

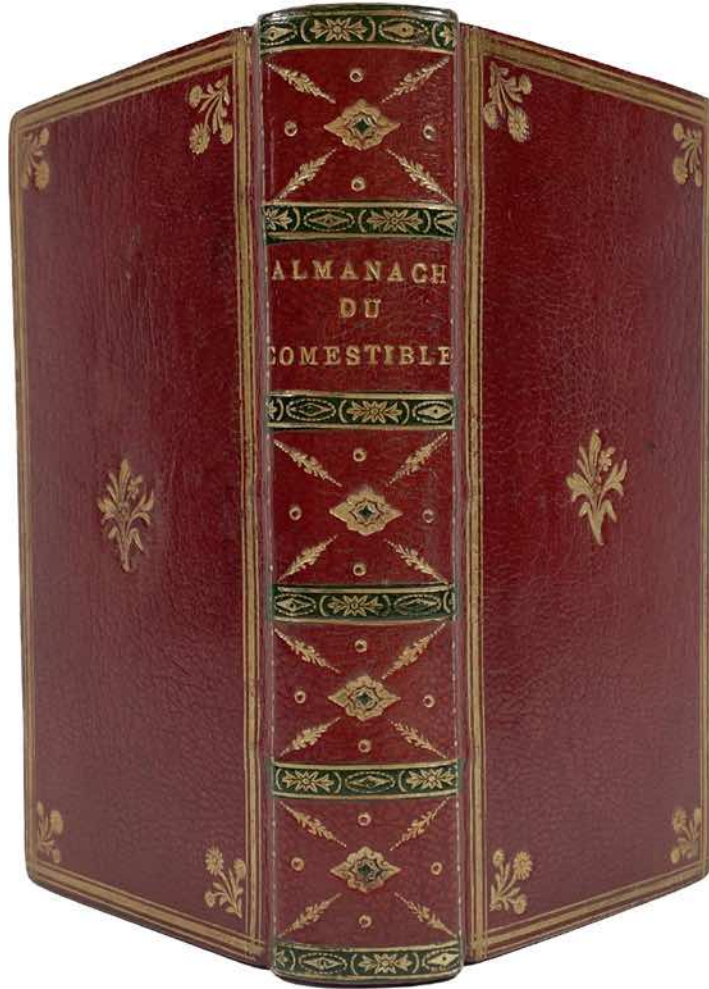


NEW YORK BOOK FAIR 2026

Ben Kinmont Bookseller • Sebastopol • CA • 917 669 6157 • bkinmont@gmail.com

Cover from Parmentier's *Manière de faire le pain de pommes de terre* (1779), item 52

Gastronomic Wisdom in a Lovely Binding



1. **ALMANACH DU COMESTIBLE, nécessaire aux personnes de bon goût & de bon appétit. Paris: Desnos, [1778, 1779].**

Small 12mo printed in 4s and 8s. Folding frontispiece, woodcut head and tailpieces. 115, [5] pp.; 56 [misprinted as "55"], [4 blank] pp.; 180 pp. Contemporary red morocco, triple gilt fillet around sides, gilt floral device in corners and center of boards, spine gilt in five compartments with green morocco inlay, edges of binding with a gilt roll pattern, gilt dentelles, edges gilt, silk blue endpapers, the second part lightly browned. \$8000.00

A lovely copy of the FIRST EDITION of this extremely rare and important gastronomic almanac. The majority of the first part of this book offers gastronomic advice in prose and poetry for each month with recommendations on what to eat and how to prepare and enjoy the foods available.

For example, in the entry for March, there is a 4-page section entitled *Notice sur la nombre des Convives dans les Repas des Anciens* (notice regarding the number of guests in the meals of the elders); under the month of April, there is a one-page section entitled *Choux d'Amerique* describing cabbages which have just arrived from America and are now available in the gardens and shops in Paris; and in August, there is a recipe on how to conserve green peas. There are also various health recommendations sprinkled throughout the months.

What then follows is, actually, rather amazing. There is a list entitled *Choses remarquables par leur bonté en divers Pays* (items remarkable for their goodness in diverse lands). The first gastronomic map (which, not surprisingly is of France), appears in Cadet de Gassicourt's *Cours gastronomique*, 1809. This is generally believed to be the first representation of the regionalism of France's foods. However, this list, the *Choses remarquables*, is a very similar concept, though not presented graphically. The list tells the reader what regions specialize in which foods. For example, figs should be from Marseille; chestnuts from Lyon; mustard from Dijon; quail from Chartrain; wild boar's head from Troyes; and so on.

Next are three *Liste alphabétiques* to educate the reader on the wines of France and abroad; the different liquors; and *l'Art du Confiseur* (the art of the confectioner). This is followed by a chapter of advice concerning wines from foreign lands that are being sold in Paris. The author warns that some of these wines don't actually exist in these lands, and are, in fact, made from recipes in old books (!). And, lastly, there is a short section on the dangers of lethargic wines.

The second section of the volume is made up of two parts. The first is a 117-page history entitled "Notice sur les repas des anciens." While it is a historical text, it also reads as a study of the eating habits of people around the world. In the introduction the anonymous author explains that they have "looked for and looked through very many books...to make this second part interesting in relation to the history of *Comestibles* (edibles). Included are discussions of the culinary history of the Persians; Greeks; the Jews; people living in Asia and Africa and as on the islands of Jamaica and Barbados; and the "Nations Barbares de l'Amérique" (mentioning the Iroquois and Huron tribes).

The final part contains recommendations on a healthy diet. First there is a discussion on drinking and eating in general then there follows an alphabetical list of various foods and drinks and their properties. Here is a small part of the 2 ½ page entry for wine:



VIN. Cette liqueur pure convient plus aux vieillards, aus sujets froids & flegmatiques, qu'aux enfans, aux jeunes gens & aux bilieux....

Le meilleur & le plus sain de tous les vins de France, est le vin de Bourgogne; il égaie, réchauffe, nourrit & porte peu à la tête. Le vin de Condrieux, dans le Lyonnais approche beaucoup du Bourgogne. Le vin de Champagne est plus léger, plus agréable, mais moins solide.

Roughly translated to:

WINE. This pure liquor is more suitable for old people, cold and phlegmatic people, than for children, young people and the bilious...

The best and healthiest of all French wines is Burgundy wine; it cheers up, warms, nourishes & has little effect on the head. The wine of Condrieux, in Lyon, is very similar to Burgundy. Champagne wine is lighter, more pleasant, but less solid.

What is interesting about this almanac is that it came out decades before the birth of our modern understanding of gastronomy, and yet it helps to set the stage for what would follow in the first 30 years of the 19th century (Brillat-Savarin, Grimod de la Reynière, the emergence of provincial cookbooks, and an understanding of regional foods). For example, Grimod de la Reynière is widely considered to be the first food critic in history, but one can't help but imagine that he was thinking of the *Almanach du comestible* when he began his ground-breaking *Almanach des gourmands* in 1803.

With a lovely engraved frontispiece depicting an intimate dinner party, by Desraie.

Bound in a particularly handsome binding.

¶ OCLC: Harvard, University of Minnesota, New York Public Library, Yale, and one location in Europe. Not in Cagle, Oberlé, or Vicaire.

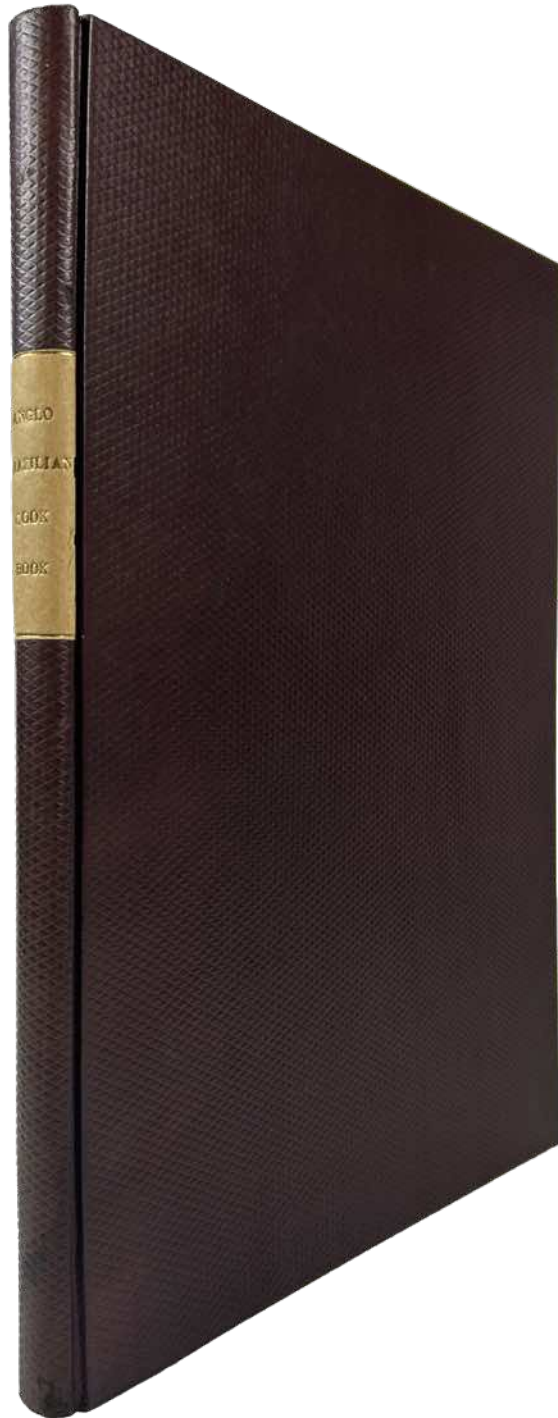
A Bilingual Brazilian Cookbook

2. ANGLO-BRAZILIAN cook book. Rio de Janeiro: Casa Publicadora Batista, 1942.

Folio. 164 pp. Recent diced cloth, title gilt-stamped on a spine label, original printed upper wrapper bound in, final leaf with a large expert paper repair not affecting text, moderately browned throughout due to paper quality. \$750.00

The unrecorded Second Edition (? – see below) of this extremely rare collection of 589 recipes compiled by the Women's Auxiliary to the Strangers' Hospital in Brazil. Although most of the recipes are European or American in origin, there are also numerous directions that are specific to cooking in Brazil. Printed in two columns: in the first column the recipes are in English, in the second column they are in Portuguese.

The work begins with some household hints. These include both cooking tips as well as cleaning and domestic economy recommendations. The recipes follow and they are categorized into the following areas: canapés; soups; fish; meats & poultry; sauces for meat & fish; vegetables; salads; salad dressings; desserts; ice creams, pies; bread & biscuits; sandwich fillings; cakes; cookies; candies; beverages; jams & jellies; pickles; meat substitutes; and one plate meals. The section on meat substitutes are primarily dishes made with eggs, beans, or peanuts.



There is also a section called “Brazilian Specialties.” It includes *broinhas* (a coconut dessert); bread pudding with syrup; peanut candy; peppermint candy; milk rusks; potato *rocambole*; stuffed baked fish; chicken with brown gravy; dried cod a *mil diabos*; cheese tartlets, *baia* patties (with coconut milk and cheese); *mae-bentas* (including coconut milk, flour, eggs, butter and banana leaves); *bons bocados* (made with flour, sugar, and cheese); and treacle cake. In the fish section, there is also a special section on the “fish found in Brazilian waters and ways of cooking same.”

Some of the leaves are “memorandum” sections for the reader to add their own notes and a few of the recipe sections are attributed. At the beginning is a 6-page index and there are a few early pencilled notes.

Although browned throughout, in good condition.

¶ Not in OCLC, though OCLC does record an edition from 1934 at Harvard and the University of Denver, and later editions from 1944 at the University of California (San Diego) as well as another edition from 1947, Cornell and University of Illinois.

BRASILIAN SPECIALITIES

COLLECTED AND CONTRIBUTED BY MRS. ERIC PULLEN

1) "Broinhas"

With 1,1/4 lbs. (570 grms) sugar make a syrup to the consistency of a paste. Mix in 1 grated cocoanut. Put this mixture into a bowl and add the unbeaten yolks of 5, and unbeaten whites of 2 eggs, mixing all well together.

Place on fire for a short time, and keep until next day. Wet palms of hands with the white of an egg, making balls with the mixture and put in buttered patty tins. Sprinkle a little flour on top and bake in a hot oven.

2) Bread pudding, with syrup

1 kilo Sugar
1 litre hot milk

1 loaf of bread (400-reis)

12 eggs (of which the whites of 4 are beaten separately)

50 grammes Raisins

250 grammes Prunes

1 soup-ful of Butter.

Soak the bread in the hot milk, then add the eggs and the whites of egg, raisins, prunes and butter. Then stir in the beaten syrup (made with the kilo of sugar). Pour into a buttered mould and bake in the oven.

ESPECIALIDADES BRASILEIRAS

COLECIONADO E CONTRIBUIDO POR MRS. ERIC PULLEN

1) Broinhas

Faça uma calda, na consistencia de uma pasta, com 570 grammas de açúcar, adicionando em seguida 1 côco ralado. Passe esta mistura para uma tijella, adicionando as gemmas de 5 ovos e as claras de 2 ovos, (não batidas), mexendo bem. Leve ao fogo por algum tempo, e guarde para o dia seguinte.

Molhe as palmas das mãos com a clara de um ovo e faça brioche em fórmula de bolinhas. Leve ao forno quente para assar em forminhas untadas de manteiga e polvilha os briolhes com um pouco farinha de trigo.

2) Pudim de pão com calda

1 kilo de açúcar

1 litro de leite quente

1 pão de 400 réis

12 ovos (sendo 4 claras batidas á parte)

50 grammas de Passas

250 grammas de Ameixas

1 colher das de sopa de manteiga.

Molhe o pão no leite quente; adicione os ovos e a calda, que deve ser bem grossa. Mexa. Adicione em seguida as claras batidas, as passas e as ameixas, e a manteiga. Despeje n'uma forma untada de manteiga e leve ao forno para assar.

3) Docinhos de amendoim

4. litros de amendoim, torrados e pisados

6 ovos batidos como para pão de lot.

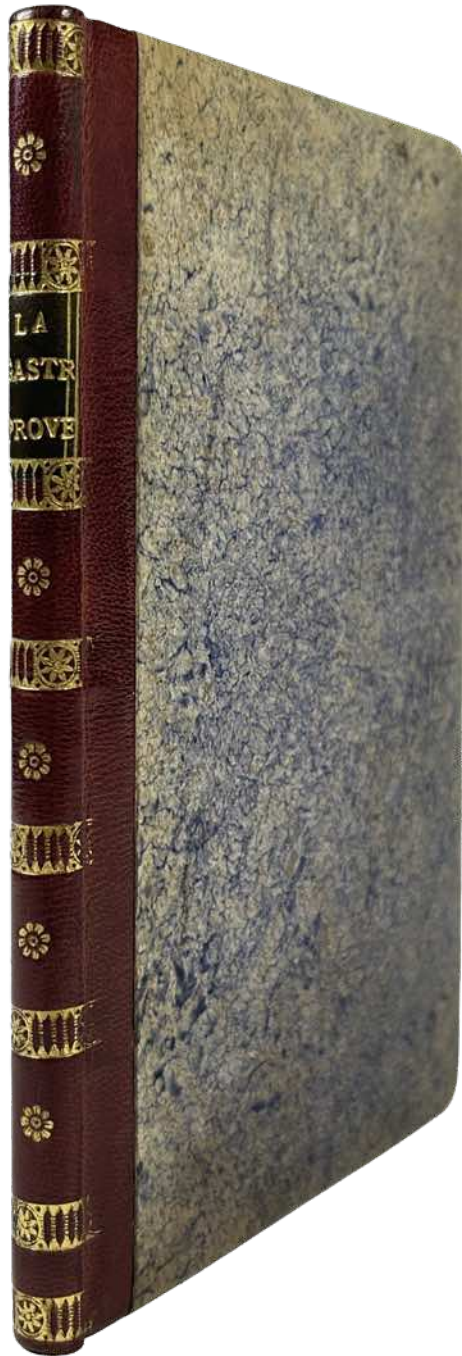
2 paus de chocolate, ralado

colheres das de sopa de assusar

edientes e leve ao fogo; toma

da panella.

qualque



*“ All the Products and Foodstuffs of Provence;”
Exceptionally Rare*

3. **AYMES. La gastronomie provençale. Paris: l'Entrepot [Imprimerie de Poussielgue-Rusand, rue de Sèvres], 1828.**

Two folding hand-colored engraved plates, one folding hand-colored engraved map, three title page vignettes (two of which repeat and are hand - colored), and one woodcut in the text. 3 p.l., 40, [2] pp. (at both the beginning and end there are also two interleaved leaves probably added later when the work was rebound). Original printed and hand-colored wrappers bound in expert red quarter morocco over pastepaper boards in the style of the period, vellum tips, spine gilt, short split at one of the folds of one of the plates, untrimmed. \$ 9500.00

The exceptionally rare FIRST & ONLY EDITION of this book devoted to the gastronomic riches of Provence. I have been able to trace only one other known copy (Morcrette collection); it's wrapper was printed on blue paper and it did not include the English version of the title page (see below).

As is noted in the “Avis Préliminaire,”

Mr. Aymes, owner of olive trees and oil manufacturer in Aix (Provence), yielding to the wishes of his many customers in the capital, decided to establish there... a Warehouse for Aix olive oils, vin du roi Rene, coming from the Cuque billside, orange blossom water, marinated fish, olives, anchovies, truffles, Arles sausages, aromatic cheeses, jams, almonds, figs, root vegetables, plums, and finally all the products and foodstuffs of Provence.



MOULIN A HUILE D'OLIVES,
Situé à Aix, en Provence, exploité par
AYMES

Propriétaire d'Oliviers, fabricant d'huile, Breveté, & fournisseur de LL. AA. RR. Madame, Duchesse de Berry, & Monseigneur le Duc d'Orléans, de LL. EE. Monseigneur le Cardinal Prince de Croy, grand aumônier de France, Monseigneur le Nonce Apostolique près la Cour de France, de plusieurs Princes, Ministres, Ambassadeurs de France et des Cours Etrangères, ainsi que de plusieurs grands Collèges et Etablissements Royaux.

On Cueille en 9^{bre}

On Expédie en Janvier.

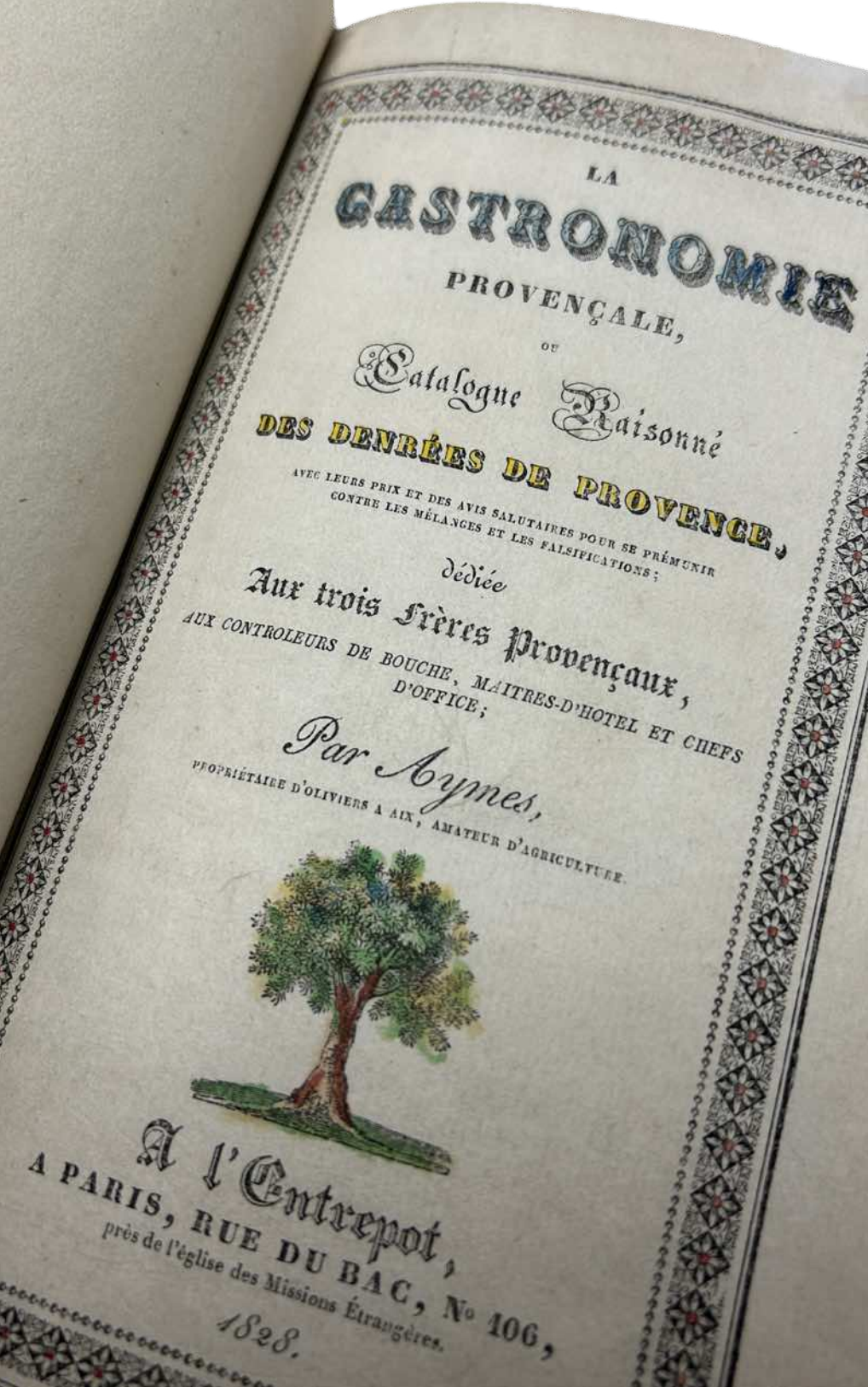
On Fabrique en Déc^{bre}



AVIS PRÉLIMINAIRE.

Le sieur AYMES, propriétaire d'oliviers & fabricant d'huile à Aix (Provence), consultant aux vœux de ses nombreux cliens dans la capitale, s'est déterminé à y établir, rue du Bac, n° 106, un Entrepôt pour le Commerce de Vin du roi René, provenant du coteau Cuque, d'Eau de fleur d'Orange, de Poissons marinés, d'Olives, d'Anchois, de Truffes, de Saucissons d'Arles, de Fromages aromatiques, de Confitures, d'Amandes, de Figues, de Racines, de Prunes, et enfin de toutes les productions et denrées de la Provence.

Dans le désir de répondre de plus en plus à la confiance des maisons qu'il soutient, après avoir donné dans son pays tous ses soins à la manutention et à l'exportation de ses produits, il vient passer chaque année plusieurs mois à Paris, pour y surveiller lui-même la livraison de ses marchandises, et se charger de toutes les nouvelles commandes qu'on veut bien lui faire.



After a few chapters describing the olive oil from Aix, the book lists the fifty- five different foods that Aymes brings to Paris to sell at his warehouse. These include various olive oils; a triple orange flower water from Grasse; vinegar made from the wines of Provence; *vin du Roi René* from the Cuque hillside (both a white dessert wine and a *vin rouge ordinaire* are offered; King Rene of Anjou was a ruler in Provence during the medieval period); different types of fish marinated in olive oil (tuna, sole, red mullet, and sardines); capers; different types of olives; truffles preserved in olive oil; pickles; sausages from Arles; Provençal cheeses; salted cod from Marseille; string beans from Africa; and so on. There is even a chapter on the use of olive oil for watches and other machines made from steel.

The first folding plate depicts three stages of making olive oil : the harvest, the transportation of the olives, and the pressing of the fruit. The second folding plate shows the six different sizes of terra cotta jars that are used to store olive oil. One of them is as large as the man who is depicted dispensing the oil into a vase with a ladle. The last folding plate shows the layout of Aymes' property and its various products. These include a vineyard, a pigsty, a rabbit warren, bee hives, olive trees, and a grove of mulberry trees (possibly to make silk). All three are hand-colored.

Interestingly, the on the verso of the lower wrapper is a second title page, this time in English. It reads:

The epicure provençale; or a catalogue descriptive of the productions of the south of France, their price, and the necessary instructions to detect their being adulterated; dedicated to the three Brothers Provençaux, the heads of families, chief cooks, etc.

It is also noted on the recto of the final leaf that the warehouse at no. 106, rue du Bac, is closed on Sundays and for holidays.

In fine condition.

¶ Not in OCLC.

*A Miniature Book Hides
a Secret Scent*

4. (BOOK OBJECT.) Entren Spirit. French, mid-18th century.

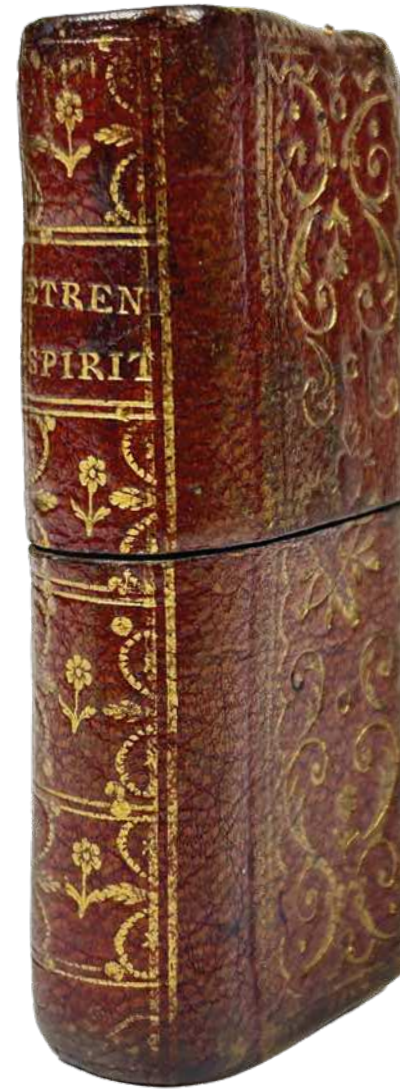
7.5cm x 3.3cm x 1.5cm. Contemporary gilt-stamped red morocco, corners slightly bent, some wear to the blue silk on the interior. \$2000.00

A BEAUTIFUL LITTLE PRETEND BOOK, a scent-book, that opens to reveal a crystal perfume bottle with a silver cap. Outside, the object is red morocco. When one lifts the top half, and pulls out the small faceted perfume bottle, one sees that the box's interior is lined with light blue silk and blue pastepaper.

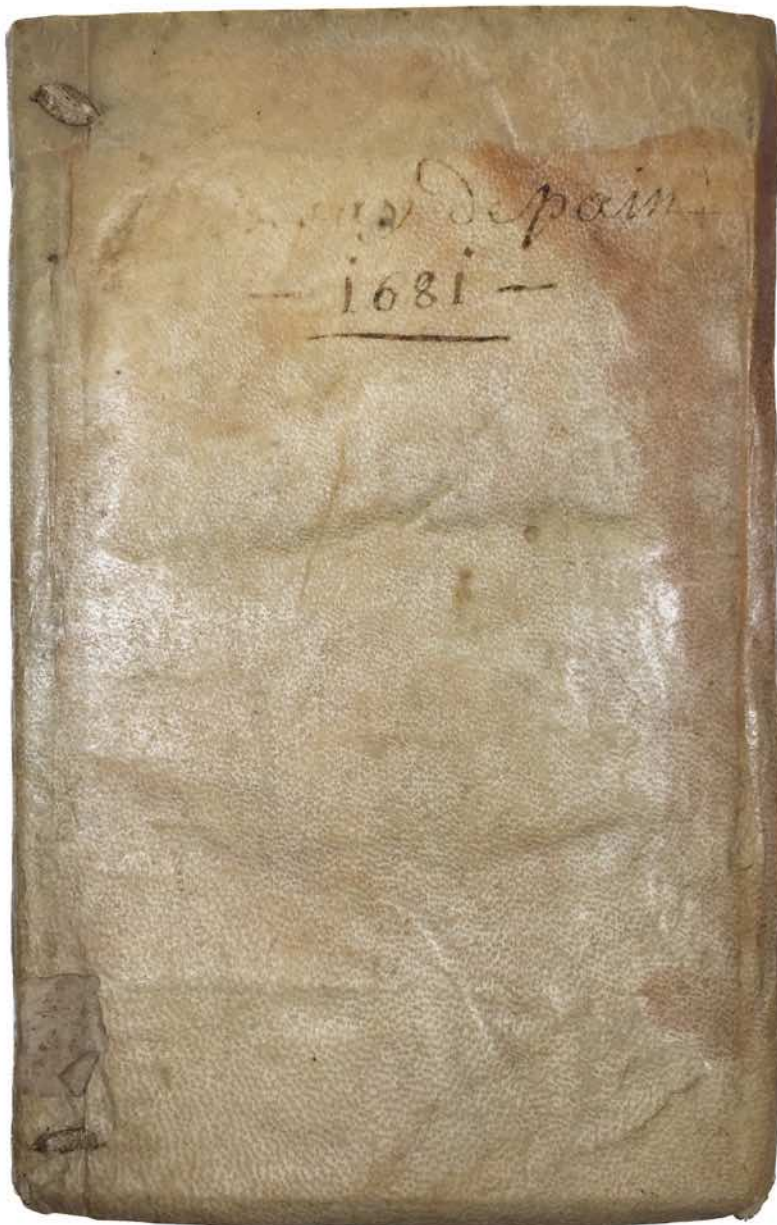
On the spine it is stamped in gilt "Entren[nes] Spirit[uelles]" and on the lower board it is reads "Toujours Constant" (possibly a "Spiritual New Year's Gift – Always Constant" or perhaps the idea that the perfume renews ones spirit?). The crystal bottle inside probably contained perfume, aromatic vinegar, or smelling salts and it is likely that this *bijou* was a romantic New Year's gift.

A lovely example of a creative use of the book arts in 18th century France.

In very good condition.







*The Business of being a Baker in 17th-century France
& the Breads that were Made*

5. **(BREAD.) Le Rebours, François de Paule. Essay et tarif, du pain bis, blanc & jaunet. Orleans: François Boyer, 1682.**

Small 8vo in 4s. Woodcut device on title page and one woodcut initial. 1 p.l., 78 pp. Contemporary limp vellum wrappers, jaap edges, lower portion of lower free endpaper torn away. \$7500.00

The extremely rare FIRST EDITION of François de Paule Le Rebours' history of the various bread regulations for the production of *pain bis* (wholewheat bread), *pain blanc* (white bread), and *pain jaunet* (yellow bread, somewhere between white and wholewheat bread).

The *Essay* discusses the history of such regulations; how they were enforced; the names of the many bakers that were involved in the administration of the rules as well as those that broke them; how the prices of bread were arrived at and when; the specifics of those prices; who the master bakers were in Orléans; a discussion of the milling of flour; recorded complaints of the inequality of bread being sold at different bakers shops; proportions of different ingredients to make bread measured in *mines* (1 *mine* = 17.29 gallons); and the value of different flours.

ESSAY

ET TARIF,

DU PAIN BIS, BLANC
& Jaunet, dressé par Nous
François de Paule le Rebours,
Chevalier, Seigneur de Chaussy
& de la Fontaine, Conseiller du
Roy, Prevost d'Orleans: en exe-
cution des Arrests des 20. Aoust
1680. & 14. Juin 1681.



A ORLEANS,

Chez FRANÇOIS BOYER, Im-
primeur de la Ville, rue
Sainte Catherine.

M. DC. LXXXII.

The final section gives the taxes and regulations for various breads as of August 1680 and June 1681. For each type of bread, the price chart gives a price for the loaf of bread based upon different prices for its flour. It is interesting to note that the loaves are large: they weigh six pounds each. The first part covers *pain bis* and here we learn that *pain bis* is made up of two parts second tier wheat flour and one part rye. The price for the flour begins at 44 *sols* per *mine*. *Pain blanc* is then described, where it is described as being made from the best flour (which costs about 20% more than the 2nd tier flour). Again, prices are given for the cost of the bread in relation to the cost of the flour. The last part covers *pain jaunet* and, like the others, it specifies how many loaves of bread can be made from how much flour and what the loaves should cost relative to the flour cost. Interestingly, it is more expensive than *pain blanc* even though the flour is the same price.

With the title in manuscript on the upper wrapper and an ownership inscription of "Arnoy Dufoudras" on p. 1, both in a contemporary hand.

In very good condition and in a nice contemporary binding.

¶ Herluison, *Recherches sur les imprimeurs & libraires d'Orléans*, no. 328; OCLC: Newberry Library and one location outside of the United States.

The Price of Wheat in Avignon

6. (BREAD.) **Nouveau tarif pour trouver le prix des trois qualités de pain. Avignon: Blery, 1780.**

4to. Woodcut border on title page and page 7, woodcut vignette on title page, large woodcut head and tailpieces, woodcut decorative initial. 7, [1 - blank] pp. Blue paste paper wrappers, printed on thick paper. \$1500.00

An UNRECORDED official statement regarding a new tax on three different types of bread (white, red, and brown). All prices are determined against the highest price which is that for *pain blanc de Gonesse* (a popular white bread). The new tax is taking into consideration many practical factors regarding the livelihoods of bakers such as firewood, labor, and rent. When this work was published, Avignon was still under rule of the Papacy and did not officially become part of France until 1791.



43

NOUVEAU TARIF

POUR

TROUVER LE PRIX
DES TROIS QUALITÉS DE PAIN;

IMPRIMÉ

SOUS LE CONSULAT

D'Illustres & Magnifiques Seigneurs M.M. LOUIS Marquis
DE CONCEYL, Chevalier - Seigneur de St. Roman,
Chevalier de l'Ordre Royal & Militaire de St. Louis, Gen-
tilhomme ordinaire de la Chambre du Roi; CESAR
HUGUE, & JEAN-BAPTISTE DELEUTRE.

ÉTANT ASSESSEUR

Noble & Illustre Personne JOACHIM-ANDRÉ-FRANÇOIS
DE SPINARDY, Docteur ez Droits Agrégé.



A AVIGNON,

Chez JOSEPH BLERY, Imprimeur de la Ville.

M. DCC. LXXX. *Gerardin fecit*

The rules for observing these new tax laws were rigorous and strict.

When it is necessary to make an increase or decrease in the price of a pound of bread, a police assembly will be convened, at which the registrar and the two master bakers will attend; and in their presence, the price reports of the domestic flour will be checked on the register, taking care that it is only on this quality of wheat that the tariff has been made....At all increases or decreases in the price of bread, the four police valets will display the rate at the two butcher's shops, as well as at the market places, and will inform all the master bakers of the increase or decrease.... this rate will always remain exposed, punishable by fine.

Another new ruling is that foreign wheat (such as that brought in to Avignon from Burgundy and Toulouse) will sell for considerably less and is meant to be used to make lesser quality bread. Cabaret and tavern owners are specifically forbidden to overcharge for bread under pain of incurring a fine.

With a chart comparing the price of *pain blanc de Gonesse* versus *bled de pays* (a less processed wheat from the countryside) by weight.

At the foot of the title page is written "Gerardin fecit" in a contemporary hand.

In very good condition and printed on unusually thick paper.

¶ Not in OCLC.

*An Instant Ice Machine Designed for
Rural Communities*

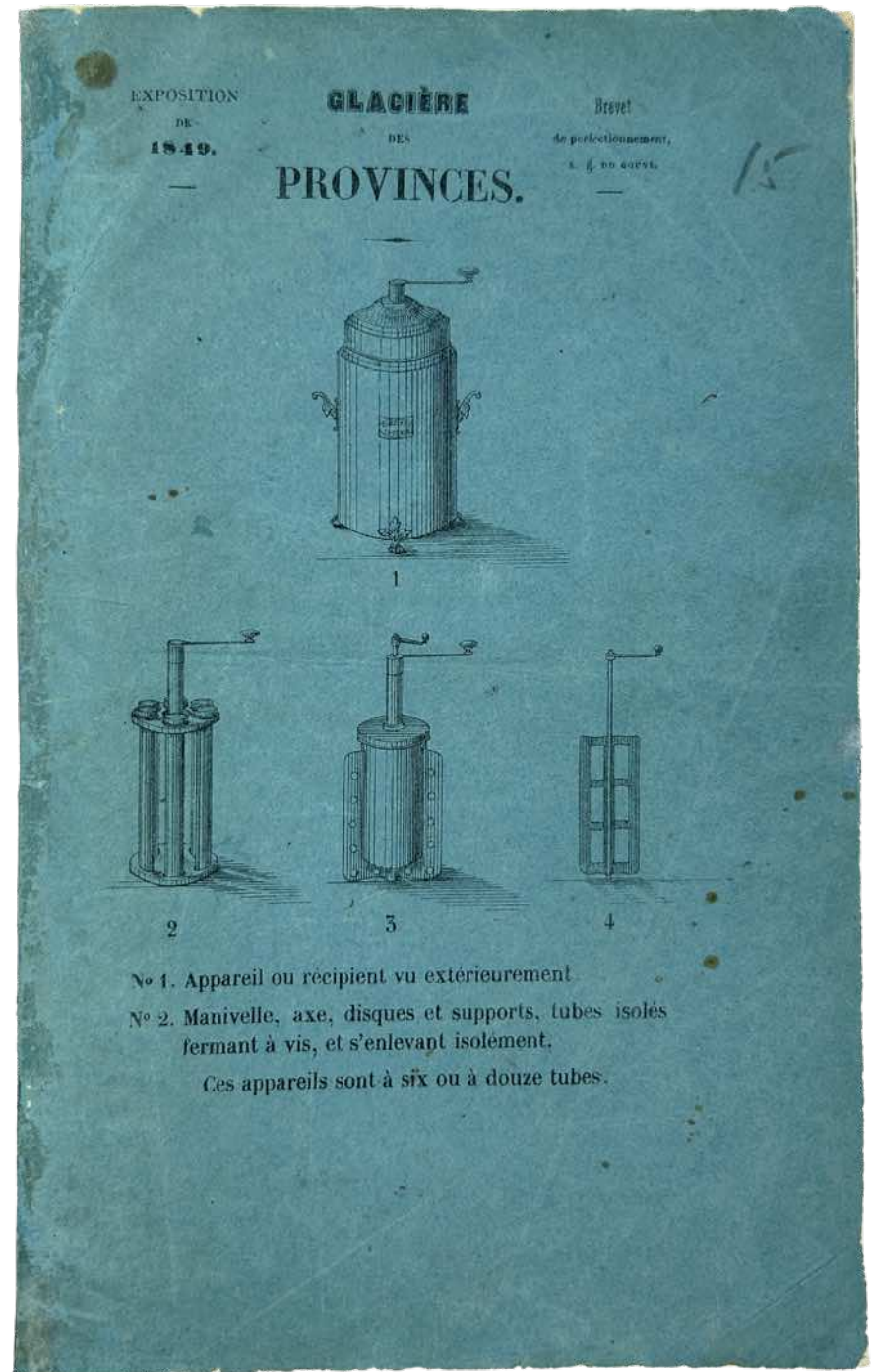
7. **CHESNON, C.-G.** *Notice sur la glacière des provinces ou appareil pour faire instantanément de la glace pour les cas de maladie, ou des sorbets, glaces, frapper de 'leau, du vin, etc.* Évreux: A. Hérissé, 1849.

8vo. Woodcut device on title page. 16 pp. Original blue printed illustrated wrappers, spine expertly repaired. \$1500.00

The extremely rare FIRST & ONLY EDITION of this work on an ice machine invented by C.-G. Chesnon for the purpose of making it easier for small towns and rural communities to make ice. At the time of publication large cities such as Paris and Lyon were able to afford large expensive coolers to store ice, but smaller communities had a hard time procuring ice, thus making it difficult to make ice cream, to cool beverages for the fever-ridden, or to cool wine.

This brochure was printed for the general exhibition of 1849 to provide instructions for the use of this newly invented ice maker. As it was invented in the provinces, Chesnon sentimentally named it "The Cooler of the Provinces." It was designed to make small batches of ice to order that could also be flavored via tubes attached to the machine.

In this brochure, Chesnon encourages wealthy provincial dwellers to purchase his machine for the use of their less fortunate neighbors. He also hopes that restaurateurs will comprehend the benefits to their business of having instant access to ice.



Listed on the verso of the upper wrapper as well as on the recto and verso of the lower wrapper are the accessories for the ice machine and their cost.

With the very small bookplate of Jacques et Hélèn Bon on the verso of the upper wrapper with an illustration of a bibbed gastronome with a morel mushroom for a head, getting ready to eat.

A very good copy.

¶ OCLC: one location outside of the United States only.

MANIÈRE D'OPÉRER.

congeler, on aurait une quantité moindre de glace, puis que la congélation dans les tubes n'a lieu qu'à la hauteur des substances réfrigérantes.

MANIÈRE D'OPÉRER.

On commence par mettre dans les tubes la quantité d'eau contenué dans la mesure. Après les avoir bien fortement vissés, on les place dans les disques et on introduit le support sur son pivot dans l'appareil.

On verse également la même quantité d'eau dans le tube qui forme le support; on le recouvre aussitôt avec la manivelle dont on a soin de fermer l'ouverture par le bouton à frottement qui la recouvre.

On introduit alors le sulfate de soude dans l'appareil ou récipient. On le fait bien pénétrer jusques au fond, en faisant un peu tourner le support. Avec un petit balai ou une plume on nettoie les têtes de tubes pour ne point laisser de sulfate inutile. Le sulfate de soude est quelquefois par amas; il faut le diviser avec la main pour bien l'introduire.

Ces opérations terminées, on verse l'acide hydrochlorique avec l'entonnoir dont on fait pénétrer l'extrémité dans le sulfate, et on empêche le dégagement de vapeur.

Dès que l'acide est introduit, on ôte vivement la manivelle placée sur le support pour empêcher que les substances réfrigérantes n'y pénètrent. On met le couvercle et ensuite la manivelle sur la douille, où elle se fixe au moyen d'une échancrure et d'un arrêt intérieur. On fait alors modérément la manivelle tantôt à droite tantôt à gauche pour bien opérer le mélange ou combinaison des substances réfrigérantes, condition nécessaire à la réussite de l'opération. Il est bon de remarquer que si l'on agit trop vite, on risque de

MANIÈRE D'OPÉRER.

alors les autres, sans les laver ni les sécher, dans un bocal de verre propre de la glace, et on le recouvre avec du charbon pulvérisé, bien tamisé, ou de paille hachée, ou de menton ôte la glace des tubes et de laine propre.

On met ce réservoir dans un bocal de verre et on le recouvre de l'enveloppe de couteau ou même dans un bocal de verre avec de la laine sèche.

La glace conservée dans ces conditions, extraite suivant les besoins. La durée de sa conservation dépend de la température de la conserve et des soins qu'on lui fait.

Lorsque la température n'est pas encore congelée de nouveau, on retire le récipient du réfrigérant, en les plaçant au-dessus d'un récipient d'eau froide, et en y mettant un peu de glace.

L'opération étant terminée, on tire la glace qui s'y est accumulée et on ploie la première.

On achève alors la glace et on jette le résidu.

8. **LES CRIS DE PARIS. Amusement de Société**
[c.1823].

Box: 9cm x 6.5cm x 3cm. Cards: 8.4cm x 5.7cm. 50 cards (25 of which are engraved and hand-colored) and one folded sheet of printed instructions. Contemporary box, light soiling and wear overall. \$9500.00

A REMARKABLE SURVIVAL AND SIMPLY SPECTACULAR! A lovely set of playing cards representing the *cris de Paris*, the various street vendors who walked around Paris selling their goods. These hawkers were especially important to the food culture and gastronomic life of Paris as the majority of them were selling fresh and prepared foods and drinks. This set of cards is incredible due to the range of foods being sold and the detail captured in the hand-painted engravings.

The cards are preserved in their original emerald green card box with an engraved and hand-colored “title page” mounted to its face. The “tongue” and the trim of the slipcase where the two halves of the box join together is pink and mounted on this “tongue” portion of the box is a small engraved bookseller’s ticket reading “Alph. Giroux / Rue du Coq St Honoré N° 7 / à Paris.”

Foodstuffs being sold include oysters; eggs; cherries; cakes; pears from England; peas; grapes; cheese; brioche; lettuce; herbal tea; water; mackerel; wafers; vegetables; and shelled walnuts. Other sellers include those for different types of clothes; a shoe repairman; knife sharpener; picture frames; umbrellas; rabbit skins; and even pleasure from a woman (“Les douceurs de l’amour” / the sweetness of love). Each vendor is represented both by a hand-colored engraving and a card of text that explains the merchant and reprints his or her street cry. For “La M[archan]de de Poires d’Angleterre,” the card reads:







*A deux liards les Anglias!
Bons fruits et bonnes gens sont rares sur la terre.
En vous vendant, meissieurs, mes poires d'Angleterre,
Sans peser mes discours, chaque jour je me plais
A crier dans Paris: «A deux liards les Anglais!
A deux liards les Anglais!»*

*Two farthings for the English!
Good fruit and good people are rare on earth.
In selling you, gentlemen, my English pears,
Without weighing my words, every day I take pleasure
In shouting in Paris: "Two farthings for the English!
Two farthings for the English!"*

In addition to the street criers, this set comes with a folded sheet of instructions on how to play the card game; a printed card entitled "Carte blanche" which is otherwise blank; and an engraving of "Le Commissaire" in a judge or lawyer's robes and wig that is captioned. The white card and commissioner card entitle their holder to special privileges in the game.

The date of c.1823 is because a description of the game appears in the 30th November 1823 issue of the *Journal des dames et des modes*.

A complete set of an absolutely lovely card game.

¶ OCLC: Princeton, Morgan Library, Yale, University of Indiana, and University of Pittsburgh and the Toronto Public Library has an incomplete set with 49 cards.

*"For...the Curiosities of Each
or the Nicest Palate"*

9. **DIGBY, Sir Kenelme.** *The closet of the eminently learned Sir Kenelme Digbie Kt. Opened.* London: H. Brome, 1669.

Small 8vo. Engraved frontispiece and title page within an ornamental border. 2 p.l., 312, [11], [1 - blank] pp. Contemporary calf, double blind fillet around sides, corners bumped, rebacked with portions of original spine laid down, lightly browned, occasional minor spotting, frontispiece with some paper restoration in the gutter (not affecting image), title page slightly browned around edges. \$12,000.00

The FIRST EDITION of this early collection 338 recipes published by Digby's laboratory assistant Hartman a few years after Digby's death. The dishes are roughly organized by drinks; soups; meat dishes; puddings; fish; and jellies. In the introduction "To the Reader," it is explained that the cookbook provides "a sufficiency of Solids as well as Liquids for the sating the Curiosities of each or the nicest Palate."

Sir Kenelm Digby (1603-65) was an English scientist, courtier, and politician who was assigned to the household of Prince Charles in 1623 and was later knighted by James I. The culinary historian, Alan Davidson, in his *Oxford companion to food*, notes that

Digby [was]...an adventurous and romantic figure of 17th-century England whose eccentric and posthumously published recipe book has earned him the interest and esteem of food historians. His father, a convert to the Roman Catholic Church, died when he was still a boy; and it was a Protestant uncle who took him, at age 14 and for two years, to Spain, where he began his lifelong habit of collecting medical and culinary recipes.

...

THE
CLOSET

Of the Eminently Learned
Sir *Kenelme Digbie* K^t.

O P E N E D:

Whereby is **D I S C O V E R E D**

Several ways for making of

Metheglin, Sider, Cherry-Wine, &c.

T O G E T H E R W I T H

Excellent Directions

F O R

COOKERY:

As also for

Preserving, Conseruing, Candyng, &c.

Published by his Son's Consent.

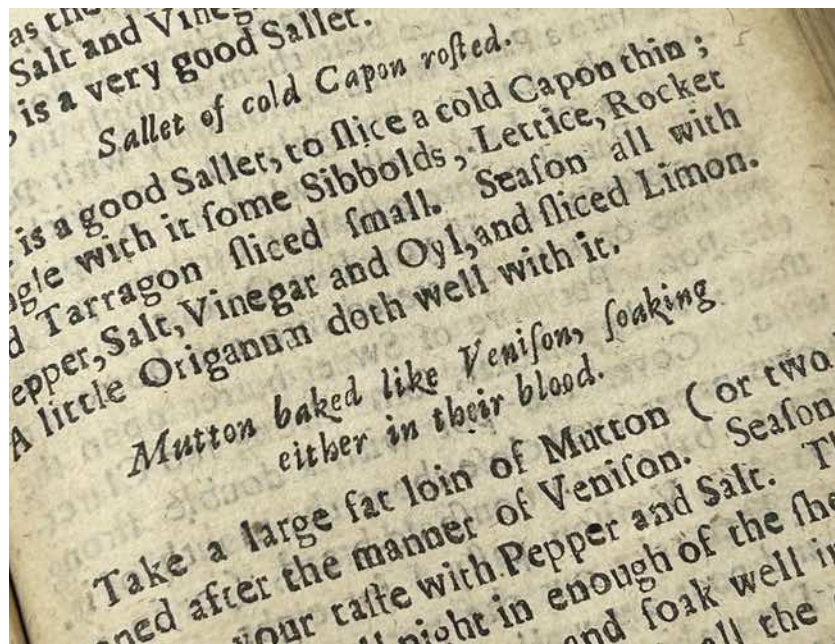
London, Printed by E. C. for H. Brome, at
the Star in Little Britain. 1669.



The truly Learned and Honorable
Sir Kenelme Digby K^t Chancellor
P. O. Mother
62.

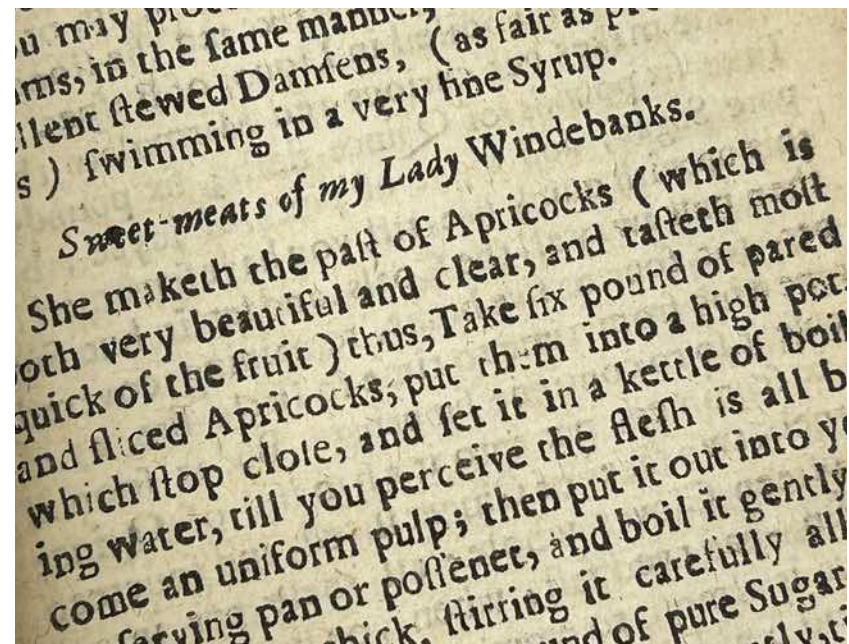
Crofs Sculpsit

C
Of the
Sir Kenelme
OPENE
Whereby is DISCOVERE
Several ways for making
Metheglin, Sider, Cherry-W
TOGETHER WITH
Excellent Directions
FOR
COOK
As
Preserving, Con
Published
London, P
the S



Because it has an engagingly amateur, yet learned, air about it and reflects the attractive enthusiasm of the author, the book...seems sure to continue finding appreciative readers. — pp. 248-49.

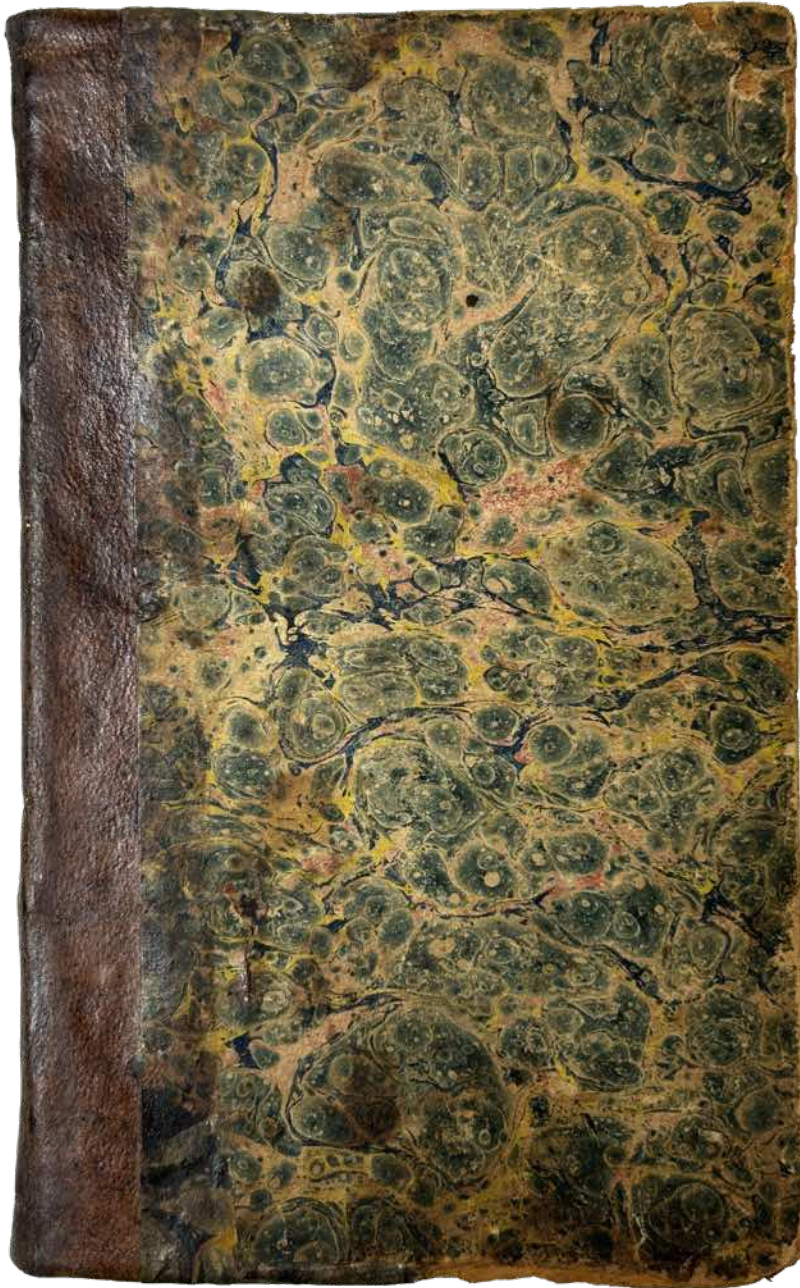
Digby's drinks are mostly based on fermented honey and herbs. The recipes describe not only when and how to make the cordial, but how it should be bottled (recipe quantities are large) and if the recipe was from someone other than himself. When not Digby's own, the names of the contributors are provided (including both friends and professional cooks) as well as anecdotes about their making. There are also directions for making possets, syllabubs, and creams; savory dishes; gruels for health and nourishment; and recipes for fruit preserves, tonics, and cosmetic cures.



The engraved frontispiece is a portrait of Digby with a shelf of five books behind him. On the spines you can read "Plants. / Sun: Powder. / his Cookery / Rec:^{ts} in Physick &c / S.^r K. Digby of Bodyes." Below him is an engraved inscription that notes that he is 62 in the picture and that he was Chancellor to the Queen Mother.

A good copy.

¶ Notaker 550.1; OCLC: Huntington, California State University (Long Beach), University of Illinois, New York Public Library, Vassar College, Smith College, University of Tulsa, Indiana University, University of Maryland, University of Wisconsin (Madison), Folger Library (lacking frontispiece and damage to final 3 ll.), and seven locations outside of the United States.



*Including a Mango Chutney Recipe
Made from Cantaloupes*

- 10. THE FARMER'S UNIVERSAL BOOK.** Containing more than two hundred and twenty receipts for the use of farming and cooking. Hamilton [NY]: H. Munger. At the University Press, 1831.

12mo. in 6s. 108 pp. Contemporary quarter sheep over marbled boards, expert restoration to the spine, stained and edges rubbed, moderately browned, light spotting. \$2500.00

The FIRST & ONLY EDITION of this collection of "more than two hundred and twenty" recipes for rural living in America. At the end is a useful index organized into "Brewing;" "Cooking;" "Dying;" "Farrery;" "Horticulture;" "Husbandry;" "Inks;" "Wines;" & "Miscellaneous."

The culinary section includes nine different recipes for cakes; two for gingerbread; a diet bread; "Wonders" (a cinnamon pound cake); "French loaf" (made with raisins, lemon, and nutmeg); and "Fraciassee chickens." A couple of particularly American dishes are those to "Preserve pumpkins" (with limes, oranges, cloves, and cinnamon) and one for "Mangoes" which is as follows:

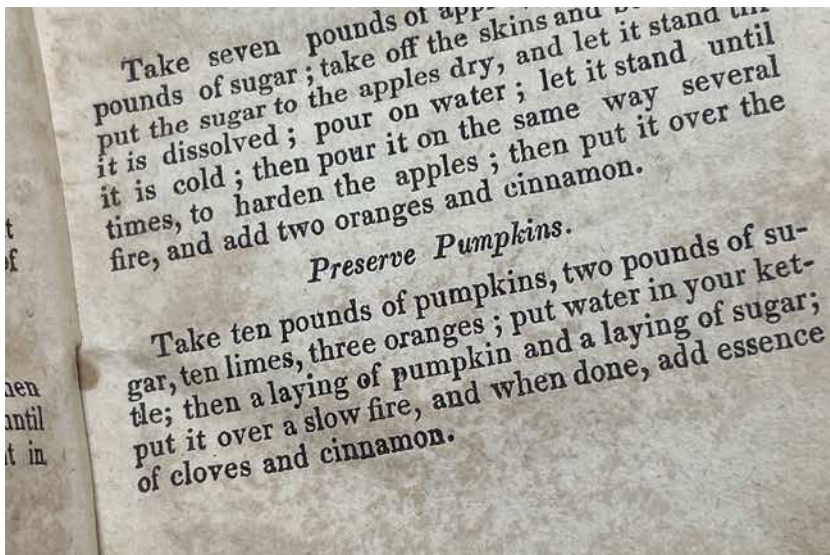
Take two small muskmelons, soak them in salt water, then split them and fill them with small onions and small cucumbers, radish tops, cloves, alspice, ginger, pepper, and mustard seeds; tie them and put them in vinegar.

THE
FARMER'S UNIVERSAL

RECEIPT BOOK.

CONTAINING MORE THAN TWO HUN-
DRED AND TWENTY RECEIPTS
FOR THE USE OF FARMING
AND COOKING.

*“Of the Greatest Importance for
the History of Food”*



Muskmelons are cantaloupes and they were sometimes used to imitate mangoes as mangoes were often prohibitively expensive. This recipe is trying to make something similar to mango chutney.

At the end is a very useful index to the culinary, domestic, farming, and medicinal recipes.

Preserved in a morocco backed cloth folding case.

In very good condition for an American book of the period.

¶ OCLC: Colgate University, New York University, Rochester Music & Science Library, University of Indiana, Kansas State University, American Antiquarian Society, Harvard, Williams College, and Virginia Tech.

11. FAYARD, Hervé. Galen sur la faculte dez simples medicamans. Limoges: Noalhe, 1548.

8vo. Woodcut title page device, historiated woodcut initials, woodcut portrait, and a large woodcut device on the colophon page. [208] ll. (A-2D⁸). Contemporary calf, gilt-stamped central medallion on each board, “Rene” gilt-stamped on the upper board, “Syret” gilt-stamped on the lower board, corners and head and tail of spine expertly restored, occasional thumbing and spotting, expert restoration to the colophon leaf (not affecting text). \$15,000.00

The very rare FIRST EDITION of the first complete French translation of Galen’s *On the capacities of simple medicines*, a treasure trove of information on the understanding of various foodstuffs and their use in medicines in the ancient world.

This is a particularly nice copy as it is bound in a contemporary binding that bears the owner’s name stamped in gilt on the upper and lower boards “Rene / Syret.” There are also contemporary manuscript marginalia in French on the first 17 pp. in a single hand. The subjects of the writings include botany, chemistry, and medicine. On the recto of the upper free endpaper are notes concerning astringents, purgatives, and mandrake. It may be that these annotations are by Rene Syret.

As the culinary historian Ken Albala has noted in his *Eating right in the Renaissance*, “The dietary genre underwent several important changes in the mid-sixteenth century. The most important of these was a deeper appreciation, respect, and in some cases, adulation of Galen” – (p. 30). The French editions of Galen fit within this revival. A French translation appeared in 1530 (printed by Simon de Colines), but it was incomplete.

Ervé Fayard was the first to provide a full translation into French of all eleven books and he did so with accompanying extracts from other works in medical botany (primarily from Jacques Dubois and Leonhart Fuchs).

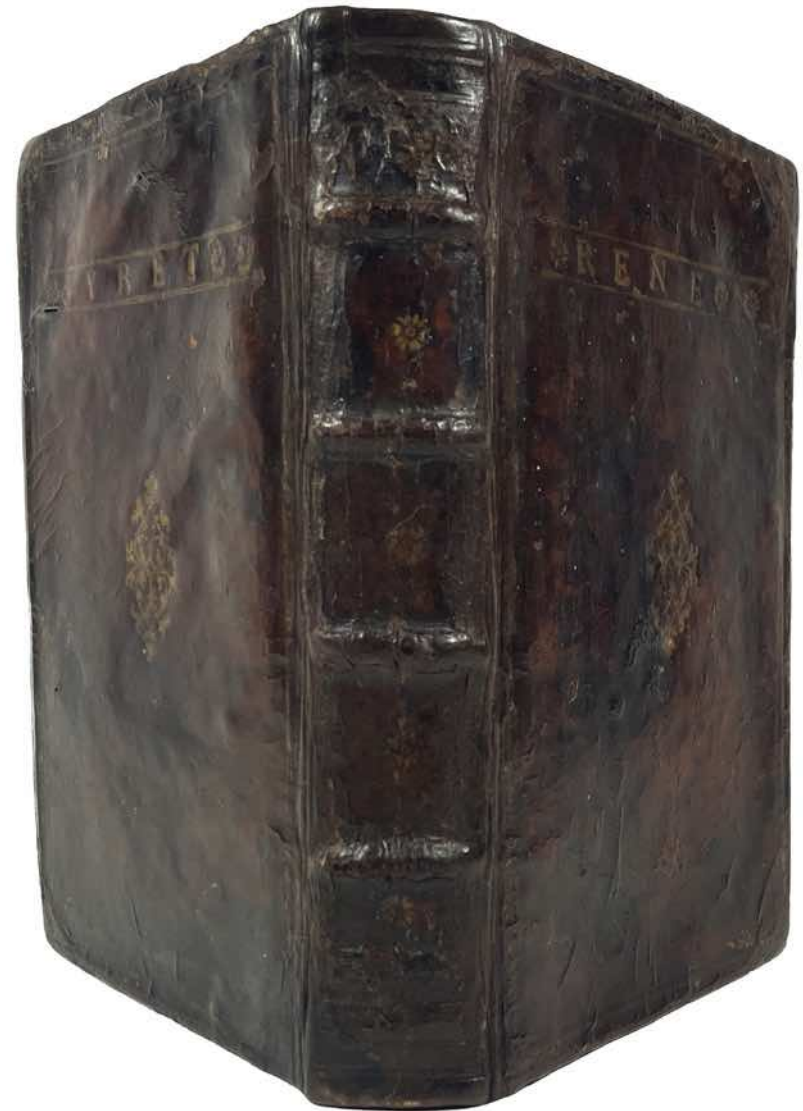
Galen wrote this work during his “stay in Rome (from AD 169 onward)...[and it] contains the bulk of Galenic theoretical and practical pharmacology.”¹ Books I-V discuss the theoretical aspects of the relationship between the body and food, how food sustains the body, and the different ingredients used in making medicines. Book IV gives attention to different flavors to be found in food and how they “can be matched with the four principal qualities of heating, cooling, moistening and drying” that are fundamental to Galenic medicine.² For Galen, the body’s health or illness is determined by the balance of these qualities in each person, and as each person is different, so too is the combination of these elements.

But to find and maintain health, people must know the characteristics of different foods they consume and the ingredients used in medicine. Galen calls these pharmacological building blocks “simples” and in the second half of the book, he provides an alphabetical guide: books VI-VIII cover plants, book IX minerals, and books X and XI animal products. These entries discuss the properties of the foodstuff (or mineral), its flavor, general tendencies, and effect on different constitutions.

The first half of the book is of interest to the history of gastronomy for its theoretical discussion of food and its effect on the body. The second half of the book is rich with information from the ancient world about

¹ Iolanda Ventura, “Galenic Pharmacology in the Middle Ages: Galen’s *On the capacities of simple drugs* and its reception between the sixth and fourteenth century,” in *Brill’s companion to the reception of Galen*, vol. 17, p. 393.

² John Wilkins, *Herbal history research network*, 9 September 2019. See <https://www.herbalhistory.org/home/a-translation-of-galen-simple-medicines-books-1-11-into-english-part-two/>.





D'Erve Fayard Perigordin
 C'est au vif du corps le protraict,
 D'icellui l'interieur engin
 Monstrent lez euures qu'il à fayct.

De la faculté dez
 SIMPLES ME-
 DICAMANS.
 LIVRE PREMIER.
 MIER.



OVRRIMANT^a
 est ce que augmente
 corporele substance.
 Medicament est ce
 que simple, ou compo-
 sé la peut alterer (en-
 tendrez aux fins de gue-
 rir) Mais faculté est
 effectrice cause actue-
 le, ou potétiale de quel-
 le l'essence consiste en chaleur, frigidité, humidité, ou
 siccité. Car comme feu actuelement: ainsi piteure po-
 tétialement eschaufe. Aucuns medicamans sont appel-
 lez purgatifs, lez autres vomitifs, lez autres sternu-
 tatifs, lez autres bechics c'est à dire prouocatifs, ou se-
 datifs de toux, lez autres autremant selon leur faculté,
 Medicament direz chaut qui spontanément sans aduén-
 titie chaleur dez le commencement iusques a la fin
 eschaufe. Ainsi observant dez autres qualitez, No-
 tément est dict spontanément car eau de soy n'est
 chaude

the different foods that were eaten and how they were understood. Here we find separate entries on a wide range of foodstuffs including truffle; cucumber; sesame; marjoram; different types of grapes (with mention of the harvest); almonds; chamomile; anis; juniper; plantain; asparagus; wormwood; raspberry; shallot; liquorice; broccoli rabe; bay laurel; olive; sage; ginger; wheat; mint; thyme; cannabis; capers; cardamom; carrots; nuts; cinnamon; plum; salt; sugar; sassafras; rosemary; roses; turnips; purslane; watercress; pepper; basil; honey; lettuce; milk; barley; strawberry; fennel; fig; endive; clove; beet; coriander; cabbage; saffron; onion; cumin; spinach; cheese; oil; hazelnut; bread; pistachio; pine nut; pea; violet; lichen; apple; peach; lemon; orange; pumpkin; tamarind; mustard; wine; vinegar; oregano; and so on. These entries also function as a dictionary of edibles with multilingual spellings and multiple names for each food. For example, for the entry on carrots, we have the following spellings: careum, caroon, caros, carui, carus, cordumenum, and for “vulgayre” spellings carottes and carvi.

Galen (129-216 AD) was born in Pergamum in Asia Minor and began by studying philosophy. He was influenced by Aristotle but by 164 AD, he was studying medicine and had settled in Rome. John Wilkins, in his biographical entry for Galen in *Culinary biographies* (ed. Alice Arndt), has noted that “Nutrition and dietetics lay at the heart of Hippocratic medicine; Galen calls that the most useful of the three branches of medicine, and links it to the second branch, pharmacology, through cross-referencing between his main food treatise, *On the properties of foods*, and an important work on drugs, *On the properties and mixtures of simple medicines*. These are of the greatest importance for the history of food” – p. 171. The culinary historian Alan Davidson has also identified Galen as a gastronome: “Galen was a fluent writer who never lost the opportunity to reminisce on country ways in Asia Minor, on student life in Alexandria, or on fine foods and wine-tastings in Rome” – *Oxford companion to food*, p. 329.

“The position of Galen as the greatest physician of classical antiquity after Hippocrates and the most influential during the Middle Ages, is so unquestioned, and his system forms so distinctive a part of

DEZ SIMPLIS MEDICAMANTIS
Oleum.

57 **H**uile proprement est qui procede d'ollives
mechantz & modestement chaut tresdeux
huile quant plus uieux tant plus chaut, & plus est
reux a fayre caaporer. Huile on fait: selon
estrenctif froedit, & si ne lui trouuez au goul
ation, l'estimerez modestement chaut. Melheur
le, & pur existimerez celui qui treslucide, & plus
que espandu sur la peau tost est huile mouu
pendant s'entretient. Mays uisqueux huile uer
gras. Huile laue sur tous est moins mordace. Huile
acquert tele temperature que a ce que en lui trempe.

Elenium.
Enula campana. Vulgayre.
Helenium. Enule.

58 **R**acine d'enule n'eschaufe dez qu'est appliquee
parce ne la direz tant chaude, & seche que
poere, ains uilemant la meslerez a elegmes de
putez a extrayre dez polmon, & poistrine grosse
& uisqueuses humeurs. Elle fait rougir parties
chees de diutine froedeur comme en isle
quantes deslougeres de iustice
humidite.

LIVRE SIXIEME

pour luy humaine longes feuilles layneuses. Fleur en son
huile mouu. & en elle semance que touchee prouoque
huile mouu. Diof. decoction de racine d'enule bue prouoque
huile mouu. & vrine. Racine d'enule pilee, & bue prouoke
huile mouu. long, mayz ruptures, conuulsions, inflations,
huile mouu. mortures. sez feulles cuites en vin vri-
huile mouu. apploquez contre ischie, & douleur de reins.
huile mouu. Pruoof. Racine d'enule culhirez au comman-
ment de l'este, & la secheez au soleilh que ne pour-
ra. Anfin garde sa vertu deux ans.

Saluia.
Sphacelus.
Sauge. Vulgayre.

89 **S**auge modestement eschaufe, & legierement
Fucse en son herhier.
Sauge nayst ez lieux aspres avec quarees costes. Feulhes
sages, velues, moult flayrantes, neaumoins vireuses, mo in
sages, & moins rudes en la menue qu'en la maieur. Et se-
mance a la cime dez branches. Diof. decoction dez feu-
thes, & branches de sauge bue prouoque vrine, extrayt
mestrues, & fruijt. Et Affrotee noercit cheueux Sauge
estanche sang dez playes, purge crueles vlceres, Et vin
perum de sauge e stanche superflus mestrues, & mulie-
bre flux, magee par enceinctes la sches, & fluides retient
le congu, & le rend vital. Fê mme quatre iours aprez pur
cession d'enfentement humant vne hemine de suc de sau-
peu de sel puis l'accoublant a l'home certaine



the history of medicine that it is hardly necessary to give references to the literature” – Ferguson, *Bibliotheca chemica*, p. 298.

A handsome woodcut portrait of Hervé Fayard appears on the verso of A5. Printed within an ornamental border, below his likeness it explains that he is from Périgord and that all errors in translation are his own. Fayard was a doctor who was born in 1507. This is the only work by him that we have been able to trace and, according to our research, it is the earliest vernacular edition of this work by Galen.

On the title page is what appears to be an early ownership inscription (Bruquier or Bruguiet) as well as calculations on how many years are between the date of publication (1548) and the year 1733. On the colophon page are additional early ownership inscriptions and pen trials.

At the end is a very useful 25 pp. index listing all of the “simples” discussed in the book. The first 13 pp. are arranged alphabetically by their Latin names and the remaining 12 pp. is an index of the same words in French.

The work also comes with two early 15th-century manuscript fragments from the binding. They were originally vellum stubs that had one edge under the pastedowns and the other edge stitched to the free endpapers and the text block (one for the upper and one for the lower). Because of their age, they had cockled and were damaging the binding and endpapers so we removed these two fragments during conservation. The two fragments come with the book.

In good condition.

¶ OCLC: Yale, New York Academy of Medicine, National Library of Medicine (incomplete), and four locations outside of the United States.

*How to Make a Flour Mill
For Home Use*

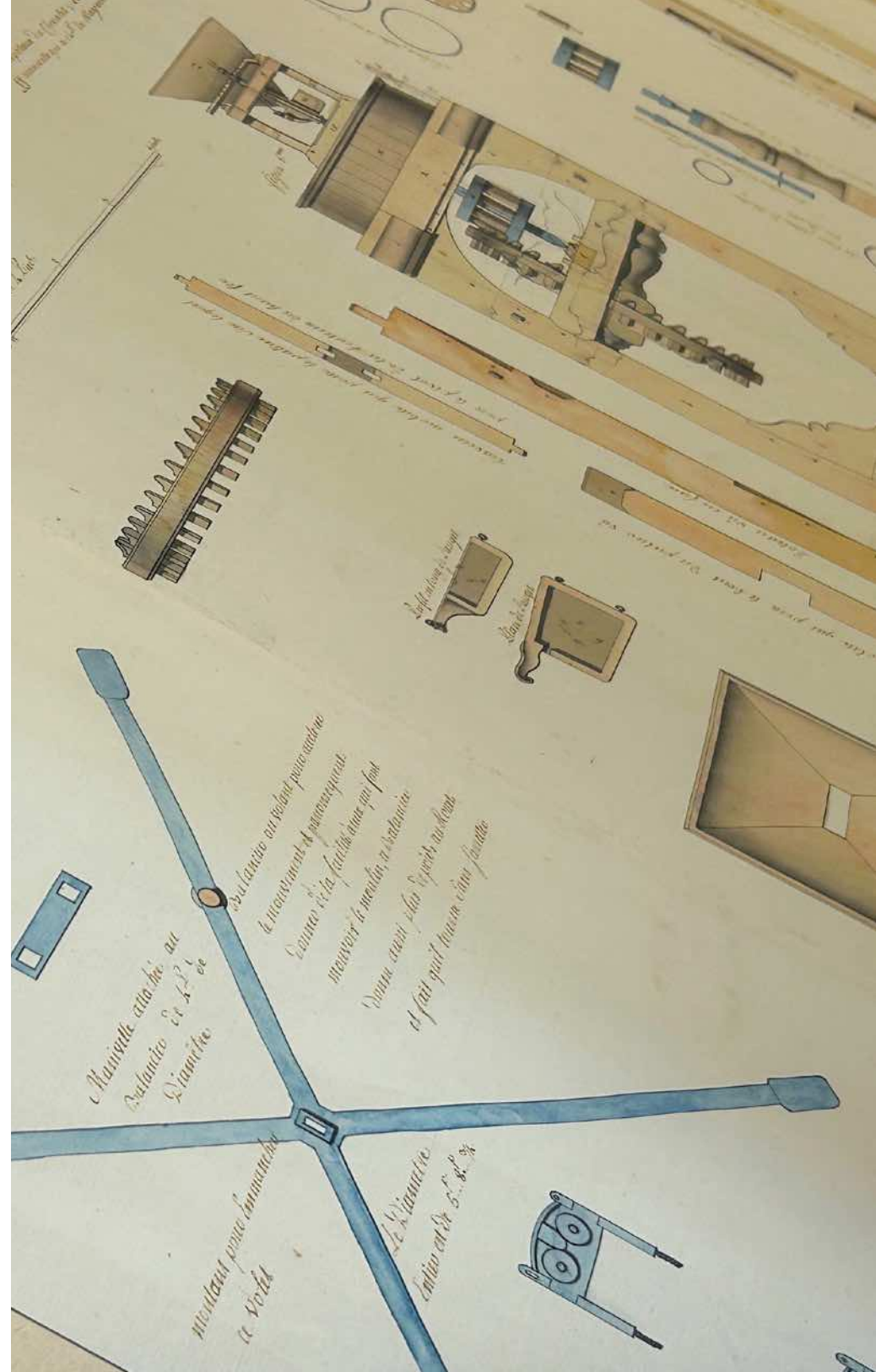
12. (FLOUR, technology, and economics.) France,
c.1780.

59cm x 368cm. Watercolor and ink on several joined sheets of paper, rolled as a scroll measuring 59 cm tall, small speckles on the first several cm (manuscript and illustration still legible), light wear to the upper and lower edge at the beginning and end (not affecting image or text).

\$8500.00

AN UTTERLY REMARKABLE ANNOTATED WATERCOLOR – measuring just over 12 feet in length – depicting a hand flour mill that is both portable and for home use. The large colorful illustrations represent the mill from four different directions, as well as the many small parts and components for its assembly and use. All of this is accompanied by descriptions of the mill in manuscript.

During the French Revolution, there was considerable effort to secure the production of flour and bread. This, combined with a belief in the self-sufficiency of the citizen, resulted in experimentation in how one can mill grain to make flour at home. Being more modest in scope, these mills were also often portable. Such is the case with the flour mill that our watercolor depicts.



Along the top of the artwork is written:

Plan profil et Elevation d'un Moulin à bras, à moudre du bled, avec le détail particulier de toutes les pieces qui le compose, vues sur d'ifferentes faces, avec leurs profils particuliers, ce moulin peut moudre cinquante livres de bled par heure à laide de deux hommes qui seront relevés par deux autres, de façon qu'il y aura quatre hommes affectés à chaque moulin qui pourront se relever d'heures en heurs.

Plan, Profile, and Elevation of a Hand-Mill for grinding grain, featuring detailed views of all its constituent parts—shown from various angles and accompanied by their specific profiles. This mill is capable of grinding fifty pounds of grain per hour with the aid of two men, who are to be relieved by two others; thus, four men are assigned to each mill, enabling them to take turns on an hourly basis.

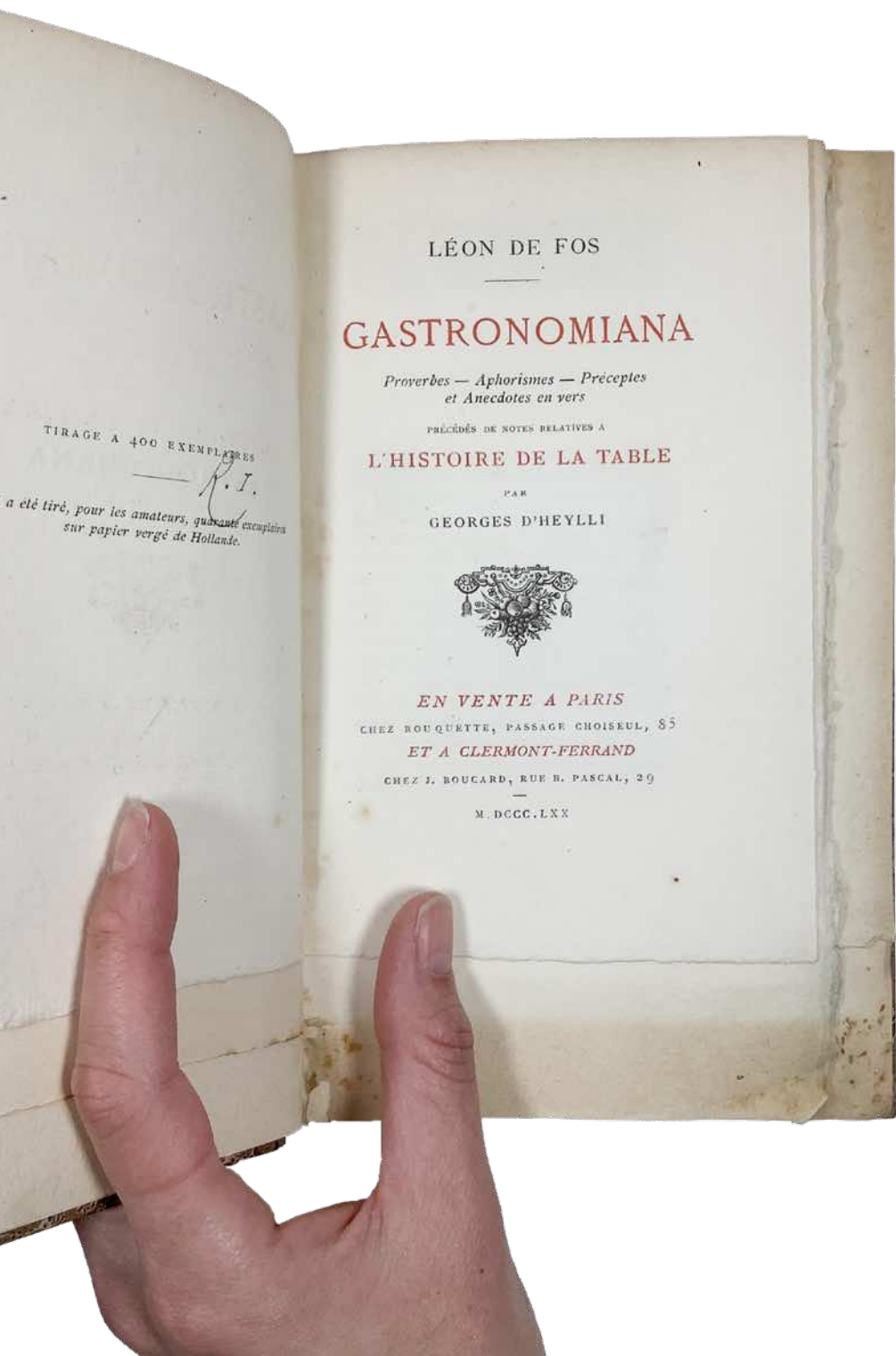
The watercolor is painted in shades of blue, pink, grey, and beige, and has 140 different parts identified and explained in a legible hand. At the end of the scroll is a description of the overall dimensions of the mill and the space needed for its installation.

During the late 18th century, the most common flour mills in Europe were those powered by wind, horses, or water. The grain harvest and flour production were central to survival and political stability. Bad crops and shortages led to unrest, riots, and distrust of those in power.

For this reason, the control of milling became a matter of state policy with officials attempting to regulate supply and ensure fair pricing. Innovations like portable hand mills and the domestic production of flour were not only of great economic importance, but also had an impact on social stability.

I have had books on the subject of flour mills that are portable and operated by hand. Armand Charlemagne wrote *Instructions sur l'usage des moulis a bras* (1793) where he discussed how his portable mill could be transported and used in colonies such as Saint-Domingue (present-day Haiti). Charlemagnes' mill was designed by *Durand, pere et fils, Mécaniciens*. (Durand's mills feature prominently in the history of hand mills.) "Citizen Grenet" invented a hand mill that could process potatoes into flour; this is described in his *Mémoire sur les moyens de conserver la pomme-de-terre sous la forme de riz* (c.1771-76). According to Grenet, his mill could be operated by the blind, thus providing jobs to many who are often without work. His mill also took two people to operate. Later, in 1821, Yvart, Labbé, and Challon designed a new hand mill for regional areas that didn't have access to a flour mill. Their work was entitled *Rapport fait a La Société Royale et Centrale d'Agriculture, dans sa séance du 18 mars 1818, sur l'usage des moulins à bras*. All three of these works include engravings of their mills in their books and, while they are similar, none of them match that which is represented in our watercolor.

A particularly spectacular artwork in the history of food.
In very good condition.



“Expressed with Gaiety and Originality;”
A Large Paper Copy

13. FOS, Augustin Léon Fortuné de. *Gastronomiana, proverbes, aphorismes, préceptes et anecdotes en vers. Précédés de notes relatives à l’histoire de la table par Georges d’Heylli.* Paris: Roquette & Clermont-Ferrand: Boucard, 1870.

12mo. Title page in red and black ink, wood-engraved initials and head and tailpieces. 2 p.l., xxxv, [1 blank], 169, [7] pp. Modern marbled boards with morocco lettering piece on spine, entirely untrimmed. \$1500.00

The FIRST EDITION of this popular work on 19th century French gastronomy. This is a particularly nice copy as it is untrimmed and printed on special paper.

The first 35 pages of the work contain a lengthy history of the joy of eating and the art of the table. Starting with Louis XIV, the essay covers the history of eating up to Fos’ own time. This is then followed by a “book” of gastronomic proverbs and aphorisms organized by section. For example, there is one chapter devoted to *Gourmandise et Gourmands*; another on *Amphitryons et Convives*; and one on *Artistes, Servants & Établissements culinaires* which has poems devoted to the restaurateurs as well as *Le Cabinet Particulier*. The second “book” is devoted to *Historiettes*, or anecdotes in gastronomic history.

“The work is divided into two books, the first has six chapters, the second...is followed by an appendix in which is reproduced *Avantages de la bonne chère sur les femmes* by Grimod de la Reynière.

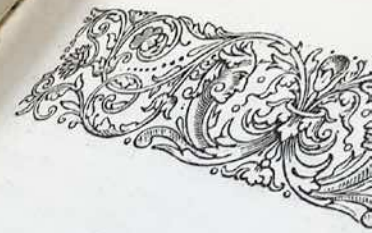
“The verses are charming, expressed with gaiety and originality on subjects ordinarily treated in a commonplace manner.” — Bitting, p. 163.

Published one year after his death, from the introduction we learn that Fos (1798-1869) administered the forests of the various properties of Charles X and Louis Philippe, and later for the State. He lived a simple life and retired to Auvergne where he died of a stroke in 1869. The *Gastronomiana* is a collection of his verses left behind.

The biographical introduction is written by “Georges d’Heylli,” a pseudonym for Antoine Edmond Poinsoit.

A large-paper copy printed on special paper and signed “R.I.” on the colophon page.

¶ OCLC: Library of Congress, New York Academy of Medicine, Indiana University, Université de Montreal, Harvard, and six locations in Europe; Vicaire col. 369. Not in Oberlé or Simon.



NOTES

RELATIVES

A L'HISTOIRE DE LA TABLE

Je ne remonterai pas au déluge; je n'ai point l'intention d'écrire ici une histoire détaillée de la table: un érudit et compétent confrère, M. Louis Nicolardot, a publié, sur ce sujet, un livre trop intéressant, trop bien renseigné, et surtout trop complet, pour que je tente de redire après lui, ou

1. Histoire de la Table (curiosités gastronomiques de tous les temps et de tous les pays), par Louis Nicolardot, in-18, Dentu, 1868.

14. (GENDER & gastronomy.) Portrait of pastry cook Aron Forss, printed by Anderson, 1849 (according to an early pencil annotation).

24.5cm x 15cm. Lithograph print, left margin with traces from being previously bound, lightly browned with a couple of small white spots due to paper quality, contemporary annotation in ink and a near contemporary annotation in pencil in lower margin. \$2000.00

EXTREMELY RARE. Aron Forss (1807-54) owned and managed a successful pastry shop in Uppsala in Sweden in the mid-19th century. He was also well-known due to the fact that he dressed in women's clothing and inspired numerous rumors surrounding his gender identity. According to contemporary accounts he had curly hair and a high pitched voice and was described as a generally feminine person. In addition to the gossip and speculation about his gender identity, he also had to endure verbal and physical harassment from the young students who frequented his pastry shop. Stories in student memoirs survive about how students would surround and grope Forss and generally torment the pastry chef. In these accounts, the harassment is always portrayed as comical with Forss as a spectacle.³

³ Holmqvist, S. "Conditions of a Feminine Man: Rumors of a 'Hermaphrodite Pastrycook' in Nineteenth-Century Sweden" in *Men and Masculinities* 24:2 (2021): pp. 258-277.

Forss was born and died as a man according to the population register, and there are no records that he himself would have identified as anything other than a man (hence the use of "he" in this text). Was Aron Forss intersex, transgender, cross-dresser or something else entirely? A person like Forss raises difficult and interesting questions about how we should relate to the gender identity of people in the past - in a way that does not make transgender expressions and identities invisible, but which also does not impose modern concepts that the person themselves would have found foreign.

The pencil annotation: "d. in U. [=Uppsala] 1854. donated his fortune partly to the Academic hospital, partly to a scholarship to Norrlands Nation [=the student nation for students from the north of Sweden at Uppsala University]." The pen annotation: "Aron Forss in Upsala [=old spelling of Uppsala]."

In very good condition.

¶ I could find no mention of Aron Forss in OCLC though there is a copy of this print at the University Library in Uppsala and what appears to be an original drawing of a very similar portrait in the National Library of Sweden.



Wine Spirits to Combat Cholera

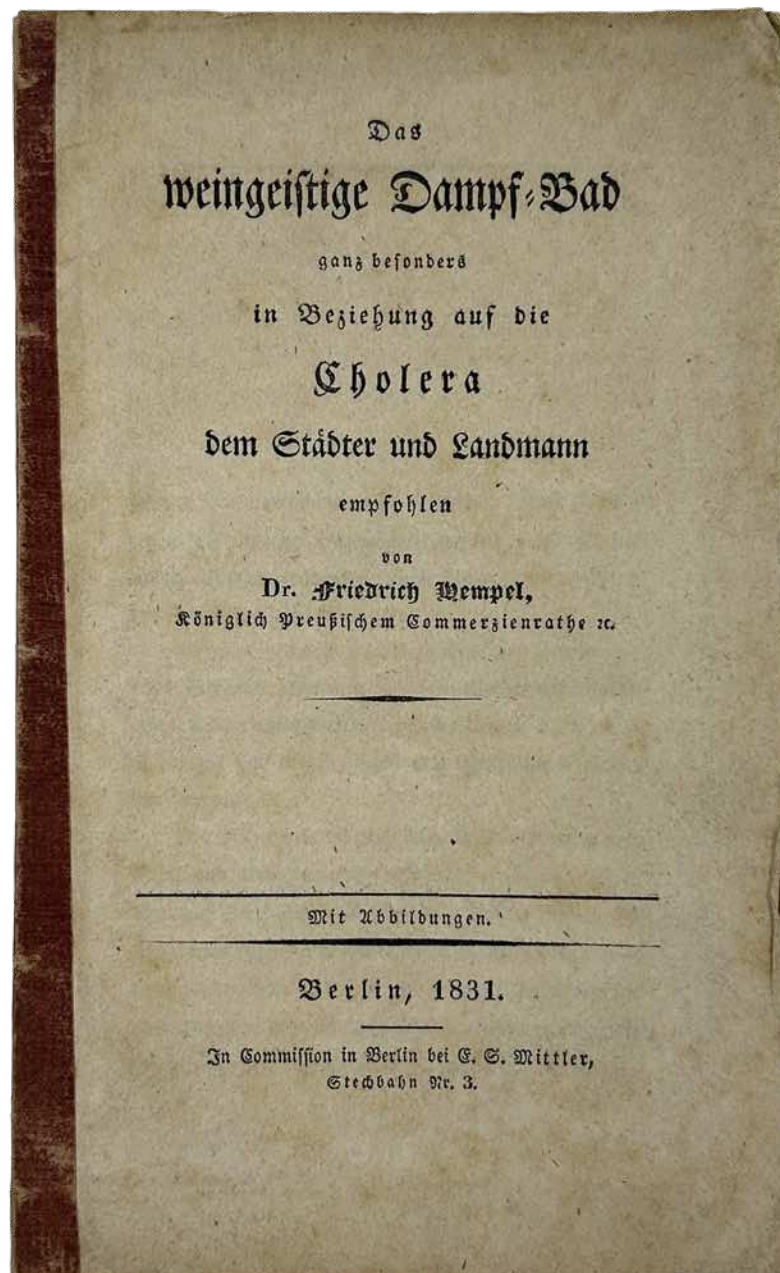
15. **HEMPEL, Friedrich. Das weingeistige Dampf-Bad ganz besonders in Beziehung auf die Cholera. Berlin: Mittler, 1831.**

8vo. One very large folding lithograph plate. 20 pp. Stitched as issued with a strip of pastepaper along spine. \$950.00

The FIRST EDITION of this extremely rare study of how to prepare a steam bath to combat cholera. The key ingredient is to use spirits made from wine.

In 1831, a cholera outbreak in Central Europe reached Berlin. Poorer districts suffered the most and approximately 2000-2500 people died in Berlin alone, including the philosopher Georg Wilhelm Friedrich Hegel (d. November, 1831). This was Hempel's reply and remedy.

Das weingeistige Dampf-Bad describes several different ways to make portable "spirit-steam" apparatus, each according to the income of the person who is sick with cholera. The patient sits on or lies inside of different pieces furniture (some custom made, others easily found at home) and is thoroughly covered (by wood, wicker, or blankets). Then a mixture of water and wine spirits are placed inside the enclosed space and heated. The steam created induces sweating in the patient thus restoring circulation, counteracting chill, and stimulating the skin. Hempel also makes a point to offer solutions for both those who live in the countryside as well as the city and there is even a method for soldiers in the field.



The very large and handsome folding plate depicts the different steam-bath apparatus with people in the midst of taking the treatment.

Friedrich Hempel (d. 1836) was the son of the Berlin pharmacist Johann Gottfried Hempel and, together with J. H. J. Staberoh, founded a chemical factory in Oranienburg in 1816.

¶ OCLC: University of Chicago, Harvard, National Library of Medicine, and three locations outside of the United States.



*"The Worship of Bacchus is the Origin
of the Civilized World"*

16. [HERBERT, Claude Jacques.] *Discours sur les vignes*. Dijon: Pissot, 1756.

8vo. Woodcut vignette on title page. 1 p.l., 68 pp. Contemporary mottled calf, spine gilt, red morocco lettering piece on spine, marbled endpapers. \$7000.00

The extremely rare FIRST and ONLY EDITION of this polemic concerning viticulture in mid-18th century France. Repeatedly, as Herbert makes his argument through historical reference, he pushes for a support of the *vignerons* and his vineyards and assures those cultivating grain that there is no need to feel threatened by the introduction of vineyards.



DISCOURS SUR LES VIGNES.

In plateis fedebant omnes, & de bonis terræ
bractabant. *Maccab. Lib. 1. cap. 14.*



A DIJON,

Et se vend à Paris,

Chez P I S S O T, à la descente du
Pont neuf, Quai des Augustins.

1756.

Herbert argues that France is the promise land and that it makes the greatest wines in all of Europe: “Nous habitons certainement une terre promise...nos vins ont l’avantage d’être les meilleurs & les plus sociables de l’Europe: aussi sont-ils les plus recherchés.” He goes on to argue that there must be a careful balance, however, between the land and the number of vines planted (“de mettre les vignes en proportion avec les terres labourables”), but that the farmer has the right to plant his vines as he sees fit. To support this claim, he references law from Dometian to mid-18th century edicts and describes production levels and quality. Herbert makes the point that it is the *vigneron* who knows his vines, not the state, and that wine making comes naturally from those who cultivate the earth, “les loix...n’ont rien à faire sur les nécessités de la vie” (laws...have nothing to do with the necessities of life).

Herbert lived in Burgundy and his writing on vineyards corresponds to the early period of the Physiocrats in France. The Physiocrats were a pre-Revolutionary group of thinkers that developed an economic theory arguing that reduced governmental regulation in agriculture would result in French prosperity. In *Discours sur les vignes*, Herbert combines that position with the argument that it is the *vigneron* that knows how to best how to make wine.

A very good copy of a very rare book.

¶ Oberlé 931; OCLC: New York Public Library and eight locations in Europe; Simon, *Vinaria*, p. 52.

IL LIQUORISTA ECONOMICO

OVVERO

RACCOLTA DI OPERAZIONI CHIMICHE

PER LI LIQUIDI IN GENERALE

PUBBLICATA IN FRANCESE DAL SIG. CONTE

DI

G. LAZOSKI

PROFESSORE DI CHIMICA

OPERA UTILISSIMA A TUTTE LE FAMIGLIE

Tutte le ricette sono sperimentate e garantite per l'autore stesso.

TRADUZIONE

DI D. G. M. C. DI C.

SPAGNUOLO.



R O M A

TIPOGRAFIA PUCCINELLI A TORRE SANGUIGNA.

1842.

A Book of Domestic Secrets

17. **LAZOSKI, G.** *Il liquorista economico ovvero raccolta di operazioni chimiche per li liquidi in generale.* Rome: Puccinelli,, 1842.

8vo. 26, [1] pp. Contemporary beige wrappers, title in manuscript on upper wrapper, wrappers lightly soiled and sunned, with an early ink private library stamp on the upper wrapper and title page (not affecting text). \$1700.00

The extremely rare First Italian Edition of Lazoski's "economical liquor-maker...a collection of chemical operations for liquids in general." On the title page Lazoski makes clear that this collection is "very useful...for all families." The extreme rarity (see below) of the item (in both French and Italian editions) is probably due to it being a practical handbook in wrappers that was regularly used. It is also interesting to note that not all of the recipes are the same between the French and Italian editions; for example, the last bizarre recipe (see below), which is practically a magic trick, doesn't appear in the French edition.

... si filtra ed in seguito si accrescono 3.
fogliette di spirito di vino.

VINO DI CHAMPAGNE SPUMOSO.

Prendete 16. bottiglie di vino bianco, 1. libbra di nero di osso ben lavato in acqua calda, 4. libbre di zucchero, 1. libbra di datteri pestati bene, 1. ottava di seme di sedano, 1. oncia di Acido tartarico, 1. oncia di carbonato di soda; fate bollire tutto per un minuto e dopo che sarà divenuto freddo aggiungete 3. fogliette di spirito di vino, poi filtrate e mettetelo in bottiglie.

VINO MOSCATELLO DI FRONTIGNAN.

Prendete 16. bottiglie di vino bianco comune, 2. libbre di zucchero, 1. libbra d'Uva moscatello secca, 1. ottava di noce moscada raschiata, ed 1. ottava di fiori di uovo; tutto bene stemperato ed infuso: 8. giorni appresso si aggiunge 1. foglietta di spirito di vino e si

ACQUA VITA DE

18. LE PAULMIER, Julien. *De vino et pomaceo libri duo*. Paris: Auvray, 1588.

Lazoski's brings together 124 different recipes for a range of domestic activities. Sections cover complex liquors; distilled alcohol drinks; edible (drinkable) colors; *kirchwasser* (which includes a wide range of drinks including a beer made with lemons and ginger); ice creams (*gelati* with cream); *sorbetti* (made with fruit); "foreign wines" (including *Vino di Malaga*, *Vino di Madera*, and *Vino di Champagne Spumoso*); beauty products (including perfume, makeup, & toothpaste); and for various domestic activities. These include how to make ink; to make a paste to sharpen razors; Spanish wax; perform parlor tricks such as "to produce flames" and how to change water to wine; methods of engraving; and how to clean an old painting. Not surprisingly, on the title page we read that Lazoski was a professor of chemistry. Our edition has been translated from the French by the "Spaniard D.G.M.C. di C."

With the early private library stamp in ink of the Biblioteca Barone Antonio Coletti on the upper wrapper and in the margin of the title page.

In very good condition and in original wrappers.

¶ OCLC: Biblioteca Casanatense only. The first edition was either the edition published in Toulon in 1833 or the edition published in Lyon in 1833; priority has not been established. Both are extremely rare and survive in one copy each (both at the Bibliothèque nationale de France).

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

\$12,000.00

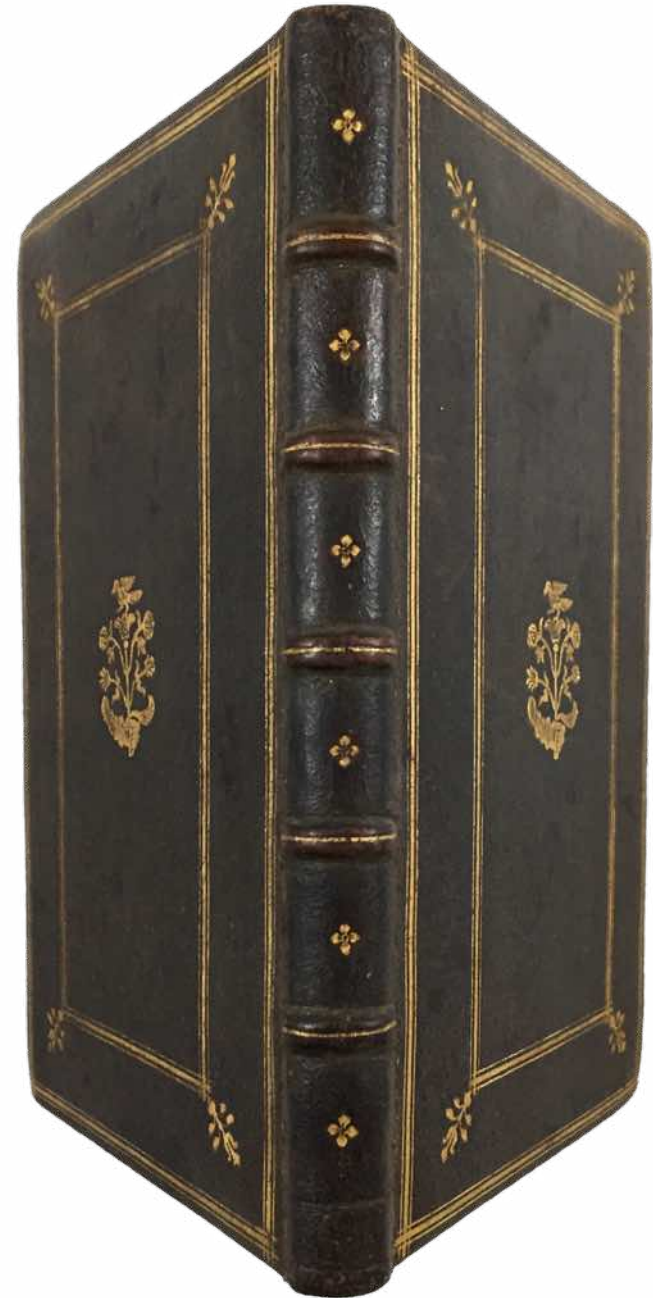
The very rare FIRST EDITION of this work on cider, the first of its kind. Julien Le Paulmier (1520-1588) was physician to Charles IX and Henry III of France. According to Le Paulmier, he developed a heart and liver condition from witnessing the atrocities of Saint Bartholomew's Day Massacre in Paris on August 24th, 1572. When conventional remedies couldn't cure him of his ailment, he moved to Brittany and within a few months, he was able to cure himself through the use of cider.

In *De vino et pomaceo* Le Paulmier compares cider to wine and argues for cider's superiority, including how it is particularly suitable for the temperaments and diseases of northern peoples. (One could argue that this was an early argument for "localvore" eating habits described in medical terms.) This consideration of local *materia medica* was also an example of the emerging role that vernacular foods were beginning to take in scholarly medical discourse during the early modern period.

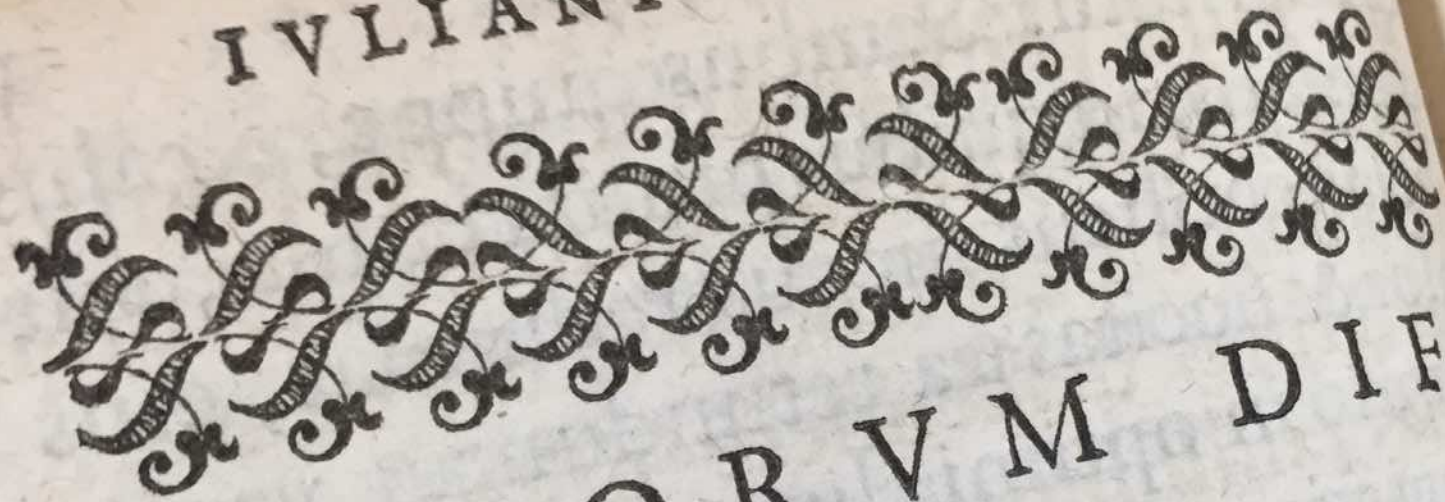
In the first 32 leaves, Le Paulmier discusses the Galenic health properties of various wines and how they affect one's humors; red wine, white wine, dry wine, and sweet wine are all covered, including descriptions of their smell. He even covers different wine regions including Bordeaux, Burgundy, Ile-de-France, Chateau-Thierry, Orleans, Montmartre, Argenteuil, and Anjou, with mention of specific vineyards and particular vintages. On the verso of l. 5, he even mentions how wine grapes grow naturally around the world, including in Florida and America.

The second half of the book – comprising 43 leaves – is devoted to cider. Sections cover the harvest; cider apple cultivation; the varieties of apples in different regions; their qualities; cider production; cider's qualities as a drink; the taste characteristics of ciders made from different types of apples and their respective alcohol levels; how long different ciders will age; which ciders are appropriate for which health and behavioral dispositions; how drinking cider can help wet nurses to produce more milk; and cider's general medicinal properties (including its ability to cure melancholy and end bad dreams). According to Le Paulmier, cider aids digestion, refreshes the spirits, and is less intoxicating than wine, and not only is it delicious and healthy, but it is beneficial for fevers, kidney ailments, and gout. From a historical perspective, it's interesting to note that as a doctor, Le Paulmier reinforces the position that everyday diet plays an important role in medicine and that therapeutically they should be seen as integrated.

According to André Simon, the "*De vino et pomaceo* was the first book to give practical and reliable hints about the cultivation of apple trees and the making of cider; hence its popularity in the course of



IULIANI PALMARI



VINORVM DIFFERENTIÆ.



N vino ergo spectantur color, sapor, odor, facultas & consistentia, è quibus præcipuè illius differentiæ ducuntur. Colore aliud album, aliud fulvum, aliud & gilvum, aliud ru-

do. Huic primum est fulvum tardissimè per vrinam quia crassum è nutrimentum horum

Alb...
tis exp...
conco...
men...
cit...
mu...
fur...
pl...
iorū est

I V L I A N I
P A L M A R I I D E
V I N O E T P O -
M A C E O L I -
bri Duo.



P A R I S I I S,
Apud Guillelmum Aauray, via D. Ioan,
Bellouacensis, sub insigni Belle-
rophontis coronati.

M. D. LXXXVIII.

Cum Priuilegio Regis,

the seventeenth century" (*Gastronomica* 950). In his bibliography of early wine books, *Bibliotheca Bacchica*, Simon also notes that the cider-making section is the first to provide a scientific treatment of cider making. The reputation of the work was "due en grande partie au fait que ce traité est le premier qui ait donné d'utiles renseignements sur la culture du pommier sur une grande échelle et sur la fabrication du cidre sur des bases presque scientifiques" (vol. II, n. 488).

Not surprisingly, Le Paulmier was originally from Normandy, a region famous for its cider. He studied with the celebrated physician and scientist Jean Fernel in Paris, was physician to Charles IX and Henry III, and was considered by some to be one of the most important doctors of the 16th century (see Pierre-Daniel Huet, *Les Origines de la ville de Caen*, 1706, p. 387).

With two marginal manuscript annotations and three manuscript corrections in an early hand.

A very good copy.

¶ B.IN.G. 1106; Bitting p. 354; OCLC: University of Indiana, Yale, and ten locations outside of the United States; Vicaire cols 650-51 "Traité curieux sur le vin et sur le cidre." Not in Chwartz. For more on Le Paulmier, see Janson's *Pomona's harvest*, pp. 66-67.

*Engelmann's Remarkable Use of Color Prior to
His Invention of Chromolithography*

19. (LITHOGRAPHY.) **Parfumeries de Laugier Père et Fils seuls successeurs de la Maison Blaise Laugier Père, rue Bourg l'Abbé N.o 41 a Paris. [Paris]: Lith. de Engelmann, c.1816.**

56cm x 45cm. Large lithograph, hand colored, paper repairs to the corners and some edges (not affecting image or text). \$7500.00

UNRECORDED. A spectacular perfume broadside hand colored and printed by Godefroy Engelmann (1788-1839), a Franco-German printer who is credited with bringing lithography to France. The broadside was printed for Laugier Père et Fils, one of the oldest perfume houses in Paris (founded in 1756). The hand coloring is in a multitude of colors and includes gilt.

Born in Mühlhausen, Engelmann was trained as an artist in Switzerland and France. In 1813 he learned of lithography and traveled to Munich to study with Johann Alois Senefelder (1771-1834), the inventor of lithography. By June of 1816 Engelmann was running his own lithography shop in Paris. During the years that followed, he experimented with color and by 1837, he had invented chromolithography and was granted an English patent for his invention. He died two years later and the thriving firm was taken over by his son.

As an innovative printer in Paris, Engelmann continued his interest in art by reaching out to artists to offer his services. His ambition and aptitude were immediately appreciated. As Michael Twyman has noted in *Lithography, 1800-1850: the techniques of drawing on stone in England and France and their application to works of typography*:



PARFUMERIES DE LAUGIER PÈRE ET FILS

seuls Successeurs de la Maison

BLAISE LAUGIER PÈRE.

Rue Bourg l'Abbé N^o. 41

À PARIS.



Already by 1820 [Engelmann's] was probably the leading press in Europe, and certainly so for that branch of lithography in which France has ever since led the work, the production of artists' prints. More than anyone else in Europe it was Engelmann who, by virtue of his technical improvements, clear descriptions, and skillful printing, encouraged artists to draw on stone; and the real growth of lithography as far as the artist was concerned really dates from the establishment of his press in Paris — p. 55.

But what is interesting about this particular lithograph broadside, is that it is hand colored and shows what Engelmann was envisioning for the use of color prior to his invention of chromolithography, and it is spectacular. As Engelmann was developing a method of color printing using multiple stone plates, he was convinced that his invention of chromolithography would replace painting. While it didn't end painting, it did make artwork affordable and his color separation printing method became the origin of color printing today.

Laugier Père et Fils was founded in Paris in 1756 and is one of the earliest known Parisian perfumeries.⁴ In 1805 the firm was at 31 rue Bourg l'Abbé and by 1814, it had moved to no. 26. In 1812, it received a patent for its *Eau de Cologne* and sometime between 1814 and 1820, it moved to 41 rue Bourg l'Abbé, the address on our broadside.

This richly illustrated broadside advertises ten products while simultaneously noting that the business has been taken over by the sons of Blaise Laugier. Laugier had two sons, Victor and Antoine-François. Victor Laugier started a store at 21 rue d'Hanovre in 1820 while Antoine-François ran the shop on rue Bourg l'Abbé. In 1839 Laugier ceased to exist as Renaud took over the business and renamed it Renaud et Cie.

⁴ See <https://cleopatrasboudoir.blogspot.com/2013/04/renaud-perfumes.html>.

At the center of the broadside, near the top, are the arms of France. Below that is a scene of a port with ships in the harbor and supplies on the docks. In the clouds, above the ships, is an image of Hermes flying in the sky and holding a caduceus (the staff of life); to his right is a seated Antheia decorated with various flowers. The caduceus and flowers illustrate the connection between health and perfume. For example, included in the advertised products are a regenerative tonic, an anti-contagion sanitary water, and a tonic for the teeth. Below Hermes and in the clouds is a globe identifying the land masses of Europe, Africa, America, and Asia. On either side is a column formed by a large caduceus interspersed with coats of arms and cartouches advertising the products made by Laugier.

The products advertised in the cartouches are: *Eau Régénératrice Balsamique et Tonique*; *Eau d'Ispahan à l'usage des Bains et de la Toilette*; *Eau de Cologne de Laugier Père et Fils*; *Eau d'Achem*; *Eau des Alpes*; *Eau Sanitaire ou Anti-contagieuse*; *Eau Balsamique pour les Dents*; *Crème de Pâte d'Amandes pour la Toilette*; *Eau de Cologne de la Maison (F. C. M.) Farina de Cologne*; and *Eau de Paris de Laugier Père et Fils*.

The contemporary hand coloring is detailed and precise. There are more colors than I can list and it is hard to believe that all copies were colored with such incredible care. Not unlike later chromolithographs, the tones are very rich and earthy.

With the contemporary round tax stamp “DEP.^T DE LA SEINE / 10 CENTIMES” with an image of a crown and two *fleur de lys*. According to the Service des archives économiques et financières's publication *Collection de papiers timbrés originaux (1673-1969)*, this stamp is from 1816 (p. 179).⁵

In very good condition.

¶ Not in OCLC or the perfume bibliographies.

⁵ The full publication can be accessed at www.economie.gouv.fr.

20. **LÖFFLER, Henriette. Kleines Praktisches Kochbüchlein für die Puppenküche. Eine nützliche Gabe für junge Mädchen. Ulm: Ebner'schen, c.1875.**

16mo. Numerous illustrations in the text. 96, [2 - blank] pp. Later quarter cloth over boards with the original illustrated wrappers mounted to the upper and lower boards, new pastedowns and free endpapers, light spotting throughout, lightly browned, Original green printed boards, joints carefully strengthened, light browning. \$950.00

EXTREMELY RARE. According to the title page, this is the third edition, but when considering the other editions in OCLC, it is likely the fourth edition (first ed.: 1860). Since this was a cookbook to be used by girls with their dolls and toy kitchens, it is not surprising that all early editions are extremely rare.

Although doll houses and doll kitchens existed earlier, it wasn't until the end of the 18th century that doll kitchens were built with the primary intention that they be used as toys by children. Prior to this time doll kitchens and doll houses were status symbols for the wealthy and intended for the pleasure of adults. But with the growing middle class in late 18th-century Germany, doll kitchens became a place for play and education for young girls, a time where they were taught principles of hygiene, care for the family (both for the parents as well as for the younger children), and most importantly, preparation towards having a household of your own one day.

The doll kitchen was usually a toy that was given to a girl for Christmas, where it was set up under the Christmas tree filled with utensils and cooking ingredients. As the tree was often set-up in German households into the first week of February, the doll kitchen was played with for about six weeks a year, after which time it was packed up and





stored until the following Christmas. The kitchens were also considered family heirlooms and were handed down from mother to daughter.

The kitchens were also often designed with various types of heat sources, depending upon the time in which they were built. Usually the children would begin learning to “cold cook” until the parents thought them mature enough to heat their stoves. The most common source of heat was alcohol, but others were designed to be set upon the parent’s household wood fire stove with the doll kitchen flue under the household flue, others of cast iron which were heated with their own firewood, and later out of sheet metal with adapters to use with existing household gas lines and electricity.

Although *Puppenkochbücher*, as the doll kitchen cookbooks are known, were only sometimes written as adaptations of adult cookbooks, they were always intended as a means to educate young girls for the responsibilities of motherhood. “None of these cookbooks, nor any activity books for girls, missed the chance to point out the significance that playtime cooking can have in the development of a young girl into a capable housewife.” — Stille, *Doll house kitchens, 1800-1980*, p. 193. The extreme rarity of most of these *Puppenkochbücher* is due, in large part, to the fact that the cookbooks were usually printed in a small format on cheap paper and were used by children along with their toys. Nonetheless, some of them did remain in print for more than 100 years and, as cultural documents, they reflect both the change of life in the kitchen as well as the idea of childhood and the expectations of young women in modern Germany.

Löffler’s *Kochbüchlein* on offer here is a collection of 176 different recipes for little girls to use with their toy stoves. The recipes are organized into several categories such as soup, sauces, vegetables, salads, fish, meats, and sweets. At the end are several menus followed by a useful index.

The upper cover bears a cooking scene of four young girls with a young boy riding his stick-horse around the kitchen.

¶ Not OCLC.

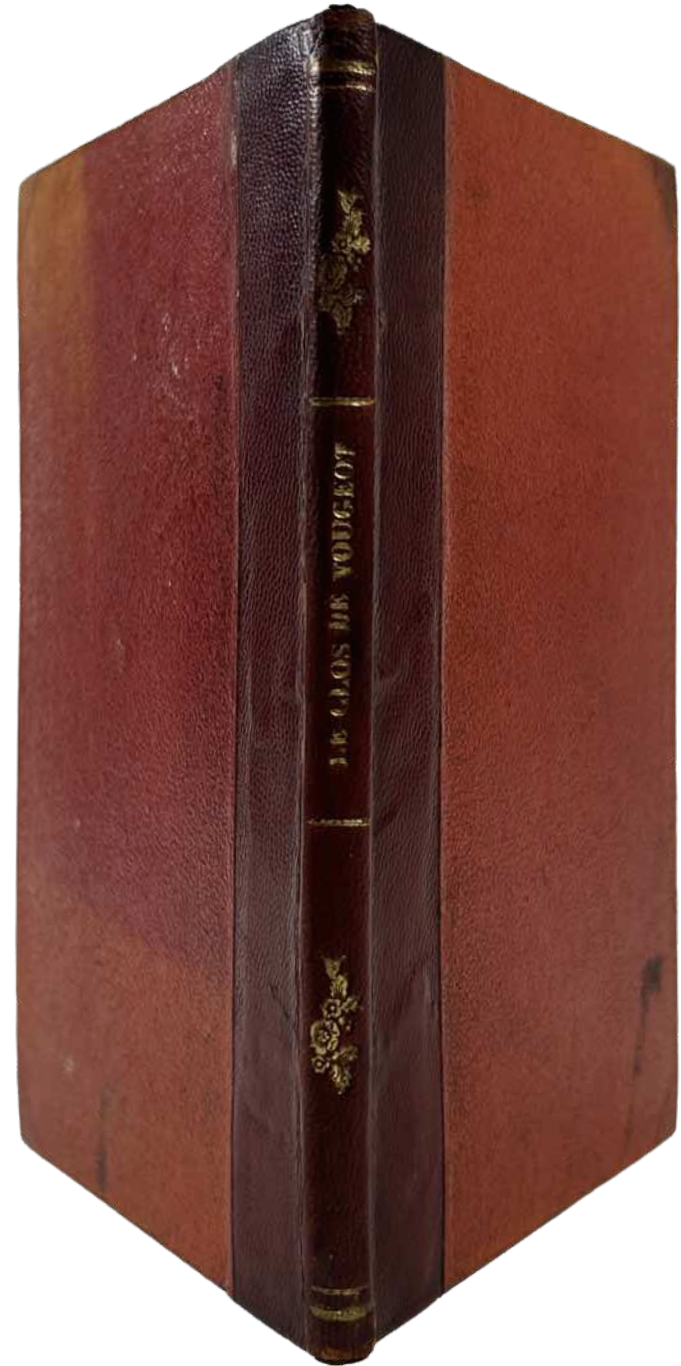
*The Crown and Crown-Jewel
of Burgundy*

21. LUCHET, Auguste. *Le Clos de Vougeot et la Romanée-Conti*. Paris: [Poitevin], 1859.

8vo. 2 p.l., 71, [1 - blank] pp. Nineteenth-century quarter red calf over orange pebbled boards, spine gilt, marbled endpapers, boards lightly rubbed, spine in six compartments, gilt title on spine, light wear and sunning to the boards, pages lightly browned. \$4000.00

The extremely rare FIRST & ONLY EDITION of Luchet's study of the Burgundies of Le Clos de Vougeot and Romanée-Conti. Both produce some of the best Burgundies made, with Romanée-Conti often being ranked the most expensive wine in the world.

Chapters discuss the reasons for the wines' high quality; the other wines produced in the region (i.e. La Tache, Richebourg, Chambolle, etc.); the history of wine produced in the region; vineyard management of the wines; and praises for the wines of Vougeot ("la Sorbonne de l'oénologie"). The final chapter is devoted to Romanée-Conti. "Si, en effet, le Clos de Vougeot est la couronne de la Bourgogne vinicole, la



LE CLOS
DE
VOUGEOT
ET LA
ROMANÉE-CONTI

PAR
AUGUSTE LUCHET

Auteur de la Côte-d'Or à vol d'oiseau, de la Science du vin, etc.

PARIS — DIJON — BEAUNE

1859

R-C est le joyau qui la surmonte.” (“If, indeed, the Clos de Vougeot is the crown of Burgundy wine, the Romanée-Conti is the crown jewel.”)

Auguste Luchet was a well-known novelist who practiced many different trades. He was born in Paris in 1806, spent his childhood in Dieppe, and then returned to Paris in 1823. He was active in the Revolution of 1830, was part of the republican government, and composed plays in collaboration with Felix Pyat. Some of his plays were censored and one of them earned him a two-year prison sentence. He fled captivity and lived in exile on the isle of Jersey. Later he worked as an editor for the newspaper *Siècle*, a position he had until his death in 1872.

With a modern ink inscription on the verso of the upper free endpaper.

In good condition.

¶ OCLC: University of California (Davis) and four locations in Europe.



Simply Remarkable

22. (MANUSCRIPT: wine.) Arnaldus de Villenova. *De aqua vitae simplici et composita* [On simple and compound alcohol]. [Bound with:] Arnaldus de Villenova. *Liber de vinis*. [Bound with:] Small collection of medical recipes. Probably northern Italy, first half of the 15th Century.

20.7cm x 15cm. [24] ll. Eighteenth-century mottled calf, ornate roll pattern around sides and large armorial faded gilt stamp at the center of each board, text in single column of c.33 lines in a small secretarial hand, some penwork cadels, spaces left for rubrics and initials, one capital touched in red, one large pale green initial and the title in red within pale green brushstrokes on first leaf, one leaf with diagrams of distilling equipment in the same hand in *bas-de-page*, paper with the watermark of a cow's head with a cross between its horns (not fully visible), some small spots and stains, expert paper repair to the upper gutter and lower pastedown. \$65,000.00

AN IMPORTANT FIFTEENTH-CENTURY CODEX of two texts by Arnaldus de Villanova, “one of the most colorful figures of the Middle Ages” – Sigerist, *The earliest printed book on wine*, p. 7. Both concern wine. The first text is *De aqua vitae simplici et composita* and the second is a portion of *Liber de vinis*, the earliest known work on wine and winemaking. At the end, and in the same hand, are several medical notes (from which we can surmise that our copyist may have been a doctor or medical student). The texts also include some marginalia from the late 16th and early 17th century.

† † †

L

nam corpus. et sic copiam per
magis propter rationes elementares no.
si remanens. ut de plura pro pmo
in libro suo qui dicitur de generibus. si facit
est dissolutio et corruptio. qz
propter gravitatem et fugit ab ea. propter quod
in longo tempore et sua operatione naturalis et virtutis
ad similitudinem elementis ut dicitur in 1o de elementis
suis. Calor in igne spiritus in aere humores in aqua
et carnes in terra. et quibus operatione sua
receptio vestigii similis vel. sic receptio altera
facilius in tempore minus dissoluitur. propter quod
compta. que continent ipsum corpus a re temperata
quia quod est plus operationis et plus est
et est facilius corruptionis ad finem. et ple. ut dicitur
in plura. Propter ad repellenda quod a calore corrupta
comit altissimum modum et gravitate quod corpore
ut dicitur in plura qui tunc igitur ista in
ut dicitur in plura de operatione quod
et dicitur in plura de re.

The first text, *De aqua vitae simplici et composita*, was originally written in the late 13th or early 14th century. It is divided into two books. The first part is on the *acqua vitae* itself as an elixir and how it is produced. The second book covers its practical medical application to parts of the body. For example, in this portion, sections begin with “[O]culus est membrorum rotundum...” (The eyes are round organs), “[S]tomachus est...” (the stomach is...), and “[S]plenii...” (Of the spleen...).

In *De aqua vitae simplici*, Villanova has much to say about wine as the primary material for producing his *acqua vitae*. He explains that well-fermented, sound wine – preferably strong and clear – yields the most potent spirit when carefully distilled. He describes separating the volatile essence from the watery portion through repeated distillations and emphasizes the “virtue” of wine as a preservative medicine.

De aqua vitae simplici examines the medical application of alcohol while simultaneously making references to astrology. It distinguishes the simple distillates made from wine and single herbs from those made with compound preparations where one blends spices, aromatics, and medicinal plants with wine. The treatise discusses apparatus, repeated distillation, and rectification to obtain a more subtle, penetrating medicine. Arnaldus credits this cordial with preserving youth, aiding digestion, and resisting illness. His arguments come out of an alchemical tradition as well as a study of Galenic humoral theory.

The *De aqua vitae simplici* portion of our manuscript opens on fol. 1r (incipit: “Humanum corpus cum sit compositum per ingressione[m] contrariorum...”). Substantial variations in the various reported witnesses occur, with our manuscript clearly not copied from the text of the print edition issued in Venice in 1477 (compare the opening of the second chapter here on fol. 1r with that on the opening leaf of

the printed work).⁶ The second book of *De aqua vitae simplici* begins on fol. 8r (“Incipit secunda particula libelli acque vite et habet XII partes secundum cursum Lune ...”). It ends on fol. 18v (explicit “...causa frigida venietes”). This is approximately eight columns short of the ending in the printed work, but in our copy it ends with the definitive statement in a colophon: “Explicit tractatus libri de aqua vite valde bonus...”.⁷

† † †

Written c.1310, the *Liber de vinis* is the first monograph on wine.⁸ The work draws on the writings of Hippocrates and Galen, as well as Arabic writers such as Avicenna. Historically considered, the *Liber de vinis* is a bridge between how wine was understood during the classical and medieval period to the wine culture that would later emerge in Europe. It is the earliest and most important text for any collection on the history of wine.

⁶ In paleography and manuscript studies, “witnesses” refers to the individual manuscripts, copies, or documentary sources that preserve a text and collectively provide the evidence for reconstructing its transmission and original form.

⁷ Similarly different endings are also recorded in other manuscripts: cf. Munich, Bayerische Staatsbibliothek, Clm 7576: see D. Juste, *Catalogus Codicum Astrologorum Latinorum. I. Les manuscrits astrologiques latins conservés à la Bayerische Staatsbibliothek de Munich*, Paris, 2011, p. 112; and the Mirabile website reports yet another ending for Vatican City, Biblioteca Apostolica Vaticana, Vat. lat. 5377, fols. 84r-103r).

⁸ Earlier classical texts exist that have small sections on viticulture or on winemaking, but they are within larger compendiums on a range of subjects (e.g. Columella, Pliny the Elder, and Palladius).

In the *Liber de vinis*, Arnaldus comments on wine in general and describes its uses in health through a collection of wine-making recipes. Arnaldus' wines were made by adding medicinal plants or spices to the grape must and fermenting it with the wine. Much like today, after fermentation, the wine was then filtered and stored in wooden barrels.

Arnaldus describes how to make each wine; explains its health properties (sometimes through first-hand experience and anecdotes); and where appropriate, gives credit for the recipe to earlier writers. At times he makes viticultural recommendations and at other times provides tips on the wine's barreling. In a few of the wine recipes, he also describes how the wine is especially beneficial for women (both in terms of health and beauty). It's interesting to note that it wasn't until the 18th century that apothecaries and chemists began to criticize therapeutic wines such as those by Arnaldus and replace them pharmacological remedies.

In our manuscript, the scribe has copied a substantial portion of the *Liber de vinis*. It was the common practice in early textual manuscripts for a scholar to visit a given library and copy only the portions that were relevant to the research he was doing. This is an example of one such manuscript. What is important here is that in our manuscript, all of the portion that was copied is present.

The *Liber de vinis* section begins with Arnaldus' prologue where he introduces the ways in which medicinal wines can be made. He tells how white wine is preferable and that it should be made in vessels made of "good wood." He also encourages natural fermentation – "the natural boiling of the crushed grapes" – over heating the grapes by fire (a common practice during winemaking in Classical times).⁹ Arnaldus

⁹ In pre-modern times, natural fermentation was often described as "boiling." In the process of fermentation, carbon dioxide bubbles rise through the must, heat is produced naturally, and the skins and foam at the surface visibly move and seethe.

then explains that when wine is made "in a wooden vessel...the opening of the vessel is covered with a small dish, with a moderate elevation on one side, so that what rises to the interior is repressed." This is in contrast to heating the wine. "[W]hen it is done with fire, it is necessary to measure what things can withstand the heat and to control the fire, [and] that is indeed no small consideration. But when it is done in a wooden vessel, it is excused from this and the operation of nature is left." In many ways, this is a very early argument for natural wines.

This is followed by descriptions of how wine is good for the body and soul:

Wine not only strengthens with natural heat, but also clarifies the blood, and when added to the whole body, it opens the veins, especially the liver, removes the dark smoke that generates sadness, expels it from the heart, and strengthens the parts of the body: so that not only its goodness is shown in the body but also in the soul. For it makes one rejoice and forget sadness and strengthens it to investigate and contemplate subtle and difficult things, and it gives it the boldness of solicitude and generosity for its work.

Arnaldus goes on to mention how wine makes medicines easier to take, helps the elderly and "heals the young." Wine is also "the most receptive to good foods and the rectifier of evils." Mention is made on how one should only press grapes that are "well ripe and cleansed from corruption, lest it pass into vinegar," and he gives solutions on how to improve bitter or sour wines. There is also reference to the wine writings of Galen (129-c.216 CE) and Rufus (of Ephesus, late 1st to early 2nd century CE).

The final two pages explain how to make a medicinal wine made with rosemary. Arnaldus begins by telling how he had met with a Saracen (Muslim) physician while in Babylon who knew the secret virtues of rosemary in wine. According to the physician, the medicinal wine can help cold ailments; rectify the appetite; strengthen limbs and nerves; be

At the end of the *Liber de vinis* are seven additional pages of manuscript in the same hand but likely written at a slightly later date. This text is comprised of medical notes on the theme of *aqua vitae* taken from various sources. For example, “Avicenna claims that the AV [*aqua vitae*] cures scabies;” “this is effective against the plague;” etc. Almost all are introduced by the word “Item” (i.e. “and now this”) followed by a long list of medical references from other works and summaries of those works (presumably for the purpose of research).

† † †

A note about authorship: While the works *De aqua vitae simplicis et composita* and *Liber de vinis* are usually ascribed to the physician Arnoldus de Villanova (1238-1311), this has been repeatedly questioned by modern scholarship on the grounds of the works’ alchemical nature – focusing on wine and the elixir of life and their medical uses. The works may have been written by others in the circle of Arnoldus and mistakenly linked to him, or they may have been composed without any connection to him, and then were swept with a mass of other alchemical texts now known as the Pseudo-Arnoldus alchemical corpus behind his name in the mid-fourteenth century. (The earliest manuscript of any part of the corpus is Palermo, Biblioteca Comunale, 4 Qq A 10, dated to immediately after 1323; and one manuscript of *De aqua vitae simplicis et composita*, now Wellcome Institute, MS. 523, includes the text’s specific date of composition: 23 April 1333).

Most recently, it has been proposed that the attribution to Arnaldus de Villanova is a case of mistaken identity for an alchemist named Pedro

Arnaldo de Vilanova, who lived in Montpellier around 1325-47 and worked in the courts of Robert I of Naples and Pope Clement VI (see José Rodríguez-Guerrero, “El origen del pseudo-arnaldiano *Liber de vinis*, obra del magister Silvester (ca.1322-1328), y su tradición manuscrita en el siglo XIV,” *Azogue*, 7, 2010-13, pp. 44-74; specifically naming this new figure as the author of the two texts in our manuscript).

This Arnaldus corpus proved popular and within decades was translated into French, Catalan and Provençal, and exploded in popularity in the fifteenth century. The texts here were first printed as separate works: *De aqua vitae simplicis et composita* in Venice in 1477-78 and the *Liber de vinis* (in German as *Von Bewahrung und Bereitung der Weine*) in Esslingen in 1478.

Early manuscripts and printed works by Arnaldus are far from common on the market, with the vast Schoenberg database listing no copy of a manuscript copy of *De aqua vitae* as ever for sale, and only one copy of *Liber de vinis* as ever sold (an early fifteenth-century copy now in the Free Library of Philadelphia, and given to them by John Lewis Frederick (d. 1932), who bought it privately from Quaritch). Another way to contextualize the rarity of the *Liber de vinis* text is to note that Sean Thackrey, whose collection of early wine books sold for a record price of \$2M, only had two German editions of Arnaldus, those of 1530 and 1532. Like Thackrey, André Simon had only early 16th century editions. Additionally, both Fritsch and Chwartz, the two greatest French wine collectors, had no editions of Arnaldus.

To find 15th century manuscript copies of the *Liber de vinis* and *De aqua vitae simplicis et composita* is simply remarkable.

In very good condition.

omnes per se no
memoria tenet

ad hunc finem remanens pro ficut corpus etiam per
porey miffam a subfomngit ad rita beya pua dicit

De amonia q' barba pua q' qm opit sine fillat
de verbis. curat scilicet. Hops fit. pua dicit

De 7 est vira epas. Si galanga e vira
q' ante melle etc omnes in pulvere q' est au
cori bibra frangit lapid' 2 max' melle p' hanc

Equi vira fides
curat hanc fide
frangit

De ruffan' mator melle frustant' p' hanc
stabil' in vira coopta etc p' ruffan' op' ad dicit

De vira p' hanc 2 vira aqua pulu' p' hanc
appetate pellit lapidem

omnes vira q' e
ad calidum

De vira melle p' hanc deoq' buglossum
omnes vira melle non fuso 2 fit ita

De apymetid' p' hanc ad calculum p' hanc
aloe melle 2 fons in p' hanc melle 2 p' hanc

De aq' p' hanc
et p' hanc

De vira p' hanc ad calculum p' hanc
ad vira p' hanc

De vira melle p' hanc
melle p' hanc p' hanc

De folia melle p' hanc ad calculum p' hanc
folia p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc
p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc
p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc
p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc
p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

De vira p' hanc ad calculum p' hanc
vira p' hanc p' hanc

*An Unpublished Medical Text
from Eastern Europe*

23. (MANUSCRIPT: medicine.) Lithuania and Poland, 1501.

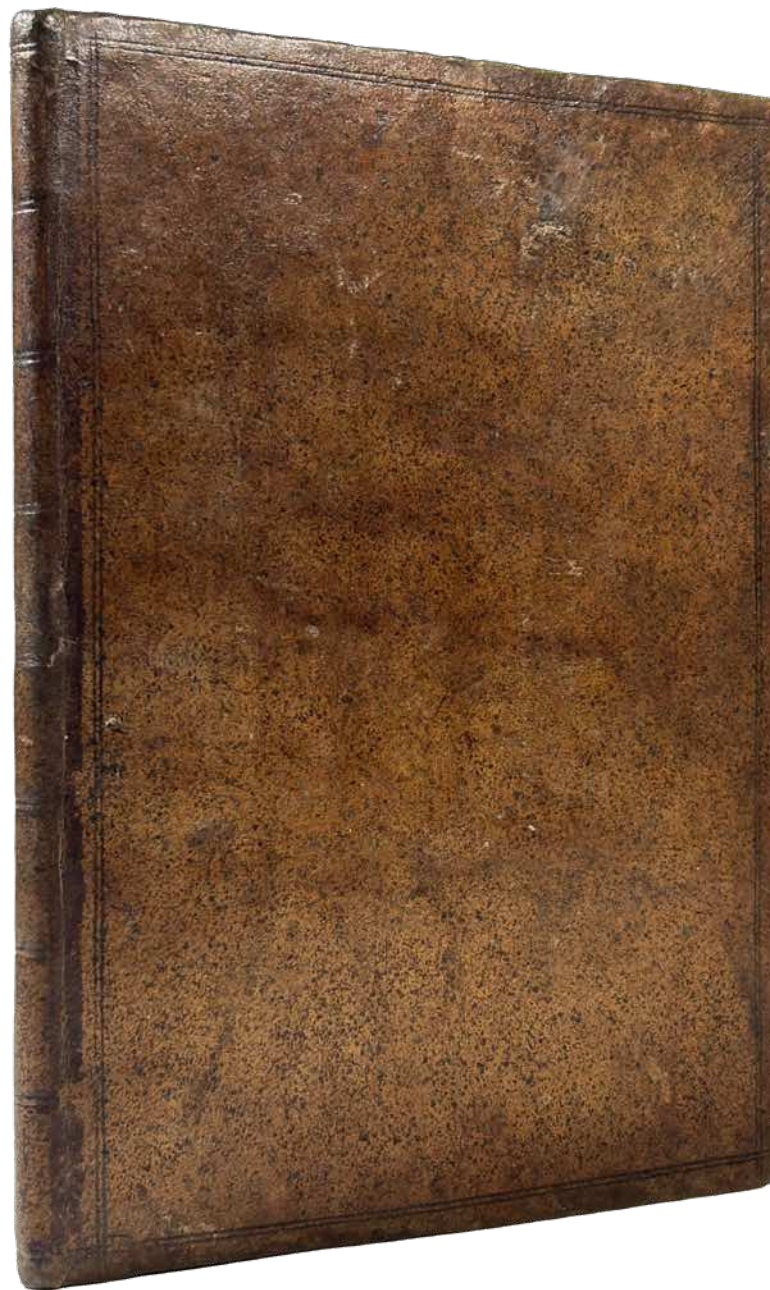
20.8cm x 15.5cm. [21] leaves. Recent full-calf binding made from early 18th-century calf, double blind fillet around sides, blind fillet on spine forming eight compartments, light to moderate spotting, lacking the first leaf, two leaves with pieces torn away affecting the final 6-8 lines of text on each page, text in a single column of c.50 lines of a scrawling italic hand, red rubrics, paper with a small Golgotha watermark. \$6500.00

THREE INTERESTING AND UNPUBLISHED MEDICAL TRACTS, together in a single codex and written in a single scrawling italic hand. The first two are brief and function almost as an introduction to the larger, third text.

Together, the work is an Eastern European medical compendium, dated 1501 and likely authored by a university-trained physician, combining scholastic humoral theory with practical therapeutic material. The manuscript shows clear signs of continued professional use, including added recipes and longitudinal notes that may reflect clinical or obstetrical experience.

The first text is missing its first leaf, but it is made up of general health regimens and household medicine, including medical advice for treating pestilence (the Black Death) and syncope (fainting). The second text contains a reference to "Nicholas Florin" in a long colophon. It opens with short sections on the affects of the zodiacal signs on illness and discusses the *Regimen medicorum* (the medical regime in relation to the whole body).

The third text is much longer and it includes a colophon that identifies Nicholas Wijdaninii (possibly Widanski) as the text's author and that the manuscript was finished on 28 November 1501 in the house



Sig. imp. magistrat. p.

solvent

Compt. flo. q.

Compt. Cordus

Sind. lps. imp. p. m.

Arthura. g. lib. p. imp. p. m.

Handwritten Latin text in the left column of the manuscript page.

Handwritten Latin text in the bottom section of the left column.

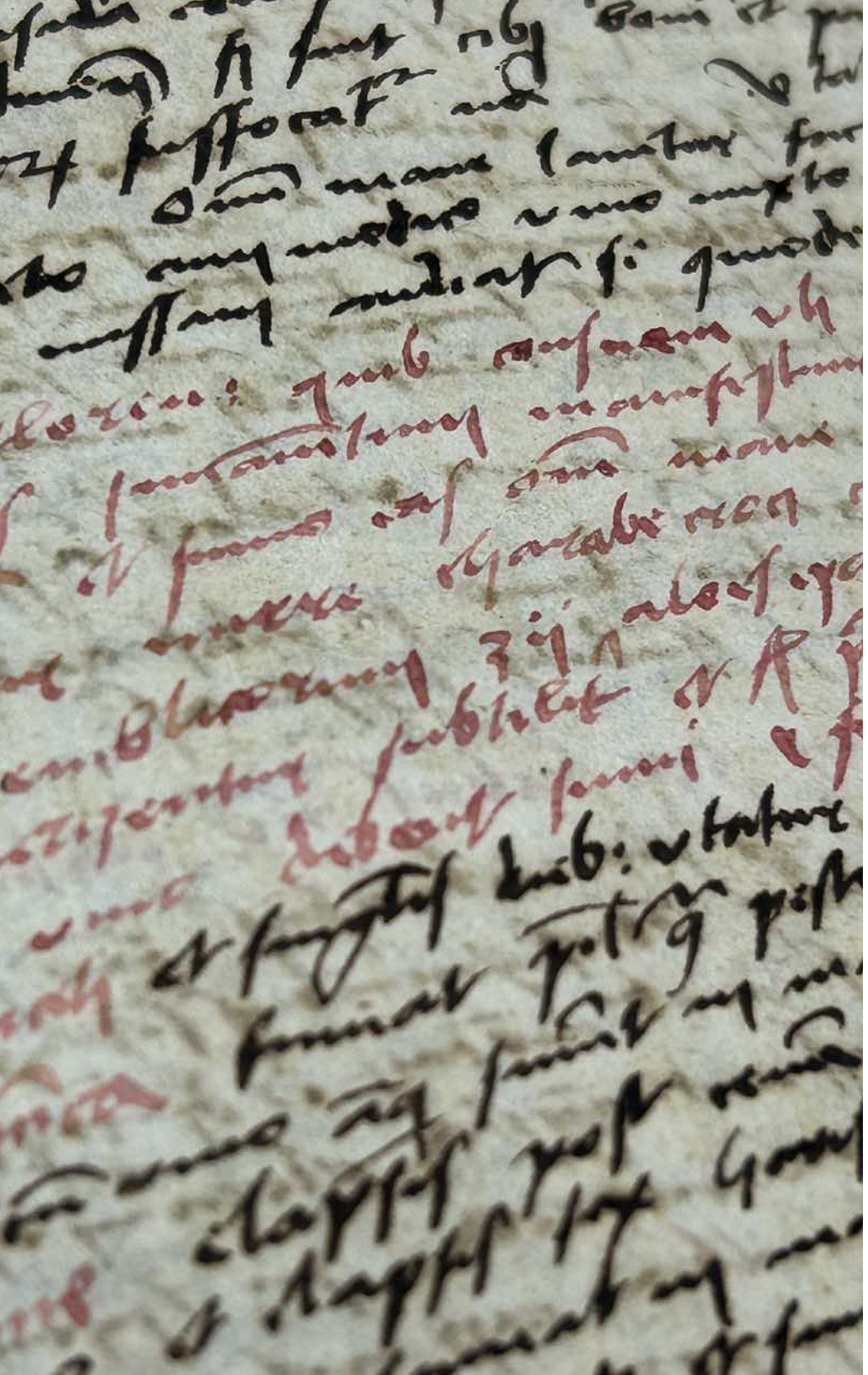
Vertical strip of handwritten text, likely a list or ledger, with entries such as '177 Nalustum', '177 500', and '177 506'.

Dilla

Handwritten Latin text in the top right section of the manuscript page.

Handwritten Latin text in the middle right section of the manuscript page.

Handwritten Latin text in the bottom right section of the manuscript page, including the numbers '1525' and '1515'.



of “Johanis [?] de Golognetis.” Golognetis most likely refers to Jan I Olbracht, King of Poland, using his title as lord of the Duchy of Głogów (an office he held until 1499), before going on to address him as “dux lituanie...[and] regem polonie” (Grand Duke of Lithuania and King of Poland – offices he held until his death in June 1501, with no successor crowned until December of that year).

This final and largest text is on fevers and related conditions. Some of the entries include ingredients and amounts, listing steps to take each day in order to balance the humors, recover vitality, prevent plague, and preserve wisdom. There is also reference to Galen. This section includes treatments for hypothermia; vomiting; *synocha* – a continuous fever of the blood; and the cure of various phlegmatic fevers. This is followed by detailed descriptions of different types of phlegm including *dulci* (sweet phlegm); *vere* (true phlegm); and *falso* (false phlegm). There are also sections on various types of fainting and disorders of the spirits.

The last few leaves were originally blank but were later filled out with short medical recipes. One cites a Neapolitan source; from this we can surmise that our East European doctor or medical student who wrote this text maintained some links with Italy and the medicine being practiced there.

The work also includes some marginalia from the late 16th and early 17th century and a slip of paper laid in on which are a series of notes. These notes appear to be in the same hand as the manuscript but written later. The notes are of a series of dates from 1484 to 1521 relating to medical events to do with the births and deaths of children. It doesn't mention specific names or places, just the mothers as “the women” and the babies in general. Considering that our manuscript was likely written by a doctor, it is possible that these were the births he knew of or attended from 1484 to 1521 and he had tucked this into the book as a book mark and to keep it safe.

An interesting early manuscript from a part of Europe out of which not many manuscripts appear and come onto the market.

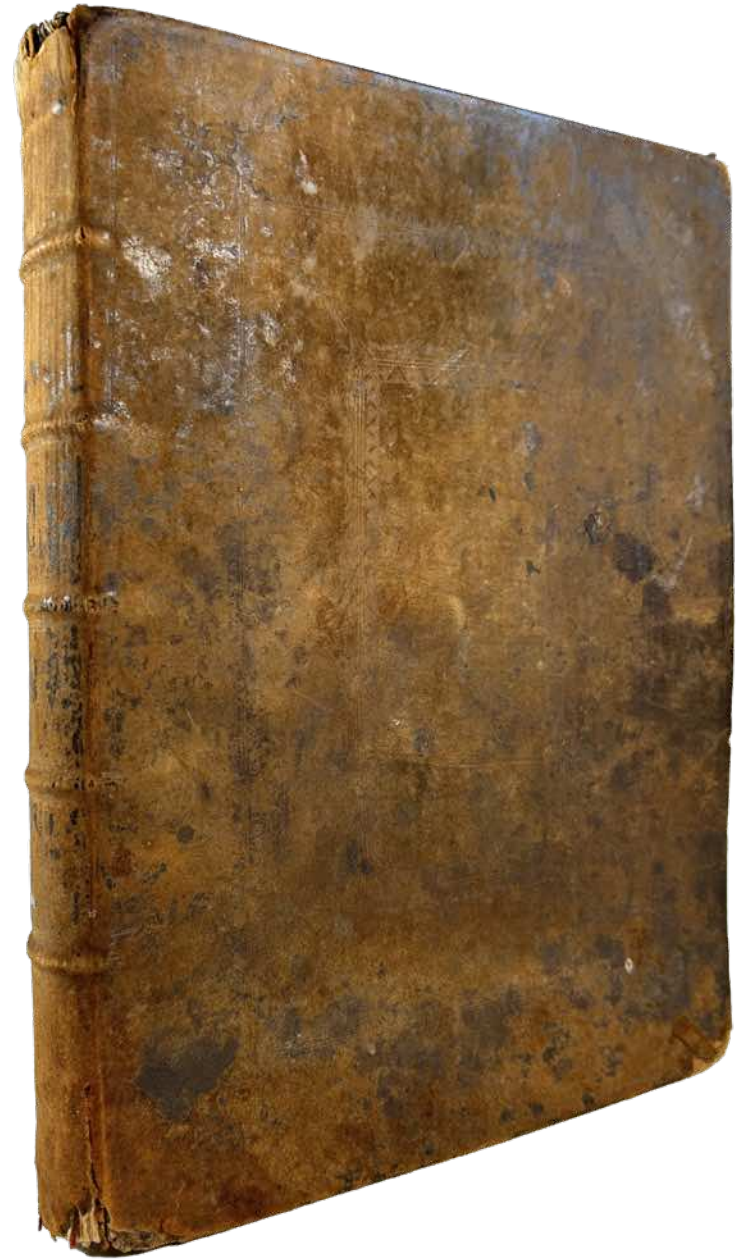
A Cookbook from a 500-year-old Manor House

24. (MANUSCRIPT: English cookery.) [Leycester family, Toft Hall, Cheshire], c.1730s-40s.

24.5 x 19cm. 4 p.l., 262 pp. with one loose leaf at the end and additional ms recipes on the pastedowns. \$5500.00

A VERY FULL AND LEGIBLE COOKERY MANUSCRIPT FROM TOFT HALL IN CHESHIRE (about 20 miles south of Manchester). What is of particular interest is that nearly all of the approximately 375 recipes are attributed and from a study of these attributions you can see a family history of intermarriage amongst different important families living in the Cheshire area.

Sir Ralph Leycester (fl. c. 1370-1400) was the first Leycester to live at Toft Hall in Cheshire and he acquired the manor sometime during the 1370s. The residence stayed within the family for 500 years and it wasn't till the late 19th century till the estate was no longer owned by a Leycester. From a dating of our manuscript's paper, the style and type of binding, and the names of who have contributed recipes, it is likely that this manuscript dates from the 1730s or 1740s.



Butter. They
of power the
sour -
Toft Lobsters -
sters well in cold
nd let them ju
nd break the
als

Two of the recipes in our manuscript were contributed by Sir Francis Leycester (c. 1645–1742). His recipe for “Biscakes” on page 211 is as follows:

Break four large eggs, & beat the whites to a froth, then put in the yolks, & beat them half an hour, then have ready sifted half a pound of loaf sugar, two or three spoonsfull of rose water, quarter of a lemmon peel grated, beat them half an hour longer, then stir in four ounces of fine flower, have the tins ready done over thin with butter, fill them half full, & grate a litle load sugar over them to ice, they must have a pretty quick oven, as for good paste; they will bake in quarter of an hour.

Sir Francis Leycester of Toft Hall was the son of Ralph Leycester of Toft and Anne Brooke (of Norton, near Runcorn). He succeeded his father in the Toft estate in the later 17th century (probably around 1678–1680), becoming head of the Toft branch of the Leycesters. He was knighted in 1671 (sometimes listed as “Sir Francis Leycester of Toft, Kt.”), he served as High Sheriff of Cheshire in 1699, and was active in county affairs. He maintained Toft Hall as his principal seat and died in 1742, leaving Toft to his kinsman Ralph Leycester (1705–1775). There are also a few recipes in the cookbook that are attributed to “Mrs R. Leycester.”

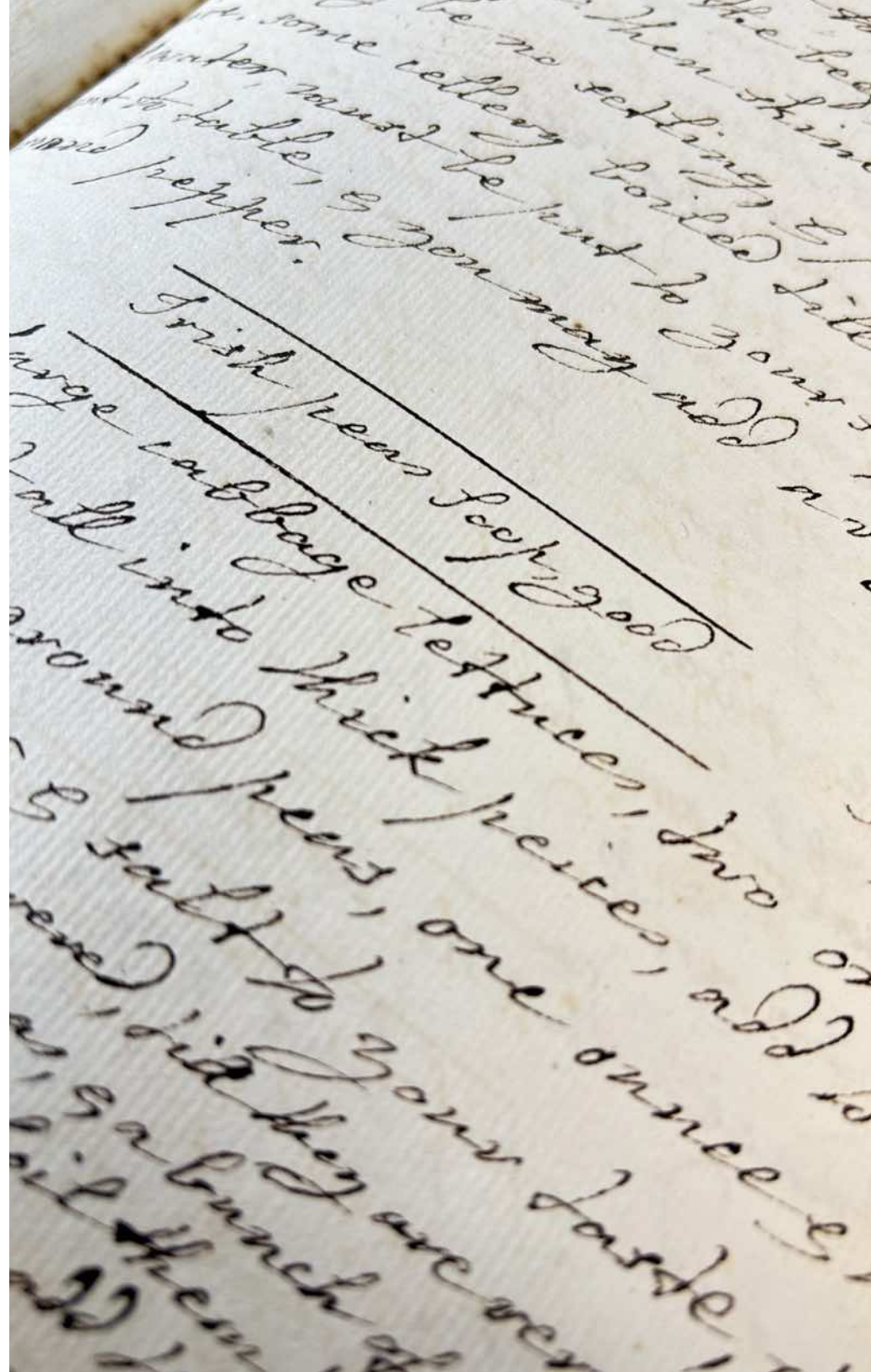
A selection of the more than 375 recipes includes “a neck of mutton in broth” (p. 16); “To ragoo a breast of veal” (p. 45); “green peas soop” (p. 93); “Bread puddings good” (from Mrs. R. Leycester) p. 119; “Everlasting syllabus - good” (p. 149); “Pickle for sturgeon good” (p. 172); “To imitate India bambo” (p. 183); “Short saffron biskets” (p. 225); “Sir Franciss Leycester’s cake” (p. 228); “Delectable Imperial” (p. 237); “The Duchess of Norfolk’s punch” (p. 247); and “To dress carp or tench” (p. 256).

The names that appear in the manuscript include Lady Stamford; Mrs Gorden; Mrs Carr; Mrs Dean; Miss Legh (the Leghs or Leighs often intermarried with the Leycesters of Toft); Mrs Glegg; Lady Dalston; Toft; Mrs Jⁿ Grey; High-Ligh (with whom the Leycester family also often intermarried, a nearby Cheshire family); Mrs Shalcross; Mrs Jonikinson; Mrs Dean; Mrs Atherton; Lady Dalston; Mrs Geo. Legh; Mrs Glass; Mrs Hunt; Mrs R. Leycester; Lord Malpus; Mrs Heron; Mrs White; Mrs Bird; Doc^r Fothergille; Lady J. Stanley; Lymm; Mrs Norbury; Miss Wilbraham; Dunham; Mrs. Lushington; Lady Lambard; Mrs Sally; Lady M. Stanley; Ashley; Mrs Jonsⁿ; Hallwood; Monsieur Brochon (Sir G. Warren's Cook; Mrs Potts; Mrs Mainwarg; Mrs Hopwood; Mrs Warburton; Mrs Bates; Mrs Glegg; Lady S. Beane^t; Mrs Potts; Mrs Hearvy; Mrs Robberts; Lord Ltamford; Mrs Neild; Mrs Srafford; Mr Clewes; Mrs Metcalf; Booths; Mrs Nory; Mrs Norbury; and Miss Johnson.

The body of the manuscript is written in one hand; the index, which is on the first eight pages, is in another early hand.

The watermark matches that of Churchill 406 with the Strasburg Lily over "LVG" and a countermark of "IV." Churchill dates the paper to 1733.

In very good condition.





From the Collection of Raymond Olivier

25. (MANUSCRIPT: French cookery.) Petit Mémorial De Cuisine. c.1750.

18.2cm x 11.7cm. 2 p.l. 212, [2] pp. Contemporary mottled calf, spine richly gilt in ten compartments, orange morocco lettering piece in the third compartment, expert restoration to corners, edges of boards with single gilt fillet, edges stained red, marbled pastedowns, a few leaves with light spotting. \$9500.00

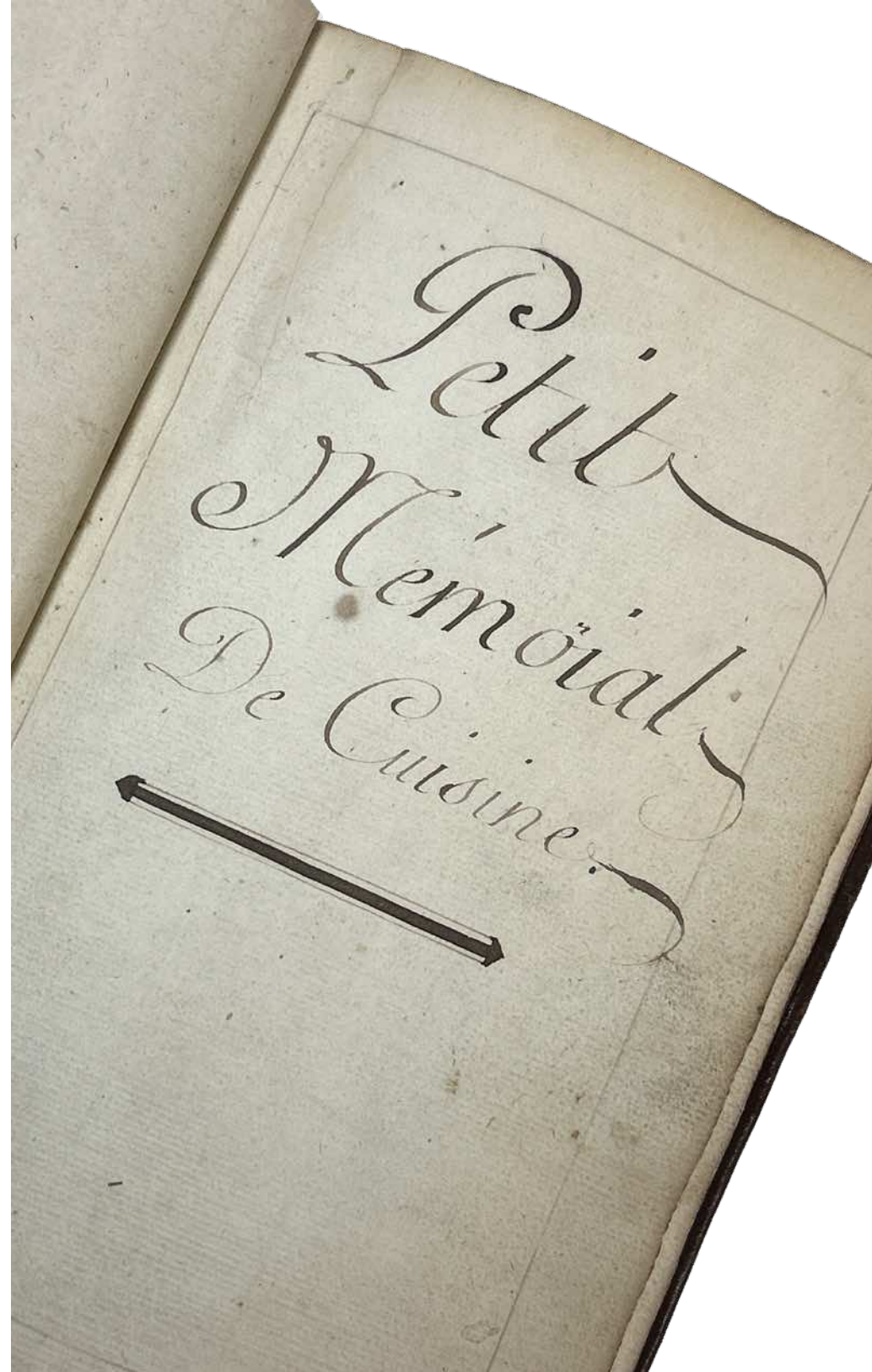
A FASCINATING MANUSCRIPT, written by a monk with the intention to provide “simple and frugal” recipes for his brothers “who are concerned with temporal matters.” Although the cookbook does include more “simple” recipes than were typical for printed cookbooks from the period, they are also dishes that would fit comfortably in today’s ingredient-driven tastes. This manuscript is also a precursor of things to come: printed recipe books for those with a modest income did not begin to appear until the French Revolution.

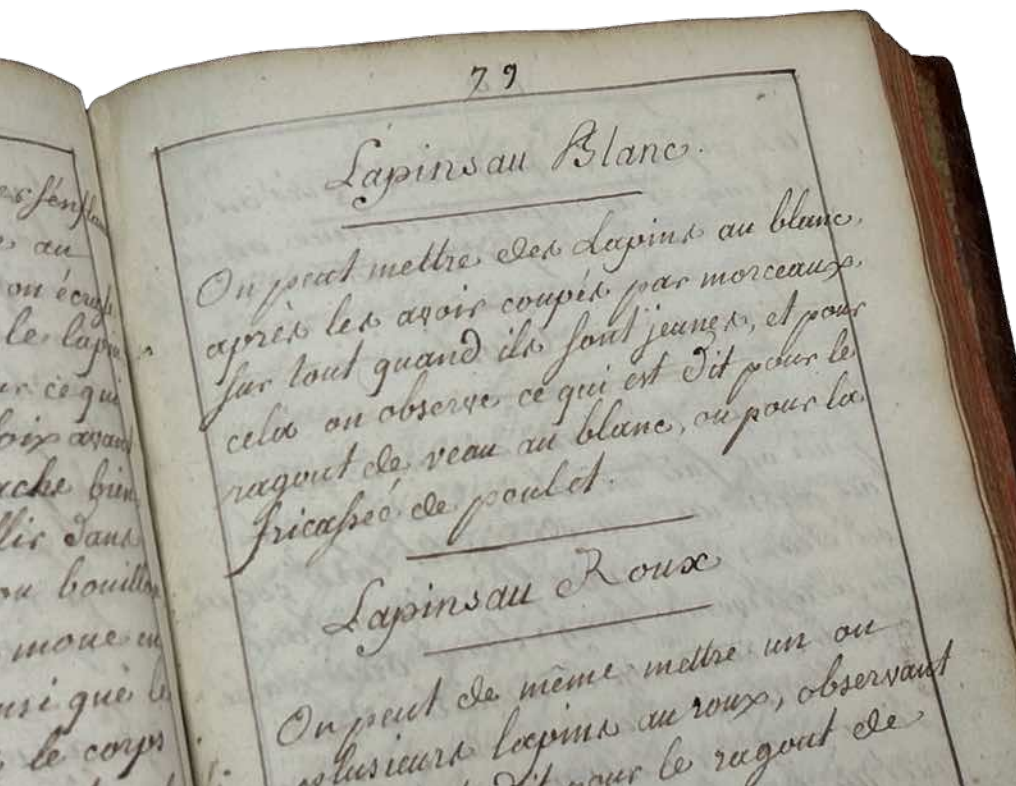
The main part of the cookbook includes 160 different recipes, all written in a single hand and carefully indexed towards the end. Some of the recipes are definitely simple: *tartes de pommes* (apple tart); *oeufs au miroir* (eggs sunny side up); *concombres fricassés* (fried cucumbers); and *filet de boeuf aux fines herbes* (in this case a marinated steak with spices, cooked

two different ways depending upon the type of stove you have). Then others, slightly more complex, are *potage aux grenouilles* (frog soup); *dindons à la daube* (turkey stew); *lapins et lievres rotis* (roast rabbit and hare); *boudin noir* (blood sausage); *andouilles de porc* (a sausage that includes the animal's large intestine and therefore has a particular smell and taste); and *paupiettes* (thinly cut veal that is stuffed and then fried). There is also a recipe for a *bechamelle* sauce, a vinaigrette, and the classic *Sauce Robert* (which first appeared in the 14th-century French cookery manuscript by Guillaume Tirel's – a.k.a. Taillevent – entitled *Le Viandier*).

With attention to *jours maigres* (fasting days), there are also numerous recipes for different vegetables and fish: *salcifix au roux* (salsify is a wild root that is sometimes known as oyster plant); *lantilles* (lentils); *baricots verde* (green beans); *petits pois* (peas); *potage aux choux* (cabbage soup); *asperge à la crème* (asparagus in cream); *potage aux ecrevices* (crawdada soup); *potage aux moules* (mussel soup); *moruë* (salted cod); *carpes* (carp); *tranche* (tench, a fresh water fish); *chien de mer* (dogfish, a type of shark); and *maquereaux aus groseilles* (mackerel with fresh currants).

For the time period, one of the more amazing recipes is for *pommes de terre et tapinambourg* (potatoes and Jerusalem artichokes). Our monk recommends that the potatoes can be cooked in water or cooked by resting them in coals and they should be served with butter and minced chives, onions, and parsley.



Lapins au Blanc.

On peut mettre des lapins au blanc, après les avoir coupés par morceaux, sur tout quand ils sont jeunes, et pour cela on observe ce qui est dit pour le ragout de veau au blanc, ou pour la fricassée de poulet.

Lapins au Rouge

On peut de même mettre un ou plusieurs lapins au rouge, observant

Very interestingly, and uncharacteristically, the index is followed by a “Petit Supplément renfermant quelques articles et réflexions utiles” (a small supplement containing some useful articles and thoughts). This section is in the same hand and is made up of additional recipes (not included in the index) with extra commentary as well as some entries for general observations about cooking. For example, there are descriptions on how to make and use a *bouquet garni*; a very long section on butter; general tips on making a veal ragout; and a general tip on roasting: “pour toutes sortes de rotir il faut avoir la precaution de ne pas faire d’abord un grand feu ce qui fait le viand et la durcit” (for all kinds of roasting you must take care not to make a big fire first which makes the meat hard and tough). About 75 years latter, Brillat-Savarin would write about roasting “we can learn to be cooks, but we must be born knowing how to roast.”

From the Library of Raymond Olivier with his “Rouvier de Vaulgran” bookplate. Oliver (1909-90) was the owner of the restaurant Le Grand Vefour in Paris (founded in 1784); while under his direction the restaurant received its third star from the Michelin Guide. In addition to being a successful chef and restaurateur, Oliver also formed one of the greatest antiquarian gastronomy collections in France.

Preserved in a quarter-cloth over marbled boards slipcase with a brown morocco gilt-stamped lettering piece.

In very good condition.

*A Nobleman's Cookbook
During Famine*

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

21cm x 17cm. [2 - blank], [1], [1 - blank], 91, [7], [40 - blank], [38 - of tabulated index], [4 - blank] pp. Contemporary mottled calf, triple gilt fillet around sides, rosettes in the corners, spine richly gilt, lightly rubbed and corners slightly bumped, slight darkened stain on the lower board, edges stained red, one leaf is loose, first 35 pages are slightly faded (but still absolutely legible), some wear to the paper tabs on the index leaves. \$8000.00

A HANDSOME FRENCH MANUSCRIPT RECIPE BOOK of 180 different recipes followed by a tabulated index at the end. The first 172 recipes are in a single hand; the last eight are in a second hand. This manuscript is unusual because its owner and his address is known. On the first leaf is inscribed (in the first recipe hand):

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

*Où. En son hôtel ruë du Bacq Fauxbourg S. Germain prés les jacobins
A Paris. _____*



Gateau a la fleur d'orange⁶¹

Prenez une demie livre de fleur d'orange, faite cuire a la grande plume deux livres de sucre mettez y la fleur d'orange pour la faire bouillir et jettou son eau continue de faire bouillir le sucre avec la fleur d'orange jusqu'a ce qu'il soit revenu a la grande plume, alors il faut travailler promptement le sucre avec l'espatule en frottant au milieu et tout au tour de la poile jusqu'a ce qu'il commence a monter; mettez y tout desuite un peu de blanc d'œuf, delayé avec du sucre fin, sans estre trop liquide, que vous avez tout prest il faut le mélou promptement dans le sucre et versez dans le moment le gateau dans le moule de papier, tenez le cut de la poile chaud a une certaine distance du gateau ce qui contribue a le faire monter, et en le gharer ainsi que le blanc d'œuf que vous mettez dedans.

autre id. grillées

mettez dans une poile une petite poignée de sucre en poudre que vous mettez sur le feu pour le faire griller ensuite vous mettrez dans cette même poile une livre de sucre avec de beau que vous ferez cuire a la grande plume; mettez y $\frac{1}{2}$ de fleur d'orange grillées; faites cuire sur le feu en le travaillant toujours -

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

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

Although it is not declared as such, a read through the recipes reveals that this was probably intended for use in *l'office*, the "cool kitchen" where speciality drinks were prepared alongside desserts, candies, preserves, syrups, dried fruit, essences, and perfumed waters. The drinks included wine, liquors, and distillations. The current manuscript has recipes for a *pain d'épice de fleur d'orange*; *gateau de fleur d'orange praline*; *almandes a la praline*; *caffé a la crème*; macaroons; *gateau a la fleur d'orange* (and another recipe with the flowers grilled); *massepins de fleur d'orange* (marzipan); *dragés d'avelines*

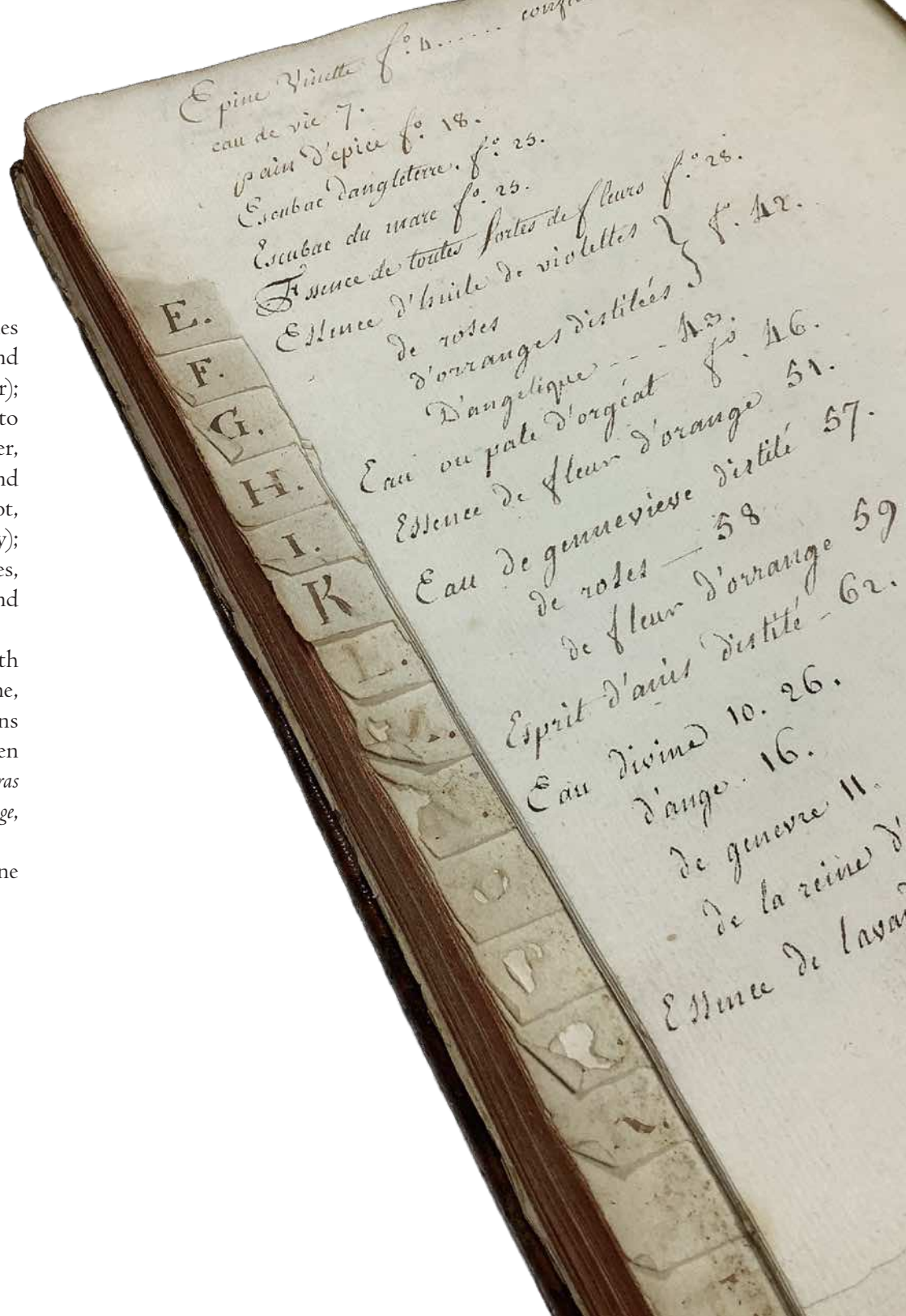
¹⁰ Dictionary of pastellists before 1800, p. 27. See pastellists.com/Articles/La-Tour5.pdf.

(hazelnut dragees); caramel; creams (chocolate and coffee); cookies (chocolate and almond); waffles and doughnuts (with cream, apples and peaches, and strawberries); compotes; dried fruit; extracts (e.g. juniper); lemonades; spirits (e.g. cherry and melissa – a lemony plant related to mint); escubacs (an herbaceous liquor); sorbets; rossolio; almond water, milk and syrup; ratafias (from apricot kernels, or “apricot almonds” and lemon); essences (lavender and orange flower); syrups (lemon, apricot, cherry, jasmine, quince, currants, marshmallow, pear, and blackberry); ices (made of carnations, rose, vanilla, peach, raspberries, strawberries, daffodil, lemon, chocolate, coffee, anise, coriander, and violets); and mousses (e.g. chocolate, coffee, and cream).

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

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

In very good condition.



Including a Recipe for Mexican Pomelos

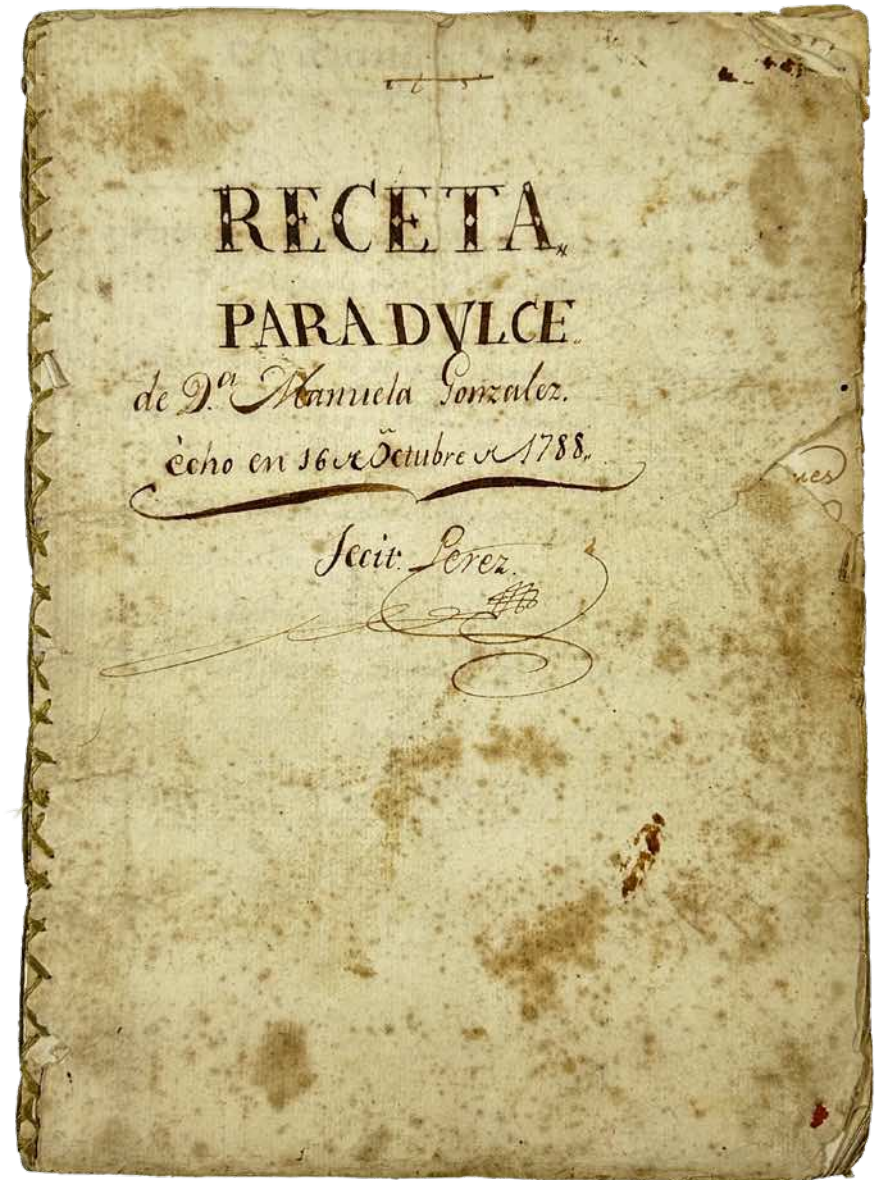
27. (MANUSCRIPT: Mexican cookery.) *Receta para dulce. 1788.*

20.8cm x 15cm. [38] pp. of which [6] pp. are blank. Unbound but hand-stitched together at an early date, spotting throughout, first leaf with a small piece torn away from the first and final leaf (affecting one word of text on the recto and verso of the final leaf), written on laid paper, corners of some leaves folded over. \$12,000.00

A VERY EARLY MEXICAN COOKERY MANUSCRIPT, written 43 years before the first printed Mexican cookbook. The manuscript includes forty-two different recipes and has been stitched together along the spine at an early date. The availability of sugar in New Spain at this period supported the popularity of fruits preserved with sugar and other varied desserts. The use of sugar and several New World foodstuffs runs throughout this manuscript.

On the first leaf, which functions as the title page, we read that although this manuscript collection of “Receta para dulce” (recipes for sweets/desserts/confection) was by “D[on]a Manuela Gonzalez,” it was made [i.e. copied] by “Perez” on October 16th, 1788.¹¹ The transmission of manuscripts prior to print is widely studied, but it is rare to have the names of the authors and copyists of recipe manuscripts, especially for early Mexican manuscripts.

¹¹ The full transcription of the title page is “Receta / para dulce / de D.^a Manuela Gonzalez. / écho en 16 Octobre 1788. / fecit Perez.”



Foromas mexicas

Se mandan Sutilm^{te}, y sepearan, y a libra se For
dos de Azucar, y si son para guardar muchos
media, se ponen las Foromas en sal q. 2 1/2 o
endole echo con el cuchillo una promita,
afirma con un palito p. q. parezcan en
mandan salir las pepitas, y entrar la
sal lo dho, se pone agua
han dem

*A Beautiful and Very Interesting
Early Mexican Cookery
Manuscript*

**28. (MANUSCRIPT: Mexican cookery.) Later half of
the 18th century.**

The recipes in this manuscript include those for preserving oranges; *Tarave a claveles* (pumpkin with cloves; *tarave* is an archaic spelling for squash); strawberries; lemon; *Talea a membrillo* (preserved quince); *Talea de guindas* (preserved cherries); *Calabaza a otro modo* (squash prepared another way); *Alberchigo* (apricot); *Pan Rey* (King's bread/cake); *Toronja* (pomelo); *Para hazer los Vizcobos a la moda a Pan Rey* (To make cakes in the style of Kings bread/cake); *Sidra Vallada* (apple cider); *sidra cayote des hilada* (cider with *cayote* squash in strands); *Torta a dulce* (sweet cake); *Leche assada* (baked milk, i.e. custard); *Miel rosada* (pink honey, possibly spiced); *Ojuelas a molde* (mold-made fried pastries); *Hojuelas a mara* (thin fried pastries); *Beregoenas* (candied eggplant); *Battatas* (sweet potatoes); *Tomates* (candied tomatoes); *Orchata a melon* (melon-flavored horchata drink); *Rosquetes* (small ring-shaped pastries); and *Canutillos a huebos* (pastry rolls with egg filling).

In addition to the mention of pumpkins, tomatoes, sweet potatoes, and squash, all of which are New World foodstuffs, the recipe for *Toronjas Mexas* (Mexican pomelos) also helps place the manuscript in Mexico. It is interesting to note that melon *horchata* is made from ground melon seeds added and sugar added to water, not the fruit itself. The recipe for tomatoes describes how to peel them, core them, salt them, wash them, then let them sit in a sugar syrup.

A wonderfully interesting and early Mexican cookery manuscript.

20.5cm x 14.5cm. [128] pp. of which seven are blank. Contemporary limp calf with two intact leather ties, lightly rubbed, light spotting to endpapers. \$27,000.00

A HANDSOME AND VERY EARLY MEXICAN COOKERY MANUSCRIPT of 342 different recipes, written in a single legible hand. On the final blank there is the name "Mercedes Castoren" in pencil in an early hand, although this does not appear to match the hand of the recipes.

Among this large and varied collection of cookery receipts, we find descriptions on how to prepare *Asado de Carne* (roasted meat); *Escabeche de Veracruz* (Veracruz-style pickled catfish); *Turco de mais* (*cacahuazentle* corn that has been ground using a *metate* – a Mesoamerican grinding stone that was for grinding cacao, spices, corn, and seeds – and then cooked with meat and lard); *Guiso de pichones* (squab stew); *Pollos rellenos que llaman oaxaqueños* (Oaxaca-style stuffed chickens); *Mole verde* (Green mole with chiles and pumpkin seeds); *Pipian verde* (a sauce made from ground pumpkin seeds, raw tomatoes, *chipolte* chiles, and cumin that can be served with turkey, chicken, or pork); *Tamalitos queretanos* (tamales from Querétaro and made with almonds, ground corn, sugar, and cinnamon, and corn husks); *Tamalitos especiales* ("special" tamales that are cooked in pork broth and stuffed with a stew of various meats and olives); *Chicha* (a pre-Hispanic drink made from lightly fermented corn); and *Chicha de S[an]ta Catarina* (a version of the drink from Santa Catarina made with corn and barley with clove and cinnamon);

Among the sweet dishes are recipes for *Cajeta* prepared multiple ways (including one flavored with sweet potato and pineapple – *cajeta* is a goat-milk based sweet caramel); *Huevos moles* (egg yolk custard); *Buñuelos de maíz* (corn meal fritters); *Buñuelos de arroz* (rice fritters); *Cubiletes de almendra* (an almond custard); *Cocada de leche* (a coconut milk dessert); *Chongos tapados* (clotted milk dessert); *Torta de cielo* (“heaven’s cake” – a type of custard cake – and *cajetas* are often associated with convent kitchens); *Camotitos de Santa Clara* (small sweet potato desserts from the Santa Clara convent); *Buñuelos pájaros* (bird-shaped fritters); *Quesadillas para chocolate* (cheese-filled pastries to be eaten while drinking chocolate); *Biscochos nacionales* and *Biscochos de mais cacahuazontle* (cookies made with *cacahuazontle*, a large-kernel Mexican corn); *Ante de frijol* (bean custard); *Tamales de Guajada* (tamales made with fresh curdled milk); *Guayabate* (Guava preserve); a few recipes for *Ariquipa* (similar to *cajeta* but with the addition of egg yolks); *Turrón de Oaxaca* (Oaxaca-style nougat); *Manjar blanco* (milk custard); *Postre de calabazas* (squash dessert); *Plátanos jaleados* (candied plantains); *Leche de chirimoya* (a milk dessert drink made with *cherimoya*, a tropical fruit originally from Peru that has flavors similar to banana, pear, vanilla, and pineapple); *Leche de almendra y piñones* (almond and pine nut milk); *Postre de garbanzos* (a chickpea dessert); and *Mostachones* (Mexican sponge cake).

There is also a recipe for *Sambumbia para beber* (*sambumbia* to drink). An *atole* is prepared the day before. (*Atole* is a pre-Columbian drink made from corn dough, sweetener, and spices – sometimes chocolate.) Once ready, the *atole* is strained and two pineapples are ground and mixed in. Nutmeg, clove, and cinnamon, and cane sugar are added and the drink is sweetened with cane sugar to taste. Color is then provided by *pitahaya* (dragon fruit from a cactus that is bright red). After one day, the *sambumbia* is ready to drink.





Sambumbia was often given to the African slaves that worked in the mines and sugar fields and mines of New Spain and Cuba. The name of the fermented drink has been traced to the Bantu language and the Calabar region of present-day Nigeria.¹²

There are two watermarks for the paper in this manuscript. One is the “Capellades” watermark which is dated 17– by Hans Lens in his *Historia del papel en Mexico*, no. 386. The other reads “JETS” below a rampant lion within a crowned cartouche that is dated to 1750-1799 (see the Corpus de filigranas hispánicas database at www.cultura.gob.es, item 0027448A).

Two small contemporary corrections were made with small pieces of cut paper mounted to the manuscript leaves. The corrections are in the same hand as the manuscript (on the verso of the 28th leaf and the recto of the 29th leaf).

In very good condition.

¹² For more on the origins of the drink in Mexico, see Quintero Salazar, Baciliza, Aldo Iván Bernáldez Camiruaga, Octavio Dublán García, V. Daniela Barrera García, and Héctor Javier Favila Cisneros. 2012. “Consumo y conocimiento actual de una bebida fermentada tradicional en Ixtapan del Oro, México: la sambumbia.” *Alteridades* 22, no. 44: 115–129.

unta un pliego de papel con manteca y aceite, se hecha por encima un poco de perejil picado y se pone el pescado hechándole mas perejil, se embuelve bien y se pone a dos fuegos.

Botifarras.

Estas se hacen de las tripas angostas del puerco, se pica la carne muy bien como para albondigas, un puño de anís, una poca de pimienta bien molida y sal unos granos de pimienta enteros se amasa todo muy bien y se van llenando las tripas y se cuecen como las morasillas.

Para Bacalado, o Robalo.

Se dora un pedazo de pan duro en la lumbre q̄ quede cubierto de color, se hecha a remojar en vinagre; se pica jitomate, cebolla, ajo menudito se frie, y el pan molido con un jitomate asado se hecha en lo dicho a freir un poquito de tomillo, laurel, especias finas, un poquito de aceite y se hecha el pescado a q̄ cueza, y ya que está cocida, para hecharlo en los platos se le hecha cebolla rebanada, chilitos y aceitunas.

Bacalado.

Se cuece el bacalado conforme está sin remojar, con laurel y ya q̄ está cocido se le quitan las espinas, y se deja en una poca de agua de la que se cuece, se toma un sartén con arto aceite de comer y se hechas a freir cebolla, ajos, jitomates picado todo y harto ya q̄ se a frito muy bien se hecha allí el pescado con dicha agua, y otra poca de agua clara, y se deja hervir harto hasta q̄ consume y queda seco; tambien se le hecha clavo y pimienta molida, y ya q̄ está seco se adorna con chilitos y aceitunas.

Bacalado en piñon.

Se hecha a remojar el pescado dos o tres dias q̄ no quede amarillo, se lava muy bien, se frie en aceite que no se tueste, luego se saca y en este mismo aceite se

hecha lo siguiente, se tuesta en manteca unas almendras y perejil y se muele, y unos piñones (estos no se tuestan) todo esto se hecha en el aceite a que se se tuestan, se le hecha una poquita de agua, clavo pimienta, canela molida; allí se hecha el pescado a que se cueza y en sal, que no quede aguada sino espesito.

Bobo embarrado.

Se embarran una casuela de manteca y aceite, y se le ponen papeles en el asiento, y el Bobo bien lavado. Se muele el chile seco tostado, y una onza de almendras, y luego se pone el bobo en capas, y se le despolvorea encima el polvo del chile, y de almendras, en la ultima capa se le hecha mas manteca y aceite, y se pone entre dos fuegos; y al repartir se le hechan sus aceitunas, tornachiles y pasas.

Empanaditas de la Morena.

A una libra de harina quatro yemas y una clara, medio puñuelo de agua de anís, un granito de requesquite blanco y tantita sal o dulce segun el relleno, manteca blanca o manteca (lo que quieran) benetida, la q̄ se conoca necesaria para amasarlas, media cucharada de aceite de comer, se amasan muy bien y se rellenan de lo q̄ se quiere, se frien en manteca, y se les hechas azucar por encima.

Tajojo aporreado.

Se hecha a remojar el tajojo y se cuece, ya q̄ está cocido se aporrea o se golpea, y se pica como picadillo pero q̄ quede gordo, se pica cebolla y ajo y se pone a freir, antes q̄ se dore se le hecha jitomate picado, y la carne q̄ no quede ni muy espeso ni muy caldoso, se hecha su sal necesaria, se rebana platanos largos y ca-mote en trozo y se frie en manteca, y ya q̄ está frito se le hecha por encima.

*A Book of Desserts & Stews;
Bound in a Lovely
Wallet Binding*

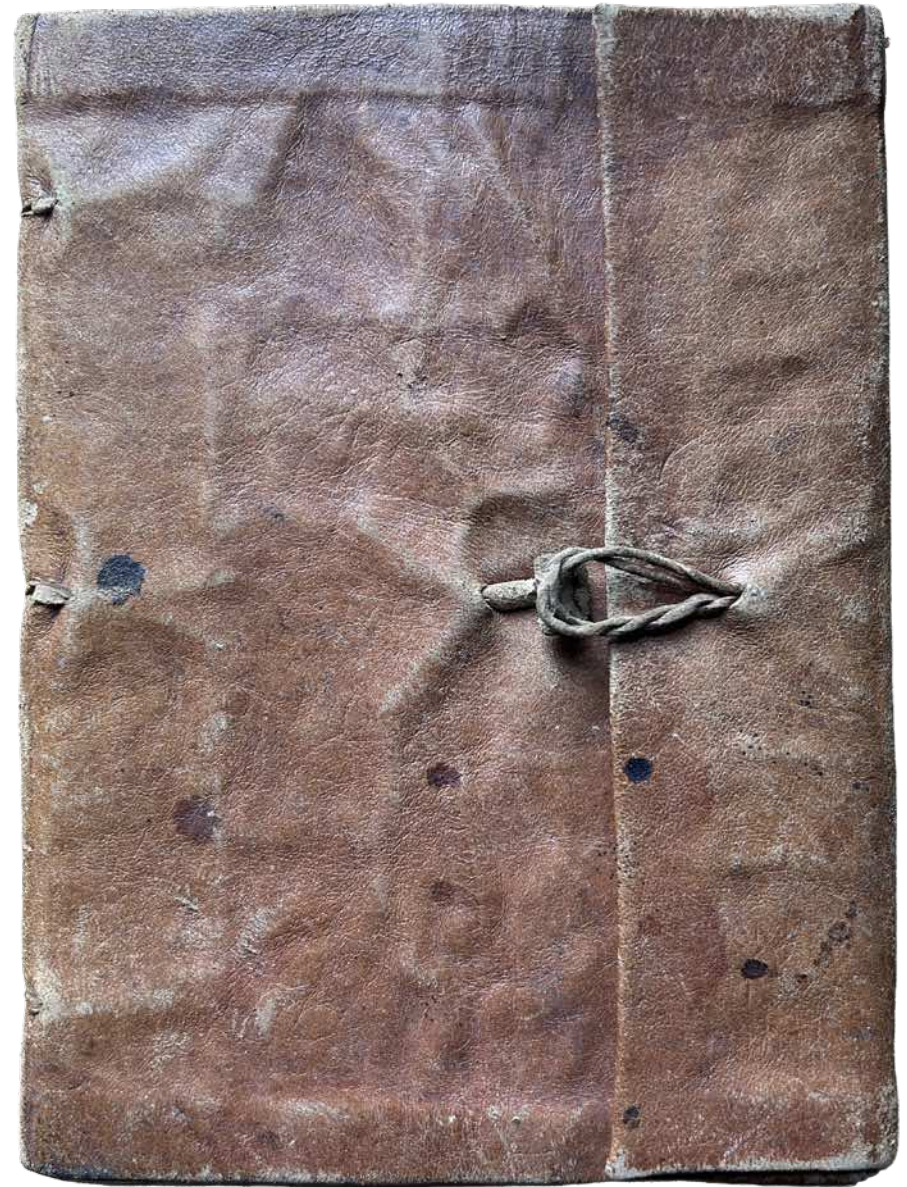
29. (MANUSCRIPT: Mexican cookery.) Libro de Guisos de Cosina...Año de 1806.

22cm x 16cm. 1 p.l., 2, [3-41] leaves. Contemporary calf wallet binding, leather ties intact, double blind fillet on the lower wrapper around sides and crossing to make an "X" and at the center is a circle made with a single fillet, light soiling to the first and final leaves, faint spotting to some leaves. \$25,000.00

AN ABSOLUTELY LOVELY early Mexican cookery manuscript of 122 numbered recipes, written twenty-five years before the first printed Mexican cookbook. Although the title is "A Book of Stews," it actually begins with 59 dessert recipes before listing 63 savory recipes. Written in a single, very legible hand.

Two different names appear in the manuscript. On the final leaf it is written: "Sirbo à D[on]a Maria de Murguiondo" and on the lower portion of the wallet binding is the inscription "Libro de Guadalupe Ochoa." There is also a cipher with the initials "P.P.G" on the final leaf. "Sibro" technically means that the manuscript is in service of Doña Maria de Murguiondo, but it can also mean that it is for the use of or belong to Doña Maria de Murguiondo.

After the title *Libro de Guisos de Cosina* two lines appear: "Ni me presto, ni me doy / Solo de mi dueño soy." This can be translated to "I am neither lent nor given; I belong to my owner." This is then followed by a poem regarding the sharing of recipes:



Quien tiene lo necesario
y no lo hallareà a su tiempo
quéjese de si, pues tiene
muy imprudente gobierno.

Darse una reseta ò dos,
à Amigo de fundamento,
se puede, mas ha de ser,
sacandolos de aqui mismo.

La experiencia me ha enseñado
que mientras presto, careesco
de aquello que trabaxè,
para tenerlo à su tiempo.

Pues es imprudencia grande
el pedirle al Zapatero
las Tixeras, con que està
en actual cortando el Cuero.

Whoever has what is necessary
and does not find it when needed,
should blame himself, for he keeps
a very imprudent order.

To give one or two recipes
to a trustworthy friend
may be done—but it must be
by copying them from here.

Experience has taught me
that while I lend, I lack
that which I worked for
to have ready in its time.

For it is great imprudence
to ask the shoemaker
for the scissors with which he is
presently cutting the leather.

Antoz y Agua de asax, y se ban embarrando
los Cubiletes con manteca, se dexa el coxaron
hueco para hecharle la leche, y en hechando
la, se tapa con la misma masa oparta, se
cueren en el Ourno, con un Comal entre dos
fuegos hasta que quafen y ala demas se le
hecha Azucar, y se adexera con Parar, Al
mondraz, Azucar y Canela.

Nº 37
Arequipa

Se siete quantillos de Leche, tres libras y mo
dia de Azucar, se deshacen en la Leche, y se
cuclan en una Sexbilleta, se pone a hervir
y ya que esta espesa se baxa, se le hecha
medio limon, se bate hasta que este fria, y se
buelbe a poner en la lumbre. El punto que se
le hade dar es que se hechan unas gotas en
agua fria y andaxles con el dedo, y en no
deshaciendose ya se puede comer.

Nº 38
Turrón como de Oaxaca

Among the dessert recipes we find Mexican dishes such as *Ante de camote* (sweet-potato custard); *Ante de piña* (pineapple custard); *Ante de chirimoya* (*cherimoya* custard – a tropical fruit with notes of banana, pear, vanilla, and pineapple; there is also a recipe with the fruit spelled *xiricaya* – this is a more colonial spelling); *Ante de platanos* (plantain custard, two different recipes); *Ante de calabazas y leche* (squash and milk custard); *Ante de coco y leche* (coconut milk custard); *Ante de coco y piña* (coconut and pineapple custard); *Jalea de tejocotes* (Mexican hawthorn fruit jelly); *Panochitas de leche* (little milk candies); *Cajeta de huevo* (egg caramel fudge); *Cajeta de durazno* (peach *cajeta*); *Arequipa* (milk caramel); *Turróneras como de oaxaca* (Oaxaca-style nougat candies); *Torta de calabaza* (pumpkin/squash cake); *Buñuelos de maíz* (corn fritters); and *Buñuelos de arroz* (rice fritters).

The savory dishes include *Escabeche veracruzano* (Veracruz-style pickled fish); *Pollos gachupines* (“Spaniard-style” chicken, so-named during colonial Mexico); *Pollos garbanzales* (chickpea chicken); *Guisado de lechugas* (lettuce stew); *Pollo viudo* (“widowed” chicken, a Mexican term for simple preparations); *Guisado de gallina* (stew made with an older chicken); *Adobillo* (a stew made with dried *poblano* peppers, olives, oregano, and cinnamon); *Pollo colorada* (chicken with red chiles); *Albondigon* (meat balls); and *Pipian de almendra* (a type of pre-Hispanic sauce that was often made with pumpkin seeds but here is made with almonds; also includes spices and is similar to a *mole*).

The recipe simply entitled *Mexicano* is for a pork loin cooked with *ancho* chiles (dried *poblanos*), cloves, cinnamon, pepper, and *xitomates* (an early spelling for red tomatoes). This is then placed in a broth with a mixture of ground chile and tomato to which is added garlic, olives, vinegar, and *tornachiles* (small pickled chile peppers; they were often served as a condiment in colonial Mexico).

This is a particularly interesting and lovely early Mexican cookery manuscript.

In very good condition.

Libro de Guisos de Cocina

*Ni me presto, ni me doy
solo de mi dueño soy.*

*Año de
1806*

*Quien tiene lo necesario
y no lo halla a su tiempo
quiere de sí, pues tiene,
muy imprudente gobierno.*

*Darse una Reseta ó dor,
á Amigo de fundamento,
se puede, mas hade ser,
sacandola aqui mesmo.*

La experiencia me ha enseñado,



*An Unpublished & Extensive Work on Agriculture
with much on Wine and Food*

**30. (MANUSCRIPT: Italian wine and agriculture.)
c.1830.**

12.3cm x 9.4cm. Drawn tables in the text. 67 ll., 68-384 pp.; 655, [1 - blank] pp. Two volumes. Contemporary quarter calf over speckled boards, red morocco lettering pieces on spines, moderate overall wear.

\$2000.00

AN INTERESTING MANUSCRIPT ON AGRICULTURE, written in a clear and legible hand. The author reflects on the works of other authors and on cultivation in not only Europe, but on the farming methods and products of American, Middle Eastern, and African regions as well.

Culinary subjects include *aceto* (vinegar); *acqua vite* (spirits); *asparagi* (asparagus); *burro* (butter); *broccoli*; *caffè* (six sections on coffee); *cinnamomo* (cinnamon tree); *cioccolata* (chocolate); *cipolla* (onion); *fagioli di Lima* (Lima beans); *formaggio* (cheese); several chapters on *grano* (wheat); *latte* (milk); *olivo* (olives); several chapters on different types of *pane* (bread); *patata* (potato); *rape* (turnips); *rabarbaro* (rhubarb); *tamarindo* (tamarind); and *zucca* (pumpkin). There are also discussions around the equipment used.

236.

to facilmente che avessimo degli asparagi d'in-
verno anche noi. ivi. ivi. p. 269.

Nuova maniera di vino.

Il sig. Benedetto del Bene pubblico senza
data di luogo ne d'anno, ma per le stampe di Ve-
rona nel 1795. una dissertazione sopra una nuova
maniera di vino, la quale fu premiata dall'ac-
cademia di agricoltura, commercio, e arti di Ve-
rona. — Ecco com'egli riuscì a fare del vino, che
dopo otto mesi si trovò già perfetto, benché da
cresciute in suolo poco favorevole, colte
prima della perfetta loro ma-
preliminari ut.

ni quarti; furono
di legno sovrapposto
mento e parte de
fu occupato con
sieme col mosto
mescolato il
gala. Dopo il
che bollicell
mento de
to, e visi
to il tor
ne' qu
so in
in
D

Metodo per fabbricare il Vino
Sommi in Imola.

Il vino Sommi appellati con questo nome dal cognome del suo Autore che lo immagina. Questo vino nulla ha di comune si nel metodo di farlo, si nelle qualità col vino Sarto, ed è una specie diversissima e particolare di vino. Nel berlo conviene usare circolazione, mentre tradisce chi si somiglianira con esso, appunto alla qualità dei vini navigati di Cipro, e di Malaga ec. Il metodo è il seguente.

Vendemmiate le uve di ogni genere bianche ed anche rosse, tolte da diversi fevri buoni e cattivi promissivamente, che s'io mature, tralasciate le inutili, che con la loro fragranza non servono che ad indurre dispendio, e quelle di odor disgustoso, si mettono per 20 giorni, o per più secondo la stagione raderamente distese sulle carme, alte
da

The work also covers *vini* (wines), including three sections on Maderia; one on Lambrusco wine; on corks; a new way of making wine as described by the Academy of Agriculture in Vienna; the clarification of wine; how to detect adulterated wines; the cultivation of Pieracci vines; and grafting methods.

For example, the section on Maderia begins: "This wine has the property of becoming better when exposed to the heat of the sun and it is mainly that which forms the wealth of the inhabitants of Madeira." This is then followed by pruning methods specific to the region; the origin of the type of vines grown (Tuscany); and a description of when the harvest occurs and how the grapes are pressed.

The proposed date is because at the beginning of volume one is reference to the Royal Society of Turin having recently published a *Calendario* for 1826. This copy may have also been the author's copy due to the presence of corrections and additional words being inserted.

Although light rubbing to the boards, internally in very good condition and written in a lovely, clear hand.

una poca y si se endurece y suena llá está; se unta con
metate ó piedra con aceite de almendras y se hechar con
una cuchara de plata y se cortan; en enfriando se des
pegan y se fébuelcan en azúcar molida.

Conserua de limón Real. se monda, se quera, con una
poca de sal. (sin abusar de ello) luego se le muda la agua
y se avolean todos los días hasta que llá no amarga, y
en almibar clarificada se hechar ó empedaron, ó pica
dos p.^a que sea más el dulce, se le hecha agua de arar. tra
si se dice la de sidra pero no se quera con sal.

Postre de leche. se toma leche cruda se le hecha anima
llenas de huevo y azúcar to mesario, fébuelca todo y
colado se pone al fuego y se está moviendo hasta que
toma punto y se despega del vaso y si quisieren se le he
cha canela ó agua de arar.

Postre p.^a postre. se hace el postre como de arriba pero
más alto de punto se baten huevos como p.^a freir se nor
ta la canela con manaca se hecha bastante huevo
y luego se hecha con punto se vuelva la leche luego se
le hecha más huevo encima y manaca fina se pone á
dos fuegos luego se baja se le hecha canela p.^a encima
y se chaviera con paras; esta se come caliente.

Postre de marrón y leche. se cueva la leche con canela

From a Mexican Convent?

31. (MANUSCRIPT: Mexican cookery.) c.1830.

21.5cm x 15.5cm. [22] pp. Handstitched, large stain through most leaves, browned, spotted, first leaf with piece at foot of page worn away resulting in loss of half a line of text on each side of the leaf. \$10,000.00

Although stained and spotted, THIS IS A VERY INTERESTING EARLY MEXICAN MANUSCRIPT RECIPE BOOK comprised of 79 different dishes. Due to the high number of directions for making conserves and sweets and the section on recipes for non-meat days, it is very likely that this manuscript came from a convent. Written in a single legible hand on laid paper.

The manuscript begins with two *cajeta* recipes, one which is peach flavored and another with quince. *Cajeta* is a common desert in Mexico that is flavored differently in different regions but is traditionally made of goat milk that has been boiled until it becomes a caramel paste. The word "cajeta" refers to the little wooden cases in which it is often preserved. In early times, it was also a term used for fruit preserves that were stored in these little wooden cases. Such preserves were often associated with convent kitchens. In our manuscript four other *cajeta* recipes appear as well: one which includes meringue (*turrón*); one with

ariquipa (made with almonds and referencing an ancient dessert that originated in Arequipa, Peru); one with *sidre* (cider); and another with *tejojote* (spelled “tecojote” in our manuscript). *Tejojote* is the Nahuatl word for a native fruit that is known as Mexican hawthorn apple in English (it tastes both sweet and tart and somewhere between an apricot and a plum).

There are also recipes for *buevos moles* (a sweet egg dish that includes syrup and cinnamon that is also common in convents); *empanadas de bobo o de carne* (pastry stuffed with a type of mullet – a freshwater fish – or meat); *muéganos* (a traditional Mexican sweet made of fried pieces of dough covered with caramel); *gasnates* (a Mexican pastry made of tubes of fried dough filled with meringue, popular in Puebla and central Mexico); and nine different *torta* (cake) recipes, many of which were typical in Mexican convents (including *torda del cielo* heaven’s cake). Others include *torta de requeson*, *torta de mamon y leche*, and *torta real*. During this period, convents were responsible for preparing young women of wealthy families for domestic duties such as how to set and prepare the table and food preparation. The convents also often made money by preparing and selling sweets.

In her section on Mexico in *The Oxford companion to sugar and sweets*, Dara Goldstein notes “[t]he sweet goods prepared by male guilds overlapped with those made by women in haciendas, town houses, and, above all, convents” (p. 444). In the section on “Convent sweets,” she has this to say about *cajeta* and other “New World” treats:

A final group of confections common in New World convents (though not in European ones) were made by boiling down milk, often with added sugar, to make syrup, variously known as cajeta or dulce de leche, and, with further reduction, fudge, frequently referred to as little ham (jamoncillo). It is tempting

to speculate that the technique was introduced by Indians who made similar sweets and who, voluntarily or not, made the Pacific crossing from the Philippines to New Spain (Mexico) on the galleons that sailed annually from 1565 to 1815 (p. 181).

There is also a recipe for *post de pipian* (spelled “pipiam” in our manuscript). *Pipian* is an indigenous Mexican sauce made with pumpkin seeds and chilis. The recipe is pre-Hispanic in origin with ties to the Aztecs culture, but it is based upon even earlier Indigenous food culture. As a foodstuff, it is even described in Sahagun’s *Historia general de las cosas de Nueva España* (Florentine Codex, mid-16th century).

The religious origin of the manuscript is also supported by the section of recipes that are intended for Fridays (non-meat days). Recipes include those for fish stews; a cabbage stew; fish cake; stuffed fish; fried fish; and a “Friday soup.” In all cases, the fish that is called for is the abovementioned *bobo*.

There is a faint watermark that appears in the gutter of some leaves but I have been unable to identify it. At the foot of the last page is an early inscription, possibly in a different hand, with some abbreviated notes that relate to the calendar and the number of days in the different months.¹³

¹³ The note is likely an abbreviation of: “Treinta días tiene noviembre, / con abril, junio y septiembre. / De veintiocho solo hay uno, / y los demás treinta y uno.” Or, in English, “Thirty days hath September, April, June, and November; / All the rest have thirty-one, / Excepting February alone, / Which hath but twenty-eight days.” Special thanks to Joe Bray for help in deciphering the inscription!

se les está untando dho. Inuevo y así que están bien untados se ponen a la mera con alg. salsa.
Girados de viernes: bobos, yellosos. Se fue probado
bollas, afos, y especias, paras, almendras, alcapanones
alcapanones Chile en yiragore acitunas, vino
ese un pedarito de Arucas peresit Nervabue
que está en daron esto se baja y se le hace
comer, se confugan los bobos con cerbil
deby picadillo, se cosen vien con
en una casuela, sobre un
se dan



*From Squash in an Adobo Sauce
to Mexican Tamales*

**32. (MANUSCRIPT: Mexican cookery.) Libro de
Recetas para Cocina. c.1875.**

21.5cm x 17cm. 1 p.l., 97 pp., 98-100 are numbered only (otherwise blank), [75 - blank], [54], [2 - blank], [1], [55 - blank], [1] pp. (the final leaf is mostly torn away). Contemporary half reversed calf over marbled boards, corners bumped, rubbed, spine worn, upper hinge beginning to separate, woven ruled paper. \$1200.00

A COLLECTION OF 258 RECIPES written in a single legible hand. On the upper pastedown is a large stationer's ticket, engraved and printed on pink paper. It is for "Gran Papeleria y Fabrica de Libros en Blanco. H Y V. Lions" on the Calle de Tacuba N.o 6 in Mexico City. On the first leaf is written "Libro de Recetas para Cocina." Some of the recipes have an "M.M." written after them, others an "M.E." (probably for attributions) and a few are marked with an asterisk.

The first group of 171 recipes appear on pages 1-97. They are organized into the following categories: *caldos* (broths); *sopas* (soups); and *guisados de carne y asados* (meat stews and roasts). Some of the recipes include *Caldo, sopa y gigote a un tiempo y en media hora* (broth, soup, and stew – all at once and in half an hour); *Caldo de garbanzos para vigilia* (chickpea broth for days of abstinence); *Sopa de tortilla* (tortilla soup); *Sopa de lengua* (tongue soup); *Albóndigas de gallina* (chicken meatballs); and *Torta de Guajolote* (turkey pie).

Topa de tortilla.

hacen a preparar las tortillas
con otro se escurren y se
hacen, despues se amasa
litro harinon, se estira
litros y se g



The second group of recipes includes directions for 87 dishes; these appear on unnumbered pages. This section is entitled simply *guisados* but includes dishes made from fish and non-meat foodstuffs. Here we find a recipe for *Tamal Mejicano* (Mexican tamale); *Bagre con escabeche* (pickled catfish); *Ostiones en concha* (oysters on the half shell); *Chiles rellenos con nata* (chiles rellenos with cream sauce); *Envueltilos con guacamole* (guacamole wraps); *Tamal de cazuela* (tamale casserole); and *Calabazas en adobo* (squash in adobo sauce).

Although with wear to the binding, internally in fine condition.

Written in a Single, Lovely Hand

33. (MANUSCRIPT: Mexican cookery.) c.1880.

33.5cm x 22cm. [100] pp. of which 27 are blank. Contemporary reversed half calf over marbled boards, roll pattern to spine, boards rubbed, wear to head and tail of spine, text block loose from binding, blue-ruled woven paper, moderately browned throughout due to paper quality, the final [3] ll. of index are written on thinner paper. \$1400.00

A LARGE-FORMAT MEXICAN COOKERY MANUSCRIPT, including 271 numbered and indexed recipes and many traditional Mexican dishes. Although the text block has become loose in the binding, internally the manuscript is in very good condition. Written in a lovely and legible hand.

Recipes include *Caldo del Pastor (de Carnero)* (shepherd's broth made with mutton); *Sopa de arroz y bacalado* (a soup made with rice and salted cod); *Sopa de Tortilla* (tortilla soup); *Bistéc de carne Molida* (ground beef); *Bistéc Mexicano* (thin cuts of beef cooked with onions, chiles, and sauce); *Costillas empapeladas* (ribs cooked while wrapped); *Salsa para Asados* (a sauce for roasted or grilled meats); *Fritura de tortillas de harina* (fried flour tortillas); *Ensalada de Chiles* (a salad made primarily with chiles); *Pipilas rellenas al horno* (stuffed small squash); *Pichones en salasa de Yémas* (squab cooked in an egg-yolk sauce); *Tácos de Carne* (beef tacos); *Guisado de Liebres* (stewed hare); *Cabruto* (young goat); *Albóndigas* (meatball soup); *Chilindrón Cubano* (a Cuban stew with meat, peppers, and tomatoes); *Guisado de*

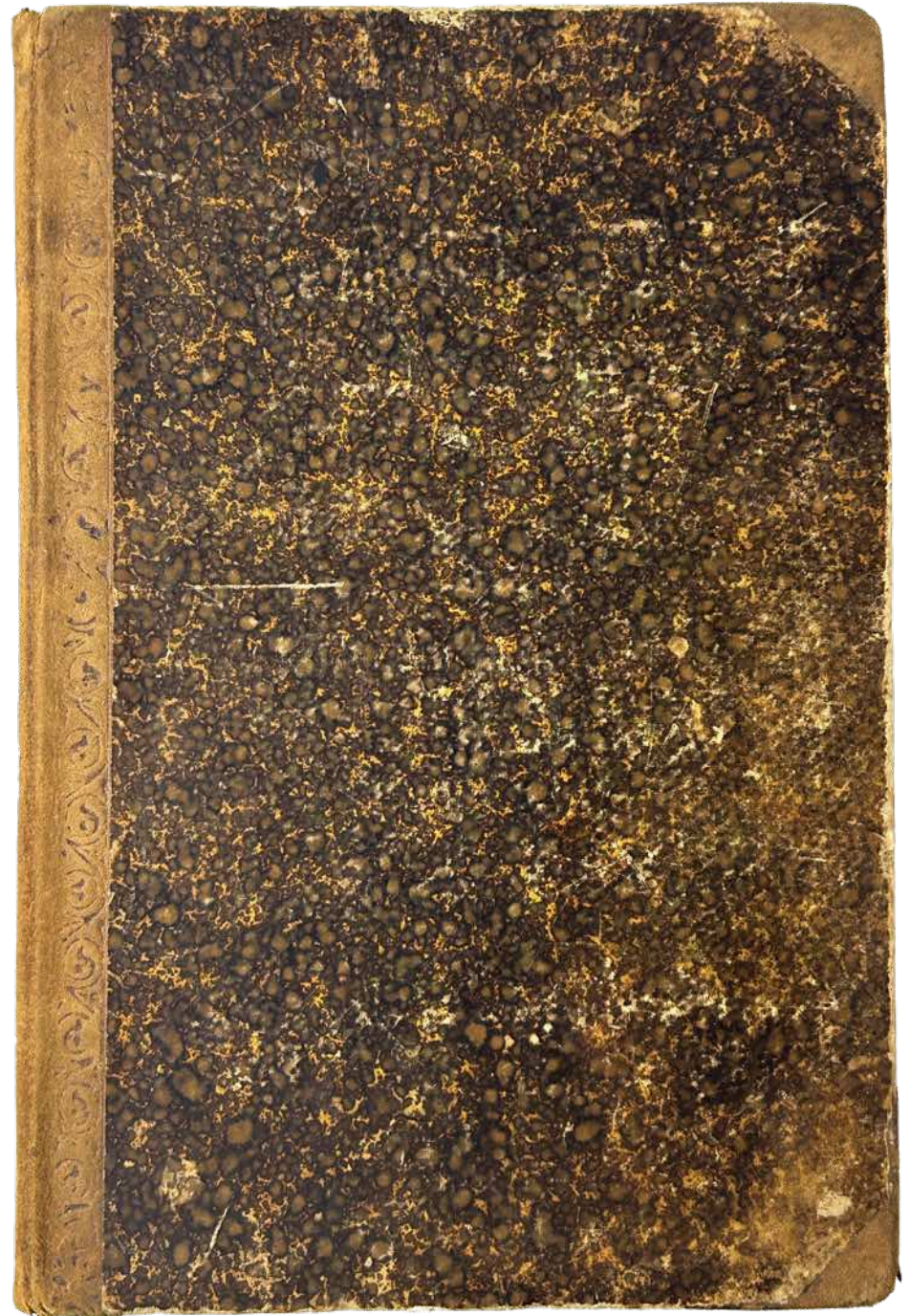
que este como
en Coccolitos con la mano amsterda
huevo cortado, despues en pan y se frien. Se
ollo, nada mas se le agrega vino seco

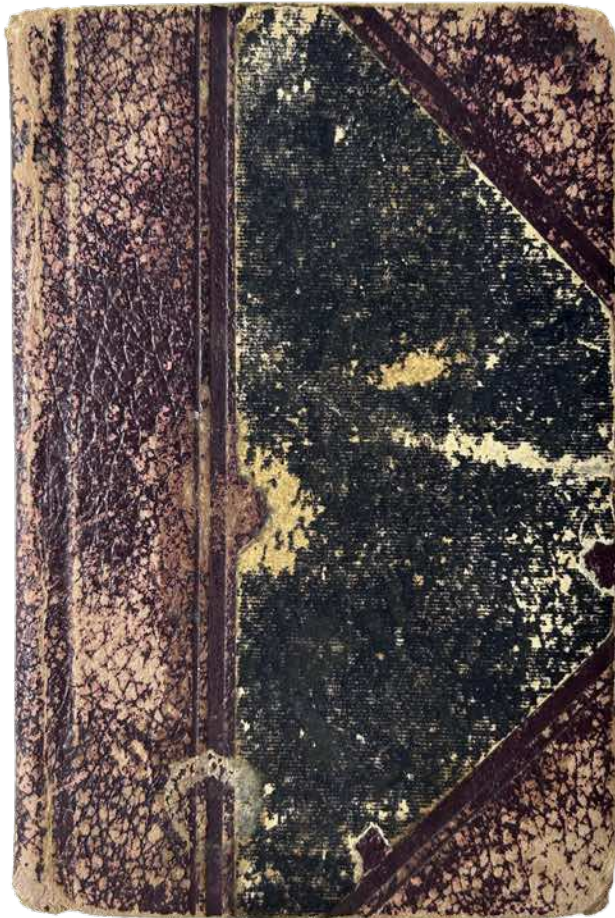
Tacos de Carne

Carne cocida del puchero en pedacitos picada, media libra
co, medio pollo cocido, veinticuatro nueces, seis huevos, ma
noscada, perejil un manojito, tres dientes de ajo, Ache
veruelve. Se preparan veinticuatro pedacitos de serena
sirvan para envolver y se hacen los taquitos atand
salga el relleno. En una carnada con mantequilla
meten al horno hasta que tomen color d
con vaso de vino tinto y tres ^{cuad}
verse espeso; se sacan
minutos en

Menudo (tripe stew); *Enchiladas poblanas* (chiles from Puebla in enchilladas); *Móle de chipolte quemado* (a smoky, spicy sauce made from chipolte chiles and other ingredients); *Abuacates almendrados* (avacados filled with almonds); *Tamales Veracruzanos* (tamales from Veracruz); *Bruñelos de móle* (a traditional dessert of mold-made fried dough then covered in sugar or syrup); *Tórtas de Guatemala* (Guatemalan-style cakes); *Rompop* (a creamy liquor similar to eggnog); *!!!Ab Caramba!!!* (made with almonds, sweet potatoes, and milk); *Huévos Móles* (a sweet dessert made from egg yolks); and *Cajeta de Mamey* (a Mexican sweet spread made from the mamey fruit which replaces the goat milk usually used in *cajeta*).

At the end is a helpful five-page index. It is written on thinner paper, organized into two columns, and is in the same hand.





A Pocket Manuscript

34. (MANUSCRIPT: Mexican cookery.) Late 19th century.

11.3cm x 7.5cm. [44] ll. Contemporary thin half pigskin over cloth boards, worn overall, chipping to head and tail of spine, one leaf torn twice but complete (text still legible), all pages ruled. \$75.00

A SMALL MANUSCRIPT cookbook of six recipes in two different hands, written in ink and pencil (most pages are blank). There are also several leaves with accounting notes for the purchase of different foods (e.g. flour, corn, rice, sugar, charcoal, and *piancillo*, a finely ground cornmeal) written in pencil. The recipes are for *Puchas de sartén*; *Tortillas de arina*; *Palletas o pan de sal*; *Frituras*; *Lengua de gato*; *Palletas marías*; and *Campechañas*.

Although I am unable to see the full watermark due to the petite size of the manuscript, it does include a detailed representation of a woman and reads Paper Sévigné

Other than the torn leaf mentioned above, in good condition.

Fortillos de arina.

Se hace una mezcla de
arina con una cucharada
dita de roy al y manteca;
todo se revuelve ~~to~~ muy
bien pariendole o sal o ay
car al gusto y en segui
da se para o
va o

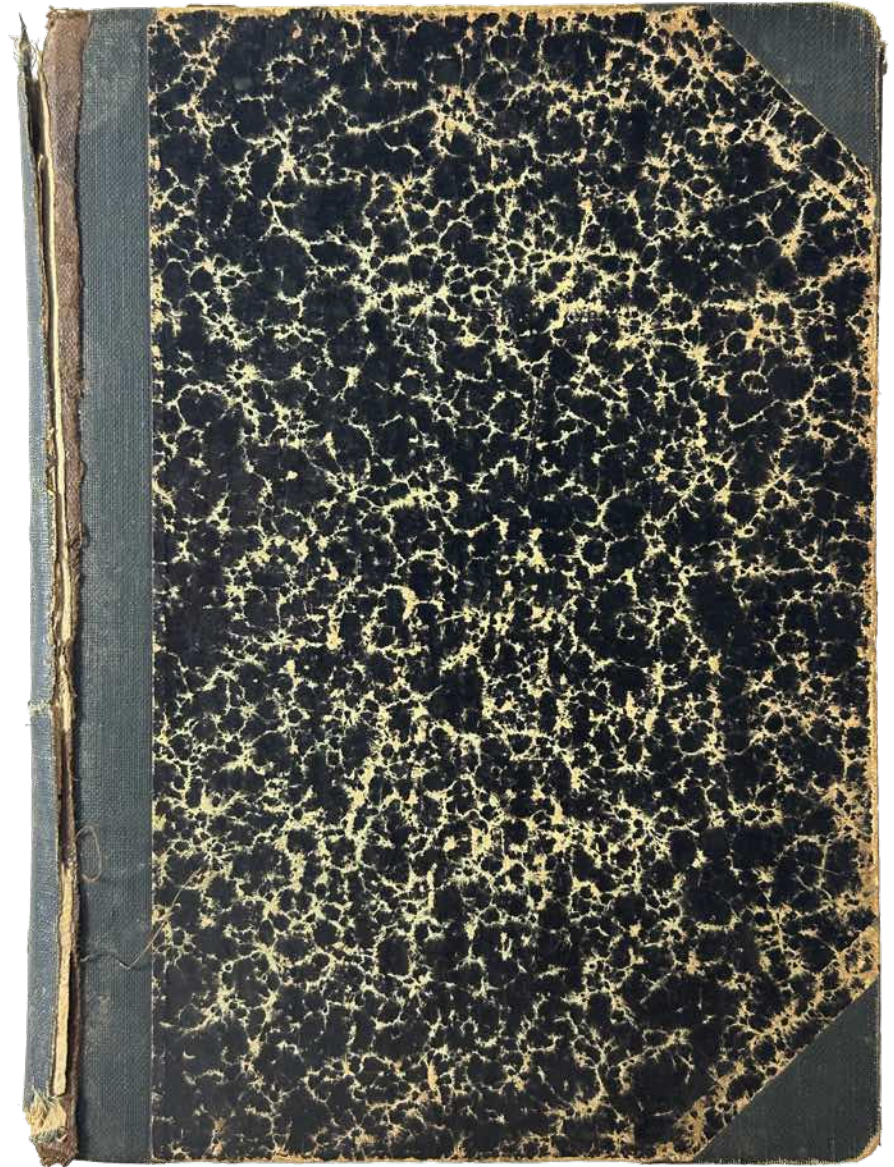
*Including Recipes for
Tacos & Tamales*

35. (MANUSCRIPT: Mexican cookery.) Virginia Gutierrez, late 19th century.

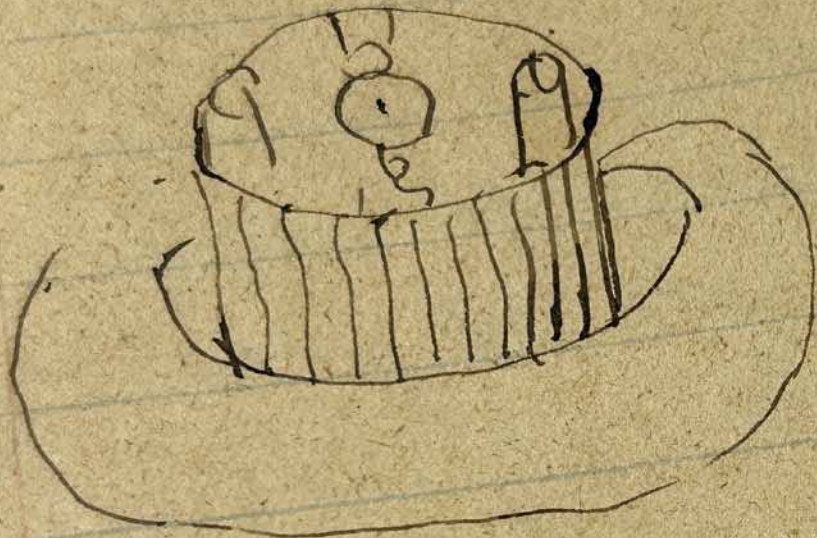
23.2cm x 16.7cm. 190 pp. Contemporary half cloth over marbled boards, wear to spine and somewhat loose, hinges cracked, edges rubbed, blue and red-ruled woven paper, moderately browned, one leaf loose, one leaf with a clean tear not affecting text. \$1200.00

A COLLECTION OF APPROXIMATELY 172 RECIPES gathered by Virginia Gutierrez at Colonia Moctezuma Calle 14, #6 (a neighborhood in eastern part of Mexico City). This is the first Mexican cookery manuscript that we have handled that includes recipes for tacos.

Among the dishes we find directions on how to make *Huevos en mole* (eggs in mole); *Manzanas de California* (California apples – similar to apple pie); *Ejotes con chilpotles* (green beans with chipotle peppers); *Chile rellenos con Sardinias* (chiles rellenos with sardines); *Tacos de Chicharron* (fried pork skin tacos); *Pan de Pulque* (*pulque* bread – *pulque* is a fermented drink made from agave); *Tamales de quezo* (cheese tamales); *Tinga Poblana* (shredded meat simmered in a chipotle sauce); *Enchiladas de Jalisco* (enchiladas Jalisco-style); *Cocktail seco* (dry cocktail); *Enchiladas Verdes* (green enchiladas); *Salsa de Camarones para tacos o cecina - de Jalisco* (shrimp sauce for tacos or *cecina*, a



trocitos y otras
letas



Enchiladas Verdes.

Tomates

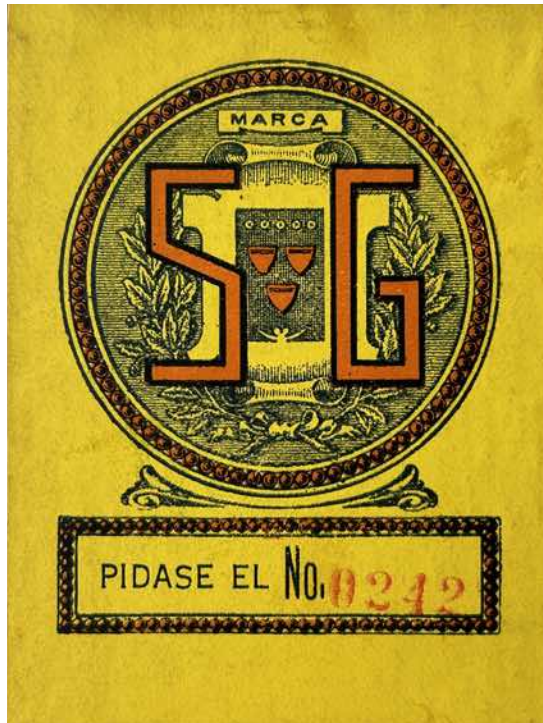
Chiles verdes

Chiles poblanos grandes 8

200 grs

20 cm

1/4



thin strips of air-dried meat that are then grilled); *Muegano de Puebla* (fried pieces of dough coated in syrup); and *Mole Poblano* (one of Mexico's most famous dishes, made with chiles and various spices including chocolate). Five of the recipes include little ink drawings.

It's interesting to note that some dishes include manuscript corrections in the measurements. Many of the recipes are attributed (e.g. Mama Cehucha; Delfina; Pascualito; "C.E.;" "M.P.;" Virgen P.; Fany; Tiny Coy; Ira Espinosa; "J.C.;" Jovita de Espinosa; and L. Mortera). On the last leaf, in pencil, is written "2a de Liberpool 19. / Juana Muñoz."

At the end is three-page *Tratamento para adelgazar* (a weight-loss regimen). It includes a 15-day diet schedule with specific menus for each day. The recommendations end with the statement that salads can always be substituted if something isn't available. This is the first time we have seen a diet plan in a Mexican cookery manuscript.

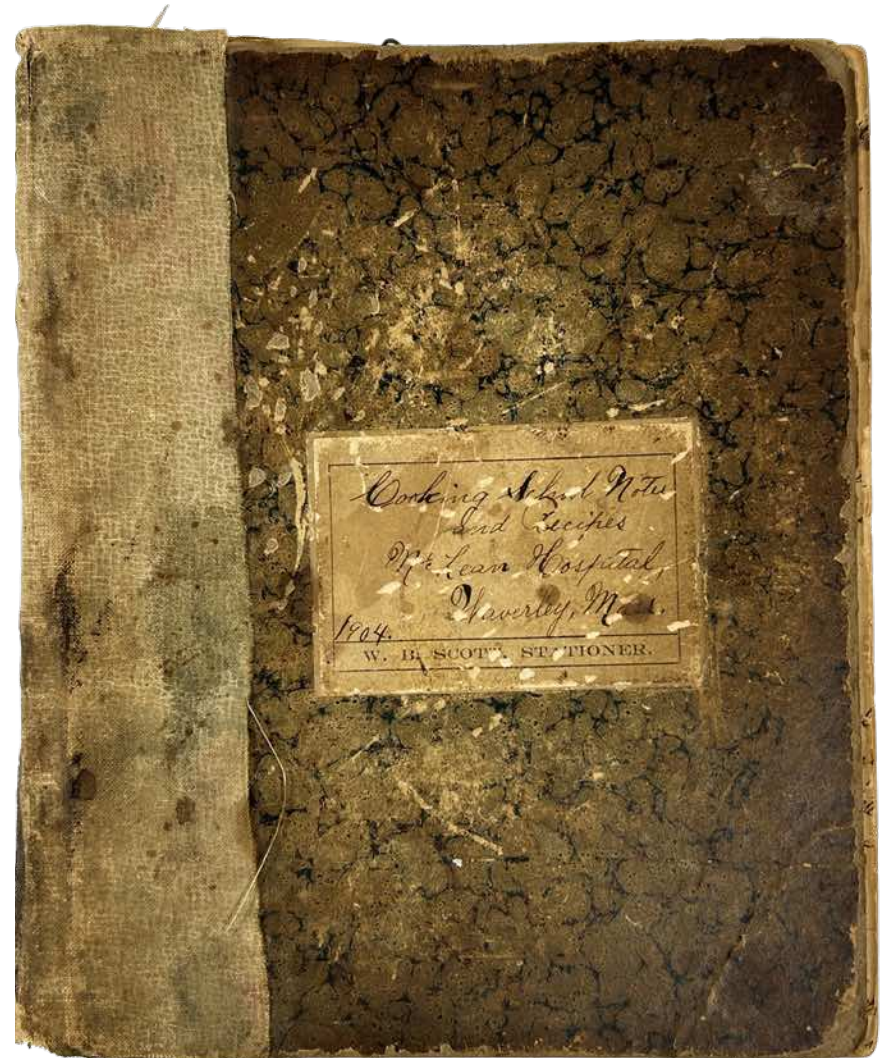
On the upper pastedown is the stationer's ticket of "Marca / SG / Oudase ek Bi, 0242." It is printed in red and black ink on golden yellow paper.

A Cooking School Notebook

36. (MANUSCRIPT: American cookery and pedagogy.)
[C. B. Guptill.] *Cooking school notes and recipes.*
McLean Hospital, Waverly, Mass. 1904 [-1931].

17.5cm x 11cm.[162] pp. of which 13 pp. are blank, with nine additional recipes laid in (both handwritten & clips from newspapers). Contemporary marbled boards, early fabric repair to spine, printed and manuscript label to upper board, binding worn, several leaves loose, evidence of one leaf removed at beginning, lightly browned throughout, edges of a few leaves chipped. \$1500.00

A RARE SURVIVAL. This is the manuscript notebook of C. B. Guptill who attended the cooking school held at McLean Hospital in Waverly, Massachusetts. (On an addressed envelope paper clipped in she is named as "Mrs Allen Guptill" of Newton Highlands, Massachusetts.) The school was taught by Cecilia Bradt, and according to *Everyday housekeeping*, volume 10, Bradt was "a graduate of the Boston Normal School of Household Arts." The recipes include those typical of an American household during this period with the addition of special dishes for those convalescing.

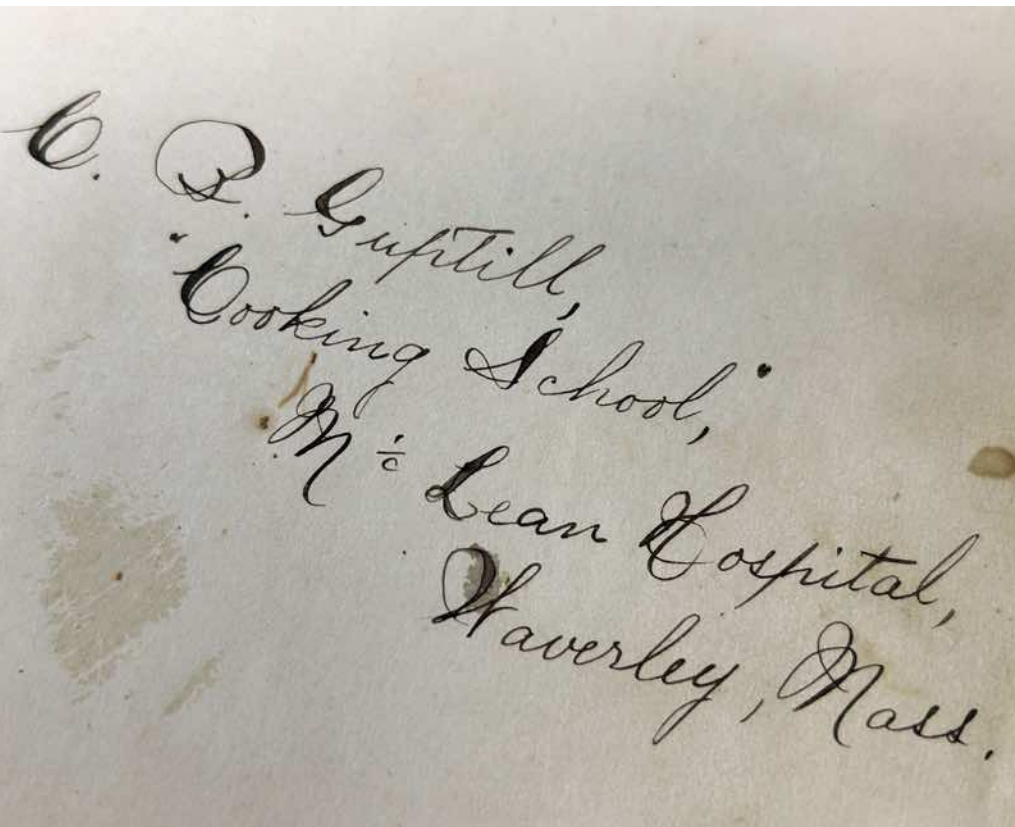


May 5/04

Lesson 21 Cooking School

Bread Making

Yeast is a microscopic plant classed with bacteria and moulds. all three belong to the family Fungi. Plants contain Carbon and (C O₂) from the air, Microscopic plants have colouring matter. Chlorophyll and could from their environment. by causing physical changes within. The yeast ferment causing alcohol and acid to



C. B. Guptill,
Cooking School,
Mc Lean Hospital,
Waverley, Mass.

The bulk of the manuscript is from 1904. Among the approximately 250 recipes are directions for making “Hamburger Loaf;” “Canned Corn;” “Crab Apple Pickles;” “Chow Chow” (a Southern relish); “Toast Water;” “Hot Egg Nog;” an omelet (served with a milk sauce); “Indian Meal Mush;” “Twin Mountain Muffins;” and “Mocked Bisque Soup.” Towards the end are additional recipes that have dates running up to 1931. When the recipes are not from the cooking school, they are usually attributed.

At the beginning, and in the section from 1904, there are also notes from several numbered class lessons including those concerning food and diet (describing the chemistry of food and its health properties); “Measures of Weights;” various menus (with the days that they were served at the school); the history of tea, coffee, and chocolate; sections on grain; bread making; cake; cheese; milk; meats & fish; gruel; beverages; on table service; on the selection of food; and even a lesson on washing dishes.

The pinned in and paper-clipped recipes are both newspaper clippings and manuscript recipes. These include a few directions on how to make soap.

The first leaf has the inscription “C. B. Guptill, Cooking School, Mc Lean Hospital, Waverly, Mass. March 22 to .” After this leaf, there is evidence of a leaf having been removed. It should be noted, however, that the second leaf begins with the inscription “Lesson I, March 22/04, Cooking School Notes, by Miss Bradt.” For this reason, the manuscript appears to be complete.

Although quite worn and loved, this manuscript provides an unusual glimpse into the early 20th-century pedagogy surrounding the domestic arts in America.

*The Culinary Life of a California
Gold Mining Town*

37. (MANUSCRIPT: American cookery.) Albone, Rev. Samuel W. *Cooking Receipts*. Bodie, Mono Co[unty, California], manuscript: 1897-1901, newspaper clippings up to c.1916.

31.7cm x 19cm. 39-214, 219-20, 225-240, 245-250, 261-262 pp. Half calf over marbled boards, expert restoration to spine and corners, several leaves removed (see the gaps in pagination), several manuscript recipes laid in, hundreds of newspaper clippings tipped in and laid in, clippings browned, moderate wrinkling to the leaves. \$2750.00

A VERY INTERESTING CALIFORNIA COOKERY MANUSCRIPT, written by "S. W. Albone" and "begun about May 1897" in Bodie, California. Today, Bodie is a famous ghost town off Highway 395 on the Eastern side of the Sierras (actually not far from where I grew up).

Regarding our author, we have the following information: On August 9th, 1890, in the *Bridgeport Chronical Union* newspaper, there is mention of a Reverend S. W. Albone who was at a conference in Bridgeport (the capital of Mono county). Then, towards the end of our manuscript, on p. 208, Albone's occupation is confirmed by a tipped in pharmaceutical prescription written out to "Rev. Albone." Lastly, on a facebook public group called "You know you love Bodie..." one contributor notes that there was a Samuel Abalone who was employed as the minister of the Methodist Church in Bodie starting in 1890.



CITY vs. COUNTRY LIVING

A question arose the other day at a luncheon in regard to modern living—whether it became more simple or more complicated as civilization advanced. Flats and their manifold conveniences were compared with the pioneer farm house, to the disadvantage of the latter. Also one was called to witness the gradual removal of industries from the home, spinning and weaving, candlemaking, the making of men's clothes and shirts, the long, trolsome seams run by hand—these and much else have departed to the limbo of forgotten things. But, on the other hand, everybody is rushed to death, as in days of yore.

"Don't tell me we're advancing," said a bright little woman, "for I've just returned from a visit to relatives in Kentucky. Things I saw there made me ponder. Dinner was served at noon, and I jotted down the menus of two. What do you think of this?"

Taking a slip of paper from her chateau, she read as follows:

On the first course, pork, chicken, scalloped sweet potatoes, Irish potato mound, stewed tomatoes, hot slaw, cold slaw, turnips, soda biscuit, beaten biscuit, corn bread, honey, pickles, pickled peaches, preserves, apple pudding, jelly cake, and coffee.

"At the second dinner, there were, cabbage and bacon, a whole roast pig, fried chicken, pork, hash, turnips, potatoes, stewed tomatoes, raw tomatoes, cold slaw, Dutch cheese, pickled pears, sweet tomato pickles, sour tomato pickles, quince jelly, quince preserves, blackberry jelly, corn bread, white bread, catsup, horse radish, custard pie, white cake, cookies, floating island, tea and coffee."

There was a long silence, then one woman asked: "What was it for—a regiment?"

"Not at all," replied the other. "It was the regular daily dinner of six six-footers prepared by two overworked women with very insufficient help. When I remonstrated, the little mother said that the boys had always been used to such a table and would not know how to get along with less."

"It will be a hard day for the boys," remarked the hostess, "when they leave home."

Comparing this with the ordinary dinner of well-to-do city families,—soup, meat or fish, potatoes, one other vegetable, salad, dessert and coffee, one sees that in some ways we're advancing and in others not. Which is to say, that you never can tell, and after all, it depends upon circumstances.

A DELICIOUS AUSTRIAN CHOCOLATE RECIPE
A new recipe for chocolate comes straight from Vienna. Three heaping tablespoons of bitter chocolate, grated, and mixed to a paste with cold water. Pour it into a double boiler with one pint of milk and one pint of cream boiling hot. Add cut sugar to taste and let cook, just below the boiling point, for five minutes, then let boil up once and take from the fire instantly. Add a teaspoon of vanilla, and the whites of two eggs beaten to a stiff froth. Beat vigorously with the Dover egg-beater for a minute or until it froths, and serve at once with whipped cream.

Summer Beverages

SEVERAL correspondents have asked for recipes for "summer drinks." There are so many that it is very hard to make a selection, especially since they are all good. The up-to-date girl has a punch bowl on a table on her piazza, and from various bottles and jars, concocts soothing beverages for her friends, many of them being an inspiration of the moment. The term "punch-bowl," by the way, need not frighten anybody, for a pretty one of glass, in a Colonial design, which answers all practical purposes, can be had for three dollars, or a little less or a little more, according to size.

A bowl of cracked ice, a bundle of paper straws, sugar, spoons, fizz-water or the capsules of liquid glass, small plates with dainty dollops of linen or paper, a tin shaker and glasses, are all that is necessary aside from the fruit syrups. These are made of the fruit juice and sugar cooked to a syrup with a little water, or the syrup may be made plain and any desired fruit juice added for flavoring at the time of serving.

With chocolate syrup for instance, which is merely cocoa cooked with sugar and water into a thick syrup and flavored with a few drops of vanilla, a very respectable imitation of ice cream soda may be made at home. Pour a little of the syrup into a glass, add a liberal quantity of ice cream, and fill with Apollinaris, seltzer, or iced water, in the latter case using a capsule of liquid gas to produce the desired effervescence.

Blueapple, strawberry, cherry, lemon, orange, peach, grape or raspberry syrup may be used in the same way. Below are given some recipes of a different order.

MINT SANGAREE

In a glass half full of shaved ice put two or three sprays of crushed mint. Add four tablespoons of grape juice and fill to the brim with seltzer or vichy. Put the tin shaker over the glass, strain, and serve in another glass with a spray of fresh mint. Shaking in this way, with plenty of cracked ice, gives an intense coldness not procurable by any other means.

ORANGE FRAPPE

Two tablespoons orange syrup, two tablespoons shaved ice, fill with seltzer, shake and strain.

EGG PHOSPHATE

Two tablespoons orange syrup, one egg, broken into the glass, fill with ice cold soda, shake, add a dash of phosphate, pour out, grate a nutmeg over the top and serve with a straw.

FROSTED COFFEE

Fill a glass half full of cracked ice, and add two lumps of sugar. Pour the coffee over slowly, boiling hot, shake, strain, add cream to suit, and serve.

RASPBERRY DASH

Two tablespoons raspberry syrup, two tablespoons of cream, half a glass of cracked ice, fill with seltzer, shake and strain.

FRUIT PUNCH

Two cupsful of sugar, half a cup of orange juice, one cupful of strawberry juice, one cup of water, half a cup of lemon juice, and half a cup of Maraschino cherries. Boil the sugar and water to a syrup and add the fruit juices. Pour over a large block of ice in the punch bowl and let stand half an hour before serving.

Buttermilk cake

1. Cupful rich buttermilk or thin sour cream
- 1 cup sugar 1 egg 1 heaping spoon of soda & 1/2 salt (small) flour to make moderately stiff batter if the buttermilk is poor use better size of an egg flavor to taste add fruit or spice for change.

Quick pudding

Sift 2 cups flour add 1 tablespoon of butter 2 of sugar 3 well beaten eggs 1 1/2 pints of milk lemon flavor turn into a greased pudding pan set in a quick oven & bake 20 minutes - Hard sauce.

A Dainty breakfast dish

Cut cold roast beef in thin slices set in saucepan set in boiling water cover with fravy compound as follows

- 3 Tablespoons melted butter - of walnut catsup vinegar 1 tablespoon each a little salt pepper a spoonful currant jelly home made mustard & warm water steam 1 hour with rare roast beef - food

Molasses Wafers

Food served with afternoon tea

Mix well together 1 cup butter 1 of sugar 2 of molasses & 2 of flour drop a few spoonful on a pan in different places & put in the oven it will melt & run together bake until it hardens on the edges cut in squares while hot & roll each square round a stick to cool.

Bodie is a former gold-mining town in Mono County, California, that boomed after the discovery of gold in 1876. By 1880 it had roughly 8000 residents and the mines had produced millions of dollars in gold bullion. The town also had a reputation for lawlessness. As mining slowed down in the 1880s-1890s, the population declined sharply and by 1942, the town was abandoned. Today it is a state park where the town's original buildings survive, as well as some of their contents, and one can go guided tours.

Among the more than 500 different recipes, one finds directions for making "Wheat & Indian Bread" (with cornmeal and molasses); moonshine; tripe stew; "Turkey leftover;" "Russian Nut Rocks;" salad dressing without oil (lemons, egg yolks, and cream); oatmeal biscuits; New York gingerbread; maple sugar candies; mustard pickle; "Indian Pudding" (with cinnamon or ginger); homemade candy; Harvard chicken salad; and "flowers crystallized." The latest newspaper clipping that I have been able to date is 1916.

Some of the medicinal remedies include a toothache cure; to cure corns; ointment for colds; and an orangeade for sick. There are also some domestic directions such as how to clean the ceiling; how to make a kitchen cement; how to remove milk stains; and how to fumigate a room. At the end is a useful index that includes both the manuscript recipes as well as those appearing in newspaper clippings.

The fact that this is a collection of recipes formed by a minister is represented by the two stanzas that caution against the life of the gastronome. On the upper pastedown Albone has written:

*Gourmandise is a vice — a sad failing at least.
So remember, "Enough is as good as a feast."
And don't set your heart on stew'd, fried, boiled, or roast,
Nor delicate Woodcocks served up on toast.*¹⁴

And on the lower pastedown is another stanza, also in Albone's hand, that may be his own creation:

*O man thou art a gormandizer
you make a book to suit your wishes
and think you have an appetizer
In all the varied kind of dishes.*

A very full and rich recipe cookery manuscript from a very interesting place and period in California's history.

¹⁴ The stanza comes from *The Ingoldsby Legends* (early 1840s) by Richard Harris Barham who wrote under the pseudonym Thomas Ingoldsby. It is from the poem "The Lay of Saint Medard."

Moonshine

Substitute for Ice cream

Beat whites of 6 eggs in a broad pan
very stiff froth add gradually 6 tab

of $\frac{1}{2}$ lb. sugar to make it thicker
 $\frac{1}{2}$ a pint beating for not l

30 minutes then beat in 1. t
tablespoon of preserved peach

tiny bits or one cup of j
on ice melt thoroughly

we with each cream se
with vanilla -

With many European Recipes from the "Profesor"

38. (MANUSCRIPT: Mexican cookery.) Carmen de Zaragoza et al. Early 20th century.

22cm x 16cm. 48 ll. Original blue half cloth over decorative printed boards (replicating alligator skin), corners slightly bumped, blue ruled woven paper. lightly browned due to paper quality. \$1000.00

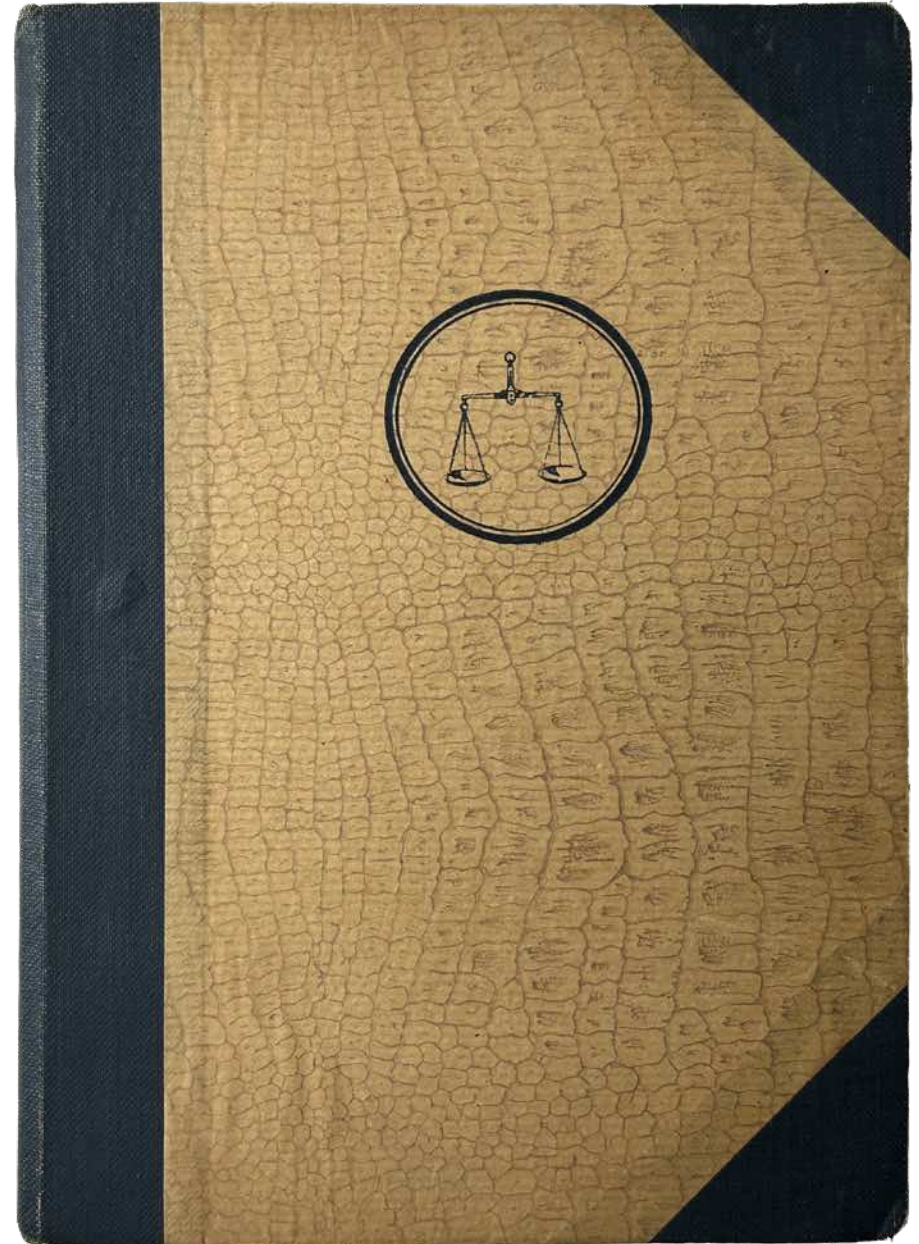
A COLLECTION OF SIXTY DIFFERENT RECIPES, many of which reflect the influence of European cuisine. Dishes include *Currón de yema* (egg yolk pastries); *Ensaladas camarones* (shrimp salad); *Sopa de chicharos* (split pea soup); *Salsa de Horseradish* (horseradish sauce); *Arroz á la milanese* (risotto); *Pollo frio á la estragon* (cold chicken with tarragon sauce); *Pollo con salsa curray* (chicken with curry sauce); *Huachmango ninon* (red snapper in a white sauce); *Pechugas en naranja* (chicken breasts in orange sauce); *Filetes de pescado* (fish fillets); *Lomo de puerco* (pork loin); *Salsa verde* (green sauce); *Bunuelos de viento* (puff pastries); *Potage St. Germain* (St. Germain soup); and *Príncipes de Gales* (a pastry named after the Prince of Wales). Many of the recipes are attributed to "profesor" and others to Solis, Lauriano, Paquita, Maria, Juanita, and Lupe.

What is also of interest in the manuscript are the nearly 100 different menus that are listed, about half of which are *menús vigilia* (menus for fasting days – i.e. no meat days).

On the recto of the upper free endpaper are the inscribed names of Carmen de Zaragoza; Carlota Algara de Creel; Totio; María de Lourdes de Ludlow; Piedad Sanchez Quinto; and Lauriano Cambás. At the bottom of the leaf is the date "Fébrero 23, [19]33."

The binding has the name "C. Alvarez, Mexico, D. F." stamped on the inside edge of the upper board.

In particularly good condition for a Mexican cookery manuscript.



en un medidor
puestos en ruedas de pan frito
y encima la salsa

Pollo con salsa Curry

El pollo se pone a cocer dándole una pinta
por agua. Salsa # 90 gr. manteca
cucharadas bien llenas harina se fr
y se le pone agua caliente a que de
una salsa se deslice aparte con
de salsa 2 cucharadas de Curra
sazona y si está muy esp
se cuele y se le por
crema

Including a Recipe for Menudo

39. (MANUSCRIPT: Mexican cookery.) **Recetario de Cocina. Francisca Luján de Sumaga, Juli 1919.**

22.2cm x 17cm. 41, 44-146 ll. Contemporary half cloth over marbled boards, upper board cracked but holding, rubbed along edges, blue-ruled woven paper, two leaves loose, two leaves missing, lightly browned due to paper quality, some leaves with food stains. \$1500.00

AN EXTENSIVE MEXICAN COOKERY MANUSCRIPT OF 492 RECIPES, written in a few different hands but with the name of Francisca Luján de Sumaga inscribed on the first leaf and the date of July 1919. This is one of the most extensive Mexican cookery manuscripts we have ever handled.

Some of the recipes include *Mole tetela* (a reddish-brown mole sauce from Tetela de Ocampo, Puebla style); *Tortilás salmoñ* (salmon tortillas)—recipe from “Martíná;” *Enchiladas San Luis* (enchiladas made with chiles in the regional style of San Luis Potosí); *Tacos Mara leamperi* (tacos Empress-style); *Tacos finós* (smaller tacos, like those in a restaurant); *Chiles rellenos en frio* (cold stuffed chiles); *Filetes con puré de chicharos* (beef filets with a pea purée); *Menudo al estilo de Clubuabua* (beef tripe soup prepared as they do in Chihuahua); *Mole de olla* (a traditional thick stew but not to be mistaken for the mole sauce) – recipe from “Martíná;” *Huevos moles* (eggs with a mole sauce); *Pan de Maiz* (corn bread); *Receta de bizerebos antiguas* (recipe for old-style biscuits or cakes); *Empanadas Santa Rita* (filled savory pastry in the style of Santa Rita) – from Gabina; *Helados de coco* (coconut ice cream); *Crema de castañas* (chestnut cream soup); and *Salsa chipolte y cabuacate* (a sauce made from chipolte peppers and avocados).



*Recetario de
Cocina*

Francisca Luján de Sumaga

Julio 1919



Among those who contributed recipes are Lupe; Doña Cuca; Jacoba; Conelula; Juanula; Martíná; María; Carmeleta; Candelá; Lolita Torres; Ramoñ Obi; Ruz; Pardo; Chabela; Carmelilá; Paz; Yosefa; M. Vatél; Elvisda; Luz; Profesor; Solis; Sala; Lulu; Celina; María de Jesús; Aurora; Luli; Lolita Palomar; Cadena; Josefite; Manuelita; Lola Cortena; Luz Dardo; and Caudete. In some cases, someone has written “muy bueno” after the recipe titles and, in a few cases, there are corrections made to the recipes in a second hand.

On the upper pastedown is the large stationer’s ticket of “Santiago Galas, papeleria, libros en blanco, grabados en acero, imprenta, litografia, Mexico. D.F. [Mexico City]” printed in blue ink on yellow-gold paper.

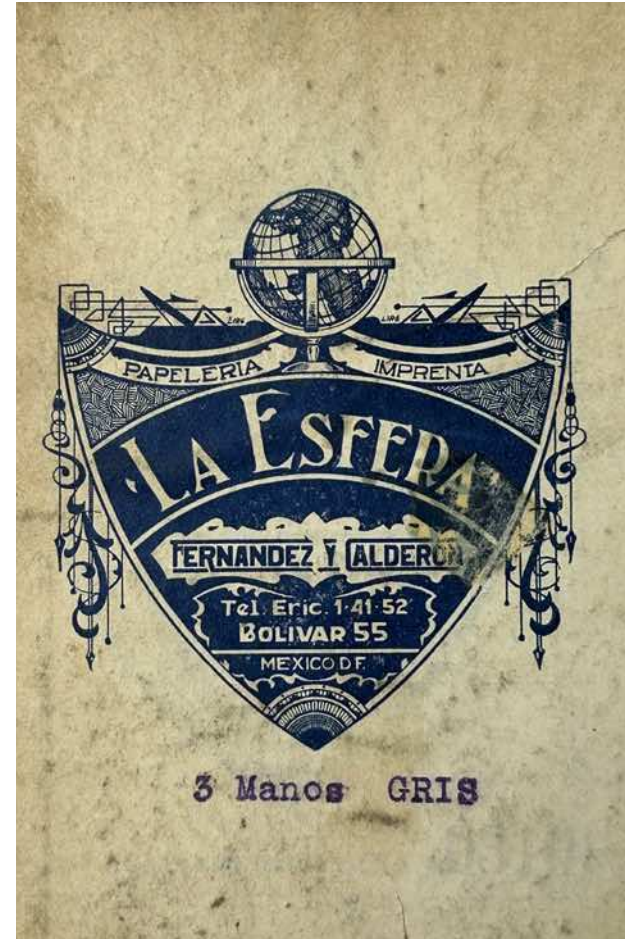
*From Paquita to “Her Girl Lulú”
Sweets, Cocktails, & a Recipe for
the Day of the Dead*

**40. (MANUSCRIPT: Mexican cookery.) Paquita Luján
de Sumaga, 1930s.**

22.5cm x 16.5cm. [1], 145 ll. (of which six leaves are blank excepting page numbers). Contemporary green half cloth over marbled boards, cloth split at upper hinge (board holding), paper lightly browned due to paper quality. \$1500.00

A CHARMING & LARGE COOKERY MANUSCRIPT filled with approximately 457 recipes, the majority of which are devoted to desserts, but including directions for making fruit preserves and cocktails. On the recto of the upper free endpaper is the signature of Paquita Luján de Sumaga, Enero [January] 1933. Below that it is written “para mi Niña Lulú, XII 30 - 39” (to my girl Lulú, December 30 1939).

The majority of the manuscript is devoted to the *Reposteria* section; *reposteria* includes cakes, cookies, custards, sweet *empanadas* (stuffed pastry that is baked or fried), fritters, puddings, sweet breads, fruit desserts, and candies. In the current manuscript this includes recipes for *Tamales almendra* (almond tamales), recipe from “Madame Valet;” *Tamales caseros* (homemade *tamales*), recipe from “Martin;” *Rosquitas de characano* (ring-shaped cookies usually made with anise or cornmeal); Apple Cake (one of a few recipe titles in English); *Japonesas* (a traditional Mexican cookie usually made with meringue or chocolate icing), recipe from “Luisita;” *Huevos moles con almendra* (eggs in a mole sauce with almonds); *Dátiles rellenos*



Hielado mango - Sta Cora

4 manzanas de ~~huevo~~ ^{leche} leche -
gr azucar 4 mangos manita
y ponerla al fuego, para hacer una
letrando la antes de soltar el hervor. De
suavai, y agregarle la felpa de los mangos
y helar.

Hielado fresa

leche

con nuez (dates stuffed with walnuts); *Mantecados* (Mexican shortbread); *Milagros* (a small sweet Mexican pastry shaped like little charms or figures); *Pan de muerto* (sweet bread for the Day of the Dead); a few different recipes made from *Cajetá*, a Mexican sweet made from caramelized goat milk; a *Flan* recipe from Sabrina; an *Empanadas* recipe from “Maria” that is dated 1938; *Gaznates* (a conical shaped fried Mexican dessert); *Rosquillas* (a ring-shaped Mexican pastry) recipe from “Maria” that it is “Muy buenas;” *Buñuelos de estrella* (Mexican fried pastries in the shape of stars); *Tortillas barina* (flour tortillas); *Pinones cubiertos* (chocolate covered pine nuts) from “my Grandma;” *Hojuelas* (thin sheets of fried dough that are sweetened with sugar or syrup) recipe from “Meche O.,” Egg nog (in English) from “Consuelito;” *Pastel piña* (pineapple cake) also described as “muy bueno;” *Higos verdes en miel* (green figs in honey); “Grape fruit Snow pudding,” only the title is in English ; *Empanadas encaladas* (Mexican pastries coated with “cal” – which is made of lime and calcium – and sugar); and *Huevos moles* (eggs in a mole sauce), recipe from “Maria.”

In the *Mermeladas* and Cocktail sections, we have recipes for *Mermelada naranja* (orange marmalade), recipe from “Morelia;” *Jalea de Jitomate* (tomato jelly); *Helado de platano* (banana ice cream); *Poncha Jamaica* (Jamaica punch), recipe from Lolita; *Helado sorferesa* (surprise ice cream), recipe from “Luisitá;” *Helado de coco* (coconut ice cream); *Helado de*

piñon (pine nut ice cream); *Helado de mango* (mango ice cream); *Salsa chocolate cabeute-helados* (chocolate-peanut sauce for ice cream); “Grapefruit mint punch” (only the title in English), recipe from “Peggy;” *Ponche caliente* (hot punch); *Ponche de fresas con piña* (strawberry and pineapple punch) recipe from “Lupe L.,” *Cocktail Juanito Rosado* (a pink cocktail served in Mexico); *Rompope* (a Mexican eggnog-like liqueur that originated in colonial convents); and a *Ponche de fresas* (strawberry punch) from “Lolita.”

The presence of the cocktail recipes in the manuscript is interesting. Although cocktails existed in Mexico earlier, after the Mexican Revolution (1910-20), they grew in popularity, especially as the drinks spread from Mexico’s elite families to the broader public. The cocktail recipes, as well as the few recipes titles in English, also reflects the growing influence of the United States on Mexican cuisine in the early 20th century. (In the 19th century, the influence was primarily from Europe.) Nonetheless, this manuscript is mostly remarkable for the high number of traditional Mexican desserts included, a culinary tradition of which Mexican gastronomes have always been very proud.

With the stationer’s ticket of “Papeleria Imprenta La Esfera, Fernandez & Alderon...Mexico D.F. [City]” blue ink on white paper with “3 Manos GRIS” typed at the bottom of the ticket.

In very good condition.

*An Early French Treatise
on Dairy Products*

**41. MARTIN, [Bernardin]. *Traité de l'usage du lait.*
Paris: Thierry, 1684.**

12mo. in 8s & 4s. Woodcut vignette on title page, woodcut headpieces, woodcut decorative initials, printed head and tailpieces using typographical ornaments. 6 p.l., 146, [7], [1 - blank] pp. Contemporary speckled calf, edges of boards with gilt roll pattern, spine ornately gilt, edges speckled red. \$3000.00

The FIRST EDITION of this comprehensive study of milk and various milk products, written from a medical viewpoint. The types of milk covered in this work are human, cow, goat, donkey and sheep. Bernardin (or Barthélemy) Martin (1629-1703) was the apothecary to the Prince of Condé (1621-1686), and then to his son, Prince Henri-Jules (1643-1709). Martin discusses different opinions regarding the production of milk; butter; cheese; clear milk; different types of milk and their qualities; *should* one make milk; what precautions to take before and after drinking milk; of the regime that one must follow in the use of milk, the foods which agree with it, and of those which are contrary to it; remedies to counteract the negative effects of dairy; when to cease eating dairy and when to resume doing so; and the illnesses that can be cured with milk.



T R A I T E'
DE L'USAGE
D U L A I T.

Par B. MARTIN, Apoticaire du
Corps de S. A. S. M^{se} Monseigneur
le Prince.



A P A R I S,
Chez DENYS THIERRY, rue S. Jacques,
devant la rue du Plâtre, à la Ville
de Paris.

M. DC. LXXIV.
Avec Permission & Approbation.

In the section which discusses the various types of milk and their qualities, Martin describes cow's milk as superior to human milk in its viscosity and nourishing qualities. He highly recommends its use to help alleviate exhaustion and to revitalize people who have been laid low by an extended illness. Goat's milk, being "drier" he considers to be "more suitable for people of a humid temperament," and he writes that with a little sugar and salt added to it, goat's milk can be healthier for the stomach. Donkey's milk, being the thinnest of all, Martin writes, is the most refreshing and easy to digest. He recommends the use of donkey's milk for diseases of the chest and for a fresh complexion. He seems to be the least impressed by ewe's milk, as he describes it as meager in production and very fatty. He also notes that the only people who ingest ewe's milk are the poor and those who live in places where cows are rare.

In very good condition.

¶OCLC: Hagley Museum and Library, University of Pennsylvania, New York Academy of Medicine, New York University, University of California (San Francisco), National Library of Medicine, University of Minnesota, University of Michigan, and thirteen locations outside of the United States.

“Written Purely from Her Own Practice”

42. MARTIN, Sarah. *The New Experienced English-Housekeeper, for the Use and Ease of Ladies, Housekeepers, Cooks, &c.* Doncaster: D. Boys, 1795.

8vo. 11 p.l., 2 - blank], 173, [1 - blank], [17], [1 blank] pp. Contemporary polished calf, spine with single gilt fillets, the faintest of a small damp stain mark on the first several leaves in the upper outer corner (not touching text). \$9500.00

The FIRST EDITION of this rare provincial cookbook, paid for in large part by the subscribers listed on 14 pages of the preliminary leaves. Nearly all of the supporters are women from Yorkshire. (Doncaster, the place the cookbook was published, is in Yorkshire.)

The level of design and quality of paper and binding make it clear that this was an unusually fine production for a cookbook, especially one from the North of England. With the contemporary ownership signature of Hannah Mann on the recto of the upper free endpaper.

In the preface, Martin has the following announcement: “To those who may disapprove the following Publication, as being smaller than many similar in the Nature to the same and perhaps a lower Price, I beg to say it has been the Advice of my Friends to avoid that Repetition which is the sole Cause of their Prolixity, and on Comparison I flatter myself that in this Work as many and useful Directions will be found comprised in a less Number of separate Receipts.” – from the Preface. Despite Sarah Martin’s concern over a shortage of recipes, her cookbook presents no less than 360 different directions, from “Amulet of Cockles” to “White Almond Butter.”



T H E
NEW EXPERIENCED
ENGLISH-HOUSEKEEPER,
FOR THE USE AND EASE
O F
LADIES, HOUSEKEEPERS, COOKS, &c.
WRITTEN PURELY FROM HER OWN PRACTICE
By Mrs. Sarah Martin,
MANY YEARS HOUSEKEEPER
TO THE LATE FREEMAN BOWER ESQ.
OF BAWTRY.
BEING
AN ENTIRE NEW COLLECTION OF ORIGINAL
RECEIPTS WHICH HAVE NEVER APPEARED IN
PRINT, IN EVERY BRANCH OF
COOKERY, CONFECTIONARY, &c.
DONCASTER:
PRINTED FOR THE AUTHORESS
By D. BOYS.
AND SOLD BY MESS. F. & C. RIVINGTON, ST. PAUL'S CHURCH-YARD,
L O N D O N.
M D C C X C V.
(Entered at Stationers' Hall.)

The recipe for York Gingerbread is as follows:

TAKE two pounds and a half of stale bread grated fine but not dried, two pounds of fine powder sugar, an ounce of cinnamon, half an ounce of mace, half an ounce of ginger, a quarter of an ounce of sanders [a sandalwood powder that was used for its yellow color], and a quarter of a pound of almonds, boil the sugar, sanders, ginger and mace in half a pint of red wine, then put in three spoonsfull of brandy, a little cinnamon and a quarter of an ounce of cloves, stir in half the bread, on the fire, but do not let it boil, pour it out and work in the rest of the bread with the almonds then smother it close half an hour, make it into cakes about an inch thick, and bake them a quarter of an hour, keep them dry.

From the title page we learn that the recipes in the book are drawn from the author's personal experience and that she was "many years housekeeper to the late Freeman Bower Esq. of Bawtry."¹⁵

As regards Hannah Mann, the woman who was an early owner of this cookbook and who's signature is on the upper free endpaper, there was a Hannah Mann from Sheffield (about 23 miles southwest of Doncaster) born 1781 in Sheffield and then married in 1800 to William Mann.¹⁶ This may have been her copy.

At the end is a useful 17-page index of recipes.

A fine copy.

¶ ESTC & OCLC: Columbia University, Cornell University, New York Public Library, Harvard, Lilly Library, and five locations outside of the United States; Maclean p. 95.

¹⁵ See peerage.org.uk record 153573 which lists Freeman Bower as the son of George Bower and Henrietta Freeman. Freeman Bower was born 1732 and died 1786.

¹⁶ See ancestors.familysearch.org for record LDH3-NZW for the information on Hannah Mann.

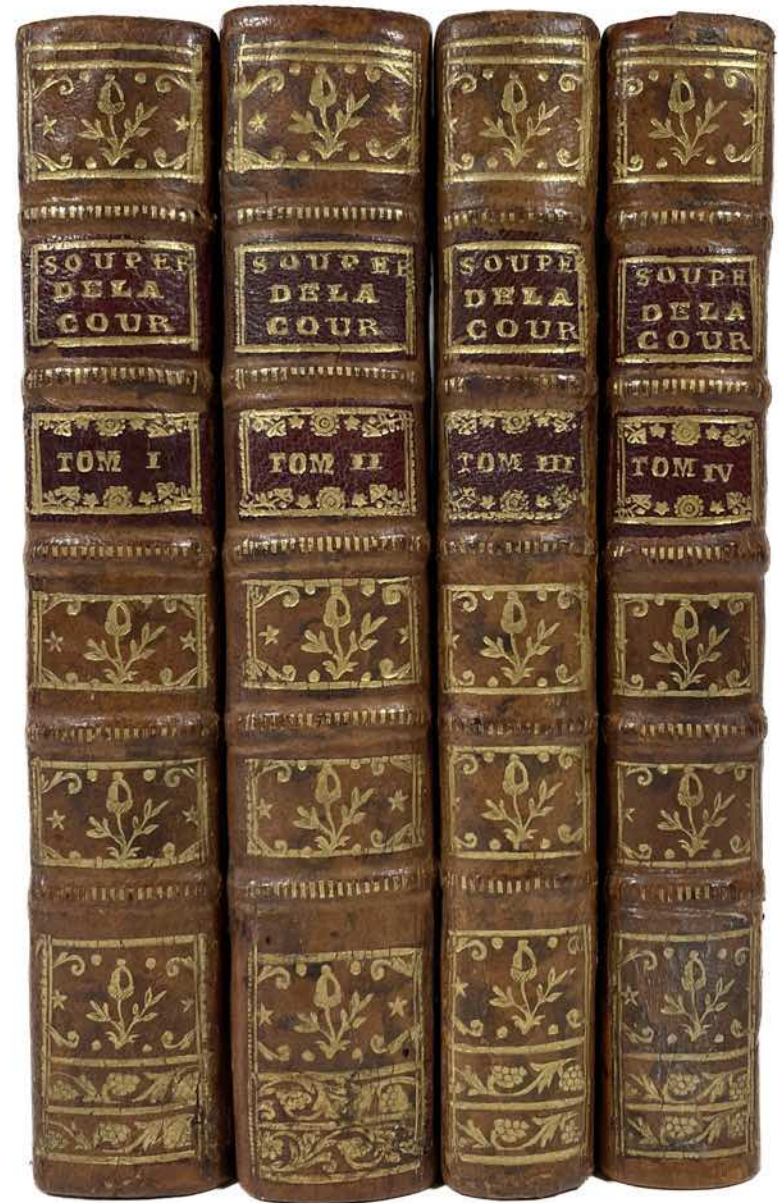
"The Most Celebrated of Menon's Works"

43. [MENON.] *Les soupers de la cour, ou l'art de travailler toutes sortes d'alimens, pour servir les meilleurs tables, suivant les quatre saisons.* Paris: Guillyn, 1755.

8vo. Four volumes. xii, xxii, [2], 404 pp.; 1 p.l., xxii, 460 pp.; 1 p.l., xxii, 264, 269-302 (misnumbered as "300") pp.; 1 p.l., 367, [1 - blank] pp. Contemporary mottled calf, spines gilt in six compartments, red morocco labels, marbled endpapers, occasional minor spotting. \$15,000.00

A very good copy of the FIRST EDITION and a famous rarity in the market, especially with the fourth volume. This is a particularly nice, unsophisticated set of this collection of more than 2000 recipes, "the most celebrated of Menon's works and one of the most important among the culinary works of the 18th century...rare and difficult to obtain in complete form." — Bitting, p. 321 (lacking a complete set).

Menon begins in his *Avertissement* by noting that many chefs scorn cookbooks and believe that a knowledge of cuisine can only be found in the kitchen. Menon argues that the development of *la cuisine nouvelle* is best achieved by working in the kitchen and reading theory. "Voit-on un Médecin, un Jurisconsulte, un Architecte, rougir de lire des Ouvrages qui concernent sa Profession?" (Do we see a Doctor, a Lawyer, an Architect, blush to read Works which concern his Profession?) He goes on to note that the art of cooking has its own rules, principles, and practice, and that only the union of practice and theory, can lead to the perfection of cookery.



LES SOUPERS

DE

LA COUR,

OU

L'ART DE TRAVAILLER

TOUTES SORTES D'ALIMENS

Pour servir les meilleures Tables, suivant les
quatre saisons.

TOME SECONDE.



A. PARIS,

Chez GUILLY, Libraire, Quai des Augustins,
au Lys d'Or.

M. DCC. LV.

Avec Approbation & Privilège du Roi.

Later, in the *Avertissement*, Menon notes how some of the recipes have come from others and how it is important to put them to print to more broadly share the art of cookery. He also explains that readers of *Le soupers de la cour* should take the liberty to adapt the recipes as they see fit and that the designs on the table (i.e. *pièces montées*) should be left to the imagination of the artist.

The four volumes are well indexed and organized. Volume one covers menus for the different seasons; broths during fasting days; soups for *jours gras* (non-fasting days); soups for *jour maigres* (fasting days); sauces; and recipes for cooking beef, veal, and lamb.

In volume two, there are recipes for pork; mutton; birds; turkey (including forty-five recipes for domestic pigeon); ducks, ducklings, geese and gosling; *de la venaison ou viande noire*; wild boar; different types of deer including fawn; game in general; wild pigeon; collared dove; woodcock; larks; *des oiseaux de rivere, rouges et sarcelles* (riverside birds, red and teal); and partridges.

The third volume has sections devoted to ragout and rissole; roasts; carp and bream; barb and pike; eel; lamprey; perch; monkfish; *trenches*; trout; barbel, *goujon* and frogs; salmon; sturgeon; brill, turbot and *turbotin*; dabs, *carrelets*, plaice, and *flayes*; sole; shad; *de la vive*; sea bass, tuna, grey mullet, and mullet; whiting; mackerel; herrings and sardines; cod, salted cod and hake; and skate. This is followed by recipes for pastry; pies (cold and hot, with different meats, for small dishes, and for large dishes); cakes; cookies; tarts; and food cooked in ramekins.

The final volume, which is often lacking, includes *entremets* made of creams and vegetables; recipes for truffles; egg dishes (including twenty-four different types of omelets); fruit dishes; preserves; compotes; ice creams; candies; waffles; sweets; gelatine; desserts made from almonds and pistachios; syrups; macaroons; *fromages glacés*; ratafias; chocolate;

274 LES SOUPERS

Tartelettes de Massépains.

Entre-
mets. Ayez de la pâte d'amandes bien faite que vous abbattez mince, & en faites des petites abbaisses avec un bord du dessein que vous voudrez; faites cuire dans un four très-doux; étant froide, vous y mettez la confiture que vous voudrez, ou une crème à la glace, avec des pistaches, tout ce que vous voudrez, de la même façon que les tourtes à la glace.

Tartelettes à la Chantilly.

Entre-
mets. Faites des petites abbaisses de massépain, & mettez dessus une crème comme celle de la tourte à la Chantilly.

Tartelettes de Caffé & de Chocolat.

Entre-
mets. Foncez de feuilletage des moules à petits pâtés, mettez dessus une crème de caffé ou de chocolat comme celle des tourtes, couvrez de quelques bandes, un bord autour; faites cuire & glacez de sucre.

Rissolles d'Entremets de ce que l'on veut.

Entre-
mets. Abbatez très-mince une pâte à de-

DE LA COUR: 275

mi-feuilletage; mettez dessus telle crème ou telle confiture que vous voudrez; faite de la même façon que ce que vous employez pour les tourtes à feuilletage; formez vos rissolles comme celles à la Bechamel, page 26, & les faites frire: glacez-les avec du sucre & la pelle rouge.

Soufflets.

Faites une pâte à feuilletage; ab-
batez-en des abbaisses de l'épaisseur de
deux écus; coupez toutes ces abbaisses
de même grandeur, de la forme d'un
petit soufflet, comme ceux que l'on fait
de pain d'épice; mettez une de ces
abbaisses sur un plat-fond; mettez y
dessus, jusqu'à un demi-doigt du bord,
de la crème pâtissière ou marmelade
d'abricot; ayez une autre abbaïsse de
la même façon; faites-y un trou dans
le milieu avec un petit coupe-pâte;
collez cette abbaïsse sur l'autre; pincez
un peu les bords après avoir mouillé,
sans déranger la figure du soufflet;
faites cuire au four, glacé de sucre.

Croquante à la d'Estrees.

Abbatez de la pâte à feuilletage &
M iv

coffee; and *confitures au liquide*. Also in the fourth volume is a recipe for cooking potatoes in a mustard sauce. This is especially early for a French cookbook (Parmentier wouldn't popularize the root vegetable until about fifty years later). Entitled *Des chervis, salsifix, pommes de terre & taupinambours* (skirrets, salsify, potatoes & Jerusalem artichokes), the recipe translates to:

The skirrets, you scrub them & cook them with water, a piece of butter mixed with flour, salt; it only takes a quarter of an hour to cook; you drain them & dip them in a wine batter, & fry them to a beautiful color; the salsify, you scrub them, cook them in the same way or simply with water; it takes much longer; drain them & serve in a good white sauce; potatoes & Jerusalem artichokes are cooked in the same way; being drained, you remove the skin & put them in a spicy white sauce, or a mustard sauce — p. 150.

Skirrets and salsify are thin root vegetables that were common in Europe since Roman times. Skirrets taste somewhere between parsnips and potatoes and, for some, salsify tastes like oysters and for others, like artichokes. Anne Willan, in her history *Great cooks and their recipes*, compares Menon to another important 18th century French cookbook author, Marin, and notes the importance of Menon's contribution to culinary history.

For some reason Marin's polished work [Dons de Comus] did not enjoy a lasting success and it was a similar three-volume book written by Menon in 1755, Les Soupers de la cour, which held the stage until the French Revolution swept away all demand for such lavish productions. To modern tastes the profusion of dishes Menon describes is overwhelming — a typical menu for thirty lists well over a hundred dishes, served in five courses. After the first and

32 LES SOUPERS
ront pour garnir la table avec. 18 Comus
pottes ou Affiettes.

Menus de l'Automne.

Table de vingt-cinq à trente couverts,
servie à vingt-trois en gras.

Premier service.

1 Dormant.

2 grosses Entrées pour les deux
bouts.

1 d'une culotte de bœuf aux choux.

1 d'un quartier de veau à la broche, une
blanquette dans le cuisseau.

2 Ouelles pour les deux contre
bouts.

1 au ris.

1 à la Crecy.

2 Potages pour les deux flancs

1 à la Chartre.

1 aux choux.

16 Entrées & Hors-d'œuvres

1 de poulets à la folette.

1 de petits pâtés en gondole.

1 de mincés de poularde aux truffes.

1 d'un pâté de lapreaux.

1 de côtelettes de failan, comme les
pigeons.

1 de croquettes de palais de bœuf.

1 de pigeons à la charmante.

DE LA CO
1 de perdreaux en cuver
1 de côtelettes de mo
1 de membres de camp
1 de rourtreaux au le
1 de tendrons de veau
1 de côtelettes de veau
1 de filets de mouton
1 de petits pouffins aux
1 de câilles à l'Intend
Second service
4 Relevés de
1 d'indon à la peau d
1 d'un pâté de Maca
1 d'un jambon aux
1 de deux cannetons
Troisième se
4 Grands E
1 d'une marbrée.
1 d'une brioche.
1 d'un pâté froid
1 d'un poupelair
8 Plats d
1 d'une poule d
1 de poulets à la
1 d'un d'indonn
1 d'oiseaux de riv
1 de bécaffines.
1 de pluviers.
1 d'un levicaux

*An Incunable of Restaurant Menus;
With a Fascinating Annotation
in a Contemporary Hand*

third courses, the whole table was cleared and a completely fresh set of dishes laid out in an established geometric design. The second and fourth courses were smaller, complementing the twenty to thirty dishes already on the table. The appointments of the table were just as elaborate as the food. Centerpieces such as china soup tureens, branched candelabra, and bonbonnières proliferated. Instead of the single glass or goblet and knife and spoon, used a century before, there was an array of cutlery and crystal for each place setting. Plates were changed between each course – even, remarked a bewildered observer, when they were not dirty – p. 87.

Later, in *The cookbook library* (2012), Willan and her husband Mark Cherniavsky describe *Les soupers de la cour* as “Menon’s most elegant and approachable book.” They note that the work is important because “Menon describes himself as a chef rather than a cook, the first to assign the term to the head of the kitchen” (p. 219). They also note that Menon is one of the first cookbook authors to combine the functions of the *maître cuisinier* with that of the *chef d’office*.

Menon’s cipher appears in manuscript on the first page of the *Avertissement* (as a form of authorization and to prevent counterfeit editions).

A very handsome set.

¶ Cagle 344; *Livres en bouche*, p. 211; OCLC: Library of Congress, University of California (San Diego), Newberry Library, University of Chicago, Indiana University, Harvard, and six locations outside of the United States (most entries do not specify if they have the 4th volume); Vicaire col. 591. Not in Oberlé, Pennell, or Simon.

44. (MENU.) Prévot, Restaurateur. [Paris:] Imprimerie de Denugon, Rue du Pot-de-Fer, no 14, [c.1818-c.1821].

Broadside: 55.5cm x 41cm. Ornate ornamental border inside of a bold tool line around edges, a portion of the tool line and ornamental border trimmed away at the top and bottom, restoration to the left hand edge (affecting the tool line and ornamental border but not the text).

\$10,000.00

AN INCREDIBLY RARE MENU from the famous restaurant Prévot, one of many which resided at the Palais-Royal. The Palais-Royal was converted into a series of rental shop-fronts by the financially strapped Orléans family in 1787. By the early 19th century it was the center of the development of the French restaurant and was so widely acclaimed that it was considered by foreign travelers to be as necessary a stop as the Louvre. Prévot had two locations, one at the Palais-Royal, Galerie de Pierre, n° 160, as well as at the rue du Lycee, n° 15 (both of which are listed on our menu).

The restaurants in the Palais Royal are, in general, the most famous and frequented in Paris; their larders are the choicest, their bills of fare the longest, and their dining-rooms the most elegant in the capital. The best are Véry’s, the Frères Provençaux, and the Café de Chartres in the north gallery; and Prévot’s in that towards the west.¹⁷

¹⁷ *Galvani’s new Paris guide, or stranger’s companion through the French metropolis*, 1826, p. 175.

12	Oreille aux champignons.	12
18	<i>Idem</i> , frite.	18
1	Oreille farcie frite.	1
1	Cervelle frite ou au beurre noir.	1
15	<i>Idem</i> , aux champignons.	15
15	Cervelle à la poulette ou sauce tomate.	15
8	Une côtelette panée grillée.	15
15	<i>Idem</i> , en papillote ou sauce tomate.	15
8	Langue glacée à la chicorée, etc.	15
5	Blanquette de veau.	15
6	Tendon de veau garni.	12
15	Pied de veau au naturel.	15
15	Langue à l'italienne.	15
8	Fraise de veau.	12
12	Foie de veau sauté.	12
10	Poitrine de veau farcie.	12
15	Pois au jambon.	15

ENTRÉES DE VOLAILLE.

Toutes les Entrées aux truffes 10 s. de plus.		
12	Caric à l'indienne.	12
10	Chapon au gros sel.	10
15	<i>Idem</i> , au riz.	15
12	et au consommé.	12
5	au riz.	5
12	à la tartare.	12
10	marinade.	10
15	le poulet.	15
12	plaille.	12
10	let.	10
15	rets.	15
10	choux.	10
15	lle.	15
10	le quart.	10
10	le quart.	10
5	le quart.	5
10	le quart.	10
5	le quart.	5
10	le quart.	10
10	le quart.	10
10	le quart.	10
5	le quart.	5
15	le quart.	15

POISSONS.

1	Brochet au bleu ou aux câpres.	1
1	Demi-maquereau.	1
5	Truite saumonée à la Genevoise.	5
5	Saumon sauce aux câpres ou à l'huile.	5
1	Morue à la maître-d'hôtel.	1
1	Rais sauce aux câpres ou au beurre n.	1
18	Matelotte d'anguilles.	18
5	Turbot, sauce aux câpres.	5
5	Une sole frite, 1 l. au gratin.	5
5	Eperlans frits.	5
5	Cabillots. aux câpres ou à la holland.	5
15	Carlet frits ou sur le plat.	15
5	Tronçon d'anguille à la tartare.	5
5	Moules à la poulette.	5
12	Esturgeon à l'italienne.	12
12	Merlan frit, 15 s.	12
12	Gonjons frits.	12
15	Filet de sole, sauce tomate.	15
1	Alose.	1
1	Ecrevisses.	1
1	Carpe frite, 2 l. la moitié.	1
1	Merlan grillé à la sauce.	1
1	Hareng sauce à la moutarde.	1
1	Limande frite.	1
1	Morue fraîche.	1
1	Morue à la provençale.	1
1	<i>Idem</i> , au gratin.	1

ROTS.

1	Dinde aux truffes,	1
1	Poularde <i>idem</i> ,	1
1	Agneau.	1
1	Dindonneau.	1
1	Un poulet farci de truffes.	1
1	Poularde fine,	1
1	Poulet gras,	1
1	Perdreau rouge.	1
1	<i>Idem</i> , gris.	1
1	Bécasse.	1
1	Ri.	1

ENTREMETS.

1	Charlotte de pomme.	1
1	Omelette soufflée.	1
1	<i>Idem</i> , aux confits.	1
1	<i>Idem</i> , aux pommes.	1
1	<i>Idem</i> , au sucré.	1
10	Soufflé aux pommes.	10
10	<i>Idem</i> , au riz.	10
1	Beignets de pommes.	1
1	<i>Idem</i> , d'abricots ou.	1
1	Croquette de riz.	1
1	Un petit pot de crème.	1

DESSERT.

1	Fromage à la crème.	1
1	Fraises au sucre.	1
1	Cerises.	1

Cardo
Navets
Macédo
Macaro
Truffes
Idem, à
Omelette
2 œufs su
3 œufs bro
Idem, au
Omelette au
2 œufs à l'os
Idem, à la b
Croûte aux c
Oufs pochés
Idem, aux po
Laitue au jus.
Celeri.
Coquille aux ch

*tiny print. In the first decades of the nineteenth century, the restaurant menu – by its size, typeface, and layout – resembled nothing so much as a newspaper. As one English traveler commented, “Good Heavens! the bill of fare is a printed sheet of double folio, of the size of an English newspaper. It will require at least half an hour to con over this important catalog.”*¹⁸

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

In order to entice customers into his shop, Boulanger had inscribed on his window a line from the Gospels: “Venite ad me omnes qui stomacho laboratis, et ego vos restaurabo.” He was not content simply to serve bouillon, however.

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

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

*He also served leg of lamb in white sauce, thereby infringing the monopoly of the caterers’ guild. The guild filed suit, which to everyone’s astonishment ended in a judgement in favor of Boulanger. It was an ominous sign for the future of the guilds, which were soon swept away in the turbulence of the French Revolution, but an encouraging one for a new profession that greatly needed it.*²⁰

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

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

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

¶ Not in OCLC.

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

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

corée ou aux navets.	1	18	Vol-au-ven
ricots ou à l'oseille	1	5	Vol-au-ven
ts, à la chicorée ou navets.	1	5	Vol-au-ven
panée grillée, sauce piqu.	1	5	Vol-au-ven
	1	5	Tourte de G
			Pâté chaud c

VINS BLANCS.		Fr.
Chablis.....		2
Meursault.....		4
Meursault, 1. ^{re} qualité.....		5
Mont-Rachet.....		6
Mont-Rachet 1. ^{re} qual. 1802		8
Clos Vougeot blanc.....		8
Grave.....		6
Soterne.....		6
Soterne, 1. ^{re} qualité.....		8
Champagne rozé.....		6
Champagne mousseux.....		6
Tisane de Champagne.....		4
Champagne d'Ai non mous.		6
Champagne-Sillery.....		8
De l'Hermitage.....		6
Du Rhin.....		10
Saint Peyret.....		5

Fr. s.
2
3
4
4
4
5
6

An Early Menu from One of the Most Famous Restaurants in France

45. (MENU.) Very Frères, Restaurateur, Palais Royal, n.o 83. [Paris:] Gillé, c.1816.

55.8cm x 35.2cm. Intricate woodcut border at upper and lower edge, restaurant name printed in elaborate woodcut letters, woodcut headpiece. Printed in four and six columns, signs of having been folded four times, light spotting, early paper restoration to fold on verso, loss of border on sides due to trimming, contemporary manuscript notation on recto and verso. \$12,000.00

AN EXTREMELY RARE & EARLY MENU from the famous restaurant Véry Frères. The menu was intended to be displayed at the entrance to the restaurant and contains 330 food and drinks on offer. Véry opened in 1805 and was located under the arcades of the Palais-Royal. It was undoubtedly one of the very first restaurants in France, along with Les Trois Frères Provencaux, and Méot, all of which thrived in the Palais-Royal.

The Palais-Royal was a royal palace built for Cardinal Richelieu in the 1630s. Upon his death, Richelieu left the Palais to Louis XIII who then gave it to the Duke of Orléans. In 1784, the Palais was made partially open to the public by the duke. "The commercial development behind the palace allowed for a number of restaurants and cafés to be set up, while the arcades provided shelter for a good many of Paris's estimated 40,000 prostitutes. At the time the most famous restaurant in the Palais Royal was Véry, which occupied three arcades next door to



where the Grand Véfour is today.”²² In 1793 upon the death of Louis Phillip II, the Palais-Royal was confiscated by the state and was called the Palais du Tribunat. The Palais maintained this name until it was reinstated as the Palais-Royal some time around 1814, after the Bourbon Restoration.

Restaurants began in Paris during the French Revolution as noble households were broken up and chefs were looking for work. Originally set up as establishments which offered a restorative broth, *restaurants* prior to the Revolution were prohibited from selling anything other than broth by the guild of *traiteurs* (cook-caterers) who saw the *restaurants* as competition. The abolition of the guilds during the Revolution changed all of that. For more on this story, see Sprang, *The Invention of the restaurant*.

Véry Frères was designed to be opulent. The decor and menu both reflected this goal and many luminaries of the time could be seen enjoying themselves there. Grimod de la Reynière described it as “the most beautiful restaurateur establishment there is in France and perhaps in Europe.” Balzac famously invited his publisher to eat there, ate a massive dinner, then sent the bill to the publisher much to his chagrin.²³

The menu is organized into the following categories: *Potages* (soups); *Hors-d'oeuvres*; *Entrées de Boeuf* (beef starters); *Entrées de Mouton* (mutton starters); *Entrées de Volailles* (poultry starters); *Entrées de Veau* (veal starters); *Entrées de Pâtisseries* (pastry starters); *Entrées de Poisson* (fish starters); *Rots* (roasted meats); *Entremets de Legumes* (small vegetable dishes to be served between courses); *Suite des Entremets* (in this case, including omelets, gelatines, potato dishes, rice, pasta, and doughnuts); *Desserts*; *Vins Rouges*; *Vins Blancs*; *Vins de Liqueurs* (by the half bottle or glass); and *Liqueurs Fines* (by the glass). Interestingly, some prices have been changed

and a few dishes have been altered to reflect a change in ingredients. (The date of menu may have been somewhere between April and June as asparagus is written in three times in the *Entremets de Legumes* section.)

Some of the offerings include *potage printannier* (spring soup); *Huitres d'Etretat* (oysters from Normandy); *Roast-beef aux pommes de terre* (beef and potatoes); *Rognons au vin de Champagne* (kidneys in Champagne sauce); thirteen different poultry dishes served with truffles; *Langue de veux sauce piquante ou aux épinards* (calves tongue in a spicy sauce or with spinach); *Vol-au-vents de cervelle* (a small container of puff pastry filled with brains); *Perche de Seine sauce au beurre* (perch from the Seine with a butter sauce); *Salade de maches et betterave* (salad of a small tender green called *mâche* and beetroot); *Omelette aux fines herbes*; *Tourte de cerises* (cherry pie); and *macarons*. The most expensive wines were the Clos-Vougeot, Bordeaux Lafitte, “Mont-Rachet” (Montrachet), Sauterne, and Champagne-Sillery.

Below the name and address of the restaurant is “Salons particuliers au premier.” *Cabinets particuliers* were private dining rooms where couples could meet in private and have food served. During the 19th century in France, sex outside of marriage was not legally considered adultery unless it was conducted in one’s own bed at home.

On the verso in a contemporary hand is the small notation of “n L” or possibly “y u.”

We have seen one other similar menu from Véry Frères that showed the border going around all sides, so we can safely assume that at some point the border was trimmed from the sides of our copy. Despite this loss, an absolutely lovely menu from the earliest days of restaurant history.

¶ Not in OCLC.

²² Macdonough, Giles. *A palate in revolution*. 1987, p.52.

²³ *Ibid.*, p. 82.



VERY FRÈRES, Restaurateurs
 Palais Royal, N^o. 83.



particuliers au premier.

ENTRÉES DE VOLAILLES.

Fr. S.

GES.

Fr. S.

2 ailerons de dindon à la financière.	2	10
aileron de dindon aux navets.	1	10
foies gras à la gelée	1	10
hille à la gelée	2	10
larde sans truffes.	3	5
ix truffes.	3	5
uffes.	2	10
		5

ENTRÉES DE POISSONS.

Filets de merlan au grain ou	
Merlan frit ou aux fines herbes	
Pereche de Seine sauce au	
Laitances de carpe frites	
Moules aux fines herbes	
Escalope de Saumon	
Turbot sauce au	
Turbot sauce au	
Saumon sauce au	
Cabillaud	
Filet de	

With Much on Pulque & Maguey

46. (MEXICO: taxation of food and drink.) **Nos el Dr. D. Manuel Joseph Rubio...:A todas, y qualesquier personas, vecinos, y moradores, estantes, y habitantes. [1764].**

8vo. One historiated woodcut. 15, [1 - blank] pp. Stitched as issued, a few small wormholes affecting a letter here and there, but sense still clear. \$3500.00

FIRST & ONLY EDITION. The announcement of a tax administered by the Archbishop of Mexico and to be applied to all people living in Mexico City as well as all farms, large and small. Specifically, the regulations calls out people of all religions and organizations, as well as "Indian Chiefs and *Mazehuales*, Blacks, Mulattos, and *Chinos*." *Mazehuales* (usually spelled *macehuales*, from the Nahuatl term *macehualli*) were commoners in Indigenous Nahua society and *chinos* was a caste category usually referring to people of mixed-race ancestry.

NOS EL DR. D. MANUEL Joseph Rubio, y Salinas, por la Divina Gracia, y de la Santa Sede Apostolica, Arzobispo de Mexico del Consejo de su Magestad, &c.



Todas, y qualesquier Personas, Vecinos, y Moradores, Estantes, y Habitantes en esta Ciudad, y demás Villas, Pueblos, y Lugares de este nuestro Arzobispado, de qualquier estado, calidad, y condicion que sean, y especial y señaladamente à todos los Dueños, Administradores, Mayordomos, Arrendadores, Terrafgueros, y Depositarios de qualesquiera Haciendas de Labor, y Ganados mayores y menores, Ingenios, Trapiches, Ranchos, Estancias, Pehujales, Huertas, Chinampas, Suelos, Cercados, y otras tierras propias, ò de qualesquier Religiones, Comunidades, Conventos, è Iglesias Seculares, ò Regulares, Cofradias ò Hermandades, assi de Españoles, como Indios Caziques y Mazehuales, Negros, Mulatos, y Chinos, à quienes lo aqui

A

con-

stad, C

Todas, y qual
y Moradores. Esta



esta Ciudad, y
Lugares de esp
qualquier en
y señal
sean, y especial y señal
Administradores, Mat
Depositar
nados

The title is to be applied to the meat from livestock; game birds (e.g. pigeons, goslings, and ducks); butter; milk; different types of cheese; *jocoqui* (from the Nahuatl *xococ* meaning sour, a fermented milk product); *piloncillo* (an unrefined cane sugar traditionally used in Mexico); honey; corncobs; orange water; all types of fruit; pumpkin and pumpkin seeds (a foundational part of the Mesoamerican diet); edible flowers; and *pulque* and *maguey* (*pulque* is the fermented drink that predates the Aztecs; it is made from the plant *maguey*, which is also eaten and used in rope and textiles). The section on the *maguey* plant and its products is the longest.

The work describes how the taxes can be paid; where collected; punishments if not paid; and the regulation for specific types of lands (including those owned by indigenous peoples).

In good condition.

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

47. (MEXICO: women & employment.) [Antuñano, Estevan de.] **Ventajas politicas civiles fabriles y domesticas, que por dar ocupacion tambien a las mugeres en las fabricas de maquinaria moderna que se estan levantando en Mèxico. Puebla: Hospital de San Pedro, 1837.**

Small 4to. Title within an ornamental border, woodcut vignette on title page. 8pp. Unbound and untrimmed, faint browning to outer leaves.

\$1500.00

The extremely rare FIRST & ONLY EDITION of this pamphlet on the role that women can play in Mexico both in politics, civil service jobs, in domestic situations, but especially in factories. Antuñano argues that women can work alongside men in their occupations and that modern technology means that the physical strength of a man is no longer a requirement.

The text begins by using Great Britain as an example, noting how entire families there collaborate to support their finances.

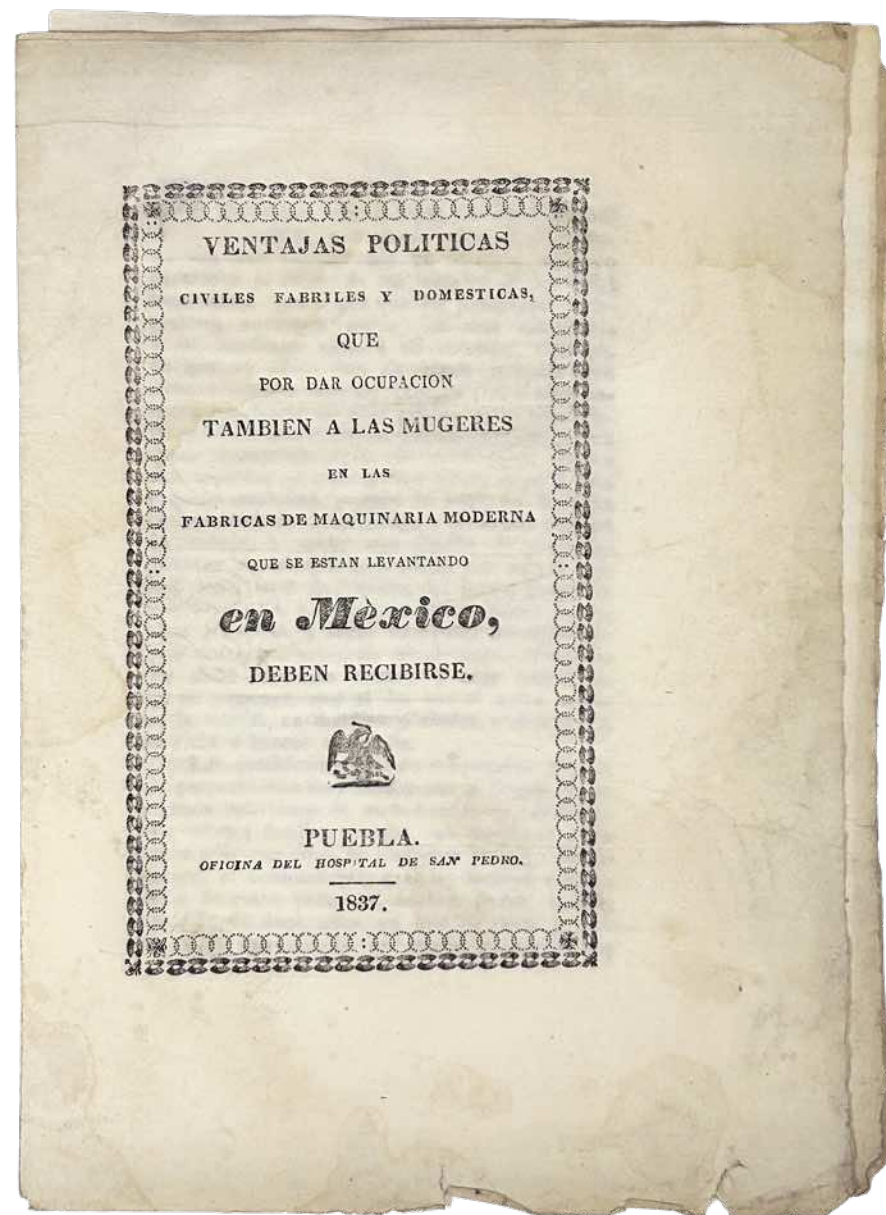
In England, for example, the products of nature that serve for food are no cheaper than in Mexico; nor is the rate of wages in Mexican crafts higher: so why do day laborers in England support their families better, with greater sufficiency?

The reason is that more members of the household work. This is in contrast to Mexican culture where typically only the man works thus rendering it impossible for the wife and children to support themselves if the husband dies. Antuñano also notes that it will help to keep families together and the men will be less prone to work accidents with the influence of working alongside their wives and daughters.

The work concludes with examples of the additional income for a household when women work.

In original state.

¶ OCLC: University of California (Berkeley), Library of Congress, University of Indiana, and one location outside of the United States.



STINOS QUE
TENIAN.
A VIUDA.....

NOMBRES.

EDADE

Maria Ignacia Salamanca apren-	46	"	0,,	1,,	0
diz devanadora.....	22	"	0,,	2,,	0
Pedro id. su hijo id. de estrada	9	"	0,,	1,,	0
Catarino id. id. de cardas..	7	"	0,,	1,,	0
Juan id. id. id. de mulas..	24	"	0,,	2,,	0
Maria Ponciana id. id. de ve-	18	"	0,,	2,,	0
loces.....	6	"	0,,	3,,	0
Maria Timotea id. id. id.....					
Maria Josefa id. id. id.....					
Dos niñas que limpian algodón.					
Suman sus sueldos al dia....				1,,	7,, 0

PEON DEL CAMPO.....

Bernardino Hernandez del Bat ^o	42	"	0,,	3,,	0
Miguel Gerónimo su hijo de thros	10	"	0,,	3,,	0
Manuel id. id. aprendiz de cardas	8	"	0,,	1,,	0
Sebastian id. id. id. de id.....	6	"	0,,	1,,	0
Manuel Santos en el batiente .	40	"	0,,	3,,	0
Felipe su hijo en throst.....	9	"	0,,	1,,	0
Suman sus sueldos al dia....				1,,	5,,

PEON DEL CAMPO.....

Juan Cabrera fiel de policia....	40	"	0,,	0,,	0
Joaquin id. su hijo en throst..	12	"	0,,	0,,	0
id. id. en id.....	11	"	0,,	0,,	0
Suman sus sueldos al dia....					

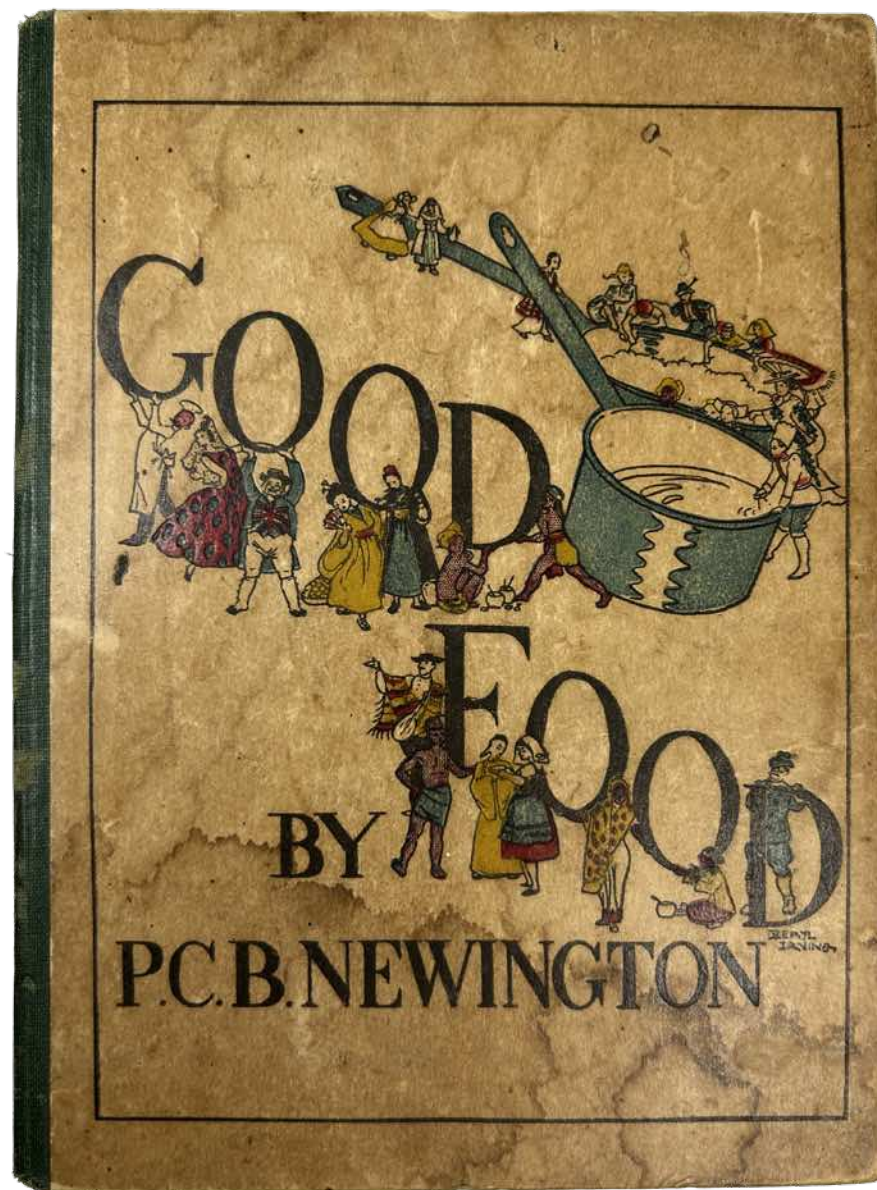
Imaginary Meals in an Internment Camp

48. NEWINGTON, P. C. B. "Good Food." Ipoh:
Grenier, [1947].

8vo. Numerous illustrations in the text. 2 p.l., ii, [2], 4, [2], 5-7, [3], "8," [3], 9-12, [2], 13-29, [3], 30-34, [3], "35," [3], 36-37, [2], 38-41, [2], 42-43, [2], 44-48, [3], 49-52, [2], 53-58, [2], 59-74, [2], 75-81, [3], 82-108, [3], 109-118, [2], 119-121, [3], 122-125, [2], 126-129, [2], 130-133, [2], 134-135, [2], 136-138, [3], 139-146, [2], 147-160 pp. Original illustrated publisher's boards, green cloth spine, some wear and soiling to upper board.. \$1750.00

The FIRST & ONLY EDITION of this remarkable Malaysian cookbook. The story of its genesis deserves repeating. From the Preface: "'Good Food' came into being during the period I was interned (sic) in Changi Criminal Prison and Sime Road Camp, Singapore, by the Japanese from February 1942 up to date of our release in August 1945.

"It is an extraordinary thing how one's thoughts turn to food when one is starving. Our food had steadily been decreased until our staple dish in May 1945 was 4 ozs. of Rice a day.



P R E F A C E .

GOOD FOOD" came into being during the period I
interned (sic) in Changi Criminal Prison and Sime
mp, Singapore, by the Japanese from February 1942 up t
our release in August 1945.

It is an extraordinary thing how one's thoughts turn
when one is starving. Our food had steadily been decre
our staple dish in May 1945 was 4 ozs. of Rice a day
started in the Changi days by writing down in
I could remember and when I wa
Gourmets Club wh
the emba

“I started in the Changi days by writing down in a note book all the recipés that I could remember and when I was transferred to Sime Road Camp I started a Gourmets Club which was called ‘Good Food.’ The Club would meet on the embankment outside my hut, once a week and for an hour food was discussed as follows: –

“‘The table (a broken sheet of Asbestos balanced on a box) was ‘laid’ and the guests sat around on stools or boxes. A menu was produced and each course from Cocktails to Savouries was discussed in detail, ingredients, method of cooking, serving, etc. Notes were taken by those interested and after everyone had dined sumptuously in imagination, a Speaker was appointed for the next meeting.’

Newington goes on to note that some of the recipes also came from women prisoners from other camps. “Another and important source of gathering information was through our local inter-camp Postal Service. Through this medium I corresponded with ladies over in the Women’s Camp and exchanged recipés for either flower and vegetable seeds or most important, new recipés. To those ladies who so kindly sent me copies of their most tried cookery recipés, my sincere thanks are herewith proffered.”

The dishes are organized into 23 different categories such as Breakfast Dishes; Chutnies; Cocktails; Curries; Lamb & Mutton; Offal; Puddings; Sandwiches; Savouries & Supper Dishes; Sweets; and

Veal. Amongst the more than 600 recipes are both Malaysian and international dishes, including “Prawn Curry – Malay;” “Mother’s Curry;” “Satay;” “Mexican eggs;” “Masak Asam;” “Mashed Brinjal;” Russian salad; “Fdricckadebs (Ceylon);” “Tsukemono;” “Salt Fish Sambal;” and Australian short bread.

Newington (1888-1964) was educated at Bedford Modern School before joining the Sarawak service as a cadet, rising to become district officer among the Melanau people in Mukah. This would have been an administrative job during the British colonial or Brooke Raj era on the island of Borneo. *Good food* was Newington’s only full-length book publication, however his interest in the local peoples and their customs led to a number of pieces published in regional journals. He remained in Malaysia until his death. The cover design and illustrations are by Beryl Irving (1896-1965) an artist-illustrator best known for illustrating the children’s fantasy novel *The Dawnchild* (1926); Beryl was Newington’s sister.

The book was printed in Ipoh, a city in the state of Perak in Malaysia, about 200 km north of Kuala Lumpur.

In good condition.

¶ OCLC: Cornell University, Harvard, Michigan State University, University of Michigan, Ohio State University, University of California (San Diego), and two locations outside of the United States.

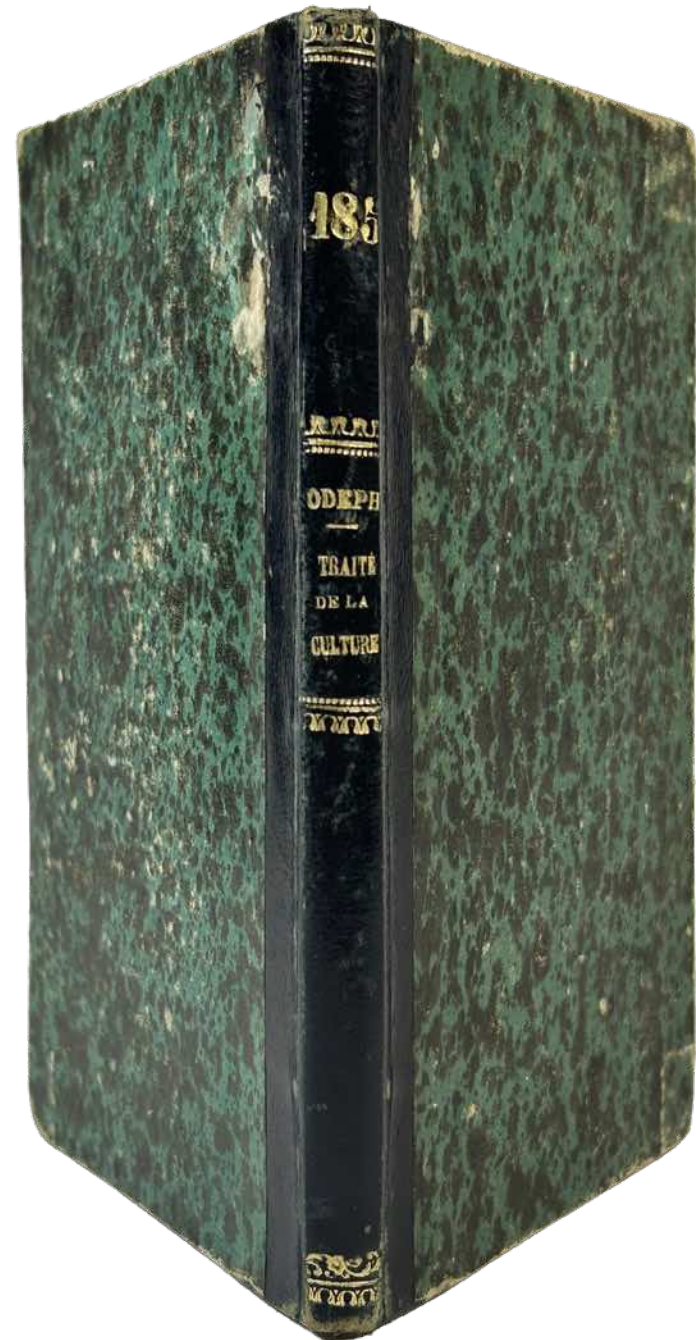
"This Oriental Crop"

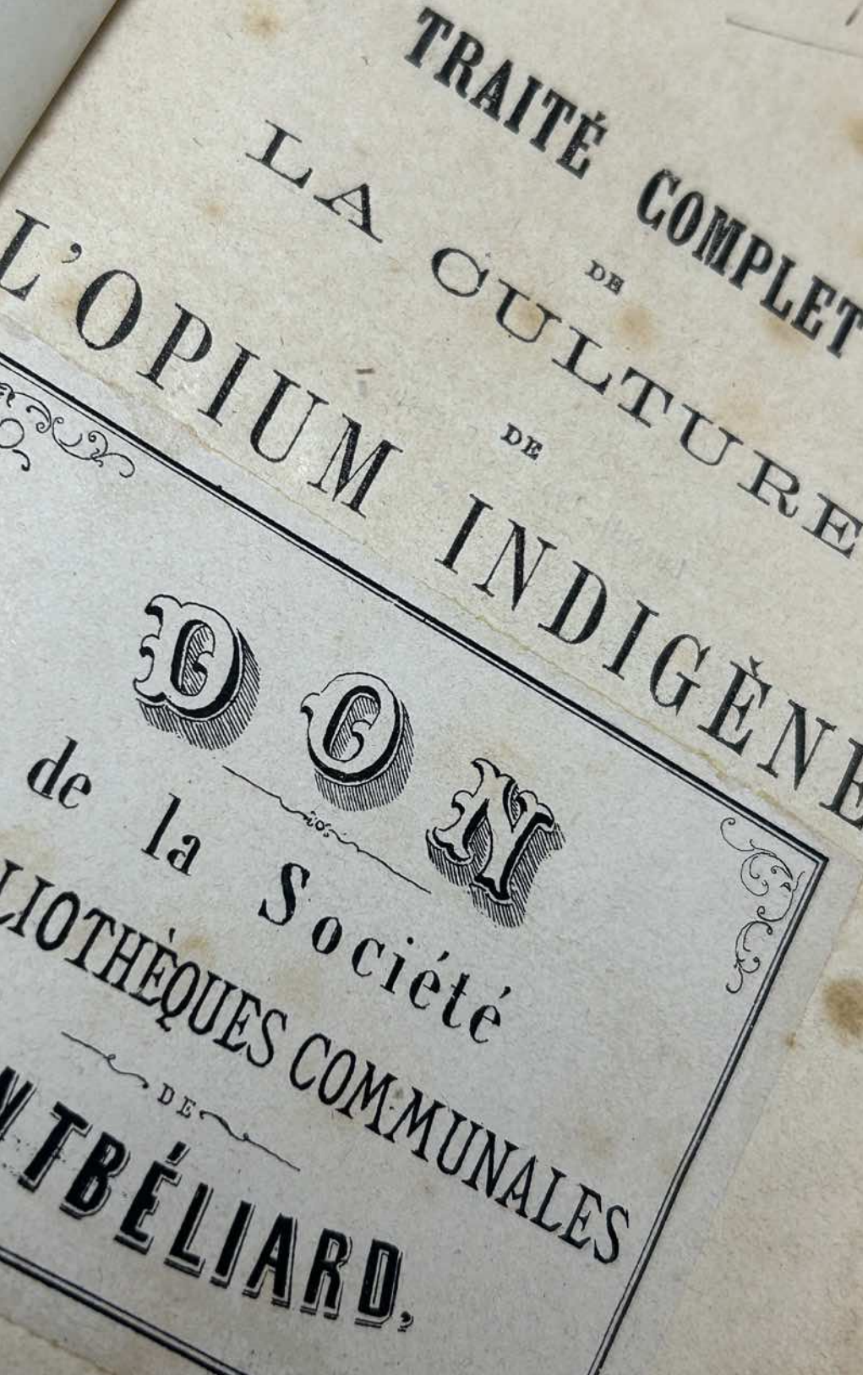
49. **ODEPH, Alphonse. *Traité complet de la culture de l'opium indigène*. Luxeuil: [S. Bonnet], [1865].**

8vo. 3 p.l., v, [1 - blank], 144 pp. Contemporary quarter dark blue morocco over marbled boards, lightly worn, spine gilt, corners bumped, moderate foxing to the first and final leaves, paper lightly browned due to paper quality. \$2500.00

The extremely rare FIRST EDITION of this introduction to opium, according to the author, intended for both the farmers and pharmacists of France. It wasn't until this period that an organized effort occurred to cultivate opium began in France.

The work is broken into four different parts: 1. on the practicality of obtaining opium in France and its importance in medicine; 2. on the cultivation of opium and the apparatus Odeph has invented for processing the poppy; 3. on the history of opium and the various methods of its extraction in different regions; and 4. on how one makes poppy seed oil. About the culinary uses of poppy seed oil, Odeph remarks "Poppy oil...is the one which, by its sweet flavor, reminiscent of hazelnut, should occupy the first place after olive oil for culinary use."





Prior to this period, the opium poppy was already cultivated in various gardens in France, but the primary source of it was still from the east. Works such as Odeph's *Traité complet* were part of France's effort to have a regular supply of the drug that couldn't be disrupted by various wars and trade disruptions. At this time, poppy seed oil was used in France both for culinary and commercial (medicinal and industrial) purposes.

On the verso of the title page is the signature of Odeph (to authenticate the edition).

The title page notes that Odeph's book was sold at various drug stores in France. On the half-title page is the large early engraved ticket for the lending library of *la Société des bibliothèques communales Montbéliard*. Montbéliard is in eastern France, not far from Basel.

¶ OCLC: Lloyd Museum and Library. OCLC also records a dated edition for 1865 that is also published by Bonnet in Luxeuil, but with a different pagination (two locations only, both outside of the United States).

*“The pleasure of doing things well,
is the price of the man who thinks.”*

50. **PARMENTIER, Antoine Augustin. Avis aux
habitans des villes et des campagnes, sur la manière
de traiter et de conserver leurs grains, de les moudre
et d’en faire le pain. Valence: Viret, An 13 [1804].**

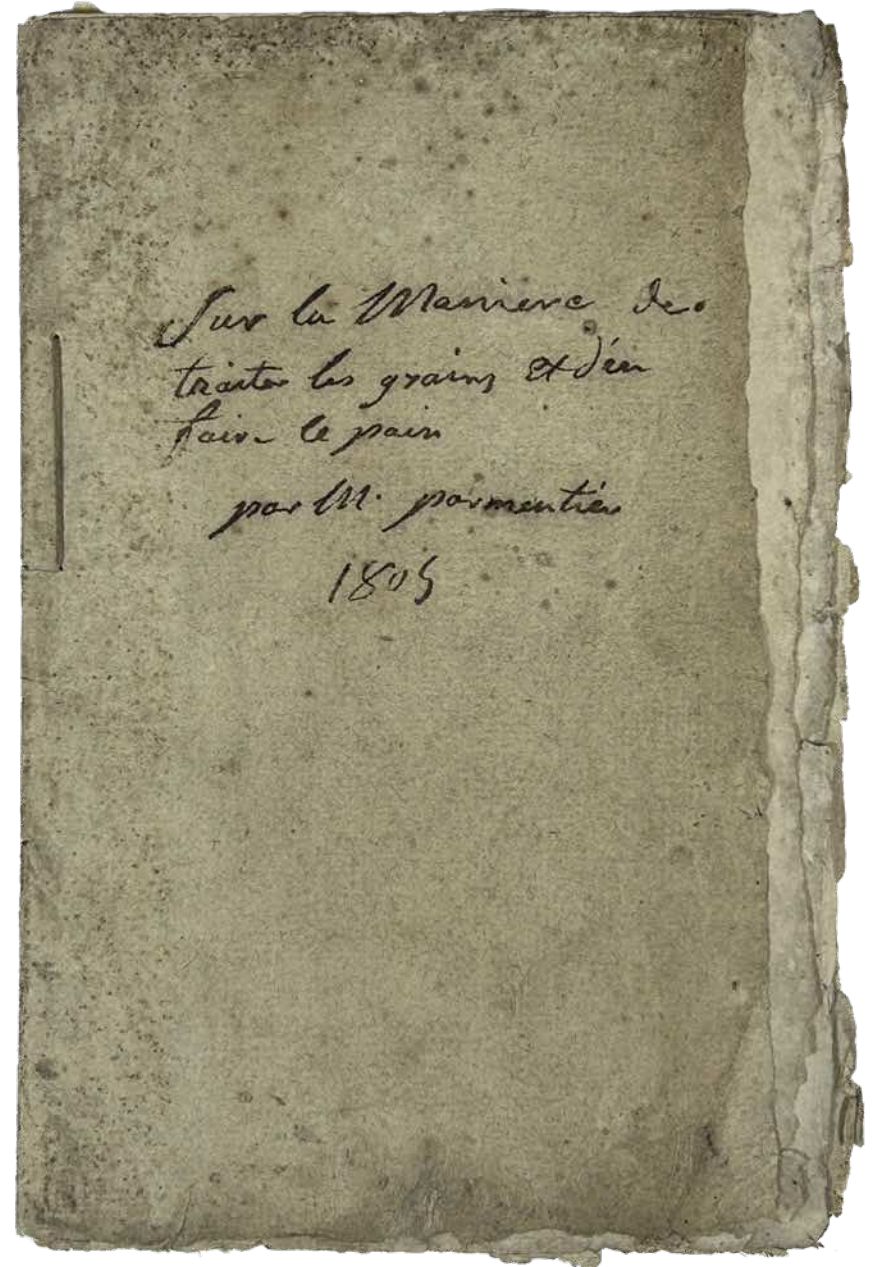
4to. 39, [1] pp. Original wrappers stitched as issued, spotting to wrappers,
title in a contemporary hand on the upper wrapper, untrimmed.

\$2250.00

The extremely rare FIRST EDITION of Parmentier’s advice on how to
handle grain and make bread. Sections are devoted to the harvest, grain’s
preparation and milling, the production of flour, and how to produce
the best bread, both in terms of taste and nutrition.

He begins his work with an eloquent description of bread and
society:

*Le pain est presque le seul aliment du peuple, et toujours sa plus forte dépense : le
riche et le pauvre en font un usage journalier; le premier le veut très-délicat ; le
second bien nourrissant : tous deux le désirent sain et à bon compte. Leurs vœux
communs seront remplis s’ils suivent exactement les moyens simples et faciles
indiqués dans ce manuel de ménage.*



A V I S

A U X H A B I T A N S

DES VILLES ET DES CAMPAGNES,

Sur la meilleure manière de traiter et de conserver leurs grains, de les moudre et d'en faire le pain.

LE pain est presque le seul aliment du peuple, et toujours sa plus forte dépense : le riche et le pauvre en font un usage journalier; le premier le veut très-délicat; le second bien nourrissant : tous deux le désirent sain et à bon compte. Leurs vœux communs seront remplis s'ils suivent exactement les moyens simples et faciles indiqués dans ce manuel de ménage.

Pour préparer, dans tous les temps, le pain d'une manière avantageuse à la santé et à l'économie, il faut :

- 1.° Que les grains soient parfaitement nets et purs;
- 2.° Que leur conservation entraîne peu d'embarras et de frais;
- 3.° Que le moulin bien conduit en retire le plus de produits sans en altérer les qualités;
- 4.° Que la farine se trouve exempte de tout mélange de son;

Roughly translated to:

Bread is almost the only food of the people, and always its greatest expense: the rich and the poor use it daily; the first wants it very delicate; the second well nourishing: both want it healthy and cheap. Their common wishes will be fulfilled if they follow exactly the simple and easy ways indicated in this housekeeping manual.

The work is then organized by five articles, each containing numbered paragraphs that are concerned with the steps to making good bread: how to clean wheat; preservation of wheat; the grinding of wheat to flour; on flour; and, lastly, on bread. Parmentier ends the work with the following aphorism: "The pleasure of doing things well, is the price of the man who thinks" ("Le plaisir de faire du bien, est le prix de l'homme qui pense").

Other than the spotting on the wrappers, a very good copy in original state.

¶ OCLC: one location outside of the United States.

*A Means to Affordable Bread
For the People of Paris*

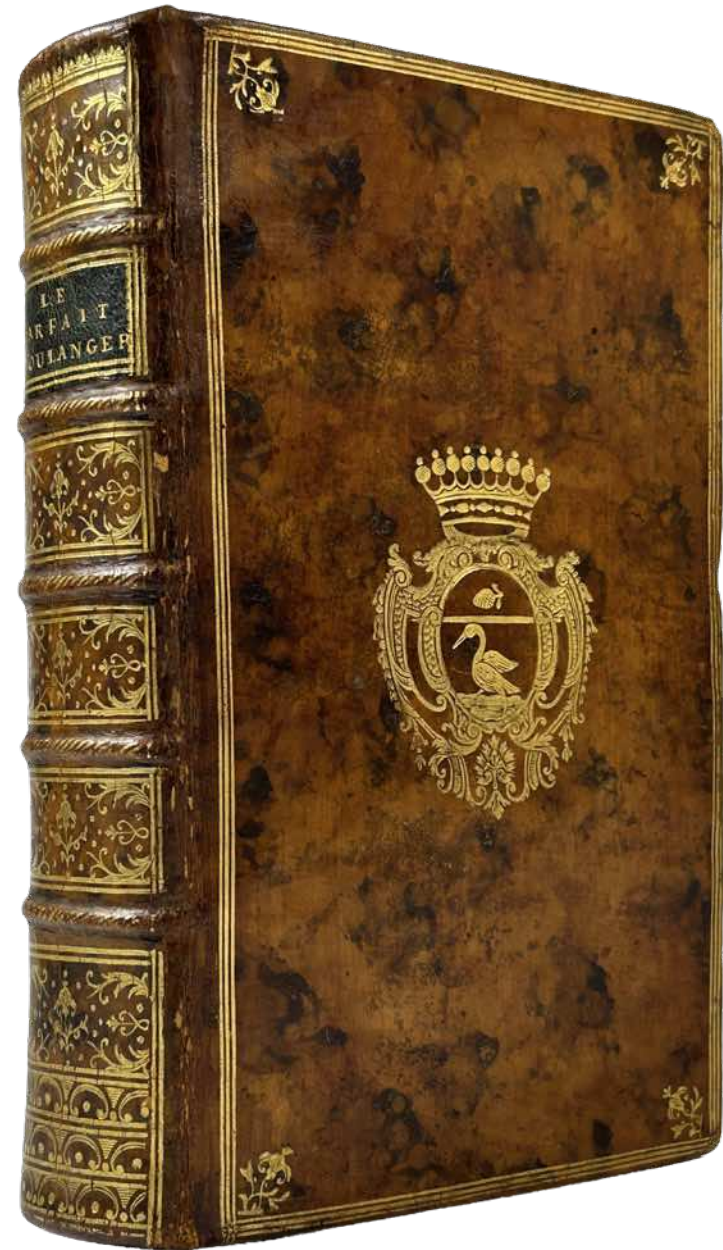
51. PARMENTIER, Antoine Augustine. *Le Parfait boulanger, ou traité complet sur la fabrication & le commerce du pain.* Paris: de l'Imprimerie Royale, 1778.

8 vo. Woodcut title page device. liii, [1 - blank], [2], 639, [1 - blank] pp. Contemporary marbled-calf, spine richly gilt in six compartments, green morocco lettering piece on spine, triple gilt fillet around sides, fleurons stamped in the corners, coat of arms gilt stamped in the center of each board, gilt dentelles, all edges richly gilt, bright blue endpapers, crisp and bright internally. \$7500.00

A SPECTACULAR COPY of the FIRST EDITION of the first truly scientific treatise on bread-making, written by France's first modern nutritionist. This is Jacques Necker's copy, with his gilt-stamped coat of arms on the upper and lower boards of the binding.

Jacques Necker was a banker from Geneva who became the Finance Minister to Louis XVI of France and continued to be influential in French politics after the Revolution. The quality of this particular copy is not surprising when one considers Necker's association with Parmentier and the fact that Necker was one of the forces behind the formation of Parmentier and Cadet-de-Vaux's baking school in Paris. Additionally, the subjects of bread and grain, and how to provision the people of France were some of Necker's primary concerns as a politician.²⁴

²⁴ For more on Necker, see Kaplan's *The Bakers of Paris and the bread question*, pp. 54 & 458, as well as Muratori-Philip's biography of *Parmentier* (1994), who also writes about future collaborations between Necker and Parmentier on the cultivation and use of potatoes and corn.





LE PARFAIT
BOULANGER.

CHAPITRE PREMIER.
DU BLÉ.
ARTICLE PREMIER.

De l'origine du Blé.

LE Blé ou Froment, cette production
merveilleuse, tant par son étonnante fécondité,
que par l'excellence de la nourriture qu'elle
procure abondamment aux Européens, est de
s les Graminés, qui couvrent la surface du
globe, celui qui mérite le plus notre admiration,
à cause de l'usage assidu des Cultivateurs & les soins que
nous prenons pour sa conservation. Aussi la
nature, mère sage & prévoyante, a-t-elle

“In eighteenth-century France, the gravest problem was not the lack of bread but its price. In fact, never before had the town bakeries--above all those in Paris--offered so many varied and high-quality loaves, but only the wealthy could afford to buy them. Several publications of the period attest to the great strides made in the baker's art, for example *Le parfait boulanger* (the perfect baker) by the agronomist Antoine Augustin Parmentier, published in 1778. Parmentier is best known in France for having introduced potato-farming. It is less commonly known that he intended the potato to be milled so as to replace flour during shortages. In 1780 Parmentier obtained the authorization to open a 'baking academy' in Paris designed to study the 'new combinations of farinaceous substances from which it might be possible to bake bread in times of famine.' The scientist then carried out a number of trials on various kinds of 'bread,' combining potato, oats, buckwheat, and corn. Ten years later, the revolutionary mob massed outside Parmentier's academy yelling: 'Why doesn't he eat his potatoes himself? We want bread!'...

“*Le parfait boulanger* described the process of making bread in practice at this period: hand-kneading the dough, fermenting with natural leavening, shaping the loaf, and baking in brick, wood-burning ovens. The book also refers to something new: adding salt to the dough, unusual until that time due to its high price. It was realized that salt improved the texture of the dough, allowing it to rise higher. Parmentier also referred to brewer's yeast, which a Parisian baker had first added to leaven in 1665 in the production of a loaf called *pain mollet*.”--Assire, *The Book of Bread*, p. 31.

With the inked library stamp on the title page “Bibliothèque de Cologne.”

A very fine copy.

¶ Bitting p. 357; *D.S.B.* vol. X, pp. 325-6 — “Parmentier in his life and work personified the best sentiments and aspirations of the Enlightenment;” Maggs *Food and Drink*, 288; Mutelet Collection Exhibition Catalogue, *La Gastronomie*, 1983, no. 71; Oberlé, 813; Vicaire 656.

MANIÈRE
DE
FAIRE LE PAIN
DE
POMMES DE TERRE,
Sans mélange de Farine.

*Par M. PARMENTIER, Pensionnaire de l'hôtel
des Invalides, Censeur royal, Membre du Collège
de Pharmacie de Paris, de l'Académie des Sciences
de Rouen & de celle de Lyon, Démonstrateur
d'Histoire Naturelle.*



A PARIS,
DE L'IMPRIMERIE ROYALE.

M. DCCLXXIX.

*Bread from Potato Flour;
A Beautiful Copy*

52. **PARMENTIER, Antoine Augustin.** *Manière de faire le pain de pommes de terre: sans mélange de farine.* Paris: de l'Imprimerie Royale, 1779.

8vo. Woodcut vignette on title page and one woodcut headpiece. 55, [1 - blank], 4 pp. Contemporary gilt-stamped wrappers, stitched as issued, light spotting and rubbing to wrappers, spine sympathetically restored, entirely untrimmed. \$4000.00

The FIRST EDITION of Antoine Augustin Parmentier's (1737-1813) directions for making bread from potato flour. This is a particularly handsome copy, bound in lovely contemporary wrappers, stamped in a gilt star pattern.

For Parmentier, it is the responsibility of science to lead the way when "combined plagues...compound our suffering with cruel and devouring hunger" (p. 3). When Parmentier wrote this work, people were starving due to a series of poor harvests, war, and revolution. Parmentier's fame comes from his success in convincing the French populace that potatoes would be part of the solution.²⁵

Sections discuss potatoes in general; the starch in potatoes; how to cook large quantities; the pulp created from potatoes; how to make bread from potatoes; how to make a potato sourdough; on kneading the dough; on the preparation of the dough; on the cooking of potato bread; and on the cost of making bread from potatoes.

²⁵ Prior to Parmentier, the French believed that potatoes caused leprosy. He proved otherwise and today, any recipe in France which has the word "Parmentier" attached to it, will include potatoes.



... trop brusquement épaisse, elle ne
tienne l'humidité dans l'intérieur, empêchant
le centre de cuire, & la mie d'être ressu
suffisamment.

Du Pain de Pommes de terre.

Si les différentes opérations que nous avons
détaillées précédemment, ont été exécutées,
ainsi qu'il a été prescrit, nous osons assurer,
d'après des expériences répétées & variées, que
l'on obtiendra des pommes de terre seules, que
le pain blanc parfaitement levé & très-nourrissant,
sans aucun mélange de farine; il a, il est vrai
un petit goût herbacé & sauvage qui
n'est pas à con-

“Parmentier, the earliest of modern nutritionists, asserted and proved that the health of nations depended upon the quality of the flour. In other directions he performed significant patriotic services to his country. He attempted a practical and immediate solution of the food problem by recommending the potato as a supplementary food.” – Jacob, *Six thousand years of bread*, p. 243.

Unfortunately, despite winning a prize from the Bresançon Academy for proving the nutritional value of potatoes, it was the potato flower (used as a fashion accessory), not the potato itself, which first gained popularity in France. Only after some effort did Parmentier succeed in convincing King Louis XVI to let him open his Academy of Baking on rue de la Grande Truanderie in Paris from which he began his research into the use of potato flour as a replacement for wheat flour. The *Manière de faire le pain de pommes de terre* was one of his first publications that came out of this research.

The final four pages are a publisher's catalogue offering seven more books by Parmentier as well as a catalogue of works by other authors.

A very good copy preserved in a pastepaper slipcase.

¶ Cagle 372; OCLC: Harvard, John Carter Brown, Oak Spring, Brooklyn Botanic Garden Library, Library of Congress, Lilly Library, Lloyd Library, National Tropical Botanical Garden, Northwestern University, University of Wisconsin (Madison), Yale, and eleven locations outside of the United States; Vicaire col. 656. Not in Bitting or Simon.



*Pioneering a more Efficient Method of Making Vinegar;
An Unrecorded Offprint by Pasteur*

53. PASTEUR, Louis. Mémoire sur la fermentation acétique. Paris: Gauthier-Villars, 1864.

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

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

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

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

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

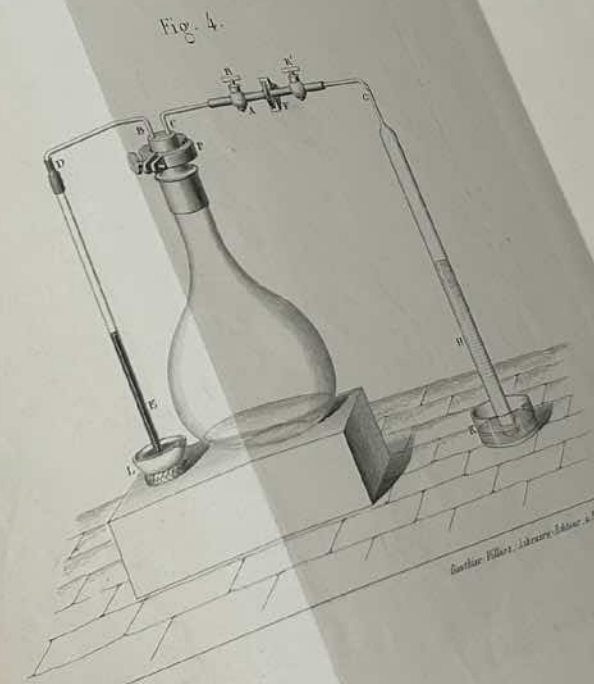
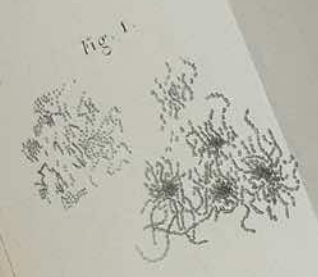
This text also appeared in the *Annales scientifiques de l'É.N.S.* 1re série, tome 1 (1864), p. 113-158.

In good condition.

¶ Not in OCLC.

ACÉTIQUE.
 La totalité de l'oxygène demeuré
 a été essayée. Le voile du myco-
 tation d'oxygène durant un certain
 34 de ce Mémoire, que l'on a pu
 r, à son aide, l'acétification, après
 ent privé d'oxygène.

Mémoire sur la fermentation acétique par M. L. Pasteur



Outillage employée par M. Pasteur

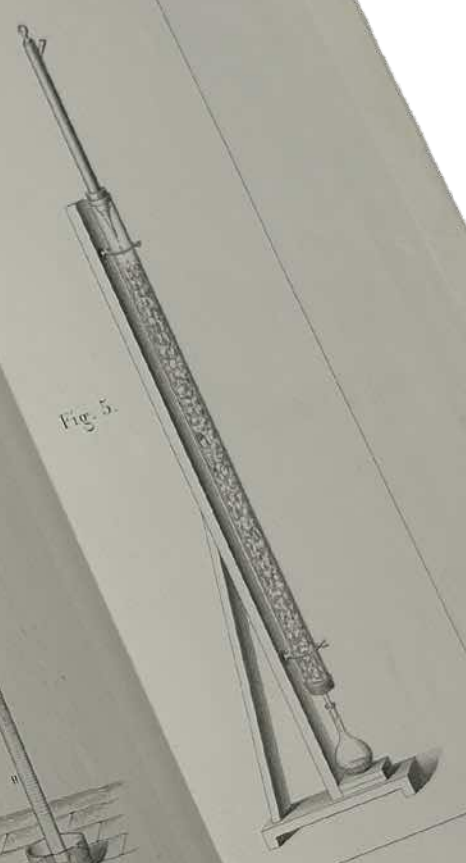


Tableau II

1859, imp. par M. de la Béchère, à Paris.

*With an Early Discussion of Wines & Vines,
Never Before Published*

54. PLAT, Hugh. *The Garden of Eden*. London: Leake, 1660. [Bound with:] PLAT, Hugh. *The second part of the Garden of Eden*. London: Leak, 1660.

Small 8vo. Woodcut initials and headpieces. 175, [1] pp.; 8 p.l., 159, [1] pp. Contemporary sheep, spine expertly renewed (possibly in the 19th century) with red morocco lettering piece on spine and date in gilt at the foot of the spine, some wear to the upper board, double blind fillet around sides, blind roll-pattern to the edges of the boards, light wear to the hinges, a few wormholes to the tail of the spine, 19th century endpapers. \$9500.00

A later edition of the first work, and the FIRST EDITION of the second work. Although issued together, these two titles are almost never found bound together in a contemporary binding and in such good condition.

As Bent Jeul-Jensen noted more than fifty years ago, "Plat's books are fascinating documents of the everyday life of an inquisitive and versatile man. They are desirable for their contents and attractive as objects, but unfortunately most of them are so rare that it would be impossible to form a complete collection of his works, and no library possesses all his books." – *The Book Collector*, Spring, 1959, p. 60. This comment still holds true today. The subjects covered by Plat in his large

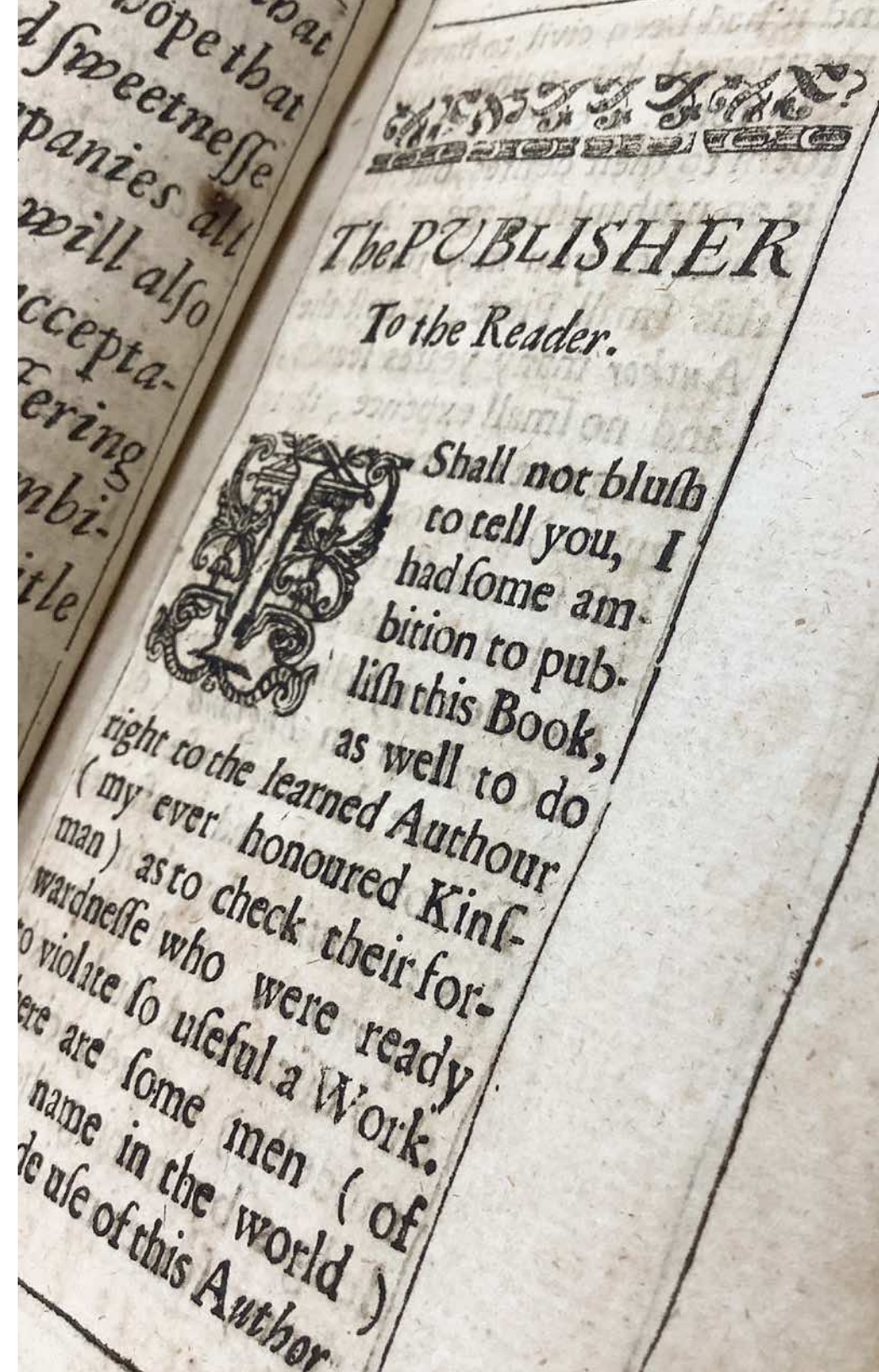


body of work include cookery, distillation, household management, animal husbandry, and gardening. All of his books are important for researchers of the Elizabethan and Jacobean period.

The current volume is comprised of two of Plat's works. The first, *The Garden of Eden*, is described on the title page as being in its "fifth edition." It is a re-issue of Plat's *Floraes paradise* (first ed.: 1608) and is Plat's most important work on gardening. Charles Bellingham was responsible for its reissue under the new title of *The Garden of Eden* (first appearing in 1653) and writes the following about Plat's work: "As for this Collection of *Flowers* and *Fruits*, I would say...that no *English man* that hath a *Garden* or *Orchard* can handsomely be without it, but at least by having it, will finde a large benefit, And all Ladies and Gentlemen by reading these few leaves may not only advance their knowledge and observation when they walk into a *Garden*, but discourse more skilfully, of any *Flower*, *Plant*, or *Fruit* than the *Gardiner* himselfe, who (in a manner) growes there night and day." From the dedication.

The Garden of Eden is an extensive work on Renaissance gardening. It begins with a useful index and, in addition to covering plant propagation, grafting, and how to obtain seeds from your garden, it describes numerous foodstuffs including apples; apricots; artichokes; candying flowers; carrots; cherries; garlic; herbs; leaks; lettuce; melon; nuts; onions; parsnips; peaches; pears; plumbs; quince; grape vines; and walnuts. One of the charming aspects of Plat's work is that in addition to being practical and to the point, he is generous in the credit he gives to the various gardeners who helped him along the way.²⁶

²⁶ See Henry, *British botanical and horticultural literature before 1800*, vol. I, p. 156.



THE
SECOND PART
OF THE
GARDEN of EDEN.

OR
An accurate Description of all
Flowers and Fruits growing in
ENGLAND;

WITH
Partuicular Rules how to advance their
Nature and Growth, as well in *Seeds*
and *Herbs*, as the secret ordering of
Trees and Plants.

By that Learned and great Observer,
Sir HUGH PLAT Knight.

Never before Printed.

LONDON Printed for *William Leak*,
at the Crown in Fleetstreet betwixt
the two Temple-Gates. 1660.

The second book, *The second part of the Garden of Eden*, IS PUBLISHED HERE FOR THE FIRST TIME. This work came from a manuscript written by Plat that Charles Bellingham had in his possession. As described in Bellingham's note "To the Reader" in *The second part of the Garden of Eden*, "Only let me inform you, That a *Second Part* (never before Printed) full as large as the First, is here presented you; and (if possibly upon reading you could doubt its integrity) you may at pleasure see the original Manuscript under the Authors own hand, which is too well known to undergo the suspition of a counterfeit."

The second part adds additional foodstuffs to the English Renaissance kitchen garden. In addition to some of the abovementioned foods, there are descriptions on the cultivation of almonds; beans; cucumbers; gooseberries; lemons; musk melons; olives; onions; oranges; parsley; peas; pomegranates; "pompeons" (i.e. pumpkins, a New World plant); radishes; rosemary; sage; and strawberries. There is even a section on "How to bring Fruit into any shape, or to grow within molds" including pears, apples and even grapes (p. 126).

But for the historian of gastronomy, the most exciting part of this new work, is Plat's writing on wine. To put this into context, the first monograph on wine written in the English language was William Turner's *A new booke of the natures and properties of all wines that are commonly used here in England* (London: William Seres, 1568), published when Plat was 14 years old. After that there were a few general books on agriculture which had small sections on viticulture (e.g. Mascall's *A booke of the arte and maner how to plant...all sortes of trees*, 1575, and Googe's *Foure Bookes of Husbandrie*, 1577) and some books on health that touched on wine (e.g.

Flowers, Herbs, and Fruits.

Vineyard, and that yet notwithstanding there wanteth a sufficient and perfect digestion to bring the Grape to his full ripeness and maturity let us according to the French manner press out their sweet and pleasant juyce such as it is, and by sufficient decoction and ebullition bring the one to the fulness being cold.

Cogan's *The haven of health*, 1589, and Langham's *The garden of health*, 1597). But before 1608, there was very little that had been published in English on viticultural and wine-making practices (especially when compared to countries like Italy, France, and Germany).

Plat writes about fertilizing the vineyard (on p. 14 he suggests the use of animal blood "tempered with some lime and earth"); "nipping" the buds for larger grapes and early ripening (pp. 15-16); how to cultivate grapes so you will have fruit at Christmas (p. 54); how Germany has the "same latitude and disposition of the Heavens that we have" and so England can make good wines (pp. 57-58, and he also mentions the wines of Orleans and Paris); vineyard yields per acre (p. 64); and "How to have a Vineyard to bear Grapes the first year" (p. 142-44).

The largest section on wine is on pages 54-70. Here he speaks about how to plant vines that will produce "both full and rich wines of our growing" (i.e. good English wines); pruning methods; of bringing vine stocks from other countries to get the wines desired; of blending wines; and of "Malmseys and Muskadines" and "Canary Sack." He even critiques wine makers for spending too much time in their cellars messing with their wines, a comment that is typical even today amongst viticulturists:

"I have given light sufficient to an ingenious Artist, both to check and mate all those brewing Copers and Vintners of our age, who rise early and work late in their gross and jumbling flights and apparelling about their wines, when as it were much better both for the credit of their houses, and the health of their Customers, if they spent that time in their beds which they spend in their Cellars at midnight"
– pp. 66-67.

He is also conscious of the political context of making a good wine in England:

"I have thought it necessary for the avoiding of all French and Spanish objections, to set down a new, and yet a most assured and undoubted course how to furnish our selves with such store of good and perfect wines, as that we shall not need either to be beholding to the Frenchmen our doubtful friends, or to the Spaniards our assured enemies, for this sweet and delicate kinde of liquor" – pp. 61-62.

The Spanish Armada had been defeated only twenty years before, and tensions with Spain continued throughout Queen Elizabeth's reign.

Each with a publisher's catalogue that includes Shakespeare's *Merchant of Venice*, which William Leake had published in 1652.

Both are in very good condition.

¶ I. ESTC & OCLC: Boston Public Library, University of Wisconsin (Madison), University of California (Berkeley, Davis, and Los Angeles), University of Rochester, Yale, University of Florida, and seven locations outside of the United States. II. ESTC & OCLC: Boston Public Library, Folger, Huntington, University of California (Los Angeles), University of Illinois, and seven locations outside of the United States.

*A Curative Powder Beneficial to Bibliophiles
and an Interesting Americanum*

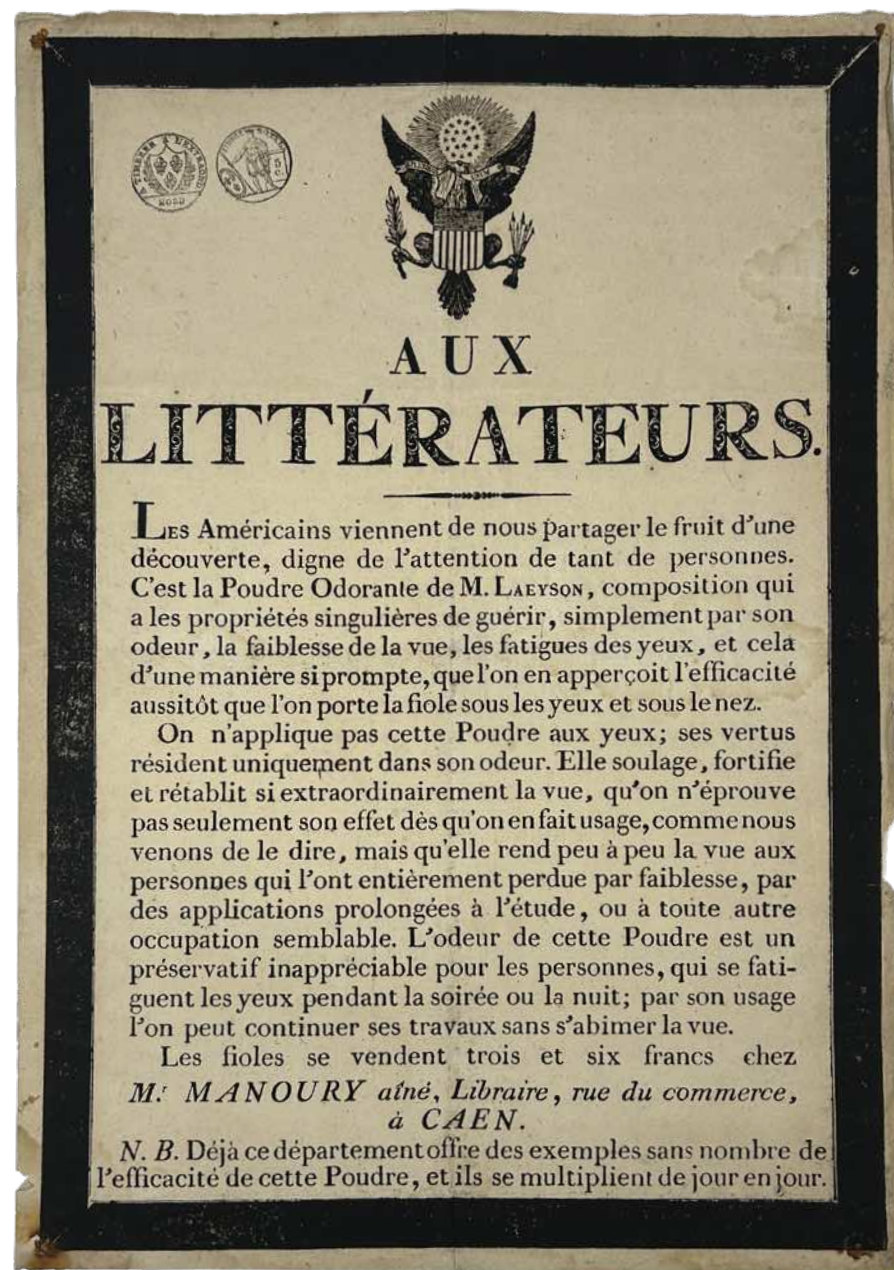
55. (POPULAR MEDICINE & book collecting.) *Aux
Littérateurs.* [Caen? c.1820.]

Broadside: 46.2cm x 32.7cm. Woodcut black border 2cm wide around the text, woodcut illustration at top, woodcut decorative letters in headline, pinholes through corners with minor rust stains (possibly from old nails?), wear to some of the edges not affecting text but just touching one small portion of border, minor faint dampstaining. \$3500.00

The extremely rare FIRST & ONLY EDITION of this announcement regarding a miraculous powder invented by Mr. Laeyson, that is sworn to improve poor eyesight. The fragrant powder comes from America and it need only be administered in the air, *near* the affected area.

Addressed appealingly in all capital letters to the "LITTÉRATEURS" (people of letters), this broadside also extolls the powder's benefits for those who spend countless hours reading. Not surprisingly, it is available for purchase at a bookshop, that of Manoury *aîné*, on the rue du commerce, in Caen.

On n'applique pas cette Poudre aux yeux; ses vertus résident uniquement dans son odeur. Elle soulage, fortifie et rétablit si extraordinairement la vue, qu'on n'éprouve pas seulement son effet dès qu'on en fait usage, comme nous venons de le dire, mais qu'elle rend peu à peu la vue aux personnes qui l'ont entièrement perdue par faiblesse, par des applications prolongées à l'étude, ou à toute autre occupation semblable. L'odeur de cette Poudre est un préservatif inappréciable pour les personnes, qui se fatiguent les yeux pendant la soirée ou la nuit; par son usage l'on peut continuer ses travaux sans s'abimer la vue.



AUX
LITTÉRATEURS.

LES Américains viennent de nous partager le fruit d'une découverte, digne de l'attention de tant de personnes. C'est la Poudre Odorante de M. LAEYSON, composition qui a les propriétés singulières de guérir, simplement par son odeur, la faiblesse de la vue, les fatigues des yeux, et cela d'une manière si prompte, que l'on en aperçoit l'efficacité aussitôt que l'on porte la fiole sous les yeux et sous le nez.

On n'applique pas cette Poudre aux yeux; ses vertus résident uniquement dans son odeur. Elle soulage, fortifie et rétablit si extraordinairement la vue, qu'on n'éprouve pas seulement son effet dès qu'on en fait usage, comme nous venons de le dire, mais qu'elle rend peu à peu la vue aux personnes qui l'ont entièrement perdue par faiblesse, par des applications prolongées à l'étude, ou à toute autre occupation semblable. L'odeur de cette Poudre est un préservatif inappréciable pour les personnes, qui se fatiguent les yeux pendant la soirée ou la nuit; par son usage l'on peut continuer ses travaux sans s'abimer la vue.

Les fioles se vendent trois et six francs chez
M: MANOURY *aîné*, Libraire, rue du commerce,
à CAEN.

N. B. Déjà ce département offre des exemples sans nombre de l'efficacité de cette Poudre, et ils se multiplient de jour en jour.



AUX

INTÉRA

Américains viennent de
digne de l'atter
odorante d
lière

Roughly translated to:

This Powder is not applied to the eyes; its virtues reside solely in its smell. It relieves, strengthens and restores sight so extraordinarily that we not only feel its effect as soon as we use it, as we have just said, but it gradually restores sight to people who's sight has been entirely lost by weakness, by prolonged application to study, or to any other similar occupation. The smell of this Powder is an invaluable preservative for people who tire their eyes during the evening or at night; by using it, you can continue your work without damaging your eyesight.

This type of medicine is known as a collyrium, a remedy used to relieve eye irritation caused by dust, pollen, or other foreign particles. Although today it is most commonly in the form of an eye wash or lotion, in earlier periods it was often found in a powder form. In early 19th century France, it often included zinc, lead acetate, and flowers such as rose.

With a woodcut of a strikingly early representation of the Great Seal of the United States, showing the eagle with wings spread and a corona of stars; a ribbon with "E Pluribus Unum" in its beak, a striped shield over its chest, a laurel leaf in one talon, and arrows in the other. The first Great Seal appeared in 1782. The design on this broadside is typical of the earliest representation of the Seal with the eagle wings pointed more upwards than horizontal.

Also with two First Empire tax stamps "wet-stamped" onto the upper left margin. The First Empire tax stamps were notable for having Greek imagery. The five *centimes* stamp depicts a Greek warrior with a spear and shield with three *fleur-de-lis* on it and has the words "Timbre Royal." The other stamp has a coat of arms with three *fleur-de-lis*, surrounded by laurel leaves and the words "A Timbrer a l'extraord." and "Mord."

In very good condition.

¶ Not in OCLC.

*An Extremely Rare Monograph on Salad;
Bound in Moravian Pastepaper*

56. SCHÜTZE, Johann Friedrich. *Abhandlung von dem Nußen und Schaden derer Salate*. Leipzig: Johann Christoph Sollner, 1758.

4to. Title page woodcut vignette, woodcut head and tailpieces, and one woodcut historiated initial. 158, [2] pp. Contemporary blue pastepaper boards, spine sunned, edges speckled red, minor staining to the lower margin of some leaves. \$7500.00

The very rare FIRST & ONLY EDITION of this monograph on salads. Schütze covers how to make different types of salads; their effect on the body; and their various health properties.

The book is comprised of four different sections, each with multiple chapters. The first section begins with an introduction on the different temperaments followed by four different chapters, each devoted to a common ingredient in salad: vinegar, oil, salt, and pepper. The second section covers salad ingredients that are considered “cold:” burdock, chicory, endive, borage, sorrel, and cucumbers. The third is on salads and the ingredients that are considered “hot:” celery, tarragon, brooklime, watercress, spoonwort (a.k.a. “scurvygrass” known for its high vitamin C content), and mustard greens. The fourth section has chapters on more mild ingredients: rampion, beet, asparagus, hops, and cabbage. Other sections discuss the amounts of salad to eat, its preparation, health benefits and concerns, and the joy of having a salad. It is interesting to note that although the idea of “warm” and “cold”





Abhandlung

von dem

Nutzen und Schaden derer Salate

überhaupt

und derer gewöhnlichsten

Salat-Pflanzen

insonderheit.

Erste Abtheilung.

Einleitung.

§. I.

in Salat ist ein bekanntes Gericht, welches entweder aus denen Keimlingen, oder Blättern und Blumen, oder Früchten, oder Wurzeln, gewisser Pflanzen, ohne oder nach vorgängiger hinlänglicher Abkochung, mit Eßig, Oel, Salz und Pfeffer zubereitet wird.

* Ich weiß wohl, daß man auch, statt des Oels, Butter, oder Speck, zum Salat nimmt, wenn man ihn nämlich, wie an theils Orten gebräuchlich ist, warm zuzubereiten will; allein was ist die Butter anders, als ein Oel? Die Alten nenneten ja schon die Butter *Oleum de lacte*, wie *Is. Antomid.*

van

ingredients here comes from a tradition of Galenic medicine, the ideas also appear in Ayurvedic medicine and traditional Chinese medicine.

This is the earliest German study of salad that we are aware of. The first monograph on salad was the *Archidipino* by Massonio published in 1627. Schultze's *Abhandlung von dem Nutzen und Schaden derer Salate* is the only other early work on salad that we have come across and it is much rarer than Massonio's *Archidipino*.

On the title page we read that Schütze was a physician to the princes of Sachsen-Coburg and Neuhauss. He also published works on pregnancy and midwifery.

This copy is beautifully bound in contemporary pastepaper boards. The decorative paper is from the Moravian Brethren in the small town of Herrnhut in Saxony. Production began around 1764 and ran until 1824 and the paper was believed to have been made by unmarried nuns.²⁷

With an early bookseller's ticket on the upper pastedown "W. Junk, Verlag u. Buchandl, Naturwiss u. Mathemat. Berlin W. 15."

A very good copy.

¶ OCLC: University of California (Berkeley) and three locations outside of the United States; Vicaire col. 776; Weiss 3508.

²⁷ For more on the paper and reproductions of examples very much like the one on our binding, see https://de.wikipedia.org/wiki/Herrnhuter_Kleisterpapier.

*“Distillation is One of the Most Fruitful
Sources of Prosperity;”
Unrecorded*

**57. SENSIBE, Bonifacio. Memoria sull'utilita' del
lambicco ambulante recentemente inventato.
Naples: dalla Stamperia Francese, 1822.**

4to (250x210 mm.), contemporary grey wrappers, a good copy. [3]-15,
[3 - blank] pp. Contemporary grey wrappers. , the first orig. blank leaf
wrongly bound at the end. \$1750.00

The FIRST & ONLY EDITION of this extremely rare announcement and description of a new type of alembic to be used for distilling wine into brandy. In Sensibe's method, the wine is not as directly exposed to a high heat thus not damaging the quality of the brandy produced. It is also faster.

Sensibe explains the whole process of distillation to produce brandy from wine; he also explains the quantity of wine needed, the cost of raw materials and transportation, and the overall economics of achieving a break-even point to compete with local competitors. The



MEMORIA
SULL' UTILITA'
DEL LAMBICCO AMBULANTE
RECENTEMENTE INVENTATO
DA BONIFACIO SENSIBE.

NAPOLI,
DALLA STAMPERIA FRANCESE.
1822.

author emphasizes the quality of his distillation process, since if the stills used are of poor quality, they will result in a brandy that is harmful to health, even if they use good-quality wines or grapes. His system is also more economical.

In this publication we read that Sensibe is the owner of a distillation facility in Naples. He has obtained a patent for his invention from the Kingdom of Naples and invites investors to visit his facility to learn more. He notes that his method has been perfected over 15 years and that his product is better than any other produced. He also notes that he has done research on the production and marketing of wines from Naples and studied how to improve the Neapolitan vineyards. One of the most interesting elements of his new distillation method is that he maintains that it is mobile and can be easily transported from one vineyard to another.

A very good copy.

¶ Not in OCLC.

“ Noble, Handsome, Necessary, and Plain”

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

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

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

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



COURT COOKERY:
OR, THE
Compleat *English* COOK.

Containing the Choicest and Newest

RECEIPTS

For making SOOPS, POTTAGES, FRICASSEYS, HARSHES, FARCES, RAGOOS, CULLISES, SAUCES, FORC'D-MEATS and SOUSES; with various Ways of Dressing most Sorts of Flesh, Fish and Fowl, Wild and Tame; with the best Methods of POTTING and COLLARING.

AS LIKEWISE

Of Pastes, Pies, Pastys, Pattys, Puddings, Tanfies, Biskets, Creams, Cheefcakes, Florendines, Cakes, Jellies, Sillabubs and Custards.

ALSO

Of Pickling, Candyng and Preserving: With a Bill of Fare for every Month in the Year, and the latest Improvements in COOKERY, &c.

By R. SMITH, Cook (under Mr. *Lamb*) to King *William*; as also to the Dukes of *Buckingham*, *Ormond*, *D'Aumont* (the *French* Ambassador) and others of the Nobility and Gentry.

LONDON:

Printed for T. WOTTON, at the *Three Daggers* in *Fleet-Street*.
MDCCLXXIII.

Smith's *Court Cookery* stands at the transition period between courtly cookbooks and economic cookery.

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

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

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

59. **STROMER, Heinrich. Ein gewtrewe, vleissige und erhliche Verwarung, Widder das hesliche laster Trunckeheit. Wittenberg: Rhau, 1531.**

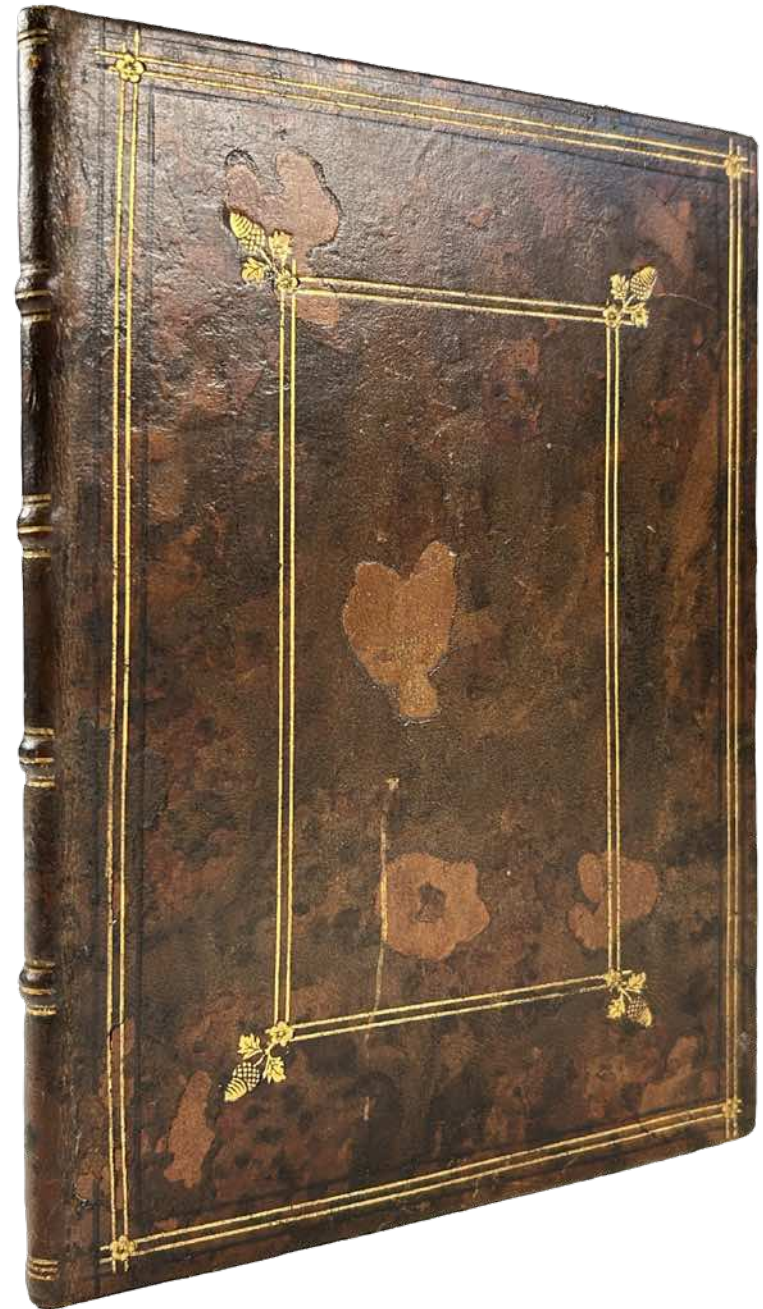
4to. Ornate woodcut border on the title page and four historiated initials in the text. [22], [2 - blank] pp. Period paneled calf made from 18th-century calf, double gilt fillets and double blind fillets with rosettes and acorns stamped in gilt in the corners, gilt fillets on spine, raised bands in five compartments, paper lightly browned, occasional spotting. \$5500.00

The extremely rare FIRST EDITION of this warning against drunkenness. As Stromer states at the beginning of his treatise, “I have taken it upon myself to debate and treat the most hideous and unclean vice of drunkenness” with “the art of medicine.”

For Stromer, no greater vice exists. Drunkenness causes trembling, bad breath, violence, loss of strength, and the death of memory (“des gedechtnis todt” p. [12]). Stromer mentions drinking’s effect on memory loss and brain health repeatedly in this work. It’s interesting to note that recent studies have taken the same position. In 2023 the World Health Organization released a statement in *The Lancet Public Health* that there is no safe amount of alcohol consumption that does not affect health and in 2025 there was a study published in the *BMJ Evidence-Based Medicine* that even light alcoholic consumption increases the risk of dementia.²⁸

The work begins with a description of drunkenness, which Stromer locates in the head and to “the brain and the veins that grow from the brain.” He describes how drunkenness causes “trembling,

²⁸ Recent headlines of “No amount of alcohol is safe” have reverberated across the news lately. See for example, Washington Post, 15 October 2025 and CNN 23 September 2025.



**Ein getrewe/
vleißige vnd ehrliche
Verwarnung/**

Widder das heßliche laster der
Trunckenheit / durch Doctor
Heinrich Stromer
von Aurbach / den Eldern/
auff ein disputation
gestellt.

Vnd durch Georgium Spala-
tinum gedendtscht.

Wittenberg.

M. D. xxi.

strokes of the legs, falling sickness, cramps, gout and ache in the legs, ache in the hands, rashes, and in addition old age and death.”

Nearly all of *Ein gewtrewe, vleissige und erbliche Verwarnung, Widder das heßliche laster Trunckeheit* is composed of a series of numbered statements in the debate around drinking wine. Included is the position that the brain is injured by wine; that the veins are weakened; that drunkenness disappears in different rates for different people; that wine can replace the important things in one’s life; that some people are made sleepy by wine and others more awake; that due to its hot nature, wine penetrates the brain and veins more quickly but that drunkenness from beer is worse as it lasts longer than wine; that drunkenness harms underage and weak brains; and so on.

Although the work is by Heinrich Stromer and translated into German from Latin by Georg Spalatin (1484-1545), we have been unable to locate Stromer’s original Latin version. It may be that this text may have come from a manuscript written by Stromer that Spalatin translated. In the introduction, Spalatin mentions that Dr. Heinrich Stromer of Aurbach was the “elder” of his dear friend and that he (Spalatin) has known Stromer for seven years.

With occasional manuscript marginalia, some of which has been cut into by the binder’s knife.

The ornamental border on the title page is lovely.

In very good condition.

¶ OCLC: six locations outside of the United States.

*Entertainment with Elegance
& Economy*

60. TAYLOR, E. **The Lady's, housewife's, and cookmaid's assistant: or, the art of cookery explained and adapted to the meanest capacity. Berwick upon Tweed: H. Taylor, 1769.**

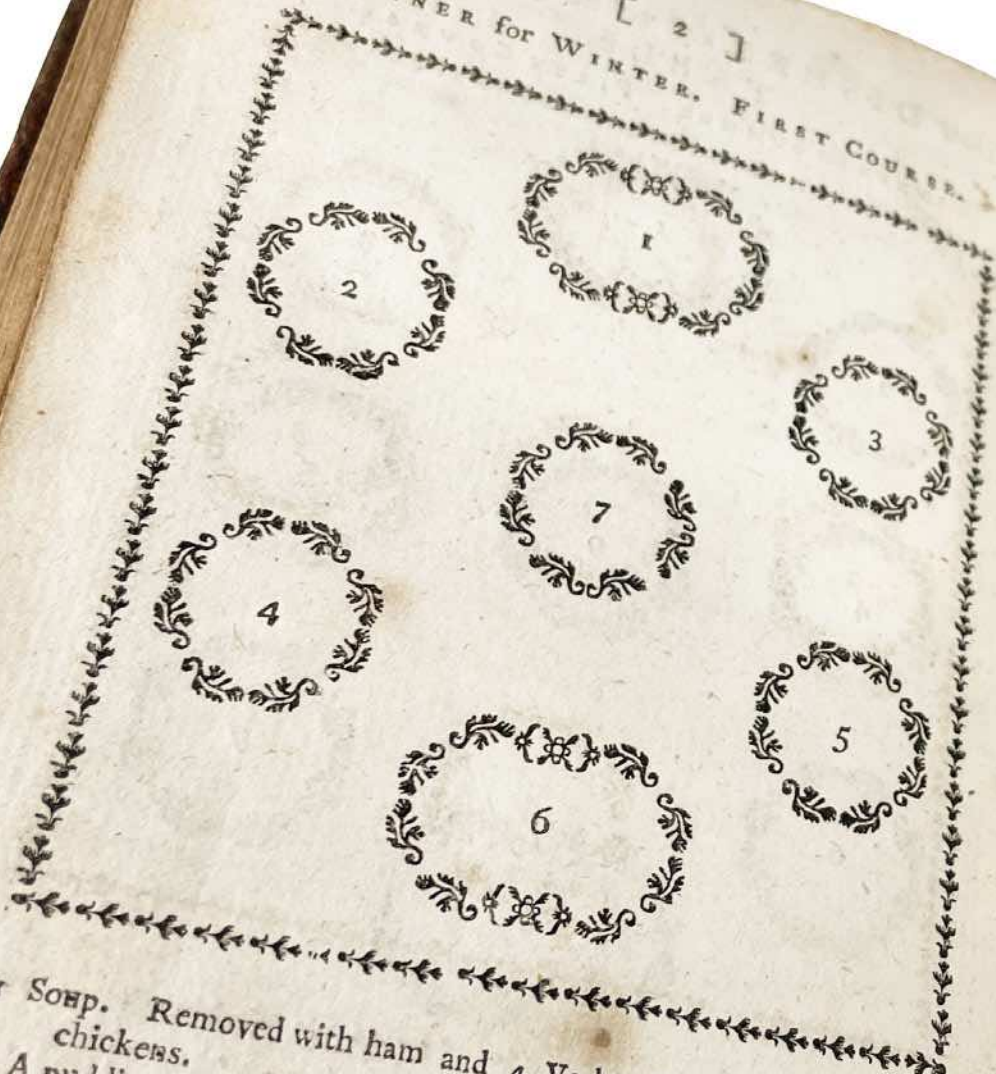
12mo. Printed head and tailpieces, and four illustrations of table settings in the text. xii, 276, [12] pp. Lacking A² (one leaf of subscribers' names). Contemporary sheep, spine gilt in six compartments, red morocco lettering piece on spine, foxing on some leaves. \$3000.00

The FIRST EDITION of Taylor's provincial cookbook, "The whole designed to fit out an ENTERTAINMENT in an Elegant Manner, and at a Small Expense." Taylor's economical work was so popular that by 1795 it was in its fourth edition. Included are four pages of printed menus & table settings for winter and summer first courses.

There are sections written on "How to roast and boil to perfection every thing necessary to be sent up to table;" "General Directions for dressing GREENS, ROOTS &c.;" "To make GRAVY for Fowls, Steaks, or any thing that is brown;" "Of soups and broths;" and "General Rules for MADE DISHES." There is an entire section devoted to mushrooms in which one is given instructions to fricasse, stew, dry, and powder



[2]
DINNER for WINTER. FIRST COURSE.

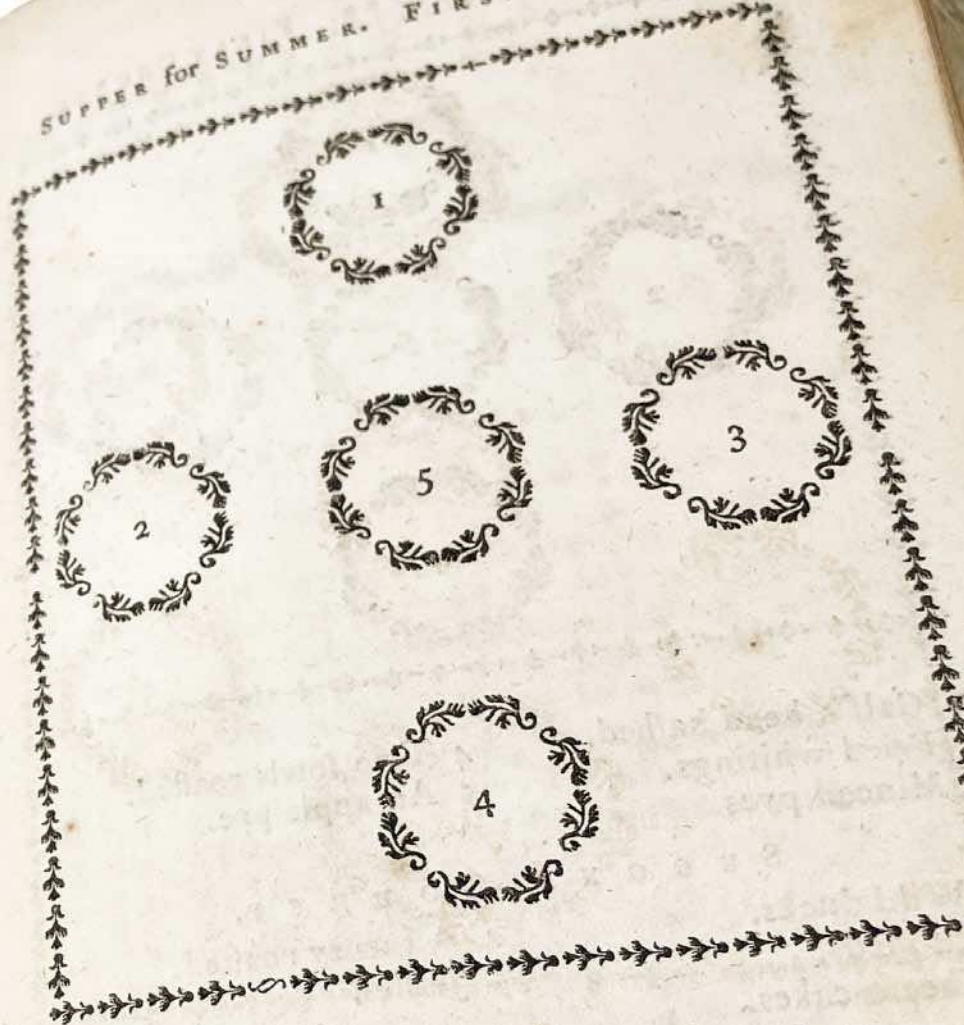


- 1 Soup. Removed with ham and chickens.
- 2 A pudding.
- 3 A dish of fish.
- 4 Veal cutlets.
- 5 Brown fricasee.
- 6 Roast beef.
- 7 Giblet pyc.

SECOND COURSE.

- 1 Roasted turkey, with oyster sauce.
- 2 Woodcocks, with toasts.
- 3 Two ducks roasted.
- 4 Collared mutton.
- 5 An apple pyc.
- 6 A pudding.
- 7 A pudding.

[3]
SUPPER for SUMMER. FIRST COURSE.



- 1 A dish of trouts.
- 2 Scotch collops.
- 3 Stewed crab.
- 4 Mutton steaks.
- 5 Tarts.

SECOND COURSE.

- 1 Chickens boiled, with celery sauce.
- 2 Green peas.
- 3 A breast of veal.



T H E

Lady's, Housewife's, and Cookmaid's Assistant;

O R,

THE ART OF COOKERY.

DIRECTIONS for BOILING.

TAKE great care that your pots, sauce-pans, and covers, be well tinned, very clean, and free from sand. Be certain whether your pot boils all the time, or you may be mistaken in dressing a joint of meat, tho' it may have been on the fire a proper time. Always scum your pots. All fresh meats must be put in when the water boils, and salt meats in cold water.

B

them as well as to make a catsup out of them and a "SAUCE for all sorts of white Fowls." There are sections on eggs; puddings; "pyes" and tarts; preserves, pickles, cakes, vinegar, wine, brewing, etc.

There are interesting illustrations for the head and tailpieces. The same technique is used in the four pages of dish and table settings. What is unusual is that these decorations are made through the use of typographical ornaments. Normally, this would have been done with an engraving or woodcut. The result is lovely! Also included is a two-page "MARKETING TABLE by the POUND" and "by the STONE" which indicates the common prices for beef, mutton, veal, lamb, and pork for up to forty-six pounds of meat.

Lacking A2 (one leaf of subscribers' names). Otherwise, a very good copy of this rare 18th-century provincial cookbook.

¶ ESTC: Library of Congress, University of Pennsylvania, University of California (Los Angeles), University of Colorado, and three locations outside of the United States to which OCLC adds: New York Academy of Medicine, New York Public Library, and Colonial Williamsburg.

One of the Earliest Works in French Gastronomy

61. **LE THRESOR DE SANTÉ, ov, mesnage de la vie
hymaine. Diuisé en dix liures. Lesquels traictent
amplement de toutes sortes de viandes & breuages,
ensemble de leur qualité & preparation. Oeuure
autant curieuse & recherchee, qu'vtile & necessaire.
Faict par vn des plus celebres & fameux medecins de
ce siecle. Lyon: Iean Ant. Huguetan, rue Mercier à
la Sphere, 1607.**

8vo. Woodcut printer's mark on title page, woodcut head and tailpieces, woodcut initials. 10 p.l., 562, [26] pp. Contemporary calf, spine gilt (some of the gilt is rubbed away), corners bumped, edges sprinkled red, natural paper flaws on the final free endpaper and M³ and G⁷ not affecting text, the edges of a few final leaves with an ink burn along a small spot at the top not affecting text, mild stain to Y⁷. \$12,000.00

The extremely rare FIRST EDITION of this cookbook and guide to eating, divided into ten different chapters with recipes provided in each section. This is a very early discussion of French gastronomy and according to Notaker (see below), it is the fourteenth French recipe book ever published. It is also very rare with only one other copy known in the United States.



LE
T H R E S O R
D E S A N T E ,

O V,
M E S N A G E D E L A V I E
H U M A I N E .

Divisé en dix Livres.

Lesquels traittent amplement de toutes sortes de
Viandes & Breuvages, ensemble de leur
qualité & preparation.

*Oeuvre autant curieuse & recerchée, qu'utile
& nécessaire.*

Fait par vn des plus celebres & fameux Medecins
de ce siecle.

V N I V E R S I T A S F R E R Y M . V T



P V L V I S , I N M A N V I E H O V E .

A L Y O N ,

Chez Iean Ant. Huguetan, rue Merciere, à la Sphere.

M . D C V I I .

Avec Privilège du Roy.

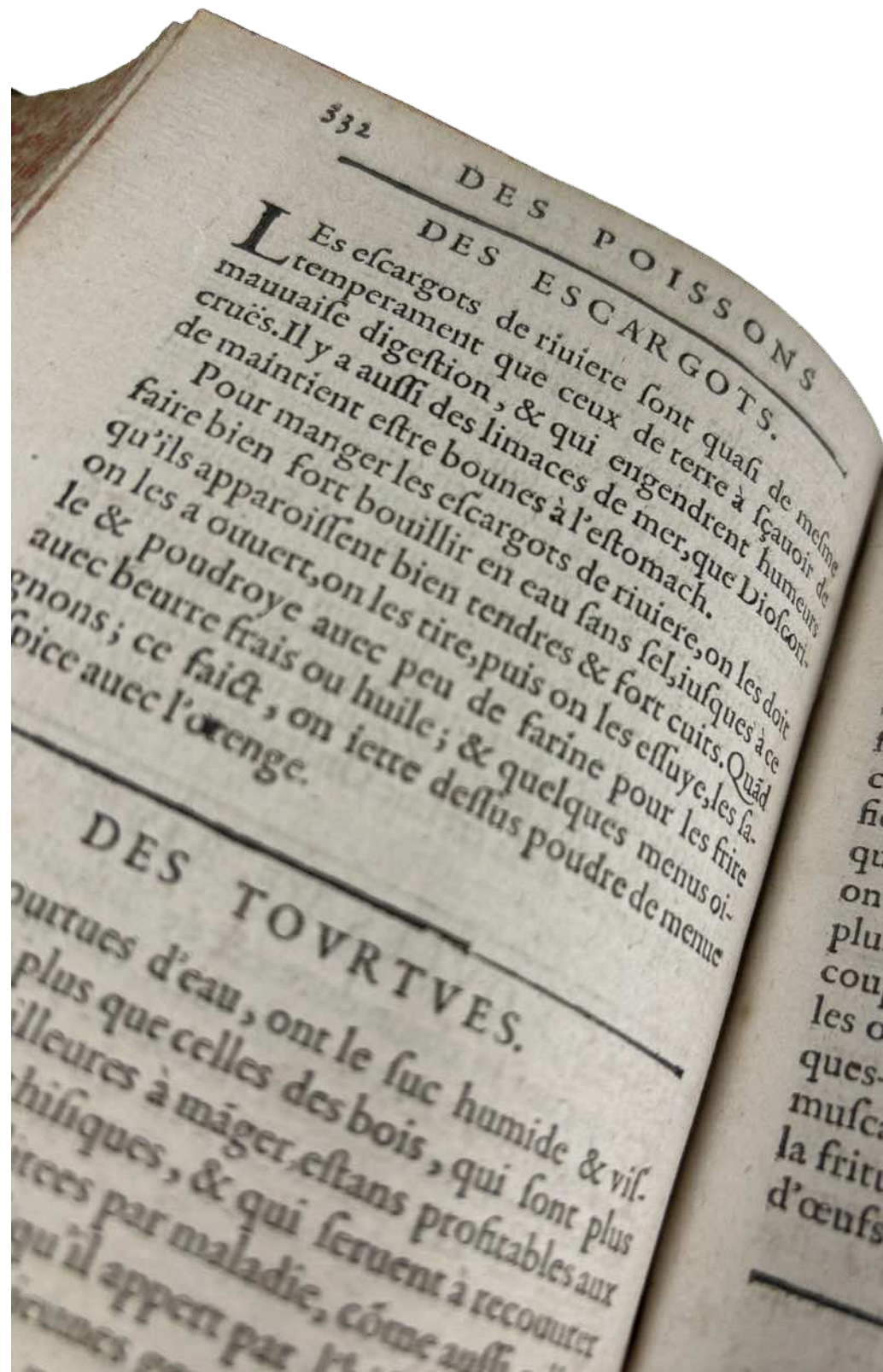
The first chapter discusses grains and various products made from flour. The second covers wines, ciders, water, and beer (including beer made in Germany, Poland, and Ethiopia). The third discusses *Bestes à quatre pieds*, both wild and domestic (including lamb, beef, rabbit, and venison). The fourth contains descriptions of numerous types of fowl (quail, pigeon, heron, duck, chicken, etc.). The fifth and sixth chapters cover saltwater and freshwater fish. The seventh discusses milk products, vinegar, rose water, olive oil, and sugar. The eighth covers soups, herbs, and the kitchen garden. Lastly, the ninth and tenth chapters discuss fruits, confitures, and flowers.

As Jean-Louis Flandrin has noted, “the relationship between dietetics and cooking may never have been as close as it was in the first half of the seventeenth century. One can gain an idea of just how close by noting the number of culinary observations in a treatise on dietetics like *Le thresor de santé* (1607) or by looking at the medical justification given by the author of a culinary treatise like *Le cuisinier français* (1661).” — *Food, a culinary history*, pp. 418-19.

When writing for the seminal exhibition on the history of French food for the Bibliothèque de l' Arsenal in Paris, the culinary historians Mary and Philip Hyman describe how *Le thresor de santé* is as much a health book as it is a cookbook: "*Le thresor de santé*...provides extensive discussions on methods of food preparation. The discourse often takes the form of actual cooking recipes, sometimes even going so far as to provide instructions on proportions to observe, as with the preparation of Milanese or Bologna sausages. Thus, beyond its initial medical purpose, *Le thresor de santé* forms a veritable encyclopedia of dietary habits at the beginning of the seventeenth century: through the importance given to mentioning local specialities, we can see a geography of food production emerging, and, through the details of the recipes, we observe the persistence of old tastes, characterized by the recurrence of sweet and sour flavors and the abundant use of spices such as cloves, cinnamon, ginger, nutmet, and pepper — *Livres en bouche* no. 82.

A very good copy in a contemporary binding.

¶ Bitting p. 607; Notaker 614; OCLC: University of Minnesota and nine locations outside of the United States; Vicaire cols. 834-35 — "*Le Thresor de santé* fournit de très intéressants documents sur l'alimentation sous le règne de Henri IV;" Not in Cagle or Oberlé.



The Expanding Market for Tripe

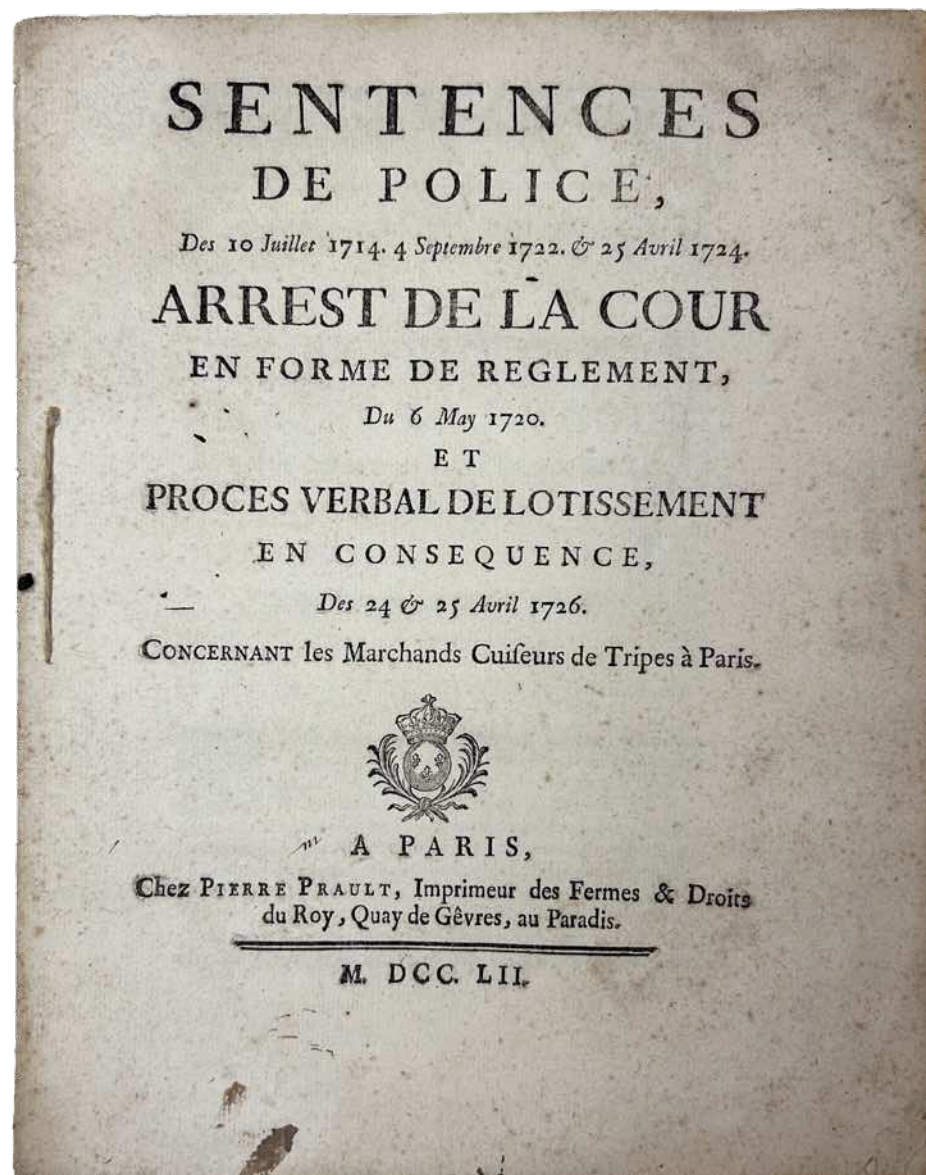
62. (TRIPE.) *Sentences de police...concernant les marchands cuiseurs de tripes à Paris. Paris: Pierre Prault, 1752.*

4to. Woodcut device on title page, one woodcut headpiece, and one woodcut initial. 1 p.l., 18pp. Stitched as issued, small area of wear at lower outside corner (not affecting text). \$2000.00

The extremely rare FIRST & ONLY EDITION of this work on the regulations around the preparation and sale of tripe and other offal in Paris. Tripe is a delicacy made from the muscle wall of a cow's stomach. To prepare the meat, it is usually boiled and then bleached by a person especially trained in this task (in French, a "cuiseur de tripes").

In the Middle Ages, the tripe butchers' corporation was founded in Paris by six families, who purchased white or red offal from butchers on a wholesale basis. They prepared the offal and resold it to merchants, who peddled it about the streets, in copper containers, especially ox (beef) tripe with saffron — Larousse Gastronomique.

The current publication prints the ordinances that control the preparation and sale of these specialty meats. (White offal refers to fats, tripe, guts, bladder, and fore feet; red offal includes head, heart, liver, lungs, spleen, sweetbreads, tail, diaphragm, and tongue.) The regulations referred to in the publication date from 1714 to 1726. The last regulation expands the *marchands cuiseurs de tripes* to more than 100 named firms, all organized into ten different "lots."



Tripe is one of the most popular examples of offal (internal parts of animals that fall away from the carcass when butchered – hence the term, “off-fall”). Historically, most offal dishes were consumed by those with modest incomes, but today, recipes for such cuts have had a revival of interest due to the increased sensitivity of not wasting any part of the animal. A few of the popular dishes in France that use tripe today are *andouille* (a cold sausage), *andouillette* (a grilling sausage), and *tripes à la mode de Caen* (carrots, onions, pigs feet, tripe, leeks, herbs, and Calvados).

In very good condition, stitched as issued.

¶ OCLC: one location outside of the United States.



SENTENCES
DE POLICE,

Des 10 Juillet 1714, 4 Septembre 1722, &
25 Avril 1724.

ARREST DE LA COUR
EN FORME DE REGLEMENT,

Du 6 May 1720.

ET PROCES-VERBAL DE LOTISSEMENT
EN CONSEQUENCE,

Des 24 & 25 Avril 1726.
CONCERNANT les Marchands Cuisseurs de Tripes à Paris.



Tous ceux qui ces présentes Lettres verront
CHARLES-DENIS DE BULLION, Chevalier, Con-
seiller du Roy en ses Conseils, Garde de la
& Vicomté de Patis; SALUT. Sc
que sur la Requête faite en Jugement devant
Mammes Labourée, Simon I
Pierre Tanchau, Eustache
Regnard, & Charles
Tripes à Paris
Requête à N

*The First Book Devoted to Dairying
Published in America*

63. TWAMLEY, Josiah. *Dairying exemplified, or the business of Cheese-Making*. Providence: Carter and Wilkinson, 1796.

12mo. in 6s. iv, [5]-78, [6] pp. Contemporary quarter calf over drab boards, expert repair to the upper hinge, lightly browned, occasional faint spotting. \$8500.00

The First American Edition of this important early American gastronomic treasure; this work has become very rare in the market. According to Lowenstein's *Bibliography of American Cookery Books*, this is the 13th cookery book printed in America.

Being published scarcely a decade after the end of the Revolutionary War, the Providence edition of *Dairying exemplified* reflects the early republic's interest in agricultural self-sufficiency. There was an urgent need to secure the availability of food and works such as Twamley's were part of that effort.

In his preface, Twamley dedicates his book to the women who work in the farms and explains that if it weren't for them, he never would have written *Dairying exemplified*.

If a dedication or introduction to the following work should be thought necessary, I most humbly and justly address it to the excellent Dairy-women...without whose assistance and encouragement...I should never have offered it to the public.



The work was first published in the town of Warwick, England, in 1784; Warwick is on the River Avon and was famous for its butter and cheese production. At this time in America, household dairying was widespread and Rhode Island farmers were shipping firkins²⁹ of butter and cheese to surrounding urban markets.

In Twamley's study of dairying and cheese, he attempts to codify empirical dairy practice (e.g. temperature control, curd handling, salting, pasture quality, and seasonal variation) into repeatable procedures. This is an early effort to stabilize food production before the rise of 19th-century agricultural chemistry.

²⁹ A firkin is a small wooden cask used for shipping butter that typically held about 56 pounds of putter.

Passages in *Dairying exemplified* discuss "Bulged Cheese;" "Brick-Bat Cheese;" butter; cream cheese; "Cheese Powder;" "Chill Cheese;" "Dairy-Women;" "Eyes in Cheese;" flavor; "Flaky Cheese;" "Hove Cheese;" "Honey-Comb Cheese;" "Jointed Cheese;" "Loose Cheese;" "Marigold Cheese;" "Parsley Cheese;" "Rank Cheese;" "Runnet to make;" "Sweet Cheese;" "Spungy Cheese;" "Split Cheese;" "Slip Curd;" "Sunk Cheese;" "Sage Cheese;" "Slip Coat Cheese;" "Two Meal Cheese;" "Turnip Butter;" and "White Whey." In the various sections, the author describes where the cheese comes from, how it is made, and how it tastes.



Hofes Brown's

Dairying Exemplified,

OR

THE BUSINESS OF

CHEESE-MAKING :

Laid down from approved Rules, collected from the most experienced Dairy-Women, of several COUNTRIES.

Digested under various Heads ; from a Series of Observations, during Thirty Years Practice in the

CHEESE TRADE.

By J. TWAMLEY.

The FIRST AMERICAN EDITION, from the SECOND British, Corrected and Improved.

PROVIDENCE (RHODE-ISLAND)

Printed by and for CARTER and WILKINSON, and sold at their Book and Stationary Store, opposite the Market. 1796.

There is also a 4-page section on “Noxious, Bitter, and Poisonous Plants” and a 2-page chapter on “runnet,” a yellow-flowered meadow plant that can be used as a vegetable substitute for animal rennet. When steeped in warm milk it would help to make curd and gave the cheese a yellow color. Twamley notes that some Cheshire Cheese is made using the plant.

At the end is a useful 5-page index.

On the recto of the upper free endpaper is the contemporary signature of Moses Brown. Brown (1738-1836) was a Quaker abolitionist, industrialist, Providence farmer, a founder of the Rhode Island Agricultural Society, and co-founder of Brown University along with his three brothers. Known to have been interested in agricultural experiments on his Providence farm, it makes sense that he would own a work on dairying.

The only record that we have been able to find for this book having been sold is at auction back in 1869.³⁰

A very good copy of an early American gastronomy book.

¶ OCLC: Brown Univeristy, Iowa State University, Kansas State University, Huntington, Library of Congress, Library Company of Philadelphia, Rhode Island Historical Society, University of Florida, Louisiana State University, American Antiquarian Society, Simon Fraser University, University of Colorado (Denver), and Faulkner University.

³⁰ Catalogue of the Private Library, of the Late, Hon. Albert G. Greene. To Be Sold by Auction, at the Sales Rooms of Bangs, Merwin & Co., 694 and 696 Broadway, New York, March 29, 1869, and Succeeding Days. New York: Bangs, Merwin & Co., Auctioneers. See rarebookhub.com. Furthermore, in my private index of bookseller descriptions in gastronomy, I have many entries for English editions of Twamley, but none for the first American edition.



Dairying Exemplified, &c.

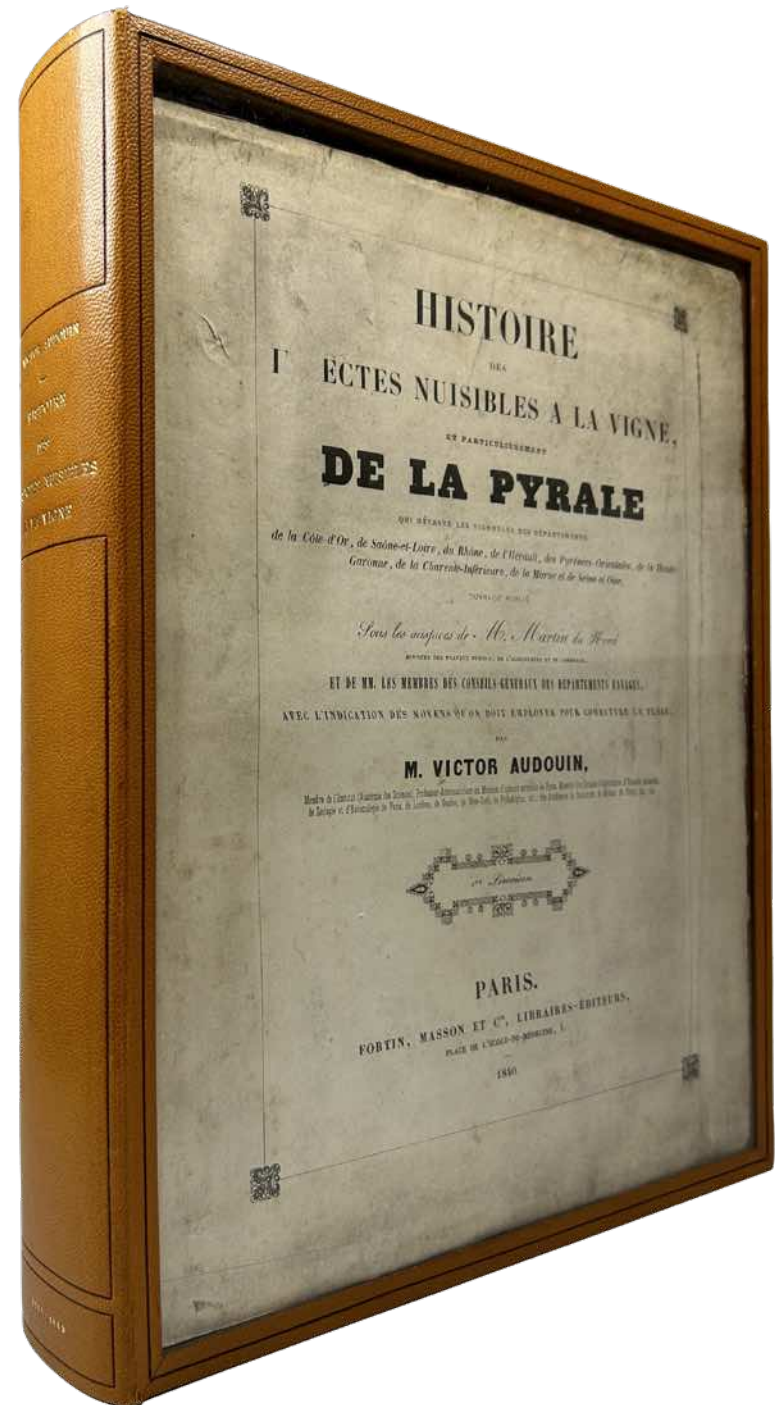
IT has been the wonder of many people, who are interested in the article of Cheefe, either as makers or dealers, that no Treatise or Book of rules, or method of making Cheefe, hath ever been attempted, or the business of it examined, so as to direct those who are concerned as Dairy-women, or have the chief management in Dairys, to become proficient therein. A great number of inferior Dairys there are, in which few that are excellent in their kind, are to be seen. Trade is well conducted in every person who is well conversant in the business of the

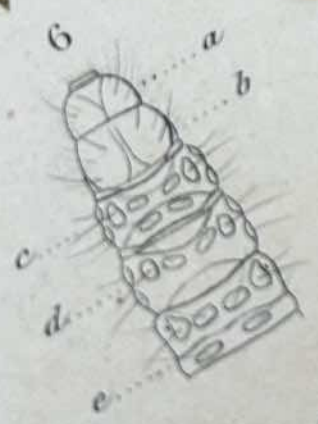
One of the Most Beautifully Illustrated Wine Books

64. (WINE.) Andouin, Victor. **Histoire des insectes nuisibles a la vigne, et particulièrement de la pyrale.** Paris: Fortin, Masson et Cie, 1840-42.

Five volumes: I. Five engraved plates (two of which are hand painted in color). 2 p.l., xvi, 48 pp., with [6] additional leaves of text. II. Five engraved plates (three of which are hand painted in color). 49-112 pp., with [6] additional leaves of text. III. Four hand-painted engraved plates. 113-216 pp., with [4] additional leaves of text. IV. Three hand-painted engraved plates. 217-280 pp., with [4] additional leaves of text. V. Six engraved plates (five of which are hand painted in color). 281-349, [1 - blank] pp., with [6] additional leaves of text. All five volumes are bound in contemporary wrappers, lightly soiled, some spotting, light foxing, tissue guards remaining. \$3750.00

The FIRST & ONLY EDITION of this spectacularly beautiful study of grape vines and the grape vine moth. This copy is as issued and preserved in a lovely clamshell box.





Jean Victor Audouin's *Histoire des insectes nuisibles à la vigne, et particulièrement de la pyrale* was issued in parts from 1840 to 1842. It is a landmark in early agricultural entomology and is particularly famous for its meticulously hand-painted engravings of vines and insects.

Commissioned to investigate vineyard devastation in several French departments (including Burgundy and the Rhone), the work combines taxonomy, life-cycle studies, and practical control measures for the grapevine moth (*sparganothis pilleriana*). The project began in fascicles in 1840; after Audouin's death in 1841, colleagues (including Henri Milne-Edwards and Émile Blanchard) completed the publication in 1842. The work is both a practical manual in agricultural instruction as well as a broad scientific treatment of the subject, covering insect classification as well as how to observe and maintain vineyard health. Prior to phylloxera, the vineyard moth was perhaps the most devastating pest in French vineyards.

In total, the work includes 23 engravings of which one is a map and 17 are hand painted in color. Victor Audouin provided the specimens and approved the anatomical accuracy of the plates showing the life cycle stages, larva, pupa, adult moth, and vine damage. Vaillant was the artist who provided the drawings of the specimens and microscope observations. The plates were engraved by several people including Madame Agasse, Baron, Forget, Sébin, Annedouche, Visto, Lebrun, and Madame Schmeltz.





Victor Audouin (1797-1841) was trained in medicine and became a professor at the Museum of Natural history in Paris. Although this is the work that made him famous, his other published works include a study of silkworms.

In good condition and preserved in a beautiful clamshell box made of beige morocco, title gilt-stamped on spine, with an acrylic window on the face of the box so one can see the first of the five volumes in wrappers.

¶ OCLC: California State Library, California State University (Fresno), University of California (Davis), Iowa State University, University of Chicago, Harvard, University of Massachusetts, University of Minnesota, and twenty locations outside of the United States. (It should be noted that it isn't clear if all of these locations have complete sets of the work.)



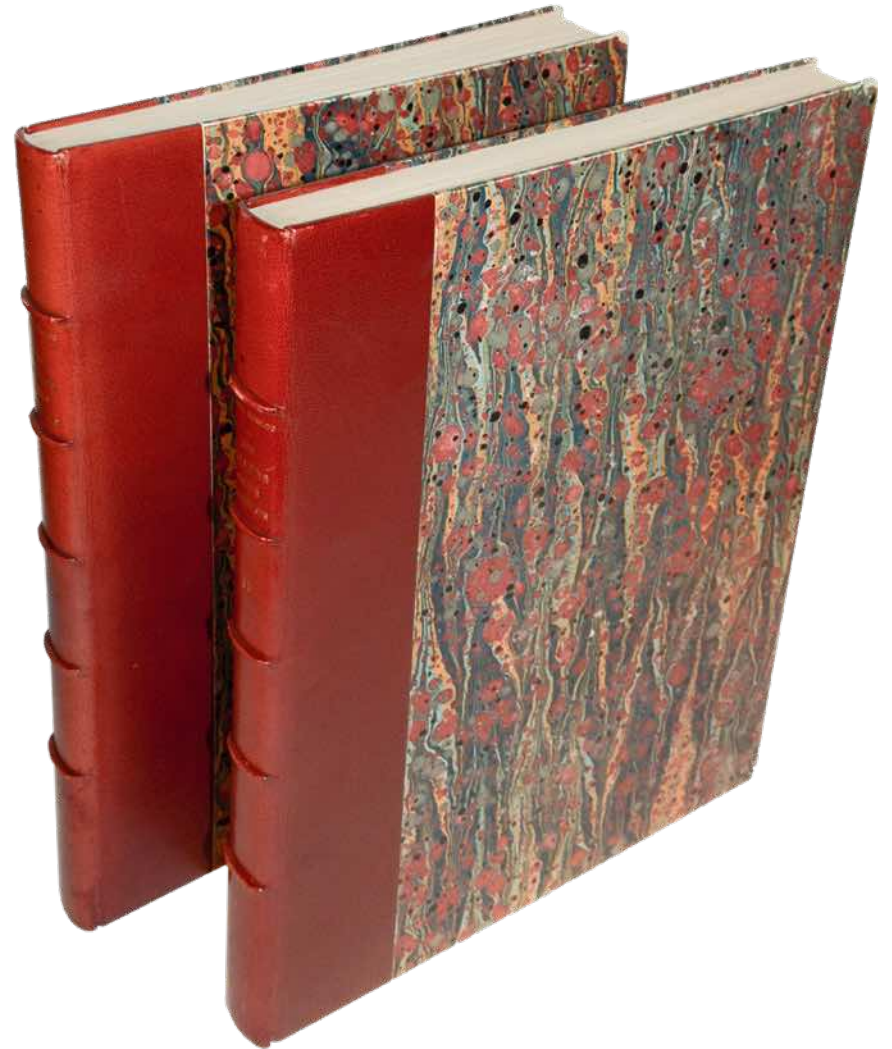


From the Library of Dujardin-Salleron

65. (WINE.) Danflou, Alfred. *Les Grands Crus Bordelais. Monographies et photographies des chateaux et vignobles.* Bordeaux: Goudin & Lavertujon, [1867].

Folio. 55 photographs (albumen prints) by the author, each measuring 13cm x 17cm, mounted on thick paper with printed titles & framework in red. Title pages printed in red & black. Two volumes. viii, 9-110 pp.; 106 pp. Original printed wrappers bound in red quarter-morocco over marbled boards by Laurenchet, raised bands, corners slightly bumped, occasional dampstaining (not affecting photographs), some foxing (though less than usual), repairs to wrappers. \$9,000.00

A VERY APPEALING COPY WITH AN IMPORTANT PROVENANCE of the Second Edition of this magnificent work, the earliest photographic survey of the important chateaux of Bordeaux. This is also the earliest photographic survey of any wine-producing region in France. Although the first edition was published one year earlier, since it contained only seventeen photographs, the second edition is the most sought after by collectors.





HAUT-BRION, à Pauillac

Our copy is especially interesting as it comes from the library of the Laboratoires Dujardin-Salleron, makers of oenological apparatus in France that started in 1855 and are still in business today. Their oval printed label appears on the half-title page of volume one and reads “Per Vinum. J. Salleron Dujardin Sr. Paris.” Although I’m not sure when the library was dispersed, different printed and manuscript material from Dujardin have been showing up in the book trade in France for the past twenty years. This set of Danflou was also previously in the collection of the Comte Emmanuel d’André.

The work’s beauty and singular importance comes from Danflou’s fifty-five original photographs of chateaux, each mounted on thick paper with printed titles within a framework of red. To accompany these early



CHATEAU-LAFITE, à Pauillac

photographs, Danflou has provided a three to six-page history of each property. Photographs include the chateaux of Lafitte, Latour, Margaux, and Haut-Brion, as well as fifty-one others.

A lovely set of this spectacular work; the photographs are in particularly good condition and this is an unusually large copy. Beautifully bound by Laurenchet.

¶ Berk, “A Toast to Antiquarian and Rare Wine Books” in *The Wayward Tendrils Newsletter*, Vol. 6 No. 4, October 1996; OCLC: Library of Congress, University of California (Berkeley), and four locations outside of the US. Not in Cagle, Drexel, Fritsch, Georg, Horn-Arndt, Maggs, Oberlé, or Simon.



LATOUR, à Pauillac

The Wine Tavern in Russian Folk Art

66. (WINE: folk art.) **Posvyashcheniye iz prostykh lyudey v chinovnyye chumaki (initiation of ordinary people into official chumaks [tavern owners]). Saint Petersburg, 1881.**

36.5cm x 44cm. Lithograph print hand colored and printed in black ink on laid paper, paper lightly browned overall. \$2000.00

The very rare FIRST EDITION of this reprint by Dimitriĭ Aleksandrovich Rovinskiĭ (1824-95) of an early woodcut depicting a scene inside a tavern. On the left someone is serving food and wine behind a counter. To the right people are eating at a table and two barrels of wine sit in front. Out of one of the barrels the cellar master is dispensing wine into a bowl.

Although it is unclear when this woodcut first appeared, Rovinskii's edition of Russian *lubki* prints came out several volumes beginning in 1881 (title: Русская народная картинки). Their popularity was such that the 4700 *lubki* were often broken up to be dispersed and collected as individual plates. Rovinskii was "a high-ranking jurist in 19th century Moscow who devoted his spare time to his greatest passion, Russian folk art."³¹ Below the illustration is the *lubki*'s text explaining the scene (the text describes a dream in which a common person becomes a tavern owner; the print is being sold with a translation of this text into English).

The hand-painted colors are in red, blue, green, pink, and yellow and have a rustic naivete consistent with the woodcut. (Not all plates in Rovinskiĭ's collection were colored.)

At the bottom right of the print is the number 118 in manuscript in a contemporary hand.

In very good condition.

³¹ For more on Rovinskii, see <https://publicdomainreview.org/collection/d-a-rovinskiis-collection-of-russian-lubki-18th-19th-century/>



Каколу та челоуцу на масленце зболшопа перехмелья грезилося восне: ишии лорядио биределяютиа јзросты јинопные сумаш јнастолюја цалојати
 Волерыхъ—взнагенная харя вчумаш—зпана биваетъ Кухозаилицу—дшума пипарсами—сипоторыми бышютъ летожд телеги јрослусии, а зилои дрейи
 јоб шивней—возмилъ его подруци јсажаютъ его насамя молстие рослусии—сипоторыхъ Запряжена биваетъ полстая сыреха—јведу подуду
 вобторыхъ—полурездъ снимаютъ его срслусию вб. 12. чумаювб—вбелыхъ балыхъ ахоб јведутъ ево нагрехъ цома цоторомъ лобей либ Сторони
 стоятъ лшестии нятыхъ ливоа ровб—јитраюмъ вливерб, ашии сирю вбелумъ вдамб, то вдругъ обсилину вб. 10. болши воронд лбравб
 лезие. вострелыхъ—влошии восторые вбодялтъ убраны јзрдно, посреди пола повелена бошии нацоторой стоитъ бахусъ водной руке
 держитъ лхбилую кисть, авдругой руке деревяной болшой стеманю, еще насилу стоятъ отблванства две оброзляие баби
 одна врунахъ держитъ шлофъ срюмлю, а дрругая кушии јвошви, шестнацать отборныхъ работниовб внодлоясныхъ
 подлоясны прасяемии кушии тами подлозухами саратовскихъ шапки, јвсе втотнихъ онугахъ јвнизовыхъ колтихъ. — — —
 лотомъ вдруго выходилъ, јзна морошыхъ дверей того дома хозыико, вцеголспомъ платве јнея наголове вбисоний валеной колти
 вдва лоштя, наголахъ тулокобисе лудли јпод поясанъ лобилпрој екой подолу ру байшке шлопо вбимъ лрясомъ, олия дива влриве
 ннаго јиделъ јнему, стаковыми словами, ежели будешъ веренъ, то я ходоу надцелью мерниомъ те бя поставитъ, обави
 ты мирския работы, прилепился јвннкой мере, криуцајме лояныхъ подсобю стойцу, рејзтворай ступыхъ кахренихъ јриво
 лхивај хб скла дывалъ Кавтань, напоследокъ садитца на мерникъ, јвелитъ трубитъ впинндя јливндя ввранни, јлюютъ вб
 лредбтоящия самую лудую лобащную лесню то естъ, сурьяи тулряи, јдале ево дополца. — — —
 лобнонцани јзболлюшии лхъ дверей того дома выходитъ хозыица, впоноватой дате јелрестрашно мб копошнице — — —
 вбпладенномъ бисеромъ, јвнамјаломъ сарафане, подлоясни широкою попрямую, держа вране отмерника јвоздъ:
 лривязанной нагашице, хозыиц того должи взехъ сулицу отбелной водни јналивб рюмцу она шиваетъ ево јзголови доплъ
 јерушаетъ елу смертнй меру вбрлицу јливрб, јопуснаетъ ево доулоговской елу долдъ сто ма зывае лца лхабанъ.

“Canonical” & Extremely Rare

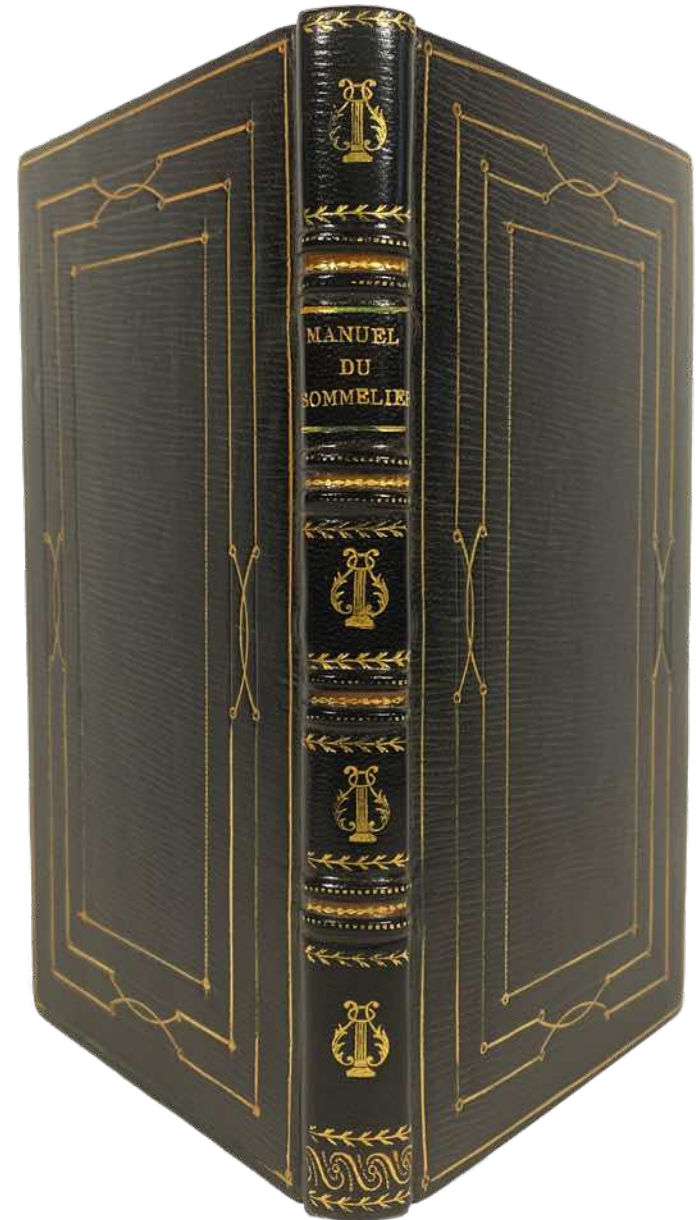
67. (WINE.) Jullien, André. *Manuel du sommelier, ou instruction pratique sur la manière de soigner les vins*. Paris: l’Auteur et Colas, 1813.

8vo. One large folding plate. xiv, 180 pp. Black straight-grained morocco, gilt-paneled, spine richly gilt, edges of boards gilt, marbled endpapers, gilt dentelles, gilt edges. \$9500.00

THE EXTREMELY RARE FIRST EDITION OF ONE OF THE MOST IMPORTANT 19TH-CENTURY BOOKS ON WINE, and an absolutely lovely copy. The first edition of this work is incredibly hard to find: it is lacking from almost all great private collections of wine and gastronomy (e.g. Bitting, Fritsch, Gernon, Unzelman, & Simon). The only private collector who had a copy was Bernard Chwartz, who had formed the largest collection of wine books ever. But even his copy was missing half of the folding plate (see Chwartz, vol. III, “J,” p. 28).

“The issue of blending wines was calmly discussed by André Jullien in the canonical *Manuel du sommelier*.... Jullien begins with the basic principle that wines must be kept as natural as possible, especially those of top quality, whose chief virtue is their bouquet.... A different reality was more often the case in the wine business. Jullien believed that if a wine has altered or is just naturally of bad quality, there is often no way of making it drinkable other than mixing it with a better wine.” — Paul, *Science, Vine and Wine in Modern France*, p. 327.

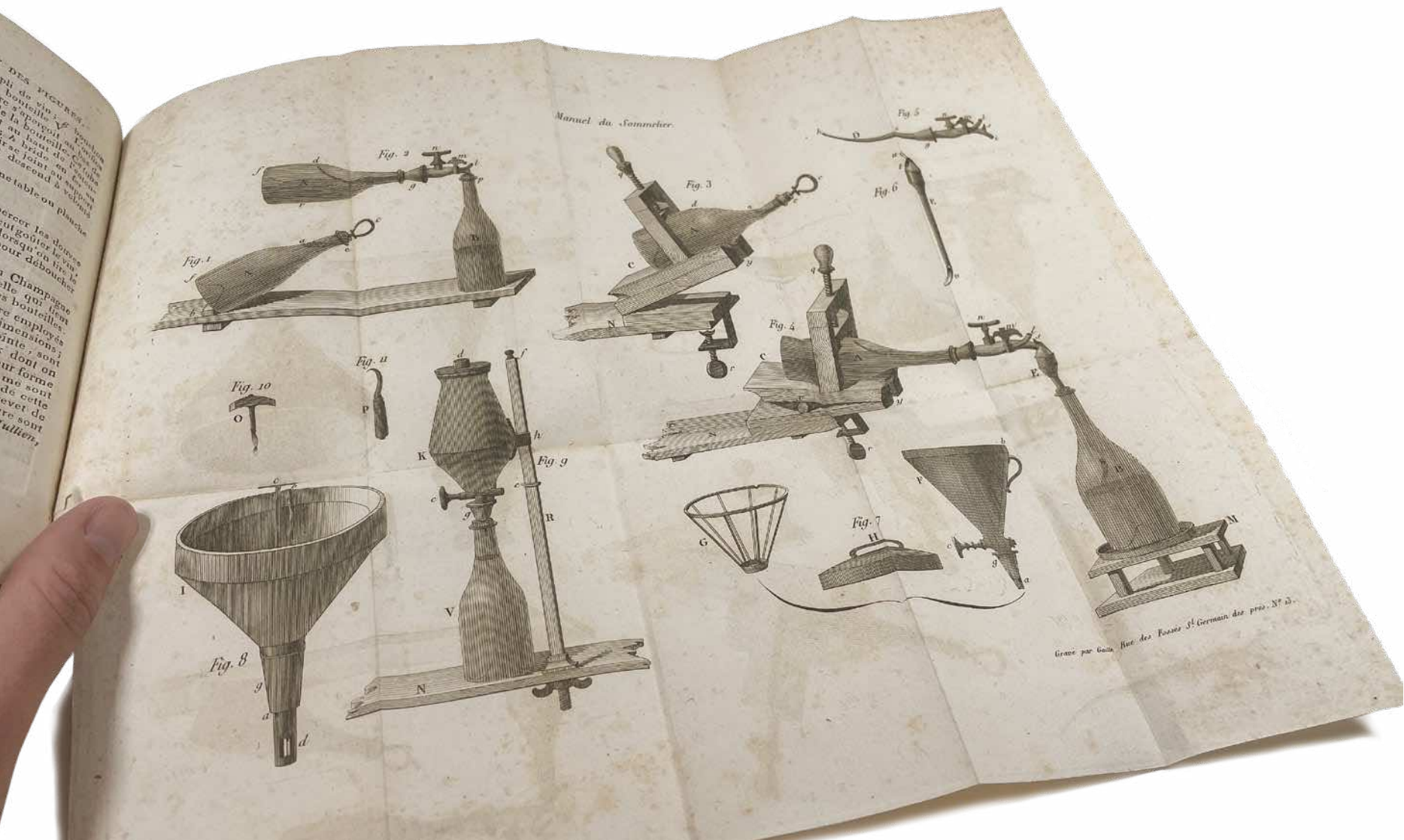
Chapters cover the regulations around the buying and selling of wines; how to maintain a good cave; the arrival of barrels to the cave; care of wine in the barrels; the blending of wine; sulfering of wines; bottling; the blending of wines; the wines of Champagne, and so on.



Jullien was born in 1766 in Chalon-sur-Saône and died of cholera in Paris in 1832. He was a wine merchant who spent his entire life studying wine and various methods of their improvement. Chaptal was a supporter of his studies (the current work is dedicated to Chaptal), and Jullien invented various powders for treating wine diseases. The *Manuel du sommelier*, along with his other work the *Topographie de tous les vignobles connus* (published three years later), are considered by many to be the beginning of modern writing about wine.

The attractive large folding plate depicts wine making apparatus. An extremely rare and a fine copy in an attractive black morocco binding.

¶ Chwartz, vol. III, "J," p. 28 (incomplete); OCLC: University of Texas (Austin) and four locations in Europe; Vicaire col. 471. Not in Bitting, Cagle, Fritsch, Oberlé, or Simon.



*The First Study on Winemaking
Around the World*

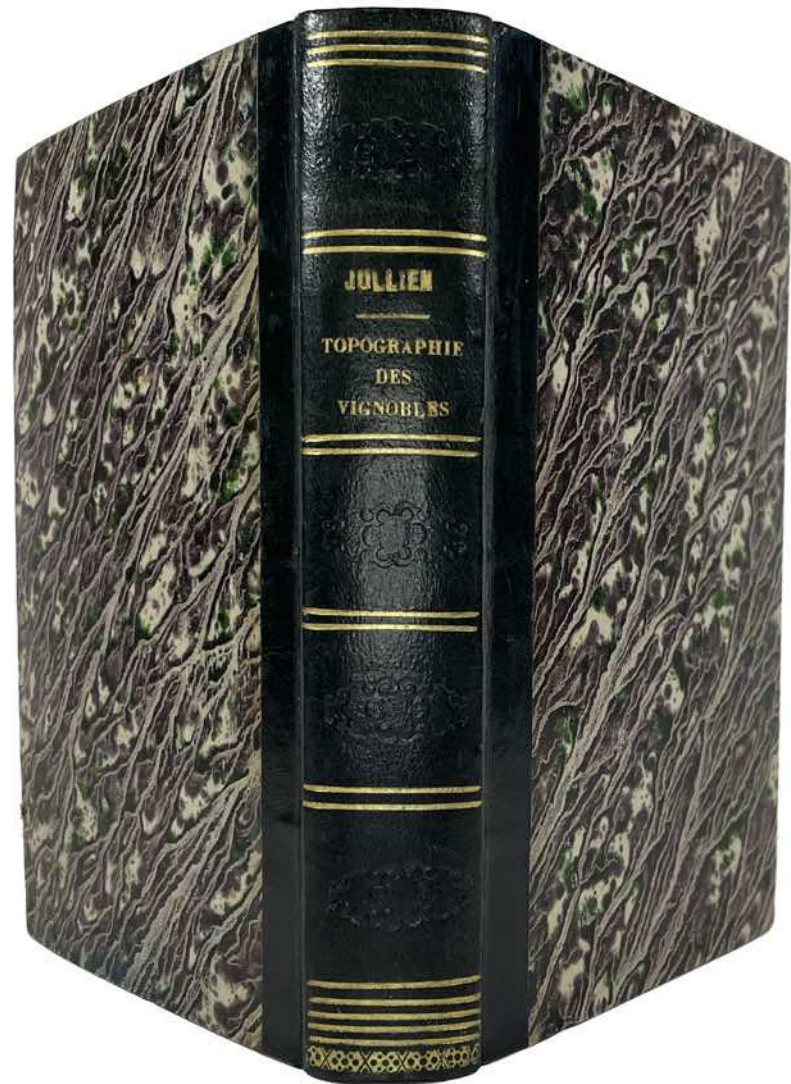
68. (WINE.) Jullien, André. *Topographie de tous les vignobles connus*. Paris: l'Auteur, Huzard, Colas, 1816. [Bound with:] *Par brevet d'invention. Cannelles – aeriferes et autres instrumens inventés par A. Jullien*. [Paris]: Huzard, c.1815.

I. 8vo. [iii] - xxxii, 566 pp. II. 8vo. [2] pp. Contemporary quarter green morocco over marbled boards, edges red-speckled, marbled endpapers, portion of an early ink stamp on the verso of the flyer (perhaps a postal stamp).
\$2500.00

I. FIRST EDITION of André Jullien's ground-breaking study on the wine regions of the world – “the most remarkable book on wine ever published.”³² Jullien sought “to discover and categorize the characteristics of as many different crus as he could find, traveling throughout eastern Europe, along the Silk road to Asia, as well as discovering the vineyards of Africa....[This resulted in] a substantial volume full of useful detail which includes the most comprehensive wine classification (into five classes according to quality) ever undertaken....His was an extraordinary outlook, and it must have been a demanding journey, in an era when his peers barely ventured beyond the threshold of their wine shops.”³³

³² Henderson, Alexander. *The History of Ancient and Modern Wines*. 1824. p. 570.

³³ Robinson, Jancis. *The Oxford Companion to Wine*, p. 535.



TOPOGRAPHIE

DE

TOUS LES VIGNOBLES CONNUS,

CONTENANT: leur position géographique, l'indication du genre et de la qualité des produits de chaque cru, les lieux où se font les chargemens et le principal commerce de vin, le nom et la capacité des tonneaux et des mesures en usage, les moyens de transport ordinairement employés, etc., etc.;

SUIVIE

D'UNE CLASSIFICATION GÉNÉRALE DES VINS;

PAR A. JULLIEN,

Auteur du Manuel du Sommelier, inventeur des cannelles aërifères et autres instrumens pour la décantation et la filtration des liquides.

Quid non ebrietas designat? Occulta recludit,
Spes jubet esse ratas, in prælia trudit inermem,
Sollicitis animis onus eximit, addocet artes:
Fœcundi calices quem non fecere disertum?
Contracta quem non in paupertate solutum?

HORATIUS, *Lib. 1. Epist. 5.*

A PARIS,

Chez { l'Auteur, rue Saint-Sauveur, n^o. 18;
Madame HUZARD, imprimeur-libraire, rue de l'Éperon, n^o. 7;
L. COLAS, imprimeur-libraire, rue du Petit-Bourbon-Saint-Sulpice, vis-à-vis celle Garencière.

1816.

Jullien was primarily a wholesaler of wine. In those days, the wine merchant was required to have an exceptional knowledge of all wines. His word and his goods guaranteed quality. This knowledge was necessary because a lot of merchants were purchasing wine from numerous small vinegrowers (especially after the Revolution of 1789, when large estates were fragmented) and then made combinations of blends that they sold under their own name...Jullien's goal was to present to merchants and distributors, above all others a global overview of vinegrowing areas and the quality of wine, so that they could see the differences, distinctive features, and possible costs if they decided to import.³⁴

Amazingly, among the many wine regions represented outside of France we find Serbia, Croatia, Turkey, Afghanistan, Vietnam, China, Japan, Egypt, Buenos Aires, and Chile.

In the section on California, Jullien describes winemaking in the early missions at San Diego, San Juan Capistrano, San Gabriel, Santa Barbara, San Luis Obispo, Monterey, and San José. These are some of the earliest descriptions of wine making in those regions.

André Jullien was born in 1766 in Chalon-sur-Saône and died of cholera in Paris in 1832. He was a wine merchant who spent his entire life studying wine and various methods of its improvement. Jullien invented various powders for treating wine diseases and Chaptal was among his supporters. He became quite famous with his *Topographie de tous les vignobles connus*, which is considered by many to be the beginning of modern writing about wine.

³⁴ For more information on Serbian wine and Jullien's writing on the subject in 1816, go to: <https://www.vinopedia.rs/en/post/prve-svetske-klasifikacije-srpskih-vina-1816-1822-i-1832-godine-i>

TABLEAU de l'étendue des terrains plantés en vignes, dans chaque département du royaume, de leur produit, année commune, de la consommation des habitans et des quantités livrées au commerce ou employées à la fabrication des eaux-de-vie.

NOMS des Départemens.	NOMBRE d'hectares de vigne.	PRODUIT en hectolitres.	Consomma- tion des Habitans.	Livré au Commerce ou converti en eau-de-vie.
Ain.	18,000	300,000	200,000	100,000
Aisne.	9,000	301,000	221,000	80,000
Allier.	12,000	260,000	110,000	150,000
Alpes (Basses).	5,400	124,000	124,000	»
Alpes (Hautes).	7,000	70,000	70,000	»
Ardèche.	16,000	230,000	122,000	108,000
Ardennes.	1,800	72,000	72,000	»
Ariège.	16,240	103,000	103,000	»
Aube.	21,000	617,000	300,000	317,000
Aude.	33,000	470,000	225,000	245,000
Aveyron.	20,000	280,000	280,000	»
Bouches-du-Rhône.	26,500	513,000	250,000	263,000
Cantal.	227	5,500	5,500	»
Charente.	60,000	800,000	300,000	500,000
Charente-Inférieure.	90,000	1,514,000	600,000	914,000
Cher.	12,000	260,000	150,000	110,000
Corrèze.	19,000	240,000	150,000	90,000
Côte-d'Or.	24,000	526,000	300,000	226,000
Corse.	9,000	250,000	160,000	90,000
Dordogne.	62,000	525,000	250,000	275,000
Doubs.	7,880	140,000	110,000	30,000
Drôme.	18,800	293,000	240,000	53,000
	488,847	7,893,500	4,342,500	3,551,000

II. Bound at the end is the flyer announcing Jullien's design for a special spigot to transfer wine from the barrel to the bottle. This leaflet is extremely rare. Jullien mentions that the Société d'Encouragement has approved his designs and that they are used today in "all good cellars." After explaining how the spigot works, the various other apparatus needed, and how it maintains the quality of the wine, Jullien lists a number of other wine-making tools that can be purchased from his shop. Also advertised in this little publication is Jullien's two most important books, the *Topographie de tous les vignobles connus* and his *Manuel du sommelier* (first edition: 1813). These are both available at his wine shop at no. 18 rue St-Saveur in Paris (just a few blocks north of Les Halles).

With the bookplate for George Guestier of Bordeaux. The Guestier family have been important wine producers in Bordeaux for more than 200 years.

In very good condition in a handsome contemporary binding.

¶ I. OCLC: Free Library Philadelphia, Trinity College, California State Library, California State University (Fresno), Sonoma County Library, Massachusetts Horticultural Society, National Agricultural Library, North Bay Co-op Library System, University of California (Davis and Riverside), and seven locations outside of the United States.
II. Not in OCLC.

The Most Luxurious Table Grape of France

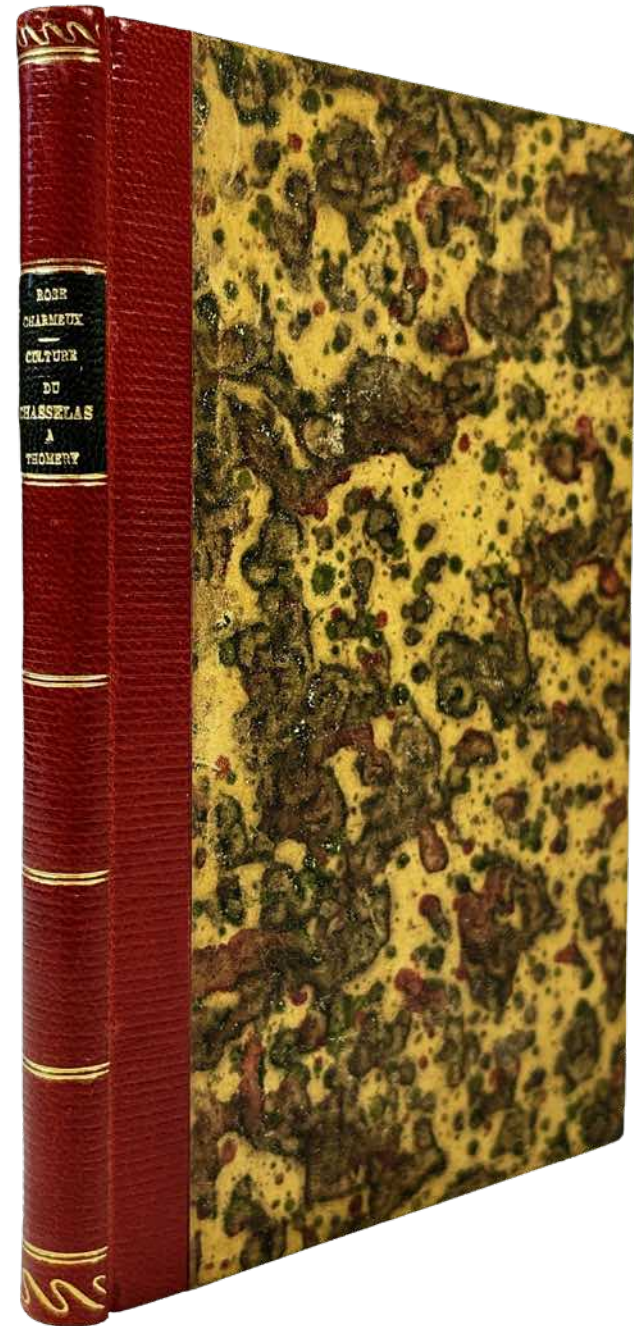
69. (WINE.) Rose-Charmeux. Culture du Chasselas a Thomery. Paris: Michelet, [1862].

8vo. Forty-one illustrations in the text. 2 p.l., 199, [1 - blank] pp. Beautiful quarter red morocco with green vellum tips over marbled boards, marbled endpapers, bright and crisp internally. \$1000.00

The very rare FIRST EDITION of this study of the Chasselas of Thomery table grapes, a commune in north-central France, about seven miles from Fontainebleau. The process of raising and preparing such grapes for sale has been considered of enough importance that the special walls built for the grapes on Thomery were classified as a historical monument in 1993.

Rose-Charmeux explains at the beginning of this work that his great grandfather began the chasselas' cultivation in Thomery in 1730 after receiving a cutting from Fontainebleau. Permission was granted by the king so long as his great grandfather left a door open in the espaliered wall so the King could pass through when hunting.

What makes the grapes so unusual is that they are picked and then stored in especially designed bottles filled with water and stored for several months in wine caves. At one time, the production had reached 800 tons per year and the grapes were sent far and wide, from Fauchon in Paris to the Czar's court in Russia. Today, there is little to no commercial production of the grapes.



en outre, de couper 2 ou 3 centimètres de l'extrémité des grappes de chassélas, qui sont assez souvent d'une



Fig. 32.

ur démesurée, lorsqu'elles proviennent d'une
une et fongueuse.
opérer le cisèlement dans les parties élevées
rs, on se sert d'une espèce d'échafaudage à
ont voici l'image (fig. 33). Quand il fait
quand il pleut, deux circonstances qui
t le travail, on abrite les ciseleuses au
tendues comme dans la figure 34 ci-
e cisèlement, on dégage encore les
de derrière.
us avons déjà enlevé des feuilles
prises différentes, afin de f
du raisin. Nous r
mome

proche de cette maturité, soit pour la complète
soit pour dorer le raisin et lui donner par cons



Fig. 33. — Échafaudage à roulettes.

quent cette nuance appétissante que l'on recher-
che tant. A cet effet, on ne découvre les
que partiellement, en ayant soin
du pétiole (quene
découv

... et à la lu
 dessous de + 1 ou 2° centigrades.
 Pas n'est besoin de changer l'eau des fio
 baisse que de 5 ou 6 centimètres au plus, c
 novembre au mois de mai, époque où la cons

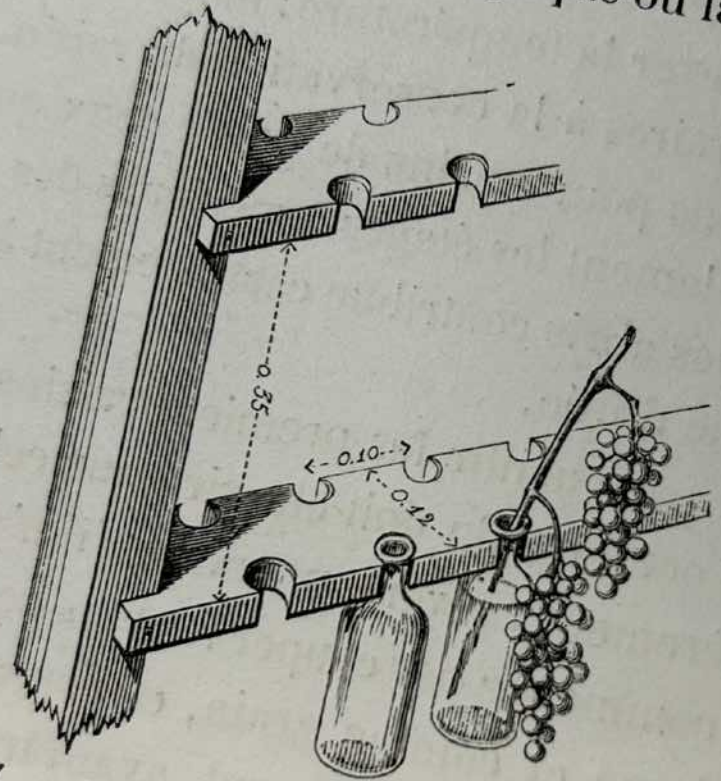


Fig. 37. — Fiole contenant le sarment de la grappe.

nir. Et cependant on ne bouche ni on ne cache
 les.
 servation du raisin à râfle sèche.— On se se
 ne fruitier; les étagères de l'intérieur v sou
 es. Ces étagères sont garnies d
 clinées de 10

The current work describes soil preparation; methods of vine propagation; pruning techniques; grafting; fertilizers special to Thomery; pests and vine disease; several chapters on trellising techniques; bud removal; replanting the vineyards; harvest; and the Thomery-specific methods of storing the grapes with their fresh stems still attached and how to package the grapes.

There is also an interesting chapter on no less than fifty different varieties of grapes grown in Thomery. This includes eleven types of chasselas as well as other varieties such as Frankenthal, Corinthe blanc, Fintendo, Gromier du Cantal, types of muscat, Joannec blanc, Ramonia Transylvani, and Salbalkanskoy.

The forty-one numbered wood engravings depict various viticultural (with much on trellising) and ripening methods. This includes showing the grape clusters still on their stem with the stems stuck into a bottle and then the bottles hung from a rack.

In fine condition.

¶ OCLC: California State Library and University of California (Davis). A year later another edition came out published by Masson in Paris.

*A Beautiful Vineyard Map
in Watercolor & Ink*

70. (WINE: watercolor.) **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

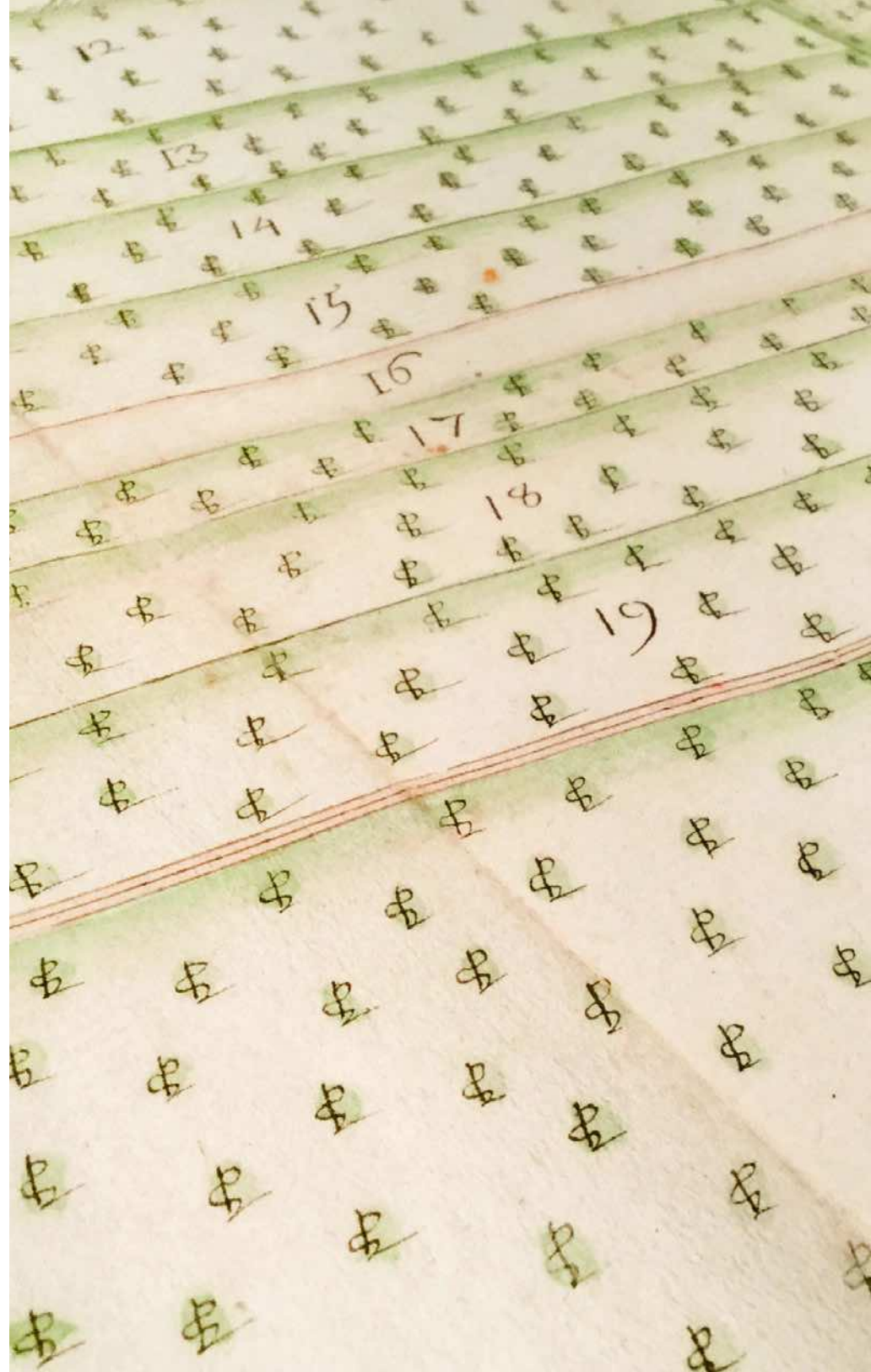
An early and lovely watercolor map of a vineyard property in Chaux les Ports, near Vesoul, Haute-Saône, in the Bourgogne-Franche-Comté region of France. This vineyard would have been located east of the Côte d'Or.

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.

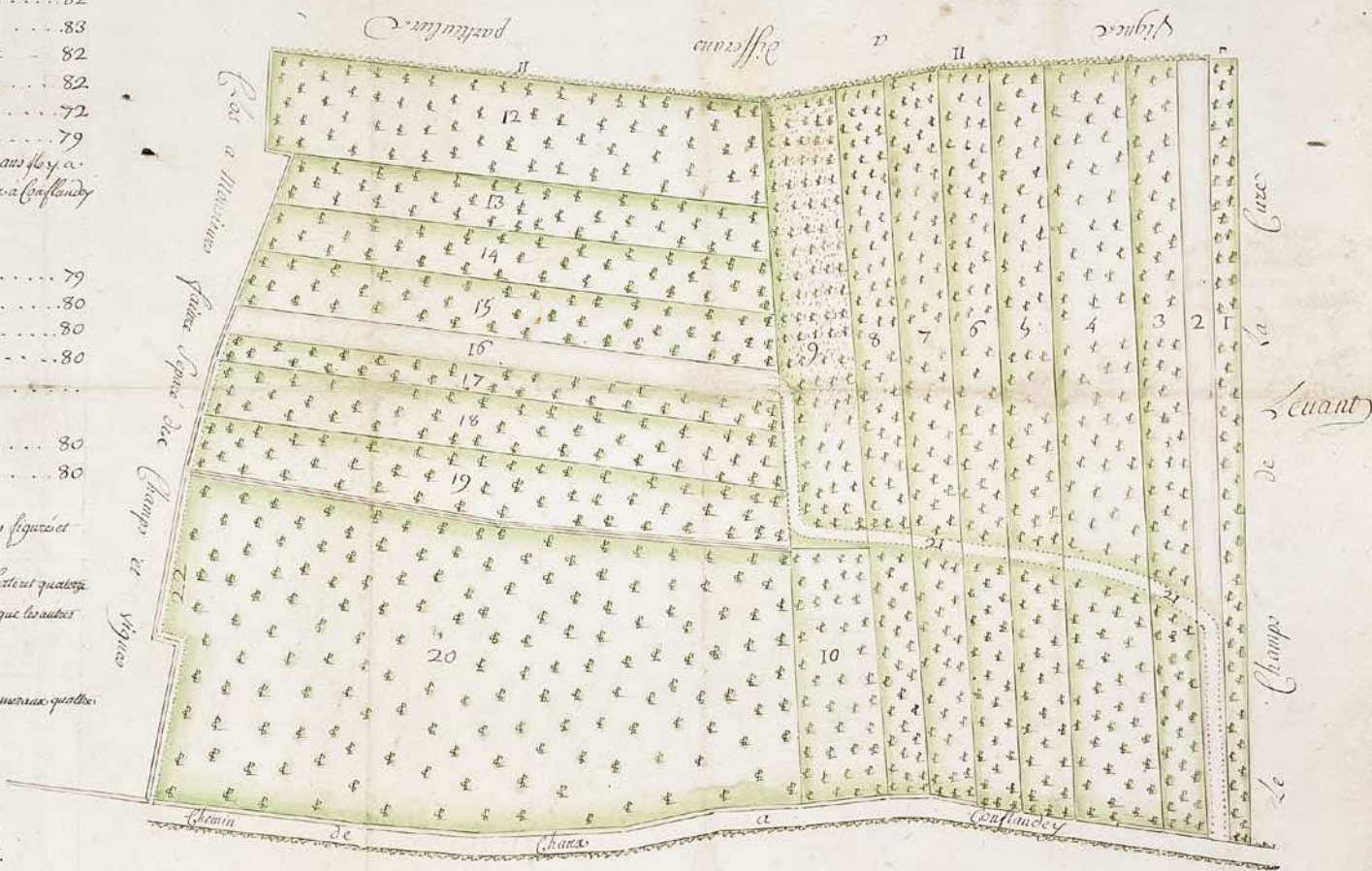


Plan geometrique de plusieurs Cantons de vieilles et jeunes vignes ainsi que de deux Champs scitués derrier le Village de Chaux, les ports moulins et L'aul par le porteur Souvignis curie d'invitation du Sr. Jacques quartier d'ad. Chaux.

observations

- 1 Champ a Antoine Dezot qui a planté en vignes en 1782
- 2 Champ au Sr. Saince pere
- 3 Champ a Sebastian Saince qui a planté en vignes en 1782
- 4 Champ au Sr. Drouillet planté en vignes en 82
- 5 Champ a Jeanne Camusat planté en 83
- 6 Champ a Etienne Bouchot et au Sr. de la Cordaice planté en 82
- 7 Champ a Marie Cartet planté en 82
- 8 Champ a Antoine Byot planté en 72
- 9 Champ du Sr. Jacques quartier planté en 79
- 10 Autz petite du même Champ d'ad. quartier planté depuis dix ans s'y a un mur au bout de la dite vignes joignant le Chemin tirant de Chaux a Conflandey qui seroit au vis ancien que celui des vieilles vignes
- 11 Places de brouillon et marges
- 12 Champ a pol patois planté en vignes en 79
- 13 Champ a Sebastian Saince planté en 80
- 14 Champ a Joseph quartier de Charrey en 80
- 15 Champ a Marie Coppe planté en 80
- 16 Champ au Sr. Saince fils non planté
- 17 Champ au Sr. de la planté cette année
- 18 Champ a Etienne Camusat planté en 80
- 19 Champ a Joseph gros planté en 80
- 20 Les vieilles vignes de moines a plusieurs particularies
- 21 Chemin que le Sr. Saince a fait dans les vignes des particuliers figures et numerotees au plan cy Contre nous avons de plus remarqué que dans le Chemin qui est dans la vignes du Sr. Cartet quatre pieds de vignes de moines terminant de quelc nous porte aucun fruit laud il que les autres qui ne sont pas des vides engeres en seroit Charrey
- 22 Contre pour aller dans les vignes nous avons de plus remarqué que dans le Chemin de la vignes numerotee quatre

Septentrion



Je Souvignis Francois fr. meurt d'argent a plusieurs que au Village de L'aul rendus a Conflandey contrefait ainsi deux y procure plan bon pour meurt a L'aul les lieux ce que je n'est pas venable a Conflandey le Sr. de la Cordaice mil sept cent quatre vingt quatre f. Bourges

Cont. a l'ord. pour le Sr. de la Cordaice.
Mil quinze sols, Souvignis

Echelle de 60 per de neuf pié de demy ancien de Cont. de Bourgogne. divisé en dix parties égales

Midy

*An Extremely Rare Guide to Running a Household
During the Spanish Baroque;
With mention of New Spain*

71. YELGO DE BAZQUEZ, Miguel. *Estilo de servir a principes*. Madrid: Cosme Delgado, 1614.

8vo. 12 p.l., 192 ll. Large engraved coat of arms on the title page. Contemporary speckled calf, spine gilt, red morocco lettering piece, moderate wear to the spine with slight loss to the headcap, corners bumped, small marginal wormholes to some leaves (not affecting text).

\$14,000.00

The FIRST & ONLY EDITION of this extensive work on running a noble household in early 17th-century Spain. Little is known about Miguel Yelgo de Bazquez, other than that he was from Loja (in the province of Granada) and from the dedication to the Duke of Uceda, we can surmise that he was part of the Duke's household. (The Duke's arms are also reproduced on the title page.)

After a prologue by Yelgo de Bazquez, there are sonnets by Francisco Miracles de Sotomayor and Juan de Cardenas and an anonymous *redondilla* (a form of Spanish verse). The poems are then followed by four pages of contents, or *Tabla de los capitulos*.

The chapters cover not only the manner by which various visitors and important members of the household should be served, but also the duties of each person working within the household. For example, among the responsibilities we find those of the butler; the waiter for food and the server for drinks; two chapters devoted to the *mastresala* (the



ESTILO
DE SERVIR A
PRINCIPES, CON EXEM-
plos morales para servir a Dios
Pordon Miguel Yelgo de Baz-
quez Natural de Loxa.
DIRIGIDO AL EXCELEN-
tissimo señor Duque de Vzeda, &c.



CON PRIVILEGIO.
En Madrid, por Cosme Delgado,
Año M. DC. XIII.

person who tasted the master's food and drink to protect him from being poisoned); the secretary's job as a *notar* and the writing skills expected (including a recommendation to add white wine to the ink when it is too thick); the duties of the groom (which included protecting the lord from unwanted visitors); the person in charge of the lord's wardrobe; the coachman; those of the accountant and treasurer; the servants; porters; and the pages.

Interestingly, when described, these duties and responsibilities include not only the specifics of the position, but the nature of the social contract that holds these parts of the household together, a hierarchy that is to mirror a God-given moral construct, from the lowest servant up to the prince. As such, the book describes both the "dos and don'ts" of a noble household in the early Spanish baroque, but also the premise and reasoning behind those duties.

Of particular interest to the culinary historian, are the chapters on the responsibilities of the *repostero* (less a pastry chef and more a confectioner, who was also responsible for edible sculpture) and the cook, a person who Yelgo de Bazquez describes as critical in maintaining a nobleman's public image. One chapter is devoted to stews (including recipes) and the variety of ways a cook should be able to prepare the dish given specific occasions, with other sections on the order of the food to be served; the different types of savory dishes; desserts; the obligations of the cook to the household (including cleanliness); dishes to be served on *dias de pescado* (fasting days for fish); and the manner of serving desserts and confections.

del Cocinero, Cap. 19. 147

Capit. XIX. Donde se le da
cuenta al cocinero de las dife-
rencias de guisados que de-
be saber para ser buen
oficial.

eue saber emborrizar vnos
unos, emborrizar vnos e
proete de madar
trage de

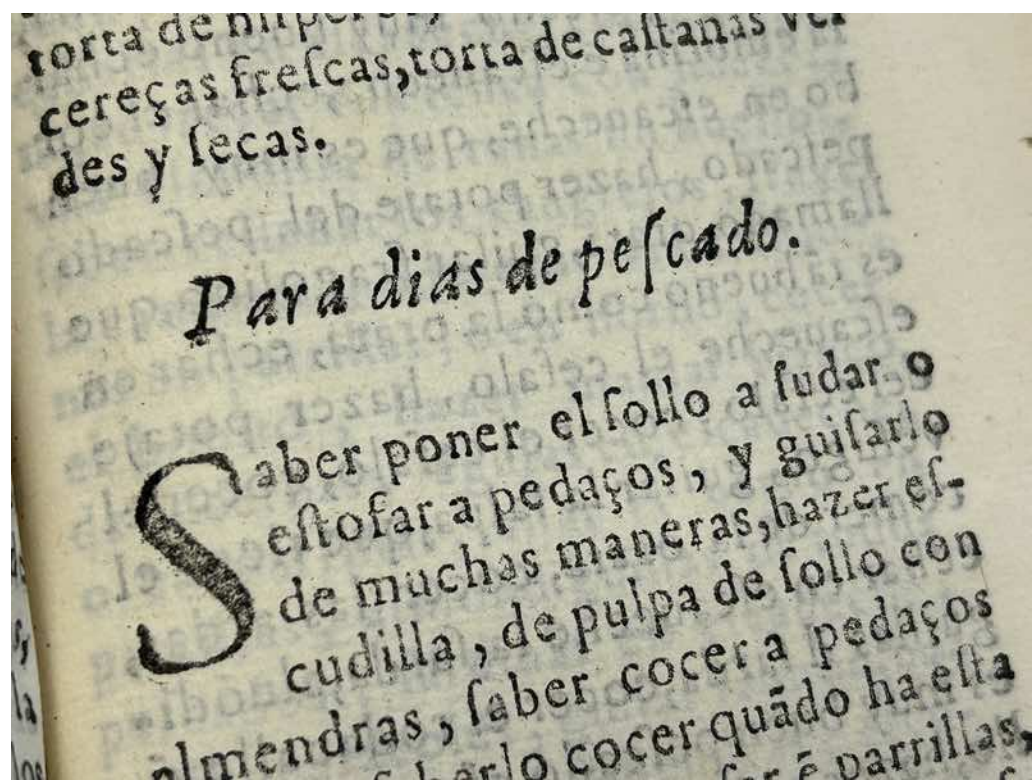
Estilo de servir a principes is also an *Americanum*. In the section on how to serve drinks at the table (*Del modo de servir del Gentilbombre de copa*), Yelgo de Bazquez includes a conversation overheard in the Duke's household. Written in the form of a dialogue between Rosela, Fileno, and Marcelo mention is made of trips to *Nuevespaña* (New Spain, or the New World) and the departure of ships from Sanlucar and Cadiz (pp. 104-106). The whole story spreads over two chapters and ends with the destruction of Rosela and Marcelo.

Page 76 misprinted as "67" and page 115 as "105."

With the engraved 19th-century bookplate of Victor d'Avila Perez on the upper pastedown.

¶ OCLC: University of California (San Diego) but lacking a preliminary leaf, University of Kansas (also lacking a preliminary leaf), British Library, and Bibliothèque nationale de France (not including the preliminary leaves in their pagination); to this should be added (only one location in Spain (Biblioteca Palacio Real). Not in Landis.

It should be noted that this work is so rare, that in 2015, the bibliography *Iberian Books ...Books published in Spain, Portugal and the New World or elsewhere in Spanish or Portuguese between 1601 and 1650* described the *Estilo de servir a principes* as having "No known surviving copy" (item 64514).





The Antinomian Press, April 2026
This catalogue was downloaded
from kinmont.com.

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