Manuscripts
2024
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.
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); Allerley Lözzelten undt Unterschiedliche Zücker gebäckt (sugar pastries – pages 69-118); Allerley Millichs und Stültzen zü machen (milk-based dishes and headcheese, such as blancmange and a caraway headcheese sausage – pages 129-146); Allerley Kocks zü machen (a variety of savory dishes such as schmaltzkoch, or rendered chicken or goose fat – pages 153-181); Von Allerbandts Tordten, Pastadten, von guten Merben Taig (torts and pastries – pages 185-224); Folgen hernach auszgebacken Von Allerley kräppfen und Eier Speysen auch andere gütte süssspeysen, alß gütte Sträubben (jam-filled doughnuts, egg dishes, and other desserts such as strauben, a traditional Tyrolean funnel cake – pages 231-286); Von Allerhand Fleisch Speysen auch Sügel über daß gekraftne (meat dishes such as allapatrita, which is a one pot dish, inspired by the Spanish ollapotrida – pages 291-361); Von Allerbandt Fisch und Fasten Speysen (fish and other dishes for fasting days – pages 367-403); Von UntterschenALTER WEYN und Wasser zümachen (various wines and spirits – pages 401-420); and Von Allerbandt Eingemachten Sachen, auch 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’épice (gingerbread); pudding à l’anglaise; pudding de pain (bread pudding); pudding au Ris (rice pudding); Vinaigre de sureau (elderberry vinegar); Vinaigre des quatre couleurs (vinaigre 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 Hélène Bon on the verso of the upper wrapper. The bookplate includes an illustration of a bibbed gastronome with a morel mushroom for a head, getting ready to eat.

In fine condition.
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 homnée 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 deniers) 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.
Dinner Menu for King George II

4. (ENGLISH royal menu.) October 20th 1737 Their Majest’s 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 Lentils Pork,” and then continues with dishes such as “6 Lambs heads english way;” “Patty hashd partridges w’th Eggs;” “12 Ortolans;” “6 Eng. Morrels on Loaves;” “12 Goose w’th 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.

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 Ph Livingston” 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.
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 château de St. Saire par Neufchâtel  
Puis de Bray a Neufchâtel.

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

Claude-François de Sesmaisons (1709-1779) came from a military family based in Nantes and was named Lieutenant General of the King’s army in 1767. He was married to Marie-Louise-Gabrielle de la Fontaine Solare de La Boissière (1722-c.1794) in Dieppe on the 10th of March, 1743. The marriage contract was signed in Paris the day before in the presence and by permission of “Sa Majesté tre Chrestienne, La Reyne, Monseigneur le Dauphine, Mesdames de France, les Princes et Princesses de leur sang...soussignées.”

1 Dictionary of pastellists before 1800, p. 27. See pastellists.com/Articles/LaTour5.pdf.
Epine Violette

eau de vie 7
Pain d'epice 8
Escurbe d'angleterre 9
Escurbe du marc 10
Eau de toutes sortes de fleurs 11
Eau de brulée de violettes

Essence de roses d'orange distillées 12
D'angelique 13
Eau ou pâte d'orgéat 14
Eau de fleur d'orange 15
Essence de fleur d'orange distillée 16

Eau de gennevieve distillée 17

Eau de roses 18
Eau de fleur d'orange 19
Espirit d'airis distillé 20
Eau Divin 21
Eau d'ange 22

La genèvre 11
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 the **office**, the “cool kitchen” where specialty drinks were prepared alongside desserts, candies, preserves, syrups, dried fruit, essences, and perfumed waters. The drinks included wine, liquors, and distillations. The current manuscript has recipes for a **pain d’épice de fleur d’orange**; **gâteau de fleur d’orange praliné**; **almandes à la praline**; **caffé à la crème**; **macaroons**; **gâteau à la fleur d’orange** (and another recipe with the flowers grilled); **massepins de fleur d’orange** (marzipan); **dragés d’avelines** (hazelnut dragées); 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.
A Revolutionary War Hero Plans a Banquet


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

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/.
et plusieurs personnes de lang, ont dû se
armer le corps de la foible d'une
jeune noble, qui dépeint les chefs à des
Armées devenues; les armes des autres
souverains aussi. les français, ont ainsi
porté à leurs souverains. Celles des Général
Celles des français.

Les tables de Nerviès, ont tenant
au bal avec les officiers des deux corps
en M. de Gaston, de Posada, de Mesta,
et le chef de Montaillou, ont pris une interm
pouvoir faire visites et son la en
Sud, lors tous les Généraux; et prince
Terre ils trouveront la table du Bal, etc.
par le nombre des personnes de
Sexes qui en faisaient admirablement
abondantes pour le jour pour les comport
françaises, se sont également fait des
pauvres potestas, a bonne unir
qui neigne pour un
et fait
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 à 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 doeuve 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 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.
A Beautiful Vineyard Map
in Watercolor & Ink

10. (FRENCH viticulture.) Plan geometrique de plusieurs Cantons de vieilles et jeunes vignes ainsi 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 géométrique de plusieurs cantons de vieilles et jeunes vignes ainsi que de deux champs situés derrière.

Observations

1. Champs suivi de vincent planté en vignes en
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90. Champs suivi de vincent planté en vignes en
91. Champs suivi de vincent planté en vignes en
92. Champs suivi de vincent planté en vignes en
93. Champs suivi de vincent planté en vignes en
94. Champs suivi de vincent planté en vignes en
95. Champs suivi de vincent planté en vignes en
96. Champs suivi de vincent planté en vignes en
97. Champs suivi de vincent planté en vignes en
98. Champs suivi de vincent planté en vignes en
99. Champs suivi de vincent planté en vignes en
100. Champs suivi de vincent planté en vignes en

Plan des vignes et des champs des environs de la ville de Châlons.

Échelle de pieds de mesure et du côté des plans de la carte de la ville de Châlons.
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 vigners 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.

A beautiful, finely wrought Arabic manuscript leaf. Enjoy.
A Recipe for Ham

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

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 salpêtre 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 temps expiré il sera fumé jusqu’à ce qu’il [soit ?] noir à la fumée de genièvre [ = genièvre], il faut bien prendre garde qu’il ne sente la flamme, pour ce il n’y aura qu’à jeter de l’eau sur la flamme de temps 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, jeter cette première eau, mettez le dans une autre eau chaude où il y aura baie de genièvre, girofle, oignon, cannelle, 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


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 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.
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.

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.
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 24th 1850” and “Bellmont NY...Began teaching school Monday December 16th 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:
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 Jepson[?]. [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 ry 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 Jepson[?] 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

BOND OF AGREEMENT.

John Hardy, bind myself in the sum of Ten Pounds to take the boy George, as an Apprentice, and retain him as such until his Apprenticeship be fully completed, and all the expenses of the same be paid. I will also bind myself to put him in time apprenticeship, and to provide all such necessary clothing as shall be requisite for the performance of his Work for the inspection and oversight of the said Apprenticeship.

I also bind myself in the sum of Three Pounds, that at all periods of his Apprenticeship to board and lodge him, and to provide him with such clothing as shall be necessary for the performance of his Work. Furthermore, I will give him such wages as he shall be entitled to, according to the usual custom of the trade.

For the performance of the above conditions, I will pay and discharge all the said expenses of this Agreement being stamped.
II. The second document is the paperwork created to bind young George Sessions, “a poor indigent boy belonging to the Parish of Marketon... 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**


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.

<table>
<thead>
<tr>
<th>Subject</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>“Le Pain” (bread)</td>
<td>$950.00</td>
</tr>
<tr>
<td>“Les Fruits” (fruit)</td>
<td>$950.00</td>
</tr>
<tr>
<td>“Les Confitures” (jams)</td>
<td>$950.00</td>
</tr>
<tr>
<td>“La Patisserie” (pastry)</td>
<td>$950.00</td>
</tr>
<tr>
<td>“Le Lait” (milk)</td>
<td>$950.00</td>
</tr>
<tr>
<td>“Le Vin” (wine)</td>
<td>$950.00</td>
</tr>
</tbody>
</table>

Six lovely designs by Eugène-Henri Millet (1847-1887) 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

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1 The only place that I was able to find these dates for Millet was on the gallery website for Les Galeries 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 loaves 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 “Boulanger.” 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 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.
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. 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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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. 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 construction 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;”

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.
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.
Recipes for an Early 20th-century Catering Business


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); *Entremets Divers* (various desserts); *Entremets chauds* (hot desserts); *Entremets 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 à 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 à la 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); *Entrées 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), petits 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.
From Pork Cake to Pear Pickles


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.
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.
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.
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.
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; Bar grille 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 Bar grille); 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:] Turron de Yemases. [Orizaba, Mexico], c.1920s.

34.5 cm x 22 cm. 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 bullfighter) 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 Ti, El Continental, El Paso Times, El Universal Gráfico*, and *El Nacional*.
There are also a few recipes taken from books such as Cría y aprovechamiento del cerdo by Auguste Vélssett (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 Michoacán); Pinole de Maíz (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) taken from “El Universal de Mexico, D.F.;” Sopa de Tortilla de Maíz (chopped tortillas fried in lard or butter with onions and

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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 skinned goat's milk); Tamales de Chile and Tamales de Azúcar; 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) 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 Rodríguez 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) 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 Maíz:

Se tuesta el maíz de la clase que se quiera y remueve despues con azúcar o piloncillo seco lo dulce que se quiera poniendo 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. También 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. Cocinando el maíz antes de tostarlo resulta de mejor sabor. Cuando se quiera se muele el pinole sin dulce y al servirse se endulza al gusto ya se la toma 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.
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. 

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.
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** (Catalan 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.
“Y se sirve”... And it is served

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

22 cm x 17 cm. [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); Codornizas en pilau (quail pilaf); Sopa de bigado (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 zanahorias...
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 plato 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 echar una cuarteradita de salaz 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 “Teoría 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.
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 Guadalajara); Sopa a la Pastorcita (bone marrow soup); Mojarra 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.
A Homemade Sewing Sampler

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’oeuvres 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

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

A lovely little manuscript menu.
Sometimes a nicer sculpture is to be able to provide a living for your family.