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*Gastronomic Wisdom in a Lovely Binding*

I 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 19<sup>th</sup> 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.

*The Rare First Edition of the Most Popular  
19<sup>th</sup>-Century French Cookbook*

2 [AUDOT, Louis Eustache.] *La Cuisinière de la campagne et de la ville, ou la nouvelle cuisine économique*. Paris: Audot, 1818.

8vo. Eight plates in brown ink. lxxii, 248 pp. Modern blue wrappers in the style of the period, printed label on spine, entirely untrimmed, occasional foxing to the plates (due to paper quality) and in the text. \$4000.00

The extremely rare FIRST EDITION of Louis Eustache Audot's *La Cuisinière de la campagne*, "the most successful bourgeois cookbook of the nineteenth century."<sup>1</sup> The work includes hundreds of recipes, a discussion of the management of the cellar, how to serve food, and instructions on carving various meats. The eight engravings printed in brown ink depict various meats (including fish) and how to carve them.

Louis Eustache Audot (1783-1870), Parisian bookseller and publisher, intended this book to be "for those who make their ordinary home in the countryside, as well as for mothers of families...by bringing together in a single body the most useful and economical processes." This work was a huge success and by 1901 it was in its 79<sup>th</sup> edition. Starting with the second edition, the initials for the author L.-E.-A. appeared on the title page, and finally, from 1860 onward his full name is printed.

Interestingly, the work opens with a 38-page section on wines. The first part is entitled "Observations sur les soins qu'exige une cave" (observations on the care of a cave). It begins with a reference to Grimod de la Reynière: "Le vin, dit le célèbre auteur de *l'Almanach des Gourmands*, est le meilleur ami de l'homme..." (Wine, says the celebrated author of the *Almanach des Gourmands*, is the best friend of man...). The section goes on to discuss the cellar specifically; the wines and their taste; wines in the barrel; the blending of wines; alterations to wine in the barrel, remedies, and their transportation; barrel cleaning and maintenance; bottling wines; and how to care for bottled wine.

The cookbook is divided into the following sections: "instructions on how to serve at the table, and on the dissection of meat;" soups (including *pot-au-feu*, vegetable soups, cheese soup, and rice); *coulis* (thick sauce); other types of sauces; *terrines* (a loaf of forcemeat that is baked in a mold in a hot water bath); and minces. These are followed by various ways to prepare different kinds of meat, then vegetables, and then fish. There is a short section of recipes for fruit compotes, and then a few *crêmes* (custards). Pages 232-244 provide an index for easy reference.

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<sup>1</sup> Julia Csargo in *Food: A Culinary History*, ed. by Flandrin & Montanari, p. 505.

Preserved in a quarter calf, richly gilt, marbled sleeve and slipcase.

¶ Cagle 52; Coyle, *Cooks' Books*, p. 16; Feret, p. 41 – “The French Betty Crocker of the 19<sup>th</sup> Century;” Maggs 375; Oberlé 179; OCLC: Lilly Library, New York Public Library, and two locations in Europe; Tannahill, *Food in History*, p. 323; Vicaire col. 54; Not in Bitting or Simon.

### *Bread Making in Rome*

- 3 (BREAD.) *Tesaurum artis pistoriae seu gratiarum ac privilegiorum a summis pontificibus pistoribus almae vrbis concessorum.* Rome: Tipographia Reu Camerae Apostolicae, 1635.

24cm x 17.5cm and printed in 6s. Finely engraved title page (because it is larger than the other leaves the three outside edges are folded in) and woodcut initials. 4 p.l., 112 pp. Contemporary limp vellum, wrappers slightly wrinkled, lightly browned, small stain to the lower corner of the last few leaves (not touching text), engraved frontispiece lightly browned due to paper quality. \$2500.00

The very rare FIRST & ONLY EDITION of description of the privileges granted by Pope Urban VIII to the bakers of Rome. What's unusual is that the publication also includes a commentary by Pietro Agostino Antolini (1635-1655) that provides a history of the art of baking in ancient Rome. Interestingly, this commentary was commissioned by the Pope to accompany his declaration of the bread regulations.

The Latin word *pistores* refers to both millers and bakers, those who ground grain and baked bread. The term comes from the Latin verb *pinsere*, meaning “to pound” or “to crush,” which relates to the process of grinding grain into flour. *Pistores* were responsible for producing bread, a crucial staple of the diet of those living in 17<sup>th</sup> century Italy. In addition to bread being an important source of nutrition for a large part of the Italian population, it also played important roles in religious ceremony and as a foodstuff that was distributed by the charitable bakeries at various churches and monasteries.

Antolini was a lawyer from the Marche who was active in Rome in the first half of the 17<sup>th</sup> century. He also wrote about the statutes of the Guild of Goldsmiths.

A good copy.

¶ OCLC: University of Illinois, Boston Public Library, Harvard, and two locations outside of the United States.

### *An Unusual Wine Book from an Unusual Region With Descriptions of Lost Varieties*

- 4 BOUVIER, M. *Essai d'oenologie-statistique du Département des Vosges.* Epinal: P.-H. Faguiet, 1834.

8vo. 48 pp. Original decorative printed wrappers, light foxing throughout, some corners dog-eared, light soiling along edges, untrimmed. \$2500.00

The extremely rare FIRST & ONLY EDITION of this early study of the wines of the Vosges in northeastern France. What is unusual about this work (other than its rarity and the region it covers), is that amidst the discussion of viticultural and oenological matters there is a considerable amount of statistical information about the production levels and cost of making wine in the Vosges region at that time. There are also descriptions of wine-grape varieties that are now lost.

Sections of the book cover the region's climate; regulations; price history; production history; the soil amendments needed to produce a productive vineyard; trellising; pruning; the care of young vines; the harvest; barreling; wine presses; how to make red wine; how to make *vin gris ou claret*; the different qualities of wine and their prices; how to evaluate a vintage; the care of wine; levels of consumption of the wine from the Vosges region; and on bottled wine.

At the end are two interesting tables. One breaks down the cost of planting, maintaining, and harvesting a hectare of land through to making the wine. The chart also shows what you can expect to earn. The second chart provides thirty-two

different statistics on the region including how many acres are in vines in Vosges; the production levels of the wine produced; the value of those wines (2,514,400 francs); and how much *eau-de-vie* is produced.

Winemaking has occurred in the Vosges region from as early as the Roman period in France. The cool climate and presence of the Moselle and Meuse rivers as well as the limestone and sandy soils helped to produce light crisp white wine and a few reds. In our work, the varieties Chasselas Blanc, Pourrière, and Fil d'Argent are mentioned for the whites and Pineau Rouge (Pinot noir), Troyen (no longer cultivated to day but related to Avanà, a light Piemontese red), Gamet Rouge (Gamet Noir), and Liverdun Rouge for reds.<sup>2</sup>

At the period of the *Essai d'oenologie-statistique*, the wine industry was still thriving in the region. Later in the 19<sup>th</sup> century, once the phylloxera epidemic hit that part of France, the winemaking in Vosges went into decline. Today it is primarily known for crisp white wines and Crémant, a light bubbly white wine.

On the upper wrapper is printed "Par l'auteur à M" followed by the name in manuscript. On the lower cover is a small woodcut depicting a cluster of grapes on the vine.

¶ OCLC: Bibliothèque nationale de France only.

### "In Each Drop, a Ray of Sun"

- 5 CADET DE VAUX, Antoine Alexis François. *Dissertation sur le café; son historique, ses propriétés, et le procédé pour en obtenir la boisson la plus agréable, la plus salutaire et la plus économique*. Paris: Madme Huzard, 1806.

8vo. 2 p.l., 120 pp. Contemporary pink pastepaper wrappers, contemporary paper label on spine with title in manuscript, wear to head and tail of spine, corners dog-eared, untrimmed throughout, dampstaining to the lower corner of the final few leaves.

\$1200.00

The FIRST EDITION of Antoine Alexis François Cadet de Vaux's famous dissertation on coffee and its various properties. One of the main goals in writing this book was to make the consumption of coffee more economical and, at the same time, better tasting. Much experimentation was done in the writing of this book and the results are shared openly. The book includes a large section devoted to the history of coffee as well as more than twenty-five methods of preparation. There are also notes on the equipment needed to brew the beverage.

In the section on the properties of coffee, Cadet de Vaux describes coffee as a "preservative remedy" and an aid in blood circulation. He claims that most constitutions would benefit from coffee and that though people have drunk cider, beer, and other liqueurs in place of wine, there is no substitution for coffee. The author theorizes that coffee will greatly aid digestion, thus benefitting those with a weak constitution. He writes about how coffee can be more effective than opium in curing headaches. He also expounds upon what a great asset coffee is for students who need to stay awake and alert for long hours of study.

Interestingly, Cadet de Vaux also writes regarding coffee as it is consumed in America. He notes that it is recognized as an excellent stimulant for youths going through puberty as it helps to relieve them of "disgust, languor, [and] melancholy." Cadet de Vaux observes that coffee has become the preferred breakfast for "common people" and that although it is not "strictly speaking, nutritious...it becomes nourishing, by the addition of sugar and above all of milk."

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<sup>2</sup> Interestingly, I have been unable to find any information on Pourrière (it is even unknown to Jancis Robinson and is not mentioned in her exhaustive ampelography *Wine grapes*). In our work, it is described as rich and sweet, with a large cluster and large seeds, and as the white wine grape which is most common. The Fil d'argent is also unknown today. It is described by Bouvier as having grapes which are less rounded, it has a less harsh flavor, and it produces a wine of better quality. It is also best drunk young. Robinson does refer to a Liverdon grand and states that it is another name for Gamet noir; but clearly this Liverdon isn't the same as the one mentioned by Bouvier as he distinguishes between Gamet and Liverdon. Bouvier states that the Vosges Liverdon is "detestable" to eat due to its acidity, but that it works well when blended with other more sweet wines.

Also included is a chapter by Charles Louis Cadet de Gassicourt with a chemical analyses of coffee in various stages of preparation. He studies coffee when the bean is roasted and when it is raw, and then describes the differences in flavor depending on how the beverage was prepared. For example he discusses the different results of a hot brew versus a cold infusion.

Included in the over twenty-five methods of coffee brewing and serving are recipes for “bachelor coffee” (which is an overnight cold brew); “traveler’s coffee” (which includes the description of a ceramic brewer devised specifically for traveling); and an intensely condensed coffee syrup (that could also be used for travel). There is also a recipe designed for women who cannot abide coffee with milk. It consists of a fresh egg yolk, a cup of coffee, a cup of water, and sugar. If a person is feeling poorly one may add a pinch of praline and powdered orange flowers, orange flower water, and vanilla sugar.

Antoine Alexis François Cadet de Vaux (1743-1828) was a prolific author who wrote several works on various gastronomic subjects including wine, food adulteration, the potato, food preservation, sugar, gelatine, fruit, and tobacco.

Charles Louis Cadet de Gassicourt (1769-1821) was a gourmand and enjoyed addressing gastronomy with a scientific approach. He “was noted for his versatile talents, having been a pharmacist, lawyer, and author. He planned and inaugurated a new board of health in 1806, serving as secretary for many years; he accompanied Napoleon in the 1809 campaign as apothecary. He published many valuable and successful books, and was a member of many scientific societies.” — Bitting, p. 71.

Also referenced in this work and quoted on the title page is a poem by Jacques Delille called *Le café*. Cadet de Vaux uses this poem as demonstration of the metamorphoses that comes from drinking a cup of coffee upon waking. Below is the portion quoted in this book:

*A peine j'ai goûté ta liqueur odorante, Soudain, de ton climat la chaleur pénétrante Agite tous mes sens; sans trouble, sans cabots, Mes pensers, plus nombreux, accourent à grands flots: Mon idée était triste, aride, dépouillée ; Elle rit, elle sort richement habillée, Et je crois, du génie éprouvant le réveil, Boire, dans chaque goutte, un rayon du soleil.*

Roughly translated to:

*I had barely tasted your fragrant liquor, when suddenly, the penetrating heat of your ambiance agitates all my senses; Without trouble or jolting, my thinking, more numerous, rides with big waves: my inspiration was sad, arid, stripped; now She laughs, she comes out richly dressed, and I believe, genius is trying to wake up, drink, in each drop, a ray of sun.*

In good condition.

¶ OCLC: University of California (San Diego), Indiana University, Harvard, National Library of Medicine, University of Minnesota, Vanderbilt University, University of Wisconsin (Madison), and eighteen locations outside of the United States.

### *An Early Monograph on Cardamom*

6 (CARDAMOM.) Spielmann, Jacob Reinbold (praeses) and Hermann, Jean (respondent). *Cardamomi historiam et vindicias*. Strasbourg: Heitz, 1762.

4to. One typographic headpiece and one woodcut tailpiece. 1 p.l., 40 pp. Stitched as issued with a gilt piece of contemporary decorative paper as a spine, slightly browned along the outer edges of the first and final leaf. \$2000.00

The rare FIRST & ONLY EDITION of this early study of the spice cardamom.<sup>3</sup> Cardamom is the dried fruit of an herb and is one of the most precious of all spices (after saffron and vanilla). It is native to India and Sri Lanka and is part of the ginger family. It has also been a traded foodstuff for more than 1000 years.

*Cardamomi historiam et vindicias* begins with what was known about the spice in classical literature; the different theories of the etymology of the word “cardamomum;” the plant’s anatomy; the different types of cardamom (with lists of the bibliographical citations that mention the different types of cardamom); the parts of the world where each type of cardamom can be found (one is to be found in the taverns of Syria); and the smell and taste of different types of cardamom.

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<sup>3</sup> The only earlier monograph on the subject that we have been able to find is the thesis by Rudolphus Wilhelmus Crausius (praeses, 1642-1718) and Joannus Casparus Rhein (respondent) entitled *De cardamomis*, Jena: Krebs, 1704. Not surprisingly, Crausius’ work is one of the many works referenced in Spielmann’s *Cardamomi historiam et vindicias*.

The health properties and culinary uses of the spice are also covered. One can use cardamom as a mouthwash to clear mucus from the throat and “correct foul breath.” The Turkish use it to mask the smell of wine. It can be used for cramps and tumors. It is used to season food in both Europe and India. It “increases the movement of blood by irritating the heart and arteries” thus improving circulation. It can induce childbirth but can also result in an abortion. It helps diseases of the lymph glands; can be used to alleviate epilepsy; is helpful in diseases of the head; and can kill infections. There is also mention of its “most gratifying aroma.”

Jacob Reinbold Spielmann (1722-1783) was the praeses of this dissertation and Johann Hermann (1738-1800) the respondent. (Which is to say that Spielmann oversaw the research and Hermann did all the work.)

In very good condition.

¶ OCLC: New York Botanical Garden, Hunt Library, National Library of Medicine, and nine locations outside of the United States.

### *The Living Skeleton*

- 7 CISSÉ, Joseph de. Description intéressante de Claude-Ambroise Seurat appelé l'homme anatomique, ou le squelette vivant. Nantes: Victor Mangin, [1827 or 1828].

8vo. Woodcut frontispiece. 8 pp. Stitched as issued in contemporary blue wrappers, signs of having been folded once.

\$3500.00

The extremely rare FIRST EDITION of this account of Claude Ambroise Seurat (1797-1841), a medical anomaly who was known as “the anatomical man” because he was so skinny that his skin stretched tightly over his bones and one could see his heart beating. His emaciated condition aroused considerable interest in the medical community resulting in his appearance as a sideshow performer in France and England.

Seurat’s diet was composed of light meats, broths, poultry, and fish and totaled only 12 ounces per day. His food was taken with watered down red wine and when he ate, Seurat had to rest his elbows on the table or on his knees to bring the food to his mouth. It is noted that he adored music, could play the violin, enjoyed beautiful things in general.

Although doctors noted a concavity in his chest at birth (Troyes, 1797), he was otherwise declared healthy. Later in his childhood, his condition began to decline which was when he became an attraction appearing in various shows and circuses. His physique was so extraordinary that, in addition to various doctors, he also attracted artists, including Francisco Goya, who made an anatomical drawing of Seurat after meeting him at a circus in Bordeaux.<sup>4</sup>

After his death, it was discovered that a tapeworm had been depriving Seurat of nutrition.

¶ OCLC: three locations outside of the United States.

### *“The Contents of Dishes have become Secondary in Importance to the Decorations”*

- 8 CLARK, Georgiana. Serviettes. Dinner napkins, and how to fold them. London: Dean & Son, 1875.

8vo. Illustrated throughout. 2 p.l., 36, [6], [2 - blank] pp. Publisher’s gilt and blind-stamped green cloth, slight wear along edges, minor spotting to boards.

\$1500.00

The FIRST EDITION of this rare guide to folding napkins, something which most would consider to be a lost art today.

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<sup>4</sup> When Seurat was in England, he also attracted artists, including Robert Cruikshank who made an illustration of Seurat entitled *The Living Skeleton* (1825).

As the author points out in the beginning of her work, linen was used for the table before it was used for clothes and the history of napkins is a long and rich one. After a brief history of table linens, she then describes how to fold napkins in thirty different ways, beginning with The Escutcheon and ending with The Prince of Wales's Feather. Each of the methods is illustrated with step-by-step instruction. There is also a description of the arrival of the first fork into England in 1608, for which the person "was much ridiculed."

It is interesting to note that the art of folding napkins has always been a highly regarded aesthetic part of the dining experience. Beginning in the 17<sup>th</sup> century, many of the carving books included sections on how napkins could be folded into various sculptural shapes. As witnessed by Clark's book, this tradition continued through the Victorian era, though today, it has been replaced by the napkin ring (!).

The date of the book comes from OCLC.

In near fine condition.

¶ OCLC: University of Rochester, Utah State University, and four locations outside of the United States.

*Early Food Activism Over  
the Cost of Food*

9 (COST OF FOOD.) Seven early examples of activist literature protesting the rising cost of food. 1912-1938.

Price for the group:

\$950.00

Each of the items are described below and none are recorded in OCLC.

I. Benson, Allan L. [Drop title:] *The growing grocery bill*. Chicago: National Headquarters Socialist Party, [1912]. 19.3cm x 13.3cm. 16p. Heavily browned due to paper quality, chipped along edges and some margins with tears, last leaf loose, fragile.

FIRST & ONLY EDITION. Extremely rare. A plea for people to feed the poor. "We have blamed almost everybody else for our condition but ourselves. In seeking relief, we have tried almost every other remedy except taking the loaf. Every other remedy has failed. Is it not about time that we should blame ourselves for the present conditions, and go sanely about it to relieve both the national hunger and, what is still greater, the national fear of hunger?"

II. *Women of the Neighborhood: What is the most important problems facing you today?* [Bronx, NY]: United Council of Working Class Women, Council No. 50, [1935]. 28cm x 22cm. Mimeographed handbill, paper browned, , "1935" written in manuscript in ink in the lower right hand corner (not affecting text).

FIRST & ONLY EDITION. The handbill begins "Prices of food are going up every day. What are you doing about it? You are forced to feed your families less and less every day, which leads you to a nervous breakdown..." Then, towards the bottom, "WOMEN, THESE ARE YOUR PROBLEMS!! FACE THEM AND SOLVE THEM!!" The flyer closes with urging women to fight against the rising cost of food and to become embers of the United Council of Working Class Women.

III. *To all consumers of the Bronx: Stop buying meat!* Bronx, NY: Women's Council No. 50, [1935]. 28cm x 22cm. Early mimeographed handbill, paper browned, "1935" written in manuscript in ink in the lower right hand corner (not affecting text), edges slightly chipped.

FIRST & ONLY EDITION. The handbill urges support for the boycott called by the City Action Committee Against the High Cost of Living to protest rising prices. "In Los Angeles, 10,000 women struck for a reduction on meat and won their demands. We can do the same!"

IV. *Stop buying meat! Demand the price of meat be reduced!* New York: City Action Committee Against the High Cost of Living, [1935]. 28cm x 22cm. 8.5x11 inch handbill, ms notation in ink "1935" in lower right corner, printed offset by a union shop.

FIRST & ONLY EDITION. The handbill blames the New Deal for increasing the cost of living (this was before the Communist Party changed course and supported New Deal policies). Among the increased costs cited is a ten percent increase in the price of meat. The flyer calls for a meat boycott until shops drop their prices.

In very good condition.

V. *Join us in the mighty Demonstration. Demand the repeal of the sales tax. Unite with us against the high cost of meat, milk, vegetables and all other immediate necessities!* New York: United Council of Working Class Women, [1935]. 28cm x 22cm. Printed offset by a union shop, ms notation in red pencil "1935" in lower right corner, lightly browned.

FIRST & ONLY EDITION. The United Council of Working Class Women was a Communist Party-affiliated organization. In the current flyer they are urging women to "demand the repeal of the sales tax [and] unite with us in the fight against the high cost of meat, milk, vegetables, and all other immediate necessities!...March with us on May Day!"

VI. *Food prices are way up! Increase our budgets!* Elmira, NY: Elmira Unemployment Council, [1935]. 14.3cm x 21.5cm. Early mimeographed leaflet, illustrated, with later handwritten notation at the foot of the mimeograph (not touching text or image).

FIRST & ONLY EDITION. A food activist handout alerting the public to the rising cost of food in the past two years (1933-35). This was printed and issued by the Elmira Unemployment Council in Elmira, New York. They advocated for the rights of the unemployed during the Great Depression. "All of us can win a 50% food budget raise by organized action!" The illustration is of a big hand with "\$" cufflinks handing out food to needy hands below.

In very good condition and extremely rare.

VII. *Pay my price!* Bronx, NY: Branch 3, Communist Party, 8th A.D., [1938]. 28cm x 22cm. Illustrated early mimeograph handbill. Lightly browned, ms notation in ink "1938" in lower right corner.

FIRST & ONLY EDITION. Extremely rare. Announcement of an open forum featuring James Gilman, president of the Consumers Union and vice-president of the Book and Magazine Guild. The illustration depicts the personification of the Wall Street Food Trust holding signs that say "Food scarcity" and "High prices." He wears a top hat and his tie has a "\$" symbol.

### *The Invention of How to Convert Beets to Alcohol*

IO DAILLY, Adolphe. *Distillation de la betterave*. Paris: Bouchard-Huzard, 1855.

8vo. One plate and tables in the text. 62 pp. Original printed wrappers, wrappers lightly sunned, untrimmed. \$1000.00

The extremely rare Second Edition, considerably augmented, of this work describing the method invented by Hugues Champonnois to distill beets to make alcohol. Champonnois' invention predates the work by Pasteur with sugar beets and fermentation by a few years.

Sections cover how the beets are prepared; the fermentation process; and how the distillation occurs. There is also a discussion of how the beet remains can be used as animal feed and fertilizer. Dailly explains that his report is based upon the results of more than sixty agricultural establishments around France who are using Champonnois' method of making alcohol. It is interesting to note that today, beet alcohol is suddenly very trendy in the vodka and rum market.<sup>5</sup>

Born in 1803, Champonnois was trained as a civil engineer and for his invention, he won the Grand Medal of Honor at the Universal Exhibition of 1855. Adolphe Dailly was a member of the Société impériale et centrale d'Agriculture to whom this report was submitted.

The illustration depicts a "Distillerie agricole (Systeme Champonnois)." Inside the barn is a horse working to mill down the beet roots as well as barrels, a furnace, and a work table.

"Hommage de l'auteur" is written in manuscript on the upper wrapper.

In very good condition.

¶ OCLC: one location outside of the United States. (The first edition was published in the same year, 48 pp. only, with two locations outside of the United States recorded in OCLC.)

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<sup>5</sup> See the article "Sugar Beet and Sugar Cane's Increasingly Popular Roles in American Spirits" on the Sugar Associations blog site: <https://www.sugar.org/blog/sugar-beet-and-sugar-canes-increasingly-popular-roles-in-american-spirits/>.



*A Psychedelic Happening of Free Food,  
Drugs, Music, and Printing*

11 (DIGGERS.) *The Invisible Circus*. [San Francisco: Bindweed Press], 1967.

Handout: 21.5cm x 28cm. Offset lithography in blue, red, and yellow.

\$900.00

FIRST EDITION. A very fine copy of this psychedelic handout, printed by the Bindweed Press in San Francisco and designed by Dave Hodges.

The Bindweed Press was run by Frank Westbrook, a printer who was best known for his rock and roll and poetry posters from the 1960s (e.g. Jefferson Airplane & Michael McClure) as well as his printing for political causes such as the Black Panther Party. Just prior to the current Diggers handout, Westbrook had printed the poster for the famous *Human Be-In* held in Golden Gate Park on January 14<sup>th</sup>, 1967. At this event, Owsley Stanley distributed large amounts of his “White Lightning” LSD and the Diggers gave away free food (they cooked and served 75 turkeys).

*The Invisible Circus* was the Diggers follow up to the *Human Be-In*. For the Diggers, the *Human Be-In* fell short of its goals as it created a separation between the performers and audience, one where the public was not able to be an active participant in the happening. With *The Invisible Circus*, they sought to remove that division.

From the Diggers’ website:

*The Invisible Circus was San Francisco's digger underground answer to both the Trips Festival and the Human Be-In. The organizers (including members of the Artists Liberation Front, the Diggers, and Glide personnel) staged this happening at Glide Church, where the Artists Liberation Front had held one of the first Free Fairs the previous fall.*

*Originally advertised as a “72 hour environmental community happening,” the event started Friday night and finally dissolved into the dawn's breaking light on Sunday morning. Nevertheless, the stories about those 36-plus hours became legend in San Francisco's hip community for years...*

One of the contemporary accounts of that night was as follows:

*A usually reliable rumor has it that ... doses of LSD ... Live music ... now happening downstairs ... religious avant gardity with lights & electronic music in the sanctuary ... gentlemen from The Chronicle are wandering through the halls in a dazed condition ... food is downstairs ... a UFO has been spotted hovering ... do your thing, be what you are, & nothing can ever bother you. So it is written.<sup>6</sup>*

At the same time, there was also a nomadic printing press that was issuing flyers on the spot, and distributing them at the happening and out on the street. This was operated by Chester Anderson and Claude Hayward, self-described “outrageous pamphleteers,” who ran the Communication Company.<sup>7</sup>

In fine condition.

¶ OCLC: New York Public Library, University of Virginia, Northwestern University, and the California Historical Society. A knowledgeable friend, who was at the event, tells us that there is another issue that is printed on slightly larger paper; OCLC doesn't seem to distinguish between the two states.

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<sup>6</sup>This was one of the *Flash* handouts that was printed that night by the Communication Company.

<sup>7</sup>The printing was done with a Gestetner 366 Duplicator, a mimeograph printer. Anderson and Hayward are remembered in San Francisco printing history as being among the first to use the mimeograph as a creative tool within the growing counterculture in the Bay Area.

*Gelatin as a Nutritive Addition  
to Beef Broth and Bread*

- I2 EDWARDS, William Frédéric and BALZAC, Jean Baptiste Marie Baudry de. *Recherches expérimentales sur l'emploi de la gélatine comme substance alimentaire*. Paris: Migneret, 1833.

8vo. Numerous tables in the text. 2 p.l., 28 pp. Original printed wrappers within an ornate border on the upper and lower wrapper and a small woodcut on the lower wrapper, stitched as issued. \$1500.00

The extremely rare FIRST & EDITION (? – see below) of this study of the nutritional properties of gelatin, a protein that can be extracted from bones. The authors are interested to know whether pure gelatin has a nutritious value that is different than that found in beef soup. The purpose of the research is to better feed the poor, both in hospitals as well as at soup kitchens.

To test gelatin as a foodstuff, the authors conducted a lengthy and complex series of experiments on dogs where they were fed gelatin along with bread to see how they fared. Behavior and weight gain or loss was noted as well as how long the food lasted before it spoiled. It was found that the gelatin and bread alone was an insufficient diet; however, if there was also a small amount of beef broth added, then the protein in the gelatin was beneficial to the dog's health and they fared well. Several control groups were used and the experiment occurred over a period of months. At the end of the publication are seven tables recording their findings.

William Frédéric Edwards was a very important French ethnologist who was of Anglo-Jamaican origin. A classmate of William Hazlitt's at New College, Hackney (a dissenting academy in London), he also studied medicine under the physiologist François Magendie and did important work in comparative philology. Jean Baptiste Marie Baudry de Balzac (1796-1848) was a doctor and professor of natural science at the Collège Royal who also worked in a prison. It may be that this experiment on gelatin was conducted with the prisoners' diet in mind.

On the title page, Balzac's last name is spelled "Balsac."

In very good condition.

¶ OCLC: four locations outside of the United States. There is another edition from the same year where the imprint is for Rue du Faubourg-Poissonnière, another printed by Everat in Paris, and another at Les bureaux in Paris.

*How to Produce a Ukrainian Wine as Good as  
the Wines of France and Germany*

- I3 FILIPCHAK, Ivan. *Vyrib vin ovochevykh* [The production of vegetable wines. Simple method (no machines).] Lviv: Rusalka [The Mermaid Publishing Company], 1931.

22,5x15 cm. 18, [2 - blank] pp. Stapled as issued. Lightly browned throughout. \$1200.00

The extremely rare FIRST & ONLY EDITION of this regional winemaking pamphlet from western Ukraine written specifically as "a textbook for peasants." Despite the title, the work includes recipes for making wines from herbs, fruits and berries.

In addition to listing the types of plants that wine can be made from, Filipchak provides descriptions of the equipment needed (all of which is available in most modest homes); how wine fermentation works; the hygienic principals that need to be followed (especially as the pieces of household equipment are commonly used for other purposes); how long the wines will last; sulfurization methods; how to bottle the wines; and the treatment of wine. There are also separate sections on raspberry wine; gooseberry wine; dark cherry wine; black currant wine; blackberry wine; strawberry wine; apple wine; *sverbiguz* wine (a type of wild rye); *geche-peche* wine (a type of rose hip native to the Ukraine); plum wine; and melon wine.

At the end, Filipchak notes that once the peasants in the Ukraine learn to make wine, they can then sell the wine to buy necessities such as "bread, salt, butter, milk, clothes. You can do without wine, but not without food and clothes." By making these wines, "we will show the world that we are worth something, people will appreciate us, respect us."

In very good condition.

¶ Not in OCLC.

*"You are the Liberated Zone"*

I4 THE FREEDOM MEAL. [Berkeley: Free Church of Berkeley, 1968.]

28cm x 22cm. Mimeograph. 5 leaves (printed recto only). Stapled in the upper right corner, light browning, evidence of folding, final leaf chipped along lower edge (not affecting text). \$200.00

The FIRST & ONLY EDITION of this rare program issued by the Free Church in Berkeley, a Christian ministry organization that appears to have been modeled on the activities of the San Francisco Diggers.

In addition to listing the stages of the service and the songs sung, there is a prayer for the meal that addresses the barriers "between rich and poor, black and white, male and female, young and old, East and West." The "freedom meal" is then served at the end it is noted that "Your are the Liberated Zone."

Calisphere, the University of California's website of their historical collections, describes the church as follows:

*The Berkeley Free Church...operated a service ministry to...area transients, runaways and bippies. Services included a referral switchboard, counseling, health care, crash pads, and free food. Support came from area merchants, local churches, and the Episcopal and Presbyterian denominations. The Church and its clergy were involved in all the radical and social justice issued of the late 60's including local Berkeley issues, campus riots, and People's Park; peace and draft resistance issued of the Vietnam War; and radical church renewal in the mainline Protestant denominations.*

The pastor was Richard York. For information on the founding of the church, see the *Berkeley Barb*, July 28-August 3, 1967, p. 7.

In good condition.

¶ Not in OCLC.

*A Medicinal Remedy Made  
With Culinary Herbs*

I5 (GASTRONOMY & economic precarity.) Baume charitable. Maniere de le composer. [1778.]

4to. 4 pp. Unbound.

\$1,500.00

The extremely rare FIRST & ONLY EDITION of this publication providing an accessible recipe for a healing balm and the many ways that one may use it to cure a wide variety of ills. Also included is a recipe for a healing eau-de-vie and its various uses. The interesting aspect of the recipe is that it calls for ingredients that would be available to many.

The ingredients of the baume charitable are lavender, rosemary, marjoram, sage, lemon balm, bee balm, basil, juniper, veronica, hyssop, fennel, absinth, bay laurel, and ground ivy. All of these ingredients are meant to be steeped in brandy in a warm, sunny room for several months.

Incredibly, via a number of different methods of application, this balm can remedy kidney pain; headaches; rheumatism; worms; grave wounds be they old or recent; scabs; bruises; gangrene; vapors; hunger; heartache; burns; frostbite; palpitations of the heart; colic; vomiting blood; indigestion; and poor dental health.

The eau-de-vie recipe contains similar ingredients and relieves bruising; recent wounds; colic; menstrual cramps; fever; smallpox; measles; and burns.

In very good condition.

¶ Unrecorded.

*To Feed the Poor is the "Duty of Every  
Civilized Society"*

I 6 (GASTRONOMY & economic precarity.) [Chabert, Ferdinand.] Alimentation populaire. Société des réfectories. Paris: Soye, 1850.

8vo. 9, [1] pp. Original printed wrappers, signs of having been folded once, light browning along the edge of the upper wrapper, crisp and clean otherwise. \$1500.00

The extremely rare FIRST & ONLY EDITION of this remarkable announcement of the plan to open "refectories" throughout Paris that will offer a meal for the modest cost of 40 cents per person. The intended patrons are the poor, elderly, and children and the goal is to combat "the ravages of poverty and pauperism."

Note is made that sporadic and spotty private assistance is not sufficient and that there is a need for a broad, public program to address the need of the poor and hungry. The food served will change according to the *jours gras* and *jours maigres* (meat and fasting days) and will include a beef (or vegetable) soup served with bread and wine.

At the end, just below Chabert's printed name and the address "Rue des Favorites, A Vaugirard, (Banlieu de Paris)," is written in manuscript "Et à Paris 120 rue St. Martin."

In very good condition.

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

*"She should...think things out for herself"*

I 7 (GASTRONOMY & economic precarity.) [Cook, Millicent Whiteside.] How to economize like a lady. London: Routledge & Sons, 1874.

8vo. 2p.l., 186 pp. (There are also advertisements on the recto and verso of the upper free endpaper and two additional leaves bound at the back.) Original publishers yellow boards printed in blue ink, rubbed, worn, and dirty, paper browned throughout due to paper quality. \$200.00

The FIRST & ONLY EDITION of this Victorian yellowback guide for the woman who wishes to understand and run the economy of her household. Millicent Whiteside Cook was a popular Victorian author who wrote several books on frugality. With titles like *How to dress on fifteen pounds a year*, they were valued for their practical advice on managing household affairs. The work begins with an effort to get the reader to reconsider one's attitude towards poverty:

*I am inclined to think that hitherto the question has been argued under false premises; poverty and the economy thereby necessitated, are regarded as a scar, a something to be concealed instead of being faced boldly – ingenuity being chiefly taxed to disguise rather than to alleviate it.*

Because of this, our author argues, "people will do and suffer almost any social torment rather than be betrayed into confessing to their poverty." Noting that poverty is "difficult to define," the writer maintains that this book is intended for families who "consider themselves *poor* with an income of £500 a year." Chapters are broken down into five different categories: "On time, temper, and sundries;" "On influence;" "On household matters;" "On social economy;" and "On children."

This book was clearly printed inexpensively and for popular distribution. Like other yellowbacks of the period, the boards are (were) a bright glazed yellow to attract a shopper's attention. These types of books were produced by publishers such as Routledge for popular and affordable distribution and were often sold at railway stations.

On the second leaf it is a special announcement: "The Authoress takes this opportunity of disclaiming any connection with a book lately published, purporting to be a companion volume to 'How to Dress on £15 a Year,' and which as very generally been attributed to her."

The date was obtained from OCLC.

¶ OCLC: Duke University and two locations outside of the United States.

*"It Smell and Taste Good  
in this Cell 1 EB 117"*

I8 (GASTRONOMY & economic precarity.) Jones, Albert "Ru-Al." San Quentin death row cook book (2). My last meals? [Orlando, 2024.]

24.9cm x 19.2cm. 2 p.l., vi, [1], 190, [2 - blank], [1] pp. Publisher's illustrated binding, perfect bound. \$40.00

FIRST EDITION. The follow-up to the remarkable San Quentin Death row cook book. Albert "Ru-Al" Jones has been incarcerated at San Quentin prison since 1996 and has been perfecting the craft of cell-cooked meals for all of those years. He published his first cookbook in 2015 and now that he has reached the 25-year mark of imprisonment on death row, he has released his second cookbook, a compilation of more than 500 recipes that Jones has prepared on death row.

In the introduction, Jones writes that although he is not complaining about his three solid meals a day that are provided to him in prison, the fact that over the last 25 years the menu has only changed five or six times can make eating tedious. For this reason he has augmented what is served by the prison with items from the prison canteen and food care packages that he is allowed to receive four times a year. He also discusses the buying and selling of food between prisoners; how one can opt for a kosher diet for better vegetables; how prisons no longer allow raw sugar due to prisoners making prison alcohol ("pruno") from it; and struggles with diabetes due to the diet of prisoner food.

After a page of lengthy acknowledgments, Jones gives an overview of the three meals of the day and his schedule. This is followed by a few drink recipes such as various "suicide drinks" made with kool-aid and "Fancy Tea Time" made with a number of differently flavored teas bags brewed together. Then comes the main bulk of the book which is comprised of recipes for 60 "S.Q. Breakfasts;" 84 "S.Q. Lunches;" 91 S.Q. Dinners;" 187 "Soups, Ramen, Noodles Meals;" 109 "Burritos;" and 11 salads. (S.Q. = San Quentin.)

Jones notes that he has "made hundreds of meals with soups. They are fast to make....Every Prison or County Jail sell Top Ramen(s). It's a cheap meal but we know how to turn that soup into a full meal." His "Pink Salmon & Spicy Vegetable Ramen" is made with "1 spicy veg. ramen w/season packet; 1 3oz pink salmon pouch; 1oz slice green onions; 1 grape kool-aid; 1oz lemon juice; 1 oz diced carrots; 8 saltine crackers; 1tbs yellow mustard."

The recipes are followed by a closing statement in which Jones writes: "When I'm cooking for others (spreads), I like to hear them words that every black cook like to say when they ate a good meal, 'Wow, you put your foot in this meal' that's when you know that you put out a good meal." Finally the book ends with his meal prayer.

The binding illustration is by Travis "F.R" Lewis.

A moving cookbook coming from a community about which we normally hear very little that shows great ingenuity and creativity under extremely constrained circumstances.

New.

*"I'M RU-AL FROM THE ATHENS PARK BLOODS...  
I WELCOME YOU BEHIND THESE WALLS WITH ME."*

I9 (GASTRONOMY & ECONOMIC PRECARIETY.) ARCHIVE OF MATERIALS FROM ALBERT "RU-AL" JONES.

The seven-page description of this amazing archive appears at the end of this book fair list (item 67). Even if you do not acquire material about the carceral state, I encourage you to take a moment to read the description to find out about Jones' accomplishments while living on death row in his 4x10 foot cell.

*What are the Poor Eating  
& how much does it Cost?*

- 20 (GASTRONOMY & economic precarity.) Reeves, Mrs. Pember. Family life on a pound a week. London: The Fabian Society, 1912.

8vo. 23, [1] pp. Original illustrated wrappers saddle stitched, paper lightly browned due to paper quality, rust stains from staples, slightly sunned. \$50.00

The FIRST & ONLY EDITION of this tract from the Fabian Society, a socialist organization that was fundamental in the formation of the Labor Party in Britain in 1906. Among their members were H.G. Wells, George Bernard Shaw, and Sidney and Beatrice Webb.

The work begins with "Who are the poor?" Different types of people are described; where they live; how they survive; the charity they seek; and the cost of their existence. This is a fascinating examination of these expenses with specific budgets and breakdowns and, in some cases, menus for meals to be served. A multitude of food costs are discussed and explained.

In good condition.

*To Raise the Nutritional Diets of the Poor*

- 21 (GASTRONOMY & economic precarity: food stamps.) Boehm, William T. & Nelson, Paul E. Current economic research on food stamp use. Washington D.C.: U.S. Department of Agriculture, [September, 1978].

23cm x 15cm. 1 p.l., 11 pp. [including the inside of the lower wrapper]. Original printed wrappers, light spotting to wrappers. \$50.00

FIRST EDITION. "This report summarizes four selected food stamp research studies made by analysts in the Economics, Statistics, and Cooperatives Service, U.S. Department of Agriculture. The studies focused on the Food Stamp Program's (FSP) effect on food prices, sales by region, size, and kind of participating store, and where and on which food items the stamps are used."

The U.S. food stamp program first began to help people during the Great Depression. It ended in 1943 but was revived by President Kennedy in 1961. The Food Stamp Act of 1964 was signed by President Johnson and by the 1990s it became a system of electronic benefit transfer cards (EBT). As of March 2025, the Trump administration through the US Department of Agriculture has issued a directive aiming to restrict food aid programs as well a significant funding cuts to food banks.

In good condition.

*With Instructions on how to Start  
a Free Breakfast Program*

- 22 (GASTRONOMY and economic precarity.) Women's libRATion. Angela Davis. Sept. [1970].

Newspaper: 42cm x 30cm. 28 pp. Cover printed in purple and black ink, insert (pp. 13-16) printed in purple, blue, and black ink. \$300.00

FIRST EDITION of this beautiful collectively produced newspaper seeking revolution. Articles include a flash announcement from the Palestinian Liberation front ("Freedom for Women! Freedom for Palestine!"); an article entitled "We're not gay \* we're angry" "by a Radical lesbian;" "From the League of Revolutionary Black Workers;" news reports sent in from different parts of

the United States documenting government violence; “Women are striking (back);” articles on the Black Panther Party; an article on “Modern midwifery;” and a classified ads section at the back advertising everything from a Spanish class for beginners that is also an introduction Marxism and Leninism to a Gay Night at the Alternate U. on Fridays.

What is of particular interest to the culinary historian is the two page colorful insert that gives step-by-step instructions on how to set up a free breakfast program. The instructions are handwritten and include a multitude of illustrations along the way. Towards the end is the note that “cornflakes and other packaged cereals have no nutritional value. They are a capitalist way of keeping people without energy. People without energy can’t make a revolution.”

On page 1 Rat is described as follows:

*For the last 8 months, RAT has been put out by an all womens collective. By a collective we mean a group in which all the people involved attempt to share equally the creative work, the shitwork, & the theoretical work. Within the collective we are struggling to find out what it means to be women involved in revolution. We need criticisms from our sisters. Write to us—tell us what you think; send us your articles, poems, and graphics. SISTERHOOD IS POWERFUL. the RAT Collective.*

Earlier, the newspaper was known as RAT Subterranean News and it ran from 1968 to 1970, at which point women took over production and the paper was changed to “Women’s LibeRATion.”

In very good condition.

¶ OCLC: University of Colorado (Boulder), Yale, University of Iowa, Indiana University, University of Kansas, Worcester Public Library, University of Missouri, Princeton, Kent State University, University of Texas (El Paso), University of Washington, University of Wisconsin (Green Bay).

### *A New & Improved Bouillon Cube to End Famine*

23 (GASTRONOMY & economic precarity.) [Quériau, François Guillaume.] *Memoire sur l’usage oeconomique du digesteur de Papin.* Clermont-Ferrand: Viallanes, 1761.

8vo. One engraved plate, two woodblock tailpieces, several decorations made with typographic ornaments. 43, [1 - blank] pp. Contemporary block-printed blue wrappers, stitched as issued, early repair to verso of upper and lower wrappers, small early shelf label mounted to upper wrapper, occasional faint spotting. \$3500.00

The rare FIRST & ONLY EDITION of Quériau’s study of Denis Papin’s (1647-1712) steam device to make gelatin out of bones. In the current work, Quériau proposes a redesign of Papin’s cooking pot that will be more economical and better suited for home use.

Papin had invented the first steam cooker nearly a century earlier, in 1679. His device extracted the fat from beef bones through the application of high-pressure steam and his steam-release valve later inspired the development of the piston-and-cylinder steam engine.

Quériau was a lawyer in Clermont-Ferrand, in central France. His current work was done in collaboration with Jean François Ozy, an apothecary and chemist from the same city. In the *Mémoire*, they propose to simplify the original model of Papin’s steam cooker in order to make it less dangerous and easier to use at home. The author argues that this new and improved digesteur will make it easier to produce broth and broth cubes, and put an end to famine and food shortages.

Interestingly, Quériau also proposes to make the preserved bouillon from whole fish from the ocean, noting that they can then be eaten as *tablettes maigres*, that is, they can be eaten on fasting days. (At this time in France, more than 100 days of the year were *jour maigres*, i.e. days when eating meat was prohibited by the Catholic Church.) Whereas the bouillon cubes made from beef and lamb can be considered *tablettes grasses*.

With the contemporary signature of “Valles” written twice on the title page and again on page 43. In the same hand, on page 11 is a note with an improvement that could be made on this digesteur.

In good condition and in lovely contemporary wrappers.

¶ OCLC: University of Wisconsin (Madison) and five locations outside of the United States to which should be added University of Delaware; Vicaire col. 583.

*With Large Sections on Winemaking & Viticulture;  
Unrecorded in American Libraries*

- 24 HERING, Christoph. *Oeconomischer Wegweiser*. Jena: Samuel Adolph Müller for Matthäus Birckner, 1680. [Bound with:] HERING, Christoph. *Beglückter Pächter*. Jena: Matthäus Birckner, 1680. [Bound with:] HERING, Christoph. *Kurtz begriffene Nachricht wie mit Zuziehung des Oecon. Wegweisers*. Jena: Matthäus Birckner, 1680.

8vo. Three works bound in one volume. I. Four woodcuts on two leaves (printed recto/verso) and one woodcut in the text. 8 p.l., 652, [28] pp. II. 8 p.l., 143, [1] pp. III. 106 (misprinted as "160"), [6 - blank] pp. Contemporary Dutch vellum, yapp edges, title in contemporary manuscript on spine, pages very slightly browned. \$3000.00

A collection (*sammelband*) of three very rare works about domestic and rural economy by Christoph Hering. All are FIRST EDITIONS and cover a multitude of aspects about how to maintain a household and a rural estate in 17th-century Germany. Subjects include cooking, baking, brewing, winemaking, animal husbandry, horticulture, forestry, servants, marriage, and the rights and duties of tenants.

Hering often argues for the importance of experience and what is learned through practice when trying to accomplish the task at hand. He sees this as in contrast to scholarly knowledge. This attitude towards the accessibility of knowledge is consistent with the format of his book. Hering's *Haushaltungsbuch* is smaller than most other editions from this period (small 8vo vs 4to) and it comes across as more of a handbook than a reference work intended for the library only.

All three titles also contain chapters on viticulture (pp. 475-529 of the *Oeconomischer Wegweiser*, pp. 125-127 of the *Beglückter Pächter*, and pp. 73-78 of the *Kurtz begriffene Nachricht*). These sections cover winemaking in general; the choice of what type of grape to plant; the responsibilities of being the owner of a vineyard; the various tasks required when working in the vineyard; how to plant a new vineyard; how to care for a new vineyard; how to care for an established vineyard; on the harvest and what to do just before and afterwards; and how to improve your vineyard and increase its productivity.

One interesting aspect about Hering's writings as regards to domestic life is his perspective on the roles of the *Ehemann* and *Ebefrau* compared to that of the *Hausvater* and *Hausmutter*. According to Hering, there should be equality between man and woman when it comes to their relations between one another and that the man should listen to the advice of his wife. (He even goes so far as to repeatedly use the gender-neutral formula of the "eine-der andere" when discussing the relations between husband and wife – see chapter 11 of the *Oeconomischer Wegweiser*, pp. 74-82.<sup>8</sup>) But when describing the final economic decisions to be made, Hering states that the husband is ultimately in charge and he describes this as the relationship between man and woman in their roles as *Hausvater* and *Hausmutter*.

This lovely copy comes from the wine book collection of Dr. Friedrich von Bassermann-Jordan. (His bookplate appears on the upper pastedown.) Bassermann-Jordan (1872-1957) was a well-known wine historian and winemaker from Germany. His family's activity in wine dates back to 1718 when they bought their first vineyard in Pfalz. Although as of 1995 the winery is no longer owned by the family, the winery continues to produce and sell wines worldwide.

A fine *sammelband* of three very rare works.

¶ I. OCLC: eight locations outside of the United States; Schoene 3724; Weiss, 1560. II. OCLC: eight locations outside of the United States (the Harvard citation is for an online copy); Schoene, 3723. III. OCLC: seven locations outside of the United States.

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<sup>8</sup> For more on the use of pronouns and the issue of gender and power in Hering's writings, see Schaefer & Zeisberg, eds., *Das haus schreiben*, p. 45.



*Communal Cooking for Working Women*

- 25 HOWES, Ethel P. & Beach, Dorothea. Cooked food supply experiments in an eastern college community. Northampton (MA): Smith College, 1928.

8vo. One photographic plate. 40 pp. Original wrappers printed in brown ink over beige paper, saddle-stitched, exlibris with an ink stamp on the half-title page, small hole/tear to the lower wrapper affecting two words on the printing of the inside of the lower wrapper (still legible). \$100.00

The FIRST & ONLY EDITION of this study looking into the possibility of having a family's food prepared outside of the home by a centralized kitchen. The purpose was to give women more time for other domestic duties as well as professional interests outside of the home. Consideration is given to varied tastes in food; the cost of containers in which the food is delivered; communal food preparation; and the differences in food budgets for different women and in different regions.

This particular copy has the exlibris stamp of the Ford Motor Company Archives.

In very good condition.

*The First Book Printed in Grasse-Deschamps*

- 26 ISNARD, J. Observations sur les insectes qui se nourrissent des diverses substances de l'olivier. [Grasse: N.p., 1772.]

8vo. One large folding engraved plate. 28 pp. Quarter straight-grained morocco over marbled boards in the style of the period, spine gilt. \$2500.00

The FIRST & ONLY EDITION of this extremely rare study of olive trees and the various pests which feed on the olives. This tract is written in the form of an open letter to the administrators of the region around Grasse and contains Isnard's observations on the various insects which threaten olive production, an industry which, along with perfume, was one of the oldest and most important economies in this Provençal region. Isnard describes four different insects able to damage olive trees and proposes various remedies including bitter substances (similar to present day pyrethroids) and copper sulfate.

In his supplement to Brunet, under the section for Grasse, Pierre Deschamps notes that Isnard's work was the first publication to be printed in Grasse. "Une imprimerie locale ne fut installée qu'à la fin du siècle dernier: Christ. Isnard, Observations sur les insectes qui se nourrissent des différentes substances de l'olivier. Grasse, 1772, in-8." – Deschamps, Dictionnaire de géographie ancienne et moderne, 1870, col. 579.

J. Isnard was an amateur scientist born in Grasse. When signing his introduction, he describes himself as the inspector of the marble quarries in Grasse. He also authored a tract on resuscitation of the drowned and another work on earthquakes.

The fine large folding engraving depicts ten different insects drawn by Isnard while viewing through a microscope. "Vus au Microscope, & dessinés à la plume par l'Auteur."

A very good copy.

¶ Agassiz, Bibliographia zoologiae et geologiae, 1852, vol. III, p. 306; Donno, Bibliografia sistematica dell'olivo e dell'olio di oliva, p. 57; OCLC records two locations in France only (and lacking from BnF); Woodward, Catalogue of the books, manuscripts in the British Museum (Natural History), vol. II, p. 911. Not in Musset-Pathay's Bibliographie agronomique or the usual gastronomic bibliographies.

*George III Invites you to Dinner*

27 JUBILEE ball & supper. Eastbourne, 25<sup>th</sup> Oct.<sup>r</sup> 1810.

22.5cm x 18.5cm bifolium. Printed in blue ink on wove paper, signs of having been folded, printed on the first page only.

\$650.00

The FIRST & ONLY EDITION of this rare and beautiful royal dinner invitation. George III succeeded his grandfather on 25 October 1760, at the age of 22. Upon assuming the throne, George declared to Parliament “Born and educated in this country, I glory in the name of Britain,” thus removing doubts about his loyalty to Britain, which were sowed by his possession of the throne of Hanover, a kingdom which, in fact, he never even visited.

By 1810, after many bouts of insanity in the 1780s, the King was incapable of performing the office of the monarch and in 1811 he signed the Regency Act which transferred his kingly duties to the Prince of Wales. This celebratory dinner occurred only one year before this transfer of power. King George III died nine years later in 1820.

In manuscript, it is written that this is ticket number 4; that the stewards are Capt. Loveday and Capt. Grove; and that the invitation admits one lady.

The invitation is beautifully printed in blue ink. In addition to “GR 50,” on an escutcheon-like ribbon it is written “50 Years King & Father of his People.”

Beautifully designed and printed in blue ink.

In very good condition.

¶ Not in OCLC.

*“Thanks, my Lord, for your Venison, for finer or fatter  
Never rang’d in a forest, or smoak’d in a platter”*

28 GOLDSMITH, Oliver. *The haunch of venison*. London: G. Kersly and J. Ridley, 1776.

4to. Engraved portrait. 19, [1 - blank] pp. Contemporary quarter-calf marbled boards rebacked, corners bumped and edges worn, mostly uncut.

\$500.00

The Second (but most desirable) Edition. Published posthumously in 1776 in two different versions: this “new edition” is generally recognized (by both Friedman and Lonsdale) to be a superior text to that issued by Kearsly and Ridley earlier in the year, and is the one used as a copy text in all modern editions. It seems to be taken from the autograph manuscript now in the Berg Collection at the New York Public Library.

The poem is addressed to Robert Nugent, Lord Clare, and it is an attractive thank-you letter, full of wit and personal references. There is mention of Johnson and Burke, Reynolds and Thrale, as well as some more obscure writers such as Paul Hiffernan and Gorges Edmond Howard. In many ways the poem – presumably never meant for publication – anticipates the better-known *Retaliation* written by Goldsmith in the last few weeks of his life.

For the culinary historian, *The haunch of venison* is of interest because of its description of an elaborate dinner. Although primarily used as a vehicle for social commentary, in the process of poking fun at the political pretensions of those attending the meal, Goldsmith gives the reader a sense of what was served and how it was received. In addition to venison, among the foods served and compared you find mention of liver, a gammon of bacon, pasty, a tureen of tripe, mutton, beef, spinach, and pudding.

This copy is from the Calwich Library (the library of Calwich Abbey, a country house in north-east Staffordshire) with the signature of “G. Granville.” The Granville family owned the house and estate during the 19<sup>th</sup> century.

The handsome portrait is drawn by Henry Bunbury and etched by Bretherton and it shows Goldsmith’s characteristic overbite.

A nice large-margined copy.

¶ OCLC: University of Illinois, Auburn University (AL), Emory University, and six copies not in the United States.

*It Began as a Soup Kitchen*

29 KUFFMAN, Dorothy (Ed.). West Oakland soul food cook book. [Oakland: N.p., c. 1970].

27.5cm x 21.5cm. Illustrations throughout. 47 pp. Saddle-stitched, illustrated yellow paper wrappers, edges of wrappers chipped in places, sunned, pages browned throughout due to paper quality. \$650.00

The FIRST & ONLY EDITION of this remarkable grassroots community cookbook from Oakland, California. The proceeds from the cookbook were to support the Peter Maurin Neighborhood House, which was part of a collaborative project by community members. The project started in 1961 as a soup kitchen for transient men in a low-income Black community in West Oakland. After several roadblocks and relocations, the project was expanded into a community center offering classes for adults, a nursery for children, and housing rehabilitation services, among other things. The organizers were eventually able to procure funding and in 1966 moved from being a volunteer-run organization to having paid staff and a board of directors.

The recipes in the cookbook were contributed by community members who were involved in the service projects. The cookbook is broken into the following sections: "Breads;" "Preserves & Relishes;" "Salads;" "Vegetables;" "Gumbos;" "Fish Dishes;" "Cheese Dishes;" "Meat Dishes;" "Casseroles;" "Desserts;" and "Home Remedies." Though there is no listed date of publication, OCLC cites 1970 and the timeline of the history of The Peter Maurin Neighborhood House seems to support that.

Illustrated with fabulous sketches of families and the neighborhood drawn by John Baldwin and Audrey DeJournette.

¶ OCLC: Buffalo State College, California State University (Chico), Culinary Institute of America Library, Michigan State University, New York University, Texas Woman's University Library, University of Alabama, University of California (Berkeley, Los Angeles and San Diego), and University of Nebraska (Lincoln).

*A Pharmacist Writes a Guide to Winemaking*

30 LAVAL, Gustave Henri. Étude sur la vinification. Carpentras: Proyet, 1866.

8vo. 32 pp. Contemporary wrappers, somewhat soiled and spotted, small paper repair to the spine of the head of the spine of the wrapper, lightly browned. \$1500.00

The extremely rare FIRST & ONLY EDITION of Gustave Henri Laval's study of how to make wine. Carpentras is not far from the Cotes du Rhone, Bandol, Luberon, Vacqueyras, and Languedoc appellations which focus on Grenache, Syrah, Carignan, Cinsault, Mourvèdre, Clairette, and Grenache Blanc.

Laval notes how recently, it is almost impossible to sell French wine. Part of this is due to the sudden increase in the number of vineyards that have gone in resulting in a wine glut in the market. Other causes are the lack of care in cellaring wine and the obstacles placed on the wine trade by the government. (Laval notes that the fees and taxes alone on wines going to Paris are more than double the actual value of the wine.)

Laval hopes to improve the wines in his region by reducing the sweetness of the wines. He notes that area is prone to high temperatures and that this affects the ripeness of the grapes harvested. He also notes how when making wine, the "animalcule vivant" (living animalcule) in the air enter into the fermentation process and give the wine its characteristics. For this reason, "every winemaker must understand that to make good wine it is necessary to seek the most favorable conditions for the development of this ferment."

After reading the attention to the chemistry involved in winemaking it is not surprising that Laval was a pharmacist who graduated at the top of his class in Montpellier.

On the upper wrapper the work is inscribed by Laval to "Monsieur Allegier."

On the final page it is noted that the weighing scales called for in Laval's work can be obtained from M. Duval, an optician in Carpentras.

In good condition.

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

3 I (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. \$9,500.00

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 14<sup>th</sup>-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* (crawdad 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.

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 it 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.

*An Imaginary Dinner*

32 (MANUSCRIPT: menu.) Souper chez l'art de plaire ambigu-comique. France, late 18<sup>th</sup>-early 19<sup>th</sup> century.

32.5cm x 21.5cm. [12] pp. (of which 7 pp. are blank). Unbound, signs of having been folded, lightly sunned, edges slightly worn, faint dampstaining. \$1500.00

AN EXTREMELY UNUSUAL MENU, written in manuscript in a legible hand, and describing what appears to be an imaginary meal made up of nearly fifty dishes. In the 17<sup>th</sup> and 18<sup>th</sup> century in France, an “ambigu” was a supper that was served all at once, sometimes at a sideboard, and included both cold and hot dishes. In the current case, however, the menu calls for soup followed by two services (each comprising multiple dishes), which is then followed by dessert.

On the first leaf is written:

*Vivre n'est rien sans la table, et l'amour. Gastronomie. La séance est occupée par la troupe de plaisirs. Les graces et la beauté en vont faire les bonheurs. De l'imprimerie des amis.*

*Living is nothing without the table, and love. Gastronomy. The gathering is occupied by the troupe of pleasures. Graces and beauty will do the honors. From the printing press of friends.*

Immediately, it is clear that this is not your ordinary menu! The names of the dishes follow in this convivial sensuality.

The menu begins with two soups (*Potage des santés* and *Potage de désirs* – soups of health and desire) followed by *L'Amitié en pièce de résistance* (friendship as the most important dish). This is followed by eleven smaller dishes that include *Des Brochettes en mots piquans* (small skewers in spicy words); *De la Morale en Chartreuse* (morality in chartreuse); *Des mots perdus relevés aux anchois* (lost words seasoned with anchovies); *Petits pâtés au jus d'amour* (small pâtés in love juice); and *Des langues fourrées d'expressions galantes* (tongues filled with gallant expressions). After these dishes there is an announcement that the *pains au lait* will be baked by M. de Nivernois and served throughout the meal. At their leisure, the ladies in attendance can either share their *pain au lait* with their husbands or with their neighbors.

Next is served four hors d'oeuvres: *La Melancolie noyée au cour-bouillon* (Melancholy drowned in a vegetable broth); *Les discussions à la glace* (discussions in the mirror); *Les affaires du tems ajournées à demain* (the affairs of the time (i.e. today) put off till tomorrow); and *L'étiquette en pièce froide* (etiquette in a cold room). These are followed by *entre-mets* which include *Les secrets des autres couverts d'un macaroni* (the secrets of others covered in macaroni) and (my favorite) *Crème de la volupté dans des petits pots d'incertitude* (cream of voluptuousness in little pots of uncertainty). These drinks are followed by two wines and no less than sixteen desserts and various dessert wines and liquors.

The last line notes that the *Séance* will be finished with the couplets in honor of “d'A.” There is nothing to indicate who “d'A.” is, but on the first leaf, there is also a reference to “A.B.”

It should be noted that *séances* was also the name that Alexandre Balthazar Laurent Grimod de la Reynière gave to his gatherings of food critics (*séances de dégustation*) at the beginning of the 19<sup>th</sup> century. The Theatre de l'Ambigu-Comique was founded in 1769 on the boulevard du Temple. It was rebuilt in 1770 and 1786, and was destroyed by fire in 1827.

In very good condition.

*From the Collection of the Chef of Le Cazenove*

33 (MANUSCRIPT: French cookery.) Later half of the 18<sup>th</sup> century.

22.2cm x 17.5cm. [48] pp. (paginated 25-72 pp. including nine pages numbered only). Stitched as issued, dampstaining to a few leaves but still very much legible, untrimmed throughout. \$3500.00

AN INTERESTING MANUSCRIPT written in a single, legible hand, and comprising approximately fifty recipes written in black ink. Each page is also numerated in red ink.

The work begins with recommendations on dishes to be prepared for someone who is aged and in delicate health. There then follow numerous recipes including those for a *pot au feu*; a *jus gras fait au pot devant le feu* (a fat juice [i.e. sauce] made in a pot in front of the fire); a *jus maigre* (a juice for fasting days); *marmalade de tomates* (tomato marmalade); *sauce blanche*; *purée de carottes ou de betteraves* (a carrot or beet purée); *farce ou Hachis maigre au poisson* (a stuffing or hash for fasting days made from fish); *bisque ou potage aux écrevisses* (a soup or bisque made from crayfish); the famous *sauce béchamel*; *potage au potiron* (pumpkin soup); *gâteau de riz* (rice cake); *œufs mollets sur le plat au lard* (soft-boiled eggs fried with bacon); *bouillon d'urgence fait en 3/4 d'heure* (emergency broth made in 3/4 of an hour); *purée de marrons ou de châtaignes* (chestnut purée); and *crème à la moelle de bœuf* (beef marrow cream); *sanglier* (wild boar); and *soufflet de fécule de pommes de terre* (a soufflé made from potato starch).

One of the most interesting recipes is the one for a *sauce à la Bayonnaise*, which is basically a recipe for a mayonnaise with finely chopped herbs added.<sup>9</sup> In the debate over the origin of this important French recipe, both Grimod de la Reynière and Carême have contributed their opinions, but in my reading of the various positions, I have to say that a final verdict has not been reached. Some involve a tribute to Richellieu, others disparaging comments about the food from Mahon, and others a reference to the cuisine of Bayonne. Whatever position one wants to take, it is clear that this is a very early appearance of the recipe.<sup>10</sup>

From the celebrated gastronomic library of the chef Pierre Orsi with his bookplate tipped in after the first leaf. Orsi was born in 1939 and studied with the famous chef Paul Bocouse. Orsi's restaurant Le Cazenove was a gastronomic destination in Lyon and famous for classic French dishes, such as those found in this manuscript. His restaurant was especially popular with celebrities and important French figures such as François Mitterrand.<sup>11</sup>

Considering the pagination, this was mostly likely part of a larger manuscript at one time. Also, at the top of the first leaf, but in very faded red ink, is "2. Cahyir" (i.e. *cabier*, or notebook). Since the notebook begins with the general heading of "Cuisine," it may be that this was the only part of the manuscript that related to food. It should also be noted that all of the recipes are complete, including that on the final leaf.

In good condition.

### "Who deeply drinks of Wine"

34 (MANUSCRIPT.) The song book of Henry Edwards of Pye[hest?]. c.1836.

12.5cm x 7.5cm. [49] pp. of manuscript (of which 35 are numerated) followed by [23] blank leaves. Contemporary red morocco, double blind fillet around sides and on spine, silver clasp intact, marbled endpapers, evidence of some leaves having been excised. \$750.00

A lovely little personal notebook containing the songs of Henry Edwards. It may be that this manuscript originated in Scotland as there are a few songs referring to the Highlands and "Bonnie lads." There are also a number of nautical references.

Among the songs there are those to "The Charming Woman;" "Contented Pam;" "The British Oak;" "The best of all good Company;" "The Old English Gentleman;" "My Heart's in the Highlands;" "Nelson;" "Trot away;" and "Sound the Pibroch." The *piproch* is a traditional form of Scottish music associated with bagpipes. There is another about a famed smuggler named "Will Watch" that begins "T'was one morn when the wind from the northward blew keenly." This is a folk song that is well documented in the repertoire of traditional sea ballads (it is no. 1617 in the Roud Folk Song Index).

Some of the drinking songs include "Sing Hey; for the bottle" and "The Glasses Sparkle on the Board." The song "Who deeply drinks of Wine" begins as follows:

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<sup>9</sup> Whipping up a partially cooked egg yolk with olive oil, adding a bit of vinegar, and salt and pepper to taste, till the mixture is emulsified. Interestingly, Grimod also recommended the addition of finely chopped herbs.

<sup>10</sup> The *Robert* dictionary writes that the first appearance of the word "mayonnaise" doesn't appear until 1807. There is no entry for the earlier spelling of "Bayonnaise" (though some food historians have argued that it wasn't uncommon for the letter "b" to be replaced with "m" in some cases in the evolution of French).

<sup>11</sup> The offer of this recipe book is especially timely as Le Cazenove will be closing it's doors permanently later this month (February, 2025).

*Gaily still my moments roll  
While I quaff the flowing bowl  
Care can never reach the soul  
Who deeply drinks of wine, who deeply drinks of wine...*

Written in a tight, legible small hand.  
The watermark on the paper is dated 1836.  
In very good condition.

*From an "American Cream" to "Cbutnee"*

35 (MANUSCRIPT: English cookery.) Results of Experience by Two Generations including Two Mothers of two large Families of the Eighteenth Century Norwich & Canterbury. [c.1840-1896.]

18cm x 11.5cm. 171 pp. followed by 19 blank leaves. Contemporary pebbled cloth made to look like pigskin, "M.S. Receipts" stamped in gilt on the spine, edges sprinkled red, slight wear to the corners and head and tail of the spine, the first 11 leaves tabulated for an index, light spotting to some leaves. \$600.00

An interesting and unusual manuscript. This appears to be a manuscript that was written in the 19<sup>th</sup> century by someone who was copying receipts from two 18<sup>th</sup> century English cookery manuscripts, one from Norwich and the other from Canterbury. The title above appears on a light blue preliminary leaf and the compiler has cut the margins of the first 11 leaves to make an alphabetized tabulation for the index to the recipes (tabs are there for A, E, I, O, U, & Y – perhaps the writer was a school teacher).

The work begins with a 6-page introduction entitled "A few useful hints and observations worthy the attention of young housekeepers." The passages have quotation marks but there is no citation to know where they might have come from. Among the approximately 250 recipes, there are directions for making "Apple Amber;" "Blancmange, almond;" "Cake, Yorkshire;" "Damson cordial;" "Egg nests;" "Friars omelet;" "Gingerbread, meal;" "Haddock toast;" "Invalid's potted meat;" "Jelly, calf's foot;" "Minced meat for invalids;" "Oatmeal biscuits;" "Pudding, soda;" "Rabbit boiled;" "Tomato sauce;" and "Veal broth."

The first 30 pp. are without recipe attribution. On page 31 there is a recipe which apparently comes from "Liebig's Chemistry of Food p. 131." This book was printed in 1847. Two pages later, on p. 33, there is a recipe that is dated "Mar. 15<sup>th</sup> 1850." From this point onwards, many of the recipes have attributions (including Mrs. Beeton). The latest date appears on p. 147 and it is a recipe for "Cherry Jelly" that is dated 1896.

Although it is not clear where the 18<sup>th</sup> century recipes begin and the 19<sup>th</sup> century recipes take over, this is an interesting and very full recipe book.

In very good condition.

*An Art Book or a Cookbook?*

36 (MANUSCRIPT: English cookery and commonplace book.) Powell (or Powel) Family, 1851-53.

20cm x 16.5cm. Quarter sheep over marbled boards, large vellum tips, spine worn with some loss at the upper 2" of the spine, rubbed, leaves wrinkled and some spotting in places, evidence of some portions of leaves being excised out. \$750.00

This is an interesting and diverse manuscript that includes approximately seventy-five different recipes as well as 36 pages of pencil drawings.

Written *tête-bêche*, when read from one direction, the manuscript is a cookbook written in a legible hand. When read from the other direction, it is an art book filled with pencil drawings, some of which appear to have been done by a child or a young adult. The subject matter of the illustrations ranges from country houses, animals, and tools, to specific named scenes such as

an English church in Dieppe; the Tunstall Vicarage; a "View in New Zealand;" "Loch Leven;" and "Gilburn Castle."

Among the recipes we find those for "Orange Jelly;" "Lemon Cheese Cakes;" "White Furniture Polish;" "A Yorkshire receipt for curing Hams & Bacon;" "Short Bread;" "Bath Buns;" "Brandy Cream;" "Fondue;" "To make healing ointment;" "Cowslip wine;" and for "Hooping Cough."

Laid in are several recipes on slips of paper: a newspaper cutout for rhubarb wine; a manuscript recipe for pudding that is folded and in a small envelope that is addressed to "Mrs Charles Powell;" a manuscript receipt for a salad; one for velvet cream; and another for pound cake that is addressed to "Miss L. Powel." The dates of the recipes range from 1851 to 1853.

### *An Early American Hotel Menu*

37 (MENU.) Franklin House. Hayes & Treadwell. New-York, Wednesday, January 8 1845. New York: Charles K. Moore, [1845].

27.2cm x 14cm. Wood engraving. Printed recto/verso, text within an ornamental border on both sides, signs of having been folded. \$600.00

The FIRST & ONLY EDITION of this early New York City menu from the Franklin House hotel located at 195 & 197 Broadway (near city hall). Hayes & Treadwell were the hotel's proprietors.

The menu offers up forty-eight different dishes and thirty-two different alcoholic beverages (from Haut-Brion claret to Bollinger Champagne). Some of the foods include stewed striped bass and caper sauce; macaroni & cheese; chicken pie; stewed rabbit & port wine sauce; "Kole slaugh;" boiled turnips; squash; roast turkeys & cranberry; venison steaks and jelly; and apple and rice pies.<sup>12</sup>

At the bottom of the menu, adjacent to a printed manicule, is the announcement "For wines, and time of departure of steam boats, and rail cars &c. see the other side of this bill." Also included on the verso is a list of the "Time of arrival and departure of the mails."

In fine condition.

¶ Not in OCLC.

### *The First Cookbook by a French Woman*

38 MÉRIGOT, Madame. *La cuisinière républicaine qui enseigne la manière simple d'accommoder les pommes de terre.* [Paris]: Mérigot jeune, AN III [Sept. 1794 - Sept. 1795].

24mo. 42 pp. 19<sup>th</sup> century gilt-stamped vellum, cipher stamped in gilt on upper board, title stamped in gilt on spine, untrimmed, expert marginal restoration to the final leaf, retaining most of the deckles. \$40,000.00

The extremely rare and incredibly important FIRST EDITION of *La cuisinière républicaine* by Madame Mérigot. Not only is this the first cookbook with a recipe for french fries, but it is the first cookbook by a French woman.<sup>13</sup> It is also one of only three known copies (see below).

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<sup>12</sup> For a description of the dining experience, see the Daytonian in Manhattan blog at <https://daytoninmanhattan.blogspot.com/2017/10/the-lost-franklin-house-hotel-broadway.html>.

<sup>13</sup> In the chapter devoted to the potato in the *History of food*, Toussaint-Samat notes that when Parmentier first introduced the potato to France, the public did not think much of it. Toussaint-Samat goes on to note "However, the recipes for potatoes in the first cookery book published in France for ordinary people sound modern, appetizing and economical. This work, *La cuisine* [sic.] *républicaine*...was the first French cookery book written by a woman..." page 723. This claim is also made by Beatrice Fink in her entry for Madame Merigot in *Culinary biographies*.



I first encountered Mériqot's *La cuisinière républicaine* in 2009 while studying a short history of edible sculptures (*pièce montées*) written by the well-known anarchist and art historian Félix Fénéon (1861-1944). Fénéon had written an essay entitled *La plastique culinaire* in 1922 in the *Bulletin de la vie artistique*. In it, he had noted the paucity of cookbooks during the newly formed French Republic. One book that he did reference, however, was Mériqot's *La cuisinière républicaine* and how it contrasted with the ornate cookbooks that had come before. At the time, I was making an exhibit at the Pompidou Center and we borrowed the copy from the Bibliothèque nationale de France for the show. I have been looking for the book ever since.

Despite the book's incredible rarity, its fame is well established. The late French gastronomy dealer Daniel Morcrette published a facsimile of the book with a short historical essay in 1976. Morcrette starts out by noting that the first cookbook of the "Nouveau Régime" was also the first cookbook dedicated to the potato. Considering the wide-spread hunger throughout France at this time, combined with government's efforts to introduce the potato into the farming practices and diet in France, it is not surprising that such a cookbook would emerge. What is especially interesting is that it also began a new genre of cookbook publishing, one which appealed to cooks with a modest income and those facing hunger. Not surprisingly, as an object the cookbook was also ground breaking: its diminutive format and modest length was a new idea, and it would change cookbook publishing in the century to come.<sup>14</sup>

In *Culinary biographies, a dictionary of the world's great...cookbook authors*, Beatrice Fink notes that *La cuisinière républicaine* is

*most interesting from a social and historical viewpoint, and [the] first of its kind in France several times over. It is the first cookbook ever authored by a woman in France. Contrary to England, where cookbooks written by women during the eighteenth century were the rule, in France such books had remained an all-male fiefdom. Cuisinière was also the first cookbook to be published under the Republic that was proclaimed in September 1792 (An I). In addition, and more pointedly, it was the first cookbook to contain exclusively potato recipes. Potatoes were a revolutionary rallying cry in times of severe wheat shortages and overall food scarcity. Mme Meriqot's book is thus a revolutionary act in and of itself at a time when, official proclamations urging people to cultivate and eat potatoes notwithstanding, the vast majority of the French population still regarded Solanum tuberosum esculentum with a great deal of suspicion.*

This copy comes from the library of Edmond de Goncourt, the well-known French author and founder, with his brother, of the Prix Goncourt (a prize recognizing the best prose writing in France). On one of the upper free endpapers, written in red ink in Goncourt's hand, is the following inscription: "Voici où en était la cuisine délicate voluptueuse du règne de Louis XV, en les années 1793 et 1794, De Goncourt" (This is where the delicate, voluptuous cuisine of the reign of Louis XV was, in the years 1793 and 1794, De Goncourt). The boards of the binding are also gilt stamped with Goncourt's cipher.

In very good condition.

¶ Cagle 348; *Livres en bouche* 229; OCLC: Lilly Library and the Bibliothèque nationale de France; Vicaire col. 240. There is no record of its sale in Rare Book Hub.

### *One of the Greatest and Most-Sought After 16<sup>th</sup>-Century Cookbooks*

39 MESSISBUGO, Christoforo. Banchetti. Ferrara: De Buglhat & Hucher, 1549.

4to. Three full-page woodcut illustrations and two full-page printer's devices in the text. [8], 22, [2], 71, [1 - blank], 7, [1 - blank] ll. Late 19<sup>th</sup>-century plumb morocco, all edges of boards with single gilt fillet, spine simply gilt in five compartments. \$45,000.00

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<sup>14</sup> We have seen only one exception to this in the form of a cookbook tract that was mostly likely part of the *Bibliothèque bleue* genre of publishing. With these small *plaquettes* (chapbooks) bound in blue wrappers, traveling booksellers would sell their publications by *colportage* (*colporteurs* were traveling salesmen who would carry their publications in baskets and trays as they walked around selling their books). This system was important in publishing history as it was also a means to get published works to the countryside and to those with more modest incomes. The example that we have is *Le petit cuisinier*, 1707. Considering the method of distribution and the fragility of the publications, it is not surprising that it is the only known copy.

The extremely important and rare FIRST EDITION of Cristoforo Messisbugo's groundbreaking contribution to gastronomy during the European Renaissance. The first section of the work reconstructs the feasts organized by Messisbugo for his patron, Hippolyte d'Este, Cardinal of Ferrara, son of Lucrezia Borgia and Alphonse d'Este. A large woodcut depicts one of these meals, with several dogs feasting on leftovers in the foreground, while another woodcut shows the interior of the kitchens during the preparation of the banquet. Both images are famous in gastronomic literature.

The second section is a collection of roughly 345 recipes which document the Italian cuisine of the time. Included are various kinds of pies (*pizze*); pasta; sauces; charcuterie; fritters; broths; fish dishes; *torte*; and cheeses. There are also vegetarian recipes designed for holy days. In addition to recipes, the author discusses logistical considerations, such as kitchen utensils and supplies.

*Messisbugo was one of the first great cookbook authors of the modern era. His Banchetti... published posthumously in 1549, not only offers... recipes organized by subject but also detailed descriptions of spectacular meals served at the ducal court of the Este family in Ferrara between 1529 and 1548. It is intended as a practical guide for rulers who hope to imitate such banquets, and even details the equipment required down to every last plate and the entire kitchen and wait staff, a veritable army of servants. It thus offers the first fairly complete picture of what was involved in banquet organization in the early sixteenth century.* – Ken Albala in *Alice Arndt's Culinary biographies*, p. 265.<sup>15</sup>

Messisbugo (d. 1548), whose engraved portrait is on the verso of the title page, officiated in the service of the Dukes Alfonso and Hercule d'Este from 1524 to 1548 and was elevated to the rank of Count Palatine by Charles V in 1533.

From the library of Arthur Coke Burnell (1840-1882), specialist and collector of Sanskrit manuscripts, then of Harry Schraemli (1904-1995), one of the 20<sup>th</sup> century's most famous gastronomy book collectors.

With early manuscript notations in Roman and Arabic numerals next to certain recipes.

In very good condition and preserved in a clamshell box of half calf over marbled boards.

¶ Cagle, 1162; Oberlé, 61; OCLC: New York Academy of Medicine, Stanford, Huntington Library, University of Chicago, Indiana University, Harvard, and five locations outside of The United States; Vicaire, 596.

### *Don't Eat Ice Cream if you have Cholera*

40 (MEXICO.) Chavert, Juan Luis. *Disertacion sobre el cholera-morbus*. Mexico City: Imprea en la Oficina de Valdés, a cargo de José Maria Gallegos, 1833.

8vo. 1 p.l., 29, [1 - blank] pp. Original wrappers, some wear to spine, signs of having been folded. \$1000.00

The rare FIRST & ONLY EDITION of Chavert's study of cholera and its treatment. Chavert begins by noting cholera's spread from Asia to Egypt and other parts of the world beginning in 1815. He then describes its travel through Siberia, Moscow, Poland, Germany, England, France, and finally to Canada, the United States, Cuba, and Mexico. He had hoped that the elevation of Mexico City would help protect it from the epidemic, but that is not the case.

To control the spread of the disease, Chavert recommends staying away from humid areas, wearing flannel, and avoiding excessive drinking of wine. One also shouldn't eat fatty foods, sweets, green fruit, acidic food, or ice cream. What you should eat is beef broth, grilled beef, chicken, and dried legumes. For drinks, "pure or watered wine" and *pulque* in small quantities is ok.

Chavert then describes the six stages of cholera followed by a large section (the second part of the book), that describes how *mikania buaco* (climbing hempvine) can be used as a cure. Chavert notes that the plant is common in Mexico and that it was also used with success to combat yellow fever. The plant can purge the blood, stabilize the bowels, and lessen cramps in patients. He also notes the successful experiments with *buaco* in Bordeaux and Paris.

To administer the plant, one should alternate between teaspoons of a *buaco* brandy and servings of it cooked. Meanwhile, the patient is given a "hot oil scrub" and then sprinkled with cornmeal. A hot water bottle is also to be put at the patient's feet (to keep the feet warm and dry). As the patient recovers, the patient should then be served *atole*, a traditional Mexican drink (the word comes from the Nahuatl word *atolli* meaning liquid) made from corn, rice, or sagu.

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<sup>15</sup> For more on Messisbugo see Anne Willan's *The Cookbook library* (2012) and Ken Albala's *The Banquet* (2007).

In very good condition.

¶ OCLC: University of California (Berkeley & Los Angeles), Duke University, and the University of Texas' Southwestern Medical Library.

*More Honey is Needed in Mexico*

41 (MEXICO: honey.) [Drop-title:] Tagnon, Juan José . Memoria... sobre la multiplicacion de las abejas. [Mexico: Aguila, 1830.]

8vo. 4 pp. Recent vellum with ties, small stain to the leaves at the top of the gutter.

\$1250.00

The very rare FIRST & ONLY EDITION (see below) of this introduction to bee management. Issued by the Banco de Avio, this *Memoria* is part of a series of short works published in an effort to support and diversify agriculture in Mexico.

The work begins by referring to the habit of destroying bee swarms in order to get their honey. Tagnon compares this to killing the goose that lays the golden egg. To amend this situation, he has designed a hive that can “get the most out of the bees without destroying them.” The work describes how to construct and maintain such a hive.

The Banco de Avio was begun in the same year as our publication. Created at the request Vice President Anastasio Bustamente, the bank's goal was to encourage and finance the study of Mexico's flora and fauna to develop them economically. The current work on bees was published towards that end.

Tagnon's work is bound with a second work that is an introduction to the bank's agricultural program. Entitled *Coleccion de memorias instructivas sobre los ramos de agricultura, artes y manufacturas* (Mexico: Aguila, 1830), it is 6 pp. long and it introduces the bank's overall program and the reason why new agricultural products need to be developed in Mexico. Tagnon's work about bees was the first in the series of *Memorias* (other subjects were also published – see OCLC).

The drop-title explains that Juan José Tagnon submitted this essay in 1812 to a contest held by the Agricultural Society of the Mexican Senate and won. It also notes that it was originally written in French and that Tagnon was “a tenant of Baronville in the province of Namur” (“Sr. Juan José Tagnon, arrendatario en Baronvill, en la actualidad provincia de Namur”). It is probable, therefore, that Tagnon was a Belgian living in Mexico when he participated in the competition. There is no evidence to indicate that the work was ever published elsewhere (all searches in French and Spanish come up empty handed).

Tagnon's *Memoria...sobre la multiplicacion de las abejas* was translated by Colonel Pedro Fernandez del Castillo. Castillo would later get involved in Mexican-American diplomacy and become the Minister of Finance in Mexico.

In good condition.

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

*The Royal Cellar, Wines, and Vineyards*

42 OPPMANN, Michael. Der K. Hofkeller zu Würzburg. [Würzburg]: C. Weiss, 1849.

4to (oblong). Four lithograph plates. [20] pp. (paginated as 40 pp. because each page is laid-out to have two columns of text, each representing a page). Original lithographed wrappers, expert paper repair to the upper corner and edge of the upper and lower wrappers (not affecting the illustration), some leave edges with short tears (not affecting text), paper lightly browned.

\$3000.00

The extremely rare FIRST & ONLY EDITION of this guide to a royal cellar located in Würzburg, Germany. The publication begins by noting that the cellar is usually off limits to viewers as it is “in the bosom of the earth.” To amend that situation, Oppmann has produced this magnificent description of the cellar and its history accompanied by four lovely full-page lithographs (five if you include the elaborate upper wrapper).

The cellar itself is part of the Würzburg Residence, a building that was commissioned by Prince-Bishop of Würzburg Johann Philipp Franz von Schönborn and his brother Friedrich Carl von Schönborn in 1720. Completed in 1744, the Residence

is nearly 50,000 square feet and was designed by Balthasar Neumann, a well-known Baroque architect.<sup>16</sup>

The author of this cellar guide is Michael Oppmann, a German wine producer who also wrote other works on wine, one of which appears in Simon's *Bibliotheca vinaria* on p. 166.<sup>17</sup> The work begins by describing the cellar itself:

*In terms of its size and the number of barrels it houses it is one of the most magnificent in Germany and although the pillars and foundations of the upper buildings here are of enormous dimensions it is nevertheless very spacious and suitably designed for the cultivation of wines in their various stages of development...*

It should be remembered that in Germany, the *Kellermeister* (cellar master) was also responsible for making and blending wines. Oppmann then goes on to explain that the cellar can hold 18,000 barrels; the ways in which it was designed to facilitate the making and storage of wine; the history of other royal cellars; how the storage of wine was affected by different wars in the 17<sup>th</sup> and 18<sup>th</sup> centuries; different vintages; other vineyards owned by various royal families; the history of the Würzburg estate; and the history of the surrounding vineyards.

At one point Oppmann proudly proclaims that the Würzburg estate is one of the most important places for *Leistenwein*, a high-quality wine from the vineyards in Franconia, Germany. According to Oppmann, this wine "is particularly distinguished by its delicate taste, fine aroma and rich bouquet, to such an extent that it is rightly called the king of Franconian wines and is among the most famous wines."

The beautiful full-page lithographs depict various scenes in the wine cellar: a long row of enormous barrels with men around the table drinking in the distance; another row of large barrels, this time stacked on each other in twos, with well-to-do men and women being served wine; a winemaker holding up a glass of wine to see the light through it while his assistant has a bottle-carrier full of bottles, going into the distance are rows of enormous barrels and above their heads hangs a sign reading "In Vino Veritas;" and lastly a cellar worker who has fallen asleep at work, an empty glass in his hand, as more barrels disappear into the distance.

¶ Not in OCLC (which does record a digital copy at three locations in Germany).

### *Outstandingly Beautiful!*

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

Oblong; 21.5cm x 29cm. [29] leaves of artwork mounted on rectos only. Contemporary dark purple morocco, ornately gilt and blind stamped, with red, green and yellow inlay, spine gilt and blind-stamped in five compartments, edges gilt, white *papier moiré* endpapers, gilt dentelles. \$19,500.00

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

Products include various lavender waters; a *Huile Antique*; a cream for a woman's hair called *Crème nutritive a la Duchesse*; an *Opiat Carbonique* (perhaps a pick-me-up?); an almond paste; various types of rose waters and essences; a soap powder made especially for the beard; an *Essencia de Portugal*; a double-rectified cologne; a *Pommade de Macassar*; a *Savon au Magnolia* and a *Savon de l'Impératrice du Brésil*; a soap made with bitter almonds; a jasmine oil extract; a *Pommade Coquette*; vanilla oil; a perfume made from almond flowers and violets that can also whiten one's hands; perfumes for fabric and clothes; brown and black dyes for one's moustache; a beef marrow pomade to be applied to one's hair; a *Vinaigre Radical*; an *Eau Spiritueuse*; dental powders; an extract of crystalized vinegar for headaches; and an aromatic vinegar to be used against typhus and the plague.

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<sup>16</sup> In 1981, it was designated a UNESCO World Heritage Site for its architecture.

<sup>17</sup> The work, *Ueber die offenen Gährung des Weinmostes*, is equally rare and is not in OCLC.

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

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

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

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

### *The Only Copy Known*

44 LE PETIT CUISINIER familial, pour apprester en ménage, chair & poisson; comme aussi à faire des tourtes, & plusieurs sortes de confitures. Par le Sieur D\*\*\*. Cuisinier du Roy. Lyon: André Molin, rue Belle-Cordier, près belle-Cour. 1707.

12mo. Ornate woodcut device, woodcut head and tailpieces. 24 pp. Expert red morocco binding in the style of the period and made with early 18th-century French red morocco, triple gilt fillet around sides with small gilt rose stamp in the corners, spine in six compartments with raised bands, double gilt fillet on spine, early 18th-century pastedowns and free endpapers, expert paper restoration to the upper edges (not affecting text). \$38,000.00

The exceptionally rare FIRST & ONLY EDITION of the “familiar little cook,” a modest pocketbook-sized recipe book containing directions for making forty-two different dishes. This *unicum* is unrecorded in OCLC, the Bibliothèque nationale de France, and all gastronomic bibliographies.

The first section of the cookbook is devoted to meats and it contains twelve different recipes. Included is a *Fricassée de Veau* that includes a finely chopped veal cooked in a butter roux, salt, pepper, bay laurel, onions, and when served hot, mixed in a sauce made from egg yolks thinned with *verjus* and parsley. Other recipes are for lamb and beef.

The second section is for fish and it also contains twelve recipes. The recipe for fried carp describes how you must scale the fish first, split it along the back, get the frying pan very hot, then flour the carp, fry it, and serve with a *verjus* flavored with orange. There are two salmon recipes, one of which is for a roast salmon that is served with a sauce made from butter, vinegar, capers, salt, pepper, and breadcrumbs that is poured over the fish as you plate it. The other fish are eels, pike, bullhead, and tench.

The third section has nine recipes for egg dishes and pies (both savory and sweet). There is an apple pie recipe that calls for sugar, cinnamon, and lemon rind jam; at the end of cooking, you brown the pie and then sprinkle sugar on top. (It is noted that this recipe can be used for pears and apricots also.) There are also recipes for a spinach pie, a cream pie, a fish pie, an herb pie, and an eel *pâté* made with carp, eel, asparagus, and artichokes and served hot. The last recipe is for cookies that can also be altered and made into *macarons* by adding mixed crushed almonds and sugar.

The final section is for confiture and it also includes nine dishes. It begins with directions on how to clarify white and brown sugar and is followed by recipes for quince, pear, apple, and nuts.

It is interesting to note that when *Le petit cuisinier familial* was published, it was the most modest cookbook that had yet been printed in France. In the 15th century, that title was held by the Lyon edition of Taillevent edition printed in 1489-91: 4to., [24] ll. (Notaker 601.6, surviving in one incomplete copy only). In the 16th century, it was the *Petit traité* printed in Paris c.1536-38?: 8vo., [40] ll. (Notaker 603, surviving in only one copy). In the 17th century it was *Le confiturier françois* printed in Paris in 1660: also 8vo., 3 p.l., 94 pp. (Notaker 623, surviving in three copies).

But *Le petit cuisinier familial* was smaller and shorter than all three and, as such, it represented a new chapter in cookbook publishing in France that is worthy of additional research. For example, was the cookbook part of the emerging *Bibliothèque bleue* genre of popular printing and distribution that was occurring in early modern France? Did it represent the first effort to bring cookbook publishing to a broader and less affluent public?

A little is known about the printer André Molin (1658-1722). He took over the printing business started by his father Jean Molin and at times he worked in association with his mother “veuve de Jean Molin.” He wrote and printed *L’amour amant* in 1696, and in 1711 he was fined for printing a counterfeit edition of *Recueil de pièces concernant les religieuses de Port-Royal des Champs* and 395 copies were seized. Jean Goy took over the printing firm in 1709.

On the title page, the authorship of the recipes is attributed to “le Sieur D\*\*\*. Cuisinier du Roy.” It is not clear if this is a fictitious person or someone who wanted their name to remain secret. At this time, King Louis XIV ruled France and the most famous royal chef was François Massialot, but we have been unable to find these recipes in Massialot’s cookbooks (*La cuisinier royal et bourgeois*, 1691, and *Nouvelle instruction pour les confitures*, 1692). It appears that these recipes are printed here for the first time.

The ornate title page woodcut device has “dulce et amarum” (sweetness and bitter) on a banderole intertwined in a flowering herb plant.

In very good condition and bound in a lovely binding in the style of the period.

¶ Not in Bitting, Cagle, Drexel, Georg, Horn Arndt, Oberlé, OCLC, Simon, or Vicaire.

### *Control your Health by Knowing What to Eat*

45 PINOT, J. Les légumes et les fruits au point de vue hygiénique et thérapeutique. Vichy: Wallon, 1882.

8vo. 104 pp. Original printed wrappers.

\$1000.00

The extremely rare FIRST & ONLY EDITION of Pinot’s guide to a healthy diet. From the preface, we read that Pinot has had trouble with his own health, that he has spent time reading the works of the wine writer Guyot and studying viticulture. He also drinks a strawberry leaf infusion each morning.

But he realized that many doctors prescribe a diet to their patients without actually knowing the various health properties of different foods. Towards amending this situation, Pinot has put together this alphabetically arranged list of different foodstuffs and their qualities. As he notes, “Those who know how to choose their foods will not only be able to cure many of their diseases, but also prevent them, which is much better.”

For example, raspberries are described as having citric acid and malic acid. They can be made into a refreshing drink in the summer. When mixed with the juice of gooseberries, they can make a wonderful jam that has a delicious smell. One teaspoon of the jam, mixed with water, is good for inflammatory fevers and scurvy. The raspberry leaves are an astringent. Mixed with a little honey and vinegar they make a good gargle for when you have a sore throat or gum problems.

When discussing the grape vine, he covers the number of acres in vineyards in France; the total amount of revenue they produce for the country; and how France dominates in the making of wine. He also describes how the leaves can be used for diarrhea and dysentery; how the ashes of the branches are a diuretic; and how the grapes are recommended for inflammation, skin diseases, and urinary tract problems. There is even mention of candied grapes being eaten for a cold; how children will have brain damage if they drink wine; and how wine can be used as an enema.

In very good condition.

¶ OCLC: Cornell University and one location outside of the United States.

*“We Will Fight and Fight  
from this Generation  
to the Next”*

46 (PROTEST literature.) People’s Park, Berkeley, California. 1969.

Formats vary, though most are street flyers.

\$3000.00

A FASCINATING COLLECTION OF THIRTY-FIVE DIFFERENT FLYERS AND PROTEST NEWSPAPERS concerning the efforts to keep People’s Park, a much-loved and fought over park in Berkeley, California. One of the most well-known protest movements coming out of Berkeley in the late 1960s, the struggle became emblematic of the fight for social justice, public space, and community rights and it continues even today.

The University of California, Berkeley, took over the land in June of 1967 through eminent domain. It’s first step was to bulldoze the area and destroy all the structures on the lot. But then, part way through the destruction, the University stopped due to a lack of funds. For two years the lot was neglected and became overgrown. Then, in April of 1969, activists began to transform the area into a community park. More than 1000 people donated their time and money as well as trees, flowers, shrubs, and sod. The lot was named “People’s Park.”

The University viewed the community activity as an illegal occupation. On May 15<sup>th</sup>, 1969, the police began arresting the community activists and the University erected a fence around the park. Confrontation between the park supporters and the police ensued resulting in the death of James Rector and the injury of a multitude of Berkeley residents (more than 120 were admitted to hospitals). For activists and the people of Berkeley, the day would be remembered as “Bloody Thursday.” Governor Ronald Reagan responded by calling up 2700 National Guardsmen.

Protests continued at the site and the park became a focal point for activism and marginalised communities. The events of 1969 also became a defining moment in the struggle for community autonomy vs institutional authority.

The University began construction of dorms on People’s Park in 2022 and today it is again encircled by a fence. Although protests have continued, in June of 2024, the California State Supreme Court ruled in favor of the University’s desire to complete their construction of student housing.

This collection of thirty-five items of protest literature is from the events in 1969. If you would like a complete list of the what is in the archive, please let me know. In addition to the thirty-five items from 1969, there are several news clippings about People’s Park from the 1970s and 80s as well as a poster from the 20<sup>th</sup> anniversary of the ‘69 struggles.

Although a few of the flyers are a bit browned around their edges, most are in very good condition.

*The Erotic and Useful Sea Coconut*

47 [QUEAU DE QUINCY, Jean Baptiste.] Description de l’arbre cocotier de mer des Iles Seychelles. Maurice: Imprimerie du “Cernéen,” 1893.

8vo. 10, [2 - blank] pp. Stitched as issued, lightly foxed.

\$1750.00

The extremely rare FIRST & ONLY EDITION of this study of the sea coconut (*Lodoicea*) by Jean Baptiste Queau de Quincy (1748-1827). The work describes the places the tree grows; the discovery of the islands first by the Portuguese and later by the French; the coconut tree’s characteristics; and how the leaves at the head of the tree can be made into a *confit* with vinegar. The sea coconut is the largest seed in the plant kingdom and, today, is considered an endangered plant (due to its rarity). The Seychelles are one of the only places where it thrives.

When describing the coconut itself, the author compares it to a person’s buttocks, and the male and female genitalia (e.g. “The germ comes out, which in the first days, when it does not pass the length of 6 to 8 inches, looks perfectly like the virile member”). He goes even further when describing the fruit of the young coconut:

*When the almond of the sea coconut is not yet in its perfect maturity, the interior of the coconut...contains a substance in the form of a white jelly, firm transparent, excellent and pleasant to the taste, a single coconut can contain two good plates of soup...[when] this jelly becomes sour it is no longer edible, then having the smell, color and real consistency of human seed.*

Other parts of the work describe the various products that can be made from the coconut tree: water containers from the trunks; parts of houses from the leaves (e.g. floor mats, roofs, walls, or doors – the author notes that most of the homes are built this way at the Praslin Island); brooms and baskets; when young, how the leaves can be used for making hats; and how the coconut shells can be made into dishes and drinking vessels. He also describes how in India, the sea coconut had exceptional value at one time because it was believed to have special health and aphrodisiac properties.

Queau de Quincy was the administrator of the Seychelles for France until the English took it over in 1811, when he continued to run the islands for the English until his death. The Seychelles are a group of islands off the east of Africa which, since 1976, has been an independent country (the Republic of Seychelles).

Works printed in Maurice, an island country now known as the Republic of Mauritius and south of Seychelles. Although early works printed in Mauritius are very rare, printing began on the island in 1767 (which was very early in the history of printing in the Southern Hemisphere).

In very good condition.

¶ OCLC: two locations outside of the United States.

### *The Father of Agricultural Science in Cuba*

48 REINOSO, Álvaro. *Ensayo sobre el cultivo de la caña de azucar*. Havana: del Tiempo, 1862.

4to. xiii, [1 - blank], 310, [2] pp. Contemporary green quarter calf, spine in five compartments with blind stamps, blind single fillet, and title stamped in gilt, blue-speckled edges, marbled endpapers. \$5000.00

The rare FIRST EDITION of Álvaro Reinoso's study of the sugar industry in Cuba. On the title page, the author's name is spelled "Reynoso" but OCLC lists his works under "Reinoso."

Reinoso (1829-1888) was a Cuban agronomist and his *Ensayo sobre el cultivo de la caña de azucar* revolutionized sugarcane production in Cuba by promoting crop rotation, soil conservation, mechanization, and improved milling techniques to increase efficiency and yield. These contributions ultimately helped to transition Cuba's sugar production from traditional plantation methods to a more industrialized system thus reinforcing Cuba's status as a leader in sugar exports. It was also in line with his abolitionist ideals.

Politically, Reinoso was closely linked with the movement known as Reformism in Cuba, a movement which sought to improve the economic and social situation of the people of Cuba through encouraging reforms to the legacy of the Spanish colonial system on the island. As a move towards independence, it would later be challenged by Spanish colonialism and United States influence.

On the upper free endpaper the book is inscribed by Reinoso "A Mr. Mourgue Souvenir d'amité."

Reinoso also wrote on the poison arrows of the indigenous populations of the Americas and bird poop on the Cayos de los Jardínillos, a small group of islands off of the southern coast of Cuba.

A very good copy.

¶ OCLC: seven locations outside of the United States.

### *Unrecorded & Extremely Early*

49 (RESTAURANT history.) [Drop-title:] *Memoire pour la commun-auté, saucisseurs, boudiniers*. Gissey, c.1735.

Large folio. Woodcut headpiece and one woodcut historiated initial. 16 pp. Half calf over marbled boards, gilt-stamped red morocco lettering piece on upper board. \$9,500.00

AN EXTREMELY RARE AND INTERESTING WORK in the early debate between *charcutiers* vs *cuisiniers* (those who make prepared pork products vs chefs). According to the *charcutiers*, the chefs want to become *charcutiers* and eliminate their profession ("Les Cuisiniers veulent être Chaircuitiers, & ils veulent empêcher les Chaircuitiers de l'être").



The work is especially interesting because in the course of the treatise, there is considerable detail provided in what it means to be a *charcutier* and a *cuisinier* in early 18<sup>th</sup>- century France. During this time, the regulations on food preparation were controlled by the different guilds. By looking at the etymology of the word *charcuterie*, it is easy to understand how this fight emerged. The word “charcuterie” comes from the French word “chair” (flesh) and “cuit” (cooked). The *charcutier* was responsible for cooking and preparing all types of pork products, yet the chefs believed that it was their legal right and responsibility to cook and prepare a wide variety of dishes both for public and private consumption.

The range of dishes that the *charcutier* was responsible for was wide and varied and the *Memoire pour la communauté, saucisseurs, boudiniers* describes in considerable detail what types of prepared meats this includes. It is also interesting to note that at the end of the work, the *charcutiers* include an argument to preserve the rights of *rôtisseurs*, another guild that had constant fights with chefs. At this time, the *rôtisseurs* were responsible for cooking and selling roasted poultry, meat and game.

The first part of the work discusses where chefs and *charcutiers* can work; who they can hire; and their training. It also covers issues around specific recipes; the length of time that different dishes can be cooked; types of meat used (traditionally, *charcutiers* cooked pork products only); the different types of offal prepared (e.g. tongue, trotters, intestines, ears, blood puddings, antlers, lung, and sausage made from brains); ham; *andouille*; bacon; broths; stews; terrines; *boudin noir*; *boudin gris*; and *boudin blanc* (even though it is made from veal loin, white meat from a chicken and turkey and including cream, fresh eggs, spices, cinnamon, and onion juice).

There is also an argument that statutes need to change according to the taste of the public. For example, there is a prohibition of *charcutiers* from using certain spices (e.g. anise), even though they improve the meats cooked by *charcutiers* and the meats are more popular with the public if they include them.

The second half of the *Memoire* discusses the abuses by various chefs (names are given) and how catered events (such as weddings, feasts and banquets) should be purchasing their sausages and cured meats from *charcutiers*, their roasted meats from *rôtisseurs*, and not from *cuisiniers*.

Today, it is hard to fathom the importance and depth of these disputes. In 1776, during the French Revolution, these guilds were dissolved thus allowing for the emergence of the restaurant as we know it today.

According to OCLC, Gissey began printing at rue de la vieille Bouclerie by 1725 and in 1750, he also printed Briand's famous *Dictionnaire des alimens, vins et liqueurs*, one of the first gastronomic books in the form of a dictionary.

In fine condition.

¶ Not in OCLC or any gastronomic bibliography. OCLC does record two other works in this debate from 1734 (Paris: Lotin) and 1735 (Paris: Chardon), each surviving in one copy only (at the Bibliothèque nationale de France).

### *How to Dine with “Logic and Distinction” in Paris*

50 (RESTAURANT history.) [Texier, Edmond Auguste.] *Les petits Paris. Paris-Restaurant.* Paris: Taride, 1854.

Small 8vo. 96, [4] pp. Contemporary printed wrappers.

\$1500.00

The FIRST & ONLY EDITION of this rare early guide to the restaurants of Paris. A collection of anecdotes and aphorisms concerning gastronomy and restaurant culture in Paris, the book teaches its readers how to “dine both with logic and distinction.” The introduction continues “As you know, Paris is, in cooking, the most splendid and poorest, smartest and most encrusted city in the world. You will find all the greatness, all the miseries of the table.”

Towards this culinary education, the author provides no less than thirty-five chapters. In the chapter on “Les grande restaurants,” the author notes that “the top layer has hardly changed and will probably not change for a long time.” Here he includes the restaurant Véry, les Frères Provençaux, le café Anglais, and Véfour and tells how people from as far away as New York and Boston will come to these establishments to eat and drink wines such as Clos Vougeot and Romanée.

A sample of other chapters include “Le révolution culinaire;” “La cuisine à prix fixe;” “La restaurateur en chef;” “La restaurants de seconde classe;” “Les restaurants de fantaisie;” and “Les artistes de la serviette.” The book is part of a publisher series that provides guides on how to enjoy the city of Paris (with a special price for those in the countryside and would like to order books in the series).

In very good condition.

¶ OCLC: *Harvard, the Cincinnati & Hamilton County Public Library, and eight locations outside of the United States.*

*Pharmaceutical Confectionary*

- 51 ROUDEL Frères & Genestout. Confiserie pharmaceutique, droguerie, médicinale produits. Bordeaux: Lith. A. Belier & Co. [1889].

8vo. Four mounted photographs. 4 p.l., iv [on light red paper], [1], [1 - b], 32, [2 on light red paper], 33-104, v-lvi pp. Printed publisher's wrappers embossed to feel like pigskin, browned throughout due to paper quality. \$1000.00

The FIRST & ONLY EDITION of this extremely rare catalogue, in this case profusely annotated in manuscript on the technological composition and usefulness of the hundreds of products on offer. Medicines, plasters, essences; extracts; "extraits fluides de la pharmacopée américaine" (fluid extracts of the American pharmacopoeia); liquors; pastilles; powders; different forms of quinine; baby bottle equipment; and wines for medicinal preparatons.

On the verso of the title page the shipping, payment, and order details are provided. It's interesting to note that people can recycle their containers and packaging so long as the company is provided with their information and a label to attach to the containers and packaging.

The four photographs represent the studio for pastry making; the studio for making pharmaceutical extracts; the studio where medicinal lozenges (*pastilles médicinales*) are made; and the studio for pulverizations.

At the end is tipped in a lovely color lithograph folding advertisement for three *pâtes pectorales* (respiratory ointments), a *pate d'escargots* (ointment made from snails), and two different bonbons that are being sold by ROUDEL Frères & Genestout.

Laid in is a bifolium [4 pp] ms in pencil.

Considering the quality of the paper, in very good condition.

¶ Not in OCLC (the only publication from ROUDEL Frères & Genestout is a poster advertising their chocolate in 1889).

*"The Great Foe of Vegetarianism...is Habit."*

- 52 SALT, Henry S. The logic of vegetarianism, essays and dialogues. London: London Vegetarian Society, 1933.

Frontispiece and two plates. 4 p.l. (including the initial blank), 54, [1], [1 - blank] pp. Original gilt-stamped blue wrappers, one of the plates is laid in. \$200.00

The first illustrated edition of this work written to explain the reasons for vegetarianism (first edition: 1899). Salt notes that "the dialectical scope of the arguments" for vegetarianism have already been covered by others. He, instead, seeks "to set the issues before the public in a plain and unmistakable light" and explain what vegetarianism is and what it is not.

Chapters are devoted to "structural evidence;" an "appeal to natural law;" "the humanitarian view;" "a chat with Father Christmas" (this is a "dream story" that he's inserted into the book for a bit of levity where he argues with Father Christmas, who turns out to be a meat-eater and a fraud in a costume); "the aesthetic sense;" and so on.

My favorite of the three illustrations is the frontispiece which depicts "A glimpse of the future in a compulsorily vegetarian age. A raid on a flesh-eating den."

In very good condition.

¶ OCLC: New York Academy of Medicine, Yale, University of Florida, National Library of Medicine, West Fargo Public Library (ND), University of Texas (Austin), and 11 copies not in the United States.

*“To Make People Worldly and Elegant;”  
Unrecorded*

- 53 SAURIN. Avertissement pour les syndics des marchands gantiers & parfumeurs de cette ville d’Aix. N.p.: n.p., c.1716.

Small folio. Woodcut headpiece and initial. 13, [1 - blank] pp. Contemporary brown wrappers stitched as issued. \$1000.00

The extremely rare FIRST & ONLY EDITION of this argument by the perfume and glove makers of Aix that only they should be allowed to sell hair and wig-powders.

According to the case, the businesses which sell liquor, drugs, drinks, confectionary, and candles are all selling hair powder and yet it is prohibited. The text gives the example of the apothecaries. The pharmacists at the drug stores are trained to make medicines, but they are not there to sell products related to cleanliness or beauty. “[T]he object of their Profession is not to work to make people worldly and elegant.” That is the purpose of the perfumers. Legal precedent is discussed; the definition of what constitutes a powder; the falsification of a perfumer’s powder; and the starch that drug stores sell.

When this case was made, the period of Louis XIV had just come to an end. During his reign, wig wearing became especially popular and a sign of status. The reason for the discussion of cleanliness is that the hair and wig powders helped to mask body odors. (At this time, people almost never bathed as it was believed that opening up one’s pores could make one vulnerable to disease.) By the French Revolution, wig wearing fell out of fashion as it was associated with aristocratic fashion.

In fine condition.

¶ Not in OCLC.

*A Seaweed Grows in Brooklyn*

- 54 (SEAWEED album.) Specimens of algae, or submersed plants. Brooklyn: Prepared by Eliza A. Jordan, 1848.

27.2cm x 22cm. Pen and ink, watercolor, and collaged seaweed illustration on title page followed by 28 leaves of seaweed specimens on white cardstock mounted on light brown leaves, shadowing from the white cardstock and specimens (almost looking like a photographic process on the facing pages). Bound in contemporary gilt and blind-stamped maroon sheep, rebacked preserving the original spine, beige endpapers. \$6000.00

A BEAUTIFUL ALBUM OF SEAWEED SAMPLES, carefully preserved, and coming from Brooklyn, New York. Created by Eliza A. Jordan, the manuscript has a total of thirty-two different samples, several of them with their Latin names, and each in fantastic condition.

The title page is particularly lovely. Written in pen and then colored in watercolor, it has an illustration of a bouquet of ocean flora as a title page vignette. What is remarkable is that the illustration is embellished with fine pieces of actual seaweed to fill in the bouquet. The overall effect is spectacular.

The album was made and compiled by Eliza A. Jordan and she presents her name on the title page in the manner of a publisher’s imprint. Although the Brooklyn Museum Library has a similar album produced by Jordan, there is not much known about our algologist.

During the mid-19th century, the Brooklyn shoreline was very different from what it is today. Originally, Brooklyn had a considerable number of mud flats, marshy banks, and shallow waters in which one could find seaweed. The Gowanus Creek still existed (the canal would be made in the 1860s) and there was also the Red Hook shoreline with its tide pools, inlets and rocky outcroppings. There were areas around and near Coney Island that seaweed would accumulate as well as at the Brooklyn Heights shoreline (where seaweed would grow on the piers in the East River). As a document, this album presents and preserves the ocean’s flora from a time and place long since gone.

Collecting and drying seaweed became a popular pastime in the Victorian era, especially among women, as it allowed them a greater sense of freedom and an outlet to display their understanding of the natural world. It was also a time when women could wear men’s clothing. “A serious seaweed habit required canvassing miles of shoreline, tracking the ground for hours at a time, stooping occasionally to clip a specimen and tuck it inside a leather pouch or glass jar. Collectors tended to work in damp

solitude. The best time to go out, advised nineteenth-century how-to guides, was after a storm. Wind and waves churn the compost on the ocean floor, uprooting deep-water plants and spitting them onto sandbanks a dozen miles away.”<sup>18</sup>

Amelia Powys (nee Powys, 1890-1986) has inscribed her name in pencil on the upper pastedown. Penny was the youngest sister and goddaughter of avant garde author and intellectual John Cowper Powys (1872-1963).<sup>19</sup>

In very good condition.

### *Honey for the Soul*

55 (SHAKER.) Honey soul of flowers to sweeten the soul of man. Shakers North Family, Mount Lebanon: N.p., c.1904.

Bifolium: 18cm x 12.5cm. Illustration on the first page. [4] pp. Lightly browned.

\$850.00

The FIRST & ONLY EDITION of this modest but beautifully designed catalogue for both “extracted honey” and “comb honey” produced by the Shakers in the North Family of the Mount Lebanon Shaker community. On the third page is written:

*All of our honey  
is left in the bives  
until thoroughly ripened  
thereby retaining the  
fine flavor and aroma  
of the flowers*

*All honey guaranteed pure*

The front cover was designed by the Romanian artist and author Peter Neagoe who came to the North Family c.1906. He eventually left the Shakers to continue his writing and painting marrying in 1911. Neagoe and his wife often spent summers with the Shakers and eventually purchased a home in New Lebanon.

The Shakers established a communal settlement in New Lebanon in 1782 and today, the North Family buildings are a museum and available to visitors.

In very good condition.

¶ OCLC records a microfilm copy only.

### *Shaker Remedies*

56 (SHAKER.) Reduced price list. Catalogue of herbs, roots, barks, powdered articles, rosewater, etc. Harvard: Harvard Shakers. c.1890.

19.3cm x 8.5cm. Two illustrations in the text. 7, [1] pp. Stitched as issued, light wear and folds, short marginal tear to first leaf.

\$1500.00

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<sup>18</sup> For more on the subject of algology, we found an interesting essay at: <https://publicdomainreview.org/essay/love-and-longing-in-the-seaweed-album>.

<sup>19</sup> For more on their relationship, see John Cowper Powys, “Letters to Lucy Amelia Penny (nee Powys),” in *The Powys Journal*, vol. I, 1991.

The FIRST & ONLY EDITION of this catalogue of Shaker medicinal herbs made by the Shakers in Harvard, Massachusetts. In the introduction written by John Witeley "Trustee," he notes:

*These natural remedies have supplanted and retired from use the debilitating nostrums and mineral drugs, and have become the welcome friends in every household. Much of the success in this business is due to the intelligence and strict integrity of the late Simon T. Atherton, who for more than fifty years has maintained the justly deserved reputation of the genuine Shaker Herbs.*

Atherton was born in 1803 in Shirley, Massachusetts, and was admitted into the Harvard Shakers at age 5. The Harvard Shakers formed after Mother Ann Lee visited the town in 1781. After Lee died in 1821, the Shakers were run by a ministry of elders and eldresses. Atherton became one of the Shaker trustees in 1833, a position he held until 1888. His success with their dried herb business was matched by an equally successful expansion of the Shaker seed business, both products being sold worldwide and bringing attention to the Shaker community.

On the first page (which functions as the upper wrapper) of this catalogue is an illustration of Atherton; on the last page is a picture of the Shaker village at Harvard. Among the catalogue's more than 200 different prepared "herbs, roots, barks and powdered articles" offered for sale are ash berries; burdock leaves; camomile; dragon root; elder flowers; feverfew; golden rod, sweet; horseradish leaves; juniper berries; lovage leaves; mandrake root; oak bark, white; poppy flowers; raspberry leaves ground; saffrafras bark; thyme; unicorn root; vervain; wormwood; and yarrow. There is also a short section devoted to culinary herbs sold in cans.

John Whiteley (1819-1903) was a prominent Shaker leader who succeeded Atherton in the Shaker herbs business at Harvard after Atherton died.

In very good condition.

¶ OCLC: Hamilton College, New York Public, Syracuse University, Library of Congress, Western Reserve Historical Society Library,

### *The Greatest Wine Bibliophile of the 20<sup>th</sup> Century*

57 SIMON, André. *The noble grapes and the great wines of France*. New York, Toronto, & London: McGraw-Hill, 1957.

26.5cm x 19cm. Twenty-four plates in color and eight maps printed in color, xi, [1 - blank], 180 pp. Publisher's beige boards covered by red cloth, cloth and paper spine gilt-stamped, upper edge stained yellow, spine sunned, photographic endpapers and pastedowns.

With:

Two original black and white photographs of Peter Herbert with André Simon (one of which is printed four times); the original negatives for the two photographs; a manuscript letter from André Simon to Peter Herbert signed and dated 2 March 1958; a typed and signed letter to Herbert concerning Simon's health dated 21 February 1970.

The group:

\$600.00

FIRST EDITION. A remarkable copy of this seminal book in wine history, signed by the author André Simon, and accompanied by original photographs, two negatives, and two letters.

Simon was arguably the most important contributor to wine history in the 20<sup>th</sup> century. He formed multiple great collections in food and wine; founded the Wine and Food Society; wrote three of the most important wine bibliographies in the 20<sup>th</sup> century; as well as authored more than 100 works concerning the history of wine, of which, *The noble grapes and great wines of France*, is one of his most celebrated.

What is special about this particular copy is that it comes from the library of Peter Herbert and includes personal material from his friendship with Simon. Herbert was the former owner of Gravetye Manor, an early country house hotel that was originally built in 1598. It was famed for its gardens, quality of food, and the personalized care that it afforded its guests.

Herbert took Gravetye over shortly after the Second World War and helped begin the trend of destination restaurants and hotels. It was in this capacity that he became friends with André Simon.

The first letter is from Simon and it thanks Herbert for the bottle of port for his 82st birthday. The second letter is from what appears to be Simon's wife and it thanks Herbert for the hospitality he afforded them and especially for the '29 Latour and '21 Trockenbeeren Auslese wines. She informs Herbert that, unfortunately, André's doctor has said that an operation is urgent. Simon passed away seven months later at the age of 93.

With Peter Herbert's bookplate on the verso of the half-title page.

In near fine condition.

*The Government Tries to Destroy  
a Radical Food Network*

58 STATE ATTACKS People's Food System. [San Francisco]: People's Food System, [1977].

28cm x 22cm. [3], [1 - blank] pp. Mimeographed handout, first leaf blue, second white, heavily sunned on the last page. \$200.00

FIRST & ONLY EDITION. Willie Tate, formerly one of the San Quentin Six, was working for the People's Food System after his release from prison. He was shot as he arrived for a meeting on April 26.

This pamphlet states that Earl Thatcher and his Tribal Thumb group attacked the People's Food System as part of the government's suppression of the alternative food distribution network.

¶ Not in OCLC.

*An Early Work on How to Measure Alcohol in Wine*

59 TABARIÉ, Louis Emile. Instruction pour l'usage de l'oénomètre portatif, propre à l'essai des vins. Montpellier: Mme V.<sup>c</sup> Picot, née Fontenay, 1829.

8vo. Four lithograph plates (two of which are folding). 16 pp. Quarter calf over marbled boards, vellum tips, light worming and spotting, untrimmed, plates lightly browned due to paper quality, a few words worn away on the final page. \$3500.00

The UNRECORDED study by Louis Emile Tabarié of a new method to measure alcohol in wine. Tabarié first discusses the need to use his instrument carefully and accurately. He then goes on to describe the various parts; how to understand the readings; and make the calculations to arrive at the alcohol level.

At the end are tables for the various alcohol readings and in the front are two lithograph plates depicting the various instruments involved.

Most histories of wine and attribute the discovery of how to measure a wine's alcohol level to Gay-Lussac in 1884 (e.g. see Jancis Robinson's *Oxford companion to wine*). Tabarié's work is 55 years earlier. It is also interesting to note that the Oxford English Dictionary states that the earliest known use of the term oenometer in English is the 1850s.

The level of alcohol in wine is one of the most important aspects of winemaking as it not only affects the wine's taste, but also its classification and how it can be sold in different countries. It is also the focus of considerable debate today, especially in the battle between French and American wines.

In good condition.

¶ Not in OCLC.

“*The Divine Gift from the Far East*”

60 (TEA.) Petit, Pierre. *Thea sive de Sinensi herba thee*. Lipsiae, Mauritium Georgium Weidmannum, 1685.

4to. Engraved frontispiece. [48] pp. (including the frontispiece which is conjugate to the leaf for the title page). 18<sup>th</sup> century half vellum over a speckled paper upper board and a pastepaper lower board, paper lightly browned internally. \$4000.00

The rare FIRST EDITION (? – see below) of Pierre Petit’s early work on the benefits of tea. Petit (1617-87) received a degree of medicine from the University of Montpellier but focused his studies on Greek and Latin literature.

Tea was brought to Europe c.1580 by the Portuguese, who had established early trade relations with China and were exchanging goods with them at Macao. By the 17<sup>th</sup> century, along with coffee and cacao, tea had become a popular drink in Europe and it resulted in a number of scholars studying its properties, pleasures, and affects on one’s health. Petit’s *Thea sive de Sinensi herba thee* is an early example of such studies.

Written as a poem in 505 hexameters, it is preceded by a 20-line elegiac couplet where Petit dedicates the poem to his namesake Pierre Daniel Huet (1630-1721). The work then proceeds to describe tea, how the infusion is prepared from its leaves, and the characteristics of China, where the plant originates. Petit tells how he seeks to spread knowledge about tea’s benefits; how it can provides divine inspiration; and how it is a treasure from China that will make China famous. He also notes how it prevents you from becoming drowsy and can afford you “long nights over books” reading.

One digression refers to the abundance of food coming from Japan, but he then returns to tea; methods of harvesting; how it is prepared through an infusion; and the spring festivities that are associated with the harvest. There are occasional references to Greek mythology in the history of tea and a critique of alcohol consumption. He closes with a theory that the beneficial properties of tea are probably due to the presence of ether in the tea.

Two editions of this work appeared in 1685. One was published in Paris by André Cramoisy under the title of *Thia sinensis, ad Petrum Danielem Huetium*. OCLC records only one copy (at the BnF). Our edition was printed by Weidman in Lipzig and prepared by Friedrich Benedict Carpzov who added a collection of epigrams on tea by Johann Nicolaus Pechlin and two extracts on tea from medical works by Jacob de Bondt (*Historiae naturalis et medicae Indiae orientalis*) and Nicolaes Tulp (*Observatio-nes medicae*).

The handsome large frontispiece engraving depicts the tea plant and its fruit. It is engraved by E. Andre Sohn.

The early binding is odd. It appears as though the book was first bound in pastepaper boards in a rainbow of colors and then bound in half vellum with speckled boards. Someone has removed the speckled paper on the lower board and revealed the earlier pastepaper.

Other than the strange treatment of the binding, in very good condition.

¶ Mueller, p. 166-67; OCLC: University of Chicago, Harvard, and seven locations outside of the United States; and Vicaire col. 679.

*A San Francisco Collective Issues  
a Radical Food Magazine*

61 (GASTRONOMY & economic precarity.) Three issues of the San Francisco-based radical food magazine *Turnover*.

Number 18. San Francisco: Turnover / Newsletter Collective, 1977. 21.7cm x 17.2cm Illustrations throughout. 35p. (including the upper wrapper as pp. 1-2 and inside of lower wrapper paginated “35”). Original color-printed wrappers, faint browning to wrappers. FIRST & ONLY EDITION. Articles include “What Marx said about class;” “A cup full of profits” about the coffee industry; “Questions from shoppers;” and at the end is a recipe for “Lightest-ever pancakes.”

Number 19 – Special Issue. San Francisco: Turnover / Newsletter Collective, 1977. 21.7cm x 17.2cm Illustrations throughout. 34p. (including the upper wrapper as pp. 1-2). Original color-printed wrappers on light blue paper. FIRST & ONLY EDITION. Articles include “Don’t stop drinking water!;” “Part of the Navajo rainmaking ceremony;” and “Gardening in a drought.” On the inside of the rear cover is a “Map of California water systems.”

Number 22 (Nov.-Dec. 1977). San Francisco: Turnover / Newsletter Collective, 1977. 21.7cm x 17.2cm Illustrations throughout. 38p. Original printed wrappers. FIRST & ONLY EDITION. Bilingual in Spanish and English, articles include "Genocide by starvation: malnutrition in Sough Africa;" "Behind bars" (on a prison hunger strike); an article on margarine; and how abortion is a class issue.

All are in very good condition. Price for the three:

\$300.00

*Turnover* was published by a group of people who were part of the People's Food System in San Francisco. The main goals of this group were to make good local food available to everyone at reasonable prices and to embrace diversity in their staffing. To begin with, there was a network begun by communes and food radicals called The Food Conspiracy. This provided a single distribution system to homes of otherwise spread-out whole food sources such as bulk grains and organic produce, much like the CSA boxes some of us enjoy today. This led to larger groups organizing and forming grocery co-ops which became known collectively as the People's Food System, a network of stores in the Bay Area that were trying to provide food for people who were interested in making a link between what they ate and radical social change. An essential part of the People's Food System was *Turnover* magazine. Below is an extract from an article written by Pam Pierce, one of the founding members of the People's Food System and *Turnover* magazine:

*Turnover was a 'quadruple entendre.' It referred to the turnover of goods in the store, to the filled pastry, to turning the soil to plant crops, and also to the Chinese word Fanshen, which meant turnover in the sense of a revolution. Later we changed the new magazine's name to Turnover: Magazine of Politics and Food. We continued to carry news and information about the Food System, but also articles about specific foods, food history, food economics, and food politics. We also ran information about political issues such as a strike at canneries in the Central Valley and the struggle to save low-income housing in the International Hotel in San Francisco. There were, all told, 19 issues of Turnover....*

*The Turnover collective consisted of 3-5 regulars and several volunteers per issue, but in fact, unlike members of other Food System collectives, we were all volunteers. We paid for each issue out of sales of the last one, with nothing left for wages....The magazine was printed on legal-sized paper folded over and stapled in the middle, with a colored paper cover, typed on an IBM Selectric typewriter, pasted up with rubber cement, and run off by collective members and volunteers on a small printing press. We had plenty of line drawings, charts, maps, and black and white photos, and often included cartoons, poems, and recipes*

*The First Book on Viticulture  
in Russian Turkestan*

62 VIRSKIY, N.M. Vinogradorstvo v Samarkandskom uezde [i.e. Viticulture in Samarkand province]. Samarkand: A.N.Poltoranova, 1896.

4to. Thirty-eight plates (35 of which are photographic reproductions and three are lithographs). 2 p.l., 3, [1 - blank], vi, 111, [1 - blank] pp. Contemporary quarter calf over decorative boards, corners bumped, binding lightly rubbed overall, pages lightly browned due to paper quality, some spotting and browning in the gutters due to binding materials. \$5000.00

The FIRST & ONLY EDITION of this extremely rare work on growing wine and table grapes in the Samarkand province of modern-day Uzbekistan. Considering that the region was primarily Moslem at this time, it is not surprising that the focus was on table grapes and raisins, though there are sections on wine as well.<sup>20</sup>

In the preface, Virskiy has written that the local grapes have never been studied, but that they have surprisingly good qualities when compared European grapes. In the tables on pp.46-50, Virsky compares the different varieties of Samarkand grapes with European varieties and concludes that the Samarkand grapes are 9% fleshier and juicier; that the skins of Samarkand berries are 5.1% lighter; that the seeds are 6.8% smaller; and that the stems are 7.1% lighter. He explains this difference by the

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<sup>20</sup> In culinary terms, *pilaf* (*plov* is Uzbek) is also a national dish in Uzbekistan, and the Samarkand version of the dish calls for raisins.



fact that Samarkand grape varieties are mainly table grapes and are cultivated to be eaten raw or to be used to produce raisins. He also notes that most varieties are white grapes.

In chapter VI, there is a discussion of making wine from Samarkand grapes and one of the plates depicts the plan of a winery. Virskiy mentions that there are five wineries in Samarkand and he gives the statistics for each producer. Although he explains that he was not commissioned to write about the taste of the wines, he gives a rather amusing quote from a local newspaper *Turkestanskii vedomosti* (Number 84, 1895). In this article the author argues that Samarkand wines will have a hard time competing with the wines from Caucasus, Moldova, and Crimea, but that the Samarkand farmers should aim for the Siberian market which is closer geographically. The author goes on to advise that local winemakers should not waste the opportunity to utilize the Trans-Caspian railroad once it is finished to dominate the Siberian wine market, much like the Georgian winemakers did in Moscow and St-Petersburg.

Virskiy has listed and described 24 different varieties of Samarkand grapes and each is illustrated at the end with a full-page black and white photographic reproduction. There are also photographs of the grapes growing in different locations, including the wild grapes in Duobi which grow at an elevation of 5000 feet. There are also photographs showing a donkey transporting grapes; the process of drying the grapes; some viticultural tools; and the plans of the private grape-syrup factory of mullah Mir Nizametdin Khadzhi Mir Abdul Khodzhinov, a Samarkand judge.

The tradition of growing grapes in Samarkand is a long and distinguished one, with Ancient authors mentioning the local grapes as early as 6th century BC. Not long after Virskiy's book, in 1904, a school of viticulture and winemaking did open in Samarkand, but it was closed soon after the Bolsheviks came to power.

According to our search in the catalogue of Russian National Library and available bibliographical sources, it appears that this is the first book on grape growing in Russian Turkestan.

This copy of *Vinogradorstvo v Samarkandskom uezde* originally belonged to Nikolay Ilyukhin, the head inspector of agriculture in Samarkand region. Both his professional stamp and the stamp of his personal library appear on several pages, as well as his signature and the date of 1912 on the second leaf. There are also a few manuscript annotations that appear to be by Ilyukhin.

On the title page is a later pen inscription (also in Ilyukhin's hand) that reads "To Serafima Frolova Serpukhovskaya in remembrance of the work done together in 1949-1952. Ilyukhin. 12/3/1959." Ilyukhin had worked with Serpukhovskaya in Kyiv from 1949-52.

¶ Not in OCLC or the usual gastronomic or wine bibliographies.

### *A Beautiful View of Bordeaux*

63 (WINE: Bordeaux.) Situation topographique par rapport au Medoc de mes Proprietes Tivoly-Colinet, La Bigarderie & La Courante St. Martin. c.1861.

35 cm x 52.3 cm. Lithograph mounted on canvas, small area of abrasion on the upper edge of the image, evidence of having once been folded before being expertly mounted to canvas. \$3000.00

A lovely lithographed advertisement for the Bordeaux wines of Courtois in Blaye in the Gironde. The top half of the print is a highly detailed and very beautiful lithograph showing the properties owned by Courtois. On the other side of the river one can see the locations of Chateau Margaux, St. Julien, Chateau Beychevelle, Chateau Lafitte, and Pauillac. What makes this lithograph so beautiful is both the level of detail as well as the fact that it was subtly printed in two colors: a dark grey-black ink that is then overprinted with another layer of warm grey ink. What is unusual is that the grey color appears to have been printed with a woodblock (you can see the grain of the wood in the grey).

Below the illustration Courtois describes his wines from 1851, 1858, and 1860 and their prices for a barrique of 228 liters and a demi-barrique of 114 liters. This is then followed with the prices for cases of 12 bottles for their red wines and white wines from 1854 and 1856 (the reds cost three francs more). It's noted that both the barriques and bottles have the Courtois' label on them. Delivery and payment terms are covered. At the very bottom Courtois notes that free of charge, he will be willing to include a description of the care of Bordeaux wines and a guide to the wines of the region, their proprietors, and the different vintages.

In 1855, the Bordeaux Classification occurred, forever changing the understanding of this winemaking region and bringing with it new interest in its wines. Blaye, on the right bank of the Gironde and although it was not included in the Classification, it benefitted from this increase in attention to the region. The current advertisement of the wines of Courtois reflects this moment in wine history by making a point of indicating where the great Bordeaux Chateaux are located in relation to Courtois' own vineyards. These grand crus vineyards may not be in Blaye, but one can see them in the distance.

¶ Not in OCLC and unrecorded in the usual gastronomic and wine bibliographies.

### *An Early Handbook for the Wine Merchant*

64 (WINE.) J. F. P., editor. *Handbuch für Weinhändler*. Berlin: Christian Friedrich Himburg, 1788.

8vo. 160 pp. Contemporary speckled boards, rubbed and spotted, very faint dampstaining to the final few leaves. \$2500.00

The very rare FIRST & ONLY EDITION of this early guidebook on how to be a wine dealer in 18<sup>th</sup>-century Germany. This is a wonderful discovery and contributes to a rewriting of the early history of the sale and distribution of wine in Europe.

There are chapters on the sweetness of wine; the science of viticulture; precautions to take before the harvest; on the fermentation of wine; and wine preservation. There is a large chapter that provides various tips and guides on how to care for the wine in your cellar, including concerns for wines from specific regions (e.g. impurity in French wine or the unpleasant smell in wines from Malaga); how to protect the color of your wines; and how to preserve claret and “give a pleasant touch” to the wines from Medoc.” The work ends with a final chapter on fortified wines.

The most remarkable section, however, is chapter six. It is the longest chapter and it is devoted to “[t]he naming of all wines known in Europe and in [the] trade, the countries which produce them, the places from which they are directly obtained, and an indication of their qualities and their prices.” This chapter begins with some general observations about different types of wines; their colors; how to taste wine; on the different ages of wine and what to expect (even referring to a wine that was 200 years old); and the health properties of different types of wine. This is then followed by sections on the different wine regions, the wines they produce, and their prices. Organized by countries, included are sections on Hungary; France (with mention of Chablis, Champagne, Haut-Brion, Côte-Rôtie, & Macon, among numerous others); Germany; Switzerland; Italy; Spain; Portugal; Greece; and even South Africa.

Most historians trace the beginning of manuals for wine merchants to André Jullien's *Topographie de tous les vignobles connus* (1816). Jullien was a Parisian wine merchant and in an effort to codify the wines that merchants sold in early 19<sup>th</sup> century France, he wrote works to describe the different wines available and their relative merit and qualities. The *Handbuch für Weinhändler* pre-dates these efforts by 28 years, and although it doesn't seek to produce a classification system as Jullien did, like Jullien, it does seek to describe the world's wines and to educate other merchants as to the wines' value and qualities.

We have been unable to find out who the editor “J. F. P.” was but clearly, like Jullien, he was a fellow wine merchant and, most probably, in Berlin.

A good copy.

¶ OCLC: University of California (Davis) and two locations outside of the United States.

### *The Regional Specialties of France*

- 65 (WINE & food.) Carte des productions gastronomiques de la France avec ses chemins de fer. Paris: Lemière, 1852.

51cm x 64.5cm open; 17.2cm x 11.3cm when in its case. Lithograph with watercolor, mounted on canvas, preserved in its original marbled paper two-part slipcase with red morocco label on spine. \$3500.00

Extremely rare. The FIRST & ONLY EDITION of this remarkable and gorgeous folding map depicting the various gastronomic regions of France.<sup>21</sup> Although someone has written "1853" in pencil at the top, at the foot of the map it is printed "1852" and only other copy known is also catalogued as 1852 (see below).

This is a large and lovely hand-colored map depicting the various gastronomic regions of France and considering that it also shows France's train lines, it was probably intended tourists traveling on the then rapidly growing train system in France. On the lower left corner of the map is a legend that explains the various icons used. Among the sixty-two categories are three different types of wine; *kirsch* (a cherry eau-de-vie); liqueurs; *patés*; wheat; lamb; beef; cakes; beans; potatoes; pork; dried fruit; *pain d'épice* (here probably referring to various spices and not the bread); wild boar; cheese; artichokes; salt; ham; charcuterie; truffles; sugar; oysters; beer; cider; turkey; lobster; venison; dried fruit; olives; mustard; asparagus; and so on. Also on the left side within a *cartouche* is a finely engraved illustration of people enjoying a candle-lit meal around the table.

On the verso is a finely engraved label from the producer of the map, "Lemière, Éditeur, 17, Galerie d'Orléans, Palais Royal, et rue Castiglione, 14 [Paris]." Mounted at its center is the label which reads "France Gastronomique." Along the border of the label are depicted two globes and an explanation that the firm does engraving and lithography of maps and views of Paris.

The train lines are painted in red (and those under construction are dotted); the names of the *départments* are colored in yellow; and the regional borders are painted blue. Corsica is also included.

The first gastronomic map of France appears in Cadet de Gassicourt's *Cours gastronomique* (1809). The current map, which may be the second French gastronomic map, is significantly more detailed.

In near fine condition.

¶ OCLC records a copy of the map at the Bibliothèque nationale de France, but it is not mounted on fabric nor does it come with the two-part slipcase. They have dated their copy to 1852.

### *The Plight of Black Migratory Potato Workers*

- 66 YATROFSKY, Jean. Jersey Joads, the story of the Cranbury Case. New York: Workers Defense League, 1940.

27.6cm x 21.2cm. 2 p.l., 14 ll. Original offset-printed wrapper, text pages in mimeograph, wrappers slightly sunned. \$950.00

The FIRST & ONLY EDITION of this rare account of the horrific attack on seven Black agricultural workers (migratory potato pickers) in Cranbury, New Jersey. While they slept in an isolated one-room shack, they were awoken by stones being thrown through their windows and an angry mob of white men with covered faces and carrying guns. Forced to come outside, the workers were then striped naked, hands tied, and marched over the potato fields. When the workers tried to escape, shots were fired at them; five escaped and two were caught. The couple that was caught (they were husband and wife) were forced to lie in a ditch and then covered with white enamel paint. They were then told to go back to the South and released.

The rest of the publication tells how they returned to their shack; how they ended up in New Jersey in the first place; their efforts to seek justice; and the general working conditions for the agricultural workers. Yatrofsky also describes the rights (or lack thereof) of migratory workers in the United States and how the Workers Defense League took up the case on behalf of the terrorized workers.

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<sup>21</sup> Such maps in the 18<sup>th</sup> and 19<sup>th</sup> centuries were known as "case maps" and were so designed for ease of use during travel.

The title of the publication is a reference to John Steinbeck's Joads family in *The grapes of wrath*. The Joads were traveling across the United States trying to find work and being attacked along the way. Steinbeck's book had come out only 13 months earlier. The publication was produced by the Workers Defense League which was founded in New York City in 1936 to defend union workers. Today it fights for the rights of any employee who has been wrongly terminated, has not been granted an insurance claim, has suffered from workplace discrimination, or is facing unemployment.

Throughout there are amazing little mimeographed vignettes illustrating the story. The forward is by Dr. Frank Kingdon, the president of the University of Newark.

In fine condition.

¶ OCLC: New York Public Library, Harvard, and Rutgers.

*"I'M RU-AL FROM THE ATHENS PARK BLOODS...  
I WELCOME YOU BEHIND THESE WALLS WITH ME."*

67 (GASTRONOMY & ECONOMIC PRECARITY.) ARCHIVE OF MATERIALS FROM ALBERT "RU-AL" JONES.

Archive:

\$80,000.00

THE LAST AND MOST COMPLETE ARCHIVE TO EVER COME OUT OF SAN QUENTIN'S DEATH ROW. This is an extensive collection of materials related to the writing of ten different books by Albert "Ru-Al" Jones, an incarcerated person from San Quentin prison.<sup>22</sup> Although Jones has been on death row since 1996, he maintains his innocence and his case is currently in the state habeas appeal process. The archive includes the manuscript and artwork for his cookbook entitled *San Quentin Death Row Cook Book; my last meals? 25 years*.

In addition to the manuscripts – all of which are written in a clear and legible hand – and original artwork for Jones' ten books, the archive includes a considerable amount of unpublished material including correspondence, project notes and sketches, personal artifacts, and various art works created by and for Jones during his period on death row. This includes the artwork for the covers of Jones' books, all of which were drawn by fellow inmates on death row.

The United States has the world's largest prison population yet there are very few first-person accounts written by people while incarcerated and almost no narratives of those living on death row. Interestingly, California has (by far) the largest number of people living on death row and, until recently, nearly all of them lived at San Quentin. When considering the rarity of death row archives it is important to keep in mind that those living on death row are nearly five times more likely to be Black, twice as likely to have a mental disability, and six times more likely to have never graduated from high school. Additionally, more than 90% of those on death row come from economically disadvantaged backgrounds.

Because of the rarity of such archives, we know very little about how people actually live out their lives within the carceral state. When considering that fact, coupled with the abovementioned demographics, this lack of awareness is especially problematic when we remember that those on death row are also people who are underrepresented even in the free world. In this context of invisibility, Jones' writing project – conducted from within a 5x9 foot cell over a 25-year period – must be considered a remarkable accomplishment.

Jones is a former member of the Bloods in Compton. He began writing in early 1999 due to a conversation he had on death row with Stanley Tookie Williams III (the co-founder of the Crips). Before being executed, Tookie encouraged Jones to start writing in order to tell and preserve his own story. This resulted in Jones setting himself a goal to "break the Guinness Book of World Records and write ten books while on the row." Last year, Jones completed this task and the current archive collects all of the manuscripts, drafts, notes, and artworks behind those publications into one collection (with exception of the archive for one book already at the Bancroft Library – see below). The result is a major achievement in prison literature.<sup>23</sup>

Jones' archive is especially poignant right now as San Quentin's death row – one of the most famous and notorious death rows in the United States – has just been closed by Governor Gavin Newsom.

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<sup>22</sup> Including the objects, the archive takes up about 4 feet of shelf space.

<sup>23</sup> In fact, Jones has just finished his 11<sup>th</sup> book, *Synopsis*, a summary and reflection on his first ten books. It will be published later this year and the archive behind its making is part of this collection.

San Quentin opened as a prison in 1852. Before 1893, all executions in California occurred at different county facilities, but starting in 1893, the death penalty was centralized and brought to San Quentin. Since that time, 422 men and women have been executed at San Quentin either by hanging, lethal gas, or lethal injection. Although there is currently a moratorium on executions in California, Jones is still classified as a condemned man and could be executed if the ban were lifted. Since the recent closure of San Quentin's death row, Jones has been relocated to building 3 cell 119 at the California State Prison in Sacramento.

My first contact with Jones occurred several years ago when he wrote to me about a cookbook that he had written: "This cook book is a unique read with food recipes made by real death row inmates. This cook book will give you and your readers an insight on how we eat and cook our meals on the row. This cook book will be something new in your book store." Jones was right. Entitled *Our last meals?*, the work is one of the most moving and powerful cookbooks I have ever handled and I have sold close to 100 copies.

The current archive brings together the manuscripts of Jones' ten other books – including a second cookbook – as well as his private journals, notes, correspondence, photographs, personal artifacts, and artworks made by and for Jones while on death row. The manuscripts in the archive are for the following self-published works by Jones (listed in order of when they were written followed by the date they were published):

*10 toez down* (written 1999-2002, published 2021)  
*Behind these walls* (written 2001-03, published 2021)  
*Put on the shelf to die* (written 2003-06, published 2021)  
*I'm in God's confinement* (written 2007-09, published 2018)  
*Spiritual testimonies of all faiths* (written 2018-19, published 2022)  
*I survived COVID-19* (written 2020-2021, published 2023)  
*College graduate, 2.3 G.P.A.* (written 2023, published 2023)  
*My last meals? 25 Years: San Quentin Death Row cookbook 2* (written 2023, published 2024)  
*I thank you: the last chapter* (written 2024, published 2024)  
*Synopsis* (written 2024; to be published in 2025)

These books cover a multitude of aspects of Jones' social and personal life before and while on death row. Sections cover Jones' childhood; his early years as a member of the Bloods in Compton; stories of friends and family members who died due to gang violence as well as stories of happy times and get-togethers; Jones' own use of violence while in the Bloods; and the history of the Pirus (a subset of the Bloods). Jones' gang name is "Ru-Al" which identifies him as Albert from the Pirus neighborhood of Compton.

There are also sections that describe his experiences in dealing and taking drugs; his efforts to get job training; the different places he's been incarcerated; and the legal procedures he's been through before entering death row and while on death row. He provides short biographies of his friends that he grew up with, fellow Bloods, fellow prisoners, family members, people on his legal team, and the people he's corresponded with from prison. He writes about the different faiths of those living on death row and how those faiths help them (and himself) to survive; his experiences in different educational programs (both as a child, teenager, and then later as an incarcerated person); and how he was able to earn a college degree while on death row. He also describes various health concerns for those on death row and gives considerable detail on how the COVID-19 pandemic was experienced by himself and his friends in San Quentin.

His second cookbook, entitled *My last meals? 25 Years: San Quentin Death Row cookbook 2*, reprints more than 500 of Jones' own recipes that he prepared while living on death row. (His first cookbook was a community cookbook with recipes from others on death row.) In the introduction to *My last meals? 25 Years*, Jones writes about how tedious prison food is and how he is only allowed to receive care packages four times a year. Jones also discusses the buying and selling of food between prisoners; how one can opt for a kosher diet for better vegetables; how prisons no longer allow raw sugar (due to prisoners using it to make an alcohol called "pruno"); and how prisoners struggle with diabetes due to the prison diet.

In other works, Jones writes about the prison gang modules and how they function; he describes the care packages that are given by incarcerated gang members to their fellow gang members newly arrived to prison; and he provides a glossary of the Bloods' vocabulary. There is also a description of how the execution of fellow prisoners affects those remaining on death row (e.g. when Tookie Williams was killed).

All materials are organized and preserved in archival boxes. Together, the materials total approximately four feet of shelf space. The contents are as follows:

I. Book archive: *10 toez down*. Two original drawings in color (one of which was used for the rear cover); one color photocopy of Jones; five color photocopies of cover designs; a few post-its (including the address to whom the book's manuscript was mailed); and approximately 400 pp. of typescript. Also included is a copy of the book and the form for the book's copyright.

II. Book archive: *Behind these walls*. One original drawing in color used for the lower cover; color photocopies of the upper cover artwork; color photocopy of Jones; approximately 380 typescript pp.; and one handwritten note about the cover design. Also included is a copy of the book and the form for the book's copyright. There is also one envelope that show how Jones got some of the material out of San Quentin by sending it as "Legal Mail."

III. Book archive: *Put on the shelf to die*. Two original drawings in color (by Ojore Dhoruba Khafra Ajamu and dated "8/2012") used for the cover art; one photograph of Jones; and more than 1000 pp. of typescripts, most with numerous edits by hand. There are also two envelopes that show how Jones got the material out of San Quentin by sending it as "Legal Mail." Also included is a copy of the book and the form for the book's copyright.

IV. Book archive: *I'm in God's confinement*. One original drawing in color (one by Ojore Dhoruba Khafra Ajamu, dated "7/2017") and used for the cover; approximately 750 pp. of manuscript material and typescripts (and including one photocopied sheet regarding California statue law and a printout about work and income for those on death row); and four envelopes indicating how the material got out of San Quentin. Also included is a copy of the book and the form for the book's copyright.

V. Book archive: *Spiritual testimonies of all faiths*. Three original drawings in color (by Ramon Rogers and B-More) used as the cover art; two photographs of Jones; and approximately 450 pp. of manuscript material in Jones' hand, typescripts, and testimonies (some in manuscript in other hands) from other inmates at death row. There are also seven envelopes that show how Jones got the material out of San Quentin by sending it as "Legal Mail." Also included is a copy of the book and the form for the book's copyright.

VI. Book archive: *I survived COVID-19*. Two original drawings in color (by J-J) used for the upper and lower covers and several other sketches towards the design (some in color); one photograph of Jones holding his vaccination card; approximately 350 pp. of manuscript material, typescripts, and notes by Jones, including memorandums from the California Correctional Health Services about COVID-19. Also included is a copy of the book and the form for the book's copyright. There is also one envelope that show how Jones got some of the material out of San Quentin by sending it as "Legal Mail."

VII. Book archive: *College graduate, 2.3 G.P.A.* Seven original drawings in color including those used for the upper and lower cover; one photograph of Jones; and approximately 160 pp. of manuscript material and typescripts. Also included is a copy of the book and the form for the book's copyright.

VIII. Book archive: *My last meals? 25 Years: San Quentin Death Row cookbook 2*. Two original drawings in color (by "B-More"); more than 900 pp. of manuscript recipes in Jones' hand and typescripts; and one photograph of Jones with some packaged food that was used for the rear cover. There is also one envelope that shows how Jones got some of the material out of San Quentin by sending it as "Legal Mail." Also included is a copy of the book and the form for the book's copyright.

IX. Book archive: *I thank you: the last chapter*. Two original drawings in color (by Cory "Skoundrel" Williams and Joey "Rockhead" Perez) used for the cover art; a few additional sketches; and approximately 260 pp. of manuscript material in Jones' hand and typescripts. Also included is a copy of the book and the form for the book's copyright.

X. Book archive: *Synopsis*. One original drawing in color (by Black Face, signed and dated by him on verso) to be used as the book's upper cover; original photograph of Jones with "why not me" written in red ink over the image in the lower right corner; typed letter to Martin about *Synopsis*; approximately 150 leaves of manuscript material and typescripts; two color photocopies of Jones; two color photocopies of Black Lives Matter flyers; two black and white photocopies of Jones mug shot taken on the day he left San Quentin (18 April 2024); newspaper clipping from the

*San Quentin News* entitled “Death Row author overcame dyslexia, published ten books” (Vol. 2024 , no. 5, May 2024, issue 168); early layout of book cover in manuscript; color photocopy of Jones holding his two diplomas for associate degrees; color photocopy flyer advertising Jones’ ten books available at Amazon; color photocopy of the upper cover artwork; 12 color photocopies of Jones (10 of which show him holding each of his books), stored in a folded and taped piece of paper marked “photos”); hand painted and drawn handkerchief by Jones with glitter; Christian faith card from Jones to a “friend” (Martin); copies of his two associate diplomas; a few post-its with descriptions of materials in Jones’ hand; and five envelopes documenting how the materials left Sacramento State Prison.

XI. Photos and correspondence: approximately 375 photographs and 20 holiday cards. Most photographs are of Jones and family members.

XII. Correspondence (various): more than 200 letters and postcards from family members, friends, and supporters written to Jones while on death row. All are handwritten and include the envelopes that they were sent in and evidence of being processed through San Quentin’s mail system before arriving to Jones. Jones writes about many of these correspondents in his book *I thank you: the last chapter*.

XIII. Correspondence between Reverend Christopher H. Martin and Jones. Post-it on top reads: “Yalie-Blood, 2016-17.” One photograph of Martin and Jones and 44 leaves of manuscript and typescript letters. Martin is the rector of St. Paul’s Episcopal Church (San Rafael, California, near San Quentin) and one of the leaders of the Death Row Ministry. He has also been a regular correspondent with Jones since 2016, helped Jones to publish eight of Jones’ books, and was the temporary keeper of Jones’ archive.

XIV. Correspondence between Reverend Christopher Martin and Jones. Post-it on top reads: “Correspondence, 2018-19.” Two photographs: one of Jones with Martin and a younger member of Martin’s church named Jacob (he was a professor, according to Jones) and a second photograph of Jones with “Judy” and “Bill” (pen pals from Tennessee) on Christmas 2017; three color photocopies of pictures of Jones; and 54 leaves of manuscript and typescript letters.

XV. Correspondence between Reverend Christopher Martin and Jones. Post-it on top reads: “Correspondence, 20-21, 3/21 [March, 2021].” One photocopy of Jones’ cellblock and his cell (with Jones silhouetted in the cell) and 90 leaves of manuscript and typescript letter (some are in photocopy).

XVI. One letter from author Cara Meredith to Martin about the possibility of publishing Martin’s correspondence with Jones with 91 leaves of correspondence between Martin and Jones that has been annotated in manuscript by Meredith.

XVII. Papers and objects. Approximately 110 items including “My Prison Eye” (a piece of cardboard attached to a broken piece of a mirror that Jones used to see down the tier where his cell is located); secret messages (known as “kites”<sup>24</sup> in prison parlance) between him and other inmates regarding the artwork used in his books (coming out of the collaborative process he was involved in with them); a brochure about how to print and publicize a self-published book; various prison forms for visitation and how to order care packages; “Notice of Visitor Approval” forms; a “Procedural Diagram” showing where Jones is in the appeal process; a printout of an article from the LA Times about how an all-white jury found Jones to be guilty; a list of names that he wanted his books sent to; a few drawings and notes about various book cover designs; an example of the mailer he sent out for his first cookbook (this is the same

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<sup>24</sup> Kites are secret messages written on little pieces of paper that are passed between prisoners. One inmate writes the note, drops it down from his tier on a “fishing line” (usually made from dental floss or typewriter ribbon) and the inmate below uses a “hook” (made from the inside cartridge of a ball point pen), and pulls in the message. The “eye” (a piece of broken mirror on a piece of cardboard) is used by a trusted inmate to make sure that no guards are coming to see the passing of the message. Jones used this method extensively to work out the content, design, and artwork of his books. I asked him why he didn’t just talk out on the yard or pass messages there and he explained that some of his collaborators were in different cell blocks and so they never shared yard time. Additionally, there were six different yards at San Quentin and guards would keep people separated if there was a concern of violence. Lastly, there were also some inmates who chose to never go out. According to Jones, some have been in their cell for 20 years or more without ever coming out.

one that I received that was my first introduction to Jones); the photocopies of the covers of his books that he had taped to his cell walls; four different certificates for programs he has completed while on death row and Jones' diplomas for completing the Associate in Arts degree in Social and Behavioral Sciences and in General Business at Coastline College (these are also from his cell walls and like many of the above documents, signed "Albert 'Ru-Al' Jones" and dated).

XVIII. Personal objects and artworks. San Quentin death row ID card inside an envelope addressed to Kinmont with a small piece of yellow ruled notepaper; 4 pairs of reading glasses; two watches (one with tape "Bro Anthony's first watch 1996" & the other with a Casio tag with Jones K-23800 attached); Jones' personal address book with "A-Jones K-23800" written on the upper pastedown; three crucifixes each dated and signed (two are from Palm Sunday); a sign that Jones made to market his books "I used when people walk by my cell 'Tourist' I put this out so they can see as I tell my story on them. It's my marketing sign" (included is his cell number and signature; the flyer on top is laid over an earlier flyer that advertises his books when fewer had been published); five beaded necklaces (two say "FREE ALBERT" & two say "FREE RU-AL" (Jones states that the word "free" refers to freedom as well as that his spirit and mind are already free, "free to laugh, free to talk, that can't be taken from me"); three colorful and glittery painted handkerchiefs by Jones (one of which is framed and comes from Martin); one "YES YARD #3" sign made of paper, red and black ink, and cardboard "to let the guards know I'm going and to put handcuffs on my door to go outside. My last day outside (yard) 3-17-24" – it is signed "Albert 'Ru-Al' Jones 2000-2024;" a red, white, and blue plastic "Hav-a-Hank" envelope full of pieces of paper and drawings (on the envelope is a post-it that says "Names of people I made handkerchief for" – it actually also includes Inmate Activity Cards that show that Jones is "authorized to participate in DRAWING (PEN & PENCIL)...IN CELL ONLY" (the card is necessary so that the guards don't confiscate his art supplies), gives names of other inmates attending religious services, and documents Jones' preparations before making individual handkerchiefs); three pairs of arm and headbands that Jones has embroidered his name "RU" onto in red and green yarn (the red one is when he wants to flash his gang colors on the basketball court); one hand-knitted Christmas stocking in red and white yarn and two hand-knit caps (one in red and the other in maroon and black yarn, all by his friend Casper during the past 25 years).

XIX. Sculpture: Maquette of Jones' cell made from cardboard, paper, paint, and an electronic clock, 16 x 12 x 5 inches. This is of Jones' cell on San Quentin's death row, EB-117. (EB = East Block.) It includes a photograph of Jones (as though he's in the model) pointing to a Bible. Above the photograph is an image of the exterior of San Quentin with a large "SQ" clock. The clock represents one of the most important pieces of wisdom for Jones, a wisdom he was taught in his late teens when he first went to county jail by an older and fellow member of the Bloods. He told Jones "do the time, don't let the time do you." On the back is a label that tells who made the sculpture for Jones and where his cell was located: Mr. Morris Solomon, H-50300, CSP-San Quentin, NB-N6-30, San Quentin, CA 94974. Solomon was in the North Block section, also known as "Hollywood" because the number of privileges that the inmates are entitled to here, including making sculpture, having phones, and a microwave. EB (East Block), where Jones lives, is considered the ghetto of San Quentin's death row according to Jones. After transferring to Sacramento, Solomon was stabbed in the eye by Cory "Scoundrel," the prisoner who created the cover of Jones' book *I thank you: the last chapter*. According to Jones, it was because the Sacramento guards didn't know of the history between Solomon and Cory. Solomon died a few days later.

XX. The archive also includes eleven private journals, all handwritten by Jones and with a drawing on the upper cover, that span from 2008 to 2024. These will have to remain sealed, however, until Jones' appeal process is over. The firm that is representing Jones in the appeal has said that they will inform the purchaser when the appeal process is finished. The journals are a day to day account of what's happening on death row; the actions of the guards; various punishments that have occurred against inmates; Jones' feelings about his case; his love and concern for his family; his workout schedule; the support that inmates give each other when traumatic things occur (e.g. a death in the family); the process of writing and editing his books; the waiting for care packages; what he does on his birthday; steps he takes to avoid violence while on death row, and so on.



All of the materials in this archive come directly from Jones. The different manuscripts and objects were mailed by Jones to his legal team or to his family and friends. In cases where he thought that the material would be stolen by the San Quentin mail room, Jones sent it out marked "legal mail." Evidence of this can be seen on the envelopes included in the archive. The extreme rarity of writings and artworks that are made on death row is due, in part, to the difficulty of getting the materials out of prisoners' cells. It is also the reason why so little is known about their lives, and so little is heard that comes from their own voices.

In very good condition and preserved in archival boxes.



Original cover artwork by Ojore Dhoruba Khafra Ajamu for the cover of Jones' book *Put on the shelf to die*. Ojore is another inmate on death row.