique Française. CAHIER de RECETTES de Le Patisserie Confiseri & Glaces A Gotteland Donat. [Tarare, Rhône department, c.1900-15.]

30.1cm x 21cm. 1 p.l., 18, 21-71, "70bis," "71bis," 72-260, 265-269, 260-272, [2 - blank] pp. (77 of which have page numbers only and are otherwise blank). Contemporary linen over boards, boards lightly rubbed, head and tail of spine worn, corners bumped with cloth rubbed away, marbled endpapers, upper hinge partially split, first three leaves partially detached, red and blue-ruled woven paper, occasional spotting and foxing, several additional leaves laid in, portions of a few leaves torn away on blank pages, small hole on title page affecting one letter but sense still clear, final two leaves chipped around edges.

$1000.00

An unusual and extensive French cookery manuscript of 647 recipes, written primarily in one legible hand. From the pages laid in as well as the ornately illustrated title page, we can determine that this is a book of recipes from a catering business in the town of Tarare, in the Rhône department of France.

At the bottom of the calligraphic title page is the signature of Gotteland; this signature appears again at the bottom of each of the twenty menus that begin on page 250. One of the catering order forms ("Cuisine & diners sur commande") that is laid into the manuscript indicates that "D. Gotteland" is the successor to "Anc.ne M.on Déchelette." From a comparison of the signed menus to the body of the manuscript, it appears that the primary hand in the manuscript is that of Gotteland. It is possible that one of the other hands in the manuscript is that of Déchelette.

The manuscript is divided into twelve sections followed by a table of contents at the end. Sweet recipe sections include *Entremets* (desserts); *Entrements Divers* (various desserts); *Entremets chauds* (hot desserts); *Entrements Gelés et froids* (jellied and cold desserts); *Glaces* (ice cream); *Petits fours secs* (dry small bite-sized cakes); *Fruits et Petit fours Glacés et divers* (fruits & small cakes iced and otherwise); *Petits gateaux a la main* (small cakes made by hand); *Recettes diverses* (a few divers recipes) ; *Fruits confits et sirops* (fruits cooked very slowly in syrup and syrups); and *confiserie* (confectionery). There are also nineteen *pièce montée* recipes and two illustrations of *pièce montées*. One is of a *Mille feuilles àla Parisienne*(drawn in ink) and another unfinished pencil drawing of a heptagonal stepped pyramid *pièce montée*.

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" due to his edible architectural creations.[1] *Pièce montées* date back to the 17th century and were usually made from sugar and *pastillage* to look like fanciful architectural creations; sometimes, they represented actual gardens and buildings, and on even rarer occasions, they were savory.[2]

Savory recipe sections include *Cuisine* (consisting of various *consommées*, a clear soup made from a rich stock that has been clarified); *Potages liés* (cream-based soups); *Hors-d'œuvres chauds* (hot small savory dishes); *Sauces*; *Relevés de Poissons* (fancy fish platters); *Relevés de Boucherie et gibier* (fancy meat and game platters); *Timbales et Entrées diverses* (*timbales* are a hearty filling enclosed within a crust); *Entreés froides et seconds rotis froids* (cold appetizers and cold roasts); *Légumes* (vegetables); and *Salades de légumes* (vegetable salads).

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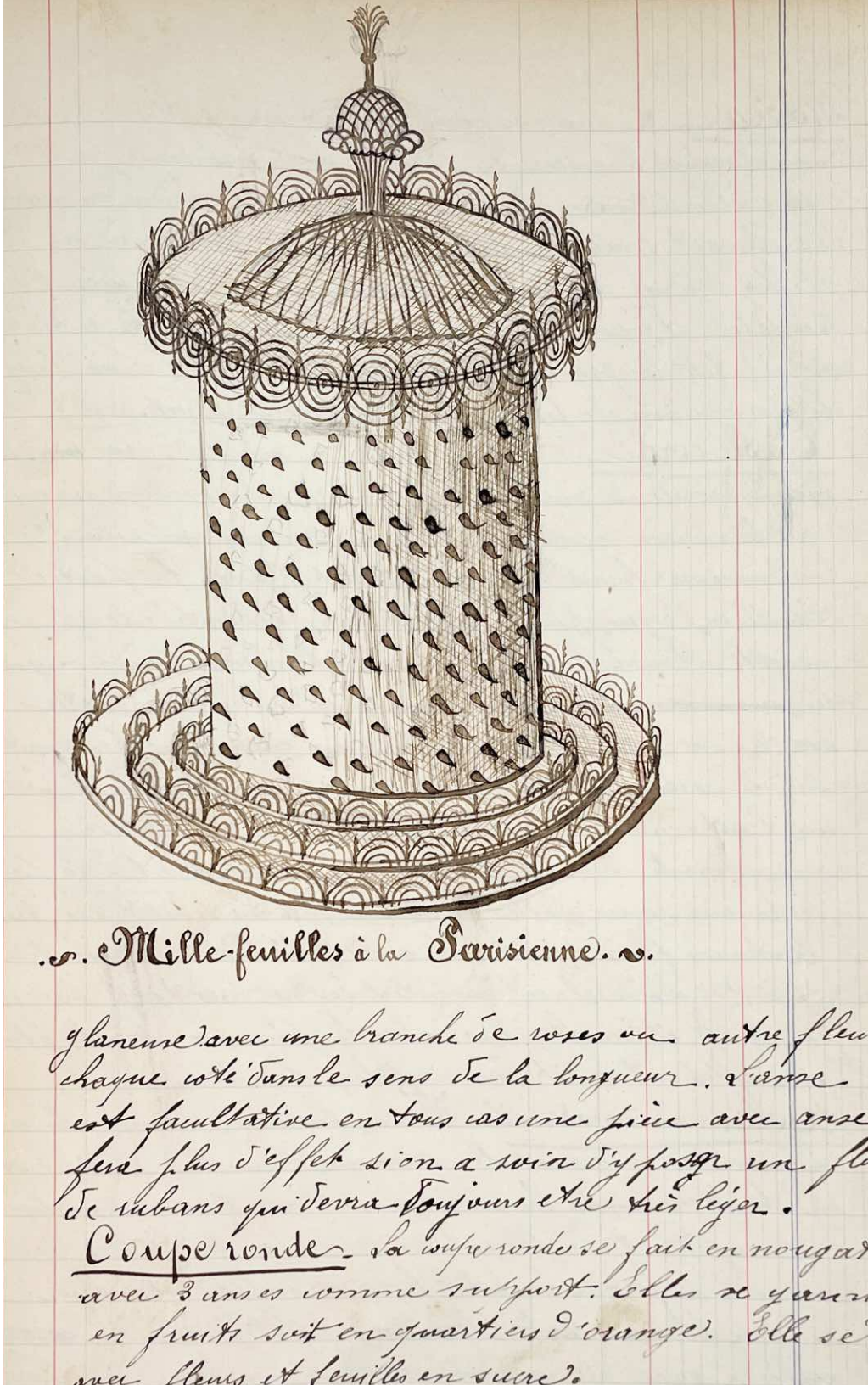
[1] Arndt, Alice, ed., *Culinary biographies*, p. 90.

[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."



Laid in are order forms for Gotteland, manuscript menus, recipe notes, and receipts. On these forms the business is advertised as for "CUISINE & DINERS SUR COMMANDE, SPÉCIALITÉ DE FOIES GRAS EN TERRINES & AU DÉTAIL" (food and dinners to order with a specialty in *foies gras*, priced by item). An award is listed for the year 1902 and the printed portion of the form is for "le _____ 190 ."

At the top left of one of the forms it is announced that Gotteland can provide "glaces, sorbets, desserts, bonbons, and dragées pour Mariages & Baptêmes" (ice cream, sorbet, bonbons, and candied nuts or fruit for marriages and baptisms). At the top right, they advertise that they can also provide cold *patés*, truffled *quenelles*(a light fish or meat meatball, made light by the use of egg whites), *petit fours* (a mini cake), sweets, and edible sculptures (*pièce montées*) to be served at evening events.

We have had numerous French cookery manuscripts, but this is the first manuscript cookbook we've ever had that comes from a catering company.

Although worn, an interesting manuscript with a charming title page.


CONFISERIE
GLACES
SORBETS
DESSERTS
BONBONS
DRAGÉES
pour
Mariages & Baptêmes

CUISINE & DINERS SUR COMMANDE

SPÉCIALITÉ DE FOIES GRAS EN TERRINES & AU DÉTAIL

VILLE DE NANCY

MÉDAILLE D'OR
MÉDAILLE D'ARGENT
DIPLOME D'HONNEUR

EXPOSITION CULINAIRE DE NANCY 25 JANVIER 1902

Anc^ne M^on DÉCHELETTE

D. GOTTELAND

SUCCESSEUR

TARARE (Rhône)

PATISSERIE
PATÉS FROIDS
QUENELLES TRUFFÉES
PETITS FOURS
ENTREMETS
PIÈCES MONTEES
Service pour Soirées

M

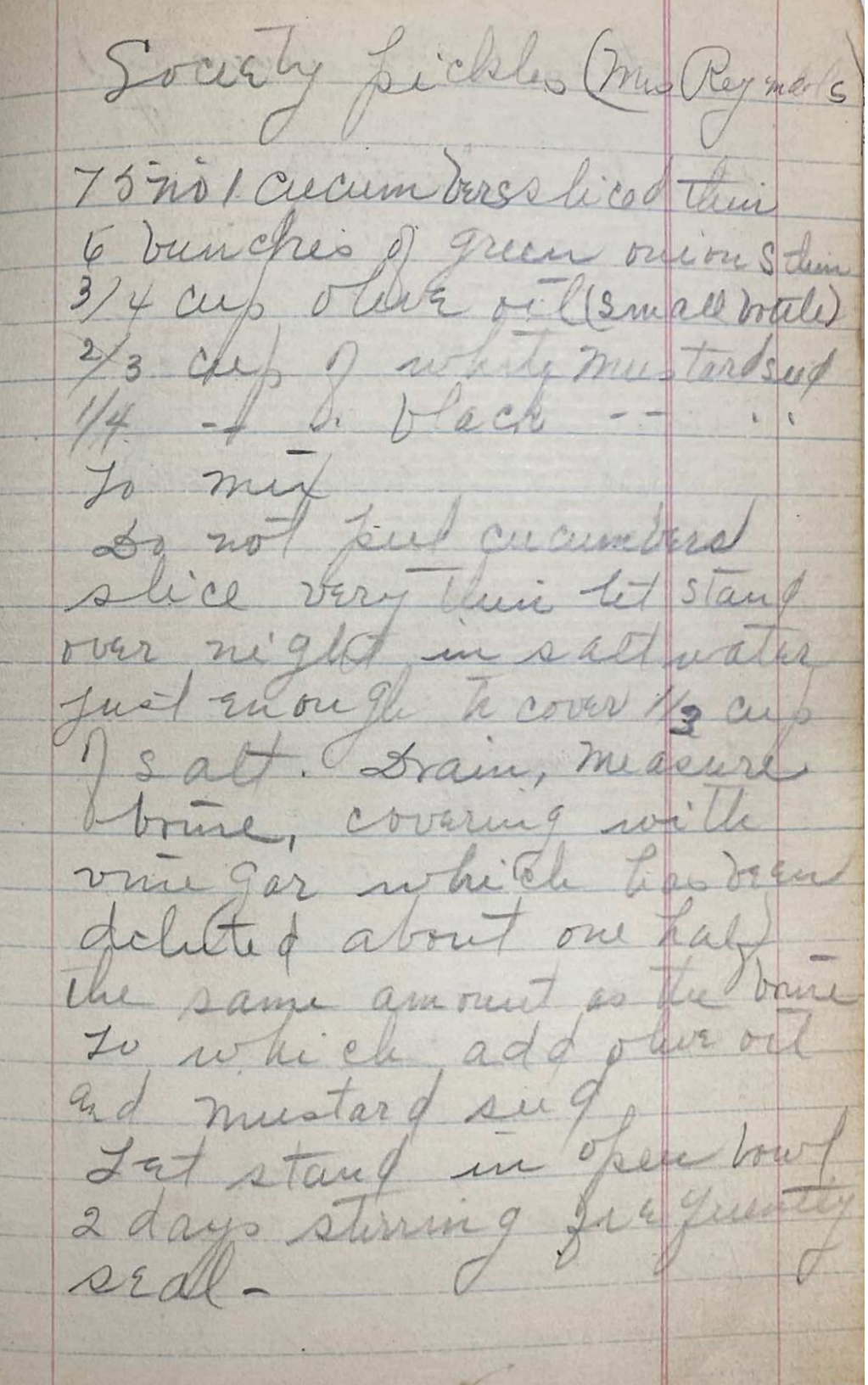
Doit

LES ARTICLES CI-APRÈS, PAYABLES A TARARE, COMPTANT SANS ESCOMPTE

Tarare, le 190

TARARE, IMP. PIERRON-MATAGR.

Bouchees à la reine
Darnes de Saumon S^ce Hollandaise
Croustades Vouillus
Filets de Sole Normand



Society pickles (Mrs Reynolds)

75 no 1 cucumbers sliced thin
6 bunches of green onions sliced
3/4 cup olive oil (small bottle)
2/3 cup of white mustard seed
1/4 - of b. black - -
To mix
Do not peel cucumbers
slice very thin let stand
over night in salt water
just enough to cover 1/3 cup
of salt. Drain, measure
brine, covering with
vinegar which has been
diluted about one half -
the same amount as the brine
to which add olive oil
and mustard seed
Let stand in open bowl
2 days stirring frequently
seal -

From Pork Cake to Pear Pickles

25. (AMERICAN desserts and cookery.) c.1900-c.1970s.

18.5cm x 11.5cm. [70], [31 - blank], [6], [1 - blank], [4], [2 - blank], [1] pp. Contemporary sheep, very worn, half of spine missing, binding attached to the text block by one card only, some pages loose, pages ruled in red and blue, some pages chipped, a few recipes pinned in. $150.00

This manuscript begins with a pasted-in newspaper clipping showing the wedding anniversaries from end of first year to the seventy-fifth, directly beneath which is the following: "Palpitation of the heart, Feeble Circulation, Rush of Blood to the Head, generally find their origin in the Liver." There is one date written on the upper free endpaper: "Nov 26 1923," and there is one scrap of paper laid in with the date 1973. Pinned in is an article on "The New Pickles and Chowchows" written by Marion Harris Neil, with an ad on the verso for "Philipsborn The Outer Garment House" in Chicago, and with the date of Fall 1914 printed on it. Laid in is an early brochure for *The Majestic Electric Combination Waffle and Pancake Iron* from the Majestic Electric Appliance Co., San Francisco, with a manuscript waffle recipe laid in. Many of the recipes have been labeled as either "good," or "no good."

The following are some of the recipes included in this manuscript: "French Cream Cake;" "Caramel Frosting – good;" "English Plum Pudding – no good;" "English Plum pudding – genuine;" "Chili sauce – good;" "Con Carne;" "Cucumber catsup;" "Spanish Loaf;" "Eggless cake;" "Raspberry dumpling;" "To Can Beans;" and "Cheese Biscuits." Almost all of the recipes are attributed and some of the attributions include Mrs. Tullis, Mrs. Partridge, Mrs. Reed, Mrs. Urquhart, Mrs. Evarett, Nettie N., Grace Newland, Mrs. Dickson, and Mrs. Martin.

From Pollo Saratoga
to Pastel Cecilia

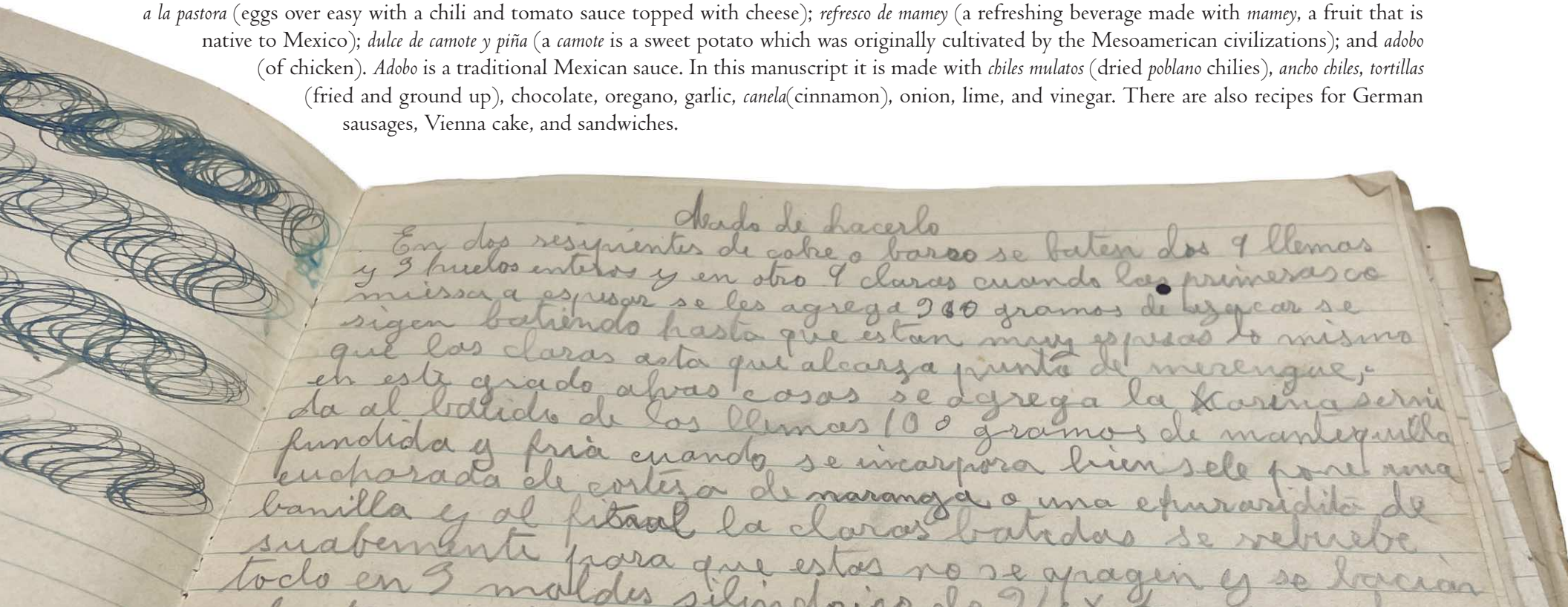
26. (MEXICAN cookery & pedagogy.) [From the upper wrapper:] Rompe cabezas para calar en madera, cortese por los puntos. [Mexico, early 20th century.]

Oblong: 16.5cm x 23cm. [40] ll. (including half of one leaf torn away and the stubs of two leaves remaining). Original printed red wrappers, saddle-stitched, some leaves detached (including the second of two signatures), occasional spotting, blue-ruled paper, five additional loose leaves laid in. $800.00

A curious little Mexican cookery class manuscript written in several hands in pink and black pencil, and green ink. Included are roughly 34 recipes. The majority are written in pencil in a single younger person's hand, perhaps someone in middle school.

What is interesting, and unusual, is that in some instances the recipes are duplicated on the same page. Recipes written in pencil by a younger hand are sometimes followed by the same recipe written in another more mature hand in green ink. It seems likely that the hand in green ink is that of the instructor and that the younger hand (in pencil) was learning the recipe by copying it. This sign of pedagogy, along with the educational game on the upper wrapper (see below) and the handwriting practice section (also mentioned below), supports the argument that this notebook was used in school.

Among the Mexican cookery recipes are those for *huachinango de escabeche* (Mexican northern red snapper in an acidic marinade and sauce); *huevos a la pastora* (eggs over easy with a chili and tomato sauce topped with cheese); *refresco de mamey* (a refreshing beverage made with *mamey*, a fruit that is native to Mexico); *dulce de camote y piña* (a *camote* is a sweet potato which was originally cultivated by the Mesoamerican civilizations); and *adobo* (of chicken). *Adobo* is a traditional Mexican sauce. In this manuscript it is made with *chiles mulatos* (dried *poblano* chilies), *ancho chiles*, *tortillas* (fried and ground up), chocolate, oregano, garlic, *canela*(cinnamon), onion, lime, and vinegar. There are also recipes for German sausages, Vienna cake, and sandwiches.


Modo de hacerlo
En dos resipientes de cobre o barro se baten dos 9 llemas
y 3 huevos enteros y en otro 9 claras cuando las primeras co
mienza a espesar se les agrega 250 gramos de azucar se
sigen batiendo hasta que estan muy espesas lo mismo
que las claras asta que alcanza punto de merengue,
en este grado ahas cosas se agrega la harina seni
da al batido de las llemas 100 gramos de mantequilla
fundida y fria cuando se incarpora bien se le pone una
cucharada de cortesa de naranja o una esturaridita de
banilla y al final la claras batidas se revuelve
suabemente para que estas no se aragen y se hacian
todo en 3 moldes silindricos de 21 x

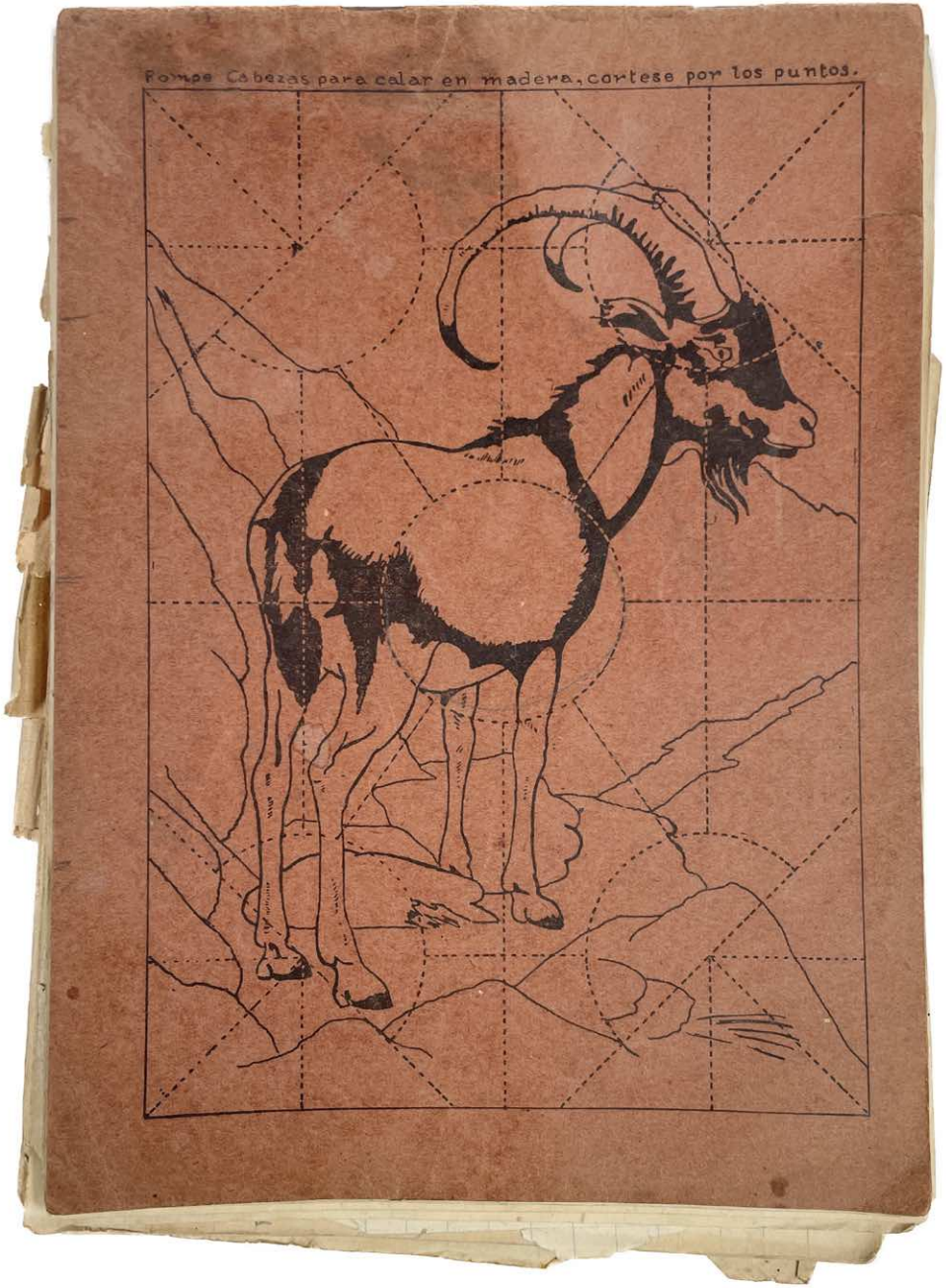
The additional loose leaves contain recipes for chocolate bonbons and *grenetina plata especial amapolas* (poppy-shaped milk gelatin). There is also a dinner menu for eight people that is comprised of potato soup; *asado casero* (meat stew in which meat and potatoes are cooked in tomatoes, garlic, oregano, pepper, bay laurel and thyme); cauliflower gratin; and a garbanzo tort. There is also a leaf written recto and verso containing information on the medicinal qualities of cinnamon and paprika as well as recommendations for healthy eating. This leaf ends with the statement that "El organismo humano es una maquina marabillosa creadora de bellas energias" (The human organism is a wonderful machine that creates beautiful energies).

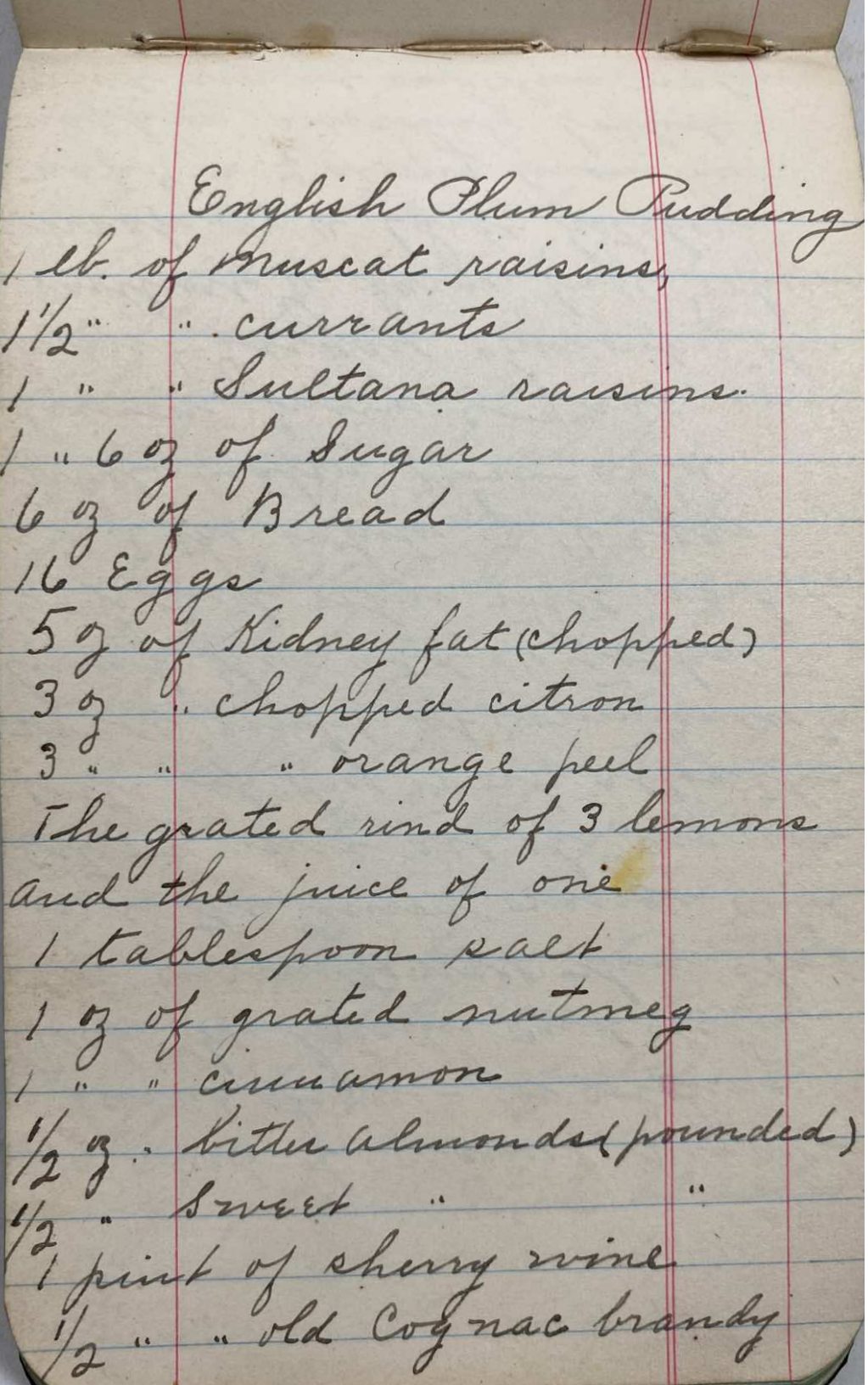
In the manuscript there are also entries regarding table service (including coursing out beverages); kitchen hygiene; a soup for invalids; and an economical menu. Many of the recipes are written for up to ten people or *cubiertas* (covers).

On the upper wrapper is a *rompe cabezas* (puzzle) that is a drawing of a desert bighorn sheep (native to southwestern United States and northern Mexico). Instructions along the edge of the illustration are to cut out the pieces as indicated by the dotted lines.

On the lower wrapper is printed "Libreta Pegaso" with an illustration of Pegasus and a naked man standing next to a stack of books. There are two spaces where one is meant to write one's name and perhaps the teacher or class. The first seven leaves of ruled paper have rows of interconnected loops covering two lines and with a space between each row – a technique used for teaching cursive.

Although slightly worn, a good 20th-century Mexican cookery manuscript.





English Plum Pudding
1 lb. of Muscat raisins,
1½ " " currants
1 " " Sultana raisins.
1 " 6 oz of Sugar
6 oz of Bread
16 Eggs
5 oz of Kidney fat (chopped)
3 oz " chopped citron
3 " " " orange peel
The grated rind of 3 lemons
and the juice of one
1 tablespoon salt
1 oz of grated nutmeg
1 " " cinnamon
½ oz. bitter almonds (pounded)
½ " Sweet " "
1 pint of sherry wine
½ " " old Cognac brandy

Notes from a Seattle Bakery?

27. (AMERICAN dessert recipes.) c.1920.

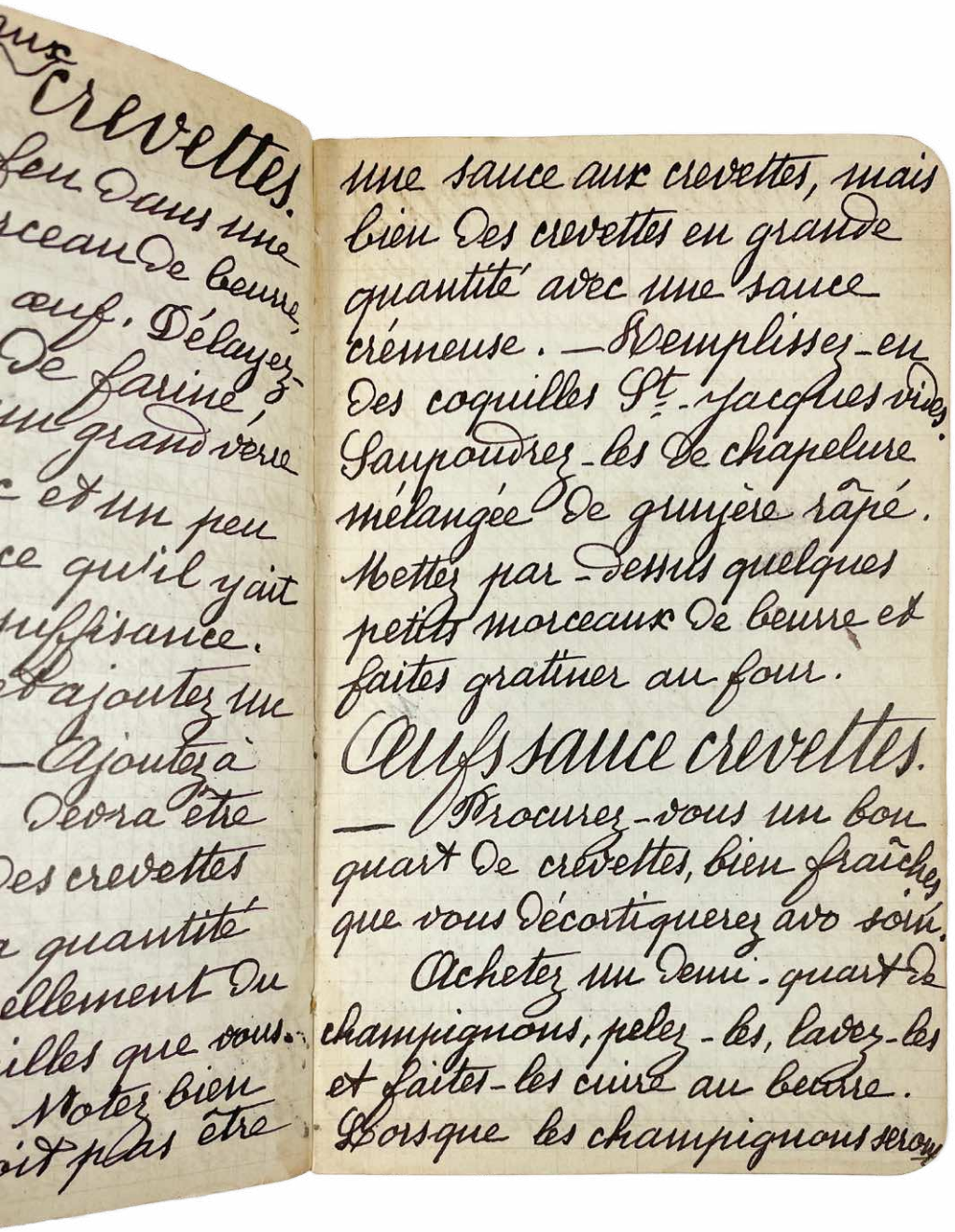
Oblong: 14.5cm x 9.5cm. [48 - blank], [12], [1 - blank], [8], [124 - blank] pp. Contemporary black wallet-binding, all edges green, occasional light thumbing on some leaves. $100.00

A nice, pocket-size collection of fifteen dessert recipes written in at least three hands from Seattle, Washington. The binder's (or perhaps stationer's) sticker is from "OP Mooney, Seattle, Wash." There is also an interesting ink stamp on the rear free endpaper with the image of half of a clear sphere sitting on top of a journal or book with the words "Progress Trademark" and the number 3358.

There are several recipes for "Puff Paste" as well as one for "Doughnuts 8 Doz," which makes us think this might be a notebook from a bakery. It is also interesting that there are at least three different hands, all written clearly and easy to read. Other recipes include "Angel Fingers;" "Spanish fingers;" "Creamed Tartlets;" "Brillates;" "Ice Cream Bars;" "English Plum Pudding;" "Fruit Sticks;" "Fruit slices;" and "Devil's Food."

There is also a recipe for a "Ping Pong Dressing" which calls for one quart yolks; one quart vinegar; six ounces sugar; four ounces salt; 2 ounces mustard; and half a pound of butter; plus a pinch of red pepper.

In good condition with an address of "2722 11th Ave N. Seattle Wash" as well as the name "C.W. Pinkham" inscribed on the recto of the upper free endpaper.



une sauce aux crevettes, mais
bien des crevettes en grande
quantité avec une sauce
crémeuse. — Remplissez-en
des coquilles St-Jacques vides.
Saupoudrez-les de chapelure
mélangée de gruyère râpé.
Mettez par-dessus quelques
petits morceaux de beurre et
faites gratiner au four.

Œufs sauce crevettes.
— Procurez-vous un bon
quart de crevettes, bien fraîches
que vous décortiquerez avo soin.
Achetez un demi-quart de
champignons, pelez-les, lavez-les
et faites-les cuire au beurre.
Lorsque les champignons seront

A Cookery Manuscript
Devoted to Seafood

28. (FRENCH cookery.) Poissons. c.1920.

14.8cm x 9.2cm. [140] pp. with the final recipe written on the lower pastedown. Contemporary black pebbled paper, chipped at head and tail of spine, 1" split at the upper joint of the upper wrapper, paper label on upper board covered in part by some old clear tape, light overall wear to boards.

$1500.00

A very usual manuscript cookbook: written in a single, legible hand, the manuscript is comprised of 74 different recipes, the majority of them devoted to various types of seafood with the remainder for freshwater fish. Some of the seafood recipes include those for lobster, cod, shrimp, tuna, salmon, scallops, skate, sole, mullet, flounder, sea bass, and rock lobster. The freshwater recipes are for trout and pike.

Some of the recipes are *Filets de soles aux petits pois*; *Soles aux crevettes*; *Sole normande*; *Soles à la bordelaise*; *Truite meunière*; *Truite au bleu*; *Barbue sauce d'Orléans*; *Saumon froid à la russe*; *Bar à la milanaise*; *Turbot à la sauce aurore*; *Turbot à la Bourgingnonne*; *Paupiettes de sole Elisabeth*; and a recipe for a *Pain de poisson*.

What is also very interesting is that many of the dishes come with a second recipe for the sauce that should be served with the dish. These include a *mayonnaise de poisson*; how to make a *beurre noisette* (to have with skate); *Sauce blanche au lait* (to have with the *Sole normande*); a *sauce crevette* (to have with *Barbue*); and the famous *Sauce hollandaise*. There is also a special description on how to prepare the mushrooms for the *Sole au gratin* and, for the *Truite au bleu*, there are two extra sections: one on how to prepare its *court-bouillon* and the other for the *Sauce printanière*.

Considering the detail and complexity of this manuscript, it may have been written by a professional chef from the early 20th century.

In very good condition.

Traditional Mexican Recipes from Friends & Mexican Newspapers

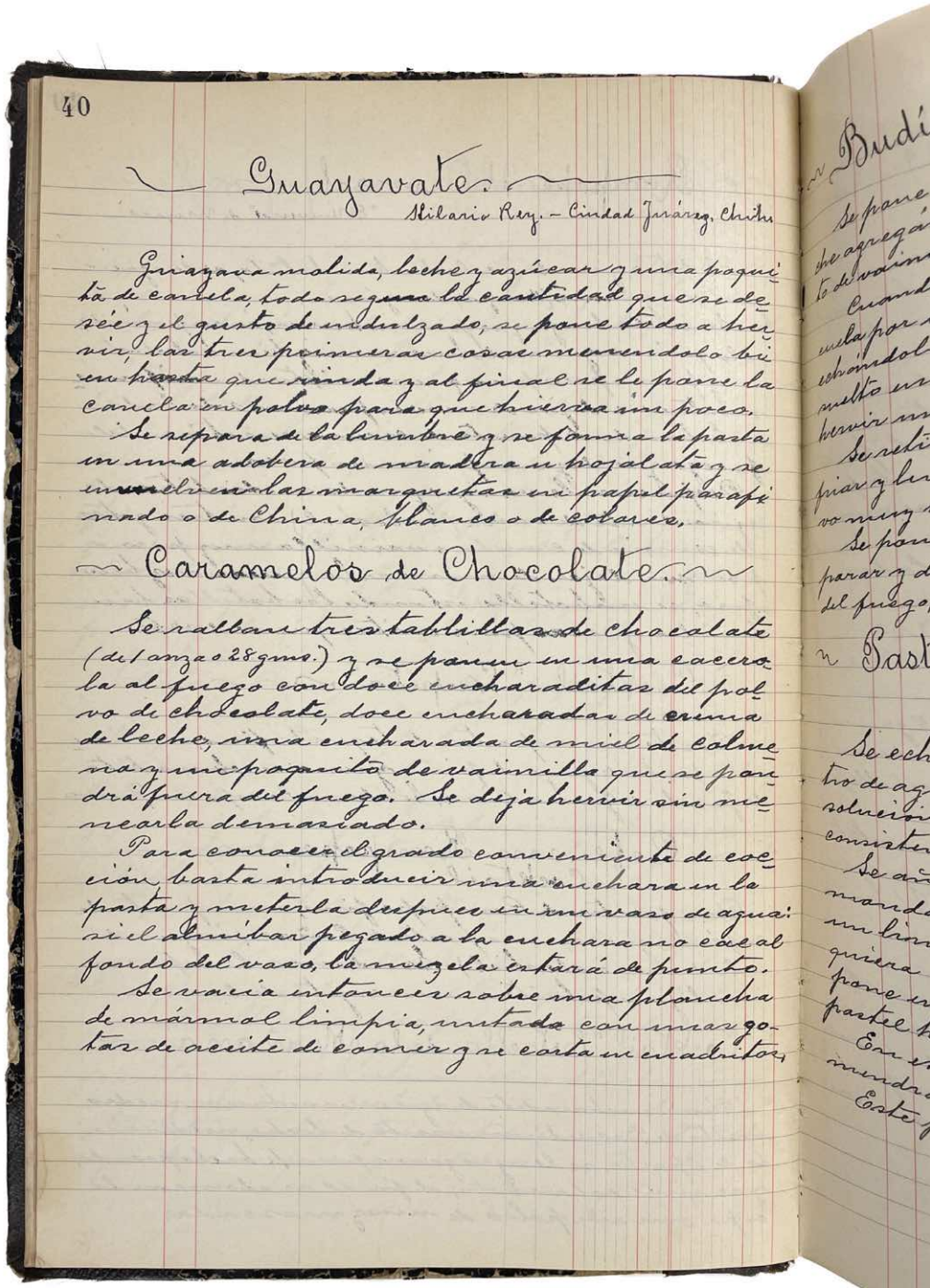
29. (MEXICAN cookery.) [First recipe:] Turrón de Yemas. [Orizaba, Mexico], c.1920s.

34.5cm x 22cm. 9-290 pp. (163 of which are blank). Contemporary half pebbled cloth over black marbled boards, boards worn at edges, head and tail of spine chipped, cracking at spine and joints, marbled edges, red and blue-ruled paper, evidence of first four leaves and the final leaf excised, five leaves where the ink bled due to ink quality, one additional leaf laid in, one postcard laid in, one newspaper clipping laid in. $4000.00

A HIGHLY CURATED COLLECTION OF MEXICAN DISHES, written in a single legible hand. Although many of the pages are blank, due to the large format of the manuscript, it still is quite extensive and includes 239 recipes.

What is remarkable about this manuscript is that nearly all of the recipes are attributed. When the recipe comes from an individual, their name and place of residence is provided. For example, Victoriano Ceballos, "El Toreo" (the bull fighter) from Chihuahua, provides a recipe for *Cubiertos de Calabaza y Camote* (a traditional Mexican recipe for candied sweet potatoes and pumpkin, pp. 86-87). Although such citations are common in English cookery manuscripts, it is very unusual in Mexican manuscripts. It is also interesting that the author has focused on traditional Mexican recipes and augmented them with a few from France.

From the large stationer's label mounted to the upper pastedown, we learn that this journal was made in Orizaba, Veracruz. The author seems to have been a great reader of newspapers and magazines as there are also numerous recipes from Mexican, Argentinian, and American newspapers and magazines such as *El Universal, Para Tí, El Continental, El Paso Times, El Universal Gráfico,* and *El Nacional.*



40

Guayavate.

Hilario Rey. – Ciudad Juárez, Chihu

Guayava molida, leche y azúcar y una paquita de canela, todo segun la cantidad que se desée y el gusto de endulzado, se pone todo a hervir, las tres primeras cosas menendolo bien hasta que vienda y al final se le pone la canela en polvo para que hierva un poco.

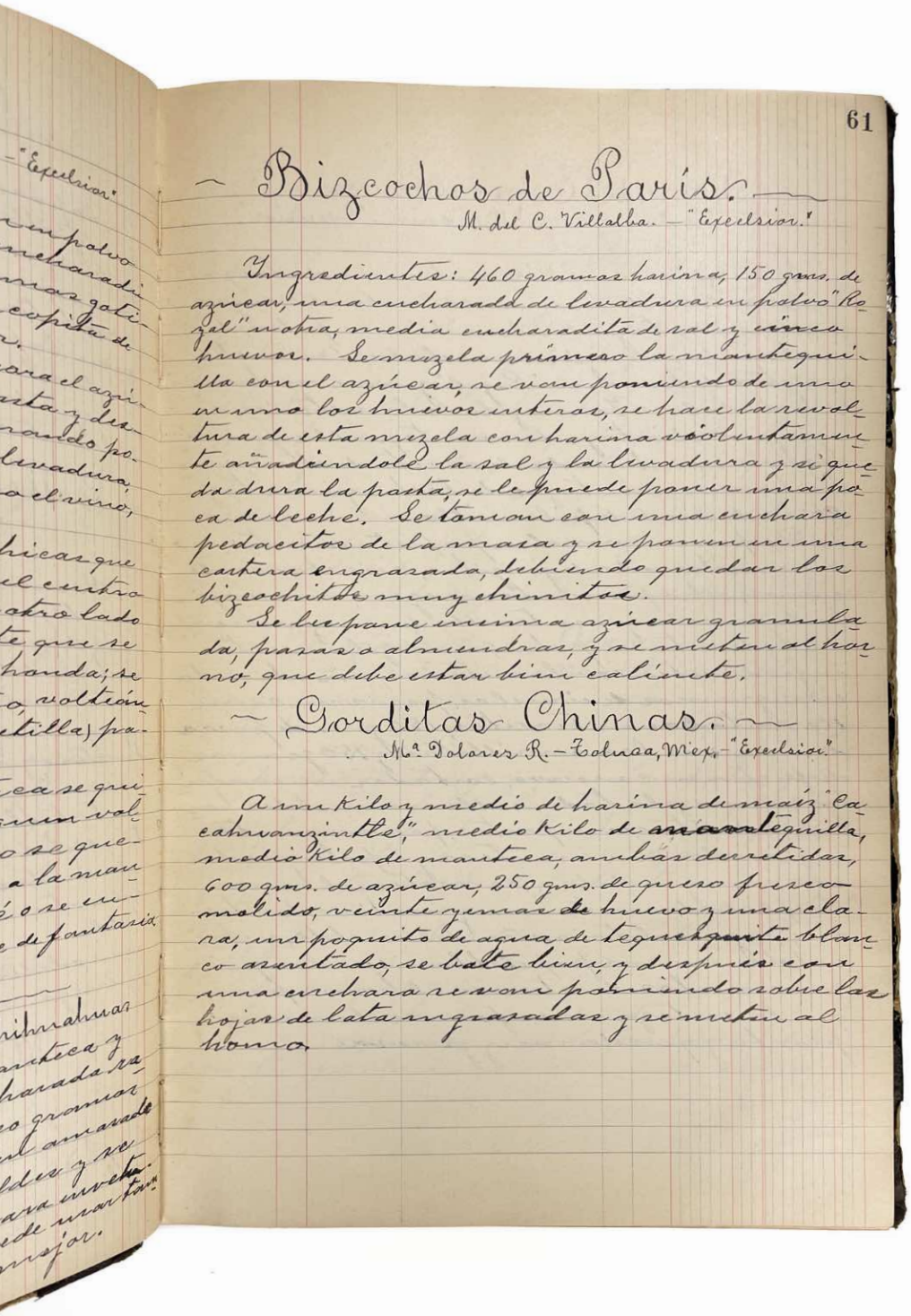
Se separa de la lumbre y se forma la pasta en una adobera de madera u hojalata y se envuelve en las viandetas en papel parafinado o de China, blanco o de colores.

Caramelos de Chocolate.

Se rallan tres tablillas de chocolate (de 1 onza o 28 gms.) y se ponen en una cacerola al fuego con doce cucharaditas del polvo de chocolate, doce cucharadas de crema de leche, una cucharada de miel de colmena y un poquito de vainilla que se pondrá fuera del fuego. Se deja hervir sin menearla demasiado.

Para conocer el grado conveniente de cocción basta introducir una cuchara en la pasta y meterla despues en un vaso de agua: si el almibar pegado a la cuchara no cae al fondo del vaso, la mezcla estará de punto.

Se vacia entonces sobre una plancha de mármol limpia, untada con unas gotas de aceite de comer y se corta en cuadritos.



61

~ Bizcochos de París. ~

M. del C. Villalba. — "Excelsior."

Ingredientes: 460 gramos harina, 150 gms. de azúcar, una cucharada de levadura en polvo "Royal" rotra, media cucharadita de sal y cinco huevos. Se mezcla primero la mantequilla con el azúcar, se van poniendo de uno en uno los huevos enteros, se hace la revoltura de esta mezcla con harina voluntamente añadiéndole la sal y la levadura y si queda dura la pasta, se le puede poner una poca de leche. Se toman con una cuchara pedacitos de la masa y se ponen en una cartera engrasada, debiendo quedar los bizcochitos muy chiquitos.

Se les pone encima azúcar granulada, pasas o almendras, y se meten al horno, que debe estar bien caliente.

~ Gorditas Chinas. ~

Mª Dolores R. — Toluca, Mex. "Excelsior."

A un kilo y medio de harina de maíz "Cacahuazintle", medio kilo de ~~manteca~~ mantequilla, medio kilo de manteca, ambas derretidas, 600 gms. de azúcar, 250 gms. de queso fresco molido, veinte yemas de huevo y una clara, un poquito de agua de tequesquite blanco azuzado, se bate bien, y después con una cuchara se van poniendo sobre las hojas de lata engrasadas y se meten al horno.

There are also a few recipes taken from books such as *Cría y aprovechamiento del cerdo* by Auguste Valessert (first ed.: 1893); Madame Vatel; *El cocinero práctico* (first ed.: 1892); and *Duryea's Maizena cook book* (first ed.: 1925). The majority of the recipes from individuals come from various parts of Mexico City and the states of Chihuahua, Guanajuato, and Jalisco. Our author has also indicated which recipes are their favorite by writing "Excelsior" next to some dishes.

Included among the traditional Mexican recipes are several calling for *camote* which is a sweet potato that was originally cultivated by Mesoamericans. Examples include *Dulce de Camote Morado* (sweet with purple *camotes*); *Cajeta de Leche con Almendra y Camote* (a caramelized milk dessert with almonds and *camotes*); and *Camotes Poblanos* (a *camote* dessert from Puebla). Other dishes include *Chongos Zamoranos* (a curdled milk dessert typical of Michoacan); *Pinole de Maiz* (a staple of the Tarahumara people of the Sierra Madre valleys in Chihuahua); *Escabeche de Sandia* (watermelon in an acidic marinade and sauce); *Guayavate* (guava paste) contributed by Hilaria Rey in Ciudad Juarez, Chihuahua; and *Guacamole* (avocados mashed and mixed with *serrano chiles*, tomatoes, chopped onions, cilantro and salt). There are also several dishes made with *pulque* (a fermented beverage made from the sap of the maguey plant) such as *Panesitos de Pulque* (little breads flavored with *pulque* and dusted with sugar) contributed by Mª Teresa G. De Talcán; *Bizcochitos de Pulque* (sponge cakes flavored with *pulque*); and *Pan de mesa con levadura de Pulque* (bread made with a little-known version of *pulque* called *tlachique*).

Also included are *Bizcochitos de Nixtamalina* (sponge cakes made with nixtamalized corn)[1] taken from "*El Universal* de Mexico, D.F.;" *Sopa de Tortilla de Maíz* (chopped *tortillas* fried in lard or butter with onions and

[1] Nixtamalisation is a Mesoamerican treatment of corn kernels in which the corn is dried on the stalk and then boiled in water that is mixed with ash. This makes for a highly nutritious foodstuff.

garlic, layered with pork loin, *chorizo*, and chard, topped with *queso añejo* – a firm aged cheese made traditionally from skimmed goat's milk);[2] *Tamales de Chile* and *Tamales de Azúcar;*[3] *Churros* (although Spanish in origin, the *churro* is emblematic of Mexico and this recipe calls for a smooth dough made of flour, sugar, lard, and yeast that is piped with a syringe into hot olive oil that is sitting in a *casuela*, then taken out and coated in sugar and cinnamon)[4] from "*El Nacional* de Mexico;" *Chiles en Vinagre* (pickled *chiles*) contributed by Hilaria Rey y Baltazar Anaya from Chihuahua; two cheese recipes from José Ysaac Ochoa of Chihuahua *(Asaderos de Chihuahua* – a fresh cheese and *Requesón de Chihuahua* a whey cheese somewhat like ricotta); *Teshuino Serrano de Chihuahua* (a traditional beer made from malted corn that originated with the Tarahumara people) contributed by Virginia Rodriguez de Ramos from El Paso, Texas; *Mochomos* (roasted meat that is pounded, crumbled and fried in lard until completely golden) from "Estilo Sinaloa, *El Universal;*" *Empanaditas de Maíz* (*masa* dough stuffed with *picadillo* folded closed with a fork and then fried)[5] from "Estilo México, *El Universal;*" *Quesadillas de Huitlacoche* (*huitlacoche* is corn that has been infected with a fungus that gives the corn a mushroom-like flavor and is highly nutritious) from "Estilo de Chihuahua *El Universal;*" and *Capirotada* (a traditional Mexican bread pudding served during lent) from "Estilo de Sinaloa *El Universal.*"

Below is the recipe for *Pinole de Maiz*:

> *Se tuesta el maíz de la clase que se quiera y remuele despues con azúcar o piloncillo seco lo dulce que se quiera poniendole canela, aniz, cáscara de naranja y si se quiere y sabe mejor se muele con garbanzo cocido y tostado todo en conjunto se muele muy bien en metate o molino. Tambien si se quiere tener un sabroso pinole se le agrega en la molienda tabletas de chocolate o cocoa. Todos los ingredientes se ponen al gusto suprimiendo los que se quieran. Cuando se quiera se puede moler con vainilla se deja enfriar y se guarda en botes. Cociendo el maíz antes de tostarlo resulta de mejor sabor. Cuando se quiera se muele el pinole sin dulce y al servirse se endulge al gusto ya sea tomándolo en leche o agua.*

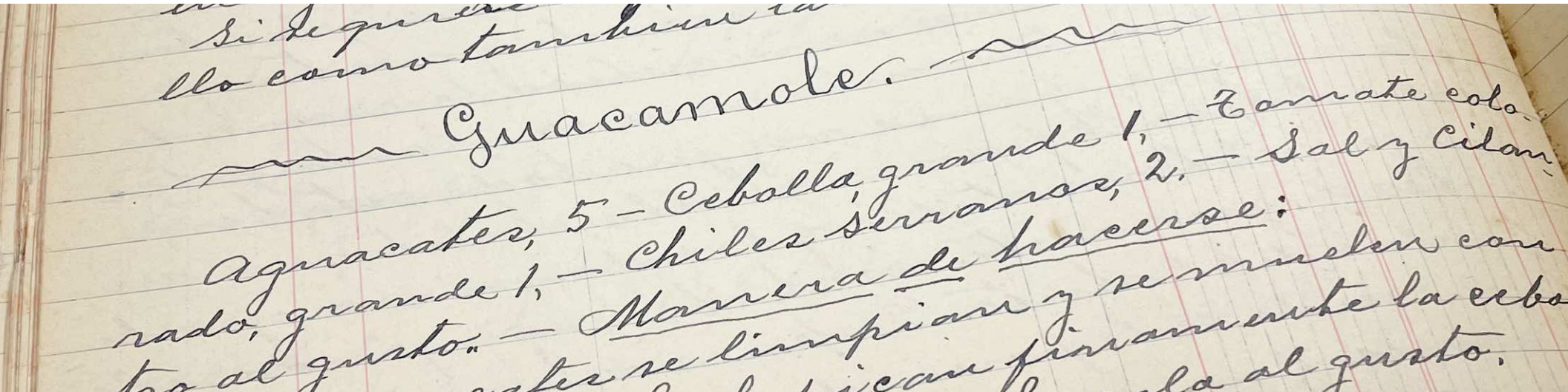
---

[2] A *tortilla* is a thin unleavened flat bread made from corn first made by the peoples of Mesoamerica.

[3] A *tamal* is a Mexican dish dating back to the Aztecs, consisting of *masa* dough with a filling that can either be sweet or savory, then is traditionally steamed and wrapped in corn husks or banana leaves.

[4] A *casuela* is a wide, flat casserole dish that is deeply embedded in Mexican culture. It is made of low-fired clay and glazed on the inside so that liquids won't escape through the porous clay.

[5] *Picadillo* is a traditional Mexican stuffing made with ground meat, tomatoes, raisins, and or olives. *Masa* is a dough made from ground nixtamalized corn.



Si se quiere
llo como tambien la

Guacamole.

Aguacates, 5 – Cebolla grande 1, – Tomate colorado, grande 1, – Chiles serranos, 2. – Sal y Cilantro al gusto. – Manera de hacerse:

Los aguacates se limpian y se muelen con
la cebolla finamente
la al gusto.

Roughly translated to:

> *Toast the corn of the type you want and then grind it with sugar or dry* piloncillo*, as sweet as you want, adding cinnamon, anise, orange peel and if you want it and it tastes better, grind it with cooked and toasted chickpeas, grind everything together either in a* metate *or mill. Also, if you want to have a tasty* pinole*, you add chocolate or cocoa as you are grinding it. All the ingredients are added to taste, eliminating the ones you don't want. If you like, you can also grind it with vanilla. Let it cool and store it in jars. Cooking the corn before roasting it results in better flavor. If desired, the* pinole *can be ground without sweeteners and when served it is sweetened to taste and mixed either in milk or water to drink.*[6]

On the first leaf, in a different hand, is the only date written in the manuscript. At the top of the page is written "1915 La Caja Debe Haber." It is probable that this notebook was originally intended as an accounting book but was then utilized as a cookery manuscript.

Laid in is a newspaper cutting "Cocina social" from 1946 that includes a gastronomic anecdote to commemorate Esquivel Obregon (1864-1946) a lawyer from León, Guanajuato, and a recipe that has been crossed out for a bean dish from the Yucatan. There is also a hand-written recipe to make rubber stamps and a postcard from 1945 from S. Gonzalez to Señor Baltazar Anaya (who was mentioned in one of the recipes listed above).

Although a few leaves are smudged due the quality of the pen used, the majority of this manuscript is very easy to read and absolutely wonderful.

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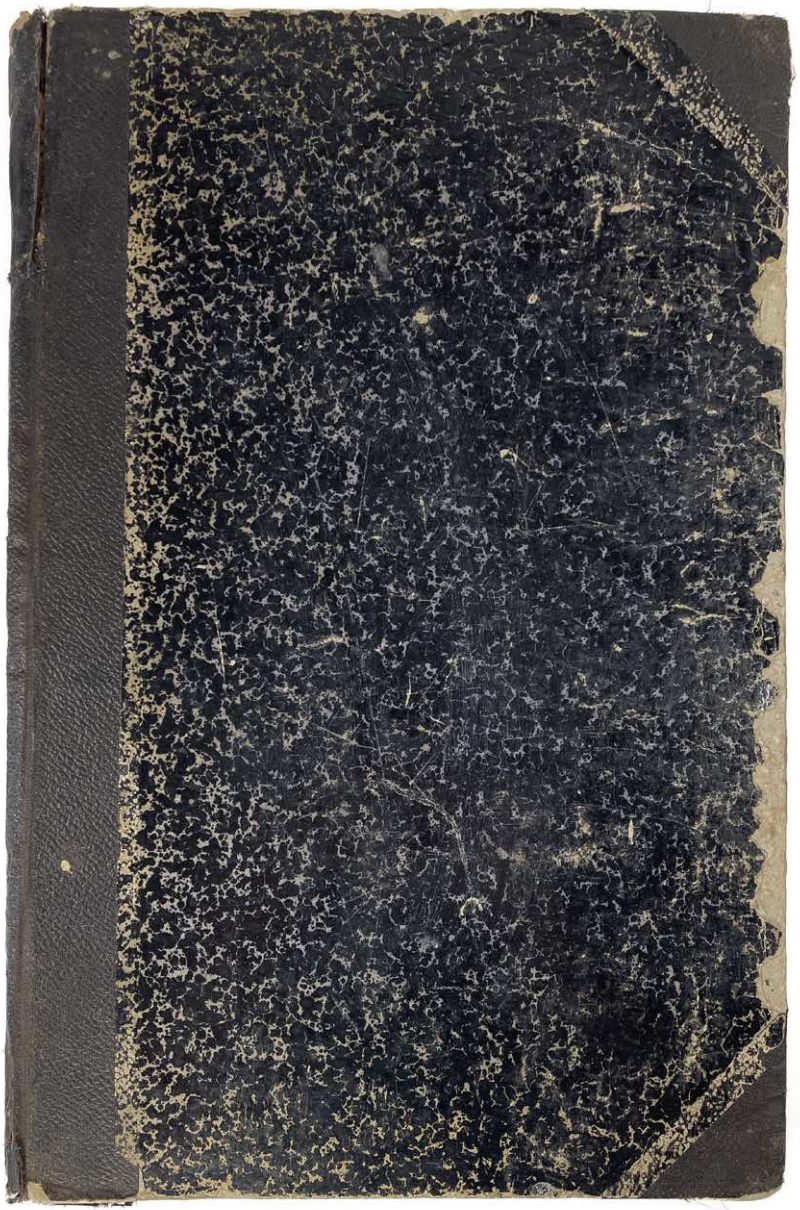
[6] *Piloncillo* is a sweetener made from unrefined cane sugar that is boiled down into a thick syrup and poured into cone-shaped molds to harden. A *metate* is a slightly sloped stone slab on which dried goods are ground with a cylindrical stone.



30. AKHSHARUMOV, R. and Sosnin, G. (illustrator). ПРАВДИВОЕ СКАЗАНИЕ О ДВУХ МОЛОДЦАХ, ДВУХ СОВОЛАХ ОДНОМ ХОЗЯЙСТВЕННИКЕ: ТИРАЖ. Канакирская, Kanakirskaya: Гарнизон Гауптв[áхта] [A True Story about Two Fellows, Two Alcoholic Beverages and One Official. Kanaker, Armenia: Garrison Military Prison, in the First Month of Prison], 1924.

Oblong: 17.9cm x 20.6cm. Wrappers illustrated in purple ink and red crayon, drawings throughout in purple ink (nine of which are mounted onto the leaves). 9 ll. Contemporary purple wrappers, staple-bound, written on recycled paper ruled in pencil, verso of each leaf with occasional pencil notations, wrappers chipped at edges, upper wrapper detached from lower staple, signs of book having been folded two times. $3500.00

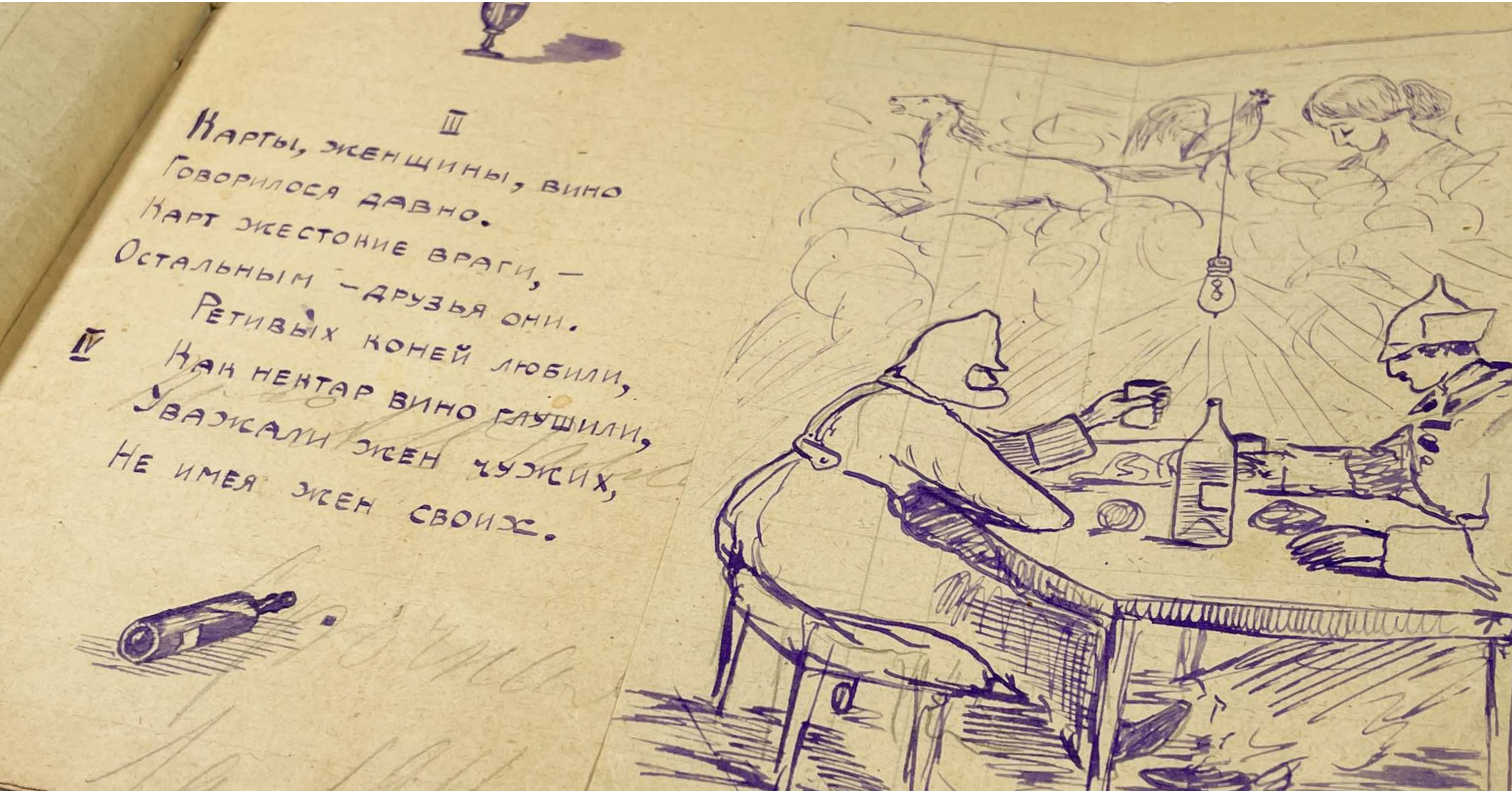
A richly illustrated Russian manuscript with a prisoner's story in verse. The tale is of two friends (R. Akhsharumov and G. Sosnin), who spend the night drinking wine and then vodka. As the "revelers, the daring inseparable friends" become inebriated, they go from greeting one another, to sitting at a table, to finally lounging on the floor. Eventually our two heroes get so drunk that when the landlord comes to complain about the noise, they decide to play a joke and pretend to hang him. The landlord comes out of the whole thing none the worse for wear, but the two friends are charged with "hooliganism" and put in prison for a month.

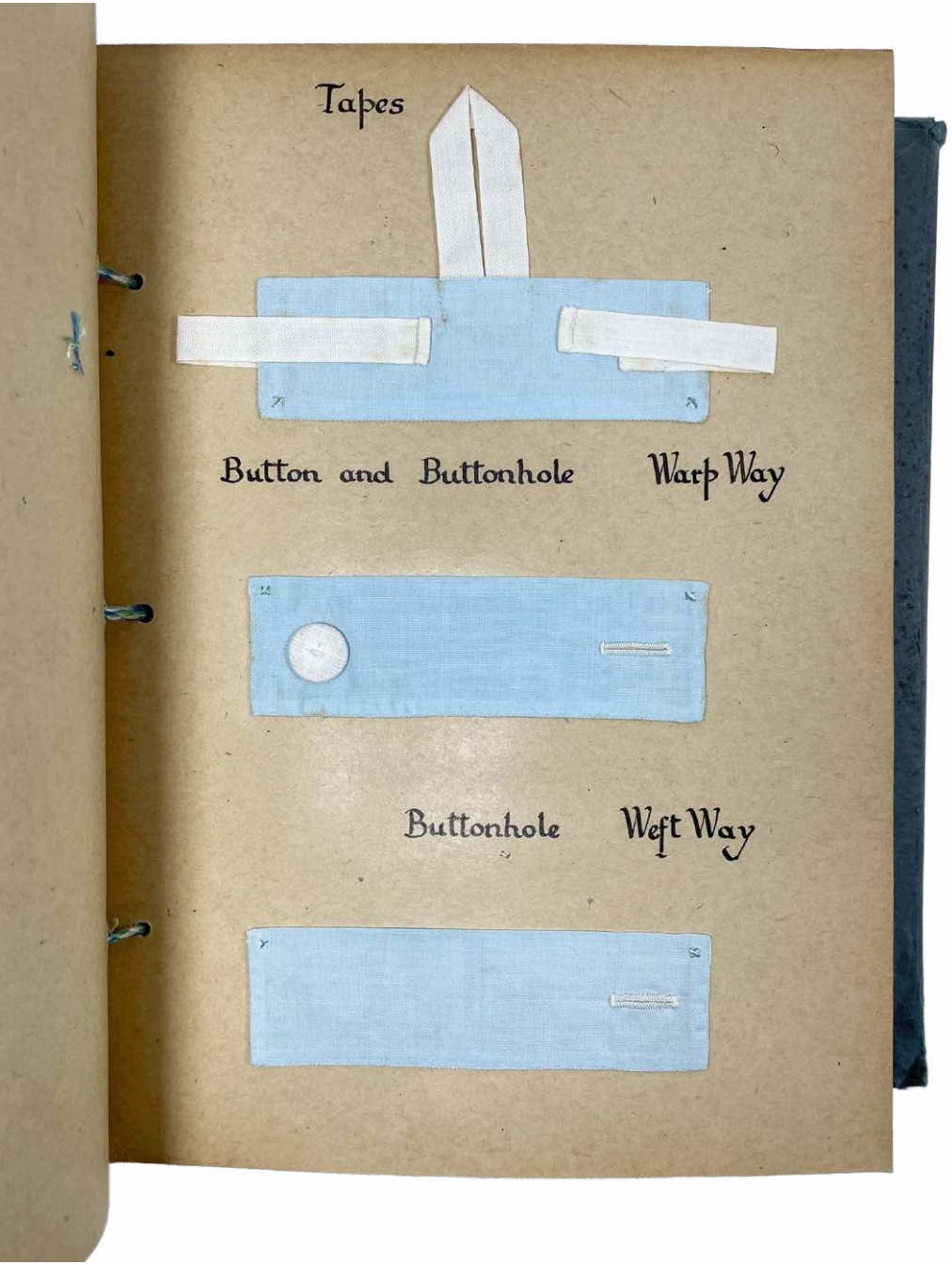
What is incredible about this manuscript is that the two men wrote and illustrated it while in prison (which is why it is made from recycled material). According to the script on the upper wrapper, fellow inmates could read it for the price of one bottle of wine (!).

The illustrations are rendered by a talented hand. Each leaf contains a drawing to accompany the text and peppered throughout are images that underscore the story. Included are a whimsical illustration of a dragon with a wine bottle for a head, pouring wine into a cup; a wine barrel; a goblet; a bottle laying on its side; a crossed and sheathed sword and dagger; a rooster; a rope; and a rifle with a bayonet.

As is noted on the lower wrapper, this manuscript was made in a Soviet garrison military prison in Kanakirskaya. Today Kanakirskaya is a district in the capital city of Yerevan, Armenia, called Kanaker.

Although the binding is worn, it remains a remarkable survival and internally it is in good condition.





A Highly Skilled Student of Needlework

31. (SEWING sampler.) Wilson, Audrey L. Needlework Specimens. c.1930.

24.5cm x 21cm. Twenty-nine actual sewing examples tipped in (two of which are embroidery samples, one of which is partially knitted), manuscript on upper board and throughout. 24 ll. Original blue quarter cloth over grey boards held together with metal eyelets and braided embroidery thread, sewing samples in excellent condition, some creased, all clearly labeled in a neat hand, upper and lower boards slightly bumped and scratched.

$750.00

A UNIQUE AND WELL PRESERVED NEEDLEWORK SAMPLE BOOK representing the work of Audrey L. Wilson. The hand is in a very neat Chancery script. With the exception of one sample which is labeled "Machined Seam," it appears as though all of the needlework was done by hand and with great precision. Each sample is neatly attached to its leaf with a stitched "x" on each of the two upper corners of the fabric.

All of the work is expertly done. There are stitch samples on various types of cloth such as cotton, linen, rayon, silk, and flannel. There are six examples of stitches to attach lace to fabric. There is one leaf with samples of buttonholes and taping which shows lovely workmanship, and one exceptional "Print Patch" which perfectly matches the pattern of the patch swatch to the original red and white gingham cloth piece.

Mounted on the inside of the upper board is a printed card that reads "Audrey L. Wilson. Diploma II."

In very good condition.

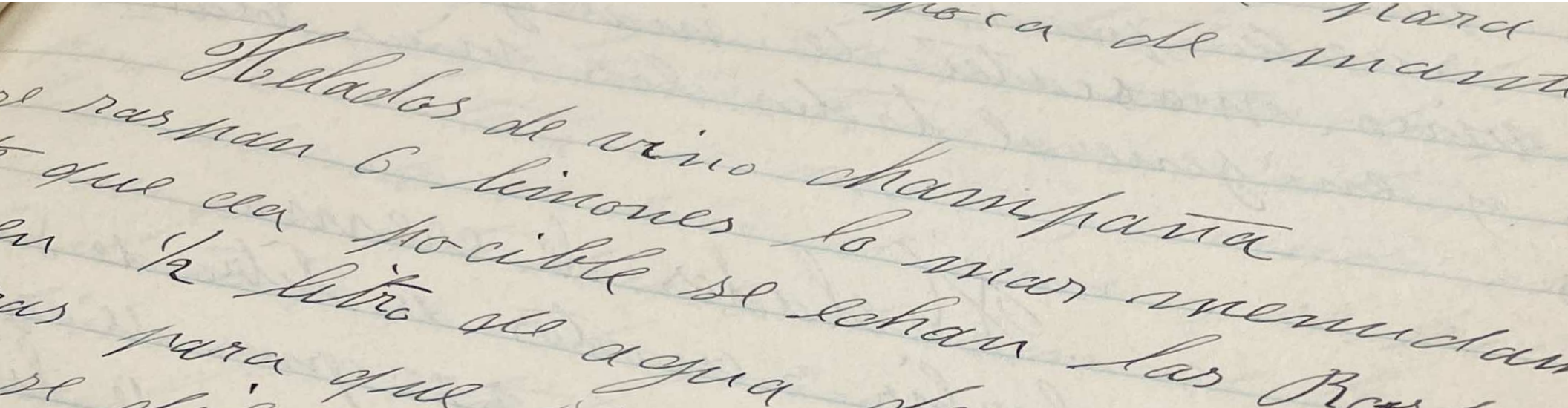
A Wonderful Mexican Manuscript with Influences from all Over the Country

32. (MEXICAN cookery.) [From the first leaf:] Dulces. [Puebla, c.1930s.]

22cm x 16.8cm. 144 ll. (40 of which are blank). Contemporary red half cloth over brown decorative boards, boards lightly rubbed, corners of boards bumped, marbled edges, blue-ruled paper. $1000.00

A well-preserved Mexican cookery manuscript, with 282 recipes in a single legible hand. Although the instructions are written informally, the recipes are also thorough as the author takes the time to describe certain ingredients and foreign dishes. Words are often spelled incorrectly – as though the author was writing phonetically – but the sense is absolutely clear. The majority of the recipes are Mexican but there is also a strong Spanish influence throughout.

Included in the Mexican dishes are *tortillas dulces de nata* (a creme-filled rolled pastry) ; *yericaya sabrosa* (a custard dessert from Guadalajara); *Campechanas* (a puff pastry from Campeche made with flour, *pulque*, and lard); *pescado Tampiqueña* (a fish dish from Tampico, Veracruz); *huachinango con arroz* (Mexican northern red snapper with rice); *patos Mexicanos* (ducks cooked until tender in *tequesquite* water – a natural mineral salt used in Mexico since pre-Hispanic times – and topped with chopped chilies); *Sopa Mexicana de Totopos* (*totopos* are originally from the Zapotec people of Oaxaca and are much like tortillas, only they are salted and filled with holes before baking); *Costillas de Carnero con Jitomates a la Mexicana* (lamb ribs with tomatoes); *Mole de Pavo* (turkey in a *mole* sauce made with chocolate, chilies, almonds, sesame seeds, onion, garlic, cinnamon, peppers, anise, large and colorful tomatoes, small tortillas, and a piece of fried bread); *Ensalada Nacional* (made with fried small zucchinis, that are topped with avocado, lettuce, onion, *chipotle* peppers in vinegar, celery, cilantro, and a firm salty Mexican cheese traditionally made from goat milk called *queso añejo*); *Cabrito a la Tlacotalpan* (a goat dish from Tlacotalpan, Veracruz); *Chiles rellenos* (stuffed large *chiles* – this dish is a very different take on this traditional Mexican recipe and rather than being egg-battered, stuffed with cheese, and topped with tomato sauce, these *chiles* are stuffed with oysters, sardines, and *parmesan* cheese, oil and

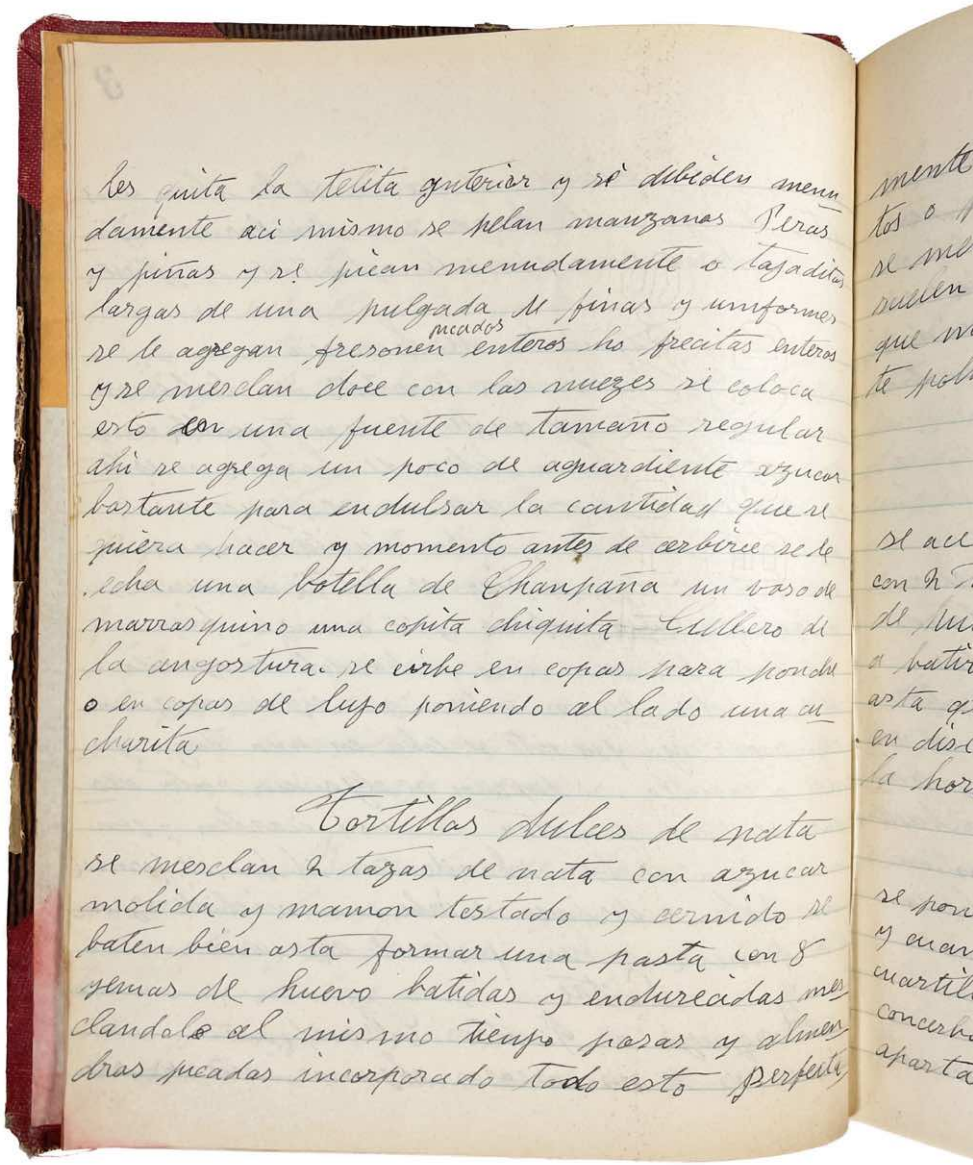


vinegar, and oregano, and then served on a platter, cold, with olives); *Enchiladas de Mole* (tortillas dipped in *mole* sauce and stuffed with pork then topped with chicken, onions, and *queso añejo*); *Pavo Tatemado* (a blackened turkey dish); *Elote a la crema* (pureed creamed corn); *filete Chapultepec* (Chapultepec is a historical landmark located in Mexico City); *Cajeta de Celaya* (Celaya is a city in the state of Guanajuato); *Gallina en adobo* (chicken in a spicy marinade); *Helado de Zapote Prieto* (ice cream made from peeled *zapote* fruit which is native to Mexico); and *Ensalada Tapatia* (a salad from Guadalajara).

Although there are a few dishes that reference Italy, France, Poland, Germany, and California, a majority of the non-Mexican recipes are attributed to various parts of Spain or are clearly of Spanish origin. For example there are recipes for *buñuelos* (fritters); *biscochos* (sponge cakes); *pucheros* (a stew named after the earthenware pot it is cooked in); *sopa blanca o fria* (a white version of *gazpacho* that features almonds, garlic, bread, and vinegar); *huevos a la catalana* (Catalonian eggs); *sopa española* (Spanish soup made with rice, green chilies, *longaniza* and *chorizo*); *Bacalao a la Viscaina* (basque dried salted cod stew); *Pescado Sebillano* (Sevillian fish); and *Alubias a la Andaluza* (white broad beans cooked with parsley in a clay vessel called an *olla*).

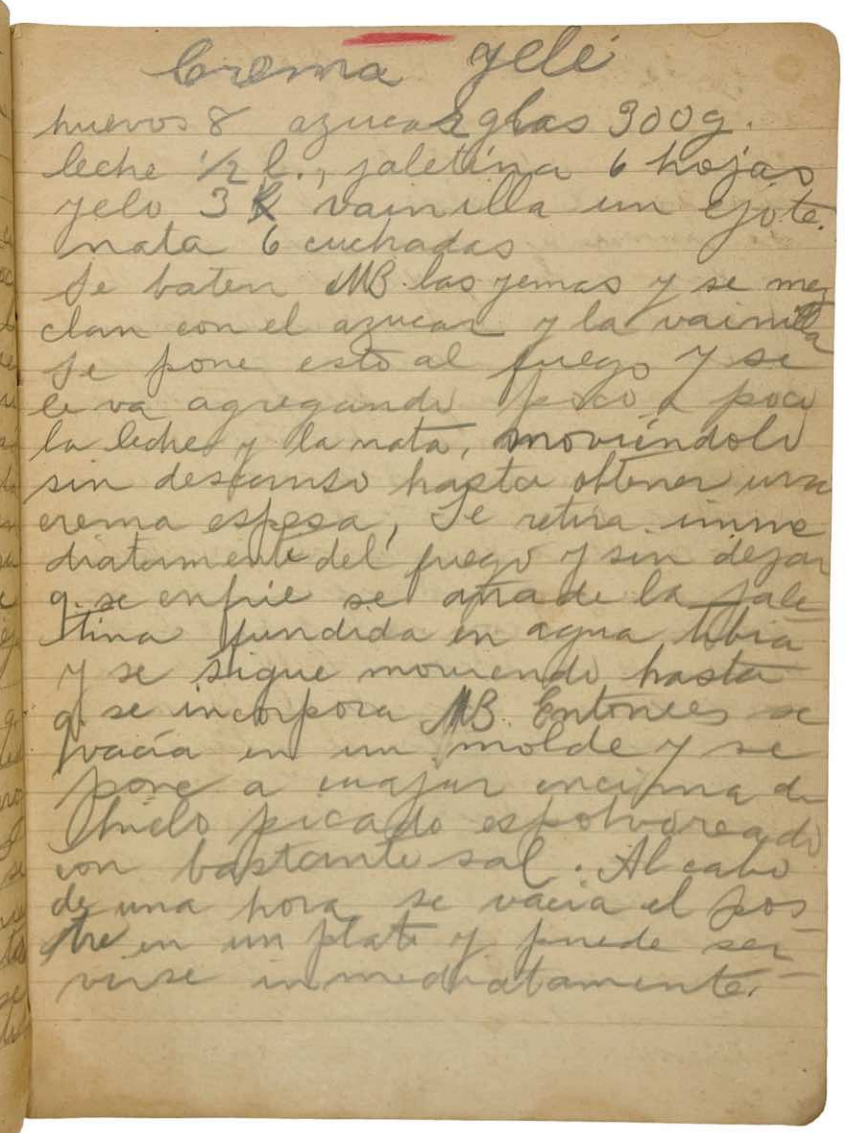
Interestingly, mounted onto the upper pastedown is the large illustrated stationer's label of "La Carpeta / Tomas Rivero" with a number order and a leaf count stamped on it which matches the foliation in our manuscript. The label reads: "Almanacenes de papel y articulos de escritorio / Grabados en acero y cobre libros en blanco / LA CARPETA / TOMAS RIVERO." (Paper and stationery stores / Engravings in steel and copper, blank books / La Carpeta / Tomas Rivero.) On the recto of the front free endpaper is the purple stamp for a hardware store in Texmelucan, Puebla. It is likely that the hardware store ordered these blank journals to sell in their shop and from this, we surmise that this manuscript comes from Puebla. Puebla is famous for its fine cuisine and our manuscript is full of wonderful Mexican recipes.

In very good condition.


les quita la telita exterior y se dividen menudamente asi mismo se pelan manzanas Peras y piñas y se pican menudamente o tajaditas largas de una pulgada de piñas y uniformes se le agregan fresones picados enteros ho frecitas enteros y se mezclan dulce con las nuezes se coloca esto en una fuente de tamaño regular ahi se agrega un poco de aguardiente azucar bastante para endulsar la cantidad que se quiera hacer y momento antes de servirse se le echa una botella de Champaña un vaso de marrasquino una copita chiquita Cullero de la angostura. se sirve en copas para ponche o en copas de lujo poniendo al lado una cucharita

Tortillas dulces de nata

se mezclan 2 tazas de nata con azucar molida y mamon testado y cernido se baten bien asta formar una pasta con 8 yemas de huevo batidas y endurecidas mezclandolo al mismo tiempo pasas y almendras picadas incorporado todo esto perfecta



Crema gelé
huevos 8 azucaradas 300g.
leche ½ l., galetina 6 hojas
gelo 3 K vainilla un Gote.
nata 6 cucharas
Se baten MB las yemas y se mez-
clan con el azucar y la vainilla
Se pone esto al fuego y se
le va agregando poco á poco
la leche y la nata, moviendolo
sin descanso hasta obtener una
crema espesa, se retira inme-
diatamente del fuego y sin dejar
q. se enfie se añade la gale-
tina fundida en agua tibia
y se sigue moviendo hasta
q. se incorpora MB. Entonces se
vacia en un molde y se
pone a enfriar encima de
Hielo picado espolvoreado
con bastante sal. Al cabo
de una hora se vacia el pos-
tre en un plato y puede ser-
virse inmediatamente.

33. (MEXICAN cookery.) [From the upper wrapper:] Libreta...Cuaderno de Cocina de Isabel Ordaz. [Mexico, c.1930s.]

22cm x 17cm. [56] pp. Original printed red wrappers, saddle stitched, wrappers worn and spotted, first six leaves with small tear to tail of gutter (just touching a few words, sense still clear), grey-ruled paper, moderately browned throughout due to paper quality. $900.00

An interesting Mexican cookery manuscript, the majority of which is written in a single legible hand. On the upper wrapper this work is attributed to Isabel Ordaz. Interestingly, all 51 recipes end with instructions on how to serve them. It is possible that the author was a cook in a well-to-do Mexican household. Occasionally Ordaz will also note if she thinks the dish is particularly delicious. For example, regarding the recipe for a marmalade tortilla she writes "Este postre resuelta exquisito si se sirve antes de que se enfrie completamente" (this dessert is exquisite as long as it is served before it gets cold).

Recipes include *Sopa Romana* (egg and ham soup); *Conchas catalanas* (shells stuffed with salmon, clams and anchovies in the Catalan style); *Alcachofas en salza* (artichokes in sauce); *Chuletas de ternera al papel* (veal chops in paper); *Pastel de almendras* (almond cake); *Codornias en pilau* (quail pilaf); *Sopa de higado* (liver soup); *Sopa yanki* (truffle soup); *Pisto de calabazas* (scrambled eggs with sauteed squash, tomatoes, and onions – which Ordaz says is "*sabroso*" – delicious); *Pescado reyeno* (a whole *huachinango* fish stuffed with potatoes, eggs, parsley, olives, tomatoes, and pickles); *Ensalada dominicana* (Dominican salad made with bananas, avocados, potatoes, and romaine lettuce); *Flan de leche*; *Enfrijoladas compuestas* (an emblematic dish of Mexico made with tortillas and beans); *Sopa de tacos* (taco soup); *tacos chiapanecos* (tacos made in the style of Chiapas, Mexico); *Huachinango en adobo* (Mexican red snapper in a traditional spicy marinade); *Guisado de papas y zana*[*ho-*

rias] (potato and carrot stew made with *queso añejo,* a firm aged Mexican goat's milk cheese); *Sesos con vino* (brains with wine); *Cuete marinado* (marinated *cuete* which is the leanest and firmest cut of beef); and *Arroz a la emperatriz* (rice pudding made with milk, sugar, butter, and vanilla). Below is the recipe for *Enfrijoladas compuestas:*

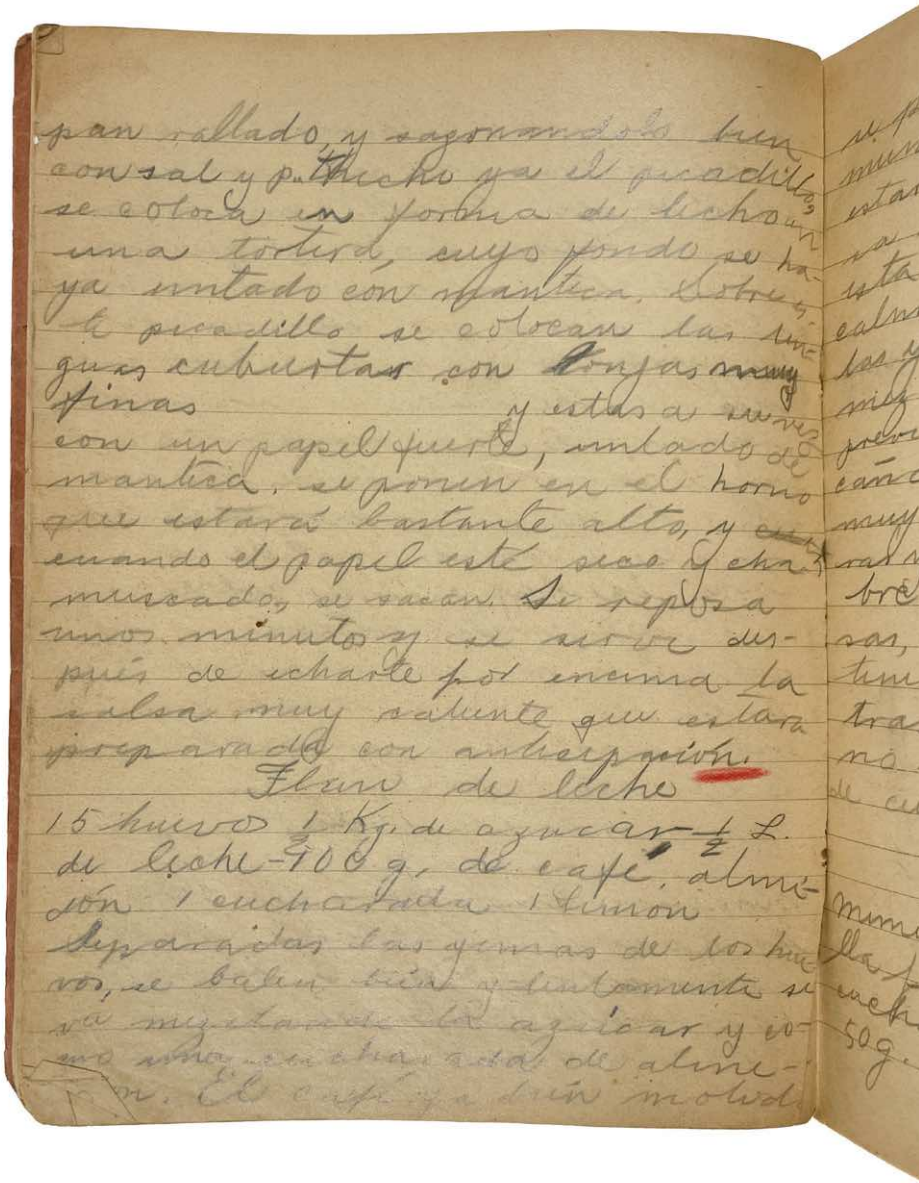
> *Tortillas chicas 18 – queso fresco 100 g. caldo de frijol ½ lt. – chicharrón suave 100 g. – longaniza 100 g. sal y p. Se frien en m. las tortillas sin dejarlas q. doren y se ponen en el caldo de f. para q. se remojen bien. Se sacan y se reyenan con la longaniza frita y el chicharrón caliente cortado en cuadritos. Se doblan en 4, se colocan en un platón de peltre y se les pone encima el caldo de f. y el queso rayado antes de servirse se meten al horno 10 m. y se sirven calientes (Se les puede oner una cucharadita de salza verde a cada enfrijolada.)*

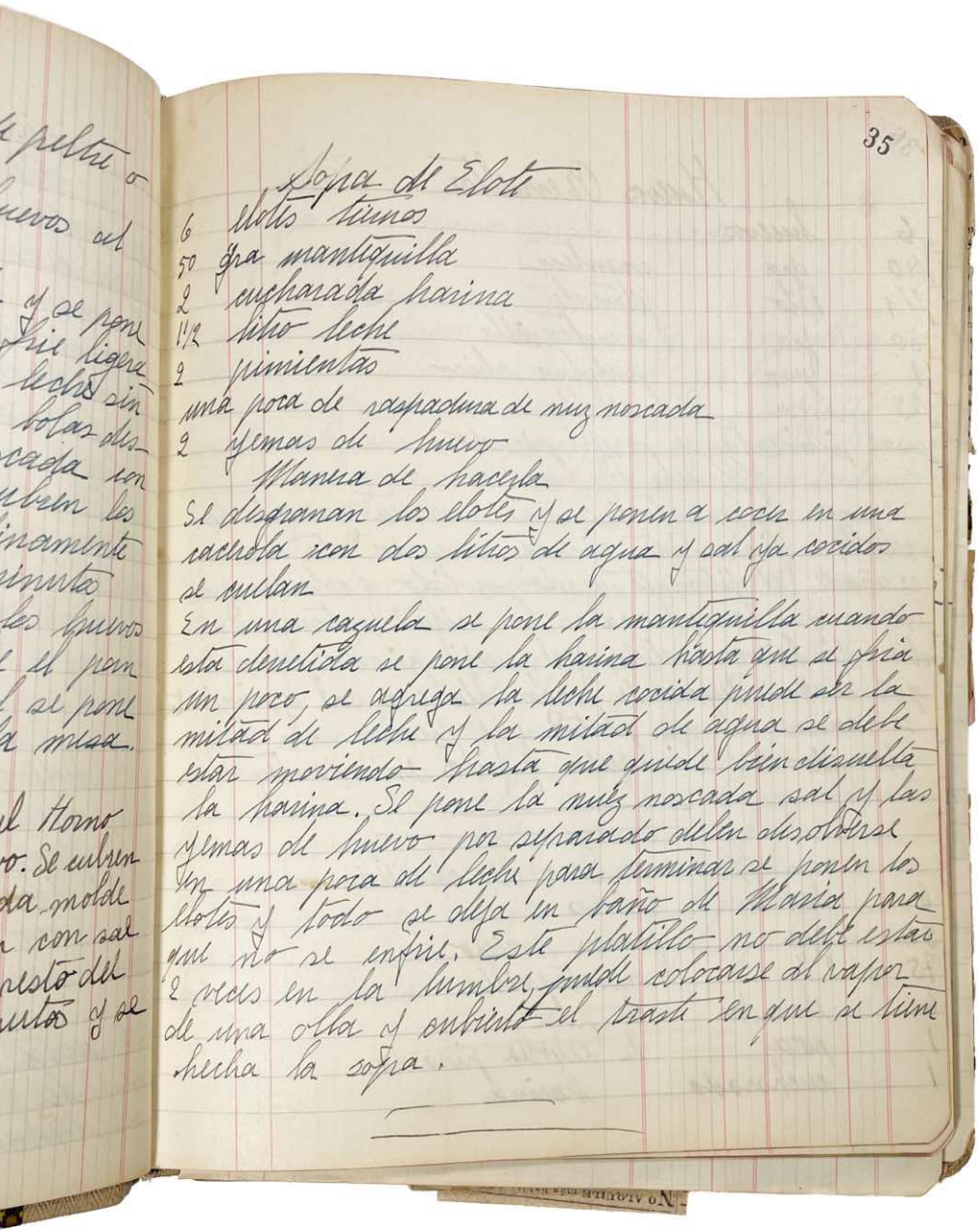
Roughly translated to:

> *Small tortillas 18 – fresh cheese 100 g. bean broth ½ lt. – soft pork rinds 100 g. – sausage 100 g. salt and p. Fry the tortillas in lard without leaving them so long that they harden and put them in the bean broth until they are soaked well. Remove the tortillas and fill them with fried sausage and hot pork rinds cut into cubes. Fold them in 4, place them on a pewter plate and pour the bean broth over them and top with grated cheese. Before serving place in the oven for 10 minutes. Served it hot. (You can add a teaspoon of green sauce* [usually made with *tomatillos*] *to each enfrijolada.)*

On the upper wrapper is written "Teoria de la música por Alicia Nuñez" and on the recto of the first page is a tiny portion of music theory. On the verso of the first page, in a more sophisticated hand from the rest of the manuscript is a long written reflection on the artistic temperament with a drawing of two people next to it. On the verso of the lower wrapper, a game of hangman is in progress. The words "Chaplin;" "Mazatlan;" "Promontorio;" and "Celaya" are accompanied by drawings of people hanging from a gibbet. It is possible that this started out as a workbook for someone in the family for whom the cook (our author) worked.

Although slightly worn, this manuscript is easily legible and intact.





35

Sopa de Elotes

6 elotes tiernos
50 gra mantequilla
2 cucharada harina
1½ litro leche
2 pimientas
una poca de raspadura de nuez moscada
2 yemas de huevo
Manera de hacerla

Se desgranan los elotes y se ponen a cocer en una cacerola con dos litros de agua y sal ya cocidos se cuelan

En una cazuela se pone la mantequilla cuando esta derretida se pone la harina hasta que se fria un poco, se agrega la leche cocida puede ser la mitad de leche y la mitad de agua se debe estar moviendo hasta que quede bien diluida la harina. Se pone la nuez moscada sal y las yemas de huevo por separado deben disolverse en una poca de leche para fermenar se ponen los elotes y todo se deja en baño de Maria para que no se enfrie. Este platillo no debe estar 2 veces en la lumbre, puede colocarse al vapor de una olla y entonces el trasto en que se tiene hecha la sopa.

From Chalupitas Poblanas to Ejotes con Jitomate

34. (MANUSCRIPT: Mexican cookery.) Covarrubias, Julia. Libro de Recetas de Cosina Sencilla Año 1932. [1920s-1930s.]

23cm x 17cm. 76, 111-136, 151-156, 165-[192] pp. (one of which is blank, and one of which is mostly excised). Contemporary half cloth over marbled boards, newspaper clippings mounted onto lower board, yellow ink on lower edge of upper board, yellow edges with a blue and red heart pattern, red and blue-ruled paper, a number of pages excised (see page count), numerous pages with tipped in newspaper clippings, other clippings laid in, two manuscript leaves laid in. $2500.00

A much-loved Mexican cookery manuscript comprised of 127 manuscript recipes and a multitude of newspaper clippings (both mounted and laid in).

A majority of the recipes are for Mexican dishes and contain ingredients native to Mexico. All of the recipes show the quantities of each ingredient needed followed by instructions on how to make the dish (*como hacerla*). At the end, in addition to a manuscript index, there a list of soccer players' names and their positions (written in a child's hand). On the upper free endpaper is written "Libro de Recetas de Cosina Sencilla Año 1932 Julia Covarrubias" (book of simple cookery recipes year 1932).

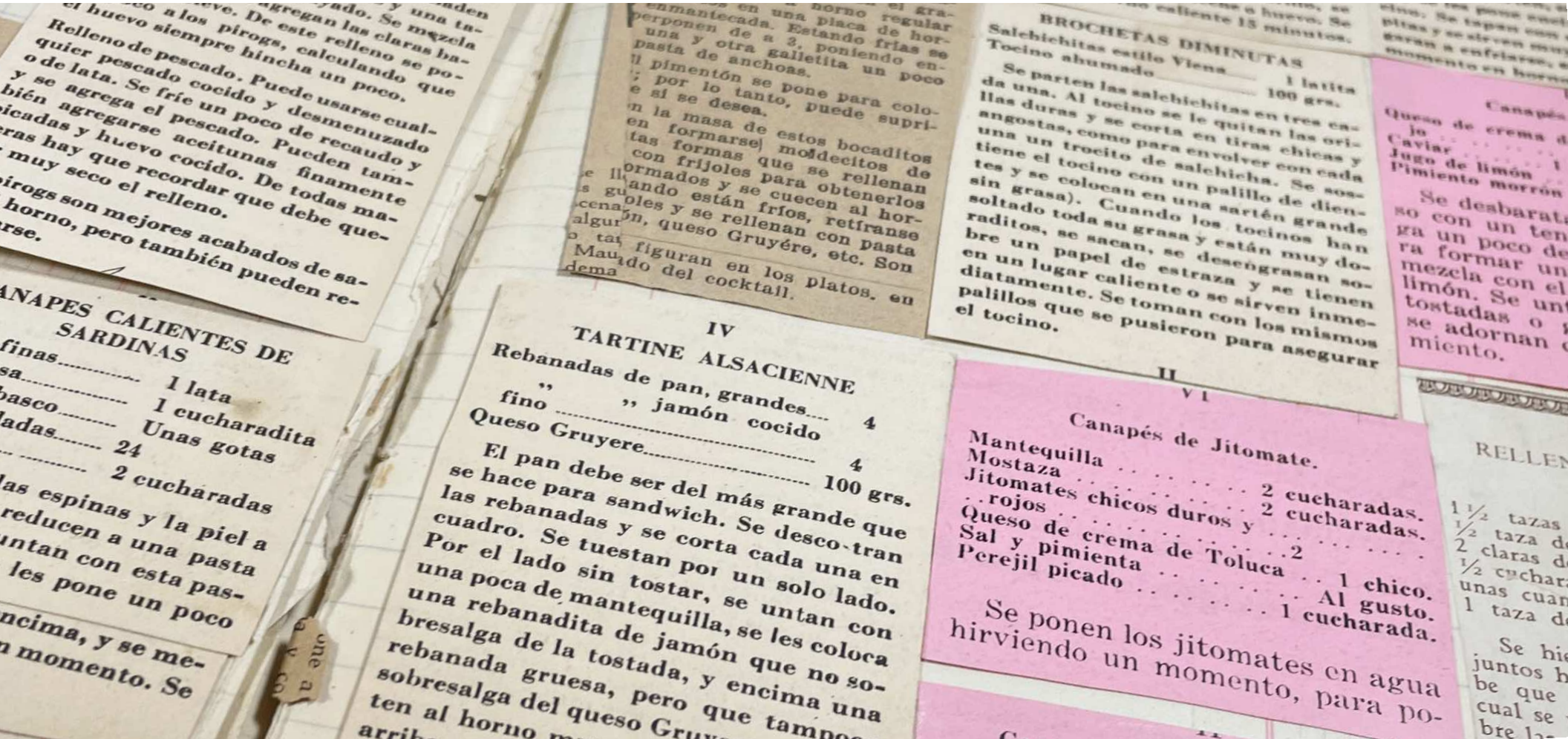
Included in the recipes are *Sopa de Tortilla Tapatia*; (*tortilla* soup from Guadaljara); *Sopa a la Pastorcita* (bone marrow soup); *Mojarras Guisadas* (a stew made with the mojarra fish which is native to the Gulf of Mexico); *Huachinango en Salsa de Alcaparras* (Mexican northern red snapper in caper sauce); *Empanadas de Salmon* (a baked turnover stuffed with salmon and

mushrooms); *Bacalao a la Vizcaina* (dried salted cod cooked in the Basque manner); *Bagres empanizadas* (breaded *bagre* which is a catfish native to North and South America); *Lengua a la Mexicana* (tongue); *Asado de Pulque* (roasted mutton in a pulque sauce – *pulque* is a fermented beverage made from the sap of the maguey plant); *Patas de puerco en Escabeche* (pig feet in an acidic marinade and sauce); *Pollo en Tinga Poblana* (chicken in spicy smokey tomato sauce flavored with *chipotle* peppers); *Chalupitas Poblanas* (a thick, fried pastry shell made with *masa harina* filled with pork loin, *serrano chiles*, *chipotle* peppers, tomatoes and onion); *Enchiladas Veracruzanas* (a Veracruz version of *enchiladas* which are lightly fried rolled *tortillas* topped with a *chile ancho* and sugar sauce and then baked); and *Enchiladas de Jocoqui* (lightly fried rolled *tortillas* stuffed with pork and a dairy product made of fermented milk).

One of the manuscript leaves laid in is signed Elena Duclaud de Covarrubias. We were able to find her genealogy which lists Julia (our author) as being her sister. Their parents were José Covarrubias Acosta and Elena Duclaud Fuero.

There are a great number of contemporary newspaper and magazine clippings with more than 100 recipes that are tipped in on the numbered pages as well as a few clippings laid in. One of the last clippings is dated 13 September 1923.

In good condition.



35. (SEWING sampler.) B.L. Sewing. c.1935.

Oblong: 22cm x 28.2cm. Eleven sewing samples tipped in, upper card decorated with paper cutouts of dolls, manuscript throughout. [9] ll. + two leaves which function as wrappers. Held together with brass brads which are blind-stamped with the image of an acorn, light overall wear, 1" tear to edge of upper wrapper at spine, lightly sunned. $500.00

A UNIQUE AND CHARMING OBJECT. This sewing sample book is so lovingly and simply put together, it's possible that it was a homemade project. The paper fasteners used to bind the pages are "Acorn Highest Quality Brass Paper Fasteners." The fabrics used are cotton, rayon, and linen. Based on the style of buttons used in the "sewing on buttons" leaf, as well as the fabric, and the cutouts pasted onto the upper "wrapper," this book might have been compiled in the 1930s.

The first leaf has a large cross stitch sampler attached to it, with the alphabet and numbers one through zero stitched in as well as the initials "B.L." which were also penned in black ink on the upper wrapper. This sampler also includes hemstitching, darning, hemming, basting, buttons, button holes, and a square patch.

With cutouts of ladies in Victorian ball gowns decorating the upper wrapper, as well as the word "SEWING" and "B.L." in black ink. There is no information to indicate who "B.L." was.

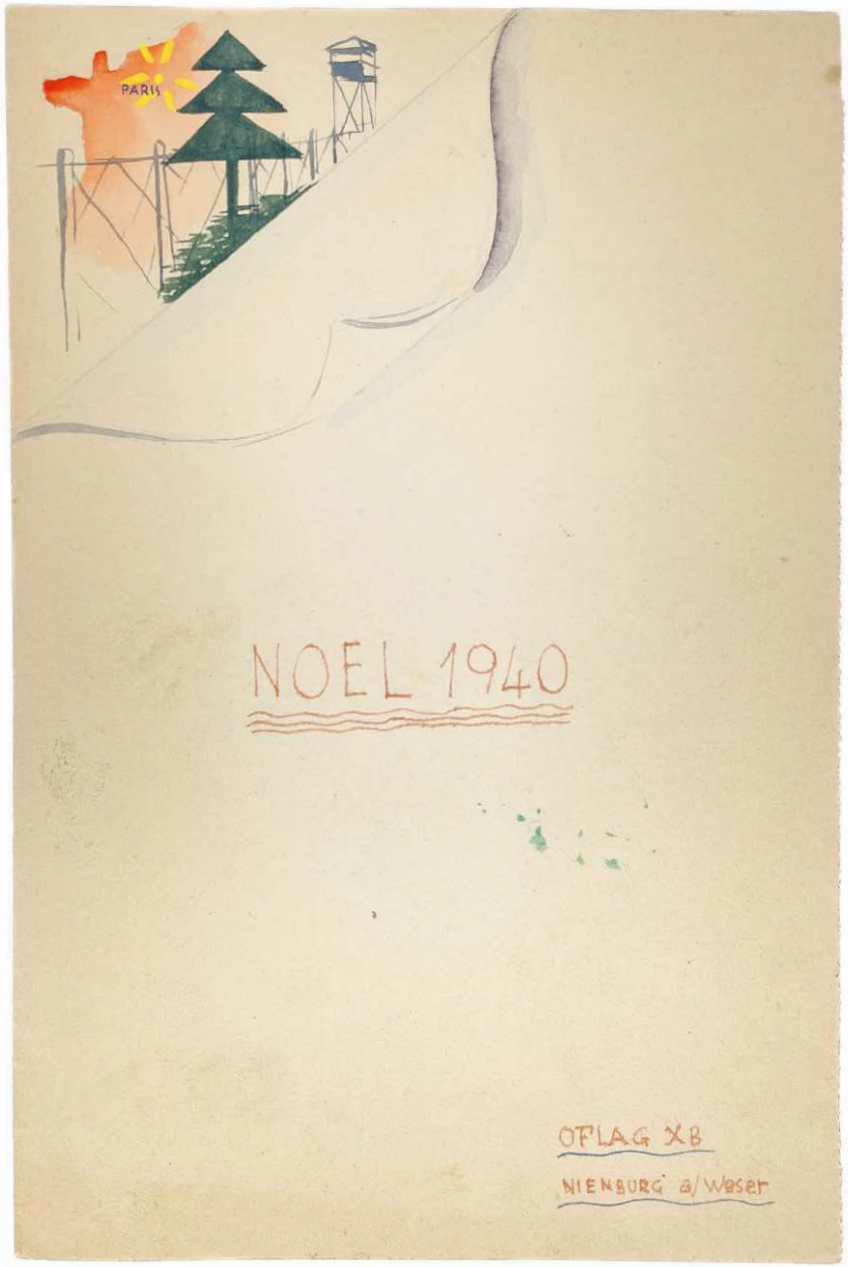
In good condition.

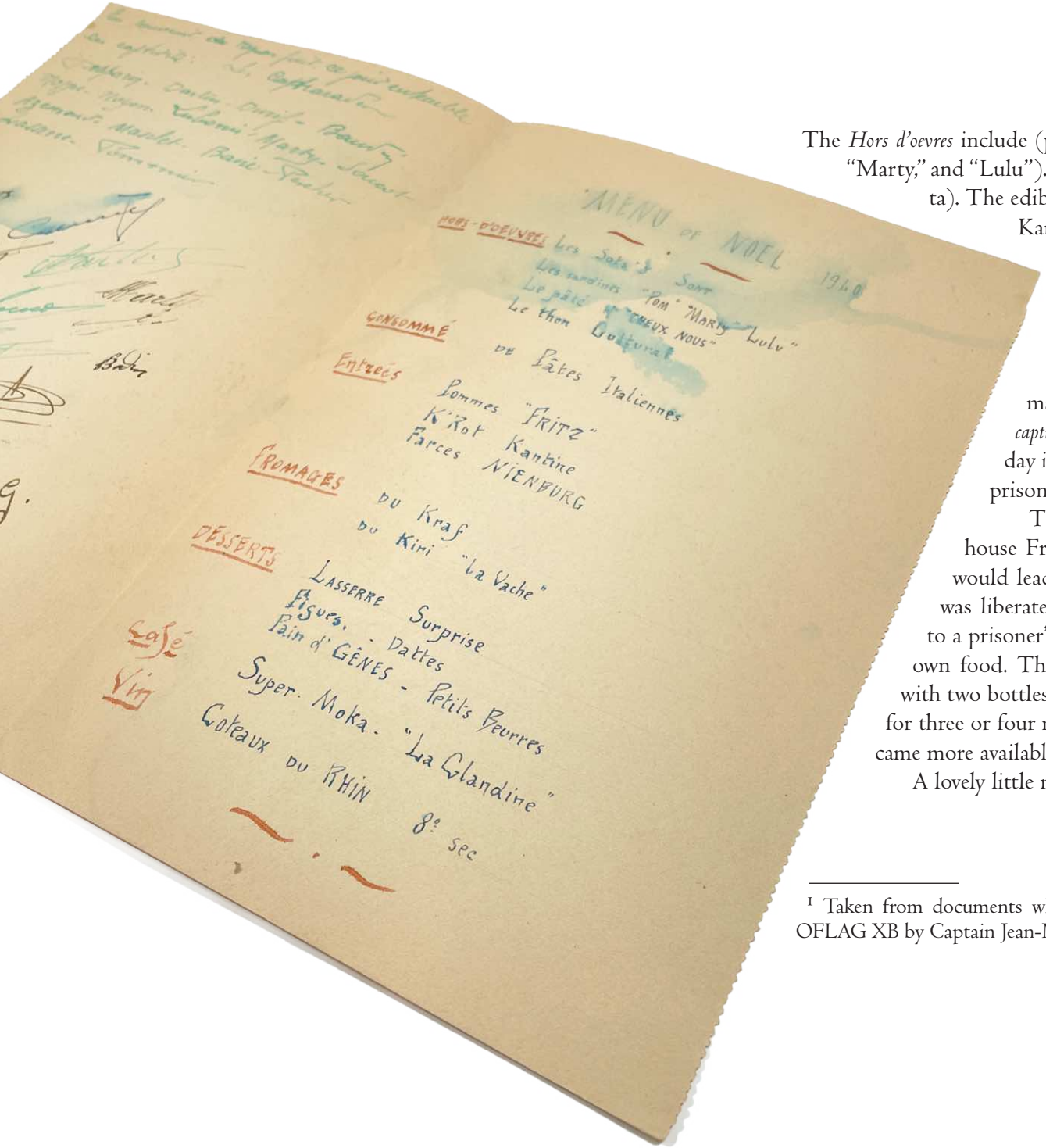
Christmas in a German POW Camp

36. (GASTRONOMY & economic precarity: menu.) Noel 1940. OFLAG XB. Nienburg a/Weser.

21.1cm x 14.2cm bifolium. Watercolor illustration on the first page, writing in green, blue, and brown ink, some water damage to the second and third page but sense still legible. $750.00

A REMARKABLE SURVIVAL! A unique and evocative hand-made menu created for a group of French officers' first Christmas spent in the German prisoner of war camp, OFLAG XB, located in Nienburg am Weser, Lower Saxony. Thanks to a special annex in the camp that provided everything they needed for painting and drawing as well as office supplies, the author of this manuscript menu had plenty of material to work with. The uppermost leaf is adorned with a watercolor vignette of an outline of France with Paris illuminated in yellow, superimposed with a geometric fir tree and the fence line ending with a watch tower, and titled "Noel 1940." The manuscript menu is presented sardonically, lightly peppered with insider jokes such as the *entrée* option listed as "Farces Nienburg." There are five courses plus coffee and wine.





The *Hors d'oevres* include (probably canned) sardines, (attributed to "Pom," "Marty," and "Lulu"). The *consommé* was actually "pâtes Italiennes" (pasta). The edible *entrées* listed are "Pommes FRITZ" and "K'Rot Kantine" ("Fritz" fries and canteen carrots). For the cheese course, they offer "Kiri 'La Vache'" (the same processed cheese product sold today with the brand name of "Laughing Cow"). For dessert they list figs, dates, and butter cookies.

Facing the menu, the author has written in manuscript: *En souvenir du repas fait ce jour ensemble en captivité* (In memory of the meal taken together this day in captivity). The menu is signed by fifteen French prisoners of war.

This POW camp was opened in May of 1940 to house French officers captured during the campaign that would lead to the fall of France. It remained open until it was liberated by the British Army in April, 1945. According to a prisoner's own account, the French were in charge of their own food. They ran the canteen which was supplied regularly with two bottles of beer a week and occasionally with Rhine wine for three or four marks each (offered on this menu). Vegetables became more available after the fall of the Maginot line.[1]

A lovely little manuscript menu.

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[1] Taken from documents which survived the war, and were brought home from OFLAG XB by Captain Jean-Marie Mercier.

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