

THE SAN FRANCISCO BOOK FAIR LIST
FROM
BEN KINMONT BOOKSELLER
2025

Arab Cuisine for the English

I BEATTIE, May H. Recipes from Baghdad with an introduction by Her Majesty the Queen Mother of Iraq. Baghdad: The Trading & Printing Co., 1952.

24.2cm x 17.2cm. Illustrations in the text. 163, [1 - blank], xi, [1 - blank] pp. with one folded leaf of weights and measures loose and laid in. Original blue printed wrappers (loose and popped off the staples), light soiling and spotting to the wrappers, spine sunned, title page slightly browned due to paper quality. \$700.00

The rare Second Edition (first ed.: 1946) of Beattie's collection of 457 numbered Arabic as well as Western recipes for those living in Baghdad, Iraq. On the title page we read that Beattie was assisted by Bedia Afnan and that the introduction was written by H.M. the Queen Mother of Iraq.

May H. Beattie (1908-1997) was born in Edinburgh in 1908. She earned her medical doctorate in bacteriology and then moved to Baghdad with her husband who was the director of the Pasteur Institute. There she made an extensive collection of rugs and carpets and did research on the subject with Charles Grant Ellis, an American historian. She and her husband lived in Baghdad for nine years until they were forced to evacuate to India during World War II. Her studies on the history of carpets is now at the Ashmolean Museum in Oxford where they have a fellowship in her name.

Around the time of Beattie's arrival to Baghdad, there was a rebellion and a military coup. This resulted in the Anglo-Iraqi War as the English tried to secure oil supplies while the Iraqi government was being supported by Axis forces. The British won and a pro-Allied government was established. It is in the context that this cookbook was written; it also explains why the cookbook was published by the Iraq Red Crescent Society, a humanitarian organization that provides relief during periods of crisis in Iraq.

As Lady Margaret Cornwallis (wife of the British Ambassador to Iraq) writes in her foreword, many in the west have read about the exotic foods of the Arab world, but few are able find and learn the recipes.

This little book of oriental and occidental recipes will fulfil this need, & will also be a tribute to eastern readers from the treasury of western cookery. It is the result of friendly co-operation between Iraqi and British housewives, with help from the ladies of other nations.

To this, the Queen Mother of Iraq adds:

Following their entry into settled life and civilization, the Arabs were foremost among the nations in their interest in cookery, the introduction of new dishes and the recording of recipes. This enthusiasm for the art of cooking was not confined to women to the exclusion of men; nor to the common people to the exclusion of the select.

The Queen Mother's name also appears at the top of the list of subscribers to the cookbook.

The cookbook is organized into numerous culinary subjects including hospitality; coffee customs; the different types of dishes; "cooking and shopping in Baghdad;" and even cocktails, which begins "Cocktails are like Arabic verbs. At first acquaintance they appear disarmingly simple but a close study leads to headaches."

The numerous and funny caricatures are by Suad Salim.

On the verso of the upper wrapper is a written in pencil "I hope it gets there! Tons of love" followed by a signature.

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

The Lost Beers of Germany

2 (BEER & WINE.) Biere-Logia. [Hamburg: Wiering, 1690.]

12mo. One double-page engraved frontispiece, large woodcut vignette on title page. 120 pp. A-E¹². 18th-century black pastepaper boards, gilt red morocco title label on upper board, crease on lower board, expert restoration to edges of boards. \$3500.00

The extremely rare FIRST & ONLY EDITION of this humorous and useful work on beers of Germany with a smaller section on wine. This book is one from a series of seven works entitled *Die neu eröffnete lustige Schaubühne menschlicher Gewohn- und Thorheiten*. The object of this series was to highlight and poke fun at the passions most common in contemporary German society, such as beer and wine; coffee and tea; tobacco; cheese; and sausage.

To begin with we are presented with a double-page engraving of a riotous gaming scene with coins spilled across the table and a devil holding up a spread deck of cards. There is a man in the foreground holding up a huge goblet in one hand and petting a dog with another. Standing behind him is a devil with both of his hands folded into the sign of the horns. Interestingly, in addition to sticking their tongues out and having goat ears and horns, both of the demons are also wearing glasses. On the title page there is a woodcut of civilized men enjoying a meal at a table with their pipe and beer.

The bulk of this book is comprised of humorous writings about beer and wine interspersed with poems. The first part is a thirty page “oration” on the many uses for barley which include beer making; cooking them up into groats with either milk or meat broth; and grinding them into flour to make bread with. Included are instructions for how to make the bread.

The next section is an alphabetical list of beers being brewed in Germany at that time. This is of great historical interest as most of these beers are no longer being made. Among the 94 different beers are *Braunschweigische Mumme*; *Clune im Mecklenburgschen*; *Gose zu Goßlar*; *Kiwit*; *Lumpenbier zu Wernigeroda*; *Mordt und Todtschlag*; *Schlipschlap*; *Tuchstein zu Königslutter*; and *Zerbster Bier*. The first record of *Braunschweigische Mumme* beer comes from the late 15th century and its popularity lasted until the late 18th century. *Mumme* was traditionally made with herbs, spices and stone fruits (usually plums or prunes).¹ *Mordt und Todtschlag* was a rich, hearty, and dark lager “brewed for the knights of Kyritz an der Knatter as early [as] the 17th century.”²

Pages 47-86 contain a long song about the joys of drinking beer and wine. We are told that wines from Paris, Orleans, Anjou, Bordeaux, and Aix are “not only healthy and good for the stomach but also very beautiful.” However, the writer then goes on to announce that Rhine wine is by far the best – better than wine from France – and adds the little quip: “Der edle gute Wein vom Rhein / Ist aller Mahlzeit Ehr und Schein” (the noble, good wine from the Rhine is the honor and glory of every meal).

Following this song are long humorous poems regarding gourmet guilds (*die Schlemmer Zunfften*) made up of pigs, donkeys, wolves, rabbits, and then monkeys. Finally the book ends with several drinking and feast songs including an ode to Bacchus.

In very good condition.

¶ OCLC: four locations outside of the United States.

Green Tea & Chocolate to Combat Gout

3 CHESHIRE, John. Gouty Man's Companion. Nottingham: G. Ayscough, 1747.

8vo. Woodcut initials and ornamental headpieces. xvi, [2], 97, [1 - blank], 4, 13, [1 - blank] pp. Contemporary speckled calf, covers ruled in gilt, spine ruled in gilt, red morocco label, red sprinkled edges, expert restoration to upper joint, corners bumped, light shadowing from leather onto pastedowns and upper and lower endpapers, a few small early pencil marks in the margins.

\$3500.00

¹For more on *Mumme* beer go to <https://www.beerblefish.co.uk/blogkeeping-mumm/>.

²For more information on *Mordt und Todtschlag* beer go to:
<https://drizly.com/beer/lager/dark-lager/schwarzbier/kyritzer-mord-und-totschlag/p59464>

The FIRST EDITION of this provincially printed guide to relieving gout through a controlled diet that includes green tea, chocolate, and boiled white meat. The recommendations are given "in a licentious and degenerate Age" (p. [viii]) and are based upon the author's own experience.

Cheshire was educated at both Oxford and Cambridge and by 1721 was practicing medicine in Buckinghamshire and later Leicestershire. The present book is dedicated to James Winstanley, high sheriff of Leicestershire who may well have been one of Cheshire's patients. Cheshire admits in the preface to this book that he has suffered from gout himself and at times "I have so far exhausted it, as for many Years being unable to walk by any Assistance, and being always lifted upon, and from, my Horse" (p. xiv). He notes that by following his own cure he is now able to ride "thirty, forty or more Miles a Day" (*ibid.*).

The book begins by outlining the history of gout and describing some of the symptoms. Cheshire also outlines an ideal diet for controlling symptoms of gout including green tea for breakfast alongside boiled milk, chocolate and bread and butter. For the "great Meal or dinner," Cheshire recommends, "some one kind of the White Animal Foods" which should be boiled rather than roasted. At the end is a useful and highly detailed index.

From the collection of William Allen Potter with his armorial bookplate on the front pastedown. Maggs' cost code on the lower pastedown, bought at Hodgson's November 1948, is £4.

A very good copy in a handsome contemporary binding.

¶ ESTC: Countway Library of Medicine (MA), Houston Academy of Medicine (imperfect), New York Academy of Medicine, and the National Library of Medicine and five locations outside of the United States.

Children's Cookery: *Puppenkochbücher*

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

The doll kitchen was usually a toy that was given to a girl for Christmas, where it was set up under the Christmas tree filled with utensils and cooking ingredients. As the tree was often set-up in German households into the first week of February, the doll kitchen was played with for about six weeks a year, after which time it was packed up and stored until the following Christmas. The kitchens were also considered family heirlooms and were handed down from mother to daughter.

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

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

Cooking Lessons for the Little House-Daughter

4 (CHILDREN'S cookery.) Jäger, Anna. Haustöchterchens Kochschule für Spiel und Leben. Ein Kochbuch mit Wage und Maßgeräten im Puppenmaß. Ravensburg: Otto Maier, c.1899.

8vo. One photographic plate, eight plates printed in red ink, and numerous wood engravings in the text. 4 p.l., 204, [4] pp. Original red half-cloth over illustrated boards, occasional spotting on the first few leaves, marbled edges. \$500.00

A later edition of Anna Jäger's extremely rare cookbook for little girls to use with their *Puppenküche*, or toy stoves. Sections cover cooking flowers; how to use a doll's oven; on measurements and weights; soups; potato balls; fish; meat; vegetables; sauces; puddings; sweet dishes; torts and cakes; drinks; food for those that are sick; and a few "keywords" (words of advice) for mother and child. This copy includes a recipe (for a cold pudding) in manuscript on one of the illustrated leaves that is intended for note taking.

The photographic illustration shows a magnificent miniature cooking stove with pots, pans, molds, ladles, and spice containers surrounded by several finished dishes. Behind the stove several dolls are sitting at a table and looking at the photographer.

Puppenkochbücher are special field of collecting that looks at the intersection of children's literature with gastronomy. The charming illustrations are signed "A.J." and "F[ritz] Reiss."

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

Children in the Kitchen

5 (CHILDREN'S cookery.) Loeffler, Henriette. Kleines illustriertes Praktisches Kochbüchlein für die Puppenküche. Ulm: Ebners Verlag, c. 1901.

14.5cm x 11.5cm. Numerous illustrations in the text. vii, [1], 112, [4] pp. Original red half cloth over illustrated boards. \$500.00

A very good copy of this precious little cookbook for children. All editions are extremely rare as they were used to death by little girls while learning how to cook. This edition has been expanded to include 239 numbered recipes. Recipes are organized into several categories such as soup, sauces, creams, cooked fruits, puddings, vegetables, salads, fish, meats, drinks, and sweets. A total of 176 recipes are given.

The upper cover bears a cooking scene of three girls around a working miniature stove. One is stirring ingredients, another is at the stove sauteeing, and the third is reading from her cookbook.

With the ink stamp of the Buchhandlung Richard Rehm, Kulmbach, on the title page (not affecting text or image) and the collection stamp of Sammlung Inge Hase on the lower pastedown.

At the end are several pages of menus for "my little friends." This is followed by a lengthy recipe index.

In good condition.

¶ OCLC: three locations outside of the United States.

The Potato Game

6 (CHILDREN'S game.) Das Kartoffel-Spiel; Le jeu des pommes de terre. Sch. P. & V. H., c.1840.

42cm x 34cm. Hand-colored lithograph. Signs of having been folded once, light thumbing and wear, paper repairs to the fold and a few edges (not affecting image). \$1750.00

FIRST & ONLY EDITION. An extremely rare board game broadside, printed lithographically and beautifully hand colored. Below the ornate circular game board, the directions for the game are explained in German and French.

To play the game, each of the players roles a dice and works their way around the board. The winner is the first person to reach the end and occupy the empty chair at the dinner table. Along the way, the players pass by different scenes related to the potato. In the beginning, a farmer is ploughing the land. This is then followed by a farmer drilling the soil; another tilling the ground; two scenes of women harvesting the potatoes; two of people bagging up and transporting the potatoes; then, finally, cooking the potatoes in the kitchen. In the center of the board is a scene of a family around the table getting ready to eat their bowl of potatoes. There is one chair left open for the game's winner to occupy and join the family.

By the 1840s, potato cultivation and consumption was an essential part of the diet in Europe. The various famines in the 18th century led many countries to research and encourage potato cultivation and by the 1850s, many of those living on a modest budget depended upon potatoes for nutrition. Within this context, it is not surprising that a game would be developed to teach children about cycle of the potato from seed to stomach.

"Sch. P. & V. H." is printed in the lower left corner and "No. 343" in the lower right corner.

A good copy.

¶ OCLC records one copy outside of the United States.

*An Artist Book by Children;
Extremely Rare*

7 (CHLDREN'S literature.) Boden, Woldemar. *Bilderbuch von Kindern gemalt*. München & Esslingen: J. F. Schreiber, [1913].

19.5cm x 26cm. One printed leaf and 14 chromo-lithograph plates. [15] leaves.

\$400.00

FIRST & ONLY EDITION. This is a rather remarkable children's culinary book. Each page is a beautifully printed series of anthropomorphized plants, mostly vegetables but in some cases flowers and leaves, in various playful and family scenes. There is also one plate that has various kitchen utensils marching or dancing across the page. All are richly printed in the natural tones specific to chromo-lithography.

Each of the plates has a lovely and honest touch. From the title page we find out that all of the artwork was made by children while taking an art class: "All of the leaves were drawn and painted by 12-14 year old children in art class after studying the natural object." Radishes with a sinister grin carry fans and walk around; potato head soldiers march in a line; a daisy family dances in a circle while an older daisy walks by with a cane; and little children play in a "Gasthaus zum Pilz" (Mushroom Inn).

A brief description of the project is explained on the verso of the title page leaf. Here Woldemar Boden tells us that the kids first made the figures with sticks, flowers and pieces of food. They then made paintings of their creations, which was then made into this book.

On the inside of the lower board is the early ink stamp "Sammlung Inge Hase."

In very good condition.

¶ OCLC: Smithsonian only.

Pub Etiquette for Children?

8 (CHILDREN'S literature.) *Etiquette for the table, for children*. London: A Farmer, 105, Long Acre, c.1840.

11.5cm x 15.3cm. Printed recto only on thick cardstock paper, light rubbing.

\$350.00

AN UNRECORDED SHORT POEM on table manners written for children. A child must sit quietly and be grateful for their food. There should be no whining or complaints nor speaking when your mouth is full. You should never soil the table cloth nor your fingers. You should keep your seat till the meal is over and when you leave, put your chair away with a “noiseless foot.”

*I must not scold, nor whine, nor pout,
Nor move my chair or plate about:
With knife or fork, or napkin ring,
I must not play; nor must I sing.
I must not speak a useless word,
For children should be seen – not heard.*

The address printed on the card is interesting. 105 Long Acre is where the painter and friend of William Blake, Thomas Stothard, was born and lived. It was also the address of one of London's celebrated early pubs, the White Horse, which was at that address from 1796 to 1939. Perhaps the card was intended for children's pub etiquette?

¶ Unrecorded.

*Introducing Children to the Wonders
of the Natural World*

9 (CHILDREN'S literature.) *Petite galerie d'histoire naturelle.* [Paris: Maulde and Renou, 1825.]

Fleurs: Two hand-colored lithographs. 24 pp. [With:] *Fruits:* Two hand-colored lithographs. 23, [1 - blank] pp. [With:] *Oiseaux.* Two hand-colored lithographs. 24 pp. [With:] *Papillons.* Two hand-colored lithographs. 24 pp. Each is bound in blind-stamped paper boards with a hand-colored illustration; all four volumes are together in a gilt and lavender and white box with the title of the series lithographed on the top and hand painted (much of the hand painting has worn away; the little books inside are like new). \$1750.00

A LOVELY LITTLE COLLECTION OF FOUR BOOKS about natural history, published and brought together to fascinate and incite a child's interest in the natural world. Each is illustrated with two hand-colored lithograph plates depicting flowers, fruit, birds, and butterflies. In each book, after a short general introduction, several different examples of the natural history subject are described. For example, in the book on fruit, there is a description of grapes, pears, oranges, apples, strawberries, apricots, plums, currants, melons, cherries, and figs.

The four volumes, which are like new, are preserved in an ornate gilt and lithographed paper and board box. The outside is white and shiny gold while the interior is a light lavender color. The bottom of the box is made of brown marbled paper and it has an early blue-printed label. Unfortunately, the upper surface of the box is worn so much of the hand coloring has been worn away.

Other than the top of the box, in very good to fine condition.

¶ OCLC: University of California (Los Angeles), University of Delaware, Western Michigan University, Ocean State Libraries (RI), Providence Public Library, University of Virginia.

Having Dinner in a Tree

10 (CHILDREN'S literature.) *Promenades amusantes d'une jeune famille das les environs de Paris.* Paris: Lecerf & Blanchard [on final leaf: “De l'imprimerie de J. Moronval”], c.1815.

Oblong 8vo. Thirteen engraved hand-colored plates, engraved title page with detailed engraved hand-colored vignette. 48 pp. Original printed boards, decorative border around upper board, border and vignette on lower board, light spotting to boards.

\$3000.00

The FIRST EDITION (?) – see below) of this beautifully illustrated children's book that documents a series of visits that some children have made in and around Paris with their father, M. Senneval. Along the way he teaches them various lessons.

For example, when in Saint-Denis, the father takes them to the Abbey to see the burial place of past French kings. There he notes how the “storms of revolution” violated the bodies of the dead as the revolutionaries dispersed the ashes of France's monarchs. Then, when they go to Montmartre, my favorite scene occurs towards the end of their visit:

Il faut pourtant songer au dîner, dit M. Senneval; nous allons faire ce repas dans un lieu extraordinaire don't vous ne vous doutez pas: dans un arbre.... – Dans un arbre! s'écrièrent les enfans. – Oui, dans un arbre...

However, we must think about dinner, said M. Senneval; we are going to have this meal in an extraordinary place that you have no idea: in a tree.... – In a tree! cried the children. – Yes, in a tree...

The tree is named “le Poirier sans pareil” (a pear tree without equal) and we read that the caterer has set up the floor and dining table by taking advantage of the branches. Above their heads pears reach down “to crown their heads.”

The engravings start with the family's departure. On the title page is an engraving showing the family getting into a horse-drawn buggy followed by plates depicting their visits to Saint-Cloud; Lagny; Charonne; Saint-Denis; Charenton; Suresne and Calvaire; Versailles (where they are ice-skating); Arcueil and Bicêtre; Saint-Germain (where they have their lunch); the above-mentioned Montmartre; Sceaux (where a man is selling lemonade to children in the park); and Vicennes (where they are depicted having a “country meal” and hear about Napoleon and the past kings of England and France). Two other places that they visit, but which do not have engravings, are the Bois de Boulogne and Prés Saint-Gervais.

On the recto of the upper free endpaper is written “(16 juin 1834) Louis Eugène Robert.”

In very good condition.

¶ This issue is not in OCLC, but there are a few other issues which are dated (from 1815 to 1819), with plate counts from 12 to 13, and either 48 or 56 pp. The issue for 1815 is printed by the same publishers as ours. It is also interesting to note that the dated 1816 issue (scanned and available on Gallica at the BnF) is dated on the upper board (only). These boards match ours but ours is without a date. It is not clear where our undated edition falls and all editions are very rare.

On Cheese and Butter

II CLERC, M. [Louis]. *Manuel de l'amateur de fromages et de beurre.* Paris: Librairie Française et Étrangère, 1828.

12mo in 6s. Hand-colored folding engraved frontispiece. 108 pp. Quarter black cloth over red and black marbled boards by Laurencet, title in gilt on spine, marbled edges, lightly foxed (heavier on the first few leaves). \$1000.00

The very rare FIRST EDITION of this instructional manual on how to make cheese and butter affordably. Although there is little known about Louis Clerc, from the title page, we learn that he was a doctor.

The first chapter centers around cheeses made from cow's milk such as Gruyère, Auvergne, Bresse, Parmesan, Gerardmer, Mersem, Brie, cream cheese, and Stilton. Chapter two covers cheeses made from sheep and goat's milk such as Roquefort, Montpellier, and cheeses from Mont-d'or and Bordeaux. Also included are the names of shops and their locations in Paris where the cheeses can be found.

In the section which covers the general concept of cheesemaking, the author discusses both plant-derived rennet and rennet that comes from the stomach lining of young ruminants such as calves, lambs, and kids. Rennet is an enzyme that helps to curdle milk which is the first part in the cheesemaking process.

The third chapter covers various aspects of making butter. The sections go from fresh butter, to methods for preserving butter, and then the medicinal and healthful properties of butter. There are two basic methods listed for preserving butter: either by cooking it and saving the solids (also known as clarifying), or by salting the butter.

C'est donc à la séparation de la matière caséuse du beurre frais que sont dus les changemens qu'il éprouve dans l'opération qui le convertit en beurre fondu; il se garde comme le beurre salé et peut remplacer l'huile dans les salades, l'axonge dans les fritures et le beurre frais dans les sauces blanches.

Roughly translated to:

It is therefore to the separation of the caseous matter from the fresh butter that are due the changes which it undergoes in the operation which converts it into melted butter; it keeps like salted butter and can replace oil in salads, axungia [a soft animal fat usually taken from the kidneys of geese or pigs] in fried foods and fresh butter in white sauces – p.95.

Clerc adds that during the cooking process, there is a by-product which he calls “gratin” that “children love with a passion.”

With a scene from a cheese shop on the hand-colored folding engraved frontispiece. Entitled “L’amateur de fromages,” it depicts a man pointing to his nose as he buys a wheel of cheese from a woman behind the counter.

In good condition and in a handsome binding in the style of the period.

¶ OCLC: New York Academy of Medicine and four locations outside of the United States.

Orchata for an Epidemic

I2 CODORNIO Y FERRERAS, Manuel. *Angina exantematica de Mexico, y demas enfermedades endemicas y epidemicas del pais.* Mexico City: Martin Rivera, 1825.

Small 8vo in 4s. 2 p.l., xi, [1 - blank], 182, [4], 2 - blank] pp. Stitched as issued, minor thumbing on title page, a few corners slightly dog-eared. \$3500.00

The extremely rare FIRST & ONLY EDITION of Manuel Codornio y Ferreras' study of epidemics in Mexico. Sections cover symptoms such as a sore throat; a skin rash; illness that affect the respiratory tract and one's gastrointestinal health. There is also a discussion of cases of scarlet fever and measles. The author notes that his work will be of interest “not only to health teachers, but to the government, authorities, all the inhabitants of this nation, and foreigners who have come to it.” Codornio y Ferreras tells how in Mexico, such texts are very much needed as many people live in pueblos and haciendas far from medical help.

Sections cover the symptoms; formulas to cure angina; how to make prognostications of the epidemic when it comes to the area where you live; medications to prevent the spread of the illness; and how to cure those that are sick. There is also considerable attention given to the diet of those that are sick and an encouragement to not eat or drink too much as it will only worsen the patient's gastrointestinal and respiratory health. In his summary he notes that “there is almost no house in Mexico that does not have patients with the illness.”

The recipes that he gives for his various remedies often include specific foodstuffs (whether it be as a gargle, drink, food, our pultice). For example, barley is often used, as are mustard seeds; vinegar; violet syrup; orange-blossom water; *orchata* (a Mexican rice drink); honey; almonds; camomile; *yerba buena* buds; and blackberry syrup.

The 1820s were a very difficult time in Mexico due to a widespread cholera epidemic. At the end of his work, Codornio y Ferreras apologizes for any errors in the book explaining that he has been in continuous occupation in the assistance of his sick patients and it is possible that some errors have escaped his attention.

An amazing survival, stitched as issued.

¶ Not in OCLC (which records electronic copies only).

On the Cultivation of Rice in France

I3 DEBONNAIRE. [Drop-title:] Instruction pour la culture du riz sec de la Chine. [Versailles]: Allois, c.1830.

8vo. 3, [1-blank] pp. Black and green marbled wrappers. \$1750.00

An UNRECORDED work on the cultivation of Chinese rice in France. *Instruction pour la culture du riz sec de la Chine* was originally delivered to the Society of Agriculture and Arts of Seine-et-Oise by Monsieur Débonnaire, one of its members. The work encourages farmers to consider planting rice in France, a food crop that was popular in Italy at this time, but wasn't especially popular in France. It is interesting to note that Débonnaire differentiates between aquatic rice and dry rice cultivation and is arguing for the latter. At this time, rice was being experimented with as an affordable foodstuff throughout France; it was also a common ingredient in the food being served at soup kitchens during the early 19th century.

For those wishing to plant rice and economize in their farming practices, the author recommends the use of the same rake that one would use to plant garlic and other bulbous plants. One may use the rake to make evenly spaced holes in which to drop two grains of rice at a time. He also refers to a farmer by the name of Clement Rosa who had successfully cultivated dry rice and supplies all of Rosa's methods. Rosa planted his rice in closely packed furrows and used a plow that was so light that two twelve-year-old children could easily pull it. (The only difficulty in plowing such narrow rows was keeping them straight.) Rosa also found that it is vital to weed rice rigorously.

Debonnaire invites those who would like to conduct their own cultivation experiments to go the Hôtel de la Mairie de Versailles where they will find copies of this publication as well as rice to plant.

François Nicolas Allois was active as a printer at Versailles between 1828 and 1831.

In very good condition.

¶ Not in OCLC.

Trout Fishing in France

I4 DÉCLARATION du roi, portant règlement pour la pêche de la truite, dans les petites rivieres d'Eaune, Bethune ou Neuf-Châtel, Arques, Scie & Saune. [Paris: Simon, 1773.]

4to. Woodcut tailpiece and decorative initial. 4 pp. Marbled boards, red morocco label on upper board. \$750.00

The extremely rare FIRST & ONLY EDITION of this document stating the regulations for trout fishing in France. This was written in order to rectify a previous document from 1669 which stated that fishermen would not be allowed to fish during spawning time. Since that time, it has come to the lawmakers' attention that this ruling was causing problems.

Because trout spawn at different times on different rivers, it was impossible to impose a single date on all rivers. Yes, the trout population needs to be protected during spawning season, but the micro-climates and specificities of each river, and the variance from place to place of when the trout begin to run, makes it impossible to impose a single period of when fishing season is closed.

The regulation also reveals that the trout rivers at the time were controlled by a series of gates and it is probable, that these valves also assisted the commercial fisherman. Not only is the use of these gates addressed in the regulation, but also the timing and use of water mills along the rivers when the trout are running. There is also reference to different trout fishing techniques such as "grilles, ratellières, filets et autres engins" (grids, racks, nets and other devices).

This is a rare glimpse into fresh-water fishing in 18th-century France.

In excellent condition.

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

Radical Vegetarianism

15 (ENGRAVED PRINT: Caricature of Joseph Ritson.) Sayers, James. Impiger iracundus inexorabilis acer. [London]: Humphrey, 22 March 1803.

31.7cm x 25cm, matted but not attached to the mat.

\$3500.00

A WONDERFUL CARICATURE OF THE RADICAL VEGETARIAN and atheist Joseph Ritson (1752-1803). "Ritson worked hard and became an antiquarian and critic who in the first part of his life published commentaries on Shakespeare and an anthology of songs from Henry III to the Revolution. In 1772 he read Mandeville's *Fable of the bees*, which made him forswear all animal food and subsist solely on milk and vegetables. His fame and importance lie in his *Moral essay upon abstinence* (1802)....Riston was a radical – he styled himself Citizen Ritson – and an atheist. His views were not popular with the majority, who considered him dangerous." – Spencer, *The Heretics feast*, p. 234.

The print depicts Ritson writing in his home, books behind him on the shelf. Coming through the window is a cow chewing on lettuce; a cat is chained up on the shelf above; rats nibble on his carrots; and a frog sits underneath a bunch of leeks. In his pocket is the book "The Atheist pocket companion." The printed inscription below the image quotes Horace's description of Achilles: "Impiger iracundus inexorabilis acer" ("Impatient, wrathful, ruthless, fierce") followed by two passages from Daniel (chapter 4) which read as a critique of Ritson and all that he stands for: "Let his portion be with the Beasts in the Grass of the Earth. Let his heart be changed from Man's and let a Beasts heart be given unto him. And he was driven from Men and did eat Grass till his hairs were grown as Eagles feathers and his Nails like Birds Claws."

In the image Ritson has sprouted claws for toenails and fingernails. Under the cow's bowl is a "Bill of Fare" listing "Nettle Soup, Sour Crout, Horse Beans, Onions Leeks." On the top shelf an open book reads "Abstinence from animal Food a moral duty."

On the verso are two lightly attached early bookseller clippings listing works by Ritson, one which mentions the engraving and another that describes Ritson's work on Shakespeare.

In very good condition.

¶ Not in OCLC although the Getty has a copy. For more on Riston see Timothy Morton's article "Joseph Ritson, Percy Shelley and the Making of Romantic Vegetarianism" in *Romanticism*, vol. 12, no. 1, 2006 and Adams' *The Sexual politics of meat: a feminist-vegetarian critical theory*, 2010.

A Street Dinner to Celebrate the Right to Vote

16 EVESHAM public Reform Dinner. Evesham: George May, 1832.

Broadside: 33.8cm x 20.7cm. Printed in black ink on recto only, manuscript note on verso, wrinkled, signs of having been folded, a few slight paper repairs (not affecting text), two small pieces of the lower edge torn away, small hole at one of the folds.

\$1500.00

The extremely rare FIRST & ONLY EDITION of this invitation to come to a street dinner in Evesham, Worcestershire. The occasion was to celebrate the passage of the Reform Bill with a free dinner. On the broadside we read that organizers expect 700-800 people and attendees should wear oak or laurel leaf emblems and the color "true blue."

The Reform Act of 1832 expanded the right to vote to by 63% by including middle class men in the electorate. Before the act, you could only vote if you owned property worth more than 2£ or more annually. The act has been described "as one of the defining moments in the political history of Britain."³ The meal was catered by Councillor William Smith, proprietor of the White Hart and in addition to those attending, there were an estimated 4000 spectators.⁴

³ Kathryn Gleadle, *Borderline Citizens: Women, Gender and Political Culture in Britain, 1815–1867*, chapter 5.

⁴ George May (the publisher of our broadside), *History of Evesham*, 1834 (updated 1845), pp. 282-83.

One element of the free dinner (and that is a wonderful precursor to the San Francisco Diggers) is that people should bring their own eating implements.⁵

Each Guest is...requested to bring with him his own Knife and Fork; and after the Feast, to tie to them, his Ticket, with his Name written upon it, that they may be returned the following Day.

Those borough inhabitants that were infirm and unable to attend had the meal delivered to them.⁶ The broadside also explains that women and children should go to a tea party the next day and would not be admitted to the dinner. It appears that some women did attend, however. On the verso of our broadside is a contemporary note in manuscript "Eleanor May, Worn at the Reform Festival, Evesham, June 15, 1832." That the broadside was worn by May This may explain the wrinkling and folding of our broadside.

Like the Reform Bill itself, the focus of the free dinner was on those who were previously disenfranchised. "This Festival is intended chiefly for the comfort and entertainment of the Poor; but the presences of the Inhabitants generally, is expected." The broadside then asks for volunteers and donors for the event. "On a memorable Occasion like the present, the master will not degrade himself by sitting down with an inferior, nor will the poor man be less inclined to yield willing and proper obedience to his master on the morrow."

Women wouldn't get the right to vote until 1918.

*A Critique of Ornate Cooking during the Ancien Régime;
"Opuscule très curieux et très rare" — Vicaire*

17 ESSAI sur la préparation des alimens, dont le but est la santé, l'économie, & la perfection de la théorie. London & Paris: Onfroy, 1782.

8vo. 2 p.l., 33, [1 - blank] pp. Red morocco, triple gilt fillet around sides, spine richly gilt, brown morocco lettering piece on spine, single gilt fillet on edges of boards, edges gilt, gilt dentelles, marbled endpapers. \$4500.00

The extremely rare FIRST & ONLY EDITION of this book written about food and health. In the opening "Avertissement," the anonymous author declares that the book is written not only for those convalescing, but also for "all other individuals for whom health is the most precious of treasures" ("de tous les autres individus pour lesquels la santé est le plus précieux des trésors").

On the title page we read that his essay is addressed to women who are not afraid of "descending" into the details of running a household, whether in the city or in the countryside. The work then begins with a history of food preparation starting with a debate in the 1730s over the role of decoration in food. Is it a good idea or is it actually unhealthy for those eating ornate dishes? What is interesting here is that the author is probably referring, in part, to the emergence of *pièces montées* in the 18th century, edible sculptures that became notorious for taking weeks to make and were signs of wealth and power in French cuisine.

According to the author, lengthy food preparation is detrimental to one's health. In the essay, the author elaborates on the recipe for chicken fricassee with chicory in order to explain how complicated dishes that take a considerable time to prepare are actually unhealthy. (In the case of the chicken fricassee, the author notes that this is especially ironic as the dish is often prescribed by doctors to their convalescing patients.) The author also criticizes cooking vegetables in water but does recommend his own recipe for a vegetable broth. His concern for "tous les autres" comes through in his closing comments where he notes how servants in noble households are usually undernourished.

This is a particularly handsome copy.

From the Starhemberg Family Library with their inked stamp and the bookplate of "OB" on one of the upper free endpapers.

¶ *Livres en bouche* no. 190; OCLC: University of Michigan and one outside of the United States; Vicaire cols. 341-42.

⁵ When the San Francisco Diggers did their Feeds for free at the Panhandle of San Francisco's Golden Gate Park in 1966, they requested that people bring their own spoon and bowl. They didn't offer dish washing services afterwards, however, nor did they segregate the women and children.

⁶ For more on the event, see *Evesham inns and signs*, 2008, pp. 187-88.

“A Captivating, Well-Written Book”

I8 (GASTRONOMIC bibliography.) Bumstead, George. Specimen of a bibliography of old books and pamphlets, illustrative of the mug, glass, bottle, the loving cup, and social pipe. Interspersed with titles of curious old books on health and long life. Diss: printed for the compiler, by Lusher Brothers, 1885.

8vo. 4 p.l. (paginated variously), 144 pp. Half calf over marbled boards, expert restoration to the bottom edge of the title page, several of the last leaves have an indent in the paper which just touches the running title but doesn't affect legibility, untrimmed.

\$900.00

The extremely rare FIRST & ONLY EDITION of this ground-breaking bibliography. As far as I know, this is the first bibliography of books about wine and alcohol. According to Gail Unzelman, the important collector and founder of the Wayward Tendrils (an international wine-book collecting club), the Bumstead is “a captivating, well-written book” that was likely the inspiration for Andre Simon’s own bibliographies. It should be noted that Unzelman is the world’s foremost collector of Simon material and published an index to Simon’s three bibliographies on wine and gastronomy.

During the late 19th century, George Bumstead was a book dealer in London specializing in occult books. In his preface, we read that the bibliography “was taken from the Auction Catalogue of the late Mr. George Smith’s interesting and important Library.” He further explains that Smith was a distiller who formed a collection of books on wine and alcohol over a 25-year period. He was a regular at the auctions of Sotheby, Wilkinson, and Hodge and one of Bumstead’s “most constant, agreeable, and valued customers.”

Bumstead goes on to note that his bibliographical section (listing over 600 works) focuses on first editions and that the historical portion and anecdotes come from a “variety of sources.” The historical section begins with a statement that applies to the 1960s and today as much as it did to 19th-century London: “In all ages, and almost all nations, methods have been known of exciting pleasurable sensations of the mind, derived from artificial sources.”

Our copy ends with Virgil’s poem “The Tavern Dancing Girl” on the final page. The last line is “And yellow plums, that heap th’ autumnal ground;” – the semicolon appearing as an indicator that the work is incomplete. Apparently this isn’t so. According to Unzelman’s scholarly article, all copies end on the semicolon.⁷

The work’s rarity can be attributed to the fact that only 125 copies were issued for private distribution. The only other copy we have had was the one we sold to Unzelman in 2004.

In very good condition.

¶ OCLC: Grolier Club, New York Public Library, Birmingham Museum of Art, Yale, Harvard, University of California (Davis), Detroit Public Library, Duke University, Rice University, and two locations outside of the United States.

An Account of the Soup Kitchens of Paris

I9 (GASTRONOMY & economic precarity.) [Candolle, Augustin Pyramus de.] Rapport du Comité Central d’Administration des Soupes Économiques, fait à l’assemblée générale des souscripteurs, du premier Frimaire, an 9. [Paris: Cordier, 1801.]

8vo. 30 pp. Contemporary blue pastepaper boards, lightly rubbed, red-speckled edges.

\$1500.00

The extremely rare FIRST & ONLY EDITION of this report from “Le Comité Central des Soupes Économiques” (the Central Committee of Economic Soups). The text was prepared to report back to the subscribers who were supporting the various soup kitchens around Paris.

⁷ *The Wayward Tendrils Quarterly*, vol. 18, no. 4, October 2008.

This publication was issued during the ninth year of the French Republic. Napoleon Bonaparte was made First Consul and he maintained dictatorial power over France. In the years leading up to this book, there were increasingly devastating impacts on the poor of Paris. The *Rapport* shows what was being done to keep them fed.

The author, Augustin Pyramus de Candolle (1778-1841), writes that so much money was raised that it enabled the committee to open new soup kitchens in Luxembourg and the Tuilleries. In fact, so many people wanted to subscribe to either extant kitchens or to opening new ones, that a philanthropic rivalry was begun. The current report goes into detail on six of the established soup kitchens in Paris.

Included is a list of the members of the Central Committee of Economic Soups as well as a list of those who donated money to the Committee. The amounts given by each donor are recorded: "Bonaparte, premier Consul" gave 18,000 *livres* and Cadet de Vaux and Parmentier each donated 18 *livres* (both were also members of the Committee).

De Candolle was a botanist who established his first genus, *senebiera*, at the age of 21, two years before the publication of this work. He and his fellow botanist, Benjamin Jules Paul, were huge proponents of the soup kitchens in Paris and were also the founders of the inaugural kitchen at 16 rue Main.

In good condition.

¶ OCLC: possibly Stanford, and one location outside of the United States.

*A New & Improved Bouillon Cube
to End Famine*

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

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

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

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

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

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

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

In good condition and in lovely contemporary wrappers.

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

*One of the Most Beautiful and Important Works
in 18th-Century French Gastronomy*

21 GILLIERS, Sieur. *Le Cannameliste Français*. Nancy: Abel-Denis Cusson, 1751.

4to. Engraved frontispiece and thirteen engraved folding plates; one large engraved headpiece. 2 p.l., iii, [1], 238, 13, [1] pp. Contemporary mottled calf, red morocco lettering piece on spine, spine richly gilt in six compartments, marbled endpapers, occasional light spotting, all edges stained red. \$9500.00

A particularly good copy of the rare and very much sought FIRST EDITION of Gilliers' *Le Cannameliste Français*. "In the seventeenth century, confectionary, as we have seen, had developed into a separate branch of cookery with its own literature. Gilliers' *Le Cannameliste Français*, both for its informative text and its highly finished illustrations, is one of the most important books in this area of cookery. The word *cannamelle* is a botanical term for sugarcane and comes from the Latin *canna* meaning cane or reed and *mel* for honey.

"Le Sieur Gilliers is described on the title page as 'Chef d'Office, & Distillateur de Sa Majesté le Roi de Pologne, Duc de Lorraine & de Bar,' (Monseigneur le Duc de Tenczin Ossolinski). Gilliers has arranged this collection of recipes and general information on confectionary in dictionary form. Thus we learn of *pastillage*, a sugar *pâte* or paste, used to create figures, fruits, and flowers that ornament the dessert table, and of *pyramids*, edible constructions built from candied fruits and chocolates. The accompanying plates by Dupuis serve successfully to illustrate these elaborate table arrangements...." — *Une Affaire de Goût*, no. 90.

"Working with pastillage was (and still is) a time-consuming specialty, a skill that demands technical and creative abilities. The art of pastillage is summed up in *Le Cannameliste Français* (1751, The French confectioner) by Sieur Joseph Gilliers, head of the *office* (cold kitchen) of the high-living King Augustus of Poland (who was also the duc de Lorraine, and one who spent a good deal of time at the French court). The curious name of the book comes from *sucré à canne* (cane sugar). To judge from the illustrations in *Le Cannameliste* and those in Castlemaine's Embassy more than half a century earlier, pastillage sculptures had changed little. Both feature bulbous vases, curvaceous bouquets of flowers, and somewhat tortured miniature trees (nothing could be a straight line in this era of the baroque). However, Gilliers also takes us behind the scenes to show cooks in the kitchen sifting sugar, cutting and molding the pastillage into shape, and deconstructing a pedestal to illustrate the skeleton beneath the skin of pastillage. Tools, molds, ideas for candelabra and a grotto, and a table landscape for their display are all demonstrated on paper." — Anne Willan's essay in *The Edible Monument*, p. 156. Willan goes on to note how careful management of these royal banquets was necessary to coordinate the eating and/or distribution of the edible sculptures as they were highly prized by the diners and chaos often ensued at the close of the meal.

A very good, unsophisticated copy.

¶ Drexel 133; Horn-Arndt 260a; Maggs 259; OCLC: Getty, Boston Athenaeum, Lilly Library (Cagle 214), Michigan St. University, Harvard, University of Iowa, University of Chicago, Kansas St. University, and 7 locations outside of the United States; Vicaire 404. Lacking from the Bitting and Pennell Collections, Oberlé, and Simon.

Printing, Feminism, & LSD

22 (HEALTH FOOD.) Sunset health Food Store, San Francisco: Singing Mothers LSD Relief Society Studio, 1967.

51cm x 35.5cm. Printed in a multitude of colors. \$350.00

The FIRST & ONLY EDITION of this poster advertising the Sunset Health Food Store at 1319 Ninth Avenue, San Francisco. Designed by Robert Fried the poster depicts a frog smoking a hookah, a celestial map in the center, farm and wild animals surrounding, and a hot air balloon in the sky.

Fred Rohe was the owner of Sunset Health Food Store at this time. Rohe was a pioneer and visionary in the natural food movement in San Francisco and helped to start the Organic Merchants Association. He also published a very popular guide to health food and a work on zen and running.

In the timeline of the health food movement published by William Shurtleff and Akiko Aoyagi, there is this entry for Rohe and the store:

1965 April – Fred Robe (pronounced Robé) borrows \$5,000 and buys a health food store, *Sunset Health Foods*, at 1319 Ninth Ave, in San Francisco. But instead of stocking it with the usual health foods fare, he added fresh produce, animal products, baked goods, etc. During the first year business was slow, but then young people discovered him.

“His business doubled each year until 1970. Business was so good that he annexed a shop across the street and used it for a granary.”

In order to have uniform standards, Robe organized a dozen retailers, growers and restaurateurs into a group named *Organic Merchants*. The group now (late 1970) has more than 50 members and ranges to Alaska and Hawaii (*San Francisco Examiner*, 1970, Dec. 25, p. 25).

At this time, the artist Robert Fried was getting his Masters Degree at the San Francisco Art Institute. Previously, while in New York City, Fried had been an assistant to Robert Motherwell and became acquainted with Timothy Leary. In 1966 he moved to San Francisco. While a student, he worked freelance as a screen printer and designer; from 1967 to 1970 he also created rock posters for Bill Graham and Chet Helms of the Family Dog.

I have been unable to find more information on the Singing Mothers LSD Relief Society Studio.

In fine condition.

¶ Not in OCLC.

*Three Early Works on Domestic and Rural Economy;
Unrecorded in American Libraries*

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

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

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

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

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

One interesting aspect about Hering’s writings as regards to domestic life is his perspective on the roles of the *Ehemann* and *Ehefrau* compared to that of the *Hausvater* and *Hausmutter*. According to Hering, there should be equality between man and woman when it comes to their relations between one another and that the man should listen to the advice of his wife. (He even goes so far as to repeatedly use the gender-neutral formula of the “eine-der andere” when discussing the relations between husband and wife – see chapter 11 of the *Oeconomischer Wegweiser*, pp. 74-82.⁸) But when describing the final economic decisions

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

to be made, Hering states that the husband is ultimately in charge and he describes this as the relationship between man and woman in their roles as *Hausvater* and *Hausmutter*.

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

A fine *sammelband* of three very rare works.

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

*"I'm Ru-Al from the Athens Park Bloods...
I welcome you behind these walls with me."*

24 (INCARCERATION: San Quentin's death row.) Archive of materials from Albert "Ru-Al" Jones. San Quentin, 1999-2024.

Archive:	\$80,000.00
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THE LAST AND MOST COMPLETE ARCHIVE TO EVER COME OUT OF SAN QUENTIN'S DEATH ROW. This is an extensive collection of materials related to the writing of ten different books by Albert "Ru-Al" Jones, an incarcerated person from San Quentin prison.⁹ Although Jones has been on death row since 1996, he maintains his innocence and his case is currently in the state habeas appeal process.

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

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

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

Jones is a former member of the Bloods in Compton. He began writing in early 1999 due to a conversation he had on death row with Stanley Tookie Williams III (the co-founder of the Crips). Before being executed, Tookie encouraged Jones to start writing in order to tell and preserve his own story. This resulted in Jones setting himself a goal to "break the Guinness Book of World Records and write ten books while on the row." Last year, Jones completed this task and the current archive collects all of the manuscripts, drafts, notes, and artworks behind those publications into one collection (with exception of the archive for one book already at the Bancroft Library – see below). The result is a major achievement in prison literature.¹⁰

⁹ Including the objects, the archive takes up about 4 feet of shelf space.

¹⁰ In fact, Jones has just finished his 11th book, *Synopsis*, a summary and reflection on his first ten books. It will be published later this year and the archive behind its making is part of this collection.

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

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

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

The current (and 10x larger) archive brings together the manuscripts of Jones' ten other books – including a second cookbook – as well as his private notes, correspondence, photographs, personal artifacts, and artworks made by and for Jones while on death row. The manuscripts in the archive are for the following self-published works by Jones (listed in order of when they were written followed by the date they were published):

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

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

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

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

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

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

For a complete list of the archive's contents and more on Jones' life, see the appendix at the end of this book fair list.

The archive is in very good condition, is preserved in archival boxes, and totals approximately four feet of shelf space.

Imported Peruvian Bark vs Local Willow Bark

25 JAMES, Samuel. *Observations on the bark of a particular species of willow.* London: J. Johnson, 1792.

8vo. 69, [1 - blank], [1], [1 - blank] pp. Contemporary beige quarter paper over blue boards, remains of label with title in manuscript on upper board, corners bumped, edges rubbed, some staining and soiling to boards, light spotting to title page, entirely untrimmed. \$1500.00

The very rare FIRST & ONLY EDITION of the surgeon Samuel James' study of the medicinal properties of bark from a willow tree. According to James, it can cure "agues, intermittent fevers, fluor albus [vaginal discharge], abscesses, and hemorrhages." Additionally, it is more effective than "Peruvian bark."

James begins modestly: "The writer of the following pages is a young provincial practitioner, without literary advantages to polish his performance, or a name to excite the attention of the public." As he continues, however, he declares that his "personal delicacies must...give way to public interest," especially as his discovery "is capable of being rendered beneficial to mankind, and particularly to the poorer classes" who are especially prone to the type of ailments that the willow bark can cure.

The study describes the tests James conducted with different types of willow tree bark (broad-leaved willow, dwarf willow, and white willow), Peruvian bark (*cortex Peruvianus*, or the Peruvian Apple Cactus), and bark from a white oak tree. Specific patients and their cases are discussed showing the efficacy of English willow bark. The availability of it also renders it much more affordable than its Peruvian counterpart. James provides recipes and directions for taking various remedies using willow bark.

In very good condition.

¶ OCLC: Harvard, Yale, National Library of Medicine, Wayne State University (MI) and two locations outside of the United States.

Mental Health Through Making Pastries

26 LE COINTE, Jourdan. *La pâtisserie de santé.* Paris: Briand, 1792.

12mo. One large folding plate (with expert repair), woodcut head and tailpieces. 550 pp.; 2 pl., 416 pp. Contemporary mottled calf, single gilt fillet around sides, small gilt floral device in corners, spine richly gilt in six compartments with red morocco label, edges of binding with single gilt fillet, marbled edges, marbled endpapers, one spot on leaves v⁹⁻¹⁰ in volume I. \$5000.00

The rare FIRST EDITION of the doctor Jourdan Le Cointe's book on healthy and economical pastry, along with detailed descriptions of the tools needed for the pastry chef. In addition to 137 savory recipes for different types of pastry doughs, meat pies, and *pâtés*, there are numerous receipts for syrups; sweets; cakes; compotes, conserves, and preserves of various fruits, coffee, and chocolate; *eau-de-vie*; *ratatouille*; ice creams and *fromages à la glace*; cookies; waffles; dried fruit; and marzipan. There is also a section on how to make coffee and tea and a recipe for rheumatism pills.

In the introduction, the author describes a time when he suffered a breakdown and was only able to restore his mental and physical well-being through exploring the fine arts through pastry making. Many years later Antonin Câreme would become

famous for maintaining “The fine arts are five in number: painting, music, poetry, sculpture, and architecture – whereof the principal branch is confectionery.” Perhaps he got the idea from reading Le Cointe. Le Cointe also recommends that those who have too much time on their hands (such as the well-to-do *gens du monde* – people of the world) would be healthier if they spent less time indulging in sloth and instead applied themselves to the fine art of pastry-making.

The introduction is followed by a description of how to make a healthy oven (*un Four de Santé*) for baking pastries based on Le Cointe’s own design. Unlike the smokey, hot infernos of the time, Le Cointe’s oven would “heat up quickly...consume little wood...retain the heat for a very long time...[and] be able to increase or decrease the strength of the fire at the will of the artist” (p.33). This new oven is beautifully illustrated on the large folding plate; alongside the oven are depictions of twenty-seven different baking instruments.

The rest of the work consists of directions and recipes for the pastry chef and *chef d'office*, a cook whose responsibilities were for items served cold. The French term *office* would later change to *garde manger* (pantry). Le Cointe states that the key to healthful baking is to use good ingredients. He also recommends having a firm knowledge of how to stock the pantry with foods such as conserves so that the baking is made easier by always having plenty of options available for filling the pastries.

The cookbooks of Jourdan Lecointe were extremely well received during his lifetime and even captured the attention of Grimod de la Reynière, the first food critic in history. As he declared in the second year of his *Almanach des Gourmands* (1804, p. 153), the works of Lecointe were “les meilleurs ouvrages qui existent sur l’art alimentaire” (the best works that exist on the art of food). This is high praise, especially when you consider that Lecointe was a doctor practicing medicine in Montpellier.

In very good condition.

¶ OCLC: New York Society Library, Indiana University, and five locations outside of the United States; Vicaire col.s 506-7. Vicaire mistakenly calls for an earlier 1790 edition. There is no evidence of an earlier edition and he is probably confusing the work with Le Cointe’s 1790 3 volume work *La cuisine de santé*, the content of which is different.

On Salad & Eating Raw Vegetables

27 LINNAEUS, praeses. *De acetariis*. Uppsala: L. M. Höjer, 1756.

8vo. One large woodcut initial and one elaborate headpiece. 2 p.l., 16 pp. Early speckled boards, light dampstain in the lower corner gutter. \$2000.00

The FIRST EDITION of this early work on salads written by Hieronymous von der Berg (respondant) under the direction of Linnaeus. Linnaeus had been the first person to describe the species three years earlier in the second volume of his *Species plantarum*. This is his first monograph on the subject. “This medico-botanical thesis presents Linnaeus’ views on the dietary and medical importance of salad greens, with special reference to those from plants native to or readily available in Sweden.” – Hunt Institute Collection.

In addition to salads, *De acetariis* contains a general discussion on eating raw vegetables. Some of the plants discussed include wild tarragon, beet, sweet basil, red cabbage, olive, field mustard, purslane, parsley, primrose, chervil, dandelion, endive, nasturtium, mâche, wormwood, cucumber, and globe artichoke. There is also mention of citrus, which was common in salads during the 17th century.

A very good copy.

¶ OCLC: Yale University, West Chester University (PA), National Library of Medicine, University of Wisconsin, Stanford University, Kansas State University, University of Kansas, Harvard, National Agricultural Library, and two locations in Europe; Soulsby 1925.

Early Mediterranean Wine Trade

28 (MANUSCRIPT: Wine history.) [Document on vellum.] Johannes Cossa Count of Troyes. 1467.

24.4cm x 34.7cm. Manuscript on vellum, remains of a red wax seal, light soiling and slightly faded. \$3500.00

AN AMAZING SURVIVAL! A vellum document that provides a brief glimpse into the trade of wines within the Mediterranean during a very early period. The manuscript is a travel pass granted by Johannes Cossa to permit wine merchants and winemakers to travel and conduct business in Valencia, Spain. Assurances are given that there will be no arms transported that could be used against the security of the region during the trade visits. It also notes that the ship will return to Pisa and Florence afterwards (from whence it originated). Costa is described as the lieutenant general in the provinces of Provenance and in the lands surrounding Forcalquier. Other passengers are mentioned (sailors, for example, but it is clear that the winemakers are the most important travelers and that they will be unloading their goods as the visit various ports.

The County of Provence – not to be confused with the Marquisate of Provence – was a large sovereign and independent county within the Holy Roman Empire. It arose during the middle of the 10th century as a fief of the kingdom of Arles and existed until its annexation to France in 1481. The county, which occupied a large part of the historical French region of the same name, was located in the western part of Provence and extended from the Alps to the mouth of the Rhone and from the Mediterranean Sea to the Durance River.

A full translation of the document is available.

A Chef's Manuscript

28A (MANUSCRIPT: English cookery.) Radolphus Ayres. Cook Oxford, 1722.

19 x 15.5cm. [76] pp. Contemporary brocade paper boards, worn on edges, ink stain to spine, portion of decorative wrapper torn away from lower board, two contemporary slips of laid paper laid-in. \$18,000.00

AN EXTREMELY INTERESTING AND UNUSUAL COOKERY MANUSCRIPT. Early cookery manuscripts from identified professional chefs are exceptionally rare. In some cases, manuscripts will have provenance information about who owned the manuscript and, perhaps, where they lived. There may also be information on who wrote or copied the recipes and where they got their recipes (e.g. from a friend's letter, from a printed cookbook, or from another manuscript). But an early recipe book coming from a known institution and with a named chef is remarkable.

In the case of this manuscript, the cook is identified as Ralph Ayres of Oxford. Although not much is known about Ayres, it is known that he was the cook at New College, Oxford, one of the oldest colleges and founded in 1379. Ayres' manuscript includes 69 culinary recipes and two medicinal receipts. Among the culinary recipes, we find directions "To Make Beef gravy;" "To make Oxford Sausages;" "To Keep Kidney beans to boyl green all the Winter;" "To make and Orang Puding;" "To Pickle Pigeons;" "To make minct Pyes;" "To make Ginger bread;" "To make a Cabage puding;" "To make Ayres' his puding" (beef suet, raisins, eggs, brandy, nutmeg, sugar, and boiled for four hours); and "To force a Leg of lamb or Mutton."

The recipe "To make Ayres' his pancakes" is as follows:

beat 8 Eggs with a little of the best brandy, 3 quarters of a pound of the finest flour [this was corrected from originally calling for half a pound], put in a little nutmeg, a little salt, & half a pound of butter melted in a pint of boylng Creame or milk & when it is allmost Cold mix it all together with 2 ounces of fine sugar & fry them in a fry pan with out any fatt, let Your pan be hot when You frm them, & fry them only of one side, & strew oner some fine sugar between Every pancake as you put them in the Dish, & when they are all fryed turn them Upside Down in Another Dish, that the brown side may be upward & strew oner some fine sugar.

Also included is a very early version of New College Pudding, the recipe most associated with his place of employment. Entitled "To make a Dish of new Colidg puddings," it includes beef suet, currants, nutmeg, sugar, eggs, brandy, and rose water. The main body of the manuscript is written on the rectos of each leaf.

A few of the recipes appear to have been added by another hand. They include two early recipes laid in; a recipe for "Mackrouns" (flavored with rose water and musk); and directions on how "To make Shrubb" (with brandy or rum, spring water, orange juice, sugar, egg whites, bottled and it then makes an "agreeable Punch" – this is in the latest hand and it is dated 1751).

The medicinal receipts are for "y^e shortness of Breath" (calling for brown sugar candy, "permecty" (i.e. spermaceti from the head of a whale), "ye Oyl of Sweet Amones [almonds]," mixed with egg yolk) and a "Receipt to prevent too much Sweating in a weak Person" (a concentrated and sweetened camomile tea).

There are a few different cookery manuscripts by Ralph Ayers that survive and all are in British institutions. They also vary. The copy at the Bodleian Library has been the most analyzed and it was published by the library in 2006. Interestingly, about 30% of the two manuscripts differ. To begin with, the Bodleian copy has a date of 1721 (compared to ours which is 1722). It also includes only a total of 59 recipes compared to the 71 recipes which appear in our copy.

There are eighteen recipes which differ between the two manuscripts. The Bodleian copy had three recipes not found in ours (veal with olives; veal cutlets, and a neats' tongue hash). Ours has fifteen different recipes that do not appear in the Bodleian copy. These are how "To Make Grape Wine;" "To Make Beff gravy;" directions on how to cook shallots; a recipe for "Mackrouns" (macaroons); a sauce for pheasant, partridge, and larks; to preserve raspberries whole; to make a white fricassee; "To make a good sauce proper for samon, trout, Jack Carp, Eells or any sort of fresh fish;" "To Preserue Lemons;" "To Preserue Oranges;" "To make a Raggoo;" "To make a tanzey;" and "To make Shrubb." Additionally, the two abovementioned medicinal receipts are not included in the Bodleian Library copy.

There are also regular differences in spelling between the two manuscripts. It makes one wonder if, perhaps, the recipes were read aloud by someone while being written down by another person. The changes in spelling are also consistent. For example, "flurantine" (a shallow round pie) is spelled with a "u" in the Oxford manuscript and with an "o" in our manuscript ("florantine"). "Boil" is spelled "boyle" in the Oxford manuscript and "boyl" in our manuscript. The letter "v" is used for the "v" in the Oxford manuscript but it is a "u" in our manuscript. And so on.

There are three other confirmed Ayres manuscripts beyond ours and the one at the Bodleian. There is a manuscript by Ayres at the Archives of New College, Oxford. Its date is 1719. Lord Westbury – the famous collector and bibliographer of gastronomy, – had a copy that was auctioned off in London on February 15th, 1965, and it was recently sold in the London trade. The Westbury example was dated 1715. Lastly, there was another copy in the London trade that sold about ten years ago; it was dated 1713. Like the other known Ayres' manuscripts, ours is bound in decorative floral paper boards in a brocade pattern (gilt flowers over a red-pink pastepaper background). Of all three, ours appears to be in the best condition.

A lovely and fascinating manuscript.

A Monk's "Simple and Frugal Way" to Prepare Food

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

18.2cm x 11.7cm. 2 p.l. 212, [2] pp. Contemporary mottled calf, spine richly gilt in ten compartments, orange morocco lettering piece in the third compartment, expert restoration to corners, edges of boards with single gilt fillet, edges stained red, marbled pastedowns, a few leaves with light spotting. \$10,000.00

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

The main part of the cookbook includes 160 different recipes, all written in a single hand and carefully indexed towards the end. Some of the recipes are definitely simple: *tartes de pommes* (apple tart); *oeufs au miroir* (eggs sunny side up); *concombres fricassés* (fried cucumbers); and *filet de boeuf aux fines herbes* (in this case a marinated steak with spices, cooked two different ways depending upon the type of stove you have). Then others, slightly more complex, are *potage aux grenouilles* (frog soup); *dindons à la daube* (turkey stew); *lapins et lievres rotis* (roast rabbit and hare); *boudin noir* (blood sausage); *andouilles de porc* (a sausage that includes the animal's large intestine and therefore has a particular smell and taste); and *paupiettes* (thinly cut veal that is stuffed and then fried). There is also a recipe for a *bechamel* sauce, a vinaigrette, and the classic *Sauce Robert* (which first appeared in the 14th-century French cookery manuscript by Guillaume Tirel's – a.k.a. Taillevent – entitled *Le Viandier*).

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

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

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

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

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

Including a Recipe for Rice from the Carolinas

30 (MANUSCRIPT: American or English cookery.) c.1770.

15.5cm x 10cm. [1], 44, [3] pp. (including pastedowns). Early 18th century marbled paper over strawboard, wear to the edges of the wrappers and spine, mild overall wear. \$5500.00

A CHARMING COLLECTION OF FORTY-SIX RECIPES WRITTEN IN A SINGLE HAND. What is unusual about this manuscript is that it may be American and American cookery manuscripts from this period are exceptionally rare.

The reason that this manuscript may be American is due to the ingredients in the recipes. There are several dishes that call for ingredients that are either exclusively American, or simply much more common in American recipes than they are English recipes. For example, there is a recipe for a “Carolina Rice Pudding.” Rice cultivation began in the Carolinas in the late 17th century and it was cultivated by enslaved West Africans in the coastal regions of South Carolina and Georgia. The recipe also includes cinnamon, lemon peel, apple, flour, butter, sugar, and a little wine.

There are also a couple recipes for cod, a fish which was especially typical along the east coast of the American colonies. One recipe gives directions on how “To Broil Cod-sounds,” the swim or air bladder of a cod, a dish that was considered a delicacy, especially in Newfoundland where cod was plentiful. There is also a general recipe on how to broil cod, shrimp, and salmon as well as multiple recipes for lobster, the ubiquitous northeastern crustacean.

There is a recipe to make a “Sauce for a Boild Turky” that is made with left over mutton gravy, mace, onion, thyme, lemon peel, anchovy, and butter. When served, the turkey is garnished with lemon and a few fried sausages. The turkey is an American bird (and one that Benjamin Franklin defended as “a true Native of America” and preferable to our national symbol of the bald eagle). There are also several recipes that call for ginger. Ginger was a common ingredient in native American medicine and food. It was discovered among the Iroquois tribe by a French missionary in the 17th century. By the 18th century, it was a common foodstuff in colonial America.

Another recipe is “To Pickle Walnuts Black” and an elixir that is “good for a pain in the Stomach or Colic” that calls for bayberries. Although black walnuts and bayberries were introduced to England in the 17th century, both are native to the eastern United States and were more typical in the food of the American colonies than in England. Bayberry was also used by Native Americans medicinally.

Other dishes include "To Make Minced pyes;" "To Roast Veal;" "To Roast a Pig;" "Different sorts of sauce for a Pig;" "To Make Catchop" (from mushrooms and including ginger); "To Dress little Fish;" "To Butter Crabs or Lobsters" (with white wine, butter, bread crumbs, salt and pepper); "To Make a Sagoe Pudding;" "To Pot a Lobster;" "To Make Lemon Cheesecaks;" "To Roast Woodcocks & snipes" (grilled with bread underneath to catch the drippings then eaten with the bread; note that "we never take anything out of a woodcock or snipe" – i.e. they are eaten whole); "Different sorts of Hare sauce;" and "To Roast a Tongue or Udder" (seasoned with cloves). There is one medicinal recipe describing how to make "A fine Lip Salve."

Laid in are three recipes in a different and 19th century hand, each written on laid paper. One has a watermark dated 1831. They are for "Lemon Cheesecakes," "Peach Wine," and dandelion wine.

The recipe "To Make a White Pot" is as follows:

Take two Quarts of new Milk eight Eggs & half the whites beat up with a little Rose water a Nutmeg a quarter of a pound of Sugar, cut a penny loaf in very thin Slices & pour your Milk & Eggs over. put a little bit of sweet Butter on the top. Bake it in a Slow Oven half an Hour.

At the end is a useful two-page index.

In very good condition.

The Secrets of Food & Art

31 (MANUSCRIPT: Italian and French book of secrets.) [From the upper wrapper:] Ricette, Secrete, Istruzioni. [1798-1815.]

29.5cm x 19cm. [104] pp. (paginated variously in the beginning). Contemporary vellum, red-marbled edges, many pages coming loose from gathering, light spotting, many leaves dog-eared and edges worn. \$4500.00

A VERY INTERESTING AND FULL COLLECTION OF 277 SECRET RECIPES and individual entries on the properties of various foods. Written in a clear, legible hand, the manuscript is about 60% Italian and 40% French. What is unusual is that the hand in the Italian and French sections appears to be the same; I was unable to discern any reason for it switching back and forth. There are a few recipes in French in a second hand, but these are rare.

Some of the entries in Italian are *Virtu del pane caldo* (The virtue of hot bread); *Modo di rendere aceto il vino che piu non serve* (A way to make wine that is no longer needed into vinegar); *Per far composte d'ogni sovra di frutti* (To make compotes of all types of fruit); *Virtu del uva* (The virtue of the grape); *Presagio di un bon raccolto di uve* (An omen for a good harvest of grapes); *Virtu del miele* (Virtue of honey); *Per fare gelatina di Ribes* (To make blackcurrant jelly); *Gelatina di pesce* (Fish jelly); *Modo di far nascere funghi* (Way to grow mushrooms); *Modo di far divers frolla* (Way to make different types of pastry); *Ogni sorta di carne* (On all sorts of meat); *Virtu del aceto* (Virtue of vinegar); *Utilita dei piccioni* (Usefulness of pigeons); *Acqua di anisi e sua virtu* (Anise water and its virtue); *Si pretende che lavandosi la faccia con acqua in cui siasi fatto bollire anisi faccia paver giovine* (It is claimed that washing your face in water that has been boiled with anise make you look young); *Ricetta per acconciare il tabacco a facon di Parigi* (Recipe to dress tobacco the way they do in Paris); *Maniera di fare I salmami alla Bolognese* (How to make a salami the way they do in Bologna); *Della radice dei sparagi* (On the asparagus root); *Della bieta* (On chard); *Della boragine* (On borage); *Dei carcioffoli* (On artichokes); *Della cicoria* (On chicory); *Della cipolla* (On the onion); *Del finocchio* (On fennel); *Della fragole* (On strawberries); *Lattuca* (Lettuce); *Maggiorana* (Marjoram); *meloni* (Melons); *Porri* (Leeks); *Della salvia* (On sage); *Senape* (Mustard); *Spinacci* (Spinach); *Time* (Thyme); and *Zaffarano* (Saffron).

Some of the French entries are *Pour faire le vernis...transparent qui on donne sur le bois et sur les tableaux* (To make the transparent varnish which is applied to wood and paintings); *Vernis Anglais qu'on peut appliquer sur les ouvrages de cuivre d'argent ou d'etain* (English varnish which can be applied to works made of copper, silver or tin); *Eau de vie Botanique et medicinale* (Botanical and medicinal brandy); *Maniere de conserver la lard* (Way to preserve fat); *Remede pour jaunisse* (Remedy for jaundice); *Ciment pour coller les tables de marbre casées* (Cement for gluing broken marble tables); *Maniere de fertiliser la Vigne* (Way to fertilize a vineyard); and *Manière de faire un vin excellent avec du raisin pourri* Recette très éprouvée (Way to make an excellent wine with rotten grapes. Recipe well tested.)

There are also three early slips of paper laid in, all of which have calculations on them and two of which have mathematical diagrams.

On the verso of the 2nd leaf and the recto of the 20th leaf are the dates 1798 and 1815, respectively.

Although a bit worn and very much loved, charming and pleasing in the hands.

In a Handsome Contemporary Binding

32 (MANUSCRIPT: German cookery.) Koch Büech. Before 1799.

19.5cm x 15.5cm. 1 p.l., 90 ll. Contemporary half vellum over pastepaper boards, light wear, a few small wormholes in the vellum at the spine, sign of several leaves having been removed at an early date, edges speckled in red and blue. \$2000.00

A HANDSOME GERMAN COOKERY MANUSCRIPT by Maria Walburga Paulierinn (with her name on the verso of the first leaf). The title *Koch Büech* is written calligraphically on the first leaf.

This is a collection of 210 numbered recipes written in a single hand. Recipes include those for soup; meat and fish; jellies (aspic); dumplings; fruit purees; cake; and pastry (including pretzels and gingerbread).

At the end is an inscription in French stating that the manuscript was a gift from a friend in 1799. Although there is sign that some leaves were excised at the end, the inscription on the final leaf indicates that these leaves were very likely removed prior to the date of 1799.

From the wine book collection of Dr. Friedrich von Bassermann-Jordan with his bookplate on the upper pastedown.) Bassermann-Jordan (1872-1957) was a well-known wine historian and winemaker from Germany. His family's activity in wine dates back to 1718 when they bought their first vineyard in Pfalz.

In very good condition.

From Lobster to Druids

33 (MANUSCRIPT: English commonplace & cookery.) c.1824.

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

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

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

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

In good condition.

Including a Recipe for Mole from Oaxaca

34 (MANUSCRIPT: Mexican cookery.) Libro de Cocina. c.1840.

23cm x 17cm. 23 ll including wrappers. Loose unbound leaves, paper repair to the first bifolium (which functions as the wrapper) due to ink burns and loss of paper along the lower edge and a small piece of the spine. \$6000.00

A LOVELY CALIGRAPHIC MEXICAN COOKERY MANUSCRIPT. Comprising seventy-seven different recipes, the anonymous author has written out the titles of the recipes in a wonderfully ornate and beautiful hand. Many of the recipes are traditional Mexican dishes and numerous ingredients can be traced back to the Mesoamerican period. Although some of the gall ink has burned through the paper in places, the calligraphy is still stunning.

Some of the dishes include *Guisado mestizo* (mestizo stew, a traditional Mexican stew which combines Spanish and indigenous ingredients in a stew); *Guisado chichimeco* (a stew from the Chichimeca people of Mexico, so named by the Aztecs for the semi-nomadic peoples who lived in the northern parts of Mexico and survived by hunting and gathering); *Torta de Cielo* (a cake from the Yucatan Peninsula); *Guisado de Agachonas* (snipe stew); seven different recipes for *Guisado de Carnero* (lamb stew); *Baca escabechada* (pickled cod); *Sangre de guajolote* (turkey blood); *Gisado de Menudo* (tripe stew, a famous Mexican dish); *Lengua de Puerco* (pork tongue); *Lengua de ternera* (calf's tongue); *Tomatiyo* (alternative spelling for *tomatillo*, a Mesoamerican ingredient similar to a tomato and often used in sauces and soups); *Chicharrones* (fried pork skin, a beloved snack in Mexico); *Alcaparrado* (a pickled dish served as a condiment); and *Manjar* (a Latin American custard dessert).

There is also a recipe for *Mole de oajaca*, one of the most famous of all Mexican dishes. This recipe, as is typical, calls for the roasting of *ancho* (dried *poblano* chiles, which gives the mole its richness and deep color, in this case roast with butter on a *comal* – an indigenous pan that is usually used to make *tortillas*); *pepitas de calabaza* (zucchini seeds); garlic; *jitomates* (a type of tomato); and *almendras* (almonds). Once the above is roasted, it is all cooked together with cinnamon, saffron and chicken.

Although there is some paper damage from the ink burning through in places, the work is still handsome.

*From My Mother's Preserved Damsons
to Venison Sauce*

35 (MANUSCRIPT: English cookery.) Sarah Louisa Cotton. Recipes. Hornby, North Yorkshire, 1850s.

20cm x 16cm. 1 p.l., 23, [1], [45 - blank] leaves. Contemporary blind ruled vellum, lightly soiled, corners bumped, head of spine with some loss. \$700.00

A charming manuscript recipe book from the North of England. On the recto of the first leaf the name Sarah Louisa Cotton is written in pencil followed by Hornby, North York[shire]. Above that are her initials in ink "S.L.C." On the upper board, written in pencil, is the word "Recipes."

Among the eighty-eight recipes, one finds directions for making Mrs Robert's "Yorkshire Cake;" "Venison Sauce;" "Scotch Barley broth;" "Almond Custards;" "Mrs Brooks Pudding;" "To dress Cod Sounds" (the air bladder of a cod); Mrs Cotton's recipe "To boil a Turbot;" "Oyster Sausages;" "To Stew a Loin of Mutton;" and Mrs Bateman's recipe for French bread. There is also a recipe for "Preserved Damsons" that is from "My Mother." Nine of the recipes are on pieces of laid and woven paper laid in.

The last recipe in the manuscript is dated 1855 and two of the recipes laid in are dated 1850 and 1851. On the verso of the first leaf is a list in pencil of all of the recipes in the manuscript.

In good condition.

From a Known Family in Puebla

36 (MANUSCRIPT: Mexican cookery.) Recetas de Cocina de la Sra Adela M. de Orozco. Tehucán, Julio 1e de 1905.

32.5cm x 21.5cm. Blue-ruled paper. [2 - blank], [1], [1 - blank], 19, [1 - blank], 20-41, [6 - blank], 42-74, "75" [otherwise blank], [6 - blank], 76-94, [179 - blank] pp. Later quarter vellum over contemporary worn marbled boards, orange endpapers, paper repairs to outer edges of some leaves, some leaves wrinkled. \$2000.00

AN EXTENSIVE AND LARGE-FORMATTED MANUSCRIPT COOKBOOK of 245 recipes, nearly all of which are in a single hand. Edela M. de Orozco was the wife of Rafael Orozco, and theirs was one of the wealthiest families in Puebla. They were also the owners of "La Tehuacanera" in Puebla, a successful company that produced mineral water.

On the lower cover is a post card attached to the lower board. It is addressed to "Senior don Rafael Orozco, Tienda la Tehuacanera, Tehucan" and with two "cinco centavos" postage stamps.

Recipes include *Sopa de Sardinas* (sardine soup); *Sopa Vigñe* (a soup from Oaxaca); *Pollo con arroz* (chicken with rice); *Chiles rellenos de Camarón* (chilies stuffed with shrimp); *Pan de Leche* (milk bread); *Pizchoch frio de Chocolate* (similar to cold chocolate pudding); *Empanadas* (meat pies); *Quesadillas de Guatemala* (Guatemalan quesadillas); and *Soletas de Mamá* (a light sponge cake like ladyfingers). Starting on page 70 are “Recetas de Elvira” and these include *Galletas Americanas* (American cookies); *Leche de Chico Zapote* (a drink made from the chicozapote fruit – sapodilla in English – which is a sweet fruit native to Mexico); *Peras bergamotas* (bergamot pears); and *Duraznos Pasados* (dried peaches).

Laid in is a recipe for *tamales costeños* (costal tamales made with *ancho*, mole, cheese, and meat) and *Budin Alaman* (German pudding). The second recipe is written on the back of a blank form for ordering mineral water.

In good condition.

*A Spectacular Viticultural Study from Montpellier,
Including more than 100 Original Sketches*

37 (MANUSCRIPT: French wine.) Viticulture. 1927.

30cm x 19.5cm. More than 100 original drawings in the text and numerous printed illustrations tipped in. [2 - blank], [1], [1 - blank], 70, [80], [26 blank] pp. Contemporary blind-stamped half cloth over decorative boards, light blue endpapers, manuscript written on blue grid paper. \$4000.00

AN INCREDIBLY EXTENSIVE and carefully written manuscript concerning all things viticultural. Written in a single hand, the work includes a multitude of drawings as well as tipped in engravings and illustrations concerning grape cultivation and winemaking.

The manuscript is organized by the following sections: 1. a study of grape vines, including different species and rarities; the process of its cultivation; some considerations in establishing a vineyard; the culture of the vine; and the various problems that might beset a vineyard.

The sketches depict vines; grafting techniques; planting techniques; grape and plant anatomy (down to a microscopic level); trellising methods; graphs documenting experiments; and seed growth. The printed illustrations that are tipped in come from 19th century viticultural publications.

It is likely that this was a notebook for someone who was in the process of teaching or studying viticulture in Montpellier. On the upper board is a label that reads “École Nationale d’Agriculture de Montpellier.” The school in Montpellier was established in 1872 in response to the viticultural crises caused by various types of mildew and the phylloxera epidemic in France. The most famous scientists in viticulture and oenology worked there (e.g. Gustave Foëx, Pierre Viala, and Louis Ravaz) until the school became one of the most famous in the world.

In fine condition.

From Pollo Saratoga to Pastel Cecilia

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

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

A CURIOUS LITTLE MEXICAN COOKERY CLASS MANUSCRIPT written in several hands in pink and black pencil, and green ink. Included are roughly 34 recipes. The majority are written in pencil in a single younger person’s hand, perhaps someone in middle school.

What is interesting, and unusual, is that in some instances the recipes are duplicated on the same page. Recipes written in pencil by a younger hand are sometimes followed by the same recipe written in another more mature hand in green ink. It seems likely that the hand in green ink is that of the instructor and that the younger hand (in pencil) was learning the recipe.

by copying it. This sign of pedagogy, along with the educational game on the upper wrapper (see below) and the handwriting practice section (also mentioned below), supports the argument that this notebook was used in school.

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

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

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

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

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

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

“*Y se sirve*”.... *And it is served*

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

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

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

Recipes include *Sopa Romana* (egg and ham soup); *Conchas catalanas* (shells stuffed with salmon, clams and anchovies in the Catalan style); *Alcachofas en salza* (artichokes in sauce); *Chuletas de ternera al papel* (veal chops in paper); *Pastel de almendras* (almond cake); *Codorniz en pilau* (quail pilaf); *Sopa de bigado* (liver soup); *Sopa yanki* (truffle soup); *Pisto de calabazas* (scrambled eggs with sauteed squash, tomatoes, and onions – which Ordaz says is “*sabroso*” – delicious); *Pescado reyeno* (a whole *huachinango* fish stuffed with potatoes, eggs, parsley, olives, tomatoes, and pickles); *Ensalada dominicana* (Dominican salad made with bananas, avocados, potatoes, and romaine lettuce); *Flan de leche*; *Enfrijoladas compuestas* (an emblematic dish of Mexico made with tortillas and beans); *Sopa de tacos* (taco soup); *tacos chiapanecos* (tacos made in the style of Chiapas, Mexico); *Huachinango en adobo* (Mexican red snapper in a traditional spicy marinade); *Guisado de papas y zana [borrachas]* (potato and carrot stew made with *queso añejo*, a firm aged Mexican goat’s milk cheese); *Sesos con vino* (brains with wine); *Cuete marinado* (marinated *cuete* which is the leanest and firmest cut of beef); and *Arroz a la emperatriz* (rice pudding made with milk, sugar, butter, and vanilla). Below is the recipe for *Enfrijoladas compuestas*:

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

Roughly translated to:

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

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

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

*The Extremely Rare First Edition of the Most Influential
French Cookbook of the 18th Century*

40 [MENON.] *La nouvelle cuisiniere bourgeoise*. Paris: Guilllyn, 1746.

12mo. in 8s & 4s. Woodcut vignette on title page, two woodcut headpieces, two woodcut historiated initials. 1 p.l., (blank A¹), v, [1], 322, [18] pp. Contemporary mottled calf, title stamped in gilt on spine, all edges speckled red, small ink stamp on lower margin of page 24 (not affecting text), faint dampstaining on a few leaves. \$8500.00

The exceptionally rare FIRST EDITION of the best-selling cookbook of 18th- century France. There are two different 1746 editions and both are so rare, that priority has never been conclusively determined. One edition is with the title of *La nouvelle cuisiniere bourgeoise* (as in our copy here), and the other is with the title of *La cuisiniere bourgeoise*. Both are exceptionally rare and both are printed by Pierre Guilllyn (1715?-1781) in Paris. The clear difference is in their length. When adding up their total page counts (including preliminary pages and adjusting for mispaginations), *La nouvelle cuisiniere* has a total of 346 printed pages and *La cuisiniere* has 398 pages. This being the case, it is likely that *La nouvelle cuisiniere* was printed first, and then expanded later that year into *La cuisiniere bourgeoise* (see Cagle no. 336, who makes the same suggestion). Subsequent editions are expanded further, and by the end of the 18th century, the work had become two volumes.

With more than twenty 18th-century editions alone, *La [nouvelle] cuisiniere bourgeoise* was easily the most popular French cookbook of the 18th century (or, as Vicaire has noted, “ce traité devenu absolument populaire”). In addition to contributing to the accessibility and simplification of *grande cuisine*, it was also THE FIRST FRENCH COOKBOOK WRITTEN FOR A FEMALE CHEF.

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 Menon’s earlier Nouveau traité de cuisine... And the recipes themselves are often simplified... Menon even mentions the availability of ‘portable bouillon’ 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. - Mennell, *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.

On the verso of the blank A¹ is the early inscription: "vers au portrait de madame elisabeth — quel Triomphe pour la peinture dans ce chef d'œuvre de guyard! Le tableau fais honneur à Lars en La modèle à La nature. — par Le vicomte de gabrielli" (verses to the portrait of madame elisabeth — what a triumph for painting in this masterpiece by guyard! The painting does honor to Lars and the model to nature. — by the vicomte of gabrielli).

Page 17 is misprinted as "71." With the initial blank A¹

A very good copy.

¶ OCLC: Schlesinger Library and Lilly Library; Vicaire col. 589. Not in the Bibliothèque nationale de France, Bitting, or Vicaire (who did know of the other 1746 edition and many later editions).

A Health Food Restaurant Menu

41 (MENU: health food restaurant.) Dew Drop Inn, Redondo Beach, c.1976.

21.5cm x 35.5cm. Signs of having been folded, the image and text at the top is slightly cut into at the top and bottom (sense still legible), small food spot on upper right corner. \$1250.00

FIRST & ONLY EDITION of this early health food restaurant menu coming from the Dew Drop Inn, specializing in "natural food luncheons and snacks" in Redondo Beach, California. This menu was handwritten and illustrated with carrots, hearts, flowers, and happy people sitting around a table.

What is special about this particular copy is that it is signed by Linda Lee Beighle and Charles Bukowski, the famous American writer who was known as the "laureate of American lowlife." Beighle was the owner of the Dew Drop Inn. Earlier, she had met Bukowski at one of his poetry readings at Troubadour and he got her phone number. This was during the period when Bukowski was doing research for his book *Women*. The two became friends and Bukowski started coming to the Dew Drop Inn; they married in 1985. (*Women* came out in 1978 and Beighle is featured in the book.)

On some Bukowski forums, it has been maintained that Bukowski is the person who hand wrote and illustrated the menu.¹¹ Some also believe that the original artwork was done on larger sheet of paper and then reduced for the photocopied sheet. This would explain why on our sheet, which measures the full 8.5 x 14 inches, trims the handwriting a bit at the top and bottom of the page. Apparently there are also different issues of the menu where dishes and prices were erased with whiteout and then rewritten.

Dishes include an avocado melt 2.25; peanut butter with honey and bananas \$1.45; yogurt plain or with honey (10 ¢), seeds (5 ¢) .60; "Dew Drop Delight — a super salad with a dynamite combo" sm. 2.50, lg. 3.25; and "Smoothies — a smoothee is a groovy combination" 95 ¢

The way in which our upper and lower edges of the menu have slight loss of text and image matches that of the copy in the Ross Runfola Collection of Bukowski.¹²

Early health food restaurant menus are rare.

In very good condition.

¶ Not in OCLC.

¹¹ See <https://bukowskiforum.com/threads/dew-drop-inn.393/>.

¹² The collection came up for auction in 2011 and much of it resides at the University of Buffalo Archive and Manuscript Collections.

The First Cookbook by a French Woman

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

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

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

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

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

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

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

This copy comes from the library of Edmond de Goncourt, the well-known French author and founder, with his brother, of the Prix Goncourt (a prize recognizing the best prose writing in France). On one of the upper free endpapers, written

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

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

in red ink in Goncourt's hand, is the following inscription: "Voici où en était la cuisine délicate voluptueuse du règne de Louis XV, en les années 1793 et 1794, De Goncourt" (This is where the delicate, voluptuous cuisine of the reign of Louis XV was, in the years 1793 and 1794, De Goncourt). The boards of the binding are also gilt stamped with Goncourt's cipher.

In very good condition.

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

An Early Look at Small Pox in Mexico

43 (MEXICO.) Bartolache, José Ignacio. *Instruccion que puede servir para que se cure á los enfermos de las viruelas epidémicas.* [Mexico City: Felipe de Zúñiga y Ontiveros, 1779.]

8vo. [8] pp. Bound in modern wrappers, stitched. \$2000.00

The extremely rare FIRST & ONLY EDITION of this early study of how to cure small pox, a disease that had been decimating indigenous populations in Mexico ever since European settlers came to Mexico in the early 16th century.

Bartolache notes that it appears every 15-20 years in Mexico and those that are phlegmatic in nature, young, and malnourished are more likely to become sick. He also notes that small pox affects about one in a thousand people and that many of them die of it. He mentions that it is passed from person to person and that if there were no trade in Mexico, the disease wouldn't spread.

In the beginning of the disease, one should drink pure water sweetened with a little honey (or else sugar) and the patient should sleep well stretched out and warm. If hungry, "pure atole" should be drunk and there should be no consumption of broths. (*Atole* is a traditional Mexican drink made from corn, rice, or sagu and the word comes from the Nahuatl word *atolli* meaning liquid.) As the disease worsens, the patient can have breadcrumbs with salt, or pears and cooked apples. He also recommends vinegar applied to the head and nose to avoid infections. There is much information also on how to treat the pustules that erupt on the body. The small pox vaccine wouldn't become readily available in Mexico till the early 19th century.

The binder's knife comes close to the text (but not touching) at the top of the page, otherwise in good condition.

¶ OCLC: three locations outside of the United States.

Drink Atole for a Speedy Recovery

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

8vo. 1 p.l., 29, [1 - blank] pp. Stitched as issued, large piece of the final leaf torn away but not affecting text. \$1000.00

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

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

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

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

In very good condition (other than the piece torn away).

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

Mexican Mushrooms

45 (MEXICO.) Kickx, Jean. *Notice sur quelques champignons du mexique*. Brussels: Hayez, 1841.

8vo. Two color lithograph plates. 12 pp. Contemporary pink wrappers stitched as issued, faint shadowing on the lower wrapper. \$800.00

The rare FIRST & ONLY EDITION of this study of Mexican mushrooms by the Belgian botanist, Jean Kickx (1803-1864). The work stems from a collection of mushrooms that were brought from Mexico to Belgium for study by botanist Henri Guillaume Galeotti (1814-1858).

The first mushroom they identified is a variety of *Lenzites*. *Lenzites* are a fan-shaped, widespread genus of wood-decay mushrooms. This one is labeled *Lenzites verrucosa* kx. Kickx was able to discern that the tar-like odor coming off of the mushroom was not a result of it's being transported by ship, as none of the other specimens that came with it smelled that way. Once incised, the *Lenzites* smelled more like cloves and nutmeg. It was originally collected in Xalapa, Mexico, off of old oak trees.

The other mushrooms are labeled as *Trametes Fibrosa* Fr., *Polyporus Gilvus* Fr., *Hypoxylum (Zylaria) Tabacinum* kx., and *Hypoxylum (Poronia) Galeotianum*. Each description includes where the mushrooms were found in Mexico and gives an in-depth description of their physical appearance, odor, and details of experiments conducted on them.

The two beautiful chromo-lithograph plates depict *Lenzites verrucosa* kx. and *Hypoxylum Tabacinum* kx.

Jean Kickx came from a Belgian family of botanists. He was the co-founder of the Société royale de botanique de Belgique and also wrote on malacology (the study of Mollusca).

From the library of Dr. Louis Planchon (1858-1915) a pharmacologist and specialist in herbal medicine. With his purple library stamp on the title page. On the upper wrapper in a contemporary hand is written "Kickx / Champ. Mexic."

In good condition

¶ OCLC: New York Botanical Garden, Harvard, Carnegie Mellon University, Huntington Library, and six locations outside of the United States.

In a Lovely Publisher's Binding

46 (MEXICO.) *La cocinera poblana o el libro de las familias*. Mexico [City]: Herrero Hermanos Sucesores, 1926.

18.8cm x 12.3cm. 428, [4] pp. Lovely original publisher's illustrated cloth binding printed in black, red, yellow, and green ink, wear to head and tail of spine, edges rubbed and corners bumped, lightly browned throughout due to paper quality, slightly cracked at hinges. \$500.00

This is a very handsome and enlarged edition of a very popular 19th century Mexican cookery book, first published in Puebla by Narciso Bassols in 1877.

The book begins with a glossary of culinary terms and then moves on to 2278 numbered recipes written for cooking at home. The recipes are organized into thirty-two different categories (e.g. soups and broths, vegetables, fruits, porc, beef, barbecue, sausages, *pulques*, seafood, confectionary, pastry, desserts, and fruit wines). This is then followed by a domestic hygiene section which provides directions for home remedies. At the end is an extensive 25-page index.

What is particularly charming about this edition is the binding. On the cover a woman is wearing a white blouse and a floral skirt. A red scarf crosses her chest over her white blouse and she's carrying a basket full of foods that she's bought at the market. To her left is a turkey. (There are no less than seven different recipes in this cookbook for *guajolote* – the Aztec word for turkey – cooked in different *mole* sauces.)

In good condition.

¶ OCLC: University of Arizona, University of California (Berkeley and Davis), Harvard, University of Texas (San Antonio), and one location outside of the United States.

Drinking Bleach Cannot Cure Cholera

47 (MEXICO.) [Marroquin, Francisco.] *Precauciones que deben tomarse en el caso que se presente el colera morbus.* Mexico City: R. Rafael, 1849.

8vo. 16 pp. Disbound. \$900.00

The extremely rare FIRST & ONLY EDITION of this Francisco Marroquin's guide to surviving a cholera epidemic in Mexico, with mention of the foods one should avoid and directions on how to make some remedies.

The work begins by noting that although the cholera epidemic that arose in 1833 has greatly dissipated, health officials are expecting it to return soon to Mexico. As the epidemic appears, Marroquin writes that the field workers in the countryside, who cultivate our food, will be the first to become sick and die due to their distance from medical assistance and charity. In addition to lack of governmental preparedness, he blames the mule shit in the city and the alcoholism of its populace (due to cheap and badly made brandy) for the lack of hygiene and city sanitation. When criticizing his government and its handling of the epidemic, he notes how "there were those who had the audacity to set public notices...that the three bleaches were the true antidote and effective remedy against cholera." He then recounts how damaging bleach is to tissue and how you should not drink it. (Sounds familiar?)

The book is organized into three parts: 1. precautions to prevent the arrival of cholera; 2. how to maintain one's health during a cholera epidemic; and 3. the aid that must be given to those that are sick. Firstly, he describes the foods that must be avoided: chiles; all spicy food; anything that causes flatulence; green fruits; and things which are difficult to digest such as cantaloupes; watermelons; *chirimolla* (a green tropical fruit); plantains (a starchy fruit similar to a banana that is cooked); salted meats; dried fish; minced meats; and pickles. Also, milk, coffee, tea, and liquor should not be overly indulged in. Marroquin then encourages people to clean their clothes regularly, bathe at least once a week, and avoid sunbathing. He also recommends wool underwear during the duration of the epidemic.

Marroquin then provides directions for making a water to clean a patient's body, with a focus on the belly and spine. The recipe is comprised of a calm balm, turpentine, and a camphor brandy. Then he gives the recipes for three different medications. The first calls for fennel water, cinnamon, cider syrup, opium, and calcinated magnesia. For an adult, the dosage is one tablespoon per hour and if the patient becomes thirsty, they should eat mouthfuls of snow.

In good condition.

¶ OCLC: one location outside of the United States.

*When you begin to Recover, it's ok to Eat
Camote and Zapote*

48 (MEXICO.) Muñoz, Miguel. *Cartilla, ó brebe instruccion sobre la vacuna.* San Luis Potosi: Buenaventura Carrillo, 1840.

8vo. Woodcut tailpiece. 12 pp. Unbound, untrimmed. \$900.00

The Second Edition (?) of this rare introduction to the small pox vaccine by Miguel Muñoz. The work begins with reference to the work of Edward Jenner and a description of how the vaccine (from cowpox) is made; warnings about fake vaccines that are circulating; and how the granules of the vaccine are administered to children through an incision. Then there are descriptions of the symptoms that follow.

In the section entitled "To cure smallpox," Muñoz states that once patients are beginning to show symptoms of the illness, they should drink a barley water that is made a bit sour by cream of tartar and lemon and then sweetened with sugar. Once the pustules start to appear, regular warm baths are necessary. In the evening, the patient can have an *atole aguado* (a watery version of *atole*, the traditional Mexican drink made from corn flour, sugar, and sometimes flavored with vanilla, cinnamon, or chocolate). When a sore throat develops, patients can have a warm drink made of mallow and flax seed but without honey or suck oranges and spit out the pulp. As the person recovers, after 14 or so days, the patient can have cooked rice, milk and rice pudding, pure milk, papaya, orange, *zapote* (a tropical fruit prized by the Maya and Aztecs), and *camote* (a regular part of the Aztec and Zapotec diet and ritual). According to Muñoz, by the 20th-25th day of the illness, patients can return to their regular diet.

San Luis Potosi (the place of publication) is a city and state within central Mexico.

In excellent condition, unbound and untrimmed, and in original state.

¶ OCLC: University of California (San Francisco & Los Angeles), and two locations outside of the United States. There was another edition published in Mexico City in the same year. I'm guessing that ours is the second edition because of the mention of the "reprint order...of the superior government" on the title page.

Drink an Orchata made from Melon Seeds

49 (MEXICO.) Robredo, Manuel & Gomez Benitez, José. Metodo curativo de la viruelas, y de ortas erupciones con que se confunden. Tlalpam: Juan Matute y Gonzalez, 1830.

8vo. 20 pp. Stitched as issued, light foxing on four leaves due to paper quality. \$1200.00

The extremely rare FIRST & ONLY edition of this introduction on how to diagnose small pox at its various stages. Once you have the disease, it is important to be in a well ventilated but warm room and eat cooked barley, violet flowers, and drink orange juice sweetened with sugar. If the room is cold, then the patient should eat bread, rice soup, *atole* (a traditional Mexican drink made from corn), and cooked fruits.

Other sections cover the course of the illness; its effect on the organs; how the vaccine is obtained from the cow (there is mention of the work of Edward Jenner); and how people are inoculated in Mexico. Once the vaccine has been administered, when recovering, again, people should drink a small amount of *atole*, but also an *orchata* made from melon seeds and avoid chiles and all liquor.

There have been small pox outbreaks in Mexico since the Spanish brought the disease with them and decimated the indigenous population in the 16th century. This work is an example of the early vaccination campaigns that were only just beginning in Mexico in the 19th century.

Tlalpam is a borough within Mexico City.

Other than the foxing on four leaves, in very good condition.

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

An Early use of Probiotics in Mexico

50 (MEXICO.) Saez de Heredia, fr. Emetrio. Hydropathia o el uso medicinal de agua fria. Mexico City: Tipografia de R. Rafael, 1849.

4to. Ornamental border on the upper and lower wrappers. 1 p.l., ii, 134 pp. Publisher's yellow wrappers, light wear to the wrappers, small hole to 17⁴ affecting one word. \$950.00

The revised and expanded Second Edition of this extremely rare book on hydropathy, written expressly for the “suffering poor” in Guadalajara, Mexico. The author, Emetrio Saez de Heredia, firmly recommends eating *jocoqui* (a Mexican dairy product based on fermented milk) to cure dysentery.¹⁵

Saez de Heredia was a priest who believed in helping the poor, and felt that hydropathy was the most democratic form of water therapy, as it relied on cold clean water and nothing else. He is explicit in his dislike of pharmacists and their making money from the sale of medicine. In his prologue, he says that this *obrita* (small work) was written solely for the purpose of educating the poor and the ignorant. To this purpose, he says that he has been careful to only use words that are basic and easy to comprehend.

Hydropathy is a form of water therapy to cure illness, breakages or wounds through drinking and bathing in cold or hot water. It is different from hydrotherapy in that it is based on the idea that at a time of bodily crisis, clean water can force out impurities, and thus allow the body to heal. This is in contrast to hydrotherapy which is based on the medical principals of physical therapy.

In hydropathy a strict diet is often prescribed. The diet Saez de Heredia recommends for people who are taking the hydropathy cure consists of meats of all kinds, preferably cooked or roasted; rice, noodles; bread soup; purslane; chard; cooked lettuces; milk; bread; and white fish (fresh and not dried). He also recommends that people taking the cure stop ingesting any kind of stimulant. He lists chocolate, coffee, and tea as prohibited as well as hard liquor. For those who are afflicted in the stomach, he recommends not eating anything that might irritate or hinder digestion, such as chili, onions, beans, corn, or cabbages. Also, for those with stomach problems, he recommends that all food be eaten cold.

In the section on dysentery, Saez de Heredia highly recommends eating *jocoqui*, which is a product based on fermented milk and is specific to Mexican cuisine. He writes that one should eat it for breakfast after much stomach purging and drinking of water. At the time when this book was written, before pasteurization had been invented, *jocoqui* was made by leaving fresh milk in a pot made out of clay, near a heat source, such as the stove, chimney, or next to an open fire. This way, the milk would start curdling, changing not just its structure, but also its taste.

Saez de Heredia’s *obrita* lists all of the illnesses that can be cured with hydropathy and gives specific instructions for different types of cold water bathing cures. He also writes on how to use water as a cleansing beverage, in enemas, as well as in injections. The most consistent factors in these curing methods are the copious drinking of cold water and regular exercise.

At the end of the work are six added pages on hydropathy for animals. Heredia writes that as he has no personal experience with using hydropathy to cure animals but he has included a short treatise by R.T. Claridge that “several people” have assured him is more effective than local remedies. Included in the ills that can be cured by hydropathy are paralytic weakness and sprains; external inflammations and sores; vertigo; loss of appetite; and fever.

With a list of aphorisms taken from Vincent Preissnitz (1790-1851) who was one of the earlier founders of hydropathy. There is also a list of hydropathic establishments in Europe as of the end of 1840.

A very good copy preserved in an archival folder.

¶ OCLC: New York Academy of Medicine and University of Rochester Medical School. OCLC also notes that the first edition was published earlier in the same year with only one location (the National Library of Mexico).

From Magic Tricks to Pruning Vines

5 I [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 *Apopiroscopy* 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).

¹⁵ Fermented milk is a form of probiotics, healthful live microorganisms found in naturally fermented food that are good for the digestive system.

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.

Cheese Toast and Leek Soup

52 THE PHYSICIAN'S RECEIPT to cure a Welshman of a fever, or to kill an Englishman with the same medicine. [London]: J. Pitts, 14 Great St. Andrew street seven Dials. Price Three Halfpence, c.1785.

Broadside: 25.8cm x 18.2cm. Lightly browned, faint stain at the bottom.

\$1200.00

The extremely rare FIRST & ONLY EDITION of this culinary satire about the medical profession and culinary identity. A Welshman leaves the mountains to come to London. While there, he gets sick and despite the best care of his London doctor, he is rapidly approaching his death. On his sick bed the Welshman confesses to his nurse that all that he wants is "Toasted Cheese" (aka Welsh rarebit). She brings it to him and he begins to recover. Next he asks for a gallon of leek soup. She brings this to him as well, and he makes a complete recovery. (Leeks are the symbol of Wales.)

The doctor returns to the Welshman's home and instead of his patient having died, he finds him in good health. Later, an Englishman gets sick and so the doctor prescribes cheese toast and leek soup. The next day, the doctor comes back to find the windows open and his Englishman dead. The doctor "plucks out his pocket book and in it makes this memorandum: —'Toasted cheese and leek pottage, a certain cure for a Welshman in a fever, but present death for an Englishman."

In good condition.

¶ Not in OCLC, however in OCLC, there is another work entitled *Lovers' meeting* by J. Pitts at the same address which is dated 1780, and two others at the same address, *The humours of rag fair* and *The reprobate's reward*, are both dated 1790.

*"We Will Fight and Fight
from this Generation
to the Next"*

53 (PROTEST literature.) People's Park, Berkeley, California. 1969.

Formats vary, though most are street flyers.

\$3000.00

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

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

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

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

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

This collection of thirty-five items of protest literature is from the events in 1969. *See the appendix at the end of this book fair list for a complete list of the archive's contents.* In addition to the thirty-five items from 1969, there are several news clippings about People's Park from the 1970s and 80s as well as a poster from the 20th anniversary of the '69 struggles.

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

Nourishing Recipes to Rehabilitate the Sick

54 RIDGE, John James. Diet for the sick. London: Churchill, 1875.

4to. Three headpieces. 47, [1 - blank] pp. Original brown cloth boards, blind-stamped fillet around sides, gilt-stamped title and price on upper board, spine lightly sunned, occasional light foxing. \$300.00

The very rare FIRST EDITION of this book of recipes to feed the sick with particular emphasis on feeding people who cannot keep solid food down. There are a number of recipes for broth. Some of these recipes are meat-based and others are made purely with grains such as corn flour, oatmeal and barley. There are also milk and egg-based options (for those who are able to digest them), that are thickened variously with arrowroot, corn flour, rice, gelatin, breadcrumbs, lentil flour, and "Iceland Moss." This "moss" is actually an Arctic-alpine lichen that is a highly nutritious and easily digested starch. For those needing a protein boost, there are also whey-based recipes.

Also included are a few enema recipes and a helpful key that specifies "Nitrogenous Aliments, prepared without Beef-tea" and separately, "Carbonaceous Aliments, prepared without Milk."

In the preface we read that the author both compiled and included a number of his own recipes in this work.

The diet of the invalid is as important as his medicine, and sometimes more so. The doctor is, therefore, very properly applied to, in order to know what should be given....I have frequently given written directions how to make beef-tea properly...but, in a busy practice, it is well-nigh impossible to do this often. I have, therefore, collected a number of various combinations suitable for different cases.

John James Ridge was a doctor at Carlton House, Enfield, Middlesex.

In good condition.

¶ OCLC: New York Academy of Medicine, University of Chicago, National Library of Medicine, and two locations outside of the United States.

Regional Methods of Preserving different Foods

55 [ROBINSON, James.] *The art and mystery of curing, preserving, and potting all kinds of meats, game, and fish; also the art of pickling and the preservation of fruits and vegetables.* London: Chapman and Hall, 1864.

8vo. xii, 184 pp. Publisher's blind and gilt-stamped cloth. \$1200.00

A lovely copy of the FIRST & ONLY EDITION of this study of food preservation written by "a wholesale curer of comestibles." Approximately 175 different recipes are given including sections on "Dried and smoked meats;" fish (including "Bloater," "Turbot fins," and "Dried Conger Eels"); "Potted meats and fish;" "Preserved fruits;" and pickles (including asparagus, lemon mangoes, nasturtiums, and codlins). At the end is a recipe for "An excellent Curry-powder."

The work begins "This treatise comprises light and heavy salting, saccharine and muriatic preservative fluids, drying by gentle heat and air currents, smoking with woods, peat and turfs, marinating fish and bucaning [a method of drying and smoking that "rude hunters" would use in the forest] of meats, and the whole process of potting, preserving and pickling."

There is a national British flavor to the methods employed here with "Yorkshire Pressed Pork," "Whitehaven Corned Beef," "A Norfork Chine" and "Leicestershire Spiced Bacon" amongst many other regional methods. Cagle attributes the authorship to James Robinson (*A matter of taste*, pp. 381-82).

A fine copy.

¶ OCLC: Buffalo Public Library, New York Public Library, Stanford, Florida State University, Indiana University, Harvard, Williams College, Detroit Public Library, Lamar University (TX), and six locations outside of the United States. Not in Bitting or Driver.

*"A Silver Dagger is Less Dangerous,
than a Misspoken Word"*

56 SALAZAR, Ambrosio de. *Thesoro de diversa liccion / Tresor de diverses lecons.* Paris: Boullanger, 1637.

Small 4to. Engraved portrait, woodcut head and tailpieces, woodcut initials. 8 p.l. (including portrait), 176, 197-212, 193-270, [8] pp. Contemporary calf, spine blind stamped in six compartments, title stamped in gilt in second compartment.

\$4500.00

The rare Second Edition of this encyclopedic bilingual work by Ambrosio de Salazar (1575-1643). Although the book contains large sections on geography and natural history, it also includes a thorough consideration of various foods.

Salazar was a Spanish grammarian from Murcia who participated in the French religious wars on the side of the Ligue. Afterwards, he lived for many years in Rouen and made a living teaching Spanish. He later moved to Paris and became secretary to Queen Anne of Austria and the interpreter for King Henry IV and the future Dauphin Louis XIII.

This work is unusual because of its bilingual format. Printed in two columns – the first column is in Spanish and the second is in French – Salazar's work allows for easy comparison between the two languages. To further support the reader, at the end is a 38-page bilingual dictionary organized by subject as well as a section on Spanish and French verbs and adverbs. As Salazar notes in his introduction, "A silver dagger is less dangerous than a miss-spoken word."

The work begins with a wide range of subjects. For example, there are entries on amber; ivory; gold; turquoise; coral; rivers; mountains; islands; springs; trees; birds; bees; lions; elephants; and dogs. Some of the areas covered in the geographic section include Goa; England; the Canary Islands; Malta; the Sierra Morena; Mount Olympus; Lake Avernus; the Nile; the Indus river; and a spring in Scotland.

This is then followed by approximately 75 pages devoted to various foodstuffs. These include bread; rice; peas; lentils; starch; wheat; goat; lamb; kid (goat); beef; hare; wild boar; sheep; bear; lion; cow; veal; brains; tongue; marrow; blood; kidneys; liver; heart; tail; lung; fat; trotters; partridge; chicken; rooster; pheasant; squab; peacock; duck; crane; ostrich; dove; starlings; quail; sparrow; lark; grapes; quince; pear; apple; raisins; dates; peaches; apricots; plums; olives; cherries; pomegranates; chestnuts; hazelnuts; almonds; oranges; wild cherries; lettuce; chicory; cabbage; spinach; fennel; purslane; coriander; marjoram; sage; rosemary; basil; arugula; watercress; rue; cucumbers; turnips; carrots; red melon; camomile; sugar; pumpkin; myrtle; honey; capers; mushrooms; truffles; asparagus; pepper; saffron; vanilla; ginger; clove; mustard; licorice; white wine; clear wine; sweet wine; vinegar; oil; and different types of water.

In the section on wine, Salazar notes that old wine is good for you in moderation:

Le vin vieil es chauffre & ouure les veines, rend la nourriture profitable, engendre de la chair & du sang au corps de l'homme : mais quand on le boit avec excés il endommage le foye & le cerveau, fait venir la courte haleine, cause des tremblemens & la paralysie, & encor l'apoplexie. Quand on le boit moderément, il est bon pour la colique, & pour le foye ; & d'avantage aux personnes froides.

Old wine heats & opens the veins, makes food profitable, generates flesh & blood in the body of man: but when drunk in excess it damages the liver & the brain, causes shortness of breath, causes tremors & paralysis, & even apoplexy. When drunk in moderation, it is good for colic and for the liver; & more for cold people.

Written to bridge the culture and language gap between two neighboring countries, Salazar's *Thesoro/Tresor* is a comprehensive compendium of information about natural history, health, and food in the early modern period in Europe.

Despite the irregularities in the pagination, the collation is complete and the catchwords match.

With early ownership inscriptions of Boileau (p. 1) and Delagrange (p. 51). On the upper pastedown is a 19th-century cipher bookplate for "AP" printed in green ink.

A very good copy.

¶ OCLC: University of California (Los Angeles), New York Public Library, National Library of Medicine, and seven locations outside of the United States. The first edition is at University of California (Los Angeles), University of Wisconsin (Madison), and two locations in Europe.

On Salad

57 SCHÜTZE, Johann Friedrich. *Abhandlung von dem Nußen und Schaden derer Salate.* Leipzig: Johann Christoph Sollner, 1758.

4to. Title page woodcut vignette, woodcut head and tailpieces, and one woodcut historiated initial. 158, [2] pp. Contemporary blue pastepaper boards, spine sunned, edges speckled red, minor staining to the lower margin of some leaves. \$7500.00

The very rare FIRST & ONLY EDITION of this monograph on salads. Schütze covers how to make different types of salads; their effect on the body; and their various health properties.

The book is comprised of four different sections, each with multiple chapters. The first section begins with an introduction on the different temperaments followed by four different chapters, each devoted to a common ingredient in salad: vinegar, oil, salt, and pepper. The second section covers salad ingredients that are considered "cold:" burdock, chicory, endive, borage, sorel, and cucumbers. The third is on salads and the ingredients that are considered "hot:" celery, tarragon, brooklime, watercress, spoonwart (a.k.a. "scurvygrass" known for its high vitamin C content), and mustard greens. The fourth section has chapters on more mild ingredients: rampion, beet, asparagus, hops, and cabbage. Other sections discuss the amounts of salad to eat, its preparation, health benefits and concerns, and the joy of having a salad. It is interesting to note that although the idea of "warm" and "cold" ingredients here comes from a tradition of Galenic medicine, the ideas also appear in Ayurvedic medicine and traditional Chinese medicine.

This is the earliest German study of salad that we are aware of. The first monograph on salad was the *Archidipino* by Massonio published in 1627. Schultze's *Abhandlung von dem Nutzen und Schaden derer Salate* is the only other early work on salad that we have come across and it is much rarer than Massonio's *Archidipino*.

On the title page we read that Schütze was a physician to the princes of Sachsen-Coburg and Neuhauss. He also published works on pregnancy and midwifery.

With an early bookseller's ticket on the upper pastedown "W. Junk, Verlag u. Buchandl, Naturwiss u. Mathemat. Berlin W. 15."

A very good copy.

¶ OCLC: University of California (Berkeley) and three locations outside of the United States; Vicaire col. 776; Weiss 3508.

Snail Paste or Snail Syrup?

58 SAUVAN, Frédéric. Mémoire sur la pate pectorale d'escargots. Montpellier: Gelly, 1840.

12mo. 12 pp. Modern decorative wrappers. \$1000.00

The extremely rare FIRST & ONLY EDITION of this account of making a snail paste to be used in curing ailments of the chest and lungs. Sauvan was a professor of pharmacy at the Royal College and a member of the Cercle Pharmaceutique de Montpellier.

The first section covers the history of using snails as a medicine, citing Hippocrates, Pliny, Bartholin, Linden, and Beckler as well as some contemporary accounts by M. Simon of Paris and M. Zimmermann of Hamburg. This is then followed by directions for the preparation of *la pâte pectorale d'escargots* and some observations on its efficacy. Sauvan also points out how his recipe doesn't call for opium, the use of which (he believes) could cause other problems.

On the recto of the final leaf is Sauvan's description on how to make snails into a medicinal syrup. On the verso of the same leaf is a list of where one can buy Sauvan's snail paste; all are either doctors or pharmacists.

With two contemporary corrections on p. 11.

In very good condition.

¶ Not in OCLC.

A Seaweed Grows in Brooklyn

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

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

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

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

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

During the mid-19th century, the Brooklyn shoreline was very different from what it is today. Originally, Brooklyn had a considerable number of mud flats, marshy banks, and shallow waters in which one could find seaweed. The Gowanus Creek

still existed (the canal would be made in the 1860s) and there was also the Red Hook shoreline with its tide pools, inlets and rocky outcroppings. There were areas around and near Coney Island that seaweed would accumulate as well as at the Brooklyn Heights shoreline (where seaweed would grow on the piers in the East River). As a document, this album presents and preserves the ocean's flora from a time and place long since gone.

Collecting and drying seaweed became a popular pastime in the Victorian era, especially among women, as it allowed them a greater sense of freedom and an outlet to display their understanding of the natural world. It was also a time when women could wear men's clothing. "A serious seaweed habit required canvassing miles of shoreline, tracking the ground for hours at a time, stooping occasionally to clip a specimen and tuck it inside a leather pouch or glass jar. Collectors tended to work in damp solitude. The best time to go out, advised nineteenth-century how-to guides, was after a storm. Wind and waves churn the compost on the ocean floor, uprooting deep-water plants and spitting them onto sandbanks a dozen miles away."¹⁶

Amelia Powys (nee Powys, 1890-1986) has inscribed her name in pencil on the upper pastedown. Penny was the youngest sister and goddaughter of avant garde author and intellectual John Cowper Powys (1872-1963).¹⁷

In very good condition.

"Noble, Handsome, Necessary, and Plain"

60 SMITH, Robert. *Court Cookery: or, the Compleat English Cook*. London: Wotton, 1723.

8vo. Woodcut head and tail pieces, woodcut decorative initials. 4 p.l., 112, [8], 82, [14] pp. Contemporary gilt panelled calf, spine gilt in six compartments, boards lightly rubbed and cracked. \$5000.00

The rare FIRST EDITION of this delightful cook book of more than 300 recipes. Recipes range from "To make a Ragoo of Snipes" to "A Swan Pie, to be eat cold" to "Sweet-Bread Pasties." In the introduction we read:

TO THE NOBILITY AND GENTRY OF GREAT BRITAIN. COOKERY being arriv'd to greater Perfection than ever in these Kingdoms, and great Entertainments are become so common, I thought I cou'd not do a greater Service to the Publick, than by communicating those Receipts, which I have practis'd at COURT, and in several of your FAMILIES for above thirty Years past, in Order to render that Art practicable and easy. It's true, there are several Books of Cookery already extant, but most of 'em very defective and erroneous, and others fill'd with old Receipts, that are impracticable at this Time. I was near eight Years with Mr. Lamb [Patrick Lamb, author of Royal Cookery, 1710] in His Majesty's (King William) Reign, and therefore knew most of His Receipts and Methods of Dressing; yet several of those Receipts, as they are now printed in His Royal Cookery, were never made or practis'd by him...I have not indeed fill'd my Book with Washes and Beautifiers for Ladies, or making of Ale for Country 'Squires, all which is foreign to my Purpose; and a Person that's well acquainted with Cookery, cannot be also acquainted in clearing the Skin and the fining of Ale: What I have inserted is noble, handsome, necessary, and plain...

Smith's *Court Cookery* stands at the transition period between courtly cookbooks and economic cookery.

In view of Smith's snobbery here and in view of the title of his book...[it is] a little unexpected that he shows himself very much concerned with economy and with avoiding the charge of extravagance — against which Lamb had also defended himself...Such an emphasis on economy was quite foreign to the spirit of the French court nobility in the seventeenth and eighteenth centuries...and that spirit was reflected in the writings of their cooks who make rather grudging concessions to the needs of their bourgeois readers. In contrast, Lamb appears to be a little on the defensive, anticipating charges of extravagance, and Smith positively endorses the need for economy. — Mennell, All Manners of Food, pp. 94-5.

With an early inscription of "Mrs Crockford, 1781" on the upper free endpaper.

¶ Cagle 1001; Maclean p. 137; OCLC: New York Public Library, University of California (Los Angeles), Folger,

¹⁶ For more on the subject of algology, we found an interesting essay at: <https://publicdomainreview.org/essay/love-and-longing-in-the-seaweed-album>.

¹⁷ For more on their relationship, see John Cowper Powys, "Letters to Lucy Amelia Penny (nee Powys)," in *The Powys Journal*, vol. I, 1991.

University of Chicago, Indiana University, University of Tulsa, University of Pennsylvania, University of Wisconsin (Madison), Case University; Saint Joseph's University (PA); Harvard; and three locations outside of the United States; Oxford pp. 55-6. Not in Bitting (which has the second ed.), Maggs, Pennell, or Simon.

"The Divine Gift from the Far East"

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

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

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

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

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

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

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

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

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

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

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

Whaling in America

62 (WHALING.) Arrêt du Conseil d'État du Roi, qui excepte de la prohibition portée par l'arrêt du 28 septembre dernier, les huiles de baleine & de autres poissons, ainsi que les fanons de baleine, provenant de la pêche des États-unis de l'Amérique. Du 7 décembre 1788.

4to. Large woodcut headpiece. 4 pp. Handsome period quarter-calf over marbled boards, red morocco lettering piece on spine, untrimmed. \$1250.00

The FIRST EDITION of this French law to regulate fishing and whaling in American waters. Specifically, the law prohibits bringing into France any whaling product (oil, bones, or spermaceti) or fish caught in America. On page 3, the law is signed by La Luzerne.

The very large and lovely woodcut headpiece depicts a mermaid and a merman holding up a crown and shield bearing three *fleur-de-lis*. In the background ships are sailing by. The woodcut is signed Beuynet and dated 1772.

In very good condition.

¶ OCLC: Cornell University and Yale only. However, there is also an edition of the same year published in Paris: Nyon (at Princeton and Brown) and another published in Lille: Peterinck-Cramé (at New York Public Library and the Paris Academy of Sciences).

*Chocolate mixed with Whale Oil
as an Aphrodisiac*

63 (WHALING.) Etmüller, Michael, *praeses*; Sigismund-Scholtz, Adam, *respondent*. *Cerebrum orcae vulgari suppositiâ spermatis ceti larvâ develatum indultu inclutissimi Colleg. Medic. Sub Praesidiô*. Leipzig: Nicolaum Scipionem, 1678.

4to. [24] pp. Drab stiff wrappers, light browning and foxing. \$2500.00

The rare Second Edition of this early dissertation on the sperm whale and in particular on spermaceti (sperm oil) found in the head cavity and from which the whale derives its name (first ed.: 1678). The second half of this work (*usus spermatis ceti medicus*) deals with the pharmaceutical uses of the spermaceti, including how it can be used as an aphrodisiac to "help people conduct themselves more vigorously in the service of Venus" (*ut strenui magis in veneris se gerant militâ*). Among the ingredients that are recommended to be mixed with spermaceti is chocolate, which, when eaten, will produce "that titillating stimulus as if to induce genital itching" (*eidem stimulum titillantem ad genitalium pruritum quasi inducendum addunt*).

The first half of this work deals with the natural history of the sperm whale and the regions where they can be found, including Mozambique, Cape Verde Africa, the East Indies, Norway, Greenland, Iceland, Bermuda, New England, and the West Indies. Also discussed are the origins of ambergris (correctly described in this book as being produced in the digestive system of the whale); what coasts ambergris can be found on; and its characteristics and uses. Ambergris is still highly valued as a scent and fixative in perfumes.

This dissertation was delivered with Adam Sigismund-Scholtz as *respondant* under the direction of the eminent physician and chemist, Michael Ettmüller (1644-1683). Ettmüller was an author and professor of botany and medicine in Leipzig.

In very good condition.

¶ OCLC: Cornell, University of Chicago, National Library of Medicine, University of Minnesota, and seven locations outside of the United States.

*A Battle between the Winemakers
& the Wine Merchants of Paris*

64 (WINE.) Au roy...les bourgeois de Paris vendans le vin. c.1714.

Folio. 4 pp. Half calf over marbled boards in the style of the period, raised bands, single gilt fillet on spine. \$3000.00

UNRECORDED. The making of wine in Paris dates back to pre-Roman times. Vineyards were throughout the city and by 10th century, the viticulture and the wine trade of Paris was a major economic force in the city and the Seine was a crucial wine shipping route within France.

The current work documents a struggle within the wine trade in Paris that spans the time of Louis XIV. The vineyard owners and winemakers of Paris are arguing that they not only should be allowed to sell their wine within Paris, but that they should be allowed to set up an establishment where people can come and drink it ("tables, pots, and glasses" – think early 18th century wine bar).

On the other side of the argument, the wine merchants believe that they have the exclusive right to sell wine within the city of Paris. In the work, the roles of the tavern and cabaret owners are discussed in terms of what kind of table service they can provide (can they sell wine served on tables with table cloths and napkins, can they serve food, can food be brought in from outside, and they sell take out, and so on) with a focus on the precedent set down by a law passed on November 29th, 1680.

Early texts on the French wine trade are very rare.

In very good condition.

The First Example of Color Printing in California

65 (WINE.) California Burgundy. Compliments of the Italian Swiss Colony, Asti, Cal. [San Francisco]: Edward Bosqui & Co., 1877.

48.1cm x 33.3cm. A few expert paper repairs in the margins (only discernable if you hold the plate up to the light), otherwise bright. \$3000.00

This is one of the ten famous chromolithograph plates from Edward Bosqui's ampelography, *Grapes and grape vines of California*, originally "published under the auspices of the California State Vinicultural Association [and] oleographed by Wm. Harring from original water color drawings by Miss Hannah Millard" (from the title page of the book).

This is from the set of plates that were reused by the Italian Swiss Colony and printed with the winery's name in the margin at the bottom. The Italian Swiss Colony was an incredibly important and successful winery in late 19th- and early 20th-century California. When Bosqui's book didn't sell well, they repurposed the prints as advertising for their winery.

Interestingly, when this plate was used in Bosqui's book, it was identified as "Black Hamburgh;" in our version it is "California Burgundy." According to Jancis Robinson, Black Hamburgh is Schiava Grossa, common in the Tyrol, and also known as Trollinger. For the winemakers at the Italian Swiss Colony, this would have been a familiar grape and they might have seen it as California's answer to Burgundy.

Ampelographies are illustrated guides to grape varieties usually intended to document a specific region. They became quite popular in the 19th century as identification of specific grape cultivars became essential to combat phylloxera and the genus *vitis* is particularly prone to mutations. For book collectors interested in oenology and viticulture, ampelographies are especially prized for their spectacular plates, usually printed in color lithography.

It should be noted that a copy of the book containing all ten plates sold at the Bill Reese sale in May, 2022, and is estimated at \$478,800.00.

A lovely example.

Unrecorded

66 (WINE.) Dupuis, Jean Amans Noel. *Essai sur le vin et quelques-uns de ses produits*. Montpellier: Martel, 1816.

4to. 32 pp. Half calf over marbled boards in the style of the period, spine gilt, black morocco lettering piece on spine. \$3000.00

The extremely rare FIRST & ONLY EDITION of Dupuis' study of wine and its various uses in medicine. Dupuis begins by noting that "among the many productions of nature" which are "indispensable...for civilized man," wine has captivated the attention of "educated farmers and truly philanthropic savants." He also notes how important the wine industry has become to domestic economy and medicine.

In the first part, Dupuis covers the history of wine; where it is cultivated; what is needed in the vineyard and what can

harm the vine; on fermentation; the different problems that can result during winemaking and their remedies; and an analysis of wine.

The second part covers wine as a medicine. This part is broken down to nine different uses of wine including wine prepared with opium; a quinine syrup made with wine; an antiseptic vinegar; and an "Extrait de Saturne" made with lead and wine.

Dupuis' study was written as a step towards his becoming a pharmacist and was submitted to the school of pharmacy in Montpellier.

A very good copy.

¶ Not in OCLC.

An Early Wine Label Collection

67 (WINE.) Etikett Bok. [1834-93.]

47cm x 30.5cm. Numerous mounted wine labels. [96] ll. Contemporary quarter-calf over gilt-stamped cloth boards, rubbed, some wear to spine, 1" hole to one leaf affecting two labels, a few labels rubbed or torn away. \$3000.00

A lovely collection of more than 650 different 19th-century wine labels, intermixed with those for whiskey, rum, cognac, and punch.

The labels are extremely varied, both in terms of color as well as design and printing methods. Bordeaux and Burgundy are well represented as are those for Champagne, Cognac, and Swedish *punsch*. The earliest label dates from 1834 and the latest is from 1893. THIS IS AN UNUSUALLY EARLY COLLECTION OF WINE LABELS.

Because the upper board has the words "Etikett Bok" printed in large gilt letters, and because of the number of wines that have been imported into Sweden, it is likely that this collection was formed by a 19th-century Swedish wine collector.

Splendid and wonderfully colorful!

The Rare & Very Much Expanded Second Edition

68 (WINE.) Huber, Vincenzo. *Saggio di enologia pratica*. Milan: Sonzogno, 1824.

8vo. Three folding engraved plates by A. Rivelanti. lxxvi, 591, [1 - blank], lxxiii, [1] pp. Contemporary straight-grained dark blue morocco, spine gilt, gilt fillet borders and inner dentelles, yellow endpapers, edges gilt. Bassermann-Jordan bookplate on the upper pastedown. \$3000.00

A beautiful copy of the very much expanded Second Edition of this rare study of wine making in early 19th-century Italy. When one considers that the first edition (*Estratto del saggio di enologia pratica*, 1823) was one quarter the size of the current work, it could be argued that this Second Edition is a new work entirely.

In the *Saggio di enologia pratica*, Huber follows the method of wine making as invented by Mademoiselle Elizabeth Gervais, the first important female wine-maker in history. Her patent had been obtained through her brother in 1820 and word of her methods spread rapidly throughout Europe and the United States. Gervais' invention was to use a valve during fermentation that allowed for the expanding gas to escape while preventing additional oxygen from coming in. One added benefit of this method was that a greater portion of wine was preserved through the reduction in evaporation.

The current work begins with a useful 25-page index of the many subjects covered, followed by various chapters breaking down the steps in making wine. In addition to the work of Gervais, Huber discusses the contributions of writers such as Bosc, Burel, Chaptal, Dandolo, Gay-Lussac, Herpin, and Leonardi. The wines and their grape varieties from the Austro-Hungarian Empire are covered (including Lombardy, Veneto, Tyrol, Istria, Dalmatia, Austria, Hungary, Bohemia, and Transylvania) as well as those from Portugal, Spain, France, Switzerland, Germany, Russia, the Ottoman Empire, Turkey, Persia, Africa, and North and South America.

A fine copy.

¶ B.I.N.G. 1036, OCLC: California State University (Fresno), University of California (Davis), and four locations outside of the United States; Paleari Hessler 392; Simon, *Gastronomica* 867; Westbury, p. 122. Not in Vicaire.

*A Fine Copy of an Important and Early Work
in California Wine History*

69 (WINE.) Husmann, George. *Grape culture and wine-making in California*. San Francisco: Payot, Upham & Co., 1888.

8vo. Thirty-eight illustrations in the text. ix, [10]-380 pp. Original blind-ruled brown publisher's cloth with gilt-stamped spine and grape design on upper board, one natural paper flaw on one corner (not affecting text), one small marginal piece torn away on another leaf (also not affecting text). \$2500.00

FIRST & ONLY EDITION. Husmann (1827-1902) was born in Germany and immigrated to the United States in 1837, eventually settling in Missouri where he became a much respected scientist, author, and professor of horticulture at the University of Missouri, earning the label, "father of the Missouri grape industry." However, his influence on the industry was not limited to Missouri. Husmann and several other Missouri grape growers were credited with "saving the French wine industry" in the 1870s by sending millions of cuttings from Missouri grape vines to graft with French vines to resist the Phylloxera disease, which was ravaging French vineyards at the time. Two monuments still remain in Montpelier honoring Husmann and the other Missouri grape growers for their critical work.

In 1881, Husmann moved to Napa Valley and became a key figure in the rapidly expanding wine industry in California. As Thomas Pinney states in *A History of wine in America*, "That California claimed him at last is no discredit to the rest of the country. I note it here only as completing his role as symbolic instance of the progress of American winegrowing in the century, a progress in which California was surely the culminating stage."—p. 395.

This is Husmann's only work solely devoted to California. The book is divided into two sections. The first section is titled, "Grape Culture," and covers topics such as the history and propagation of grapes and the financial considerations of starting a vineyard in California. It also includes an interesting section on hiring women to work in the vineyards, in which the author states, "they would earn from \$1 to \$1.50 per day, and I would not pay them a cent less than men, because they are women, and generally work cheaper; but think them entitled to full pay." No doubt a radical statement at the time.

The second section, "Wine-Making in California," covers steps and tips for making, bottling, and storing wine as well as the future of the industry. At the end is a fun collection of wine songs.

This is a particularly fine copy.

¶ Cagle 395; Gabler 24700; Strehl 82. Not in Bitting or Brown.

The Beginning of Wine History

70 (WINE: woodcut illustration.) Beham, Hans Sebald. c.1550.

12cm x 15.2cm (framed). Woodcut framed and matted. \$250.00

A charming little woodcut framed and matted. The Bruegel-esque scene is of two men carrying an enormous grape cluster between them. In the background is a scene of nomadic people with round tents.

The image is likely an illustration of the following scene in the Bible (Numbers 13:23): "When they came to the Valley of Eshcol, they cut down a branch with a single cluster of grapes, and they carried it on a pole between two men." The purpose was to show Moses the fertility of the newly discovered land.

Sebald Beham (1500-1550) was born in Nuremberg and worked under the shadow of Albrecht Dürer. This woodcut is image number 13 in his *Biblisch Historien* (first edition Frankfurt am Main: C. Egenolff 1533).

I have not opened up the frame to examine the print but from what can be seen through the glass, the print appears to be in good condition.

WINE: for more on wine, see the item 37 in the manuscript section.

APPENDIX

The contents of item 24:

(INCARCERATION: San Quentin's death row.) Archive of materials from Albert "Ru-Al" Jones. San Quentin, 1999-2024, are as follows:

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

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

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

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

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

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

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

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

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

X. Book archive: *Synopsis*. One original drawing in color (by Black Face, signed and dated by him on verso) to be used as the book's upper cover; original photograph of Jones with "why not me" written in red ink over the image in the lower right corner; typed letter to Martin about *Synopsis*; approximately 150 leaves of manuscript material and typescripts; two color photocopies of Jones; two color photocopies of Black Lives Matter flyers; two black and white photocopies of Jones mug shot taken on the day he left San Quentin (18 April 2024); newspaper clipping from the *San Quentin News* entitled "Death Row author overcame dyslexia, published ten books" (Vol. 2024, no. 5, May 2024, issue 168); early layout of book cover in manuscript; color photocopy of Jones holding his two diplomas for associate degrees; color photocopy flyer advertising Jones' ten books available at Amazon; color photocopy of the upper cover artwork; 12 color photocopies of Jones (10 of which show him holding each of his books), stored in a folded and taped piece of paper marked "photos"); hand painted and drawn handkerchief by Jones with glitter; Christian faith card from Jones to a "friend" (Martin); copies of his two associate diplomas; a few post-its with descriptions of materials in Jones' hand; and five envelopes documenting how the materials left Sacramento State Prison.

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

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

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

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

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

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

XVII. Papers and objects. Approximately 110 items including "My Prison Eye" (a piece of cardboard attached to a broken piece of a mirror that Jones used to see down the tier where his cell is located); secret messages (known as "kites"¹⁸ in prison parlance) between him and other inmates regarding the artwork used in his books (coming out of

¹⁸ Kites are secret messages written on little pieces of paper that are passed between prisoners. One inmate writes the note, drops it down from his tier on a "fishing line" (usually made from dental floss or typewriter ribbon) and the inmate below uses a "hook" (made from the inside cartridge of a ball point pen), and pulls in the message. The "eye" (a piece of broken mirror on a piece of cardboard) is used by a trusted inmate to make sure that no guards are coming to see the passing of the message. Jones used this method extensively to work out the content, design, and artwork of his books. I asked him why he didn't just talk out on the yard or pass messages there and he explained that some of his collaborators were in different cell blocks and so they never shared yard time. Additionally, there were six different yards at San Quentin and guards would keep

the collaborative process he was involved in with them); a brochure about how to print and publicize a self-published book; various prison forms for visitation and how to order care packages; "Notice of Visitor Approval" forms; a "Procedural Diagram" showing where Jones is in the appeal process; a printout of an article from the LA Times about how an all-white jury found Jones to be guilty; a list of names that he wanted his books sent to; a few drawings and notes about various book cover designs; an example of the mailer he sent out for his first cookbook (this is the same one that I received that was my first introduction to Jones); the photocopies of the covers of his books that he had taped to his cell walls; four different certificates for programs he has completed while on death row and Jones' diplomas for completing the Associate in Arts degree in Social and Behavioral Sciences and in General Business at Coastline College (these are also from his cell walls and like many of the above documents, singed "Albert 'Ru-Al' Jones" and dated).

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

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

people separated if there was a concern of violence. Lastly, there were also some inmates who chose to never go out. According to Jones, some have been in their cell for 20 years or more without ever coming out.

The contents of item 53:

The contents of (PROTEST literature.) People's Park, Berkeley, California. 1969, are as follows:

From 1969 and arranged alphabetically

Berkeley Parents Protest March. Mimeograph recto only, black ink on beige paper. 11 x 8.5 inches.

CONTINUOUS SILENT VIGIL. Original typescript recto/verso, black ink on gold paper. 11 x 8.5 inches. Issued by the Berkeley Society of Friends, 5/26/69.

DRAFT FOR DISCUSSION ONLY. PROPOSAL ON PROCESS FOR COMMUNITY INPUT ON FUTURE OF PEOPLE'S PARK. [8] pp. Mimeograph recto/verso, black ink on white paper, stapled in the upper left corner, including one graph illustration. 11 x 8.5 inches.

eco echo one people's park. Printed recto/verso, black ink on white paper. 22.5 x 8.75 inches. Issued by the Bay Area Institute.

FREE PARKING. We believe as the Indians believed. Join us. Mimeograph recto only, black ink on white paper. 11 x 8.5 inches. Issued by the People's Park Negotiating Committee.

HEY GOD, I GOT BUSTED! Mimeograph recto only, black ink on white paper. 11 x 8.5 inches. Issued by the Christian World Liberation Front.

HOW TO TAKE A WITNESS STATEMENT. 3, [1 - blank] pp. Mimeograph recto/verso, black ink on blue paper, stapled in the upper left corner. 11 x 8.5 inches.

IF ARRESTED. Mimeograph recto only, black ink on white paper. 14 x 8.5 inches. Issued by the National Lawyers Guild.

IMPORTANT STATEMENT FOR IMMEDIATE RELEASE FROM THE BERKELEY FACULTY UNION, 8am May 24, 1969. Mimeograph recto only, black ink on white paper. 11 x 8.5 inches.

independent socialist supplement. May 23, 1969. HANDS OFF BERKELEY. Newspaper bifolium. 4 pp. 17.5 x 11.5 inches.

INSTANT NEWS SERVICE. Vol I, No. 6, May 23, 1969. [4] pp. Black ink on white paper, bifolium. 8.5 x 7 inches (folded). Begins "Pigs bust 482 in spring roundup."

INSTANT NEWS SERVICE Vol I, No. 7, May 24, 1969. [4] pp. Black ink on white paper, bifolium. 8.5 x 7 inches (folded). Begins "Support for People's Park."

INSTANT NEWS SERVICE Special Issue no. 1, May 25, 1969. [4] pp. Black ink on white paper, bifolium. 8.5 x 7 inches (folded). Begins "Chemical Warfare in Berkeley."

INSTANT NEWS SERVICE Vol I, No. 9, May 26, 1969. [4] pp. Black ink on white paper, bifolium. 8.5 x 7 inches (folded). Begins "People's Stew will be served every day...at People's Park."

JOIN THE STRUGGLE FOR THE PEOPLE'S PARK. Mimeograph recto/verso, purple and red ink on beige paper. 11 x 8.5 inches.

Join us. CONTINUOUS SILENT VIGIL. Mimeograph recto/verso, black ink on green paper. 11 x 8.5 inches. Issued by the Berkeley Society of Friends, 5/26/69.

NEGOTIATION REPORT. Mimeograph recto/verso, black ink on white paper. 11 x 8.5 inches. Issued by the People's Park Negotiating Committee.

OUTCRY! from OCCUPIED BERKELEY. Chronology. Bifolium newspaper, black and red ink on white paper. 23.75 x 16

inches. Issued by the Radical Student Union. The center foldout is a large protest poster printed in red and black ink. OUTCRY! FROM OCCUPIED BERKELEY. LOCAL LAW ENFORCEMENT OFFICERS SHOTGUNNED DOZENS OF BERKELEY CITIZENS. Newspaper. Large protest poster at centerfold. 8 pp. 16 x 11.5 inches folded.

PARENTS FOR COMMUNITY PEACE. Mimeograph recto only, black ink on white paper. 11 x 8.5 inches.

PEOPLE'S PARK COMMITTEE...May 30, 1969. Mimeograph recto only, black ink on white paper. 11 x 8.5 inches, browned and short tear at a fold.

POWER IS THE PEOPLE. The purpose of the protest march on Memorial Day. Mimeograph recto only, black ink on white paper. 11 x 8.5 inches.

POWER IS THE PEOPLE. We are here to show that the SPIRIT which built People's Park. Mimeograph recto only, one illustration in the text, black ink on blue paper. 11 x 8.5 inches.

POWER, PARKS & PEOPLE. Mimeograph recto/verso, black ink on white paper. 11 x 8.5 inches.

SATURDAY SHOPPERS SPECIAL. Tactics for today. Mimeograph recto only, black ink on white paper, edges heavily browned. 11 x 8.5 inches.

The Results of Wednesday's Negotiations. Mimeograph recto only, black ink on white paper. 11 x 8.5 inches. Issued by The Peoples' Park Negotiating Committee.

TO THE PARK. Mimeograph recto only, black ink on white paper. 14 x 8.5 inches. Issued by the People's Park Negotiating Committee.

TO THE WORKING PEOPLE OF CALIFORNIA AND THE YOUNG WORKERS IN THE NATIONAL GUARD. Printed in black ink on pink paper. 11 x 8.5 inches. Distributed by the Workers' Action and printed offset by a union shop.

VOTE YES ON THE PARK. Mimeograph recto only, black ink on white paper. 11 x 8.5 inches. Issued by the Campus Young Socialist Alliance.

We suggest that the entire university community participate in a silent vigil outside King Hall. Printed in black ink on blue paper. 11 x 8.5 inches. Distributed by The English Graduate Association Steering Committee.

WE WILL FIGHT AND FIGHT FROM THIS GENERATION TO THE NEXT. Mimeograph recto only, yellow and black ink on white paper. 14 x 8.5 inches. Issued by the Bay Area Revolution Union.

WELCOME TO BERKELEY. Mimeograph recto only, black ink on white paper. 11 x 8.5 inches. Printed offset at a union printing shop. Map showing where the "pigs" are, the parks, legal aid, medical aid, and different landmarks.

WHO OWNS THE PARK? Mimeograph recto only, pink and black ink on yellow paper. 14 x 8.5 inches. Printed offset at a union printing shop.

WHO'S PEACE?* Mimeograph recto only, black ink on white paper. 11 x 8.5 inches, edges chipped.

YOU CAN HELP...DON'T SHOP IN BERKELEY. Mimeograph recto only, black ink on white paper. 11 x 8.5 inches.

Later Material

Group of twelve newspaper clippings from 1971-1981 concerning Peoples' Park.

People's Park 20th Year Anniversary, Starting April 18 thru May [1989]. Printed offset, recto only. 17 x 11 inches.