

# California International Antiquarian Book Fair 2023

booth 304

A photograph of a rural landscape at sunrise or sunset. The sky is a gradient of blue and orange. In the foreground, there is a field with several bare, gnarled trees. A road or path leads into the distance, lined with more trees and a utility pole. The overall atmosphere is hazy and peaceful.

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# TRAITE' DU CASSIS,

CONTENANT SES VERTUS

Et Qualités, sa Culture, sa Composition,  
son Usage, & les Effets merveilleux qu'il  
produit, dans une infinité de Maladies  
& de Maux, tant pour les Hommes que  
pour les Animaux.

Les vertus & propriétés de l'Eau de Gau-  
dron, & la maniere de la faire, &  
autres Remedes très-utiles au Public.



A N A N C Y,

AVEC PERMISSION.

Et se vend à PARIS,

Chez PRAULT pere, Quay de Gévres,  
au Paradis, 1749.

Chez lequel on vend aussi les Secrets utiles éprouvés dans  
la Pratique de la Médecine & de la Chirurgie, pour  
conserver la santé & prolonger la vie; avec un Appen-  
dix pour les Maladies des Chevaux.

## *The Gastronomic and Medicinal Uses of Black Currants*

I. **BAILLY DE MONTARAN, Pierre.]** *Traité du cassis, contenant ses vertus & qualités, sa culture, sa composition, son usage, & les effets merveilleux qu'il produit, dans une infinité de maladies & de maux, tant pour les hommes que pour les animaux.* Nancy: Prault pere, 1749.

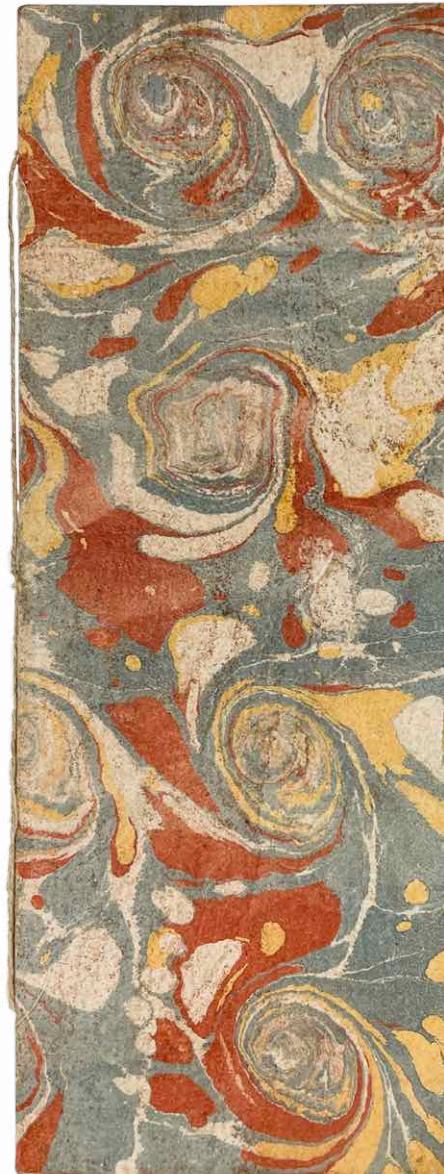
12mo. Woodcut device on title page. 23, [1] pp. Marbled stitched wrappers.  
\$1500.00

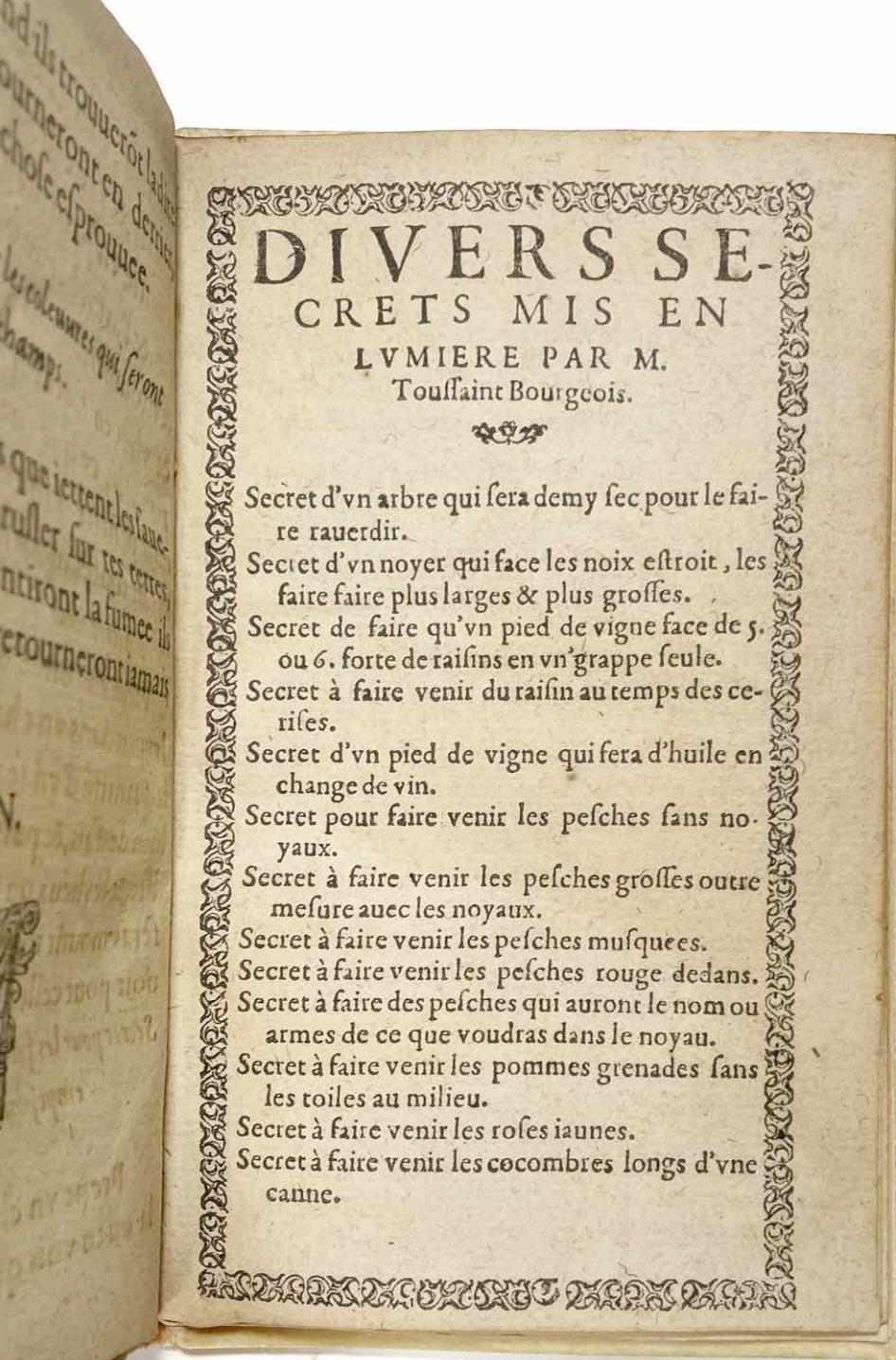
The Second Edition of this early work on *cassis*, attributed to Abbé Pierre Bailly de Montaran, chancellor of the University of Orléans. First published in 1712, this treatise covers many aspects of *cassis* or black currant, including the first mention of its anti-inflammatory properties. There is no location in OCLC for the first edition. The work attributed to the popularization of the black currant in France which was little cultivated before 1750. At the end is a four-page treatise on the medicinal properties of tar-water, written by George Berkeley.

Sections discuss the properties of black currants; how to prepare and serve the fruit; how to make a syrup of it; its conservation; its use to cure gout; how to make black currants into a liqueur; its use in ratafia; as a curative for pleurisy and *panaris* (whitlow); and how it can cure various problems in cows. Whitlow is a highly infectious viral disease which affects the thumb; fingertips; and in rare cases, the toes and cuticles.

In very good condition.

¶ OCLC: University of California (Davis), Yale, Kansas State University, National Library of Medicine, and five locations outside of the United States.





Three Early Recipe Books

2. BOURGEOIS, Toussaint. *Divers secrets mis en lvmiere...*  
Au benefice des corps humains. Lyon: Ionas Gautherin, 1608. [Bound with:] BOURGEOIS, Toussaint. *Divers secrets mis en lvmiere...Secret de prendre du poisson.* Lyon: Ionas Gautherin, 1608. [Bound with:] BOURGEOIS, Toussaint. *Divers secrets mis en lvmiere...Secret d'un arbre.* [Lyon: Ionas Gautherin, c.1608.]

15.8cm x 9.5cm, each an A<sup>1-4</sup>. I. Title page within an ornamental border, one headpiece made of ornaments, one woodcut tailpiece. 8 pp. Light thumbing to title page. II. Title page within an ornamental border, woodcut device on title page, one woodcut tailpiece. 8 pp. III. Title page within an ornamental border, one headpiece made of ornaments. 7, [1 - blank] pp. Three works bound together in modern vellum, title in manuscript on spine.

\$10,000.00

FIRST & ONLY EDITIONS. THESE ARE THE ONLY SURVIVING COPIES OF ALL THREE WORKS. Each booklet contains different categories of secrets, ranging from recipes to directions: the first concerns health; the second rural and domestic economy; and the third plants and food cultivation. From a consideration of their typography, layout, format, and collation, it is clear that these publications were originally issued separately. Such examples of recipes in popular press printing in early 17<sup>th</sup> century France are extremely rare.

The first collection – *Divers secrets mis en lvmiere...Au benefice des corps humains* – provides remedies for common ailments of the body. Among the thirteen recipes are those to cure a headache; to “keep your teeth all the time of your life;” for deafness; to stop a bloody nose; to cure leg pain;

and to cure sweaty feet and hands. The recipe *Secret Pour Douleur de teste* [i.e. tête] (secret for a headache) calls for a piece of taffeta dipped in beaten egg whites, rose water, and saffron, and then applied to one's forehead. The remedy for an *emeschement* (impediment) of the spleen calls for a bottle of your best wine, the bark of an ash tree, boiled together till reduced by 25%, and then drunk when going to bed and then again in the morning.

The second work – *Divers secrets mis en lvmiere...Secret de prendre du poisson* – provides ten secrets that focus on animals, either to catch (to eat) or to get rid of (as in infestations). Some of these “secrets” include how to catch fish; how to catch large birds when it is snowing; how to hunt small birds at all times of the year; how to kill rats and mice; how to prevent flies from entering your room; and how to drive away snakes. The method for catching fish involves making a concoction from the fat of a heron, the fat of a goat, some musk, and a portion of calf blood; after mixing it all together and dispensing it into a glass container, you go to your fishing spot, dip your finger into the secret goo, and then wash it off into the water. The fish will be attracted to the scent “and so you will take as many fish as you want.”

The third booklet – *Divers secrets mis en lvmiere...Secret d'vn arbe* – contains thirteen directions for the cultivation of various foodstuffs. One secret tells how to widen and enlarge your walnuts; how to grow peaches without pits; how to cultivate pomegranates without an internal membrane; and how to grow cucumbers so long that they will amaze people. There are also three secrets specific to grapes and viticulture. One will enable you to grow multiple grape varieties in one cluster; another tells how to grow grapes from a cherry tree; and the third explains how a vine can produce olive oil.

*SECRET DE PRENDRE DU  
poisson avec l'amesson.*

**P**rens du gras de hairon, & gras de bouc, de musc, & vn peu de sang de veau, & vn peu de comin, tout ensemble, & mettez le tout dans vn petit vaisseau de verre pour le conseruer, quand tu voudras aller pescher tu porteras la composition avec toy, & quand tu auras mis ce que tu veux mettre à ton amesson, que tu veux pescher, avec le bout du doigt tu en frotteras vn peu cela que tu as attaché à ton amesson à celle fin

*grain, vn peu de sang de veau, & de co-  
min.*  
*Secret de prendre des oyseaux gros au  
temps de la neige.*

Prends de la noix vormica, & la mets en poudre, & puis la feras bouillir dans vn petit pot de terre, avec du gras de pourceau ou beuf, & puis le laisser refroidir, & quand tu voudras prendre des oyseaux en temps de neige, à l'çauoir aux champs, ou ils s'ot, tu nettoyeras vn peu la ou est la neige, & tu mettras là ton petit pot avec ledit gras, & tu en pourras mettre plus d'vne ou plus de deux, comme te plaira

Although these three publications are not recorded in the Bibliothèque nationale de France, an examination of the publications issued by Jonas Gautherin indicates that he was primarily a publisher of popular literature. Most of his works are 8-16 pages long and, as was typical of such ephemeral literature from that time, very few copies survive. Interestingly, these secrets were later reprinted in the 1650 edition of Giambattista della Porta's *La Magie naturelle* (and subsequent editions); as there were no other recipes from Bourgeois in della Porta's work, it is probable that these three booklets were the only secrets Bourgeois published. We have been unable to find any biographical information on Bourgeois.

That this book was intended for a more popular and less affluent readership is evidenced by the works' format and the brevity of each collection of recipes. The use of ingredients that could be found in the kitchen indicates that the remedies are intended for those who are not professional medical practitioners. As a result, these recipes give us a glimpse into a time when folk medicine still thrived within popular culture before the modernization of healthcare.

*The importance of examining the history of vernacular medical texts is that they are an excellent example of rhetorical diversity necessary to achieve medical literacy within the context of medicine's nascent institutionalization.... [M]uch of this medical literacy started with an understanding of food as medicine and how food interacted with a person's body and their environment. The vernacular medical texts...blurred the boundaries between everyday knowledge and the learned knowledge of the day; they set up an historical precedent for how we consider the everydayness of health and medicine.<sup>1</sup>*

At the foot of the title page for the book of medicinal recipes it is written "Les susdits secrets sont bons, & ont esté tres-bien experimentés" (The above secrets are good and have been very well tested).

Jonas Gautherin (variant spellings Jonas, Jean, Joannes, Jonnas) was a printer-bookseller and print publisher active in Lyon from 1590 to 1625. He married Catherine Saulsion, the daughter of printer Jehan Saulsion (also of Lyon) and was elected *Maître de Métiers pour les Imprimeurs et Libraires* (master of trades for printers and booksellers) in Lyon in 1602, 1603, 1613, 1618, and 1623. He died in May of 1625 and his widow and two sons succeeded him in the business.

With the lovely engraved bookplate of Justin Godart on the upper pastedown. Justin Godart (1871-1956) was a lawyer and politician from Lyon as well as a member of the French Resistance and an advocate for labor reform. During his lifetime as a politician, he was a senator, the Minister of Health, and the Minister of Labor.

Very good copies of all three.

¶ All three are lacking from OCLC and Thorndike's *History of magic & experimental science*. The only edition listed in USTC is an edition from 1612 entitled *Divers secrets mis en lumiere par moy, Toussaint Bourgeois*, Saumur: Hernault, 8pp. It is listed as a "Lost Book."



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<sup>1</sup> Lisa Melonçon, "On historical connections in/to food as medicine" in the special issue *Introduction to food as medicine in the Rhetoric of health and medicine*, 2021, vol. 4, issue 2 <http://medicalrhetoric.com/journal/4-2/meloncon/>.

*An Instant Ice Machine Designed for  
Rural Communities*

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

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

\$1500.00

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

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

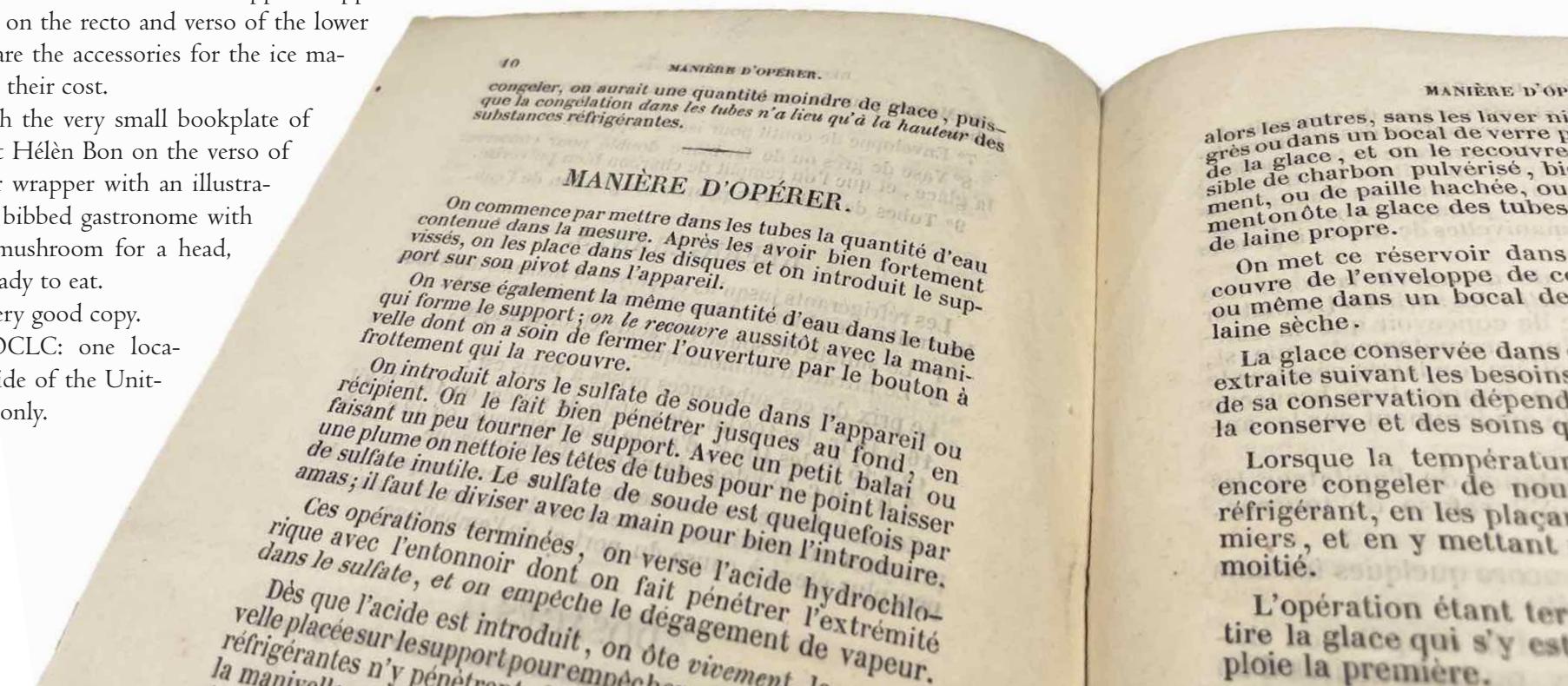
In this brochure, Chesnon encourages wealthy provincial dwellers to purchase his machine for the use of their less fortunate neighbors. He also hopes that restaurateurs will comprehend the benefits to their business of having instant access to ice.

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

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

A very good copy.

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



*A Coquette with your Bonbons*

4. (CONFECTIONERY wrappers.) Abel Bourdet, confiseur. Paris: [c.1830s].

Oblong: 28cm x 44cm. Eight engravings, hand-colored in pink, green, red, yellow, and blue, signs of having been folded twice, spotting (from food?), one corner dog-eared, light chipping to two edges.

\$800.00

A RARE SURVIVAL of an uncut sheet of lovely French confectionery wrappers produced by the Parisian *confiseur*, Abel Bourdet of the rue Beaubourg. The uncut sheet is divided into eight squares and each square contains a hand-colored engraving displaying a scene that is accompanied by a rebus puzzle that – once solved – describes the scene.

For example, one image shows an elegant sitting woman. Her hair is in a bow at the top of her head and she is wearing a pink gown. Standing next to her is a younger woman, probably a maid, helping her. The symbols at the bottom of the engraving show a wing, a hedge, a rooster, followed by the letters “ette.” In French this would be “aile-haie-coq-ette,” or “elle est coquette” (she is flirtatious). Another shows two women walking, both in long dresses and with long curly locks, one is holding a fan. The answer to that rebus is “promenade espagnole” (“pr” + a bone (“os”) + “menade” + a snake (“essss” a snake sound) + a bread (“pain”), + “gnole”).

Due to the size of each image, it is possible that these were used to either wrap around individual pieces of candy or as an illustration on the top of a box of confections. Interestingly, in Cambon’s *Almanach des commerçans de Paris* for 1835, Bourdet is listed under two different types of businesses, both of which relate to this piece of printing. He is included in the “Confiseurs” section (p. 319), which would make sense as a maker of bonbons, but he is also included in the section for “Papier de fantaisie pour cartonnage, reliure, etc.” (p. 720). This would support the possibility of these colored rebus illustrations being intended for a decorative box of some kind.

Although the page is somewhat spotted and worn, the areas of the illustrations remain crisp and bright and are free of blemishes.

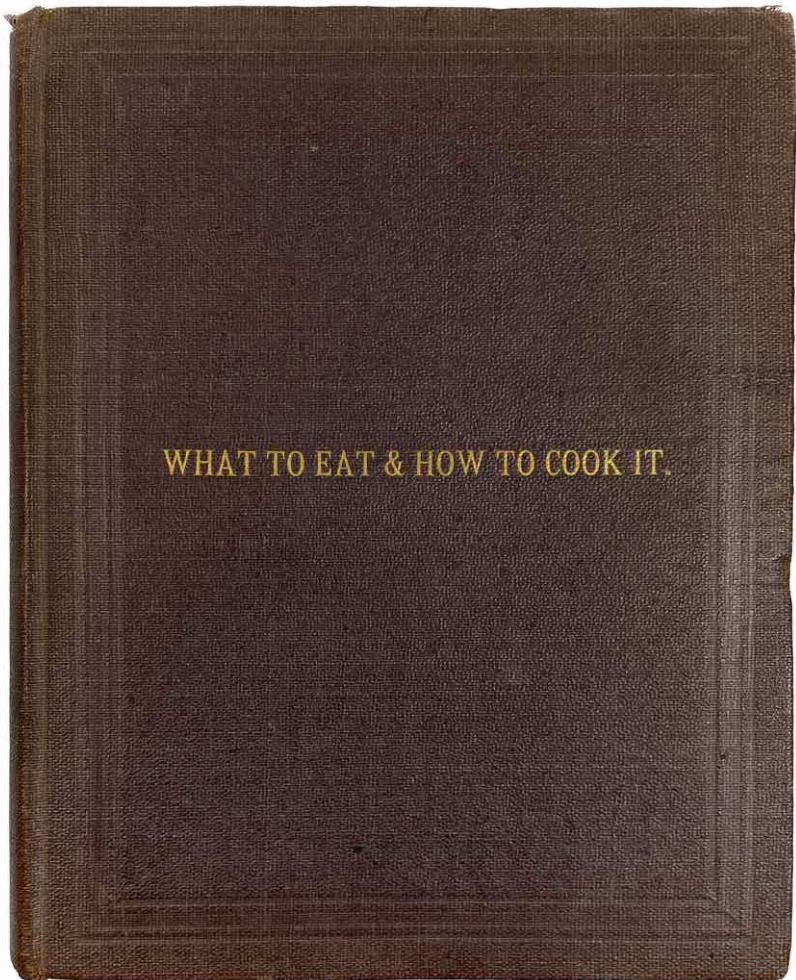
At the center of the sheet is engraved “à Paris, chez Abel Bourdet, Rue Beaugour[g] N.<sup>o</sup> 19.”





Proprié

a Paris chez Abel Lacroix et Rue Baudouin N° 29



*An American Argument  
for Simple Food*

5. COWAN, John, M.D. **What to eat & how to cook it.** New York:  
Cowan & Company, 1870.

8vo. Woodcuts in the text. 124, [4] pp. (first two pages are blank). Original blind-stamped brown cloth with title stamped in gilt on upper board, sunning to lower board, wear to head and tail of spine, yellow endpapers, early cipher embossed on the first three leaves.

\$600.00

The FIRST EDITION of this “hygienic cookbook,” written as a guide for those who wish to have a nutritious diet that will promote “pure blood, firm tissue, clear brain, perfect health, and enjoyable life.” The author, Dr. John Cowan, warns against fancy cookbooks. He writes that “to live a sweet, healthy life implies the use of simple, nutritious food, cooked in a plain, simple manner, and as nearly in its natural relations as possible.” In addition to the 252 numbered recipes and the nutritional information on grains and vegetables, there is a discussion of drinking water and how to preserve ice; “Rules for Eating;” “Objectionable Articles of Diet;” “Poisons in Daily Use;” and “Preserving, Canning and Drying Fruits and Vegetables.”

The author had strong views on diet as is evidenced by the section called “Objectionable Articles of Diet.” He deplores the use of salt; the spices pepper, clove, mustard, nutmeg, and cinnamon; sugar; vinegar; soda; self-rising flour; milk; tea; coffee; hot drinks; pork; the fat of all meats; salted meats and fish; sausages; pickles; mince pies; and fish. His objections to these items are lengthy and condemnatory. For example, spices are said to “clog the excretory organs,” lead to gluttony, and detract from a healthy sex life. He calls vinegar an abomination that causes “paleness and wasting away of the muscles.” Milk is “an abnormal production” and fish is apparently worthless.

Although the author is against sugar and milk, both are included in small quantities in some of the recipes. For example, in writing about the tomato (which he calls a "love apple"), he states that when a tomato is ripe, the best way to eat it is raw without salt or pepper, or peeling it. However, the first tomato recipe calls for slicing the tomato and then adding sugar and cream to it. "This," he writes, "to an unperverted taste...is a very palatable mode of eating them."

On the subject of wheat, the doctor writes that "in some of its preparations, [it] is pre-eminently the best, cheapest, and most nutritious. A grain of plump, sound wheat contains within it *every element* demanded by the body for its renewal and growth." Interestingly, there is a recipe for "snow bread" that calls only for flour and snow. Cowan praised corn as well: "Next to Wheat comes Indian Corn, or Maize, in importance, as furnishing nourishing and healthy food....The Esquimaux will live upon it, and the hot Sea Islanders, and all intermediate populations." In extolling the virtues of the potato, the author brings up several interesting points: it is native to South America, it is almost as nutritive "pound for pound" as meat, and "the ground nut, which is found in all the wilderness part of North America, is supposed by many to be the original from whence all our fine varieties of potatoes are derived by cultivation." Cowan provides fifteen recipes for the potato alone.

The last three pages contain information on three other books published by Cowan & Company. There is a book on the evils of intemperance and two other books by John Cowan. One is on the evils of tobacco and the other is on marriage, pregnancy, nursing, foeticide, women's diseases, masturbation, sterility, impotence, and finally, "a happy married life, how secured."

With a woodcut bookplate mounted on upper pastedown for Paul Gerley Merrow. The final page has an advertisement for "farm and hand grinding mills" made to grind various grains, spices, and coffee.

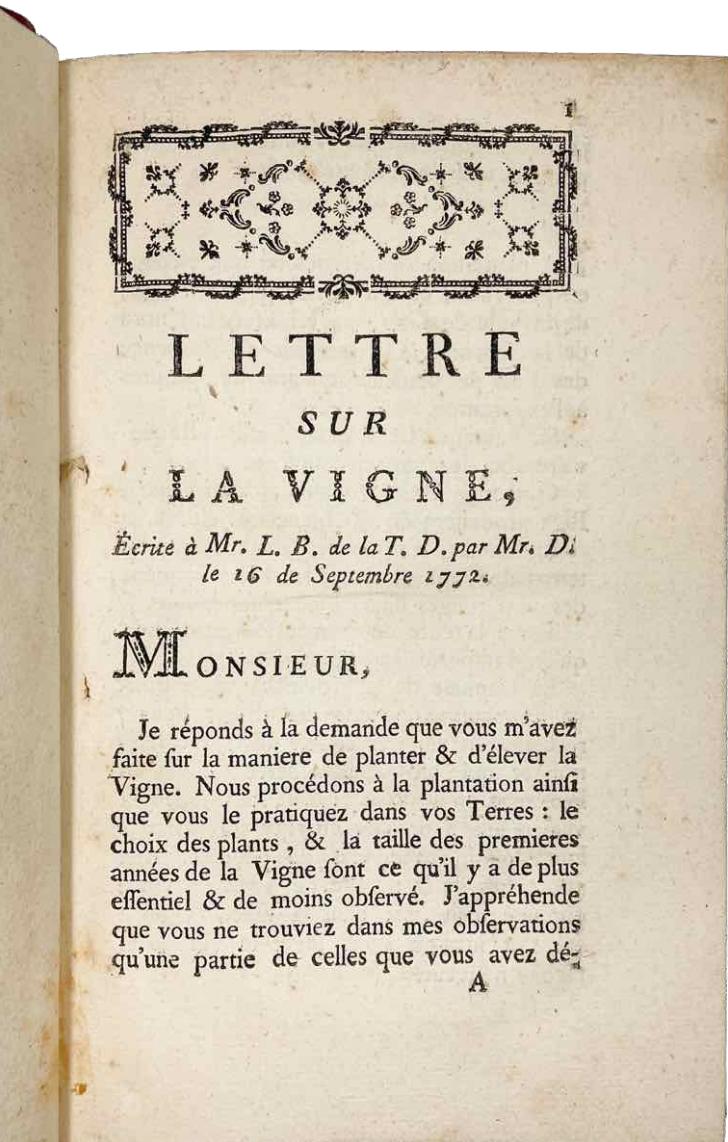
In very good condition.

¶ OCLC: Harvard, American Antiquarian Society, University of California (San Diego), University of Denver, New York University, Loma Linda University, Mills College, New York Public Library, Library of Congress, Iowa State University, Abraham Lincoln Presidential Library, Kansas State University, University of Minnesota, and Duke University.

## RULES FOR EATING.

*Do not eat while exhausted in mind or body, for when the strength of nerve power is already worn out or used up, the digestion of food only makes a fresh demand upon it, and if it be unable to meet the demand, the food is only a burden.*

*Be cheerful at your meals.* The benefit derived from food taken depends very much on the condition of the body while eating. If taken in a



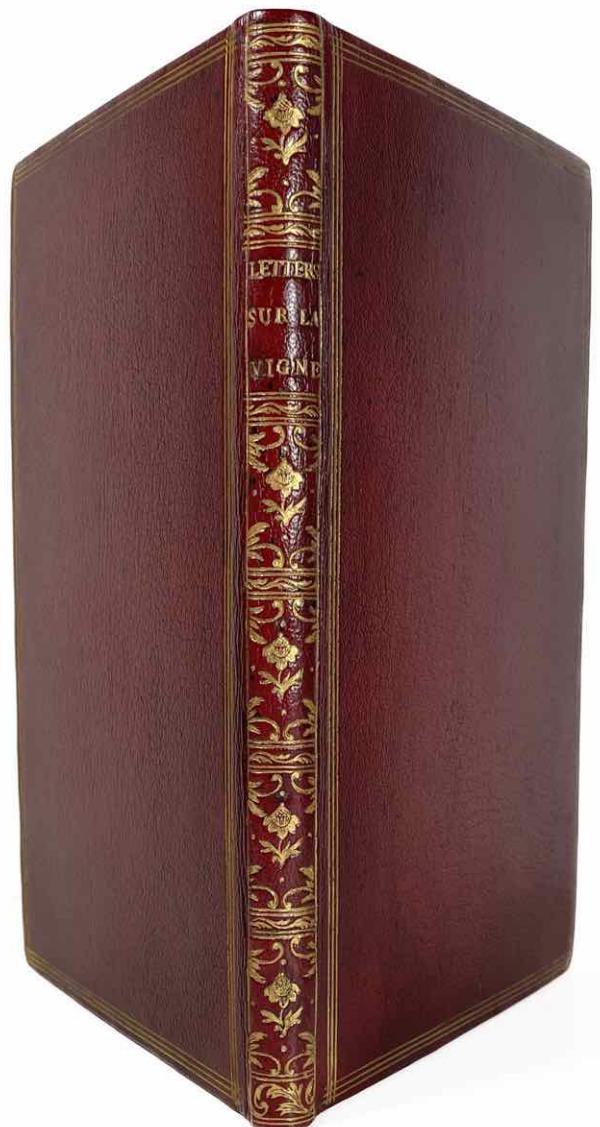
*Extremely Rare & Sought After*

6. [DAVID, Antoine.] [Drop-title:] Lettre sur la vigne, Écrite à Mr. L. B. de la T. D. par Mr. D. le 16 de Septembre 1772. [Bound with:] [DAVID, Antoine.] [Drop-title:] Seconde lettre sur la vigne. Écrite à M. L. B. de la T. D. par Mr. D. le 30 Mars 1775.

8vo. Headpieces made of typographic ornaments. 32 pp.; 2 p.l., 71 pp. Recent red morocco in the style of the period, triple gilt fillet around sides, single gilt fillet to edges, spine richly gilt in six compartments, title "letters sur la vigne" stamped in gilt on the spine, all edges marbled, marbled endpapers. \$9500.00

The extremely rare FIRST & ONLY EDITIONS of both works. In the first *Lettre*, Antoine David (1714-87) discusses the choice of the vine-stock; the quality of the *terroir*; which varieties to plant in which regions; and the trellising of the grapes during different periods of their development. Earlier works are discussed as well as viticultural practices in specific regions, especially those of Provence.

There is a very interesting passage where David mentions an example of wine-making in the Americas and how when the wine returned to France, it tasted better than Bordeaux.



Un autre exemple très-frappant au sujet du choix des raisins, est celui que nous fournit la vigne de Mr. Roux de Peipin; il a fait venir une quantité de ceps de vigne de Bourdeaux; le vin de sa plantation a été envoyé aux Isles de l'Amérique, & celui de quelques barriques qu'on en a rapporté à Marseille pour essai, a été trouvé à son retour, supérieur en qualité à celui de Bourdeaux. — p. 7.

Roughly translated to:

Another very striking example on the subject of the choice of grapes is that provided by the vineyard of Mr. Roux de Peipin; he brought in a quantity of vines from Bourdeaux; the wine from his plantation was sent to the Isles of America, and that of a few barrels that were brought back to Marseilles for testing, was found on his return to be superior in quality to that of Bourdeaux.

The first section of David's *Seconde lettre sur la vigne* covers the viticultural work of Columelle and the *pepinière*, or nursery, for vine cultivation. The second section studies various viticultural and wine-making practices of the ancients including the Jews, the Greeks, and the Romans. This is followed by four pages of general observations including special mention of the wines from the "Isle de Candie" (Canada), Chios, (the fifth largest of the Greek islands), Spain, Italy, Provence, and Corinth (a city in Greece), as well as specific grape varieties. The third section is devoted to the *Méthode des Modernes*. Parts cover the way to make wine; the varieties planted; of decanting; the making of fortified wines; filling the barrels; and of the cave.

¶ I. Chwartz, vol. 2, "D," p. 65 (reproducing the drop-title page); OCLC: University of California (Davis), Hunt Institute, Cincinnati Historical Library, and one location in France. Not in Fritsch.

¶ II. OCLC: University of California (Davis), Hunt Institute, Cincinnati Historical Library, and two locations in France. Not in Chwartz or Fritsch.

TABLE  
DES MATIERES.

<i>Seconde Lettre sur la Vigne.</i> . . . . .	pag.
<b>CHAPITRE I. Des Plants enracinés.</b> . . . . .	
g. I. Maniere de faire les Pépinières de Vignes, extraite des divers livres de l'Economie rurale de Columelle, de l'édition in-8°. Paris 1773. . . . .	3
g. II. Pépinière. Transplantation. Culture. . . . .	7
Observations sur la Pépinière. . . . .	13
III. Pépinière économique de Columelle. . . . .	26
<b>PITRE II. Du Vin des anciens.</b> . . . . .	
Maniere dont les Hébreux faisoient le . . . . .	22
les Grecs. . . . .	26
Maniere dont les Romains faisoient le . . . . .	32
tirée de l'Encyclopédie. . . . .	37
des Romains suivant Baccius. . . . .	38

*An Issue of the Black Panther Newspaper  
Dedicated to Angela Davis*

7. (DAVIS, Angela.) The Black Panther Intercommunal News Service. Oakland: Black Panther Party, Saturday, March 4, 1972.

42.2cm x 29.9cm folded. Numerous illustrations in the text. [2], 4, A-L, 7, [8] pp. Punch-hole to upper margin of entire newspaper, one fold down the center, hole to spine, outer edges chipped, light yellowing to all leaves.

\$180.00

The FIRST & ONLY EDITION of this Black Panther newspaper dedicated to welcoming Angela Davis home from her sixteen-month incarceration in the Marin County jail. Included is an 11-page insert (paginated "A-L") that consists of the transcription of a recorded conversation between Angela Davis and Elaine Brown, the Minister of Information for the Black Panther Party. This conversation took place two days after Davis' release.

Davis was put in jail for allegedly having supplied the guns used in an escape attempt at a California courthouse and that ended in the deaths of several people in the courtroom. The two main pieces of evidence used against her at the trial were that the guns were registered in her name and that she was supposedly in love with George Lester Jackson, one of the "Soledad Brothers" who had attempted the escape. Her time in jail spurred her on to add another cause to her activist role. She later founded Critical Resistance, which was an organization designed to abolish the prison-industrial complex.

Also included in this issue is an announcement for the Black Community Survival Conference which was to take place between 29 and 31 March, 1972, in Oakland and Berkeley, California. There, Black Panther



# WELCOME HOME, ANGELA DAVIS

CONTINUED FROM LAST PAGE  
have to begin to see the Black worker as an important figure in the revolutionary struggle. Oftentimes, we don't see the Black worker as a Black worker, we tend to think of the worker as someone who is isolated somewhere in a factory and, therefore, is not an integral part of the community. As Black people, most of us, if we aren't working, are unemployed or we're in prison or we're in Vietnam. One of the things that we have to begin to recognize is that - and this is something that George Jackson pointed out on many occasions - there is a tremendous reservoir of revolutionary energy and power in our communities, because of the fact that we are workers, and because of the fact that the entire country depends on our labor in order to survive, in order to perpetuate itself.

ELAINE: In fact, the Black worker has not been viably brought into our struggle, and if you agree with this, to what do you attribute this and how do you propose the situation be corrected?

ANGELA: It's not true that the Black worker has not been brought into our struggle; but, on the other hand, I think that your question reflects that the Black worker hasn't fully been brought into the struggle as a Black worker. Most Black people, as we've been saying, are workers, in some way or another. However, the fact that racism has always been so intense in this country has tended to have the effect of, first of all, isolating the Black worker from the working class. Because of the intensity of racism in this country, Black workers have been isolated from the working class as a whole. Often, white workers have fought against Black workers, instead of fighting against their real enemy, the capitalist who oppresses all workers. Because of this particular phenomenon, when we talk about the Black worker, we tend to fail to see the Black worker as a live force in our community, but rather as someone who is hidden away on the assembly line, hidden away in the factory. Because Black workers have been, to a great extent, prevented from participating in the labor movement as a whole, we've failed to take



".....all political cases are significant, all cases involving Black people's lives are important and have to be dealt with."

cognizance of our own revolutionary potential as Black people, as working people.

Now, recently, there has been a surge in activity which relates directly to the labor movement in the country. Many of the strikes which have taken place over the last few years have actually been led, out in the streets, by Black workers. I remember very clearly the postal workers' strike. When you saw the television coverage of the postal workers strike, you saw Black workers out there with clenched fists. You saw them, the Black workers, actually conducting the movement out there in the streets. I think that this has begun to give us an idea of what the real revolutionary potential of Black people in this country is, in the sense, not only of bringing about our own liberation, our national liberation, liberation of Black people, but, in the sense of playing a vanguard role in a revolutionary movement which is going to affect the entire system in this country. What I would say, then, is when we speak about viably bringing the Black worker into our struggle, we speak of placing revolution on the agenda, we speak of realizing something that we've been talking about for a very long time, that is, projecting Black people as the

revolutionary vanguard in this country, the revolutionary vanguard of the movement which is going to ultimately overturn the oppressive fabric of capitalism and which is going to build a socialist society.

One of the things that has been a constant problem in the whole movement in this country has been the tendency to isolate one particular area of struggle from the other. There was, of course, the student struggle, and that was supposed to have been a movement in and of itself, even to the point that some people were saying that students were going to be the ones to bring about the revolution. There was, and there continues to be, the struggle against the war in Indochina. White people primarily have tended to see that as something that white people should involve themselves in; therefore, although Black people are far more intensely affected by the war in Indochina and, in fact, far more passionately opposed to the war in Indochina, it has not been seen as the kind of movement that's been conducted by Black people. I'm saying all this to relate back to the discussion that we were having around the Black worker.

I would like to show now that there is definitely a relationship between the Black worker and the prison struggle. Prisons are full of Black workers, full of Black people who are in prison because of their not being able to realize their potential as Black workers, because there are no jobs available. However, once Black people find themselves in prison and begin to feel all of the reverberations from the movements that are now animating prisons across the country, the movements for liberation, then it's the prisoners themselves who begin to teach us that they are indeed workers and, in so far as they are prisoners, are forced to work for two cents an hour, five cents an hour, ten cents an hour at the most, and are, therefore, super-exploited. Now, recently, there have been a number of efforts on the part of prisoners to bring this to the fore, and for instance, to establish labor unions inside the prisons.

One of the first unions that was initiated in prisons, I think, was right here in California, in CMC (California Men's Colony) at San Luis Obispo, where Huey was imprisoned for so long. Just recently I was reading about the efforts of prisoners in New York to form a labor union. The thing that distinguishes that movement in New York is that they are reaching out, and they are trying to force labor unions on the outside to recognize them. They are trying to affiliate with, I think, local 65 in New York.

In any event, what is at work inside

CONTINUED ON NEXT PAGE

Chairman Bobby Seale would speak to the people about "Uniting to vote for survival, to work for survival, [and] to organize for survival." The Black Panthers gave out ten thousand free bags of groceries at this event. They also tested over thirteen thousand people for sickle cell anemia and registered over eleven thousand people to vote.

On the last page is a memorable illustration by Emory Douglas of a boy in pyjama pants weeping as he looks at a photo of a young happy girl drinking a cupful of milk. The caption reads "My mother told me that we may be bare-footed and hungry, but that won't stop our struggle for freedom." Douglas held the title of Minister of Culture and Revolutionary Artist of the Black Panther Party from 1967 to the early 1980s.

Angela Davis (b. 1944) is best known for her social justice and civil rights activism. She has been a radical professor at both UCLA and UC Santa Cruz and has lectured extensively on the university circuit. Her lectures and books focus on oppression faced by African Americans, women, and the LGBTQ+ community. During the 1970s, she was fired from her teaching position at UCLA for her communist leanings. (She fought this injustice and was later given her job back.) At UC Santa Cruz she taught courses on the history of human consciousness until she retired in 2008. Angela Davis first became involved with the Black Panther Party in the late 1960s when she was in graduate school at UC San Diego.

In good condition.

*An Early Cookbook From the Ottoman Empire,  
Written by a Woman*

**8. FAHRIYE, Ayşe. Housewife. Istanbul: Mahmud Bey Matbaasi, 1310  
[1894].**

8vo. Five lithographed plates. 22, 398 pp. Publisher's blind and gilt-stamped cloth, spine gilt, pomegranate-colored endpapers, expert repairs to the gutters, light spotting, browned throughout due to paper quality. \$2000.00

The extremely rare Second Edition of what may be the first Ottoman cookbook to have been written by a woman, for women. In the introduction, the author Ayşe Fahriye dedicates this work to women and expresses her wish that it will be helpful in teaching them Turkish cooking techniques and kitchen organization as well as an introduction to Western dining culture. Included are 887 Turkish recipes.

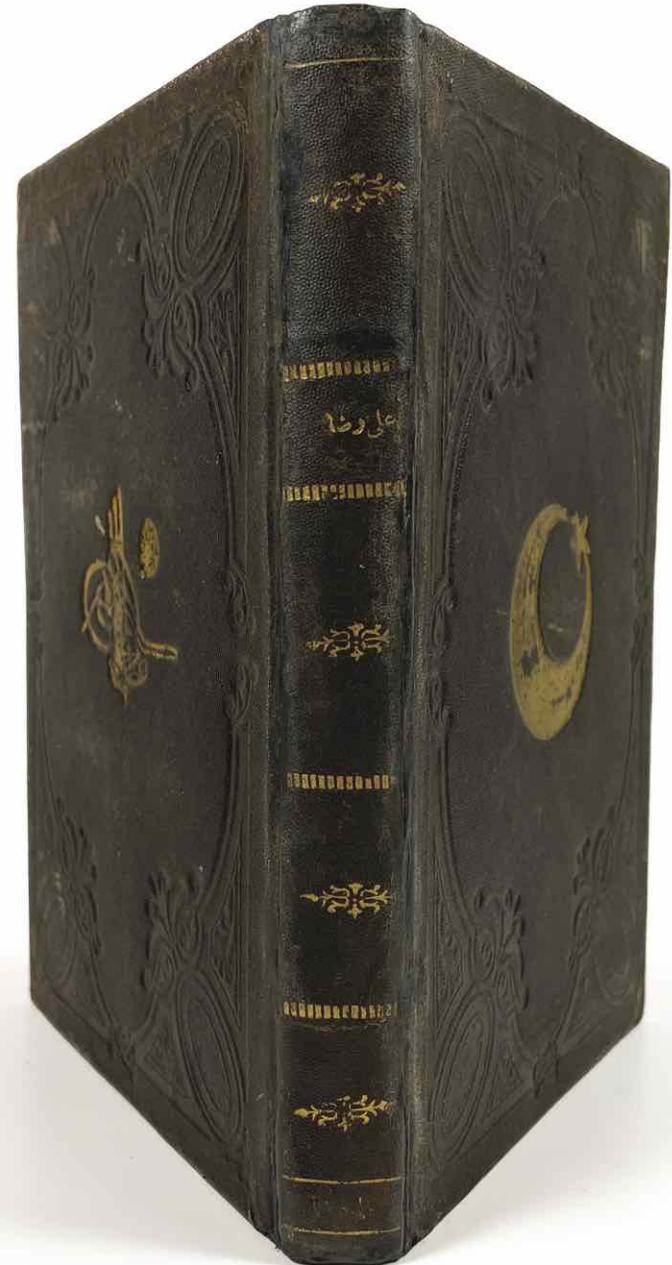
There are traditional Turkish recipes such as for *kebabs*, *pilaki*, *moussaka* (an eggplant- or potato-based dish), *kaymak* (a form of clotted cream), and *böreks*. Also included are soups, stews, meatballs, stuffed vegetables, meat and fish dishes, pickles, salads, ice creams, and pâtées. *Kebabs* are mostly made with lamb and a variety of vegetables, but the meat will vary depending on the region they are made in. The *kebabs* are often skewered and cooked over a fire, but they also can be baked. *Pilaki* is a bean dish that is made with garlic, carrots, tomatoes, onions, lemon juice, olive oil and parsley. It is one of the many “olive oil dishes” which are an essential part of Turkish cuisine. *Böreks* are pastries that are made with thin flaky dough and stuffed with cheese, potatoes, spinach or meat.

The instructions in the last part of the book introduce Western dining culture to the Ottoman world. There is also information on servant etiquette and table manners.

Included are five lithographed plates depicting plan views of table settings. One of the illustrations is very unusual. It depicts a table with chairs in a side view and positioned within a room within a larger floor plan.

Although the paper quality is very low, this is in very good condition.

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



*An Early Advocate for Civil Rights*

**9. [FATHER DIVINE.] Peace! Peace! Come and hear Father Divine's messages. Chicago: 1936.**

Broadside: 21.4cm x 13.8cm. Early mimeograph, somewhat creased and browned, light chipping to edges, a word in pencil on verso. \$950.00

This is an extremely rare UNRECORDED announcement for a special banquet dinner at a Father Divine mission location in Chicago, taking place during The Great Depression, on Sunday, September 27th, 1936. Father Divine (c.1876-1965) was a Black spiritual leader who claimed to be God. He founded the International Peace Missions Movement and believed that heaven was a place that was here and now; he also preached for racial equality and celibacy and rejected gender distinctions. Although there have been numerous attempts to research his origins, the only thing about which historians can agree is that he was the child of parents who had been previously enslaved in the South.

Divine was an astute businessman and opened many successful restaurants, in which he employed followers of his mission, "who took vows of celibacy lived in Peace Mission compounds, and believed Father Divine to be God....Divine and the Peace Mission also opened a network of hotels, farms, [and] grocery stores, that fed thousands of ordinary Americans throughout the Great Depression."<sup>1</sup> At one point, he was also one of the largest property owners in Harlem.

This flyer announces one of Father Divine's famous banquets where people of all races would gather together and feast and listen to his sermons either given in person or via a recorded message. It also announces regular meetings and daily meals served at "FATHER'S PRICES 10¢ and 15¢ a meal." All of these activities took place at 3736 South Michigan Avenue in Chicago, at Father Divine's Peace Mission. This building is currently listed as a four thousand square foot, multi-family home.

For Divine and the Peace Mission – like many religious movements before them – the stomach was the route to salvation. Amid the Great Depression, World Wars I and II, Jim Crow segregation in the South, and de facto segregation in the North, Peace Mission members ate for free and in abundance at the banquets. Peace Mission followers argued that the bounty was not merely a gesture of Divine's generosity, but a tangible gift from the man they called God. Rejecting the mainstream Christian "heaven in the sky" belief, the Peace Mission argued that heaven was accessible here on Earth and Divine's bounty was the literal proof in the pudding.<sup>2</sup>

The flyer has "Peace!" printed on all four corners, and the heading says "Come and Hear Father Divine's Messages." (Father Divine had believed that "peace" should replace "hello" in all greetings.)

In good condition.

¶ Not in OCLC.

<sup>1</sup> There is an interesting article on Father Divine on Eater's website: Heaven Was a Place in Harlem. The radical tableside evangelism of Father Divine — equal parts holy man, charlatan, civil rights leader, and wildly successful restaurateur.

<sup>2</sup> Ibid.



## REGIMENT DURING HOMŒOPATHIC TREATMENT.

### THE PATIENT IS ALLOWED,

Beef and Mutton, baked, roasted or boiled, (not rare.) Fresh Tongue; Lean Ham; Venison and wild Fowl; Turkey; Dunghill Fowls and Pigeons. Fresh Fish having scales, except Salmon. Butter, not rancid; Fresh Cheese. Milk, variously prepared—such as Custards, &c. Raw and soft boiled Eggs, except in cases of Diarrhoea. All kinds of Bread and Biscuit not too recently baked, excepting those into the composition of which Soda and Saleratus enter. Puddings, Dumpings of Wheat, Indian, Rice and Oat-Meal, not too heavy, fat nor spiced; Sponge Cake. Food prepared of Arrow-Root, Tapioca, Sago, Salep, Oat-Meal, &c. Irish and Sweet Potatoes, Turnips, Carrots, Cabbage, Cauliflower, Green Peas and Beans, (except in Colic and Diarrhoea.) Rice, Hominy, Pearl Barley, Groats, dried Peas and Beans. Most of the Summer Fruits, (except in Colic and Diarrhoea.) Water pure or sweetened with Sugar. Currant Jelly; Raspberry or Strawberry Syrup. Cocoa, weak black Tea.

Now. Every article of food which disagrees with the patient, though perfectly wholesome for others, should by him be avoided.

### FORBIDDEN.

Old smoked salted Meat and Fish; Rancid Butter and strong Cheese. Lard, Fat Pork, Geese, Ducks, Shell Fish, and Fish not having scales; Sausages. All Soups highly seasoned and Sauces. Drawn Butter. The Flesh of all young animals. All kinds of Cakes or Pastry prepared with much Fat or Aromatics. Honey; all kinds of colored Sugar work prepared by the confectioner. Sugared Almonds or Peach-kernels. Nuts of all kinds—as also, colored or FAINTEN Toys for children. Horse-Radish, Garlic, Parsley, Red or Cayenne Pepper, Mustard, Saffron, Nutmeg, Vanilla, Laurel-leaves, bitter Almonds, Cloves, Coriander, Fennel, Anise; Coffee, Green Tea, Spiced Chocolate. All kinds of Spirituous liquors. All artificial and natural Mineral Waters. Mead, Spruce and Soda Beer, Porter, Ale; Wine-Vinegar, Beer-Vinegar, adulterated and diluted Mineral-Acids, Tobacco and Wine.

When either by accident or forgetfulness a patient has taken one of these forbidden articles, his physician ought to be promptly informed of it, in order that the proper measure may be taken to arrest injurious disturbances.

### STRICTLY FORBIDDEN

Are all Medicines not prescribed by the Physician, and all Domestic Remedies so called, whether internally or externally employed and for whatever purpose intended, viz: all kinds of pills, syrups, electuaries, lozenges, oils, distilled waters, as mint

water, cinnamon water etc., essences so called, as the essence of peppermint; all kinds of teas prepared of herbs or roots, as balm, chamomile, mint, sassafras, elm, etc. Irritating substances applied to the skin, as garlic, onions, mustard, yeast, Spanish-lilies, oil of turpentine, and all kinds of plasters, salves, ointments or embrocations even of spirits, oil or fat, (except by special permission) are likewise forbidden—together with all kinds of laxative injections prepared with salt, oil, or other additions. (Injections of luke-warm water and in some cases moderately cold are allowed, though without any addition.) Blood-letting by the lancet, by leeches or cups, or dry cupping, are prohibited.

All perfumery, particularly musk and substances smelling of musk; flowers of plants used for their smell, гардюшн, camphor, Cologne-water, eau de Luce, aromatic waters or pomatum, scented soaps and the like, and the use of every kind of paint or cosmetics must be avoided. All kinds of tooth powders even that of charcoal, and brushes which have ever been used with such tooth powders must be dispensed with. (Perfectly clean and moderately firm brushes and pure water are sufficient for cleaning the teeth.) The practice of wearing about the person, next to the skin, coral, amber, metallic substances & the like, is forbidden, and metals used in the mouth or plugging the teeth, or forming a part of the fixtures for artificial teeth often have injurious effects, and as much as possible should be avoided. The cure is disturbed by hot baths or those prepared with herbs, sulphur and other additions. Be careful in using matches, not to inhale the vapor of the burning sulphur. Keep the feet dry and warm.

The patient when practicable should use moderate exercise in the open air for an hour every day. The room used by the patient, and especially his lodging room should be daily well ventilated, particularly in the morning and at noon. Woolen or medicated hareskins-clothing worn next the skin is injurious; linen, cotton, or leather only should be used. In all diseases of internal parts the use of stays or corsets impedes the cure or renders it difficult. The practice of rocking in rocking chairs hinders the cure of all diseases of the abdomen, particularly in females. An active life promotes, while a passive or sedentary life hinders the cure. Labor which exercises the body must be daily used as far as the strength will conveniently permit. All fatigue must be avoided, and all games, or novel reading are injurious.

Homœopathic medicines should be kept in a place, cool, dry and free from odors; and taken as nearly as possible at the time prescribed. After taking the medicine the patient should remain for half an hour free from mental or bodily exertion, and without eating or drinking.

Press of N. Dearborn, 53 Washington St.

## *The Highly Restricted Life of the Homeopathic Patient*

### 10. (FOOD & medicine.) Regimen during homœopathic treatment. [Boston]: N[athaniel] Dearborn, 53 Washington St., [c.1842].

Broadside: 20.3cm x 18cm. Signs of having been folded three times, light foxing, trimmed close just touching the ornamental border. \$750.00

The extremely rare FIRST & ONLY EDITION of this leaflet that spells out the rules for the homeopathic patient in no uncertain terms. The broadside begins with a list of foods which the patient is allowed to eat, then continues with those which are forbidden. This is followed by an even longer list of those lifestyle choices which are strictly forbidden in order that the homeopathic prescription may have its full efficacy.

Some of the foods allowed are lean meats (but only if baked, roasted or boiled); fish that have scales (excepting salmon); fresh dairy products; eggs ("except in cases of Diarrhoea"); bread and biscuits (but not made with baking soda); and low-fat puddings and dumpings made of "Wheat, Indian, Rice and Oat-Meal" (so long as they are not heavily spiced). Most fruit and vegetables are acceptable. One may also enjoy cocoa, weak black tea, and water sweetened with either sugar, currant jelly, or raspberry or strawberry syrup. The author notes that any of the above foods that disagree with the patient should be avoided.

Conversely, the forbidden foods are mostly rich, fatty, salty, and heavily seasoned. "The Flesh of all young animals" is also on this list, as are "painted toys for children;" nuts; spirits; coffee; green tea; spiced chocolate; wine; beer; mead; tobacco; honey; and "all kinds of colored Sugar work prepared by the confectioner." This list concludes with the stipulation that if the patient has "either by accident or forgetfulness...taken one of these forbidden articles, his physician" should be told immediately so that "the proper measure may be taken to arrest injurious disturbances."

The list of strictly forbidden articles is vast in its scope. One must avoid all medicines and salves not specifically prescribed by the physician, and be careful not to allow irritants such as garlic, onions, mustard, and yeast to touch their skin. Blood-letting is also not allowed. Perfumes; tooth powders; woolen clothing; corsets; and wearing anything that is made of coral, amber, or metal is against the rules. Only clothing made of cotton, linen and leather is acceptable, and under no circumstances should one engage in rocking (as in a rocking chair) as this will inhibit treatment of "diseases of the abdomen, particularly in females." Reading novels is also considered injurious.

The author concludes this work with a note on how to properly store homeopathic medicines and the stricture to "remain for half an hour free from mental or bodily exertion, and without eating or drinking" after taking a prescribed medication.

Although the printer, Nathaniel Dearborn (1786-1852), had his business in various locations in Boston over the years, he worked out of his office on Washington street in Boston between c.1832 and c.1852.

In very good condition.

¶ OCLC: National Library of Medicine only.

Old smoked salted Meat and Fish; Rancid Butter and strong  
eese. Lard, Fat Pork, Geese, Ducks, Shell Fish, and Fish  
having scales; Sausages. Drawn Butter. The Flesh of all young animals. All  
Cakes or Pastry prepared with much Fat or Aromatics. All  
all kinds of colored Sugar work prepared by the con-  
Sugared Almonds or Peach-kernels. Nuts of all  
o, colored or PAINTED Toys for children. Horse-  
Parsley, Red or Cayenne Pepper, Mustard,  
Vanilla, Laurel-leaves, bitter Almonds,  
Fennel, Anise; Coffee, Green Tea, Spiced  
ands of Spirituous liquors. All artificial and  
ers, Mead, Spruce and Soda Beer, Porter,  
Beer-Vinegar, adulterated and dilut-  
and Wines.  
t or forgetfulness a  
rticles, his

## FORBIDDEN.

Current Jelly; Raspberry or Strawberry  
and Diarrhoea.) Water pure or sweet-  
Peas and  
rice, Hominy, Pearl  
Most of the Summer  
cocoa, weak black Tea.  
Every article of food which disagrees with the pa-  
tient, though perfectly wholesome for others, should by him be  
avoided.

are allowed, though with salt, oil, or  
luke-warm water and in some cases  
prepared with salt, oil, or  
curing by the lancet, by leeches or cups, or dry  
ping, are prohibited.  
All perfumery, particularly musk and substances smelling  
of musk, flowers of plants used for their smell, hartshorn  
camphor, Cologne-water, eau de Luce, and the use of tooth pow-  
der, or cosmetic must be avoided. All kinds have ever been  
of paint or cosmetic must be dispensed with. (Per-  
fectedly clean and moderately firm.) The practice of wearing  
ders even that of charcoal, and brushes and pure water ar-  
about the person, next to the skin, and metals used in the mouth  
sufficient for cleaning the teeth.) coral, amber, in the mouth  
stances & the like, is forbidden, and as much as pos-  
sible should be avoided. The cure is disturbed by hot baths or  
or plugging the teeth, or forming a part of the burn-  
careful in using matches, not to inhale the vapor of the burn-  
The patient when practicable should use moder-  
in the open air for an hour every day. The pa-  
tient and especially in the morn-  
ing sulphur. Keep the feet dry and warm.  
patient ventilated, particularly in the morn-  
or medicated hareskins-clad  
eases of inter-  
cure.

*A Tantalizing Announcement  
on Food Preservation*

**II. (FOOD preservation.) Dr. E.H. Shourds' process for preserving fruits, meats, vegetables, milk, cider, eggs and fish. N.p.: N.p., c. 1870.**

Broadside: 22.9cm x 5cm. Signs of having been folded three times.

\$250.00

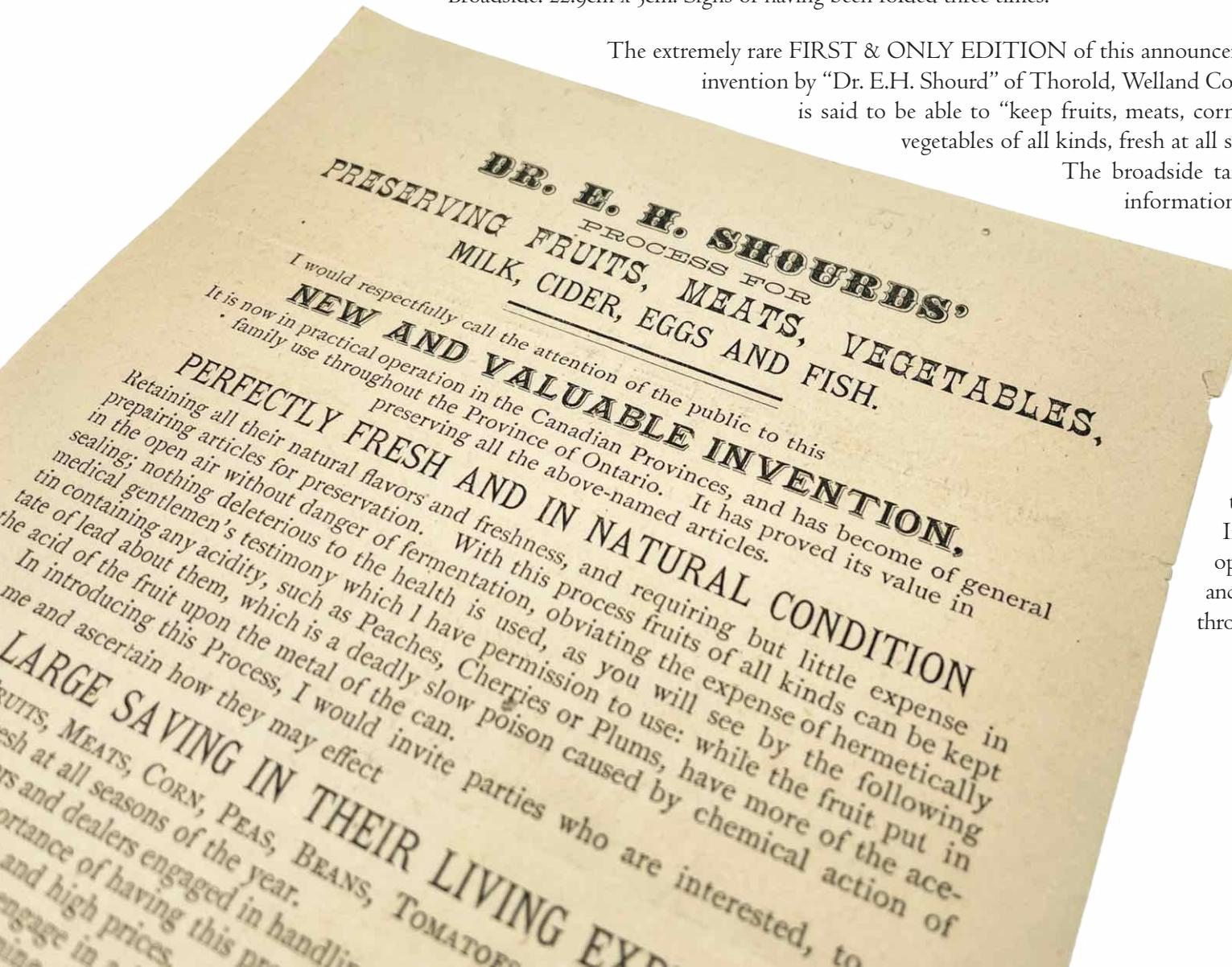
The extremely rare FIRST & ONLY EDITION of this announcement for a new food preservation invention by "Dr. E.H. Shourd" of Thorold, Welland County, Ontario. Shourds' invention is said to be able to "keep fruits, meats, corn, peas, beans, tomatoes, fish and vegetables of all kinds, fresh at all seasons of the year."

The broadside tantalizes the reader by supplying information on what this food preserving process can do, but not how it achieves its goal, nor what the process consists of. Shourd simply asks those interested in his invention to contact him to learn more.

In addition to providing more than twenty references from Toronto to New York, we read that Shourd's "New and Valuable Invention...is now in practical operation in the Canadian Provinces, and has become of general family use throughout the Province of Ontario."

In very good condition.

¶ Not in OCLC.



*The Most Important 18th-Century  
English Cookbook*

**12. [GLASSE, Hannah.] The art of cookery made plain and easy. London: Printed for the author; and sold at Mrs. Ashburn's a China-Shop, the corner of Feet-ditch, 1747.**

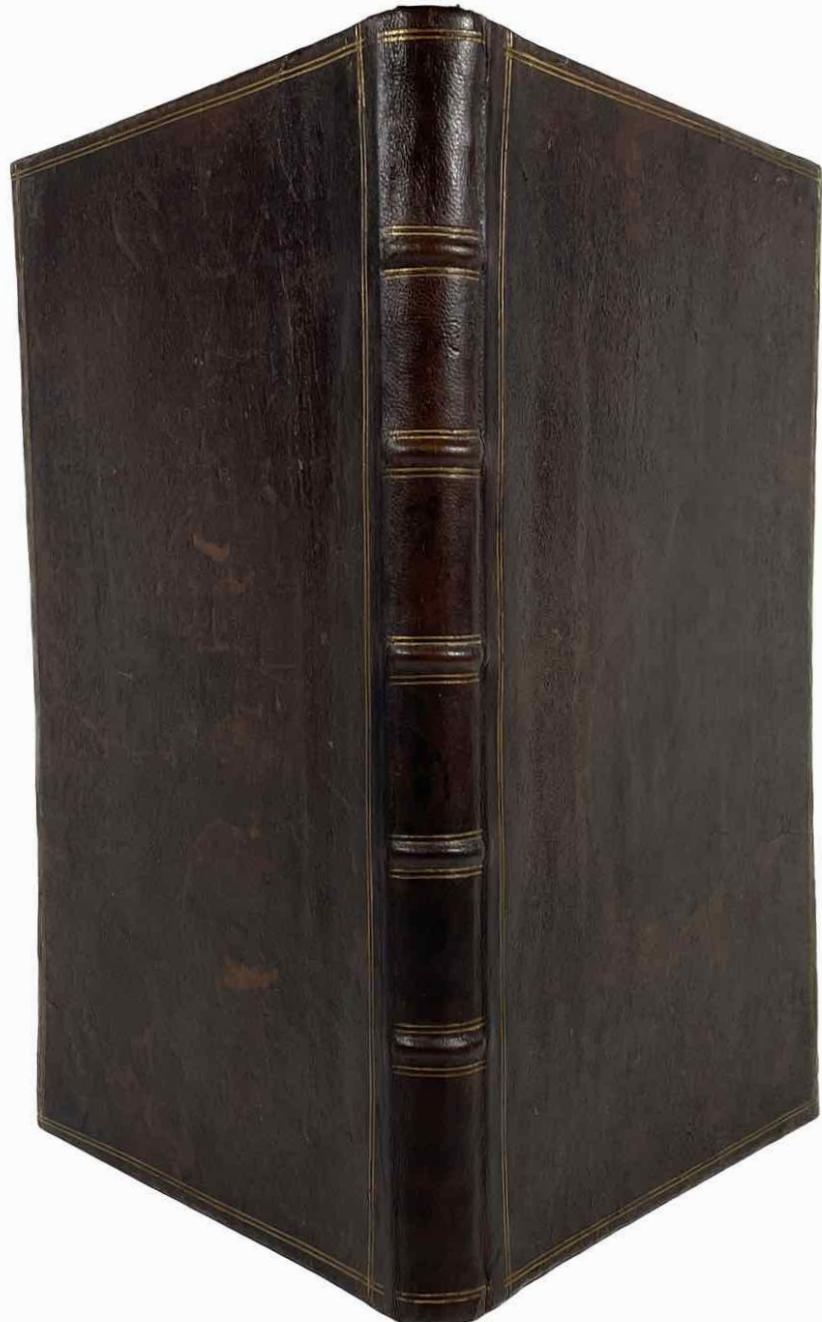
4to. Woodcut device on title page, woodcut headpieces, 8 p.l., ii, [3]-65, 68-135, 138-166 pp. Contemporary calf expertly rebacked, double gilt fillet around sides, spine in six compartments, raised bands, double gilt fillets on spine, expert paper restoration to the edges of the title page just touching one letter, small hole repaired on title page, restoration to the lower gutter of the final two leaves and the lower corner of the final leaf just touching two words, spotting to a few leaves (possibly food stains). \$20,000.00

THE FIRST EDITION OF THE MOST INFLUENTIAL 18TH-CENTURY ENGLISH COOKBOOK. "In the world of cookbook classics, *The art of cookery* takes first place, establishing the whole idea of cookbook classics."<sup>1</sup>

What made Hannah Glasse (1708-1770) stand out as a writer was her ability to give the reader the sense that she was in the kitchen with them and to simplify the recipe so that it was comprehensible to servants and their mistresses who were directing operations in the kitchen. Before Glasse, English recipes were primarily written for professional male cooks. Glasse changed that. In her introduction to the reader, Glasse explains her purpose straight away:

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<sup>1</sup> Sandra Sherman, "Hannah Glasse" entry in *Culinary biographies*, edited by Alice Arndt, 2006, p. 181.



T H E  
A R T  
O F  
C O O K E R Y,

Made PLAIN and EASY;

which far exceeds any THING of the Kind ever yet Published.

CONTAINING,

Boiling, &c.  
Side-Dishes.  
This Chapter, and you will find how  
a French Cook's Sauce is.  
a Number of pretty little Dishes fit  
for, or Side-Dish, and little Corner-  
great Table; and the rest you have  
er for Lent.  
fh.  
d Broths.  
gs.  
inner, a Number of good Dishes,  
make use for a Table at any  
Sick.  
ships.  
gs, Sausages, &c.

XIII. To Pot and Make Hams, &c.  
XIV. Of Pickling.  
XV. Of Making Cakes, &c.  
XVI. Of Cheesecakes, Creams, Jellies, Whip  
Syllabubs, &c.  
XVII. Of Made Wines, Brewing, French Bread,  
Muffins, &c.  
XVIII. Jarring Cherries, and Preserves, &c.  
XIX. To Make Anchovies, Vermicella, Ketchup,  
Vinegar, and to keep Artichokes, French-  
Beans, &c.  
XX. Of Distilling.  
XXI. How to Market, and the Seasons of the  
Year for Butcher's Meat, Poultry, Fish, Herbs,  
Roots, &c. and Fruit.  
XXII. A certain Cure for the Bite of a Mad Dog.  
By Dr. Mead.

BY A LADY.



O N D O N:

and sold at Mrs. Aſburn's, a China-Shop, the  
Fleet-Ditch. MDCCXLVII.

I believe I have attempted a Branch of Cookery which Nobody has yet thought worth their while to write upon: But as I have both seen, and found by Experience that the Generality of Servants are greatly wanting in that Point, therefore I have taken upon me to instruct them in the best Manner I am capable; and I dare say, that every Servant who can but read will be capable of making a tollerable [sic.] good Cook, and those who have the least Notion of Cookery can't miss of being very good ones.

She then goes on to mention that she will not write "in the high, polite Stile... for my Intention is to instruct the lower Sort." This accessibility clearly paid off: by the year 1800, approximately fifty different editions of *The art of cookery* had been published and the work continues to be reprinted today. (However, it should be noted that our first edition is the only edition to be printed in the large 4to format.<sup>2</sup>)

The scope and magnitude of the cookbook is unprecedented. After a list of subscribers, Glasse provides an index for 969 culinary recipes. Divided into subjects, they include: "Of Roasting, Boiling, &c.;" "Made-Dishes;" a chapter of French recipes entitled "Read this Chapter, and you will find how expensive a French Cook's Sauce is;" smaller dishes "for a Supper, or Side-Dish;" "Of Dressing Fish;" "Of Soops and Broths;" "Of Puddings;" "Of Pies;" "For a Fast-Dinner" (i.e. on no-meat days); recipes for invalids; recipes "For Captains of Ships;" "Of Hog's Puddings, Sausages, &c.;" "To Pot and Make Hams, &c.;" "Of Pickling;" "Of Making Cakes, &c.;" "Of Cheesecakes, Creams, Jellies, Whip Syllabubs, &c.;" "Of Made Wines, Brewing, French Bread, Muffins, &c.;" "Jarring Cherries and Preserves, &c.;" "To make Anchovies, Vermicella, Ketchup, Vinegar, and to keep Artichokes, French Beans, &c.;" and "Of Distilling."

The first ever printed recipe for curry appears in *The art of cookery* on page 52. It is as follows:

<sup>2</sup> In the preface to the Prospect Books facsimile edition (2012), it is noted that "Later editions contain added material, but none matches the beauty of the first edition, the only one published in a large format." For more on Glasse and *The art of cookery*, see the facsimile's introductory essays by Jennifer Stead and Priscilla Bain.

To make a Currey the *India* way

Take two Fowls or Rabbits, cut them into small Pieces, and three or four small Onions, peeled and cut very small, thirty Peper Corns, and a large Spoonful of Rice, Brown some Coriander Seeds over the Fire in a clear Shovel, and beat them to Powder, take a Tea Spoonful of Salt, and mix all well together with the Meat, put all together into a Sauce-pan or Stew-pan, with a Pint of Water, let it stew softly till the Meat is enough, then put in a Piece of fresh Butter, about as big as a large Walnut, shake it will together, and when it is smooth and of a fine Thickness, dish it up, and send it to Table; if the Sauce be too thick, add a little more Water before it is done, and more Salt if it wants it. You are to observe the Sauce must be pretty thick.

This recipe is then followed by two for "Pellow" (i.e. Indian pilau or pilaf).

Glasse is also the first person to use the term "Yorkshire-Pudding" and provides a remarkable recipe for the dish on page 69.

Towards the end is a section on "How to market, and the Seasons of the Year for Butcher's Meat, Poultry, Fish, Herbs, Roots, &c. and Fruit." The last chapter provides three medicinal recipes and one direction for how to remove bugs from a room.

"Like many cookbook authors of her day, Glassee was not a professional cook. She wrote because she needed money.... To raise money for her large number of children, Glassee tried selling patent medicine for a while, until she finally wrote her magnum opus."<sup>3</sup> She also wrote two other works (*The compleat confectioner* and *The servant's directory*, both 1760); had a business making "habits" (i.e. clothing and outfits); and was part of the social set around the Prince of Wales (most likely Frederick, the heir apparent to George II). "If

<sup>3</sup> Ibid.

nothing else, Glasse was entrepreneurial. Yet by 1754 she was bankrupt, owing the astronomical sum of 10,000 Pounds.... As part of the resolution of her debt, Glasse sold the copyright to *The art of cookery*, as well as the printed sheets of the fifth edition, the last to have been edited by Glasse herself....”<sup>4</sup>

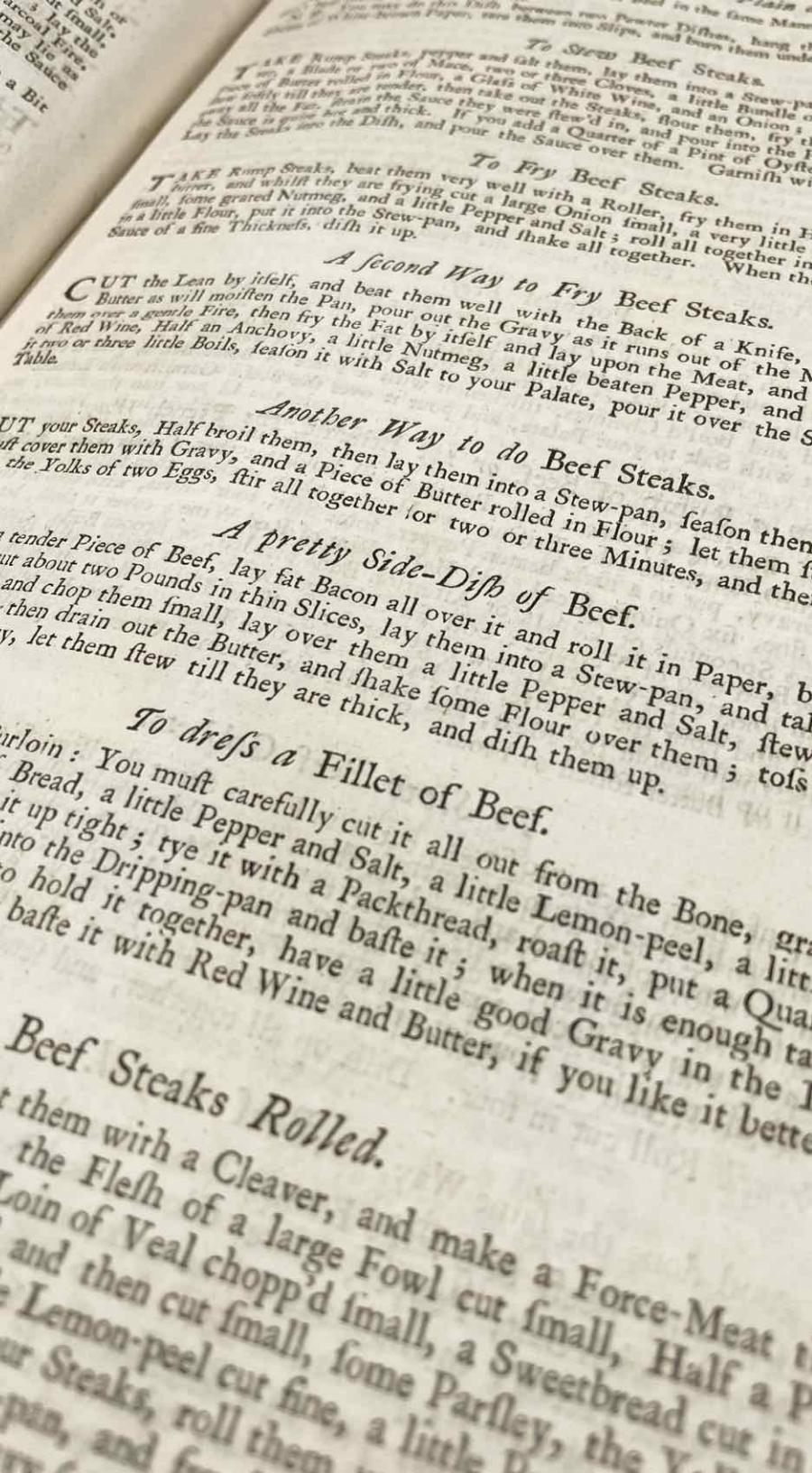
“Glasse...probably the best-known English cookery writer of the 18<sup>th</sup> century, owed the fame which she and her principal work (*The art of cookery made plain and easy*, 1747) acquired to a strange concatenation of factors: in part, to chance; in great part, unscrupulous plagiarism; in almost no part, to innovations in the style and organization of recipes, for which she claimed credit; and, to a small but significant extent, to her marketing abilities” (*Oxford companion to food*, p. 339).

Laid in is a circa mid-19th century note about this being the first edition of Hannah Glasse. In manuscript on woven paper, is written: “It is Evident that your Cookery book is the right one....My information Comes from a barrister fond of old and curious books and possessing some knowledge of the same. Cath. S. Tuffen.”

A very good copy in a contemporary binding.

¶ ESTC & OCLC: Huntington Library, Kansas State University, New York Public Library, Morgan Library, Princeton, Rosenbach Museum and Library, University of California (San Diego), University of Chicago, University of Illinois, Walters Art Museum, Yale, and six locations outside of the United States.

<sup>4</sup> Ibid.



*With Recipes for Nutritious  
School Lunches*

13. [HUNT, Caroline Louisa.] **School lunches.** Washington,  
D.C.: U.S. Government Printing Office, 1934.

8vo. Illustrations in the text. 21, [1] pp. Original printed wrappers, small stain to upper margin of upper wrapper and the first two leaves (not affecting text).  
\$50.00

A very good copy of this booklet from the United State Department of Agriculture, addressing the topics of nutritious school lunches for children and how to prepare and serve them. The work begins with a section on the building blocks of a healthy diet which consist of milk, eggs, meat, vegetables, leafy greens, grains, butter, and sugar. Next comes advice on managing the cost of a good diet followed by sections on "The Importance of Good Bread;" "Cleanliness in the Handling of Food;" "The Noon Meal at Home;" "The Basket Lunch;" "Lunches Prepared at School;" and "Special Problems of the Rural School Lunch."

Also included are twenty recipes for lunches prepared at school. There are vegetable soups; various chowders, including a fish chowder; bean, pea, or cowpea (black-eyed pea) loaf; sauces; lettuce sandwiches (made of bread, butter, and lettuce); various salad dressings; and a few desserts, such as honey cakes and boiled custard.

There are photographs included throughout of students preparing and serving food on campus in white uniforms and hats.

It should be noted that although the introduction on the verso of the upper wrapper shows that this work was revised in June, 1922, and May, 1924, the actual publication date is printed on the lower wrapper: 1934.

In good condition.

¶ This issue appears to be unrecorded in OCLC.



# THE Complete Cook:

TEACHING THE

Art of COOKERY in ALL its Branches;  
And to SPREAD a TABLE,  
In a Useful, Substantial and Splendid MANNER,  
At all SEASONS in the YEAR.

With Practical Instructions  
To CHOOSE, BUY, DRESS and CARVE all Sorts of  
PROVISIONS.

Far exceeding any Thing of the Kind yet Published.

CONTAINING

The greatest Variety of Approved RECEIPTS in  
COOKERY, || PRESERVING,  
PASTRY, || PICKLING,  
CONFECTORY, || COLLARING, &c.  
AND

DISHES for LENT and FAST-DAYS,  
A Variety of MADE DISHES,  
And to Dress both the REAL and MOCK TURTLE.

With an APPENDIX  
Teaching the ART of Making

WINE, MEAD, CYDER, SHRUB,  
STRONG, CORDIAL and MEDICAL WATERS;  
Brewing MALT LIQUOR;  
The Management and Breeding of POULTRY and BEES;

AND RECEIPTS

For Preserving and Restoring HEALTH and Relieving PAIN; and for  
Taking out STAINS, Preserving FURNITURE, Cleaning PLATE, &c.

For the USE of FAMILIES.

By JAMES JENKS, Cook.

L O N D O N :

Printed for E. and C. DILLY in the POULTRY.  
M DCC LXVIII.

"For the Use of Families"

14. JENKS, James. *The complete cook: teaching the art of cookery in all its branches; and to spread the table, in a useful, substantial and splendid manner, at all seasons in the year...and receipts for preserving and restoring health and relieving pain.* London: Printed for E. And C. Dilly in the Poultry, 1768.

12mo. xx, 364 pp. Period speckled calf, double gilt fillet around sides and on spine, raised bands in six compartments, edges stained yellow.  
\$3500.00

The FIRST EDITION of Jenk's guide to cooking, making various alcoholic beverages, and running a household in 18th century England. More than four hundred recipes are provided including one for rabbit with onions; sturgeon boiled with horseradish, vinegar and pepper and then garnished with lemons and a caviar-butter; and an "Indian Pellow" (i.e. pilaf) made with chicken, bacon, and rice cooked in water, butter, pepper, and mace, and then garnished with fried onions and hard-boiled eggs. Sections are provided for marketing; what to expect and prepare at different times of the year; preserving meats; pickling; confectionary; pudding; dumplings; pastries; tarts; pies; flummery; syllabubs; wine; mead; cider; and brandy.

The introduction also has short sections addressed to different members of the household: "Maid-Servants;" "Housemaid and Kitchen-maid;" "Cook-maid;" "Chamber-maid;" and to servants in general. The note to the Cook-maid is especially practical and encouraging:

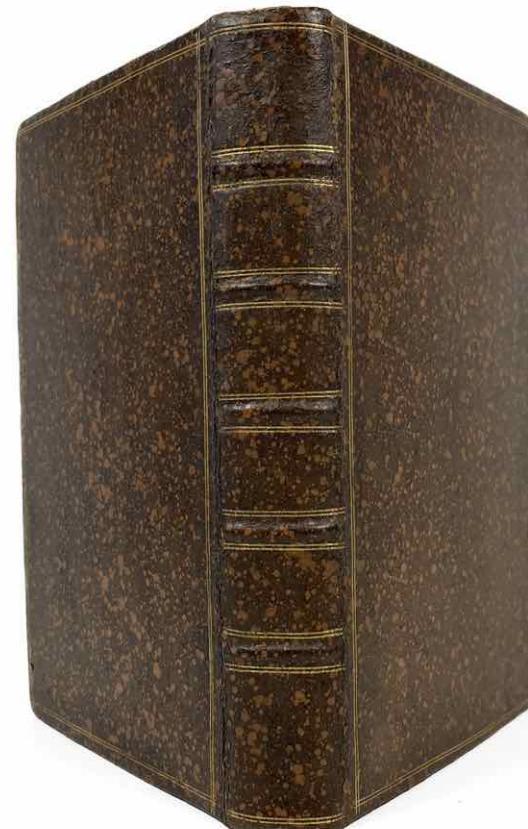
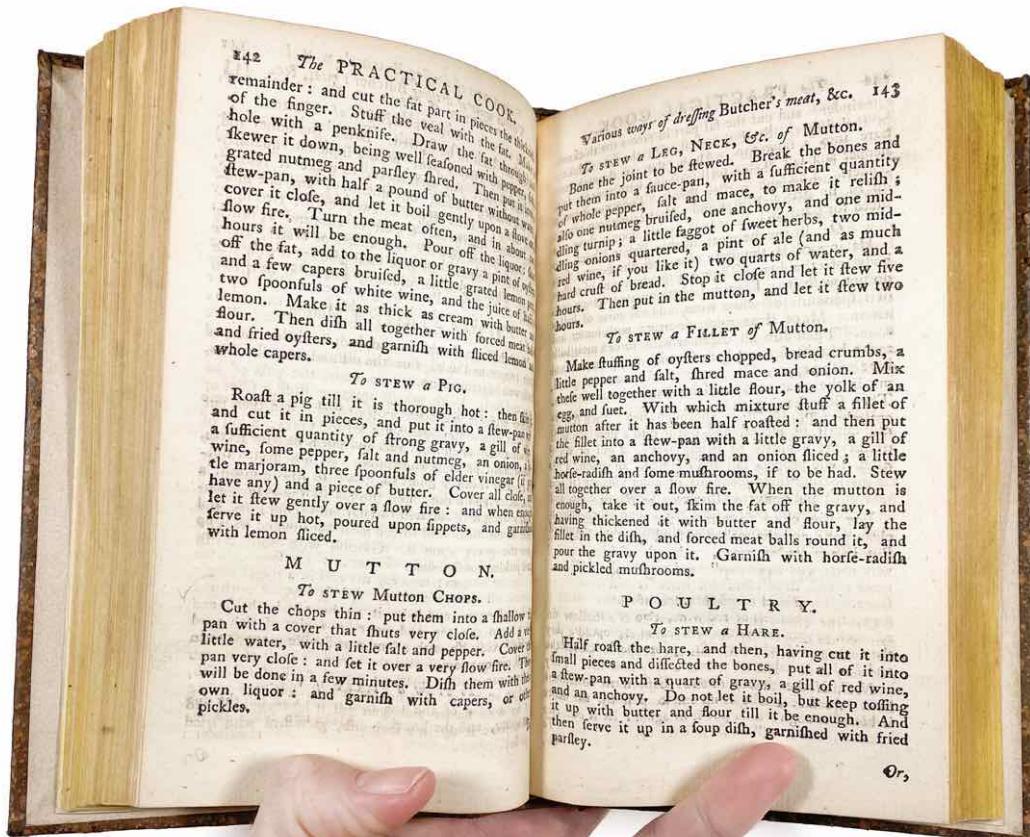
*As the chief intention and labour in this Book is for the assistance of the Cook-maid, she will find the particular Instructions and Directions relating to her station in every part thereof; and that if she takes care to make the kitchen-maid do her duty, and will diligently apply the practical Rules to be found in this Practical Cook, there's the greatest expectation that she will give satisfaction to her employers, and do her work with ease and chearfulness.*

"The medical receipts are few, and it requires faith to believe in remedies which are to be taken 'at the changes of the moon.' Snail-water is still the authorized care for consumption" — Oxford p. 98. The medical receipts are on pp. 333-45.

A second edition was published in Dublin in 1769.

A very good copy in a handsome binding.

¶ Bitting p. 245; Cagle 780; ESTC: Library of Congress, Kansas State University, Michigan State University, Columbia University, and three locations outside of the United States; Maclean p. 75.



# DISSERTAZIONE

SOPRA IL QUESITO

*Se vi siano mezzi opportuni di migliorare i Vini Mantovani,  
e anche ridurli atti a lunga navigazione per Mare :*

P R E S E N T A T A

*DAL PADRE EXPROVINCIALE*

**ERACLIO LANDI DI SIENA**

*MINORE OSSERVANTE,*

**REGIO ISPETTORE AGRARIO A MILANO,**

*PEL CONCORSO DELL' ANNO MDCCCLXXIX.*

*E CORONATA*

**DALLA REALE ACCADEMIA**

*DI SCIENZE, E BELLE LETTERE DI MANTOVA.*



*In MANTOVA, 1781.*

\*\*\*\*\*  
Per l'Erede di Alberto Pazzoni, Regio-Ducale Stampatore.  
CON LICENZA DE' SUPERIORI.

*Extremely Rare*

**15. LANDI, Eraclio. *Dissertazione sopra il quesito se vi siano mezzi opportuni di migliorare I vini mantovani. Mantova: Alberto Pazzoni, 1781.***

Large 8vo. Woodcut device on title page. 74 pp. followed by a final blank. Early marbled stiff wrappers, marbled edges, untrimmed. \$5000.00

The extremely rare FIRST & ONLY EDITION of Eraclio Landi's study of the wines of Mantua (in Lombardy, in the north of Italy). Adopting scientific criteria and referring in particular to wine's chemistry, Landi carefully describes the various wines of Mantua: its characteristics, its quality, the fermentation process used, as well as the market for the wines. Included is a description of fourteen different grapes that can be cultivated in this region of Italy. There is also a section on how to conserve the wines and to transport and export them by sea.

The work was written for presentation to the Reale Accademia di Scienze, e Belle Lettere di Mantova, an academic society which was founded by Maria Teresa, Empress of Austria, in 1768. Landi was a Franciscan from Siena who was appointed by the Austrian government to be the royal agrarian inspector in Milan and the surrounding area.

A fine, large-margined copy.

¶ B.I.N.G. 1077; OCLC: University of California (Davis) and the British Library only; Paleari Hennsler p. 413; Sormani, *Opera di enologia*, pp. 70-71 "Raro."

*The First Monograph on Cheese*

**16. [LANDI, Giulio.] Formaggiata di Sere Stentato al Serenissimo Re della Virtude. [Stampata in Piasenza [Venice] Per Ser Grassino Formaggiaro [Gabriele Giolito De Ferrari], 1542.]**

Small 4to. One historiated woodcut initial. 21 (misnumbered as "17"), [1], [2 - blank] ll. Collation: A-F<sup>4</sup>. Period tan morocco, triple gilt fillet around sides, central blind-stamped medallion on the upper and lower boards, raised bands, single gilt fillet to spine, title lettered in gilt on spine, all edges gilt, gilt dentelles, marbled endpapers, very small hole to A<sup>3</sup> affecting one letter on each page (sense still clear), expert paper repair to the first and final printed leaves. \$20,000.00

The exceptionally rare FIRST EDITION of the earliest monograph on cheese; only two other copies are recorded in the United States, one of which is incomplete (see below).

Sere Stentato (roughly translated as "Sir Stunted," though this may also be an anagram), has written this humorous gastronomic study on *formaggio piacentino*, the local cheese from Piacenza which was "the first cheese to be universally praised in southern Europe" (*The Cambridge World History of Food*, vol. II, p. 1209). While singing the cheese's praises, Sere Stentato focuses not only on its perfection in "cheese-ness" and nutritional qualities,



SACRA CORONA.

3



MI PARE hauer già letto, che la virtù  
incende mirabili affetti d'amore, ilche cer-  
to non è merauiglia, perche se gli humani  
sensi inducono, & spingono gliuomini,  
in q̄sta parte, e in quella q̄ maggiormen-  
te la gran forza de la virtù, che sempre all'anima s'appog-  
gia, & con esso lei sta congionta, & vnta p̄ò constringere le  
menti nostre al bene, & affettuosamente amare: la on de non  
de la maesta vostra merauigliarsi, s'io absente & da lei co-  
silontano; son tutto ad amarla & seruirla in gran disiderio  
acceso; che, perche voi sete Re della virtù, non io solo, ma  
deuerebbe ognuno meriteuolmente adorarui, non che ser-  
uirui. Io molte volte ho già veduto alcuni, che senza hauer  
mai parlato, ne pur conosciuto il Re di Frácia, diuenero p̄  
la fama della liberalità sua, fatto di lui deuoti, ch e nō poteno  
no per lor signore disiderare altro, che la sua franca, &  
Real maesta. Altri per vna certa naturale inclinazione, &  
per le diuine virtuti del gran Carlo quinto Imperadore  
efferſi à lui con tanto amore, & così caldamente affectiona-  
ti, che nō solamente i suo seruigio hāno le sostantie loro spe-  
ſe, & consumate, ma il corpo anchora, & la iſteſſa vita han-  
no ad ogni rischio di fortuna, & manifesto pericolo, com-  
messa, & poſta. Quanto più dunq̄ debbo io la maesta vo-  
stra offeuare, riuere, & adorare: conciosia che non sola-  
mente de gliuomini più virtuosi, & in ogni perfetta diſci-  
plina eccellenti ſete signore, ma anche della virtù iſteſſa

but also its physical qualities (including its shapes) and the reason for its greatness: the snowy salt of Piacenza, the fineness of Piacenza's pastures, the superiority of their cows, and the quality of the milk produced there. He also makes mention of the various soups, salami (including *cervelati*, *mortadelle*, *sanguinacci*, *zambudelli*, and *salsiccie*), and vegetables produced in Piacenza which the women make for their husbands. On the colophon leaf it states "Stampata in Piasenza per Ser Grassino Formagiaro" (roughly translated as "Printed in Piacenza by the Little Fat Cheese-maker").

The *Formaggiata* is believed to have a relation to the famous Accademia della Virtù (Academy of Virtue), founded in Rome in 1538 by Claudio Tolomei (1492-1555). On the verso of leaf 2, the printer mentions Cardinal Ippolito de' Medici (1511-1535) who was one of the first sponsors of the Accademia. Additionally, as an organization, the Accademia elected a new "King" every week and the *Formaggiata* itself is addressed to the "Most Serene King of Virtue." Although the purpose of the Accademia was to support serious treatises on Italian and Latin literary forms and on the work of Vitruvius in particular, comic and ludic literature also played an important role.<sup>1</sup>

Giulio Landi (1500-1579) also wrote on Aristotle's *Ethics*, a life of Cleopatra, and an account of the Madeira Islands which spoke about Portuguese exploration and sugar production. From the printer's introduction we find that Landi was a native of Piacenza and therefore qualified to comment upon its gastronomic delights.

<sup>1</sup> For more on the Accademia and Landi's relationship, see Maylender's *Storia delle accademie d'Italia*, Bologna, 1926-30, vol. V, pp. 478-80 and the *Dizionario Biografico degli Italiani*.

Landi was also likely a member of the Accademia degli Ortolani, founded in Piacenza by L. Domenichi and A.F. Doni in 1543. For more on this association see Alessandra del Fante's chapter "L'Accademia degli Ortolani" in *Le Corti farnesiane di Parma e Piacenza: 1545-1622*, pp. 161 & 167-68, and Jane E. Everson, Denis V. Reidy, and Lisa Sampson's *The Italian Academies 1525-1700: Networks of Culture, Innovation and Dissent*, Routledge, 2016 (which also has a section discussing Landi's *Formaggiata*).

In 1477, Pantaleone da Confienza (c. 1440-1496) published his *Summa latticinorum*, the first monograph on dairy products; Landi's *Formaggiata*, however, is the first book published on cheese and is of particular interest because it is also in a vernacular language.

With the bookplate of Giannalisa Feltrinelli on the recto of the upper free endpaper and the bookplate of Ludovico de Gobbis on the upper pastedown. Gobbis' bookplate has the initials "VdG" and his motto "Je fus sage, je fus fou." It is designed and printed by Alberto Zanverdiani ("AZ" in lower right corner).

A good copy.

¶ B.I.N.G. 1078; OCLC: University of Illinois and an incomplete copy at the Folger Library with three locations in Europe; Paleari Henssler p. 414; Westbury p. 106. The Italian census EDIT16 (*Censimento nazionale delle edizioni italiane del XVI secolo*) records ten locations in Italy (and attributes the imprint to Venice: Gabriele Giolito De Ferrari). Not in Bitting, Cagle, or Vicaire.

...ne bestie ne i...  
...o poscia ad altri luochi condotti  
...ne; il che non procede, se non da i men buoni, et me-  
...pori tip scolisi; et questa ragione allegano i pastori; et  
...fessono esser' vera, la cui autorità et testimonianza  
...questione, per la grandissima isperienza loro, può, et de-  
...esser' più de la di Aristotele (quando anche il contrario  
...cesse) autentica, et stimata. Se adunq; il bestiame del pi-  
...centino è di qualunque altro, d' altre regioni più valoroso  
...et grasso; ne segue, che 'l latte sia di miglior nutrimento, più  
...perfetto, et più gentile. E per qual ragione crede la Mae-  
...sostro, che il già molto Reuerendo Ferratino  
...mo; et il già valoroso Cauglier Cas-  
...ro, et Reuerendissimi buo-  
...nuomo nell...



*With an Early Description of  
Food and Drink  
in China*

**17. LEPAGE, François Albin. Recherches historiques sur la medecine des Chinois. Paris: Imprimerie de Didot, 1813.**

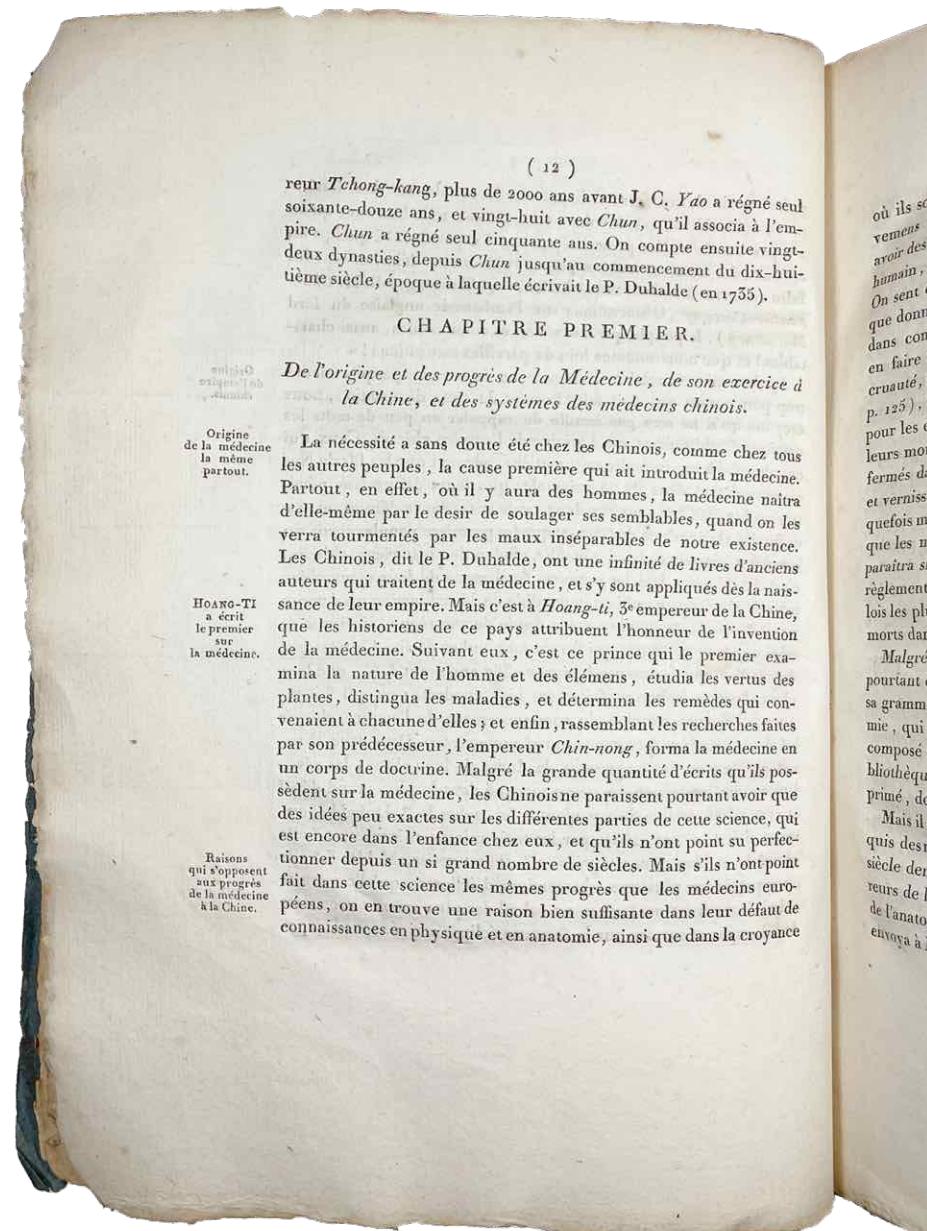
4to. 104 pp. Contemporary blue wrappers stitched as issued, lightly worn, untrimmed. \$2750.00

The FIRST EDITION of this early study of Chinese medicine and culture, written by a young doctor from Orléans, a city about 70 miles southwest of Paris. In the beginning of the work, François Albin Lepage (b. 1793) declares that he seeks to introduce people to the system of Chinese medicine as well as their principles of hygiene, way of life, and food. As noted in the first section:

*Les Chinois admettent deux principes naturels de la vie ; la chaleur vitale et l'humide radical, dont les esprits et le sang sont les véhicules. Ils donnent le nom d'yang à la chaleur vitale, et celui d'yn à l'humide radical ; et c'est de l'union de ces deux mots qu'ils ont fait le nom de l'homme, qu'ils nomment gin en leur langue. Ces deux principes de vie se trouvent, selon eux, dans toutes les parties principales du corps, dans les membres et dans les viscères, auxquels ils donnent la chaleur et la vie.*

Roughly translated to:

*The Chinese admit two natural principles of life; the vital heat and the radical humidity, of which the spirits and the blood are the vehicles. They give the name of yang to the vital heat, and that from yn to the humid radical; and it is from the union of these two words that they made the man's name, which they call gin in their language. Those two principles of life are found, according to them, in all the principal parts of the body, in the limbs and in the viscera, to which they give warmth and life.*



RECHERCHES  
HISTORIQUES  
SUR LA MÉDECINE DES CHINOIS.

INTRODUCTION.

De tous les peuples qui habitent le vaste continent de l'Asie, il n'en est point sans doute qui, soit par la haute antiquité de leur nom, soit par l'étendue de leur empire, ou même par leur civilisation, méritent plus que les Chinois de fixer l'attention. On remarque depuis long-temps que tout ce qui vient de la Chine, tout ce qui touche les mœurs, les usages de ce pays, pique vivement la curiosité des Européens, moins peut-être par l'intérêt qui semble devoir être inséparable de l'histoire d'un des peuples les plus anciens de l'univers, que parce qu'on lui a toujours attribué un caractère d'originalité, on pourrait même dire de ridicule. Mais pourquoi trouver bizarre une nation qui aime les sciences et les arts, honore toutes les vertus, et trouve son bonheur depuis tant de siècles dans son exacte soumission aux lois? Il suffit, en effet, de lire tout ce qu'ont écrit sur la Chine les missionnaires et les voyageurs qui ont visité ce pays à différentes époques, et y ont séjourné plus ou moins longtemps, pour se convaincre que les Chinois ont porté certains arts au plus haut degré de perfection, et sont d'ailleurs fort amis des sciences, puisque leurs empereurs eux-mêmes ne dédaignaient point de se faire instruire par nos missionnaires dans les principes des mathématiques, de l'astronomie, de la jurisprudence et de la

Intérêt  
qu'offrent ces  
peuples.

Ridicule  
qu'on leur  
attache  
mal à propos.

Ils aiment  
les sciences  
et les arts.

Chapters cover the history of medicine in China; therapeutics; the *materia medica* of Chinese medicine; of plants, minerals, and animals in Chinese diet and medicine; inoculation; acupuncture and other Chinese specialities; on hygiene; the population of China; and the most common diseases.

In the chapter on plants, there are sections on rhubarb; ginseng; *san-tsi*; various types of tea (this is one of the largest sections and it includes green tea); mugwort; grapes; *ou-poey-tse* (similar to a growth that appears on elm tree leaves); quinine; opium; and camphor. This is then followed by a section on minerals and another on medicinal practices that are specific to the Chinese (including acupuncture).

When speaking about the food in China, Lepage notes that they are unaware of bread, but that they do have several types of grain and they make cakes with buckwheat. They eat two meals each day: one at ten in the morning and another at six in the evening, and they eat rice instead of bread. For most people, the diet is plant-based, though the wealthy do eat a considerable amount of meat, especially pork, which is better than the pork to be found in Europe. There are also several unusual foods, such as bear paws and birds nests and they also eat dogs, cats, and rats. Vegetables are preferred over chicken and “Ils ont un ragoût composé de tripes de cochon, qui est en général très estimé des Européens” (“they have a stew composed of tripe from a pig, which is highly regarded by Europeans”).

Regarding drinks, Lepage notes that at meals they like their drinks hot. They don't consume European wine, nor coffee, nor chocolate. They do have a strong liquor that they call *sam-sou* which is extracted from fermented and distilled rice or millet. He also tells the reader that at one time, under Emperor Yu of the first dynasty, a man named Y-tie invented Chinese wine. He would soak the rice with some aromatics in water for 20-30 days, then cook it, filter it, and store it in earthenware containers that had been well varnished (to seal the container).

Although the work is peppered with biased perspectives on Chinese medicine, it ends with Lepage's encouragement of others to travel to China.

*Il serait bien à désirer que les circonstances permettent à des médecins instruits de voyager chez les peuples de l'Orient. Quels précieux échanges de connaissances ne pourrait-on pas faire alors avec l'Asie ! Les choses seraient de suite appréciées à leur juste valeur, et des médecins sauraient bien mieux distinguer ce qui peut enrichir le domaine de la médecine, ou ce qu'on doit laisser au nombre des choses inutiles ou ridicules.*

Roughly translated to:

*It would be well to be desired that the circumstances allow instructed physicians to travel among the peoples of the Orient. What valuable exchanges of knowledge could not be made then with Asia! Things would be immediately appreciated at their fair value, and doctors would know much better how to distinguish what can enrich the field of medicine, from what should be left as useless or ridiculous.*

A very good copy in original state.

¶ OCLC: University of California (San Francisco and Los Angeles), Yale Medical Library, University of Hawaii, University of Minnesota, College of Physicians of Philadelphia, University of Texas Medical Library, and other locations outside of the United States.

# LE MAISTRE D'HOSTEL

QVI APPREND L'ORDRE  
DE BIEN SERVIR SVR TABLE  
& d'y ranger les seruices.

ENSEMBLE

# LE SOMMELIER

QVI ENSEIGNE LA MANIERE  
de bien plier le linge en plusieurs figures.

Et à faire toutes sortes de Confitures, tant seches  
que liquides.

Comme aussi toutes sortes de Dragées, & autres  
gentillesse fort utiles à tout le monde.

Avec une Table Alphabetique des matieres qui  
sont traitées dans ce Liure.



A PARIS,  
Chez PIERRE DAVID, sur le Quay & proche  
la porte des Augustins du Grand Conuent,  
au Roy Dauid.

M. D C. L IX.

Avec Privilege du Roy.

*A Remarkable Copy of One of the Rarest  
17th century French Cookbooks*

**18. LE MAISTRE d'hostel qvi apprend l'ordre de bien servir svr table & d'y ranger les services. Ensemble le sommelier qui enseigne la maniere de bien plier le linge en plusieurs figures. Paris: Pierre David, 1659.**

8vo. Woodcut head and tailpieces, woodcut initials. 8 p.l., 145, [1-blank], [13], [1-blank] pp. Contemporary *carta rustica* binding, title in manuscript on spine in an early hand, small 19<sup>th</sup>-century blue and white paper label on upper board with "140" written in manuscript (perhaps a shelf label), small ink spot on C<sup>2</sup> burned through at the edge of one leaf not affecting text, natural paper flaw to lower margin of C<sup>4</sup> not affecting text, faint wormholes on the outer margin of signature D not affecting text, two small ink spots on E<sup>7</sup>, signature G slightly browned, several leaves unopened, all leaves untrimmed.

\$20,000.00

THE RARE FIRST & ONLY EDITION of THIS IMPORTANT COOKBOOK AND GUIDE to the duties of the *Maitre d'Hostel*, or house steward, during the reign of Louis XIV. This is a particularly fresh copy, large and with several leaves unopened, leaves untrimmed, and still in its original interim binding. It is also the earliest French cookbook concerning the preservation and candying of fruit and one of the largest collections of French recipes for salads to date.

After a brief section describing the role of the *sommelier* (in this case including responsibilities for the art of the table as well as the selection and service of wine), the author provides directions for folding napkins in twenty-six different forms, including one for a turkey. The third and largest section is entitled "Le confiturier de la cour." Better known under its later title *Le Confiturier françois* and often mistakenly

attributed to La Varenne, it is printed here for the first time (see *Livres en bouche* no. 121) and contains numerous recipes for salads, syrups, cookies, marzipan, candies, and conserves, including one recipe entitled *Conserve en forme de trances de iambon* for a dish made of dyed sugar and lemon in imitation of a slice of ham.

Some of the recipes are for making biscuits (e.g. with jasmine, pistachio, and almonds); conserves made of flowers (e.g. violets, roses and orange flowers), pomegranate, pistachio, and cherries; creams (e.g. with almond milk); flavored waters (e.g. with anise, lemon, orange, strawberry, apricots, and coriander); several different types of marzipan; and fruit pastes (including raspberry, apricot, peach, apple, violet, and red currant – these would be like *membrillo*, the quince paste still made today and served with Manchego cheese).

One of the most surprising sections is that for salads. Thirty-five different recipes are provided including those for chicory salad; salad made of Macedonian parsley; olive salad; cucumbers in a vinaigrette; anchovy salad; a salad of tiny lettuce leaves; a healthy salad; broccoli salad; salad with romaine lettuce; and a purslane salad.

The work is sometimes mistakenly attributed to Pierre de Lune due to the dedication being addressed to de Lune (see Simon's *Gastronomica*, the exhibition catalogue *Livres en bouche*, and Notaker's *Printed cookbooks in Europe* for a full explanation).

It should be noted that there were surprisingly few 17<sup>th</sup>-century French cookbooks published; of those recorded, *Le Maitre d'Hostel* is the sixth. This was in stark contrast to cookbook publishing in England where nearly three times

## INSTRUCTION familieres pour bien apprendre à ployer toutes sortes de linges de Table, & en toutes sortes de figures.

D'Abord il est nécessaire de sçauoir  
bien bastonner & friser, parce que  
ce sont les deux connoissances principa-  
les de cette curiosité.

Or pour bastonner, il faut prendre vne  
seruiette, la plier de trauers, & la plisser  
avec les doigts par petits plis, le plus bas  
& le plus delié qu'il se peut. Cette façon  
peut seruir à faire grand nombre de cou-  
verts, & servir ordinairement à presenter  
apresque l'on a laué les mains, & à mettre  
moüiller entre deux assiettes, comme il  
a esté dit au Traité du Seruice de Ta-  
ble.

Vous la pouuez mettre tout  
long, ou la ployer en de-  
cœur; & po-

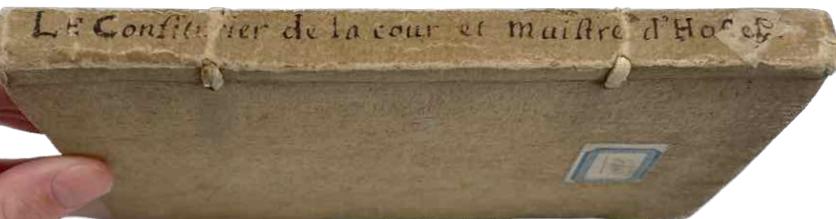
range : Meslez bien tout ensemble, & continuez d'y mettre du sucre en poudre iusques à ce qu'il se soit fait comme vne paste, que vous dresserez ou seringueriez sur du papier en telle forme qu'il vous plaira : Estant dressée, vous les ferez cuire dans vn four de cuire rouge à petit feu dessus & dessous. Estans cuits & refroidis, leuez les adroiterement.

### *Massepains.*

#### *Massepain commun.*

Prenez vne liure d'amendes douces, pelez les dans de l'eau chaude, & les remettez à mesure dans de la froide. Tirez les & les mettez esgoutter dans vne serviette : apres vous les pilerez dans vn mortier de marbre avec vn pilon de bouis ou d'autre bois, mais souuenez-vous de les arroser souuent avec de l'eau de fleur d'orange, ou de quelque autre senteur, iusques à ce qu'elles soient aussi menuës que de la farine. Faites cuire ensuite à la cuisson de souffle trois quartiers du plus beau sucre que vous pour-

E iiiij



as many new titles were printed during the same period. (The paucity of French 17<sup>th</sup>-century cookbooks was possibly due to the numerous wars France was engaged in during the 17<sup>th</sup> century.<sup>1</sup>) The extreme rarity of *Le Maitre d'Hostel* is further explained by the fact that, unlike other 17<sup>th</sup> century French cookbooks, *Le Maitre d'Hostel* was published in one edition only.

A note about the binding: this *carta rustica* binding is an unusually early example. The binding historian Nicolas Pickwoad has explained how the *carta rustica* binding style began in the 1520s, and perhaps earlier. He also writes that “the earliest of all are likely to be sewn on double, white, split-strap alum-tawed sewing supports.”<sup>2</sup> This is exactly what our binding has and the binding is very well preserved. Pickwoad goes on to describe how later examples use “rolled or twisted supports” and that “cord supports were apparently not used until the eighteenth century.”

<sup>1</sup> Thirty Years War (1618-48), Franco-Spanish War (1635-59), War of Devolution (1667-68), Franco-Dutch War (1672-78), War of the Reunions (1683-84), and the Nine Years War (1688-97).

<sup>2</sup> See Pickwoad's letter to Exlibris reprinted on Jeremy Norman's *History of information and media* website at <https://historyofinformation.com/detail.php?id=3757>.



A MONSIEVR  
DE LVNE  
ESCVYER DE CVISINE  
de feu Monseigneur le Duc  
DE ROHAN.



MONSIEVR,  
*Voicy un Liure que  
i ay crû ne deuoir of-  
fir qu'à vous, puis qu'il traite  
d'un Art que vous entendez si  
parfaictement, & que vous praz  
à y*

From the library of Jean-Louis Vaudoyer with his inscription on the lower pastedown: "Vaudoyer acheté à Venise chez Cassini, Octobre 1912." Jean-Louis Vaudoyer (1883-1963) was a writer and art critic who was also one of the most faithful friends of Marcel Proust (as evidenced by their regular correspondence). He was in love with Italy, wrote about it, and stayed regularly in Venice. He was also a gastronome and the author of the *Éloge de la gourmandise*, published in 1926. The publisher, Pierre David, was the father-in-law of Jean Ribou (sometimes called "the bookseller of Molière"). Ribou would later include a portion of *Le Maitre d'Hostel* in his collection of recipes entitled *L'Ecole parfaite des officiers de bouche* in 1662.

A fine copy. Collation: a<sup>8</sup>, A-K<sup>8</sup>. The following leaves are unopened: C<sup>7/8</sup>, D<sup>5/6</sup>, D<sup>7/8</sup>, and H<sup>7/8</sup>. Page 50 misprinted as "34."

¶ Notaker 621; OCLC: Lilly Library, Cornell University (incomplete), Getty Library, Library of Congress, and five locations in Europe; Vicaire col. 553; Willan and Cherniavsky, *The cookbook library*, p. 166: "One of the earliest French books devoted to confectionery....[It] parades fashionable new fruit jellies, fruits in syrup, dragées of fennel, and sugared almonds side by side with liqueurs." Not in Bitting or Oberlé.

## Pulque and the Indigenous People of Mexico

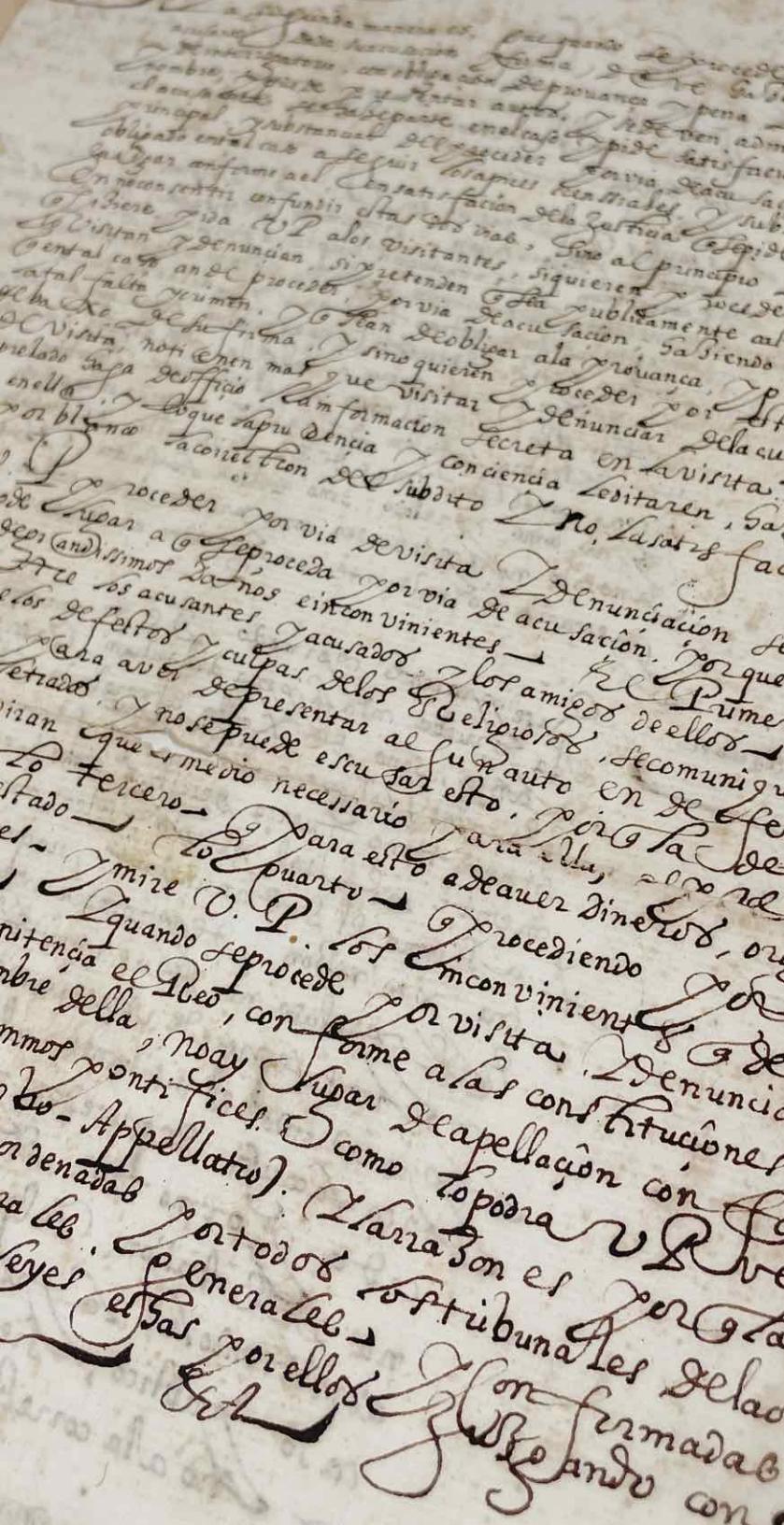
19. (MANUSCRIPT: Mexico & pulque.) Traslado bien y fielmente sacado de unas advertenciae que nuestro padre fray Francisco de Arzubraga, Comisario general de todas las indias, envió, su fecha en Madrid el veinte y quattro de noviembre del año pasado de mil y quinientos y noventa y cinco [A good and faithful copy of some warnings that Father Friar Francisco de Arzubraga, Comisar general of all the Indies, issued in Madrid the past 24<sup>th</sup> of November 1595.] [Mexico, c.1595-1610.] [With:] Ynformacion en derecho contra los que benden [venden] el pulque a los indios. [Legal information against those who sell pulque to the indians.] [Mexico.] Año 1618.

31.2cm x 21.5cm. [15], [1 - blank] pp.; [2 - blank], [2] pp. Disbound and preserved in an archival folder, moderate foxing on the final leaf of the second manuscript, chipping and very early paper restoration affecting the outer edges of the same leaf just touching some words but sense still clear.

\$15,000.00

TWO EXTREMELY SIGNIFICANT, EARLY MANUSCRIPTS concerning *pulque* production in Mexico and its relationship to the indigenous population. Sections discuss the medicinal aspect of *pulque*, its role in religious ceremony, and the economics behind its production, both for the indigenous community as well as the Spanish in Mexico. Interestingly, at several points in the manuscript, *pulque* is referred to as a *vino*, or wine.

*Pulque* was a New World exotic drink that dates back to early Mesoamerica long before contact with Europeans and was first drunk by the Maya, Aztecs, Huastecs, and other early cultures. It is an alcoholic drink made from particular kinds of agave plants (also known as *maguey*), but unlike *mescal* and *tequila*, which are distilled from agave, *pulque* is made by fermenting the sap of the plant, producing a milky white liquid that has to be consumed fairly soon after being made.



Lo Confirmo por otoño de 1589. — En este dictamen en los  
Casos que se resolvieron para la bendición de las almas de los fieles de  
este Arzobispado, proxima. En el Caso. 4. sobre la rebeldía  
moral que venden vino de Calatlla ala Indiis tan rocambolesco  
y Congran exceso, y que vencen quedello resueta. Salio de  
allí como se Sedeclaro, y Consigno por faltado mortal en  
Conformidad de lo que en Seña Nauarra in Consilio 2. de  
Judea, O fray Almanzor, in Summa Tom. 2. Cap. 6.  
Concluiss. 15. pagina 263. O el Maestro, fray Luis lo  
pels. in in Structorio negotiorum aguien Causa. Sigue fray  
Alonso de Segura en su Sella de Causa de la Invenia 163.  
Causa 296. Sab la traditamente fr. Ludouicus Bexa in suis  
Casibus, a parte Causa 4.8. fol. 7. v. O por sanis marab  
Sponsio 27. Vtider el pugue. Como lo Convenia lo dicto  
res Clares, quia ubi est eadem ratio, et omni modo similitudo  
debet esse. Eadem iuri desponsio triam in penitibus, et publica  
ratio iurandi peccata, tunc enim non dicimus extensio sed  
necessaria decetiam extenda in Cap. intercorporalia de trans  
lat. Quidam, et ex gla Singul. in Cap. 1. Verbo Italie de  
tempore ordinat. in 6. quam commendat Abbo in Cap. misil  
de Lectio de in Cap. final. Et rescript. quin ex mente In  
ri, dictum Casus formalis probat Datus, quem refert Lu  
douicus de Parame de origine, et progressu inquisitionis

Conclusio missione pro potestate ecclesie Lib. 3. fol. 10. n.º 93.  
Vito p. supuesto Sesigue Cuadernos que el Obispo  
que sus visitadores pueden o deben ocurrir atan patentes  
de pecado de ganancia y proceder del vender, susque, otros  
India. Quia ex Cap. 4. 3. distinc. Rel  
tor anima que debe salicetus circa oves suas ut  
expurget crimina, et in securi virtutes, et quod debet  
prudenter occurrere Casibus futurius) longe in ordine ex  
Sub ratione Vitandi peccata, peccata que prescinde occas  
sione, et de singulare iudicio penali punire, omnime  
tribuna est potestatu Episcopi, ex textu in Cap. 5. de  
ff. 10. 11. 12. 13. 14. 15. 16. 17. 18. 19. 20. 21. 22. 23. 24. 25. 26. 27. 28. 29. 30. 31. 32. 33. 34. 35. 36. 37. 38. 39. 40. 41. 42. 43. 44. 45. 46. 47. 48. 49. 50. 51. 52. 53. 54. 55. 56. 57. 58. 59. 60. 61. 62. 63. 64. 65. 66. 67. 68. 69. 70. 71. 72. 73. 74. 75. 76. 77. 78. 79. 80. 81. 82. 83. 84. 85. 86. 87. 88. 89. 90. 91. 92. 93. 94. 95. 96. 97. 98. 99. 100. 101. 102. 103. 104. 105. 106. 107. 108. 109. 110. 111. 112. 113. 114. 115. 116. 117. 118. 119. 120. 121. 122. 123. 124. 125. 126. 127. 128. 129. 130. 131. 132. 133. 134. 135. 136. 137. 138. 139. 140. 141. 142. 143. 144. 145. 146. 147. 148. 149. 150. 151. 152. 153. 154. 155. 156. 157. 158. 159. 160. 161. 162. 163. 164. 165. 166. 167. 168. 169. 170. 171. 172. 173. 174. 175. 176. 177. 178. 179. 180. 181. 182. 183. 184. 185. 186. 187. 188. 189. 190. 191. 192. 193. 194. 195. 196. 197. 198. 199. 200. 201. 202. 203. 204. 205. 206. 207. 208. 209. 210. 211. 212. 213. 214. 215. 216. 217. 218. 219. 220. 221. 222. 223. 224. 225. 226. 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1870. 1871. 1872. 1873. 1874. 1875. 1876. 1877. 1878. 1879. 1879. 1880. 1881. 1882. 1883. 1884. 1885. 1886. 1887. 1888. 1889. 1889. 1890. 1891. 1892. 1893. 1894. 1895. 1896. 1897. 1898. 1899. 1899. 1900. 1901. 1902. 1903. 1904. 1905. 1906. 1907. 1908. 1909. 1909. 1910. 1911. 1912. 1913. 1914. 1915. 1916. 1917. 1917. 1918. 1919. 1919. 1920. 1921. 1922. 1923. 1924. 1925. 1926. 1927. 1928. 1929. 1929. 1930. 1931. 1932. 1933. 1934. 1935. 1936. 1937. 1938. 1939. 1939. 1940. 1941. 1942. 1943. 1944. 1945. 1946. 1947. 1947. 1948. 1949. 1949. 1950. 1951. 1952. 1953. 1954. 1955. 1956. 1957. 1958. 1959. 1959. 1960. 1961. 1962. 1963. 1964. 1965. 1966. 1967. 1968. 1969. 1969. 1970. 1971. 1972. 1973. 1974. 1975. 1976. 1977. 1978. 1979. 1979. 1980. 1981. 1982. 1983. 1984. 1985. 1986. 1987. 1988. 1989. 1989. 1990. 1991. 1992. 1993. 1994. 1995. 1996. 1997. 1998. 1999. 1999. 2000. 2001. 2002. 2003. 2004. 2005. 2006. 2007. 2008. 2009. 2009. 2010. 2011. 2012. 2013. 2014. 2015. 2016. 2017. 2018. 2019. 2019. 2020. 2021. 2022. 2023. 2024. 2025. 2026. 2027. 2028. 2029. 2029. 2030. 2031. 2032. 2033. 2034. 2035. 2036. 2037. 2038. 2039. 2039. 2040. 2041. 2042. 2043. 2

The production and consumption of *pulque* has a prominent role in the mythology, religion, and art of Mexico. For example, in Aztec mythology, the god Tezcatlipoca tricks Quetzalcoatl into drinking *pulque*; Quetzalcoatl then sleeps with his sister and falls from his lofty position. The Aztecs would add the *quapatle* root to their *pulque* because it increased *pulque*'s intoxicating effect; they also considered the hallucinations it created as sacred and restricted its consumption to certain classes of the population. Large quantities of the drink were consumed during important religious festivals such as agricultural ceremonies, wedding celebrations, and fertility rites (especially those involving Xochipilli, the Aztec god of summer). The Huastec used it as a hallucinogenic enema, administered through thin hollow bones.

The first manuscript 1595-c.1610 is in Spanish. The manuscript dated 1616 is written in Spanish and neo-Latin with some Nahuatl words included when referring to indigenous products (eg. *maguey* for agave and *negualt*, for the unrefined “wine” that comes from the *maguey*). Although very different, both are in legible ecclesiastical notarial hands.

The text structures the discussion around the following question: can the ecclesiastical authorities prohibit the sale of *pulque* because of the sins committed by those made drunk by its consumption? Before launching into the moral and ecclesiastic-legal examination of the question, it is acknowledged that the raw extraction from the *maguey* plant before it has been fermented into *pulque* is of definite medicinal value in the treatment of urinary problems and anxiety. Citations of these *pulque* properties include Acosta, Torquemada, and other 16<sup>th</sup>-century writers on native medicines and practices.

fonte reverente, nascantur quoniam Sacro. Sancta Missa Apostolica, ex ea  
Cromum Patrum dogmate, et Sennis in sua primordiali origine exquirere  
et funditus prognosere, quid in gratiam, et obsequium D. Ambrosii  
pia, et prudenti animaduersione duxit Albus Senensis in  
Biblioteca Sancta Lib. 5. Annotat. 62 —

**T**ra dicto assumpto est illud in Cap. 1. de Empione, et venditio,  
Confirmatio Conclusus, ex Cap. 1. de empione, et venditio,  
extet in C. 1. de empione, et venditio  
Episcopis est mandata potestas, ut coercant mercatorias, ne ex eius  
expegrint, et rursum vendant, quam in mercato venditor, cuius ratiocinii  
quia Conciuum Averente. Solum intendit, ut omni, rapinae occas  
sio tollatur. Sol autem potestatis est Ecclesiasticae Subtrahere. Et  
tandis peccata, inde Cuius est episcopos, ut pia, et Christiana Sospit  
bus, et humanitatis exhortare humanitas, nulla que illis fit  
at in sua, quod prohibet tex in Cap. Cuius, et in Cap. quid est  
alio. 3. distincte. Unde hinc peccato invenit Episcopus  
de singulare que coercere, et punire. Concord est doctor sententia  
in dicto Cap. de Empione, et venditione, extet in fabiam epis  
coporum in L. 1. C. de Episcopali auctoritate, probat Duaenius  
L. 6. 6. Disputat. Ius C. 57, et Riga tractatu de Episcop. Et dicit  
magis preservatis n. 195. et 200. Tringwall. de Episcopis pia  
Causa priuilegio. 149. Arcisepis. Bonon, in principio fol. 3.  
Verbo (Cincipimus), et Politica de Corrigendis, 2. parte, lib. 3.  
Cap. 3. n. 4. fol. 35. — Plana est ergo Conclusio alia  
Ratio de Episcopis. Tumultuante Rudez debet Episcopis  
do Prohibiri. Iudicio Censu, et penaliter. —

**T**ra dicto Capitulo. 1. de Emp., et vendit. in fine laesam  
illatio excludens. La Clasica de los doctores que los obispos pueden y deben conoer  
y Tullgar, et Caligari a la mercaderes mercator, y esfuerzo  
que merece mixta alia cum pueris (ignorante empereur). Vendit  
debet. Porque aqui come agrario peccado en agrario de proximo,  
y assiduamente la solicitud de mano a mano del obispo  
Para precautelo, Nombrado Caligari, et Roman. Singul. 56  
et additionary ad parat. Joan. Bernard. Cap. 63. fol. 218 (Vor  
60 (potentiam) ex Antonius de Burgos, in dicto Cap. 1. de  
Empione, et vendit. n. 1. Dassi si la Radical non debet  
dicta nota de la ad preceunda peccata ne fiant, et Commis. Superi  
re. Con la misma ration, et contra fuerca come en la Causa del  
Pulque, y su remedio al obispo que debet ex debito sus partidas

Si Cuius, et officio tanti peccati gravantisibus occurrat additum que  
excludere, ne fiant, ut Sacra, et Iudicio ad simili peccata patim  
de singulare personam —

**T**ra dicto ordenante dicto de la otra facetas amas glosa de D. 9  
Confirmatio Conclusio, et tex in Cap. ex suscep  
de foro Competentia. 10. —

Episcopis et ambo Sennis, et ambo depositos, y gente miserable, y opprimida  
etiam inter personas scolasticas ob negligenciam Iudicis scolasticus  
negligenter legem in exhibenda Justicia Episcopos potest Iudi  
cav, et dicere Ius in protectionem Sacrum personarum miserabilium,  
ita tex in Cap. ex suscep, et in Cap. ex extenuo de foro Compet  
tent, et in dicto, ut differentes Iudices collat. 9. vbi scribentes  
la quippe ratione, porque siendo el obispo Padre depositos, bidas  
y miserables de su officio. Y ministro es cuidando males y agravios  
Administrales Iudicis, y ambo, doce Mariana deodice Iudicibus  
a parte dist. 11. Palauel Ruben in Cap. per vestras notabilis 7 annis  
Coban, y parrac. 99. Cap. 6. n. 1. C. 2. et Cendo in prael. 99. 2. 14  
n. 4. rego. Lopel. n. 1. 4. 8. 11. 6. par. 1. Verbo adiuria. Rego. 2.  
Pew. Salmant. n. 1. 3. 11. 1. 1. 6. 3. ordinamenti, colum. 781 qui  
consent, quod ita iudicare operet in partibus Indiay tan remotas del  
Rey, y desupresencia y Concessio, y conforme dicto assumpto clero  
y sacerdotio que sub eadem identitate puede y debe el obispo proferre  
en los de el Pueblo donde el Peligro de las animas y graves offen  
sas que se cometan debet lo estan notorio —

**T**illatio pro conclusio. — **T**ra dicta la cedula eclesiastica q. Conforme aduerso el  
obispo etiam en los legatos profanos, y entre personas seglares pue  
den per Censuras competentes alio scindunt, y testamentaria ut misericordia  
certum tempus dimicant de funtio. y obstantes ea ratione porque  
Como el obispo sea Padre, y ambo de Pobres, y deba preceber las  
offensas de D. n. n. n. Senor, que resultan de no cumplir la dicta  
menta, ninguna mas pia y de summa caridad. Como ay adando a  
las animas de fiestas de funtios detenidas en el purgatorio en  
la Presta etenias de sus mandas, y legatos sacra de peccado a la  
testamentaria que con la dicta ofensa en agrario q. in Iudicia  
de los interesados debien el cumplimiento de lo testamentaria ita  
tex. in Cap. 5. si quedes detestament, tenet Abo ibi n. 7. Inno  
centius in Cap. nosquidem eodem it. de testamentis, et Cobbamibus  
in dicto Cap. si quedes n. 3. eodem it. doce etiam Peter Molina  
de Iudicia, et Ius, tractatu 21. Disputat. 2. 50. et Maleno in L  
14. 11. 4. lib. 5. recipi lat. gta. L. n. 56. late. Cendo m. 99. Cap  
monius questione 31. n. 5. Quan Sabiendo en materia de testamento

On the verso of the first leaf of the manuscript from 1616 it is written:

*Es un verdad sabida que es un liquor que se saca de un arbol que llaman (maguey) el cual en la lengua Mexicana, llaman (negualt), que es lo mismo que decir beber dulce, ansi virgen sin mixture es beber sana y medicinal para la salud principalmente para las pasiones y enfermedades de orina... este liquor mesclar con una raiz que causa que con el exceso en beberle los indios se emborrache.*

[Roughly translated to:]

*It is a known fact that [there is] a liquor that is extracted from a tree that is known as maguey, that in the Mexican language they call negualt, is the same as saying a sweet drink, [when] it is virginal without any admixture...[it] is a healthy and medicinal drink for anxiety and urinary problems...[but] this liquor mixed with a root [quapatle] causes, when consumed in excess, the Indians to become drunk.*

Although the ostensible reason for the Church's concern is the drunkenness that *pulque* causes (and the disorder it creates in society), it is clear that the authorities are much more worried about *pulque*'s use in religious ceremonies. For the indigenous population of Mexico, the hallucinations caused by *pulque* and the *quapatle* root were sacred and the Spanish saw this as a threat to the spread of Christianity. The drinking of *pulque* provided a sense of community and camaraderie for the indigenous population and Church authorities were unhappy about pre-contact culture being continued through the use of *pulque*.

The manuscripts also reveal how much the authorities were threatened by the loss of revenue from the underground manufacture of *pulque* by the indigenous population. The Spanish made considerable money from the taxation of various alcoholic drinks in New Spain and until Mexican Independence (1821), there was a constant effort by Spain to control the production and sale of drinks such as *pulque* and *aguardiente* (a rum made from sugar cane and often flavored with different indigenous ingredients).

In the 1616 manuscript, there is a citation for a *real cedula* (royal decree) from 1529 concerning the curtailing of *pulque* consumption; this is copied in full. Later, in 1585, there was an actual ban on *pulque* by the Third Mexican Concilium; this is also cited and copied. The document then ends with instructions on how to initiate a court case against the sale of *pulque*.

Ultimately, the efforts by the authorities to control *pulque* were not successful. By 1692, it was a rallying cry of those who set fire to the National Palace. "As these buildings went up in flames, the enraged public circled the plaza crying, 'Death to the viceroy,' 'Death to the magistrate [*corregidor*],' and 'Long live pulque.'"<sup>1</sup> Throughout the 18<sup>th</sup> and 19<sup>th</sup> centuries, the consumption of *pulque* continued to be associated with violence and civil unrest by the authorities. By the early 20<sup>th</sup> century, there were more than 1500 *pulquerías* in Mexico City, although today, only a few survive.<sup>2</sup>

Both manuscripts are complete and were probably, at one time, bound into a larger collection of legal files.

In good condition and a very early chapter in the history of *pulque* in Mexico.

<sup>1</sup> Long-Solís and Vargas, *Food culture in Mexico*, p. 24.

<sup>2</sup> Álvarez-Ríos, G.D., Casas, A., Pérez-Volkow, L. et al. "Pulque and pulquerías of Mexico City: a traditional fermented beverage and spaces of biocultural conservation," in the *Journal of Ethnic Food*, vol. 9, no. 40 (2022). <https://doi.org/10.1186/s42779-022-00155-2>

*A Woman's Cabinet  
of Recipes*

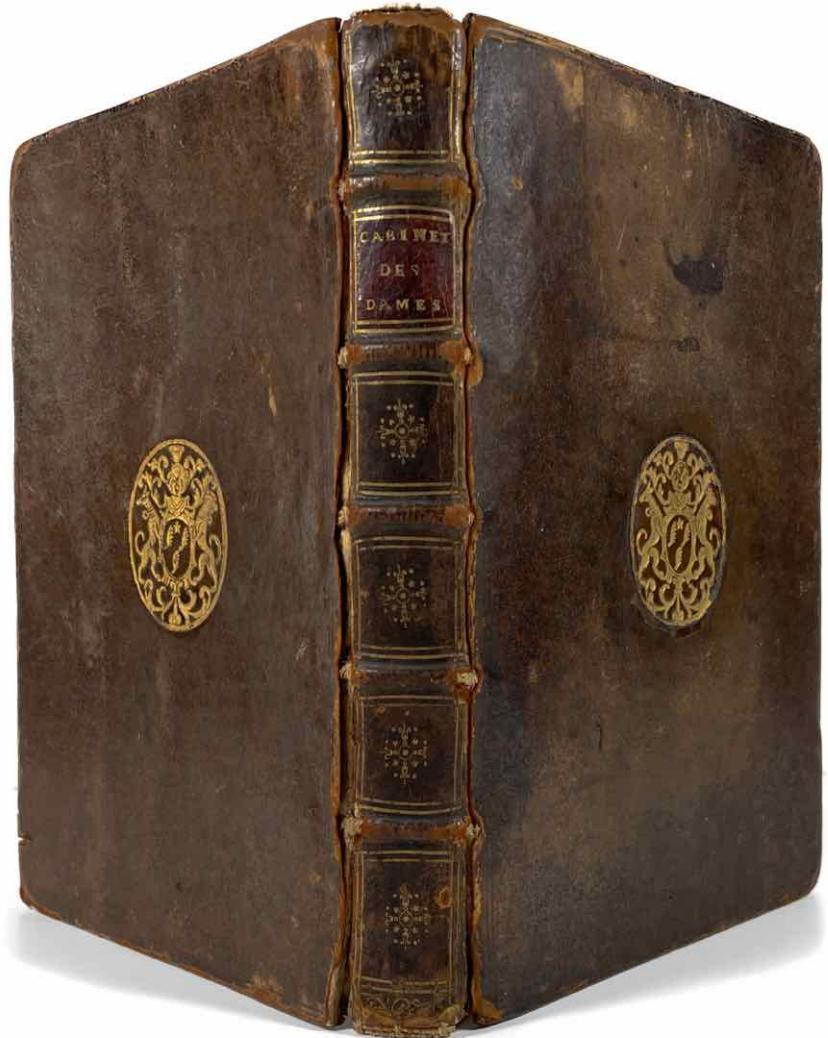
**20. (MANUSCRIPT: French cookery and medicine.) *Le Cabinet Des Dames contenant plusieurs Receptes de divers Auteurs. Esprouvées par une Personne Curieuse.* 1647.**

21cm x 14cm. [10 - blank], [1 - title], [1 - blank], 291, [9 - blank] pp. Contemporary calf, spine richly gilt in six compartments, central gilt-stamped medallion in the center of each board, all edges stained red, gilt dentelles, edges of boards with double gilt fillet, corners bumped and worn, head and tail of spine worn, hinges worn, marbled endpapers, damp-staining to the outer margin. \$15,000.00

A REMARKABLE COLLECTION OF 184 "TESTED" RECIPES, some concerning women's remedies, many devoted to culinary dishes, others for general medical ailments, all written in a legible hand by a "curious person."

In the opening pages of the *Aduertisement*, we read that "to maintain onself in good condition, one must provide for the health of the spirit, and then that of the body ("Pour se maintenir en bon point il est necessaire de pouruoir a la Santé de l'Espirt, et puis apres a celle du Corps"). While the author notes that the health of the spirit can be taken care of with the help of "a good man" or a theologian, our author will instead focus on the health of the body through a collection of recipes from twelve years working for a "Dame de condition" (a noble Lady). Although it is not clear, it is very possible that the author was a lady in waiting to this "Dame de condition." (For more, see below.)

Some of the remedies specific to women are to stop blood loss; cures for ailments that follow childbirth; how to cure a woman who has lost hope of having children; and how to induce menstruation in women. One of the remedies for stopping excessive bleeding is to split five or six green frogs along their backs, catch the blood or water that falls from the frogs with a spoon, and then make the woman drink it. The other recipe involves the seeds from various herbs, bone marrow, sweetened with either a grape *verjus* or apple.



The culinary recipes include directions for making a healthy soup; on the preparation and preservation of cheese; dishes made from cherries, green and red currants, and gooseberries; various marmalades (including candied oranges); syrups (including violets and quince); cookies; *pastilles de Roses*; cooked apples; beef jelly; a recipe *Pour faire un bon bouillon* ("to make a good soup" made with chicken, veal, and lamb); a *consommé* (made with chicken and veal boiled gently in chicory water for twelve hours); marzipan; twenty-two different "waters," including an *eau de miel* (a honey-water); an apricot paste; how to blanch walnuts; a recipe for a liquid peach drink; how to clarify brown sugar; and *Pour faire tres fin Sucre en pain* (how to make a sugar cone, which according to Noël Deerr's *History of Sugar*, was first introduced to France in 1613).

Some of the beauty and perfume recipes include distilled strawberries for the complexion; how to dry roses; how to make different colors for perfume; an "angel water" perfume and another for handkerchiefs; an *Eau de La Grande Duchesse De Florence*; hair dye; a beef gall water to improve one's complexion (comes with a bitterness warning); a perfume paste (using orange water and rose water); Spanish perfume (based on ambergris with either linseed oil or hazelnut oil, though linseed oil is noted as being better); toothpaste (interestingly, two of the recipes for teeth care are in Italian); a rose lozenge; and a violet powder.

Medicinal remedies include those for gout; hemorrhoids; runny nose; dropsy; inflamed eyes; a water to comfort the eyes; dysentery; a bite from a rabid dog; bladder stones and urine retention; deafness; and fever as well as a purgative broth and directions for making various ointments. The introduction also mentions giving the "noble Lady" herbal teas and cinnamon enemas regularly for health purposes, as well as warnings about the use of mercury in beauty products.

One of the more unusual sections is devoted to rosemary. Taking up 25 pp. of the manuscript, one of the entries lists fifty-two different uses of rosemary in medicine. One entry notes that the smoke of rosemary will help a woman conceive. Another states that if a woman is having difficulty producing breast milk, she can eat the leaves and flowers of rosemary; this will increases her milk production because rosemary purges the blood and improves digestion.

Lastly, there are also recipes for making varnishes; transferring prints onto glass; making rubies; adding wax to taffeta; making glue; and even an entry devoted to snake skin.

The last page of the manuscript (p. 279) gives us an idea of the household from which, and for which, this manuscript was written:

*Ce Liure est Celuy ou la serenissime Louise Marie Reine De Pologne et de Suede a Ecrit de sa Main les Receptes qui sont au pages 56: 59: 116: 275: et a fait Ecrire Les autres.*

Roughly translated to:

*This book is the one where the serene Louise Marie Queen of Poland and Sweden wrote with her hand the Receipts which are on pages 56: 59: 116: 275: and had the others written.*

Geller. Car l'abricot ne vous pas geller tout seul. vous en faites des Cerises fort agreeable en cette facon.

## Pouu faire Gelleé de Cerises.

PRENCEZ Deux Pintes de Jus de Cerises & mettez y Cuire des pommes dedans, apres passer le par la Chausse de Drap Blanc, & pour vne liure de Cette decoction mette y vne liure de Sucre et le jus d'un Citrou; Et faites comme cy D'apres de la gelleé de Berberis, Et si vous voullez garder toutes ces Gelleés sam' etre Candées Il ne les faut que faire bouillir un bon boillillon, & les mettre deux ou trois heures dans l'Estuve un peu chaude.

Lisez l'Instruction generale que vous trouverez a la fin du livre qui vous resoudra toutes les questions que vous pourriez faire.

## Pouu Confire abricots Liquides.

PRENCEZ Abricots a demy meurs et ôter la peau avec le couteau et le noyau aussi; Et pour les faire en perfection n'en faites que Deux liures a la fois. quand ils seront pellez jettez les dans un Eau que vous aurer fait Chaufer un peu plus que tiède, & Continuez le feu dessous tant quelle soit prête a Bouillir, & quand vos abricots se presenteront au dessus de l'Eau

Le Cabinet Des  
Dames contenant  
plusieurs Reces-  
tes de diuers  
Auteurs.

Esprouuées par  
vne Personne  
Curieuse,

1647.

Among the Queen's recipes are *Pour faire gellée de Corne De Cerf* and *Manier de faire l'Eau de La grande Duchesse de Florence*. The first is a deer antler jelly that is made with an alembic, chopped antler, river water, lemons, sugar, and egg whites. The second calls for three-week old pigeons, lemons, goat cheese, and, again, an alembic. Although the manuscript states that these were written by the Queen, as the hand isn't different from the rest of the manuscript, I suspect that the recipes simply originated from the Queen.

Marie Louise Gonzague de Nevers (1611-1667) was Queen of Poland and Grand Duchess of Lithuania by marriage to two kings of Poland and grand dukes of Lithuania, brothers Władysław IV and John II Casimir.<sup>1</sup> She grew up in the court of Louis XIII of France, was extremely wealthy, had a literary salon in Paris, opened the first such salon in Poland, and established a Polish newspaper (the *Merkuriusz Polski - The Polish Mercury* - in 1661). With John II Casimir, she also wielded considerable political influence, in part due to the fact that the crown was literally in debt to her, but also because the king was incapable without her.<sup>2</sup> The date of our manuscript was after the Armistice of Stuhmsdorf (1635, when Sweden gave favorable territorial concessions to the Polish-Lithuanian Commonwealth) and before The Deluge (1655, when Sweden invaded and occupied the western half of Poland-Lithuania).

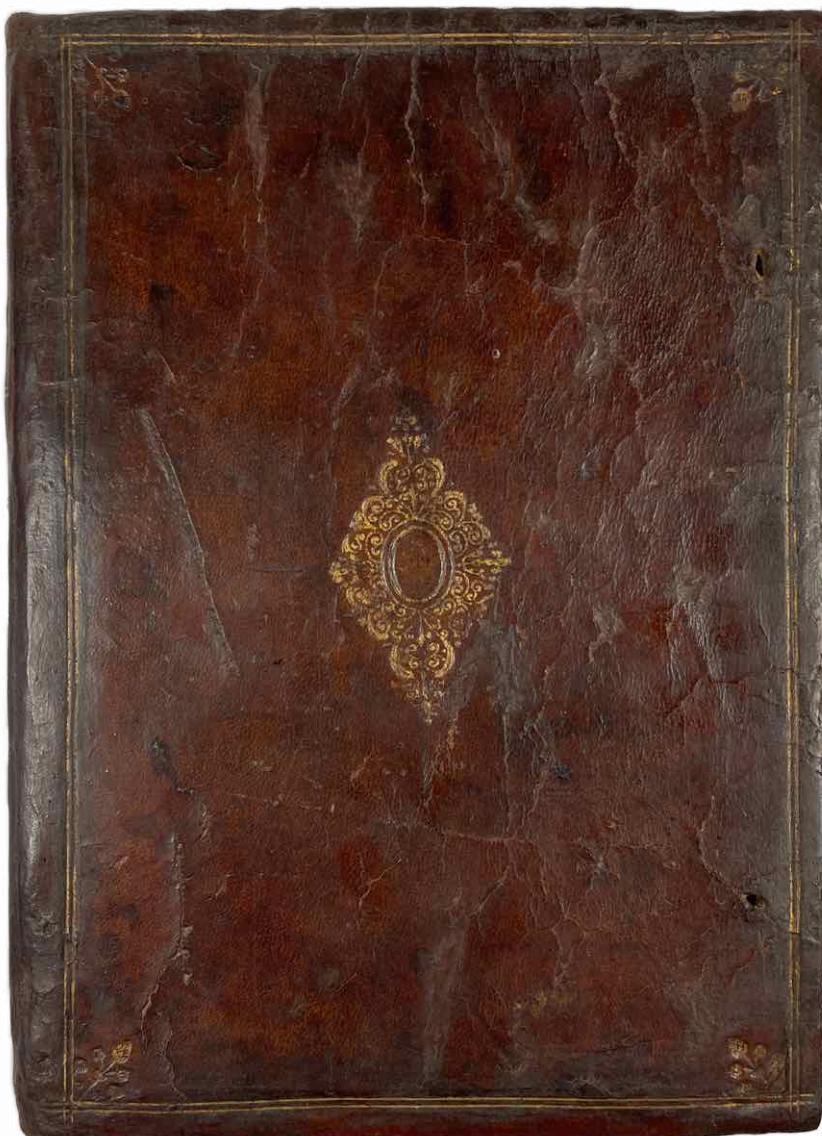
The binding has an unidentified central gilt-stamped medallion on each board. The image depicts two rampant grey hounds, one on either side of an oval, inside of which are three antlers and a star, the oval surmounted by a helmet, all of which is within an oval.

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

Although there is some wear to the binding and light dampstaining to the outer margin of most leaves, the hand is clear, legible, and beautiful.

<sup>1</sup> It is interesting that most citations don't include the Queen of Sweden as one of her titles, yet there is a contemporary portrait of her which does. See the engraving at the Yale Art Gallery: engraver: Robert Nanteuil; after: Justus van Egmont; title: *Louise-Marie de Gonzague, Reine de Pologne et de Suede*; date: 1653. <https://artgallery.yale.edu/collections/objects/13817>

<sup>2</sup> See Robert I. Frost's article "The Ethiopian and the Elephant? Queen Louise Marie Gonzaga and Queenship in an Elective Monarchy, 1645-1667," in *The Slavonic and East European Review*, vol. 91, No. 4, October 2013, pp. 787-817.



*A Full and Varied 18th-Century Manuscript of  
Recipes & Remedies*

**21. (MANUSCRIPT: English cookery & medicine.)  
[Briggs Family. 18<sup>th</sup> century.]**

20.7cm x 15.2cm. 13,15-29, "29," 30-43, 50-97, [1], 98-106, "106," 107-124, [2] leaves. Contemporary calf, gilt double-fillet around sides, central gilt medallion in center of each board, gilt floral device in corners, holes for ties but lacking ties, edges gilt, clean tears to two pages (sense still clear), some pages browned, five leaves torn out at an early date (stubs remaining), pen trials and drawings to recto of final leaf, preliminary and final leaves worn and soiled at outer edge.

\$20,000.00

A FASCINATING 18<sup>th</sup>-CENTURY COOKERY AND MEDICAL MANUSCRIPT written in several legible hands. Although the earliest date in the manuscript is "1741" (for a "Cure for an Epidemical Distemper"), I would date the beginning of the manuscript to the early 18<sup>th</sup> century: there are at least two hands that appear to be earlier than the "1741" hand and the binding style is decidedly earlier than 1741.

The rectos of the first several leaves contain some of the earliest recipes. One is "To preserve Apricocks" and another is "To Preserve Red Quinches hole:"

*Take the quantitie of a gallon of water then take sume small Quinches and boyle it till it become to the halfe then take to every pound of Quinches you preserve a pound and a quarter of sugar then to every pound of Quinches take a pint of the foresaid liquor then pare your Quinches and put your Liquor and your sugar into your Skillet then boyle it and scum it and put in your Quinches and keepe them under liquor covered with a plate three houers, take the coares of the Quinches that you preserve and put them into a lawne cloath to boyle in the surrup.*

"Red Quinche" = red quince. Not surprisingly, another hand has filled in the versos with more recipes (there are almost no blank pages or sections in this manuscript). A second early hand has a medicinal remedy "To keepe the Stone from growing" that's made of "butter out of the Churne, washt it well out of the milke, but doe not Salt it," with "as much good hony as the meat of a hasellnutt and as much again of white Sugar Candye finely beaten," rolled and made into balls, and then swallowed.

In total, the manuscript includes roughly 173 culinary recipes and 119 medicinal remedies and many of the recipes are attributed: "Aunt C's Raisin Wine;" "To Make Seed Cake Mrs. Ward's;" "To Make Elder wine Lady Jenkinsons way;" "To Make Gooseberry wine M<sup>rs</sup> Cuderingtons way;" "To Make Waffers M<sup>rs</sup> Bertie;" "To Make French Fritters which is my Lady Genkinsons receipt;" and "To make Brigets friggesy."

One interesting aspect of the manuscript is that it includes several recipes that address the need for food preservation. The "Minst Pye" is said to last a good quarter of a year, and there is "A Receipt for a cake to be kept halfe a yeare." There are also recipes for preserves of white currants; cherries; green gooseberries; apricots; oranges; grapes; cornelian cherry; quince; barberry; and "Jelly of Pippins," and pickling recipes for mushrooms, french beans; walnuts; quince; purslane; and cucumbers.

Among the great variety of wines are currant; cowslip; orange; elderberry; and cherry. There is a recipe for "a strong broth for soops & pottages" which calls for a leg or shin bone of beef, water, cloves, mace, peppercorns, salt, and thyme and which once cooked and strained can be stored in an "earthen pan." Also included are recipes for stews; fricassees; cakes; fritters; sauces; puddings; pies; forced meats; and "lemon cream." There is also a recipe for *Aquamirabilis* (miracle water), a beverage made up of galangal root (in the ginger family); cloves; cubeb (a dried fruit that tastes like a combination of allspice and black pepper); ginger; cardamom; mace; and nutmeg, all of which is mixed together and then distilled in white wine.

To preserve Gooseberries  
take of the clearest round Goosberries and ston  
away stone, then putt them into faire water  
the weight of double refined sugar and to a few  
spint of water, and putt in the one halfe of  
Set it on the fire let it boyle and scime it an  
it is almost cold putt in your Goosberries, and  
very quick sciming them strawing in the rest of  
sugar in boylung when they look cleare they are  
done, by this water still you putt them

To preserve Apricocks  
a pound of Apricocks and ston them with  
and then take their weight of double refin  
and beat it very fine, and pare your Apricoc  
pare them lay them into a siluer or ear  
straw sugar on them as you lay them in,  
then cover them close till the next day morn  
cocke together and boyle pretty quick  
boyle straw in some of the other sugar  
straw in some more till all the  
be done, by which time  
tender, then

Many of the medical remedies are also attributed. There is "My Sister Davors's Surfeit Water;" "An Excellent Receipt for the Gravel or Stone from Dr Hebbin;" "Dr Stephen's Water;" "The Kinges receipt for the Stone which hath done much good;" "Mr Stafford oyntment;" "A water to heale sores which is M<sup>rs</sup> Gardeners;" "An Emplayster to bee laid to the soles of the feete prescribed by Dr Pierce;" and "A Receipt to Cure the yellow and black Jaundiss which was M<sup>r</sup> Mathewes." Often the remedies are written to cure both from the outside as well as from the inside of the body. One recipe "For an intermitting feaver" is followed by the note (in an early hand in pencil) "HB scripsit" (HB wrote).

There is also a balm, or salve, which is attributed to Mr Gardener that is said to have the "several" following benefits: it is "good for a greene wound inward and outward;" for burns or scalds; headache; colic; "good against poyson;" "it helpeth the biteing of Serpents or Scorpions or Snakes;" "good for a dangerous surfitt, or pysonous disease;" pleurisy (sharp chest pain); "good to cure a thisbula or any old ulcer;" cankers; plague; kidney stones; "children that are troubled with worms;" gonorrhea; and the "King's evil" (scrofula). Each of these medical complaints are treated with Gardener's salve as a base ingredient that is modified or enhanced in order to suit the patient's specific need. There is even one case in which it is stated that the cure was most effective when applied "by a gentle woman to a man."

Take some Castile soap & scrap it  
fire & powder the best rhubarb very  
two thirds of soap & one third of rhubarb  
mix with Syrup of Marshmallows &  
make three or four small pills to be  
taken going to rest three successive nig  
for M<sup>rs</sup> Briggs form M<sup>r</sup> Gremmer  
for the Gravel or Stone

Take of the Flower of the carnation  
Take & make a strong infusion to  
make it into a Syrup then take A

Take eight ounces of the best whit Copperis, finely beaten,  
two ounces of Camphere slice them and shred it fine,  
and putt them together into a small earthen pot that  
is black and well nealed, sett that on Embers and it boyle  
keeepe it with continual stirring with a sticke both to incorp  
and to keeepe it from burning when it is dry take out the  
substance and lett it cole and powder it very fine, Then  
eight ounces of the Best Bole ar minack, ring finely  
mix all these together and putt them into a blader being  
clost and putt into a close boxe the vertue will last a  
and more, when you will make this water, Take a p  
Running water sett it on the fire when it begin to boyle  
three heaped spoonfulls of this powder, and stir it  
take it off, and lett it stand till it be cold, then st  
altogether, putt it glasses close stopped lett it stand  
you will see it, Take of the cleare water and w  
very warme, and a fine holand cloath four dou

The Weapon Salve

pp. 36.

Take of the fatte of a Boare, and a Beare. About 4  
ounces, boyle them with a gentle fire and cleare in claritt  
wine for the space of halfe an hour, then scumme them  
and scumme and take of the fatte with a spoonne also take  
pint of knotted wormes or may wormes, split them and  
wash them in whit wine then drye them in a pott close couerd  
and sett them into the oven but take heed you burne them  
not then beat them to powder, take of this powder the  
braines of a Boare dried, of red Sanders of mumie and  
the bloodstone called Hamatite all finely powdered of each  
halfe an ounce of mose of a dead mans scull halfe an  
ounce the weight of an nutmeg mix them together  
and so make the oyntment or salve which must be kept  
close in a glasse or gally pott, if it were drye myster  
it with the foresaid fatte or lye honey, if the wound be  
done with a thrust of a weapon, anoint from the hilt  
or hand of the weapon towards the point if it be  
made by a blow or cutt then from the back to the edge  
always backward or contrary to the making of the wound  
This salve haue noe affinity with witchcraft or inchan-  
tment but worketh the effect or cure by Loadstone like  
vertue which it receiveth from the Sunnes Starres and  
communicateth it by and through the aires, it cures  
all wounds of all Creatures haueing flesh and bones  
so that neither sinew, artery, braine, heart or livers  
shitting of Blood

Other medical recipes are for rickets; dropsy; "a Medicine for any swelling, paine, sore, or any inward humor;" "A Receipt for Sore eyes inflamed;" "A present remedy for man or beast that is bitten with a mad dogg;" and "A Most Excellent water for a sore mouth." There is a remedy "to cure the Mother" that calls for green leaves of periwinkle and red wine and is for "an inordinate course of blood."

Among the most unusual cures is one for the "Weapon Salve," a particularly famous recipe first described by Paracelsus in the 16<sup>th</sup> century and especially popular during the 17<sup>th</sup> century. This remedy was made to be applied either by the hilt or blade of a sword depending upon what sort of wound was incurred. (If the wound was from the thrust of a weapon, then the remedy was applied by the "hilt or hand" of the weapon; if made by a blow or cut, then it should be applied "from the back to the edge always backward or contrary to the making of the wound"). Some of the ingredients include "the fatte of a Boare and a Beare;" a "pint of knotted worms;" "red Sanders of mumie" (sandalwood); "the braines of a Boare dried;" "the bloodstone called Hamatite all finely powdered;" and "halfe an ounce...of a dead mans scull." There is a caveat which states that "This salve have noe affnity with witchcraft or inchantment but worketh the effect or cure by Load stone like vertue which it receives from the Starres."

The foliation in our object description is in a later, mid-18th century hand. It overrides another, earlier hand that paginated the first 70 pp. of the manuscript. It is also continuous through the excised pages, meaning that the pages were removed during the 18<sup>th</sup> century.

Several different names appear in the manuscript, but on the final leaf is written "Grace Briggs her recete Book" and "Eliz Briggs rote this March 10 1745."

A rich and fascinating manuscript of 18th-century recipes and remedies, in a good contemporary binding.

à lait, de poivre  
sur le feu.  
si vous  
avez le temps  
lever le temps

*Recette*

faire blanchir à l'eau Béninante, de l'estragon, de la primulaire  
de la camomille, du persil, de la verveine, de la ciboulette, une poignée de chayne. Metter  
le tout dans de l'eau fraîche. quand c'est fait de tirer, cise les fines herbes  
et d'herbes fines. Metter le tout dans une cuve et la cuve recouvrir de  
ferme, un peu de lait au fond de la cuve, un peu de lait, de la poivre  
de la sauge, un anis bien brûlé, et un peu de huile. Metter le tout en un  
bocal.

*Delicate and Lovely*

22. (MANUSCRIPT: French cookery.) Recettes. [18<sup>th</sup> century.]

23cm x 19cm. One bifolium (as a loose wrapper), 32, [3], [13 - blank] pp. Three contemporary gatherings neatly stitched together by pink string with tassels, "Recettes" written in a contemporary hand on the bifolium that is not attached but functions as the wrappers, each of the gatherings sitting loose in the bifolium.

\$3000.00

*Recettes*

Ratafia de Citron  
Prenez le jus de quatre citrons, et une jolie graine de petite  
alouette enveloppée dans un lingot fin. Mettre le tout dans deux petits  
pots de verre de verre. Brûler bien les cruches, et laisser infuser  
pendant deux fois vingt quatre heures. Faire bouillir le jus dans une  
casserole de fer blanc. Ajouter une tasse toute prête, et verser dans une  
petite cruche, et de l'autre à l'usage, et laver y l'ouverture  
remplie de lait dans la terrine avec une cuillère. Laisser en faire et refroidir  
et mettre en bouteilles, sur cette liqueur en ville meilleur. Elle est.

Ratafia de Citrons Citrons  
Cinquante citrons bien bons servir deux petits de jus  
jus de bons citrons que vous jeter, après en avoir ôté les graines de  
peau, prenez le jus dans un torchon blanc. Mettre le jus que vous  
avez dans une cruche. Mettre deux petits d'eau-de-vie sur les petits de jus, et un  
quartier de laurier pour jeter, et les canettes, boîtes, Gingembre.  
et Maras, le tout mouvement, un peu infuser le tout ensemble  
pendant que vous ferez. Brûler bien les cruches, que l'huile ne prenne pas  
de vent. Il faut enjeter le jus pour le châsser, et le mettre à la cire, plus  
il est rien meilleur il est.

Ratafia excellente pour la Colique ventouse, et Mal des Dostomes  
Prenez feuilles vertes, feuilles de genièvre, une poignée, un demi-livre  
de grain de genièvre Muscat, deux noix, et deux noix Muscat, pour  
deux fois de la quantité, pour deux fois de grain. D'après vert, et une petite  
bouteille d'angélique fraîche. jeter le tout, et le réserver au frais, dans une  
casserole de fer blanc, et de laisser, et mettre à infuser avec le genièvre,  
pendant deux ou trois jours, dans une bouteille de verre, et dans quelques  
bouteilles de terre vernissée, et bien brûlées, et varier avec une  
bouteille d'eau-de-vie. lorsque vous pourrez la liqueur par un long temps  
laissez faire. avec le peu d'angélique, il y a été ajouté environ un quartier

A LOVELY FRENCH COOKERY MANUSCRIPT, in surprisingly fine condition for something so delicate. Written in a single hand, each of the pages has letters for its alphabetization (e.g. "aBr" for the first page, which begins with "Marmelade D'abricots...," "aN.g" for the second page, which begins with "angelique," and so on). From a study of the recipes, it is likely that this manuscript was written by a *chef d'office*, a cook whose responsibilities were for those items that are served cold. The French term *office* would later change to *garde manger* (pantry).

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

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

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

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

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

In fine condition.

*An English Cookery Manuscript  
for a Large Household*

**23. (MANUSCRIPT: English cookery & medicine.)  
Eliz[abeth] Wood Her Booke 1708.**

20.4cm x 16.1cm. [278] pp. (including upper and lower free endpapers and [178] blank pp.). Contemporary blind-panelled calf expertly rebacked, spine in six compartments with raised bands, blind-stamped floral decorations to corners, blind dentelles, signs of one excised leaf, one leaf with lower half cut away, one manuscript leaf laid in. \$17,500.00

A LOVELY EARLY 18TH-CENTURY COOKERY AND MEDICAL MANUSCRIPT, including 194 recipes written in four legible hands. Written on the upper free endpaper is "Eliz Wood Her Booke 1708."

The directions in the recipes are clear and easy to follow and there are more savory recipes than sweet. In the receipt for "Green Pease Pot-tage," the first step calls for boiling two gallons of spring water to which thinly sliced "penny leaf" is added. This was most likely pennywort which is a plant that grows in wetlands and has a nice clean cucumber-like flavor. It is also rich in vitamins. The book is roughly divided into subject sections, but with occasional overlaps. For example, in the section focusing on savory meat-based recipes, there is a single cake recipe, and then in the section which begins with pudding recipes, there are many savory meat pies. The following is a recipe for "Oyster Loves [loaves]."

*Take Some Loves of french bread hott out of ye oven; take out some of ye crumbs & butter ye Loves Very well; then ffill them with oysters & put in a ffew of ye bread Crumbs on ye top; pat on ye top of ye Loves & so sett them in ye oven again till ye oysters are hott through; and so send them up.*



## To Make Marmalade of quincees

Take your quincees & pare them & slice them into water, take y<sup>e</sup> cores & boyl them in water a quantity proportionable to wch y<sup>e</sup> sugar you have wch must be a pound of sugar, to a pound of quincees, boyl your quincees in y<sup>e</sup> water y<sup>e</sup> cores were in till pretty tender then strain them out, & wth your sugar with y<sup>e</sup> same water & boyl & scum it very clear, then put in your quincees, & keep them close covered & boyl them till they will not stick to y<sup>e</sup> pan:

## To make sweet past for Tort

Take 3 pints of flower one pound of butter 6 yolks of Eggs a Spoonfull of rose water a Little sugar mingle all these well together with sweet water & make a stiff past:

## To make almond Cakes

Take a pound of Almonds blanch & beat y<sup>e</sup> nut in a little rose water, not much for fear of making them heavy wch they are very small, take 3 eggs ad y<sup>e</sup> whites & two of y<sup>e</sup> yolks, beat y<sup>e</sup> yolks wth these & put to y<sup>e</sup> m a pound of sugar beaten & sifted, this make put in y<sup>e</sup> almonds, & beat it altogether very well y<sup>e</sup> butter sheets of white paper & lay y<sup>e</sup> cakes on in what bigness you please bake them in a cool oven, put in them a little musk and amber grise:

Also included in the 159 culinary recipes are how "To make Coddlings green;" "To make Hartshorn Jelly;" "To Make Lady Burditts Cowslip Wine;" "To Hew a Rump of Beef;" "To Roast a Shoulder of mutton w<sup>th</sup> oysters;" "To Make Fish Soup;" "To Fricassey Mushrooms;" "To Preserve Fruit" (including recipes for gooseberries, currants, cherries, and apricots); "To Make a seed Cake;" and "M<sup>rs</sup> Compsons Recp<sup>t</sup> To Make Strong Oringe Wine." The orange wine calls for six gallons of water, fifty Seville oranges, eggs, sugar, and "Strong Mountain Wine." There are pickling recipes for artichokes, cucumbers, mushrooms, purslane stalks, french beans, walnuts, and oysters. The mushroom pickle calls for milk, a "lemon pill," a strong brine, white and black peppercorns, bay leaves, and sliced ginger. There is a separate recipe for the lemon pills.

When it comes to meat, the manuscript includes many creative and unusual recipes. Pigeons are pickled; rabbits are "masqueraded;" beef and veal are made into "olives;" rabbits are "mumbled;" tongues are ragooed; and pigs and hares are potted. There is also included a recipe for a "plumb broth" made from beef, plumbs, and claret. Unlike the usual mushroom or oyster catchup typical of many 18<sup>th</sup>-century manuscripts, the "Cka<sup>t</sup>chup" recipe in this manuscript has a base of slices of beef reduced in butter (with additional flavoring from anchovies, cloves, mace, and herbs).

Also included are recipes for bitter almond biscuits; almond puffs; almond jumballs; and several different recipes for "wiggs," one of which is attributed to M<sup>rs</sup> Willward. Wiggs were

a popular English pastry in the 17<sup>th</sup> and 18<sup>th</sup> century. Typically they are leavened with ale or barm (foam that is formed at the top of a fermenting liquid such as beer), have caraway seeds for flavoring, and are only lightly sweetened.

Some of the medical receipts include those for gout, bruising, canker, piles, a "rupture", and for a "mortification." There is a recipe "To Make Snail Water for a Consumption." Also included is a receipt for "Stoughtons Elixir." This is most likely a derivation of Richard Stoughton's very early (c.1690) recipe for bitters and was originally intended for settling the stomach. The recipe in this manuscript calls for Seville oranges, Virginia snake root, gentian root, saffron, cochineal, brandy, and sugar.

The quantities in the culinary recipes are often quite substantial. For example, the recipe "To Make a Cake my own way" calls for five pounds of flour, six pounds of currants, two and a half pounds of butter, a pint of cream, and twenty eggs. This might indicate that this manuscript recipe book was written for a large household. This is further supported by an unusual notation at the end of some of the recipes. After giving the direction on how to prepare a dish, on a few of the recipes our cookbook author has written "and send it up." This probably indicates an "upstairs/downstairs" relationship between the kitchen and the dining room, where a finished dish, after plating and garnishing, would be brought upstairs to the dining room.

In very good condition.

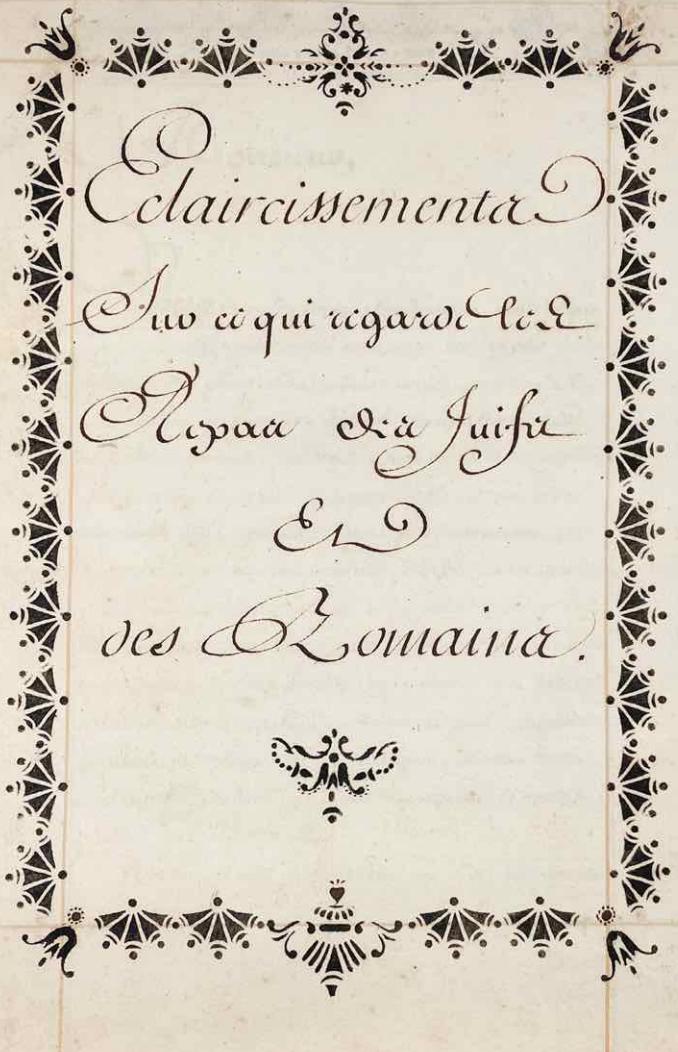
### To Pickle Pidgeons

Take good fat fresh Pidgeons, & bone them, & before you turn them Lay them, not a cross y<sup>e</sup> breast, but upward, when you have turnt them wash them & parboyl them, putting them into boylng water just so plump them; then having shred all sorts of sweet herbs mix them with beaten dry spice, Cloves, mace pepper nutmeg and ginger & an onion shred small a little salt and anchovys to boyl in Pidgeons; it must be cut in bits, & not shred with y<sup>e</sup> herbs; with these stuff your Pidgeons after they are plumpit, & boyl them in white wine, & white wine Vineget, till they are tender, then having taken them up; scum y<sup>e</sup> flet of your pickle, & wipe yr Pidgeons well; & when your pickle is cold, put in some whole spice with your Pidgeons; & keep them close covered, you must not let y<sup>e</sup> Pidgeons boyl too fast, for that will be apt to crack them.

### To masquerade Rabits

Take a couple of young rabits, dress them like to boyl'd ones; have in readyng some force'd meat made either of Veal or another rabbit; Lay it neatly on to cover all y<sup>e</sup> top of y<sup>e</sup> rabits, Lay them in a tin pan & straw flet on them shred small as dust; then put them into an oven y<sup>e</sup> is not too hot 3 quarters of an hour will boake them serve them up with good gravy sauce:

Jewish and Roman Gastronomy



24. (MANUSCRIPT: French gastronomy.) *Eclaircissements Sur ci qui regarde les Repas des Juifs Et des Romains. c.1745.*

25.8cm x 19cm. Title page within a drawn ornamental border. Contemporary marbled wrappers, light wear on the spine and edges of wrappers, ruled in red, entirely untrimmed. \$4500.00

A REMARKABLE MANUSCRIPT! *Eclaircissements Sur ci qui regarde les Repas* is an early culinary history about the eating habits of the ancients, with specific focus on Jewish and Roman gastronomy. Composed by one person, it is written in a lovely and legible hand.

To contextualize this manuscript, it should be noted that one of the earliest French histories of eating habits and the work and life around preparing and serving food is Pierre Jean Baptiste Legrand d'Aussy's *Histoire de la vie privée des Français*; however, that work doesn't appear until 1783 and only a portion of it concerns culinary history. Additionally, although histories of the eating habits of classical Rome are not unheard of (e.g. in the 16<sup>th</sup> century, Petronio wrote his *De victu romanorum*, 1581-82), works on the eating habits of early Jewish communities are very rare.

The *Eclaircissements Sur ci qui regarde les Repas* is divided into seven anonymous *Lettres*, each describing a different element of the gastronomic life of the Jews and Romans. The first letter describes where meals occurred; the second letter covers preparations before eating (including baths and rites of cleanliness) as well as the table, the furniture around the table (e.g. couches for reclining), and the time of the meal; the third describes what one wears to a meal and the table arrangement; the fourth letter covers cutlery and the tablecloth; the fifth discusses fasting, feast days, and the number of meals in the day; the sixth section explains various drinking

habits (with a discussion of mulled wine, water, the use of ice, and the amount one drinks); and the seventh and final letter covers the composition of the menu (starter, second service, and dessert), feasting, food at dances, and the gifts exchanged at meals. In the margins of the manuscript the author provides copious references and commentary.

Both the author's name and to whom the letters are addressed remains a mystery. Each letter begins with "Monsieur," followed by "Je...," but nobody signs his or her name at the end. The final letter closes mentioning that the person to whom the *lettres* are addressed had asked our author to write the work: "puisque c'est vous qui m'avez fait mettre la main a la plume" (roughly translated to "since it is you who made me put my hand to the pen"), but the place and purpose of the manuscript is not explained.

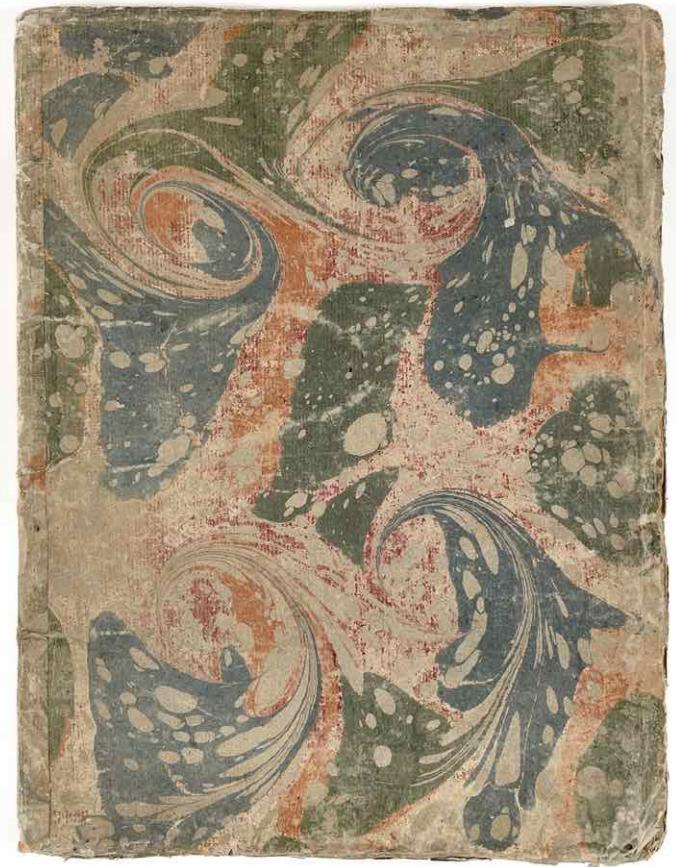
The ornamentation drawn on the title page is especially lovely. It almost appears to be stenciled, but is instead carefully drawn by hand in dark brown ink. Each of the designs resembling binding stamps. These decorative elements continue as occasional head and tailpieces.

On the verso of the upper wrapper are two bookplates. One is the bookplate of Charles Lormier (1825-1900) with the motto: "Vita sine litteris mors est." This is a line from Seneca and it roughly translates to "life without literature is death." Lormier was a lawyer and a founding member of the *Société des bibliophiles normand*. He began collecting at a very early age and formed one of the most important private libraries in Normandy. When his collection was finally dispersed, it included 6,344 lots and was sold in Paris over 55 days between 1901 and 1907. *Eclaircissements Sur ci qui regarde les Repas* was lot 3640 and it was sold on Monday, 25 April, 1904 (see *Catalogue de la bibliothèque de feu M. Charles Lormier de Rouen, quatrième partie, manuscrits avec miniatures, incunables – impressions gothiques, livres anciens rares et curieux*, Paris: Em. Paul et fils et Guillemin, 1904, p. 189).

The second bookplate is that of Jacques and Hélèn Bon, important 20<sup>th</sup> century gastronomy collectors. It includes an illustration of a bibbed gastronome with a morel mushroom for a head, getting ready to eat.

The date of c.1745 is based on the hand, the paper used for the wrappers, and the paper's watermark which includes the date of "1742."

Other than the light wear in the wrappers, in fine condition.



*The Miracle of Black Currants*

**25. (MANUSCRIPT: Black currants in wine and medicine.) Propriétés du Cassis. c.1750.**

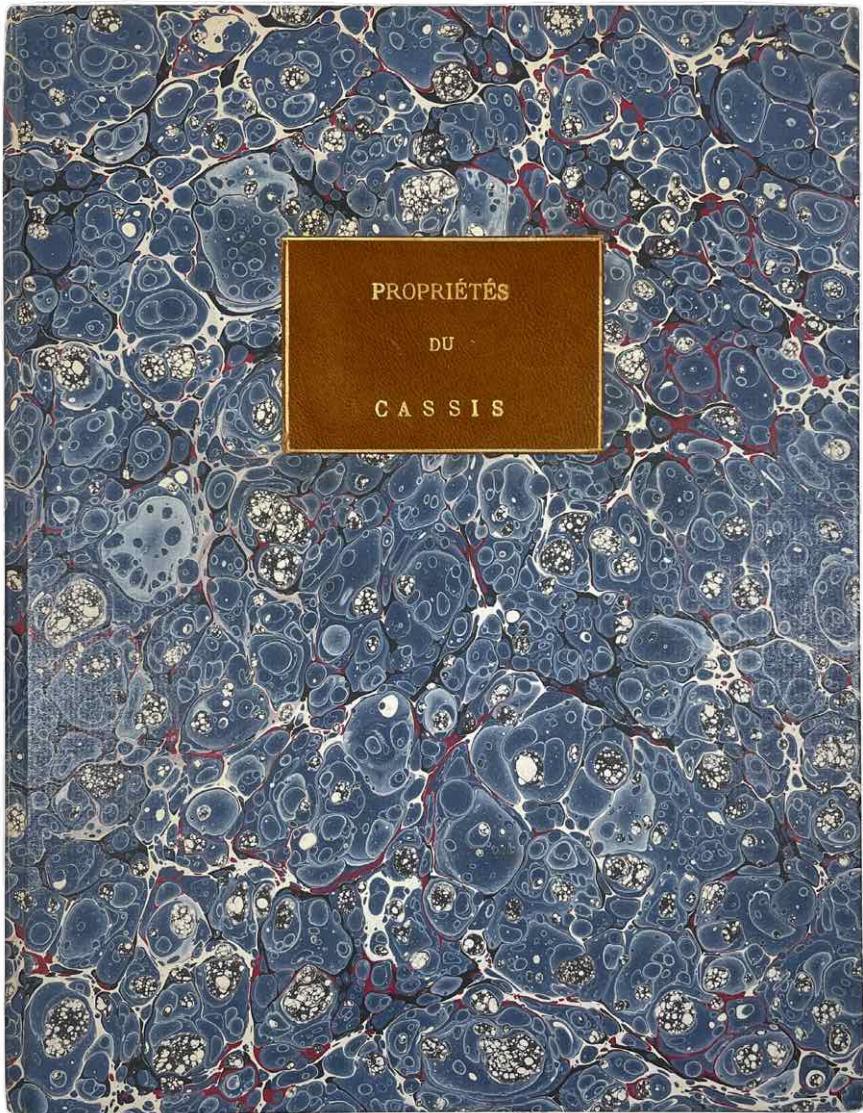
24cm x 18.8cm. [17], [7 - blank] pp. Modern marbled boards, brown morocco gilt-stamped label on the upper board, first page a bit dusty and spotted, slight tear to upper corner of first leaf due to it once having been dog-eared, light wear and spotting. \$2750.00

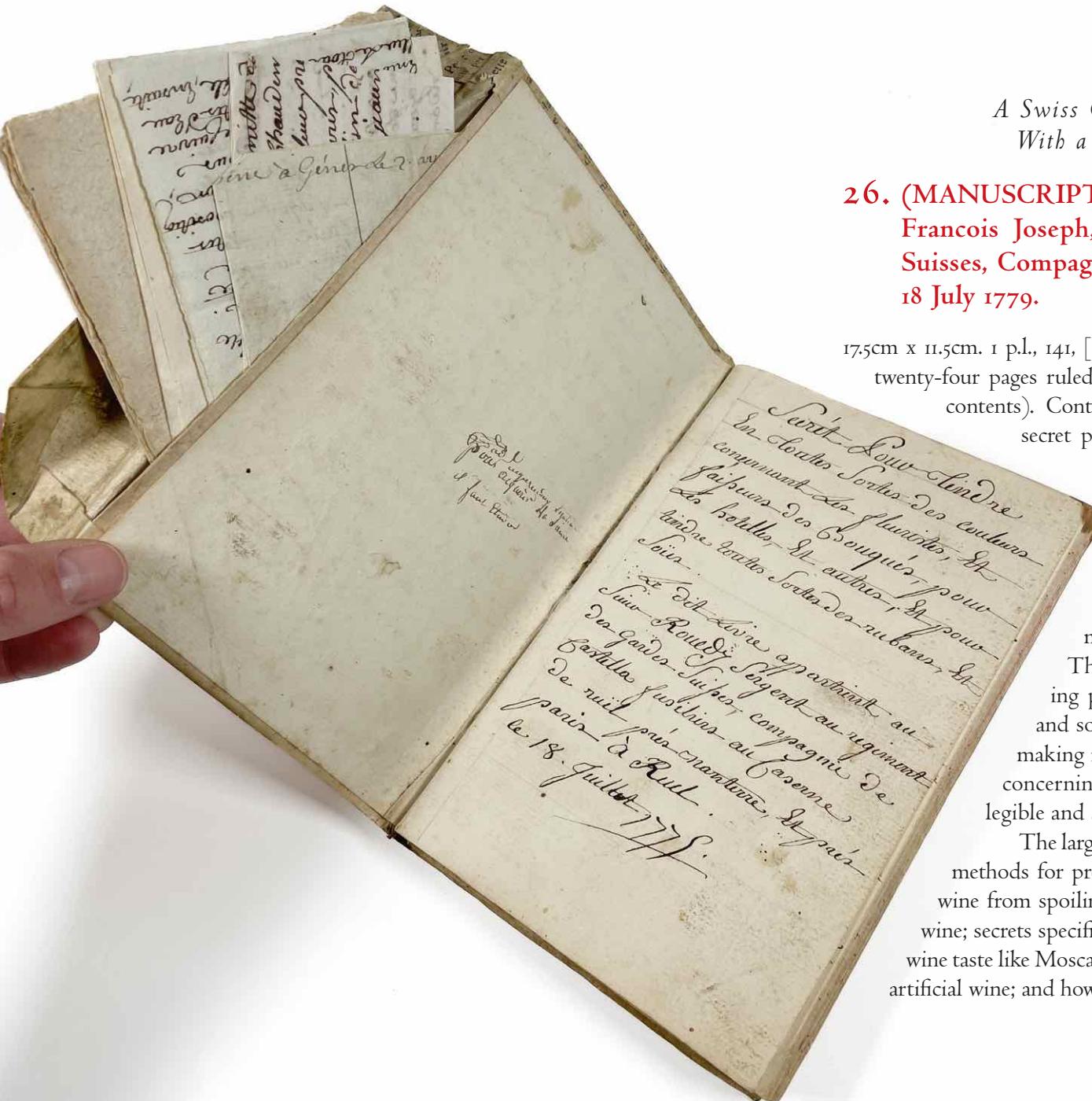
AN INTERESTING MANUSCRIPT ON A RARE SUBJECT, *cassis* (black currant) and its use in wine and medicine. The essay begins with a long list of the diseases that *cassis* can cure: it is an antidote “against all kinds of venom;” it can cure spotted fever and the plague; it is used in remedies for those that are apoplectic (from a stroke); it can prevent a cold; relieves the spleen and liver; can help women with hysteria (“les vapeurs des femmes”); can reduce facial swelling; can be used to cure gout (a recipe is provided); and, as a syrup, can be applied to wounds. Interestingly, our anonymous author also notes that *cassis* is effective for animals as well as humans.

Formulas are provided for its use “taken in powder like coffee, or loose leaf like tea,” as well as in a syrup. Black currants can be added to white wine, as can the bark of the bush, when peeled off carefully. When the leaf is fresh, it is more virtuous than when dried, and when added to wine, it has greater efficacy than when added to water. Recipes are given for making a *cassis* syrup; a *cassis* liqueur; and “Conserve de cassis En Rocher” (a *cassis* jam in a rocky appearance – i.e. has chunks of fruit). The last section explains black currant cultivation.

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

In good condition.





*A Swiss Officer's Book of Secrets,  
With a Large Section on Wine*

**26. (MANUSCRIPT: Swiss book of secrets.) Rouedi,  
Francois Joseph, Sergent au Regiment des Gardes  
Suisses, Compagnie de Castella. Nanterre and Paris:  
18 July 1779.**

17.5cm x 11.5cm. 1 p.l., 141, [32 – blank], “126,” [13], [11 – blank] pp. (final twenty-four pages ruled in pencil including twelve pages of table of contents). Contemporary olive-green vellum wallet binding, secret pocket inside the upper board with five folded leaves laid in, portion of leather tie intact.  
\$4000.00

A BEAUTIFUL MANUSCRIPT BOOK OF SECRETS. Among the 170 different recipes is a wine section that includes sixty-seven different methods for making and caring for wine. There is also a wealth of information on dyeing paper, fabrics, feathers, ribbons, straw, wool, and socks; a section on sugar; several directions for making remedies; secrets on working iron; and secrets concerning fire, air, and water. The manuscript is very legible and all but a few recipes are in a single hand.

The largest recipe section is devoted to wine. It includes methods for preserving wine for many years; how to prevent wine from spoiling; fortifying wine; clarifying wine; correcting wine; secrets specific to white wine and to red wine; how to make wine taste like Moscato; how to make Spanish wine; how to make an artificial wine; and how to make a wine for a drunkard.

quelques moyens pour faire la premiere sorte de vins artificiel, on ne fait point contenter des vins qui creire les naturels, les medecins ont voulue flater le goat des hommes en leurs presentant des vins qui tenuent lieu de medecines, les vins mediceinaux, composent la seconde especie de les vins artificiel, les vins sont ou naturel ou composez, nous parleront des un et des autres, que qu'on en ait ou non parle ailleurs de vins mediceinaux.

### Pour faire du vin dans la Recette. Savoir.

Prenez des racines de pape 50. livres, que vous mettez dans un tonneau, et jettez dessus une chevaline d'eau bouillante, et une pinte du bon vinaigre, laissez reposer 24. hours, et au bout de 24. hours jettez dessus 50. gaudures d'eau, laissez reposer 8. jours, et il sera pret a boire; a mesure que vous en tirerez, vous pourrez ajouter autant d'eau bouillante.

### Pour faire du vin d'Espagne. Savoir.

Prenez des racines de pape d'Espagne 50. livres, et des racines de cardo 50. livres, jetez les, et mettez les dans un baril contenant 50. ou 60. pinte, versez dessus 15. pintes de vin blanc bien claire, tant d'eau de fontaine, ou de riviere, et deux pintes de bonne eau de vie, et 12. livres de bonne capomade; le tout étant dans le baril, vous mettrez le bondon, le plape, le baril dans un lieu temperez, vous le laiserez fermenter un mois, le empilement de tems en tems, et vous aurez un vin d'un merveilleux goat et saveurs.

### Pour faire le vin mediceinal. Savoir.

Vin d'Asseif ~~Asseif~~ Asseif, il faut choisir en la saison des sarmans de vignes bien nourrie, et de bonne sorte, et les mettre dans quelques vaisseaux adenie, plain, de deduction et breuvage d'Asseif, ou de quelques lieues mediceinales, preserves par une longue infusion d'herbes d'Asseif, cela fait on met de la terre parme, et on les laisse germer, jusqu'a ce que les

germent, commandez soupe;

Laid in to the secret pocket are five folded manuscript leaves ranging in size from 25cm x 20.3cm to 7.6cm x 14.6cm (oblong). Included on these contemporary slips of paper are recipes for how to make a good foreign wine; yellow dye; royal blue dye; and a recipe that begins with a pound of bone marrow. On the verso of a printed form headed with "Régiment Des Gardes-Suisses," there is an unidentified recipe using wine, sugar, and other ingredients prepared in a *marmite* (cooking pot).

The only mention of Francois Joseph Rouedi that we have been able to find is in an account of a battle written by Rouedi in *Apologie du Capitaine Thurot, extraite de différens Journaux de ses Navigations sur les Côtes d'Irlande & d'Écosse, pendant les années 1757 & 1759* (London: Lambert, 1778) beginning on page 25. There he is described as "Sergent au Régiment des Gardes Suisses, Compagnie de Castella, Fusiliers."

In excellent condition.

Pour étouler les tautes et faire du vin  
Prenez des œufs  
Sur le pour faire du bon vin étranger  
Prenez des coquilles, ou lait de bœuf, faites  
les œufs Galinié en blanc avec au fil, puis les  
mettre en poudre, puis des papier par un tamis  
de soie. Citez deux bouteilles de vin du romain, et dans  
une bouteille une grande poudre, le sucre  
la bouteille, et laissez reposer une heure, longtemps  
le vin avec d'autre, vous trouverez le vin. C'est  
bon, et de merveilleux au pris de l'autre que vous  
n'avez rien mis.

Entourez, non  
quand étouler les œufs  
Prenez de cette huile  
Et vous mouilleriez  
vergette, pour que  
même bœufs.

Pour une inutile que vous fait bien en illiers de toutes cette huile un  
grillé la bœuf au marmite, et mettez le papier avec la  
bœuf bien grillé, et la tourne de la  
bœuf pour faire longtemps la  
sous-vêtement, et vous laisser  
sur vous faire votre colon. Et  
laissez faire, et vous

Prenez de la moelle de bœuf, 1. livres  
sucre de mouton, 1. livres  
noisettes, 1. livres  
huile de violette, 1. onces.

Peinture; huile du poix  
1. huile de violette, 1. onces.  
Indigo; le pâle, et le papier par un tamis  
de soie, 1. onces.  
Mettez l'huile dans une bouteille, et l'indigo,  
le romain, et le lait par un tamis pour deux heures,  
puis pour vous mettre le tout dans une bouteille  
de verre, pour vous le servir au besoins.  
quand vous vous faire votre peinture  
vous verser votre composition dans une  
bouteille, et vous vous environnez pour  
l'huile presque bouillante sur votre composition  
et vous délayez bien votre composition,  
quand le lait est bien délayé, vous

*A Tea Room for a Samurai*

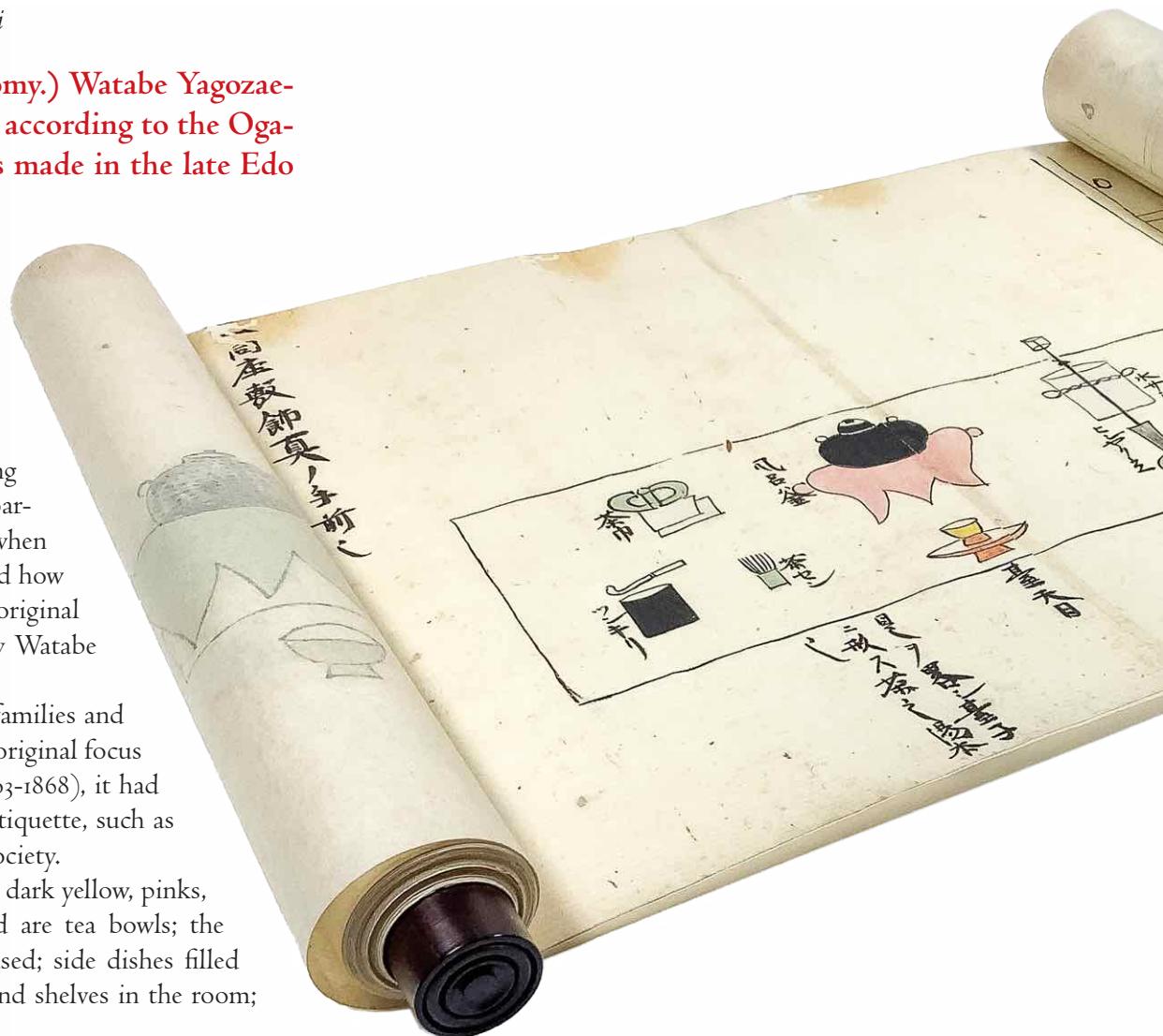
27. (MANUSCRIPT scroll: Japanese gastronomy.) Watabe Yagozaemon. [On decoration for the tea ceremony according to the Ogasawara School.] Manji, [1658; this copy was made in the late Edo period, 1780-1850].

Scroll: 26cm x 590cm. Mounted on light Japanese backing paper, with new fabric end, ribbon, and *jiku* in the style of the period, occasional worm holes throughout and repaired (a few of which affect image), one faint stain repeated along the upper edge. \$7000.00

A lovely manuscript, colorfully painted and illustrating twenty-one different layouts for the tea ceremony. This particular scroll explains how tea rooms should be decorated when welcoming guests, including what to display on shelves and how specific items should be placed for the tea ceremony. The original text was written in 1658; this particular copy was made by Watabe Yagozaemon during the late Edo period, c.1780-1850.

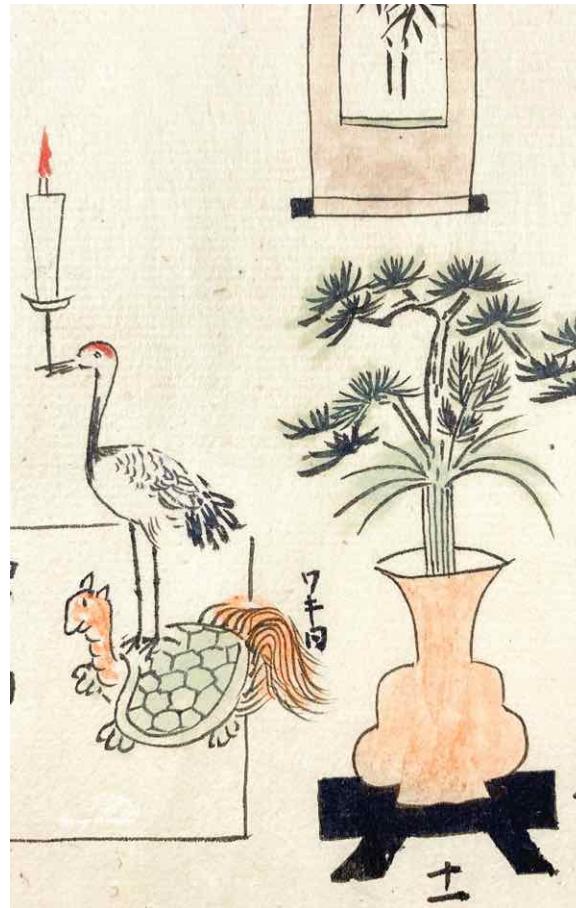
The Ogasawara School taught etiquette to samurai families and originated in the Muromachi era (1392-1573). Although its original focus was on archery and equestrianism, by the Edo period (1603-1868), it had expanded to include other elements of Japanese life and etiquette, such as the tea ceremony, and was being taught more broadly in society.

The current scroll is richly painted in various greens, dark yellow, pinks, blues, browns, reds, white, oranges, and black. Depicted are tea bowls; the equipment needed to prepare and serve tea; the tables used; side dishes filled with food; screens; rice and various boxes; the art work and shelves in the room;



bonsai arrangements; incense and incense holders; sake containers; trays; vases and flowers; a mirror; a candle; and scrolls, brushes, ink stones, and brush washers. The scroll is especially interesting, and representative of the Ogasawara School, as it includes the bows, arrows, swords, and samurai armor in the decoration of the tea room.

In good condition and preserved in a Japanese box.



*A Young Grocer's Collection of Recipes*

**28. (MANUSCRIPT: French cookery.) Pancy, Jean Nicolas.  
Dijon, 26 December 1783.**

19cm x 14.5cm. [2 – title page, blank verso], 50, 52-116, 118-171, 172-189 (blank except page numbers), 189-274 (blank except page numbers), 275-276 (index), 278-284 (index), 285-287 (blank except page numbers and ruling), 289-298 (blank except page numbers and ruling) pp. Contemporary vellum wallet binding made of recycled parchment (considerable manuscript on the vellum), original linen tie (60cm in length) intact (though frayed at the end), some light soiling and wear to binding, one small piece of flap chewed away, portion of vellum pulling away from upper board.

\$7500.00

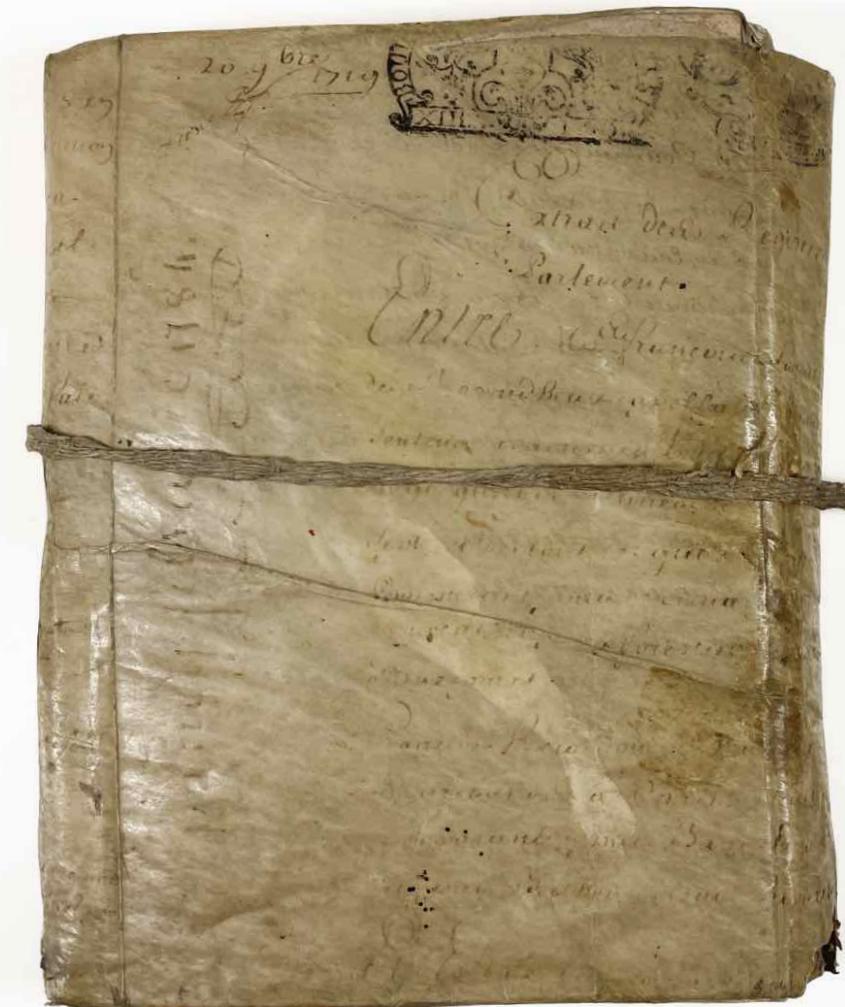
A LOVELY MANUSCRIPT OF 200 RECIPES BY THE YOUNG GROCER, Jean Nicolas Pancy, written in a clear, legible hand. What is fascinating (and unusual) about this manuscript is that we know not only who wrote the manuscript, but the context in which he wrote it. On the title page, we read that Pancy was the eldest son of Madame Brocard, a grocer in Dijon, and that he was a “garson [i.e. garçon]-Epicier.” The first leaf of the manuscript reads:

*Ce present livre appartient à moy – Jean Nicolas Pancy fils ainé chez Madame Brocard marchande épicer à Dijon. le 26. décembre Jean Nicolas Pancy garçon-Epicier à Dijon. en 1783.*

Roughly translated to:

*This present book belongs to me – Jean Nicolas Pancy eldest son of Madame Brocade merchant grocer in Dijon. 26. December Jean Nicolas Pancy apprentice-Grocer in Dijon. in 1783.*

Among the 200 recipes are directions for preserving fruits and making jams, fruit pastes, flavored waters, jellies, syrups, marzipan, candies, ratafias, and liqueurs.



**P**resque blane, et dansa peut de temps il s'ore, et de manee en manee peut de naître tout les degréa de Couluo. Des que vous appereurez qu'il est s'ue le point de noircire vous y mettrez asy. D'auz pour faire l'oudre votre Caramelle; quand il s'ure tout vous le passerez dans un linge blane, et quand vos liqueu d'uront apaisonnez et prêter à passo, vous en verserez dans le liqueu pour à point jusqu'à ce que votre liqueu soient au point que vous desiriez. Surz s'ue par ce moy en de degré de Couleure que vous voudrez quelle ait.

**C**ouluo violet, et le violet pourpre.

**T**elle facon de bien faire  
**C**el le servir de tournesol au point, qui sont fait avec la s'me du tournesol ou heliotrope, et ce.

**P**ain étant detrampé donne une couleur violet bleue, qui fait un trea celle effet. Vous prendrez de ce point que vous illez dans un mortier et reduire en poudre bien silice, vous ferz bouillir de ce point pulvrisé; vous remuez bien ce mélange et le verserez dans votre liqueu bien doucement pour ne pas forcer votre Couluo. Il faut verser cette tincture avant de passer votre liqueu à la chausse.

Si vous voullez faire un violet pourpre, vous mettrez avec les point de tournesol un point de cornuille et vous la randurez par ce moy en aussi belle que vous le voudrez.

Vous pourrez envoe faire une tincture de tournesolle et une de cornuille séparées; et quand vous colorerz votre liqueu vous serez maître de lui donner plus ou moins de fond à votre fantaisie et vous surz moins sujet à vous tromper.

**C**ouluo blane, et les tinctures aux fleures.  
Si vous voulez faire une tincture blane vous

Present livre  
apartiens à moy  
jean nicolas pancy  
fils ainé chez m<sup>e</sup>  
brocard marchande  
épicier à Dijon. ce 26.  
decembre gean n.<sup>l'an</sup>  
Pancy garçon  
épicier à Dijon. en  
1783.

Recipes call for plumbs, violets, pears, figs, hazelnuts, almonds, raspberries, gooseberries, orange flowers, black walnuts, different types of apples, cherries, and lemons. Interestingly, there is also a recipe to make *fromage glacé*, a rich type of ice cream that was usually frozen into a mold (to look like cheese). The first step is to heat a mixture of cream, sugar, zest of lemon, coriander, vanilla, and some flowers. There are also several recipes calling for chocolate.

In the Middle Ages, the *Épicerie* in France was the store that sold spices both local and imported from afar. They made and packaged their own products much like today's grocery store. Before the French Revolution, they were not allowed to sell takeout food, but they could sell foods for the pantry. The current manuscript is special as it reveals what recipes an apprentice grocer was expected to know to maintain an *Épicerie*.<sup>1</sup>

Laid in is an early manuscript recipe for a *Ratafia Anglois Royal* made with *eau de vie*, peach or apricot pits, sugar, lemons, and coriander seeds, macerating for two weeks before filtering.

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

Although there are irregularities in the pagination, the work is complete. The lovely contemporary vellum binding is covered with manuscript which includes the date of 1719. The upper wrapper also bears an inscription of "Pancy fils aine 1784" in a second hand.

An interesting and handsome manuscript, in very good condition.

<sup>1</sup> *Le Robert dictionnaire alphabétique* describes the meaning of a *garçon épicier* as follows: "Homme en service ou employé subalterné, dans certaines communes, établissements ou administrations, généralement chargé d'accueillir et servir la clientèle. Garçon coiffeur, épicier, boucher, pâtissier." They date this usage from the 18<sup>th</sup> century onwards.

Recipes from the Somme

29. (MANUSCRIPT: French cookery.) Fauvelle. Cayer de différentes Recettes. Airaines, 25 fevrier 1791.

24.5cm x 18.8cm. 81 (of which [4] pp. are blank), [5] pp. Contemporary vellum wallet binding, spotted, wear overall, original tie intact (70cm long), wear at the corners where the flap joins the lower board with loss of a small portion of vellum, wear to pastedowns, early manuscript notations on pastedowns, entire manuscript written on blue paper, slight fading and dustiness along edges of paper, clean tear on the leaf for pp. 21/22 touching two words (sense still clear), untrimmed.

\$4000.00

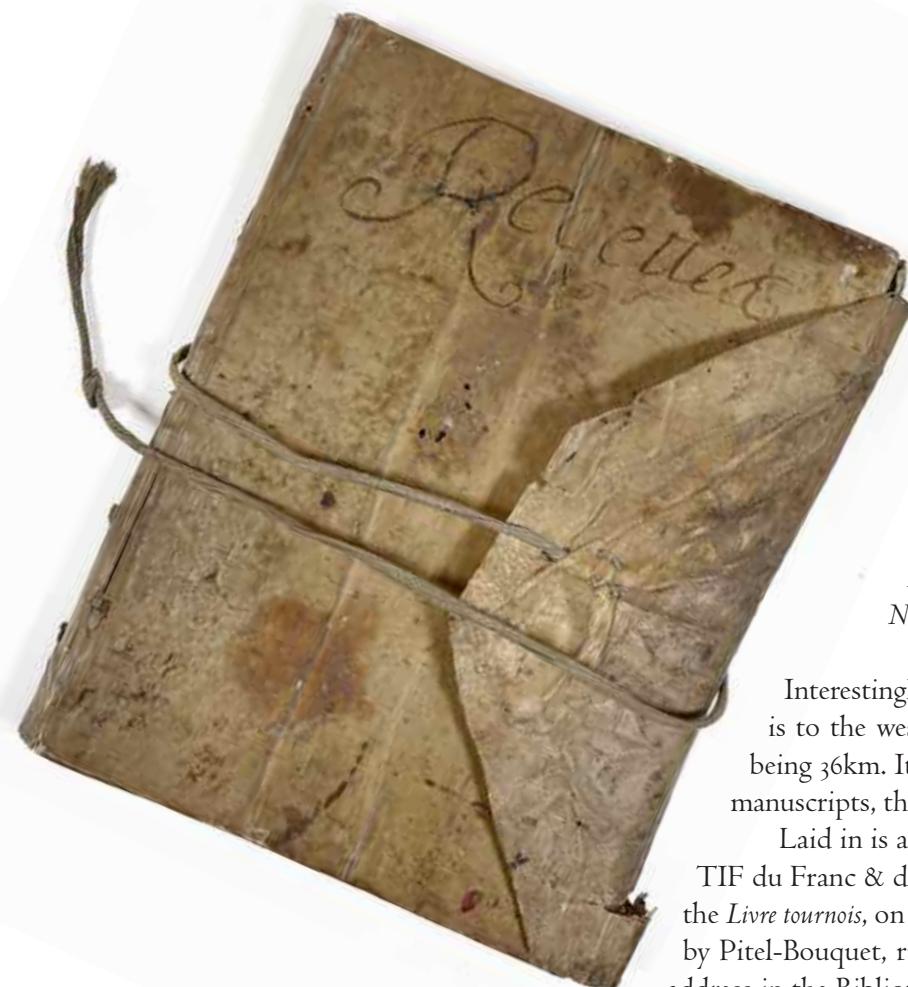
AN INTERESTING MANUSCRIPT of approximately 100 recipes, written on lovely light blue paper, and bound in an appealing contemporary binding. On the upper board the word "Recettes" is written large in an early hand.

Directions include *Pour faire Le Ratafiat Du prince* (calling for ripe cherries, apricot pits, and black currants); how to make a Dijon mustard; *Biscuit Pure a L'italienne*; how to make both a syrup as well as a liquor from celery; how to make a mug of beer; how to make different types of *eau-de-vie*; how to make cherry jam; multiple types of syrups; macaroons; cookies; jams; *Pour faire du Sucre D'orge* (how to make barley sugar); and how to make a sausage as they do in Bologna, Italy. There are also some remedies (e.g. *Secret pour faire De la pommade*) and recipes for tinctures and ointments.

There is a second hand that has written a few additional recipes, some culinary, some medicinal, as well as notes on various other themes (e.g. on Voltaire; politics; how to make ink; on metaphysics and philosophy; vegetable cultivation; and important family events). This second hand comprises less than 5% of the manuscript and dates from the late 18<sup>th</sup> century and early 19<sup>th</sup> century.

*Réserve pour Lagalle*  
*Deux drames, de precipité Rouge,*  
*qui est la huitième partie d'une aile*  
*que Prague, de fil d'argent, que Prague d'au-*  
*grier du demi quartron de laurier*  
*gavre faire de tout dans petit pot de*  
*et deux truffes quatre à une fois*  
*pour le greux des mœurs*  
*avant que de le servir au Réveil*  
*Il faut de gavre sanguine à gorge*  
*Vous aurez parfaite guérison*

*Partis de la République*  
*grands amoureux en politique*  
*Pour gagner la bourse*  
*jeux amers en famille*  
*au grand tournoi de la fille*  
*Morte empoisonnée au lait*  
*l'indivisible citoyenne*  
*qui ne détestoit jamais personne*  
*Maffia Syphante sans mourir*  
*l'opération cesarienne*  
*Le 10 Juin 1804*



From the first leaf we learn that the author, Fauvelle, lived in Airaines, in the Somme department in northwest France (the location of many important battles during the First World War). The inscription goes on to tell the reader that he was originally from Hangest sur Somme and is married to Rosalie Pault, who was from Oisemont:

*Cayer de differentes Recettes  
A airaines Le 25 fevrier 1791  
fait par moy fauvelle  
Me audit airaines  
Et Natif D'Hangest Sur Somme  
Marié avec Rosalie Pault  
Native de oisemont En vimeux*

Interestingly, all three towns are in the Somme and line up conveniently from west to east: Oisemont is to the west, Airaines is in the middle, and Hangest-sur-Somme is to the east, the total distance being 36km. It's always very interesting to see how, when places of origin are provided in early cookery manuscripts, they often represent a fairly limited area. Travel in the 18<sup>th</sup> century was not what it is today!

Laid in is an early printed chart (7cm x 10.5cm) on thick paper entitled "TABLEAU COMPARATIF du Franc & du Centime a la Livre & au Sou tournois." Showing relative values between the *Franc* and the *Livre tournois*, on the recto is the currency conversion in reverse. The chart is undated but printed in Paris by Pitel-Bouquet, rue du Marché-Palu, no. 10 près le Petit-Pont. The only document by this press at this address in the Bibliothèque nationale de France is dated 1804.

The final 5 pages are an index for the recipes in the first hand.

In the year this manuscript was written, the French National Assembly created the Constitution of 1791 which retained the monarchy but transferred sovereignty to the Legislative Assembly through a system of indirect voting. It was also the year in which all free people of color were granted full and equal citizenship in France; a law was passed that abolished the guild system; and the *Déclaration des droits de la femme et de la citoyenne* by Olympe de Gouges was published (for which she was executed). Her text was (and is) a foundational work in the history of feminism.

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

In good condition.

*Early Victorian Food and  
Popular Culture*

**30. (MANUSCRIPT: English cookery, medicine and household receipts.) Mrs. Wittey. Recipes 1839.**

20.2cm x 16cm. Calligraphic illustration as title page. 1 p.l., 26, [2], 27-55, "55," 56-78, [9] pp. Contemporary marbled boards expertly rebacked in green calf, edges of boards rubbed, joints expertly repaired, light spotting throughout. \$1750.00

AN INTERESTING AND INSIGHTFUL 19TH-CENTURY ENGLISH FAMILY MANUSCRIPT of culinary, medicinal and household receipts. As you read through the manuscript there are many and varied references to popular culture including the author's version of a well-known commercial recipe for a fish sauce and a commonly used medical remedy. Over all, there are 187 recipes as well as an index written in three legible hands. Many of the recipes are attributed and are accompanied by helpful comments.

Following the recipe for "Horse Raddish Sauce," Mrs. Wittey wrote "this is capital sauce for hot or cold Roast Beef." In the recipe for potting beef on page 68, the author underlines the fact

that to make potted meats smooth, "there is nothing equal to Elbow Grease." It is understandable that "elbow grease" is underlined as the method for softening the meat is to "pound the meat patiently and thoroughly in a mortar with some fresh butter till it is a fine paste." Interestingly, Reverend Sidney Smith's rhyming recipe for making salad is quoted in full. (Born 1771, and died 1845, Smith was a popular English wit of the day).<sup>1</sup> The author also writes an altered version of the recipe for "Reading Sauce" which was a hugely popular fish-based sauce sold by James Cocks of Reading, England.



<sup>1</sup> *The Dictionary of American Food and Drink*, J.F. Mariani, Ticknor & Fields, New Haven, Connecticut, 1983.

and a little grated nutmeg - boil it the same  
as the richest plum pudding - serve it with  
butter. —

Fugal and wholesome way of  
preparing fruit for children

Remainder gooseberries sliced Apples or Pears or  
it into a stone jar and add enough lichen  
place the same in a cool oven over hot embers  
or boiling water and let it remain till the  
it may be eaten with slices of bread or

the flat pan in which cinnamon and sugar have for a long time been boiled together - set them in a moderately heated oven taking care not to bake them too much - when done and cold serve them up with their own liquor pome over them and caraway confits in small saucers.  
They are sometimes dredged in a stew pan closely covered up over a slow fire instead of baking them in an oven the tops being afterwards blacked with a jalapman  
To preserve fish fresh for a day or two  
together 3 quarts of water

1 Pint of Nasturtian flowers put in a stone jar with 6 shalots pounded — 2 teaspoonsfull of Salt — 2 \*\* of Cayenne. Pour over the whole 1 Quart of boiling Vinegar — then stop close for a month — then strain it off & add 2oz of Soy to every pint — bottle it & it is fit for immediate use (p. 60).

<sup>2</sup> In place of nasturtiums, the original recipe called for pickled walnuts, ginger, mustard seed, anchovy, and bay leaves.

In place of mustard-terms, the original recipe called for pickled walnuts, ginger, mustard seed, anchovy, and bay leaves.

Included among the 132 culinary recipes are methods for pickling beets, cucumbers, ham, and walnuts. There are also a number of wine recipes including those made from currants, raisins, orange, ginger, sugar, parsnip, gooseberry, and lemon. Additional dishes include "A Tea Cake;" "Black pudding" (calling for one pint of blood among other ingredients); "Walnut Catsup;" "Bitters;" "Dutch Gingerbread;" "A good family Pudding;" a "Frugal and wholesome way of preparing fruit for Children;" "Black Caps" (stuffed and baked apples); "Rice Blanchmange;" "Currant Dumplings;" "Gooseberry Rock;" "Welch Pudding;" "Quince Marmalade;" "Dutch Beef;" "Haunch of Mutton;" "Lemon Mince Meat;" "Scotch Woodcock;" and many more. There is also a handy method for preserving freshly caught fish for a few days, as well as for curing ham, beef or bacon.

There are also 44 medical receipts and 11 household receipts. Included in the medical receipts are remedies for scurvy; weak ankles; hiccups; "Hooping Cough;" a "strengthening Medicine for females on turn of life;" and "a sure remedy for Piles" that is composed of twenty grains of gunpowder and a little warm water. There are also three pages devoted to the medical properties of lemonade.

Following the headline for the remedy for hydrophobia (rabies), the author wrote "taken from Hardy's travels in Mexico." This must have been from a book called *Travels in the interior of Mexico, in 1825, 1826, 1827, & 1828*, by Lieutenant W.H. Hardy, R.N. which was published in 1829. Also included is the author's version of "Huxham's Tincture," a proprietary remedy for fever and general malaise invented by John Huxham (1692-1768) that calls primarily for chinchona bark. Among the household receipts are methods for mending earthenware; cleaning grease, pitch, and oil from wool; varnish for a mahogany table; a recipe for honey soap; and a perfume called "Family friend bouquet."

Many of the recipes are attributed. Mrs. Bailey, Mrs. Balding, and Miss Roby appear most consistently. Also named are Mrs. Bennett ("German Cakes"); Mrs. West ("Elder Wine"); Miss Errington Perth ("Knitted Shawl. Leaf Pattern"); Mr. Falkner ("Light unfermented Bread"); and Mrs. King provided the remedy "For the Face Ache."

With a lovely calligraphic illustration on the title page of birds in flight, swooping and circling around "Recipes 1839."

In good condition

*Experiments with Extracting Oil  
from Grape Seeds*

31. (MANUSCRIPT: Italian gastronomy.) A mid-19<sup>th</sup> century manuscript describing experiments on how to extract oil from grape seeds. Bound with a printed study from 1781 on the same subject.

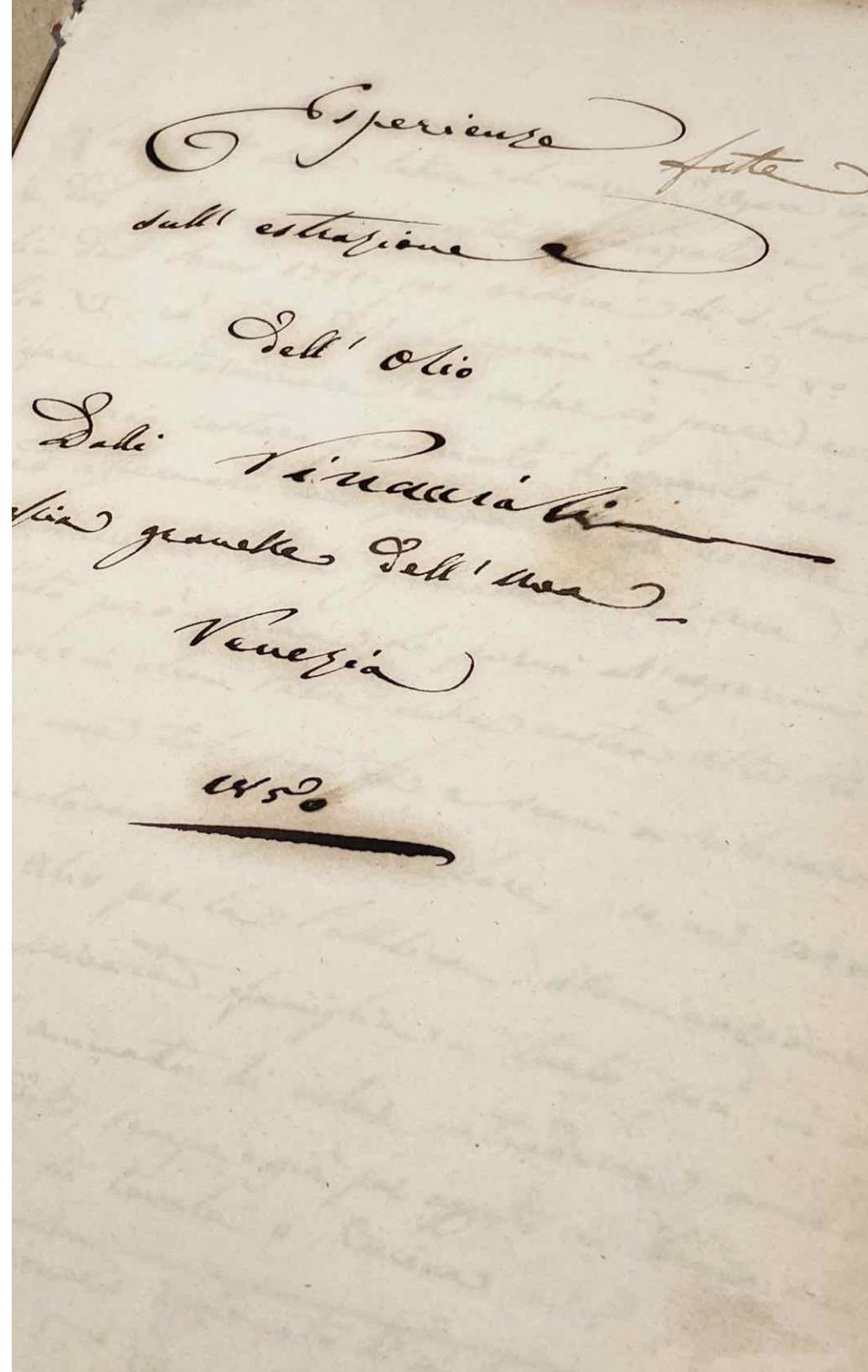
Contemporary block-printed wrappers, edges worn with a few short tears, some pages dog-eared.

\$2,000.00

I. (MANUSCRIPT.) *Esperienze fatte dall'estrazione dell'olio delli vinaccioli o sia granelle dell'uva.* Venezia [Venice] 1850. 23.3cm x 16.2cm. [12] pp.

II. *Memoria sulla maniera di estrarre l'olio dai vinaccioli o sia dalle graella dell'uva pubblicata dalla Società Georgica di Montecchio nella marca.* Rome: Lazzarini, 1781. 8vo. Woodcut vignette on title page and one large folding lithograph. 26, [2] pp. Contemporary decorative wrappers, upper wrapper very worn with a portion torn away, lower wrapper mounted on leaf of the manuscript, manuscript notation on verso of upper wrapper.

I. AN UNUSUAL MANUSCRIPT containing a researcher's notes about grape seed oil extraction, bound with a very rare printed pamphlet that was the inspiration for the manuscript study. It is very rare to find printed material accompanied by contemporary accounts of someone who has tried to follow the experiments described in the printed work. The works bound together provide an interesting glimpse into mid-19th century readership and experimentation in Italy.



# MEMORIA

SVLLA MANIERA  
DI ESTRARRE L' OLIO DAI VINACCIOLI  
OSIA  
DALLE GRANELLA DELL' UVA  
PUBBLICATA  
Dalla Società Georgica di Montecchio  
nella Marca .



IN ROMA MDCCCLXXXI.  
PRESSO I LAZZARINI

Con licenza de' Superiori.

*Ague*

Today, grape seed oil is known for its high levels of vitamin E and its antioxidant properties. During this period, however, it was known as a by-product of winemaking and the oil was used in food. It wouldn't be until the early 20<sup>th</sup> century, however, that large-scale grape seed oil production would begin in Italy.

In our current manuscript, the author documents his experiments carried out to produce grape seed oil. We read that because others have had success with this process in Mantua, our author has made an attempt to extract grape seed oil in his own facility in Venice (about 100 miles away from Mantua).

The author bought some grape seeds and had the pressing carried out, but according to his words, "the result obtained did not make this type of investment and processing profitable." He provides an account of the costs of this experiment which are dated December, 1850, and signed "Girolamo Ma\*\*\*\*." Later, in another note dated July 1851, the author admits that he may not have followed the directions carefully enough and this may have compromised the success of the operation. He promises to try again and to follow the instructions in the booklet [*Memoria sulla maniera di estrarre l'olio dai vinaccioli*] more carefully.

In good condition.

II. The very rare FIRST & ONLY EDITION of the *Memoria sulla maniera di estrarre l'olio dai vinaccioli*, a study on grape seed oil extraction. In the prologue, the author notes that Pope Pius VI came to the conclusion that extracting oil from the seeds of exotic plants was useless. For this reason, the Pope turned to the more financially sound option of learning how to extract oil from grape seeds. One of the purposes of the *Memoria* was to make the process of grape seed extraction available to the poor as a form of profitable labor.

*A tal' oggetto ha il nostro benefico principe fatto erigere con sovrana munificenza in Roma nel Molino a Porta Angelica un magnifico torchio, di cui daremo in appresso la descrizione e la figura.*

Roughly translated to:

*For this purpose, our benevolent prince had a magnificent press erected with sovereign munificence in Rome in the mill at Porta Angelica, of which we will give the description and figure below.*

With a lovely folding lithograph plate depicting a press in a mill in Porta Angelica, Rome, in front of Vatican City.

In good condition.

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



*An Incredible Manuscript Compendium  
of Traditional Mexican Recipes*

**32. (MANUSCRIPT: Mexican cookery.) Notas. L.P. [c.1850-75.]**

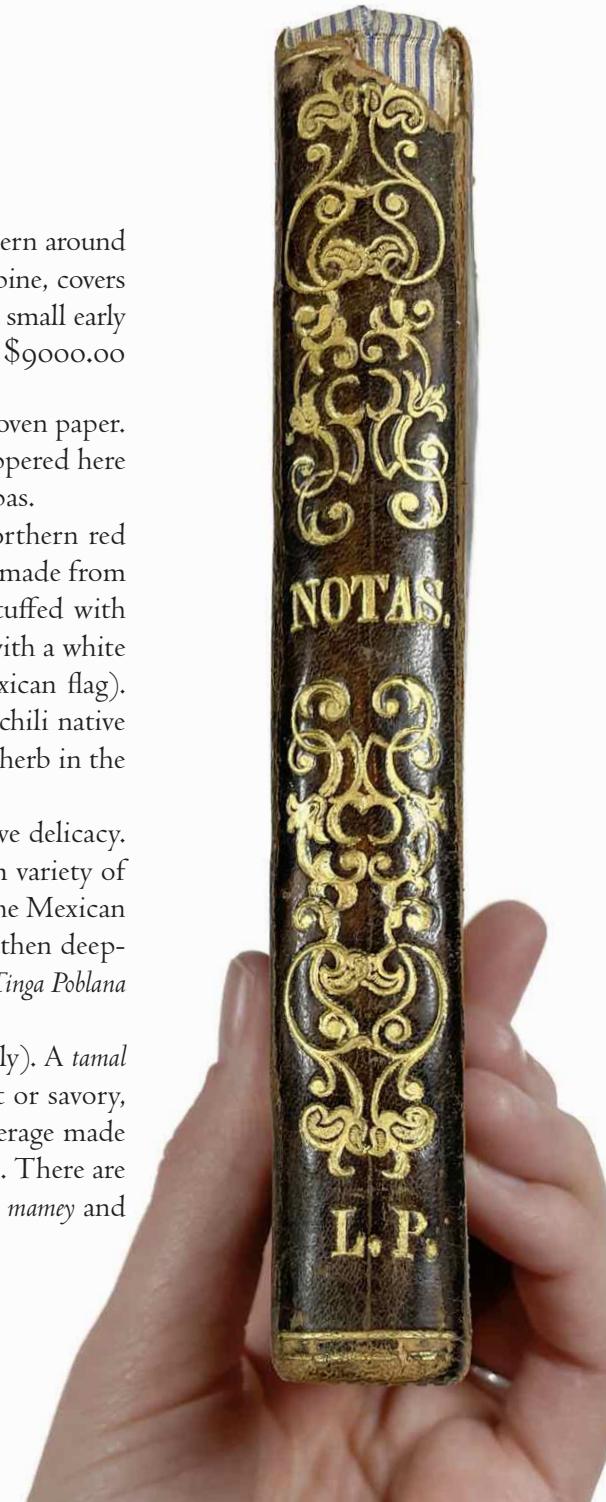
14cm x 8cm. [176] ll. (of which [46] are blank). Contemporary ornate block-stamped calf binding, gilt roll pattern around upper and lower boards, spine richly gilt, gilt leather straps (perhaps to hold a stylus), some loss to head of spine, covers bumped, written in black and blue ink and purple pencil on woven paper, two additional leaves laid in, and two small early photographs laid in. \$9000.00

A DISTINCTIVE 19TH-CENTURY MEXICAN COOKERY MANUSCRIPT written in two or three clear, legible hands on woven paper. There is a great wealth of Mexican dishes included, along with some Spanish, Italian and French recipes peppered here and there. In total, there are 289 recipes, many of which have origins in Veracruz, Puebla, Oaxaca, and Chiapas.

Included are recipes for *pipian* (pumpkin seed and chili sauce); *Huachinango con salsa blanca* (Mexican northern red snapper in a white sauce that calls for flour, butter, and lime juice); *Chilaquiles de estudiante* (an economical dish made from old tortillas that are cut up and then fried and made into a soup); and *Chiles rellenos enogada* (fried chilies stuffed with pulled pork, tomato, garlic, onions, parsley, raisins, almonds, olives, capers, various fruits, and then covered with a white sauce made from nuts and topped with pomegranate seeds and parsley to represent the colors of the Mexican flag). There is a recipe for *Mole negro Oaxaqueño*, a rich chili sauce which calls for twenty-five *chilhuacles* (a very rare chili native to Oaxaca), *tomatillos*, sesame seeds, almonds, chocolate, garlic, spices and herbs such as *hierbasanta*, a Mexican herb in the pepper family. There is also a recipe for *Mole Poblano* (hailing from Puebla, Mexico).

There is a recipe for *Turco* which has its origins in Texas and Mexico and is a traditional New Year's Eve delicacy. It is a baked stuffed turnover, and in this case the pastry is made from *cacahuazintle* flour which is an heirloom variety of corn originating in Toluca, Mexico, that has rounded grains that are white and tender. Also included among the Mexican recipes are *Mancha Mantel* (meat that is coated in powdered *chilhuacle* chili, sesame seeds, and breadcrumbs and then deep-fried); *Nopalitos Navegantes* ("flying cactus"); *Frijoles Ayocotes* (beans native to Puebla, Chiapas, and Oaxaca); and *Tinga Poblana* (chicken in spicy smokey tomato sauce flavored with *chipotle* peppers).

There are a number of *tamal* recipes: sweet, corn, butter & almond, and *chicharron* (fried pork rinds or belly). A *tamal* is a Mexican dish dating back to the Aztecs, consisting of *masa* dough with a filling that can either be sweet or savory, then is traditionally steamed and wrapped in corn husks or banana leaves. There is *Atole de leche y piña*, a beverage made from *masa harina*, the type of corn flour that is traditionally used to make corn *tortillas*, flavored with pineapple. There are two *antes* (a layered cake soaked with syrups or other liquids such as wine or sweetened milk) which call for *mamey* and



## Pipian verde

Se prepara de calabaza blanca  
que se pela o se cuesta, se muela  
con ajitos molidos verdes y chiles  
verdes, ajo, cominos, y se frie  
en olla grande con muy bien con su  
sal y se le echa el caldo de  
guajolote, gallina y de puerco

## Pipian de cacahuete

El cacahuete tostado con el chí  
le-ancho tostado y romojoado  
se muela y se frie en olla grande  
y se le hace el caldo y la car  
ne y sal y se deja espeso.

## Pierna mechada

Se pone a sancochar con vinagre  
laurel, tornillo, almendras, oregano,  
pimienta, ajos machucados y  
despues que da un ligero hervor  
se muela con jamón, chongos, ajos y  
se muela pimienta ajos y cande  
oregano y un poco de vinagre se cuece  
y se cuece en el horno, del mismo modo se ha  
cen tomas de ternera.

## Carne prensada

Se pone a sancochar la  
pulpa de ternera con mucho  
vinagre, ajos laurel, tornillo,  
oregano y almendras, y ya  
que esta sancochada se prensa  
poda la olla, y despues se  
pone en la misma olla a que  
no acabe de cocer, ya que esté  
re rebana y se pone en un plato  
y adorna con chilitos, aceitunas  
cebolla rebanada, oregano aceite  
y vinagre

## Cohetes de Ternera

Se estiende la carne y ya que está se  
le pone rajas de jamón, de ajos y almen  
dras y se va embolviendo apretada y se  
va amarrando con unas pitaas y se pone  
a cocer con agua, un poco de vinagre, sal  
pimienta, oregano y almendras, ya que  
esta cocido se le quita la pita, se rebana  
y pone en el plato adorando lo con  
chilitos, aceitunas, cebolla a la mayonesa  
y oregano en polvo.

Imperial which has a base of chicken broth and is flavored with eggs, flour, cheese, and butter that has been combined and then deep-fried, and then cut into pieces and added to the broth.

Also included among the Spanish recipes are *Sopa de Almendras y pasas* (almond and raisin soup); *Sopa Flamenca*; *Escabeche* (meat marinated in an acidic sauce); *Bocadillos* (a Spanish sandwich); *Rosquitas de Catelán* (doughnuts); *leche migada* (milk and bread soup); and *buñuelos* (traditional Spanish fritters). Interestingly, the recipe for *Mantecados al estilo de Castilla* (shortbread-like cookies) calls for *aguardiente*, a Mexican alcoholic drink made from sugar cane that is first fermented and then distilled.

perón – both fruits that are native to Mexico. Another Mexican dessert included is a *Flan* (custard) made with apricots. Finally there is a recipe for *rompope* which is a Mexican eggnog.

Included are a number of *guisados* and *estofados*. These two dishes of Spanish origin are often confused with one another. *Guisados* are cooked with a splash of wine, water, or broth over the stove without a lid, very slowly and with moderate heat so that the sauce can reduce over time. This is why *guisados* often have potatoes or some other form of starch in order to help absorb the liquid. *Estofados*, on the other hand, are usually cooked with all of the ingredients added at the same time, and with very little liquid. *Estofados* are slow-cooked with the lid on so that the ingredients are cooked in their own juices with only maybe a splash of wine or some tomato. There is one *estofado* recipe here that hails from Veracruz.

Interestingly, there is one recipe for *Ajico Cuvano*, which is a traditional Cuban stew that calls for beef, pork, chicken, and vegetables. “Aji” is the Taíno (indigenous people of Cuba) word for “hot pepper.” In this recipe, most of the vegetables are native to Mexico, such as the *chayote* (a cucurbit that was first cultivated in Mesoamerica); *chili ancho*; *camote* (sweet potato); *helotes* (corn); and *calabaza tamala* (a pumpkin-like squash that is native to Puebla, Mexico). It is also unusual that this manuscript has a Basque recipe for *Bacalao a la Vizcaina* which

is a codfish stew. There is one dish from Argentina called *Sopa*



The recipes often make use of either the *casuela* or the *comal* as the proper cooking vessels. The *casuela* is of Spanish origin. It is a wide, flat casserole dish made of low-fired clay, glazed on the inside, so liquids won't escape through the porous clay. New *casuelas* taste of raw clay and need to be soaked in water for at least twenty-four hours, and then coated with olive oil and cooked. They have long been a mainstay of Mexican culinary practice. The *comal* is of Aztec origin, and the name comes from the Nahuatl word *comalli*. Although today most *comales* are made of cast iron, traditionally they were made of thin ceramic. Either way, the *comal* was designed as a smooth flat griddle that was used to cook cacao beans and tortillas over an open flame.

With two photographs and two leaves of recipes laid in. One image is of two young women, one of whom is sitting, the other is standing. Both of the women have intricate embroidery on the front panels of their dresses. They look like they are in their twenties. On the verso of this photograph is written "Alfonso: como pruebas del cariño que te profesas tu amiga Manuela" (roughly translated to: Alfonso, as evidence of the affection professed by your friend Manuela). The other photograph is of a young mustachioed gentleman in a suit and bow tie (perhaps Alfonso?). It is very possible that one of the women in the photograph is one of the manuscript's authors, or that the portraits document descendants of the person who wrote the manuscript.

On the two laid in leaves are recipes for orange and peach sorbet, orange sorbet, and a pork chop dish with eggs. On the verso of the leaf with sorbet recipes are signs of the author practicing their culinary words in English: "thinly delgada / slice rebanada / warm caliente." All are written in pencil.

Written on the upper pastedown is "Mayo 4 de 1875." On the spine in gilt is stamped "Notas. L.P." With the watermark "Rolland Freres," a papermaker who was active in Bordeaux c.1840-c.1875.<sup>1</sup>

In very good condition.

<sup>1</sup> <https://www.lookandlearn.com/history-images/YR0626363/Business-card-of-Rolland-Fr%C3%A8res-paper-manufacturer-in-Bordeaux>

*"Seek for the Beautiful in Oozy Cave,  
On Rocks Uncover'd by Receding Waves;  
Where the Sea-weeds Grow!"*

**33. (MANUSCRIPT: British Seaweed.) Dyke-Doore,  
G.E. Jersey, England, 1855, and Tasmania, 1885.**

Oblong: 19.5cm x 23.9cm. Twenty-three seaweed samples mounted onto cards and then mounted onto [11] ll., four additional seaweed samples mounted onto [4] loose leaves. Contemporary pink and gilt illustrated decorative stiff wrappers (possibly homemade), remainder of green silk ties, some staining and wear to wrappers with loss of a small portion of the decorative paper on the upper board, faint foxing and water staining throughout to the supporting leaves (but not on the paper on which the seaweed samples are mounted).

\$2750.00

AN ABSOLUTELY LOVELY VICTORIAN-ERA SEAWEED SAMPLE ALBUM. Mounted onto the verso of the upper wrapper is a little green card which says "Collected, Arranged, and Mounted by Miss G.E. Dyke-Doore. Jersey." The manuscript opens with the above-quoted poem, surrounded artfully by a string of green feathery seaweed. There are twenty-seven different plants carefully pressed and labeled with their Latin names. The samples seem to have been gathered in Jersey, which is an English island positioned closer to France than England. However, there is one sample from The Heads, Tasmania, that is dated both 1884 and 1885.

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. "A serious seaweed habit required canvassing miles of shoreline, tracking the ground for hours at a time, stooping occasionally to clip a



*Laminaria  
saccharina.*



"Seek  
for the beautiful  
in  
cozy cave,  
On rocks uncover'd by  
receding waves;  
Where  
the sea-weeds grow! -"

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>1</sup>

Margaret Gatty (1809-1873), an English author of children’s books and writer on the subject of marine biology, was an avid algologist (a person who studies algae.) She wrote about her joy in having a good excuse to wear men’s clothing while doing her sample gathering. (It is possible that our author, Miss Dyke-Doore, also hunted for seaweed in pants.)

Included are samples of *griffithsia corallina* (also known as *griffithsia corallinoides*); *dudresnaia coccinea*; *desmarestia aculeata* (“sea sorrel”); *plocamium coccineum* (also known as *plocamium cartilagineum* or “cockscomb”); *cladophora rupestris* (“common green branched weed”); *wormskioldia sanguinea* (also known as *delesseria sanguinea*); *padina pavoni*[c]a (“turkey feather” or “peacock’s tail”); *callisthamnion corymbosum*; *delesseria hypoglossum* (also known as *hypoglossum hypoglossoides*); *cladophora laetevirens*; *rytiphlaea fruticulosa*; *laminaria saccharina* (“sugar kelp”); *daysa coccinea*; *delesseria sinuosa* (also known as *phycodrys rubens*); *polysiphonia nigrescens* (also known as *vertebrata fucoides*); *enteromorpha compressa* (also known as *ulva compressa*); *bonnemaisonia asparagoides*; *griffithsia setacea* (also known as *halurus flosculosus*); *sphaerelaria scoparia* (also known as *stypocaulon scoparium*); *dasya venusta* (which Dyke-Door labeled as “very rare”); *griffithsia barbata* (also “very rare”); and *ectocarpus littoralis* (also known as *pylaiella littoralis*).

“Sugar kelp,” found in this manuscript, is also known in Japan as “kombu” and is an important ingredient in *miso* soup. Kombu is also good for cooking with beans as it has enzymes that help to digest and break down the sugars found in gassy foods.

The engraving on the upper board is of “Grève de Lecq Valley, Jersey,” and is dated 1855.

In good condition.



*Victorian Seaweed Samples from  
Southern England*

**34. (MANUSCRIPT: British seaweed.) British seaweeds. c.1860.**

18cm x 15.4cm. Twelve seaweed samples mounted onto cards and then mounted on 12 ll. Contemporary half calf over pebbled cloth, single gilt fillet on boards, title stamped in gilt on upper board, occasional shadowing from samples onto some leaves.

\$2250.00

A LOVELY SAMPLE ALBUM OF VARIOUS SEAWEED AND ALGAE gathered from the southern coast of England, carefully pressed and labeled with their Latin names and where they were found. "British Seaweeds" is embossed in gilt on the upper board. Each sample is beautifully preserved in remarkable detail.

There are twelve different plants included in this manuscript: *padina pavoni*[c]a ("turkey feather" or "peacock's tail" gathered from Shanklin, Isle of Wight); *fucus vesiculosus* ("bladder wrack"); *laminaria digitata* ("oarweed"); *callithamnion plumula* (also known as *pterothamnion plumula* or "feather weed"); *ceramium nodosum* (which Dyke-Doore labeled as "very rare" and gathered from Bovisand, South Devon); *chylocladia kaliformis* (also known as *chylocladia verticillata* or "juicy whorl weed," also from Shanklin); *polysiphonia brodiei* ("Brodie's siphon weed" from South Devon noted as "rare"); *sphaerococcus coronopifolius* ("berry wart cress" from Ventnor, Isle of Wight); *polysiphonia urceolata* (also known as *polysiphonia stricta* or "pitcher siphon weed"); *polysiphonia fibrillosa* (also known as *leptosiphonia fibrillosa* or "purple siphon weed" from Whitsand Bay, East Cornwall); *ceramium ciliatum* (from Torquay, Devon); and *callithamnion tetragonum*.

Of the seaweeds represented in this manuscript, two are used for culinary purposes: "oarweed" and "bladderwrack" were harvested in England for their iodine content. In general, many seaweeds are edible and have been used as health supplements, and as ingredients in cosmetics.

In very good condition.



*Chylocladia kaliformis.*  
Shanklin.



*Laminaria Digitata.*

BRITISH SEAWEEDS

Tapes



Button and Buttonhole

Warp Way



Buttonhole

Weft Way



*A Highly Skilled Student of  
Needlework*

**35. (MANUSCRIPT: Sewing sampler.) Wilson, Audrey L. Needlework Specimens. c.1930.**

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

\$750.00

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

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

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

In very good condition.

*On Coffee*

36. [MARTIN, Alexandre.] *Manuel de l'amateur de café, ou l'art de prendre toujours de bon café*. Paris: Audot, 1828.

12mo. in 6s. One folding colored lithograph frontispiece and one large folding hand-colored engraved plate. vii, [1 blank], 84 pp. Original printed blue wrappers, spine slightly browned, untrimmed, some faint foxing throughout. \$1900.00

The rare FIRST EDITION of Martin's well-known guide to the drinking and appreciation of coffee. The eleven chapters give an account of the history and cultivation of coffee; varieties of coffee; a chemical analysis of coffee; methods of its preparation; how to serve and drink it; the effects it has on the consumer's mind and stomach; ways to take coffee (*café au lait*, or *à la crème*); on Turkish coffee; on the café's of Paris; and coffee's medicinal qualities.

The lovely hand-colored frontispiece of "Un Gourmet" depicts a man drinking coffee in a Parisian café and is drawn by Henry Monnier. After working as a French bureaucrat for many years, Monnier (1799-1877) became an illustrator, author, and actor famous for his lampooning of high culture. His many gastronomic scenes are both intimate and humorous, frequently over the discussion of a bill of fare or a special dish, and are drawn and colored with a light touch. At the end is bound a handsome hand-colored engraving of the coffee plant in full bloom, its seed, and structure.

In very good condition, lithograph and engraving bright and clean.

¶ Cagle 309; Mueller p. 140; OCLC: University of California (Berkeley), Indiana University, New York Public Library, University of Chicago, and one location outside of the United States; Vicaire cols. 569-70. Note: as usual, pp. 81-82 are mistakenly bound after pp. 83-84 but the work collates complete.





*Coffea Arabica*  
Cafeyer Arabique.

MANUEL  
DE  
L'AMATEUR DE CAFÉ,

OU  
L'ART DE PRENDRE TOUJOURS DE BON CAFÉ.

OUVRAGE

Contenant plusieurs procédés nouveaux, faciles et économiques, pour préparer le café et en rendre la boisson plus saine et plus agréable.

DÉDIÉ

AUX AMATEURS, AUX BONNES MÉNAGÈRES, etc., etc.

PAR M. H....,  
*Doyen des habitués du café de Foi.*

PARIS.

AUDOT, LIBRAIRE-ÉDITEUR,  
RUE DES MACONS-SORRONNE, N°. III.

1828.

*Incredibly Important*

**37. MENON. *La Cuisiniere bourgeoise*. Paris: Guillyn,  
1746.**

12mo. in 8s & 4s. Woodcut device on title page, woodcut head and tailpieces, woodcut decorative initial. vii, [1], 384, 389-400, [4] pp. Contemporary marbled wrappers, entirely untrimmed. \$8500.00

THE VERY RARE FIRST EDITION OF THE BEST-SELLING COOKBOOK OF 18TH- CENTURY FRANCE. With more than twenty 18<sup>th</sup>-century editions alone, *La cuisiniere bourgeoise* contributed greatly to the accessibility and simplification of grande cuisine. It was also the first French cookbook written for a female chef.

As Mennell has noted:

*Menon undertook more wholeheartedly the task of enabling the bourgeoisie to participate in the culinary grande monde. The word bourgeoisie in the title has the sense of 'domestic' as well as 'middle-class' and 'town dweller'. Menon claims that many great lords, especially those concerned for their health, had asked him to produce a book of simpler and plainer cookery. Nevertheless, the gender to the word cuisinière gives it a quite unambiguous social meaning; only the less well-to-do members of the middle class would, by that date, make do with a woman cook in charge of their kitchen.*

*Menon's book then follows the familiar layout, with chapters on foods in season, soups, the various kinds of meat, poultry, game, fish, vegetables, dairy-produce and pastries. The repertoire of recipes is very much scaled-down in comparison with*

L A  
**CUISINIERE  
BOURGEOISE.**  
SUIVIE DE L'OFFICE

*A L'U S A G E*

De tous ceux qui se mêlent de dé-  
penses de Maisons.



A P A R I S ,

Chez GUILLYN, Quay des Augustins ,  
entre les rues Pavée & Git-le-Cœur ,  
au Lys d'or.

---

M. DCC. X LVI.

*Avec Approbation & Privilege du Roy.*

---

Menon's earlier *Nouveau traité de cuisine*...And the recipes themselves are often simplified...Menon even mentions the availability of 'portable boullion' from a shop in the Boulevard St Germain, intended for use by soldiers in the field but, for the bourgeois kitchen, no doubt as useful a short cut as the modern stock cube. Even so, though they are simplifications, Menon's simplifications are quite clearly simplifications from courtly models. — *All Manners of Food*, pp. 82-3.

"Starting in the eighteenth century, many cookbooks were intended for middle-class households with fewer servants, where the kitchen was managed by a female cook with cook-maids to assist her. The transition from male to female cooks is documented in the title of the great French bestseller *La Cuisinière bourgeoise* (1746)." — Notaker, *A History of cookbooks*, p. 192.

In very good condition. With a manuscript signature and line drawing of a face to the inner upper wrapper.

¶ Bitting p. 320; Cagle no. 336; OCLC: Schlesinger Library, Lilly Library, Library of Congress, and the Bibliothèque nationale de France; Vicaire col. 589.





*An Unrecorded Early California Menu  
Printed on Silk*

38. (MENU.) Dedication banquet De Witt Clinton Commandery, no. 1 of Knights Templar and Appendant Orders. San Francisco: Frank Eastman, 1869.

27.4cm x 25.5cm. Printed on silk with green, red, blue, gold, and black ink, left margin slightly worn and rolled over (not affecting text). \$3500.00

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

The town in which the banquet occurred was the boomtown of Virginia City in Storey County, Nevada, elevation 6,148. In the 1860s, the town was a busy, rapidly growing mining town due to the discovery in 1859 of the Comstock Lode, the first major silver deposit in the United States. That such a banquet and richly printed silk menu would make its way to a high elevation mining town speaks to the wealth that was being generated.

A few years before our menu, Samuel Clemens was a writer in Virginia City and it was there, while working for the newspaper the *Territorial enterprise* that he first used the pen name "Mark Twain." (Mention is also made of the town in his book *Roughing it*, 1872.) At the time of the banquet, the town had close to 20,000 inhabitants; by 2020, the population had dropped to 787.

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

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

In very good condition

¶ Not in OCLC.

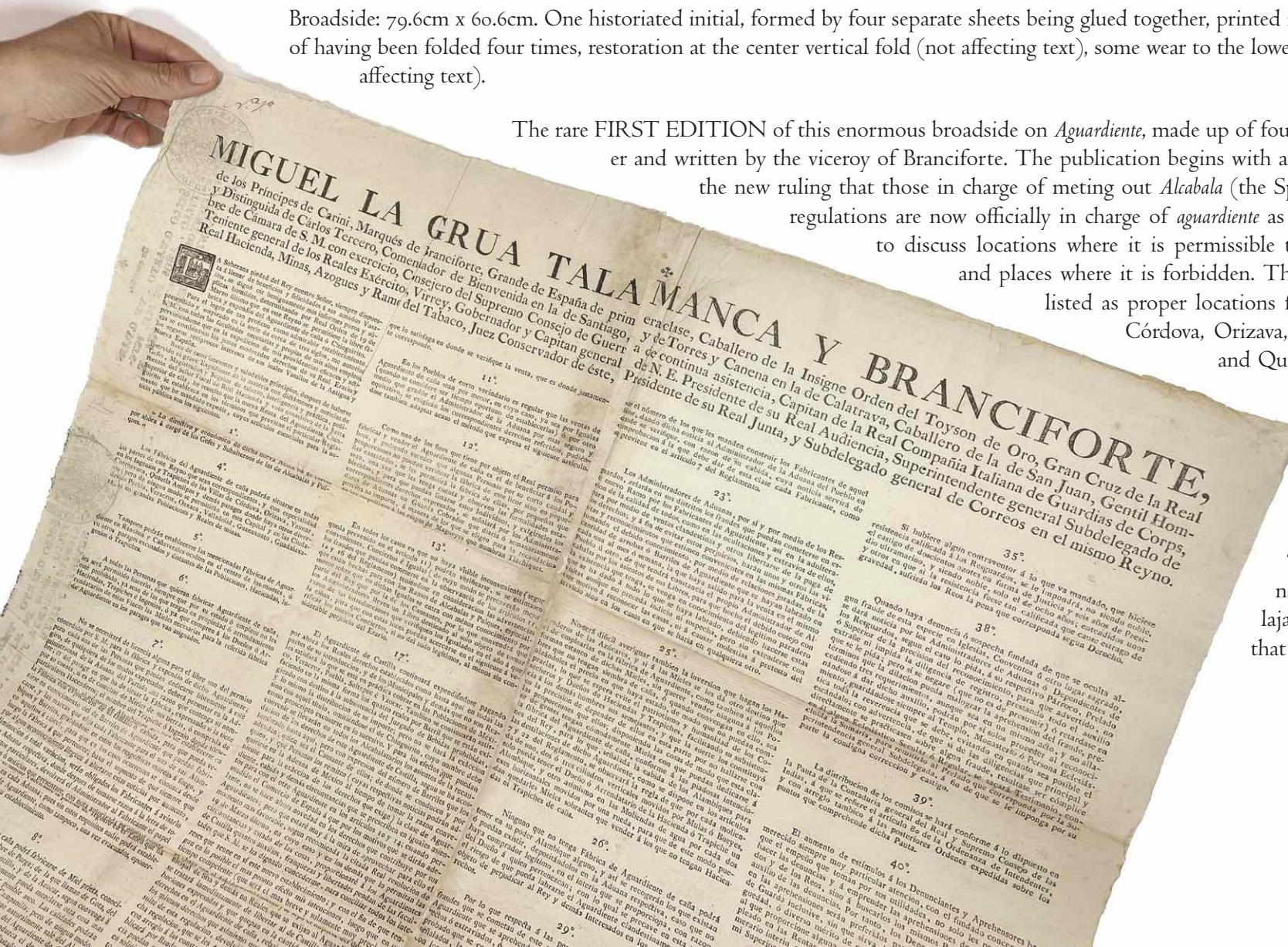


An Enormous Broadside to be Posted Publicly in Texas

39. (MEXICAN alcohol regulations: *aguardiente*.) Miguel la Grua Talamanca y Branciforte...Marqués de Branciforte.... La Soberana piedad del Rey nuestro Señor, siempre dispuesta á llenar de beneficios y felicidades...del Aguardiente de caña ó Chinguirito. [Mexico City, N.p.], 1796.

Broadside: 79.6cm x 60.6cm. One historiated initial, formed by four separate sheets being glued together, printed in four columns, signs of having been folded four times, restoration at the center vertical fold (not affecting text), some wear to the lower left corner (also not affecting text). \$5000.00

The rare FIRST EDITION of this enormous broadside on *Aguardiente*, made up of four sheets glued together and written by the viceroy of Branciforte. The publication begins with an acknowledgment of the new ruling that those in charge of meting out *Alcabala* (the Spanish tax) and *pulque* regulations are now officially in charge of *aguardiente* as well. It then goes on to discuss locations where it is permissible to make the beverage and places where it is forbidden. The following are those listed as proper locations for making *aguardiente*: Córdova, Orizava, Yzucar, Cuernavaca, and Quautla Amilpas. Those places where *aguardiente* absolutely cannot be made are: Mexico City, Puebla, Veracruz, Oaxaca, Valladolid, "Guanaxuato" (Guanajuato), and Guadalajara, nor in any places that are highly populated,



21. Siempre que lo prevea la Dirección general de Aduanas, ó los tengan por conveniente, así los Administradores de Aduanas como los Aguardaderos, podrán barrer las barriles, tanto del Aguardiente de los donos, entre sí ó el Vino, ó lo acomodare sacarlo de un Pueblo para otro, ó de un Pueblo, dando el correspondiente pago por el Administrador de la Aduana para que pueda llevarlo donde mejor le acomode, haciendo en este documento la expresión debida de tener satisfecho lo que se pide, y que el Aguardiente que se lleva sea de la mejor calidad, y poder prestar un exacto y mas formal reconocimiento, si se considerare preciso; cuya operación no es nueva, pues se practica en muchas Aduanas aun estando los Barriles enciñados, y cuando haya motivo justo de practicar estos reconocimientos formales, y cuando haya diligencia suficiente que se tenga de estar segura, por el oficio de los Aguardaderos, confeccionada con distinto color, una bandera que los permitidos, o cuando se presume que se quiere instalar un Aguardiente por otro, lo que es muy fácil de discernir, por los agregados que los permitidos, o cuando se expresa en el artículo 8, y color el de Castilla; se harán dichos reconocimientos por medio de dos Peritos de ciencia y conciencia, elegido el uno por la parte interesada y el otro por la del Ramo, y en caso de discordia, se nombrará un tercero de oficio por el Juzgado del territorio.

22.

Los artífices Caldereros ó Alfareros que construyesen los Alambiques para destilar los Aguardientes de caña, tendrán obligación de avisar a la Dirección general de Aduanas.

nor in hidden cane fields high in the mountains, or other such inaccessible places.

Article number eight states that

*El aguardiente de caña podrá fabricarse de Miel, conocida comunmente con el nombre de Purga; de la que llaman de Gota, del Meladillo, de la Panela ó Piloncillo, y de la Azucar, segun convenga á cada fabricante; sin que absolutamente pueda mezclarse otra cosa mas qque agua, haciéndolo con el mayor posible aseo.*

Roughly translated to:

*Aguardiente may be made from honey, commonly known by the name of Purga; from what they call Gota, Meladillo, Panela or Piloncillo, and Sugar, as appropriate to each manufacturer; without absolutely being able to mix anything other than water, doing it with the greatest possible cleanliness.*

People in Mexico who make *aguardiente* must also differentiate their beverage from the Castillian version in two ways: they must ensure that the liquid is white in color, and they must carry it in flat shaped containers, called *castañas*, rather than the typical rounded containers used in Castilla.

The broadside also establishes different punishments to those who commit fraud depending on their race; a month of prison for *Mulatos, Indians, or Lobos*, and the same for Spaniards of low birth. Any other class will be excused from prison but must pay a fine of 100 pesos.

With a manuscript notation "Monclova 7 de Enero de 1797" (Monclova 7 of January 1797), ordering that the broadside also be posted publicly in the valley of Santa Rosa and kept in court for their records. The valley of Santa Rosa is 140km north of Monclova, Coahuila; Monclova became the Spanish colonial capital of Texas in the late 17<sup>th</sup> century.

On the verso are two contemporary ink government stamps (*quartillos*) good for 1796-1797. The broadside is dated 9 December 1796.

¶ OCLC: The Huntington Library, Southern Methodist University, University of California (Berkeley), and Yale, to which should be added University of California (San Diego).

*Expanding Agricultural Trade  
in the Americas*

**40. (MEXICAN food regulations: exports to North and South America.) Miguel La Grua Talamanca...Comercio de estos Dominios con la Islas de la América Septentrional. Mexico City, 1796.**

Broadside: 43.3cm x 31.6cm. Signs of having been folded three times. \$2500.00

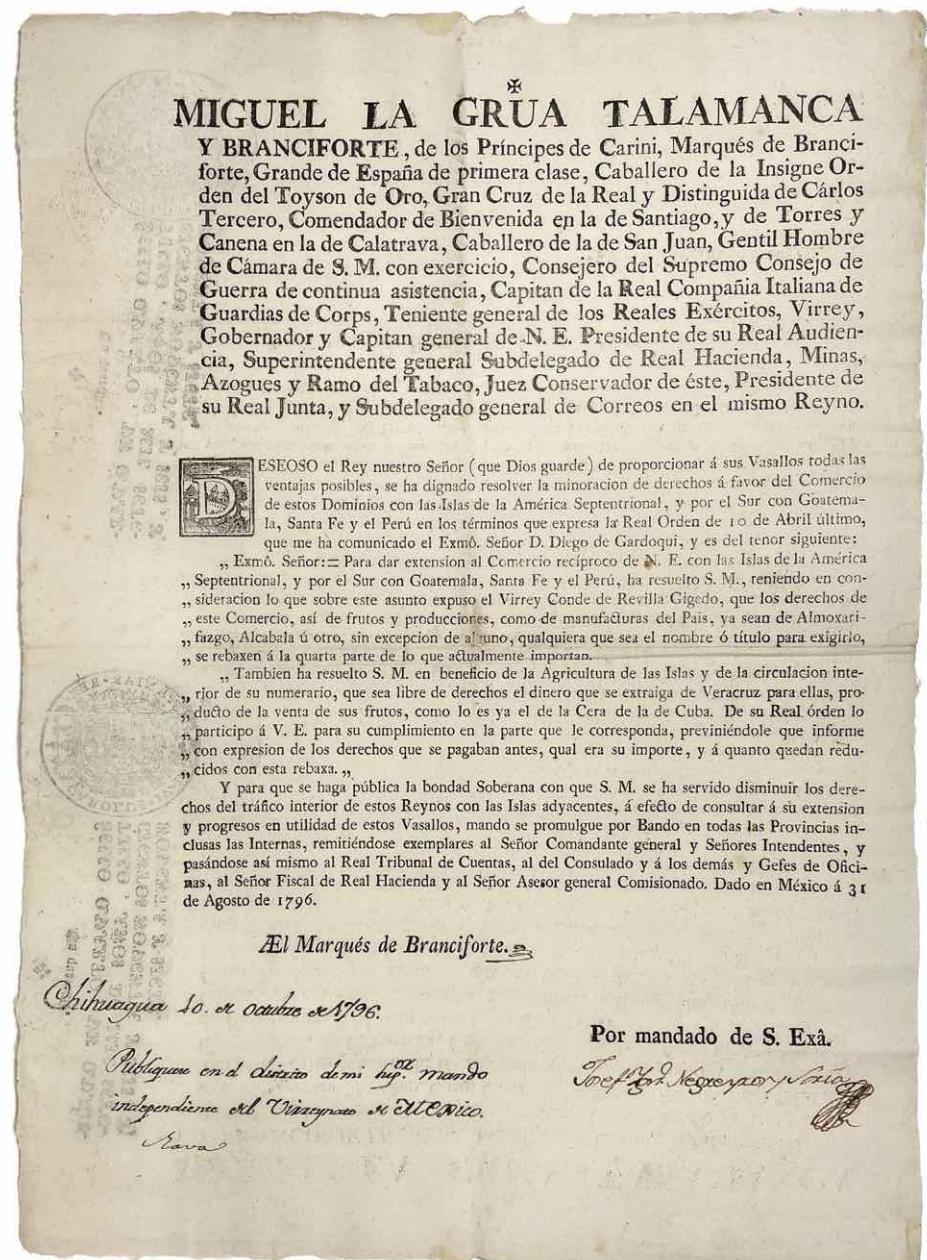
The extremely rare FIRST & ONLY EDITION of this proclamation stating that by royal decree, it has been decided to open up trade routes that had previously been closed. This was so that Mexican agricultural products as well as manufactured items made in Mexico could be sold to a far more extensive area.

The newly accessible trade areas are called "las Islas de América Septentrional, y por el Sur con Goatemala, Santa Fe y el Perú." These areas roughly translate to all islands of the New Spain Viceroyalty in America from California to Peru. The author divides these regions in two: the "Septentrional Islands" which are in the Pacific Ocean including the Californias and the Gulf of Mexico. To the South is Guatemala to Peru as well as Central America and the Caribbean, including Cuba, Puerto Rico, and some of the islands of Chile.

With the Marqués de Branciforte's manuscript cipher under his printed name and the signature in manuscript of Josef Ignacio Negreyros y Soría at the bottom. Written in manuscript in the lower left margin is "Chihuahua 10. De Octubre de 1796. Publique en el distrito de mi Sup.<sup>or</sup> mando independiente del Virreynato de Mexico" (Chihuahua 1st. October 1796 Published in the district of my Superior Independent Command of the Viceroyalty of Mexico). This is followed by the word "[\*]ava" in manuscript. On the verso are two contemporary ink government stamps (*quartillos*) good for 1796-1797. The broadside is dated 31 August 1796.

In very good condition.

¶ Not in OCLC.



**FLAKE CAKE FOR TEA.**

2 eggs, break eggs into a teacup, fill up cream and beat well; add to this 2-3 cup of w 1 cup of flour, 2 teaspoonfuls of baking powder.

**WHITE CAKE.**

2 cups sugar,  $\frac{1}{2}$  cup butter,  $\frac{2}{3}$  cup milk,  $3\frac{1}{2}$  cup spoonful baking powder, whites of 5 eggs

**COCONUT LAYER CAKE.**

Whites of 6 eggs beaten stiff, cream 1 cup of b and 2 cups of sugar until light, add  $2\frac{1}{4}$  cupfuls of and one-third cupful of corn starch, sifted with 1 spoonful of baking powder; add this to the butter a sugar, with  $\frac{2}{3}$  of a cupful of sweet milk; now add t stiff whites gently and bake in 2 or 3 layers. Lay u with white icing and spread on your cocoanut.

**SUNSHINE CAKE.**

11 whites of eggs, 6 yolks of eggs, 1 teaspoon cream tartar,  $1\frac{1}{2}$  cups of sifted granulated sugar, 1 cup ; 1 teaspoon extract. Beat whites until stiff and then beat in one-half the sugar, beat yolks very and add flavor and one-half the sugar. Put yolks together and fold in flour and cream of tar- g as quickly as possible. Bake 1 hour in un-

**PINK AND WHITE CAKE.**

red flour, 2 cups sugar, whites of 5 eggs cup milk, 1 tablespoon of pos- spoon rose water and 1 or and butter, add the ten whites, a

Not in Brown or OCLC

**41. MONROE cook book. [c.1885.]**

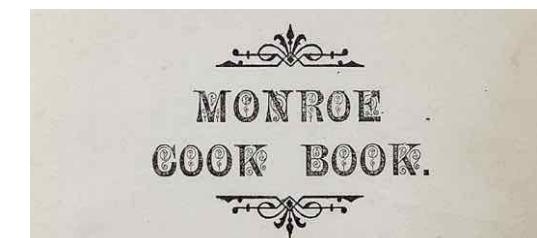
8vo. 7, [5 - blank], 8-11, [4 - blank], 12-23, [4 - blank], "24," [3 - blank], 25-26, [2 - blank], 27-30, [4 - blank], "31," [1 - blank], 32-33, [2 - blank], 34-35, [2 - blank], 36-38, [3 - blank], "39," [3 - blank], "40," [1 - blank], "41," [1 - blank], 42-43, [2 - blank], 44-45, [2 - blank], "46," [2 - blank], 47-48, [3 - blank], "49," [1 - blank], "50," [1 - blank], "51," [1 - blank], 52-53, [4 - blank], [1], [1 - blank] pp. Publisher's white limp cloth, cracked and worn along edges, upper and lower pastedowns dampstained, upper pastedown peeling off from the upper wrapper, occasional spotting internally, one of the blank pages with a clean tear, the joints of the upper and lower wrapper pulling away from the staples that hold the book together. \$600.00

The extremely rare FIRST & ONLY EDITION of this late 19<sup>th</sup> century American community cook book, published for the ladies of the United Presbyterian Church in Monroe, Ohio.

At the beginning are printed two columns of names: the first is of twenty-one married women and the second is of twenty-one unmarried women, presumably the subscribers (and possibly the contributors) to the book. Recipes include white bread; salmon croquettes; roll jelly cake; potato pancakes; ginger cookies; soft ginger bread; two recipes for Jeff[erson] Davis Pie; tomato and cucumber salad; peach pie; macaroni and cheese; and fried bread.

A surprisingly rare late 19<sup>th</sup> century cook book from the middle of America. Monroe was named after President James Monroe (1817-25) and it is on the eastern border of Ohio.

¶ Not in Brown, *Culinary Americana*, or OCLC.



# QUELQUES CONSIDÉRATIONS SUR LE SCORBUT,

PRÉSENTÉES à l'École de Médecine de Montpellier,  
le 2 Fructidor an XII,

Par Mr. P.-M.-A.-AUGUSTE MURAT, de Salvaignac, Arrondissement de Gaillac, Département du Tarn.

POUR OBTENIR LE TITRE DE DOCTEUR EN MÉDECINE.

---

A MONTPELLIER,  
CHEZ la VEUVE DE JEAN MARTEL AINÉ, Imprimeur, rue  
St. Firmin, plan Duché, n.<sup>o</sup> 94. An XII.

---

AN XII—1804.

*Alleviating Scurvy with Onions  
& Sauerkraut;*

42. MURAT, Auguste. *Quelques considérations sur le scorbut.* Montpellier, la Veuve de Jean Martel Ainé, [1804].

4to. 28 pp. Marbled wrappers.

\$1000.00

The extremely rare FIRST & ONLY EDITION of this work on scurvy and various remedies for it, including sauerkraut and onions. The author, Auguste Murat, writes that people affected by scurvy show great appetite and thirst and that this is indicative of malnutrition. He describes the early symptoms of scurvy as a pale face, greenish color around the tear glands, and slowness of motion.

Included is commentary on contemporary medical authorities such as James Lind (who published *Treatise of a Scurvy* in 1753, first French edition, 1783); Nathaniel Hulme (who wrote a work on how to prevent scurvy in the British navy in 1768); Herman Boerhaave; Gerard Van Swieten; and William Cullen. Cullen wrote *Methodical Nosology* in 1766 in which he labeled scurvy as being in the *cachexias* group of medical diseases; *cachexias* are diseases which result in a wasting away of the body.

Lind recommends that steam and vinegar or ammonia be applied "when the swelling is considerable, hard, and painful." If this does not relieve the symptoms, then he recommends that one rub the affected area with olive oil mixed with lemon or orange juice.

Murat notes that scurvy patients crave fresh herbs and fruit and that humidity and a lack of vegetables are the causes of scurvy. He also describes how onions are a useful antidote and how Captain Cook served sauerkraut on his ships to prevent the disease.

A very good copy.

¶ OCLC: three locations outside of the United States only.

# Arts Improvement:

OR, CHOICE

*Experiments and Observations*

IN

Building,	Gilding,
Husbandry,	Inlaying,
Gardening,	Embossing,
Mechanicks,	Carving,
Chimistry,	Preserving several
Painting,	Things in their
Japaning,	Natural Shape
Varnishing,	and Colour.

And in other

## ARTS and SCIENCES

Profitable and Pleasant.

Extracted from the most Celebrated Authors in several Languages; Manuscripts, Experiments Communicated by several Ingenious Gentlemen, and the Author's own Experience.

By T. S.

London,

Printed for D. Brown, at the Black-Swan and Bible without Temple-Barr, 1703.

*From Magic Tricks to Pruning Vines*

43. [NEVE, Richard.] *Arts improvement: or, choice experiments and observations.* London: D. Brown, 1703.

8vo. 24 p.l., 96, 1-8, 97-240 pp. Contemporary calf, spine gilt, later red morocco lettering piece, title page lightly browned. \$5000.00

FIRST EDITION, second issue, of this book of English secrets. The first edition was published under the title of *Apophiroscopy* in 1702. The current issue is the original sheets with the title page as a cancel (this is clear when you compare the paper of the title page with the rest of the book).

Neve was a popular English conjurer, remembered for his *Merry companion*, a book of magic tricks published 18 years later (the work was reissued as *Hocus pocus: or the cabinet of legerdemain*). The *Arts improvement* covers a wide range of subjects including the preservation of meats and fish; fruit; vegetables; on liquors and juices; as well as how to make wine. Other sections discuss the staining and dying of woods; carving; gilding; varnishing; construction and the choice of building materials; agricultural and horticultural issues; grafting; pruning; and how to control plant disease.

A final part is devoted to magic tricks, or "Experiments and observations ludicrous." In this chapter he gives directions for thirty-seven parlor games and illusions, from "cutting a drinking glass like a screw" to "charming serpents" to "putting a lighted candle, &c. under water." There is even a culinary trick where one is "roasting three capons...on one spit, and one shall be roasted, the other boiled, and the third raw."

There is also a wonderful “Account of the Authors, from whence the following *Experiments* and *Observations* were Collected: Besides many *Experiments* and *Observations* of the Authors own, and such as he Collected from several curious *Manuscripts*, and receiv’d from the Mouths of several Ancient and Able *Artists*.” This is followed by an extensive and detailed index to the many secrets contained in the book.

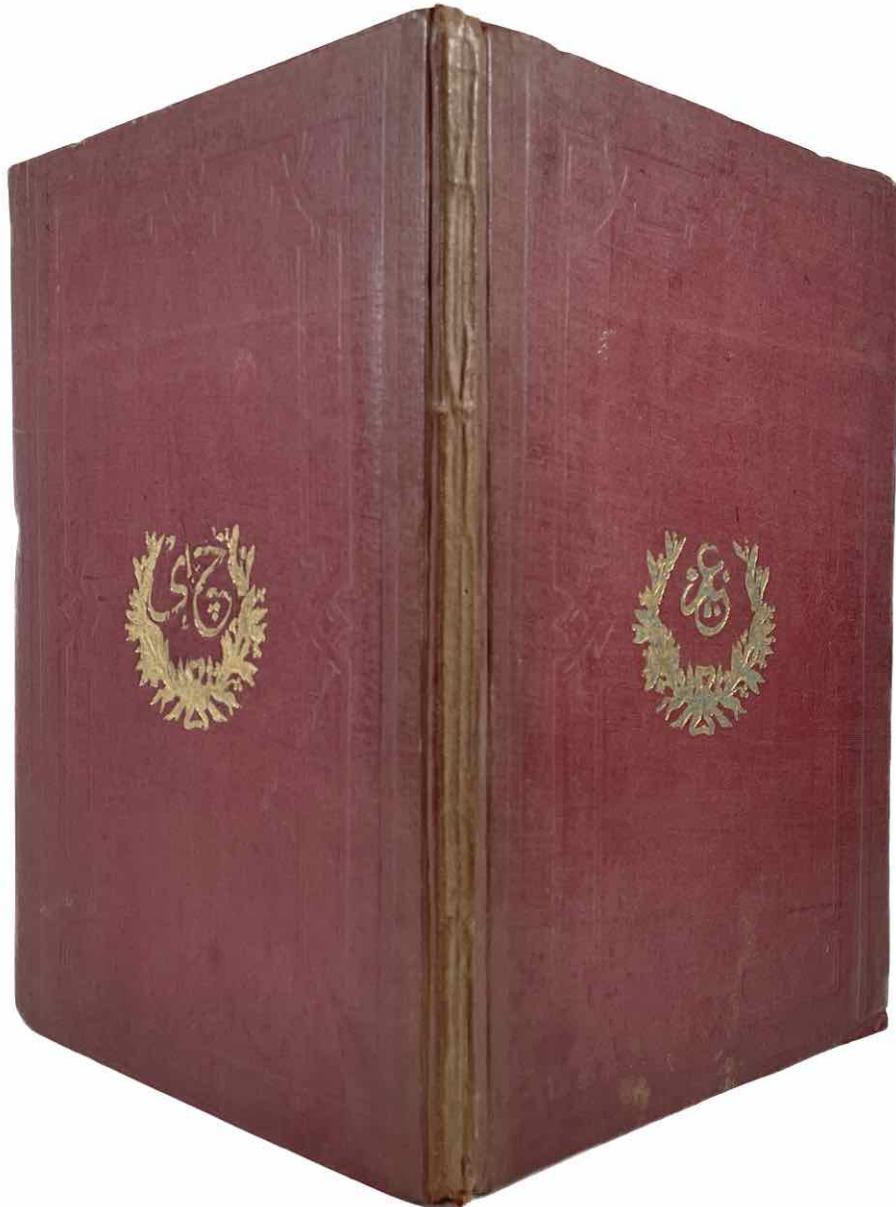
From the Macclesfield collection with the library bookplate on the upper pastedown and blind stamp on the first three leaves.

A good copy.

¶ ESTC & OCLC: Yale, Folger, Auburn, University of California (Berkeley & Los Angeles), University of Delaware, Redwood Library, University of Texas (Austin), Colonial Williamsburg, William & Mary Library, Washington State University, and eight locations outside of the United States.

## Of preserving Mears Roasted for long Voyages, and that without Salt.

ms very difficult, as well as useful, to be able to pre-  
eat long, without Salt; for 'tis sufficiently known  
itors, how frequently in long Voyages, the Scurvy,  
Diseases, are contracted by the want of fresh Meat,  
cessity of feeding constantly upon none but strongly  
Flesh, or Salted fish; and therefore he is much to  
be



*The First Ottoman Book on Tea*

دِمْ حَمْ دِيْس (44. (OTTOMAN TEA-MAKING. (Çayci İzzet Efendi Matbaasi). تَزْعِيْجِي اِجْ (Çay risalesi – A treatise on tea). Istanbul: İzzet Efendi Matbaasi, 1295 [1878].

8vo. Decorative chapter headings. 82 pp. Original publisher's gilt and blind stamped red cloth, light wear to the gilt, spine lightly sunned. \$2000.00

The extremely rare FIRST & ONLY EDITION of this important, comprehensive study on tea written in the Ottoman Empire by "Master Tea Maker" İzzet Efendi. The work was so influential, that after its publication tea prices in the Ottoman Empire soon reached the same price as coffee and the beverage became popular among all social classes.<sup>1</sup> Included is information on the birth of tea, where it grows, its health benefits, different tea varieties, drinking etiquette, and various brewing methods.

Our İzzet Efendi should not be confused with Mehmed İzzet Efendi (1841-1903). Although a contemporary of the "Master Tea Maker," Mehmed was a famous calligrapher.

In fine condition and bound in a handsome publisher's binding.

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

<sup>1</sup> Chris Fitch, *Globalography: Our Interconnected World Revealed in 50 Maps*, 2018, p. 28.

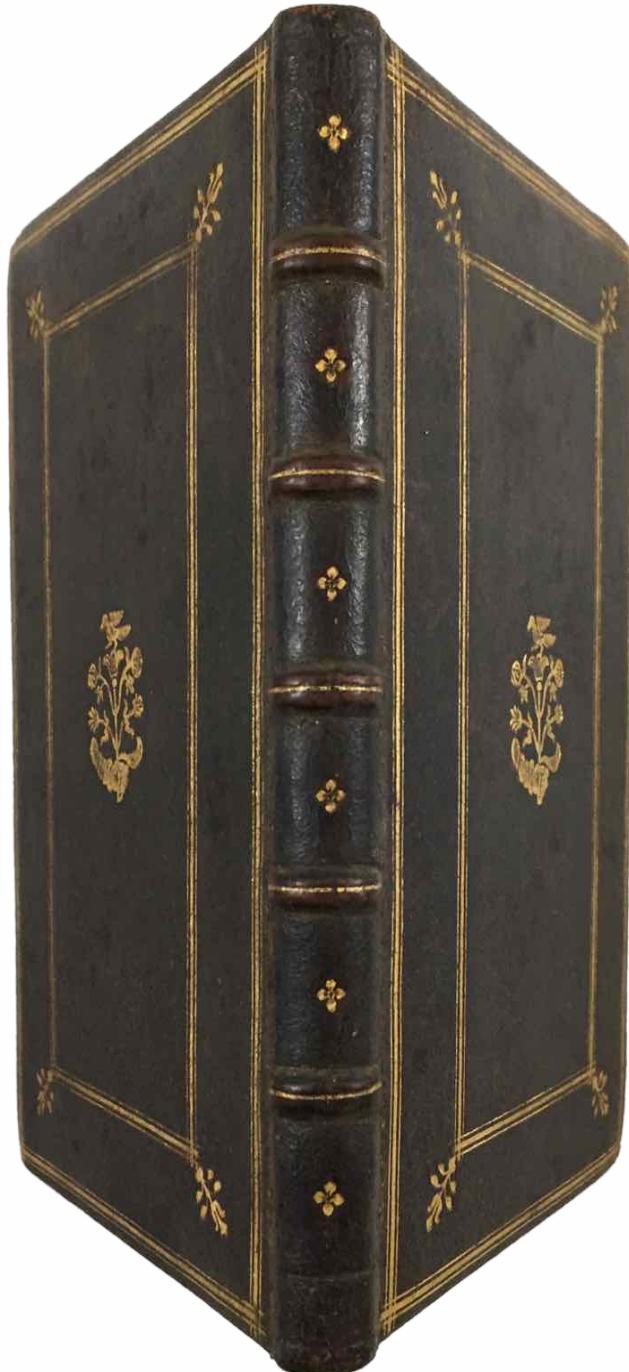
چقدی مؤخر آن نظر تطبیق و تدقیق دن پکورلد کده دخی بیان او  
 ترتیب اقوال یجای اوله رق جایجا حاکمه اقوال و علاوه تحریره  
 صحت مال ایدیله رک نصوص منقوله مالاً رهین ریب و شکوه  
 اولقدن قورتارلدی بوبابده نقل اولنان اقوال اطبا کمات  
 مصلحه طبیه دن مرکب اوله رق کتب لغاته مراجعته حل  
 معانیسنه ظفر قابل اوله میه جفنه بناء شهیلا للاستفاده  
 اشبوجای و عنبر حقل زن مسطور اقوال میاننه عزیز  
 وفارسی یازش لغتله دخی تعریفانی و ترجمه تقدیران بیلنه  
 ایچون اختر کتابده خاتمه اولق او زره بر (فهرست معانی لغات)  
 علاوه و تزییل ایدلی مقصیدا صلی چای استعمالنده اولات  
 خواص منافعی عملیات لازمی بیان منحصر اولدیغه نظر آشبو  
 رساله منفعت بخشایه (چای رساله) نامی ویرلدی بوبابده  
 (الانسان مرکب من المخاطء والنسیان) مالنی یاد ایله عیون ارباب  
 مطالعه جمه مشهود اولجی خطيئله رهین عفو و سماح و قین  
 حسن صلاح بیولسی تناسیله اکفاس اطرا فلئن و منتهی

قدره

(چای) لفظنک نیسان لفایدن اوله رق نه معنایه محول اولدینی  
 و دیگر السنه ده نه اسیدله یاد ایدلیکی و قنی بالکه حاصل  
 اولوب نه و جمله شوونگابولدینی و نه صورتله تربیه ایدلیکی  
 بیانک در

چای

لقطع مذکور فارسی الاصل اولوب بر هان قاطع ترجمه سنده بو  
 اسله معروف یپراقدر ختادیارندن کلور قینا دیلوب ایچیلو  
 دیو تعریف اولمنشد دیو تعریفه نظر چای لفظنک معنای  
 حقیقیسی خناده حاصل اولان اغاجلک یپراقلی دیلک و بو  
 حالده اسم جنس اولدینی امری شکدر السنه مزده دوران



*An Early & Important Work On  
Wine and Cider*

**45. LE PAULMIER, Julien. *De vino et pomaceo libri duo.* Paris: Auuray, 1588.**

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

\$12,000.00

The very rare FIRST EDITION of this work on wine and cider, written by Julien Le Paulmier de Grentemesnil, physician to Charles IX and Henry III. In the first part, Le Paulmier discusses the Galenic health properties of various wines and how they affect one's humors; red wine, white wine, dry wine, and sweet wine are all covered, including descriptions of their smell. He even covers different wine regions, including Bordeaux, Burgundy, Ile-de-France, Chateau-Thierry, Orleans, Montmartre, Argenteuil, and Anjou, with mention of specific vineyards and particular vintages.

The second half of the book is devoted to cider. Sections cover the harvest; cider apple cultivation; the varieties of apples in different regions; their qualities; cider production; cider's qualities as a drink; and its medicinal properties (including its ability to cure melancholy and end bad dreams).

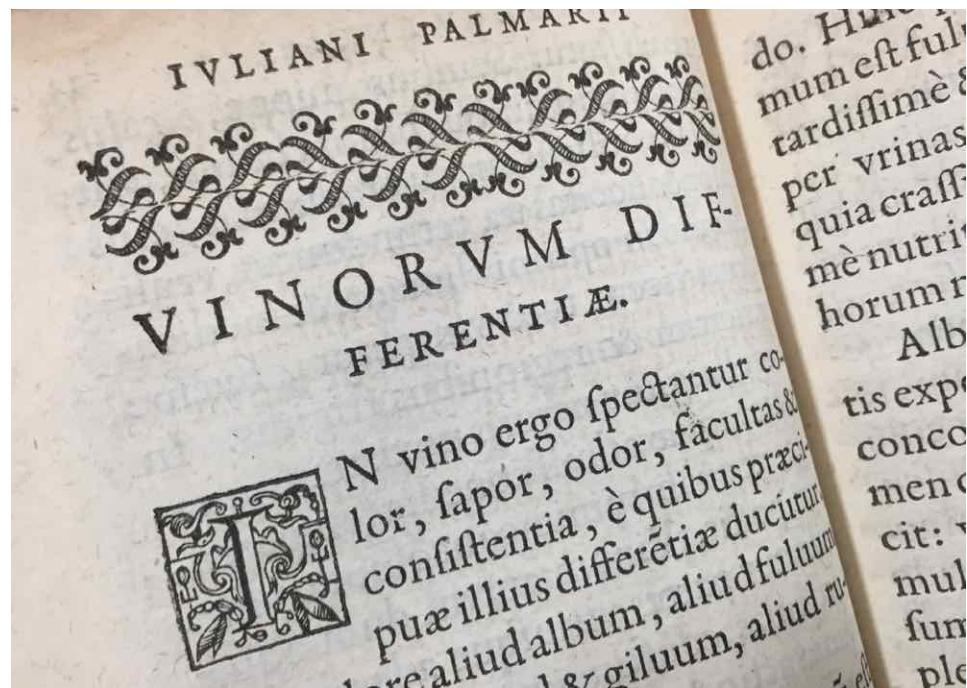
According to André Simon, the "*De vino et pomaceo* was the first book to give practical and reliable hints about the cultivation of apple trees and the making of cider; hence its popularity in the course of the seventeenth century" (*Gastronomica* 950). In his bibliography of early wine books,

*Bibliotheca Bacchica*, Simon also notes that the cider-making section is the first to provide a scientific treatment of cider making. The reputation of the work was “due en grande partie au fait que ce traité est le premier qui ait donné d’utiles renseignements sur la culture du pommier sur une grande échelle et sur la fabrication du cidre sur des bases presques scientifiques” (vol. II, n. 488).

For Le Paulmier, cider is preferable to wine. Not surprisingly, he was from Rouen, the capital of Normandy, a region famous for its cider.

A very good copy.

¶ B.I.N.G. 1106; Bitting p. 354; OCLC: University of Indiana, Yale, and ten locations outside of the United States; Vicaire cols 650-51 “Traité curieux sur le vin et sur le cidre.” Not in Chwartz.



# IVLIANI PALMARI DE VINO ET PO- MACEO LI- bri Duo.



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

M. D. L X X X V I I I.

Cum Priuilegio Regis,



*On Chilled Wines*

**46. PECCANA, Alessandro. *Del bever freddo libro uno.* Verona: Angelo Tamo, [1627].**

4to. Large woodcut vignette on title page, woodcut initials, numerous woodcut head and tailpieces, one printed table in the text, three large folding printed tables within the pagination. 12 p.l., 128, [1], [3-blank] pp. Recent gilt calf in the style of the period (re-using 18<sup>th</sup>-century calf), boards with a gilt roll pattern around sides, blind fillets, gilt-stamped floral motifs in the corners, gilt-stamped centerpiece ornament on each board, spine gilt in six compartments, raised bands. \$7500.00

The FIRST EDITION of this very rare and early study of cooling various drinks – especially wine – and how that cooling changes the drink's effect on one's health and enjoyment. There is also much about what happens to wine when water is added at different proportions, the chemistry and various methods of cooling drinks, and the effect of cooled wine on a person's temperament.

The work begins with several poems written to Peccana by various friends: Leonardo Todeschi, Lorenzo Fontana, Francesco Rambaldi, Ottavio Brenzoni, Francesco Gratioli, Adriano Grandi, and Marco Locatelli. This is then followed by Peccana's study of previous writings concerning chilled wine. Among the authors researched by Peccana we find mention of Hippocrates, Galen, Avicenna, Juvenal, Homer, Plutarch, Pliny, Epictetus, Petrarch, and Tasso. There are also nine quotes from the *Divina Commedia* by Dante.

The second part of the work is structured around twenty-five questions, Questions include No. 1: "Why are cold drinks useful to all temperments?" No. 11: "For what reason does chilled wine bestow contrary reactions on those who share [i.e. drink] it, on the angry and timid, on the respectful and audacious, on the sad and happy?" No. 13: "For what reason should one drink cold wine and water?" and No. 17: "Why does nitre, which is of a hot temper, cool when mixed with water?"

... prima errato, si rin-  
condizione del corpo suo quello  
ch'essa giustamente  
richiede.

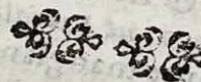


DEL



DEL  
**BEVER FREDDO**  
LIBRO UNO.

COMPOSTO  
DA ALESSANDRO PECCANA  
FILOSOFO, E MEDICO DI COLLEGIO  
DI VERONA.



*L'Arte conservatrice de' sani è necessaria  
alla felicità. Cap. I.*



A medicina, che conferua gli stati na-  
turali, & menada gli piccioli errori del  
corpo humano, è necessaria à viuer felici-  
ce. La sanità è parte, & fondamento  
della felicità; E la morte, se è termine  
della mondana infelicità, come spresso'l  
Poeta, non è miseria; è somma miseria,  
& gravissimo danno l'infirmità,  
morte. Onde la prima parte dell'arte medica,  
che, abbreviando la vita, accelera la  
correggere li piccioli errori, che pian piano allontanano dalla  
sanità.

There are also four printed tables, the second one of which is particularly interesting. It is a large fold-out table that describes a correspondence between wine and music. The first column gives the recipe of water and wine to be mixed. The second column gives a citation to a Greek literary reference for that wine. The third describes its “Proportioni Armoniche” and the fourth column its “Consonanze musicali.” These two columns describe the wine’s harmonic proportions and musical consonance (notes in harmony with each other due to their frequencies). The final column provides a corresponding Greek proverb for that particular combination of wine and water.

As described by Gerard Oberlé in his catalogue of the wine books collected by Kilian Fritsch, item no. 73:

*L'ouvrage est très curieux. Peccana disserte longuement sur les boissons froides, avec parfois des divagations très personnelles. Uns des tableaux dépliants présente des correspondances très bizarres entre le vin coupé d'eau (divers dosages), les proportions harmoniques des dosages alcooliques et la musique, le tout accompagné de proverbes grecs.*

Roughly translated to:

<img alt="An open antique book showing two pages of handwritten notes and a large, fold-out printed table. The table is titled 'TABELLA III' and discusses the 'correspondenze tra le varie proporzioni di vino e d'acqua con le diverse proporzioni musicali' (correspondences between various wine and water proportions and musical proportions). The table is organized into four columns: 1. Wine and Water Proportions (e.g., 'Tetra aquosa, che è 2 ad 1 di p. acquosa / di p. vinofoia & fecciofa'), 2. Greek Proverb (e.g., 'd'acqua / di Doretto'), 3. Harmonic Proportions (e.g., 'd'acqua / di Luiat'), and 4. Musical Consonance (e.g., 'd'acqua / di Tipergo'). The table is filled with numerous numbers and fractions, such as 1/2, 1/3, 1/4, 1/5, 1/6, 1/7, 1/8, 1/9, 1/10, 1/11, 1/12, 1/13, 1/14, 1/15, 1/16, 1/17, 1/18, 1/19, 1/20, 1/21, 1/22, 1/23, 1/24, 1/25, 1/26, 1/27, 1/28, 1/29, 1/30, 1/31, 1/32, 1/33, 1/34, 1/35, 1/36, 1/37, 1/38, 1/39, 1/40, 1/41, 1/42, 1/43, 1/44, 1/45, 1/46, 1/47, 1/48, 1/49, 1/50, 1/51, 1/52, 1/53, 1/54, 1/55, 1/56, 1/57, 1/58, 1/59, 1/60, 1/61, 1/62, 1/63, 1/64, 1/65, 1/66, 1/67, 1/68, 1/69, 1/70, 1/71, 1/72, 1/73, 1/74, 1/75, 1/76, 1/77, 1/78, 1/79, 1/80, 1/81, 1/82, 1/83, 1/84, 1/85, 1/86, 1/87, 1/88, 1/89, 1/90, 1/91, 1/92, 1/93, 1/94, 1/95, 1/96, 1/97, 1/98, 1/99, 1/100, 1/101, 1/102, 1/103, 1/104, 1/105, 1/106, 1/107, 1/108, 1/109, 1/110, 1/111, 1/112, 1/113, 1/114, 1/115, 1/116, 1/117, 1/118, 1/119, 1/120, 1/121, 1/122, 1/123, 1/124, 1/125, 1/126, 1/127, 1/128, 1/129, 1/130, 1/131, 1/132, 1/133, 1/134, 1/135, 1/136, 1/137, 1/138, 1/139, 1/140, 1/141, 1/142, 1/143, 1/144, 1/145, 1/146, 1/147, 1/148, 1/149, 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QVINTA  
TAVOLA  
MESCOLANZE  
DEL

GARGANEGO | CREMO

		MALVATICO   TRIBBIANO		DORETTO		GARGANEGO   CREMO	
Gr. 4	Quadrupla acquola, che è	$\frac{4}{1}$ ad $\frac{1}{1}$	$\frac{6}{5} \frac{5}{7} \frac{5}{9}$ di Malua.	$\frac{6}{5} \frac{5}{7}$ di Tribb.	$\frac{6}{9} \frac{7}{9}$ di Dorett.	$\frac{5}{4} \frac{1}{4}$ di Garga.	$5 \frac{1}{3}$ d'Acqua
Gr. 4	Triplia, o Tettara acqu. ch'è	$\frac{3}{1}$ ad $\frac{1}{1}$	$\frac{6}{9} \frac{5}{7} \frac{5}{9}$ di Malua.	$\frac{6}{5} \frac{5}{7}$ di Tribb.	$\frac{5}{7} \frac{7}{9}$ di Dorett.	$\frac{2}{3} \frac{2}{3}$ di Garga.	$4 \frac{2}{3}$ d'Acqua
Gr. 3 $\frac{2}{3}$	Duplicce squalt. acqu. ch'è	$\frac{5}{4} \frac{4}{2}$ d'Acqua	$\frac{5}{6} \frac{6}{7} \frac{5}{9}$ di Malua.	$\frac{5}{5} \frac{5}{7}$ di Tribb.	$\frac{5}{6} \frac{5}{7} \frac{2}{3} \frac{2}{3}$ di Dorett.	$\frac{3}{2} \frac{1}{2}$ di Garga.	$4 \frac{4}{3}$ d'Acqua
Gr. 3 $\frac{1}{3}$	Duppla, o Triplia acqu. ch'è	$\frac{2}{1}$ ad $\frac{1}{1}$	$\frac{5}{2} \frac{7}{7} \frac{5}{9}$ di Malua.	$\frac{5}{3} \frac{5}{7}$ di Tribb.	$\frac{5}{2} \frac{7}{7} \frac{1}{2} \frac{2}{7}$ di Dorett.	$\frac{3}{5} \frac{5}{9}$ di Garga.	$3 \frac{5}{9}$ d'Acqua
Gr. 3	Supbipartite terza acquo.	$\frac{5}{4} \frac{4}{2}$ ch'è	$\frac{5}{3} \frac{5}{7}$ d'Acqua	$\frac{5}{2} \frac{7}{7}$ di Tribb.	$\frac{4}{3} \frac{2}{3}$ di Dorett.	$\frac{4}{3} \frac{1}{3}$ di Garga.	$3 \frac{1}{3}$ d'Acqua
Gr. 2 $\frac{2}{3}$	Sesqualtera, o Pête acqu. ch'è	$\frac{3}{2} \frac{2}{1}$ d'Acqua	$\frac{5}{4} \frac{7}{5} \frac{8}{5}$ di Malua.	$\frac{4}{5} \frac{8}{5}$ di Tribb.	$\frac{4}{9} \frac{8}{9}$ di Dorett.	$\frac{4}{5} \frac{4}{5}$ di Garga.	$2 \frac{2}{3}$ d'Acqua
Gr. 2 $\frac{1}{3}$	Sesquiterza acquosa, che è	$\frac{4}{3} \frac{3}{2}$ d'Acqua	$\frac{4}{2} \frac{9}{7} \frac{3}{1}$ di Malua.	$\frac{4}{7} \frac{7}{7}$ di Tribb.	$\frac{4}{6} \frac{1}{3} \frac{3}{5} \frac{1}{3}$ di Dorett.	$\frac{4}{7} \frac{4}{7}$ di Garga.	$2 \frac{2}{3}$ d'Acqua
Gr. 2	Vguale, ouero Isoniso, che è	$\frac{1}{1}$ ad $\frac{1}{1}$ di Vino	$\frac{3}{9} \frac{5}{9}$ di Malua.	$\frac{4}{9} \frac{4}{9}$ di Tribb.	$\frac{4}{9} \frac{4}{9}$ di Dorett.	$\frac{2}{3} \frac{2}{3}$ di Garga.	$6 \frac{2}{3}$ di Cremona
Gr. 1 $\frac{2}{3}$	Sesquiterza vinosa, che è	$\frac{4}{3} \frac{3}{2}$ di Vino	$\frac{4}{6} \frac{6}{3} \frac{9}{3}$ di Malua.	$\frac{4}{7} \frac{7}{7}$ di Tribb.	$\frac{5}{6} \frac{5}{3} \frac{2}{3} \frac{8}{3}$ di Dorett.	$\frac{6}{2} \frac{2}{1}$ di Garga.	$1 \frac{1}{2} \frac{9}{1}$ d'Acqua
Gr. 1 $\frac{1}{3}$	Sesqualtera, o Pête vin. ch'è	$\frac{3}{2} \frac{2}{1}$ di Vino	$\frac{4}{1} \frac{4}{1} \frac{1}{1}$ di Malua.	$\frac{4}{1} \frac{4}{1} \frac{1}{1}$ di Tribb.	$\frac{5}{3} \frac{1}{3} \frac{2}{1} \frac{1}{1}$ di Dorett.	$\frac{6}{2} \frac{2}{1}$ di Garga.	$7 \frac{1}{2} \frac{3}{1}$ di Cremona
Gr. 1	Superbipartite terza vin.	$\frac{5}{4} \frac{5}{3} \frac{1}{1}$ ch'è	$\frac{4}{9} \frac{4}{9} \frac{1}{1}$ di Malua.	$\frac{4}{5} \frac{5}{5} \frac{1}{1}$ di Tribb.	$\frac{5}{3} \frac{5}{3} \frac{2}{1} \frac{1}{1}$ di Dorett.	$\frac{1}{3} \frac{1}{3}$ di Garga.	$8 \frac{1}{3}$ di Cremona
Gr. 1	Duppla, o Tri vinosa, che è	$\frac{2}{1} \frac{1}{1}$ di Vino	$\frac{4}{5} \frac{5}{5} \frac{1}{1}$ di Malua.	$\frac{3}{5} \frac{3}{5} \frac{1}{1}$ di Tribb.	$\frac{5}{6} \frac{5}{6} \frac{2}{1} \frac{1}{1}$ di Dorett.	$\frac{6}{2} \frac{2}{1}$ di Garga.	$1 \frac{1}{3} \frac{1}{3}$ d'Acqua
Gr. 1	Duplicce sesqualt. vin. ch'è	$\frac{5}{4} \frac{4}{3} \frac{2}{2}$ di Vino	$\frac{4}{5} \frac{5}{5} \frac{8}{5}$ di Malua.	$\frac{5}{7} \frac{5}{7} \frac{2}{2}$ di Tribb.	$\frac{5}{4} \frac{5}{4} \frac{2}{2} \frac{7}{7}$ di Dorett.	$\frac{7}{9} \frac{1}{9}$ di Garga.	$0 \frac{8}{9}$ d'Acqua
Gr. 1	Triplia, o Tettara vin. ch'è	$\frac{3}{2} \frac{2}{1}$ di Vino	$\frac{5}{6} \frac{5}{6} \frac{8}{6}$ di Malua.	$\frac{5}{7} \frac{5}{7} \frac{2}{2}$ di Tribb.	$\frac{6}{7} \frac{7}{7} \frac{2}{2} \frac{7}{7}$ di Dorett.	$6 \frac{2}{3} \frac{2}{3}$ di Garga.	$2 \frac{1}{2} \frac{1}{2}$
Gr. 1	Quadrupla vin.	$\frac{1}{1} \frac{1}{1}$ di Vino	$\frac{5}{7} \frac{5}{7} \frac{2}{2}$ di Malua.	$\frac{2}{7} \frac{2}{7} \frac{1}{1}$ di Tribb.	$\frac{6}{7} \frac{7}{7} \frac{2}{2} \frac{7}{7}$ di Dorett.	$7 \frac{1}{2} \frac{1}{2}$	

The fourth and largest folding table charts at what temperature each wine should be served; what the proportion of wine to water should be; at what temperature the wine should be served according to your health, temperament, and the climate in which you live. Lastly, there is a guide on which wines to blend and in what proportions are best for you.

Michael Garner, when writing about Amarone wine and the wines of Verona, had the following to say about Peccana and his *Del bever freddo libro uno*.

*The timing of the book is in itself of particular interest on two counts: firstly, it predates Verona's worst ever natural disaster [the bubonic plague which decimated northern Italy, 1629-1633] by just a couple of years, and secondly it reflects a shift in focus in the use of wine at the time. Literary and historical manuscripts from previous centuries compile a continuing trend away from the symbolic importance of wine – in a religious context – towards more practical considerations, and in particular its use for medicinal purposes as well as a beverage. Peccana's book deals with the subject of mixing wine with water (and even snow!) and proposes various formulas (proportions of wine to water), listing the various benefits which accrue from them. The arrival of the book pretty much coincides with the end of the Renaissance period and the flourishing of the “scientific revolution” which most historians agree began with Copernicus in the mid to late sixteenth century. This time bears witness to the waning power of the clergy as secular thought and philosophy became more entrenched in the lives and thoughts of ordinary people.*

Peccana's book also refers to many of the grape varieties planted at the time; indeed, certain admixtures are applied to particular varieties either singly or in combination. Some of them are no longer familiar.<sup>2</sup>

Alessandro Peccana was a doctor from Verona. He also published two other works: one on how to adjust one's diet to cure particular ailments and another on various grains and their nutritional properties.

A very good copy in a handsome binding.

¶ B.I.N.G., no. 1461; Paleari Hessler, p. 566; OCLC: Library of Congress, University of Chicago, and eight locations outside of the United States; Simon, *Vinaria*, p. 187, and *Gastronomica* no. 1138; Vicaire col. 668.

<sup>2</sup> Ibid., pp. 16-17.

ALEXANDRI  
PECCANÆ  
PHILOS. ET MEDICI DE COLLEGIO  
VERONENSI  
DE  
CHONDRO ET ALICA  
LIBRI DVO  
AD  
Illustrissimum, & Excellentissimum  
D. DOMINICVM MOLINVM  
SENATOREM AMPLISSIMVM.



VERONÆ, M D C XXVII.  
Typis Angeli Tami.

*An Extremely Rare and Early Study  
Of Various Grains*

47. PECCANA, Alessandro. *De chondro et alica*. Verona:  
Angelo Tamo, [1627].

4to. Woodcut title page vignette, historiated woodcut initials, woodcut head and tailpieces. 6 p.l., 50, [1], [1 - blank] pp. Late 18<sup>th</sup>-century marbled boards in a tree-calf pattern, spine renewed in the style of the period in five compartments, gilt roll pattern on spine. \$5500.00

The extremely rare FIRST & ONLY EDITION of this study of different forms of wheat and various grains. Chapters discuss grain in ancient cultures and writings (including those of Egypt, Greece, Rome, Babylonia, and Africa); the differences between *chondrus* (a type of wheat in classical Greek texts); *alica* (spelt as well as a drink which is produced from spelt); *tragus* (a type of edible grass); and *far* (also a form of spelt).

In addition to quoting from the grains' various mentions in classical texts, Peccana discusses the grains' nutritional value; its affect on one's health and state of mind; its preparation; how the grain is processed and made into flour; the bread made from the grains; grain storage; where it is cultivated; its use in other foods and drinks; and its various uses in medicine and as a remedy.

Alessandro Peccana was a doctor from Verona. He also published two other works: one on how to adjust one's diet to cure particular ailments and another on the various properties of chilled drinks, especially wine.

In very good condition.

¶ OCLC: five locations outside of the United States.

Non pigeat autem solidioris doctrinæ gratia, corrigendorumq; quorundam textuum necessitate, ea, quæ collegimus auctoritate corroborare.

*Chondrus, & Alice sunt Boni Succi.*  
Cap. II.



HONDRVM, & Alicam esse Boni Succi, dictis quorundam scriptorum patet; præsertim Celsi verbis, quæ sic se habent; *Boni Succi sunt Triticū, Siligo, Alice, Oryza, Amylon.* Sed & Galeno auctore idem tūm ijs, quæ alibi describuntur, tūm etiam sequentibus appetet;

2. de simpl.  
med. facult.  
cap. 14.

Ger. Grud.

5. de san. tuē,  
cap. 4.

Thos. Lin.

6. de san. tu.  
cap. 4.

Thom. Lin.

Desuētorum  
bonis. & ut-  
rio cap. 2.

Eul. Alex.

*Ptyssana succum, & Chondrum, & Lac, & Panem elu-  
tū ex genere esse eucymorum.* Græcæ legitur;  $\chi\sigma\delta\rho\sigma$ .

Quod & alijs repetit verbis describentibus cēnam Antiochi senis;  
Rursus in cœna à piscium esu abstinuit; sed boni succi aliquid, ac  
quod nō facile putresceret, sumpsit: utique aut Far cum mulso,  
aut auem ex iure simplici. Gr. leg.  $\chi\sigma\delta\rho\sigma$ .

Et alio loco;

*Ac boni quidem succi Far ipsum est; & præterea eiusmodi, qui à  
vitioso facile securos præstet. melius legitur, & præterea con-  
temperantis facultatis.* gr. leg.  $\chi\sigma\delta\rho\sigma$ .

Et alio libro;

*Nec sanè minus Alice inter ea, quæ optimi succi censemur.*  
gr. leg.  $\chi\sigma\delta\rho\sigma$ .

*Idem legimus apud Oribasium, & ad Eunapium, & ad Julianum.*

Chondrus, & Cap.  
HONDRI, &  
parcè nutriti  
dent substanti  
qui attenuante  
alijs, qui acut  
ant esse. Pa  
Chondri corpore, seu è tota n  
uillosoq; & viscidos humores  
de quodam corporis statu, c  
naturauit;  
Ego exiguum his dandum, a  
ne cremer simpliciter con  
Ptyssana, modo paratus cur  
uì dè μόδα τοῦ χόρδρα.  
Et alibi vniuersaliter loquutu  
Alice verò possunt vesci m  
verò cum mulso, ac vino:  
Proinde acutis morbis conue  
basius his ex Anthyllo ad  
In morbis acutis eligendum  
tur, celerrimè distribuatu  
spiretur panis aqua lotus  
lota est generis eiusdem.

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

**48. (PERFUME and medicine.) Aux Littérateurs. [Caen: N.p., c.1820.]**

Broadside: 46.2cm x 32.7cm. Woodcut black border 2cm wide around the text, woodcut illustration at top, woodcut decorative letters in headline, pinholes through corners with minor rust stains (possibly from old nails?), wear to some of the edges not affecting text but just touching one small portion of border, minor faint dampstaining. \$3,500.00

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

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

*On n'applique pas cette Poudre aux yeux; ses vertus résident uniquement dans son odeur. Elle soulage, fortifie et rétablit si extraordinairement la vue, qu'on n'éprouve pas seulement son effet dès qu'on en fait usage, comme nous venons de le dire, mais qu'elle rend peu à peu la vue aux personnes qui l'ont entièrement perdue par faiblesse, par des applications prolongées à l'étude, ou à toute autre occupation semblable. L'odeur de cette Poudre est un préservatif inappréhensible pour les personnes, qui se fatiguent les yeux pendant la soirée ou la nuit; par son usage l'on peut continuer ses travaux sans s'abîmer la vue.*

Roughly translated to:

*This Powder is not applied to the eyes; its virtues reside solely in its smell. It relieves, strengthens and restores sight so extraordinarily that we not only feel its effect as soon as we use it, as we have just said, but it gradually restores sight to people who's sight has been entirely lost by weakness, by prolonged application to study, or to any other similar occupation. The smell of this Powder is an invaluable preservative for people who tire their eyes during the evening or at night; by using it, you can continue your work without damaging your eyesight.*



With a woodcut of a strikingly early representation of the Great Seal of the United States, showing the eagle with wings spread and a corona of stars; a ribbon with "E Pluribus Unum" in its beak, a striped shield over its chest, a laurel leaf in one talon, and arrows in the other. The first Great Seal appeared in 1782. The design on this broadside is typical of the earliest representation of the Seal with the eagle wings pointed more upwards than horizontal.

Also with two First Empire tax stamps "wet-stamped" onto the upper left margin. The First Empire tax stamps were notable for having Greek imagery. The five *centimes* stamp depicts a Greek warrior with a spear and shield with three *fleur-de-lis* on it and has the words "Timbre Royal." The other stamp has a coat of arms with three *fleur-de-lis*, surrounded by laurel leaves and the words "A Timbrer a l'extraord." and "Mord."

In very good condition.

¶ Not in OCLC.



## *A Fragrant Stimulant From America*

49. (PERFUME and medicine.) Maniere de se servir de la poudre odorante, propriété de M. Laeyson, Américain. [Paris.] [1821.]

Broadside: 25cm x 16.3cm. Printed on laid paper, signs of having been folded twice, some light spotting to the edges and corners. \$2250.00

The extremely rare FIRST & ONLY EDITION of this announcement regarding the efficacy of an American-invented powder that is sworn to improve poor eyesight and, even in some cases, cure near-blindness. This work also states how the powder is administered and the cost for a vial of the medicine.

The powder is said to be known and used to great effect in many countries already. As proof, there is a testimonial supplied by Raimon-Calcieux, an employee at the Ministry of War of France in Paris, dated 12 June 1821.

Below are the many advantages to using the powder:

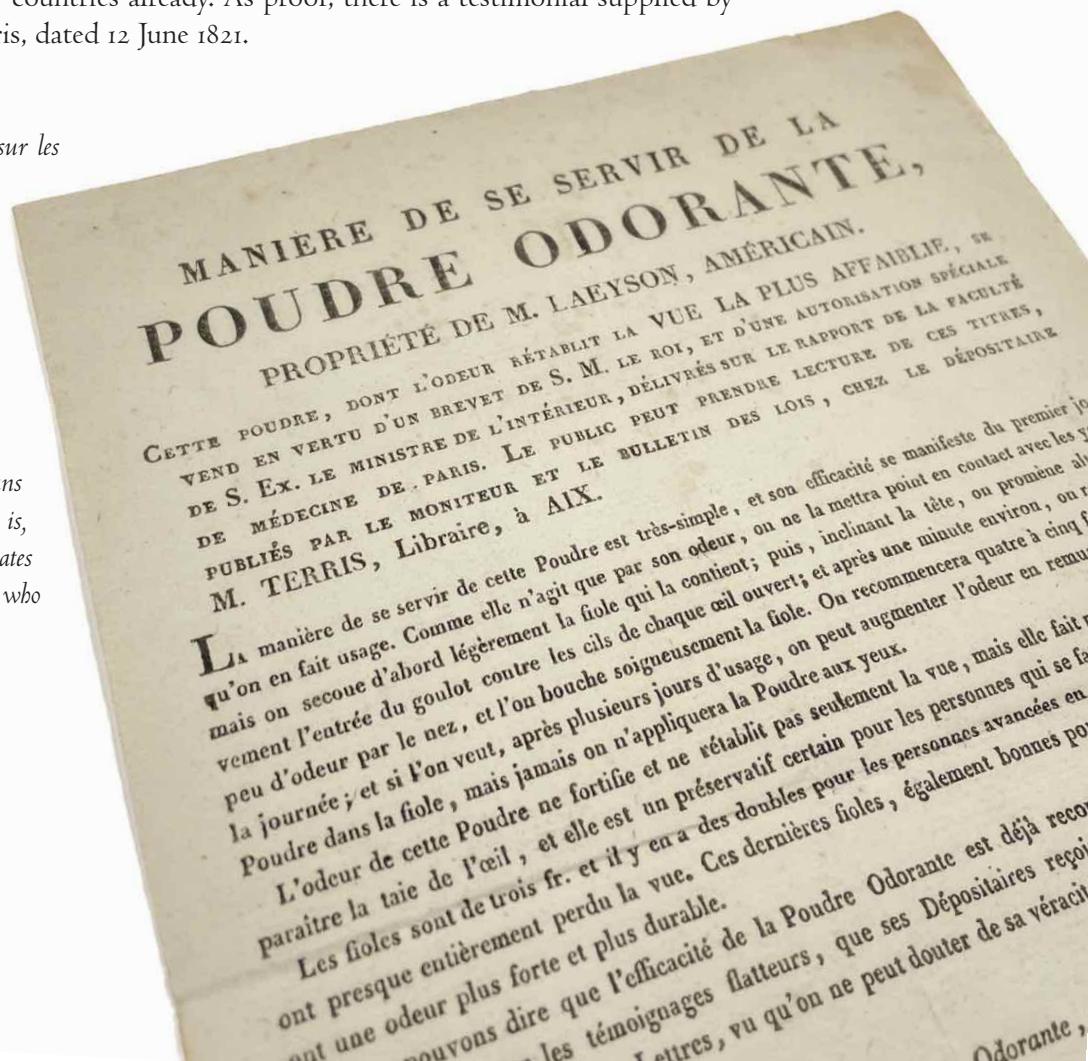
*La poudre Odorante opère en fortifiant ou en excitant, et n'agit pas seulement sur les organes de la vue, mais elle éveille et ranime aussi les cerveaux et les dispose à l'étude. Elle est d'ailleurs d'une odeur agréable, et peut être employée comme un tabac volatil qui dissipe le mal de tête, les engourdissements et les vertiges: l'apoplexie même est souvent détournée par son usage, et ceux qui en sont frappés en tirent les plus grands avantages.*

Roughly translated to:

*The Fragrant Powder works by fortifying or exciting, and not only acts on the organs of sight, but it also awakens and revives the brains and disposes them for study. It is, moreover, of a pleasant smell, and can be used like a volatile tobacco which dissipates headache, numbness and vertigo: apoplexy itself is often averted by its use, and those who are struck by it reap the greatest benefits.*

In very good condition.

¶ Not in OCLC.



*Children in the Kitchen*

**50. (PHOTOGRAPHY & the kitchen.)Der kleine Koch.  
[Germany?] [c.1920s.]**

8.9cm x 17.8cm each. Set of six stereoscopic photographs in their original orange envelope printed in black ink with a stamp in purple ink on the verso, envelope worn, flap of envelope creased, pencil notation on verso.

\$250.00

The extremely rare FIRST & ONLY edition of this set of stereoscopic images of a boy and a girl in a child-scaled kitchen. On the verso of each photograph is written:

Der kleine Koch  
The little cook  
Le petit cuisinier  
El pequeño cocinero

The images are of two children posed near a kitchen table that is arranged with a large pot, two bowls, a few apples, a roast goose, a ladle, a mustard pot, and with a bucket below the table. In the background is a stove. Over their regular clothing, the boy has an apron and a chef's hat on, and the girl has a gigantic bow on her head and an apron.

The images are playful, showing the girl tweaking the boy's ear, putting a pot on his head, and tasting what he has just cooked. The boy eventually leans in for a kiss, and a hug.



Based on their clothing, and especially the large bow in the girl's hair, we can place these images roughly around the 1920s. There was a toy company in Germany at that time called Bing, who made stereoscope cameras as well as the photos to accompany them. It is possible that this set is associated with this company. They were in business from 1863 until 1933 when the company had to close as they were owned by a Jewish family who fled Germany.

On the recto of the envelope made to hold these photographs, "BING" is printed, along with an image of a globe and nicely dressed adults and children viewing through stereoscopes. On the verso, stamped in purple ink, there is an image of a child playing with a hoop and stick.

It is interesting to note that Germany has had a long-standing and early interest in the culture around children and cookery. During the 19<sup>th</sup> century *Puppenkochbücher* started to appear and were widely popular. These small cookbooks were used by girls in conjunction with their toy kitchens at Christmas time and they included actual recipes to be followed on their diminutive stoves. As cooking technology developed, so did the toy stoves (from coal to natural gas for heating). The cookbooks also had a pedagogic function as well as they prepared girls for household responsibilities (a childhood version of the *frauenzimmer* cookbooks that were also written for young women in their teens or newly married).

At the bottom lower left corner is a round symbol within the photographic print that reads "NPG."

Some wear to the envelope, but the photographs are in fine condition.



ART  
DE CULTIVER  
LA VIGNE,  
ET  
DE FAIRE DE BON VIN  
MALGRÉ LE CLIMAT  
ET L'INTEMPIÉRIE DES SAISONS ,

SUIVI

Des moyens, 1<sup>o</sup>. de faire, avec les Vins de la Basse-Bourgogne, du Cher, de Touraine, etc., du Vin de Saint-Gilles, de Roussillon, de Bordeaux; 2<sup>o</sup>. de composer avec les Vins de ces derniers pays, du Vin de première qualité de Bourgogne et de Bordeaux; 3<sup>o</sup>. de fabriquer les Vins de liqueurs, les Eaux-de-Vie, les Vinaigres; 4<sup>o</sup>. de retirer la Potasse des produits de la Vigne;

PAR M. SALMON,  
CHIMISTE ET MARCHAND DE VINS EN GROS.



A PARIS,  
CHEZ M<sup>me</sup>. HUZARD, IMPRIMEUR-LIBRAIRE,  
RUE DE L'ÉPERON, N<sup>o</sup>. 7.

1826.

*How to Make the Best Wine,  
Including those from  
Burgundy and Bordeaux*

51. SALMON. *Art de Cultiver la Vigne, et de Faire de bon Vin Malgré le Climat et l'Intempérie des Saisons, suivi de moyens, 1. de faire, avec les Vins de la Basse-Bourgogne, du Cher, de Touraine, etc., du Vin de Saint-Gilles, de Roussillon, de Bordeaux; 2. de composer avec les Vins de ces derniers pays, du Vin de première qualité de Bourgogne et de Bordeaux; 3. de fabriquer les Vins de liqueurs, les Eaux-de-Vie, les Vinaigres; 4. de retirer la Potasse des produits de la Vigne.* Paris: Huzard, 1826.

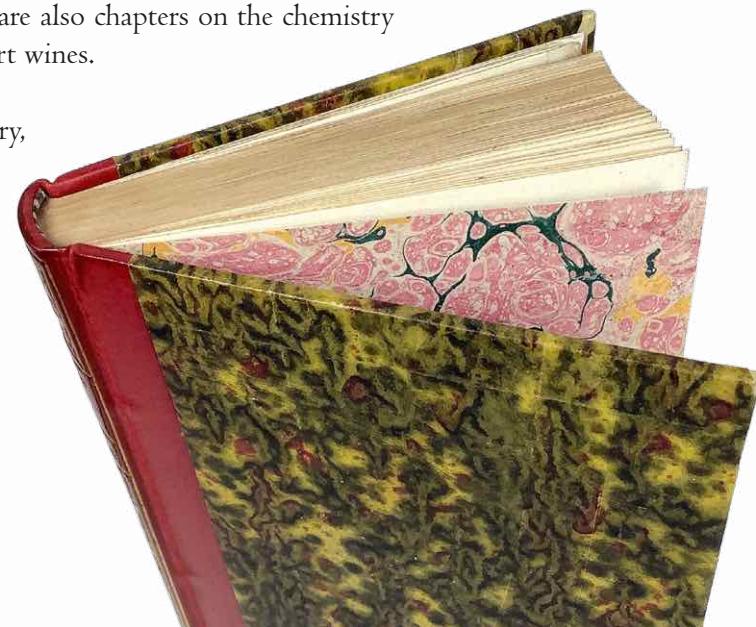
8vo. Two folding lithographed plates. 2 p.l., vi, 282 pp. followed by a 6 pp. bookseller's catalogue, Huzard for August, 1826. Period red quarter-calf over marbled boards by Laurenchet, spine richly gilt, marbled endpapers. \$2000.00

FIRST EDITION of this interesting guide to wine making. Salmon, who is both a chemist and wine merchant, explains that after years of experience tasting and handling wine, he has developed a means to select and maintain their best qualities. Various chapters discuss different varieties of wine, the influence of climate in determining the quality of the grapes, diseases of the vine, obtaining the best grapes, their pressing, and wine making methods in Burgundy.

Additional sections discuss the wines of Basse-Bourgogne, Cher, Touraine, St. Gilles, Roussillon, and Bordeaux. There are also chapters on the chemistry of wine and methods used to make dessert wines.

A handsome copy.

¶ OCLC: New York Public Library, California State University (Fresno), University of California (Davis), Chicago Botanic Garden, Harvard and five locations outside of the United States; Simon, *Vinaria*, p. 296. Not in Bitting, Cagle, Fritsch, Horn-Arndt, Oberlé, or Vicaire.



*Louisiana Cooking  
à la Créole*

**52. SELECTED recipes from the Picayune Creole cook book. New Orleans: Times-Picayune Publishing Company, 1922.**

8vo. 16 pp. Original printed wrappers, wear to the corners (not affecting text), wrappers lightly browned.

\$200.00

The extremely rare FIRST & ONLY EDITION of this Creole cook book. In the introduction, the reader is given a brief rundown on the origins of Creole cooking. One reads that Creole food consists of a magical combination of French *haute cuisine* as well as French peasant food, Spanish cookery, tropical island spices, and "lastly, there were the Indians to whom at least one item of Creole cookery is due, namely the gombo filé, a popular thickening." The recipe for corn meal pone might also be attributed to the Native Americans as the word "pone" likely comes from the Native American for *apan*, *oppone* or *supawn*, all of which mean "baked," not to mention that the main ingredient (corn) is indigenous to the Americas.

The recipes are preceded by a list of French culinary terms and their meanings in English. There are such terms as *au gratin* (baked dishes with breadcrumbs sprinkled on top); *bouillon* (clear soup); *court bouillon à la Créole* (a redfish stew); *a la Jardinière* (cooked with chopped vegetables); *matelots* (rich fish stew made with wine); and *quenelles* ("meat, liver, fish or potatoes chopped and highly seasoned and rolled into balls or *boulettes* and boiled and served as a garnish").

# THE PICAYUNE CREOLE COOK BOOK

## French Terms Used in Cooking and Serving Dishes

This cook book has sought to overcome the difficulty experienced by those who are not acquainted with the French language and French terms in cooking by giving with each recipe not only the correct English name of the dish, but the French one also. It further assists housekeepers and caterers generally by giving the definitions of a few additional French terms used in cooking and serving dishes.

*Au Gratin*.—All baked or roasted dishes that are prepared with crumbs grated and sprinkled over

household. It is not only used in the daily menu, but on occasions of family reunion and soirées, is served cold or warm in cups. It is always prepared in a concentrated form for the use of invalids. In illness, where the quantity administered is required to be as nutritious as possible, the round steak should always be chosen for the Bouillon, and it is decidedly better not to clear the soup, as the process of clearing not only destroys a great deal of the delicate flavor, but also of the nutriment contained in the Bouillon.

Select good fresh beef, and where intended for an invalid allow two pounds of beef to every

THE PICAYUNE CREOLE COOK BOOK

Boiled Beef with Egg Toast

Bouilli au "Pain Perdu"

6 Slices of Bouilli.

6 Slices of Stale Bread.

2 Eggs. 1 Pint of Milk.

2 Tablespoonfuls of Butter.

Parsley and Lettuce Leaves to Garnish.

Take left-over or stale bread, slice it thickly and dip in cream or milk. Then dip it in the beaten whites and yolks of egg and fry in butter. Cut the bouilli into slices to match the bread, dip it in the egg and fry also. Serve on a dish with chopped parsley dashed over it and a garnish of parsley or lettuce leaves.

Oyster Gumbo

Gumbo aux Huîtres

4 Dozen Oysters.

2 Quarts of Oyster Liquor.

1 Teaspoonful of Lard or Butter.

1 Quart of Hot Water.

2 Tablespoonfuls of Flour.

1 Large White Onion.

Parsley, Thyme and Bay Leaf.

Salt and Pepper to Taste.

Put the lard into a kettle, and when hot add the flour, making a brown roux. When quite brown without burning, add the chopped onions and parsley. Fry these, and when brown, add the chopped bay leaf; pour in the hot oyster and then add the hot water. When it comes to a good boil, just before serving, add the water over them, however. Cook for dually two tablespoonsfuls of Filet into gumbo. Have the tureen ready "aie," or hot water bath, and pour in cover. Bring to the table immediately with boiled rice, allowing about 1/2 a pound to each person.

illon à la Crème

fish or Red Snapper (equal  
pounds).

3 Tablespoonfuls of  
Sprigs of Thyme.

Sweet Marjoram.

1/2 Cup of Garlic.

1/2 Cup of Butter.

French Mar-

Orleans

gener-

poisson

own

ting one tablespoonful of lard in kettle. When hot add gradually fulls of flour, stirring constantly to ing. Throw in about ten or twelve allspice, and three sprigs each of ch parsley, bay leaf and sweet marjoram garlic and one large onion, chopped. Add six fresh, large tomatoes, chopped one-half can of tomatoes. Add about of water, and let it boil well. Then a Cayenne to taste, and when this has been five minutes add the fish, putting in sliced the juice of a lemon, and let all boil minutes. Serve with French fried mashed potatoes or potato croquettes. A Courtbouillon of Red Snapper is made in this way.

The Left-Over Bouilli

Mirontons

3 Large Onions. 6 Shallots.

1 Clove of Garlic. 1 Sprig of Thyme.

1 Bay Leaf. 2 Pickles.

1 Tablespoonful of Flour.

1 Tablespoonful of Butter.

Salt, Pepper and Cayenne to Taste.

This is a favorite way the Creoles have of serving the cold bouilli that has been saved from the preceding day:

Slice the onions fine; brown in one tablespoonful of butter. Chop the shallots and add to the onions, then add the garlic, thyme and bay leaf, all chopped very fine, and season with salt Cayenne and black pepper to taste. When the flour is browning nicely add a tablespoonful of flour and water, or left-over broth, sufficient to cover. Season this to taste, and then take two pickles, about one finger long, slice very fine and add. Let all boil about fifteen minutes, and then lay the cold bouilli, which has been thickly sliced, in the sauce. Set it to bake in the oven about twenty minutes. Garnish with buttered toast and serve hot.

Smothered Beefsteak

Filet Braisé

Braising or smothering meat is a mode of cooking little understood by the Americans, but which has been brought by the Creoles to a high state of perfection. By this process the meat is just covered, and no more, with a little water, or with a strong broth made from animal stock or the juices of vegetables. The pot is covered with a closely fitting lid and is put on a slow fire and allowed to simmer slowly for two or three hours, just short of the boiling point. By this process of cooking, tough meats are made juicy, tender and very agreeable, while the covered pot preserves all its flavor.

The great

Each recipe is first titled in English and then followed by the French translation. There are soups, meat and vegetable entrees, sauces, breads and desserts. Included are recipes for oyster gumbo; deviled crabs; rabbit en matelote; mustard dressing; Creole jambalaya; Creole tutti-frutti; molasses candy; pecan pralines; and sweet potato biscuit. Below is the recipe for corn meal pone or pain de maïs Crème.

1 Quart of the Finest Indian Meal.

1 Teaspoonful of Salt

A Heaping Teaspoonful of Lard or Butter.

1 Pint of Sour Milk or Buttermilk.

3 Eggs.

Pour just enough boiling water over the meal to scald it through and through, without making a dough or batter. Stir it well, and let it grow tepid. It will be then quite dry. Beat three eggs very light, add them to the meal, and add a melted tablespoonful of lard or butter. Mix this well, and add the milk or buttermilk, and beat till the batter is very smooth. Dissolve one teaspoonful of soda in a little boiling water, and add to the mixture, and grease a baking pan. Turn the mixture in and bake in a quick oven for about thirty-five minutes, till a golden brown. Take the pone from the pan whole, place it on a hot platter, and serve, cutting it at the table into slices about three inches long and two wide, and serving with butter.

¶ OCLC: Utah State University only.

## Jamaican Turtle Soup

### 53. SELECTED sun dried Jamaica turtle. c.1850.

Broadside: 25.4cm x 20cm. Two woodcut illustrations. Light spotting, signs of having been folded three times, paper repairs on verso at some of the folds. \$400.00

An UNRECORDED broadside concerning turtle meat from Jamaica. In addition to providing a recipe on how to make turtle soup, there is a description of how to prepare turtle meat for consumption.

The broadside also advertises Jamaican turtle products. One can buy turtle fat in tins or glass bottles; a prepared turtle soup “made fresh daily;” preserved turtle meat – “Calipash, Calipee, and fins” – that is guaranteed to be from green turtles from the West Indies; and a special version of turtle soup intended for invalids.

Since the 15<sup>th</sup> century, turtle meat consumption has been common in the Caribbean. Their meat became so highly prized that, by the 16<sup>th</sup> century, there was an international trade in turtle meat. (If you haven't seen the film *Babette's Feast*, I highly recommend it.) Turtle meat was also a popular source of protein for seafaring folk and, by the 18<sup>th</sup> century, it became especially popular in England for upper class families who could afford to buy what was then an expensive commodity. During this time, one also finds many recipes for “mock turtle soup,” as the genuine dish was one that many wanted to enjoy, but few could afford.

By the early nineteenth century, with the advent of canning, turtle meat became much more widely consumed and more affordable, much to the detriment of the species. It is within this context that the current broadside was issued.

With a woodcut illustration of a sea turtle.

¶ Not in OCLC.



*A Grocer's Reference Book*

**54. SHELDON'S monthly New York price list. New York: J.D. Sheldon & Co., September 1879.**

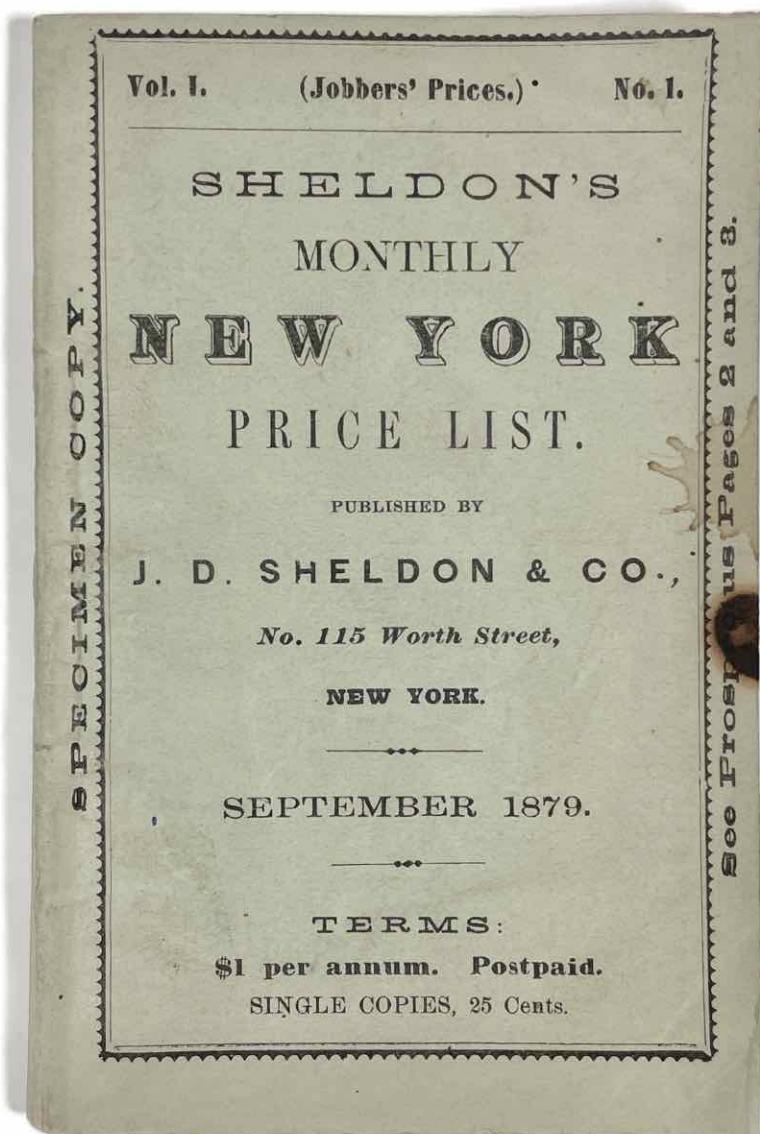
8vo. Many illustrations in the text. 160 pp. Original printed green wrappers, two small stains to upper wrapper affecting first few leaves (sense still clear), upper and lower outer corners of first 21 pages slightly dog-eared. \$250.00

The very rare FIRST & ONLY EDITION of this "specimen copy" of a periodical that provides the current "Jobbers' Prices," or wholesale prices, for goods sold at grocery stores in New York in 1879. The publication contains the prices for more than one thousand grocery items, described as "Market Reports and Quotations on Dry Goods, Groceries, Hardware, Woodenware, Drugs, and General Merchandise."

This particular booklet was printed as a sales piece to be given to merchants so that they could read it and then decide whether or not to pay for a yearly subscription to *Sheldon's monthly*. Included is the most up-to-date wholesale cost on saleable goods. By reading this informative work, the merchants could be assured of not being cheated by vendors.

The section headed "Market Review" provides an interesting glimpse at contemporary trends in groceries, providing helpful tips such as "Teas are in increased demand with an advance in price on the lowest grades." There is also a rather sad entry about British dairy farmers being negatively impacted by American cheeses being imported into England.

Among the priced foodstuffs listed are sugar, coffee, chocolate, tea, spices, grains, fish, meats, salt, canned goods, olives, jellies, preserves, pickles, "cocoanut," crackers, nuts, candies, macaroni, oils (including whale), and vinegar. Additionally, listed under "Country Produce," are beans, beeswax, butter, broom corn, cheese, eggs, "fruits - green," grain, honey, hops, livestock, peas, vegetables, game, live poultry, and dressed poultry.



Interspersed between the current pricing for fabrics, sewing accouterments, drugs, household items, groceries, and hardware are various advertisements, many of which are illustrated. There are ads for Pratt and Farmer's pearl buttons; Barbour's Irish flax thread; Moore's throat & lung lozenges; Chas T. Goodwin & sons, manufacturer of ship bread, biscuits, crackers, and dealers in flour; and "Udell's Wood Dish, Light. Strong, Durable and Tasteless."

A fascinating glimpse of the economic data of New York shopping, published in the same year that Frank W. Woolworth opened his five cent & ten cent store in Utica, New York.

In good condition.

¶ OCLC: Harvard, American Antiquarian Society, and Boston Public Library.

ERASTUS TITUS,  
283 Washington St.,  
NEW YORK.

---

First Premium  
BISCUIT AND CRACKERS.

---

PULVERIZED CRACKERS.

The best article for preparing oysters

103

E. T. Goodwin & Sons, Cream Biscuit.....	"	16
" " Egg "	"	5
" " Eagle Soda, "	"	8
" " Lemon, "	"	7
" " Wine "	"	8
" " Jumbles.....	"	10
" " Carraways.....	"	20
" " Nonpareil Crackers.	"	20
" " Waluut "	"	6
" " Cracker Dust .....	"	8
E. J. Larrabee & Co.'s (Albany), Cornhills, in bbls., kegs and boxes...per lb.		12
" " People's Mixed, in boxes.	"	16
" " Tea, mixed, in kegs.....	"	10
" " Ginger Snaps, "	"	7 $\frac{1}{2}$
E. Titus' Congress Biscuit.....	per doz	6 00
" " Graham, in 5 lb. cans.....	per lb.	6
" " First Premium Soda Bcts., in bbls. per lb.		9
" " Maple Biscuit .....	"	6 $\frac{1}{2}$
" " Wine "	"	8
" " California Crackers.....	"	6 $\frac{1}{2}$
" " Oyster "	"	7 $\frac{1}{2}$
" " Sugar "	"	7 $\frac{1}{2}$
" " Pulverized " in boxes of 2 dozen	per doz.	2 75
" " Packages .....	per lb.	6 $\frac{1}{2}$

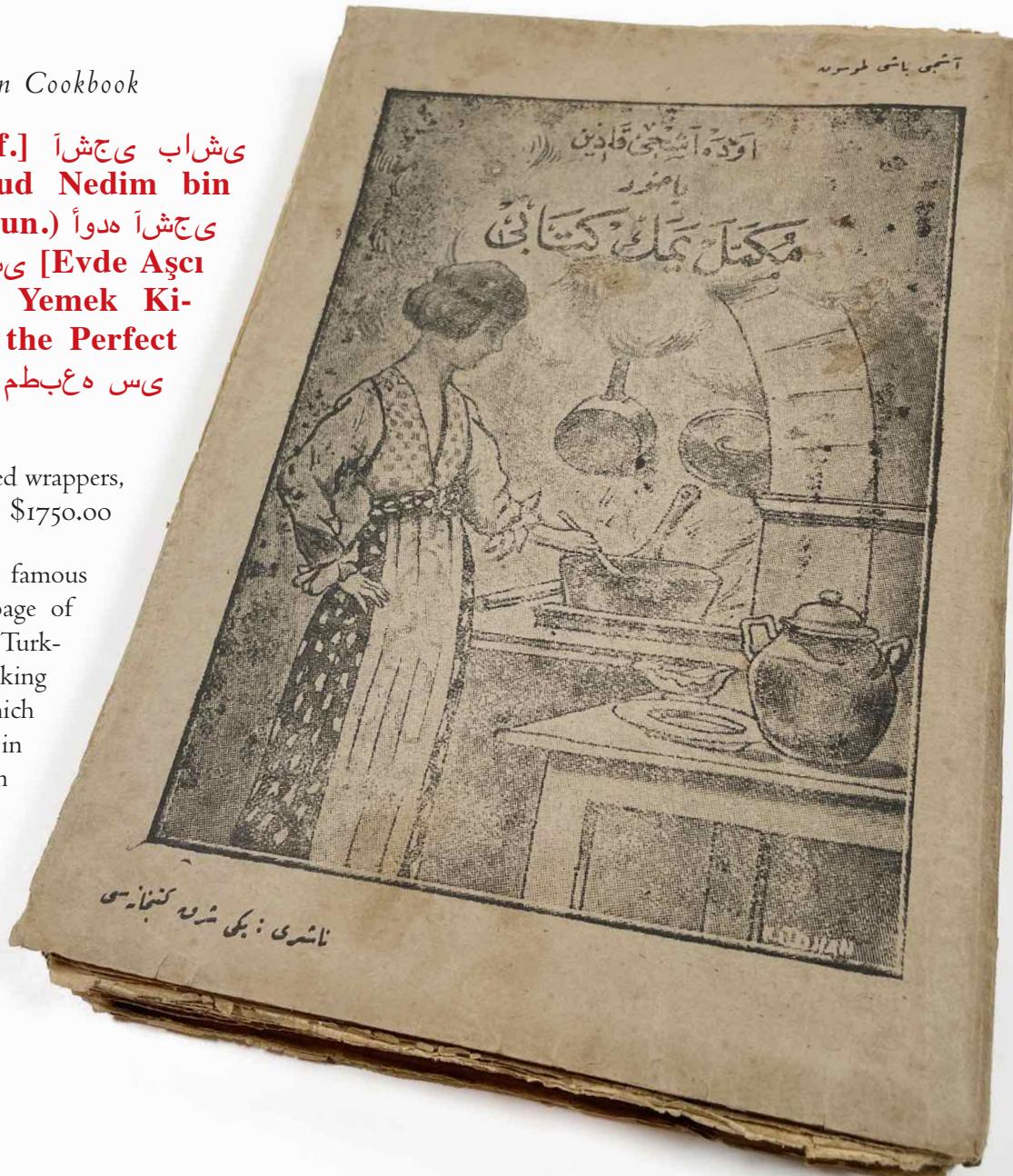
An Extremely Rare Ottoman Cookbook

55. [TOSUN, the master chef.] ىشاب ىجشا نوسوط (Aşçıbaşı Mahmud Nedim bin Tosun i. e. Master Chef Tosun.) ىجشا ھدوا [ىباتك لەمكى دەخايى نىداق] Evde Aşçı Kadın yahud Mükemmel Yemek Kitabı / The Home Chef or the Perfect Cookbook.] Istanbul: ىس ھەبىطىم ىدما [Amedî Matbaası] 1927.

8vo. 339, [1 - blank], 16 pp. Publishers illustrated wrappers, browned throughout, all edges untrimmed. \$1750.00

The extremely rare Second Edition of this famous Ottoman cookbook, known as “the last page of the Ottoman and the first page of the new Turkish cuisine.” This book has hundreds of cooking recipes in the Ottoman language, many of which are accompanied by French titles. Published in the Turkish Republic in 1927, it is in Ottoman script. Ottoman cookbooks are very rare.

The recipes include starters, soups, meat and fish dishes (including sole, anchovies, and salmon), vegetable and egg dishes, as well as deserts, including sorbets and ice-creams, marzipan, coffee dishes,



ایله قاورولمش قویروق یاغلرینی وضع ایله او جاریک ساعت پیشیر .  
او زمان انکنارلاری چوقور ب طباغه ، اطرافه دیزمه ک او زرمه  
قویرق صالحی سوزد کدن صوکره اورته بینه دوک .

( Artichauts à la barigoule ۵۱۷ )

بالاده تعریف او لندینی وجهمه انکنارلاری پیشیر ب تیزله د کدن  
صکره یتمش بیش غرام ایجه صوجوق قیمه سی آلو ب او مقدار  
ا کمک ایچنی براز آت صوینده ایصالاده رق قاریشیدیر .  
صوغان و براز منطار علاوه ایت . بعده بر تجربه بیه یارم یورمه قدر  
تره یانغی قویوب بوقیمه بی قاور طوز و بوبینی ، بربینی طوق ایچون ده  
براز اون سرپه رک انکنارلارک اور طه سفی دولدیر و باراقلری او زرینه  
شکر .

صوکره بر تجربه بیه ب کچه زیتون یانی قوی ، انکنارلاری ایچنده بیز  
خفیف آتش او زرینه وضع ایدوب او سنته ده ب صاج اورت و بونک  
او سنته ده آتش دولدیر . یارم ساعت پیشمه کفایت ایدر . ب لمونی  
درده کسه رک کوشکلرینه قویدیغک طباق ایله صالح ستر او له رق  
سفره بیه کوتور .

( Artichants crus à l'huile ۵۱۸ )

لزوجی قدر انکنار آلو ب هر برینی جسامته کوره <sup>اسکن</sup> و یا اون  
پارچه بیه پارچالا . صوکره بالاده سویل دیکمز کی حاشلا . ب ر سوز چکده  
کوزلجه صوینی سوز . اون ایله بولاما ج یا پوب پارچه لری بوكا بوكا  
قیزغین یاغه آتاب قیزارت . بعده طباغه قویرق او زرینه طوز سرب  
و تناول ایت .

and fruit desserts. Some of the recipes seem to be made of simple ingredients to be prepared quickly, while the other more sophisticated recipes are geared towards professionals.

Many of the recipes are accompanied by French titles. This may be due to the fact that the Ottoman language did not have its own names for these dishes, which were mostly western in origin.

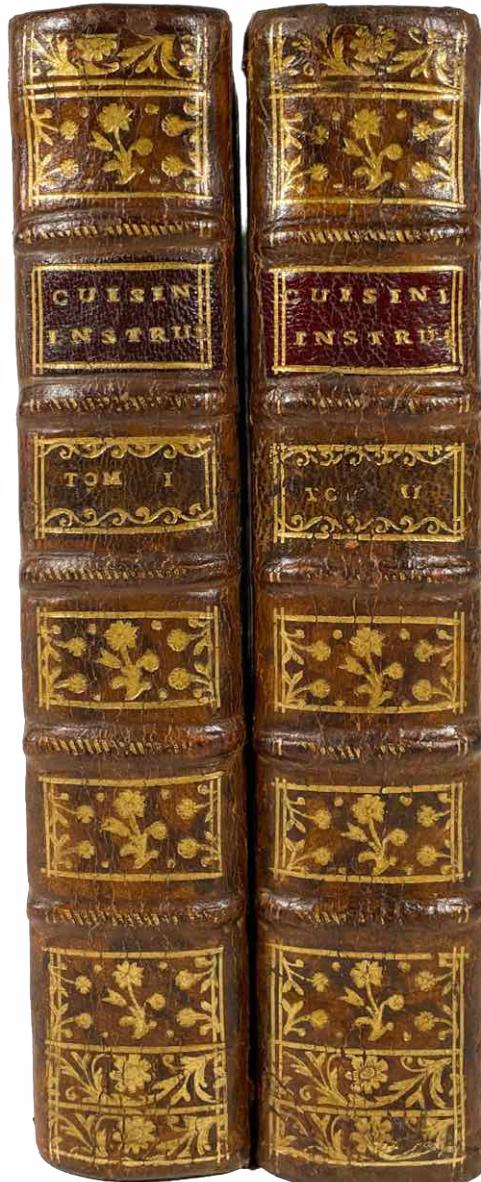
Not much is known about the author Mahmud Nedim bin Tosun, Aşçıbaşı or “the Master Chef,” as he calls himself. It is estimated that he was born around 1870 due to the fact that he was a young officer in 1898, and that he was of Cretan origin. His first work was simply titled *Aşçıbaşı* (Chef) and was published in 1900. It was written for soldiers who didn’t know how to cook. In the introduction to our book, he admits that as a child he helped his mother in the kitchen. He also writes that he read articles which were intended for female readers and that they were exceedingly helpful to his profession.

The first edition (1919) is exceptionally rare and not in OCLC.

The upper wrapper depicts a woman in the kitchen, in an apron, stirring a pot. Around her is smoke and various kitchen utensils. She has a short flapper haircut and is wearing a long dress that covers her arms.

A very good copy.

¶ OCLC: Harvard, and three locations outside of the United States.



*How to Become a Well-Informed Cook  
in Pre-Revolutionary France*

**56. TRAITÉ HISTORIQUE et pratique de la cuisine ou le cuisinier instruit.  
Paris: Cl. J. B. Bauche, 1758.**

12mo. Four folding plates; woodcut initial, woodcut head and tailpieces, and woodcut illustrations in the text. Two volumes. 2 p.l., clvi, 468; 2 p.l., 552, 84, [4] pp. Contemporary mottled calf, spines richly gilt in six compartments, red morocco lettering piece on spine, all edges red, marbled endpapers. \$3500.00

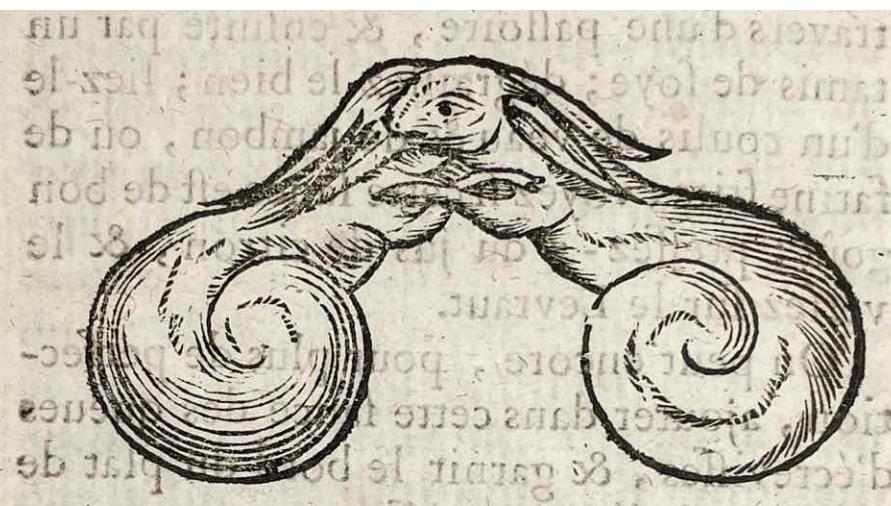
The FIRST and ONLY EDITION of this extensive French cookbook, sometimes attributed to Menon.

[It is] *the last of the notable pre-revolutionary cookbooks, but it probably supplies the best single introduction to eighteenth-century French cookery....Second, the Traité historique et pratique de la cuisine is the first French cookbook to use illustrations of how foods are to be presented and, so far as I know, the only one before the Revolution.*  
— Wheaton, *Savoring the past*, p. 206 (and see pp. 207-8 for more on this important work).

Although OCLC and Vicaire list this work under Menon, most historians now doubt that attribution (see the exhibition catalogue *Livres en bouche* no. 215 and Wheaton above).

This incredible compendium of gastronomic instruction is so full of information it had to be divided into two volumes. There are ten chapters. Chapter one is all about broths, both fat and lean and includes recipes for *les Jus* (a strained broth made from vegetables); *les Coulis* (a sauce made from meat juice derived from roasted meat); and *les Potages* (a thick stew typically made of boiled vegetables, grain, and meat or fish). Chapter two is on the presentation of meat dishes; chapter three is for preparing large game, and also covers charcuteries. Chapter four is about domestic poultry, and chapter five writes more in depth on the subject of game animals. Chapter six is a comprehensive study on how to cook both fresh water and salt water fish, and includes information on cooking amphibious creatures such as otters, beavers, platypus, and frogs. Chapter seven is about both sweet and savory pastries, including *terrines* (composed of a layered loaf made in a rectangular ceramic dish which is

je vous donne ici. Ficelez-le pour le main.

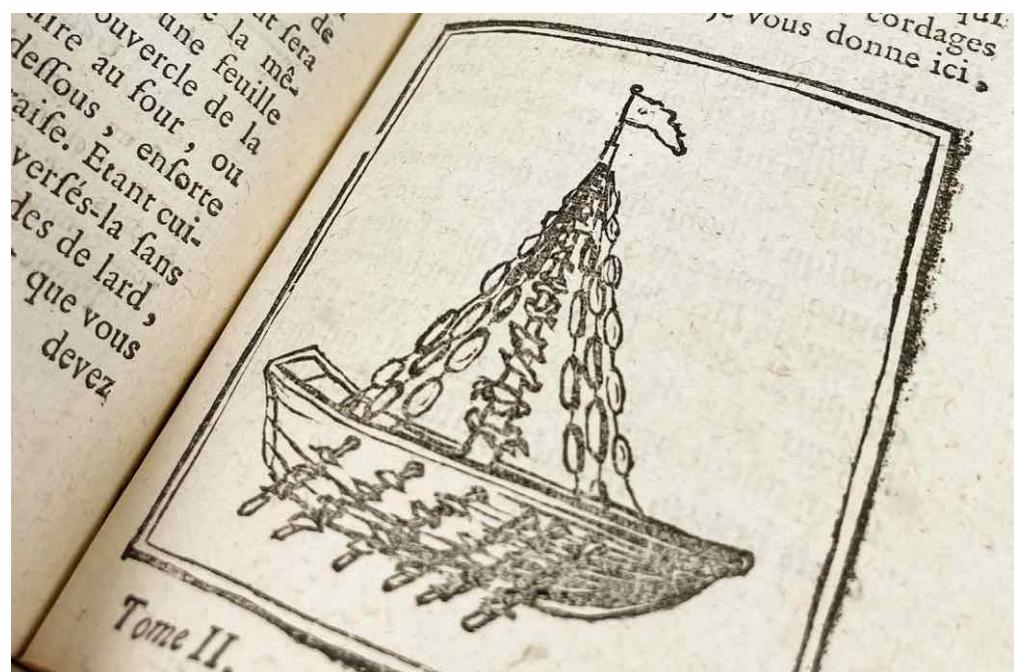


aussi bien que leurs pattes de devant. Ficelez-les pour les maintenir dans cette forme. & faites-les cuire ainsi dans une

farce Levraut. Cousez le pour que la farce ne sorte point, & retroulez-le comme s'il étoit au gite, en lui mettant les pattes de devant sous le nez, & les deux pattes de derrière sous le ventre, de la maniere que je vous le marque ici. Fi-



cellez le pour le maintenir dans cette forme; faites-le cuire ainsi dans une braise qui soit bien nourrie. Etant cuit, dressez-le dans le plat que

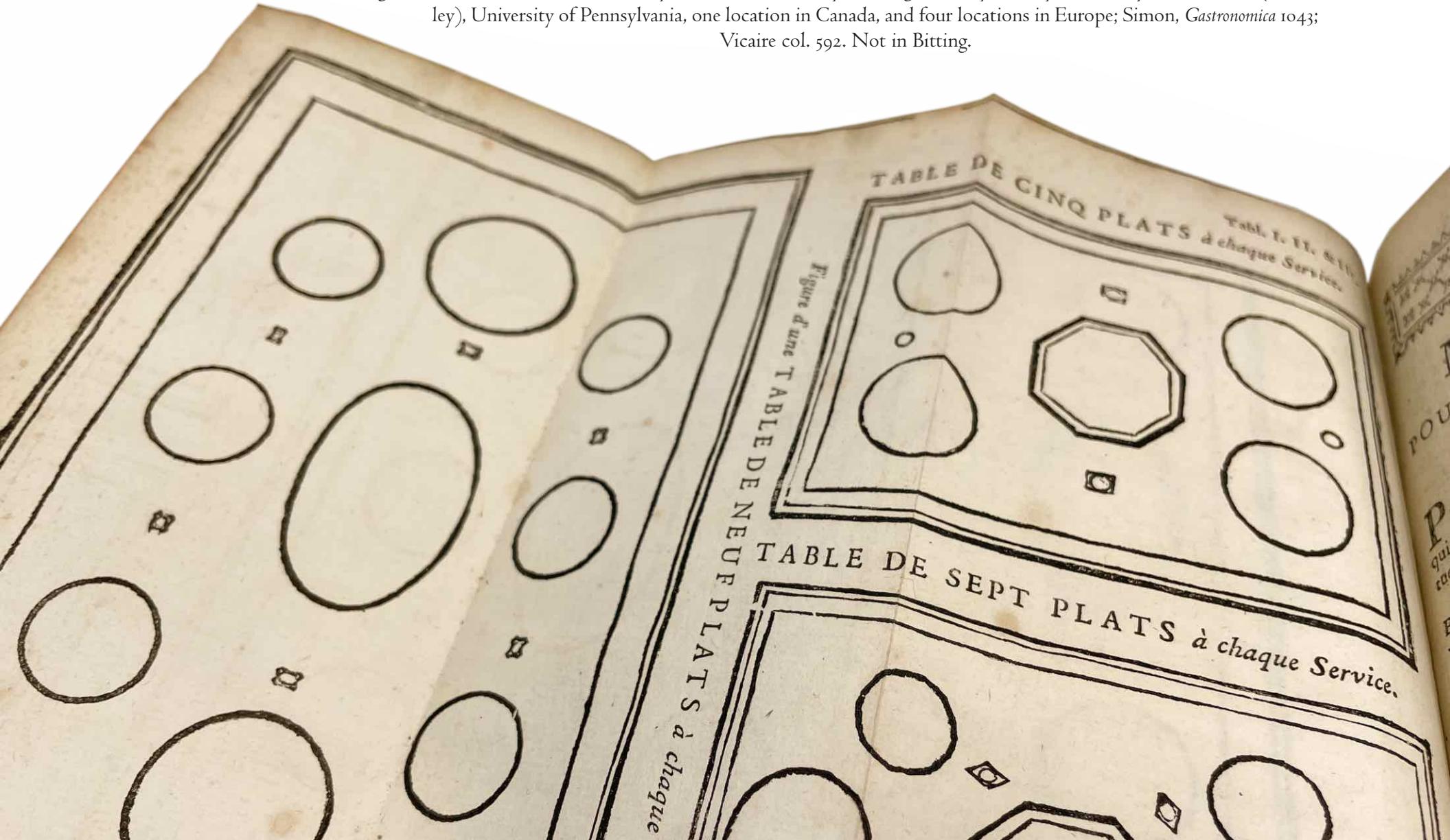


Tome II.

made up of meats, *pâtés*, and sometimes vegetables, and then sliced and served cold); and *timbales* (a molded dish made up of rice or some other forms of starch and meat.) Chapter eight is about *pâtisseries* such as *beignets* and *crêmes*, and chapter nine is on stews and other types of slow cooked dishes, with both modern and ancient recipes. Finally, chapter ten is written on vegetables, roots, and herbs.

The numerous woodcuts in the text depict various dishes, and the folding plates are of table settings. There are also many illustrations of the animals before they have been cooked.

¶ Cagle 346; OCLC: New York Academy of Medicine, Library of Congress, Lilly Library, University of California (Berkeley), University of Pennsylvania, one location in Canada, and four locations in Europe; Simon, *Gastronomica* 1043; Vicaire col. 592. Not in Bitting.



*Early Roman Vegetarianism*

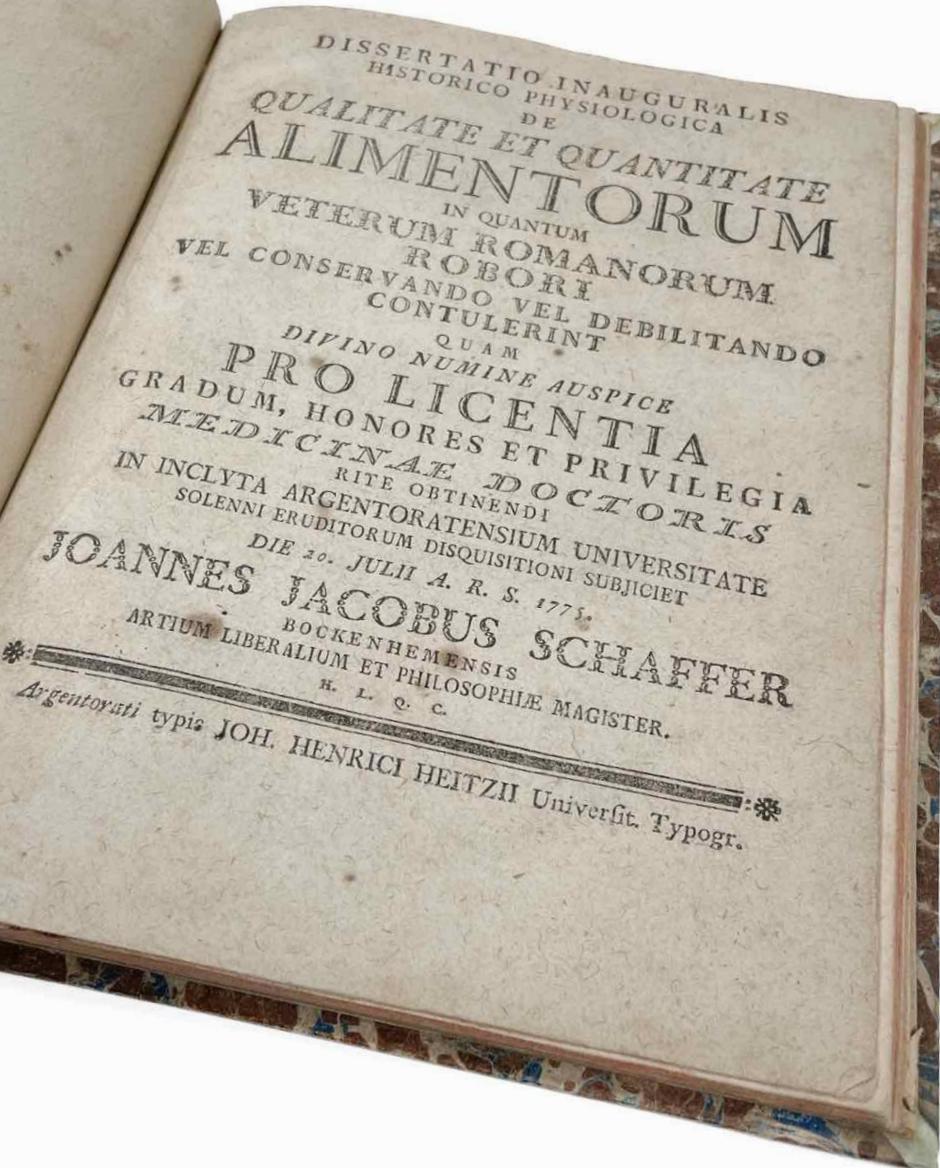
57. (VEGETARIAN cooking.) Schaffer, Johann Jacob. *De qualitate et quantitate alimentorum, in quantum veterum Romanorum robori vel conservando vel debilitando contulerint*. Strasbourg: Johann Heinrich Heitz, 1775.

Small 4to. Woodcut headpiece and woodcut historiated initial. 1 p.l., 70 pp. Period quarter calf over marbled boards with vellum tips, lightly browned throughout due to paper quality, a few minor spots to title page. \$1500.00

The FIRST & ONLY EDITION of this rare study of the early Roman diet and its effect on health. What is particularly unusual about this early culinary history, is its argument for a vegetarian diet through references to classical history, statehood, and health.

The author, Johann Jacob Schaffer, (1751-1819) writes that while the Romans ate a moderate, vegetarian diet they remained a strong and well-ordered nation, but once they fell to gluttony and added meat and fermented beverages to their diet, they became enfeebled. He also describes the excellent quantity and quality of the plant-based foods available in Italy and how different regions are able to be self sufficient due to the abundance of the food produced.

Shaffer extends his argument for a vegetarian diet through a criticism of the carnivorous eating practices in Russia and Lapland. He describes how these “forest people” devote all of their energies towards “a continuous war with beasts and animals: there they are captured with snares, cut with arrows, pierced with bullets, hacked with axes, seasoned with salt.”



The northern culture around food is in direct contrast to the more temperate regions where the abundance of food that comes from the land is easily come by. Shaffer reflects that of necessity, those who eat meat, such as the Russians and Lapplanders, would be so much healthier if they knew about soil cultivation and were able to grow vegetables.

A good copy in a handsome binding.

¶ OCLC: seven locations outside of the United States.



## EXORDIUM.



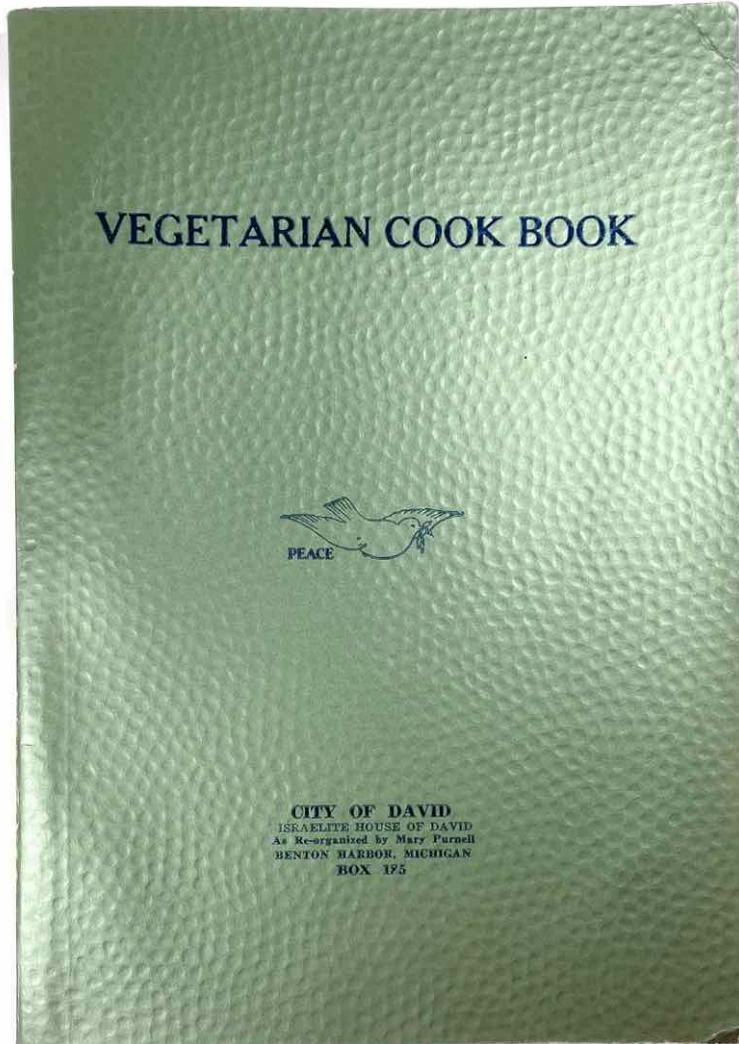
Uter e duobus humanæ sanitati conducat magis, animalisne victus an vegetabilis; utra in affumendis cibis norma sit homini salubrior, generofane in paucis circumscriptio, an blanda in multis varietas; utrum corpori sit utile didioris, plurimis saepe disputatum est a), nunquam definitum. Dum enim alii moribus integrarum gentium judicibus b) contendunt, plantis solis hominem debere enutririri; neque populum quemvis esse robustum magis, pigra leguminibus viscera denas.

*“The Motto in Cooking Should Always be Purity, Quality, Cleanliness and Careful Preparation”*

**58. (VEGETARIAN cooking.) Vegetarian cook book. Benton Harbor, Michigan: City of David, Israelite House of David as Re-organized by Mary Purnell, [1934].**

8vo. One repeated illustration on upper wrapper, verso of upper free endpaper, title page, and verso of lower free endpaper. 2 p.l., ii, iii, [1 - blank], 141, [3] pp. Original metallic green wrappers printed in blue, upper right corner of upper board slightly creased, entire book printed in blue ink. \$600.00

This is the fourth edition of the House of David vegetarian cook book, but the FIRST EDITION under the Mary's City of David imprint. Mary Purnell, (1862-1953) and her husband, Benjamin Purnell (1861-1927), first founded their communal Israelite Adventist religious colony in Benton Harbor in 1903. After Benjamin Purnell's death, the community split over leadership succession and Mary Purnell purchased a small plot of land near the original community, establishing the new colony that became popularly known as Mary's City of David. There, the community was able to grow their own produce and run their own poultry and dairy farm. Vegetarianism was and continues to be an integral part of the community's teachings. The author writes that "We, from a faith standpoint, see [that] meat eating feeds lust and corruption, shortens life and is altogether cruel." They interpret the commandment which states "thou shalt not kill" to include not taking the lives of animals.



## MEAT SUBSTITUTES

### VEGETABLE NUT ROAST

2 cupfuls red beans	1 cupful walnuts
1 cupful macaroni	1 teaspoonful parsley (chopped)
3 small onions	2 hard boiled eggs
1 cupful cheese	1/2 teaspoonful sage and thyme
1 cupful dry bread crumbs	1 teaspoonful salt
1 egg	1 teaspoonful celery salt

Soak beans over night in water, drain off and cook until tender. Cook macaroni until tender. Chop onions fine and in oil until yellow; grind the macaroni and walnuts; add cheese, bread crumbs, parsley and herbs, and hard boiled eggs, chopped fine. Salt and pepper to taste. Beat egg and make mixture. Mix all together well and shape into loaf; put in baking pan and oil the top well. Bake one hour in the oven and serve with brown sauce.

### NUT ROAST

1/2 cupful dry bread crumbs	2 tablespoonfuls butter
1 cupful English walnuts	2 eggs
1/2 cupful peanuts	1/4 cupful tomato catsup
1/2 cupful celery (chopped fine)	1/2 cupful chopped parsley
1/2 cupful an tomato pulp	1 teaspoonful salt
1/2 cupful chopped onion	2 tablespoonfuls browned flour
1/2 teaspoonful pepper	

Blend together, add the ground nuts, catsup, and seasonings; add beaten eggs and oil and until thoroughly blended. A little browned bread to hold it together while shaping into a well oiled baking pan and bake forty-five minutes with brown gravy and serve with brown sauce.

In the preface, the author instructs the reader to "endeavor to use the various food materials to the best possible advantage — carefully preserving their nourishing qualities and maintaining their true value." There are ample opportunities to do so, given the volume and variety of recipes provided.

The book is divided into many sections, including some writing on the medicinal properties to be found in a number of fruits, vegetables, tubers and grains. Recipes range from breads, to eggs and meat alternative dishes, to vegetables, and then to desserts and preserved foods.

Mary's City of David still exists to this day.<sup>1</sup> On their website, there is an early photograph of Mary Purnell with a dove perched on her head. The dove theme is continued in an image of a dove in flight that carries throughout the book. The community has a history of forward thinking. Among their triumphs listed on the website are the fact that women in their community could vote and hold office in 1903 (the 19<sup>th</sup> amendment allowing women to vote in the United States wasn't ratified until 1920); John Philip Sousa led their jazz band in 1921 in San Francisco; Jackie Mitchell, professional baseball's first woman, pitched for them in 1933; and the abundance of produce from their many agricultural concerns led to making Benton Harbor's farmer's market the "largest in the world" during the 1940s and '50s. There is a wonderful photograph on the website showing their long-haired "all-stars" baseball team. They also had a successful early vegetarian restaurant in Benton Harbor, Michigan.

In the section on the medicinal qualities of certain foods, two of the lines of text are printed upside down.

In fine condition.

¶ OCLC: Hamilton College Library, Kansas State University, Harvard, Clarke Historical Library, Michigan State University, and Virginia Tech.

<sup>1</sup> To learn more about Mary's City of David, visit <https://www.maryscityofdavid.org/index.html>.

*French Cookery in England*

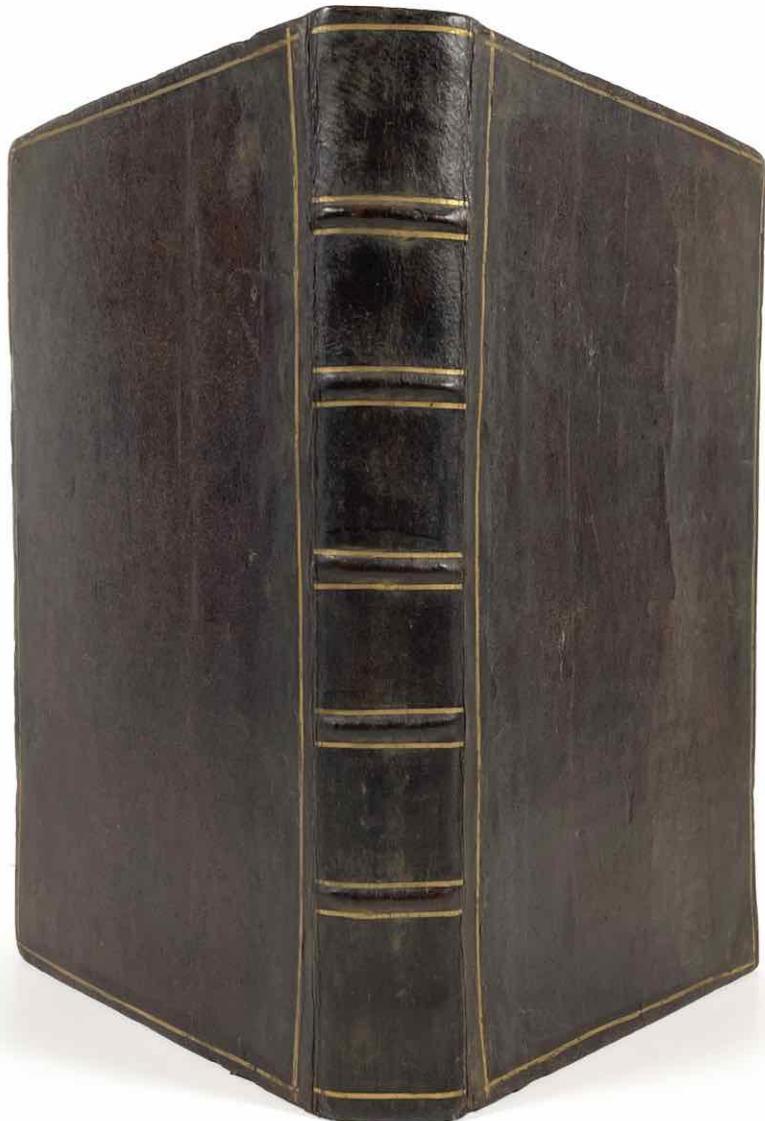
**59. VERRAL, William. A Complete System of Cookery.**  
London: Printed for the Author, Edward Verral, &  
Rivington, 1759.

8vo. Woodcut headpieces and initials. 7 p.l., xxxiii, [1 - blank], 240 pp. Contemporary calf expertly rebacked, spine in six compartments with raised bands and a single gilt fillet, single gilt fillet around sides, light foxing.

\$6500.00

FIRST EDITION. "The chief end and design of this part of my little volume is to shew, both to the experienced and unexperienced in the business, the whole and simple art of the most modern and best French Cookery; to lay down before them such an unerring guide how it may always be well managed, and please the eye as well as the taste of every body; and to shew too, by notorious errors I have frequently seen....

"First then, give me leave to advise those who please to try the following receipts, to provide a proper apparatus for the work they take in hand, without which it is impossible it can be done with the least air of decency; and before I finish this, shall further shew by maxims unexceptionable, that a good dinner cannot be got up to look neat and pretty without proper utensils to work it in, such as neat stewpans of several sizes, soup-pots, &c. to do it withal, though your provisions be never so good...a surgeon may as well attempt to make an incision with a pair of sheers, or open a vein with an oyster-knife, as for me to pretend to get this dinner without proper tools to do it..." from the Preface.



## XI.

Potage aux écrevisses.  
Crawfish soup.

You make this soup with the broth of meat or fish, just as you like best; for your stock you must provide two or three small flounders, eels, gudgeons, &c. put 'em boiling in about three quarts of broth or cold water; when it is pretty nigh upon boiling before you skim it well. If you chuse the maigre sort, put in half a dozen onions, three or four carrots cut in pieces, and some parfley, a little spice and whole pepper, about three-quarters of a hundred of crawfish if pretty large will do; take off the small claws and the shells of the tails, and pound them &c.

your stock, about an hour, strain it off, and break in some crusts of French bread to thicken it, and if you can the spawn of a lobster, (that within gives the best colour), pound it, and put to it, strain it through your etamine, and keep it boiling hot only. My reason for it, is this: when it boils, if 'tis two minutes, all the beauty of it (which is the colour) subsides, and the broth swimming at top, put your crawfish in, make hot, only preserve a few to lay round your dish, with a rim of small slips of bread fastened with the white of an egg to prevent their rolling in. No bread with this soup.

Prawns make an excellent soup done just in the same manner; but you must observe there is a small bag



## P R E F A C E.

*R O M a presumption of  
F some small success from my  
E friends I venture to publish  
the following treatise. To pretend to  
write for fame would illy become a  
person in my sphere of life (who am  
no more than what is vulgarly called  
a poor publican.) 'Twould be an un-  
paralleled piece of imprudence, and  
wholly incompatible to reason and the  
nature of things. 'Twill be sufficient*

B for

After several more pages of anecdote and practical advice, Verral (who refers to himself as “a poor publican”) provides over 150 recipes with their titles in French and English. Although Verral describes St. Clouet as his patron, by the time of the book’s publication Verral tells us that St. Clouet has left the Duke of Newcastle and is in the employ of “marshall Richlieu” as his *maitre d’hotel*. This is probably Louis François Armand du Plessis, Duc de Richelieu, 1696-1788, who was famous for his loose morals and friendship to the comtesse du Barry, herself important in culinary history and intrigue during the reign of Louis XV. It is apparently from St. Clouet that Verral has learned these recipes.

A good copy of a delightful recipe book.

¶ Bitting p. 477; ESTC: Harvard, Kansas State University, Los Angeles Public Library, New York Public Library, Library of Congress, University of Chicago, and seven locations outside of the United States; Lowndes p. 2764; Maclean, p. 147 (not noting the preliminary leaves); Oxford p. 89; Pennell p. 158; Simon, *Gastronomica*, 1553; Vicaire cols. 859-60. Not in Maggs.

*A Native American Plant is Used  
as Food Coloring*

**60. WHITMAN & BURRELL'S RECEIPTS. Little Falls, New York. [c. 1875].**

Broadside: 30.3cm x 16.9cm. Signs of having been folded three times, faint holes at the folds.

\$350.00

The extremely rare FIRST & ONLY EDITION of this broadside collection of receipts concerning annatto and its use in cheese and butter. The first recipe is from Whitman & Burrell in Little Falls, N.Y. and it describes how to prepare annatto (or "annattoine") to color cheese and butter orange and yellow. Annatto is derived from the orange-red seeds of the achiote tree, a plant which is indigenous to Central and South America, Mexico, and the Caribbean. It is nutty and peppery and is used to color foods yellow and orange.

The broadside also provides a recipe to prepare annatto in cold water as well as another for "preparing annatto seed" for its use in coloring food. The last two recipes are for preparing Bavarian and Irish rennets.

Peppered throughout the broadside are subtle plugs for Whitman & Burrell's hardware store. The hardware store was owned by David Hamlin Burrell (1841-1919) and, depending on when the broadside was printed, either by Rodney or Walter Whitman.

Burrell, was a successful businessman and had a great interest in cheese production. After an extended stay in England, Burrell's "attention was called to the superior quality of the English Cheddar cheese and after gathering all the information he could he set sail for America with the new purpose of inaugurating a movement that would improve the quality of butter and cheese in central New York."<sup>1</sup> His first act towards this endeavor was to purchase a hardware store. The store had a strong connection with the farmers in the community and became a place where farmers could talk about their work and exchange ideas. "It was an ideal place for Mr. Burrell to become acquainted with the dairymen and get them to try the new methods that he believed would be of great benefit to the dairy industry."<sup>2</sup>

Little Falls once had a thriving cheese business. After the advent of paved roads and milk trucks in the 1920s, however, most dairy farmers switched to milk, which makes this broadside a nice memento of a lost period in American cheesemaking.

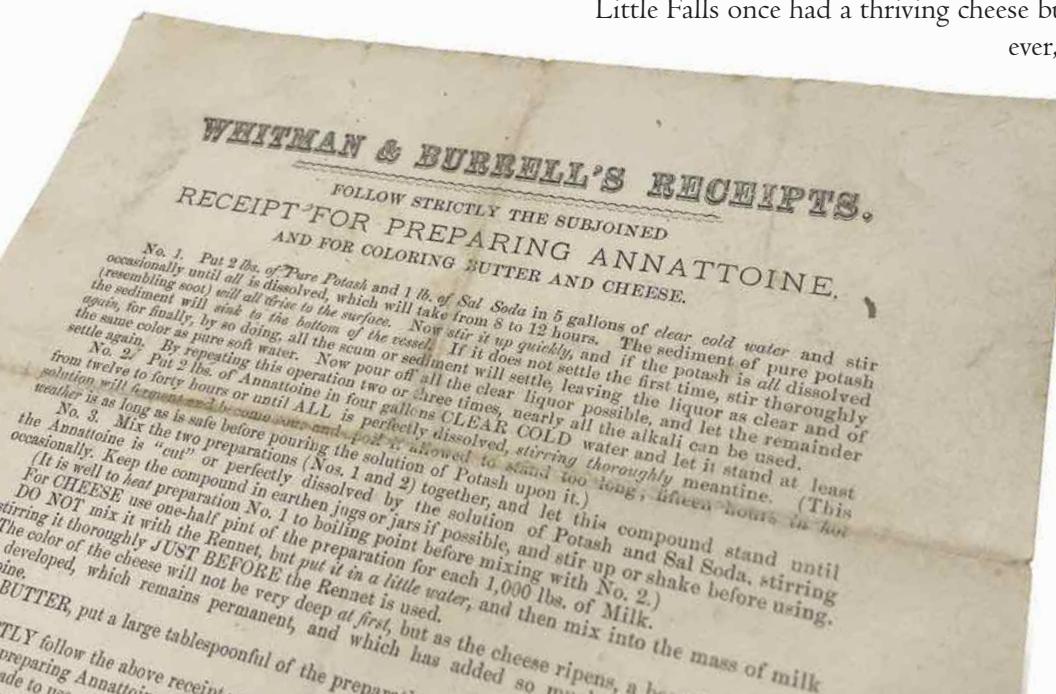
As the hardware store first opened in 1868 and had a name change in 1882, we are able to place the publication of this work somewhere between those dates.

In very good condition.

¶ Not in OCLC.

<sup>1</sup> For more on Burrell, see the Schenectady Digital History Archive at [https://www.schenectadyhistory.org/resources/mvgw/bios/burrell\\_david.html](https://www.schenectadyhistory.org/resources/mvgw/bios/burrell_david.html).

<sup>2</sup> Ibid.





*An Incredible Collection of Bookplates  
on the Theme of Wine*

**61. (WINE: Bookplate collection.) A Collection of one hundred and ten bookplates. c.1950s-c.1990.**

Dimensions vary: 7.9cm x 5.9cm to 21.3cm x 15.1cm. 110 illustrated bookplates, most of which are etchings, lithographs, or woodblocks, some numbered, nearly all are signed and dated, some examples mounted or tipped onto cardstock.

\$1500.00

An impressive collection of one hundred and ten bookplates, all related to wine and ranging from c.1951 to c.1990. What is remarkable here is that the person who made the collection wrote down the artist's name and the bookplate's date on nearly all of the those collected.

Wine bookplates are not very common; to have so many examples, and in pristine condition (none of them have been used), is astonishing.

Some of the artists represented here are Hans-Ullrich Bewersdorff, František Bílkovský, Father Oriol Maria Diví, Zbigniew Dolatowski, Antal Fery, Maria Elisa Leboroni, and Károly Várkonyi. A majority of these prints, lithographs, etchings, woodcuts, and linocuts are signed and numbered. Depicted in these ex-libris are mostly agricultural references to wine-making. There are also quite a few sexy ones of nude ladies crushing or picking grapes; lounging with grapes; toasting from amongst the vines; and one in which a naked woman is posing with an owl who has his beak in the wine glass. There are a few which are biblical in nature. There are some humorous bookplates, such as the one that shows a man sipping a 1943 Hydromel (wine made from honey) and closing the door on a miffed woman with his foot, with the

caption “*Quand on a fermé la porte à l’amour on ouvre celle de la cave*” (When we have closed the door to love, we open the cellar door), as well as one depicting a naked man with most of his body stuck into a wine bottle licking up the last drop of Sauternes.

A little background on some of the artists: Hans-Ullrich Bewersdorff (1920-2008) studied at the Institute for Art Education in Berlin during most of World War II. He became a world-renowned artist who's preferred medium was the woodcut, and taught drawing at the Martin Luther University in Halle. František Bílkovsý (1909-1998) was a Czech graphic artist who explored many mediums and was very prolific in his work, creating over four hundred pieces in his lifetime. He was skilled in lithography, etching, drypoint, aquatint, and much more. Father Oriol Maria Diví is a benedictine monk who studied at the Conservatorio de las Artes del Libro where he learned engraving. There is a monograph from Granja Grafica press which was printed in 2011 with a collection of over 500 of Diví's bookplates, most of which were woodcuts from boxwood. Zbigniew Dolatowski (1927-2001) worked primarily in woodcut and linocut and the book as a piece of art was always at the center of his interests. Antal Fery(1908-1993) began his working life in the local sugar factory at the age of 13, meanwhile studying drawing in his spare time, until he was able to go on scholarship to the School for Applied Arts in Budapest six years later. From that day forward he pursued a career in graphic arts, and over time made over two thousand bookplates. Maria Elisa Leboroni studied at the Academy of Arts in Perugia, Italy and founded her own business selling her xylographic prints (a 15<sup>th</sup>-century form of woodblock printing). She has had some of her work printed in San Francisco through Chronicle Books. Károly Várkonyi (b. 1910) is a graphic artist who spent twenty-one years as an official in the ministry of agriculture in Budapest, and then moved on to teach art at a vocational school until 1973.

Each individual bookplate is in excellent condition. Preserved in an archival box.



*To Help in the Conservation of Wine*

**62. (WINE.) [Drop title:] Ce globe est de pur argent. [Rennes: Nicolas Audran, 1787.]**

Bifolium: 25.2cm x 20.3cm closed. One large woodcut. [4] pp. Unbound, slightly browned at edges.

\$1200.00

The extremely rare FIRST & ONLY EDITION of this prospectus for a newly invented “wine scale” (*le pèse-vin*), a silver graduated device that will measure the mass of liquids such as wine, vinegar and spirits, to assess their alcohol content. Today, such devices are usually called hydrometers and utilize the principles of buoyancy to measure relative density. Our author explains that this device can be used for the preservation of your wine to keep track of its condition and quality.

The inventor of the device is Joseph Alexandre Le Rouge. Monsieur de Briore – “whose name is well known in Brittany” – testifies to the instrument’s efficacy on April 12<sup>th</sup>, 1783. This was most likely Joseph Charette de Briord, whose estate was renowned in the 18th century for its vineyard. The prospectus also advertises the syrups and liqueurs produced and distributed by Le Rouge, writing that the high quality of his products have been repeatedly recognized. These syrups as well as the wine scale, are described as being available everywhere in Brittany, and in Paris with Christine Lecat, the wife of Le Rouge.

The anonymous author explains that the device is more useful than that of Monsieur de Montgolfier and that the scale’s use was approved by the States of Brittany in 1785. This prospectus includes an excerpt from a letter addressed to Le Rouge by the Comte de Bruc de Cléray, which attests to the instrument’s precision. Bruc de Cléray owned some of the oldest cellars in the Nantes.

On page [3] is a list of people who have subscribed to the use of this “wine scale” and directions for others who wish to subscribe.

*NOMS des Souscripteurs pour le Pese - Vin, avant i'impression de cet Avis, & qui, sur leur parole d'honneur de ne pas révéler le secret, sont instruits de la maniere de conserver les Vins.*

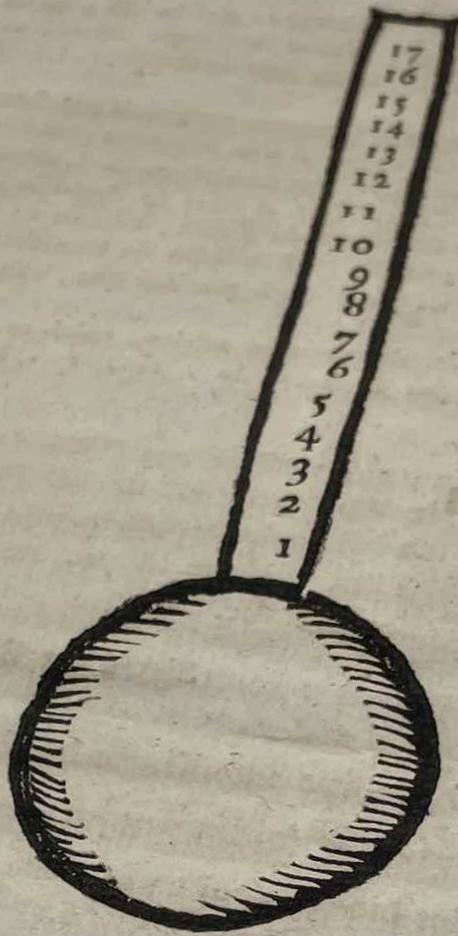
Roughly translated to:

*NAMES of the Subscribers for the wine scale, before the printing of this Notice, & who, on their word of honor not to reveal the secret, are instructed in the manner of storing the Wines.*

The prospectus also tells us that Le Rouge was endeavoring to help the wine trade in Brittany, but that he was also an inspector of the *Ferme générale*, which earned him much enmity from the farmers of that region. The *Ferme générale* was, at that time, an outsourced customs, excise and indirect tax operation, that collected duties on behalf of the king under renewable six-year contracts.

In very good condition.

¶ Not in OCLC.



CE GLOBE EST DE PUR ARGENT.

Plongé dans l'Eau, il s'éleve de lui-même jusqu'à la superficie, & demeure immobile à flot.

Plongé dans le Vinaigre, dans les Vins tournés à l'aigre & les Vins factices, il produit le même effet.

Plongé dans l'Eau-de-Vie double ou simple, il se précipite & ne remonte plus, à cause de la légéreté de ces liquides spiritueux.

Plongé dans du Vin de bonne qualité

*On the Wines from Alsace;  
Unrecorded*

**63. (WINE.) Francois-Marie Gayot, conseiller du roi, commissaire provincial des guerres, ordonnateur et subdelegué general de l'intendance d'alsace. Strasbourg, [c.1755].**

Broadside: 49.6cm x 41.2cm. One woodcut at the top, an ornamental border between the columns of text, signs of having been folded twice, one short tear at center fold at upper margin (not affecting text but just touching woodcut), one small hole at the bottom margin (affecting text), deckles remaining.

\$1750.00

The extremely rare FIRST & ONLY EDITION of this broadside regarding the purchase and transportation of wine from Alsace, printed in French and German. In this document it is made clear that any merchants who wish to export wine out of Alsace must first get a signed contract stating how many wine barrels are being exported. The broadside is to "be read, published & posted everywhere where needed, so that no one claims ignorance." This portion of the broadside was "Signé" in Strasbourg by Francois-Marie Gayot on 4 March, 1746. Gayot was the King of France's Councillor, Provincial Commissioner of War, Ordinator and Sub-Delegate General of Alsace.

The second part of the document addresses cabaret owners and innkeepers who intend to purchase wine in Alsace. They must adhere to the above law and be held accountable for the exact quantity of wine they have purchased for their businesses. The fine for mis-handling or misrepresenting the wine is one hundred *livres* and, in some cases, confiscation of the wine. This part is signed in Strasbourg on 24 November, 1755, by Jacques Pineau, Chevalier, Baron de Lucé and Monseigneur Roullin.

Alsace is a region of France which has fluctuated between being part of Germany and France. It is populated by speakers of both French and German. This second part of the broadside was probably printed in both languages so that no one could feign ignorance due to a language barrier.

Early printed material about wines from Alsace are very rare.

With a fine woodcut at the top of a coat of arms, displaying feathers to the left, leaves to the right, a crown at the top, three *fleur-de-lis* in the center, and a Maltese cross at the bottom.

¶ Not in OCLC.



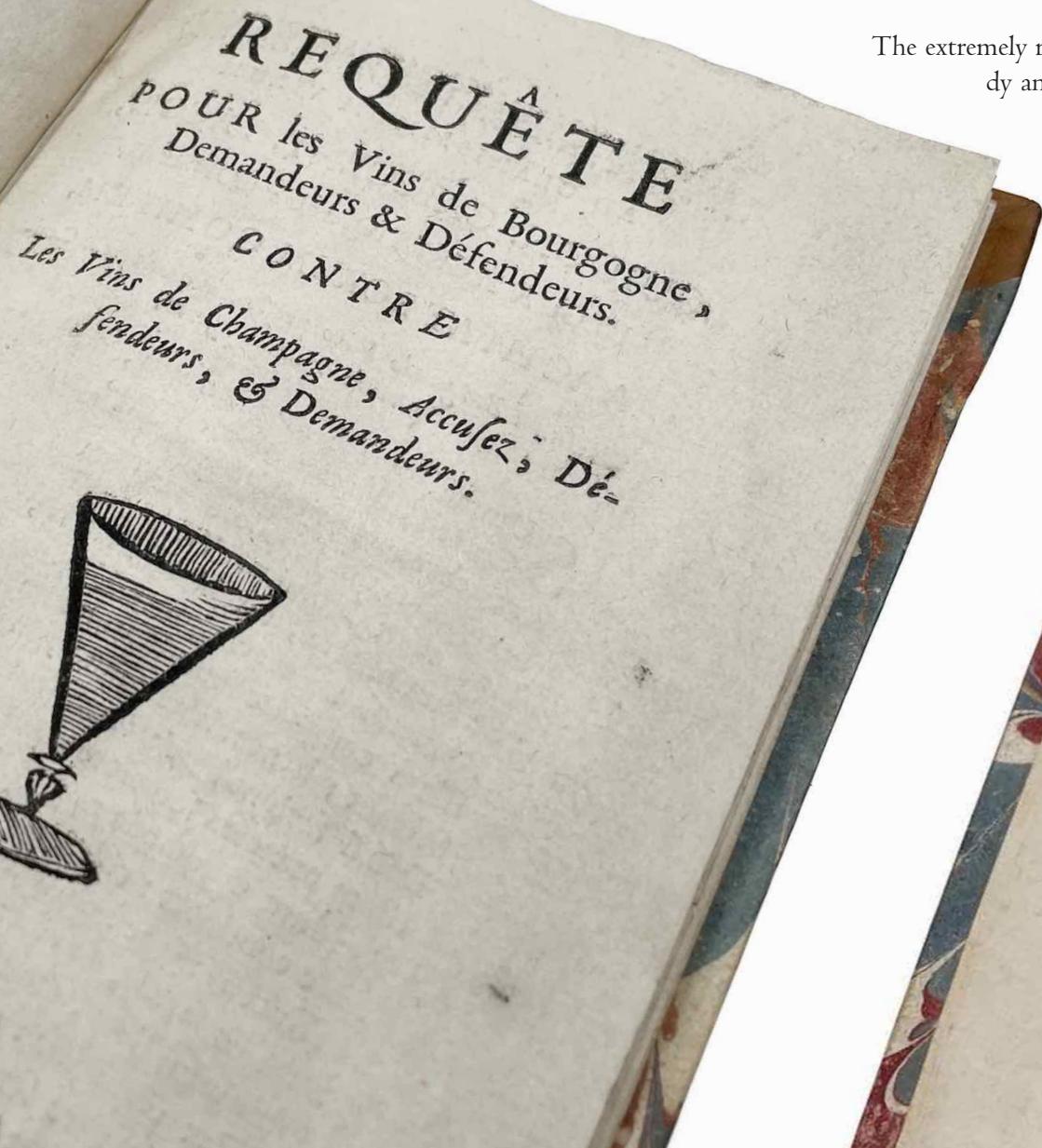
*An Unrecorded Debate Concerning  
Burgundy & Champagne*

64. (WINE.) **Requête pour les vins de Bourgogne, demandeurs & défendeurs. Contre les vins de Champagne, accusez, défendeurs, & demandeurs.** Dijon: Antoine de Fay, [1712].

8vo. Woodcut on title page. 8 pp. Half-calf over marbled boards.

\$2500.00

The extremely rare FIRST & ONLY EDITION of this debate concerning Burgundy and Champagne. The first argument is in support of Burgundy and it is by Bénigne Grenan (1681-1723), a professor of rhetoric from the Collège d'Harcourt in Paris. Not surprisingly, Grenan was born in Noyers, Burgundy. His poem is in Latin.



AD CLARISSIMUM VIRUM  
GUIDON. CRESCENT. FAGON,  
REGI A SECRETIORIBUS CONSI LIIS,  
ARCHIATRORUM COMITE M,  
Ut suam Burgundo Vino præstantiam adversus Cam-  
panum Vinum afferat.

**S**umme Paxonix Magister artis,  
Cui se Gallia tota debet, ex quo  
Rex debet vegetam tibi salutem;  
Burgundus tibi supplicem libellum  
Huc affert Bromius. Vides ut olli  
Se summittere, turgidosque fasces,  
Remensis neget arroganter Uva.  
Illam compta cohors beatulorum  
Stipant; hanc miserè colunt, in unâ  
Defixi faciunt beatitates.  
Illam præterea ferocioræ  
Rati...

The second poem is in French and it is by Auguste Poubeau de Bellechaume. It is addressed to Guy Crescent Fagon, a doctor at the Faculty of Medicine, and it asks the doctor to proscribe Champagne as unhealthy. This is written, in part, because although Champagne is becoming popular, everyone knows that Burgundy is healthier for you and that it is the wine that doctors tell their patients to drink. But along the way, Bellechaume does note Champagne's allure and charm:

*On voit de toutes parts sa liqueur effrénée,  
De bijoux éclatants superbement ornée*

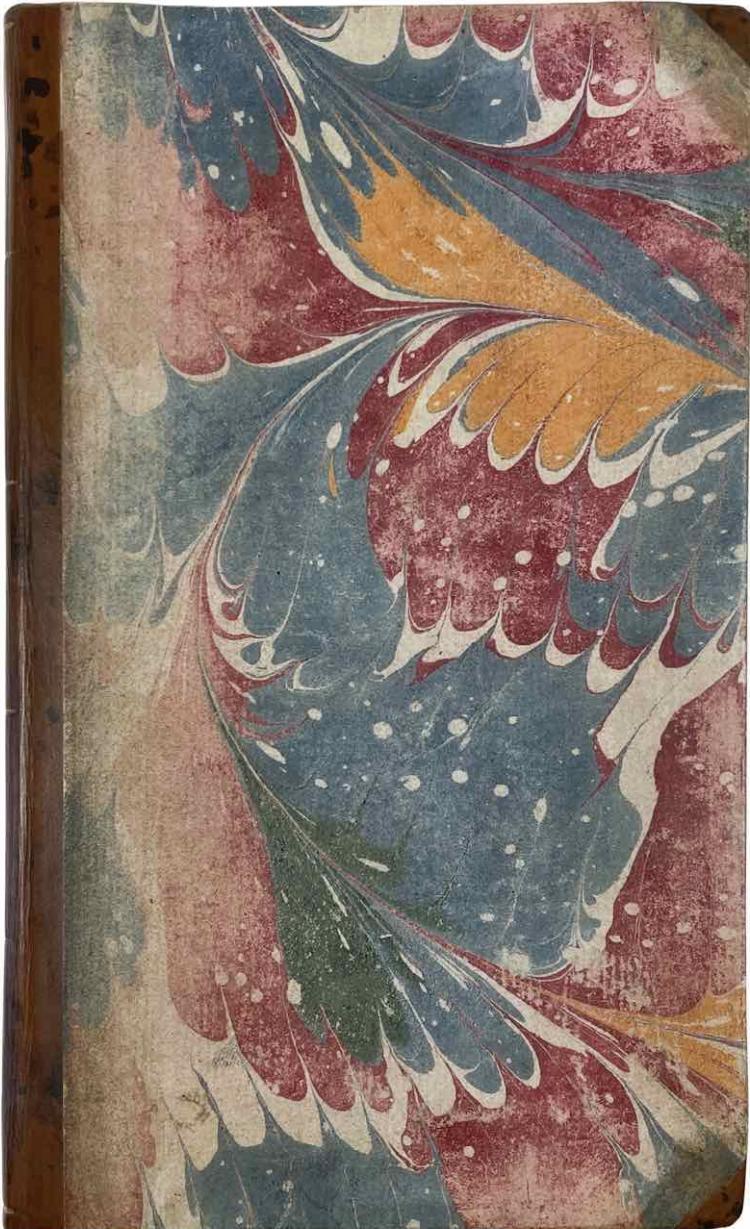
Roughly translated to:

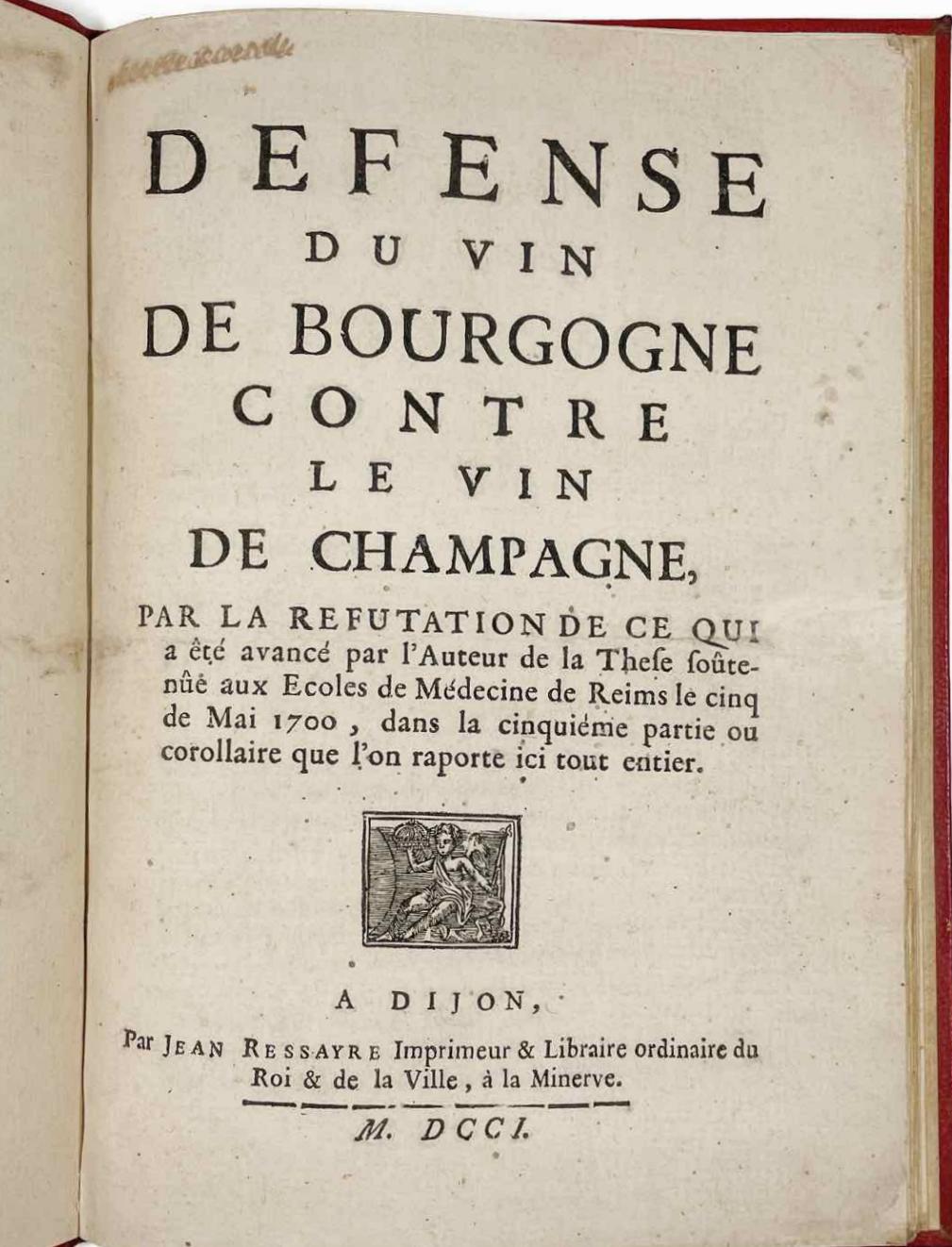
*We see its unbridled liquor everywhere,  
Beautifully adorned with dazzling jewels*

The third and final poem is also by M. de Bellechaume and it concerns the earlier well-known fights between Coffin and Grenan concerning the relative merits of Burgundy and Champagne. Bellechaume encourages them both to leave their arguments behind and to become familiar with the differences between Burgundy and Champagne by drinking both of these "liqueurs ravissantes."

A very good copy in a handsome binding.

¶ Not in Cagle, Fritsch, Oberlé, OCLC, Simon, or Vicaire.



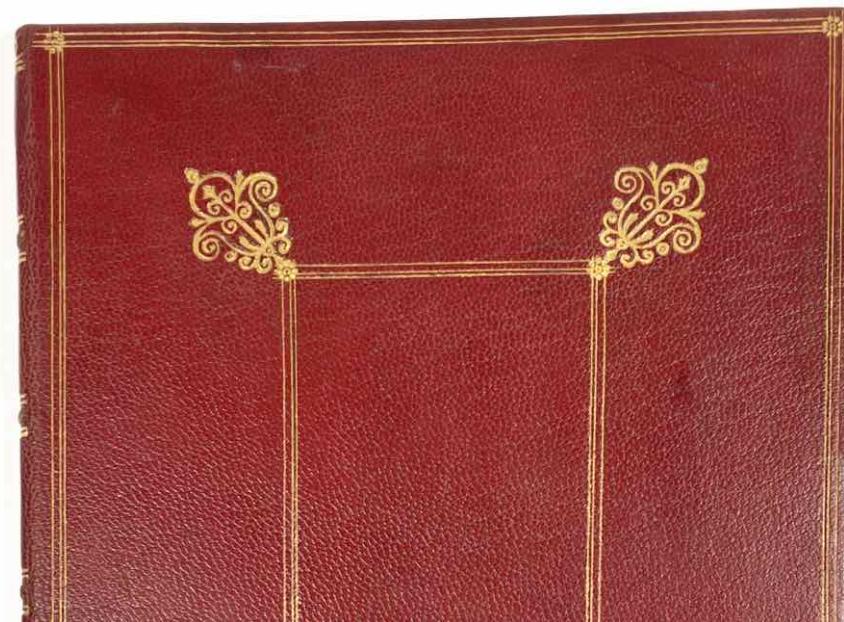


*One of the Rarest and Earliest Works  
on Burgundy*

65. (WINE.) [Salins, Jean Baptiste de.] *Defense du vin de Bourgogne contre le vin de Champagne*. Dijon: Jean Ressayre, 1701.

Small folio. Woodcut device on title page. 23, [1] pp. Recent gilt red morocco in the style of the period, triple gilt fillet, rosettes in corners, floral motif at corners of inside panel, spine in six compartments, raised bands, spine gilt, edges with a gilt roll pattern, expert paper repair at the fold of the final leaf (not affecting text).  
\$5000.00

The extremely rare FIRST EDITION of Salins' argument that Burgundy is a better wine than Champagne. The first section of Salins' *Defense* reprints the "cinquième corollaire" of a thesis by Pierre Le Pescheur. Le Pescheur's position was delivered to the school of medicine in Reims in 1700 and argues for the superiority of Champagne. Salins responds by arguing in support of Burgundy. Not surprisingly Salins' work was very popular in Beaune and by 1705 was in its fourth edition.



Portions discuss the cultivation of the vines; the differences in *terroir*; comparisons of color, taste and mouth-feel; the consistency of the wines produced in each region; fermentation differences; and the wines' health properties and chemistry. References are made to specific wines produced in Burgundy (including Santenay, Chassagne, Pommard, and Volnay) and Champagne (including those from Ay, Haut-Villiers, Pierry, Sillery, Verzenay, & Taissey).

The rarity of this first edition can't be overstated. I have had the second edition only once (two institutional locations only) and this is the first time I've ever seen the first edition. It is lacking from the Bibliothèque nationale de France, Cagle, Chwartz, Fritsch, Oberlé, OCLC, and Vicaire. The only other reference to it that I have been able to find to the first edition is in Simon's *Bibliotheca gastronomica*, 456.

Title and date written in a contemporary hand on the verso of the final leaf and contemporary handwritten page numbers at the top of most leaves (probably due to the work having been once bound with others in a *recueil*).

A very good copy in a handsome binding.



CINQUIÈME COROLLAIRE  
de la These de Reims.

  
N vante pour l'ordinaire dans le Vin, la couleur, l'odeur, la saveur, la consistance, la duree, & enfin le Terroir où il croit : car  
Quand donc tout cela

66. (WOMEN'S RIGHTS, domestic violence, & alcoholism.) Norris, Frances B. The inebriate's wife's reason for hating strong drink.[Probably Boston, c.1858-1860.]

Broadside: 33.8cm x 16.5cm. Printed in two columns, signs of having been folded three times, light spotting, small tear to upper horizontal fold, some chipping and folding to left edge, lower right corner torn away affecting one letter (sense still clear). \$1000.00

The extremely rare FIRST & ONLY EDITION of this twenty-four stanza activist poem. The author, Frances B. Norris, is advocating for temperance laws. In the coda, Norris writes that she has composed this poem as a response to people who disapprove of her public speaking against alcoholism.

*It is a sad fact that there are some who will object to anything being said by a woman which will make man wiser or better; but I think the objections indicate a weak mind or a bad heart, or both. There are no objections against my sex appearing on the stage, or giving lectures on woman's rights. I will speak on woman's wrongs till the rum-rule or the evils of intemperance are done away.*

The poem speaks passionately of Norris' own life and women's collective experience under the yoke of domestic violence and the shame and pain that goes along with it. Norris maintains that drinking alcohol leads to a life of ruin, pointing to incarcerated people, mentally ill people, and those sentenced to death by hanging, attributing their conditions to alcoholism.

Norris writes about her own pain at seeing her husband brought so low, her sorrow over the abuse of children, and the desolation of knowing that there is no means to feed her starving children.

# THE INEBRIATE'S WIFE'S REASON FOR HATING STRONG DRINK.

1. Go, feel what I've despairing felt ;  
Go, bear what I too oft have borne ;  
Sink 'neath the blows a husband dealt,  
And the cold proud world's bitter scorn :  
Thus suffer on from year to year—  
Thy sole relief the scalding tear.
2. Go, weep as I've in anguish wept  
Over a much loved husband's fall ;  
See every promised blessing swept—  
Life's sweetness turned to bitter gall ;  
Hope's fading flowers strewed the way  
That brought thee thro' each darksome day.
3. Go, kneel as I have done,  
And realize each wretched scene  
That marks the path of woe,  
And weep for the wife of the drunkard  
Who bears the curse of the rum-drink.
4. Go, strive to save the inebriate's wife  
From all the terror's of despair,  
And change those children's hopeless life  
To something joyous, good and fair ;  
Yes, rouse each latent energy,  
And be what heaven intended thee.
5. Go, see the rising blush of shame  
That mantles o'er the children's cheek,  
Whene'er by chance their father's name  
Within their hearing any speak.
6. Go, strive to save the inebriate's wife  
From all the terror's of despair,  
And change those children's hopeless life  
To something joyous, good and fair ;  
Yes, rouse each latent energy,  
And be what heaven intended thee.
7. Go, strive to save the inebriate's wife  
From all the terror's of despair,  
And change those children's hopeless life  
To something joyous, good and fair ;  
Yes, rouse each latent energy,  
And be what heaven intended thee.
8. Go, strive to save the inebriate's wife  
From all the terror's of despair,  
And change those children's hopeless life  
To something joyous, good and fair ;  
Yes, rouse each latent energy,  
And be what heaven intended thee.
9. Go, strive to save the inebriate's wife  
From all the terror's of despair,  
And change those children's hopeless life  
To something joyous, good and fair ;  
Yes, rouse each latent energy,  
And be what heaven intended thee.
10. Go, strive to save the inebriate's wife  
From all the terror's of despair,  
And change those children's hopeless life  
To something joyous, good and fair ;  
Yes, rouse each latent energy,  
And be what heaven intended thee.
11. Go, strive to save the inebriate's wife  
From all the terror's of despair,  
And change those children's hopeless life  
To something joyous, good and fair ;  
Yes, rouse each latent energy,  
And be what heaven intended thee.
12. Go, strive to save the inebriate's wife  
From all the terror's of despair,  
And change those children's hopeless life  
To something joyous, good and fair ;  
Yes, rouse each latent energy,  
And be what heaven intended thee.
13. Go, strive to save the inebriate's wife  
From all the terror's of despair,  
And change those children's hopeless life  
To something joyous, good and fair ;  
Yes, rouse each latent energy,  
And be what heaven intended thee.
14. Go, strive to save the inebriate's wife  
From all the terror's of despair,  
And change those children's hopeless life  
To something joyous, good and fair ;  
Yes, rouse each latent energy,  
And be what heaven intended thee.
15. Go, strive to save the inebriate's wife  
From all the terror's of despair,  
And change those children's hopeless life  
To something joyous, good and fair ;  
Yes, rouse each latent energy,  
And be what heaven intended thee.
16. Go, strive to save the inebriate's wife  
From all the terror's of despair,  
And change those children's hopeless life  
To something joyous, good and fair ;  
Yes, rouse each latent energy,  
And be what heaven intended thee.
17. Go, strive to save the inebriate's wife  
From all the terror's of despair,  
And change those children's hopeless life  
To something joyous, good and fair ;  
Yes, rouse each latent energy,  
And be what heaven intended thee.
18. Go, strive to save the inebriate's wife  
From all the terror's of despair,  
And change those children's hopeless life  
To something joyous, good and fair ;  
Yes, rouse each latent energy,  
And be what heaven intended thee.
19. Go, strive to save the inebriate's wife  
From all the terror's of despair,  
And change those children's hopeless life  
To something joyous, good and fair ;  
Yes, rouse each latent energy,  
And be what heaven intended thee.
20. Go, strive to save the inebriate's wife  
From all the terror's of despair,  
And change those children's hopeless life  
To something joyous, good and fair ;  
Yes, rouse each latent energy,  
And be what heaven intended thee.
21. Go, strive to save the inebriate's wife  
From all the terror's of despair,  
And change those children's hopeless life  
To something joyous, good and fair ;  
Yes, rouse each latent energy,  
And be what heaven intended thee.
22. Go, strive to save the inebriate's wife  
From all the terror's of despair,  
And change those children's hopeless life  
To something joyous, good and fair ;  
Yes, rouse each latent energy,  
And be what heaven intended thee.
23. Go, strive to save the inebriate's wife  
From all the terror's of despair,  
And change those children's hopeless life  
To something joyous, good and fair ;  
Yes, rouse each latent energy,  
And be what heaven intended thee.
24. Go, strive to save the inebriate's wife  
From all the terror's of despair,  
And change those children's hopeless life  
To something joyous, good and fair ;  
Yes, rouse each latent energy,  
And be what heaven intended thee.

Go, stand where I have trembling stood,  
And see the strong man shuddering bow,  
With gnashing teeth, lips bathed in blood,  
And cold, despairing, livid brow;  
Then catch his frenzied glance, and see  
There mirrored his soul's misery.

Go, hear thy children cry for bread,  
And know thou hast not bread to give.  
E'en hunger is not the worst dread,  
With which the inebriate's friends must live;  
They watch his frenzy of despair,  
And all their hopeless woe must bear.

This poem clearly documents the connection between temperance advocacy and the women's rights movement. Major groups like the Women's Christian Temperance Union, which was the largest women's organization of any kind in the United States during the peak of its membership, saw temperance as a necessary step in curbing violence against women, as well as poverty and widowhood. Though temperance advocates are often thought of now as dour conservatives, especially the women who campaigned for the passage of prohibition laws in the early twentieth century, many of those women were suffragists, abolitionists, and overall political radicals who saw temperance as a crucial facet of the fight for women's equality.

¶ OCLC: American Antiquarian Society only.

## THE INEBRIATE'S WIFE'S REASON FOR HATING STRONG DRINK.

1. Go, feel what I've despairing felt;  
Go, bear what I too oft have borne;  
Sink 'neath the blows a husband dealt,  
And the cold proud world's bitter scorn;  
Thus suffer on from year to year—  
Thy sole relief the scalding tear.  
2. Go, weep as I've in anguish wept  
Over a much loved husband's fall;  
See every promised blessing swept—  
Life's sweetnest snatched to bitter gall;  
Hope's fading flowers strewed the ground  
That brought me to the 'ere I come to day.  
3. Go, stand as I've in sadness knelt,  
Implore, beseech, entreat and pray;  
Strike the besotted heart to melt,  
The dark and downward course to stay;  
Be dashed with bitter curse aside—  
Thy prayers burlesqued, thy tears defied.  
4. Go, stand where I have trembling stood,  
And see the strong man shuddering bow,  
With gnashing teeth, lips bathed in blood,  
And cold, despairing, livid brow;  
Then catch his frenzied glance, and see  
There mirrored his soul's misery.  
5. Go, hear as I in grief have heard  
The muttering of dark despair—  
As memory's feeling fount hath stirred,  
And tells its sad revelations there;  
He told him all he might have been,  
Had he the inebriate's fate foreseen.  
6. Go to thy darling child on's side,  
And their crushed spirits strive to cheer;  
Thy own heart's bitter anguish hide;  
Wipe from their cheeks the scalding tan;  
Mark their grieved looks, their saddened  
brow.  
The tears that dim their young eyes now,  
7. Go, with crushed hopes and trembling  
And let despair thy portion be; [limb],  
And trace thy sorrows back to him  
Who plighted faith and love to thee,  
But who, forsworn, hath yielded up  
That precious to the poison cup.  
8. Go, down thro' love, joy, hope, peace,  
And be thou chained 'mid want and strife,  
Bereft of all that made life bright—  
That lowly one—an inebriate's wife.  
See stamped on childhood's brow so mild,  
That withering curse, the drunkard's child.  
9. Go, hear thy children cry for bread,  
And know thou hast not bread to give.  
E'en hunger is not the worst dread,  
With which the inebriate's friends must  
They watch his frenzy of despair, [live];  
And all their hopeless woe must bear.  
10. Go to the drunkard's wretched home,  
Where want and sorrow often reign;  
See, as the inebriate home doth come,  
The look of terror, grief and shame  
Those children strive hard to suppress,  
And hide within their own sad breast.  
11. Go, see what sorrow there doth reign,  
And unkind words by him are given,  
Who is three bound to guard their name,  
For his are their head, ordained by heaven;  
But woe, and wretchedness, and shame,  
Are all from him they now can claim.  
12. Go, think of all the bitter woes  
Intoxication's cup doth bring,  
As every suffering victim knows;  
How keen the still-house serpent's sting;  
And know intemperance is a curse, [purse],  
Which steals man's honor, hope, peace,  
13. Go, see, and hear, and feel, and know,  
All I've so sadly seen, felt, known;  
Then look upon the wine cup's glow—  
See if its sparkling beauty can atone;  
Think if it's flavor you dare try,  
When all proclaim 'tis, drink and die.  
14. Go, pray God will remove the foul  
Intemperance has bro't on our race; [course]  
For man's grievous curse has made earth  
worse  
Than hell, the drunkard's destined place;  
You'll find this true when drunkards tell  
Truth of the drink that prepares them for  
hell.  
15. Go, strive to save the inebriate's wife  
From all the terror's of despair,  
And change those children's hopeless life  
To something joyous, good and fair;  
Yes, rouse each latent energy,  
And to what heaven intended thee.  
16. Go, see the rising blush of shame  
That mantles o'er the children's cheek,  
Whence' by chance their father's name  
Within their hearing any speak;  
And realize each day the woe  
None but the inebriate's friends can know.  
17. Go, plead that this foul plague be  
stayed;  
And drunkards saved from shame and woe;  
Press boldly on—be not dismayed;  
Firm in the path of duty go;  
Pray for the drunkards, strive to save  
From sorrow, sin—the inebriate's grave.  
18. Go to the wretched prisoner's cell,  
Hear clanking chains, see gaunt despair,  
And ask those hopeless ones to tell  
What brought nineteen of twenty there.  
How did they criminals become?  
'Twas by the demon aid of rum.  
19. Go to the maniac's cell, and see  
What drove his reason from its throne.  
Sadly the keeper says to thee,  
By black intemperance 'twas done.  
The curse of a grow wouldst thou know,  
The name strong drink's source of woe.  
20. Go, view the gallows high in air,  
See the sad felon on it stand,  
And ask him what has brought him there,  
His brother's blood upon his hand.  
He will say, 'tis the fatal wine,  
Lest thy life's end prove sad as mine.  
21. Then do not say I hate the bowl—  
Hate seems a very feeble word.  
I loathe, scorn, abhor it—my innocent soul  
By the most strong disgust is stirred;  
And why, Oh, why should it not be—  
'Tis fraught with so much misery.  
Come, thou have known the bitter  
I that intemperance have borne, [woe  
Thy tears of sympathy would flow,  
Instead of taunts and words of scorn.  
Not God but man has dealt to me  
A life of heartful misery.  
22. God gave me a mind that enjoyed  
Every blessing his mercy bestows, [joyed],  
Till man's bitter curse my fond hopes did  
And robbed me of peace for the worst of all  
woes.  
If robbed of my purse, redress I may claim;  
Deprive of my peace, I should pity obtain.  
24. I hope my past sorrows will help me  
to save  
Inebriates from their wretched dark fate,  
From misery, shame, a poor drunkard's  
grave, [too late].  
A poor drunkard's wretchedness 're 'tis  
I hope they'll repent and all be forgiven,  
And be prepared for hope, joy and heaven.  
F. B. NORRIS.

The above poem was written after being told I was in danger of carrying my habit of intemperance to the last. I have given some of my reasons for having it, and can intoxicate. I have been taunted and scorned by a few weak persons since I began my lectures. It is a sad fact that there are some who will object to anything being said by woman which will make man wiser or better; but I think the objections indicate a weak mind or a bad heart, or both. There are no objections against my sex appearing on the stage, or giving lectures on woman's rights. I will speak on man's wrongs till the rum-rule or the evils of intemperance are done away. Let the plague be stayed, for every friend of humanity will say, with that noble friend of temperance, E. L. Snow,  
War takes her thousands from the busy earth, [to death];  
And pestilence sweeps whole communities  
But war and pestilence together reap  
Noth'ly harvest, rum, of human breath.

*"Till Every Hog There,  
Was a True Drunken Beast"*

**67. (WOMEN'S RIGHTS, domestic violence, & alcoholism.) The patient parson, forgetting his text; or, the hogs in the ale cellar. [London:] S. W. Fores, April 1, 1791.**

38.2cm x 23cm. One large circular engraving (19.5cm). A few expert paper repairs (one which was a clean tear into the engraving), signs of having been folded. \$2000.00

The extremely rare FIRST & ONLY EDITION of this verse satire of the Parson who preaches patience and understanding from the pulpit, only to go home and berate and attack his wife. The story begins:

*A Parson, who had a remarkable foible,  
In minding the Bottle much more than the Bible,  
Was deem'd by his neighbours to be less perplex'd,  
In handling a tankard, than handling a text.*

After rushing through his sermon to get home to begin drinking, the Parson finds out that the hogs are in the cellar, and they've gotten into his "cask of strong beer...Till every hog there, was a true drunken beast." To make matters worse, he had invited a friend over for a Sunday meal (who is depicted in the engraving at the table in the background, laughing).

*And now, the grave lecture and prayers at an end,  
He brings along with him a neighbouring friend;  
To be a partaker of Sunday's good cheer,  
And taste his delightful October-brewed beer.*



**The Patient PARSON forgetting his Text;  
Or, the HOGS in the ALE CELLAR.**

A Parson, who had a remarkable foible,  
In minding the Bottle much more than the Bible,  
Was deem'd by his neighbours to be less perplex'd,  
In handling a tankard, than handling a text.  
Parch'd up in his pulpit, one Sunday he cried—  
" Make patience, my dearly beloved, your guide;  
And in all your troubles, mischances, and  
' croffes,  
Remember the patience of Job in his losses!"  
Now this Parson had got a stout cask of strong  
beer;  
A prent, no doubt—but no matter from where;  
Suffice it to say, that he reckon'd it good,  
And valu'd the liquor as much as his blood.  
While he the church service in baffe mutter'd o'er,  
The hogs found their way thro' his old cellar  
door;  
And by the sweet sent of the beer-barrel led,  
Had knock'd out the spigot or cock from it's head,  
Out spoured the liquor abroad on the ground,  
And the unbinden gouts quaff'd it merrily round;  
Nor from their diversion or merriment ceas'd,  
Till every hog there, was a true drunken beast.  
And now, the grave lecture and prayers at an  
end,  
He brings along with him a neighbouring friend;  
To be a partaker of Sunday's good cheer,  
And taste his delightful October-brewed beer.  
The dinner was ready, and all things laid fain—  
"Here, wife," says the Parson, "go fetch up a mug;  
But a mug of what liquor he'd scarce time to tell her,  
When—  
"Lord, husband!" he cried, "here's the  
hogs in the cellar,  
To be sure they've got in whilst we were at  
' prayers;  
"To be sure you're a fool; to, get you down flairs;  
And bring what I bid you—Go, see what's the  
matter,  
For now I myself hear a grunting and clatter!"  
She went; and, returning with sorrowful face,  
In fitful phrases related the case;  
He rav'd like a madman; and, flanching a broom,  
Burst beatour'd his hoggs, then his wife round the  
room.  
Was ever poor mortal so peifter'd as I!  
With a hand which keeps all my house like a fly;  
How came you to have your damm'd hog in the  
kitchen?  
Is that a fit place to keep cattle, you bitch, in?  
Lord, husband!" said she, "what a cool you keep  
here,  
About a poor boggary barrel of beer;  
You shoud, in " your troubles, mischances, and  
' croffes,  
Remember the patience of Job in his losses."  
A pox upon Job!" cried the priest, in a rage;  
"That be, I dare say, was near three years of age;  
But you are a poor lipid fool, like his wife;  
Why, Job never had such a cask in his life!"

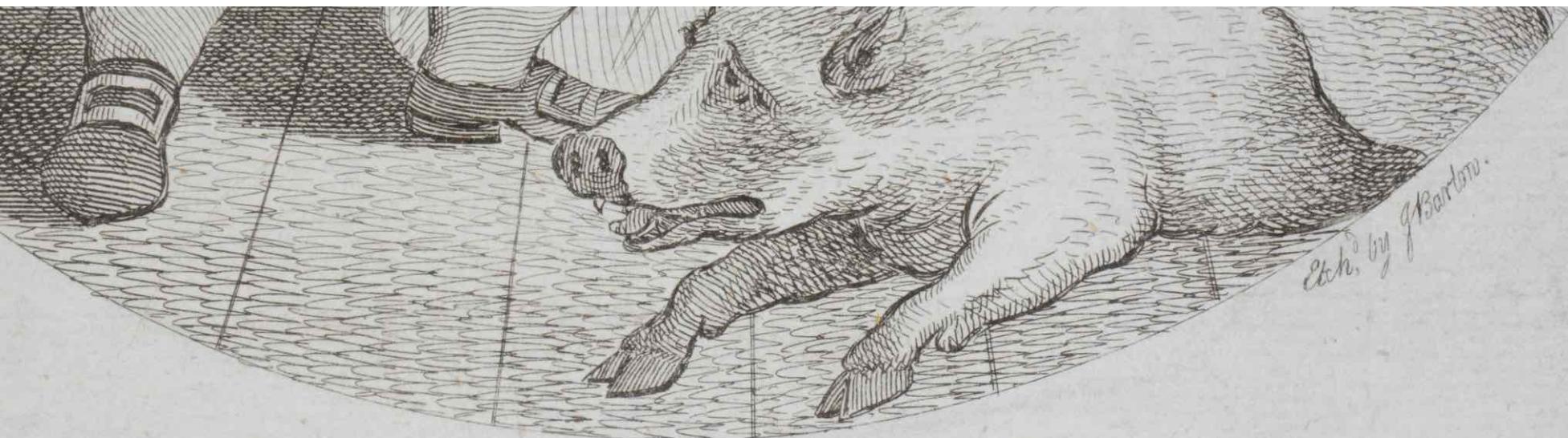
*The dinner was ready, and all things laid snug –  
"Here, wife," says the Parson, "go fetch up a mug."  
But a mug of what liquor he'd scarce time to tell her,  
When – "Lord, husband!" she cried, "here's the hogs in the cellar."*

He sends her back to the cellar anyway, demanding his beer; she returns "with sorrowful face / In suitable phrases related the case" (i.e. she explains what has happened). To which the Parson "rav'd like a madman; and, snatching a boom, / First belabour'd his hogs, then his wife round the room." He blames her for the dirtiness of the house, for the loss of his beer, and calls her a "bitch." She then calls him out on his hypocrisy and how the subject of his morning's sermon had been "the patience of Job in his losses."

The large, round engraving depicts the Parson swinging his broom at his wife and hogs; the dinner guest is sitting at a laid table, laughing; and the clock reads 2:30. On the wall of the dining room hangs a framed image of a man kneeling and praying, with a caption that reads "Job in his Distress." Below the large round engraving is a caption (also engraved) to the scene which reads: "Though Parsons often Patience teach / They Seldom practice, what they preach." Below that is engraved "Published as the Act directs by S W Fores N 3 Piccadilly. April 1, 1791." and along the curved edge of the image, the engraving is signed "Collings delin." and "Etch. <sup>d</sup> by JBarlow."

At the bottom, below the verse, the publisher advertises four other broadsides, sheet music, as well as an exhibition of "the compleatest COLLECTION of CARICATURES in Europe – Admittance One Shilling."

¶ ESTC & OCLC: British Library and Cambridge University only (though they interpret the engraved date to read "April 4").



*Though Parsons often Patience teach  
They Seldom practice, what they preach.*



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