



# GASTRONOMY & ECONOMIC PRECARITY

A group of works about feeding the poor, the politics of food, affordable recipes, & human rights

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# GASTRONOMY & ECONOMIC PRECARITY

Most of the gastronomic books and manuscripts circulating within the rare book world focus on food for the wealthy. Not surprisingly, this is also true for most histories, articles, and exhibitions about the history of food.

From sugar sculptures to royal banquets to recipes requiring elaborate kitchens and a large staff, early cookbooks were written to meet the needs and imagination of those with ample incomes. They were made for people who could afford to buy printed books, were able to read, and hired others to cook for them. Most of the recipes included meat or fish and many of the ingredients depended upon costly food systems. Yet these cookbooks only describe a small fraction of humankind's relationship with food.

With this in mind, for the past decade, I have been looking for works that address the diet and cuisine of the middle and lower classes, as well as those living during wartime, in poverty, and in congregate settings (e.g. hospitals, the military, and prisons).<sup>1</sup> Sometimes these works are cookbooks for those with moderate or fixed incomes, or for factory workers. At other times they are studies about hunger; announcements of governmental policy concerning the sale and storage of foodstuffs; descriptions on how to set up soup kitchens; pleas decrying labor practices in food establishments; or explanations of new apparatus designed to feed people affordably.

These works are brought together to remedy the bias in food history towards *haute cuisine* and to suggest that there is more research to be done on the emergence of the social state and its relationship to the diet of those living in economic precarity. After all, everyone has to eat and the appreciation of food has never been restricted to just the wealthy.

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<sup>1</sup> This is my third such list. The first was entitled *There is also a need outside of here* (2019) and the second was *Gastronomy & economic precarity* (2020). The second list came out at the height of the COVID lockdown and was a fund raiser for the Ella Baker Center for Human Rights; People's Breakfast Oakland; Black Earth Farms; and Food Not Bombs.



It should be noted that this list comes out at a difficult time. The growth of global markets has increased the wealth of the few to unprecedented levels and yet millions of people still go hungry.<sup>2</sup> Simply stated, there is a food emergency on a global scale: “Conflict, COVID, the climate crisis and rising costs have combined in 2022 to create jeopardy for up to 828 million hungry people across the world.”<sup>3</sup> Approximately 40 million people live at the edge of famine. Within the United States alone, 41.5 million people use food stamps to feed their families, food banks can’t meet their communities’ needs, and inflation has increased by 7-8% per annum in the last two years while salaries have only gone up by 3%. These rising costs have been especially felt in the price of food.

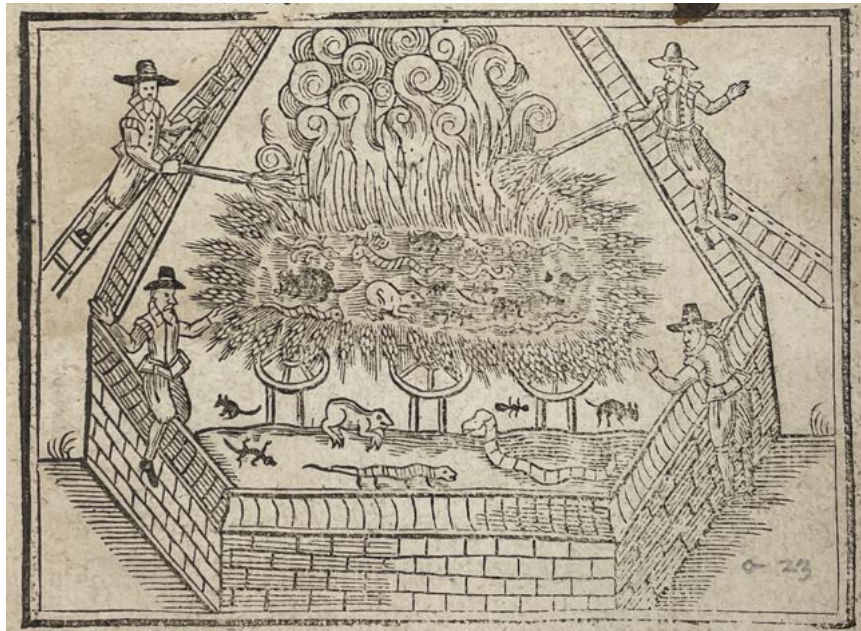
Although this is but a small, modest list of works on the subject of gastronomy & economic precarity, we hope that its historical perspective will not only help to broaden our understanding of the history of food, but contribute to the debate about how to respond to these difficulties today.

Ben, Marci, and Kajsa

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<sup>2</sup> Approximately 50% of the world’s household wealth is possessed by only 1% of the world’s population.

<sup>3</sup> World Food Program at <https://www.wfp.org/global-hunger-crisis>.



Woodcut from the title page of the *The Curse of the corne-horders*, item 15. The woodcut shows merchants destroying “corne” (i.e. grains, such as wheat) to drive the prices up while various vermin eat what remains. Written by Fitz-Geffrie in 1631, the work is a critique of the profits made from the sale of foodstuffs during times of famine.

*Substituting Eggs  
with Snow*

**I. THE AMERICAN HOUSEWIFE. Philadelphia:  
Henry F. Anners, 1847.**

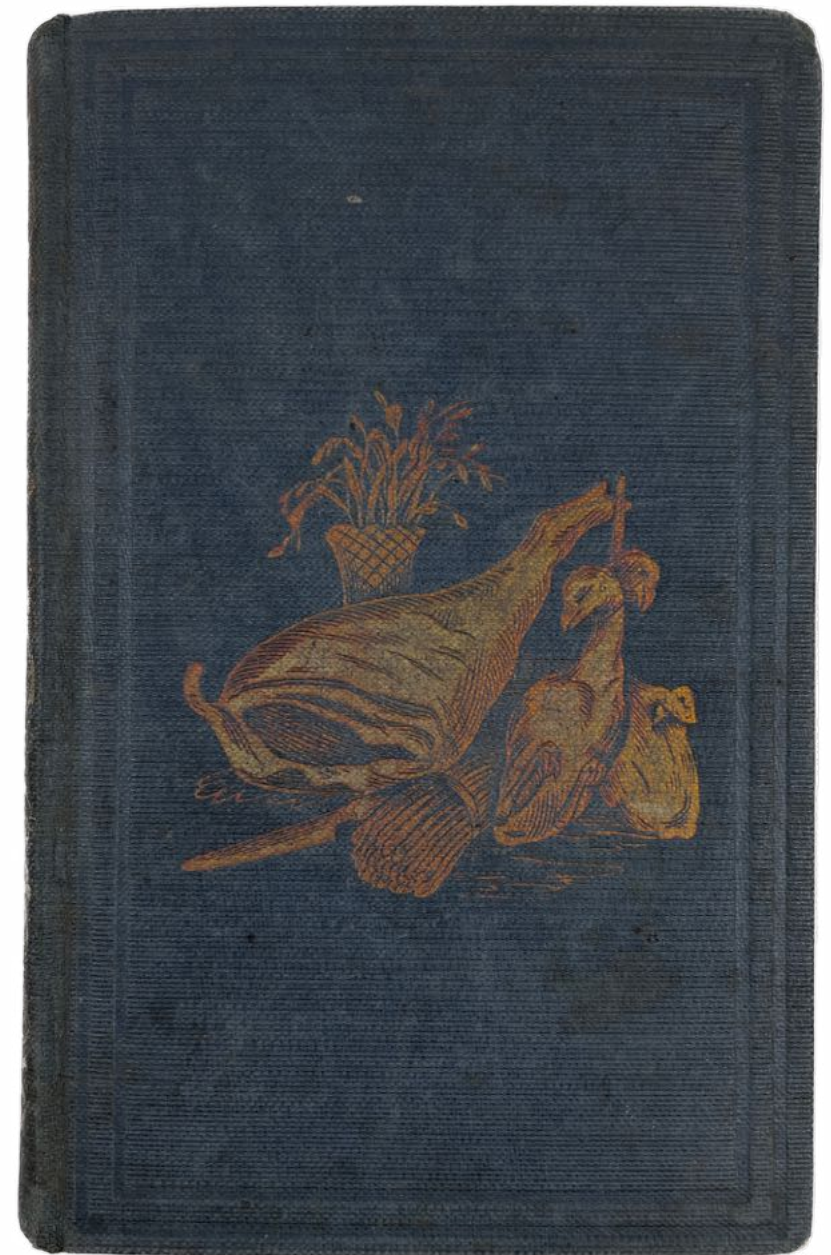
Small 8vo. Engraved frontispiece. 95 [1- blank] pp. (including frontispiece). Publisher's blue gilt and blind-stamped cloth, spine richly gilt, blue endpapers, faint foxing throughout. \$700.00

The FIRST EDITION of this work on cost-effective family dishes. In the introduction, the author states that the recipes were compiled carefully so as to ensure the best and most economical methods of preparation. To this point, there is a lot of helpful instruction on how to make various types of fresh meat last either for the long term (via salting) or for meals that would be eaten over the next few days. There is also an interesting bit on using snow to substitute for eggs, and in the section on pastry, there are several economical hints (more on these below). Included are sections for soups, fish, meats, poultry, game, vegetables, gravies, sauces, pies (both sweet and savory), puddings, and pastry.

There is a recipe for "Portable Soup," which is said to be very handy for country or maritime dining, when meat is not readily available. This is essentially a recipe to make a large batch of hearty bouillon cubes and requires eight hours of constant stirring over a rapid boil(!).

There is some rather grim advice on purchasing and storing meat:

*In warm weather, meat should be carefully looked to as soon as it arrives, and if the flies have touched it, that part must be cut off and well washed. The best way to keep what is not intended to be salted, is to wipe it every day, and put some pieces of charcoal over it.... Edgebones and rump of beef are often bruised by the drivers striking the beasts, which causes them to turn in a very short time; in purchasing those joints, always look to that (p. 23).*





To store venison, it is recommended that the meat be washed in milk and water and then dried and dusted with pounded ginger for keeping flies away. The cook should watch it carefully for spoiling and it should be washed with warm water before use.

The vegetable recipes mostly call for either stewing or boiling, including a recipe for stewed cucumbers. One note of interest in the section for gravies and sauces is the advice on tarragon which is said to be "a great improvement to high gravies; it gives the flavor of French cookery, but should be added only a short time before serving."

In the pastry section, there are recipes for pastry dough made from cheaper alternatives such as potatoes and rice. There is also a cheeseless "Potato Cheesecake." On writing about egg substitutes, the author recommends snow, fresh beer, or yeast.

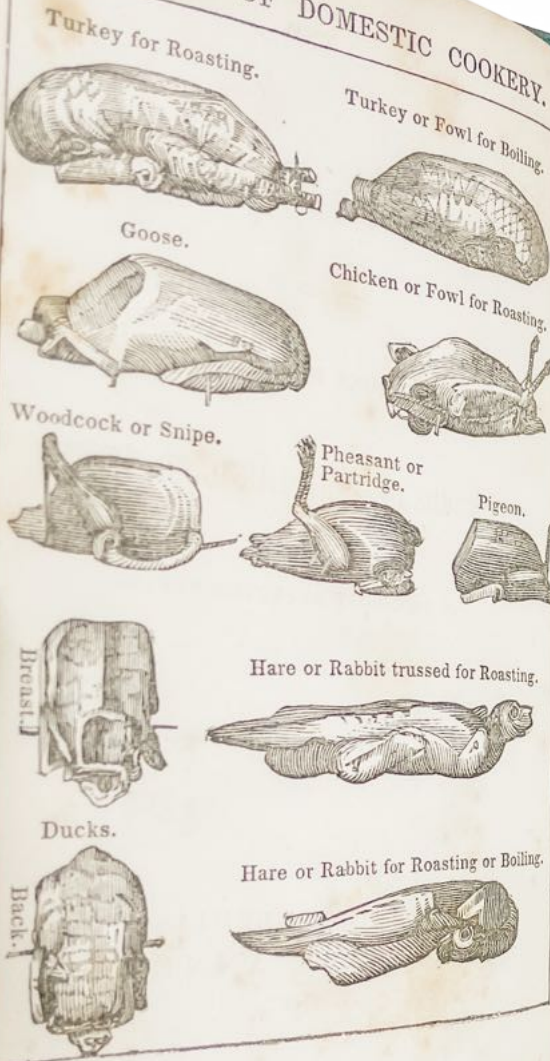
*Very good puddings may be made without eggs, but they must have as little milk as will mix, and must boil three or four hours; snow is an excellent substitute for eggs, in making pancakes or puddings; two large spoonfuls are equal to one egg, and as snow falls at the season when eggs are dearest, it should be taken up from any clean spot, and used immediately. Fresh small beer or yeast [sic] will also answer instead of eggs (p. 74).*

A lovely little mid-19<sup>th</sup> century cookery book written for those with moderate income.

In good condition.

¶ OCLC: University of Denver, Library of Congress, Indiana University, American Antiquarian Society, Harvard, Library Company of Philadelphia, and Lamar University.

# HAND-BOOK OF DOMESTIC COOKERY.



## THE AMERICAN HOUSEWIFE, OR DIRECTIONS FOR PREPARING UPWARDS OF FOUR HUNDRED DISHES IN THE MOST APPROVED STYLE.

PHILADELPHIA:  
HENRY F. ANNERS.  
1847.

*Preserving Food for the Army*

**2. APPERT, Nicolas. L'art de conserver, pendant plusieurs années toutes les substances animales et végétales. Paris: Patris, 1810.**

8vo. One folding plate. xxxii, 116 pp. Original blue wrappers, entirely untrimmed, stitched as issued. \$2000.00

FIRST EDITION of the most famous book in food conservation. In the preface the author, Nicolas Appert, (1749-1841) writes about his philanthropic reasons for inventing an effective preserving process. He wanted to be able to make long-lasting food that would be "of the greatest utility in sea travel, in hospitals and home economics" (*ma découverte pouvant être de la plus grande utilité dans les voyages sur mer, dans les hôpitaux et l'économie domestique*). First, Appert perfected a method to sterilize and preserve food in air-tight bottles by applying heat and then hermetically sealing the bottles, tying them shut with wire and then tarring the closure. This preservation process came to be called *appertisation* (named after Appert). Then, in 1804, he built his production factory.

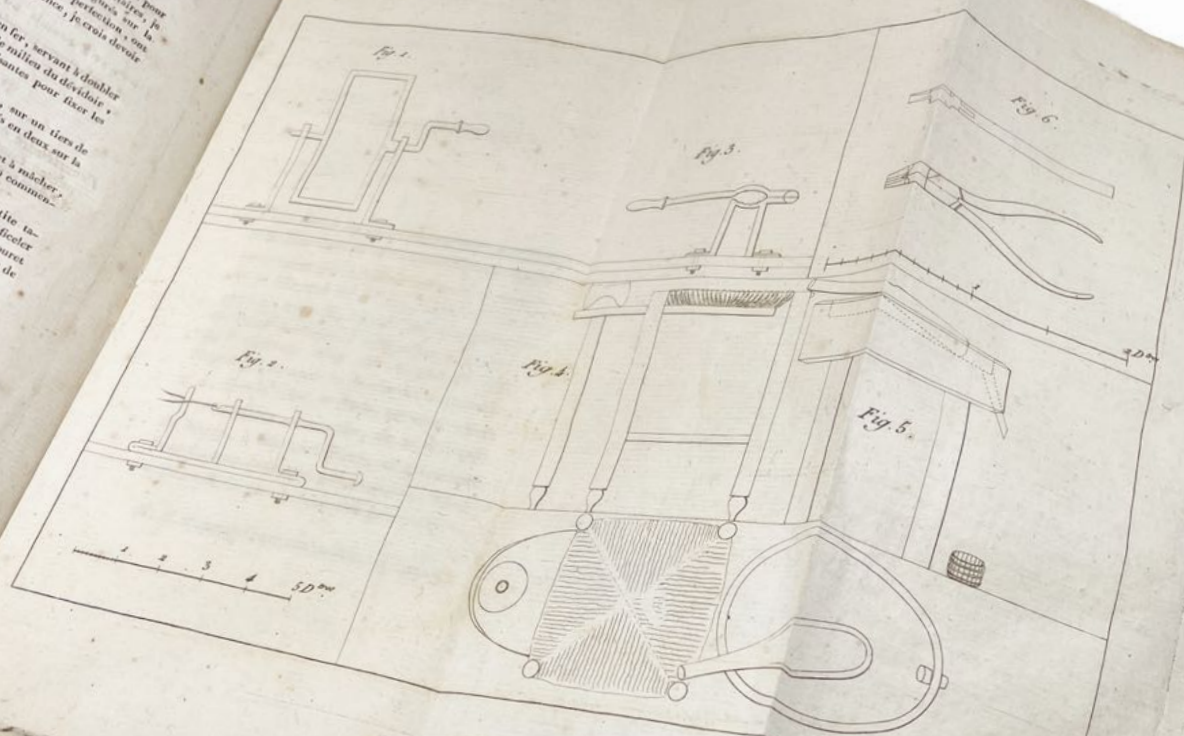
In 1795, the Directory government had "offered a prize of 12,000 francs for the discovery of a process to preserve the food destined for the army [and]....In 1810 the government officially recognized [Appert's] discovery and awarded him the prize. In the same year, [he] published [this work]."<sup>1</sup> Being an innovator, and open to learning more about the process, Appert notes in the preface that we would receive with gratitude any observations on the process described in his book.

Included is a report from various food experts, including Antoine-Augustin Parmentier, the noted nutritionist, who sampled the following of Appert's bottled foods: *pot-au-feu* (boiled beef, poultry, and vegetables); *consommé* (a richly flavored clear soup); *lait* (milk); *petit-lait* (whey); *petits pois*; (peas); *petites fèves de marais* (fava beans); *cerises* (cherries); *abricots* (apricots); *suc de groseilles* (gooseberry juice); and *framboises* (raspberries). Once tested, they reported on the food's flavor and quality. The results were highly favorable. According to the report,

<sup>1</sup> Larousse, *Gastronomique*, p. 28.



LA PLANCHE  
 toutes la plus grande importance pour  
 qui, par conséquent, les substances alimentaires, je  
 que l'on coupe ensuite par le milieu du dévidoir, on  
 les longues doubles suffisantes de perfection, ont  
 les bouteilles.  
 machine à tordre ensemble, sur un tiers de  
 longueur, les bouchons, en commen-  
 la petite.  
 en paille, muni d'une petite ta-  
 n pose les bouteilles pour ficeler  
 solement. Le même tabouret  
 le-bouteille lorsqu'il s'agit de  
 se-Bouteille, creusé à sa  
 plate, sur le fond de-  
 ers qu'on veut les bou-  
 palette en bois, ser-  
 à bec et à rivure,  
 employé à main-  
 les bords de  
 le cisailles,



the *pot-au-feu*, although it had been in a bottle for 15 months, tasted as good as if it had been cooked that day. All other sampled foods received equally favorable acclaim, although the experts noted that Appert had to show them how to prepare the preserved foods.

Appert “learned the art of cooking from his father, who was an hotelier. He worked at first in the service of the Duke of Deux-Ponts and was *officier de bouche* to the Princess of Forbach. In 1780 he established himself in business as a confectioner in the Rue des Lombards in Paris.”<sup>2</sup>

With an engraved folding plate showing Appert’s tools for bottling preserved food which is accompanied by a list of instructions on how to use them.

A fine copy in original state; with Appert’s signature on the verso of the ½ title page.

¶ Bitting p. 13; Oberlé 184; Tous-saint-Samat, *History of Food*, p. 740: “This ‘theory,’ foreshadowing Pasteur’s discoveries, most notably pasteurization itself, is expressed in the cautiously imprecise language of the period;” Vicair col. 34.

<sup>2</sup> Ibid.

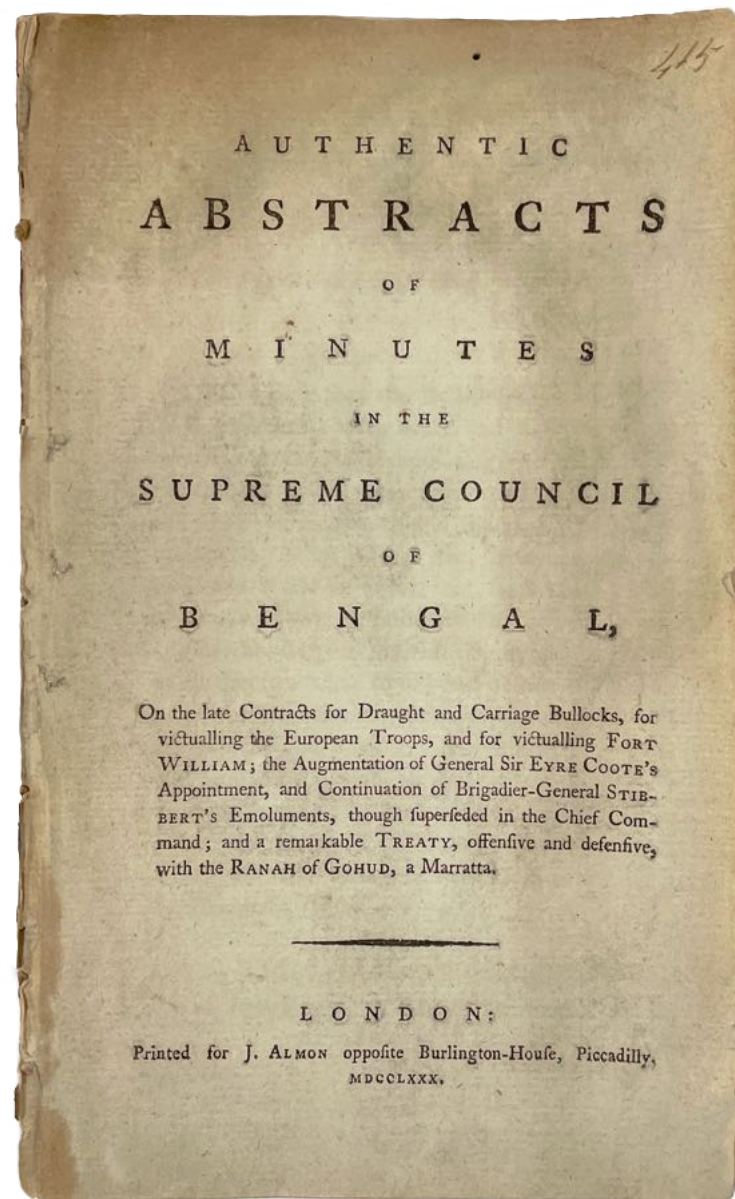
*Problems Feeding Troops  
in India*

3. **AUTHENTIC ABSTRACTS of minutes in the supreme council of Bengal, on the late contracts... for victualling the European Troops, and for victualling Fort William. London: J. Almon, 1780.**

8vo. vi, 94 pp. (lacking final blank.) Disbound, light spotting on some leaves, lower corners bent on first three leaves, a single worm hole through upper margin (not affecting text). \$250.00

FIRST & ONLY EDITION of these fascinating minutes from the Supreme Council of Bengal on the subject of feeding the British troops in Bengal. The work begins with a description of how there has been a mis-management of funds within the Supreme Council to the point where they are afraid of the early demise of the East India Company "and subversion of the British commerce and possessions in India." The main issue at hand is to whom the next five year contract for victualing the troops should go. Within this debate are numerous interesting facts about the cost and difficulty of feeding an army in India in the late 18<sup>th</sup> century.

Firstly, the current holder of the contract is accused of taking advantage of the system and skimming money off of the top of the contract. In his defense, a certain Warren Hastings replies that on the contrary, Mr. Livius had had many losses, which made it necessary for him to reimburse himself accordingly. The foodstuffs that caused him the most financial losses were ghee (clarified butter), mung beans, turmeric, oil, and salt beef.





The contract includes bullocks (young neutered male cattle, or steers) as both beasts of burden and a food source as well as the people who are employed to drive and care for the beasts. In hammering out the details of the current contract, mention is made of the superfluous and injurious nature of the bullock drivers.

*Although no evil is more severely felt, yet there is not apparently any less attended to than the number of followers of the army: they consist of a multitude of predatory vagrants, and whatever tends to encrease [sic.] their numbers, tends to embarrass and impede the service. Provisions and forage are not only rendered constantly dearer than they need be, but frequent scarcities of both are occasioned by this rabble, which thereby brings into imminent danger the safety and existence of the troops (pp. 11-12).*

Further complaints made against the current contract holder involve the poor quality of the beef:

*The contract were never so ill executed, as by the present contractors. Their bullocks have never been ready or fit for service, when called upon and the provisions issued to the Europeans, particularly the beef, has been such as must have produced a mortality among them, if they had eaten it.*

*The contractor has never given an ounce of mutton to the Europeans in Fort William since February last; in consequence of which, they have usually taken cowries in lieu of the carrion beef, with which he would have supplied them ( p.13).*

In detailing the great number of steer required to drag a train consisting almost entirely of weaponry for “one Regiment of Europeans, eleven battalions of seapoys, and a detachment of the Corps of Artillery,” they include the need for sixteen bullocks to pull one wagon of gin. Gin has a very long history of being the chosen beverage in the British military.

In determining how much the contractor should now be paid for beef under the new contract, the decision is made to supplement beef with mutton in order to make the money stretch further: “the contractor [should] deliver at the presidency, mutton for the six hot months, (April to September inclusive) and during the remaining six months, mutton and beef every other day alternately.”

There is a wealth of information about the British military presence in India during the late 18<sup>th</sup> century in these minutes. Their debates are engaging and there is also much for the culinary historian.

With a contemporary manuscript foliation at the top right corner of each leaf, probably due to the book once being bound with other publications and then re-paginated by the owner.

¶ OCLC: Harvard, Duke, Yale, University of Pennsylvania, University of Minnesota, Huntington Library, University of California (Berkeley and Los Angeles), Gateway Seminary, Asbury Theological Seminary, Elon University, Case Western Reserve University, and ten locations outside of the United States.



*10,000 Bags of Free Groceries,  
Pending Revolution*

4. (THE BLACK PANTHER SURVIVAL PROGRAMS.) One original photograph, "Food bags lined up on stage to be given away" on verso. Oakland Tribune, March 31, 1972. [With:] The Black Panther Party. The Black Panther intercommunal news service. Oakland, April 8 1972.

I. Photograph: 21.4cm x 28.2cm (oblong). Black-and-white silver photographic gelatin print, slightly bent at edges, verso lightly browned at margins, printed caption mounted on verso, photograph touched up by hand to improve contrast and shading, news agency annotations in manuscript on verso.

With:

II. Newspaper: 42.2cm x 29.9cm folded. Numerous illustrations in the text. 6, A-H, 7-11, [1] pp. \$2500.00

I. AN EXTREMELY RARE ORIGINAL PHOTOGRAPH taken for the Oakland Tribune. The picture documents the giveaway of 10,000 bags of free food at the Black Community Survival Conference in Oakland. The conference took place in Oakland and Berkeley, California, from 29-31 March, 1972. The Black Panther Party (BPP) newspaper being sold with this photograph (described below) has an article about the event. The photograph is taken from an elevated position and shows the auditorium's main chamber, with thousands of bags of groceries





arranged in a grid on the stage behind the speaker platform, and a huge crowd of people in attendance. Hanging from the bleachers are banners for the Black Community Survival Conference.

The people on the stage are posed in a military "at ease" stance, wearing the iconic BPP uniform – women in black dresses with tall leather boots and men in black pants and leather jackets with a beret. The beret was introduced originally by Huey P. Newton "because they were used by just about every struggler in the third world. They're sort of an international hat for the revolutionary."<sup>1</sup>

Written along the outer margin of the verso in a contemporary hand is "Food Bags Lined up on stage to be given away" and "not used" is written above the stamped date of "Mar 31 1972." There is also a newspaper clipping mounted on the verso stamped "Fri May 22 1992" and with "Henry J. Kaiser Convention Center" written in ink.

In very good condition.

II. The FIRST & ONLY EDITION of this Black Panther newspaper with an eight-page insert devoted to the Black Community Survival Conference which took place between 29 and 31 March, 1972, in Oakland and Berkeley, California, (paginated "A-H"). On page B, the columnist writes that the people gathered at the conference were "Uniting to vote for survival, to work for survival, to organize for survival." On the same page, the columnist quotes Black Panther Chairman Bobby Seale in speaking about the program:

*...at this time we're coming together to implement a program for our survival. We're doing, rather than talking. The program is neither revolutionary, nor reformist, but more a means to an end. As one Brother put it after he received his groceries, "This will sure tide me over."*

<sup>1</sup> Henry Hampton and Steve Fayer, *Voices of Freedom: An Oral History of the Civil Rights Movement from the 1950s through the 1980s*. New York: Bantam Books, 1991, p.351.





# THIS WILL TIDE US OVER TO LIBERATION



"We're not moving to implement survival programs because we're reformists, and we're not saying that the survival programs are revolutionary... But, the survival programs are tools and institutions by which we unify our people."

"All Power to the People! Power to the Black Community, Power to human beings in the world, Brothers and Sisters, people and human beings alike, it's good to see you here tonight. I hope many of you have decided. Those of you who are not registered to vote, go ahead and register to vote, because we're running a kind of revolution that involves our very lives. It involves our building what we call People's Power, starting in the heart of the Black community to the Chicano community to the Puerto Rican community even to the poor white community, all over this country; building People's Power all over the world, in unity with other oppressed peoples and other revolutionary peoples throughout the world. One thing we have to get together is this: why we have these survival programs; why is the Black Panther Party moving to implement survival programs. We're not moving to implement such programs because we're reformists, and we're not saying that the survival programs are revolutionary. But, the survival programs are tools and institutions by which we unify our people. When we implement what we call a People's Free Food program, we are implementing something that Black people and all poor oppressed people have a right to, and that's a right to eat. It's not necessary for people to be hungry in this country, when this is the most wealthy, technological society in the world; and everybody knows it is the most wealthy technological society in the world. You can look at any other country, any other land

where people are producing. You will find more technology and you will find more wealth right here in this country.

"What I'm talking about is a people's human revolution. That revolution will not be like the revolution in Russia in 1917, nor will it be exactly like the revolution in China, on the day of victory in 1949. It will not even be like the revolution in Cuba; but it will be like the revolution here. Those were underdeveloped countries. Those people were starving, and those people built and worked and built and worked all over China. They're feeding



"Too many times they've tricked us, and lied to us, like they lied to my mama back in the '30's."

all 800 million people. But, right here in America, from the Congressional reports, there are still 20 million people hungry, here in the most wealthy country in the world.

"Why? Why? You want to know why, Brothers and Sisters, because we've been lied to for 400 years. We've been fived for 400 years. We've been sicked for 400 years. We've been tricked for 400 years. We've been beat for 400 years, everytime we start moving to get some unity. We've been shot, killed, jailed and murdered for 400 years. We've been forced to struggle in agony and in pain - mothers worrying about where they're going to get shoes for their children when they go to school; people worrying about where they're going to get money to buy food. Look at all the Brothers who have turned around and gone out, what did they go out for when they decided to steal something and rob a bank or rob someplace - to get some new clothes, to get some new shoes. Well, the Black Panther Party has started right here in Oakland (we've already got the factory, the People's Free Clothing Factory right here in Oakland), and we're going to start producing free clothing, brand new clothing, good clothing for the people in the community, absolutely free. Absolutely free. We're going to start producing also in the People's Free Shoe Factory, the David Hilliard People's Free Shoe Factory, brand new shoes, boots, tennis shoes, children's shoes, work shoes, brand new shoes. We're going to run the rummage sale out of business, Brothers and Sisters, because the rummage sale is still selling

junk. We're talking about giving away, absolutely free, new clothes, new shoes, just like we're giving away this food tonight (in a few minutes); and we're going to have a chicken in every bag. We say 'in every bag'.

"The politicians used to promise my mama, back in the '30's, a chicken in every pot. Well, we have opened up Free Breakfast for Children Programs; People's Free Medical Health Clinics; Sickle Cell Anemia Testing (we've tested over 50,000 people and it might be 60,000 before this Conference is over). All across this country, in the last 6 months, we've already given away 35,000 bags of groceries absolutely free to the people. We've opened up the clothing factory, the shoe factory, the prison programs - the free bussing programs, the free commissary for prisoners' programs; on a small scale, right now, we've got the People's Free Plumbing Service we're opening up; and the Free Ambulance Service. These are tools and institutions around which we should unify our votes. We unify our votes around things that serve us. Politics, from now on, should mean to the Black community implementing programs for community control of those institutions, and seeing to it that those institutions serve our basic desires and needs. That's when you begin to change the oppression.

"What I'm trying to say, Brothers and Sisters, is this, that from now on we don't need to be running around finding out what candidate we are going to endorse. What we do is stand in unity around our concrete survival programs and tell that politician he's got to endorse our survival programs. That's where we start at from now on. Too many times they've tricked us, and lied to us, like they lied to my mama back in the '30's. They used to say they were going to give a chicken in every pot just to get the votes; and after they got the votes, you got nothing. It went on year after year. They promised you this and they promised you that. Well, we are producing. Before the elections, after the elections, we've been producing with the Free Breakfast programs and all the other free programs, whether it's election time or not. We're producing a chicken in every bag. We've got free programs we're opening up and we might have another 15 programs in the next 2 years added to the 15 we already have. And, if necessary, when producing a chicken in every bag, if necessary we'll open up a Free Pot

Program to cook the chicken in. You got that?

"Now, let me tell you something, Comrades, Brothers and Sisters, we're going to thank, we want to thank the Black businessmen in this community, for the number of donations and contributions they've made to this program, along with all the contributions the Party has put in there. We want to thank the Black Businesses and Cal-Pak Tavern and Liquor Owners Association too. We want to thank them too. All right? All right? You remember hearing about it. You heard about the boycott, didn't you? You remember it? Well, tonight, Brothers and Sisters, we're going to start off, we are going to start off with the first bags of groceries, and tomorrow in Greenman Field, we're going to have a smaller amount, but we're going to have the rest of them out at Greenman Field; and on Friday, there will be more in Berkeley. We're going to have them out there. And that boycott you heard us talk about - remember? - well, tonight we're going to produce something from it. You see what I mean? It was you who boycotted, not us. We just manned the picket lines, right? You were the ones. You boycotted and got this food. You understand that? You who boycotted are the ones who got the donations to get these sickle cell anemia tests. That was our unity. All we did was guide it the right way.

"However, at the same time, we want to thank the Black businessmen for all the contributions they've made to the programs for this Conference, for all the food we're giving away. And, at the same time, Brothers and Sisters, let us look around here, at all the white businesses in the Black community. From now on, we are going to define those businesses as Black businesses, because 80% of their business is Black people shopping in them.

Right? So, it's high time that the white businesses in the Black Community, where 80% of the Black people are shopping, since we are defining them as Black businesses, since we shop there so much, it's high time that they start donating, on a weekly, continuous basis, some amount to these survival programs. All the white businessmen can start turning in their donations to the Black United Fund, because we have just begun, just begun with these 10,000, we're going to give away these 3 days.

"We've just begun. We're just beginning to organize unity and power. We're just beginning to come together with a right perspective about what revolution is all about. We're not going to be reading a whole lot of poetry anymore, because poetry doesn't feed us. We're not going to listen to a whole lot of five speeches by some five politicians, because those five politicians and those speeches don't feed us and don't clothe us and don't shoe us. You understand that? They don't shoe the children, don't put shoes on the children; don't put food in the belly. This 10,000 here, is nothing.

"We're talking about getting down to the nitty gritty. You start watching for the news, watch for the new Black Panther Party newspaper, watch for the leaflets, for the next 10,000 Free Food Give-away, because it's coming right after this one. We're going to move on up, you see. We're not going to be talking about just what has to be done. Tonight, in revolutionary human spirit, with a respect for the power of the people and for Black people in the Black community and poor oppressed people, we're going to start implementing and doing, instead of talking...

All Power to the People!"





The Black Panthers gave out ten thousand free bags of groceries at this event. The giving away of food and clothing at the conference was intended as a temporary solution to diminished welfare provisions. The Panthers also tested over thirteen thousand people for sickle cell anemia and registered

over eleven thousand people to vote. On page C there is a photograph of a woman with a sign hanging from her neck that says “register to vote here.”

Huey P. Newton, founder of the Black Panther Party, described the Panther’s survival programs in the following terms:

*We recognized that in order to bring the people to the level of consciousness where they would seize the time, it would be necessary to serve their interests in survival by developing programs which would help them to meet their daily needs. . . these programs satisfy the deep needs of the community but they are not solutions to our problem. That is why we call them survival programs, meaning survival pending revolution.<sup>2</sup>*

The first and most successful community program created by The Black Panther Party was the Free Breakfast Program which was begun in Oakland, California, in January of 1969. It then rapidly spread to Black Panther chapters in thirty different cities around the United States.

With an illustration by the artist Malik Edwards on the last page, of a man holding a bag of groceries, accompanied by the quote “This sure will tide me over to the next check.” In an ABC channel 7 interview from 15 February 2022, Malik speaks to his feelings about being part of the artist group for the BPP newspaper after having returned from fighting the Vietnam War:

*The art that I was doing in the Marine Corps was to help kill people. And I felt like the art that I was doing in the Black Panther Party was trying to save people, was trying to educate people, and help them understand the conditions that were around them, and understand that they could overcome that.<sup>3</sup>*

In very good condition.



<sup>2</sup> Huey P. Newton, *To Die for the People: The Writings of Huey P. Newton*, New York: Random House, 1972, p. 104. “Survival pending revolution” later became the title of Paul Alkebulan’s history of the Black Panther Party (first ed.: 2007).

<sup>3</sup> To watch the video and read more of this article by Silvio Carillo go to url: <https://abc7news.com/black-panther-party-newspaper-huey-p-newton-emory-douglas/11255701/>

The Staff of Life

5. (BREAD.) Arrêté relatif à l'exercice de la profession de boulanger dans la ville de Nismes. Nismes: Blachier-Belle, [1814-15].

Broadside: 83cm x 54.5cm. One woodcut at the top, ornamental borders between the columns of text, printed on two large sheets glued together, all deckles remaining. \$1200.00

The extremely rare, and very large, FIRST & ONLY EDITION of this broadside regarding bread being made in Nismes, a city in the Namur Province, Belgium. The announcement declares that anyone wanting to be a *boulangier* (baker) in the city of Nismes, must first present themselves to the City Hall to be approved, and then they must follow the city regulations. It also specifies, that the police will monitor the making and selling of bread in Nismes to make sure that these regulations are being followed.

The rules start out by declaring that, in the city of Nismes, all loaves of bread are to be round. The three types of bread that can be made are *le pain blanc* (made from white flour), *le pain rousset* (made from wheat and rye flour), and *le pain bis* (a brown bread that still has its bran and germ). "Long" breads can be made if specially requested, but only with the first two types of bread. (It is noted that the round loaves are really more economical.) Other rules specify weights required; how those weights are determined; where the bakers can work and sell their breads; how they must follow the authorized prices; the size of rolls and type of flour that can be used to make them; and so on.

The regulations are signed (in print) by the Chief of Police Le Baron Rolland, approved by Minister of the Interior, L'Abbé de Montesquiou, and copies of the broadside can be obtained from the Mayor of the City of Nismes, the Baron de Daunant.

The fine woodcut at the top is of the city coat of arms.

On the verso is written a few calculations in manuscript as well as "Reglement de la Boulangerie / 7 X<sup>bre</sup> [December] 1814."

In fine condition, and rather remarkable, especially considering its size.

¶ Not in OCLC.





An Unrecorded Broadside from  
the Bibliotheca Lindesiana

6. (BREAD.) De Par le Roy. En l'Assemblée Generale de la  
Police d'Angers tenuë au Parquet de l'audiance de la Pre-  
vosté dudit lieu le Lundy 18. Juillet 1689. Angers: n.p., 1689.

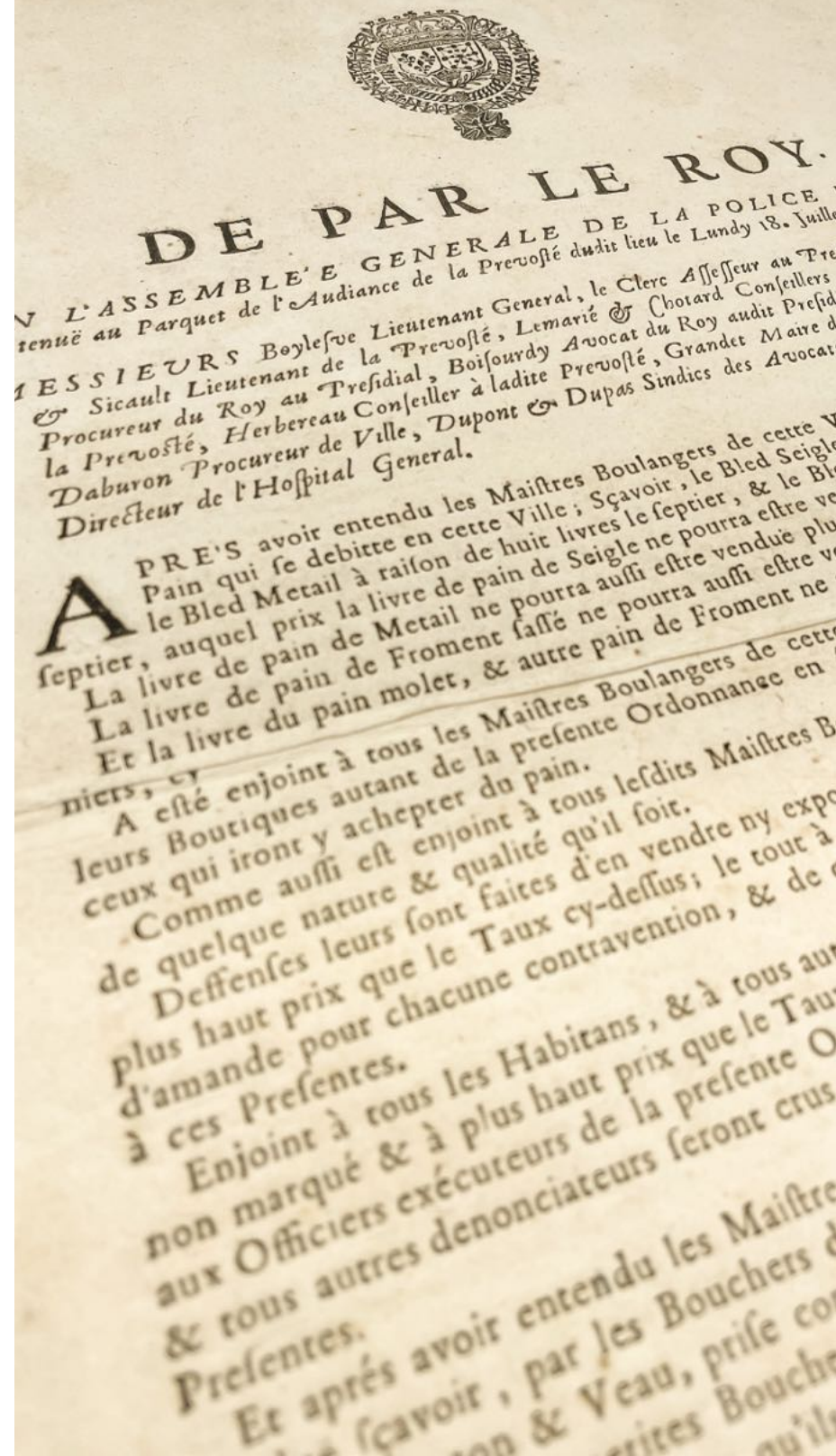
Broadside: 40.4cm x 31cm. Woodcut coat of arms in upper margin. Crease running horizontally through the text, signs of a paper stub along the left-hand edge possibly from the broadside having been framed or bound at one time, deckles remaining on all sides. \$2000.00

The extremely rare FIRST & ONLY EDITION of this early broadside regulating bread in Angers and surrounding areas for the year 1689. The proclamation describes the prices bakers can charge for different types of bread; that the bread is to be identified by each baker's mark; and what will happen if a baker breaks these rules.

For example, a pound of bread made from rye flour cannot be sold for more than seven *deniers*; a pound of bread made from mixed grains must be eight *deniers* or less; a pound of bread made from *froment sasse* (a more processed wheat) is a maximum of fifteen *deniers*; and rolls are to be sold for no more than sixteen *deniers*. There were 12 *deniers* to a *sous* (or *sol*) and 20 *sous* to a *livre* (like the shilling to the pound).

It is interesting to note that the broadside also tells us something about its use and distribution. The broadside declares that these regulations must be visible in the bakeries for customers to read when they are buying bread. This would account for the rarity of such early printed food regulations; they would have been used in the place of business and then discarded once they were superseded by a new regulation.

As mentioned above, all bread baked must also have a mark on it to identify the baker, "whatever [the] nature and quality" of the bread. This was clearly a means to hold the bakers accountable for their price and product. If they break the rules, they will be fined ten *livres*. Interestingly, informants will also be paid one hundred *sols* to denounce these lawless bakers.





The last paragraph describes pricing regulations for butchers. Beef, lamb, and veal, purchased together or separately, shall not cost more than two *sols* and nine *deniers* per pound. Interestingly, the regulation also directs the resale market: large butcher houses also cannot sell the meat for more than two *sols* per pound to the smaller butchers. Penalties will be the same as they are for bread.

The broadside also notes that the prices for coopers and timber merchants will be decided by the Assembly when they meet next (Thursday at 10am). The proclamation closes with more information on how these regulations were to be known by the population. At the parishes, as part of the sermon, the new rules are to be read aloud to the congregation during mass. Additionally, the broadside is to be posted throughout the city and surrounding areas.

A wonderfully early glimpse into the life of a baker in 17<sup>th</sup>-century France.



## DE PAR LE ROY.

EN L'ASSEMBLEE GENERALE DE LA POLICE D'ANGERS  
tenuë au Parquet de l'Audiance de la Prevosté dudit lieu le Lundy 18. Juillet 1689, où estoient

MESSIEURS Boylesve Lieutenant General, le Clerc Assesseur au Presdial, Trochon Juge,  
et Sicault Lieutenant de la Prevosté, Lemarié et Chotard Conseillers au Presdial, de Cressy  
Procureur du Roy au Presdial, Boisfourdy Avocat du Roy audit Presdial, Denyau Assesseur à  
la Prevosté, Herbereau Conseiller à ladite Prevosté, Grandet Maire de Ville, Cebron Eschevin,  
Daburon Procureur de Ville, Dupont et Dupas Syndics des Avocats, et Decortes Avocat et  
Directeur de l'Hospital General.

**A**PRE'S avoir entendu les Maistres Boulangers de cette Ville, le prix & taux a esté mis au  
Pain qui se debitte en cette Ville; Sçavoir, le Bled Seigle sur le pied de sept livres le septier,  
le Bled Metail à raison de huit livres le septier, & le Bled Froment à raison de neuf livres le  
septier, auquel prix la livre de pain de Seigle ne pourra estre vendue plus de sept deniers, cy 7. d.  
La livre de pain de Metail ne pourra aussi estre vendue plus de huit deniers, cy 8. d.  
La livre de pain de Froment sâssé ne pourra aussi estre vendue plus de quinze deniers, cy 15. d.  
Et la livre du pain molet, & autre pain de Froment ne pourra aussi estre vendue plus de seize de-  
niers, cy 16. deniers.

A esté enjoint à tous les Maistres Boulangers de cette Ville & Fauxbourgs, d'avoir & tenir dans  
leurs Boutiques autant de la presente Ordonnance en évidence, pour y estre veuë & leuë par tous  
ceux qui iroient y acheter du pain.

Comme aussi est enjoint à tous lesdits Maistres Boulangers de marquer tout le pain qu'ils feront,  
de quelque nature & qualité qu'il soit.

Deffenses leurs sont faites d'en vendre ny exposer en vente qu'il ne soit marqué, & d'en vendre à

With a woodcut of the coat of arms of France and Navarre at the top and signed (in type) by "Cavé" at the bottom.

In the lower right-hand corner is the early library ink stamp of the Bibliotheca Lindesiana. The library was founded in the late sixteenth century, in Fife, Scotland, and was added to by various family members until it grew to more than 200,000 items. While significant portions were incorporated into the John Rylands Library, books were also sold off over the years.<sup>1</sup>

In good condition.

¶ Not in OCLC.

<sup>1</sup> See "The 'Bibliotheca Lindesiana,'" *The Bulletin of the John Rylands Library*, 1946, pp. 185-194.



*A Victorian Bread-Making Machine*

7. (BREAD.) Portable suspending and revolving ovens. [London:] Pettitt, c.1875.

27.8cm x 22cm. Printed recto only, one expert paper repair just touching one letter.

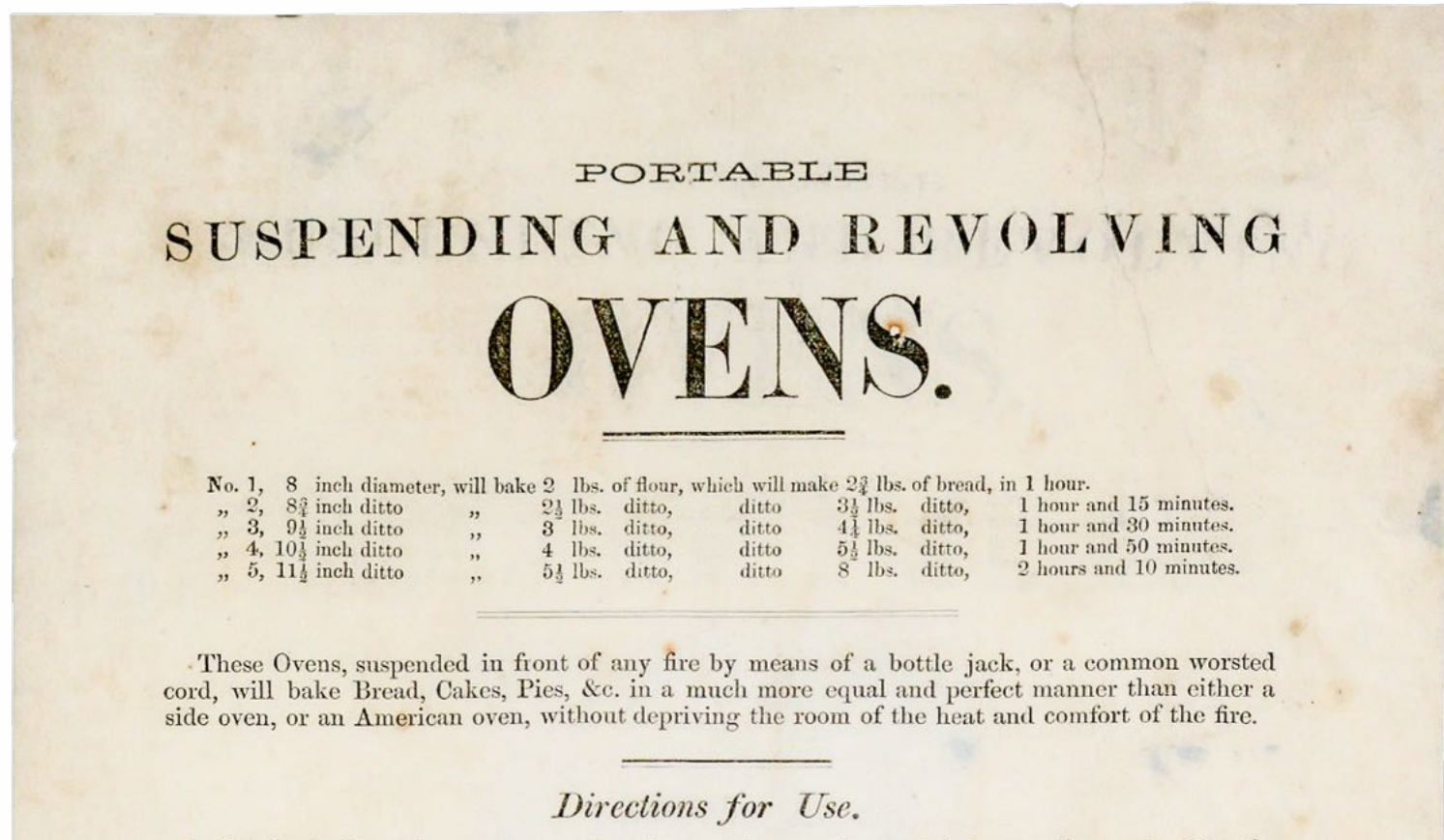
\$175.00

AN UNRECORDED broadside announcing a newly invented affordable oven that is purported to be better than a side oven or an "American oven." The oven is suspended in front of an open fire via a "common worsted cord" with the bread dough inside. The great advantage to the device is that the hanging, rotating oven will cook the bread but "without depriving the room of the heat and comfort of the fire." This is evocative of the humble family being warmed by their one source of heat.

There is a lengthy recipe for making the bread which states, once mixed, "let it stand in a warm room till it rises nicely in the centre." The broadside also offers ovens in different sizes, each with their measurements listed; a description of how much bread they can each cook; and how long the bread will take to bake. The oven can also be used for cakes, pies, patties, and biscuits.

Other than the repaired clean tear, in good condition.

¶ Not in OCLC, but from a look at the publications by Pettitt while at 23 Frith Street, Soho, this publication was printed sometime between 1771-1885.



Other Persons, subject to the Burthen of *Quartering* Soldiers,  
SUPPORT of their PETITION depending in PARLIAMENT.  
THE PETITIONERS,

By the same Act, such of the Petitioners as are Inn-keepers are obliged to receive and supply the Horses of Officers, Light-Horsemen, Troops and Dragoons billeted upon them, with good and sufficient Hay and Straw at *Six Pence* per Night for each Horse, with Stable Room for such Horses, and Beds for the Officers and Men, *gratis*. the great Increase in the Price of all Provisions and Necessaries of Life, and the Number of Non-commissioned Officers and Soldiers quartered on the Petitioners, sustain great Losses which the Profits of their Businesses, during those Periods, if ever, enable them to defray.

Calculation they can make) yet the Petitioners derive no Advantage from Exemptions from Taxation; but, on the contrary, they are subject to and Duties than the rest of the Community, and are even obliged to pay the Small Beer with which they supply the Soldiers *gratis*—and though in and others, in Places where Officers and Soldiers are quartered, benefit from the Increase of the Price and Consumption of the several they deal, occasioned by such Officers and Soldiers, yet the whole arising from the quartering of and providing for such Officers and by the Petitioners solely.

and Victuallers, by means of the Burthen and  
sustained on, the Occasion aforesaid, have been utterly ruined;  
and the like Misfortune, have given up their Licenses and dis-  
, and their Houses have been shut up and are no longer used  
uses, whereby the Number of Inns and Victualling Houses  
the Petitioners are under the Necessity of quartering and  
Number of Men and Horses for many Months together.  
conceive that the Losses sustained by them as aforesaid  
public at large, and not solely born by the Petitioners:—  
the Wisdom of Parliament that, as the Hay and Straw  
Articles, provided for his Majesty's Troops while in  
quantities and delivered to them in Rations, that it  
ners if the Hay and Straw, and  
the Army while in O

8. THE CASE OF THE INN-HOLDERS, victuallers, and other persons, subject to the burthen of quartering soldiers. [England, 1781.]

Large 8vo. [4] pp. Late 19<sup>th</sup> century brown cloth, title and date stamped in gilt on spine, lower corners of upper and lower board bumped, small clean tear to lower margins of both leaves(not affecting text). \$2000.00

The extremely rare FIRST & ONLY EDITION of this case in defense of the innkeepers (“inn-holders”), and suppliers of food and victuals who were being sorely overtaxed by the “Mutiny Act” that required the landlords of inns, lodging houses and hostelries to house and feed soldiers and their horses. The claim being made in this case is that the military authorities were not compensating these businesses in full nor were they taking into account the inflationary rise in prices. This act obliges inn-keepers to supply the troops with

*Candles, Vinegar and Salt, and with Small Beer or Cyder not exceeding Five Pints for each Man by the Day, gratis, and allow them Fire and the necessary Utensils to dress and eat their Meat – Or to find them Diet and Small Beer at Six Pence a Day for each Light-Horseman or Dragoon, and at Four Pence a Day for each Foot Soldier.*



Innkeepers were also expected to supply the soldiers' horses with hay and straw as well as beds for officers and men "gratis." Annexed to this petition is a case in point regarding the expenditures and losses accrued by Mr. Charles Wasse of One Crown Inn, Blandford, over the course of thirty-one days. At the bottom, after a woodcut manicule, is a caveat which explains that although the losses printed in this accounting were reckoned conservatively, they still show a substantial loss to the inn-holder.

This work provides a rare glimpse into the effects of governmental policy and war on the economic lives of food providers and the availability of food overall.

With the bookplate from the Board of Law Library, Los Angeles, California tipped into the upper pastedown and a penciled-in signature and date "George Harding, 2-13-47" on page 2.

In good condition.

¶ ESTC & OCLC: National Archives only.

# An ACCOUNT of Innholders

Victuallers

March 1, 1781.

An ACCOUNT of net Money lost by 18 Dragoon Horses in 31 Days  
by Mr. CHARLES WASSE, One Crown Inn, Blandford, viz.

An ACCO Ma

Eighteen Dragoon Horses in 31 Days eat 13 Tons and 16 Ct. of Hay, at 11. 15s. per Ton	£. s. d.	24 3 0
Pay of Government for 18 Horses for the above Time at 15s. and 6d. each	-	- 13 19 0
Which leaves a Deficiency of	-	- 10
Eighteen Dragoon Horses in 31 Days used Four Load of Straw, at 11. 5s. per Load	-	- 5 0 0
Each Load of Straw made one Load and an half of Dung, which is worth 5s. a Waggon	} 1 10 0	
Load, and which makes six Load of Dung for the four Load of Straw, only		
Which leaves a Deficiency of	-	- 3
Which Deficiencies together make a Loss of	-	- 13
Exclusive of Stable Room, which at the low Price of One Penny per Night for each Horse, and which for 18 Horses is 11. 6d. per Night, and for 31 Nights	-	- 2
This Sum divided makes the Loss sustained per Day and Night by each Horse, to exceed that stated in the Petition, and shews that the Petitioners have stated their Loss under what they really sustain	-	- 15

An ACCO  
March the  
and Recru  
for a Month

An ACCOUNT of Money lost by the above Person, by 16 Dragoon Men in 31 Days, viz.

Sixteen Dragoons make use of three Bushel of Coals per Week, at 2s. and 11d. per Bushel, (which is a double Bushel) and three penny worth of Wood to light Fires, which together is 9s. per Week, and for 31 Days,	-	- 2 0 0
Sixteen Dragoons' Allowance of Small Beer is 10 Gallons per Day, at the low Price of 2d. a Gallon, which for 31 Days, is	-	- 11 2
Candles for the Use of the Dragoons in their Rooms, and for the Use of the Stables, is seven Candles per Night, at 20 in the Pound, which for 31 Nights is 10lbs. and seven Can. dles at the low Price of 7d. per Pound,	-	- 0 6 0
This Sum divided makes a Loss of above 2d. per Day by each Man,	-	- 4
Exclusive of Salt, Vinegar, Pepper, Mustard, Lodgings, wear and tear of beds, Bedding, Dishes, Plates, Knives, Forks, and other Utensils for dressing and eating their meat, which at the following low Prices, viz.		
Lodging and Room to sit in each Man per Day and Night	-	- 0 0 1
Salt and Vinegar (of which they use a great Quantity) Pepper and Mustard which they will have	-	- 0 0 1
Utensils, &c. each Man per Day	-	- 0 0 0
Which make a Loss of	-	- 0 0 2

The Regiment  
to M

From March  
of Men and H  
each Man one I

And which 2d. with the above 2d. will make the Loss (exclusive of the Duty on Small Beer) sustained by each Man 4d. per Day, instead of 4d. as stated in the Petition.

The above Articles are reckoned at the lowest Prices, and not as they are sold in the Environs of London, but 100 Miles distant therefrom, even where the above Articles frequently fetch much greater prices than the above.

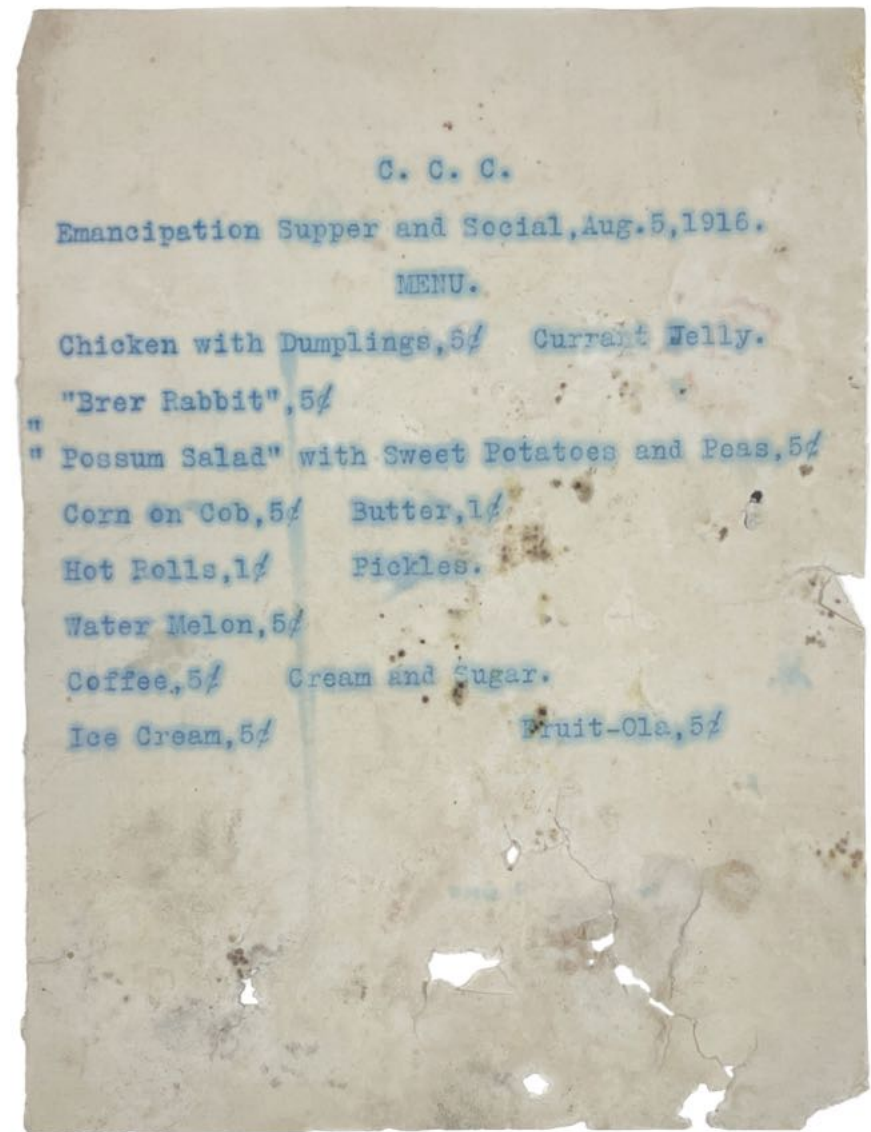
2-13-41

*An Unrecorded Menu from an  
Early American Commune*

**9. COLORADO COOPERATIVE COMPANY. Emancipation supper and social. [Denver], Aug. 5, 1916.**

16.9cm x 12.7cm. Typed in blue ink on white paper, some water damage, spotting, and holes (sense still clear). \$750.00

AN AMAZING SURVIVAL! This unrecorded menu provides a rare glimpse into early commune living in the United States. The Colorado Cooperative Company (also known as the C.C.C.) started in Denver, Colorado, in 1894. It was a time of intense economic hardship throughout the United States, due to the Panic of 1893, and like the Oneida Community fifty years earlier, the C.C.C. responded by establishing a commune.





To guide the community, the C.C.C. wrote a *Declaration of principles* based upon cooperation and equality. “Man can never enjoy his highest freedom, individuality, intelligence and refinement, unless it be through a system of cooperation... in strict obedience to laws conceived in kindness and based upon equity.” The statement went on to criticize competition and to, instead, argue for “an equalization of production and distribution” for all men and women.<sup>1</sup> Like many communes, there was also fear of infiltration by government authorities to sabotage their activities.

Although the community had its own dairy and gardens, food was scarce. Beans and flour were the only comestibles not rationed and there was a constant need for water. In order to succeed, the community had to build a 17-mile irrigation ditch, but it wasn't until 1904 that the ditch was completed. Once water began to flow freely, the community moved itself from Piñon (its original location) to nearby Tabeguache Park. Once they had a regular source of water, food became a bit easier to come by.

The Colorado Cooperative Company held regular plays, concerts, and dances and the current menu is from one such public gathering entitled the “Emancipation Supper and Social.” Even compared to today's inflated dollar, the prices on the menu are minimal. For example, the chicken with dumplings cost 5 cents. Today that would be roughly \$1.35. Other items on the menu include “‘Brer Rabbit’;” “‘Possum Salad’ with Sweet Potatoes and Peas;” “‘Corn on Cob;” “‘Hot Rolls;” pickles, watermelon, coffee, cream and sugar, ice cream, and “Fruit-Ola.”

In a clipping we found from the Alamosa Courier, a newspaper from a nearby town, mention is made of this dinner, along with other news from the Colorado Cooperative Company. The caption reads “The C.C.C.'s will give an Emancipation supper and social on the evening of Saturday, August 5<sup>th</sup>. They promise something novel in both supper and entertainment. Supper will be served on European plan. Serving begins at 5 o'clock.”<sup>2</sup>

Although somewhat worn, this is a fascinating piece of ephemera from the early history of American communes.

¶ Not in OCLC.

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<sup>1</sup> For more information on the Colorado Cooperative Societies go to <https://history.denverlibrary.org/news/colorado%E2%80%99s-utopian-colonies-greeley-and-nucla> as well as [https://www.gjsentinel.com/news/western\\_colorado/nucla-s-cooperative-roots-were-part-of-19th-century-movement/article\\_caf51b4e-1010-11eb-b204-c369e6a315ba.html](https://www.gjsentinel.com/news/western_colorado/nucla-s-cooperative-roots-were-part-of-19th-century-movement/article_caf51b4e-1010-11eb-b204-c369e6a315ba.html). See also [https://www.telluridenews.com/the\\_watch/the\\_lead/article\\_9006e000-f9e2-11e6-9275-4bbb361ca72c.html](https://www.telluridenews.com/the_watch/the_lead/article_9006e000-f9e2-11e6-9275-4bbb361ca72c.html)

<sup>2</sup> <https://www.coloradohistoricnewspapers.org/?a=d&d=ALC19160729-01.2.30&srpos=1&dliw=none&e=-----en-20--1--img-txIN%7ctxCO%7ctxTA-%22emancipation+supper%22-----o----->

# The Children of the Poor

By Eugene V. Debs.

The following eloquent plea for "The Children of the Poor" is a worthy statement of the Socialist Party as the defender of outraged childhood. The evils bear most heavily upon the children. The years of infancy are, physically, important years of life. Lack of adequate care and nourishment in these years cal weakness and failure in later life. No single fact in the Socialist in- capital-ism is more terrible than the excessive mortality among children of ass. In Boston, for example, the death-rate of babies of the poor is nearly times the death rate of the babies of the rich. At least 100,000 babies perish each year in the United States. The children of the working to body and soul destroying toil in factories, workshops and mines children of the rich parasites may play and enjoy the opportunities ty would accord to every child born into the world.]

No fledgling feeds the father bird!  
No chicken feeds the hen!  
No kitten mouses for the cat—  
This glory is for men.

are the Wisest, Strongest Race—  
oud may our praise be sung!  
ly animal alive  
t lives upon its young.

—Charlotte Perkins Gilman.

of workingmen are so small that they and  
barest existence. Life means nothing to  
h ends only with death. Poverty is their  
their sad condition is irrevocably fixed.  
ir and die. There is not much else in

who are poverty-stricken only be-  
duce, come into life in an environ-  
itably predetermine their wretched  
cottage in which they are  
is limited to the no  
t, the furnit  
rid

*Improving the Lives of Impoverished Children  
through Socialism*

**10. DEBS, Eugene. The Children of the poor. Chicago:  
National office of the Socialist Party, c.1911.**

Bifolium: 23.9cm x 16cm closed. Lightly browned, folded at a slight angle.  
\$250.00

The FIRST & ONLY EDITION of this official publication from the national office of the Socialist Party of America. Written in the form of an impassioned plea, this essay cries out for a new "social system" that would abolish poverty and rescue the children of the poor from becoming casualties of capitalism. Or, in the author's words, "The years of infancy are, physically, the most important years of life. Lack of adequate care and nourishment in these years means physical weakness and failure in later life" (p.1). "As long as labor is merchandise and production is carried on for profit, child labor will have preference and the children of the poor will be ground into luxuries for the children of the rich" (pp. 2-3).

Eugene V. Debs (1855-1926) ran for President under the Socialist ticket, five times between 1904 and 1920. He was a staunch spokesperson against capitalism and was devoted to helping the average laborer work towards socialism without government assistance.

At the beginning of the essay Debs quotes a poem by Charlotte Perkins Gilman (1860-1935). Gilman was a very complicated and interesting woman in American history. She was a fervent feminist and felt that women should have the freedom to work so that they need not rely on having a husband in order to survive. She also hypothesized that the human race would eventually fail if women were forced to continue as only



partially realized people. However, Gilman was also an outspoken racist. She believed that only white descendants of the original Anglo Saxon immigrants (such as herself) were worthy of social equality and that people of color were inferior human beings. Gilman's poem is as follows:

*No fledgling feeds the father bird!  
No chicken feeds the hen!  
No kitten mouses for the cat —  
This glory is for men.*

*We are the Wisest, Strongest Race —  
Loud may our praise be sung!  
The only animal alive  
That lives upon its young.*

The handbill ends with a brief advertisement for three other titles available to order from the National Office of the Socialist Party: "The Socialist Party and the Working Class" also by Eugene V. Debs; "The Bitter Cry of the Children;" and "Child Labor in the United States." Printed on the lower margin of the same page is the union label for "Allied Printing Chicago, Ill. number 73."

In good condition.

¶ OCLC: Indiana Historical Society, Indiana State University Library, and Wisconsin Historical Society.

is carried on for profit, child labor will have preference and the children of the poor will be ground into luxuries for the children of the rich.

Socialism offers absolutely the only means for rescuing the children of the poor, and slowly but surely society is being pushed, by the underlying forces that move it, into the acceptance of its philosophy. The abolition of poverty is Socialism's insistent demand and this demand proclaims the end of private property in the means of life.

The earth spreads out before us, rich in its resources beyond the power of the imagination. The inventive genius of man has captured the lightning, snatched the thunderbolts from the hand of Jove, and grasped all the forces of nature and converted them into titanic toilers for the children of men. The earth and its riotous abundance, and man with his miraculous productive power, scout the idea that poverty is to forever scourge the human race. The past, in the density of its ignorance and the night of its superstition, may be excused. But the living present with all its myriad available agencies for producing food, clothing, shelter, and for the education of the children and the diffusion of light and intelligence among the masses, can make no such plea.

There is absolutely no excuse for the widespread poverty that now scourges mankind. It is an affront to human intelligence and an impeachment of civilization. Child labor is not only unnecessary in this age but a crime against both the children and society. Every child ought to have, and in the triumph of Socialism will have, time enough for physical growth, for the joy of healthy childhood, for education, and for everything else required in a truly enlightened age for the scientific rearing of the children, the progenitors of succeeding generations.

It is for this very reason that the poor and the children of the poor are turning toward Socialism in increasing numbers all over the world. It is their movement, born of their travail and consecrated to their emancipation. Millions of them are already marching beneath its international banner and swelling with joyous strains the anthem of their coming deliverance. To them Socialism is as a beacon lighting the shipwrecked mariner to his destined port. It is their sunshine and shower, their meat and drink, their life and hope. It sheds its radiance in their dingy hovels and eases the ache in their numb and weary flesh.

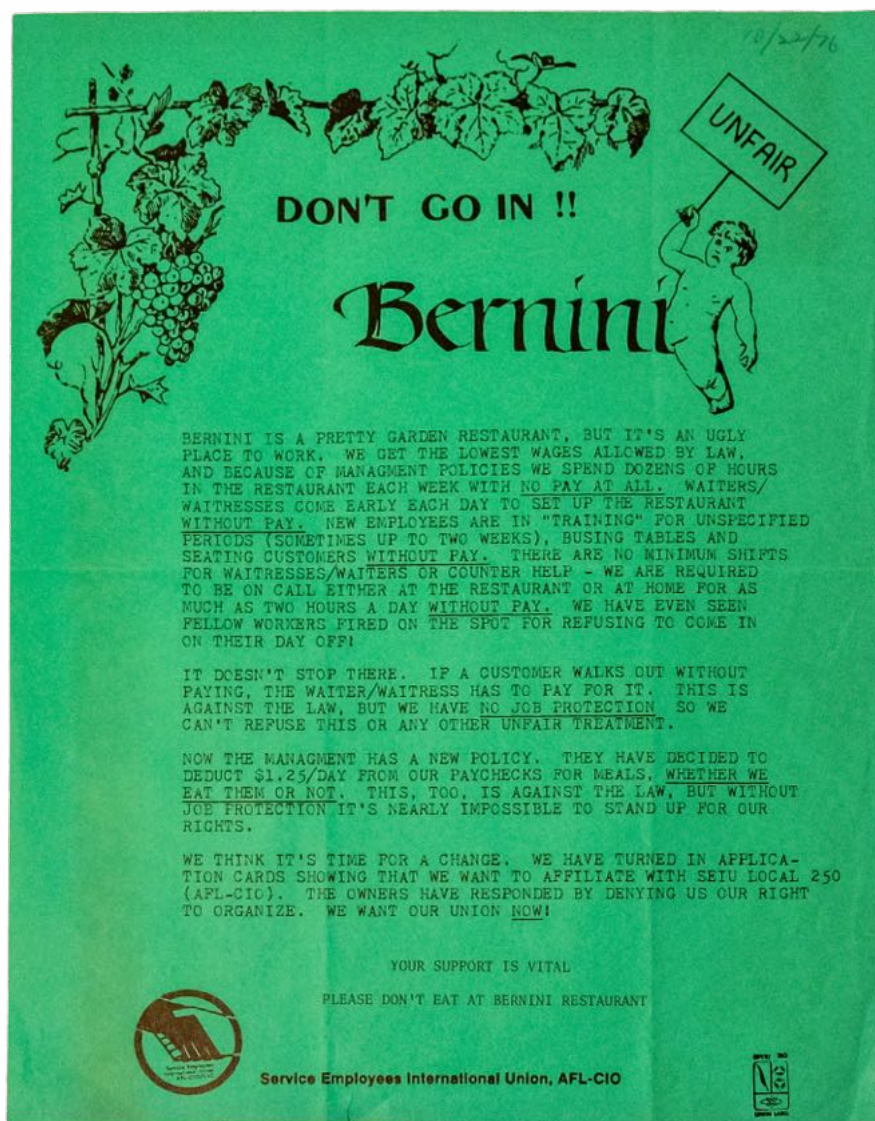
The disinherited of every race and clime are here at home. They are in truth the people and to them of right belongs the earth.

Socialism is their gospel of economic freedom and social salvation. In the name of its commanding genius they unite in greater and greater numbers, thousands, tens of thousands, hundreds of thousands, millions of them, keeping step to the same proletarian heart-beat, the heart-beat of the international revolution, animated by the same social spirit, held steadfast by the same social conscience, their radiant faces turned forever toward the sunrise.

These are the children of the poor who have made the earth rich and are now moving toward their eternal inheritance.

The love of comrades is in their hearts, the passion for freedom in their souls, and the light of victory in their eyes. The trials that beset their strug-





## *Restaurant Workers fighting for their Rights*

### **II. DON'T GO IN!! [East Bay, CA], c.1976.**

Handout: 28cm x 21.5cm. Printed in black ink on green paper, signs of having been folded. \$25.00

FIRST EDITION. A flyer protesting the treatment of workers by the Bernini restaurant. The flyer describes how the workers are paid the lowest possible wages allowable by law; that trainees are required to work up to two weeks without pay; that employees are required to work setting up the restaurant without pay; and that the restaurant requires workers to be on call without pay. The list of grievances goes on. Towards remedying this problem, the workers write that they want to unionize through an affiliation with the SEIU Local 250, AFL-CIO. This chapter is from Oakland, California, and so it is likely that the restaurant was based in the East Bay.

The flyer is dated "10/22/76" in ink in the upper right-hand corner. At the top is a grape-vine design, and a cherub holding a protest sign that reads "UNFAIR." At the bottom is the logo of a black hand shaking a white hand; it is for the Service Employees International Union, AFL-CIO.

In good condition.

¶ Not in OCLC.



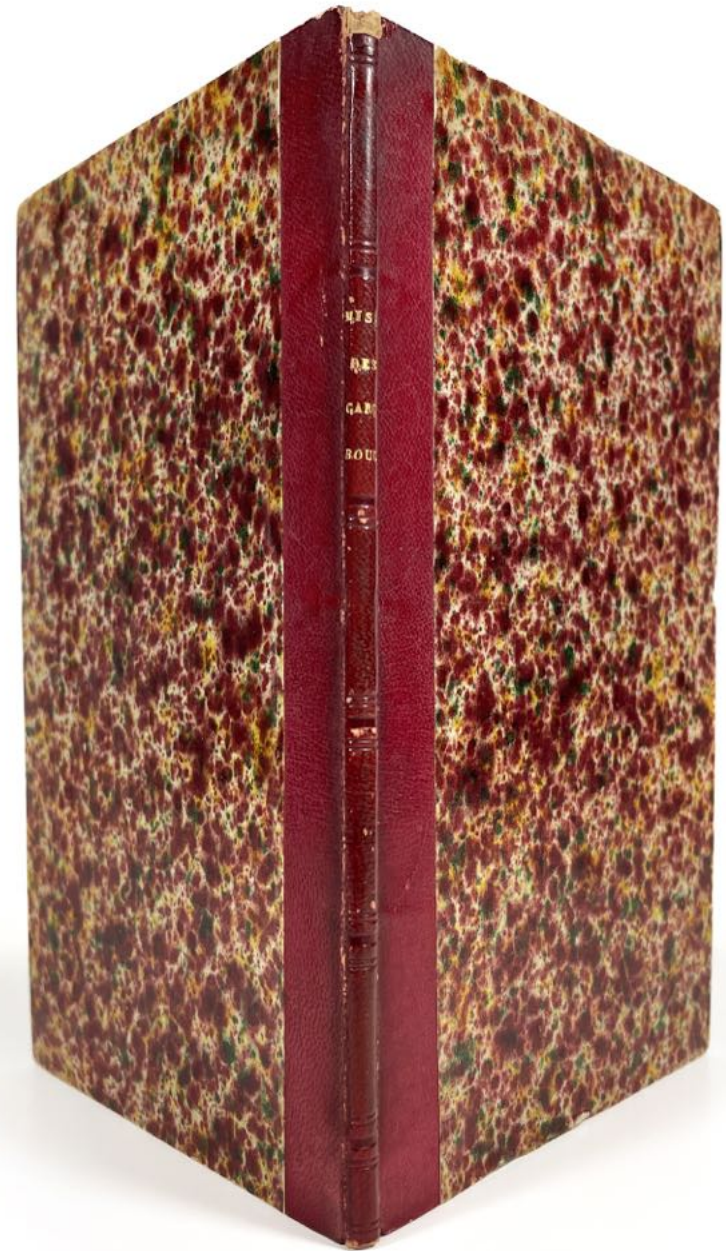
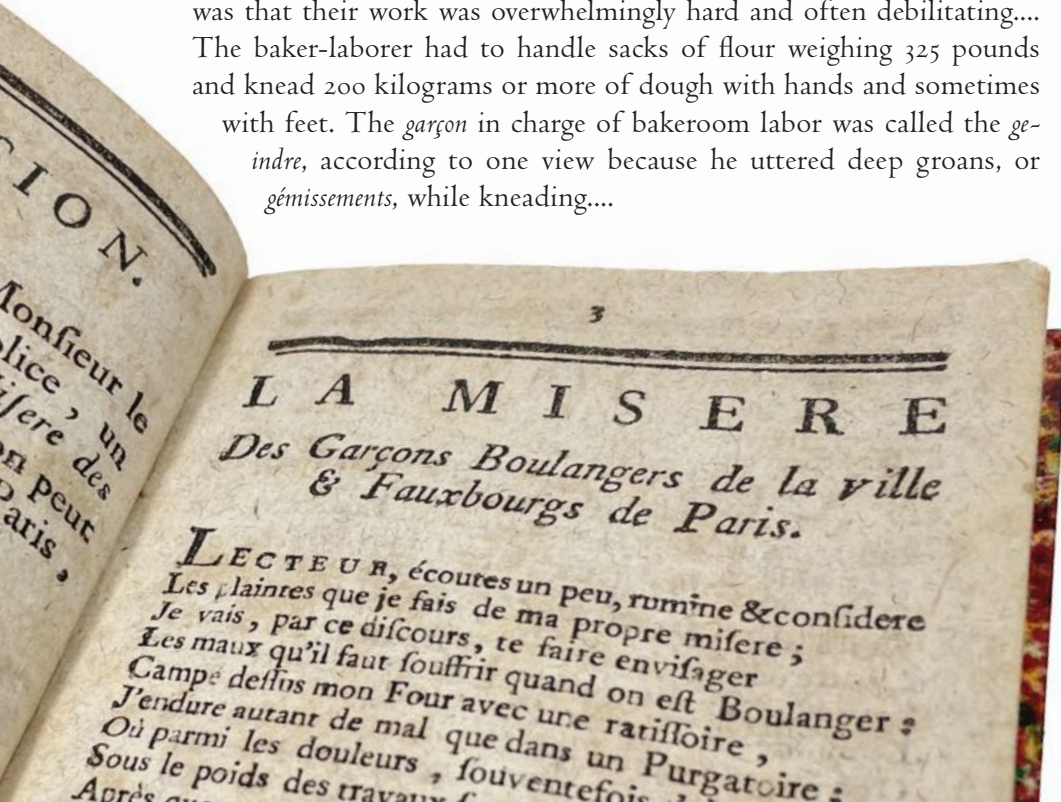
*The Suffering of the Baker Boys of Paris*

**12. [DUFRÊNE.] *La Misere des garçons boulangers de la Ville et Fauxbourgs de Paris.* Troyes: la Veuve Garnier, [1715].**

12mo. 8 pp. Quarter red morocco over marbled boards, marbled endpapers, wear to the head of the spine. \$2000.00

The FIRST EDITION of this well-known poem describing the work conditions of the young bakers working in and around Paris. "A poem of 188 lines in which a baker's boy relates the troubles of his trade and the demands of the customers who, from the morning on, come in quest of their bread." – Bitting pp. 578-79.

In his important history of bread baking in Paris, Steven Kaplan has noted the extreme conditions under which the *garçons* had to work in the bakeries. "One reason why journeymen fled the bakerrooms was that their work was overwhelmingly hard and often debilitating... The baker-laborer had to handle sacks of flour weighing 325 pounds and knead 200 kilograms or more of dough with hands and sometimes with feet. The *garçon* in charge of bakeroom labor was called the *geindre*, according to one view because he uttered deep groans, or *gémissements*, while kneading....









LA  
MISERE  
DES  
GARÇONS  
BOULANGERS  
DE LA VILLE  
ET FAUXBOURGS DE PARIS



A TROYES,  
Chez la Veuve GARNIER, Imprimeur  
Libraire, rue du Temple.

---

*Avec Permission.*

"The baker boys also prepared wood for the oven, lit the fire, drew water, weighed and fashioned the loaves, and baked them. Nor were they finished once the breads were ready for distribution. If they were not involved directly in sale or delivery, then they were expected to winnow grain, bolt and/or condition flour, gather charcoal for sale, clean the oven, cut and stack the wood, tend to the leaven for the next baking, and so on. The pace in the bakeroom was often frenetic, which compounded their fatigue. They had to rush to knead, rush to proof, rush to bake, rush to sell in order to meet the demands of customers and parry the ambitions of rival shops." — *The Bakers of Paris and the Bread Question*, 1700-1775, p. 227.

When describing Dufrene's work *La Misere des garçons boulangers*, Kaplan notes "See the bitter complaint of the Paris baker boys, who not only compared themselves unfavorably with the journeymen in other crafts, whose tasks were so easy, but also were envious of the forain bakers, who bake only for the two weekly market days and have time to stroll in the village, stop at the tavern, and play *boules*." — *ibid.*, fn. p. 645. Forain bakers were those from the countryside who purchased ingredients locally, to then sell the bread in Paris at markets.

*La Misere des garçons boulangers* is attributed to Dufrêne (d. 1748), foreman at the printing press of Léonard (see Barbier, vol. III, p. 315). Dufrêne wrote other similar works, including one about apprentice printers, which were published together many years later.

A good copy. With the book labels of Robert de Billy and Louis Ferrand on the upper pastedown.

¶ OCLC: Folger, Harvard, Columbia University, Yale, Cornell, Dartmouth, and the Cleveland Public Library, and seven locations outside of the United States; Vicaire col. 600.



*An Early Engraving of Feeding the Poor*

**13. (ENGRAVING.) Luyken, Jan. De Oudvader Basilius  
spijsst de armen en vreemdelingen. [Trans.: Church  
Father Basilius feeding the poor and foreigners.]  
Amsterdam: De Groot & Rykhof Junior, 1740.**

13.4cm x 16.1cm. With evidence of having been folded down the center.  
\$500.00

An interesting, and early engraving showing Father Basilius inside a large common room, feeding the poor around two common tables which seat about twenty people each on benches. Platters are heaped with food, people are serving, Father Basilius is on the right pouring a drink out of a pitcher, and many of the diners are seen wearing worn and patched clothing.

Father Basilius is Basil of Caesarea (329/30-379). He was one of the Great Hierarchs of the Eastern Orthodox Church as well as a religious figure that was celebrated for his compassion and care for the poor and underprivileged.

The engraving no. 33 is from Langendyk and Bruyn's emblem book entitled *Tafereelen der eerste Christenen, bestaande in 92 konstprenten*, 1740, a history of the customs and hardships of early Christianity that was illustrated by Jan Luyken (1649-1712). In addition to being an artist, Luyken was a popular poet.

The work is matted in archival mat board.

In good condition.







*De Oudvader Basilus spijst de armen en vreemdelingen.*



*Bringing Faith and Food  
to the Poor*

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

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

This is an extremely rare UNRECORDED announcement for a special banquet dinner at a Father Divine mission location in Chicago, taking place during The Great Depression, on Sunday, September 27<sup>th</sup>, 1936. Father Divine was the founder of the International Peace Missions Movement. His mission was evangelical and Christian-based. His teachings differed from those in the bible in that he claimed to be the second coming of Jesus Christ, and that heaven was a place that was here and now. He also preached racial equality and celibacy.

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

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

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

The flyer has "Peace!" printed on all four corners, and the heading says "Come and Hear Father Divine's Messages."

In good condition.

¶ Not in OCLC.

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

<sup>2</sup> Ibid.





*"Merchants of Mens Calamities"*

**15. FITZ-GEFFRIE, Charles. *The Curse of the corne-horders*. London: Michael Sparke, 1631.**

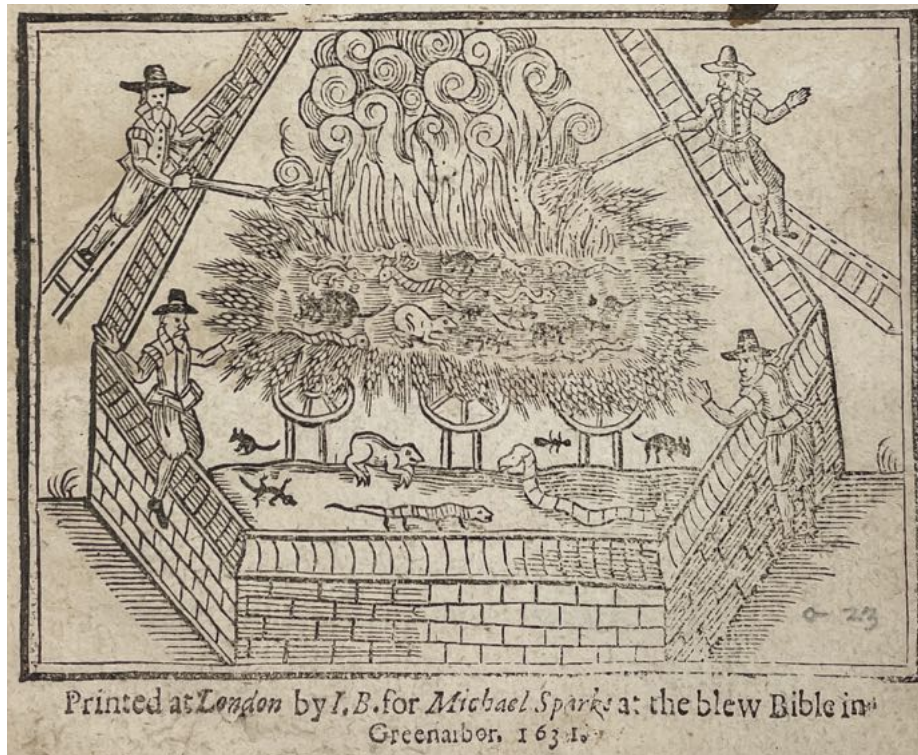
8vo. Large woodcut title page vignette and woodcut historiated initials. 6 p.l., 56 pp. Early nineteenth-century drab wrappers, hand sewn, faint dampstaining on a few leaves, some corners slightly dog-eared and worn. \$4500.00

FIRST & ONLY EDITION (first or second issue; see below). Food shortages and famine were a cyclical occurrence in 16<sup>th</sup> and 17<sup>th</sup>-century England and those that had extra money would sometimes stockpile "corne" to help them and their family make it through the shortages.<sup>1</sup> Others would hoard

the "corne" to drive the prices up during these times of dearth and then sell the "corne" locally or abroad to reap a sizeable profit. At this time in England, "corne" referred to all types of grain, including wheat.

In *The curse of the corne-horders*, Fitz-Geffrie condemns this practice of hoarding grain and the profit made from the suffering of others. As he notes, those who sell grain to the foreign highest bidder are especially condemned:

*Aegyptians releevd the Israelites in the Famine, though it were an abomination to the Aegyptians, in the peevisish superstition, to eat bread with the Hebrewes, yet they would, in common humanity, afford them bread to eat by themselves. But this I affirme; to famish English, and to feed French or Spanish;*



<sup>1</sup> In 1598, Shakespeare was named as an illegal grain hoarder, having stored eighty bushels during a shortage, and the issue shows up in two of his plays. In *Henry VI*, he writes "Take heed, be wary how you place your words; / Talk like the vulgar sort of market men / That come to gather money for their corn." Then, in *Coriolanus*, the play opens with starving citizens demanding that the government release their stores of grain.

to starve brethren, and to nourish enemies; to pinch the members of Christ, to preserve the limbs of Antichrist; to thrive by the death of Saints, and life of reprobates; this cannot possibly escape a curse; and all Marchants that use such courses, I can say no better of them, than a blessed Saint said at least three hundred yeares sithence, They are all Mercatores humanarum calamitatum, Merchants of mens calamities – p. 14.

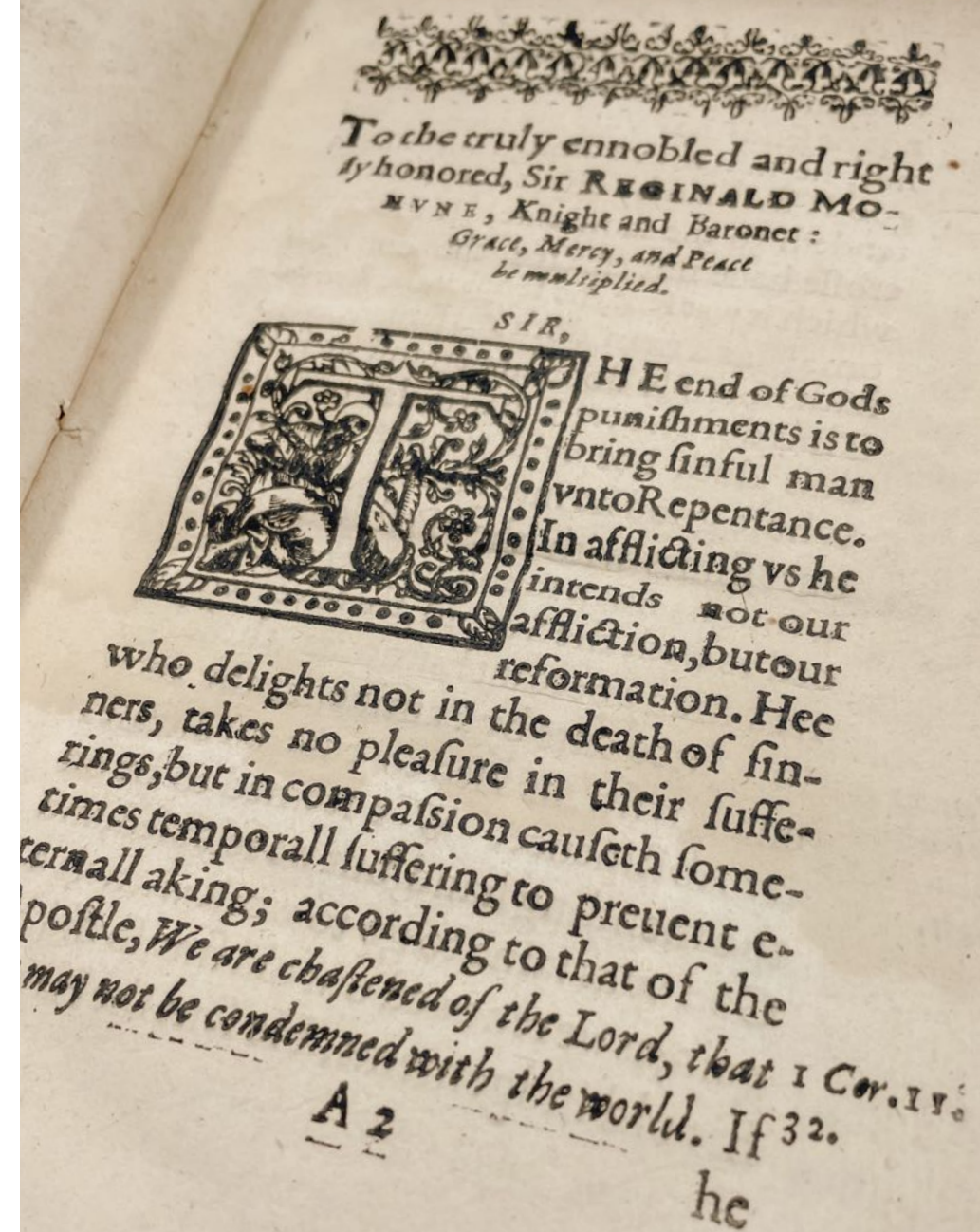
Later, Fitz-Geffrie also describes how grain can be understood on a mystical level, where he equates it to justice and equity – “One word more... you have mysticall Corne, as well as materiall” – and how there is a “spir- itual Corne” that can be understood as the gospel. If you withhold this grain you will be especially cursed by both people and God.

Interestingly, we recently acquired the first edition of an edict (1608) issued by King James I to assuage the food shortage problem by for- bidding grain hoarding. This is referred to in the current work on page 2, where the author deplores the avaricious nature of people who have flouted the king's edicts as they “neither feared God, nor regarded man.” Fitz-Geffrie bemoans the fact that the king's edits were not as effective as one might hope and so he must now publish this “proclamation from the King of heaven” against grain hoarding.

The large detailed woodcut on the title page depicts a hoard of grain within a walled enclosure. Two men on ladders have set the grain on fire while various vermin (snakes, ants, mice, rats, lizards, and a couple other indeterminate animals) infest the foodstuff. Two men in Jacobean dress are looking over the wall in horror as the grain is destroyed.

In good condition.

¶ ESTC & OCLC: American Antiquarian Society, California State Library, Columbia University, Folger Library, Harvard, Huntington, Yale, and twelve locations outside of the United States. There was also another issue printed in the same year but with “for Edward Dight dwell- ing in Exeter” on the title page (British Library and Newberry Library). Priority has not been established.





*"Socialism means an Agricultural  
and Industrial Democracy"*

**16. [GHENT, William James.] Socialism and the  
farmer. N.p.: Socialist Party, c.1916.**

9.6cm x 14cm. Black ink on green paper, verso gummed.  
\$250.00

The FIRST & ONLY EDITION of this handout that  
outlines the Socialist Party's platform according to the  
concerns of farmers in the United States and what the  
party will give to farmers. The text begins

*Socialism will kick the Banker off the Farmers' back!*

*Socialism will give the Farmer economic security!*

*Socialism will give the Worker and the Farmer the  
full product of their toil!*

*Socialism will give the Farmers' family a modern home  
instead of a shack!*

...

*Socialism will make the Workers and Farmers partners in the joint ownership of the EARTH!*

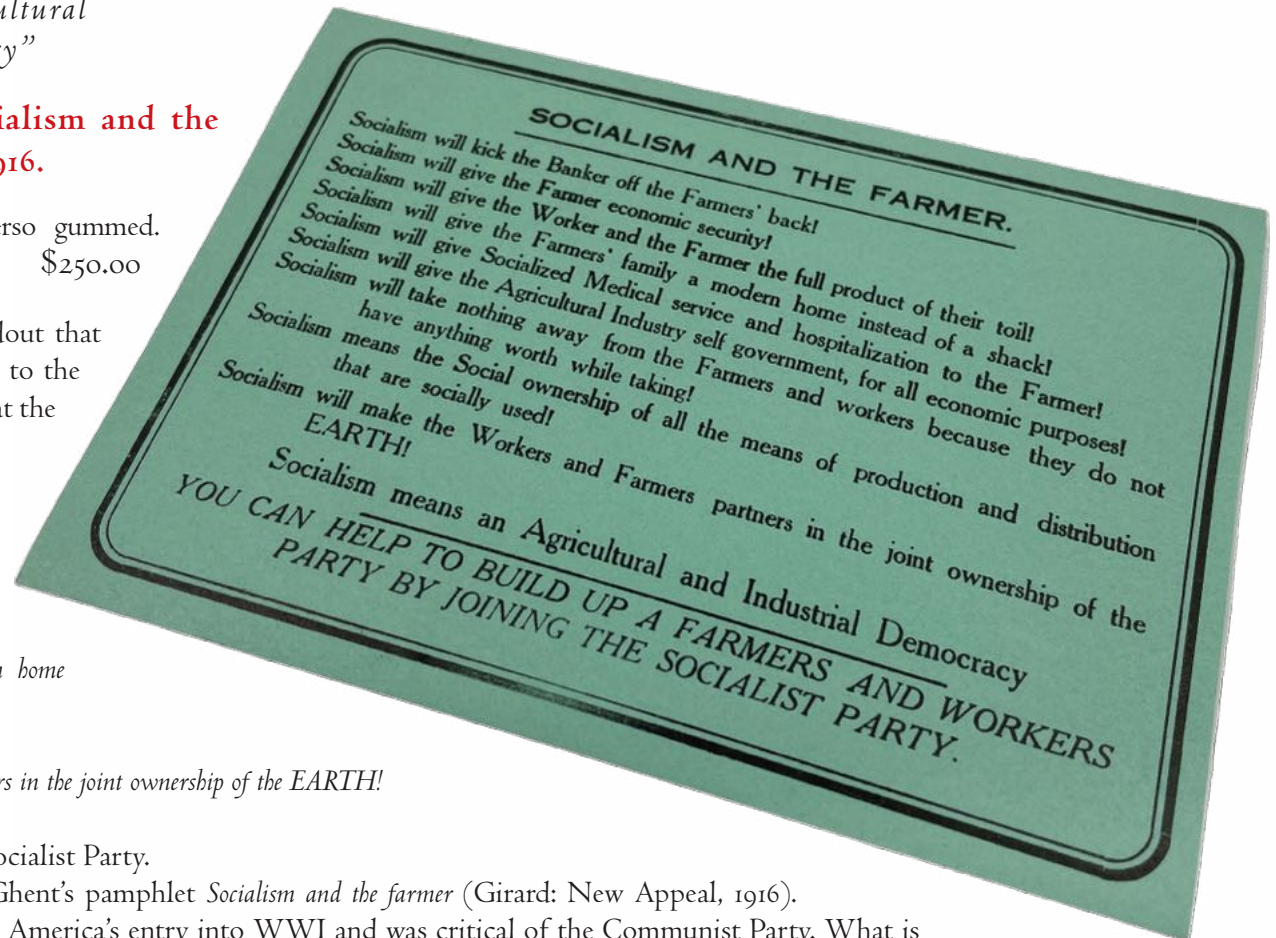
The text ends by imploring people to join the Socialist Party.

The text was taken from William James Ghent's pamphlet *Socialism and the farmer* (Girard: New Appeal, 1916).

Ghent was an American socialist who supported America's entry into WWI and was critical of the Communist Party. What is  
especially interesting about this item is that it is gummed on the back so people could attach it to buildings or signs, much in the same way  
that sticker tagging is used in graffiti art today.

In fine condition.

¶ Not in OCLC.





THE  
FAMILY FRIEND,  
OR

*Housekeeper's Instructor:*

CONTAINING  
A VERY COMPLETE COLLECTION

OF  
ORIGINAL & APPROVED

**Receipts**

IN  
EVERY BRANCH  
OF  
COOKERY, CONFECTIONARY,  
&c.

BY PRISCILLA HASLEHURST,

Who lived Twelve Years as Housekeeper  
in the families of *Wm. Bethell, Esq.* of Rice Park, near Beverley; *Mrs. Joddrell*, of Manchester;  
and others of the greatest respectability.

Sheffield:

Printed by J. Montgomery, Iris-Office, Hartshead,  
1802.

*"Useful and Agreeable, Oeconomical and Elegant"*

17. HASLEHURST, Priscilla. *The Family friend, or housekeeper's instructor: containing a very complete collection of original & approved receipts in every branch of cookery, confectionary, &c.* Sheffield: J. Montgomery, 1802.

8vo. 2 p.l., 156 pp. Contemporary half-calf over marbled boards, black morocco label on spine, light overall wear, joints cracked but holding, portion of spine label missing, occasional spotting. \$3500.00

The extremely rare FIRST EDITION of Haslehurst's popular provincial English cookbook, intended for middle-class households. "As the information, contained in this little volume, is not carelessly copied from any similar work, but is really the fruit of twelve years of valuable experience, as housekeeper in very respectable families, and twenty years of diligent practice, as a confectioner and instructor of young persons... in Sheffield;—the author humbly hopes, by the accomplishment of her work, to deserve that patronage." — from the preface. It was still unusual at this time to see cookbooks intended for a broad audience. It wasn't until the mid-18th century that English authors began to write cookbooks intended for people working in more moderate households.



Recipes include “To make a Transparent Soup;” “To make mock Turtle” (before the advent of canning, real turtle meat was only affordable to the very wealthy); “To dress a Leg of Mutton to eat like Venison” (venison was a symbol of the highest social status, as it could only be procured from vast estates)<sup>1</sup>; “To make portable Soup for Travelers;” “A Rook pye;” “To make Bullace or Sloe Cheese” (bullace is a type of wild plum and sloe is a fruit also known as blackthorn,); “A Sago pudding,” and “A plain Rice Pudding.” There is a wonderfully evocative recipe called “To make a Syllabub under the Cow.”

*Put a bottle of strong beer and a pint of cyder, into a punch bowl, grate in a small nutmeg, sweeten it to your taste, then milk as much milk from the cow as will make it a strong froth and the ale clear; let it stand an hour, then strew over it a quantity of currants, and send it to the table – p.77.*

Includes a useful index as well as a list of more than 250 subscribers. Interestingly, on the first page of the Preface, there is a contemporary pencilled in note that says “Mrs Pearson 1/n Bd.” This may be a note by the binder that he was binding the work for a Mrs Pearson. In the “List of the Subscribers’ Names,” a Mrs Thomas Pearson is included on page 153.

A second edition was also published in 1802 that is 162 pages.

¶ Bitting pp. 218-19; Cagle 728; OCLC: Staatsbibliothek zu Berlin only; Oxford p. 132. Not in Simon or Vicaire.

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<sup>1</sup> Lane, Maggie. *Jane Austen and Food*. London: The Hambledon Press, 1995. p. 62.



*Fighting Against Food Monotony  
in the United States Army*

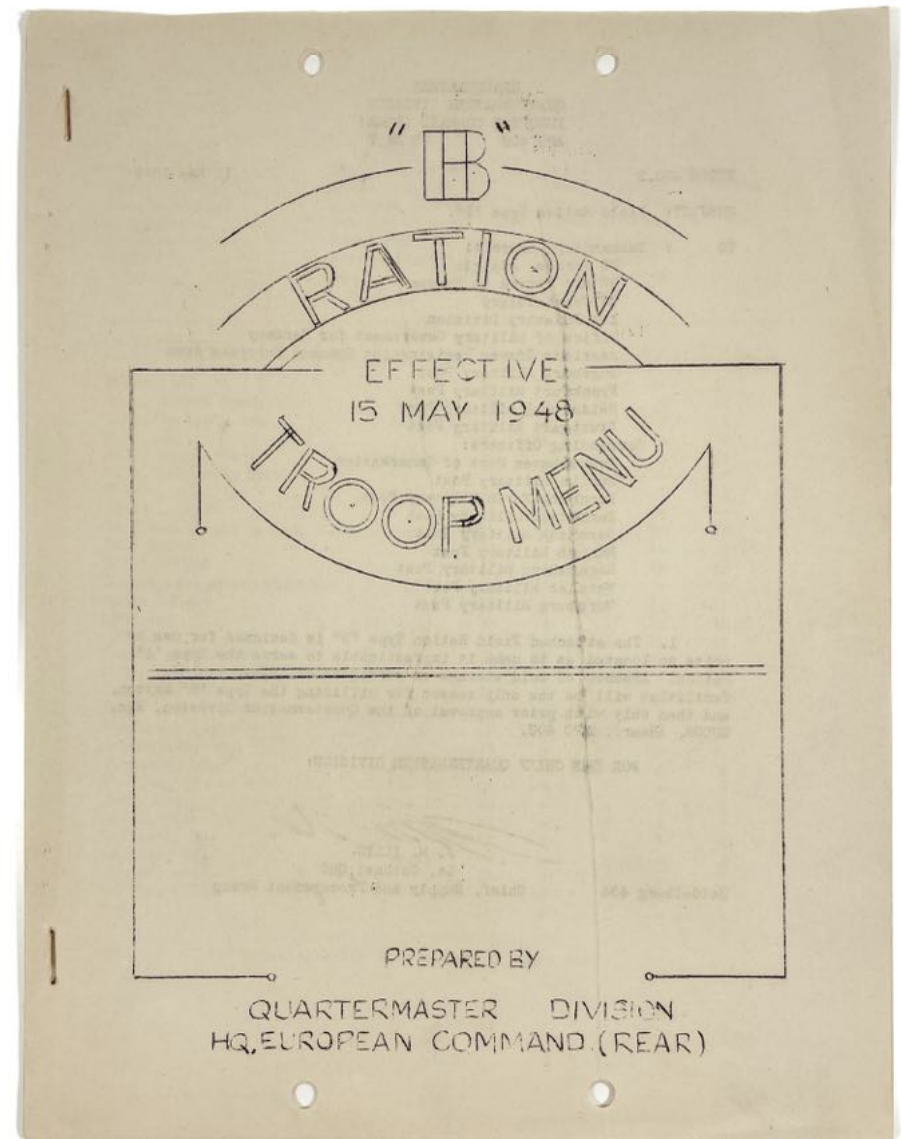
**18. ILLIG, J.M. Lt. Colonel, QMC. "B" Ration troop  
menu. Heidelberg, 10 May 1948.**

26.7cm x 21cm.[15], [1 - blank] pp. Staple bound with two sets of hole-punched holes at the upper and lower margins (as issued), crease to first leaf, slight bend to upper corner and edge. \$350.00

The extremely rare FIRST & ONLY EDITION of this mimeograph of ten "B" ration menus for the United States military stationed in Germany and Austria, post World War II. "B" rations are put in place for those times in the field when there is no refrigeration available. This is as opposed to "A" rations which consist of fresh, frozen, and refrigerated foods.

The ingredients in the "B" rations are largely tinned and dried foods that are augmented by fresh ingredients when they are available. That being said, judging by these menus, the soldiers were not going to starve or be bored by their food. The portions and the variety in the menus will attest to that. The other requirement for "B" rations is that they be prepared by trained cooks in a "field" (i.e. mobile) kitchen.

Below is a sample menu for one day:



BREAKFAST

Stewed Apricots

Cereal - Milk

Omelets

Marmalade

Bread - Butter

Cocoa

Bread - Butter

Coffee

DINNER

Baked Luncheon Meat

Sliced Cheese

Potato Puffs

Sauerkraut

Stewed Tomatoes

White Cake w/Fudge Frosting

Coffee

SUPPER

Hash, Meat &amp; Vegetable

Ovenbrowned Potatoes

Buttered Peas

Olives

Bread - Butter

In the list of ingredients which follows each menu, a few items show possible substitutes. For example, in the case of dehydrated potatoes, fresh potatoes are the recommended substitute, and where noodles aren't available, they should be replaced with rice or macaroni.

The final three pages contain an "issue chart for 100 men for 10 days." This shows the total units and pounds required of each ingredient in order to sustain these menus. For example, 60 pounds of dehydrated eggs; 360 pounds of fresh bread; 600 pounds of granulated sugar; 20 pounds of dry white beans; 840 pounds of fresh potatoes or 168 pounds of dehydrated potatoes; 37.86 pounds of orange juice; 78 pounds of canned carrots; 7 pounds of evaporated apples; 75 pounds of coffee; 30 pounds of salt; and 100 bouillon cubes.

In very good condition

¶ Not in OCLC.

INGREDIENTS - 100 MEN		UNIT	BKFT	DIN	SUP	TOTAL
Bacon, cd.		lb	15	-	-	15
Salmon, cd.	1 lb	cn	-	30	-	30
Stew, Meat & Vegetable, cd.	30 oz	cn	-	-	30	30
Eggs, dhy.		lb	6	-	-	6
Milk, evap., cd.	14.5 oz	cn	9	9	9	27
Milk, powdered, whole		lb	2	-	-	2
Butter, fresh		lb	3	2	2	7
Bread, fresh		lb	14	13	13	40
Cereal, prepared, assorted		lb	3	-	-	3
Potatoes, fresh		lb	-	50	50	100
Potatoes, dhy.		lb	-	10	10	20
Tomato Juice, cd.	No. 10	cn	6	-	-	6
Carrots, cd.	No. 10	cn	-	3	-	3
Beans, dry	No. 10	cn	-	-	3	3
Sauce, cd.	No. 10	lb	-	-	15	15
Apples, R.S.P., cd.	No. 10	cn	-	-	4	4
Macaroni, cd.	No. 10	cn	-	3	-	3



*Jesus Feeding the Poor*

**19. (ILLUMINATED LEAF.) [Illustration of “the feeding of the 5,000.” Saint Augustine, Alsace or Strasbourg, c.1460-c.1470.]**

8.2cm x 10.5cm. Brightly colored pigment and gold leaf on vellum, manuscript on verso, somewhat cockled (not affecting paint), small scuff at lower margin, small flake of gold missing from upper margin. \$9500.00

AN EXTREMELY RARE & HANDSOME, HAND PAINTED 15TH-CENTURY HISTORIATED INITIAL depicting the bible story of “the feeding of the 5,000.” In the story, Jesus feeds a multitude from five loaves of bread and two fish. Other than the resurrection, it is the only other miracle that is recorded in all four gospels.

Featured in this illumination is a large letter “M” (most probably the opening of “Miracula Quae fecit Dominus...” of Saint Augustine’s *Tractate 124*). The first arch of the “M” frames an image of men, women, and children being fed and having their thirst quenched near a creek. Interestingly, a small white dog with a red ribbon around its neck is depicted in the foreground, lapping water from the stream. (In biblical discourse, the dog often represents gluttony and savagery.)

Under the second arch of the “M,” Jesus is pictured holding a basket of bread and is flanked by two apostles holding a plate of fish and a loaf of bread.

This work may have originated in Strasbourg, Germany, in the 1460s. Copies of the Gutenberg Bible received illumination and binding in parts of Germany, Austria, Central Europe, Scandinavia, the Netherlands, and Spain. The Hopetoun-Young copy of the Gutenberg Bible was used as the setting copy in a Strasbourg printing shop in the late 1460’s and its very fine illuminated initials closely match the style of this piece.<sup>1</sup> Characteristic are the French designs of the letters with scrolling acanthus leaves and finely dotted lines defining the body of the leaves. In the Middle Ages, Strasbourg was under the control of the Holy Roman Empire and the style of the expressive figures was decidedly German.

With a small portion of the text from Saint Augustine’s *Tractate 124* on the verso in a late gothic hand.

In very good condition and just stunning.



<sup>1</sup> Paul Needham, *A Gutenberg Bible Used as Printer's Copy by Heinrich Eggestein in Strassburg, ca. 1469*.

*A Prison Community Cookbook*

**20. JONES, Albert Ru-Al. San Quentin death row cook book. Our last meals? 2015 [San Bernardino: 3 April 2020].**

22.8cm x 15.2cm. Seven illustrations in the text. [1], 145, [2] pp. Publisher's illustrated binding, perfect bound. \$40.00

A remarkable cookbook written by Albert Ru-Al Jones, an incarcerated person at San Quentin prison who has been on death row for twenty- one years. "There are over 750 men and women on California's Death Row in San Quentin and Chowchilla State Prisons. The State is tasked to feed each condemned person two hot meals and one bag lunch each day. There is no other death row in this country, or the world, that feeds so many people who are sentenced to die.

THIS BOOK IS DEDICATED TO  
ALL THE MEN AND WOMEN THAT ARE  
ON DE.ATH ROW AND IN ALL THESE  
OTHER PRISONS.

HAPPY EATING!

**SAN QUENTIN  
DEATH ROW**

**San Quentin food menu for January, 2015**

**'BREAKFAST' 12-18 'LUNCH' DINNER'**

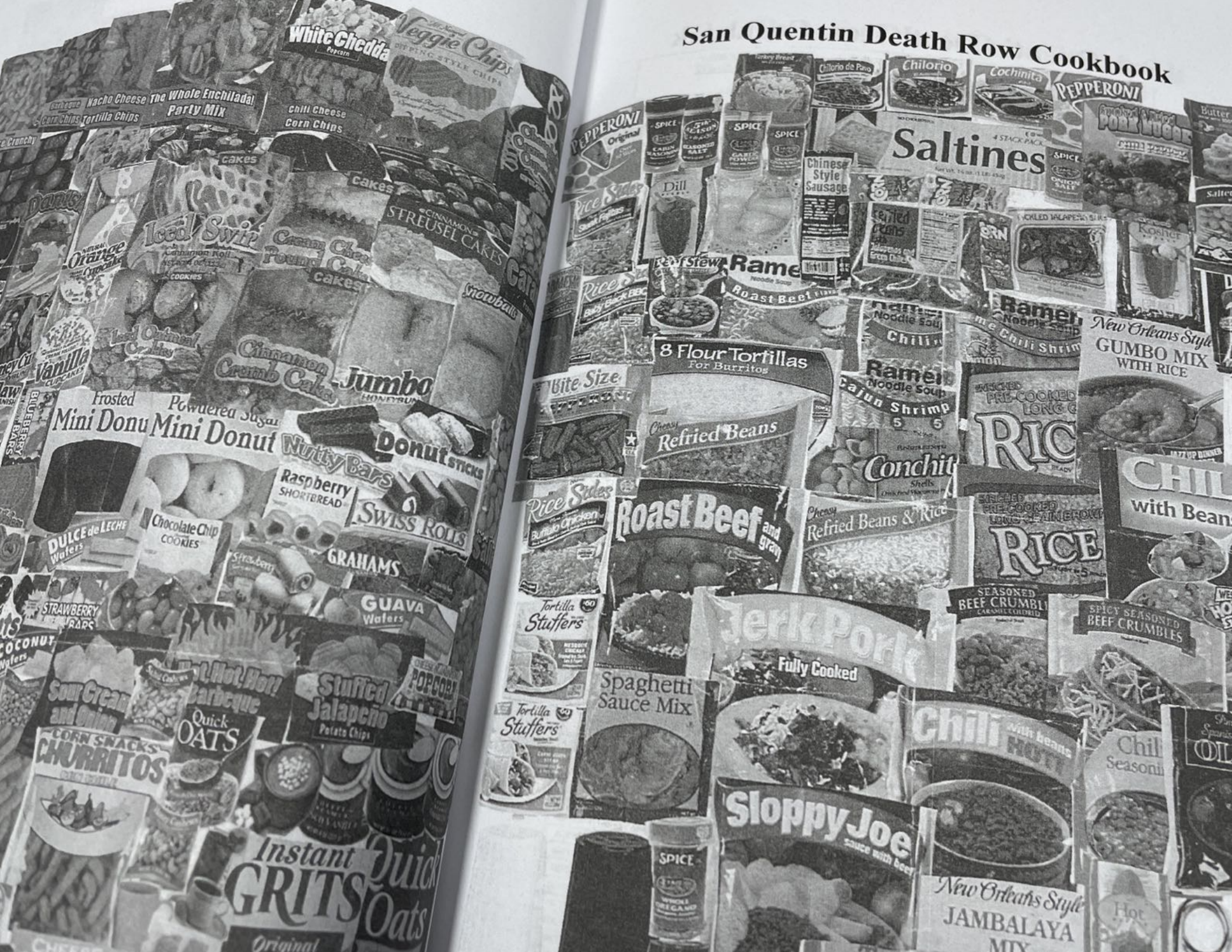
DATE	BREAKFAST	LUNCH	DINNER	RMA
12	FRUIT JUICE 1EA CORN MEAL mush 1EA PANCAKES 2EA PEANUT BUTTER 1EA STIRUP/DIET STIRUP 1EA MILK/HOT TEA 1EA	PEANUT BUTTER 2OZ JELLY 2PK WHEAT BREAD 4SL ALMONDS 1PK FRESH FRUIT 1PK BEVERAGE PACK 2PK	DRESSED GREEN SALAD 3/4PK TURKEY TETRAZZINI 8OZ SPINACH 4OZ WHEAT BREAD 2EA MARGARINE 1EA COOKIES 2EA BEVERAGE 8OZ	CHICKEN RICE 1EA
13	DRIED PEANUTS 4EA RICE CEREAL 4OZ SCRAMBLED EGGS 4OZ BAKED TATER TOTS 4OZ WHEAT BREAD 1EA MARGARINE 1EA MILK 1EA COFFEE 8OZ	CAJONNE 1EA CARROT COINS 1EA COOKIES 1EA FRESH FRUIT 1EA BEVERAGE PACK 1PK	DRESSED GREEN SALAD 3/4PK CHICKEN TAMALES 1EA SPINACH RICE 4OZ COOK (FF) 4OZ PINTO BEANS 4OZ FRESH SALAD 1EA ICE 8OZ	BEET PATTY 1EA
14	BANANA 1EA HOMINY QUILTS 4OZ COFFEE CAKE 1EA SCRAMBLED EGGS 4OZ WHEAT BREAD 2SL MILK 1EA HOT TEA 8OZ	PEANUT BUTTER 2OZ JELLY 2PK WHEAT BREAD 4SL ALMONDS 1PK COOKIES 1EA FRESH FRUIT 1EA BEVERAGE 2PK	DRESSED GREEN SALAD 3/4PK CHICKEN TAMALES 1EA SPINACH RICE 4OZ COOK (FF) 4OZ PINTO BEANS 4OZ FRESH SALAD 1EA ICE 8OZ	BEET PATTY 1EA
15	FRESH FRUIT 1EA OAT MEAL 4OZ CEAM 4OZ BISCUIT 1EA HASHED 1EA MILK 1EA COFFEE 8OZ SCRAMBLED EGGS 4OZ	PEANUT BUTTER 2OZ JELLY 2PK WHEAT BREAD 4SL ALMONDS 1PK COOKIES 1EA FRESH FRUIT 1EA BEVERAGE 2PK	DRESSED GREEN SALAD 3/4PK CHICKEN TAMALES 1EA SPINACH RICE 4OZ COOK (FF) 4OZ PINTO BEANS 4OZ FRESH SALAD 1EA ICE 8OZ	BEET PATTY 1EA
16	BANANA 1EA RED WINE 4OZ BREAKFAST 4OZ SCRAMBLED EGGS 4OZ PINE BREAD 1EA LIQUID 1EA QUININS, DIED 8OZ	PEANUT BUTTER 2OZ JELLY 2PK WHEAT BREAD 4SL ALMONDS 1PK COOKIES 1EA FRESH FRUIT 1EA BEVERAGE 2PK	DRESSED GREEN SALAD 3/4PK CHICKEN TAMALES 1EA SPINACH RICE 4OZ COOK (FF) 4OZ PINTO BEANS 4OZ FRESH SALAD 1EA ICE 8OZ	BEET PATTY 1EA
17	BANANA 1EA PANCAKES 2EA PEANUT BUTTER (2OZ) 1EA STIRUP/DIET STIRUP (2EA) 1EA MARGARINE 1EA MILK 1EA COFFEE 8OZ	LUNCHMEAT SANDWICH 1EA WINE 2EA MUSTARD 4SL WHEAT BREAD 2EA GRANHAM CRACKERS 1EA CHEESE CRACKERS 1EA FRESH FRUIT 1EA	DRESSED GREEN SALAD 3/4PK HOT DOGS 2EA BEEF HOT DOGS 2EA HOT SOG BUNS 4OZ RED CHILI BEANS 4OZ CAULIFLOWER (FF) 1EA CATSUP/MUSTARD 1EA	TURKEY HOT DOGS 2EA
18	FRUIT JUICE 1EA COLD CEREAL 4OZ FRIED EGGS 2EA SLICE TURKEY BACON 4OZ BAKED TATER TOTS 4OZ WHEAT BREAD 2SL JELLY 1EA MILK 1EA	LUNCHMEAT SANDWICH 1EA WINE 2EA MUSTARD 4SL WHEAT BREAD 2EA PRETZELS 1EA COOKIES 1EA BEVERAGE PACK 1PK	POTATO SALAD 4OZ CHICKEN & RICE 8OZ WHEAT BREAD 2SL MARGARINE 1EA TURNIP GREENS (FF) 1EA ICE 8OZ BEVERAGE 8OZ	CHICKEN PATTY 1EA

**Our LAST MEALS ?**

**By ALBERT 'Ru-Al' JONES**



## San Quentin Death Row Cookbook







There are over 750 men and women on California's Death Row in San Quentin and Chowchilla State Prisons. The State is tasked to feed each condemned inmate two hot meals and one bag lunch each day. There is no other death row in this country, or the world, that feeds so many people who are sentenced to die.

In this book you will read about many amazing meals that are being prepared behind these walls. You will laugh at some, and others you will have to taste yourself. The condemned inmates put a lot of joy and love into cooking because it could be our last meals.

"In this book you will read about many amazing meals that are being prepared behind these walls. You will laugh at some, and others you will have to taste yourself. The condemned inmates put a lot of joy and love into cooking because it could be our last meals."  
— Albert Ru-Al Jones.

I found out about this cookbook when Mr. Jones wrote to me directly: "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." The work is also a testimony to the lengths people will go to find comfort and happiness, and togetherness, through food, even when faced with their own loss of liberty and pending death.

Chapters are organized under the following headings and subjects: San Quentin meals; the weekly menu; "Big Spreads;" "Prison Spreads;" "My Spread Prayer;" "The Care Package;" "Canteen Form;" "Food Sale Form;" utensils; cooks; receipts; drinks; holiday meals; "My Last Meal;" and a thank you to the incarcerated people who contributed to the cookbook.

The binding illustration is by Travis "rR" Lewis (who has signed his name on the drawing as "Ramón").

A moving cookbook coming from a community about which we normally hear very little.

¶ OCLC: University of Pennsylvania, McGill University, and Smith College, to which should be added the Schlesinger Library.





A  
COLLECTION  
Of above Three Hundred  
RECEIPTS

IN  
Cookery,  
Phyick *and* Surgery;

For the Use of all  
Good Wives, Tender Mothers,  
and Careful Nurles.

---

*By several Hands.*

---

L O N D O N,  
Printed for RICHARD WILKIN, at the  
King's Head in St. Paul's Church-yard.  
MDCCXIV.

*An Early 18<sup>th</sup>-Century Cookbook Written for  
"Good Wives, Tender Mothers,  
and Careful Nurses"*

21. [KETTILBY, Mary.] A Collection of above three hundred receipts in cookery, physick and surgery. London: Wilkin, 1714.

8vo. Woodcut head and tailpieces, woodcut decorative initials. 8 p.l., 218, [13], [1 blank] pp. Contemporary Cambridge panelled calf, spine in six compartments, blind-stamped decorative border, blind fillet, some shadowing to the pastedowns due to binding, pages lightly browned. \$4000.00

A very good copy of the FIRST EDITION of this popular early 18<sup>th</sup>-century English cookbook, intended both for middle-class households with budgetary concerns, as well as for "cookmaids" at inns.

*I can assure you, that a Number of very Curious and Delicate House-wives Clubb'd to furnish out this Collection, for the Service of Young and Unexperient'd Dames, who may from hence be Instructed in the Polite Management of their Kitchens, and the Art of Adorning their Tables with a Splendid Frugality. Nor do I despair but the Use of it may descend into a Lower Form, and teach Cookmaids at Country Inns to serve us up a very agreeable Meal....* – from the Preface.

It was unusual to write a cookbook at this period that was intended for such a broad audience. Some of the recipes included which would have been affordable to cook in an inn or home kitchen are “Green -Pease Soop, *without* Meat;” “To Dress Hogs-Feet and Ears, the best Way;” “A Sagoe-Pudding;” “To make a very good Barley-Gruel;” “Thin Cream Pan-cakes, call'd a Quire of Paper;” “To Pickle Mackaral, call'd Caveach;” and “Scotch-Collops, a very good way.”

The medicinal recipes occupy pages 123-218 and include “A very good Snail-Water, for a Consumption;” a poultice of saffron, rosemary, and egg yolk for a headache; and a recipe for walnut water to reduce a fever.

In very good condition and in a handsome contemporary binding.

¶ ESTC: British Library, Dr. Williams Library, Edinburgh University, National Library of Scotland, Oxford, John Rylands University Library (Manchester), Leeds, Duke University, Huntington Library, University of North Carolina, University of Pennsylvania, University of Texas, State Library of South Australia to which OCLC adds the following locations: University of Aberdeen, Detroit Public Library, Indiana University, Auburn University (Alabama), and the Wellcome Library; Maclean p. 79, Oxford p. 54 (“admirably fitted for domestic use”); Pennell pp. 45-46, 58, 146.





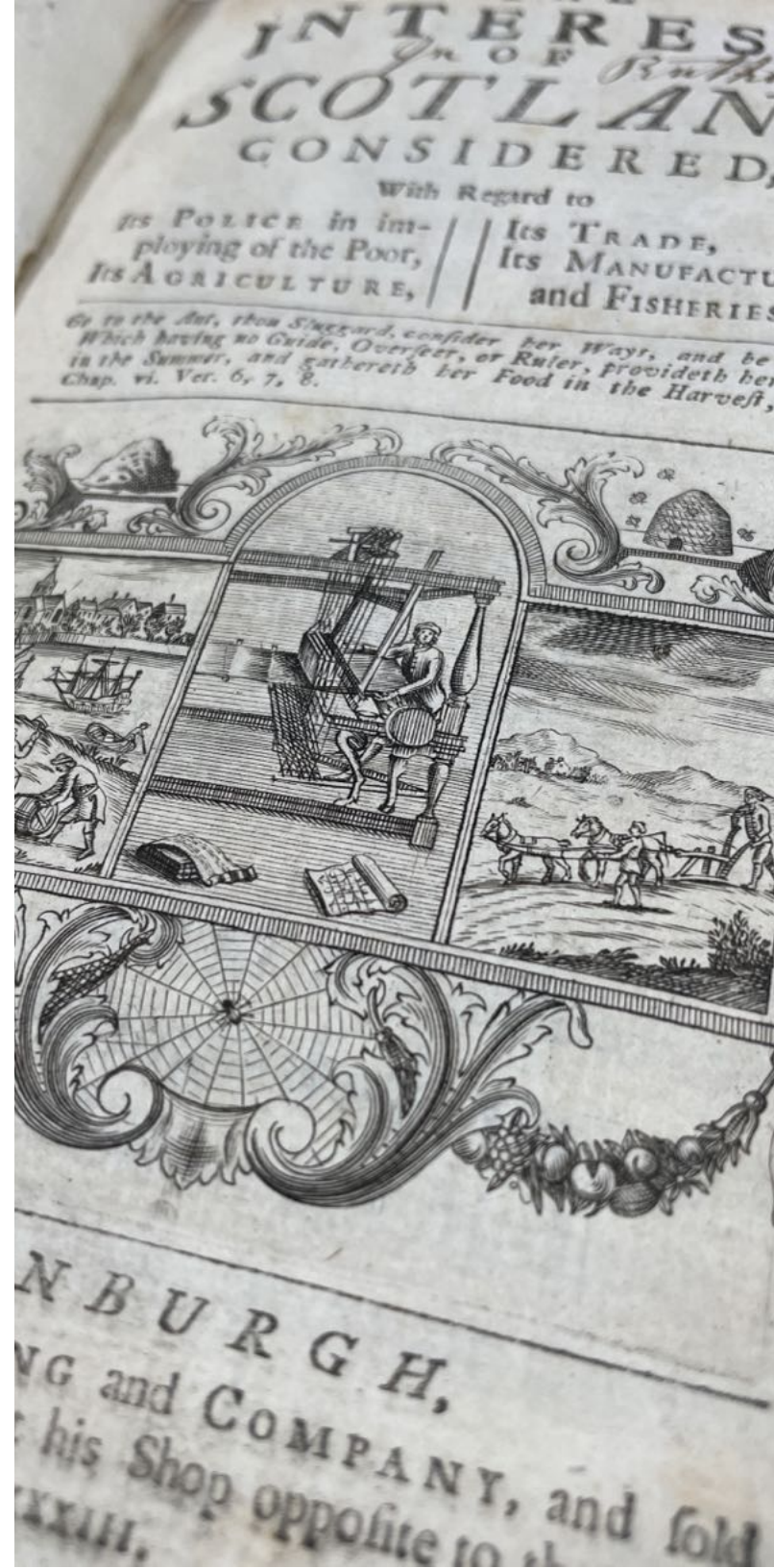
*The Improvement of Society through a Well-Managed Trade for Everyone, including the Poor*

**22. LINDSAY, Patrick.** Scotland considered, with regard to its police in employing of the poor, its agriculture, its trade, its manufactures, and fisheries. Edinburgh: Printed by R. Fleming and Company, and sold by Gavin Hamilton at his Shop opposite to the Parliament-Close, 1733.

Small 8vo. Engraved title page vignette, woodcut head and tail-pieces. 5 p.l., xxxv, 229, [13] pp. including the blank leaf P<sup>4</sup>. Contemporary calf, spine richly gilt, red morocco lettering piece on spine, boards with a double blind fillet around sides, edges of boards richly gilt. \$3000.00

The FIRST EDITION of Lindsay's recommendations for a rebuilding of Scottish society through the revival of the Scottish linen industry, farming, and fishing. Many sections cover economic principles of the relationship between the poor and the rich, landlords and farmers, and industry and the workers. While Lindsay is very critical of idleness, he makes suggestions on how a society can care for those living in poverty through laws, food provisions, and the better management of trade in a way that will benefit all members of society.

After having served with Sir Robert Riche in his regiment of foot in Spain, Lindsay settled in Edinburgh as an upholsterer. His business was prosperous and he became dean of his guild and was elected lord provost in 1729 and 1733. From 1734-41 he







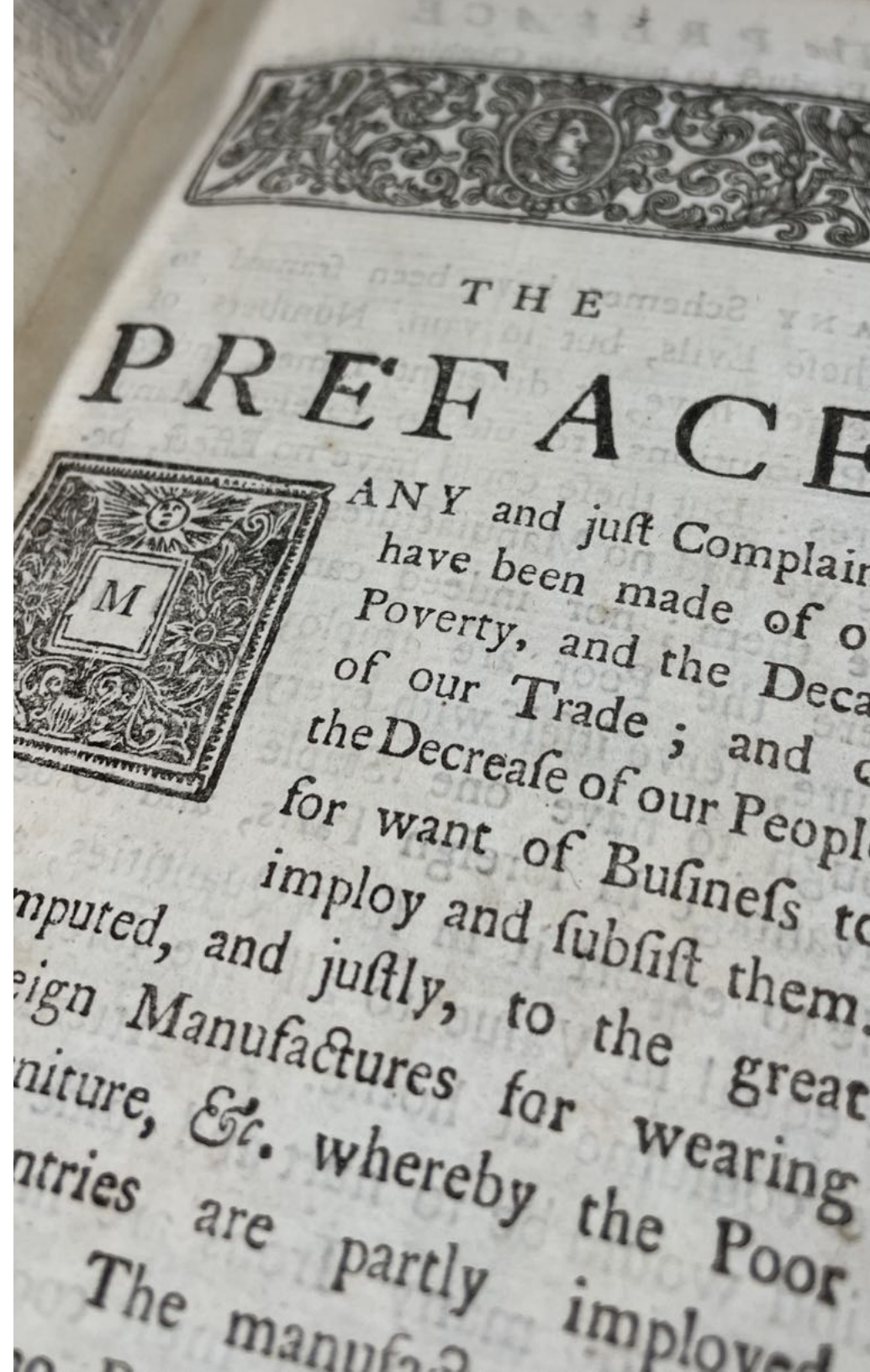
was a member of Parliament for Edinburgh. He died in 1753 shortly after having been appointed the Governor of the Ile of Man.

Lindsay begins by noting the terrible conditions of the poor in Scotland and the high level of unemployment and begging. He then goes on to discuss various laws in commerce

(both domestic and international) which have negatively affected the state of trade in Scotland and to suggest the possibility of cultivating silk manufacture, trade with the West Indies, the linen trade, flax farming, and the fisheries within Scotland as a solution. To do this, however, he calls for government intervention and provides examples of its success in some areas of Scotland and other countries. There is also a large section about the herring trade, including a discussion of the relative merits of herring from different areas, how they taste, and their conservation.

The finely engraved title page vignette depicts workers building barrels and crates for delivery to ships anchored in the distance; a person working at a loom; and two farmers ploughing a field. Surrounding the scenes is an ornamental frame made of a net of fish, a garland of produce, a bee hive, a mound of flax, and a spider's web.

A very good copy.





Hard Times Pudding.  
Take  $\frac{1}{2}$  pint of molasses.  
 $\frac{1}{2}$  pint Water, 2 tea spoons  
of Saleratus. 1 table spoon  
of salt; thickened with flour  
to a tolerable thick batter.  
Put in a bag and boil 2  
or 3 hours. It is good  
without sauce. But a  
sauce made of a little  
garlic, butter, a little flour,  
seasoned with nutmeg &c  
serves it right. Smart  
New Germ N.E.  
June 3<sup>rd</sup> 1862

*An American Civil War Cook's Diary  
With Recipes*

23. (MANUSCRIPT: American Civil War Cookery.) A collection of three items once belonging to Union Civil War cook, William S. Tiffany, including his pocket diary with recipes and daily entries, a photograph of himself with chef knife and cook's overalls, and a date-stamped envelope addressed to his wife. [North Carolina, 1862-1864.]

I. (Manuscript: William S. Tiffany. North Carolina, 1862-1864.) Pocket Diary 1863. Hartford: Charles G. Geer, [1862].

12.5cm x 8cm. [194] pp., including 12 printed preliminary pp. and 29 blank pp. Illustrated title page printed in red and black ink, other preliminary leaves are a printed almanac for 1863. Original black panelled calf wallet binding with "Diary 1863" gilt stamped within an ornamental border on closing flap, all edges gilt, pocket bound into lower wrapper with green linen, upper flap coming loose, rubbed, two leaves laid in.

¶ *Pocket Diary 1863*: Not in OCLC.

With:

II. Framed ambrotype photograph of William S. Tiffany holding his chef's knife and wearing cook's overalls.

8.5cm x 7.2cm. Ambrotype in ornate brass frame, pencil notation to verso of photograph.

With:

III. Contemporary envelope addressed to Mrs. William S. Tiffany with the return address of "Soldier Letter / Lt. Col. Syman 2<sup>nd</sup> M.V., 1863."

8.1cm x 14.2cm. Paper envelope, date stamped "Washington Jan 26 1863," worn on edges, contemporary penciled doodles and calculations to verso.

Price for the group:

\$15,000.00

A REMARKABLE SURVIVAL. A unique and intriguing Civil War diary belonging to a cook in the 27th Massachusetts Volunteers. The pocket diary has numerous manuscript recipes and other gastronomic entries, all written in a single legible hand. There is a contemporary inscription on the upper pastedown of "Christmas Gift – Dec 25<sup>th</sup> 1862." Also included in this collection is an ambrotype of Tiffany posed in unusual striped cook's overalls with straps to wrap around his pants and holding a large knife. His cheeks are tinted pink. Lastly, there is a postmarked envelope addressed to Tiffany's wife, dated January 24 1863.

In 1863, Tiffany and his regiment were stationed in and around New Bern and Washington, North Carolina. Each day is unfailingly recorded with descriptions of the weather, and military maneuvers along with a few more personal details whenever something outside of the ordinary happened. Occasionally, he mentions his culinary work, such as when on November 19, he writes that he "commenced cooking for the 'Colonel's Mess,'" and a week later, on Thanksgiving Day, when he writes that he had "been to work hard all day." Several entries around Christmas note the food he and the troops ate, including turkey and boiled plum pudding on Christmas Day; a baked apple dessert the day after; and boiled codfish and "Apple John" on the twenty-eighth.

Following the daily journal is a record of expenses for the Officers' Mess for the period between November 19, 1863, and February 15, 1864. Evidently the officers lived quite comfortably. There are large orders for oysters, liver, beef and pork. They also seem to have consumed a good deal of "sweetcakes;" crackers; cheese; bread; butter; sugar; and vegetables.

The 27th Massachusetts Infantry Regiment spent most of its time in North Carolina, beginning their military career by fighting at the important battles of Roanoke Island and New Bern in Burnside's 1862 expedition, helping to establish a firm Union foothold along the Carolina coast that would last for most of the war. The recipes Tiffany wrote in this volume were gathered during his wartime service as a cook in North Carolina, Virginia, Maryland, and elsewhere.





Hotch Potch. - Take any old meat, chop or slice fine, season with salt and pepper or sage, if liked. Add to this half as much stale bread, or potatoes that have been boiled. Stir the whole together and on close fire, and put up the same way. Take one half h...

Although it appears as though Tiffany was engaged in feeding the officers, some of the recipes he includes in this manuscript point to a need for thrift. The recipe for “Hard Times Pudding” (written in “New Bern N.C. June 3<sup>rd</sup> 1862”) calls for molasses, water, flour and salt which is to be made into a “tolerable thickness” and then put in a bag and boiled for three hours. This comes with the added note that “It is good without sauce, but a sauce made of a little The assaulting Confederate and defending Union forces would spend two intense weeks firing at each other to little effect, and Tiffany’s daily entries convey the feeling of exhaustion and monotony that accompanied such an extended engagement. He notes his young son’s age in the midst of the siege, on April 15, where his entry reads: “The rebs opened hot and heavy in front, which made Co. K lie low, as we were right in the range of the Fort. My boy is 22 months old today.” A few days later the Confederates finally retreated: “All quiet. The rebs have fell back 12 miles: Deserters are coming in thick and fast and giving themselves up. They say the rebs are starved out.” He also makes brief reference to the tragedy of Bachelor’s Creek on May 23<sup>rd</sup>, when a shipment of powder and torpedoes exploded, resulting in the deaths of dozens of soldiers, officers, and even nearby civilians, launching bodies (and parts of bodies) for hundreds of yards.

The rest of the year, Tiffany’s entries are mostly concerned with the weather, routine military duties, news of letters to and from his wife (Elvira, or “Vi”) and his mother, his endless health struggles, a pleasant trip home to visit family (where he mentions having his picture taken and receiving it in the mail a few weeks later, perhaps the portrait included here), and his duties as cook for the Officer’ Mess. He ends New Year’s Eve on a hopeful note in his final entry: “This is the last of 1863: Well goodbye old year I hope before another year rolls around I shall be at home.”

Laid into the diary is a newspaper clipping of a religious poem and folded multiple times and tucked into the pouch, is a manuscript copy of the hymn “There’s Nothing Bright, Above, Below” signed by Tiffany.

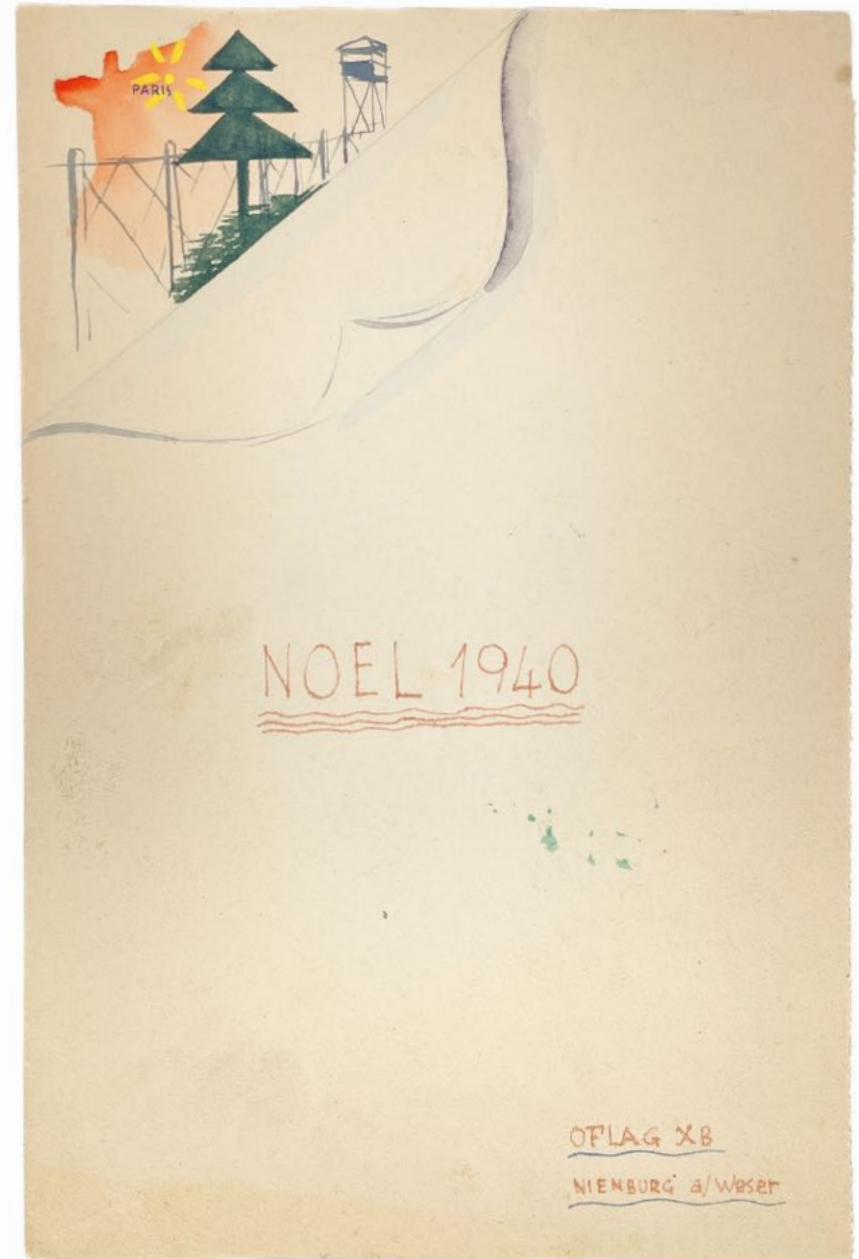
In very good condition.

*Christmas in a German  
POW Camp*

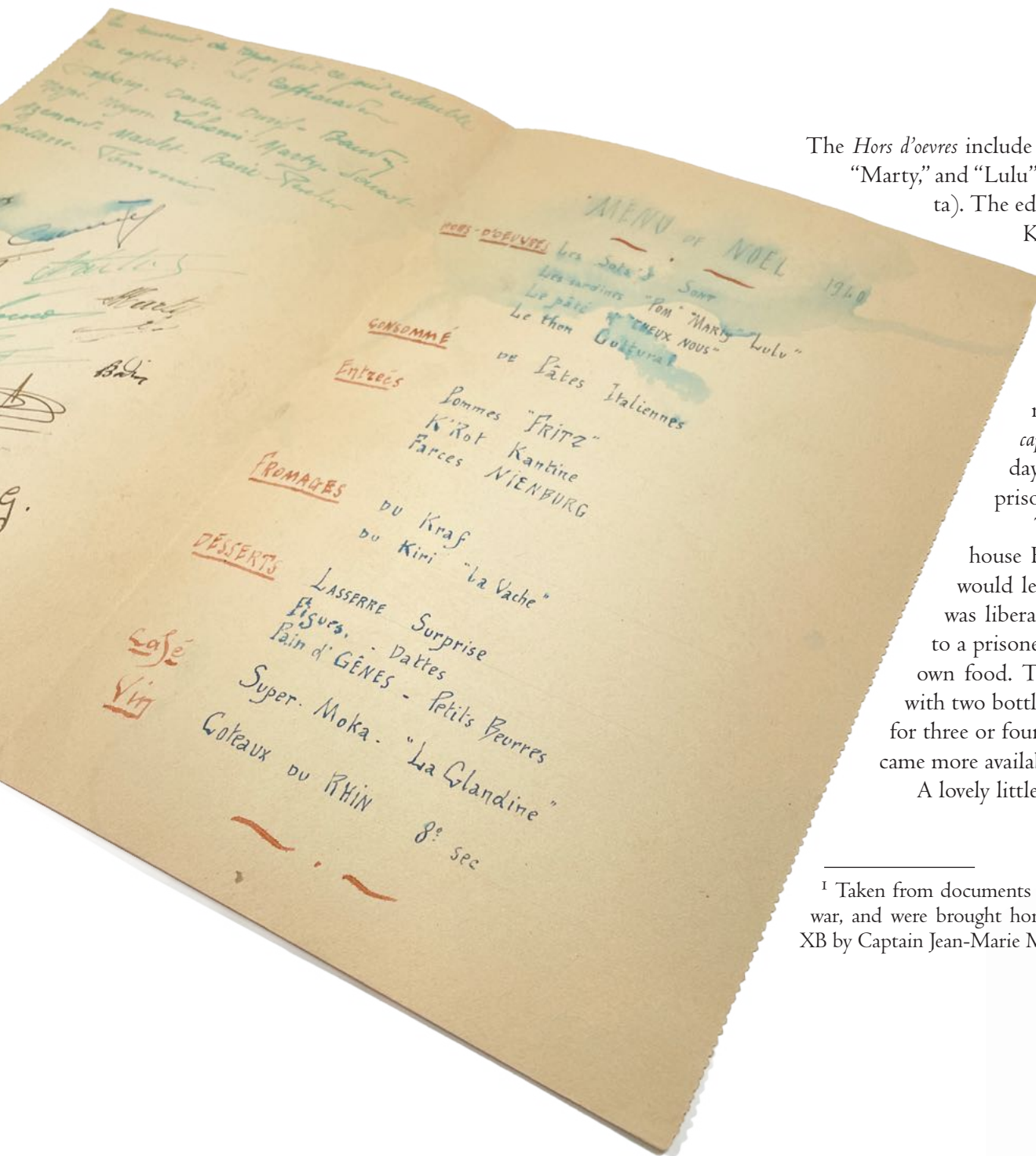
**24. (MENU.) Noel 1940. OFLAG XB. Nienburg a/Weser.**

21.1cm x 14.2cm bifolium. Watercolor illustration on the first page, writing in green, blue, and brown ink, some water damage to the second and third page but sense still legible. \$750.00

A REMARKABLE SURVIVAL! A unique and evocative hand-made menu created for a group of French officers' first Christmas spent in the German prisoner of war camp, OFLAG XB, located in Nienburg am Weser, Lower Saxony. Thanks to a special annex in the camp that provided everything they needed for painting and drawing as well as office supplies, the author of this manuscript menu had plenty of material to work with. The uppermost leaf is adorned with a watercolor vignette of an outline of France with Paris illuminated in yellow, superimposed with a geometric fir tree and the fence line ending with a watch tower, and titled "Noel 1940." The manuscript menu is presented sardonically, lightly peppered with insider jokes such as the *entrée* option listed as "Farces Nienburg." There are five courses plus coffee and wine.







The *Hors d'oeuvres* include (probably canned) sardines, (attributed to "Pom," "Marty," and "Lulu"). The *consommé* was actually "pâtes Italiennes" (pasta). The edible *entrées* listed are "Pommes FRITZ" and "K'Rot Kantine" ("Fritz" fries and canteen carrots). For the cheese course, they offer "Kiri 'La Vache'" (the same processed cheese product sold today with the brand name of "Laughing Cow"). For dessert they list figs, dates, and butter cookies.

Facing the menu, the author has written in manuscript: *En souvenir du repas fait ce jour ensemble en captivité* (In memory of the meal taken together this day in captivity). The menu is signed by fifteen French prisoners of war.

This POW camp was opened in May of 1940 to house French officers captured during the campaign that would lead to the fall of France. It remained open until it was liberated by the British Army in April, 1945. According to a prisoner's own account, the French were in charge of their own food. They ran the canteen which was supplied regularly with two bottles of beer a week and occasionally with Rhine wine for three or four marks each (offered on this menu). Vegetables became more available after the fall of the Maginot line.<sup>1</sup>

A lovely little manuscript menu.

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





*A Soup Kitchen Sign*

**25. NOTICE to the public. Boonville: Boonville Republican Print, c.1929-1933.**

Sign: 34.5cm x 25cm paper board. Printed on recto, painting on verso, text trimmed close affecting the edges of the letters along two edges, but sense still very clear, recto and verso of board rubbed. \$500.00

A REMARKABLE SURVIVAL. A sign coming out of The Great Depression, announcing a soup kitchen and a place to stay the night for those in need in Boonville, Missouri.

*Hungry, Homeless, Unfortunate People Without Money or Means to Pay for the Necessities of Life Should Go to the Northwest Corner of Sixth and Chestnut Streets, Where Mr. George Davis Serves*

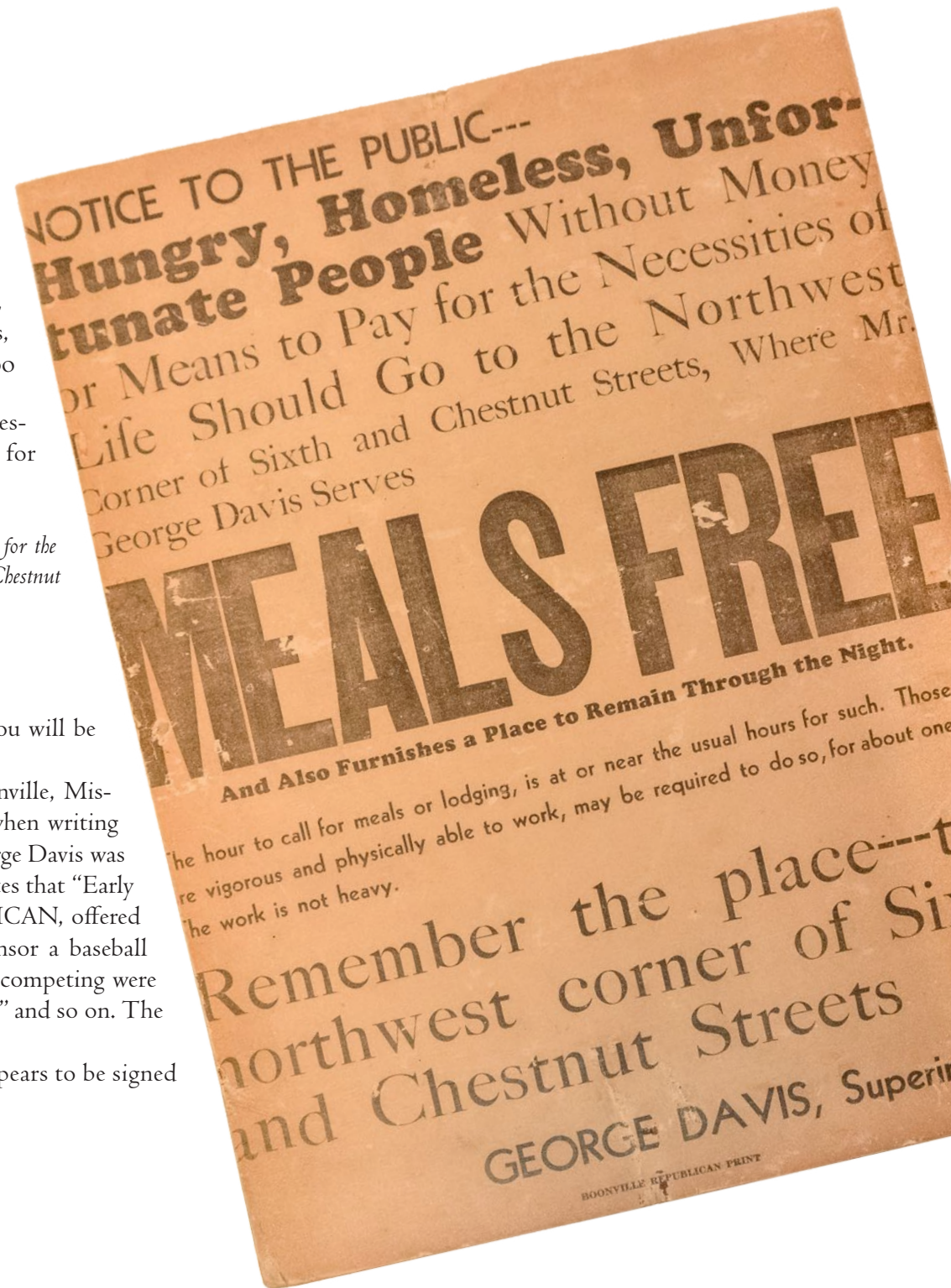
*MEALS FREE*

*And Also Furnishes a Place to Remain Through the Night.*

The sign goes on to mention that if you are able to work, you will be asked to give an hour of your time (and “the work is not heavy”).

I have been able to find mention of a George Davis in Boonville, Missouri, in Melton’s *History of Cooper County, Missouri*. In chapter 37, when writing about a Christian baseball league, Melton notes that in 1935, a George Davis was part of the league’s governing commission. The same work also notes that “Early in 1931 E. J. Melton, publisher of THE BOONVILLE REPUBLICAN, offered to provide a silver trophy if the Ministerial Alliance would sponsor a baseball league open only to all religious organizations” (page 199). Those competing were “The Baptist team;” “The Evangelical team;” “The Lutheran team;” and so on. The Boonville Republican was a weekly published between 1929-1933.

On the verso of the sign is a painting of a stag at dusk. It appears to be signed in gold paint by “Josh Amick.”









LE PARFAIT  
**BOULANGER,**  
OU  
TRAITÉ COMPLET  
Sur la Fabrication & le Commerce  
du Pain.

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



A P A R I S,  
DE L'IMPRIMERIE ROYALE.

M. DCCLXXVIII.

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

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

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

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

Jacques Necker was a banker from Geneva who became the Finance Minister to Louis XVI of France and continued to be influential in French politics after the Revolution. The quality of this particular copy is not surprising when one considers Necker's association with Parmentier and the fact that Necker was one of the forces behind the formation of Parmentier and Cadet-de-Vaux's baking school in Paris. Additionally, the subjects of bread and grain, and how to provision the people of France were some of Necker's primary concerns as a politician.<sup>1</sup>

"In eighteenth-century France, the gravest problem was not the lack of bread but its price. In fact, never before had the town bakeries--above all those in Paris--offered so many varied and high-quality loaves, but only the wealthy could afford to buy them. Several publications of the period attest to the great strides made in the baker's art, for example *Le parfait boulanger* (the perfect baker) by the agronomist Antoine Augustin Parmentier, published in 1778. Parmentier is best known in France for having introduced potato-farming. It is less commonly known that he intended the potato to be milled so as to replace flour during shortages. In



1780 Parmentier obtained the authorization to open a 'baking academy' in Paris designed to study the 'new combinations of farinaceous substances from which it might be possible to bake bread in times of famine.' The scientist then carried out a number of trials on various kinds of 'bread,' combining potato, oats, buckwheat, and corn. Ten years later, the revolutionary mob massed outside Parmentier's academy yelling: 'Why doesn't

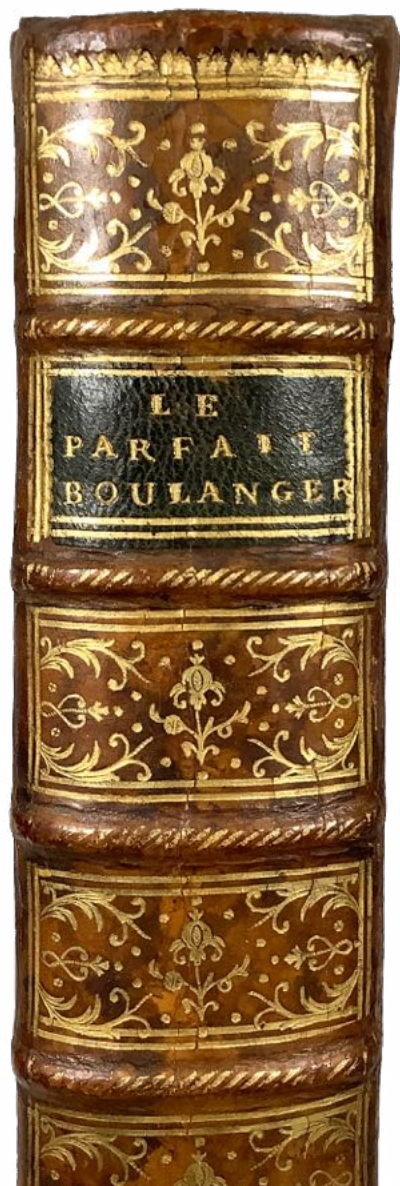
he eat his potatoes himself? We want bread!'

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

With the inked library stamp on the title page "Bibliothèque de Colonge."

A very fine copy.

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



## INTRODUCTION.

L'ART dont je publie les différentes opérations, fut nécessairement dans son origine fort borné: la frugalité des premiers peuples ne leur permettant pas de se livrer à des recherches pour remplir les besoins que la Nature seule pouvoit satisfaire. Ils ne changèrent rien pendant longtemps à la simplicité des présens qu'elle devoit avec tant de libéralité à la surface de la Terre, & que l'instinct leur indiquoit les plus salutaires: mais des révolutions particulières ayant fait naître parmi nous à quelques moyens pour l'augmentation de leur provision, & le nombre de substances qui en étoient



*A Liveable Minimum Wage  
is Needed to Eat*

**27. PEMBER REEVES, Maud. Family life on a pound a week. London: The Fabian Society,  
1912.**

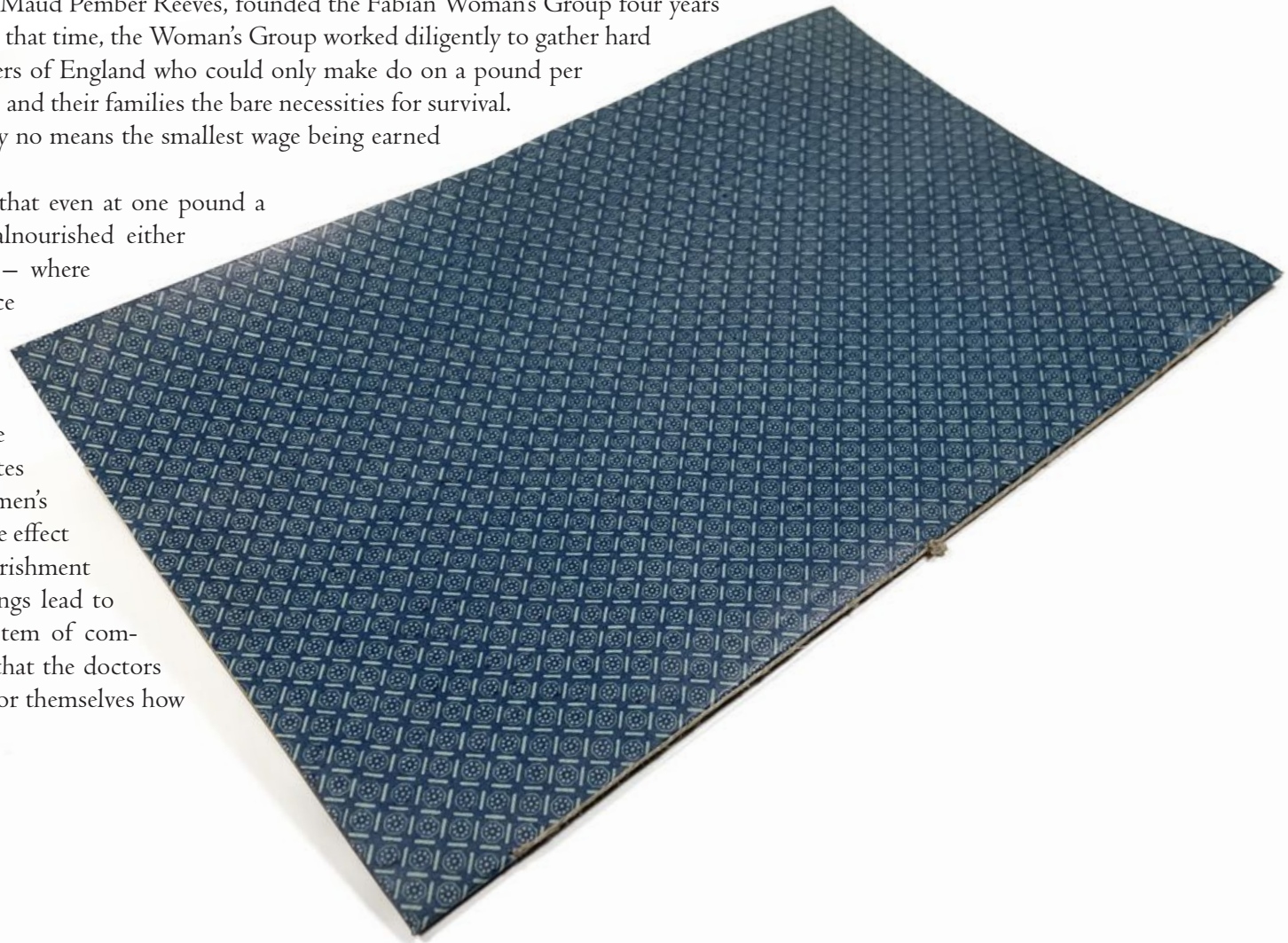
8vo. 23, [1] pp. Decorative wrappers, stitched.

\$175.00

An early 20<sup>th</sup>-century tract urging the English government to provide a proper minimum wage so that families can eat healthily and thrive. The author, Maud Pember Reeves, founded the Fabian Woman's Group four years before this work was written. During that time, the Woman's Group worked diligently to gather hard evidence for the case of those mothers of England who could only make do on a pound per week, if they only allowed themselves and their families the bare necessities for survival. Pember Reeves notes that this was by no means the smallest wage being earned by families at that time.

The Group's research showed that even at one pound a week, people were starving and malnourished either due to difficulties with budgeting – where clothing or rent was given precedence over groceries – or due to having a lot of children in the family who did not work.

In the section titled “How the budgets were obtained,” Reeves writes that over three years, the Fabian Women's Group investigated and observed “the effect on mother and child of proper nourishment before and after birth.” These findings lead to Reeves' demand for “a national system of compulsorily attended baby clinics,” so that the doctors tending to these children could see for themselves how





Left for food 8s. 1d.

	s.	d.
11 loaves ... ..	2	7
1 quartern flour ... ..	0	5½
Meat ... ..	1	10
Potatoes and greens ... ..	0	9½
½ lb. butter ... ..	0	6
1 lb. jam ... ..	0	3
6 oz. tea ... ..	0	6
2 lb. sugar ... ..	0	4
1 tin milk ... ..	0	4
Cocoa ... ..	0	4
Suet ... ..	0	2
	8	1

Average per head for food 1s. 7½d. a week, or less than 3d. a day all round the family. But a working man cannot do on less than 6d. a day, which means 3s. 6d. a week. This reduces the average of the mother and children to 1s. 1½d. or less than 2d. a day.

AN 18s. WEEK.

	s.	d.
Rent ... ..	7	0
Coal and wood ... ..	1	7
Gas ... ..	0	10
Soap, soda ... ..	0	5
Matches ... ..	0	1
	9	11

Left for food 8s. 1d.

	s.	d.
11 loaves ... ..	2	7
1 quartern flour ... ..	0	5½
Meat ... ..	1	9½
Potatoes and greens ... ..	0	9
½ lb. butter ... ..	0	6
1 lb. jam ... ..	0	3
6 oz. tea ... ..	0	6
2 lb. sugar ... ..	0	4
1 tin milk ... ..	0	4
Cocoa ... ..	0	4
Suet ... ..	0	3
	8	1

Average per head for food 1s. 7½d. a week, or less than 3d. a day.

In the same street lives Mrs. Y, whose husband is a laborer who works at Hackney Marshes, a long way off. He earns 24s. and gives his wife 19s. 6d. His fares cost 3s. 6d. a week. There are three children. Date of visit October 25th, 1911.

malnourished the children are. It was clear, based on the evidence provided by their research, that a pound a day was nowhere near enough to raise a healthy family. Below is the menu for a family of seven living on a pound a week:

Breakfast for seven persons.

1 loaf; 1 oz. dripping or margarine; 1/4 oz. tea; ½ oz. sugar; 1/4 d. worth tinned milk.

Dinners.

Sunday, 3 lb. meat; 3 lb. potatoes; 1 cabbage.

Monday, any meat left from Sunday, with suet pudding. The father on weekdays taking a chop or other food with him to work.

Tuesday, Thursday, Friday, Saturday, suet pudding, with treacle or sugar, or gravy and potatoes.

Wednesday, 1 lb. meat and potatoes stewed with onions.

Tea for seven persons.

1 loaf; 1 oz. dripping or margarine; 1/4 oz. tea; ½ oz. sugar; 1/4 d. worth of tinned milk; Saturday evening may see a rasher or a bloater for the man's tea.

The work is written with great compassion and sheds much light on the daily lives of people living below subsistence level and still carrying on as best they can. Not only does Pember Reeves provide solid facts and numbers that call for a better wage, but she provides feasible solutions to the problem.

The Fabian Society published this tract. The Society was founded in London in 1884; it is still thriving today and is a cornerstone of English socialism.

A handsome copy.

*A Portrait of an Early California  
Camp Cook*

**28. (PHOTOGRAPH.) Richard, chief cook & bottle washer. c.1870.**

18.7cm x 22.7cm (mounted on contemporary paper board measuring 20.2cm x 25.5cm).

\$1800.00

A beautiful photograph of an exhausted Western chef, sitting in a chair on the wooden porch in front of his tent dining room. Behind him is a table covered by a tablecloth, upon which sit plates (laid upside down, probably to prevent them from getting dusty), a water pitcher, a sugar bowl, tea cup, two glasses, and a bottle of something (beer or soda?). Appearing tan and weathered, Richard looks pensively off into the distance while a dog sleeps at his feet.

On the back is written in an early hand in blue pencil: "Richard chief cook & bottle washer-."

In good condition.





*Revolutionaries in a Cafe*

**29. (PHOTOGRAPH.) [Montoya, Eustachio?] Zapatista soldiers at a restaurant, Mexico City. 1914.**

Contemporary print. 12.3 x 17.6 cm.

\$6500.00

This is one of the better-known press images of the Mexican Revolution, in this case documenting the Zapatista soldiers having a meal at Sanborn's restaurant in Mexico City. There has been much study of this photograph and another taken at the same time, but from a different angle and depicting young women serving the soldiers. See John Marz' *Photographing the Mexican Revolution: Commitments, Testimonies, Icons* (2012) and Andrea Nobel's article "Zapatistas en Sanborns" in the *History of photography*, vol. 22, issue 4, 1998.

At the time of the photograph (December, 1914), Emiliano Zapata and Pancho Villa were in control of Mexico City. Both had a new vision for what Mexico could become and a general dislike of Venustiano Carranza. Conflicts within the city were common among the revolutionaries and, unfortunately, an agreement could not be reached. By 1917 Carranza became president and in the following years, both Zapata and Villa would eventually be assassinated.

In the current photo Zapatista soldiers enjoy a meal at Sanborn's restaurant in Mexico City. Although the photo is often attributed to Augustin Casasola, it was common for Casasola to erase attributions and claim authorship of the many news photos he accumulated for his news agency (over half a million). However, the inscription on the back of the photograph remains and suggests a different story. On the back of our photograph is written in pencil:

*Del archivo Venustiano Carranza.  
La captó esta foto el lic. Jorge Denegri  
La persona que el fotografió  
fue Eustachio Montoya  
el [?] fotograf. de Carranza.*

Approximate translation: "From Venustiano Carranza Archive. / This photo was taken by lic. Jorge Denegri / The person that he photographed / was Eustachio Montoya / the [?] photog. of Carranza." In Marz' *Photographing the Mexican Revolution*, Marz notes that "Euatsio Montoya" was a photographer and film maker and by 1914, had become the semi-official photographer of Venustiana Carranza.

It is interesting to note that Sanborn's was a department store founded by Californians Frank and Walter Sanborn in 1903. It was the first store to have a soda fountain in Mexico and, ironically -- considering that it still references its connection to the Zapatistas -- today is owned by Carlos Slim, who is purported to be the wealthiest man alive.

In very good condition.







*A Working Man's Picnic*

**30. (PHOTOGRAPH.) Doisneau, Robert. Rue des Petits Champs, Paris, 1953.**

18cm x 23.3cm (unframed). Vintage silver print, printed 1950s or 1960s, "Photo Robert Doisneau Alé 3559" stamp on the back, negative number 319-51 written in pencil. \$4000.00

A lovely framed photograph by Robert Doisneau of some workers having an improvised lunch on Rue des Petits Champs, Paris, in 1953. Along with Henri-Cartier Bresson, Doisneau was one of France's leading humanist photo journalists. "I don't photograph life as it is, but life as I would like it to be." Three years earlier Doisneau took his most famous photograph *Le Baiser de l'Hôtel de Ville*, an icon of French 20<sup>th</sup> century photography.

Our print comes from the collection of Robert Delpire, a friend of Doisneau. Delpire is a famous art publisher, editor, curator, film producer and graphic designer living in Paris. He was the publisher of Robert Frank's seminal photography book *Les Américains* and is the recipient of the International Center of Photography's Infinity Award for lifetime achievement and contribution to photography.

Preserved in an archival mat and framed under UV protection museum glass.

In very good condition.



*Bobby Seale at the BBQ*

**31. (PHOTOGRAPH.) Bobby Seale cooking outdoors.  
1982.**

24cm x 20.3cm. Black-and-white photograph, printed caption mounted on verso, news agency annotations typed onto verso. \$100.00

AN EXTREMELY RARE ORIGINAL PHOTOGRAPH OF BOBBY SEALE, founder (along with Huey Newton) of the Black Panther Party. The photograph captures a candid moment where Seale is tending to a BBQ with a spray bottle and fork, wearing an apron over his pressed black pants and white button-down shirt. The caption information mounted to the verso of the photograph reads

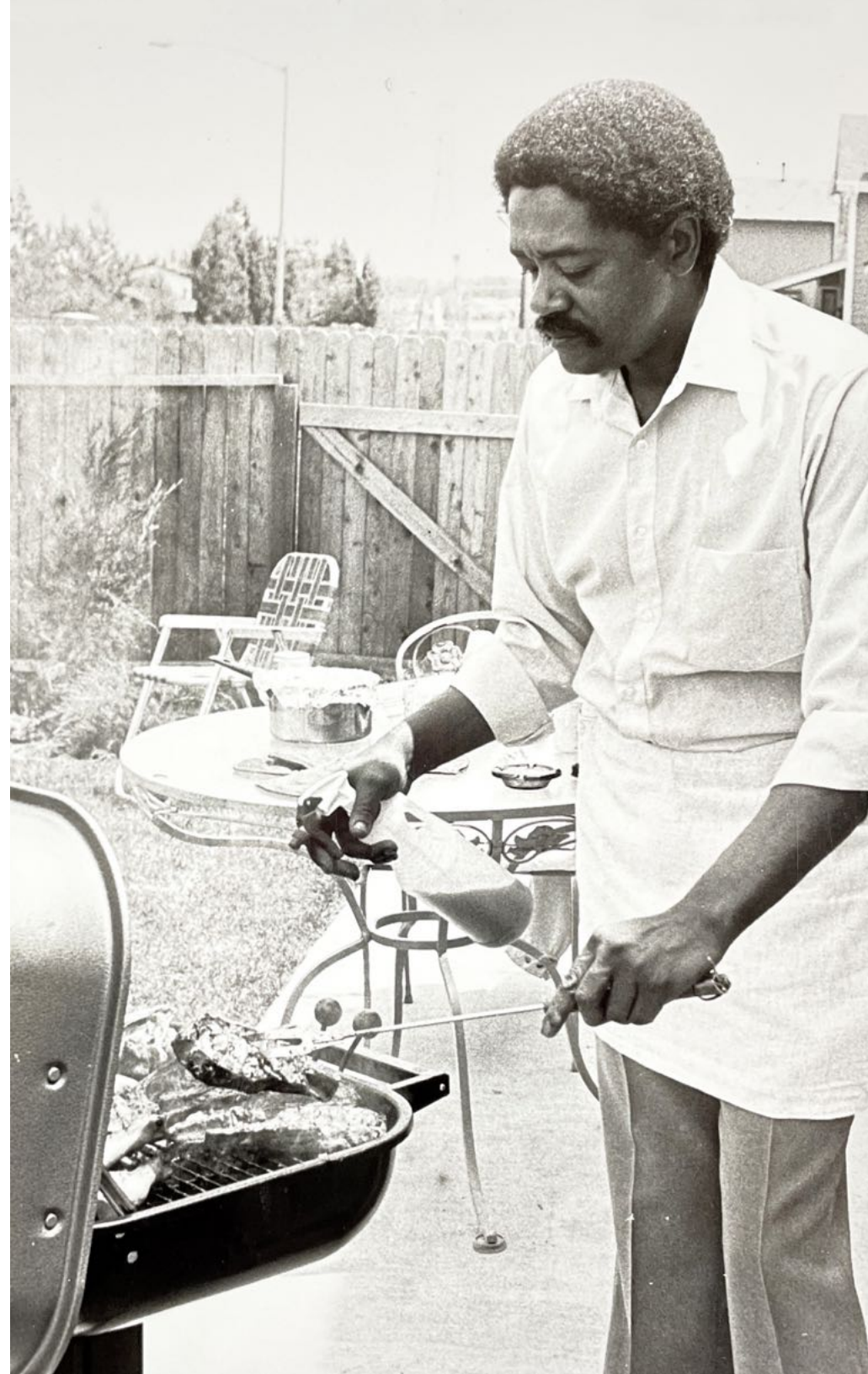
*BOBBY AFTER*

*Bobby Seale, the radical, the former chairman of the Black Panther Party, the firebrand of the 1960s, checks out a recipe for his cookbook in the backyard of his home in Aurora, Colo. Why not a book on the Black Panther Party? "Hell, I covered that in Seize the Time," says says Seale. "A cookbook though. Do you know there is no true Southern-style cookbook on the market now?"*

Five years earlier, Seale authored *Barbeque'n with Bobby Seale: hickory & mesquite recipes*. All profits made by the cookbook went to various non-profit social organizations.

Above the caption we read that the photograph was "For use Sunday, July 11, 1982, with S.J. Guffey's Aurora, Colo., APN story slugged Bobby Seale." *Seize the time* was Bobby Seale's autobiography.

In very good condition.





*"Furnishing them alwayes with Meat and Cloaths"*

### 32. A PROCLAMATION, anent the beggers. Edinburgh: Printed by the Heir of Andrew Anderson, 1692.

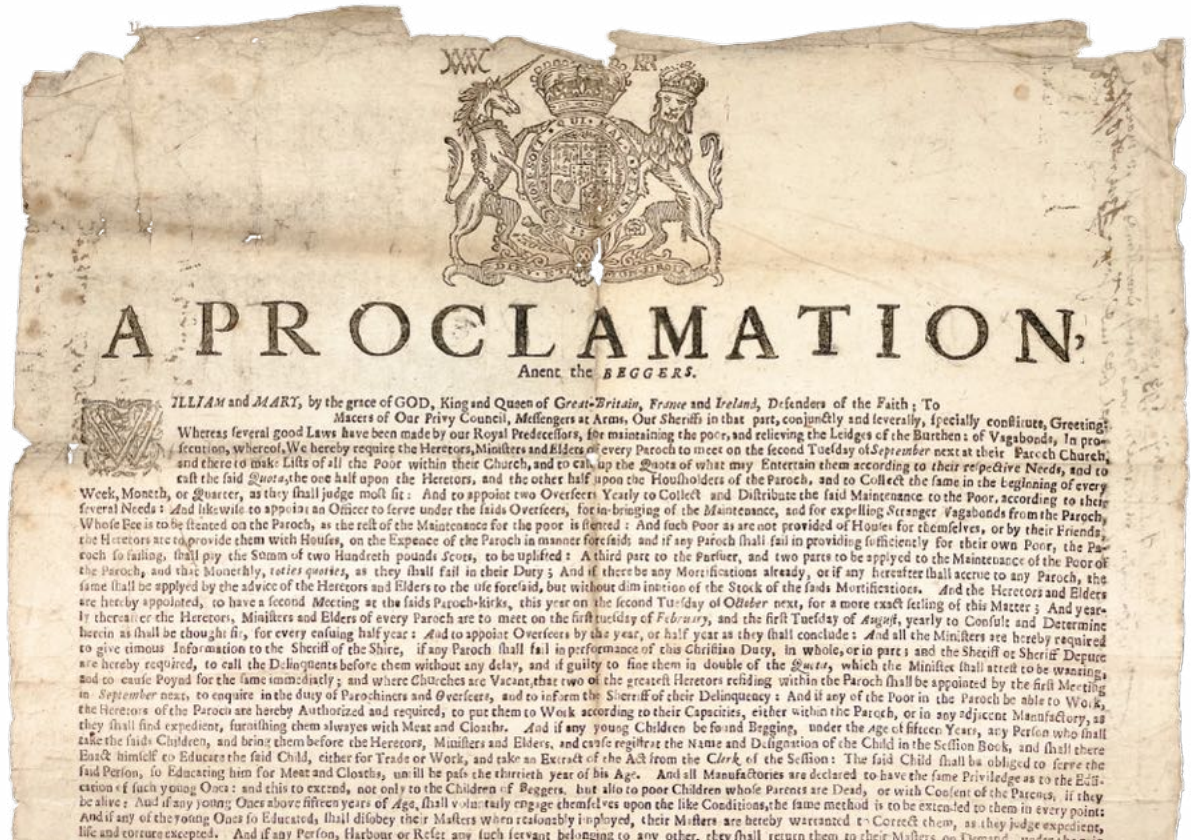
Broadside: 40cm x 31cm. Woodcut at the top, wear to edges, signs of having being folded four times, a few very small holes along the vertical fold just touching a few letters (sense still clear), contemporary manuscript on verso. \$2000.00

The very rare FIRST EDITION of this regulation for providing for the poor. The proclamation calls for each parish (in the broadside it is the Scottish spelling of "paroch") to collect funds from their members and to distribute them according to the needs of their poor. If the person or family has no home or friends with whom they can stay, the parish is charged with finding them a place to stay. If a poor person is able to work, then work must be found for them "according to their Capacities" and "furnishing them always with Meat and Cloaths." Young children found begging can be taken in by others, but those that take in children will be responsible for their education and for providing for them. In exchange, children will be required to work for that household until aged 13.

Interestingly, the proclamation makes a big distinction between those that are from the parish and those that are not. Those that are not from their community are considered vagabonds and are unwelcome. They can be jailed for begging, fed only bread and water, and then released to return to their own parish. If they return and are caught, "they are to be Marked with an Iron on the Face." Other passages explain who is to oversee care of the poor and how the sheriffs are to enforce the rules.

On the verso is a manuscript note from January 4, 1693, about where this broadside was publicly proclaimed followed by a signature. At the foot of the broadside is the manuscript docketed information reading "Given under our signet at Edinburgh, the eleventh day of August. And of our reign the fourth year, 1692."

¶ ESTC & OCLC: Huntington Library, Harvard, Indiana University, and three locations outside of the United States.



*Power to the Restaurant Employees*

33. [PROLE.INFO.] **Abolish restaurants.** Oakland, California: PM Press, 2010.

8vo. Illustrated throughout. [56] pp. Original printed yellow wrappers.

\$25.00

A MODERN LOOK at the questionable aspects of restaurant work and how employees can fight against the system. The book is written in a zine/comic book format, using to great effect the concept of the “faceless” or anonymous restaurant employee by leaving eyes and most facial features blank. It is written and illustrated by an anonymous author who goes by the name of “Prole.info,” which is an allusion to Karl Marx’s definition of the proletariat who works in a capitalist environment.

This work begins with a brief history of the restaurant as a business, going back to pre-restaurant years in France, then through the French Revolution which engendered a massive change in public eating, and forward to the present day model of dining establishments. The author then writes about the experience of working in a restaurant, the possible role for unions, the socialization that occurs among the workers, and the tensions between the workers and the restaurant owner. For Prole.info, the only solution is to end the entire system.

*We’re fighting for a world where our productive activity fulfills a need and is an expression of our lives, not forced on us in exchange for a wage — a world where we produce for each other directly and not in order to sell to each other. The struggle of restaurant workers is ultimately for a world without restaurants or workers (p. 55).*

In very good condition.

# ABOLISH RESTAURANTS

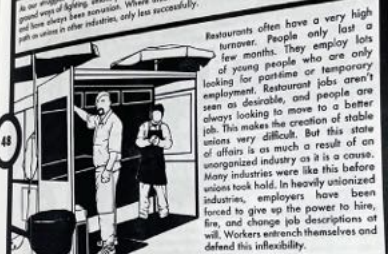


## UNIONS

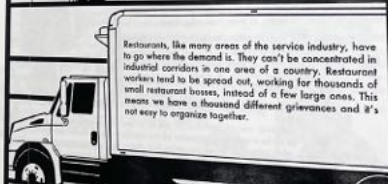
*“The representation of the working class has become an enemy of the working class.”*  
Guy Debord



*In our struggle against restaurants become stronger and we look for more visible, above-ground ways of fighting unions present themselves. Generally speaking, restaurants are now, and have always been, a union. Where unions have existed, they have followed the same path as unions in other industries, only less successfully.*



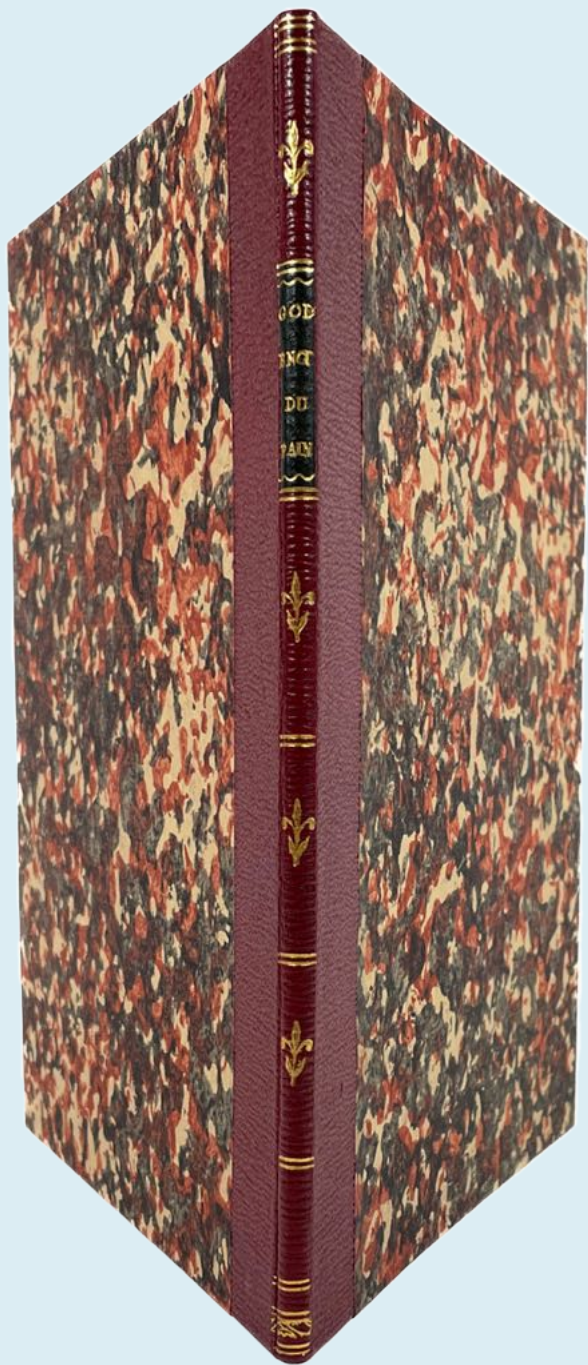
Restaurants often have a very high turnover. People only last a few months. They employ lots of young people who are only looking for parttime or temporary employment. Restaurant jobs aren't seen as desirable, and people are always looking to move to a better job. This makes the creation of stable unions very difficult. But this state of affairs is as much a result of an unorganized industry as it is a cause. Many industries were like this before unions took hold. In heavily unionized industries, employers have been forced to give up the power to hire, fire, and change job descriptions at will. Workers entrench themselves and defend this inflexibility.



Restaurants, like many areas of the service industry, have to go where the demand is. They can't be concentrated in industrial corridors in one area of a country. Restaurant workers tend to be spread out, working for thousands of small restaurant bosses, instead of a few large ones. This means we have a thousand different grievances and it's not easy to organize together.

Also, although there are restaurants everywhere, and they account for a large amount of economic activity, they aren't a decisive sector. If a restaurant goes on strike, this doesn't create a ripple effect disrupting other areas of the economy. If truck drivers go on strike, not only is the flow of goods disrupted, but grocery stores, malls and everyone else that depends on the goods that the truck drivers ship, are also disrupted. If a restaurant goes on strike, it's in a weak position, and means that employers are less likely to agree to pay higher wages in return for guaranteed production as they may be in other more decisive industries.





*A Political Poem on Bread*

**34. LE RABAIS DU PAIN. Paris: Claude Huot, rue saint Jacques, proche les Jacobins, au pied de Biche, 1649.**

Small folio. Woodcut device on title page. 7, [1] pp. Handsome quarter red morocco over decorative boards by Courtland Benson, spine gilt in six compartments, label in green morocco. \$950.00

The FIRST EDITION of this *chanson poissarde*, a poem written for the working class of Paris to make fun of the bourgeoisie. The work begins by explaining that this is not a love song written for *le petit Cupidon*, but a work of misery due to a two-month siege. The author also confesses that the poem was written so he can refill his *cornet de vin* (slang for his stomach with wine). Passages discuss the type of breads being made; their cost; government actions which are resulting in smaller loafs; the privilege of the few; different types of flour; the bread one's grandmother made; how during *Carême* (Lent) we now have to eat meat instead of bread because meat is actually cheaper; and how the bakers are better off simply not making bread than borrowing money for flour.

This poem comes out of a genre called *mazarinades*, political pamphlets written as satires against Cardinal Mazarin during the time of the Fronde, a series of civil wars in France which ran from 1648 to 1653. In 1649, the year this poem was written, Parliament had just tried to set the price of grain in Paris.<sup>1</sup>

¶ Moreau, *Bibliographie des mazarinades*, no. 2957; OCLC: Brigham Young University, Columbia University, SUNY (Buffalo), Newberry Library, Northwestern University, University of Illinois, University of Kansas, Harvard, University of Maryland, Duke University, University of North Carolina, University of Toronto (Fisher Library), and thirteen locations in Europe. Not in Binder, *Die Brotnahrung: Auswahl-Bibliographie zu ihrer Geschichte und Bedeutung*.

<sup>1</sup>Tilly, Louise A. "The Food riot as a form of political conflict in France," in *Social Mobility and Modernization: A Journal of Interdisciplinary History Reader*, ed. by Robert I. Rotberg, p. 188. According to Tilly, the protests concerning bread were not due as much to an economic formula around the shortage of bread and wheat, as much as "a political context of changing governmental policy" towards the marketing of grain. — *ibid*, p. 179.





# LE RABAIS DV PAIN

## EN VERS BURLESQUES.

**E**Ncore vn coup Muse badine  
 Qui me fais tousiours bonne mine  
 Non pas pour chanter des amours  
 Car tant que i'oyray les tambours  
 Et que ie verray les fumées  
 De tant de mesches allumées  
 En vain le petit Cupidon  
 Allume pour moy son brandon  
 En vain ses plus belles coquettes  
 Retortillent leurs cadenettes  
 Et se mettent dessus le groin  
 Mousches qui ne me piquent point.  
 Mais ayant pleuré la misere  
 Fille du mauuais ministere  
 Depuis vn siege de deux mois  
 Qui commença le iour des Rois



35. RÉPUBLIQUE FRANÇAISE. Liberté – Egalité – Fraternité. Spécimen authentique des infames spéculations auxquelles a donné lieu le siège de Paris. Paris: Édouard Blot, [1871].

Broadside: 50.3cm x 32.4cm. Partially printed in three columns, with a decorative border, signs of having been folded once, one tear to the lower right margin crossing the decorative border and just touching one printed number, slight wear to the lower right corner. \$750.00

The extremely rare FIRST EDITION of this celebrated broadside, one of the most famous within the history of wartime gastronomy, written and published during the Paris commune. Written to inform the public as to how poorly the French government handled the siege of Paris, the broadside describes the gastronomic life of Parisians during this demoralizing moment in French history. Emperor Napoleon III had surrendered to the Germans at the Battle of Sedan, but the French were not ready to accept the peace terms, and so the Germans encircled Paris from 19 September 1870 to 28 January 1871.

As the Germans settled down to starving the Parisians into submission, the poorest citizens remaining within the city suffered the most. This was primarily due to two factors: 1. the government had not set aside enough food to feed the people of Paris during such an emergency, and 2. the authorities did nothing to limit the food speculation that was resulting in hugely inflated prices. As stated in the broadside:

*Le Gouvernement de la Défense nationale, animé de sentiments anti-républicains et de plus, doué d'une coupable incapacité administrative, a encouragé la SPECULATION en négligeant de réquisitionner et de taxer, dès le début du siège, toutes les denrées nécessaires à l'alimentation de la population de Paris.*

# RÉPUBLIQUE FRANÇAISE

Liberté – Egalité – Fraternité

## SPÉCIMEN AUTHENTIQUE

DES INFAMES

# SPÉCULATIONS

AUXQUELLES A DONNÉ LIEU

## LE SIÈGE DE PARIS

1870 — 1871

Le Gouvernement de la Défense nationale, animé de sentiments anti-républicains et de plus, doué d'une coupable incapacité administrative, a encouragé la SPECULATION en négligeant de réquisitionner et de taxer, dès le début du siège, toutes les denrées nécessaires à l'alimentation de la population de Paris.

Il s'en est suivi des excès déplorables; les spéculateurs ligués ont caché leurs marchandises pour les vendre, en moment opportun, dans des proportions vraiment scandaleuses, comme on peut s'en convaincre par les chiffres éloquentes qui suivent :

### TARIF VÉRIDIQUE DES DENRÉES

Ail, la tête.....	0 fr. 50	1 Chou.....	12 fr. »	Oignons, le boisseau.....	65 fr. »
Le 1/2 kil. de Beurre fondu et salé.....	40 »	Le 1/2 kilo de Champignons.....	6 »	1 Passereau.....	1 50
Id. de Beurre frais.....	60 »	100 kilo de Charbon de terre.....	30 »	1 Pigeon.....	14 »
Id. de Beurre végétal mélangé.....	12 »	Charbon de bois (le boisseau).....	3 »	1 Poule.....	70 »
Les 100 kil. de Bois.....	24 »	Le 1/2 kilo de Chocolat.....	4 »	1 Poulet.....	50 »
Le 1/2 kil. de Biscuit de mer.....	1 10	1 Dinde truffée.....	200 »	Pâte de Lièvre, le 1/2 kil.....	75 »
1 Boite de Sardines.....	12 50	1 — sans truffes.....	140 »	Id. de Volaille, la pièce.....	45 »
1 Id. de Haricots verts.....	8 90	1 Escarotte.....	1 25	Id. de Bœuf.....	28 »
1 Id. de Petits Pois.....	6 »	Le 1/2 kilo de Fromage de Gruyère.....	30 »	1 Pied d'Échalotte.....	0 50
1 Bougie.....	0 40	Le 1/2 kil. de Galantine (cheval).....	5 75	1 Poireau.....	1 25
Le 1/2 kilo de Bœuf conservé.....	15 »	Le 1/2 kil. d'Huile d'olives.....	20 »	Pommes de terre (le boisseau).....	50 »
Id. Boudin de cheval.....	6 »	Le 1/2 kil. Hare (cheval).....	8 »	1 Rat.....	2 25
1 Coq.....	55 »	Haricots secs, le litre.....	7 »	Riz, le 1/2 kil.....	2 »
1 Corbeau.....	6 »	Jambon, les 500 grammes.....	45 »	Sauccisson de Chaval, le 1/2 kilo.....	8 »
100 litres de Cok.....	16 »	Le 1/2 kil. de Lard.....	22 »	Id. de Bœuf.....	12 »
1 Cervelle de Mouton.....	5 »	1 Lapin.....	60 »	Id. de Mulet et d'Âne.....	10 »
1 Chat.....	15 »	1 Lièvre.....	75 »	Sorrel, le 1/2 kilo.....	2 »
1 Chou-fleur.....	12 »	1 Navet.....	1 50	Viande de Chien le 1/2 kilo.....	3 50
1 Carotte.....	2 25	1 Œuf frais.....	2 75	Id. de Mouton, le 1/2 kilo.....	12 »
		1 Œuf.....	175 »	Id. d'Âne, le 1/2 kilo.....	12 »

N. B. — Les Gardes Nationaux touchent, par jour, 1 fr. 50 de solde.

Il est facile de se rendre compte, d'après ce tableau, de la misère dont a dû être affligée la ville de Paris pendant les cinq mois de siège qu'elle a eu à subir, aussi les décès n'ont-ils jamais été si nombreux que durant cette terrible période.

Propriété de l'Auteur.

Un cordon bleu

L. G.

En vente chez M. PIGEOL, m<sup>e</sup> de vins, au coin de la rue Montmartre et de la rue du Croissant

*Il s'en est suivi des excès déplorables; les spéculateurs ligués ont caché leurs marchandises pour les vendre, en moment opportun, dans des proportions vraiment scandaleuses, comme on peut s'en convaincre par les chiffres éloquents qui suivent...*

Roughly translated to:

*The Government of National Defense, animated by anti-republican sentiments and, moreover, endowed with culpable administrative incapacity, encouraged SPECULATION by neglecting to requisition and tax, from the beginning of the siege, all the commodities necessary for the feeding of the population of Paris.*

*Deplorable excesses followed; the leagued speculators hid their goods in order to sell them, at the opportune moment, in truly scandalous proportions, as one can convince oneself of by the eloquent figures which follow...*

The broadside then prints a list of sixty different foodstuffs with their inflated prices. Among the items we find horse head, mule, cat, dog, rabbit, sparrow, hare, rooster, crow, pigeon, and rat. At 2 francs per rat, one national guard could afford almost one entire rat per day. A bushel of onions was 65 francs, one head of cabbage was 12 francs, one carrot, 2 francs, and so on. Following the list of priced foods, the author reminds the reader of the miserly wage that a National Guardsman was paid (1.50 francs per day) in order to illustrate how impossible it was for anyone to afford a decent meal. Interestingly, it also lists some foods which would have only been available to the very wealthy remaining in Paris (for example, a turkey with black truffles is 200 francs).

The siege was also famous for what happened to the exotic animals at the zoo; the price of food escalated to such an extent that the citizens of Paris eventually slaughtered them for food. But the meat didn't go to the poor who were starving. It went to the kitchens of the wealthy and the restaurants for the rich.<sup>1</sup> By the end of the siege, nearly all of the animals in the zoo had been consumed. Considering the disparity in the level of suffering between those with and without money during the siege, it is not surprising that less than a month later, the Paris Commune would begin.

In the lower margin is an announcement explaining that this broadside is available for purchase at M. Pigeol's wine shop, located at the corner of rue Montmartre and rue du Croissant.

In good condition.

¶ Maillard, *Les publications de la rue pendant le siège de la Commune*, no. 398; OCLC: Northwestern University Library and one location outside of the United States.

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<sup>1</sup> For a lengthy description of "siege cuisine" and the political impact of the starvation of Parisians, see Carolyn J. Eichner's *The Paris Commune, a brief history*.



*An Extremely Rare Work on Kitchen Ovens & Furnaces,  
Written for those Living with Modest Means*

**36. ROMMERDT, Carl Christian. Allgemein verständliche Anweisung,  
Stubenöfen und Küch-Kochöfen. Eisenach: Joh. Georg  
Ernst Mittekandt, 1803.**

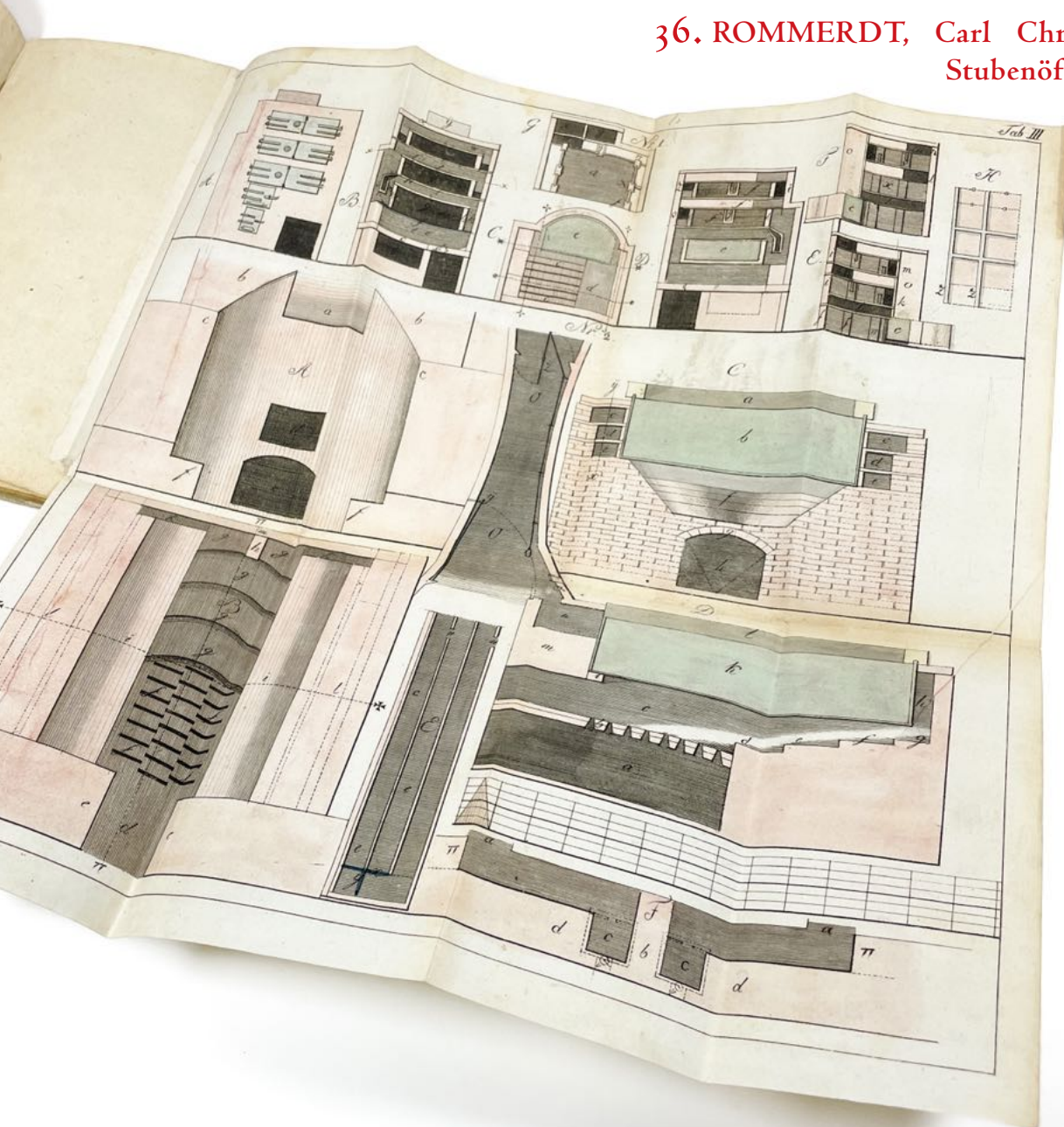
8vo. Three hand-colored folding plates. 8 p.l., 66, [2]  
pp. Contemporary pale green boards, small gilt-roll  
pattern and fillet around sides, light wear overall, pale  
orange pastepaper endpapers, short tear at the hinge of  
the final folding plate affecting about one inch of image.  
\$2500.00

Unrecorded in American libraries, this is the extremely  
rare FIRST EDITION of Rommerdt's (1774-?) guide to  
heaters for the home and ovens for the kitchen. Subjects  
include how a warm home is necessary for a healthy life,  
and the various ways in which a person of modest means  
can maintain a cooking stove and heater economically. Di-  
rections are given on how to save on wood and how to make  
the ovens, including an oven to be used in breweries.

Rommerdt also published works on forest management  
and surveying as well as the invention of a pile-driver of  
his own design. His current work on ovens was published  
again, a year later in Eisenach; this edition is also unrecor-  
ded in American libraries.

The handsome large hand-colored folding plates de-  
pict various furnaces and ovens with directions on their  
fabrication. With the library stamp of the famous German  
cookbook collector Rolf Dittmar on the upper pastedown.

¶ OCLC lists three locations in Europe only.



*Metal Silos for the Preservation of Flour and Grain*

37. **SAINTE-FARE BONTEMPS, Chevalier & DEJEAN, Jean François Aimé.** *Economie publique, résumé de toutes les expériences faites pour constater la bonté du procédé proposé par M. le Comte Dejean, pour la conservation illimitée des grains et farines.* Paris: Bachelier, March 1824.

8vo. 40 pp. Original pink wrappers, stitched as issued, slight wear with some loss of paper along spine. \$500.00

The very rare FIRST EDITION of Sainte-Fare Bontemps and Dejean's recommendations for the storage and preservation of grain and flour. Specific past construction projects are discussed, tables are provided for an overview of the use of metal silos, and arguments for their use are noted for different regions in France.

Written for the good of the French public and to meet the country's nutritional and economic needs, the work comes out of France's post-Revolutionary efforts to better feed the poor. On the verso of the title page we read that the work was also inserted into the *Annales de l'Industrie Nationale et Étrangère* for the month of March, 1824.

A very good copy in original state. With a "fautes & corriger" errata slip pasted down on the verso of the title page.

¶ OCLC records microfilm copies only in the US.



ÉCONOMIE PUBLIQUE.

## RÉSUMÉ

DE

## TOUTES LES EXPÉRIENCES

FAITES

POUR CONSTATER LA BONTÉ DU PROCÉDÉ PROPOSÉ PAR  
M. LE COMTE DEJEAN, POUR LA CONSERVATION  
ILLIMITÉE DES GRAINS ET FARINES.

*Mox et frumentis labor additus :.....*

VIRG., Georg., lib. 1, v. 150.

A PARIS,

CHEZ BACHELIER, LIBRAIRE-ÉDITEUR

DES ANNALES DE L'INDUSTRIE NATIONALE, etc.

SUCCESSEUR DE M<sup>e</sup>. V<sup>e</sup>. COURCIER,  
QUAI DES AUGUSTINS, N<sup>o</sup>. 55.

MARS 1824.



# EDICT DV ROY,

PORTANT CREATION

EN TILTRE D'OFFICE

de deux Conseillers Lieutenans, &

deux Gardes Controolleurs des

grandes & petites mesures en cha-

cun Grenier à Sel de France.

*Verifié en la Chambre des Comptes, & Cour  
des Aydes à Paris.*



A PARIS,

Chez FED. MOREL, & P. METTAYER,  
Imprimeurs ordinaires du Roy.

M. DC XXIII.

*Avec Privilege de sa Majesté.*

*From Salt to Rebellion*

38. (SALT.) Edict du roy portant creation en tiltre d'office de deux Conseillers Lieutenans, & deux Gardes Controolleurs des grandes & petites mesures en chacun Grenier à Sel de France. Paris: Fed. Morel, & P. Mettayer, 1623.

Small 4to. Woodcut title page device and woodcut initials. 44, [4], 45-78 pp. followed by a final blank leaf. Half-calf over marbled boards in the style of the period by Trevor Lloyd, red morocco lettering piece on spine, spine gilt, raised bands, margins cut close affecting some page numbers, spots to a couple leaves, stab holes through the inner margins suggesting that it was once stitched together in wrappers. \$1500.00

The extremely rare FIRST & ONLY EDITION of this set of regulations governing the sale and distribution of salt; this is the only complete copy known (see below). Since the mid-14<sup>th</sup> century, a salt tax, or *gabelle*, was levied on all French citizens. It was very much despised and, yet, with the exception of the years 1790-1806 and a brief period during the Second Republic, it continued up until 1945.

Every person above the age of eight had to purchase a quantity of salt, which couldn't be used for salted products (such as cod). If the salt was not purchased, the person faced fines, imprisonment, and even death. Each region in France had a *Grenier à sel* (a salt granary), where the salt was collected at a fixed price and then sold at an inflated price. This was all controlled by the Crown as a means of revenue and, not surprisingly, put an unfair burden on the peasants and lower classes with lower rates, or exemptions, for the upper classes and wealthy.

"After 1286 Philippe realized that the monopoly system of the counts of Provence was exactly what he needed himself.... Even the name

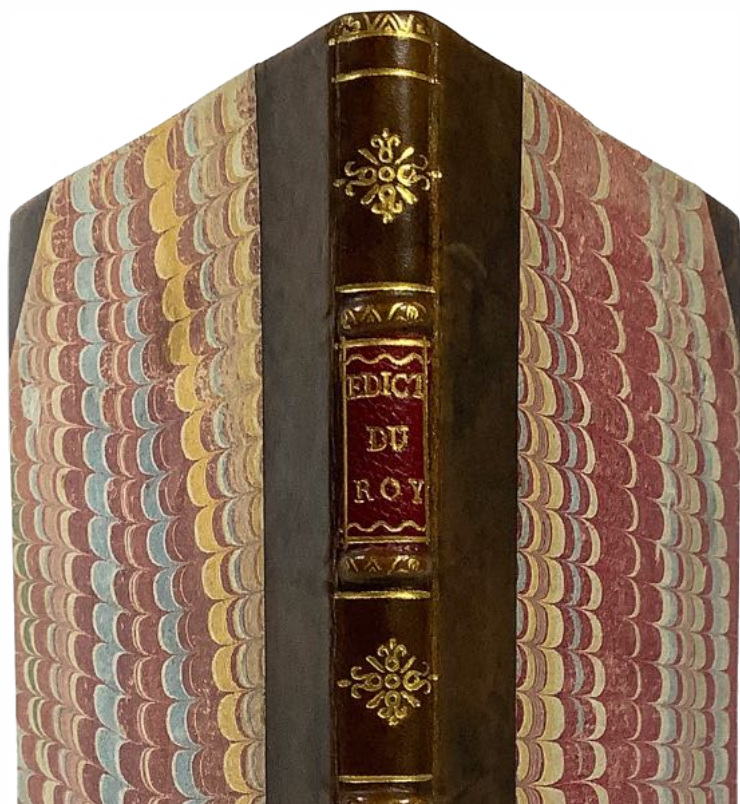


of the salt tax suggested a programme of coercion and the application of the law of the strongest: *gabelle* derives from a German word meaning 'tribute.' No tax was ever levied more arbitrarily, brought with it so many abuses, or aroused so much anger and rebellion.... This tax was one of the chief causes of the French Revolution, and when the *États généraux* met all three Estates were at one in demanding its abolition...." – Toussaint-Samat, *History of food*, p. 468.

The current work is an extremely rare printing of the early regulations around salt in France. Sections discuss who is allowed to sell salt; how the salt tax is collected; different amounts to be sold; the price of salt; and the means of salt's distribution. The format of the work is that of a handbook, which would help explain its extreme rarity today.

A wonderful glimpse into the workings of one of the most influential food taxes in history.

¶ OCLC lists one copy only (incomplete and at the Bibliothèque Sainte-Geneviève). Not in the Bibliothèque nationale de France nor the usual gastronomic bibliographies.



ARREST DE LA COVR  
Aydes du sixiesme Octobre 1621  
portant verification dudit Edict.

EV par la Cour les Chambres assemblees  
lettres Patentes du Roy en forme d'Edict  
nees à S. Germain en Laye au mois de Juin  
dernier, signees, LOVIS, & plus bas, par le Roy, I  
Lomenie, & scelees de cire verte sur lacs de soye rouge  
& verte: portant creatiō en tiltre d'office formé & here  
ditaire de deux Gardes Cōtroolleurs des mesures à Sel en  
chacun grenier à Sel de ce Royaume, & de deux offices  
de Conseillers & Lieutenans de Robe longue, pour  
jouir par les pourueus des droits de franc-salé, gages, pri-  
uileges, exemptions, & autres droicts y attribuez, Ar-  
rest de ladite Cour donné sur la verification dudit Edict  
13. Septembre aussi dernier, aux modifications y cō-  
ues, Autres Lettres Patentes du Roy données à S.  
main en Laye le 28. dudit mois de Septembre, Par  
les sa Maiesté mande & tres-expressément  
ladite Cour pour finale & derniere  
ment de proceder incontinent & sans  
essans, à l'enregistrement &  
ns aucune restriction  
modifications  
e par



*“Containing Information for the People”*

39. SEVENTY-FIVE VALUABLE RECIPES, containing information for the people, consisting of recipes for the parlor, nursery, sick-room, toilet, and the kitchen. [Chicago]: For sale in Cha's Heck's Gift Prize Package, c.1860.

Broadside: 32cm x 23.9cm. Printed in three columns, signs of having been folded twice, light spotting, small tear to upper vertical fold barely touching one or two letters (sense still very much clear), some chipping and folding to upper edge. \$750.00

The extremely rare FIRST & ONLY EDITION of this unrecorded broadside offering a great variety of money-saving recipes for the household. The directions are related to food and drink, domestic science, beauty, and medicine. The unusual element of the broadside is the author's concern with frugality. For example, in the recipe for "Woods Hair Restorative," the author notes that "it is the same as Gen Twiggs' hair-dye, so generally known. It does not dye, however, but simply restores. It costs but a trifle." There is also practical advice such as in the recipe for "Rice Griddle-cakes" in which the author writes that leftover rice from a previous meal can be used.

*SEVENTY-FIVE VALUABLE RECIPES,*

CONTAINING INFORMATION FOR THE PEOPLE,

*Consisting of Recipes for the Parlor, Nursery, Sick-Room, Toilet, and the Kitchen.*

*Certain Cure for Headache and all Neuralgic Pains.*—  
To be applied as any other lotion—Opodeldoc, spirits  
wine, sal ammoniac, equal parts.

*A Simple Remedy for Burns* is the white of an egg; excludes the air, and is healing.

*se Bleeding.*—Roll up a piece of paper, and press  
and under the lip.

*Sting.*—Bind on the place a thick plaster of salt or saleratus, moistened. It will soon draw the venom.

*powder.*—Starch, 1 lb.; oxide of bismuth, 4 oz.

*ve Freckles.*—An ounce of alum and an  
non-juice in a pint of rose-water.

*Prep.*—French chalk, 1 lb.; oxide of bis-  
oxide of zinc, 1 oz.

*lye woolen brown, steep in an infusion  
peels.*

ess.—A dress should always be made  
est, and tight over the shoulder-

*1/2*.—Smartweed, boiled in brass,  
will color a fine straw-color.

*Troches.*—Taking 1 lb. of pul-  
 price, 1½ lbs. of pulverized  
 ubebs, 4 oz. pulverized gum-  
 verized extract of carduus

*A Good Tea Cake.*—Four eggs, two cups of sugar, one cup of butter, one cup of milk, half a nutmeg, one teaspoonful of cream of tartar, one-half teaspoonful of soda; flour enough to make the right consistency to bake.

*Tea Cake.*—One cup of butter, two of sugar, beat together; one cup of sour milk or water, a teaspoonful of cream of tartar, one-half a tablespoonful of soda; flour enough to bake.

*Bannock*.—Two cups of meal, two of flour; a tea-spoonful of salt, one of ginger; four spoonfuls of molasses; wet with buttermilk or sour milk; a spoonful of saleratus. Bake an hour.

*To Remove Proud Flesh.*—Pulverize loaf-sugar very fine, and apply it to the part affected. This is a new and easy remedy, and is said to remove it entirely, without pain. It has been practiced in England for years.

*Tooth Powder.*—Take powdered charcoal and white sugar, 1 oz. each; Peruvian bark,  $\frac{1}{2}$  oz.; cream of tartar,  $1\frac{1}{2}$  drams; carnella, 24 grains. Rub them well together and pulverize them in a mortar.

To Make Hard Soap from Soft.—Take 7 pounds good soft soap, 4 lbs. sal soda, 2 oz. borax, 1 oz. hartshorn,  $\frac{1}{2}$  pound rosin. To be dissolved in 22 quarts of water and boil about 20 minutes.

water on a dozen quince-seeds, and repeat when fresh  
is required.

*A Capital Pomade.*—Dissolve thoroughly, over slow fire, two ounces of white wax and half an ounce of palm oil, with a flask of the best olive oil. Stir till nearly cold; then add one ounce of castor oil and about three-pennyworth of bergamot, or any other perfume you please.

*Boils.*—Make a plaster of molasses and flour, honey and flour, and apply it as often as they dry. If very painful, make a soft poultice of bread and milk, moistened with volatile liniment and laudanum. This will ease pain, allay inflammation, hasten a cure. Remedies for cleansing the blood should be freely used.

*To Keep Apples Fresh a Year.*—Dry sand, and your barrel. Put in a layer of apples and a layer of sand, and so on until full; cover it tight, and where they will not freeze in winter. They will be fair and fine flavored the next summer.

*Culves' Feet.*—They should be very clean, and be boiled in water for three hours, or until they are tender. They should be served with parsley and butter.



Of the seventy-four directions provided, twenty-five of them are strictly gastronomic including "Corn Starch Pie;" "To Keep Apples Fresh a Year;" "Venison Pie;" "Tomato Griddle-cakes;" "Dried Fruit Pies;" "Pudding Sauce;" and "Smoked Beef." There is a recipe for "Corn Cake" which calls for water, salt, and corn-meal, that is "mixed hard and baked upon a board before the fire," and which "is more used at the South than any kind of bread."

The recipe for "Bannock" calls for "saleratus." Today, what we call baking soda was earlier sometimes referred to as "saleratus." Some of the recipes are quite brief and rely upon the reader's basic culinary knowledge, such as in the recipe for "Clam Griddles" which says to "Make a wheat batter in the usual way; chop the clams fine and stir in. Bake in the common way."

In addition to the above culinary recipes, there are a multitude of household remedies such as "To take stains out of Mahogany;" "Bug Poison;" and "To remove Mildew." There are recipes for hygiene and beauty products including "To Remove Freckles;" "Hair Invigorator" (scented with bay rum); "Razor Paste" (which calls for spermaceti); "To Take Stains from the Hands;" and "Oil to make the Hair Curl" (which calls for olive oil, oregano and rosemary). There are varnishes; polish; inks (including "Indelible Ink"); cleaning products; and sartorial advice such as "A dress should always be made loose over the chest, and tight over the shoulder-blades."

There are also many medical remedies (some of which are particularly for children) such as "To Remove Proud Flesh" (which states that this remedy has been practiced in England for years); "Scarlet Fever;" "Ointment for Scurf in the Heads of Infants;" "Poultice for a Fester;" "For Cholera-morbus;" "For Diseases of the Bowels;" "To Stop the Bleeding of a Wound;" and a "Certain Cure for Headache and all neuralgic Pains."

In good condition.

¶ Not in OCLC.

## SEVENTY-FIVE VALUABLE RECIPES,

CONTAINING INFORMATION FOR THE PEOPLE,

Consisting of Recipes for the Parlor, Nursery, Sick-Room, Toilet, and the Kitchen.

**Certain Cure for Headache and all Neuralgic Pains.**—To be applied as any other ointment.—Opodeldoc, spirits of wine, and ammonia, in equal parts.

**A Simple Remedy for Burns** in the white of an egg, it excludes the air, and is healing.

**New Receipt.**—Roll up a piece of paper, and press it up and under the lip.

**For a Sting.**—Bind on the place a thick plaster of common salt or saleratus, moistened. It will soon extract the venom.

**Pain Powder.**—Starch, 1 lb.; oxide of bismuth, 4 oz.

**To Remove Freckles.**—An ounce of alum and an ounce of lemon-juice in a pint of rose-water.

**Pain Powder.**—French chalk, 1 lb.; oxide of bismuth, 1 oz.; oxide of zinc, 1 oz.

**Brown.**—To dye wools, knead, steep in an infusion of green walnut peels.

**Bites about Dress.**—A dress should always be made loose over the chest, and tight over the shoulder-blades.

**Brown Color for Silk.**—Smaltwater, boiled in lemon, and set with alum, will color a fine straw color.

**Brown's Remedial Powder.**—Taking 1 lb. of pulverized extract of licorice, 1 lb. of pulverized sugar, 4 oz. pulverized cubebs, 1 oz. pulverized gum arabic, and 1 oz. of pulverized extract of cascara.

**Brown's Hair Restorative.**—Take 4 drams of the sulphur, 2 drams of caper of lead, and 1 pint of rose-water, mix well, and use.

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**A Good Tea Cake.**—Four eggs, two cups of sugar, one cup of butter, one cup of milk, half a nutmeg, one teaspoonful of cream of tartar, one-half teaspoonful of soda; four cups of milk in the right quantity to bake.

**The Cake.**—One cup of butter, two of sugar, beat together one cup of milk or water, a teaspoonful of cream of tartar, one-half a tablespoonful of soda; four cups of milk.

**Remedy.**—Two cups of meat, two of flour; a teaspoonful of salt, one of sugar; four spoonfuls of molasses; wet with buttermilk or sour milk; a spoonful of saleratus. Bake on iron.

**To Remove Proud Flesh.**—Poultice hot sugar very fine, and apply it to the part affected. This is a new and easy remedy, and is said to remove it entirely, without pain. It has been practiced in England for years.

**Tooth Powder.**—Take powdered charcoal and white sugar, 1 oz. each; French chalk, 12 oz.; essence of rose, 15 drops; essence, 25 grains. Roll them well together, and rub the gum in.

**To Make Black Soap.**—Take 7 pounds good soap, 4 lbs. madder, 2 oz. borax, 1 oz. lard. Boil in water, 15 pounds, in a boiler, in 22 quarts of water and boil about 20 minutes.

**To Wash Goggles.**—For washing face and elegant clean the face, use a little of the following.

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water on a clean white cloth, and repeat when fresh is required.

**A Capital Pomade.**—Dissolve thoroughly, over a slow fire, two ounces of white wax and half an ounce of palm oil, with a dash of the best olive oil. Stir it all nearly cold; then add one ounce of castor oil and about three pennyworth of bergamot, or any other perfume you please.

**Toile.**—Make a plaster of molasses and flour, or honey and flour, and apply it as often as they get dry. If very painful, make a soft poultice of bread and milk, moistened with virginia tincture and laudanum. This will ease pain, allay inflammation, and hasten a cure. Remedies for cleaning the blood should be freely used.

**To Keep Apples Fresh a Year.**—Dry sand, and dry your barrel. Put in a layer of apples and a layer of sand, and so on until fully covered; then light, and keep where they will not freeze in winter. They will be firm and fine flavored the next summer.

**Powder for Tea.**—They should be pressed and cut in slices, and cover with sugar and sweet cream.

**Cholera Past.**—They should be very clean; boil them three hours, or until they are tender; serve them with poultry and butter.

**Eye Fritters.**—Two flour makes excellent fritters.

**Roast Fritters.**—Put a teaspoonful of sugar into a quart of butter.

**Key of Fat.**—Dip the butter and stuff the hollow with highly-seasoned stuffing. It must be well done and baked often.

**To Boil a Leg of Pork.**—Put the water half before putting the meat in. Boil a few slices of salt pork with it, but no vegetables. When done, make a gravy of brown butter.

**Roast Fritters.**—Two flour makes excellent fritters.

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For Sale in Cha's Heck's Gift Prize Package, 114 E. Madison Street, Chicago.



By the Principal Officers and  
Commissioners of His Majesty's  
Navy.

Whereas We have thought fit to appoint *Cornelius  
Sheene* Cook of his Majesty's Ship the *Dunkirk*  
to be Cook of the *New Dunkirk* - - -

And he having received a Copy of the Instructions proper for his Place, attested by the Clerk of the Acts of His Majesty's Navy. These are to direct and require you to Enter Him the said *Cornelius Sheene* Master-Cook of His Majesty's said *New Ship Dunkirk* - - - accordingly, together with such an Allowance of Wages and Victuals for Himself and *Servant* - - - as is proper and usual for the Master-Cook of the said Ship - - - For which this shall be your Warrant. Dated at the Navy-Office, the 5. Decem<sup>r</sup> 1748.

To the Clerk of the Cheque  
of His Majesty's Yard at

*Malwich*

*The Floating Kitchen*

40. (SHIP'S COOK.) By the Principal Officers and Commissioners of His Majesty's Navy. [London: n.p.], 5 Decem<sup>r</sup> 1748.

Printed form: 30.8cm x 19.2cm sheet, printed and with manuscript on one side.

\$1500.00

A WONDERFUL PIECE OF NAVAL GASTRONOMY. The document, which is both printed and written in manuscript, is the Royal Navy appointment of Cornelius Sheene as the Master-Cook to HMS to the ship "New Dunkirk." Not only does it grant him a post on a notable ship-of-the-line (that was yet to be built) and "an Allowance of Wages and Victuals for Himself," but a servant as well to assist him. The document bears the signatures of four members of the original Office of the Admiralty and Marine Affairs, which had been established in 1705.

What is fascinating and unusual about the document is that the Admiralty did not often appoint cooks. Formal appointments were generally reserved for Commanders, Captains, for a Commander-in-Chief of a foreign station, and for other high-ranking posts. Cornelius Sheene must have been exceptionally skilled at his trade to have been issued this warrant for his appointment.

Ship's cooks had many issues to contend with that were unique to their trade. Having to prepare meals at sea and provide sustenance to large working crews, they were responsible for the health of the men on board the ship. They also had to deal with the unique challenges of foreign foodstuffs, unforeseeable food shortages, and unique diseases that the crew was exposed to either from nutritional issues on board the ship, or from diseases they encountered in their voyages.

The document is signed by Royal Navy Captain Richard Haddock (1673-1751) who was Comptroller of the Navy from 1734 to 1749, and Robert Osborn, the Commissioner of the Navy.

In good condition.

# STARVE THE WAR AND FEED AMERICA!

America can stop the war.

War in Europe can continue only if fed by America.

To feed that war, the workers of America must starve.

While the war lords of Europe are leading the workers to slaughter, the money and food lords of America seek to profit by that slaughter by increasing the cost of food.

To curb the war in Europe and to curb the monopolists in this country, also to keep this nation from being drawn into the conflict, two things must be done:

1. We must starve the war by cutting off supplies.

2. We must feed our own people by seizing the sources of supplies.

We must stop the shipping of all supplies into the war zone.

Not a penny for loans, not an ounce of food should leave these shores to prolong this terrible shedding of blood.

This is the only honest and complete neutrality. In no other way can we be sure of keeping this nation out of that fearful whirlpool.

Bread and meat and money are as necessary as men and guns and bullets for the killing of men in war.

Keeping food and cash here will save lives on both sides of the Atlantic.

To carry on the war and to continue the wholesale slaughter, the governments of Europe have seized the stores of food and money, sources of credit, railroads and telegraphs.

Certainly this government is justified in taking similar measures to stop the war and to save lives at home.

The government should at once seize the stores of food supplies, the sources of credit, the railroads, and all means of transportation and communication and use them to break the grip of trusts and speculators.

*Feed the Hungry, Not the War*

## 41. STARVE the war and feed America! Chicago: Socialist Party, [1915].

Handout: 22.7cm x 15.2cm. Printed recto & verso. Browned and slightly chipped along edges. \$100.00

FIRST & ONLY EDITION. A rare handbill published and distributed by the Socialist Party during the First World War. The text argues for feeding Americans instead of sending food to Europe to support the slaughter of workers. "Bread and meat and money are as necessary as men and guns and bullets for the killing of men in war....The government should at once seize the stores of food supplies, the sources of credit, the railroads, and all means of transportation and communication and use them to break the grip of trusts and speculators."

In case someone would like to help distribute the leaflet, at the bottom of the verso is printed: "50 cents per thousand, prepaid. 75 cents per thousand, prepaid West of the Rocky Mountains." With the Allied Printing Trades Council Union label, Racine, Wisconsin, below.

The title "Starve the war and feed America!" was also used by other publications in the Midwest during the time. See O'Connor's *The German-Americans*; an informal history, 1968, p. 399, which mentions its use as a masthead by the Milwaukee-based Socialist journal the *Leader* during the First World War.

The imprint date was taken from OCLC.

¶ OCLC: Trinity College Library, Michigan State University, and Wisconsin Historical Society.



*Iowans Feed Russia's Poor*

**42. TILLINGHAST, Benjamin et al. [A collection of material related to the Russian Famine Relief Commission.] 1892.**

Dimensions vary. Ten pieces of ephemera: three cut-out newspaper articles; two typed and signed letters; three printed circulars; and two copies of a pamphlet. \$1500.00

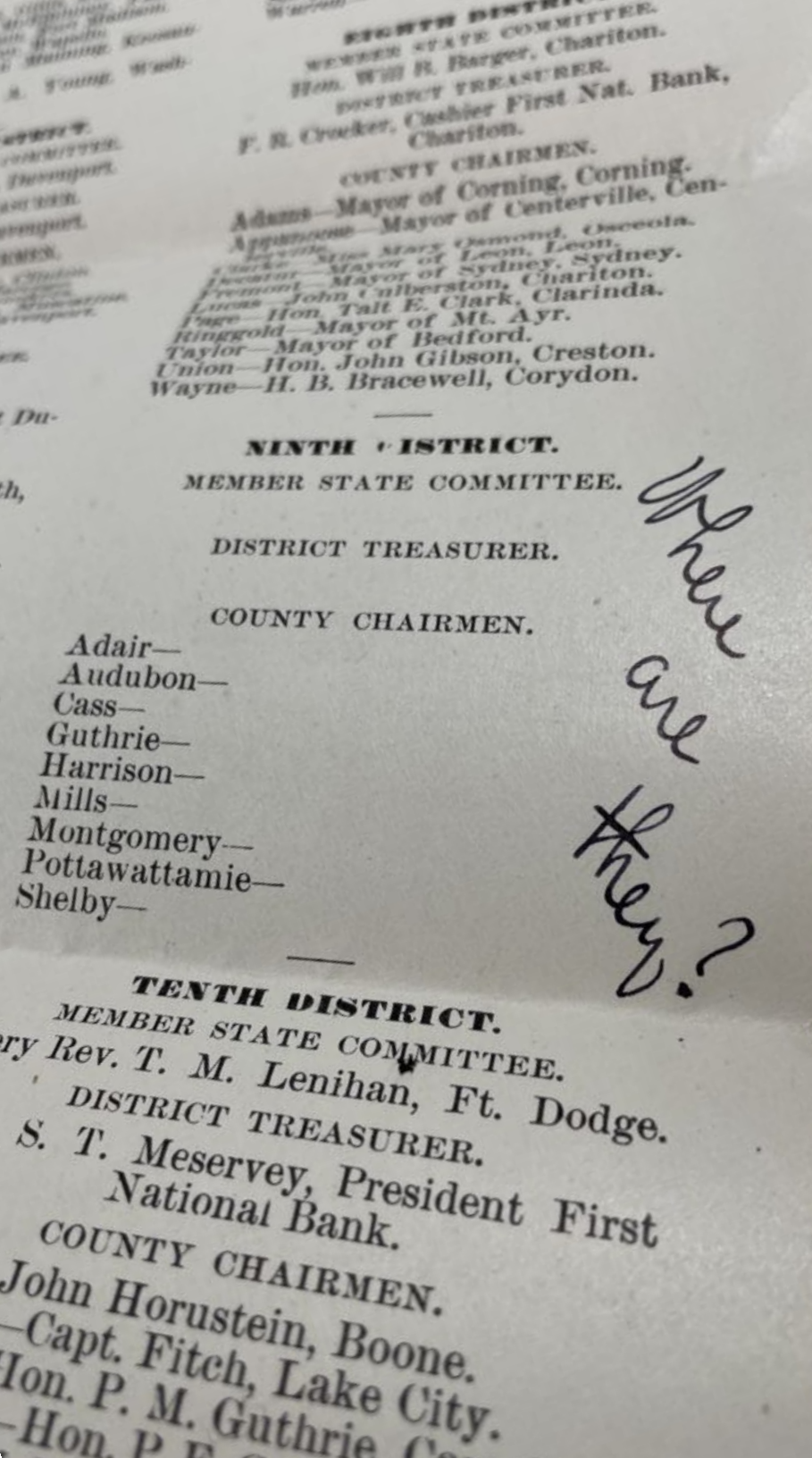
The Russian Famine of 1891 and 1892 affected over 15 million people and resulted in 375,000 to 400,000 deaths. It also helped to reawaken Russian Marxism and populism and contributed to the increased dissatisfaction of the Tsarist government.

Benjamin Franklin Tillinghast (1849-1937) was the Associate Editor of the *Davenport Democrat*, a newspaper from Davenport, Iowa, as well as the head of the Red Cross in Iowa. He had also already been successful in helping the victims of a flood in Johnstown, Pennsylvania, in 1889.

*When America's ambassador to Russia wrote him [Tillinghast] in December 1892, claiming peasants were eating bread made from "rye and straw, rye and bark, or even entirely of bark," Tillinghast immediately wired Clara Barton for assistance. The reply, however, was a disappointment. The Red Cross founder responded that there had always been suffering in Russia and she preferred to feed America's poor.<sup>1</sup>*

Tillinghast wasn't to be deterred. American farmers were having a very successful harvest and the overabundance of corn was causing corn prices to plummet. With the help of the US Secretary of Agriculture and the Governor of Iowa, Horace Boies, Tillinghast established the Iowa Russian Famine Relief Committee, which, with the eventual support of Clara Barton of the Red Cross, sent 121,000 bushels of corn to Riga, prompting Leo Tolstoy to pronounce the gift from Iowa the "dawn of universal brotherhood." (Tolstoy had been an outspoken critic of the Tzar of Russia for his handling of the famine.)

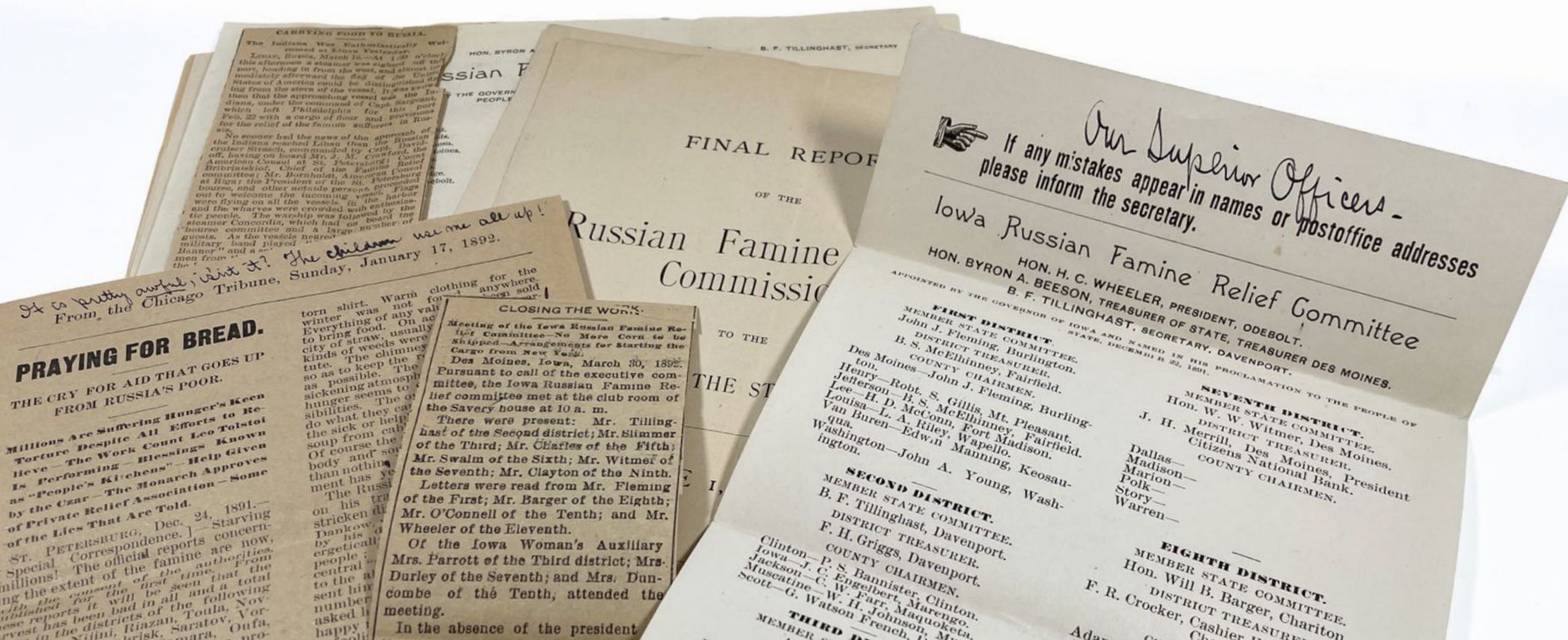
<sup>1</sup> Jeff Fankin, "Mormon Monmouth man aided starving Russians," in *Review Atlas*, July 15, 2020, see [reviewatlas.com](http://reviewatlas.com).





What is on offer here is a group of documents surrounding Tillinghast's activities on the Russian Famine Relief Committee. Included is Tillinghast's pamphlet entitled *Final report of the Russian Famine Relief Commission to the Governor of the State of Iowa, June 1, 1892* (Davenport: The Democrat Co, 1892, 7, [1 - blank] pp.; two copies); two typescript letters signed by Tillinghast, one dated 24 February, 1892, and the other 31 March, 1892, concerning the Commission's activities, both a bit faded and worn at the folds – these are addressed to Evelyn Schuyler-Schaeffer (1846-1942), who was involved with the Women's Auxiliary to the Red Cross and the Iowa Russian Famine Relief Committee; two copies of a circular from the Iowa Russian Famine Relief Committee authored by Tillinghast et al., giving a review of the Committee's activities (one of the circulars also has a small newspaper clipping attached "Carrying food to Russia" and additional manuscript annotations in what appear to be Tillinghast's hand); one large folded article entitled "Praying for Bread. The cry for aid that goes up from Russia's poor," that is reprinted from the Chicago Tribune, January 17, 1892, with Tillinghast's manuscript note "It is pretty awful, isn't it? The children use me all up!" – this article also mentions Tolstoy's relief efforts; one folded newspaper clipping written by Tillinghast "Closing the work. Meeting of the Iowa Russian Famine Relief Committee – No more corn to be shipped;" and a folded printed circular listing "Our Superior Officers" (written in manuscript in a contemporary hand, perhaps Tillinghast's) for the Iowa Russian Famine Relief Committee (Tillinghast is listed as the Secretary and the circular states that the people were "appointed by the Governor of Iowa and named in his proclamation...December 22, 1891" – the members are organized into eleven districts throughout Iowa). It is very possible that this cluster of documents were what Tillinghast had sent out to prospective supporters or funders of the Committee.

Condition of pieces vary from fragile to very good. Preserved in an archival folder.





*The Clergy Blames Famine on the  
Blaspheming Poor*

**43. TO THE POOR inhabitants of Manchester, and its vicinity. [Manchester, 1810.]**

Broadside: 32.6cm x 21.2cm. Printed in two columns

\$400.00

The extremely rare FIRST & ONLY EDITION of this broadside placing the blame for famine and “the present scarcity of bread” squarely on the heads of the “wicked and impenitent” poor. The broadside, written by ten different members of the “associated clergy of...Manchester and Salford” (whose names are printed at the end), begins gently with the clergy addressing the poor of Manchester as “beloved.” They also make claims to be “participat[ing] in their sorrows” and state that they will distribute funds to the poor for sustenance and exhort the wealthy to use economy as a helpmeet to the poor.

Next, the clergy point out to the poor, that although some “ill-disposed” men (“because men are men”) may indeed be culpable for the present state of affairs, this really is an opportunity for the poor to be introspective and to search deeply in their hearts for their own accountability.

This is followed by a long diatribe against the poor telling them to spend more time leading lives above reproach so that they need not worry about reprimands from on high, such as the one currently being visited upon them by God for their sins:

*And we are equally earnest to lead you, the more necessitous part of our flocks, to ask yourselves the solemn questions, whether you have heretofore set the Almighty before your eyes, and kept his law in your hearts; whether in the day of plenty and prosperity, you have acknowledged, as you ought, the mercies and compassions of your Heavenly father; and that He then gave you the bread which He now denies; whether you have been sober, and diligent, contented, and thankful in your several stations; whether you have shunned the too customary vices of blasphemy, drunkenness, sabbath-breaking, &c. as destructive both of your temporal and eternal happiness.*

This is followed with a reminder regarding a recent address by the local magistrates which informed the poor that food is best not accomplished by violence, as well as an injunction to “let [their] present want of bread lead [them] to reflect from whence bread comes, and how much occasion therefore [they] have to pray constantly to the Divine Giver...Give us this day our daily bread.” The poor are further advised to reflect upon the “Bread of Life” of holy scripture and consider whether they are spending too much time worrying about their physical hunger rather than their immortal souls.

In excellent condition.

¶ OCLC: British Library only (which dates this broadside as 1810).

*To the POOR INHABITANTS of MANCHESTER, and its VICINITY.*

BELOVED,

WE the Associated Clergy of the Towns of Manchester and Salford, penetrated with the most tender commiseration for your sufferings under the present scarcity of bread and of the other necessities of life, and conceiving it to be our duty, as well as feeling it our inclination to lead you to cherish right sentiments on the subject of your distress, as the most secure means both of fulfilling your religious

you have taught your children to shun the same, by *bring-  
ing them up in the nurture and admonition of the LORD.*

But we have yet a further object in view in this Address, and such an one as, we are persuaded, cannot fail to interest you, and engage all your attention. We are eager to instruct you, how you may turn your present distress to a good account, by converting scarcity into plenty, want into abundance, and thus making your calamities administer to your

*Nourishing and Cost Effective  
Recipes for the Poor*

**44. USEFUL RECEIPTS. Calne: T.P. Baily, [1829].**

8vo. 8 pp. Original dark blue wrappers.

\$3000.00

The extremely rare FIRST & ONLY EDITION of this unrecorded book of recipes for soups, stew, strengthening jelly, and grains that are formulated to provide the most sustenance and nutrition for the least cost. This and the large yield in some of the recipes points to the strong possibility that the cookbook was written for low-income families as well as soup kitchens. Included are recipes for a "Good cheap soup" and a "Cheap Stew."

On purchasing meat for making broth, the author advises using multiple types of meat as well as the gristly parts of the animal to provide the most nutrition. All of the soups and the stew call for a healthy combination of meat and vegetables. Below is the recipe for "Soup, No. II."

*Take half a pound of beef, mutton, or pork, cut it into small pieces — half a pint of peas — four sliced turnips — six potatoes cut very small — two onions — seven pints of water, boil it over a slow fire two hours and a half, then thicken it with a quarter of a pound of oatmeal, boil it a quarter of an hour longer stirring it all the time, season it with salt and pepper.*

**RICE MILK.**

Half a pound of rice, put it into a pint of skim milk and a half a pint of water, let it boil slowly for an hour or longer, then put in salt or sugar and allspice as you like; boil it again, and it will be fit for use.

**SAVOURY RICE.**

One pound of rice in three quarts of water one ounce of hogs lard, and some salt, let it boil gently closely covered for an hour and half; when it will be fit for use. If it is kept for any time, it must be set by in an earthen pan and covered over. This will make rather more than eight pounds of savoury rice.

**RICE GRUEL.**

Half a pint of rice will make two quarts of gruel, and after having been strained make one quart more, the saucepan should be kept particularly nice and clean, the fire should be kept about an hour to boil, the rice will take about an hour to boil, the fire should be rather longer, let it be well stirred to prevent its burning to the bottom of the saucepan when strained off let it be set by in a cool place. It should be eaten fresh every other day in cold weather and every day in hot; a bit of cinnamon or orange peel may be boiled with it.



The introduction to the section on "How to employ rice" provides helpful advice for low-income families.

*In the use of rice a good manager will carefully preserve the liquor in which the rice is boiled for several purposes, if she has any meat to boil she will make use of the water to boil it in, by which means all the nourishment of the rice will enrich the broth. When milk is scarce it may be mixed with it to great advantage, and when not wanted for these purposes it may be used instead of starch for stiffening linen.*

The portions in the recipes for rice are designed to produce huge quantities. The average yield is from four to sixteen pounds of food. Included in the rice section are recipes for rice milk flavored with sugar and allspice; "flour caudle" (nourishing and good for weak bowels); "barley water" (flavored with cinnamon, lemon peel, raisins, or fig); "bran tea;" and "linseed tea" (sweetened with Spanish liquorice or honey, or sharpened with vinegar).

A wonderfully useful little book. Provincial cookery imprints are rare and this is a particularly nice copy in original wrappers.

¶ Not in OCLC.

4

*stirring it all the time, season it with salt and pepper.*

### SOUP, No. III.

*One pound of salt beef or pork cut into very small bits, put into a pot with three quarts of water, let it boil over a slow fire for three quarters of an hour, then put in a few carrots, parsnips, or turnips cut small, or a few potatoes sliced, a cabbage and a couple of cresses, let them boil sufficiently, then thicken the whole with half a pint of oatmeal and season it with pepper and salt.*

### GOOD CHEAP SOUP.

*One pound of beef cut small—half a pint of split peas—two ounces of rice or barley—four large onions—four potatoes sliced—pepper and salt, these should be all put into a gallon and a pint of water, boil it three hours and a half close covered, it does not waste much.*

### CHEAP STEW.

*Peel some raw potatoes, slice them into a deep frying pan or pot, with a little water, an onion and a bit of pepper, and a bone or a little strip of salt pork, cover it down close.*

5

### STRENGTHENING JELLY.

*A neat's foot, well cleaned—two ounces of hartshorn shavings—two quarts of skim milk—two quarts of water and a little spice, baked in a slow oven for a long time, while it is hot the jelly should be strained from the bones, and when cold the fat taken from the top of it, when used, warm a little of it, and sweeten it to the taste, a cup full may be taken as often as the stomach will bear it. In summer time it is best to leave out the milk in baking the foot, and add it when the jelly is to be taken, as it will prevent its keeping.*

### SHANK BROTH OR JELLY.

*Soak twelve mutton shanks four hours, then brush and scour them very clean, put them into a saucepan, with one pound of lean beef, a crust of bread made very brown by toasting it, and an onion or any kind of herb, add four quarts of water and let it simmer as gently as possible for five hours, then strain it off. It will be a stiff jelly and keep good several days.*

### HOW TO EMPLOY RICE



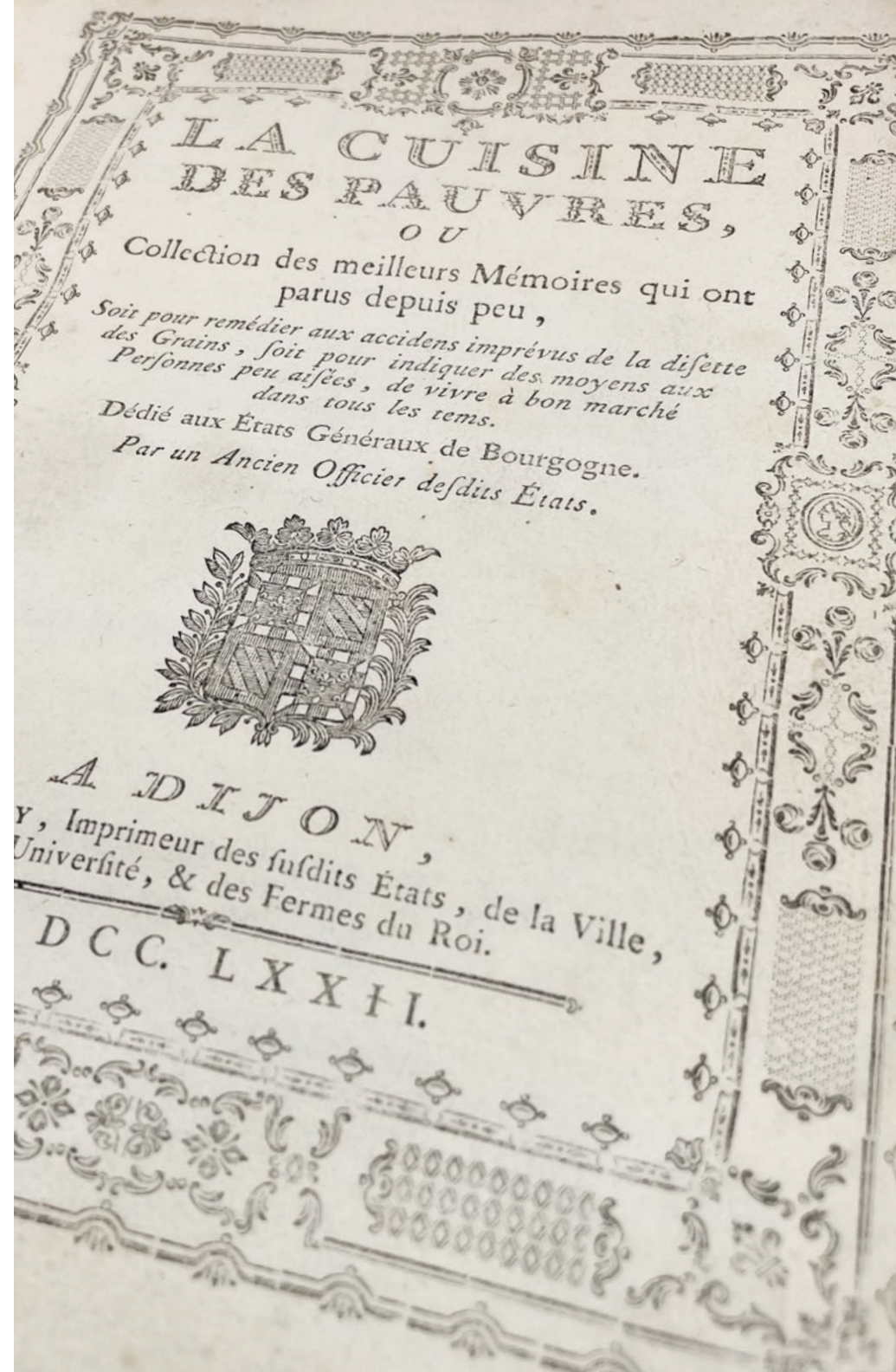
*"To Soften the Miseries of People"*

**45. [VARENNE DE BÉOST, Claude Marc Antoine.]  
*La cuisine des pauvres, ou collection des meilleurs  
mémoires qui ont parus depuis peu. Dijon: Defay,  
1772.***

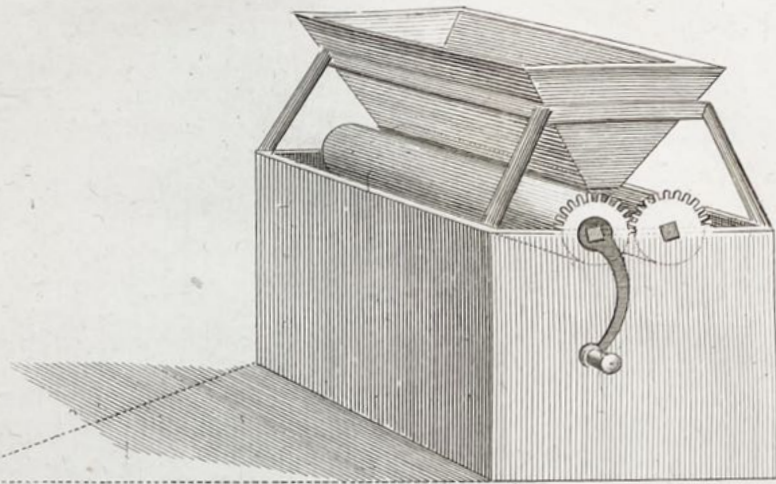
4to. Two full-page engraved plates, engraved title page, engraved initials, and engraved head and tailpieces throughout. 3 p.l. (including ½ title page, title within elaborate border, and "Table"), iv, 23, [2-blank], 24-34, [1], [1-blank], 35-76, [1], [1-blank], 77-84 pp.; [2 - blank], 8 pp. Contemporary blue wrappers, light spotting to wrappers, some wear to spine, title in manuscript on spine, corners of first few leaves slightly dog-eared, wear (or tear) to the bottom of final three leaves, faint dampstaining to the last 4 leaves.  
\$6500.00

The very rare FIRST & ONLY EDITION of this early book about feeding the poor, a cornerstone in the early history of gastronomy and economic precarity. In 34 years of bookselling, I have only had the work once before and that copy was incomplete (the copy here is complete).

In his introduction, Varenne de Béost (1722-1775?) tells of his coming across two pamphlets in Switzerland about the use of potatoes to make flour during a shortage of wheat. Chapters discuss how to eat well and healthily when the cost of food is high and how to make bread from potatoes. There are also sections on rice and its preparation (including suggested ingredients, quantities, and relative cost as well as a testimony on rice's nutritional value by two doctors from the Faculty of Medicine in Paris); an essay by M. Mustel on how to make an economical bread from potatoes; and an anonymous "Lettre d'un citoyen" on potato cultivation.







*Seconde Machine*  
*Propre à réduire en pâte*  
*des Pommes-de-terre cuites,*  
*pour en faire du Pain.*

One of the most interesting chapters is a report written to the Medical Faculty of Paris regarding the use of potatoes. The text begins with telling how the potato originated from the New World and is now grown throughout Europe where it is used to fatten cattle. The authors then explain that the potato tuber is not harmful to humans (at that time, in France, it was commonly believed to cause leprosy); that the potato can be prepared for use in bread-making; and that just as it improves the quality of cow milk, it adds nourishment to human milk and therefore is beneficial to children, especially those who are poor and malnourished. It is interesting to note that Parmentier (who is credited for making the potato famous in France) published his first work on the potato in the same year as *La cuisine des pauvres*.

One of the most handsome elements of this work is its title page which is printed within an extremely ornate border made from typographic ornaments. It is absolutely beautiful (though the opulence of its design is in stark contrast to the subject of the book). The two engraved plates are of machines to process potatoes "destined" to be made into bread.

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

On the half-title page is an early inscription reading "en 1816 et 1817 La disette de pain vin Légumes fut si g[énéra]le que cette brochure fut consultée et suivie avec le plus g[ran]d intersets." Roughly translated to "in 1816 and 1817 the scarcity of bread, wine, vegetables was so widespread that this publication was consulted and followed with the greatest interest." This is then followed by another inscription which I have been unable to decipher.

At the end is an 8-page account of the visit of the Comte d'Artois to Chatillon-sur-Seine. The beginning mentions the exile and recent return of the Bourbons to France, so the date of the publication is c.1815.

A good, unsophisticated copy.

¶ OCLC: University of Chicago, Yale, five locations in Europe, and one location in Japan; Vicaire cols. 224-225. Not in Bitting, Cagle, or Simon.

*Fillet Mignon Served at Prison*

**46. WELCOME U.S. Civil Service Employee's to San Quentin. [San Quentin Prison]: 1950.**

Bifolium: 15.3cm x 12.1cm (folded). Stenciled-painted in red, purple, orange, and light blue; mimeographed black text; and silkscreen-printed in blue ink. [4] pp. Slight crease to lower corners. \$200.00

AN EXTREMELY RARE MENU for a dinner held at San Quentin prison on April 20, 1950, for United States Civil Service employees. The introductory text notes that "It is our wish that you enjoy your trip here and, departing, carry with you a broader understanding of this institution and of the work program and training of the men who are imprisoned here." The fare includes "Fillet Mignon w/ Mushroom Sauce" together with soup, tossed salad, a relish plate, baked potatoes, buttered peas and carrots, and hot dinner rolls "w/ Creamery Butter."

Although the place of printing is not declared on the menu, it matches another that we have seen that was printed at San Quentin, and as an object, it is just lovely. The colorful menu was created using stencil, silkscreen, and mimeograph and most likely came out of an art or design class within the prison.

Considering the dishes, it must have been a rather galling experience for the incarcerated people to produce a menu of foods that they would never get to eat.

On the back is printed the Seal of California above the names of the Governor of California (Earl Warren), the Director of Corrections (Richard A. McGee), the Warden (Clinton T. Duffy), and three representatives of the Adult Authority.

In very good condition.





WELCOME  
UNITED STATES  
CIVIL SERVICE EMPLOYEES  
DINNER  
AT

SAN QUENTIN  
APRIL 20, 1950

We of San Quentin take pleasure  
in welcoming you as our guests.  
It is our wish that you enjoy  
your trip here and, departing,  
carry with you a broader  
understanding of this institution  
and of the work program and  
training of the men who are  
imprisoned here

CLINTON T. DUFFY, Warden  
and the  
STAFF OF SAN QUENTIN PRISON

DINNER

SAN QUENTIN

M E N U  
\* SOUP \*  
Soup DeJour

\* SALAD \*  
Tossed Green Vegetable  
W/French Dressing

\* RELISH \*  
Assorted Relish Plate

\* ENTREE \*  
Fillet Mignon W/Mushroom Sauce

\* VEGETABLE \*  
Baked Potatoes  
Buttered Peas & Carrots

\* BREAD \*  
Hot Dinner Rolls W/Creamery Butter

\* BEVERAGE \*

Coffee W/ Cream



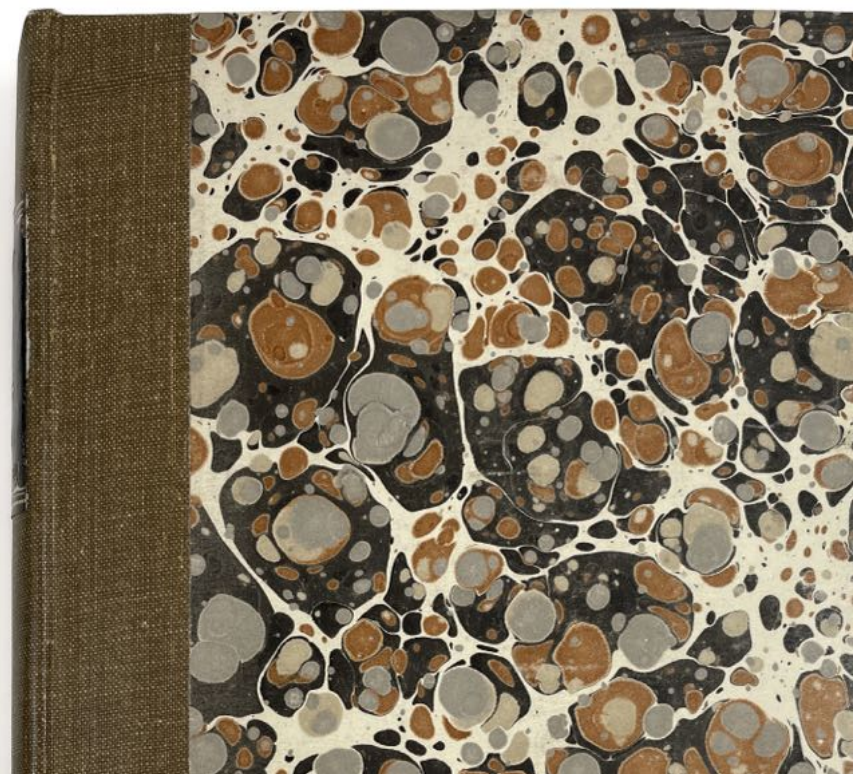
A  
**SHORT INQUIRY**  
 INTO THE  
 POLICY, HUMANITY AND PAST EFFECTS  
 OF THE  
**POOR LAWS;**  
 AND INTO THE  
 PRINCIPLES UPON WHICH ANY MEASURES FOR THEIR  
 IMPROVEMENT SHOULD BE CONDUCTED;  
 IN WHICH ARE INCLUDED  
 A FEW CONSIDERATIONS  
 ON THE  
**QUESTIONS OF POLITICAL ŒCONOMY,**  
 MOST INTIMATELY CONNECTED WITH THE SUBJECT;  
 PARTICULARLY ON THE  
**SUPPLY OF FOOD**  
 IN  
**England.**  
*J. Weyland*  
 BY ONE OF HIS MAJESTY'S JUSTICES OF THE PEACE FOR  
 THREE INLAND COUNTIES.  
 "Æquè et pauperibus prodest, locupletibus æquè,"  
 LONDON:  
 FOR J. HATCHARD, BOOKSELLER TO HER MAJESTY,  
 0, PICCADILLY; MESS. P. C. AND J. RIVINGTON,  
 VL'S CHURCHYARD; AND J. ASPERNE, CORNHILL.  
 1807,

*On Food, Population, and the Poor Laws*

47. [WEYLAND, John.] *A Short inquiry into the policy, humanity and past effect of the poor laws.* London: S. Gosnell, 1807.

8vo. One illustration and one table in the text. xlii, [1 - blank], [1], 382, [2 - blank] pp. Quarter cloth over marbled boards, black morocco lettering piece on spine, pink marbled endpapers, pages entirely uncut, early corner paper repair on title page not affecting text. \$1500.00

The FIRST EDITION of this substantial treatise on the poor laws of England, written largely from a rural perspective and with much on food systems. The author, John Weyland (1774-1854), suggests that this book complements Colquhoun's *Treatise on Indigence* which largely examined the state of the urban poor. Weyland was a Justice of the Peace for four southern counties, a member of the Board of Agriculture, and a Fellow





of the Royal Society. He was a great proponent for the existing system of poor relief and for maintaining the status quo of the then extant social order in the English countryside.

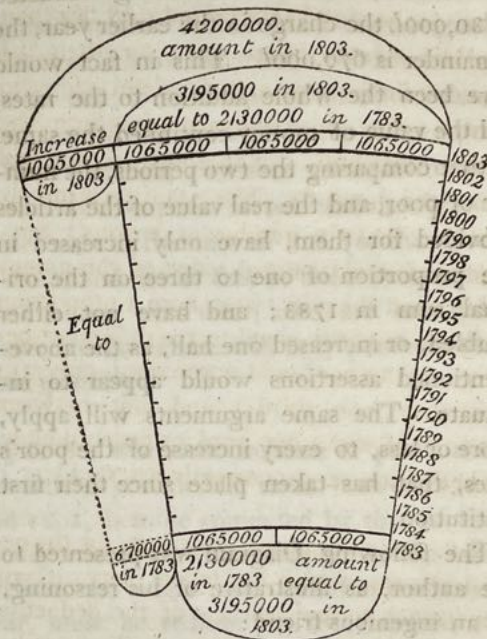
In Weyland's "Statement of the Subject," he notes that the poor laws have been coming under much negative review of late, as the taxes being levied in order to continue to support the poor laws were becoming exorbitant. He then goes on to explain that this book has been written for the purpose of defending the poor laws, and for making some recommendations for some slight improvements that could be made to them in order to ensure their success. He also attacks the Malthusian population theory which states that in order to be able to ensure that the poor could be ably fed, housed, and employed, there must be a regulation on fecundity. Thomas Malthus (1766-1834), a celebrated economist and great traveler, had witnessed the decline of other nations due to their not being able to produce enough food to feed the massively overpopulated lower classes.

Chapter VII is "On the supply of food in England, and the inconveniences of its present state, particularly as it affects the poor." Within other sections there is a discussion of the relationship between food and poverty; on labor and food supplies; on what occurs when there is a surplus of food; and the relationship between national territories and food supply.

Other chapters cover his defense of the poor laws; the general policy of the laws; "An historical deduction of the effects of the poor laws in England" (which begins at the Reformation at the dissolution of the monasteries in 1536); and "On the humanity of the poor laws."

With the manuscript signature "J. Weyland Esq" on the title page. In very good condition.

¶ OCLC: Boston Athenaeum, Harvard, Johns Hopkins, Columbia University, University of Minnesota, and eight locations outside of the United States.



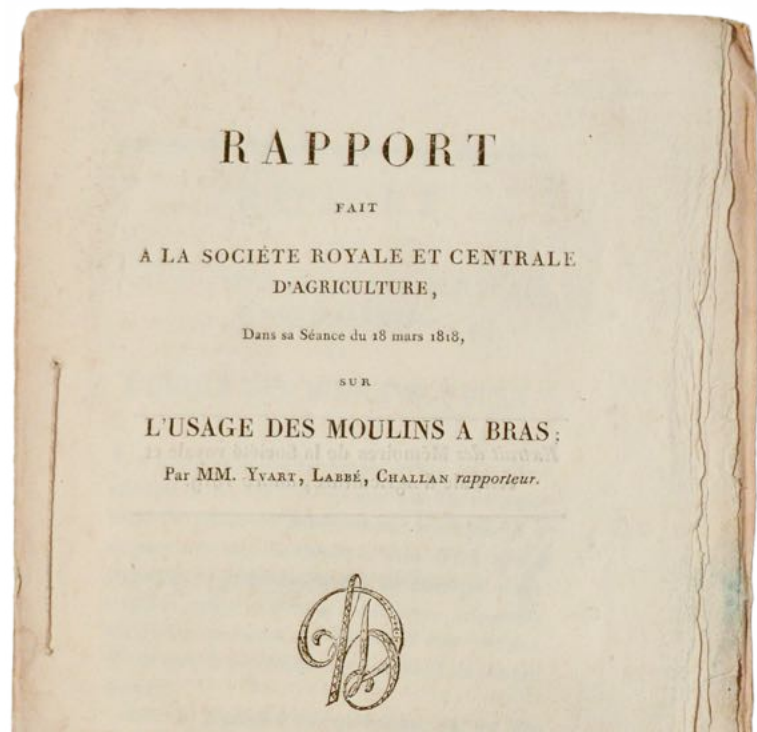
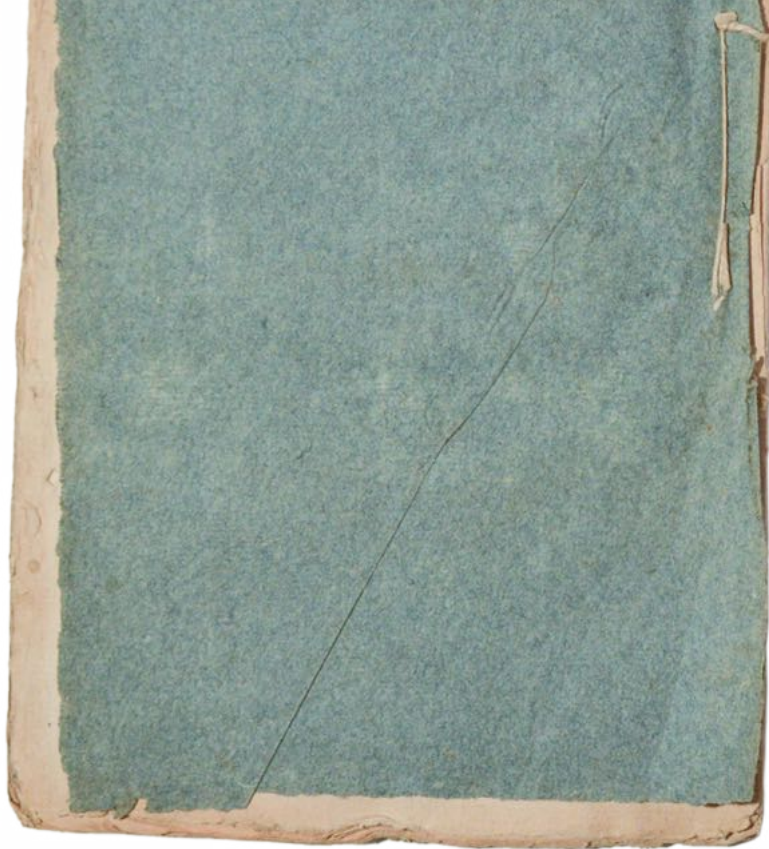
It is offered to the reader as a satisfactory method of reducing the truth of proportional arguments to ocular demonstration.

§ 7. It should be thoroughly understood, that the argument used in this chapter is by no means intended to prove, that many in-

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§ 9. Th  
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*An Invention to Make the Milling of Flour Easier*

**48. YVART, Jean Augustin Victor, M. LABBÉ, & Antoine Didier  
Jean Baptiste CHALLON. Rapport fait a La Société Royale  
et Centrale d'Agriculture, dans sa séance du 18 mars 1818, sur  
l'usage des moulins à bras. Paris: Madame Huzard, 1821.**

8vo. Two folding plates, printer's device on title page. 54 pp. Stitched as issued with original blue lower wrapper only, signatures unopened, faint quarter-inch damp staining to first leaf along spine. \$500.00

The FIRST & ONLY EDITION of this rare work on the use and purpose of a portable flour mill, described here by three of the prominent experts in the field at the time. The mill is designed to convert grain into flour and to be portable enough to take to regions not well-served by existing mills.

The device has a double handle allowing one person on each side to turn the crank of the mill to process the grain into flour. Comparisons are made to wind and water mills and anecdotal information is provided on production levels and the mill's usefulness to bakers.

In early 19<sup>th</sup>-century France, there were numerous efforts to lower the price of bread and various grains. This resulted in many experiments in grain conservation, flour made from potatoes, and milling. The current work comes out of that effort to better meet the nutritional needs of the French citizenry.

The folding plates depict this grain-milling apparatus and are accompanied by explanatory text.

Lacking the upper wrapper, otherwise a very good copy. On the final leaf we read that five hundred copies of the *Report* were printed to be distributed to the different *Sociétés agricoles* in the regional departments of France.

¶ OCLC: University of Delaware and one location in Europe only. Not in Bitting, Cagle, Simon, or Vicaire.





The Antinomian Press, January 2023  
This catalogue was downloaded  
from [kinmont.com](http://kinmont.com).

Sometimes a nicer sculpture  
is to be able to provide  
a living for your  
family.